

rock salt when it is mined are left at the bottom of the well.

HOW SALT IS REFINED

Diamond Crystal uses three refining systems. They are the Grainer System, producing coarse, hard particles; the Vacuum-Pan System, producing granulated cubes; and the Alberger System, producing delicate, quick-dissolving flake-like crystals. The St. Clair plant is the only salt refining factory in the world using all three of these processes. This plant and Diamond Crystal's other plant in Akron, Ohio, are the only ones using the Alberger System, the costliest method but one which develops amazingly pure salt.

Using the Grainer System, brine is run into 150-foot long pans and evaporated, causing the salt to crystallize on the surface. As the particles become larger, they sink to the bottom of the pan and are automatically raked into a trough. The salt is then washed, dried, and packed, ready for shipment.

Using the Vacuum-Pan System, huge tanks are placed many feet above the floor. A giant pump creates a vacuum inside the tanks. The brine inside is boiled and the water evaporates, leaving the salt in dense, hard cubes which drop down through "legs" at the bottom of the tanks.

Using the Alberger System, the brine is first sterilized by heating. Then it enters a "graveler", a tank filled with extra hard stones dredged from lake bottoms. Impurities in the brine are deposited on the surface of these stones. Another purification step called "flash purification" follows in which superheated steam removes the last trace of organic impurities. When the brine cools off, it begins to crystallize in evaporator pans. The crystals enter a centrifugal separator which whirls

out most of the brine still left in the salt. The salt is then dried and sent by conveyor belt to a series of screens with varying numbers of meshes. Thus salt for particular needs, such as meat curing salt, prepared flour salt, Shaker Salt, canners' salt, and butter salt, is precision screened.

CONTROLLING QUALITY

A close check of each type of salt produced is made several times every day in the Diamond Crystal laboratory. Extremely sensitive balances are used to guarantee the accuracy of the findings. Correct operation of every step in processing is assured by using automatic control gauges. Early this year, a spectro photometer, a machine about three feet long and valued at nearly \$2,000, was installed to keep close check on the amounts of various minerals used in the production of mineralized salt blocks for cattle.

Salt is now produced 99.97 per cent pure, another example of persistent, untiring research to bring Americans the finest food that can be had.

DID YOU KNOW—

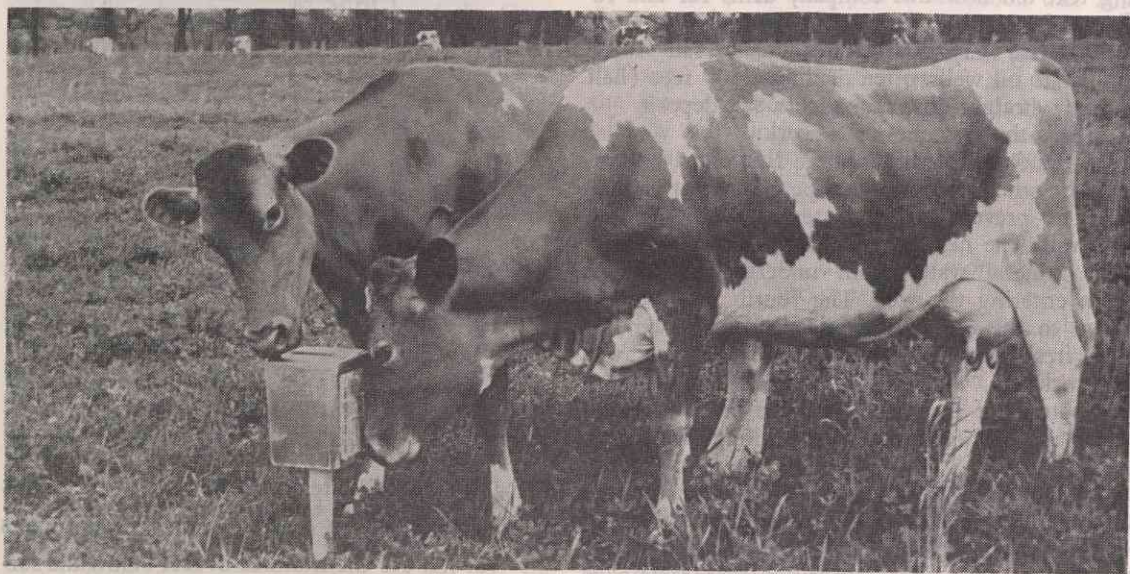
That iodized salt helps in the prevention of goiter?

That during excessively hot weather, whenever you indulge in strenuous work or exercise, it is essential that you take extra salt to replace salt lost by perspiring?

That Europeans consume twice as much salt per capita as Americans? Americans should not be afraid to be generous in their use of salt for salt heightens the zest for eating.

That if grapefruit is unusually sour, adding salt will make it taste sweet?

That a little moistened salt rubbed on the outside of your car windshield will prevent snow and ice from collecting on it?



French Revolution Cows like these, the country over, lick mineralize salt blocks