

## USINGER SAUSAGE FACTORY

Perhaps no higher tribute to cleanliness and sanitation in the preparation of meats, as exemplified in the sausage manufactory of Fred Usinger at 202 Third-st, Milwaukee, could be made than that contained in the expression of Dr. Bading, head of the city health department, when he said, after a recent inspection of the plant as one of a party of guests of Mr. Usinger: "The factory is not only a credit to Mr. Usinger, but also to the whole city of Milwaukee." After a visit and a trip over the seven floors of the 40x170 foot building in which the plant is contained, there is no one that will not coincide in that sentiment.

In the company of the genial and whole hearted proprietor and a government inspector who is stationed at the plant during all working hours, from 7 o'clock in the morning until quitting time, the writer recently made a tour of the entire plant, and after a thorough inspection can state without exaggeration

and in the center a large marble pillar supports an oak beam ceiling of the mission pattern, while the base of the pillar is surrounded by a leather upholstered circular seat of up-to-date design for the comfort of patrons, the whole appearance of this salesroom being most inviting. The main floor also contains the offices and in the rear is the sausage factory proper.

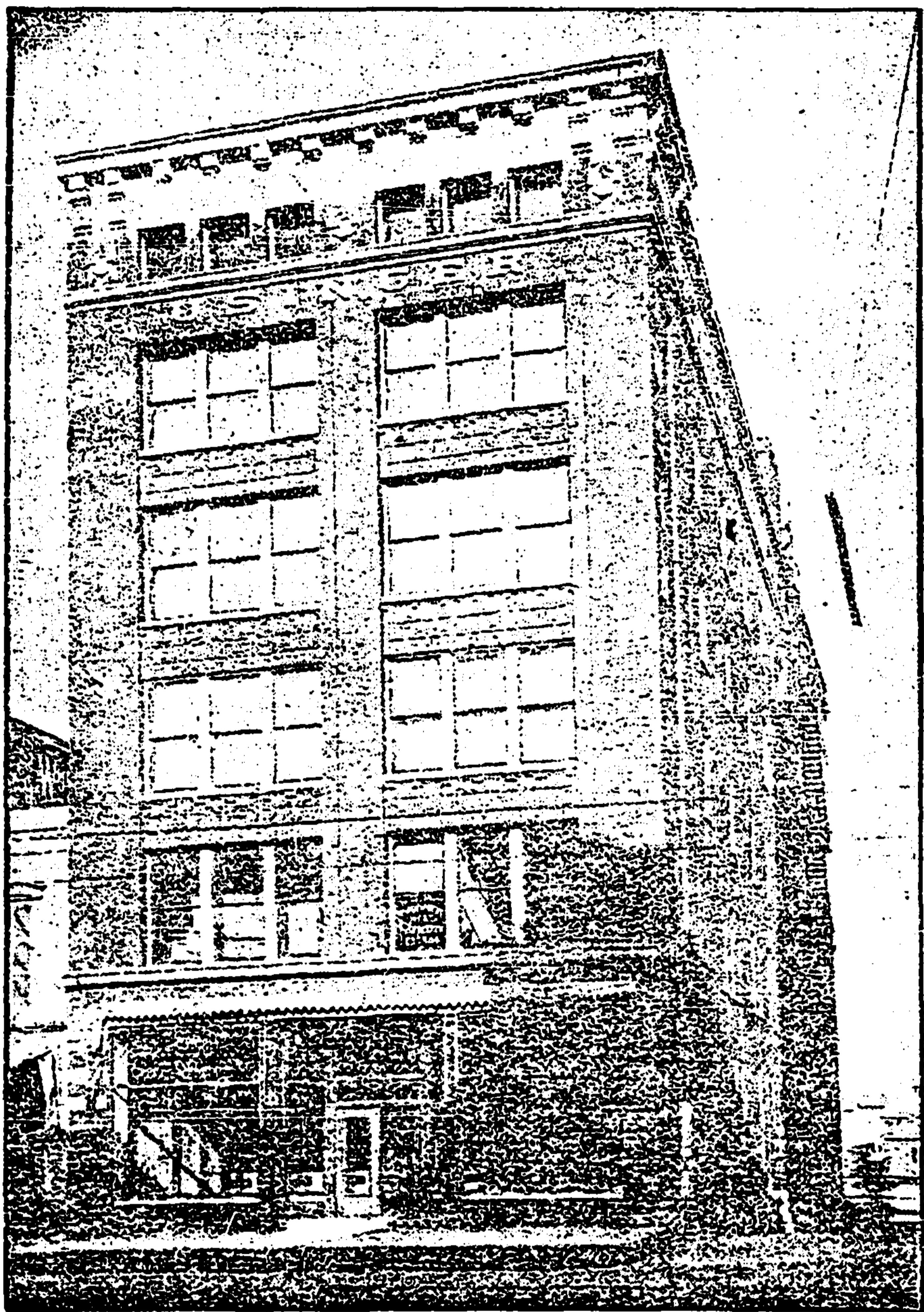
Entering this department one is at once struck by the air of absolute cleanliness about the place. Not only are the tiled floors and marble walls of spotless appearance, but the trucks in which the meat is conveyed are of solid marble, the shelving of the same material, and no meat is ever allowed to touch wood. A smokehouse starting in the basement and extending upward and opening on all six floors is always stocked to its capacity, principally with summer sausage, and ten smaller smokehouses in the basement are filled with other kinds of sausages in process of preparation.

