

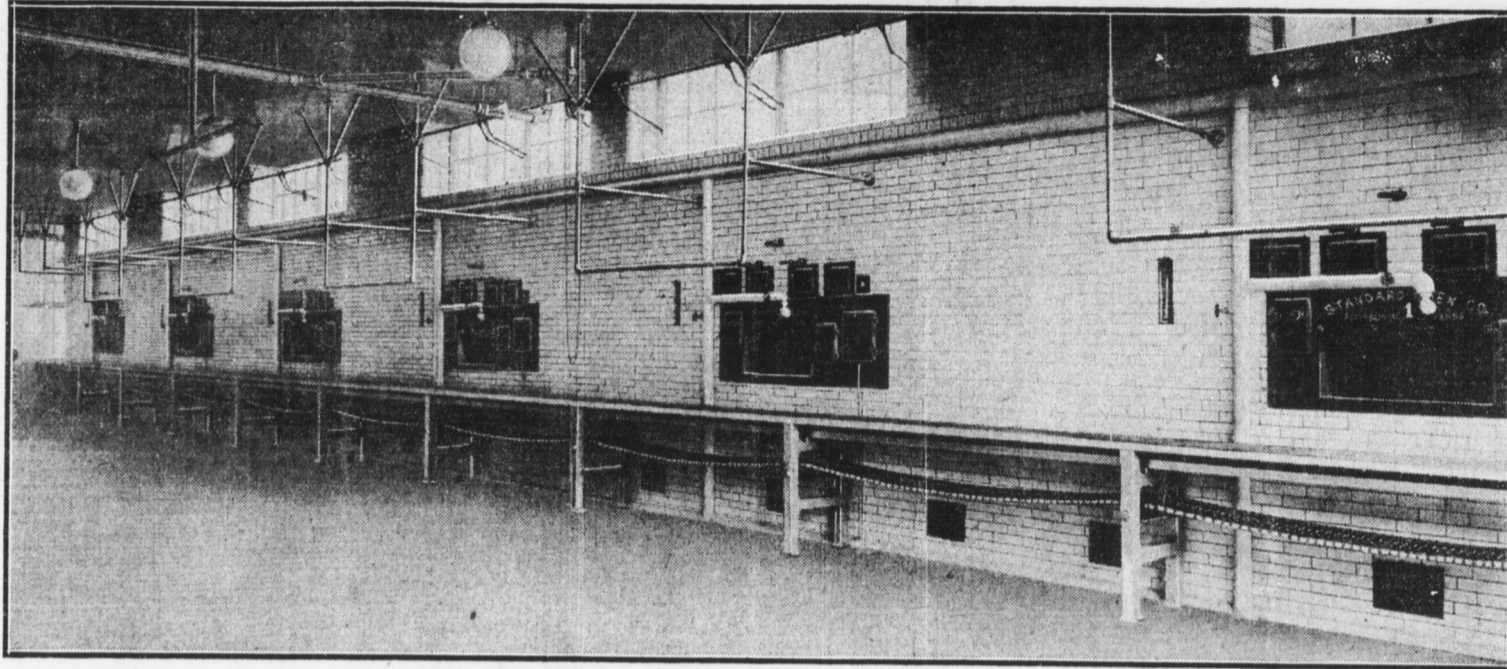
SEVEN STANDARD OVENS

Installed For the New Standard Bakery at Harrisburg

The word "Standard" occupies a position unique in the English language. Webster's dictionary says Standard means "established model, by which others are compared or measured." The Standard Oven is the STANDARD OVEN, because it is built in accordance with the definition given by Webster.

The Common Sense Oven

Standard Ovens are built along common-sense lines, of the very best materials obtainable, by skilled mechanics. Every feature of our designs has been tried out and tested by years of experience and hard service. A thermometer enables the attendant baker to keep his ovens at an even temperature at all times.



Standard Ovens in the New Standard Bakery, Harrisburg, Pa.

Standard Ovens Are Clean

The baking chamber is free from smoke and dust. Baking is always uniform and sanitary, a feature absolutely necessary to the baker whose products are always 100% right. Large flues are provided to properly distribute heat resulting in absolutely uniform baking.

