

ORA GILPATRICK'S LAST BLOCK INDUSTRY—Sheds along line of B. & A. for storing the manufactured product.

suites of rooms, one occupied by Boyle, the tailor, and the other by John R. Weed, Esq. The third story is wholly occupied by the Odd Fellows. Their fine hall is equal to any in the State for elegance and convenience. Mr. Gray's block compares favorably with the other fine business blocks erected in 1894.

best people. The proprietors are determined to make the roller skating rink a respectable and desirable place of amusement for Houlton's young people. The windows, which all open towards the central court, will be arranged so as to swing upward, thus making the rink cool and pleasant during the summer. Entertainments

the business blocks of Houlton. Mr. French will occupy the lower story himself. It will be finished in hard woods with hard wood floors. There will be on the second floor, three suites of offices and closets. Two of the suites are already occupied, one by R. W. Shaw, Esq., and the other by Dr. Harry L. Putnam. The third story will probably be finished off into offices. We present a view of this fine block elsewhere in this number.

A. G. RICH.

A. G. Rich was born in Irving, Mass., in Dec., 1851. When he was three years old, his parents removed to Orange, Mass., he remaining with them till he was nineteen, when he went to Boston and became connected with the produce business. From that time to the present he has been continuously in that business in one or another of its various branches. He came to Houlton in 1886 as a representative of Clark Bros. & Co., 112 Charles street, Boston, wholesale produce dealers. Mr. Rich had a potato house near the C. P. R. station till the B. & A. reached Houlton, when he moved his building to a point near the B. & A. station. The building is 30 feet by 70, and has a capacity for 2,500 barrels of potatoes. He ships out about 125 car loads during the season, which would be equivalent to nearly 100,000 bushels.

Mr. Rich goes as far south as Norfolk, Virginia, about the first of June, for the purpose of buying early potatoes for his firm, and follows up the coast as the potatoes become ready for market, returning to Aroostook county in August, in season to buy Aroostook potatoes. He remains here till the next June, buying and shipping potatoes to Boston. Mr. Rich is a member of both the Masons and the Odd Fellows. He has been Noble Grand in the subordinate lodge of Odd Fellows, and Chief Patriarch in the encampment. He is a live, wide awake, business man, and a good citizen.

"BROWNIE."

Any write-up of Houlton without a biographical sketch of Brownie, would be incomplete and unsatisfactory. Brownie is one of the most intelligent dogs that ever lived. He is partly New Foundland and partly St. Bernard, better known as the Chesapeake Bay breed. He is dark orange

done, and the fashioned blocks are then placed in the sheds to season. They are handled over twice in course of the year. Mr. Gilpatrick has blocks one, two and three years old, and carries about two million blocks in stock all the time. He gives employment to about 125 men. The work goes on the year round, and permanent employment is furnished by this great industry. A car will contain about 6,000 blocks,



ORA GILPATRICK.

and it requires 250 cars a year to move last blocks produced by this one manufacturer. The market is mainly Massachusetts and New York. Mr. Gilpatrick manufactures more blocks than any other manufacturer in New England. He has great business capacity and is a stirring, energetic and honorable business man.

in large quantities. Last spring Mr. Watson built a storehouse near the B. & A. R. R. station 60 by 160 feet. This is used for the storing of flour, salt, starch and all other heavy goods received in car loads and those goods which are to be shipped via the B. & A. R. R. The carriage factory is situated on

storehouse 40 by 140 feet, two stories in height. The upper story is used for storing carriages, wagons & pungs of his own manufacture. The lower story is devoted one-half to storing heavy agricultural implements such as threshing machines, wood sawing machines, mowing machines, horse rakes, etc. The other half is devoted to oils, varnishes and those heavy goods which he handles



ORA GILPATRICK'S LAST BLOCK WORKS ALONG LINE OF B. & A.

