

GIANT TOMATO
ST. JOSEPH, Mich. (UP)—A tomato, weighing two pounds and four ounces has been picked by Leon C. Rolland, in his garden patch here. The tomato measures one foot and five inches in circumference and five inches in diameter.

EARLY MORNING FIRE
An early morning fire Monday at the D. and M. Machine Shop on Artesano avenue caused approximately \$50 damage, it was reported by the fire department. The blaze was caused by an overheated flue which ignited rafters in the roof.

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SHE'S A MAYFAIR BABY!



—AND NOTHING BUT Mayfair will suit Miss Gale Grace Raymond, 16 months old daughter of Mr. and Mrs. Howard P. Raymond, of 1512 Acacia avenue, Torrance. It should be understood that Gale Grace is not dieting—not with her 32 pounds—but is a steady consumer of Mayfair Milk from the local creamery on Post avenue.

WHERE CLEANLINESS IS KING
Every Precaution, Safeguard Taken at Mayfair Creamery in Torrance To Protect Products against Contagion; Plant Is Model of Sanitation, Trip Reveals

That sturdy young miss pictured above is a Mayfair baby. And her mother, Mrs. Hazel M. Raymond, of 1512 Acacia avenue, declares that Gale Grace has demanded Mayfair milk exclusively with her three, four or five meals a day ever since she was granted a choice of this fine food!

The fact that Miss Gale Grace Raymond endorses Mayfair milk and that both the Torrance High and the Torrance Elementary schools have chosen the local creamery's milk led the Herald to investigate the plant where this Mayfair product is prepared for the tables of that young lady above and the caterers of the two local schools.

John C. Butte, secretary and treasurer of the Mayfair Creamery, Ltd., was interviewed first and explained that, because the Torrance company obtains its milk from its own dairies located but 10 minutes away from the creamery at 1336 Post avenue, a fresher quality of milk is available to the company's many consumers.

There are about 500 cows at the two Mayfair dairies where the milking is done in spotless stalls and by the cleanest of employees and equipment. The milk is then brought to the creamery in Torrance. It is weighed and then pasteurized in great enameled and monel metal pasteurizers. These two machines are probably the most important pieces of equipment in the entire plant. According to A. C. Turner, superintendent of routes, who was the conductor of the Herald's tour through the creamery, only the finest enamel ware and monel metal—a stainless steel that is natural nickel but without the objectionable nickel flaws of chipping and wearing—are used to construct the pasteurizers.

"In these pasteurizers," Turner said, "the milk is brought to a temperature of 142 degrees and kept there for 30 minutes by heat circulated through the milk in revolving steam pipes. The pasteurizers hold 300 gallons of milk each. Then it is cooled back to 130 degrees before it is forced through a filter."

Bottles Are Scrubbed
The filter resembles a flat box. The milk is run through fresh cotton batting that is changed quite frequently and which removes every particle of solid objectionable matter. From the filter, the milk is pumped to the cooler, and when it reaches the bottom of this machine, a series of condensing pipes, it has a temperature of 33 degrees, Turner explained.

Then the Herald's conductor took us to another part of the creamery where the bottles are received from the route salesmen. Here were the soiled containers just as the housewife returned them to the milkman. A huge bottle washer that was more than just a washer, containing mechanism for the sterilizing of the bottles as well, was being loaded

with the returned bottles. Arranged in tiers, the glass containers were dropped to the bottom of the machine, where they were soaked while in constant motion in a solution of caustic soda for about 15 minutes.

"From this solution, the bottles are run through a tank of constantly fresh water and then guided up to the brushes," our guide explained. "Here you see the brushes whirling inside the bottles, reaching every point inside with boiling hot water. Then the bottles are moved to another series of brushes which scrub the outside. The next step is to a sterilizing spray that reaches both outside and inside of every container. This spray is kept at a temperature of between 160 and 180 degrees."

Cold Storage Room
We moved to the rear of the machine where the cleaned bottles were ejected from the containers—not by hand—but by the machine itself. Here they were arranged in rows, cleaning like new bottles, and waiting to be moved by a conveyor to the loading and filling machine.

Turner then took us back inside the creamery proper where the milk from the filter is automatically ejected into the bottles put on (also by a machine) and the filled bottles—for the first time by hand—lifted from the loader and placed in wooden containers for removal to the storage room which is kept at a temperature of 40 degrees. As we stood in this room our breath steamed away from us just like the good old days when winter meant snow and ice instead of California sunshine and orange blossoms!

Turner told us that the filling machine has a capacity of filling 38 quart or 48 pint bottles per minute.

Stainless Floors
Perhaps the most interesting point about the entire creamery, outside of the machines which have been described, is the construction of the building.

"Did you know that it is a State law that the cement floor must be without a single crack, must be kept constantly awash with fresh water and that the cement composing the floor must reach high up on the walls without a break?" Butte asked. We didn't and he went on to explain.

"You see milk, if it is not handled properly, can be a dangerous carrier of bacteria. It is for that reason that the construction of a creamery must conform to these State specifications that permit of no collection of dust or debris on the floor or walls," he said.

"We have taken every precaution to eliminate chances of contagion and I believe we have one of the finest creameries on the west coast."

Many Customers Served
Butte's pride in his plant is justified. Even the office is a model example of what can be done by the cleaning of the creamery. Constructed of attractively tinted walls and tile, with flowers used to provide an additional decorative note to the tasteful etchings and painting on the walls, the office is as bright and fresh as the milk served by the creamery.

In pointing out the scope of the Mayfair Creamery, Butte declared that between 30 and 35 employees are on the payroll and in its sixth year of business, which was in 1925, transacted over a half million dollars of business. More than 500 customers, retail and wholesale, are served Mayfair milk (both raw and pasteurized) cream, butter and cottage cheese. These customers, located in the southwest part of the county, are served by 16 routes.

E. K. Brunner is president of the company.

Letter Expresses Ideals
"What is your opinion of your business?" we asked Butte and without hesitation he replied: "One of the most essential in the country as far as the welfare of humanity is concerned. Every one knows the value of milk as a food; so I don't go into that. But everyone does not know the spirit behind the Mayfair plant that keeps all of us, from our white-clad route salesmen on up to Mr. Brunner, himself, on our toes to provide the safeguards that are used to protect our product from the most minute form of harmful contagion or bacteria. We are constantly on the alert to eliminate hazards to our product."

"Lancer" Carr Is Endorsing Lease of Royal Palms

"Supervisor John Quinn has put over a great idea in getting a long lease of the Royal Palms for the county," wrote Harry Carr, "The Lancer," in Sunday's Los Angeles Times. "Heaven forbid that I should say a word in favor of increasing public expenses; but this is a wonderful project."

The well-known columnist continues: "Every foot of coast line that can be reserved for the public is a bargain—whatever it costs. No Milton millionaire movie star has a site that approaches this beautiful resort in attraction and interest. It was a part of the old Sepulveda ranch. Some of the best fishing on the south coast lies in the help just seaward off Royal Palms.

"Incidentally, Cabrillo Beach at San Pedro is one of the most attractive swimming places left to the public. The boating is fine and picnic camp fires are still permitted."

The Board of Supervisors are expected to formally ratify the long-term lease effected by Quinn some time this week. Royal Palms is just a few miles from Torrance and has been favorably considered here as a county recreation center.

REWARD GOOD DRIVERS
FRESNO. (UP)—The latest wrinkle in the campaign to reduce traffic accidents here is to reward the good drivers. Every day police take the license numbers of five motorists observed as especially careful and courteous in their driving. The numbers are published and the drivers of the cars are awarded theater tickets.

FRATERNAL
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