


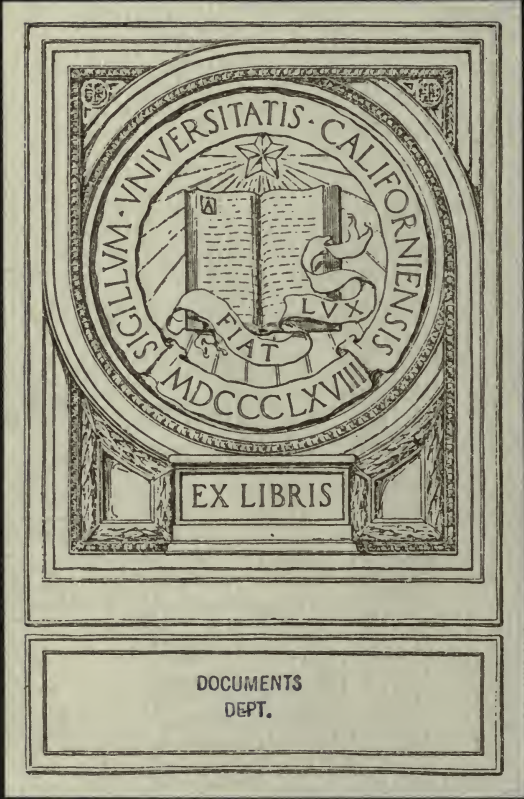
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UNITED STATES DEPARTMENT OF LABOR

DESCRIPTIONS OF OCCUPATIONS

SLAUGHTERING AND MEAT PACKING



PREPARED FOR THE
UNITED STATES EMPLOYMENT SERVICE
BY THE
UNITED STATES BUREAU OF LABOR STATISTICS



1870

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WASHINGTON
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DESCRIPTIONS OF OCCUPATIONS: SLAUGHTERING AND MEAT PACKING

PREPARED FOR THE UNITED STATES EMPLOYMENT SERVICE BY THE UNITED STATES BUREAU OF LABOR STATISTICS.

INTRODUCTORY STATEMENT

These descriptions of occupations are based on investigations, including private interviews and correspondence, extending over practically the entire United States.

The outstanding fact developed by these investigations is that there are few standard or generally accepted departments. It has been necessary, therefore, for the Bureau of Labor Statistics to divide the industry into departments according to kind and character of work done, to define certain occupational terms and classifications, and to assume the acceptance of these definitions by those using the descriptions. The bureau is fully aware of the fact that in some cases subdivisions may have been carried too far. This fault can be corrected only by means of suggestions and criticisms arising from the use of the descriptions in filling positions.

The users of these descriptions are urged to send to the Bureau of Labor Statistics all suggestions and criticisms as they arise, so that eventually there may be developed a national standard of occupational descriptions.

Acknowledgment

The Bureau of Labor Statistics wishes to thank all those who have contributed to the compilation of these descriptions. So many individuals and representatives of various organizations have been consulted that it is impossible to make special mention of such services.

PREFATORY STATEMENT

IMPORTANT

The objects of these descriptions are to furnish definitions of the various occupations, so that specifications for help may be made uniform, and to furnish a means by which the prospective employee may be informed as to the nature of the work he will be expected to do.

Each occupation has been described under the most generally accepted title. The descriptions have been carefully prepared with the view of stating clearly and briefly what each occupation requires in the way of performance and qualifications, so that a foreman or employment manager can readily specify the help wanted and can pick the worker best fitted to fill the position.

Without such standard definitions advertisements and appeals from the various government departments or from a central employment agency would lose their effectiveness, especially when the recruiting is Nation wide.

The statement of actual requirements under the heading of "Schooling" does not have reference to those already working, but should be interpreted to mean that no one should enter the specified position at the present time without having the equivalent of the stated schooling. "Common school" signifies the completion of the common-school course.

Directions for Using Descriptions and Code Words

INDEX: In order to find any given occupational description use the index.

CODE WORDS: Each description has a code word which, when communicated to any person who has access to these descriptions of occupations, will enable him to ascertain exactly what is called for by referring to the description indicated by the code word. (See Code words.)

If an employee is wanted who has training sufficient to do work in any two or more occupations described, the code words of these descriptions should be combined to indicate the combination of qualifications; for example: The code word designating a **HAM FACER** and a **HEADER** (see page 22) would be **HABIT-HACK**.

CATTLE-KILLING DEPARTMENT

ALL-ROUND MAN. (*See Utility man.*)

BACKER. (*See Cattle-killing gang.*)

BLADDER TIER. (*See Cattle-killing gang.*)

BREAST OR BRISKET SAWYER. (*See Cattle-killing gang.*)

BRUISE TRIMMER. (*See Cattle-killing gang.*)

BUNG DROPPER. (*See Cattle-killing gang.*)

BUTCHER, GENERAL

BACK

Kindred Occupations: Like occupations in hog and sheep-killing departments.

Description: The general butcher does all the operations necessary in the slaughtering and dressing of cattle. This employee, as a rule, is found only in small establishments, or establishments that are primarily engaged in the slaughtering of hogs.

Qualifications: Good health and a willingness to work in a meat-packing house. Must have had a wide experience in the slaughtering and dressing of cattle.

CATTLE-KILLING GANG

CAB

As follows: Backer; Bladder tier; Breast or brisket sawyer; Bruise trimmer; Bung dropper; Caul puller; Chuck splitter; Cleaner or squilgeer; Crotch or aitch-bone breaker; Driver; Dropper; Fell cutter; Fell puller and beater; Foot skinner; Gullet raiser; Gutter; Header; Head holder; Hide dropper; Hoister; Laborer; Leg breaker; Pritcher-up; Ripper open; Roller oiler; Round trimmer; Scribe sawyer; Shackler or slinger; Shank skinner; Shover; Skewer-up (necks and loins); Skirt trimmer; Tail ripper and puller; Tail sawyer; Tail trimmer; Tonguer or cutter-out, tongues; Trimmer, general; Trucker; Washer and wiper.

Description: The group of the cattle-killing gang given here performs all the necessary operations incident to the slaughtering and dressing of cattle except those done by the knocker, sticker, floorsman, rumper, and splitter, as indicated by the respective occupational names.

Qualifications: Good health and physique.

CAUL PULLER. (*See Cattle-killing gang.*)

CHUCK SPLITTER. (*See Cattle-killing gang.*)

CLEANER OR SQUILGEER. (*See Cattle-killing gang.*)

CROTCH OR AITCH-BONE BREAKER. (*See Cattle-killing gang.*)

DRIVER. (*See Cattle-killing gang.*)

DROPPER. (*See Cattle-killing gang.*)

FELL CUTTER. (*See Cattle-killing gang.*)

FELL PULLER AND BEATER. (*See Cattle-killing gang.*)

FLOORMAN**FABLE**

Description: The floorman or sider removes the hide from the beast or brisket, belly, inside the hind legs and around the crotch, and from the sides. This is one of the most important operations on the killing floor, and requires long experience, skill, speed, care, and dexterity and accuracy in handling and using a skinning knife. It is the operation that the laborer, dropper, pritcher-up, foot skinner, and leg breaker hope to be able to perform. The order of promotion is as a rule in the order here given.

Qualifications: Good health and a willingness to work in a meat-packing house.

