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Loleta Creamery Research Notes

Susie Van Kirk

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LOLETA CREAMERY
RESEARCH NOTES
November 2011-February 2013

APN 309-123-002
281 Loleta Drive
Loleta, CA 95551

Owner: Peter van der Zee
P.O. Box 334
Loleta, CA 95551

Site visit with Peter and Kathleen Stanton, 11/16/11

Peter wants to remove overhang in front in order to remove tanks. His engineers have told him the door and area where glass bricks are can be "popped out" to get tanks out. Cypress Grove goat cheese plant wants the tanks. There are nine tanks, each 7000 gallons. He wants to do this soon. Next year he wants to demolish the brick storage building in back of the main building. No way to save. He needs to take it down in order to remove the PG&E transformers.

The creamery was abandoned several years ago. The powdered milk production was terminated nine years ago; then used for storage four or five years; creamery went into receivership; vandalism. Thinks the brick storage building was built in the 1930s or 1940s.

During WWII, the plant produced powdered ice cream mix. The building, with multiple bays, was built in early 1940s. Used as machine shop and to wash trucks. He wants to clean up and clear out things; rusted steel pressure tanks, but still doesn't have a clear long-term vision of what he wants to do here.

Need for stabilization work at southwest corner of main building. Double-hung wood sash windows are of heartwood redwood. Wants to take down wood linkage between main building and brick storage building. He doesn't want to sell-out the town. He wants to develop value-added agricultural products. Coal oil for boilers; tanks at back. No documentation yet of contamination.

Loleta Plant Fire Protection, Golden State Co., Loleta blueprint on wall in entrance hall. Tank room upstairs is amazing. Lots of light, quite beautiful actually. Boilers made by Pennsylvania Boiler Works, Erie, and Eureka Boiler Works, dates of 1932.

Ralph Robison of Loleta worked here for 20 plus years. Foremost-McKisson bought plant; made Milkman powdered milk. Powdered milk used in baby formula for national distribution.

Site visit with Peter and Ralph Robison, 12/6/11

Ralph worked at the Foremost plant from 1974 until 2002, but he first visited the plant as a kid in 1951-1952, when he "shipped" milk here from the family dairy. He lived near where Peter presently lives near the overhead trestle; Peter lives in the old Elliott house.

The last powdered milk was produced in 2007. The Fernbridge plant then used the facility as a warehouse up until about 2008-2009. Peter purchased it in April 2011.

Front Overhang: Ralph thinks it was probably added in the 1950s to provide cover for the hatch in the top of the tank truck. Milk tank trucks and tanks in the milk house on the dairies came into pretty general use late 1950s-1960. Ralph said he worked at Barnes at Fernbridge between 1956-1960 and they were selling lots of tanks at that time. The milk went from a pipe at the rear of the truck tank into the creamery pipe; opening the hatch relieved the strong vacuum which could otherwise flatten the tank.

Overhang measures 15x30 feet, corrugated metal panels about 2 feet wide laid on 3-inch channel iron. It rests on 4-foot channel iron on the wall of the building and is anchored to the wall by metal rods that angle off the building.

Prior to tanks (both in milk houses and on trucks), the milk was delivered in 10-gallon cans. The cans were delivered to the open docks on the front of the easternmost building. At the far end was the weigh station, where each can was weighed. The dairymen brought their pails to be cleaned each day around the corner at the east end of the building.

Metal Building: Ralph said the building was built prior to 1964 flood, because after the flood, the dairymen brought their electric motors to be repaired and be dried out in the ovens inside the building. Peter thinks the building is rather "modern" because it has a perimeter concrete foundation and not just simply a concrete pad.

Measurements are 24x40 feet; four skylights of corrugated plastic panels; exterior is covered with vertical corrugated metal; wood roof trusses. Ralph pointed out that under the concrete floor along the southern wall is a concrete tank that probably served as a settlement basin for water from the boiler room. Peter called it a SOG tank, like he was required to put in the bakery to catch and settle out grease (soap, oil, grease?). Ralph said a pipe from the tank drained the water out the northwest corner of the property and eventually onto somebody's pasture? The tank predates the metal building which was built over part of it; a portion remains outside the building beyond the south wall. Tank area measures 10x32 feet, maybe half the width inside and half outside.

Transformers: There are three large transformers, installed in 1953, and containing PCBs. There is a power pole on the east side of the transformer enclosure, indicating that the power lines from the poles at the eastern edge of the property came to the transformer as overhead wires. At some point, they were put underground and Ralph pointed out the holes in the concrete between the tall brick building and the metal building. Could we conclude that the metal building was constructed after installation of the transformers? Did the workers of 1953 just horse them in there or did they use cranes like they will use to remove them? If the latter is the case, the metal building would have to post-date the transformers because the brick building and the causeway are obviously older than the transformers. [Jerry Rohde reported that transformers were removed in late October]

Brick Milk Powder Plant. Tall brick building. Ralph said at one time the dryer for the powdered milk was in this building. During the War, they stored all the spare parts and replacement supplies in this building so they could keep the plant operating during those years of scarcity. Building's south wall seems to indicate construction at two different times.

Causeway/Walkway: This is a two-story affair above ground, sloping upward to connect the main facility with the brick milk powder plant. It has v-rustic siding, but laminated (liked cribbed wall) flooring, probably 6 or 8 inches thick to support heavy loads. The structure measures 7 feet 5 inches in width and 34 feet in length. East wall has no windows; west wall lined with multi-paned windows.

[HS (20 Aug. 1932) Advertisement for redwood; Redwood Crib Construction; otherwise known as laminated flooring when used as a bridge decking; used for 35-40 years]

Second Causeway/Walkway: Connects main facility with package room for Milkman powder. Sanborn (1909 map updated 1931 overlaid map shows a very narrow connection, which was expanded at some point. Area off the east side of the package room had two, large, glass-lined tanks for storing boiler water. One is still there; the other is in the yard east of the metal building and later held diesel oil. Extending to the north along the east side of the package room is a series of bays, the first three were machine shops, the next several were for the trucks that picked up the milk cans from outlying areas, three more bays with doors, and at the northern end a loading dock.

Ancillary Structures: Cooling tower, water storage structure which once held two 20-foot diameter redwood tanks, and the spring house from which water flows all the time and was evident today. To the south of these structures is the large machine shop with its walls lined with multi-paned windows.

Immediate Needs:

1. removal of front overhang in order to "pop out" the glass-block area and remove the large tanks which he wants to sell.
2. brick and wall repair, and structural shoring up
3. removal of transformers
4. removal of metal building in order to remove transformers
5. removal of first causeway.

Referred me to man who lives in Stafford Alford Kelly
Engineers in Fortuna: Brian Ontiveros and Associates. 725-7410

Assessor's Records, reviewed 1/5/2012, spoke with Ken Armstrong He has yet to assess.

Said the property area is 2.95 acres.

Sheets 2 & 3. One and two stories, concrete and brick buildings

Date of construction estimated as 1915; first assessed in 1960

Computations:

1st floor (25,488)

less $1/2 \times 14 \times 120 = 840$

$76 \times 5 = 380$

$293 \times 19 = 5,567$

$16 \times 4 = 64$

$217 \times 51 = 11,067$

$185 \times 50 = 14,800$

C (4,152) houses 7 boilers

$60 \times 51 = 3,060$

42x26=1,092
 D (2,750) evaporator
 55x50=2,750
 E (696) boiler area
 34x12=408
 24x12=288
 G (760) pent house, dryer
 H (1,470)
 I (240)
 20x12=240
 Walk in box, 2,112
 elevators 3,000; 2,000
 vault, 411
 Office, 297
 docks 2,660

2nd Floor (17,760)

A and B
 76x24=1,824
 16x4=64
 52x70=3,640
 65x120=7,800
 2nd Floor: 18,800
 less 1/2x14x120=840
 17,960

Buildings

- A: Receiving platform
- B. 2nd story, 23 feet wall height
- C. one-story houses 7 boilers
- D. Evaporator above 14 feet wall height; has corner iron 3½ sides; below core
- E. Corner iron 3 sides; \$2657, 1953
- F. Small wood frame office
- G. Dryer has 38 feet wall height above 2nd story; wood frame 1952
- H. 18 foot wall height; wood frame
- I. low corner iron shed

Sheet 4

Annex to can and main plant

Construction date 1945 estimated; assessed 1960

89x45=4,005

Annex: front and rear walls belong to processing building and to can plant. Some functional deficiency; poor utilization.

Sheet 5

Warehouse; reinforced concrete
 construction date 1915 estimated

concrete floor, 1944
 first floor, 17,472
 basement, 17,472
 dock A, 890
 dock b 1,958
 dock C 1,472

Plant well utilized except Dock A. Dock C built later; overbuilt for storage; two stories and access to basement from Doc C; too many posts and columns; wall height to low.

Sheet 6

Powder Plant

four stories, brick
 54x33=1,782 on each of the four floors
 construction 1915 estimated
 Utilization of first and second floors paint shop and parts storage; third and fourth floors little utilized.

Sheet 7

Auto Repair, many windows, stucco, wall height 16 feet

construction 1945 estimated
 garage, 38x63=2,394
 mezz, 745
 gas storage 240
 Heavy concrete piers at rear corners and one at gas storage; good utilization, proper building; gas storage 12x20=240

Sheet 8

Garage, concrete, pilasters, stucco, open

construction date 1918 estimated
 1944 piers added; rear wall against can plant
 31x145=4,495
 Left side wall is the can plant; fronts mostly open; no doors; over built
 4 stalls, dirt floors, open front, garage use
 4 stalls, concrete floors, open front, garage use
 2 stalls, concrete floors, closed; garage and s & G use
 3 stalls, concrete floors, closed machine shop use
 Many stalls too deep; some not deep enough

Sheet 9

Storage for water tanks

construction 1940
 Two floors each 26x48=1,248
 wood frame
 Small catwalk in storage room; wide steps; front and bottom portion; no siding.

Sheet 10

Misc. Buildings

1. **Repair**, 24x40 concrete foundation, date 1954 estimated
2. **Ramp storage**, 7x34, date 1944 estimated [HS advertisement 20 Aug. 1932 for redwood crib construction, otherwise laminated flooring when used as a bridge decking; built over 35-40 years; use for fire walls and heavy loads]
3. **Shed** 21x30, concrete foundation 1944
12x30, 1940 estimated
4. **Pump house**, 5x7 corner iron, 1955
5. **Shed**, 15x27, wood foundation, 1910 estimated
6. **Carpenter Shop**, 24x33, wood foundation 1910 estimated
7. **Cooling Tower**, 24x31, concrete foundation, 60 steps, 1953
8. **Fence**, 370 feet, chain link, steel posts, 1954 estimated

SITE VISIT, with Eric Hedlund, 7 Oct. 2012 to measure and photograph

East Side: 26 ft. 9.5 in.; 9-foot doorway; 10 ft. 4 in. from doorway to corner of building.

South Façade (front):

First building: 79 ft. 3 in. from SE corner of building to first recess, including three-bay loading dock which measures 40 ft. 6 in.; 5 ft. 9 in. recess; 50 ft. 9 in. from recess to end of glass block section.

Second building: 69 ft. 6 in. to far edge of office door; 69 ft. 9 in. to line in brick wall; 70 ft. 3 in. to cornice line at top.

Third building: 105 ft. 9 in.

Breezeway/Annex: 44 ft. measured width from back of brick building to far side of tall garage.

Concrete Garage: 103 ft. 3 in.; includes 9 bays from tall garage to concrete apron.

Wooden building at north end of Concrete Garage: 41 ft.; 3 boarded up bays; on concrete.

Loading Dock: Two ramps, about 6 ft. 5 in. each, one going down; one going up to doors; adjacent loading platform with 2.5 rise, 33 ft. 3 in. with two doors at rear. North side of platform 32 ft. 3 in.

Portion of Canning Plant visible at north end: 32 ft. 3 in.

Gasoline storage: 12 ft. by 20 ft., located at west end of Auto Repair/Garage.

Tax Assessments

1894: Diamond Springs Creamery

Pacific: 1 acre, real estate \$40; improvements \$2500

Right of way, 1 acres, \$50; no improvements

No personal property listed.

1900: Cold Brook Creameries

Pacific: commencing south 39 degrees east, 856 feet from center section 18, 3N1W, thence north 70 degrees east, 314 feet; thence north 12 degrees west, 5.93 chains; thence west 1.15 chains; thence south 12 ½ degrees east 1.65 chains; thence south 70 ½ degrees west, 3.66 chains; thence south 15 degrees east, 2.49 chains; thence south 9 ¾ degrees east, 148 feet to beginning. Also right of way 20 feet wide and right to lay pipes. Also undivided one-half interest in right of way 20 feet wide, total of 2.75 acres, real estate valued at \$500; improvements at \$3600.

Pacific: Improvements on land of R.F. Herrick in NE qt NW qt sec 12, 3N2W, \$200.

Salmon Creek: Improvements on land of H.H. Buhne in NE qt SE qt sec 5, 3N1W, \$400.

Port Kenyon: lot 9, block 6, real estate \$20; improvements \$360.

Ferndale: machinery \$400

Pacific: Fixtures \$200; machinery \$2800; two wagons \$50; horse \$30; harness \$10; machinery \$3000, for total personal property of \$6090.

Salmon Creek: Machinery \$1200.

1909: Cold Brook Creamery, Loleta

Pacific: 1 acres in SE qt SW qt sec 12, 3N2W, also 3.75 acres, real estate \$600; improve. \$300

Port Kenyon: Lot 9, Block 6, \$25

Pacific: Machinery, \$3000.

1910: Libby, McNeill & Libby

Pacific: 3.75 acres, \$600; \$3500

Port Kenyon: Lot 9, Block 6, \$25

Pacific: Machinery \$5000

1915: Libby, McNeill & Libby

Loleta: 3.75 acres, \$600; \$5000

Water right to Lake Ellery, ¼ mile south of Loleta, \$200

Port Kenyon: lot, \$25

Machinery \$6000; two autos \$1200

1917: Libby, McNeill & Libby

Loleta: 3.75 acres, \$600; \$8000

Water from Lake Ellery, \$200

Personal property. Improvements \$600; machinery or possibly merchandise \$1100; machinery \$6400; auto \$100; 2 trucks \$1500

1918: Libby, McNeill & Libby

3.75 acres, \$600; \$8000

Water from lake, \$200

Commencing at intersection of east line of county road with south line of north half of northwest quarter section 18, 3N1W; thence east 24 rods 14 feet to Pacific Lumber Co. Railroad grade; thence along south line of same northwesterly to east line of county road; thence southwesterly along county road 10 rods 5 ½ feet to beginning, 1.57 acres, \$60; \$600.

Lot 3, Block 12 in Town of Loleta, \$50; 0

Right of way for sewer commencing at point on east line of E. Tanferanii ranch.....to bank of Eel river, \$1000; 0.

1919: Libby, McNeill & Libby

Salmon Creek: Eclipse Creamery \$600

Loleta: Right of way through Degnan ranch now McKenzie; also ½ interest in right of way 20 feet wide running west along south side of NE qt NW qt sec 13 and along Quill's slough, \$50; 0

Lot 90 in Town of Loleta, \$140; 0

3.75 acres, \$600; \$22,500

Water from Lake Ellery, \$50

1.57 acres, \$60; \$300

Lot 3, Block 12, \$50

Sewer right of way to river \$500

Merchandise \$30,000; machinery \$10,000; Sunset motor \$100; Eclipse \$100; personal property missed in 1918 valued at \$11,800; auto \$100; five trucks \$5000.

1924: Libby, McNeill & Libby

3.75 acres, \$760; \$55,000

Other properties as above

Stock \$26,000; fixtures \$150; machinery \$22,000; supplies \$3600; auto trucks \$5000

1940: Golden State Co. Ltd.

Page 1629 Loleta: Lot 90, \$230; 0

3.75 acres, \$730; \$54,000

Merchandise and supplies \$1000; furniture \$150; motors \$12,000

Page 1616

Water from Lake Ellery

Rights of way for sewer pipes, \$240: 0

Less right to use sewer deeded Town of Loleta, 30 March 1931.

1947: Golden State

Page 1926: water

Page 1940: Lot 90, \$230; 0

3.75 acres, \$730; \$54,000

Personal property, \$28,140.

Present property description

OR 2011:8244 (12 April 2011) Humboldt Creamery, LLC, a Delaware limited liability company, to Peter van der Zee, trustee of the Vernon B. Hunt, Living Trust, commencing at a point in the southeasterly line of Market street, as designated and delineated upon map, "Amended Map of Loleta," Survey 79, made by Frank E. Herrick, 20 March 1899 (Surveys 2B:49), which said point is marked by a ¾ inch pipe distant of said southeasterly line of Market street S 70 degrees W, 314 feet from intersection of southeasterly line of Market street with southwesterly line of Loleta Ave., which said point is described as being S 39 degrees E, 865 feet from center of section 18, 3N1W, thence northeasterly and along southeasterly line of Market street, N 70

degrees E, $\frac{3}{4}$ feet to one-inch pipe set at the southwesterly corner of Market street and Loleta Ave., N 12 degrees 30 minutes W, 445.48 feet to a $\frac{3}{4}$ inch pipe; thence S 77 degrees 30 minutes W, 320 feet to $\frac{3}{4}$ inch pipe; thence S 12 degrees 31 minutes E, 175 feet to $\frac{3}{4}$ inch pipe; thence S 18 degrees E, 164.34 feet; thence S 9 degrees 45 minutes E, 148 feet to point of commencement. [Parcel Map: indicates property is Lot 90, or includes Lot 90, or is part of Lot 90. Also references are: Maps 11:32, First Addition to Loleta; Surveys 2B:49, Amended Map of Loleta; Maps 8:10, Loleta; Surveys 1A:51, Swaugers]

Ownerships

Deeds 43:626 (6 Oct. 1892) William Perrott to M. Fitzsimons and I.H. Van Duzer. Beginning at point S 39 degrees, 856 feet distant from center of sec 18, 3N1W, said point being on E side of and adjoining the line of the Eel River and Eureka Railroad Company's right of way across said section; thence N 70 degrees E, 314 feet; thence N 20 degrees W, 145.71 feet; thence along E side of RR S 9 $\frac{3}{4}$ degrees E, 148 feet to place of beginning, 1 acres.

Also, beginning at a point 748 feet E of the SW corner NW qt SE qt sec 18; thence N 30 degrees E, 448 feet; thence E 112 feet; thence S 30 degrees W, 448 feet; thence W 112 feet to place of beginning, 1 acres.

Also right of way for a road between the above parcels to be 15 feet in width and to commence on the subdivision line at SW corner of last parcel; thence W to Ely line of the right of way of Eel River and Eureka RR; thence Nly along Ely line of right of way of said road to SW corner of parcel herein first described above.

Also right of way under and across and through any of the lands of the party of first part to lay water pipes from any spring on said land to the creamery to be built on the first parcel of land above described.

Also right of way to lay pipes from said creamery to hog pens to be built on last parcel of land herein above described, said right of way to include the right to enter to keep pipe lines in repair.

All pipes to be laid at sufficient depth from surface of ground so as not to interfere with plowing.

....in trust for the use and benefit of the Diamond Springs Creamery Co. of Swaugers.

Deeds 47:469 (5 Feb. 1893) M. Fitzsimons and I.H. Van Duzer to Diamond Springs Creamery Co. of Swaugers, a corporation organized and existing under the laws of state of California, same property as described in Deeds 43:626.

Deeds 56:113 (4 Feb. 1896) Eli Bagley to Diamond Springs Creamery Co., right of way 20 feet wide on the S side of NE qt NW qt sec 13, 3N2W, running on said line until within 20 feet of the Quill Slough at W side; thence 20 feet from there to follow said Slough bank to W end of NE qt NW qt.

Also a privilege to lay a pipe through my land "to be laid beneath the plow."

Deeds 57: 495 (5 Feb. 1896) James C. Foss to Diamond Springs Creamery Co., \$2000, SE qt SW qt sec 12; NW qt NW qt sec 13, both in 3N2W, 80 acres.

Deeds 57:492 (5 Feb. 1896) James C. Foss to Diamond Springs Creamery Co., 20-foot right of way running due W on N side S half NW qt sec 18 and continuing on Wly along the N side of S half NE qt sec 13.

Also, privilege to lay pipe to conduct skim milk and waste water through my lands, said pipe to be laid beneath the plow.

Also creamery to built and maintain a good and suitable fence along right of way.

Deeds 56:580 (11 Feb. 1897) Jessie Peterson to Diamond Springs Creamery Co., the right to maintain a pipe line between the creamery and the hog pens on adjoining lands to party of first part that the creamery company shall have full right to dig up and repair said pipe; running across SW qt SE qt sec 12, 3N2W.

Deeds 59:632 (11 Feb. 1897) Diamond Springs Creamery Co. to William Perrott. Board of Directors meeting 11 Feb. 1897. Whereas in the opinion of this Board of Directors the necessity of maintaining a hog pen on the acre of land purchased from William Perrott for such purpose no longer exists and the right of way to same is no longer needed, and also in the matter of the present creamery site cut off by the new road being S of the same, next to the Town Site, it is no further use to this creamery, and,

Whereas William Perrott has signified his willingness to exchange land adjoining the creamery on the N for all aforementioned parcels,

Resolved president and secretary are directed to sell

1. Hog pen lot, beginning at point 748 feet E of SW cor NW qt SE qt sec 18; thence N 30 degrees E, 448 feet; thence E 112 feet; thence S 30 degrees W, 448 feet; thence W 112 feet to beginning.

2. Right of way from creamery lot to above described land, commencing on subdivision line section 18 at SW cor of above parcel known as the hog pen lot; thence W on subdivision line to Ely line of right of way of Eel River and Eureka RR.....

Above two parcels being same conveyed to Fitzsimons and Van Duzen, 6 Oct. 1892 (Deeds 43:616)

3. All that portion of creamery lot described in deed to Fitzsimons and Van Duzer, being south of new county road next to town site of Town of Swaugers, said portion being cut off from main by new road. Wm. Perrott, President; C.C. Dickson, Secretary.

Deeds 56:555 (15 Feb. 1897) William Perrott of Swaugers to Diamond Springs Creamery Co. Beginning at SE corner of lot on which the Diamond Springs Creamery Company owns and running thence N 12.5 degrees W, 5.93 chains; thence W 1.15 chains; S 12.5 degrees E, 1.65 chains, S 70 degrees W, 3.60 chains; S 18 degrees E, 2.40 chains, N 70 degrees E, 4.36 chains, S 20 degrees E, 2.20 chains to place of beginning, 1.25 acres and being in NW qt SE qt section 18, 3N1W.

Deeds 59:630 (15 Feb. 1897) Diamond Springs Creamery Co. to Jes Peterson for \$12.50, beginning at point 16.84 chains N of quarter section corner between 12 and 13; thence N 45 degrees W, 447 chains, etc., one-half acre.

Deeds 62:546 (7 Dec. 1897) Diamond Springs Creamery Co. to Fred D. Smith. Stockholders meeting 29 Nov. 1897; president and secretary directed to lease the creamery and buildings,

machinery and personal property used in connection with and in running the same, to F.D. Smith for the period of five years, commencing 1 Jan. 1898; pay annually in advance \$750 and an additional sum, when necessary, as will pay the interest, insurance and taxes on the indebtedness of the company, to wit \$11,500 over and above the \$75.

Smith shall have privilege of making additions to the creamery and in running his milk condensing factory in connection therewith and that he shall have the privilege of purchasing the property at any time during the continuance of the lease by paying therefore the sum of \$6,000.

Beginning at SE cor of lot owned by Diamond Springs Creamery Co. and running thence N 12.5 degrees W, 5.93 chains; thence W 1.15 chains; thence S 12.5 degrees E, 1.65 chains; thence S 70.5 degrees W, 3.66 chains; thence S 15 degrees E, 2.49 chains; thence N 70 degrees E, 4.36 chains; thence S 20 degrees E, 2.20 chains to beginning, 1 $\frac{3}{4}$ acres, being in NW qt SE qt sec 18, together with the buildings and all machinery, tools and personal property used in connection with and in running the creamery and the milk pipe running from creamery in a W of NWly direction about 1 $\frac{5}{8}$ miles to the hog pens owned by Diamond Springs Creamery Co. and the right over the lands of the Diamond Springs Company, necessary to keep pipe line in repair. William Perrott, president and C.C. Dickson, secretary.

Deeds 68:93 (7 Dec. 1897) Diamond Springs Creamery Co. to Fred D. Smith, \$6000, 1 $\frac{3}{4}$ acre described in 62:546, plus list of tools and machinery

- 1 pair receiving scales
- 3 cream vats
- 1 milk vat
- 1 weighing can
- 1 16-foot cooler
- 1 cream cooler
- 1 milk heater
- 1 pair small scales
- 26 feet skim milk trough
- 13 feet cream trough
- 1 buttermilk strain
- 1 tin pail
- 1 cream trough
- 1 salt seine
- 1 pipe cutter
- 2 trucks
- 2 paddles
- 1 skim milk pan
- 1 cream trough
- wrenches, belting,
- 1 boiler
- horse harness and wagon
- 2 separators
- 50 feet of shafting
- 8 hangers
- 2 churns and pulleys
- 2 tighteners

2 boots
 1 Babcock tester
 2 pipe stocks
 pulleys
 1 pump
 1 engine
 1 speed indicator
 2 lubricators
 3 butter molds complete
 1 pair scales
 1 pump
 1 pipe vice
 100 butter boots
 1 butter worker
 2 tables
 32 feet hose
 48 feet walk
 labor, pipe fittings and valves
 milk hoist
 churn piers
 cement smoke stack
 brickwork on boiler
 7 tanks
 4 wood vats
 4 wood sinks
 pipe from creamer to spring
 cement wall in spring
 labor, pipe from creamery to hog pens
 William Perrott, president; George Hanson, secretary

Deeds 56:555 (15 Feb. 1897) William Perrott of Swaugers to Diamond Springs Creamery Co.
 Beginning at SE corner of lot on which the Diamond Springs Creamery Company owns and
 running thence N 12.5 degrees W, 5.93 chains; thence W 1.15 chains; S 12.5 degrees E, 1.65
 chains, S 70 degrees W, 3.60 chains; S 18 degrees E, 2.40 chains, N 70 degrees E, 4.36 chains, S
 20 degrees E, 2.20 chains to place of beginning, 1.25 acres and being in NW qt SE qt section 18,
 3N1W.

Deeds 63:72 (18 Jan. 1898) Diamond Springs Creamery Co. to Fred D. Smith. Board decision to sell, \$2500 for best interest of company. SE qt NW qt sec 12; NW qt NW qt sec 13, 3N2W, 80 acres.

Also, right of way 20 feet wide

Also privilege to lay pipe through lands of J.E. Foss in SE qt SW qt sec 12, 3N2W

One-half interest in right of way 20 feet wide and commencing at county road running in Wly course on N side S half NW qt sec 18 and continuing. etc...

Also right of way 20 feet wide across E side NW qt NW qt sec 13

Also, privilege to lay pipe to conduct skimmed milk and water through J.C. Foss property, excepting one-half acre sold to Jes Peterson in NE corner SE qt SW qt sec 12.

William Perrott, president; George E. Hanson, secretary.

Deeds 63:76 (18 Jan. 1898) Diamond Springs Creamery Co. to Bernard O. Johnson. Board of Directors agree to sell for best interest of company, \$5000, SE qt SW qt sec 12; NW qt NW qt sec 13, 3N2W, 80 acres; rights of way, pipe lines.

Deeds 68:95 (18 June 1898) Diamond Springs Creamery Co. to Fred D. Smith, beginning at SE corner of lot owned by Diamond Springs Creamery Co., thence N 12.5 degrees W, 5.93 chains; thence W 115 links; thence S 12.5 degrees E, 165 links, thence S 70.5 degrees W, 366 links; thence S 15 degrees E, 249 links; thence S 9 ¾ degrees E, 225 links; thence N 70 degrees E, 314 links to place of beginning, 2 ¾ acres in NW qt SE qt sec 18, together with building and machinery.

Surveys 2B:49 (8 March 1899) Between Market Street on south, Loleta Ave. on east, and County Road/railroad on west is the Diamond Springs Creamery and Milk Condensing Factory, facing Market, and to the north is Lot 90, 1 acres. The Eel River and Eureka Railroad station is further south.

Deeds 72:56 (13 June 1899) Fred D. Smith to The Cold Brook Creameries. Beginning at SE corner of a lot owned by the Diamond Springs Creamery Co. on the 78th Dec. 1897 and running thence N 12.5 degrees W, 5.93 chains; thence W 115 links; thence S 12.5 degrees E, 165 links; thence S 70.5 degrees W, 366 links; thence S 15 degrees E, 249 links; thence S 9.75 degrees E, 225 links; thence N 70 degrees E, 314 links to place of beginning, containing 2.75 acres and being in the NW qt SE qt sec 18 3N1W, together with the buildings thereon and all machinery, tools and personal property used in connection with and in running the creamery situate upon said lands and premises and the milk pipe running from creamery in a west of northwesterly direction, about 1 5/8 miles to the hog pens owned by Smith and the right over the lands owned by said Creamery Co. on the 7th Dec. 1897 necessary to keep said pipeline in repair so long as it shall remain there.

Deeds 70:151 (29 July 1899) Humboldt Milk Condensing Company, Loleta, to The Cold Brook Creameries, Lot 9, Block 6, Port Kenyon, \$300, Fred D. Smith president of Humboldt Milk Condensing Co. and Lucinda Smith, secretary.

Deeds 72:328 (10 Aug. 1900) Fred D. Smith of Oakland to Cold Brook Creameries, Inc., Loleta, \$400, SE qt SW qt sec 12; NW qt NW qt sec 13, 3N2W, described in Deed of 18 Jan 1898, Book 63:72.

Deeds 107:264 (3 April 1909) Samuel Pond as trustee for Cold Brook Creameries to Libby, McNeill & Libby. Superior Court order 7 Jan. 1909; list of many creditors of Cold Brook Creameries; Pond acting in response.

1. Lot 9 Block 6, Port Kenyon

2. beginning at point S 39 degrees E, 856 feet distant from center of section 18, 3N1W, beginning point being SW cor of lot conveyed by William Perrott to M. Fitzsimons and I.H. Van Duzer (Deeds 43:626); thence N 70 degrees E, 314 feet; thence N 12.5 degrees W, 5.93 chains; thence W 1.15 chains; thence S 12.5 degrees E, 1.65 chains; thence S 70.5 degrees W, 3.66 chains; thence S 18 degrees E, 2.49 chains to NW cor of aforesaid parcel; thence S 9 ³/₄ degrees E, 148 feet to begin, excepting right of way 40 feet wide along Sly side as granted to County by Diamond Springs

3. Land in SE qt SW qt sec 12, 3N2W, one acre on which hog pens of Cold Brook Creameries were situated, as reserved by the deed by Cold Brook to James Holmes (24 Aug. 1901; Deeds 71:572).

4. Undivided one-half interest in 20-foot right of way where county road intersects N line of S half NW qt sec 18, etc.

also, one-half interest in right of way 20 feet wide running Wly along S line NE qt NW qt section 13 and along Quill Slough

5. Right of way commencing at point where Quill's Slough intersects E line NW qt NW qt sec 13; running thence N along E line of subdivision line to NE cor thereof as reserved in deeds from Diamond Springs Co. to Bernard Johnson (18 Jan. 1898; Deeds 63:76).

6. Right of way 20 feet wide as reserved from Cold Brook Creameries to James Holmes 24 Aug. 1901 (Deeds 71:572)

7. Right to maintain pipe line; privilege granted by J.C. Foss 5 Feb. 1896 (Deeds 57:492); by Eli Bagley 4 Feb. 1896 (Deeds 56:113) and Jessie Petersen 8 March 1897 (Deeds 56:580).

Deeds 110:326 (23 July 1909) Libby, McNeill & Libby, Inc. of Illinois to Libby, McNeill & Libby of Vermont; same as Deeds 107:264.

Deeds 110:512 (13 June 1910) P. Moranda to Libby, McNeill & Libby. Water and water right in and to certain pond and right to build pumping station and to lay pipe; pond described as Swaugers Pond in SE qt SW qt sec 18, 3N1W.

Deeds 138:63 (19 Feb. 1917) Sunset Creamery Co. to Libby, McNeill & Libby, commencing at point on E line county road from Table Bluff to Dungan's Ferry, where it intersects S line of N half NW qt sec 18; thence E on said S line 24 rods 14 feet to intersection of said line with S line railroad grade of Pacific Lumber Co.; thence NWly along S line of RR grade to intersection of RR with E line of county road; thence following E line of road in SWly direction 10 rods 5.5 feet to beginning, 1.57 acres.

Deeds 137:271 (26 March 1917) Viola A. Harmon, formerly Viola A. Snow, formerly Viola A. Barkdull to Libby, McNeill & Libby. Beginning at point on Ely line of county road from Table

Bluff to Dungan's Ferry where line intersected the S line of N half NW qt sec 18; thence E along said subdivision line 24 rods and 14 feet to intersection of same with SWly line of old RR grade established by Pacific Lumber Co.; thence NWly along line to Ely line of county road; thence SWly to last named line to point of beginning, 1.57 acres.

Deeds 137:309 (17 April 1917) As in 137:271.

Deeds 138:64 (11 April 1917) Sunset Creamery Co., a California corporation, to Libby, McNeill & Libby, same as Deeds 138:63 [several deeds from Sunset to Libby for the same property, 1.57 acres??]

Deeds 141:166 (13 Nov. 1917) Sarah J. Perrott to Libby, McNeill & Libby, Lot 3, Block 12, Town of Loleta.

Deeds 143:69 (27 June 1918) A.J and E.J. Bulmer to Libby, McNeill & Libby, Lot 90 of Loleta, Surveys 2B:49.

Deeds 117:174 (13 April 1926) Libby, McNeill and Libby, a corporation under the State of Maine, principal offices at Union Stock Yards, Chicago, to United Milk Products Corporation of California, a Delaware corporation.

Parcel 1. Lot 3, Block 12, Town of Loleta

Parcel 2. Lot 90

Parcel 3. A parcel of land bounded by beginning at a point S 39 degrees E, 856 feet distant from center of section 18, 3N1W, said beginning being the southwest corner of lot conveyed by William Perrott to M. Fitzsimons and I.H. Van Duzer (6 Oct. 1892, Deeds 43:626); thence N 70 degrees E, 314 feet; thence N 12.5 degrees W, 5.93 chains; thence W 1.15 chains; thence S 70.5 degrees W, 3.66 chains; thence S 18 degrees E, 2.49 chains to northwest corner of Perrott/Van Duzer property; thence S 9.75 degrees E, 148 feet to beginning.

Excepting right of way 40 feet wide along the southerly side thereof granted to County by Diamond Springs Creamery Co. (7 April 1896; Deeds 57:523)

Also granted; two other rights of way; pipe line; and all water and water rights to pond described as Swauger's Pond located in SE qt SW qt sec 18, with right to build pumping station near pond on lands of P. Moranda, right to lay pipe; together with all buildings....

Deeds 177:177 (13 April 1926) Libby McNeill & Libby to United Milk Products Corporation of California, right to enter on P. Moranda's land for purpose of excavating, laying pipe...for waste water disposal...description of sewer.

Deeds 219:264 (29 May 1935) United Milk Products Corp. of California to Golden State Co., Ltd, State of Delaware corporation.

Parcel 1. Lot 3, Block 12, Town of Loleta [across Loleta Ave. from creamery mid-block]

Parcel 2. Lot 90

Parcel 3. Same as Parcel 3 in Deeds 117:174

OR 285:186 (26 Feb. 1954) Agreement of Merger, Golden State Company, Ltd. (a Delaware Corp.) into Foremost Dairies, Inc. a New York Corp.), continuing the name of Foremost Dairies, Inc., very long document.

OR 1669:140 (20 March 1982) Foremost-McKesson, Inc. to Familiar Foods, Inc., of Los Angeles, APN 309-123-02F

OR 1763:674 (11 March 1985) Familiar Foods, Inc. to Humboldt Creamery Association, a California non-profit agricultural cooperative, 309-123-002.

OR 2011:8244 (12 April 2011) Humboldt Creamery, LLC, a Delaware limited liability company, to Peter van der Zee, trustee of the Vernon B. Hunt, Living Trust.

References

HT (1 April 1865) Eel river valley is a beautiful place with an unexceptionable climate and generous soil. Most of the residents there are in possession of large farms, more land than they can cultivate, and experience has proved to them that a few acres well-tilled are quite as profitable as a large farm improperly worked. Here, then is a chance for a great number of persons, who incline to agricultural pursuits to secure for themselves a home in really a desirable place and upon terms which are not beyond reach of those of limited means....

FE (6 Sept. 1878) Threshing machines are busy, wheat, oats, barley

FE (18 Oct. 1878) The Fair; Humboldt Agricultural Society; horses, best bull, best bull under 3 years; best milch cow; best heifer under 3 years; best Cotswold ram; best Merino ram; best Southdown ram; best Leicester am; more sheep; chickens.

FE (14 Feb. 1879) Butter Boxes—Grinsell & Wittman are manufacturing 2300 large and small butter boxes for Mr. Adams of Port Kenyon. These are a new patent boxes and are the best in the state. They almost give them away....

FE (21 March 1879) Ferndale....Eel River valley has thousands of acres of land as productive as can be found anywhere. Wheat, oats, barley, rye, potatoes, beets, carrots, turnips, cabbage, etc. No mention of milk.

FE (6 June 1879) We are informed by Mr. Morrison and Mr. Matthews that there never was any better feed in their section of country, and that the dairies are turning out any quantity of butter, but there is no money.

FE (20 Aug. 1879) For Sale, ranch, 3 miles above Eagle Prairie, 360 acres, 100 tillable; 40 under cultivation, 40 dairy cows, 30 head young stock, horses, hogs. J.B. Gold, Rio Dell.

FE (9 April 1880) For Sale. First class butter boxes.

FE (23 April 1880) Pasturage for 15-18 cows at Port Kenyon.

FE (20 Aug. 1880) To the Dairymen—All persons desiring to store butter, preparatory to shipping, can do so at the Port Kenyon store.

FE (3 March 1881) The value of butter produced in the Bear River dairies....

FE (10 March 1881) Butter is 70 cents per roll at Table Bluff.

FE (3 June 1881) Meeting of Eel River Valley Agricultural Society; motion passed to locate cheese factory within one mile of Ferndale.

FE (2 March 1882) A New Churn Motor—Mr. S.S. Johnston of the Ocean House dairy has just brought out an improvement in the method of running the square or box churn in common use. By means of this motor, one man can easily handle the largest churn made. It will almost entirely

do away with expensive horse power. It can be used on small churns enabling a child to perform the labor that otherwise would be required of a man. The machine can be seen at the Brick Store.

FE (15 Dec. 1882) Feed in the Bear River and Mattole dairy country is fine.

FE (15 June 1883) A note from Bear River informs us that dairying is in full blast with plenty of feed, although it has commenced to scorch in some places. The writer is of the opinion that the dairying season will be short.

FE (21 Sept. 1883) Ninth District Fair....In the stock lines, J. Russ has 11 head of Durham cattle, which show the advantages of this breed for beef and milk. He also shows one Jersey heifer. D. Bryant has also a thoroughbred Durham cow of the milking variety. In this lot of Durhams are shown three distinct varieties. The beef Durham is from the noted Si Morrison Bear River herd, which surpass in beef production qualities of all others. They are also more than average milkers. The flat horn bull, Joaquin, represents the dairy or milk producing Durham. Joaquin cost, when a yearling, \$250. The pure deep red Durham bull, Roderick, is the representative of the combined milk and beef variety.. Nat Hurlbutt, the Bear River dairyman, shows the Ayershire breed in cows, heifers and bull. J. Graham shows a Jersey cow, Jersey bull calf, and a Jersey heifer, and a four-year-old Holstein bull....

FE (17 Nov. 1883) To Our Dairymen: Letter from John A. Stanley, president of the California State Dairymen's Association, announcing annual meeting held in San Francisco, but so few attended that they are calling general meeting Nov. 23 in S.F. to take steps to secure enforcement of the law regulating the sale of bogus butter or oleomargarine.

FE (2 Feb. 1884) The cheese factory meeting held at Coffee Creek school only amounted to a general talk and exchange of ideas without coming to any definite conclusion about erecting a factory. This country is certainly large enough to support a large factory. That good cheese can be made in this valley has been demonstrated....We understand. That the milk from 400 cows could be obtained under fair inducements.

FE (23 Feb. 1884) The Little Jersey—Article from Standard about whether the Jersey cow should be admitted to our dairies. Before casting aside our present graded cows and adopting "the Islander" we should look into the matter carefully and ascertain if we can derive any benefit by letting them either wholly or partially into our dairies....Produce more butter fat, but smaller quantities of milk; maybe use bull which produce high-butter fat cows with large-quantity producing cows.

FE (1 March 1884) Si Morrison tells us that the dairymen have commenced the season with the most favorable circumstances.

FE (29 March 1884) Visit to Mazeppa Ranch, one of Mr. Russ principal dairy ranches, one of largest barns in county; 150 cows milked during the butter season, 20 men employed.

FE (7 June 1884) Communication from Petrolia. I had the pleasure the forepart of the week of riding over the dairy ranch of Mr. J. Everts....heavy growth of grass on his range. Mr. Everts' stock is looking well and his cows are making a good average per head of butter.

FE (21 Feb. 1885) The floor of the new cheese factory is in splendid condition for dancing; dance next Friday.

FE (25 April 1885) What is a Good Shorthorn and What is a Shorthorn Good For? By Wm. Warfield, Kentucky. Good for looking at; Good to live with; Good to live off of. It is a confirmed fact among practical citizens that no other can equal this as a milk producer. The Scott and the diminutive Kerry may excel the average quality of his beef, the coarse offered Hereford may rival him in its quantity, the little Brittany cow and the Jersey may surpass him in the quality of milk, the Holstein may equal him in its quality, but it is a fact that wherever there has been long continued and satisfactory trial, the grazier prefers the shorthorn and the dairyman will have no other....whether the object be beef or milk, the shorthorn is the best....

The shorthorn is good above all others as the farmer's single friend. If when tried for beef, he makes the best beef producer, and tried for milk, he makes the best dairy animal, he is the only variety of his great family that, when kept by the average farmer, is a truly profitable investment in both milk and beef. The Jersey will give the family milk but what can you get for bull calves? The shorthorn will give the family milk and the bull calves will sell as the best young beef stock in the market....The farmer must make everything pay at both ends.

FE (9 May 1885) The yield of butter this year will be hardly worth mentioning.

FE (10 Oct. 1885) Fair Premiums. Durham bulls, Jos. Ross' Roderick; cows; Jersey and Alderney as one class, cows; Ayrshire bulls and cows; Holstein bulls and cows.

FE (3 July 1886) Oleomargarine discussions in the press and Congress.

FE (10 July 1886) Best Cows for the Dairy [letter from H.S. Woods] 40 years of dairy experience. The best cows I have ever tried or seen for the dairy and for beef are the red polls. They are just what the dairymen of Humboldt want. Being hornless, they are nice to handle....They have been bred for the dairy in England for more than 100 years and will give milk the year round. [Also known as red muleys] The dairymen here have not taken the pain to raise good butter cows that they have in the older states....It is poor policy to keep such cows and raise heifers from them, when a person can get a cream tester for a dollar that will tell them at once whether a cow is worth keeping.

FE (17 Dec. 1886) John W. Rogers of Capetown informs us that the feed is in excellent condition on Bear River and that the prospects for a good dairying season were never better. Mr. Rogers is already milking 15 heifers and he says B. Genzoli is milking 25. From Jan. 1st to April 1st, the season begins.

FE (20 May 1887) Eel River valley is noted for its fine dairies and good butter and or friend Jim Christiansen of Port Kenyon does his share toward keeping up that reputation. The butter he presented us was as fine as can be made anywhere.

FE (10 June 1887) Considerable butter is moving from the valley. An immense quantity will be made in southern Humboldt this year.

FE (12 Aug. 1887) An immense quantity of roll butter was shipped on the last trip of the Hume from Port Kenyon. Roll butter is up, consequently our dairymen feel way up.

FE (11 Nov. 1887) The Vedder Cheese Factory--....Mr. Vedder, the proprietor, showed us through the establishment....The factory is run on the community principle, the milk being furnished by about 22 of the neighboring dairymen, Mr. Vedder receiving two cents a pound for manufacturing the cheese. Eleven hundred fifty pound cheeses have been made this year....This year's business far exceeds that of the previous year....

As to the profit to dairymen in this institution, the milk, which in the shape of butter, would bring them 20 cents...30 cents if made into cheese....

FE (23 Dec. 1887) The Standard gives the yearly product of butter in Humboldt County at 200 [2000] tons. The butter yield in southern Humboldt alone reaches 750 tons.

FE (24 Feb. 1888) Mr. and Mrs. John W. Rogers of Capetown will accept our thanks for a generous supply of delicious roll butter made on their dairy on Bear River.

FE (9 March 1888) Homestead for Jane Vedder.

FE (16 March 1888) Our Dairies—The following affidavits taken from the pamphlet on southern Humboldt will give outsiders some idea of what a dairy ranch in Eel River valley is good for.

Fred Doe: 32 cows dairied by him near Ferndale between 1 Nov. 1886 and 1 Nov. 187, he made 8,320 pounds of butter; received for same \$2080; from pork fattened at the dairy, \$150; sale of calves \$200; average profit \$76 per cow; 60 acres of pasture.

J.P. Jacobsen: 73 cows at Port Kenyon; 18,128 pounds of butter between 1 Oct. 1886 and 1 Oct. 1887, \$4796.33; received for 15,465 pounds of pork at 4 cents per pound, \$618.50; cash for 17 calves \$170; return of \$76.50 per cow; 80 acres.

E.A. Williams: 75 cows for 1887, 17,875 pounds of butter; aver 238 pounds per cows \$68.40 per cow at 25 cents per pound; \$4,468.75 for butter; 6500 pounds pork \$250; 65 calves for \$406.25, 140 acres; 150 tons of hays (peas and clover) on 30 acres.

E.C. Erickson: 33 cows, 1 Oct. 1886 to 1 Oct. 1887; 7590 pounds of butter for \$1897.50; 11 calves for \$99; 3,350 pounds of pork, \$134; \$64.25 aver per cow on 72 acres.

FE (17 Aug. 1888) Among the number of those who are transforming their farms into dairies is Mr. Wm. Johnston of Grizzly Bluff. When seeded down, he will have a fine dairy farm.

FE (31 Aug. 1888) Three cheese from the Vedder Cheese Factory in the Coffee Creek district are to be exhibited at the state fair.

FE (14 Sept. 1888) The box butter in the Port Kenyon warehouse awaiting shipment by the Hume was taken to Hookton Wednesday and forwarded to the steamer Humboldt on the bay steamer Silva. The Humboldt sailed that day for S.F.

FE (14 Sept. 1888) Public Meeting—Dairymen Attention. Meeting of Eel River Valley dairymen. Sept. 18 for the purpose of discussing the recent action of certain commission houses of S.F. in shipping fresh roll butter from the east and placing it on the markets of this state in competition with the California product.

FE (14 Sept. 1888) Letter from G.W. Byard regarding above issue, suggesting boycott of commission houses doing that.

FE (21 Sept. 1888) The Dairymen's Meeting; general agreement that most dairymen were satisfied with the commission houses; Byard named about nine companies; Dairymen weren't interested in boycott.

FE (21 Sept. 1888) Glenbrook Dairy Farm; owned by A. Keohan. A beautiful and valuable place; cream separator, etc. [very small print] situated near Coffee Creek, 220 acres; DeLaval Patent Cream Separator described; power source St. Alban's Tread Horse Power of two-horse power.

FE (22 Feb. 1889) The new dairy house on the place of Wm. Washington in the Coffee Creek section will be one of the finest in the valley when completed.

FE (1 March 1889) Milkers and Dairymen. Eureka Employment Agency has several experienced Swiss milkers and dairymen on its list and anyone wishing to hire a hand can be accommodated.

FE (1 March 1889) Johnston Bros. own one of the finest dairy ranches on Bear River; gave Enterprise delicious butter, several rolls.

FE (15 March 1889) Russ Estate; cows and dairies to heirs.

FE (10 May 1889) Bear River Ridge Notes—95 cows being milked at Mountain Glen ranch, property of Bertha Russ; 95 cows at Mazeppa, Mrs. Z. Russ making 114 pounds butter per day; has a cream separator run by Mark Fulmore of the Island; Green Pond, 74 cows, Miss Georgia Russ; Seattle dairy, 100 cows, Miss Z. Russ.

FE (10 May 1889) Number of dairymen delivering hogs for Russ Market.

FE (24 May 1889) Bear River Notes—What Cheer, Edith Russ ranch, 90 cows and making lots of butter.

FE (14 June 1889) Wanderer's Notes—96 cows milked at Wm. Russ' Bear River ranch; Ocean View, owned by Mrs. Coombe, 86 cows, 93 pounds of butter per day; Jesse Walker milking 86 cows on his ranch.

FE (28 June 1889) Robarts Bros. desire to inform those dairymen and shippers that they can have their names added to the list to receive weekly postals regarding sailing times.

FE (28 June 1889) The dairymen will not commence rolling their butter until the first of August, a month later than usual.

FE (5 July 1889) Woodland Echo ranch milking 64 cows.

FE (20 Sept. 1889) Revolution in Butter Making.

FE (1 Nov. 1889) The rain has delayed work at the creamery considerable. The skeleton of the new building is up, but it will be fully 60 days before the creamery is ready for business. In connection with butter making a ton and a half of ice will be manufactured at this institution each day and cold storage will be provided for fruit, eggs, meat, etc. The creamery company will offer a sufficiently high price for milk to induce dairymen to sell their milk instead of making it into butter themselves.

FE (15 Nov. 1889) It is thought that the creamery will be ready for business by the last of this month or the middle of next. A butter maker arrived on the last steamer and the new institution will be set in motion for a trial run as soon as possible. Providing sufficient milk can be secured, it will be kept running all winter, but otherwise it will be shut down until spring opens. The buildings in course of erection are substantial and neat structures.

FE (13 Dec. 1889) Things are at a standstill at the creamery this week, awaiting the arrival of the machinery for the ice manufactory, which is expected now in the course of a few days. Mr. Stewart was to return from San Francisco on yesterday's Pomona.

FE (3 Jan. 1890, Friday). The Creamery—It afford the Enterprise much pleasure to be able to state that the Humboldt Creamery is now in operation, having started on Monday morning under very favorable prospects. The machinery of the new institution works like clockwork, and Mr. Stewart, under whose general supervision the new establishment was erected and equipped, has established the fact beyond the possibility of dispute that he thoroughly understands and has completely mastered the business he has chosen to follow. This is the first real creamery on the eastern plan in California and Ferndale may will be proud of starting an enterprise that promises a most important forward step in one of California's leading industries.

The Humboldt Creamery is second to but two out of 2000 in the United States and for arrangement and equipment second to none. The main creamery building is 30x80 feet and rests on a solid brick foundation. Half of the building is used for manufacturing butter and the other half for cold storage purposes, to store butter, eggs and other perishable. The capacity of the creamery is estimated at 3000 pounds of butter per day, two patent cream separators, two churns and two butter-workers operated by steam being necessary to perform the work. The cold storage apartments are sufficiently large to store 60,000 dozen of eggs, which can be kept from spring to winter in a perfect condition. The ice factory is 30x30 feet and is operated by the same power as runs the creamery. Ice will be manufactured in ample quantities to not only supply the storage rooms, but the county demand for that article as well. Those interested in the creamery feel confident that their investment will prove a profitable one and expect by the time spring fairly opens to receive milk in sufficient quantities to keep the creamery in steady operation. We understand that Mr. S.H. Paine is to act in the capacity of manager of the new institution and a more competent, reliable and trustworthy gentleman could not have been selected.

In connection with this notice, it is but justice to state that J.W. Blakemore superintended the construction of the creamery building and C.L. Fuller, the placing of the machinery, all of which was executed in a manner most satisfactory to those interested.

The officers of the creamery association are President Ira A. Russ, Vice-President N. Hurlbutt; Secretary and Manager S.H. Paine; Treasurer F.G. Williams, who with P. Calanchini comprise the Board of Directors. The stockholders in the corporation are: Z. Russ & Sons; Russ, Early & Williams; Russ, Sanders & Co.; Mrs. M. Henry; C.A. Dow; P. Calanchini; N. Hurlbutt; and S.H. Paine.

FE (24 Jan. 1890) The Humboldt Creamery Co. has rented the Vedder Cheese factory at Coffee Creek for one year. It is the intention of the company to put in a couple of separators and receive milk at that place. The cream will be hauled to the Arlynda creamery to be made into butter.

FE (7 Feb. 1890) The ice machinery for the creamery at Arlynda has been at Singley's for several days but cannot be transported over the river until the ferry boat is in operation again.

FE (7 Feb. 1890) The Humboldt Creamery at Arlynda has closed down for a few weeks or until milk becomes more plentiful. The dairy season has not yet opened in the valley.

FE (14 Feb. 1890) The ice machinery for the Humboldt Creamery at Arlynda which has been lying at Singley Station for some time past, was shipped to Rohnerville depot Monday and hauled to Arlynda by way of the Calais ferry by Herb Lewis and Charley Crane the first of the week. It is being placed in position.

FE (14 March 1890) Creamery, Cold Storage and Ice Factory—The most important industry in southern Humboldt is, probably, that of the dairy, and from the result of this most disastrous season, we gladly turn to a subject in which we think we can see a little hope for the butter maker. We refer to the Humboldt Creamery, Cold Storage and Ice Factory. Here are three important industries under one management, which will, in our opinion, go far towards returning the dairymen from their present embarrassed condition.

The new creamery system will doubtlessly have a marked and immediate effect upon our present method of dairying, and will in time completely revolutionize our process of butter making. The private dairy will soon be a thing of the past, as has been experienced in all other butter-producing states. Probably the most noticeable of the winning qualities of the creamery system is that of economy. The broad principle of co-operation is embodied in its management in as much as it does the work of twenty dairies at the same expense as that of one. The purchase of milk frees the dairyman of all expense in matter of butter making, kegs, salt, transportation, and commission, as well as the trouble and anxiety often caused by incompetent and unscrupulous commission merchants. The creamery will make settlement with its patrons monthly, the effect of which will be to greatly curtail the present long credit system and enable the dairyman to figure out his financial standing at all times. One of the most important advantages of the creamery process is in the production of an even or uniform grade of butter. The markets demand it, and Humboldt county has heretofore suffered greatly on account of its thousand and one kinds. The superiority of creamery butter will create a continual demand at advanced prices, as the market can never be overstocked with the finest grade.

The cold storage department is of the dry air type and while a necessary adjunct to the creamery, for the purpose of keeping butter sweet and solid during the season, is of sufficient capacity to store 60,000 dozen eggs or large quantities of other perishables. It creates a cash market for eggs, and by this system of cold storage, they will keep spring to winter and can be bought for ten and fifteen cents and preserved until worth 40 or 50 cents in such condition that the most expert handler cannot distinguish between them and the fresh article.

The ice factory is the first one established in the county, and its capacity on one-and-a-half tons per day is sufficient to supply Eureka and adjacent towns, besides furnishing the necessary quantity to the cold storage department. Thus, thousands of dollars which annually go to ice dealers in San Francisco will remain in the county.

In this community our richest men are not numbered among our meanest, and the enterprise displayed by a few in thus securing the first creamery on the Pacific coast will prove to be the source of great advantage to our section. Humboldt should, and now will, have a say in the butter market of San Francisco. May Providence send us more John Stewarts to awaken into life the sleeping resources of our favored land.

FE (21 March 1890) The creamery at Arlynda is receiving increased quantities of milk daily, and it is beginning to look decidedly like business at that institution.

FE (21 March 1890) Mr. Ira Russ tells the Mail that out of 1500 dairy cows in the Bear River section, they have lost only 70 or 75 head. Perhaps 50% of the calves have died, but not more than 3% of the stock cattle. The loss on Redwood has been great, perhaps 33%. The loss of sheep on Mad river he thinks may reach two-thirds of all the band.

FE (4 April 1890) If we are informed correctly, the creamery company recently organized at Alton does not intend putting in an ice manufacturing machine, but will purchase ice for use in its cold storage department.

FE (4 April 1890) The Humboldt Creamery is shipping roll butter to San Francisco.

FE (18 April 1890) The Humboldt Creamery is preparing its butter for market in fine style. Assistant butter-maker Averill showed us through the cold storage room of this establishment the other day, and the roll butter therein awaiting shipment, was a fine sight to look at. The square rolls, in particular, are beauties and actually make one hungry to look at them. The Humboldt Creamery is certainly turning out a fine article of butter.

FE (18 April 1890) C.C. Dickson [said] that G.W. Byard, on the Jesse Dungan place, has his cream separator running and in addition to handling the milk of his own cows, is also handling the milk of 250 cows belonging to his neighbors. Mr. Byard charges as much per pound for separating the creamer and making it into butter.

FE (16 May 1890) Owing to the large amount of milk received at the Humboldt Creamery at Arlynda, Manager Payne has been compelled to add another cream separator on the machinery of that institution.

FE (13 June 1890) The Humboldt Creamery has again reduced the price of milk, this time to 50 cents per hundred. Many of the dairymen decline to sell at that figure and have gone to making their own butter. The low price of butter is raising the mischief all around.

An elevated water tank has been constructed at the Humboldt Creamery.

FE (13 June 1890) It was expected that operations at the Alton Creamery would commence the first of the week. A feed mill is to be run in connection with the creamery.

FE (20 June 1890) The Humboldt Creamery—S.H. Payne having tendered his resignation as manager of the Humboldt Creamery, Charles Calachini has been selected by the stockholders of the company to fill that position with Judge Smith as secretary. On Monday the price for milk will be advanced to 55 cents per hundred, and a further advance will be made as soon as the price of butter will warrant it. The Coffee Creek branch of the creamery is to be discontinued. After this week, Mr. Hadley will still continue as chief butter maker.

FE (20 June 1890) Some of the Grizzly Bluff dairymen are hauling their milk to the Alton Creamery where they get 60 cents a hundred for it with half of the ferriage paid.

FE (27 June 1890) The Humboldt Creamery is receiving about nine tons of milk daily. The Coffee Creek branch has been discontinued.

FE (8 Aug. 1890) The Humboldt Creamery is now paying \$1.00 per hundred pounds for milk. This is equivalent to 25 cents per pound clear for butter.

FE (16 Jan. 1891) There is strong talk of another creamery association being established on the Island. Several of the leading dairymen of that section are mentioned in connection with the venture.

FE (6 March 1891) The Humboldt Creamery did not start receiving milk Monday as was announced, opening day having been postponed one week.

FE (20 March 1891) Another Creamery—The dairymen of the Grizzly Bluff, Coffee Creek and upper Salt River sections are seriously considering the project of erecting a creamery at some location in that neighborhood. A couple of meetings have been held to discuss the question....

FE (27 March 1891) The amount of milk received at the Humboldt Creamery at Arlynda is daily increasing, so manager Smith informs us. He expects to have all the institution can profitably handle before many days.

FE (3 April 1891) The Humboldt Creamery is handling about five tons of milk daily. Milk is received twice a day.

FE (10 April 1891) Creamery—The Grizzly Bluff Creamery is now a settled fact. The owners of 500 cows have united and a creamery will be immediately erected on the Jos. Davenport place. The capital stock is \$10,000, 500 shares at \$20 per share. The stockholders are: Joseph

Davenport, J.N. Lund, Joseph Aggeler, L. Church, M. Martin, C.H. Southmayd, H.T. Payne, G.C. Barber, John Kemp, W. Worthington, and two or three others.

HT (17 April 1891) The waste milk at the proposed Grizzly Bluff creamery will be forced by a steam pump a half mile to the hog pen, which is to be located on the Davenport field. All smell to neighbors and the public traveling the road will thus be avoided.

FE (17 April 1891) The Articles of Incorporation of the Grizzly Bluff Creamery have been filed for record. Twenty stockholders. Board of Directors: J.A. Davenport, L. Church, J.N. Lund, L.L. Reese and G.C. Barber.

FE (17 April 1891) Notice to Contractors—Notice is hereby given that sealed proposals will be received by the undersigned until Friday, April 24, for the construction of the proposed Grizzly Bluff creamery building. The plans and specifications can be seen by application to J.A. Davenport, Grizzly Bluff.

FE (1 May 1891) The Humboldt Creamery at Arlynda has been greatly improved since last season, and is now most conveniently arranged. A large addition to the main building has been erected, the separators are now elevated above the cream vats, the butter room has been enlarged, and the steam power is now used in hoisting the milk to the weighing scales. Under the new management, two men Messrs. Hanley and Spencer, do the entire work of the institution. Judge Smith is evidently a good manager.

FE (8 May 1891) The Humboldt Creamery is manufacturing about 8500 pounds of butter each week.

FE (8 May 1891) Butter Extractors—The new Grizzly Bluff Creamery is to be supplied with two “Butter Extractors,” a comparatively late invention which not only does the work of the cream separator, but in addition makes the cream separated into butter simultaneously [long description of how it works]

FE (8 May 1891) Work on the new Grizzly Bluff creamery will be commenced Monday by the contractors Reese and Bauer.

Fe (22 May 1891) After today the Humboldt Creamery will pay 70 cents per hundred.

FE (22 May 1891) The owners of the Centerville Creamery are continually improving that establishment. The engine now rests on a new brick foundation laid by H.H. Niebur and the boiler has been treated to a thick coating.

FE (22 May 1891) [refrigerator installed at Milwaukee saloon; ice now available for drinks.]

FE (29 May 1891) Mazeppa News—137 cows milked daily churning yielding 159 pounds; about all of which goes into fresh roll to supply the Eureka market....

FE (24 July 1891) A State Dairyemen's Association to be incorporated at San Francisco on July 30th for dairymen; for purpose of controlling butter markets themselves; want to keep out butter made out of state, etc.

FE (24 July 1891) The Grizzly Bluff creamery started work in dead earnest last evening.

FE (7 Aug. 1891) The Humboldt Creamery is paying \$1.00 per hundred.

FE (7 Aug. 1891) The Grizzly Bluff Creamery—[very long article]...The creamery is situated on the Jos. A. Davenport place, and is about four and a half miles from Ferndale. The main building is 36 by 66 feet and two stories high, with a front projection 16x18 feet, also two stories with a rear addition of one story, 16x24 feet. The front projection, or at least the upper story, is used as a weighing and receiving room, the lower story being floorless and arranged for a driveway for the teams delivering the milk. The rear addition is used as a boiler room and is supplied with a 15 horse-power steel boiler made by the Langford Bros. of Eureka. The hoisting apparatus in the weighing room is one of the most perfect contrivances we have ever seen and was designed by R.A. Simpson of Ferndale, who, by the way, has planned and arranged the new creamery in all its detail.

The main building is divided into six different apartments which can be better described as we follow the course of the milk after it is weighed into the 600 gallon vat in the receiving room. From this receiving vat, the milk passes through feed pipes to the separating room, 14x17 feet, which contains two United States Butter Extractors, which, owing to the fact that the milk cannot be cooled to a sufficiently low temperature, are now used as separators, each extractor having a capacity of 2300 pounds per hour. These extractors work to perfection, and it is estimated that they can do the work of five of the ordinary separators. As the cream is separated from the milk, the skim milk being disposed of in a manner which will be hereafter described, the cream passes to the cream room, 17x20 feet, into vats, three in number, with a capacity of 500 gallons each. These vats were made by Mr. Simpson and Kausen & Williams, and are perfect in their construction, and so arranged that the cream they contain can be raised or lowered to any desired temperature by the means of a pipe, which furnishes either steam hot or cold water, to the chambers surrounding the vats. In the cream room, one of W.F. Kausen's patent cream coolers is also in use, and works to a charm. From the cream vats, the cream passes to the churn room, 17x26 feet, where two, 300-gallon churns, manufactured by Mr. Simpson and supplied with the Gifford Aerated Irons, are in operation. This apartment is also to be supplied with cheese presses, it being the intention another season to manufacture cheese at the creamery as well as butter, the upper story of the main building being left in its entirety for a cheese-curing room.

Once churned, the butter passes on to the butter-making room, 17x19.5 feet, where it is finally prepared for the market. An imported Rice butter work occupies one corner of the butter room and after salted and worked sufficient, the butter passes to the tables where it is rolled or packed as the case may be.

Adjoining the butter making room is a storage room, where the butter is stored until shipped. This room is also 17x19.5 feet. The engine room is 18 feet long and 17 feet wide and is supplied with a 12-horse, center-crank Nagie engine which, propelled by the steam from the boiler, furnishes the power to operate all the machinery connected with the creamery. The extractors, churns, butter-workers, etc. all operate by steam and run like clock work. The skim

milk, as it leaves the separators, is forced to a hog pen a quarter of a mile distant by means of a steam force pump....[good drainage, ventilation, sliding doors, whitened walls down to about five feet of the floor, where an oil coating starts]

The walls surrounding the cream and butter-making rooms are 12 inches thick, filled with sawdust and supplied with open chambers through which a free circulation of air passes, thus keeping these apartments with the aid of other ventilators perfectly cool. The water used in the creamery is pumped from a well into a 5000-gallon tank, elevated on a platform back of the building....The creamery building was erected by Messrs. Reese, Bowers and Wooldridge....All the plumbing work and tinning was done by Kausen & Williams....The plans for the creamery were prepared by R.A. Simpson of Ferndale....From the time the milk reaches the weighing room until it leaves the churn, it requires no handling, passing from one apartment to another through pipes or drainways. Steam is made to do all the heavy labor....

The Grizzly Bluff Creamery is owned by a joint stock company with the following Board of Directors: J.A. Davenport, President; G.C. Barber, Secretary G.W. Sweet, Treasurer; L.L. Reese and L. Alexander. Cost of Creamery \$6000, capacity 1500 pounds of butter per day. Peter Frey, head butter-maker; Will Slingsby, assistant; Will Fuller, engineer; six tons of milk are now being received each day.

FE (11 Sept. 1891) Dairy and stock men should see the picture of Red Polled cattle owned by H.S. Woods and Son of Blue Lake in the window of L.H. Miner.

FE (25 Sept. 1891) Ferndale and Its Wonderful Dairies—Frank S. Chapin, the gentleman who recently visited our valley in the interest of the State Board of Trade, has written the following account of his visit for the Rural Press, which we deem sufficiently interesting to copy.

In a hurried trip the other day from Eureka, we saw a tract of some thousand acres of bottom land producing in that moist climate such a growth of feed and sustaining such swarms of cows as to suggest the title. Old fashioned red clover grows and keeps growing. Folks cut three crops of hay and pasture before and after. Some of the best dairies keep a cow to the acre and they insist upon it that by soiling or ensilage they can keep two. Even a cow to the acre means a great deal. Mr. Jacobs rents his 100 acres and his 100 cows for \$2,500 per year, and the tenants make money, too. This is a 10% rental on \$50 for each cow and \$200 for each acre, the Irish rule of 20 years purchase means 5%. The average profits of American farmers are claimed to be 3%....

Mr. James Smith of the Humboldt Creamery has just purchased the Babcock test, and is debating means of reconciling his patrons to selling milk by test.

Humboldt Creamery. The writer visited a very fine plant at Ferndale the other day. It was furnished by John Stewart, the famous creamery man of Iowa, and cost complete, ice factory and all, \$15,000. There are five DeLaval Separators, a cooler, two large power churns, a power worker, a fine boiler and engine and an elaborate ice plant. It has proven a great encouragement to dairy extension and very satisfactory to its patrons....

The milk should be fed out on the farm where it is produced and directly from the separators. To haul long distances as to a creamery, then wait and possibly take sour milk from a vat is costly and unprofitable, therefore, we would recommend separating stations where neighbors owning 100 to 300 cows should separate their cream at a central farm. Let the creamery be centrally located to as many of these stations as convenient and send its wagon and wooden tank every day for the cream. With good machinery and two assistants, a buttermaker

can handle a daily output of 1,500 pounds in tubs. The buttermaker is the only expensive help needed and a large plant is far cheaper according to capacity....At Grizzly Bluff and Alton are fine creameries....

FE (9 Oct. 1891) Dairymen's Meeting called to discuss merits of the recently organized State Dairymen's Protective Association and whether to send a delegate to its called meeting in San Francisco.

FE (16 Oct. 1891) So few showed up to the meeting that it was not even called to order.

FE (18 Dec. 1891) R.A. Simpson has completed the drawing of plans for the new creamery soon to be erected on Arcata bottom.

FE (15 Jan. 1892) Adv. Creamery Headquarters! I am prepared to furnish plans or build and equip creameries of any capacity on short notice. Agent for the United States Extractor Separators. I also manufacture horse powers, churns, butter workers, moulds of all kinds stamps and boxes. R.A. Simpson, Ferndale.

FE (22 Jan. 1892) The Ferndale Creamery Co. has elected the following officers: P. Jacobsen, president; L. Petersen, secretary; J. Rasmussen, superintendent; and the following directors: J.P. Jacobsen, P.J. Petersen, L. Petersen, J. Rasmussen, and P. Jacobsen. The company has sold its old boiler and engine and have placed an order with the Langford Bros. of Eureka for a 15 horse power boiler and ten power engine, the old boiler and engine not being large enough for the company's use.

FE (29 Jan. 1892) The Humboldt Creamery purchased during the last season a million and a half pounds of milk from our dairymen. This creamery will resume operations about the first of March.

FE (29 Jan. 1892) The hog pen connected with the Humboldt Creamery is to be moved to a flat on Salt River at the terminus of the Jackson Walker Lane. The skim milk will be forced through 1,000 feet of pipe to the pen by a steam pump, so Superintendent James Smith tells us.

FE (19 Feb. 1892) The Eel River Creamery Co. have given R.A. Simpson an order for two extractor separators and a butter worker. We understand that Mr. Simpson is to be awarded the contract for furnishing the new creamery with all its necessary machinery, when same is ready.

FE (19 Feb. 1892) The articles of incorporation of the Eel River Creamery Co. have been filed for record. The directors for the first year are: C.G. Decarli, Alex Christian, Jno. Vermini, C.E. Spear and Neil Friel. The capital stock is \$8000, \$4000 of which has already been subscribed. The other stockholders beside the directors are Chas Regli, G.B. Etter, Peter Silacci, Furrer Bros. E.J. Etter and Christian and Renner.

FE (26 Feb. 1892) Through some unaccountable reason the plans for the new Eel River Creamery which were prepared by R.A. Simpson at Arcata and mailed....never reached Ferndale. A new set of plans will have to be drafted.

FE (4 March 1892) Plans found; The Eel River Creamery will be in full blast this season.

FE (4 March 1892) Stockholders of Eel River Creamery Co. elected officers: C.G. Decarli, president and manager; Alex Christian, vice-president; A Berding, treasurer; C.E. Spear, secretary.

FE (4 March 1892) Chas. Regli has leased the Eel River Creamery Co. for 10 years, 1.36 acres of land in section 5, 2N1W.

FE (4 March 1892) The Ferndale Creamery will be ready for business in about 10 days or two weeks. The Humboldt Creamery started up March 1st.

FE (18 March 1892) The Ferndale Creamery has been running some since our last. The new machinery works fine.

FE (25 March 1892) A 12-horse power engine for the Eel River Creamery arrived on Sunday's Humboldt and Langford Bros. have just completed a 15- horse power boiler for the new institution.

FE (25 March 1892) The Humboldt Creamery at Arlynda is receiving about six tons of milk daily against 1.5 tons at this time last year; 70 cents per hundred.

FE (1 April 1892) The supply of milk at the Humboldt Creamery is increasing daily and it was necessary to set up another separator last week. Manager Smith expects to handle about 20 tons of milk daily when the season fairly opens, over twice the amount the creamery is now receiving.

FE (1 April 1892) Cheese is now being made at the Waddington cheese factory. Mr. Vedder, the proprietor, understand his business thoroughly and turns out as fine an article as can be secured in this state or in the United States.

FE (1 April 1892) Fortuna's new creamery will be located on Cameron creek.

FE (8 April 1892) The articles of incorporation of the Blue Lake Creamery Association were filed last week....

FE (8 April 1892) The Grizzly Bluff Creamery turns out about 300 rolls of butter a day now. Walter Church hauls the product to the station twice a week.

FE (8 April 1892) Carpenter Kerri expects to complete the Eel River Creamery building in a few days, but it will be a month before it is ready for business....

FE (15 April 1892) The Eel River Creamery, which will be ready for business in a few weeks, will have an excellent system of drainage, being situated but a short distance from Salt river, and of sufficient elevation to afford ample fall.

FE (29 April 1892) R.A. Simpson has presented us with a picture of Arcata's new creamery. It is a splendid photo, and Simpson, Spencer, Madsen, Dolson, Turner, and the rest of the boys loom up like 60 cents in a fog.

FE (13 May 1892) The Eel River Creamery made a trial run Saturday and is now down to work in dead earnest....

FE (20 May 1892) The Babcock Tester....—the Babcock Milk Tester is now employed at the Arcata Creamery, and is giving the most satisfactory results. The company buys the milk and pays for it according to the amount of butterfat it contains. The report sent to Mr. Simpson for April shows the average of all milk received at the creamery to be 3.55% or 3.55 pounds for every 100 pounds of milk. The highest individual average was 4.2% and the lowest 3%. At the rate of 19 cents per pound for butterfat, the milk costs the creamery on average 67.5 cents per hundred pounds. The highest individual price paid was 79 and 8/10th cents per hundred and the lowest was 57 cents per hundred. The Arcata company and the dairymen seem well pleased....

FE (20 May 1892) The new Eel River Creamery turned out 500 pounds of butter Tuesday and 550 pound Wednesday.

FE (20 May 1892) The stockholders of the Ferndale Creamery Association will meet in annual session Saturday.

FE (27 May 1892) The Eel River Creamery—On last Tuesday the editor visited the new Eel River Creamery, situated at the head of Salt River about five miles from Ferndale. We were very cordially received by the manager and general superintendent Mr. Neil Friel. To describe this creamery in detail would be but to repeat in a great measure what has already been published in the Enterprise regarding the other creameries of the county [recently Enterprise described in long article the Arcata Creamery]

The main creamery building is 34x50 feet with a 16-foot ceiling in the butter, churn and store rooms, and the engine and boiler department is 22x26 feet, all one story. It is a solid structure in every particular, resting on concrete blocks and was built by John Kerri and sons of Ferndale....

The institution is also supplied with two improved extractor separators, two 300-gallon churns and a steam butter worker. The drainage system is perfect. The hog pen, to which the waste milk is piped, is located on a gravel or sand bar 300 feet away...[much more]

FE (27 May 1892) The Grizzly Bluff creamery is now handling about nine tons of milk daily for which it pays 70 cents per hundred. Three men are employed and buttermaker Frey tells us that a pound of butter is made from every 22 pounds of milk.

FE (3 June 1892) Men brought hogs up from Garberville; sold 60 to Humboldt Creamery and 20 to Grizzly Bluff Creamery.

FE (17 June 1892) The Ferndale Creamery near Centerville is rolling but five boxes of butter a week now. The balance of the product is packed in kegs. This institution is turning out a fine article.

FE (17 June 1892) The Humboldt Creamery is handling tons and tons of milk, and turning out the very finest of gilt-edge butter. Manager Smith is the right man in the right place.

FE (24 June 1892) Ferndale Creamery at Centerville receiving 5 tons of milk per day.

FE (15 July 1892) The Eel River Creamery has purchased two cords of wood from Chas. Calanchini.

FE (15 July 1892) A Neat Institution—article about Eel River Creamery.

FE (26 Aug. 1892) Mr. W.P. Thomas, representing the California Dairymen's Union and the firm of G.G. Wickson & Co....desires us to state that he is prepared to furnish the Improved Alpha DeLaval Separator, as well as all kinds of dairying machinery.

FE (9 Sept. 1892) Charles Vedder of Grizzly Bluff will have two or three cheeses on exhibition at the World's Fair.

FE (9 Sept. 1892) N.B. Patterson and H.M. Dickson of Mattoon, Illinois arrived in the county by Monday's steamer. They with Messrs. Bunker and Thomas, who have been among us for a couple of weeks, are interested in the scheme to establish a creamery and cheese factory at Swauger's. The four gentlemen make their headquarters in Ferndale.

