# MIL THE DESERET EVENING NEWS. 171024 TRUTH AND LIBERTY.

FIFTY-SECOND YEAR.

### SATURDAY, FEBRUARY 22, 1902, SALT LAKE CITY. UTAH.

### PROEM.

The average consumer of milk and am in this city has but a vague idea what he is about to receive when he ars his dairyman shout "milk" a lite before sunrise each morning. Yet s matter of pure milk is of sufficient portance to secure an appropriation the city council, for the salary and enses of both a city chemist and

inspector. "News," realizing the fact that 00 people in this city use milk or in some form every day, detered to step behind the scenes, as it e and let its readers become better inted with their dairymen.

the 70 licensed dairies in the city, ut half a dozen supply most of the We have accordingly devoted e to the principal individual enteres that would bear inspection.

nething like 2,500 gallons of milk laily consumed in this city. We secured representations from ters who handle over two-thirds of amount, and after personal invesation of the sources of their supply sey with Mr. Harmns, the city ist, that Salt Lake has as good vice as the average city, although some quarters there is pressing need provement.

## TYCHEMIST HERMAN HARMS

#### ves Valuable Information Relative to Milk.

Mik is technically described as a n of the mammary glands proed by the breaking down of the nd cells. It is secreted by the fes of the mammalia for the nourof their young and is therefore od provided by nature for the eds of animal organism at its early ge and furnishes all the nutrients and in the proper proportion. DESCRIPTION.

may be described as a white reliavish white liquid, nearly gelevish white liquid, nearly que, except in very thin layers, or in largely diluted. In this case it muss a bluish opalescent appear-It has a mild sweetish taste and a slight but characteristic odor when still warm from the

CHENICAL CONSTITUENTS. hemically considered the essential its are: Water, fat

# A METROPOLITAN CREAMERY ESTABLISHMENT.

#### Wholesale and Retail Distributors of Utab Dairy Products.

One of the best known institutions of | pany made purchases of four carloads of butter from the famous dairies of Nebraska. its kind and one that has ever maintained a policy of the strictest equity THE MILK.

in all its operations, large and small, is that of the Elgin Creamery company, located on State near Second South streets. There the company occupies the ground floor and basement of the Holmes building, and everything connected with the establishment both in the offices and creamery is up-to-date and perfect in every detail.

The Filgin Creamery company' was incorporated in January, 1900, with a capital of \$30,000, having as its president Capt. John E. Hill, and C. H. Wilon as secretary and treasurer. The business of the firm is as thor-

ter reaching the company's plant in this city is pastuerized as a further sanitary measure for the benefit of the numerous customers. More than 600 gallons are sold daily and over 150 gallons of this is bottled. THE CREAM The cream comes from the company's



THE ELGIN DAIRY CREAMERY CO'S MAIN OFFICE AND



### ADVANTAGES OF UTAH AS A DAIRY CENTER.

To discuss the advantages which Utah possesses, or holds out to the dairy farmer, is perhaps scarcely a new theme with the writer, as at sundry times and in various places, the subject has been not unfrequently presented during the past eight or nine

At the present I wish to present this subject under two phases, first, the natural advantages, the second, the mic advantages possessed by the state

Dairying in its broad sense involves the production of milk, its care and dis-tribution as an article of food, and the manufacture of condensed food products therefrom. Practically, therefore, the economic question is an all important one though it is so closely related to the natural conditions as to, in a neasure, depend upon them. Milk, that may be described as good,

among those freshness and flavor are of first importance. Milk is a very un-stable product and quickly spoils un-less properly cared for. The clear dry weather of our summer months and the coal negative to avoid a conditions most fa-

weather of our summer months and the cool nights provide conditions most fa-vorable to the proper care of milk. Elighty-seven per cent of milk, on the average, is water. This is not as much water as there is in a turnip, a mangel-wurzel, a carrot, or a cabbage, yet it shows the necessity for an abundance of most water in a data distingt. The

shows the necessity for an abundance of good water in a dairy district. The sparkling water of the Utah mountain streams cannot be surpassed. The major portion of the farming land of Utah is the alluvial deposits from the geological lake "Bonnivel," a rich soil capable of growing enormous crops and with intelligent care the land will continue to grow large crops for continue to grow large crops for generations yet to come. The adapta-

