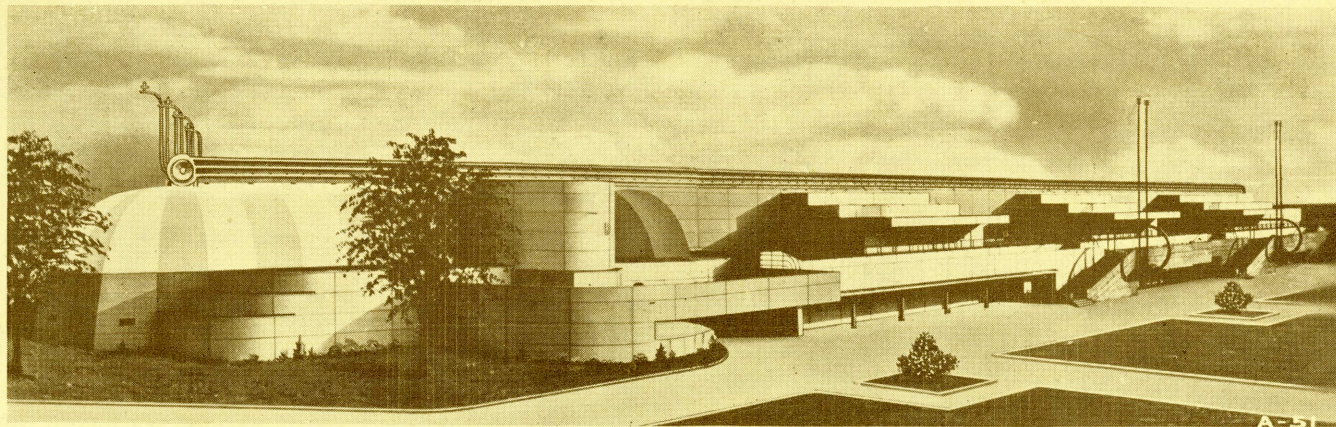




AGRICULTURAL BUILDING AT CHICAGO'S 1933 WORLD'S FAIR—A CENTURY OF PROGRESS EXPOSITION.

In this building, on Northerly Island, are the exhibits of the leading food manufacturers, the great panorama of the live-stock and meat industries, and an agricultural implement display depicting progress during the past 100 years. Visitors to this building see just how the good things to eat are produced, manufactured, processed, packed, distributed and marketed in living dramatic displays.

The Agricultural Building is adjacent to the Federal Building and the Hall of States. It is of steel-frame construction, 600 ft. long, 100 ft. wide and 40 ft. high, with roof terraces equipped with observation lounges extending the full length of the building.

A Century of Progress Sees Meat Industry Grow Out of Butcher Business

Greater strides have been made in the development of science, industry and commerce in the past one hundred years than in any ten centuries since the dawn of civilization.

This present high state of scientific development and its reflection in industry and commerce constitute the central theme of A Century of Progress, Chicago's second World's Fair, which opened on May 27, 1933, and will continue until October 31.

Interest in this exposition is as world-wide as the contributions to the great developments of the past century which have been made by every civilized country of the world. Many of these countries have joined with the United States at this Century of Progress exposition in visualizing present-day developments of their principal industries, of agriculture, of transportation and of commerce.

Telling the Story of Food

One of the most interesting stories being told is the story of man's never-ending search for foods. This story tells how he tills the vast prairies and plains to get grains; how he searches the tropical jungles, the islands of the seas, "the waters under the seas," and even through chemistry reaches into the air for nitrogen and oxygen to feed animals and plants so they, in turn, may feed him.

Man is a hungry creature, ever consuming, that he himself may live. He builds and tears down, ceaselessly, endlessly — to eat.

Billions of dollars are spent every year, in the United States alone, for foods. The meat packing

industry, one of the chief sections of the foods division at A Century of Progress, estimates its annual output at more than \$3,000,000,000. Cereal products, including the flours, breakfast foods, cereal drinks, dietetic foods and other specialized items for the table, run into other billions. The dairy industry runs into still more billions.

Man reduces liquids to powders, dehydrates meats and fruits, seals foods in glass and tins. He cures foods so that they will keep in the open. He changes their flavors and odors chemically. He colors foods so that they will please his eye. He ferments foods and pickles them.

Exhibits a Graphic Picture

Hundreds of companies and individuals, all identified with food producing, have given of their money, their time, and their products to tell the story of foods at the fair. The secrets of digestion are laid bare. Experts have prepared graphic exhibits which, with light and shadows and mechanical equipment, show the chemistry of digestion and the movement of the digestive organs.

A ten-foot robot, a mechanical man, gives a twenty-minute lecture. As he talks he points to a bright-lit chart. Finally he opens a door in his stomach and, pointing with iron fingers, describes his own digestive processes.

Dramatic interest in the food exhibits is aroused and sustained by the use of dioramas — lifelike pictures in three dimensions — length, breadth and thickness — and by the actual preparation of food

products. Modern refrigeration as employed in protecting meats and other foods is shown in actual use; modern refrigeration in transportation; quick freezing.

Among the developments pictured at this Century of Progress is the story of meat as developed in this country.

A century ago little but locally-slaughtered meat was available.