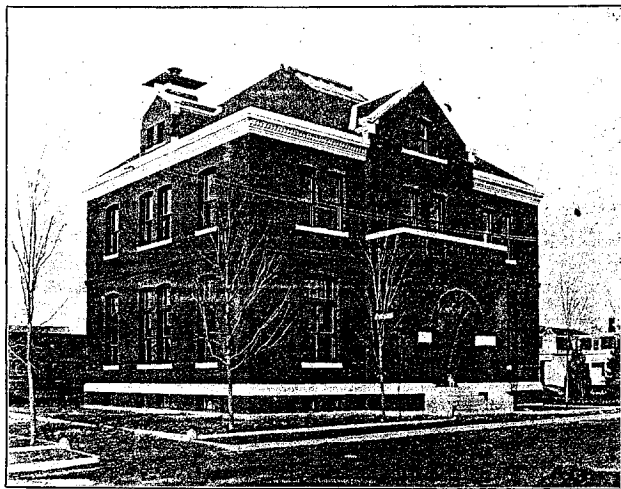
a steel bridge, to be completed by Sept. 1, of the present year. Four citizens of Houlton, namely, James Archibald, Geo. Q. Nickerson, R. W. Shaw and Geo. A. Hall purchased 35 acres of land at the Highlands and proceeded to build streets and make improvements of all kinds. Many lots have been sold, and already seven houses have been built on the property. The owners sell the lots at very low prices and on the most favorable terms. Information in regard to this property, with location and price of lots and terms of purchase, can be obtained from either of the proprietors at Houlton, Maine.

RANSFORD W. SHAW.

Ransford W. Shaw was born at Centerville, N. B., June 3, 1856. His parents removed to Mars Hill, Aroostook county, in 1857. His early education was obtained in the public schools of Mars Hill and at Houlton Academy. Later he fitted for college at the Maine Central Institute, at Pittsfield, Me. From 1881 to 1884 he was in Colorado, engaged in railroad work. Returning east he studied law and was admitted to the Aroostook Bar in September, 1886, and commenced practicing law in Houlton. He was Register of Probate for Aroostook county for four years. He has held various town offices, and was Supervisor of Schools for several years. In 1892 he was elected Senator from Aroostook county, and was re-elected to the same

engine of most improved style, also a large fire pump, and 2,000 feet of best quality hose. The dry houses have each about 5,000 feet of 11-4 inch pipe in the kiln or lower part of each house. The kilns are constructed according to ideas originating with Mr. Watson, and better results are obtained than from any other kilns known. The cellar of the main building is used for storing potatoes, and will hold about 15,000 bushels. On the main floor is a bin or hopper which will hold 5,000 bushels of potatoes. The equipment of the main building consists of a washer, a grater, water pumps, starch pumps, tanks, vats and machinery. Everything in and about

thoroughly mixed, and then pumped up into settling vats again. Here it is allowed to remain 24 hours to settle. The water is then drawn off, the good starch having settled to the bottom. On top there is an impure starch which is called grains. This impure starch is put into a vat called the grain vat. Fresh water is applied and the whole thoroughly mixed and allowed to settle. The portion that does not settle is run off into a vat called the grain vat, this vat is provided with a stirrer and has vents, one above the other. The pure starch will settle towards the bottom, and is found and drawn off by means of the vents. All the starch is then allowed to re-



NEW GOV'T BUILDING—Custom House and Post Office, Water St.

HOULTON SKATING RINK.

The Houlton Skating Rink, Parks & McCready Proprietors, was first opened Jan. 1, 1895. It is circular in form, the roller skating floor being one-twelfth of a mile in length, so that twelve times around the circles makes one mile. The large open court in the centre is about 100 feet in diameter. This was floved with water, which was allowed to freeze, and thus a grand artificial pond was formed. The roller skating, however, seemed to have the preference, and this department of the rink has been well patronized. The best of order has

will be announced through the press, and by hand bills.

THE FRENCH BLOCK.

Oscar F. French was born in Houlton and has been in the druggist business in that town about thirty-two years. Four times his store has been destroyed by fire, and twice he has been burned out on the spot where his brick block now stands. This block was erected last year and will be classed among the finest business blocks in the State. It has one of the finest locations in Houlton, being at the corner of Market Square

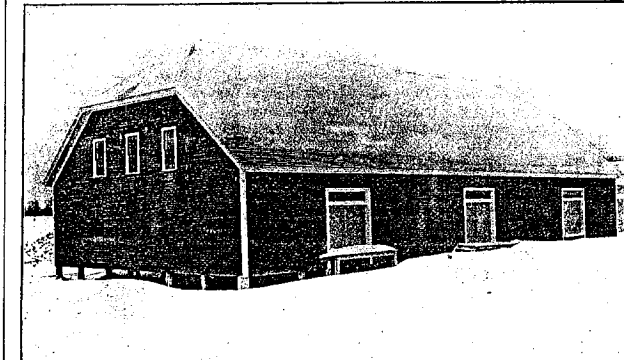


Nelson & Clark's Potato House, H. Edblad, Agent. See 7th page.

