

AN ENTERPRISE THAT IS A CREDIT

To Salt Lake's Dairy Interests.

This is an age of consolidations, and experience has demonstrated their advantages to all concerned. The latest and most important combination of forces in the dairy line in this city is that of the organization and incorporation of the Faust Creamery and Supply Company last October under most auspicious circumstances, with a capitalization of \$50,000. The personnel of the company is composed of the following well-known business men of this city: H. J. Faust, Jr., president and manager; John E. Clark, secretary, and Seth C. Jones, installed as manager of the creamery interests, which are extensive and will be enumerated later. Mr. Clark is senior member of the wholesale grocery house of Clark, Eldredge & Co., while Mr. Faust and Mr. Jones have been in the dairy business in this city for the past ten years, and have an invaluable knowledge of the dairy business in all its branches.

At the time of the organization of the company, the individual members were interested in a number of creameries in various parts of the state. Mr. Jones owning the Kaysville Creamery and having control, through leases of creameries at both Layton and Blaine. Mr. Faust was able to present to the new company six creameries located at Spanish Fork, Lake Shore, Payson, Sigurd and the Beaver River and Devereville and Bear Lake respectively. Since the incorporation the company has purchased three more properties at Richfield, Central and Mohler. All of these creameries were formerly churning plants, they now are merely separating stations and ship the cream into the factory in this city, where the famous "Eureka" butter is manufactured. The creameries at both Spanish Fork and Sigurd are, however, still making regular churning stations, and supply the adjacent mining camps with butter and cream, thereby using all their own product and also milk and cream from Hiram, Logan and Richmond.

Farmers have found it to their advantage to either ship their milk direct to the churning stations of the company or to the butter factory in this city, where the highest prices are always given for these products. Small farmers who operate hand separators always find a ready market for cream when shipped direct to the churning factory.

The Faust Creamery and Supply company use every necessary precaution in the manufacture of their celebrated "Eureka" creamery butter, and the process from the time the milk reaches one of the skimming stations, until the golden butter in one-pound rolls is ready for market, is an interesting one. The management has but one motto, "cleanliness." This is observed from the time the cows are milked until the butter is packed for shipment. Every necessary precaution being taken to make "Eureka" butter worthy of its name. The milk, when purchased from the producers at the outside points, is separated by the famous DeLaval centrifugal process and the fresh cream shipped by express direct to the churning station in this city, where a sample is taken to determine the butter fat, the testing apparatus being one of the most complete and accurate in the

United States, and the cream placed in a Farrington vat, an improved ripener, where it remains until thoroughly "ripened." It is then forced by air pressure into the churn, proper, which is the largest size Victor, with a capacity of 1,000 pounds, and as a churning can be completed in from 1 to 2 hours, makes the capacity of the creamery very large. After being separated from the buttermilk it is "worked" before being removed from the churn. The latest methods and most improved patterns of machinery are used and the result is a flavor that has won for the butter the reputation that it now enjoys, and which has created sales for it not only in this city, but, as well, throughout the entire northwest, as far as Spokane and Portland, and various points in Idaho and Montana. The company was especially fortunate in securing the services of Mr. Neils Sorenson of its butter used in this city, and it may come up to the standard in cream and still it may be so dirty that it is not fit for use. There needs to be a campaign of education in cleanliness about the dairy.

It is just as easy to keep milk clean as to have it dirty if one only knows how. It is necessary to understand what the sources of contamination are in order to avoid them. When I speak of clean milk I mean milk free from germs or bacteria. At least five factors should be considered in order to avoid the introduction of these bacteria into the milk. First, the milk itself. The person who milks the cows may contaminate the milk from his clothing, hair, nails, etc. Experiments have shown that milk secured by certain men always give a high bacterial count. The hands, face, hair and clothes of a milkster should be clean.

Second, the cow. Perhaps more dirt gets into the milk from the cow than from any other source. Dirt is brushed off the udder, flanks, or adjacent parts of the cow and only by keeping the cow clean can the milk be preserved from contamination. Third, the barn. The place in which the cow is milked has much to do with the number of bacteria the milk contains. Dust in general should be avoided. Dried feed, straw, hay, etc., or other foods will enormously increase the harmful contamination. It is much better to milk outside the barn altogether, where that is possible, but if it is not difficult to avoid contamination at this source. Fourth, the utensils. These include vessels of every kind that may be used to hold the milk. This factor is very important. Where it is possible all utensils should be steamed or boiled. But where this is not possible, they should be thoroughly washed with lukewarm water and then subjected to a scrubbing with boiling hot water and soap.

