

SWIFT & COMPANY'S GREAT PACKING PLANTS

What Portland May Expect When the Mammoth Concern Begins Operations Here.

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AS SOON as it shall be in successful operation, the \$2,000,000 packing plant of Swift & Company will become one of the standard sights of Portland. To come to the city then and neglect to see that plant and the yards would be as inexcusable as it would be to go to Pittsburg and overlook the steel mills. The average citizen can have no adequate conception of the activities to which such an enterprise will give rise.

Nor will the results be merely of local importance. The material advantages that will accrue to Portland and contiguous territory for hundreds of miles, cannot now be computed, but will be vigorously felt the moment the plant opens for business. It will mean a happy repetition of the remarkable experiences of Kansas City, Omaha, St. Joseph, Fort Worth and St. Louis, where branch plants were established. Farm values will immediately jump a notch or two. The careers of sheepmen, hograisers and poultrymen will have a new incentive to put life into their respective industries. Once the enterprise is fairly on its feet, the capacities of all our common carriers will likely be sorely taxed; every avenue of trade and transportation will find itself enlivened by a new and powerful impulse, and hundreds of workmen now dissatisfied with present conditions will find new, congenial and remunerative employment.

Portland is certainly to be congratulated on the acquisition of this new industry. The very fact that this city was chosen by a firm to whom the great Northwest was open, and for whose business alluring inducements were held out and strong fights made by powerful rivals, would again pointedly show the superior advantages of the metropolis of Oregon as an industrial stronghold, and emphasize anew its strategic, yes, invulnerable position as a center of trade and commerce.

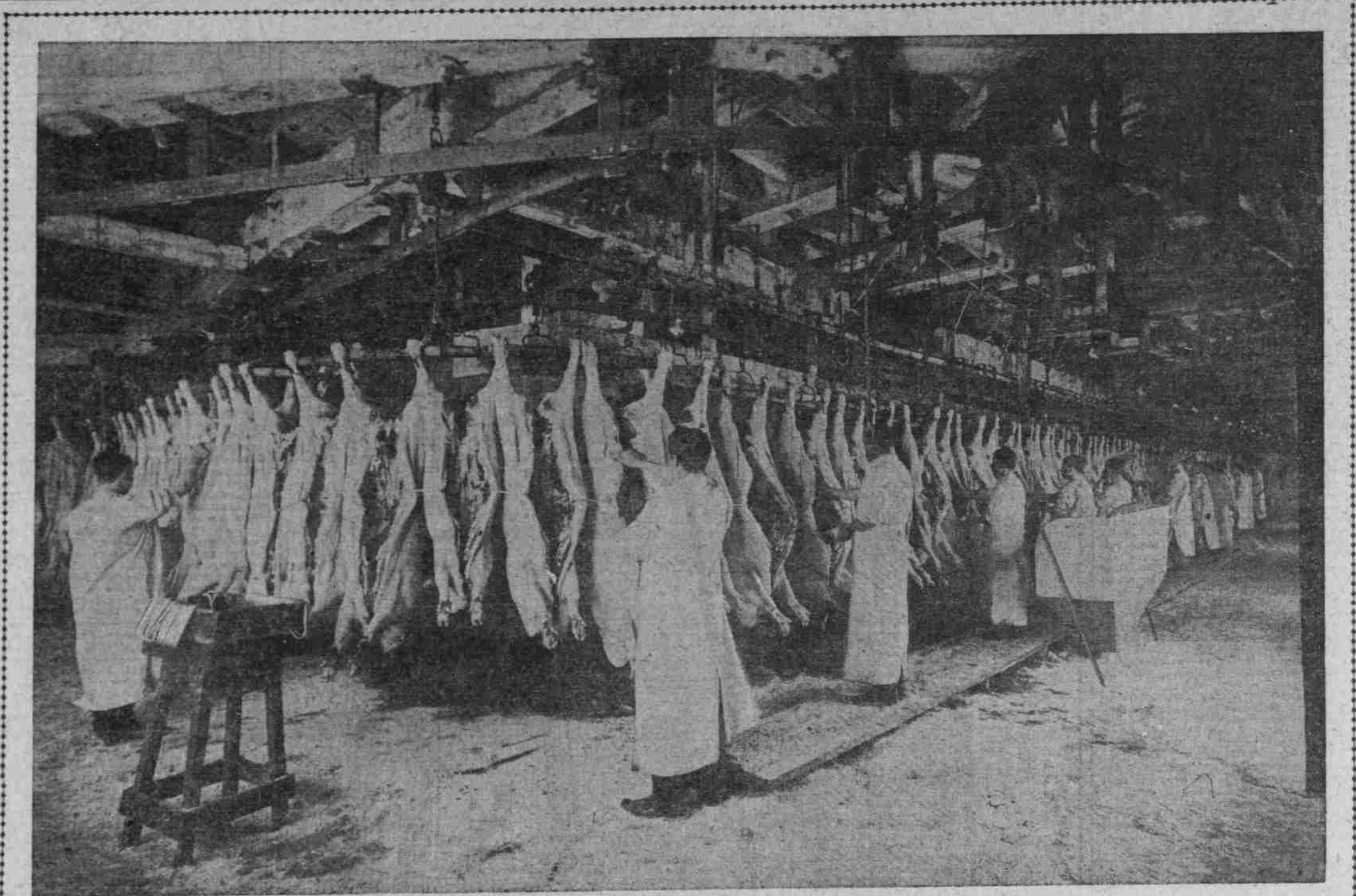
There will be no uncertain movements, no experimenting in connection with this business. It is not a piling infant nor yet a sentimental youth, but reached mature manhood a good while ago. Every step that will be taken will be the result of sustained reflection and careful calculation; there will be no floundering as in troubled waters, or groping in the dark. The men who have projected this enterprise stand high in the financial world, and the business is strongly and broadly conceived. The capital stock of the company, consisting of 500,000 shares at \$100 a share, making a capitalization of \$50,000,000, is fully paid up and is owned by about 12,000 persons. For last year this company's total distributive sales exceeded the enormous sum of \$240,000,000. For the last nine years this stock has returned 7 per cent per annum, and the dividend is payable quarterly.