The First Packing Center

In 1833 we find several pork packing plants in Cincinnati, then the largest meat packing center in the country, a position it held for many years thereafter. In the winter of 1832-33 some 85,000 hogs were packed there.

Meat packing in Chicago, which later became the meat packing center of the world, began in 1832, when it is recorded that between 150 and 200 head of cattle were slaughtered, and 287 barrels of beef were packed for shipment to Detroit, Mich. During the same winter 338 hogs were slaughtered in Chicago, but as no barrels were available the meat was dry packed in salt until barrels could be made.

Chicago packinghouses of that period were little more than warehouses devoted to meat packing during the cold months only. About the only equipment they contained was the large vats in which the pickle was kept, the slaughtering and dressing being done by hand in the warehouse yard.

Packing operations were confined to the cold months because there was no refrigeration available.

A Story of Progress

It is only within the past fifty years that the science of refrigeration has developed to a point where fresh carcasses and cuts

can be laid down in consuming centers many hundreds of miles from the point of slaughter, carrying the same freshness and bloom as those slaughtered and chilled at the point of consumption.

With the building and expansion of railroads, the trend in population from agriculture to industry, and the development of refrigeration, meat packing has made greater strides in the past one hundred years than in all the preceding centuries.

What was once merely a butchering business has become a highly-specialized manufacturing industry. Its present high state of development embodies an unusual record of progress in the sciences of chemistry and engineering.

Inviting, artistic, factually correct and with no attempt to advertise—but rather to portray the story of meat—the panorama of the livestock and meat industry presented to the visitor at A Century of Progress is one of the most fascinating features of the great exposition.

Everything—from the time the visitor enters and throughout his entire trip from the ranch and feedlot to the final visualization of meat in the well-balanced diet—reflects the high level on which the meat industry operates.

Range and Feed Lot Scenes.

Strategically located to attract the attention of the visitor as he enters the main hall of the Agricultural Building, dioramas on each side of the entrance to the Livestock and Meat Ex-

hibit invite entrance and further inspection.

It is a romantic story—a story of great progress in the past century, from the packing of beef and pork in salt or brine in the winter season only, to a year-round business delivering fresh and cured meats of all kinds every day in the year, not only to the great consuming centers but to every village and hamlet.

hibit invite entrance and further inspection.

To the right is a huge diorama, one of the largest in the entire exposition, depicting livestock on the range.

A herd of "whitefaces" are on the way to their summer pasture. The cowboy on his "pinto" pony brings up the rear. In the distance are the foothills of the Rockies and the rich summer pasture to be utilized in making finished beef.

The diorama was constructed from a photograph taken on the ranch of Charles J. Belden of Pitchfork, Wyo., and Mr. Belden contributed the "chaps," shirt, spurs and boots worn by the cowboy who, like his pony, is near life size.

On the opposite side of the entrance is a smaller diorama showing cattle, hogs and sheep in feedlots. In the rear are moving livestock trains and trucks, showing methods of transportation to market.

1833 vs. 1933 Meat Types.

To the side of this diorama are bronze models of ideal hog and beef types in 1833 and in 1933. A century ago the ideal hog was the heavy fat type, which stands in sharp contrast to the longer-legged, smooth, well-finished light weight butcher hog which constitutes the present market ideal.

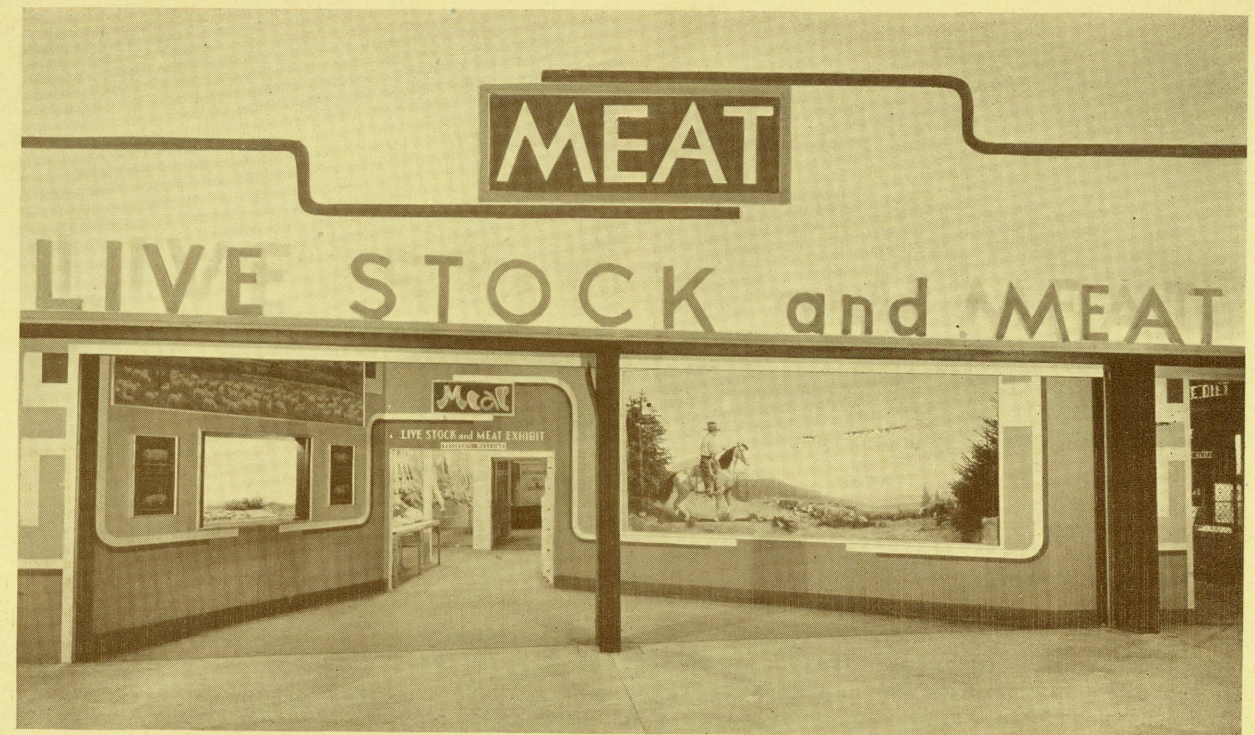
The steer in greatest demand in 1833 was the very large fat bullock weighing in the neighborhood of a ton—patchy, wasty and expensive to produce. In contrast is the trim baby beef type of the present day, weighing perhaps less than half that of the steer of a century ago.

