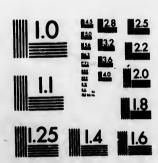
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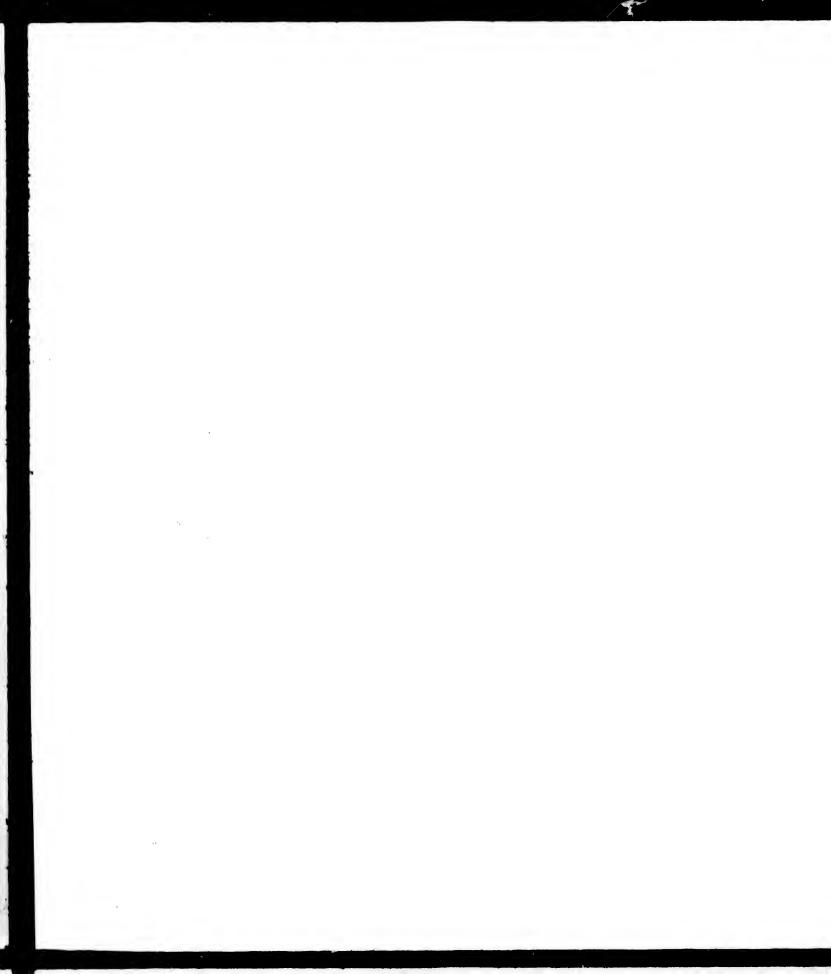
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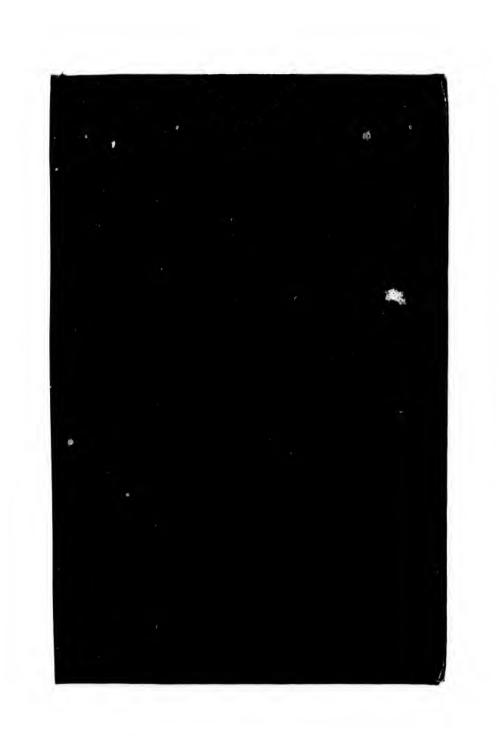
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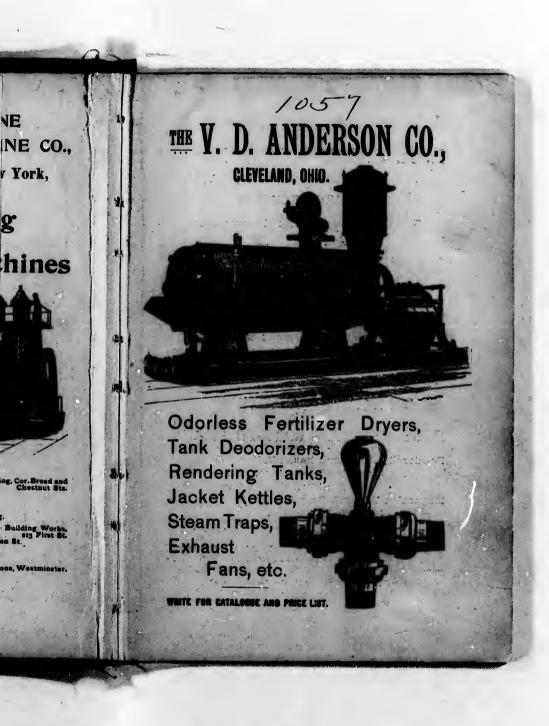
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OF THE

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AND THEIR

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Part L. DIRECTORY AND TRADE LISTS ..

Part II. (a) PORK AND BEEF PACKING

- (b) COTTONSEED OIL MANUFACTURE
- (c) CONDENSED SURVEY OF THE TRADE

PUBLISHED BY

THE NATIONAL PROVISIONER PUBLISHING CO.
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For years the publishers of *The National Provisioner* have been in receipt of requests, on the part of their patrons and friends, in all parts of the civilized world, to publish a Directory of the Meat and Provision Trades and their allied industries in the United States and Canada. We have long felt that there was room for such a work, but we have heistated to publish it, partly on account of the fact that we foresaw the difficulties connected with the compilation and revisal of lists for the first time covering the numerous heavyless of the largest and work companions trade in the counter.

partly on account of the fact that we foreasw the difficulties connected with the compilation and revisal of lists for the first time covering the numerous branches of the largest and most comprehensive trade in the country.

In presenting this work to the trade and the general public we by no means claim that these lists are infailible, but we know that we have used all possible care and precaution to make them as correct as possible. Every person, firm, or corporation, whose name appears within the covers of this book, has had from us a personal letter showing the classification under which his or their name would appear in the Directory, coupled with a request to verify such name, address, and classification, and return same to us. A great many responded, while others failed to reply to several requests. We have by this and other methods done our best to make the lists correct and inclusive. The Directory certainly fills a long-feit want, and should not be missed in any well-regulated establishment which is directly or indirectly connected with the meat and provision trades or their allied industries.

The second part of the book speaks for itself. The undivided approval which she publication of technical articles on the subject of pork-packing, lard-refining, manufacture of cotton-oil, etc., have met with on the part of the readers of The National Provisioner, and the very urgent requests made to have these articles appear in book form lead us to hope that the packers, refiners, and other members of the trade will appreciate our efforts in that direction. The Tables and Tests of Products given in connection with the foregoing (some of which we have never published before) will surely prove hands and appreciation.

The Tables and Tests of Products given in connection with the foregoing (some of which we have never published before) will surely prove hands and appreciation.

The exposition of cotton-seed-oil manufacture, which has appeared in serial form in The National Provisioner, is also republished here,

encouraging letters received prior to publication, and we hope to merit the continuance of the confidence and good-will thereby expressed.

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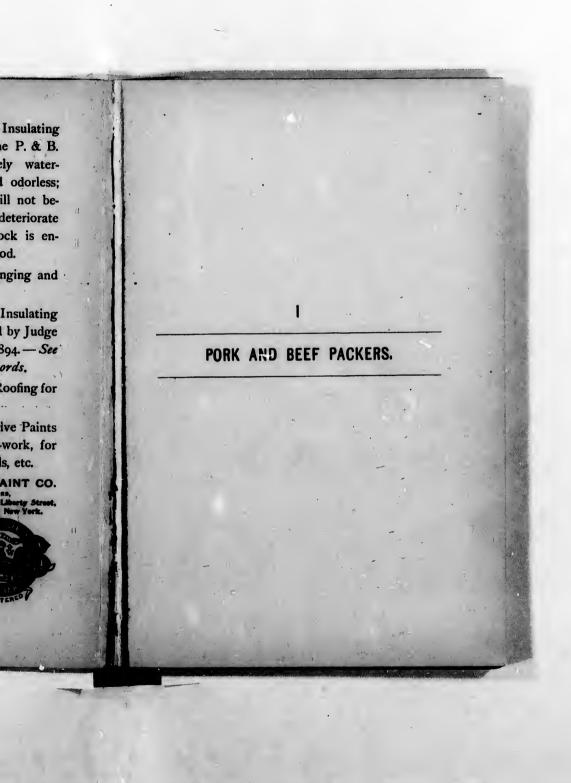
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#### Chicago (Continued).

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European Packing Co117, 47th Street	et
Fairbank Canning Co Union Stock Yard	ds
Fowler Bros. (Ltd.)60 Board of Trade Buildin	
Garden City Packing and Provision Co 14 Fulton Mk	
Guthman, L., & Co3915 S. Halsted Stree	
Hammond, G. H., Co	
Hately Bros. Co	et
Hess Bros	10
Imperial Packing Co53d Street and Armonr Avenu	
Internat. and Wells Packing CoR. 400 Royal Ins. Bld;	
James & Edwards Co	et.
Jones & Stiles Packing Co54 Traders' Buildin	
Latcham, F48 N. Green Street	
Libby, McNeil & LibbyUnion Stock Yard	la
Lipton, Thomas J., Co	413
Maes & De Praft Packing Co 16 Pacific Avenu	20
Michener Bros. & Co230–36 La Salle Stree	
Miller, Hendricks & Co	-
Miller & Hart	
Moran, John, Packing Co	
Morrell, J. & Co (Ltd.)169 Jackson Street	
Morris, Nelson & Co	do
Mueller, Valentine, Packing Co500 Larrabee Street	
Nash Bros Exchange Building, Union Stock Yard	
Nash, N. TCenter Avenu	10
Noonan & HaffEmerald Avenue and 41st Street	20
North American Provision Co Union Stock Yard	
Omaha Packing Co	
O'Malley, JohnQuinn and Archer Stree	
Pond, E. K., Packing Co	
Seiter, Anthony3401 Charlton Street	
Silberhorn, Wm. H., Cc414 Royal Insurance Buildin	.~
Sioux City Packing Co184 Fulton Street	
blouz Civj racking Co	

Chicago	o (Continued).
Stern, A., Co	
Turner Springer Co	S. Halsted and 40th Street
Morris, Nelson & Co	East St. Louis
	Fairfield
Rvan. James M	Galena
	Jacksonville
Tri-City Packing and Pro	vision CoMoline
	ont and Delaware Streets, Quincy
	309 City Hall Square, "
	210 N. 4th Street, "
	117-19 S. Hall Square, "
	Front Street, "
	1520, 1st Avenue, Rockland
	Taylorville
20000 4 2000000	A)
IN	IDIANA.
Akin, W. M., & Son 2	d and Goodsell Streets, Evansville
Becker, C. H	.524 Upper 4th Street, "
Daudistel, H	1701 Main Street, "
Folz, Jacob, Jr120	00 W. Franklin Street, "
Mohr, Casper	.101 Upper 8th Street, "
Newman Bros	
Selzer & Co	
Weil Bros	917 Main Street, "
Eckert, F	35 W. Main Street, Fort Wayne
Leikauf Bros. & Bash 10	0-20 Hanover Street, "
Raeb, John18	E. Columbia Street.

BUREAU OF ANIMAL INDUSTRY GRICULTUR

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#### INDIANA (Continued).

Interstate Packing Co., "Canned Meats"	Hammond
Coffin, Fletcher & Co West & Ray Streets,	
Kingan & Co. (Ltd.) Maryland Street,	***
Moore Packing Co Union Stock Yards,	
Dryfus Packing and Provision Co	Lafayette
Horn, William, & Son	"
Baldwin, Roberts & Co	Newcastle
Peoria Packing and Provision CoSouth	Street, Peoria
Bierhaus, E., & Sons	Vincennes

#### IOWA.

Doud, L. B., & Co		Atlantic
Doud Packing Co		
Boeck, George		
Steinbrecher, Dehn & Lau,		
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3d and Washington Streets,

Sinclair, T. M., & Co... South 3d Street, Cedar Rapids
Iowa Packing Co... Clinton
Council Bluffs Stock Yards and Packing Co.. Council Bluffs
Kohrs, Henry... 1343 W. 2d Street, Davenport
Ranzow, J... 1334 W. 2d Street,
Ruch, John ... 2d and Fillman Streets,
Tri-City Packing and Provision Co... "
Zoeckler, John L... 1337 W. 2d Street,
Liverpool & Des Moines Pack. Co... 216 2d St., Des Moines
Sinclair, T. M., & Co... ... 102, 6th Street,
Stone Packing Co... 18th and Maury Streets, "

Dubuque Packing and Provision Co.,

16th and Sycamore Streets, Dubuque
Roth, George S......12th and Clay Streets,

Ryan Packing Co..... Water and R. R. Avenue,

Ryan, William, & Co...Jones and Water Streets,

Streebel, J. H...........465 Clay Street,

IOWA (Continued).	4.5
Fragian Capres I	Fort Dodge
Schapper, F. C	Fort Madison
Close & Asmus	. Independence
Iowa City Packing and Provision Co	Iowa City
Coey & Co. (Ltd.)	Keokuk
Dick, C. F., & Co	Street. "
Brittain & Co	Marshalltown
Gerndt, Julius	Muscatine
Morell, John, & Co	Ottnmwa
Heller, A., & SonsLeech St	reet Sioux City
Heller, A., & Sons	St. Slove City
Sioux City Packing CoSteuben	"
The Cudahy Bros. Packing Co. (Ltd.)	Waterloo
Pitcher & Bronober	" "
Roth Packing Co	• • • • • •
KANSAS.	
Atchison Packing and Provision Co	Atchison
Proctor, White & Co	Chetopa
Johnson, H. W	Harton
Hatchingen Packing Co.	Hutchinson
Armour Packing CoState L	ine, Kansas City
Davis Packing CoAdams and Shawnee S	its., "
Fowler, George, Son & Co. (Ltd.) 335 James	St., "
Reid Bros. Pack. Co. (Ltd.) Kansas Aver	nue
Schwarzschild & Sulzberger Co	"
Swift & CoBergen Str	reet.
Volz Bros. Packing Co734-40 Shawnee	St., Leavenworth
Wolff Packing CoQuinc	v Street. Topeka
Dold, Jacob, Packing Co	Wichita
Whittaker, Francis, & Sons	Wichita
W nittaker, Francis, & Sons	
KENTUCKY.	
Claypool, A. G., & Co	Bowling Green
Ruttle-Schlickman Packing Co	Covington
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J. t	KENTUCKY (Continued).
Fort Dodge	Sandwann, F., & Sons432 Madison Avenue, Covington
rt Madison	Cecil, W. B
lependence	Unverzagt & Smith
. Iowa City	Withers, W. J., & Son
Keokuk	Conrad Provision Co1492 Story Avenue, Louisville
et. "	Engelhard, A., & Co834 W. Main Street, "
rshalltown	Hainsville Packing Co1318 Story Avenue,
	Leib, F., & Sons120-24 Main Street,
. Muscatine	Louisville Packing Co. Story Avenue "
Ottumwa	- Trong Co Story Myonue,
Sioux City	Pfaffinger & Co922 E. Market Street,
lioux City	Vissman, H. F., & Co417 Bickel Avenue,
"	Wissert & Bornwasser937 Geiger Street, "
Waterloo	Acker & Frederick
"	Wallingford, B. A
	Kalb & Sons1810 Broad Street, Paducah
Atchison	Oehlschlaeger, G. M., Sons 825 S. 3d Street, "
Chetopa	LOUISIANA.
Harton	McCormick Packing and Fertilizing CoMonroe
Hutchinson	Southern Grocer Co20 Grand Street, "
Kansas City	drand Street,
".	MAINE.
"	Gross, E. W
. "	Smith, John
"	Carr, Wm. S., & Co51-55 Broad Street, Bangor
· a	Cobb & Nash
eavenworth	Reagan & DaltonOhio Street,
eet. Topeka	Rice, C. H
Wichita	Gilbert Childs Co
Wichita	Gilbert Childs Co
y ichica	Bay State Provision CoPortland
	Best, J. L
wling Green	Conant, P., & Co229 Commercial Street,
Covington	Cummings Brothers 228 Commercial Street, "
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#### MAINE (Continued).

Dyer, Thomas, & Co346 Commercial Street,	Portland
Fairbank, N. K., Co179 Commercial Street,	
Hatch, G. A257 Commercial Street,	66
Milliken, Tomlinson & Co 303-9 Commercial St.,	66
Sawyer, M. F32 Market Street,	. 66
Schonland Brothers8-10 Union Street,	66
Shea, J. M 48-50 Market Street,	66
Smith, A. T 15 Silver Street Market,	66
Smith, F. A., & Co247 Commercial Street,	
Thomas, E., & Co114 Commercial Street,	66
Twitchell, Champlin Co 252 Commercial Street,	"

#### MASSACHUSETTS.

Southwick, Geo. H., & Son......Beverley Public Market & Packing Co...880-94 Wash'n St., Boston North Packing and Provision Co.,

Reid Bros. Packing Co......45 N. Market Street, " Squire, John P., & Co. 39 and 40 Market Street, Boston Vaupel, Louis W. H......31-33 North Street, Niles Bros......Concord Avenue, Cambridge Squire, John P., & Co......169 Gore Street, Cornell, D. H. & W. C..... East Grinnell, Fall River Davis, H. W..... Hargraves Mfg. Co.... ... 267 Pleasant Street, Holmes Provision & C. S. Co....18 Main Street, Holyoke Springfield Provision Co.......22 Main Street, Bancroft & Sawyer.....B. & M. Freight Depot, Lawrence Galloway, E. B., & Son.....57 Hancock Street, Gowing & Higgins......415 Haverhill Street, Public Market and Packing Co... 499 Essex St.,

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MASSACH	USETTS (Continued).
Reeves Peter	113 Essex Street, Lawrence
Slayton, E. M., & Co	266 Lowell Street, "
Volpey, D. S. A	25 Beacon Street. "
orris Bros	36 Middle Street, Lowell
lanborn, Hurd & Co	
Crosier & Bartlett	· · · · · · · Pittsfield
Averill, George H	20 Central Street, Salem
Hidden, William H	62 Union Street, "
aurd, J. A	Prescott Street, "
Jpton & Eaton	260 Bridge Street, "
Home Brothers	South Street, Somerville
enks & Co	22 Bennett Street, "
	5 Concord Avenue, "
orth Packing and Prov	rision Co
	41 Hampden Street, Springfield
unt, A. C., & Co	16 Sanford Street, "
eldon, E. C., & Son .	31 Bridge Street, "
nith & Adams	43 Lyman Street, "
	Brightwood, "
	24-26 Tremont Street, Taunton
	Co13 Bridge Street. "
<i>₽</i>	
	ARYLAND.
	115 South Street, Baltimore
	401 E. Pratt Street, "
	121 Cheapside Street, "
Cassard, G., & Son	.517-25 W. Balto Street, " "
rederick, John	12 Stinson Street,
lebelein, George, & Bro	731 N. Castle Street, "
leorge, P. T., & Co	.210 E. Lombard Street, "
Harvey, W. P., & Co	355 North Street, "
	-17 N. Fremont Avenue,
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#### MARYLAND (Continued).

Hohman, C., & Sons. 2026-40 E. Monument St.,	Baltimore
Jones, R. M., & Co Pa. and Fulton Avenues,	"
O'Connell, Joseph I., Packing Co	"
Pentz Provision Co301-5 Calvert Street,	"
Pfeffenkorn, L	66
Rieman, Doyle & Co315-17 W. German St.,	66
Sehlmayer, D501 Eastern Avenue,	66
Shaper, Jacob C., & Co.516-20 W. Lexington St.,	66
So. Balto Packing Co14-16 W. Barre Street,	"
Steffens, Henry, Co937-39 Fell Street,	66

## MICHIGAN.

Baker & Shattuck	drian
Hine & Gustave518-20 Washington Avenue, Ba	y City
Bigley & Co	etroit
Hammond, Standish & Co 1016 Hammond Bldg.,	66 5
Hammond, Standard & Co., 1010 Hammond Engly	"
Henkel, Peter, Co128 Randolph Street,	44
Parker, Webb & Co62 Grand River Avenue,	"
Webb, R. S	
Grand Rapids Packing and Provision Co.,	
14 Ottawa Street, Grand	Rapids
Dettmann, Carl	ackson
Bapes, Samuel AMontg	omery
Castenholz Bros. & Co.,	
Getty Avenue and R. R. Track, Mu	kegon
Cones J. H.	)WOSSO
Hammond, Standish & Co 737 N. Wash'n Ave., St	aginaw
King & Moore 130 N. Jefferson Avenue,	66
Stingel, F. C., & Co 118-20 N. Washington Ave.,	* 66
Stingel, F. C., & Co. 110-20 IV. Washington Avenue	* 66
Teal, J. B	"
Trahan, E., & Son414 W. Genesee Avenue,	

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Grand Rapids treet, Jackson . Montgomery

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MINNESOTA.	
Friedrich & Hormel	Austir
Hormel, George, & Co	"
Stanton, Robert	
Cassidy Packing Co	
Armour Packing Co413 S. 2d Street, M.	
Cudahy Packing Co Central Market.	"
Minneapolis Packing Co211 Wash'n. Avo.,	"
Minneapolis Stock Yards and Packing Co.,	
907 N. Y. Life Building,	66
O'Leary, J. J., & Sons 921 Wash'n. Ave., S.	66
Schwarzschild & Sulzberger Co	•
201 6th Avenue, South,	44
Twin-City Packing Co119 1st Avenue, N.,	66
Schauk, Jacob	.Shakope
Armour Packing Co	t, St. Pau
Columbia Packing Co	"
Lamb, H., & Sons	t, "
McMillan, J. T	t, "
Minneapolis Provision Co.,	
Wabash and Montgomery Avenue	3, "
Minnesota Packing and Provision Co Sout	
O'Leary, J. J., & Sons 60 W. 10th Street	, St. Pau
Stanke Bros	t, Winon
Winkels, J., & Co2d and Lafayette Street	8. "
MISSISSIPPI.	.11
Goldsmith Provision Co	Greenville
MISSOURI.	
Daniels, W. O	Cantor
Giegerich, N.	
Miller, Philip	
Meystedt, H. L	

### MISSOURI (Continued)

MISSOURI (Continued).	11
Quisenberry, A. DCarrol	ltown
Hirsch, G Cape Gira	rdeau
De Soto Packing Co	Soto
Stillwell, A. J., Meat Co307 N. Front Street, Har	nibal
Stohr, Fred Street.	"
Armour Packing CoW. 9th and State Line, Kansas	City
Dold, Jacob, Packing Co 1500 W. 9th St., Kansas	City .
Fowler, G., Son & Co. (Ltd.)335 N. James St.,	
Reid Bros. Packing Co. (Ltd.) Station A, Kansas	City
	•
Swift & CoStation A,	6 ,
Conrad & SonLou	siana
Nauera Bros	•
Happel, J. LPal	myra
Ames, H., & CoSprin	gfield
Soudder, T. H	•
Denker, H. BSt. Ol	narles
Hoefer, Frederick, Packing CoSt. J.	oseph
Krug, Henry, Packing Co4th and Monterey Sts.,	•
Attorne John, Lacking Co	• "
Reid Bros. Packing Co417 S. 3d Street,	. 70
St. Joseph Packing and Transportation Co	٠,
V 1105 00 100001/15	•
Cox & Gordon	Louis
East St. Louis Packing Co409-11 Morgan St.,	66
Gerleck Packing Co415 Morgan Street,	44
Grand, William D	66
Griffin, Thomas1701 Austin Street,	"
Gruensfelder, L2029 Shenandoah Street,	"
Heitzeberg, Edward, Packing and Provision Co.,	
3101-15 N. Broadway,	**

MISSOURI (Continued).	
Nedderhut Packing and Provision Co.,	
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Union Stock Yards, Nebraska	City of
	MISSOURI (Continued).  Nedderhut Packing and Provision Co.,  313 S. Main Street, St.  Rose, C. & L., Curing and C. S. Co.,  La Salle and Joab Streets,  Sharp, Jas., & Co

1	Nebraska City Packing Co Nebra	ska City
(	Judahy Bros. Packing Co.,	
	1215 Leavenworth Street, South	Omaha
I	Hammond, G. H., Co 1300 Leavenworth St.,	66
(	Omaha Packing Co	
	Swift & Co 1221 Leavenworth Street,	66
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	NEW HAMPSHIRE,	
1	Manchester Prov. Co., Cedar and Franklin Sts., Ma	nchester
1	Nashua Provision Co	Nashua
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	NEW JERSEY.	
	Robinson, R. T2d and Pine Streets,	
J	fersey City Packing Co., 184-54, 9th St., Jerse	y City
	Daly, MNew Br	
	Atchason, Thomas	Newark
I	Bailey, C. M., & Co95 S. Orange Avenue,	66
I	Bailey, H. E 101 S. Orange Avenue,	66
I	Bandendistel, Paul43 Central Market,	"
J	Jay, E. L Street,	"
	Schickhause, Pruden 9 Commerce Street,	66
8	Schiener Co143 Market Street,	66
S	Schreihoffer, J	66
1	Wagner, E 480 S. 10th Street,	66
. ]	York, E. C 58 Pacific Street,	66
7	Muhs, Henry125-31 River Street, 1	aterson
	Ulrich, Charles M25 W. Front Street, P.	
F	English, H. T Market and Cooper Streets, '	Crenton
3	Margerum Bros	, ci
F	Ponker, C. SClinton and Whittaker Street,	
	Caylor Provision CoPerrine Avenue,	66
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## NEW YORK.

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Bennett Bros	Sand Creek Road,	Albany
Carrier, Talmon	87 Lawrence Street,	11 -
Holland & Bro		"
Johnston & Co	194 S. Pearl Street.	* 66
McCormick, James F	39 Elizabeth Street.	"
Schwartz, Geo., & Co		"
Spencer, John I		"
Cook, George T., & Son	22 Market Street, Ams	terdam
Carpenter, W. N 22-5		"
Babiak, A		rooklyn
Bartels, Otto	7 Wallabout Market.	"
Butte Bros		"
Figge & Bro		"
Grahlfs, Herman		"
Helfst, John P		66
Hermann, Henry		"
Hoops, Herman	127 Kent Avenue,	"
Hutwelker, Charles, & Co		"
Hutwelker Bros		66
International Provision Co	35 Degraw Street,	"
Mueller, Charles	602 Fulton Street,	"
Nieland & Son		. "
Rost, Morris	.26 Raymond Street.	66
Stoll, Charles J		***
Stutz, Louis	917 Broadway,	• •
Wallabout Pork Packing Co.	,.278 Flushing Ave.,	66
Breisacker, S		Buffalo
Cushing, T. W		"
Danahy Packing CoM	etcalf and Clinton Sts.	44
Dold, Jacob, Packing Co		**
Hall & Son	5 Washington Market.	
Klinck Bros	105 E. Market Street,	
Sablen & Roland	310 Howard Street.	. "

### NEW YORK (Continued).

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Summers & Schnitzins83-85 E. Market Street,	Buffalo
Thompson Packing Co94 Lewis Street.	. 66
Weppner's Sons, ASycamore and Guilford Sts.,	66
Western Boef Co72-74 River Street,	66
Westheimer Beef Co114 Lewis Street,	66
Imperial Packing Co	nicharia
Roughe Oliver	ajonarie
Rourke, Oliver	Catskill
Adams, Edwin G	Cohoes
Metzger, S. X., & Son.	Elmira
Van Deusen, Charles A 13-17 N. 7th Street,	Hndson
Reed, J. A.	Ithaca
Salisbury, W. K	nghurg
Reune, H. B.	Malono
Reynolds, The James L., CoMount	Varnan
Coles, Marshall & Co21-23 S. Water Street, N	ompana ompana
Sneed & Matheway	ewnurg
Sneed & Mathews	**

### New York City.

4 20	
Ams, Max	
Armour Packing Co	
Armour & Co	
Bechstein, F., & Son	
Beinecke & Co	196–98 Fulton Street
Delinet T.1	so-so ruiton street
Bonnet, John	188 Monroe, and Catherine Street
Chicago Packing & Pro	ovision Co., 333 Produce Exch. Bldg.
Cook, H. A	
Coles, B. G., & Co	
Codeby Pooking Co	THE DESIGNATION OF THE PROPERTY OF THE PROPERT
Cutally Lacking Co	
Wastmans Company.	50th Street and 12th Avenue
Fairbank Canning Co.	
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New York (	City (Continued).
Fowler, George, Son & Co	360 Produce Exchange
Gappoldt, F. C	
Halstead & Co	
Hammond, G. H., Co	309 Greenwich Street
Haynes Bros	W. Washington Market
Herold, George	
Heyer, A. Lester	
Kestens, F. H	
Kingan & Co. (Ltd.)	33d Street and North River
King, Charles A	
Lindener, Charles	98, 1st Avenue
Link, Ferdinand	129 Christopher Street
Morris, Nelson & Co	
Muller Bros	
* North Packing and Prov	'n Co444-8 Produce Exch.
Ottmann, William, & Co	Fulton Market
Pebler, Charles, & Son	
Rohe & Bro., Packing He	ouses,
547 W. 85th, 533 W. 3	6th, and 534 W. 37th Street.
Offices, 264 W. 33d a	nd 344 Produce Exch.
Schramm, William	
Schwarzschild & Sulzber	ger Co 45th St. & lst Ave.
Silberhorn Bros	
Stevens & Benedict	
Squire, John P., & Sons	
Swift, G. F. & E. C	
United Dressed Beef Co	1st Ave. and 45th Street
Webber Richard	190th Street & 2d-Awanus

Webber, Richard .... 120th Street & 8d Avenue

Weber, W. F......2916-18, 3d Avenue

Cheney & Hoyt
Velies', J. C., Son
Dueppins, William, & Co69 Front Street, Rochester Eckhardt, J103 Kent Street,
Dueppins, William, & Co69 Front Street, Rochester Eckhardt, J103 Kent Street,
Eckhardt, J
Hautberg & Burkholder53 Front Street, "
Peester, W. L
Mulholland, D Rondout
Braun, CharlesStapleton
Syracuse Packing and Provision Co Syracuse
Gere, W. C215-17 E. Water Street, "
Mowry & Barnes
De Forest, A 97 Congress Street, Troy
De Lee, P. W
De Lee & Ryan
Gaffey & Co
Kehn, Charles E., & Co24 King Street, "
Kehn, Elias, & Sons
Lynd, Cyrus110 Congress Street, "
Stansfield, W. F
Troy Sliced Smoked Beef Co N. 4th and Jacob Sts., "
Norton, Thomas EUtica
Whiffen's, Isaac, Sons "
Utica Packing and Provision Co 7-9 Columbia St., "
OHIO.
Brodt, Jacob
Kempel & Horst190 S. Howard Street, "
Schoeninger, C214 East Market Street, "
Banner Packing and Provision Co.,
Bank and Patterson Streets, Cincinnati
Blackmore, Dawson & Co40 Vine Street,

Poughkeepsie

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	OHIO (Continued)	
	Brenner, C. J629 Colerain Avenue,	Cincinna
	Buck, William91 McLean Avenue,	"
	Busch, H. F., Co490 Vine Street,	«į
	Cincinnati Abattoir CoJohnson Avenue,	66
	Davis, Charles, & Co8th and Sycamore Sts	. 66
4	Davis, William H., & Co761 Plum Street,	66
	Foehr & Ziegler 24 E. Pearl Street.	"
9	Frietsch, S. P., Co108 Coleman Street,	"
	Hahn, F. A., & Co51 Walnut Street,	"
	Haskins, R., & Co	66
	Hoffman, John Baymiller and Central Ave.,	- 56
	Jacob, Charles 5 Marshall Street,	"
	Jacob, Joseph L., & Co Cormany Avenue,	"
	Jacob Packing Co Findlay and Canal Sts.,	"
	Kirby, Robert57 Poplar Street,	"
	Knauber's, J., Sons33 Stock Street,	, «, °
	Laidley, T. A., & Co61 Water Street,	"
	Lowenstein Canning Co577 John Street.	ce.
	Maescher & Co	66
	Meyer, H. H., Packing Co.,	,**
	Central Avenue and Linn Street.	66
	Meyer-Huschart Packing Co.	-90
	Clarkson and Central Streets.	**
17	Morrison, James, & CoBank and Riddle Sts.,	
	Raum, J., & Co	46
r	Rawson, J., & Sons310 Sycamore Street,	,66
	Remmers, J. H., & Co286 Harrison Street,	
	Roth, Charles E337 Freeman Street,	
19	Roth, John C., Packing Co.,	_
1	Fremont and Oehler Streets.	· "
	Ryan BrosJohnson Avenue.	66
	Sander, The A., Packing Co19 Oehler Street,	- "
	Schrauder's, George, Sons. Elder & Logan Sts.	"
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OHIO (Continued).	151
Schroth, J. & F. P., Co.,	
Township and Cormany Streets, C	incinnati
Schuetze, L. C., & Co.,	
567-71 W. Liberty Street, Ci	ncinnati
Beck, John	Cleveland
Bush, ArthurMill Street Hill,	66
Cleveland Provision Co 8 Bolivar Street,	66
Flick, J. J., Provision Co521 Forest Avenue,	66
Flury Bros Walworth and Mill Streets,	**
Hopwood, James960 Lorain Street,	**
Kellogg & Jenkins652 Brevier Street,	66
Lake Erie Provision CoClark Avenue,	66
Ohio Provision Co	"
Theurer, Norton & Co112 Rhodes Avenue,	66
Burkhardt, H., Packing Co.,	
Burkhardt and Irwin Avenue	. Dayton
Focke, William, & Sons Springfield Pike	
Jacobs, N., & Co31 East Market Street	. 66
North Dayton Packing Co	"
North Penn Packing Co	"
Gusdorf Bros	Fremont
Hahn, John, Jr331 S. Water Street,	Hamilton
Brenan, J. J.	
Webber, Frank	Napoleon
Bear & Ruth Bros523 Water Street,	
Gurney Market Co	
Fisker, Andrew R.	
Millen, Harbine & Co	
Youngstown Provision Co Yo	

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Youngstown

OREGON.	
Horkersmith, J. W	Ashland
Christianson & Co	Astoria
Beale, T. J	Athens
Geddes & Pollman	Baker City
Miller & Carter	
Taylor, James C	
Cheney & Owens	Dallag
Fisher & Watkins	Eugene
Patterson & Miller	·····
Corwin & Wooster	Hillshoro'
Caviness, J. L	La Granda
Southern Oregon Pork Packing Co	Medford
Logus & Albright	Orogon City
Houser, Z	Dandleton
Cross, Edwin C	Solam
Columbia Packing Co	The Deller
Jones, R. E	Ctreet Dentler J
McAvinney, Leonard289, 1st	Street, Portland
Pacific Packing Co258 Russell	Street, "
Powtland Provision G	oot N
Portland Provision Co32, 5th Str	eet, N., "
Simmons, E. T112, 12th Str	eet, N., "
	- ,

## PENNSYLVANIA.

Lohrey, H	476 East Street, Allegheny
Mutzig, C42	Allegheny Market, "
Mutzig, J. F., & Co48	Allegheny Market, "
Remensuider, C18	Allegheny Market, "
Musselman, M. K	121 Broad Street, Bethlehem
Hauck, C. E	Easton
Rice, G. O	
Bush Provision Co	21st and State Streets, Erie
Brelsford Packing Co7th a	and North Streets, Harrisburg
Harrisburg Provision Co48	23-27 S. 2d Street, " "

	PENNSYLVANIA (Continued).	4.8
	Dryfoos, Henry	. Hazleton
	Holmes, W. B	
	Worrall, James M	ett Square
	Effrig, Samuel, & Co	
	Eberly, G. H	Lancaster
	Eberly, J. Y Street,	* 66
	Martin, H. G230 N. Mulberry Street,	
	Sument, J	
	Swarbley, A. B424 N. Duke Street,	
	Obert, Joseph	Lehighton
	Wadlinger, FMal	hanoy City
	Weissenger, L. W., JrMov	int Carmel
	March, A. HFront Street, 1	
	Seltzer & Bros	. Pottsville
	Ulmer Packing Co., Jacob	
	Scranton Packing Co113 Franklin Avenue	, Scranton
	Stowers Pack. & Prov. Co2 Lackawanna Ave.	
	Shamokin Packing Co 10 W. Commerce St.,	Shamokin
	Alburger, Jacob T., & Co414 S. Front St., P.	hiladelphia
	Allen, John, & Co820 Reed Street,	"
	Bofinger, Jacob, & Co120 Vine Street,	66
	Bower, John, & Co 24th and Brown Streets,	* **
	Bradley, Thos., & Co21st and Market Sts.,	"
	Burk, William, & Bro1214 N. 3d Street,	"
	Butcher, Washington, Co.148 N. Front Street,	"
	Felin, J. J 4148 Germantown Avenue,	"
3	Grovedale Packing CoSomerset Street,	1 1
	Harlan, Charles, & Co N. 30th Street,	66
	Jamison, JohnWater and Market Streets,	"
	Jewett, Abner A., & Co928 Noble Street,	.66
	Michener, J. H., & Co 946 No. Front Street,	"
	Moland, William, & Sons158 Laurel Street,	**
	Ott, George1244 S. 27th Street,	"

D. 111	PENNSYLVANIA (Continued).
Hazleton	Pennsylvania Packing and Provision Co Philadelphia
Honesdale	Phila. Packing and Prov. Co. 907 Drexel Bldg., "
anett Square	Roesch, Charles, & Son . 836 N . 2d Street, Philadelphia
Lansdale	Warthman, The Adam H., Co.,
et, Lancaster	35–45 Poplar Street, "
et, "	Wilson & Rogers (Inc.)234 N. Water St., "
et, "	Allurt, H285, 5th Avenue, Pittsburg
et, "	Dietrich, C119 Diamond Market, "
et, "	Dunlevy & Bro603 Liberty Avenue,
Lehighton	Engelhardt, A34 Diamond Market, "
Iahanoy City	Evermann, W. H98 Diamond Market, "
ount Carmel	Fried, M. M., & Co28 Diamond Market, "
, Norristown	Jones, H. E97 Diamond Market, "
Pottsville	Hanna, J. P., & Co543 Liberty Avenue, "
.Pottsville	Kimmich, E. A101 Diamond Market, "
ue, Scranton	Kirkpatrick & Stevenson617 Liberty Avenue, "
re., " ,	Myers, E. H., & Co645 Liberty Avenue, "
t., Shamokin	Peifer, P28 Diamond Market, "
Philadelphia -	Pittsburg Provision Co
66 h	Rea & Co242, 2d Avenue, "
"	Reineman, E. A16 Diamond Market, "
46	Roberts, J. A., & Co115 Diamond Market, "
**	Seipel, John88 Diamond Market, "
"	Smith's (G. F.) Ex'rs95 Diamond Market, "
66	Stevenson, J., & Co637 Liberty Avenue,
"	Zoller, William, & Co 9 Diamond Market, "
11 66	Leitheiser, Wm. K., & Sons 911-13 Penn Street, Reading
**	Millhopper Packing CoSandy Run
	Schroth, J. & F., Packing CoShenandoah
.ee '	Ahlborn & Co82 S. Canal Street, Wilkesbarre
66	Paine & Co. (Ltd.)L. V. Depot, "
	Sturdevant, Fogel & Co68-72 S. Canal St.,
66	Getz, J. L
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RHODE ISLAND.	21
Sunderland, W. F., & Son East	Freenwich
Easton, William H., & Co67 W. Broadway.	Newport
Comstock & Co Smithfield Avenue, I	awtucket
Johnson, H. S 266 Weeden Street,	"
Mason, I. B., & Sons Smithfield Avenue,	"
Comstock & Co199 Canal Street, P	rovidence
Dyer, R. F1890 Westminster Street.	"
Kimball, Colwel' & Co459 Washington St.,	"
Lincoln, J. M	44
Mason, I. B., & Sons165-73 Canal Street,	66
Schott, J. N	66
Saugy, A367 Canal Street,	46
SOUTH DAKOTA.	
Northwestern Packing CoSi	oux Falls
TENNESSEE.	
Reif Bros	attanooga '
Shamotulski, John,	71
Montgomery Avenue and Whiteside Street,	"
Kney, Charles192 Front Street.	Memphis
Nashville Packing CoLine and Belleville Sts.,	Nashville
TEXAS.	
Dallas Packing Co126 Alma Stree	et. Dallas
Dallas Dressed Beef & Pack. Co 145 N. Akerd St	66_
Forth Worth Packing CoStock Yards, Fo	rt Worth
UTAH.	1
Scott & Anderson 218 S. Main Street, Salt I	ake City
VIRGINIA.	10.
Isle of Wight CoIsle	of Wight
Hechler, V., Jr., & Bro1708-10 E. Main St., R	ichmond
Kingan & Co. (Ltd.)R	ichmond

- A -	PORK AND BEEF PACKERS. 45
11	WASHINGTON.
st Greenwich	Carstens Bros121 West Street, Seattle
ay, Newport	Louch, Augustine, & Co815 Front Street, "
. Pawtucket	Masel, J. C., & Sons806 West Street, "
, "	Wilson Drumheller CoSpokane
, "	Dally Packing CoE. 25th and H Streets, Tacoma
Providence	Pacific Meat Co
	Washington Packing Co "
46	WEST VIRGINIA.
	Brownrigg Bros
	Flaceus Bros
"	Home Conserve Co1405 Main Street, "
- \$	McMechen, Geo. K., & Son 1920-26 Jacob St., "
•	Reilly, M., Estate1309-11 Main Street, "
. Sioux Falls	Schenk, F., & Sons1130 Market Street, "
OL-14-	Wisconsin.
Chattanooga	Kuehne BrosNear S. 2d Avenue, Appleton
1	Squires, John W Chippewa Falls
et, Memphis	Everson, C. W., & CoColumbus
Nashville	Cudahy Bros. Co
., Mastiville	Drummond BrosEau Claire
1.	Level & HunterFond du Lac
treet, Dallas	Steppenbach's, Charles, SonsJefferson
St., " * 100	La Crosse Pack. & Prov. Co. Front & Vine Sts., La Crosse
Fort Worth	Langdon & Boyd
	Pfeiffer, V 500 Mill Street, "
11	Reimers, D
t Lake City	Brinkhoff & Gefke508 E. Wilson Street, Madison
T	Gallagher Bros1157 Williamson Street, "
le of Wight	Hoven, M. J101 N. Hamilton Street, "
Richmond	Lansing, William H 654 Williamson Street, "
. Richmond	Roesch, William H205 State Street, "

PORK A.	ND BEEF PACKERS.	
WISCOI	NSIN (Continued).	
Scheler, H	631 Union Avenue,	Madisor
	24 Mifflin Street.	66
	202 E. Main Street,	66
	117 W. Main Street,	66
	202 Williamson Street.	"
Welsher, W. A125	E. Washington Avenue,	66
Bodden Packing Co	McGeogh House, M	ilwanke
Frank, L., & Son Pack.	Co644-50 Market St	"
Kretschmar, The, Co	280-82 Lake Street.	"
Layton & Co	66-88 W. Water Street.	**
Milwankee Packing Co	.114-16 Sycamore St.	66
Plankinton Packing Co.		66
Minnesota Packing & Pro	7th and L Avenues, sov. Co110 Banks Ave.,	Superior
	h Columbia.	
	New West	mineter
British Columbia Cattle (	o	Victoria
Moyle, J		**
	Ianitoba.	
Allen & Downe		Brandon
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Carvelli, J. S., & Co	·····	
Griffin, J. Y., & Co	• • • • • • • • • • • • • • • • • • • •	. "
New	Brunswick.	
Slipp & Flewelling		t. John

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Westminster
....Victoria
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...Brandon ...Winnipeg

...St. John

е.,

Bertram, John H	•	Nova Scotia.
Eisner, P. H	Bertram, John H	
Hames & Davis.  Hirschfield, George.  Palm, Carl.  Contario.  Stevenson, N.  McGuiness, Robert A.  Gilbert, M.  Brown, Nelson & Co.  Cammell Bros.  Collingwood Meat Co.  Collingwood Meat Co.  Craig, R. J.  Cornwall  Campbell, William F.  Dundas  Parsons, Henry  Guelph  Fearman, F. W.  Lawry, Thomas, & Son.  Ingersoll Packing Co.  Matthews, George.  Jindsay  Canadian Packing Co.  Matthews, George.  Market Bazaar,  Park, John.  Webbe & Hutchinson.  Whyte, John, & Son.  Mitchell  McClean, W. A., & Co.  Owen Sound  Matthews, George.  Peterboro  Curtis, John.  Port Hope  Evans, Samuel.  50 George Street, Ottawa  Matthews, The George, Co. (Ltd.). 18 York Street,  Marshall Bros.  Simcoe	Eisner, P. H	
Ontario.  Stevenson, N	Hames & Davis	
Ontario.  Stevenson, N	Hirschfield, George.	
Stevenson, N	Palm, Carl	
McGuiness, Robert A. Belleville Gilbert, M. Blenheim Brown, Nelson & Co. Brantford Cammell Bros. Collingwood Craig, R. J. Cornwall Campbell, William F. Dundas Parsons, Henry Guelph Fearman, F. W Hamilton Lawry, Thomas, & Son. "Ingersoll Matthews, George Jindsay Canadian Packing Co. 435-45 Richmond Street, Landon Hutchinson & Son. 1-5 Covent Garden Market, Park, Gavin 10-12 Market Bazaar, Park, John 72 King Street, Webbe & Hutchinson. "Whyte, John, & Son. Mitchell McClean, W. A., & Co. Owen Sound Matthews, George Peterboro' Curtis, John. Port Hope Evans, Samuel 50 George Street, Ottawa Matthews, The George, Co. (Ltd.) 18 York Street, Marshall Bros. Simcoe		
McGuiness, Robert A. Belleville Gilbert, M. Blenheim Brown, Nelson & Co. Brantford Cammell Bros. Collingwood Craig, R. J. Cornwall Campbell, William F. Dundas Parsons, Henry Guelph Fearman, F. W Hamilton Lawry, Thomas, & Son. "Ingersoll Matthews, George Jindsay Canadian Packing Co. 435-45 Richmond Street, Landon Hutchinson & Son. 1-5 Covent Garden Market, Park, Gavin 10-12 Market Bazaar, Park, John 72 King Street, Webbe & Hutchinson. "Whyte, John, & Son. Mitchell McClean, W. A., & Co. Owen Sound Matthews, George Peterboro' Curtis, John. Port Hope Evans, Samuel 50 George Street, Ottawa Matthews, The George, Co. (Ltd.) 18 York Street, Marshall Bros. Simcoe	Stevenson, N	Almonto
Gilbert, M. Blenheim Brown, Nelson & Co. Brantford Cammell Bros. Collingwood Craig, R. J. Cornwall Campbell, William F. Dundas Parsons, Henry Guelph Fearman, F. W. Hamilton Lawry, Thomas, & Son. "Ingersoll Matthews, George Jindsay Canadian Packing Co. 435–45 Richmond Street, Landon Hutchinson & Son. 1–5 Covent Garden Market, Park, Gavin 10–12 Market Bazaar, "Park, Gavin 10–12 Market Bazaar, "Webbe & Hutchinson. "King Street, "Webbe & Hutchinson. "Mitchell McClean, W. A., & Co. Owen Sound Matthews, George Peterboro' Ourtis, John. Port Hope Evans, Samuel 50 George Street, Ottawa Matthews, The George, Co. (Ltd.) 18 York Street, "Marshall Bros. Simcoe	McGuiness, Robert A	Relleville
Brown, Nelson & Co	Gilbert, M	Rlenheim
Cammell Bros	Brown, Nelson & Co.	Rentford
Collingwood Meat Co. Collingwood Craig, R. J. Cornwall Campbell, William F. Dundas Parsons, Henry. Guelph Fearman, F. W. Hamilton Lawry, Thomas, & Son. " Ingersoll Packing Co. Ingersoll Matthews, George Jindsay Canadian Packing Co. 435-45 Richmond Street, Landon Hutchinson & Son. 1-5 Covent Garden Market, " Park, Gavin. 10-12 Market Bazaar, " Park, John. 72 King Street, " Webbe & Hutchinson. " Whyte, John, & Son. Mitchell McClean, W. A., & Co. Owen Sound Matthews, George. Peterboro' Curtis, John. Port Hope Evans, Samuel. 50 George Street, Ottawa Matthews, The George, Co. (Ltd.). 18 York Street, " Marshall Bros. Simcoe	Cammell Bros	· · · · · · · · · · · · · · · · · · ·
Craig, R. J	Collingwood Meat Co	Collingwood
Campbell, William F. Dundas Parsons, Henry Guelph Fearman, F. W Hamilton Lawry, Thomas, & Son. " Ingersoll Packing Co. Ingersoll Matthews, George Jindsay Canadian Packing Co. 435-45 Richmond Street, Landon Hutchinson & Son. 1-5 Covent Garden Market, Park, Gavin. 10-12 Market Bazaar, Park, John. 72 King Street, Webbe & Hutchinson. " Whyte, John, & Son. Mitchell McClean, W. A., & Co. Owen Sound Matthews, George Peterboro' Curtis, John. Port Hope Evans, Samuel 50 George Street, Ottawa Matthews, The George, Co. (Ltd.) 18 York Street, " Marshall Bros. Simcoe	Craig. R. J.	Commell
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Lawry, Thomas, & Son	Fearman F. W	U- 'line
Ingersoll Packing Co	Lawry Thomas & S.	on 44
Matthews, George	Ingersoll Packing Co.	In11
Canadian Packing Co435-45 Richmond Street, London Hutchinson & Son1-5 Covent Garden Market, Park, Gavin	Matthews George	T to 3
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Park, Gavin	Hutchingon & Son	1 & Coront Conden Westers
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Webbe & Hutchinson	Park John	
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McClean, W. A., & Co	Whyte John & Con	***************************************
Matthews, George	McCleen W A & C	
Curtis, John	Motthews Corne	o Owen Sound
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Matthews, The George, Co. (Ltd.) 18 York Street, " Marshall Bros	Emana Camara	Port Hope
Marshall BrosSimcoe	Motthern (Die C	ou George Street, Ottawa
Allan, F., & Co	Marchell Down	o, Co. (Ltd.)18 York Street,
alian, F., & CoSt. Mary's	Marshall Bros	Simcoe
	Allan, F., & Co	St. Mary's

On	ntario (Continued).	
Griffin, F. N	St. Tì	oma
	Str	tford
Wingfielder, Albert,	& Son	"
Lee, F		ente
Baillie, James E	66 Front Street, E., To	ronto
Dickson, James, & C.	o 26 W. Market Street,	46
Davies, The Wm., Co.	. (Ltd.). Beachell & Front Sts.,	66
	E. King Street,	"
Fox Bros	St. Lawrence Street,	"
	Co77 Colborne Street,	"
	Co76-80 Front Street,	66
Lamb, William, & Co		66
	. (Ltd.).41St. Lawrence Mkt.,	"
Ryan, William		66
	6 Ontario Street,	66
	35 Church Street,	66
		stock
Princ	ce Edward Island,	
		town
		S TOW I
	Quebec.	
Matthews, George		. Hul
Canada Meat Packing		
Wel	llington and Murray Streets, Mor	ntrea
Fischer, George F	36-38 St. Ann's Market, '	•
		•
Harper, James	16 St. Philip Street,	•
Idler, William G	16 Bonsecour Market, '	•
Laing Pack. & Prov.	Co839 St. Catherine St.,	e
	169 Commissioners Street, '	•
Masterman, A. S. & W	V. H 2082 Notre Dame St., "	•
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St. Thomas
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66

Quebec (Continued).

McGarry, George ... 26 St. Peter Street, Montreal McGrail, M. F., & Son. 23 Wellington Street, "

Morgan, Wm., & Son. ... West End Abattoir, "
O'Conner, James. ... 17 William Street, "
Racett Bros. ... Bonsecour Market, "
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Briggs, Thomas L	Croscent City
Pedrotti, B	Crescent City
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Shein & Ladd	
May & Ohlson	Livermore
Cross F.	.829 W. 6th Street, Los Angeles

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Sloan, JamesLompac
Banks & BedesenMerced
Oakland Packing and Provision CoOakland
Samson, M. M
Ecklon, E. L., & Sons Folsom Street, Sacramento
Heilborn, A., & Bro
Leinberger, H Broderick Street, "
Swanston, C., & SonRiverside Road, "
Hardy, Charles S 701-707, 5th Street, San Diego
Selmeyn & Allison

### San Francisco.

Avv. Eugene	320 Sansome Street
	50 Grand Central Market
Draper & Selig	5th Street and Railroad Avenue
Geaubit, A	5th Street and Railroad Avenue18 San Francisco Market
	1st Avenue
Horn & Chapman	504 Kearney Street
Judge & Livingstone	
Katz & Sons	95-100 California Market
	36 San Francisco Market
	518 California Street
	4th Avenue and M Street
Oregon Stock and Butcher	Co322 Pine Street

ETC.

· San Francisco (Co	ntinued).
Pequillan, E. S	
Poly, Heilbron & Co	339 Kearney Street
Regan & O'Brien4	th Avenue and M Street
Rosenberg, Charles	
Roth, Blum & Co	201 California Street
Salles, B., & Co	East M Street
Schenkel, P	5th Avenue and L Street
Schenfeld, J	331 Kearney Street
Schweitzer, J., & Co	519 Clay Street
Shrader, A. W	1st Avenue
Silverberg, S	320 Sansome Street
Strouse, M	1146 Market Street
Sylvester, D., & Sons	Railroad Avenue
Taafe & CoRail	road and 4th Avenues, S
Uri, F., & Co	20 San Francisco Market
Welby, C. W 6	th and Townsend Streets
Western Meat Co	
Blake, W. S1317	
Brady, T 100 W. San	
Lehmann, G. AStone Ave. and	
O'Rourke, John	
San José Meat Co Market and S	
Western Meat Co381 N. Sa	
Sherman & Ealand	Santa Barbara
Santa Barbara Slaughtering Co	
Santa Cruz Butchers' Union	Santa Cruz
Edwards, J. W	
Fisk, H	
Gerlach, Louis	
Grass, J. E., & Son	
Steffan, Jacob	
Armstrong & Alge	
Messmayer & Weaner	

#### COLORADO.

002011220.	,51
Granes, H. S., & Son	Alamosa
Brigham, Thomas S	Springs
Denver Beef Co1626-1628, 19th Street,	Denver
Guard, James1749 Market Street,	66
Sargent, E. W	
Standard Meat and Live Stock Co 1536 Wazee St.,	"
Lamb & Archdekin	Durango
Monarch Meat Co	
Western Union Beef Co	
Rich, J. W., & Co L.	
Pierce, R. B., Beef Co 205 W. Chestnut St., I	
Colorado Springs Packing CoManitou	Springs
Gross & Wright	Salida
Bell, E. S., & Co	
Trinidad Meat Co	"
Lowenbruck, JohnWa	senburg

## CONNECTICUT.

Derby Beef Co1	Gilbert Street,	Ansonia
Hotchkis's, G., Sons23	38 Main Street,	"
Bridgeport Beef Co326 V	Water Street, Bri	dgeport
Hammond, G. H., Co4 Con		"
McElroy Bros	Vater Street,	"
Terry, William M., & Co.,		
Congress Street and Housat	onic Avenue,	"
		1-

Danbury
R. R. Row, "
70 White Street, \\"
70 White Street,
Danielsonville
Derby
Greenwich
.126 Church Street, Hartford
978 Main Street, "

ETC.

. Alamosa lo Springs et, Denver

t, " ., " . Durango . Florence

. . Greeley Lawrence Leadville

u Springs
...Salida
Trinidad

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Ansonia " ridgeport

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Danbury

elsonville
..Derby

reenwich Hartford CONNECTICUT (Continued).

Hartford Beef Co......54-56 Huntley Avenue, Hurlburt, E. E...........130 Church Street, Hartford Wieder, M......91 Morgan Street, Strickland, J. J..... Birdsey, E. A ..... Middleton koad, Cahill, C. W ...... Cross Street, Cahill, W. J...... 198 State Street, Briggs, D. L., & Co......70 St. John Street, Middletown Andrews, Swift & Co.....35 Commercial St., New Britain Armour & Co ......591 Main Street, McCabe, Thos., & Co ......324 Main Street, Crissey & Brinkerhoff......New Cansan Andrew, C. C., & Co.......23 Long Wharf, New Haven Andrew, F. S., & Co..... City Market, Basserman, P......900 State Street, Hazard, L. M......57 Vernon Street, Lee & Hoyt......36 Union Street, New Haven Beef Co......54 Union Street, Russell, W. C ......248 Cedar Street, Schwarzschild & Sulzberger Co..... Strong, Barnes, Hart & Co...165 Long Wharf, Crocker, E. N., & Co ...... Ellis, S. N..... Klinck, Chas. H..... Steward & Harris..... South Norwalk Beef Co.......... 18 Ann Street, Terry, W. M., & Co...... Water Street,

CONNECTICUT (Continued).	
Tinker, N., & Son	Norwalk
Armour & Co Ferry Street, I	Norwich
Brown, J. A 15 Commerce Street,	"
Lippitt, Geo., Co 35 Water Street,	"
Winters, Swift & Co 3 Cove Street,	"
Bradley Bros. & Co	Putnam
Armour & CoR	
Chicago Packing CoCanal Street, S	tamford
Terry, Wm. M., & Co109 Canal Street,	66
Weed, W. A., & Co Manhattan Street,	"
Brown, Jas. HSto	nington
Moran, XavierSouth E	Killingly
Bright BrosThomp	
Torrington Beef CoTor	rrington
Hall BrosWall	lingford
Bohl, Val	terbury
Lilley, Swift & CoGrand and Cedar Streets,	"
Pierpont BrosJudd Street,	"
Waterbury Beef and Provision Co.,	
Field and Beaver Streets,	"
Swift, Bros640 Main Street, Will	imantio
Tillally, Gooties and District District,	"
Moses & Green	Winsted
DELAWARE.	
Armour & CoTatnall Street	Dover
Gordon & Thomas	
Hazell, J. H., & Bro	. 66
Best, B., & Bro700 W. 8th Street, Wiln	nington
Bickts, D8th and Madison Streets,	"
Boyd, Hugh	" ;
Cypher, Geo	"
Curran, L14 S. Harrison Street,	**
Eising & Lang407 Orange Street,	"
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ETC.

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DELAWARE (Continued).

