

# PAPER



finds  
many  
new  
uses

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Paper  
*Finds many new uses  
in the home*

*by*  
Irene  
Gibson  
Barnes

# Paper

## *A New Servant for the American Home*

*There seems no limit to the possibilities of science in the development of new and better methods of living - putting fresh ideas, new enthusiasm into the commonplace things of daily use.*

*The latest example which science gives us of "new things for old" is what has been accomplished in Paper.*

*As you turn the pages of this book, you will be amazed at the number of ways in which Paper can serve you - and help you to economize.*

September 18, 1930  
New York City

JUNE COLLIER

# Paper for-

## *Convenience, Cleanliness, Economy*

By IRENE GIBSON BARNES

**T**IME and time again the old order of things is turned topsy-turvy by new scientific discoveries. Who, for instance, would ever imagine paper displacing the old dust cloth? Yet "The World's Model Paper Mill" is converting tons of rag paper pulp yearly into a wonderfully soft, pliable paper, impregnated with a fine furniture polish—a paper that dusts, cleans and polishes all in one simple operation.

CP, "The Wonder Paper." This triple action paper known as CP, "The Wonder Paper," is the latest scientific contribution to the modern home. What a great improvement it is over the old, polish soaked rag that not only soiled quickly but became a fire hazard when kept from one day to the next! There are literally hundreds of uses for this Wonder Paper - from the polishing of furniture and woodwork to the cleaning of floors, metal trim, fireplace fixtures and all kinds of sporting goods and tools. Its texture is so fine and soft and so pliable that it will not mar or otherwise harm the finest surface - and it always leaves a rich lustre.



*The Popularity of Parchment.* Vegetable Parchment is

often referred to as the all-purpose Household Paper - and rightly so. With Household Parchment, such as made in



"The World's Model Paper Mill," you can enjoy the delightful results which follow when food is cooked without loss of the vegetable salts and minerals in the water. It also prevents cakes and roasts from over-browning, and in the refrigerator insures proper hydration of all fresh vegetables. Since it has no taste

or odor - is waterproof and greaseproof - KVP Household Parchment is especially suited for a wide variety of services in every household.

*Modern Cookery.* Cooking with Paper like dusting, cleaning and polishing with paper - is today a practical reality. It brings waterless cookery and all of its advantages to every home - saving the cost of expensive equipment - producing equally dependable results.



You simply place the food to be cooked - fish, meat or vegetable - with all necessary seasonings, in the center of a sheet of KVP Household Parchment which has been thoroughly moistened, catch up the corners to form a bag and tie with a soft cord. Place the bag thus formed in a pot with boiling water and cook the usual time. All the juices, the flavor and valuable mineral elements of the food are retained. Several of the succeeding pages are devoted to this subject - giving a more detailed account of KVP Household Parchment Cookery -

and helpful suggestions on the preparation of vegetables, fish and meat.

*Perfect Protection.* Distance is no longer a handicap to the producer of delicate, perishable foods. Meats - fish - dairy products - these and countless other products now reach you perfectly fresh from long distances because of the protective qualities of KVP Genuine Vegetable Parchment.



KVP Parchment will not permit the food it protects to absorb other tastes and odors - to become contaminated.



This makes it the ideal wrap for food that is placed in the refrigerator - the ideal container for picnic foods, school lunches - especially moist and greasy foods. Wrap all greasy, moist and wet foods in KVP Household Parchment. It has no taste or odor - you can boil it - it wears well - use each sheet over

and over again. If your refrigerator is the least bit crowded, you will appreciate the saving of space made possible by wrapping the left-overs in KVP Household Parchment, and at the same time avoid irksome washing of covered dishes.

*Hundreds of Uses.* As a container for storing, cooking or carrying moist foods, this modern Household Parchment fills the bill in every way - but this by no means sums up the scope of its service. It is widely used as a working surface for the preparation of salads, fruits, meats, fish and vegetables - as a

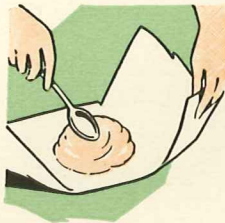


scouring cloth - as a dish cloth - as a cover for cakes and roasts - as a napkin under the child's plate; to mention but a few of the many ways in which it will serve you - conserving time, energy and money.



KVP Household Parchment is just the thing on which to mix semi-solids and use under the food chopper. Handy and quick to use, avoids dish washing and keeps your table clean.

This pure, waterproof, greaseproof paper is ideal in the farm-home and dairy for wrapping the produce to be delivered to the consumer. The fisherman and hunter find Household Parchment valuable for transporting dressed game and fish, also for use in camp, in preserving food supplies in the ice chest.



*The "Miracle" Paper Dish Rag.* Here is a novel convenience - a "helper" - that many appreciate. KVP Paper Dish Rags, made especially for everyday dish washing, will not absorb grease or dirt and are much cleaner to handle than a cloth.



Use as you would any cloth with your favorite soaps and compounds. Each one is good for several weeks' service. If you wish, you may boil these Paper Dish Rags - boiling does not affect their efficiency.

Gone is the "Rule of the Cotton Rag". No lint, no streaks, no grime when you use KVP Paper Dish Rags. Just rinse after using and they will keep sweet and clean. The manufacturer will

gladly send you one of these on request. Put it to practical test and convince yourself of its many advantages over the cotton rag - and learn more about paper.

*The Old "Standbys".* Even those papers that have served for years - Heavy Waxed Paper and Shelf and Lining Paper - take on new importance in this modern day when time is more valuable than ever before. These Household Papers have many new uses - offer many more opportunities for speeding up household activity.



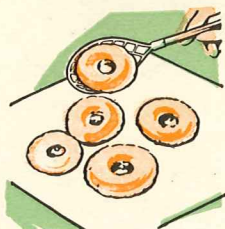
Where Shelf and Lining Paper was used almost exclusively for lining shelves and cupboards a few years ago, it is today used very extensively for dress makers' patterns, sketches, manual training plans, cut-outs, for package wrapping, as a lining for trunks, boxes, drawers - for many other purposes where a long sheet of paper is desired.

