

# Remember 'way back when—



## THEY RODE ON BICYCLES BUILT FOR TWO?

IN THOSE DAYS they did their butchering in cold weather because artificial refrigeration had not been developed.

In the early days of Armour and Company one of the important decisions that had to be made each evening was whether the hog carcasses, prepared that day, should be kept out in the open air hanging space or moved into ice-cooled rooms. If the weather was reasonably cold, and likely to remain so, the carcasses stayed out. When there was sudden change of temperature after working hours, the night watchmen had to hurriedly collect a gang and move the carcasses into the chill rooms. Off-condition products were accepted as a matter of course and 10% to 20% loss was regarded as inevitable.

Today the loss of a single piece of meat

is a tragedy. Pork products are kept under mechanical refrigeration at all times. The temperature is maintained within a degree of ideal and the humidity is accurately controlled.

Meat leaves the packing plant in pre-cooled refrigerator cars which are iced in transit; and at destination the meat is again placed in mechanically refrigerated rooms, thermostatically controlled.

In the old days the public could never be certain of its fresh meat supply. Salted or pickled meat was the rule throughout most of the year.

Today it is possible for the consuming public to have fresh, wholesome meat at all times and places, and the quality is far beyond that which obtained in the days when people rode on tandem bicycles.

*F. Edison White*  
President

THE NEW AND MODERN  
**ARMOUR AND COMPANY**  
U. S. A.

