Confessions of an Old Family Kettle
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Northwestern Steel & Iron Works
Eau Claire, Wis.
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Who Am I?

I AM the old, family kettle. I am well built with a sturdy frame and iron constitution.

I have led a busy life and tried to please, but now right in my prime I am in solitary confinement on the pantry shelf, sentenced to a life of inactivity or only occasional use.

I have never done anything but what every other kettle like myself has always done. I did my work faithfully. It was not my fault that my mistress put me to common uses that she found were robbing her family of health.

I'll tell you what I did, how I was found out and now why I'm up here gathering dust on the shelf.
What I Did

In the first place, my mistress has a husband and three children. She is a good cook and prides herself on the wonderful meals she sets before her family.

Here is what happened. She would take me and fill me up with fine, wholesome vegetables, potatoes, spinach, cabbage, carrots and the like, sometimes separately and sometimes as a fragrant stew with meat added. She would cover all with plenty of water and cook and cook and cook for a long time.

I knew that a lot of the best flavor was going up in steam. Even with a little tin cover over me, much of the fine flavor was lost to the food, went up with the steam and filled the whole house with its odors.

But I Couldn't Help It

I knew, too, that most of the food that my mistress cooked with me was boiled to death. In order to cook the center of the vegetables. For instance, she kept me on the fire cooking and cooking un-
til most of the nourishment was boiled out and the
fibre that was left was all distorted and shriveled
up so that it wasn’t easily digestible.

Of course, I could see that most of the mineral
salts in the food were dissolving in the water. It
seemed too bad but there wasn’t anything I knew
that could be done about it.

Then again, although I didn’t know about it at
the time, I heard afterwards that some things called
vitamins were destroyed when my mistress cooked
with me. Nobody could help that either.

The Worst of All

But here was the worst thing that I was ac-
cused of. After vegetables and everything had
been cooked and much of the nourishment and
practically all of the mineral salts were dissolved
and in the cooking water, my mistress took me over to the sink and poured all that water—nourishment, minerals and all—right down the drain. That never seemed right to me, but it was the only thing that could be done, so I couldn’t blame the mistress or myself either.

I Am Suspected

I think that my faults were always suspected by my mistress. She must have known that she and her family were losing some of the best in food. It was not until recently, however, that I ran into trouble. You know it takes a woman with small children to figure out whether or not she is preparing food in the best possible way. She is anxious, of course, to give her children the most healthful food and cook it in the most healthful and digestible way.

After the children came my mistress even got critical of me. She seemed to think that I wasn’t cooking the food in the right manner, though I had been cooking it the same way for years.
Then one day she attended a cooking demonstration at the store where she does her trading. And things went from bad to worse for me. She came home with a lot of circulars and books which she read aloud to her husband. She also told a lot of things she had learned at the demonstration of a new cooker. I will tell you about that later. I heard all she read and told to her husband, and it didn't make me feel very good.

What Others Say

Next thing she got hold of "The Book of Knowledge," and read some things regarding the cooking of food. The article was as follows:

"Vegetables and fruits are valuable because of the minerals they contain. Yet when we cook a cabbage we dissolve into the water the most valuable part of it—the salts it contains—and then throw the water away. Meat also contains a great deal of salts."

She learned somehow that in the body there are eleven different kinds of minerals which must be replenished from the food we eat.
Such minerals amount to about 7 per cent of the whole body, and they include salts, iron, potash, lime and other minerals. A person weighing 160 pounds, then, should have a mineral content in his system of about eleven pounds.

**Children Need Mineral Salts**

Here is one thing that interested her greatly. She learned from Christian's Encyclopedia of Diet that the lime to be found in certain foods was just what children should have to make their bones and teeth strong. And potash to make their muscles firm.

"A child without the bones fully developed and of normal strength will never become very strong, for no matter how massive the muscles, the bony framework must be there before there can be great strength in the body.

"The exact uses of mineral salts in the body seem to be a little vague, but are of the most vital importance. They reach every portion of the body. Blood has a salty taste. Perspiration is salty."

"Absence of mineral salts will cause death," says Benjamin Harrow of the Vitamin Research Laboratories.
Salts Necessary to Digestion

These learned people also say that the main digestive acid of the stomach is a mineral combination without which we could not live.

Also, that certain minerals are present to neutralize the acids of the body. And that iron is the great mineral which helps create and sustain the vital red corpuscles in the blood.