FE (16 Sept. 1892) Mr. W.P. Thomas, the representative of the G.G. Wickson & Co. and the California Dairymen's Union, recently paid a visit to Mattole and succeeded in working up considerable interest among the dairymen of that section on the question of building a creamery. News now reaches us that discussion has developed into action, and that a company has been formed with a capital stock of \$5,000. A creamery capable of handling the milk of about 1,000 cows will soon be erected and will manufacture about all of the butter that will in the future be made in Mattole. It will be located somewhere near Petrolia. Among those interested: James Giacomini, C.S. Cook and James Hart of Petrolia and W.S. Clark of Eureka.

FE (16 Sept. 1892) A Rousing Meeting! The Swauger Creamery and Cheese Factory an Assured Thing—A large and very enthusiastic meeting of dairymen and owners of dairy lands was held yesterday at Swauger's Station for the purpose of organizing a creamery and cheese factory at that place. In addition to those from the immediate vicinity, there were representatives present from Cannibal Island, Salmon Creek, Singley's and Table Bluff, all of which localities purpose contributing their milk product to the proposed plant. The meeting was called to order by Mr. W.P. Thomas of San Francisco on motion, M.W. Perrott of Table Bluff was made chairman and Mr. D.G. Tomasini, secretary. At the request of the chairman, Mr. Thomas addressed the meeting at some length, dwelling upon the many advantages of the creamery system over the old method now in vogue on this coast, and supporting his assertions by numerous statistics compiled all over the country, particularly in the middle states; also proving to the satisfaction of all the enormous financial and other benefits to be derived by making the change, more particularly as the cold storage plant, soon to be built, will put the dairymen in a position to hold their product any length of time desired, and will no longer compel them to force their product

on local markets at times when these markets are glutted. He concluded by pointing out the many advantages for a creamery that the Swauger district offered over other places—such advantages as location, abundance of pure spring water, and the large number of cows tributary (about 2,000), and urged on his hearers the necessity of immediate and preconcerted action, so that ample time could be had for the proper building and equipping of the largest creamery and cheese factory in the State in time for next season's crop. At the conclusion of Mr. Thomas remarks, a subscription book was opened, and in a few minutes nearly all the stock necessary to the success of the enterprise was subscribed for, and a committee of two was appointed to solicit sale for what remained. On motion the meeting then adjourned to meet at Table Bluff Hall at 7:30 p.m. Saturday, the 17th inst., for the purpose of organizing what will be known as the Diamond Springs Creamery Company. Thus is another valuable industry an assured fact in our county, for which Mr. Thomas is deserving of the thanks of the entire community, as to his indefatigable efforts is due the success of this undertaking.

FE (16 Sept. 1892) Messrs. Bunker, Patterson and Dickson, the three gentlemen who, with Mr. W.P. Thomas, are concerned in the Swauger creamery project, took their departure for San Francisco. Mr. Bunker will return in a few weeks, but the two last named have returned to Mattoon, Illinois.

FE (23 Sept. 1892) Arrangements Completed—All arrangements for the building of a creamery at Swauger's were completed at the adjourned meeting held at Table Bluff Hall on last Saturday evening. No difficulty was found in disposing of the stock on hand, and the result of the meeting was that a company to be known as the Diamond Springs Creamery Company was organized with a capital of \$15,000 and incorporation papers were drawn up and acknowledged by Notary P.F. Hart of Ferndale, who was present. Directors for the first year were elected as follows: W.P. Thomas, M. Fitzsimmons, N.B. Patterson, H.M. Dickson and H. Van Duzer. R.F. Herrick, M. Fitzsimmons, and J.C. Foss were elected a committee on by-laws, and W.P. Thomas, M. Fitzsimmons, H. Van Duzer and C. Paulsen were elected a committee on site. Over 2100 cows were represented by their owners at the meeting, and much enthusiasm over the project was manifested by all present. On Monday last, Surveyor Herrick in the presence of the site committee surveyed off a site for the new institution in the vicinity of Swauger's Station, and Mr. Thomas informs us the work of erecting the buildings will be commenced forthwith.

FE (23 Sept. 1892) The butter shipment per steamer Humboldt Wednesday amounted to 18,925 pounds. The freight also included 674 sacks of oats from Table Bluff.

FE (23 Sept. 1892) First annual meeting of Dairymen's Union held in San Francisco.

FE (7 Oct. 1892) A creamery will soon be erected in Smith River Valley, butter and cheese.

FE (7 Oct. 1892) We are told that some misunderstanding exists among the stockholders in the proposed Mattole creamery.

FE (14 Oct. 1892) The butter shipments from Port Kenyon Thursday amounted to 30,060 pounds.

FE (14 Oct. 1892) W.P. Thomas, the creamery man, returned from San Francisco last Thursday, accompanied by J.K. Firth, senior member of the Phoenix Iron Works, who will probably furnish the iron work and machinery for the new Swauger Creamery and cheese factory.

FE (21 Oct. 1892) The contract for concrete work on the new creamery and cheese factory to be built at Swauger's Station was let Friday to Thomas Johnson of Eureka.

FE (21 Oct. 1892) Work is now fairly begun on the new creamery and cheese factory at Swauger's, excavating for the foundation of the new buildings having commenced last Monday under the superintendence of Wm. Cochran of Eureka who has the contract for doing the work.

FE (28 Oct. 1892) The contract for building the new creamery and cheese factory at Swauger's has been let to A.K. Foster & Son of Eureka, and work is to commence as soon as the concrete foundation is ready, says the *Times*. The excavation is completed and Thos. Johnson of Eureka is ready to begin on the concrete work.

FE (28 Oct. 1892) Valley creameries are paying \$1.40 per 100 for milk.

FE (28 Oct. 1892) The Eel River Creamery on upper Salt River, is now using the Babcock Tester and is at present paying 38 cents per pound for the butterfat. The butter turned out at this creamery is pronounced by San Francisco commission merchants to be of the very finest quality. Robt. Phair is head butter maker.

FE (4 Nov. 1892) Another Creamery—One of the most enthusiastic meetings of dairymen ever held in this county took place last Monday evening at the Farmers' Alliance Hall on Eel River Island, over one hundred dairymen being present, representing the ownership of about 2500 cows. The meeting was called to order by Mr. Smith Fulmor, and Mr. Wm. Flowers who was chosen chairman, stated to the assemblage the object of the meeting, which was to effect an organization to be known as the Occidental Creamery Co. for the purpose of erecting and maintaining a creamery and cheese factory somewhere on the Island similar in construction and purpose to the large plant now in process of erection by the Diamond Springs Creamery Co. at Swauger's. He then called on Mr. W.P. Thomas of San Francisco, who was the leading spirit in the organization of the Swauger company, to explain to the assemblage the methods by which such an organization could be effected, the product manufactured, handled and marketed in such a manner as to result in the most good to the producer....

At the conclusion of his remarks, a subscription list was opened and in a few minutes over \$3,000 was subscribed. The meeting then adjourned to order this evening for the purpose of completing the subscription, selecting a site and forming a permanent organization.

FE (4 Nov. 1892) The Articles of Incorporation of the Diamond Springs Creamery were filed with the county clerk Tuesday. The articles set forth that the purpose for which the company is formed is the manufacture of butter, cheese, etc. and that the place where the principal business is to be transacted is Swauger's Station. The number of directors are five, as follows: M. Fitzsimmons, I.H. Van Duzer, W.P. Thomas, C.H. Bunker and S. Comisto. The amount of the capital stock is \$15,000, divided into 1500 shares at the value of \$10 each. The amount of the capital stock subscribed is \$12,000 as follows: C.H. Bunker, \$4000; W.P. Thomas, \$4000; Wm.

Perrott, \$500; I.H. Van Duzer, \$500; G.E. Hanson, \$500; C. Paulsen, \$500; M. Fitzsimmons, \$500; S. Comisto, \$250; R.F. Herrick, \$250; J.C. Foss, \$250; C.C. Dickson, \$250; J.A. Dickson, \$250; M.P. Petersen, \$250. —Times

FE (4 Nov. 1892) Work is being pushed ahead rapidly on the Diamond Springs Creamery Co.'s plant at Swauger. Contractor Johnson expects to have the concrete walls completed this week, when he will commence on the floors which are also to be concrete. The carpenters are already framing the building and will commence erecting it as soon as the walls are in condition for them to do so. We are informed that the plant will be supplied with the celebrated De Laval New Alpha No. 1 Steam Turbine Separators.

FE (4 Nov. 1892) The Swauger Creamery will be completed and ready for business by the first day of February next, under the terms of the contract. The building will be 48x72 feet, two stories and basement, and with a power house 20x30 feet. It will be the largest creamery yet built in California.

FE (4 Nov. 1892) The DeLaval Baby Cream Separator—We note the fact that Messrs. Ambrosini Bros and Mr. Mose Bernardi of Bear River Ridge have this week each purchased of Mr. Thomas, agent for G.G. Wickson & Co., a DeLaval Baby Cream Separator, capacity 600 pound of milk per hour. These machines can be run either by hand or light power and the enormous and constantly increasing demand from owners of small dairies requiring a machine of medium capacity is so great as to tax the capacity of the manufactory to its utmost. Modern conditions and progress in dairying have made the centrifugal cream separator essential to the continued prosperity and welfare of the great industry of the farmer—a machine of such cheapness, capacity and ease of operation—both by hand and light power, as to meet the requirements of every producer and handler of milk, making it up into cream or butter, or in position to do so, and not having a sufficient quantity to warrant the use of a power machine. The makers of the DeLaval Separator have been giving this growing need, which has now become a necessity, long and careful consideration and with the experience and resources at their command have been enabled to present to the dairy public a machine amply and satisfactorily fulfilling these requirements. This is known as the “Baby” cream separator and is now made in three sizes....

Increase in yield, varying from 10% to 30%, and even 50% over any other system, which in the average dairy will of itself yearly pay for a separator. Betterment of quality, adding from two cents to 10 cents per pound to the marketable value of the product, and in many cases even more. Sweet, fresh warm skim milk for calf feeding or household purposes, alone worth yearly the cost of the machine. Cream of any desired consistency from the lightest to the very heaviest, as well. Saving of time and labor, which everyone can estimate for himself. Saving of space and plant, no need of a special milk house or of creamers, cans, or pans, requiring frequent replenishing. With as many as ten good cows, “Baby” will earn its cost yearly and in larger dairies, of course, proportionately oftener....Mr. Thomas will remain at Ferndale a few days longer and would be pleased to furnish plans, estimates....

FE (11 Nov. 1892) The adjourned creamery meeting held at Alliance Hall on the Island last Friday evening resulted in a little discussion and another adjournment at which time it was

expected the Occidental Creamery Company would be fully organized and all the stock disposed of.

FE (18 Nov. 1892) On last Friday Articles of Incorporation of the Excelsior Creamery Co. of Eel River Island were filed....work on the new establishment will commence at once.

FE (18 Nov. 1892) The Excelsior Creamery Company of the Island will lose no time in getting their creamery ready for business. It will be a first class establishment in every particular.

FE (25 Nov. 1892) While in conversation with Mr. W.P. Thomas of San Francisco, he informed us that Mr. C.F. Bunker of Portland and himself would in a short time turn their attention to the establishment of a fully-equipped cold storage in this valley. It has also been estimated that in connection with this establishment will be an electric plant and it would be no very great surprise to us to see Ferndale lighted by electricity in the not very far distant future. Messrs. Thomas and Bunker are rustlers and are willing to place their money in business advantages in this, in their opinion, one of the richest sections of the state.

FE (2 Dec. 1892) Contractor Thomas Johnson and crew have finished the concrete work on the new creamery at Swauger's, and the carpenters are now hard at work when weather will permit, pushing their part of the building. The new creamery is going to be a handsome institution.

FE (2 Dec. 1892) Wm. Perrott is cutting up a part of his farm at Swauger into town lots and selling them off. Swauger promises to be quite a town in the near future.

FE (9 Dec. 1892) C.F. Bunker and W.P. Thomas, the creamery men, went to San Francisco for a short stay. Bunker's wife accompanied him.

FE (9 Dec. 1892) Thos. Johnson and crew came out from Eureka and Wednesday morning commenced work on the foundation of the new Excelsior Creamery building on the Island.

FE (23 Dec. 1892) Contractor Johnson and crew finished the foundation work on the new Excelsior Creamery on the Island; now ready for carpenters; A.K. Foster contractor.

FE (23 Dec. 1892) The Humboldt Creamery is receiving about two and a half tons of milk per day, paying \$1.30 per 100 pounds.

FE (23 Dec. 1892) Meeting of Marin dairymen with Congressman Geary and Senator-elect McAllister at San Rafael regarding oleomargarine "Bull Butter."

Mr. Tomasini said that the competition of oleomargarine and Butterine had reached such a point that dairymen could plainly see a head to the time, now near at hand, when their industry would be driven to the wall....Mr. Ambrosini stated that at the price now paid by creameries for milk, it cost 30 cents to make a pound of butter. AT this very time, Mr. Armour is selling his Kansas City compounds as pure butter for 15 cents a pound and making a princely profit. Of course, what dairymen desire would be the passage of a law prohibiting the manufacture of the article altogether, but as that was out of the question, the next best thing would be the passage of stringent enactments against the sale of the spurious article in any disguised form. He believed

that if oleomargarine were compelled to stand on its own merits, and if the consumer were duly informed of the character of the goods set before the, the worst feature of the present disastrous competition could be removed....[more]

FE (23 Dec. 1892) Contractor Johnson and crew finished the foundation work on the new Excelsior Creamery building on the Island and everything is now in readiness for the carpenters. A.K. Foster of Eureka has the contract for putting up the building.

FE (30 Dec. 1892) Bogus Butter Must Go; An Enthusiastic Meeting of Our Dairymen—After an interchange of ideas and opinions, upon motion made and carried, J.A. Davenport of the Grizzly Bluff Creamery, C.E. Spear of the Eel River Creamery, James Smith and N. Hurlbutt of the Humboldt Creamery, P.J. Petersen of the Ferndale Creamery, Wm. Perrott of the Swauger Creamery, and J.G. Dolson of the Arcata Creamery were named as an executive committee empowered to appoint one, two, or three delegates to attend the convention of dairymen soon to be held in San Francisco for the purpose of formulating some plan of action to the end of securing efficient anti-bogus butter legislation in this state. [more]

FE (6 Jan. 1893) Text of a bill regarding oleomargarine [very long, very small print]

FE (13 Jan. 1893) Swaugers—Mr. Dickson, the merchant and station keeper, has the material on the ground for a new store. It will be two stories with glass front.

The creamery is nearly finished. It is a neat structure and a credit to the owners as well as the contractor. There seems to be some trouble among the stockholders, but it is to be hoped that it will be settled satisfactory to all. The creamery certainly is a good thing for the dairymen here....

FE (13 Jan. 1893) Work was suspended last week on the new Swauger Creamery building owing to some disagreement among the stockholders. Matters will be satisfactorily adjusted, however.

FE (13 Jan. 1893) Many of the farmers on Table Bluff are seeding down their ranches to clover and alfalfa which means that dairying instead of farming is to be the pursuit in the future.

FE (13 Jan. 1893) Langford Bros. of Eureka are building boilers and engines for the two creameries, one on the Island and the other in course of erection at Swauger's.

Fe (20 Jan. 1893) R.A. Simpson has just finished drafting the plans for Hydesville's new creamery.

FE (20 Jan. 1893) We are informed by Mr. W.P. Thomas that the machinery for the new Excelsior Creamery on the Island is now on the way from Poughkeepsie, New York and will arrive in the course of a week or so.

FE (20 Jan. 1893) Messrs. W.P. Thomas and C.F. Bunker, the two gentleman who are interested in the new Swauger and Island creameries, returned from below by Monday's North Fork.

FE (20 Jan. 1893) The frame of the new Island creamery building is all up and shingling has commenced. Contractor Foster and crew are putting in their best licks while the good weather lasts.

FE (27 Jan. 1893) During 1892, the Grizzly Bluff Creamery handled over three and a half million pounds of milk from which sufficient butter was made to bring in \$40,000.

FE (27 Jan. 1893) The new Swauger creamery building is about completed and ready for the machinery. Mr. W.P. Thomas informs us that the machinery will arrive in less than a week.

FE (27 Jan. 1893) Articles of incorporation filed for Hydesville Creamery.

FE (3 Feb. 1893) The work of raising the Humboldt creamery at Arlynda three feet higher from the ground will commence. W.H. McWhinney of Eureka who launched the stranded schooner, Mabel Gray, from Centerville beach last summer, has the contract.

FE (3 Feb. 1893) Certificate of Co-Partnership. This certifies that we, William P. Thomas, residing in San Francisco, Phillip Calanchini residing in Ferndale and Silva Comisto, residing in Ferndale, have entered into and formed a co-partnership under the firm name and style of "Humboldt Dairymen's Association, 2 Feb. 1893.

FE (3 Feb. 1893) The new creamery soon to be erected by James Giacomini on his place at Petrolia will be capable of handling the milk of 500 cows. [later corrected]

FE (10 Feb. 1893) False in its Entirety—[letter in Hoard's Dairyman, published in Chicago, signed by W.H. giving an account of what he learned when he visited Eel River valley. Enterprise responding]

The article contains the biggest aggregation of falsehoods ever crowded into a single column.... In one part he says, "The dairymen there (Eel river valley) seem to think the trouble is with the system. They don't know what is the matter."

System, indeed! The separator system has been in use in this section for more than five years past—two years before the creamery was built—having been first introduced on the dairies of the Russ Estate and A. Keohan in 1887 and the butter shipped from this valley finds a ready and immediate sale upon its arrival in San Francisco at the highest market prices, which is convincing evidence of its excellent quality.

In another place is the following: "Pastures only support on an average one cow to five acres, and when butter gets below 18 cents a pound, there is no profit in it."

This assertion is almost too ridiculous for criticism, as it is a fact widely known that there are but very few acres of land in Eel river valley on which a cow cannot be kept to the acre year round. In view of this and the additional fact that the most improved and economical methods of manufacturing are in use, there is at least a living in the business when the price is down to 18 cents and under which is seldom the case.

Again we read: "The majority of the dairy people don't know anything about scientific dairying and it makes them made to tell them so."

This is another falsehood, for anyone who knows anything at all about the dairymen of this valley knows that the majority are highly educated in their calling and have a thorough

knowledge of the best sciences of butter making. The ten creameries in this valley, one of which was the first ever built on the coast, furnish sufficient evidence of this fact...

The malicious correspondent concludes his letter. "I found a creamery that a "disinterested" individual had put up for \$12,000 and to help it along had kindly taken \$6000 in stock. Well, he did pretty well for he made a profit of \$2000 besides his stock. In other words the creamery cost him just \$4000. The establishment very naturally is not running now., but I do not believe the people there know what is the matter for the man is still in the same community and is putting up a \$2000 creamery for \$7000."

The disinterested individual referred to is none other than John Stewart, whom all Ferndalers will remember, and the \$12,000 institution is the Humboldt Creamery at Alynda, the first built on the coast. Stewart, who proved himself in the outcome to be a first-class scoundrel, never contracted to build this creamery for \$12,000, nor did he take or even promise to take one dollar's worth of stock. The contract price was \$15,000--\$10,000 for the creamery complete and \$5000 for the ice plant. Immediately after completion of the institution, Stewart with his bible and hymn book under his arm, folded his tent and quietly stole away. He never came back, though he promised before going to return shortly and repair the ice plant which had already gotten out of order and which, but a few weeks later, proved itself a complete fizzle. Stewart came here from the east and possessed little knowledge of creamery building, though he pretended to know a great deal. He was a shrewd chap and a smooth talker, and knowing that the people of this valley wanted a creamery very badly, and also that they knew little of the value of such institutions, he worked his scheme for all there was in it and succeeded most admirably. The company was out the cost of the ice plant, and during the three years that have elapsed have spent many a dollar in overhauling and remodeling the creamery....it has never been idle except during the brief period each year which spans the closing and opening of the milking season...

FE (10 Feb. 1893) The Ferndale Creamery Co. of Centerville held annual meeting.

FE (10 Feb. 1893) The new Excelsior creamery on the Island is now about completed and ready for the machinery.

FE (10 Feb. 1893) They are talking creamery at Blocksburg.

FE (17 Feb. 1893) The Sharples Creamery near Ferndale owned by F.D. Hawks is running every day and is turning out a fine quality of butter. This little creamery is one of the few that runs the year round.

FE (17 Feb. 1893) It is expected that the new creamery on the Nissen & Petersen place on the Island, which is being built by Messrs. M. Petersen and Fred Johnson will be completed and ready for business within another ten days. Langford Bros. of Eureka are at work on the boilers and R.A. Simpson will furnish the separators. The place on which the creamery is located contains about 80 cows and the new institution will handle the milk of these bovines only.

FE (17 Feb. 1893) Two million pounds of butter were shipped to San Francisco in 1892.

FE (24 Feb. 1893) The new creamery (Nissen & Petersen) will handle the milk of 300 or 400 cows instead of 80 cows as erroneously stated and milk will be purchased from neighboring dairies.

FE (24 Feb. 1893) The Eel River Creamery will start up in a few days. Cesare Vanetti, who has been employed by F.D. Hawks at the Sharples Creamery for four years past, will be butter maker and Will Fuller will hold the position of engineer.

FE (24 Feb. 1893) The creamery soon to be erected at Petrolia by James Giacomini will be a small institution with one separator and the statement that it would handle the milk of 500 cows is a mistake.

FE (24 Feb. 1893) The Humboldt Creamery at Arlynda began taking milk Monday and butter making commenced Wednesday. J.F. Hanley, who has been with the creamery ever since it was built, will continue in charge of the butter making department.

FE (24 Feb. 1893) We are informed that the Grizzly Bluff Creamery Co. is seriously thinking of adding a cheese making department.

FE (24 Feb. 1893) The slight disagreement between the stockholders of the Swauger Creamery has been settled and the institution will be pushed to completion as rapidly as possible.

FE (3 March 1893) We are informed that some creamery talk is being indulged in by the ranchers of lower Table Bluff and that there is a fair prospect of talk turning into action. The more the merrier.

FE (3 March 1893) All the large and several of the small creameries of the valley entered into an agreement this week to the effect that after March 1st, a person should be selected to do all the buying and selling of hogs for the creameries, to be paid a commission, R.W. Robarts selected.

FE (3 March 1893) The large amount of milk being received by the Humboldt and other creameries at present evidence the fact that the number of dairymen selling their milk this season will be greater than last.

FE (3 March 1893) The Ferndale Creamery at Centerville and the Eel River Creamery on upper Salt River, both start his morning. The Grizzly Buff resumes Monday next.

FE (10 March 1893) The new cheese making annex to the Grizzly Bluff Creamery is rapidly nearing completion. L.L. Reese is building it.

FE (10 March 1893) The carpenters and painters completed their labors on the new Excelsior Creamery on the Island and nothing now remains to be done excepting the placing in position of the machinery, which was expected to arrive on the steamer Wednesday.

FE (10 March 1893) Adv. Milk Cans! Milk Cans! We are still improving our own pattern Milk Cans...Dairy and Creamery Work a Specialty...Kausen & Williams, Ferndale.

FE (17 March 1893) The Ferndale Creamery at Centerville is running steadily and is receiving about 6000 pounds of milk per day.

FE (17 March 1893) The machinery for the new Excelsior Creamery on the Island arrived last week and the work will be pushed forward under the superintendence of D.D. Manny....he hails from Chicago and represents the company from which the machinery was purchased.

FE (17 March 1893) The Riverside Creamery—[editor accompanied Mr. A. Putnam to Putnam & Smith's fine place opposite Port Kenyon]...known as the Riverside Ranch which is now under lease to Mr. Mads Madsen, one of the best and most experienced dairymen in Eel River valley. On this place has just been completed by Mr. Madsen a very handsome and convenient little creamery capable of handling the milk of about 500 cows....The main building is 22x40 feet and is divided off into four apartments.: engine and boiler room, 14x18 feet; separator, cream and churn room, 22x26; butte room, 14x22 feet; weighing room, 6x8 feet. In the first named of the four apartments is to be found a 10-horse boiler manufactured by Langford Bros. of Eureka and an 8-horse engine with automatic stop governor, purchased from the same firm; in the second are one large Alpha DeLaval cream separator, having a capacity of 2000 pounds of milk per hour, one receiving and two cream vats turned out by Kausen & Williams, one Kausen patent cream cooler, and one 400-gallon churn—the largest in use in Eel river valley—made by R.A. Simpson; in the 3rd room is a first-class butter worked; and in the weighing room are scales in convenient position and a hoisting apparatus of the latest improved design, a part of which was invented by Mr. Putnam. The floors of the separator and butter rooms slope to the center thereby causing all waste water, etc. to enter a drain, which runs through the center of the building and leads to the river some 200 feet distant. The separator and butter rooms are supplied with an abundance of hot and cold water, the former being furnished from the boiler room and the latter (for washing purposes) from a large tank which stands at the rear end of the creamery and which is fed from the Putnam & Smith water works on Reas creek.

FE (17 March 1893) The Swauger Creamery in Trouble—Isaac H. Van Duzen, a stockholder of the Diamond Springs Creamery Co., has commenced suit against the company to compel W.P. Thomas, the president, and C.H. Bunker, the secretary, to give an accounting and also to restrain the company from entering into any further contracts. The complaint alleges that defendants Thomas and Bunker on or about the 15th day of August 1892, represented to plaintiff that they were experienced men in the business of constructing and operating creameries and that they were desirous of forming a corporation for the purpose of building and operating a creamery, expressing their willingness to take and pay for a majority of the stock upon the formation of said corporation. That all of said representations made by said Thomas and Bunker were false and made as an inducement to plaintiff to take stock in the proposed corporation. That relying upon the truth of the representations of said Thomas and Bunker, plaintiff attended the preliminary meeting at which it was resolved to organize the corporation and subscribed for and agreed to take \$1000 worth of stock and that defendants Thomas and Bunker each subscribed for and agreed to take \$4000 worth—the total amount of stock being \$15,000. That at said preliminary meeting, five directors were chosen for one year, three or a majority being defendant W.P. Thomas, N.B. Patterson and Harvey M. Dickson, the latter two being represented by Thomas and Bunker as being men of wealth who desired to join the corporation and who would

take a large number of shares of stock, and that by reason of these representations, plaintiff and the other subscribers consented to their being directors. The corporation was organized and plaintiff paid his \$1000 and received therefore one hundred shares of stock, of which he is now the owner and he now alleges that Thomas and Bunker entered into a conspiracy to defraud him and other stockholders and all of their acts were done in furtherance of that purpose. That Patterson and Dickson never agreed to take any stock, and have never acted as directors. That Thomas and Bunker have been and are now managing the business of the corporation without regard to the wishes of the plaintiff and other stockholders, and are conducting or building wholly inadequate to the requirements of a creamery, at an extravagant price. That they are about to purchase costly machinery on which they intend to make large commissions, which they will convert to their own use. That Thomas and Bunker have never paid for any of their stock, although requested to do so, and that they, as president and secretary, threaten to issue the stock to themselves without paying for it, wherefore the plaintiff prays.

First—That the defendants Thomas and Bunker, as president and secretary, respectively of said corporation, be required to render a full statement of account between them and said corporation. Second—That the defendants Thomas and Bunker, each be compelled to pay to the treasurer of the corporation the said sum of four thousand dollars in payment of their stock so subscribed for by them and all other funds belonging to said corporation in their hands and that until said payment be made, the defendants be restrained and enjoined from issuing to said Thomas and Bunker any of the stock of said corporation. Third—That defendants be compelled to allow the plaintiff and other stockholders of said corporation a full and free inspection of the books, papers and records of said company. Fourth—That said defendants be restrained and enjoined from placing any machinery in said creamery and from committing any other acts towards the construction or completion or equipment of the creamery. Fifth—That said defendants be restrained and enjoined from entering into any contracts on behalf of said corporation for any purpose whatever. Messrs. Buck and Cutler, Esq. are attorneys for plaintiff—*Times*

FE (24 March 1893) In the case of I.H. Van Duzer vs. The Diamond Springs Creamery Co., W.P. Thomas, C.F. Bunker and S. Comisto, Judge Hunter Saturday in a lengthy decision denied the motion of the defendants to dissolve the injunction issued in said action on behalf of the plaintiff. By this injunction the defendants are restrained and enjoined from placing any machinery in the creamery now in course of construction at Swaugers and entering into any contracts in behalf of that company for any purpose whatever. The motion was heard by the court on the 16th inst., upon the pleadings in the case and numerous affidavits. Messrs. Buck and Cutler appeared for the plaintiff and Messrs. J.N. Gillette and Geo. D. Murray for defendants—*Times*.

FE (24 March 1893) Kausen & Williams have completed a very large cheese vat for the new cheese-making department of the Grizzly Bluff Creamery. The vat is 15 feet long, 44 inches wide, 17 inches deep, and will have a liquid capacity of 536 gallons.

FE (24 March 1893) Hydesville Creamery being built.

FE (31 March 1893) The work of placing the machinery in the new Excelsior Creamery building on the Island will not be commenced until the legal troubles are settled.

FE (31 March 1893) The Grizzly Bluff Creamery is now receiving 4000 pounds of milk per day.

FE (31 March 1893) Robert Phair has been installed as butter maker at Neil Friel's new creamery on upper Salt river. Mr. Friel sends a wagon to the various ranches after milk which saves sellers the trouble of hauling the "extract" to the creamery.

FE (31 March 1893) Frank, son of A.H. Knight of Table Bluff, returned from below with the necessary machinery for a small creamery which is being built on Mr. Knight's place. The creamery will be supplied with one separator which will be operated by horse power and it will handle the milk of the dairymen of the lower end of Table Bluff.

FE (31 March 1893) Very few of our dairymen who have not separators will make butter from now on. More milk will be sold to the creameries this year than ever before.

FE (31 March 1893) Nissen & Peterson's Creamery near Singley's Ferry, just completed, separated its first pound of milk on Sunday morning last. Mr. N.C. Nissen, one of the owners informs us that 1100 pounds of milk passed through the separator in 40 minutes time. Peter Frey, who is as good a butter maker as there is in Eel river alley has charge of the institution. It is a very neat and handsome little creamery.

FE (6 should be 7th April 1893) Carpenter work on the Hydesville creamery nearly completed. Machinery being placed in position; ready to receive milk in two weeks; good location; hog pen at bottom of deep ravine one quarter mile away; and 200 feet below level of creamery. J.D. Barber, president; Thos. Ready, secretary; Robert Porter, treasurer—*Home Herald*.

FE (6/7 April 1893) I.H. Van Duzer vs. Diamond Springs Creamery Co., set for trial April 10.

FE (6/7 April 1893) Kausen & Williams turned out for the Humboldt Creamery the largest cream cooler yet made by them. It has a cooling capacity of 9000 pounds of milk per hour and is a trifle larger than the one recently made for the creamery at Tomales, Marin county. The Kausen cream coolers are coming into universal use. Kausen & William turned out at their hardware establishment two more Kausen cream coolers, one for the Grizzly Bluff Creamery and one for F.D. Hawks Sharples Creamery.

FE (6/7 April 1893) During month of March 66,150 pounds of butter shipped; total amount for quarter 116,350 pounds; for same period in 1893, 71,277 pounds, increase of 45,000 pounds.

FE (14 April 1893) Humboldt Creamery now has six separators in use, 9500 pounds of milk can hereafter be separated in an hour's time.

FE (14 April 1893) Thomas Johnson for \$650 and A.K. Foster for \$2,125 together with costs are two suits commenced in Superior Court against the Excelsior Creamery Co. for labor performed and materials furnished.

FE (14 April 1893) The Grizzly Bluff Creamery has for a short time returned to former practice of buying milk at a certain stipulated price per 100 pounds. Their patent tester failed to do its work correctly, new one ordered.

FE (21 April 1893) The Humboldt Creamery is now turning out over a half ton of fine gilt-edged butter every day.

FE (21 April 1893) William Perrott reports pending the trial of the suit in the Superior Court, work has been suspended at the Diamond Springs Creamery at Swuager's [Perrotts going to World's Fair so are J.A. Davenport's]

FE (28 April 1893) The creameries in Humboldt are creating a demand for stock hogs that is extending into the mountains with successful results...valleys of Redwood, Klamath, Trinity and Mad river supplying hogs.

FE (28 April 1893) Andreason's Patent Butter Moulding and Cutting machine [long article, Andreason place on Cannibal Island; visitors served dinner; then to dairy house to see demonstration]

FE (28 April 1893) Neil Friel's creamery on Salt river is putting in a steam boiler and engine to take the place of a treadmill, handling now 4000 pounds of milk daily. Humboldt Creamery, 34,000 pounds per day; Eel River, 15,000 pounds; John Hansen's Star Creamery, 5,500 pounds. Hydesville Creamery now running.

FE (5 May 1893) Baseball at Swauger's between Table Bluff, 13 and Cannibal, 6.

FE (6 May 1893) Court—Davis & Rankin Building and Manufacturing Co. vs. Excelsior Creamery Co.

FE (12 May 1893) Alton creamery receiving 6000 pounds of milk daily.

FE (12 May 1893) The Grizzly Bluff creamery receiving 11 tons of milk per day.

FE (12 May 1893) The Salt River Creamery at Grizzly Bluff will stretch a wire across the river and run a cradle to cross the milk with during high water next season...Grizzly Bluff will put in a separator up near Dinsmore's to save hauling milk.

FE (12 May 1893) Comisto and Calanchini of Ferndale are shipping to Thomas & Co. of Peoria, Illinois a large amount of butter put up in the diminutive new style tubs which are now coming into quite general use in this valley. The butter will doubtless find sale at good figures in Chicago during the latter days of the World's Fair.

FE (12 May 1893) According to San Francisco dailies, the shipment of California butter to the east is constantly increasing while Armour's oleomargarine arrives in larger quantities every day.

FE (19 May 1893) Photographer Ericson photographed the Humboldt Creamery at Arlynda; taking photos of different buildings and scenes for World's Fair.

FE (19 May 1893) A.H. Knight's new creamery on lower Table Bluff is completed and now running. It has one separator.

FE (19 May 1893) John Hansen's Star Creamery on the Uri Williams place....John has been turning out a whole lot of fine butter this winter.

FE (19 May 1893) The Alton Creamery handled 120,000 pounds of milk last month.

FE (26 May 1893) W.P. Thomas, the creamery man, came up on yesterday's Pomona and is now in Ferndale. It is likely that during Mr. Thomas' stay, the Diamond Springs Creamery trouble will be settled out of court as the creamery company is now considering (favorably, 'tis said) the proposition submitted to them of taking the machinery on the agreement that Messrs. Thomas and Bunker relinquish all their claims.

FE (26 May 1893) Cornelius Rasmussen of the Pacific Creamery near Swauger's...is now handling about 7,700 pounds of milk per day.

FE (2 June 1893) The steamer Pomona Saturday carried away 48,950 pounds of butter, the largest shipment ever made from this port [Eureka].

FE (2 June 1893) A meeting of the stockholders of the Diamond Springs Creamery Co. was held Wednesday, the result of which was that it was decided to take the machinery now lying at Fields Landing and pay the price asked. This settles the case of the Stockholders vs Thomas & Bunker, as the latter relinquish all their claims.

FE (2 June 1893) The Arcata Creamery is now receiving 22,000 pounds of milk per day, says the Times, and is increasing that amount at the rate of 300 pounds daily.

FE (9 June 1893) In conversation with one of the stockholders of the Diamond Springs Creamery Wednesday, we were informed that it is the intention of the company to go to work at once completing the creamery, and that it is expected the institution will be ready for operation by July 10th. In our last, we made announcement of the fact that the trouble between the stockholders and Messrs. Thomas & Bucker had been settled, the stockholders having agreed to take the machinery now at Field's Landing on condition that Thomas and Bunker relinquish all their claims. On Thursday last, Judge Hunter issued an order modifying the injunction restraining the company from doing any work on their creamery building, the modification permitting the company to complete its works and place them in operation.

FE (16 June 1893) Since the settlement of the Diamond Springs Creamery trouble, work has been actively going on getting the institution in readiness for running. One of the stockholders informs us that the creamery will be ready to receive milk by July 10th.

FE (16 June 1893) Dedication dance for Dickson's new hall and store.

FE (16 June 1893) On June 1st the Grizzly Bluff Creamery resumed buying milk by the test system. This creamery is running in full blast and the cheese department—lately added—is turning out a fine article.

FE (16 June 1893) A.M. George, who owns a small dairy on Cannibal, informs us that he has two remarkable cows, one of which has on several occasions given more than 70 pounds of milk in one day—two milkings—while the other quite frequently gives over 60 pounds per day....he has several cows which give 50-55 pounds daily, he is getting no less than 36 pounds of extract from any cow on his ranch.

FE (16 June 1893) Manager Decarli of the Eel River Creamery, informs us that the creamery is now handling very nearly 22,000 pounds of milk per day and is getting a new milk patron almost daily....it was necessary to order another extractor, which will make three in use. The creamery buys according to butterfat, using Babcock tester; average paid during May was 76 cents per hundred.

FE (23 June 1893) The Babcock Milk Tester. Letter from James Boyce of Waddington.

Considerable inquiry has been made of late about the method of testing milk by the Babcock Tester and as it will undoubtedly be the way all creameries will buy milk in the near future.

In July 1890, Bulletin 24 of the Agricultural Experiment Station at Madison, Wis., was issued, giving to the public the Babcock Test. The last words of the Bulletin were: "This test is not patented, as there is no patent on the machine. It is not expensive or complicated. All owners of dairies should have one so that they may test the milk of each cow and sell such cows for beef that do not come up to the usual standard of butter producers. [Boyce tells how testing is done]

A cow that give 15 pounds of milk and tests 4% and one that gives 12 pounds and test 5% are equal cows....The benefits of selling milk by the test are many. It gives the dairyman an advantage that makes him careful in breeding his stock for butter qualities, also in the feed he raises....The dairyman gets all the advantage of the raise in price of butter, he also gets the advantage of all drops. It is also better for the creameries, for as they pay for nothing but the butter in the milk they incur no risks and can consequently run a little closer. The Eel River Creamery Co. has been buying by the test plan for some time, and as far as I know, the system gives universal satisfaction. I do not think any patron or stockholder would prefer to sell his milk by any other plan.

FE (23 June 1893) We are glad to be able to announce that the negotiations that have been pending for several days between Mr. Lewis Jones, representative of the Davis & Rankin creamery machinery firm, Chicago, and the stockholders of the Excelsior Creamery on the Island, have resulted in a satisfactory adjustment of all the differences that grew out of the dealings had with Thomas & Bunker. Work has already commenced, hauling from Singley's the machinery which has been lying there for several months and which will now be placed in position as speedily as possible. The new creamery will be ready to receive milk by July 15th.

FE (23 June 1893) Robert McAdam, the gentleman who arrived on last trip of Weeott, has leased the Diamond Springs Creamery at Swauger for 18 months from July 1st, 1893 and will put the

institution in operation as soon as everything is in readiness, bout July 10th. There are few better cheese or butter makers on the coast than Mr. McAdam.

FE (23 June 1893) Arcata Union says at no time for years past if ever did Arcata bottom look so fine as just now. One reason for this is that many fields which heretofore at this season of the year were planted to grain or potatoes, are now covered with a rank growth of clover and grass. The potato business appears to have been given up pretty much altogether by our farmers. [more]

FE (14 July 1893) The Humboldt Creamery at Arlynda is now handling about 18 tons of milk per day which it is paying 70 cents per 100. At present one-third of all the butter made at this creamery is being put up in 60-pound tubs, so head butter maker Hanley informs us.

FE (14 July 1893) Dedication dance at new Excelsior Creamery on the Island at G.G. Dudley's place.

FE (14 July 1893) Cornelius Rasmussen, owner of the Pacific Creamery near Swauger's...

FE (14 July 1893) Robert McAdam informed us that everything is very near in shape at the creamery and that he expects to start up Monday morning.

FE (21 July 1893) The work of fitting up and getting in running order the Diamond Springs Creamery at Swauger's has been completed and the new institution separated its first pound of milk Monday morning. The machinery for the creamery was purchased from Davis and Rankin of Chicago and the task of placing it in position was superintended by Mr. D.D. Manny, one of the two sent here some time ago by that firm. Robert McAdam, the lessee of the creamery, is one of the most experienced butter makers on the coast and it goes without saying that the article turned out will be of the very best quality. The Diamond Springs is one of the handsomest creameries on the coast and Mr. McAdam is highly pleased with the manner in which everything is working.

FE (21 July 1893) Excelsior Creamery not yet operating.

FE (28 July 1893) Manager McAdam of the Diamond Springs Creamery at Swauger, informs us that the creamery is running at full blast and everything works in a highly satisfactory manner. A crew of three is employed and about 10,000 pounds of milk is being handled per day.

FE (28 July 1893) Communicated, Ed Enterprise—The Diamond Springs and Excelsior creameries are completed and ready for operations. The first-named, under the skillful management of an old friend Robert McAdam has been running very successfully for the past ten days and the Excelsior will open up and receive milk Aug. 1st....Lewis Jones.

FE (28 July 1893) Kausen & Williams turned out at their establishment last week two very large cream coolers of the Kausen Patent. One was for the Diamond Springs and the other for the Excelsior creameries.

FE (11 Aug. 1893) Excelsior, 100,000 pounds of milk per day and 300 pounds of butter made.

FE (11 Aug. 1893) The Diamond Springs Creamery is taking 11,000 pounds of milk daily and turning out a fine article of butter.

FE (25 Aug. 1893) The recent victory of the Jersey cows over all others at the World's Fair contest for milk and butter, has much stimulated the sale of this breed. T.R. Emerson of Arcata has just purchased a registered Jersey cow and J.G. Dolson has imported a fine bull of the same breed. In a butter community, the Jersey will make herself the favorite cow.

FE (25 Aug. 1893) A creamery is talked of to be situated on Chris Anderson's place on the Island. A creamery at this point would be well patronized and would do a good business.

FE (8 Sept. 1893) Manager Smith informs us that the Humboldt Creamery is receiving about 23,000 pounds of milk per day. The Babcock Tester in use at this creamery is working in a very satisfactory manner.

FE (8 Sept. 1893) Meeting in Petaluma to organize California Dairy Association....purpose is to improve dairying methods by establishing a dairy school., and to protect the industry by proper legislation, and by securing a state dairy bureau.

FE (15 Sept. 1893) Hinck Knight's new creamery on Table Bluff is called the Myrtle Grove Creamery. Mr. Knight's son Frank manages the institution which is turning out several hundred pounds of fine butter every week.

FE (22 Sept. 1893) A gentleman named Smythe is superintending the construction of the building for the new milk condensing factory at Port Kenyon, and it is rapidly approaching completion. The engine, boiler, etc. for this factory will be purchased in Eureka, while the balance of the machinery is said to be now on the way from New York. The institution will be ready for a trial run about Nov. 1st, but it will not be put in steady operation before spring. Our informant states that it is the intention next year to buy about 20,000 pounds of milk per day, paying the same price as the creameries.

FE (22 Sept. 1893) A.W. Gilfillan, photographer: scenes of Eel river valley dairies, corral milking, blooded stock, creameries, also logging and lumbering.

FE (22 Sept. 1893) N.C. Nissen has purchased Nis Peterson's half interest in the Nissen and Peterson's ranch near Singley's ferry together with the creamery thereon.

FE (29 Sept. 1893) The Diamond Springs Creamery at Swauger is handling about 12,000 pounds of milk daily. In addition to the 500 pounds of gilt-edged butter turned out at this institution each day, there is also turned out from ten to a dozen cheeses. Manager McAdam has few superiors as a butter and cheese maker, as is evidenced by the fact that he is the proud possessor of four handsome gold medals received at different state fairs in the east.

FE (6 Oct. 1893) Death of Robert McAdam at his residence at Swauger Wednesday; ten days sick with pneumonia; came to valley with two daughters a few months ago for the purpose of

taking charge of the Swauger creamery; native of Ayrshire, Scotland; age 45; two grown daughters; aged father in Rome, New York.

FE (6 Oct. 1893) One of the large separators at the Diamond Springs Creamery got out of working order last Saturday. I didn't stay out of fix long, however, after that expert around creamery machinery, R.A. Simpson, got to work on it.

FE (6 Oct. 1893) The Arcata Creamery received first premium at the late Fair for best roll butter and C O'Mara of this valley first premium for best keg butter.

FE (6 Oct. 1893) Kausen & William have received an order from a creamery company in Marin county for one of the patent Kausen cream coolers. The creamery for which the order is desired is being built by Mr. Lewis Jones, so well and favorably known in this valley. Slowly but surely Billy's patent is coming to the front.

FE (13 Oct. 1893) McAdam Laid to Rest; funeral at Masonic Temple in Ferndale.

FE (13 Oct. 1893) The Humboldt Creamery at Arlynda is receiving about 9 ½ tons of milk per day. Very good for this time of the season.

FE (13 Oct. 1893) Our friend I.F. Hanley, old standby at the Humboldt Creamery, was sent for last week to repair a separator at the Swauger Creamery. He worked a day and night, and got the machine in splendid working trim. When I.F. can't fix any machinery in a creamery that is out of order, no one else can.

FE (13 Oct. 1893) Premiums at fair...Durham bulls, cows and calves; graded cows and bulls; graded Jersey cow and calf; Ayrshire bull, cow and calf; graded Ayrshire cow.

FE (20 Oct. 1893) Estate of Robert McAdam valued at \$3800; \$2700 on deposit; 50 hogs and 300 cheeses; daughters Nellie, 19 and Liz, 17.

FE (27 Oct. 1893) The Arcata creamery received 525,704 pounds of milk last month, turning out 25,439 pounds of butter.

FE (3 Nov. 1893) Another Creamery—S.R. Moranda of N...informs us that a company composed of Robt. Niles, James McCloskey, Jos. Davidson, Thos Cutler, A.M. George and himself has been organized for the purpose of erecting a creamery on Mr. Niles' place on lower N...The capital stock is \$3,500...The new creamery will be supplied with one large extractor separator and will be capable of handling the milk of 500 cows. It is expected that work will commence on the building in about three weeks.

FE (10 Nov. 1893) It is said that many of the farmers on Table Bluff are plowing deep with the intention of doing considerable seeding to grass. It will not be long until every ranch on the Bluff will be a dairy.

FE (17 Nov. 1893) Red Poll Creamery Co.—At a third meeting of the stockholders of the proposed new creamery on N...held at the residence of James McCloskey Saturday afternoon, organization was effected by the election of a president, secretary, treasurer and five directors and the new company given the name of the Red Poll Creamery Co. It was decided to increase the capital stock from \$3500 to \$5000. The stockholders are T.B. Cutler, James McCloskey, Robert Niles, A.M. George, J.W. Davidson, S.R. Moranda, B. Mazzetti and Chris Brantberg, Davidson, president; Cutler, secretary; Bank of Eureka, treasurer. Articles of Incorporation filed with county clerk Monday. Contract awarded to Kerri Bros. of Ferndale and contract for machinery to R.A. Simpson. Contracts call for completion of the creamery for operation by Feb. 1st, 1894. New institution will be capable of handling milk of 500 cows; It will be located on Mitchell place 2 ½ miles below the Dungan ferry....

FE (1 Dec. 1893) Dairying promises soon to have entirely substituted grain growing on Table Bluff. The early morning yells of the cow herder are to be heard on a great many more of the ranches in that section than was the case two or three years ago.

FE (1 Dec. 1893) Humboldt Creamery receiving six tons of milk per day and will run all winter.

FE (8 Dec. 1893) Mr. Smythe has completed his new milk condensing factory at Port Kenyon, and we are informed that a few days ago the institution was given a trial run. Everything worked in fine style and the condensed article was of superior quality. The factory will not be in operation until early in the spring.

FE (15 Dec. 1893) What Fifty-Five Cows Can Do—[visited Chas. Decarli place near Waddington, 98 acres, just built new house] Mr. Decarli informed us that the money obtained from the sale of milk from his 52 cows since the beginning of the present year has paid the living expenses of himself and family, in addition to his taxes, hired help and the entire cost of his handsome new home.

FE (15 Dec. 1893) Another Creamery—W.N. Russ has completed all arrangements for a new creamery on the Bunker Hill ranch this side of Bear River. Plans were prepared by R.A. Simpson; lumber on the ground. The new institution will be supplied with two large separators and will be capable of handling the milk of nearly 1,000 cows.

FE (22 Dec. 1893) The Kerri Bros. have completed the concrete foundation for the new Red Poll Creamery and now have work well underway on the building.

FE (12 Jan. 1894) Work is progressing on the Red Poll Creamery below Swauger; ready March 1st.

FE (19 Jan. 1894) Riverside Creamery still running and is at present receiving the milk from 100 cows. About 50 pounds of butter are being turned out daily.

FE (19 Jan. 1894) Eel River Creamery Report—The Eel River Creamery on upper Salt river closed down Jan. 6th and will remain closed until the opening of the milking season about March 1st. From James Boyce, the company's bookkeeper, we learned that on Monday last an annual

dividend of 20% on the capital stock was declared to stockholders which is indeed a magnificent showing. This creamery buys its milk by the Babcock Test plan and Mr. Boyce gives us the following statement of the average per 100 pounds paid for milk during the year just closed. March, 79 cents; April [can't read]; May 76 cents; June 74 cents; July 79 cents; Aug. \$1.03; Sept. \$1.12; Oct. \$1.18; Nov. \$1.40; Dec. \$1.53.

FE (26 Jan. 1894) The building for the Red Poll Creamery on lower N... is now almost completed and on Tuesday night R.A. Simpson, assisted by Robt. Phair, who will be the buttermaker, will commence the task of putting in the machinery. Mr. Phair, for some time has been buttermaker in Neil Friel's creamery on upper Salt River which closed down till the reopening of the season Tuesday last.

FE (26 Jan. 1894) Peter Silacci ranch of 45 acres at Waddington; from 15 cows and 11 heifers, he obtained 191,496 pounds of milk which he sold to Eel River Creamery for \$1,895.17; also income from hogs.

FE (26 Jan. 1894) New Russ Creamery on Bunker Hill dairy nearing completion; engine and boiler at Mazeppa ranch. R.A. Simpson bringing two separators to serve 1000 cows from Bunker Hill, Seattle, What Cheer and Mountain Glen districts.

FE (2 Feb. 1894) The new Red Poll Creamery on lower n...head was dedicated with a dance Saturday night; large crowd in attendance.

FE (2 Feb. 1894) The Pacific Creamery near Swauger's is running again having closed down a few days for repairs.

FE (9 Feb. 1894) Kausen & Williams, our popular and enterprising hardware dealers, completed for the Humboldt Creamery the largest milk vat ever made in this county and no doubt the largest that has been made on the coast; 700-gallon capacity

FE (9 Feb. 1894) The lower end of Table Bluff is to have a second creamery. T.J. Knight will be the owner; one separator will handle the milk of 400-500 cows.

FE (16 Feb. 1894) The stockholders of the Alton Creamery held their annual meeting.... For 1893, \$14,000 paid for milk for purchase of 1,567,659 pounds; made 66,232 pounds of butter; dividend on stock 12 ½ %.

FE (16 Feb. 1894) R.A. Simpson has supplied the Diamond Springs Creamery with a new United States Separator.

FE (16 Feb. 1894) Kausen & Williams turned out for the Eel River Creamery the largest milk vat ever made on the coast, 800-gallon capacity. R.A. Simpson preparing plans for new creamery in Arcata.

FE (16 Feb. 1894) The Humboldt, Riverside, Andreasen, Ferndale and Peter Frey creameries are all that are at present running on this side of Eel River and they run only on alternate days. Two or three weeks more will find every creamery again in full blast.

FE (23 Feb. 1894) One pound of butter from ten pounds of milk is what Elisha Clark of Table Bluff gets from one of his cows.

FE (2 March 1894) "The Creamery has been the salvation of our farmers," remarked Jacob Zehndner to an Advocate representative. "What I mean is that the ranchers of Arcata bottom were more or less in debt. Some were pretty deeply involved and none saw his way out clearly. Potatoes were low and so were barley and oats. The farmers were making very little money. The creamery enterprise was inaugurated in the nick of time and from its very commencement the prosperity of bottom ranchers has been assured. Many of them are already out of debt and have a little money ahead and the way things are going the others soon will be. Yes, we are going to have another creamery because we generally know a good thing when we see it."

FE (2 March 1894) Robert Phair informs us that the new Red Poll Creamery is about completed; will start up March 10th and he will be the buttermaker.

FE 16 March 1895) Creamery talk revived at Mattole.

FE (16 March 1894) The Excelsior Creamery on the Island started up. Maurice Neilson is buttermaker and Charlie Calanchini head boss.

FE (16 March 1894) Neil Friel started his creamery on March 12th. He will receive his milk from Dinsmore Ave. as he did last year.

FE (16 March 1894) The new Red Poll Creamery is now in full blast. It separated a little milk Saturday and Monday and started up in earnest on Tuesday. R.A. Simpson, who furnished and arranged the machinery for the institution, was present to see it operate Wednesday....

FE (16 March 1894) Kausen & Williams are at work on an order for 42 milk cans received from W. N. Russ for the new creamery at Bunker Hill.

FE (16 March 1894) Kausen & Williams will make a large cream vat for Jeff Knight's new creamery on Table Bluff.

FE (16 March 1894) Adv. R.A. Simpson. Manufacturer and Importer of Dairy and Creamery Machinery and Fixtures. Separator Bowls of any make repaired and balanced on short notice. Fitting up Creameries and Creamery Plans a Specialty.

FE (23 March 1894) The Hydesville Creamery started up last week with nearly a ton of milk.

FE (23 March 1894) The Humboldt Creamery and the Eel River Creamery are receiving nine and seven tons of milk per day, respectively.

FE (30 March 1894) R.A. Simpson supplied the Diamond Springs Creamery at Swauger's with a new United States Separator, which makes three separators now in use in that institution.

FE (30 March 1894) The milk condensing factory at Port Kenyon will start up in about a week under the management of F.W. Symthe.

FE (6 April 1894) T.J. Knight's new creamery on Table Bluff will be running in a couple of weeks or so. Mr. Knight has returned from San Francisco where he went to purchase the necessary machinery.

FE (13 April 1894) The Pacific Creamery near Swauger's is now receiving 1 ½ tons of milk per day, so says proprietor Cornelius Rasmussen.

FE (13 April 1894) The Eel River Creamery Co. announces that on Monday next they will commence the manufacture of full cream cheese which will be furnished to the trade and can be purchased retail from the Ferndale stores. This enterprising company has employed the services of Mr. and Mrs. Chas. Vedder of Waddington, who have no superiors in the state as cheese makers, to take exclusive charge of the new department.

FE (20 April 1894) Dairyman's Meeting—L. Tomasini, representing the Dairymen's Union, made a lengthy address in which he showed the necessity of a concerted effort among dairymen to regulate prices; need for uniform grade of butter; bogus butter identified by commission houses as butter hurts reputation.

FE (20 April 1894) Editorial regarding dairymen's meeting regarding Mr. Tomasini's proposition and commission merchants and the Dairymen's Union; very bad butter market now; oleomargarine issue. [last price noted in Enterprise was 20 cents per pound which is very low]

FE (27 April 1894) The Alton Creamery now receives 6300 pounds of milk daily.

FE (27 April 1894) Supt. Chas. Decarli of the Eel River Creamery imparted the information that on account of the great amount of milk now being received by the institution, it had been decided by the directors to enlarge its handling capacity by putting in another separator as well as a second engine. The old engine will be used to operate the separators, which will be four in number, and the new one to run the churns and hoisting apparatus. Kerri Bros. will commence the construction of an addition to the creamery which is now turning out from 600 to 700 pounds of full cream cheese and about 1100 pounds of butter per day and with the fourth separator will increase the butter output to about 2,000 pounds daily.

FE (27 April 1894) R.A. Simpson, our creamery builder and machinery agent, has received an order from Messrs. Nissen & Frey to supply their creamery near Singley's with a new United States Separator of the latest improved patterns. This will make the second separator in use at that institution which is getting more milk than one separator can handle.

FE (27 April 1894) Oluf Andreasen leaves for San Francisco where he will purchase a complete outfit of machinery for his large new workshop on lower Main street. Besides the machinery for

manufacturing his patent butter moulds, Oluf will put in turning lathes, planers, scroll saws, etc., in fact, everything necessary to enable him to carry on a general carpenter and wagon repairing business.

FE (11 May 1894) The Hydesville creamery is said to be handling about two tons of milk daily.

FE (11 May 1894) Filed for record; lease from James McCloskey to Red Poll Creamery Co., right of way 10 feet wide over E half SW qt sec 14, 3N2W, for 15 years.

FE (11 May 1894) New Bunker Hill Creamery running [on Russ ranch over Wildcat]

FE (1 June 1894) Another Creamery—The dairymen of the Port Kenyon section are talking creamery very strongly and it is said they have under contemplation the erection at Port Kenyon of one of the largest creameries in Humboldt county. A meeting was held under the Masonic Hall in Ferndale last evening at which there was a large attendance and much enthusiasm.

FE (8 June 1894) The Eel River Creamery is now handling 20 tons of milk per day.

FE (8 June 1894) Only eleven creameries of the county are represented in the butter exhibit at the Midwinter fair in San Francisco: Humboldt, Hydesville, Eel River, Alton, Excelsior, Grizzly Bluff, Occidental, Arcata, Eureka, Silver Star and Diamond Springs.

FE (8 June 1894) Arcata Creamery now has 98 patrons.

FE (8 June 1894) And still another creamery is talked of. A meeting was held at the residence of James Clausen on the Singley Ferry road yesterday for the purpose of making an attempt to organize a company to build a creamery in that locality. About 600 cows were represented at the meeting.

FE (15 June 1894) Oluf Andreason of the Ferndale Mechanical Shop has been doing considerable business lately in the way of setting up cream separators. Since our last he has set up an Alpha Separator at the Ferndale Creamery and has fitted out complete a small creamery for Joe Moranda on the Jesse Dungan place. Today or tomorrow he will put in an Alpha separator for the Hydesville Creamery.

FE (15 June 1894) Kausen & Williams last week supplied the Eel River Creamery with the largest Kausen cream cooler yet made by them. Billy has lately added a valuable improvement to his cooler in the shape of an attachment to the reservoir which has the effect of cooling the cream considerably before it passes through upon the cooling drum.

FE (15 June 1894) The Ferndale Mechanical Shop—Oluf Andreason built it to enable manufacture on an extensive scale of his patent butter moulds.

FE (15 June 1894) The Geer Butter Cutter—Capt. Foss Geer...invention, a contrivance for cutting butter into squares, preparatory to placing it on the market. The other evening an Enterprise representative visited the Excelsior Creamery on the Island and through the courtesy

of head buttermaker, Maurice Neilson, was permitted to examine the patent and witness its workings. [long description]

FE (22 June 1894) R.A. Simpson drawing plans for P.L. Co.'s creamery at Scotia.

FE (22 June 1894) Creamery talk at Port Kenyon and in the Jens Clausen section is experiencing a lull at present.

FE (22 June 1894) The butter market is away down and very little is being paid out by the creameries for milk.

FE (22 June 1894) Regarding new creamery on Arcata bottom; second creamery; handling 12,000 pounds of milk per day.

FE (6 July 1894) Cornelius Rasmussen, proprietor of the Pacific Creamery near Swauger, is now handling three tons of milk per day and is turning out a very fine quality of butter.

FE (6 July 1894) The editor of the Enterprise paid a visit to the Red Poll Creamery....for the purpose of witnessing one of the new Imperial Russian Steam Separators for which L.P. Branstetter is agent, in operation, but owing to lack of space, we are forced to defer a description until next week. During our stay we were shown over this fine creamery by the butter maker, Mr. Phair, and were treated to a fine dinner at the pretty little home of Mr. and Mrs. Robt. Niles.

FE (13 July 1894) R.A. Simpson will prepare the plans for the new creamery at Blue Lake.

FE (13 July 1894) The Sharples Imperial Russian Steam Turbine Separator—The steam turbine appliance for propelling the separator is a vast improvement over the old belt and shaft process and together with the separator itself has many advantages to recommend it—such as simplicity, durability, cheapness of running, smoothness of operation, ease of adjustment, etc. The capacity of the Sharples at the Red Poll is 2000 pounds of milk per hour with a velocity of 7000 revolutions per minutes...it skimmed so closely that hardly a perceptible trace of cream was found in the skim milk. It was also found that the cream as it issued from the separator was five degrees cooler than the milk which passed into it...Already there are several of these separators at work in the county....

FE (13 July 1894) The move to build a creamery at Port Kenyon has taken new life.

FE (13 July 1894) Butter shipments from Humboldt county. June 1893, 268,975 pounds; June 1894, 397,960 pounds.

FE (20 July 1894) F.W. Dinsmore is now engineer at the Swauger Creamery.

FE (27 July 1894) Adv. Cream Separators. The United States in five sizes. The best and cheapest machine on the market. It will run longer without clogging and skim more milk....R.A. Simpson, agent for Humboldt and Del Norte counties.

FE (27 July 1894) Adv. Important to Creamery Men. Spencer' s New Cream Cooler. Now in use in the Arcata and Red Poll Creameries. J. Johnson & Co., Arcata; C.F. Spencer, Arcata Creamery.

FE (10 Aug. 1894) Butter has again dropped from 20 cents to 18 cents per pound.

FE (10 Aug. 1894) A Challenge, San Francisco, Aug. 7. We, the undersigned, Pacific Coast Agents of the Sharples Improved Cream Separators, hereby challenge any agent on the Pacific coast of the Alpha De Laval or the United States Separators to a fair and practical test with the Imperial Russian Steam Separator upon the following conditions....Baker & Hamilton.

FE (17 Aug. 1894) In company with Treasurer H.C. Blum of the Eel River Creamery, the editor visited that institution and there found things decidedly rushing. President Regli, Secretary and Manager Decarli and Accountant Boyce kindly received us and showed us through the entire establishment, Mr. Decarli taking the time to explain to us the workings of the Babcock milk tester. About 20 tons of milk are being handled daily at this creamery and five men are employed....Four separators are required to do the work and a first-class quality of butter is being turned out, a roll of which was given to us to sample....The register showed 44 patrons.

FE (17 Aug. 1894) The Diamond Springs Creamery at Swauger has changed hands, the company having sold the institution to Messrs. Rasmussen and Dinsmore, who for some time past have been employed there.

FE (17 Aug. 1894) Dairymen are smiling. Butter has advanced and 25 cents per pound will probably be returned for this week's shipment. We wish it were 45 cents.

FE (24 Aug. 1894) The Excelsior Creamery ceased making cheese last week after a month' s successful run, during which time 16 or 17 tons of a very fine article were turned out.

FE (7 Sept. 1894) N...Bottom Notes—Steve Moranda on the McCloskey place is milking 48 cows and sells his milk to the Red Poll Creamery. This creamery is turning out five boxes of first-class butter daily....The Red Poll paid 17 ½ cents for butterfat last month.

FE (7 Sept. 1894) James Boyce of the Diamond Springs Creamery at Swauger's informs us that satisfactory arrangements have been made with Mr. Hegler of Hegler, Johnson & Co. of San Francisco for the manufacture of cheese at that institution. Mr. Hegler purchases the skim milk of the creamery and will send from below an experienced cheese maker to conduct the business, who will be assisted in his work by a son of Mr. Hegler.

FE (21 Sept. 1894) The dairymen closed their convention at San Francisco on the 13th. Resolutions were adopted demanding legislation protecting California's dairymen from bogus butter and for establishment of dairy schools.

FE (21 Sept. 1894) Creamery butter in the San Francisco markets was quoted last Saturday at 27 to 29 cents with some sales of fancy reported higher. Taking 29 cents as an average, the value of the shipment per steamer Weeott from Port Kenyon Saturday, 42,130 pounds was \$12,217.70.

Adding to this the amount by the steamer Willamette Valley from Eureka the same day, 10,720 pounds makes a total value of butter shipments from the county last Saturday, \$15,326.40. Times.

FE (15 Oct. 1894) The butter shipment last Saturday amounted to 74,560 pounds....According to San Francisco market quotations, the exportation was valued at \$22,365.

FE (30 Nov. 1894) The farmers of the Table Bluff neighborhood are seeding down their fields preparatory to running cows on them and it's expected that in a few more years, the Bluff section will be a vast pasture and the dairying industry "bloom as the rose." Our farmers are fast learning that grain raising will not pay and that dairying will.

FE (14 Dec. 1894) The Red Poll Creamery has shut down and Robt. Phair, head buttermaker, will leave tomorrow with his wife for San Francisco. [he didn't return]

FE (4 Jan. 1895). Cornelius Rasmussen has purchased two lots of William Perrott in the town of Sunnyside, Swauger.

FE (11 Jan. 1895) Wm. Perrott has sold a lot at Swauger's to Walter F. and Robert O. Dickson.

FE (11 Jan. 1895) Articles of Incorporation filed for Petrolia Creamery.

FE (18 Jan. 1895) S.A. Peugh opened butcher shop in Swauger's.

FE (8 Feb. 1895) Talk of a creamery at Rohnerville.

FE (8 Feb. 1895) The scheme to build two new creameries on the Island, one near the Clausen corner and the other on the lower Island, has fallen through, and a great many of the dairymen of that locality have taken stock in the Excelsior Creamery. Enough stock has been purchased that it will now give the dairymen the controlling interest and they will run the creamery themselves. The dairymen interested represent 1500 cows with a fair prospect for more, which will make this institution one of the largest of its kind in the county if not the state....

FE (8 Feb. 1895) The Humboldt Creamery is receiving about two tons of milk per day and separates every other day.

FE (8 Feb. 1895) Peter Frey's Crown Creamery closed down last Sunday and their patrons are taking their milk to the Humboldt Creamery.

FE (8 Feb. 1895) A Sharples separator arrived for the Grizzly Bluff Creamery. Also one for Petrolia Creamery, taken down on Petrolia stage.

FE (15 Feb. 1895) R.A. Simpson furnished the plans for the creameries of Harpst & Spring and the Scotia Co., now in course of erection.

FE (15 Feb. 1895) List of dairymen who have purchased a controlling interest in the Excelsior Creamery from P. Calanchini....23 names.

FE (15 Feb. 1895) Another Creamery—C.E. Sacchi, John Pezzoli, Peter Bognuda, A.G. Genzoli, S.R. Moranda and B. Genzoli have formed a co-partnership for the purpose of building equipping and conducting a creamery on the Nellis place on Elk River; R.A. Simpson to supply machinery, including United States Separator; water powered creamery; 350 cows.

FE (22 Feb. 1895) Blue Lake Creamery; Langford Bros. boiler; two Alpha separators; R.A. Simpson, patent butter cutter; Kay Spencer's patent cream cooler.

FE (22 Feb. 1895) The Excelsior reorganized, to start up March 1st; Maurice Neilson, buttermaker; L.M. Siples, engineer. Board of Directors Boyston and Nissen, Roth, Robinson, Hansen, George Fredson, S. Comisto, J.E. Clausen, Hamner, Jas. Nissen, manager, J.E. Clausen, president.

FE (22 Feb. 1895)...the new Sharples Russian Separator is doing splendid work at the Grizzly Bluff Creamery and is demonstrating its superiority and all that was claimed for it. Peter Becker, the buttermaker, reports that notwithstanding the fact that he is taking milk but every other day and most of it sour, the Russian is skimming down to one-tenth of one percent and he is using nearly two pounds less milk to make a pound of butter than is required by the other separators in the creamery.

FE (22 Feb. 1895) Kay Spencer will be butter maker at Blue Lake.

FE (22 Feb. 1895) R.A. Simpson's butter cutter. "Improved Creamery Butter Cutter;" "Baby Butter Cutter;" and "Indestructible Butter Box." Baby Cutter designed for dairies; cuts 36 rolls of butter at a time [more]

FE (22 Feb. 1895) Last Friday, S.D. O'Neal drew up the necessary papers to incorporate what is to be known as the Port Kenyon Milk Condensing Co. for 50 years; capital stock \$5000; stockholders T.J. Titzel, S.W. Thompson, W.C. Havens, E.K. Richart, R.W. Smythe and S.D. O'Neal. More machinery to come from San Francisco.

FE (22 Feb. 1895) R.W. Robarts shipping veal calves to San Francisco. He has succeeded in interesting a number of dairymen in the proposition.

FE (8 March 1895) The frame of Harpst & Spring Creamery is all up and the building is progressing [end of Buttermilk Lane, present Sunny Brae]

FE (8 March 1895) Work has commenced at the condensed milk factory. Mr. Smythe is putting in a drain to Salt River.

FE (15 March 1895) Swauger, Dec. 28th, '94, Baker & Hamilton. Dear Sir: The Sharples Russian Separator I got from you is the best machine in the county for its size. I have had the milk tested at the Diamond Springs Creamery and it don't leave a trace. Yours, Joe Moranda.

FE (15 March 1895) The Grizzly Bluff Creamery—Last Saturday morning the Enterprise representative visited the Grizzly Bluff Creamery, where we found everything in readiness for the season's work. Mr. Peter Becker is in charge and is now handling about three tons of milk daily, but at the height of the season, this amount will be quadrupled. Jos. Davenport is manager of this creamery and G.C. Barber, secretary, and we were cordially received....The creamery is turning out a fine quality of butter and will also make cheese this season, Mr. Fred Richardson being retained as cheese maker. Messrs. Jay Bugbee and J.N. Lund do the testing and explained to us the workings of the Babcock tester.

FE (15 March 1895) The Red Poll Creamery will probably start operations today.

FE (15 March 1895) N. Friel started his creamery last Monday.

FE (16 March 1895) The Excelsior Creamery on the Island is now handling four tons of milk per day and the company's books show 27 patrons.

FE (15 March 1895) Long article from Dairymen's Union of California regarding prices paid to creameries for butter and that Union is a better deal than commission houses [mentioned that season was 9 months long, March to December; and that there were 6 creameries in and around Ferndale]

FE (15 March 1895) Comparative Separator Tests at Grizzly Bluff Creamery of Sharples Russian, Jumbo and Alpha de Laval. Ranged from trace, one-tenth, two-tenths and five-tenths. Jumbo was the 5/10th separator.

FE (15 March 1895) Adv. To My Milk Customers. Milk price from my wagon is 20 cents a gallon for pints and a quart; for two quarts or more it is 15 cents per gallon. Milk will be cooled before delivery. Fresh milk can always be obtained from my dairy. N.P. Hansen.

FE (15 March 1895) The Eel River Creamery is now handling four tons, but at height of the season will probably handle between 15 and 20 tons.

FE (22 March 1895) The Grizzly Bluff Creamery paid 20 cents for butter fat last month; equal to 80 cents per hundred for milk; later corrected to 16 cents.

FE (22 March 1895) Buttermaker Neilson of the Excelsior Creamery tells us that last Sunday morning seven and a half tons of milk were received and the supply is daily increasing.

FE (22 March 1895) Deed from T.J. Titzel to the Humboldt Milk Condensing Co. to a certain piece of land in Port Kenyon; recorded.

FE (22 March 1895) Joe Moranda of the J.H. Dungan place has purchased a new Russian Sharples Separator of a ton capacity to take the place of the small Russian now used by him.

FE (29 March 1895) Eel River Creamery separating twice a day now, receiving 8 tons; will have all the milk it can handle this season.

FE (29 March 1895) The Diamond Springs Creamery at Swauger's paid 17 ½ cents for butter fat the month ending March 15th; paid 21 cents for month ending Feb. 15th.

FE (5 April 1895) long article about N.P. Hansen's dairy on Francis place; cleared 70 acres; under cultivation; milking 22 cows, but will increase to 35. Uses cooler to cool down to 55 degrees; delivered to patrons.

FE (12 April 1895) The condensed milk factory is making haste slowly.

FE (12 April 1895) The pure butter bill introduced in the last legislature by Senator McGowan will be rigorously enforced....Our dairymen have been competing long enough with oleomargarine which is made of cheap grease and colored. New bill prohibits coloring; prohibits use of words like butterine, dairy, creamery or dairy symbols, requires certain labeling conditions.

FE (26 April 1895) The new machinery for the Port Kenyon condensed milk factory is soon to arrive.

FE (26 April 1895) Butter is still very low in San Francisco and we understand that considerable fresh roll is being packed in tubs by S.F. commission men. Tons of butter are in the cellars unsold and the outlook for butter prices is far from encouraging.

FE (3 May 1895) The Weeott carried away from Port Kenyon during April 101,440 pounds of butter.

FE (10 May 1895) The Swauger Creamery received a new Alpha Separator on last week's Alice Blanchard.

FE (10 May 1895) John Hansen of the Star Creamery sent his boiler to Eureka for repairs. He took his milk to the Eel River Creamery until he is ready to again handle it himself.

FE (17 May 1895) Frank Knight of Table Bluff is buttermaker at Harpst & Springs' new creamery near Arcata; handled 3300 pounds of milk first day.

FE (17 May 1895) The Swauger Creamery is handling about 13 tons of milk a day. This institution receives a ton of milk every day from the Buhne ranch, which is freighted up on the train.

FE (17 May 1895) The Port Kenyon Condensed milk factory will be in complete running order in a few days. Messrs. Titzel, Smythe and the other gentlemen associated with them in this venture mean business.

FE (17 May 1895) Creameries paying 10 to 12 cents for butterfat for month ending May 15th.

FE (17 May 1895) Creamery men met regarding securing cheaper freight rates for shipping butter to San Francisco. Jas. Boyce of the Swauger Creamery, E.C. Ericksen of Ferndale Creamery and E.P. Nissen of Excelsior Creamery appointed as committee.

FEK (17 May 1895) The Grizzly Bluff Creamery is turning out 900 pounds of butter per day; the Humboldt 1,000 pounds and the Excelsior 1300 pounds. Grizzly Bluff also making considerable cheese.

FE (31 May 1895) The two Arcata creameries are handling 15 tons per day.

FE (3 May 1895) C. Rasmussen has a two-year-old heifer, now giving a gallon of milk per day, although she hasn't given birth to her first calf.

FE (7 June 1895) Making 1400 pounds of butter per day at Eel River Creamery.

FE (14 June 1895) Extra Fine Butter—from John Hansen of Star Creamery; made from milk strained and cooled before separated....The claim that the separator relieves the milk of all impurities is not so, and creamery owners will in time compel dairymen to be far more careful with their milk than the majority are at present. If creamery companies get the top prices for their butter, they can in consequence pay more for butterfat and we would like to see a move made in this valley in the direction of conducting this industry more in accordance with the improved methods. The greatest caution should be in the case of milk for in no industry is cleanliness of more importance than in the dairying industry. See that your milk cans are kept scrupulously clean; keep them in a cool place when not in use, in hauling your milk to the creamery cover the cans from the heat of the sun, strain your milk and relieve it at one by the means of a cooler of its animal heat, and then by delivering the best and cleanest of milk to the creameries, the best and purest of butter can be made.

FE (14 June 1895) Red Poll handling four tons of milk per day.

FE (14 June 1895) For the year ending June 1st, 1895, the shipment of butter from the county amounted to 1744 tons, 898 on Weeott from Port Kenyon and 846 tons over Humboldt Bay.

FE (28 June 1895) The Humboldt Condensed Milk Co. of Port Kenyon has received an order from the Alaska Improvement Co. for \$3000 worth of condensed milk. Good. May the company find a ready sale for their entire output.

FE (26 July 1895) Creamery butter selling for 14-16 cents per pound in San Francisco; keg butter for 10-12 cents.

FE (26 July 1895) Butter—We have to face the fact that the areas—the world over—devoted to dairy farming is extending and that the production of butter is constantly increasing at a faster rate than the consumption....

FE (9 Aug. 1895) Obit Charles Vedder, 66, New York, cheese maker at Waddington.

FE (9 Aug. 1895) Joe Moranda on the Jesse Dungan place has turned his creamery into a milk skimming station and the cream extracted is hauled to the Diamond Springs Creamery and there made into butter.

FE (16 Aug. 1895) Neil Friel of the Valley Creamery injured in accident; in bed for month.

FE (16 Aug. 1895) F.W. Smythe of the Port Kenyon condensed milk factory returned from his visit to Portland.

FE (30 Aug. 1895) Some butter was made at the Port Kenyon condensed milk factory last week, but this week is again being canned so Mr. Smythe tells us. Several orders are on hand waiting to be filled.

FE (20 Sept. 1895) California Dairymen's Association meeting in San Francisco; W.N. Russ chosen as a director.