Fifth, cooling. In order to avoid the development of bacteria, accidentally introduced the milk should be cooled to a temperature below 40 degrees F. as soon as possible after milking. Even a few germs introduced into the milk at the time of milking will soon multiply into millions if the milk is allowed to stand a hour before cooling.

The establishment of model dairies is greatly to be desired—dairies where the barn, the cows, the utensils, and the milk are as clean as they can be made and are of milk inspection. It would be profitable to the milk producer to establish such model dairies and to sell only pure milk. It will bring a higher price. People who must feed their children pure milk would rather pay ten cents a quart for milk which they were sure was pure and clean than to give half that price for a product of doubtful character.

IMPORTANCE OF PURE MILK.

BY DR. J. C. E. KING.

The importance of pure milk has become so well known that everywhere, boards of health, physicians and city governments are giving the subject most careful attention.

The difference between a pure and an impure milk supply is at once apparent by the difference in the number of deaths among children under five years of age, whose diet is largely milk. The records of our own city for the past year, when the milk supply was the purest ever distributed here, shows a decrease in such deaths of 45 over the previous year. This is certainly a great improvement and shows the wisdom of the city council in creating the office of city chemist and securing the constant supervision and analysis of the milk sold.

But it is a mistake to suppose our milk supply is anywhere near perfect. The milk may not be sour when sold, it may not contain any preservatives, and it may come up to the standard in cream and still it may be so dirty that it is not fit for use. There needs to be a campaign of education in cleanliness about the dairy.

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ONE OF OUR NEWEST DAIRIES

Vincent & Porter, Props.

One of the latest acquisitions that this city can boast of in the dairy line is the establishment operated by the above named gentlemen at Fourth West and Tenth South streets, a couple of miles south from the business center of the city. Here on a forty-acre farm they have a herd of about 30 head of well bred dairy cows, and their delivery wagon makes daily rounds among their customers dispensing the purest of milk. Both members of the firm are experienced dairymen, as is evidenced by the care bestowed upon their cattle and the pains taking methods employed in preparing the milk for the delivery.

To find an honest milkman, used to be rare indeed, and many is the pun told at their expense, but today it is quite as rare to find a dishonest one. Advanced methods of milk inspection by the health authorities of our larger cities has been instrumental in bringing this much desired state of affairs about. And today milk has to pass a rigid examination before it can be offered for sale in Salt Lake City. It is gratifying therefore to these gentlemen to know that analytical tests made in the office of the city milk inspector has demonstrated that the product of their dairy wagon makes daily rounds among their customers dispensing the purest of milk. Both members of the firm are experienced dairymen, as is evidenced by the care bestowed upon their cattle and the pains taking methods employed in preparing the milk for the delivery.

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FOREST DALE DAIRY.

A drive of three or four miles south on State street as far as Eleventh South takes one into what may properly be called the dairy section, a short ways west on the latter street one crosses Sixth East and here is located a fine piece of land for the purpose of dairying and leased by the proprietor to the Forest Dale Dairy. Mr. Wm. Chesley, who has been in Utah for many years and has used his knowledge of fine dairy bred cows in purchasing the herd of twenty-five from which he supplies his retail trade in the city.

The dairy has been established since the 5th of last May and as Mr. Chesley had an extensive acquaintance the business prospered from the start, and today he delivers about 35 gallons daily to his patrons. Most of the hay used in feeding the stock is raised upon the farm and this in connection with proper stabling facilities in the winter is accountable for the fine appearance of the stock.

Another feature, worthy of special mention is the fact that in handling the milk and cream it is not necessary to employ outside help. Mr. Chesley's sons assisting at the dairy. It can thus be seen at a glance that special care is given to the cows and product alike. And an interest manifested that would be quite impossible to secure were Mr. Chesley dependent upon hired hands in managing the details of his business. It is gratifying to note that Mr. Chesley's patrons esteem him as highly as his numerous old friends, and during his residence in this state of fifty odd years, he has made many friends who wish him well in his latest business venture.

A TWENTIETH CENTURY DAIRY.

Operated in a Business-like Manner by an Experienced Dairyman.

