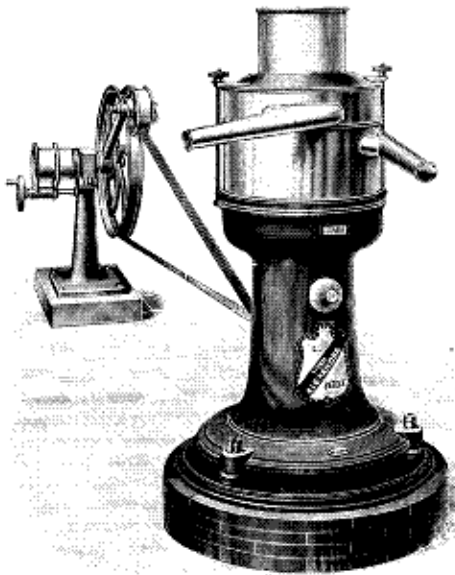


THE ALEXANDRA SEPARATOR

THE ORIGIN of the Alexandra Separator dates as far back as the eighties, when patents were taken out on a separator which was different from the other separators then known, more especially



The Alexandra Separator

in the particular that the separator-ball was not in solid connection with the axis, but had been hung independently upon the latter, thus making the ball unguided find its balance.

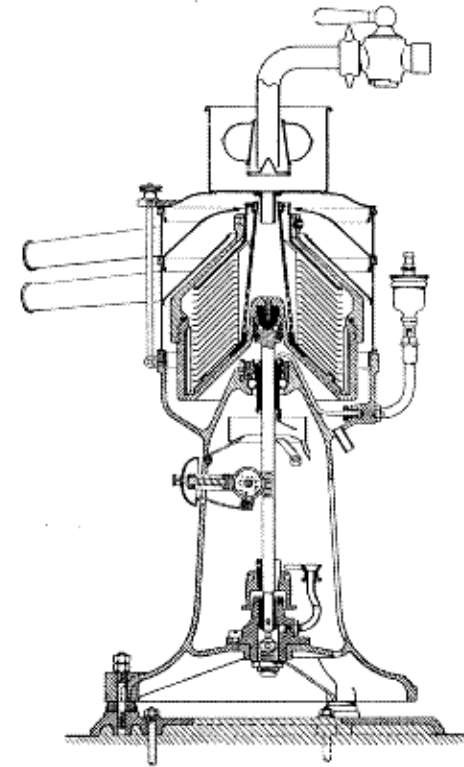
By this improvement the following advantage was obtained: while the hitherto known separators required a very solid foundation, the new separator could be placed directly on the dairy-floor, without necessitating any connection with the dairy-floor whatsoever. On the basis of this patent the new separator of Koefoed & Hauberg was made, after the firm had taken out patents in Denmark as well as in most foreign countries; the manufactory was made as rational as possible, and important improvements were introduced; the construction was simplified and better materials used.

In the course of a few years this separator was everywhere acknowledged, not only in this country, but everywhere at foreign markets; this especially after the manufactory had begun manufacturing hand-separators, corresponding with the demands of foreign dairies.

In 1903 the separator which for many years had been known by the name of the Alexandra Separator appeared in a new shape, the manufactory after many experiments having succeeded in combining the self-balancing system with plates. In its new shape the „Alexandra Separator“ is the best-skimming and safest separator, easiest to handle and most economical in use.

The Alexandra Separator is one of the three separators which have now for about a year been