LARGE HARDWARE STORE, STARCH FACTORIES, CARRIAGE MANUFACTORY, &c., OF JOHN WATSON.

There are but few men in the State that carry on so extensive a business as John Watson, of Houlton. He not only has one of the largest hardware stores in New England, but he carries on many other branches of business either one of which would be regarded as sufficient to engross the whole

North St., where for fifteen years, Mr. Watson has manufactured the very superior team and farm wagons which are so favorably known in Aroostook county, building from 75 to 200 of them annually. He also manufactures from 75 to 100 Dexter pungs yearly, and puts up much light work. This plant is run by water power, and is fitted with modern first class machinery, and it gives employment to about ten hands. Mr. Watson is the pro-



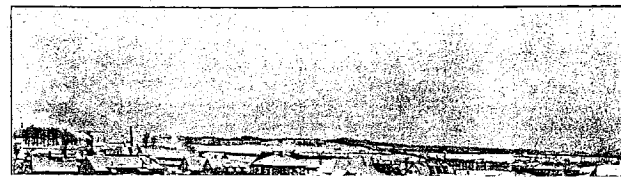
Bowker Fertilizer Co's Storehouse, H. Edblad, Agent. See 7th page.

the whole plant is of the latest and best pattern attainable. Over four acres of land are occupied by this grand starch factory.

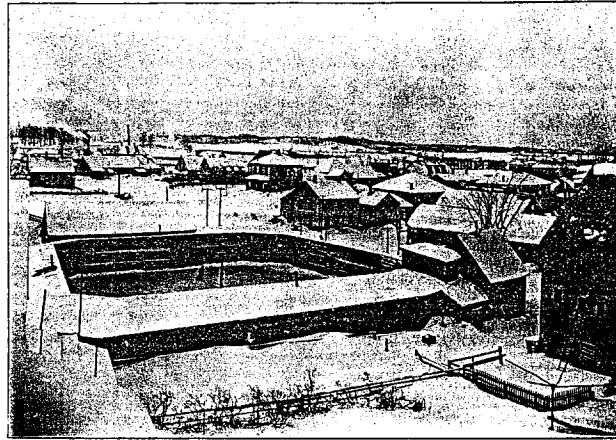
STARCH MAKING.

We give a description of the process of making starch from potatoes as it is done at the Monticello factory, although the process is essentially about the same in all factories. The potatoes are received from the team and dumped into the hopper, passing on from that to a revolving tub 28 inches in diameter at one end and 33 inches at the other, and making about 75 revolutions a minute. A stream of water under pressure is applied to this tub, which removes the rough dirt from the potatoes as they pass on to the washer which is supplied with

main till the following day so that the water still mixed with it, may separate and rise to the surface. The water being drawn off, the starch is shovelled out, thoroughly pulverized, and then distributed on the racks in the dry house. After a batch of starch is put in the racks, the kilns are closed, the ventilators are opened, the steam is turned on and the process of drying the batch goes on rapidly. For the first 12 hours the temperature is kept at about 160 degrees of heat; the balance of the time, the heat is increased to 190 or 200 degrees. The process of drying requires about 24 hours. The tables beneath the racks, on which the starch falls, are made of indurated fibre board, and are not affected by heat or moisture.