In securing statistics and data for the "Source of Salt Lake City's Milk Supply," the "News" has had its representatives visit the principle dairies that are engaged in either the retail or wholesale business in the city, with the result that after investigating the sanitary conditions of some of them the kindest thing we could do was to omit mention of them in this number. It is, therefore, with particular pleasure that attention is called to the model dairy farm of our county assessor, Mr. Ben R. Eldredge.

Beautifully located, five miles south of the city and county building, on

quired above everything else. A registered Jersey bull, Brown Bessie's Emigrant, No. 59735, from the celebrated Fairfields Jersey farm near Indianapolis, is installed as head of the herd. This bull took the first prize as yearling in a strong ring at our state fair in 1901.

Every care and precaution is taken while milking and handling the milk in preparing it for distribution to observe absolute cleanliness. The milk from each cow is weighed and strained at the time of milking and a record kept of each cow's product. The milk is again strained before being aerated, or cooled, this cooling process of subjecting the milk to a temperature of near 40 degrees being a most effective preventative of sour milk. The



BROWN BESSIE'S EMIGRANT, REGISTERED JERSEY NO. 59735, OWNED BY BEN R. ELDRIDGE.

Fourteenth South and West Temple streets, lies the old Eldredge farm, consisting of 33 acres of land in a most fertile agricultural section. The property has been in the Eldredge family for over 20 years, but not until a year ago did Mr. Ben R. Eldredge take up his permanent residence upon the farm. His dairy business has been established for an even shorter period. There are forty-five head of cattle upon the place—25 of which are milk cows. Much hay, corn and root foods furnished the cows are raised upon this farm, which in addition have ample grazing ground during the summer months, particular attention being given to the feeding of the cattle, and no brewery or factory refuse of any kind is fed on the place.

The herd of cows upon the farm have been carefully selected and all are high grade animals, many of the number being full blood Jerseys, while a few show Holstein and Shorthorn blood. In selecting cows for this dairy, good health and high quality of milk is required.



INTERIOR VIEW OF THE KEYSTONE PLANT, SHOWING CHURN PASTEURIZER, AERATOR, ETC.

J. M. CHRISTENSEN & CO.,

Wholesale Dealer in Dairy Products.

In a city the size of Salt Lake, there has to be a medium between the producer and the retail dealer in dairy products. It is obvious that it would be unsatisfactory for the grower to dispose of his goods to half a dozen or more retailers, while he can secure the best market prices from a jobber, who is familiar with current prices. It is equally apparent that the retail grocer can purchase to far better advantage from the jobber. In the above firm we find an excellent example of an exclusive dealer in butter, cheese and eggs. Their trade is almost entirely local and has been built up from diminutive proportions to its present extent within the past decade, by fair and honorable dealing.

Some idea of the extent of their business may be gained from the fact that the general trade calls for over 100,000 pounds of butter annually. The principal source of supply is their own creamery at Moroni, Utah. In this connection it is interesting to note that the Meadow View creamery, at Hunter, Utah, is the oldest plant of its kind in Utah. Mr. Christensen has been interested in it for several years and last summer bought it out right. The motto of the establishment is "cleanliness" and the butter has won a reputation on its merits.

In cheese the firm handles over 50,000 pounds annually while the trade consumes 8,000 cases of eggs in the same time, all of which are "home grown."

ONE OF SALT LAKE'S MODEL DAIRIES.

Conducted by Axel F. Jones.

About two miles south from Temple Square, corner of Tenth South and Fifth West streets, is located one of the best managed dairies in this section. Large pastures with pure running water furnish the most desirable grazing ground in the spring and summer, while in the winter months commodious barns are provided for the shelter and feeding of the choice herd of cows and young cattle. The milk and cream from this dairy stand well to the front in tests made by Prof. Herman Harms, the city chemist and inspector of milk.

Many dairymen claim to have a Jer-

dairy does not cater to the wholesale trade but makes every effort to give satisfaction to its retail customers. And at present is unable to meet the demand for its product. Chemical analysis of the milk by Prof. Herman Harms, the city chemist, shows it to be rich in those two most desirable properties, butter fats and solids.

Mr. Eldredge is no stranger to Salt Lake having been born and raised here. He has always been closely identified with the cattle interests of the state, and won a reputation as a successful breeder of Devon cattle, importing the finest stock obtainable, and building up a choice herd on his farm near Provo.

