

# FREEZER - LOCKER PLANT

## WHAT IT IS -- WHAT IT DOES -- WHAT ITS SERVICES COST !

**Here Are Actual Figures On Charges And Details Of Services Of A Plant Which Started Operation On February 15th.**

**THIS SHOULD ANSWER MANY QUESTIONS ON MINDS OF PROSPECTIVE CUSTOMERS OF THE PROPOSED HOKE COUNTY FREEZER-LOCKER PLANT**

*Excerpts from an advertisement in The Dawson News of Dawson, Ga., issue of February 8, 1945.*

The list of services and the charges therefor would be approximately the same if the proposed plant becomes a reality in Hoke County.

### WHAT THE FREEZER-LOCKER PLANT DOES

The Dawson Freezer-Locker Company offers every facility for handling and insuring the preservation of meats, fruits and vegetables over an extended period. Here, in individual lockers, readily accessible, families may store fresh food that will retain its original goodness until used. The flavor of many foods is actually enhanced by quick freezing. Vitamin content is retained. Meat is made 20 per cent more tender and loses nearly 80 per cent of the bacteria that is present shortly after slaughtering.

and meat. With the use of cold storage lockers, fresh fruit, vegetables and meat can be enjoyed the year 'round.

Meat is first hung in the chill room at 35 degrees to make processing possible. After processing and wrapping, it is sent to the sharp freezer, where quick freezing at 10 to 20 degrees below zero retain all the flavor and vitamins. The last trip is to the locker room where a steady temperature of 0 is maintained. Simple, straight line operation in this plant insures minimum effort and Maximum economy from receiving room to locker storage.

Housewives need no longer be faced with the yearly drudgery of canning vegetables

### SCHEDULES OF RENTALS and CHARGES

#### SCHEDULE OF LOCKER RENTALS

*Payable in Advance*

DRAWER TYPE		DOOR TYPE	
12 months	\$16.00	12 months	\$13.50
6 months	8.50	6 months	7.00
3 months	4.75	3 months	3.75
1 month	1.75	1 month	1.50

#### PROCESSING CHARGES

BEEF	PORK	LAMB	VEAL		
Ageing, cutting, wrapping and quick freezing				3c lb.	
Wrapping and quick freezing				1 1-2c lb.	
<b>PORK CURING</b>					
Smoking	2c lb.	Sugar curing	3 1-2c lb.	Salt curing	3c lb.
<b>SAUSAGE</b>					
Grinding and seasoning				3c lb.	
Stuffing (including casings)				2 1-2c lb.	
<b>LARD</b>					
Rendering lard (if you furnish containers)				5c lb.	
Grinding lard meat (free if we render lard)				1c lb.	
<b>POULTRY</b>					
	<b>Fryers</b>	<b>Hens</b>	<b>Guineas</b>	<b>Squabs</b>	
Chilling, wrapping and quick freezing				5c ea.	
Dressing				10c ea.	
Cutting up for frying				5c ea.	
	<b>Turkeys</b>	<b>Ducks</b>	<b>Geese</b>		
Chilling, wrapping and quick freezing				10c ea.	
Dressing				35c ea.	
<b>VEGETABLES and FRUITS</b>					
Processing and quick freezing				2 1-2c lb.	

All Services Cash

*Everything Must Be Sharp Frozen Before Storing in Locker*

#### RULES

1. A period of 72 hours or three days is allowed for pre-cooling meats in Cooling room; at the end of this time meat must be cut up and placed in Sharp Freezer for another 48 hours or two days, and then placed in Locker Box.
2. Meat placed in storage must be fresh, clean, and washed; tainted meats will not be accepted.
3. All food stuffs entering Lockers must be examined and approved by the attendant before entering Locker Room.
4. Lessee agrees not to store anything that will taint or otherwise injure other products in storage.
5. Storage Lockers are leased to but one person or family and are not used by anyone else, and are not transferable.
6. You are privileged to take out and place products in Locker Box as often as desired during open hours. Storage will have a regular schedule posted for your information.
7. It is the desire of the Company to handle your meats and products in the very best manner possible, and unless you lend us your support it will be impossible to do so. Be free to ask information and please help us to keep the doors closed at all times. This is important and means good or bad results.
8. The sale of meats and other merchandise is not permitted out of the Storage Rooms.
9. If you expect to do a commercial meat business, arrange same with the management.
10. All charges are payable cash in advance. The Dawson Freezer-Locker Company will do everything possible to aid and assist you; do not hesitate to ask. We will do everything to guard your foods placed in storage; however, we only guarantee to keep the proper temperature. A recording Thermometer is used to record temperature at all times.

140 Lockers Have Been Rented to Date—235 More Are Needed to Get Priority Approval to Buy Equipment and Erect Building—Sign Up Today with D. J. Dalton, County Chairman, at his Office in Raeford.

**LOCKER PRICE IN HOKE COUNTY—\$15 PER YEAR—RENT YOURS TODAY!**

*The following business houses and citizens endorse the proposed Locker Plant for Hoke County—*

MARION GATLIN HOKE COUNTY	DAVID B. GILLIS	J. D. HOWELL D. H. HODGIN	ROBERT GATLIN W. D. BROWN	N. H. G. BALFOUR	TOMMIE UPCHURCH DUNDARRACH TRDG. CO.
T. B. UPCHURCH, INC.	NEILL A. McDONALD	F. K. WATSON	J. C. WRIGHT	F. G. LEACH	ERNEST CAMPBELL
H. L. GATLIN, JR.	RYAN McBRYDE	W. C. HODGIN	J. A. McGOOGAN	CRAWFORD THOMAS	HARRY GREENE