Over the center entrance to the ex-



HOW MEAT WAS MERCHANDIZED IN THE EARLIER YEARS OF THE CENTURY.

In earlier years of the century meat retailing was done from the butcher's wagon at the roadside, especially in rural districts and small towns. Usually one bullock or only a few sheep, calves or hogs were slaughtered at a time. Carcasses were left hanging just long enough to lose the natural heat, then were broken up and the meat peddled. In the larger towns and cities the meat market was to be found out in the open, with no protection from dust, insects or weather conditions. Here the housewife came to do her daily shopping, while in the smaller towns and country districts she had to be satisfied with a visit from the butcher's wagon once or twice a week.



DIORAMAS POINT WAY INTO THE LIVESTOCK AND MEAT EXHIBIT.

Meat animals on the range and in the feedlot are featured at the entrance of the livestock and meat exhibit at the Century of Progress by means of the diorama—that clever visualization utilizing a combination of painting and modelling—to portray the story of the raw material of the meat industry.

To the right of the entrance is one of the largest dioramas in the exposition, showing a cowboy on his "pinto" pony, both almost life-size, trailing a herd of whitefaces on the way to summer pasture. To the left is a diorama showing livestock in the feedlot, where the finishing touches are put on well-bred animals from the farm and range.

hibit is the word "Meat" in unique design. Each letter is made of one or more cuts of meat. For the letter "M" two rib lamb chops form the outside posts of the letter. These are fastened together with a draped slice of bacon forming a perfect "M." The letter "E" is a pork chop, "A" is made of frankfurters and "T" is a T-bone steak.

This design is unique and susceptible of widespread use in the meat industry. It is in process of being patented at the present time.

Conforming to the plan of this exposition—that so far as possible it should portray progress in science, industry and business rather than being merely another show of materials and products—the Livestock and Meat Ex-

hibit contains no show of meat products, either fresh or processed. Instead, the story is told in dioramas and in artificial reproduction of product in the various steps in distribution. No brands are displayed, and no packages exhibited, but the names of all contributors and participants appear on a roll of honor in a conspicuous spot in the exhibit space.

Modern Meat Cooler.

Each set at an angle, the dioramas at the entrance direct the visitor into the next feature of the exhibit, a model cooler in which hang hog and lamb carcasses and sides of beef. These are plaster models colored so effectively as to deceive the eye of even the most experienced. Chilled air is circulated

through this room, the walls of which are insulated with two inches of a new type of hog hair insulation.

A mirror covers the entire end of the cooler, which doubles its size in the eye of the observer. So realistic is this effect that one of the early visitors to the exhibit started down the cooler and seeing himself in the mirror endeavored to get out of the way of the man he supposed to be coming toward him from the other direction.

On a table in this cooler wholesale cuts of beef, pork and lamb are exhibited. To the visitor's right are piled boxes of product such as might appear in any packinghouse cooler, boxes carrying the names of many kinds of summer sausage—Goteborg, Genoa salami, pepperoni, Holsteiner, farmer—as well as bologna, braunschweiger, cooked loin roll, minced ham, lard, pork livers, beef livers, pork shoulder, hams, bacon, smoked cottage roll and other products.

