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ABOUT the FARM

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ABOUT THE FARM

AN ILLUSTRATED DESCRIPTION OF THE
NEW BOSTON DAIRY AND OTHER IN-
DUSTRIES AT VALLEY VIEW, MUZZEY,
AND HUTCHINSON FARMS, WHICH
ARE A PART OF THE SUPPLY
DEPARTMENT OF YOUNG'S
HOTEL, PARKER HOUSE,
AND HOTEL TOURAINE



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THIS BOOK is presented to you with the compliments of J. R. Whipple Company, proprietor of Young's Hotel, Parker House, and Hotel Touraine, Boston, and owner of the New Boston Dairy, Valley View, Muzzey, and Hutchinson Farms, New Boston, New Hampshire.





VALLEY VIEW FARM IN WINTER

ABOUT THE FARM



THE GUEST at the Hotel Touraine, Parker House, or Young's Hotel, Boston, who calls for an order of milk, receives it in a glass bottle sealed with a metal cap, and upon the cap as well as upon the bottle is stamped "J. R. Whipple Co. Dairy, New Boston, N.H."

Were the guest to follow the empty bottle back to the place whence it came, he would arrive at the little village of New Boston among the hills of lower New Hampshire, and there, stretched over the slopes and valleys about the town and along the foaming Piscataquog River, he would see the broad, fertile pastures and trim, substantial buildings of Valley View Farm. This, the Muzzey, Hutehinson, and several adjoining farms are the property of J. R. Whipple Company, which manages the Parker House, Young's Hotel, and Hotel Touraine. The sole purpose of the Farms is to supply these hotels with the best table milk, cream, butter, eggs, poultry, pork, hams, and sausages. It has always been the endeavor of the hotel management to secure the most delicious food products that the markets of Boston and New York afford. Not content, however, with the best the market could furnish, Mr. Whipple determined some years ago to have his own dairy farm, and the enterprise was established, which now comprises twenty-five hundred or more acres. It is described and illustrated in this book.



THE FARM is divided into three departments: the Dairy, the Piggery, and the Hennery, of which the first is most important, although each of the other two receives the same scrupulous care. While there are these three main departments, there should be included, perhaps, a fourth, the Farming Department. The Dairy has to do with milking the cows, with the care of the milk, and with the making of butter; the Piggery, with the breeding and care of the pigs, and with their slaughter and preparation for shipment to the Hotels; the Hennery, with raising chickens and eggs. The Farming Department caters to all three. Its function is to produce feed for stock and to provide horses and wagons for the many requirements of the dairy business. Thirty horses and thirty-five wagons and hay-racks, to say nothing of mowing machines, horse-rakes, machinery for ice-cutting, and two portable gasoline engines, are required.



VALLEY VIEW FARM-HOUSE AND BARN FOR HORSES.



A SLIGHT DISAGREEMENT.



GENERAL VIEW OF NEW BOSTON AND VALLEY FORGE



Y VIEW FARM, FROM A NEAR-BY HILL.



SOME FARM HORSES AND WAGONS.



THE CHIEF products of the Farm are hay, fodder corn, and apples. The process of making hay requires no description, although it is one of the most attractive aspects of farm work, at least to the onlooker. A word of explanation as to the treatment of the corn may not be out of place. The Western corn that is planted grows wonderfully in the cultivated soil of the various fields, oftentimes reaching a height of twelve feet. The corn is cut while green and full of juice, preferably before the first frost, by means of a horse reaper, which not only cuts the corn-stalks off close to the ground, but also binds them into bundles, which are easily loaded into wagons and readily handled later. This reaper is a great time-saver over the old method of cutting the stalks by hand with a sickle. The corn-stalks are not fed whole to the cattle, but are cut up while green—stalks, juicy cobs, and leaves—into small pieces by a machine run by a gasoline engine. By means of a strong blower connected with the cutting machine these pieces of corn-stalks are blown through a movable metal tube to the top of the receptacle built to receive and store them. These receptacles are either square or round, about thirty feet high and fifty feet in perimeter. They are built adjoining each barn, so that the fodder may be easily reached the whole winter. This fodder keeps green and moist all winter. It is much relished by the cows and young stock. Corn fodder thus cut and stored is called ensilage; the receptacle in which it is stored, a silo.



MOWING MACHINES AT WORK.



HAYING SCENE.



LOADING WAGONS.



A GOOD LOAD.



HORSE RAKES AT WORK.



REAPING CORN FOR ENSILAGE. THE MACHINE REAPS THE CORN AND BINDS THE STALKS INTO BUNDLES.



REAPING CORN BY HAND.



LOADING BUNDLES OF STALKS INTO WAGONS.



WAGONS BRINGING BUNDLES OF CORN-STALKS TO THE ENSILAGE CUTTER.

The small pieces are blown through a tube to the roof of the barn and drop into the silo. A gasoline engine furnishes power for the cutter and the blower.



