THE FIRST’S

Market Animals

1490’S: Columbus Brought Spanish Longhorns To The West Indies

1539: Desoto Brought Pigs To Florida

1610: Lord Delaware Brought Cows, Oxen and Goats to the English Colonies
THE FIRST MEAT PACKER

1662: William Pynchon Became The Nation’s First Meat Packer, Packing Pork In Barrels With Salt To Ship To The West Indies And The Colonies

1742: Brighton Market Near Boston Held The First Public Auction, Making Boston The Slaughter Center

Packers

- On Aug. 11, 1919, a score or more husky young athletes, called together by Curly Lambeau and George Calhoun, gathered in the dingy editorial room of the old Green Bay Press-Gazette building on Cherry Street and organized a football team. They didn’t know it, but that was the beginning of the incredible saga of the Green Bay Packers.

Lambeau and Calhoun struck the initial spark a few weeks before, during a casual street-corner conversation. It was apparently a "Why not get up a football team?" remark, but once they were interested, they wasted no time.

First they talked Lambeau's employer -- a war-time industry called the Indian Packing Company, where he worked as a shipping clerk for $250/month -- into putting up money for jerseys.

Curly Lambeau Because the company provided jerseys and permitted the use of its athletic field for practice, the club was identified in its early publicity as a project of the company. With this tie-in, the name "Packers" was a natural, and Packers they have been ever since, although the Indian Packing Company had practically faded out of the picture before that first season was half over.
1773: Benjamin Franklin proposed a “more compassionate” slaughter method (electrical stunning); was adopted about 200 years later! He claimed the electricity (electrical stimulation) made the meat “uncommonly tender”.

1812: “Uncle Sam” Wilson provisioned American troops, becoming the prototype for today’s Uncle Sam.
1818: FIRST MEAT PACKING PLANT STARTED IN CINCINNATI - CITY WAS CALLED “PORKOPOLIS”

Saws Were Not Yet Used To Break Carcasses Into Wholesale Cuts

1870’s-90’s: Meat Packing Spread Westward From Chicago After The Railroads Were Built
1901 – Chicago Stock Yards

Packing Plants

UNIVERSITY OF MINNESOTA
c. 1900
THE FIRST COLLEGE MEATS FACILITY IN THE U. S. A
TRANSPORTATION

1779: First Cattle Trail Drive was from San Antonio To The Louisiana Territory

1805: First Northern Cattle Drive From Ohio To The Eastern U.S. Also Drove Hogs, Sheep And Turkeys To The East

1852-65: Railroads Come To Chicago, Moving Stock Feeding & Packing West

1857: Trail Drives From Texas Began - Chisholm Trail Was The Most Famous
1867: First Shipment Of Frozen Beef And First Refrigerated Rail Car (Used Ice)

1918 MEAT DELIVERY TRUCK
1940’s: STOCK TRUCKS

1960’s: SHIFT FROM RAILWAY TO TRUCK TRANSPORT OF MEAT
1857: Ice From Ponds Was Stored Under Sawdust And Used For First Summer Meat Packing. Cutting Ice From A Pond In Iowa.
1880’s:
Mechanical Refrigeration And Insulated Rooms Came Into Use
This Refrigeration Equipment Was Made In 1893
1924 REFRIGERATED TRUCK

1960’s: REFRIGERATED TRUCKS; A.K.A “REFERS”
MECHANIZATION

• **1880’s**: Mechanical Mixers, Stuffers And Choppers Were Developed.

• **1831**: McCormick invented the REAPER; Allowed Production Of Meat-type Animals Instead Of Draft-type

• **1836**: Steam Power Reduced Labor Requirements In Packing Houses; Disassembly Lines Started
1899: Invention Of Smokehouse Trees To Move Meat On Rails To Smokehouses

1900: Cure Pumps, Slicing Machines And “Conveyer-ized” Tables Are Developed
1920’s Bandsaw For Cutting Meat
One Man’s Wages Were $2,000/yr.