During the world's fair in Chicago he had the honor of being appointed judge of the Devon class. In 1894 he went to England, remaining two years. Upon his return to this state he disposed of his cattle interests as other urgent business demanded his attention. He states that he is now raising cattle for dairy purposes only and to appreciate how well he has succeeded one must see his herd.

class dairy farm. Water is piped in and during bad weather the cattle do not have to leave the barn. Another feature that catches the eye upon entering the stables is the method of fastening the cows in their stalls. Instead of the stanchion so much in use and so injurious to the cows, Mr. Runnell has adopted the plan of fastening each cow with a halter, thus giving them ample room for comfort.

In the dairy room a boiler and pump provide pure water for aerating the milk and scalding water in abundance for cleaning the cans and utensils. Particular attention is paid to the necessity of straining the milk, it passes through several thicknesses of cheese cloth before entering the aerator and cans.

The "News" is glad of this opportunity of assuring the numerous customers of the dairy that reports by the milk inspector have always spoken in the highest terms of the Star Dairy, while tests made by the city chemist have demonstrated that Mr. Runnell is amply repaid for the feed, care and attention which he spends upon his little herd.

EAGLE DAIRY.

In our review of the dairy interests of Salt Lake City we must necessarily devote but brief space to individual interests, but still bring out the main points in a comprehensive manner. Among those whose plants have been visited by representatives of the "News" in seeking for illustrations of the subject introduced is the Eagle Dairy, conducted by Mr. Reuben R. Sneiderker. He is located in the beautiful suburb of Mill Creek, about six miles south of this city, in the center of a rich agricultural section.

Mr. Sneiderker has 19 cows, from which he obtains on an average of 35 gallons of rich milk. This is delivered daily to customers in this city. His trade embraces both the wholesale and retail business, which is constantly increasing, due largely to the careful and painstaking efforts of Mr. Sneiderker to maintain a first-class establishment and to please a critical public.

The Eagle dairy has been established for over ten years, during which time Mr. Sneiderker has devoted a great deal of time to studying the various details of the business. The outcome of which has been a well merited success, and we feel confident that none but the most unreasonable would find any cause for complaint in their dealings with the above dairy. Recent tests of the milk taken by the city chemist, Prof. Herman Harms, demonstrated the purity of the product sold to the customers of this establishment. In every essential particular the greatest care is exercised in and about the dairy, both as to care and food, of the milk cows and absolute cleanliness upon the part of employees. The milk is strained when milked and again strained and properly aerated before being placed in cans for distribution.

The management of the "News" is pleased to announce to its many readers in this city and elsewhere that there is no dairy doing business in this city that presents a better appearance in the stables and around the place than the above.

JUBILEE DAIRY.

The most of Salt Lake City's milk trade is supplied by one or two large concerns, there are over 70 licensed dairymen doing business in Salt Lake City. Among the number there is an unpretentious little place out on Fourth East, that supplies a select trade and provides a fine example for its customers with the result that they told him they could not use it. Naturally pleased with this compliment, Mr. Marker in the future did not attempt to spread out.

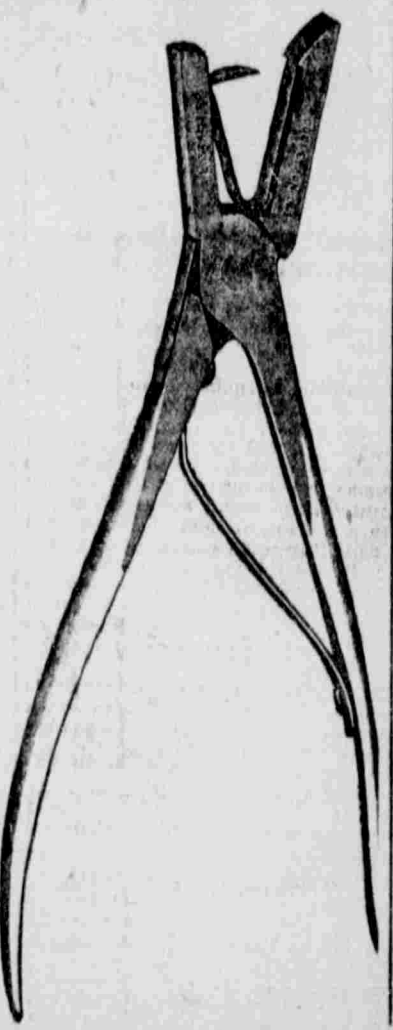
The city milk inspector has always found the cows and barns of the Jubilee dairy in first-class order, and the city chemist has also made some flattering tests of the product of the cows, which shows what good feed and kind treatment will do for the gentle kind.