HERE is one other product of the Farm of considerable importance. This is vinegar. Each year enough cider is made to supply the hotels with pure cider vinegar. This cider is made in a mill of modern construction. The power used is a gasoline engine. The room in which it is made is of concrete. The men while at work wear clean white suits, and every care is taken to have a product free from any impurity. The cider is stored in barrels in a concrete cellar for about two years. It is then turned into large vats, and in three years from the time of making is clear pure vinegar.



SACKS OF CIDER APPLES IN THE LOFT OVER THE CIDER-PRESS.

The apples are turned through a hole in the floor into a grinder, and the ground apples then drop to the cider-press.



CIDER-PRESS DRIVEN BY A GASOLINE ENGINE.
The juice as it runs out is immediately pumped into barrels.



THE DAIRY BUSINESS, of course, is largely dependent on an ample supply of ice. It is the duty of the Farm Superintendent to supply this ice. An artificial pond, fed by a brook from the hills, is the source of the supply. Three ice-houses furnish the storage. A gasoline portable engine and fifty men on the pond supply the power, so that, after the ice is cut into cakes by the horse ploughs, a continuous stream of cakes is delivered to the houses, and all are filled in about two days.



MARKING ICE INTO SQUARES WITH HORSE PLOUGHS.



SEPARATING LONG SLABS OF ICE WHICH HAVE BEEN MARKED INTO SQUARES BY PLOUGHS.



POLLING STAIRS TO THE ELEVATOR WHERE THE SQUARES ARE BROKEN OFF BY BLOWS OF A PICK.

An elevator and endless chain then raises these squares to a platform where they slide into ice-houses.



THE main business of a dairy farm, however, is not to make cider and harvest ice, but to supply milk. The general farm work is either dependent on this main purpose or else subordinate to it.

Only finely bred Holsteins, noted for their vigor and milk-producing qualities, and the best-blooded Guernseys compose the herd of three hundred and fifty cattle that is the source of the milk supply. The management of the Farm is constantly on the lookout for the best cows, and much time and expense are given to the locating and securing of fine stock. All of the cows, therefore, are the choicest of their breed, and the care and nourishment they receive is that laid down by the most scientific dairy farming.

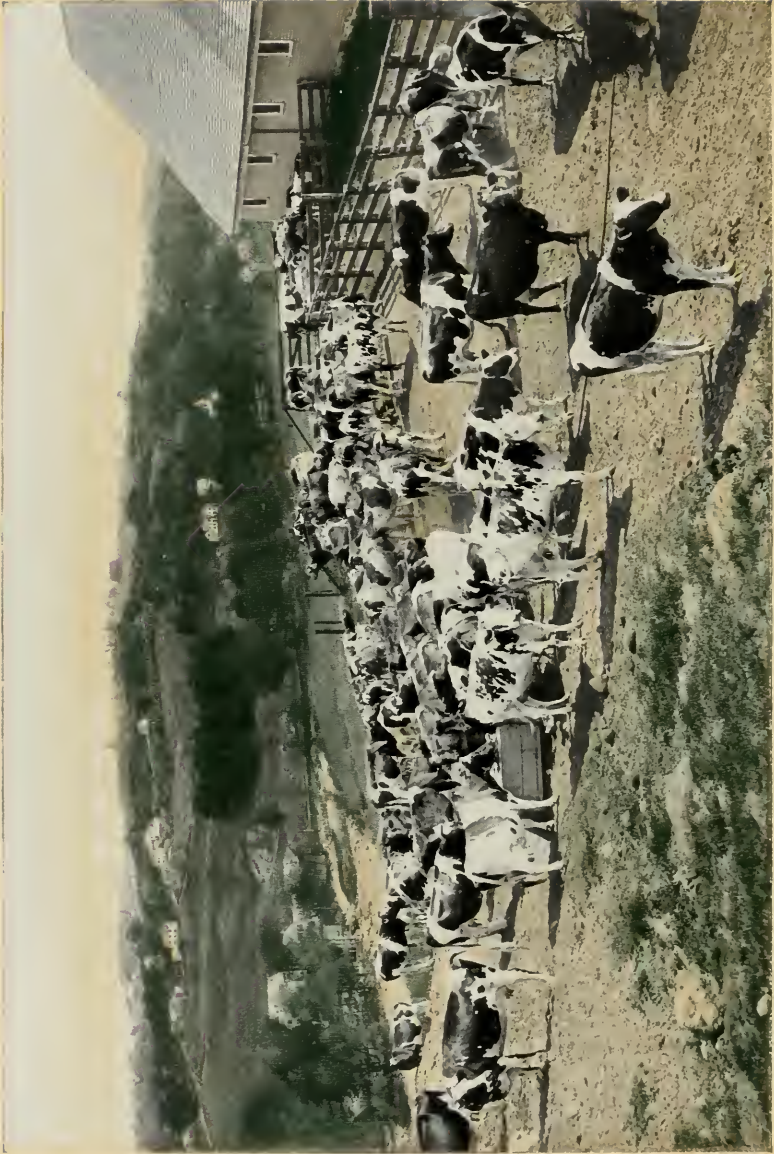


BARN FOR HOLSTEIN CATTLE.

One hundred are kept here.



INTERIOR OF THE BARN FOR HOLSTEINS.