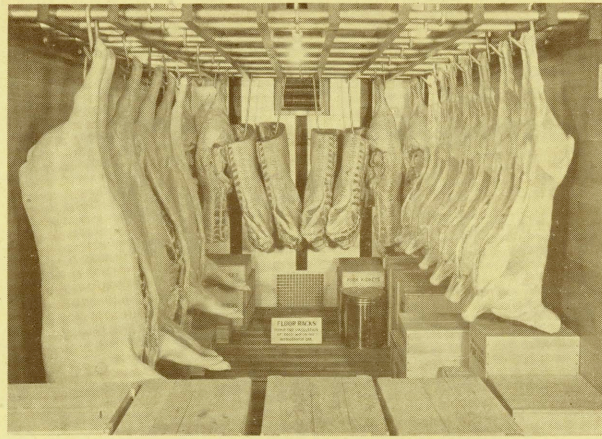
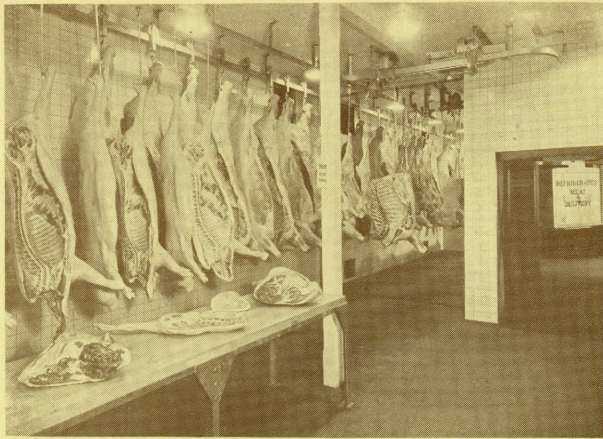
At the end of the cooler is a track scale over which there is a legend stating that "meats are weighed on track scale before loading in refrigerator car."

This cooler has given the lay visitor a feeling of satisfaction that his meats are handled under such ideal conditions in the packinghouse, and the packer visitor a feeling that he might be at home in his own cooler, the only thing lacking being his own trade marks on



VIZUALIZED IN MURAL AT LIVESTOCK AND MEAT EXHIBIT.

This mural is in sharp contrast to the model retail market of today, over which it hangs in the exhibit. Those were the days before refrigeration of any kind, when there was no opportunity to age or so to chill other meats as to develop full quality and flavor native to the better grades. In the model market everything is refrigerated, and the meat protected so as to reach the consumer in the same prime condition in which it leaves the packinghouse cooler.



REFRIGERATION MAKES STORAGE AND TRANSPORTATION OF FRESH MEAT POSSIBLE.

Leaving the visualization of livestock on the range and in the feedlot the visitor enters a packinghouse meat cooler at A Century of Progress exhibit. Here hang carcasses of beef, lamb and pork in a well-refrigerated cooler. On a table in the foreground are wholesale cuts. To the right is the entrance to the modern refrigerated car illustrated on the right. Here hang carcasses of lamb and pork and quarters of beef. On the floor rack are piled boxes of meat and tierces of lard, showing the consumer a method of shipping fresh meat long distances.

the piled boxes of product in the cooler. Each of these bear only the name of the product, the entire exhibit being entirely free of anything in the nature of brand names or even a suggestion of advertising.

Refrigerator Car and Truck.

Leaving the cooler the visitor steps up a slight rubber covered incline into a refrigerator car. Here again the air is at the proper temperature for carrying meats. Hanging in the car are quarters of beef and carcasses of lamb. Some of these carry the packer's "ribbon" brand and grade stamp and others are unbranded. On the floor rack are piled boxes of product, the half of the car visible to the visitor being loaded just as is done in actual practice. A sign indicates that "floor racks permit free circulation of cold air in the refrigerator car."

Between the cooler and the car is a

canvass bellows which it is indicated is "to keep heat and dust from the car while loading."

To the right of the visitor as he enters the car is an illuminated picture of the old refrigerator car built in 1857, the ancestor of the present effective, high-type car built for perfect preservation of perishable products in transit.

Stepping out of this car the visitor's eyes are turned to its exterior, which is an exact reproduction of the present-day type of car, with its iron ladder and with the hatch through which the ice bunkers are filled.

To the right is shown about four feet of the rear of a refrigerated meat truck, indicating another means of transporting meat from the packing house to the retail market.

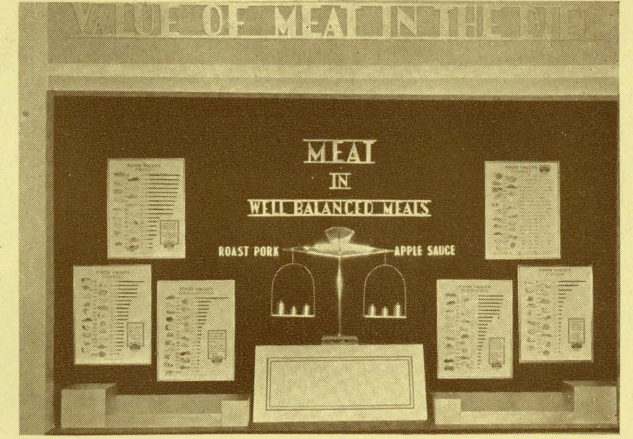
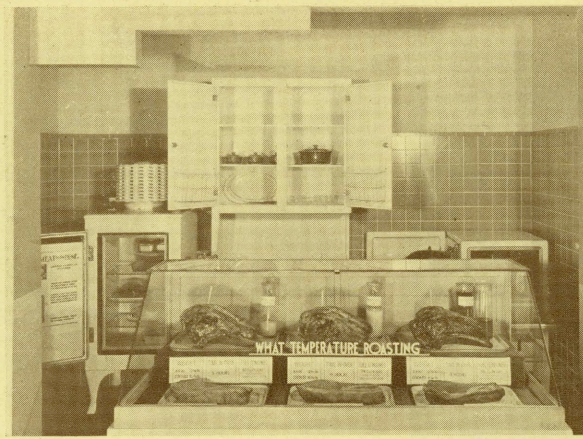
A third diorama nearby portrays graphically the many forms of transportation used in the meat industry.