A few years ago Swift & Company made total shipments of ten carloads for each working day. The daily shipments now would make 15 trains of 10 cars to the train; this irrespective of the immense local sales of the company's output in such cities as Chicago, Kansas City, Omaha, St. Joseph, Fort Worth and St. Louis, where the company owns packing plants, and where there is a very heavy local sale. As to the number of hogs that pass to the cooling-rooms every year, the figures are too great to be grasped with anything like an adequate conception of the amount of work done, they really mean. The total every year amounts to the almost unbelievable figure of \$250,000,000, comprising cattle, sheep and hogs alone, leaving out of consideration the hundreds of thousands of fowls which the separate poultry plants turn out. In all of the seven great Swift plants as many as 11,775 cattle, 16,553 sheep and 34,563 hogs have been transformed into dressed meat in a single day.

In 1908 the combined plants consumed 600,000 tons of coal and used 35,500 electric lights, the generators having a rated capacity of 6555 kilowatts. For smoking meat, they burned 60,000 pounds of hickory wood, while for curing hams and bacon it took the enormous number of 110,000 tons of salt and 2,822,878 pounds of sugar. For shipping lard, 6,744,718 tins were used, and there were needed for meat, sausage and other products exceeded the million mark by more than 300,000. Nearly all this tremendous business was transacted through the mails in over 2,990,000 letters, necessitating a daily outlay on the part of the company for 150 for stamps alone, to which should be added the cost of sending out 900,000 telegrams, an average of 2000 per day. A business on a truly prodigious scale; one which, once established in a city or town, must have an instant effect on the pulse of business activity.

The most important animal and numerically by far the strongest in the economy of the packing plants of Swift & Company, is the hog. The very large number of pens in the stockyards are practically never idle. In the Chicago yards the company has storage capacity for 7000 live hogs. They are not dressed the same day they are brought from the various states to rest until the day after their arrival. From their resting pens they are then raised by an automatic hoisting wheel which passes the animals to the pens, the hogs' hind feet on a sliding rail on which the animal passed the skilled dispatcher who, at the rate of 1000 an hour, with one thrust of a double-edged knife, slits the hogs' throats and starts it on its journey to the large cooling rooms. In the short space of 3 minutes, the work is done: the hog is completely dressed, which means that the operation of scraping, taking out the leaf fat, splitting down the backbone, trimming and scrubbing with hot water. Down through floor after floor, room after room, past the long line of the dyes in which the Chicago plant has a capacity of 17,000 hogs. Here they remain four hours, to allow the excess moisture to leave the meat before going to the refrigerating room, where they are two days in chill at a temperature of 36 degrees Fahrenheit, when they are finally ready for the chopping block.