FE (11 Oct. 1895) Butter shipped Sept. 1895, 471,780; in Sept. 1894, 452,716; Cheese in pounds in Sept. 1895, 4,280; in Sept. 1894, 13,960; condensed milk cases, 2 in Sept. 1895; and none in Sept. 1894.

FE (25 Oct. 1895) John Hanson of the Star Creamery near Ferndale offers for sale lard and bacon of the best quality...

FE (1 Nov. 1895) Jeff Knight's creamery is located down by the old Myer's landing and is fitted with a 15-horse power engine. It is a small but very complete affair. Six customers put their milk in here, which comprises about all within easy reach of the Bluff.

Each year Table Bluff is devoting more of its land to the production of milk for the creamery. On the south side of the hill., A.H. Knight, P. Quinn, M. Fitzsimmons, Serafine Contereo, Eli Barkdull, R.F. Herrick and John and Dan McGraw are all milking more or less and are increasing their herds.

John McNaughton of Table Bluff is milking 27 cows and sends his milk into Eureka to be served instead of taking it to the creamery. He killed three fine porkers the other day.... Watchman. another article regarding Diamond Springs creamery

FE (1 Nov. 1895) Jersey Milk—I will deliver cooled and aerated Jersey milk in quantities to suit; delivered mornings and evenings.... Fresh milk can be had at all times at E.F. Kausen's confectionery store. C.M. Peterson.

FE (8 Nov. 1895) A can of milk was delivered at one of our creameries the other morning which when opened was found to contain the remains of a dead kitten.

FE (8 Nov. 1895) John Hanson has rented of Z. Russ & Sons the Occidental ranches. N.P. Hansen, who is to move from the Francis place to the Russ Creek place near Centerville, advertises a public action.... 28 head of fine dairy cows will be sold at auction on the Francis place, Nov. 30; also 30-40 tons of oat hay baled. N.P. Hansen.

FE (15 Nov. 1895) C.M. Peterson has purchased the Ferndale milk route of N.P. Hansen and will henceforth supply that gentleman's customers with the lacteal fluid. Mr. Peterson delivers the very best quality of cooled milk, rich, pure and clean.

FE (15 Nov. 1895) For Sale or Lease—A dairy ranch of 160 acres bottom land in clover and tame grasses with 45 selected dairy cows. A cow barn 125x68, a horse barn 40x40, all framed and capable of holding 250 tons of hay, good dwelling house, carriage house, blacksmith shop, etc., ample agricultural implements and dairy fixtures, a span of good horses and wagon. All within one mile of a railroad and creamery. Plenty of good water and nothing wanting to a complete running dairy outfit. The whole will be sold upon easy terms or leased upon a long lease on reasonable terms. None but a first-class dairyman need apply. Apply at this office.

FE (22 Nov. 1895) John Hansen and family will move to the Occidental and N.P. Hansen and family to the Russ creek ranch the first Monday in Dec.

FE (22 Nov. 1895) The Riverside Creamery of which M.M. Madsen is the owner, has paid the highest price of all the Humboldt creameries for the past two months for its milk and expects to do the same every month. Mr. Madsen is at present making a very high grade of butter and for the past two years has shipped to Fred Haight, 212-214 Front St., San Francisco and though he has lately increased his output by putting on a new separator, he cannot make enough butter to supply Mr. Haight's trade.

FE (6 Dec. 1895) Swauger is soon to have a new school house and proposals for building the same are asked for in this issue. Send bids to James Boyce Pacific School District, by Dec. 14th.

FE (20 Dec. 1895) New telegraph office at Swauger's, Robt. Dickson, operator.

FE (20 Dec. 1895) To Dairymen and Others—On and after the 20th of Dec. and until further notice, the Humboldt Creamery will be operated by J.P. Hanley, under his own management and responsibility. The Directors of the Humboldt Creamery Co. will not be responsible for any debts contracted by J.F. Hanley. Wm. N. Russ, president; W.H. Robarts, secretary.

FE (3 Jan. 1896) The Arcata Creamery is handling six and a half tons of milk a day and Harpst and Spring, three and a half tons.

FE (3 Jan. 1896) At his creamery near Ferndale on Dec. 21st, Mr. Niel Friel made a test of a sample of 960 pounds of milk in which had been placed 76 pounds of water and found that it tested 4.6 butter fat. The same milk without the water showed 5.7 butterfat of the milk of a nine patrons that day, the average test was 5.04%, the lowest being 4.5 and the highest 5.7. Jay Bugbee did the testing.

FE (17 Jan. 1896) Exported from Humboldt
 Butter 3,832,750 pounds in 1895; 3,325,286 in 1894
 Cheese 113,334 pounds in 1895; 58,700 in 1894
 Condensed milk cases 29 in 1895; 13 in 18964

FE (17 Jan. 1896) Creamery Auction, Feb. 1st at Humboldt Creamery, one mile north of Ferndale by order of stockholders, sale by auction. All real estate, buildings, fittings and fixtures of Humboldt Creamery Co.

^This creamery has a capacity of 1800 pounds of butter per day, fitted with all modern conveniences, 20-horse power boiler and engine, five separators, four cream vats, milk vats, two patent butter cutters, two churns, butter worker, butter boxes, scales, testing machine. The hog pen is the best situated and most complete in the county. Terms 10% at time of bid and balance on receipt of deed. W.M. Russ, president; W.H. Robarts, secretary.

FE (17 Jan. 1896) Self Help Association: Buy Humboldt cigar, Humboldt soap, Humboldt buggies, furniture, candies, vegetables, butter, machinery, leather, prunes, fruits, shoes, bicycles, cheese, beer, mineral water, clothing. Each and every Humboldt product and manufacture. Ask your business men for these articles and help make Humboldt prosperous.

FE (24 Jan. 1896) The Diamond Springs Creamery at Swauger, we are told, did a most satisfactory business during the year just closed and December's statement showed 41 patrons on the pay roll. The new National Butter worker lately placed in that institution is giving excellent satisfaction and works 315 pounds of butter in just seven minutes. Manager James Boyce is onto his job when it comes to running a creamery.

FE (31 Jan. 1896) Assessment Notice—The Humboldt Milk Condensery Co., business location in Scotia; works at Port Kenyon, levying \$5.00 assessment on each share of stock; pay by March 4th, if not paid, share will be sold. E.L. Richard, secretary, Scotia.

FE (4 Feb. 1896) The Excelsior Creamery elected the following officers and directors: J.E. Clausen, president; R.D. Boynton, vice-president; Jas. Nissen, secretary; Neils Hansen, treasurer; C. O'Mara, D.A. Robinson, John Christensen, John Roth, and L. Lindrum. E.P. Nissen, manager, L.M. Siples and Maurice Neilsen, engineer and buttermaker, respectively.

FE (4 Feb. 1896) The auction sale of the Humboldt Creamery; only five bidders; P. Calanchini bought it for \$5,150....Calanichini will now receive bids for renting creamery.

FE (11 Feb. 1896) Baby de Laval Hand Separator separates 600 pounds of milk an hour.

FE (11 Feb. 1896) Accident near Swauger, Carl Rasmussen of the Diamond Springs Creamery, while returning from Joe Moranda's dairy, injured when thrown from wagon, team ran way and drug him. Broken leg.

FE (11 Feb. 1896) Messrs. Boyce, Petersen and Rasmussen of the Diamond Springs Creamery at Swauger have purchased 80 acres of marsh land from Cal Foss and will go into the business of raising hogs thereon.

FE (11 Feb. 1896) A Mason butter worker and an Andreasen butter cutter, formerly used in the Swauger creamery, were taken down to Petrolia creamery.

FE (14 Feb. 1896) Walter Schumacher came up from Petrolia, went to Swauger's where he will fill the position as butter maker.

FE (14 Feb. 1896) Several new buildings at Swauger's; new school; two cottages on Main street for Cornelius Rasmussen; slaughter and smoke houses near town.

FE (18 Feb. 1896) Three bids for running Humboldt Creamery: Russ, Sanders Co.; J.F. Hanley; Peter Philipsen & Co. [Russ bid highest]

FE (3 March 1896) Mr. J.F. Hanley has leased the Humboldt Creamery at Arlynda for five years.

FE (6 March 1896) Frank Hanley will receive milk at the Humboldt Creamery Monday. He will place two new Alpha Separators in his factory to arrive on next Weeott.

Fe (10 March 1896) Walter Shumaker, butter maker at Swauger creamery tells us that the Diamond Springs is now handling 5000 pounds of milk a day and amount is increasing.

FE (13 March 1896) Ferndale Creamery commenced running every day.

FE (20 March 1896) Attention Dairymen; meeting called by California Dairy Association to secure new members and receive suggestions; Samuel E. Watson, secretary, will be there; also W.N. Russ, vice-president.

FE (20 March 1896) A recent issue of the Western Creamery, published at San Francisco, contains an article censuring W.P. Thomas, the creamery builder, well-known in this county, for the methods used by him in establishing and equipping creameries in various parts of the state. The Western Creamery says that Thomas put in a plant at Half Moon Bay for \$7000 and owing to its faulty construction the company will be required to levy an assessment of another \$7000 to put the creamery where it was the day it started. Editor Watson adds: "The only reason for the adoption of the Thomas plan is ignorance of creamery principles or a desire to put in useless equipment for a large profit." Mr. Thomas is still with Baker & Hamilton, says the article.

FE (24 March 1896) Meeting of Dairymen; well attended; a number joined; decided to organize a local association to be composed of members of the state association; W.N. Russ chosen president; E.B. Carr, secretary; June 15th and 16th, a dairy convention will be held in Ferndale under the auspices of State Association.

FE (27 March 1896) Neil Friel has just started putting up his butter in extremely neat packages. The squares are wrapped in a thin paper on which is printed the name of his creamery and an appropriate dairy scene, copyrighted, together with the words "C.E. Whitney & Co., San Francisco, Agents.

FE (31 March 1896) The Diamond Springs Creamery handles a little over 15 tons of milk daily. The company has just finished laying 8000 feet of 3-inch pipe which will conduct the skim milk down on the marsh to their hog pen.

FE (3 April 1896) R.N. Simpson placed in position a new No. 1 Alpha Separator in Nissen & Frey's Creamery on the Island.

FE (7 April 1896) The creamery men of the valley met and decided to incorporate under the name of the "Humboldt County Creamery Exchange;" Purpose "to develop and enhance the prosperity, and extend and promote the trade and commerce, both domestic and foreign, of the creamery business of the county." Articles of Incorporations signed by representatives of the Red Poll, Alton, Grizzly Bluff, Humboldt, Eel River, Star, Excelsior and Crown creameries. Ten trustees J.F. Hanley, Humboldt; C. Regli, Eel River; J.A. Davenport, Grizzly Bluff; Jas. Boyce, Diamond Springs; T.B. Cutler, Red Poll; M.P. Hansen, Alton, P. Frey, Crown; Jas Nissen, Excelsior; W.G. Branstetter, Star; R. Madsen, Riverside; first endeavor will be to secure a more extensive market for butter.

FE (17 April 1896) The Humboldt County dairymen have got it into their heads that the Eel River and Arcata valleys comprise the best dairy sections in the country and they are probably right. It is such an interesting proposition that the Western Creamery will undertake to issue a special Humboldt county creamery and dairy number in July, provided the people of that county will co-operate in supplying photographs, information and a reasonable amount of patronage to cover a share of the expenses. The California Dairy Association will hold dairy meetings at Ferndale and Arcata in June and with a report of these meetings a complete description of the dairy and creamery interest of the county, well illustrated, will be given.—"Western Creamery" for April.

FE (17 April 1896) More meetings of local California Dairy Association.

FE (21 April 1896) The Watchman says that it is the intention of the Diamond Springs Creamery at Swauger to sterilize its milk and put upon the market butter made of pasteurized cream. This will not be a new operation with this creamery as Mr. Boyce, the butter maker, has experimented considerably with the process and is convinced will improve both the flavor and keeping quality.

FE (21 April 1896) The new creamery at Kneeland Prairie was put into operation.

FE (24 April 1896) Messrs. T.J. Titzel, E.L. Rickart, A.F. Nelson and W. Havens came down from Scotia Tuesday to Port Kenyon to attend a meeting of the Humboldt Condensing Milk Co. A resolution was adopted transferring the place of business from Port Kenyon to Scotia, but this change will be but temporary or until the factory at the Port is again placed in operation.

FE (28 April 1896) Self Help Work, recent editorial in Standard also Enterprise.

FE (28 April 1896) James Boyce of Diamond Springs Creamery at Swauger...tells us that he now has his creamery in apple-pie order and we do not doubt it, for he thoroughly understands his business in every detail.

FE (1 May 1896) Diamond Springs receiving 15 tons of milk daily.

FE (19 May 1896) Ferndale gets Ninth District Fair.

FE (2 June 1896) We are sorry to learn that Carl Rasmussen of Swauger is not getting along as well as his friends would wish and fears are entertained that he will not be able to resume his duties as butter maker at te Diamond Springs Creamery—Citizen

FE (2 June 1896) Hydesville Creamery making 270 pounds of choicest gilt edge butter daily. Mr. Andreasen put in new de Laval separator.

FE (5 June 1896) Swauger—The Diamond Springs Creamery is running full blast under the management of Jas. Boyce and is turning out an excellent quality of butter.

FE (9 June 1896) Samuel H. Watson, editor of the Western Creamery and secretary of the California Dairy Association, arrived Sunday and is now in Ferndale. The gentleman will proceed at once to arrange for the dairy convention to be held at this place June 15 and 16.

FE (9 June 1896) The Diamond Springs Creamery at Swauger is now handling 35,000 pounds of milk a day. Friend Boyce has his hands full.

FE (12 June 1896) The Dairy Convention--...The efforts of both the State University and the California Dairy Association in a spirit of helpfulness, to send competent representatives out among our dairymen, deserve the heartiest appreciation by those who are to be thus benefitted, and the fact that the remoteness of Humboldt county has not prevented a good attendance from the lower country, should be a striking example of earnestness in the cause to be imitated by our home dairymen.

FE (12 June 1896) Dairy Convention—On next Monday and Tuesday, a dairy convention will be held in Roberts Hall, under the auspices of the California Dairy Association. The convocation will open at 1 o'clock Monday afternoon to be followed by an evening session at 8 o'clock. Tuesday, the convention will convene at 10:15 o'clock in the morning and will be in session in the afternoon and evening. Tuesday at noon a lunch of strawberries, cream and cake will be served free to all who attend.

Prof. Woodworth and Jaffa of the State University will be present, also A.P. Martin, dairyman of Petaluma; W.H. Roussel, W.D. McArthur, and C.O. Swanberg of San Francisco and secretary Watson. Jas. Smith of Gravelly Point has been selected to preside and a choir will furnish several vocal selections. Among the addresses:

Analysis of Creamery Butter, Prof. M.E. Jaffa, State University
 Creamery Construction, R.A. Simpson, Ferndale
 Suggestions on Marketing Butter, W.H. Roussel, San Francisco
 Cooling Milk at the Dairy, C.M. Petersen, Ferndale
 Silos and Their Adaptation to Calif., A.O. Martin, Petaluma
 Green Feed and Grasses, Jas. Smith, Gravelly Point
 Bacteria in the Dairy, Prof. Woodworth, State University
 Proper Handling of Milk for Delivery at Creamery, J.F. Hanley, Ferndale
 Studies in Cattle Feed, Prof. Jaffa
 Cheddar Cheese Making, L.J. Siples, Island
 Methods of Handling Butter, Eat and West, W.D. McArthur, San Francisco

Paper on Green Manuring, Prof. Hilgard read by Prof. Woodworth.
Swedish Dairying and Cold Storage, C.O. Swanberg, San Francisco

In addition to the above there will be other short addresses on subjects pertaining to the great dairy industry, also general discussion. Everybody is invited to attend, particularly dairymen and farmers and a special invitation is extended to the ladies to be present. [following was a notice to the ladies who attend to bring a cake]

FE (16 June 1896) Pomona was late arriving in Eureka so convention delayed until 8 p.m., since Prof. Jaffa and Woodworth didn't get to Ferndale until late Monday afternoon.

FE (16 June 1896) Woman's Suffrage Convention in Ferndale, lots of coverage. Three women speakers arriving, Rev. Anna Shaw, Rev. Elizabeth Yates, and Miss Harriett Mills.

FE (16 June 1896) F.W. Smythe and mother of Port Kenyon moved to Eureka. Mr. Smythe, we believe, is to work in the Bendixen shipyard. [he had recently built a fishing schooner with others and launched it in the Salt River]

FE (16 June 1896) Dairymen's Convention moving on to Arcata on the 18th and 19th.

FE (19 June 1896) The Dairy Convention—The first dairy convention ever held in Humboldt county convened in Roberts Hall last Monday evening....all things considered, especially the fact that this is the busiest time of the year with our farmers and dairymen, the attendance was good....addresses and papers on various subject...followed by questions, answers and discussion....

Dairy conventions are very popular in the East and are certainly productive of much good and will eventually become of frequent occurrence on this coast. The time has arrived when California dairymen must organize, not only for protection and to secure the recognition that the butter industry is entitled to, but also for the purposes of education. Every dairyman in this state should unite with the California Dairy Association and we say this because we honestly feel that this organization is destined to do great work for the dairy industry in California....
[Watson of the California Dairy Association will issue monthly statement regarding amount of unsold butter in San Francisco market and amount of butter and cheese shipped from the East to S.F. and to whom, so dairymen will know the commission merchants importing eastern products]

FE (7 July 1896) Man drowns in lake near Swauger when boat sinks.

FE (28 July 1896) For sale, bulls, cows, and heifers, Durham stock, Joe McCahill, Ferndale.

FE (21 Aug. 1896) Yesterday morning at about 2 o'clock, the Grizzly Bluff Creamery and Cheese factory, about five miles from Ferndale, was burned to the ground, together with all its machinery, 30 boxes of butter and between \$1500 and \$1600 worth of cheese....The Grizzly Bluff creamery was owned by a joint stock company, composed of Russ, Early & Williams; Moller and Boyston; and a number of dairymen of the Grizzly Bluff section....The Creamery will likely be rebuilt.

FE (4 Sept. 1896) Decision made to rebuild Grizzly Bluf Creamery.

FE (11 Sept. 1896) Assessment Notice, E.L. Rickart, secretary, Scotia. Humboldt Milk Condensing Co., assessment No. 3, \$5 per share.

FE (15 Sept. 1896) There are about 40 creameries in Humboldt county, including several individual creameries, representing investment of \$200,000.

FE (15 Sept. 1896) In speaking of the dairy exhibit at the State Fair at Sacramento, the Western Creamery says, "The greatest display of butter is made by the Humboldt County Creamery Exchange for ten of the leading creameries of the county."

FE (22 Sept. 1896) Humboldt Prize Butter—The Humboldt County Creamery Exchange, making exhibits from ten creameries, carried off the first and second prizes for butter. For the first prize the Exchange was given the gold medal and for the second, the silver medal and \$40 in cash.

FE (25 Sept. 1896) Award of Premiums at 9th District Fair. Durhams, Jerseys, and grades of both. Russ won for Hereford cattle.

FE (13 Oct. 1896) The Ferndale Creamery Exchange met and by its order two boxes of butter one each from the Eel River and Humboldt creameries will be shipped north today to compete for the premiums at the Oregon State Fair. At the recent California State Fair, these two creameries carried away the first two premiums on butter. Eel River first and Humboldt, the second. The judges adopted the point system, 100 maximum, Eel River received 94 and Humboldt 91.

Fe (13 Oct. 1896) Keg butter for sale, also 1000 feet of water pipe. P.J. Petersen, manager, Ferndale Creamery near Centerville.

FE (20 Oct. 1896) Call for bids for building Grizzly Bluff Creamery.

FE (30 Oct. 1896) Walter Schumacher of the Swauger Creamery.

FE (13 Nov. 1896) Swauger Notes—Swauger is growing and new improvements are being added every day.[new residences, new butcher, Hans Clausen has the lumber on the ground for a new hotel, 38x50, two stories, along with livery stable; store under management of R. Dickson; blacksmith, station agent] Carl Rasmussen still at St. Mary's hospital.

Our creamery is doing an immense business under the management of Jas. Boyce.

FE (13 Nov. 1896) Condensed Milk—Among the arrival to Ferndale were Messrs. Smith and Anderson [Alexander], both gentlemen hailing from Marin county....their mission here is to assume charge of the condensed milk factory at Port Kenyon, having secured control of that establishment. The Enterprise is informed that the gentlemen thoroughly understand their business and will start the factory at the earliest possible date, having already numerous orders to fill....

Fe (17 Oct. 1896) Messrs. Smith and Anderson, who have secured control of the Port Kenyon Milk Condensing factory, are hard at work supplying that establishment with increased machinery, additional power, etc. They propose to manufacture condensed milk on an extensive scale and it is evident that the gentlemen understand their business.

FE (17 Nov. 1896) Work was commenced last week on the concrete foundation for the new Grizzly Bluff creamery....

FE (24 Nov. 1896) The suit of A.C. Dauphiny & Co. vs. Red Poll Creamery is on trial in Superior Court.

FE (24 Nov. 1896) I.H. Van Duzer of Singley's received a Jersey bull calf from the stock farm of Wm. Niles & Co., L.A. Mr. Van Duzer has one of the best herds of cattle in the county.—
Advance.

FE (24 Nov. 1896) According to a report of the State Dairy Bureau, Humboldt heads the list with 33 creameries. Marin County comes next with 25. There are 203 creameries in the state, 12 cheese factories and three condensed milk factories. The value of the dairy products of the state for the year ending Oct. 1, 1895 is given at \$12,331,067. This includes the calves and hogs raised. Of that total output of butter, 10,097,323 pounds were manufactured by the separator process and 21,508,117 pounds by the old dairy method. About 6,383,130 pounds of cheese were made during the year.

FE (27 Nov. 1896) The Humboldt Milk Condensing Co. announces a change in the place where the principal business of the corporation is to be transacted from Scotia to Port Kenyon.

FE (1 Dec. 1896) The condensed milk factory at Port Kenyon started up last week under the management of Messrs. Smith and D.S. Alexander. The gentlemen are purchasing their milk from Mr. Madsen's Riverside creamery, and when they get the factory fully equipped and once thoroughly settled down to business, they will handle several tons of milk a day.

FE (15 Dec. 1896) Dairymen's Meeting; Resolutions passed.

1. favoring a dairy college for California, located in Humboldt county, now the leading dairy county in state.
2. favoring amendment to present law reimbursing dairymen whose cows are killed by an inspector on account of TB
3. favoring continuation of present dairy commission with sufficient appropriations
4. favoring a law requiring all roll butter placed on the market to be plainly stamped with the name and location of manufacture
5. favoring the rigid enforcement of the law regarding the cutting of thistles to prevent spread
6. favoring a law compelling all institutions supported by state money to use California butter.

FE (18 Dec. 1896) The name of the Humboldt Milk Condensing Co. at Port Kenyon has been added to our subscription list. President Smith of the corporation paid us a call.

FE (1 Jan. 1897) Robert Swan of Redwood Creek has received a 15 horsepower engine to drive the machinery in his creamery.

FE (1 Jan. 1897) Port Kenyon's Condensed Milk Factory—The Standard has received a call from President F.D. Smith of the Port Kenyon Condensed Milk Factory.

The factory has been running for about four weeks, making ten cases of four-dozen, one-pound cans per day and contracts for milk have been made which will permit the factory after the first of the year to make 20 cases per day. The milk secured from the valley dairies is unsurpassed in quality by any produced in the world.

Since Mr. Smith has had years of experience in this business and is an expert chemist, he is able to produce a brand of condensed milk equal to the Gail Borden brand. Humboldt is the best dairy country in the world and the low temperature of the climate and the healthy condition of the cows are especially favorable to this industry....

At the present time, the factory is making two brands of condensed milk called the "Bear Brand" and the "California Poppy Brand." The Bear is pure milk, called condensed cream, without any sweetening; and the Poppy is sweetened so that the milk is preserved even though the can is opened. The Bear must be used within a reasonable time after the can is opened.

Mr. Smith warrants his condensed cream to be in every way equal to the Gail Borden Peerless cream and he should have the trade of this county, which will amount to 50 cents per month. The money expended for this product will thus be kept at home instead of being sent abroad.

As condensed milk is largely used in the mines, a good trade with Trinity and Siskiyou would be built up, if we only had wagon roads to those mines....

FE (8 Jan. 1897) The Weekly Record—Swauger's new paper, M.A. Simpson, four pages, four columns. Swauger wants a harness maker; J.P. Holt has built a blacksmith shop; Justice Boyce presided over R.F. Herrick vs. Serifino Contria.

FE (12 Jan. 1897) Butter exports from Humboldt

1890	1,119,700
1891	1,436,495
1892	1,930,952
1893	2,600,715
1894	3,325,286
1895	3,859,810

FE (12 Jan. 1897) Dr. Ward of Swauger has established a branch office in Fortuna.

FE (12 Jan. 1897) Carl Rasmussen of Swauger returned recently from St. Mary's hospital in San Francisco greatly improved and the surgeons have assured him that in six months his injured limb will be as sound as it ever was.

FE (15 Jan. 1897) Mr. Joe Moranda who owns the Moranda creamery west of Swauger will probably start his creamery early this spring.

FE (22 Jan. 1897) Hydesville Creamery received about 1,500,000 pounds of milk during 1896, an increase of 300,000 pounds over 1895.

FE (22 Jan. 1897) Reference to Judge Boyce's court.

FE (26 Jan. 1897) Grizzly Bluff Creamery completed

FE (29 Jan. 1897) Fire at Swauger's; The Diamond Springs Creamery in Ashes—About noon last Tuesday, the Diamond Springs Creamery at Swauger's burned to the ground. When the fire was discovered the flames had gained such headway that it was impossible to save the building, as Swauger's fire fighting facilities are limited. Attention was turned to removing portable articles. A small amount of butter, machinery and out buildings were saved. In less than an hour after the alarm was given, the well-known creamery was in ashes. The fire is supposed to have caught from the furnace while the men were at dinner.

This is one of the largest and best equipped creameries in the State and its destruction entails a serious loss to that part of the county and especially to the town of Swauger. This creamery was built in 1892 at a cost of about \$14,000 and was owned and operated by a stock company composed of dairymen of that section, the principal owners of which were C.C. Dickson, I.H. Van Duzer, W. Perrott, M. Fitzsimmons, George Hansen, M.P. Petersen, Chris Paulsen and other. W. Perrott is president of the corporation and C.C. Dickson is secretary. James Boyce was manager of the creamery. The loss is not exactly known but it is quite large. The insurance amounts to \$8250. Of this \$3250 is held by Belcher and Crane in the Pennsylvania Fire Insurance Co.; \$2500 by the German American; and \$2500 by the Fireman's Fund Insurance Co. It is believed that the creamery will be rebuilt immediately.

FE (2 Feb. 1897) The Eel River Creamery shut down for repairs for four or five days. Manager Chas. Decarli says patrons are taking their milk to N. Friel's and Branstetter & Williams this week.

FE (2 Feb. 1897) Cornelius Rasmussen who rents the Jas. Quill place on N...head will start up his creamery in order to accommodate some of the patrons of the Diamond Springs Creamery, lately burned.

FE (2 Feb. 1897) Stockholders of Excelsior Creamery met and elected officers.

Fe (2 Feb. 1897) Yesterday a meeting of the directors of the Diamond Springs Creamery Co. was held at Swauger's to adjust the affairs of the corporation and consider the matter of rebuilding the creamery recently destroyed by fire. It is earnestly hoped that the directors may be able to see their way clear to thus decide.

FE (16 Feb. 1897) The stockholders and directors of the Diamond Springs Creamery, lately destroyed by fire, are anxious to rebuild and to that end desire to secure a bonus—in fact, are using their best endeavors to do so. The necessity for a creamery in the location which the old one occupied is universally acknowledged and seriously felt, for the one which was swept away by the flames had been a productive industry and a source of income to the farmers in that immediate locality. If it is possible to obtain temporary assistance in the shape of a bonus, the

creamery will be rebuilt without delay. The matter may assume tangible shape at a future meeting of the board of directors. Mr. Thos. Hodge of the commission firm of Hill Bros, San Francisco, which handled the output of the creamery for years, is lending the stockholders every possible aid in the emergency.—Times

FE (19 Feb. 1897) To Be Rebuilt—From Mr. T. Hodge of Hill Bros. who was in Ferndale Tuesday, we learn that the Diamond Springs Creamery at Swaugers, recently destroyed by fire, is to be rebuilt at once, and the lumber to be used in its erection is already being hauled. Sam. P. Merritt will superintend its construction and it is expected that the creamery will be ready for work by the first of April. Some \$1300 have been subscribed as bonus for the company, this amount being raised in a few days, Mr. Hodge, in behalf of Hill Bros., heading the list with a \$250 donation. Jas. Boyce will serve as business manager of the creamery, and Hill Bros. will continue to handle the product. The Times says: “Hill Bros. have been a ready help when help was required during the four years which they have handled the product of the Diamond Springs Creamery, and have worked earnestly in its behalf. To Mr. Boyce, the stockholders felt that they owe a debt of gratitude. Through his efforts as business manager and superintendent, the product was brought to a standing second to none other which entered the San Francisco markets. His qualification for the position is unquestioned, and his earnest efforts in behalf of the success of the creamery fully appreciated.”

FE (19 Feb. 1897) The stockholders in the Diamond Springs Creamery are T.G. Greig, Geo. Hansen, I.H. Van Duzer, Wm. Perrott, C.C. Dickson, Hans Petersen, Carl Rasmussen, James Boyce, M. Fitzsimmons, R.F. Herrick, J.C. Foss, P.M. Petersen, S. Comisto,, Estate of P. McGarraghan, Littlefield & Otto, A.N. Franks and S.P. Merritt. The directors are W. Perrott, president; I.H. Van Duzer, vice-president, C.C. Dickson, secretary, R.F. Herrick and Geo Hansenn. The Randall Banking Co. is treasurer.

FE (19 Feb. 1897) The work of building the creamery at Swauger has commenced.

FE (19 Feb. 1897) The Times says: “It may not be known to readers generally that such an organization as the Humboldt Creamery Exchange has an existence in this county. It was ushered into existence through the untiring effort of T.B. Cutler of Eureka, who, we believe, is a stockholder in the Red Poll Creamery on lower Eel river. The Exchange has an object in view and in time it will be made manifest to the lasting benefit of those citizens of Humboldt county who are engaged or interested in butter manufacture. One object is to take the sale of butter output of Humboldt county which amount to more than a million pounds in 1896, out of the hands of middlemen, making Eureka the place of sale and transfer.

FE 919 Feb. 1897) Cornelius Rasmussen started up his creamery. He is prepared to handle about four tons of milk daily.

FE (23 Feb. 1897) The Diamond Springs Creamery Co. will receive bids up to 2 pm. March 190th for their skim milk for the year 1897 with or without the privilege to rent the 80 acres of land where their hog pen is situated. This land is suitable for dairying.

FE (23 Feb. 1897) R.A. Simpson has built two of the largest churns ever constructed on the coast for the new Grizzly Bluff Creamery, made of eastern oak.

FE (26 Feb. 1897) The Diamond Springs Creamery is going up as rapidly as could be expected and will be in operation on or before the first day of April. The building will resemble the old one in its outside appearance.

FE (26 Feb. 1897) The new creamery at Swauger is assuming shape. Foreman S.P. Merritt has ten men at work on the structure and it will be rushed to completion.—Record

FE (2 March 1897) Pontoon bridge across Eel river a short distance below the Singley ferry is a sure go....Swauger expects to receive most of the travel when the bridge is completed.

FE (2 March 1897) Wm. Perrott has sold to the Diamond Springs Creamery Co. 1 ¼ acres of land adjoining the creamery site at Swauger, excuse us, at Loleta.

FE (5 March 1897) R.A. Simpson has been awarded the contract for furnishing certain machinery and fixtures for the new Diamond Springs Creamery at Swauger.

FE (9 March 1897) A.H. Knight's new creamery in the Table Bluff section is about ready for business.

FE (9 March 1897) The new Diamond Springs Creamery at Loleta is now about roofed in.

FE (16 March 1897) The Humboldt Creamery Exchange met Saturday and elected officers: J.A. Davenport, president; Jas. Nissen, 1st vice-president; P.J. Petersen, 2d vice-president; T.S. Cutler, secretary; J.F. Handley, treasurer. Trustees are M.P. Hansen, F.W. Andreasen, Peter Frey, Walter Branstetter, C. Decarli, and C.C. Dickson.

FE (16 March 1897) The new Grizzly Bluff Creamery; A model Factory in Every Particular--- long description. J.A. Davenport, president and manager; G.C. Barber, secretary; at height of season will handle 20 tons per day; butter and cheese.

FE (19 March 1897) February exports: butter 72, 560 in 1897; 72, 800 in 1896; condensed milk cases 153 in 1897; zero in 1896.

FE (19 March 1897) Mr. Smith of the Humboldt Milk Condensing Co. at Port Kenyon informed us that his factory was now receiving about 2300 pounds of milk a day and that 17 cases of condensed milk, four-dozen cans to the case, were being manufactured daily. About three weeks ago, a separator was placed in the factory and the company is also making some butter, and Mr. Smith expects to handle at least 6000 pounds of milk a day when the season fairly opens. He is negotiating for a larger engine for the factory and says the outlook is very encouraging. He claims every advantage over his competitors in other sections and has no doubt but what he will succeed in building up a large lucrative business at the Port.

FE (6 April 1897) Carl Rasmussen, who has been laid up a little over a year with a broken leg, is butter maker at the new creamery at Swauger, which started running yesterday.

FE (9 April 1897) Our old friend Samuel P. Merritt of Swauger was in Ferndale Tuesday and paid us a pleasant call. Sam superintended the construction of the new Diamond Springs Creamery, and the result is that the stockholders in that company have a solid and substantial building. The size of the creamery is 48x93 feet, a story and a half high, and it rests on a solid concrete foundation. Mr. Merritt commenced work on the building on the 18th of February and on April 5th the creamery was running. He made every stroke count, and it is safe to say that the services he rendered were satisfactory in every way, for Sam "is onto his job" all right.

FE (13 April 1897) The Humboldt Creamery Exchange met Saturday. Creamery men from all sections of the valley were in attendance.

FE (13 April 1897) Mads Madsen of the Riverside ranch has recently built a railroad track from his creamery to the bank of Salt river upon which he transports milk from the launch Gipsy to his creamery.

FE (13 April 1897) The Humboldt Creamery is now running twice a day; receiving nine tons of milk and is manufacturing 600 pounds of butter.

FE (16 April 1897) Butter for Alaska—C.E. Whitney & Co. of San Francisco has received an order for 200,000 pounds of butter for the Alaska trade, to be put up in two-pound tins and soldered air tight. Mr. A.L. Whitney was in Humboldt and arranged with Harpst & Spring

Creamery at Arcata and with the Humboldt Creamery at Ferndale to furnish a portion of the order and he also secured two creameries in Del Norte. The Humboldt Creamery will pack about one half of the output and is now putting up about 200 cans a day or 400 pounds. Whitney & Co. will pay the market price for the butter, furnish the cans and pay for soldering, etc.

FE (20 April 1897) The Red Poll is turning out about 400 pounds of butter per day.

FE (20 April 1897) The Diamond Springs Creamery is receiving 9000 pounds of milk a day.

FE (27 April 1897) There are 14 creameries in Eel River valley—Oakland Inquirer

FE (4 May 1897) The Diamond Springs Creamery is receiving over seven tons per day.

FE (7 May 1897) Adv Kausen's Cooler, for cooling milk and cream; drawing of cooler.

FE (11 May 1897) Jas. Boyce, late manager of the Swauger Creamery, returned from a business trip to San Francisco as did Peter Frey, the Island creamery man.

FE (11 May 1897) The Humboldt Milk Condensing Co. has a boiler, engine, churn, butter maker, three butter moulds, etc. for sale. Not large enough for our purposes.

FE (14 May 1897) 13 tons per day at Humboldt Creamery; five men working; part of butter being packed for Alaska.

FE (14 May 1897) We have the best authority for stating that there are several herds of dairy cows in this section which beat the world's record in the average amount of butter made to the cow. The record of 18 cows is 315 pounds to the cow, but we know of one herd of 80 not far from Ferndale which averaged last year, 335 pounds to the cow and another herd of 40 cows whose average exceeded this even. There is no doubt but what Eel river valley is the greatest dairy country in the world.

FE (14 May 1897) James Boyce of Swauger, who was in Ferndale, has just returned from a visit in Marin county. He tells us that in comparison with Humboldt, Marin is behind in dairying and creamery matters, but he says he never met a better class of people than those engaged in this industry in Marin. They treated him royally and he enjoyed his visit immensely. The dairymen of that county, Mr. Boyce says, raise but little green feed for their cows, depending to a great extent upon a supply of ground feed when the supply of grass is short.

FE (18 May 1897) The Humboldt Milk Condensing Co. desires to increase its capital stock from five to ten thousand dollars for the purpose of enlarging its factory.

FE (4 June 1897) The Swauger Record says—R.F. Herrick will soon begin the erection of three tenement houses in Swauger....A new creamery is to be built on the Vance place at Salmon creek....The Red Poll is making 700 pounds of butter per day; 300 pounds at Cornelius Rasmussen's creamery on the Quill place....The Swauger creamery received 11 tons of milk a day. Reclamation work on the marsh is steadily going forward.

FE (15 June 1897) The Humboldt Creamery Co. has finished its contract from C.E. Whitney & Col; 350 cases were canned.

FE (18 June 1897) Swauger has organized a baseball team.

FE (25 June 1897) The Port Kenyon Milk Condensing factory is running over time to supply the increasing demand for its product. Messrs. Alexander and Smith have lately made a couple of shipments to China.

FE (29 June 1897) From Swauger Record—76 cases of butter, of the value of over \$2000 were shipped from this place Saturday. As our butter shipments average this much or more every week, it is a very easy matter to see why this community is so prosperous....One of the new but solid institutions of Swauger is the Loleta Hotel.

FE (2 July 1897) From Swauger Record—The P.L. Co.'s...lumber yard, doing good business here already....

FE (2 July 1897) The Record is authority for the statement that another creamery will soon be in operation in that neighborhood....The creamery will be located on the Jesse Dungan place, now operated by Jos. Moranda.

FE (July 1897) From Swauger Record—Carl Rasmussen, the efficient butter maker at the Diamond Springs Creamery, has been laid up for several days past with the grippe. His place was temporarily filled by Jas. Boyce.

FE (13 July 1897) Creamer Exchange met.

FE (3 Aug. 1897) From Swauger Record—Nearly everybody in Swauger has the Alaska gold fever and if all go there who say they are, the town will be well nigh depopulated before spring. Mose Poyfaire, Jas. Boyce, and Ed Meller returned from their hunting trip to Bear River.

FE (13 Aug. 1897) A. McAdam, a creamery expert from Illinois, is at Swauger with his family, where he will make some much needed improvements in the creamery, and he may conclude to make his home there. He is a nephew of Mr. McAdam who had charge of that creamery a few years ago.

FE (13 Aug. 1897) From Swauger Record—The P.L. Co.'s new office at Swauger is the neatest little building in town. Henry Van Duzer's 75 cows are now making 80 pounds of butter a day....Family of D. Sowash moved from Arcata to Swauger where Mr. Sowash conducts a harness shop.

FE (17 Aug. 1897) The Humboldt Creamery Exchange met and decided to ship the butter made by the creameries belonging to the Exchange by the Pomona hereafter, no concession having been made in the way of cheaper rates by the other transportation companies.

FE (17 Aug. 1897) Jos. Moranda on the Dungan place is having a large addition built to his creamery on N...head. When completed, it will be conducted by Jas. Boyce, who had charge of the Diamond Springs Creamery.—Standard.

FE (20 Aug. 1897) The daily milk receipt at the Diamond Springs Creamery has fallen off to about 8 tons.—Record

FE (27 Aug. 1897) Jos. Moranda's creamery on the Jesse Dungan place, under Jas. Boyce's management, will handle five tons of milk daily for the present, but its capacity will soon be increased to 8 tons a day.

FE (27 Aug. 1897) From Swauger Record—Beryle Boyce fell from his stilts and dislocated his elbow. [elsewhere Mrs. Jas Boyce of Swauger...father at Smith River ill]

FE (3 Sept. 1897) From Swauger Record—Swauger now has a Wells Fargo & Co. express office....Work on J.A. Dickson's new store is progressing.

FE (3 Sept. 1897) The Diamond Springs Creamery Co. has recently completed the work of opening up a water supply from the springs north of the creamery. An underground reservoir has been put in which is about 12 feet square and about 10 feet deep and is walled up with cement. The creamery now has an abundant supply of pure, ice cold water, such as it has never been blessed with before.—Swauger Record.

FE (7 Sept. 1897) Chas. Sacchi, manager of the Elk River Creamery, is milking 63 cows. The creamery has 12 patrons and is receiving about 7000 pounds of milk....

FE (10 Sept. 1897) From Swauger Record—James Boyce informs us that the Moranda Creamery will start up some time this week....Among the outgoing passengers on Saturday's Pomona were Mr. A. McAdam and wife, who have been stopping in Swauger for some weeks past. Mr. McAdam came here in the interest of Hill Bros of San Francisco as a creamery expert, and after a thorough study of of the dairy and creamery business as it is conducted in this valley, he declared that its superior as a butter producing community does not exist and that the methods used in manufacturing and handling our staple product are far in advance of the methods employed in the east.

FE (10 Sept. 1897) The Humboldt Milk Condensing Co. of Port Kenyon has a fine display of its products in the pavilion at the Eureka Fair. Manager Smith is in charge of the exhibit, and he informed us that he has succeeded in perfecting a process for preserving pure cream, and has already received an order for 600 one-gallon cans. The products of the Port Kenyon factory are rapidly winning favor and Messrs. Smith and Alexander are to be congratulated upon the success they are achieving. They evidently understand their business thoroughly.

FE (17 Sept; 1897) Considerable trouble was caused at the Diamond Springs Creamery the other day by the steam water pump which refused to work. Upon taking it to pieces, it was found that a common water snake had entered the pipe and found its way into the pump and had become entangled with the plungers in such a manner as to block operations until taken out.

FE (28 Sept. 1897) Creameries represented in the butter exhibit at Ferndale Fair: Excelsior, John Hansen's Occidental, Friel's Eel River Valley, Madsen's Riverside, Smith & Hanley's Humboldt, the Ferndale, F.W. Andreasen's Silver Star, the Eel River, the Grizzly Bluff and Frey and Nissen's Crown.

FE (28 Sept. 1897) The Humboldt Milk Condensing Co. are strictly in it and made a fine exhibit of their product at both the Eureka and Ferndale fairs.

FE (28 Sept. 1897) The Best Milch Cow—Wm. Samuels carried off the 1st premium for the best milch cow at the Fair and Geo. Gries, the 2d. The score was as follows: Wm. Samuel's cow 23 ½ pounds of milk in two milkings, test 6.7 butter fat, 1.57 pounds; Geo. Gries' cow, 26 pounds of milk in two milkings, test 5.5 BF, 1.41 pounds; W.E. Thomas' cow, 21 pounds in two milkings, test 6, 1.26 pounds BF; Joe Branstetter's cow 39 pounds in two milkings, test 3.6, 1.40 pounds BF; A.H. Kausen's cow 18 ½ pounds in two milkings, test 4.5, .83 pound BF.

FE (1 Oct. 1897) Creamery butter now close to 30 cents per pound.

FE (1 Oct. 1897) Wm. Niles of the L.A. stock farm came up to interview our dairymen and stockmen on the subject of blooded cattle

FE (3 Oct. 1897) New camp of Woodmen of the World will be initiated at Swauger, 25 charter members.

FE (12 Oct. 1897) A Watchman correspondent says, "J. Cochran, one of Arcata's progressive farmers, is now breeding Holsteins and has a two-year-old heifer with first calf, which gave, when in 11 days, 43 pounds of milk, testing 3.03; when in 22 days, she gave 45 pounds of milk, testing 3.05; and when in 3 months, gave 43 pounds of milk, testing 4.02.

FE (26 Oct. 1897) Van Duzer's Dairy—letter from B.A. Frost regarding butter records at I.H. Van Duzer's dairy, kept by butter maker Paul Spaletta. Jan. 1896, 1232 pounds; Feb. 1112; March 1484; April 1884; May 2402; June 3017; July 3072; Aug. 2442; Sept. 2165; Oct. 2045; Nov. 1743; Dec. 1465, Total of 24,131 pounds; 72 cows were milked the last of the season but up to June, only 55 cows in, 9 being two year olds and 1 three-year old. [more info] "The butter is made the dear old way—the milk is in pans in a well-kept clean and ventilated dairy."

FE (5 Nov. 1897) E. Pedrotti, late of the West End [Point?] Dairy, has leased J.W. Kemp's 45 acres in the Grizzly Bluff section with 20 cows and has also leased 25 acres from Columbus Relig, and 160 acres of hill land close by. He purchased 45 head of cows from Mr. Regli, together with his horses, wagons, farming implements, etc. He will start dairying at his new location Dec. 1st and will reside in the Kemp house.

FE (5 Nov. 1897) From the Swauger Record—The test sheet of the Diamond Springs Creamery for the month of October shows the average test of 49 patrons to be a little over 4.3. The highest is 5 and the lowest 4.1.

FE (9 Nov. 1897) Jeff Knight was going to sell his creamery machinery to S. Petersen of the Blue Lake creamery but deal fell through.

FE (9 Nov. 1897) Meeting at Swauger regarding establishing of Congregational Church there.

FE (9 Nov. 1897) Rohnerville meeting regarding organizing creamery there.

FE (12 Nov. 1897) Dairyman Neil Friel of the Eel River Valley Creamery has ordered a thoroughbred Durham bull from Wm. Niles of L.A.

FE (12 Nov. 1897) Swauger Notes—Cornelius Rasmussen has closed his creamery on the Quill place after a successful season's run....Swauger is to organize a football team....

FE (16 Nov. 1897) The stock soliciting committee for the proposed Rohnerville Creamery is meeting with fair success....In case the creamery is erected, Mr. Jas. Boyce of Swauger will be owner in charge and as he understands his business, should make a success.—Fortuna Advance.

FE (19 Nov. 1897) Swauger—R.F. Herrick has completed a survey of the town of Loleta or Swauger. Swauger's new Congregational Church is to cost about \$1200....The defendant was acquitted in Judge Boyce's court in the case of the people vs. Chris Rasmussen.

FE (19 Nov. 1897) Manager Smith of the Port Kenyon Condensed Milk Factory tells us that orders are piling in on him, and he is compelled to purchase additional milk from the Humboldt Creamery. Post Kenyon condensed milk is rapidly winning its way in the market.

FE (26 Nov. 1897) Swauger—Jas. Boyce and family have moved from Swauger to Rohnerville where Mr. Boyce is to manage the new creamery to be built near Rohnerville. Jos. Moranda has received a fine thoroughbred bull from the Niles L.A. stock farm. Dr. Ward in Fortuna.

FE (30 Nov. 1897) Many of the land owners in the Table Bluff section will farm their places this coming season. Dairying does not seem to pay extra well on the table land in that section.

FE (30 Nov. 1897) T.J. Knight moved to Sacramento valley where he will dairy.

FE (3 Dec. 1897) Jas. Boyce has filed his resignation as Justice of the Peace, Table Bluff township, to be acted upon at the meeting of the Supervisors this month.

FE (3 Dec. 1897) For Five Years—Mr. Fred Smith, manager of the Port Kenyon Condensed Milk Factory, has leased the Diamond Springs Creamery at Swauger for five years and will take charge of the same on the first of the coming year. The Port Kenyon factory is to be moved to Swauger and run in conjunction with the creamery by Mr. Smith.

FE (7 Dec. 1897) Mr. Thos. Hodge of the S.F. commission firm of Hill Bros. was in Ferndale Saturday. He tells us that the published report to the effect that F.D. Smith of the Port Kenyon Condensing Milk Factory had rented the Swauger creamery for five years was a trifle premature as up to Saturday the lease had not yet been signed. Mr. Smith and President Wm. Perrott of the

creamery company went below on the 2d on business connected with the proposed lease and may satisfactorily arrange matters before their return. Hill Bros. are the S.F. agents for the creamery in question.

FE (10 Dec. 1897) Mr. Fred Smith, manager of the Port Kenyon Condensed Milk Factory, returned from S.F. this week, and yesterday started moving his household effects to Swauger. *The Enterprise* is reliably informed that instead of leasing the Diamond Springs creamery at Swauger for five years, Mr. Smith has purchased that plant and that it is his intention to move the Port Kenyon factory to Swauger in the near future to conduct it in connection with the creamery just purchased. There are others besides Mr. Smith interested in the deal, we believe.

FE (14 Dec. 1897) Fred D. Smith, who with his family has moved to Swauger, tells us the Port Kenyon Condensed Milk Factory will not be transferred to the Swauger creamery until the middle of January. The gentleman states that he has several big orders for condensed milk to fill for the Alaska trade.

FE (14 Dec 1897) In speaking of the purchase of the Diamond Springs Creamery at Swauger by Fred D. Smith of the Port Kenyon Condensed Milk Factory, mentioned in our last issue, the Standard says: "The deed is for the creamery proper and does not include the 80 acres of land on the marsh. The milk condensing plant at Port Kenyon will be moved to the creamery, a plant for making cans will be put in, and the manufacture of condensed milk will be carried on there on an increased scale, warranted by the demand that has arisen for this new Humboldt product. The output of the factory will be handled by C.W. Whitney & Co. of San Francisco.

FE (14 Dec. 1897) It is stated that F.D. Smith & Co., who last week purchased the Diamond Springs Creamery at Swauger, are to establish skimming stations at Salmon Creek, at Knight's old creamery on Table Bluff, and possibly one in the Fortuna section.

FE (17 Dec. 1897) Mask ball at Swauger, New Year's Eve.

FE (24 Dec. 1897) F.D. Smith, says the Swauger *Record*, is making sundry improvements at the Diamond Springs Creamery and has also moved over a part of his machinery from the Port Kenyon Condensed Milk Factory.

FE (24 Dec. 1897) The Diamond Springs Creamery of Swauger offers for sale their 80 acres of land near Swauger in tracts to suit in not less than five acres, says the *Record*.

FE (24 Dec. 1897) Soren Petersen's new creamery at Blue Lake on the west side of Mad river is about ready to run. Petersen is handling 7000 pounds of milk a day at his east side creamery, which amount will double during the summer

FE (4 Jan. 1897) R.A. Simpson sold a baby hand separator for use on Camp Grant place of Assessor Connick.

FE (7 Jan. 1898) The Swauger *Record* says, F.D. Smith now has all his condensing machinery in place and is turning out several hundred pounds of condensed milk daily.

FE (14 Jan. 1898) Assessment Notes—The Humboldt Milk Condensing Co., principal place of business Port Kenyon; location of works, Swauger. At meeting of Board of Directors, an assessment (No. 4) of \$5 per share was levied upon capital stock of company; pay the secretary of company at Swauger. Lucinda Smith.

FE (14 Jan. 1898) Eureka Boiler Works, Langford Bros.

FE (25 Jan. 1898) S. Petersen's West End creamery burned down before it ever operated.

FE (28 Jan. 1898) The Diamond Springs Creamery at Swauger has sold its hog ranch on the marsh to Bernard Johnson and F.D. Smith, Mr. Johnson taking over one 40-acre tract and Mr. Smith the other. The price paid for the whole was \$5000.

FE (28 Jan. 1898) Swauger—Tyrrell & Hansen of the Red Poll section will milk 150 cows the coming summer.

FE (28 Jan. 1898) Jas. Boyce will have the new Rohnerville creamery ready for the spring trade.

FE (1 Feb. 1898) Another creamery for Table Bluff is to be erected on the Clark estate property, Loren Wolf is the lessee; Wm. S. Clark will construct building.

FE (8 Feb. 1898) The Swauger Creamery is packing its entire output of butter for the Alaska trade.—Advance.

FE (15 Feb. 1898) Riverside Creamery mentioned; improvements at Ferndale Creamery.

FE (15 Feb. 1898) New creamery at McKinleyville.

FE (18 Feb. 1898) Swauger—F.D. Smith is receiving some very large orders for condensed milk for the Alaska trade. Jas. Roper building large addition to the Swauger hotel. Butterfield Bros. of Eureka have the contract to build the new creamery building on Clark's Table Bluff place. Mrs. Domimghini's new restaurant building at Swauger has been completed.

FE (22 Feb. 1898) The last of the machinery was moved out of the Port Kenyon condensed milk factory last week. The boiler and engine were taken to Salmon creek, where Manager Smith of the Swauger creamery is to establish a skimming station.

FE (25 Feb. 1898) Fred D. Smith is constantly improving the Diamond Springs creamery at Swauger. Another story has been added by running a floor through the butter room about midway between the floor and ceiling, which adds greatly to the convenience of the operators and gives a great deal of additional room. Mr. Smith is getting things in fine shape in and about the creamery, and is evidently expecting to do a large amount of business during the coming summer.—Record

FE (25 Feb. 1898) Work on the new skimming station at Salmon creek is progressing rapidly and it will be ready for business in the course of a couple of weeks.

FE (25 Feb. 1898) It is reported that Tyrrell & Hansen, the Red Poll dairymen, are negotiating for the control of the Moranda creamery near Swauger.—Record.

FE (25 Feb. 1898) Swauger has an athletic club with 19 members.

FE (25 Feb. 1898) The Diamond Springs Creamery at Swauger has received a large quantity of cans in which will be packed a large portion of this season's butter output for the Alaska trade. The cans themselves are a curiously-arranged contrivance which may be used for a variety of purposes in housekeeping or camping, filling the requirements of a drinking cup, dinner plate, canteen, and cooking utensil, and are especially designed for use by Alaska miners, says the Record.

FE (1 March 1898) The new creamery to be erected by renter Wolf on the Clark Table Bluff place will be known as the Seaside Creamery.

FE (1 March 1898) Jas. Boyce is getting his creamery near Rohnerville nearly finished. It is probable he will begin receiving milk by May 1st.

FE (1 March 1898) Tyrrell & Hansen, who ran the Roper place and Joe Moranda of the Jesse Dungan place, have entered into an agreement to operate jointly the Moranda creamery. They have secured from R.A. Simpson an improved Alpha separator to take the place of the small Russian separator, formerly used by Mr. Moranda.

FE (4 March 1898) The Humboldt Creamery, J.F. Hanley, proprietor, commenced receiving milk daily instead of every other day. The milk supply is rapidly increasing.

The firm of Smith & Hanley At Humboldt Creamery, dissolved, Judge Smith retiring.

FE (4 March 1898) The Record says that E.I. Holmes has leased the Red Poll Creamery for one year.

FE (4 March 1898) The sale of "delinquent" stock in the Humboldt Milk Condensing Co. takes place at Port Kenyon tomorrow afternoon....T.J. Titsell, 34 shares, S.D. O'Neal 1 share and P. Calanchini 3 shares.

FE (11 March 1898) Swauger Record—Swauger is to have a hardware and tinware store....Cornelius Rasmussen will start his creamery on the Quill place about April 1st....F.D. Smith is to build a residence at Salmon creek for Manager Petersen of the skimming station at that place....The Diamond Springs Creamery is turning out daily 200 pounds of butter and over 1000 cans of condensed milk.

FE (15 March 1898) Humboldt Creamery Exchange met; officers and directors: M.P. Hansen, president; W.F. Branstetter, 1st vice-president; P.T. Frey, 2d vice-president; J.F. Hanley,

treasurer; C. Decarli, P.J. Petersen, T.B. Cutler; F.W. Andreasen; J.A. Davenport; R.W. Roberts and one member of the Arcata Creamery Co.

FE (18 March 1898) Frank Hanley of the Humboldt Creamery has received from San Francisco a large shipment of cans in which he is to pack butter for the Alaska trade. He will can most of the butter he manufactures for C.E. Whitney & Co.

FE (18 March 1898) F.D. Smith of the Diamond Springs Creamery expects to start up his new skimming station at Salmon creek next Monday.

FE (25 March 1898) Swauger Record—Construction of a new railroad depot will commence in a month or so....Please take notice the work of abolishing “Swauger” and substituting “Loleta” is soon to begin, as the powers that be have decreed that after April 1st, the name Swauger will be allowed to exist only in “sweet memory.”

FE (5 April 1898) Several of the enterprising residents of Swauger have formed a joint stock company and will build and operate a telephone line to connect with Eric Ericksen’s private line at Dungan’s ferry....This will give Swauger clear and direct telephone connections with all the towns included in the valley circuit.

FE (5 April 1898) The Diamond Springs Creamery—Mr. Smith has been putting in a new improved and perfected Sharples tubular separator....It is claimed that the defects in the old patterns of the Sharples have been overcome and remedied and that the machine is now a complete success.—Watchman

FE (5 April 1898) The Alaska trade is relieving the butter market of the Pacific coast to such an extent that butter is not apt to drop to a very low figure.

FE (12 April 1898) Henry Van Duzer expects a crop of oats this season on his Table Bluff place that will go over 100 bushels to the acre. Charles, Frank and Ben Perrott are farming for Mr. Van Duzer. Johnnie Reliboni and Paul Spalletta attend to the dairy. Forty-one cows are now being milked and the butter yield is away up. This dairy is in operation every month in the year. Henry has a four-month old Jersey bull as big as any Durham of that age and he is for sale at a bargain.

FE (12 April 1898) S.F. Pine, the Elk river dairyman, will milk 95 cows this season. Frank George is his butter maker....Mr. Pine has purchased one of Henry Van Duzer’s thoroughbred Jersey bulls, a splendid animal. He has also two large silos on his place....

FE (12 April 1898) New separator for Enterprise Creamery [?]

FE (22 April 1898) The Excelsior Creamery on the Island is receiving 13 tons of milk a day. Three Alpha separators are doing the skimming.

FE (3 May 1898) Articles of Incorporation of the First Congregational Church of Loleta have been filed with Olive Colcord, Emma Peugh and Ernest Bartlett as directors.

FE (17 May 1898) Fred Smith of the Swauger Creamery and Salmon creek skimming station expects to handle 20 tons of milk daily when all the cows are in.

FE (17 May 1898) The Humboldt Creamery Exchange awarded R.W. Robarts the contract to handle and dispose of, on a percentage, the hogs fattened by the creameries belonging to the Exchange.

FE (24 May 1898) The Excelsior Creamery is receiving 14 tons of milk a day and making all its cream into butter.

FE (24 May 1898) The Gilt Edge Creamery at Rohnerville, Jas. Boyce, manager, is receiving four tons of milk daily.

FE (24 May 1898) Operations on Cornelius Rasmussen's new store building and the new Congregational church at Loleta will begin sometime this month. A new office for the Record is contemplated.

FE (24 May 1898) The Diamond Springs Creamery at Swauger is receiving 13 tons of milk daily. It is canning all its products, putting up in this manner about 1000 pounds of butter and 25 cases of 48 cans each of condensed milk.

FE (14 June 1898) F.D. Smith is putting a dam across the creek east of Loleta and by means of a steam pump will supply the Diamond Springs Creamery with an abundance of water.

FE (21 June 1898) The Loleta Record now appears with a patent outside.

FE (21 June 1898) Rasmussen's store building at Loleta is rapidly nearing completion. It will be occupied by Messrs. Van Duzer and Poyfaire with a stock of general merchandise.—Weekly Record.

FE (21 June 1898) F.D. Smith of the Diamond Springs Creamery at Loleta has purchased a part of the fixtures of the defunct Fortuna creamery and has moved the same to his butter and condensed milk factory.

FE (28 June 1898) F.D. Smith, the Loleta condensed milk and creamery man, has made improvements which will soon necessitate the employment of from 20 to 25 men, says the *Fortuna Advance*.

FE (28 June 1898) Work on Loleta's new Congregational Church will probably commence this week.

FE (8 July 1898) Wm. Perrott has deeded lot 1 in 3 town of Loleta to the Congregational Church. This is one of the best corner lots in town and through Mr. Perrott's generosity, the church has found it possible to proceed with the erection of a church building.

FE (19 July 1898) The Diamond Springs Creamery at Loleta is now running night and day in order to fill the orders for condensed goods which is will nigh overwhelming it. Mr. Smith, the

proprietor, has always been especially careful that none but superior goods should leave his factory, and he is now reaping his reward in increased sales of his products and in their unprecedented popularity with consumers. This creamery under the present management has averaged better prices than any other creamery in Humboldt county and the policy of the management is to do still better in proportion to the increased amount of milk received.—Record.

FE (22 July 1898) Fred D. Smith of the Diamond Springs Creamery and president of the Humboldt Milk Condensing Co. was in Eureka Wednesday. He informs the Times that the creamery is taking 14 tons of milk daily and turning out 100 pounds of butter and forty cases of condensed milk. Each case contains 48 one-pound cans. The market for condensed milk is first-class. It can be sold as fast as made and at fair prices.

FE (26 July 1898) Visitors from State University...He says that he was more than surprised when he visited the Ferndale dairying section...he had never seen a bit of country so rich in dairying as that which is tributary to Ferndale...says that Humboldt is one of the richest counties in natural production on the Pacific coast. Resources not well known to the outside world....

FE (5 Aug. 1898) Shipments from county for July; butter, 505,000 pounds; condensed milk cases 180; calves 390; hogs, 515.

FE (9 Aug. 1898) Work has been commenced on another new building at Loleta. F.G. Brelle, the tinner, and Dr. Felt will occupy the ground floor, while the upper story will be used as a hall.

FE (9 Aug. 1898) Loleta Record—Record moving to Loleta hotel building...Val Pometti has resigned his position as condenser at the Diamond Springs Creamery and will depart for the southern portions of the state. His position will be filled by Carl Rasmussen.

FE (23 Aug. 1898) The dairymen of the Arcata bottom are showing a disposition to run to the Jersey in breeding up their herds.

FE (26 Aug. 1898) Rohnerville's new creamery, under the able management of James Boyce, is handling 6000 pounds of milk daily. Mr. Boyce states that C. Decarli of the Eel River Creamery section made over 400 pounds of butter to the cow last year from 56 head. Another dairyman in the Pleasant Point section with 38 cows made 435 pounds to the cow.

FE (6 Sept. 1898) F.D. Smith of the Diamond Springs Creamery at Loleta returned the first of last week from a business trip to S.F. He made the trip overland.

FE (16 Sept. 1898) A Dairyman Wanted—Wanted a good steady man, a Dane preferred, to work on a dairy ranch....Coos County, Oregon.

FE (20 Sept. 1898) Work is satisfactorily progressing on Loleta's new Congregational Church.

FE (20 Sept. 1898) Carl Rasmussen has resigned his position at the Diamond Springs Creamery and is now somewhere in the lower part of the state, says the Record.

FE (11 Oct. 1898) Syndicated feature article.. Jersey cow for 31 days produced 2005 pounds of milk, milked 3 times a day, from Montreal Star. One day she gave 82 pounds.

FE (11 Oct. 1898) Table Bluff and Environs—Louis Petersen is milking 50 cows and by great care has a selection that brings his herd test up to 4.01 with a 950 pounds daily output of milk. His milk goes to the Loleta creamery....C.J. Jappas on E. Heckman place on Starvation Island is milking 43 cows. Hauls his milk to Red Poll.

FE (11 Nov. 1898) S.S. Lovern Selling Bayview Dairy farm on Arcata bottom, 327 acres, farm, creamery, 120 head of dairy cows “thoroughbred short horn Durhams from very best milking families.”

FE (13 Dec. 1898) I.H. Van Duzer of Singley’s is preparing to convert the whole of his splendid farm into a dairy. Heretofore, he has been doing quite a business in that line and he has concluded there is more profit in dairying than in farming. He will milk 150 cows next summer.-
-Record

FE (17 Jan. 1899) Yesterday was creamery pay day in Ferndale and the town was filled with people notwithstanding the bad weather It’s a wet day when a dairyman fails to come in for his money....

FE (24 Jan 1899) The Diamond Springs Creamery is undergoing a complete overhauling and remodeling. The interior is being so arranged that hereafter all the machinery including separators, churns, butter workers and condenser will be in one open room and all on the same floor. Room has been made also for another condenser which will be added in the spring. Mr. Smith, the proprietor, is making preparations for a busy season.

FE (31 Jan. 1899) Eel river valley is soon to have another creamery, to be built by the Kelly Bros. on their place on Salt river about a mile from the Coffee Creek school house.

FE (31 Jan. 1899) Loleta Record—Joe Moranda has received a thoroughbred Durham bull from below....Dr. Reynolds has located in Loleta for the practice of dentistry.

FE (31 Jan. 1899) Account of dedication of Loleta’s Congregational Church on Jan. 27.

FE (3 Feb. 1899) Fred D. Smith of Loleta shipped 445 cases of condensed milk and 45 cases of condensed cream last month, against 191 cases of condensed milk in January 1898.

FE (3 Feb. 1899) Fred D. Smith brought up with him from San Francisco a few days ago quite a quantity of new machinery for the Loleta Creamery and milk condensing plant. He proposes to greatly increase the output of his plant the coming season. We are glad to know that the demand for his condensed milk and cream is rapidly enlarging.

FE (7 Feb. 1899) Hints to Dairymen—The Dairy and Creamery says: In some of the eastern states the owners of condensing factories and creameries formulated rules to be observed by their

patrons and the strict observance of the rules is the condition which decide the receiving or the rejection of milk. The instructors in dairying at the Minnesota School of Agriculture have formulated a set of rules which is given below. [long columns of rules]

FE (10 Feb. 1899) A crew of five men are at work erecting the poles for the extension of the Humboldt Telephone Co.'s circuit to take in Loleta and the Red Poll creamery.

FE (14 Feb. 1899) The new machinery for the Swauger Creamery and condensing plant cost \$4000, says the Record.

FE (14 Feb. 1899) An important meeting of the Humboldt County Creamery Exchange was held at their office in the Russ Building, Ferndale. Representatives from the following creameries: Alton, Capital, Crown, Diamond Springs, Eel River, Eel River Valley, Excelsior, Ferndale, Grizzly Bluff, Humboldt, Loleta, Occidental, Red Poll and Samuels. Discussion on disposing of fat hogs.

FE (21 Feb. 1899) Mrs. J. Dominghini closed a deal with Frank Bertsch for erection of a large two-story building on her premises on Railroad Ave., Loleta. Lower story will be used as a store and the upper story will contain lodging rooms to be run in connection with the Loleta Restaurant.—Record.

FE (21 Feb. 1899) Our creameries paid off the 15th as follows: Arcata No. 1 and 2, 26 cents; I. Minor 25 cents; Harpst & Spring 26 cents; J.P. Silva 26 ½ cent.—Arcata Union

FE (21 Feb. 1899) Cornelius Rasmussen's creamery on the Quill place near Table Bluff will start up April 1st. Cornelius is now taking his milk to the Hansen-Moranda Creamery.

FE (24 Feb. 1899) F.W. Andreasen is having a new boiler and new improved machinery put in his creamery on the Island.

FE (7 March 1899) The Diamond Springs Creamery now has its new machinery in position. Its capacity is about double that of last year.

FE (14 March 1899) The annual meeting of the Humboldt Creamery Exchange was held; officers and directors elected. M.P. Hansen, re-elected president; G.C. Barber, 1st vice-president; W. Branstetter, 2d v-p; M. Madsen, treasurer; Jas. Smith; P. Frey; C. Decarli; Jas. Nissen; P.J. Petersen; J.E. Holmes; and John Hansen of the Loleta creamery, trustees and F.D. Smith, secretary. It was decided to purchase all testing bottles from the State Dairy Bureau....The matter of having a public tester was fully discussed, and a committee of three was appointed to investigate and report back.

FE (24 March 1899) Another Creamery—R.S. Tyrrell, H.A. Tyrrell & Morton Tyrrell have decided upon the immediate erection of a fully equipped creamery on the Tyrrell ranch in east Ferndale. R.S. and H.A. now milk about 100 cows and the new creamery will be prepared to purchase whatever milk is offered for sale.

FE (24 March 1899) Fred D. Smith...stated that his creamery and condensed milk and cream factory was running day and night in order to fill orders. Mr. Smith is now turning out 100 cases daily.

FE (28 March 1899) A milk skimming station, an adjunct to the Dow's Prairie creamery, is in course of construction at Glendale.

FE (4 April 1899) The Standard says that the Fred Smith milk condenser at the Diamond Springs Creamery has received an order which will take many months to fill.

FE (7 April 1899) The Chilkat Is No More; wrecked on Humboldt Bar; Peter Frey, Island Creamery man among the Victims, 29 years old; was proprietor of Crown Creamery on the N.C. Nissen place near Singley's. wife and 4 years old daughter.

FE (7 April 1899) The Capital Creamery on the Williams ranch is handling 6000 pounds of milk daily, manufacturing 250 pounds of butter; W.J. Martin, butter maker.

FE (25 April 1899) The Loleta Record says: J.E. Holmes is meeting with success in operating the Red Poll Creamery. He has a Sharples Squeezer which serves the combined purpose of both churn and butter worker.

FE (25 April 1899) Peter Philipsen is back from Oregon. He says he is well pleased with the place he purchased there in Curry County. Pete will take charge of the new creamery, building on the Kelly place in this valley.

FE (28 April 1899) Tyrrell Creamery separated milk for first time.

FE (2 May 1899) The Diamond Springs Creamery now employs 17 men and is running night and day in order to meet several large orders for condensed milk; 100 cases of different brands, beside a matter of about 700 pounds of butter are turned out daily.

FE (2 May 1899) The Humboldt Creamery at Arlynda will continue until July 15th to can all the butter manufactured at that factory for the Alaska trade, having an unlimited order for the same from C.E. Whitney & Co. of San Francisco. The cans when filled and sealed weigh 3 pounds.

FE (5 May 1899) Saved 7500 pounds of butter out of 10,500 from Chilkat.

FE (12 May 1899) Of Interest to Dairymen—In this issue will be found an advertisement over the signature of C.E. Whitney & Co. of San Francisco, soliciting milk from our dairymen for the Humboldt, Crown, Red Poll and Diamond Springs creameries. These creameries, Mr. Whitney requests us to state, will pay the highest market price for milk and more, as the firm has large orders to fill for canned butter, condensed milk and condensed cream for their Alaska trade. In 1898 C.E. Whitney & Co. exported over a million pounds of butter, which amount will be far exceeded this year if the firm can secure the required butter of proper quality. This firm has been exporting butter for two years and they ask dairy men to review the prices of butter during the past five years for the purpose of ascertaining how the export trade affects the market. The firm

avers that the exportation of butter is the salvation of good prices for that commodity and canning butter and milk is the only great means of exportation....

Advertisement: Dairymen! The Humboldt Creamery, Crown Creamery, Red Poll Creamery and Diamond Springs Creamery are packing butter and milk for export. Encourage exporting which is the salvation of good prices by giving them your milk. C.E. Whitney & Co.

FE (12 May 1899) Another Condenser—F.D. Smith of the Humboldt Milk Condensing Co. at Loleta and Mr. Whitney of C.E. Whitney & Co. of San Francisco were in Ferndale this week looking over the ground for a location for another milk condensing plant in this vicinity. Mr. Whitney informs us that the Loleta plant is unable to fill the orders constantly coming in for condensed milk and condensed cream, hence another plant where a large supply of milk can be secured is imperative.

FE (19 May 1899) The Record says that on Sunday May 21st a number of bicycle races will take place at Loleta, the course being from a tape at the south end of Main street to the Red Poll creamery and return.

FE (23 May 1899) The Excelsior Creamery on the Island is doing a “land office” business this season. About 17 tons of milk are received daily and Manager Jas. Nissen tells us that another separator has been ordered, which will make four in use at that factory. Norton, Tiller & Co. handle the Excelsior butter in San Francisco.

FE (6 June 1899) It seems to be a settled fact that the Cold Brook Creameries, incorporated, are soon to put up a big milk condenser and creamery in this valley. C.E. Whitney & Co. of San Francisco are the principals in the corporation and it is said that the new plant will be able to handle 50 tons of milk a day.

FE (9 June 1899) May shipments

Butter 588,310 pounds in 1899; 442,980 in 1898

Condensed creamer 1,340 cases in 1899; none in 1898

Condensed milk, 855 cases in 1899; 145 in 1898

FE (9 June 1899) The Tyrrell Creamery in east Ferndale is having a hog pen built.

FE (9 June 1899) C.A. Eastman, who is to hereafter manage the Humboldt Creamery at Arlynda for C.E. Whitney & Co. of San Francisco, tells us that one of the latest improved testing machines has been added to that factory.

FE (13 June 1899) The Kelly Bros.’ new creamery on the P. Kelly place in the valley started up last Saturday. The plans for this new factory were furnished by Mr. Frank Flint, now of the Buhne dairy on Elk river, who is an experienced creamery man....

FE (16 June 1899) Peter Philipsen is butter maker at the Kelly Bros. new creamery, which is now running. Peter is a thorough creamery man and the Kelly Bros. could not have chosen a more competent person to run their creamery. He is not only a first-class butter maker, but he understands machinery and he knows how a creamery should be arranged and equipped, and he

saw to it that the factory in which he is to work was up to the standard in every detail. The plumbing work at this establishment was done by W.F. Kausen with Mr. Philipsen's assistant and that it was done right goes without saying.

FE (16 June 1899) At the Occidental—Last Tuesday, the editor in company with Liveryman Brice had occasion to visit Russ & Robarts Occidental ranch and we spent a couple of hours there very pleasantly with Mr. John Hansen, who has this fine place leased for ten years. The Occidental is reclaimed land, but is now one of the finest and most valuable ranches in Eel river valley, including what is known as the Seaside and Russ Creek ranches, consisting of about 400 acres combined, the Occidental consists of 1969 acres of land, the Seaside having been sub-leased by Mr. Hansen to John Christiansen, and the Russ Creek ranch to N.P. Hansen. On the Occidental, Mr. Hansen dairies about 100 cows, and he is also engaged in raising stock cattle on the place extensively. Several large fields are devoted to hay and grain, and on the place is a creamery, which at present is handling over three tons of milk a day, a portion of which is purchased by Mr. Hansen from neighboring dairymen. This creamery is a model in every respect and the butter turned out from it, a roll of which Mr. Hansen kindly gave us to sample, is first-class and is put up in the most attractive shape. Sopher Smith is the butter maker at this creamery and a neater or cleaner creamery we never visited. Not a speck of dirt could be seen anywhere and the floors were clean enough to eat off of.

Mr. Hansen is continually improving the ranch and employs eight men to assist him. Every season new fields are broken up and seeded, drain ditches are dug, and underground tiling place in position. The buildings on the place are all substantial structures....The Occidental is a model dairy and stock farm....

FE (23 June 1899) The Articles of Incorporation of the Cold Brook Creameries, organized in San Francisco May 22, last, have been filed with the County Clerk. Capital stock \$100,000 divided into 1000 shares; amount subscribed is \$500; \$100 each by Fred D. Smith and Chas. A. Eastman of Loleta; Jas. Smith of Ferndale, Arthur I. Whitney, San Mateo and Edward Pond of San Francisco.

FE (30 June 1899) The Diamond Springs Creamery and Milk Condenser at Loleta is now manufacturing its own cans, the necessary machinery having recently been secured.

FE (4 July 1899) At the meeting of the Cold Brook Creameries, incorporated, held at Loleta last Friday morning, the following officers were elected: President, Fred D. Smith; Secretary C.A. Eastman; Treasurer C.E. Whitney & Co.; Board of Directors: Jas. Smith, E.B. Pond, Chas. Eastman, Fred D. Smith and A.L. Whitney.

FE (7 July 1899) To Fight Oleomargarine.

FE (11 July 1899) The Kelly Creamery [long article, very small print]

FE (25 July 1899) New officers for Loleta Lodge of I.O.O. F.

FE (8 Aug. 1899) Grizzly Bluff Creamery turning out 900 pounds of first-class butter per day; creamery has 47 patrons, 26 of whom have a milk test of 4 or over showing that cows are being rapidly improved in this valley.

FE (11 Aug. 1899) July shipments

Butter, 574,210 lbs. 1899; 505,200 in 1898

Condensed Cream and milk, 1,265 cases in 1899; 180 in 1899

FE (18 Aug. 1899) Fair departments included Durhams and Jerseys, purebreds and grade

FE (8 Sept. 1899) Neal Friel won \$50 for best Durham bull; the Davenport bull took 2nd.

FE (19 Sept. 1899) The Diamond Springs Creamery has a new skimming station at Andrew Petersen's place completed and it will be operated for the convenience of dairymen of the Table Bluff and adjacent marsh sections.