The very latest vogue in Shelf and Lining Paper is color - to harmonize with any interior - Color for Charm.

As a sandwich wrap, Heavy Waxed Paper has no equal; referring, of course, to the *heavy* variety - such as KVP. It keeps moisture in or out as desired - is ideal for preserving bread, cookies, cake and other pastries. What a help it is to the housewife with children in school - keeping the contents of the lunch kit in a thoroughly wholesome condition and protecting every delicate flavor.



## Cooking in Paper to Conserve the Flavor



COVER the vegetables with water and boil until ready to serve"- this is no longer the accepted method of cooking vegetables, for all too often it results in loss of flavor and valuable minerals. The use of KVP Household Parchment minimizes the possibility of "breakage"- keeps the food value of vegetables, fish, etc., intact. It permits the cooking of these foods with butter and seasonings - producing a flavorful result, with a sauce that is flavored by the food, and ready to serve just as it comes from the Parchment.

*Preparation.* Cooking in KVP Household Parchment is simplicity itself. Simply lay the prepared vegetable or fish on a moistened square of Parchment, add butter and seasonings, catch up the corners to form a bag, tie securely and place in boiling water. The cord should be tied tightly well below all the edges of the Parchment. You need not worry about water seeping through the bag, because KVP Household Parch-

ment is waterproof. Thus every protection is afforded the sauce - it comes from the Parchment full strength, fully flavored - thoroughly wholesome and nutritious. The water must be boiling before the food wrapped in Household Parchment is placed in the pot or pan.

*Proved - Accepted.* The use of KVP Household Parchment in cooking is far removed from the experimental stage. In reality it duplicates the results of old time cookery - the *confining* of food and its flavor. By conserving the natural juices - all of the essential food values are retained - the food is made more nutritious and the flavor further improved by the butter and seasonings cooked with it. Cooking in KVP Household Parchment has proved itself - therefore, it is widely accepted.

*Cook Several Vegetables At Once - One Pot To Watch And To Wash.* KVP Household Parchment makes it easy to cook several vegetables in one pot; this saves fuel, time and labor. There will be no conflict of flavors - each will have its own - all will be delicious. Think of the labor saved in washing dishes - and you need keep your eye on only one pot!

This also applies to left-overs. You may warm up vegetables and cereals too, all in one pot. After the meal, just wrap them separately in bags formed of KVP Household Parchment and place in the refrigerator. When warmed up in these bags they will be as fresh and flavory as when originally cooked.

*Pancakes or Waffles.* In stacking pancakes or waffles, line the platter or server with KVP Household Parchment. This will absorb the steam and the last pancake or waffle will be as palatable as the first.

*Roasting - Baking.* Cleaning pans to which fats and rich gravies have stuck fast is the despair of every housewife. Many a woman would rather wash and dry a full service of dishes than clean a single pan in such condition, and you can't blame her! Fortunately this disagreeable task can be avoided - and again KVP Household Parchment comes to the rescue!

KVP Household Parchment is ideal for lining pans. It withstands high oven temperature for a long period without charring. Simply line the roasting or baking pan - bottom and sides - with a double thickness of KVP Household Parchment that is thoroughly moistened and slightly oiled. When the roast or chops are done, pour the fat and juices into a sauce pan. Your reward is a tempting, delicious roast and gravy, and a roasting or baking pan that needs only washing and rinsing instead of scouring - rubbing - scouring! KVP Household Parchment brings a welcome saving of time, energy and expense to every household.

*Frozen Desserts.* The use of KVP Household Parchment is invaluable in making frozen desserts in gas or electric refrigerators, as well as in automatic freezers. Some frozen desserts such as custards, mousse, ices, sherberts, with certain flavors or fruits may take on a foreign taste from the refrigerator tray or freezer.

By lining the tray or automatic freezer with slightly buttered Household Parchment, this will be avoided, and the dessert, when frozen, can be easily removed from the tray for serving.

This also suggests the lining of certain pudding cans, moulds, etc. Heavy pastries, both steamed and baked, which may be prepared in odd shaped cooking utensils, can be removed readily in this way.

## Helpful Hints On Cooking Vegetables

**D**ON'T drown the vegetables"- this is the advice of leading food authorities. Confine the food and its flavors as much as possible if you would enjoy all of the goodness. While it is better to use a small quantity of water with vegetables than to drown them, there is always the possibility of the pot or pan going dry before the food is cooked to exact tenderness. Each of us has only one pair of hands - and mealtime is so apt to catch us off guard. Cooking in KVP Household Parchment brings forth the maximum flavor because it *confines* the food and its flavor. No valuable minerals escape. No food value is lost! The water is there, *but it cannot reach the food.*

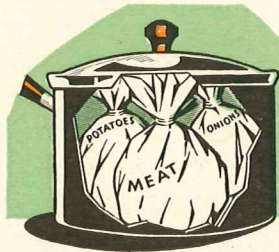
The safe method - and the proved method of developing the full, rich flavor of food - is Parchment Cookery.

*For Steaming - Boiling.* Always use KVP Household Parchment in cooking vegetables, whether they are to be steamed or boiled. A colander set over a pot of boiling water makes a



good steamer - place the Parchment Bag in colander and cover tightly. The steaming process is recommended for cooking cabbage, turnips, onions, cauliflower and parsnips. Succulent green vegetables such as spinach, string beans, asparagus, kale, chard, peas, may be steamed or boiled in Household Parchment - the maximum flavor will be obtained. Always put butter and seasonings in the Parchment Bag along with the vegetables. The length of time required for cooking depends, of course, upon the age and size of the vegetables. While it cannot be claimed that it takes less time to boil or steam vegetables in Parchment - it can be said that it takes no longer - and the results are far superior.

*Moisten Parchment.* Be sure to thoroughly moisten your Parchment square before using, and be sure that the bag is securely tied well below all edges before placing in the pot or pan. Serve the sauce as it comes from the Parchment bag, with or without thickening - according to taste. Remember - KVP Household Parchment - made in "The World's Model Paper Mill" can be used over and over again. It dries in a short time - ready again for use in the refrigerator or for cooking.