#### FLORIDA.

#### DISTRICT OF COLUMBIA

Washington Abattoir Co	Benning
Armour & Co	
Botsch's Sons, George L	
Hammond, G. H., Co	
Hummer, L. M	. "
Loeffler, Andrew	
Morris, Nelson & Co	. "
Rammling, Chris	
Schwarzschild & Sulzberger Co	"
Swift & Co	
Tibbetts, F. J	66
Varnall, J. T., & Son	
Washington Market Co	- "

## 60 WHOLESALE BUTCHERS AND SLAUGHTERERS, ETC.

Gl'ORGIA.	
Armour Packing Co 46-48 E. Alabama Street, A	tlanta
Atlanta Beef Co	"
Morris, Nelson & Co44 E. Alabama Street,	"
Schwarzschild & Sulzberger Co Alabama Street,	
Armour Packing Co910 Walker Street, Au	gusta
Miller & Co1210 Twiggs Street,	"
Morris, Nelson & Co Triangular Block,	"
Brunswick Meat MarketBrun	swick
Fulton, C. O	
Armour Packing Co5th and Mulberry Streets, I	
Georgia Packing Co	"
Macon Beef Co	"
Pounds, J. BMilledg	eville
Morris, Nelson & Co 771 W. Broad Street, Save	annah
Savannah Beef Co	66
Smith. J. D	veross
iDAHO.	
Parnell, HBoise	City
Caldwell Butchering Co	ldwell
Nagel & BombergGe	nesee
Wilkinson, E. JIdaho	
Held, E. E	OSCOW
Holt & Robertson	"
Felkner & McGowanPoc	atello
Barger & Sears	allace
Follett Bros	"
Kasemeyer, T. GWa	rdner
er.	
ILLINOIS.	
Bray Bros	Alton
Fricen, Julius	••
Fritch, Julius	"

t, Atlanta " 66 . . Augusta " Brunswick ... Darien ts, Macon et, '' et, '' ledgeville Savannah Waycross

Boise City . Caldwell
. . Genesee

.. Moscow

..Wallace .Wardner . ... Alton ... "

ILLINOIS	(Continued).
Armour & Co	Alton 137 New York Street, Aurora Beardstown Belleville
	shington Street, Bloomington
	Braidwood
Walter Jacob	
Krischke, James	
azomoro w z supmum ; ; ; ; ;	
	oago.
Altman, Michael	
Armbruster, A	
Armour & Co	
Armour & Co	N. Halsted Street
	Union Stock Yards
	W. Madison Street
	145 W. Randolph Street
	5 Fulton Market
Britton & Guth	2 Fulton Market
Oraig, William	
Dahmke, J. J. A	982 W. Lake Street
Panz, Charles A	6 Fulton Market
	6407 Wentworth Avenue
Gleason, T. C	16 Gross Terrace
Hackett, James	
Haw, James	
	1791, 69th Street
Toogar Philip	1_3 Fulton Market

Jaeger, Philip......1-3 Fulton Market

#### Chicago (Continued).

Leyden & Collins	10 Fulton Market
Lincoln Avenue Beef Co	1106 George Street
Lowenstein, Sol	20 Fulton Market
Margraf & Suter	
Mielke, Albert	
Miller & Armour	
Morris, Nelson & Co	23 Fulton Street
Morris, Nelson & Co	
Morris, Nelson & Co	147 S. Water Street
Morris, Nelson & Co	20 Larrabee Street
Morris, Nelson & Co92	d Street and B. & O. Tracks
Morris, Nelson & Co	653 W. Lake Street
O'Brien & Phelen	11 Fulton Street
O'Connell, John	2721 Oning Street
O'Connell, Michael	2710 Oning Street
O'Malley, William J	25 Fulton Market
Powell, John	8 Fulton Market
Quinlan, C	9 Fulton Market
Ruprecht, J., & Co	77-79 W. Randolph Street
Ryan Packing Co	187 W. Randolph Street
Schneider, A	3741 Wahash Avenne
Sheehan, James	
Swift Bros	
Swift, G. F., & Co	512 N. Halated Street
Swift, G. F., & Co	
Wachenheimer, H	16 Fulton Market
Western Packing Co	133 W. Harrison Street
Wolf, B., Slaughtering Co	4163 S. Halated Street
Zirzow, F	1300 N. Halated Street
Morris, Nelson & Co	Depot, Danville
Smith, William M., & Co	Local Avenue. "
Danzeisen & Son	
Imboden Bros	
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Danville

. Decatur

#### ILLINOIS (Continued).

Morris, Nelson & Co	Decatur
Beck, Louis, & Co	Dry Quoin
Brinkman Bros	Elgin
Kerber, C. A	
Foster & Price	Evanston
St. Louis National Stock Y	ards Co
	St. Clair Avenue, East St. Louis
Morris, Nelson & Co	"
Roberts, T. M. & S.	
Swanson, S. R. & Bro	
Cole & Entrikin.	Genesoe
Godfrey, Leibee	······································
Armour & Co	Joliet
Kahn, Jonas	· · · · · · · · · · · · · · · · · · ·
Swift & Co	"
Scheffler & Reed.	Kankakee
Hoffrietter & Fister Bros	
Amsler, George	La Salle
Reinke, F	54
Stuart, Patrick	
Eckert, John.	Lincoln
Rock, Simon	······································
Scheffel Bros	Litchfield
Geddes, John	Lockport
Schultz, William	
Meisenbach, A	
Boyd, H. A.	
Miller Bros.	Oak Park
Godel, E. & Sons.	219 N. Adams Street, Peoria
Kruse & Co	Sanger Street (6
Oakland & Fahnestock S.	Water and Liberty Sta
Peoria Beef Co	11 S. Washington Street "
National Beef Co.	Front Street, Quincy
Brigham, L. H.	Robinson

#### ILLINOIS (Continued). Thompson, William.....Rushville Springfield Beef Co.....922 E. Monroe Street, Springfield Swift Bros......Adams and 3d Streets, Armour & Co.....South Chicago Schmoeger, S. A.....Sterling Pipper, John..... " Schraeder & Co.....Streator Edwards, Luke......Vandalia INDIANA. Anderson Dressed Beef Co. . Main and Grand Aves., Anderson Cramer, J., & Sons......Andrews Hinkle, J. M.....Bloomington Herbert, Charles.....Brazil Stewart, R. S..... " Fink, Phil. "...... Crawfordsville Donlin & Co......Delphi Jenkins, A. M .....Frankfort Butterfield, H. A......Goshen Tallen, William, & Co......Greenfield Fort Wayne Beef Co ..... 4 Calhoun Street, Fort Wayne Roux & Co.......Glasgow Avenue, King, F. M......Huntington Bradford, O ...... Indianapolis Abattoir Co., Indianapolis Brown, Chas..... " " .. Brown, Edward.... .. " Brown, G. A ..... .. " Brown, Geo. W.... Bryan, D..... Crawford, S. M....

Rushville ringfield

Chicago Sterling

Anderson

Andrews
omington
...Brazil
...
rfordsville
..Decatur
..Delphi
Evansville
..Elkhart
Frankfort
..Goshen
Greenfield
ort Wayne

untington dianapolis

**	MIANA	(V	OTTOTAL		
	. Indianapo	lis	Abattoir	Co	Indian

INDIANA (Continued),	
Linton, C. J Indianapolis Abattoir Co.	, Indianapolis
Reiffel, G. L " "	"
Wheeler, H. A "	"
Wheeler, W. H " "	"
Coffin, Fletcher, & Co West and Ray Sts.	, "
Gardner, C. J., Vandalia R.R. & White River	, "
Hilgemeier, C. H Gray and Raymond Sts.	, "
Indianapolis Abattoir Co	. "
Kingan & Co Maryland Street	, "
Menser, J. R290-292 W. Ray Street	
Morris, Nelson & Co Kentucky Avenue	, "
Pinger, Jacob47 N. Illinois Street	
Reiffel, M295 W. Ray Street	. "
Swift Bros123 Kentucky Avenue	
Wabnitz, L E. Ohio Street	
Drake, Nelson	
Pike & James	
Bonner, G. & W	Lafayette
Kurtz, Charles, & Co	
Thrush & Barnum	
Freen, H., & Sons	
Selig, D. & J	_
Brinckmann, William, & Sons	
Miller, F. E.	
Snyder Bros	
Wolff, Isaac	
Nelson & Wheeler	
Liggett, R., & Son	
Langsdorf, Charles	•
Smithlinger, Philip	
Armour & Co	
Eastwood, W. D.	
Rocksprof Bros	
Hoffman, Christian, & Co	
	,

	(Continued).	4
Steinhauer, G		Tell City
Morris, Nelson & Co94	4-946 Wabash Ave., Ter	re Haute
Terre Haute Abattoir and	Stock Yards Co.,	
	Young Avenue,	"
Shane, Henry		. Warsaw
Berna, C. J., & Bro		ashington
Jackson & Ballinger		inchester
Monk, C. C		"
	IOWA.	-
		Anomogo
Hellberg, H., & Son		Anamosa
Kauffman, J. L	n	alla Disim
Zalesky, F. E		Ducaldam
Spencer & Kilmer	E-in	Drooklyn
Sinclair, T. M., & Co		ar napius
Armour Packing Co	103 Perry Street, 1	Davenport
Davenport Beef CoPo	erry and Front Streets,	
Thee Bros		
Armour Packing Co6t	th and Cherry Streets, D	es Moines
Des Moines Beef Co6	6th and Vines Streets,	66
Howard, John	R. R. Avenne,	
National Beef CoVin	e and W. 5th Streets,	"
Swift Bros		. Dubuque
Simpson & Beatty	· · · · · · · · · · · · · · · · · · ·	. Fairfield
Schultz, Louis		ort Dodge
Buesber, Chris	For	t Madisor
Vyse & Gottache		. Hamburg
Glisendorf, F		Iancheste
Kocher, J., & Co		Marior
TT T TT		
Unangst, J. H		Nowton
Long, Forbes & McKee .	• • • • • • • • • • • • • • • • • • • •	TIEM POT
Long, Forbes & McKee. Revfsnyder, Chas., & Sor	1	. Ottumwa
Long, Forbes & McKee .	1	.Ottumwa

IOWA (Continued).	
Clark, J. T	Sigourney
Willow C	
Brown W H	Vinton
Rugh & Wells	Masming con
Robinson, J. H	What Cheer
KANSAS.	
Scott & Whiting	Arkansas City
Durst & Logeman	Atchison
Swift & Co	
Ganan Bros	Beloit
Smith & Kring	
Kinnle G M. & Co	Doage City
Kaling & Cizek	Elisworth
Henning, J.	Emporia
Decision & Wairich	Fort Scott
Swift & Co	. Fort Leavenworth
*****	Holton
Thurst T D	tiorton
Detwick I H	ILUVUIIIIOUII
Eneshardy, P	treets, Leavenworth
Leavenworth Beef Co. Main & Cherokee	Sts.,
Qurift & Co	
Entrolein E D	McPherson
Hall Louis	Pittsburg
Shute & Haskell	Sama
Osthoff Bros	Sterling
Tonoka Roof Co	, 313 W. 1st, Topeka
Knowles & Garland	Wellington
KENTUCKY.	
Mortin D S	Cotlettsburg
Hais, Chas., & Co Lewis and Wort	h Streets, Covington
Kraus & SonsLewis and Montagu	e Streets,

Niemeyer, F. C. Lewis and Western Streets, Covingtor Rivard, Alf Lewis and Western Streets, Sauter, A. Lewis and Montague Streets, Schlosser, A Lewis and Western Street, Schlosser, A Lewis and Western Street, Schlosser, A Lewis and Western Street, Schlosser, A Lexingtor Featherstone, Charles Lexington Price, John F Schlosser, A Lexington Price, John F Schlosser, Schlosser, A Lexington Price, John F Schlosser, Schlo		KENTUCKY (Continued).
Sauter, A Lewis and Montague Streets, Schlosser, A Lewis and Western Streets, Walz, Conrad	1	Niemeyer, F. C Lewis and Western Streets, Covington
Schlosser, A Lewis and Western Streets,  Walz, Conrad		
Walz, Conrad	5	Sauter, A Lewis and Montague Streets, "
Fencel, C. W. & H. Frankford Featherstone, Charles Lexington Price, John F. " Wright & Meyers " Armour & Co 144 Washington Street, Louisville Wilson, J. D. Mount Sterling Duncan & Biggiestaff Richmond Million & Heathman " Wolf, A. Somerse LOUISIANA. Claverie, A. J. New Orleans Crescent City Slaughter-House Co. " New Orleans Abattoir and Stock Landing Co. "  MAINE.  Merdow Bros. & Co 38, 1st Street, Auburn Augusta Beef Co 38, 1st Street, Bangor Bangor Beef Co 134 Broad Street, Bangor Bangor Beef Co 130 Broad Street, " Bean & Son Central Market House, " Bath Beef Co Batfas Mason, William W Belfas Mason, William W Bethe Deering Bros Biddefor Portland Beef Co Gardine Thorne, F. S. "  "  "Armour & Co Biddeford Gardine Beef Co Gardine Thorne, F. S. "  "  "  "  "  "  "  "  "  "  "  "  "	8	Schlosser, ALewis and Western Streets, "
Featherstone, Charles Lexingtor Price, John F. " Wright & Meyers " Armour & Co 144 Washington Street, Louisville Wilson, J. D Mount Sterling Duncan & Biggiestaff Richmond Million & Heathman " Wolf, A Somerse  LOUISIANA. Claverie, A. J. New Orleand Crescent City Slaughter-House Co. " New Orleans Abattoir and Stock Landing Co. "  MAINE.  Merdow Bros. & Co 38, 1st Street, Auburn Augusta Beef Co August Armour & Co 134 Broad Street, " Bean & Son Central Market House, " Bath Beef Co 130 Broad Street, " Beath Beef Co Belfas Mason, William W Bethe Deering Bros Biddefor Portland Beef Co Gardine Thorne, F. S "	١	Valz, Conrad679 Western Street, "
Price, John F. " Wright & Meyers. " Armour & Co. 144 Washington Street, Louisville Wilson, J. D. Mount Sterling Duncan & Biggiestaff. Richmond Million & Heathman. " Wolf, A. Somerse LOUISIANA. Claverie, A. J. New Orleans Crescent City Slaughter-House Co. " New Orleans Abattoir and Stock Landing Co. "  MAINE.  Merdow Bros. & Co. 38, 1st Street, Auburr Augusta Beef Co. Augusta Armour & Co. 134 Broad Street, Bango Bangor Beef Co	I	Pencel, C. W. & HFrankfort
Wright & Meyers	I	Featherstone, CharlesLexington
Armour & Co	1	Price, John F
Armour & Co	1	Wright & Meyers "
Wilson, J. D. Mount Sterling Duncan & Biggiestaff. Richmond Million & Heathman. " Wolf, A. Somerse  LOUISIANA.  Claverie, A. J. New Orleans Crescent City Slaughter-House Co. " New Orleans Abattoir and Stock Landing Co. "  MAINE.  Merdow Bros. & Co. 38, 1st Street, Auburn Augusta Beef Co. Augusta Armour & Co. 134 Broad Street, Bango Bangor Beef Co	I	Armour & Co144 Washington Street, Louisville
Million & Heathman		
Million & Heathman	1	Duncan & BiggiestaffRichmond
LOUISIANA.  Claverie, A. J		
Claverie, A. J		
Crescent City Slaughter-House Co		LOUISIANA.
Crescent City Slaughter-House Co	(	Claverie, A. J
MAINE.  Merdow Bros. & Co	(	Crescent City Slaughter-House Co
Merdow Bros. & Co		
Augusta Beef Co. Augusta Armour & Co. 134 Broad Street, Bango Bangor Beef Co. 130 Broad Street, Bean & Son. Central Market House, Bath Beef Co. Bath Russ, C. F. Belfas Mason, William W. Bethe Deering Bros Biddefore Portland Beef Co. East Dearing Gardiner Beef Co. Gardine Thorne, F. S.		MAINE.
Augusta Beef Co. Augusta Armour & Co. 134 Broad Street, Bango Bangor Beef Co. 130 Broad Street, Bean & Son. Central Market House, Bath Beef Co. Bath Russ, C. F. Belfas Mason, William W. Bethe Deering Bros Biddefore Portland Beef Co. East Dearing Gardiner Beef Co. Gardine Thorne, F. S.	1	Merdow Bros. & Co38, 1st Street. Auburn
Armour & Co	1	Augusta Beef Co
Bangor Beef Co	1	Armour & Co
Bean & Son		
Bath Beef Co. Bath Russ, C. F. Belfas Mason, William W. Bethe Deering Bros Biddefor Portland Beef Co. East Dearing Gardiner Beef Co. Gardine Thorne, F. S. "		
Russ, C. F. Belfas Mason, William W. Bethe Deering Bros Biddefor Portland Beef Co. East Dearing Gardiner Beef Co. Gardine Thorne, F. S. "		
Mason, William W		
Deering BrosBiddefore Portland Beef CoEast Dearing Gardiner Beef CoGardine Thorne, F. S		
Portland Beef Co		
Gardiner Beef Co		
Thorne, F. S	-	Pardiner Beef Co

ETC.	× 1	WHOLESALE BUTCHERS AND SLAUGHTERERS, ET	с. 69
41	**	MAINE (Continued).	
ovington	1 , 4	Best, M. W	ortland
"	30	Cummings Bros228 Commercial Street,	"
"	7	Dyer, Thomas, & Co346 Commercial Street,	66
"		Eastern Beef Co15 Silver Street Market,	66
"		Morris, Nelson & Co250 Commercial Street,	**
rankfort	**	Portland Beef Co336 Commercial Street,	"
exington	1	Rockland Beef CoRo	ckland
exingion	olean)	Ham, E. MSouth E	Berwick
"	1	Ricker, H. SWa	terville
	1. 1	Ricker, H. S	
ouisville		25 A 25 27 A 37 25	_
Sterling -	<b>3</b>	MARYLAND.	
ichmond		Armour & Co414 North Street, Ba	ltimore
		Armour & CoPratt Street,	"
Somerset		Baltimore Beef Co401 Pratt Street,	"
	- 3	Claremont Abattoir Co	"
0-1	· in	Eutaw Beef Co 400 Eutaw Street,	66
Orleans ·		Morris Beef Co	"
		Morris, Nelson & Co 500 North Street,	"
••		Swift, G. F. & E. C300-302 Eutaw Street,	"
		Western Beef Co212 S. Eutaw Street,	"
Auburn		MASSACHUSETTS.	e .
Augusta		Kendrick, G. S	Amherst
, Bangor		Volpey Bros	Andover
i, " *. <sub>1</sub>		Wakefield, J. P	166
, "		Upham, E. EA	rlington
Bath	A 量 1 2 3 2 3 2 4 3 4 3 4 3 4 3 4 3 4 3 4 3 4	Lowe Bros. & Co	Aver
Belfast		Sheldon, Charles A	Beverly
Bethel		Sheldon, Charles A	
Biddeford	0.7		ж
Dering	一	Boston.	4.
Gardiner		Adams, Chapman & Co37 N. Marke	et Street
"		Armour Packing Co	n Street
Portland	The second of the	Armour & Co	n Street
. 1		w	

## Boston (Continued).

200002 (00	
Armour & Co	Commercial Wharf
Atlantic Beef Co	116 S. Market Street
Barnes, M. E	17 Blackstone Street
Balton, Kidder & Co	22 Blackstone Street
Batchelder, Francis & Co	51-63 Blackstone Street
Boston Beef Co	40 Faneuil Hall Square
Butchers' Slaughtering & Melt	ing Ass'n, Brighton Abattoir
Chamberlin, W. N	
Clark & Merrill	
Clinton Market Beef Co	
Corwin. Wilde & Co	12-14 Clinton Market
Davis S. & Son	111 Blackstone Street
Donnelly, J. J., & Co	
Donnelly & Co	30 Blackstone Street
Downs & Wentworth	40-42 Merchants' Row
Fletcher, J. V., & Son	66-72 Faneuil Hall Square
Gunsenheiser, A., & Co	
Hammond, G. H., Co	54 Chatham Street
Hollis, N. F	50-51 North Market Street
Hoogs, S. F., & Co	
Hyde. Wheeler & Co	41 N. Market Street
Learnard, S. S	50-52 Faneuil Hall Market
Mayo Meat Co	53 N. Market Street
Mentzer, W. C. & A. F	25-27 N. Market Street
Monroe Meat Co	126 S. Market Street
Niles Bros	67 N. Market Street
New England Beef Co	
New England Dressed Meat a	nd Wool Co 20 North Street
Prince, C. H	
Reid Bros. Packing Co	45 N. Market Street
Richardson, C. W	
Sanderson, J. T	6-10 Quincy Row
Schwarzschild & Sulzberger C	o 5 N. Market Street
Skinner & Arnold	28 Faneuil Hall Square

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et Street ll Market cet Street et Street cet Street et Street

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incy Row et Street ll Square

Sproul, P., & Co	23 N. Market Street
Squire, John P., & Co39-	
Sturtevant & Haley Beef & Supply Co.	6 Brighton Abattoir
Swift & Co	
Swift Bros. & Co	
Swift, E. C., & Co	98 S. Market
Swift, G. F. & E. C	28 Clinton Market
Taylor, A. A	241 S. Market
Thompson, Clark & Son	
Thorndike, A. HClinton and	
Waters & Taylor	.35 S. Market Street
Whitaker, H. & C. F	
Wilkins, W. L	

Woodbridge, S. F., & Co......111 Clinton Street

Rankin, A. H., & Co	Blackstone
Sampson, T. W	. Braintree
Cahoon, Kingman & Swift.240-42 Montrello St.	, Brockton
Morris, Edward, & Co 162 Montrello Street	, "
Winter, Sanford588 Pearl Street	, "
Sullivan, Jeremiah73 Spruce Street,	
Ward, John JJackson Street	, "
Swift, E. C	
Bourne & Nickerson	Cohasset
Bartan, John S	Dalion
Thompson, H. E., & Co	···· 66
Ward, E. NEast I	Bridgewater
Hammond, AEast	Brookfield
Albert, A. C., & Co Stafford Road,	Fall River
Cornell, D. H., & Son 30 Eight Rod Way,	
Hargraves Mfg. Co267 Pleasant Street,	
Hathaway, F. E., & Co24 Eight Rod Way,	66
Morris, Nelson & Co	**
Swift, Anthony, & Co79-81 Davol Street,	" "

	MASSACHUSE	TTS (Continued).	
	Armour & Co	31 Laurel Street, Fitch	hburg
	Lowe Bros. & Co		"
	Lowe Bros. & Co	Ga	ardner
	Thomas, J. B		
	Felton, J. P		
	Lowe Bros. & Co		"
	Davis, Charles A8-1	0 Batchelder Street, Ha	verhill
	Gowing & Higgius	.262 Winter Street,	"
	Page & Harnden	Railroad Square,	"
	Morris, Nelson & Co	24-26 Main Street, He	olyoke
	Nash, Holmes & Co	22 Main Street,	"
	Steele, F. C., & Co	46 Race Street,	"
	Axtell, James K		ington
	Churchill, John	S. Lowell Road, Lav	wrence
	Morris, Nelson & Co	Amesbury Street,	"
	Carter, S. W	Leon	ninster
	Armour & Co		Lowell
	Hall, Perham & Co	590 Dutton Street,	66
	Jewett & Swift	570 Dutton Street,	66
	McKillop & Co	168 Gorham Street,	"
	Public Market and Packing (	Co 72 Prescott Street,	"
	Wilder, Charles W	166 Market Street,	66
	Wilson, J. M., & Co	8 Thorndike Street,	66
	Cotton, F. E	25 Buffum Street,	Lynn
	O'Brien, John	123 Pleasant Street,	
	Safford, H. L		
	Thomas, J. B	48 Oxford Street,	. "
	Davis, E. H		aynard
	Morris, Nelson & Co		rlboro'
	Armour & Co		<b>Lilford</b>
	Holmes, F. L., & Co		ic
1	Swift Bros		"
	Bartlett, E. L		
	Natick Beef Co		Natick

Fitchburg

. Gardner Gloucester Greenfield

Haverhill

" Holyoke

untington Lawrence

eominster et, Lowell

et, '' et, '' et, '' et, ''

et, " eet, Lynn eet.

reet, '' eet, '' . Maynard Marlboro'

.. Milford

Montague ...Natick MASSACHUSETTS (Continued).

Brownell, S. A........2-6 School Street, New Bedford Hathaway, James H.....Tarklin Hill Road, "Morris, Nelson & Co., N. Front & Bridge Sq., "Swift, Anthony, & Co.....Bridge Square, "Brackett's Market Co......7 and 8 Coles Block, Newton

 Gibbs, William R.
 Sagamore

 Swift, N. P.
 "

 Byrnes & Harvey.
 Saxonville

N. E. Dressed Meat & Wool Co...Medford St., Somerville
French, P. F......South Braintree
Bradley, L. E.....Southbridge
Davis, Isaac C., & Son....Sonth Dartmouth

	HUSETTS (Continued).
Alger, H. H	South Easton
Armour & Co	South Framingham
Fitch, George E., & C	· · · · · · · · · · · · · · · · · · ·
Carey & Glunz	South Hadley Falls
Searle, E. B., & Co	
Hammond, Aaron	Spencer
Armour & Co	152 Lyman Street, Springfield
Gould, G. W	Dorchester Street, "
Handy, H. L., & Co.	45 Hampden Street, "
Howes, F. E., & Co	32 Bridge Street, "
Hunt. A. C., & Co	20 Sanford Street, "
Nve. George, & Co	130 Lyman Street, "
Sheldon, E. C	31 Bridge Street, "
Springfield Provision	Co Brightwood, "
Strong & Ripley	
White, A., & Co	12 Tremont Street, Taunton
Smith, S. P.	Wales
Hashshorn, Charles A	A Walpole
Armour & Co	14-16 Felton Street, Waltham
Waltham Beef Co	20 Felton Street, "
Ware Beef Co	Ware
Armour & Co	Westboro'
Dunbar, Francis	West Bridgewater
Webster Beef Co	Webster
Bush & Mullen	
Jourdan, B. A	
Brady J.	Whitinsville
Wohurn Beef Co.	Woburn
Armour & Co.	26 Washington Square, Worcester
Bartlett J. F.	. Holden and Grove Streets, "
Clark N. H. & Co.	164 Foster Street. "
Olula, 11. 11., 3 00.	

ETC.	100	WHOLESALE BUTCHERS AND SLAUGHTERERS,	ETC. 7	75
		MASSACHUSETTS (Continued).		
Easton		Clark, F. M	Worcest	er
mingham	0.00	Gates, A. F 20 Shrewsbury Street,	"	
mingiam	100	Holmes, R. E., & Sous	"	
lley Falls		McCormick, Daniel, & Co 170 Foster Street,	46	
ley Pails	1 :	Prentice, H. S	66	
.Spencer		Swift, S. T., & Co 22 Shrewsbury Street,	"	
ringfield	0 1 10	Taylor, H. C	"	
,,	17	White, Pevey & Dexter Co 13 Bridge Street,	"	
"		MICHIGAN.		
"	10.0	Howard, George	Albi	on
"	- 1	Value & Brand	Alleg	an
"		Laubengayer, J	Ann Art	or
"		Bay City Beef Co1008 Adams Stree	. Bay Ci	itv
"		Bertch Brothers112 Centre Avenue	. "	
		Hammond, Standish & Co1st and Water Sts	. "	
Taunton		Hines, Gustavus518-520 Washington Avenue	9. "	
Wales		Heyman, M	Charlo	tte
. Walpole	IV.	Heyman, M		,
Waltham		Detroit.		
Ware		Andrews, Samuel	ade Aver	ıue
Westboro'		Bussell, Walter16 Ur	ion Mar	ket
idgewater		Caplis, Walter18 Arc	ade Mar	ket
. Webster		Caplis, Michael 9 Arc	ade Mar	ket
Westfield	4	Caplis. Richard32 Arc	eade Mar	ket
W Garnera		Churchward, H U	tion Mar	ket
"		Clanev. J	nion Mar	ket
1) 46	1	Costello, J. & J	gan Avei	nue
est Upton	4 m 19 4	Detroit Beef Co423 Add	laide Str	reet
est Opton hitinsville	dr .	Faltis Market Co	ard Ave	nue
Woburn	and	Farnam, MLeve	rett Aye	nue
Worcester	me age.	Fitzpatrick Brothers	cade Mar	ket
worcester		Fleischman, L	cade Mar	ket
"		Fond, William44 Un	nion Mar	ket

#### Detroit (Continued).

Denoit (Contin	
Fry, J. E	16 Arcade Market
Funkey, F. L	17 Arcade Market
Grant, F	31 Arcade Market
Hammond Beef Co	. 8th and River Streets
Hammond, Standish & Co	Hammond Block
Harland, William	13 Union Market
Hayes, Robert	25 Cadillac Square
Heise, M. H	6 Arcade Market
Karman, Charles	8 Union Market
Karman, W. J	10 Union Market
Kieffer, D	96 Marshall Avenue
Lossemore, A. G	37 Arcade Market
Lossemore, J	30 Union Market
McIntyre, Samuel	33 Union Market
Magee, William M	33 Arcade Market
Marx, H	41 Union Market
Mason, J. I	36 Arcade Market
Mertsch Bros	
Michigan Beef and Provision Co	Cadillac Square
Morris, Nelson & Co	
Movnahan, J. A	
Newton, T	28 Union Market
Parker, Webb & Co	
Regan, T	9 Union Market
Robinson, J	
Stockers, William	
Stonehouse, J. H	
Weber, L. C	145 Monroe Street
Young, W. D	
Bitner Bros	Escanaba
Hessel, Q. R	
Hammond, Standish & Co	
Bottje, Derk	

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Escanaba

Gladstone
and Haven

MICHIGAN (Continued).
Morris, Nelson & Co16 Ottawa Street, Grand Rapids
Swift, L. F., & Co24 Ottawa Street, "
Western Beef and Provision Co
Baer Bros
Knite, Jacob
Alt, J. W Houghton
Hesse Bros. & Co
Cudahy Bros. Packing CoIron Mountain
Gaiser, Emil, & Co
Genting & Son"
Laing, W. S
Armour & Company Ironwood
Ishpeming Beef Co200 Front Street, Ishpeming
Morris, Nelson & Co Ridge and Second Sts., "
Armour & Co
Richardson, Thomas510 E. Frank Street, "
Bertch, F. W333 Washington Avenue, Lansing
Drulard, F. P
Lee, J. Edward Lowell
Kremple, H
Wall, C. A "
Spademan, T Marine City
Coles, J., & Sons
Fassbender, William M
Hamill, H. F
Hathway & Peters
Ishpeming Beef Co "
Cox, James SMarshall
Hastings & PellantMenominee
Lawrence, A. W., & Co
Higley & Vedden
Roskopp, John, & SonMount Clemens
Heck, Henry, & SonsMonroe
Meinzinger, C., & Son

MICHIGAN (Continued).	
Schrauder, John	onroe
Webb, AlfPe	ontiac
Saginaw Beef CoPort F	
Wellman, Charles	
Wilson, Oscar A	
Baer & Dymock	acket
	6
Kearney, F. H., & CoRej	oublic
Hammond, Standish & Co 737 N. Wash'n Ave., Sag	ginaw
Hubert & Heller 604 Johnson Street,	"
Kainffert, C	66
Saginaw Beef Co Thompson & S. Franklin Sts.,	"
Saginaw Valley Beef Co210 S. Hamilton Street,	"
Stingel, F. C., & Co118-120 N. Wash'n Ave.,	"
Hammond, Standish & CoSt. I	gnace
Webster & MacamSt.	
Cornwell, LSault St.	
Hammond, Standish & Co	
Brosch FrankTraverse	City
Behnlander, John AWest Bay	
Forbes, William L	tehall
Fairchild Packing and Provision CoYps	ilanti
· · · · · · · · · · · · · · · · · · ·	
MINNESOTA.	
Horning, DAlber	t Lea
Raiter, Charles HAlexa	ndria
Hangstorfer, William CBig F	lapids
Walker, C. A., & Co Bra	inerd
White, Charles HCha	tfield
Hammond, G. H., Co	uluth
Sutphin, J. B., & Co	"
Swift & Co301 Lake Avenue (South)	
Rodewald & OchsFar	ibault
Nelson, John J., & Co Hutch	inson
ar. Tel	

Red Jacket

..Republic b., Saginaw bt, "bt, "

" " ŧ,

" St. Ignace
St. Johns
t St. Marie

raverse City st Bay City ...Whitehall ...Ypsilanti

. Albert Lea Alexandria
Big Rapids
Brainerd
Chatfield

...Duluth
....
outh) "
....Faribault Hutchinson

#### MINNESOTA (Continued).

Smyth, C. WLake	City
Kerich, MoegleinLittle	Falls
Wirigs, J. P., & BroMa	nkato
Armour Packing Co413 S. 2d Street, Minne	apolis
Minneapolis Provision Co 9 S. 3d Street,	66
Carr, W. H., & Co214 1st Avenue, N.,	16
Cassidy Packing Co261 Central Market,	• •
Columbian Market Co38 Washington Avenue,	"
Couch, C. A., & Co627 Nicollet Avenue,	16
Gottwerth & Drews106 N. 1st Street,	"
Minnesota Packing and Provision Co.,	
11th Avenue and S. 2d Street,	"
National Beef Co	"
Schwarzschild & Sulzberger Co.,	
213-215, 3d Avenue,	"
Swift Bros	"
Union Packing Co211 wasnington Avenue,	"
Stuche, CharlesNew	Vlm.
Roach, P. A., & CoNort	hfield
Schafer, J. MOwa	tonna
Dow & HoweRed	Wing
Armour Packing Co381 E. 3d Street, St	. Paul
Armour & Co214 E. 3d Street,	"
Brown & Dyer31 E. 7th Street,	"
Cassidy Packing Co381 Robert Street,	. "
Cudahy Packing Co	"
Delaney, MartinUpper Lena Street,	"
Haas, AntonUpper Lena Street,	"
King, J. R Chicago and Starkey Avenues,	"
Lamb, H., & Sons	" ,
Luley, F. W., & Son 382 Jackson Street,	"
Luley, F. W., & Son382 Jackson Street, McCormick, W. EChicago and Starkey Aves.,	
Luley, F. W., & Son 382 Jackson Street,	"

MINNES	OTA (Continued).
Morris, Nelson & Co	Chestnut Street, St. Pau
O'Leary, J. J., & Sons	
Schwarzschild & Sulzberg	er Co Chestnut Street, "
Swift, G. F., & Son	Chestnut Street, 5 "
Twin City Packing Co	
Grundman Bros	Sauk Centre
Kirchof & Weisel	Stillwater
Shapiro, M., & Co	
Armour Packing Co	158 E. 2d Street, Winons
Stanke Bros	155 E. 2d Street, "
Winkels, J., & Co	2d and Lafayette Streets, "
	4.4
	SISSIPPI.
Lutz, John	
Mattingly Bros	
3 . 4	
	SSOURI.
	Chillicothe
Coons, R. H	
Stillwell, A. J., Meat Co.	307 N. Front Street, "
	Jacksor
	and Hickory Streets, Kansas City
Schwarzschild & Sulzberg	
St. Louis Ave. Beef Co	
	Marshal
	Nevada
Irons, Robt	
Armour & Co	214 S. 2d Street, St. Joseph
Dold, Jacob, Co	
St. Joseph Beef Co	
Swift & Co	

	WHODESALE BUICIERS AND SEACGHIEF
	St. Louis.
, St. Paul	Morris, Nelson & Co Broadway and Pe
, "	Morris, Nelson & Co
, "	Morris, Nelson & Co 807 S. T
, ,5 "	Morris, Nelson & Co
	Morris, Nelson & Co319
uk Centre	Morris, Nelson & Co Broadway and
Stillwater	Muldoon & Co
Tower	Murphy, J
et, Winona	St. Louis Dressed Beef & Provision Co823
et. "	St. Louis Union Stock Yards Co Unio
ts. "	Springer, Thomas, Meat Co1919
	Swift Bros
-	Swift, G. F., & Co101
Meridian	Newton Meat Co
Vicksburg	Wright, S., & Son
	Garlick, T. H., & Son
	Sawpey, Thomas.
Carrollton	Dumler & Co
Chillicothe	Heberling, William H
. Hannibal	Sams, B. T., & Co
ot. "	Parker Bros.
Jackson	Bredall, H. N.
Kansas City	Dreuali, fl. N
"	MONTANA.
"	
Marshall	Bielenberg, N. J., & Co
Nevada	Wilkingon, A. J., & Co
	Butte Wholesale Meat Market117 R. Par
St. Joseph	Helena Meat Co
ii oosepu	Moran, W. H., & BroMain Street
"	Harvest, J. H
	Holt, B. K.
	Grill & Daily
	McDonald & Chapman

St. Louis.
Morris, Nelson & Co Broadway and Pestalozzi Streets
Morris, Nelson & Co1010 Fourth Avenue
Morris, Nelson & Co 807 S. Theresa Avenue
Morris, Nelson & Co
Morris, Nelson & Co
Morris, Nelson & Co Broadway and Market Street
Muldoon & Co
Murphy, J
St. Louis Dressed Beef & Provision Co823 N. 4th Street
St. Louis Union Stock Yards Co Union Stock Yards
Springer, Thomas, Meat Co1919 Benton Street
Swift Bros
Swift, G. F., & Co
Newton Meat CoScalia
Wright, S., & Son
Garlick, T. H., & SonSpringfield
Sawpey, Thomas
Dumler & CoTrenton
Heberling, William HWarrensburg
Sams, B. T., & Co "
Parker BrosWebb City
Bredall, H. N
MONTANA.
Bielenberg, N. J., & CoAnaconda
Wilkingon, A. J., & Co
Butte Wholesale Meat Market117 H. Park Street, Butte
Helena Meat Co
Moran, W. H., & BroMain Street, East, Helena
Harvest, J. H. Livingston
Holt, B. K. Miles City
Grill & Daily
McDonald & Chapman
and bound to the primare the second trongs

## NEBRASKA.

Watkins, R. H
McGee BrosArapahoe
Baith, E. D., & Co Arlington
Pancoast & Pancoast
Beatrice Beef CoBeatrice
Klingmen Bros Chadron
Hauer & HauerFriend
Stehr, FGrand Island
Beekman & Knapp Hastings
Palmer Bros
Smith & Sons Kearney
Duren BrosLexington
Maybury, JohnNeligh
Semmler, ANorfolk
Gatz, F. CO'Neill
Oliver & RamagePlattsmouth
Gronss, Joseph
Green & CoSchuyler
Cudahy Packing Co645 L Street, Lincoln
Hubbard Packing Co142 N. 13th Street, "
Lincoln Meat Co
Silberhorn, W. H., Co "
Swift Beef Co714 R Street, "
Wheeler Packing Co 216 N. 10th Street, "
Gardner, Michael 610 Central Avenue, Nebraska City
Nebraska Beef Co " "
Swift, G. F., & Sons13th and Leavenworth Sts., Omaha
Anderson, A. PStromsburg
Allen, J. B., & SonWahoo
Goll, AWayne
Sackett, W. B
Clark & BeveridgeYork
Ross & Co "

₹

ETC.

. . Alliance . Arapahoe Arlington .. Ashland .. Beatrice . Chadron ...Friend and Island

. Kearney Lexington

. Hastings

...Neligh .. Norfolk

...O'Neill Red Cloud . . Schuyler

et, Lincoln 66 et, et,

et, " et, raska City

ts., Omaha Stromsburg

....Wahoo ....Wayne ping Water

.....York

#### NEVADA.

Schultz, Otto T......Carson City Litton & Hunter Elko
Haley, T. E. Eureka
Cook Bros. Pioche City
Bailey, W. S. Reno

#### NEW HAMPSHIRE.

NEW HAMPSHIRE.
Concord Beef Co
John P. Squire & Co
Dover Beef Co
Morris, Nelson & Co
McIntyre, John
Wilson, J. M., & Co
Legro, J. S
Peavey, C. F. & G. S Greenheid
Keene Beef Co
Nims, F. O
Laconia Beef Co
Cox, C. E36 Granite Street, Manchester
Durgin, C. H
Manchester Beef Co. Franklin and Cedar Sts., "
Morris, Nelson & CoFranklin Street,
Public Market and Packing CoFranklin St., "
Slayton, E. M., Co
TOWN O. I. R. A. U.O
Laton, F. D
Chicago Meat Co
Portsmouth Beef Co
Yeaton, H. A., & Son143 Market Street, Rochester Beef Co
Rochester Deel Co

#### NEW JERSEY.

Long Branch Beef Co	Asbury	Park
Abergfell, George	Atlantic	City
Abergfell, George		0

NEW JERSEY (Continued)	ę
Burkhardt, Charles	Atlantic City
Evans & Parker	"
Bergen Point Beef Co	Bayonne City
Fryer, William	"
Mahnken, J. H	"
Ruhlman, E., & Co	"
Bergen Point Beef Co	Bergen Point
Brady Bros	
Heckel, R. E., & Sons	
Van Sant, Nicholas	
Kingsland, A	Boonton
Bridgeton Beef Co	
Holmes, L. B	
Kinkle, G	
Sneathen, J	
Hitchens, John	
Silpath, G	
Burckell, J. H	
Dover Beef Co	
Sampson, J. W	"
Bennett, H. T	. East Orange
Condit, O. E. & W. E	
Hedden & Bennett	
Wheaton, M	
Armour & Co	
Bender Brothers	
Elizabeth Beef Co	13
Elizabeth City Packing Co	
Glaser, J. & B	
High, George G	••••
Metropolitan Dressed Beef Co	• • • •
Schardien, J. R	
Tipper, John	
Emmons, J. E	Freehold

inglewood Freehold

NEW JERSEY (Continued).	
Emmerich, LGut	tenberg
Henry, F Hac	kensack
Smith & Shafer	"
Van Buskirk, J. H	"
Coffin Brothers	Iarrison
Kerr. John	"
Bollinger, J	Ioboken
Hoboken Beef Co	"
Rehn, Ernest	60
Schelling, George	"
Siemer, H	, "
Smith M. & J.	66
Armour & Co 396 Henderson Street, Jer	sey City
Bartlett, G. V., & Co 1 Montgomery Street,	"
Bowden, J. C564 Communipaw Avenue,	66
Brainard Bros 1 Montgomery Street,	"
Hudson Beef Co303 Grove Street,	"
Jersey City Beef Co138, 9th Street,	46
Wilson, G. B., & CoFuller Building,	"
Armour & CoLong	Branch
Long Branch Beef Co	"
McClain, J	46.
Miller Bros	Madison
Arnold BrosMc	rristown
Hibbler, William H	"
Morristown Beef Co	46
Herbert, J. B. & Son	nt Holly
Armonr & Co	Newark
Coffin, H. T	**
Lehman, Emanuel 5 Commerce Street,	66
Lehman, Isaac	. "
Morris, Nelson & Co	"
Newark Beef Co Orange Avenue	"
Schickhaus & Pruden 9 Commerce Street	"
Washing Washington	

NEW JERSEY (Continued).	
Schloss, A. CAvenue B and Astor Street,	Newark
Schwarzschild & Sulzberger Co 164 Mulberry St.,	"
Strauss, B 4 M. & E. R. R. Avenue,	"
Deinzer, GeorgeNew Br	unswick
New Brunswick Beef Co 122 Paterson St.,	"
Raritan Beef Co56 French Street,	"
Schmidt & Valentine	"
Jones, Thomas	.Orange
Swift Bros	. "
Vincent, Thomas	. "
Frank, William	. Passaic
Passaic Beef Co	. "
Streckfuss, F. C	
Werling, A. J	
Brogger, L. C. NPertl	Amboy
Krogh, Chris	"
Leigh, Albert S	Princeton
Warren, R. D	"
Allen, F. W	Paterson
Armour & Co107 Hamilton Avenue,	"
Bauer, T. & S	66
Morris, Nelson & Co	66
Philipsburg Beef CoPh	ilinghuro
Philipsburg Beel Co	"Then are
Shimer, Joseph RPlainfield Beef Co	Plainfield
Plainfield Beef Co	omorville
Somerville Beef Co	h Amhov
Straub, ChristianSout	h Orange
Decker, WilsonSout	" Olange
Roth & Co	Twonton
Baumgartner, W140 Brunswick Avenue,	TIGHTON
Morris, Nelson & Co	
Stein, L. H	
Schleckess Beef Co Perrine Avenue	,
Trenton Abattoir CoPerrine Avenue	,

TC.

Newark

nnswick

.Orange

. Passaic

Amboy

Paterson

ilipsburg

Plainfield omerville h Amboy h Orange

"

	NEW JERSEY (Continued).	
Tr	nton Beef Co	ton
St	tz, AWest Hobok	en
	NEW MEXICO.	
m.	rnsend, F., & Co	ma
T	nessey & McLendonEd	ldy
Te	es, George DSilver C	ity
JO	es, George D	
	NEW YORK.	
A	nour & CoAlba	any
G	hman. R., & BroSpencer Street, . "	
M	rris. Nelson & Co	
S	ft Bros	
R	tt & HanningtonAlb	ion
A	nour & CoAmsterd	lam
C	menter, W. N	
A	burn Dressed Beef Co42 Chapel Street, Aub	urn
R	neock, H. W	
S	ith. Charles A	
H	rne George T Baby	lon
R	dee. Edw	11116
W	od & BriggsBallston	Spa
L	ngwell, W. V	sath
C	aft & Caldwell	8V18
S	nenck, JBaysl	ore
S	nds, A. A	rgen
A	mour & CoBingham	HOIL
I	rling, C. S	
C	rnes, George TBrock	por u
F	ck, August186 Genesce Street, Bu	ITWIO
F	II J W	
I	thon & Son	6
(	nnon, JosephWashington Market, ishing, T. W862 Babcock Street,	6
	ching T W	

# NEW YORK (Continued).

Geissler, L43 Carroll Street,	Buffalo
Hall & Son 5 Washington Market,	46
Hoffield, R., & Co 65 Carroll Street,	66
Klinck, C Elk Street Market,	66
Klinck Bros105-107 E. Market Street,	"
Krauss, A., & Co	"
Miller, George235 Peckham Street,	46
Milsom, A	"
New England Dressed Meat and Wool Co.,	
23 Live Stock Exchange,	66
Sahlen & Rolan310 Howard Street,	"
Summers, William87 E. Market Street,	46
Weppner's, A., Sons Sycamore and Guilford Sts.,	66
Western Beef Co	66
Wolff, N32 Lloyd Street,	66

# Brooklyn.

Aarons, A	Johnson Avenue
Atlantic Beef Co	176 Fort Greene Place
Armour & Co	
Armour & Co	Williamsburg, E. D.
Armour & Co	East New York
Armour Packing Co	201 Fort Greene Place
Bernstein, N., & Son	Johnson Avenue
Bloch, Henry	268 Hudson Avenue
Brooklyn Beef Co	74 Atlantic Avenue
Brooklyn Veal and Mutton Co	164 Fort Greene Place
Butterfaas, C	88 East Avenue
Cudahy Packing Co	168 Fort Greene Place
Dressler, G74 East S	treet (Wallabout Market)
Force & Kentana	192 Fort Greene Place
Fort Greene Sheep & Provision Co	172 Fort Greene Place
Graf, H. & J. G	108 Wallabout Market
Heidelberger, W. C. & P. C	537 Manhattan Avenue

Buffalo
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46 "

66

Avenue ene Place ene Place rg, E. D. Iew York ene Place n Avenue n Avenue c Avenue ene Place t Avenue

ene Place t Market) ene Place it Market n Avenue Brooklyn (Continued).

Hamburger, H	. 300 Johnson Avenue
Hamburger &	Johnson Avenue
Tenana (1	244 Hudson Avenue
Jucobs J.	64 East Avenue
Kohn, H	93 East Avenue
Lohman Frank	300 Johnson Avenue
Lohman N	Johnson Avenue
Lovy A	258 Hudson Avenue
Lovy M & D.	244 N. 9th Street
Lovy & Dahlman	178 Fort Greene Place
Mandle & Reis	68 East Avenue
Mannheimer & Hecht	. 107 Wallabout Market
May Charles	Johnson Avenue
May Levy & May	300 Johnson Avenue
Mark & Co	71 East Avenue
Nachmann B.	780 Flushing Street
Now York Small Stock Co.	TU East Avenue
New York Veal and Mutton Co	95 East Avenue
N V & Brooklyn Dressed Mest Co.	(Ltd.)92 East Ave.
Pacific Reef Co	106 N. oth Street
Dlant Brothers	358 Johnson Avenue
Plant H & S	Johnson Avenue
Dlant Robert	Johnson Avenue
Dustamann & Seaton	East Avenue
Scanlan J M & P.	.169 Fort Greene Place
Schleinmacher C	Jonnson Avenue
Schwarzschild & Sulzberger Co	623 Pacine Street
Schwarzschild & Sulzberger Co	Wallabout Market
Schweizer George	69 East Avenue
Storm Albert	93 East Avenue
Stern Runiamin	85 East Avenue
Storn James	86 East Avenue
Swift Bros	2-184 Fort Greene Place
Vanderbeck, A	84 East Avenue

Brooklyn (Co	ntinued).
Wallabout Market Sheep Co	87 East Avenue
Weil. Joseph. & Sons	Johnson Avenue
Williamsburg Beef Co	100 N. 6th Street
Wolf & Stern	276 Johnson Avenue
Wulf & Ehler	73 East Avenue
Duncan, John	
O'Conner, John	Canajoharie
Blanchard Bros	Canandaigua
Boyle & Garland	
Mutschler, Louis	
Cronk, E. A	
Van Buren, A., & Son	
Case, Nelson M	
Granby & Van Hoesen	
Douglas & Kissam	Chateaugay
Blinn, Philo D	Chatham
Coates, S., & Son	Cherry Valley
Booth, Geo. W	City Island
Lindauer Bros	
Zeluff. Charles E	
Marsides, John, & Co	
Coffey, Daniel	
Bruel, August	College Point
Ilch, David	
Wheeler, Bradstreet & Co	Gibson Street, Corning
Cortland Beef Co9	8 Railroad Street, Cortland
Marks, T. T	.81 Argyle Place.
Dolan, James, & Co	
Lester, A	
Bliss Bros	Dobb's Ferry
Jones, Thomas C	Dunkirk
Hammond & Nield	East Aurors
Post, Jotham	77 . 7771334

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Castleton
...Catskill
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hateaugay
Chatham
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Coxsackie
Cobs
bb's Ferry
Dunkirk
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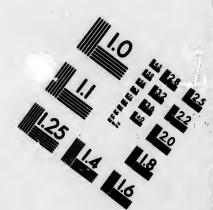
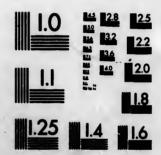


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NEW YORK	
Oheney, B. E	
Jamestown Beef Co	
Johnstown Beef Co	
Murphy, John	
O'Neil, John	
Kingston Beef Co	
Morris, Nelson & Co	
Hammond Beef Co	
Armour & Co	Lockpor
Calby, John	160 Erie Street, "
East River Beef Co. (Ltd.)	
East River Beef Co. (Ltd.)	Long Island Cit
McCorl, W. L	
Middletown Beef Co	
Cline Bros	
Sawyer, A., & Bro	Mount Morri
Armour & Co	Newburgl
Taggert's, Jas., Sons	
New York	k City.
Armour & Co	6-9 Manhattan Marke
Armour & Co	9 Bloomfield Stree
Armour & Co	Foot of E. 128th Stree
Armour & Co	9th Street and 12th Avenu
Armour & Co	tchester and Brook Avenue
Beinecke & Co	196-198 Fulton Stree
Berry, A. G	
Bladel, Geo17 Grace Aver	nue, W. Washington Marke
	Avenues, W. Wash'n Mki
Bloch, B Grace and Lawton	
Bloch, Leopold16-20 Grace	Avenue, W. Wash'n Marke
Bloch, Leopold16-20 Grace	Avenue, W. Wash'n Marke .45th Street and 1st Avenu
Bloch, BGrace and Lawton Bloch, Leopold16-20 Grace Boley & Co Browne, T15 Gansevoo	.45th Street and 1st Avenu
Bloch, Leopold16-20 Grace Boley & Co	.45th Street and 1st Avenu rt Avenue, W. Wash'n Mkt

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Millerton nt Morris Newburgh

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i'n Market
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sh'n Mkt.

nd Streets

New York City (Continued). Cudahy Packing Co ..... 11th Avenue and 35th Street Cunningham Bros ...50-54 Lawton Ave., W. Wash'n Mkt. Cunningham, Thos....8 Loew Avenue, W. Wash'n Market Crane, M., & Son.....Foot of W. 39th Street Davis, F. W., & Co.....Foot of W. 39th Street Desmond, Cornelius....16-18 Loew Ave., W. Wash'n Mkt. Duncan, C. W....21-23 Loew Avenue, W. Wash'n Market Eastmans' Co. of New York..... Foot of W. 59th St. East River Beef Co. (Ltd.) ...... Foot of E. 86th Street Emerson & Co...... 8 Hewitt Street Empire City Beef Co. ......518 West Street Eureka Beef Co......1814, 3d Avenue Figge Slaughtering Co. (Ltd.) ..... Foot of W. 40th Street Furth, Aaron .... 19-21 Thompson Ave., W. Wash'n Mkt. Gansevoort Beef Co......22-24, 10th Avenue Graf, Jacob..12 Grace Avenue, W. Washington Market,

and 13 Gansevoort Market Graf, Henry......14 Grace Avenue, W. Wash'n Market Graf, John.....3 Gansevoort Avenue, W. Wash'n Market Guggenheim, M......44th Street and East River Halligan & Dalton...3-7 Hewitt Avenue, W. Wash'n Mkt. Harlem Beef Co......Foot of E. 127th Street Harrington Dressed Beef Co. .: 10-12 W. Washington Mkt. Hatch, Simon .... 1 Thompson Ave., W. Washington Mkt. Healy & O'Brien..... 4 Hewitt Avenue Heyman, B......74 Vesey Street Hotohkiss, Geo., & Co. (Ltd.)..... 4 Manhattan Market Hotchkiss, Geo., & Co. (Ltd.)......28-30, 10th Avenue

	New York City (Continued).
	Hudson River Beef Co 132d Street and 12th Avenue
	Kaufman & Strauss
	Kearr, D
2	Kelly, Michael258 Fulton Street
	Kloeblen, Albert18-28 Thompson Ave., W. Wash'n Mkt.
	Kurtz & Metz
	Levy, David
*	Levy, Sol
Ŋ	Lippincott, W. H20-24 Loew Ave., W. Wash'n Market
ñ	Love, J., & CoFoot of W. 40th Street
	Lyon, G. S
	Lyon, David
	Mandle, D., & Co52 Hewitt Ave., W. Wash'n Market
	Manhattan Beef Co
	Mayer, David13 Lawton Ave., W. Washington Market
	Mayer, Mark 23 Thompson Ave., W. Wash'n Market
	McDonald, C 44th St. and East River (U. S. B. Co.)
	McGovern, Peter J
	Meyers, M., & Son
	Meyers, M., & Son 3 Grace Ave., W. Wash'n Market
	Morris, Nelson & Co16 and 19 Manhattan Market
	Morris, Nelson & Co
	Morrisania Beef Co148th Street and Willis Avenue
	Mowersen, W. H 59-63 Thompson Ave., W. Wash'n Mkt.
	Murray Hill Beef Co Foot of East 31st Street
. 4	Nagle, Samuel 27-31 Loew Ave., W. Wash'n Market
	New England Dressed Meat and Wool Co 664 W. 39th St.
	N. Y. Small Stock Co
	N. Y. Small Stock Co 2 Loew Ave., W. Wash'n Market
	N. Y. Veal and Mutton Co1st Ave. and E. 45th Street
	N. Y. Veal and Mutton Co1st Ave. and E. 43d Street
	N. Y. Veal and Mutton Co
	North River Beef Co
	O'Brien, David
	\$6 L S

sh'n Market 40th Street West Street Vesey Street sh'n Market ttan Market

cton Market sh'n Market . S. B. Co.) 48th Street 1st Avenue

sh'n Market ttan Market 131st Street illis Avenue

Vash'n Mkt. 31st Street sh'n Market W. 39th St. 1st Avenue

sh'n Market 45th Street . 43d Street

40th Street 39th Street rton Market New York City (Continued).

Ottmenn, William, & Co.....Fulton Market Pidcock & Brandt....11-13 Hewitt Ave., W. Wash'n Mkt. Samuels, B......33 Hewitt Ave., W. Washington Market Sayles, Sol......126, 6th Avenue Scanlan, J. M. & P.,

14-16 Thompson Avenue, W. Washington Market Schmedes, Geo. H....27-31 Hewitt Ave., W. Wash'n Mkt. Schwarzschild & Sulzberger Co.,

45th and 46th Streets and 1st Avenue

Schwarzschild & Sulzberger Co.,

132d Street and 1st Avenue Shannon, David ......3-7 Loew Ave., W. Wash'n Market Schrag & Muth......Foot W. 40th Street Spencer, C. E. & J. A. . 21 Hewitt Ave., W. Wash'n Mkt. Spring, J. B.......23-25 Hewitt Ave. and 26 Loew Ave. Strauss Bros...... Grace and Lawton Avenues Strauss, Moses.

19-21 Hewitt Avenue, W. Washington Market Swift, G. F. and E. C............105 Barolay Street Swift, G. F. and E. C....... West and Bloomfield Streets Swift Sheep and Prov. Co. ... Manhattan Mkt., W. 35th St. Tompkins Market Beef Co.,

Tompkins Market, 3d Avenue and 6th Street Union Sheep Co..... 22-24 West St., W. Washington Mkt. 

New Y	ork City (Continued).
Vanderbeck, A	
Vanderbeck, A	
Washington Market S	
Bloomfield and	West Streets, W. Washington Market
Webber, Richard	3d Avenue and 120th Street
Weinheimer. Jacob	.19 Loew Ave., W. Washington Mkt.
Westervelt, John H. &	Co.11 Hewitt Ave., W. Wash'n Mkt.
Weston & Levy	44th Street and East River
Winant, D	
Wheeler, Bradstreet &	
	evoort Street, W. Washington Market
Wheeler. Bradstreet	t Co2 West St., cor. Bloomfield St.
\$100°	Pa
Bardes, C	New Brighton
New Rochelle Beef C	New Rochelle
	Nyack
Wohlgemuth, L	Main Street, "
A A 33	
Mollison & Dawdle	12 Commerce Street, Ogdensburg
Mayer Bros	Olean
Mayer Bros Merriam, J. K	Olean
Mayer Bros  Merriam, J. K  Kelly Bros	
Mayer Bros  Merriam, J. K  Kelly Bros  Oswego Beef Co	Olean Oneida Oswego
Mayer Bros	
Mayer Bros	Olean Oneida Oswego Oyster Bay Penn Yan
Mayer Bros	Olean Oneida Oswego Oyster Bay Penn Yan
Mayer Bros	Olean Oneida Oswego Oyster Bay Penn Yan Co. Port Chester
Mayer Bros	Olean Oneida Oswego Oyster Bay Penn Yan Co. Port Chester
Mayer Bros	Olean Oneida Oswego Oyster Bay Penn Yan Co. Port Chester n Port Jefferson
Mayer Bros	Olean Oneida Oswego Oyster Bay Penn Yan Co. Port Chester Oneida Oswego Oyster Bay Penn Yan Co. Port Jefferson Port Jervis
Mayer Bros	Olean Oneida Oswego Oyster Bay Penn Yan Co. Port Chester Oneida Oswego Oyster Bay Penn Yan Co. Port Jefferson Port Jervis Port Richmond
Mayer Bros	Olean Oneida Oswego Oyster Bay Penn Yan Co. Port Chester Oneida Oswego Oyster Bay Penn Yan Co. Port Jefferson Port Jervis Port Richmond Cottage Street, Poughkeepsie
Mayer Bros	Olean Oneida Oswego Oyster Bay Penn Yan Co. Port Chester Oneida Oswego Oyster Bay Penn Yan Co. Port Jefferson Port Jervis Port Richmond Cottage Street, Poughkeepsie
Mayer Bros	Olean  Oneida Oswego Oyster Bay Penn Yan  Co. Port Chester  Port Jefferson Port Jervis  Port Brichmond Cottage Street, Poughkeepsie 644 Main Street,  124 Pine Street.
Mayer Bros	Olean Oneida Oswego Oyster Bay Penn Yan Co. Port Chester Oneida Oswego Oyster Bay Penn Yan Co. Port Jefferson Port Jervis Port Richmond Cottage Street, Poughkeepsie
Mayer Bros	Olean  Oneida Oswego Oyster Bay Penn Yan  Co. Port Chester  Port Jefferson Port Jervis  Port Brichmond Cottage Street, Poughkeepsie 644 Main Street,  124 Pine Street.

