

STATE FAIR

JULY 15th to 18th
Grand Forks, N. D.

5-DAYS-5

Education and
Entertainment

\$26,000

Premiums offered for Live
Stock and Products of the
Home and Farm.

MODERN WARFARE

The Battle of the Marne

Mammoth scenic spectacle,
with stupendous display of
fireworks each night in front
of the grandstand.

92,000 HARNESS RACE
PROGRAM—FOUR DAYS
RACING

Automobile Races

Saturday, July 19

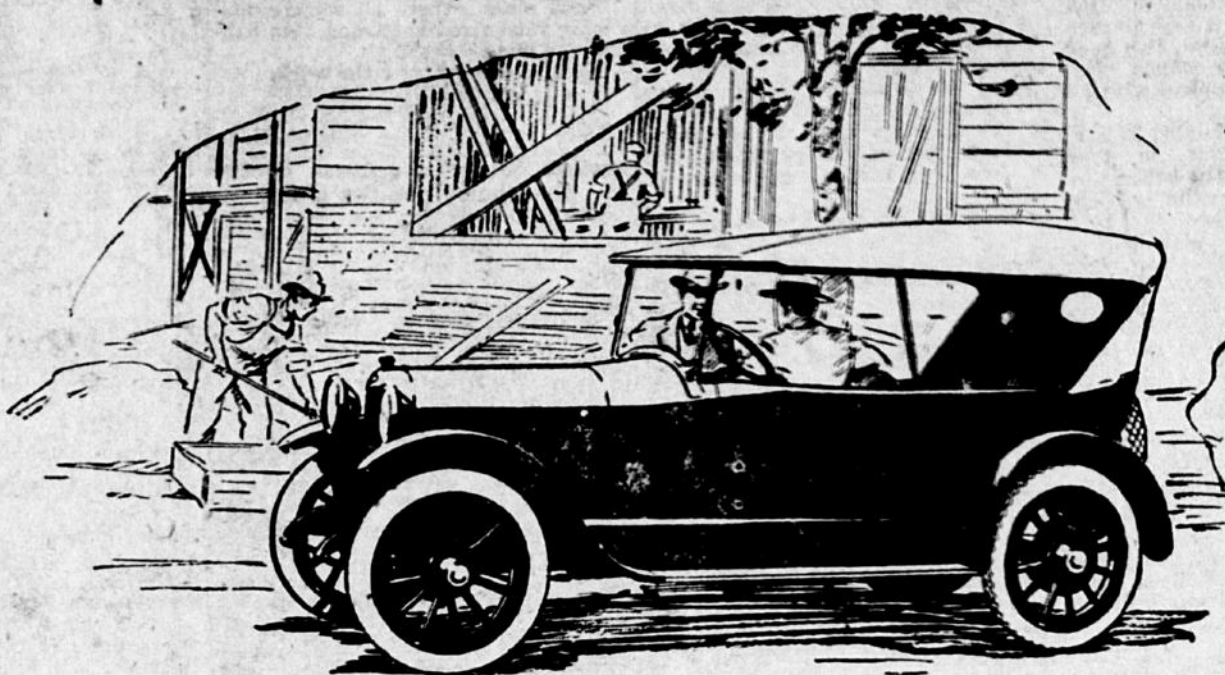
MINOT CREAMERY MAN TELLS ABOUT BUSINESS

J. A. Morrell of Northern Produce Co.
Gives Interesting Figures Concern-
ing Growth of Minot House.

J. A. Morrell, manager of the North-
ern Produce Co., one of the best known
concerns of its kind in the west, read
the following very interesting paper
at a recent meeting of the Minot Ro-
tary Club:

Milk with its products serves as
one of the most important sources of
food for all civilized nations. A large
proportion of the agricultural lands
of all nations are utilized for its
production. Although milks and
products of milk have been used to
some extent for food as far back as
history records, the general use of
milk as food has come about only
with the development of highly civil-
ized nations. It may be noted that
the native races of Africa and Aus-
tralia, which have never developed
past the stage of barbarism, do not
use milk as food. The primitive races
of Western Asia and Europe made
use of milk, as have their descend-
ants and according to this fact, is
due in no small way the great intel-
lectual development of Europe and
America.

To what extent this is due may be
a question; but it is a well known
fact that the most prosperous agri-
cultural nations and communities
today are those in which the dairy
cow is the foundation of agriculture.
We have only to compare Russia with
Denmark and Spain with Holland to
show what dairy industry will do
for a nation. If a list were prepared
of our own states, selecting on the av-
erage those where the soil's fertility is
best conserved, the most intelligent
systems of farming followed and the
highest grade of intelligence found
among the people, it would be a list of
the leading dairy states in the Union.
Wisconsin now leads all others in



PAIGE

The Most Beautiful Car in America

Supply and Demand

If you have found it impossible to secure
prompt delivery of a Paige car, please re-
member that we share your disappointment
and keenly regret our inability to have
served you.

Our plants are now working at capacity with a
very large production schedule, but, despite
our best efforts, it has been impossible to
keep step with the public demand. Once
more—and for the tenth successive year—
we are facing an alarming shortage of cars,
and must ask our friends to bear with us for
the time being.

In a very short time a greatly enlarged Paige
plant will be in operation and we shall be

able to more than double our output. An
army of men is now at work installing the
equipment that will make this one of the
great manufacturing establishments of the
nation. It will cover more than fifteen acres
of floor space and include practically every
labor-saving device known to modern shop
practice.

Until that plant is completed we must ask you
to be lenient in regard to the delivery of
Paige cars. Be patient with us for just a
little while and rest assured that we are con-
serving your interests as a future owner of
"The Most Beautiful Car in America."

