

BUCK'S BRILLIANT COOK...
street. LARUE HARDWARE COMPANY.

MILLIONS IN BUTTERINE.

An Industry That Has Grown to Great Proportions in Kansas City.

One of Kansas City's industries which is making rapid strides is the manufacture of butterine. Although it is generally known that four of the great meat packing establishments have butterine departments, many persons will doubtless be surprised to learn that 2,161,557 pounds of artificial butter were made in Kansas City last month. The packers say that the demand for butterine is growing very rapidly, and that the output of Kansas City has doubled within the last two years. Prejudice against the substitute for the fruit of the churn seems to be disappearing, as the butterine now manufactured is so nearly similar to genuine butter that none but experts are able to detect the difference.

The butterine manufactured in Kansas City bears the reputation of being the best in the West. Scientists have tested it time and again without discovering any deleterious substance in its composition. The manufacturers make no secret about the ingredients of their product. They say it consists of oil, made of choice beef fats; neutral, or leaf lard, taken from prime hogs; cream, milk and a little harmless coloring matter. In the manufacture of the finer grades creamery butter is added. A walk through the butterine department of either of the local packing houses reveals the fact that every care in the way of cleanliness is taken in its manufacture. The compounding is done by none but experienced workmen and the manufacture of butterine has become an art.

The inhabitants of the two Kansas Cities consume about 300,000 pounds of butterine every month. Nearly all of the butterine used in the Southwest comes from Kansas City, and its territory extends westward to the Pacific coast. A large exporting trade is also springing up, and thousands of pounds go abroad every month. The West Indies, South America, Japan and Germany are the principal foreign consumers of butterine.

Butterine sells at a very moderate price, which is a point greatly in its favor. The high grades, classed as creamery, sell in 20, 30, 40, 50 and 60 pound tubs at 19½ cents a pound, while the commoner grades, called dairy, sell at 15 cents a pound in the same sized vessels. Rolls, prints and bricks in ten-pound tubs are one-half cent higher than solids. Retailers sell the high grade butterine at 23 to 25 cents a pound and the common grades at 17½ to 20 cents.

Best Coal.