



The Story of B&O's Famous DEER PARK SPRING WATER

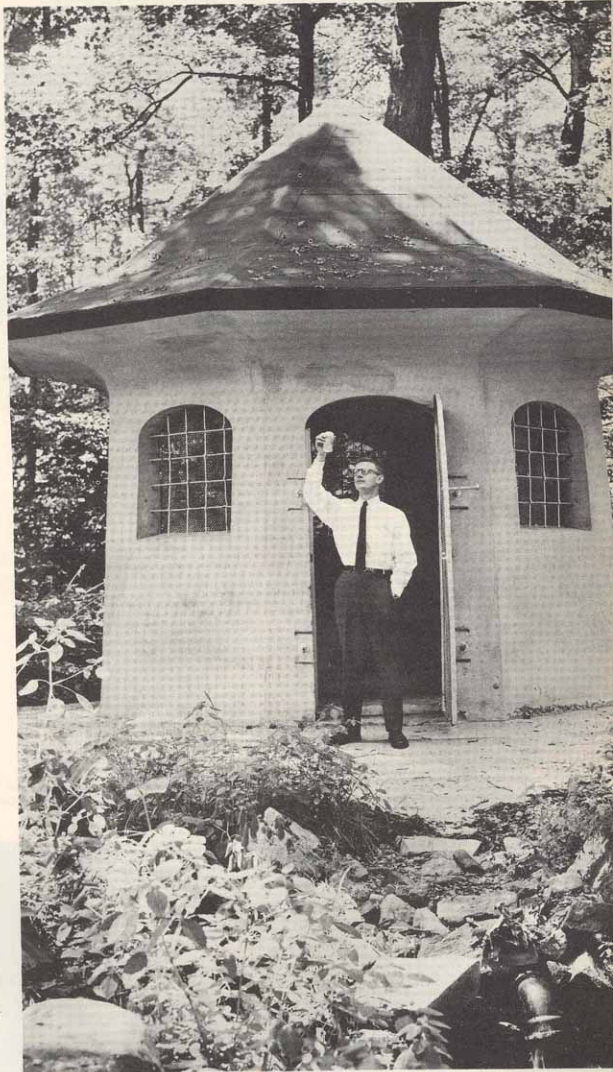
Recent Improvements
Have Brought The Long
Famed Spring To
Public Attention Again

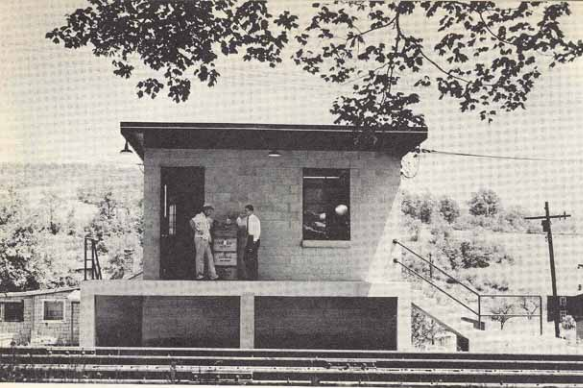
PHOTOS BY
TED BRINKMANN

A FAMILIAR sight to diners on B&O's feature trains is the silver-capped bottle bearing the green label, "Deer Park Spring Drinking Water." In its modernistic lucite holder, this water has through the years, come to be something of a conversation piece among travelers—a feature regarded as another one of "those small extras" which give B&O dining service its special distinction.

But though many have enjoyed this crystal-clear drinking water, with its "delightfully palatable taste" (as advertised on the label), comparatively few know in full the romantic story of how the cooling,

New Spring House. Carl Webster, bio-chemist of B&O's Research Department, examines a sample of Deer Park water, in doorway of newly constructed pagoda-style spring house at Deer Park, Md. Crystal-clear water flows from famous mountain spring at rate of 100 gallons per minute





B&O-OWNED BOTTLING PLANT. Earle Hienbaugh, water supervisor, left, and Bio-Chemist Webster relax on platform of small but modern plant where Deer Park spring water is placed in sterilized bottles for use on trains

DEER PARK SPRING WATER (Cont'd)

mountain-spring water finds its way to the dining tables of modern B&O streamliners.

The water comes from "Boiling Spring," a picturesque stream gushing from a mountainside near the crest of the Alleghenies, at beautiful Deer Park, Md., once known as one of the most famous resorts in America.

Deer Park Spring water has been served on B&O diners since 1905, or thereabouts, always to the delight of discriminating travelers and always in accordance with highest standards of health and purity. But recently, improvements made by the railroad have served to bring the long-famous spring once again to public attention. A new pagoda-style spring house has replaced the old structure over the bubbling stream and a modern hypo-chlorinator installed. All installations conform to latest requirements of U. S. and Maryland State Public Health Services, as well as to the rigid requirements of our own B&O Research Department.