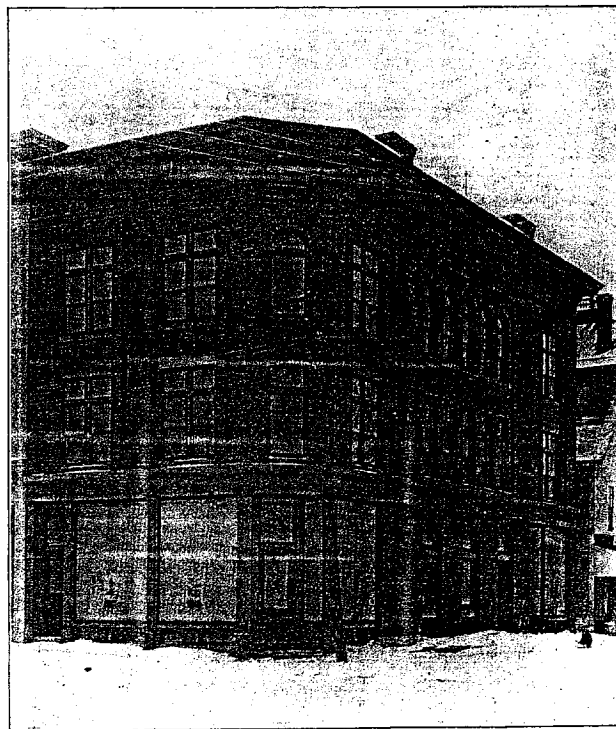
opened Jan. 1, 1895. It is circular in form, the roller skating floor being one-twelfth of a mile in length, so that twelve times around the circles makes one mile. The large open court in the centre is about 100 feet in diameter. This was flowed with water, which was allowed to freeze, and thus a grand artificial pond was formed. The roller skating, however, seemed to have the preference, and this department of the rink has been well patronized. The best of order has



HOULTON SKATING RINK.

prevailed, no smoking is allowed, and no one under the influence of liquor is admitted. There is a kitchen and a dining room, and oysters and ice cream and cake are served occasionally. Mr. Parks has had a wide experience in managing skating rinks, having built and managed the first rink in the State, at Waterville, about 12 years ago. It is proposed, during the summer months, to have a series of entertainments at the rink, and plans are already being made for the coming Fourth of July. The Friday afternoon and evening entertainments are patronized largely by Houlton's

and Court street. The block is built of brick, the side of the building next to Market Square, and the end fronting on Main street being of Pompeian brick, giving these sides a very beautiful appearance. The block is 65 1-2 feet long by 30 wide, three stories high with a basement. It has freestone trimmings, and the large windows in front are of plate glass. It is substantially built, well proportioned and symmetrical, and seems adapted in style of architecture, in the materials used, and in the plan and execution of the work, to the prominent position it occupies among



FRENCH'S BLOCK, Cor. Main and Court Sts.

THE FRENCH BLOCK.
Oscar F. French was born in Houlton and has been in the druggist business in that town about thirty-two years. Four times his store has been destroyed by fire, and twice he has been burned out on the spot where his brick block now stands. This block was erected last year and will be classed among the finest business blocks in the State. It has one of the finest locations in Houlton, being at the corner of Market Square

as the potatoes become ready for market, returning to Aroostook county in August, in season to buy Aroostook potatoes. He remains here till the next June, buying and shipping potatoes to Boston. Mr. Rich is a member of both the Masons and the Odd Fellows. He has been Noble Grand in the subordinate lodge of Odd Fellows, and Chief Patriarch in the encampment. He is a live, wide awake, business man, and a good citizen.

"BROWNIE."

Any write-up of Houlton without a biographical sketch of Brownie, would be incomplete and unsatisfactory. Brownie is one of the most intelligent dogs that ever lived. He is partly New Foundland and partly St. Bernard, better known as the Chesapeake Bay breed. He is dark orange in color and weighs 114 pounds. He is a peaceable dog, never fighting, or interfering with other dogs. He is uncommonly kind and affectionate, and never chases cats or birds, in fact, he once took a tame dove under his protection and would care for it as gently as a human being. He knows the names of 26 different articles and will bring any of them that his master orders. He will go to the grocer's or to the meat market with a basket and a note telling what is wanted, and will return with a basket of eggs or a piece of beefsteak, doing the errand more carefully than many children would do it. This fine dog belongs to Dr. F. F. Innis, and if his master is in any part of the village and wants his glasses, umbrella, or any of the articles that the dog knows by name, all he has to do is to send Brownie for them and in a few minutes he will appear, bringing the desired article in his mouth. If Mrs. Innis wants the Dr. to come to the house, she writes a note and gives it to Brownie, and he will find his master. If the Dr. leaves his umbrella anywhere, Brownie is sure to find it and bring it home.