HOLSTEINS JUST TURNED OUT TO PASTURE.

The barn is on the right.



HOLSTEIN BULL, MERCEDES DE KOL PRINCE, NO. 36562.



GRADE HOLSTEIN COW.



GRADE HOLSTEIN COW WITH CALF.



GRADE HOLSTEIN COW.



GUERNSEY BULL, LORD CORNWALL, NO. 1316.



IMPORTED GUERNSEY COW, IMP. GISTANA II., NO. 21338.
Bred by T. M. LePelley, Island of Guernsey.



IMPORTED GUERNSEY COW, IMP. GOLDEN MAY V. DU GRON, NO. 21269.
Bred by John Bourgaise, Island of Guernsey.



UT, in order to produce pure milk, it is necessary to care for these cows in the proper manner and to draw their milk in a sanitary way. The herds are inspected monthly by a reliable veterinary surgeon. The cows are carefully groomed before each milking, and their heads are then tied, so that they cannot lie down and soil themselves again. The udders of the cows are wiped with a clean damp cloth before each milking. The men who milk wear white duck suits, which they put on especially for milking and wear at no other time. They are required to wash their hands after each cow that they milk. Each man is given a clean towel. A locker-room furnished with wash-basins and a shower-bath is provided for the milkers.

The pails into which the milk is received were especially designed and made for the New Boston Dairy. Two false rims fit in the top, and placed between these rims, so that they perfectly cover the mouth of the pail, are two sheets of antiseptic gauze between which are layers of sterilized absorbent cotton. As the milk can be received into the pails only through the gauze and absorbent cotton, it is impossible for any impurities to contaminate the milk. These precautions alone supply milk of above the average quality, as shown by careful tests carried on for us. In order, however, to furnish the very best possible milk for drinking purposes, a special barn of concrete has been constructed. All hay is kept in a separate building, the grain in a room by itself, the cows in a stable of their own. The building is very carefully ventilated and is heated by steam. The bedding used is fine, dry sawdust, which absorbs all moisture and prevents the slightest odor.



AFTER the milk is drawn into one of the pails that have been described, it is immediately carried into the milk-room, which is separated by self-closing doors from the cow stable. Here it is weighed, and a careful record is kept of the amount of milk given by each cow and also of the richness of the milk. Twice each morning and twice each evening the milk is sent to the Creamery, where it is immediately cooled and bottled. All of the milk shipped to the Hotels for drinking or for table milk comes from the Guernsey cows housed in this new cement stable; but not all of the milk produced at the various farms forming a part of the New Boston Dairy is bottled for table use. A large part goes to the Creamery, to be sent to the Hotels as cooking milk and as cream and butter.



BARN FOR GUERNSEYS.

The hay barn is the left portion; the feed room, the centre; the stable, wholly of concrete and steel, is at the right end.



REAR VIEW OF THE BARN FOR GUERNSEYS.
The milk is sent to the Creamery from a platform at the extreme right.



INTERIOR OF THE NEW BARN FOR GUENSEYS, FORTY ON EACH SIDE.



INTERIOR OF THE NEW BARN FOR GUERNSEYS.



MILKING.



MILK-ROOM.

Men are weighing the milk just drawn, recording the weight, and pouring from a pail into a cooler. This milk is sent in a wagon twice during each milking to the Creamery. The room connects with the cow stable, but is shut off by a self-closing door. The door is shown in the picture.



LOCKER-ROOM FOR MEN. SHOWER BATH IN THE CORNER.



MILK PAILS WITH STERILIZED GAUZE AND ABSORBENT COTTON.

All milk received at the Creamery is milked into these pails.



HOWEVER, the farms owned by the Company, even with their large herds, are insufficient to supply all the milk necessary for furnishing cream and butter for the Hotels. Much is bought from the neighboring farmers. This milk is accepted only from such farmers as comply in every respect with the rules of the Boston Board of Health. Their herds are inspected, and no milk is taken of them if there is any illness in the family of the owner. The farmers who supply milk and cream to the Dairy are required to use the special pails and to milk through sterilized gauze and cotton. In order to be sure that this rule is complied with, they must return each day, when they deliver their milk, the gauze and cotton used for milking. This is immediately destroyed.



FARMERS DELIVERING MILK AT THE CREAMERY.



THE CREAMERY is quite detached from the other buildings, and stands in a little park of elms, shrubs, and grass on the bank of the Piscataquog River. The interior is entirely of concrete, white glazed tile, and iron. An expert dairyman with trained assistants is in charge of the Creamery. The utmost cleanliness is required from every one. All wear spotless white suits, which they put on daily before beginning their work.

Upon arrival at the Creamery the milk is at once carried into the receiving-room, whence it is poured into the mixing vats that mingle the different cows' milk, so as to produce a uniform grade of milk. There are three vats, one for the milk from which the cream is to be separated. These vats are in an enclosed room made of white glazed tile. The milk is poured into the vats through a spout which goes through the wall. Before mixing, however, a sample of each delivery of milk is taken, and this sample is tested for the amount of butter fat it contains. From its mixing vat the milk from the Guernsey cows runs to a special cooler, and is immediately bottled. The cooler and bottling machine is in a room below the mixing vats. This room is also made of white glazed tile. The milk does not have to be handled by any one except to pour it into the vats, and, as the milk-rooms are enclosed and kept perfectly clean, there is no possibility of any impurity reaching the milk after it comes to the Creamery.