1920’s “MONSTER” MEAT GRINDER

Makes Better Sausage

Will Not Heat the Meat

Empties Automatically Without Tilting or Stopping
1920’s: Cattle Skinning Beds; Backing Was Done On The Rail

1970’s: BANDSAWS FOR BREAKING PORK CARCASSES
LEGISLATION

1860’s: Value Of Livestock In U.S. Reaches $1 Billion, Doubling In A Decade. Chicago Leading Meat Packing Center And Texas Leading In Cattle.

1862: USDA And Land Grant College System Were Founded
1904:

Upton Sinclair, Author Of “The Jungle”

Prompted Meat Inspection Legislation

SOCIALIST

Upton Sinclair was 25 years old in 1904 when he lived among strikers in Chicago’s Packingtown to gather material showing the “evils” of capitalism. Series on fictional oppressed workers appeared first in a Socialist weekly, then was published as novel, “The Jungle.” Allegations of insanitary conditions were widely believed, despite denial of USDA meat inspection agency and regardless of fact that public long had enjoyed plant tours.
1906: Meat Inspection Act Was Passed And Predecessors To American Meat Institute And NCBA Were Formed

This mark is the federal stamp that is put on meat carcasses. It is only stamped on the major cuts of the carcass, so it may not appear on the roast or steak you buy.

1916: Standards For Meat Quality Grades Were Developed To Facilitate Orderly Marketing

1921: Packers And Stockyards Act Was Passed To Protect Farmers

1922: National Livestock And Meat Board Was Founded - Cooperative Effort By Producers And Packers To Promote Meat

1927: Federal Meat Grading Service Was Started.

BY-PRODUCTS
1880’s: Began Using Blood, Bones And Meat Scraps As Edible And Inedible By-products Instead Of Discarding Them.

1892: Thyroid Glands Were First Saved From Slaughtered Cattle And Used To Treat Human Hypothyroidism

THYROID GLAND

WOODEN BARREL OF EDIBLE TALLOW
Meat And Bone Cakes After Pressing Out The Fats From Rendered Meat And Bone Scraps

PACKAGING
1662: William Pynchon Packs Pork In Barrels With Salt To Ship

1821: First Commercial Meat Canning In Boston

1917: U.S. Entered World War I And Chicago Packers Canned 1.5 Million Lb. Of Meat A Week For The War Effort

1941: U.S. Enters World War II. Army C Rations Are Developed

Meat plays a vital role during wartime. Some of the biggest advances in processing are made during wars.

EARLY FLEXVAC MACHINE FOR MEAT
TODAY’S BOXED BEEF
A SIGN OF THE CHANGING TIMES.
AD IN 1981

VACUUM PACKAGING MACHINE FOR LUNCHEON MEATS IN 1980
1883: First Oscar Mayer Meat Market In Chicago

In 1883, 24-year-old Oscar F. Mayer leased a failing Chicago meat market and in five years, with the help of his brothers, Gottfried and Max, made it so popular that the owner refused to renew the lease. So the Mayers built their own establishment, with an apartment over it for themselves, and began all over again. House specialtie
Albertsons Second Meat Market – 1940
First Was In Boise, Idaho
1927: Chain Stores Showed Growth. Major Packers Used Brand Names Such As “Swift Premium”.

1960’s Retail grocery chains use central meat cutting facilities; boxed beef begins to have an impact; vast improvement in equipment

1950’s: Many Technological Developments - Power Carcass-splitting Saws, Injection Of Bacons, Continuous Wiener Processing, Skinless Sausages, Lactic Acid Starter Cultures, Boxed Beef, Self-service Supermarkets

1960’s: SLAUGHTER FACILITIES MOVED TO FEEDLOT AREAS

IOWA BEEF PROCESSORS NEW PLANT - 1981
1970’S:

Computers Take Over Many Jobs In Accounting, Sausage Formulation And Yield Tracking
On-rail Boning Of Hot Carcasses For Sausage Production
Many Other Technological Advances

1970’s:

Much Consumer Activism
Demand Created For Lean Meat And Frozen, Prepared Food Items
Chicago Stockyard Closes
Boxed Beef Use Grows
1980’s: Red Meats Took “Hits” From Consumer Activists Because Of Their Saturated Fat & Cholesterol Contents; Much More Emphasis On Food Safety And Sanitation; Four Beef Packers Slaughtered Approximately 80% Of All Steers And Heifers; Continued Great Advances In Technology And Equipment