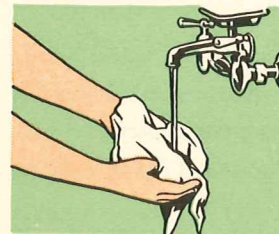
When dry, Household Parchment is stiff - simply moisten the dry sheet and it becomes soft, strong, pliable, and clothlike, ready for use again and again in cooking or in the refrigerator.

## NOW! *Parchment Cookery Simplified!*

EVERYWHERE women are rejoicing in the discovery that food can be cooked easily in a bag formed of KVP Household Parchment. In fact, several different foods, in separate bags, can be cooked all at one time in one pot or pan, avoiding all the mess of washing and scrubbing pots and pans. Above all, the Parchment keeps *in* all the goodness that was formerly cooked out in the water and thrown away. Some foods have a wide-spreading, unpleasant smell while cooking - with Parchment this is scarcely noticeable.



1.- Tear a square from a roll of KVP Household Parchment, the size required for the cooking to be done. (The rolls are made in three sizes - 12, 18, and 24" wide.)



2.- Thoroughly moisten the square of Household Parchment. When thoroughly wet, it becomes soft, pliable and tough like a cloth - boil proof.





3.- For convenience, shape the square of thoroughly moistened Household Parchment in a mixing bowl - this supports the Parchment until the bag is tied.



4.- Place your food in the Parchment - whether it be vegetable, meat, left-overs, or many other things on the menu - all prepared exactly as usual, with sauce, gravy, or seasonings as required.



5.- Bring up the corners of Household Parchment, gathering them together tightly, and tie with a soft, firm cord, well below all the edges.



6.- Now you can lift your Parchment bag of food from the mixing bowl and place it in a pot or pan of boiling water and cook as usual.



7.- When food is cooked, remove Parchment bag from the pot or pan, and for convenience, again place in bowl to untie cord.



8.- Now it is simple to pour the food out of the Parchment square into your serving dish. All the goodness, flavor and food values have been retained, with no sticky, greasy pots or pans to wash.



9.- For those who care - simply rinse off the Parchment and hang it up to dry for further use. KVP Household Parchment wears - use it again and again.

The new name for Cooking is "Kitchen Technique" because cookery today is a scientific job. To be truly scientific this new technique must include the use of this latest and best method - cooking with KVP HOUSEHOLD PARCHMENT. Cook Several In One Pot - One To Watch And To Wash.

## *Selected Recipes Just A Few Suggestions*

*Canned Vegetables* - The flavor of many canned vegetables can be much improved by heating with butter and paprika, for 10 minutes, in a bag formed of KVP Household Parchment.

*Remember* - Although you use water in the pot when cooking vegetables, you have the benefits of the "waterless" method because the food - enclosed in KVP Household Parchment - does not come in contact with the water, and none of its juices escape.

*Cabbage* - Cut into quarters, place in KVP Household Parchment, add 2 tablespoons of bacon fat, (2lb. cabbage) 1 teaspoon of salt and  $\frac{1}{4}$  teaspoon of paprika - tie securely and place in steamer or boiling water.

*Carrots* - A natural source of lime supply. Cooking in KVP Household Parchment does not toughen the fibres - causing the carrots to become stringy and tough. Perhaps this is why KVP Household Parchment cooked carrots are so thoroughly enjoyed - so popular everywhere. If carrots are diced, the cooking time is reduced and they may be steamed with peas. To two cups of sliced carrots, add 2 tablespoons of butter, 1 teaspoon of salt and a dozen pepper corns.

*Spinach* - A valuable source of iron supply. Rich in Vitamines A and B. "But," you say, "our household is divided when it comes to serving spinach." Try cooking spinach in KVP Household Parchment. Remember this

method of cooking retains all the *good* and further improves the flavor, permitting you to serve this leading source of iron in its most tempting form. Wash spinach thoroughly, tie in KVP Household Parchment and cook for 25 or 30 minutes. If you do not wish to serve the sauce with the spinach, drain it off, salt and thicken with flour, add milk, reheat and serve - a most delicious cream of spinach soup.

*String Beans* - For best results, string beans should be broken into inch pieces. Place in KVP Household Parchment, add butter, salt and paprika, tie securely and cook for 30 minutes.

*Refer to your time table* when cooking vegetables. Vegetables are easily ruined by cooking them so long that they lose their color and flavor and become unappetizing.

*Fish* - Fish boiled in cheese-cloth loses much of its flavor and nutrition. Cooking in KVP Household Parchment is a superior method in every way.

*Steamed Filets* - To a pound of salmon, filet of sole, flounder or haddock, placed in KVP Household Parchment, add 2 tablespoons of butter,  $\frac{1}{2}$  teaspoon of salt,  $\frac{1}{4}$  teaspoon of paprika. Tie securely and steam for 25 minutes. Serve the filet with the sauce that you pour from the bag.

*Cake Pan Liners* - Cut the desired size - square, oblong or round, from a roll of KVP Household Parchment. For best results, grease both sides and place in the bottom of your cake tin. When baked, the cake can be easily removed and the paper peeled off. In this way, cakes can't stick and the bottoms will not burn as easily.

*Frozen Desserts* - Prepare your frozen dessert as usual, then line your refrigerator tray or automatic freezer with slightly buttered KVP Household Parchment and freeze as usual.

# Keeping House With KVP Household Papers

FROM "The World's Model Paper Mill" come many distinctive Household Papers - each designed to give housewives more time for leisure and to make the household budget go further. Let us start with CP, "The Wonder Paper", a recent scientific development.

This well named paper performs three operations at one time - it dusts - it cleans - and it polishes. It is made of soft rag pulp, impregnated with fine furniture polish and will not mar or otherwise harm the finest furniture nor the softest hands. CP distributes the beneficial polish evenly; it restores and preserves every type of wood finish; it cleans and will retard rust, tarnish and stain on all metal trim, fireplace fixtures, golf clubs, firearms, tools, etc.