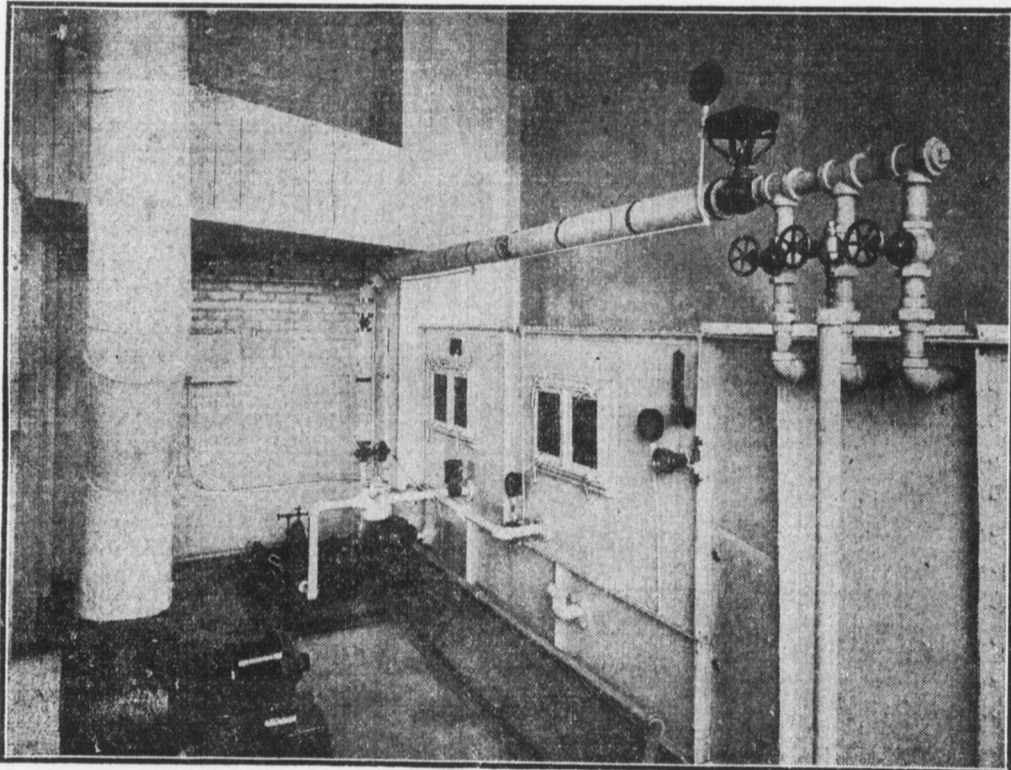
STANDARD Ovens are extensively used where heavy baking of the better quality is the rule, and will bake perfectly any kind of bread, rolls, pies, cakes, cookies, etc., uniformly fine in quality. The Standard system of applying heat to the baking chamber makes each loaf bake evenly and gives that thin, crispy crust that adds so much to the quality and flavor. These are some of the reasons why Standard Ovens are used in the largest and most progressive bakeries in the country.

Standard Oven Company

1835 Oliver Building

Pittsburgh, Pa.

STANDARD BAKERY CONTROLS EVEN THE AIR THEY BREATHE



Here is shown the Humidifier, an enclosed room which contains apparatus for controlling the atmosphere pressure in the room above by thermostatic control, keeping it always at an even temperature.

"ONLY FOUR INCHES OF ANKLE OUGHT SHOW" SAYS MRS. EDISON

Orange, N. J., Feb. 18.—"Grown women are going about in the present styles looking like little girls. American women show no originality in dress. They all follow the dictates of fashion blindly, whether the dress in vogue is becoming to them or not." This epitome of feminine attire was given by Mrs. Thomas A. Edison, wife of the wizard of Menlo Park. It came immediately upon the efforts of Mrs. Edison and other clubwomen of Orange to fight the extreme in dress. Asked her opinion of the present style of evening gowns, she replied: "Anything that is indecent is unnecessary. Such gowns are not beautiful; they detract from that which is beautiful." "I am sure that men do not like them. Men like to see things of beauty, and nothing is more beautiful than a woman becomingly and sensibly dressed." Reverting to street dress, she said: "It is unbusinesslike for women to go about dressed like little girls. No dress should be more than four inches from the ground, though three inches would be better. I am not against low cut dresses, so long as they are within reason." "The trouble with American women is that they show no originality. They all dress alike, and look alike. They take a model and all follow it blindly, whether it becomes them or not." "There is plenty of scope within the lines I have mentioned for women to use their judgment and originality in

designing or ordering their gowns." Mrs. Edison was shown the report of the announcement made by the American Importers Association. This declared that the advance notices of fashion decreed that "skirts will hang about 15 inches above the ground."

