

A Utah Dairy Where Sanitation Reigns

Snapshots Taken at the Ben R. Eldredge Dairy---14th South and West Temple



The Cooling Room.

The Moo-Cow.

The Stables and Barns

Ready for Action.

The Cow Stables.

Ever read how the Honorable Peter Sterling made his effective campaign against impure milk? How his vigorous investigation into the sanitary conditions of this food delivered daily to the thousands of homes in his district, resulted in the decrease in mortality among infants? Surely there is no more ardent apostle of this gospel of pure sanitation in the production and the handling of milk than Mr. Ben R. Eldredge, who for the past nine years has engaged in the dairy business, corner of Fourteenth South and West Temple streets. Long before the popular clamor arose demanding the investigation into the conditions of dairies throughout the country, Mr. Eldredge had been quietly but persistently adopting means and methods in his place of business that shot far ahead of the demands of the strictest pure food law in the state then in force.

As an evidence of the almost immaculate cleanliness of every department of his dairy, one has merely to consider the result of the very recent investigation made of the conditions existing in his dairy, by which a standard of \$14

per cent. out of a possible 100 per cent. was given to Mr. Eldredge's dairy. The two officials who made the inspection were City Inspector Frazier and Dr. Brimhall of the U. S. department of agriculture. The satisfaction grows even greater at the wholesomeness of every detail connected with the production of milk here, when one learns that the law requires only a standard of 45 per cent.

In order to demonstrate more particularly the manner in which Mr. Eldredge conducts his affairs, one has but to ask for the privilege of being conducted through this paragon of neatness. Entering into the white-washed sheds one beholds five stanchions of well groomed cows. Surrounding these everywhere are the evidences of careful work of water and broom. Here are pointed out prize winning Jerseys, here are Shorthorns of enviable pedigree, all selected for their productiveness in the lactical fluid. Most refreshing, indeed, is the total absence of odors. All void is carefully gathered and carried away. The fodder lies in a cemented manger, and is given according to definite prescription, never

exceeding the point where superfluous fat would be the result, and never below the standard whereby the cow would lose in vigor or health.

What about the tuberculin test? was asked of Mr. Eldredge, as it is now widely known that a great campaign is being conducted in Utah for the safeguarding of public health. The local government bureau is about to take up the wholesale enforcement of tuberculin tests on every cow in the state. As a reply Mr. Eldredge stated that every cow in his dairy is subjected to a tuberculin test semi-annually, and the slightest trace of tuberculosis means the immediate disposal of the animal.

There is something typical about the cows in this dairy: the large udder, the soft milk veins indicative of free circulation of blood, the lack of superfluous flesh, the visible vertebrae, and close hide, all bespeak the highest type of milk cows.

Here come the milkers, each wearing a white duck apron extending from the neck to the shoe tops. The milk pails are covered with the exception of a small opening at the upper end through which the streams of pure milk are

guided. The udders and flanks are carefully washed with huge sponges, thus precluding even the most remote possibility of any foreign impurities coming in contact with the milk.

Then we follow the milkman into the straining room where the milk is strained through close woven sheeting, and then weighed in order that tab might be kept on the productiveness of each animal. This, by the way, appears to be the only equipped straining room in the state.

Now to the milk room proper—separate and distinct from the stables. This little room is carefully screened and cemented, and everywhere pure streams of water are flowing, showing the abundance of equipment for the proper care of the milk during the cooling process which takes place here. Very recently an expensive cooler was installed into which the milk is placed and reduced in temperature to that of the flowing water. No flies or other pest-breeding insects are to be seen. Everywhere is a shining brightness which would be complimentary even to the appearance of any well kept kitchen.

In the adjoining room are cases upon cases of bottles ready for the cleansing process. Into each bottle is poured about one pint of the "Wyandotte" solution, then the steam brush is injected and rotated with lightning speed, the result of which is a purity which would stand the most careful chemical test. Attention is called to some few bottles which appear to be below the standard of cleanliness. These, Mr. Eldredge remarks, were returned by the milk man who makes his daily rounds to the many Salt Lake homes. Surprising indeed, he continues, the difference in the manner in which these bottles are returned to us. The bottles from the clean housewife are invariably bright and shining, while occasionally every impress of filth in the home is made upon the bottles, and rest assured I would go out of my way to serve a clean housewife, rather than favor the home where such bottles are returned to me. I insist upon the utmost cleanliness in every department of this dairy, and think people should, out of justice to themselves maintain the same strict cleanliness with these bottles that they demand

of the dairy people. Now that the state law requires that milk be delivered in bottles rather than cans, where less than five gallons is taken, the dairy of such daily output as the Eldredge dairy requires hundreds of bottles daily in order to supply the demands. The cans are used only in cases where large supplies are handled, such as in restaurants, hotels, and cafes.

The milk wagon is also subjected to soap and water; no odors are present. Even the cloths in which the milk bottles are placed are sterilized before the daily trip.