FE (26 Sept. 1899) The condensing department of the Cold Brook Creamery at Loleta started work again yesterday after a few days lay-off, the result of a breakdown in the machinery.

FE (26 Sept. 1899) Mads Madsen, lessee of Putnam & Smith's Riverside ranch, who by the way is one of our most successful and enterprising creamery men, received from below nine head of thoroughbred Durhams, all yearlings, seven heifers and two bulls.

FE (29 Sept. 1899) At the Dairymen's Convention in Sacramento a resolution was adopted requesting the Regents of the State University to use their utmost endeavors toward securing the erection and equipment of a dairy school so that the USDA might be assisted with proper facilities in making experiments looking toward building up a trade between the Pacific Coast and the Orient in dairy products.

FE (3 Oct. 1899) John Hansen's monster new barn on the Occidental ranch near mouth of Centerville slough.

FE (17 Oct. 1899) From National Livestock Journal—We cannot too often or too frequently recommend to dairymen, farmers and cattlemen to use none other than thoroughbred bulls upon their herds. No matter what the breed may be, the male should always be a purely-bred animal....

FE (20 Oct. 1899) Loleta Dancing Club organized.

FE (27 Oct. 1899) The capacity of Loleta creamery is to be doubled, says the Times. This institution is a especial value to the county, which produces more butter for the market than all the rest of the state. It is a big factor in keeping up the price of butter. It turns large quantities of milk into condensed milk and cream and it means just that much less butter produced, thus having a direct tendency to keep up the price. The effect along this line will be still greater with the coming enlargement of the plant. Mr. Smith probably will go East this winter, where he will inspect the big condensed milk factories to ascertain all the latest wrinkles in improved

machinery and advanced methods. When he returns, the plant at Loleta will be at once doubled in capacity.

FE (27 Oct. 1899) During the winter the Humboldt Creamery will be run only as a skimming station and the cream will be taken to the Diamond Springs Creamery at Loleta. Frank Grinsell will be in charge and his brother, Will, will probably go to Loleta to serve as butter maker.

FE (7 Nov. 1899) The Cold Brook Creamery at Loleta has cut down the number of employees owing to the rapid falling off of the milk supply. Appearances, however, indicate that times in and about the creamery will be lively next summer, when its capacity is increased.

FE (17 Nov. 1899) It is stated that manager Fred D. Smith of the Cold Brook Creameries will depart for the East about the 12th of next month where he will acquaint himself with the latest methods used in the manufacture of condensed milk and where he will procure additional machinery for the condensing plant at Loleta. It is more than probable that that concern will employ in the neighborhood 50 men during the busiest portion of the coming summer.

FE (21 Nov. 1899) The following creameries paid for butter fat last month: Cold Brook, Grizzly Bluff, Excelsior, Cold Springs, Eel River, Riverside, Crown, Ferndale, Abrahamson, Capital, Andreasen, Seaside, Pacific, Red Poll and Loleta.

FE (21 Nov. 1899) Creamery Exchange favors using parchment paper instead of cloth for wrapping butter.

FE (21 Nov. 1899) Cornelius Rasmussen, manager of Pacific Creamery.

FE (24 Nov. 1899) Tests were made last week, says a Times correspondent, at the Cold Brook Creameries of a number of cows from one of the best dairies in the county with the following results. The highest test was 6.8 and the lowest 3.8. A sample taken from the milk of the entire herd tested 5.2, this being the average. This should show the dairymen how important it is to have a testing machine in order to know the cows that are making the money and the ones that are losing it. The low in the above test that tested 3.8 is costing as much to keep as the one testing 6.8. The flow of milk was nearly the same in both cases.

FE (1 Dec. 1899) The indications are that the condensed milk factory will in a large measure be the salvation of the dairy interests of this coast, says an exchange. The present conditions bringing about the high prices for butter cannot be expected to last always. When the slump comes, the value of the condensing factory will be more manifest than at present. Instead of selling butter at an unremunerative price, the dairyman can put his milk into the condenser. And in this way the overloading of the butter market will generally be avoided. These facts are being recognized.

FE (8 Dec. 1899) F.D. Smith, president of the Cold Brook Creamery Co., left Saturday for the East....Upon his return in a couple of months, Mr. Smith intends to enlarge the Cold Brook plant to double its present capacity.

FE (9 Jan. 1900) Frank Rasmussen, manager of the Crown Creamery on the Island....

FE (6 Feb. 1900) Meeting of stockholders of Excelsior Creamery.

FE (13 Feb. 1900) P.M. Sharples of Westchester, Pa., inventor of the cream separator, has commenced suit against F.D. Smith of the Loleta Creamery to recover \$1000, alleged to be due on the purchase of two separators.

FE (13 Feb. 1900) Employee at creamery at Norwalk, California creamery injured by explosion of de Laval Alpha separator; 2nd explosion in California of this machine in past nine months.

FE (16 Feb. 1900) Articles of Incorporation for Sunset Creamery Co. of Loleta. The company is capitalized for \$5000 divided into 500 shares of which Nis Petersen, Louis Petersen and Niels C. Nissen have each subscribed for 50; Geo. Thompson, 49 and Jesse Petersen 1. These gentlemen all resident of Loleta are the directors.

FE (16 Feb. 1900) The Humboldt Creamery at Arlynda will start making butter again about the first of the month. This institution for some time past has been running a skimming station only, and the cream sent to the Diamond Springs Creamery at Loleta.

FE (16 Feb. 1900) A new creamery is to be built by four dairymen of Loleta. These progressive men are L. Petersen, Nis Petersen, Hans Tomson and A. Petersen, who have 350 cows of their own and have the promise of the yield of many more. The site of the new creamery will be about a quarter of a mile north of the town and bids have already been advertised for construction of the building. The plant is to cost about \$3000 which will include the cost of modern creamery machinery. The contract for the boilers has already been let to Messrs. Langford of Eureka.

FE (20 Feb. 1900) Creameries buying milk: Humboldt, Diamond Springs, Excelsior, Eel River, Van Duzer, Cold Springs, Grizzly Bluff, Loleta.

FE (2 March 1900) Loleta organized fire company. F.D. Smith, 1st assistant foreman.

FE (2 March 1900) Drawing of No. 3 Baby Alpha Late Improved; 850 pounds of milk per hour. \$200; hand or power run. R.A. Simpson. With 40 cows it will pay for itself in just one season.

FE (27 March 1900) Ball at Loleta for christening the new building erected for Sunset Creamery Company; dance at Nis Petersen's barn close to new structure.

FE (30 March 1900) With the inauguration of a new creamery at Loleta, there seems to be an evident disposition to enlarge the base of suppliers in that connection. There are plenty of idle acre of land, peculiarly adapted to the furthering of that industry, says the Record.

FE (10 April 1900) Loleta has a gun club.

FE (13 April 1900) Loleta Letter—New Sunset Creamery will be ready for business April 25th.

FE (8 May 1900) Loleta—The Sunset Creamery commenced operations April 29th. They are handling six tons of milk at present.

FE (11 May 1900) Officers of new Sunset....Peter Philipsen is the butter maker.

FE (15 May 1900) Loleta—The Cold Brook Creameries shipped from this plant this week, the largest shipment of milk and cream shipped this season; 650 cases besides about 100 cases of canned butter, weighing 6000 pounds. This creamery at present employs about 15 persons including two young ladies who work in the labeling department.

FE (22 May 1900) The largest butter shipment ever taken from this county at one time was shipped on Sunday's Pomona. It amounted to 111,660 pounds.

FE (5 June 1900) The Humboldt Milk Condensing Co. has given to the Cold Brook Creameries a bill of sale to a boiler, engine and other like property, dated 29 July 1899. Deeds Humboldt Milk Condensery Co. to Cold Brook, lot 9, block 6, Port Kenyon. Also Fred D. Smith to Cold Brook, 2 ¼ acres and right of way.

FE (11 June 1900) Shipped in May from Humboldt
1900: 600,840 pounds butter; 1899: 588,310
1900: 1300 cases condensed milk/cream; 1899: 1340 cases

FE (19 June 1900) We are told that F.D. Smith, who for some time has been in charge of the Diamond Springs Creamery at Loleta, has resigned his position.

FE (26 June 1900) F.D. Smith, former manager of the Cold Brook Creamery of Loleta, has left that place for Oakland, where he will in future reside.

FE (26 June 1900) Dairy Inspector Backenstone of Eureka made his customary visit to the valley Friday and Saturday.

FE (3 July 1900) Fair—W.H. Robarts of the Ferndale Fair Association has received a check for \$50 from the DeLaval Separator Co. of San Francisco to be offered as a special premium for the best creamery butter on exhibition at the coming Cream City Exposition in September.

FE (10 July 1900) Fair premium for "hill" butter ?

FE (20 July 1900) The Alton Creamery is handling three tons daily. A steam turbine separator has been introduced and it does its work more successfully than any other now in use.

FE (10 Aug. 1900) The Great Industry

FE 14 Sept. 1900) Fair premiums for Durham, Jersey and Holstein cattle.

FE (14 Sept. 1900) Our dairymen will be glad to know that a department for the study of the dairy industry has been added to our State University and that one of the best men for the

position has been appointed. Leroy Anderson, late of Cornell University, N.Y. is a firm believer in the future of California as one of the greatest dairying states in the world and seeks to introduce scientific dairying in a place where it is most needed and where it would do the most good.

FE (18 Sept. 1900) August exports
Butter 480,680 pounds in 1900; 324,720 pounds in 1899
Condensed milk and cream 821 cases in 1900; 444 cases in 1899

FE (18 Sept. 1900) R.O. Dickson of Loleta is having lumber placed on the lot opposite the church for a large two-story building.

FE (18 Sept. 1900) Eel River Valley creameries paid the following for butter fat, Sept. 15. Cold Brook, Grizzly Bluff, Cold Springs, Eel River, Excelsior, Red Poll, Loleta, Riverside, Ferndale, Crown, Andreasen, Capital, Abrahamsen, Cream Valley and Sunset.

FE (21 Sept. 1900) Sunset Creamery won 2nd place for butter at State Fair out of 38 entries. Peter Philipsen, butter maker.

FE (12 Oct. 1900) Next year three conventions of the State Dairy Convention will be held, Ferndale, Sacramento and southern city; Prof. Leroy Anderson, Dairy Inspector (Instructor) of the Berkeley College will attend Ferndale convention....Creamery Exchange still wants a state dairy school.

FE (16 Oct. 1900) Creameries buying butter fat: Cold Brook, Independent, Grizzly Bluff, Cold Spring, Eel River, Excelsior, Riverside, Loleta, Ferndale, Crown, Andreasen, Capital, Abrahamsen, Cream Valley, Sunset.

FE (16 Oct. 1900) Diphtheria in Loleta; houses quarantined.

FE (27 Nov. 1900) The condenser at the Cold Brook Creamery at Loleta, which has been running for some time past, will undoubtedly close down the last of this month, which will finish this year's run.—Record.

FE (14 Dec. 1900) New Creameries will be built soon, one on Stoddard place at Salmon Creek and one on Pine ranch at Elk River.

FE (1 Jan. 1901) Loleta Record—C.E. Whitney & Co. of San Francisco, owners of the Cold Brook Creamery and condensery of this place, are filling a yearly order for 1,000,000 cans of condensed milk and cream for the Alaska trade from this and other plants in the state.

FE (1 Feb. 1901) Annual meeting of Sunset Creamery Company.

FE (5 Feb. 1901) New Creamery Company—About 25 representative dairymen of this section have organized a new creamery company to be known as the Pioneer Humboldt Creamery Co. They have rented the Humboldt Creamery Co. plant at Arlynda for one year with a privilege of

five and an option of buying. The gentlemen who are interested represent about 550 cows, which insures success to the project and the plant will start up about March 1st. The directors are: James Mullady, Frank Kehoe, T. Frame, Albert Kaussen, J.B. Aggeler, W.N. Damon and F.A. Hamner, Jr.

FE (5 Feb. 1901) From Arcata Union—Negotiations have been pending for a long time in regard to the building of a condensed milk plant in this locality and the plans are now consummated whereby C.E. Whitney & Co., the well-known San Francisco commission men, will put in a \$20,000 condensed milk plant at the site of Arcata Creamery No. 2. The milk will be purchased in bulk from the different creameries and not from individual customers. A.L. Whitney, a member of the firm, will arrive on the steamer tomorrow to complete arrangements. A modern plant will be put in and the manufacture of condensed milk begun on a large scale.

FE (8 Feb. 1901) Articles of Incorporation of the Pioneer Creamery Co. were filed for record Wednesday for manufacture and sale of butter, cheese, and condensed milk; capital stock \$5000; long list of subscribers.

FE (8 Feb. 1901) Creamery Matters—Officers of Pioneer Creamery: James Mullady, president; J.B. Aggeler, vice-president; W. Damon, secretary; Russ, Early & Williams Co., treasurer.

FE (8 Feb. 1901) James Nissen elected manager of the Excelsior Creamery again; Maurice Nissen butter maker.

FE (15 Feb. 1901) New Creamery Co.—Another creamery company was organized in Ferndale yesterday by nine prominent dairymen of the lower Salt river section, representing over 600 cows. We are reliably informed that they have leased Mads Madsen's creamery on the Riverside ranch for six years. [Mads' child recently died]

FE (15 Feb. 1901) The Cold Brook Creamery Co. at Loleta will probably establish a skimming station at either Fortuna or Alton and possibly at both places, says the Record.

FE (15 Feb. 1901) As was announced last week, says the Arcata Union, one of the members of the C.E. Whitney & Co. of San Francisco, commission merchants, visited Arcata on business connected with the building of a condensed milk factory. Mr. Whitney has even larger plans than were announced and expressed himself willing to erect a much more expensive plant near town handy to the railroad. He would not want less than 10 acres. The building of the plant seems to hinge on the amount of encouragement our business men and dairymen can offer....It is well known that condensed milk factories can pay more for milk than creameries....

FE (19 Feb. 1901) Chas. Regli has leased to the Eel River Creamery Company for 10 years a piece of land adjoining the creamery on Salt river.

FE (19 Feb. 1901) Eel River valley creameries so far as heard from—Cold Brook, Grizzly Bluff, Cold Springs, Eel River, Excelsior, Riverside, Capital and Sunset.

FE (19 Feb. 1901) James Boyce in Bay area looking for a position.

FE (19 Feb. 1901) The stockholders, who are also the directors of the Riverside Creamery Co., incorporated: Mads Madsen, W.J. Flowers, Hans Bonnicksen, Chris Hansen, Harry Coltoft, Thos. Carolan, B. Wolf, A. Morasci, and H.P. Smith.

FE (1 March 1901) Riverside Creamery officers: W.J. Flowers, president; Hans Bonnicksen, vice-president; Mads Madsen, secretary and business manager; Russ, Early & Williams Co., treasurer.

FE (5 March 1901) The dairying season is commencing in this valley and cows are coming in at a rapid rate.

FE (5 March 1901) Adv. Cattle, hogs, veal calves, and ...will be purchased by the undersigned....I make a specialty of buying veal calves and hogs. R.W. Robarts.

FE (15 March 1901) The Cold Brook Creameries are making many improvements and alterations in their Diamond Springs Creamery at Loleta. One of the floors has been lowered to a level with the old soldering room and the cream vats have been elevated so that the churns are now filled by gravity instead of the old and laborious way of filling them by hand. Another of the important changes is a steams hoist which takes the milk after it leaves the condenser to the upper floor of the creamery where it is canned and soldered. The hot bath has been transferred to the upper floor so that when the product goes through this process it is directly on its way to the warehouse. The result of the change, when completed, will be that every move of the milk from the time it is received until ready for market is toward its destination—the warehouse—and by the most convenient and modern methods, it is conveyed from one process to the other and never makes a backward move until it is canned and labeled ready for market.—Advance.

FE (19 March 1901) A Model Creamery—Thomas Mortensen, who has the Pine ranch at Elk river leased for 10 years, is just putting the finishing touches on one of the most modern creameries in the county....

FE (19 March 1901) The Hydesville creamery started up for spring and summer run yesterday. Will Martin, butter maker.

FE (19 March 1901) Eel River valley creameries heard from: Cold Brook, Cold Spring, Cream Valley, Crown, Eel River, Excelsior, Ferndale, Grizzly Bluff, Riverside and Sunset..about 19 cents per pound for butter fat.

FE (29 March 1901) Peter Mazzi, C.E. Sacchi, L. Rasmussen, Peter Johansen and Wm. Spaletta, who recently purchased the Harpst & Spring land near Arcata, have reorganized the company and incorporated under a new name, says the Times. Articles of Incorporation filed for Premium Creamery Co.

FE (2 April 1901) A fine new creamery has just been completed for Jacob Showers, Jr. and Dennis Carlin at Elk river.

FE (16 April 1901) Creameries buying butter fat: Capital, Cold Brook, Cold Spring, Cream Valley, Crown, Eel River, Excelsior, Ferndale, Grizzly Bluff, Red Poll, Riverside, Sunset, Pioneer.....about 17 ½ cents.

FE (16 April 1901) Exports for March
Butter, 117,300 (1901); 138,130 (1900)
Cond. Milk 1,144 cases (1901); 1160 cases (1900).

FE (23 April 1901) First auto ever in Ferndale

FE (23 April 1901) C.E. Whitney, the well-known San Francisco commission man, came up on Friday's Pomona for a few days business visit.

FE (14 May 1901) The Humboldt Creamery Exchange met...It was moved that the secretary write the ER&ERR Co. and request them to have their employees help unload the butter at Singley's; also to have the empties unloaded and each creamery's boxes piled up by themselves as used to be done.

FE (14 May 1901) Exports for April
Butter, 339,010 (1901); 374,470 (1900)
Cond. Milk 2032 cases (1901); 345 cases (1900)

FE (21 May 1901) William Perrott had 7-ton silo built on his ranch at Table Bluff...may several other dairymen of the Bluff section will erect silos.

FE (21 May 1901) Creameries buying milk at 17-19 cents. Abrahamsen, Andreasen, Capitol, Cold Brook, Cold Spring, Cream Valley, Crown, Eel River, Excelsior, Ferndale, Grizzly Bluff, Independent, Pioneer, Red Poll, Riverside, Sunset, McKinley.

FE (31 May 1901) At the Pioneer Creamery at Alynda, established in 1889, our reporter finds things running smoothly with Frank Kehoe as manager, Frank Hanley, buttermaker and E. Hamner as assistant with David Aggeler as apprentice. The butter output is 850 pounds per day. They have just finished a canned butter contract but will continue shipping to Brigham, Hoppe & Co. of San Francisco. The skim milk question is no trouble now adays, as a child knows the value of it. Co-operation, where each owns his part of the plant and pays his part of the expenses, must go smoothly. It will be a feature soon that all creameries must co-operate in all lines without combining against each other or the producer.

FE (21 June 1901) Special dairy course will be offered next fall at University of California.

FE (21 June 1901) Exports for May
Butter, 530,770 (1901); 660,840 (1900)
Cond. Milk 460 cases (1901); 1300 (1900).

FE (5 July 1901) The Butter Scoring Contest in San Francisco
Peter Philpsen, Sunset, Loleta, 98.5

Hans Eskessen, Ferndale at Centerville, 98.41
 W.J. Martin, Hydesville, 98
 H.M. Walford, Grizzly Bluff, 97.91
 Frank Hanley, Pioneer at Arlynda, 97.66
 S. Sacchi, Eel River at Waddington, 97.9
 J. Madsen, Cold Spring, Ferndale, 96.66
 L. Cauzza, Bayview, Arcata, 93.

FE (30 July 1901) Loleta Record—Complaint comes to us that the Sunset Creamery hogpen west of Loleta is becoming the source of much annoyance to the people who live and travel in that vicinity. These nuisances should not be tolerated in our midst. It would hardly be fair, while we are scorching the Cold Brook for its negligence in this line, to overlook a similar offense practiced by the rival creamery.

FE (9 Aug. 1901) Longshoremen on strike; Ferndale creamery men organized to provide men to unload and load butter until strike is over.

FE (16 Aug. 1901) Several of our valley creameries were nearly out of empty butter boxes when the last Pomona arrived with about 900 of them aboard, which had accumulated in the city since the strike began.

FE (16 Aug. 1901) Creameries buying milk at 20-22 cents: Abrahamsen, Andreasen, Capital, Cold Brook, Cold Spring, Cream Valley, Crown, Eel River, Excelsior, Ferndale, Grizzly Bluff, George's, Pioneer, Riverside, Sunset.

FE (20 Aug. 1901) The Loleta Record is still after the Diamond Springs Creamery Co. for an alleged nuisance maintained in that town.

FE (20 Aug. 1901) The supply of milk is rapidly diminishing at the valley creameries. The Excelsior and Anderson creameries commenced running once a day last Saturday.

FE (30 Aug. 1901) Traveler's observations—Cock Robin Island. J.T. Abrahamsen....put in a new 10 horse power boiler and an 8 horse power engine with one of the latest improved churns called the Simplex. At present 275 pounds daily is his butter output, about 25 pounds less than last year at this time.

FE (3 Sept. 1901) Loleta Record—The Cold Brook will soon make necessary improvements in its sewer system. A cement bottom will be put in their cesspool and all the surplus milk and sewerage will be pumped to where it will be carried away by tide water.

FE (3 Sept. 1901) S.P. Kelly of the Cream Valley Dairy.

FE (10 Sept. 1901) The Sunset Creamery—Peter Philipson is in charge with Clyde Mitchell as first assistant. The clean appearance outside with no superfluous smells give the visitor a doubt whether it is a creamery or not, but upon a short investigation you are assured of the fact. 670 pounds of butter daily is the present output; 22 patrons furnish the milk which shows the test

yearly improving: 11 patrons average a test of 4 and over, while 3.8 the lowest and 4.5 the highest. John McGraw furnishes this test. The Simplex churn is used. L. Petersen, Nils Nissen, Neils Petersen and Geo. Thompson are the owners of this creamery and need not be ashamed of the name and pretty sign over their factory.

FE (13 Sept. 1901) Excelsior Creamery—Manager Jas. Nissen and Maurice Nissen; 26 patrons; lowest test was 3.07; highest 4.06. The high test from six cows, but the creamery company has three dairies of 60 cows showing a test of 4. Again they have a test of 3.09 from a dairy of 100 cows which shows that cows are being bred up right along...about half a ton of butter is daily output.

FE (13 Sept. 1901) Danish Butter Test—The reason, or one of the reasons why Humboldt butter takes first rank in the market says the Standard may be learned from the following from an article in the Chicago Record-Herald.

“The butter of Denmark is considered superior to that of all other countries. It brings the highest price in fancy markets, and can be found all over the world in shops where luxuries are sold. In South America, South Africa, in the East and West Indies, in India, Egypt and tropical countries generally it is used by epicures who pay \$1.00 a pound for it in tins of one, two and three pounds weight. No other country has been able to produce butter that will stand changes of climate so well. In Holland and Sweden attempts are made to compete with Danish dairymen, but the butter from these countries is worth only half as much and does not keep half as well, while the efforts of the dairymen in the United States have practically failed with a few isolated exceptions.”

It is known that our first successful dairymen were Danes and that the butter-making of this county has been mostly done by men of that nationality. Americans and Swiss also make excellent butter, and the three using the same methods have produced and are still producing in Humboldt county the finest butter in the world. Soil and climate have something to do with the quality, but we have the best of both in this county.

FE (17 Sept. 1901) The Sunset Creamery received second premium at the State Fair in Sacramento. Peter Philipsen is the butter maker.

FE (20 Sept. 1901) First went to Excelsior, Maurice Nissen butter maker; second to Sunset.

FE (20 Sept. 1901) Fair premiums

Best registered Durham bull, N. Friel

Best thoroughbred Durham bull over 3 years, N. Friel

Best thoroughbred Durham bull under 3 years, S.P. Kelly

Best thoroughbred Durham cow over 3 years, W.N. Russ, first and second

Best thoroughbred Durham cow under 3 years, W.N. Russ

Best thoroughbred Jersey Bull under 3 years, W.E. Elliott, Loleta; Wm. Samuels, 2nd

Best thoroughbred Jersey cow over 3 years, Wm. Samuels, 1st and 2nd

Best thoroughbred Holstein Bull over 3, Nis Petersen, Loleta; P. Johansen, Ferndale, 2nd.

FE (11 Oct. 1901) Dairying in Humboldt—Next to the manufacture of lumber and shingles, dairying is the most important and most profitable industry in Humboldt county. The land, which

a few years ago was devoted to potato raising, is mostly in clover now and Humboldt is one of the most important dairying districts on the coast. The Third Annual Report of the State Dairy Bureau contains some interesting information. For one thing, it shows that Humboldt county is second and not the first county in the State in regard to the amount of butter produce, Marin coming first with a production for 1900 of 4,269,076 pounds, while Humboldt county is credited with 3,861,647 pounds for the same period, Oct. 1, 1899 to Oct. 1, 1900. Sonoma county stands third with 2,771,346 pounds. But if Humboldt is second in the number of pounds produced, she is first in the amount of creamery butter produced. The tables show that Humboldt produced 3,764,929 pounds of butter in her 49 creameries, while Marin in her 38 creameries only produced 1,670,503, and Sonoma with her 27 creameries made 1,247,101 pounds. Both Marin and Sonoma yet make the larger part of their butter in the dairies and it does not bring the market price of creamery butter, nor that paid for Humboldt butter....Standard.

FE (13 Oct. 1901) Dairy Inspector Backenstone pronounced 26 head of dairy cows belonging to Charles Moranda of Reas Creek, as being affected with tuberculosis and notified the creamery company purchasing the milk from these cows not to accept any more of it.

FE (18 Oct. 1901) Creameries buying milk at 26-27 cents: Abrahamsen, Capital, Cold Brook, Cold Spring, Cream Valley, Crown, Eel River, Excelsior, Friel, Grizzly Bluff, Pioneer, Riverside, Silver Star, and Sunset.

FE (1 Nov. 1901) The result of the milk tests made with different breeds of cows at the Pan-American reveals some interesting information. The Jerseys average a profit of \$8.35 for three weeks; Guernseys \$8.64; for 10 weeks Ayrshires, Red Polls and Holsteins gave a profit of \$86.45; \$81.61 and \$81.29, respectively....Santa Rosa Republican

FE (19 Nov. 1901) A.B. Kausen who rents his father's dairy just west of Ferndale must certainly have a choice band of dairy cows. In a recent issue we stated that his milk check from the Pioneer creamery for the month of October would show an average of \$9.10 to the cow, but this figure was exceeded, his average being \$9.45 to the cow or a total of \$321.30 for a month's milk for 34 cows. Who can beat this?

FE (31 Jan. 1902) For Farmers and Dairymen—The farmers and dairymen of California are invited by the University to enroll, at no cost, in a reading course on Animal and Dairy Husbandry. Their studies will be directed by Mr. Leroy Anderson, Instructor in Dairy Husbandry and Dr. Archibald Ward, the University Veterinarian. The students will be expected to purchase the text book, but will receive without charge agricultural experiment station bulletins dealing with the subjects studies. Mail examinations will be conducted at the end of the course. Full information may be obtained by addressing Instructor Anderson, Berkeley.

FE (11 Feb. 1902) Instead of building a new residence for their employees, as they first intended, the Grizzly Bluff Creamery Co. has purchased of Geo. Sweet the Bagley house near the creamery formerly occupied by Rev. C.P. Hessel, and a few days ago butter maker Harry Walford and wife moved therein.

FE (14 Feb. 1902) Announcement. Reading course in Animal and Dairy Husbandry from Instructor Anderson regarding specific topics to be covered in course.

FE (18 Feb. 1902) Mr. E. Pond, son of ex-mayor Pond of San Francisco, and a member of the commission firm of Wheaton, Pond and Harrold spent a day or so in Ferndale. It was his first visit to Eel river valley....

FE (18 Feb. 1902) J.E. Holmes of the Red Poll Creamery.

FE (18 Feb. 1902) Adv. Cream Valley Herd of Berkshire hogs, S.P. Kelly, manager, Waddington.

FE 25 Feb. 1902) Another Creamery Company Organized—Silver Star; will operate under the co-operative plan on G.A. Dungan's Island dairy ranch now leased to Brodersen Bros. and from whom the newly-organized company leases the creamery site for 10 years. Officers and directors: Wm. Dillon, president; Robt. Flowers, vice-president; F.W. Andeasen, manager and secretary; Ferndale Bank, treasurer. Board of Directors: three men above, plus J. Brodersen, C. Lorentzen, Henry Rasmussen, Knud Hansen and Geo. Fredsen; Other interested: A.O. Nissen, Theo Rasmussen, Fred Fels, J. Goble, Henry Morgan, James Elliott and John Gasner. State up March 1st.

FE (4 March 1902) The Excelsior Creamery started up Saturday to run every day. Jens Clausen, president; James Nissen, manager; M. Neilsen, butter maker; I. King engineer and T. King, general assistant.

FE (4 March 1902) The Capital Creamery company has been incorporated. The capital stock is \$5000 divided into 500 shares. Stockholders are: W.G. Branstetter \$1400; J.D. Rogers \$200; Jas. Worthington \$500; John Crowley \$250; Jorgen Christiansen \$120; Peter Johansen \$800 and A.R. Petersen \$350.

FE (4 March 1902) The Capital Creamery Company does not intend starting in business until the beginning of next years season, but this summer they will erect a suitable building on G.W. Branstetter's place east of Ferndale and install their machinery etc., so as to have everything in readiness for 1903.

FE (4 March 1902) The Humboldt Creamery Exchange met: M. Madsen, president; Jas. Nissen, 1st vice-president; C. Decarli, 2nd vice-president; H.A. Tyrrell, treasurer. Frode Madsen, F.W. Andreasen, W. Samuels, M.P. Hansen, F.N. Rasmussen, G.C. Barber, J.M. Dickson; W.H. Robarts re-elected secretary.

FE (4 March 1902) Frank Rasmussen of the Crown Creamery on the Island.

FE (7 March 1902) Marriage of Peter Philpsen, cheese maker at Grizzly Bluff, and Ellen Svendsen.

FE (1 April 1902) H.S. Swauger, whose father once owned the land on which the pretty little town of Loleta is now located, is studying medicine in San Francisco. The family resides in East Oakland....

FE (18 April 1902) Eel River Valley creameries buying milk: Abrahamsen, Cold Spring, Cream Valley, Eel River, Excelsior, Ferndale, Grizzly Bluff, Pioneer, Riverside, Silver Star.

FE (18 April 1902) The Crown Creamery on the Island is receiving 12,090 pounds of milk per day—making 600 pounds butter every 24 hours, F.N. Rasmussen, proprietor.

FE (25 April 1902) Young Danish boy wishes a situation in a creamery to learn butter making; willing to work, wages no object.

FE (6 May 1902) The Excelsior Creamery on the Island is now making 1300 pounds of butter a day which will probably increase to 1400 pounds before many weeks.

FE (9 May 1902) The Cold Brook Creamery Co. has made some extensive improvements in their plant at Loleta. They recently put in a new Simplex churn of the largest size and a modern butter worker, also a new milk pump which should prove a great saving over the noisy, wasteful old ones. Carpenter Charlie Huson is building an addition ten feet wide and 50 feet long on the north side of the creamery. It has a second floor and will contain a large boiler for the cooking of condensed milk under steam pressure. It was the intention of the management to begin condensing May 1st, says a Citizen correspondent.

FE (16 May 1902) Article from Dairy and Produce Review—Dairy commissioner McConnell of Minnesota is credited with the statement that 25% of the cows in the state do not pay for their keeping. He thinks that it would be money in the farmer's pockets to slaughter them and recommends that his department be furnished with experts who could travel among the dairymen, test their herds and inform them as to which ones were not paying and should be condemned to the butcher's block....such a system would practically accomplish the same results as the "test associations" which are in operation in Denmark and which are credited with having played havoc with the profitless cows....

FE (9 May 1902) Creamery price, 20 cents, paid by Abrahamsen, Cold Spring, Ferndale, Riverside, Silver Star, Eel River, Excelsior, Cold Brook, Cream Valley, Grizzly Bluff, George's, Pioneer.

FE (23 May 1902) The handsome nine-month old bull brought up from below for N.P. Hansen of the Russ Creek ranch is a thoroughbred Holstein-Friesian and was purchased by Mr. Hansen from A.M. Hotaling of San Anselmo, Marin county. "Stranger" registration number 29,090 and he is from the very best stock; his grandmother being the celebrated Mechthilda with a record of 39 pounds 10 ½ ounces of butter in one week and 12 gallons of milk per day.

FE (27 May 1902) The Pioneer Creamery at is making 800 pounds of butter daily and the entire output is being packed in cube boxes and shipped on the Argo to commission merchants Hilmer and Bredhoff of San Francisco. Two new Simplex combined churns and butter workers have

recently been installed at the Pioneer and they work to perfection as Manager Frank Kehoe informs us.

FE (13 June 1902) April butter shipments:

1891—324,095

1899—328,160

1900—374,479

1900—339,019

1902—415,200

FE (17 June 1902) Loleta fire department benefit. Chas Egbert of the Cold Brook Creamery kindly proposed that the firemen have a lawn party on the lawn of the company's residence, Saturday night, June 21st, stating that he would put the lawn in order and furnish the ice cream.

FE (17 June 1902) Creameries paying 21 cents. Cold Spring, Crown, Eel River, Excelsior, Friel, Grizzly Bluff, Independent, Pioneer, Riverside, Silver Star and Ferndale.

FE (20 June 1902) Long article on bull butter

FE (8 July 1902) The condensing department of the Cold Brook resumed operations last week.

FE (19 Aug. 1902) Several of the Cold Brook Creamery employees at Loleta struck for more pay last week. Nearly all their places were filled, however, with new hands, says the Record.

FE (26 Aug. 1902) Short courses, 10 weeks at U. of C. in farming, dairying, horticulture.

FE (16 Sept. 1902) Charlie Thornton, superintendent of the condenser at Loleta.

FE (23 Sept. 1902) Fair Premiums

Registered Durham bull, W.N. Russ

Best Durham bull over 3 years, N. Friel 1st, S.P. Kelly, 2nd

Best Durham bull under 3, W.N. Russ, 1st, H. Caltoft, 2nd

Best Durham cow over 3, W.N. Russ

Best Durham cow under 3, W.N. Russ 1st, N. Friel, 2nd

Best Jersey bull over 3, W. Samuels 1st, W. Branstetter, 2nd

Best Jersey bull under 3, W. Branstetter, 1st. W.E. Elliott, 2nd

Best Jersey cow over 3, W. Samuels, 1st and 2nd

Best Jersey cow under 3, W. Samuels, first and second

Best Holstein bull over 3, A. Worthington, Waddington

Best Holstein bull under 3, M.P. Hansen, Ferndale

FE (30 Sept. 1902) State Fair Butter, scoring out of 100

First Danish Creamery, Fresno, scored 99 1/16

Fifth Cold Brook, Loleta, P. Wortman, butter maker, score 97 1/8

11. Ferndale at Centerville, Hans Eskildsen, butter maker, 97 1/4

13 Excelsior, Maurice Nissen, butter maker, 96 7/8

16 Alton, E. E. Martin butter maker, 96 3/16
 20 Grizzly Bluff, H.M. Walford butter maker, 96 1/2
 21 Bay Creamery, J.P. Abrahamsen, 96 1/2
 22 Hydesville, W.J. Martin, 96 1/8
 23 Pioneer, Frank Hanley, 96 5/16
 31 Riverside, Martin Ericksen, 95 13/16
 33 Cream Valley, S.P. Kelly, 95 3/4
 34 Seaside, Loleta, J.P. Hyding, 95 1/2
 37. Sunset, Loleta, Carl Hansen, 94 1/8
 47. White Clover, W.A. Slissman, 90 7/16
 Other Humboldt County entries, lowest score was 85 7/16

FE (3 Oct. 1902) Humboldt at the State Fair—In speaking of the creamery butter exhibit at the late State Fair, the Dairy and Produce Review says: To Humboldt county is due the credit for the largest number of entries and in any other season than the present one, would have captured a good portion of the prize money. But it has been a matter of common knowledge with those in contact with the butter trade that Humboldt creameries have been running unusually poor in quality during the past season and the butter makers have tried hard to overcome it. A number of reasons are given but the most plausible one is in the effect of the heavy floods late in the spring which covered a large area of the dairy territory, leaving the land not in the best condition for the best quality of milk.

FE (17 Oct. 1902) Creamery prices, 30 cents. Abrahamsen, Cold Brook, Cold Spring, Cream Valley, Eel River, Excelsior, Ferndale, Grizzly Bluff, George's, Independent, Pioneer, Red Poll, Riverside, Silver Star, Sunset.

FE (11 Nov. 1902) Livestock lost in marsh section west of Loleta during high water, including George Bros.

FE (25 Nov. 1902) The Cold Brook Creamery at Loleta is turning out an average of 30 cases of condensed milk per day.

FE (25 Nov. 1902) Antone and John George who have conducted the McKinley creamery in the Loleta section for several years past, have dissolved partnership, Antone having sold his interest in the butter factory to the last named gentleman, who will henceforth have full control of the same. [later Antone said this was incorrect]

FE (2 Dec. 1902) Arcata Bottom dairymen have two important matters for consideration. First the erection of silos and second that of employing home separators by the use of which the cream alone will be sent to the creameries.

FE (19 Dec. 1902) A. Putnam has purchased Mads Madsen's lease to Putnam and Shaw's fine Riverside ranch opposite Port Kenyon, also Mr. Madsen's stock, creamery, etc. as well as his place in North Ferndale. Harry Caltoft is to succeed Mr. Madsen at Riverside, he having also the lease to the Lower Riverside section. Mads not sure what he will do.

FE (23 Dec. 1902) Harry Coltoft has sold half interest in his lease to the lower Riverside place to Chris Muller, who was butter maker for Frank Rasmussen at the Crown Creamery.

FE (6 March 1903) Articles of Incorporation for Eclipse Creamery Company at Salmon Creek.

FE (20 March 1903) The Cold Brook Creamery at Loleta is now operating the condenser, which has been idle for some time. The supply of milk is increasing every day and the company contemplates doing a big business during the coming summer.

FE (24 March 1903) The Sunset Creamery at the foot of Table Bluff is now running every day.

FE (27 March 1903) Cream Valley Creamery on Kelly place.

FE (10 April 1903) The Cold Brook Creamery at Loleta has eleven hands employed at present in the creamery and the condensing department and is handling 11,500 pounds of milk per day. The creamery has been compelled to run over time of late in order to handle the business with the present help. The company is putting out 80 cases of condensed milk per day.

The Eclipse Creamery at Salmon Creek will be ready to run by May 1st.

FE (10 April 1903) White Clover Creamery on Cannibal Island.

FE (24 April 1903) The Cold Brook Creamery at Loleta is now turning out an average of 1000 pounds of butter and 100 cases of condensed cream daily.

FE (15 May 1903) Casein Demonstration—[representative of the Casein Company of New York here to demonstrate apparatus for extracting casein at Excelsior Creamery on the Island]

FE (19 May 1903) 15 local creameries, including Cold Brook, buying milk

FE (2 Feb. 1904) Humboldt Exports in 1903....butter, 4,687,208 pounds, valued at \$1,162,793; condensed milk and cream valued at \$113,065.

FE (5 Feb. 1904) The Excelsior Creamery Co. held its annual meeting....Maurice Neilsen, head butter, has been with company since 1893.

FE (12 Feb. 1904) Eel River Creamery Co. annual meeting; company will continue to ship butter to Brigham, Hoppe Co., who have handled their product in the city for so many years.

FE (12 Feb. 1904) Sealed bids will be received by the Ferndale Creamery Co. for hauling box butter by the box and returning empties from the creamery near Centerville to both Port Kenyon and Singley station.

FE (12 Feb. 1904) Loleta—Chris Thompson milking 85 cows on C.C. Dickson's fine ranch...

FE (12 Feb. 1904) The Capital Creamery Co. met in annual session; will ship butter to Witzel and Baker.

FE (16 Feb. 1904) Grizzly Bluff Creamery Co. board meeting; will continue to ship butter to Wheaton, Pond and Harrald.

FE (1 April 1904) A. Jensen, the Kansas creamery man, now in Ferndale with his family.

FE (5 April 1904) Creamery Consolidation—Ferndale, April 1st, 1904. Editor—As to my plan of consolidating the creameries of Humboldt county and as to at least some of the benefits to be derived therefrom, permit me to submit the following for consideration of all interested.

It is plain to me, as it must be to those engaged in the creamery and dairying industry in this section, that full returns are not forthcoming and as dairying is the main vocation of this locality, it is of course to be desired that dairymen should receive the largest possible revenue from their investment and labor.

In order to do this, however, new scientific methods, improved equipment, and possibly better marketing facilities will have to be adopted. The writer, while a stranger in this section of the county, is not a stranger when it comes to creamery work and with a proposition as liberal as the one I have to offer, I think reasonably quick action should be taken. It has been my fortune to have charge of the practical workings of the largest creamery in existence, and that in a state much less favorably situated and adapted to dairying than in Humboldt. It is, perhaps, through working under adverse conditions that much experience has been acquired. My proposition is to bring under one company all the tributary creameries in and about Eel river valley, the holdings in the new company to be distributed as liberally among the dairymen as possible, say 75 to 80 percent of the stock to be held locally and 20 to 25 percent to be held by me. It is my desire if my proposition is accepted to be retained as manager of the new company, but all other officers, such as treasurer, secretary, president and vice-president to be held by home people. I would require that the treasurer furnish a \$50,000 bond, as he has the handling of large sums of money. I would desire also a board of directors of nine members who are to meet monthly and review the business, but actual management of affairs is to be in the hands of an executive committee, comprised of the manager, treasurer and secretary. I propose personally to be responsible for the quality of the butter, for proper over churn, the hiring of help, proper returns and the detailed workings of the institution. I also propose to organize the new company for \$150,000, to be used as follows: \$10,000 working capital; \$45,000 for new plant and \$60,000 in stock to pay for old creameries.

A fair block of stock comes to me as compensation for getting the organization together and a balance to be left treasury stock to be sold as needed. I propose to embody in the corporation's articles all such business as would prove a benefit to this community, such as butter making, condensing milk and cream, ice making, dry milk making, the handling of poultry, game, fish, eggs, meat, fruits, grain, etc. Also the right to conduct a commercial storage plant for fruit, eggs, butter, meats and numerous other food products. With proper and unanimous support, butter making under the new plan could be accomplished much cheaper and with far more profit; large butter contracts could be solicited and a reputation for butter excelled by no other creamery could be established and the highest possible prices for butter obtained.

I have tried to make it plain that no unfair control of the business is wanted by me, and I am willing to stake my ability and with only 20 percent of the stock, against the fair-mindedness of the dairymen holding 80 percent of the stock. A creamery of the kind I propose and according to the plans that I will gladly submit, a little later on would place Humboldt county

butter at the head of the list and would maintain intact the dairy interest at home. Instead of being called an outsider now, I wish to be classed at home in the valley. It is my wish to call for a committee of one or two business men and four creamery managers to help in shaping the organization I propose and to arrange to have it properly brought before the dairymen of Humboldt. Respectfully, A. Jensen.

FE (13 May 1904) Mr. A. Jensen, the creameryman, received from Topeka, Kansas this week the first cream pasteurizer ever seen in Ferndale and the machine is now at R.A. Simpson's mechanical shop. It will soon be installed at the Excelsior Creamery on the Island to demonstrate the improved method of making butter from pasteurized cream.

FE (17 May 1904) Creamery prices—creameries listed in Eel river valley: Capital, Cold Brook, Cold Spring, Crown, Eel River, Excelsior, Ferndale, Grizzly Bluff, Independent, Pioneer and Riverside.

FE (17 May 1904) Creamery Consolidation—At the call of Mr. A. Jensen, late of Kansas, who is endeavoring to consolidate the creameries in this valley, a number of dairymen and creamerymen met in Ferndale yesterday afternoon at which time Mr. Jensen detailed his proposition. The matter was discussed at some length and before adjournment, a committee composed of the managers of the several valley creameries were appointed to investigate the gentleman's proposal and to witness a demonstration by Mr. Jensen of his methods of butter making and particularly as to the overchurn, etc., said managers to report to their respective companies. The date of the demonstration and the creamery where it will take place will be announced in due time.

FE (19 July 1904) Sweet Cream for City Trade—What is termed commercial cream is now being shipped to San Francisco from Ferndale by Mr. A. Jensen, late of Kansas, the first lot being forwarded yesterday. This cream is carefully pasteurized, aerated and cooled by special machinery designed by Mr. Jensen and leaves here absolutely germ free and will keep sweet and pure for weeks. Mr. Jensen states that San Francisco offers an unlimited demand for pure high class cream as well as fancy butter and that dealers are willing to pay a good round premium for strictly first-class goods. At present the cream and milk situation in the city is in a demoralized condition, owing to unsanitary methods used in producing and handling it and from good authority comes the statement that only 15 to 20 percent of the entire cream and milk supply of San Francisco is pure and free from poisonous preservatives, which are nothing more or less than formaldehyde or embalming fluid, which causes the death of hundreds of infants each year and weakens the constitution of thousands of adults. Just recently the San Francisco health board prohibited the use of preservatives in milk and cream, but owing to the fact that there is no state law prohibiting the use of poisonous drugs in lacteal fluids, as well as in nearly all canned good products, it seems hardly possible that the San Francisco city health board will accomplish its purpose. The cream shipped to the city by Mr. Jensen will be of the highest quality and will go on the tables at the Palace and St. Francis hotels, as well as in other first-class eating places, where quality counts more than price. Mr. Jensen informs us that he will soon install a strictly modern churning plant here, with pasteurizes, cream ripeners, starter tanks, refrigerating machinery and everything modern and with the facilities for raw material at hand in Humboldt county, he says he will make a grade of butter ranking in a class by itself.

FE (26 Aug. 1904) A state Dairymen's Association is being formed, composed of dairymen throughout the state.

FE (15 Oct. 1904) Farm Separator Outfits For Sale—I can furnish you a complete outfit consisting of separator, boiler, engine, vats, cooler, belting, piping and hose and erect same at the following prices....The separators are the Alpha De Laval, same as all the creameries use. The balance of the machinery is new and high grade. [more] A. Jensen, Central Creamery

FE (15 Oct. 1904) More Milk and Cream Wanted—The Central Creamery wants 100 pounds more of butter fat per day. Guarantees correct test and weight and highest price, based on honest business. This week butter fat is worth 34 cents. Call and see my price schedule. A. Jensen, Central Creamery.

FE (15 Oct. 1904) Dairymen's Notice—Have you seen the new creamery? If not, do so at once and you will go home convinced that something has been needed in Humboldt county. Don't believe all you have been told to the discredit of the Central Creamery and A. Jensen. Facts are facts and I am here to back every statement I have made. Blacklisting is instigated by ignorance. A. Jensen, Central Creamery.

FE (28 Oct. 1904) New Central Creamery; Its Inception and Institution—From the advent of Mr. Jensen in Humboldt early last spring, new ideas have been advanced regarding butter making and now these ideas are being demonstrated at this gentleman's new Central Creamery in North Ferndale, claimed to be the most modern and up-to-date butter factory in the State of California and the first one to adopt modern pasteurizing methods. Mr. Jensen gained his first knowledge of butter making in Schleswig, Germany, where he was born of Danish parentage, and where he worked in the second creamery using separators in that country. Upon his arrival in America, he accepted a position in a creamery at Superior, Nebraska, shortly thereafter associating himself with his brother in the management of a creamery at Beloit, Kansas, where he made his reputation as a butter maker. Here he was eminently successful and during the summer of 1896, was receiving 120,000 pounds of milk daily, selling out this business to the Continental Creamery Co. of Topeka to accept the position of General Superintendent of this large concern.

When Mr. Jensen visited Humboldt county for the first time in October 1903, he was greatly impressed with the enormous amount of butter produced on a comparatively small area and from facts gathered during his many years' experience, saw great possibilities here and also broached the subject of a central creamery for this valley, claiming that the proposition would be of benefit to our dairymen in as much as it would tend to increase the revenues through concentrated effort and also from the fact that marketing could be done cheaper. Owing to the fact that Mr. Jensen was known to be connected with the big eastern creamery company mentioned above, some of our dairymen and creamerymen were rather skeptical and backward regarding the proposition, and thus the matter was dropped and the gentleman returned East. In the early part of January of this year, Mr. Jensen again arrived in Humboldt county, having severed his connection with the big Topeka concern. He still had great confidence in promoting a large central creamery in this valley, an article appearing in these columns at that time giving a very comprehensive idea of the organization he had in mind. A meeting of some of the prominent creamerymen and dairymen of the valley was held shortly thereafter in the town hall

in Ferndale, at which time, Mr. Jensen fully explained his plan and invited investigation. Nothing tangible was the result of this meeting and early in July last, the gentleman announced that he had decided to establish a creamery in this section and would be ready for business about Sept. 1st. Machinery arrived and was installed and on September 14th, the new creamery opened for business and in one week was making 1200 [pounds?] of butter daily. One pay day has elapsed, the Central paying 33 cents per pound for butter fat for 16 days of the month and is now announcing a higher rate for October.

The other day we paid this establishment a visit and were indeed surprised at the cleanliness and neatness that so forcibly strikes the visitor upon entering this factory. A part of the first floor is used as a butter room, while another is devoted to the mechanism of the creamery. Here one finds neatly painted walls, cement floors that can easily be kept clean, a 1200-pound churn, and all the other paraphernalia considered necessary by Mr. Jensen for the operation of a first-class and sanitary creamery. The middle and second floors contain the separators, the starting can, the cream cooler, the pasteurizer, the ripeners, etc., all of which are needed to turn out the finished product, which, by the way, is of a delicious flavor, as all who have tasted the article are willing to testify. Nothing but first-class milk and cream is received and after being weighed and tested is ready for the different processes of manufacture. The milk is poured into the receiving can fitted with a fine strainer, and from there is carried to a conical-shaped apparatus over which it runs and where it is heated to the temperature desired before going to the separator, the separated cream running into a vat prepared for the reception. The next step is to the pasteurizer, where the product is heated to a temperature of 180 degrees, thus killing all the germ life and making it as pure as anything possibly can be. There it remains for six seconds and then goes to the cooler to be cooled to 70 degrees before being placed for ripening in the ripeners, these latter being copper lined and tinned. Everything connected with this process is automatic and cleanliness indeed seems to be next to Godliness at this institution. All pipes and parts used to handle cream and butter are sterilized, as is also the water passed into the big churn to assist in the work of churning. Four creameries of the valley—the Ferndale, Crown, Occidental and Independent—are hauling their cream to the factory. Mr. Jensen is now putting out a brand of butter called “Alpine” which is meeting with a ready and rapidly increasing sale wherever placed on the market. Another brand to be known as “Golden Glow” is also soon to be placed before the public and will be put up in one and two-pound packages, which will be so nearly airtight that the product can be kept for weeks without in any way losing its flavor. Mr. Jensen speaks very conservatively regarding his plans for the future, but states that a refrigerator and cold storage plant is also contemplated as one of the additions to be made to the plant in the spring and in April next the manufacture of casein will probably be commenced on a large scale. Mr. Jensen, while of course looking after the details of his plant, is ably assisted in the manufacture of the product by George Frame, former butter maker at the Crown Creamery on the Island and Carl Nelson. If you have not already visited this plant you should do so for here you will be able to pass an hour or so in a very interesting and instructive manner.

FE (3 Jan. 1905) A. Jensen, proprietor of the Central Creamery in North Ferndale, was an outgoing passenger on yesterday's Pomona. The gentleman goes to San Francisco, we understand, to procure machinery for certain improvements he has in contemplation at his butter factory.

FE (10 Jan. 1905) The White Star Creamery in the Loleta section is soon to commence making butter again instead of hauling their cream to the Cold Brook Creamery at Loleta, as they have been doing for some time. The White Star has not been a very successful venture in the past, owing to the stockholders putting too much confidence in one of the commission houses of San Francisco.

FE (13 Jan. 1905) A. Jensen of the Central Creamery in North Ferndale has a lengthy and interesting article, "The Science of Pasteurizing" in the last issue of the Dairy and Produce Review of San Francisco.

FE (13 Jan. 1905) The Pioneer Creamery Co. at Arlynda placed their order for one of the best pasteurizing machines on the market and will place it in position next month and will probably be making pasteurized butter for the trade a few weeks thereafter. An experienced buttermaker, one thoroughly acquainted with the method of pasteurizing butter, is to be employed....It is not at all improbable that before the coming summer is over a majority of the creameries in this valley will be pasteurizing their output.

FE (17 Jan. 1905) The Humboldt Creamery Exchange met....the principal business was the reading and discussing of the new butter bills recently introduced in the state legislature; bill providing for exact weight on butter package, disapproved; bill to prevent sale of dairy products from unhealthy cows and produced under unsanitary conditions (1) mud and filth on cows; (d) compelling cement floors in barn; (e) water be carried 50 yard from barn; (f) to sweep cobwebs from barn and whitewash interior, all of these met with general disapproval.

FE (31 Jan. 1905) Cannibal Island Notes—Martin Pedrazzini will be relieved of his duties as manager of the White Star Creamery the first of the month, as on that date the Golden State Creamery Co. of San Francisco takes possession of the creamery. The new owners will make numerous improvements to the plant.

FE (3 Feb. 1905) Work will soon be commenced on the remodeling of the Pioneer Creamery at Arlynda. Modern machinery will be installed, cement floors laid and numerous other improvements.

FE (14 Feb. 1905) Stockholders of Ferndale Creamery Co. of Centerville met; will make its own butter this season, but do not intend to put in a pasteurizer for the present.

FE (17 Feb. 1905) Creamery prices: Capital, Cold Spring, Crown, Eel River; Excelsior, Grizzly Bluff, White Star, Pioneer, Central, Cold Brook, Sunset, Cream City purchasing.

FE (17 Feb. 1905) Pioneer remodeling will include pasteurizing machine.

FE (7 April 1905) [Creameryman A. Jensen returned from San Francisco with daughter and mother from east who will live here; wife stayed in S.F. for medical treatment]

FE (11 April 1905) The Excelsior Creamery on the Island, under lease to A. Jensen, proprietor of North Ferndale's Central Creamery, is now turning out upwards of 800 pounds of butter per day

and as soon as dairying is in full blast in this valley, this amount will doubtless be nearly doubled. A. Jensen pasteurizer, cream ripener and cooler have been placed in this institution and the product is being turned out by the latest methods. Many improvements have been made in this factory by Mr. Jensen aside from the machinery added to the plant, and the Excelsior can now be classed as being among the model creameries to be found in this valley. Maurice Neilsen is in charge of the Excelsior and is assisted in conducting the plant by Bert Leighton, though, of course, the general supervision of the plant falls upon Mr. Jensen. Arthur Fulghum is the casein maker at the Excelsior and finds his time fully occupied in manufacturing the product.

FE (11 April 1905) The Pioneer Creamery [long, long article, very small print]—Through the courtesy of Hon. E.C. Damon and J.E. Gries, the writer was permitted last Saturday to inspect the Pioneer Creamery at Arlynda, where the past couple of months extensive improvements have been made in order that the output of this factory might become known as equal to any and the superior of the majority of the creameries now operating in this state....

The Pioneer, as all in the valley and, for that matter in southwestern Humboldt are informed, is recognized as the oldest creamery on the Pacific coast, it being the first plant of any size to adopt the new methods of butter making as known some 15 or 16 years ago, several years after the dairy business in this valley came to take precedence over all other industries in this section. This creamery was built by a company of local residents, who saw the possibilities that would accrue from its conduction and was operated by them for a number of years before passing into other hands and finally into the management of the present board of directors and stockholders....

New methods of manufacturing butter were agitated in this valley recently and as soon as it became apparent that the methods so advocated would tend to better the grade of the output, the Pioneer Creamery lost no time in giving the matter the attention it deserved, the result being that the stockholders of the concern soon determined to add the very latest and modern appliances known to the trade for the manufacture of an article second to none on the market. Accordingly an order was at once placed for machinery which in due course arrived and its installation was commenced. Many changes were made, such as the addition of cement floors, etc. In fact, the interior of the plant was practically rebuilt....

The first item impressing the visitor upon entering the doors of the Pioneer is its cleanliness....In the butter room, the churning room and the pasteurizing department are to be found cement floors, this enabling the attendants to keep things perfectly clean....Three separators of the De Laval make are in operation and are skimming the milk from which is now being made upwards of 1000 pounds of butter per day, though this amount will in all probably be increased to 3000 pounds per day when the height of the season has arrived. The output is handled by Brigham, Hoopes & Co., the well-known San Francisco Commission firm.

From the separators the cream runs into the pasteurizing machine, this latter device being of the Farrington make, sold by the Creamery Package Co. of Chicago and recognized as one of the best pasteurizers now on the market. This pasteurizer is quite a study in itself and in a measure a pasteurizer and cooler combined. The cream upon entering this machine is heated to a temperature of 185 degrees, this killing all germs and leaves the pasteurizer cooled to a temperature of 70 degrees. From thence it runs into a ripener, another Farrington invention, the Wizard Agitator. This piece of mechanism is for the purpose of properly cooling the cream and placing it in readiness for the churn. It is vat shaped, through which, from end to end, was what might be termed a spiral screw, a stream of cold water constantly passing through the langes or

paddles, keeping the cream in an agitated and even motion and cooling it at a rapid rate...[print even smaller, too hard to read]

FE (21 April 1905) A. Jensen of the Central Creamery was in the Bear River section Monday and met with a number of dairymen there to discuss the matter of securing their milk for his Ferndale plant. Nothing definite was done but Mr. Jensen leaves for Bear River today and while there some decisive action in the matter will probably be taken.

FE (21 April 1905) A Model Creamery; Such is the Verdict of All Who Have Visited the Riverside Creamery [long, long article, small print] [Riverside creamery near Port Kenyon; manager Harry Caltoft; latest and most modern machinery have been added to its equipment; 10-12 years old; outside remodeled and renovated; all waste goes into a sewer and then into Salt River, too far away from the plant to cause any trouble from uncleanly results.. pasteurizer, separators, ripeners, churns, etc.] [too hard to read]

FE (16 June 1905) The last issue of the San Francisco Dairy and Product Review contains an article that does not speak very highly of Humboldt butter in general. In fact, it states that of late some of the creameries of this county have been shipping butter of an inferior grade, an occurrence that has never been known to happen before at this time of year when the product from this county is usually unequalled. [creamery men say differently]

FE (19 Sept. 1905) Creameries paying for butterfat: Abrahamsen, Capital, Cold Brook, Central, Eel River, Ferndale, Grizzly Bluff, Independent, Pioneer and Riverside.

FE (21 Nov. 1905) According to a statement issued by A. Jensen, proprietor of the Central Creamery in North Ferndale, that factory during the first year of its existence, which ended Sept. 30th, 1905, manufactured 764,454 pounds of butter and distributed to its patrons during the year for butter fat \$174,286.83 and \$2525.30 for skim milk. The average paid for butter fat for 12 months was about 26 cents.

FE (19 Dec. 1905) A. Jensen, proprietor of the Central Creamery, has received news that his patent pasteurizer received the gold medal at the Portland Fair. W.F. Kausen of the Kausen and Williams Hardware Co. of Ferndale is now constructing a pasteurizer for Mr. Jensen which is a new invention and which, it is claimed, is a great improvement over the old machine.

FE (2 Jan. 1906) Arcata—The dairymen's meeting of Saturday was well attended, yet the next one will probably be more so as business connected with the new co-operative creamery will be discussed. This new butter factory will handle the milk from 1400 cows, the owners of 700 being present. The Electric Power Co. will give separator power at each ranch, a wagon will be put on to collect cream and the skim milk will be kept at home to feed the calves, as it has been found where tried that it was a great deal cheaper for one or two wagons to collect the cream, instead of every dairy putting a man and team on the road for a couple of hours each day to go to the creamery. Less than one-quarter of the expense will separate the milk at home and put on the cream wagon. The old Creamery No. 1 is used as a skimming station and Creamery No. 2 is too small to handle the cream on Arcata Bottom, consequently a new up-to-date plant will be one of the next moves of this section.

FE (5 Jan. 1906) The Central Creamery Company was incorporated at Eureka last Wednesday with a capital stock of \$50,000. The offices are in Eureka. A. Jensen, president and manager, W.J. Jensen, vice-president and Frank Nazro, secretary. These gentlemen with H. Jensen and F.W. Georgeson compose the directors for the first year. The concern expects to open for business in Eureka by April 1st.

FE (26 Jan. 1906) Arcata Union—The representatives of Arcata Creamery Company, Premium Creamery Co. and Petersen and Lorenzen met Saturday and settled the details of the company which will absorb the concerns, mentioned...new name Union [United] Creamery Co.; The Arcata Creamer Co. will go out of existence as a company and will simply sell the plants to the new concern....

FE (6 Feb. 1906) Sunset Creamery Co. of the Loleta section elected officers.

FE (6 Feb. 1906) New Creamery—Minor Creamery. Hammond railroad on east and county road on west; survey of Carson road a few feet away. Hammond and Korbel roads cross there.

FE (9 Feb. 1906) From Union—Arcata Creameries Consolidate [print too small to read]

FE (9 Feb. 1906) The Eel River Valley Creamery Co. will construct a new plant at once.

FE (23 Feb. 1906) B.A. Frost, the well-known veterinary of this county, has the following interesting article concerning dairying in this county in the last issue of the San Francisco Dairy and Produce Review. "Editor Review—The writer was very much interested in reading in a recent number of Dairy and Produce Review, Dairy Inspector Faulkner's account of the excellent sanitary conditions prevailing on the dairy of the late W.P.A. Brewer in San Mateo county. I have visited the place and can vouch for the accuracy of the words of praise sounded by Mr. Faulkner. I am the more pleased to add my words of commendation for the reason that well deserved praise helps to stimulate an improvement. The public demand is for cleanliness in food products, and as dairying itself has a tendency to be surrounded by dirt, this is one great sanitary problem of the day. Here in Humboldt county where even our city (Eureka) residents see so much of dirt in the dairies, it was found that there was demanded better milk. One of the dairymen, W.H. Perrott, seized upon this demand and we have at least one dairy that Humboldt county can feel proud of. Mr. Perrott located his barn on high gravely land that is well drained and by this alone solved almost entirely the mud problem. But he went further and put in a plank corral. The barn is well constructed to maintain cleanliness. The manure is wheeled each day into a wagon some distance from the barn, and when this is full, it is taken to the fields and spread on the land. After removing the manure from the barns, the floors are sprinkled with lime which, combined with ample light and air, provides an absence of the odors usually found about a cow barn. Each milker is supplied with a towel and pail of warm water and before each cow is milked removes the dirt from the udder. The milk is removed to a clean, sanitary room 200 feet from the barn, where it is strained, cooled and bottled, after which it is sent to Eureka for distribution.

FE (2 March 1906) Articles of Incorporation for United Creameries have been filed; 4000 shares at \$5 per share with \$12,215 already subscribed; C.E. Sacchi, A.B. Kausen, Neils Lorensen, F. Ramos, J.H. Tripp, F.H. Tooby and P. Johansen, directors.

FE (2 March 1906) A Cow Milking Machine—Article from S.F. Dairy and Produce Review....The dream of the dairymen, the mechanical cow milker has come....It has reached California and has won the admiration of the owners of the first dairy where it was installed [long article, small print]

FE (2 March 1906) Performance of Eleven Cows, 1905—J.M. Dickson gives production records for eleven of his cow [looks like first cow testing]

FE (6 March 1906) The Eel River Creamery building on the north bank of Salt river in the Waddington section has been torn down and the machinery moved to its quarters in the new factory being constructed near Waddington. The dwelling house near the old creamery also being removed across the river to be near new creamery.

FE (20 March 1906) The United Creamery Co. of Arcata has placed an order for modern machinery with the Baker and Hamilton Co. of San Francisco. The order includes tow, 500-gallon Jensen cream ripeners, made by the Jensen Manufacturing Co. of Topeka, Kansas; three Baker and Hamilton milk heaters and one 100-gallon Hanzdall starter can. One milk heater will be placed in the old Premium plant, one in Creamery No. 1 and the other in No. 2, which will be the main manufacturing plant. The output of the factory will be handled by Norton, Teller and Roden, the S.F commission firm.

FE (23 March 1906) H.W. Jensen of Eureka, representing the Central Creamery Co. of Ferndale, visited this section [Blue Lake] this week. Mr. Jensen reports that he has secured contracts for the output of about 2000 cows for the Eureka creamery. [BLA]

FE (10 April 1906) A Progressive Creamery—At a meeting of the directors of the Pioneer Creamery, it was decided to install electric motors for power purposes to take the place of steam which has been in use since construction of the plant....

FE (24 April 1906) A. Jensen proprietor of the Central Creamery Co. of Ferndale, donated \$100 in cash and \$100 worth of butter for the relief committee of Eureka for the unfortunate of San Francisco. Mr. Jensen received word from the S.F. house handling his output that the firm has commenced business in Oakland.

FE (24 April 1906) Notice of Dairymen from L.A. that if their S.F. firms can't handle butter, they can. Simpson and Hock Fruit Co., L.A.

FE (1 May 1906) A. Jensen moved his family to Eureka.

FE (18 May 1906) Condenser at Work—In an interview recently held with Mr. Chas. Egbert, secretary of the Cold Brook Creamery, Loleta, the Beacon gathered some items that show a prosperous condition in our neighboring town. Under the management of Mr. Allen Joy, who has

complete charge of the plant and the full confidence of the board of directors, as well as the numerous customers, the active work in the condensing room began last Monday. Mr. Joy estimates the output to run to 30,000 cases of condensed milk for the season at the capacity of 6000 cases a month. This depends largely on the fluctuations of the prices for butter fat. Should that raise to 30 cents before August first the company would find better money in butter than in condensed milk and this would close down the condenser. At present, Clyde Haley, the buttermaker, is turning out 900 pounds of product daily. Owing to damage to its San Francisco plant, the United Can Co. with which was placed an order for 1,500,000 cans was delayed for 10 days. Meantime an order for 100,000 in four shipments has been sent to Portland. The first of these were delivered to the warehouse last Tuesday. When the condenser and warehouse are in full activity, from 25 to 30 people will find employment....The butter made at the Eclipse creamery at Salmon creek is shipped to Wheaton, Pond and Harrold, who are big holders of stock in the Cold Brook Creameries.

FE (20 July 1906) The Elk River Creamery is now run as a skimming station, its cream being delivered to the Central Creamery in Eureka.

FE (24 Aug. 1906) The Mehring foot power milking machine recently brought to the valley by R.A. Simpson was in operation at the dairy ranch of A.V. Chapin at Meridian. The test was a very satisfactory one. The machine's capacity is from 20 to 25 cows per hour....We have heard quite a number of the dairymen express their intention of installing machines, providing they are convinced of their practicability.

FE (24 Aug. 1906) The New Milking Machine—The machine consists of an air pump, which is worked by a lever attached to the bottom of the machine. This lever is slowly worked back and forth by the feet of the operator. The machine will milk two cows at a time, there being eight suction cups....The milk is drawn through the cups by the suction from the air pumps, passing through a rubber tube and into the pump, it flows from a spout attached to it into the milk pail. The pail hangs on a hook in front of the machine....

FE (28 Aug. 1906) Creameryman Jensen's Idea—[letter to editor regarding adulterated butter; some local creamerymen mixing tallow into butter; work got around even in San Francisco; very grave offense; could be control via taxes passed by Congress, such as oleomargarine law revision which included adulterated and renovated butter. Colored oleomargarine, 10 cents per pound; uncolored quarter cent per pound; renovated butter (melted and remixed) quarter center per pound; adulterated butter with animal or vegetable oils, 10 center per pound. All of this under Internal Revenue department.

I do not believe there is a creamery in this county that adulterates butter with tallow or other fats, but instead a peculiar condition has appeared the last few years whereby fresh butter would become very rancid and would turn grayish white on the edges in a very short time, the odor being like rancid tallow. The trouble appears only during the summer months, May-July. [happen elsewhere, being studied]

In my belief the whole trouble in this county is caused by vegetable ferment, or rather a yeast germ that can be found in the air during the haying season. These germs fall onto the butter especially in unclean stores, where vegetables are kept and starting on the surface of the butter

work toward the center, decomposing the butter....[more] A. Jensen, President Central Creamery Co., Eureka.

FE (16 Oct. 1906) A. Jensen, the creameryman, was in Ferndale a couple of days last week looking after his extensive interests in the valley. Mr. Jensen recently returned from a several weeks visit in the East and comes home thoroughly convinced that Humboldt is the banner butter county in the Union.

FE (16 Nov. 1906) Creamery prices paid by Abrahamsen, Capital, Eel River, Central, Ferndale, Grizzly Bluff, Pioneer, Riverside, Independent, United Creameries in Arcata and Minor's in Arcata.

FE (30 Nov. 1906) Creameryman A. Jensen, now located in Eureka, is in attendance at the 6th annual convention of the California Operators Association in Stockton. He will deliver address, "Vital Questions of California Dairying."

FE (25 Jan. 1907) J.M. Dickson's Dairy Herd Record, 1906. Lists cow, age, breed, pounds of butterfat and value; data kept for each milking; used hay, grass, green peas, green corn, carrots, and beets, no grain.

FE (12 Feb. 1907) Andrew Petersen of Loleta has gone below to visit dairy farms in the lower counties where milking machines have been installed. He contemplates the purchase of one of these machines and if milkers are as scarce this year as was the case last season, it seems probable that several other dairymen around the valley will make the same move.

FE (15 Feb. 1907) Improvements at Pioneer Creamery at Arlynda.

FE (19 Feb. 1907) Creameryman A. Jensen returned to Eureka after a couple of days business visit to Ferndale.

FE (19 Feb. 1907) Articles of Incorporation of the Central Cold Storage Co.; business at 3rd and B streets, Eureka; \$50,000 capital stock, 500 shares; 40 shares subscribed, A. Jensen, 10; F. Nazro, 10; H.L. Jackman, 10; and W.F. Jensen, 10. General cold storage and produce business.

FE (1 March 1907) A New Plant—The Jensen Manufacturing Co. of Topeka, Kansas has decided to establish a branch factory in Eureka and expects to be located there inside of eight months. Not less than \$50,000 will be invested. The plant will employ from 10 to 50 men. The corporation makes a specialty of creamery and dairy specialties and many things that it manufactures, it pays a royalty on several inventions to A. Jensen, the local creameryman. These are pasteurizers, coolers, cream ripeners and milk heaters and churns. Last year the corporation purchased six carloads of finished Humboldt woodwork made up at Ferndale by R.A. Simpson and the idea is now to make use of the Humboldt woods on the ground. Selling agencies have been established all over the United States by the Jensen Manufacturing Co. and when the local plant is erected. A. Jensen of the Central Creamery will be manager. Mr. Jensen is now looking for a site suitable for the plant with a building already erected. It is probably the Jensen Manufacturing Co. will re-incorporate under the laws of California.

FE (8 March 1907) [New Jensen factory to be on 4th between C and D; to be built; A. Jensen in S.F. making arrangements for establishment of factory]

FE (19 March 1907) Loleta—The two new milking machines which were ordered for Andrew Petersen were hauled to the ranch. If they prove a success there will be a number of the dairymen in this section having them next year.

FE (22 March 1907) Performance of Twenty Dairy Cows; On Thirty Acres from March 1 '06 to March 1 '07 Owned by J.W. Coppini near Ferndale. [another chart with stats suing same plan as Mr. Dickson, Mostly grade cows with some Jersey blood.

FE (26 March 1907) Creameryman Jensen Forms Lumbering Co., Jensen Redwood Lumber Co.

FE (2 April 1907) In Denmark the dairymen have succeeded in making every animal pay profits, says the American Farmer. This was done by 30 or more owners of dairies employing an official tester to report upon the results from individual cows....The result was that poor cows went to the meat market and the producing value of the dairy cows increased in one year from \$13 to \$60 each.

FE (10 May 1907) The condensing department of the Cold Brook Creamery in Loleta is now running on quite an extensive scale and it is the intention of the company to do a big business in this line this year. An expert condensing man was brought up from S.F. some time ago to oversee the condensing of the cream and last week four more men arrived to assist in the work.

FE (24 May 1907) Loleta—The two milking machines that Andrew Petersen had installed two or three months ago have thus far proved a decided success. In fact, so much so that Mr. Petersen has ordered two more. Several other dairymen have ordered them.

FE (31 May 1907) The Enterprise has received from W.H. Perrott of Table Bluff, Dairy Inspector for the district, a copy of the warning to dealers in milk and dairy products, which is used by the State Dairy Bureau of California....regarding control of adulteration.

FE (7 June 1907) Cold Brook Creamery Closed—Owing to the fact that the expense of operation for some reason exceeded the proceeds of the plant, the Cold Brook Creamery, operated at Loleta and owned by a number of S.F. men. Monday closed its doors and was immediately taken charge of by the dairymen of that section to whom the creamery company is indebted several thousand dollars for cream and milk. The dairymen will operate the creamery which now has a large amount of cream on hand until they have succeeded in making good the checks with which they were paid and behind which there were no funds to draw on. A Eureka bank is said to be a heavy loser by the turn things have taken and a number of Eel river valley dairymen may suffer severe financial loss. Among the milk dealers most seriously concerned is Cornelius Rasmussen of Loleta. The manager of the company is now in S.F. making an attempt to straighten out the financial tangle so that a minimum loss will result.

FE (9 July 1907) In speaking of the recent failure of the Cold Brook Creamery Co., whose plant is located at Loleta, the Pacific Dairy Review prints the following article:

The Coldbrook Creameries Company, a concern that operated a large creamery and milk condensing factory at Loleta, Humboldt county, has gotten into financial difficulties and as a result is now in the hands of its creditors, who are operating it. The ownership of the company, at the end of its career, it is reported has practically been controlled by Edward Pond, formerly of the commission house of Wheaton, Pond & Harrold, from which he withdrew some time ago. Poor financial methods on the part of Mr. Pond are blamed for the company's troubles and not any fault of the business being unprofitable or to wrong management at the creamery end. It is stated that over \$7000 is owed to patrons of the plant and that several Humboldt banks also hold big claims against it. It seems that this is only one part of Mr. Pond's financial misfortunes. He is extensively engaged in other enterprises that are reported to have shown up on the wrong side of the balance sheet, and when the pressure of the creditors became too great, he left for parts unknown, leaving his creditors to make the best they can out of his stranded enterprises to meet a total indebtedness of about \$75,000. In explanation of the cause of his trouble, his family states that the big fire in S.F. a year ago was at the bottom of it. He is the son of exMayor E.B. Pond of S.F., a well-known financier and a most esteemed citizen. It is not known whether his father will come to his assistance or not. That he may not is indicated by statements to the effect that the elder Pond has little confidence in his son's business capacity and is not likely to help him get on a business basis again.

FE (12 July 1907) A. Jensen of the Central Creamery Co. of Eureka, who returned with his wife from Topeka, Kansas, Sunday, reports to the Times that the butter situation in the east at the present is the same as on this coast. This means that the prices average five or six cents higher than those of a year ago, caused by an unusual demand for butter due to extraordinary industrial activity in the cities and by the late spring. [more]

FE (16 July 1907) Creameries buying milk: Abrahamsen, Capital, Eel River, Central, Ferndale, Pioneer, Independent, Riverside, Sunset and Grizzly Bluff.

FE (23 July 1907) A Condensed Cream Factory—It is reported that the Central Creamery Co. of Eureka and Ferndale intends to go into the condensed milk business in this county. No location has yet been decided upon for the erection of a plant, and the company will not be in agitation to commence work until the beginning of a new season. Under the circumstances, a factory could not be located in Eureka because it is required that the milk used be in as perfect condition as possible and therefore that it come directly from the cow. In event the plans are carried out, the Central Creamery Co. will build an immense factory and install the latest and most modern equipment. President A. Jensen states that he doesn't intend to enter upon this branch of the creamery business on an experimental basis. The least sum that can be expended upon such a plant is \$20,000.

FE (30 July 1907) Creameryman Jensen's Views—[letter from A. Jensen in Arcata Union]—Prior to 1902 the farm-separator was not in general use. The dairy business was then what is called a whole milk basis, that is, whole milk was delivered to the creameries only. The average price paid to farmers then in the middle west was given net New York top butter price to 2 cents below, depending on quality and quantity. It must be remembered that only a few sections in the

middle west can be classed dairy sections and scarcely nowhere is there any locality that is devoted exclusively to dairying than this part of Humboldt county.

