

# UNION MEAT COMPANY

NORTH PORTLAND, ORE., October 26, 1918.

Served by Five Trans-continental Railroads  
and Deep Water to the Sea

Address All Mail to  
North Portland, Oregon

Hon. Geo. L. Baker,  
Mayor of Portland,  
Portland, Oregon.

Dear Sir :--

Our Chemical Laboratory have been conducting a serious of experiments on caloristic value of Creamery Butter and Oleomargarine ; in other words the comparative energy value of the two foods.

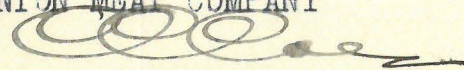
We quote from a letter of our Chief Chemist reporting his results as follows:

"We have continued our work and have made more determinations on new lots of Creamery Butter. Averaging all our figures to date beg to advise that we find this figure to be for the separated butter fat 9437 calories per kilo or 3464 calories per lb. of butter. The average figure for Oleomargarine remains for the present 9651 calories per kilo of separated fat or 3710 calories per lb. of Oleomargarine.

These figures I consider sufficiently general and sufficiently accurate for use for advertising purposes although we intend to continue to work on some more Oleomargarine samples. You are safe, however, even though some slight changes may be produced by future figures in adopting 3464 calories per pound for butter and 3710 calories per lb. for Oleomargarine. These figures show us a difference of 7 per cent in favor of Oleomargarine."

Yours respectfully,

UNION MEAT COMPANY



President.

CCC EW



# Union Meat Company

NORTH PORTLAND, ORE. October 25, 1918.

Served by Five Trans-continental Railroads  
and Deep Water to the Sea

Address All Mail to  
North Portland, Oregon

RECEIVED  
OCT 28 1918

Hon. Geo. L. Baker,  
Mayor of Portland,  
Portland, Oregon.

GEO. L. BAKER  
MAYOR

## OLEOMARGARINE

Dear Sir :

In reference to the question of the use of OLEOMARGARINE in the City institutions, we have extended an invitation to yourself and other members of the Council, to visit our Oleomargarine factory, 4th and Hoys Sts., at 3 o'clock Tuesday afternoon, October 29th.

In order that you may have some authentic understanding of the use of OLEOMARGARINE and its contents, I beg leave to write you somewhat at length with the hope you will find time to read prior to your visit to our Factory

OLEOMARGARINE is made from Oleo Oil, Neutral, Vegetable oils, Salt and Milk and in our higher grades a certain percentage of best creamery butter obtainable.

Oleo Oil is pressed from beef fats from Government inspected animals and is manufactured under Government inspection and therefore positively cannot contain decayed or out of condition fats from butcher shops or elsewhere, as the Government inspectors will not approve for use any fats that are not sweet, wholesome and from healthy stock.

Neutral is a product made from the leaf of the pig cooked at temperatures that do not bring out the characteristic lard flavor and aroma. In this product too, only fats from government inspected stock are used.

The vegetable oils used are Peanut Oil and Cottonseed Oil, refined to a salad quality and used in modern proportions.

The salt is the usual dairy salt.

The Milk product must come to our factory absolutely sweet where it is carefully and efficiently pasteurized.



Mayor Baker -2

The butter used is made from pasteurized cream and only in creameries where the equipment and method of pasteurizing has been approved by the Government.

The entire process of OLEOMARGARINE manufacture is under the supervision of government inspectors.

From the above it is apparent that all materials used are wholesome, healthful and absolutely free from Tuberculosis or any other disease germs.

All the materials mentioned above, dairy salt excepted are farm products. Live stock has a higher value when beef and pig fats are used in the form of Oleo Oil and Neutral for OLEOMARGARINE purposes than they would be otherwise and this difference in value adds to the prosperity of the live stock industry in this country. Cottonseed and Peanut Oils are products of the southern farms and their proper marketing spells success to the great cotton producing sections of our country. While our dairy interests themselves experience no mean outlet among the OLEOMARGARINE manufacturers for their high grade milk, cream and butter.

An analysis of the leading brands of OLEOMARGARINE on the market will disclose the fact there is but little difference between their melting point and that of creamery butter, and that usually in favor of OLEOMARGARINE. So there is no truth in the statement that on account of the low melting point butter is more easily assimilated.