THE GENERAL supply of milk goes through the spouts to another vat in the milking-room. A part of it is cooled immediately, and drawn into large cans for use as cooking milk. A part is warmed by discs heated by steam, and runs through a spout to the separators where the cream is separated. The cream goes from the separator through a spout in the wall to a special cooler in the enclosed bottling-room. Part of this cream is shipped to the Hotels as cream: another part is carried to the upper floor of the Creamery, and is turned into the cream-tempering vats, which are kept in an enclosed room of white tile. When the cream is sufficiently old, it is drawn through a spout to the churns in a room below, where it is made into butter. The butter is pressed into blocks, which are moulded into cubes of fours. It then goes to the refrigerating rooms to await shipment in a special refrigerator car which daily carries the milk and other farm products to the Hotels in Boston. The skim milk is conveyed in a tank wagon to the Piggery at the other end of the Farm.

All the bottles and cans which are used to hold milk are scalded, scoured, scrubbed, and sterilized by specially constructed machinery after they have been emptied and before they are again used.



CREAMERY.



POURING MILK INTO THE VATS.

The cans of milk are taken from the wagons, as shown in a previous picture. The milk is then poured through a spout into the vats in an enclosed room. Samples of each farmer's milk are taken to be tested.



INTERIOR OF THE MILK ROOM.

The men in the previous picture are pouring the milk which is seen running into the vats. This room is of glazed white tile.

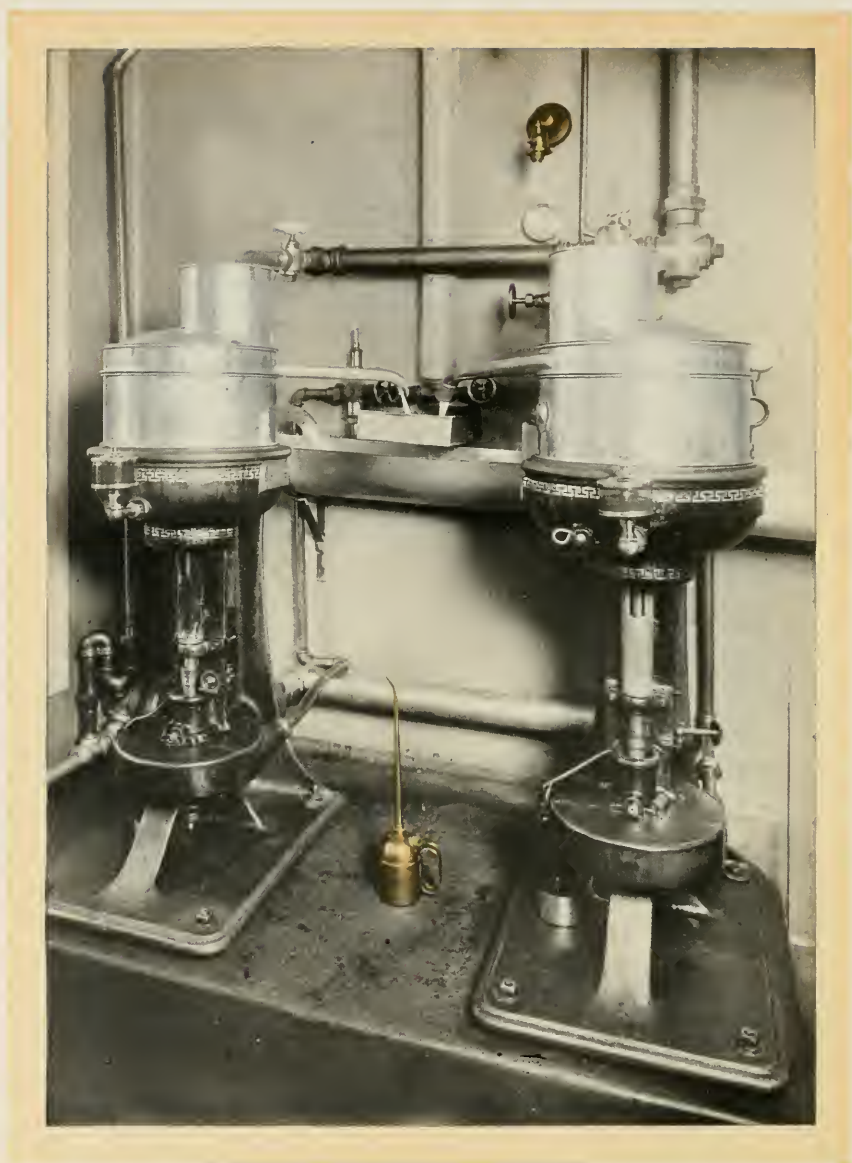


EXTERIOR OF THE MILK-ROOM FROM THE SIDE OPPOSITE TO THAT WHERE THE MILK IS RECEIVED.



