

Hey Brothers.

Element Hey started in the milk business Dec. 1, 1906 at 210 East Third St. in Sterling in a small building that still stands there. He bought out a business with 5 wagons - driven by horses.

The farmers brought the milk and it was weighed on a scale on the sidewalk.

There was no electricity on the farms and if the windmill didnt pump water into the tanks the milk was not cooled very well, as received.

Later the farms got electricity and there was an improvement. Then came farm vats that had electree refrigeration to cool the milk 15 degrees cooler than well water on the farms. Then Hey Bros bought the coolers and paid farmers 10¢ per cwt. premium applied on the cost till the premium paid for the milk coolers.

After some more years there were big refrigerated milk-tanks on trucks and they hauled the milk from the farms, taking it out of farm tanks where it had been cooled to 38° as soon as milked. Then this milk had very few bacteria in it as the udders of the cows were washed in warm water before milking and bacteria do not multiply hardly any at 38° and when pasteurized and kept at 40° it will keep in household refrigerators now for a week. Hey Brothers bought the farm tanks and the farmers got them on easy payments

It was found that milking took less time if udders were first washed in warm water. The milk started to come better.

In 1925 the State enacted a law providing for a board to inspect the dairies and issue "Certificates of Approval." It seemed to Hey Bros. the idea was all right, but it turned out that instead of prescribing results they copied methods of big city dairies.

One thing they ordered was that the milk from the farms be filtered at 90° temperature. We had one vat only for pasturing at 145° and we filtered the milk at the temperature as it came from the farms, perhaps 50° to 60° then. We refused to warm to 90° to filter and operated without their Certificate of Approval for perhaps 10 years.

We took some skim milk at about 55° and threw dust in the milk and filtered it at that temperature, then warmed it to 90° and re-filtered and got a pure white pad. We took half of the milk and heated it to 90° and filtered it then cooled it back to 55° and re-filtered it but instead of a nice white filter pad we got extra dirt out at 55° . Why? because hot milk is thinner and flows thru faster with some of the dirt still in it, while cold milk is more viscous and the dirt is taken out better. They Board caved in when factories advertised cold filters for milk that took out more dirt. Had the Board tried to put us out of business we would have had a fight. Perhaps we should have exposed them in ^{the} papers sooner, but we did not fear them.

Strainer Pads

Dirty Milk Filtered at

55°

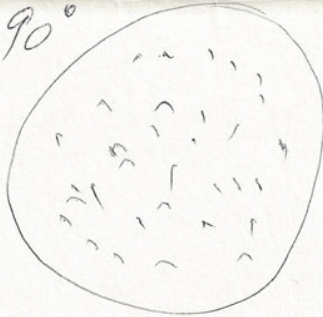


Same Milk
Warm to 90°

and
Refiltered
Clean Pad.



Dirty Milk Filtered
at 90°



Cooled back
to 55°
and
Refiltered



We started in the Ice Cream Business
December 1910 and built a building
at 212-214 E. Third which has now
been torn down.

The Ice Cream Freezer was cooled
by Ice & Salt Brine in the freezer jacket
at Zero temp. and packed in tubs in
Ice & Salt, and hauled to customers in
tubs and shipped in tubs.

Then we got a refrigerated room
and put the cans in 30° below zero. and
then got refrigerated trucks.

Hey Bros. were the first in Illinois to
install electric ice cream cabinets for customers
in 1924. There were hardly any house refrigerators
then known electrically cooled. Immediately when
Ice Cream cabinets came in with Service. Now the
household units grew fast.