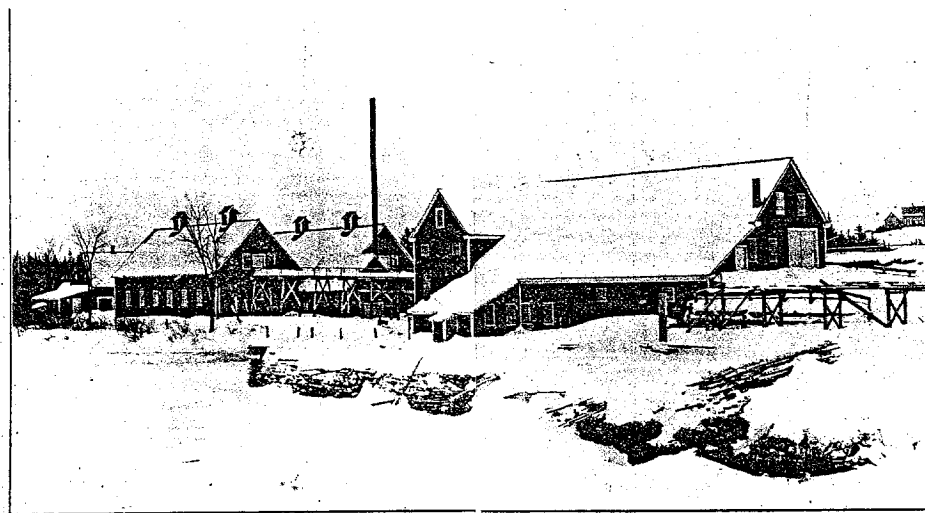
He is a wonderful dog, and for his kind disposition, his correct behavior, his sagacity and so many qualities that would be considered estimable in a human being, he deserves a place in our Souvenir. We present a cut of "Brownie" on page 5.

ORA GILPATRICK.

Ora Gilpatrick is a native of Danforth, Me., and was brought up in that town. He moved to Fredericton in early life and remained there five years. About nine years ago he commenced making last blocks in Danforth. On the completion of the B. & A. R. R. Mr. Gilpatrick began to establish last block sheds and camps along the line of that road from Mars Hill to Island Falls. The main works are at Dyer Brook where there are three sidings, and three thousand feet of sheds for storing the blocks.

Mr. Gilpatrick will manufacture the present year 1,500,000 blocks. There are besides, no less than six parties getting out blocks by the thousand feet for Mr. Gilpatrick, thus adding large numbers to the above figures.

There are in all a full mile of sheds along the B. & A. R. R. for storing blocks. The timber used is wholly rock maple, and Mr. Gilpatrick says that the maple timber found in Aroostook county is the best in the world. The timber is cut in the fall and early winter while the sap is out. Portable steam engines are taken to the place selected for operations and the felled timber is sawn into the proper lengths. The work of splitting these lengths and fashioning the blocks is then

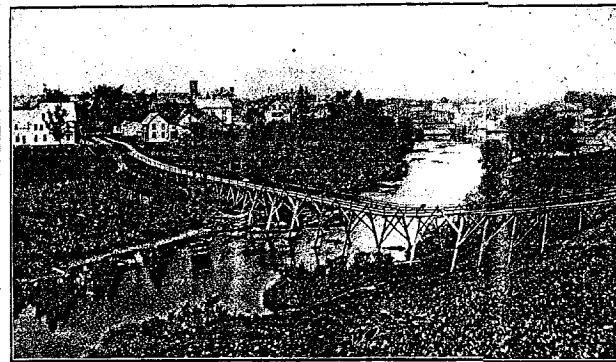


JOHN WATSON'S STARCH FACTORY, Monticello—The Largest in the U. S.

energy of an ordinary man. His main store is in the brick block on Main street. It is 32 feet wide by 130 feet in length, two stories high, and a basement. In the basement the heavy goods such as oils, cordage, sheathing paper, dry paints, lamp goods, window glass, peavies, varnish, white lead, etc., are kept.