manufacture. The sausage makers wear specially made sanitary aprons; shower baths are provided for the workmen; every toilet and washroom has its posted compulsory rules for the cleansing of hands and the brushing of nails, and every other precaution against contamination of the slightest kind is exercised. In the same manner in the drying and storing of sausages Mr. Usinger believes that "pure air is the greatest preservative," and the several rooms in which at times as much as a half million pounds of high grade sausages are stored are regulated by the strictest rules.

But this is not all. Besides the government inspector, for whom is provided a separate office used for no other purpose, Mr. Usinger has gone Uncle Sam

one better, and at an expense sometimes running into several hundred dollars per month has installed a microscopic inspector, who also is provided a separate office and frequently finds it necessary to employ two assistants. In the interval between the time of making the last report and the first of October last, 24,126 pieces of meat were examined for the trichina germ in this department.

There is a saying that "nothing succeeds like success." Mr. Usinger began twenty-six years ago to manufacture sausages in a room nine feet square on the site of the present plant. The contrast ought to be evidence that so far he has succeeded, and therefore future success ought to be assured.



PERFECTLY EQUIPPED SAUSAGE WORKS  
 FRED USINGER, PROPRIETOR

tion or fear of contradiction that here it would seem that perfection has been approached as close as it can be.

Here many interesting things are in store for any one who has leisure for a similar trip. Besides visitors are always welcome and an hour could not be more profitably spent.

Before entering the building at all the observer is attracted by the elegant exterior of the six-stories and basement of the structure, and somehow, unconsciously perhaps, the impression of neatness is conveyed. But if the quality was only indefinitely felt as the building was approached, it is distinctly experienced when the salesroom is entered, for here elegance and neatness are paramount. The spacious room is finished in marble

Fifty to sixty hands are employed in the various departments.

A detailed description of the different departments of this plant is impossible in the limited space allotted in this edition of The Journal, but it would be doing injustice to the man at the head of this concern, and the one who has built it up to what it is today, if one feature which runs like a keynote through every step of the process of manufacture were not mentioned. That is the absolute sanitation and the guaranteed purity of the product. Every barrel of meat that comes into the plant bears the stamp of government supervision of the killing and every package of meat that goes out carries the government inspection stamp of purity of

## SPRING MEDICINE MARROW-MAKING-MALT-TONIC

LIQUID HEALTH FOOD  
 Just the Thing for  
 Nursing Mothers and Convalescents



A STIMULANT AND STRENGTHENER  
 MADE ONLY BY  
**CREAM CITY BREWING CO.**  
 MILWAUKEE WISCONSIN