The balance of the exhibit is given over to meat in the retail market and in preparation for the consumer's table, also visualizations of the place of meat in the diet.

Retailer to Consumer.

Ham and eggs, "the great American dish," is portrayed graphically. In the center of an effectively-lighted showcase is a large revolving ham, and on each side a magnified egg. The latter act as reflectors directing light on the ham. As it revolves, it suggests "Buy a whole ham; boil the shank; fry the center slices; bake the butt."

In modern refrigerated cases in the model retail market are models of cuts of beef, pork and lamb chops, rolls, steaks, roasts. Another refrigerated case has realistic models of sausage, including fresh pork sausage stuffed and in patties; bologna; blood sausage; franks, liver sausage, tongue loaf, veal



MEAT IN PREPARATION FOR THE WELL BALANCED DIET.

Sponsored by the U. S. Department of Agriculture, a model kitchen is shown on the left. Here are illustrations of correct ways of roasting for different degrees of doneness. Information is given of the shrinkage through loss of fat and water, in the different temperatures used.

On the right is a balanced scale illustrating meat in the well-balanced diet. On either side of this scale are charts showing the protein, calcium, phosphorus, vitamins and other values of meat and fruits, vegetables, eggs, milk, butter and other foods, all done in natural colors.

loaf and many other sausages and meat specialties.

To the rear is a brilliantly lighted case containing the "aristocrats of the table." Here are beautiful models of chops, pork roast, crown roast of lamb, rolled rib roast, standing rib roast, English mutton chops and leg of lamb. Packaged models of bacon and ham are hung to one side of the refrigerated meat display. To the left of these "meat aristocrats" are the government charts of beef, pork and lamb, showing the wholesale cuts.

Meat for the Table.

The display featuring preparation of meat for the table was provided by the U. S. Department of Agriculture, and consists of models of roasts of beef shown as when cooked to different stages of doneness. The weight of the meat on going into the oven is given, the weight on coming out of the oven, temperature at which cooked and percentage of shrinkage. There is the well-cooked roast, showing a high percentage of shrinkage, the rare roast with its smaller shrinkage, and the roast seared on the outside at a high oven temperature and showing the rare portion inside.

Back of this display are moving pictures in color showing various meats in the process of different methods of cooking.

Another very effective exhibit was provided by the U. S. Department of Agriculture and consists of highly realistic models of cooked meats with vegetables and fruits. These are all ready for table service and are so real that a woman visitor was heard to remark, "Well, the others may be models, but they must prepare these every day to keep them so fresh looking."

They include such appetizing dishes

as pork loin with sweet potatoes, stuffed pork chops with apples, leg of lamb with fried pineapple, boned loin lamb chops, broiled sirloin steak, rib roast of beef, pork spareribs with apple stuffing, sausage and broiled peaches, bacon and fried mush, shoulder of lamb with mint stuffing, lamb stew with vegetables, stuffed breast of lamb with onions, stuffed flank steak with baked tomatoes, hamburger steak on onion rings and pot roast of beef with vegetables. These combinations in each of which meat is the center stimulate the appetite of the observer to demand first one and then another in one of his early menus.

Balanced Diet Is Visualized.

A moving style show featuring the modern girl in every walk of life is labelled "radiant health is your best style." The models are slender and graceful and suggest to the would-be slender woman that meat must have an important place in a balanced diet for radiant health.

This balanced diet is portrayed inter-

estingly in the next and final section of the exhibit.

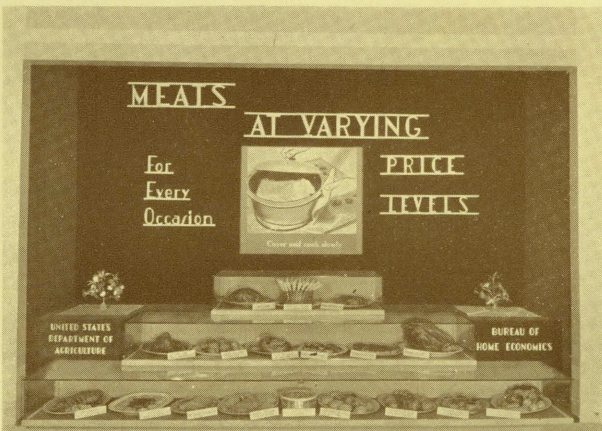
A balancing scale on one side of which meat and on the other fruits, vegetables and other foods are enumerated on moving screens.

Displayed in this section of the exhibit is a series of water colors, the first of which shows the importance of meat in the diet of the growing child. This is allegorical, showing children entering the hall of health with meat "knights" guarding the entrance and showing the way. The second, the "magic of health," shows again in allegorical fashion the place of meat in the diet.