# A FACTOR IN SALT LAKE CITY'S MILK SUPPLY

### The Keystone Dairy and Creamery Company.

dinary precaution upon the part of

the consumers will keep sweet a long time. The Pasteurizing process con-

sists of placing the milk in a long cylindrical tank enclosed in a larger

wooden tank, the space between being filled with hot water, (in the tempera-

not rise if the milk is scalded) after the hot water has been run for a cer-

that

ture lies the secret, as the cream

If there is anything more essential know how, Mr. Standish understands to the table than the products of a the method, that is used with such dairy, the general public knows little success that milk and cream with ordairy, the general public knows little about it. Suffice to say that twentieth century city life has created demands that have been met by the large dairying interests of the country in a most approved manner. It is now a wellknown fact that possibly no one other article of food can so thoroughly distribute germs and the dreaded bacteri of disease, as milk. To prevent the spreau of disease, every city of any standing makes generous provisions for the inspection of the milk that is offered for sale. Salt Lake City is fully



**KEYSTONE WAGONS READY FOR AFTERNOON DELIVERY.** 

### THE DAIRY COW.

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The importance of milk as an artithe of human diet is so well known that is seems almost needless to say a word to emphasize its great usefulness. Several years ago one of our most experienced as well as most conscientions and able physicians said to the writer that pure milk in the hands of an intelligent mother contains more nutrious qualities for the preservation of the health and the development of strength of a family of children than any other substance. Its products-cream, butter and cheese-are in every well supplied household deemed indispensible; and even in the commonest meal would seem incomplete without at least one of those.

This brings us to the subject upon which we were asked to write,

THE IDEAL DAIRY COW.

Perhaps for the sake of brevity it will be well to consider the subject under different headings and to sub-divide each heading. Therefore I shall irst tell what qualities she should have

Ability to produce a good flow of milk and to keep it up until time/to rest before again ready to "freshen."
Milk as rich in "butter-fat" as

A vigorous constitution and a good appetite. The first will give the dispo-sition to hunt and work for food and the appetite to enjoy it when found. The exercise will prevent getting fat and will produce milk of better taste



A KEYSTONE COW. Record of 1,100 fbs of milk in 23 lays, ¼ Jersey, ¾ Ayreshire.

and quality than from the lazy cow. 4. A quiet, gentle disposition. A cow not easily disturbed, calm, fearless and gentle will uniformly produce batt sults than the excitable, scary, longegged variety always



milk sugar and ash. These essentially the same in the milk all mammalia, but they vary in ative proportions. By way of fi-tration: Human milk averages 2.9 cent fat; cows' milk 3.5 per cent



Black Eird, Record 914 gals, 24 surs. One of the sources of supply of he Elgin Co.

t mares' milk, 2.5 per cent fat; sep's milk, 5.3 per cent fat, etc. ICROSCOPICAL APPEARANCE.

lewed with a microscope, milk is to consist of innumerable minute globules, each globule surround-a thin film and floating in a litermed the "serum." The les are the fat globules and These melted for many hours after the mik is drawn, but they gradually confuse together and solidify into masses forming ordinary cream, CHANGES IN MILK.

From the moment the milk is drawn a the udder of the cow, changes ace to take place, due to bacaria which are present everywhere hey cause what is known as feron of milk

FERMENTATION.

his process a portion of the milk is gradually converted into lac-cid and as the process advances, nlik loses its sweet taste until fithe large amount of lactic acid ed, curdles the milk, rendering it to the taste and smell. The rap-of change is influenced by the ather (especially during the heated aton) and by the spores and mi-robes of filth; the latter may be deom bad air, food, water, stapails, strainers, cloths and many sources. Hence to insure against contamination which is most liketo cause sickness or discase, abso-to cause sickness or discase, abso-e deadliness should be the inflex-a rule from the moment the milk is an from the udder of the cow, un-It is delivered to the customer.