All meats intended to be smoked are first cured in a sweet pickle of sugar, salt and water, or dry salt, the period depending on the weight of the meat, 40 depending on a fair average. The smoking process, as a rule, lasts from 30 to 45 hours, according to the size and weight of the meat, the hams, shoulders, sides and sausages, carefully separated, hanging over slow-burning fires of hickory wood. The hams and bacon are then wrapped in white parchment paper and packed in various styles to suit the demand of the trade. Those for export to rigorous climates are packed in what is called "Sealite" wrappers, which keeps them intact for any length of time. The place on "porkhouse," in fact one of almost ominous silence, is the "beehive." Here, from the fatal thud of the long-handled sledge hammer on the broad forehead of the lordly steer to the last cut before refrigeration, just 20 minutes elapse. The 250 men in this department at Chicago can prepare for market 200 animals an hour.



SPLITTING BACKBONE OF HOGS—SWIFT AND COMPANY

It is astonishing with what rapidity these men work. Village butchers, professional hunters and trappers have looked with open-mouthed wonder at the speed and absolute sureness with which every blow, thrust and cut is delivered, and every visitor marvels at the scrupulous cleanliness that prevails everywhere. The whole department, like the one before, is a perfect beehive of industry, each man having his separate duty to perform, and yet all moving with the regularity of clock-work. Some are busy removing the hides, others are dressing and washing the bullocks, while still others are trimming and removing the intestines. In seemingly never-ending succession, hundreds of huge hoes, still warm, are being weighed, inspected and hurried along on sliding rails to the cooling rooms, where, in a temperature of 36 degrees, the meat is gradually cooled, though not frozen. In from two to three days, the meat, now firm and attractive to the eye, is ready for the refrigerator car, to be sent into every portion of the habitable globe.

The operation of dressing sheep, taking not more than 25 minutes, is similar to that of dressing hogs, with the exception that the pelt is taken off and transferred to the wool factory, where the wool is removed, sorted into about 50 grades, and the skin prepared for tanning. Both products are then ready for the immediate use of the cloth and leather manufacturers. "Round-dressed" or "caul-dressed" in about 15 different styles, the sheep are sent to the cooling room without being cut, except down the center. This cooling room is of the most modern construction, the walls being of concrete with cork insulation of two layers two inches thick, within which the refrigerated atmosphere, under perfect ventilation, is supplied by open brine system at a temperature of 18 degrees Fahrenheit. The Chicago plant has a capacity of 600 sheep per hour.

Choice selections of beef and pork to the amount of 75 tons are daily chopped into sausage meat in the mammoth sausage factory of Swift & Co., perhaps the largest on this continent. Besides the justly famous Brookfield Farm Sausage and various appetizing cooked specialties, there is made a full line of Summer sausage. The latter, however, must be so carefully prepared and its ingredients so delicately proportioned that they will appeal to the tastes of different nationalities. For strange to say, sausage that would delight the palate of our Scandinavian brothers, would find no sale in the German country; and the Frenchman would probably be seized with a sneezing fit if

by mistake he were to cut into sausage prepared for his Spanish or Italian cousin. The Summer sausage is packed by hand. The meat intended for the other kind, after leaving the large rotary chopping-boards, is forced by pneumatic pumps into casings, twisted in the familiar links, the fresh sausage ready for wrapping and the rest forwarded to the drying-room.

In what is known as "the lard filling room," the leaf fat, the back fat and the fat trimmings from the porkhouse are steam-rendered in large kettles, filtered and clarified. The substance, now registering 280 degrees temperature, of a texture the purest white, is then cooled over rollers filled with ice water and carried in large pipes into air-tight tin pails, tubes and ironbound tins of various sizes and brought into commerce as "Silver Leaf Lard," perhaps the most widely distributed standard lard in the world. The Chicago plant has a daily capacity of 500,000 pounds or 250 tons.