FOOT SKINNER. (*See Cattle-killing gang.*)

GULLET RAISER. (*See Cattle-killing gang.*)

GUTTER. (*See Cattle-killing gang.*)

HANDY MAN. (*See Utility man.*)

HEADER. (*See Cattle-killing gang.*)

HEAD HOLDER. (*See Cattle-killing gang.*)

HIDE DROPPER. (*See Cattle-killing gang.*)

HOISTER. (*See Cattle-killing gang.*)

KNOCKER**KALE**

Description: The knocker walks on boards at the top and over the edge of the knocking pen, strikes the cattle in the forehead with a hammer weighing about 4 pounds, pulls the rope attached to the hoisting machinery, and dumps the cattle to the killing floor. When the knocker is assisted, the assistant, who is a laborer, pulls the rope.

Qualifications: This occupation requires strength, agility, and accuracy in judging distance.

LABORER. (*See Cattle-killing gang.*)

LEG BREAKER. (*See Cattle-killing gang.*)

PRITCHER-UP. (*See Cattle-killing gang.*)

RIPPER OPEN. (*See Cattle-killing gang.*)

ROLLER OILER. (*See Cattle-killing gang.*)

ROUND TRIMMER. (*See Cattle-killing gang.*)

RUMPER**RABBI**

Description: The rumper skins the hide from around the rump and top of the hips. This is a very important operation as the hide on that part of the animal adheres very closely to the meat or carcass, making it extremely difficult to remove it without cutting or scoring it or cutting through the membrane that covers the outer surface of the meat or carcass. A cut or score in the hide decreases its value. A cut through the membrane mars the appearance of the meat or carcass.

Qualifications: Good health and a willingness to work in a meat-packing house.

SCRIBE SAWYER. (*See Cattle-killing gang.*)

SHACKLER OR SLINGER. (*See Cattle-killing gang.*)

SHANK SKINNER. (*See Cattle-killing gang.*)

SHOVER. (*See Cattle-killing gang.*)

SIDER. (*See Floorman.*)

SKEWER-UP. (*See Cattle-killing gang.*)

SKIRT TRIMMER. (*See Cattle-killing gang.*)

SPLITTER

SABER

Description: The splitter splits through the center of the backbone or vertebrae from a point opposite the hip joint to the neck. A long, heavy, sharp cleaver is used in this operation. The occupation is one of the most important on the killing floor, and requires strength, skill, long experience, steady hands, and accurate eye. It is the operation that the tail sawyer and chuck splitter hope to be able to perform.

Qualifications: Good health and a willingness to work in a meat-packing house.

STICKER

SHEER

Description: The sticker sticks the cattle in the neck with a knife, cutting the arteries running from the heart to the neck.

Qualifications: The duties of the sticker require accuracy, judgment, and speed. Experience is necessary in order to perform this task with skill and dexterity.

STRAW BOSS. (*See Utility man.*)

TAIL RIPPER AND PULLER. (*See Cattle-killing gang.*)

TAIL SAWYER. (*See Cattle-killing gang.*)

TAIL TRIMMER. (*See Cattle-killing gang.*)

TONGUER OR CUTTER-OUT, TONGUES. (*See Cattle-killing gang.*)

TRIMMER, GENERAL. (*See Cattle-killing gang.*)

TRUCKER. (*See Cattle-killing gang.*)

UTILITY MAN

UGLY

Kindred Occupations: Like occupations in sheep and hog killing departments.

Description: The utility man is an experienced, all-round, handy employee who is shifted from one kind of work to another as needed and fills in temporarily for employees who are absent from duty.

Qualifications: Good health and a willingness to work in a meat-packing house. He must have had a wide experience in performing the different operations in the department.

WASHER AND WIPER. (*See Cattle-killing gang.*)

HOG-KILLING DEPARTMENT

BRUISE TRIMMER. (*See Hog-killing gang.*)

BUNG DROPPER. (*See Hog-killing gang.*)

CLEANER OR SQUILGEER. (*See Hog-killing gang.*)

CROTCH OR AITCH-BONE BREAKER. (*See Hog-killing gang.*)

CUTTER-OFF, HEADS. (*See Hog-killing gang.*)

DRIVER. (*See Hog-killing gang.*)

DROPPER. (*See Hog-killing gang.*)

DUCKER OR POLE MAN. (*See Hog-killing gang.*)

GAM CUTTER. (*See Hog-killing gang.*)

GUTTER. (*See Hog-killing gang.*)

HAM FACER**HABIT**

Description: The ham facer trims or cuts the surplus fat from the face or inside of the ham. This is done to improve the appearance of the ham and to show as much lean as possible.

Qualifications: Good health and a willingness to work in a meat-packing house. This occupation requires dexterity in handling and using a knife.

HANGER-OFF OR FEEDER. (*See Hog-killing gang.*)

HEADER**HACK**

Description: The header cuts the head from the carcass, unjointing it at the first joint of the vertebrae immediately back of the head, leaving the head hanging by a small part of the skin and jowl. The head is so left on the carcass that the Government inspector may cut into the glands of the head for signs of tuberculosis or other disease.

Qualifications: Good health and a willingness to work in a meat-packing house. This occupation requires care and dexterity in handling and using a knife.

HOG-KILLING GANG**HAD**

As follows: Bruise trimmer; Bung dropper; Cleaner or squilgeer; Crotch or aitch-bone breaker; Cutter-off, heads; Driver; Dropper; Ducker or pole man; Gam cutter; Gutter; Hanger-off or feeder; Holder; Hooker-off; Hooker-on; Kidney puller; Laborer; Leaf-lard puller; Leaf-lard scraper; Penner; Ripper-open; Shackler; Shaver or scraper; Singer; Steamer; Trucker; Washer.

Description: The group of the hog-killing gang given here performs the various operations of slaughtering and dressing hogs, except those done by the sticker, scaldor or tubman, header, ham facer, and splitter, as indicated by the occupational names.

Qualifications: Good health and a willingness to work in a meat-packing house.

Schooling: The penner must be able to read and write and keep a record of the "lots" of hogs received for slaughter.

HOLDER. (*See Hog-killing gang.*)

HOOKER-OFF. (*See Hog-killing gang.*)

HOOKER-ON. (*See Hog-killing gang.*)

KIDNEY PULLER. (*See Hog-killing gang.*)

LABORER. (*See Hog-killing gang.*)

LEAF-LARD PULLER. (*See Hog-killing gang.*)

LEAF-LARD SCRAPER. (*See Hog-killing gang.*)

PENNER. (*See Hog-killing gang.*)

RIPPER-OPEN. (*See Hog-killing gang.*)

SCALDER

SABLE

Description: The scalder regulates the temperature of the water in the scalding vats or tubs; keeps the water at the required temperature; tests the scalding of the hogs while in the vats, using a pole with a small scraper or hook on one end to determine whether the scalding is sufficient. This operation is very important, as time and work necessary to do the scraping or shaving are increased or decreased by poor or good scalding.

Qualifications: Good health and a willingness to work in a meat-packing house. This occupation requires close and careful attention.

SHACKLER. (*See Hog-killing gang.*)

SHAVER OR SCRAPER. (*See Hog-killing gang.*)

SINGER. (*See Hog-killing gang.*)

SPLITTER

SABOT

Description: The splitter separates the hog or carcass into halves by cutting through the center of the backbone from the tail to the head. In some establishments the splitting is done by cutting the ribs from the backbone, thereby taking the backbone out whole. A heavy, sharp cleaver is used in this operation.