Food charts showing the protein, iron and copper, calcium, phosphorus, and vitamins in the various foods are prominently displayed. The meats, fruits, vegetables, cereals, milk, eggs, cheese, etc., all are done in natural colors.

Packinghouse By-products.

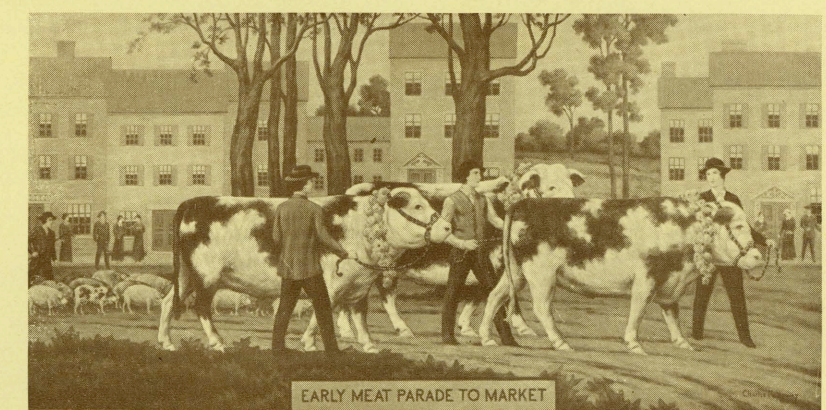
On the visitor's right as he walks by this exhibit of "meat in the diet" is a



MEAT CUTS IN THE MODEL MARKET AND COOKED READY TO SERVE.

On the left is a section of a model retail meat market of the present day. Brightly-lighted refrigerated cases contain cuts of beef, pork and lamb prepared for the greatest consumer appeal. Included also are all of the more popular sausages, meat loaves and other meat specialties. In the background hang packaged bacon and smoked hams. Government charts of beef, pork and lamb form the center of the background and on the right is a case containing the aristocrats of meat cuts.

On the right are models in natural colors of cooked meats with vegetables or fruits, designed for every occasion and every pocketbook. From the least expensive but nutritious stew to the fancy crown and rib roasts, all varieties and classes of meat are shown. Exhibit prepared by the U. S. Bureau of Home Economics.



FANCY MEAT IN THE EARLY DAYS.

Fat steers with wreaths of flowers around their necks, smooth fat hogs, and sheep ready to be turned into saddles of mutton, in parade on their way to market. This was not an unusual sight in the early days. It was one of the few methods of advertising quality meat then available. One of the beautiful murals in the livestock and meat exhibit at A Century of Progress.

case showing some of the by-products of the meat packing industry which play an important part in the daily life of all the people. Pharmaceuticals, bone products, products from hides and skins; surgical ligatures, musical strings and hair and wool products are among the most important.

A wall chart shows meat as a \$3,500,-000,000 industry. Of this valuation 24 per cent is in meat packing plants; 8 per cent in retail meat establishments; 5 per cent in stock yards; 15 per cent in livestock transportation facilities; and 48 per cent in livestock on farms.

Murals Show Marketing Methods.

Above the diorama showing the transportation of meat to market is a mural showing methods of marketing livestock in the early years. The fancy fat bullocks go to market with wreaths of flowers around their necks to attract the attention of meat consumers along the way, this being the means in the early days of advertising the high quality of the raw material from which fancy steaks and roasts originated.

Another mural shows old methods of retailing meat, with none of the modern sanitary provisions available and in universal use at the present time, many of which appear in the retail exhibit just under this mural. Both paintings were made by Charles Holloway, the noted 73-year-old artist who painted the proscenium arch of the famous Auditorium theater in Chicago 40 years ago.

Office furnishings and wall seats are of contemporary design and add to rather than detract from the artistic appearance of the entire exhibit. Concealed lighting enhances the effectiveness of the entire exhibit, and as the visitor passes through the exit the last thought given him is "meat for health" and the necessity for meat in the well balanced diet.

Thus the exhibit tells the story of



DESIGNER OF THE EXHIBIT.

R. M. Whitson, who supervised the erection of the Livestock and Meat Exhibit at A Century of Progress, was also the designer of the exhibit. His ideas, worked out after months of effort, have given the World's Fair one of its most striking panoramic pictures of an industry.

meat and its merits as food—from the range and feedlot, through the packinghouse, the wholesale market, the retail market and into the home of the consumer.

Exhibit Design and Direction.

The entire exhibit was designed by and set up under the personal supervision of R. M. Whitson, working under the direction of a committee of the meat industry and the U. S. Department of Agriculture. This committee consisted of John C. Cutting, Wilson & Co., W. H. Gausselin, Mutual Sausage Co., Wesley Hardenbergh, Institute of American Meat Packers, C. W. Kaiser, Chicago Retail Meat Dealers' Association, John A. Kotal, secretary National Association of Retail Meat Dealers,

R. D. MacManus, Armour and Company, Dr. John R. Mohler, Chief U. S. Bureau of Animal Industry, J. M. O'Rourke, Cudahy Packing Co., R. C. Pollock, general manager National Live Stock and Meat Board, Paul W. Trier, Arnold Bros., and A. D. White, Swift & Company.

Sponsors of the Exhibit.