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- 4	NEW YORK (Continued).
ton Street	Armour & Co
5th Street	Crittenden, F. & C., Co 290 Exchange Street, "
-4	Fahy, P 38 Mumford Street, "
on Market	Rochester Beef Co
th Street	Miller, CLancaster
gton Mkt.	Tremper, J. LRhinebeck
sh'n Mkt.	Bech's, George W., Sons
East River	Leverentiz, A. F., & Co
ne Market	Wehr, E., & Co
ne market	Reardon, J. J
an Market	Newton, A. V., & BroSalamanca
on Market	Lohmas, D
omfield St.	Saratoga Beef Co
Vis 1	Waring & Knapp
v Brighton	Blackwell, E
w Rochelle	
Nyack	Schenectady Beef CoSchenectady
eet, "	
gdensburg	Schwarzschild & Sulzberger Co
Olean	Schaeffer & RichtmeyerSchoharie
	George & CoSeneca Falls
Oneida	McKee & WatermanSilver Creek
Oswego	Schaefer, B
Oyster Bay	Stapleton Beef Co
Penn Yan	Dold, Jacob, Co554-556 S. Clinton Street, Syracuse
	Hammond, G. H., Co239-241 Walton Street, "
ort Chester	Hoffmann & Drescher
A Comment of the Comm	Morris, Nelson & Co243 Walton Street, "
t Jefferson	Mowry, H. J., & Co101 Lock Street, "
Port Jervis	Swift Bros235 Walton Street, - "
Richmond	Syracuse Packing and Prov. Co419 Fulton St., " .
ughkeepsie	Richter, LouisTarrytown
	Shotts, John C
"	Bets, Philip
	Hardleben, Wm., & CoTonawanda

ETC.

NEW YORK (Continued).
Sharrott, W. H. & J. DTottenville
Beiser, D
Duke, John
Keyn & Busch2436, 6th Avenue, "
Swift Bros
Budlong, S. H., & Son57-59 Main Street, Utica
Hammond Beef Co
Hutler, Val
Morris, Nelson & Co1st Street, "
Seymour & KelsoWalden
Truesdel, I. John
Applebee & Peck
Hartshorn & Ingham
Morris, Nelson & Co
Shotts, J. C
Swift Bros
Westehester Beef Co
NORTH CAROLINA.
Cransford, W. R
Coughentour & ShauerSalisbury
Richards, J. M Winston
NORTH DAKOTA.
Hyde, Z., & Co Fargo
Rentschler & Schoeninger
Driscoll & WelchGrafton
Uphane, Nathan
Gilbert BrosGrand Forks
De Groat & Anderson
OKLAHOMA. Sams, J. H., & Co
Brown, J. W
W 1150th, O. I

.. Raleigh Salisbury . Winston

... Fargo ...Grafton nd Forks Hillsboro

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OHIO.

Lowenskin, I.....

Olsen Bros.

Hill Bros. . .

Armour & Co	rie Street n Depot, Akron
Brodt, Jacob	316 S. Main Street, "
Kempel & Horst	
Schoeninger, C214	E. Market Street, "
Schoeninger Bros	
Sael, J	
Rousenberger & Ganss	Bellefontaine
Zehner Bros	Bellevue
Kabig, Frank	Bowling Green
Kramer, George	Buoyrus
Glover, J. C., & Son	Cadiz
Turnbough & Sellers	Cambridge
Armour & Co	91 E. 4th Street, Canton

### Cincinnati.

Alexander, Julius	223 Cormany Street
Armour & Co	
Assel's, F., Sons	39 Branch Street
Bare, Charles	Rachel and Plymouth Avenues
Bauer, Andrew	
Bauer's, Jacob, Sons,	214 Massachusetts Avenue
Blackburn, J. A	Clarkson and Central Streets
Cincinnati Beef Co	Front and Main Streets
Dinkelacker, F	256 Colerain Avenue
Donnewald, H	
Engel F.	16 Dunlap Street
Erhardt G.	79 Poplar Street
Franch, A	
Garinger William	
Gormen's Attender.	

Cincinnati (Co	
Goetz, Charles	213 Massachusetts Avenue
Gradolf, V	11 Straight Street
Hoffmann, J	541 Baymiller Street
Hoffman, J., & Sons	. Bank and Turner Streets
Hust, George A	901 Central Avenue
Hust, Jacob	19 Dunlap Street
Janson Bros	55 Poplar Street
Jackers, F	
Kaus, J	411 Spring Grove Avenue
Kline, Bauer & Co	215 Massachusetts Avenue
Kraft, C	211 Massachusetts Avenue
Kuhn's M., Sons	42 Stork Street
Kurrus, A	593 John Street
Lowenstein's, A., SonsJo	hn and Livingston Streets
Lowenstein Canning Co	577 John Street
Meyer, H	211 Sidney Avenue
Morris, Nelson & Co	Front and Walnut Streets
Obermeyer, H	
Ochs, John S	
Orth, Mrs. J	597 John Street
Osfeld, F. ASidn	ey and Township Avenues
Pausero BrosSt	raight and Colerain Streets
Peters, D. F. A	
Pfiedter & Rabenstein	
Rehn, William, & Bros	Branch and Henry Streets
Richter, G	862 Queen City Avenue
Ries, P	Harrison Avenue
Robinson, D	540 Baymiller Street
Ryan BrosAl	abama and Kinney Streets
Schlachter, J	
Schoenberger, E	545 Baymiller Street
Schroth, J. F., CoCorm	any and Township Streets
Schroth, J. F., CoCorm Schueler, L., & Bro	308 Sidney Avenue
Seibel, Jacob	15 Kindel Avenue

ey ·	
ts Avenue	Slimer, Georg
ght Street	Weiss, Charles
ller Street	Weyand, Char
er Streets	Wunder, Sami
al Avenue	Wurster, Geor
lap Street	1
lar Street	Armour & Co.
lap Street	Blumenstock &
e Avenue	Flick, J. J., I
a Avenue	Sheriff Street
a Avenue	Swift Bros
ork Street	Swift, G. F.,
hn Street	Teufel, M., &
on Streets	Theurer, Nort
hn Street	Weigel, F
y Avenue	Gundlach & S
at Streets	Armour & Co.
nk Street	
ht Street	Morris, Nelson
hn Street	Shaw & McNa
Avenues	Shodgrass, The
n Streets	Dayton Beef C
in Street	Focke, William
	Gilliland, L. I
on Street	Horwell, W. C
y Streets	Jacobs, N., &
y Avenue	Knecht, Chris
n Avenue	Lotz, P
ler Street	Mock, Alexand
y Streets	Morris, Nelson
in Street	Donovan Bros.
er Street	Helmhamp Br
p Streets	Armour & Co.
Avenue	Wells, T. E.,
Avenne	Willie Q A

Cincinnati (Continued),	
Slimer, GeorgeJohn and Findlay Stree	te
Weiss, Charles805 Freeman Streeman Streema	
Weyand, Charles	
Wunder, Samuel	
Wurster, George Ethan Avenu	
Armour & Co	d
Blumenstock & Ascher 168 Sheriff Street, "	-
Flick, J. J., Provision Co521 Forest Street, "	
Sheriff Street Market and Storage Co	
Swift Bros853 Pearl Street, "	
Swift, G. F., & Co363 Ontario Street, "	
Teufel, M., & Sons43 Pleasant Street. "	
Theurer, Norton & Co112 Rhodes Avenue. "	
Weigel, F Louis and Meyer Street, "	
Gundlach & SlessmanClyd	le"
Armour & Co 25 W. Randolph Street, Columbu	18
Morris, Nelson & Co40 E. Naghten Street, "	
Shaw & McNaughton Coshocto	n
Shodgrass, Thomas, & Son	
Dayton Beef Co6th and Ludlow Streets, Dayto	
Focke, William, & Sons 1004-1006, 5th Street, "	-
Gilliland, L. L	
Horwell, W. O	
Jacobs, N., & Co McGee Street, "	
Knecht, Christ	
Lotz, P	
Mock, Alexander	
Morris, Nelson & Co	
Donovan Bros	
Helmhamp BrosDelpho	8
Armour & Co East Liverpoo	ol
Wells, T. E., & CoUnion Street,	
Willia S A To-A-	34

OHIO (	Continued).
Boynton, J. E., & Co	Elyria
Armour & Co	345 N. Main Street, Findlay
Lynch & Yoenm	Fostoria
Fleckner, Geo., & Bro	
Bauman, J., & Son	Fremont
Biebighauser, H	Galion
Lipphardt, C. H.	127 S. 3d Street, Hamilton
McClun, C. W	
Cronsher, F	Ironton
	66
Lowenstein, N., & Son	Jackson
Johnson & Co	
Krembihl & Koch	Konton
Rugh, D. & B	Lancaster
Floding, W	Leetonia
Lima Beef Co	121 E. Wayne Street, Lima
m	ARA C Mannon Chant 66
Thomas, M., & Sons	239 S. Tanner Street, "
Kock & Wiemer	Londonville
Kock & Wiemer Kern, Wm., & Son	LondonvilleMansfield
Kock & Wiemer Kern, Wm., & Son Seaton Bros	Londonville Mansfield
Kock & Wiemer Kern, Wm., & Son Seaton Bros Stoodt, W. & Son	Londonville Mansfield
Kock & Wiemer	LondonvilleMansfield
Kock & Wiemer	Londonville Mansfield  Martin's Ferry Marysville
Kock & Wiemer	Londonville Mansfield  Martin's Ferry Marysville Massillon
Kock & Wiemer	Londonville Mansfield  Martin's Ferry Marysville Massillon
Kock & Wiemer.  Kern, Wm., & Son.  Seaton Bros.  Stoodt, W., & Son.  Milligan, S. F.  Asman, John C.  List Bros.  Willenburg & Brown.  Oviatt. C.	Londonville Mansfield  Martin's Ferry Marysville Massillon  Medina
Kock & Wiemer.  Kern, Wm., & Son.  Seaton Bros.  Stoodt, W., & Son.  Milligan, S. F.  Asman, John C.  List Bros.  Willenburg & Brown.  Oviatt, C.  Spring & Schaster.	Londonville Mansfield  Martin's Ferry Marysville Massillon  Medina Miamisburg
Kock & Wiemer.  Kern, Wm., & Son.  Seaton Bros.  Stoodt, W., & Son.  Milligan, S. F.  Asman, John C.  List Bros.  Willenburg & Brown.  Oviatt, C.  Spring & Schaster.  Knewzle, J., & Sons	Londonville Mansfield  Martin's Ferry Marysville Massillon  Medina Miamisburg New Phila
Kock & Wiemer. Kern, Wm., & Son. Seaton Bros. Stoodt, W., & Son. Milligan, S. F. Asman, John C. List Bros. Willenburg & Brown Oviatt, C. Spring & Schaster. Knewzle, J., & Sons	Londonville Mansfield   Martin's Ferry Marysville Massillon  Medina Miamisburg New Phila Niles
Kock & Wiemer. Kern, Wm., & Son. Seaton Bros. Stoodt, W., & Son. Milligan, S. F. Asman, John C. List Bros. Willenburg & Brown Oviatt, C. Spring & Schaster. Knewzle, J., & Sons Freck, J. C., & Co. Pay. Geo. S., & Son	Londonville Mansfield   Martin's Ferry Marysville Massillon  Medina Miamisburg New Phila Niles Oberlin
Kock & Wiemer. Kern, Wm., & Son. Seaton Bros. Stoodt, W., & Son. Milligan, S. F. Asman, John C. List Bros. Willenburg & Brown Oviatt, C. Spring & Schaster. Knewzle, J., & Sons Freck, J. C., & Co. Pay, Geo. S., & Son Beck, John.	Londonville Mansfield    Martin's Ferry Marysville Massillon  Medina Miamisburg New Phila Niles Oberlin Ottawa
Kock & Wiemer. Kern, Wm., & Son. Seaton Bros. Stoodt, W., & Son. Milligan, S. F. Asman, John C. List Bros. Willenburg & Brown Oviatt, C. Spring & Schaster. Knewzle, J., & Sons Freck, J. C., & Co. Pay, Geo. S., & Son Beck, John. Presley, F. E.	Londonville Mansfield    Martin's Ferry Maryaville Massillon  Medina Miamisburg New Phila Niles Oberlin Ottawa Painesville
Kock & Wiemer. Kern, Wm., & Son. Seaton Bros. Stoodt, W., & Son. Milligan, S. F. Asman, John C. List Bros. Willenburg & Brown Oviatt, C. Spring & Schaster. Knewzle, J., & Sons Freck, J. C., & Co. Pay, Geo. S., & Son Beck, John. Presley, F. E.	Londonville Mansfield    Martin's Ferry Marysville Massillon  Medina Miamisburg New Phila Niles Oberlin Ottawa

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u. 34°	OHIO (Continued).	
Elyria	Kelly & Wenger Port Cline	to
eet, Findlay	Brand, J. A	
Fostoria	Daum, Geo	
	Rauch, Chas "	
Fremont	Armour & Co	k
Galion	Bustretter & WeingartnerSidn	
t, Hamilton	Springfield Beef Co67 S. Mechanic Street, Springfie	
	Armour & CoSteubenvi	
Ironton	Bair & Bro	П
	Bullock, Wm., & Bro	
Jackson	Hankey & AltTif	Hì
Kent	Hartsock, G. W	6
Kenton	Miller, Jas. D	16
Lancaster	Armour & Co Washington and S. Erie Streets, Tole	d
Leetonia	Hammond, Standish & Co	
Street, Lima	Hasemeyer, J. F	
Street, "	Morris, Nelson & Co14 S. Erie Street, "	~
Loudonville	Swift Bros8-12 Erie Street, "	
Mansfield	Toledo Beef and Provision Co., 31-37 S. Ontario St., "	ور.
"	Fronefield & GreenwaldVan W	er
"	Distelrath, J. G	
artin's Ferry	Shibely BrosWarr	
. Marysville	Wilheim F	
Massillon	Turner Bros Wellsvi	
	Ambuhl & CoXei	ni
Medina	Armour & Co	W
Miamisburg	Armour & CoZanesvi	11
New Phila	Felsenlee & Son	2
Niles	Fox, Theo	
Oberlin	Stack, W. H	
Ottawa	Wolf, D., & Co	*
Painesville		15 3

	OREGON.	1
	Hyde, Milton	Albany
	Schaltz Bros, & Co	
	Stewartson, J. M	"
	Beun, W. P	
	Portland Meat Co	. Portland
	Souers, H. MWilliams Avenue,	<b>66</b> 3
	Union Meat Co4th Street,	"
	Woodworth & Co249-251 Front Street,	**
Ą	PENNSYLVANIA	** ** * * *
	Allegheny City Beef Co26-28 Church Ave.,	
	Armour & Co64 Anderson Street,	66 - 1 - 1 - 27 A
	Morris Chicago Beef Co29 Church Avenue,	n = 1
	Pittsburg Meat Supply Co.,	
	Church Avenue and Anderson Street,	**
	Winter, Emil, Co Herr's Island,	
	Allentown Beef Co 130 Hamilton Street,	Allentown
	Arbogast & Bastian31-37 Hamilton Street,	3.60
	Deiffer, George, & Bro	· · · · · · · · · · · · · · · · · · ·
	Kaufman, George, & Bro	"
	Meyer, Otto	and 66 and shots
	Miller, Charles245 N. 7th Street.	AND THE PARTY OF
	Reinhard & Bro18 S. 8th Street,	
Tree for	Rinns, E. E., Sons 25 N. Front Street,	66 m
	Worman & Kemmerer12 N. 8th Street,	66 (4.5)
	Armour & Co	.Altwood
	Armour & CoBe	aver Falls
	Beaver Falls Beef Co6th Ave. and 3d St.,	
	Stower, F. B.	Bellefonte
	Bethlehem Beef Co	Bethlehem
	Deck, George H.	**
	Huebner, G502 E. 3d Street, South 1	sethlehem
	Knanss, M. W Broad St. & 4th Ave.,	
	Krauss, M. A 8 Allentown Road,	**

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PENNSYLVANIA (Co	ntinued)
Haas, Charles	
Davis, A.; & Sons	
Blossburg Beef Co	
Bradford Beef Co	
Hammond, G. H., Co	
Merriam, J. K	"
Salisbury & Kilgore	
Krug, H. G.	Braddock
Morris, Nelson, & Co	
Johnson, J. H., & Bros	Butler
Armour & Co	Carbondale
Carbondale Beef Co 35 Dune	
Dale & Co	daff Street. "
Karper & Susong	Chambersburg
Armour & Co	
Chester Beef Co Market and	Front Streets. "
Great Western Beef Co,4th and M	
Standard Beef Co	Market Street. "
Phillips, G. V., & Son	Clarion
Bever, N. P. & Co	Coatesville
Hippey, George	
Minich, J. A	46
Mowlds, William	
Hetzel, John T	Connellsville
Shepp, S. E	
Cogswell, Eaton & Gay	Corry
Benzbach, B	Danville
Wormser, A	
Keller, F. B	Doylestown
Lehman, M., & Sons	27 66
Henrick, Louis	Dunbar
Smith H P	
Flynn, Owen	Dunmore
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Potter, G. W	**********

FENNSYLVAN	
Link, Charles G	E. Mauch Chunk
Brown, John, & Bros	P. O. Box 175, Easton
Easton Beef Co	.130 Delaware Street, "
Felker & Dotts5th and	
Pentz. M. A., & Son	A
Weber & Patier	
Weidknecht, H. & S. C	
Blair, J. A., & Son	Ebensberg
Pryce, D. D., & Son	
Bohlander, P	Elisabeth
Armour & Co	1316 Sassafras Street, Erie
Swift & Co	1501 Peach Street, "
Wagner Bros	
Cramer, G., & Son	Franklin
Ebert, William	Freeland
Cordori, S. J	Gettysburg
Weagand & Homan	
Bracey & Bro	Girardville
	44
Swoyer, S. N	
Armour & Co	Greensburg
Immell, A	"
Shearer, F., & Son	
Ruffing Bros	Grove City
Bear & Little	
Harrisburg Beef Co9th at	nd Paxton Streets, Harrisburg
Hazelton Beef Co	Havelton
Harney & Curtis	66
Doerr. A.	
Doerr, A	Honesdale
Hartung, H	
Longnecker, John S., & Son.	
Benkert, Louis	Huntington
Good. Paul & Son	Irwin

ETC.

PENNSYLVANIA (Co	ntinued).
Underwood, Isaac & Austin	Jersey Shore
Miller, J. S	Jermyn
Armour & Co	
Fisher, John	es in the second
Kurts, G	
Spenger, John	
Walton, Joel M	
Worrall, James M	
Rutt, J. J	d Avenue, Lancaster
Effrig, Samuel & Co	Lansdale
Seiler, G. E	Latrobe
Gebbard, H. L.	Lebanon
Roller, Michael	
Lehighton Beef Co	Lehighton
Stein, G., & Bro	Lewisburg
Kulp, George S	Lock Haven
Mahanoy City Beef Co	Mahanoy City
Selvert, H. C.	
Quinn, J. T	
Wadlinger & Sons	
Kumph, John	Mansfield Valley
Orth & Son	
Shillow, J. A	
Hadden, C. C	McDonald
Morris, Nelson & Co	
Wise Bros	
Oc-operative Meat Association	Meadsville
King, J	
Mumper, J. S	Mechanicsburg
Clauson, Charles	
Mumper, J. S	Middletown
Croll, A	
Knouff & Newbold	Millersburg
Robbins Bros	

PENNSYLVANIA	(Continued).
Rumbaugh, J. H	Mount Pleasant
Lape, A., & Co	Nanticoke
Nanticoke Beef Co	
Schappert, H. & J	
Norristown Beef Co	Norristown
Pfhals, A	
Wettick, H	
Easton, Hugh A	
Fornof, John, & Son	
Oil City Beef Co	
Wall, William	Phenixville
Weiland & Rhoades	· · · · · · · · · · · · · · · · · · ·

### Philadelphia.

128 N. Delaware Avenue
S. Delaware Avenue
4100 Lancaster Avenue
400 N. Delaware Avenue
22d and Spring Streets
4148 Germantown Avenue
2008 E. Main Street
29th and Market Streets
501 S. 23d Street 5105 Westminster Avenue
5105 Westminster Avenue
Bridesburg Street
1975 American Street
218 N. Delaware Avenue
30th Street
8 N. Delaware Avenue
230 N. Delaware Avenue
17 Dock Street

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WHOLEBRAIN DOTOLLA	74
Philadelphia	a (Continued).
Dowdermaker Joseph	202 Callowhill Street
Dowdownoker M (Estate)	138 S. Delaware Avenue-
Onekon City Roof Co. (Ltd.)	
D OLles D & Co	. Philadellinia market
Possoh Charles & Son	30th and Market pricers
Coh-wassahild & Strigheroer	30 837-841 CMIIOMIIII Deroce
Quill Rrog	oth and Girard Avenues
Varian Reaf Co.	Philadelphia market
Walker & Rro	Sur Street
Wort Philadelphia Abattoir.	30th Street
Willow Street Beef Co	
*	a E
Miners Beef Co	Philipsburg
Armour & Co	2035 Carson Street, Pittsburg
Ammour & Co	Union Street,
Ondahy Packing Co	431 Liberty Avenue,
Morris, Nelson & Co	.438 Liberty Avenue,
Pittsburg Beef Co	.441 Liberty Avenue,
Schwarzschild & Sulzberger	Co., 13th & Pike Sta.,
Walta J N & Co., 2300-2	2308 Josephine Street,
To a Cla Amound	Pittston
Reid, J. T., & Co Reid & McGowan	· · · · · · · · · · · · · · · · · · ·
Reid & McGowan	
Saihal T. & F.	
T) 1 (1	Plymouth
Detweller & Redeav	Pottstown
Slongker & Krause	
Quete Daniel	
C -14 Dung	
Detterille Boof Co	
IIImay Teach Packing Co.	207 N. Center Street,
Leitheiser William K. &	Son. 911-913 Penn St., meading
Booding Reef Co	612 N. Eighth Street,
Morrow B P & Co	Ridgwa

PENNSYLVANIA (Continue	ed), 🤫
Armour, Samuel C	Saint Clair
Mengel, E. CSch	uylkill Haven
Campbell, P. & Son	
Kritschgau, John	
Stauffer, C. W	
Armbrust, H	
Bennett, Ira, & Co 816 W. Lackawanna Ave	nue, "
Dale & Co	reet, "
Miller, John S Franklin and Vine Stre	eets, "
Scranton Beef Co702 Wyoming Ave.	nue, . "
Schwarzschild & Sulzberger Co	"
Lake, John B	Sewickley
Shamokin Beef Co	Shamokin
Henlan, William	
Hoelzle, F	
Kraft, G	Sharpsburg
Wertz & Beck	"
Nelson, Andrew	Sheffield
Morrison, Andrew	Shenandoah
Shenandoah Beef Co	
Stout, Russell	
Weiderbold, H	.: 66
Horglerode & Holler	Shippensburg
Kern, A. A	Slafington
Danis, Ross F., & Co	Somerset
Conner, J. H	
Kinney, H. H	Sunbury
Sunbury Beef Co	
Brode, E. E	
Krauth, John, Senior	
Beese & Wager	
Longenbacher, John & Son	
Wallace Bros	
Armour & Co	TY-2

	WHOLESALE BUTCHERS AND SLAUGHTERERS, ETC. 111
s, erc.	the state of the s
M	PENNSYLVANIA (Continued).
aint Clair	Hurst & Core
kill Haven	Armour & Co
. Scottdale	Beldwin J S. & Co
. "	Meredith, J. L
. "	Rrown, Wesley & Son 114 S. Canal Street, Wilkesbarre
Scranton	Lacev. H. R., & Co 136 Northampton Street, "
1. 1. 1. 1. 1. 1. 1. 1. 1. 1. 1. 1. 1. 1	Shoemaker, Geo Academy Street,
= 66	Wilkesharra Reef Co. 141 Northampton Street, "
"	Williamsport Beef Co 112 Basin Street, Williamsport
66	Mitzel, JohnE. Market Street, York
66	
Sewickley	RHODE ISLAND.
Shamokin	Mexey, J. Eaton, & SonCentral Falls
Sharon	Nichola J. C E. Greenwich Street, "
66	Armour & Co Bridge Street, Newport
harpsburg	Coopenhall, F. B
***************************************	Newport Beef CoLong Wharf, "
Sheffield	Swift & Co
nenandosh	Rennett, N. P
66 7 18	Chicago Beef Co33 Bayley Street, Pawtucket
· · · · · · · · · · · · · · · · · · ·	Coates, W. W. & Co346 Canal Street, Providence
66	Comstock, J. F., & Sons 216 Canal Street,
ppensburg	Hall, C. C
Slafington	Lincoln, J. M
.Somerset	Lincoln, J. M., & Co330 Canal Street,
roudsburg	Morris, Nelson & Co364 Canal Street, "
.Sunbury	Public Market Co Westminster Street, "
	Providence Reaf Co
Tamaqua	Sangy, A
Tarentum	Schwarzschild & Sulzberger Co Canal Street, "
Titusville	Viall G. R.
Tyrone	Wallie F OWarret
7 66 1	Westerly Boof Co
Iniontown	Lyman, Swift, & Co
THOUSAND WILL	Lijumi, own, a comment
	Market State of the Control of the C

SOUTH CA	
Charleston Beef Co Meeting	& Mary Streets, Charleston
Pope, W. S., & Bro	
Bomar Bros	Spartanburg
SOUTH D.	
Stowell & Yeoman	Aberden
Bender, B. F	Madison
Kochler, J. B	Donid City
Schlenning & Young	Wetertown
Whistler Bros	Woheter
Jewell & Engelhart	Vankton
Stier & Ferdinand	Ishkun
Wyman & Ward	• • • • • • • • • • • • • • • • • • • •
TENNE	SSEE.
Godsey & Moore	Bristol
Lynes Bros	
Ackerman, Leo	9 Carter Street, Chattanooga
Chattanooga Beef Co	
Hagey, A. J., & Son	Columbia
TEX	AG
Fisher, F	Brenham
Franklin, P	Bryan
Arnoldt, G	2 French Market, Dallas
Dallas Dressed Beef & Packing	Co. 145 N. Akerd St., ."
Fenchler Bros.	
Snyder & Harris	
Bauss, Geo	Houston
Geiselman, J. L	"
Lutz, Geo	Marshall
Spaithe, A. M	
Hicks & Baker	Paris
Herpel, Wm	San Antonio
McDonald Bros	
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ETC.

Aberdeen
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..Madison
Rapid City
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.. Bristol larkesville hattanooga

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ket, Dallas
St., "
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Georgetown
Houston

... Marshall ... Palestine ..... Paris an Antonio

TEXAS (Continued).	
Michel, C. T., & Sons	San Antonio
Pfeil, Henry	
Irvine & Wilson	Sherman
Irvine & Wilson	Mulan
Bentinck, Geo	Tyler
Goldsmith. S.	Waco

#### UTAH.

### VERMONT.

Thompson, C. C., & Co	. Bennington
Burlington Beef Co Maple and Battery Sts	., Burlington
Barnes & Co	.Brattleboro'
Brattleboro' Beef Co	"
Montpelier Beef Co.	Montpelier
Vermont Beef Co	Kutiana
Royce, A. H. & S. S	St. Alban's
Colling Brog.	
St Alban's Beef Co	• • • • • • • • • • • • • • • • • • • •
White River Beef Co	White River

#### VIRGINIA.

Walker Bros		Bedford Cit	3
Clement & Clement		Danvill	ľ
O'Brien, Wm. A		Lynchbur	8
Shenor Jecoh			
Shaner, J. Philip	NEW STREET		
Weight & Caighill			

	VIA (Continued).
Stein, Mrs. M	Manchester
Armour & Co	98 Water Street, Norfolk
Robertson, C. R., & Co.,	8-10 City Market, Portsmouth
Armone & Co	123 Union Street, Richmond
Kingan & Co. (Ltd.).142	7-1429 E. Carey Street. "
Swift Bros	1607 Broad Street. "
Cutt TO R A Co	Salem
Oate, 19. 19., & Co	
	BHINGTON.
Hoes Bros	Centralis
Talmadge & Coonen	
Lommasson, L. R., & Co	Colfar
Field Bros	Ellensburg
Alsof, Joseph	Fairhaver
Butler, Chas	Port Townsen
Evans Bros. & Co	46
Cartena Bres 121 an	d 523 West Yesler Avenue, Seattle
Cudahy Packing Co 20	02 National Bank Building, "
Denner Market Co	
Frve. Bruhm Co	115 Washington Street, "
Hammond, G. H., Co., '	The919 West Street, "
Masel J. C. & Sons.	
Scattle West Co	
Roganet. Leon	Garden Springs, Spokan
Fisher Adolph	925 Sprague Avenue,
Hansen & Mahoney Bro	Spring Lake, "
King & Bender	Spring Avenue, "
Snokana Butchering Co.	66 %
Wilson-Drumheller Co.	
Free Reubn & Co	909 Pacific Avenue, Tacom
Kranteman E	Puyallup Street, "
Decide Meet Co	1525 Pacific Avenue, "
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WASHINGTON	(Continued).
Walliam O	Vancouver
Kirkman, William	
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Balford & Balford	Whatcom
	CITATE A
Taidley, J. d	
Vonne M. W. & Bro	
Cole. William L	
Waldook & Law	
Lucas, F., & Son	Gration
Bowen Davis & Son	Hunungton
Madagun J.	Morgantown
Wheeling Beef Co	Wheeling
WISCON	SIN.
Kuehne Bros	South 2d Avenue, Appleton
Wolfmann A E	College Avenue, "
Armone Packing Co 110-12	Commercial Row, Ashland
Achland Meat Co	
Hanley & Halbrook 9th Aven	ue and 4th Street, "
T 1 Commiss Dood Co	Commercial ROW.
Doobn I (!	22 St. Ulair Street,
Mover W C	
Flanders & Herrick	Dayneru
Harray C. W	Beaver Dain
Martin Joseph A.	Deloit
Ritcher, John	
Donna & Treatle	
Clemphell B. & Son	Evansville
Bortlett & Carstons	
Coughlin Bros	65
Theleven D D & Co	
Black, R. J	Fort Howard
Plattin Bros. & Co	

	WISCONSIN (Conti	inued).	340
	Daly, Charles E., & Co	Grand	Rapids
	Schumacher & Bro		
	Johnson, Coon & Johnson		Hudson
	Carlson, Nels	Ja	nesville
	Harper, R. B		66
	Scarcliff, George		66 32
	Jahn, C	J	efferson
	English Bros		enosha
	Stahl, P., & Co		86
	La Crosse Pack. and Prov. Co Front	Vine Sts., La	Crosse
	Lohe, H., & Co		nitowoc .
	Pitz, John		"
	Hastings & Trotier		
	Martin & Campbell		66 20 /2
	Ely & Galvin		fauston
	Barrett, James A		Merrill
	McCarthy, M., & Co		"
	Armour & Co		waukee
	Born & Kolnitzer796 Tentor	nia Avenue,	"
	Cudahy Bros. CoMus		46
	Gifford, George P., Jr150 Sec		66
	Gross, F. C., & Bros Muskego and Ca		
	Gurnz, R., & Co. Muskego and S. Ca		"
	Swift Bros Second and Fow	rler Streets,	· ·
E.	Geetings, John, Jr	• • • • • • • • • • • • • • • • • • • •	Monroe
	Hesse, W. H.		Neenah
	Lowe Bros	Ne	illsville
	Kapermick, A., & Son	New	London
	Haeffel Bros		Oconto
3	Warren & Son		
	Armour & Co		
	Romley Bros		
	Graff & Jussen		. Ripon
	Hammond, Standish & Co		elander

ers, etc.	WHOLESALE BUTCHERS AND SLAUGHTERERS, ETC. 117
* **	WISCONSIN (Continued).
Grand Rapids	Spearbaker, C. C., & CoRhinelander
Green Bay	Degenkalbe, F., & SonSheboygan
Hudson	Gottschalk, M
Janesville	Knocke, Charles
"	Lorfeld, F. L
"	Blut BrosSheboygan Falls
Jefferson	Keller & CoTomak
Kenosha	Jenson, Matt
	Ware & Morris
ts., La Crosse	Armour & Co
Manitowoc	Chadwick, A. F., & Co
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Marinette	WYOMING.
66 TO 100	Bresnahan & Smith
Mauston	Thomas Bros
Merrill	Marsh & CooperLaramic
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Milwankee	BRITISH NORTH AMERICA.
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ad. "	British Columbia.
et. "	Brightman, S
ets. "	Quennell, E"
ets. "	British Columbia Cattle Co New Westminster
ets. "	Dickenson, R., Estate "
Monroe	British Columbia Cattle Co
Neenah	McIntoch, W. A., & Co
Neillsville	
New London	Burchill & Howie
Oconto	Hull Bros. & Co
Portage City	
Recine	Topp, F. G., & Co
Street. "	Charles & Volces
Ripon	Snowden & Nelson
. Rhinelander	Gillies & SonPortage la Prairie
thumanudet.	Robb & Livingston
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Manitoba (Continued).	7 4
McDonald, John, & Co	Prince Albert
Childs & Gallagher	Regins
Rennalleck, H	Winnipeg
Carson & Cowles	··· · · · · · · · · · · · · · · · · ·
Hallagher, P., & Sons	
Holman Bros	84
McLennan & McKenzie	
New Brunswick,	
Miller, W. J., & Co	New Castle
Matthews G. C.	Moncton
McDonald, John	St. John
Ryan, Michael	St. John
McLean, Forrester	Woodstock
	"7
Newfoundland.	
Connors, Michael	St. John
Cook, William	
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Nova Scotia.	7.
Haas, James	Lunenbur
Smith John	New Glasgo
Kelly, James	. North Sydne
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Ontario.	
Johnson Bros	Ampric
Miller, John	Bellevil
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Tyson Bros	Bowmanvil
Cowker W R R	Bowmanvil
Carsons Bros.	Bowmanvil
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Carsons Bros.	Bowmanvil

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Brampton	O. Jan 1997
. Brantford	1 300
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• Apple	T. Marie
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Brockville

Ontario	(Continued).
Ontario	Rmokvilla
Cowan, Enoch & Co	Brockville
Henderson, J. J	
Murray, John	55.0 26
Stagg, John.	
Irvine, George	
Nancarrow Bros	
Taylor & Beatty	Cannington
Wilson Bros	
Goodland, Frederick	
Ramage, James	Chesley
Couch, A	Clinton
Powell, O. W	
Fawcett & Robbins	Cobourg Dunnville Exeter
Milla A & T	rergus
Allican Mhon	Gait
Malan D	Goderich
Millor J & R	The state of the s
Poherte I	
Beer, Frank	Hamilton
Bowering & Pain	
Clark, Thos.	
Dingle, Jas. A	***
Harrison, Henry	
Fee. Wm.	Kingston
Gowdy, Jas.	
McCammon, John	
Wr. ddinaton : Reng	10.00
Ribbings Adolphus	London
M. L. man Ton	The state of the s
Elem Walton	Napanee
MaHattie Wm.	
Ma Alliston Ton	Norwich
Schmidt Geo	Pembroke
Condition Good	

Ontario (Continued).	ag I
Barrie, A. & M	,
Laplant, John	. Peterboro'
Marshall, Edw	Petrolia
Brown, G. W., & Co	ort Arthur
Coffey, John	Port Elgin
Blaschke, Jas., & Sons	Preston
Kobold, H. W., & Co	Rat Portage
Peterson, RichardSt.	Catherine's
Allan, F., & Co	.St. Marv's
Hammond, James	St. Thomas
Pincombe, J., & Son	66
Buchner & Co	Sarnia
Brown, T. A., & CoSault	Ste. Marie
Govenlock Bros	Seaforth
McEachren, M	Stavner
Ubelacher, H., & Son	Stratford
Wingfielder Bros	"
Holland, Terence	et, Toronto
Kelly, H	cet, "
Levack, William	ue, "
Smith, Benjamin648 Dundas Str	eet,
Waller, G. H	ret, "
McKnight, William	to Junction
Woolings, J. & J	66 .
Winter J. Jr.	Windsor
Dickle, R., & Son	. Woodstock
3. 3	
Prince Edward Island.	
Saunders & Newcom	harlottetown
The state of the s	10 mg 1
Quebec.	6
Campbell, D	Bedford
Senechal, E., & Bro	.Fracerville
Dacust & Belanger	Hull

Carrier, George.....Levis Trudel, J. B......Nicolet Tozer & Co......Quebec Benoit, M.....St. Henri Ames, A. J. .....Sherbrooke Aubichon, E.....Sorel Magnan, M...... Nanert, A. & J..... Terrebonne Taillefer, T..... 

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Armour Packing Co	Mobile, 🛦	labama
Mannin, R. L., Packing Co		
Armour Packing Co	.Little Rock, A	kansas
Jones, T. H., & Co	. "	"
Martin & Porter		66
Whittemore & Co		66
Fowler, L	Pine Bluff,	"
March & Atkingon	"	46
Feldbusen, Claus801-803 L St.,	Secramento, Ca	lifornia
Sermonet, Geo8th & G Streets,	. " 44	66
Weber & Co 1217-1219 L Street,	"	"
Troker R. H. & Co	Aspen, C	colorado
Adams, J. W	Deer Trail,	-66
Armour Packing Co 1520, 20th	Street, Danver,	"
Chicago Packing Co2522 Mark	et St., "	9 66
Ondahy Packing Co	A 66	
Geib & Hodgson1348 Larimer	Street. "	66
Rall, John, Mercantile Co	. Idaho Springs.	66
Reid Bros. Pack. Co 108 S. Uni	on St., Pueblo.	66
Columbia Land & Cattle Co.,		* "
Third & Main	Streets.	"
Tilliu o Lann	,,	4
COSTSTSIONI	CIPTO	

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#### CONNECTICUT

Gregory, S	321 Water Street, Bridgeport
Hard E. G.	
Chamberlin, S. D	179 State Street, Hartford
Wantford Drowinion Co	169 Commerce Street "
	Occ Marin Channel
Translation III	130 Charca Street.
Kashman, S	40 Dummer Duces,
Kibbe, E. S., Co	137 State Street, "

CONNECTICUT	(Continued).
Levy, Lewis	.126 Clark Street, Hartford
Payne, Cornwall & Co405	407 Allyn Street, "
Whittelesey, E. G., & Co	140 State Street, "
Burr. Geo. A	
Pomeroy, C. L	Pomeroy Avenue, "
2 canology of 2000	
New H	LVOD.
Andrew, F. S., & Co	
Andrew, V. L., & Co	
Andrews, C. C., & Co	
Armour Packing Co	
Caplan & Co	
Fitzpatrick & Rose	112 State Street
Galvin, T., & Son	
Lee & Hoyt	38-40 Union Street
Magg, H. W	
Merriam, S. E., & Son	
New Haven Beef Co	
Robinson, T. E., & Co	146-148 State Street
Rosin, Brownstein & Co	10 George Street
Russell, Wm. O	248 Judar Street
Seaman, Allan	
Charge & Raynos	
Strong, Barnes, Hart & Co	
Williams, John H	316 Wooster Street
Holmes, Keeler & Selleck Co .	9 Wall Street, Norwalk
Wood (Thes N	
Stiles & Harrington	654 Main Street, Willimantic
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Pancoast, Charles W	Delaware City, Delaware
Auth, N., Mig. Co	Washington, D. C.
Buttner, N.	
Carl Bros	· · · · · · · · · · · · · · · · · · ·
Call Dios	win.

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City Market
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WHOLESALE DEALERS IN P	ROVISIONS.	127
Washington, D.C. (Co	ntinued).	
Oast, C. F	Washingto	n, D.O.
Oronin, R. A	"	* **
Emrich, C. M		100
Gaegler, John	"	1 44
Goetninger, J		44
Armour & Co 1304 W. Bay Street,	Jacksonville.	Florida
Cudahy Packing Co Viaduct Street,	"	- 66
Hale, T. N 229 Equitable Build	ling Atlanta	Georgia
Oglesby, G. W	Dalton.	"
Oglesby, G. W Droed S.	4 Sevenneh	66
Armour Packing Co 79 W. Broad S	to, Devellment,	- 66
Dixon, James M., & Co 141 Bay 8	ob.,	" "
Haynes & Elton 20 Montgomery	360,	"
Herman & Kayton 139 Bay Stre	38t,	"
Hull & Peeples 128 Bay Stre	set,	,
ILLINOIS.		
Ondahy Packing Co		. Aurora
Hayward, L., & Sons1	3 N. Broadway	7. 66
Rayston, F. E. & Co2	7 N. Broadway	7. "
Haw, Mich2935 Ma	in Street. Bloo	mington
TIRW, MICH.	M	
Chicago.		1
Brown, D. G	.134 Van Bur	en Street
Chicago Stock Yards Provision Co.	10231 A	venue K
Oudahy, John	113 Ris	to Street
Cudahy Packing Co	1546 St	até Street
Ondahy Packing Co	N. Sheffield	d Avenue
Davis Provision Co	60 Roard	of Trade
Endicott, E. M., & Co	10 Webse	h Avenne
Endicott, E. M., & Co	Of Weberh	Awante
Pairbank, N. E., Co	All Wan	tot Street
Forbes Bros	1 C Toffer	Let Direct
German American Provision Co	10 D. JOHEN	Deilding
Goulard, Thomas, & Co	75 Traders	Dullding
Gano, Daniel, & Son	169 Jack	MII DIFFEE
The state of the s	wifer.	

# Chicago (Continued).

128

Keller, J,	134 S. Centre Avenue
Loeb, Herman & Co5	15 Royal Insurance Building
Loeffler, William	
Nash, James T., & Co	39th and Wright Streets
Rapp. John H	
Schwantke, F	4212 Wabash Avenue
Stanffer, F. J	113 S. Western Avenue
Stevens & Co	
Sunderland, J. T	. 68 Board of Trade Building
Taylor, W. H., & Co	156 S. Water Street
Thorp, O. A., & Co	
Vestey, E. H., Canning Co	

Jalageas, J. C311-313 E Broadway, East St.	Lonis
Armour Packing Co Water and Liberty Streets,	Peoria
Oakford & Fahnestock	"
Sinclair, T. M., & Co	"
Armour Packing Co	andall
Standard Grocery and Meat Co 1439 Charles St., Roc	kford
Swedish Meat and Sausage Co1103 Seventh St.,	"
Armour Packing Co. 103-115 Perry Davenp't St., Rock	Island
Schindler, T. E., & Co1817 Second Avenue,	•
Tri-City Packing & Prov. Co 1928 Fourth Ave., "	
Armour Packing Co Monroe Street, Sprin	ngfield
Franz, B., & Bro302 N. 5th Street,	

New Orleans, La. (Continued). McCloskey Bros., tre Avenue Magazine and Poydras Streets, New Orleans, Louisiena ce Building Ruch, Louis, & Son . 212 Poydras St, " 19th Place Schwabacher, J. & M. (Ltd.), ight Streets Magazine and Poydras Streets, kson Street Trepagnier & Bres. 81 Magazine St., New Orleans, La. ash Avenue Brimmer & Gilmore ......71 Main Street, Bremer, Maine ern Avenue Doane, F. W., & Co..... Main Street, Salle Street Nickerson & Barstaw . Main and Wilson Sts., de Building Cross, E. W.....Lewiston, Vater Street Hain, J. B., & Co... Grand Trunk Yard, Salle Street Rialto Street Kingan & Co. (Ltd.). 102 South St., Baltimore, Maryland st St. Louis Kriel, Chas. G.7-23 W. Henrietta St., reets, Peoria Lamb, G. M., & Bro.. 106 South St., Miller & Miller . . 12-14 N. Paca St., treet, Morris, Nelson & Co.500 North St., ....Randall Swift Provision Co., t., Rockford 405-407 W. Camden Street, t., . .. Swift, G. F. & E. C ..... Rock Island 66 Vickery, H. G., & Co., 111-113 Light Street, 66 Orrick, J. C., & Son Co. Union St., Cumberland, , Springfield MASSACHUSETTS. Boston. nd, Indiana Atwood, A. H., & Co......48 North Street ngton, Iowa inton, Baldwin, C. A., & Co......70 S. Market Street nport, Batchelder, Francis, & Co. . . . . . . . . . . . 55 Blackstone Street okuk. Knight & McIntyre......52 Chatham Street eka, Kansas hita, North Packing & Prov. Co.... 33 and 34 N. Market St. , Louisiana

### Boston (Continued):

Park Sausage and Provision Co	31 Fulton Street
Pool Bros	20 S. Market Street
Roberts, J. W., & Co	
Robinson, C. H., & Co	
Rogers, Albert D.	46 N. Market Street
Squire, John P., & Co39 and	40 N. Market Street
Squire, Joseph, & Co	39 North Street
Wentworth, Harvey & Crosby	472 Harrison Avenue

Dyer, F. H., & Co 13 Harvard Square	, Brookline
Anthony, D. M	, Fall River
Cudahy Packing Co	
Davis & Fish	
Fall River Provision Co	44
Hawkins, H. C., & Bro36, 2d Street	, 466
Leè, Daniel	(t) 66 ° °
Slade, Allen & Co16 Bedford Street	66
Burt, W. M	. Greenfield
Holmes Prov. and Cold Storage Co 18 Main S	
Leadbetter, I. S	treet, Lynn
Porter, Hanson & Co 8 City Hall Sq	

### New Bedford.

Ashley, C: S.	
Baylies, William	
Brownell, S. A	
Driscoll, Church & Hall	78-82 Union Street
Gauthrie, E	
Potter, W. F., & Co	3-17 Union Street
Swift, Anthony, & Co	
Viall, W. G. B	
Wood, John A., & Co	40-50 Union Street

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.31 S. 2d Street
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.. School Street
82 Union Street
shment Avenue
17 Union Street
.Bridge Square
Parker's Wharf

50 Union Street

MASSACHUSETTS (Continued).
Graham, John, & SonsNewburyport
Graham, John, & Sons
North Packing and Provision Co
Roaf, George M
Thomas, J. B
MI-ul Dacking and Prov. (i) 01 Midulott Daty
Squire, John P., & Co Somervine Avenue,
Clark, H. J 108 N. 2d Street, Alpena, Michigan
Moore, George501 W. Chisholm St., "
Stevens, Robert807 W. Chisholm St., " Stevens, Robert807 W. Chisholm St., "
Mich. Beef & Prov. Co.25 Cadillac Sq., Detroit,
Talia Food Co. P. U. BOX 120;
O 1 17 C Ponn Kank Block, Ishponing,
Winter & Suess, 301 Iron Negaunee St.,
a or to the Same MOIII UC:
Armour Packing Co. R.R. and 6th Sts., Duluth, Minnesota
Bates Commission Co
Cudahy Packing Co.431 W. Mich. St.,
Cox Bros. Provision Co
Decripion Co.
Minuesota Packing & Floristin Cosy
Messick & Macauley
Minneapolis Stock Yards and Pack. Co.,
R. R. and Lake Avenues,
St. Paul Mest & Provision Co.,
Clamant Avanna Ni. Faule
Searles, C. J., Co
missouri.
Provision Inspectors.
Total Times Ave Kanasa City

### WHOLESALE DEALERS IN PROVISIONS.

r t St		solfe.
Ande, George	2869 S. Jefferson	n Street
Armour Packing Co	2030 Clark	Avenue
Barnes Bros	1022 S. 2	d Street
Belle Bros. Provision and C	Commission Co702 N	. 3d St.
Bodenheimer, Landan & C	o 527 N. 2	d Street
Byrne, James V		h Street
Cudahy Packing Co		Avenue
Francis, D. B., & Bro. Co.		
Home Provision and Comn	aission CoPin	e Street
Kraeger, Charles G		e Street
Kretschmar, E		e Street
Krey, John, & Son		
Lowell, John	307 N. Lend	e Street
Luth, Frederick L., & Co.		Avenue
McDonnell, John		
Neibert, John		
Niggemann & Sayers	1304-1310 N. Mai	n Stree
Reid Bros. Packing Co. (L	td.)1201 Collin	s Stree
Sells & Co		d Stree
Spiegel & Sons, A		Avenue
McIntyre & Carroll 316 1	N. Main Street, Butte, M	s iontani
Dickerman & Co., Bridge	St., Concord, New Han	npehir
Goldsmith, J. B. Wash'n Pi	lace, "	
Robie, John H Wash'n P.	lace, " "	
Woodworth & Co Hills A	Lve., "	
Foss, Charles R11, 4t	h Street, Dover, . "	
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	JERSEY.	7,7
Brakely, Asher	Bor	dentow
Coxev. William J., & Son		Camde
Jamison, John	10 Market Street	9 66
Bender, John C	E. Broad Street, I	Elizabetl
Fowler Bros. (Ltd.)		

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NEW JERSE	EY (Continued).
Hyka, William	
Lohman, H., & Son	
Pfeiffer, L	
	•
Jersey	y City.
Ammon & Person	
Dandon William	359-369, 181 Street
Durch Dung	327 Henderson Street
Condes A	184 New York Avenue
Dankonstoin Bros	192 New LOLK WASHING
Tomor Older Decking Co	138-104 Ninth Street
Mallhinner Jemes	619 Grand Stree
Gaibal I	
Staples, C. F	96 Waverly Stree
Armour Packing Co	Newar
Bimbler, Van Wagenen & C	100 Davolov Street
Dill, Charles	104 S 19th Street
Hasenauer, E	o at a Oceans Avenue: • "
Klenert & Knepferle5	9-01 S. Urange Avenue,
Wilkinson, Gaddis & Co	54 Mount Street, Red Ban
Rosenstock, Jacob, & Son .	1109 Division Street, Trento
Parks, G. D., & Co	Ilus Division Select, Liones
" NEW	YORK.
Albert Reef and Provision	Co 699 Broadway, Albar
Albany Sliced Smoked Beef	Co8 Pruyn Street, "
Canron John D. & Co	359 Broadway, "
McIntwre & Co	18 Hudson Avenue,
Omith W V H	380 Broadway,
Recwater W. J.	243 Water Street, Binghamt
Mills, Elv S Prospect Av	enue and N. Depot,
North & Beecher	180 State Street,
Taylor & Niven	134 State Street, "
8	

Brook	dyn.
Bartels, Otto	7 Wallabout Market
Figge & Bro	289 Atlantic Avenue
Queble Hormann	59-51 Prospect Street
Heymann, Henry	
Hutwelker, C., & Co	
Hutwelker Bros	
International Provision Co	33-39 Degraw Street
	200 N 9d Nevent
Stuts, Louis	817 Broadway
Wallabout Pork Packing Co	278 Flushing Avenue
W MINDOUT I OLK I MOKING CO.	
Beck, August	.186 Genesce Street, Buffalo
Dormer & Co	
Goembel P. & Son.	306 Broadway, "
Tomas M. N	1022 Ellicott Street.
Klinek, C11-1	3 Elk Street Market, "
Manner, JacobHickory	and Generee Streets, "
Soergel, J. G	1550 Main Street, "
Thompson Packing Co	36 Lewis Street,"
Wenner F. A.	5 Hanover Street,
Wenners, A., Sons, Guilfor	rd and Sycamore Sts.,
Armour & Co	6-10 Front Street, Newburgh
Rarnes, E. C4	2 S. Water Street, "
Bull. S. M From	nt and 5th Streets,
Matthews, J. W., & Co1	6_26 Front Street, "
Newhorgh Beef CoFro	nt and Erie Depot, "
Skidmore Mercantile Co	30-84 Front Street, "
	B
New Y	ork City.
Abenheim, S	2-4 Stone Street
Armour & Co	
Armour Packing Co	Manhattan Market
Racharach, Joseph	347 Greenwich Street
Reker Carver & Morrell	

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New York City (C	Continued).
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me a ver (T) & Dan	194 BUILDING SUIDE
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0 2 1 D2 Co	AY N. MODIE DUTE
TO I WALL TO III A CO	Ann Fruudes Dacumuse
Dalinam John	TOO Eldlinke pareer
77 1 TO A: A CO	ZUZ MIOLU DUIDOU
Fowler Bros	111 Produce Exchange
German American Provision Co	207 Dual Street
Glick Bros	200 Fourth Street
Halsted & Co	200 Commish Street
TT O II Co	309 GIBERAICH BEICE
Hansen, P. F. T., & Sons	336 Greenwich Street
Hatch, A. H.	100 Greenwich Street
Heyer, A. Lester	
Jones, A. A	Or Columbia Street
Kanenbley Bros	35 Volumbia Street
Kastens, F. H	O and 40 let Amount
Ketcham, F. A	enue C and 49, 18, Avenue
Winner Drove Co (Lital.)	ZU-ZZ MANINALIAN MANAGE
Tindney Ches	
Link, Fred	129 Unristopher Street
Martin, James	non Commish Street
Martin, James	357 Greenwich Street
Moore, James, Jr	water street

### New York City (Continued).

	7
North Packing & Provision Co	444-448 Produce Exchange
Pebler's, Chas., Sons	
Reed, C. H	185, 1st Avenue
Rohe & Bro 268 W. 33	d and 344 Produce Exchange
Rohe & Bro	533 W. 36th Street
Ross, W. P	273, 7th Avenue
Schaue, C. F., & Co	
Silberhorn Bros	92 Chrystie Street
Sinclair, John, & Co	1 Broadway
Sinclair Provision Co	Manhattan Market
Squire, John P., & Sons	
Stevens & Benedict	
Stokes, Thomas	323 Greenwich Street
Swift & Co	
Swift Provision Co	.18th Street and 11th Avenue 44 Broad Street
Thompson & Adams Co	44 Broad Street
	120th Street and 3d Avenue
Williams & Co	54 New Street
Wright, Depew & Co	103 Murray Street
Inspectors and Wei	ghers of Provisions.
Goulard, Thos., & Co	
Importers and Expe	orters of Provisions.
Warden, Wm., & Sons	4 Stone Street
Truesdell, J. H	Depot Square, Sing Sing101 Lock Street, Syracuse
Mowry & Barnes	101 Lock Street, Syracuse
Wente, H. J181	0 W. Fayette Street, "
Fuhrman, Otto	Youkers
	· · · · · · · · · · · · · · · · · · ·
	E. 5th Street, Charlotte, N. C.
Voilers & Hashagen	
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Geralds, F	Savbrook Street, A	shtabula
Hough, H. B	East Side.	66 -
Marshauger George	77 Main Street,	66
Cleveland Provision CoC.	C. and S. R. R. Depot	, Canton

#### Cincinnati.

Anglo-American Provision Co.	49 Walnut Street
Becker, William	36 Findley Street
Becker, William	Co 40 Walnut Street
Chicago Packing and Provision	To 3 Main Streets
Cudahy Packing Co	Front and main Streets
Cudahy Packing Co Derrick Louis	
Clauman William	1100 Colerain Myondo
Common American Packing Co	AAAAAAAAAAAAAAAAAAAAAAAAAAAAAAAAAAAAAA
Grant & Co	46 Chamber of Commerce
Grant & CO	270 Sycamore Street
Hopkins, J. W	951 McMicken Street
Kahala M None	THE DESTRUCTION OF STREET
Lake Eric Packing Co	49 Wainut Street
Tomometain A & Sons	John and Livingston Screets
Optail Sames ( Promision In	spector)3 College Dunding
Posts Q V Co . 12 Ch	amber of Commerce Dunding
Shiver, George	43 Public Landing
Shiver, George	40 Walnut Street
Sibley, J. W., & Co	45 Walnut Street
Stewart, Dunbolter & Co	45 Walnut Street
Monlon & Ruos	William A Line Marie Danger
Treiber, J	12 McMicken Avenue
( ) ( ) ( ) ( ) ( ) ( ) ( ) ( ) ( ) ( )	program ( )

Cleveland Provision Co 40 Spruce Street, Columbus
Clark C H & J R 2664 N. High Street,
Becker, Philip23 E. High Street, Springfield
Shenney, A. N., & Co

Cudahy Packing Co........Portland, Gregon Hammond, G. H., Co......Oak Street,

#### PENNSYLVANIA.

Buckley, John J	36-40 W. 2d Street, Chester
Woof, John A	.1141 Edgmont Avenue, "
Honek, C. E.	838 Ferry Street, Easton
Rice G O	130 Delaware Street, "

#### Philadelphia.

	Oth Callowbill Street
Ammon & Person	Sto Ca Towning Select
Anglo-American Provision Co.	3 S. Front Street
Armour Packing Company	146 N. Delaware Avenue
Bower, John, & Co	24th and Brown Streets
Boysen, John A., & Bro	1805-1809 Cuba Street
Buck, A. R., & Son	2732 Church Building
Collins & Burrows	194 Nr Front Street
Collins & Burrows	11E G GJ Chrock
Esherick & Co	
Fowler, George, Son & Co. (I	td.)128 S. Front Street
Hend Joseph	
Jamison, John	Nater and Market Streets
A O (7.11) Th.1-	Amount and Wine Street
Kingan & Co. (Ltd.)Dela	Male Washing with A time prises
Mealey, M., & Co	ware Avenue and Vine Street
Mealey, M., & Co	

Miner, A. D........ East Greenwich, Rhode Island Armour Packing Co........ Providence, t, Chester et, Easton hill Street ont Street re Avenue n Streets uba Street **Building** nt Street . 3d Street ront Street ront Street et Streets Vine Street . 2d Street ront Street . 2d Street 21st Street 12th Street 4th Street 5th Street hill Street cher Street Uher Street ... Pittaton , Pottsville . . . Steelton

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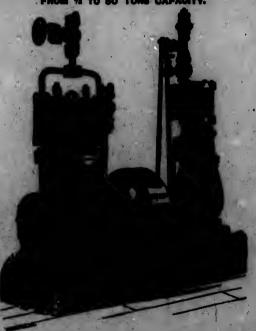
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Stephens, A. B	Junction City,	"
Carpenter, R	Lawrence,	66
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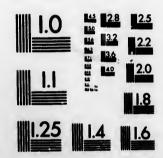
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Independent Cotton Oil Co. (Ltd.)		
A. A. Maginnis Hons		
Standard Cotton-Seed Oil Co		
Ronssean Latour		
St. Martins Oil Works		
Armbruster Oil Refining Co		
Steinhardt & Co		
Lawler & Chaery		
Dupois Refining and Mfg. Co		
Planters' Oil Co		
Union Oil Co		

ND REFINERS. .....Ardmore Louisville Alexandria
Baton Rouge
Bayon Sara
Campti
Coushatta
Gretna
Lakeland

Monroe 

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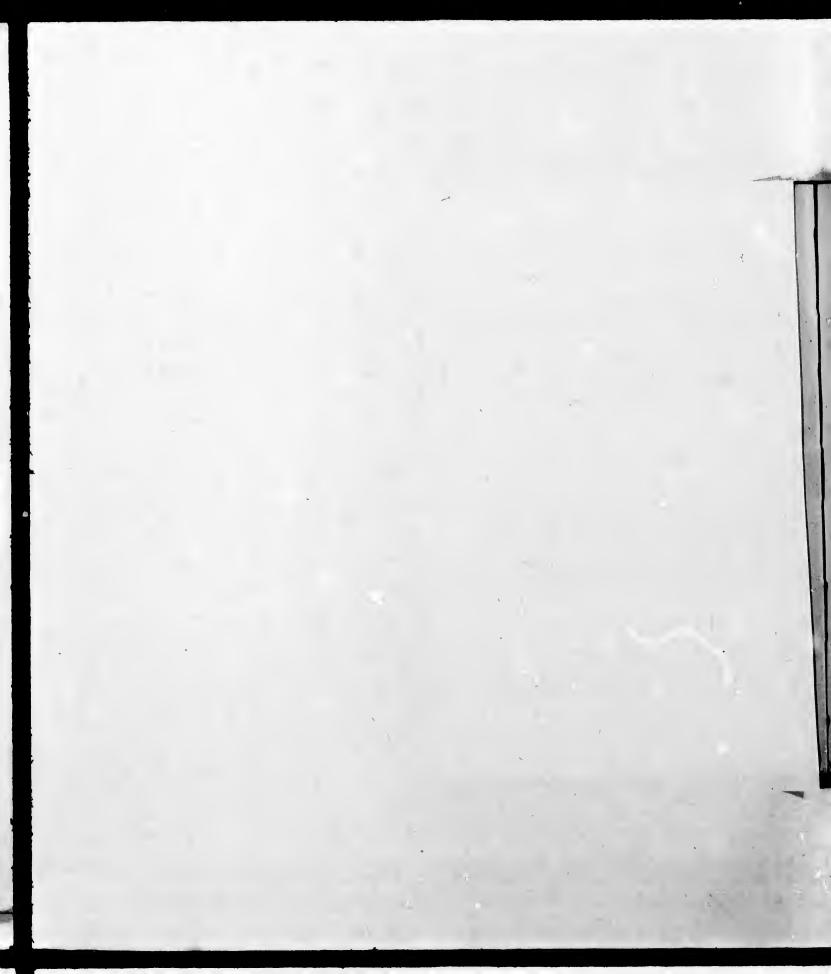
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David Mfg. Co. (Ltd.)	New Orleans
David Mig. Co. (Liux)	66 -
Excelsior Refining Co	0
Opelousas Oil Mill Co	Operousus
Rush Point Cotton Oil and Mfg. Co	Rush Point
Rush Point Cotton on and 1116.	Shrevenort
Union Cotton Oil Co	C. 25 Control
Gt Martingville Oil Co. (Ltd.)	St. Martinsville
Cotton-Seed Oil Mill Co	Smithland
Cotton-Seed On Min Co	Washington
Pelican Oil Mill Co	Washington

#### MAINE

The Winthrop Co......Portland

## MISSISSIPPI.

Hope City Compress and Mfg. Co	Aberdeen
Baird Cotton Oil Mill Co	Baird
Baird Cotton Oil Mill Co	Chatawa
Chatawa Cotton Oil Co	Olankadala
Sun Flower Oil Co	Clarksqale
Drian's Doint Oil Mill and Mfg. Co	Friar's Point
Planters' Cotton-Seed and Crushing Co	Greenville
Planters Collon-Bood and Crassing	(Freenwood
Planters' Oil Mill and Mfg. Co	Tookson
Charles City Oil Works	
Diameters? Independent Oil Co.	THE OTO TOOCH
Maridian Oil Mill and Mfg. Co	Mendan
Eagle Cotton Oil Co	
Eagle Cotton Oil Co	Natchez
American Cotton Oil Co.	Dank Clibana
Mississippi Cotton Ull Co	010 010001
Dort Gibson Oil Works	
Rodney Cotton-Seed Oil Mills	Rodney
Rodney Cotton-Seed On Manie	Vicksburg
Hill City Oil Mills,	
Refuge Oil Mill Co	
Vicksburg Oil Mills Co	
110200-0	

#### NEW YORK.

#### New York City.

American Cotton Oil Co	29 Broadway
American Seed Pressing Co	114 Broad Street
Occidental Oil Mills	39-545 W. 24th Street
Lincoln Mfg. Co	18 Broadway

## NORTH CAROLINA.

Swift Creek Mfg. Co	Battleboro'
Charlotte Oil and Fertilizer Co	Charlotte
Conetoe Oil Mills	Conetoe
Fayetteville Oil Mill Co	Fayetteville
State Line Oil and Fertilizer Co	Gibson Station
Goldsboro' Oil Co	Goldsboro
Kingston Oil Mills Co	Kingston
Laurinburg Cotton-Seed Oil Mill and Mfg.	Co Laurinburg
Rowland Oil and Fertilizer Co	Rowland
Farmers' Co-operative Mfg. Co	Tarboro'
Tarboro' Oil Mills Co	"
Edgecombe County Oil Co	# 4.