A PERFECT EAR TAG.

Cattle and Sheep Owners Using a Salt Lake Invention.

Marvelous developments are taking place in the crossing and breeding of the sheep and cattle in this country, and it is a matter of note that very recently, the crude and barbarous method of branding and "clipping" employed since time began has been a prevalent among the cattle and sheepmen of this and other states. It is with pleasure, therefore, that the "News" wishes to call particular attention to a simple little invention that has been before the public for only a little over two years, yet has already established for itself a reputation on its merits, and now the staid and dignified other modes and methods of marking cattle and sheep. It will be, therefore, not only interesting, but quite appropriate to devote some space to the advantages of this meritorious article, and they are numerous.

Something less than two years ago F. Callison and his partner, W. S. Ring, owners of the well known Salt Lake Stamp company, conceived the



A WELL KEPT DAIRY.

When Wm. Runnell located his dairy, on the high ridge just beyond the river on West North Temple street, he must have had an eye open to the advantages of seeking dry ground for his cattle during the winter months. A representative of this paper visited his place a few days ago and found that Mr. Runnell understands catering to the public and at the same time to his own interests, as he realizes the importance of thorough cleanliness in everything pertaining to the dairy.

About fifteen cows are milked at the present time and in their stabling, feed, etc., every care is given to providing for them in a painstaking manner. The Star Dairy is run upon business principles and consequently is a financial success. All hay and feed used for the cows being raised upon the ranch, which is in a high state of cultivation.

In the dairy proper there is to be found all of those modern appliances so essential to the conduction of a

idea of improving upon the fourteenth century method of clipping and mutilating cattle and sheep by the owners, their efforts to make them for identification. The result of their efforts is to be seen in what the leading dairymen of the country are pleased to use a perfect ear marking tag. Messrs. Callison and Ring in November, 1900, applied for and secured a United States patent for said invention, and since that date have introduced it extensively throughout the country. Its many advantages are apparent to those who have seen it, and for the benefit of all who have not, we reproduce a cut of the marker in pincers ready for use.

Instead of an unsightly slit in the ear of an animal, that bore no resemblance to any not familiar with the use of the marker, the owners mark and address can be stamped upon the ear, and the marker or tag inserted into the hole without injury to the ear or the animal. The experienced stockman can readily see the advantages of having his stock present a good appearance when marketed. The cost is another factor in favor of this most humane and cleverly invented tag, as lots of 3,000 are placed, they are made of pure aluminum, thus doing away with any possibility of corrosion or injury to any position where they are used.

The reputation of this tag has spread over the entire western part of the United States and the house receives numerous orders from stockmen of the Missouri and Mississippi rivers, who have either heard of or tested the merits of this, which is conceded to be the perfect ear tag.

THE JORDAN FARM DAIRY.

McCARROL & VORSE

This is one of the most recently established dairies in the city. Although both Messrs. McCarrol and Vorse have been engaged in this line prior to the opening of their present place. With every facility at hand for raising the 86 head of cows upon the farm, and 700 acres upon which to raise hay, grain and pasture the cattle, there is nothing to prevent the management of the dairy from being conducted in this city. The cows are all well bred dairy animals, and the barn is the most commodious in this section of the state.

After disposing of their dairy interests last spring, Messrs. McCarrol & Vorse made an extended trip through the east, visiting the principle dairies at St. Louis, Chicago, and Buffalo, and gaining much valuable information relative to the most approved dairymaking methods.

At the Jordan Farm the milkers are required to observe the law of cleanliness in the strictest sense of the word. They use a double layer of cheese cloth filled with half inch of cotton batting over the milking pails, through which the milk passes into the cans. It is again strained before being cooled. The proprietors are fully informed as to the absolute necessity of taking every sanitary precaution about the dairy.

Three wagons are used on the dairy routes, and the trade enjoyed by the Jordan Farm is the most select in the city.

THE NORTH STAR.

In an unpretentious way this little place has kept moving along for a number of years, and has a reputation for its milk when the proprietor had been a cow, and delivered the milk himself. Today over 15 are on the farm, and the sons of the family assume all the responsibilities connected with caring for the cows, providing hay, grain, etc., and distributing the milk.

Mrs. Burg's customers have had occasion to make complaint about the milk supplied them.