U. S. Department of Agriculture.
Institute of American Meat Packers.
National Association of Retail Meat Dealers.
National Live Stock and Meat Board.
American National Live Stock Association.
Colorado-Nebraska Lamb Feeders Association.
Allbright-Nell Co., Chicago.
American Can Company.
American Oak Leather Co., Inc., Cincinnati.
American Packing and Provision Co., Ogden, Utah.
American Stores Co., Philadelphia.
Armour and Company, Chicago.
Arnold Bros., Inc., Chicago.
Bibb Manufacturing Co., Macon, Ga.
John Boos & Co., Effingham, Ill.
Bourbon Stock Yard Co., Louisville, Ky.
M. Brand & Sons, Inc., New York City.
Brennan Packing Co., Chicago.
P. Brennan Company, Chicago.
Bromann Bros., Chicago.
Burd & Fletcher Co., Kansas City.
Burke Bros., Chicago.
C. A. Burnette Co., Chicago.
Chevrolet Motor Co., Flint, Mich.
Chicago Union Stock Yards Co., Chicago.
Chicago Wholesale Meats & Provision Distributors, Inc., Chicago.
Cincinnati Butchers Supply Corp., Cincinnati, O.
Container Company, Van Wert, O.
Container Corporation of America, Chicago.
Continental Can Company.
Corkran, Hill & Co., Inc., Baltimore.
Cudahy Packing Company, Chicago.
Cudney & Company, Chicago.
Danahy-Faxon Stores, Inc., Buffalo, N. Y.
Daniels Manufacturing Co., Rhineland, Wis.
Jacob E. Decker & Sons, Mason City, Iowa.
Jacob Dold Packing Co., Buffalo.

"Dry-Kold" Refrigerator Co., Niles, Mich.
Dunlevy-Franklin Company, Pittsburgh, Pa.
Du Pont Cellophane Co., New York.
Du Quoin Packing Co., Du Quoin, Ill.
Eastern District Branch, N. Y. State Association of Retail Meat Dealers, Brooklyn, N. Y.
Eddy Paper Corporation, Chicago.
Egg-Safety Carton Corp., Chicago.
Elkhart Packing Co., Elkhart, Ind.
Elliott & Company, Duluth, Minn.
Evans Fibre Box Co., Chicago.
Evansville Union Stock Yard Co., Inc., Evansville, Ind.
Fairbanks, Morse & Co., Chicago.
John J. Felin & Co., Inc., Philadelphia, Pa.
Fisher Bros. Co., Cleveland, O.
Fort Worth Stock Yards Co., Fort Worth, Tex.
Fort Worth Stockyards National Bank, Fort Worth, Tex.
Fried & Reineman Packing Co., Pittsburgh, Pa.
Fuhrman & Forster Co., Chicago.
Gardner-Richardson Co., Middletown, Ohio.
General American Transportation Corp., Chicago.
General Electric Co., Cleveland, Ohio.
Great Atlantic and Pacific Tea Co.
Ham Boiler Corporation, Port Chester, N. Y.
Hartford City Paper Co., Hartford City, Ind.
Hately Brothers Co., Chicago.
Heekin Can Co., Cincinnati, Ohio.
Hercules Products, Inc., Evansville, Ind.
Houston Packing Co., Houston, Texas.
Hull & Dillon Packing Co., Pittsburgh, Kan.
Hunter Packing Co., East St. Louis, Ill.
Hygrade Food Products Corp., Chicago.
Illinois Packing Co., Chicago.
International Products Corp., New York.
Irwin Bros., Inc., Chicago.
Jersey City Stock Yards Co., Jersey City, N. J.
Joplin Stockyards, Inc., Joplin, Mo.
Johnson & Keck, Chicago.
Jourdan Packing Co., Chicago, Ill.
E. Kahn's Sons Co., Cincinnati, O.
Kalamazoo Vegetable Parchment Co., Parchment, Mich.
Kansas City Live Stock Exchange, Kansas City, Mo.
Kansas City Stock Yards Co., Kansas City, Mo.
Keefe-Le Sturgeon Co., Arkansas City, Kan.
John Kern & Son, Portland, Me.
Kingan & Co., Indianapolis, Ind.
Knauss Brothers, Inc., Poughkeepsie, N. Y.
Krey Packing Co., St. Louis, Mo.
Ch. Kunzler Co., Lancaster, Pa.
Lancaster Union Stock Yard Company, Lancaster, Pa.

