

TWO MILLION ON THE BLOCK

The Number of Lordly Gobblers Needed for Uncle Sam's Feast.

PREPARATION OF TURKEYS FOR MARKET

How They Are Killed, Steamed, Plucked, Iced and Packed—A Monster Column of Poultry Twelve Miles Long.

Considerable preparations are being made by the produce men of this city for the reception of the great American Thanksgiving bird, which will be ushered by the thousand into the public presence on November 25.

Among the birds keeps a steady line traveling along the chute and prevents them from becoming wedged in by crowding. At the end of the passage, where it opens into the factory, stands a man who holds in one hand a sharp knife that looks like a diminutive ice pick.

From the scalding tanks the birds travel on to another room, where deft hands and plenty of cold running water thoroughly cleanse them. Next they are laid out on long blocks of ice until thoroughly cooled.

ner fade into insignificance beside this regal bird; and the amount of turkeys now stored on Manhattan island, or expected during the three days before the great festival is almost incalculable.

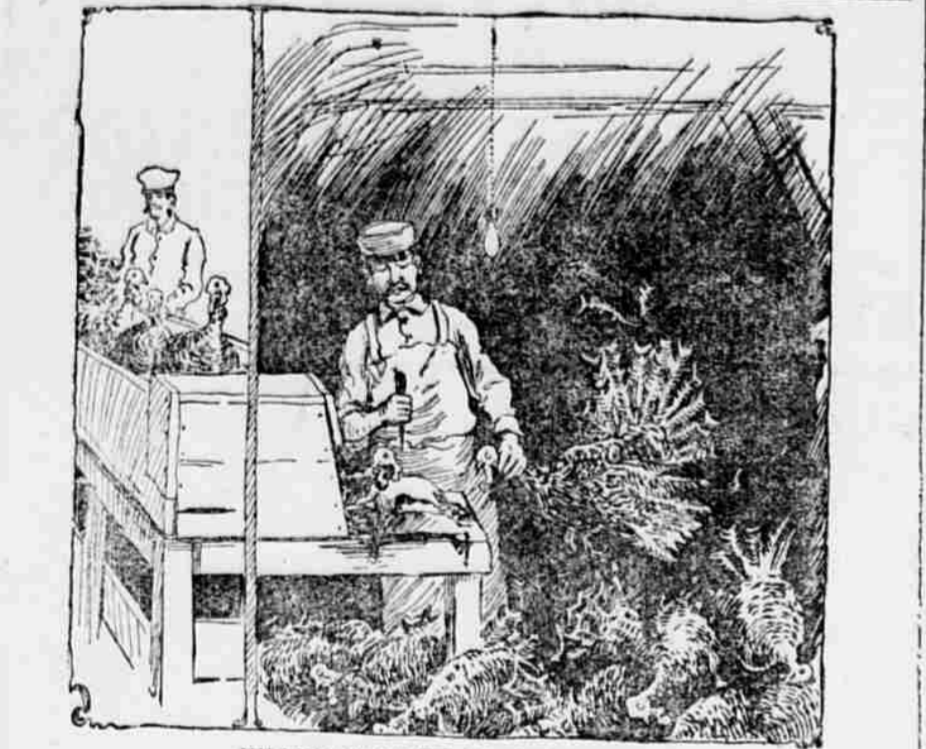


CAR CONTAINING LIVE TURKEYS.

A rough estimate, may, however, be made from the reports of the wholesale dealers and the various railroad offices. Over 27,000 barrels of dressed turkeys are now in storage in New York. Tomorrow (Monday), which will be par excellence the great day

TURKEYS BY THE THOUSAND. A visit to the largest wholesale poultry market and provincial distributing agency revealed a curious sight. Imagine a long, glass-roofed hall, hung for its entire length with four rows of dangling turkeys—each bird ruffled and decorated with tiny flags and streamers and slips of evergreen.

IN COLD STORAGE. Though the receipts are fairly steady for several weeks before Thanksgiving, the great bulk of retail sales are crowded into the space of a few days. So the problem of storage must be solved. More than one-



KILLING TURKEYS BY THE THOUSAND.

the ten carloads which will pass through the hands of local produce men for the Thanksgiving supply.

About half of this number is used in filling western orders and the balance will proceed to Omaha dining rooms to make the day complete in the heart of the small boy and his elders.

high as 20,000 cases per week. Each case or barrel contains about 200 pounds. This means something like 6,000,000 pounds of poultry per week.

When the national consumption of turkeys on Thanksgiving is considered, the estimates assume a surprising magnitude. A probable computation of the amount will show that if only one family in every dozen eats turkey

The supply of turkeys sent into the city by country shippers is invariably live stock. When they reach the produce merchants here they are stored for at least twenty-four hours in spacious coops. The stores are more or less kept scrupulously clean and the birds are given a chance to recover from the cramped

west, or grown fat within the farm fences of New England.