Both men and cows are under strictest supervision. The cows are allowed in the stables only between the hours of 4 to 8 a. m. and 2:30 to 6 p. m. During the remaining hours they are left to browse in the open pastures, enjoying the fresh air treatment. Every milkman and other attendant is not allowed to enter in places where milk is present without being clean in every detail of his attire. There is positively no expectation in any part of the dairy. The failure to observe this iron-clad rule placed by Mr. Eldredge would mean the summary dismissal of the offender. No lounging or loafing is tolerated.

Mr. Eldredge has epitomized his beliefs as follows: It is impossible to get clean milk from a dirty cow. It is impossible to take clean milk out of a dirty stable. It is impossible to keep a clean stable in a dirty yard. Good milk is clean milk. Dirty milk is poison.

Any suggestion as to how to improve the sanitary conditions of the Eldredge dairy certainly does not present itself upon a visit to his place of business. The progressive spirit of the owner is evidenced by the fact that he attends congresses and associations where matters of interest to dairies are discussed. For some weeks during the coming winter, he will be found making a detailed study of the dairies at the Agricultural College of Utah, where he hopes by experimentation and observation to bring back some new ideas on the production of milk.

Salt Lake City is proud of the Eldredge dairy, and can justly hold it up as a standard for any ambitious dairy man who has at heart the well being of his patrons.

Manufacture of Eastern Ketchup—A Good Argument for Home Industry

THE accompanying article, written for The Deseret News by William Wolff Smith on the fashion in which ketchup is manufactured in eastern plants ought to be a good argument for home industry. In Utah where the canning factories are inspected regularly by the pure food commissioner no such conditions prevail.

(Special Correspondence.) Washington, D. C., Oct. 28.—In order to satisfy himself as to the truth of the charge that "canning factory garbage" was worked up into tomato soup and preserved with benzoate of soda to be later manufactured into ketchup, the writer recently visited a number of eastern tomato canning factories. He found that this waste material is so utilized and by means of the chemical preservative.

At the Denver convention of the National Dairy and Food Manufacturers in August, Dr. John H. Long of the Northwestern university, a member of the Remsen board, presented to the history of an experiment in making ketchup with and without benzoate of soda. Some remarkable facts appearing in the connection have excited comment. Dr. Long stated that the experiments were undertaken "at the request of a

large manufacturing firm," and, without doubt, one using benzoate of soda. They were conducted along lines formulated and promulgated by an agency of the benzoate users, and it is charged that Dr. Long was induced to make the experiments by the same party who palmed off a fake news item on the Associated Press in Washington recently. It is probable that the same agency was responsible for an editorial in a Denver newspaper several days before the convention suggesting such an experiment as Dr. Long conducted, for since he reported his statements have been widely exploited by the agency. As Dr. Long's experiments in no way resembled the process of manufacturing ketchup commercially it is proper to consider his conclusion that "benzoate of soda cannot conceal inferiority," as that of an expert appearing in behalf of the drug.

HARDLY FAIR.

The charge was made on the floor of the convention that canning factory "garbage" was being utilized in the manufacture of ketchup, which charge Dr. Long undertook to refute. Instead of dealing with actual conditions, or making a personal investigation, however, he reported that he had made an experiment with a "mass of rotten tomatoes," furnished by his manufacturing friends, to which he added some rotten peaches, apples and bananas,

collected by himself. Part of this material he undertook to make into ketchup, adding the necessary vinegar, sugar and spices; part he preserved with benzoate of soda, and part he allowed to continue to rot. He found the first the more palatable. But as benzoate of soda ketchup is made with vinegar, sugar and spices and Dr. Long did not use the condiments with his benzoate it is evident that no basis for fair comparison was obtained. Consequently his experiments could by no chance add anything to the scientific knowledge of the subject or have any bearing on the practical use of benzoate of soda in preserving commercial condimental foods. Yet they have been utilized to mislead the public.

WASTE WORKED OVER.

In direct opposition to Dr. Long's conclusions are the reports of Dr. A. W. Bittling, of the bureau of chemistry of the department of agriculture, as to what he found in the ketchup industry when he investigated it about a year ago. Dr. Bittling reported:

"In contrast with the strictly high-grade product is the great bulk of the ketchup found on the market. The material is not whole, ripe tomatoes, but consists of the waste of the canning factory, commonly designated as 'trimming stock,' including the green, moldy, broken, rotten, and generally unusable tomatoes, the skins, cores

and stems from the peeling tables, and the surplus juice from the filling machines, all of which may be allowed to stand during the day and be run through the cyclone in the evening. At the end of the season the frosted and half-ripe fruit may be used. Part of this material cannot be considered sound fruit as contemplated by the food and drug act. The pulp is put up in barrels, preserved, and allowed to stand possibly in the sun, until a sufficient quantity has accumulated for shipment. Old ketchup barrels may be used and be none too clean. As a result it is not uncommon to see an inch or more of pulp in the bottom of a car at the end of shipment, caused by the blowing out of the barrel heads from fermentation. The sanitary condition of the factory may be poor, the handling of the goods be unclean, the spices be the refuse from the spice houses, the sugar be of the cheapest grade, and the bottles only rinsed or used without even the precaution of sterilizing. The ketchup is a concoction so heavily spiced with hot spices that the tomato flavor is lost and might as well be anything else. The color is normally dirty brown."

