

FORMAL OPENING TODAY, MARCH 14TH! PROCESSING COMPANY

FEAR Streets

1132

On North Side of City)

W. E. CHERRY

long been needed in this section. The
general public is cordially invited to see and
inspect our plant and learn at first hand of
many services offered to farmers, busi-
nesses and individual families.

Subject To Change By O. P. A.

(Note: We furnish containers for lard at cost)

Slicing by Machine, per pound	1 1/4 c
VEGETABLE AND FRUIT PROCESSING:	
Blanching and Packing (plus cost of containers), per pint	2 c
Labeling and Quick-Freezing, per pint	1 c
POULTRY PROCESSING:	
Killing and Dressing:	
A. Fryers, each	10 c
B. Hens, each	15 c
C. Turkeys and Ducks, each	40 c
Chilling, per pound	1/4 c
Wrapping, Labeling and Quick-Freezing, per pound	2 1/4 c
Cutting Up, each	5 c
SEAFOOD PROCESSING:	
Preparation for locker storage:	
Chilling, cutting, labeling and wrapping, per pound	3 c
BULK STORAGE:	
Pork and Beef, per pound	1/4 c
Other Storage charges not listed will be set after consultation with prospective users.	
RENTAL PER ANNUM:	
Over Type	\$15.00
Under Type	12.50
Insurance Fee, per locker	.50

Above prices with our customers

The New
LOCKER &
G CO.

Other Durable
Our Quality
CONCRETE

ATIONS

Firm!

PANY

Organization

Dial 5237

Congratulations
and
Best Wishes
for

Success

to
these
pioneers
in
a
new
industry!

Wilmington
Iron Works

Foot of Orange St.

It was our pleasure
to do the roofing
and gutter work
for the new

**FROZEN FOOD LOCKER
and PROCESSING CO.**

**HANOVER
IRON WORKS**

HORACE T. KING

111 No. Water St.

Dial 2-3257

CONGRATULATIONS

to the new

**FROZEN FOOD LOCKER
AND PROCESSING CO.**

E. W. GODWIN'S SONS

Building Materials
CASTLE HAYNE ROAD

DIAL 7747

The Frozen Food Locker and Processing Co. will offer
the following services to our customers:

MEAT PROCESSING:

- A. Preparation of meats for locker storage.
 - 1. Chilling, cutting, wrapping, labeling and quick-freezing.
 - 2. Grinding.
- B. Meat curing.
 - 1. Chilling and cutting.
 - 2. Types of Cure:
 - A. Salt, sugar and sugar with smoke.
 - 3. Smoking.
 - 4. Wrapping and bagging.
- C. Sausage:
 - 1. Grinding, seasoning and stuffing.
 - 2. Smoking.
- D. Lard Rendering:
 - 1. Grinding, rendering and packing.

VEGETABLE AND FRUIT PROCESSING:

- A. Preparation for locker storage:
 - 1. Blanching, packing, labeling and quick-freezing.

POULTRY PROCESSING:

- A. Killing, picking, dressing and wrapping.

SEAFOOD PROCESSING:

- A. Preparation for locker storage:
 - 1. Packing, labeling and quick-freezing.

BULK STORAGE:

- A. Beef and Pork
- B. Eggs
- C. Poultry
- D. Vegetables & Fruits
- E. Seafood
- F. Misc.