Qualifications: Average physical strength and adaptability to surroundings and duties. This operation requires skill and strength.

STEAMER. (*See Hog-killing gang.*)

STICKER

SACK

Description: The sticker sticks the hogs in the neck, penetrating the neck to the hollow, cutting the arteries running from the heart to the head. In some establishments the sticker is assisted by a laborer or apprentice helper, who catches and holds the hog as it comes to him over the rail leading from the wheel, and who often substitutes for the sticker, being paid approximately the sticker's rate of wage.

Qualifications: Exceptional strength and willingness to perform a gruesome task. Experience is necessary in order to perform this task with skill and dexterity.

TRUCKER. (*See Hog-killing gang.*)

TUBMAN. (*See Scalding.*)

UTILITY MAN**UKASE**

Kindred Occupations: Like duties in cattle and sheep-killing departments.

Description: The utility man is an all-round, efficient, handy man, who is shifted from one kind of work to another, as needed, filling in for regular employees who are temporarily absent from duty.

Qualifications: Average physical strength and adaptability to surroundings and duties. The utility man must have had a wide experience in performing various operations in the department.

WASHER. (*See Hog-killing gang.*)

SHEEP-KILLING DEPARTMENT

ALL-ROUND MAN. (*See Utility man.*)

BACK PULLER. (*See Sheep-killing gang.*)

BREAST OR BRISKET PULLER. (*See Sheep-killing gang.*)

BREAST OR BRISKET SPLITTER. (*See Sheep-killing gang.*)

BUNG DROPPER. (*See Sheep-killing gang.*)

BUTCHER, GENERAL**BACON**

Kindred Occupations: Like occupations in cattle and hog-killing departments.

Description: The general butcher dresses sheep and calves, doing all the operations necessary in slaughtering and dressing the animals. This employee is usually found in establishments where only a small number of animals are slaughtered from day to day. In most establishments he does other work.

Qualifications: Average physical strength and adaptability to surroundings and duties. The general butcher should have had a wide experience covering all the different operations incident to the slaughtering and dressing of animals.

CAUL DRESSER. (*See Dresser.*)

CAUL PULLER. (*See Sheep-killing gang.*)

GOD PUNCHER. (*See Sheep-killing gang.*)

CUTTER-OFF, TOES OR FEET. (*See Sheep-killing gang.*)

DRESSER**DADE**

Description: There are many methods of dressing sheep, due to the demands of the trade in different sections of the country and in different cities in the same section; also, to the age and size of the animals. A few of the methods most used are as follows:

The caul dresser takes the caul fat and drapes or hangs it around the hind legs and over the kidneys, and, in some establishments, fastens it to the legs with small wooden skewers.

The rib sawyer, or Boston cutter, saws across the ribs inside the carcass about midway between the backbone and belly, using a small scribe saw, and bends the brisket and ribs outward.

The setter, or Boston setter, places stay sticks inside the carcass to hold the ribs to the position in which they were placed by the sawyer or cutter.

Qualifications: Average physical strength and adaptability to duties and surroundings. Dressing requires skill and experience.

DRIVER. (*See* Sheep-killing gang.)

FACER**FACE**

Description: The facer rips open the pelt from the crotch to the breast or brisket, and removes or skins it from the belly, crotch, and part of the sides, by holding the pelt with one hand and punching it loose from the carcass with the fist of the other hand. In some establishments, employees who do this work are called "putters."

Qualifications: Average physical strength and adaptability to duties and surroundings. This operation requires speed and skill in using a knife.

GUTTER. (*See* Sheep-killing gang.)

HANDY MAN. (*See* Utility man.)

HANGER-UP, RACKS. (*See* Sheep-killing gang.)

HEADER. (*See* Sheep-killing gang.)

HOLDER. (*See* Sheep-killing gang.)

HOOKER-ON. (*See* Sheep-killing gang.)

HOOKER-UP. (*See* Sheep-killing gang.)

JAW SKINNER. (*See* Sheep-killing gang.)

JOINT BREAKER. (*See* Sheep-killing gang.)

LABORER. (*See* Sheep-killing gang.)

LEG CROSSER. (*See* Sheep-killing gang.)

LEGGER. (*See* Sheep-killing gang.)

LEG ROLLER. (*See* Sheep-killing gang.)

NECK TRIMMER (*See* Sheep-killing gang.)

PELT DROPPER. (*See* Sheep-killing gang.)

PENNER. (*See* Sheep-killing gang.)

PUTTER. (*See* Facer.)

RAISER AND TIER OF WEASANDS. (*See* Sheep-killing gang.)

RIB SAWYER OR BOSTON CUTTER. (*See* Dresser.)

RIPPER-OPEN. (*See* Sheep-killing gang.)

RUMPER. (*See* Sheep-killing gang.)

SCALPER. (*See* Sheep-killing gang.)

SETTER OR BOSTON SETTER. (*See* Dresser.)

SHACKLER. (*See* Sheep-killing gang.)

SHANK PINNER. (*See* Sheep-killing gang.)

SHEEP-KILLING GANG**SAD**

As follows: Back puller; Breast or brisket puller; Breast or brisket splitter; Bung dropper; Caul puller; Cod puncher; Cutter-off, toes or feet; Driver; Gutter; Hanger-up, racks; Header; Holder; Hooker-on; Hooker-up; Jaw skinner; Joint breaker; Laborer; Leg crosser; Legger; Leg roller; Neck trimmer; Pelt dropper; Penner; Raiser and tier of weasands; Ripper-open; Rumper; Scalper; Shackler; Shank pinner; Shoulder puncher; Shover; Squilgeer; Trucker; Washer or scrubber; Wiper.

Kindred Occupations: Like occupations in cattle and hog killing departments.

Description: The group of the sheep-killing gang here given performs the various operations incident to the slaughtering and dressing of sheep, except those done by the sticker, facer or pelter, and dresser, as indicated by their respective occupational names.

Qualifications: Average physical strength and adaptability to duties and surroundings.

Schooling: The penner should be able to read and write and keep a record of the sheep received for slaughter by lot and lot numbers.

SHOULDER PUNCHER. (See Sheep-killing gang.)

SHOVER. (See Sheep-killing gang.)

SPELLER. (See Utility man.)

SQUILGEER. (See Sheep-killing gang.)

STICKER**SADLY**

Kindred Occupations: Like occupations in cattle and hog-killing department.

Description: The sticker pulls the sheep along the rail to which they are automatically dropped from the revolving hoisting wheel, sticks a knife into the neck near the back of the jaw, and draws the knife across the throat, cutting the jugular vein.

Qualifications: Average physical strength and adaptability to duties and surroundings. The operation requires speed and experience and skill in using the knife.

TRUCKER. (See Sheep-killing gang.)

UTILITY MAN**ULCER**

Description: The utility man in the sheep-killing department is an efficient, all-round man who can be shifted from one occupation to another in the department, filling in for employees who are temporarily absent from duty.

Qualifications: Average physical strength and adaptability to duties and surroundings. Must have had a wide experience in performing the different operations in the department.

WASHER OR SCRUBBER. (See Sheep-killing gang.)

WIPER. (See Sheep-killing gang.)