Regarding the uses of iron in the system, she read the following from an authority on cooking:

"Mineral elements in our food perform many valuable functions in the body. For instance, the chemical element iron combined with protein forms what is called hemoglobin; this is the principal substance contained in the red blood cells and enables the cells to load themselves with the oxygen which is supplied in the lungs.

"If the blood stream does not contain sufficient calcium it will not congeal or coagulate, and we might bleed to death from the slightest wound. Mineral matter is most abundant in fruits and vegetables."

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A Blow to the Kettle

But here was the hardest blow I got. My mistress read this from her Encyclopedia of Cooking:

"Non-starchy vegetables, as spinach, dandelion, turnips, squash, etc., when cooked in the way recommended in 99 out of every 100 cook books, are almost completely robbed of their juices. Vegetable juices as a rule are drained into the kitchen sink, with the result that the impoverished pulp with but a weak flavor of the real food, is left for the family to eat. All vegetables should be cooked in their own juices. In this manner the released mineral salts are confined and conserved as food."

I knew that when my mistress read all these things that there was no hope for me. There wasn’t the slightest doubt but what I had been a party to robbing the family of the best there is in food, that I was too slow and not only spoiled much good food, but wasted a good deal of my mistress’ time.

I Gave Up Hope

The end came quickly enough. I heard by mistress say that there was a cooker sold in the stores that was just what she wanted. It would cook everything—meat, vegetables and dessert—a whole meal at one time and over one burner. She said that it cooked without water; that meats and vegetables were cooked in their own juices and
that not a speck of the flavor or the valuable minerals could get away; that it cooked with full 15 pounds steam pressure and that pressure sort of broke down the tough starch cells and made all the food easily digestible; that the vitamins were not destroyed and all this was actually done in one-third the time that it took to cook with an old-fashioned kettle like me. What is more, all of this was done with the fire as low as possible so that the saving of fuel and food would pay for the cooker in a short time.

It's Great To Be Popular

She also learned that hundreds of thousands of these new cookers were in daily use by women like her all over the country, and that for canning and preserving there was nothing like them. The next thing I knew there was a bright new National Pressure Cooker right on the stove where I had been and I'll never forget the big happy smile on my mistress' face the night she cooked her first meal with it.

Now, I am no grouch. I served the
family the best I knew for years. My mistress has no hard feelings for me at all; in fact, she is still glad of my services for some things.

If I Could Be Born Again

All I can say is that if I could be born again I would want to be made out of solid cast aluminum, to have some clamps on my cover and a nice little steam gauge on top. Then I could go along for a lifetime, giving wonderful service and bringing health and happiness to all the family.

Now I want to show what my successor looks like and what he will do that I couldn't do.
The Pressure Cooker

A National Steam Pressure Cooker and Canner—the Most Modern Cooking Device known and in daily use in over 200,000 homes.
Pressure cooking is a method of cooking food in a closed steam-tight vessel, under steam pressure. The utensil with which this cooking is done is called a Pressure Cooker. By this method, the cooking is done by steam alone. No water is needed. The foods are cooked in their juices and as no steam or vapor is allowed to escape, there is no loss in weight. The normal operating pressure of 15 pounds increases the temperature considerably over that of boiling water. This, with the action of steam under pressure thoroughly cooks every particle of food in approximately one-third of the time required through ordinary methods. Pressure cooking is the only method by which all of the food values can be retained. The National Pressure Cooker with its many exclusive features is foremost in cooking utensils of this type.
What A National Pressure Cooker Will Do

The advantages of a National Pressure Cooker over a cooker of any other type are many—some of them so outstanding as not to be readily believed and only proved by actual use.

Perhaps the most sensational advantage is that the cooker will *cook everything in less than one-third the time that it takes to cook through any other method*. The reason for this is the higher temperature obtained in pressure cooking, and the fact that the steam under pressure permeates through every bit of food, center as well as outside portions, and cooks all thoroughly at one time.

The following table gives some idea as to the saving in time:

<table>
<thead>
<tr>
<th></th>
<th><strong>Open Vessel Cookery</strong></th>
<th><strong>Steam Pressure Cookery</strong></th>
</tr>
</thead>
<tbody>
<tr>
<td>Pork and Beans</td>
<td>3 hrs.</td>
<td>40 min.</td>
</tr>
<tr>
<td>Ham</td>
<td>4 hrs.</td>
<td>50 min.</td>
</tr>
<tr>
<td>Pot Roast</td>
<td>2 hrs.</td>
<td>50 min.</td>
</tr>
<tr>
<td>Meat Soups</td>
<td>2 hrs.</td>
<td>30 min.</td>
</tr>
<tr>
<td>Chicken</td>
<td>90 min.</td>
<td>30 min.</td>
</tr>
<tr>
<td>Cabbage</td>
<td>40 min.</td>
<td>10 min.</td>
</tr>
<tr>
<td>Potatoes</td>
<td>30 min.</td>
<td>10 min.</td>
</tr>
<tr>
<td>String Beans</td>
<td>50 min.</td>
<td>15 min.</td>
</tr>
<tr>
<td>Steamed Puddings</td>
<td>30 min.</td>
<td>10 min.</td>
</tr>
<tr>
<td>Oatmeal</td>
<td>90 min.</td>
<td>30 min.</td>
</tr>
</tbody>
</table>

These are only a few examples.

Roughly, the cooking time called for in any recipe for ordinary cooking can be cut down one-third when using a pressure cooker,
Cooks Without Water

No water is required when cooking with a National Pressure Cooker. Each food is cooked in the steam arising from its own juices. The food requires no attention—cannot stick, scorch or burn and the flavors of several foods cooked at one time do not blend with each other. It is the only method which saves all of the valuable mineral salts that are lost through other cooking methods. Besides this, the steam under pressure breaks down the tiny starch cells in the food, making them easily digestible and liberating nutritious elements that would otherwise be lost. In addition to this and owing to its speed in cooking, it does not destroy the vitamins as slow cooking does.

Only Safe Method For Canning

Canning under steam pressure by means of the National Pressure Cooker is endorsed by every well-informed expert. The United States Department of Agriculture says that it is the only safe method of cold pack canning. The reason for this is that the high temperature and steam under pressure effectually kills disease breeding germs such as the deadly microbe that causes ptomaine poisoning. It is the most satisfactory method of sterilizing both the food and the jars thoroughly so that spoilage is practically impossible.

Complete directions for canning with time schedules and recipes accompany each National Pressure Cooker.
The Economy is Great

With a National Pressure Cooker, a whole meal is cooked at one time, over one burner and that turned low. The cooking which usually requires three or four burners operating at full blast, is accomplished by a very small flame with a pressure cooker. The saving of fuel is a big item in using a pressure cooker.

A bigger economy can be had through the use of the cheaper cuts of meat which are made tender, juicy and appetizing in a pressure cooker. The savings in the cost of meat alone will pay for your cooker in a short time.

Lasts a Lifetime

The National Pressure Cooker is made of pure cast aluminum, accurately machined and beautifully polished. It will last a lifetime of everyday use. The lid which clamps down tightly is fitted with a steam gauge whereon both the temperature and the pressure are recorded, a relief valve which guards against excessive steam pressure and a pet-cock which relieves the steam pressure when desired. The cooker can be used on any stove—oil, wood, coal, electric or gas.
Every National Pressure Cooker comes with a complete outfit of accessories which equip it for a cooking of an entire meal of various kinds of foods at one time. These accessories are all made of the highest grade aluminum and consist of a set of aluminum pans, rack with adjustable legs to raise pans over other foods, lifters for raising hot pans from the cooker, cross pieces, etc. A complete instruction and recipe book accompanies each cooker.
Not to be Confused with Other Cookers

NOTE—Do not confuse a NATIONAL Pressure Cooker with other utensils which are advertised to cook without water. A Pressure Cooker is made of heavy cast aluminum. It must have a steam tight cover, which is clamped on by locking bolts. It must have a steam gauge on the lid and a relief valve. It must cook and can at 15-pound pressure. If a Cooker is offered to you that does not have these things, it is not a Pressure Cooker and will not do what a NATIONAL Pressure Cooker will do.

Prudence Penny Advocates It

Prudence Penny, internationally famous Food and Home Economics Expert and Editor of the Chicago Herald and Examiner's Home Economics page, cooking a meal in a National Pressure Cooker at one of her daily cooking classes. About 2000 women daily attend these classes. She repeatedly advocates the use of Pressure cooker in her columns in the Chicago Herald and Examiner.
6 Points to Remember

About The National Pressure Cooker

1—Cooks in one-third the time because it cooks under a higher temperature and fifteen pounds steam pressure.

2—Saves all the mineral salts which are lost by every other known cooking method. These mineral salts are vitally necessary to health.

3—Breaks down the starch cells, making all food more easily digestible and releasing hidden nourishment.

4—Makes canning safe. The U. S. Department of Agriculture says that it is the only safe method.

5—Will last a lifetime. It is made of heavy cast-aluminum, highly polished.