BOTTLING-ROOM.

The bottling-room is under that in which the vats are located. The milk for table use runs through spouts from the vats to a special cooler and is immediately bottled. This bottling and cooling room is of glazed white tile.



SOME OF THE MILK FROM THE VATS IS NOT USED FOR BOTTLING, BUT RUNS TO SEPARATORS WHERE THE CREAM IS EXTRACTED.



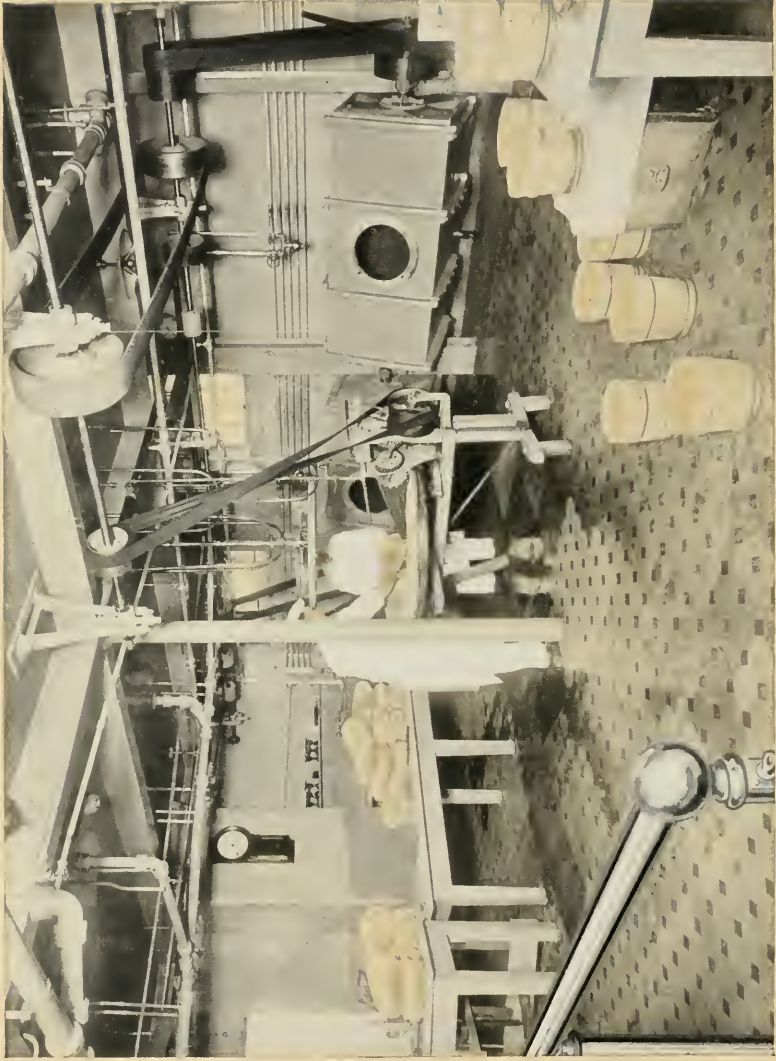
COOLING MILK FOR CANS.

The cream from the separators goes through a spout to a cooler in the bottling-room and is drawn into cans. This is shown on the right hand. On the left, milk from the vats in the room above is being cooled and drawn into cans for shipment as cooking milk.



CREAM TEMPERING ROOM.

That part of the cream not shipped to the hotels is taken from the cooling-room to vats for tempering the cream to be made into butter. This room is on the floor above the cooling-room. It is made of white glazed tile.

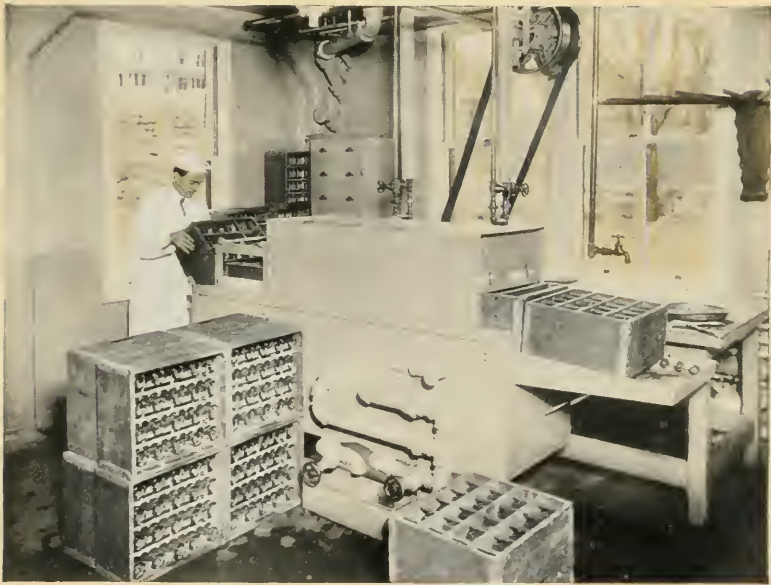


CHURN ROOM.