A great deal has been written recently on the various "Growth accessories" - "Vitamines" "Oil Soluble a" or "Water Soluble B," which has been construed as being found in butter but not in OLEOMARGARINE. Some excellent research work has been done by Professor McCollum, Osborne and Mendel and also by W. D. Halliburton, an English research authority of international reputation who has found the growth accessory present in Oleo Oil and therefore, in OLEOMARGARINE of which Oleo Oil is a large constituent. All Oleomargarine is churned in milk - some of it contains butter - it is therefore self-evident if milk, butter and Oleo Oil contain the growth accessory, that it is present in Oleomargarine, and the only difference in respect to the growth accessory between butter and the different grades of OLEOMARGARINE is a quantitative one. No research has yet established the quantity of Oil Soluble A necessary to produce normal growth. All the experiments have been done on young animals and the analogy between these animals in confinement and growing children has not yet been completely worked out from which it is apparent that there is room for further research regarding the growth accessories if it is present in certain products the OLEOMARGARINE also contains this property or accessory.

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The question of the energy value of butter and OLEOMARGARINE also comes up from time to time. Complete tests made by a competent authority recently resulted as follows : Butter showed calorific value of 9296 calories per kilo of separate fats or 3451 calories per pound of butter. An average of a large number of Oleomargarine brands show 9651 calories per kilo of separate fats or 3710 calories per pound of OLEOMARGARINE which is decidedly in favor of OLEOMARGARINE.

The British Government a few years back made some tests proving favorable to the calorific value of OLEOMARGARINE and adopted OLEOMARGARINE for use in all Government institutions.

The British Government at the same time also made some other investigations to ascertain the comparative nutritive value of margarine and butter and results showed conclusively there is no appreciable difference between them. Experiments showed margarine, butter, lard and coconut Oil are equally well absorbed.

The supply of fats is a vital factor in the diet of any nation. The production of butter in America has not kept pace with the population - the total amount of butter on hand October 1st, 1917 when the movement of butter into storage for the season was closed was something over 74,000,000 lbs. as shown by the Associated Warehouse Report. Since that time the entire current make of butter has gone into consumption, the warehouses have been emptied and over 200,000,000 lbs. of OLEOMARGARINE have been used. Without OLEOMARGARINE many people would have gone without a spread for bread.

The price of butter has gone exceedingly high ; many have not been able to afford it and therefore there are many others who possibly could not afford it that desired to practice thrift when it could be done without sacrifice of food value or good living. It is apparent from this there is an urgent necessity for OLEOMARGARINE.

If the supply of butter is inadequate and prices ruling for it are so high as to put it out of the reach of a large part of the population, why should the dairy interests persist in their campaign of antagonism and misrepresentation against OLEOMARGARINE?

The consumption of OLEOMARGARINE during 1918 will undoubtedly reach 400,000,000 lbs. Furthermore, we want it distinctly understood we have no quarrel with the Dairy interests nor

Mayor Baker -4

with the manufacturers of creamery butter. This is evidenced by the fact we are probably the largest single manufacturer of creamery butter in the City of Portland. We have found however, it is impossible to supply the demand for butter, and OLEOMARGARINE affords an economical, wholesome and nutritious substitute.

The manufacture of this product locally is growing rapidly and is meeting with favor with many consumers who have previously had a prejudice against its use.

We believe that a proper and correct knowledge is essential to the fair judgement and consideration of any subject, and it is for this purpose we lay these facts before you.

Yours very respectfully,

UNION MEAT COMPANY

  
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President.

CCC -EW



# UNION MEAT COMPANY

NORTH PORTLAND, ORE., October 24, 1918.

Served by Five Trans-continental Railroads  
and Deep Water to the Sea

Address All Mail to  
North Portland, Oregon

Hon. George L. Baker, Mayor.

P o r t l a n d, O r e g o n.

Dear Sir:

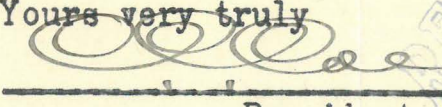
It is my understanding, there has been some discussion among the City Commissioners concerning the use of OLEOMARGARINE in the city institutions.

This letter is to advise you, we shall be very much honored if yourself and the City Commissioners will plan to visit our Oleomargarine Factory, 4th. and Hoyt, Tuesday afternoon, at 3 o'clock. October 29th.

*Write Commissioner*  
Believe you would find the trip interesting and also gain first hand knowledge of the conditions under which this product is manufactured.

If you will kindly advise me as soon as possible, we will make our plans accordingly.

Yours very truly

  
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President

CCC-W

RECEIVED  
OCT 25 1918  
GEO. L. BAKER  
MAYOR



*Invitation*

October 26th, 1918.

Mr. C. C. Colt, President,  
Union Meat Company,  
Portland, Oregon.

Dear Sir:

The City Commission will be pleased to visit  
your oleomargarine factory, 4th and Hoyt Streets, Tuesday  
afternoon at 3 o'clock, October 29th.

Very truly yours,

M A Y O R

DLO