Commencing in 1902, farm separators were being introduced and the question was greatly agitated, the creameries as a rule being opposed to the system, claiming it would result in a poorer quality of butter, but the separator agents, backed by million dollar corporations won out, with the result that outside of Minnesota and Wisconsin dairying for butter making is on the farm separator plan. Now what is the result? With separator of his own, the farmer became independent as far as choosing his market and as business was eagerly sought for by large creameries, the standard once adopted necessary to produce good butter was gradually pulled down and today only a third grade butter produced as compared with four years ago....

Last winter several states passed new dairy laws and the result is that much cream offered for sale has been seized by the inspectors and confiscated and destroyed, the loss of the producer, and a move I now on foot to compel daily delivery in summer of cream as well as milk, besides cooling of same and at least two days in the winter time. Looking back and reflecting on this condition, we will find a tendency already apparent along the same line in part of Humboldt county dairying. The same indifference on the part of the dairymen about delivery of cream, kind of cans used and worst of all, hardly any attempt made to cool same. The Central Creamery put into use the paying of a half cent premium for cream where delivered daily and in perfect condition, but it will only be a question of time if the present careless method of caring and delivering of cream at the hands of some dairymen continues, that all creameries will be compelled to pay less for cream two or more days old, to avoid the eastern conditions becoming general in Humboldt county. A. Jensen.

FE (20 Aug. 1907) The Central Creamery Company of Eureka is now making experiments to test the keeping qualities of Humboldt milk and to ascertain the best methods of sterilization so as not to impart a decided scorched flavor. These improvements are being made subject to the installation of the condensed milk and cream plant, which is now contemplated by the Central Creamery Company. Provided the tests come out successfully, the prospects of the factory will be brighten. Times

FE (20 Sept. 1907) A large combined churn and butter worker, the invention of A. Jensen is now in the hands of F.N. Lund, the Ferndale painter; manufactured by R.A. Simpson at his Shaw Ave. plant; will be shipped to Chicago for exhibition.

FE (4 Oct. 1907) Creamery Again in Operation—M.C. Levison of Valley Ford, Sonoma County, has taken an option on the Cold Brook Creamery at Loleta for a period of three months and once more the cream condensing department will be in full operation. The condensing department started operations last week under the supervision of C.E. Landell, assisted by A. Sloan of Los Angeles and already a large amount of condensed cream of an excellent quality has been turned out. Mr. Levison has been in Loleta for the past couple of weeks making arrangements with his many customers and as these men are experienced hands at condensing, there is no doubt but that they will make a success of the business.—*Advance*..

FE (4 Oct. 1907) Loleta—C.E. Landell, Manager of the condensing department of the Cold Brook creamery, went to Eureka where he met his family who came on the steamer from Los Angeles.

FE (8 Oct. 1907) Butter Wrapping Machine—The Enterprise has at different times mentioned the butter wrapping machine invented and patented by Nels Jacobsen, formerly of the Island. Capital has now been interested in the proposition and a model is being constructed in Eureka....As the butter leaves the moulds, it is carried on an endless chain to a wrapping box....[more]

FE (15 Oct. 1907) Butter Ninety Cents a Roll—in San Francisco market, highest price in 30 years.

FE (25 Oct. 1907) From Times—The Cold Brook Creamery at Loleta has again been closed, the second time in the last few months. The first time it was closed because of the debt of its managing owner, Edward Pond, of San Francisco, who has gone to Europe elsewhere. Now it is closed, it is said, because cream and milk are not being supplied it by the dairymen of the Loleta section. It shut down Monday. M.B. Levison, the new owner, is expected from San Francisco to settle the matter.

It is said the Superintendent C.E. Landell paid but 33.33 cents for butter fat for the month of September, whereas the other creameries were paying from 33.5 to 35.5. Consequently, the dairymen withdrew their patronage. The Cold Brook Creamery, until a month ago, was operated by creditors of Pond at Loleta. Then M.B. Levison of San Francisco bonded the property and has been running the plant.

FE (8 Nov. 1907) M.D. Levenson of the Condensed Milk Co. of California, operating a large creamery in Sonoma County, who has an option on the Cold Brook Creamery at Loleta, has been in the county since last Friday to look over the situation. Under his option, he had been running the creamery for some time past but through what he claims was a misunderstanding, the dairymen recently withdrew their patronage and the creamery was forced to shut down. [mistake in amount dairymen were to be paid for their milk; now he may build a new creamery]. —
Standard

FE (6 Dec. 1907) Many Improvements Are Contemplated; A New Partnership Formed Which Will Further Advance the Creamery Interests of Humboldt—Sometime after the first of the coming year, the Central Creamery in North Ferndale will undergo a thorough renovation, the Capacity of the output will be enlarged and several new departments will be added, making the butter plant one of the most modern and convenient to be found in the state of California. This information is gained from A. Jensen, President of the Central Creamery Co. of Eureka, Arcata, and Ferndale, who was a visitor here.

Mr. Jensen returned last Saturday from attendance at the Creamery Operators Convention at Davisville. The gentleman was honored by being elected president of the association, which is composed of about 250 of the prominent creamerymen of this state....

On the first of next month, Prof. C.E. Gray, who, it will be remembered, was in Humboldt a couple of months ago on government work, will enter into business with Mr. Jensen, having purchased a large interest in the Central Creamery Co. Prof. Gray is from Minnesota and has resigned his position as head of the United States Dairy Bureau to go into the creamery business in Humboldt. Mr. Jensen and Prof. Gray are old-time acquaintances, both having been associated with the Continental Creamery Co. of Topeka, Kansas. At the time, Mr. Jensen

resigned his position as superintendent of that institution to enter the Humboldt field, Prof. Gray, who was the company's chemist, took the position made vacant by Mr. Jensen's resignation.

Prof. Gray, for several years, has been in the employ of the federal government and has held a most responsible position. To him has fallen the supervision of the letting of government butter contracts and general management of the dairy bureau. He is one of the best informed men in the country in his line of business and will be a welcome addition to the ranks of Humboldt progressive creamerymen.

Many improvements are contemplated by the Central Creamery Co. after the first of January, the most interesting of which to residents of this section will be a remodeling of the creamery in North Ferndale. It will be remembered that a few weeks ago the building in which the creamery is located was purchased by Mr. Jensen and his associates from the Monroe Cider and Vinegar Co., and hereafter the entire building will be used for creamery purposes.

A butter canning department is to be added, also a plant for the evaporating of milk. These industries will give employment to a number of people in addition to the present force employed. It is the intention of the company next year to bid on the government contracts for canned butter and condensed milk, and as conditions are all in their favor, the gentlemen of the Central Creamery Co. have every reason to believe that they will succeed in landing the contracts. This is a result to be hoped for by all, as it will do much to advertise Humboldt in all parts of the country.

The Eureka plant of the company is also to be improved, the cold storage plant enlarged and a general air of progression marks all the plans of the company. New ideas will be introduced by Prof. Gray and the entry of this gentleman will be watched with interest by the large number connected with this industry in our county.

FE (17 Dec. 1907) Henry Samuels will install four Burrill-Lawrence-Kennedy milking machines...due to problems with finding human milkers.

FE (10 Jan. 1908) Cow Test Association—[cow test associations were first started in Europe. They are most numerous in Denmark, Holland and Sweden. The purpose is to determine accurately which cows are profitable and which are not.]

No place on earth is better adapted to cow test associations than in Eel river valley. In no other place are there so many large dairies in so small a territory. The advantages of an association to a dairyman are several. In the first place, he can intelligently weed out unproductive cows...[long, long article, microfilm poor]

HT (18 Jan. 1908) Dairy Expert Located Here—C.F. Gray

HT (18 Jan. 1908) Central Creamery Co. of Eureka first in state to bid on government contract for butter.

FE (23 Jan. 1908) Dairy Expert With Central Company—C.E. Gray, the dairy expert, arrived at Eureka last week and will hereafter be associated with the Central Creamery Co. The Times states that Mr. Gray has taken up his duties as assistant manager. Mr. Gray is a graduate of the Ames, Iowa Agriculture College where he also took a special course in chemistry. From there he took a position with the Continental Creamery Co. of Topeka, Kansas, as head chemist, being promoted later to succeed A. Jensen, now president of Central Creamery Co. as superintendent

of manufacture. The Continental Creamery Co. annually produces 13,000,000 pounds of butter. About four years ago the dairy division of the Department of Agriculture at Washington secured Mr. Gray's services to work out special problems in connection with the dairy business. Mr. Gray is author of Bulletin No. 52 on the correct testing of cream. He also invented a simple process by which to analyze butter as to moisture content, taking only ten minutes time.

For the past two years, Mr. Gray has conducted special experimental work at Albert Lee, Minnesota as to what causes butter to turn rancid and how to prevent it, also on how to make high grade Swiss cheese in this country....His experimental work will soon be published. It is claimed that Mr. Gray is one of the best authorities in the United States on the composition of milk and its products. His duties with the Central Creamery Co. will be those of assistant manager. Under his direction, work here is already underway for the production of butter of a higher keeping quality.

FE (21 Jan. 1908) Inspection of Creameries and Dairies to be Resumed—Sanitary Dairy Law outlined.

FE (21 Jan. 1908) Makes First Bid—The Central Creamery Co. of Eureka has sent a bid to Washington on 180,000 pounds of butter to be packed in three-pound cans, the most of which is to go to the Mare Island Navy yard and thus has the distinction of being the first California creamery to undertake bedding on butter for the government, says the Times. If the Central California Co. is successful, the fulfillment of the contract will be something of a boost for Humboldt county....The manufacture of the cans will take place at Ferndale where the Central Creamery Co. has been acquiring new buildings and property and where it manufactures most of its butter.

FE (31 Jan. 1908) To Dairymen [letter from W.H. Perrott regarding the law that requires barns to be whitewashed every two years; floors should have attention; manure removed but not thrown out window; corrals drained; wooden floor and poor sewage are weak points in some Humboldt creameries.

FE (14 Feb. 1908) Farm Cow Test Association [letter from A. Jensen] I have been approached by several prominent dairymen to outline a practical plan how to form a local test association for the benefit of the progressive dairymen, giving the approximate cost of doing the work, etc. The idea of test associations is not new with me, as it has been in use in European dairy countries as well as in the east for a number of years. It is claimed that in Denmark, the dairymen increased their butterfat production per cow over 15% through such associations and have also increased the average percentage of butterfat in milk nearly three tenths of one percent by discarding low-testing cows for better ones....

It is also well to touch on the general dairy inspection as specified by law and if the State Dairy Bureau could be induced to co-operate in this work and stand say half the expense, a better man could be hired and better work done.

There is at present a great agitation started all over the country to insure absolutely pure and wholesome dairy products and I have recently read a report showing the enumerable cases of deaths and disease due to tubercular cows and otherwise infected dairy cattle and it is now proposed to pass a sanitary dairy law by Congress which will affect interstate commerce indirectly but directly all dairy businesses....

I have figured that one man can conduct the complete testing and weighing from 3,000 cows, making four visits to each dairy annually. I believe, as a beginning, four tests from each cow annually together with the weighing of at least four milkings will give most dairymen a good chance to know which is the good and poor cows. The total cost per cow for four tests, I figure, at 40 cents and if the creameries would help pay this expense, say in the amount of 15 cents per cow, the total cost need not exceed 25 cents per cow per annum. [he figured cost at about \$1,231.50 including employee, horse and wagon, equipment needed for testing].

I suggest that three or more leading dairymen representing different parts of Eel river valley call a meeting at an early date in Ferndale to discuss this question....A. Jensen.

HT (15 Feb. 1908) For the first time, the Navy Department has purchased its annual supply of butter from California and the Central Creamery Co. of Eureka, a Humboldt firm, has the distinction of bringing to the Golden State a contract which for the last three seasons has been awarded to Swift and Co. of Chicago.

As was mentioned in these columns several weeks ago, The Central Creamery Co. put in a bid to the government to furnish butter for use at the Mare Island Navy Yard and the Brooklyn Navy Yard at New York. Thursday official notice was received that classes 115 and 116, amounting to 180,000 pounds of butter, were awarded to the Central Creamery Company.

This contract, let to a Humboldt concern, will mean advertisement of the county far and wide and of the dairy industry in this section of the county.

In the past it has been considered that Minnesota and Iowa were the only dairy states in the Union that could furnish a butter complying with the requirements of the Government, but this has been proved untrue. Because of the strict conditions attached to the Navy contract, Swift & Co. of Chicago have been, in the past several years, the sole bidders until this year, when the Humboldt creamery men bravely marched up and took the plum. The bid of Swift & Co. was turned down as being excessive.

President A. Jensen of the Central Creamery Co. was interviewed yesterday in regard to the contract. "The Central Creamery Company," he said, "fully realizes the magnitude of the contract, as Mr. C.E. Gray, who recently became associated with us, has been for the past six seasons, Government Inspector, passing upon the butter furnished in following the Navy contracts.

"The Central Creamery Company feels confident of being able to satisfy the Government in every particular, and expects to be able to furnish it butter regularly in the years to come."

Mr. Jensen himself had the experience of putting up 700,000 pounds of butter for the Navy while in Topeka, Kansas with the Continental Creamery Co. during the seasons of 1902 and 1903.

Anticipating the awarding of the Navy contract in the future, the Central Creamery has just issued a circular to all its patrons calling particular attention to improved sanitary conditions in the dairies. The butter for the present contract is to be put up at the Ferndale plant of the Creamery Company during May and June. It will be packed in three-pound tins, hermetically sealed and will be of the highest obtainable quality, the Government being very particular to specify the kind of cream used in making its. The requirements also call for butter analyzing exactly 13% water and 3% salt. The bidder must guarantee that the butter will keep at least six months in any climate. A Government Inspector will be present while the contract is being filled and will pass upon every batch of butter as to its quality.

Of the 180,000 pounds of butter called for in the contract, 108,000 pounds may possibly be delivered at the Brooklyn Navy Yard in New York, this delivery at the Government's option but at the expense of the contractor.

The Central Creamery Co. will install a complete can-making plant at Ferndale, at an approximate cost of \$3500 and will manufacture its own cans and tins. In the work of manufacturing cans and packing butter, the service of 12 employees will be necessary.

Complete can-making machinery has been ordered from the East, the order including the right to manufacture the special solderless can specified by the Government, and notice has already been received that the machinery has been shipped. It comprises a straight carload. The tin-plate, used in manufacturing the cans is of a special quality and is known as 3A Charcoal plate. The Creamery Co. has ordered a carload of this and the Eastern manufacturers have telegraphed that the plate will go forward in three days.

It is calculated that 60,000 cans will be necessary to fulfill the contract. They will all have to be packed in sawdust in heavy wooden boxes, the covers of which will be fastened with screws and the ends heavily strapped.

FE (18 Feb. 1908) Humboldt Butter for the Navy—The government contract for supplying butter to the Navy Dept. has been awarded to the Central Creamery Co. of Eureka and Ferndale. Heretofore, Swift & Co. of Chicago have been the only bidder for the contract which was probably due to the strict conditions governing the same. Mr. Jensen of the Central Creamery Co. has no doubt about holding the contract for some time. He is familiar with the requirements, having put up 700,000 pounds on a government contract when he was with the Continental Creamery Co. of Topeka in 1902 and 1903.

The company will install a complete can factory at North Ferndale, where they will pack the butter. A carload of machinery is now on the road from the east. It is estimated that 60,000, three-pound cans will be required. The butter is to be packed in three-pound tins, hermetically sealed and these again packed in sawdust in heavy boxes which are especially made for the purpose. The new industry will give employment to a number of people at the North Ferndale plant.

FE (25 Feb. 1908) Will Install Casein Plant—Mention was made last issue of the proposition made by A. Jensen to the directors of the United Creameries of Arcata to install casein plants in their several creameries and buy all the casein manufactured from the skim milk. After due deliberations, the directors decided to accept the proposition and the plants will be installed in Creameries No. 1 and 2 soon, so that the manufacture will be commenced as soon as spring opens. Creamery No. 1 will have 7000 pounds of milk and No. 2 about 5000 pounds to make into casein. Premium Creamery, which is used as a skimming station will also be equipped with a similar plant. The Central Creamery of which Soren Peterson is manager, will commence the manufacture of casein about March 15...The product is delivered at the depot in Arcata in its wet state and further prepared for shipment at the Central plant in Eureka.—Arcata Union.

FE (6 March 1908) More About Cow Testing Associations [article History of Testing Associations in Denmark]

FE (10 March 1908) Future of the Co-operative Creamery [letter from C.L. Mitchell, Ames, Iowa]

FE (24 April 1908) U.S. Dairy Inspector in County—Levi Wells, dairy inspector of the U.S. government arrived....for purpose of inspecting the 250,000 pounds of butter which is now being prepared by the Central Creamery Co. for the U.S. Navy. The butter is now being made at the Ferndale factory and will be packed under the supervision of Inspector Wells....

FE (19 May 1908) Creameries paying for butter fat: Capital, Central, Cream City, Eel River, Grizzly Bluff, Pioneer and Riverside.

FE (22 May 1908) Creameries Consolidated—The Eel River and Grizzly Bluff creameries have consolidated and the future business will be under the name of the Grizzly Bluff Creamery; Eel River to be skimming station Eel River is one of pioneer creameries in valley; incorporated many years ago b Charles DeCarli.

FE (20 Nov. 1908) Maurice Nielsen, buttermaker at the Central Creamery Co.'s plant in North Ferndale, was the winner of the first prize in the butter scoring contest held recently by the California Creamery Operators' Convention in San Francisco....Twenty-three exhibitors from various dairy sections in the state....[long article from Pacific Dairy Review]

FE (8 Dec. 1908) Creamery Meeting in Ferndale—The meeting was called by the Central Creamery Co. and was held for the purpose of bringing before those engaged in the industry matters of moment to them....A lengthy paper was read by Mr. Jensen which portrayed the work of the Central Creamery Co. during its four years' business career in Humboldt, which stated that the corporation's large business interests were not attained without a large amount of hard and persistent work and also some little opposition by commission merchants and others. Mr. Jensen also spoke of dairying conditions in Denmark, which country he visited but a short time ago, comparing the way in which the industry is conducted that country and this country. While in some respects Denmark may be in advance of Humboldt, its dairy herds are not as productive as the cows of this county, nor in its land to be compared with this valley as a dairy section....Another matter, considered of great importance by Mr. Jensen, was the formation of a test association and while the matter was discussed to some extent, no action was taken....

FE (5 Jan. 1909) It is rumored that the Coldbrook Creamery at Loleta, which has been closed for some time past, will shortly reopen. The prospective purchaser is the Swift Co. Attorney Weaver of Eureka is at present in San Francisco in connection with the deal.

FE (20 Jan. 1909) Humboldt Creamery Exchange—The Humboldt Creamery Exchange was in session last Tuesday....The meeting was very largely attended by the creamerymen and dairymen of the valley. The bill now before the State legislature requiring the pasteurization of all cream before being made into butter was thoroughly discussed....those present were opposed to the bill...it would impose burdensome and unnecessary restrictions upon the manufacture of butter; pasteurization is no longer looked upon with favor by the highest dairy authorities but on the contrary is being condemned from many quarters....

HT (29 Jan. 1909) New Plant at Ferndale—The Central Creamery Co. is installing a \$13,000 cream condensing factory at the Cream City. Work has been commenced on a new cream

evaporating plant at the Ferndale plant of the Central Creamery Co., operators of a butter-making establishment in the city also [more]

FE (5 Feb. 1909) Of Interest to Dairymen—Philip Larmon and J.S. Morrow, trusted representatives of the Libby, McNeill & Libby Co. of Chicago, whose coming to Humboldt to inaugurate operations at the Coldbrook Creamery of Loleta for that company, which recently acquired the above mentioned plant, are now surveying the Eel river valley dairy country to size up the possibilities of this county as a field for investment, says the Times.

The Libbys intend to build a \$75,000 milk condensing plant at Loleta, and to later engage in butter-making on a large scale. It now appears that even greater and bigger things than this are contemplated by the Chicago concern.

Despite the inclemency of the weather of late, Messrs. Larmon and Morrow have been conferring with the owners of the Sunset Creamery, prominent dairymen and other creamery owners with a view toward purchasing their interests and combining all in one immense industry, incorporated under one head, that of the Libby, McNeill Libby Co. of Chicago.

This indicates but one thing. The Chicago interests are planning to engage in the creamery and milk canning business in Humboldt county on a stupendous scale, investing probably several of hundreds of thousands of dollars here. The representatives of the company now at Loleta do not deny their principals are planning to prepare to handle all the milk produced in Eel river valley.

Negotiations are now pending between Messrs. Larmon and Morrow and the owners of the Sunset Creamery located near Loleta, for the purchase of that plant, and the gentlemen will, as soon as the weather settles, open negotiations with other creamery owners leading to the same end.

Mr. Morrow has been in Humboldt before in the interests of the Chicago firm, though Mr. Larmon is a total stranger here, and it is by them planed to interview the dairymen fo the valley, gain control of as many creameries as possible, and then advise their company to enter the Humboldt field on a tremendously large scale.

FE (9 Feb. 1909) Philip Larmon of the Libby, McNeill & Libby Co., which will operate the Coldbrook Creamery at Loleta, went to San Francisco to secure new machinery for the Loleta plant. Mr. Larmon expresses himself as well pleased with the outlook for the Coldbrook and expects to be doing a large business before the season has far advanced.

FE (12 Feb. 1909) Clyde Mitchell, who will be well remembered by most of the residents of this valley, where he formerly made his home, is at present in the county having been called here by matters of business. The gentleman at present holds the responsible position of dairy inspector of California, having been appointed by the Federal government. Mr. Mitchell, up to a few years ago, was engaged in the creamery business in Eel river valley, having at different times been employed as buttermaker at the Ferndale, Crown, Sunset, and other creameries hereabouts.

Mr. Mitchell is at present in the Loleta section. His mission there is to aid Peter Philipson, who some time ago organized a cow testing association. Mr. Mitchell is an ardent proponent of the testing association and will help Mr. Philipson much by reason of his large experience.

The gentleman arrived in Ferndale on yesterday noon's stage, and it is rumored that during his stay on this side of Eel river, he may take steps looking to the formation of a testing

association in this vicinity. Mr. Mitchell has at different times contributed articles to the Enterprise regarding cow testing association which have been read with much interest by the dairymen of this valley.

In regard to the plans for the formation of a cow testing association in this county, the Review says in part:

Those who are back of the movement in Humboldt county are mainly the creamerymen, some of whom are also the owners of large herds. No part of California offers a better opportunity for the success of a co-operative cow testing association than the different dairy centers of Humboldt county owing to the concentration of cows into large herds and in a comparatively restricted territory. While some of the dairymen are reported to be enthusiastic over the proposition, it remains to be seen whether enough will be willing to sign contracts agreeing to pay the cost of testing to insure success....

If the undertaking succeeds, there will be a tester employed by the association who will at regular periods visit each member to weigh and test the milk of each cow in his herd from which an estimate of a year's butterfat production will be made. The object is to locate the profitable and unprofitable cow.

FE (12 Feb. 1909) Cold Brook Creamery Affairs, The Herald says:

The steamer City of Topeka sailing last Friday carried from Humboldt a very much disgusted and apparently unenthusiastic man in the person of Mr. Phil Larmon, the confidential representative of Swift and Company, the oleo manufacturer, or of Libby, McNeill & Libby, known to the trade as Swift and Company's canning department. Mr. Larmon seems to be under the impression that the dairymen of Humboldt county are very unappreciative and an unreasonable lot of men. A meeting of Eel river valley dairymen was called by Mr. Larmon last Thursday in the offices of the Coldbrook Creamery at Loleta and concerning it the following information is furnished by prominent Loleta dairymen.

During the ten minutes which the meeting lasted, Mr. Larmon held forth at a great length as the time would allow on the handsome and elegantly constructed sanitary and fire-proof condensery which "our people" operate somewhere in Illinois. At this modern and in every way up-to-date establishment "our people" pay the dairymen "very" liberal prices ranging from 78 cent per hundred pounds to \$1.35 per hundred pounds of milk.

The dairymen present at the Loleta meeting failed to enthuse as Mr. Larmon thought they should at such prices. This does not seem at all strange, however, when the fact is taken into consideration that the dairymen of Humboldt county receive for their milk from \$1.06 per hundred pounds to \$2.10 per hundred pounds, according to the time of the year and the richness of their milk. It is reported from Ferndale that a representative of Swift and Company held a conference with the officials of the Pioneer Creamery Thursday morning with a review of arriving at an understanding whereby Swift and Company would obtain control of the output of the Pioneer. The officials of the creamery are reported to have refused the proposition made to them for the reason that the McCullough Provision Co. of San Francisco, who now handles the output of the Pioneer Creamery, afford a very much more profitable outlet for their butter than the proposition made by Swift.

FE (16 Feb. 1909) Creamery Matters—The directors of the Sunset Creamery Co. of Loleta met Friday to consider the matter of selling out to the Libby, McNeill & Libby Co. of Chicago, which concern recently acquired the Coldbrook Creamery at that place. As no further word has been

received from Phillips Larmon, the Chicago representative of the Libbys, who is now in San Francisco, nothing of importance was done. It is learned that owing to the fact that traffic between San Francisco and Chicago has been greatly impeded on account of washouts on the railroad there, Mr. Larmon has had considerable trouble in securing the machinery for the Coldbrook plant from Chicago. It is expected to arrive in the course of a few weeks, however. Mr. Larmon will return from San Francisco this week.

FE (16 Feb. 1909) Testing Association—Mr. Clyde Mitchell, who has been in this vicinity the past few days endeavoring to organize a cow test association among the dairymen and who speaks this afternoon on the subject before the members of the Humboldt County Creamery Exchange, has contributed the following article on the subject:

Some dairymen who have never studied the cow test association may wish to know what one is. A cow test association is simply an organization or society of dairymen of a district formed for the purpose of improving their cows by means of a systematic record of the production of each one...first cow test association started in Denmark in 1895; now increased to 425, Sweden, Norway, Germany, Finland have them, also Canada. In Oregon the dairy commissioner is conducting some associations at state expense. In California the state university has lately organized three associations through the activity of Professor Major.

Mr. Peter Philipsen has been testing herds around Loleta in a private way this last year. The general satisfaction which Mr. Philipsen's testing has given will be understood when it is known that he already has 135 cows contracted for next season....[more, long article]

FE (19 Feb. 1909) Creamery Exchange Meeting—At the meeting of the Humboldt County Creamery Exchange held last Tuesday afternoon in the Ferndale town hall, about all the dairymen and creamerymen of the valley turned out and the gathering gave every encouragement to Mr. Mitchell as well as those interested in the purpose for which the meeting was called, that a cow testing association will shortly be formed. Mitchell's speech....

...there are herds right in the valley that have been improved through a system of records to an extent of about 100% butter fat per cow. Mr. Peter Philipsen of Loleta has been doing very creditable work in a private way this past year and has given very general satisfaction. For instance, Mr. Peter Christiansen last year was on the old Richardson place at Loleta and employed Mr. Philipsen to test his cows. This year he is running the Riverside ranch at Port Kenyon and has engaged Mr. Philipsen to come over and test his cows for the coming season. Another prominent Loleta dairyman found that the information which he gained about his 3% cows paid him for the cost of testing his cows the entire season....You see, gentlemen, this is simply a businessman's proposition [more]

Among others who addressed the meeting were A. Jensen and Prof. Gray of Eureka and Inspector Parrott of Table Bluff. The consensus of the meeting was the formation of an association and to that end four committees were appointed to interview the dairymen and get their signatures of the following contract---26 have already signed contract. [text of contract]

So far, 200 cows from Z. Russ, plus 20, 70, 28, 75, 18, 55, 35, 80, 24, 85, 50, 40, 20, 55, 35, 30, 40, 25, 12, 35, 35, 85, 60, 28, and 30 cows.

FE (23 Feb. 1909) Cold Brook Creamery Again—A suit has been initiated by a San Francisco bank against the defunct Coldbrook Creamery at Loleta, recently purchased by Libby, McNeill & Libby of Chicago. The suit is for the reimbursement on a note of \$23,000 signed by Edward

Pond for the creamery. The creamery people claim that Pond had no right to sign the company's name to the note and that it was a personal note of Pond's ...[Attorney Weaver] The affairs of the company have been in a bad tangle, but were about straightened out until the cropping up of this suit. The company's assets are \$10,000 and the liabilities about \$20,000, which would pay the creditors about 50 cents on the dollar but for this San Francisco note.

FE (23 Feb. 1909) Philip Larmon and S.J. Morrow of Chicago arrived in Eureka on Friday's Topeka to take charge of what was formerly the Coldbrook Creamery at Loleta, now the property of the Libby, McNeill & Libby Co. The work of reconstructing the creamery will be commenced at once and it is expected to have the same in operating condition shortly. The necessary machinery is expected to arrive any day and will be installed as soon as the desired improvements in the building are completed. In connection with the matter of the old Coldbrook Creamery Co. and the financial difficulties of the concern, Mr. Larmon stated that these matters had no connection with the creamery property now, that the Coldbrook Creamery has sold out to Libby, McNeill & Libby and that it was of no importance what troubles the past owner had, so far as the present status of the property is concerned.

FE (26 Feb. 1909) Buys the Riverside—Through a deal just completed, the Central Creamery Co. has taken possession of Harry Caltoft's creamery, the Riverside, at Port Kenyon. It is rumored that something like \$10,000 was involved in the transaction. Mr. Caltoft had been negotiating with San Francisco parties who were desirous of acquiring the property, but the Central Creamery Co. people also had their eyes on the plant and managed to secure it.

FE (26 Feb. 1909) Committees Meet—[committees appointed by Humboldt Creamery Exchange met regarding cow testing association; 45 dairymen have pledged their support; about 2000 cows. Only 1000 are needed to support association]

FE (2 March 1909) To Supply Uncle Sam—The local creameries are quite interested in the government contracts to be awarded for supplying of the Mare Island and New York Navy yards this year. The bids were to be opened yesterday at Washington, D.C. The Central Creamery Co. was awarded the contract last year. It had no competition from the local creameries then, but this year, as the requirements affecting the contract are materially changed, giving smaller creameries a chance of competing, the Pioneer and Grizzly Bluff creameries have consolidated in the matter of bidding, as the output of either creamery would not be large enough and they have forwarded bids in the matter. In previous contracts, it was necessary to bid on the entire contract, which called for something like 800,000 pounds of butter, and no payment was made until the entire lot had been delivered. This year the creameries are privileged to bid on 150,000 pounds to be delivered in carload lots, about 15 tons to the carload and are paid on the delivery of each carload lot, which makes the contract fairly easy. Messrs Walter Church of the Grizzly Bluff and R.W> Robarts of the Pioneer are now in San Francisco in connection with the contract.

FE (2 March 1909) Special Agent for Central Creamery—Arriving in Eureka last week was Mr. J.L. Sherk, recently of Iowa and Minnesota, where he was working as a special agent for the government on experimental work in dairying and farming, who comes here to accept a position with the Central Creamery Co. [wife and children arrive; living in Eureka]

The position to be occupied by Mr. Sherk is rather a unique one, as he is to be field agent for the creamery company in this county, working most of the time in the country districts where

it will be his province to become acquainted with the dairymen and to work with them for the betterment of butter, milking and dairying in this county. With his large experience in scientific dairying, Mr. Sherk will no doubt meet with a healthy welcome from the dairymen of Humboldt, who are just now making a move towards the organization of cow testing and who are taking other commendable steps toward eradicating any possible disease in their herds, all of which will assist materially in furthering Humboldt's already extensive dairying industry.

FE (2 March 1909) Patents Granted—President A. Jensen of the Central Creamery Co. has just received word that his application for a patent on his latest improved cream ripener has been granted in Canada, Denmark, Sweden and New Zealand. The patent on the regenerative pasteurizing process is pending in these countries together with Great Britain, Germany and France. [more]

FE (5 March 1909) Cow Testing Association News—First meeting March 10th; nearly 2000 cows have been subscribed; will keep two tester reasonably busy, the addition of 500 cows would not justify the employment of a third tester, but would place too much work on two testers.

FE (5 March 1909) Contractor Fred Johnson and a large crew are busily engaged in making extensive improvements to the Cream City skimming station on the Samuels ranch, east of town. It is the intention of the creamery management to make it one of the most up-to-date and sanitary stations to be found in the county.

FE (5 March 1909) Improvements are the order of the day at the Pioneer Creamery at Arlynda, putting the creamery in first-class condition. Will Benjamin and assistant Walter Cook have done quite a little concrete work at the plant, having installed concrete floors in the casein, weighing and engine rooms. Carpenter P.R. Burris has also been engaged in doing a large amount of work there....Will be one of the most up-to-date and sanitary butter factories in the state....

FE (9 March 1909) A. Jensen ordered 40 hp Buck auto

FE (16 March 1909) By-Laws of Testing Association: Name Ferndale Cow Testing Association; Purpose: The purpose for which it is founded is generally to promote the dairy interests of its members and particularly to provide means and methods for employment of dairy qualities of cows and for the testing of cows of the members not less than once a month. Also directors, annual meeting, officers, dairymen who contract agree to pay for testing of their cows.

FE (16 March 1909) The many improvements being made at the Central Creamery Company's plant in North Ferndale are nearing completion. Machinery for the condensing plant to be operated by the company is arriving and will permit the new work being commenced in the near future.

FE (20 March 1909) According to last issue of the *Beacon*, the Sunset Creamery at the foot of Table Bluff hill, formerly owned by Messrs. George and Chris Thomsen and Nis and Louis Petersen, has been capitalized for \$6000 with following shareholders: George Thomsen, Chris Thomsen, Nis Petersen, Louis Petersen, Ole Olsen, Jess Petersen, John Mathiesen, Peter Hansen,

Jens Jensen, Nels Schmidt, John Hoist, Charles Joppas. Nis Petersen, president; John Hoist, manager; George Thomsen, secretary; Carl Hansen, buttermaker.

FE (23 March 1909) Letter from A. Jensen regarding packing rust organized efforts to promote oleomargarine and the impact it will have on dairymen.

FE (23 March 1909) J.L. Sherk, one of the experts of the Central Creamery Company stationed at Ferndale, spent yesterday in the northern part of the county looking after the company's interests in that part of Humboldt.

FE (23 March 1909) At Arcata, the United Creameries are installing a new combined Simplex churn and butter worker of 1200 pound capacity, also a new 400 gallon Peerless Cream Ripener which will place the creamery among the most up-to-date in the county.

FE (26 March 1909) On the Milking Machine—Pacific Dairy Review article, operated by electric motor, experiment station research in Wisconsin.

FE (30 March 1909) Phillip Larmon of Libby, McNeill Lilly, who has been directing the work at the Coldbrook Creamery at Loleta, was an outgoing passenger on the City of Topeka Saturday.

FE (30 March 1909) According to the last issue of the Beacon, the Sunset Creamery at the foot of Table Bluff hill, formerly owned by Messrs. George and Chris Thomsen and Nis and Louis Petersen, has been capitalized for \$6000 with following shareholders: Geo. Thomsen, Chris Thomsen, Nis Petersen, Louis Petersen, Ole Olsen, Jess Petersen, John Mathiesen, Peter Hansen, Jens Jensen, Nels Schmidt, John Holst, Charles Joppa. Nis Petersen, president; John Holst, manager; Geo Thomsen, secretary; and Carl Hansen, buttermaker.

HS (1 April 1909) Creamery Notes—Creamery Manager Arrives, C.D. Van Derson with his family arrived yesterday from St. Louis and went to Loleta. Mr. Van Derson came to take charge of the Coldbrook Creamery now being ready for operation by the new owners, the Libby, McNeill & Libby Co. of Chicago, relieving J.S. Morrow who has been called East.

FE (9 April 1909) A meeting of the directors of the Cow Testing Association was held Tuesday at the town hall and so favorable is the outlook for the association that another tester was telegraphed East for, there being more work than it is possible for Mr. Wulff, the tester who recently arrived from Fort Atkinson, to attend to. Some 300 or more cows in the Arcata section will be tested under the Ferndale Association, one of the inspectors making a monthly trip there for that purpose.

FE (13 April 1909) A. Jensen of the Central Creamery Co. has leased a floor space of 8000 feet in the new Berr building in Eureka, which will be fitted up as a manufactory for a number of creamery appliances invented by Mr. Jensen....Chicago will be eastern point or general agency and plan is to manufacture the entire product in Eureka....15 workman will be employed.

FE (13 April 1909) Government inspector Adams has arrived to officially assume charge of the contract recently secured by the Central Creamery Company for furnishing 270,000 pounds of butter to the government. The North Ferndale plant of the company will begin work on filling the contract within a week or ten days.

FE (16 April 1909) Working on the Contract—At the Central Creamery last Monday, work on the government contract for supplying of butter to the Mare Island Navy yards was started. Mr. McAdams, the government inspector, was on hand and will daily be in attendance at the plant during the filling of the contract. Inspection of the plant during operating hours is extremely interesting. The butter is packed in three-pound tins. The tin or can is filled by an automatic pounder, pushed along to the weigher, who sees that it contains the exact weight. A cover is slipped on by one of the girl employees and immediately sealed by another workman. It is then rolled along to another table, weighed, labeled and wrapped in turn and finally packed in two-dozen lot cans. In the packing and labeling room, the work is done by nine employees, four men and five girls, and the average daily output is something like 4400 pounds and increasing daily. Everything is scrupulously clean and inviting looking. At present, the plant makes four churnings a day, all of which is tested by the inspector.

FE (16 April 1909) The work of placing the new machinery in the Cold Brook Creamery at Loleta is being rushed to completion by the new management, the Libby, McNeill & Libby Co., and the plant will soon be in perfect running order.

FE (20 April 1909) Three carloads of box material were brought from San Francisco on the steamer *North Fork* Saturday for Libby, McNeill & Libby of Loleta to be used in boxes for shipment of butter and condensed milk from the Cold Brook Creamery plant.

FE (23 April 1909) The milk condensing plant at Loleta will be ready for business about the first of next month.

FE (27 April 1909) Creamery Opens—The new creamery of the Libby, McNeill & Libby Co. was opened at Loleta Thursday and much interest was manifested by the dairymen of southern Humboldt over the event, says a correspondent to the *Herald*. The new creamery has been welcomed to southern Humboldt by the Loleta people in splendid style and the creamery, which is located right in..[illegible] with the good will of the people there and the plant promises much good for Loleta.

On the opening day, about 6000 pounds of milk were handled by the creamery. At this time only butter is being made by the creamery, the machinery for condensing not having all arrived as yet. However, Manager Morrow will leave in a few days for San Francisco to secure the rest of the machinery and then condensing will also be done by the plant.

Libby, McNeill & Libby offered three prizes for the first dairymen to reach the creamery Thursday morning and this contest created much interest among the dairymen. The dairymen were surely up before breakfast that morning and before daylight the dairymen had milked their cows and were on their way to the creamery with their milk. Mozzini brothers were the first to reach the creamery and they received the \$10 first prize. Robert Niles was the second and Mr. Charlburg was the third, each receiving a prize of \$2.50. All three were at the creamery at 5:30

o'clock Thursday morning, which not only goes to show that Loleta dairymen are interested in the new plant, but also that you will have to get up early in the morning to beat Loleta.

Eureka Herald (29 April 1909) Milk in Form of Powder—The Central Creamery Co. again announces a new product, which will be turned out in quantity as the trade demands and consists of a powdered milk—in other words, dry milk.

FE (7 May 1909) Powdered Milk—The Central Creamery Company again announces a new product, which will be turned out in quantities as the trade demands, and consists of a powdered milk—in other words, dry milk.

Mr. Gray and Mr. Jensen of the Creamery Company have spent months of research and experimenting, and have succeeded in perfecting a process that stands absolutely alone, says the *Herald*.

Powdered milk retains all the quality of evaporated and condensed milk, and resembles fresh milk to the taste much more than the aforesaid products.

Several processes of producing dry milk are already in use in the United States and powdered milk is already largely developed among candy manufacturers and bakers, and it is rapidly being introduced for domestic purposes, as it takes only a certain addition of pure water to produce a delicious milk.

It also possesses other advantages as it does not have to be put up in as costly containers as condensed milk and can be shipped to hot or cold climates, where fresh milk always brings a premium. It is understood that the powdered milk will be a germ free product that can be used with safety for infants as well as adults.

Mr. Jensen states that several dry milk plants will be established throughout the county at places best situated on account of large production. The first plant, however, will be put in operation near Ferndale which is the center of the Humboldt dairy section.

This industry will give employment to a number of workmen, and like sterilized cream, is something entirely new in this section of the country.

FE (14 May 1909) A deal was consummated a few days ago whereby the Central Creamery Co. becomes the owner of the Excelsior Creamery on the Island. The Excelsior was owned by a number of local dairyman and had been under lease to the Central for several years past.

FE (18 May 1909) Creamery prices paid by local creameries, Capital, Central, Eel River, Ferndale, Grizzly Bluff, Pioneer, and Riverside.

FE (18 May 1909) Are Condensing Milk—A correspondent from Loleta writes that Libby, McNeill & Libby put out their first batch of condensed milk Saturday. Three thousand pounds of milk were used, although everything is not quite in shape for handling a large quantity of cans yet. The new filler has not arrived, and until it does they will use the old one, and pass the cans on to the double seamer by hand. The milk is first boiled in a vacuum pan, with steam coils, and from there goes to the cooler, a tank with constantly running water, the milk being in revolving cans of several gallons each. From the cooler, the milk goes to the filler, where it is canned, and then to the double seamer, where the cans are seamed. The next stage is the sterilizer, a large boiler, in which the cans are boiled until the milk is as thick as custard, all germs thus being

killed. The next day the cans are put in the shaker and shaken up to resemble cream again, then to the warehouse where they are packed and labeled ready for shipment.

FE (16 July 1909) Creamery prices—Central, 30 cents; Capital, 29 cents; Pioneer 29 cents; Grizzly Bluff, 29 cents; Libby, McNeill & Libby at Loleta, 30½ cents.

FE (20 Aug. 1909) Cannery at Loleta—According to the *Times* of last Tuesday morning, Humboldt is to have the long-talked of cannery and it will be in operation within the next few weeks.

The Libby, McNeill & Libby Co. of Chicago, operating the immense milk canning establishment at Loleta, will also found the first cannery for the preservation of vegetables ever erected in Humboldt.

Manager Van Derson of the milk canning plant at Loleta has received plans from Chicago providing for a 140-foot extension to the building now occupied by the milk cannery, and with this projected work rushed to completion, it is thought that machinery can be installed and the canning of vegetables undertaken by the end of two months.

Mr. Van Derson has been experimenting with Humboldt or rather Eel river valley peas and beans for some time past and he states that they will be ideal for table use when canned and shipped to the markets of the world.

Machinery for making, labeling and sealing of cans is already available in the Loleta plant of Libby, McNeill & Libby, but it will be necessary to equip the new cannery with special appliances for preparing the peas and beans for canning. It is expected that work on the 140-foot extension to the already large building will be started immediately and when the carpenters have finished, no time will be lost in equipping the new cannery with the needed machinery.

Coming here several months ago and taking over a badly-dilapidated creamery and milk canning plant, the Libby, McNeill & Libby interests have now one of the best milk canneries in the state. The next move, as stated above, is to be the equipment of the plant for the canning of Humboldt peas and beans.

Not satisfied with this, it is stated that before long the enterprising Eastern firm will establish fruit canning and drying plants and in other ways give to Humboldt products what they have so long furnished for competent, commercial attention.

FE (19 Oct. 1909) To Revolutionize Creamery Business—The International Wrapping Machine Co. has perfected a butter moulding machine. The wrapping machine, as shown at the Eureka fair, has been a complete success, the only thing lacking being the fact that there was no machine which could feed it profitably....For the past year, the inventor Jens N. Jacobsen, formerly of Ferndale, has been working to supply the deficiency....

FE (29 Oct. 1909) A crew of carpenters has commenced work at Loleta on an addition to the Libby, McNeill & Libby milk condensing plant, which, when finished, will double the capacity of the plant as it now operates. The work has been in progress for the last several days and the addition to the plant will be ready during the early spring, it is expected.

FE (26 Nov. 1909) Loleta—The recent rain storms have interfered with the extensive repairs and remodeling now under way at Libby, McNeill & Libby's creamery and condensing factory. New offices in the main building, the removal of the old water tanks and the erection of a new tank

tower and tanks for bettering the water supply are among the first plans to be carried out. By next spring, Manager Van Derson expects to have his factory second to none in the county.

FE (7 Dec. 1909) Improvements at Loleta Creamery—Improvements and alterations continue to be the order at the Loleta plant of Libby, McNeill & Libby. At the present time, a large crew of men is at work about the plant, and it will be but a short time until actual construction will commence on the new addition to be built between the main building and what up to this time has been the office of the company, says a correspondent to the *Advance*. The office building has been moved a short distance to the west in order to allow more room and the intervening space will be all occupied by the new building. Two new wells have been bored to the north of the creamery and a tank house erected on a convenient site near the main building. A powerful pump will raise the water from the wells to the water tank. It is the belief of the management of the company that next season will be a busy one and a great deal more milk will be handled than ever before and in anticipation of this extra business the present work is being done.

FE (21 Jan. 1910) Deeds on Record. Libby, McNeill & Libby Co. Inc. to Libby, McNeill & Libby, lot 9, Block 6, Port Kenyon; creamery property and right of way, Loleta.

FE (4 Feb. 1910) A crew of men is engaged in renovating and adding to the creamery here. Preparations for handling a larger amount of milk than ever before will be perfected before the season opens.

FE (8 Feb. 1910) Improvements at Loleta Creamery—Vice-President W.F. Burrows of the Chicago firm of Libby, McNeill & Libby is expected in this county with Coast Manager J.S. Morrow about March 1st on a tour of inspection. Mr. Burrow will examine the new plant at Loleta, where extensive improvements are now being made, says the *Herald*.

At the end of ten days, it is expected that a new hot room for the curing of evaporated milk will be finished, and very shortly the water supply will be increased by a new concrete reservoir, having a capacity of 30,000 gallons. There will be installed also a new 100 horsepower boiler and evaporating pan of twice the present capacity.

FE (8 Feb. 1910) The annual meeting of the stockholders of the United Creameries was held here [Arcata] Saturday at which new officers were elected for the ensuing year. A representative of Libby, McNeill & Libby was here that day and asked the stockholders to set a price on their plant and allow him ten days in which to either accept or reject the offer. The stockholders turned down the proposition.

FE (22 Feb. 1910) The Libby, McNeill & Libby Co. has leased the John George creamery on Cannibal Island and will use it as a skimming station.

FE (25 Feb. 1910) A course in scientific dairying was instituted yesterday at the Ferndale high school; Prof. Moore, 8 students.

FE (4 March 1910) Loleta Wants a Vegetable Cannery

FE (4 March 1910) Excelsior Creamery Sold to Central Creamery Co. [Central has been leasing for long time]

FE (8 March 1910) Libby, McNeill & Libby will be ready in a few days to start the Cutter Creamery as a receiving station and F.H. Bertach will haul the milk from there to the company's plant at Loleta. Neil McMillan has been engaged to operate the station.

FE (11 March 1910) Prof. Moore Writes About High School; Advocates a full dairying course.

FE (25 March 1910) The Central Creamery Co. of this county has secured a contract to manufacture 160,000 pounds of butter for the Mare Island Navy yard.

FE (8 April 1910) \$50,000 Expended in Improvements (from *Fortuna Advance*)—The public of this county knows little of the actual extent of improvements being and already made at the creamery of Libby, McNeill & Libby in Loleta. The *Advance* man never realized it himself until he was shown through the institution last Friday by Supt. A.D. Van Derson, and had opportunity to inspect all the different departments.

The firm of Libby, McNeill & Libby has expended \$50,000 on improvements to the concern besides the purchase price paid, and they are still making improvements. No better a more complete plant of its kind will exist anywhere in the county when all is finished and it is destined to be an important factor in contributing to Humboldt's future fame and prosperity. Particularly is this true because it is determined to add a vegetable canning department a year or so hence.

The specialty of the Loleta plant is the condensing of milk and the manufacture of what is known as casein, an article made from milk not sufficiently good for canning or butter making. Casein is the curd that has gone through a process of sulphuric acid treatment, followed by pressing and then heating much as fruit is dried in a dryer, it being necessary to remove all possible dampness to make it useful in the manufacture of paints, glue, etc. A great deal of this article is turned out and shipped to San Francisco and the East, where it brings a good figure. Not a great quantity of butter is made, as it is not a specialty of the plant. What is made is of the very best quality and is all sold to certain consumers within the county.

The condensery has a capacity of 600 cases of preserved milk per day, but at present only 150 cases is the daily output. Later in the summer this will be increased to about 350 cases as the milk supply grows. In the boiler room there is a new 120-horsepower boiler just installed which, with two others of jointly 90 horsepower and one of 20 horsepower, furnishes ample steam and heat for all the many purposes required in an institution of this kind. The furnaces beneath these larger boilers burn oil, the smaller furnace in the engine room being a wood burner, heating a boiler that serves as a sort of preparatory affair to the larger oil heaters.

The milk condensing department with its canning and labeling appliances furnishes the greatest source of interest to the visitor. For this department there was received from San Francisco last Friday a giant pan that will hold just 6½ tons of lacteal. There was already a pan of little less capacity in place and the two, with their fittings of pipe coils for heat generation, serve as the mediums in which the milk is condensed. One man oversees the operation of both, standing between them and regulating the boiling temperature as also the process for moisture elimination. When the lacteal is reduced to its proper condensity, the pans are emptied and refilled.

About the exterior surface of these pans is being built walls of wooden lagging with asbestos covering as a means for heat retention, providing against the cooling of the copper enclosures.

The milk goes from the condensing pans to the cooking receptacle, whereby cold water circulating about it through a system of pipes, it is cooled from a temperature of 140 degrees to 50 degrees. Next comes the canning by a rotary vacuum filler that has a capacity of 3000 cans per hour. In heading or sealing not a particle of acid or solder is used. The lids are put on and braised to a perfection of air tightness without the aid of solder by a machine known as the Johnson Automatic Header. Two of these machines are already in place. Another will be added in a few days. The three combined will head and seal 1000 cans per hour. Every can is cleansed and washed by the purest process before filling. Once filled and sealed the cans are placed in the retort for sterilizing, 70 cases at a time, where the milk is heated to a temperature of 255 degrees. Now for the labeling operation. There are two machines for this purpose that label 500 cases in a day.

A new labeling and storing room, 34x84 feet in dimensions, has been constructed from which a tramway leads direct to the railroad track. Over this tramway the condensed product of the institution is wheeled in cases to a level with the flooring of the cars, where it is loaded expeditiously for final shipment.

There is no lack of convenience or of necessary and up-to-date machinery in the Loleta Condensery. Neither is there a safeguard neglected for ensuring the absolute purity and wholesomeness of the article manufactured, visitors being invited to watch every detail and process of the different departments. Among the plenteous conveniences provided are emergency storage tanks for use in case of a breakdown. These tanks will hold 18 tons of milk as brought in by the dairymen. There is also a most complete and adequate water plant consisting of two big wells which afford a storage capacity of 60,000 gallons.

In the very near future there is to be added a refrigerating plant for cooling the butter after churning. The butter, then too soft for cutting, is wheeled into the refrigerator in the molds and after hardened by partial freezing is withdrawn and cut into squares.

It is worth the time of anyone to pay a visit to the Loleta Creamery and Condensery, where he will see one of the best plants of its kind to be found in the United States and be accorded every courtesy by the management and its employees.

FE (22 April 1910) Vice-President Burrows of the Libby, McNeill & Libby Co. of Chicago, accompanied by his wife and Mrs. C.P. Libby, is expected in the county this week to look over the condensed milk plant of the company at Loleta. He will remain in Humboldt several days considering whether or not the establishing of a vegetable cannery will be advisable. The ranchers of the Eel river valley section are enthusiastic over the establishment of a cannery and will lend all the aid possible.

FE (26 April 1910) Will Enlarge Loleta Plant—Libby, McNeill & Libby of Chicago, after having experimented with milk produced in Eel river valley for a year, have found that it cannot be excelled for condensing purposes, and this year, the Loleta plant will can three times as much milk as was handled last season.

As soon as assurances are received that the ranchers will supply cabbage to sufficient quantity, Libby, McNeill & Libby will establish a large sauerkraut packing establishment at

Loleta. Work on the plant will probably be undertaken this year and it may be that other vegetables, peas, and beans will be canned also.

FE (10 May 1910) Special meeting of Danish Brotherhood at Loleta; dance and supper afterward.

FE (13 May 1910) Libby, McNeill & Libby last Saturday shipped 1000 cases of condensed milk from their plant at Loleta.

FE (17 May 1910) The Libby, McNeill & Libby plant at Loleta is being considerably enlarged and improved, it being the intention of the company to not only can more milk than ever this season but to also establish a sauerkraut factory as soon as the proper arrangements can be made.

FE (17 May 1910) Creamery prices—Central, 31 cents; Capital, 23 cents; Grizzly Bluff, 28½ cents; Pioneer, 28 cents; Libby, McNeill & Libby, 30½ cents.

FE (24 May 1910) A large dynamo and engine arrived last week for the Loleta plant of Libby, McNeill & Libby to be used in developing electrical power.

FE (27 May 1910) Correspondent to *Fortuna Advance* from Loleta writes: Libby, McNeill & Libby have the consent of Jim Moranda and William Elliott to install a pumping station at the Loleta lake. A large crew of men are at work installing the pump and another week will see the job completed. Of late the big condensery has been working almost night and day and the company have found that the Loleta Water Works cannot begin to furnish them with water, hence the installation of the pumping plant on the lake.

FE (27 May 1910) Three hundred cases of cans arrived for the Libby, McNeill & Libby plant at Loleta on the steamer *City of Topeka* Monday. Each case contains 500 cans, making in all 150,000 cans. This is but one of the many such consignments of cans that arrive for the company each week.

FE (31 May 1910) May Establish Big Industry in Ferndale....new industry planned; manufacture of powdered milk and the concern behind the proposition is the Central Creamer Co. Messrs. Jensen and Gray have perfected a means of converting milk into a powdered form which will keep indefinitely and is always ready for use with the addition of water....

Messrs Jensen and Gray have practically decided to erect a big factory capable of turning out enormous quantities of powder and employing 50 or more people.

FE (3 June 1910) Central Creamery Is Promised Support—Messrs. Jensen and Gray of the Central Creamery Co. will receive every encouragement to locate their big new plant for the manufacture of powdered milk in Ferndale. This was plainly demonstrated at a special meeting of the Ferndale Chamber of Commerce....

Mr. Jensen explained the merits of the powdered milk, which is an entirely new product in this state. He stated that the company has been experimenting for several years past on the invention but it was not until a month ago that the idea was perfected which will permit of its manufacture in commercial quantities at a reasonable figure.

The Central Co. plans to erect a plant capable of handling 25 tons of milk daily and employing 30 or 40 people.

FE (7 June 1910) It is stated that Libby, McNeill & Libby are to construct another milk condensing plant at some point in this county. They have one at Loleta but state that the demand for the output far exceeds the supply. It has been hinted that the new plant might be established in the Mattole valley but this is not considered likely.

FE (12 July 1910) The firm of Libby, McNeill & Libby has been awarded a government contract for 5000 cases of condensed milk, valued at approximately \$30,000. The order will be filled at the Loleta plant, which has been greatly improved and enlarged during the last few months.

FE (22 July 1910) The Pioneer Creamery at Arlynda has been sold to Swift & Co. Swift & Co. and the Libby, McNeill & Libby Co. which latter concern operates the milk condensery at Loleta, are closely connected, though the business of the latter firm is more in the canning line than that of Swift & Co.

The Pioneer, as its name implies, was the first creamery to be built in the valley, formerly going under the name of Humboldt. It is now one of the best equipped creameries in the county and does a big business.

FE (22 July 1910) A Loleta correspondent to the *Fortuna Advance* writes: The big condensing plant of Libby, McNeill & Libby is being run overtime. Big orders for its product continue and the company is now shipping 9000 cases of milk per month. So far this month there has been shipped 5000 cases and as much more will be shipped by August the first. The company has about 12,000 cases of the cured milk in their warehouse.

FE (22 July 1910) Great Activity in Creameries—While the creamery business has for years been one of extremely keen competition in California, with many persons trying to get into the game, and which invariably has had the appearance of being over-done, there never was a period when there was more maneuvering to get a hold on the industry in the different dairy sections than in the case this year, to say nothing of efforts that seem to be directed at corralling the business generally. From the money and enterprise that is being thrown into the creamery business of the state, it is evident that the interests back of these movements have abundant faith in the stability and future extension of the dairy business. The field looks good, it seems, and many interests want to get as big a slice as possible.

The changes that are taking place and the fight for predominance in the creamery industry have been the main topic of conversation for some months, but it especially manifested itself this week when the report reached the city that a representative of Swift & Company of Chicago, Mr. L. Gabe, is in Humboldt county negotiating for the purchase of one of the leading creameries in that section. In fact, it has been reported that the Pioneer Creamery near Ferndale has been sold to the big packing house, but this is not confirmed by either party to the negotiations that have been in progress.

At the same time that these reports come from the north, it is reliably stated that Swift & Company proposes to establish a large creamery plant in connection with their meat distributing ranch in this city, with a view of reaching out for cream over a large area of local dairy territory. If these rumors materialize, it apparently looks like a big fight for control in the creamery

business in the creamery territory tributary to San Francisco with the packing houses on one side and established creameries both large and small, on the other. Humboldt creamery and dairy interests are greatly worked up over development and rumors. Many are wondering what the relation is between Swift Company and Libby, McNeill & Libby, which two concerns, it has often been alleged are about one and the same thing. The latter firm is now in vigorous competition with some of the local creameries through a milk condensing factory that it is operating in what is known as the Loleta section. Among the strong competitors these new comers in Humboldt county will have to go up against are the co-operative creameries run by the dairymen, many of whom are strong champions of the cause of co-operation among the farmers, and also the Central Creamery Company, a concern that has fortified itself strongly in the big dairy county and has about everything coming its way, including strong financial backing, except the milk from those dairymen whose loyalty to the co-operative creameries is slow to yield.—
Pacific Dairy Review.

FE (22 July 1910) Dairy Activity in Humboldt—Mrs. L.M. Nevens of Ferndale writes in the *Pacific Dairy Review* of San Francisco in reference to the dairy activity at present being experienced in Humboldt county:

"That Humboldt county is rapidly coming to the front as a producer of an exceptional brand of condensed milk was demonstrated this week by the shipment of two carloads of the product; in all, 1200 cases. Of this number 900 cases go to Los Angeles while 300 go to San Francisco. Arriving on the steamer *State of California* Thursday were 90 cases of empty cans, 500 in a case, making a total of 45,000 cans arriving this week. The condensed milk was shipped from the Libby, McNeill & Libby plant located at Loleta, the only one of its kind now existing in the county....

"As stated in the *Review* of the past week, negotiations are under way for the establishing of a large condensed milk factory in the Arcata section, but the county is large enough to support three and the people are unanimous in expressing a wish that the gentleman will locate here. Twenty years ago a condensed milk factory was an almost unheard of thing in Humboldt. At that time almost every dairyman was skimming by hand and making his own butter on his ranch, no matter how small or how large, milking four cows or forty. Creameries were almost unknown in this section at that time. Many of the churns were run by hand while a few were run by horsepower. A few years after the creameries sprang into existence and the dairy houses were used for various purposes; some for store rooms, some for sleeping apartments or bunkhouses for the milkers. But the process of evolution continued and a few years later many of the creameries were discontinued, being merely used as skimming stations for several large creameries that had swallowed up the smaller ones. And now comes the condensed milk concerns putting some of the creameries out of commission by paying from two to three cents more per pound for butter fat than the creameries paid. And still there are some who say Humboldt is not progressing with the times."

FE (29 July 1910) Mrs. L.M. Nevens of Ferndale writes to the *Pacific Dairy Review*.

Humboldt County has been singularly honored during the past three years in having been awarded the contract to furnish the United States government with butter and now has again been honored by having received one of the largest contracts for dairy products ever placed in the county: that of furnishing 5000 cases of condensed milk to the United States Navy, valued at approximately \$20,000...

When it is taken into consideration that not the price alone, but the quality of the goods is what appeals most to the U.S. government in awarding these contracts, it may be readily seen where the honor comes in for Humboldt County, and shows that our superior dairy products are recognized the country over as being the cheapest in the end.

In 1908 the Central Creamery plant in Ferndale filled a contract for the U.S. Navy calling for 140,000 lbs. of butter in cans; in 1909 the same concern received another contract for 468,000 lbs. and this year they put up 172,000 lbs. making in all 780,000 lbs....

And now comes a call on Humboldt County for condensed milk, the government having recognized the very superior quality of goods being placed on the market by the Libby, McNeill & Libby Co. of Loleta and awarding them the contract forthwith.

FE (29 July 1910) The milk condensing plant of the Libby, McNeill & Libby Co. at Loleta is now running full blast and turning out a greater number of cans at present than at anytime heretofore.

FE (5 Aug. 1910) Vice-President and General Manager Burrows and Pacific Coast Manager Morrow of Libby, McNeill & Libby will arrive from San Francisco shortly to inspect the milk condensery at Loleta. It is deemed quite probable that the gentlemen will be accompanied by an executive of the Swift Co., which recently purchased the Pioneer Creamery at Arlynda.

Experiments with cabbage and other vegetables raised in Eel river valley have proved so satisfactory that it is practically certain Libby, McNeill & Libby will establish a sauerkraut factory and peas and bean packing plant at Loleta next spring, in connection with the condensery which they have controlled for two years.

FE (9 Aug. 1910) According to a correspondent, owners of the United Creameries of Arcata have been approached a number of times, so it is learned, with a view to selling out their plant. Representatives of the big meat and butter companies, the Chicago concerns which have bought up plants around the Eel river section, have made propositions to the dairymen of the Arcata Bottom. But the dairymen refuse absolutely to sell as they argue that as long as they own their own plants nobody can dictate prices to them, and they prefer to see competition in the dairy business with a number of independent concerns in operation.

FE (12 Aug. 1910) A prominent dairyman of the county in a letter to the *Pacific Dairy Review* mentions several matters relating to dairy affairs....

Referring to the advent of eastern meat packing houses in the local dairy field, this gentleman takes a rather pessimistic view and thinks that it is to be an effort to effect a monopoly in the butter line against which the local creameries cannot hope to hold out in the event they use the methods to crush competition that they have employed in building up their immense packing monopoly in the east. Just how the dairymen will take to the packers, he says, remains to be seen....

FE (12 Aug. 1910) The manufacture of powdered milk at the Central Creamery is now in progress and the product is for sale in several of the Ferndale stores; sold under brand name "3C."

FE (16 Aug. 1910) Big Price Paid for Butter Fat: Capital, 34½ cents; Central, 33 cents; Libby, McNeill & Libby, 35½ cents; Grizzly Bluff, 34 cents; Swift & Co. 35½ cents.

FE (19 Aug. 1910) A new banking institution to be known as the Bank of Loleta has been organized in across-the-river town by Messrs. Walter F. Dickson, Robert C. Dickson, Ed Hill and others. A banking business by Dickson & Dickson has been operating for a long time and the business is now incorporated; \$25,000 capital stock.

FE (23 Aug. 1910) Central Creamery Enlarging Field...now engaged in the counties of Humboldt, San Francisco, Fresno, San Luis Obispo and L.A.

FE (23 Aug. 1910) Adv. A Humboldt Product That's New; Made by a Humboldt Concern from Humboldt Milk for Humboldt People. The Central Creamery Co. offer their perfected 3C Brand Dry Whole Milk. To the Local Consumers. 3C Brand Dry Whole Milk is designed for those consumers who demand a pure wholesome food. It is for every use to which milk can be put and is free from contaminating bacteria. 3C Brand Dry Whole Milk is pure cows' milk sterilized, from which the water only has been removed and nothing whatever added. 1 pound can 45cents. 3C Brand Dry Whole Milk is ideal for the use of small facilities using varying quantities of milk, as the needed quantity can be mixed for each meal and the household supply can keep indefinitely. 3C Brand Dry Whole Milk. Ask for it—all first class groceries. The light, compact dry milk is perfection for hunter and camper. ½ pound cans 25cents. Central Creamery Co.

FE (30 Aug. 1910) Central Creamery Buys Ice Plant [at Port Kenyon]

FE (27 Sept. 1910) Ferndale Gets the Big Central Dry Milk Plant; \$60,000 plant; to be located to the rear of the creamery in North Ferndale; dry milk will be manufactured by a process perfected by Messrs. Jensen and Gray; will handle 50,000 pounds of milk daily.

FE (13 Jan. 1911) According to a Loleta correspondent to the *Advance*, Libby, McNeill & Libby have a crew of 20 men at work installing the canning machinery in the north room of their big Loleta plant. An ice plant with a capacity of 50 tons per day is also being installed. This plant will furnish this company with ice for their Loleta plant and creamery.

FE (17 March 1911) Busy Season for Loleta Condensery—A correspondent to the *Fortuna Advance* from Loleta writes:

That the output of the Loleta Condensery of Libby, McNeill & Libby for the present year will be the largest in the history of the plant is borne out by the fact that that company has ordered two large retorts in the East. One of these large retorts was shipped on the 2d of the present month and is expected to arrive on or about the 25th when it will be immediately installed. The second was ordered for immediate shipment and should arrive in the county by the first of April. Last season the company's plant was operated with only one retort, but the growing demand for the grade of milk put up in the Loleta condensery has made the installation of the new machinery necessary. Last season the company installed a large pan or condenser, making two in all, and it is the opinion of the management that the two pans are sufficient for several years. During the past two months the plant has been closed and a crew of men has been making repairs and installing machinery in the north room which was built last summer. The plant will

start next Monday with about twenty hands and as the supply of milk increases the crew will be added to until a sufficient force is employed to handle the large output of the big condensery this season. The Loleta Condensery, the only Pacific Coast plant supplying Uncle Sam's fleet with milk, has surely got a busy season before it.

FE (23 March 1911) Central Co. Gets Contract...butter for U.S. Navy.

FE (23 March 1911) A new well has been bored at Loleta for the Libby, McNeill & Libby Co. The well is capable of supplying 40,000 gallons of water in 12 hours pumping.

FE (7 April 1911) Work Goes on Rapidly; Central Creamery Co.'s Dry Milk Plant in North Ferndale Now Nearing Completion; Soon open for business; will be the fourth plant of its kind in the United States; An original process used.

FE (16 May 1911) A correspondent to the *Advance* from Loleta writes: Libby, McNeil & Libby have let a contract to the Eureka Paving Company for the concrete floor and foundation of their new two-story warehouse. The building will join to the west end of the condensery and when completed is to be used for the storing of condensed milk. Contractor Merritt will put up this new structure and will commence work just as soon as the paving company has finished their work on the foundation. The big retort with a capacity of eight tons, arrived last week and is to be installed immediately. The electric soldering machines have been installed and are proving highly satisfactory. The milk supply has greatly increased in the last month and the plant is now working a full crew and the daily output is in excess of that of last year.

FE (30 May 1911) Adv:

Use
 Libby's Evaporated Milk
 Made from Humboldt's
 fine rich milk
 in a sanitary plant
 by modern methods
 Rich in Butter Fat
 High in Food Value
 Economical in Use
 Pleasing Flavor
 Libby's Evaporated Milk
 Made in Humboldt County
 Has No Equal

BLA (10 June 1911) Adv. Use Libby's Evaporated Milk; Made from Humboldt's fine rich milk in sanitary plant by modern methods; rich in butter fat; high in food value; economical in use; pleasing flavor. Libby's Evaporated Milk made in Humboldt County has no equal.

FE (20 June 1911) The Loleta Condensery—The following prices were paid to the Eel River Valley for milk June 16, delivered at the creameries and condensery, during the month of May

Libby, McNeill & Libby, 28 cents per lb. for butter fat; Central Creamery, 26¼ cents; Pioneer 26 cents; Grizzly Bluff 25½ cents; Capital 25½ cents. The San Francisco butter price averaged 22½ cents for the month.

In addition to this price for butter fat, the rancher has now a profitable market for the skim milk which is getting more valuable every year, especially so since condensing milk has become such an important feature in the dairy industry.

Libby, McNeill & Libby condensery at Loleta pays 20 cents per hundred for the skim milk delivered to them twice per day. At this price for skim milk, the rancher can hardly afford to raise hogs and only the best of calves to replenish his herd.

Since the location of Libby, McNeill & Libby at Loleta, they have been enlarging the plant continually to meet the increased demand for their product....With the low price of butter, and the high price paid by this company for milk for condensing, the ranchers are appreciating having this outlet for their product more and more each year.

With the increased production of butter in the alfalfa sections of the state, the price of butter has steadily declined, making it necessary for the dairyman to look for new outlets for his product where he can get more money to pay the high rentals for the land.

This is accomplished through the condenseries, as their product does not have to be consumed locally. They ship to all countries and to all climates. Not only is the condensery a big advantage to the dairyman, but every can of milk shipped by Libby, McNeill & Libby is a boost for Humboldt County. They have distributing houses in every city in the world and advertise their milk that is made at Loleta as being made in Humboldt County.

This is the kind of boosting that helps at home and abroad. By buying the product of the ranchers at higher than ordinary market prices furnishes employment to local men and women, and advertises the county wherever the product is sold.

FE (1 Aug. 1911) [Front and center, front page] New Dry Milk Factory in North Ferndale Ready for Operation [long article]....This new enterprise is one that means a great deal to Eel river valley, and particularly to that section adjacent to the Cream City. For some time prior to the decision of Messrs. Jensen & Gray, proprietors of the Central Company, to embark in the manufacture of powdered milk, the location of their proposed plant was a matter of no little conjecture to the promoters, but at the earnest solicitation of the Ferndale Chamber of Commerce, which held a special meeting to give the matter the consideration its importance demanded, as well as its unqualified endorsement of support and also at the solicitation of prominent individual business men of the town and valley, Messrs. Jensen & Gray finally concluded to erect the factory at their holdings in North Ferndale. Their decision, it should also be stated, was due in a great measure to the ideal conditions of this section for the securing of raw materials, this valley, as it is needless to state, being the greatest and best dairy section of the Pacific Coast.

The amount of capital invested will be upwards of \$60,000 and includes the cost of buildings, machinery and other necessary outlays....it will be but a matter of a few days until the plant is in full swing....

The factory building is 60x100 feet and three stories high. The first floor is devoted to the machinery necessary for the operation of the plant....this machinery is the invention of Messrs. Jensen & Gray....also the process [long description of facility]

For some time past, the Central company has been manufacturing powdered milk from both whole and skim milk. The product met with instant favor and created such a demand that

Messrs. Jensen & Gray were compelled to prepare for its manufacture on a large scale. AT present the output of dry whole milk is some 600 pounds per day, but when the new plant is in running order, 2100 pounds per day will be manufactured....Dry skim milk is now also being produced at the Central, an order for 100 barrels having been completed but a few days ago.

FE (22 Aug. 1911) Complete List of Butter [Fat] Prices....The dairymen are beginning to realize that to keep a good price for their product the milk must be turned into other channels than butter. The condenseries are the natural outlet for milk outside of the creameries, as the more milk that can be diverted from butter, the higher the price of butter will be.

The rancher delivering milk to the condensery in Eel river valley realizes this summer the benefit of this factory as the low butter prices do not affect this product to the extent that it does the butter market, for condensed milk does not have to be sold locally or at the prevailing butter prices. This article can be shipped to centers where there is a shortage of milk and to markets like Alaska and the deserts where it is almost impossible to secure fresh milk. This gives the article the markets of the world, as it will keep in any climate, whereas butter must be consumed at once or put in cold storage at heavy expense and the field for shipping is restricted to certain localities.

This makes the condensery a benefit to the dairyman and anything that benefits the dairyman benefits the whole community....The condensery also boosts Humboldt County, because printed in red letters on each can label are the words, "Made in Humboldt County California." These cans are sent to the Orient, Alaska, the Hawaiian Islands, the Philippine Islands, through the middle west back to the mountains, and on the deserts and are an advertisement for the county wherever a can is sold.

FE (5 Sept. 1911) Reputation of Our Butter is Suffering; turnips give bad flavor

FE (26 Sept. 1911) Shipping Cabbage to San Francisco—Farmers from Dyerville to Trinidad are now harvesting their cabbage which was raised from the seed which was furnished them free of cost by the Libby, McNeill & Libby through the management of the Loleta plant and in about a week, it is the intention to make a large shipment to San Francisco where experts will determine the mooted question of whether or not the Humboldt raised kraut cabbage will be a success for the making of sauerkraut. Not only will the farmers watch with intense interest, but likewise the business men and all others interested in Humboldt Count will wait for the results as on the outcome of the tests soon to be made will hang the decision as to whether or not the company will erect a large kraut factory in connection with its Loleta plant.

....Superintendent Van Derson of the Libby, McNeill & Libby plant at Loleta is now gathering the kraut cabbage together at Loleta, the company paying all freight charges and likewise reimbursing the ranchers for the cabbage....

The cabbage is to be made into kraut in San Francisco and as soon as the results are known, it will be known whether or not another new industry is to be added to those already flourishing in the county....*Times*

FE (29 Sept. 1911) Condemns Feeding Turnips; telegram from Jensen to Ferndale Chamber of Commerce.

FE (14 Nov. 1911) The creamery men and dairyman discuss the feeding of turnips; meeting in Ferndale Saturday well attended; resolutions adopted that turnips should not be fed after August first.

FE (17 Nov. 1911) No decision has been reached by the Libby, McNeill & Libby Co. regarding the erection of a sauerkraut factory at Loleta.

FE (13 Feb. 1912) Will Try Vegetables for Canning Purposes—If the efforts of the Libby, McNeill & Libby people can accomplish the desired results, this valley is destined to have a canning factory established and that in the very near future.

The latest news along this line is the statement of C.H. Van Derson, manager of the Loleta condensery, that he has written east for samples of the peas grown in Wisconsin for canning purposes. Upon the arrival of these seeds, they will be distributed to the ranchers of the valley so that they may make a test planting of them. When the crops are harvested, the Libby, McNeill & Libby people will test them for canning purposes and it is believed that the result will be such that a cannery will be established here. Mr. Van Derson states that the green beans already grown here are suitable for canning and if the farmers here, by working in conjunction with the horticultural commission, can stamp out the pea aphid, they can grow peas here equal if not excelling anything grown in Wisconsin, where most of the peas now canned are grown [soil too fertile for cabbage; samples were "too rank" in growth]

The Libby, McNeill & Libby people are making a determined effort to ascertain just what vegetables will do best in this valley....

FE (1 March 1912) Among the improvements recently made by the Libby, McNeill & Libby Co. at their Loleta milk condensery plant are the installation of two new electric motors, one of five horsepower and the other of one horsepower.

FE (16 July 1912) Humboldt County Dairymen's Association organized in Ferndale yesterday.

FE (23 July 1912) The Excelsior and Crown creameries on the Island, under the management of Central Creamery Co., have been closed and the milk is now taken direct to the dry milk plant. Central Creamery Co. is hauling directly from ranchers.

FE (23 July 1912) Organization of Dairymen is Completed. [long article]

FE (27 Aug. 1912) Favors Ordinance to Stop Turnip Feeding.

FE (10 Sept. 1912) A record-breaking shipment of dried milk was made from the plant of Central Creamery Co.; 70 tons, consigned to firm in St. Louis, Missouri.

FE (12 Nov. 1912) Yesterday the final arrangements were concluded whereby the Pioneer Creamery at Arlynda, owned by Swift & Co., was sold to the Libby, McNeill & Libby Co.

Libby, McNeill & Libby immediately took possession of the Pioneer but for the present there will be no change at the plant. Ira King, manager of the creamery for Swift & Co., will continue in charge.

On January 1st, however, an important change will go into effect. On that date, the manufacture of butter at the Pioneer will be discontinued and the plant will thereafter be operated as a skimming station. The cream from the plant will be taken to Loleta and there made into butter. The machinery, with the exception of the separators, motors, etc. needed to operate the skimming plant, will be set up on the Libby, McNeill & Libby Co.'s big creamery and condensed milk plant at Loleta....

