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How cucumbers become pickles—from fields to jars



Aerial view of the present plant in Chaska Township as it appeared in the 1970's. The salt stock pickle tanks at the extreme left end were reduced by almost two thirds when the company discontinued food service pickle manufacturing. Otherwise, nothing else has changed.



Machine harvesting cucumbers in Wisconsin



Brine curing of cucumbers produces carbon dioxide gas causing the cucumbers to be bloated and unusable. Purging prevents this by circulating air through the tank as can be seen above by the white streak and foaming.



Fresh cucumbers coming from the field are sorted by width as they fall through ever-widening openings between moving tubular belts



Sorted fresh cucumbers are dumped into a tank of cold water whence they will be pumped to the slicer.



Sliced cuucmbers emerging from cutter after passing through high speed spinning slicing wheel.



High speed cutting wheels. The more blades in the wheel, the thinner the slices.



The grading line. Only the perfect slices stay on the belt



All cucumbers are blanched in this steam blancher for easier packing



Glass jars are fed into the line



Glass jars are inverted in a rotating wheel over air jets to vacuum out any case dust.



Pickles join glass at packing machine and are almost completely filled there.



Toppers finish the filling job



Topped off jars on their way to juice and caps



After adding juice and caps, jars enter the pasteurizer tunnel where they are heated to 165 degrees then cooled



From the pasteurizer the jars are labeled



A caseoff machine drops the jars into cardboard trays.



Trays are shrink-wrapped, palletized, and ready for shipment