The cream, after it has been aged for butter, is drawn from tempering vats to churns in a room below and is made into butter. The churns are in the rear of this picture. Butter has just been taken from them.



THE BUTTER BEING WORKED AND PRINTED.



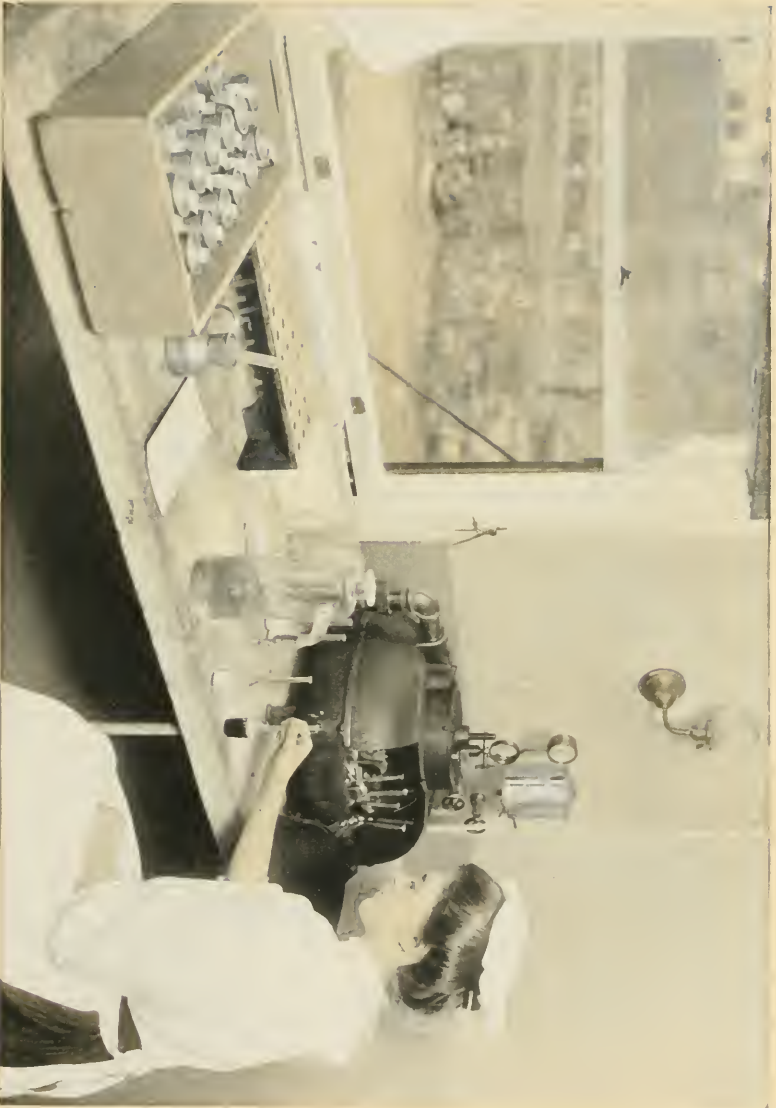
WASHING AND STEAMING BOTTLES.



WASHING CANS AND STOPPERS WITH HOT WATER AND STEAM JET.



SHIPPING PRODUCTS FROM THE CREAMERY.



TESTING MILK AND CREAM FOR PER CENT. OF BUTTER FAT.

All payments are made on this basis.



NEXT to the Dairy the Piggery is the most interesting feature of Valley View Farm. With its buildings and its pastures the Piggery takes up about forty acres. During the spring, summer, and early fall all except the very young pigs roam at large over the hills and through the woods of their pasture land. Twice a day, summoned by the call of their keeper, they rush down the hillside, pushing, struggling, and squealing, to the feeding-trough of their particular pasture. The entire number of pigs on the Farm runs often as high as eighteen hundred Yorkshires. Each pasture contains but sixty or seventy. A strange and amusing spectacle, indeed, is this of the sixty or more pigs of each pasture tearing down the hillside and crowding to their stalls, squealing and grunting lest one or another may get there first. And quite as ludicrous is the sight of the pigs at the trough, struggling for food as if there were not enough for all.

The sheds in which the pigs are housed are sanitary, well ventilated, and thoroughly painted or whitewashed. These one-story barns are almost one thousand feet long, and contain hundreds of pens, each ten feet square, eight on each side of the centre aisle, and as many more down the side aisle. The feeding-troughs are iron, and over each runs a pipe which conveys the skim milk from the tank which receives it from the Dairy.

As only clean, dry sawdust, that is changed daily, is used for bedding, and as the pens are kept carefully whitewashed and cleaned daily, the pigs, which by nature are more cleanly even than dogs, cows, or horses, are kept in an extremely clean condition.



WHEN a pig reaches one hundred and seventy-five pounds, its best condition, it is dressed at the slaughter-house, which is a part of the Piggery, a certificate is forwarded to Washington to meet the requirements of the new inspection law, and then the dressed pig, carefully packed in the Farm refrigerator car, is shipped to the Parker House, Boston, where it is cut up and distributed to the three Hotels in the form of either sausage, bacon, fresh pork, salt pork, or ham.



