

DAIRY AND CREAMERY

HANFORD-HAZELWOOD COMPANY.

In a recent issue of the Chicago Dairy Produce there appeared a descriptive article about the Hanford-Hazelwood company's butter-making establishment at Sioux City, Iowa. This plant is operated in connection with the Hazelwood company's interests in Washington state, and it will be of interest to the Washington people to know the methods pursued and the success attained by this concern, which began operations on present lines in Sioux City a comparatively short time ago. Mr. David Brown is the manager of the Sioux City concern.

F. A. Leighton, well-known to butter-makers of the middle west, and having something of an acquaintance among the creamery and dairy interests of the west also, through his writing in the dairy press, made a visit to the Hanford-Hazelwood plant recently, and furnished his paper the article in question. After his introduction, he says:

Much interest is centered in this plant for the reason that they are conducting it on a plan entirely different from any other creamery in this part of the country. Their plan is the bringing of the cream or butterfat from the different creameries in their vicinity. If I understand it rightly, the creamery company conducts its creamery in the same manner as they would if they sold their butter. In this case, however, they sell the Hanford-Hazelwood people the butterfat at a stipulated price, and it is shipped to Sioux City to be churned. This cream, before it is shipped from the creamery, is all pasteurized and cooled, and the result is that the famous "Hazelwood" brand of butter is made from pasteurized cream. The creamery at the present time is turning out about 5000 pounds of butter a day, and expects to increase this amount nearly double during the season.

There are many large factories scattered throughout this country that are making butter on nearly scientific principles but none of them, to the knowledge of the writer comes so near making butter according to the best known scientific principles as the Hanford Hazelwood Company. They have taken one step ahead by adopting the Danish method of making butter, viz: pasteurizing the cream before churning.

This company is very fortunate in having in its employ a man who is familiar with all the Danish methods. He is Mr. M. Mortensen. Years ago he made a record for himself by winning the sweepstakes at one of the Iowa state conventions. That was in his boyhood days. Since that time he has not only graduated from the Iowa dairy school, but has taken a four years course in the agricultural department of the college, and during the past season he has been in Denmark making a study of Danish buttermaking, and he is applying all of this education to turning out an article of butter according to the best methods known to the dairy world. Hence my statement that this company is just a step ahead at the present time.

Perhaps some may scoff at the idea of pasteurizing being the best method of making butter. The writer will not discuss this very much; but because one or two men made a failure of pasteurizing being the best method lack of knowledge of how to properly handle such cream, is no reason why other people cannot make it a success—if a thorough knowledge of the business is gained and applied. The writer believes, and has always believed, that pasteurized butter will steadily grow in favor, and in time we will be making as much pasteurized butter as they are now making in Denmark. It will take time to educate the people to eat a mild flavored but-

The Engineer

Leaning from the cab window does more with his ears than his eyes. The "rumble and grumble and roar" of his engine, are to him articulate speech, and a false note in that jumble of sounds



would catch his ear as quickly as a discord would strike the ear of the leader of an orchestra.

He thinks more of his engine than himself. That is why he neglects to notice symptoms which are full of warning. The foul tongue, the bitter taste, sour risings, and undue fullness after eating are but symptoms of dyspepsia or some form of disease involving the stomach and organs of digestion and nutrition. In time the heart, liver, lungs, or other organs are involved and the engineer has to lay off.

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Dr. Pierce's Pleasant Pellets cure constipation.

ter. At the present time they are clamoring for an aroma, but they will change their ideas, perhaps, in time. But the Hanford-Hazelwood company is a success, and any other company, managed as this company is, will be a success.

I wish to call the attention of the readers to a remark made by Mr. D. Brown, the manager of the concern. The conversation turned to the wages of buttermakers and he said: "The ruination of the creamery business will be in trying to hire cheap men, or in trying to get good men to work cheap. This will result in there being a lot of tramp buttermakers, for good men will not continue in the creamery business at low wages." The readers will agree with me that this is good strong advice, for it comes from a man who has as many men in his employ as any of the large creamerymen. The Hanford-Hazelwood people pay good wages, and the result is that they are to be congratulated upon the high class of men in their employ. The writer met many of their employes, and he was surprised at the good words spoken by them of their employers. There is not one of them but thinks he is with the best firm in the state, and Mr. Brown thinks he has the best men. Is there any reason why they should not be successful?

The writer saw the first Farrington vat in operation at the Hanford-Hazelwood plant. There are twelve of them in a row and both Mr. Brown and Mr. Mortensen speak very highly of them. Their idea is that cream can be ripened better when closed up and agitated at the same time. One of the first objections to the Farrington vat was in getting the cream out. They have constructed an air pump so that five pounds of air applied will force the cream from the vats to the churn. Mr. Brown thinks when a creamery is small and has only one vat that a large bicycle pump would do the

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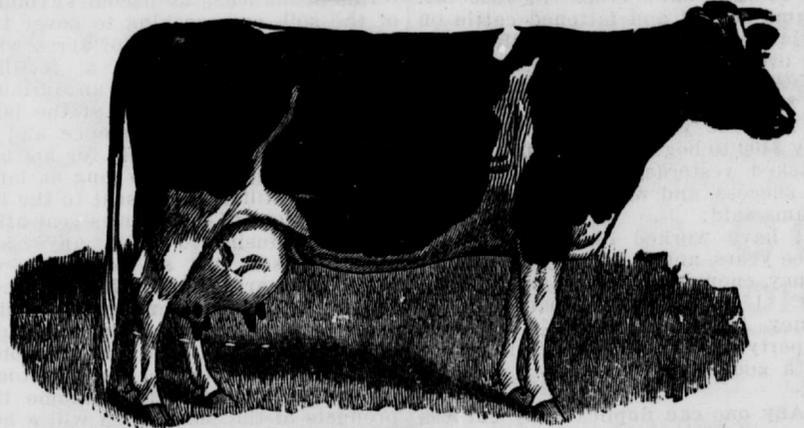
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