OFFAL OTHER THAN HIDES AND CASINGS

CHEEKER. (*See* Trimmer.)

CHEEK-MEAT TRIMMER. (*See* Trimmer.)

CHISELER. (*See* Trimmer.)

GRADER. (*See* Inspector.)

HEAD OR TURBINATED-BONE GRINDER. (*See* Machine operator.)

HEART TRIMMER. (*See* Trimmer.)

INSPECTOR**IBEX**

Description: The inspector examines or inspects offal trimmings to see that the work has been properly done, that they are clean and ready for the cooler, and to grade them as to quality.

Qualifications: Average physical strength and adaptability to surroundings and duties. The inspector or grader must have had experience in handling offal so that he may be able to judge as to cleanliness and quality.

JAWBONE PULLER. (*See* Machine operator.)

KNOCKER-OUT OR GRINDER-OUT, TEETH. (*See* Machine operator.)

LABORER**LABEL**

Description: The laborer does the various kinds of roustabout or unskilled work in this department. He washes or cleans beef paunches after they have been ripped open and the contents dumped out, trucks offal into, about, and out of the departments, and washes offal before and after it has been trimmed.

Qualifications: Average physical strength and adaptability to surroundings and duties.

LIVER TRIMMER. (*See* Trimmer.)

MACHINE OPERATOR**MACE**

Description: These employees operate machines that are used to split heads, pull jawbones, knock or grind out teeth, remove lard or grease from head bones, saw off horns, saw shanks or shin bones, pull snout skins, or blow marrow from bones. They not only operate the machines, but handle the heads or bones, placing them in or on the machines in the necessary or required positions.

Qualifications: Average physical strength and adaptability to surroundings and duties.

MARROW BLOWER. (*See* Machine operator.)

PAUNCH AND TRIPE TRIMMER, RIPPER OPEN, AND DUMPER. (*See* Trimmer.)

PECK TRIMMER, RIPPER OPEN, AND DUMPER. (*See* Trimmer.)

PIG'S FEET CLEANER**PACA**

Description: The pig's-feet cleaner cleans, scrapes, shaves, singes, splits, pulls toes or hoofs, and trims and prepares feet for vinegar pickle. In some establishments one employee does all the work, while in others he does one operation.

Qualifications: Average physical strength and adaptability to surroundings and duties.

PIG'S FEET FINISHER

PACE

Description: The finisher inspects the cleaning of pig's feet, does the final trimming, packs them in tierces, and fills the tierces with vinegar pickle.

Qualifications: Average physical strength and adaptability to surroundings and duties.

PLUCK TRIMMER OR SEPARATOR. (*See* Trimmer.)

SAWYER-OFF, HORNS. (*See* Machine operator.)

SAWYER, SHANKS OR SHIN BONES. (*See* Machine operator.)

SCRAPER, PIG'S FEET. (*See* Pig's feet cleaner.)

SHAVER, PIG'S FEET. (*See* Pig's feet cleaner.)

SINGER, PIG'S FEET. (*See* Pig's feet cleaner.)

SKULL SPLITTER OR CHOPPER. (*See* Machine operator.)

SNOUT PULLER. (*See* Machine operator.)

SPLITTER, PIG'S FEET. (*See* Pig's feet cleaner.)

SWEETBREAD TRIMMER. (*See* Trimmer.)

TEMPLER. (*See* Trimmer.)

TOE PULLER. (*See* Pig's feet cleaner.)

TONGUE TRIMMER. (*See* Trimmer.)

TRIMMER

TAB

Description: The trimmer is a knife or chisel worker. He cuts or chisels meat from the various kinds of offal and trims it, cutting off meat skins, gristle, glands, and membranes, and separates the fat from the lean. In many establishments the trimmer does the various kinds of work necessary to save, trim, and prepare offal for the cooler, while in other establishments each employee has a special or specific operation to perform.

TRIMMER, PIG'S FEET. (*See* Pig's feet cleaner.)

TRIBE COOKER

TABLE

Description: The tripe cooker or scalding cooks or scalds beef paunches after they have been thoroughly cleaned.

Qualifications: The cooking or scalding of beef paunches or tripe requires experience and care, as it is necessary that the water in the cooking or scalding vats be kept at the proper temperature.

TRIBE SCRAPER AND FINISHER

TABOR

Description: The tripe scraper and finisher scrapes the inside or mucous lining out of the beef paunch after it has been cooked or scalded, and finishes the cleaning by scraping all fat and the membrane from the outside, leaving only the muscular tissue of the paunch, and also does the trimming. The paunch or tripe is now ready for packing in casks or tierces filled with vinegar.

TRIBE WASHER. (*See Laborer.*)

TRUCKER. (*See Laborer.*)

WASHER. (*See Laborer.*)

WEASAND TRIMMER. (*See Trimmer.*)

HIDE DEPARTMENT

GRADER. (*See Inspector and grader.*)

INSPECTOR AND GRADER

IBID

Description: The inspector examines green hides for cuts and scores. The grader carefully examines them before they are salted down on packs and after they are cured and taken from the packs, grading them as to quality.

Qualifications: Average physical strength and adaptability to duties and surroundings. The work done by the inspector and the grader is very important and requires experience.

LABORER

LABOR

Description: The laborer pulls the green hides from the bottom of the chute leading from the killing floor to the hide cellar, trucks them from the chute to the hide packs, spreads them on the packs, hair side down, and covers the flesh side with a layer of salt; pulls them from the pack after they are cured, shakes out the salt, sweeps, rolls, ties, packs, and ships them from the establishment; and does general roustabout work.

Qualifications: Average physical strength and adaptability to duties and surroundings.

ROUSTABOUT. (*See Laborer.*)

SALTER. (*See Laborer.*)

SPREADER. (*See Laborer.*)

TAKER-UP, HIDES. (*See Laborer.*)

TRIMMER

TACK

Description: The trimmer splits the ears so they will lie evenly on the pack when the hide is salted down, cuts off the tail or switch, and cuts off loose or hanging particles of the hide at the edges and surplus meat that was left on the hide when it was skinned from the carcass.

Qualifications: Average physical ability and adaptability to duties and surroundings. The trimmer requires experience in the use of the knife and in trimming hides.

TRUCKER. (*See Laborer.*)

CASING DEPARTMENT

BLOWER. (*See Inspector.*)

BLOWER AND TIER, WEASANDS AND BLADDERS. (*See Casing worker.*)

CASING CLEANER**CABIN**

Description: The cleaner takes the bung and the round and middle guts or casings after they have been cut from the set and strips the contents from them; operates machines that remove the fat from the outside surface and the slime or mucous lining from the inside surface; and turns the casings inside out. In some establishments the sliming is done by hand both before and after the casings are turned. In some the fattening is done by one machine and the sliming by another. In some, general workers do all the operations, being shifted from one kind of work to another as needed.

Qualifications: Average physical strength and adaptability to surroundings and duties.

CASING PULLER**CABLE**

Description: The puller or runner pulls and cuts the bung and the round and middle guts or intestines out of each casing set, separating them from the ruffle fat. A casing set consists of the intestines and the ruffle fat. A cut through the intestines causes it to purge and contaminate it and the fat, and results in the loss of the set for food, as it is then condemned and sent to the inedible tank and converted into inedible grease and fertilizer.

Qualifications: Average physical strength and adaptability to surroundings and duties. This work requires speed, skill, and dexterity in the use of a knife.