6—It is endorsed by the Good Housekeeping Institute, the New York Tribune Institute, the Modern Priscilla Proving Plant and other nationally known authorities.

The National Pressure Cooker is made in five different sizes and capacities, as illustrated on the following pages.
This is the 6-quart size National Pressure Cooker, very desirable for a smaller family. It has an inside diameter of 9 inches and inside height of 6 inches. Shipping weight is 11 pounds. Its liquid capacity is 6 quarts and it will hold 5 pint jars when used in canning. The accessories for this size include one aluminum inset pan with adjustable aluminum rack and pins, and lifters.
This very convenient size is also adapted to the small family. Its liquid capacity is 10 quarts, and in canning it will hold 5 pint jars or 3 quart jars. Its inside diameter is 9 inches, height 8 1/4 inches. Shipping weight 13 pounds. Complete with accessories including the perforated and two ordinary inset pans, cross-pieces, adjustable rack and pins and lifters.
This is probably the most popular size of the National Pressure Cooker both for the purpose of cooking and for canning, as its liquid capacity is 12 quarts—very sizeable for the family of ordinary size. For canning it will hold 7 pint or 4 quart jars. Interior diameter 10 inches, height 9 inches, shipping weight 17 pounds. Accessories include the three aluminum inset pans with cross-pieces, adjustable rack with pins, and lifters.
Here is the proper size for the large family, as it holds 18 quarts liquid measurement. For canning it holds 8 pint or 5 quart jars. Interior diameter 11½ inches, height 10½ inches. Shipping weight 23 pounds. Complete with all the usual accessories including the three aluminum pans with cross-pieces, lifters, and adjustable rack with pins.
A size made especially for hotels and restaurants, capacity 25 quarts. Interior diameter 12½ inches, height 11½ inches, shipping weight 28 pounds. Complete with all the usual accessories including the three aluminum inset pans, lifters, bails and the adjustable rack with pins.
Sample Menus

The following menus are only a few examples, picked at random, of the hundreds of appetizing recipes to be found in the cook book that accompanies each National Pressure Cooker. They illustrate the unusual advantages of the Pressure Cooker—the simultaneous cooking of an entire meal over one small burner and in less than one-third the time necessary to cook the same meal by ordinary methods using three or four burners. Many familiar dishes, hard to prepare under other conditions, are made remarkably easy and simple when using a National Cooker.

Roast Beef cooked to delicious tenderness in 50 minutes

MENU NO. 5
Pork Tenderloin—Carrots—Potatoes—Custard
Cooking Time—15 Minutes

After wiping meat, roll in flour and sear on bottom of Cooker on one side.
First—Place 1 pound of tenderloin on bottom of Cooker, season with salt and pepper and teaspoon of Worcestershire sauce. Add tablespoon of dripping or cooking oil. Put in pared potatoes which have been cut in half. Put rack in over meat and potatoes.
Second—Prepare custard in usual way and place dish on top or rack.
Third—Scrape carrots, cut in slices, place in Inset Dish. Place no water in the Cooker. Cook 15 minutes under 15 pounds pressure.
Baked Beans are cooked in 30 minutes

Christmas Pudding
Cooking Time—1 Hour 10 Minutes

\[
\begin{align*}
\frac{1}{2} \text{ cup brown sugar} & \quad \frac{1}{4} \text{ teaspoon cinnamon} \\
1 \text{ lb. currants} & \quad \frac{1}{2} \text{ lb. suet} \\
\frac{1}{4} \text{ lb. citron, lemon and orange peel mixed} & \quad \frac{1}{4} \text{ lb. butter} \\
1 \text{ lb. raisins} & \quad 1 \text{ cup milk} \\
\frac{1}{2} \text{ teaspoon each of mace, cloves and nutmeg} & \quad 6 \text{ eggs} \\
& \quad 5 \text{ cups flour}
\end{align*}
\]

Put butter and sugar together, stir in beaten yolks of eggs and milk, add flour, beaten whites of eggs, spices, fruit cut fine, dredged with flour. Place in molds or cans and these in turn are placed within the Cooker, after 1 1/2 quarts of hot water has been poured in below the rack. Steam without pressure, at least an hour in cans or molds. When this is completed the petcock may be closed and the cooking continued for 10 minutes at 15 pounds pressure. Release the steam slowly and remove the cans or molds from the Cooker.