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Comona Oil C	•	Umemau
COLOUR OIL O	U	

#### PENNSYLVANIA.

Southern Cotton Oil Co116 So.	3d Street,	Philadelphia
West Branch Refining Co		Williamsport

#### RHODE ISLAND.

Union Oil Co......Providence

## SOUTH CAROLINA.

Abbeville	Cotton-Seed	Oil and	Fertilizer	CoAbbeville	
Allendale	Oil Mill Co.			Allendale	

#### .29 Broadway 114 Broad Street 5 W. 24th Street

D REFINERS.

5 W. 24th Street
...18 Broadway
..... Battlebory

....Battlebory'
.....Charlotte
.....Conetoe
....Fayetteville
....Gibson Station
....Goldsboro'
....Kingston
Co..Laurinburg

Co.. Laurinburg
...... Rowland
..... Tarboro'

.....Cincinnati

eet, Philadelphia ....Williamsport

.....Providence

.....Abbeville

#### SOUTH CAROLINA (Continued).

	Anderson Oil and Fertilizer Co	Anderson
	Appleton Oil Mill Co	Appleton
	Barnwell Oil Co	Barnwell
	Belton Ginuing, Fertilizer and Oil Co	
	Marlboro' Mill Co	
	Mutual Refining Co	
	Oliver Oil Co	
	Darlington Seed Oil Co	
	Dillon Cotton-Seed Oil Co	Dillon
	Easley Oil Mills	
	Edgefield Oil Co	
	Florence Cotton Oil Mill Co	
	Greenwood Cotton Oil Co	
	Laurens Oil and Fertilizer Co	
	Marion Oil Mills	
	Newberry Cotton-Seed Oil and Fertilizer	
	Nat Gist	
	Nivety-six Mfr. Co	Ninoty-giv
	Ninety-six Mfg. Co	Orangahura
	Ridge Springs Mfg. and Banking Co	Didge Spring
	The Produce Mills	
	Seneca Oil Mills and Mfg. Co	Spartanourg
	St. Matthews Mfg. and Warehouse Co	ot. Matthews
٠	Summerton Cotton-Seed Oil and Fertiliz	er CoStone
	Union Oil and Mfg. Co	Union
	Wateree Oil Mill Co	
	Fairfield Oil and Fertilizer Co	Winnsboro

#### TENNESSEE.

Chattanooga Cotton Oil Co	Chattanooga
Oovington Oil Mill and Fertilizer Co	Covington
Dyersburg Oil and Fertilizer Co	Dyersburg
Diamond Oil and Huller Co	Memphis

TENNESSEE (Continued	<b>i.</b> )
De Soto Oil Works	
Gayoso Oil Works	
Planters' Oil Mill Co	
National Cotton-Seed Oil and Huller Co	
Valley Oil Mills	
Tennessee Cotton Oil Co	
John F. McCallum & Co	
Crescent Cotton Oil Co	
Hanauer Cotton Oil Mill Co	
Tennessee Cotton Oil Co	
Trenton Cotton-Seed Oil Mills	
TEXAS.	
Alvarado Cotton Oil Co	Alvarado
Austin Oil Mfg. Co	
Bastrop Cotton Oil Co	Bastrop
Belcherville Cotton Oil Co	
Belton Oil Mills Co	
Blooming Grove Oil Mill Co	
Bonham Oil and Cotton Co	
Bowie Cotton-Seed Oil Co	
Brenham City Mfg. Co	
Brenham Compress Oil and Mfg. Co	
Texas Standard Cotton Oil Co	"
Brownwood Cotton-Seed Oil Co	
Bruceville Cotton Oil Co	
Bryan Cotton-Seed Oil Co	
Caldwell Oil Mill Co	
Burleson County Oil Mill Co	
Calvert Cotton Oil Co	Calvert
Milan County Oil Mill Co	
Kennesaw Refining Co	Carterville
Cleburne Light Oil and Ice Co	
2	7

TEX	AB	(Co	ntin	uea	).
on-Seed	Oil	Mill	Co.		

REFINERS.

.....Memphis

.....Nashville ......Trenton

.....Alvarado
.....Austin
.....Bastrop
...Belcherville

Blooming Grove
Bonham
Bowie
Brenham

....Brownwood
....Bruceville
....Bryan
....Caldwell

......Calvert
.....Cameron
....Carterville
....Cleburne

	Comanche Cotton-Seed Oil Mill Co	
	Corsicana Cotton Oil Co	
	National Cotton Oil Co	
	Cuero Cotton Oil Co	Cuero
	Trinity Cotton-Seed Oil Mill Co	Dallas
	Texas Cotton-Seed Crushers' Association	
	Decatur Cotton-Seed Oil Co	
	National Oil Mill Co	
1	Denton Cotton-Seed and Oil Co	Denton
	The Dublin Cotton-Seed Oil Mill Co	Dublin
	Ennis Cotton Oil Co	Ennis
	Farmersville Cotton Oil Co	. Farmersville
	Flatonia Oil Mill Co	Flatonia
	Correlly & Co	Fort Worth
	Gainesville Cotton-Seed Oil Mill and Gin Co.	Gainesville
	National Cotton Oil Co	
	Georgetown Cotton Oil Co	
	Goliad Oil Mill Co	
	Grand View Oil Mill Co	Grand View
	Greenville Cotton Oil Co	Greenville
	Planters and Merchants' Oil Co	Groesbeck
	Lavacca Oil Co	Hallettsville
	Havasto Oil Mill Co	Havasto
	National Cotton Oil Co	Hearne
	Hempstead Cotton-Seed Oil Co	Hempstead
	Hillsboro' Oil Co	Hillsboro'
	Honey Grove Cotton Oil Co	. Honey Grove
	Southern Cotton Oil Co	
	National Cotton Oil Co	
	Consumers' Cotton Oil Co	
	Merchants and Planters' Oil Co	
	Houston Oil Refining and Mfg. Co	· · · · · · · · · · · · · · · · · · ·
	Texas Cotton-Seed Oil Co	

	TEXAS (Continued).	-
	Italy Cotton Oil Co	Italy
	Itasca Cotton-Seed Oil Co	Itasca
	Jefferson Cotton Oil and Refining Co	
	Kaufman Oil Mill Co	
	Kyle Oil Mill Co	Kyle
Ī	Ladonia Cotton Oil Co	Ladonia
	La Grange Oil Mill Co	La Grange
	Lockhart Oil and Power Co	Lockhart
	Longview Cotton-Seed Oil Co	
	Luling Mfg. Co	Luling
	Marlin Oil Co	Marlin
	McKinney Cotton Oil Mill Co	McKinney
	Moulton Oil Mill Co	Moulton
	Navasota Oil Mill Co	
	Landa Cotton Oil Co	New Brannfels
	New Braunfels Cotton-Seed Oil Mill Co	
	Palestine Cotton-Seed Oil Mill Co	Palestine
	Paris Oil and Cotton Co	Paris
	Rockdale Oil Co	Rockdale
	Rockwall Oil Co	Rockwall
	San Antonio Oil Co	San Antonio
	Western Cotton Oil Mfg. and Cotton-Seed	Co "
	San Marcos Cotton-Seed Oil Co	San Marcos
	Schulenberg Oil Mill Co	Schulenberg
	Baumgarten's Oil Mill Co	"
	Sherman Oil and Cotton Co	Sherman
	Sulphur Springs Oil Co	Sulphur Springs
	Taylor Cotton-Seed Oil Co	
	Temple Oil Mfg. and Refining Co	Temple
	Empire Oil Co	
	Central Texas Cotton Oil Co	
	Terrell Cotton Oil Mfg. and Refining Co	
	National Cotton Oil Co	
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.....Palestine
.....Paris
.....Rockdale
....Rockwall
...San Antonio

Sulphur Springs
Taylor
Temple

....Terrell

# COTTON-SEED OIL MANUFACTURERS AND REFINERS. 191

#### TEXAS (Continued).

Velasco Cotton-See	d Oil Mill and Mfg.	CoVelasco
National Cotton Oi	l Co	Waco
Consumers' Cotton	Oil Co	
Waco Oil Mill Co.		Waxachie
Ellis County Cotto	n-Seed Oil Co	Waxachie
Planters' Oil Co		Weatherford
11 01 Makka	m Oil Co	
Weimar Oil Work	8	
versa Dana Ail V	Till (In	
Whitewright Cotte	on Oil Co	Whitewright
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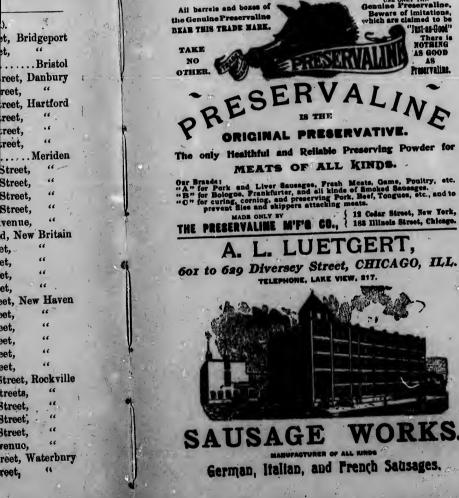
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Drechsler, J	
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Hunter, James F	
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Schuerer, E	
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Chicago	(Continued).	

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Dahmke, John I. A	980-984 W. Lake Street
Danzer, AMilwat	ikee Avenue and Union Street
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Becker, C. H	
Beiling, Jacob	
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Cathanas Dandonick	
C T	MILLO
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Sitz, John		"
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10	WA.	
Sinclair, T. M., & Co	C	edar Kapid
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	SAUSAGE MANUFACTURERS. 205
CO-1 mind Charles gains desire desire desire Admini	BAUDAUB MANUFAULUBEGO. 200
*	IOWA (Continued).
	Hoffnar, Conrad Dubuque
	Reincke, Chas ".
•••••	Klein, John "
	Ryan, Wm., & Co "
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Lambrecht, A	
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Lambrecht, A  Meister, H Ottenheimer Bros. Reinhardt, A Ritz, C Roemer, H Schaefer, Mrs. J. H Schleus, J. C Sellendyer, L Snyder, A	Belair Market Belair Market City Market 1843 Frederick Avenue 30 Fell's Point Market 111 Hanover Market 204 Lexington Market Hollins Market 1-3 Fell's Point Market City Market 4 Jenkins Lane
Lambrecht, A.  Meister, H. Ottenheimer Bros. Reinhardt, A. Ritz, C. Roemer, H. Schaefer, Mrs. J. H. Schleus, J. C. Sellendyer, L. Snyder, A. Spuck, C.	
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0 Wilkins Street	Bell, A. SBever	rly
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Balch Market	Boston.	
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	er, P. E., & Co87 Exchange St.,	"
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Hunnewell,	G. G 536 Somerville Avenue,	+6
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Handy, H.	L 27 Hampden Street, Sp	ringfield
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Bertels, B.	J 15 Church Street, V	Vorceste
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	St. Louis (Continued).
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213 Eagle Street	O la Docking Co
	Schnouber, Henry
	NEW HAMPSHIRE.
California	Riedel, F., & Son 53 Walker Street, Manchester
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Platte City	FATTW TERREY.
Street, St. Joseph	a well and Ark Ave. Atlantic City
e Sts., "	Jacoby, J. C Board Walk and All Street, Bayonne Cohn, Louis
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Bender, Wm Railroad Avenue and 1st Street, Jersey City	
Rusch Bros	
Busch, A	
Flackenstein Bros 190 New York Avenue,	1
Atchison, Thos	
Railey H. E	1.
Pack M I124 Adams Street, "	3
Brown H 368 Springfield Avenue,	
Buechler & Seidler291 W. Kinney Street,	.5
Burkhardt, G	
Knorr J. H	
Poitrol G & Co 28th St. and S. Orange Ave.,	-
Bajer, Geo	
Dienzer, Geo. H54 Dennis Street,	
Dionger John 45 Dinners Street.	S
Hausermann Bros 112 Rip Van Winkle Avenue, Paterson	1 35
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NEW YORK.	
Bauer, Wm	25:
Rush Daniel Elizabeth and Osborn Streets,	150
Tomon D & Son 12 Main Street, Attic	
Black, R	D
Schoenrock, E 91-95 Hawley Street, "	57
Brooklyn.	
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Figure Bros Atlantic Avenue and Smith Street	et .
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Brooklyn	(Continued).	
Koehler, F	273, 3d	Avenue
Lochman, William	120 Union .	Avenue
Ludwig & Kieler		oadway
Luther, J	1081 Br	oadway
Neef, Adolph	274 Kumboldt	Street
Rau, Frank J		
Rothlein, John		Avenue
Scheller, H	1823 Br	oadway
Schmidt, August	2718 Atlantic .	Avenue
Stone, Jennie		Street
Stutz, Louis	817 Br	oadway
Weinberg, B	45 Belmont .	Avenue
Becher, F	718 Genesee Street,	Buffalo
Dold, Jacob, Packing Co	745 William Street,	66
Elsheimer, William	779 Genesee Street,	**
Klein, Andrew	230 Sherman Street,	66
Manner, Jacob Hicko	ory and Genesee Streets,	66
Bruehl, Julius		e Point
Kurtz, J	100, 2d Avenue,	6 1 6
Frair & Hovey	13 James Street,	
Catchpole, J. G., & Son		
Hofman, F. C	73 Seneca Street,	66
Van Huben & Baumgartner	346 Exchange St.,	"
Wilkins, C		. 66
Huber Bros	113 Main Street, L	ockport
Huber, J. & G		66 fa
McArthur, W. D		illerton
774	***	
New ?	York City.	× ),

Albert, William, & Co	335 E. 48th Street
Albert, William	
Bacharach, Joseph	347 Greenwich Street
Bacher, S	193 Eldridge Street

New York C	ity (Continued).
nlam f	187 Division Street
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Delancey Street

346, 2d Avenue

312, 3d Avenue

New York City (Continued). Friedman, L...... 8 Bayard Street German-American Provision Co...... 207 Duane Street Goldberg, Isaac......148 Rivington Street Goldman, G...... 314 E. Houston Street Golsong, Frank......240 Stanton Street Greff, Joseph...... 546, 10th Avenue Grossmann, August......729, 9th Avenue Grundler, J..... 795 Columbus Avenue Haft Bros...... 259 Delancoy Street Hahne, R., & Son......318 Greenwich Street Hedniger, R...... 2185, 2d Avenue Hengst, C......348, 1st Avenue Herold, George.................2d Avenue and 11th Street Hock, K......1411, 2d Avenue Jaeger, A...... 1569, 2d Avenue Keil, F...... 339 E. 46th Street Knob, Jacob......243 W. 48th Street 

New York Cit	ty (Continued).
Kohout, A	
Kopf, Albert	506, 1st Avenue
Kroetz, Charles	996, 1st Avenue
Kurasch, Gustav	
Lauger, Leopold	51 Delancey Street
Levithan, M	126 Ludlow Street
Liginger, G. F	
Lustgarten, O	44 Delancey Street
Mann, Frederick	147 E. Houston Street
Mase, John	146 Bleecker Street
Meier & Getzog	Grand Street
Meier, B	
Metzger Bros	
Morgenstern, Morris	202 Rivington Street
Mostovnitzky, D	74 Delancey Street
New York Tripe Co	W. 39th Street
Nichthauser, B	
Paarmann, Herman	
Peisachowitz, Moses	
Peiser, Albert.	
Poster & Aronson	
Recht, Rosenbaum & Co	
Reiggers, O	
Reime, C. F	
Reiss, G	
Renver, John	
Rinchter, A	
Rippe, Nathan	191 Division Street
Robl, A	516 W. 37th Stree
Rohe Bros	
Rohe & Bro	533 W. 36th Street
Roland, Philip	
Ross, William P	
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Scheisheimer & Neuburg.       209 E. Houston Street         Schuck, Charles.       .950, 1st Avenue         Schwartzreich, Meyer.       .233 Division Street         Silberman, B.       .42 Pitt Street         Silberman, D.       .24 Delancey Street         Simon, Abraham       .51 Canal Street         Sollender, Isaac.       .154 Rivington Street         Thomas, A.       .418 E. 66th Street         Turner, P. F.       .612 W. 39th Street         Waska, A.       .426 E. 73d Street         Webber, Richard.       .120th Street and 3d Avenue         Wertz, Frederick.       .89 Essex Street         Widrewitz & Kroll.       .93 Essex Street         Wolber, Philip.       .546, 9th Avenue         Wolf, George.       .617, 9th Avenue         Wolf, Young Louis       .258 Rivington Street         Zimmermann, M.       .318 E. Houston Street	New York	k City (Continued).
Schuck, Charles.         950, 1st Avente           Schwartzreich, Meyer.         233 Division Street           Silberman, B.         42 Pitt Street           Silberman, D.         24 Delancey Street           Simon, Abraham         51 Canal Street           Sollender, Isaac.         154 Rivington Street           Thomas, A.         418 E. 66th Street           Turner, P. F.         612 W. 39th Street           Waska, A.         426 E. 73d Street           Webber, Richard.         120th Street and 3d Avenue           Wertz, Frederick.         89 Essex Street           Widrewitz & Kroll.         93 Essex Street           Wolber, Philip.         546, 9th Avenue           Wolf, George.         617, 9th Avenue           Wolf, Young Louis         258 Rivington Street           Zimmermann, M.         318 E. Houston Street	Schaighaimer & Neuhura	209 E. Houston Street
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Haberman, C	The man C	177 Union Street.
Kahler, Louis	Tables Tonic	% Church Street. "
Luger, J. C	Kanier, Louis	Rochelle
Luger, J. C	Luger, J. C	

#### Rochester.

Paner M & Son	
Dunner I & C	61 Front Street
- Y	152 St. Joseph Street
Cross W A	74 Front Street
Ammor V	TIONE DELCO
W-L T	
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Porschet, F	20 Hanover Street
Veitz. D	

	Rocheste	r (Continued).
Veltz, J.		374 St. Joseph Stree
Vogel, A.		145 N. Main Stree
Wehle's, C	Casper, Son	50 Mumford Stree
Zweigle, J	. <b> </b>	50 Front Stree
		.742 Albany Street, Schenectad and Butternut Streets, Syracus
Meebold &	Frey	549 N. Salina Street, "
		49 N. Salina Street, "4th and Ferry Streets, Tro
Capp, P.,	& Bro	
Capp, P., De Forest,	& Bro	4th and Ferry Streets, Tro
Capp, P., De Forest, Grimm, F	& Bro A red M	4th and Ferry Streets, Tro
Capp, P., De Forest, Grimm, F Kehn, Ch	& Bro	4th and Ferry Streets, Tro 97 Congress Street, " 21 Jacob Street, "
Capp, P., De Forest, Grimm, F Kehn, Chi Kehn, Eli	& Bro	4th and Ferry Streets, Tro97 Congress Street,21 Jacob Street,24 King Street, "
Capp, P., De Forest, Grimm, F Kehn, Chi Kehn, Eli Rapp, C.	& Bro	4th and Ferry Streets, Tro97 Congress Street,21 Jacob Street,24 King Street,12 King Street,

#### OHIO.

#### Cincinnati.

Alamandan Duas	
Alexander Bros	Cormany Avenue
Barth's, F., Sons	335 McMicken Avenue
Blackmore, Dowson & Co	
Brenner, Chas	629 Coleraine Avenue
Brill, JasCormany	Avenue and Camp Wosbig
Buck, W., & CoMcLean	Avenue and Harrison Street
Buse, Henry	337 Sidney Avenue
Bnsh, H. F., Packing Co	
Cincinnati Abattoir Co	Spring Grove Avenne
Davis, C., & Co	8th and Sycamore Streets
Davis, C., Jr., & Co	
Dietz, H., & Co	271 Sycamore Street
Freitsch, S., Co	122 Coleman Street
Gehred, Casper	911 Central Avenue

#### Cincinnati (Continued).

Gradolf, V......11 Straight Street Heinz, Ed...... 518 Walnut Avenue Henz, Edw......87 Poplar Street Hoffman, John . . . . . Central Avenue and Baymiller Street Huttenbauer & March.....7th Street and Walnut Avenue Ittner, T ...... 9 Branch Street Jacob Packing Co...... Plume and Findley Streets Meyer, H. H., Packing Co... Central Ave. and Linn Street Meyer & Huschard...... 5 Clarkson Street Morrison, J., & Co...... Bank and Osiris Streets Rawson, J., & Son ......300 Sycamore Street Ruaner, Joe, & Co......33 Stark Street Schmidt, G., & Co......John and Livingston Streets Schrander Packing Co..... Elder and Logan Streets Schroth, J. P., Packing Co.. Cormany Ave. & Township St. Weiss, Chs. ...... 803 Freeman Avenue Zehler's, Geo., Provision Co.................................35 Logan Street

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Puffer, Henry	"	
Reinhardt, C. L	"	
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Schmidt, Frederick	"	
Schneider, Ed	66	
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Zapp, Peter	"	
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Runck, John623 S. Summit Street, W. S., Sucher, Charles	66	
Weingartner, A 269 W. River Dayton View,	66 <	
Gottwald, John	efiance	
Rittman, Charles 627 Meigs Street, San	ndusky	
Zipfel Bros	44	
Bellman, Macher & Co 735 Summit Street,	Toledo	
Brown, W. O., & Son	"	
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Villwock, R	701	

PENNSYLVANIA. Schuebel, Wm	
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Weilinger, John "	
Felker & Dotts	Easton
Gabrell, L. C Main and Market Streets, Nan	ticoke
Lape & Co	**
Oborski, J. A	**
Schappert, J	"
Philadelphia.	
Alber, Charles826 Race	Street
Alber, Gus	Street
Alber, Otto	venue
App, Louise	
Beiswanger Bros 4100 Lancaster A	venue
Bellon, Augustus	Street
Bildhauer, Robert527 N. 2d	Street
Burck, Wm. P., & Bros1214 N. 3d	Street
Fackler, Sophia 323 Norris I	
Farber, Chris	Street
Gregory, J. & G	
Malts, Louis	
Morrison, Charles	
Nussle, John71 Washington I	
Rodman, Ludwig824 S. Front	
Schmid, Frederick 27 Southwestern I	
Teitelbaum, Frank	Street
Twining's, Henry M., Son	Street
Veit, Margaret	farket
White, Oscar W	farket
Pittsburgh.	44
Dunlevy & Bros825 Liberty A	venue
Gloeckler, B	venue
Hanna, J. P., & Co543 Liberty A	venue

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.826 Race Street 48 N. 5th Street ancaster Avenue shington Market ancaster Avenue 17 N. 22d Street 527 N. 2d Street 214 N. 3d Street 23 Norris Market 00 Federal Street 2d Street Market 510 S. 7th Street

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5 Liberty Avenue 133 Penn Avenue 3 Liberty Avenue

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Hoeveler, J., & Co	820 Penn Avenue
Horner & Co	P. O. Box 535
Lohrey, Henry	472-478 East Street
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Leopold, G., & Co	
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Sangy, A	367 Canal Street
Schott, J. N	52 Randall Street

Bass Bros.................................. Bernon Street, Woonsocket Nerie, Sylvester ..... 142 Cumberland Street,

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Seel, Louis	207 St.	Philip Street,	66
Streble, J. A			

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Frank, N	"
Shamotulski, John Montgomery Avenue,	"
Shamotniski & Rider 214 W Oth Street	"

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Deck, Robert	Brenham
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Pockilla, E	108 Leonard Street, Dallas
Hamm, George	occo Market Street, Galveston
The Section A	100 Hillening Buces, 110dboom
D-LJ- E & Son	106 Central Market,
Hoefling, William, & &	Son
At .	UTAH.
Dickinson & Marriott.	265 S. Main Street, Salt Lake City
Hoan John	230 W. 7th Street S.,
Knight & Co	1()1 E. 2d Street Q.,
Milita & Song Co : "	RA W. IST STREET D.
White or some co	34 W. 18t Direct D.,
do to the Wife.	Lection 1
4, 111	VERMONT.
Barnes, Carlos	250 North Street, Burlington
Robertson, A. R	247 Wiwooski Avenue,
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	VIRGINIA.
Shaper C. P.	Lwnchhnrg
Bally T. & Son	1704 Franklin Street, Richmond
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Thebler V Tr. 4-1	2 1708 Main Street,
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Hechier, W. J	
Kastleberg, R	
Sauer, U. T., & Co	*************
	T A CITINGTON
	WASHINGTON.
Carstens Bros	121 West Street, Seattle
Steinle, D.	605 West Street, "
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treet, Galveston		106 E. 3d Avenue, Madiso
Street, Houston	Krueger & Co	551 W. Main Street, "
arket,		26 E. Mifflin Street, "
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Salt Lake City		
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Charrier R	
Cox. William	
Fearman, F. W	
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Lowey T. & Son	
Minon D	
Mahann Iosanh	
Schroder I	Mingson Mingson
Evens Samuel	
L L A-	
Leclair, O	
Matthews George	
Slattery & Terrance.	
Thorbahn, Herman .	
Almond, Robert	Toronto
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Bell, A	
Busse, Paul	66
Davis, William Co.,	The "
Fox Bros. & Co	
Griffith, Arthur	
Herson & Co	
Murray, C	
Park, Blackwell & C	0
Park, W. W., Co	
Rogers, T. J	
Rupitz, E	
Schubert, William.	" " " " " " " " " " " " " " " " " " "
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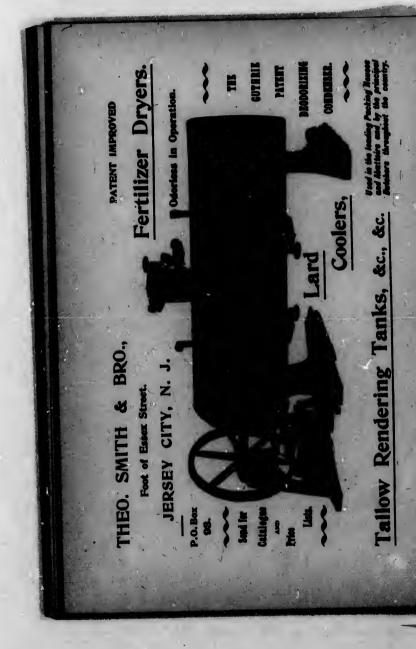
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Danbury Fertilising Co	Danbury, "
Ellsworth, F44 Market S	t., Hartford, A. Charles
Stafford, H. II242 State S	lt., 17 66
Sturtevant, F. C216 State S	it., 🖟 "
Rogers & Hubbard Co.,	
Pamachea Lake, near	Middletown, "
Miles, T. W	Milford,
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10 River Street,	New Haven, "
Maloney, John,	The same of the
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Nuhu, F Waterville	, Waterbury, "
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McGonigal, J. R	Dover. Delaware
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Harrington, S. S	Harrington, "
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Cranston, J. A., Co.109 King &	St., Wilmington, "
Welton & Whenn Co.	
203 W. Front Stre	et,
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1	Savannah Guano Co 88 Bay Street,
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	420 Ogden Avenue, Ontongo,
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	Maron D & Co 190 E. Kinzie Street,
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	National Chemical 269 Dearborn Street, "
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	Mehring, L 810 S. Meridan Street, Indianapolis,
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٧.	Raub, E., & Sons218 S. Tenn Sty
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Jones, J.	b., & Dro	.246 W. Main Street,		• •	
N. W. Fe	* ()-	.1601 High Avenue,	•	• ,6	•
Skene, W	., a UO	.331 W. Main Street,			6
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Farrar, F	. S., & Co	Valley Avenue	,	66	
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Atlantic	& Va. Co	306 Water Street	,		"
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Fleming's Guano Co26 South Street,	66	66
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Hachtel, John C106 S. Gay Street,	íc	66
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Manufand Fort. & Mfg. Co.,	**	66
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Monumental Chemical Co306 Water St.,	66	66
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	Glaser, T., & SonSt. George's Avenue, Linden,	**
	Ruckman, B. F., & Son New Brunswick,	"
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	Miller, H. S., & Co22 Clinton Street, "	"
	Newark Agricultural Co Passaic River, "	66
	Muckel, Francis Washington Avenue, Albany, I	V. Y.
	Price & Reed	66
	Herrick, George J27 River Street, Amsterdam,	66
	Baker, H. J., & Bro.,	
	Huntington Street and Gowanus Canal, Brooklyn,	"
	Forrester, G. B119, 4th Place, "	" "

ansas City, Mo. , St. Louis, lelena, Montana ad, Dover, N. H. eet, ue, 66 eet. . Belvidere, N. J. ... Beverly, a, Camden, Elizabeth, renchtown, rsey City, N. J. ue, Linden. Brunswick, rd, Newark, ne, et, . " rer, ue, Albany, N. Y. ay, . .. Amsterdam,

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New York City (Continued).		
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39 Broadway, New	w York C	ity
Forrester, George B 169 Front Street,	46	п
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German Kali Works93-99 Nassau Street,	₹66	
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164 Front Street, New	York Ci	ty
International Phosphate Co.,		•
1 and 3 Union Square,	66	
Kinney & Co	66	
Kuh, E. S455 Produce Exchange,	"	
Lippmann, Clarence H 136 Water Street,	. 66 .	
Lister's Agricultural Chemical Works,		
159 Front and foot W. 38th Street,	66 4	
159 Front and 1000 W. Soul Street.	ee 🐔	
Ludlom, Frederick140 Pearl Street,	46	
Malcomson, Alfred S172 Pearl Street,	. 66	,.6,
Manurine Mfg. Co1001, 1st Avenue,		
Mapes Formula and Peruvian Guano Co.,	* 66	
143 Litoerty Street,		
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130 Broadway,		
New York Fertilizer Co.,		
130 Fulton Street,		
New England Dressed Meat and Wool Co.,	66	,
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Pacific Guano Co81 Fulton Street,	1	
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Tingle, A. HCambrid	ge. "
Canton Fertilizer Co 8 N. Market Street, Canto	
Ham, M., & Co22 W. Main Street, Chillicott	
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Cincinnati Sanitary and Fertilizer Mfg. Co., "	46
Cleveland Dryer Co., Fert. Exchange Bldg., "	66
Grasselli Chemical Co	nd. O.
Stadler, J. L. & H.,	
Newburgh and Jennings Streets, "	66
Western Union Chem. Co., 160 Summit St., "	**
Flick, J. J., Provision Co521 Front St., "	
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Royal Fertilizer Co 112 Public Square, "	66
McCallum, James, & Co329 E. 3d Street, Dayt	on. "
Rauh, E., & Sons	
Starr, C. A	66
Vaughn, Bonsall & Co 101 Newgarden St., Sale	m . 9 66
Jarecki Chemical Co1st Street, Sandus	
Springfield Fert. Co265 E. High St., Springfie	
Rassel, N., & SonsPark Street, Tole	
Kaercher, F. AYoungston	
Kaercher, H. D "	66
Metzger, F. C	66
Smith, George S	2 66
Alaska Oil & Guano Co43 Concord Bldg., Portland	. Ore
Czarnicki, E. L., & Son43, 1st Street, Allegher	
Scientific Fert. Co286 North Avenue,	
Walker, Stratman & Co. (Inc.)47, 3d St., "	66
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	,	Dodds & Garrett 712, 7th Avenue, Beaver Falls,	Pa.
я		Fenner, F. E Bethlehem,	"
		Schettig, Adam Carrolltown,	"
п		Yearsley, Isaac, Jr	66
		Burton, S. S 9 W. 9th Street, Erie,	"
		Schaal, Jacob 2406 Holland Street, "	- 66
		Simmons, F. R	"
		Blocher, D., & CoGettysburg,	**
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		Bomberger, J. H. Lititz,	66
		Lack. Fertilizer and Chemical Co Mossic,	"
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	-	Brown & Gilman118 S. Delaware Ave., "	"
		Cornell & Green Manure Co., 972 N. 9th St. "	"
		Dougherty, E 3 S. Front Street, "	"
	t.e	Galbraith, D., Jr.,	4
		Hedley and Richmond Streets, "	66
		Green, E. M2707 N. Broad Street, "	66
	· e.	Hess, S. M., & Bro., 4th & Chestnut Sts., "	"
	0	Howitz, S. H 2 Chestnut Street, "	66
		Jones, Wm. H1916-1918 Market St., "	66
		Keegan, William1823 Fitzwater St., "	66
	. 6	Liebig Mfg. Co22 S. Delaware Ave., "	"
		Phillips Moro Chem. Co131 S. 3d St., "	. 66
		Quaker City Poudrette Co.,	•
		19 N. Juniper Street, "	66
	, 6°, 6° 1°, 1	Reese, John S., & CoBullitt Building, "	66
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.,	1 2.	Sanitation & Fert. Co 635 Drexel Bldg., " "	66
	- 24	Shanley & Van Brunt14 S. Broad St., "	"
1	X.	Sharpless & Carpenter114 S. Del. Ave., "	66
	250	Shoemaker, M. L., & Co. (Ltd.),	
1	7	Venango Street Wharf,	66
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South Carolina attanooga, Tenn.

Memphis, Nashville, Pierce, A. G....190 College Street, Burlington, Vermont Wheeler, M. E., & Co.,

12 Pleasant Street, Rutland, Johnson Bros......Farmville, Va. American Fertilizer Co ...... 3 Atlantic St., Norfolk, " Baugh & Sons Co..... Dickson's Wharf, De Jarnette, R. E......57 Main Street, Freeman, E. B., & Co.....42 Main Street, Imperial Guano Co......263-265 Water St., Old Dominion Guano Co....40 Main Street, Reid, Chas., & Sons .....14 Division Street, Simpson, C. H..... 1 Roanoke Dock, Standard Guano Co.....86-88 Union Street, Taylor & Tredwell......40 Main Street, Tygert, Allen, Fert. Co....16 Union Street, Davie & Whittle ..... 51 N. Sycamore St., Petersburg, Va. Fla. Phosp. Co...51 N. Sycamore St., Ames Fertilizer Co......Lincoln, Portsmouth, Brooks, E. C., & Co......111 High St., Everett, J. C......520 Middle Street, Allison & Addison ...... 1322 Cary Street, Richmond, Atlantic and Va. Fert. Co... Crenshaw St., Durham Fertilizer Co..... 2601 Dock St., Henrico Sanitary Co., Chamber of Commerce, James River Marl and Bone Phosphate Co., Chamber of Commerce, Johnson, R. H......1434 Cary Street, Lee, Alfred S..... Dock and 28th Streets, Tinsley, J. G., & Co . . 1326-1328 Cary St., Travers, S. W., & Co....1321 Cary Street, Somerset Fertilizer Co......Somerset, Colt, Reeves & Co ......12 Johnson Street, Stanton, " Graham, J. E.....8-10 Johnson Street. " " Janesville Fert. Chemical Works....Janesville, Wisconsin

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Colorad	o Soap Co	1824-1833, 15th Street,	4.6
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		3048-3062 Blake Street,	"
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E. Sha	ron		. Balt
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		.77-79 Talcott Street,	e 66
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Mexican Amhole Soap Co	
G. A. Shoudy Soap Co	
Warnock & Ralston	
E. B. Shurtleff	
N. Davis	
3.	
INDIANA.	
N. Huddleston	Dublin
Melzer & Co	
Summit City Soap Co	Fort Wayne
E. C. Andrews & Co	Indianapolis
Atkins Soap Co	6. 66
J. A. Hunt Soap and Chemical Co	
M T OIL	"
Park & Sons	, "
M. & J. Schnaible	Lafayette
W. Heppe	Logansport
Shore, Brackett & Co	
est t	R
IOWA.	
Atlantic Soap Co	Atlantic
C. Mathes	Burlington
C. Anthony	Cedar Rapids
C. Anthony	Davenport
J. C. Matthes & Bro	

IOWA (Conti	inued).
Des Moines Soap Works	Dubuqu Fort Madisor Keoku
C. H. Tondro	Sioux Cit
KANSA	\$ 8 g
Morse Soap Co	Atchiso
Kansas City Soap Co	Kansas Cit
R. S. Craig	Leavenwort
KENTUC	KY.
Kentucky Refining Co203	3 Shelby Street, Louisvil
A. Klung	1 Story Avenue, "
Wood-Haworth Co702 C	lawthorn Street, "
Cornwall Bros	: *************************************
LOUISIA	<b>NA.</b>
Gates & Veazey	New Iber
Commercial Soap C. & S. Mfg. C	lo. (Ltd.)
80 Mac	gazine Street, New Orlea
J. Ellerbusch464 S. Li	iberty Street. "
A F L HonoldI	Louisa Street. "
J. H. Keller's Soap Works 1	10 Gravier St., "'
J. C. Kirchberg Washing	gton Avenue, "
H. W. KnieperLaf	layette Street, "
L. Picker	4th Street 66

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treet, Des Moines	J. C. Whitney	Auburn
Dubuque	W. Hellier Co	
Fort Madison	A. H. Jones.	"
Keokuk	Carville Soap Co	Biddeford
Mason City	R. Libby	
Sioux City	F. J. Hewins	Manchester
Waterloo	I. E. Sherburne	
ę i	D. Pike	Norway
	J. Carney	Portland
	E. D. Lunt & Co	
Atchison	Edward Nixon	
Kansas City	Portland Soap and Chemical Co	
Leavenworth	A. Small	Richmond
Ottawa	€ <sup>©</sup>	
	MARYLAND	•
1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1	James Armstrong & Co115 Conco	rd Street, Baltimore
Street, Louisville	Barry Bros. & Co602 Bure	en Street, "
venue, "	J. J. Lang & Co	tt Street, "7
Street, "	C. Dipps	ns Street, "
"	Sillman & Myers Co8 S. Howar	rd Street, "
	Union Soap Co211 N. Arc	h Street, "
New Iberia	MASSACHUSET	
TO TOOLING	O. Boardman	
et. New Orleans	O. J. Bigelow	
et. "	H. A. & L. J. Thompson	
et. "	C. Livingstone	
St., "'	S. H. Atherton	
ne. "	B. T. Babbitt	
et. "	Barny & Co 283 Fran	
et. "	C. F. Bates Co123 C	
	D. Blanchetti, Hyde P	
947	Boston Soap Co234 Commo	ercial Street, "

MASSACHUSE	ETTS (Continued).	
Canton Mfg. and Bleaching	Co322 Congress St.,	Boston
Ohilds & Childs	.4 Commercial Street,	••
A H Cobb & Co	97 High Street,	, "
N Collemore	4 Charlestown Street,	"
Commonwealth Soun Co	458 Federal Street,	66
Curtis. Davis & Co	136 State Street,	"
I. C. Davis & Son	3 Chatham Street,	,66
Dobbins Soap Mfg. Co	144 State Street,	66
T. Earl	32 Dorchester Avenue,	"
N K Fairbank Co	224 State Street,	66
Ford & Dennen	16 Thayer Street,	-66
Granita City Soan Co	.98 Commercial Street,	"
Gunn's Bristol Soan Co	133 Pearl Street,	"
Hovie Mineral Soan Corp'n.	261 Washington St.,	-
C G. Hntchinson	113 Water Street,	••
C L Jones & Co	30 Commerce Street,	••
Marvela Compound Mir. Co	118 Water Street,	••
The J. Morrill, Jr.: Co	8 Commercial Street,	
T F Morse & Co	66-68 Norfolk Avenue,	
E Nathan	71 Prentiss Street,	· · · ·
N E Scan Co	248 Congress Street,	
Oakley Soan and Perfumery	Co67 Chauncey St.	
Proctor & Gamble Co	190 State Street,	•
Rand & Byam 6 Char	les Street, Charlestown	, "
Robinson Bros. & Co	.250 Devonshire Street	, "
Schultz & Co	8 Broad Street	, "
H. R. Stevens	464 W. Broadway	, 66 %
Warren Soap Mfg. Co	143 Federal Street	,
G. F. Whitney	59 Long Wharf	, "
E. A. & W. Winchester	3 Chatham Street	, "
M. Wing	225 Congress Street	, 66
Osborn A. & Co	25 Central Wharf	5066
Carr Bros	Camb	ridgeno

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MASSACHUSETTS (Contin	ued).
Curtis, Davis & Co	. Cambridgeport
J. C. Davis & Son	
T. M. Davis	. "
J. Dolan	. 1 44
J. C. Dow & Co	. "
C. L. Jones & Co	. "
Kemp, Lysander, & Sons Broadway	
J. Reardson & Sons	. "
F. H. Teele	
W. H. Norris	
P. W. Sawtelle & Co	"
E. B. Pond	
J. Henihan	Dedham
Aug. Hallett	Dennis
Z. C. Doty	
Hargraves Mfg. Co	Fall River
J. Winward	
Cowdin & Walker	
M. A. Torrey & Co	
R. Sommers	Franklin
C. Smith	Georgetown
John C. Wilkins & Co	
A. Marchant & Son	Gloucester
Jesse O. Newton	Greenfield
A. S. Willard	Hadley
Beach Soap Co	
E. Metras & Co	, "
W. H. Abbett	Holyoke
Main Balsam Fir Co	Hyde Park
Stackpole & Son	Ipswich
J. H. Whalen	Lancaster
Beach Soap Co	
J. Glennie & Co	"
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208	BOAP AND CANDLE MA	
	MASSACHUSETTS	(Continued).
C. G. 1	Kimball & Co.	Lawrence
D. C. 1	Mann	
Scollay	& Rich	
WN	Dickinson	
D Wh	ithed	
J Har	mson & Son	Lynn
C. E.	Marsh & Co	
John (	N Sargent	
J. W.	Cobb	
Jinks !	Soan Mfg. Co	
A. S.	Shepard	
Goodr	ich Bros	Mediora
J. Mai	nn	Montague
C. H.	Gibbs	Nantucket
S. Em	nerson	Natick
Bryan	t & Brett	New Begiord
Georg	e M. Crossman	
T. He	ersom & Co	
M. F.	Whittemore	
A. St	anwood & Co	Newburyport
E. S.	Barrett	Northampton
V. P.	Converse(	West Parms),
R. F.	Richardson	
J. D.	Sawyer	Deshada
J. N.	Burbeck	Peabody
B. J.	Winchester	Dittagald
C. W	. Kelsey	Opinor
C. F.	Bates Mfg. Co	Pookland
J. A.	Torrey	Changehow
A. C	ardinal	Somewhall
Jame	es & Son	
G. W	Norton	Gneinefal
T. O	Aniow .	

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Law	rence
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New Bed	atick
New Bed	lford
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Newbury	mort "
Northan	port
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Pitte	field
Or	incy
Rook	land
Rock	harme
Silrews	Dury
Some	LAITIG
Spring	2

MASSACHUSETTS (C	Continued).
Fisk Mfg. Co	Springfield
Fiske & Allen	
Capitol Mfg. Co	
D. R. Barlow	Sturbridge
E. Kelley	
W. Bassett	
H. N. White	
P. M. Jefferson & Co	
D. Whithed	
Boynton & Williams	
L. Gilbert	Ware
G. H. Rand	
Warren Soap Mfg. Co	Watertown
A. Elliott	
J. A. McKinstry	
Charles F. Rugg	
M. W. Smith	"
MICHIGAN.	
A. Birk	Ann Arbor
Calver Brothers	
Valley Soap Co	
Detroit Soap Co	25th Street, Detroit
J. Hartness Soap Co125 Hen	
J. Metzner & Co194 Micl	HRan WAGHIG'
Schulte & Bro	ter rait a Dercon,
Schulte Soap Co945 Wood	
J. J. Hurley	Flint
Grand Rapids Soap Co	Grand Hapids
Central City Soap Co	Jackson
C. Brand & Co	Lansing
H. Passolt	

SOAP	AND	CANDLE
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,		ESOTA.	γ.	
American Soaj	and Chemica	l Co	Minne	eapolis
Northwestern	Soap Co411	S. E. Main St	treet,	:4
N Oleon & Co		2519 S. 9th St	treet, '	
Minnesota Soa	n Co	202 Eagle	Street, St	. Paul
Twin City Con	mpound Mfg.	Co410 Ceda	r Street,	- 66
	MISS	BOURI.	(	1
E. P. Dresser	Soap Co.,			
2	9th Street and	S. W. Bouler	rard, Kans	as City
Inter-State So	ap Co	.1608 Main S	treet, "	
Mexican Root	Soap Co1	.023 E. 19th S	treet, '	- 4
Peet Bros. M	fg. Co10	1 W. Levee S	treet, '	•
S. Potest		Kirkwood S	treet, '	6
Robinson & C	0			Mexico
L. P. Breach	& Bro	.403 De Soto .	Avenue, St	. Louis
Horman Eide	nhardt	101 N. 2d	Street,	66
N K Fairha	nk Co	S. 3c	Street,	66
H F Franke	)	108 S. 4tl	Street,	
Goodwin Mfg	. Co. (Candles)	.3332 Choute	au Ave.,	66
T C Hoos Se	oap Co8	02 Washington	Street.	66
Schooffer Bro	s. & Powell Mi	z. Co325-7 N	. 2d St.,	66
Theorem & S	chulenberg	610 N. Mai	n Street.	<b>"</b> "
Wm. Waltke	& Co	2	d Street,	
	NEE	RASKA.		2 th
Churchill &	Sargent			Lincoln
Amer. Neftil	ene and Natur	al Soap Co Ka	mge block	Omana
J. S. Kirk &	Co	511 8.	13th Stree	t, "
W. A. Page	Soap Co	115 Hic	kory Stree	t, _ '',
P. J. Queale	y Soap Co	2805 W	lnut Stree	t, "
	NEW H	AMPSHIR	E.	
H. S. Kelsey	7		Cl	aremont
C. Barker				Concord
	A.	*·	. 1 .	1 2

...Minneapolis eet, "
Street, St. Paul, Street, " rd, Kansas City eet, reet, "
reet, "
......Mexico venue, St. Louis Street, " Street, Street, Street, a Ave., Street, 2d St., Street, Street, .....Lincoln ge Block, Omaha
3th Street, "
ory Street, "
nut Street, " .....Claremont

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NEW HAMP	SHIRE (Continued).
T W Dobinson	Concord
O N Franch	Penacook Street, "
D C Mounill	Penacook Street,
O W Dand	Derry
Death Gran Co	Toyot.
Beach Soap Co	Exeter
W. Ridley	"
J. W. Tilton	Hinsdale Loberon
E. & N. Worden	Lebanon
J. Louges	Standardon
J. H. Parker	Manchester
J. S. Holt & Co	
J. S. Holt & Co	Mason
Barrett & Wilson	Milford
W. S. Keith	Milton
C. A. Wallingford	(Milton Mills), "
S. G. Chamberlin	Nashna Pitte Gala
E. F. Marsh	Portemouth
H. E. Robey	Portsmouth
H. J. Freeman	
W. H. Haskell	66
John Whipple	Sanbornton
H. D. Smith	
	TEDGEV
N.E	W JERSEY. Ruelington
P. McCuster	Burlington Camden
J. Baxter	Gan On
Camden and Philadelph	hia Soap Co
Billington Bros	299, 1st Street, Jersey City
Colgate & Co	York Street, "
Oakley Soap and Perfu	mery Co308, 9th St., "
Stenken & Brau	241 Newark Heights,
C. Darnell	Mount Holly
A. Heller	279 Plane Street, Newark

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NEW JERSEY (Continued).	4
J. U. Lyon 4 Commercial Street, N	ewark
Alpha Soap Co	Passaio
M. H. DuffyPa	terson
Riverside Soap Co	"
J. T. Conkling & SonSon	erville
Davis BrosT	renton
O. T. Neldt & Co	" ,
NEW YORK.	
John M. Christian & Bros 42-44 Delaware Ave.,	Albany
D. Costigan	"
C. Ten EyckChapel Street,	"
Binghamton Soap WorksBingl	namton
A. Ives	"
H. E. Parmeleo	"
Amalga Soap Works 85 Sedgwick Avenue, Br	ooklyn
Borax Soap Works	"
Domestic Mfg. Co98 West Street,	"
Friedman-Doscher Co 108 Raymond Street,	"
(1 S Higgins Co	"
Higgins Soan Co 660-2 Atlantic Avenue,	".
Kirkman & Son	"
J. Lins	"
J McCarthy	"
Oil Soap Co	"
D. Pringle	**
Rutherford & Barnes320 Driggs Street,	• •
Smith & Oetlinger Co67 George Street,	66
Thurber, Whyland Co 390 Smith Street,	"
Lefforte Vanderhilt	**
R. W. Bell Mfg. Co	Buffalo
The Dingman Soap Co2-4 Lock Street,	•
W. H. Edson	i
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Street, Newark ..... Passaic .....Paterson ....Somerville .....Trenton e Ave., Albany Street, " Street, "
Street, "
...Binghamton enue, Brooklyn enue, reet, reet, nue, enue, reet, reet, reet, reet, nue, reet, reet, reet, Street, "Street, "Street, "Street, "

NEW YORK (Continued).	
Gowans & Sons	Buffalo
J. Harris Mfg. Co867 Ellicott Street,	e. 66
A. Hoefner	"
Hoffeld & Co	"
J. D. Larkin & Co	44
Lautz Bros. & Co22-44 Hanover Street,	"
J. McComb	"
W. Roper 1391 Niagara Street,	"
Rice & Robinson Soap Co 251 Seneca Street,	46
Am. Soap & Washoline Co140-180 Central Av.,	Cohoes
Cohoes Soap Co	"
F. W. Grant	66
P. Biggs	
B. DraperGler	
Willett & HollettGlov	ersville
A. GibsonK	ingston
Mrs. P. McCormick(Rondout),	"
Middletown Soap CoMidd	
B. B. OakleyN	ewburg
American Progressive Product Co. (Ltd.),	
34 Front Street, New Yo	
Am. Soap and Washoline Co115 Pearl St.,	
The Andrews Soap Co318 Broadway,	
B. T. Babbitt64-84 Washington Street,	
Blondeau & Co73 Watts Street,	
David S. Brown & Co 8 Thomas Street,	•
Carbolic Scap Co230 Pearl Street,	
Carbolio Soap Co230 Pearl Street, Childs & Childs (Bon Ami).95 William St.,	
Carbolic Scap Co230 Pearl Street, Childs & Childs (Bon Ami).95 William St., Colgate & Co55 John Street,	* ,
Carbolic Scap Co230 Pearl Street, Childs & Childs (Bon Ami). 95 William St., Colgate & Co55 John Street, W. H. Daggitt124 Jane Street,	
Carbolic Soap Co230 Pearl Street, Childs & Childs (Bon Ami). 95 William St., Colgate & Co55 John Street, W. H. Daggitt124 Jane Street, Dobbins Soap Mfg. Co77 Barclay Street,	
Carbolic Scap Co230 Pearl Street, Childs & Childs (Bon Ami). 95 William St., Colgate & Co55 John Street, W. H. Daggitt124 Jane Street,	A

NEW YORK (Continued).	· Y	
P. Feeney	iew York	City
Fels & Co338 Broadway,	66	100
Gaunt & Janvier365 Canal Street,	44	
W. Haskell414 W. 28th Street,	66 *	- 1
J. G. Hay & Coft. 38th Street,	"	
Holbrook Mfg. Co470 Washington St.,	46	
J. E. Luscomb532 W. 24th Street,	"	
J. McGee618 W. 39th Street,	66	
Enoch Morgan's Sons Co 439 West St.,	66	
N. Y. Soap Works6 Deshrosses Street,	66	
The Packer Mfg. Co81-83 Fulton St.,	"	
Proctor & Gamble Co Worth Street,	"	
J. Pyle & Sons436 Greenwich Street,	"	
D. S. Quimby20 Vesey Street,	= 46	
J. T. Rapelje 464 Washington Street,	- "	**
G. Reichard	"	
Riverside Soap Co20 Platt Street,	66	
Rosenblatt & Co 6 Desbrosses Street,	"	
Schultz & Co 164 Franklin Street,	"	
Sconrene Mfg. Co419 8th Street,	"	
N. Sheldon & Co154 Chambers Street,	"	
C. W. Smith121 Elizabeth Street,	. "	
Smith & Oetlinger Co 351 Greenwich St.,	"	
J. Stanlev	66	
Achille Starace	"	
V. L. Tenney	• •	**
P. C. Thompson & Co194 Franklin St.,	1	
W. & H. Walker56 Warren Street,	- "	,
Thomas Brennan1267 Broadway,	"	
Calif. Olive Oil Soap Co 155 Chambers St.,	. 38"	
Elliott Mortimer Mfg. Co192 Water St.,	"	
Manhattan Soap Co509 W. 30th Street,	"	· ·
Mingua Mfg. Co 199 W. Houston Street,	28 66	' ×

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New York City

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t	Perfum	ery	Co.4	3 Lec	nard	St.,	N
			100	West to	Q.	-	

Oukley Soup & Perfumery Co.43 Leonard St., New York City
E. A. Olds100 Fulton Street, "
Theo. Ricksecker58 Maiden Lane, "
Rockeach & Co44 Suffolk Street, "
Royal Soap & Perfumery Co 801 G'wich St., "
J. Thalheim & Co99 Maiden Lane,
Wineburgh Bros111-113 Fulton Street, "
A. A. WellingtonOswego
Dunwoody BrosPonghkeepsie
W. Scott
W. Akinhead68 Front Street, Rochester
A. Metcalf
S. Moulson41 N. Water Street,
G. W. Scott Soap Co103 W. Main Street,
S. V. Sharp
White Swan Soap Co500 Exchange Street,
Wm. D. Worden57 W. Main Street, "
C. BrodockRome
P. Schneible
A. L. Allen Salem
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Lascelles Mfg. Co
Lascelles Mfg. Co
Lascelles Mfg. Co. " P. D. Whitaer. Saratoga R. Merchant " White & Quick "
Lascelles Mfg. Co. "   P. D. Whitaer. Saratoga   R. Merchant "   White & Quick   "   W. W. Bassett
Lascelles Mfg. Co. " P. D. Whitaer. Saratoga R. Merchant. " White & Quick " W. W. Bassett 914 Montgomery Street, Syracuse Echerman & Will 406-408 Ash Street, "
Lascelles Mfg. Co. " P. D. Whitaer. Saratoga R. Merchant. " White & Quick " W. W. Bassett 914 Montgomery Street, Syracuse Echerman & Will 406-408 Ash Street, " H. Finn & Sons. 433 E. Water Street, "
Lascelles Mfg. Co. " P. D. Whitaer. Saratoga R. Merchant. " White & Quick " W. W. Bassett 914 Montgomery Street, Syracuse Echerman & Will 406-408 Ash Street, " H. Finn & Sons. 433 E. Water Street, " A. S. House 885 S. Beech Street, "
Lascelles Mfg. Co. " P. D. Whitaer. Saratoga R. Merchant. " White & Quick " W. W. Bassett 914 Montgomery Street, Syracuse Echerman & Will 406-408 Ash Street, " H. Finn & Sons. 433 E. Water Street, " A. S. House 885 S. Beech Street, " C. L. Jones & Co. 317 S. Water-Street, "
Lascelles Mfg. Co.
Lascelles Mfg. Co. " P. D. Whitaer. Saratoga R. Merchant. " White & Quick " W. W. Bassett 914 Montgomery Street, Syracuse Echerman & Will 406-408 Ash Street, " H. Finn & Sons. 433 E. Water Street, " A. S. House 885 S. Beech Street, " C. L. Jones & Co. 317 S. Water Street, " P. F. Murray 712 Centre Street, " Phænix Candle Co. 811 N. Alvord Street, "
Lascelles Mfg. Co. " P. D. Whitaer. Saratoga R. Merchant. " White & Quick " W. W. Bassett 914 Montgomery Street, Syracuse Echerman & Will 406-408 Ash Street, " H. Finn & Sons. 433 E. Water Street, " A. S. House 885 S. Beech Street, " C. L. Jones & Co. 317 S. Water Street, " P. F. Murray 712 Centre Street, " Phænix Candle Co. 811 N. Alvord Street, " Syracuse Steam Wax Works. 811 N. Alvord St., "
Lascelles Mfg. Co. " P. D. Whitaer. Saratoga R. Merchant. " White & Quick " W. W. Bassett 914 Montgomery Street, Syracuse Echerman & Will 406-408 Ash Street, " H. Finn & Sons. 433 E. Water Street, " A. S. House 885 S. Beech Street, " C. L. Jones & Co. 317 S. Water Street, " P. F. Murray 712 Centre Street, " Phænix Candle Co. 811 N. Alvord Street, "

	Y YORK (Continued).	` -
	631 River St	
	Co	
D. S. Robbins		Vatertow
	оню.	
Andrews Soap Co	233 Spring Grove Avenue,	Cincinna
B. T. Babbitt		"
L. L. Barnes		"
Cincinnati Soap Co.	13 Logan Street, Clarkson Street,	"-
I. L. Cragin	105 W. 2d Street,	- 66
	106 Coleman Street,	~ "
N. K. Fairbank Co.		"
Globe Soap Co	33 Water Street,	
Harkness & Cowing	Co Eggleston Avenue,	. "
H. G. Hunnewell	552-564 Plum Street,	"
T. A. Kilduff		"
B. H. Lamping & C	o135 W. Canal Street,	66 4, 2
J. M. Long		"
McCassey Bros. & C	o146 E. Front Street,	66
		"
	13 Sycamore Street,	66
C. Muller	231 Spring Grove Avenue,	"
	Jo United Bank Bldg.,	. "
	234 Colerain Avenue,	"
C. Shoenhals & Co.		66
		"
	Leonard Street,	Clevelar
The Central Mfg. C	oDell Avenue,	. "
	Soap Works Newburgh St.,	
T. S. Davies	1015 Scranton Avenue,	
		44

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Street,

OHIO (	Continued).
Poskind & Udisky	333 Willey Street, Cleveland
T R Stafford	400 Canal Street,
Columbus Fluid Soan Co	Columbus
Columbus Soap Works	
~ ~ . 0.01	•
Janton & Farris	
Tohngon & Co	
() Chimnen	Coshocton
Beaver & Co	
L. M. Brown	Dayton
Fanghar Bros	
Howitt Brog	
n a.1	Dresuen Dresuen
IInion Soon Co	East Liverpool
D Wighle	Ironton
A Tafannotto	Marion
Marion Soon and Chemica	Works
Simpson's Soan Mfg. Co	
I Zotmann	Portsmouth.
M. A. Smith	Springfield
Bonner & Kirk	Steubenville
F. L. Ludwig & Co	Sycamore
Assemblies Soap Mfg. Co.	Toledo
S. W. Bell & Co	
T. Jones	
Thompson & Chute Soap	Co
H. Williams	Uo
R. Sanders	
Ludlow Soap Mfg. Co	Willoughby
W. M. Hanson	Willoughby
L. D. Dillon Soap Co	Zanesville
D. Hahn	
Schultz & Co	(A) (B) (C) (C) (C) (C) (C) (C) (C) (C) (C) (C

PENNSYLVANIA.	Υ ,
William Creese Co. (Ltd.)124-128 Irwin Ave.,	Allegheny
G. Hasley & Sons332 Madison Avenue,	"
Staud & Co	
W. & H. Walker 45, 3d Street,	e
M. Garner	
J. J. East & Co	Bellevue
J. C. Gerbig	nbersburgh
J. W. Swalley	Erie
L. Harm	arrisburgh
C. F. Seiber	44
B. T. Babbitt 108 S. Delaware Avenue, P.	hiladelphia
Charles A. Breyer2144 E. Norris Street,	"
B. Brooke & Co2314 Wood Street,	"
Bush & Co207 Ledger Place,	"
Colgate & Co700 Arch Street,	"
Columbus Soap Co 607 Sansom Street,	"
F. Conway's Sons119 South Street,	**
W. Conway's Sons316 S. 2d Street,	"
Day & Frick1760 Howard Street,	"
Dobbins Soap Mfg. Co57 Forrest Building,	19
W. Dreydoppel208 N. Front Street,	2,66
T. Earley705 Beach Street,	"
J. Eavenson & Sons313 N. 20th Street,	766
Ecker & Co212 E. Susquehanna Avenue,	"
J. S. & T. Elkinton227 Chestnut Street,	"
L. M. Elkinton 532 St. John Street,	66
N. K. Fairbank Co 138 N. Delaware Ave.,	"
Fels & Co	"
Goldsmith & Co727 Sansom Street,	**
J. Good	. 66
J. M. Haeberie 1145 Germantown Ave.,	166
R. Hamilton & Son 1539 Anthony Street,	"
Kendall Mfg. Co 1207 Fairmount Ave.,	~ 66

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ve., Allegheny	O. Kline & Co968 Franklin Street, Philadelphia
nue, "	Lautz Bros. & Co13-15 S. Front Street, "
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reet, "	L. M. Leberman116 Margaretta Street, "
Ashland	Love & Donnelly1523 Chestnut Street, "
Bellevue	P. McCullough420 Munroe Street, "
Chambersburgh	C. I. McKeone & Co35 S. Front Street, "
Erie	J. McNamee1426 Randolph Street, "
Harrisburgh	W. T. Marks320 N. 20th Street, "
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θ, "	H. C. Sawyer Soap Co. (Ltd.)2606 Penn Ave., "
ot,	S. Stunz & Son708 Bingham Street, "
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et, "	Ahlborn Bros
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RHODE	ISLAND.	А.
O M Holmes	East Pr	ovidence
E D Jones & Son		Newport
James O. Draper & Co		BWtucket
TITL:40 Dogo Mfg Co		173
Unmas Mfg. Co	Westminster Street, Pl	rovidence
O M Humes	35 Wood Street,	1 6
Kandall Mfg. Co	Friendship Street,	
TO S & T M. Lincoln	Allens Avenue,	
J. R. Mathewson	15 Towner Street,	66
B. F. Medbury3	5 Comstock Avenue,	66
Miley Soap Co	8 Day Street,	ec ()
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Sunnyside washing rowds	544 Fountain Street,	66
W. H. Place & Co	668 Eddy Street,	"
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Union Oil Co23	9 Tockwotton Street,	"
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S	10th Street	Memphi
D. F. Brown	N College Street	Nashville
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Southern Novelty Co	Huntington
Southern Company	
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The B. J. Johnson Co	4th Street, "
The McCullough & Dixon Co411 V	liet Street,
Rickers & Co52-6	3d Street.
B. Senderhauf & Co 103 Non	rth Avenue,

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## WISCONSIN (Continued).