A little goes a long way. Tear off a sheet of CP, a wad to fit the hand. Crush it thoroughly until it becomes soft like a cloth, then dust, clean and polish your finest furniture. All you need to do is to remove any gritty substance from the surface, then just rub it a little, and see how clean and lustrous it will be.

Now try cleaning and polishing other objects - floors, baseboards, etc., - note the wonderful results every time. It is so convenient; CP, "The Wonder Paper" comes in large 25 yard rolls - simply tear off the desired quantity - no waste - always ready for use, in the attractive CP box. Yes, CP is truly a Wonder Paper.



## Dusts • Cleans • Polishes • all at once

CP is also an excellent aid to home sanitation. There is no scattering of dirt or dust, as when a duster or an ordinary cloth is used.

CP, "The Wonder Paper" is easy to dispose of. When it becomes soiled and worn, discard it. There is no need of old cleaning cloths and dust rags around - no unnecessary laundry - extremely sanitary.

## *A Hundred and One Uses for Shelf and Lining Paper*

**Y**EARS ago Shelf and Lining Paper was used almost exclusively for lining shelves and drawers. Not so today. Shelf and Lining Paper, made by "The World's Model Paper Mill" is more than just Shelf Paper. It is doubly bleached and washed, clean and sanitary and has come to be a Household Paper, suitable for many culinary uses, such as draining crullers, fritters or anything fried in deep fat; for manual training sketches, art work, dressmakers' patterns, package wrapping - literally a hundred and one uses in home, office and school.

KVP Glazed Shelf and Lining Paper is snow-white, clean and pure - a wonderful surface, glazed, like a china dish. Wears well - when soiled, wipe off. Lies flat, will not curl or wrinkle; a convenient and very useful culinary and Household Paper. Glazed both sides - free from coating.

It is made under the most sanitary conditions and is excellent for lining shelves, cupboards, drawers, trunks and chests, and for many other purposes where long strips of paper are required. There are four handy size rolls - 14, 20, 28 and 40 inches wide - all 100 ft. long.

For your picnics, instead of table linen, take along a 40" roll of KVP Shelf and Lining Paper, either white or colored - cover your long picnic table in a wink and when through, roll up the refuse conveniently - costs less than laundry bills - no ruined linen - so novel and handy, as well as attractive.



## *"The Call to the Colors"*

KVP Glazed Shelf and Lining Paper in colors is the vogue in Shelf Papers. Four beautiful colors - blue, pink, yellow and green - to harmonize with your individual color scheme. Made firm and strong to serve the most practical need. Lies flat without curl or wrinkle. The hard, smooth, enamel-like surface can be dusted or wiped off. Four handy size rolls - 14, 20, 28 and 40 inches wide - all 100 ft. long.

# KVP Heavy Waxed Paper

**H**EAVY is the word! And every woman who has used both the light and the heavy knows that heavy Waxed Paper serves best; is more economical in the end. KVP Heavy Waxed Paper is *heavy* - like the bread baker uses; not the thin, sleazy tissue paper so commonly offered for sale. KVP Heavy Waxed Paper is a real value - has a clean coating of highest grade wax, absolutely pure with no taste or odor - air tight and moisture-proof. It comes packed in a sturdy "Cutter-Box" - tear off the exact quantity desired - no waste - and so convenient.

Ideal for wrapping sandwiches and foods for the lunch and picnic basket, for the motoring tour. Protects every delicate flavor. Excellent, too, for lining bread, cake and cookie boxes, etc. Use KVP for wrapping sticky caramels, taffy and other home-made candies, popcorn balls, etc. This good, heavy Waxed Paper will not stick.

KVP Heavy Waxed Paper comes in 150 ft. rolls - packed in the sturdy "Cutter-Box". You get the best quality in every box.

This quality waxed paper has a clean double coating of high-grade wax, without taste or odor. It is heavy enough to protect the good picnic lunch you will take on tomorrow's outing. Because it is moisture-proof, it keeps moisture in or out as desired. Be sure that you ask your dealers for KVP, the Heavy Waxed Paper, with extra quality in every "Cutter Box."



## Keeps Moisture IN or OUT as Desired

KVP Heavy Waxed Paper seals the contents *tight!* Keeps sandwiches fresh and tasty - makes a perfect wrap for breads and pastry - preserving and protecting the most delicate flavor.

# KVP Fancy Waxed Paper

## Distinctive~Decorative~Different

THE discriminating hostess is ever on the lookout for those little things that give her picnics and parties distinction. KVP Fancy Waxed Paper adds the finishing touch to any picnic or party lunch.

Picture a tray or basket of dainty sandwiches or cakes - each variety with its own colorful wrapper, so that the guests may easily choose the kind they prefer.

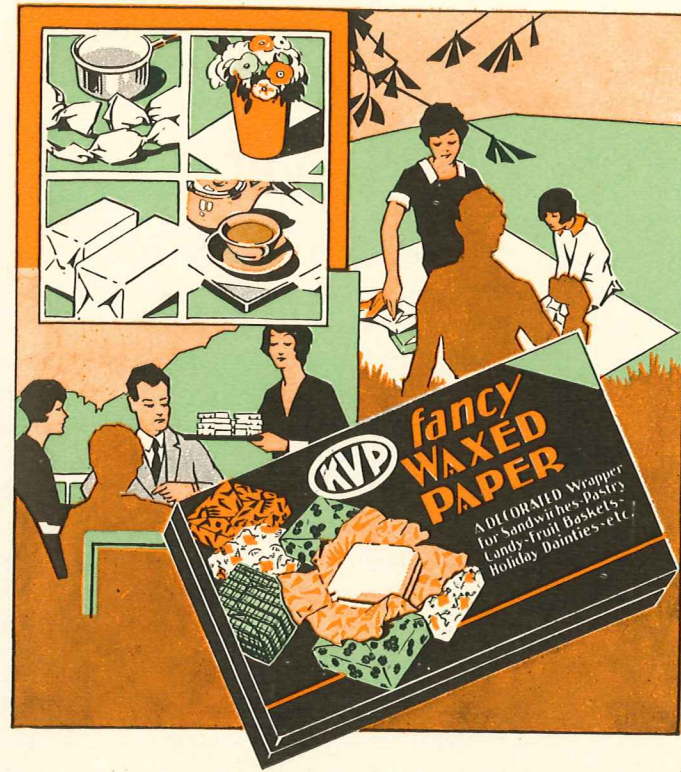
There are numerous attractive designs of KVP Fancy Waxed Paper - quaint chintz patterns - odd Japanese effects - bright modernistic figures - and others, that can be worked into the color scheme of any party.