Ham with Sugar and Cloves
Cooking Time—50 Minutes

Place ham weighing 6 to 8 pounds in Cooker with three cups of water and cook 20 minutes at 15 pounds pressure. Release pressure, open Cooker, take out ham, which is par-boiled, throw away water, rinse Cooker.
A Whole Baked Ham in 50 minutes

Remove outside skin of ham, if any, spread over with mustard, sugar and stick in cloves, 1 inch apart.

Place two cups of water in Cooker with rack on bottom. Put prepared ham in Inset Dish and place in Cooker. Cook for 30 minutes at 15 pounds pressure. Vegetables may be added to the last 10 minutes of cooking.

MENU NO. 10

Calf’s Liver with Salt Pork—Rutabagas—Stewed Prunes with Oranges
Cooking Time—20 Minutes

First Dish—Take \( \frac{3}{8} \) pound salt pork and 1 medium sized onion and put them through a meat grinder. Have 1 pound of calf’s liver cut in slices thicker than for frying; arrange liver in Inset Dish with mixed pork and onions, spread on slices; add pepper and minced parsley and some poultry seasoning, if desired.

Second Dish—After thoroughly washing and soaking prunes for several hours before cooking, place them in an Inset Dish, adding sugar and orange juice (one cup to each pound of prunes). Some fresh pulp of orange may be added after cooking.

Third Dish—Cut rutabagas in medium sized pieces. Add salt as desired. Place warm water in Cooker up to rack. Place the Inset Dishes within Cooker. Cook 20 minutes at 10 pounds pressure.
An Old Hen cooked tender in 30 minutes

MENU NO. 8
Chop Suey—Rice—Dried Peaches
Cooking Time—15 Minutes

Chop Suey—One pound pork (pieces from shoulder), 1 pound veal, 1 large onion, 3 tablespoons butter or substitute, 2 cups chopped celery, salt and pepper, 2 cups boiling water. Cut meat in small pieces; sear in butter or substitute in bottom of Cooker; add finely sliced onions, salt and pepper, and cook until onions are a light brown. Add boiling water and celery.

Second Dish—Place dried peaches in Inset Dish, cover with cold water, adding sugar to taste and slice of lemon rind if desired.

Third Dish—After soaking a cupful of rice for 30 minutes in a quart of water, pour off water, add 2 teaspoonfuls of salt. Place in Inset Dish with 3 cups water.

Place the Inset Dishes within Cooker. Cook 15 minutes at 15 pounds pressure.

Apple Tapioca
Cooking Time—15 Minutes

6 tablespoons Pearl tapioca  5 sour apples
1 ¼ cups cold water       ¾ cup sugar
1 cup boiling water       Pinch of salt

Soak the tapioca in cold water an hour or more, drain and add boiling water and salt. Core and pare the apples, put in buttered Inset Dish. Spread the sugar, then the tapioca. Place warm water in Cooker up to rack. Cook 15 minutes at 15 pounds pressure. Serve with sugar and cream.
Italian Spaghetti
Cooking Time—15 Minutes

1/2 cup hot water
1/2 can tomatoes
1/2 tablespoon sugar
2 tablespoons butter
2 tablespoons flour
4 peppercorns
1/2 teaspoon salt
1 heaping tablespoon onion, chopped fine
Grated cheese, if desired
Bit of bay leaf, parsley, celery or celery salt.

Cook the tomatoes with the onion, peppercorns and other seasonings. Rub through a strainer. Brown the butter, add the flour, then the tomato juice. Pour over the hot spaghetti. Sprinkle the top with grated cheese, if desired.

To prepare the spaghetti, break in pieces 3/4 cup of spaghetti, or leave whole. If left whole, hold the sticks over hot water until they soften sufficiently to get in the dish without breaking. Cook for 5 minutes in boiling salted water. Drain. Cook the spaghetti for 15 minutes at 15 pounds pressure.

MENU NO. 47
Ham with Apples—Creamed Cabbage—Sweet Potatoes
Cooking Time—12 Minutes

First Dish—Ham with apples. Wipe and trim a slice of ham weighing about 1 1/2 pounds. Rub with brown sugar and stick 5 or 6 cloves in the ham. Brown on bottom of Cooker, then place in Inset Dish. Pare and core 2 apples and place on top of the ham.

Second Dish—Creamed Cabbage. Shred or chop 1/3 of a medium size cabbage. Put into an Inset Dish, adding 1/2 teaspoon salt and 1/2 cup of boiling water.