The cream from the Pioneer will be hauled by big auto trucks of which the Libby, McNeill & Libby Co. now has one or two in operation and will put on more as needed. This company and the Swift & Co. are two of the largest concerns in the United States, and have manufactories in all parts of the country. The addition of the Pioneer business will make the Libby plant at Loleta a most important one.

FE (19 Nov. 1912) Libby, McNeill & Libby are taking a ton and a half of skim milk from the Pioneer Creamery to their Loleta plant each day to manufacture sugared milk for which they have an order for three carloads.

FE (19 Nov. 1912) Creamery Prices Paid Last Friday; Capital, 28½ cents [probably 38 not 28] ; Central, 39 cents; Grizzly Bluff, 38¾ cents; Swift & Co., 38¾ cents; Libby, McNeill & Libby, 38¾ cents.

FE (3 Jan. 1913) Loleta—Libby, McNeill & Libby have issued and widely distributed a set of rules and prices for dairymen who sell their milk at the company's plants, to become effective with the birth of the new year....

"We wish to notify all our patrons that under no circumstances will the company receive milk where the cows are fed on turnips or other objectionable feed that produces milk of bad quality and the raising of the kind of feed on any ranch in such quantity as to make feeding possible will be considered by the company as constituting feeding, and the milk from ranches where such feed is raised will be rejected. Quality in all goods is what commands the price, this holds good with milk the same as with all other classes of goods."

Humboldt Beacon (17 Jan. 1913) Pictorial Edition Photo Libby McNeill and Libby Condensery and Town of Loleta; From Cow to Consumer, Cleanliness of Factory, Purity of Product, Synonymous of word "Libby" on the Label.

Among the varied industries of the great Eel river valley, none is more deserving of mention in this edition than the milk condensery of the firm of Libby, McNeill & Libby in the town of Loleta.

Following an exhaustive investigation by eastern experts as to the quality of the milk produced in the valley and the amount available, the firm four years ago bought the property of the Coldbrook Creamery Co.

Manager Van Derson of the local plant, a man of wide experience in condensed and evaporated milk, was brought here from the East by the company at the time of purchase. The firm immediately started in to make a modern condensery at Loleta.

They had to ship most of the machinery from the East, as in this line the machinery is all special made. As a result the firm has some of the most expensive and up-to-date equipment in the plant that can be bought.

Commencing business in a small way, the square deal policy of the company has made necessary the enlargement of the plant on a number of occasions until today Loleta has one of the finest establishments of its nature on the Pacific Coast, an establishment employing a great many hands and handling an immense amount of milk.

The checks dispersed by the company both for milk and labor total a large sum annually, the money thus paid out contributing largely towards the prosperity of Loleta and the dairymen living in the Eel river valley, for it must be remembered the company receives milk from sections in the Eel river valley quite distant from the condensery.

The products of the company go to all parts of the United States and all foreign countries adjacent to Pacific Coast shipping, and is considered by all judges to be the best article that can be manufactured. In fact, the name "Libby" on any article of food product is always considered as denoting the highest standard possible to be obtained in the manufacture of that class. The name "Libby" is never placed upon any article unless it is the highest quality.

In the manufacture of Libby's Evaporated Milk and Libby's Condensed Milk, the greatest care is exercised in the selection of the milk to be used. Nothing is accepted but the highest quality of milk. Cleanliness and quality are the main points and this is followed throughout the manufacture. Absolute cleanliness is insisted upon in every department. All departments of this plant are under the direction of trained experts in their line and the whole under scientific management that insures a uniform product, unsurpassed for quality.

In this way the company can guarantee every can of their goods so that the consumer, when buying Libby's Condensed Milk or Libby's Evaporated Milk runs no chances but knows when they buy a can of this product that they are securing pure, wholesome, unadulterated milk, thoroughly sterilized and free from bacteria, and milk that can be used in any climate and for any purpose that fresh cow's milk is used for.

As outlined in the first of this article, the plant has been a boon to the inhabitants of Eel river valley; to the ranchers as the company pays a premium for extra quality for condensed milk; to the town as it gives employment to local people; to the transportation companies as it gives a large amount of freight to be handled; and to the County in money paid on taxes.

The local trade lends its support to the industry inasmuch as since the plant started, at least 90% of the sales of canned milk in Humboldt County is Libby's which proves that the people of Humboldt will patronize home industry, when given a chance.

HT (22 Jan. 1913) Loleta—Libby Plant to Double Capacity; Manager Coming Here in March—Libby, McNeill & Libby have decided to double their capacity here. This will make an output of 150,000 pounds of condensed milk each day. The firm has bought the old Pioneer creamery plant at Arlynda. New machinery will be added and a provision will be made for taking care of butter as well as milk. The improvements under way will go into operation by March 1 if not sooner.

The milk will be put into bulk form, canned condensed milk, or turned into butter. The general manager of all the plants of the firm, whose headquarters are at Chicago, will reach Loleta in March, at which time he will probably add a department for making dry milk.

FE (18 April 1913) A dry milk factory is being added to the plant of the Libby, McNeill & Libby Co. at Loleta. Heretofore, the only place in the county where dry milk has been manufactured has been at the Central Creamery in North Ferndale.

FE (22 April 1913) Will Not Accept Milk from Turnip Fed Cows—[agreement by different creamery companies; signed by S.V. Morrison, California Central Creameries; H.F. Harbers, Grizzly Bluff Creamery; C.D. Van Derson, Libby, McNeill & Libby Co.; Bernard Crowley, Capital Creamery Co.]

HT (22 May 1913) Loleta—Big Milk Plant About Ready at Loleta—According to Manager C.D. Van Derson of the Loleta plant of Libby, McNeill & Libby, the powdered dry milk subsidiary plant of the concern, will probably be put in commission for the first time on or about June 1. Work was commenced on the powdered milk plant, early in April and a crew of eleven mechanics is now rushing the construction and installation operations.

Manager Van Derson says that the output of the Loleta plant will be a strictly Humboldt product from start to finish. Humboldt milk will be treated by Humboldt powdered milk experts and placed in Humboldt-made barrels, properly labeled with the Humboldt trademark of Libby, McNeill & Libby, now used on the butter and evaporated milk products.

At the outset about 20 tons of skim milk will be used each day in the manufacture of powdered milk at the Loleta plant. Later it is expected 40 tons of skim milk will be used each day. The principal market for the powdered milk will be in St. Louis and vicinity and will be sold entirely in wholesale lots.

FE (12 Aug. 1913) Dairymen's Picnic Was Big Success; first annual at Loleta Park; 1500 people; dinner served by Los Amigos Club women [later article HT March 1937 said this was first Woman's Club in county.]

FE (15 Aug. 1913) A Fine New Creamery Is Planned For—[new butter factory; Valley Flower Creamery; on Flower's place on Island; owned and operated by local dairymen; owners representing 1600 cows have agreed to buy stock.]

FE (29 Aug. 1913) Humboldt County Dairy Outlook— "Dairy conditions in Humboldt County are probably in as satisfactory shape as in any dairy section of the United States," said Assistant General Manager C.E. Gray of the Central California Creameries [long article]

FE (2 Sept. 1913) Arcata's New Cheese Factory [to manufacture cream cheese at Central skimming station; Central has been making product for long time in Ferndale; plant better known as Minor Creamery. article from Arcata *Union*.]

BLA (13 Sept. 1913) A carload of powder milk was shipped from the Central Creamery of Ferndale to Saskatchewan, Canada This is first ever shipped from this section to Canada.

FE (19 Sept. 1913) Articles of Incorporation for Valley Flower Co-Operative Creamery Co. were filed; 4000 shares at \$5 per share; 2276 have been subscribed for.

FE (30 Sept. 1913) Meeting for organizing Farm Bureau for County.

HT (4 Oct. 1913) Dry Milk Is Manufactured By Ton Daily—Libby, McNeill & Libby's Condensery, located in Loleta in the center of a rich dairying section, is one of the largest, best equipped and up-to-date plants of its kind.

During the years of their operations on the coast, they have been engaged principally in condensing, but in July of this year, they commenced the manufacture of dry milk. The factory receives milk from two thousand cows. Their output at the present time is one and a half tons of powdered milk daily, which is packed in barrels and shipped to San Francisco, Chicago and all points east.

So great is the demand for powdered milk that the factory is planning at the present time to double the capacity. One gets an idea of the capacity of this plant when he considers that in addition to the output of powdered milk, they are making 2200 pounds of butter daily, besides a large quantity of casein shipped out regularly.

This plant gives employment to a large force of men and is the leading factor of that section of the Eel river valley. Comfortable and artistic homes have been or are being built and farmers riding in their automobiles are in evidence everywhere.

C.I. Van Derson, who has been superintendent for the last five years, has been transferred to the Wisconsin plant and expects to leave for the east in a few days. In the meantime he has been assisting the new superintendent....

FE (10 Oct. 1913) Contract for New Creamery Is Set; Pine and Malcolm of Eureka; Valley Flower Creamery; corrugated iron and cement.

FE (17 Oct. 1913) High Price Is Paid by Creameries; Capital, 40 cents; Central, 40 cents; Grizzly Bluff, 40½ cents; Libby, McNeill & Libby, 40 cents; Sunset, 40 cents.

FE (31 Oct. 1913) Big Meeting Tomorrow at County Seat; Dairymen, Farmers and Fruit Raisers Perfect Organization at Eureka; Farm Bureau.

FE (3 March 1914) Port Kenyon—New creamery here opened to receive its first milk last Saturday; Valley Flower Creamery.

FE (23 June 1914) Completed Big Butter Contract; Central Creamery, for U.S. Navy.

FE (7 Aug. 1914) Nearly all of Europe is at war.

FE (23 Feb. 1915) Regarding Humboldt Dairying....In Ferndale is located the Central Creamery Co.'s dried milk plant, the only institution of its kind on the coast....

At Loleta, a thriving little town on the N.W.P. RR, is located the large condensery owned and operated by Libby, McNeill & Libby Co., which firm also owns and operates a large skimming station on the outskirts of Ferndale. The plant at Loleta is one of the finest on the coast and turns out a very superior quality of evaporated milk, known the world over for its purity. The Loleta plant employs a large force of men and women, and is so frequently rushed with orders that it is compelled to work night shifts as well as days.

Again taking the report of the Harbor Commissioner for 1912, it is found that in that year 2,872,950 pounds of evaporated milk was shipped out of the county, the value of which amounted to \$209,973...[long article]

FE (26 March 1915) The Central Creameries Co. has again been awarded a contract for supplying butter for the U.S. Navy on the Pacific Coast; 250,000 pounds. The brand is the

Golden State, with which the company has been supplying the Navy for several years on successive contracts.

FE (23 April 1915) The Central Creamery Co. made a shipment to San Francisco of 350 barrels of dry milk and 1000 sacks of casein.

FE (18 June 1915) Creamery Prices—Capital 27½ cents; Central 27½ cents; Grizzly Bluff 27 cents; Libby, McNeill and Libby 27 cents; Valley Flower 27 cents, United Creameries of Arcata 27½ cents.

FE (25 June 1915) Fire at Dry Milk Plant—Central Creamery Co.; Ferndale, \$25,000 damage.

FE (31 Dec. 1915) California Central Creameries purchased large block of Grizzly Bluff Creamery Co. stock; pasteurizing outfit and ice plant will be installed.

FE (21 April 1916) Central Creamery in Ferndale has 700,000-pound butter contract with Navy; will be put up in tin cans; 600,000 pounds in Ferndale; 100,000 in Crescent City.

FE (25 July 1916) Dairyman's Picnic at Loleta.

FE (23 March 1917) Creamery Change—Two more of the old creameries in Humboldt County that were established many years ago and operated by dairymen have passed into the hands of a large creamery concern, leaving only a few remaining in the hands of the dairymen. The latest deal involves the passing of the Sunset Creamery and the Eclipse Creamery, both located in the vicinity of Loleta, to Libby, McNeill & Libby, whose main plant is in Loleta. *Pacific Dairy Review*.

FE (3 April 1917) Loleta Now the Center of Great Activity; Big Condensery of the Libby, McNeill & Libby Co. Nearing Completion; Reinforced Concrete Takes Place of Former Wooden Structure—Loleta at present might well be termed the hub of Eel River Valley, anyway that prosperous and fast-growing little city is the center of a whole lot of activity, in other words, there is something doing every minute in our sister town to the west, says the *Advance*.

In a visit in that place, we found the big condensery of the Libby Co. all messed up by brick layers, concrete builders, carpenters, machinists and other workmen. Everything was hustle and bustle there and every available man had a place in the great renovation that is taking place in that gigantic plant. In the big condensing department of the factory, the reinforced concrete work is all but completed and several immense "pans" are being installed and will be ready for operation by the time the building is completed. In the engine and boiler room, reinforced concrete has taken the place of the wooden structure and the same is true in the department in which the big retorts are installed.

Good progress is being made on the five-story brick building in which the dry milk will be manufactured. George Cornwell, the well-known Eureka contractor, is in charge of the work there and is working a large crew with the aim of completing the big building at the earliest possible date.

There are many improvements planned by the Libby people for the Loleta plant and when they are completed many thousands of dollars will have been spent by them for equipment and

permanent buildings. The class of buildings that are being erected cannot help but impress favorably the visitors to the up-and-doing town. That the firm of Libby, McNeill, Libby has located one of the largest plants of its kind on the coast there for all time is a settled fact. This insures a goodly payroll and it is the payroll that makes the town. That the people of Loleta are alive to the importance of the decision reached by this firm is manifest on every hand. New and modern buildings are being built, the hotels are filled, and the town is surely booming and prosperous.

FE (6 April 1917) Creamery Now Makes Butter for the Navy—Working under a rush order, the Central Creamery Co. commenced operations at its Ferndale plant putting up 780,000 pounds of butter which will go to feed Uncle Sam's Naval boys during the exciting times which are ahead....

The bulk of the butter is being packed in five-pound tins, 580,000 pounds being put up in this manner. The remainder is to be packed in tubs and cubes.

HS (6 April 1917) Loleta Notes—The new brick buildings being put up by Libby, McNeill & Libby are nearing completion and are a great addition to the town. While this work is going on, butter is being made at the Sunset at the end of Table Bluff hill and at the Eclipse at Salmon Creek. Each of these creameries have been bought by Libby, McNeill & Libby in the past few months.

BLA (7 April 1917) Loleta Center of Great Activity; Libby and McNeill Big Condensery Nearing Completion.

FE (13 April 1917) Valley Flower Creamery Co. awarded contract for 150,000 pounds butter for U.S. Navy.

U.S. Preparing for Real Warfare

HS (4 May 1917) Milk Products to be Manufactured in Modern Plant; Libby Company Will Augment its Output; New Plant Now Nearing Completion; Built of Concrete and Steel and has Large Capacity—Libby, McNeill & Libby Company of Chicago, operating the local plant of Loleta, have expressed their confidence in Humboldt in no uncertain terms. At present, construction is approximately seventy percent complete on the new group of permanent buildings, erected with equipment at a total cost of \$75,000.

The complete plant, designed by Architect Franklin T. Georgeson in collaboration with Clarence E. Tabor, engineer, comprises one of the most complete groups of similar factory buildings yet erected by the company. The old wooden buildings, some of them from the days of the Diamond Springs Creamery, have in most part been removed, and the new work carried on in the heart of the factory without seriously impairing the operation of the plant. Under the efficient management of Adrian C. Johnson, the entire work, which represents in the concrete work, in particular, many complicated points of construction, has been carried in a very creditable conclusion.

Steel and Concrete Used. The old wooden structures have been replaced by buildings of brick, reinforced concrete and steel. Every department has received consideration in the plans, which were formulated by General Manager A.L. Fritz, and made possible by his energy and

demands. The buildings are separate, and are devoted to the Evaporated Milk Department, Powdered Milk Plant and the General Power Plant for the entire group.

Next winter, construction will very likely be carried forward on a large and permanent warehouse, leading from the factory to the present railway siding.

The design and construction of the Evaporated Milk Plant, occupying a site, 50x72 feet, with its extremely heavy concentrated floor loads, the heaviest next to one of any building on the Pacific coast, present, according to the designers, as difficult a problem as can be met in the design of heavy factory buildings. This building is erected on the site of the "Diamond Springs" over an area composed of soft clay, slush, hard clay and quicksand. In excavating for the foundations, old tanks and vats were encountered which complicated the layout to such an extent that practically no two footings of the building are similar in design. As designed, this floor of reinforced concrete would sustain, before failure, a concentrated load of two tons to the square foot. When it is understood that a modern bungalow floor is figured as carrying a load of but 40 pounds to the foot, some idea of the massive construction may be obtained.

Adjoining this building is the boiler room and power plant, where solid brick walls are replacing wood. Here the roof is carried on massive steel girders, making a clear span of 34 feet. This building is 40x63 feet in size, and will amply take care of all other buildings in the plant.

Plant for Powdered Milk—In the rear, but as an independent unit, the Powdered Milk Plant has been erected. This building, which is similar in height to a five-story building, is entirely complete in itself. It represents the results of a long series of investigations on the part of A.L. Fritz and will operate upon many principles originated by him.

As an idea of the extent of the work, the builders state that to date, over three carloads of steel, 357,000 brick from local yards, and an additional 100,000 brick from San Francisco, together with four carloads of sand and 355 yards of gravel have been incorporated into the structure.

Interior of Tile—The interior of the operating plant will be completed in white tile, and with modern sanitary piping and other equipment, will be the last word in structures of this kind. The general public possibly will be surprised to learn that many enormous tanks are completely lined with glass and that some of the heavy operating machinery, principally the evaporating pans, weigh as much as 15 tons, are built of steel, and beaten copper one-half inch thickness, costing in the neighborhood of \$6,500.00.

Libby, McNeill & Libby operate plants all over the United States, and cover all the well-known brands of fish, milk, meats, soups, fruits, vegetables, asparagus, pickles and condiments as extensively advertised by them. The milk products from Loleta are sold in every portion of the globe. Some idea of the extent of the plant now in operation at Loleta, and its relation to the prosperity of our entire county may be gained from the short list of statistics furnished by Mr. Ralph Wanzer of the company, and which are given below. These figures are for the height of the milk flow at the busiest portion of the year.

5,500 cows supply milk every day for the plant
 \$2,400 is paid out every day for the raw milk
 From 80,000 to 175,000 pounds of milk are delivered every day
 \$550.00 worth of condensed milk cans are used daily
 Plant employs 75 men
 Dairies employ 330 men
 Total Libby milk plants are 14 in number

Cans placed end to end would reach from Eureka to San Francisco and return for one month's run
 Cans placed end to end for the season's run would make an unbroken line 6,000 miles in length or to New York and nearly back to Eureka again
 315 cars are required to carry one season's output to the consumer.
 The Powdered Milk manufactured is reckoned in tons and shipped directly by barrel lots. Exact data on this point is not supplied.

This plant, which shows the confidence of a great business concern in the future of Humboldt, is one more permanent addition to the county [illegible] exceeding importance to which the dairy industry has risen in our midst. Any man connected with the dairy industry may well be proud to show the visitor to our county this concrete example of the prosperity of Humboldt dairy interests.

FE (12 May 1917) Dairymen Get Biggest Prices for Butterfat—Capital, 42½ cents, etc.

BLA (19 May 1917) Loleta—Libby, McNeill & Libby have raised all their employees' wages 2½ cents per hour.

BLA (1 Sept. 1917) [Arcata Creamery] New Plant for Arcata—It is stated that the California Central Creameries Company contemplates erecting a large plant in Arcata, where it will be in the center of the dairying industry of northern Humboldt and on the line of the Northwestern Pacific Railroad.

This firm, who owns skimming stations all over the county and whose principal plants are located at Ferndale and Eureka, is reported to have made arrangements to purchase two blocks of land adjoining the Humboldt Cooperage Company's plant on the west line of the Northwestern Pacific Railroad Company's track.

In speaking of the probable establishment of the new plant in Arcata, the *Union* states that "While no definite information as to the size of the plant to be built has been given out, the cost has been stated at \$100,000, and the fact that the company is buying two blocks of land and expects to develop some 300-horsepower in the boilers, indicates that the plant will be of no small magnitude with greater possibilities for the future. It has been definitely stated there will be from 50 to 75 people on the pay roll, with a chance of at least 100 being employed in the future. Many of the employees are high-price men, being skilled in their various lines and the plant will also probably furnish some employment for women, boys and girls.

"The company representatives have not given out whether the plant will be devoted to the manufacture of powdered milk, or condensed milk—both purposes having been stated by those who claim to know. The company maintains a large powdered milk plant at Ferndale and another in the Imperial Valley. Mr. Gray, who visited Arcata recently, is a highly-skilled chemist, formerly in the employ of the United States Government, and is the man who developed and brought to perfection the powdered milk process. Its manufacture is a closely guarded secret, and the Central company is the only one making use of the process. From the fact that they expect to purchase large quantities of boxes from the Humboldt Cooperage Company leads to the conclusion that both condensed and powdered milk will be manufactured.

"The establishment of the big parent plant will undoubtedly result in the closing of the smaller plant north of town, owned by the Minor interests, and now under lease to the Central

company. This plant has been conducted as a skimming station, and also cheese factory at different times, but will probably be closed when the new plant is ready. There is also a possibility of the skimming plant at McKinleyville being closed and the milk and cream all being hauled on motor trucks to Arcata. The product of the new skimming station at Freshwater also may be diverted.

"Messrs. Gray, Tognazzi and Morrison are expected in Arcata in a few days, and from present indications, no time will be lost in starting construction as the company does not want to be delayed by the winter rains. As the matter has been under serious consideration for the past eight months, no doubt the machinery and equipment has already been ordered and will be ready for installation by the time the building is completed. The spur track running across the property, and now being used by the Humboldt Cooperage Company to connect their plant with the NWP RR will have to be taken up, and the work of moving or demolishing the Seely and Titlow warehouse and the removal of the Luchessi cottages will have to be undertaken before any other work can be done."

BLA (13 Oct. 1917) The Libby, McNeill & Libby firm at Loleta have entered into a contract with the Englehart Paving and Construction Co. of Eureka to build a 12-inch sewer for approximately one mile from the plant to the Eel river. The work will be undertaken at once; cost approximately \$10,000.

BLA (10 Nov. 1917) [Arcata Creamery] The *Union* states that work is now moving lively at the Central Creameries plant in Arcata and several carloads of gravel for the concrete work for the foundations and the new power house have already arrived. The 36-inch well is down 25 feet, with nine feet more to dig and a good stand of water is hoped for.

John Scott with a crew of six men started on Tuesday to move the old warehouse building several hundred feet west, where it will be used as a storehouse. The Seely & Titlow Company finished moving their implements and produce the same day and are using the Griffin Livery Stable until their new warehouse, across from the NWP RR depot, is finished, which will be in a couple of months at least.

Contractor Thos. Englehart of Eureka will commence work soon on driving the piling for the power house and the heavy equipment and no time will be lost in pushing the work along.

FE (20 Nov. 1917) The first large shipment of condensed milk from Humboldt County for the French and Belgian babies in northern France was made the last of the week. This shipment includes 50 cases of condensed milk from the Libby, McNeill & Libby Co. and is being forwarded in care of the British War Relief for distribution among the starving children.

BLA (8 Dec. 1917) [Arcata Creamery] The work on the site of the new building of the California Central Creameries, located between Eighth and Ninth streets opposite the California Barrel Factory at Arcata, is proceeding as rapidly as weather conditions will permit. Several matters delayed the work while the weather was good, but now the force of Contractor Thomas Englehart is going on with the driving of piles and excavating for the concrete caps which will be "hung onto" the piling and made the base upon which the under frame of the structure will rest. The most work has been done on the south side of the site where the boilers will be located. The boilers are the battery formerly used in Eureka by the electric light plant and when placed in commission will be heated by fuel "hogged up" on the premises of the barrel factory and carried

by pneumatic conveyor to the boilers. Superintendent Smythe, who is looking after the interests of the creamery company, has completed the water well and is testing it with a 700-gallon per minute centrifugal pump. He has also had the large barn which stood on the southeast corner of the premises removed to the southwest corner where it will be used temporarily as a warehouse. Contractor Englehart has about 800 cubic yards of gravel on the site and this will probably be all that will be needed for the foundations. The building will extent 180 feet fronting on Ninth street and have a depth toward Eighth street of 80 feet. The building will be of timber construction and where the principal machinery is placed it will be a five-story structure, surmounted by a water tank. Otherwise the building will be a one-story factory.

FE (1 Jan. 1918) Libby Company at Smith River—The Libby, McNeill & Libby Co. is to erect a milk condensery and dry milk plant at Smith River, Del Norte County. The plant of the Crescent Creamery, operated by John Soilie and others, is to be taken over and made use of in connection with the new business. A.L. Fritz, manager of the Libby, McNeill & Libby Company's big plant at Loleta, was recently in Del Norte County arranging details in connection with the establishment of the new plant.

HS (10 Jan. 1918) Condensed Milk Company is Shaping Loleta Plant for Record Year of Production, Loleta—Libby, McNeill & Libby, under the management of A.L. Fritz, will add over \$72,000 worth of improvements to their plant in Loleta this spring on top of the \$85,000 spent last summer. At present the Englehart Paving and Construction Company of Eureka has under construction a large warehouse of reinforced concrete and brick.

The plans for this building, as well as the previously-constructed buildings, were drawn by Architect F.T. Georgeson of Eureka, and call for a building 100x123 feet, two stories high on the street and three stories on the back. Each floor is of heavy mill timber construction and all communicating doors from the building to adjacent parts of the plant are entirely fireproof. When completed, the building will be equipped with a modern automatic sprinkler system, thus including all the latest modern improvements in fire protection.

The contract price for this building is \$24,100, but before completion will cost in the neighborhood of \$30,000

North of the main building, which was just completed last year, a one-story sterilizing room, 50x70 feet, will be erected of concrete and brick to cost about \$7,000. A space, 40x70 feet, will be left between the sterilizing room and the warehouse, which will be used for empty cans and hot rooms. From a platform leading from this room, all of the trucking will be done and kept from the main street.

Between the evaporated milk building and the new warehouse under construction another unit will be added. Construction of this unit will be started as soon as the present work is completed on the new warehouse. The building will be of brick and reinforced concrete as maintained throughout the plant and will cover an area approximately 70x80 feet. It will be two stories in height and will house the general office quarters for the plant. Additional area for manufacturing purposes will also be provided. Upon completion of this unit, the final plans for the plant will have been realized and only such additional building will be made as the expansion of the industry may demand.

The garage to be built will be of solid concrete even to the roof and is well to the back of the lot and will be 80 feet long and 30 feet wide. This will be divided into seven stalls for seven large trucks.

The dry milk plant which was built last summer and is a building by itself is 55x35 feet and is equal to a building five stories high. In front of the dry milk plant and on the side street, two large water storage tanks will be placed, holding 30,000 gallons of water each.

The boiler room will be enlarged 30x40 feet and one new boiler installed and plenty of room left for another if at any time needed. This addition will cost \$3,000 and will make five boilers in use. Where the water storage tank now stands, a new 15-ton scale will be placed at a cost of \$1,000, for the purpose of weighing the skimmed milk bought. The new equipment and machinery for the inside of the buildings will cost in the neighborhood of \$25,000.

When all of the additions are completed, the main building will be 300 feet facing the county road and 123 feet along the railroad track. The old warehouse will be torn down and two spurs placed in by the railroad company. On the tracks and well in the corner of the lot, a storage tank of concrete will be built underground for fuel oil. This tank will hold three carloads of oil and will cost \$1200.

Libby now owns four large trucks with the new Locomobile just purchased and hires two more for hauling milk. This new truck will be fitted up with a large copper tank which will cost \$1000 and used to haul the Valley Flower skim milk to the condensery.

Over 175,000 pounds of milk will be used daily to make evaporated milk and powdered skim milk. During the year 1918, 13,000,000 cans of evaporated milk will be made and 1,000,000 pounds of powdered skim milk. After starting with a full crew, three carloads of freight will leave this factory each day.

From \$90,000 to \$100,000 per month will be paid out for skim milk and butterfat. This represents milk from over 6,000 cows. The cost of the cans for one day's output amounts to \$1500 and one day's fuel, \$170. Over 140 people will receive employment at an average cost of \$12,000 per month.

FE (15 Jan. 1918) Libby, McNeill, & Libby Co. of Loleta are to add \$72,000 improvements to their milk condensery this summer in addition to the \$85,000 spent for improvements last year. The plant will be one of the most complete in the country.

HS (17 Jan. 1918) Loleta—Brazilo Lemas hauls milk for Libby, McNeill & Libby.

HS (29 Jan. 1918) Creamery Plant Being Hastened, Arcata—The new Central Creameries property in Arcata just opposite the Humboldt Cooperage Plant presents a lively appearance. There are 60 men employed rushing the work to completion. The warehouse is being built under the supervision of A. Johnson and is 110 feet long by 100 feet wide with 10-foot ceiling and a flat roof. It will be completed in a week, weather permitting. All supplies will be kept here such as dry and condensed milk, also part of the creamery fixtures, the weighing cans, heaters, and pasteurizers.

S.L. Mallory is superintendent of the main creamery building which is 80 feet wide and 180 feet long, with the tower 102 feet high supported by 84 concrete piles. The fuel bin and boiler house are 44 by 60 feet with a height of 52 feet. The building is reinforced concrete throughout.

The concrete work of the receiving platform is practically finished. The Englehart Paving Construction Company is doing the concrete work. The fuel used will be waste from the barrel factory carried over to the creamery fuel bin and fed into the furnace by an auxiliary system. As lumber is obtainable, more men will be added to the working force in a few days.

HS (15 March 1918) Loleta—Charles Curren for the last eight years head pan man for Libby, McNeill & Libby resigned; will have similar position with Central Creamery Co. in Ferndale Edward Varley, head machinist for Libby, McNeill & Libby.

BLA (30 March 1918) The firm of Libby, McNeill & Libby of Loleta will soon build a three-story apartment house there to accommodate about 18 families who are employed by the firm in their creamery plant and milk condensery. It is stated that more than \$1,000,000 will be spent by this company in Loleta this year for new buildings, maintenance of the plant, for milk and for labor. For labor alone the daily output will be between \$300 and \$400. It is expected that there will be between 140 and 150 on the payroll of the company during the coming season and of this number 40 will be women and girls.

BLA (6 April 1918) Dairymen Co-Operate, The United Creameries Association Has Just Been Organized; Succeeds Old United Creameries; The New Concern Starts with 180 Customers and Includes Leading Dairymen of Arcata and Northern Humboldt--

FE (30 April 1918) The Libby, McNeill & Libby Co. at its Loleta plant is turning out 1,000 cases of condensed milk daily, each case contains 48 pints.

HS (3 May 1918) Loleta—Dennis McClellan has accepted a position as night watchman for Libby, McNeill & Libby.

FE (3 May 1918) George Allen has resigned his position at the California Central Creamery in Ferndale and has accepted a position with Libby, McNeill & Libby at Loleta.

FE (10 May 1918) Potatoes Now Dried at Local Creamery—The work of drying potatoes for the government is now underway at the California Central Creamery Co. in Ferndale; contract calls for three tons dried potatoes by June 1st, which means 210 tons of potatoes must be handled.

FE (14 May 1918) Wm. Cohee, foreman of Libby, McNeill & Libby condensery at Loleta resigned; to take position with Hughson Condensery Milk Co., Stanislaus County.

FE (31 May 1918) Milk Sugar Will be Manufactured Here—California Central Creamery in Ferndale will make milk sugar; made from whey of milk and used to feed infants and invalids; valuable because it sells in drug stores at 75 cents per pound.

FE (4 June 1918) Potatoes on Way to Feed Army Forces; 30 tons of dried potatoes speeding toward Uncle Sam's men in France; from California Central Creamery.

BLA (20 July 1918) At the new plant of the California Central Creameries in Arcata, it is now making butter, Swiss cheese and casein and as soon as the proper equipment arrives, it will also manufacture sugar milk.

FE (30 July 1918) Milking Machines Grow in Favor—The growing shortage of labor is responsible for the rapidly-increasing number of machines.

FE (20 Sept. 1918) Humboldt Casein for Aeroplanes.

HT (5 Oct. 1918) Milkers Replaced by Milk Machines...because of draft and higher pay

FE (11 Oct. 1918) Grizzly Bluff Creamery to Make Cheese

FE (18 Oct. 1918) Creamery Prices; between 67½ and 70 cents.

HS (15 Nov. 1918) Restrictions on practically every form of public and private construction have been removed by the Federal government....

HS (25 Dec. 1918) Photo of Arcata's California Central Creameries plant.

FE (26 Dec, 1918) Valley Flower Creamery Will Condense Milk; bids for construction of new building. (FE (17 Jan. 1919) Contractor A. Rusk and crew are engaged in building the new milk condensing plant at the Valley Flower Creamery.

HS (1 Jan. 1919) Butter Substitutes Betray Bodies and Purse Says Jensen...benefits of milk and butter to delinquent children

HS (6 Feb. 1919) Condensing Plant Near Completion [Valley Flower Creamery]

Humboldt Beacon (14 Feb. 1919) Loleta—The condensery has dispensed with the services of all but three of the girls, who have been employed there for the coming two weeks or so owing to the scarcity of milk. Condensed milk is not being put up though the powdered milk department is still running.

HS (8 March 1919) Condensing Plant Is Expanded; New Building Is Being Erected; Extensive Improvements Being Made by Libby Plant in Valley; Plant Capacity to be Aided; Great Water Tank Will Provide Increased Protection from Fire, Loleta—Libby, McNeill & Libby, under the supervision of Mr. Englehart, are now constructing a reinforced concrete and brick building between the two new buildings built last year and the year before. The new plant is 70x90 feet and when finished will make the main building 303x123 feet, and two stories high. In this new building, the first floor will be used for the office, cold storage and men's rest room, and the second floor will have the laboratory, girls' rest room, and empty can storage. Just east of the weighing stand and in front of the boiler room a can shed 23x70 feet will be constructed to receive and weigh milk. Three overhead suspension Toledo automatic scales will be installed on the lower floor and overhead will be used for a plumbing shop. On the back part of the lot, near the carpenter shop, a concrete water tower, to hold 50,000 gallons of water will be erected for fire protection.

Large Sum Spent—These new buildings are just the finish of the work commenced three years ago and represent \$260,000 spent in that length of time. Another new Packard truck has been ordered and will cost in the neighborhood of \$4500. This makes six large trucks for hauling milk.

The next addition in the near future will be to extend the main building along the railroad track 150x90 feet for a storeroom.

AU (27 March 1919) No Longer an Experiment—Arcata Central Creameries Plant [long article form Pacific Dairy Review

FE (28 March 1919) Loleta has voted to organize a baseball team; uniforms will be supplied by the Libby, McNeill & Libby Co.

BLA (29 March 1919) The milk for the Libby condensery at Loleta has been coming in very fast the past week and on Monday last both fillers were started for the condensed milk. Friday morning over 60 tons of milk was weighed in from Loleta and over 30 tons from the Valley Flower creamery at Ferndale. The whole milk from Loleta is being used for condensing purposes and the Valley Flower milk goes into powdered milk. Twelve girls are working on the fillers now and many more will go to work a few weeks later.

AU (3 April 1919) Advertisements 15 May; 22 May; 22 May; 10 Feb 1916; 24 Feb. 1916.

FE (11 April 1919) Al Martin accepted position at Loleta creamery.

FE (20 June 1919) Monday was Biggest Payday Known to Dairymen—Libby, McNeill & Libby paid 72½ cents. The prices paid by the creameries in Eel river valley last Monday for May butterfat exceeded all previous figures and the total amount paid out was far in excess of any pervious creamery pay day in the county. Valley Flower 70.5 cents; CCC, 70 cents, Grizzly Bluff 70 cents, United Creameries of Arcata 70 cents. Compared to May prices for butterfat for past ten years, ranged from 27.25 cents in 1915 to 47.5 cents in 1918.

FE (27 June 1919) Manager A.L. Fritz of Libby, McNeill & Libby Co. plant at Loleta.

HS (2 July 1919) First Aid Course at Libby's Plant—Dr. F.M. Bruner and wife and Miss Anna Sorkhan of Ferndale visited Saturday in Loleta Dr. Bruner has been giving lectures on first aid to the injured at the Libby waiting rooms every Friday evening.

FE (1 Aug. 1919) Immense Crowd was at Picnic—The Dairymen's picnic at Loleta last Saturday was attended by a record breaking crowd and was the most successful in the history of the event....

HS (5 Aug. 1919) Loleta—The Misses Agnes, Louise and Dorothy Shaw of Eureka have accepted positions in the Libby factory and commenced work Monday morning. The young ladies have rented furnished room in the Bertsch building and will keep house.

HS (7 Aug. 1919) 25 Bungalows To Be Built on Easy Payment System, Loleta—Arrangements for the construction of 25 bungalows for employees of the Libby, McNeil & Libby condensed milk plant here have been practically completed by Manager A.J. Fritz and following the purchase of a tract and approval by the Chicago offices, work will be begun. Twenty-one workers in the milk plant have indicated a desire to secure homes on the cooperative plan and it

is certain that 25 purchasers will come forward before the arrangements are completed. Any additional purchasers will be welcomed and it is certain that the community home plan will be extended as the plan increases in size.

Have Three Sites. Three sites of from five to ten acres are being considered, the areas being owned respectively by Mrs. Sarah J. Perrott of Eureka, L.H. Olsen of Loleta, and Mrs. Genzoli of Loleta. The sites are in the neighborhood of the highway and regardless of which is selected, the homes will be well located.

Best of Everything. The purchasers will be allowed to secure their own plans and buy as many lots as they desire. The houses will be built according to their desires and it is intended, equipped in the best possible fashion.

Streets will be graded, water and sewer pipes installed, and concrete sidewalks constructed. The easy payment plan will enable the employees to acquire their home with a minimum of difficulty.

Those who have indicated their desire to secure the bungalows are: J. O'Neil, W.H. White, R.C. Orran, Dennis McClennan, J.R. Smith, L. McDonough, L.A. Wolf, Ted Fitch, A.L. Stone, H.A. Paine, William West, L. Algers, Cuddeback Sisters, R. Bowie, Harry Payton, C.M. Gould, Clyde Johnson, Ed Kausen, Charles Krider, J.E. Johnston, Alec Robertson.

FE (13 Sept. 1919) Associated Dairy

HS (29 Sept. 1919) New Milk Plant at Crow's Landing; Libby Company Has Big Dual Plan.... designed by Franklin Georgeson; located in San Joaquin Valley near Los Banos; will be under management of Loleta office.

FE (17 Oct. 1919) Creameries paying for butterfat: California Central Creameries, Valley Flower Co-operative Creamery Co., Libby, McNeill & Libby Co., Grizzly Bluff Creamery Co., United Creameries Co.

HS (7 Jan. 1920) Libby Solve Home Problem; 25 Houses Will be Erected, Loleta—A.L. Fritz of Libby, McNeill Libby has received communications from the Chicago office advising him to go ahead and build houses for the employees of the factory....Under the plan, the houses will be built by the company, also fitted with electric lights, cement sidewalks and a complete sewer system. Instead of paying rent, the occupant will pay so much each month to the bank and when the principal has been paid, he will receive the deed to his home....

HS (30 Jan. 1920) Automobile Trucks Expedite Milk Industry Here; Loleta Creamery Is Employing Many Big Carriers, photo caption: Fleet of Libby Trucks In Review Formation in Front of The Libby Plant. Loleta—Auto trucks that day after day traverse the roads of Eel River valley and gather up milk from the various dairies and stations are playing a big part in contributing to the success of the Libby, McNeill Libby milk condensing plant here. In fact, it is doubtful if the industry could be maintained at the present pace if it were not for the rapid transportation afforded by the modern auto truck, of which the Libby company has a large fleet.

From the time that the condensing industry was started here, the auto truck had a part in the industry and it has given such complete satisfaction that regular additions have been made to the fleet. Trailers have been added and as a result, the company's carriers can transport a veritable sea of milk every twenty-four hours.

HS (31 Jan. 1920) Loleta—Mr. and Mrs. Elmer Holmes and children of Illinois visiting in Humboldt county. Some 15 years ago Holmes was manager for the Diamond Springs Creamery of Loleta, now the property of Libby, McNeill & Libby.

FE (13 Feb. 1920) Big Shipment of Milking Machines—F. Dahlquist, local agent for the Empire Milking Machine, received the largest shipment of these machines ever brought to the county....55 with 94 buckets, all of which have been delivered to purchasers.

FE (13 Feb. 1920) Ad: Golden State Swiss Cheese; California Central Creameries, manufacturer of Golden State Butter, introduces California-made Swiss cheese....California Central Creameries.

FE (20 Feb. 1920) Ad: The DeLaval Milker, the Milker You have hoped for. It pleases te cow, it will therefore please you.

HS (12 March 1920) Decline Is Indicated in Prices in Butter, Loleta—An indication in the ultimate decline of butterfat prices came yesterday in letters to the dairymen sent out from the Chicago office of Libby, McNeill & Libby, stating that on and after March 17, there will be a decline of approximately 15 cents per hundred pounds in the price of skim milk and warning the dairymen of possible future fall in the price of butterfat due to the condition of the foreign money exchange....To Our Patrons.....

HS (20 March 1920) Spring Production of Milk In the Loleta Section, Loleta—The milk has been coming quite fast for Libby, McNeill & Libby the past week and if the plumbing is finished and machinery placed, one of the fillers will be started the first of the week. About 600 cases of milk will be handled at first.

FE (26 March 1920) Creamery Company Makes Malted Milk—The California Central Creameries have accomplished another first in the production on a commercial scale of malted milk at their Arcata plant....experiment in lab for three years.

The Arcata plant is equipped for the production of about 5000 pounds per day of the malted milk powder....A year ago the manufacture of Swiss cheese was perfected and put on a commercial basis and at present the output of the article is enormous. Powdered whey, which is the by-product of the Swiss cheese, dry skim milk and milk sugar are also manufactured at the various plants in the county.

HS (14 April 1920) Loleta Will Have Bank Building of Best Construction...F.T. Georgeson, architect

Overhead Way to be Built in Loleta.

BLA (1 May 1920) Libby brought suit against Sunset Creamery Co., which unincorporated in 1917, to quiet title to 1.57 acres on road from Table Bluff to Dungan's Ferry.

HS (7 May 1920) photo; New Plant at Alton to Manufacture Swiss Cheese; California Central Creameries.

HS (15 May 1920) Much New Machinery in Libby Plant; Increase Output; Fewer Employees, Loleta—Libby, McNeill & Libby in their plant at Loleta have just completed installing new machinery which has cost them in the neighborhood of \$55,000. Among this machinery are four large glass-lined storage tanks with a capacity of 50,000 pounds each. After the milk is condensed and cooled, it is stored for 24 hours before putting in cans.

A vacuum pan, seven feet in diameter, is used to take the water from the milk and can condense 15,000 pounds per hour. Last season about twice the number of woman were employed as there will be this season, the machinery taking the place of human hands.

At present about 80 tons of whole milk comes into the factory dairy and is condensed. Between 30 and 35 tons of skim milk is hauled from the Valley Flower at Port Kenyon and it is used to make powdered milk.

HS (27 May 1920) The Valley Flower Creamery and California Central Creameries of this section [Ferndale] started on a large butter contract for the Government. Government Inspector White arrived Monday from Washington to inspect the butter. A large force of extra help will put up 600,000 pounds on this contract, which constitutes one-half of butter used this year by the Government.

HS (29 May 1920) Loleta—J.A. Beckman, who has been in Loleta the past week installing a new wire fence for Libby, McNeill & Libby, left Friday morning for San Francisco. Beckman was sent here by the Standard Fence Company of San Francisco and placed a wire fence the entire length of the building on the Libby property along the railroad. The new fence is certainly a great addition to the property.

HS (19 June 1920) Photo. Construction work on the new cheese curing plant at 3rd and A streets Eureka by California Central Creameries [more]

HS (24 June 1920) Employees of Libby, McNeill & Libby Are Offered Stock, Loleta—The following letter from President Burrows of the Libby, McNeill & Libby organization offering an opportunity to the employees to purchase stock in the concern, has been circulated among those working in the local plant and the offer is being viewed with enthusiasm by many.

Employees of Libby, McNeill & Libby.....

....In order to participate in this plan, employees must have been in the service continuously for more than six months. The amount of stock to be allotted to each employee will be determined by the wage or salary and will range from 10 to 20 shares.

Weekly wage or salary	Shares allotted
up to \$20	10
\$20 to \$30	20
30 to 40	30
40 to 50	40
50 and over	50

[conditions; more]

Subscription blanks will be distributed to employees on or before June (?) 1920. Offer expires July 31, 1920. Yours truly, W.F. Burrows, President.

HS (25 June 1920) Central Creameries Also Offer to Sell More Stock to Employees. Letter from Vice-President of Company to employees.

CCC Company Offers Stock to Dairymen of Humboldt.

HS (2 July 1920) Women of Libby Plant Entertain at Dance, Loleta—At Dickson's Hall; hard times ball; music by Deliso, Kearney and Gephart; at intermission some of the creamery boys sang; cake, ice cream, cookies; danced until 1 a.m.

FE (6 Aug. 1920) The Valley Flower Creamery Co. last Monday completed its contract of packing 250,000 pounds of butter for the U.S. Government to be used by the Navy. The California Central Creameries, which had a contract to furnish 500,000 pounds for the Navy, completed the work the last of the week, a portion of the butter being put up at the Grizzly Bluff Creamery.

BLA (20 Oct. 1920) Loleta—The Libby, McNeill & Libby plant at Loleta laid off forty of its employees last Saturday night. Third-quarter of these were new men. Some of the cream is being shipped and the rest of the milk made into powdered milk and a small amount condensed.

FE (7 Jan. 1921) A. Jensen Has Office in San Francisco—The Mutual Creamery Co., whose headquarters are at Salt Lake City, has opened offices in San Francisco. They will be in charge of Mr. A. Jensen, who is the vice-president and general manager of the company.

The Mutual Creamery Co. has been in business for many years under the management of Mr. W.F. Jensen, a brother of A. Jensen. The company operates butter manufacturing plants at Salt Lake City, Ogden, Grand Junction, Colorado, Butte, Duchene, Utah, Pocatello, Lewiston and Boise, Idaho, Toppinsh and Seattle, Washington; Baker City, Portland and Astoria Oregon and Reno ; also cheese factories.

According to Mr. Jensen, this is a pioneer company in the country to operate on what is called the mutual co-operative plan, under which the profits that the investing stockholders derive are limited, all other profits being returned to the producer stockholders.

Mr. Jensen is well-known to the California dairy manufacturing and trading interests. In 1904 he was the prime mover in establishing the California Central Creameries and was the president and manager of the company up to 1916. Pacific Dairy Review.

FE (7 Jan. 1921) The dry milk plant of the California Central Creameries in Ferndale closed down Saturday evening for a time. Casein is again being made at the Ferndale plant, and a portion of the crew of the dry milk plant are now engaged in this work. A different process is being used in the casein manufacture from that formerly used.

FE (14 Jan. 1921) Jersey Breeders To Meet. December Report Cow Testing Association.

FE (21 Jan. 1921) Prices for Butter of last 24 years....1892, 20.9 cents; 1910, 32 cents; 1917 39.9 cents; 1918, 52.29 cents; 1919 62.25 cents; 1920, 60.19 cents.

FE (18 Feb. 1921) Creameries paying dairymen Valley Flower Co-operative; California Central Creameries; Grizzly Bluff; Libby, McNeill & Libby; and United Creameries of Arcata., about 45 cents.

FE (18 Feb. 1921) The Big Slump in Powdered Milk—One of the factors that is contributing to the diminishing income of our dairymen and one that is going to be felt more, is to be found in the unsatisfactory condition of the powdered milk business. This branch of the dairy industry started several years ago and met with great difficulties until the war broke out. Like other articles of food, the war gave it a great boom, but this practically ended with the war and according to reports, the market is overstocked with the various forms of powdered or dried milk and expensive plants rushed up to manufacture it during the war are idle....

That dried milk may be an unsatisfactory substitute for fresh milk, especially the skimmed milk powder, is admitted, but there should be other uses for the highly nourishing and digestible non-fatty solids in milk....Pacific Dairy Review

FE (1 April 1921) Loleta—Several new hands commenced work at Libby, McNeill & Libby Monday morning when the plant started to condense. This crew included both women and men. In two more weeks many more will receive employment.

FE (6 May 1921) Slump in Butter Market

FE (13 May 1921) April Report of Cow Testing Association.... Entries in Purebred Jersey Calf Club...Report of Dairy Cow Competition...All on front page.

BLA (14 May 1921) Loleta—Every kind of business is picking up some in Loleta, the principal and largest being done by the Libby, McNeill & Libby Company who are running to almost full capacity. Though not working much more than half the number of people they did last year, they are getting out a good many cases of milk daily. Last week the warehouse crew labeled and loaded into cars in the neighborhood of 7,500 cases of large cans and a large number of what is known as "baby" or half cases, beside a great many barrels of sugar milk. Most likely, they will increase the capacity of the plant in a month or two.

FE (20 July 1921) Dairymen up in Humboldt county are considering a movement to discontinue the feeding of cocoanut meal to their cows, as one manes of getting back at the manufacturers of counterfeit butter...oleomargarine...Pacific Dairy Review

BLA (30 July 1921) Loleta—Libby, McNeill & Libby have lately received some large orders both for foreign shipment and local or state-wide market. They are getting out now 35,000 cases, part of which is being shipped to London, England. They have just completed an order of 400 barrels of powdered milk but have not commenced to load it on the cars yet. Business in the milk line is better and this morning they put on again those who were laid off three weeks ago and some extra help, so things are beginning to hum again in the big brick building.

FE (5 Aug. 1921) Loleta—Libby, McNeill & Libby have lately received some large orders, both for foreign shipment and local or state markets. They are getting out now 35,000 cases, part of which is being shipped to London. They have just completed an order of 400 barrels of powdered milk, but have not commenced to load it on the cars yet. Business in the milk line is better and last week they put on again those who were laid off three weeks ago and some extra help, so things are beginning to hum in the big brick building.

FE (16 Sept. 1921) There is probably no dairy section in the United States about whose dairymen and dairy cows more has been said than is the case with Humboldt county. It goes to show that regardless of how isolated a place may be, if it accomplished outstanding success, it will be heard from. Particular fame has attached itself to the Humboldt cows and it is doubtful if another dairy section in the world averages up to them in production. With entire herds that average 300 to 400 pounds of fat per cow in a year and very few in which the average runs below 300 pounds, it is a record worthwhile and it is no surprise that farm and dairy papers throughout the country point to Humboldt county to show what is possible in dairy production. [more] Pacific Dairy Review.

FE (16 Sept. 1921) A. Jensen, for many years identified with the dairy development of Humboldt county, visited the Standard office Monday. He stated that at present he is not officially identified with any creamery and that his time is his own [more]

Jensen revolutionized the dairy industry of the county for the better when he came here...Standard.

FE (11 Nov. 1921) Humboldt Loses Million Dollars Annually Through Use of Scrub Bulls by Dairymen. Long article by farm advisor Dr. J.W. Logan, loss of \$1,000,000 by now using purebred bulls.

FE (18 Nov. 1921) Campaign for Purebred Bulls in County Gains Momentum.

FE (25 Nov. 1921) The Enterprise is in receipt of a letter from A. Jensen who established the California Central Creameries, announcing his intention of again entering the creamery business in California. He has incorporated the Jensen Association Creameries which will in future be a factor in the creamery business in the state.

...using a system somewhat along the line of the Mutual Creamery Co. in the northwest under the leadership of his brother, W.F. Jensen...dairymen will have an opportunity to acquire a half interest in the local plants that will be constructed or purchased...no announcement if there will be a creamery in Humboldt county.

FE (6 Jan. 1922) Front page top headlines: Annual Meeting and Banquet of Dairymen's Association; Representative of American Jersey Cattle Club Arrives; Ferndale Cow Testing Association May Open Dept. of Registry for Grade Cows. Further down the page: December Report Cow Testing Association.

FE (6 Jan. 1922) Frank Astroth of St. Paul, Minn., a field representative of the American Jersey Cattle Club, arrived in Ferndale yesterday and will spend the next four or five weeks in Humboldt county, assisting in the purebred bull campaign which is now underway...came at invitation of the Humboldt County Jersey Breeders Association, co-operating with Farm Advisor Logan and the California Central Creameries. He hopes to be of material assistance in the work of placing at least 100 more purebred bulls at the head of dairy herds in this county. A five-reel film on better dairying is expected to arrive about Jan. 14th and will be shown at the Hart Theatre and other theatres in the county....

FE (6 Jan. 1922) Twenty-six purebred Jersey bulls purchased by Prof. Bryant of the University of California and J.W. Coppini of Ferndale, in connection with the purebred campaign which is now on in Humboldt, are due to arrive in Ferndale tonight. The bulls will be brought here from Fernbridge on trucks donated by the different creameries and will be put on display at G.M. Brice's stables, giving everybody a chance to look them over carefully. They will be placed on sale next Wednesday, the date of the Dairymen's banquet.

FE (6 Jan. 1922). Article from Humboldt County Farm Bureau "The Necessity for the Purebred Dairy Bull."

FE (13 Jan. 1922) Front page Top: These Men Bought The Purebred Bulls; long list of dairymen who bought bulls at the local sale. On page 7 were three syndicated articles: Dairy Facts; Dairy Points; The Dairy; Figure Out Dairy Rations; White Scours Cause Loss. Photos of cows.

FE (13 Jan. 1922) Meditations of a Scrub Dairy Bull....

FE (20 Jan. 1922) What Does Testing Show the Dairyman.

FE (27 Jan. 1922) Humboldt County Jersey Wins Her Second Gold Medal—Noble's Sayda Polo, owner J.W. Coppini.

FE (27 Jan. 1922) Purebred Bulls Will be Placed in Arcata; two carloads of Jersey and Guernsey to Arcata district.

FE (3 Feb. 1922) Purebred Sire Campaign is Pronounced Success.

FE (10 March 1922) Cows to the number of 4528 have been signed up by the dairymen of this valley for testing work in the Ferndale Cow Testing Association the coming season. This is about 300 more than were tested last year....

BLA (6 May 1922) New Machinery for Creamery—A large force of workmen have been busy during the past few weeks at the plant of the California Central Creameries in Arcata, installing new machinery including some electric motors with a view to equipping the plant for handling of skimmed milk for the various processes so that the entire product may be handled and marketed from here.

Up to quite recently, the skimmed milk was being made into powdered milk and the cream being sent to the Eureka plant to be made into butter. The first product now extracted from the skimmed milk is the casein, which is used for coating heavy paper for making into imitation ivory, etc. The milk is pumped into large tanks and treated with rennet which causes the solid matter to precipitate....

Among the new equipment...is a new large crystalizer [for producing crude sugar of milk; large number of man employed; Foreman is E.V. Condoni]

FE (19 May 1922) The California Central Creameries will finish with the contract for putting up 100,000 pounds of butter for the United States Navy. Work on the filling of the contract has been in progress of 10 days past...A portion put up at Grizzly Bluff creamery....

FE (28 July 1922) California Dairy Council Meets Today in Ferndale, Everyone Invited
[headline across top of front page]

FE (4 Aug. 1922) Humboldt ranks second in butterfat production in California, according to a statistical map issued by the California Dairy Council....showing Humboldt produced 7, 176,567 pounds of butterfat during the past year. Stanislaus came first with 9,931,685 pounds. Humboldt second also in butter production with 7,010,093 pounds; fourth in cheese production with 663,374 pounds.

FE (24 Nov. 1922) A recent dairy survey made in Humboldt county showed that there are 28,000 cows in the county. It was estimated that the 14,000 better cows, representing the higher producing herds, produce an average of 339 pounds of butterfat per year, or a total of 4,755,800 pounds of butterfat valued at \$3,138,828, and that the poorer cows produce only an average of 268 pounds of butterfat, totaling 3,693,200 pounds with a total valuation of \$2,437,512....

All cows should be tested for butterfat and the poorer cows should be culled out. Every herd should be headed by a good purebred sire and the cows should be fed a balanced ration.

Recently there was conducted in Humboldt county a purebred sire campaign in which 25 different agencies cooperated....

FE (9 Feb. 1923) Improvements are now being made at the Central Creamery Company's skimming station at the old Ferndale Creamery in the Centerville section....

FE (16 March 1923) C.C.C. Co. Ships Dry Milk Abroad [new item from Los Banos newspaper] "The California Central Creameries plant at Los Banos will ship 630 barrels of powdered skim milk to San Francisco for export to foreign markets, making a total of eight carloads of skim milk powder shipped from Los Banos since the first of the year. Five carloads have been shipped to Germany and one each to England and France...."

It is stated that practically the entire output of powdered milk from the Humboldt county plants during 1922 was shipped foreign....The Arcata plant since January 1 this year has shipped 206 barrels of refined sugar to China and 323 barrels of refined sugar to Japan.

FE (6 April 1923) A shipment of 4000 pounds of pure butterfat was made from the California Central Creameries in Arcata, consigned to a firm in Hong Kong, China, to be used in the manufacture of ice cream and higher grades of confectionery.

FE (13 April 1923) The California Central Creameries has been awarded a contract to furnish the U.S. Navy with 250,000 pounds of butter, packed at company's plant in Ferndale.

HB (22 June 1923) Libbys are Putting in Can Factory at Their Loleta Plant—Work is underway for the construction of a new can factory building for the Libby, McNeill & Libby plant at Loleta. The building was designed by the Chicago office of the company and will be 80x240 feet in size. The building will provide extensive area for the installation of can making machinery and tin plate storage and also provide storage space for about 9 million condensed milk cans. The average yearly run of cans totals 14 million and the plant would be operated for the major

portion of each year. This will give employment to a good many people and will prove a distinct advantage to the community.

F.J. Leonard, contractor of Portland, has been awarded the contract. The building alone without considering the mechanical installation will total \$50,000. The construction of the factory is under supervision of Frank Georgeson, a county architect.

FE (29 June 1923) The work of excavating for the site of Libby, McNeill & Libby's new can plant at Loleta has been commenced. The contract for hauling the gravel to be used in the new structure has been awarded to George P. Haywood of Ferndale, who expects to be engaged in the work within the next week or two.

FE (20 July 1923) Creamery Company Has Changed Name—Announcement is made by the California Central Creameries Company that at a recent meeting of the Board of Directors the name of the concern was changed to "Golden State Milk Products, Co."

In announcing the reason for the change, the following statement has been made by B.G. Tognazi of San Francisco, the vice-president of the company:

"The advisability of changing our corporate name, California Central Creameries, to one that would harmonize with our registered trade name, Golden State, under which our dairy products are being sold, has been apparent to our directors and officers for a considerable time. With the steady growth and expansion of our business and sales, the name of our company has become more and more subordinated to the name of our trade mark, so that we have been universally called and addressed as the "Golden State Company," or "Golden State Butter Company." At a recent meeting of our Board of Directors, it was unanimously resolved to take the necessary proceedings to change the corporate name from California Central Creameries to Golden State Milk Products Company and these proceedings were concluded on the 14th instant."

FE (17 Aug. 1923) The Eel River Creamery near Waddington, which has been in operation for many years, closed down this week and the milk is now being hauled to the Grizzly Buff Creamery.

FE (7 Sept. 1923) Ad. Ferndale Jersey Herd, headed by a son of Noble's Sayda Polo, J.W. Coppini, photo.

FE (12 Oct. 1923) The property known as the old Minor Creamery on the Arcata-Alliance road has been sold by Isaac Minor and wife of Glendale to the Monotti-Larimer Co. of San Francisco, says the Union.

The Monotti-Larimer Co. is one of the largest firms of commission merchants in San Francisco, dealing in milk products and have for some years handled the butter output of the Valley Flower Co. near Port Kenyon. They are also operating a creamery at Smith River, Del Norte county; uncertain what they plan to do [more]

HB (21 Dec. 1923) Libby, McNeill & Libby Start Can Factory—An industry of great value to this part of the state is the milk canning plant of Libby, McNeill & Libby located at Loleta. Housed in a substantial brick structure with attractive entrance, it dominates the town as an industry about which all other businesses are grouped. It was the privilege of the writer to visit this interesting plant recently and to be shown the process of converting the milk from the dairies

into the concentrated form, hermetically sealed and ready to be shipped to the four corners of the earth.

Acting superintendent F.J. Hurley conducted this trip through the plant step by step. First comes the receiving room where the milk is weighed from the customers, samples taken which are tested by the Babcock test to determine the percent of butterfat contained and from this test the value is computed. After this it passes to great containers where it is heated to a temperature of 212 degrees and then to the evaporating tanks where the moisture is removed. These tanks are lined with a smooth hard enamel that looks like glass. In the lower part are coils of heated pipes, around which the milk circulates and the moisture carried off from above. When reduced to the proper consistency, it is ready to be carried through some valves under very heavy pressure which breaks it up into small particles giving it that smooth velvet like appearance, so noticeable in the finished product. It is now ready to be placed in the containers and this is accomplished by passing the cans which have a small opening pierced in the top under a rapidly revolving cylinder with small projecting valves which open and close, discharging just the right amount of milk in the cans and then closing until the next can is ready, which is only an instant. The filled cans next pass under an electric soldering machine which deposits a tiny bit of solder on the opening hermetically sealing the can, however, this company never takes chances and for fear the machine might miss one, a girl stands ready with a hand soldering iron to give a safety touch to any that do not look just right under practiced eyes and then to make certainty more certain the cans pass through a bath of boiling water. If there is the least leak, it will show and the can is taken out and discarded. One unacquainted with the work would feel that surely there was nothing more to be done, but the cans are placed in great heated ovens and again subjected to a very high temperature. When they come from this, what the uninitiated might call baking process, they are ready for the carton or the car as the case may be, depending on whether it is to be sold in small or large quantities.

The process of making the cartons is quite interesting as here again the almost perfect machines do the work that not so long ago would have been done by hand. Because of the delay sometimes experienced in getting cans for the plant, the company decided to install a factory for making their own cans. This has just been installed and is as interesting as the cannery. From the sheet tin, the completed cans are formed, first the body. The can is made by passing through a machinery which folds and presses the seam then goes through the soldering process and are ready for the ends which have been cut from sheets of tin with the least possible waste and the next thing one knows, here comes the finished can.

Large storage space has been provided and it is the policy of the company to fill their space during the slack period in milk production and then by operating through the entire year, they will be able to keep practically all the force continuously at work.

The process was interesting to myself but the thing that impressed one is the perfect cleanliness or thoroughness with which every part of the work is done as for example the cleaning of the large tanks which takes five hours of continuous work. They are washed with carbonated soda and polished with steel wool until they are perfect mirrors. After going through this plant one will never have any hesitancy about using the canned product.

The Libby, McNeill & Libby Company have a number of plants scattered over the United State and wherever there is large dairy industries there, you will see the familiar name.

The Loleta branch has been under the efficient management of I.W. Wanzer since A.L. Fritz left and on his efforts much of the success is due, however, it is being well cared for by the assistant manager, F.J. Hurley during the absence of Mr. Wanzer. Many improvements are being

planned and the next year will no doubt greatly enlarge the plant and provide the very latest in equipment.

HB (28 Dec. 1923) Loleta. J.W. Wanzer, superintendent of the Libby, McNeill & Libby plant has returned from an extended trip east having visited the largest and best equipped condensaries of New York, Wisconsin and Illinois, studying their equipment and methods and gathering the best of the easterly practices and adapting them to the western conditions....

During the next year, the plant will be thoroughly modernized in every department and when this is done will rank with the best plants of the east coast.

FE (18 Jan. 1924) San Francisco—The rich dairying valleys of Humboldt and Del Norte counties are rapidly developing into a higher and more profitable branch of dairying, namely, the supplying of high testing cows to districts in California which are thickly populated and need these animals for city milk supply.

This is evidenced by the fact that several buyers of dairy cattle from Los Angeles have recently been in Humboldt county purchasing animals for the milk producing farms adjacent to the southern cities....

HS (25 Jan. 1924) Central Creamery Repaints Interior of its plant at Freshwater Corners.

HB (21 March 1924) Loleta—The Libby, McNeill & Libby plant is a busy hive of industry as they are now running at full capacity and as a result are taking on many new hands. The plant underwent a thorough one hauling during the slack season and many improvements were made. The newly-installed can factory is now being run at full capacity and is proving a great success.

FE (3 April 1925) Strong Lobby Against Oleo Bill Charged.

FE (10 April 1925) Oleo Bill Is Passed by Senate—The Oleo Bill means much to the protection of the California dairy industry and the news of its passage will be received here with much satisfaction....

FE (12 June 1925) As previously predicted in *The Enterprise*, the oleo interests are to attempt to hold up the oleomargarine bill passed by the Legislature and signed by Governor Richardson by getting signatures to a referendum measure to be voted on by the people at the general election in 1926. *The Pacific Dairy Review's* comments as follows:

“The fight is apparently not yet won, if reports are correct that the oleomargarine interests are hastening to have the law recalled by referendum.... This is the big fight between butter and its counterfeit and our dairying interests might as well make up their minds to that effect at the start. The people of California who buy butter out-number those who produce butter over 10 to 1....

FE (17 July 1925) California Dairy Council Meets Here Friday [quarterly meeting preceding the annual picnic of Humboldt County Dairymen's Association]

FE (24 July 1925) The annual picnic of the Humboldt County Dairymen's Association at Loleta promises to be the biggest in the history of the association.

FE (31 July 1925) Humboldt County Dairymen's Association Issues Letter to Merchants of County: To the Merchants of Humboldt County, Greetings: Dairying is the second largest industry of Humboldt county and we believe it to be the most important business in the county, as with lumber, the supply is constantly diminishing, while dairies rebuild and replace everything that is consumed.

Butter is the principal product of our dairies. On numerous occasions it has been called to the attention of the association that many of the merchants in this county are selling oleomargarine and butter substitutes. This matter has been given serious consideration by the association and a recommendation has been made that all of those interested in the dairy business give their patronage to those merchants who do not handle oleomargarine or butter substitutes. As merchants you are qualified to know and do know, that the food values of butter is so superior to oleomargarine that there is no comparison possible

We ask you, as merchants, to give us, as producers, the protection we deserve in order that the industry and community we have in common may prosper. [more]

HS (22 Jan. 1926) Milk Plant at Loleta Is Sold to Eastern Firm—With the sale of the Loleta milk manufacturing plant of Libby, McNeill & Libby to the United Milk Products Company, a unit of what will be one of the biggest milk manufacturing concerns in the country is established in Humboldt County. The United Milk Products Company is a merger of ten or more independent condensed milk plants, and there will be 15 to 17 plants in the new combine.

This company is also purchasing the Adams Center, New York plant of Libby, McNeill & Libby, according to Ralph Wanzer, manager of the Loleta plant. Clarence L. Bartsche of the United Company was in Humboldt last September to look over the Loleta plant, negotiations concerning which have been underway since last summer. The deal was definitely closed on Wednesday.

The Loleta plant manufactures evaporated sweetened condensed and powdered milk, as well as being equipped with a machine shop and plant where the cans are manufactured. It handles 150,000 pounds of raw milk daily, as well as 90,000 pounds of skimmed milk purchased from the Western Condensing Company. About 125 people are employed in the plant.

Effective July First. No figure has been given out as to the amount of money involved in the transaction. The Libby concern will give possession on July 1, 1926.

Libby, McNeill & Libby plan to establish another milk manufacturing plant on the Pacific coast, and probably in California, states Ralph Wanzer, manager at Loleta. The company still owns 10 or a dozen plants in the central part of the United States and will continue as milk manufacturers. Wanzer has recently made a trip over the Pacific Coast to look for a location and will continue to investigate possibilities for a plant. Wanzer who is a native Humbolter plans to remain with the Libby concern.

The coming of the new concern will make no difference to the people of Humboldt, Wanzer states. The new people are a big concern, who will continue to manufacture milk on a large scale, and as far as the local industry is concerned, it will be a change in name only.

New Company Formed—The United Milk Products Company is described in the last issue of the New York Produce Review and American Creamery," as follows:

"The company is incorporated under a Delaware charter. It will be known as the United Milk Products Co. and its capitalization is based on 250,000 shares at 7 per cent preferred stock of a par value of \$100, callable at \$110 and 250,000 shares of common stock of no par value. It

is understood that the entire issues will be subscribed by the companies involved and that there may be no new capital required.

"The Western Reserve Condensed Milk Company of Cleveland is mentioned as the prime mover in the combination. Two plants of other companies interested are said to be located in northern New York and others in Ohio, Illinois, Wisconsin and Oregon. They are for the most part large and modern enterprises, equipped to make a variety of concentrated milk, both case goods and bulk.

"It is reported that the number of plants included is likely to be further increased by the exercise of options now held."

BLA (20 Feb. 1926) The transfer of the Libby, McNeill, & Libby plant at Loleta to the United Milk Products Company will take place on April 15th instead of July 1st as previously reported, stated Manager Ralph Wanzer. The transfer of the Libby plant follows a direct sale to the United Milk Products Co. and is not a merger. The purchasing company buys the plant outright. Manager Wanzer has spent the past several weeks looking over different parts of California to select a site for a new plant for the Libby Company with which he will continue to be associated.

HS (25 Feb. 1926) Sixty-one plants in Humboldt County are Handling Milk.

HS (18 March 1926) Dry Milk Is Subject of Forum Talk—How and why milk is dried was told today by S.M. Nielsen, manager of the Arcata plant of the Golden State Products Co., speaking before the Eureka Chamber of Commerce forum luncheon today.

In telling of the many uses and demands for dry milk, Nielsen pointed out that through its compactness and light weight it may be taken to the furthest parts of the earth....Bakers use the dry skimmed milk for making bread, the powdered milk being mixed dry with the flour....ice cream manufacturers use the dry skimmed milk, adding sweet butter to get the butter fat content....

HS (29 April 1926) Golden State Milk Company Will Expand, San Francisco—Announcement is made by Golden State Milk Products Company of a \$1,500,000 program of expansion which will extend its facilities directly to every dairyman and every consumer of dairy products in California.

This program of expansion has been undertaken because of the increasing demand for Golden State products not only in California but in other states in the Union, and for export as well.

The Golden State Milk Products Company has authorized a bond issue of \$1,500,000 of six per cent Serial Gold Bonds. The proceeds will be used to carry out this program of expansion.

"The Golden State Milk Products Company's plans are in keeping with the rapid growth and prosperity of California agriculture," said L.E.W. Pioda, Chairman of the Board of Directors in announcing the plan.

"Extending the services of the Company in additional dairy sections will mean the building of new plants. Simultaneously with the extension of production facilities, the sales and distribution branch of the business will be augmented. The Company now operates the largest fleet of delivery trucks in California for distribution of butter, cheese and eggs in most of the

larger centers in California. This distribution system will now be enlarged to reach every center of population in the state.

"Golden State Milk Products Company has been established in California for nearly a quarter of a century and now has plants and distributing branches in the following named California counties: Alameda, San Francisco Humboldt, Mendocino, Del Norte, Kings, Stanislaus, Santa Clara, Santa Cruz, San Luis Obispo, Merced, Los Angeles, Santa Barbara, Tulare, Ventura, San Diego and Imperial. And in the following states: Oregon, Washington, Utah, Texas, Illinois, Missouri, Nebraska, Georgia, Florida, South Carolina, Alabama, Massachusetts, New York.

"Golden State Milk Products Company is the largest milk products manufacturing organization west of the Rocky Mountains and serves many thousands of California dairymen. It manufactures and markets a large part of California's annual dairy production of \$125,000,000.

"Through the inventive genius of Golden State men the skim milk powder industry has been developed and extended until now this organization sells Golden State process milk powder in every state of the Union. It maintains a sales office in New York City, which supervises the eastern sales.

"The Golden State Company is also the largest exporter of butter in America. Butter from California cream, shipped through the ports of San Francisco and New York goes to 38 foreign countries mostly bordering on the Pacific.

"The new production and distributing facilities are expected to give additional impetus to the worldwide marketing of California's most popular products."

BLA (17 July 1926) According to Nels Jorgensen, manager of the United Creamery Association plant in Arcata, an up-to-date powdered milk plant will be erected in the rear of the present creamery; two-story building...[more]

BLA (13 Nov. 1926) Loleta—With the closing of the Libby, McNeill & Libby can factory, the girls who were employed there have been kept on and are now working in the main plant.

BLA (8 Jan. 1927) Golden State Milk Co. Merger Is Announced, San Francisco—An announcement was made yesterday by the Golden State Milk Products Co. of the merger of the well-known firm of Monotti-Larimer, manufacturers and distributors of butter and kindred dairy products with the Golden State Co. The merger will give the Golden State Company the output of three of the larger creameries of northern California as well as its distribution through its regular selling channels in California.

Under the terms of the merger, the Golden State Co. will now have the outputs of the Petaluma Co-operative Creamery, the Flower Creamery of Humboldt county and the plants of the Del Norte Milk Products Co. of Del Norte county. All three of these manufacturers have ranked for many years as producers of highest quality butter.

The firm of Monotti-Larimer is one of the oldest creamery organizations in California....The Golden State Co. is the largest company of its kind west of the Rocky Mountains. In addition to the manufacture of butter and cheese, it is the largest manufacturer of powdered skim milk in the world, a product that is sold internationally.

BLA (5 Feb. 1927) It is learned that the installation of an evaporator to condense skim milk now underway in the United Creameries plant at Arcata is progressing nicely. The evaporator

condenses skim milk which is then dried in a vacuum dryer, and is said to make a powder finer and more soluble than any other system in use. The capacity of the plant is about five tons daily. The new addition is being installed at an approximate cost of \$75,000 and is expected to be in full operation by the 15th of this month....

BLA (17 Dec. 1927) New Manager United Creamery in Arcata; Nels Jorgensen resigned

BLA (14 Jan. 1928) Jorgensen going to Ukiah to open creamery.

BLA (4 Feb. 1928) New Creamery Manager for United Creameries—Chris Christensen

HB (6 April 1928) Everything is arranged for the arrival of the Agricultural Demonstration train tomorrow. Seating capacity for 1000 has been arranged at Fortuna Park....

Fourteen cars make up the train, eleven of these are given entirely to livestock exhibits and household management. The other cars will be used to talk from and to give demonstrations.

The object of this train is to show ways of increasing farm produce and improving livestock....This is being brought to Humboldt through the cooperation of the University of California Agricultural Extension Service and the NWPRR Co. When the train first started, it was only to travel for two weeks, but the demand for it became so great that it was decided to extend the itinerary....25,000 people heard the addresses and saw exhibits in San Joaquin and Sacramento valleys.

BLA (7 April 1928) The Union states that a crew of workmen have been busy for some days at the Golden State milk plant in Arcata getting ready to pour the concrete foundation for the new dry milk unit. A large portion of the old building east of the tower has been torn out and a larger building will be erected in its place. In order to secure a footing for the supporting piers it was necessary to cut through the thick concrete floor, and a powerful air drill was used....It is expected the new unit will be turning out powdered milk in about three months.

BLA (23 June 1928) Consolidation is announced of the Golden State Milk Products Co. and the Los Angeles Creamery Co., creating in California one of the largest producing, manufacturing, and distributing dairy products organizations in the world.

BLA (3 Nov. 1928) The Grizzly Bluff Creamery Co. has filed for dissolution; incorporated in 1891 to do business in Alton.

FE (18 Jan. 1929) New Creamery Co. Files Its Articles of Incorporation—Copy of the articles of incorporation of the Humboldt Creamery Association, filed recently at Sacramento, has been received by Fred M. Kay, county clerk.

The company is incorporated for a period of 50 years and is organized for the purpose of engaging in the manufacturing and marketing of dairy products, to handle agricultural products, agricultural machinery, buy and sell real estate, and do other things connected with the production and marketing of dairy products. The association has no capital stock, and the voting power of all members is equal. Property rights, however, are proportioned on the basis of the contribution made to the working capital.

Directors of the corporation are as follows: John Hansen, Loleta; George Thomsen, Loleta; Hans Holgersen, Beatrice; Peter Laffranchi, Ferndale; Napoleon Gondola, Hydesville;

Chas. Giulieri, Ferndale; Antone Senestraro, Loleta; Antone Oliver, Grizzly Bluff; Joseph Sousa, Carlotta, Emil Hansen, Fortuna; and Ralph Jacobsen, Metropolitan.

It is expected that the work of building the new creamery plant in the Fernbridge section will be underway in the near future.