Something That Will Do You Good. We know of no way in which we can be of more service to our readers than to tell them of something that will do real good to them. For this reason we want to acquaint them with what we consider one of the very best remedies on the market for cough, cold, and that alarming complaint, croup. We refer to Chamberlain's Cough Remedy. We have used it with such good results in our family so long that it has become a household necessity. By its prompt use we have again prevented croup. The testimony upon our own experience, and we suggest that our readers, especially those who have small children, always lay it in their homes as a safeguard against croup, whooping cough, and all the ailments of the throat and lungs. For sale by all druggists.

Called an American disease, is curable by an American medicine, originated and prepared in the most catarrhal of American countries. That medicine is Hood's Sarsaparilla. It cures radically and permanently. In that it removes the cause, cleanses the blood of scrofulous and all other impurities. It overcomes all the effects of catarrh, too, and builds up the whole system.

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It won't be difficult to fit you with a pair of glasses that will improve your sight. We give you lenses that are just right. Relieves you of pain, Improves your appearance, Costs you but little.

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A MODEL DAIRY FARM.



EUREKA WAGONS LINED UP FOR A START.

One of the most extensive and up-to-date dairies in Salt Lake county and in this section is the one conducted by Messrs. O. J. Shugren and J. A. Johnson, and which is known as the Eureka Dairy. The company has two establishments: one at 330, 352 and 364 East Ninth South streets, and a large farm at 2551 South Ninth East, or what is known as Forest Dale, a very pretty suburb of Salt Lake City, a place where one would readily look for all that is pure and healthful.

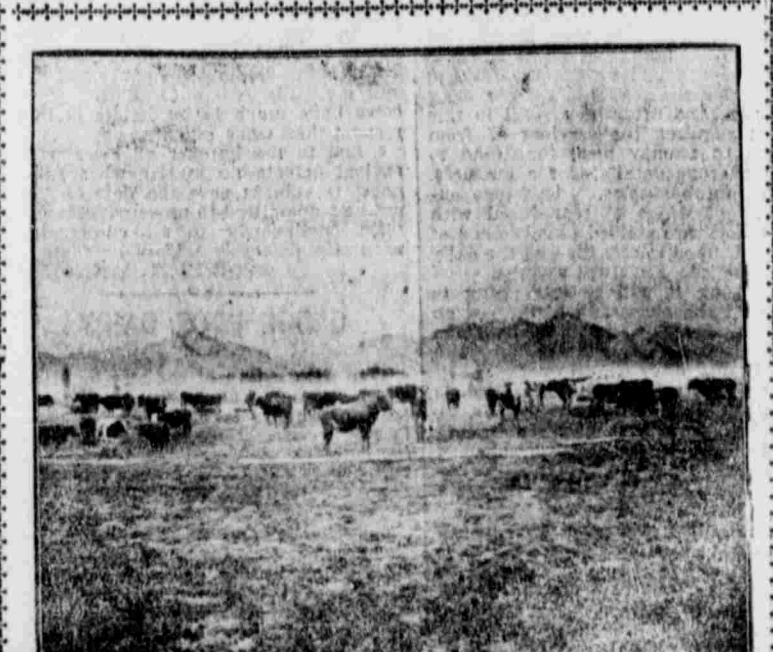
At the present time they have sixty-five cows, all of which with the exception of seventeen, are kept at their Forest Dale establishment. The dairy capacity of the plant averages over 100 gallons of the highest grade of milk, and as the firm does not sell any cream, their customers get only the very best that can be produced, which feature in itself is a testimonial of the very highest worth.

Another highly important feature and one that is indispensable with an institution which aims to be first-class is the one of absolute cleanliness and

sanitary perfection. For such a purpose the use of purifying water has been found to be a very simple and effective plan, and at the Eureka Dairy, two streams of running water are constantly passing in front and rear of the different stalls which insure perfect cleanliness to the milk. After the milking, the product is thoroughly aerated.

Many of our leading physicians, so Mr. Shugren informs us, have recommended the product of the Eureka Dairy because of its purity, having been determined by careful chemical analysis. Recent tests of samples of the above milk have certified to the presence of five per cent butter fat, which is in excess of the amount fixed by law which requires only three and a half per cent.

Messrs. Shugren and Johnson's long experience in the dairy business have enabled them to keep pace with the constant demand for the improved service, and every new idea relative to dairymaking is quickly adopted by them for the Eureka plant.



EUREKA COWS AT HOME, "FOREST DALE."