CASING WORKER**CACHE**

Description: The measurer and buncher measures round and middle intestines by length and makes bunches of approximately 100 feet in each bunch of rounds and 60 feet in each bunch of middles; the salter and packer places the bunches of casings into boxes, covers them with a sufficient quantity of salt, takes them out the next day and packs them in tierces; the trimmer cuts off fat ends before they are cleaned and knots or warts after they have been cleaned and turned, trims bladders and weasands, and skins bungs and weasands; the blower and tier of bladders and weasands ties the neck of the bladder and the end of the weasand with cord after filling them with air by the use of a compressed-air machine.

FATTER. (*See Casing cleaner.*)

GRADER. (*See Inspector.*)

INSPECTOR**IBIS**

Description: Casings are inspected and graded by forcing water through them or by blowing and filling them with air by compressed-air machines. This is done to find leaks or defects and for separating them into grades (narrows, wides, and middles).

LABORER**LACE**

Description: The laborer does the various kinds of unskilled work in this department.

MEASURER AND BUNCHER. (*See Casing worker.*)

ROUSTABOUT. (*See Laborer.*)

SALTER AND PACKER. (*See Casing worker.*)

SLIMER. (*See Casing cleaner.*)

STRIPPER. (*See Casing cleaner.*)

TRIMMER. (*See Casing worker.*)

TRUCKER. (*See Laborer.*)

TURNER. (*See Casing cleaner.*)

FRESH-BEEF DEPARTMENT

BONER. (*See Cutter.*)

BUTCHER. (*See Cutter.*)

CALF SKINNER

CAD

Description: The calf skinner skins calves in the cooler. Calves are frequently dressed with the hides on and are sent to the cooler in that condition. After the carcass is cold the calf skinner removes the hide.

Qualifications: Average ability, exceptional health, and good physique. The work done by the calf skinner requires skill and experience.

CAR STOWER. (*See Packer or lugger.*)

CUTTER

CADDY

Description: The cutter and boner does the various cutting and boning operations, separating the carcass into quarters and cuts, and removing the bones from cuts.

Qualifications: Average ability, exceptional health, and good physique. The work done by the cutter and boner requires skill and experience.

FOREMAN'S ASSISTANT. (*See Utility man.*)

FREEZER MAN OR TEMPERATURE MAN. (*See Packer or lugger.*)

GRADER

GABLE

Description: The grader examines and inspects cuts of meat and meat trimmings, and grades them as to weight and quality.

Qualifications: Average ability, exceptional health, and good physique. The work done by the grader requires experience.

HAM FACER AND MARKER. (*See Cutter.*)

HAM STRIPPER. (*See Cutter.*)

HANDY MAN. (*See Utility man.*)

INSPECTOR. (*See Grader.*)

LABORER

LACED

Description: The laborer does the various kinds of unskilled work in this department.

Qualifications: Average ability, exceptional health, and good physique.

LIFTER. (*See Packer or lugger.*)

MEAT RUNNER. (*See Packer or lugger.*)

ORDER MAN. (*See Packer or lugger.*)

PACKER OR LUGGER

PACED

Description: The packer packs meat in boxes for shipment from the establishment, stows or packs it in refrigerator cars, or stores it in the freezer. The lugger carries or lugs quarters of beef into and about the cutting room.

Qualifications: Average ability, exceptional health, and good physique. The work done by the packer requires skill and experience. The work done by the lugger requires strength.

RIBBER. (*See Cutter.*)

SAWYER, POWER. (*See Utility man.*)

SHIPPER. (*See Packer or lugger.*)

SPELLER. (*See Utility man.*)

STOWER. (*See Packer or lugger.*)

STRAW BOSS. (*See Utility man.*)

TRIMMER

TABBY

Description: The trimmer trims cuts of meat and also trims the meat trimmings, separating the lean from the fat.

Qualifications: Average ability; exceptional health and good physique.

TRUCKER. (*See Laborer.*)

UTILITY MAN

ULTRA

Description: The utility man is an efficient, all-round handy man who fills in wherever and whenever needed, performing various operations. The power sawyer operates the saw part time and also does other work.

Qualifications: Average ability; exceptional health and good physique. The work done by the utility man requires skill and experience.

FRESH-PORK DEPARTMENT

ALL-ROUND MAN. (*See Utility man.*)

BLOCKER. (*See Laborer.*)

BLOCK TENDER. (*See Laborer.*)

BUTT PULLER. (*See Cutter.*)

CHOPPER

CADET

Description: The chopper chops the shoulder from the half carcass of the hog, using a large, heavy, sharp cleaver, or chops the neck bones or ribs with a small cleaver or hatchet.

Qualifications: Average physical strength; skill, speed, and dexterity in the use of a cleaver.

COUNTER. (*See Laborer.*)

CUTTER**CAGE**

Description: The cutter does the various operations necessary in separating the carcass of the hog into cuts, in trimming the cuts, and in trimming trimmings of meat cuts.

Qualifications: Average physical strength; skill, speed, and dexterity in the use of a knife. Some experience is required.

CUTTER DOWN. (*See Laborer.*)

CUTTER-OFF, HAMS. (*See Cutter.*)

FOREMAN'S ASSISTANT. (*See Utility man.*)

HAM BONER. (*See Cutter.*)

HAM SAWYER. (*See Sawyer.*)

HAM TRIMMER. (*See Cutter.*)

LABORER**LACK**

Description: The laborer does the various kinds of work in this department that require little or no skill.

Qualifications: Average ability, exceptional health, and good physique.

LOIN PULLER. (*See Cutter.*)

MACHINE TENDER. (*See Laborer.*)

RIBBER. (*See Cutter.*)

RIB CHOPPER. (*See Chopper.*)

ROUSTABOUT. (*See Laborer.*)

SAWYER**SAFE**

Description: The ham sawyer saws through the hip bone at the point where the ham is to be separated from the middling (the cut between the ham and shoulder), using a small hand meat saw; the shoulder sawyer separates the shoulder into the butt and prime, using or operating a small hand saw, and the scribe sawyer saws through the ribs with a small scribe saw, the cut being made about 8 inches from the backbone.

Qualifications: Average ability, exceptional health, and good physique.

SAWYER-OFF, FEET. (*See Laborer.*)

SCRIBE SAWYER. (*See Sawyer.*)

SHOULDER BONER. (*See Cutter.*)

SHOULDER CHOPPER. (*See Chopper.*)

SHOULDER SAWYER. (*See Sawyer.*)

SHOULDER TRIMMER. (*See Cutter.*)

SHOVER. (*See Laborer.*)

SKIN BUNDLER. (*See Laborer.*)

SMALL-ORDER MAN. (*See Utility man.*)

SPACER. (*See Laborer.*)

STRAW BOSS. (*See Utility man.*)

TEMPERATURE OR COOLER MAN. (*See Laborer.*)

TRIMMER, MEAT. (*See Cutter.*)

TRIMMER, TRIMMINGS. (*See Cutter.*)

TRUCKER. (*See Laborer.*)

UTILITY MAN

UMBRA

Description: The utility man is skilled, experienced, and efficient, and able to do various operations in the department, filling in wherever and whenever needed.

Qualifications: Average ability, exceptional health, and good physique. The utility man must have skill and experience.