Attractively wrapped foods in the school lunch kit tempt the child's appetite. Popcorn balls and other surprises at the children's parties take on greater mystery when wrapped in these fancy papers.

## Many more uses for Fancy Waxed Paper

Just the thing for wrapping gifts of dainty food, at Holiday time and all the year. Fruit cakes, plum puddings, candies, cookies, glasses of jelly or preserves. For wrapping an appetizing gift to the sick friend, the treat you send to the student away at school, for fruit and steamer baskets, etc.

Place it under the children's plates, under vases, pitchers, etc. Use it on flower pots, trays, for fancy box lunches, wrapping foods, pot luck suppers and for the church or club food sales.



KVP FANCY WAXED PAPER - strong and highly waxed - gives perfect protection, as well as lending charm and decorative effect. Five beautiful designs assorted - all fast colors. Attractively packed in colorful folding box. 75 large sheets for extra large sandwiches, cake, etc. Cut to smaller sizes for more dainty tid-bits, candies, etc.

## KVP Household Parchment You Can Boil It

FOR years "The World's Model Paper Mill" has supplied KVP Parchment - the genuine Vegetable Parchment - to leading industries for the protection of delicate foods. KVP Parchment not only keeps contamination out - odors, tastes or foreign matter - but keeps the original flavor in. Foods packed and shipped from long distances reach you perfectly fresh, all of the original flavor intact. You will find KVP Household Parchment ideal for keeping greasy, moist and wet foods in the refrigerator. It prevents the vegetables and meats from drying out. Foods wrapped in KVP Household Parchment take up little room - conserving refrigerator space, avoiding much dish washing and many broken dishes.

For storing, cooking and carrying food, KVP Household Parchment excels. Use it for steaming and boiling vegetables to retain all of the flavor and goodness of garden-fresh asparagus, peas, cabbage, cauliflower, turnips, etc. Use it for steaming and boiling fish, as a lining for the roasting pan, and as a cake pan liner - cakes can't stick.

KVP Household Parchment is pure, has no taste or odor and may be used over and over again. It is boilproof and will withstand high oven temperature. There are three size rolls - 12, 18 and 24 inches wide.



## Modern "Waterless" Cooking

Cooking in KVP Household Parchment brings you the benefits of "Waterless" cooking, without its draw-backs. Retains all of the flavor - saves all the valuable minerals that usually escape through ordinary cooking methods. The three letters -KVP- are your guide to Parchment Cookery at its best.

# KVP Parchment Bond

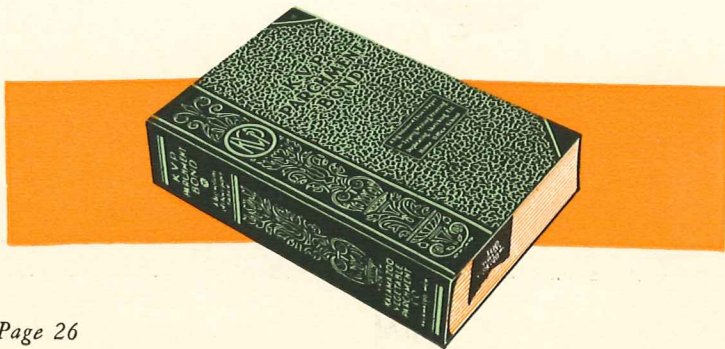
## *The All-Purpose Writing Paper*

*Good Enough for ANY USE ~  
Not Too Good for EVERY USE*

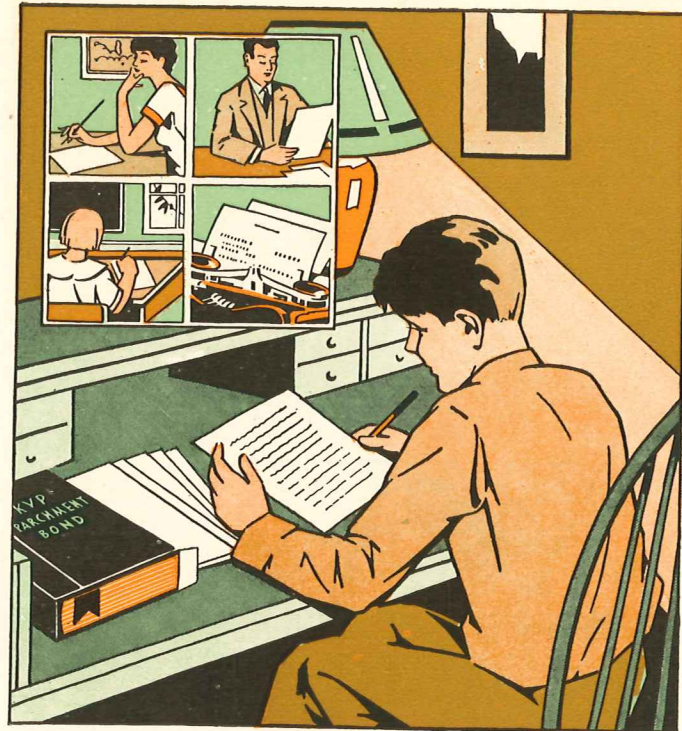
**A** MADE-TO-ORDER Bond Writing Paper - a bright, clear paper which invites pen, pencil or typewriter, packed in an attractive box that looks like a deluxe library book.

Fits equally well on the writing table in the home, in the office of the prosperous business man or on the desk of the discriminating teacher or student, still at a price within reach of everybody.

