



M. Allie Seymour

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Reed. Two children, Harold Reed and Warren Paul Whaley, blessed the union. Mrs. Whaley passed away in 1918 after a long illness. While they had lived at Pomona, Mr. and Mrs. Whaley were active members of the Trinity Methodist Church; and Mr. Whaley has retained his membership in that communion.

During the summer session of the San Diego State Normal School, Professor Whaley was both a teacher and a lecturer. At Stanford, during his residence, he belonged to the Acacia Fraternity, and upon graduation was accorded membership in the Phi Delta Kappa fraternity, which is the honorary educational fraternity of the United States. While in Iowa, Mr. Whaley became a member of Burning Bush Lodge, A. F. & A. M., at Correctionville, Iowa, Palmyra Chapter, R. A. M., and Gerard Commandery, Knights Templar, at Perry, in that state.

MISS M. ALICE SEYMOUR

England may boast of the birth of M. Alice Seymour, a lady who has attained more than local fame in one of the new industries of the Pacific Coast, and was educated in the schools of her native land, and came to America in 1906, locating for a while at Hunters Hot Springs, Park County, Mont. In 1916 she came to California to make a study of both the citrus and deciduous fruit industries; and coming to Pomona, she worked as fruit packer in the Pomona Fruit Growers Exchange Packing House, and also in the Pomona Valley Cannery.

After perfecting herself in both branches, she settled at Anaheim, in Orange County, and entered the employ of the Crawford Marmalade Factory. She perfected herself in all the branches of marmalade making, and was promoted to the head of the cooking department. In the spring of 1919, a change took place in the superintendency of the San Dimas factory, and she was then made manager. This would perhaps call for less comment were it not true that Miss Seymour has the unique distinction of being one of two women to become managers of packing or manufacturing plants devoted to the citrus fruit industry in Southern California.

The making of marmalade—a toothsome delicacy associated with memories of orange groves and losing none of its attraction because it was a preserve originally made from quinces instead of citrus fruit—on a large, commercial scale in Southern California was started by Thomas Crawford at Anaheim, who commenced operations in a small way and incorporated his undertaking, as the business grew, into the Exchange Orange Product Company. The factory in San Dimas, a branch of the Anaheim factory, was built in September, 1918, and has been wonderfully successful from the start. When run at full capacity, the San Dimas factory turns out from sixteen to

eighteen thousand pounds of marmalade a day, which is packed in glass jars and marketed through the California Fruit Growers Exchange. The Company also has a plant in Toronto, Canada, to which point it ships the raw materials, which are there made up into the finished product.

Miss Annie Crawford, sister of Thomas Crawford, brought the recipes for Sunkist Marmalade from Scotland, and this marmalade is made in California right where the best oranges grow. The pick-and-span kitchens, supervised by Miss Crawford and Miss Seymour, where Sunkist Marmalade is cooked, are owned and operated by the growers themselves, and Sunkist Marmalade is marketed by these same growers through their own cooperative organization—the California Fruit Growers Exchange. This is the association of growers which also markets the famous Sunkist oranges, lemons and grapefruit.

In the making of this famous California delicacy, the fresh, ripe fruit is taken from the groves of members, after which the yellow part of the peel is carefully removed. The fruit is then cooked down to get all the rich, pure juice. The thin, yellow peel is finely shredded so it will not form lumps, and all pulp and white part of the peel are discarded. Next, the juice and shredded peel are cooked together, and pure sugar and a little grapefruit or lemon juice are added. Nothing else goes into it—no pulp, glucose, no preservative of any kind whatever. Two pounds of fruit are cooked down to make one pound of marmalade, and so the full orange flavor is obtained. The cooking is done at the factory much the same as it is by most people at home when they make preserves. Small, individual gas stoves are used, and only a few pounds are cooked at a time; to be exact, less than four gallons. Nor is there any hurry. There are no "short-cut" methods. Each kettle is watched individually, and the contents are constantly stirred and tested until they are done just right. With the costlier small stove and slow cooking, the "home taste" is acquired.

All the cooks of the Sunkist factory are women, and they work under the supervision of a Scotchwoman, a connoisseur of marmalades and preserves, who brought the recipes to this country, and introduced the small-stove as the only rational method. She selected, she says, women cooks exclusively as her assistants because "no man, no matter how able, was ever a cook by instinct." Thus the Sunkist factory, now so well established and becoming more and more celebrated, has three policies—"home materials," "home stoves," and "home cooks"—looking to real "home taste."

In November, 1919, Miss Seymour severed her connection with the Exchange Orange Products Company at San Dimas to accept a position tendered by California Food Products Company of Anaheim, manufacturers of marmalades, jams and preserves, to which she is now giving the same careful attention and time. The above is a new plant just started by the Anaheim Sugar Company.