WRAPPER. (*See Laborer.*)

LARD AND OLEO DEPARTMENT

CLARIFIER. (*See Melter.*)

CLEANER, FLOORS. (*See Laborer.*)

COOKER. (*See Melter.*)

COVERER, CANS. (*See Laborer.*)

FILLER, BARRELS, CANS, PAILS, AND TIERCES. (*See Laborer.*)

FILTERER. (*See Pumper and refiner.*)

KETTLE MAN. (*See Melter.*)

LABORER

LAD

Description: The laborer does the various kinds of unskilled work in this department, as indicated by the respective occupational names. In many establishments employees are shifted from one kind of work to another and are called general workers.

MELTER

MAD

Kindred Occupations: The melter looks after the fat while it is in the kettles, sees that the melting or cooking is properly done and that the melted fat is clarified, settled, and skimmed. In some establishments the work is done by foremen.

Qualifications: Some experience is necessary.

OLEO MAKER. (*See Melter.*)

PACKER, SHAVINGS AROUND CANS. (*See Laborer.*)

PASSER, EMPTIES TO FILLERS. (*See Laborer.*)

PRESSMAN

PACER

Description: The pressman or wheelman presses oil from lard or oleo stock. He fills cloths with lard or oleo stock, folds the form sides or edges of each cloth over the lard or stock, places the filled and folded cloths in or on the press, drops steel press plates on each layer of three or four cloths, repeating the operation until the press is built up or filled, and then turns on the power and operates the press. The oil runs through the cloths and from the press into tanks, leaving stearine in the cloths. The pressman then pulls down the press and shakes out the stearine. He is called a wheelman because he works at a revolving table.

PUMPER AND REFINER**PACK**

Description: The pumper operates pumps or machinery that pumps lard from tanks into vats or kettles or through filter processes. The refiner operates pumps or machinery that pumps lard from tanks to bleaching-room tanks, mixes the necessary amount of fuller's earth or clay with it to bleach it, and pumps it through the filter presses, which remove the earth or clay from the lard.

Qualifications: The work done by the pumper and refiner requires experience.

ROLLER, BARRELS. (*See Laborer.*)

ROLLER MAN**RABID**

Description: The roller man operates the cooler-roller machinery. The roller is hollow and filled with brine. As it revolves it comes in contact with and cools lard, which runs into curved basins or shallow curved tanks at the bottom of the roller machinery. In some establishments the roller man also operates the agitator, which mixes ingredients used in making compound lard.

Qualifications: The work done by the roller man requires experience.

ROLLER, TIERCES. (*See Laborer.*)

ROUSTABOUT. (*See Laborer.*)

SCRAPER, SEEDING TRUCKS. (*See Laborer.*)

SETTER. (*See Melter.*)

SKINNER. (*See Melter.*)

TAKER-AWAY AND PILER, BARRELS AND TIERCES. (*See Laborer.*)

TANK MAN. (*See Melter.*)

TRUCKER. (*See Laborer.*)

TRUCK LOADER AND UNLOADER. (*See Laborer.*)

VARNISHER, BARRELS AND TIERCES. (*See Laborer.*)

WASHER, SEEDING TRUCKS. (*See Laborer.*)

WHEELMAN. (*See Pressman.*)

SAUSAGE DEPARTMENT

BOX MAKER. (*See Packer.*)

CASING WORKER**CAKE**

Description: The casing worker in this department rewashes, re-returns, measures, and cuts casings to lengths, and ties one end of each length with cord. Also cuts fat from hog bungs. About 75 per cent of this work is done by female employees.

CHOPPER. (*See Cutter.*)

CLEANER-UP. (*See Laborer.*)

COOKER AND SMOKER**CALF**

Description: The cooker and smoker cooks sausage, regulates the temperature of the water in the cooking vats, puts the sausage into vats, cooks it the required time, regulates the fires and smoke in the smoke-house, and sees that the meats are properly smoked. Practically all cooks and smokers are male employees.

Qualifications: Experience is necessary.

COOK'S HELPER. (*See Laborer.*)

CUTTER**CALK**

Description: The cutter operates and feeds the various kinds of machines used in chopping, grinding, and mixing sausage meat. This work is usually done by male employees.

CUTTER, CASINGS. (*See Casing worker.*)

FATTER. (*See Casing worker.*)

FEEDER. (*See Cutter.*)

FOREMAN'S ASSISTANT. (*See Utility man.*)

FORKER. (*See Laborer.*)

GENERAL WORKER**GAFF**

Description: The general worker has no special occupation, being shifted from one kind of work to another as his services are needed. Practically all of these employees are women.

GRINDER. (*See Cutter.*)

HAM PASSER. (*See Laborer.*)

HANDY MAN. (*See Utility man.*)

HANGER. (*See Laborer; also Linker.*)

INSPECTOR. (*See Packer.*)

LABORER**LADLE**

Description: The laborer trucks meat and casings into and about the department, and sausage from the department; forks sausage meat into chopping and grinding machines, and does other work as indicated by the respective occupational names. Male employees do this work.

LINKER**LADY**

Description: The linker ties the open end of the filled casing with cord, twists or turns the casing, making links; hangs the sausage on trucks or trees; also wraps or ropes dry-cured sausage with cord. About 90 per cent of these employees are women.

MACHINE TENDER. (*See Cutter.*)

MEASURER. (*See Casing worker.*)

MIXER. (*See Cutter.*)

NAILER. (*See Packer.*)

PACKER

Description: The male packer weighs and packs sausage in boxes for shipment from the establishment.

The female packer wraps sausage in paper, ties packages, attaches tags to packages, sets up paper boxes or cartons, assists the packer, and inspects the wrapping, labeling, and tagging of packages. More than 50 per cent of the packers are women.

PACKER'S HELPER. (*See Packer.*)

RETRIMMER. (*See Casing worker.*)

ROPER. (*See Linker.*)

ROUSTABOUT. (*See Laborer.*)

SCALER OR WEIGHER AND PACKER. (*See Packer.*)

SHIPPER. (*See Packer.*)

SMOKER

Description: The smoker keeps up the fires in the smokehouse for the smoking of sausages and meats.

Qualifications: The smoker must know how to build and keep the fires so as to produce a sufficient amount of smoke for the proper smoking of the meats, and be able to tell the length of time required for their proper smoking.

SMOKER'S HELPER. (*See Laborer.*)

STRAW BOSS. (*See Utility man.*)

STUFFER

Description: The stuffer operates a stuffing machine. He fills the machine with meat, attaches the untied end of the casing to the machine, turns on the power, which forces the meat from the machine into the casing, and drops the filled casing from the machine to the table at which linkers, tiers, and hangers work. About 90 per cent of the stuffers are men.

SUBFOREMAN. (*See Utility man.*)

TAGGER. (*See Packer.*)

TIER. (*See Casing worker; Linker; Packer.*)

TRUCKER. (*See Laborer.*)

TURNER. (*See Casing worker.*)

TWISTER. (*See Linker.*)

UTILITY MAN

Description: The utility man does various kinds of work in the department. He is one of the most efficient and experienced employees, being shifted from one occupation to another as needed.

Qualifications: The utility man should have had a wide experience in the work of the department, covering all the different occupations.