To how many uses may such an all-purpose paper lend itself - writing, typing, sketching, figuring, filing, duplicating, etc., saving costly paper for more formal uses. Comes in three size boxes - 500 sheets,  $5\frac{1}{2} \times 8\frac{1}{2}$  - 250 sheets,  $8\frac{1}{2} \times 11$  - 500 sheets  $8\frac{1}{2} \times 11$ . With envelopes to match,  $6\frac{3}{4}$  size - 250 to a box.



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## *Easy to Write On ~ Good to Look at*

KVP Parchment Bond - always handy on desk, library table and at the radio - an unusual volume of choice paper for writing, typing, sketching, printing, duplicating, etc.

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PART II



A HISTORY  
of  
PAPER



## The FIRST PAPER- MAKERS

THE earliest papermaker was the papermaking wasp or hornet. They made the walls of their houses of waterproof paper.

The earliest records known were made on stone by crudely chiseling figures on the surface. The existence of papyrus, the real father of paper, has been traced back to 2400 B.C. and no doubt it had then been in use a long time. The papyrus plant is a straight, stout, tall, reed-like, aquatic plant of Egypt and Palestine. And as the story goes, Moses played peek-a-boo in the bulrushes with Pharaoh's daughter while riding in a skiff which was covered with paper (Parchment). It is an interesting fact that Egypt, the home of papyrus, has not a single paper mill.

The Egyptian papyrus - the material, but not the art - was introduced probably about 325 B.C. into Europe, as a consequence of the conquests of Alexander the Great, and was used there very generally until the eight century. However, as early as 156 B.C. the Chinese made pulp from the inner bark of the mulberry tree. Chinese documents dated

768 A.D. showed linen rags to have been largely used.

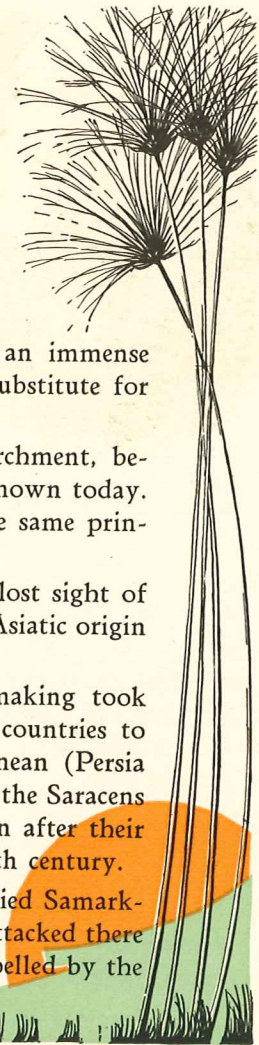
However, before the Chinese made real paper and pulp, the use of Parchment was widespread in Asia Minor. The name, "Parchment," is a corruption of Pergamus, a city of Asia Minor noted for its manufacture. After the Saracens occupied Egypt and cut off the world's supply of papyrus, the City of Pergamus did an immense business in tanning goat skins as a substitute for papyrus.

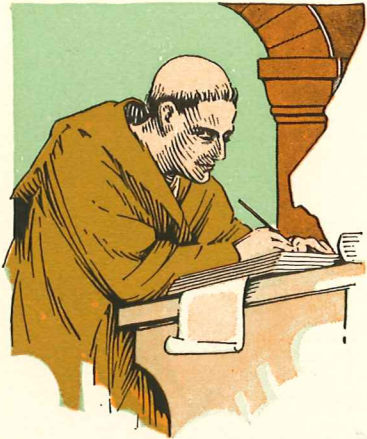
Then papyrus, together with Parchment, began to be replaced by paper as it is known today. This paper was made upon much the same principle as used in present day methods.

Papyrus as a paper material was lost sight of in the twelfth century when paper of Asiatic origin came into use.

The probable course that papermaking took was from China and other Oriental countries to the eastern extremity of the Mediterranean (Persia and Arabia, about 620 A.D.) whence the Saracens carried the practice of the art to Spain after their conquests of that country in the eighth century.

In 751 the Arabs, who had occupied Samarkand early in the eighth century, were attacked there by the Chinese. The invasion was repelled by the Arabs who captured certain prisoners skilled in papermak-





ing. In this way the Arabian manufacture of paper began. It was finally these Arabs who improved the methods learned from the Chinese and brought the product to the stage of perfection as known in Europe during the middle ages. It is believed that paper-making was introduced into the western world by the Saracens. They estab-

lished a famous paper mill at Damascus.

In about the eighth century, paper had found its way into Eastern Europe. The date when rags were first used in Spain was 1085 and the first appearance of linen paper was about 1100. That pure rag paper was made in Egypt between 1400 B.C. and 1300 A.D. has been ascertained by research. The spread of the industry throughout Europe was slow, and its route and early development there cannot be traced surely. This, however, is known; the first use for paper in Europe was for making Bibles. The Bibles were huge, wooden-bound books and were chained to desks or benches in public places, where those fortunate enough to know how to read could use them.

Coated paper had its origin in the sixteenth century. One of its first uses was for decorative wall paper. Our present day wall paper is an outgrowth of this first coated paper.

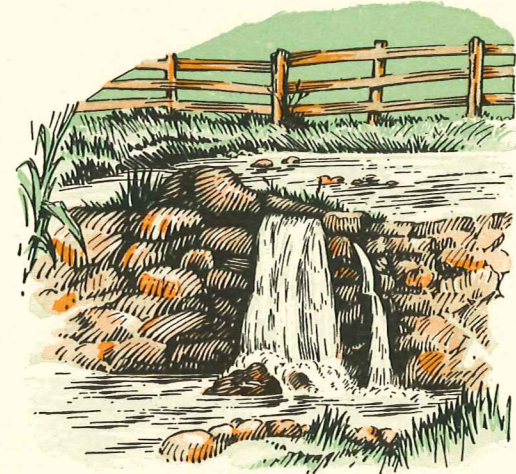
The first American Paper Mill was built by William Rittenhouse in 1690, on a small tributary of the Wissahickon

Creek, which has ever since been known as Paper Mill Run. This district has now been absorbed by the City of Philadelphia. This mill was a profitable venture as there was no other paper mill in the colonies for fully twenty years.

