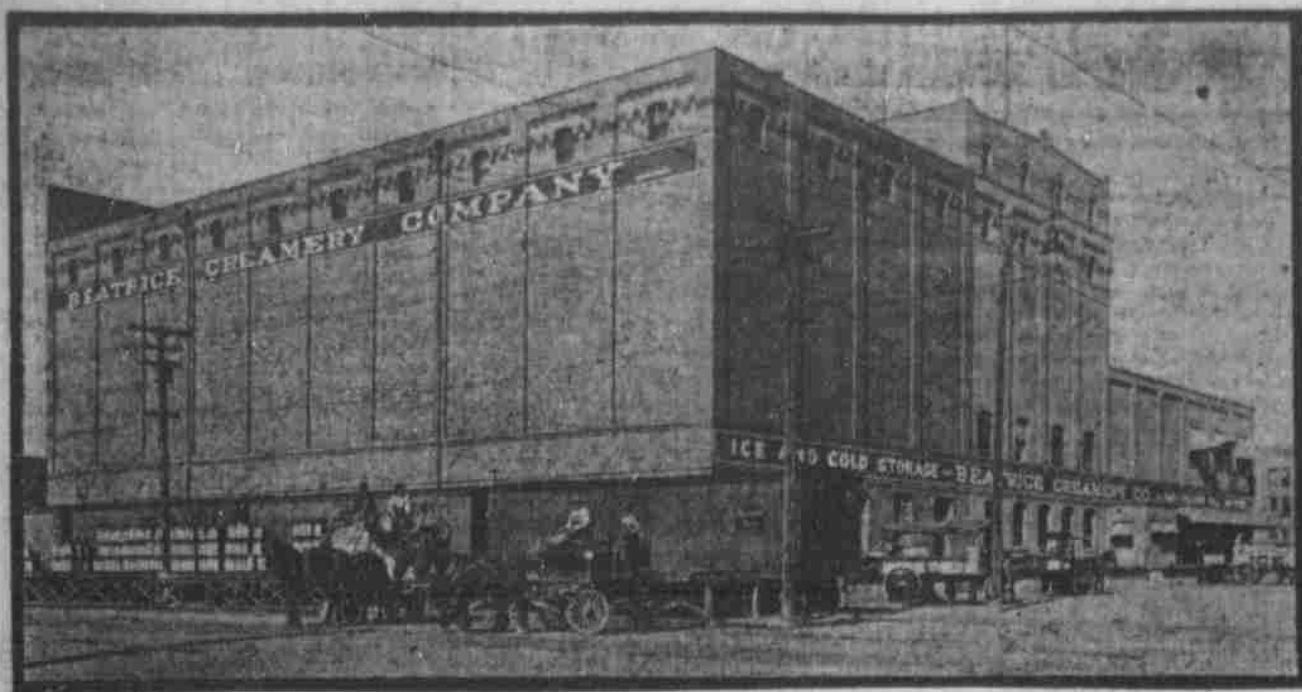


# Making Butter Under Modern Conditions



PLANT OF THE BEATRICE CREAMERY COMPANY AT LINCOLN.

**H**OUSING in a big fireproof building which covers an entire block between Seventh and Eighth streets on L is an industrial establishment acknowledged the world over as having the greatest producing capacity of any institution of its kind in existence. That establishment is the Beatrice creamery. Its production capacity is 100,000 pounds of butter a day. Perfect sanitation in the process of manufacturing, and consequently absolute purity, is largely responsible for the enormous business built up by the creamery people in the last few years. Just how this perfection in butter making is attained can perhaps best be presented by a running account of the process of manufacture from the time the cream is taken from the can until it is molded in the form of butter, wrapped and ready for sale.

**When the Cream Arrives.**  
In the center of the building on the north side is a large room called the receiving room. From the cement shipping platforms that front the building

on the south and west sides the cream, which comes in cans, is wheeled to the receiving room to be weighed. The weight is registered, after which a sample of the cream is taken from each can and submitted to what is known as the Babcock test to determine just how rich in butter fat it is. This test takes place in a separate room called the "testing" room. After the rest of the cream has been emptied into a huge vat to be pumped into the pasteurizing room, the cans are thoroughly scoured three times and then sterilized with live steam before they are ready to be returned to the shipper.

**For Sanitary Purposes.**  
To further provide against even the slightest possibility of contamination the pumps that carry the cream on its next step to the pasteurizing room are especially fashioned to meet the demands of sanitation. The process of pasteurization consists of heating the cream to a Fahrenheit temperature of 170 degrees, at which temperature it is kept for an hour and a half after passing into the retarding vat. After being subjected to

the heat for that length of time all bacteria is destroyed. From the retarding vat the cream goes to the cooler.

The pasteurizing process, however, has a tendency to rob the cream of its flavor. In order to restore the flavor milk is put through the same course of treatment, which soured it, and then mixed with the cream. What is known as "ripening," which is the next step, is brought about by running the blended cream and milk through a series of ten pipe vats. It is then ready to be churned, for which purpose the creamery is equipped with five enormous revolving churns, and in a short time the butter is ready to be taken out. Up to this time the butter in the process of its making has come in contact with not a single human hand.

**Weighing the Rolls.**  
Big ladies are used to take the butter from the churns, and sterilized barrows are used to wheel it into a room where it is molded into pound rolls and weighed. Great care is taken that each roll weighs the full pound. This work is handled by a corps of white-clad men

to do machine work in an emergency. Although an ever-present team of am derry prevades the building, the visitor is impressed with the absolute cleanliness of the place. Not only are the various implements and machines used in the process of manufacture subjected to a thorough sterilization and rigid inspection, but even the working force appears to

be the soul of the cleanliness itself. While it is the duty of the girth worn, and the use of rubber shoes-socks makes it possible for the workmen to move about their duties both swiftly and noiselessly. Every employe is a specialist, and highly skilled in his particular line. High efficiency, as well as economy, is further

guaranteed by the proximity of the supply of the various departments of the factory. One can readily see why it is impossible for disease germs to exist in a place where such care is taken to preserve a sanitation, and where every piece of apparatus, even to the cement floors, are constantly being flushed with boiling, disinfecting water.