New Series Linwood "Six-39" Five-Passenger — \$1555
New Series Essex "Six-55" Seven-Passenger — \$2060
Paige Larchmont "Six-55" Four-Passenger — \$2165

F. O. B. Detroit

PAIGE-DETROIT MOTOR CAR COMPANY, DETROIT, MICHIGAN

NEDRELOE-MORGAN MOTOR CO.
DISTRIBUTORS

MINOT, NO. DAK.



Treaty of Peace

Now that the world is free
from the menace of war let
us look toward the comfort
of our home.

Eat **BEST BREAD** and
free yourself from the
drudgery of kitchen slavery.

CITY BAKERY

PHONE 30.

the United States as a dairy state.
Wisconsin, Iowa and Minnesota pro-
duce twenty-five per cent of all cream-
ery products in the United States.

Butter was first discovered by acci-
dent, when the ancients used to carry
milk in skin bags strapped on the
back of a burro. Butter was known
to man for over 4,000 years previous
to the Christian era, and was formerly
made from the milk of goats and
sheep. About twenty centuries prior
to the Christian era, historians state
that butter was highly valued by the
ancients as medicine and used as an
ointment. Also being used at that
time for lighting purposes.

To prove that dairying and intellect
travel hand in hand, it will be noted
that today in parts of southern Europe
and Asia, olive oil is used in prefer-
ence to butter by the semi-civilized
population, while in the United States
where is found the most enlightened
and progressive people on earth, but-
ter will be found on every domestic
table.

There is a prevailing feeling among
the people of today that Denmark and
Sweden are the leading dairy nations
in the world. But this statement is
entirely untrue. While Denmark and
Sweden put out some of the best but-
ter that is made in the world, as also
does New Zealand, we find that the
creamery is an American invention,
first put into effect in the state of
New York in 1864, which is three years
after the first American cheese fac-
tory was operated in New York, that
being 1861. It was through develop-
ment of the cheese factory that the
thought was brought up to place a
creamery in operation on a similar
basis. The first creamery operated in
the United States was supplied with
raw cream gathered throughout the
country by wagons that went around
and picked up the cream from house
to house and at this particular time,
no delivery was made to the creamery
proper, only through the agents who
were working as hucksters in that line.
This was before the age of the whole
milk creamery and no whole milk was
used in this production. A few years
later, the system which was in opera-
tion was changed and instead of using
the small low shallow pans or crocks
as our forefathers used in raising the
cream, they used tall tin cans about
eight inches in diameter and twenty-
six inches high with a glass on the
side. The cream was measured on
this glass and the amount of butter
which it would churn would be deter-
mined by the depth of the cream. To
a great extent, this type of a can
worked a great deal on the same basis
as the cold water separating system,
which was later placed into operation.
Records show that the first creamery
was equipped with a square box churn
with about three hundred pounds cap-
acity. This churn had no interior ap-
paratus for helping to work and take
care of the butter, but was just sim-
ply used for churning process without
any paddles or internal aid whatever.
The raw cream was placed in the
churn without any pasteurization or
any of the later developed methods of
purifying the cream and was churned

until the butter came, and then was
taken out and placed upon a large cir-
cular table which had corrugated rol-
lers working to the center, one man
standing on each side of this table
and cutting the butter in slabs with
large ladles and turning back or
throwing to the center, and in this
way, working the moisture out and at
the same time working in the salt,
which was very hard to do on account
of getting the salt evenly divided and
is was not more or less mixed up in

spots throughout the butter. It was
not until 1880 that they improved his
table, but still retained the circular
table, with a great many more im-
provements on it which was a great
advantage in reworking the butter.
They still retained the same box churn
at this time. It may here be stated
that the old-fashioned box churn is
the best churn that was ever invented
for just simply taking all the fat in
the cream. The churns we are now
using are of a much more developed

type, but we cannot say that they are
any better, or in fact, as good as those
used in the old days, as far as taking
out all of the fat and utilizing it into
butter.

In 1877 the invention of a separator
to separate the cream from the whole
milk by centrifugal force was invented.
These are only used in the creameries
as they were a very large piece of
machinery. This was the beginning of
the whole milk creamery, of which you
have heard so much about. We might

Thresher Belts spliced and sewed on our tire machine, both gandy and rubber belts. A nice smooth job. Bring
or send in your belts early before the rush. We also sew Auto Tires, Vulcanize Tires and Inner Tubes, do all kinds
Fancy Shoe Repairing, Half Soles, Full Soles, Rubber Heels, etc. Shoes and Tires can be returned by Parcel Post.

PRICES REASONABLE.

GIVE US A TRIAL

Minot Shoe Hospital Co.

Grand Hotel Block

Minot, No. Dakota

GRANARIES

GOOD CROPS have returned to this territory
and the indications point to the harvest of a
"bumper crop" this season.

IT PAYS TO BE FOREHANDED.

We know that there will be car shortage soon
after the threshing season opens.

Can we afford to take any chances with our
grain?

LET US SEE THAT WE HAVE ADEQUATE
STORAGE FOR OUR GRAIN.

And now that we have the matter under con-
sideration LET US ATTEND TO THIS AT
ONCE.

Rogers Lumber Co.

MAX JOHNSON, Local Manager

Phone 233

We have (in Minot) a complete stock of
repairs for the

**Acme Line of
Harvesting Machinery
and Hay Tools**

We are also distributors for two states of the ACME
BINDERS, HEADERS and HAY TOOLS, and have a
large stock of MACHINES in Minot for quick delivery
to North Dakota and Montana dealers

MINOT MOTOR SALES CO.

16 Third St., N. E.