It seems that William Bradford, a printer of Philadelphia, was a partner of Rittenhouse and that he received as his share of the profits, a certain number of quires of paper from the mill.

Rittenhouse was a Dutchman and learned papermaking in Holland (Netherlands). He made the best grade known in his time and supplied nearly all the printers in the vicinity of Philadelphia; in fact, he supplied most of the paper in America, because at the outbreak of the Revolutionary War there were only three paper mills in the whole of New England. He also supplied the great Benjamin Franklin who later became a papermaker himself.

Nearly all the paper at this time was made of rags which were very hard to obtain in sufficient quantities, and the paper-makers had as much difficulty in getting rags in Colonial days, if not more, than the manufacturer of today. They resorted to all kinds of methods, trying



to get the ladies to save their rags, as evidenced by an amusing jingle that ran thus:

"Sweet ladies pray be not offended,  
Nor mind the jest of sneering wags;  
No harm, believe us, is intended,  
When humbly, we request your rags.

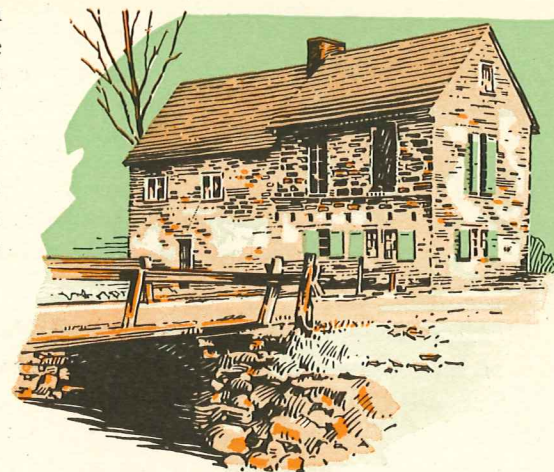
"The scraps, which you reject, unfit  
To clothe the tenant of a hovel,  
May shine in sentiment and wit,  
And help to make a charming novel.

"The cap exalted thoughts will raise,  
The ruffle in description flourish;  
Whilst on the glowing work we gaze,  
The thought will love excite and nourish.

"Each beau in study will engage,  
His fancy doubtless will be warmer,  
When writing on the milk-white page,  
Which once, perhaps, adorn'd his charmer.

"Though foreigners may sneer and vapor,  
We no longer fore'd their books to buy,  
Our gentle Belles will furnish paper,  
Our sighing Beau will wit supply."

William Rittenhouse also supplied paper to Christopher Saur, the famous Bible publisher of Germantown. During the Revolution the British used Saur's printing office



as a stable, destroying the type and press, and used the unbound sheets of the Bibles as bedding for the horses. When the Americans were victorious, Saur returned and was able to salvage enough clean sheets to make twelve Bibles, which are now valuable curiosities. One of these may now be seen in the library of Mount Morris College at Mount Morris, Illinois.

Almost from its inception, much Colonial paper money was made of Rittenhouse paper. After about ten years of successful operation, the paper mill was suddenly destroyed by a freshet. The loss of the mill proved so serious to the printers of Philadelphia and Germantown that William Penn was called upon to help have it rebuilt. He called upon the people of the community who responded nobly, rebuilding the mill of stone (the original mill was built of wood). William Rittenhouse became the sole owner of the mill again in 1705.

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The business and mill of William Rittenhouse passed on to his son, Claus, at his death in 1708. Claus made an addition to the mill and willed it to his son, Matthias Rittenhouse, who in turn became the father of David Rittenhouse, "The Father of American Astronomy," and a patriot of the American Revolution.

The mill was finally converted into a cotton mill and later the site was incorporated into Philadelphia's great Fairmount Park.

Two other mills were established in Pennsylvania at about this time. One was built in 1710 and another in 1729. The first mill in New Jersey was built in Elizabethtown in 1728, and the first in Massachusetts at Milton in the same year. Virginia's first paper mill was built in Williamsburg in 1744 by its first newspaper publisher, William Parks. In Holland, in the year 1750, beaters, commonly called Hollanders, were invented and have since been in general use. The first mill in New York was built at Hempstead, Long Island, in 1768.

Until late in the eighteenth century all paper was made by hand. Modern papermaking may be considered to date from 1798, when Louis Robert, a Frenchman, working in a hand paper mill in France invented a machine to make paper in a continuous web. But, lacking capital, he made little progress until 1801, when he secured financial backing in England, where he removed his model.

This machine was introduced into England by Henry and Sealy Fourdrinier. They secured the assistance of Bryan Donkin, an engineer, and after much labor and trouble a machine was erected in 1803.

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Before the invention of this machine, much time was required to make paper by hand. But with the improvements made in the Fourdrinier machine, it is possible to turn out the finished product in a very short time. The modern newsprint and wrapping paper mill makes paper in a continuous web twenty-five feet wide at the express speed of over 1000 feet a minute. Such men as Dickenson, Causon, Crompton and others have brought the machine up to what it is now.

The Fourdrinier machine was not introduced into the United States until 1820. However, by 1851 two hundred of these machines were in operation, two of them in America. Other paper machines had been invented in the United States so that at this time there were only five mills that still clung to the hand-made process of paper making.

In 1840, Keller, an Englishman, invented mechanical or ground wood pulp. This was developed in New England. It was not used extensively, however, until 1867 when machines were invented to take care of this kind of pulp.

Originally, ground wood was used as a filler with rags just to make the paper cheaper. In that time they used spruce, balsam and aspen. Newsprint paper today is made of about 80% ground wood.

Newspapers are of great historical value, and it is interesting to know that some of the large newspapers print a limited number of each edition on a rag content paper for libraries. Newsprint paper made from wood pulp is in no way permanent.

The cooking of spruce, balsam, firwood, etc., was first experimented with in Pennsylvania about 1857 and was finally perfected in Germany by a man by the name of

Mitscherlich. The first Mitscherlich mill in America was built in Alpena, Michigan. Briefly, in this process an acid is used by dissolving the gas of burned sulphur in water and mixing with this the right amount of burned limestone. The pulp produced by this process is extensively used in the manufacture of fine white and colored wrapping papers, bonds, writing, ledgers, school papers, etc.