The great dressed meat companies of the United States originally intended to confine themselves strictly to the packing of pork, beef and mutton or any one of the three. Competition, however, the 725 packing-houses of the country became, however, so intensely keen that the boldest of them, in a desperate attempt to outdo the others, introduced a fourth factor, poultry.

Unable to get birds properly and scientifically fattened, so as to rival the famous "poulardes" of France, the companies were forced to buy the birds in whatever condition they might be found, establish feeding structures of their own and then proceed to inaugurate a fattening process along recognized, scientific principles. These feeding structures, or "batteries," as they are technically called, are large, airy sheds, with abundance of sunlight and ventilation. Each battery consists of double rows of coops, built one above the other, five tiers high. The coops are made of rods, an inch or more apart, to admit air and light, and the birds stand on perches, with just barely room enough to move about a little. Here they are fed for 14 days from troughs running in front of each coop, and, of course, have a pretty dull time of it, for it is all eating and dosing and dosing and eating, with no chance for exercise. But they have the most clean quarters imaginable, for their coops are scraped each day, steamed, cleaned, and the entire battery whitewashed.

After thus faring sumptuously for twice seven days, on a diet of cornmeal, oatmeal and pure fresh milk,

all judiciously mixed, the birds are fat, their meat tender and delicately flavored. They are then speedily but carefully dressed, transferred to the cooling room for a number of hours, then packed in boxes, a dozen to a box, placed in the refrigerator car and sped on their way to bring cheer to the tables of American men and women.

While the meatpacking business in the early stages was a highly profitable one, and even 35 or 40 years ago fairly remunerative, of late, under the tremendous pressure of competition, margins of profit have been strikingly more and more. Larger and larger plants become necessary; greater and greater outlay for machinery was unavoidable, and constantly increasing additions to operating capital grew simply imperative. Consequently, with every new step forward, the size of profits became more and more simply a question of economy in production.

Every dressed-meat producer knows that while he pays the cattle-grower for his steer on the hoof, only from 36 to 58 per cent of the animal's weight is available for food. What to do with the remaining 42 or 44 per cent is the great question, for it represents over two-fifths of the weight of the animal and has to be paid for at the same rate as the other portion. Formerly it was thrown away, with the exception of the hide, tallow and tongs. Today, so keen is competition, the meat packer finds his profits almost exclusively in the by-product business, and in the science of economical production and transportation carried to its utmost limit of minute detail, as well as the rigid elimination of every possible source of loss. The fat, the lean-meat trimmings, the hair, the horns, the hoofs, the blood, the fibrous matter of the wool of the sheep, the feathers of the chickens, ducks, geese and turkeys, all are made use of, absolutely nothing being permitted knowingly now to go to waste.

The fats are used in the manufacture of nearly endless varieties of toilet and laundry soaps, and of washing powder. In the soap factory of Swift & Company, one of the most completely equipped plants of its kind in the world, the lean meat trimmings, a surprisingly valuable food product formerly simply thrown away, are now caused to pass through process after process of cleaning and preparation, and emerge finally an excellent quality of sausage, fit for the table of an epicure.

"An intolerable nuisance," was the term formerly applied to the hair taken from the hide. No one wanted it, since

no one knew what to do with it. Today it is carefully collected and cared for, and brings a good price per ton.

Horns and hoofs which at one time constituted unsightly heaps near packing establishments, and could not be disposed of for love or money, today bring \$20 per ton the one, and from \$5 to \$20 per ton the other. From them are made barbers' combs, ladies' ornamental head-combs, buttons, knife, cans and umbrella handles, and a variety of other articles used by the million in everyday life. The prices, however, are due to the scarcity of horns—the present breeding of horned cattle reducing the available supply to a small fraction of its previous volume. In every packing establishment today the blood from the slaughtered animals, in earlier days wasted, is carefully collected and dried. In this condition it is put on the market as a fertilizer and readily sells at \$60 per ton.

The fibrous matter, which is the final residue of the tissue structure after all the oil, grease and nutritious elements have been extracted, is likewise converted into fertilizer material, and sells from \$17 to \$24 per ton, thousands and thousands of which are used on the cotton fields of the South.

