

☪ Pacific Creamery Company, Buena Park ☪

At Buena Park, just over the line from Los Angeles county, is located a growing industry of such dimensions as to be of interest to all Southern California. It is the factory of Lily Sterilized Cream, owned and operated by the Pacific Creamery Co., with business offices at 374, 375 and 376 Pacific Electric Building, Los Angeles, Cal.

Visitors to the factory are agreeably surprised by its extent and appearance. It has none of the usual unsightliness and dirt that are found in most establishments handling milk on a large scale. On the



LILY CREAM FACTORY

contrary, the large cream-colored buildings, surrounded by lawns, rows of calla-lilies and beds of flowers, present a most pleasing appearance.

The industry is the very life of the Park and surrounding country. Two hundred dairies, which are continually under inspection of the company's experienced inspector, supply the factory with milk. The milk is delivered early in the morning and is at once weighed and conveyed to the "Kitchen," every milk can being thoroughly washed immediately, steam sterilized and dried before return to the owner.

When the milk finds its way into the "Kitchen" it is at once heated in large aseptic tanks and then put through the vacuum method of evaporation and condensation. This removes the larger percentage of the water from the milk, rendering it a cream and is all that is done,

aside from the later process of sterilization. Immediately after this condensation, the cream is cooled, filled in the full pint cans, the cap put on and sealed. Huge sterilizers are now waiting for the cans, which are brought to a suitable heat by live steam. This effectively sterilizes the product, rendering it absolutely pure and healthful, and free from bacteria of every kind.

Now the cans are taken into another department, where each is separately tested before shipment. The familiar label "Lily Cream" with its bunch of calla-lilies is put on, and the goods find their way to all parts of the Coast, giving the consumer a cream that is absolutely free from the dangers of fresh milk.

All cans used by the Lily Cream people are of their own manufacture, thus insuring perfect cleanliness. The manufacturing of the can is indeed an industry in itself, but the Pacific Creamery Co. have been eminently successful in obtaining for Lily Cream a far better can than they could elsewhere. The machinery used is most unique. It is composed of a long line of machines connected by chain elevators and conveyors. All that needs to be done is to feed the flat tin into one end of this long line and in a very few minutes a perfect and whole can, thoroughly tested for leaks, goes rolling over into the store room in an adjacent building.

All the machinery is the invention of officers of the Company and it's duplicate is nowhere to be found, it being safe to say, that it is the most modern, cheapest and best method for the construction of a perfect can.

The "can factory" is just across a court-yard from the "Kitchen." This court with its broad cement walks, grass, flowers and hanging fern baskets, is indeed quite striking.

The power and large quantities of steam used for other purposes is obtained from a battery of 150 H. P. boilers, which are found situated in a large modern power plant.

There are twelve buildings in this remarkable manufactory, each being in charge of a Department Foreman, who is in continual competition with his neighbor to have the neatest department.

Two striking features about the factory are its scrupulous cleanliness and the evidence of perfect harmony among the large force of employees, who all show most intelligent interest in their work.

The Pacific Creamery Company may well be proud of their model factory, as well as their far-famed LILY CREAM.