H. Sparch5	4 Jackson Street, I	Milwaukee
F. Trenkamp & Co209	Michigan Street,	"
Crystal Soap Co226	E. Water Street,	"
H. & S. Seligmann	235 Broadway,	66 1
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B. E. Lichtenheld		Racine
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# PORK PACKING—AB INITIO.

LIVE HOGS.

The best "bacon" hog and the most profitable and satisfactory to the packer and consumer is the "Berkshire." Yet the most popular hog with the raiser, on account of his attaining a marketable weight at a much earlier age, is the "Poland China." This latter hog, corn-fed, might truthfully be termed the "lard hog." He does not, on account of his being so quickly grown, yield as much net as his more matured brother, the "Berkshire."

To those interested in raising hogs we would suggest: A little flour of sulphur administered to the hogs in any way the most convenient once or twice per week would go far to (if not altogether) prevent cholera and other diseases peculiar to hogs, and which so often destroy such large quantities of them. These diseases cause no end of trouble and loss to all concerned, even to the consumer, and on one or two occasions have threatened to totally obliterate one of the most profitable and interesting industries in the country, viz.: the pork-packing industry. We call attention to matters such as this on the basis that great results are attained by strict attention to matters seemingly of no importance. Especially does this apply to the pork-packing industry.

A few hints to those handling hogs in hot weather would not be out of place. It has always been our experience that the "first" hot days of the summer are the most fatal to the quickly grown and well-fattened hog. It seems to be the rule, too, that the finest hogs in the bunch are the first to

ERS.

eet,

St.,

eet, Milwaukee

Racine

The illustrations of Meat Cuts used herein were furnished by The North Facking

<sup>\*</sup> Copyrighted

succumb. In shipping be careful not to overcrowd cars, and be sure to send along a reliable man to sprinkle hogs at every opportunity, and to keep them from "piling," which term is perhaps more applicable to winter. This man should also take particular notice that he is not charged with more dead hogs than he is entitled to.

In unloading, buyers and inspectors would do well to be in no hurry to weigh during the summer months, as much trouble can be averted by placing hogs in airy sheds with wellsogged earth floors for a few hours prior to weighing. We have seen numbers of hogs die immediately after being weighed from cars, and consequently the buyer is the loser.

Some shippers (including many who have had bitter experience, too) are very careless in this matter of overcrowding hogs in hot weather and rushing them through, hence our advice to buyer and inspector.

Upon the arrival of hogs at the stock-yards they are usually taken in charge by commission men to whom they are shipped, and are weighed and assorted to different weights and grades, according to the requirements of the various buyers. The customary dockages are as follows: Stags are docked 80 pounds; pregnant sows are docked 40 pounds; cripples, rough, and undesirable hogs are bought according to their merits or demerits. The charges are as follows: Public inspection, 10c. per car; yardage, 8c. per hog; corn, \$1 per bushel; commissions, \$6 per car for single decks and \$10 per car for double decks; 30 head of hogs and over, \$6; under 30 head, 15c. per head; dead hogs are taken by stock-yards company at \$1c. per pound.

The inspection of hogs made by the Government inspectors at the scales before weighing is very close and their decision is final, salesmen having no appeal therefrom. All badly pregnant sows, hogs with bunches, boils, etc., also hogs with cuts on the hams and shoulders, are thrown out.

The above dockages, varied somewhat according to the

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rnment inspectse and their detherefrom. All boils, etc., also re thrown out. ecording to the views of the buyer, are practised at country points, but the charges noted are not quite the same. The country packer usually figures to pay Chicago prices, less difference in freight and charges, and then, with an eye to outfreight and freight on supplies, etc., cuts a little more, and usually buys safe. Taking everything into consideration, the country packer is not placed at such a terrible disadvantage as we are liable to suppose. A better understanding and less antagonism between the country packer and local shipper would result much more profitably to both. But we are digressing.

Beating or otherwise exciting or disturbing hogs should always be denounced, nor should hot or excited hogs be slaughtered while in such a condition. Much of the "sour" meats complained of could be traced to the infringement of this rule. Cripples should, on this very basis, be killed at once, as they get worse, of course, instead of better, by being kept over. Cinders and such rubbish should be kept away from hogs about to be slaughtered. Stags and sows and all belligerent hogs should be kept separate, otherwise incalculable damage to hams, shoulders, and sides will follow.

The total cost of handling hogs in yards should never exceed one cent per hog, feed included. By the way, never consider feeding a needless expense when holding over. It not only prevents shrinkage, but keeps the hogs quiet and less liable to excitement. In many cases much less than one cent will cover all. If hogs are kept over a few hours prior to weighing the subsequent shrinkage does not figure, as such shrinkage would be a total loss anyhow.

We have always maintained that a fixed rate of not less than two per cent. should be the rule as dockage in favor of the packer when weighing live hogs, especially wagon hogs. Much depends upon the live-hog department of the packing business. Much can be gained and much loss and expense avoided by shrewd management.

As we previously remarked, a strict attention to small matters in this as well as other departments cannot but result highly satisfactorily to the packer.

## HOG-KILLING.

In driving hogs to sticking pens we would again warn those thus employed not to unduly excite them or use sticks, and would also particularly call attention to the useless, brutal, and unprofitable practice of some shacklers beating hogs with shackles while in the process of shackling. We have known as high as thirty per cent. of more or less bruised hams through this and other senseless practices.

Everything in this department depends upon the foreman, and his absence for ever so short a period from the gang means loss to his employer on every side. It is utterly preposterous to assume that any killing gang will properly fulfil its duties during the absence of the foreman. They may keep up the required number per hour, but this is nothing compared to how that specified number is handled and the product therefrom, guts and casings especially. We have seen foremen stand at the gut-bench for hours, so much interest did they take in having this branch of the killing properly done.

Let us here call especial attention to one matter so frequently overlooked. In stripping the small guts—that is, pulling them through the hands to clean out the bulk of the refuse—many men destroy more small guts than would pay ten times their wages by bunching the worms therein.

Again, an incompetent or careless gutter can lose his employer a great deal in scarring guts—that is, cutting the outer skin of the bung gut in turning the knife around the crown. The same incompetent hand can also, in opening hogs, destroy whole sets of guts, and this is often done, par-

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can lose his emis, cutting the unife around the also, in opening often done, particularly in packing-houses where the gang is addicted to "rushing."

As we have already stated, the whole success of this department depends upon an efficient and watchful foreman, who cannot afford to leave these important matters to the tender mercies of the gang. To lay out a gang to kill a stated number of hogs is a matter well-nigh impossible to put down on paper. The facilities for fast killing vary so much in the different houses that comparisons in this case are certainly out of the question. One house can handle the same quantity of hogs in less than half the time taken by another, and it is also necessary consider the question of expense. We think that the end is should never exceed five cents per hog in primitive houses, and we have known the work done as low as one cent per hog in modern houses.

The following men are required in a killing gang:

Shacklers, hoisters, sticker, dropper, scalder and assistants, machine-tender, spot-knockers, header, gambreller, gutters, shavers, bung-gut trimmers, small-gut pullers, tonguers, gut-split\* . ham-facers, lard-pullers, markers and splitters, and as many assistants as the house calls for.

One house, for example, might handle 1,500 to 2,000 hogs with thirty-five or forty men, another might need more, and still another might do the work with less. We know of one instance where ninety men and boys put through 900 hogs in one hour.

The shackler should keep his pens well filled with hogs and do his work deftly and surely. We think the spring shackle the best and less liable to dislocate hams. The hoister will avoid jerking hogs in hoisting and see that the bar is kept well ahead of the scald tub, giving the hogs sufficient time to be well bled.

The sticker will avoid shoulder-sticking, as it is only through carelessness this happens. The scalder usually has his tub at 140° F., but this is purely at his discretion, as

the condition of the hogs and the rate of killing has much to do with this matter. He sees that his helpers scald the backs and legs.

There are several kinds of scraping-machines, horizontal and vertical, but we prefer the horizontal, though some of our foremost houses use the vertical. After the hog has passed through the scraping-machine he is attended to by the "spot-knockers," or scrapers, who divest him of any hair missed by the machine, thence he goes to the header, tonguer, and gambreller, and thence to the gutter.

Here begins what we might term the scientific portion of hog-slaughtering. An expert gutter, say, handling 1,000 hogs per day, ought to save ninety per cent. bung guts from fair-sized hogs, and not cut any small guts in opening. In some houses we have seen as high as four gutters, with perhaps in the neighborhood of 1,000 to 1,500 each to gut. In smaller houses one man might gut 1,500 with the assistance of a "snatcher."

From the gutter the hog passes to the shavers, whose duties are to thoroughly shave hams, sides, and shoulders, thence through washer to the ham-facer and lard-puller, needed, and splitter, following that to the chill-room.

We will now return to the gut-bench. The bung-gut trimmer separates the gut at the source and strips the fat to the crown, inspects for scars and turns same over to the turner and trimmers. In pulling small guts some foremen try to economize by having one puller handle just as many hogs as he possibly can. This is a great error, and results disastrously from a financial point of view. We maintain that an extra puller and stripper is not an expense, but a great saving.

There is altogether too much carelessness in many houses on this particular point. Properly handled, 4 hogs will yield one pound of cured No. 1 casings, worth about twenty-five cents, which on 1,000 hogs amounts to \$62.50, less, say,

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IMAGE EVALUATION TEST TARGET (MT-3)



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two cents per hog for handling, leaving a net result of \$42.50. This is merely a rough estimate to illustrate our meaning. It can at once be seen that instead of allowing the small guts to go to the tank, where they yield next to nothing, it would be a profitable investment to have two

pullers on every 1,000 hogs.

The bung guts, when trimmed and turned, should be placed in vats, or other receptacles, with plenty of ice, so as to make sure that they are thoroughly cooled off. It is important that they be stirred frequently to prevent their lying in solid masses, thereby causing them to turn "black." Such black guts cannot afterward be bleached, and they are considered very objectionable in the trade and consequently of less value. Next the offal and "refuse guts" (those left after the extraction of the small and bung guts) are split either by hand or machine or hashed as the case may be in order to better extract the refuse. Let us remark here that much of the "dark" and "off color" lard is often due to the careless manner these very guts and offal are washed. It should be a special point with every foreman of killing gangs to see that these guts, etc., are thoroughly washed and that a continual supply of clean water be used. Some houses wash guts by hand, others in machine. We may also add that such waters, in passing to the sewers, carry away much fat, if some precaution is not taken to obstruct same. It well pays every pork-packer to give close attention to matters such as these, there being a considerable profit in tankage and other residues when properly handled.

The stomachs, in packing-houses fitted with a laboratory, are used in the manufacture of pepsin—that is, the linings of same are so used. But of this see pages 209 and 210.

Leaf Lard.—In hanging leaf lard (i.e., chilling for neutral) care should be taken so as not to allow any part to overlap. That product should be hung full width, and no fear need be entertained as to the condition when taken out

of the chill-room. Too low a temperature cannot be had for chilling leaf lard for this purpose.

The tongues should be cut out clean and full, and every one, except those diveased, accounted for. They should then be well washed clear of hair, etc. It is important that tongues should not be chilled in too low a temperature (about 38° Fahrenheit we have always found very satisfactory), as the very close fibre of the meat, together with the coating of the tongue, make them a very delicate subject to refrigerate. It is a difficult matter to thoroughly extract the animal heat from tongues, and any tendency to freeze the outer surface suddenly will result in the tongues turning out of pickle very unsatisfactorily, the inner part of the tongue particularly being raw, as it were.

Dry Shaving.—This is another branch of the killing department which needs special attention. Right here is the time and place to thoroughly clean and shave hogs. We have seen two sides of meat of equal quality (fully cured), one of which had been well cleaned and shaved on the killing floor and the other slighted there. An attempt had been made in the latter instance to polish up when packing, but it needed no practised eye to pick out the more marketable piece.

The extra cost incurred to properly handle hogs from the commencement is so small and the advantages gained thereby so great that argument on this question would be absurd. The same thing applies to the proper trimming of meats on cutting-bench instead of packing-bench.

In packing houses where they manufacture sausage, etc., the heads are passed to the sausage department, and, where a ready sale may be had, the brains are extracted and sold separately. Brains are considered by many people a very choice and palatable dish, and much sought after.

Hogs will shrink from live to dressed weight about twenty per cent. Of course this varies according to the quality of e cannot be had

of the killing dedight here is the shave hogs. We ty (fully cured), aved on the kill-An attempt had p when packing, the more market-

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ght about twenty to the quality of the hog. This "shrinkage," as it is termed, it quite an item, and goes quite a long way toward covering the expense of running a packing-house. It consists of hair and bristles, bung guts and casings, hearts, livers, stomachs, gut fat, etc., and we think that very little actual loss under the head of "shrinkage" is suffered by the packer.

In passing we would call attention to the gross carelessness of some men in killing gangs, during the process of dry shaving, who *gash* sides, shoulders, and hams, thereby causing unnecessary loss to their employer, as all such product must go as second-grade goods.

No water should be used at all on hogs after the lard is pulled and the hams faced. We are glad to say that the killing department of the packing industry is being more efficiently and profitably handled with each succeeding year. The fact should never be overlooked that good, efficient men in this and all branches of the business are well worthy of encouragement.

## PEPSIN MANUFACTURE.

Pepsin is a ferment, being the agent by which a portion of the food which is taken into the stomach is dissolved and fitted for assimilation. It is obtained from the lining or mucous membranes of the stomachs of various animals—that from the stomach of the hog being generally preferred.

The method of preparation is as follows: The fresh stomachs are deprived of their fat and divested of their outer coating, cut open, gently washed with cold water, and macerated for several days in a pickle. This pickle is composed of water thirty parts and hydrochloric acid one part, and requires frequent stirring. The liquid is next strained and filtered clear through coarse paper, or allowed to stand twenty-four hours, and then poured off. Common salt is then added and thoroughly mixed with the liquid. The

pepsin rises to the top, and after standing is skimmed off. After this it is strained in a strainer, then submitted to strong pressure, to force out all that is possible of the saline solution. Next it is carefully dried in warm air without other heat.

The resultant constitutes the crude pepsin, which is used for making purified pepsin, etc. "Purified pepsin" is prepared by dissolving the crude pepsin before drying in water acidulated with hydrochloric acid, then adding just sufficient salt to separate it from its solution. It is next washed gently with cold water and drained, pressed, and dried rapidly on glass with gentle heat.

## THE CHILL-ROOM.

Prior to running hogs from killing-rooms to chill rooms they should hang outside as long as possible, so as to allow the steam and superfluous heat to escape, and thus save unnecessarily raising the temperatures in the chill-rooms, the hogs on rail being about 106° Fahrenheit. When chillrooms have been filled with freshly killed hogs they will stand at about 57° Fahrenheit, and to successfully chill these hogs this temperature must be gradually and surely reduced to 34° Fahrenheit, or thereabouts, in ten to twelve hours, and thence down to 30° Fahrenheit, where they may hang forty to sixty hours, or longer if the establishment is such that this can be done. In noting temperatures from time to time, should any unaccountable rise be noticed the cause should be inquired into at once and remedied immediately. Absolute insulation is positively necessary for successful refrigeration. Plenty of air-space above hogs is also necessary.

Artificial refrigeration is truly a great and useful invention for the packers. No necessity for "sour meats" where such refrigeration exists. We have noticed that these tanks, which we are informed are for the especial purpose of cool-

is skimmed off. en submitted to ible of the saline arm air without

n, which is used ified pepsin" is before drying in then adding just ion. It is next ed, pressed, and

as to chill rooms le, so as to allow nd thus save unchill-rooms, the it. When chilll hogs they will uccessfully chill ually and surely in ten to twelve where they may establishment is mperatures from se be noticed the remedied immeecessary for sucbove hogs is also

ad useful invenur meats" where that these tanks, purpose of cooling the brine, are often placed where unnecessary heat is brought to bear upon them; we have also noticed that the pipes containing the low temperature brine sometimes pass through inordinately heated places, and would naturally conclude this was an error. Why these tanks and pipes should come in contact with unnecessary heat, when so much pains is taken to carry off the heat actually required to be thus eliminated, is more than we can account for!

It would be well for those contemplating putting in ice and refrigerating machines to see to this. Refrigerating machines cost money, but in an incredibly short space of time fully pay for themselves. They not only enable the packer thus investing to kill at any time and at all times the year round, but save him thousands of dollars in "sour meats," etc.

We would call attention to the fact that it has come to our notice that men employed by different firms have a habit of guessing at the temperatures instead of looking at the thermometers in the different chambers and truthfully registering the same. This is a very grievous breach of trust, and should not be tolerated. So much depends upon the proper working of a refrigerating-machine in the packing business that nothing but the closest attention to all the details will answer.

Then, again, many packers employ very incompetent men, at low wages, to attend to these machines and their many vital points, and thereby run enormous risks, which is altogether unnecessary. Thoroughly competent and reliable men are more desirable in this department of the packing industry than almost in any other. The men attending to these machines should not only be thorough mechanics, but completely conversant with every detail of the system they are working. This is unquestionably an important matter, and worthy the full and deliberate consideration of every packer,

The best means of insulation may safely be left to the firm putting in the machine, as the success of their machine depends wholly upon this. You will find they are all very emphatic upon the subject of insulation. The main point in chilling is to positively extract the last particle of animal heat from every portion of the carcass.

## CUTTING OF HOGS.

Hogs may be cut at any time after being thoroughly chilled (say after hanging forty hours) and are in a fairly solid condition, but not frozen, as meats in such a condition are very difficult to handle and trim properly, and, also, are not in the best possible shape for curing. The size of a gang for cutting a stated number of hogs would greatly depend upon the cuts to be made and the facilities for speedy work. We are in favor of good work in preference to speedy slipshod work in this as in every other department

The most important men in a cutting gang are as follows:

1. The chopper, whose duty is to sever, with a cleaver, the ham and shoulder. In some houses this is done with knife and saw, and these packers consider that method the proper and only way, as cuts can thus be made more accurately to a certain extent, the balan being left to trimmers, whose duty is to fashion the ham as best suited to trade. 2. The shoulder-trimmers. 3. The blade-pullers. 4. The side-meat trimmers. 5. The ribbers. 6. The backbone-sawers. In some houses the backbone is chopped out in the killing department, but this we consider not altogether advisable. Of course there are other men and boys required in various positions—chopping off hocks, stripping tenderloins, skirting ribs, trimming sausage and market meats, etc., according to the style of the cuts being made.

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with a cleaver, his is done with that method the made more accung left to trimus best suited to the blade-pullers.

5. 6. The backer is chopped outer not altogether en and boys rehocks, stripping age and market ats being made.

As regards cost we might say that the cutting of hogs should not exceed three cents per head under any circumstances, and considerably lower is the rule, we do not hesitate to say. The short-rib middle, short-cut ham, and New York shoulder are the principal domestic cuts, and of late years the export trade has favored these cuts to a great extent. They are, after all, the most sensible cuts, and suit both packer and consumer letter than the stereotyped export cuts, such as long-cut hams, square shoulders, Cumberland middles, Yorkshire middles, etc.

For instance, compare the long-cut ham and the American short-cut ham. To the consumer the short-cut ham is so far ahead of the long-cut that argument is unnecessary. The cure alone is sufficient to settle the point in favor of the short-cut ham both to packer and consumer—to the packer because there is no shrinkage, and to the consumer because the meat is milder and more appetizing, to say nothing of the absence of the long, useless shank and fat butt.

Some packers would perhaps decide in favor of the Cumberland middle in preference to the short-rib, simply because such a cut can be remodelled if necessary—that is, made into square shoulder, back and belly, or shoulder and short clear—though such manipulation is not considered regular. We have seen meats after being cured manipulated in this manner, and don't hesitate to say that mutilating would be a better word than remodelling, as the ribbing in such cases is very rough indeed. We do not mean to say that the above-named domestic cuts have altogether taken the place of the export cuts, except as regards the short-cut ham, which is fast superseding the long-cut.

To return to the cutting bench. Loins, after separation from the carcass, should at once be wrapped in paper specially made for the purpose, and immediately thereafter transferred to cold storage, of which the lower the temperature the better. During the summer season the less loins

of any fresh meats are exposed to the warm air the better, as under the most favorable circumstances such meats lose color rapidly, and consequently appear stale. Not a particle of lean meat should be allowed to go to the tanks, as there is very little yield of lard therefrom, while they assist materially the discoloration of the lard. Such meats can be handled at a good profit in the markets or sausage department. On the other hand, no superfluous fats should be allowed to go to cellar, as such is much more profitable in rendered lard. Meats from cutting-bench, such as spareribs, back-bones, neck-bones, etc., return the most if sold at once, if a market can be had at all. The yield of lard from such meats does not exceed twenty-five per cent. if the spareribs are properly "skirted." Spare-ribs, of course, may be pickled at a profit, as a rule, if a ready market fresh cannot be had. Hocks and desirable feet are cleaned and pickled, while undesirable feet may go to lard-tanks, if not in too large quantities, otherwise they may be converted into glue. There are several very complete establishments of this kind. As high as 75 to 100 barrels of glue per day have been made in one of them.

Short-rib Middle (Regular).—This is essentially demestic cut and constitutes the bulk of our dry salted rats. Consists of the side of the hog, with rib left in, regular or New York shoulder and short-cut ham taken off, henchbone sawed down and feather-of-blade bone left in. Must be "skirted," but the belly is not usually trimmed, except packer so wishes. The regular short-rib is a very desirable cut, and when taken from good straight hogs, and averaging in the neighborhood of 50 pounds, finds a ready sale at top prices at any time, and in nearly any part of the country. In most instances this side is smoked whole and shipped South, while for fancy trade it is ribbed and converted into backs and bellies. The averages run from about 45 to 65 pounds.

rm air the better, es such meats lose le. Not a particle he tanks, as there nile they assist masuch meats can be or sausage departous fats should be more profitable in ch, such as sparethe most if sold at yield of lard from r cent. if the spare-, of course, may be narket fresh cannot leaned and pickled, anks, if not in too converted into glue. ments of this kind. day have been made

is essentially don't dry salted routs. be left in, regular or n taken off, henchbone left in. Must lly trimmed, except be is a very desirable hogs, and averaging a ready sale at top part of the country. whole and shipped and converted into rom about 45 to 65



Short-rib Middle (Regular).

English Short-rib Middle.—This is an export cut, and differs from short-rib regular only in being cut shorter, and is trimmed square. A square shoulder and long-cut ham taken off side of hog leaves the required English short-rib middle. As in the regular rib, the back-bone is removed and the rib left in. No feather-of-blade bone, or very little,

appears in this side. The averages run from 20 to 30 pounds. These sides find a ready sale in England, especially



English Short-rib Middle.

in the midland and northern counties. We omitted to mention that good streight hogs are required in this cut, as in all export cuts.

n from 20 to 30 ingland, especially

We omitted to red in this cut, as



Long Clear Middle.

this side. Leg sawed off close to brisket, leg-bone and blade removed, breast-bone cut down, rib removed and hench-bone removed. This side should be cut fairly square at both ends. Averages from 40 to 65 pounds.



Extra Long Clear Middle.

Extra Long Clear Middles are cut the same as regular long clears, except that, as in extra short clears, the loin is taken out full. These sides average from 40 to 60 pounds.

Long-rib Middles.—A very popular export cut, and shipped to Liverpool, England, for distribution to Dublin, Ireland, and Swansea, Wales. Are made from light lean

hogs, and when received on the other side are "rolled" and usually smoked. Find a ready sale at top prices, but are not by any means cut from the highest-priced hogs. Consist of the side and shoulder of hog, with back-bone, bladebone, and knuckle-bone removed, also shoulder and neck bones. Rib left in. Leg cut off close to breast. Cut as



Long-rib Middle.

Idle

the same as regular ort clears, the loin is om 40 to 60 pounds. It export cut, and cribution to Dublin, ade from light lean

nearly square as possible at both ends, and belly slightly trimmed. Average from 20 to 30 pounds.



Cumberland Middle.

Cumberland Middles.—Purely an export cut, and, we may safely add, the most popular. Rightly belong to the northern counties of England, as their name implies. Find a ready sale in any part of England, the lighter averages

nd belly slightly

going to the southern and midland counties, and the heavier to the northern counties and Scotland. It is a noted fact that the heavy fat meats of any cut find the best sale in fishing districts or countries. The averages run from 25 to 40 pounds. A Cumberland middle consists of the side and shoulder in one piece, leg sawed off just above knee-joint or dislocated at joint, shoulder ribs, neck-bone, and back-bone removed, trimmed as nearly square as possible at both ends, and flank left "flush," so as to come out of salt "square." Belly slightly trimmed and no "seed" showing. Hench-bone and breast-bone sawed and cut down even with side. Should not be back-strapped, as this makes the side appear too flat, when the idea is to have it appear as lean as possible, yet from good, solid, well-fed hogs.

Yorkshire Middles.—Another very popular export cut, and usually shipped to the midland and eastern counties of England. Usually averaging from 36 to 42 pounds, and cut from solid, chunky hogs. Consist of side and shoulder of hog, with rib and back-bone removed, leg sawed off at hock-joint. Cut fairly square at both ends. In consequence of rib being removed, the belly is not so liable to shrink more than back, as in a Cumberland. About forty-pound averages find readiest sale.

Yorkshire middles may be converted into square shoulders, backs, and bellies. Square shoulder of about fourteen pounds, back of thirteen pounds, and belly eleven pounds, providing Yorkshires average, say forty-two pounds.

In the mode of manufacturing any cut we have given, much depends upon the relative values of the meats. When lard is required sides are trimmed closer, shoulders butted deeper, and hams undermined. Sometimes the purchaser makes a kick in such cases, especially when the market is against him, but usually no trouble is experienced. In trimming most meats the idea is to make the cut appear as lean as possible, hence the abolishing of back strapping, and the

ort cut, and, we tly belong to the ne implies. Find lighter averages

custom of cutting the butts of shoulders sufficiently deep to show the second streak of lean. Barrow hogs show a nice



Yorkshire Middle.

lean strip along belly when but slightly trimmed. Cumberland middles, though usually cut from solid, chunky hogs, do not appear fat when properly trimmed. Stafford mid-

fficiently deep to hogs show a nice

dles appear very lean when properly manipulated. We forgot to say that in cutting English backs and bellies the side should be split so as to allow back to weigh say about three pounds heavier than belly. New York shoulders and American cut hams appear very lean, but should we separate the fat and bone from the lean we should find that the lean leads by but a very trifle, say lean fifty-five per cent. and bone and fat forty-five per cent.

Staffordshire Middles.—An export cut, usually shipped to the "Black Country," a part of England thus known, and situated in the pottery and mining districts of the midland counties. The backs of this cut should not be nearly so thick as those of the Yorkshire Middle. The ideal Stafford is as nearly as possible of an even thickness throughout. Stafford sides will average 38 to 40 pounds. Consist of the side and shoulder of hog in one piece, rib and back-bone removed, blade-bone taken out and knuckle left in, leg cut off same as in Yorkshire, viz.: at hock-joint. The "pocket" is nicely rounded and a strip of the loin removed. The side, in fact, is made as nearly flat and of an even thickness as possible. Cut reasonably square at both ends. In these. as in all export cuts, "seedy bellies" should be thrown out.

Dublin Middles .- Same as "Cumberlands," except that the leg is cut off close to brisket. These sides are mostly in demand in the south of England and Ireland. From about

twenty to twenty-five pounds each.

Stretford Middles .- About twenty-eight pounds. shipped to the midland and eastern counties of England. The mode of manufacture is as follows: Side and shoulder in one piece, leg cut off at hock-joint, blade-bone taken out, knuckle left in, back-bone and back half of rib taken out, belly rib left in. Trimmed reasonably square at both ends and all superfluous fats removed. Lean wide sides make the most desirable Stretfords. This cut seems to have fallen into disuse to a great extent.

med. Cumberl, chunky hogs, Stafford mid-

Birmingham Middles are nothing more nor less than light Staffords, averaging about thirty to thirty-two pounds.



Birmingham Middle.

These sides are usually shipped to Birmingham and district. Seem to have fallen into disuse of late years.

Short Clear Sides.—Same as short-rib regular, except

nor less than light nirty-two pounds.



Short Clear Side.

whatever should appear in this side, except feather. These sides are cut reasonably square, and all superfluous fats removed, though the belly is not usually trimmed. The lightest of these sides are usually split into backs and bellies

am and district.

regular, except

for fancy trade, while the heavier, which are usually from rough hogs and old sows, are shipped South. The averages run from 30 to 70 pounds.

Extra Short Clear Sides.—Same as short clear sides, except that all the loin is removed. These sides are sometimes cut in two—not lengthwise, but crosswise—and are



Extra Short Clear Side.

ort clear sides, exe sides are some-rosswise—and are

are usually from th. The avorages



Wiltshire Side.

then termed in some parts "flitches of bacon." These

sides average from 30 to 50 pounds.

Wiltshire Side.—This is an export cut and some years ago was in great demand in the midland counties of England, but of late seems to have fallen into disuse. Consists of the whole side of hog, shoulder side and ham. The legs,

ham, and shoulder cut off above joint—that is, fore-leg—as for square shoulder, and hind-leg as for long-cut ham.



South Staffordshire Side.
(See three pages forward.)

Neck-bone, three shoulder ribs, and back-bone removed. Neck of shoulder trimmed square, brisket-bone cut down, and belly trimmed and "skirted." Socket-bone of ham exposed as in Stafford ham. We omitted to say the bladehat is, fore-leg—as for long-cut ham. bone should be taken out and the back slightly strapped. This side was formerly "singed," and was considered



Clear Belly.
(See two pages forward.)

one of the fanciest of fancy cuts. Average from 40 to 70 pounds. We are sorry to see this side apparently lose its popularity, as we think it at once one of the handiest

ek-bone removed. et-bone cut down, et-bone of ham exto say the blade-

and most useful cuts ever introduced, and as free from bone as is compatible with nice firm meats.



Rib Belly. (See next page.)

Welsh Side.—An export cut which has also fallen into disuse, and differs only from Wiltshire in having the bladebone of shoulder left in and hench-bone also. No material

and as free from

difference in weights of hogs from Wiltshires. Used to find great favor in the English midland counties and in Wales.

Irish Cut Sides .- Same as "Long Clear," except that the knuckle-bone is not taken out.

South Staffordshire Sides .- Differ only from "Birmingham Sides" in having loin taken out, leaving only a thin strip of lean along the back.

Clear Bellies, English. — Cleared of all bone. Belly trimmed and no seed left in at all. Cut square at both ends and may average from 12 to 20 pounds, a 14 average finding the readiest sale. Same as backs, must be cut from smooth, solid hogs.

Rib Bellies.-In all respects same as pickled bellies, except rib left in.

Pickled Clear Bellies.—Clear of bone, usually made from light, lean hogs. Suitable for smoked trade, domestic, and bring high prices. Belly trimmed and ends reasonably square.

Short Clear Backs, English .- Average from 12 to 20 pounds, and must be cut from smooth hogs. Tail-bone sawed off even with meat, back bone and ribs removed, cut clear of feather-bone shoulder. Must be cut square at both ends.

Short Fat Backs .- Made from heavy, smooth hogs. All bone and lean removed.

Long Fat Backs .- Cut clear through smooth, heavy hogs from ham to and including top part of shoulder. Cleared of all bone and lean meats. These two latter cuts find a ready market on the Continent-in Spain, for instance, which is a nation of grease-eaters.

Pickled Clear Backs .- Light, lean meats, suitable for smoke trade. Cut same as clear backs, except that part of blade-bone of shoulder may appear. Pickled side meats are always light, lean meats, usually too soft and flabby for drysalt export meats.

as also fallen into having the bladealso. No material



Short Clear Back.
(See previous page.)

Short-cut Hams. — Commonly known as "The S. P. Hams"—"sweet pickled." We do not hesitate to pronounce this the most economical, satisfactory, and neatest cut of ham at present in vogue, and undoubtedly the most popular. It is made all averages, to suit any trade. We find our American short-cut ham finding great favor in the

export trade, too, and the reason is not very hard to find. Coupled with its neat appearance and absence of superfluous bone and fat is the particular American method of curing, practised in no other part of the world, and unexcelled in any other country. The lean and fat are nicely propor-



Short Fat Back. Long Fat Back.
(See a previous page.)

on as "The S. P. ot hesitate to profactory, and neatest adoubtedly the most built any trade. We are great favor in the

tioned in this particular cut, and the cure is such that the most critical cannot but be pleased with it.



Short-cut Ham.
(See a previous page.)

The mode of manufacture is as follows: Leg cut off a little above hock-joint, ham faced full (which is done in killing department) and nicely rounded, but not undercut, as this is irregular. Some packers, to make certain averages,

is such that the

undermine these hams very much and give them a very ir-

regular appearance.

In making any particular average too wide a range is not advisable. Say, in making a 14-pound average, two



Long-cut Ham. (See next page.)

pounds each way,)12 to 16 pounds is wide enough, and makes a very uniform and highly satisfactory average.

Leg cut off a litnot undercut, as certain averages,

Long-out Hams.—An export cut and very popular some time ago, but of late seems to have lost favor, being supplanted to a great extent by the short-cut ham. Is still in the market, and just recently has been in fair demand. Is a very presentable ham, and when properly trimmed looks very neat. Is dry-salted, and consequently not so mild as the "Short-cut," but appears, and also is, much firmer. Average from 12 to 22 pounds; often even lighter averages are in demand. Mode of manufacture: Leg cut off at first joint below hock, hip-bone separated at rump with knife, but left full and nicely rounded, hip-bone bared, leaving but of ham with flat appearance, cushion of ham full, but not faced. Finds a ready sale—or, rather, did—in any part of England, but principally in the northern counties.

Stafford Hams.—Similar to "Short-cut Ham," except that the socket-bone is exposed and hip-bone removed altogether. Rounded nicely and leg cut off at hock-joint. Unquestionably a very neat, choice ham.

South Stafford Hams.—Same as "Stafford Ham," except that shank is cut same as "Long-cut."

Manchester Hams.—Same as "Stafford," except that the hip bone is not removed. The three last named cuts are not at present in very great demand.

Skinned Hams.—Made same as "Short Cut Hams," except that the skin and fat are all removed—that is, fat nearly all removed and skin left on shank only. These hams are taken from large, rough hogs, and will weigh from 18 to 30 pounds. Are in great demand in localities where a great restaurant trade is done during the holiday season. Undoubtedly the most profitable way to dispose of large, rough, undesirable hams, which, if not skinned, it would be nearly impossible to cure.

California Hams.—Usually made from fairly heavy hogs, the shoulders of which would be a very unmarketable product if not trimmed as California Hams. Mode of manufacture as follows: Shank cut off above knee-joint, butted to blade, breast flap trimmed off, and ham nicely rounded.



Stafford Ham.
(See previous page.)

Very profitable piece of meat to packer. Average 10 to 12 pounds.

Rolled Hams, Boneless, are made by taking the bone en-

favor, being suptham. Is still in fair demand. Is ly trimmed looks ly not so mild as is, much firmer. In lighter averages Leg cut off at first rump with knife, one bared, leaving of ham full, but did—in any part

rn counties. ut Ham," except bone removed aloff at hock-joint.

afford Ham," ex-

," except that the

rt Cut Hams," ex that is, fat nearnly. These hams ill weigh from 18 localities where a ne holiday season. dispose of large, skinned, it would

fairly heavy hogs, inmarketable pro-Mode of manu-



California Ham and Boston Shoulder.
(See the two previous pages.)

tirely from the ham, which is rolled, tied with a string as per cut on opposite page, and marked "Rolled Ham, Boneless."

Boston Shoulders.—Out from fairly heavy hogs, shank cut off above knee-joint, butted to within one and one-half inch of knuckle-joint, breast flap trimmed off, and ham nicely rounded. Average from 8 to 10 pounds. Are also

known as "Picnic Hams." Averages vary considerably, according to requirements of trade.

Square Shoulders.—Average from 12 to 20 pounds. Cut from nice, smooth hogs. Are shipped to all parts of England, principally the midland and northern counties. Cut three ribs wide and trimmed square, shank cut off just above knee-joint, butted so as not to expose feather bone,



Boneless Rolled Ham.
(See previous page.)

Shoulder.

with a string as per ed Ham, Boneless." heavy hogs, shank n one and one-half

med off, and ham

pounds. Are also



Boneless Rolled Shoulder.
(See three pages forward.)

blood vein cut out and breast flap cut off. Care should be taken to make butt appear as lean as possible. Finds a ready market at good prices when properly cut and trimmed.

New York Shoulders.—Average usually 10 to 12 pounds, and are cut from nice, smooth hogs. Shank cut off between knee-joint and brisket, separated from side so as to expose blade bone, butted clear of feather, breast flap cut



New York Shoulder.

off. Care should be s possible. Finds a rly cut and trimmed. illy 10 to 12 pounds, Shank cut off bed from side so as to ther, breast flap cut



Regular Shoulder.
(See next page.)

off. A very popular domestic shoulder, and becoming quite an item in export trade, the averages being required a little heavier and shank a trifle longer.

Averaging 16 pounds, this will yield 52.10 per cent. lean meat for boneless ham, 42.30 per cent. fat, and 5.60 per cent. bone. The fat may safely be figured 25 per cent. off

for shrinkage in rendering, and the bone not worthy of consideration in figuring.

Regular Shoulders.—Average from 15 to 20 pounds. Are usually shoulders a trifle too heavy and rough for New York, and not quite heavy enough to trim to Californias or Picnics. The manufacture of Regular Shoulders depends upon the demand. Being a dry salt meat, are not as much in demand as Californias or Ficnics. Cut same as New York, perhaps a little wider, shank cut off at knee-joint.

Skinned Shoulders.—Same as New York Shoulders, except all skin removed to shank and fat removed close to lean.

Rolled Shoulders, Boneless, are made by taking the bone entirely from the shoulder, which is rolled and tied with a string as per cut on a previous page, and marked "Rolled Shoulders, Boneless."

Mess Pork.—Consists of rough sides chopped crosswise, say into five pieces, and packed at 190 pounds to the barrel with 35 pounds of coarse salt. Usually a layer of Turk's Island salt is placed at top and bottom of barrel to keep up strength of piekle. Must be packed regular run of hog—that is, equal quantities flank and shoulder end pieces—not over 16 pieces to barrel. May be ichivered soon as packed during winter season, November 1st to March 1st. Some packers use a little fine salt and saltpetre, and rub each piece as packed.

Prime Mess Pork.—Consists of whole side of hog except ham. Shoulder shank cut off close to brisket. Side split lengthwise, the back part of which is cut into about six pieces, and the belly into, say, four. Packed at 190 pounds to barrel, 50 pieces to constitute barrel, 20 pieces coarse 75 pounds weight, and 30 pieces prime 115 pounds weight. Some packers use 20 pounds fine salt, 15 pounds coarse, and 6 ounces saltpetre. Others rub pieces with 15 pounds fine salt and ½ pound saltpetre, and then fill barrel with pickle about eighty-five proof. Either method is safe. A little

not worthy of con-

to 20 pounds. Are nd rough for New im to Californias or Shoulders depends at, are not as much Cut same as New off at knee-joint. It Shoulders, except ed close to lean. by taking the bone lied and tied with a

chopped crosswise, ounds to the barrel y a layer of Turk's f barrel to keep up gular run of hog—der end pieces—not red soon as packed March 1st. Some etre, and rub each

nd marked "Rolled

side of hog except brisket. Side split cut into about six acked at 190 pounds 20 pieces coarse 75 15 pounds weight. pounds coarse, and with 15 pounds fine barrel with pickle d is safe. A little Turk's Island or rock salt always helps to keep pickle "alive." Packed pork of any kind should be rolled occasionally, especially the first ten or fifteen days.



Mess Pork.

Extra Prime Pork.—Consists of shoulders cut into about three pieces of 4 pounds each, packed same as prime mess pork in all respects.



Prime Mess Pork.

Clear Pork.—Side with back bone and back half of rib removed. Packed 12 to 14 pieces to barrel and handled same as prime mess pork.

Extra Clear Pork.—Same as clear pork in all respects except that all bone is removed.

Clear Back Pork.—Same as back pork except that all bone is removed.

Shoulder Butts, Lean.—Usually packed at about two hundred and eighty-five to tierce, and consists of the butt "lean" of shoulder in making pienic hams, etc. Used for making boneless ham, and find a ready sale during the heated part of the year. Will average about three and a half



Clear Pork.

nd back half of rib barrel and handled

k in all respects ex-

pounds. Nearly all packers have their own particular way of curing shoulder butts. Some use straight 90 proof pickle, with perhaps six pounds sugar or its equivalent in molasses. Others will use 24 pounds salt, 5 pounds sugar, and 1 pound saltpetre, which compound we feel safe in saying will satisfactorily cure any kind of tierce meats.

Pork Loins.—Back of hog with back bone and rib left in. Will run about ten pounds trimmed. Hogs are usually split, especially for pork loins, the back bone being split down centre, leaving feather on each loin. Extra pork loins include top part or butt of shoulder.

Cumberlands.—Averaging 41 pounds, will yield thirty-one and a half per cent. square shoulders, fifty-nine and a half per cent. short rib middles, one-half per cent. lean meat, five and one-half per cent. white grease or lard, balance three per cent. fertilizer and shrinkage.

Short Ribs.—Averaging 50 pounds, would yield short clear of 48 pounds, and also seventy-three p... cent. extra clear, twenty-six per cent. loin, balance trimmings and sparerib. Back and belly 24 and 21 pounds respectively, balance rib and trimmings. Spareribs will run close to two pounds average.

The cutting of hogs is a subject so wide and varied that it actually seems well-nigh inexhaustible. So many cuts may be explained, so many tests given, with such a variation of results as to nearly exhaust the patience of all except those deeply interested in or closely connected with the pork-packing industry. Nevertheless, all these explanations and following tests are of value. The variation in the results of similar tests can be accounted for easily enough. For instance: The quality of the hogs, a wider range of

own particular way ight 90 proof pickle, nivalent in molasses. sugar, and 1 pound in saying will satis-

k bone and rib left ned. Hogs are usuoack bone being split n. Extra pork loins

s, will yield thirtylers, fifty-nine and a -half per cent. lean grease or lard, balkage.

, would yield short hree per cent. extra ance trimmings and pounds respectively, will run close to two

wide and varied that ible. So many cuts in, with such a variate patience of all exty connected with the s, all these explanathe variation in the ded for easily enough. gs, a wider range of

the knife than proper, or vice versa; improper or inefficient trimming, etc. Of course this is readily understood by our practical readers. Of one thing we are confident, from many and various tests under different circumstances, and that is, seventy per cent. of live weight is safe to figure on, viz.: thirty-four per cent. short-rib middles, twelve per cent. hams, eleven per cent. shoulders, and thirteen per cent. lard. When figuring, of course, it must be understood that we mean green weight. Balance of product over and above the seventy per cent. is supposed to cover cost of manufacture, and undoubtedly does. We would also call attention to the fact that there is no shrinkage when determining cured yield except in the short-rib middles, which, if properly manipulated prior to shipping, need not show a shrinkage of over two per cent., while a gain of two per cent. net or thereabouts will show on the hams and shoulders, after allowing four per cent. for consignee. Other meats, such as long cut hams, shrink as high as five per cent. Cumberlands four cent., and dry salt shoulders two and one-half to four per cent.

## FRESH MEATS.

Before closing we will make a few suggestions on the handling of fresh meats in general, especially the small or market meats, such as tenderloins, trimmings, spare-ribs, etc. Avoid contrasting freshly cut meats with meats of a day old or so. In keeping over any fresh market meats we always found, where practicable, that spreading was the only and proper way to handle such. In cases where this is impracticable we always found perforated receptacles the best, as these allow blood-stained moisture to escape, which if confined gives the meat a very uninviting appearance. Avoid getting blood-stained neck-pieces in trimmings for counter trade, as such pieces completely

ruin the otherwise inviting appearance of the meats. They are all right for ausage department. Spare-ribs will, if not properly handled, become slimy on the inside of the rib in a short time. A low temperature cold storage for these meats is most desirable in the summer season, and such a place is a paying investment. Fresh and smoked meats in market should be always handled on separate counters.

## MEAT MARKET SALES.

On 1,000 hogs:	444	40	
Shoulder butts	\$24	48	
Sausage-ment	94	80 .	
Hocks	12	90	
Spare-ribs	143	52	
Butts	13	20	
Ham trimmings	89	16	
Ham trimmings			
Tenderloin			
Slip-bones			
Back-bones	, 10	00	
	\$517	52	

This test shows fifty-one and three-fourths cents per hog, and is an actual test.

Note.—The following Tables are compiled from the results of numerous practical tests, and have been verified by packers of long experience.

of the meats. Spare-ribs will, he inside of the cold storage for mer season, and esh and smoked led on separate

ths cents per hog,

iled from the ree been verified by

# HOG TEST AND RELATIVE VALUES.

9,937 HOGS, 2,841,430 POUNDS LIVE WEIGHT, AVERAGE 285.94 POUNDS.

	Green weight.	Per cent.	Net weight.	Per cent.
	000 010	11.896	886,746	11.851
Hams	000 000	10.178	276,500	9.781
Shoulders		85.877	962,909	33.888
Mides	876,515	13.249	376,515	13.249
Lard	A4 000	1.823	51,800	1.823
	2,060,599	72,518	2,004,470	70.542
Shrinkage		27.480	836,960	29.456
	2,841,480	99.998	2,841,480	99.998

The sundries consist of 2,100 pounds grease and 49,700 pounds rough meats for market. The above is an actual test, and proves that our seventy per cent. system is as nearly correct for figuring as anyone could ever hope to attain.

We will take the above percentage and say: with hogs at \$4.50, find the value of each cut, etc.; that is; we will determine what each of these cuts, etc., stands the packer, leaving balance of product to cover cost of manufacture.

		_	Per 100 basis.		_	oofs.
SidesShouldersHams						
	68,719	•	100	4.6362		4,50

It will be seen that the above figures show:

Sides	stand packer		\$6	45	per 100
Shoulder	8 "	*** * * * * * * * * * * * * * * * * * *	, m	19 76	46
Hams		***************************************		69	61

We would also add one-third of a cent per pound to lard to cover the cost of tierce where shipped thus. Pork would stand packers, according to above figures, \$13.40 per barrel, including fifty cents to cover cost of barrel. We think we have thoroughly and completely explained this very simple system of figuring relative values, etc.

TEST OF EIGHT HUNDRED AND TWENTY-EIGHT HOGS KILLED, WINTER 1893—ONE HOG TANKED.

Weight, 245,955 pounds; cost, \$12,140.18. Average weight, 297 pounds; average cost, \$4,935. Average yield meats, 58.624 per cent.; average yield lard, 13.183 per cent. Total, 71.807 per cent., viz.: 1,654 green hams, 28,647 pounds, or 11.647 per cent.; 1,059 square shoulders, 18,633 pounds, and 595 Boston shoulders, 6,270 pounds, or 10.125 per cent.; 1,654 short ribs, 90,640 pounds, or 36.852 per cent.; 94 tierces lard, 32,425 pounds, or 13.183 per cent. Total, 176,615 pounds, or 71.807 per cent. of live weight.

Tongues, 780 pounds; hearts, 430 pounds; No. 1 bung guts, 720 pieces; casings, 123 pounds; grease, 269 pounds; fertilizer, 7,301 pounds; cheek meat, 465 pounds; gut meat, 165 pounds; trimmings, 702 pounds; back-bones, 155 pounds; tenderloins, 800 pounds; fat butts, 4,160 pounds; lean butts, 1,857 pounds; hair and bristles.

,			Basis.	Stand pac	cer.	
Sidès	86.852	at	5.75 =	6.16 per	100 1	bs.
Shoulders	10.125	"	6.00 =	6.44	,	
Hams	11.647	66	8.50 ==	9.12	46	
·Lord	18 188	**	6.75 =	7.28	66	1

71.807 per cent. of live weight.

er pound to lard us. Pork would 13.40 per barrel, l. We think we this very simple

TY-EIGHT HOGS

40.18. Average
. Average yield
. 13.183 per cent.
en hams, 28,647
shoulders, 18,633
bounds, or 10.125
ls, or 36.852 per
13.183 per cent.
of live weight.
ads; No. 1 bung
asse, 269 pounds;
65 pounds; gut
ads; back-bones,
fat butts, 4,160
and bristles.

. of live weight.

That OF FIVE TROUBLES FIVE HUNDRED AND FOUR HOSS (\$1907), WINTER PACIFICS. SALTA

	1		Cent	11.614 5.536 8.341 8.934 13.697 2.434	90.565 100	6230 lbs. 2330 :: 54 :: c. p. hog.	
	DKD4.	FEIGHT.	Net Weight.	14, 861 44, 861 46, 376 188, 778 188, 778	1 1-	DEAD HOOR.  ad bogs. White Gresse, 2590 :: Xellow Sellow S	3
	560 Po	Live	Per	11.648 6.878 8.341 18.697	11.300	White Yellov 7.87, or	Hed.
	ar. 1,841,	Pouribe,	Green Weight.	25. 25. 1. 1. 1. 1. 1. 1. 1. 1. 1. 1. 1. 1. 1.	867,573 888,677 1341,560 100	dead bogs. 448 908 88 86 87 87 87 87 84 84 84 84 84 84 84 84 84 84 84 84 84	not incit
	LIVE WEIGHT, 1,341,550 POUNDA	YIELD PER 100 POUNDS, LIVE WEIGHT.		Hams Dry Salt Shoulder: Savet Pickled Meats Side Meats Lard " Bendered ".	Sundries	SUTDRIER.  SUTDRIER.  SUNDRIER.	
	Net ht.	IntoT glaW		74,136	440.855		
	MOTOR. Jul.	D faioT gleW		78.866 78.866 44.881	64.43		
	.oHer	Net Ave	40	523222	254848		
	"tď	Net Me	3	9.186 2.136 2.136 1.610 2.888 8.888	17. 98 198, 58 198, 58 188, 58 188, 58		
	olan igo.	langay Marada		25.00 25.00	404400 144444 144444		
PRODUCT.		Green Male W	145,115	5 8 8 8 5 8 8 8 5 8 5 8 8 5 8 8 5 8 8 5 8 8 5 8 8 5 8 8 5 8 8 5 8 8 5 8 8 5 8 8 5 8	28.00 A 20.00	8	
Ā	-	Sides		=	35 - 6 - 5 - 5 - 5 - 5 - 5 - 5 - 5 - 5 -		
	*84	Sponjqe	1:	4.113	25.00 1.00 1.00 1.00 1.00 1.00 1.00 1.00	16 4 1 11,006 11,006 11,006 5,504 Hoge	
		жиаН	10,318	182		11,00%	
			Short out Hams	Heavy Long Hama. Light. Dry Salt Shoulder Sweet Pickled (116) Backs (116) Backs	Short Clear Middles. Cumberland Long-rib H. Long Clear L. Long Clear L. Long Clear Heavy Short Riba	Light Sold Tanked Total	

			다 없는 전 전 다	8.88 8.00 8.00 8.00	.4
			Pounda, 1,346 o 1,346 o 1,346 o 1,745 o 1,745 o 1,745 o 1,475	. 26, 150 	
	TEST OF 701 HOGS.	Gaces WEIGHT, 136,410 POUNDs. 488 averaging 505 pounds total average. 583	Stone	Shrinkage from gross to dressed	Makimating ahrinkage of sides and long-cut hams at 5 per cent. In curing, actual weight would be 65 per cent., viz.:  Long-cut hams.  Frime steam lard.  13
No.	OF	VERGET, 1	400 00 447.00 014 400 00 00 00 014 400 00 00 00 00 00 00 00 00 00 00 00 00		cent, in co
¥	TEST	Gaoss V	etc. no	<b>8</b> .88	ant S per
	<b>\</b> .	25 ave	Short-th middles and but pork Dumberland middles and but pork Lang-th middles and but pork Lang-th middles Short-cut hann Short-cut hann History Tork shoulders Fine steam hard Cute decided the middles Grid, casing, but, briddles Grid, casing, but, briddles	Green not yield, per 100 pounds live weight: Sidos, shoulders, hann, and lard	and long-cut ham umberland middl ong-cut hams rime steam lard.
			lice and butt didles and butt les a lices inders indires, and r helt, bristles,	r 100 pounds liv	inkage of sides
	•		5527752455	ngured. wen not yield, pe shoulders, haz	Belimating ahr
		×	25 25 25 25 25 25 25 25 25 25 25 25 25 2	5	
à 1 <sub>4</sub>			*		

100.00

as per following example to accretion one or accretion to the property of the property of the following basis, (\$3.60 would stand paster 29)-c. i. i. Liverpool per 112 pounds, figured on the following basis, (spercetages to cover cost of manufacture.	EXAMPLE.	© 564 or 11.57	7.0940 cents per pound.	5. 40 Coat of C. C.  2. Strated for the c. C. C.  2. Strated to cover grow weight.  2. Cover frequency and primage.  3. Lower regists and primage.  6. 14  7. 4 13 per cent. added.  6. 18  6. 18	(29) 18.760 [26] 9.00 8.580 8.390 8.3840 [8	
75 m2	EX	E		8.60 cost of bog. 	5.485 over 112 pounds c. i. C. Liverpool.	Amburdan and middle
These percentages may be use which port we select as being the fumberlands from hog costing Product over and above follows:		86-pound Cumberlands 16-pound Long out hams 18-pound Prime steam let	Total	C. C. * 11.14 7.004] 7.004] 7.004 7.004] 8.500 40000 40000	2866 per 112 poun	

### PORK PACKING.

June. TRET OF 300 HOGS, 60,720 POUNDS, 202.40 AVERAGE.							
	Pieces.	Green Weight,	Yield.				
Cumberlands	600 600	25,508 10,786 7,816	43.001 per cent. 17.730 ** ; 13.873 ** ;				
Total		44.085	72 800 per cent. of				

TEST OF 250 HOGS, 48,650 POUNDS, 194.60 AVERAGE.