One of the most important of packing-house by-products, used in over 40 different industries, is glue, made principally from the cartilage and bones of the packing-house animal, fully 15 per cent of the latter being glue. The factory of Swift & Company, which runs night and day, turns out some eight million pounds annually, most of which goes to match factories and the manufacturers of sandpaper. Glue is the substance that holds the head of the match on the stick, and the particles of glass on the paper.

From the finer and better fats of the animal, the kind which may readily be detached by cutting and pulling, is made an article that is now known the world over but dates its history back only about 40 years. It is—and you need not look disdainfully—oleomargarine, or butterine. These "butter fats," as they are sometimes called, will average in weight from 60 to 75 pounds to the animal, and the toothsome article made from them has been declared by chemists of note and standing in their profession as healthy, wholesome and nutritious as butter. Its composition is a composition of "oleo," (the highest grade of oil extracted from the butter fat of the animal) "neutral," (the purest lard after it has been put through various filtering and refining processes) and ordinary milk and cream mixed in proper percentages. Butterine has had to make a strong fight for its existence, but has now reached a sure place among staple food products. Its wholesomeness and its low price, for it is from 40 to 60 per cent cheaper than butter, are strong sustaining qualities and the cause of its continued popularity.

The Grout law, as it is known, is the only unfair handicap placed upon this meritorious article requiring a tax of 5 cents per pound for the privilege of using the same vegetable coloring matter that is used in butter. This is an instance of class legislation in a mischievous effort to "protect" the dairy interests. In fact, it only increases the price to the poor man's table of one of the commodities of daily use, and reduces the Federal revenue previously received when a tax of 2 cents per pound was collected by Uncle Sam from the manufacturers of colored butterine.

Let the consumer feel at ease regarding the sanitary conditions under which the work in the large packing-houses is carried on. Let him make a trip of inspection through any of the packing-houses that put out meat under Government inspection, and I am sure he will come out a wiser if not a better man. Everywhere the utmost cleanliness prevails. On every turn of the road almost, there stands a



BEAUTIFUL CASTLE IN SCOTLAND IS RENTED BY WEALTHY AMERICANS.

NEW YORK, Sept. 4.—(Special).—Tulloch Castle is one of the most beautiful of the old castles of Scotland. For some years it has been rented to wealthy Americans. This year it has been taken by Mrs. James H. Smith and it is in Tulloch Castle that the wedding of her daughter to Prince Miguel of Braganza will take place September 15.

impressed the writer most in his visits to the mammoth plant of Swift & Company, were left untouched; the attitude of the employers toward their employees, an army of over 25,000 men and women. Kindness and consideration are the keywords that explain the absence of even the least friction, and account for the exceeding loyalty of every worker to the manifold interests of the firm. Wherever you go, in every department of that vast plant, there is manifest that same thoughtful regard for the comfort and welfare of the toiling laborer. He is decently paid. He works in clean quarters, built according to hygienic principles, not the least of which is a most admirable system of ventilation. The rooms are cool in Summer and comfortably warm in Winter. The length of his working day is very reasonable. He may enjoy the quiet of a rest-room and can get the services of a barber, for instance, at merely nominal prices. There is hot and the best of cold water everywhere. There is a restaurant where wholesome and nutritious food is furnished him at cost. Look at this menu and ponder what it means.

Ham sandwiches 10 cents
Pie 10 cents
Cup of coffee 10 cents
Doughnuts 10 cents

Should he meet with an accident, there is a hospital where everything that human skill can do is done for him, absolutely free of charge.

Indeed, at all times and everywhere, he feels that his superiors are his friends and his employers his willing benefactors who ask nothing of him except that he do his duty and conduct himself in all respects according to the rules and principles recognized by decent society.

In July, 1907, the Employees Benefit Association was organized. It now has a membership of over 15,000, and has paid to date \$100,726.45 in benefits. The company bears the office room and pays operating expenses of the association.

The secret of the low cost of protection to members of these benefit organizations is being no cost for collection of dues, which hold the same relation in the membership that premiums do to the ordinary insurance policy.

In January, 1908, President Louis F. Swift had a certain portion of the ten million increase in capital stock set aside to be subscribed for, at par, by employees upon payment of 10 per cent in cash, notes being taken for the balance at 6 per cent interest, dividend going to the employe in the meantime at the rate of 7 per cent. At the time of this subscription offer, stock was quoted on the open market at \$102 and \$103 per share. This offer was taken advantage of by employees generally, and a good many of them who otherwise never saw a hundred dollars were induced to invest their savings a little at a time, and in addition to providing for a "rainy day," they feel an interest in the corporation by which they are employed.