"It is disgusting," she declared. "It is to restore originality in dress within the limits of respectability and beauty that we sent out the note in connection with the Women's Club of Orange Hall. I am glad to say that the young girls are co-operating with us splendidly."

THE ARCHITECT'S INNER WORKINGS

(Continued from Page 2 This Section)

doors, thus insuring against fire traveling from one floor to another. The floors throughout the manufacturing portion of the building are of maple laid on chestnut sleepers embedded in cinder fill, on top of the reinforced concrete floor construction. This wood floor does not destroy the fireproof qualities of the building and gives the workmen a comfortable floor to stand on. The basement and third floor of the building are utilized for the storage of flour, surplus stock going to the former. The large flour storage bins are located on the third floor, and are fed by a screw conveyor which is di-

rectly connected with the blenders. On the second floor is located the flour scales, which receives the flour through a chute from the storage bins. As the baker requires flour he indicates the desired weight on the scales and operates a lever when the desired amount of flour is deposited on the scales, a gate at the bottom of the latter opens and the flour runs through an aperture into the mixing machines. The water scales, one of which is placed between each set of flour scales, also operates automatically on the same principle as the flour weighing equipment. The working platform back of the mixing machines in the mixing and dough room is of concrete with a finished sanitary composition floor pitched to a drain at the center so that the floor can be washed with a hose at any time. A feature of the mixing and dough room is the humidifying system installed by E. H. Vitallius, of Detroit, Mich. This washes and heats the air and insures the proper degree of intensity. By this means a constant supply of fresh air is forced into the mixing room, providing an entire change of air every few minutes. The proofing outfit is located on the ceiling of the mixing and dough room so that the dough is proofed under the same condition as mixed. On the first floor, directly under the dough room, is the making-up room, which contains the dividing machine, rounder and moulding machine. The divider feeds the rounder and a conveyor takes the dough from the rounder to the proofing machine on the ceiling of the mixing and dough room of the second floor, where the de-

sired proof is obtained and the dough returns to the moulding machine on the first floor. The dough is taken from the moulding machine on racks through the steam closets to the ovens. The oven room is adjacent to the making-up room and contains a battery of six ovens. Conveyors will run in front of the ovens and take the bread as it is baked to the shipping room. The shipping room is equipped with cooling tables which receive the bread from the conveyors. Alongside of

the shipping room is the truck space where the automobiles back up to the platform and receive the goods through doors which side up in two parts, the doors being arranged in this way so that in loading in cold weather only a part of the opening will be utilized, thus keeping the cold air from getting into the workroom. The cake department of the plant is located on the second floor, and has refrigerators, stock room, mixing room and oven room. The elevator connects this department with the

shipping department on the first floor and the flour storage of the third floor. The locker rooms, toilet and shower rooms and lunch room are located on this floor and are central to the various departments of the plant. The general offices are also located on the second floor, and are composed of salesmen's counting room, general office, private office, filing room, waiting room, dressing rooms, etc. The woodwork of the office partitions are of stained chestnut with a solid panel wainscot about four feet

high and glass above finished at the ceiling with moulded cornice. In the basement is found the boiler room, with boilers which supply the high pressure steam and heat for the entire building. The refrigerating plant is also located in the basement and supplies the refrigeration of the cold storage rooms of the second floor. A pump is located in the basement to pump water from an artesian well to the air conditioning apparatus on the third floor and to supply the water used in baking.

AFTER a thorough test and careful comparison with other makes of pans

Shock Absorber Bread Pans

won out, as usual, on their merits, and were adopted by the Standard Baking Company for their new bakery.

Go into any progressive bakery, look over their equipment, and you'll find Lockwood Pans.

Shock Absorber Bread Pans are made only by

The Lockwood Manufacturing Company, Cincinnati