

The process of canning is interesting from the fact that the machinery is of the latest pattern, and some of it unlike that of any other factory in the Territory. The tomatoes are first put into vessels of about a bushel capacity, and these are submerged in vats containing hot water. The skins of the vegetables are thus loosened, to make the work of peeling easier. Then the tomatoes are taken to the girls who do the peeling—thirty-five in number—and there prepared for the cans, by having all the stems, blemishes and skins removed.

The work of peeling is done in a speedy and cleanly manner. In fact the cleanliness at the factory is a specially notable feature. No housewife in putting up her fruit can be more particular in this regard than are those who do the work at the factory. Everything is scrupulously neat; and as the refuse is taken from the tomatoes, it is washed away by a stream of water from a large flowing well which has sufficient force to cover the whole building. The girls get 2½ cents per bucket (12 quarts) for peeling, and usually make about 75 cents per day of eight and a half hours. Some of them earn \$1.25 a day, and a total of 60 buckets has been reached. The most expert of the workwomen in this department is a twelve-year old girl, who made the record noted. An ingenious way of keeping a record of the number of buckets filled is followed. Each girl has the tally-sheet pinned on her shoulder. She cannot record the buckets herself without great loss of time, for her hands are in the tomatoes. So when a bucket is filled the forewoman makes a mark on the tally sheet, and the worker knows by feeling the pencil drawn over the paper that she has got her proper credit.

When the tomatoes are peeled they are placed in the "stuffer," which automatically fills 26 cans a minute. These are filled with tomatoes, a teaspoonful of salt and sugar mixed being in each can. A bushel of tomatoes fills 17 cans, whereas in the ordinary California product a bushel is made to extend over 22 cans. From the time the tomatoes leave the hands of the girls who do the peeling and cleaning, they are never touched by hands. The stuffer places them in the cans, which are specially examined to see that they are properly filled, and then are brushed and dried for the soldering of the caps.

This work is done by four young men, who turn out 8,000 cans a day. Their soldering irons are heated by a blow pipe, an air pump and oil forming the working combination, and are thus kept clean. "Drop" solder is used—that is, a piece of solder weighing one-ninth of an ounce, so that each gross of cans uses one pound of solder. The oil system of heating costs the factory less than one-third what formerly was the expense for generating gas for the same purpose.

When the cans are soldered there is a small hole left in the cap through which to exhaust whatever cold air may have got in. The cans are then placed on racks and run in on an endless chain through an exhaust tank, in which is water kept at from 200° to 204°, and therefore is boiling. For 9 or 10 minutes the cans are there, all but immersed, and the cold air is

expelled. Then they reappear and the small hole is filled with solder by the "tippers." The cans are next carried by an endless chain into a boiler 44x24 feet, in which they are immersed 36 to 38 minutes in boiling water, and are thus thoroughly cooked. Then they are thoroughly tested, and if a can proves defective it is thrown out. They are now finished and ready for the labels, but before being sent out are again carefully examined.

The manufacture of tomato catsup is attended with equal care, though there is not so much of detail. The seeds are all removed in a cyclone pulp machine, and then the spices are added and the catsup bottled. One day's work last week resulted in 700 bottles of pure catsup, whose quality is unexcelled by any of the article brought to the market. Those who get the Wood's Cross catsup this year may be sure of a pure, clean article, of the best quality. The same also can be said of the canned tomatoes, which will be largely disposed of in the Salt Lake market. Some of the local dealers have been up to the factory to see for themselves what was being put up, and in each instance have been highly pleased with its quality and condition, and the quantity placed in the cans.

The pickling season will not open until the first of next month, but cucumbers, cauliflower, etc., are now coming in. There will be over 3,000 bushels of large cucumbers, a greater portion of this now being in the brine. The factory supplies nearly all the home demand for keg pickles. In chow chow, bottled pickles, etc., a good business is also carried on. For cucumbers there is paid 40 cents a bushel for the larger size, 75 cents for smaller, and \$1 per bushel for gherkins for bottled pickles. At these prices cucumber raising is profitable to the gardeners.