	Pieces.	Green Weight.	Yield.
Cumberlands. Long-cut Hams Lard, "Killing". " "Cutting".	500	18,948 8,268 8,397 2,559	38,947 per cent, 17,085 ** 6,988 ** 5,309 **
Total		88,198	68,334 per cent. of live weight,

THE OF 275 Hogs, 52,270 POUNDS, 190 POUNDS AVERAGE.

🔨	Pieces	Green Weight.	Yield.
Oumberlands	660	21,728 9,107 8,764 9,550	41.568 per cent. 17.428 7.201 4.878
Total		87,149	71,070 per cent, of live weight.

TREE OF 250 HOSE, GROSS WEIGHT 88,880 POUNDS, 385.86 AVERAGE, CUT AS FOLLOWS:

	Pieces,	Green Weight.	Green Average.	Net Weight.	Yield, Green.	Yleid, Net,
Short-rib Middles Dry Salt Shoulders American Out Hams. Lard, "Killing"	500 500 500	84,980 8,804 9,141 7,471	68,59 16.60 18.99	88,547 7,806 9,141 7,471	40.838 9.905 10.904 8.912	88.895 9.811 10.904 8.919
Lard, "Outling".	•••	5.841 64,517		68,841 68,808	76,960	6.871 74.898

Oheek Mest, 178 pounds.

Trinmings, 254 pounds.

Feet, 1,186 pounds.

Small Guts, Fertiliser, Hair, Brietles, and Grease not figured.

AVERAGE,

AVERAGE.

OUNDS AVERAGE.

ht.

ht.

Yield.

72 808 per cent, of live weight.

Fertilizer — Halr — Bristles — Grease —

Yield.

38.947 per cent. 17.085 \*\* 6.988 \*\* 6.209 \*\*

68,224 per cent. of live weight.

41.568 per cent. 17.428 ... 7.201 ... 4.878 ...

71.070 per cent. of live weight.

TEST OF 250 Hose, Gross Weight 68,080 Pounds, Avenage 272.25 Pounds.

	Pieces.	Green Weight,	Average,	Yield, Green.
Short-rib Middles	500 500	21,687 8,60 <b>6</b>	43.875 17.218	81.868 12.649
American Cut Hams	800	7,776 5,907	15.558	11.495
Lard, "Cutting"	•••	5,419		7.968
Total		48,696		71.551

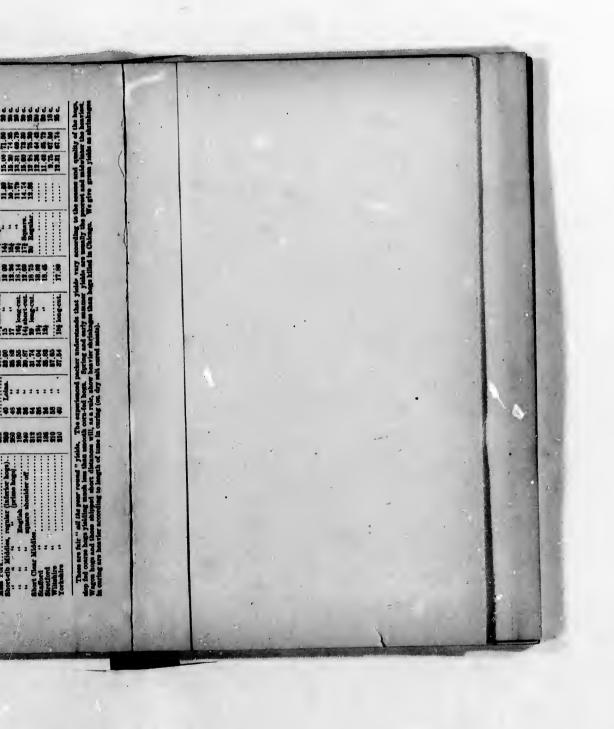
Trimmings, 408 po Feet, 1,045 pounds. Grease, 200 pounds

TENT OF 488 Hogs, 250 Pounds Avenage, For Sumpries.

	Pounds.	Cente per Pound.	
Boneless Ham	144	8%	\$12 24
Saueage	790 215	6	47 40
Hooks	215	8	6 45
Spare-ribs	836	6	71 76
Butts	190	836	6 60
Trimmings	748	6	44 58
Tenderiolas	405	11%	46 60
Blip-bones	406 458 810	8	_18 74
Back-bones	810	. 8	9 80
Pork Loins	743	7	61 94
Total			\$310 70, or 64.83c, per hor.
Tongues	488	6 :	28 98
Casings			12 07
Bung Guts	•••		8 88
Fertiliser		1	94 15
Total			\$884 58, or 79.63c. per hog.

THE OF HOSE MADE AT CHICAGO, SHOPING THILS PER 100 POUNDS LAYE WHIGHT OF MEATS (GREEK) AND LAM

	Average	Average W.	Weight and Side Please.	Tield, Average,	S, and Cat	Yield, Average, and of Shoulders.	Pe, and Cat	37	100	81
· ·	Hoge	A.	Av. Yield.	Ar.	Av. Vield.	Av.	Av. Tield.	3		8
polin, Short Clear.	Libe aver.	18 side pos.	53	15; short-out.	11.0	17 Square.	8.2	16.4	8	F. 16 1
acks, (rough)	8	::	28	. 11	11.86	174 Regulac.	11.01	18.6	*	*
looks,	14	::		:	19.01	:	10.01	3	17.7	R
diradigham Middles.	25	::	21	15; Stafford.	25				33	TR
3	2	: :			8.5			22	85	33
	1	: : : 8 <b>4</b> :	131		281				3	8/
Dublin Extra Short Clear Middles.	2 1	: : R <b>\$</b>		Tel chart at	10.20	161 Bernhar			24.8	
Loins (from same)		H	3.5		3	124 Skinned	8	1		181
	3:	3		1			:	20.21		24
Long-rio				IT shurt out		17; Regular	21	2		21
tort-cib Middles, regular (inferior hogs)	12	# :	8.8	::		**	3	19		RA
square shoulder off	23	: : ##	3 50 3 50 3 50	16; long-cut. 14; short-cut.	18.1	174 Square.	17.	8	185	
Mont Clear Middles.	22	:: Je		10 Jone cut.		الله		22		RZ
tretford	25	: : :::		·	18.46				86	25
intention				The long-out	17 90				7	N



## TABLE OF AVERAGE WEIGHTS OF CUTS, MEATS

ive i	ioge	averagingleid:	110	190	186	140	150	100	170	180	190	900	310	100	1
OBE-	out 1	fame, oured, averaging					18.09		14.89	15.75		17.70			
hort-	out	Hams, green, averaging					8.65	99.909	9.89		10.185				
tallo	rd H	ama, cured, averaging.						11.79	18.40	18.19					
houl	lors,	regular, green, averaging					8.84	9.48	10.03			11.70		18.88	
houl	lors,	three-rib, green, averaging									11.14	19,64	18.97	18.90	
honl	iora,	skinned, green, averaging					5.35	5.60	5.98	6.80				7.70	
otna	gro	m, averaging				*****	*****							10.81	
OPE !	POPE	green, per hog									*****				
rime	Mer	s Pork, green, per hog	• • • • • •				• • • • • • •	****						** ***	•
z ure	Pri	ne Pork, green, per hog					• • • • • •						00 00	90 90	ا
nort	alb I	Middles, "regular," green, averaging					1 N 614	an 10	91 44	Gub 450	00 to	88.00	90,07	97.74	4
HOTE	Hb.	Middles, English, cured, averaging					10,30	en. 19	41.45	45,00	40,90	40.43	30.45	A1. 14	1
ORC.	Cles	r Middles, regular, averaging cured										41 48	49 80	AK PT	ال
OH4	Clas	r Middles, extra, averaging cured				******									
n un p	orle	d Middles, averaging oured					95 70	98.00	80.91	29.49	84 69	84 84	28 68	41.96	
cere	hire	Middles, averaging cured			*****		20.10		100.44		SN 442	NA 18	87 R4	40.53	
ARO	M M	iddles, averaging oured									127,00	00.10	84.65	86.67	
irmi	ngh	m Middles, averaging oured										35.60	27.40		
lear	Back	us (long ham, square shoulder off), green							19.84	18.61	18.78	14.46	15.19	15.90	
loar	Beol	sa (short ham, regular sho side, off), green					18.50	16.69	17.64	18.70	19.74	20.78	21.81		
lear	Belli	es (long ham, square shoulder off), green					20.00		11.86	12.56	18.96	18.96	14.66	15.86	
ib B	ellle	(short ham off), green		9.00	9,89	10.11	10.83	11.55		19,98					.1
ong-	rib !	Middles, averaging oured	18,99	19.96	21,61	28.27	24.90	26.60	28.26	29 48					Л
nbil	n Mi	idles, averaging onred	18.50	20.28	21.96	28,00	25,29								
/iltal	ire	Middles, averaging green				41.10	44.00	46,95					61.14		
ard !	rom	Cumberland Middles (heavy) and L. U. Hams, per hog					16,05	17.10	18,95	\$1.94	23,10	94.88	26,39	26,81	п
**		Yorkshire Middles and L. C. Hams, per hog										24.6%	96,85	27.08	
**	••	Stafford Middles and L. C. Hams, per hog										94.60	36.78	26,92	1
**	**	Birmingham Middles and Stafford Hams, per hog		. 2								¥3.54	84.71	25,91	4
**		Long Middles and L. C. Hams, per hog	,	18.88	14,97	16,18	17.98	18.48	19.58	90 73					٠l
**	**	Dublin Middles and L. C. Hama, per hog		12.79	18.85	14,98	15,99	17.06	18.11						ı
**	**	Wiltshire Middles, per hog							16.57	17.55	18.59	19.50	30,47	21.45	ż i
**	**	Long Clear Middles and Extra Long Clear Middles, per hog										27.74	29.18	30.57	41
**	**	Clear Bellies, Clear Backs, and B. C. Hams, per hog					22:42		22.52	22.22	22.22	80.94	33.78	34,00	•
		Rib Bellies, Clear Racks, and S. C. Hams, per hog					14.25	15,90	15.15	17.10	18.05				
		Short-rib Middles and S. O. Hama, per hog					4: 4:		::-			****		200	J
::	**	Short-rib Middles and L. C Hams, per hog					3U.96	71.40	23.68	35, HO	20.28	20 03	41,10	210.30	1
::	::	Mess Pork or Prime Mess, per hog													٠
••		entire Hogs, Tanked, excepting Loine, Skinned Shouklers, and													ı
		B. C. Hama, per hog													

## AVERAGE WEIGHTS OF CUTS, MEATS, AND LAND YIELDED BY LIVE 11066 OF 110 TO 480 POUNDS,

-							-		-				-		-				-							A STATE OF THE PARTY OF THE PAR	-
180	196	910	210	#20	930	240	960	960	270	860	2911	800	810	890	890	840	880	860 '	870	880	890	400	410	490	430	440	460
18.75	16,81	17.70 11.54	18,50	19,28	19,86	30,71	21.58 15.08	22.45 15.63	28.81	24.17 16.84	26.04 17.44	25.90 17.99	18.10	18,48	18.65	18.85	19.45	19.96		21.07	21.09	99.18	29.78	26.28	183.84	24,80	94.95
18,19	18.98	14.06	15,89	16 19 12.88	16 85	17.59	18.78	19.05	19,79	16.20	16.76	17.89		18.45	19.91	19.57	90.18	20.07	90.79	21.85	21,96	22.48	21.04	20.60	24.17	84.78	
		19,64 7.00		18.90	14.58 8.05	15.16 8.40	15.80 8.75		9.45	17.69 9.80	18,89	18,46 10.50	19.59	90.99 11.95	90.85 11.60	91.48 11.95	99,18 19,80	12.65	98,88 18,00	94,01 18,90	94.64 17,55	85,8H 18,50	14.98	14.60	14.96	15.40	15.75
				10.81			11.71			18.11	18.58	14,95 118,04	14.54	14.99	15.45	15.97 198,11	16.89 181.86	185.64	17.88 189.41	17.80 148.18	18.97	18.79 150.79	19.95 154.48	19,79 158, <b>94</b>	\$0.19 102.60	20.66 105.78	21, 18 189, 55
									•••			146.46 88.49	151.84 84.58	156.98	161.10 86.76	165.98 87.87	170.87 88.140	175.75 40.10	110,68 41 91	185.51 49,83	190,89	195,98 44,66	910,16 45.67	905.04 46.76	2011,192 47,110		\$19.69 50.13
29.09	98,95	95.92	98.48	87.74	29.00	80.96				46.95		59.46		66,96	57.70	59.94	61.19	64.49		66.44	88.19		78.08				
		41.45	48.66	45.87	48.08	50,29	71.70 58 60	54.71	66.192	85.68 59.18	36.85 61.84	88.15 63.55	89.42	40.70	41.97	48.00			47.04	48.28	,						
82.48	84,63	86.84	88.55	41.26	48,47	45,66			52.81	47.08 54.50	48.75 56.73	49.50 08.94	60,84	51.66	59,15			58.06					::::::				
				86.67	49.76 89.59 49.09	41.80	47.14 48.97	46.22	48,48	53.81			·····														
	18.78	35.69 14,46 20,78		40,11 15,90 22,85	16.59 23.81	17.85	18.07 26.96		19.57	90.84	20.96	21.69		93.18	28,85	94.58	25.08			•••••							
12.56	18.96	18.96	14,65	15.86	16.06	16.76	17.46			19.55	\$0,96	90,95,		22,85	98.05	28.74	24.44										
29 42																											
		58.55 24.88		64.80 26.81		70.10		81.76		84.95	85.80	86.76	87.98						•••				••••				
			25,85	27.UB	98.51	99.54	80.77 80.62	88 110		84.46		86.98	88.16	40.00													• • • • • • • • • • • • • • • • • • • •
		¥3.54	94.71	98,91	97.11	28 31	29,57	80.74																			
17.56	18.5%	19,50	90,47	21.45												::::::											
		27.74 80.94	39.19 39.78	90.57 34.69	81.90 86,66	88,80	84.77 40.15	86.16 41.99	87.54 48.83	88,97 45,67	40.89 47.51	41.71	48.09 51.90	84.48 68.04	45.87 54.88	47,95 56,79	48.64 58.57	50.06 60.61		59.80 64.29	66.18	•••••					
					86,12	86.64	88.17		41.22	49.75		45,81	47,88	48.86	50,89	51.91	58.44	54.97	56.43	68.09	59,05	61.08	18.0U	64.18			• • • • • • • • • • • • • • • • • • • •
38,95	35.28	88 85										48 51	50.18	51.74	69,36	64.87	55.59	57.21	58.88	60,44	62.06	63,66	65,29		68.58	70.14	
										196.64	131,16	135.69	140.91	144.78	149,35	159,78	15A 80	162.82	187.85	171.87	176.89	180.92					



# PACKING AND SHIPPING MEATS.

We have often been asked the question as to the best sizes of boxes for packing purposes, for the different cuts of meats, etc. For the benefit of those of our readers who are interested in this department we append the sizes made by some of our foremost box-makers for the different export houses:

		Le	ngth.		W	dth.	Depth.					
No	. 1.	85	inches	×	24	inches	×	24	inches			
_,,	2.	85	46		22	16		25	44			
	8.	80	••	×	26	**	×	26	"			
	4.	28	46 .	×	18	"	×	35	**			
-74	5.	28	44	×	19	44	×	35	**			
	6.	26	"	×	17	46	×	87	"			
	7.	34	**	×	20	••	×	27	66			
	8.	80	44	×	19	44	×	88	**			

into which may be packed the following cuts of meate at

about the net weight given :

No. 1. Sweet pickled hams, heavy, at 680 pounds; light clear backs at 620 pounds; sweet pickled New York shoulders at 720 pounds; heavy clear bellies at 670 pounds; light square shoulders at 720 pounds; medium square shoulders at 720 pounds. All meats, of course, should be packed as best fitted to box.

No. 2. Light clear backs at 630 pounds; sweet pickled hams at 650 pounds; light clear bellies at 650 pounds; light New York shoulders at 675 pounds.

No. 3. Heavy clear backs at 650 pounds; long-cut hams at 675 pounds; heavy square shoulders at 730 pounds.

No. 4. Medium and heavy Cumberland middles at 575

No. 5. Heavy Cumberland middles, Staffordshires and Yorkshires at 600 pounds.

No. 6. Light Cumberland middles and long-rib middles at 530 pounds.

No. 7. Long clear middles at 620 pounds; light clear bellies at 620 pounds; light sweet pickled hams at 630 pounds.

No. 8. Heavy and Extra Heavy Cumberland Middles and Staffordshires and Yorkshires at 600 pounds. These boxes are usually made of 7 dressed lumber, tongued and grooved with cleats outside. Boxes well nailed with cement nails, and two or three straps used, three being the best and safest, as these packages are handled to a considerable extent, and not over particularly in most instances. Boxes arriving at destination-that is, into the warehouse of consignee-in the best condition were those made of soft pine lumber, outside cleats, and three straps. We may also add that while great care is exercised by the packer prior to and upon the departure of his goods, icing the cars and in many instances re-icing, it does not follow that this care is exercised throughout the journey. This negligence accounts for so much export meat arriving ont of order and condition. Boxes of meats may be so stored aboard ship that all the previous care in the world couldn't possibly counteract this gross carelessness. Then, again, meats lay on the dock quays, exposed to the weather in many instances, until the prescribed allowance of time by the Dock Board has expired. Many of our exporters, who are aware of these facts, have men at seaboard attending to these matters, others have not, and in consequence run great risks. Many exporters have their goods received and warehoused as soon as possible after arrival at destination. Others again allow their goods to lay around the docks and be finally shipped per railroad in open cars, by some cartage firm, to destination, perhaps in the Midlands, with highly unsatisfactory results.

The cost of packing meats for export is about 20 to 25 cents per 100 pounds (labor, salt, boxes, etc., of course), but may possibly be done cheaper. This is a safe calculation,

ght clear bel-630 pounds. Middles and

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of salt used per box in packing is about forty pounds. When meats are packed in borax about eight pounds per box is a fair average, which means at the lowest calculation an expense of sixty-five cents per box for borax alone, which expense must to a certain extent be covered. In the first place, meats are packed in borax to prevent shrinkage, to preserve color, etc.; consequently, if the theory of shrinkage is correct, no allowance on the meats need be made when weighing, which is usually the case when meats are packed in salt. On the other hand, an addition of one per cent. may be made to the actual weight, and this to a certain extent covers cost of borax, and we find that upon arrival at destination the shrinkage is not in excess of amount allowed and expected. In weighing dry salt meats for export actual weight may be marked on boxes with safety if they are properly packed-properly packed meaning packed as tight as possible. All boraxed meats should be as dry as possible prior t passing through borax; the same may be said of dry salt 1) . , flough, of course, unless much trouble is taken, it is vollegigh impossible to well dry salted meats.

What we want is, of course, that after being well dried, meats packed in salt will undoubtedly become briny and reach destination in much the same condition they left the cellar in. On the other hand, meats well dried and packed in borax may possibly come out in very nice condition, or they may just as easily come out slimy and pasty, which is oftener the rule than the exception. All kinds of methods are resorted to to have dry salt packed meats come out in nice condition-dry, that is. Some packers to some extent succeed in this by having their meats well wiped and spread, prior to packing, in a dry room, of course; some have gone to the extent of kiln-drying their salt, etc., all of which is a whole lot of nonsense. Any kind of export meats, salted, should be taken from bulk, wiped as dry as practicable, and

packed at once in fine salt without any more humbug. Meats handled thus will come out satisfactorily to all concerned, both as regards shrinkage, color, and condition.

We would again say the tighter the boxes the better will the meat turn out. If boxes could be made air-tight they would be all the better. Twelve per cent. tare is about correct when shipping.

We have commented previously upon the necessity of getting up these meats in No. 1 shape—that is, faultless, or nearly so, as regards cut, quality, color, etc. To cater to such a trade as the export without regard to these items is a loss of time and money. There are several good firms who are largely in this business and have been for years, which fact alone would demonstrate the investment to be a profitable one when properly conducted, and it must be properly and thoroughly conducted. Even at present a survey of the cellars of the different packing-houses of the country discloses the fact that stocks of English meats abound therein, despite the low quotations of English markets.

When figuring on these quotations it is necessary to take into consideration the following items, viz. : Cost of packing, freight to seaboard, ocean freight, including primage and marine insurance, amounting in all to about four shillings and sixpence per hundred-weight, varying, of course. under different circumstances. These items would cort. a c. i. f. sale. To ascertain cost per hundred-weight of consignment shipment the following additional items would of necessity have to be added. Dock and town dues, cartage, storage, fire insurance, receiving and delivering charges, which amount to about one shilling per hundred-weight. Then we have brokerage, bank commissions, interest, short weight and commissions amounting to about nine per cent. of sale. Figuring on this basis an offer of 40.6 would net packer 64 cents. We merely give the above as an example, and not as present prices stand.

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POINTS FOR SHIPPERS OF PROVISIONS TO ENG-LAND.

SOME REGULATIONS ADOPTED BY THE LONDON PROVISION TRADE.

American and Canadian Bacon Landed.—After being swept, to be weighed a box at a time net; two pounds in three hundred-weight to be allowed as beamage when packed in salt.

Three days to be allowed for averaging, and ten per cent. of bulk may be taken.

Pork and Heads in Barrels and Tierces.—Seven days to be allowed for averaging.

Mess Pork in Barrels of Two Hundred Pounds, and Beef in Tierces of Three Hundred and Four Pounds.—Ten per cent. may be turned out for averaging, and short weight allowed if any. Over weight not chargeable. Terms: Payment by acceptance at two months to approved buyers, or by cash in seven days, less 1½ per cent. discount.

## LARD.

Bladders.—Landed to be weighed net, taking out one in five for average. Kegs weighed to half a pound, scale balance to be taken as weight alternately.

American Tierces.—Re-weights marked tares and supertare. Terms: Fourteen days, less 2½ per cent. discount. Beamage to be allowed one-half pound per hundred-weight. Ten per cent. may be taken for average.

Other packages to be taken at actual weights.

## TINNED (CANNED) MEATS.

(In accordance with rules of London Chamber of Commerce.)

Sold as described weights, but any short weight to be allowed if exceeding half a pound per case of  $12 \times 6$  pounds,  $18 \times 4$  pounds,  $36 \times 2$  pounds, or in proportion for other sized cases.

Buyers to be at liberty to refuse any case the short weight on which exceeds two pounds per case.

Unless otherwise expressed, boiled beef is to be taken as meaning "boneless beef, without salt; boiled mutton, as boneless mutton, without salt."

Examination to take place where the goods are lying, or, if "to arrive," where stored after landing, buyer to have notice of time of examination and to have the right of being present and examining personally, or by his representative. Perfect tins only to be delivered to buyer. Wharfingers' charges in connection with the examination to be paid by the seller.

No claim to be made on account of goods after examination, except in respect of defective preservation or defective soldering, for which the packer shall be held responsible, at any time within one year from time of sale by his agent, but intermediate agents or dealers shall not be liable.

#### GENERAL RULES.

The terms "about" or "more or less," when applied to quantity, shall mean a variation of not more than five per cent. either way, and, when applied to average sizes, the extreme range allowable shall be ten per cent. "Merchantable," as applied to lard, means sound, sweet, steam-rendered.

In case of excessive loss in weight on shipments, say,

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c. i. f. and f. o. b. sales, the seller may be called on for proof of his original weights.

The seller is liable for any distinct variation from the description of any goods bought or ordered on his representation.

In case of nonfulfilment of contract, either party shall have the right of repurchase or resale, as the case may be, either publicly or privately, during seven business days next ensuing, or within the like time may assess his own damages on giving notice and particulars thereof the the party in default, and, should he dispute such assessment, and shall, by twelve o'clock on the second business day after receipt of such notice, demand an arbitration under rule 42, and, in default of doing so, the assessment shall be deemed good. When the amount of damage has been ascertained by such repurchase, resale, assessment, award, or otherwise, the amount shall, on demand, be paid by the party in default, and recoverable as a liquidated demand.

Weights to be considered as final between buyer and seller of all goods weighed or averaged at any public wharf or quay.

Invoices of goods sold "ex-quay" shall date from the average date of landing, but such date shall not precede the day of sale or tender.

Where country of production, etc., is not stated, the foregoing rules are applicable.

Time for making claims limited to three days unless the contrary is specified under any previous sections.

Agents or merchants advancing on goods, either by cash or by acceptance, reserve to themselves the power of sale.

Should any dispute arise for which provision has not been made in the foregoing rules such dispute to be settled by arbitration.

#### DOMESTIC PACKING AND SHIPPING.

Domestic meats are usually shipped in bulk, that is, the greater proportion is so shipped.

Short rib middles, short clear middles, long clear middles, etc., are usually sold when fully cured, in lots of 50,000 pounds and upward, and shipped in 25,000 pound car-lots, specified averages. These are inspected, and one or two drafts swept in each car-lot to ascertain allowance of salt to be made, which will vary from one to three and one-half per cent.

Sweet pickled meats are shipped as per contract, bulk, or in tierces; in either case an allowance is due consignee of four per cent. on hams and five per cent. on shoulders, that is: Tierces must be repacked 312 and 315, respectively, and if shipped in bulk the allowance is made on the same basis.

Green meats, hams, shoulders, etc., are shipped block weight, specified averages. Are not supposed to be pumped except such an agreement has been gone into, in which case an allowance is made of about 1½ per cent., varying, of course.

The best way is to weigh from block and pump afterward, but this is not always done. Many of our packers who do not kill hogs, but merely buy green meats (usually hams, shoulders, and breakfast bacon) so as to cure them in their own particular way, are very much set against pumping hams which have to be sold under their leading brand. They hold that to pump hams completely ruins any chance of turning out what they consider a choice, mild-cured ham. Of course they admit that pumping suits this modern system of rushing everything, and consequently considerably lessens the expense of cured meats. We find, though, that our leading packers even do not pump hams sold under their first brand.

Lard, prime steam, is usually shipped in lots of 250 tierces or 4 car loads, and according to a recent arrangement is billed at 410 pounds—subject to change—per tierce, gross weight inland and actual weight ocean freight, adding five per cent. primage to rate. Should be loaded brand up. Tierces should be well coopered and chime and bilge hoops nailed, which precaution is, beyond doubt, a very wise one. At any rate it is an excellent idea to go through the motions.

Smaller packages of lard, such as pails, are usually packed

in cases and shipped thus.

Fresh meats and perishable goods, pork sausages, etc., are shipped in boxes specially constructed, having space between inner and outer box for the packing therein of ice, in which case there is an allowance made on the gross weight for the shrinkage of the ice.

A very good scheme for the exportation of sausages not smoked is to pack in lard in packages such as may be desired. This has been practised by some of our old firms with success in past years. Other meats have been successfully shipped in this manner also, it being practically impossible for any air to come in contact with the meats. These packages have been returned filled with salt also in some instances.

Fertilizer, shipped in bags or bulk, as the case may be, consignee usually providing bags when so shipped.

Other products shipped as per agreement, care being taken by consignor to ice cars so requiring, and load so as to avoid all possible damage to the product in transit. Insurance effected covers inland and ocean.

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### TIEBOR AVERAGES AT 800 POUNDS.

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TABLE OF CONVENTIBLE VALUES FOR PROVISION EXPORTS TO GREAT BRITAIN.

Cents per Pound Converted into Sterling per 112 Pounds.

Cents per Ih.	Ex.	Ex.	Mx.	Ex.	Ex.	Ex.
	4.76	4.78	4.80	4.80	4 84	4.86
7	£14 1 4	£14 0 7	£14 0 0	£18 11 8	£18 10 6	£18 9 9
	16 8 8	15 2 7	15 2 0	15 1 9	15 0 4	14 11 7
	16 6 6	16 4 8	16 4 0	16 8 1	16 2 8	16 1 6
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	28 4 9	23 8 1	22 2 0	29 0 8	81 11 8	21 1 7
8	23 6 8	28 5 1	95 4 0	28 2 8	23 1 6	98 0 5
	24 8 4	94 7 9	94 6 0	24 4 7	24 8 6	94 9 8
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•	98 2 8	98 1	28 0 0	27 10 6	97 0 9	27 7 8
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	80 7 0	30 5 5	30 4 0	30 2 4	30 0 9	29 11 5
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7	89 11 9 84 1 4 85 8 6 86 8 6	28 9 6 85 11 ft 85 1 7 86 8 8	88 10 0 86 0 0 86 8 0	88 6 8 88 8 8 84 10 9 86 0 1	89 4 7 88 6 6 84 8 5 85 10 4	39 8 1 36 4 9 34 6 8 36 8 6
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	40 0 0	89 9 9	89 8 0	89 6 6	89 4 0	89 3 1
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	43 4 2	48 9 1	48 0 0	41 9 9	41 7 8	41 8 7
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15	61 2 1 63 4 2 61 6 2 64 8 4	63 8 1	60 8 0 61 10 0 68 0 0 64 9 0	61 6 9	61 8 8	61 0 8
14	65 10 5 67 0 7 68 2 8 69 4 8	68 9 8	67 8 0	67 4 6	65 11 4	65 8 1
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TEST OF 701 HOGS.

Gross Weight	Gross Wright, 128,410 Poures.	
438 averaging 2004 pound 208 averaging 3004 pound	428 averaging 2024 pounds   188 pounds total average.	
TS Short-rib middles and butt port   25,05	Section	8   12   12   13   14   15   15   15   15   15   15   15
Green not yield, per 100 pounds live weight: Sides, St.	Strinkings from gross to dressed \$6,555 * 30,55  Net gross weight 66,55  Shrinkings from gross act. 21.35	8   8   8
Retinating shrinkage of sides and long-cut hann at 5 per cent, in caring, actual weight would be 65 per cent, via.  Cumbertand middles.  Long-cut hans  Frims steam lard  Total	and long-cut hann at 5 per cent, in cering, actual weight would be 65 per cent, via.  Comberland middles.  Long-cut hann  16 " .  Trino steam lard	

le to ascertain cost of mest to packer handed on dock quisy in Liverpool, England, dec. 259- e. t. f. Liverpool per 112 pounds, figured on the following basis, of course. cost of manufacture.

sides and long-cut hams at 5 per cent, in curing, actual weight would be 65 per cent, viz.:
Comberland middles
Long-cut hams
Prime steam lard

Prime steam lard

	(6) 11.34 cents per pound = 4.0104 (6) 14.5 11.57 = 1.503 (6) 445 9.68 = 1.5034 7.0046 cents per	8.40 Cost of C. C. 20 Pechinic C. C. 25 Inland freight. 26 Added to cover great the state of the	20 48.0 1 8.0 1 8.
EAAMITIA	98-pound Cumberhands 18-pound Long-cut hams 18-pound Prime steam lard	1.14 1.084 1.086 1.080 1.080 1.080 1.080 1.090 1.000 1.0	• Abbreviation C. C. means Cumberiand cut middle.
	86-pound Cumber 16-pound Long-c 18-pound Prime	C. C.* 11.14 7.084] 7.086] 7.086 8.1870 69800 948 948 948 per 112 poun	* Abbreviation C. C. met

#### CURING.

Next to the thorough chilling of meats, this is undoubtedly the most important and critical department in the pork packing industry. Not only has this department to determine that the meats about to be handled have been thoroughly cleared of the last particle of animal heat, but must cater to the fast increasing demand for mild cured meats. which is a task calling forth the best energies and the most watchful care of the curing department. To produce the required mild cured meats without incurring heavy losses, requires a strict observance of set rules regarding the temperature of the packing and storage rooms, water, etc. In their haste to place meats on the market, prior to scheduled time, some packers have sustained heavy losses. Various experiments have amply proven, time and again, that meats require a certain time to fully cure in, and must have this length of time, pumping and higher temperatures to the contrary notwithstanding. Much difference of opinion exists as to the advisability of pumping meats at all. Yet, we think, when properly manipulated, there is no doubt that the process is of some assistance in insuring and perhaps slightly hastening the curing. Of one thing we are certain, there is an immediate gain of about 11 to 5 per cent., which is a slight recommendation. Should a pump be used, great care must be exercised so as not to inject air (heavy losses may be attributed to a neglect of this rule). The pickle must be ejected from the tube prior to its being inserted into the meat, and also upon its being withdrawn. The pickle used in pumping is usually of extra strength, showing about 110 to 115 degrees. When the hogs are cut, all meats, where any doubt can exist as to the thorough chilling, should be spread say from ten to fifteen hours in a temperature of about thirty degrees where possible, especially hams, after which they may be pumped and bulked or

slightly salted and bulked for a day or so prior to packing. Nearly every packer has his own particular method or recipe for curing; hence we will give what we consider the best general formula:

For hams packed in regular tierces we recommend twentythree pounds common salt, six pounds sugar, one pound of saltpetre, which will make a pickle of about 80°, when the tierce is filled with water. Marrow should never be extracted where water is used, and only so where the prepared pickle is used. In some instances the sugar and saltpetre is dissolved prior to using, but this is not always practical or expeditious. It is always best to put a specified quantity of salt, sugar or syrup, and saltpetre in each tierce, then there is no doubt of the uniformity of the cure. In cases where tierces are not used, but receptacles of varying capacity, then a prepared pickle is absolutely necessary, a formula for which would vary under different circumstances, and which must rest with the head of the curing department. For instance, the quality of the water, the size of the hams, etc., the size of the receptacle and its prior use, the control of the temperature, and scores of other small matters stand in the way of giving an exact formula which would be standard or reliable under all circumstances. We would recommend, where such a state of affairs exists, the use of a fairly strong pickle which would insure the cure, and packing meats as uniformly as possible, varying the strength of pickle according to averages.

The most satisfactory temperature, that which has yielded the best results, for storage of tierce meats or other receptacles of meats, also for cellars, etc., is from 36 to 40° F., ropy pickle in such a temperature being comparatively unknown. Care should be taken not to allow tierce storage to exceed 40°. While ropy pickle is not actually deleterious, it is by no means desirable, causing no end of extra labor, after which the meats present a very unin-

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ies and the most . To produce ncurring heavy es regarding the oms, water, etc. prior to schedy losses. Variand again, that , and must have temperatures to ence of opinion sts at all. Yet, ere is no doubt suring and pere thing we are ut 11 to 5 per Should a pump not to inject air t of this rule).

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viting appearance. Where such trouble exists washing in warm water in which sal soda has been dissolved will materially facilitate the thorough cleaning of the meats. The prevention of such a state of affairs is what we would advise. All tierce meats should be rolled as often as practicable during the first fifteen days, say not less than three times. Upon being packed they are of course rolled to storage, or ought to be, and this constitutes roll No. 1; then they ought to be re-piled in five days at the most, then again inside a week, and again in another week, making say, four rolls in at most twenty to twenty-five days; after which they may remain until cured, which time varies with the average weight of the meats. While on the subject of time in which tierce meats will cure, let us say that regular tierce meats, three hundred pounds to tierce in pickle of say 80° to 85° proof, consisting of any formula making a pickle of that strength, will cure as follows: meats are usually packed in tierces as uniformly as possible, in nearly all houses, that is there is very little difference in the weight of each piece of meat in the tierce, hence a regular rule is applicable in every case. Ten pound and under, 30 to 35 days, 14 pounds and under, 45 to 55 days, 16 pounds and under, 60 to 70 days, 18 pounds and under, 75 to 85 days, upward, figure 5 days to the pound. They may be cured prior to this, but we consider this safe. If so desired, the pickle may be drawn after the above time has elapsed. The pickle will deteriorate in strength after meats are fully cured about 25 degrees, that is: pickle showing 80° when put in tierce, will test about 55° when meats are fully cured; of course this may vary somewhat under different circumstances. Prior to drawing pickle it is always advisable to try a few tierces, so as to be thoroughly satisfied of the condition of the meat. Meats of the above ages will gain at least six per cent., exclusive of the gain in pumping, and often even as high as eight per cent, on light meats.

Of this, though, in the neighborhood of four per cent. will be ists washing in red will materilost if tierces are left ic. any length of time after pickle is eats. The predrawn. It is indispensable that all tierces after being used would advise. should be thoroughly washed and aired prior to being again put into use. We may also add that all tierce storage should racticable dnrhave a slightly sloping floor to gutter, so that in the event n three times. to storage, or of any leakers they may be readily seen and located. It is 1; then they scarcely necessary to say keep a sharp lookout for leakers est, then again when packing, having each cooper or trimmer place his own king say, four mark on each tierce he handles, which goes a long way tow-; after which ard abolishing this nuisance. We will endeavor to thoraries with the oughly compass the subject of curing, even though we may the subject of occasionally have to refer to matters seemingly out of place, ay that regular or not exactly in order. e in pickle of rmula making ollows: meats as possible, in difference in

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Cure for tongues packed in barrels at two hundred and twenty pounds. In the first place, tongues under all circumstances must be gradually cooled off in a temperature of say 38° to 40° or thereabouts, for at least twenty-four to thirty-six hours. Should be well washed prior to being hung in chill-room. Formula for 220 pounds: 23 pounds common salt, 3 pints syrup, 10 ounces saltpetre. Fill barrel with water and roll well. Another good pickle for tongues suitable for butcher may be made with 12 gallons of water, 31 pounds of raw sugar, 13 pounds of coarse salt, 1 pound of saltpetre, and 2 pound of icehone. This pickle should be well boiled and all scum removed as it rises to top of boiler. It should be re-boiled about every seven weeks and a quantity of fresh salt added to it. The tongues to be cured should be allowed to remain in this preparation from fourteen to twenty-one days, according to size. Fifty pounds salt, 10 gallons water, will make pickle of 98° on salometer, add to tierce of pickle this strength 20 pounds saltpetre and make at least pickle of 115°, suitable for pumping purposes; 100 pounds salt and tierce of water will make a pickle of 90° on salometer.

We now give another cure for tongues, equally as good, if not better, than the preceding one, and one we have no hesitancy in recommending to our readers. Make a pickle of fine salt up to 90 degrees. Pack tongues at 330, and pour over them, dissolved, 18 ounces saltpetre and 18 ounces sugar, fine, then fill up tierce with the 90-degree pickle. Must be well rolled for ten to fifteen days. Should it be necessary to change pickle owing to its being thick and muddy in appearance, due to considerable quantities of blood and slime adhering to tongues when packed, and also to purging in curing, always use pickle made exactly the same as in the first instance. Tongues under above formula will cure in twenty to twenty-five days. Tongues for export are usually packed in kegs, and pickle should always be changed when shipping. Pickle may be made according to formula for tierces.

For curing hocks and feet use 80-degree pickle with 14 pound good coarse sugar and 5 ounces saltpetre per 100 pounds meat. May be shipped in ten days without changing pickle. Another method of packing hocks and feet is to put them in 90-degree brine for about five days when they may be taken out and parboiled, then packed in kegs in spiced vinegar which may be made as follows: Take two large barrels and put in each 40 gallons condensed water, then add to each barrel acetic acid 5 pounds, molasses 2 gallons, yeast 2 quarts, mixing well and allowing to stand about two weeks, when you will have a good vinegar. Must be kept in warm place and plenty of air allowed to get to mixture. In this way you will have a supply of vinegar always on hand. Should you require vinegar stronger, add molasses. The spicing to be added when packing. Cure for bellies packed in tierces as follows: Twenty pounds of salt, coarse, 6 pounds sugar, coarse, but good (always use good sugar on all meats, it pays in every respect) and 1 pound saltpetre. If packed in other receptacle use the same

ually as good, as we have no Make a pickle at 330, and petre and 18 the 90-degree lays. Should eing thick and quantities of eked, and also be exactly the er above for Tongues for should always ade according

ickle with 14 etre per 100 ithout changks and feet is sys when they ed in kegs in s: Take two densed water, olasses 2 galing to stand ood vinegar. llowed to get ly of vinegar stronger, add cking. Cure ty pounds of l (always use espect) and 1 use the same

formula according to weight packed. Roll tierces the first ten days and overhaul if in tubs in same time. We scarcely need add fill tierce with water when packed. When packing bellies in tubs, of course, make pickle and pour over meats. Bellies or backs packed thus will cure in twentyfive to thirty-five days, according to weight. Another method is to make pickle of about 78 degrees, using with this 6 pounds sugar and 1 pound saltpetre to tierce. This method may be used with success on California hams, New York shoulders, skinned shoulders, etc. The following is considered one of the very best cures ever tried on light bellies for breakfast bacon number one: five-eighths fine salt, 1 good sugar, 1 saltpetre. Some packers consider the saltpetre superfluous as the meats are smoked, but even so, they present a brighter appearance when saltpetre is used. The meats should be well rubbed in this mixture, and packed in a bin for the purpose and as closely as possible. Should be overhauled in 5 days and the same formula used. The floor of the bin should be so arranged as to allow the pickle from meats to run to tub or other receptacle, to be used in packing light meats of any kind. Will cure in seventeen to twenty-five days, according to weight.

The following test may be interesting: 40 pounds Ohio salt and twenty gallons water will make pickle of 76 degrees. Forty pounds English salt and 20 gallons water will make a pickle of 78 degrees. Most packing houses are fitted with large water and pickle tanks, size and quantity according to requirements of house. These should, where artificial refrigeration exists, be fitted with coils from the machine, and where such refrigeration does not exist they should be placed convenient to ice-houses or schutes erected for them. As river ice contains more or less dirt these tanks should be cleaned as often as practicable, and no water or pickle drawn less than six inches from bottom of tanks. They should also be fixed so that no drowned rats or other ver-

min caught therein, can remain there until tank is cleaned out. We need not urge the advisability of this precaution. The pipes connected with these tanks used in drawing water or pickle should be arranged so as to allow no foreign matter to get therein.

TIERCES.—May, if so desired, be packed at the following weights: New York shoulders, Boston shoulders, California hams and skinned shoulders, in fact, all light packed meats, at 295 pounds when not pumped, and at 300 pounds pumped. Light hams come under this rule also. Tongnes may be packed at 300 pounds. Heavy hams, skinned hams, extra heavy New York or English shoulders, should always be pumped and packed at 300 pounds pumped weight. The above-mentioned tierces may be branded 300 pounds at packers' discretion.

BARRELS.—May, if so desired, be packed at 190 pounds with the following meats: Prime or mess pork, back pork, rump pork, shoulder butts, bean pork, etc., and branded 200 pounds.

HALF-BARRELS.—May be packed at 95 pounds with any kind of meats, and branded 100 pounds.

KEGS.—May be packed at 48 pounds and branded 50, if so desired.

All meats in pickle gain in weight considerably, according to average and bulk in receptacle, but this gain varies considerably under different circumstances. Meats, which may be expected to be held over for long periods, such as pork, ribs, etc., should always be packed in pickle showing 100 degrees on salometer. A layer of rock salt at top and bottom of barrel will keep pickle alive, as it were. It is something to draw on. All pickles lose strength to a considerable extent when operating upon fresh meats, and will when put in tierce at say 85 degrees on salometer in ten days often show as low as 73 degrees. It is not surprising, then, that under these circumstances, and in widely fluc-

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tuating temperatures, this weakened brine will become thick, ropy, and dead. Pickle thus reduced in strength will do more harm than good if left on meats for any length of time after they are fully cured. Meats become, after this stage has been arrived at, "pickle-soaked," and the pickle will also sour. Saltpetre will assist in keeping brine alive, but even then it will deaden and lose its usefulness. Under the present rules of mild curing, meats are not supposed to be held over after being fully cured, but are intended to be immediately handled and used, either at home or abroad.

If properly manipulated, the packing of meats is not done at any great expense except for package, which cost is really nominal, properly speaking. This assertion may seem incongruous, but remains a fact nevertheless. Our practical readers will agree with us in this, we think. We cannot emphasize too much the necessity of well rolling all pickled meats for the first ten to fifteen days. The reason is obvious. Also let us again urge the necessity of maintaining a regular temperature in packing and storing rooms, never to exceed 40 degrees Fahrenheit and not lower than 38 if possible. In our preceding chapter we omitted to give the "dry method" of curing tierce meat thus: On 300 pounds meat use 16 pounds salt, 10 pounds sugar, and 18 ounces saltpetre, rubbing the mixture well into the meats when packing. Use no water. Six to eight ounces black pepper may be used if so wished, which gives a peculiar flavor to meats much relished by many consumers.

WESTPHALIA HAMS.—The Westphalia hams are made as follows: Well rubbed with dry salt and left to drain twenty-four hours. Then take 2 quarts of salt, 2 quarts of bag (rock) salt, 3 pounds of brown sugar, 1 pound saltpetre, 4 onnces sal prunella, and 4 ounces juniper berries, well mixed and boiled in 6 quarts of water. The brine is then cooled and skimmed. The hams are taken from the salt and wiped dry, and the cold pickle poured over them and rubbed in.

There should be enough brine to cover the meat. Turn the meat every second day for three weeks; then take them out, wipe dry, and a mixture of ground pepper, salt, and bran is thoroughly rubbed in, filling all cracks and openings. They are then smoked a little every day for three months or more, until completely dry, when they will keep and improve in flavor for years. Pyroligneous acid will keep off flies and animalculæ of all kinds and improve the flavor of the meat.

# AMERICAN DRY SALT MEATS.

Having, as nearly as possible, exhausted the packing of sweet pickled and ordinary pickled meats, we will now turn our attention to the curing of American dry salt meats, that is, meats for home consumption. Our object is to publish the successful curing of meats, not the curing which results in such heavy losses through sour meats. If our previous hints are carefully read and the directions therein faithfully adhered to, great and unnecessary losses may be avoided in any and every branch of the business.

To return to our subject. Heavy side meats, such as short ribs, short clears, long clears, etc., should be spread when there is any doubt about their fitness to be bulked; what we mean is, be sure every particle of animal heat has been, withdrawn prior to bulking. These sides may be pumped, dipped, and rubbed when bulking if so desired, or may be pumped and rubbed (taking care to well rub shoulder end), reserving the dipping process until a few days prior to shipping, which arrangement improves the appearance of the meat to a great extent, and so forth, and the expense is not in excess of the gain, as it were. These sides ought to have a good covering of coarse salt, and upon rebulking, in seven to ten days, or at the convenience of the packer, should be administered the same dose.

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As regards bulking meats (where practicable), it is not necessary to bulk high in first salt, but upon rebulking, bulk high and close for every reason. Backs and bellies may be bulked at once and well rubbed, rebulked inside a week and process repeated. Regular shoulders may be treated the same as backs and bellies, except that as a precautionary measure they may be pumped and a little nitrate of soda scattered over blood-vein. We may be pardoned for again repeating bulk all meats close, it takes up no longer

time and the gain is great in every respect.

It is a common rule to figure short ribs fully cured at one day per pound, thus: A fifty-pound short rib is considered fully cured in fifty days, and the same rule may apply to the above-named side meats. Backs and bellies will cure, according to size, of course, from twenty-five to thirty-five days, and regular shoulders in forty to fifty days, according to average. These meats are usually shipped in salt, and after the above-given time to cure in, may perhaps lay over a week or so. At any rate, very seldom any difficulty arises or are losses sustained in smoking dry salted meats. The very opposite may be said of sweet pickled meats. Care must be taken, prior to smoking sweet pickled meats, that they are fully cured, or trouble will undoubtedly follow. Light clear sides, extra clear sides, etc., may be put up in much the same manner as any other mentioned side meat, with this exception, that more satisfactory results follow when the pumping is omitted (not speaking of extra clears being pumped), and not nearly so much salt used. Light clears make a very desirable back and belly, the size of either, of course, being made to suit present demand. This is an advantage in bulking as clears instead of as backs and bellies; also they can be bulked closer, and a more uniform cure obtained.

A tour through the various cellars in the country discloses a great variety of methods in handling, bulking, etc.

We think the cellar is altogether too much neglected in many houses, which state of affairs should not have any existence. What a great saving it would be to many of our packers if their business were thoroughly and properly conducted in every department. The pork-packing industry is scarcely out of its teens, though perhaps we can safely say it is out of its infancy. What great possibilities yet exist to all interested in the business, however remote, and these possibilities will in the near future be utilized. What the packing industry of thirty years ago seems to the packer of to-day, the packing industry of to-day will seem to the packer of ten years hence. The National Provisioner will do its share in bringing about this certainty. It has always looked to the advancement of the industry, and will continue to do so until the highest possible point has been gained.

Meats for export are handled somewhat different in curing from meats of home consumption, color being one of the most essential points in this trade; consequently a considerable quantity of saltpetre is used, or nitrate of soda, either of which answers the same purpose. We can safely add that in many instances entirely too much of this material is used. There is no necessity to use saltpetre as salt would be used, as a slight but uniform covering will have the desired effect, if the meats are bulked so as to exclude all the air possible. This is as important a matter in the acquirement of color as is the using of saltpetre-in fact, a more important matter. Note places on side meats where the air has been totally excluded as proof of this. Cumberland middles, Yorkshire middles, Staffordshire middles, long rib middles, in fact, all export side meats may be treated in much the same manner. In the first place, it is necessary to have a can, about quart size, with perforated lid, to be used in sprinkling saltpetre over sides or any and all meats. Sprinkle a light covering over side, using a trifle extra in

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neighborhood of shoulder joint, after which a fair covering of fine salt, rubbing shoulder and back a trifle extra. Where pockets exist, as in long rib middles, for instance, especial care should be taken to well rub vacancies left by extraction of shoulder-blade and leg bone. What is termed a pocket stick can be used to great advantage in the accomplishment of this. These sides may be bulked in first salt ten or fifteen high, using covering of coarser side meats, clears, for instance, to assist in excluding air. They may be rebulked in seven to ten days, using a light covering of fine salt, and bulking as high as possible. In overhauling, the projecting rib is sometimes sawn off the Cumberland middles, and in other instances this is left until the meat is packed. Either way is satisfactory, the latter perhaps more so. All export meats should as nearly as possible be put to cellar from cutting bench in shape to ship, trimming meats when packing being anything but satisfactory or economical. Square shoulders should be sprinkled lightly with saltpetre, sides and butt well rubbed with salt, with an even and fairly liberal quantity sprinkled over saltpetre. Should be bulked as squarely and closely as possible, and overhauled in seven to ten days, using covering of fine salt and bulking reasonably high. Export side meats may be shipped in winter, packed in salt, in fifteen days, having ample time to reach the fully cured stage in transit.

In summer these meats should not be shipped under twenty-five days in salt, and must be fully cured when shipped in borax. Square shoulders, being usually packed in borax, should always be fully cured. Long cut hams may be cured same as Cumberlands, etc., and shipped under same rule. It is a more difficult matter to obtain color on long cut hams, owing to not being able to bulk so closely, thus necessitating the use of bins and covering top with short clears to, as far as possible, exclude air, which procedure is of material assistance. After this color has been acquired

as it were, it is a difficult matter to retain it. The came rule must be observed in shipping as in curing and culking, tight boxes and close packing being essential. Backs and bellies, cured same as side meats, and may be shipped under same rule.

### SMOKE DEPARTMENT.

There are numberless theories in regard to the best methods of smoking, and considerable time and money have been spent in experimenting—the principal object in view being to reduce the amount of shrinkage and shorten the time required by the present methods. One scheme is to mix "pyroligneous acid" with the salt or pickle, so the meats will smoke while curing. Another scheme for "cold smoking" is to make the fire in a furnace some distance from the houses and convey the smoke thence underneath the surface, so part of the heat may be absorbed and escape at the furnace, and the remainder of it on the way. And a very thorough plan for "quick smoking" is to prevent any of the smoke from escaping, and keep it in constant circulation by means of a fan.

While there is an undoubted saving in all of these methods, we doubt very much if any of them will come into universal use. Meats which have not been dried before or while smoking, will not take so good a color, and through sweating will soon lose even that, and become muddy, streaky, and flabby. It is positively necessary, in order to make smoked meats which will stand handling and shipment and still "take the eye," that they should have received a certain amount of drying, preferably before the smoke is applied, and we have found the following method give the best results:

After your house is filled allow it to drip for about one hour, then open all your ventilators (top and bottom) and

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or about one bottom) and apply a coke fire for about three hours, or until the surface of the meat is dry. After that close the ventilators and use a wood fire well banked with sawdust, until the meat is sufficiently smoked. In every case allow the houses to become cool, and the meat firm before handling it.

Hickory wood and hickory sawdust are preferable to any other, though ash and beech will also give a good, sweet smoke. Walnut and all soft woods, particularly pine, should not be used at all. The wood ought only to be used as a means to keep the sawdust smouldering, and great care should be taken, particularly in warm weather, to see that the fire is always well banked, so that it cannot burn freely and create unnecessary heat. The coke fire is made in an open grate about eighteen inches deep, eighteen inches in diameter, on supports two feet high, and be moved at will. A little sulphur used on the coke fire will add very much to the appearance of the meat and serve as a preventative to flies.

So far as the greater part of the smoked meats in this country are concerned, the process called "washing" is a misnomer and a failure. We doubt very much if one person in a thousand could tell the so-called "washed meat" from unwashed. Possibly it eases the conscience of the smoker to go through the motions; at any rate, it does no serious injury to the meat. Sufficient labor is spent on the process to do good work, but the water is never carried warm enough to cut the briny residue (from the salt), slim and greasy substances adhering to the surface of the meat. To make a strictly first-class article, it is necessary that the dirt be removed, and to effect this the water should be kept at a temperature of from 150° to 180° F., and changed as often as possible. It is also a good plan to use a little soda, borax, or boracic acid in the water-it helps to cut the grease, and the two latter act as a fly preventative to a certain extent, even though the sweating in the smoke-house

will partially remove any such application made before smoking. It is customary for the stringers, when through with the meat, to pass it into the wash-tub, and as the washers are compelled to immerse their hands and arms in order to get hold of the pieces, they cannot, without great discomfort, carry the water hot enough to be of any practical use. In the British Islands they keep the water fully up to this temperature—150° to 180° F.—but the washer holds the meat by the string and alternately dips and scrubs it until thoroughly cleaned. That process would be too slow in this country, and we would advise those who have power to procure a meat-washing machine. There are two such machines in use, either of which do better and cheaper work than can be done by hand.

The prettiest and most appetizing meets we have seen are those in the bacon shops of England. The meats, after being carefully washed, and all the "raggles" trimmed off, are hung in a drying-room with a very moderate fire of coke, having a little sulphur on it. The effect of this is to make the fat a chalky white, the skin almost transparent, and

to give the lean a bright cherry color.

We think there is still a good deal of room for improvement in the handling of smoked meats, and that with these improvements will come a very much increased consumption. Formerly Boar of Trade regulations discouraged advances in the line of cutting and curing, as it was no benefit to be better than "regular," but the advent of a few foreign houses with their more careful methods in our domestic smoked meat trade, compelled our home packers to give us an article very much superior to the dirty, hairy, salty, grimy stuff of a few years ago, when it was customary, instead of stringing the side, to make a slit and poke the dirty stick through it. Pork products do not yet hold the position they ought to, and can hold if treated carefully and wholesomely; and we hope the competition and emula-

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for improveat with these consumption. ged advances benefit to be few foreign our domestic rs to give us hairy, salty, estomary, inand poke the yet hold the ed carefully tion of the smokers to obtain a reputation for their "brands" will keep on increasing, until bacon is as much the rich man's friend as it has hitherto been the friend of the poor man.

In summer, when meats are sufficiently smoked, the fire should be promptly removed, and the ventilators and doors opened, so that the meats may be cooled off as quickly and thoroughly as possible. From the time the smoke is taken off until the meats are canvased, they should be handled as little as possible and, as near as is practicable, in darkness. All the rooms should be darkened and only artificial light used, and that only where and when positively needed. Unceasing vigilance should be used to prevent the piling of smoked meats, either before or after canvasing, as piling breaks the tissues joining the layers of meat together, making openings for the lodgement of flies, blue mold, and slime: it also forces the oil from the meat, thus causing shrinkage. There is not the slightest use in canvasing meat and then throwing it in piles (as we have frequently seen done) to await the yellow washers, until the canvas becomes partially saturated with oil, for the fly places its eggs as readily in the oil as in the meat itself, and the progeny seems to have no difficulty in making its way to the choicest pickings.

In addition to handling the meat in the dark, we would advise rubbing it in pulverized borax before papering, or the use of parchment paper instead of the straw-paper generally used. Flies do not touch boraxed meat, and it prevents shrinkage. Parchment-paper, being impervious to oil, prevents it from reaching the covering and thus acts as a fly preventative; it also, by reason of its closeness of texture, prevents a considerable amount of evaporation and does not adhere to the meat. It is more expensive than straw-paper, but has so many advantages over the latter, that there ought to be no question as to its greater value. The use of burlaps instead of yellow wash is rapidly displacing

the latter. However, as there are still a number of our less progressive brethren who still believe in it, we give them a recipe which will help to make "one hand to wash the other:"

To Yellow Wash 2,500 Hams.—750 pounds barytes, 20 pounds chrome yellow, 15 pounds glue, and 100 pounds flour. The yellow wash-tub should be so arranged that a steam-pipe can be lowered into it. Fill the tub half-full of water, mix in the flour thoroughly, taking care to see that all the lumps are dissolved; dissolve the chrome in a separate vessel, then add it and the glue to the flour; bring the whole to a boil; constantly stir, and gradually add the barytes; make your wash at least a day before you require it, and when using it stir it frequently to keep the barytes from settling. Two thousand five hundred hams, 15 pounds average, in canvasing will use 1,127 yards of muslin, 101 pounds of thread, and 789 pounds of paper. A nice-sized paper for canvasing is 32 by 22, weighing about 80 pounds per bundle of about 500 sheets. Another yellow-wash recipe: 450 pounds barytes, 25 pounds ryo flour. Mix well while dry, then add enough cold water to make requisite thickness, and boil fifteen minutes. Mix 25 pounds glue in warm water until thin, then boil, after which mix all the above together, adding 30 pounds chrome yellow which has been soaked in cold water four or five hours. Must be well mixed.

All the smoke-house and canvasing-room ventilators and doors should be protected with very fine screen wire.