VIEW OF PLUCKING ROOM.

half the poultry that comes to the big markets in October and early November travel at once to the great freezing and storage warehouses. Here they are first placed in a freezing room, where the temperature is 12 degrees or fifteen degrees below zero, and where men in heavy overcoats and mittens handle them.

IN THE COLD STORAGE WAREHOUSE. The sides of the cases are knocked off and the berries are exposed in a solid mass, like cakes of ice, except that they are much more beautiful from their rich red color.

THE SUCCESSION OF TURKEYS. Turkey and cranberry sauce! By force of long association and the eternal fitness of things the two go naturally together. What is one without the other or Thanksgiving day without both?

FIRST THANKSGIVING DINNER. Indian Chiefs Were Hospitably Entertained by Pilgrims.

The first Thanksgiving was appointed by Governor Bradford, at Plymouth, Mass., in 1621, the year following the landing of the Pilgrims, in order that the colonists in a more special way should rejoice together in having all things in good and plenty.

What's the Use

Seeking elsewhere—wasting time and energy—when right here—you will find just what you want at the price you want to pay—ours is a big store—we have to buy in large quantities to fill it—that's why the assortment is the best and the price the lowest—a natural consequence.

Music Cabinets—

We have them in the window and we are making some very low prices on them, too. Oak or mahogany finished closed music cabinet \$5.75, \$6.50 and up to \$17.00 for the choice mahogany pieces.

Iron Beds—

An entirely new assortment of special designs. Iron bed, any size, \$2.65. With a slight advance in price up to the handsomest designs at \$24.00.

Ladies' Desks—

Oak or mahogany finish at \$4.75. We can give you ladies' desks at almost any price. An extra choice birdseye maple desk for \$6.75.

Rockers—

Our special this week on a rocker will be a mahogany finish piece, upholstered seat and back and fancy velours, \$4.75. We show a complete line of rockers, cobbler seats and arms, ranging in price from \$1.75 up.

Lamps—

Empire porcelain lamps, duplex burners, patent extinguishers, globe and bowl decorated with painted flowers and the true Empire designs. There are lower prices but none we can guarantee so good as these at \$3.00.

Mantel Scarfs—

Japanese scarfs, fringed, 2 1/2 yards long, all sorts of colorings—35c. Japanese table covers, yard square, fringed all around, beautiful colorings, 33c. Another, 30x32 inches, 21c.

Table Covers—

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Ingrain Carpets—

Beginning at 25c, and on up at 30c, 40c, 55c, 65c and 70c for the finest ingrain made in this or any other country.

Matting Rugs—

Still selling them at 8c, 20c and 35c a rug—running in 1/4-yard, yard and 2-yard lengths.

Wilton Rugs—

9x11 feet, beautiful patterns, finest colorings, they will be appreciated on sight; price now \$42.00.

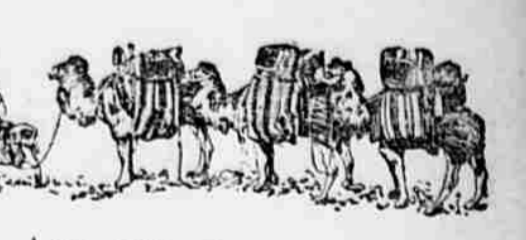
Pillow Covers—

Imitation Battenburg for pillow coverings, new and elegant designs in red, blue, green and olive, 22 inches square, 35c each. Japanese crepe covers, with and without tinsel effect; 20 inches wide, enough to cover a pillow both sides, 15c.

We have a few German rugs left in sizes, 7.6x10.3, at \$17.50, up to 9.10x13.1, at \$35.00. These prices are made special to close them out.

Smyrna Rugs—

Reversible, same at both ends, 9x12—don't expect it to be all wool, because it is not—\$16. 7.6x10.6 sizes at \$10.



Moquette Rugs—

18x36 inches at \$1.00. 28x54 inches at \$2.50. 36x72 inches at \$3.50.

Ruffled Batiste Curtains—

The west window is full of them—and it's the most beautiful window ever gotten up in Omaha—The goods are unusually fine and the price is unusually low—\$1.95 a pair.

Orchard & Wilhelm Carpet Co.,

1414-1416-1418 Douglas Street.

dressed with beehives; then came rare venison pasties, savory meat steaks with dumplings of barley flour, delicious oysters (the gift of the Indians, and the first ever tasted by the white men), great bowls of clam chowder with sea biscuit floating on the steaming broth, roasts of all kinds, broiled fish, salads, cakes and plum porridge; while the center of each of the long tables was adorned with a large basket overflowing with wild grapes and plums and nuts of every variety.

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LOADING THE REFRIGERATOR CAR. The sides of the cases are knocked off and the berries are exposed in a solid mass, like cakes of ice, except that they are much more beautiful from their rich red color.

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American cranberries every year and the west has become a great market for them on account of the scarcity of other small fruits. At present more cranberries are sold in Chicago than in New York or any other eastern city.

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