

STANDARD BAKING CO. MAKES BOW TO PUBLIC MONDAY

"Open House" Will Be Held at the Fine New Plant at Tenth and Market Streets, With Souvenirs and Music Galore; Inspection of the Plant Invited; Everybody Is Welcome!

Now that you know you are cordially invited to make a trip through the subway and a block or so beyond to the imposing and absolutely complete plant of the Standard Baking Company at Tenth and Market streets, it behooves you to ascertain just how worth while it is going to be to you to make a special trip out that way or down that way, as the case may be. Cleanliness is next to godliness, as the old maxim has it. If that be true, one of the strongest assets which this new plant possesses raises the standard of the plant to a plane that approaches godliness, for it is unsurpassed in the matter of sanitary, spotless treatment and freedom from dirt. If you want to have your eyes opened to some of the modern methods which are employed in place of the old hand worked processes, visit the plant.

Public Reception on Monday
On Monday afternoon from 2 to 5 o'clock and on Monday evening from 7 to 10 there will be a public reception held in the company's new home, to which the general public is invited to come. "Open House" will be the watchword; all will be welcome. Provision has been made in the large and spacious building for the thousands of visitors who it is expected will pass through the plant on an inspection tour during the six hours when the building will belong to the public. City and suburbs will send their quota and the thousands of feet of floor space will be taxed to capacity to accommodate the crowds. There is ample room in Tenth street for parking automobiles, both north and south, and the plant is within a few squares of both the Pennsylvania and the Reading depots, which makes it easy of access to people of the surrounding towns, as well as facilitating matters when the distribution of the plant's output is begun. Moreover, the plant itself is strongly constructed and of pleasing design, and adequately equipped with every necessary mechanical convenience for baking bread in immense quantities. Its capacity will be taxed to the utmost, however, to even partially supply the ever-increasing demand from a large radius of towns of which Harrisburg is the distributing center.

Orchestra and Souvenirs
During the reception both in afternoon and evening there will be an orchestra to enliven the occasion with music. The musicians will be located on the lower floor, where the baking ovens are situated and the finishing processes in the making of bread shown. The demonstrators for the Fleischmann Yeast Company and all the machine companies as well will have their demonstrators on hand to explain the intricacies of the machines. The demonstrators and employees of the plant will be dressed in the white which will be a characteristic of the future conduct and treatment at the plant. Souvenirs will be distributed to the public in the form of pictures which may be hung up on the wall at home or used for whatever other purpose you see fit. Sample loaves of the bread which the company will exploit will on Tuesday of next week be delivered to every home in Harrisburg, so that all may learn by actual trial just what product this new organization is planning to turn out. The owners want it understood that although this public reception is held for Monday only, the public is invited to come at any time to visit the plant and will always find the employees attentive and courteous.

The Big Names at the Plant
The personnel of the Standard Baking Company, the erection of whose new plant is estimated to have exceeded \$160,000, is as follows:
MAX R. GRAUPNER, President.
FRED W. GRAUPNER, Vice-President.
GEORGE R. KOENIG, Secretary.
MRS. MARY L. GRAUPNER, Treasurer.
J. J. Horn, superintendent and master baker, was formerly demonstrator for the Fleischmann Yeast Company.
Louis Winters, who will have charge of the cake department, is a man of wide experience and was formerly associated with the leading bakeries of Philadelphia.

A Trip Through Bakery Is Eye-Opening Journey

You are invited to take a journey through the new baking plant of the Standard Baking Company, which has just been completed at Tenth and Market streets, to an inspection of which the public is cordially invited.

This modern, airy, up-to-date plant has been erected by the Graupners, at an estimated cost of \$160,000. Light and air and cleanliness are the three fundamental elements which have controlled the thoughts of the builders, and it is with a sense of defiling the unspotted walls and the almost unbelievably clean and attractive doors and windows that one who enters the plant by the genial and obliging host, J. J. Horn, who is superintendent of the entire plant. The company will employ 25 to 40 men, most of them Harrisburg boys, but as yet no conclusion has been reached as to the nature of the output, whether it shall be on a wholesale or a retail scale.

The Standard Baking Company will put two kinds of bread on the market, the "Standard," which is a five-cent loaf, and the "New Era," a ten-cent loaf. They will operate two Ford machines and two overland delivery trucks, together with twelve wagons, the sort of delivery system which is sure to give the best of service. The shipping department opens on Tenth street and all delivery wagons are loaded from that side.