This process is not suitable for woods containing a large amount of pitch and rosin, such as the various species of pine trees.

In recent years a chemical process has been developed known as the kraft process. Here a cooking solution is used, consisting of caustic soda with a high percentage of sodium sulphide. Paper made from kraft pulp is used almost entirely for making wrapping paper of a dark colored nature.

The Jordon Engine was invented in 1862 by Joseph Jordon of Paterson, New Jersey. It is a very successful American invention. This machine enables the papermaker to accurately control the length and character of the fibre going onto the paper machine.

With the introduction of machine-made papers, the output vastly increased, as did the kinds of paper. There are now probably 20,000 different varieties of paper made. More than four-fifths of the total tonnage of paper made in the United States is made from wood pulp. The percentage made from rags is very small, but in value it is about one-tenth of the total. It is interesting to know that the United States, the youngest of nations, makes over one-half the world's supply of paper and still imports a great deal.

Originally various fibres and materials such as bark, grass,

straw, etc., and wood fibre, were beaten up by hand. This material was then worked up to the right consistency in large tubs and vats. It was agitated by hand and the paper formed in sheets by lifting this fibrous material out of the tub with a sieve-like mould. The pulp was removed from the mould by a felt sheet which was placed in a press with several similar sheets and the water squeezed out. The coarse sheet was then hung up to dry after which it had to be sized, or varnished, and made suitable for writing purposes.

What a contrast this is to the way paper is made at KVP, "The World's Model Paper Mill".

The incorporated village of Parchment, Michigan, has grown up around the big KVP Paper Mills which are situated close to Kalamazoo.

The officials of KVP have a hobby. That hobby is service. A huge laboratory, employing many chemists, is always at your service in all paper, food wrapping and food packing problems. These busy chemists also supervise the production and high quality of the many kinds of KVP World-Wide Famous Food Protection and Household Papers.

There are over 14,000,000 gallons of water used at KVP daily, because when the material flows onto the wet end of a paper machine it is over 99% water and less than 1% raw material. KVP uses 5,000 tons of coal a month to generate the power and steam necessary to run the four huge paper machines, longer than a city block, which are in continuous operation day and night, making paper from a variety of raw materials, principally rags, Alpha Pulp, Sulphite Pulp, etc. Chemical Wood Pulp is shipped to KVP from Norway, Sweden, and Finland; Quebec and other points in Canada;

Maine, New Hampshire, New York, Washington State and Wisconsin. Rags are obtained from Germany and Holland as well as domestic points. Some kinds of high grade pulp have fibre formation better suited for certain kinds of paper than others. Climate and humidity have much to do with fibre formation in the growing tree.

All of these materials are run through various processes. Through the bleaching plant, where they are doubly washed, doubly bleached and purified; then on through the beaters (Hollanders), where the fibres are flattened and frayed out; then through the Jordans, where they are cut to proper lengths and from there through wire screens which remove the dirt and foreign matter.

All along the line, water is being introduced, until the raw material is worked to a dilute fibrous suspension, which looks almost like milk - then, at the wet end of the paper machine where the sheet is formed, it is flowed like a river onto an endless screen which is shaking violently to mat the fibres. It is then a problem of removing the excess water, and this is accomplished by suction boxes and rolls.

On leaving the screen it is picked up by a very soft wool felt which will not mark the soft paper and it is carried through the press rolls (which resemble huge clothes wringers) to press out the water. Following this the paper travels around a great number of drying rolls heated by steam, where the moisture is gently removed, and at last through the large, heavy calendar rolls at the dry end of the machine, to receive that smooth, bright finish necessary on all good writing paper, shelf paper, etc.

From the dry end, the huge rolls, weighing about a ton and one-half, pass on into the various converting and finishing rooms, where the many different kinds of paper are cut up into sheets and small rolls as may be required for writing, household papers or food protective papers.

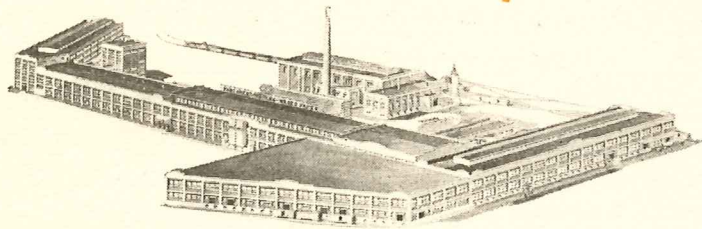
Solid trainloads of paper leave Kalamazoo every day; just as you have milk trains or agricultural trains from dairy and agricultural districts.

Solid carloads of KVP Papers are frequently shipped to every large city, every trading center of the United States and many KVP World-Wide Famous Food Protection and Household Papers are shipped to widely scattered foreign countries.



*"Something better is quality's only competitor"*

# "The World's Model Paper Mill"



MILL NO. 2 AND POWER PLANT



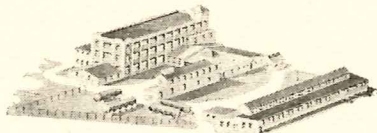
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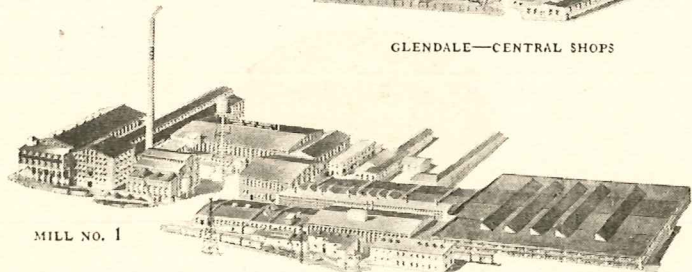
COMMUNITY HOUSE



GENERAL OFFICES



GLENDALE—CENTRAL SHOPS



MILL NO. 1

Compliments of

**KVP COMPANY**

Parchment, (Kalamazoo County) Michigan, U.S.A.

Manufacturing "World-Wide Famous Food Protection Papers"