The object of the company is to extend to fruit and vegetable canning as quickly as practicable. Already the industry is of great benefit to the neighborhood in affording a market for tomatoes and pickling vegetables, and in giving employment to people in the locality, 55 persons being engaged at the factory.

The enterprise is also of special value to this city, and should achieve permanent success. It is estimated that the output of tomatoes this season will reach 150,000 cans. The factory works up 500 bushels of the vegetable a day when that amount is obtainable, as it is frequently during the ripening season.

#### MONTHLY REVIEW.

August, 1894, in Utah was a month in which the showers were better distributed than usual, and there was little complaint of drought. The storms were generally thundershowers, and on the 6th and 31st they were quite violent in character, though of brief duration.

Although the first part of the month was somewhat colder than usual, the latter part was enough warmer than the normal to bring the mean temperature of the month up to the average and above. The month was somewhat more cloudy than the average.

Monthly mean for the Territory (27

stations), 69.5 deg. Highest mean, 79.2, at St. George; lowest mean, 54.3, at Soldier Summit. Highest maximum, 107, at St. George on the 20th; lowest maximum, 25, at Scofield on the 13th; absolute range, 82. Greatest monthly range at any station, 64 at Scofield; last monthly range, 39 at Salt Lake City.

Average total precipitation (26 stations) 0.81 inches. Greatest for the month, 2.04, at Scofield; least, 0.14, at Snowville.

Prevailing wind southwest. Several violent wind storms occurred. Clear days 12; partly cloudy, 15; cloudy, 4; with rain, 6. Sunshine at Salt Lake 78 per cent of the possible; at Singletree, 48 per cent (estimate.) An aurora was visible at several Utah points during the night of the 19th. Thunder storms occurred on the following dates: 4, 5, 6, 17, 18, 20, 21, 22, 23, 24, 29, 30, 31. Hail occurred at Thistle on the 6th; at Singletree on the 28, 30 and 31. Snow in the mountains east of Mt. Pleasant on the 29th.

Cisco—More or less cloudy during whole month; very hazy from 23rd to 31st. Aurora on 19th. High wind on 30th.

Heber—Brilliant aurora night of 19th at 10 p.m. High wind from east from a thunder storm in mountains, unroofing stacks and upsetting fences about 3 p.m., 19th.

St. George—Electric storm night of 3rd; wind. Southwest thunder and lightning with rain on 15th, and strong north wind.

Mt. Pleasant—Very bright "northern light" was observed about 9 p.m. of the 12th. Snowfall at noon of 29th in mountains east of here.

Koshare—Month remarkable for frequent showers; some on the mountains which did not reach this valley.

Total amounts, Alpine City, 1.65; Millville, 0.07; Scipio, 1.53; Oakley, 2½ inch; Emery, 2.37; Santaquin, 5 showers.

Office of the Utah weather service, Salt Lake City, Utah, September 18, 1894.

GEO. N. SALISBURY,  
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#### WEATHER AND CROPS.

The weather and crop bulletin for the week ending Tuesday morning, September 18th, is as follows:

The weather last week was not generally favorable to agricultural pursuits, except at the close. The week began with general high winds on the 12th, followed by a heavy rain that evening, lasting all night. During the night it turned very much colder, so that there was snow far down on the mountain sides and in the higher valleys. Frosts, which were generally light but in some localities severe, resulted on the nights of the 13th, 14th and 15th.

The high winds of the 12th blew down much fruit and opened some stacks so that grain was wet by the succeeding rain. Some reports speak of wheat sprouting in the stack or shock.

The wet weather stopped threshing; it was renewed during the latter part of the week, when the weather grew dry again and somewhat warmer.

Where the frosts were light no damage was done to corn or fruit; in the colder valleys severe frosts cut down