

Factory: Kearney Pickling, Canning and Vinegar Works

Location: W 19th & 17th Ave. [south of railroad] Big brick building

East side of tailrace across from Pressed Brick factory. Near where UP crosses the tailrace.

Years of operation: Opened in 1889 in time for the '89 growing season

Comments: Built by B W Huston. In 1891 – 1 million cans of vegetables & 6,500 barrels of pickles. Employed 100-150 in season. Used vegetables grown in the area.

“Above All” brand

Products include sugar corn, solid packed tomatoes, wax beans, green peas, sweet and sour pickles

Capacity of 1,000 cans per hour. May work 12 hour days

Summer 1889 Have salesmen on the road

June 1889 – 40 girls canning peas, more will be hired when tomato season begins soon

Aug 1889 Omaha jobber purchased \$10,000 worth of canned goods

Aug 1889 Canning corn

Sept 1889 – Needed more help, “only girls are required”

Oct 1889 – Making thousands of bottles of tomato catsup

1890 growing season – farmers planted but yields curtailed by drouth

Aug 1890 – 140 barrels tomato pulp shipped to St Louis catsup factory

Oct. 1890 advertised for a cooper to make pickling vats; 30 hp motor run by electricity

March 1891 Received 18 bags of corn which they will plant for this canning year

July 1891 – farmers with contracts were bringing in large amounts of produce, man from Amherst brought load of green tomatoes for pickling

Aug 3, 1891 – Closed for a week for cleaning. Produced 35,000 cans peas and beans.

Corn crop late, to start after cleaning. Tomato season to start in three weeks, extra big crop, 150 employees..

Aug 22, 1891 – succulent corn being canned

August 31, 1891 – “Vegetables In Tin - A Few Facts About The Kearney Canning Factory” Contracted corn coming in & will until frost

Sept 19, 1891 – farm wagon loads of boxed tomatoes brought to canning factory. After scalding, peeled by women and children

Sept 1891 Bogus & Tout vs Kearney Pickling & Canning filed in Dist. Court

Oct. 31, 1891 – season just about over

May 1892 Plan to produce three times as much canned goods as last season

Oct. 26, 1892 – closed for the season, produced 150,000 cans of corn, 100,000 cans tomatoes. Tomato crop cut short by dry spell or there would have been more. Capacity is 18,000 cans corn and 12,000 cans tomatoes a day, plan to double that next year. Steam and fermentation caused unpleasant smell during corn canning season. Season had opened Aug. 15. Employed 200 at peak

Corn is unloaded at se corner of factory and husked. Run over cutter to cut kernels off cob, run through a steam cylinder, and dropped in can. Cobs go another direction out the building. Corn in cans placed in large “retort”, steam & water added, cooked, water removed, cans cooled, labeled, packed and shipped.

Tomatoes unloaded at ne corner of factory, scalded and put on peeling table (4 with 10 girls at each). Tomatoes put in cans, lids soldered on top with

tiny hole in center. Cans are partially cooked in hot water bath, hole soldered shut, finished cooking, cooled, labeled, packed & shipped

Vinegar their special hobby. So good they got a large government contract. Goes through 8 processes, produce 8 barrels a day. Shipped to Omaha, Denver, Kansas City & St. Joe, Coddington & Sons handles it locally and can't get enough,

March 1893 – received three carloads of barrels

August 1893 – Canning prospects not good nationwide and canned goods will be high in the fall – 1) weather - The pea season was not good in the Kearney area, sweet corn was not very good so not much was canned, an average crop of tomatoes but an early frost will spoil that because the crop was planted late. 2) financial restraints make it hard to move the crops which then rot in the field.

October, 1893 – large shipment went out to North Platte

Nov, 1893 – Shipped a carload of vinegar to Omaha