RESULT OF IMPROPER CARE OF MILK

As stated before, a lack of proper and cleanliness causes rapid sourat and cleantiness causes rapid sour-lat and undesirable products may re-sult in the milk, such as bitter taste, usually laid to the animal eating wath thinks and the animal eating tallowy taste in butter, develof peculiar noxious gases and tome instances, active poisons. EFFECTS OF FEED UPON MILK.

taste, which is present the moment taste, which is present the moment taste drawn, while the bitter taste liped from fermentation is grad-y increased. Cows fed upon beet and residues will impart to their a penular emular to their a peculiar sweetish taste. Still face an excess of acidity.

ADULTERATIONS.

The law defines this as the addition eign substance, or the removal essential element of an article most common adulterant of milk ater. A common practice is the sval of cream and the addition of h substances such as starch, chalk, etc. , and preservatives. he practice of watering, skimming adjading adulterants has been keeked very largely since the adoption K pare foods laws by all the leading CREAMERY.

creameries situated at Kaysville, Ameroughly systemtized as that of any of ican Fork, Springville and Mona, and over 200 gallons are daily required for the largest mercantile institutions in the country. Efficient men with years the trade. This is nearly doubled in the summer. The Elgin cream has an of experience in their particular lines are in charge of the various departments and with everything necessary at their command it is not to be won enviable reputation and is the purest that can be produced. dered at that they have succeeded in making of the Elgin one of the lead-

THE EGGS. ing creameries not only in this city but One of the lines handled by the comin the entire state. The storeroom oc-cupied by the company is 100x60 feet. pany, and one upon which it justly prides itself is that of its eggs, which and the machinery in use is the most modern yet devised. The entire plant are always fresh from the ranches and the choicest to be obtained. The dally is operated by a 20 horsepower engine and boiler, located in the basement. sales are large and constanly increasing

ICE CREAM.

COMPANY'S PRODUCTS. Not least important feature of the The Eigin Dairy and Creamery's Eigin company is its ice cleam depart-ment which has always had remarkably products consist entirely of milk, cream, butter and eggs, ice cream and large sales throughout the year. Dur-ing the summer months three wagons cream outper and eggs, he cream and ices. The company is a wholesale dis-tributor to most of the principle hotels and restaurants in Salt Lake City. A very large retail trade is enjoyed are kept busy delivering ice cream and ices alone. Three freezers are in con-stant use for the making of these deamong the private families, a larger business being done in this line than in any other. One thing which fully demonstrates the popularity of the Ellicacies refreshments and during one month last summer more than 3,400 gallons of cream were consumed. This department is operated under the effigin Creamery company's goods is the department is operated under the effi-fact that the city's leading drug stores cient management of M. C. L. Hig-

REGISTERED COWS, "A SOURCE OF SUPPLY" FOR THE ELGIN CO.

and an expert in this line.

dissatisfy none.

in the past

COMPANY'S FACILITIES.

The Elgin company has exceptional

facilities for handling large orders that

may come in on short notice, and it

is a matter of pride that never has there been an order given that was not filled on time and in an irreproach-

able manner. One thing that speaks

well for the management is that as

careful attention is given to holf-pint orders as to those of 25 gallons, the motto of the firm being to "please all;

ABLE MANAGEMENT.

servatives, especially formaldehyde

advertise delicious, hot, "Elgin Cream" | gins, a gentleman of wide experience beverages during the winter and "cele-brated Elgin Ice Cream" during the summer, the large demand is a most substantial compliment to the com-

pany making the cream. Some ilea of the magnitude of the business carried on may be obtained from the fact that from nine to twelve wagons are in constant use making morning and evening deliveries, and 39 men are employed and 24 horses used in operating this department and thus distributing the products of the com-pany's creamerles located at Spring-ville, Kaysville, American Fork and Mona.