EXTERIOR OF THE FIGGERY.



INTERIOR OF THE PIGGERY.



A PEN IN THE PIGGERY, THE FRONT OF WHICH HAS BEEN TAKEN OUT.



A SOW AND YOUNG PIGS.



A BOAR.



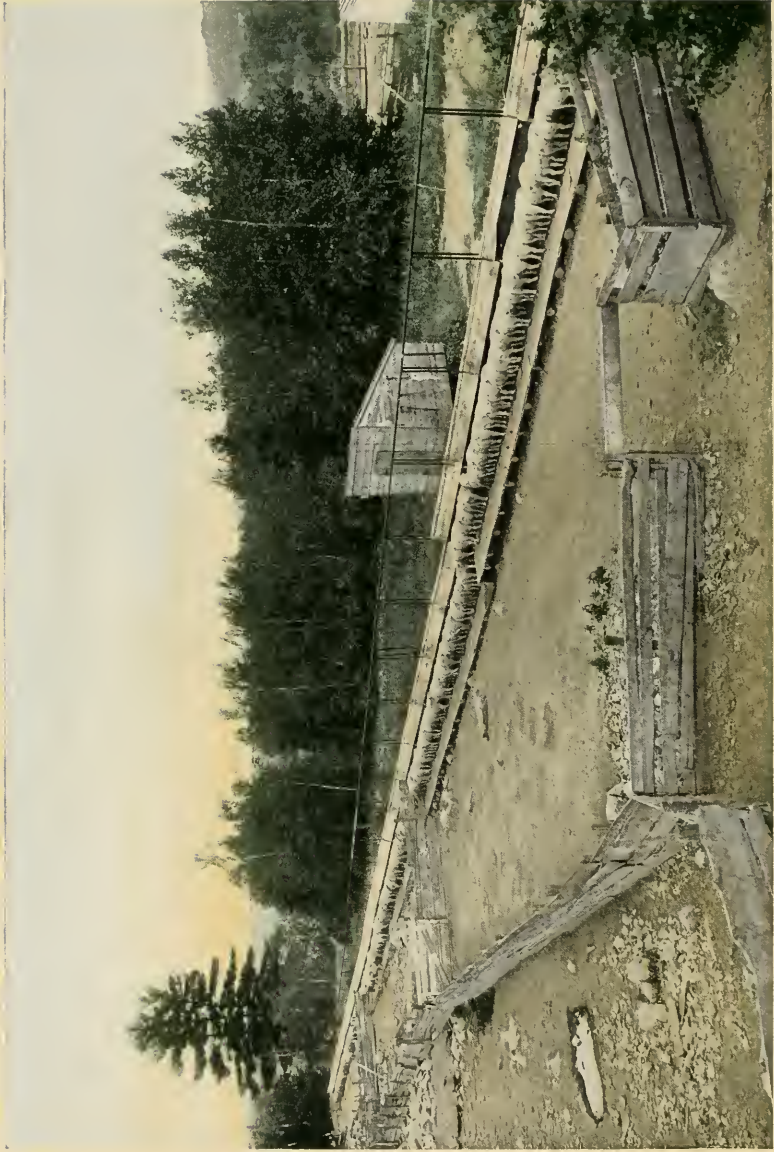
INTERIOR OF A PEN.



PIGS CROWDING TO THE GATE LEADING TO THE FEEDING-TROUGHIS.



PIGS RUSHING THROUGH THE GATE JUST OPENED BY AN ATTENDANT.



ONE HUNDRED AND SIXTY-SEVEN PIGS FEEDING IN THE PASTURE.



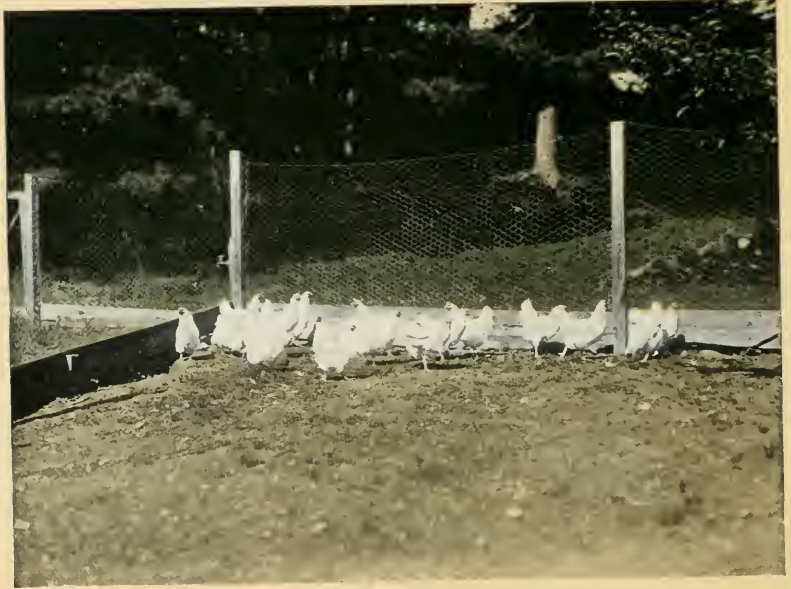
DRESSED PIGS READY FOR SHIPMENT.