FE (22 March 1929) Ferndale Assn. Is Oldest Cow Testing Organization in U.S.—California leads the nation in the number of dairy cows under test, according to the summary of the cow testing association in the United States, active on January 1, 1929, just published by the U.S. Dept. of Agriculture. California leads also in the percentage of dairy cows under test....

California also has the distinction of having the oldest and the largest associations in the United States. The oldest is the Ferndale Association, which was organized in 1909. While it was not the first to be organized in the U.S., it is the oldest in point of continuous service at the present time....

[total number of cows under test in California is 63,618, a few hundred above Wisconsin]

FE (19 April 1929) Local Plant Is Canning Butter for Export Trade—Work was commenced at the Ferndale plant of the Golden State Milk Products Co. on the canning of 600,000 pounds of butter for the company's export trade. An extra crew of 14 men and women is at work on the canning, the work being under the supervision of Edward Rowbottom of San Francisco....The butter will be shipped to more than 35 foreign countries [list].

BLA (9 Nov. 1929) To Distribute Local Dairy Products—Emphasizing the importance of Humboldt county as a dairying center, contracts were signed Saturday for butter and canned milk produced in Humboldt county which will total well over a million dollars.

The principal parties involved in these huge contracts are the United Milk Products Co. of Loleta, the Valley Flower Co-operative Creamery Association of Ferndale and the MacMarr Stores, Limited, one of the largest chain grocery concerns in the United States. The MacMarr chain owns and operates the five Piggly Wiggly stores in Humboldt county as well as 370 Piggly Wiggly, MacMarr and Mutual stores in San Francisco and Oakland and 286 stores in L.A. and hundreds of other stores in eastern United States.

The contract with the United Milk Products Co. at Loleta calls for the entire output of the condensery and will total 100,000 cases of canned milk, packed under the MacMarr label.

The contract with the Valley Flower Co. calls for their entire output of butter with the exception of a small amount for their local trade and will total 1,500,000 pounds.

FE (3 Jan. 1930) From California Dairy Council....Prices received by California dairy farmers for butterfat were firm during eleven months in 1929, but in December fell below the five-year-average....The San Francisco yearly average wholesale price for butter, which is a barometer of dairy industry condition, was 46 cents per pound, one cent lower than in 1928. Early calculations indicate that entire receipts by California dairy farmers for milk and cream were about \$88 million. The dairy industry of the United States faces the new year with considerable amounts of butter, evaporated milk and milk powder in storage.

FE (10 Jan. 1930) Ferndale Testing Association Organizes for Year's Work.

FE (24 Jan. 1930) Fifty-nine dairymen of Humboldt county have been awarded certificates by the National Dairy Association testifying to the high production average reached by their herds. The minimum average allowed is 300 pounds of butterfat. This mark was greatly exceeded by several of the dairymen. [more]

FE (24 Jan. 1930) Dairy arithmetic from Humboldt County. Long article by L.H. Storgaard in Pacific Rural Press.

FE (31 Jan. 1930) Interesting Report Submitted by Committee of Dairy Association...long article, reports of subcommittees on accounting, sires, cow testing, dairy health, etc.

FE (7 Feb. 1930) Coppini's Jersey Make Wonderful Production Records...average production per cow for year was over 567 pounds. Breaks all records known to American Jersey Cattle Club.

FE (28 Feb. 1930) At a meeting of the Challenge Cream and Butter Association, one of the biggest co-operatives in the west, held recently in Los Angeles, four co-operative creameries whose applications were on file for membership in Challenge were voted upon and accepted. The new Challenge units are...The Humboldt Creamery Association, Fernbridge, Humboldt County, California.

FE (21 March 1930) Operations Begun at New Creamery; Finely-Equipped Plant at Fernbridge Receives First Milk—The new plant of the Humboldt Creamery Association at Fernbridge commenced operations last Monday. The plant is one of the finest in the state and many visitors have been on the scene since operations were begun.

Manager Peter Philipsen has been busily engaged in getting his crews organized and operations are now on a regular routine. A goodly amount of milk is being handled and Mr. Philipsen is very optimistic over the outlook for the new plant.

FE (21 March 1930) Operations Begin at New Creamery—The new plant of the Humboldt Creamery Association at Fernbridge commenced operations last Monday.

HS (2 April 1930) Arcata Dairy Herd Report; 60 herds, 1700 cows; 957 cows that were milking in March, averaged 27.6 pounds milk per day, containing 1.25 lbs. of fat, average test 45 percent.

HS (11 April 1930) Western Dairy Herd Captures High Yield Crown—Breaking all established records for average butterfat production by Jersey herds tested for the Herd Improvements Registry of the American Jersey Cattle Club, John Coppini's herd of 19 purebred Jersey cows at Ferndale, California yielded an average of 567.8 lbs. of butterfat, the equivalent of 709 lbs. of butter per cow during the 12 months of 1929.

FE (18 April 1930) Ad: Why Has the Price of Butter Dropped? Because of accumulated surpluses of all dairy products. If every farm family will use butter as a spread and in cooking and if one additional pound of butter per family per month will be consumed by all country folks, the present surplus will be used. Future surpluses will be prevented. Patronize your own product.

Help yourself to more butter. Ad paid for by Ferndale Bank, Russ-Williams Bank and Ferndale Enterprise. Eat More Butter Says M.D. Munn, President of National Dairy Council.

FE (25 April 1930) Canning Butter at Local Plant—One-half million pounds of butter is being canned at the Ferndale plant of the Golden State Milk Products Co. for the export trade. Hector Campbell of San Francisco is in charge of the canning operations which will be underway for several weeks yet. The canning of this amount of butter for export trade will be of considerable benefit to the dairy industry in removing it from the local market and will have a tendency to raise the price of butterfat.

FE (25 April 1930) Dairymen Plan Butter Campaign.

HS (28 April 1930) The Dairy Industry Needs Your Help—The low price of butterfat means a big loss to the dairymen and the community at large. Use more butter. Let Us Wipe Out the Dairy Surplus. If each person in the U.S. will eat an extra pat of butter per day for one month, the surplus will be consumed. Feature page with advertisements. Challenge Butter, Humboldt Creamery Association. Articles promoting butter consumption.

Join the Dairy Products Campaign. Buy more butter, instead of substitutes, protect your health and the Dairy industry of the U.S.

Advertisement: Eat More Butter and Buy Shock Absorbers, Verne Johnson.

FE (2 May 1930) Another Butter adv. Why Butter?

FE (9 May 1930) Butter is Real Economy, advertisement

FE (16 May 1930) Creameries buying butterfat: Golden State Milk Products Co., Humboldt Creamery Association, Valley Flower Co-operative and United Milk Products Co. of Loleta.

FE (16 May 1930) More campaign for butter consumption; cooking with butter make the flavor.

FE (4 July 1930) The Dairy Products Campaign Committee of the Humboldt County Dairymen's Association has received the welcome news that the California Dairy Council is watching the campaign to increase the use of dairy products here with deep interest and will take an active part in helping the local committee...raising money for campaign.

FE (25 July 1930) Golden State Milk Products Company Plans Re-Organization—Re-organization of Golden State Milk Products Co. is expected to be accomplished at a special meeting of stockholders in August. The plan involves the increase of number of shares authorized, change in the corporate name to Golden State Company, Ltd., and the ultimate taking over by the new creamery of all the properties held by subsidiaries of the existing corporation....Golden State Milk is listed on the S.F. stock exchange.

FE (8 Aug. 1930) Work commenced on construction of two-story warehouse, 32x90, for Valley Flower; work being done by Wm. J. Flowers and crew.

FE (22 Aug. 1930) J. Coppini Receives World Record Cow, Poet's Mabel Mowet.

FE (2 Jan. 1931) Davis—Dairy Industry in California Biggest in All Agriculture—G.E. Gordon, extension dairy specialist at University of California... “It is the largest in point of money return each year and in addition is the most widespread of all the agricultural industries in the state being of commercial importance in every county.... “

FE (6 Feb. 1931) California Dairy Council in Fight Against Colored Oleo—The California Dairy Council is making an active fight against the sale of colored oleomargarine and is calling upon this state’s representatives in Congress to aid in the battle for the passage of the Briham bill designed to end the unfair competition of the oleo interests. [more]

FE (6 March 1931) The Brigham bill, endorsed by the dairying interests of the country, was passed by the Senate and signed by the President. The bill provides for the payment of a tax on colored oleomargarine and will do much to protect the dairy industry against unfair competition. A hard fight had been put up by dairying interests all over the country for its passage.

FE (13 March 1931) Sacramento—The growth of the state’s dairy business has been steady and constant, particularly during the past ten years with Humboldt county keeping step with 24,975 cows valued at \$999,000....547,939 dairy cows in state, valued at \$21,266,242.

FE (3 April 1931) We Have a New Oleo Law—Brigham/Townsend Bill passed; uncolored oleo will be taxed at quarter cent per pound; colored oleo at 10 cents per pound.

FE (10 April 1931) Sacramento—Overproduction of milk byproducts, more especially skim milk, is causing the dairymen of California to seek a profitable outlet for such products. Two different uses for skim milk are suggested: manufacture of cottage cheese and pork production.

FE (17 April 1931) Davis—Milking Machine Sterilization is Studied by U.C.

FE (24 April 1931) Work was commenced on a contract for the manufacture and canning of 300,000 pounds of butter at the Golden State Milk Products Co. plant in Ferndale. A crew of six girls and eight men have been employed to do the work.

FE (1 May 1931) Problem Faced by Dairy Industry of State is Outlined, Berkeley--....this state is so closely tied up with the situation in other parts of the U.S. that dairymen are facing a somewhat critical situation, which all should cooperate to overcome. This opinion was delivered by Professor E.C. Voorhies, agricultural economist of the University of California College of Agriculture.

Professor Voorhies said [at dairy conference] “California cannot be detached from the United States in any consideration of the dairy industry. In turn, a view of the world situation must be obtained in order to understand fully present domestic conditions and to formulate future policies. It is this domestic situation which should command our chief attention this year....

In U.S....increase in number of dairy cows, more cows than necessary. “The demand for dairy products has fallen as a result of the present depression and surpluses go mostly into butter. This restriction on demand has fallen heavily upon the butter market with the result that butter prices have fallen most...followed by cheese.

In order to bring prices back part way at least, we must either 1. Increase consumption, or 2. reduce reductions [production?], or 3. Reduce production and increase consumption t the same time [more]

FE (22 May 1931) Creameries buying butterfat and skim mill...Golden State, Humboldt Creamery Association, Valley Flower Co-operative and United Milk Products Corp of Loleta.

FE (5 June 1931) Humboldt County Second in 1930 Butter Production, 7,230,713 pounds; Fresno first.

FE (10 July 1931) Consumption of oleo has fallen off sharply since the manufacturers must pay a tax for any color-added; consumption of butter has jumped.

FE (7 Aug. 1931) Humboldt County Dairymen's Association support Board of Supervisors stand to limit the activities and expenses of County Planning Commission; recommends Board refuse to include money for Commission except what is required by law.

FE (38 Aug. 1931) A. Jensen of L.A. on visit to Ferndale.

FE (30 Oct. 1931) At the luncheon meeting of the Community Club, Sid Nielsen, Ferndale, and Arcata manager for Golden State Co., Ltd., told of the cause of the closing of the Ferndale dry milk plant again this winter while the Arcata plant is again kept in operation. Mr. Nielsen stated that it has been found more economical to haul the milk from Ferndale to Arcata and to keep the Arcata plant running, on account of the economies of cheaper fuel, transportation and other items entering into the operation of the plant.

He stated that his company is anxious to co-operate with the people of Ferndale, but that under present creamery conditions in this valley, it has been found necessary to operate with every possible economy.

FE (8 Jan. 1932) Humboldt County Has 24,780 Dairy Cows, Sacramento—California, it seems, is developing a bovine aristocracy. That is, there are fewer dairy cows in the state this year, but the ones that are left are getting "better and better."

Records of the State Board of Equalization show that assessment rolls listed 532,360 dairy cow in this state this year as compared to 547,939 milk producers in 1930.

Of the state total Humboldt county is credited with 24,780 dairy cows as compared to 24,975 in 1930. The assessed value of this year's herds is placed at \$743,400....

HS (30 Jan 1932) Adv. Eat More Butter; Back Your Local Industries; Eat Challenge Butter; Made from Humboldt Products at Fernbridge; Humboldt Creamery Ass'n; Owned and Operated by Humboldt County Dairymen.

HS (20 Feb. 1932) New Equipment Installed at Loleta Plant—Extensive new equipment is now being installed at the Loleta plant of the United Milk Products Corporation of California at a considerable expenditure.

Two boilers are being added to the steam power plant and this work is under the direction of Lyn Vietor of the Eureka Boiler and Steel Foundry Works, which company constructed this equipment through complete facilities available at their local plant.

Installation work is being rushed in preparation for the approaching season of heavy production.

Chief among the milk products of the Loleta condensery is Tea Cup Brand evaporated milk, a true Humboldt product from "cow to can." Tea Cup Brand evaporated milk has been introduced recently in Humboldt County.

The Loleta plant of the United Milk Products Corporation of California is the largest condensery in the Redwood Empire.

HS (4 March 1932) Loleta ranchers will experience one of the greatest lettuce seasons in the history of the crop in this county during the coming summer, if plans laid last night at a meeting of growers and shippers materialize. The meeting was held at Dickson's hall in Loleta with nearly 100 ranchers and business men present. [more]

HS (26 March 1932) Golden State Company Names New Field Head, photo—The appointment of Richard J. Werner of San Jose as field manager of the Golden State Company, Ltd., was revealed today by C.E. Gray, president and chairman of the board. Werner succeeds Dr. J.J. Frey who recently became general sales manager.

Werner is known throughout California in the field of agricultural education....Werner was born in Wisconsin, reared on a dairy and alfalfa farm near Manteca, and has a BS in agricultural chemistry from Oregon State College in 1917. [served overseas during World War; returned to become principal of Esparto high school; then went with State Department of Education; resigned to join staff of Golden State Company, Ltd.....]

HS (7 April 1932) The regular quarterly meeting of the creamery operators was held yesterday....representatives: Golden State Co., Ltd., S.M. Nielsen, Arcata and George Ure, Ferndale; United Creameries Association, J.B. Lewis, manager and Chris Carr, a director; Humboldt Creamery Assoc., Fernbridge, Hans Holgersen of Beatrice, president of board of directors; Valley Flower Cooperative Creamery, Ferndale, Robert H. Flowers, secretary and director, Antone Rasmussen, Sumner Damon, John Brazil and Joe Sousa; United Milk Products Corporation, Loleta, Ralph Luick.

FE (4 Nov. 1932) Adv. The Ferndale Jersey Herd; Founded in 1906; Motto: Production is Paramount; Good Conformation Desirable; J.W. Coppini, Owner. John E. Regli, Herdsman. [text]

FE (2 Dec. 1932) Golden State Receives Large Butter Order—[canning for foreign markets; to fill orders will need additional cream brought to Ferndale from Arcata; still no mention of Golden State at Loleta]

FE (28 April 1933) Golden State Ships Large Order of Dry Skim Milk—This week the Golden State Co., Ltd., shipped out the largest single carload of skim milk ever made from the Ferndale plant. The carload was made up of 330 barrels of skim milk powder and was destined for Chicago. The net weight was 66,000 pounds and represented the solids from nearly 600,000

pounds of skim milk. This is equivalent to the production of 3000 cows for a ten-day period. Sales of dry skim milk have increased yearly and the demand is very active at this time.

FE (28 April 1933) Humboldt Dairies Help California to Lead in Production, Sacramento—Humboldt county dairies produced 6,798,863 pounds of milk fat last year....

HS (2 May 1933) Arcata Herd Report. The Arcata Dairy Herd Improvement Association tested 1350 cows in April; averaged 31.7 lbs. of milk per day, containing 1.37 lbs of butterfat, average test 4.3 percent; highest herd of 18 cows averaged 45.7 lbs milk with 2.09 lbs. of butterfat; average test 4.5 percent.

HS (13 May 1933) Klamath herd testing for April, 927 cows; average butterfat per cow 38.68 lbs. average milk per cow. 732 lbs.

HS (3 June 1933) Arcata Dairy Improvement Association Report for May 1627 cows; 30.1 lbs. average milk per day; 1.35 lbs. butterfat; average test 4.4 percent.

FE (28 July 1933) Dairymen's Picnic Was Huge Success--...thanked business houses including: at Loleta, United Milk Products Co.; Fernbridge, Challenge Creamery Co.; Ferndale, Valley Flower Creamery and Golden State Co., Ltd.,

FE (18 Aug. 1933) Dairymen Receive Substantial Increase for July Butterfat....Golden State Co. paid 30 cents for butter fat and 18 cents for skim milk; Valley Flower 27½ cents for butter fat and 9 cents for skim milk; Loleta paid 31½ cents for butter fat and 9 cents for skim; Humboldt Creamery at Ferndale, 30 cents for butter fat, when delivered at creamery and 28½ cents if collected by creamery trucks.

FE (22 Sept. 1933) Butter Fat payments....Golden State at both here and Arcata; United at Loleta; Valley Flower and Humboldt Creamery. [this indicates that United was still managing at Loleta, Golden State not yet]

BLA (16 Dec. 1933) Extensive improvements are being made by the Western Condensing Company and the Valley Flower Creamery Co. at their plant north of Ferndale. A large water tank of 20,000 gallon capacity is being installed in a 35-foot tower. Also a new 350 horsepower boiler will replace smaller one.

BLA (3 Feb. 1934) Working without state or federal aid, the Humboldt dairy industry has, during the month of January, conducted the most intensive drive of tubercular testing since dairying became a major industry in the county.

From Jan. 1 through 30, more than 3,500 head of dairy cattle have been tested by five veterinarians of the county....This figure represents a total of approximately 80 herds, the majority of which are in the Eel river valley. Aged herds are running as high as 50% reactors on average, but replacement stock is relatively clean....

"Testing must be accompanied with segregation of the reactors from the clean stock with properly directed efforts to clean up the old conditions which brought on diseased cattle," declared Dr. W.J. Lembke....

FE (16 Feb. 1934) Valley Flower Creamery Makes Impressive Showing—The many members of the Valley Flower Cooperative Creamery Association held their annual meeting and banquet Monday at the Danish Hall....

HS (22 March 1934) Golden State Will Operate Loleta Plant—Announcement has been made by the Golden State Company, Ltd., that the concern has consummated an arrangement with the United Milk Products Corporation of California whereby the former company will operate the Loleta plant of the latter firm under lease beginning April 1.

Increasing demand for Golden State dairy products was given as the reason for the move. It was stated that the present brands marketed by the United plant will be continued on the market in addition to the production used to increase the supply of the Golden State products.

Ralph Luick, manager and field man for the plant, is being retained in that capacity under the new arrangement. It was also indicated that there are to be no changes in the present operating and sales staffs. Both organizations involved in the negotiations are pioneer dairy plants in this field.

HT (22 March 1934) Golden State Leases United Loleta Plant; front page.

FE (23 March 1934) Adv. Tea Cup Milk [picture of can] Packed within a few hours after milking time. You've seen the fine herds grazing in the splendid pastures throughout the valley. "Tea Cup" Evaporated assures you of milk freshly packed from milk produced here. Made In Humboldt. United Milk Products Corporation of California.

BLA (24 March 1934) Golden State Co. Leases Loleta Plant [pretty much the same as HS, except added sentence at end: "The first Golden State plant was opened in Ferndale nearly 30 years ago."]

FE (8 June 1934) Jersey Expert to Speak at Loleta....The world's greatest living or dead, long-distance butter-fat producing Jersey cow, over all breeds, and credited with a total of 8230 pounds of butter fat is owned by Mr. Seidell of Arcata, according to the Agricultural Extension Service, University of California.

FE (24 Aug. 1934) Coppini Jersey Herd Holds World's Production Records....Noble Sayda Palo was twice the highest living Jersey for lifetime production and Poet's Mabel is the only Jersey cow to qualify for five medals of merit...photos and advertisement for Coppini Dairy.

HT (4 Dec. 1934) Golden State Head Predicts Price Increase; 125 Del Norte Dairymen Hold Annual Session, Crescent City—L.H. Wilson, president of the Golden State Company, Ltd., in a talk here today before 125 Del Norte dairymen, predicted higher prices soon on dairy products....

FE (21 Dec. 1934) Adv. Merry Xmas...Golden State Company, Ltd., Dairy Products, A California Institution.

FE (4 Jan. 1935) First Creamery in California Organized Here....According to minute books loaned to the Ferndale Enterprise by F.G. Williams, the Humboldt Creamery Co., organized

Nov. 29, 1889, probably ranks as the first organization of its kind in California. The organization's incorporation papers were signed by W.C. Hendricks, the Secretary of State.

Stockholders present at the first meeting were: J.A. Russ, W.N. Russ, John Stewart, N. Hurlbutt, C.A. Doe, P. Calanchini, S.H. Paine and F.G. Williams.... J.A. Russ elected president; N. Hurlbutt, vice-president; F.G. William, treasurer; and S.H. Paine, secretary-manager. The company continued in business until June 26, 1922, when the real estate and assets were sold and the company dissolved.

During the early existence of the creamery, whole milk was bought by 100 pound lots and there were no Babcock separators to determine whether the creamery was buying milk, milk with some water in it, or water with some milk in it for coloring. Practically all of the butter made was marketed in San Francisco at about 10 cents a pound and was shipped from Port Kenyon.

It is interesting to note that in 1896, Pete Philipsen, now manager of the Humboldt Creamery at Fernbridge, Russ-Sanders & Co., and F. Hanley bid on leasing the plant....

AU (7 Dec. 1934) Half page adv. The Dairy Cow's Gift to Humanity, Pure, Wholesome Butter. Ask your grocer for United Brand, Sweet Cream Pasteurized Butter. "There is No Substitute for Butter" United Creameries Association, owned and controlled by Dairymen, Arcata, California. Sketch of cow.

HS (15 Jan. 1935) The Golden State Co., Ltd., Loleta, has been awarded a contract to supply evaporated milk to the federal government. The contract calls for delivery of 64,000 pounds of the milk product, consisting of 14.5 ounce cans, unsweetened. The awards were made by Harry L. Hopkins, federal relief administrator.

FE (24 May 1935) Humboldt Creamery Association, Fernbridge, Peter Philipsen, Manager—Perhaps one of the most unusual stories of commercial successes in Humboldt County concerns the Humboldt Creamery at Fernbridge. A few years ago a group of dairymen believed there was an opening for a cooperatively owned and operated creamery in this section. Their ideas of control, marketing and production gained favor and on January 9, 1929, they formed the Humboldt Creamery Association, bought property at the northeast end of Fernbridge and by March 16th of the same year had their own creamery in operation. Since that time the Humboldt Creamery has earned state wide honors and is one of the largest butter manufacturers in the state.

The original board of directors was composed of Hans Holgersen, president; Antone Oliver, N. Gondola, P. Laffranchi, Chas. Giulieir, Ralph Jacobsen, John Hansen, Emil Hansen, George Thomsen, Joseph Sousa and Eugene Biondini. They selected as manager, Peter Philipsen, a man who had been intimately connected with the creamery business from its earliest inception in Humboldt, in fact, one who in October 1934, celebrated his fiftieth year of active creamery work, beginning as a youngster in Denmark. Nick Mickelsen was appointed to the important post of buttermaker and it is to these two men who are still actively engaged in the business that a great deal of the credit for the success of the business must be given. Serving nearly three hundred patrons from Holmes in southern Humboldt to Elk River in central Humboldt and through the entire Eel River valley, the Humboldt Creamery has made an enviable reputation. In addition they have won such high honors as gold medals for the excellence of their butter in the California State Fair in 1933 and 1934 and at the Los Angeles County Fair in 1932, 1933, and 1934.

The entire production of butter is marketed by the Challenge Cream and Butter Association of which organization the Humboldt Creamery is one of the outstanding producers of over twenty main creameries and a dozen branch creameries in California, Arizona, Utah, Idaho, Colorado, Wyoming and Nevada. The Humboldt Creamery has reached close to the top of this vast organization in production and is the only plant in the organization that is shipping all 93 score butter month after month.

The success of the Humboldt Creamery is comparable to the success and expansion of the Challenge Association of which the local creamery forms an important unit. In 1910 the Challenge organization formed to market the products of some 400 Los Angeles dairymen and from that beginning has become one of the largest non-profit cooperative marketing organizations. Producing units comprising its total membership are now found throughout the finest dairy districts of the seven Pacific Slope States. At present the Fernbridge creamery is represented at the Challenge Association's quarterly meetings by Nick Hansen, Hans Holgersen and John Nunes. Three member of each unit form the control of the Challenge Association.

The management and employees as well as the patrons of the Humboldt Creamery Association take a justifiable pride in their association for accomplishments and its future and the spirit of cooperation is certainly exemplified by all concerned.

The present officers and board of directors are as follows: Peter Philipsen, manager; Nick Hansen, president; Hans Holgersen, vice-president; C.S. Rasmussen, secretary; Joseph Walker, John Nunes, Henry Biasca, N. Gondola, A. Oliver and Andrew Petersen.

FE (20 Sept. 1935) Local Creamery Concern Celebrates 30th Anniversary—This month marks the 30th anniversary of the Golden State Co., Ltd., one of the largest manufacturers and distributors of milk products in the west. Three decades ago a comparatively small organization known as the Central Creamery Co. was formed here. Today that same organization, now known as the Golden State Co., Ltd., provides not only a great portion of California residents but many of the residents of other states and foreign countries with the finest of manufacture dairy products.

From a small number of men employed here at the inception of the enterprise, the employees of the company have increased to an average of 2500. Instead of the original plant in Ferndale, the company now operates about fifty. The original number of stockholders has jumped from a handful to 3,800, 1,150 of whom are employees of the company, 105 of the employees are located in the Humboldt plants with an annual payroll of \$102,000.

The Humboldt plants purchase \$800,000 worth of raw milk and spend each year \$185,000 on supplies, fuel, gasoline, etc., \$4,600 annually in county taxes. Throughout California there are 6000 dairies that ship milk and cream to the Golden State.

1905 Central Creamery incorporated

1906 Eureka branch established

1910 San Francisco branch

L.A. branch soon followed.....

Orick plant began cheese making in 1917 with A.D. Oliver in charge

Arcata branch first at Minor plant and moved later to new building in 1919

Alton plant built 1919

[extensive history given regarding products, sweet cream butter, powdered milk, others]

FE (7 Feb. 1936) Valley Flower Celebrates 23rd Anniversary.

FE (14 Feb. 1936) Humboldt Creamery Association Holds Annual Meeting....Mr. C.W. Hilbert, general manager of the Challenge Cream and Butter Association of L.A. and Mr. Fred Wolford, manager of the S.F. branch of the Challenge, also attended and addressed the meeting....On the Challenge Board were elected Nick Hansen, C.S. Rasmussen and Peter Philipsen to represent the Association at the Challenge quarterly meeting for 1936.

FE (3 July 1936) Dairymen to Picnic in Loleta.

FE (24 July 1936) The regular meeting of the directors of the Challenge Creamery and Butter Association was held in Eureka July 16-18. Big to do...covers four western states, Calif. Idaho, Colorado and Wyoming; large cooperative marketing organization; adopted two new units to Challenge group; one of the leading distributors of dairy products of cooperative dairymen.

FE (31 July 1936) Celebrating the half century of the Humboldt County Dairymen's Association, over 2000 people from all parts of Humboldt gathered at the Loleta park last Sunday; dance, speeches, lunch, races.

BLA (6 March 1937) New Creamery Plant Planned for Arcata; several acres near Arcata railroad depot.

BLA (5 June 1937) United Creamery Association Advertisement—It is interesting to note that as early as 1901 there were 27 creameries in Humboldt county, nearly all of them co-operative owned by the dairymen and operated for their benefit. In the main, they all rendered satisfactory service, while butter from Humboldt county was extremely popular with San Francisco consumers.

Of this original group of 27 creameries, the United Creameries at Arcata is today's oldest survivor. To what untimely death did all of them succumb? Why did not the United also die? Briefly, the little Humboldt co-operatives could not withstand the assault of large corporate creameries. One by one they fell, were bought up and closed or converted into skimming stations.

The 27 small units, each independent of its neighbor, helped support about 30 commission houses in San Francisco. Now, one backward glance at the circumstances existing in that day points to the fact that had those creameries worked more closely together; had there been fewer plants in the area served; had some remainder improved; had all co-operated in producing higher quality, in purchasing supplies and marketing under a common, well-advertised brand, the story would have been a far different one. Undoubtedly the reasons for the survival of the United were the larger volume, the unselfish support in emergencies tendered by its leaders, together with the constant loyalty of its members....

A member of Challenge; Owned by Dairymen.

BLA (3 July 1937) July 1st the Western Refrigerating Company creamery opened its plant in Arcata, beginning operations under the direction of the plant manager, A.D. Oliver. The organization is a subsidiary of Nye Nissen, Inc....The new plant is situated on 10th Street in Arcata and covers an area approximately 150 feet square; up to date and full crew....Oliver was formerly employed by the Golden State Creamery in Orick....

FE (20 Aug. 1937) Humboldt County Known as State Cradle of Dairying, from *California Milk News*, 5 Aug. 1937.

...Humboldt is one of the few California counties where a third generation of dairymen cultivate the original farms. Rainfall is plentiful and the grass grows tall like corn in Iowa. The early settlers began dairying because of the grass. Their sons and grandsons kept it up. There are lots of Scandinavian names on the farm payroll of every Humboldt creamery....well known dairy folk, Ralph Wanzer, manager for Libby, McNeill Libby Condensery [long article but microfilm difficult to read]

FE (4 Feb. 1938) Grizzly Bluff Creamery to be razed; history given.

FE (25 Feb. 1938) Dairying in Humboldt Eighty Years Ago [article from *Pacific Dairy Review* Feb. 1938 by Walter M. Branstetter, former resident, now with California State Dept. of Agriculture; grandmother settled in Humboldt County in 1850s; father W.G. Branstetter was manager of old Capital Creamery in Ferndale 30 years ago; writer wrapped butter for father when he was ten years old]

Eel River valley is now a level, flat area with no brush or trees. The first settlers, who came there, tell a different story. The country at that time was a wilderness of spruce trees, berry brush—black, thimble and salmon—absolutely impenetrable, except for the elk trails along the ridges. The present main street of Ferndale, the roads east and north of town, and many other roads were the original elk trails.

My grandmother, who moved there in 1854, settled on or about the Chapin ranch west of Ferndale. They stayed there for several years, but finally had to leave because of the climate. The brush caused the climate to be foggier than it is now. At that time the fog would come down like rain every week in summer, making it impossible to cure hay. The horses all had the "heaves" from the moldy hay; peas and other crops would not ripen, but kept on growing until the next winter. So the folks moved to the hill ranch near Cape Mendocino and began dairying, making the butter there and hauling it down the beach to Centerville with six-mule teams, then shipping it to San Francisco from Hookton, near Table Bluff.

The cattle at that time were the shorthorn or "Durham" range stock. The milk was set in pans to separate, skimmed by hand at the end of 24 hours and the butter churned in a hand-powered churn. About 25 years ago I went to the ranch and saw the old churn, about 30 feet long, square, made of 18-inch redwood with a crank on either end for man power. Later mule power was used, and I can faintly remember the old mule going around in a circle on the old Samuels ranch, now the John Coppini ranch.

The butter was put in alder kegs and shipped to San Francisco in the fall when the roads had dried out. Under present scoring methods, it would probably have been called fourth grade or lower, but at that time, it was considered good butter.

Things that could be raised on the farm were plentiful and cheap, but "store" or "boughten" things were scarce, almost non-existent....

About 1870 the Danes came to that country, and as my grandmother told me, quoting her words, "They taught us how to dairy and as a result were unpopular with some of the old-timers for a number of years." Not logical but human nature.

About this time, dairying started in the valley. First, the trees were cut down and the brush cut with brush hooks, an implement something like an axe with a hooked end, then burned.

The logs would not burn very well, requiring several years of turning to finish the job. Then crops were planted between the stumps, the stumps burned out and the roots, some 18 inches in diameter and just under the surface, pulled with block and tackle, a derrick on skids, and horse power, piled and burned. Then the land was plowed again, more roots pulled out and was finally ready for pasture....

Later the farmers opened creameries. The Pioneer, north of Ferndale, was the first and was soon followed by others. These continued until about 1904, each making 600 to 900 pounds of butter a day, when the California Central Creameries came into the field and bought most of them out. The old Capital Creamery and a few others continued in business until their plants wore out, and then they, too, gave up the ghost and followed the lead of the others.

The small creameries sold through San Francisco commission merchants under their individual names. The commission merchants traded on their names, wrapping other butter in their wrappers. At one time, the manager of the Grizzly Bluff Creamery came to San Francisco and found a wholesaler ripping the wrappers from a lot of Capital Creamery butter and putting Grizzly Bluff Wrappers on it because it was off flavor...

All the creameries at that time had hog pens, where the skimmed milk was either pumped or hauled to fatten the hogs. It was always a problem to find a place for the hog pen where the neighbors to the south and east would not object....

About 1904....pasteurizing and casein as a by product were introduced into that country. In those days the dairyman would take home raw milk enough to feed his calves and to this practice may be attributed the large percentage of tubercular dairy cattle present in Humboldt dairies when testing was begun....

FE (17 Feb. 1939) Valley Flower Creamery Shows Quarter Century Growth—Sound and steady business growth over the 25 years of its existence was apparent in the annual reports presented at the yearly meeting of stockholders of the Valley Flower Co-operative Creamery held at the Danish Hall Monday morning. The year 1938 showed an increase of 26,800 pounds of butterfat over that of 1937....

FE (24 Feb. 1939) Humboldt Creamery Report Shows Great Progress—Another outstanding example of the soundness of the dairy industry in this section was evident in the annual reports of the Humboldt Creamery Association of Ferndale made at the Association's shareholders meeting in Fortuna last Thursday. At the morning session, it was disclosed that the Association is clear of debt, has a \$200,000 plant at Fernbridge, and that a bonus of one and a quarter center per pound of butterfat delivered to the creamery in 1938 was being paid to patrons.

Adv. Humboldt Creamery Association, Fernbridge Operating Statement for 1938.

Total sales \$569,188.36

Less Total Coast \$121,984.24

Balance \$447,204.12

Less Administration and selling expenses \$29,403.44

Balance Available for distribution \$417,800.68

Paid producers in monthly settlement \$399,745.38

Net retain, credited to producers, 1.35 cents per pound \$18,055.30

For Goodness Sake, Use Challenge Butter. Peter Philipsen, Manager

BLA (4 March 1939) Obit Peter Philipsen, born Denmark in 1869; came to U.S. 52 years ago; learned creamery business in Denmark. Work first at Atkinson creamery at Alton; 1889 became manager of Hydesville Creamery; then Williams Creamery at Grizzly Bluff; next built Sunset Creamery at Loleta; in 1902 he married Ellen Svendsen, Ferndale; same year he became manager of Eclipse Creamery at Salmon Creek; after number of years there, he went back to Sunset until it was purchased by Libby, McNeill, and Libby; moved to Arcata to manage United Creameries until 1929, when he moved to Fortuna and became active in organizing the Humboldt Creamery Association at Fernbridge. survived by wife, daughter Mrs. Luella Davis; son Clyde; five grandchildren; three sister and two brothers in Denmark; burial Table Bluff cemetery.

HS (28 March 1939) Golden State Plant Launches Canning Work, Loleta—Canning operations for the 1939 season were started recently at the Loleta plant of the Golden State Co., Ltd. The milk supply has increased rapidly on the Eel river valley dairies and the creamery is now operating two shifts daily. It is expected that a capacity output of 1000 cases a day will soon be reached. Much of the output of the plant is sold locally, considered in itself a fine recommendation since Humboldt buyers are considered highly critical in their choice of dairy products. The demand for the Loleta product is attributed to the richness and fine flavor of the milk produced on Humboldt dairy farms and to the promptness with which the evaporated milk is delivered to the grocers.

In addition to supply the local markets, the Loleta plant makes shipments to several foreign lands. Included in the list are Alaska, Hawaii, Philippine Island, Puerto Rico, Arabia and countries in Central and South America.

Construction work is progressing steadily on the new evaporator and powdered milk plant and the equipment will soon be ready for operation.

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FE (23 June 1939) Random Thoughts—The Golden State Company's plant at Loleta has a good example of how to make an ordinary utility fence ornamental. The roses that are blooming along the length of the fence now make the place look like a park rather than a factory.

FE (20 Oct. 1939) Valley Flower Butter Wins National Honor...2nd place with score of 95% at Pacific International Livestock Exposition at Portland; 1st place scored 96%.

FE (12 April 1940) Photo: California Central Creameries Truck No. 1 as pictured on its initial trip here in 1914. The first truck of its kind in the United States. Photo: The most modern of milk

truck. No. 2411, the latest addition to the Golden State Company's fleet in this city. This truck transverses the route of the old C.C.C. No. 1 and many more miles of Humboldt highways.

Transportation of Milk by Tank Truck Originated Here—Being first in the introduction of valuable innovations in the dairy industry has become common place in Ferndale.

Manufacture of dry milk on a commercial scale; the wrapping of small, handy cubes of butter, the establishment of the first centralized creamery, the organization of dairy improvement associations are among the numerous original ideas first developed and put in practice in this section. So great has been the influence of local pioneer dairy and creamery men upon the dairy industry of the nation that few, if any, localities can boast of such a record. Now another claim to fame is laid upon Ferndale's doorsteps. Recent transportation research brings to light the long overlooked fact that the first tank truck transportation of milk occurred in Ferndale.

According to the "A.Q." quarterly publication of the Dairy Industries Supply Association and to the DeLaval Handbook, the first tank truck to haul milk in the U.S. went into operation here in 1914. [history given of milk transportation dating back to 1829 in New England] Wagons then trucks...All of these truck shipments were of milk in cans and it was not until 1914 that trucks were equipped to handle milk in tanks. In that year, the California Central Creameries of this city equipped a Pierce Arrow truck with a 1200 gallon tank and hauled milk from the Ferndale Creamery plant at Centerville to their plant in Ferndale. The tank was made by the Jensen Creamery Machinery Co. from heavily tinned copper and covered with pine staves for insulation. The tank was removable so that between milk hauls, the truck could be used for general freight, manufactured products, or fuel oil.

In those days, the road to Ferndale was not paved and there was a steep hill at the Ballou Ford crossing on Salt River which added to the difficulties of early milk transportation in the valley. Several more Pierce Arrow trucks and tanks were added to the fleet, the trucks having since been retired while the tanks still find occasional service.

Today tank truck transportation of fluid milk is a far cry from the unwieldy original truck of 26 years ago. Scientifically-designed units now move the milk swifly and safely to any destination. An example of the modern method of milk transportation is embodied in the latest addition to the Golden State Company, once the California Central Creameries, fleet in use here at present. The new unit is exclusively for milk and consists of a 3400-gallon stainless steel tank permanently mounted on a Trail-mobile, semi trailer and drawn by an Autocar truck. The unit has a top operating speed of 45 miles per hour with a pay load of nearly 30,000 pounds of milk. It is equipped with every modern device for safe and economical operating, including two separate systems of service brakes....The new tank is elliptical in shape giving a mild streamline effect, and is insulated with two inches of cork and all covered with sheet iron. Like the old tanks, the new one was manufactured by the Jensen Creamery Machinery Co. of Oakland....

FE (5 July 1940) New Milk Products Introduced by Loleta Golden State Plant—A new use for Humboldt county dairy products was announced recently by officials of the Golden State Co., Ltd. in San Francisco.

After many months of experimental work by the Research Laboratories of this company, a new product has been developed which is expected to increase both the consumption of dairy products and the market possibilities. This new product makes ice cream for home freezing simple and will be sold under the trade name, "Frizz." It will be marketed in a special can, one portion of which will contain cream and the other portion will contain sugar, flavoring and milk

solids, processed to give the entire mixture superior whipping properties. The method of manufacture is protected by exclusive patents owned by Golden State Company.

The Golden State plant at Loleta has been chosen as the place of manufacture for this new product. Modern equipment and processes have been installed at this plant, making it possible to produce 40,000 cans of the new product per day, which is equivalent to 40,000 quarts of ice cream. Shipments of the first commercial production of the new product have already been made from Loleta; one shipment going to Chicago and another to Los Angeles. Analysis of these two markets alone forecasts a sale of at least two million cans of the new product during the remainder of 1940. Plans are underway to distribute this product throughout the United States, which will provide an estimated market of approximately 40 million packages annually. Choice of the Loleta plant as the original source of supply for this national market is a tribute to the superior quality of Humboldt county dairy products.

The introduction and manufacture of this new product is but part of a long-range plan of the Golden State Co. to increase usage and value of California's dairy products. Golden State Co. has been for years a leader in the development of new and different uses for milk products and past achievements have demonstrated that these new uses increase the return to California's thousands of dairy farmers. In keeping with this long-range plan for developing new uses for dairy products, the Golden State Co. has recently enlarged and increased the facilities of its Research Laboratory in San Francisco. Experiments conducted in this laboratory in the dehydration of milk have led to new methods of concentrating many food products. Patented processes in this field have already been licensed to a national food concern for use in condensing and concentrating vegetable essences. A similar process has been licensed to a leading domestic company for preparing corn syrup in a dry, powdered form.

FE (6 Sept. 1940) Valley Flower Butter Wins Gold Medal at Calif. State Fair in Sacramento.
FE (20 Sept. 1940) Valley Flower Creamery Wins Another Honor...L.A. Fair.

FE (3 Jan. 1941) Golden State Employees Honored by Company—Members of the Golden State Company, Ltd. of this county who have served for a quarter of a century or more were the honored guests at a banquet of the company at Scotia last night...3 from Ferndale; one from Arcata.

FE (24 Jan. 1941) Approximately 100 dairymen gathered at the Spruce Point Grange hall Sunday to decide whether to adopt the voluntary or legislative method for the collection of funds for the National Promotion Plan and the voluntary plan was adopted....

FE (21 Feb. 1941) Second Shipment of Humboldt Milk off to Europe—For the second time in a month, a shipment of four carloads of powdered whole milk from the dairies of Humboldt is en route to an unknown destination for the Red Cross. The first shipment also to an "unknown destination" arrived safely in Cadiz, Spain, where it was distributed by truck through Spain [to] an unoccupied France. Yesterday's shipment is, no doubt, destined to travel to the war-stricken areas.

The milk is processed by the Golden State Co., Ltd. at their plants here and shipped by them. From each shipment 200,000 persons are expected to receive one-half pint of milk daily for 30 days.

FE (28 Feb. 1941) National Records Again Won by Coppini Jersey Herd

FE (7 March 1941) Article and photos about dairying on Cock Robin Island; photos of unloading milk cans from boat.

FE (21 March 1941) Dairying Leads in First Annual County Crop Report....dairying produced the greatest return for the county with a total of nearly three million dollars.

FE (28 March 1941) "Silken Girl" Given Production Record—"Silken Girl," of the Leo Coppini herd was this week acknowledged the greatest living producer among all Jersey cows.

FE (6 June 1941) Milk Maid Contest to be Held Here June 14th—The milking contest between the "milk maids" of this valley as a part of June Dairy month program will be held in this city on June 14th. Guernsey cows will be furnished the contestants by the Humboldt Guernsey Association.

FE (20 June 1941) Lorena Lucchini Wins Local Milking Contest, 13 pounds of milk.

FE (20 June 1941) Creamery Prices Set Eleven Year High. May butterfat brought local dairymen 41 ½ cents and skim milk 33 center, the highest prices paid for the May product since 1929, when the creameries paid 51 cents straight for butterfat including skim milk.

FE (20 June 1941) Milk and Dairy Products Are Defense Keystones—Milk and dairy products are keystones of the new defense nutrition program and United States soldiers are getting a daily ration of fluid milk, according to the National Dairy Council. At all the big army cantonments, the soldiers have fresh milk, butter, cheese and ice cream....

In addition for greater use of milk by soldiers, the National Dairy Council has aided in encouraging wider use of milk by the workers in defense industries. It has been shown that daily use of milk in the diet plus between-meal consumption of milk and other dairy products is a principal factor in helping to increase the physical well being of defense industry workers.

FE (27 June 1941) Local Dairy Industry To Be Publicized by KSFO....Ferndale's dairy industry will be the subject of a half-hour broadcast over radio KSFO in San Francisco next Monday. The broadcast is sponsored by the Redwood Empire Association....interviewed Leo Coppini. Preceding the interviews and story on the barn, Trow Harper will review the dairy industry of Humboldt beginning with the first cow brought to Humboldt by Captain Wasgatt in 1850. The commentators also visited the Golden State Creamery in this city where they obtained information on the process of canning butter....

FE (27 June 1941) Government Reform Demanded by Farm Leaders. Adv. Make America Strong by Making Americans Stronger. The Month of June has been dedicated by the Dairy Industry to promote the use of milk and its Food Products....The Humboldt County Dairy Industry.

FE (12 Sept. 1941) Coincident with the local movement to obtain deferment of dairy workers subject to selective service, a letter concerning the subject was received here this week from Sam

H. Greene, manager of the California Dairy Council written the past month...both the Eel River Grange and the Humboldt County Dairymen's Association had passed resolutions asking that the government classify certain dairy workers as necessary to defense industries and not subject to selective service.

Green's letter...I have visited Selective Service headquarters and obtained the following information.

"To the greatest extent possible, the Selective Service System gives very careful consideration to the cases of workers apparently needed for production of the foods vital to defense, so that the industries producing food for defense will have an adequate supply of labor.

"Dairy Products are included in the list of foods that are vital to Defense.

"Nevertheless dairy workers ARE NOT deferred as a class...."

FE (19 Sept. 1941) Unions Give Ultimatum to County Creameries—"Employ only members of a labor union by Friday or our men will refuse to handle your products," was the ultimatum given Humboldt County creameries this week. In rapid movements, organizers from the San Francisco offices of the American Federation of Labor placed their demands before the creamery workers and creamery operators of the county during the week. Beginning Monday organizers approached local creamery managers for permission to call meetings of the workers in the individual plants. In each case, permission was granted and the meetings called.

Lack of interest among the men employed by the creameries resulted in a failure of the meetings to materialize. As nearly as can be ascertained none of the men involved had any desire to join the labor unions and consequently did not appear at the scheduled hour of the meetings.

Failing to force their demands upon the creamery workers, the organizers immediately placed their demands in the hands of the creamery managers....it was more or less conceded that the creameries would yield to the union demands and that creamery employees would be called upon to join the union or relinquish their jobs. Approximately 100 men are involved. Foremen and managers exempt from union membership.

FE (26 Sept. 1941) Creamery Workers Join Teamsters Union...81 men in Eel River Valley and 21 in Arcata. More later.

FE (17 Oct. 1941) For the first time in history, skim milk became the most important product from local dairies. Reaching its latest all-time high, skim milk brought 68 center per hundred weight to local dairymen on Oct. 15th. Butterfat 43 cents.

FE (24 Oct. 1941) Dairymen Urged to Extend Efforts at Herd Improvement, Report Says.

FE (7 Nov. 1941) Famous Jersey Cow "Silken Lady" Dies; broke leg, had to be destroyed.

WAR

FE (20 Feb. 1942) Creamery Prices—Highest in Years; 42 cents per pound for butterfat and 72 cents per 100 weight for skim milk; highest paid since 1929.

FE (27 Feb. 1942)...Dairymen of the country are being asked to step up milk production to meet the goals of the Food-For-Freedom program....The goal for milk production in 1942 is 125

billion pounds about 7 per cent more than was produced in 1941. There are only 3 percent more cows, so it will be necessary for dairy farmers to use every practical means there is to step up milk production. feed more grain, feed more heavily in summer and fall, feed more good roughage in winter and summer, milk oftener, allow each cow a dry period of eight weeks, have cows calve every 12 months; more; long article

FE (22 May 1942) Golden State Plant Enlarges Capacity—Doubling its capacity for dry milk production, the Ferndale Golden State plant will start work next week on large orders for the local product. New equipment for the manufacturing of dry milk is being installed at the plant now and the work of remodeling the creamery will take six weeks.

FE (26 June 1942) California Cows Need Help for Production; shortage of milkers, draft boards to consider deferments; California dairies range in size from 60 to 3000 cows; the large dairies employ milkers and the draft is taking too many causing a shortage

FE (18 Sept. 1942) Creamery Prices Top Records of Two Decades; August payments 50½ cents for butterfat; 78 cents for 100 weight for skim milk.

FE (4 Dec. 1942) Adv. Golden State

FE (18 Dec. 1942) Random Thoughts—On Dec. 12th, the Pacific Rural Press, one of the Nation's greatest agricultural periodicals, devoted its entire front page to an idyllic photograph to the Coppini cows. It is a large and beautiful picture—the cows stand proudly as if conscious of their importance to the community. The caption is simply "They Lead the Nation."

"In bigger and better California where 22 cows are less than a 'string' there is a littler and better Jersey herd of 22 animals which serve this country well. Over a period of 13 years, this Ferndale herd has averaged 542 pounds of butterfat per animal, twice a day milking, and the yield of butter on this tiny ranch is more than a quarter ton per acre. Every inch of the land is intensively farmed and produces prodigious quantities of pasture, hay and root crops for feed. One cow, Silken Girl of Ferndale, was accorded a national record for the breed by producing 7,368 pounds of butterfat in a lifetime. Mr. and Mrs. Leo Coppini, owners of this herd, are in no wise responsible for the butter shortage. They launch more butter than Kaiser launches ships."

FE (8 Jan. 1943) Dairymen Cancel Annual Banquet—For the first time in many years, members of the Humboldt County Dairymen's Association will forego the association's annual banquet and meeting. Due to war conditions, the annual meeting was cancelled.

FE (26 March 1943) Ferndale Service Roll Now Total 250.

FE (9 April 1943) Dairymen Discuss Many Problems at Meeting; labor shortage for working in fields is big problem; Eureka young men and Boy Scouts will be called into service.

FE (16 April 1943) Golden State Tulare Plant Awarded "E"—The dairy farmers of California received a glowing tribute today from Mr. Frank E. Buck, president of Golden State Company, Ltd., after it was announced that the company's Tulare plant would receive the Army-Navy "E" award for excellent performance of war work in production of dairy products.

"...first dairy products company in California to receive this coveted award...."

"Two little credit has been given patriotic dairymen for the important part they are playing in the production of food vital to the winning of war. The dairy farmer works seven days a week. He faces a critical shortage of labor...."

FE (30 April 1943) Adv. Golden State

FE (21 May 1943) Announcement. Thanks to the assistance of the local United States Dairy Association Board; Dairymen's Association; Valley Flower Creamery; Golden State Creamery; Western Condensing Company. The War Production Board has allowed us a priority rating to carry a stock of blacksmith's iron, steel, and bolts, sufficient for the emergency repair of dairy farm machinery. Ferndale Welding and Machine Shop.

FE (11 June 1943) Evaporated and Condensed Milk Added to List of Rationed Foods by OPA [Office of Price Administration]

FE (11 June 1943) full page: A Tribute to...the Dairymen of Eel River Valley, "Our Dairymen" and the five Million Dairy Farmers of America who are struggling against uphill problems to feed Our Armed Forces, Our Allies and Our Civilians.

FE (18 June 1943) Ferndale, Mattole and Bear River service roll, 286.

FE (20 Aug. 1943) July Creamery Prices, 58 cents for butterfat; \$1.02 per 100 weight for skim milk.

FE (20 Aug. 1943) Victory Garden Show and Carnival; Fireman's Pavilion, Ferndale; Saturday night, Aug. 21st.

FE (27 Aug. 1943) Ferndale, Mattole and Bear River service roll, now 301.

FE (17 Sept. 1943) Because of the shortage of milkers in the State of California, many organizations and individual dairymen have made requests to state and federal government officials for a special program, permitting the increase of immigration from Portugal.

FE (10 Oct. 1943) "I made ice cream over Dusseldorf" Golden State adv.

FE (8 Oct. 1943) Where Is the Butter? [not available to housewives; going to armed forces]
 ...in one year, 1,000,000 men in camps in this country will consume 182,500,000 pounds of fresh milk, 2,800,000 pounds of evaporated milk, 5,500,000 pounds of butter, 5,700,000 ponds of cheese and 2,000,000 gallons of ice cream.

In other words, a million men of the armed forces in a year consume dairy products requiring about 900 million pounds of milk in their preparation and manufacture. That is enough milk to make 42 million pounds of butter....

BLA (13 Nov. 1943) Properties of the United Creameries Association of Arcata have been transferred to the Humboldt Creamery Association at Fernbridge under terms of a transaction

recorded at County Recorder's Office....Both creameries are non-profit co-operative organizations.

FE (23 June 1944) June Is Dairy Month. Milk is the mighty weapon of war! In this Dairy Month, the Army of milk producers renews their pledge to keep America supplied with the No. 1 Protective Food—MILK—for Health, for Strength, for Victory! Milk is the might weapon of war! Fighters on all the battlefronts must have Milk and its products to keep them physically fit. The Milk Producers renew their pledge to see that they get those products. The Humboldt County Dairy Industry.

FE (14 July 1944) Farmers Badly in Need of Help—32 farmers in this section have registered with the Chamber of Commerce secretary signifying their need for help, especially at this time for haying.

FE (29 Dec. 1944) Golden State Co. Awards Service Pins....for 25 and 35 years of service to several men.

FE (6 April 1945) Coppini Jersey Herd Holds Record for 16 Consecutive Years of Over 500 Lbs. Fat.

FE (6 April 1945) Ferndale, Mattole and Bear River Service Role, 418, including 48 MIA or KIA.

FE (11 May 1945) Hostilities End in Europe

FE (18 May 1945) The Herd Sire—Let's Give It a Chance.

FE (8 June 1945) Burns Bill To Help; Dry Milk Industry; Passed in Legislature---establishes term "nonfat dry milk solids" to replace "ugly and untrue term, dried skimmed milk."important to dairymen of Humboldt and Del Norte...because this region is a leading one in the production of dried milk. Pioneering development that had much to do with creating the great Dry Milk Industry throughout the world was started in Humboldt county in 1910 by the late C.E. Gray. Plants of Gray's invention of dry milk are in every important dairying state of the United State, Canada, Scotland, New Zealand and South American countries.

Dry milks, both nonfat and whole, have gone to war in greater percent of the total output than any other food products. This food is concentrated, so valuable in proportion to its weight. So there is a shortage at home where nonfat milk solids are largely used in bread making. When the war is over, a vast supply will be available and the new terminology will be helpful in advertising and selling the product.

FE (17 Aug. 1945) Japan Surrenders; War Is Over.

FE (31 Aug. 1945) Dairy Bill Offers Post-War Stability to State Industry.

AU (18 Jan. 1946) Obit Fred W. Smythe; age 74; born Kansas, associated with A Jensen and Gray in the development of powdered milk. In 1920 went to New Zealand as an engineer in

charge of construction of dried milk plants. In 1917-1920 he operated Golden State Creamery in Arcata; operated Arcata Oakex plant for several years starting in 1930 and was still active in this until he became ill in Nov. 1945. In early years he operated auto overland stage between Willits and Pepperwood and later between Longvale and Fort Seward. He had one of the first garages in Eureka at 5th and J; later Pacific Garage on 4th. One of first auto-minded men in Humboldt County, owning the 2nd auto in City of Eureka; wife Grace, daughters Helen and Edith; burial Sunset Memorial Park.

FE (25 Jan. 1946) Humboldt County Dairymen to Gather in Ferndale Tomorrow; All Day.

FE (25 Jan. 1946) State Dairy Industry Board to Encourage Use of Products—An educational program to encourage wider use of California dairy products is being considered by board.

FE (15 Feb. 1946) Special Notice Regarding Butter Production. We are very sorry indeed to serve notice to the general public of Humboldt County that due to rigid opposition from the O.P.A. to any increase in the price of butter, our Association is forced to stop production of butter until such time as we can produce it without taking a loss.

This means that our delivery routes are temporarily discontinued. You want butter and so do millions of other people. This dairy product is vital to the health of our American families. During the war, and up to the present time, we produced butter at a loss to all of our producers we did this gladly as our part in helping as best we could during this trying emergency.

The members of this association are no longer willing to continue production of butter since costs now exceed the amount they receive for the finished product. We hope that congressional legislation will soon be forthcoming that will impose upon the O.P.A. a price ceiling increase comparable to the ceiling of other dairy products.

We wish to thank all the people of this county and our many other customers for their past patronage and it is our hope that Challenge Butter will soon be back on our table.

Humboldt Creamery Association. Member of Challenge Cream and Butter Association; Fernbridge, California.

FE (1 March 1946) Local Dairymen Purchase Excellent Jersey Herd Sire; photo of Dorinda's Foremost

FE (8 March 1946) [first headline on left at top, front page] Mastitis To Be Discussed at Meeting Here Wednesday; County Farm Advisor; Town Hall [further down front page: Dairy Association Aids Bangs Disease Program.

FE (22 March 1946) All Cows in Local Testing Association Top 400 Mark—For first time in history, all cows listed in Humboldt County Cow Testing Association topped the 400 pound per year mark.

FE (29 March 1946) Lifetime Production Record Won by Coppini Herd Cow—Silken Lady's Ruby of F., 733 pounds fat last year; 7,973 pounds for lifetime.

FE (26 April 1946) First of Dairy Products Ads Released Today—First advertisement for the dairy industry in the program adopted throughout the state by dairy products producers. Features

the new seal of the industry and at the same time tells of the advantages and economy of using dairy products...designed to educate the public and keep it informed as to the health values in the continued use of dairy products.

FE (2 Aug. 1946) Local Grocery Firm Buys Loleta Store—Norman Clough and Don Smith of Valley Grocery bought out the old grocery firm of Dickson & Dickson of Loleta [long history of each given]

FE (20 Sept. 1946) Butterfat Prices Go to 80 Cents; controlled only by the law of supply and demand; skim milk at \$1.02 per hundred weight.

FE (11 Oct. 1946) Dairymen of northern California will meet tonight at the Loleta Firemen's Pavilion for an important session on the promotion of dairy products. The advertising program of the California Dairy Industry Advisory Board will be explained.

FE (18 Oct. 1946) Dairy Industry Proposes Extensive Advertising Program...to stimulate sale of dairy products throughout state.

FE (22 Nov. 1946) October butterfat payment 91 cents

FE (29 Nov. 1946) Bottles urgently needed for local milk deliveries; please return them.

FE (17 Jan. 1947) County Dairymen Meet Here in Annual Session.
Cow Testing Association Sets Rates, Elects
Ferndale Cow Testing Association Makes Dec. 1946 Report

FE (28 Feb. 1947) Neal Barnes Buys Brenner Interest in Fernbridge Firm, dairy and farm implement business.

FE (28 Feb. 1947) Humboldt County rates 9th in California and 82nd in the counties of the nation in dairy production. L.A. is first in nation.

FE (7 March 1947) Annual Jersey Bull Sale at County Fair Grounds.

FE (21 March 1947) Construction of a farm center in Eureka to house the Farm Advisor, Agricultural Commissioner and other related agriculture offices was favored by a group of 100 from the various agriculture organizations at special meeting.

FE (21 March 1947) Dairy Products Bring in over \$6 million to county; annual report by County Ag Commissioner, Earle Mills for 1946; listing of all crops; dairying makes up nearly half of total agricultural returns.

FE (4 April 1947) Jersey Club Bull Sale Will Offer Finest Stock—Interest in the first Jersey bull sale being sponsored by the Humboldt Jersey Breeders Club is reaching a high peak not only in this county but in many California and southern Oregon districts, where fine dairy stock is used....More than 20 outstanding Jersey bulls and young stock will be placed on sale....

FE (11 April 1947) Coppini Cow Now Lifetime Champion of All Breeds—Topping not only all Jersey but also all cows of any breed, Silken Lady's Ruby of F. is now the lifetime champion of all breeds. Her lifetime production of 8550 pounds of butterfat is the greatest ever attained by any dairy animal in the world....

FE (18 April 1947) Photos of Jersey Bull Sale Attracts Large Crowd
9000 Dairy Cattle Yet to be Tested in Humboldt County for bovine tuberculosis.

FE (23 May 1947) Annual Jersey Tour in Valley....going to various dairy farms to look at purebred Jersey; field day

FE (6 June 1947) Guernsey Club to Show Dairy Stock at Fair Grounds.
Eel River Purebred Jerseys Continue to Win Honors
American Jersey Cattle Club Award to Mr. and Mrs. Leo Coppini, S.A. Boyd and Rollin Boynton.

FE (27 June 1947) Ad: Ice Cream Key of All Desserts....Remember it is rich...Golden State Ice Cream. Golden State Co., Ltd., Ferndale, Loleta, Arcata

FE (17 Oct. 1947) Dairymen and milk processors of Humboldt and Del Norte counties will meet Monday at the Loleta Firemen's Pavilion to nominate members on the 19-man State Dairy Industry Advisory Board. A series of ten meetings is being held throughout the state for the same purpose....

FE (17 Oct. 1947) Davis—Bulk Handling of Milk—A new method gaining wide acceptance eliminates the 10-gallon can, cuts labor costs, saves more milk and eliminates much waste weight in hauling, says, E.L. Jack, head of dairy industry studies and R.L. Perry, agricultural engineer, both from the University of California College of Agriculture at Davis. With bulk handling, the milk is stored on the farm in a stainless steel tank instead of the usual 10-gallon cans. It is pumped from this tank into a huge tank truck and hauled to the plant. [more]

FE (30 Jan. 1948) Humboldt Dairymen Convene for Annual Events, Election, Dinner, Program; Make Full Business Day. Ferndale City Hall.

FE (20 Feb. 1948) Ranch, Farm Leaders Seek University Aid on County's 1948 Agricultural Program—Meeting in Eureka Friday, several hundred Humboldt county farmers and ranchers outlined a program of development for county agriculture for 1948. Their comprehensive program will be presented to the agriculture extension service for assistance....Five major phases

- 1) improvement of livestock, dairy cattle, beef and sheep, Joe Russ chair
- 2) improvement of general farming conditions, including poultry and bulb growing, F.L. Real, chair
- 3) dairying, Felix Zana chair
- 4) 4-H Club activities, Louie Pontoni, chair
- 5) home and rural life improvement, Mrs. Ruth Barnes, chair

FE (20 Feb. 1948) Dairy farmers in Humboldt county have an investment of \$12 million in cows and the facilities for their maintenance, according to R.J. Werner, manager California Dairy Industry Advisory Board. There is almost equal investment by dairy handlers in Humboldt county for plant equipment and transportation required for manufacture, processing, bottling and deliveries....

FE (27 Feb. 1948) Silken Lady, like the name of a beautiful heroine from one of the great Gilbert and Sullivan musicals, is a name that recurs in Ferndale and elsewhere in the world about this time each year with a far more lasting fame than any Gilbert and Sullivan heroine ever attained. Silken Lady's Ruby of Ferndale to give her full name, is the queen of the purebred Jersey dairy herd belonging to Mr. and Mrs. Leo Coppini and now the official world's champion for lifetime butterfat production.

In a telegram to Mr. and Mrs. Coppini, the American Jersey Cattle Club states: "Silken Lady's Ruby becomes official lifetime butterfat champion over all breeds with her production of Dec. 31, 1947, verified at 166,020 pounds of milk and 9,165 pounds of butterfat....[more]"

FE (7 May 1948) All the following on front page:

Dick Warner Here for Dairy Month Promotional Plan
 VFW to Sponsor Dairy Carnival Here in Mid-June
 Jersey Breeders Plan Spring Show
 Cattlemen to Have Field Day May 22
 Aksel Quist, State Dairy Linder, Tells of European Economies and Recovery
 Guernsey Show at Fair Grounds Soon.

HT (19 Dec. 1948) Loleta—Self-Sufficient Dairy Town; Famed for Fishing and Milk Products, by Chet Schwarzkopf; photo by Dick Ryan; two photos of creamery.

....Loleta is a one-industry town—not alone in its creamery, which is quite the largest in northern California, but in the dairy farms which surround it and whose owners regard Loleta as their trading center. All of it hinges about the one fundamental industry—milk production.... and, of course, steelhead and salmon fishing. In that last, no one can regard himself as a true resident of the town if he doesn't get down to Eel river with rod and reel when the big ones are running. And at the height of the season, Loleta is a rendezvous for sports fishermen from all over the state.

Let's drop into the Bank of Loleta and meet Robert Dickson who founded that institution in 1910 and has been its president ever since....

Loleta has a population of some 575, Bob says. The influx of new residents that has poured into Humboldt has stimulated the town's growth somewhat, but the Golden State Creamery has influenced the situation more. Bob points with justifiable pride to numbers of attractive new homes....

Golden State Creamery—First started as the Diamond Springs Co. in the 1890s by local farmers, Loleta's Golden State Creamery was later sold to Swift & Co. and finally to Golden State Co., Ltd., who have improved and added to it until it is now their northern California headquarters. Employment is somewhat seasonal, according to district manager Sid Nielsen of Eureka, but the industry will average some 250 people working there.

During the war, Loleta's creamery turned out 30,000,000 pounds per year of ice cream mix for the armed forces and shipped their output all over the world. They still make this

product, and in addition, turn out powdered cream and sweet milk. The creamery also is local distributing center for Golden State ice cream and is constantly doing research and development work in their line.

Loleta's oldest living citizen is Walter Dickson, whose parents brought him to Eureka in 1868 from Nova Scotia, when he was a child of three. He went to Loleta in 1888 to become the town's first station agent for the new Eel River and Eureka Railroad. He remembers John Vance, Sr. and William Carson who built the railroad.

There were no dairies in Eel river valley then, Walter says. Potatoes and grain were the principal crops. His father, C.C. Dickson, started the first dairy in the region and it proved so successful that others quickly turned to the new farm enterprise. Loleta in 1888 had one house only, and was a shipping point for ranch products and fish from Eel river. These were hauled over the hill to Fields Landing and shipped away by sea—for there was no railroad through to San Francisco until 1914....

FE (skimmed through 1949, nothing to record)

Humboldt Beacon (2 Dec. 1949) Photo. First and only cow in the U.S. to produce more than 10,000 pounds of butterfat on officially recorded test is the 19 ½ year old registered Jersey, Silken Lady's Ruby of F. The cow has presented the estate of J.W. Coppini with a Calf 18 times in her life. Ruby has produced 10,048 pounds of butterfat (housewives call it cream) and 181, 977 pounds of milk. She is shown above with Leo and Mary Coppini.

HT (1 Jan. 1950) Loleta—Three, long-time employees of the Golden State Co., Ltd. At Loleta were given special awards by that firm this month. Sidney R. Nielsen, 30-year award; Lester Shanafelt and L. Rae Paine, 25 years awards; at the Ferndale plant, R.W. Adamson, 30 years.

FE (13 Jan. 1950) Cow Testing Assn. Will Hold Annual Session Tonight
Dairymen Prepare for Annual Meet

FE (20 Jan. 1950) Headline across top of front page—Dairy Association to Convene Here Tomorrow; Dairy Leaders Ready for Event; Filled Program

Fe (21 April 1950) Humboldt Dairy Herds at New Production Peaks—A total of 8326 cows were under test in this county during 1949, according to the annual report of the Ferndale and Arcata Cow Testing Association released this week. Robert Blankenship of Orick had the high cow of all units with a Jersey producing average butterfat for the year weighing 632.2 pounds....The average amount of milk produced per cow by all cows under test came to 8045 and the average butterfat per cow was 403.01....In 1909 the Ferndale Cow Testing Association began with eight herds and a total of 581 cows. The average butterfat per cow that year was 251 pounds....By 1929 there were 3780 cows with an average butterfat production of 349.2....

FE (21 April 1950) New Grade A Plant Open to Inspection Tomorrow and Sunday—Moving into their new location near Fortuna, this week, the Petersen Dairy of Rio Dell will open its modern milk processing plant to public inspection....

Built to supply the areas of Ferndale, Loleta, Fortuna, Carlotta, Rohnerville, Scotia, Rio Dell and as far south as Myers with daily deliveries of fresh milk, the new plant is the largest

Grade A plant in the county and completely modern. Milk to be processed and packaged comes from dairies within a ten-mile radius of Fortuna. From the time the bulk milk enters the receiving tanks at the plant until it reaches the customer's home, it is not exposed to air or the consequent dust and bacteria of such exposure. All equipment is of stainless steel and in the pasteurization process the latest modern innovation may be seen in the completely enclosed cooler. A vacuum filler is used in the process flow of the milk eliminating all exposures.

Bottles are washed in a soaker-type wash which runs them through a 3% caustic plus a chlorine sterilizer and several rinses. As final safeguard, filled bottles go into a Seal-on Hooder which sterilizes the bottle lip and places an extra cap over the top to prevent contamination in transit.

Dairies supplying milk to the plant include the A. Tanzini Willowdale dairy of this section, the Chews dairy at Beatrice, the Joe Genzoli dairy at Loleta, the C. Gray and Giacomini dairies at Alton and the Senestraro, Kelsey Noble and Bruce McLeod dairies at Fortuna.

The building itself has an 80-foot frontage on Highway 191 about one-half mile south of the Rohnerville intersection with Highway 101 and on the left side traveling south.

The original plant at Rio Dell purchased by the present partnership after the war, will be modernized and continued in operation on a limited scale. The men forming the partnership include William Francis, Fred Brashear, Homer Brashear and Neil Thom.

FE (5 May 1950) Jersey Club Plans Spring Show June 4
Range Improvement Day to be May 23 [range program sponsored by Division of Agronomy, College of Agriculture, Agricultural Extension Service and Division of Biological Control of the University of California.]

FE (16 June 1950) 136,000 pound Buy of Humboldt Butter Stabilizes Prices—Prices paid yesterday by local creameries for milk produced in the area during May were 64 cents for butterfat and 60 cents for whole milk....

Government support on butter came into the western picture this week when the Commodity Credit Corporation on Wednesday announced it had purchased 136,000 pounds of butter at 60 cents a pound from the Humboldt county branch of Golden State Company. This is the first instance of the government support program on butter being exercised in California, although the government has a million pounds of Kansas butter stored in San Francisco and Burbank. Golden State may buy the butter back later when production declines.

FE (30 June 1950) California's 817,000 milk cows valued at \$178,480,000 produced 2,778,000,000 quarts of milk in 1949.

FE (7 July 1950) Local Dairy Cows Win More Awards—Ernest Christensen of this section has a registered Guernsey, Pleasant Point Valiant's Marje, which recently made the highest Herd Improvement Register record for a senior two-year-old in the State. Milked 730 times while on the test, her production was 10,225 pounds milk and 585 pounds butterfat....

The American Jersey Cattle Club has given its gold medal award to Mr. and Mrs. Leo Coppini for their registered Jersey bull for the meritorious production of its daughters. The bull, Observer Gold Bond Premium, has three daughters in the Coppini herd which have produced 700, 668, and 620 pounds butterfat respectively in 305 days....

FE (21 July 1950) What Is Being Done To Enlarge Powdered Dry Milk Market? Here's How One Company Is Reaching Out For New Business—Last spring *The Enterprise* asked editorially what the dairy industry was doing to enlarge its market for dry milk. The question pointed out that butter was only one of the products made from milk and that a great potential market was awaiting the manufacturer of dry milk if and when he developed more uses for the product. This week we have an answer to our query and learn that Golden State Company, Ltd. is progressing toward this potential market along a pathway of technical research and business foresight.

Golden State's progress, we learn, toward a greater market for milk products, specifically dry milk, is not because of some overnight decision but on a basis of planning and research possibly requiring months or years to reach an ultimate goal. For example, it was found that caramel manufacturers could not use ordinary powdered whole milk in the manufacture of their product for it produced a sandy, grainy caramel unsuited for marketing. Golden State took on that problem three years ago and by painstaking laboratory experiment over the months created a powdered whole milk which is soluble as a caramel ingredient despite the high processing temperature and high sugar content in caramels. This they now market under the name of Tekshure and it meets the needs of the caramel makers. Not only did it overcome the problem presented, it opened a new field in the manufacturing of canned soups and it is proving valuable in a number of canning plants where high processing temperatures are necessary, particularly in such soups as clam chowder.

This one item is of unusual importance to the dairymen of Humboldt County for it marks a trend in advanced marketing of milk products. 550 Humboldt dairymen, patrons of Golden State, are directly concerned. A host of other dairymen are indirectly but definitely concerned. Some 200 employees of county Golden State plants, those who gather the milk from the dairies and who operate the processing machinery, are intimately a part of the development. Each of these Humboldters is an integral part of providing better health for people living from Persia to Peru, providing Americans with better nourishment from their bread, hot dogs and an infinite variety of foods.

But this is a story about Golden State and its efforts to build a more stable market for dairy products through an increase in the uses of dry milk; the creation of a demand for powdered milk because it is the best product for a specific purpose.

Chocolate manufacturers have for years been seeking a powdered whole milk that would blend with chocolate and still retain the maximum milk flavor. Golden State recently introduced to these manufacturers a new product, Teknikan, a specially processed powdered whole milk blending readily with chocolate. This promises a completely new market and is a result of Golden State laboratory experiments.

A specially processed powdered whole milk which maintains firm body in custards and retains the milk's original vitamin values has been developed by Golden State research scientists. Currently it is enjoying a popularity among the largest baby food processors.

Golden State scientists have gone so far as to develop a powdered cream that will not "oil-off" or "feather" in hot coffee, plus a method of forming the powdered cream into pellets. To us in Ferndale this may appear unique but not essential from a marketing view. However, non-wasteful, easily machine-controlled pellets of cream can take over a new and tremendous market in coffee vending machines now becoming so popular in the population centers of the nation.

More extensive markets have been found for nonfat dry milk solids. Bakers have materially improved the taste, texture and nutrition of breads and cakes with increased use of

these milk solids, again specially processed so they will "bake." Manufacturers of sausages and meat products are also adding vitamins and flavor to their products by using nonfat dry milk solids as a binder instead of flour and starches.

Powdered ice cream mixes and a special Golden State powder called Tekko used in the manufacture of cottage cheese, buttermilk, chocolate drinks and hard cheese have made possible the establishment of manufacturing plants for these products to those parts of the world where the dairy cow cannot survive. In fact, in many foreign countries, Tekko is reconstituted with water and used as fluid milk because of its fine flavor and high protein value.

Powdered milk in a consumer package is the equivalent of making a cow available to *every kitchen. Although powdered milk was first manufactured on a commercial scale in this country during the last century, it was not until World War II that people appreciated its true value. Largest users were the GIs who, in emergencies, had to reconstitute it in tin helmets with a wooden spoon. The results were not epicurean under those conditions, but it did provide one of the most important safeguards to the health of U.S. armed forces.

Today reconstituting techniques have been so greatly improved it is barely possible to distinguish flavor differences between powdered whole milk and fresh fluid milk. Golden State has developed a reconstituting machine about the size of an average suitcase. With an adequate supply of powdered whole milk and the small machine, a city of 60,000 could be provided with fluid milk daily. The machine, now in use in Japan on the American President lines and in remote parts of the globe, makes a fluid milk so nearly identical in flavor, appearance and nutritional value to fresh milk few can tell the difference and those who do can only marvel at the product.

S.M. (Sid) Nielson, manager of Golden State Humboldt County operations and to whom *The Enterprise* is indebted for factual information in this article, made the following statement about his company's research and production of tailored-made powdered whole milk products.

"Last year we exported \$10,000,000 worth of powdered milk and other dairy products. This year, political upheaval and confusion particularly in the Far East, may appreciably lower the figure. However, we expect our new domestic markets to make up for this.

"We have been particularly concerned with preserving the nutritive content in milk during the drying process and in making studies along these lines, we learned the great importance of handling milk quickly from the time it reached the plant to its processing in its final form. During recent years we have developed a continuous flow method of evaporating milk that takes two minutes. This process plus a special dryer design to eliminate localized overheating and completely enclosed stainless steel equipment gives us a product with all the vitamins in milk preserved. In fact, our "Vilac," a partially defatted milk powder with added vitamins is used extensively in tropical areas for infant feeding."

Humboldt County dairymen would be amused to know about one of their most colorful customers today, the Leonowens Trading Corp in Siam. Founder of the company was the son of Anna Leonowens—the woman made famous in the book and movie, "Anna and the King of Siam." Mr. Leonowens, who had eight tigers in his umbrella and only one less white elephant in his herd than the King himself, was an early customer of Golden State and an admirer of the products of Humboldt County's cows.

And to the tin mines of Peru and Ecuador, in the coffee plantations of Columbia and the hemp fields of the Philippines, powdered ice cream mix, the largest volume product made in Golden State's Loleta plant, is regarded, not as a luxury, but as a staple food in the diet.