On the first floor are shelf hardware, house trimmings, carriage hardware, carriage and interior house paints, fine varnishes and painters' supplies, bar iron and steel, carriage axles and springs, solid silver, and silver plated ware, rich cut glass, fine cutlery, fishing tackle, guns, rifles and sporting goods generally, grass seeds, garden and field seeds of all kinds, all kinds of table, hanging and bracket lamps, carpenters' tools, hose, belting, packing and mill supplies generally. The second floor is devoted principally to haying tools, hand farming tools, carriage stock, brooms, brushes and wooden ware, etc.

There are six large store houses connected with this immense store, as follows: two in rear of main store, on Water street opposite the government building, each 35 by 75 feet, one devoted to agricultural implements and farming tools of all kinds, plow castings, and castings for all kinds of farm implements and tools. The other house is devoted to groceries and provisions of all kinds which are sold to the trade. There are two large storehouses in the rear of H. T. Frisbie's brick block on Market Square, each about 40 feet by 50, one devoted to lime, cement, pumps, pipe and pipe fittings. The other is devoted to doors, windows and building materials. On School street there is a large



VIEW FROM "HIGHLANDS,"—Looking South.

prietor of Dirigo starch factory; Houlton, with capacity of 700,000 bushels of potatoes; Smyrna starch factory, Smyrna, capacity, 75,000 bushels; New Limerick starch factory, capacity, 40,000 bushels; Monticello starch factory, with capacity of 200,000 bushels. The Monticello factory we describe fully in another place.

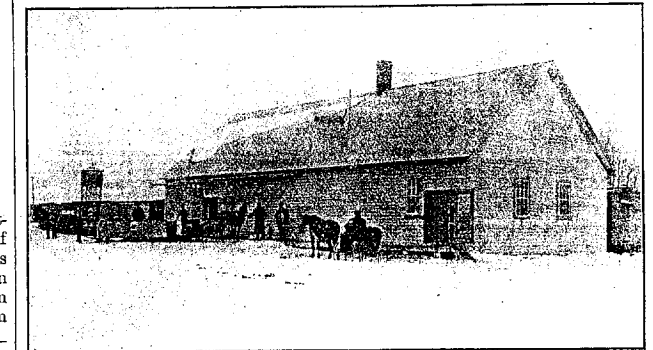
The number of men employed in these various starch factories during the starch season is about 75. The offices are in the store on Main St., located on the first floor, and consist of a private office, main office for book keeper and his assistants, and an office for the cashier and stenographer. It takes five people to do the work required in the offices. Ten salesmen are employed in this building. Mr. Heman Whitehead is the General Manager of the concern, and Mr. E. A. Moody is the Book Keeper.

THE HIGHLANDS, HOULTON.

The term Highlands is given to a tract of land lying on the north side of the Meduxnekeag river at Houlton, extending from the Presque Isle road, along the bank of the stream eastward. The situation of this tract of land is beautiful. It is elevated considerably above the rest of the village, thus ensuring perfect natural drainage, and consequent healthfulness. The town at the annual meeting in March, appropriated \$6,000 towards building a steel bridge from the foot of Mechanic street, across the Meduxnekeag to the Highlands, provided other parties would raise \$3,000 towards the same object. The \$3,000 has been pledged and the Selectmen have signed a contract with the Berlin Bridge Co., for the construction of

STARCH MAKING.
We give a description of the process of making starch from potatoes as it is done at the Monticello factory, although the process is essentially about the same in all factories. The potatoes are received from the team and dumped into the hopper, passing on from that to a revolving tub 28 inches in diameter at one end and 33 inches at the other, and making about 75 revolutions a minute. A stream of water under pressure is applied to this tub, which removes the rough dirt from the potatoes as they pass on to the washer which is supplied with

the starch out, the starch is distributed out, thoroughly pulverized, and then distributed on the racks in the dry house. After a batch of starch is put in the racks, the kilns are closed, the ventilators are opened, the steam is turned on and the process of drying the batch goes on rapidly. For the first 12 hours the temperature is kept at about 160 degrees of heat; the balance of the time, the heat is increased to 190 or 200 degrees. The process of drying requires about 24 hours. The tables beneath the racks, on which the starch falls, are made of indurated fibre board, and are not affected by heat or moisture.