PERSONAL INVESTIGATION.

The divergence between Dr. Long's report that benzoate of soda cannot be used to conceal inferiority and Dr. Bittling's statement of conditions as he found them, is so wide and startling that the writer undertook a personal investigation. He found conditions precisely as described by Dr. Bittling. The process of making pulp begins with the peeling of the tomatoes. They are placed in wire baskets and plunged into boiling water to loosen the skins. The "peelers" are given a bucket of the steamed tomatoes. With their left hand they squeeze the tomato to remove the skin while with their right they cut out the core, green and rotten parts. When the tomato is "trimmed," it is passed into a bucket which goes to the filling machine. The waste is thrown into a bucket on the floor, together with any tomatoes too rotten or too green for canning. This material, which is surely garbage, is gathered up, run through a cyclone to reduce it to a pulp and to remove the skins and such hard parts as will not squash up, stewed to the proper consistency and run into barrels.

UNSATURABLE CONDITIONS.

It is then preserved with benzoate of soda and shipped to ketchup manufacturers. The amount of benzoate of soda used depends, the writer was informed, on the season and the point of destination, hot weather requiring that more of the preservative be used. He was also informed that the stuff would keep indefinitely and could be worked up into ketchup through the winter. The writer was forcibly impressed with the labor conditions. Men, women and children, of all ages, whites, blacks and Poles, were employed, and as the garbage passing through their hands was destined to eventually find its way to the table in ketchup preserved with benzoate of soda, an investigation into the quarters for living and eating was made. At the largest factory we visited, where a hundred or more barrels were sitting in the sun waiting for their load of pulp, we found some 50 to 100 Poles, men, women and children, housed in a long shed divided into seven or eight compartments. Each compartment contained an enclosed sleeping room and a partially enclosed place to eat. The cooking was done in the fields, along with the family washing. The only toilet facilities provided consisted of a small outhouse. Flies visited the camp and pulp factory impartially. A number of photographs were taken of this camp which is situated right in a town of several thousand inhabitants. Photographs were also taken of a number of other camps, the condition of which is intolerable, as well as of carts hauling garbage, workmen and women and others showing the conditions found. An especially good one shows a young Polish work-girl in rubber boots and leather apron, covered with filth.

From the results of his investigation, which were most carefully made and during which he was accompanied by a competent statistician, the writer is prepared to state that there can be no question that benzoate of soda is used to "conceal inferiority," and that Dr. Bittling's report on the same is fully justified.

WILLIAM WOLFF SMITH.

EXCURSIONS OGDEN RACES

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ANCIENT REINFORCED CONCRETE IN CHINA

The construction of houses and walls of concrete is an industry peculiar to Szechwan, China. The work was instituted several hundred years ago, and the absence of any buildings or walls constructed of brick is conclusive proof of its stability and lasting qualities. The industry originated with a French priest, who constructed one of his chapels of this material.

Very small pebbles or shale, sand and lime are the ingredients of which the material is made. The mixture, after being thoroughly incorporated, is slightly moistened, and then pounded in a rough wooden mold which is elevated in a runway supported by firmly set poles, and in spite of the crude methods employed, a height of 60 feet can be easily reached. When the walls have been constructed, all supports are

removed and the concrete is for some days exposed to the air. To this exposure is its characteristic solidity solely attributed. The walls vary from 12 to 16 inches in thickness, and the cost of construction is considerably less than brickwork. The thickness of the walls give absolute guarantee of fire-proof qualities. Storehouses and buildings constructed of this material many years ago are conclusive proof of its strength and durability. No single instance has been known of the accidental collapsing of such concrete-built walls.

In some instances split bamboo poles have been used to reinforce the material, the wood preventing cracks from appearing and adding to the strength. Bamboo imbedded in the concrete in this manner does not rot, and it seems odd that the practice is not more general. Steel or iron reinforcing, owing to the added expense, is never used. The cost of construction is invariably figured at \$9 Mexican per Chinese chang (\$2.67 gold per eight square feet.)—Consular Report.

THE UNPOLISHED BANKER.

"Frederick Townsend Martin, who is now recognized as Ward McAllister's more than adequate successor in New York society, scrupulously observes the elegance of social usage. He is apt to visit his displeasure on such as are guilty of solecisms or gaucheries."

The speaker, a New York clubman, laughed heartily, then resumed: "Mr. Martin was one day writing letters in the club library when a banker seated near him gave a loud sneeze. Mr. Martin started and frowned."

"The banker sneezed again. Mr. Martin started. When the banker sneezed a third time, Mr. Martin called in a loud voice to a waiter:—

"Waiter, bring me an umbrella. I can stand this no longer."

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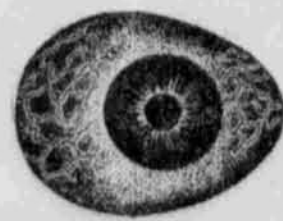
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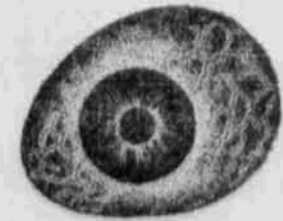
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