It does not usually happen that meats are required immediately for smoking as soon as fully cured, consequently the bulk of such meat: when wanted have taken more salt than would please the average palate, and if smoked without soaking would show salt over the entire surface and soon have a rusty and unmerchantable appearance. Some smokers draw the pickle a considerable time ahead, and allow the

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s barytes, 20 100 pounds anged that a b half-full of e to see that me in a separ; bring the dly add the you require the barytes s, 15 pounds muslin, 101 A nice-sized t 80 pounds w-wash rec-. Mix well ke requisite ands glue in

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equired imonsequently n more salt ked without e and soon Some smokd allow the meats to become slimy. This has a better effect than soaking as, in addition to purging the meats of surplus salt, it gives them a mellow flavor. This method, however, requires more time and attention and more thorough washing. Meats of a like age need more soaking in winter than in summer, owing to the greater solidity of the meat in cold weather. The following table we regard as safe and sufficient:

#### PICKLE CURED MEATS.

#### In Winter

					mer			
If			40	days	old,	soak	1	hour.
"	45	to	50	"	"	"	2	hours
"	50	"	60	"	"	"	3	"
"	60	"	70	"	"	"	4	"
"	70	"	80	"	"	"	5	66

#### In Summer.

If	50	to	60	days	old,	soak	1	hour.
"	60	"	70	"	"	"	2	hours.
"	70	"	80	"	66	"	3	"
"	80	"	90	"	66	"	4	"

# DRY SALT CURED MEATS.

#### In Winter.

If	30	to	40	days	old,	soak	1	hour.
"	40	"	50	"	"	"	2	hours
"	50	"	60	"	"	"	3	"
66	60	"	70	"	"	"	4	"
"	70	"	80	66	"	"	5	. "
"	80	"	90	66	"	"	6	66

#### In Summer.

If	40	to	50	days	old,	soak	z	hou
"	50	"	60	"	"	"	3	"
"	60	"	70	"	"	"	4	"
"	70	"	80	"	66	"	5	"
66	80	66	190	66	66	"	6	"

If the water is kept running (by pumping or otherwise) one-half this time will have the same effect. In putting the meats into the soaking vats care should be taken to keep the skin side up, so that there may be no place for the water to become lodged and sour in case it is not convenient to remove the meat from the vats immediately after soaking. The vats should be nearly full of water before the meats are put in, and the water, if not kept in circulation, should be changed at least once, and if the meats are " hard salted," twice. Where water is expensive we would advise the use of a centrifugal pump in order to create a current. Running water, even if a little salty, is more effective than fresh water if perfectly still. In the most economical arrangement we know of for the soaking of meats, the vats are placed on a level with the floor, so that the meats can be dumped into them either from the trucks or out of the tierces. The vats have sloping bottoms and a partially hinged side, so when the meats are sufficiently soaked and the hinged part of the side lifted, the meats will of their own volition slide out of the vats and onto a stringing table placed in front of them. This arrangement necessitates the elevating of the meat one floor higher, but is more rapid, saving at least the labor of two men and a lot of hard work.

#### SAUSAGE DEPARTMENT.

Sausage-making is fast becoming one of the leading features of the pork- and beef-packing industries, and the demand for this class of product seems to be on the increase, which is not at all surprising when the following items are taken into consideration. There is no waste in production, and this article of food is cheap, appetizing, and easily cooked. Every packing-house is, or undoubtedly ought to be, fitted with all the modern appliances for the manufacture of sausage. There is no question as to such an outlay be-

r otherwise) putting the to keep the or the water onvenient to ter soaking. he meats are n, should be ard salted," vise the use rent. Rune than fresh cal arrangets are placed be dumped the tierces. ninged side. the hinged wn volition

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ing a very profitable investment, and doubly so when guts, casings, stomach, etc., are prepared on the premises. All kinds of meats—wholesome, of course—fat or lean, hearts, livers, hocks, cheekmeat, etc., can be profitably worked up where otherwise, if not sold in markets, they would go to the tank, where they yield next to nothing.

Cleanliness ought to be and is one of the leading features in the great majority of our packing-house sausage departments and also among our sausage-makers who follow this business solely. The following recipes will doubtless prove of interest and value to many of our readers, some of whom will doubtless recognize the merits of same. It is scarcely necessary to add where we state chop well or mix well that these are very important points in the manufacture of sausage.

Pork Sausage.—Use nice lean trimmings well chopped and to each forty pounds add eight pounds of well-boiled rice, and mix well. To this mixture add one pound of the following seasoning: 4 ounces best white pepper, 1 ounce of cayenne pepper, and 1 pound of fine salt well mixed. This is one of the finest pork sausage recipes extant. Use hog casings for stuffing.

Bologna.—Put hearts and cheekmeat into a pickle of 62 degrees, adding 1 pound saltpetre to each tierce, for about fourteen hours; then take out and drain well in any manner most practicable, prior to chopping. Take one-half hearts and one-half cheekmeat, pork and beef, adding as much of other meats (such as rough trimmings) as may be consistent with the price the bologna is sold at, and to each one hundred pounds add, when about half chopped, 10 ounces black pepper, 6 ounces ground cloves, 2 ounces coriander-seed, and 4 ounces saltpetre. Chop fine, the finer the better. Use beef middle guts, twelve to fourteen inches long, which will, when being stuffed, form the necessary ring. Smoke nicely, after which cook in hot water (60° to

65°) for about thirty minutes, or until fairly hard, using one pint of color to each forty gallons of water, and you will have a color par excellence. Hang in a cool, dry place.

Liver Sausage.—Take half a dozen pig's heads, fifty pounds cheekmeat, twenty-five pounds trimmings and cook well until the headmeat separates from the bone, add to this twenty-five pounds liver, well scalded, and chop all together fine. For each one hundred pounds of this meat, use 2 pounds of salt, ½ pound pepper, ½ pound cloves, and a dash of marjoram. Mix well, stuff in bung guts, and cook for half an hour.

Headcheese.—Hog's heads (including tongue), checkmeat and hearts, say: seventy per cent. heads, fifteen per cent. additional checkmeat and fifteen per cent. hearts, this may be varied, of course, to suit particular trade, location, or price sold at. Boil until well done, then chop into square pieces and mix well. To each one hundred pounds of this mixture use 2 pounds salt, ½ pound pepper, ½ pound cloves, and ½ dozen chopped onions, chopped fine; afterward put into stomachs, properly cleaned and prepared beforehand, and again cook for one hour and a half, after which they should be subjected to pressure until cool. If to be kept over any length of time, should be smoked lightly.

Tongue Sausage.—For most sausages use fat and lean pork, which must be chopped into a paste and sprinkled with sufficient blood to well moisten it. To every 10 pounds of meat used must be added 20 pounds of tongues, cut into small pieces, rather larger than a good-sized pea. Fill into the largest skins and boil for about an hour. If pickled tongues are used they must be steeped in cold water for sixteen hours before using.

Summer Sausage.—To four parts of good beef and four parts lean pork add two parts of the amount of fat pork or bacon. Trim the beef free from sinews and beef fat; chop fine; then add the lean pork; chop again and add the fat

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pork in small squares. Chop until well mixed, adding salt and pepper to suit the taste, the total not to exceed 2 pounds per 100 pounds of meat. Stuff into hog bungs or beef middle casings very tightly, and hang in the open air four or five days. Smoke very slowly three to five days under moderate heat. To remove the white appearance that they sometimes have, after being kept awhile, rub with a cloth saturated with fat. This sausage may be kept, if hanging, from four to six weeks in winter-time without being smoked. By making summer sansage the same as above, but allowing the meat to be very coarse, you have the product called Salami. That will remain good, perhaps, a greater length of time. Care should be taken not to allow any unfilled places in the sausage casing, and no water should be added. Casings to be used for summer sausage should be thoroughly soaked in water twenty-four hours before using, to entirely remove the

Beef Sausage.—Take 12 pounds of lean beef, 8 pounds of fat, 4 pounds of pressed bread, 4 pounds of sausage meal, and 14 ounces of seasoning, and salt. Cut the beef and fat into two-inch squares, mix in the bread, and cut all moderately fine. Add the sausage meal dry, with water sufficient to moisten together with the other ingredients, and chop the whole very fine. Use either sheep casings or narrow hog easings.

German Bologna Sausage.—Take 16 pounds of beef, 8 pounds of veal or pork, 8 pounds of back fat, 4 pounds of flour, 4 pounds of sausage meal, 11 ounces of salt, 2 ounces of saltpetre, 4 ounces of white pepper, and 1 ounce of ground coriander-seed, and salt. After cutting all the meats into two-inch squares, put into the machine, and chop very fine. Scald the flour previous to use, then add it slowly along with the sausage meal. The other ingredients to follow in the same manner, except the back fat, which should be previously cut by machine into about one-half-

inch squares. Use beef casings and simmer (not boil) for three hours in a jacket pan. Before taking out add 4 ounces of brown German dye, and 4 ounces of dry antiseptic preservative. Next fix the dye by transferring the sausages into a cooling tub of about 100 pounds capacity, into which 2 pounds of alum have been dissolved.

Ham, Chicken, and Tongue Sausage.—Take 10 pounds of pork, 4 pounds of veal, 2 pounds of ox tongue, 4 pounds of fat, 2 pounds of ground rice, 2 pounds of scalded sausage meal, and 12 ounces of seasoning. Add thereto a quantity of chicken meat, salt, etc. Cut into small squares, mix in the scalded rice, and put into machine, slowly adding the sausage meal and other ingredients. Chop very fine and fill into easings, then boil for one hour at a temperature of 200° F., and dye as noted for bolognas.

Oxford Sausage.—Take lean and fat pork, 6 pounds; veal (free from skin), 6 pounds; beef suet, 3 pounds; pressed bread, 1 pound; sausage meal, 1 pound; seasoning, 9 ounces; and coloring, 1 coffeespoonful. Chop very fine, adding the bread and sausage meal first, then the seasoning and color, and salt as required.

Frankfort Sausage.—To make 100 pounds of Frankfort sausage, take seventy-five per cent. of pork and twenty-five per cent. of beef. Use the same proportion in smaller quantities. Cheek, neck, or any other kind of beef may be taken without endangering the quality of the sausage. To this add 1½ pound of salt, ½ pound of cloves, and ¼ pound of mace, and all the water the meat may require. By using from two to five per cent. of potato flour, the quantity of water may be increased. Mix well and fill into sheep casings. Hang in an airy place for about half an hour odry, then smoke about half anthour over a light fire, and, finally, an additional half hour with a strong, hot fire. To prepare for use, place in boiling water, allowing them to remain therein for about five minutes. These

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Roestwurst takes 11 pounds of raw lean pork, 4½ pounds of good veal from the round, 3½ pounds of fat pork, all chopped together fine. Add 6 ounces of salt, 2 ounces of ground pepper; mix well, adding 1 quart of clear, cold water. Stuff in narrow hog or sheep casings. After tying the ends together, they are divided in the middle and twisted there, thus forming a two-link sausage from the original. They should then be smoked thoroughly for from two to four hours. Should not be kept longer than eight days, as they become hard and dry. They are prepared for use by putting them in boiling water for three or four minutes.

#### OTHER USEFUL RECIPES.

#### HOMEOPATHIC HAM.

Immediately after butchering, the warm hams are cut from the pig. Take 1½ pound of salt, heated in an earthen dish until very hot, and rub them with this upon all sides for a quarter of an hour. Almost the entire quantity of salt must be used for two hams. As the salt is quite hot, it is well to put on a leather glove in rubbing. Immediately after rubbing the hams, they are hung in the air and remain so for three weeks. These hams will keep unsmoked. One-half ounce of saltpetre can also be added if wished: While smoking is not necessary, it often improves them, and that requires about eight days.

## BAYONNE HAMS.

From a freshly butchered lean pig the tenderloins are taken (which lie along either side of the backbone) and cut out lengthwise, as whole as possible, and trimmed off round in the shape of a sausage. They are then rubbed with hot

salt, and should be placed in a dish containing brine, made of one pound of salt boiled in two quarts of water (the brine being cold before using). The meat must be entirely covered with brine, and remain so for fourteen days. The tenderloins are then washed. Put them in beef bungs and wrap tightly with twine, in which condition they should be smoked for two weeks. This tenderloin is a delicacy and an ornament to any table.

#### VEAL HAM.

From a fat calf, which should be at least eight weeks old, a leg and ham are taken, and, the bones being removed, these are rubbed with a mixture of 1 pound of salt and 2 ounces of sugar; then placed in a dish and covered with brine made of 1 pound of salt boiled in 2 quarts of water. After remaining in this brine two weeks they are taken out, washed, and then smoked for twenty-four hours. The veal ham is then boiled and left in the broth to cool. In taste it surpasses the best of pork ham. Ox tongues may be pickled and smoked in the same manner.

# SMOKED CORNED BEEF.

The leaner part of every round of beef required for corning purposes should be hung up in the cellar until it becomes rather tender without becoming tainted. To every round use \(\frac{1}{4}\) pound of raw sugar, \(\frac{1}{4}\) pound of salt, and about \(\frac{1}{4}\) pound of saltpetre. If desired, \(\frac{1}{4}\) ounce of bruised juniper berries may be added, and will greatly improve the flavor of the meat. Mix the whole of the above ingredier and well rub into the meat. Place in the salting tub \(\frac{1}{4}\) desprinkle with common salt. The liquor formed from the above must be rubbed into the meat every day, and the same turned over in the tub for about fifteen days. The meat should then be placed in a press, and remain under

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#### CHIPPED BEEF.

Pickle beef for thirty days in the same way as corned beef. Smoke afterwards for forty-eight hours, like hams, and hang in a drying-room for ten days or two weeks, where it dries in the natural air. Slice them by machinery and place in boxes for market.

Extract of Beef is prepared in vacuum pans, by a process which extracts from the material only its nutritive properties. Twenty-one pounds of beef, treated by this process, yield one pound of thick extract. Twelve pounds of beef yield one pound of liquid extract. One ounce thick extract will bear the addition of forty ounces of water, and will then form a rich soup. One ounce of liquid extract will bear ten ounces of water. Prime cuts of beef are used for this purpose, of necessity, because the process requires that the material employed shall contain as little gelatinous matter as possible. As prepared in the Chicago canneries the extract of beef is a light chocolate color. It has neither the dark hue, the burnt taste, nor the peculiar odor which pertains to extracts prepared in South and Central America.

Mince Meat.—Cover 2 pounds of beef with boiling water, simmer until tender, and stand aside over night to cool. In the morning chop it. Shred and chop 2 pounds of beef suet. Pare, core, and chop 4 pounds of apples. Chop 1 pound of citron, 1 pound of lemon peel, and 1 pound of candied orange peel. Stone 2 pounds layer raisins. Pick, wash, and dry 2 pounds of currants and stem 2 pounds of seedless raisins. Mix all these together and add the juice and rind of 2 oranges, 2 lemons, 2 nutmegs (grated), 1 ounce of cloves, 1 ounce of cinnamon, 1 ounce of mace, and 1 teaspoonful of salt. Mix again and pack in a stone jar.

Mix 1 quart of sherry or good home-made wine with 1 quart of good brandy, pour this over the mince meat, cover closely, and keep in a cool place.

#### TANK DEPARTMENT.

This is one of the most important, critical, and remunerative branches of the pork-packing industry - a department where through ignorance or neglect great losses may be sustained. In the first place the best and safest tanks are made of 4-inch steel with cone-shaped ends of 4-inch steel, and are usually about 12 feet deep and 6 feet in diameter, and have a capacity of about 25 tierces lard. Should be double riveted up sides and caulked inside and out to prevent acids penetrating seams. Manhole 20 by 15 inches in head and a drop bottom of 18 inches. One air-cock on cone and one on tank proper about six inches below cone, one of which should always be left open when cooking. Fitted also with 2-inch blow-off pipe, with safety-valve, and a 2-inch blow-off pipe on bottom cone; 11-inch steam and water-pipe, with check-valve to enter as near bottom of tank as practicable; three 11-inch lard-cocks, lower one about centre of tank and the others six inches each above the other, but not directly so. Misuld be supported on cross-beams and pillars to foundation to preyous vibration, eight 9-inch lugs being usually used to support tank. Floors should not touch tank anywhere, as in such cases, where they do, moisture lodges and in an incredibly short time eats a ring completely around tank. Much loss of life and property might be traced to this very cause. Not nearly enough care is taken of tanks in the great majority of packing-houses. They cannot be too often cleaned, and that thoroughly. With proper care the above-described tank is well-nigh indestructible.

Tanks should be operated as follows, and no fear need be

ne with 1 quart at, cover close-, and remuner-" try—a depart-great losses may nd safest tanks ends of 1-inch 6 feet in diam-s lard. Should and out to preby 15 inches in ir-cock on cone ow cone, one of ooking. Fitted ve, and a 2-inch and water-pipe, tank as practi-about centre of e other, but not eams and pillars inch lugs being ould not touch ey do, moisture ats a ring comproperty might enough care is packing-houses. hat thoroughly. is well-nigh inno fear need be

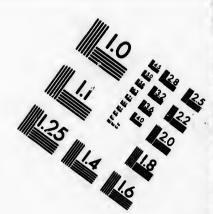
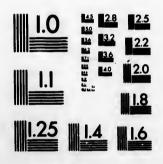


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entertained as to the ultimate result : fill tank to within 18 inches or 1 foot of tank proper with stock to be cooked. close manhole, using either lead or hemp packing. Turn on steam equalizer, showing pressure of thirty pounds, which will satisfactorily cook either killing or cutting stock in five to six hours without any risk. Water should not be used, as condensation of steam is sufficient to aid cooking, and results in far more satisfactory lard. Should tank get flush in cooking, which can readily be detected by air-cocks ejecting lard, turn off steam and blow off at bottom of tank, which will allow superfluous water to escape, after which turn on steam again and finish cooking. After five to six hours allow two hours to settle, if convenient, after which blow off and remove manhead. Scatter over surface of lard about one-half peck of salt to settle refuse. Commence drawing to coolers from top cock and so on to bottom, when, if no water appears, turn on water and raise lard to cocks. Should be pumped through filter-press or pass through at least two separators on its way to coolers. If necessary to cool quickly, extra troughs running to and fro through cooler-rooms, finishing with sprinkler to lower cooler, will prove of great assistance to gain this end. Lard should be drawn as cool as possible to tierces, but to tins may be drawn at a much higher temperature to advantage. Coolers should be slightly raised at one end so as to facilitate the draining of the tank-water through drip-cocks prior to drawing, and, as we remarked on tanks, coolers cannot be too often well cleaned, and that thoroughly, too.

Immediately beneath tanks should be vats capable of holding at least one-half the capacity of the tank, with sufficient space besides to allow of the refuse being boiled and skimmed prior to going to press. Tank-water, when not run to evaporators to be converted into *stick*, should be run to a series of catch-basins and not allowed to escape to sewer until they have been subjected to contact with water sufficiently cold

enough to separate any grease which may have escaped the first catch-basins. The solid refuse from vats is then passed to press and subjected to high pressure, forcing therefrom all superfluous moisture and grease which lodge in the refuse in spite of all efforts to eliminate same prior to going to press. These skimmings and pressings, which in reality are good lard, may be returned to tank and recooked with fresh stock with safety, if not allowed to lay around too long and become sour thereby. After the residue heretofore mentioned has been pressed the solid matter is then taken to fertilizer-room to be passed through dryer and afterwards sacked or shipped in bulk, as the case may be, to our large fertilizer dealers, which business has of late years grown to be one of the foremost and most scientific branches of the pork-packing industry. The full particulars of this business, however, we will give later on. Of kettles there are two kinds, the tight and open jacket, the latter of which is the most popular, in fact, the only kind of kettle considered of any use at the present day, though many tightjacket kettles are still in operation, consequently we must deal with both sides of the question.

The tight jacket is usually operated as follows: The stock (leaf lard, back fat, stearine, etc.) is usually dumped into the tank as follows: Leaf lard direct from the hog when killing, and back fat from the eutting-bench in chunks, with stearine added any time during the process of rendering. Under such a rule steam sufficient to cook can operate fine or six hours with safety. It is necessary to agitate stock occasionally if agitation is not already in use. On the other hand, where leaf lard, as in rendering for "neutral," is hashed to a pulp, and open-jacket kettle is used, a very low temperature is required to accomplish or gain desired end. An agitator is constantly moving stock in this case, and water is also put in kettle to prevent any fibre from catching, as it were, and imparting the usual kettle-rendered leaf-

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lard flavor to "neutral," and also to settle refuse into, thereby enabling operator to get all the "neutral" possible without touching refuse. Under the latter rule stock will cook sufficiently in two to three hours. Great care is exercised in the manufacture of neutral, and nothing else would answer the purpose as being a constituent of butterine; no smell or taste must exist. It is impossible to imagine anything more beautifully white and wholcome than this neutral when being taken from vats after being treated to a quite lengthened contact with ice-water, and constantly agitated when being run from coolers thereto. An inspection of any of our packing-houses or butterine manufactories where this neutral is manufactured would convince the most sceptical of the truth of our statement.

Prime Steam Lard is made from the superfluous fats from killing and cutting departments, and rendered in tanks by the direct application of steam. No salted stock can be used therein without risk of detection and consequent rejection by purchaser. It is necessary to mix killing and cutting lards, equal percentages, to make regular either in tanks or coolers prior to drawing, or if drawn separately the "killing" lard is right in line for rejection as being off color, and will also have that gut flavor so objectionable. All stock requiring it from killing department should be well washed, such as guts, heads, etc., guts especially. Very little of the gut refuse goes a long way, as an old packer remarked in our presence recently, hence the necessity of well washing such stock, not forgetting in the first place the thorough splitting of these guts. In extreme cases supercarbonate of soda will be found a very effectual agent in bleaching and purifying to a considerable extent any lards which may have been rejected, using about one-half pound per tierce (dissolved) to each tierce of lard. Recook with open head tank half full of clear water, turning on sufficient steam to boil for two or three hours, after which allow

as much time as possible to settle well, the longer the better. Another method is to use a mixture of sal soda three-fourths, borax one-fourth, with just a trifle sal ammoniac, say two ounces per pound of foregoing, and use same as supercarbonate of soda in every respect. Another recipe is boracic acid and chloride of potassium, equal quantity, and half quantity nitrate of soda, as per foregoing instructions. It is advisable in every case to make a trial test of these and all other recipes prior to operating on large quantities of any stock.

Rettle-rendered Leaf Lard consists of the pure leaf lard of the hog rendered in open kettles, as previously explained.

Neutral Lard rendered in open-jacket kettle as previously explained.

Rettle-rendered Lard may be made from the following stock: fifty-five per cent. back fat, thirty per cent. leaf lard, fifteen per cent. lard stearine, and rendered same as leaf lard.

Above-mentioned lards are the best and purest on the market and contain nothing but the pure fat of the hog. The stearine mentioned is used only in cases where lard is expected to encounter high temperatures, and consists merely of the solid constituent of prime steam lard, the oil being all extracted. While on the subject of stearine the following tests may be interesting and instructive.

Prime steam lard pressed for oil yielded as follows:

November 22d:

Stock, 4616 Stearine, 2124 = 46 per cent.

Oil, 2492 = 54 "

100

Temperature of stock, 46° F.; room, 60° F. Oil stood 47° test.

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Oil stood

November 28th:

Stock, 4136

Stearine, 2010 = 48.50 per cent.

2126 = 51.50 " "

100.00

Temperature of stock, 44° F.; room, 64° F. Oil stood 46° test.

Stock at 44° F. and room at 52° F. will produce oil to stand 42° F. test.

Labor varies so much according to facilities that we refrain from giving estimate. A survey of any of our packinghouses will better explain the method of pressing lard than we could attempt.

Refined or Compound Lard, we understand, is composed of prime steam lard, cotton-oil, and stearine used in the proper proportions, and blended while in a state of fusion and constantly agitated in tanks by means of mechanical paddles therein. When thoroughly blended and cooked it is run to coolers similar to regular tanks minus head or top, and constantly agitated in the same manner as when cooking, and also while being drawn, which is effected at a temperature which scarcely admits of its being drawn at all. The idea seems to be to constantly agitate this stock or product, we presume to prevent the different ingredients from separating or becoming streaked. It is sold for what it really is, compound lard, so that no deception is practised at all. The price is sufficient guarantee of this.

White Grease is made from dead hogs (not using the intestines, which go to brown-grease tank) and all other fats not fit for lard. Cooked in same manner as prime steam lard. Can be deodorized if packer so wishes at very little expense.

Brown or Yellow Grease is made from all refuse of house, and is cooked as above.

These greases are pressed, and the stearine sold to the soapmakers and the oils to the lubricating-oil manufacturers.

Pige' Feet, when not used as glue stock, may be rendered, and yield about fourteen per cent. high-grade white grease, which is profitably utilized by our large refiners. With the exception of its being of a glutinous consistency, it might be used in prime steam lard if in not too large quantities. There is nothing objectionable whatever in straight pigs'-feet grease, any more than the heretofore mentioned quality.

## THE MELTING-POINT OF LARD.

The melting-point of a pure lard is a characteristic of great value. The melting-point of the fat of the swine varies with the part of the body from which it is taken. The fat from the foot of the swine appears to have the least melting-point, viz., 35.1° F. The intestinal fat seems to have the highest, viz., 44° F.

In fat derived from the head of the animal the melting-point is found to be 35.5° F., while the kidney fat of the same animal shows a melting-point of 42.5° F. In steam lards representing the lards passed by the Chicago Board of Trade the melting-point for ten samples was found to vary between 29.8° F. and 43.9° F. In general it may be said that the melting-point of steam lards is about 37° F., which is the mean of ten samples examined. In pure lards derived from other localities the melting-point was also found to vary. A sample of lard from Deerfoot Farm, Southborough, Mass., was found to have a melting-point of 44.9° F., while a pure lard from Sperry & Barnes, New Haven, Conn., melted at 39° F. The mean for eighteen samples was 40.7° F.

While the melting-point cannot be taken as a certain indication of the purity of lard, nevertheless a wide variation from 40° F. in the melting-point of lard should lead at least to a suspicion of its genuineness or that it was made from

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certain inle variation ead at least made from some special part of the animal. Perhaps one reason why the melting-point has not been more highly regarded by analysts is because of the unsatisfactory method of determining it, but when it is ascertained by the method used in these investigations it becomes a characteristic of great value.

The difference in shrinkage of "Prime Steam" and "Jacket Kettle Lard" is quite five per cent. in favor of prime steam, inasmuch as there is seldom any appreciable quantity of fat left in hog tankage from lard tank, while it runs quite high in jacket kettle and still much higher in butcher's kettle lard.

If packers and butchers will adopt the simple method of grinding all their fat before putting it into tank or kettle they would save time, labor, and lard, and make an article superlatively better than at present. Small packers and butchers can use with perfect success their meat-hasher or grinder.

Lard is only the fat surrounding the fibre and tissue, and the simplest method of eliminating it in the cooking process gives best results.

Kettle lard and jacket lard are very frequently—too frequently—depreciated in value by an effort to make the fat yield all the lard, and in this effort the outside of the cube becomes roasted and brown before the interior part can be made hot enough to break the fat globules; hence it is plain that if the fats are ground or made into pulp, the separation is almost simultaneous with heated contact and the time required in the operation reduced to one-third, and the lard, instead of a dark color, is a pure white, when the cracklings contain scarcely any lard after pressing.

## GUTS AND CASINGS DEPAREMENT.

With the increasing demand for all kind, of sausages, it is a natural consequence that this branch of the packing industry is also forging to the front. There are several very

large firms in this business who have branches in every part of the civilized world. Some of our largest packers put up their own guts and casings, but the large majority contract them to one or another of the heretofore mentioned large firms, who send their own men out to look after their interests. For bung guts they pay packer in the neighborhood of 21 cents each, that is, for No. 1 bung guts; and for casings pay about 21 cents per hog. These prices, of course, vary. If the packer can turn over to these firms eighty per cent. of No. 1 bung guts, he may consider same good work. No. 1 guts for export (wide) must be 4 feet 6 inches long; prime wide, 3 feet long; consequently small hogs would scarcely produce bung guts coming under this classification. Then, again, these guts must not be scarred. So that, taking a regular run of hogs and other items into consideration, eighty per cent. would be undoubtedly good work. Where firms handle the guts themselves, as high as ninety per cent. may be had, simply because they can themselves use what guts contractors would throw out. However, this is merely a matter of arrangement between packer and contractor. The bung guts are taken from the gutter, stripped, trimmed, turned, and inspected; then are placed in vats containing ice-water, and must be frequently stirred. The idea is to chill them thoroughly and as quickly as possible, after which they are assorted to different lengths and grades, well rubbed in salt, tied in bunches of tens, and packed in tierces. The points are to the sughly wash, chill, and salt, after which they are rea ., for use. Will bring in the neighborhood of five (and over) cents each.

Casings.—Soak for two days—one day in cold water and one day in warm pickle—after which allow to ferment as long as two days. Put through warm water to machine, after which they are cleaned by hand and inspected for cuts. Well rubbed in fine salt and packed in bins for three or four days, or perhaps a week, if convenient. May then

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water and erment as machine, pected for a for three May then be removed, all the salt shaken out, and re-rubbed in very fine salt and packed in barrels or kegs in bunches of about four pounds each. Casings will carry easily thirty per cent. salt without having any such appearance, and as high as fifty per cent., we have no hesitation in saying. Fair hogs will yield one-fourth pound cured easings free of salt. Usually figured on an average run four hogs per pound of casings.

The following figures will give an idea of the business from a financial standpoint:

No. 1.—4 Months Killing.—49,507 Hogs | 34,430 No. 1 Gnts | 13,864 lbs, Canings | 48,455 lbs, Sait | 35,000 lbs, Ioe | \$990.55 Payroll | \$111,00 Tierces | \$111,00 Freight.

Dr.

10e,     88,500 @ \$2.00 per ton       Salt,     48,455 @ \$6,00 per ton       Tieroos,     111 @ \$1.00 each	75 £0 80 cents
\$8,88	95,566 80
Balance to Credit	
No. 2,—4 Months' Killing.—83,965 Hogs: 54,890 lbs. Salt; 41,500 lbs. Ice; \$1,017.90 Freight.	; 37.830 No. 1 Guts ; 14,424 lbs. Casings ; Payroll ; 94 Tierces ; 27 Barrels ; \$121.00
Dr.	Cr.
Ice, 41,500 @ \$2.00	0 95 80 cents \$4,337 90 1 50 Guts, \$7,820 pieces @
Tierces, 121 @ \$1.00	44 di centa each 1,701 90 11 00
Payroll 4 months 1.01	790
\$3,66	5 98   \$6,029 10
Balance to Credit	2,968 17
Cost of manufacture per hog	

These figures were not made under the most favorable circumstances, hence we have no hesitation in saying that the net profits accruing from this business per hog, under fairly favorable circumstances, would easily reach five cents per hog. This must be taken into consideration, however: these firms have branch houses all over the civilized world, and consequently can find much readier markets for their goods than could the packer, and at better prices. Consequently, after all, it is perhaps more profitable for the packer to contract guts and casings in this manner than to undertake the manufacture of them himself, especially in houses where only a comparatively small business is done. He can easily arrange to get all guts and casings for his own use at a nominal figure from contractore.

Hair and Bristles are also in many cases contracted to firms who also send men to attend to same. Hogs will yield about one-third pound bristles and one pound hair cured. The bristles are used in the manufacture of brushes and the hair for mattresses, sofas, etc. Hog's hair is well-nigh indestructible, and may be left out exposed to the weather all winter, which process is necessary for the removal of the cuticle from the hair, etc. About five cents per hog is the regular price paid packers for hair and bristles by the contractor, who also pays his own labor, finds sacks, salt, barrels, etc. It is important that bristles left around in barrels be kept from overheating. An ordinary bucketful of salt, footsalt, for instance, should be put on every barrel of bristles to prevent overheating. At the factories the bristles are thoroughly cleaned and combed. The hair is also thoroughly cleaned of all dust and dirt and curled by steam prior to using. White bristles are kept separate and bring a much higher price than the black. Winter hair is of much better quality than summer hair. Hair firms do not make contracts for summer hair, but leave this to the packer, who usually spreads same on hair-field until after season and

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then puts up and ships for whatever he can get for it, the firms taking the winter hair usually buying same for from one to two cents per pound, less freight, as the case may be. Our advice would be to those killing a limited number of hogs not to lose any time on summer hair.

## FERTILIZER DEPARTMENT.

The solid refuse from tanks, after being subjected to powerful steam or hydraulic pressure, is passed through a dryer, thereby bringing moisture test to from eight to twelve per cent., in which condition there is no danger of fermentation, overheating, offensive smell, or loss in weight.

Dried Blood.—To manufacture this the blood is coagulated by steam, afterward pressed and passed through "dryer," and will analyze as follows: 8.50 per cent. moisture and from fifteen to seventeen per cent. ammonia, and is sold at so much per unit of ammonia.

Concentrated Tankage or "Stick" is the solid left from evaporated tank-water and is of a molasses appearance and consistency. It is afterward baked in shallow pans and then ground. It will analyze as follows: About two and onefourth per cent. of moisture and fifteen per cent. of ammonia, and is sold per unit of ammonia.

Tankage is the solid refuse from tanks and when dried will analyze nine per cent. ammonia, twenty per cent. bone phosphate, and about 8.50 per cent. moisture. If regular run of blood and pige' feet is included it will analyze about 8.50 per cent. ammonia and twenty-six per cent. bone phosphate.

The following actual analysis, made by one of our foremost chemists, may prove of interest. Includes cattle, hogs, and sheep refuse:

Dried blood: Moisture, 8.42 per cent.; ammonia, 17.15 per cent.

Concentrated tankage: Moisture, 2.10 per cent.; Ammonia, 15.76 per cent.

No. 1 ground tankage: Moisture, 8.65 per cent.; bone phosphate, 18.93 per cent.; ammonia, 9.81 per cent.

Raw bone meal: Moisture, 6.45 per cent.; bone phosphate, 54.53 per cent.; ammonia, 4.93 per cent.

Ground steam bone: Moisture, 5.93 per cent.; bone phosphate, 56.88 per cent.; ammonia, 3.91 per cent.

Dried blood is considered one of the most valuable of fertilizing materials and runs anywhere in the vicinity of \$2 per unit of ammonia f. o. b. Chicago, which is equivalent to \$34 per ton. It is easily assimilated in the soil, consequently gives a quick return.

Concentrated Tankage.—The discovery of the utilizing of tank-water for the manufacture of this material is, some people say, to be credited to a Belgian chemist, but we think it is really due to one of our own countrymen, whose place of business or office is not a thousand miles from the Board of Trade, Chicago. This material is worth \$1.75 per unit, or thereabouts. These high-grade ammoniates are most in request where only ammonia is wanted by the fertilizer manufacturer.

Ground Tankage contains both ampronia and bone phosphate of lime and is sold at so much per ton guaranteed, nine and twenty or seven and thirty per cent., or as the case may be. It is a very desirable fertilizer to the farmer. It will run about \$18 to \$19 New York per ton.

Baw Bone Meal is manufactured from all the bones not otherwise disposed of, and is worth about \$20 per ton f. o. b. Chicago. It is a very desirable fertilizer, slow but lasting in its effects, which for pasture and wheat-growing are the very requisite qualities.

Ground Steam Bone is manufactured from the bone from the glue factory, which, having been treated in acids, is in a decomposed state, allowing of its quicker action in the soil, but possessing less vitality than raw bone meal. It is worth about \$18 per ton f. o. b. Chicago.

## COTTON-SEED OIL MANUFACTURE.\*

THE FUNDAMENTAL PRINCIPLES OF OIL MILLING.—A SYSTEMATIC ANALYSIS OF CAKE INDISPENSABLE.

To the modern oil miller a thorough knowledge of the technical detail of the various manufacturing processes becomes an essential condition of success. Furthermore, the knowledge must be acquired in a practical manner, if salutary and permanent results are to be obtained. Ten or twelve years ago, in cotton-growing districts, where an abundantly reproductive soil furnished lavish supplies of seed at low prices, the prospect of reaping a golden harvest by transforming the crude material into the manufactured products of oil and cake was of the most alluring character. It was recognized that the oil commanded a high figure, while the cake could be readily disposed of on a permanently active market-conditions which are remarkable by reason of their absence in current times. The facilities with which supplies could be obtained, and the knowledge that the manufactured products gave more than a reasonable guarantee of early and profitable returns, materially enhanced the value of the business, and attracted the attention of many to whom its peculiar characteristics were utterly unknown.

Mills sprung up as if by magic, and the whirr of machinery was heard for the first time in many of the distant cotton-growing districts. The opinion was wide-spread that he who used the most seed, and therefore made the most oil and cake, made the most money. Unfortunately, this fallacious impression obtains in very many quarters to-day. The seed was rushed through each of the manufacturing

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processes—linting, hulling, rolling, cooking, and pressing—regardless of the fact that no more wasteful method could be possibly pursued. The system is prodigal in the highest degree.

This was unavoidable, owing to the peculiar conditions which controlled the situation. In extensively cultivated cotton districts, such as are to be found in the South, in which a new industry of wide proportions and illimitable possibilities suddenly started into life, the logical consequence was that many who saw the trend of the times, and were possessed of sufficient financial stability, determined to improve the opportunity by embarking into (to them) an unknown and difficult manufacturing industry. But the incentive was too salient to withstand-that of metamorphosing the hitherto considered worthless crude material into the valuable manufactured products of oil and cake-and if any scruples were entertained as to their incapacity concerning the management of the business thus opened out to them, they were speedily overcome, and the work of mill construction and subsequent manufacturing went on apace.

The knowledge of the requisite machinery, methods of operation, or the fundamental principles which govern the manufacturing processes, was limited to comparatively few. Mills were erected and put into operation frequently under the immediate supervision of incompetent men, without the mature deliberation which such an important undertaking deserved. The men referred to claimed the significant appellation of experts, and were said to be identified with linseed-oil interests in the Northern States, but their claims were far from being sustained by subsequent results. Not a few plants were put together lacking the indispensable requirements which are concomitants of efficient work, while a thoroughly equipped mill, where such was in operation, was conducted on principles foreign to regularity, and therefore detrimental to permanent success.

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The ruling prices of the crude and manufactured products were auspicious—that is, seed was obtainable at a very low figure, while oil commanded a very much higher price than has since obtained, and more than double the current figures. These were circumstances which enabled the crusher to meet current obligations, notwithstanding the presence of wasteful processes, and coincidently leaving sufficient margin of profit to excite the interest of others who were contemplating similar action by launching into the spreading industry.

Under these peculiar circumstances the crusher could afford to disregard many of the forms in the respective processes, of which he was doubtless ignorant, and of which a strict adherence thereto becomes one of the indispensable features of modern oil milling. This is owing to a complete reversion of former conditions, high prices for seed and low prices for oil and cake, the situation being intensi-

fled by the existence of keen competition.

The latter conditions now obtaining, the prudent manufacturer is constrained to estimate his prospective profits on the basis of systematic and economical methods, unremittingly maintained from the moment the seed is caught up to be denuded of the adhering cotton, until it leaves the

hydraulic press in the form of oil and cake.

It is an incontrovertible fact, as determined by the writer on numerous occasions by analysis of cake, that the great majority of mills, even those constructed under the most approved plans, permit a very much larger proportion of oil to be left in the acke, by reason of defective work, than is consistent with earlient management. It is therefore palpable that a mill may be equipped in first-class fashion, possessing all that is essential in the production of satisfactory results, and yet wasteful methods characterize its operation. For instance, it is impossible to procure good results unless a regular feed be maintained on the rolls,

and adequate time taken for heating and agitating the contents of the kettle, while the final process-that of the oil expression by hydraulic pressure-should be maintained unrelaxed for at least thirty minutes. By rushing the feed through the rolls, to make time, the seed is imperfectly ground, which, together with curtailment of the normal cooking period in the heater and of the requisite time for the perfect extraction of the oil in the hydraulic press, produces a high percentage of oil in the cake as the inevitable result. However efficiently the succeeding processes may be maintained, the normal proportion of extractable oil cannot be procured if the rolling process be irregularly conducted. A slow and uniform feed, ground by a set of perfectly true rolls, is, after the linting and hulling processes, the first important step in economical work.

In addition to the regular cake analyses which should be maintained, the use of scientific apparatus of an inexpensive nature, and requiring but little attention, will enable the manager or superintendent to keep in touch with every part of the mill, of whatever capacity, and to regulate the respective processes with unerring precision. The system which the writer purposes placing before the seed crushers and refiners of cotton-seed oil has never been previously suggested in connection with that industry. Its introduction will prove of incalculable service from a practical and economical standpoint, and it will be described in detail in suc-

ceeding pages.

EXTREMES OF TEMPERATURE IN COOKING THE MEALS EQUALLY WASTEFUL .- SHORT TIME PRESSING BANEFUL IN ITS RESULTS. -THE STEAM PRESSURE-GAUGE AN IM-PORTANT PACTOR IN THE ATTAINMENT OF EFFICIENT

As pointed out in the first article of this series, the presence of a defect in any of the processes deleteriously affects the succeeding one and the final oil yield. However efficiently the seed may be ground on leaving the rolls, if the treatment the crushed material is subjected to in the heater be either in excess of or lacking the normal temperature, the results will be of a decidedly unsatisfactory nature and proportionately destructive.

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In the case of a reduced temperature, from whatever cause—omission being the primary one—the subsequent operation produced by the hydraulic press, however prolonged and maintained with unrelaxed pressure, will fail to extract that proportion of oil which should be obtained

under normal conditions.

If, on the other hand, it be found that an excessive temperature has been maintained in the crushed material in the heater—while all the extractable oil may have been obtained—unfortunately, a circumstance of rare occurrence in conjunction with efficient methods in a Southern cotton-oil mill—investigation will reveal the fact that it is at the expense of destroyed bagging and hair matting, where such is in use, and discoloration of the oil. The increased temperature and the maximum pressure acting simultaneously on the woven material, stretch and rend it long before the expiration of its regular period of utility has been reached. The writer has seen new press bagging of the camel-hair variety destroyed in a few hours by this pernicious neglect, while the weaker fabric, of which a great quantity is in use, under similar conditions is fractured at the first charge.

When the aggregate loss entailed by the destruction of the expensive press bagging and incidental sequences of an equally baneful character, are considered on the one hand, and the loss of from one to seven gallons of unextracted oil per ton on the other, the adverse financial situation in which the majority of the cotton-seed crushers have been placed

may be readily understood.

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respective processes in the most efficient manner, until the action of the hydraulic ram is called into requisition in the prosecution and completion of the work. Should the irregular action of the pressure caused by leaks or the reduction of power at steam boilers superinduce a relaxation, the practical work which characterized the preceding processes will have been rendered abortive to a very material extent.

Furthermore, the abridgment of the period essential to the thorough extraction of the oil at the maximum pressure, to permit of more frequent charges, presents similar conditions. It is a notorious fact that the latter reprehensible system is wide-spread, and that the policy of rushing through the respective manufacturing processes, the greatest possible quantity of material, to the utter disregard of practical and economical principles, has too many adherents.

Clearly, the defective principles here demonstrated indicate the urgency of speedy reformation. A reversion of existing conditions is easily within the reach of every manufacturer. By supinely tolerating their continuance the evils which have encompassed him in the past are more than likely to be reproduced in the future. A mill in one district may be prosperous owing to efficient management, while that of another may be in adverse circumstances from its inability to successfully compete at current prices with modern innovations and more practical and, therefore, economical methods.

The first step in the amelioration of these conditions consists in commencing at the fountain-head—the boilers, which are the seat of power, and upon the regularity of which, with regard to the heating and pressing operations, respectively, much depends. Fluctuations of steam pressure in oil mills are probably more pernicious in their results than in that of any other industry. To obviate this difficulty, to detect immediately and record such occur-

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ditions conthe boilers, regularity of g operations, steam pressin their reobviate this such occurrences at whatever time effected, the initial step to economical work consists in connecting a recording pressure-gauge with the boilers. Apart from the very essential manufacturing principle involved, safety and economy are best subserved in the management of the boilers by the use of this silent and incorruptible witness. Its presence serves to stimulate the flagging zeal of the indifferent fireman to renewed efforts in the attainment of uniform pressure not only on the boilers, but on the direct-acting steam hydraulic pumps, where such are in use, on the jacketed heater and throughout the entire steam connection. The watchful attendant on whom devolves the duty of regulating the steam in heater jackets and that proportion which is blown directly into the crushed and agitated material in the interior, is thus enabled to alter the conditions according to the nature of the meal with a degree of certainty impracticable under irregular or reduced temperature. For illustration, let us suppose that for some reason the steam pressure in boilers is relaxed. so that it is difficult, if not impossible, to temper and correctly treat the material suitably, yet not reduced sufficiently to bring the engine to a standstill, the natural sequence is that, owing to inadequate manipulation, the hydraulic pressnre in the succeeding operation fails to extract the normal proportion of oil, and the crusher is just so much the loser. The recording gauge automatically registers the occurrence on a uniformly moving chart, thus obviating any efforts at concealment on the part of those responsible for such casualties. The salutary effect of the knowledge that an investigation will surely follow such a delinquency, acts as a powerful deterrent, a lost

THE RECORDING THERMOMETER USED TO INDICATE PAST CONDITIONS PRESENT IN HEATER.

The next proceeding in the attainment and continuance of uniformly practical work consists in the introduction of

the same principle in connection with the heater, with this difference—that the temperature is gauged and recorded instead of the pressure. The steam pressure recording gauge has long been utilized, and with uniformly good results, in connection with steam boilers, but the recording thermometer has never been used as a means of establishing the past conditions present in the heater. Its feasibility and the success which has attended this device in other industries, impressed the writer with the conviction that it can be used to very great advantage in the manufacture of cotton-seed oil and cake. It will respond to a long-felt want in a most convincing manner, by solving one of the most difficult problems in oil milling-that is, the attainment of absolute uniformity of temperature throughout the treated material. The recording thermometer, which may be adjusted to the side of the heater, would be connected by a small, flexible copper tube, with a small coil suspended in the interior of the heater, in such a position that the arms of the sweeps, or agitators, will clear it, and yet be situated where the treated material is most affected by the live steam which is blown in direct from the boilers. The coil must be protected in a suitable manner. The interior of the recording part of the apparatus consists simply of the helical form of recording pressure-gauge, while the coil suspended in the heater would be partially filled with alcohol, which latter produces variations of pressure according to the ruling temperature, the latter being exactly recorded on the accompanying chart, which makes one complete revolution every twenty-four hours.

This chart may be looked upon as the unerring medium for recording the incontrovertible history of the conditions which are obtained during that period. These can be removed daily and placed in an album which is specially provided for the purpose.

The value of this faithful conservator as an untiring re-

minder of current deli quencies to those responsible is thus readily understood. Its presence will hold the attendant strictly to the duties which he is expected to perform, and upon which so much depends in the successful termination of the processes. The changing conditions which distinguish the ground material in the heater exact unremitting attention in grading the temperature to the appropriate degree. This device has been successfully introduced in other manufacturing industries where uniformity of temperature is a desirable feature, but to none is it of more consequence than to the seed crusher.

A steam pressure may be maintained uniformly in the boilers, and yet be very insufficiently applied to the meal in the heater, or the reverse (and perhaps equally reprehensible) condition may prevail in the form of excessive temperature, owing to irregular and infrequent manipulation of the steam valves. As in the case of the fireman, the heater attendant is perforce compelled to closely watch the constantly varying temperature of the ground material and apply or reduce the amount of steam, either in the heater jacket or for that which is blown directly into the meal, in conformity with the ruling conditions. Failure to maintain uniform temperature, whether on the day or night watch, means sure exposure, as indicated by the chart, and the sequel to this, which he doubtless dreads, will be obviated by efficient work.

Necessarily, the changing conditions of the meal in the heater—owing probably to the fact that, among other causes, one portion of the seed may contain a greater proportion of moisture than that which has just preceded it, or the reverse—will show a corresponding difference on the chart, but it will not be of sufficient significance to affect the final oil yield if the steam heater valves are simultaneously regulated. When the engine slows down at the noon or midnight meal hour, or at any time that it is found neces-

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sary to bring the mill to a standstill for a period exceeding three or four minutes, it is of the greatest importance that the steam jet valves should be shut off and the exhaust valves connected with the jacket closed, if in use. Neglect of this will assuredly cause the substance to be heated and saturated with moisture far beyond the point where economy ceases. This overcooked material, when subjected to the subsequent pressing operation, will spread in the effort to escape the gradually increasing pressure, and in so doing carries the press bagging material with it, thus rending and in a comparatively short time destroying it effectually. On the other hand, in the event of the valves having been shut off at the proper moment, but through omission are left in that situation for a greater or less period after the engine has been again put in motion and the manufacturing processes resumed, the results are similarly pernicious in their far-reaching influence, as demonstrated by the inferior oil yield and a correspondingly high percentage in the cake.

These culpable conditions, which have so frequently met the astonished eye of the superintendent, the manager, or the proprietor, as the case may be, on his arrival on the mill premises in the morning, and to whom the whole affair may appear inexplicable, whether it be destroyed press bagging or inferior oil yield, may interpret the origin of the difficulty by the foregoing details. The temptation which the small hours of the morning sometimes present to indifferent press-room help to relax their regular routine of duties is readily overcome, owing to the presence of such an unimpeachable witness in their midst.

On an occasion not remote the writer stepped into a pressroom at 1.30 A.M., on the night watch, and, while the surrounding conditions seemed normal, a closer investigation revealed the fact that the contents of the heater were cold, owing to the steam valves having been left untouched from the time they had been shut, when the engine slowed down exceeding

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at 12 M., for the double purpose of oiling up and partaking of meals. The engine having started up at the expiration of the regular half-hour, the rolling, moulding, and pressing had been maintained without the slightest application of steam, through the unpardonable neglect of the heater attendant, who had been in the meantime called from an out-of-the-way quarter, where he had been quietly enjoying a sound sleep, blissfully indifferent to the fact that during the period that he had been absent from his post of duty, an amount equal to many times his daily stipend had been irrecoverably lost.

To procure the normal proportion of oil it is absolutely essential that the meal should be efficiently treated, which desideratum is only acquired by close attention, in the form of frequent tests of the meal and correct adjustment of the valves.

These generally recognized dogmas in oil-mill ethics were equally well known to the operator who was thus derelict in his duties, and who would doubtless not have been caught napping had any restraining influence been brought to bear, such as the telltale thermometer. Not only was this man discharged, but so also were the two men whose work was in close proximity to the neglected heater—a fate which they justly merited, owing to the palpable indifference they displayed to their employer's interests by silently tolerating such wasteful work.

The use of a recording thermometer would at once disclose any defect in the heater in the form of a flaw or crack. The leaks resulting from such render it impracticable to turn out a uniformly cooked product, and on failure to caulk or stop such leaks, whether in a single casting or wrought-iron heater, the apparatus should be abolished for a new one, and by so doing economy is best subserved. The trustworthy operator would welcome the presence of such an innovation, for the reason that, should any defect be

demonstrated of a serious nature, such as a low oil yield, the thermometer chart, showing a uniform temperature throughout his watch, is a guarantee of duties faithfully performed, and an indication that the rolling or pressing operation is at fault instead of the cooking.

PRESSURE AND ITS CORRECT APPLICATION IN THE OB-TAINMENT OF THE EXTRACTABLE OIL.—THE RECORDING HYDRAULIC PRESSURE-GAUGE AN INVALUABLE AID.

Having proceeded thus far in the respective processes, assured that nothing has been left undone that would further facilitate the expression of the oil or improve the standard of the work executed, the next important and final step consists in the action of the hydraulic pressure. A sine qua non in the successful prosecution of the work yet to be done consists in uniformity of pressure. It is a fact that pressure produced by any system, however perfect the automatic arrangements may seem, will at times fluctuate by reason of some mechanical derangement in the principle used in its application, whether by the direct-acting steam pressure pump, operated in conjunction with an accumulator, by belt transmission, or by whatever system employed. Unquestionably, the best form of applying pressure is that of the former, which under normal conditions gives invariable satisfaction. But the pump and its efficient auxiliary, the accumulator, may be in thorough working order, the regular gauge indicating the exact pressure required; yet, owing to some difficulty, revealed upon careful investigation, but a fraction of the desired pressure may have been exerted on the hydraulic ram, the inevitable result being a fractional yield of the normal proportion of extractable oil. This deficiency of pressure may have existed for an indefinite period on any particular press, during which time the manufacturer has been losing heavily. Doubtless the reguoil yield, the are throughperformed, eration is at

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e processes, that would mprove the nt and final re. A sine k yet to be a fact that ct the autoluctuate by e principle cting steam accumulaemployed. sure is that ives invarit auxiliary. order, the uired : vet. investigahave been ult being a actable oil. an indefih time the s the regular pressure-gauge, if connected to the press, would at once indicate the presence of such defective work, but the gauge is not very closely scrutinized by the average pressman, especially during the long hours of the night watch.

The system which makes possible the existence of such egregious irregularities is clearly at fault, and urgently in need of speedy reformation. Here, again, the progressive march of science may be utilized to excellent advantage in the attainment of absolutely accurate work, by the introduction of the recording hydraulic pressure-gauge. The regular hydraulic gauge, while indicating current pressure, is useless as a reflector of past conditions. This fact fosters inattention, and is an unfailing source of incipient trouble, which at times is developed to an alarming extent—conditions which rarely or ever appear on the surface, but which are demonstrated by the imperfect yield, a circumstance which is invariably attributed to poor seed or some other cause.

Referring further to the ordinary hydraulic pressure-gauge, a relaxation of from five hundred to a thousand pounds pressure per square inch may have been maintained for an indefinite period, the regular hydraulic gauge at the time showing the true condition; but the return to the normal pressure and the simultaneous indication thereof on the gauge dial effectually blot out the events of the past. During the period that the reduced pressure was maintained the manufacturing processes were in continuous operation; and the inadequate pressure failing to extract the normal proportion of oil, a high percentage is left in the cake, which as oil is utterly lost to the manufacturer.

It will thus be seen that the efficient work which may have preceded this serious anomaly will have been nullified—the object for which the pressing operation has been called into requisition being materially frustrated—owing to the failure of the press to perform its regular functions.

The subsequent analysis of cake reveals the true condition of affairs; and while it is too late to avert the evil already effected, the knowledge thus demonstrated by analysis enables the manager or mill superintendent to fully realize the gravity of the situation and to adopt precautionary measures to obviate similar occurrences in the future.

By connecting a recording pressure-gauge to the pump—or, better still, to each press—the history of the twenty-four hours' previous work is unimpeachably recorded. Some forms of gauge now on the market have the marking pointer attached to the tube, and, actuated by the applied pressure, it has a tendency to uncoil or straighten, a circumstance which causes the marking arm to move around the range of the chart without the necessity of any intervening device. This gives a continuous record of the pressure brought to bear on the ground material, and its adaptation would be a decided advance in modern oil milling.

The method of treating the crushed cotton-seed in the heaters differs slightly from that of linseed when being manipulated in the manufacture of linseed oil, although the same general principles govern the manufacture of all vegetable oils.

Some varieties of seed contain a much higher percentage of moisture than others, especially when recently removed from the plant. To the latter class cotton-seed belongs, and in the case of green seed, instead of adding artificial moisture in the form of steam blown directly into the crushed material in the heater, heat radiating from the jacketed heaters is brought into requisition to remove the surplus natural moisture, the presence of which would otherwise be destructive of the press bagging in the final pressing operation. The foregoing reference with regard to the introduction of live steam in the crushed material in the heaters, had more direct bearing on the linseed than the

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percentage tly removed ed belongs, ng artificial y into the g from the to remove hich would n the final with regard material in ed than the cotton-seed pulp in heaters, but the lack of sufficient heat in heater jackets in cotton-seed oil manufacture is as baneful in its results as in linseed oil manufacture. In nearly every variety of linseed, excepting the watery and unripe product, a certain proportion of steam must be blown into the crushed material in the heater, in addition to that which should be always maintained in the jacket, to facilitate the flow of oil. Cotton-seed which has been in storage for a prolouged period, during which the proportion of natural moisture has largely decreased, will also require the application of live steam in the heater if the correct proportion of extractable oil is to be procured.

There are a large number of mills in England which operate cotton-seed and linseed alternately by means of the same machinery, which, of course, includes heaters. The cottonseed used is chiefly of the Egyptian variety, and a certain proportion of steam is forced into the meal in the heater in every instance to replace the natural moisture evaporated by reason of the prolonged period between the removal of the seed from the cotton plant and its treatment ultimately by the crusher. These conditions obtained in this country for many years; but as the interests of the crushers are best served by working off the seed as soon as possible after the crop has been gathered, with as brief a storage duration as possible, to avoid heating, etc., and in conformity with the methods heretofore referred to, heaters specially constructed are now used, having large areas, so that an extended surface of the cotton-seed meal may be subjected to the dry heat emanating from the surrounding jackets and bottoms, thus procuring a thorough dissemination, thereby effecting evaporation of the surplus moisture in a more satisfactory manner than was heretofore possible by old methods.

MODERN HEATERS, THEIR CONSTRUCTION, AND MODE OF OPERATION.

In the manufacture of cotton-seed oil various forms of kettles or heaters are used. Two recent innovations, materially differing in design, though similar in principle, and constructed by different mechanicians, are now in operation in some mills, and it is ciaimed for each that they obtain a better cooked material than is obtainable by any other contrivance. As a proper temperature in the treated material is of vital importance, no pains should be spared which conduce to this result. In order to produce a uniformity of temperature, great efforts have been made to devise appliances by means of which the manipulation of the meal may be facilitated.

It is essential to maintain a certain temperature consistent with prevailing atmospheric influences, and the acquisition of knowledge to efficiently perform this highly important process is secured only by practical experience. The arrangement now in operation in the leading mills consists in three kettles, or heaters, so organized that while one is delivering a cooked charge, another is preparing a second charge, and the third heater is receiving its quantum sufficit, to be in readiness for the succeeding cooking operation, the heat radiating from the bottoms and jacketed sides of the heaters continuously driving off the accumulation of natural moisture in the crushed material.

The heaters included in the various designs differ in size proportionate to the capacity of the mill. The design and mode of operation of the class including three in a single combination, and by the correct use of which a uniformly tempered product is obtained, is as follows: Two kettles, or heaters, which we will call Nos. 1 and 2, are placed

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In order to more fully describe the cooking operation, we will suppose it is Monday morning and the mill is about to commence the first watch of the week. The heaters are clean and, everything being in order, the engine starts, and soon the complicated mechanisms of the numerous machines are set in motion. The feed is turned on the rolls and the real manufacturing processes have fairly begun. The crushed seed is continuously elevated from the hopper beneath the rolls and falls in No. 1 heater until it contains a sufficient quantity, when it is shut off and permitted to fall into No. 2 heater.

Probably the form of heaters most suitable in the manufacture of cotton-seed oil, and that which has come into general use in the leading mills, and a large proportion of those of recent construction, consists in a set of three, situated in a continuous position and on the same plane. Under the heaters, and immediately beneath a segment of the circumference of each, a steam jacketed conveyer passes the treated material to the moulding machine to receive preliminary formation, prior to being subjected to the action of the great hydraulic press.

The arrangement of three permits an extended time for the dry heat evolved from the steam space around and beneath the heater to radiate throughout the crushed seed, and very materially facilitates the driving off of excessive moisture, when such is present.

The steam jacketed conveyer was designed with the object of maintaining continuously a uniform temperature on the crushed material from the moment the latter falls into

the heater until withdrawn from the conveyer, to be shaped into cake form, thereby producing uninterrupted and prolonged evaporation. The utility of such design, both in the form of heaters and conveyer, will be readily appreciated by the crusher whose rav material is similar to that which is offered in various districts in Texas, South Carolina, and other cotton-growing sections at the moment. The conditions which govern the cotton-seed market in these States and the quality-green, and consequently full of moisture-should act as salient incentives in pursuing the most economical course in the obtainment of best results. By exposing as large a proportion of the meal as possible to the action of the heat in bringing the former into direct contact with the steam jacketed sides and bottoms, a more perfect evaporation of moisture is obtained in the heater.

The sweeper or agitator revolving with the vertical shaft around the bottom, by continuously changing the position of the meal, facilitates the dissemination of the heat throughout the latter. A body of crushed seed eight or ten inches deep can be treated much more effectively in the heater than one of twelve or fourteen inches, owing to the fact that the former being less dense, the heat is more uniformly distributed, and more satisfactory results accrue. Here the superiority of the modern system of cooking over the older is made manifest. With a single heater from which charges were frequently withdrawn in rapid succession, as in the case of this now obsolete method, as far as cotton-seed oil manufacture is concerned, a uniformly cooked material became absolutely impossible to procure. The material was permitted to fall into the heater rapidly and withdrawn similarly, the cooking period being inadequate, owing to the generally crowded condition of the latter, and the ruinous policy of setting a standard time for the output of a certain daily amount of oil and cake, or, in other words,

for the consumption of a stated quantity of seed in a specified time, regardless of the means adopted for its accomplishment.

