

LOCAL CONTRACTOR, R. S. JORDAN, EQUIPPED ELMWOOD FARMS DAIRY WITH PLUMBING AND FIXTURES

Says New Dairy Is By Far Best and Most Modernly Equipped In This Section of the Country; Array of Automatic Devices

R. S. Jordan, local electrical and plumbing contractor, installed the intricate system of refrigeration, pasteurization and automatic equipment at the Elmwood Farms Dairy.

Said Mr. Jordan, viewing the layout as it neared completion early this week, "This will be by far the best and most modernly equipped dairy in this part of the country."

The pasteurizing and refrigerating and bottling room at Elmwood Farms is a unit separate and apart, fly-proof and sterile to a point approaching a hospital operating room.

For instance, the bathrooms and locker rooms can be reached only from the outside of the building. The refrigerator, a huge affair in which the crated and sealed bottles of milk are stored, is also entered from the outside of the building.

On the receiving end, at the first stage, Mr. Jordan pointed out, is a small room two doors removed from the milking barn. At this point the milk is poured into a model metal tank. This is where the men from the milking barn lose track of the process.

From the tank in the receiving room, the milk runs through a spotless shining pipeline to a cooling coil that brings it down to a temperature of twenty degrees as it flows across coils filled with circulating brine and then into the pasteurizer.

The pasteurizer, installed along with the rest of the equipment by Mr. Jordan, is a hundred gallon affair with a glass interior and an automatic temperature and timing device. Here, as an automatic agitator keeps the milk in motion, it is held at a temperature of not less than 142 degrees for 30 minutes by steam and hot water.

When a small electric pump draws the milk from the pasteurizer, carries it through other pipe lines to another and larger set of cooling coils which brings the temperature quickly down to 40 degrees or less, and then allows it to flow to the bottling and capping machine in the

same flyproof room.

The bottles are then crated and stored in the large refrigerator ready for the delivery man.

Similar to the sterilizer in a metropolitan hospital is the sterilizing room at the Elmwood Dairy. Bottles, cans, tanks, pails, etc., are stored here and subjected to live steam heat of 220 degrees.

An eight horsepower steam boiler provides steam for sterilizing and pasteurizing and heating purposes. Elmwood Farms has an independent water system, electrically driven.

Every room is equipped with a separate lavatory. Mr. Jordan also furnished and installed the plumbing and steam fittings.

Brine is stored in a 300-gallon tank in another compartment of the 9-room milk house, kept at 20 degrees Fahrenheit, and pumped by electricity as needed to the cooling coils in the pasteurizing room.

Elmwood Farms is an array of automatic devices. For instance, cows in the barns draw their own drinking water as they need it. One small trough for each two cows is provided with a gadget which the cow presses down with her nose as the water gets low. Then more water flows into the receptacle until Mrs. Cow turns it off . . . and she never lets it overflow.

Flourescent light furnishes illumination in the milking barn. There are no bulbs and an illusion of daylight is created.

PASTEURIZING

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seal the bottles without any contact of human hands. Every bottle is inspected to see that it goes out in perfect sanitary condition.

When the bottles return, they are washed and sterilized; twenty minutes being required to wash each bottle.

And then comes one of the largest and most important jobs, the daily cleanup. It takes more time and care than any other, but it must be done to assure customers pure, fresh milk. Every piece of equipment, pipes, tanks, coolers, everything the milk touches, is taken apart, scrubbed and sterilized.

Where They're Milked



Here is an interior view of the milking-barn at the New Elmwood Farms Dairy. The lighting fixture overhead is of the flourescent type which does away with glare and gives the illusion of daylight for early morning milking. Six of the individual milking stanchions are in the picture. There are twenty in the barn.

Peanut Meal Is Good For Laying Mash

High-grade peanut meal can be used to replace at least 50 per cent of the animal proteins in general use in well-balanced laying mash for chickens, Prof. Roy S. Dearstyn, head of the State College Poultry Department, has announced, upon the conclusion of experiments in poultry feeding. The tests were made at the Coastal Plain Branch Experiment Station at Willard, in cooperation with C. O. Bollinger, poultryman at the farm, and H. P. Brigman of the college poultry department.

Professor Dearstyn announced the results of two series of experiments in a bulletin (No. 326) entitled "Effect of Substituting Peanut Meal in Part for the Animal Protein in Laying Mash on Egg Production, Hatchability, and Livability of Chicks." The publication is free to interested citizens of North Carolina upon request to the Agricultural Editor at State College.

Er, Needs Breaking?

"My good man, you had better take the street car home."
"Sh' no ushe. Wife wouldn't let me keep it in the house."

American Dairy Cows Bring In Over \$1,500,000,000 Yearly

Milk Is The One Crop That Does Not Get Thrown Out, Burned Up or Left to Rot

There are more than 24,000,000 dairy cows in the United States representing an industry which brings in nearly a billion and a half dollars in cash every year to American farmers, according to the Milk Industry Foundation's condensed version of the sound slide film, "The Milk Dollar."

"In the old days, there wasn't any real milk industry. Milk was just milk. Nobody paid much attention to sanitation and the farmer never knew whether he would be able to sell the milk."

"Today dairy farming has advanced and dairying requires as careful management as any other business. Farmers and distributors have built up in America the best milk supply and distributing system in the world."

"A great many people do not realize that milk is the Number One cash crop for the American farmer, bringing in more cash than cotton or wheat—more cash than all the grain raised in the country."

"Milk brings the farmer almost twice as much as all the cotton, five times as much as all the tobacco, half again as much as all the fruits and vegetables, about \$500,000,000 a year more than hogs, nearly \$300,000,000 more than beef."

"Milk is the one crop for which there is always a ready market regardless of how little or how much the farmer produces. It is the one crop that does not get thrown out, burned up or left to rot—like some fruit and vegetable bumper crops."

The slide film goes on to state that of all the milk produced, around 31 per cent goes into creamery butter, 10½ per cent for butter on farms, about 6 per cent for cheese, 12 per cent for fluid milk used on the farms for feeding stock, etc, and the balance for evaporated milk, ice cream and all the rest.

Not So Strange

A schoolboy—the son of a tanner, Was smoking a big, strong "Havana" When he suddenly cried: "Revolution—inside!" And behaved in a very strange manner.—Exchange.

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Congratulations Elmwood Farms

— ON YOUR —

GOLDEN GUERNSEY DAIRY

We are proud of the part we had in establishing this modern and sanitary dairy in Perquimans County. The modern plumbing, steam-fitting and steam trim milk cooling and refrigerating machinery was furnished and installed by us.

This dairy boasts of the finest pasteurizing and sanitary equipment in any dairy in this section of the country . . . we are proud of the part we played in installation of this equipment. Consult us about your needs. Estimates furnished without charge.

R. S. JORDAN

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