THE BUTTER. The butter sold by the company is made on the premises in the winter, a churn with a capacity of 750 pounds being used for that purpose. In the summer, the butter comes from outside points. The sales in this line are enormous and this is quite apparent when it becomes known that last fall the com-

states of this country, and the leading | of dirt, foreign matter, odor and precountries of the world. Several hundred samples of the milk furnished to the citizens of Salt Lake

City have been submitted to me for analysis during the past six months, and, generally speaking, I may say the milk has been found to be of good quality-free from appreciable amounts i



Office of the Keystone Dairy Co

tion of the state to the growing of lucern and the climatic conditions which enable our farmers to cure the crops and preserve all the plant in the high est palatable condition, provides a for age crop that is almost a perfect ration for feeding dairy cows, and good well cured food is another essential to the production of good milk, the foundation of high quality in the product manufactured therefrom. Most of the farms in Utah are small.

This makes intensive farming possible and almost a necessity if the farmer is to do for himself and his family what the progressive civilization of the twencentury demands. With the help which is generally available and seek-ing employment. I believe the dairy ow, which should milk largely all winter, will nearly double the returns from the crops from the farm, or in other words the crops grown on the farm may be sold to the cows at market prices and good pay received for the labor and care bestowed upon them and their product during the winter months. Again Utah's fertile valleys are situated in the center of the intermoun-tain region and they afford a source of supply to the many surrounding states. We might supply the cheaper products, grain and fodders, but it will be better for us and for our farms if we can send out the more concentrated products which represent a minimum of material and a maximum of labor, skill and intelligence. From all the in formation I can gather the markets for dairy products to the north and west are practically unlimited provided we can supply those articles in suitable quantities and at the right price.

On the latter point I do not fear any honest competition. The supply will depend upon whether our farmers are satisfied with present attainments, or are determined to excel, and will rest only on the accomplishment of their greatest possibilities. To do less is in measure to fail. The past if it is any thing else than an inspiration to spu us forward is a milisione to drag u down. Progress, therefore, should be the watchword. Natural and economic conditions are most favorable. O part performed, success must follow. F. B. LINFIELD, Ou

Agricultural College, Logan, Utah.



here than in most of the larger cities of this country and Europe. HERMAN HARMS. Augustus, Registered Durham Bull eward by Howe Bros.

such an office, and the need of it can employed. be seen at a glance when it is known that permits are issued annually to

over 70 dairymen to dispose of their product in this city. While this large number have obtained licenses, the bulk of the business is in the hands of two or three leading dairies and creameries. It is the purpose of this article to call attention to the modern sanitary manner in which the Keystone Dairy, prepares all milk, cream and butter sold to their customers for market.

A year ago this month the manager, Mr. H. N. Standish, bought up all the stock of the original Keystone company and invested several thousand dollars, in the way of modern improvements, machinery and etc., with the obfact of establishing and maintaining an up-to-date esta blishment.

THE MILK SUPPLY.

Among the sources of supply of the

ւնչ վավերերին ինչներին, ինչներին, ինչներին, ինչներին, ինչներին, ինչներին, ինչներին, ինչներին, ինչներին, ինչներ



#### AS FAMILIAR A SIGHT AS THE STREET CARS.

Keystone dairy are some of the most model dairy farms in the state. As an illustration of the recognized importance of absolute cleanliness, it will be nteresting to describe the care taken in milking. The cows are all milked in the stables, kept scrupulously clean, and the milkers are required to ob-serve the motto of the dairymen "Cleanliness." The milkers use a dou-ble layer of cheese cloth filled in with one-half an inch of cotton batting, over the milking pails and through which the milk passes into the pails. Again it is strained through a cloth in being emptied from the milkers' pails into the can in which it is taken to the station Arrived at the station it is for the third time strained upon entering the receiv ing tank of the cooler, it then passes over a Star cooler into the cans and is ready for shipment. Shipments are made at each milking, customers re ceiving the night's milk in the early morning delivery, and morning milk in the afternoon delivery.