Photo caption for above story: Creative research being conducted at the Loleta plant of Golden State Co., Ltd. May be the answer to surpluses in the dairy products market. Pictured above are tailor-made products of the local creamery being shown by Mrs. Alex Nordhues (Gloria Bettiga) of this city, now laboratory technician at the Loleta plant. Contents of the cans are evaporated milk, nonfat dry milk solids, ice cream basic mix (no sugar), unflavored ice cream mix, chocolate ice cream, Luzoo, Teknikan, Kremada, Tekko and Vilac. All are being processed and manufactured at Loleta after being developed by research scientists at Loleta for specific markets. Mrs. Nordhues and many other Ferndalers have key parts in the company's effort toward a greater market for dairy products.

FE (25 Aug. 1950) A registered Guernsey owned by Ernest Christensen named Pleasant Point Valiant's Lady has made a state champion record with a production of 10,392 pounds of milk and 637 pounds butterfat. This is the highest Herd Improvement Register record for Junior 4-year-olds in the state. The cow was milked 714 times while on the test.

FE (8 Sept. 1950) Adv. Redwood Empire Dairies, pasteurized milk; milk carton like today's; Dairy Products from local dairy ranches; Processed and Distributed by Petersen Dairy.

FE (16 Feb. 1951) C of C Studies Plans for Making Best Cow Awards—At the invitation of the Ferndale Chamber of Commerce, Richard Bryant and Ernest Boynton, secretary and president of the Ferndale Cow Testing Association, were guests of the group at luncheon Tuesday. Both men spoke on the long record of herd improvement carried on by the local testing association and answered questions. The Chamber of Commerce is attempting to develop a plan of awards for members of the Association whose animals lead in production as shown by the annual report prepared by the county farm advisor's office....twenty plaques each year to owners of herds with the high two-year-olds [more]

FE (23 Feb. 1951) Valley Flower Patrons and Guests Learn Need for Advertising of Dairy Productions—at annual meeting.

FE (16 March 1951) Prices paid Humboldt dairymen for their February herd production showed a slight gain over the previous month when creameries in the area paid 80 cents for butterfat and 72 cents for whole milk.

FE (16 March 1951) Humboldt Dairy Herds Make Great Annual B.F. Production Records—list of dairymen, Jersey and Guernsey breeds, only three part Holstein listed out of 92; B.F. from 620.57 to 400 pounds.

FE (23 March 1951) Golden State Co. Gives Advice on Bovine Love Rules [educational drive by Golden State to get dairymen to control breeding; raise own replacement heifers and increase pasture to maintain continuous levels of milk production; tends to fall off in winter, creamery wants to avoid this situation]

FE (30 March 1951) Butterfat Production Increase Test Show [front page, lead article]

FE (30 March 1951) Store and Delivered Milk Prices Drop—Through the operation of the automatic milk pricing formula effective only in the Del Norte-Humboldt milk marketing area, the minimum price of milk sold through stores and delivered to homes in this area will be reduced two cents per quart, effective April 1.

The announcement was made by the Bureau of Milk Control, California Dept. of Agriculture. The new minimum price of milk will be 19 cents per quart in stores and 19 ½ cents delivered.

FE (20 April 1951) Despite a drop in the market price of butter during the past month, dairymen of the county received a one cent increase Monday in their checks for butterfat delivered to local creameries in March. Creameries paid 81 cents for butterfat, an increase of one cent over the previous moth. Humboldt dairymen are not now dependent upon market butter prices since their product is now being manufactured locally into special products....This favorable position of local creameries and consequently dairymen can be traced back with the growth of the special products manufacturing....

FE (15 June 1951) June Dairy Month Has Great Significance Here—Celebrating June as Dairy Month should be understandable to everyone living in this area, where not only the health of the community is based on the dairy cow, but all of its business is so closely related to dairying that the success or failure of the dairy industry is immediately reflected in business. In Ferndale, for many years known as the “cream city” there is a proud history in the development of the state’s great dairy industry and it is here that many innovations, now common place, were originated.

Butter wrapping machines were invented here; the first shipment of bulk milk by tank truck began here; much of the early development of the dry milk processes was due to experiments here; one of the west’s largest milk processing and marketing firms, Golden State, Inc., had its birth here. The area boasts of one of the nation’s oldest and most sound dairy co-operatives, The Valley Flower Co-operative Creamery; the Ferndale Cow Testing Association has the longest continuous record of service of any testing association in the United States. The area has produced world champion Jersey dairy cattle with records of production, unmatched anywhere and is still producing many of the world’s finest dairy cattle.

These and many other factors are daily reminders of the importance of dairying to the community. Here are a few of the reasons all Californians should give thought to the importance of June Dairy Month.

Dairying is the largest division of California agriculture. California ranks first among all states in annual production per cow, eleventh in total number of cows and third in total cash farm income from milk and cream. The average California cow produces 7,310 pounds of milk yearly; second New Jersey with 7,210 pounds. Wisconsin has most cows with 2,303,000; California is 4th with 817,000 cows. [more]

FE (13 July 1951) Milk Supply May Become Inadequate—California’s consuming public soon may not have an adequate supply of milk, says W.H. Woodburn, manager of the California Dairy Industry Advisory Board.

1. Production of milk in the last 12 months has increased only 4 to 5 percent. Sales of milk and other fluid dairy products have increased 7 to 8 percent.

2. The cost of what a cow eats per day has increased since January, 24% in the San Francisco marketing area and has 23% in the Lost Angles area.

3. Hay prices in both major marketing areas have gone up 33% in the last five months and a cow eats 30 pounds of U.S. No. 2 green leafy every day.

4. Much normal hay and alfalfa acreage has been converted to cotton.

5. A shortage of agricultural labor exists many workers having gone into national defense.

6. The top productive life of a cow is only 18 to 24 months. Some time ago she cost \$100 to replace. Today it takes \$350 to \$400 to get a good new one. The high cost of table beef is responsible.

7. The government's hoard of dairy products has been exhausted and the armed forces' demands for canned and powdered milk and other dairy products challenges all current production of dairy products for immediate use.

FE (17 Aug. 1951) Coming as a pleasant surprise to Humboldt dairymen, checks for July dairy production were paid on Wednesday on the same basis as in the previous months, 85 cents for butterfat and 72 cents for whole milk....

In previous years, creamery checks to Humboldt dairymen were directly based on the butter market and any fluctuation in the price of butter was immediately reflected in the return to dairymen. Recent marketing innovations in the county by which creameries are processing nearly all of the dairy production into ice cream mix and special products have released the dairymen from the former controlling price factor of the butter market. The special products have maintained a better market demand and a consequent higher return to dairymen for their raw product.

Announcement of a change in basic payments by market milk distributors to follow on a 100-pound plan does not affect dairymen of the county except those producing market milk. The change will have a tendency to introduce new animals into market milk herds to reduce the percentage of butterfat and increase the volume. With most of the Humboldt herds made up of high butterfat-producing Jerseys and Guernseys, it is probable a gradual change to Holsteins may occur in the market milk herds. Good Holstein heifers are selling at more than \$300 per head so it is not likely the switch will be anything but gradual.

FE (30 Nov. 1951) John Russell Little, one of the Radio Corporation of America's top eastern executives was elected President and General Manager of Golden State Company, Ltd. By the Board of Directors, succeeding Paul Young, who recently resigned. Little, a native Californian and 46 years of age was a member of the Class of 1926 at the University of California.

FE (4 Jan. 1952) In accordance with the automatic milk-pricing formula effective in the Del Norte-Humboldt Milk Marketing Area, minimum prices for milk sold to consumers were increased one cent per quart. The new minimum prices will be 22 cents per quart for store milk and 22 ½ cents for delivered.

The automatic milk-pricing formula is based on manufacturing milk prices and the cost of dairy feeds. Increases in both of these factors call for an upward adjustment in the prices of fluid milk at this time.

FE (8 Feb. 1952) Humboldt State College will enter into the economy of this area when it offers a two-year course of study in dairying in the fall of 1952; two-years similar to junior college programs.

FE (7 March 1952) County Dairymen Get New Services for Dairy Herds—Opening a new service to dairymen of Humboldt county, Willard Krueger established his home and office in Ferndale this week and has already begun serving several of the larger herd owners of the county. Mr. Krueger's service now makes it possible to secure artificial breeding of dairy cows on a tested plan with experienced operators in charge. Under the firm name of Humboldt Proved Sire Service, the service makes it possible to breed all Humboldt dairy cows exclusively to sires selected from the top 2% of proved bulls in the United States.

According to Mr. Krueger, artificial breeding has been done commercially since 1938 but not until 1945-46 did the service gain wide-spread recognition. Since that time there has been a tremendous increase in the practice and last year between 10 and 15 percent of the nation's cows were being bred under this system....Artificial breeding is not new to this area since it has been practiced for several seasons on a limited basis....

FE (4 April 1952) Market Milk Price Dropped April 1st to 20 cents per quart and 20 ½ cents per quart....In order to supply the Del Norte-Humboldt milk marketing area with adequate supply of milk in the winter months, the automatic pricing formula includes provision for an incentive adjustment. The seasonal price incentive is not needed between April 1 and Oct. 1.

FE (18 April 1952) Dairymen Awards Given at Dinner Here Last Night—Some 75 businessmen and dairymen of southern Humboldt gathered last night for a dinner at the Eel River Grange Hall to pay tribute to the great record in dairy herd improvement being accomplished by members of the Ferndale Cow Testing Association. Sponsored by the Chambers of Commerce of Ferndale, Loleta, Rio Dell and Fortuna, the event featured the presentation of awards to dairymen whose herds topped the high totals of the herd improvement association. ..list of dairymen and production total in butterfat .

FE (25 April 1952) Cow Test Assn. Records Show Production Trend [front page] Setting new records in dairy production, Ferndale and Arcata Cow Testing Associations have reached and passed the impossible this year with a "thousand pound cow" and that can be compared to the early jet planes crossing the sonic barrier. In the annual report of the two dairy herd improvement associations, as compiled for 1951 by Harry Tucker of the Humboldt County Farm Advisor's staff, one cow, a grade Jersey owned by Bruno Pialorsi of Orick, produced the phenomenal total of 1066.7 pounds of butterfat in the 1951 season, the first cow in Humboldt county and one of a few in the nation to attain the tremendous production. Several county cows have been in the 900 class in the past decade but the record of 954.2 made by a Guernsey in the Ingvard Christensen herd in 1941 was the closest.

The Pialorsi Jersey, a 6-year-old produced 16,357 pounds of milk on a schedule of twice-daily milking for 305 days last year [more stats]

Interesting comparative data is included in Mr. Tucker's annual report going back as far as 1928. In 1928 the 40 Holsteins in the Jes Petersen herd at Loleta headed the report with 488.8 average. Mr. Petersen also had the high cow for the year with a 784.2 pound record. The Petersen Holsteins also dominated the 1929 report....

In 1938 Guernseys came into the picture with the 33-cow Guernsey herd of S.A. Gilardoni of Arcata taking the honors with an average of 472.4 pounds....

FE (16 May 1952) Creamery Payments Decline Two Cents from 89 to 87 cents for butterfat reflecting a market drop in prices of butter.

FE (27 June 1952) [Robert Strong new Dairy Inspector for this area; graduate of California Polytechnic College; was working for Golden State Co. in Pasadena]

FE (16 Jan. 1953) Dairy Cow Population Drops 16% As More Dairymen Go Into Market Milk [long article from Wall Street Journal, centered in Midwest] Only where farmers have a big market for fluid milk, the most profitable milk outlet, is there any willingness to expand. The expansions are outweighed by herd contractions elsewhere. "The total number of milk cows in the nation has declined every year since 1944" says a spokesman for the U.S.D.A.

Today there are about 21.6 million milk cows on American farms, 16% lower than the record 25.6 million head in mid 1944. Though the amount of milk going into butter and condensed and evaporated milk has been generally shrinking, the amount being sold in regular fluid form has been growing in recent years. It rose nearly 50% between 1940 and 1951.

FE (20 Feb. 1953) Guernsey Breeders to Banquet Tuesday
Jersey Cattle Club Plans Busy Program.

FE (27 Feb. 1953) Chamber of Commerce Supports Dairy Interests—Ferndale C of C members at their monthly meeting voted all possible support to dairymen who have protested changes in present laws governing the manufacture and sale of products using vegetable oil substitutes for butterfat,.. Specifically ice cream.

FE (6 March 1953) Ferndale Cow Testing Annual Report...55 cows; two Holsteins from Eureka Co-op Dairy; 53 Jersey, Guernsey or part.

FE (20 March 1953) Golden State Co. Increases Products at Loleta Creamery—An expansion program at the Golden State Co. creamery in Loleta was confirmed this week by its district manager, S.M. Nielson of Eureka and will be of considerable importance to the marketing of products from local dairy production. The expansion program calls for an expenditure of \$75,000 for new equipment. Specialized dried milk and pharmaceutical products will be manufactured. Golden State has been manufacturing the special products at its Los Banos plant for the past six years, but will discontinue the process there in favor of an expansion of its Los Banos cottage cheese production.

Walter E. Thomas, manager of the Los Banos plant, will be on special assignment to the Loleta plant for the balance of this year. An alumnus of Iowa State College, Mr. Thomas has been with Golden State for ten years. He joined the company in Palo Alto when that plant processed Grade A milk and other dairy products. After two years in company-operated dry milk plants in Wisconsin, he was named superintendent of the Los Banos plant in 1946. He became a branch manager in 1950. He is a member of the Lions Club and Chamber of Commerce. Transferred to Loleta with him will be his wife and two daughters. He will assume his new duties this month.

Golden State Co. is also redesigning its entire line of retail packaging and expects to place on the market the most attractive and modern of retail package goods.

FE (20 March 1953) Dairymen Awards Set for Mid-April [by Chamber of Commerce; this year in Loleta]

FE (20 March 1953) Expansion of Market Milk Production Predicted in State.

FE (27 March 1953) Old Timers Honored by Golden State Co.; banquet in San Francisco; 143 men and women who have been with the company for 25 years or more were guests; 88 guests at similar dinner in L.A. Ferndale and Loleta have two of the four men who have been with the company 40 years or more. Henry Codoni, Ferndale and Robert Hood, Loleta.

From Loleta plant: Jens Jensen, 35 years; S.M. Nielson and Seth Scribner, 30 years; Arthur Docili, Louis Larson, Caesar Marletta, Robert Orsenico and L. Rae Pains, 25 years; At Arcata Etta Zimmerman 35 years; Hazel Yermine, 30 years; Harold Starkey 25 years.

FE (27 March 1953) Adv. New Westinghouse Front Door Milk Cooler; Slide 'Em In...Slide 'Em Out! Available in 4, 6, and 8-can sizes. Olsen Implement Co.

FE (17 April 1953) Dairy Substitutes are Distasteful—A proposal in the State Assembly prohibiting the sale of an ice cream substitute under the name of ice cream was reported out of committee with favorable recommendations.

FE (24 April 1953) Eel River Valley Praised by Expert—A University of California extension economist told some 100 southern Humboldt dairymen and businessmen “Eel River valley is one of the best, probably the best, dairy section in the world,” and then proceeded to justify his statement. The statement was made by Arthur Shultis of Berkeley at the annual awards dinner in Loleta Wednesday night at which dairymen were honored by chambers of commerce of Ferndale, Fortuna, Rio Dell and Loleta....Climate, fertile land, and progressive practices based on long experience were the basic reasons for local dairy superiority, he said...

He advised Humboldt dairymen to go into year-round milking and said Humboldt dairying was a paradox which, despite its favorable position in dairy production, found it necessary to import fluid milk each year from less favored areas.

He warned against allowing dairies to grow beyond natural feed resources, saying that 30 cows on 40 acres might be a profit producer but 40 or 50 cows on the same 30 acres might mean a loss. [talked about government price support, etc]

S.M. Nielson of Golden State gave a brief glimpse into the dairy market future and predicted a much rosier outlook than the previous speaker. Mr. Nielson said demands for many of his company's products had increased by as much as 30% over the previous year and that there were as yet hundreds of undeveloped milk products waiting introduction to markets of huge potential...award winners listed.

FE (12 June 1953) Fortuna Plans Dairy Show in recognition of June Dairy Month. Full page adv. June Is Dairy Month—as a fitting tribute to the Dairy Industry; cows and big glass of milk; lots of business sponsors.

Another adv.: We salute the Dairy Industry; come in for Golden State Ice Cream. Brownlows Café and Fountain.

FE (17 July 1953) Market Milk Men Face New Challenge [chain store importing market milk in half gallon containers; local processing plants don't have equipment for half gallon production, because high priced equipment and limited sales in county] There were approximately 60 market milk producers and three distributing plants in the county adversely affected by the imported milk. One of the three plants employed 40 persons and operated 20 trucks from a modern plant.

FE (27 Nov. 1953) Story and photos by Genzoli: Redwood Empire's Milk Comes from the Best; Boynton's History from Oats, Spuds to Grade-A, 1858-1953. Copy article for information on 1950s dairying.

FE (11 Dec. 1953) Golden State Co., Ltd. In Huge Merger—A merger of Golden State Co., Ltd. And Foremost Dairies, Inc. received initial approval by directors of both companies on Dec. 3 and will go before the stockholders for their consideration next January 27. Should the merger be endorsed, the resultant company, Foremost Dairies, Inc. with estimated gross sales of nearly \$300 million, will rank third or fourth among the nation's dairy producers.

Both Golden State and Foremost will continue to operate autonomously and no change is contemplated in the personnel of either dairy. There is no immediate plans for either company distributing the products of the other and both brand names retained. J.R. Little, now president of Golden State, will retain that same position and will also become Executive Vice-President of the Foremost Dairies, Inc.

Foremost with headquarters in Jacksonville, Fla., has operations in 112 communities in the U.S. as well as in Japan, Hawaii, Okinawa and Guam. Its domestic plants are primarily in the southeast, southwest and mid-west. [stock, shares, etc. inf.]

The history of Golden State Company, Ltd. Has paralleled the growth of California. Founded in February 1904 by Aage Jensen in Ferndale, the company was incorporated the following year under the name "Central Creamery." Its initial products were butter and casein. During its first 20 years, the company manufactured only butter, casein, powdered milk and sweet cream.

In 1910 when its sales totaled \$1,800,000 the young company moved its headquarters to San Francisco. The name became California Central Creameries in 1912, when sales were \$2,600,000. In 1923 the name was changed to "Golden State Milk Products Company," and on September 1, 1930, it became "Golden State Company, Ltd."

The period of greatest growth was between 1926 and 1929. During this time the company acquired 46 distributing plants in California. The company's 4800 employees produce and sell 86 different products in more than 50 plant and branches. It supplies the dairy product needs of nearly one and a half million people.

Golden State is almost wholly owned by Californians. Three thousand two hundred and 53 stockholders, owning 442,868 of the 483,839 outstanding shares of common stock are California residents. Net sales last year increased from \$100,144,584 to \$117,878,094; net profit leaped from \$858,334 to \$1,202,052, a gain of 40.8%.

FE (11 Dec. 1953) Can Mean Much... Merger of the two great concerns was announced jointly by J.R. Little, president of Golden State, and Grover Turnbow, president of Foremost Dairies. Mr. Turnbow, many Humboldters will recall, was professor of the Dairy Industry Division at the University of California, Davis, in the 1920s. He became the close associate of C.E. Gray, noted

leader in the development of Golden State, and was general manager and vice-president in 1944 at the time of Mr. Gray's death.

Mr. Turnbow since then has turned his energy toward the expansion of Foremost Dairies and in the creation and widening of markets for powdered milk products. Foremost plants are in Japan and the South Pacific and it is possible that these plants could have the greatest significance in future marketing of Eel River valley dairy products. The Far East plants of the Turnbow company are generally known as "reconstituting plants" and it is in them that the whole milk powder, manufactured at the Loleta Golden State plant out of milk from Humboldt dairies, can be readily returned to its fluid state and sold in a vast market.

FE (1 Jan. 1954) Adv. Redwood Empire Dairies, Farm Fresh to You
Valley Flower Co-operative Creamery Company

FE (8 Jan. 1954) Golden State Co. Honors Employees—Golden State Co. took time out to honor a number of its long-time employees at a dinner in the Scotia Inn Tuesday night and a number of the company executives were present to express their appreciation for the faithful service performed by the retiring men. Employment of most of the men predated the organization of the Golden State Co. going back into the days of the Central Creamery Co.; Libby, McNeill & Libby, United Milk Products Corp. and other predecessors of the Humboldt creamery firm.

Heading the list in years of service was Henry Codoni of Ferndale with 45 years of service in the Ferndale plant, beginning there not many years after the Central Creamery Co. was organized and became the seed which was later to blossom into the Golden State Co. Mr. Codoni's record was closely pressed by Robert Hood with his 41 years at Loleta. William Adamson of this city was also among those with long service records having 34 years in the Ferndale plant.

L.R. "Lou" Larson, branch manager for Golden State at Loleta since 1941, completed 30 years of continuous service at the Loleta plant, having started at Loleta in 1923 when it was operated by Libby, McNeill & Libby.

Seth Scribner of Fortuna completed 31 years for the company, most of those years at the Loleta plant. His brother, Fred Scribner, was also among those honored and had a record of 21 years. Marston Barnes completed 11 years; Frank Davy, 22 year...[more]

FE (8 Jan. 1954) A Redwood Empire Dairies Producer Story; They Milk Cows Standing Up on the Chapin Dairy, Genzoli, photos.

FE (15 Jan. 1954) Sire Service Firm Bought by Rhodes—[Ray Rhodes buys Humboldt Proved Sire Service from Willard Krueger who went to Idaho; Rhodes associated with Krueger.] Many dairymen have found the service dependable and economical and Mr. Rhodes now supplies the special dairy herd service to the majority of Grade A herds in the county as well as large number of other Humboldt herds.

FE (22 Jan. 1954) Ferndale Welcomes County Dairymen; Dairy Association Plans Meeting, Banquet Here Tomorrow.

FE (29 Feb. 1954) Butter Economy Target—Along with their creamery checks on Monday, Ferndale dairymen received the news from Washington, D.C. that the present support price on

butter, about 66 cents, will be reduced an estimated eight cents effective April 1. Secretary of Agriculture Ezra Benson made the announcement and said corresponding reductions will be made for cheese and dried skim milk. [Benson believed his new program would result in greatly increased consumption of dairy products, especially milk]

FE (29 Feb. 1954) : Dairy School"—Dairymen of the county will hold an interesting and instructive session in Ferndale next Tuesday when a Dairy School, sponsored by the Humboldt County Dairymen's Association, will present a special program at Ferndale City Hall. Dr. Kenneth May, Extension Veterinarian, will speak on "What's new in control measures of mastitis?" C.L. Pelissier, Extension Dairymen, "Cud inoculation and use of antibiotics on dairy calves;" more on mastitis; then "Raising the Calif." "Feeding" "Some Diseases and parasites."

FE (29 Feb. 1954) Adv. Dairymen. Sonoma-Marin Dairy Breeding Co-op invites you to a meeting explaining our co-operative plan for artificial insemination of your herds. Ferndale City Hall, March 3, 7:30 [firm from Petaluma]

Humboldt Beacon (4 March 1954) Foremost-Golden State Merger Is Approved—Stockholders of both Foremost Dairies, Inc. and Golden State Co., Ltd. have approved their merger, details of which were revealed a few weeks ago.

The merger is expected to give Foremost gross sales of more than \$300,000,000 this year. Combined sales last year would have approximated \$265,000,000.

The consolidation puts Foremost in a strong position in California, as well as in 21 other states, making it one of the leaders in the dairy business nationwide. The company earlier established a toehold in the California market with the acquisition of International Dairy Supply Co. of Oakland. It acquired Marin Dairymen's Milk Co. last summer to expand its operations here.

Foremost's geographical growth pattern closely parallels America's outstanding growth areas of wealth, population and industry. It started in the South and has expanded through the South and southwest states with branches from coast to coast and overseas operations in Hawaii, Okinawa, Guam and Japan.

FE (26 March 1954) Achievement Awards to Dairymen based on records of Ferndale Cow Testing Association sponsored by chambers of commerce of Ferndale, Rio Tell, Loleta and Fortuna; High two-year-old heifer, Joan Boynton, Ferndale, purebred Jersey, 637.3; Elliott and Robinson, Loleta, purebred Jersey, Millie, 560.8....much more.

FE (9 April 1954) Dairy Production Records Topple—In the face of price drops on their products, many dairymen of Humboldt county met the challenge last year by increasing the efficiency of their herds and dairy operators. The annual report of the Ferndale and Arcata Cow Testing Association, compiled by farm advisor Harry Tucker and released this week, revealed that the average production per cow in association herds set a new high record last year. With fewer herds in the testing program last year than in preceding years, average production per cow reached 8,554 pounds milk and 430.5 pounds butterfat. For comparison the 1951 figures were 8434 pounds milk and 422 pounds butterfat....

The number of county herds in the testing program has declined from 166 in 1951 to 122 in 1952 and 116 last year. [lots of stats regarding individual dairymen; awards with photos] One

photo: Loleta was represented by Elliott and Robison, owners of one of the ten high heifers. In this photo Ray Robison and Miss Dorothea Elliott, co-operators of the widely-known Jersey dairy at Loleta, have just received their plaque from Loleta Chamber of Commerce president Ted Trichilo....

FE (30 April 1954) Coppini Herd in New Record—According to an announcement by the American Jersey Cattle Club, the purebred Jersey herd founded in Ferndale by the late John W. Coppini has set a new goal for all dairy breeds to aim at with the completion of a quarter century of continuous herd testing. Its average for 1953 reached the impressive total of 10,347 pounds milk and 627 pounds butterfat; 25 years ago in 1929, average was 9,450 pounds milk and 568 pounds butterfat.

FE (11 June 1954) R.E. Dairies Sold to Golden State—Completing a transaction which sees a new phase in the marketing of Humboldt dairy products, the Redwood Empire Dairies this week was purchased by Golden State Co., Ltd., now a division of Foremost Dairies, Inc. The announcement was made by W.A. Francis, R.E. Dairies, president and S.M. Nielson, district manager for Golden State.

Mr. Francis, one of the founders of the southern Humboldt market milk processing company, will continue to head the operation. The modern Fortuna milk distributing plant will be under the direction of Mr. Nielson along with other Golden State plants of the area. All 35 employees of R.E. Dairies are to be retained. Golden State will now supply its complete line of products in this area through its new distributing system.

FE (11 June 1954) Editorial regarding June Dairy Month....We hardly need a reminder here in Ferndale about "Make Mine Milk" or "Dairy Products for Health." [cartoon "The Golden Girl of the West" upright cow in cowgirl costume]

HT (22 June 1954) New Challenge Grade A Milk Bottling Plant to be Built at Fernbridge—Construction of a Grade A milk bottling plant will get underway next week, Ronald Giulieri, manager of the Humboldt Creamery Association's Challenge Plant, announced yesterday.

The new plant will feature the most modern in bottling equipment, putting up milk in both bottles and cartons under the Challenge brand name. The new plant would cost more than \$150,000. Ray Terkelsen, Fortuna contractor, will handle the construction which will have 4,200 square feet of tiled floor space. It will be located just west of the present creamery warehouse....The Humboldt Creamery plant at Fernbridge has been producing butter since it first began operation in 1930 [more]

FE (25 June 1954) City Enjoys Dairy Day; Record Showing of Fine Dairy Stock.

FE (25 June 1954) New Grade-A Plant Will be Built by Humboldt Creamery—Entering a new field, the Humboldt Creamery Association at Fernbridge this week announced plans to construct a Grade-A market milk plant in Fernbridge to operate in conjunction with the present creamery. Commenting on the plans, Ronald Giulieri, manager of the Fernbridge plant, said the new Grade-A plant would be of most modern design and would produce bottle and carton milk under the Challenge name. He said the expected cost of the improvement would be more than \$150,000 with 4200 square feet.

Giulieri said that present plans call for distribution throughout Humboldt county to stores of milk, cream, cheese, butter and other dairy products which carry the Challenge brand name. Challenge butter and cheese are already well-known products to the Humboldt consumer and has many manufacturing and distributing plants throughout the state of California.

The Humboldt Creamery plant at Fernbridge has been producing butter since it first began operation in 1930. Butter is being made at present at Fernbridge, Giulieri said. At other times of the year, a large portion of activity is devoted to the manufacture of powdered milk products.

The creamery official said that a number of Grade-A producers have signified their intention of supplying the new bottling plant, while others are to be signed for the new venture. Personnel experienced in Grade-A work will be in charge of the new plant, while a number of new trucks will be added for the purpose of carrying milk and other products over the county.

FE (25 June 1954) A Redwood Empire Dairies Producer; Old Port Kenyon Home of Modern Boyd Dairy, by Genzoli.

FE (23 July 1954) Half Century of Demand for Local Butter Continuing—Ferndale's Golden State plant began its annual packing of tinned butter this month and the product will be shipped to foreign markets as in the past. Fifteen additional employees are at work in the butter packing department of the local creamery and the work is to be completed in a month.

Although world economic conditions are unfavorable toward U.S. farm products, the persistent demand continues to exist for Golden State tinned butter. The packing of tinned butter in Ferndale was first undertaken in 1908 when the Navy Department granted the Central Creamery a contract to pack 180,000 pounds for Mare Island. That was the first tinned butter contract let to any firm outside the states of Minnesota, Iowa and Kansas and followed closely the association of C.E. Gray with the local creamery company. The quality of the product removed any doubts of the Navy procurement personnel and resulted in larger contracts annually, coincidentally introducing the Ferndale product to private export sales in many areas.

In 1908 there was no rail transportation for the empty containers making it necessary to fabricate the cans at the plant. A complete set of can-making machinery was brought in from New York state and installed on the third floor of the big wooden building on Main street. The tin plate was shipped in from Pennsylvania in cases of flat sheets. The first set of can-making machinery was lost in a shipwreck between San Francisco and Eureka and a duplicate shipment was required at the expense of considerable delay. [the article continued with a HT 15 Feb. 1908 piece; see above]

FE (21 Jan. 1955) Jersey Club Wins State Trophy; Coppinis Get Jersey Queen Award—Delegates to the state convention of the California Jersey Cattle Club meeting in Eureka Wednesday and yesterday elected J.K. Fraser of Hughson as the organization's president and placed Ralph Barnes of Bayside in the office of vice-president. Harry Spalding of Visalia was re-elected secretary-treasurer. The Humboldt Jersey Cattle Club was signally honored when it was awarded the Peter J. Shields Trophy for having the outstanding and most active program for the past year of any Jersey Club in the state. The award has been won twice before by the Humboldt Club in 1947 and 1952.

The Jersey Queen production trophy, awarded annually for the highest producing Jersey cow in the state, was presented to Mr. and Mrs. Leo Coppini of this section...

FE (18 Feb. 1955) A dozen Humboldters, all long-time employees of the Golden State Co. were present for the third annual dinner of the Golden State's Quarter Century Club in Oakland last week. Three Humboldters received awards emblematic of the years of their respective service with the company. S.M. (Sid) Nielson, district manager for Golden State at Loleta and a well-known figure in county civic and business activities, received his 35-year emblem. Mr. Nielson, who grew up in this area, joined the company in 1919 directly after completing his dairy training at Oregon State College.

James J. McCloskey, Jr. of Loleta, district office manager for the company at Loleta, was awarded the 25-year emblem. Rae Paine of this city was awarded his 30-year emblem. Henry Condoni of this city was introduced as the dean of the group with his 45-year-service concluded before his retirement last year [others, more]

FE (25 Feb. 1955) Valley Flower to Meet Here; Annual Meeting and Dinner Tomorrow.

FE (18 March 1955) "New" Pricing System Approved; But It's "Old Stuff" to Ferndalers. [long article regarding amounts to be paid for butterfat and milk; between 1906 and 1949 paid separately; since 1949 amount paid based on total weight of milk; now going back to earlier method.]

FE (25 March 1955) Big Milk Order Will Be Shipped to the Far East—Many Humboldt county dairies are now producing milk that will soon be on the tables of families in the Orient and South Pacific. The Golden State Co. plant at Loleta has just received an order for seven carloads of a special form of nonfat dry milk solids. Delivery of the entire quantity of 420,000 pounds is required at the San Francisco pier on or before April 27. The product is to be packed in 30-pound hermetically sealed tins, two in a fiberboard case which is glued and double wire strapped.

According to S.M. Nielson, district manager for Golden State, approximately five million pounds of milk will be required to supply the solids needed for this order. This milk will come from over four hundred patrons whose farms are located in Humboldt's dairy areas.

Nielson pointed out that the money received for such shipments represents new capital for the area and is widely distributed in the county in payment for the milk, employee payroll, purchase of supplies and utilities and taxes. The large order is said to be a direct result of recent business affiliations which have extended the local market into the Orient.

FE (8 April 1955) Fernbridge Plant Begins Delivery of Market Milk Here—Beginning local distribution this week, the Humboldt Creamery Association at Fernbridge now has a complete line of fluid milk products in its own Challenge brand. The latest Challenge product to be distributed locally augments such well-known products as Challenge butter, nonfat milk powder and cheese products, already widely used by many Humboldt county residents.

Just prior to making the first market milk deliveries Monday, Ronald Giulieri, general manger of Humboldt Creamery Association, stated, "When we introduce Challenge vitamin D milk to the Humboldt area today, it will not be in a strange label or an unfamiliar brand. We have supplied many Challenge products to local grocers, restaurants and food outlets for many years. We are merely rounding out the complete Challenge line. Challenge milk is one of the leading sellers among milks in almost all other areas of California and we are confident that local households will recognize its quality and adopt it as their "home brand" of milk.

“Challenge Dairy Products have won more than 250 medals for prize-winning quality. In our local distribution, we expect to distribute the very highest quality products possible. Our milk producing plant is entirely brand new and the entire line-up of equipment is the latest and most modern milk processing operation in northern California. Also, even our delivery trucks will be constantly refrigerated so as to deliver to grocers a product that is cold, fresh and flavorful. We are going to do our very best to bring Humboldt county residents the finest and richest milk they ever tasted. And every drop of this milk will be produced by local Humboldt dairy farmers.”

The new plant at Fernbridge supplies one trip, easily disposable sanitary paper cartons exclusively. Sales will be wholesale only to grocers, hotels and restaurants.

The slogan of these Humboldt co-operative dairymen is, “To have more of the good things of life, drink milk. Milk is the most nearly perfect food known to man.”

Ad: Now...At Your Grocer's...Moving Fresh Milk from Our Own Humboldt Dairy Farms...Carton, Challenge Homogenized Vitamin D Milk.

FE (15 April 1955) Ad: Try the World's First Fresh Tasting Evaporated Milk. Foremost. The first real improvement in evaporated milk in more than 50 years. Better Than Good; Its Foremost. Foremost Dairies, Inc., San Francisco.

FE (15 April 1955) Get Rich! Rich Golden Guernsey, That Is...Golden Guernsey is honestly a super rich milk brought to you by Golden State. It has loads of extra cream in every single drop. That means you get extra nutrition, extra flavor in every drop, every glassful, every carton of Golden Guernsey. Also extra vitamins, minerals, proteins and gosh knows what all.

Treat your family to the richness today. Find out for yourself exactly how rich you can get in a milk with extra cream in every drop.

Carton—Golden State Homogenized Golden Guernsey Milk. California's favorite Golden State Dairy Foods. Redwood Empire Dairies, Eureka, Fortuna, Arcata.

FE (29 April 1955) Golden Guernsey...Rich, Health-Giving...New...

Photo: The camera registers an historic moment in Humboldt county dairy history when Donald Telfer, fieldman for Golden Guernsey, Inc., handed the signed contract over to William Francis, manager of Redwood Empire Dairies. Joe Giacomini of Alton viewed the certification of his herd as supplier of Golden Guernsey milk—the first in Humboldt county. In the background the familiar Golden State sunburst and a pair of Golden Guernseys.

Article [infomercial] by Andrew Genzoli. Golden Guernsey Milk—the special milk known nationally for its outstanding quality recently became available to Humboldt county residents when Golden Guernsey, Inc., certified the Joe Giacomini herd of purebred Guernsey at Alton as a supply, and the Redwood Empire Dairies at Fortuna accepted the responsibility of distribution.

The premium product will be sold under the Golden State Golden Guernsey label, exemplifying a goodness which dates back from a time ten centuries ago on the little island Guernsey, off the coast of France, and carried patiently through the generations into the hands of a young, modern dairyman with more patience. The story of Golden Guernsey milk is truly a romantic one! [history of monks and cows]

Joe Giacomini with his late brother Gene in April 1947 made their entry into Grade-A milk production with their first milk going to Petersen Brothers dairy, forerunner to the present Redwood Empire Dairies. After Gene's death, Joe assumed full interest in the dairy.

The Guernsey dairy average 70 milkers the year around, with over 86 head on hand to maintain a continuous milking level. The Grade A barn on the Giacomini place was the first walk through in Humboldt county with one of the first overhead pipelines. [more bio about Joe]

Donald Telfer, fieldman for Golden Guernsey, Inc., in certifying the Joe Giacomini herd, calls attention to a few of the conditions which must be met before a dairy can be qualified by his organization, which is a non-profit agricultural organization, nationwide in scope.

The qualifications include (1) Golden Guernsey milk comes only from selected Guernsey cows. (2) Golden Guernsey milk exceeds the requirements of local and state health authorities. (3) The milk is packaged separately and identified as "Golden Guernsey." Golden Guernsey milk has extra butterfat, extra richness below the cream line, more minerals, proteins, milk sugar, more carotene, indicating more Vitamin A, and richer, finer flavor. Golden Guernsey milk is now produced and distributed in many states and in most areas of California.

Look for Golden Guernsey milk in the blue Golden State carton with the old-fashioned golden milk container on it. It is a local Humboldt county product, packaged and distributed in Humboldt county and dedicated to Humboldt's better health!

Photo of trademark: The famous trademark showing the old-fashioned milk can from the Isle of Guernsey, appears in the emblem assuring Golden Guernsey users of a pure and healthy product.

FE (20 May 1955) Butterfat Down 2 cents; whole milk steady. Butterfat 64 cents; whole milk 72 cents.

FE (17 June 1955) Tinned Butter in Production Now at Creamery Here—Ferndale's seasonal butter packing industry began again this month with a special crew of a dozen or more workers at the Golden State Creamery on Main street. The work is expected to continue through July and all butter being packed here goes into the Foremost and Golden State's foreign trade. Foremost executives are anticipating an expanding foreign market for their local product and indications now appear to justify an optimistic view of this special field.

Ferndale's summer butter canning operation first started here almost a century ago when a U.S. Navy order for 180,000 pounds of butter was placed with the Central Creamery Co., predecessor of the present Golden State-Foremost. Aage Jensen, then president of the Central Creamery, and C.E. Gray, who had just affiliated with the Ferndale concern, both to become nationally recognized dairy industry leaders, were instrumental in bringing the first tinned butter to Ferndale in 1906.

FE (15 July 1955) Dairy Entries at County Fair May Set New Records—From early indications, Humboldt County Fair's Dairy Department may well exceed any previous year for display of fine purebred stock. Although entries for the Aug. 15-21 livestock exposition were opened only Monday, 131 head were listed yesterday as eligible...majority of these were listed by exhibitors new to Humboldt county fair...Dairy cattle will have space allotted for 324 head [couple of issues letter, number had equaled previous year]

FE (25 Nov. 1955) Milk Processors In New Combine; Foremost-Western Condensing Merged—A merger of two of the nation's leading milk processors, each tracing its modest beginnings to Ferndale, was announced this week as Foremost Dairies, Inc., acquired Western Condensing Co. Ninety-eight percent of Western Condensing Co. stockholders had approved the transaction with 88% of the stock already deposited for exchange. This move makes Foremost Dairies the world's largest producer and processor of powdered milk, casein solids and milk derivatives, controlling 82% of the market; brings with it 37 milk processing plants, important research facilities and patents and carries out broad diversification plans.

Foremost, already the third largest dairy company in the nation, will now have 252 plants in 32 states and 11 countries; annual earnings are in excess of \$400,000,000.

For the year ending on March 31, 1955, the product sales of Western Condensing Co. were \$14,053,701 against \$12,726,211 for the same period in 1954. [more financial stuff]

Western Condensing Co. maintains laboratories at Petaluma and at Appleton, Wisconsin, which are now added to the huge Foremost laboratories at Atwater and San Francisco. It was at these laboratories that Western developed methods and processing techniques and its "magic crystal" discovery that made a new product, Instant Milk, possible. Western Condensing Co. participated in organizing The Instant Milk Company in June of 1954 as a jointly owned company. Other products developed included instant chocolate milk.

Organized in 1918 and operating its first plant in a section of the Valley Flower Creamery plant in Port Kenyon, Western Condensing Co. was originally and still is the country's largest producer of dried whey. A notable example in this respect was the development of milk sugar used in the manufacture of infant food. The research program of Western Condensing provided the company with other processed products which took up the slack of sales in dried whey and milk sugar.

FE (December 1955) Flood, livestock losses, farm land washed away or covered with debris, feed shortages.

FE (16 March 1956) Grade-A Producers Urge No Seasonal Milk Price change—Humboldt milk producers asked that the Bureau of Milk Control hold to the same milk price structure next summer as prevailed this winter and fall. The producers claimed that an increase in expenses created by recent floods has made it necessary to maintain the present price instead of requiring the usual seasonal two-cent per quart drop by milk producers in Humboldt and Del Norte counties...cited pasture losses and loss of milk production, anywhere from 20-25% as result of floods; increased price of feed.

FE (6 April 1956) Milk Producers in Humboldt-Del Norte Area Assured Fair Price...will keep in effective minimum prices for fluid milk; present minimum is 91.8 cents per pound for milk fat and \$1.84 per hundred weight for skim milk.

FE (13 April 1956) Ad: Here It Is! New—All Purpose Butler steel farm building.

FE (20 April 1956) Herd Production Top In '55; Testing Assn. Report Has Fine Records [long list of producers]

FE (27 April 1956) Coppini Jerseys Up Top; Dairymen Given Civic Recognition—Leo Coppini's purebred Jersey herd dominated the annual Dairy Award's dinner program held here Wednesday night when the fine Ferndale herd won top honors in two out of three divisions and second place in the third. The dinner was sponsored by the chambers of commerce of Ferndale, Loleta, Rio Dell and Fortuna and attracted a capacity house at the Ferndale high school cafeteria..over 100 guests [more]

FE (6 July 1956) Humboldt Creamery Buys Eureka Firms in New Expansion—Humboldt Creamery Association co-operatively owned by Humboldt dairy ranchers, marketing under the trade name of "Challenge Dairy Products," completed the purchase this week of Eureka Dairies, including all plant and mobile equipment, the Golden Crest ice cream plant, and the Bon Boniere ice cream plant. The latter firm had been purchased by Eureka Dairies during the past year. The announcement was made by Fred Bravo, chairman of the board, and Ronald Giulieri, manager of Humboldt Creamery Association at Fernbridge.

All employees and driver of Eureka Dairies will continue with the enlarged operation. The Eureka Dairies plant in Eureka will continue to operate and produce under the brand of Eureka Dairies until plans are completed for consolidation of facilities, according to Giulieri. Golden Crest and Bon Boniere ice creams will continue to be marketed under the original names, long established in this area.

The transaction combines the two largest home-owned dairies in the Redwood region. Eureka Dairies' history goes back to 1902 when George A. Crowe, father of Don Crowe, the recent head of Eureka Dairies, purchased the Buhne Dairy near Fields Landing from Henry Buhne. In 1915 the Buhne Dairy was consolidated with Sweasey Farm Dairies and Sanitary Dairies. Another consolidation in 1941 included Malm's Dairy and Graham Dairies to form the present Eureka Dairies.

FE (17 Aug. 1956) Ad: As fresh as the whisper of sunshine, as sweet as the sycamore-scented morning breeze, as rich and refreshing as thick creamy milk just out of the milking shed at a country dairy farm, that's Golden State Homogenized Milk. And that's why it's California's favorite milk. Redwood Empire Dairies, your Golden State Milkman, Fortuna, Eureka, Arcata. [Good Housekeeping Seal of Approval on ad]

AD: Challenge Milk; farm fresh at your favorite market

FE (14 Sept. 1956) Ad: Golden State Homogenized Milk from Humboldt County herds Wins a 1956 Gold Medal Award at the California State Fair. Highest award for highest quality. Additional Gold Medal Awards were won by:

Golden State table cream, half and half, Golden Guernsey Milk, cottage cheese, whipping cream, ice cream and butter. Golden State Co., Ltd., Fortuna.

FE (2 Nov. 1956) Golden State's New Instant Milk Now Available Locally—S.M. Nielson, district manager Golden State, this week announced that Foremost-Golden State's plant at Loleta has begun manufacture of a new type instant-mixing dry milk being marketed under the name of Foremost Instant Milk. The attractive gold-red-white-blue packages are now available at local grocers.

A non-fat milk crystal, the Humboldt product can be stored without refrigeration, has all the food values of fresh non-fat milk, and is ready for use simply by adding water.

AU (16 Nov. 1956) Instant Dry Milk Is New Foremost Product—the new milk product is being produced at the Foremost-Golden State plant at Loleta. [more]

AU (3 Jan. 1957) Adv At Last—A Really Instant Milk; Instant Foremost Nonfat Dry Milk Solids; dissolves instantly makes 5 quarts, picture of box.

FE (1 Feb. 1957) Dairymen Name Officers

FE (1 March 1957) Front page. Record Crowd at Local Talks on Mastitis Control.

FE (29 March 1957) Dairy Meeting at Loleta; Brucellosis Control to be Discussed.

FE (24 May 1957) Cow Testing Assn. Has Great Record as Oldest in U.S.—The first cow testing association in California, the Ferndale Cow Testing association has a long record of achievement in the years since it first offered a production incentive to dairymen of this area. Organized in 1909, the Ferndale Cow Testing Association is now the oldest testing association in the nation in continuous service. In its first year of testing, the average butterfat produced per cow was listed at 251 pounds. The average was made on the production of 581 cows then on test. The peak year since that time was reached in 1955 when the record high average was set at 459.1 pounds. 4251 cows were on test for the latter average. In 1955 the average milk produced per cow in the association was 9309, the highest on record. Back in 1909 the association cows produced an average of 5000 pounds. [more]

FE (5 July 1957) 1956 Dairy Products Up—Dairy products were the leading crop of Humboldt county last year according to the 1956 Agricultural Crop Report released this week by Donald Thomas, county agricultural commissioner. The report indicated total dairy production was up approximately \$225,000 over the figures of the previous year despite the Dec. 1955 flood which caused such heavy losses of pasture and crop lands. Manufactured milk produced in the county in 1956 came to 5,413,456 pounds and a value of \$4,131,212. Market milk production was 1,029,857 pounds with a value of \$1,832,619. Skim milk production was 1,029,857 cst and the value, \$372,172. [more]

FE (24 Jan. 1958) Humboldt County Dairymen Convene Here Tomorrow

FE (24 Jan. 1958) Ad: Ask for Challenge Ice Cream, Humboldt Creamery Association.

FE (11 April 1958) Dairy Awards Dinner April 17....top producer is Star, Jersey, 840.1 pounds of butter fat in 1957; owner John Sullivan, Elk River. List of winners..

FE (30 May 1958) In a move long expected in this area, Golden State Co., Ltd., has sold its old Ferndale plant and will concentrate its production in its Loleta plant. The big building on Main Street has been sold to the Yancey Feed Co. and will be used as an office and warehouse by the Yancey firm.

The two-story structure is a local landmark associated with the dairy industry, housing the Central Creamery Co. at its formation in 1905, surviving a destructive fire in 1915, becoming the headquarters of the California Central Creameries, predecessor of the Golden State Co. and recognized as the birthplace of Golden State Co. Many of the advancement in dairy processing began in the building which had been owned and operated by Golden State for some 30 years or more.

In a statement to dairymen, W.E. Thomas of Loleta, Golden State Co. manager in this district, comments on the transaction:

“Back in about 1952 with improved production facilities and the press of economic conditions, it was apparent that considerable savings could be made by consolidating the operations of the Ferndale plant with those of the Loleta plant. Later with the addition of new products and the necessity of volume production through a single unit, the Arcata plant was closed. These moves can be attributed largely to progress and the necessity of keeping pace with the times.

“ For the past several years, the dairy industry has been forced with mounting surpluses and, as you know, support prices for dairy products were drastically lowered April 1, 1958. At the same time, all processing costs are increasing. As a result, we feel it is the duty of manufacturers of dairy products to employ every efficiency and make every saving possible in order to pass on to the patron the best possible return for his milk. The elimination of any extra handling of the milk or any unnecessary overhead would be important steps in reducing costs.

“Both the Arcata and Ferndale plants represented an unproductive overhead, although both plants until recently have continued to be used as a matter of convenience for the patrons within their respective areas. As a means of reducing this overhead, management made the decision to sell both facilities. The Arcata plant was sold early this year and just within the last few days the Ferndale plant was sold.

“ Realizing that a number of our Ferndale patrons have depended upon the Ferndale plant for local deliveries, wash-up facilities, supplies, and a number of other reasons, we have made an effort to offer most of these same advantages through the assistance of the Valley Flower Creamery.

“Effective June 1, 1958, the Valley Flower Creamery will receive for us all the milk formerly delivered direct to the Ferndale plant. All testing and records will be handled through Loleta as has been the practice since closing the Ferndale operation. Any patron wishing supplies may secure them at the Valley Flower plant. Dick Simpson will continue to serve you as in the past. Feel free to call upon him at any time.”

FE (23 Jan. 1959) Cow Testing Association Plans to Observe 50th Anniversary... present prices for testing. Standard herds of fewer than 40 cows, \$112 per herd per year; more than 40 cows \$2.80 per cow per year. Herd improvement registry testing \$116 per herd pr year for fewer than 30 cows; \$3.85 per cow for each additional cow....more

FE (20 Feb. 1959) Creamery Association Meets—Valley Flower; (27 Feb. 1959) 400 people at banquet

FE (27 Feb. 1959) Humboldt Creamery Re-Elects officers

FE (6 March 1959) Oldest Herd Improvement Program Originated Here—[long article about what was going on the 1909, including Libby, McNeill & Libby acquired the Cold Brook Creamery at Loleta and planned to build a new plant large enough to process all the milk produced in the Eel river valley....Mr. Gray and Mr. Jensen announced they had perfected a new product, “powdered milk,” at the Central Creamery Co. in North Ferndale. It would be on the market soon and could take the place of liquid milk. A. Jensen, president of Central Creamery Co., was granted European patent rights on his latest improved cream ripener....Jens N. Jensen’s butter wrapping machine was a complete success at a demonstration in Eureka and would probably revolutionize the creamery business, it was predicted.

And then there was this Clyde Mitchell, who arrived in Ferndale in February for the purpose of organizing a new co-operative, the Ferndale Cow Testing Association. On February 12, 1909, the Ferndale Enterprise had the following to say about Mr. Mitchell: [see FE 12 Feb. 1909]

FE (20 March 1959) Many Tributes Paid Testing Association....photo—At its Golden Anniversary program; 300 persons, key address b Clyde Mitchell; born into dairy family on Island, worked on area farms; got his start in creamery work at Sunset Creamery at \$25 a month with board and half the buttermaker’s bed, hours unlimited. But I received much more of value than the two or three gold pieces a month. Our buttermaker, the late Peter Philipson, was then one of the top-notch buttermakers of California. He taught me strict sanitation, the fine points of buttermaking and of creamery operation....worked for five years for local creameries. In the fall of 1904 Central Creamery Co. opened in North Ferndale. Its principal, Aagie Jensen, persuaded the directors of the Ferndale Creamery to sell all of their cream to Central. So on the opening day, I delivered with horse and wagon enough delicious sweet cream to churn 500 pounds of butter. As I continued to make daily deliveries, I came to see that Central practiced methods much advanced over what I knew and I realized that, if I were to progress, I must obtain more school....graduated from Iowa State College; returned to California as first federal butter grader for San Francisco; then helped establish Ferndale Cow Testing Association in 1909.

FE (11 Dec. 1959) Valley Flower May Sell Port Kenyon Plant—Stockholders of the Valley Flower Co-operative Creamery Co. at a meeting Tuesday voted favorably on a proposal to sell all of the creamery’s corporate assets and to dissolve the corporation. This action now permits the Valley Flower directors to take action on an offer to purchase the plant at Port Kenyon...Directors cited obsolescence of equipment, rising costs of production and other factors which were pointing toward a major change of policy and probably a sell of the plant.

The Valley Flower Co-operative is one of the oldest agricultural co-operatives in the nation and has been in continuous production here for close to half a century. It has served the entire valley during that period and has held an enviable reputation both among shareholders, patrons, dairy producers and officials throughout the state. Literally hundreds of gold medals have been won by its products and its Humboldt Gold Butter has been held in popular favor for many years.

Many of the present day instant food mixes had their origin in the Valley Flower plant where a section of the creamery was leased to the Western Condensing Co. for early experimenting and production of dehydrating processes. The two companies co-operated in milk dehydration, contributing substantially to the development of processes used today.

FE (22 Jan. 1960) Dairymen's Association Meets Here Tomorrow

FE (29 Jan. 1960) Henry Christensen Heads Dairymen; Herd Improvement Programs Are Praised.

FE (12 Feb. 1960) Dairy School at County Fairgrounds, Feb. 18. "Factors Involved in the Production of Quality Milk" will be the subject for a Dairy School. Announced by Humboldt County Farm Advisor; subjects covered, the cow, milking machines, role of antibiotics and agricultural chemicals.

FE (18 March 1960) Photo—New Type Bulk Milk Cooler Tank To BE Demonstrated Here—
The first bulk milk cooler tank of its kind in California will be demonstrated all day tomorrow at the Tony Nunes dairy on the Centerville road. The stainless steel tank is the latest model manufactured by Zero Corp. and is represented locally by Ernest Laffranchi.

The Nunes cooler tank, a Zero T-20 vacuum type was installed last month....Pickup of bulk milk at the Nunes place is made regularly by the Humboldt Creamery in the new bulk tank truck equipment.

FE (15 April 1960) Dairy Awards Banquet April 20; Valley Civic Group to Honor Dairymen.

FE (22 April 1960) 137 attended banquet. Leo Coppini gained permanent possession of the Harry Herbers trophy for high standard herds, his 28 purebred Jersey herd making a record average of 656.3 pounds butterfat; 3rd consecutive year to win.

John Sullivan, Elk River dairyman, won the high standard cow trophy for three consecutive years. His jersey cow "Star" produced 949 pounds of butterfat which beat her previous record of 943.9 pounds.

FE (17 June 1960) Adv. June's Best Refresher with a Sandwich. Golden State Milk at your Grocers; from Humboldt's Finest Dairy Herds. You never outgrow your need for milk. Drink 3 glasses every day. Foremost-Golden State. Picture of quart milk carton.

FE (24 June 1960) Adv. Ferndale Salutes Its Dairy Farmers. Chamber of Commerce, Ferndale
Adv. Hats off to our Humboldt Dairy Farmers, Citizens Furniture
Adv. For Butter. Foremost-Golden State.

FE (11 Nov. 1960) Photos. Two "crops" from the Ferndale area are transported from producer to manufacturer by big trucks operated by Ferndale men. Bob Farley stands by his new stainless steel milk tank truck in the upper photo. This is the latest trend in the handling of raw milk here, bulk milk being picked up from stainless steel refrigerated tanks at dairies and moved to the creameries for processing. Bob operates his tank on a contract basis for Golden State on regular schedule over Eel river valley routes.

Lower photo of log truck.

FE (9 Dec. 1960) ADA Re-Elects Albert Pedrazzini—Dairymen of the area turned out in force Thursday for the annual meeting and program of District 1, American Dairy Association at the Fairgrounds. "Who Speak for Milk?" was the main address. Speaker acknowledged that people

were on diets and using less dairy products as lifestyle changed, but noted that milk has complete nutrition.

FE (13 Jan. 1961) Adv. For Zero Bulk Milk Cooler, Ernest Laffranchi. The cooler that revolutionized the dairy industry. Like sucking milk through a straw, Nature's own way, picture of calf nursing....

FE (21 April 1961) Adv for Pacific Breeders Co-operative, Dairymen owned. Why PBC is better because offspring performance, conception rate, quality of sires, economy and service, disease control and fresh and frozen semen.

FE (28 April 1961) Award 32 Dairy Trophies, overflow crowd at Turf Room; list of winners and amount of butterfat produced.
Read to July 1961

HT (8 Aug. 1964) Local Cow Takes Honors in American Jersey Club—Challenger's Joyce has been named national Jersey Milk Production Champion. The 9-year-old Humboldt County cow, owned by A.J. Regli of nearby Ferndale, gave 26,364 pounds of milk containing 1212 lbs. of butterfat in a 365-day test period; milked 3 times per day; highest single day's production was 102 lbs of milk with an average for the year of 72.5 lbs. per day.

HB (11 Feb. 1982) Bob Laffranchi prepares to open a cheese factory; ag teacher at Eureka High; found building across from Loleta Creamery in Loleta.

T-S (22 April 2009) Humboldt Creamery has filed for bankruptcy protection just two months after former CEO Rick Ghilarducci scandalized the company by revealing its finances weren't as sweet as they seemed. The bankruptcy will make it possible for the creamery to help operating, but it could also tear it from hands of its member farmers. The company's \$50 to \$100 million debt, combined with the inaccurate financials....prompted Chapter 11 filing.

Fifty farming members, currently own 75% of company; remaining 25% of the company is held by Dairy Farmers of America.

NBJ Nutrition Business Journal (20 Aug. 2009) online. With the purchase of Humboldt Creamery, Foster Farms Dairy now holds a significant position in the organic milk market. The sale includes Humboldt Creamery's Fernbridge processing plant and a frozen distribution center in Stockton, California. The sale is believed to be near \$20 million. Founded in 1929, Humboldt Creamery is owned by the oldest independent dairy cooperative in California and specializes in organic dairy farming. Foster Dairy Farms is family owned and has been operating in California since 1939.

Advertisement online: Milk carton Humboldt Creamery Organic Milk, Vitamin D, pasture raised
Humboldt Creamery Organic Light Sour Cream, pasture raised
Humboldt Organic Unsalted Butter, pastured raised
We believe the best organic milk comes from cows with plenty of space to graze and roam. That's why our Humboldt Creamery cows are pasture-raised in the fertile valleys of Northern California coast. They graze year-round in lush, open green pastures that are free from synthetic

pesticides, herbicides and fertilizes. They have access to fresh air, plenty of exercise and a wholesome diet. Plus our cows are never given any growth hormones or treated with antibiotics. So you can feel good about serving your family Humboldt Organic milk. We offer Humboldt Creamery organic milk, butter, sour cream and cottage cheese in addition to our Humboldt Creamery ice cream. Humboldt Creamery has been a part of California since 1929 and part of the Foster Farms Dairy family since 2009. Humboldt Creamer. No artificial anything.

Misc. References

Dairyantiques.com

Doug and Linda's Dairy Antique Site: Golden State was a large milk bottler in California with creameries in numerous cities. At one point they handled almost a third of the milk sold in California. They were the largest milk products manufacturing organization west of the Rockies. Their fleet of delivery trucks was the largest in California. The company got its start in the northern California town of Ferndale in 1905 manufacturing butter. By 1910 the headquarters had been moved to San Francisco and the name California Central Creameries was adopted in 1912. Golden State was the product name and in 1923 the company name was changed to Golden State Milk Products Company. In 1954 Golden State became part of Foremost Dairies.

Ferndale Web Site: History of the Victorian Village of Ferndale

Ferndale's pioneer creameries were responsible for a number of innovations in dairy processing and dairy management which helped revolutionize the dairy industry. Among those firsts were:

- the production of the first sweet cream butter
- the first butter wrapping and cutting machine
- the first dry-milk processing on the Pacific Coast
- the first milk tank truck
- the first cooperative creameries
- the first cow testing program in California
- development of the nationally known Gray-Jensen dry milk process
- development of the Peebles dehydration process.

Encyclopedia of Chicago (encyclopedia.chicagohistory.org)

Libby, McNeill, & Libby, one of world's leading producers of canned foods; company created in 1868 by Archibald McNeill and the brothers Arthur and Charles Libby, who sold beef packed in brine. Between 1888 and 1920, Libby was controlled by Swift & Co. During the first years of the 20th century, Libby began to can vegetables and fruits.

Wikipedia

Loleta, population 783; 15 miles south of Eureka; elevation 46 feet; originally Swauger; named Loleta in 1897. Eel River and Eureka Railroad reached Swauger from Eureka in 1883; post office 1888; and changed its name in 1898. The Humboldt Creamery plant (originally Diamond Springs Creamery) opened in town in 1893.

Humboldt Creamery was formerly an agricultural marketing cooperative established in 1929 as a local association of 152 dairy farmers; now under ownership of Foster Farms Dairy of Modesto.

Online Western Canner and Packer, Vol. 8, 1916, pg. 36

Libby, McNeill & Libby on the Pacific Coast; President W.F. burrows outlines Policy of the Great Chicago Firm and Expresses His Views of the General Canned Foods Situation—Since the fourth week of January, M. W.F> Burrows, president of Libby, McNeill & Libby, has been making a tour of the Pacific Coast, inspecting the plants and holdings of the Chicago firm which has the most extensive system of canneries and packing establishments of any individual company on the North American continent and which has been developing its canning and packing industries in the pacific region more extensively than anywhere else during the past several years....The milk condensery at Loleta is being enlarged so as to give it double the capacity it now has.

Online Milk Plant Monthly Vol. 7, Oct. 1918

The California Central Creameries and the Libby, McNeill & Libby interests in San Francisco territory are soon to effect a merger of the creamery, butter, and milk condensing business there....The California Central Creameries has its main office in San Francisco with its largest dry milk and butter manufacturing plant at Ferndale. Libby, McNeill & Libby control a much smaller territory. The office for this division and also the large condensery, dry milk and butter plant is at Loleta, and a large number of dairy farms are tributary to this plant. They also control the Valley Flower, sunset and old Eclipse creameries at Grizzly Bluff, Table Bluff, and Beatrice, respectively. *Chicago Dairy Produce*

Online Food Investigation: Report of Federal Trade Commission, Vo. 3-6, 1919

Libby, McNeill & Libby, 99.8% of whose stock was owned by Swift & Co. until 1918, when it was reported as prorated among the stockholders of Swift & Co., operates a combination condensery, creamery and dry milk-powder factory at Loleta, California.

Online Electrical Review and Western Electrician Vo. 70(3)1917, pg. 136

Loleta, Cal.—Libby, McNeill & Libby will expend \$60,000 remodeling its milk condensing plant here. The concern will install its own power plant. A.L. Fritz is manager.

Online Engineering News, Vol. 77, pg. 57, Feb. 1, 1917

Loleta, Calif. Libby, McNeill & Libby plan a two-story addition to its milk condensery, about \$25,000.

Online State of California, Dept. of Agriculture; Division of Animal Industry; Special Publication No. 21, "Statistical Report of California Dairy Products, 1920-1921," by J.J. Frey, Sacramento May 1922.

Production of butterfat by counties in California during the year ended June 30, 1921;
given in pounds.

Stanislaus, 9,931,685
Humboldt, 7,176,567
Los Angeles, 6,679,929
Merced, 5,695,554
Imperial, 5,465,437
Tulare, 4,740,082
Etc.

Butter Production
Stanislaus, 7,164,219
Humboldt, 7,010,093
Imperial, 6,227,931

Creameries in Humboldt county

California Barrel Co., Arcata
United Creameries, Arcata
J.C. Mankin, Blue Lake
J. Biasca, Capetown
Butler Valley Ranch, Eureka
California Central Creameries, Eureka
Hammond Lumber Co., Eureka
Valley Flower Creamery, Ferndale
California Central Creameries, Ferndale
Grizzly Bluff Creamery, Grizzly Bluff
Wm. Reynolds, Petrolia
Condenseries
Libby, McNeill Libby, Loleta
Western Condensing Co., Eureka
Dried Milk Plants
California Central Creameries, Ferndale
Libby, McNeill & Libby, Loleta
California Central Creameries, Arcata

Online Packers' Consent Decree; hearing before Congressional Sub Committee, 1922

Swift & Co. through Libby, McNeill & Libby, an affiliated company, operates the following...13 plants, including Loleta, California which manufactures condensed, evaporated and powdered milk.

Online American Machinist, Vo. 58, 1923

Loleta, Calif.—Libby, McNeill & Libby Merchants, Executive Building, San Francisco are having plans prepared for the construction of a two-story, 75,160 foot milk condensing plant here.

Andy Genzoli Collection; HSU Library; Humboldt Room Special Collections

- HT (9 Jan. 1890)
 DHT (Jubilee Edition, c 1904?)
 Pacific Dairy Review, 1907
 HT (18 Jan 1908) Dairy Expert Located Here C.F. Gray
 HT (18 Jan. 1908) Central Creamery Co. of Eureka; first in state to bid on government contract for butter
 FE (21 Jan. 1908) Dairy Expert wit Central Company
 HT (29 Jan. 1909) New Plant at Ferndale; the Central Creamery Co. Is Installing a \$13,000 Cream Condensing Factory at the Cream City
 Eureka Herald (29 April 1909) Milk in Form of Powder
 FE (31 May 1910) May Establish Big Industry in Ferndale
 FE (3 June 1910) Central Creamery is Promised Support
 FE (27 Sept. 1910) Ferndale Gets the Big Central Dry Milk Plant.
 Eureka Herald (19 April 1911)
 FE (20 Sept. 1935) Local Creamery Concern Celebrates 30th Anniversary; Ferndale Original Location of the Great Golden State Co., Ltd.
 FE (20 Aug. 1937) Humboldt County Known as State Cradle of Dairying, published in Calif. Milk News
 HT (20 Feb. 1938) John Coppini; From Swiss Immigrant to Dairy Leader by Genzoli Farm-Home Editor; photo of John and also of dairy barn.
 FE (25 Feb. 1938) Dairying in Humboldt Eighty Years Ago by Walter Branstetter in "Pacific Dairy Review"
 HT (31 July 1949) Silken Lady's Ruby of F. Heads for 10,000 Pound Lifetime Butterfat Peak photos
 FE (30 May 1958)
 T-S (27 June 1975) World's Top Cow Still in Ferndale—Sunny King Berna; bred by J.W. Coppini estate
 Humboldt Beacon (17 Feb. 1983)

Dairy History by Genzoli

First attempt at dairying in Eel River valley was made in 1874 by Jacob Rasmussen, Nissen Brothers and J.P. Jacobsen. Immigrants from Scandinavia (Denmark and Schleswig); later Italian-speaking Swiss; then Portuguese; oldest creamery was at Hookton on Table Bluff; Pioneer Creamery founded at Arlynda Corner in 1889 by A.L. Jensen; Ferndale Creamery was oldest incorporated creamery in County, 1891; Grizzly Bluff Creamery in 1891; Capital Creamery at Waddington in 1902; Valley Flower Creamery in Sept. 1913; Sunset Creamery located at junction of main road to Loleta and Table Bluff Light House was organized as cooperative. Challenge units at Fernbridge and Arcata; Golden State at Ferndale, Orick, Loleta and Arcata; Valley Flower at Port Kenyon and United Creamery at Arcata.

Television Interview 26 Feb. 1955 with R.A. Beaty, employed by Golden State for over 30 years and now on staff of Foremost.

He said Golden State started at Ferndale over 50 years ago; took name from brand of butter; \$4,000,000 per year paid for milk produced in Humboldt County.

Golden State Co., Ltd. [printed like letter head on six pages] Notes on Origin and Early History of the Golden State Co. [no date or author] Enclosed are two papers taken from our material; one gives Mr. Jensen's version; the other from C.L. Mitchell's version published in *Pacific Dairy Review* in January 1952.

1. Business established by A. Jensen, 17 Sept. 1904 in Ferndale
2. Eureka branch established June 1, 1906
3. Leased Minor Creamery in Arcata in 1906
4. Moved to present plant at 9th and L streets in Arcata in 1918
5. Ferndale Plant:
 - a. first production of sweet cream butter on commercial scale in 1908
 - b. first in California to pack tinned butter for Navy in 1908
 - c. first dry milk factory west of Mississippi in 1910
 - d. first spray-process dry milk plant in 1910
 - e. first to transport milk in tank trucks in 1914.

During the era of the many small creameries which ended soon after the advent of the Central Creamery Co. at Ferndale, the Cold Brook Creamery struggled along at Loleta. This plant was privately owned by Mr. Edward Pond of San Francisco. Competition was too keen and the plant shut down in October 1907. After months of idleness, the Cold Brook Creamery was purchased by Libby, McNeill, & Libby of Chicago, enlarged and equipped for production of both butter and evaporated milk. This plant opened on April 22, 1909 and prospered in the evaporated milk business, drawing a large supply from many dairies in the central part of the county.

After 26 years of successful operation, the Libby Co. sold the Loleta plant to the United Milk Products Corporation of Cleveland, Ohio. Because of the distance (or isolation) from their other operations, the latter company in 1932 effected an arrangement with the Golden State Co., Ltd. for the operation of the plant. It was purchased outright in 1934. Because of its central location in the territory, railroad and highway shipping advantages, and ample room for expansion, the plant soon became the principal processing plant in the area. The District office was moved to Loleta from Arcata in 1942

After several years of production of evaporated milk and sweetened condensed milk, it was decided that Loleta should also be equipped for production of powdered milk. The latest design of Peebles dryer was constructed of stainless steel and in April 1939 both non-fat and whole milk powders were produced. In 1941, it was discovered that ice cream mix could also be powdered and nearly three million pounds of that product were produced in 1942. Loleta became the principal supplier of the product that meant so much to the morale of the armed forces during World War II.

From its very inception at Ferndale, our company was dedicated to a philosophy of better products and better methods. The acquisition of the Loleta plant enlarged the opportunity for research and the plant personnel took to it avidly. Working hand in hand with Production and Research personnel from the General Office, notable results have been achieved.

Although a total of 25 products are on the processing list, Loleta's greatest contribution was in the development of a fine Powdered Ice Cream Mix and in economical handling and packaging of this food. When the post-war period caused a reduction in activity at the plants, it was decided to engage in the wholesale distribution of Golden State Ice Cream and one Army

surplus box was installed at Loleta. The first deliveries were made in February 1947 with a little pick-up truck. Quality, service and salesmanship have built a nice business requiring three freezer boxes, four refrigerated trucks and five men, with part-time assistance from management, office and plant. Golden State brand ice cream is now readily available and making friends for us throughout Humboldt and Del Norte counties.

For administrative purposes, the Loleta, Arcata and Ferndale plants are grouped as the Humboldt District. S.M. Nielsen serves as District Manager while James J. McCloskey, Jr. is the District Accountant. The Loleta plant and sales operations are the direct responsibility of L.R. Larson, Branch Manager. "Louie" as he is known has been on the job at Loleta for over 25 years, working first for Libby, McNeill & and Libby ownership. Gayford Hunt is doing an outstanding job as plant superintendent and is ably assisted by Johnny Davy as Assistant Superintendent.

[more]

CalDocs L500.J75

Report of State Agriculture Society for 1874, 21st session of Legislature

Farm animals in Humboldt County

Horses, 5,717

Mules, 866

Cows, 14,692

Calves, 8000

Beef Cattle, 2,472

Oxen, 441

Meat Cattle, 12,032

Sheep, 3,576

Hogs, 1,435

Appendix to the Journals of the Senate and Assembly of the 36th session of the Legislature of the State of California, Vol. III, Sacramento, 1905. Included 5th Report of State Dairy Bureau for two years ending Oct. 1, 1904.

State Dairy Bureau authorized by the Legislature in 1897.

Production of Butter for two years ending Oct. 1, 1903 and Oct. 1, 1904

	Creamery Method	Dairy Method	Total
Humboldt County	3,913,446	22,340	3,935,786 (1903)
	3,771,135	22,500	3,793,695 (1904)
Marin County	1,510,544	2,411,744	3,922,288 (1903)
	1,493,733	2,319,504	3,813,237 (1904)
Sonoma County	1,178,607	1,361,882	2,540,489 (1903)
	1,270,526	1,156,154	2,421,680 (1904)
L.A. County	1,989,288	7,150	1,996,438 (1903)
	1,617,469	12,600	1,630,069 (1904)

Butter Production Per Cow

The Dairy Bureau has been eager to secure a large amount of specific data on this question that it might present, but has found it next to impossible to get this information from the dairymen, owing to the fact that few seem to know what the total production of their herds is. The same is true of our efforts to secure some definite information about the breeding of the dairy cows of the State, there being apparently few of our dairymen who know anything about the breeding of their herds, or what constitutes a thoroughbred or a grade animal....

Only a general statement can be risked as to the average production per cow [varies widely from less than 110 pounds per year per cow to 250-300 pounds per year per cow]

It might be stated that the average varies largely according to the particular district of the State as governed by the average intelligence of the dairymen and feed conditions. Thus we find in Humboldt County where they have an intelligent, painstaking class of dairymen and good feed conditions and long season, about 23,000 cows (after allowing for those that contribute the milk and cream used by the population) producing almost 4,000,000 pounds of butter, or an approximate average of 175 pounds per cow....great waste resulting from the keeping of poor cows and improper care and the great need on the part of the State to educate her dairymen in more progressive methods [referring to poor production elsewhere].

Dairy Exports from Port of San Francisco, mostly to Latin American countries, Asia, and others.

Creameries in California, total of 132

22 in Humboldt County, more than any other county, 11 in L.A. 6 in Sonoma and 5 in Marin.

Creameries in Humboldt County

Eel River, C. Decarli, secretary, Waddington

Riverside, Harry Coltoft, manager, Ferndale

Grizzly Bluff, James Lawson, manager, Grizzly Bluff

Cold Brook, Edward Pond, manager, Loleta

Queen City [Cream City], H. Samuels, manager, Ferndale

Sunset, C. Thompson, manager, Loleta

Capital, W.G. Branstetter, manager, Waddington

Loleta, John Hansen, manager, Loleta

Independent, Samuel Bros., proprietors, Ferndale

Cream Valley, Kelly Bros., proprietors, Ferndale

Silver Star, F.W. Andreasen, manager, Ferndale

Pioneer, A. Kausen, manager, Ferndale

Ferndale, F. Madsen, manager, Ferndale

Crown, J.M. Jacobsen, manager, Ferndale

Cold Spring, H.A. Tyrrell, manager, Ferndale

Alton, F.W. Luther, secretary, Alton

Diamond Crystal, Petersen Lorentzen, proprietors, Arcata

Arcata, N. Hough, secretary, Arcata

Premium, Petersen Johansen, manager, Arcata

Minor, Isaac Minor, proprietor, McKinleyville

Central, A. Jensen, proprietor, Ferndale

Condensed Milk Factories, five total in state
 Buena Park, Visalia, Hanford and Hollister plants
 Cold Brook Creameries Co., Edward Pond, manager, Loleta

Casein Manufacture

The demand for casein, both in the Eastern States and for exportation to Europe, has reached California with the result that a number of creameries in Humboldt County make the preparation of casein a feature. The residue or whey of skim milk after the casein is removed...is valuable for hog feeding.

Value of production, 1903-1904

35,636,909 pounds of butter.....	\$8,374,673
6,133,898 pounds of cheese	613,898
186,905 cases condensed milk	747,620
Milk and cream consumed	7,016,822
Calves from dairy cows	1,820,864
Pork produced on milk byproducts	1,801,640

Total	20,375,567
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Dairy Bureau 1909-1910, 8th biennial report from the Bureau

Butter produced during year ending Sept. 30, 1910

Humboldt County, 20,000 milch cows produced 4,273,649 pounds of butter. Humboldt County fifth in State in number of cows. Total cows in State, 398,595

Creameries in Operation in State; nine in Humboldt County:

Sunset, Loleta

Grizzly Bluff

Swift & Co., Ferndale

Eclipse, Beatrice

Libby, McNeill & Libby, Loleta

Capital, Ferndale

Central Creamery Co., Eureka and Ferndale

United Creameries, Arcata

39th Session, 1911

Leroy Anderson reporting on University Farm of 780 acres at Davis. School of Agriculture open less than a year ago.

Humboldt County Statistics

Butter, 4,600,000 pounds

Cheese, 200,000 pounds

Condensed Milk 1,999,260 pounds

Casein, 500,000 pounds

Creameries in Humboldt County, 11; skimming stations, 15