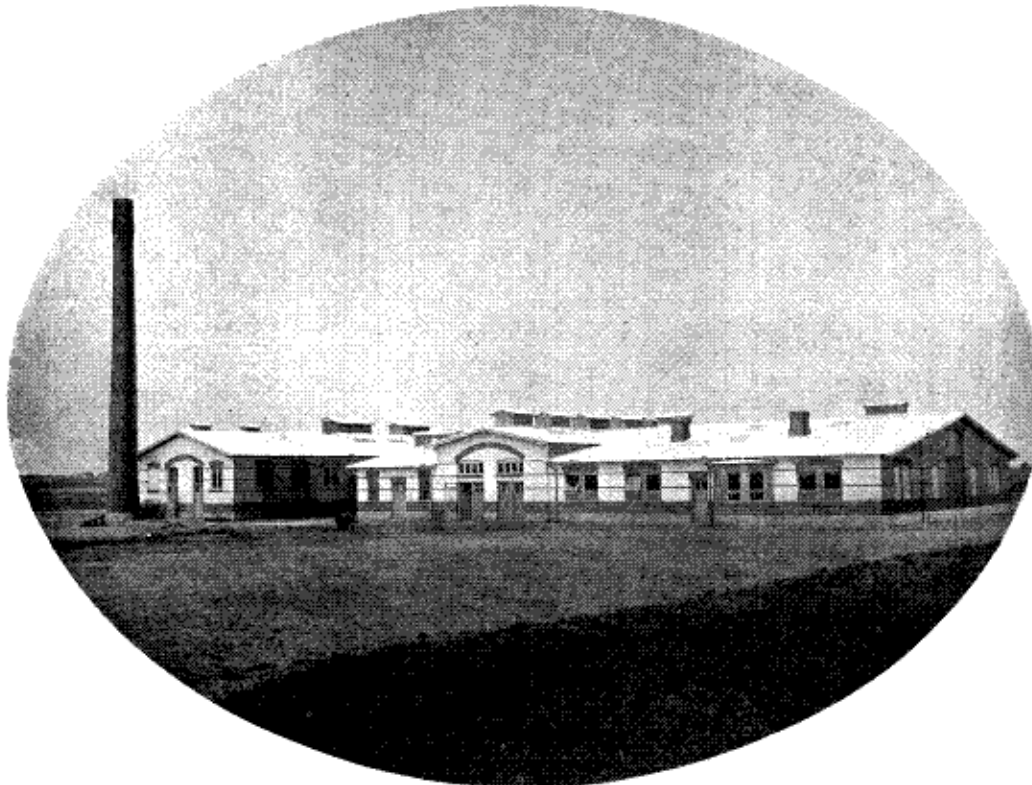
used for the comparative experiments carried on by the initiative of the Royal Veterinary- and Agri-



The Alexandra Separator (in section)

cultural College of Copenhagen, at the Laboratory of agricultural experiments.

THE PRODUCTION OF BACON IN DENMARK



Soro co-operative Pig Slaughtery

THE BACON-FACTORIES OF DENMARK, where pigs are systematically killed and bacon prepared for the world's market, were started on the private initiative of Danish merchants. As late as in the early sixties the Danish farmers had no choice but to sell their pigs to the German engrossers, at prices which were fixed by the latter, and the Danish pigs were then sent to Germany, chiefly to the large export bacon-factories of Hamburg, from where they were sent to the English market, in the shape of German bacon.

Towards the middle of the sixties the first private bacon-factories were established, 2 in

Copenhagen and 1 in Jylland, and thus the foundation of a rational treatment of pigs was laid, the first step towards the later on so important export of bacon to England, which export in the intervening years has been steadily increasing. The establishing of Danish bacon-factories was of twofold importance to our farmers. In the first place they became able to dispose of their pigs in a much easier and safer way, secondly they received better payment — the simple consequence of the German engrossers having had to pay the freight to Hamburg as well as to make up for the losses caused by so many of the pigs dying during the trans-

port, which losses they had always had to secure themselves against by making their purchases as cheaply as possible.

Numerous private bacon-factories in Jylland and Fyen were the results of the thus improved circumstances of the farmers; and in 1887 there were in all as many as 13 large private concerns. In the same year the first cooperative bacon-factory was established in Jylland, shortly followed by numerous other cooperative bacon-factories where pigs were treated and prepared on exactly the same system, which had already been adopted by the private concerns. Very often the cooperative bacon-factories also engaged the services of the employees of the private concerns, several of whom were made managers of the cooperative bacon-factories.

The chief product of the bacon-factories is what is — even in Denmark — called by the English name of bacon: whole sides of bacon, with hams and shoulders attached to them, carefully trimmed and rid of all loose bits of meat and fat, as well as of the backbone, the protruding bones of neck and ham, shoulderblades and toes. Immediately after the killing the pigs are scalded so as to be well rid of hairs and bristles; after that the cuticle is prepared in a singe-oven, in order to prevent the mucous bacteria from settling in the folds of the skin, especially under the forelegs. After being properly cooled, the sides of bacon are impregnated with salt. There are various salting-methods, the most modern one being the so-called „Auto cure“ method, which has been invented by an Englishman, Mr. Down of Gillingham, England.

After being salted the sides of bacon are left to drain for a couple of days, and then they are wrapped up in linen-bags (each bag containing 4—6 sides of bacon) and are now ready for export.

The greater amount of bacon is exported to