WASHER. (*See Casing worker.*)

WASHER, HAM CYLINDERS. (*See Laborer.*)

WRAPPER. (*See Packer.*)

FACT**SPADE****SAGE****UNAPT**

CURED-MEAT DEPARTMENT

AVERAGE MAN. (*See Grader.*)

BACON STRINGER. (*See Laborer.*)

BUTCHER**BADE**

Description: The butcher in this department does all the necessary trimming of meat cuts.

Qualifications: The work done by the butcher requires skill and experience in the use of the knife and in trimming different meat cuts.

BUTCHER'S ASSISTANT. (*See Utility man.*)

CHUTE MAN. (*See Grader.*)

CURER**CALL**

Description: The curer does all the operations necessary in curing meat.

He makes the pickle and packs the meat in casks or vats and in tierces. He pours pickle into the receptacles into which meat has been packed; overhauls the casks or vats by transferring the meat from one to another; rolls the tierces while the cure is being made; pulls the meat from the tierce or vat after the cure is made, and smokes it; or, he puts the meat down in salt and takes it up after it has been salted the required time and smokes it.

Qualifications: The work done by the curer requires experience.

FOREMAN'S ASSISTANT. (*See Utility man.*)

GRADER**GAYLY**

Description: The grader or inspector receives the cuts of meat as they come to the department, grades and sorts them according to size and quality, and inspects them while in the process of cure to see that cure is being made, and to detect bruises, spots, or bone sour, etc.

Qualifications: The work done by the grader or inspector requires experience in the handling of meat while in the process of cure.

GRADER'S HELPER. (*See Laborer.*)

HAM PASSER. (*See Laborer.*)

HAM STRINGER. (*See Laborer.*)

HAULER TO VATS. (*See Laborer.*)

HELPER. (*See Laborer.*)

INSPECTOR. (*See Grader.*)

INSPECTOR'S HELPER. (*See Laborer.*)

KNIFE MAN. (*See Butcher.*)

LABORER**LAG**

Description: The laborer does the various kinds of unskilled work in the department, as indicated by the respective occupational names.

MEAT CARRIER. (*See Laborer.*)

MEAT HANGER. (*See Laborer.*)

- MEAT PASSER. (*See Laborer.*)
- MEAT SCRAPER. (*See Laborer.*)
- MEAT SOAKER. (*See Laborer.*)
- MEAT STRINGER. (*See Laborer.*)
- MEAT TOSSER. (*See Laborer.*)
- MEAT WASHER. (*See Laborer.*)
- MEAT WIPER. (*See Laborer.*)
- ORDER FILLER. (*See Utility man.*)
- ORDER MAN. (*See Utility man.*)
- OVERHAULER. (*See Curer.*)
- PACKER. (*See Curer.*)
- PASSER TO PACKER. (*See Laborer.*)
- PASSER TO PUMPER. (*See Laborer.*)
- PASSER TO SALTER. (*See Laborer.*)
- PICKLE MAKER. (*See Curer.*)
- PICKLE MAKER'S HELPER. (*See Laborer.*)
- PICKLER. (*See Curer.*)
- PILER. (*See Curer.*)
- PULLER. (*See Curer.*)
- PUMPER. (*See Curer.*)
- PUMPER'S HELPER. (*See Laborer.*)
- ROUSTABOUT. (*See Laborer.*)
- RUBBER. (*See Curer.*)
- SALTER. (*See Curer.*)
- SEWER. (*See Laborer.*)
- SIZER. (*See Grader.*)
- SMOKER. (*See Curer.*)
- SMOKER'S HELPER. (*See Laborer.*)
- SORTER. (*See Grader.*)
- SORTER'S HELPER. (*See Laborer.*)
- SPOTTER. (*See Grader.*)
- STRAW BOSS. (*See Utility man.*)
- TAKER FROM PUMPERS. (*See Laborer.*)
- TIER. (*See Laborer.*)

TRIMMER. (*See Butcher.*)

TRUCK WASHER. (*See Laborer.*)

UTILITY MAN

UNBAR

Description: The utility man does general work of the highest grade in the department, filling in whenever and wherever needed, being shifted from one kind of work to another.

Qualifications: The utility man requires experience in all the different operations incident to the cutting of meat.

VAT WASHER. (*See Laborer.*)

MEAT-CANNING DEPARTMENT

BACON-CARTON INSPECTOR. (*See Inspector.*)

BATCHER-UP AND INSPECTOR FOR LEAKERS. (*See Inspector.*)

BOX MAKER, PAPER. (*See General worker.*)

BOX STRAPPER. (*See Packer.*)

CAN CARRIER. (*See Laborer.*)

CAN FILLER. (*See Stuffer or packer, meat.*)

CAN INSPECTOR. (*See Inspector.*)

CAN STEAMER. (*See Cooker.*)

CAPPER

CALLA

Description: The capper completes the closing of the cans and glass jars, after they have been stuffed or packed, by operating various machines or devices.

Qualifications: The work done by the capper requires some mechanical ability, good judgment, and experience.

CAP SETTER. (*See General worker.*)

CAP STAMPER. (*See Capper.*)

CARTON FOLDER. (*See General worker.*)

CHUTE FEEDER. (*See General worker.*)

COOKER

CALM

Description: The cooker cooks meat and tongues for canning, regulates the quantity and temperature of water in the cooking kettles or vats, the temperature of the oven, and the length of cooking; regulates the temperature of retorts in which meats, after canning, are subjected to further cooking or process; watches steam gauges, and regulates the length of the processes.

Qualifications: The work done by the cooker requires experience and aptitude; that done by the steam tender is very important, requiring experience, constant care, and attention, as the success of the canning depends upon the proper "processing."

CRIMPING-MACHINE OPERATOR. (*See Capper.*)

CUTTER, VIENNAS FOR STUFFING. (*See Machine tender.*)

DUMPER, MEAT INTO STUFFING MACHINES. (*See* Machine tender.)

FEEDER, BACON TO SLICING MACHINE. (*See* Machine tender.)

FEEDER, DRIED BEEF TO CHIPPING MACHINE. (*See* Machine tender.)

FLOATER. (*See* Capper.)

FLOOR CLEANER. (*See* Laborer.)

FLOORMAN. (*See* General worker.)

FULL-CAN INSPECTOR. (*See* Inspector.)

GENERAL WORKER

GAIN

Description: No one general worker does all the various kinds of work in the department, but most of them are shifted from one kind of work to another as the product changes and as the conditions demand; but in some establishments some of the employees who are included in the above group work regularly at one occupation, but as there are but few such cases they are not placed in a group alone.

GLASS-WASHING MACHINE OPERATOR. (*See* General worker.)

HANDY MAN. (*See* General worker.)

HOIST MAN. (*See* General worker.)

INSPECTOR

ICE

Description: The work done by the inspector begins with the cooking and trimming of meat and tongues and ends with the packed boxes ready for shipment from the establishment. The inspection covers the washing and wiping of empty cans; the stuffing or packing of meat or sausage in cans, jars, and cartons; the weighing of filled cans; the crimping and soldering of caps; the soldering of vents; the washing of filled cans; and the packing of filled cans in boxes. Much of the inspection is done by female employees. The final inspection of the capping and vent soldering is done by experienced male employees.

Qualifications: An inspector should be familiar with all the work in the department, that he may be able to judge when the work is properly done.

KETTLE TENDER. (*See* Cooker.)

LABELER. (*See* General worker.)