Potato House of A. G. Rich, representative of Clark Bros. & Co., Boston.

streams of water by the pumps, and here the potatoes are washed much cleaner than they could be by hand. From the washer, they pass on to an elevator which carries them to the grater. The grater is made of wood, with iron heads, and is covered with grater iron. It is 26 inches in diameter and 4 feet long, and makes 500 revolutions per minute. The grated potatoes fall onto a fine brass wire sieve, the starch being washed out by streams of water, and falling through the sieve into a tank below, while the pumice passes over the end of the sieve and so onward into the stream. The contents of the tank are pumped into the settling vats where they are allowed to remain 6 or 8 hours in order to settle, according to the temperature of the water. The starch settles to the bottom and the water is drawn off. The starch is then shovelled over into vats provided with large stirrers. Fresh water is pumped in, the whole

The starch as it leaves the dry house should not contain above 15 per cent. of moisture. It is conveyed next to the store house, the lower part of which is in one large tightly ceiled room, and dumped in, where it is allowed to cool. It is then put into casks holding from 650 to 700 pounds net, each. The casks are then branded and weighed, and are ready to be shipped to market. The capacity of this factory for the usual season of about 40 days, is 160,000 bushels of potatoes. That number of bushels, when properly grated and dried, would make between 600 and 700 tons of starch, according to the quality of the potatoes. A bushel of potatoes yields somewhere in the neighborhood of 8 pounds of starch, but the quantity varies greatly. The market price of starch varies from 3 to 4 1-2 cents per pound, the price being governed almost entirely by the German product. If the duty on starch should be made even



RANSFORD W. SHAW.

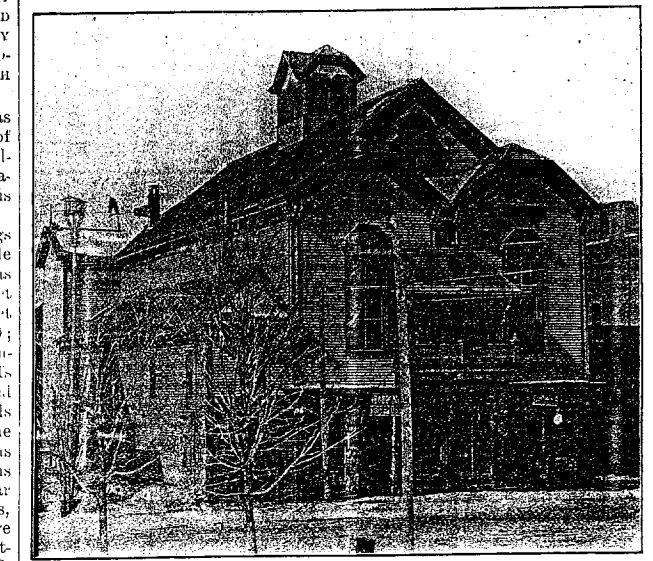
he now holds, shows the high estimation in which he is held by his fellow citizens of the county.

A DESCRIPTION OF

JOHN WATSON'S STARCH FACTORY AT MONTICELLO, THE LARGEST AND BEST EQUIPPED STARCH FACTORY IN THE UNITED STATES. THE PROCESS OF MANUFACTURING STARCH FULLY DESCRIBED.

The Monticello Starch Factory was built in 1894, by John Watson of Houlton. It is built in the most modern and improved style, and its machinery is the latest and best there is in existence.

The whole number of buildings constituting this factory is six, aside from the cook, or boarding house, as follows: The main building 50 feet by 120; two dry houses, each 40 feet by 85; store house, 40 feet by 120; boiler house, 26 feet by 40, and the engine room, 16 feet by 21. The roofs of all the buildings are of corrugated sheet steel, and painted. The walls are all finished and painted, and the whole are made as nearly fire proof as possible. The boiler house contains two 70 h. p. horizontal steam tubular boilers, also steam pumps, condensers, traps and a Dean steam pump for fire purposes. The engine room is located on the north side of the main building, and contains a 35 h. p. horizontal



OPERA HOUSE, Court St., A. P. Heywood, Prop.