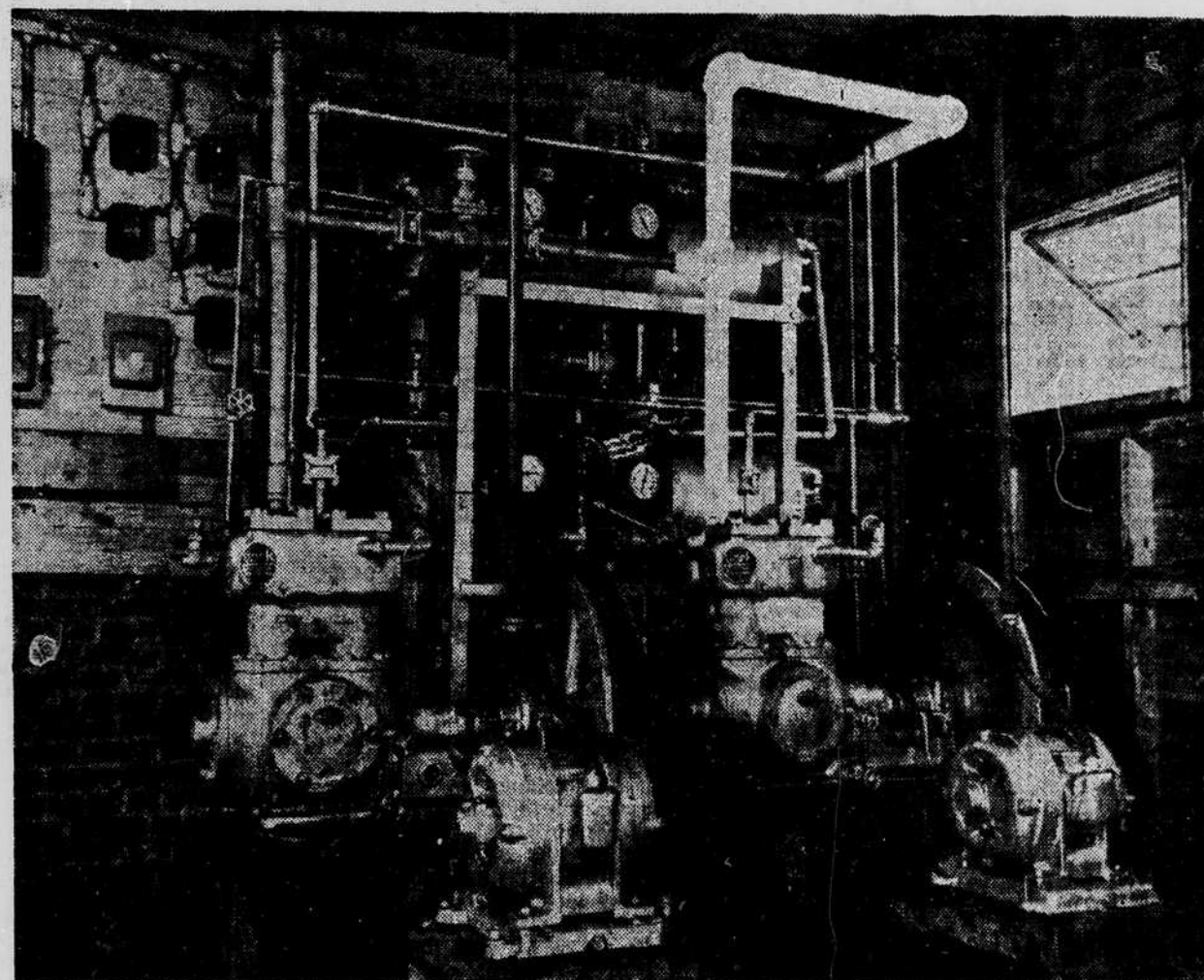
We hope that we will be able to render to you kind,
courteous and satisfactory services for many years to
come.

See the Sheet Metal
Air Ducts, Sinks,
Tubs and Tables
we built for this
new plant . . .

★
**E. S. PIVER
AND SON**

801 SO. 17th ST.

DIAL 5919



Pictured are the highly efficient York refrigeration compressors used to maintain a wide range of tempera-
tures in the various refrigerated rooms in the modern plant of the Frozen Foods Locker and Processing Co.

**The Modern York Refrigeration
Equipment**

in the new

FROZEN FOOD LOCKER & PROCESSING CO.
was furnished and installed by us

★ ★ ★
Sneedeen-Spivey Co.

1106 Market St.

Dial 9761