Third Dish—Sweet Potatoes. Pare and cut in thick slices 4 or 5 medium sized potatoes. Put into an Inset Dish. Sprinkle with salt and pepper and place dots of butter on the potatoes. Put 1 1/2 cups of warm water in Cooker. Place dish containing ham on rack in bottom of Cooker with the second and third dishes in order. Cook 12 minutes at 15 pounds pressure.
What Others Say

The National Pressure Cooker has the approval of the Good Housekeeping Institute, the Modern Priscilla Proving Plant, the New York Tribune Institute and many other famous authorities on cooking and Home Economics. No other cooking utensil could receive more unqualified endorsements. In addition, many of the most prominent authorities on Cooking and Home Canning have written and published valuable articles on Pressure Cooking.

We refer you to Good Housekeeping Institute, under the able direction of Katherine A. Fisher, probably the most widely known authority on home management, for the following articles:

"Time Saving Methods with Pressure Cooker," by Harriette Jones.
"Full Value from Vegetables," by Vivian Z. Teeter.
"Cook by Steam Pressure," by Dorothy Marsh.

We also refer you to Special Bulletin No. 76, Agricultural Extension Division of the University of Minnesota, feature article by Genevieve Burgan Meybohm, U. S. Dept. of Agriculture, Bulletins No. 839, No. S. R. S. Doc 80, A92, No. 1211.

"A Pressure Cooker All the Year 'round," The Delineator, edited by Martha Van Rensselaer, Director of New York State College of Home Economics at Cornell University, part of which reads: "The initial expense of purchasing new equipment may seem high to many persons, but to use it is a saving of the housekeeper's labor, time and money. The use of a Pressure Cooker helps in conserving on natural fuel resources. If you have a Pressure Cooker, make it work all the time. Do not let it stop after it has done its duty in the canning season. When you must prepare a hasty meal, the Cooker speeds up the process. For tough meats, baked beans, delicious hot breads or puddings and many other dishes, you can get best results in the Pressure Cooker, with less time and heat. We have recipes for all these and would gladly send them."

Dr. Evans, Chicago Tribune, in an article called Vitamin C Averts Scurvy, among other things, says in referring to Pressure Cookers: "Foods that are quickly cooked at high temperature contain more of it than foods cooked slowly."
Demonstrations

National Pressure Cookers are sold in leading Hardware and Department Stores throughout the country. If your regular dealer does not have National Pressure Cookers in stock he will get one for you in a very few days.

In addition to the regular dealers, displays are maintained and demonstrations are given at the following Department Stores:

- The Three Schuster Stores, Milwaukee, Wis.
- The Fair Store, Chicago, Ill.
- The Three Wieboldt Stores, Chicago, Ill.
- Wm. H. Block Co., Indianapolis, Ind.
- Famous & Barr, St. Louis, Mo.
- Crowley, Milner & Co., Detroit, Mich.
- The May Company, Cleveland, Ohio.
- The M. O’Neil Co., Akron, Ohio.
- Gimbel Brothers, Philadelphia, Pa.
- S. Kann Sons Co., Washington, D.C.
- The Outlet Co., Providence, R.I.
- L. S. Donaldson Co., Minneapolis, Minn.
- The Lasalle & Koch Co., Toledo, Ohio.
- The John Shillito Co., Cincinnati, Ohio.
- The F. & R. Lazarus & Co., Columbus, Ohio.
- Steiger, Cox Co., Fall River, Mass.
- Burrows & Sanborn Co., Lynn, Mass.
- The Crescent Department Store, Spokane, Wash.
- Rhodes Department Store, Seattle, Wash.
- Olds, Wortman & King, Portland, Ore.
- Meier & Frank, Portland, Ore.
- The Emporium, San Francisco, Calif.
- The Emporium Public Market, San Francisco, Calif.
- Yost-Dohrmann Co., Stockton, Calif.
- Gottschalk’s Department Store, Fresno, Calif.
- Trinkler-Dohrmann Co., San Jose, Calif.
- Walker’s Fifth Street Store, Los Angeles, Calif.
- Famous Department Store, Los Angeles, Calif.
- Famous Department Store, Long Beach, Calif.
- Parmelee-Dohrmann Co., Long Beach, Calif.
- Broadway Department Store, Los Angeles, Calif.
- The May Company, Los Angeles, Calif.
- Parmelee-Dohrmann Co., Pasadena, Calif.
- Parmelee-Dohrmann Co., Los Angeles, Calif.
- Parmelee-Dohrmann Co., San Diego, Calif.
- John Breuner Co., Oakland, Calif.
- B. F. Schlesinger & Sons, Oakland, Calif.
- Rhodes Brothers, Tacoma, Wash.

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