A Few Salient Facts

But to get back to our journey through the plant. First of all let us preface our tale with the iteration of a few salient facts. The bakery is capable of putting out 40,000 counts per day, each count being a loaf, whether it is rated at five or ten cents. The laboratory that has been installed will test every bit of material that is used in making the bread and "safety first" will be the slogan used in the preparation of all ingredients. Moreover, and this is a feature which will appeal to lovers of efficiency and hygiene—every employe will be required to take at least one bath per day, for which purpose modern shower baths have been installed in a separate room on the second floor. The sanitation and cleanly appearance of the entire plant is one of its strongest assets. And now we're off!

Interesting Manufacturing Process

Let us mount to the third floor and step into the storeroom, in which fifteen carloads of flour can be stored and if additional amounts are required under abnormal conditions, there is still more space in another room where the sacks of flour can be placed ready for use. The bags are heaped up in orderly array on automatic trucks, sometimes called "skids," which carry the flour over to the "sifter" where it is dumped and sifted and then shot through an enclosed elevator shaft to the "blender" which thoroughly shakes the flour and makes it light. It is then transferred to two bins, each with a capacity of 100 barrels, where the flour is allowed to rest for a certain number of hours in order to regain its "life."

In a small room just below on the second floor is what is known as the

humidifier, a device for purifying the air and keeping it constantly at an even temperature in the room above where the "proofing" of the dough takes place. In that room are pipes running down the wall, into some of which the air is sucked by pressure pumps and out of the others it is shot through the action of the humidifier, keeping a steady circulation of pure air at an even temperature in the room. Thermostatic control regulates the temperature of the air.

In addition to performing this function, the humidifier also prevents the "skin" from forming on the dough which is resting in the "dough room." In the latter room the dough is placed in ten long troughs shaped like bath tubs, ten feet long, two and a half feet wide and three feet deep, each with a capacity of 1000 loaves.

The Kneading Machine

Before the "proofing" process, however, the dough must needs go through the kneading machine, which is much like an oven in shape, and which connects by elevator with the bins upstairs, where our flour has been waiting our attention, while we diverted to other things. After the kneader has been prepared by the disposition of other ingredients including granulated sugar, salt, and other substances, the shaft is opened and the flour poured down from above. There are two kneading machines, with a water tank in the center connecting with both, and the machines are automatically regulated by weights attached to the rear of the machines, giving to each kneader 60 per cent of water and 40 per cent of flour. Any amount from one pound to one barrel can be automatically controlled by these weights and no attendant is needed to handle them. In these machines, the other name of which is "gluten developer," the ingredients are mixed together for ten or fifteen minutes, depending on the strength of the flour, which has been previously determined in the laboratory. It then rests for from four and one-half to six hours in the dough trays above mentioned, until matured. The kneading machines are surrounded by jackets through which water is pumped and run to keep them from becoming too heated by friction. Here we will give our dough a temporary rest while we examine the other departments on the second floor.

Cakes and Rolls Made Also

Systematically placed on this second floor are the refrigerator room, the stock room (for all stock other than the flour), the dough room, cake department, and laboratories. The cake machine, in one of the best lighted rooms seen in any modern plant, is more like a vision conjured up by Aladdin's lamp than through human agency. All you have to do is to place the ingredients in the machine and it will turn out whatever cake you want. Rolls are also made here. The cake oven, which is brick and the enclosure, weighs 110 tons and the actual oven space is twelve inches deep over a space of twelve by thirteen feet.

The Journey Continued

To return once more to our journey with the dough around the plant. After it has had its rest it is carried to the first floor into an automatic weighing machine, having been divided in two pieces by a "divider" just before being dropped, thence carried into the "rounding" machine, where it is made into balls—then carried upstairs again on little elevators to the "proofer," through which it travels, up and down, for about ten minutes, receiving new life all the time, and is again dropped to the first floor and put through the final machine, at the end of which time the loaf rolls out in its final form and is carried off in specially prepared pans. From here the loaves are carried into a room full of racks, heated by steam, which is the last process before baking. On the other side of this room the loaves are taken out and placed into the ovens of which there are six, with a capacity of 500 loaves each. An eighteen-inch wide conveyor runs along the ovens, and as fast as the loaves are removed after baking, they are carried along on this treadmill effect to the cooling tables, which are constantly moving and allowing the air to cool the loaves. From the cooling tables the loaves are placed in racks and then in the Hayssen Bread Wrapping Machine in the course of the action of which magical machine each loaf is wrapped and sealed with wax paper. This machine is said to have a capacity of 48 loaves a minute. And all that is left is for Mr. and Mrs. Harrisburg to do is to partake of the indispensable "staff of life," the development of which has herewith been followed from the time it goes into the "sifter" to the time the delivery wagon or truck rolls out into Tenth street on its journey to the consumer.



The Standard Baking Co.