MAKING SAUSAGE AT THE PARKER HOUSE, BOSTON.



STRETCHING over the hillsides at the side of the Farm are the fields and hen-houses where the hundreds of fowls of all sorts are kept. An expert is also in charge of this department of the Farm, and here, too, the same care is used to have only the best stock. Sometimes as many as two thousand chickens are roaming about the Hennery. Each day the eggs are collected, and are shipped with the other Dairy products to the Hotels, and to the same tables go many juicy spring chickens.



A PEN OF WHITE PLYMOUTH ROCKS.



VIEW OF THE HENNERBY.



VIEW OF THE HENRY.



ANOTHER PEN OF WHITE PLYMOUTH ROCKS.

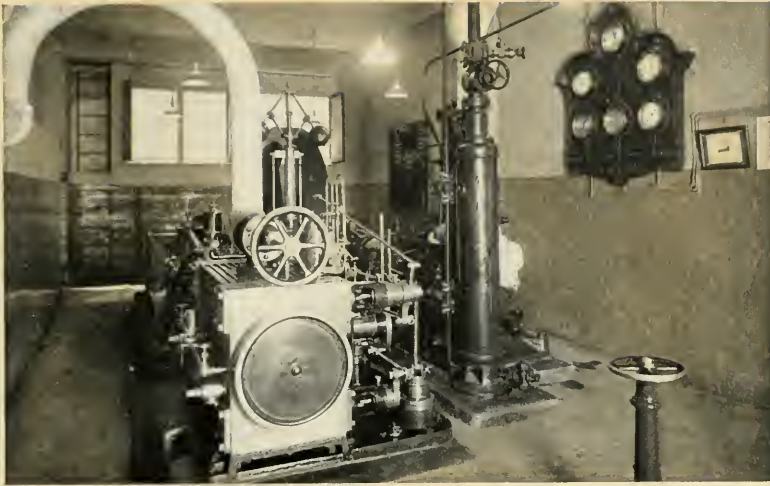


CHICKENS FEEDING.



THE New Boston Dairy, while an interesting and important department of the J. R. Whipple Company, supplies the Hotels with only a few of the necessary products. The management has not been content with the surety that its patrons were receiving the very best butter, milk, cream, pork, eggs, and vinegar, but has attempted to supply the very best of everything, and to know as far as possible the conditions under which the supplies are produced and the manner in which they are stored and cared for. To carry out this purpose, a Supply Department has been organized to buy supplies for all three Hotels and to provide proper storerooms for groceries and refrigeration for meats, fish, and all kinds of perishable goods. A new building has been built, connected with the Hotel Touraine and equipped with a modern cold storage plant. Here is kept all the beef used at the three Hotels, selected by experts and stored under a careful supervision until just the right age for use at the Hotels. Trout fresh from the brooks near Wareham; scallops and oysters from the fishermen on Cape Cod; cheese made under special conditions in New York State, for exacting patrons; flour in car-load lots received direct from the best mills; turtles; terrapin; wines especially selected; ash-cans; electric fans; blankets; Irish linen made especially for the Hotels; lace curtains; silverware; china from France,—form a small part of the supplies furnished from this department.

But they all exist—Farm, Creamery, Piggery, Supply Department—only to furnish the guests of Parker's, Young's, and the Touraine with the best that can be obtained.



REFRIGERATING PLANT OF THE SUPPLY DEPARTMENT.



SUPPLY DEPARTMENT MAKING ARTIFICIAL ICE.



REFRIGERATOR CONTAINING ABOUT FOUR HUNDRED LOINS OF BEEF.



PART OF LINEN ROOM CONTAINING SUPPLIES FOR THE THREE HOTELS.



HOTEL TOURAINE, BOYLSTON AND TREMONT STREETS.



OFFICE, HOTEL TOURAINE.



LIBRARY, HOTEL TOURAINE.



OVAL DRAWING-ROOM, HOTEL TOURAINE.



DINING-ROOM, HOTEL TOURAINÉ.



GERMAN ROOM. HOTEL, TERRAINE.



PARKER HOUSE, SCHOOL AND TREMONT STREETS.



OFFICE, PARKER HOUSE.



LIBRARY, PARKER HOUSE.



DRAWING-ROOM, PARKER HOUSE.



MAIN DINING-ROOM, PARKER HOUSE.



DINING-ROOM, PARKER HOUSE.



EXTERIOR OF YOUNG'S HOTEL, COURT SQUARE AND COURT STREET.



OFFICE, YOUNG'S HOTEL.



DRAWING-ROOM, YOUNG'S HOTEL.



BANQUET-ROOM, YOUNG'S HOTEL.



MAIN DINING-ROOM, YOUNG'S HOTEL.



MEN'S DINING-ROOM, YOUNG'S HOTEL.