#### THE CREAMERY.

A special feature that will appeal strongly to the modern housewife the absolute cleanliness evident in every department, and, most important of all the management of the Keystone dairy, which time it had absorbed a large number of small dairies, and bought have the only perfect process of pas teurizing milk. Every pint of milk that leaves the dairy is treated to this modern process, both winter and summer. The process is simple-to those who 48 East First South street.

the means of the expensive machiner; chance to "jump over the moon." HOW GOOD DAIRY COW MAY BE KNOWN. The trade of the dairy requires the use of over 600 gallons of milk daily,

L By goodsized but not "beefy" udder running well up behind and full and far out along the belly in front. When empty the most desirable udders shrink and become much like an empty "silk with an increased amount in the sun mer time. Five and six wagons are kept constantly busy, making two de liver."" a day. No better evidence of the thoroughly metropolitan manage ment of the Keystone could be present 2. By large (but not fleshy) teats, ed than to call attention to the wide apart and squarely placed. 3. By good sized "barrel"-long, well hooped and capacious, showing good that a "special delivery" wagon is kep for telephone and "hurry-up" orders This wagon also makes a butter round daily. And could the public see the process and the scrupulous care mani-fested in the making of the golder

product known as the "Keystone" brand of butter, we feel safe in predicting that the dairy would be unable to meet the demand, despite the fact that the immense Simplex churn in use has a capacity of over 300 gallons buring the summer monthy a con-siderable trade is had in ices and ice cream, these also have won for themrelves a reputation that is the envy of

less favored creamerles. It would be quite impossible to state

the number of people first and last who

were either directly or indirectly in the

employ of the Keystone Dairy and

Creamery company. A small army is employed upon the various ranches

from which the supply of the creamery

is drawn, and after its arrival in this city it requires the services of from

sixteen to twenty men, to attend to the numerous details of the business

While in the stables, a half-tone en-graving of which is reproduced with

this article, are stabled twenty head o

horses, trained to city life and the daily

rounds of the Keystone wagons. In closing it will be interesting to

glance at the successful history of an establishment that would do credit to



Three Keystone Beauties.

when well fed she keeps rather thin, particularly at neck, withers and back part of thighs. By golden tint of hide especially inside ears; by breadth of face at eyes, and comparative nar-

rowness at horns. 5. By large and tortuous milk veins. 6. By ease with which she can be milked. It is highly desirable that milk should flow freely when teat is properly pressed by hand of milker. This quality while not enumerated in any of the standards of judging dairy cows adds greatly to their real value; for it saves time and thus money each time the cow is milked; and in a year amounts to considerable

RULES FOR TREATMENT.

1. Feed well and regularly. A smaller quantity of food fed regularly and in good condition and constituting a "balanced ration" (foods that go well to-gether) will produce better results than larger quantities fed carelessly and ir regularly.

2. Shelter from severe storms or ex-tremely cold weather. At same time see that they have all the exercise and sunshine possible with plenty of pure, fresh water

3. Invariably treat kindly. A COW unless spoiled rarely kicks without good cause. Remove the cause and she will generally cease to klck. Most cows have much better habits in this respect than some milkers. Sell to the butcher all cows with radical defects no matter what their

national detects no matter what their ancestry, unless sure the defects will not be transmitted to progeny. This ap-plies particularly to all cows with naturally defective udders or teats. GEORGE M. CANNON.

## **GEDGE BROS. DAIRY.**

even a more metropolitan city than Salt Lake. The Keystone Dairy by Five miles south of the city on Redvirtue of its establishment, in 1891, is the oldest dairy in this city. Mr. D. wood Road lies as pretty a tract of land for a dairy farm as can be found C. Heron owned and managed it until the first of December, 1898, when it in this section. Here is conducted one of the oldest dairies doing business in was bought by a number of milk oro-ducers of Farmington and incorporated Salt Late, in fact they were the first dairymun to apply for a license, and have been doing business since 1897

as the Keystone Dairy and Crea.A-ry Company. The gentlemen who owned and incorporated the company were Messrs. John Walsh, C. A. Miller, J. M. Sechrist, David L. Rice and Thomas Steed. These gentlemen operated the company under different managers has The boys, N. and W. R. Gedge, have 95 acres on the farm all devoted to dairying interests. At present they have about 25 head of cows as well as young cattle. The dairy cows are all company under different managers un-til the first of February, 1901, during high bred animals, among which may be found Holsteins, Jerseys and Durhams. A recent test of the milk from this dairy, by the city chemist, shows the old Trumbo lease and secured their present commodious quarters at No. 4.2 per cent in butter fat. While the condition of the barns and animals is excellent.

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