USES

Fleischmann's YEAST EXCLUSIVELY

Everybody knows Fleischmann's Yeast, but how many people realize that this famous leaven is used *every* day and night in *every* bakery in Harrisburg?

It is indeed gratifying to number The Standard Baking Company among our customers and we wish them the best of success.

THE FLEISCHMANN CO.



THE ARCHITECT'S STORY OF THE INNER WORKINGS

L. S. Beardsley, of New York, Gives Description of Standard Baking Company's Methods

Keen competition in the baking industry necessitates that in the building of new plants every possible improvement shall be made, not only in the mechanical equipment, but also in the layout of departments and in the construction of the building housing the plant. Quality of product must be not only maintained but bettered, and the cost of manufacture decreased by application of system and efficiency methods.

The large new fireproof plant of the Standard Baking Company of Harrisburg, Pa., recently completed is second to none in completeness and in perfection of equipment in every detail. The building, three stories and basement in height, covers a plot 81x152 and is located on one of the principal arteries of the city. The first story is arranged with large plate glass windows, so that the hundreds of drivers and pedestrians passing by daily may have a full view of the machinery and ovens in the making-up room and bake room. The working of the automatic machinery and belt conveyors not only draws the attention of the public, but furnishes convincing evidence that the automatic manufacture of bread without the touch of human hands is not a myth, but a reality.

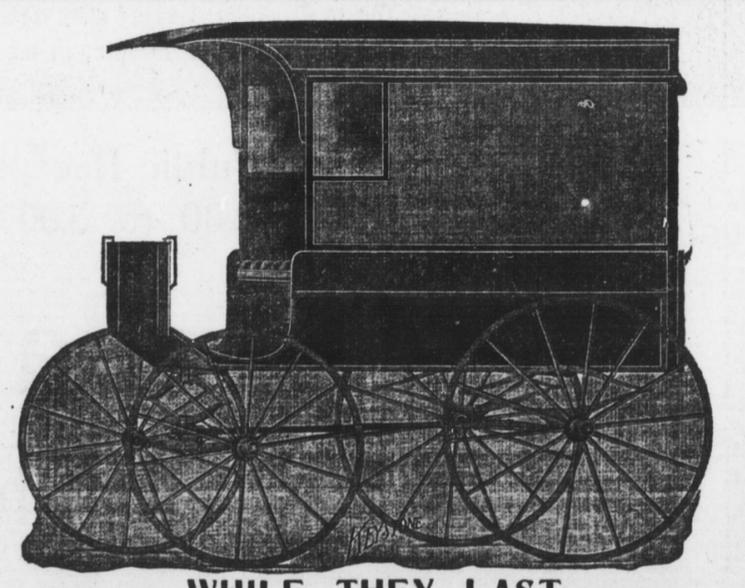
umns, which have a flaring cap, as illustrated in the accompanying cuts. The advantages of this type of construction for a bakery building are many. There are no beams or girders in the ceiling to form dust corners, or to interfere with the distribution of light and no air pockets to stop the free movement of the upper air currents. The flat ceiling affords maximum freedom in the hanging of overhead machinery, conduits, or ventilating ducts. This construction also affords greater freedom from vibration owing to the fact that any concentrated load brings into action the reinforcement of a large area of the floor slab, which is not true of other forms of construction.

Economy in the cost of this construction over other forms of fireproof construction is not the least of the advantages. The flat slab reinforced concrete is about ten per cent cheaper per square foot of floor area than the beam and girder reinforced concrete, and about 40 per cent cheaper than skeleton steel construction.

The exterior facing of the building is of dark red brick laid up with white cement joints and trimmed with light colored artificial stone. Large fenestrations equipped with steel sash and frames on all the four sides of the building furnish an abundance of natural air and light. Double sash are provided for the mixing and dough rooms on the second floor to insure uniformity of temperature and humidity regardless of conditions on the outside. There is a row of steel sash extending up to the ceiling above the face of the ovens of first story. The sash are operated with a worm gear and will take away the gases and heat which comes from the ovens.

A glazed tile wainscot five feet six inches high extends around the walls of the entire first floor. The walls and ceilings of the remainder of the building are made perfectly smooth and treated with a waterproof white enamel paint especially adapted to withstand the steam and acids of a baking plant.

The stairs throughout are formed of reinforced concrete or steel, with wrought iron balustrades and the stairway and elevator shafts are enclosed with fireproof walls and fire in the ceiling beneath. This slab in itself carries all the load to the col-



WHILE THEY LAST

These wagons will be immediately sold at \$55.00 each. This is a bargain which has never been heard of and if you need a wagon you will never have a better opportunity to buy it. We have only a few of these, which are being sold to make room for a larger volume of business.

Keystone Vehicle Company, Reading, Pennsylvania

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