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C. W. THOMAS, Physician in Chief.  
Executive Committee: J. H. HUMPHREY, Pres., J. E. KRUEGER, Treasurer, H. M. HADGER, Secretary, REV. E. WALTER, Supt.  
SISTER CHRISTINA, Asst. Superintendent.  
SISTER IDA, Matron.  
MISS B. TALLEY, Supt. of Nurses.

### Baby Show

**D**OUGLAS COUNTY leads in the number of infants entered in the Better Babies department of the Nebraska State fair. The department of judges, under the charge of Mrs. M. E. Vance of Lincoln, has attracted as much attention as any other branch of the exposition. It is a health contest—not a beauty show. The sum of \$100 will go to the best specimen of childhood residing in the county and the same sum to a city baby. Dates for examination are assigned, the children are measured, examined and scores listed by the State Board of Health and the winners will be announced on September 6.

Mrs. Vance has shattered many a fond hope by announcing the utter uselessness of making pretty clothes for the baby contestant. Health and development count. When the infant meets the judges there will be no pretty garments to attract and befuddle these learned ones. The garments of the little contestants will be in small bags and these receptacles will be designated by numbers. This scheme has been devised to keep the clothes of the little ones from being lost or scattered in the shuffle. Soon after the fair the data gleaned by the State Board of Health will be summarized and printed for the information of the parents of the state.

I had thought you would accept me I should never have proposed." The girl started at these strange words and for the first time began to feel a real interest in the man before her. "You mean to tell me, then," she demanded, "that you put the most sacred question a man can ask a woman just to gratify an idle whim, frivolously, and with no seriousness of purpose?" "Not at all, my dear Miss Siltbers," said Mulligatawney. "It was neither an idle whim nor frivolity that led to the question. I did it simply because it was such a terribly hot day. Are you aware that the thermometer registers 96 in the shade?" "Surely I am," she replied, "but what has that got to do with your asking me to marry you?" "I knew of no other way to bring on a frost," Mulligatawney replied, politely. The girl sprang to her feet. "Ah," she said icily, "that is it, eh? Well, let me tell you, Henry Mulligatawney, that you have done more than that, for my answer is 'no'."

### GOT HIS FROST, ALL RIGHT

**Beginning and Finish of a Summer Romance Beside the Sea.**  
The waves were lapping idly upon the heated sands of Beachmere-by-the-Sea, their rhythmic motion giving a certain tonal setting to the fair girl's words. Mulligatawney, lying at her feet, building little edifices in the white sand, chilled as she spoke. "I do not see how you could even have thought of such a thing," she said, gazing coldly out upon the sea. "I have tried to be nice to you, and I think I have succeeded." "There can be no doubt of that," he interjected hastily. "You have been very nice to me from the moment we first met. No one could have been nicer."

on witheringly. "Is no reason for your supposing that I am in love with you, unless you are one of those men who think they are irresistible and that no woman can look at them without at once losing her heart." "I assure you," Mulligatawney put in, shifting his position easily, "that I am not in the least that sort. Of course I know that I am attractive." "Correct!" sniffed the girl contemptuously. "Not at all," said Mulligatawney, with a smile. "It would be false modesty for me to deny it—but I have never posed as or pretended to be a lady-killer." "And yet," she retorted, "presuming upon our very slight acquaintance of ten days, you have had the temerity to propose to me. Did you think for a moment that I would accept you?" Mulligatawney laughed at the question. "To tell you the truth, no," he replied. "It never entered my head that you would, and, in entire respect to you, Miss Siltbers, permit me to say that if

**Brief Decisions.**  
There is no more surprised person in the vicinity than the man who struggles to a sitting posture with a tire around his neck and views the remains of his auto. If the brain power of the average foot ball player were equal to his punting, tackling and running power, the intellectual world would get many a bump. There ought to be some method by which the man with six children, including twins, might make a deal to his profit with some richer man with no offspring. The man who always waits for the alarm clock to go off generally waits in life for some other things that might be secured by voluntary early rising—Judge.

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## Nebraska State Fair

at Lincoln  
August 31st to September 5th

For this occasion the ROCK ISLAND offers the following excellent train service:

| Regular Service |                |               |              |
|-----------------|----------------|---------------|--------------|
| LEAVE OMAHA     | ARRIVE LINCOLN | LEAVE LINCOLN | ARRIVE OMAHA |
| *8:05 a. m.     | 9:45 a. m.     | 9:25 a. m.    | 11:30 a. m.  |
| *1:50 p. m.     | 3:32 p. m.     | *2:08 p. m.   | 4:00 p. m.   |
| 4:15 p. m.      | 6:15 p. m.     | *4:05 p. m.   | 5:47 p. m.   |
| *11:17 p. m.    | 12:53 a. m.    |               |              |

\*Through trains make no intermediate stops.

### Special Service

Sept. 2d, 3rd and 4th.

LEAVES OMAHA 7:30 A. M.—ARRIVES LINCOLN 9:30 A. M.  
Returning, leaves Lincoln 8 p. m.

### Sept. 5th—OMAHA DAY

LEAVES OMAHA 8:45 A. M.—ARRIVES LINCOLN 10:25 A. M.  
Returning, leaves Lincoln 8 p. m. Makes no intermediate stops.

Special Trains Sept. 2d, 3d, 4th and 5th will Stop at Fair Grounds.

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