LABEL-MACHINE OPERATOR. (*See* General worker.)

LABORER

LAID

Description: The laborer does the various kinds of unskilled work about the department, as indicated by the respective occupational names.

In some establishments employees are shifted from one kind of work to another and therefore have no specific duty or occupation. They are called "general workers" and are not included in this classification.

LEAK PATCHER. (*See* Capper.)

MACHINE CLEANER. (*See* Laborer.)

MACHINE TENDER**MADAM**

Description: The machine tender feeds machines that trim dried-beef hams for the chipping machine, chips dried beef, slices bacon, cuts sausage to proper lengths for canning, stuffs meat into cans, and controls all the operations of the lye-washing and painting machines.

Qualifications: The work done by the machine tender requires considerable experience and care.

MEAT INSPECTOR. (*See Inspector.*)

MEAT SHOVER. (*See Laborer.*)

MEAT STIRRER. (*See Cooker.*)

NAILER. (*See Packer for shipment.*)

OPENER, LEAKERS. (*See General worker.*)

OVEN MAN. (*See Cooker.*)

PACKER AND NAILER. (*See Packer for shipment.*)

PACKER, CANS IN BOXES. (*See Packer for shipment.*)

PACKER FOR SHIPMENT**PAD**

Description: The packer packs cans, jars, and cartons in boxes for shipment from the establishment, nails the covers or tops on the boxes, and straps boxes with wire or small metal bands.

PACKER, MEAT. (*See Stuffer or packer, meat.*)

PAPER-CAP MACHINE OPERATOR. (*See General worker.*)

PAPERER, CANS. (*See General worker.*)

PASSER AND PILER, CANS AND JARS. (*See General worker.*)

PROCESS MAN. (*See Cooker.*)

PROCESS-TANK TENDER. (*See Cooker.*)

RAISIN PICKER. (*See General worker.*)

RELIEF GIRL. (*See General worker.*)

RETORT MAN. (*See Cooker.*)

ROUSTABOUT. (*See Laborer.*)

SAUSAGE CANNER. (*See Stuffer or packer, meat.*)

SAUSAGE CUTTER. (*See General worker.*)

SCALER**SAGO**

Description: The weigher weighs the filled cans and adds to or removes from them a sufficient quantity of the contents to bring them to the proper weight.

SERVER, MEAT. (*See General worker.*)

SHOVER. (*See Laborer.*)

SOLDERER. (*See Capper.*)

SOUP MAN. (*See Cooker.*)

STEAM MAN. (*See Cooker.*)

STERILIZER OR CLEANER, CANS. (*See General worker.*)

STRAPPER. (*See Packer for shipment.*)

STUFFER OR PACKER, MEAT

SAID

Description: The stuffer fills cans with meat, tongues, and sausage, by hand, and the packer fills cans, glass jars, and cartons with chipped beef or sliced bacon, by hand. Both male and female employees do this work.

SWEEPER. (*See Laborer.*)

TALLY GIRL. (*See General worker.*)

TRAY CARRIER. (*See General worker.*)

TRUCKER (*See Laborer.*)

UTILITY MAN. (*See General worker.*)

VACUUM OPERATOR. (*See Capper.*)

VACUUM TENDER. (*See Capper.*)

VAT TENDER. (*See Cooker.*)

VENT INSPECTOR. (*See Inspector.*)

WEIGHER. (*See Scaler.*)

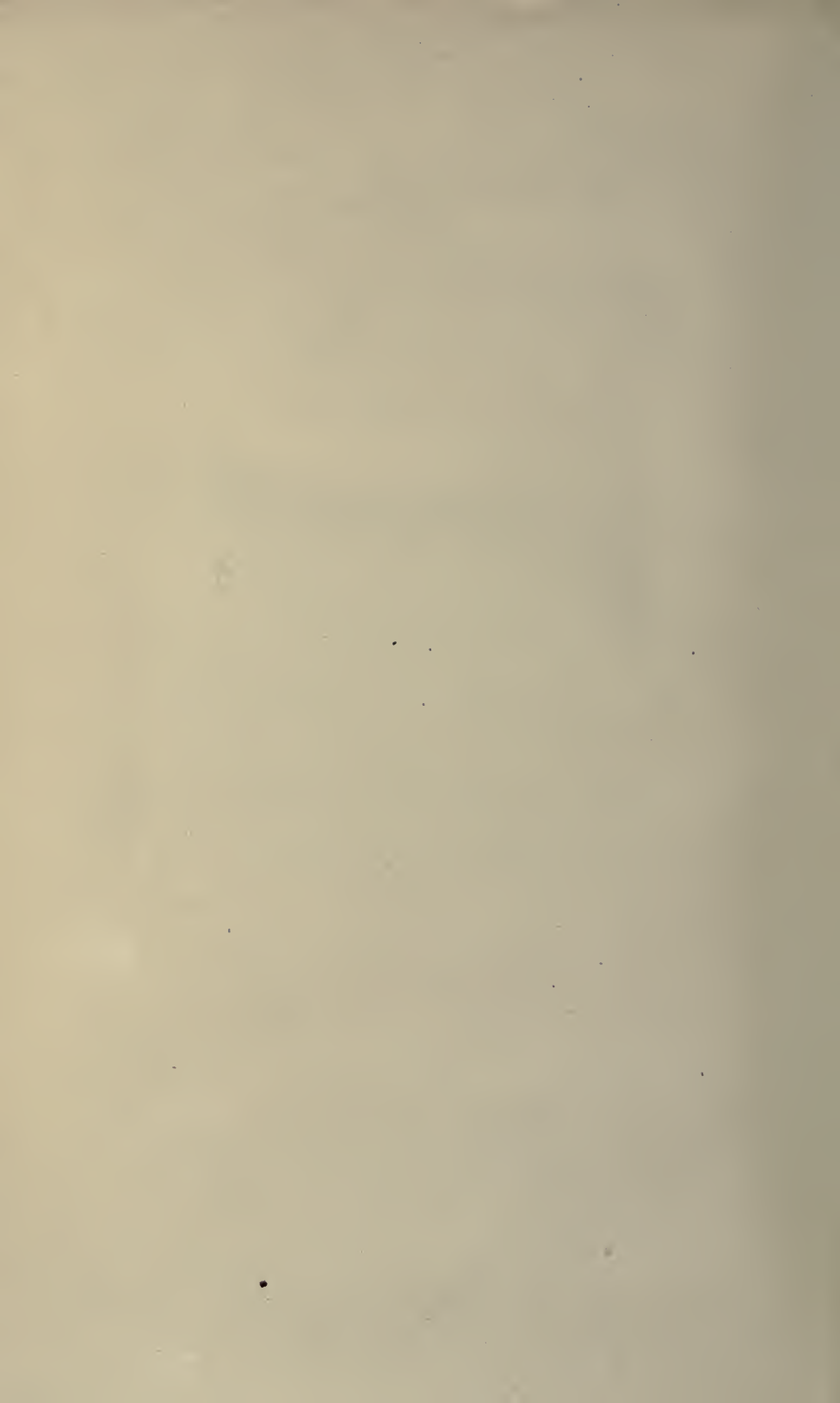
WIPER, FILLED CANS. (*See General worker.*)

WRAPPER, CARTONS. (*See General worker.*)

WRAPPING-MACHINE OPERATOR. (*See General worker.*)



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