The mode of procedure with regard to the charging and emptying of the heaters in the three-set system, is conducted so that the contents of each will have been subjected to the same period of treatment, and the proportion of heated or cooked material permitted to fall into the steam jacketed conveyer beneath being the same, as nearly as practicable, in the respective heaters. On the commencement of operations on first watch of the week, Nos. 1, 2, and 3 heaters are charged in the order named. The feed should be so graded, that by the time No. 3 heater has received its quantum sufficit, the contents of No. 1 should be ready for the moulding machine, and so on continuously. By means of a conveniently arranged lever, attached to the bottom of each heater, a movable slide is removed, the cooked material falling to the conveyer, to be carried along to the mould. The formation of the heater sweeps exerts considerable influence in the agitation and changing of the position of the material.

The heat at once begins to act on the crushed seed, and is uniformly disseminated through the mass by the action of revolving agitators which sweep around the bottom, carrying the meal partly around at each revolution, thus momentarily changing its position, and preventing any portion from being singed or burned. When the charge in No. 1 kettle is sufficiently cooked, the withdrawal of a slide permits it to fall into No. 3, beneath, and at the same moment the cooking process is commenced in No. 2 kettle, which by this time has had a full complement of meal conveyed to it. The feed from rolls is now directed to the first, or No. 1 kettle, which at this point is empty, having discharged itself into the lower kettle.

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ter kettle for its preliminary formation, prior to being subjected to the action of the hydraulic press, the material in No. 2 kettle is prepared, and permitted to fall into the lower kettle, now empty by reason of the withdrawal of the charge for the final processes, the successive operations being continuously maintained as described.

In almost all manufacturing industries, heat and the effects produced by its agency, take precedence of all others. In the production of most manufactured products, it will be found that in some essential process pertaining thereto, heat of greater or less intensity will be utilized in some form or other. The perfect extraction of oil from vegetable substances by hydraulic pressure is very materially dependent on this principle. To cotton-seed the application of this principle is of peculiar significance, and probably of greater moment than in the case of any other. Without heat and moisture in sufficient proportions, the extractable oil will remain in the crushed material, however efficiently the pressing operation may be maintained.

THE DIFFICULTY EXPERIENCED IN TREATING COTTON-SEED
MEALS SO AS TO PROCURE BEST RESULTS.

Cotton-seed, of all known vegetable substances the oil from which is extracted by hydraulic pressure, is probably the most difficult to manipulate. The greatest drawback in the manufacture of cotton-seed oil consists in the changing conditions of the seed, necessitating special treatment for each phase. Meals containing an abnormal proportion of moisture and of inferior quality, require prolonged treatment for the evaporation of the surplus moisture to prepare them suitably for the pressing operation. These untoward conditions confronted the seed crushers of South Carolina and parts of Texas recently, and in the event of the first run of the season's seed being sufficiently remunerative

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to meet current obligations, not a few considered themselves fortunate. The relatively high price for a comparatively inferior material exercises a salient influence on this vital question. Under these unfavorable conditions the greatest care must be employed in the avoidance of waste, by strict adherence to the fundamental principles of oil milling, or most assuredly the manufacturer will ultimately discover his financial balance on the wrong side of the ledger.

As the season advances the material will, however, prove of better quality, and the prospective profits be augmented in the same ratio.

The uniformity of moisture which may be present in other varieties of seed, linseed for instance, enables the manufacturer to proceed with the complemental processes at regular intervals, continuously maintained from watch to watch, and from week to week, without serious interruption. In well-regulated linseed-oil mills a certain amount of oil and cake, or in other words a regular consumption of seed and corresponding number of press charges, is effected weekly. Excluding break-downs of a serious nature, the stipulated aggregate of manufactured products is thus regularly turned out with a degree of absolute certainty. The proportion of moisture present in all varieties of linseed is comparatively uniform. Probably the most immature contains but little over seven per cent., while the East India variety contains very much less, by about two-thirds. It will be thus seen that in the manufacture of linseed oil, the heater operator, by close attention, is enabled to turn out a uniformly cooked product by means of slight alterations of the valve positions to meet the requirements of the material under treatment. Owing to this fact, an automatic signal is operated in the leading linseedoil mills, by means of which the operatives are apprised that the moment has arrived when the press must be low-

ered, emptied, and recharged. In connection with this automatic signal a register may be brought into requisition, by means of which the exact amount of work done by the mill may be ascertained at a glance at any hour during the week. The register simply records the number of strokes the automatic signal has made, which number corresponds to the number of pressings effected up to that moment, thus demonstrating the exact amount of work performed.

The use of an automatic announcer of this description becomes impracticable in the operation of cotton-seed oil mills, owing to the variable nature of the seed—a circumstance which places the manufacturers at a decided disadvantage, as compared with other industries of the foregoing description. No comparatively reliable calculation can be made concerning the consumption of the raw material in a given time. Nevertheless, cotton-seed is operated with the same regularity in English mills to-day as the linseed, the material being in the main of the Egyptian variety. A number of years ago, the writer superintended the operation of a mill in England, run on this principle, the seed being, however, undecorticated, and the method—now almost obsolete in that country—being the old box press.

Seed produced by our soil, however, requires very different treatment, and in view of this fact and for the purpose of obtaining a uniformly cooked product in a stated time, so that the business may be conducted on a systematic basis, similar to that of the linseed crushing industry, the writer designed the following form of heater several months ago. The peculiar characteristics of American cotton-seed and the special requirements essential in rendering it a suitably cooked material, consist in manipulating the substance in the heater so that the heat may radiate throughout the mass in the most effective manner possible. Obviously, the less densely the meals rest on heater bottoms, the more surely and rapidly the influence of temperature will make

itself apparent, and for the same reason the more perfect the mixing will be. The heat radiating from the steam spaces will more readily permeate the mass.

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And the continuously recurring motion of the sweep or agitator will materially facilitate this action. The most feasible design to procure a thoroughly cooked product, from the writer's standpoint, should consist of a three or four chambered cylinder, somewhat similar in design to the latest innovation, but differing from it in this important respect: more than six inches of the crushed seed should not be permitted to enter each chamber while undergoing treatment, and instead of having the sides steam jacketed, the space between the real and false bottoms of each chamber would be found to be sufficient for all purposes. With the density of the material limited to this amount, the action of the agitators would cause a continuous changing of position of every particle of seed, and at the same time facilitate the introduction of heat from the bottom.

Where a density of from eighteen to twenty-four inches of meals is being treated in one chamber, a uniform quality of work under any conditions becomes practically impossible. Masses will be discharged into the measuring-box at a comparatively low temperature, followed by an equal amount of over-heated material, the former lumpy and of irregular character, the result being an inferior yield of oil, and where the over-heated material is withdrawn in sufficient quantities the destruction of the press bagging will be the natural sequence. Treating the material in large masses as described, promotes the formation of lumpy matter, the interior of which heat cannot penetrate, and judged from any standpoint, is a very inefficient mode of treatment.

The formation of a heater, such as suggested, would consist of four upright stanchions or hollow iron supports at equal distances apart, and at a point about four feet from the floor surface the real and false bottoms of the lower

chamber of a series of chambers would be attached, with openings in the centre, to permit the entrance of a vertical shaft to operate the agitators, suitable space being left between each, the circumference being enveloped by large hoops or sheet-iron bands, perhaps eight or nine inches wide, in four sections to each chamber, a section embracing one-quarter of the circumference, or the arch formed between each support, to which latter they would be firmly bolted, and in such a manner that the bolts and nuts would be easy of access. In the event of it being found necessary to inspect the interior of a chamber, the removal of one or more of the bands or sheeting which thus form the side of the chamber, would be easy of accomplishment. In order to obviate crowding and a greater density than six inches of meals in each chamber, long narrow openings, probably one inch in width, could be made in the bands, about six inches and a half from the bottom of the chamber, which would have the effect of causing the seed to fall to the floor. and thus promptly draw the attention of the operator, causing him to check the feed.

Irregularity is an unavoidable feature of work on resuming operations after the mill has been closed down for a period extending over a few hours. Everything is cold—heaters, jacketed conveyers, press plates, et al—and not until three or four hours have elapsed after the first revolution of the engine has been made, can it be said that the respective processes are maintained with anything resembling uniform work.

But this irregularity, under careful treatment, should cease at the termination of this period.

The narrow and extended openings referred to in heaters which we have now under consideration, could be utilized to good advantage during these brief periods of immature work, but, after uniformity had been established (that is, regular charges entering and withdrawing from heater con-

ched, with currently) small sliding gates would effectually enclose the material. Sufficient heat could be imparted to the meals to a vertical ing left beobviate any influence of an atmospheric character caused by the side openings, while on occasions when an unusually l by large moist material would be under treatment they would mateine inches embracing rially facilitate the exit of moisture by evaporation. The modus operandi would be as follows: The meals on being ed between nly bolted, discharged into the first chamber at the top would pass through the opening in the centre, and by the action of the uld be easy agitators gradually work their way to the sides, between ssary to inwhich and the jacketed chamber bottom on which the mane or more terial is being manipulated, sufficient space should be side of the n order to allowed to permit of their free discharge into the chamber inches of beneath, the latter having its discharge opening around the , probably vertical shaft in centre, and not at the sides as in the one , about six immediately above it. ber, which

The action of the agitators in the chamber would gradually carry the material to the central opening, which, by reason of its being the only place of exit, the meals must of necessity move in that direction, and soon in succeeding chambers beneath, until withdrawn at bottom. The matorial would thus perforce make a zig-zag course, continued from the moment of its entry at upper chamber until its exit through sliding gate in bottom chamber, and throughout its entire passage being subjected to a dry heat suitable to any of its variable conditions. This design might be used to equal advantage in the treatment of ground linseed, or any other vegetable substance, for the expression of the oil. In the case of the latter, where the addition of artificial moisture becomes imperative, live steam could be injected into the mass in top chamber, so that before its withdrawal into mould frame beneath, a uniformly treated product would be the result, alike free from lumps, excessive dryness, or surplus moisture, and possessing the correct degree of temperature.

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It is a comparatively safe assumption that the meals thus caused to automatically traverse the heated bottoms of each chamber, every particle of which has been subjected to heat and agitation, will be turned out of a uniform consistency and in prime condition for the extraction of the unctuous fluid.

With heaters of this design and of sufficient area, say five or six feet inside diameter, a set of presses could be operuted with regular and well-prepared charges continuously.

HINTS TO PRACTICAL OIL MILLERS WITH REGARD TO PRESS-HOOM APPLIANCES AND METHODS.

Owing to the fact that the first pressings are necessarily defective, a very inferior oil yield being the result, the best interests of the manufacturer are subserved by gradually reworking the cake. Although the meals encompassed in their camel-hair wrappings may possess the normal degree of temperature at the moment of their discharge from the heater, the close contact with the cold press-plates at once reduces the temperature of the treated material, a still further reduction of temperature occurring on the application of the pressure, the inevitable result being a very defective oil yield. To procure the normal proportion of extractable oil, all preceding processes being analogous, it is thus clearly demonstrated that heat becomes an indispensable element.

To obviate this difficulty not a few of the linseed-oil manufacturers use steam coils of piping between the hydraulic presses. By this means heat, equal to about 100° F., may be applied to the presses for several hours before the mill commences the first watch of the week. The night watchman permits the passage of steam through the coils at a stated time, also through the jacketed heaters, so that before the introduction of the material for cooking or press-

ing, the respective machines will be transformed from an unsuitable condition to one in uniformity with the special requirements of the case.

To still further maintain a uniformity of temperature between and around the plates of the hydraulic presses, subsequently (that is, during the period in which the oil is being extracted, and the emptying and charging of each press is carried on), a set comprising four, five, or six of the latter is enclosed by wooden erections, a glass pane in the rear permitting a view of the flowing oil, while a small hinged door in the front is permitted to remain open sufficiently long for the termination and resumption of the suc-

cessive pressings of each press, respectively.

Manufacturers of cotton-seed oil will do well to closely follow the example demonstrated by the economical methods pursued in kindred manufacturing industries, as far too little attention has been hitherto bestowed on these really important matters. When the complementary processes are in full operation and a sufficiently high temperature has been obtained in the immediate neighborhood of the presses, the valve may be shut on steam coil and reopened when occasion requires. The wooden enclosures, while facilitating the maintenance of a uniform temperature, effectually ward off cold blasts from any quarter. An open window in rear of the press, through which a draught circulates, will deleteriously affect the oil yield.

In the manufacture of linseed, rape, and cotton-seed oil the writer has made an invariable practice of reworking the first pressings. Thus the surplus oil which would otherwise remain unexpressed from the residue or cake, is recovered.

The writer has analyzed cake from which the oil had been expressed by cold presses, and which revealed from fifteen per cent. to sixteen per cent. of oil, while the cake selected for analysis several hours subsequently disclosed a fraction over seven per cent. of oil. This closely approaches the cold

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pressure system of extracting oil, and while the expressed fluid is usually a very superior oil and more susceptible of manipulation in the refining processes than the ordinary crude product, its continuance under ruling prices for the raw and manufactured products, would materially expedite bankruptcy proceedings involving those concerned.

Cotton-seed oil made by the cold pressure system is regularly expressed, though on a limited scale, in Marseilles, France, but a price commensurate with the cost of production is readily obtained.

It is owing to the expense incurred in heating presses, heaters, etc., which renders the operation of an oil mill a very unprofitable proceeding, unless run continuously, night and day.

It may be considered by many manufacturers that time spent in thus reworking the cold pressed material would not be so remunerative as by continuing the processes in rapid succession, the reworked material taking the place of freshly treated meals, thus retarding or prolonging the period of the consumption of seed in stock. But while it is a matter of great moment to lose no valuable time in reducing the accumulated stock in the contiguous storehouses, it is of no less consequence to subject the material to suitable treatment, so that the extractable proportion of oil may be obtained. The policy of rushing the product through the heaters and presses, under contracted cooking and pressure periods, respectively, is most reprehensible, and in the effort to obviate the possibility of heating or decomposing of the seed in stock extreme measures are too frequently resorted to. Too many of the seed crushers look at the business in a superficial manner, and, as previously referred to, base their estimate on the success of the season's run, or on the fallacy that he who consumes the most seed, and therefore manufactures the most aggregated products, makes the most money. . In the end efficient work must prevail, and

in these fiercely competitive times, the manufacturer who ie expressed has regarded the maxim that, what is worth doing is worth doing well, will stand out as another exemplification of the "survival of the fittest."

A very heavy item of cost with which the oil miller is too frequently confronted, consists in the enormous bills which present themselves with unfailing regularity, having in view especially the fabric which encompasses the material when undergoing pressure. It would surprise most of the manufacturers to know how easily they could cut their bill in two by giving the question the consideration it deserves, and probing the apparent mystery until the cause is unearthed and remedial measures applied. Camel-hair wrapping is by all means the best material to use, and prodigality is best subserved by substituting bastard fabrics of the mixed or cotton variety.

As the business develops, the movement for the manufacture of compound lard conjointly with the manufacture of the crude product is more than likely to have numerous followers. It is according to the natural order of things that this allied industry should eventually become practically identified with the manufacture of the crude cottonoil. Hitherto, the business-that of compound lard manufacture—has been almost exclusively conducted by the pork packers, but the phenomenally increased demand for the latter within recent years would portend a wide field for the progressive crusher whose mill capacity would warrant the combination, and without material prejudice to the former.

#### REFINING AND FILTER-PRESS CLARIFICATION.

A thorough knowledge of the oil refining processes becomes an absolute necessity, before the question of compound lard manufacture can be entertained. The peculiar characteristics of the remaining substances which form its

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constituents, must also be fully understood. Under any conditions the manufacturer of the crude oil should know how to refine it, and thus secure the increased profits deriving therefrom. It therefore becomes expedient for the crusher, whose mill capacity will warrant a sufficient oil-supply in the prosecution of the succeeding work—that of refining to be followed by the blending of the respective ingredients in the artificial combination—to acquire proficiency in the art of oil refining. This may be looked upon as a preliminary step to more progressive and lucrative work than has characterized the business in recent years.

The refining of cotton-seed oil is considered by many as an acquisition easily attained, and the subject is treated by many with much less consideration than its importance deserves. To produce the exact color, taste, flavor, etc.—in a butter-oil, for instance—and to meet the fastidious views of the various consumers, together with a minimum of waste in the manipulation, skill of no mean order becomes an essential requirement. The technical detail in the chemical and mechanical treatment of the oil, together with the behavior of the latter at various stages of the processes, must be familiar to the refiner in the execution of economical and therefore efficient work.

Experiments of an empirical character, with the inevitably profitless results, very frequently depress the ambition of the would-be refiner, and for the time, at least, the project is abandoned. Small lots carefully treated, according to the most approved available formula, and the changing conditions of the fluid under treatment accurately noted as the process advances, should mark the progress of first efforts. The cotton-seed oil manufacturer whose mill capacity is inadequate to the erection of large refining tanks, with complete equipment, together with the necessity of securing the services of a high-priced refiner, would do well to commence in this unostentatious manner.

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The first important step in the production of a refined oil consists in separating the impurities from the newly made product. This is best accomplished by a brief period of repose to effect the precipitation of the heavy matter, the oil to be subsequently treated to the filtration process by means of the ordinary filter press. An oil which has been made several weeks, and from which the settlings have been removed, being thus well settled, can be pumped into the refining tank without filtration, but when practicable the latter process should be carried out in every instance.

The general principles which govern the refining process most in general use, consist in the treatment of the clarified oil with a solution of caustic soda lye graded to a certain strength, and in suitable proportions, in conjunction with mechanical agitation and increased temperature, for a period consistent with the quality of the oil under manipulation. When sufficient time has elapsed for the soap stock and extraneous matter generally to subside, the clear oil is removed from the former, while the soap stock is subjected to a crude system of filtration by means of which the oil which it contains is recovered. The supernatant oil is then treated to a second filtration, the result being a beautiful yellow oil.

It is a mistake to permit oil to pass through the filter press at a point above the normal temperature. It has been demonstrated, in similar treatment accorded other vegetable

oils, that an accelerated temperature has the effect of assimilating the mucilaginous or gummy matter—characteristic of all vegetable oils—during the period said temperature is maintained. The objectionable substances in solution with the oil thus pass through the filtering medium, the texture of the latter, however fine, being incapable of retarding their progress, and a sample taken from the receiving tank when the temperature has subsided, will disclose the presence of the suspended vegetable matter, which in the heated oil was imperceptible.

Heated oil will pass through the press with less pressure and much more rapidity than when cold, but the system is defective and should be discontinued. Additional time is necessary to effect the complete precipitation of the suspended matter with this system, a circumstance which unmistakably points to the inefficiency of filtration under the conditions described. When the treated oil is filtered cold, or at the normal temperature, the insoluble and extraneous matter is retained by the filter cloths, on which it deposits and accumulates, a bright oil being produced, equal from any standpoint to a settled oil. Where the filter press is not in use in the preparation of a yellow oil, the latter is sometimes subjected to a secondary heating, which has the effect of expediting the subsidation of the impurities not

yet removed.

The English method in refining consists in treating about 100 gallons of the crude oil with about 6 gallons of the soda lye of 25 or 30° Beaumé and heated for about two hours at a temperature of about 200° Fahrenheit under constant agitation. Very much larger quantities are treated at a single operation in the United States, and at a much lower temperature (100° F.), together with less powerful soda lye; the character of the English product being inferior, more energetic treatment is essential.

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made by the foregoing treatment, together with the supplementary process of filtration, and is obtained by the chilling process, the solid matter formed being known as stearine, used in the butterine and soap-making industries.

To produce the desired flavor in an edible oil various expedients are resorted to, the exact character of which is considered a trade secret. Refined oil is at times maintained at a temperature of about 140° F. for several days to produce certain results.

As a bleaching factor in the production of a white oil, fuller's-earth surpasses all other known substances; nevertheless its use is accompanied with a heavy percentage of waste, unavoidable by reason of its absorbent properties. In the filtration process, which succeeds the mixing of the earth and oil, the small percentage of the former is secured, but is heavily charged with the oil, and the cost of recovering same would scarcely pay for the labor involved. By the application of steam introduced to the filter press the charged chambers of caked earth and oil are saturated, the fluid slowly flowing, or separating from the earth with the condensed steam, leaving the used bleaching agent as a valueless product to be cast away.

The Scollay process, by means of which oil is bleached in a somewhat similar manner to the fuller's-earth system, has been introduced to some Southern refineries. Suitable ochres, such as hematite and limonite, or any similar pigment which does not injure the oil as an article of food properly manipulated and prepared for use, mixed and agitated with the oil in certain proportions will take up the gum, resin, and coloring matter, and separate it from the oil, thus purifying and refining it. From an industrial standpoint cotton-seed oil becomes more valuable as the years succeed each other. Its cheapness renders its use practicable in numerous industries, and its area of usefulness is gradually widening.

THE IMPRACTICABILITY OF MANUFACTURING COTTON-SEED OIL ON A SMALL SCALE COMPATIBLE WITH ECONOMY.

Owing to the heavy expense incurred in transporting the seed from the plantations and scattered cotton-growing districts to the mills, together with the generally low price—from the cultivator's standpoint—deriving from the trade, the practicubility of introducing small oil-mill plants in the supply centres, and right on the soil which nurtures the product, has long been considered. A superficial view of the situation would endorse the feasibility of the scheme, but more mature consideration will demonstrate the fact that the manufacture of cotton-seed oil and cake on a small scale is anything but a profitable undertaking.

On a limited scale, as such a project would necessarily be, the manufacturing processes would be confronted with.

serious difficulties of an insuperable character.

Vegetable oils of other varieties, such as linseed, sunflower-seed, etc., are crushed and pressed in many parts of Russia, Egypt, and East India, in small quantities, and while the business is conducted on a basis of bare profit, the work is necessarily very defective. But, in the event of cotton-seed being worked similarly, the bare profit would be conspicuous by its absence, this, too, notwithstanding the fact that the cost of labor in Egypt and India will bear no comparison with that of the United States, and that the Egyptian and East India variety of seed can be handled much more economically than the American product. In the manufacture of prime oil and decorticated cake, the difficulty which would first present itself would be the expense involved-not to speak of the incongruity-of operating delinting machines hulling for the available supplies from a contracted area, which must of necessity be comparatively light. In the event of a plantation being sufficiently

COTTON-SEED ECONOMY.

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An "off" oil is the inevitable result produced by this orude method. This must be interpreted as a diminution of the questionable profit. The hulls submitted to the same heating process as the meals, and being thus intimately associated therewith, deleteriously affect the color of the oil,

and a dark variety is obtained.

The cake as a feeding product would command a comparatively low price, the rough dark hulls distributed over the surface and interior of the cake proving decidedly detrimental to mastication.

In England the Egyptian and other varieties of cottonseed are in the main worked in this manner, but by reason of the fact that a much less proportion of adhering cotton is found on the English imported seed, it can be manipulated with greater facility than the American product.

In the specified rules of the New York Produce Exchange, with regard to cotton-seed oil, it is stipulated (rule 9) that crude cotton-seed oil, to pass as prime, must be made from decorticated seed, and must be sweet in flavor and odor, and free from water and settlings. Obviously, the oil designated as prime, the ontput of the small plantation oil-mills, would be repudiated as such by the clearly defined rule.

In various parts of the South, small oil-mill plants are located and operated in conjunction with the regular me-

chanical appliances essential to the cotton-grower on an extensive scale, but the character of the work executed precludes the possibility of reasonable returns.

Many have long been abandoned, and are to-day rusting away, being permanent reminders of ambitious projects irrecoverably wrecked. Many of these small mills range in

capacity from five to ten tons of seed per day.

The impracticability of saddling an ordinary farm-hand with what may be justly designated skilled labor, in the manipulation of the raw material, is evidenced by the results, and while not wholly precipitating the latter, it unquestionably hastens the inevitable. It will be readily understood that plants operated on a smaller scale than the foregoing will proportionally still further reduce the chances of efficient work. The combination of small rolls, heater, press, and hydraulic pump may be worked to better advantage on any other vegetable product of an oleaginous nature, rather than cotton-seed.

Apropos of small plants, the attention of makers of hydraulic machinery in the United States might be profitably devoted to this class of mechanical work by developing an important industry hitherto dormant. The combination referred to has been regularly made in England and shipped to British colonial possessions for many years past. Colza, sesame (or her seed), castor, linseed, rapeseed, coccanut, etc., are respectively treated, and the oil extracted therefrom in the location where the products flourish, the same apparatus being brought into requisition in the manipulation of each, when desired. Several of these valuable oil-yielding seeds flourish in the South, and ripen and decay as the seasons succeed each other. Here is a field for enterprising men in many Southern districts.

But to resume the subject under consideration. While the cake produced by a small plant could be consumed by the plantation stock, or in surrounding vicinity, thereby reduc-

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n. While the sumed by the hereby reducing cost of transportation, the question arises, would the reduced figures obtainable for the unavoidably poor yield of crude oil be sufficiently lucrative to meet increased current obligations by reason of the cost of fuel, labor, repair of machinery, etc., in the manufacturing processes?

Is it more profitable for the cotton cultivator to dispose of his seed to the crusher at a reasonable price per ton, than to transform the crude material into the manufactured prodncts of oil and cake on his own premises?

Unless the crushing is continuously maintained on a sufficiently extensive scale to facilitate efficient work, the answer must be in the negative. To manufacture cotton-seed oil by means of the small portable combination previously referred to (the capacity being one or two barrels of oil per day) would be to invite financial disaster.

A cotton-seed crushing plant, having a capacity of about twenty tons per day—that is, twenty tons of oil and cake can be operated economically and profitably when ruling prices for the crude and manufactured products are normal.

EVILS ATTENDING THE USE OF THE HAIR MAT.—HARD CAKE.—REMEDIAL MEASURES FOR ITS PREVENTION.

Just a word in passing with regard to the press mat system—abolish it without delay. The hair mat is an endless source of annoyance and expense. Where such is in use—and it is a matter for surprise that at this time it has not been abolished—a radical change in that respect should be effected. The extra expense involved by its use for a period of say six or eight months, would pay for the introduction of the bare corrugated plates. There is not to be found in the several hundred oil mills in England a single hair mat in use to-day.

Reverting to the subject of percentage of oil in cake, refiners prefer oil for treatment which has been obtained

under abridged pressure periods, and from cake in which a heavy percentage of oil is retained. To meet the requirement of this case, the subject of reducing the maximum pressure in several of the large mills is said to have been seriously contemplated, but as yet no positive steps have been taken in that direction.

Probably a higher market value for the oil thus obtained might put the suggestion into practical effect, while the residue or cake might be profitably reworked, and the extractable oil obtained under the maximum pressure subsequently.

This would seem the most feasible and practical method as a solution of the question. Owing to the fact that oil made under short time pressure—the latter not maintained at the highest point—is much more susceptible of manipulation in the refining tanks, and deposits less foots, it is therefore less wasteful than oil made under the maximum pressure maintained unrelaxed for the usual stipulated period.

Under light pressure very much less mucilaginous and vegotable matter generally is pressed out with the oil, consequently less treatment is necessary in the refining, and less waste results than in oil procured by the full-pressure system. The point of distinction to be drawn is embodied in the question, will the extra market value obtained for the refined product counterbalance the loss entailed by the presence of a heavy percentage of oil in the cake?

From time to time complaints reach the American crusher concerning the hardness of the cake exported to England. It has been asserted by an English agriculturist recently that the sidewalks might be advantageously flagged with some varieties of American cotton and linseed cake!

The foreign stock-feeder needs a soft material, rich in oil, and for which a price is offered far removed from the manufacturer here. The extreme hardness of the cake is attrib-

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utable in numerous instances—though not in all—to the presence of abnormal proportions of moisture, and the remedy consists in better cooking and prolonged evaporation. If the English consumer could be induced to purchase the material in ground or pulverized form, the difficulty would be obviated, however hard the original cakes might be; and with regard to the proportion of oil contained in the cake, according to a distinguished agricultural chemist, the cotton-cake meal, which contains a percentage of oil equal to about seven, is the most inviting to the palate of stock, and by far the most nutritive.

The method usually pursued in England in feeding the oil-cake to stock consists in breaking the cake into small fragments, preferably to being served in ground form, owing to the liability of the latter to be carried away by the

wind.

As the American farmer is gradually realizing the value of cotton-seed meal as a stock-feeding material, the quantity ground for home consumption is annually increasing. In the not very distant past, the English agriculturist alone fully appreciated the advantages accruing from the use of cotton-seed meal. These conditions bidding fair to become still more important factors in the seed-crushing business than have characterized its past history, it b hooves the manufacturer to be suitably equipped with regard to cake-grinding machines, and to operate those which experience has shown to be the most serviceable and reliable in quality of work performed.

# CONDENSED SURVEY

OF THE

# MEAT AND PROVISION INDUSTRIES

OF THE

## UNITED STATES.

THE meat and provision trade, taken in its entirety (and inclusive of its numerous allied industries), is without doubt the largest and most important in the United States. The value of live stock, meats, and meat products throughout all their various rumifications exceeds that of any other single business in the country.

Irrespective of manufactured meat products the values of live stock alone for the year 1893-94 were computed to be as follows: Cattle, including milch cows, \$344,905,827; hogs, \$236,267,765; and sheep, \$92,189,614, making in all a total valuation of \$673,363,206.

In addition to supplying the daily wants of a great nation of seventy millions of people, the meat and provision industries contribute very largely to the export trade of the United States, as appears by the following figures, culled from the latest corrected returns of the Government Bureau of Statistics. According to these returns the total value of domestic exports for the year ending December 31, 1894, amounted to \$807,312,953, of which amount \$573,687,474 was credited to agriculture, under which meats and provisions are classified. These agricultural exports include such large items as cotton, breadstuffs, tobacco, etc., but never-

theless animals and animal products aggregate a grand total of \$198,553,641, as is shown in detail in the following table:

TABLE OF EXPORTS FOR YEAR TO DECEMBER 51, 1894, OF THE MEAT AND PROVISION TRADES AND THEIR ALLIED INDUSTRIES.

Boof, Fresh		17 404 78R
Beef, Canned		5,988,795
		5,844,799
Fertilisers.,		190.889
Glue		1.040,080
Grease and Soap Stock		-,
Hair		497,914
Hides and Skins		2,886,559
Live Stock		40,706,888
Oil Cake and Meal		7,118,675
Oils, Animai		675,410
Oil, Cotton-seed		5,840,801
Provisions : "		
Bacon	\$87,786,888	
Cured Beef		
Hams	10,289,988	
Lard	89,878,851	
Pork	4,701,879	
Tallow		
		97,581,398
Mutton	<b></b> .	195,589
Oleo Oil		10,678,600
Oleomargarine		586,401
Other Meats, Game, Poultry		1,496,851
		1,089,397
Soaps		282,162

Excluding the live-stock item quoted above, we find that the exports of the manufactured meat products reach the large total of nearly one hundred and fifty-eight millions of dollars. The exports classified as manufactures for the same period are given as \$177,786,069, so that the foreign

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output of meats and provisions amounts to over eighty-eight per cent. of the total of all the other manufactured products of the country.

It has to be borne in mind that these are the figures of a dull business year, during which contracted commercial intercourse has been a marked characteristic not only of our own but of all other civilized countries. The trade of which we treat has suffered, in common with all others in the United States, more or less during the last two years, and the totals and comparisons are not the most favorable in the history of the business. They suffice, however, to indicate the relative position and importance of this immense trade, which is thus seen to be in the front rank of the great industries of a great country.

#### THE LIVE STOCK INTERESTS.

The cattle, hogs, and sheep of the United States, valued as we have seen, at close on seven hundred millions of dollars, form the broad and substantial base on which the industry, intelligence, and invention of the American people have erected the great meat and provision industries. As regards cattle, a few notes, historical and prospective, may be considered relevant here in connection with this leading department of live stock.

Up to the year 1876 it may be truly said that the home cattle market was practically the only one in existence in this country, the exports up to that time having been small and consisting almost entirely of live animals. But in 1876 was begun the greatest and most important movement in the trade. Long before that the decreasing production (in proportion to population) of live stock in Great Britain and other European countries and the consequent high prices of dressed meats had been closely watched by many American stock-growers and packers. It was the successful and economical application of cold storage and refrigeration,

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hat the home a existence in ng been small But in 1876 evement in the action (in prot Britain and at high prices many Ameriuccessful and refrigeration, however, which gave the opportunity to these enterprising traders to establish a trade in dressed beef which is as necessary now to the daily wants of "John Bull" as it is profitable to the pocket of "Brother Jonathan." This is proved by the following interesting quotations from the last

report of the Secretary of Agriculture:

"During the nine months ending September 30, 1894, the farmers and stock-raisers of the United States have sold (and there have been exported to the United Kingdom of Great Britain) three hundred and five thousand nine hundred and ten (305,910) live beef cattle, valued at twenty-six million five hundred thousand dollars (\$26,500,000). During the same period of the year 1893 only one hundred and eighty two thousand six hundred and eleven (182,611) live beef cattle from the United States were taken by the British markets, at a valuation of sixteen million six hundred and thirty-four thousand dollars (\$16,634,000). The small consumption of American beef in England last year was due to restrictions imposed by the law, and also to the low prices of domestic beef in England, because of the scarcity there of feeding-stuffs, which enforced slaughtering. The increase of the present year does not quite restore the average cattle trade between the United States and England. Canada is practically the only competitor with the United States for the English live cattle trade, and the regulations for import are the same as to animals from the United States and Canada—no discrimination being made for or against either class. All of the animals are, under the provisions of English law, slaughtered immediately upon arrival at British ports."

To resume. Far-reaching and unlooked-for results arose out of the great revolution in the cattle trade, which began in 1876. An enormous development in both live and dressed beef took place. The great Western dressed beef industry was created, and a new department, that of canned

beef, came into existence. Through these two new avenues of commerce millions of pounds of beef are annually shipped all over the world. The new demand for heavy steers stimulated production, but still the foreign demand remained unsatisfied, until, in June, 1882, prices rose to the highest known point, viz. : \$9.30 per 100 pounds for fancy native cattle. Capital, both foreign and domestic, was poured into the new enterprise, and the cattle "ranch" and the picturesque "cowboy" both achieved considerable prominence at this time. Such States and Territories as Texas, Indian Territory, Arizona, Colorado, Wyoming, Nebraska, the Dakotas, Montana, and New Mexico were extensively colonized by cattle-breeders, and for a time many thought the cattle "millennium" had been reached. Young steers, yearlings, and two-year-olds especially were in strong demand, and advanced three hundred per cent. in value in from two to three years' time. The whole Western country became a vast grazing-ground, and all the available bulls east, west, and south were bought up and despatched to the new ranches which sprang up like mushrooms on tracts hitherto inhabited only by Indians and buffaloes.

But the inevitable result of such rapid over-production soon arrived. In spite of the large foreign call for American beef and cattle, the business became overdone, and prices dropped until faucy natives in July, 1887, only brought \$4.75 per 100 pounds. This great cattle boom produced not only the usual effect of great depreciation following undue inflation, but had also a deleterious influence on the quality of stock generally. The much reduced grasing area and hasty cattle-raising of this period are largely responsible for some of the present degenerated breeds of weakly, ill-shaped, and half-fed cattle which cannot be made to carry flesh or make good weight even at full maturity and when well fed. The demand for well-bred and well-fed cattle both at home and abroad always continues, and such,

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even in dull times, invariably command remunerative prices. It is for the feeder and breeder, therefore, to improve the breeds, to vary the feeds, and generally also to take adequate time in preparing for the market a greater number of steers which will pass into the first class of merit. The standing favorite is latterly a handy-weight steer of from 1,200 to 1,400 pounds.

The dressed beef system has created a demand for good, thick, fat, smooth quarters of beef, instead of heavy, coarseboned cattle, and the cattle-raisers generally are rapidly becoming educated to the truth that twelve-month-old yearlings (whether heifers or steers) are always ready sale at almost as much money as coarse, heavy, rough export steers. And the early-matured cattle in the future that are always ready for market, and are prepared soon and always kept fat, will be much more profitable to the feeder and shipper than large-boned, four- or five-year-old, coarse, heavy animals. The cattle crop of 1894 fell off about five per cent. from that of 1893, and the average reduction of price at Chicago was reported to be about 25 cents per 100 pounds. In 1895 a scarcity of beef cattle is sure to be one of the leading causes of firmness in beef products, generally.

The live beef cattle exported and tagged by the government inspectors during the year 1894 numbered three hundred and sixty-three thousand five hundred and thirty-five (363,535). This is an increase of sixty-nine thousand five hundred and thirty-three (69,533) head, or an advance of more than twenty-five per cent. as compared with the previous year.

After the experience of supervising the transportation of export animals for some years, many modifications of the accommodations and conditions for their proper care have been insisted upon by the government and adopted. By these innovations and ameliorations the losses in shipping live cattle have been very much reduced. In 1891 those

losses were 1.6 per cent., in 1892, they were 0.75 per cent., in 1893, 0.47 per cent., and in 1894, 0.37 per cent.

Effective and valuable work has been rendered by the Bureau of Animal Industry to the commercial interests of the country during the past fiscal year by the inspection of meats for the export and interstate trade. At forty-six (46) abattoirs, situated in seventeen (17) cities, the number of animals inspected has been increased from four million eight hundred and eighty-five thousand six hundred and thirty-three (4,885,633) in 1893, to twelve million nine hundred and forty-four thousand and fifty-six (12,944,056) in

Referring to the recent prohibition by Germany and France of imports of American cattle and beef, the Secretary of Agriculture said recently:

"There has not been a case of pleuro-pneumonia in the United States for three years, and while it may be that an occasional steer suffering with Texas fever is landed in France or Germany, no harm could come from it beyond the loss of that particular steer, Texas fever not being contagions."

These foreign prohibitory measures are understood to be instigated by the Agrarian party in each of the said countries, and it is believed that the said laws will be repealed before long in the interests of French and German consumers.

## HOGS.

The Irish pig is said to enjoy unusual care and attention from the stock-raisers of Erin on the ground that he is the "rent-payer." The American hog is fully entitled to equal consideration, because he is the sure and steady "mortgage-lifter" of the United States farmer. Of late years, owing to short crops of cereals at home and increased competition in same abroad, the value of hog-raising in the United

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and attention that he is the titled to equal by "mortgagee years, owing d competition n the United States, as a swift and ready cash-bringer, has much appreciated. As a result, more care is being given to the breeding, feeding, housing, and rearing generally of this useful animal. The various State and Federal experiment stations all over the country have conducted many valuable practical tests of new combinations and variations of feeding-stuffs, in which wheat and cotton-seed products have occupied a large place. The "Berkshire" or lard hog will be displaced gradually by the "Poland China" and other varieties, the object being to produce a hard-boned, strongerframed animal with more and finer grained lean and less fat.

The new demand both at home and abroad is certainly for finer-flavored and leaner hams and bacon cut from hogs of medium size and weight. In England this subject has long assumed a practical shape, and a celebrated packing-house in Calne, Wiltahire, there, has for some time been offering premiums for medium-sized pigs running from 130 to 190 pounds, carrying back fat only of from 2½ to 3 inches in thickness. The English farmer has also been gradually changing his breed of pigs from the "Berkshire" to the "Tamworth" and "Yorkshire." A temporary revival for heavy hogs took place during the summer and fall of 1894, owing to the depleted stocks of lard at home and abroad at that time, but the medium-weight and leaner hog is the animal of the immediate future.

The volume of the hog supply is also one of paramount importance, not only to the Board of Trade speculator, but also to the smallest hog-raiser in the country. The year 1894 showed many fluctuations in supply, but the total showed a large increase over the crop of 1893. The comparative results at Chicago (the largest and most representative market) may be taken as an index of general conditions on this and most other points in the live-stock and packing trades. We find, then, that the live-hog entries at

the Union Stock Yards, Chicago, during 1894, amounted to 7,483,228 head, compared with 6,057,278 for 1893, the increase being 1,425,950 head, a twenty-three per cent. advance on the figures of the previous year. The consequent falling off in average price at the end of 1894 at this market was reported to be \$1.50 per 100 pounds. The average weight of these hogs is given as 233 pounds, compared with 240 pounds for the year 1893. The above-noted accretion of supply took place in spite of numerous losses from hog cholers among stock, chiefly in the Western States.

The bane of the trade has long been the sudden and unaccountable variations in the volume of the hog supply, which affect unfavorably every branch of the trade and all its allied industries. The Department of Agriculture at Washington has issued the following circular to its crop correspondents:

"What is the comparative condition of swine? How many in every thousand have died during the past year? What diseases, if any, have been unusually prevalent? Has the year been a healthy one for human beings? What diseases, if any, have been unusually prevalent?" These are very good inquiries, and if properly answered will lead to good results all round. But we believe strongly that the crop report of the government should be based on a declaration by every hcg-raiser as to the number, age, and condition of his hog crop on a certain given date, said returns to be verified by the crop correspondents. This is somewhat similar to the English plan on cereals, and might be the beginning of a reliable national census of swine.

# SHEEP AND LAMBS.

The enactment of "free wool" by Congress, in August, 1894, decided the future of the American sheep and accelerated the change long impending from the "wool" to the "mutton" sheep. Hereafter it will be the aim of the

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American sheep-raiser to produce an animal combining both qualities, if possible, but to be primarily a mutton-grower. The prospects of "free wool" resulted in a perfect avalanche of sheep entries at all the live-stock markets in the country, which further reduced the prices of 1894 under the low range of those of 1893 by an average of over \$1 a head per 100 pounds for both sheep and lambs. The excess in receipts for 1894 at all Western points was reported to be 68,550 over those of the previous year. In the midst of these depressing influences, it was seen, however, that well-matured stock commanded paying prices all through the year, and that one or two entergrees, I houses had inaugurated a new trade in the export of une sheep to England, This new movement resulted in the output of 210,684 head, which helped to set off the other losses incurred in this branch of the American live-stock business. France has also increased her imports of American sheep lately, and with good prospects of further additions in the near future. Including these just noted, the whole value of export sheep and lambs for 1894 figured up to \$1,711,355, compared with only \$145,586 for 1893.

With the advent of 1895 better values for sheep have set in and continued, and trade prospects are much improved. The chances are that those who rushed out of the sheep business in the "free-wool" scare of 1894 are likely to rush in again under the influence of the "fine-mutton" boom of 1895.

## THE PACKING AND PROVISION TRADES.

Under this generic term are included a large number of commercial and manufacturing industries which, in combination with their allied and basic live-stock interests, may justly claim to rank as the largest and most important in the country. The magnitude and variety of these numerous but connected trades may be judged by the following

statistics, compiled from the last returns of the census of 1890. Allowances must, of course, be made for advances attained since that date, and for omissions arising from imperfect enumerations by census officials. The figures, however, give a relative idea of the value and extent of the several businesses connected with the manufacturing part of the business.

According to the National Provisioner of New York and Chicago (the organ of the meat-packing and provision industries of the United States), it appears from said returns that the business of combined wholesale slaughtering and packing had 611 establishments, with an aggregate capital of \$98,190,766, with products in 1890 of the value of \$433,252,315. These establishments gave employment to 34,601 male operatives.

The number of wholesale slaughtering houses (where no packing is done) was 507, with a capital of \$18,696,738, producing in value annually \$128,359,352

The sausage-makers (apart from the p. ckers) had 249 establishments, employing \$1,128,562 of capital, and produced yearly \$3,055,367 in value.

The separate industry of refined lard making had 17 factories, with a capital of \$3,898,215. The annual product was valued at \$15,474,848.

The grease and tallow manufactorics numbered 233, having a total capital of \$4,336,193, and annual product of \$7,474,911.

The separate lard oil factories were 7 in number, having a combined capital of \$481,526, and annual product of \$1.181.613.

The oleomargarine industry reported 12 factories, having a combined capital of \$634,532, and producing \$2,988,525 in value annually.

The cotton-seed oil mills were then computed to be 119 in number, with an aggregate capital of \$12,808,996, and

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onted to be 119 12,808,996, and an annual output valued at \$19,335,947. Since then cotton-seed oil pressing and refining now occupies over 300 mills (see separate list in the Directory division of this book), with a correspondingly increased capital and value of annual products. The varied and valuable applications of this fine product make it one of greatly increasing usefulness to our own people, as well as an important export of a very desirable character.

The soap and candle-making trades were said to have 578 establishments, with a capital of \$24,821,069, and an annual turn-over of \$43,600,285.

The manufacturers of axle grease reported 31 factories, employing \$451,328 capital, with a yearly value of products amounting to \$846,459.

Glue-making was enumerated as having 62 manufactories, employing \$4,859,266 of capital, and having \$4,270,460 as annual value of products.

Computing together those eleven principal branches of the trade, we have the following grand totals, viz.:

Establishments in 1890	2,426
Capital employed	170,807,091
Annual product	60.840.088

These magnificent totals are for the business year ending June 30, 1890, and are now, of course, much increased all round. To these should also be added (were they available) the totals of the fertilizer-making, hair, hoofs and bones, hides and skins, and raw-wool industries, some of which have materially increased of late, owing to great improvements in the manufacture and construction of fertilizer machinery and scientific methods applied to the treatment of offal, blood, etc. The foregoing summary, nevertheless, supports the contention that we are treating here of an industry which, in size, range, and aggregate value, ranks as the foremost one in the country, in fact, "second to none."

The business of meat-packing, which may be held to include every form of preserving animal food for future use, is one of long standing in the United States, being, in fact, one of the oldest industries of the country. Long before the rise of Chicago, Kansas City, or Omaha, and the establishment of the gigantic packing-houses there, the business was successfully carried on in Cincinnati, Baltimore, Philadelphia, Boston, Milwaukee, Hamilton, and Toronto, Canada, etc., and a considerable export trade in provisions done from these places by firms of long standing and high reputation

In 1894 the publishers of The National Provisioner, in response to inquiries by a number of their subscribers, issued a circular letter to the leading firms in the trade with the view of ascertaining which were the oldest packing-houses in continuous operation in the United States and Canada. The following interesting replies were received, which show also the annual product of the long-established houses in the trade:

Date of Estab- lishm't.	Firm Name.	Locality.	Pack, 1895–1894.
1760	Washington Butcher Company. (Slaughte	Philadelphia, Pa., rers and Meat Curers	No record only now.)
1810	Chas, G. Kriel,	Baltimore, Md.,	52,000
1840	Coffin, Fletcher & Co	Indianapolis, Ind.,	95,000
1842	John P. Squire & Co	Boston, Mass.,	800,000
1848	Isaac Whiffen's Sons	Utica, N. Y.	No record
1948	By John Plankinton, now	77	F
Poor!	Cudahy Bros. Co	Milwankee, Wis.,	
1851	S. E. Merwin & Son	New Haven, Conn.,	
1852	F. W. Fearman	Hamilton, Canada,	85,000
1854	The Wm. Davies Co. (Ltd.)	Toronto, Canada,	
1854	Sperry & Barnes	New Haven, Conn.,	185,000
1855	North Packing & Provision Co.	Boston, Mass.,	
1857	Rohe & Bros.	New York City,	
1859	Hammond, Standish & Co	Detroit, Mich.	150,000
1860	Frieh & Sons	Louisville, Ky.,	27.000
1860	Lawry & Sons	Hamilton, Canada,	20,000
1860	Adam H. Warthman Co	Philadelphia, Pa.,	75,000
		Sacramento, Cal.,	8,000
1868	Mohr & Yoerk Packing Co	Burlington, Ia.,	15,000
1866	Geo. Boeck	Durnigon, in.,	,

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Date o Metab-	Firm Name.	Locality.	Annuai Pack, 1598-1894.
		**	1980-1988
1869	G. H. Hammond Co	Hammond, Ind.,	407.000
		& South Omaha, Neb	
1869	John Frederick	Baltimore, Md.,	18,000
1870	J. T. McMilian	St. Paul, Minn.,	15,000
1870	Armour Packing Co	Kansas City, Kan.,	525,524
1871	Henry Krug	St. Joseph, Mo.,	100,000
1871	Blomer & Michael	Quincy, Ili.,	60,000
1872	Henry Muhs	Paterson, N. J.,	80,000
1872	Pfaffinger & Co	Louisville, Ky.,	80,000
1873	East St. Louis Packing Co	East St. Louis, Ill.,	2 -800,000
1873	Mowry & Barnes	Syracuse, N. Y.,	20,000
1878	W. F. Weber	New York City,	19,480
1878	Kimball, Colwell & Co	Providence, R. I.,	27,000
1374	W. A. Carpenter	Amsterdam, N. Y.,	10,000
1874	W. A. McClean & Co		2,500
		Owen Sound, Can.,	
1874	Henry Kohra	Davenport, Ia.,	6,500
1878	Underwood & Co., now Viles	en 1 en	000 000
	Robbins	Chicago, Ill.,	280,000
1878	1 yfus Packing and Prov'n Co.	Lafayette, Ind.,	10,000
1881	Jas. L. Grant & Co., now Inger-		
	soll Packing Co	Ingersoll, Canada,	78,000
1867	Siizer & Bro	Pottsville, Ps.,	22,484
1888	Omaha Packing Co	South Omaha, Neb.,	
1890	Parker, Webb & Co	Detroit, Mich.,	
1890	Geo. A. Hormel & Co	Austin, Minn.,	6,000
1894	Penn Packing and Provision Co.	Philadelphia, Pa.,	

There is probably no manufacturing business in this or any other country which equals in thoroughness and adaptability the manifold processes and utilizations of a great American meat Packing-house. Very few people have any idea of the rigid economy practised at these great plants. Scientific men are constantly cudgelling their brains to devise valuable chemical properties and new compounds out of materials heretofore wasted or imperfectly utilized. Every packing-house has a large laboratory and full staff of chemists constantly employed in turning to useful purposes offal and refuse which only a few years ago the packers paid to have taken away as entirely useless.

The principal scientific utilizations of the great modern meat-houses are as follows:

The choicer parts of the fat from cattle are utilized for

the manufacture of oleo oil, which is a constituent of butterine, and for oleo stearine.

All of the blood is carefully preserved, coagulated by cooking with steam, then pressed and dried, and sold to fertilizer manufacturers and for sugar refining.

Bones are dried, and either ground into bone meal or used for the manufacture of bone charcoal, which is afterward utilized for refining sugar and in some other refining proc-

Pig's feet, cattle feet, hide clippings, and the pith of horns, as well as some of the bones, are used for the manufacture of glue.

The horns and hoofs are carefully preserved and sold to the manufacturers of combs, buttons, etc.

All of the scrap from rendering operations is carefully preserved and dried and sold for fertilizers.

The intestines are used for sausage casings; the bladders are used to pack putty in.

The stomachs, etc., of hogs, instead of being sent to the rendering-tanks, are now used for the manufacture of pepsin, pancreatin, etc.

The pannches of the cattle are cleaned and made into

The long ends of the tails of cattle are sold to mattress-makers.

The undigested food in the cattle stomachs is pressed and used for fuel.

In addition to these varied uses of the by-products we must bear in mind that the modern American packing-house is also engaged in the manufacture of butterine and oleo oil and stearine, lard and lard compound, lard oil and stearine, tallow, tallow oil and soap stock, neatsfoot oil, sausages, and beef extracts and fluids. Also that it gives the initial manufacturing processes to the raw material in the great trades of wool, hides and skins, etc., besides carrying

on the numerous and diversified preparations of meats and provisions involved in the business of pork and beef packing, fully treated of in another part of this volume. When, therefore, we survey the magnitude, range, and variety of the American meat and provision trade, and endeavor to compute the extent and value of its numerous allied industries, it will be seen that it is, beyond comparison, the largest and most comprehensive business in this country.

### WINTER PACK OF HOGS SINCE 1849.

The following table shows the winter packing of hogs throughout the West for the last forty-six years, together with the average cost, live weight, per one hundred pounds:

Season,	Number.	Average Cost.	Senson.	Number,	Average Cost.
1848-49.	1,560,000	88.75	1872-78	5,410,814	\$8.78
1849-50	1,652,220	3.18	1878-14	6,600,300	4.34
1850-51	1,882,867	8.00	1874-75	5,536,226	6.66
1851-52	1,182,846	8.56	1875-76	4,880,185	18 92
1852-58	2,201,110	4.81	1876-77	5,101,808	1 11.74
1858-54.	2,584,770	8.85	1877-78	6,505,446	8.99
1854-55	2,124,404	8.87	1878-79	7,430,348	2.85
1855-56	2,489,502	4.60	1879-80	17,930,451	4.18
1856-57	1,818,468	4.75	1890-811.	8,919,456	4.64
1857-58	2,210,778	8.89	1881-82.	3,747,760	6.06
1858-59	2,465,552	5.02	1882-83	6,132,212	6.28
1859-60	2,850,822	4.78	1883-84	5,402,064	5.18
1860-61	2,155,702	4.57	1884-85	6,460,240	4.29
1861-63	2,898,666	2.42	1885-86	6,298,995	8.66
1862-63	4,069,520	3.86	1886-87	6,489,000	3,19
1863-64	8,261,105	5.86	1887-88	5.921,181	5.04
1864-65	2,422,779	11.46	1888-89	5.488.652	4.99
1865-66	1,785,955	9.84	1889-90	6,668,802	8,66
1866-67	2,490,791	5.78	1890-91	8,178,126	8.54
1867-68	2,781,084	8.86	1891-92	7,761,216	8.91
1868-69	2,499,878	8.18	1892-98	4,668,520	6.54
1869-70	2,635,812	9.22	1898-94	4,885,000	7.98
1870-71	8,695,251	5.26	1894-95	7,100,000	5.07
1871-72.	4,881,558	4.19	11		72

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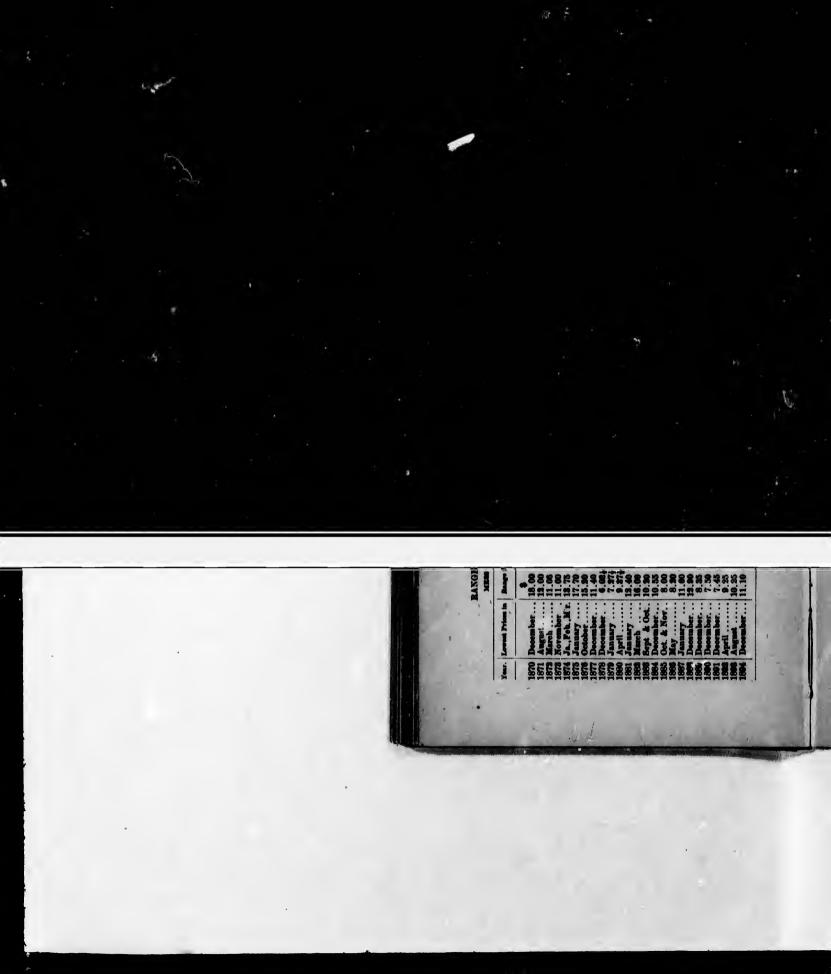
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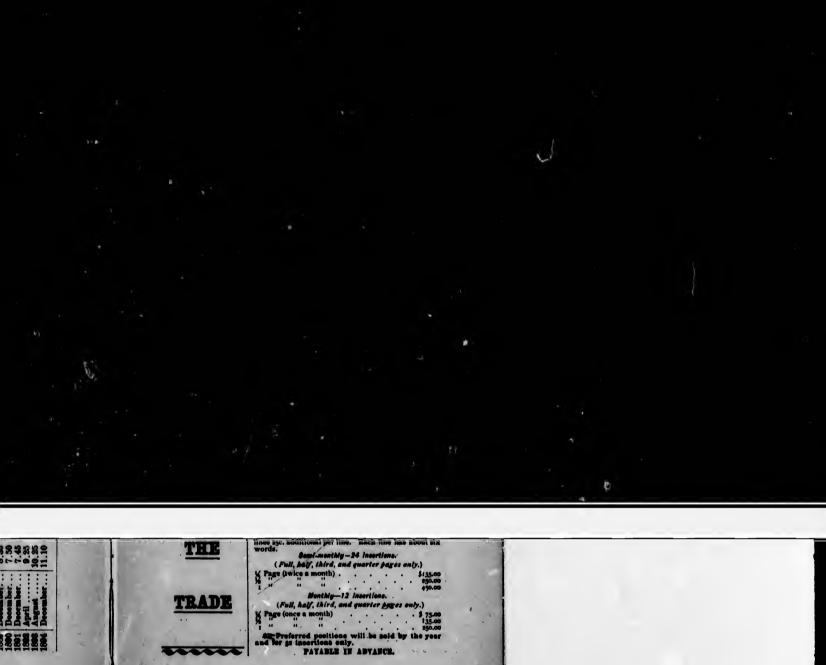
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TRADE

National Ammonia Co., St. Louis, Mo. 6
North Packing and Provision Co., Boston, Mass. 9
Oppenheiner, S., & Co., New York City. 192
Orr & Lockett Co., Chicago, Ill. 124
Paterson Parchment Paper Co., Passaic, N. J. 18
Perrin, William R., & Co., Chicago, Ill. 144
Plaut & Stretch, New York City. 198
Preservaline Mfg. Co., New York City. 197
Remington Machine Co., Wilmington, Del. 148
Rohe & Brother, New York City. 10



The second second	F. Diesel
= 4	CHEMISTS AND ENGINEERS (CONSULTING),
The second	Joelin, O. T., & Co
1.	COMMISSION AND BROKERAGE,
2 1	Baird & Wost
1 1 1	Bausher, H
32 3	Bausher, H
*	COTTON-SEED OIL,
~	Kentucky Refining Co

... 9 ... 192 ... 184 ... 144 ... 198 ... 197 ... 148

198	SOAP MATERIALS, Welch, Holme & Clas	rk Co		248	
198	SPICES,  Fischer Mills, Fischer Manner Mills, Fischer Mills, Fisch	ober, E., &	Co	201	
144	Tools, Orr & Lockett Co		, 6.	124	
					,
	4				4



COAL.
WASTR FURL, GASHS, and SMORE.
SOLDERS.
LEAD.
TIN.
ARTH-FRICTION METALS.
SOLDERING FLUIDS.
SAUBAGE MARKES INCREDIENTS—Bologna Color, Bologna-Anti-Shrinkage
Compound, Blood Color.
PEARL ASM.
SILICATE OF SODA.
BULPHITE OF SODA.
DEPILATORY.
SAL AMMONIAC.
PAINTS—Reofing, Wood Work, Iron
Work. Oleo Oil and Neutral Lard. For Color, Flavor, Odor, etc. For Hardness, Free Acid, Water,