There is no doubt that along with other causes, of course, this friendly and generous attitude of capital toward labor has been one of the most important factors in the upbuilding and phenomenal growth of an industry that has now attained truly gigantic proportions.

It can clearly be seen that in attracting this industry to adding it to the many already existing and flourishing, the State of Oregon in general and the City of Portland in particular furnish proof positive that the commercial advantages and marvelous resources of this great commonwealth and its wide-awake commercial center so long permitted to lie dormant and unrecognized, are at last being discovered and placed in their proper light. Portland is coming into its own.

Government inspector, whose trained and watchful eye would not tolerate the least irregularity nor wink at the slightest infringement of any of the very stringent rules enforced by Federal authority. The presence of disease is discovered immediately and without fail, and an animal thus suffering is condemned at once and ordered removed. There is absolutely no cause for distrust, the products are as good, as pure and as wholesome as human ingenuity can make them.

Would space permit, many more accessories or accompaniments of this great industry could be mentioned and discussed. The account would, however, be incomplete, if one feature, the one that

OLD SORES KEPT OPEN BY BAD BLOOD

Whenever a sore refuses to heal it is because of bad blood. The circulation has become contaminated with impure, polluted matter which has not only diseased the blood, but also destroyed its plasmic or natural healing properties. The sore or ulcer therefore remains open, while the morbid discharge from the circulation into it, causes the place to inflame and fester.

Impurities in the blood which keep old sores open, come from different causes. A long spell of debilitating sickness, which breeds disease germs in the system, is a common source. These morbid impurities get into the circulation, and the blood becomes a polluted, infectious fluid, which instead of nourishing the fibres and tissues of the flesh, irritates and ulcerates them by continually discharging its impurities into the place. Another cause for bad blood is the retention in the system of the refuse and waste matters of the body. Those members of the body whose duty it is to carry off the useless accumulations become dull and sluggish in their action and leave their work imperfectly done, and this fermenting matter is absorbed into the circulation. The weakening or polluting of this vital fluid may also come as the results of some constitutional disease, especially where mineral medicines are used for a protracted time, while persons who are born with any hereditary blood taint are very apt to be afflicted with old sores.

Local or external applications cannot cure an old sore, because they do not reach the blood. Such treatment may reduce the inflammation, lessen the pain and discharge, and tend to keep the place clean, but can do no real good toward effecting a permanent cure. The sore cannot possibly heal until the impurities have been removed from the circulation and its natural, healing constituents restored.

Since an impure condition of the blood is responsible for old sores, a medicine that can purify the blood is the only hope of a successful cure; and it should be a medicine that not only cleanses the circulation, but one that at the same time restores the blood to its normal, rich, nutritive condition. S. S. S. is just such a remedy. It is made entirely of healing, cleansing, blood-nourishing, roots, herbs and barks. S. S. S.

has long been recognized as the greatest of all blood purifiers, possessing the properties that are most necessary in all impure or morbid conditions of the circulation. When S. S. S. has purified the blood, old sores heal readily

and surely because they are no longer fed and kept open by a continual discharge into them of disease-laden, irritating matter from the circulation. S. S. S. brings about a healthy condition of the flesh where the sore is located, and makes a lasting cure because it restores the healing properties of the blood. Book on Sores and Ulcers and any medical advice free to all who write.

BAD SORE FROM OLD WOUND.

I want to recommend S. S. S. to any who are in need of a blood purifier, and especially as a remedy for sores and obstinate ulcers. In 1887 I had my leg badly cut on the sharp edge of a barrel, and having on a blue woolen stocking, the place was badly poisoned from the dye. A great sore formed and for years no one knows what I suffered with. At last, I tried, it seemed to me, everything I had ever heard of, but I got no relief, and I thought I would have to go through life with an angry, discharging sore on my leg. At last I began the use of S. S. S. and it was but a short time until I saw that the place was improving. I continued it until it removed all the poison from my blood and made a complete and permanent cure of the sore. J. W. ELLIS, 108 Wyckoff St., Brooklyn, N.Y.



THE SWIFT SPECIFIC CO., ATLANTA, GA.