



A FAMILY SOURCE OF SUPPLY

HOW A CITY IS SERVED WITH MILK

PHOTOS BY A STAFF ARTIST



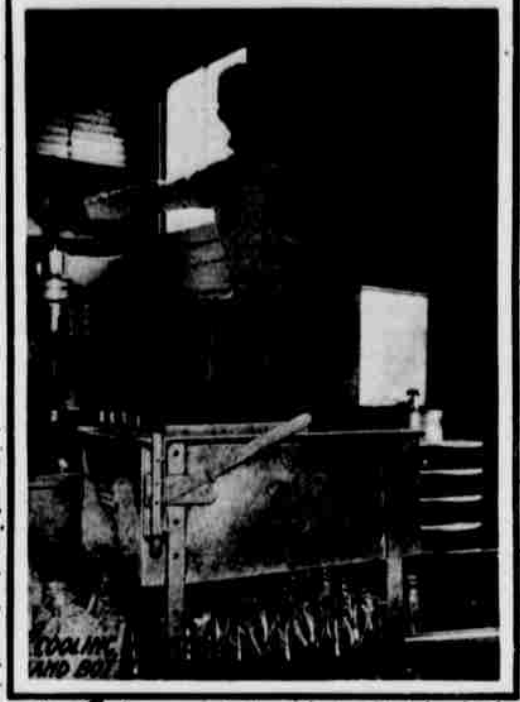
WHEN THE CANS REACH THE CITY
AMERICAN EXPRESS COMPANY



WITH THE CAN "KACHS" THE "HOUSE"



CANS READY FOR THE COOLER



LOOKING AND SOIL



WASHING BOTTLES WITH STRAINER



THE SOURCE OF THE CITY'S MILK



FROM COW TO CONSUMER



Modern Milkmaids and Sanitary Science

BEAUTIFUL dairymaids and the poetic songs which ancient bards placed in the mouths of lovers who met their rustic sweethearts at milking time have no place in the complex organism which supplies a great city with milk. Milkmaids appear now only in comic operas. Men in germproof garments have displaced the pretty country girl with her flaxen braids. Science has frowned upon the peaceful cow which was so fascinating to Rosa Bonheur and her fellow craftsmen. The most useful of animals is now treated as though she was a leper. She is washed and scrubbed and fumigated. She stands in disinfected stables and her milk is filtered through absorbent cotton and heated to the boiling point before it is deemed safe for human food.

If poor bossy could see her milk after it has been filtered and Pasteurized and sealed up in bottles which are accompanied by a certificate of purity she would not recognize it. From the cow to the consumer is a long, tortuous way. In spite of the steaming, freezing and jolting the dairyman's product goes through before it finds its way to Omaha tables, the cream is singularly like the sort they have down on

the farm, where no attempt has been made to improve on nature.

Daily Lactal Flood.

Nearly 6,000 gallons of milk are sold in Omaha every day and 3,500 cows are kept to supply the city's milk trade. These figures disregard cows which are kept by persons who do not sell milk. There are 144 milk depots in the city. One hundred and forty wagons are used in peddling milk and eighty-nine hand dairies are licensed.

Although small dairies situated within a few miles of the city supply considerable milk to Omaha consumers, the greater part of the milk used in the city comes from large dairies situated at West Point, Waterloo and other neighboring towns. Between 8 o'clock and 11 each morning trains coming into Omaha from every direction bring hundreds of cans of milk to depots. Wholesale dealers send this milk to depots in all parts of the city. In some places the milk and cream are bottled. Other depots sell their milk to customers from the original package. Many wagons and hand dairies get their milk supply from the wholesalers whose products are shipped to Omaha by train.

Hours before Omahans think of rising in the morning an army of nearly 1,000 people

is busily engaged in preparing the day's milk supply for the sleepy-headed city. Long before sunrise the cows are milked and the cream, milk and buttermilk are carted to railway stations. Many devices have been invented for milking cows, but none has come into general use. Men milkmaids are superior to all mechanical means of drawing milk from the cow's udder. Most of the dairies surrounding Omaha employ men who are professional dairy hands and can milk twenty cows twice a day with ease.

From Cow to Consumer.

The creameries which ship milk to Omaha in large quantities have many cows of their own, but depend largely on farmers for their milk supply. After the farmers have delivered their morning's milk to the separators, which run the cream into one vat and the milk into another, the cream is either sent to Omaha or used in making butter, while the milk, minus the butter fat, is given back to the farmers and used in feeding calves and hogs. Other milk is heated to a temperature of 120 degrees before it is shipped to Omaha.

During the summer season the sale of buttermilk for domestic consumption is very large. Hundreds of gallons of the

healthful beverage are sold in Omaha daily when the thermometer forges up toward the 100 mark. Next to beer, buttermilk is the most popular drink during the heated season, but in winter it is drunk but little. The supply of buttermilk is consumed by the packing houses during the winter, much of it being used as chicken feed.

One South Omaha concern is feeding nearly 1,000,000 chickens at present. These are shut up in coops which are stacked high in a storehouse. Troughs are arranged on all sides of the coops and buttermilk, mixed with meal, is piped into these troughs. Buttermilk makes the flesh of fowls very white. When they are cooped up they take on flesh very rapidly, as there is no opportunity for them to exercise.

The sale of skim milk is also large in Omaha and South Omaha. Creameries have no trouble in disposing of all such milk which farmers do not care to use for feed. Packing houses and commission men use large quantities of skim milk in working over old butter and in the manufacture of imitation butters. Such milk freshens stale butter and imparts a milk taste to the ingredients used in substitutes for butter.

Milk is charged with being such a common source of infection that every precaution is

taken by cities to protect the public against careless and unscrupulous dairymen. All the dairies supplying milk to Omaha consumers are inspected frequently by city officials and cows which are not above suspicion are examined by the city veterinarian. The milk inspector, L. K. Hutton, is constantly on the lookout for adulterated milk. The city ordinances require that all milk must contain at least 3 per cent of butter fat. Samples of milk sold by all dealers are collected from consumers in various parts of the city and whenever a sample fails to come up to test the dairyman who sold it is notified that he must improve the quality of his milk. Chemical analysis is also made of samples of milk to detect the presence of preservatives or water.

The city milk inspector does all in his power to keep the standard of milk up to a high point and forces indifferent milk dealers to improve the sanitary condition of their stables and milk houses. Certain dairies take unusual care in handling their milk and supply it to customers with a sworn statement that it is absolutely pure. In such dairies the cows are curried and washed daily and are fed in stables which