Layton Company, Milwaukee, Wis.
Los Angeles Union Stock Yards Co., Los Angeles, Calif.
Harry Manaster & Bro., Inc., Chicago.
Oscar Mayer & Co., Chicago, Ill., and Madison, Wis.
Meat Merchandising, St. Louis, Mo.
Memphis Packing Corp., Memphis, Tenn.
Menasha Products Co., Menasha, Wis.
H. H. Meyer Packing Co., Cincinnati, Ohio.
Michigan Carton Co., Battle Creek, Mich.
Michigan Maple Block Co., Petoskey, Mich.
Miller and Hart, Chicago.
Milwaukee Stock Yards Co., Milwaukee, Wisc.
Minneapolis Retail Meat Dealers Assn., Minneapolis, Minn.
John Morrell & Co., Ottumwa, Iowa.
Morris Paper Mills, Chicago, Ill.
Mutual Sausage Company, Chicago.
National Box Company, Chicago.
National Broadcasting Company, Inc., Chicago.
National Converters Institute, Chicago.
National Live Stock Marketing Assn., Chicago.
Neuhoff Packing Co., Nashville, Tenn.
New City Packing & Provision Co., Chicago.
North Packing & Provision Co., Boston, Mass.
Ogden Union Stock Yards, Ogden, Utah.
Oklahoma National Stock Yards Co., Oklahoma City, Okla.
Omaha Union Stock Yards Company, Ltd., South Omaha, Nebr.
Paterson Parchment Paper Co., Passaic, N. J.
Peoples Gas, Light & Coke Co., Chicago.
Peoria Union Stock Yards Co., Inc., Peoria, Ill.
Pepper Meat and Provision Co., Denver, Colo.
Scott Petersen, Inc., Chicago.
Pfaelzer Brothers, Chicago.
Pittsburgh-Erie Saw Corp., Pittsburgh, Pa.
Portland Union Stock Yards Co., North Portland, Ore.
Pottstown Abattoir, Pottstown, Pa.
Progressive Packing Co., Chicago.
P. G. Rapp Company, Chicago.
Rath Packing Co., Waterloo, Iowa.
Reading Abattoir Co., Reading, Pa.
Reliable Packing Co., Chicago.
Retail Meat Dealers' Assn. of Chicago, Central Branch.
Retail Meat Dealers' Assn., Everett, Wash.
Retail Meat Dealers' Assn., St. Paul, Minn.
Rhineland Paper Co., Rhineland, Wis.
Richardson Company, Cincinnati, O.
Richter's Food Products, Inc., Chicago.
Roberts & Oake, Chicago.
St. Joseph Stock Yards Co., South St. Joseph, Mo.

St. Paul Union Stockyards Co., South St. Paul, Minn.
Salt Lake Union Stock Yards, No. Salt Lake, Utah.
Sanitary Scale Co., Belvidere, Ill.
Saratoga Meat Products Co., Chicago.
Schaffer Stores Company, Schenectady, N. Y.
Wm. Schludberg-T. J. Kurlde Co., Baltimore, Md.
J. & F. Schroth Packing Co., Cincinnati, O.
Self-Locking Carton Co., Chicago.
Seltzer Packing Co., Pottsville, Pa.
Shamokin-Packing Co., Inc., Shamokin, Pa.
E. G. Shinner and Company, Chicago.
Sioux City Stock Yards Co., Sioux City, Iowa.
Sioux Falls Stock Yards Co., Sioux Falls, S. D.
H. P. Smith Paper Co., Chicago.
John E. Smith's Sons Co., Buffalo, N. Y.
So. Memphis Stock Yards, Inc., Memphis, Tenn.
So. San Francisco Union Stockyards Co., So. San Francisco, Cal.
Southwest Retail Meat Dealers Assn., Chicago.
John P. Squire Co., Boston, Mass.
Stahl-Meyer, Inc., New York.
Standard Pressed Steel Co., Jenkintown, Pa.
Wm. J. Stange Co., Chicago.
Chas. Sucher Packing Co., Dayton, Ohio.
Supreme Packing Co., Chicago.
Sutherland Paper Company, Kalamazoo, Michigan.
Swift & Company, Chicago.
Texas and Southwestern Cattle Raisers Assn., Fort Worth, Tex.
Tovrea Packing Co., Phoenix, Ariz.
Trunz Pork Stores, Inc., Brooklyn, N. Y.
Union Stock Yard Co., Claremont, Baltimore, Md.
Union Stock Yards, San Antonio, Texas.
United Butchers Packing Co., Chicago.
United Cork Companies, Chicago.
U. S. Slicing Machine Co., Chicago.
Vaughan Company, Chicago.
F. G. Vogt & Sons, Inc., Philadelphia, Penn.
West Carrollton Parchment Co., West Carrollton, Ohio.
Westchester County Branch, N. Y. State Assn. of Retail Meat Dealers.
Western So. Dakota Stock Growers Assn., Buffalo Gap, S. D.
West Phila. Stock Yard Co., Philadelphia, Pa.
Chas. Wetterling & Sons, Chicago.
White Provision Co., Atlanta, Ga.
Wichita Livestock Exchange Assn., Wichita, Kan.
Wichita Union Stock Yards Co., Wichita, Kan.
Williams Oil-O-Matic Heating Corp., Bloomington, Ill.
Wilson & Co., Chicago.
G. W. Zeiger Co., Chicago.
Zeigler Provision Co., Chicago.



MAKING MEAT ON THE RANGE AND IN THE FEED LOT.

On the left is a detail of the large diorama at the entrance of the livestock and meat exhibit at the Century of Progress. It is a range scene at the foothills of the Rockies, as a white face herd wends its way to new pastures.

On the right is the feedlot where steers and hogs are finished for market, showing the barns, silos and sheds commonly seen on the premises of every big feeding establishment. In the rear is a livestock truck and a moving train of livestock cars, showing means of transporting animals from the feedlot to market.



ONE OF THE MEAT EXHIBIT DIORAMAS.

