REQUEST FOR RETURN OF COPYRIGHT DEPOSITS

OCT 28 1922

Dated at WASHINGTON, D.C.

October 28th, 1922.

Register of Copyrights,
Library of Congress,
Washington, D. C.

Dear Sir:

431460CT2822

The undersigned claimant of copyright in the work herein named, deposited in the Copyright Office and duly registered for copyright protection, requests the return to him under the provisions of sections 59 and 60 of the Act of March 4, 1909, of one or both of the deposited copies of the Ford Educational Library Agriculture entitled "Meat Packing" (2 Reels) Rel. #29

deposited in the Copyright Office on ..... and registered under Class ....., XXc., No. ©CLM 2202

If this request can be granted you are asked and authorized to send the said copy or copies to me at the following address: Ford Motor Company, 451 Penna Ave., N.W., Washington, D.C. or

to .....

at .....

Signed FORD MOTOR COMPANY
(Claimant of Copyright)

W D Lynham
Chief Clerk
Washington Branch

July, 1920—500

Received the above:
W. D. Lynham Per R. S. Clark
FORD MOTOR COMPANY
Chief Clerk
Washington Branch.

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OCT 28 1922

FORD EDUCATIONAL LIBRARY

INDUSTRIAL GEOGRAPHY

Release No. 29.

MAIN TITLE: " MEAT PACKING "

Produced and Distributed by Ford
Motion Picture Laboratories
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SUB-TITLES:

1. The United States is first in the raising of cattle and hogs for meat. Beef, mutton and pork come from animals fed hay or grain. These cattle are grazing upon the rich grass of a western ranch.

2. The pasture lands of Wyoming, Montana, Ohio, New Mexico and other states support millions of sheep.

3. One half of the world's pork comes from the millions of hogs that are raised in the Corn Belt.

4. To fatten the ranch cattle they are shipped to the Corn Belt and fed grain.

5. When fattened the animals are shipped to the meat packing cities, In the Chicago stockyards thousands of animals are cared for daily.

6. Buyers from the great packing houses, walking on the fences, select the animals.

7. Inspecting and sorting the cattle.

8. After the cattle have been bought, they are driven into this narrow passage-way leading to the top of the packing plant.

9. In less than forty-five minutes, the cattle are changed into beef. The animal is killed, the hide, hoofs and head are removed. The beef is now traveling slowly through the packing plant.

10. The heart, liver and other organs are removed.

11. Thebeef is cut in two parts or sides,

12. Each portion is carefully inspected by a government official. If approved, it is passed.

13. The meat which is not suitable for food is used in making grease. It is marked thus ---

14. Cleaning and washing in warm water ---

15. The sides of beef pass into the chilling chamber, where the temperature is 36 degrees.

16. After the beef is chilled for thirty hours, it is cut into quarters and placed in a cold storage chamber or loaded into refrigerator cars to be shipped.

17. At your meat market the beef is cut into the different cuts for table use.

18. Hind Quarter

19. Flank.

20. Loin.

21. Plate.

22. Shoulder.

23. Rib Roast.

24. Chuck.

25. (Diagram: Tenderloin most expensive cut - Neck cuts are cheapest.

26. In packing meat, less than half of any animal is used for fresh meat. Formerly all waste pats were a loss, but in the modern plan the waste is made into valuable by-products as hides, tallow and lard.

27. In the largest packing plants 25,000 hogs from the Corn Belt are made into pork each day. Unloading hogs from a stock car.

28. The hogs are changed into pork in less than ten minutes. The animal is killed, scalded and a machine scrapes off the stiff bristles. The pork now begins its journey through the packing house.

29. Cutting the animal into sides.

30. Removing the fat or leaf lard.

31. A moving platform carries the sides of pork to a cutter who removes the hams.

32. Trimming hams.

33. Ham is cured by using salt, saltpeter, sugar and spices. Packing the ham in salt to cure for 20 or 30 days.

34. After the ham is cured in salt, it is finished by hanging in the dense smoke of a hardwood fire.

35. Sausage is made of pork mixed with a cereal --- filling the cases with sausage meat.

36. The meat packing industry is greater than mining or lumbering. It supplies these fresh meats - also salted - pickled - canned meats.

THE END.

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