

THE WASHINGTON FARMER

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NORTHERN PACIFIC DAIRY AND POULTRY FARMS

THOUSANDS of passengers traveling on the Northern Pacific Railway have been impressed with the colony of red dairy barns, silos, stables and poultry houses half a mile south of Kent on the east side of the track. Across the buildings facing the track, only 40 rods away, in letters eight feet high is the slogan of this company, "The Route of the Great Big Baked Potato." During the night this sign together with one 60 feet long and 20 feet high marks the place with electrical illumination.

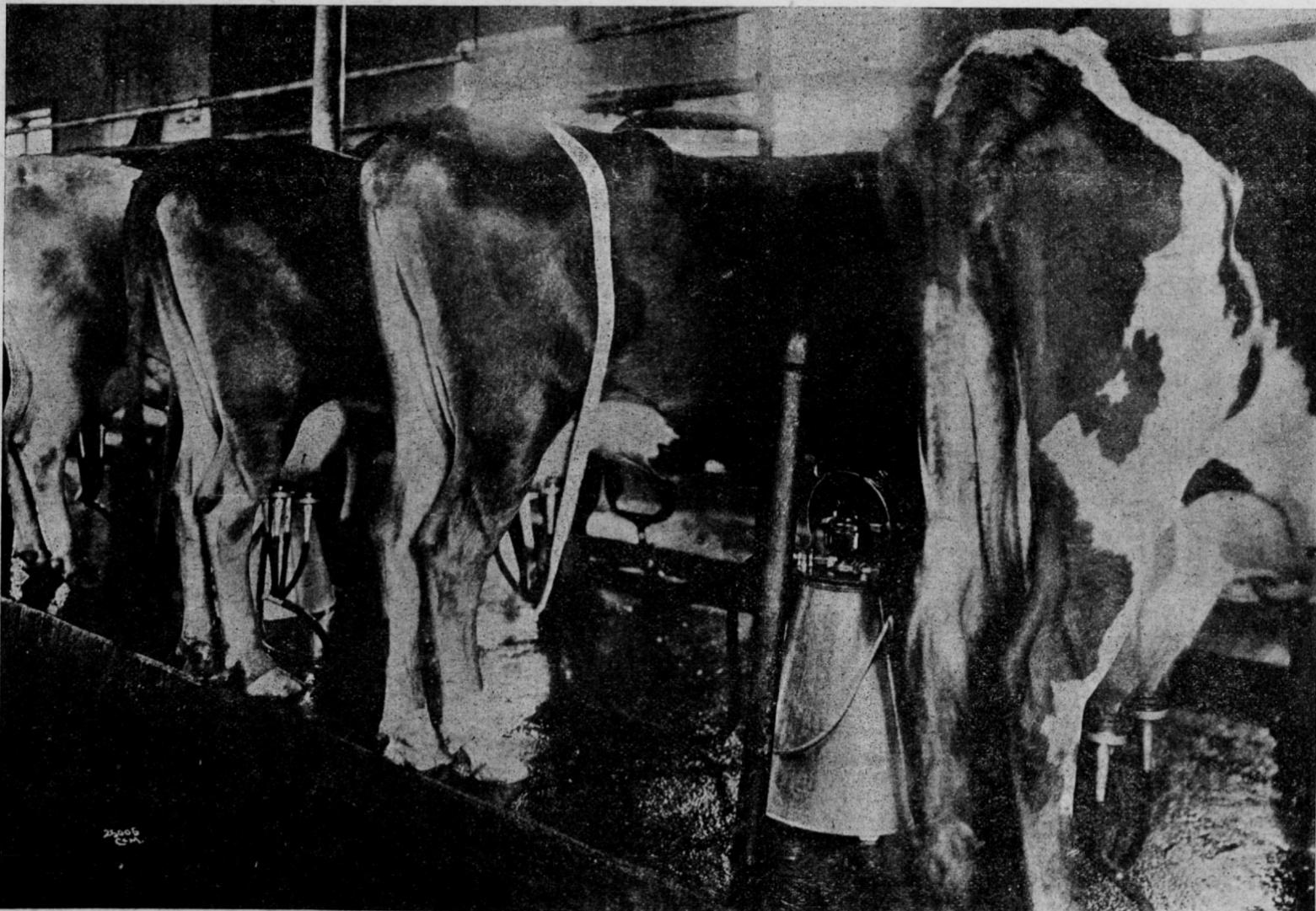
This is the home of the Northern Pacific Dairy and Poultry Farms which supply the fresh milk, fresh cream and fresh eggs to the patrons of the Northern Pacific dining cars. At this beautiful farm is owned a fine herd of Holstein cows and 6000 White Leghorn hens which produce the entire supply of milk, cream and eggs used by this great railway system.

Mr. Hazen J. Titus of the commissary department of the company, having been dissatisfied for some years with the supplies furnished them from

attendants. After the milking is done the milk is carried to the dairy room where it is first passed through a cooler, then to the bottling room, then to the refrigerating room, where it is kept until taken to the cars for use. For cream the milk goes to the separating room, then to the pasteurizing room, then through the cooler, then to the bottling room and then to the refrigerating room where it is kept at a temperature of 30 degrees until it is sent to the diners.

The dairy room is a splendidly lighted and ventilated room 80x20 feet in size, furnished throughout with up-to-date machinery, making it an ideal house for the handling of dairy products. After the milk is separated the skimmed milk is pumped to the hog sheds situated at a distance where pigs are raised for the purpose of making the famous "little sausages" used on the diners.

The poultry plant is one of the most up-to-date in the west. One of the



PURE MILK IS INSURED AND LABOR REDUCED BY THE USE OF THE B-L-K MILKING MACHINE USED HERE FOR FOUR YEARS.

market sources, decided to establish a farm for the company where they could assure themselves of having absolutely fresh all the supplies for the dining car service.

With this end in view, after looking over their entire route, they decided to locate their farm at Kent, where Mr. Phillip F. Ponsen had established an up-to-date farm suitable for such a purpose. The company took over this farm in 1907, retaining Mr. Ponsen as manager.

The dairy barn is a model in every particular, being 20x100 feet in size, two stories high, having concrete floors and walls, movable stanchions, and is well lighted and ventilated. An up-to-date manure carrier passes behind the stalls, carrying to a safe distance from the stables all refuse, thus keeping it absolutely clean in all matters. All milking is done by milking machines and at milking time the cows are washed and clipped by uniformed

laying houses being 16x450 feet in size, three others being 20x80 feet in size. These with the brooding houses and incubator houses make a colony by themselves, and here is supplied the fresh eggs and the fresh fries used by the company in their dining service.

The farm has its own refrigerating plant consisting of a five ton ammonia refrigerating machine. This enables the company to refrigerate their milk, cream and meat rooms and to manufacture the required ice for packing their products. The motive power on the farm is electrical throughout, six 5 H. P. motors and two 10 H. P. motors being used.

Taken all together the place is a credit to the dining department of this great railway. It is noted for its cleanliness throughout so that any person patronizing the Northern Pacific diners can assure themselves that they are getting the very best possible.