Though present-day B&O diners may not be aware of it, when they

enjoy Deer Park Spring water, they are not only slaking their thirst with one of the purest waters to be found anywhere, but are drinking deep of the history and glamour of another era in our nation's past—an era which saw the ultimate in gaiety and good-living in the area immediately surrounding the spring from which the water comes.

It was in 1873 that the famous old Deer Park Springs Hotel first opened its doors to guests, under ownership and management of the Baltimore and Ohio Railroad. In luxury of appointments and services, few hotels of the day surpassed it. Summer cottages owned by many of the most prominent families in the East sprang up on the mountainsides adjoining the hotel. To this site came the great and the near-great of the nation, to enjoy the unsurpassed mountain scenery, the healthful spring water, and outstanding entertainment and recreational attractions provided by the management of the plush Deer Park Hotel. President Cleveland and his bride honeymooned here in 1886. Presidents Harrison and Garfield were fre-



TAKING SAMPLE. Carl Webster here lowers a bottle into "Boiling Spring" to take a sample of water for careful examination. Ordinarily a heavy cast iron lid covers spring and door of spring house is kept locked

quent visitors and President Taft maintained a cottage at Deer Park to escape from the heat and pressures of Washington. Stars of the theatre and opera flocked to the hotel, as did famous writers, artists and foremost industrial and professional leaders of the day. Yes, in those days life was gay at this secluded and exclusive rendezvous, high in the Alleghenies, on the B&O.

But with changing times came a decline in the popularity of the fashionable resort. The coming of the automobile and other factors were altering the recreation habits of people everywhere. In 1911, the railroad sold the Deer Park Hotel and operations were suspended, thereby ending a memorable era in the resort life of the nation. Gradually through the years, portions of the building were torn down. However, it was not until 1944 that the last vestige of the storied, old hotel was finally removed, leaving only the enduring mountain scenery and, perchance, the ghosts of glamorous guests of the past to mark "what once had been" at Deer Park.



WASHING BOTTLES. Water Supervisor Hienbaugh demonstrates use of motor-driven brush used as first step in cleaning returned empty bottles. High standards of cleanliness and efficiency are maintained throughout bottling plant



STERILIZING AT 180 DEGREES F. To meet standards of U. S. and Maryland Public Health Service all bottles are sterilized at this high temperature before being refilled. Note modern apparatus and thermometer for checking temperature

These were left—these and the famed “Boiling Springs.” For even with the passing of an era, its waters, like “Old Man River,” just kept bubbling along. And, never losing sight of the superior drinking qualities of this water—and perhaps with more than a trace of nostalgia, too, B&O officials of the day retained ownership of the spring and continued to serve the water to patrons on its plush dining cars.

Understandably, then, it is with more than passing interest that we report the improvements which

have recently been made at Boiling Spring, to perpetuate and enhance the goodness of Deer Park Spring Water, one of the most colorful traditions of B&O's dining service.

At Deer Park, our railroad not only owns and maintains the spring itself, but a modern bottling plant where the water is placed, mountain-fresh, into the sterilized bottles now so familiar to B&O diners. For many years, water was put aboard our dining cars in five-gallon bottles, says J. B. Martin, superin-

tendent, Dining Car Department, under whose supervision the Deer Park water is served. But since 1946, the attractive half-gallon containers which slip handily into the modern lucite stands ready for table use, have been provided.

Deer Park water is served on all our feature trains. The water is a B&O exclusive, labeled “This water is not for sale.”

The water is turned out of the bottling plant at the rate of 40 cases per day. Each case contains

FILLING BOTTLES. Mountain-fresh water flows from spring, through pipes, into bottling plant by force of gravity. It is sent into bottles, 8 at a time, through this multiple spout unit operated by Mr. Hienbaugh. Bottling plant is mile from spring



APPLYING JELL CAPS. Each bottle is individually sealed by Hienbaugh as he applies a cap. Container holds caps





TESTING WATER. Bio-Chemist Webster, assisted by Mr. Heinbaugh, here tests water for chlorine content. Webster, a graduate of West Virginia University, is now doing graduate work at Johns Hopkins University's McCoy College

eight of the half-gallon bottles. Simple arithmetic will show that at this rate we are serving approximately 160 gallons of the cooling, spring water a day, to our passengers.

Operation of the small but modern Deer Park bottling plant is a one-man job handled by Earle T. Hienbaugh, water supervisor, an employee of our Dining Car Department.

Water flows from Boiling Spring at the rate of 100 gallons per minute. It travels, by force of gravity, through pipes to the bottling plant, about a mile away, after passing through the modern hypo-chlorinator, recently installed under the spring house by our Research Department. The spring itself is well protected by the new spring house, which resembles nothing so much as a Japanese pagoda in appearance. The spring house, with its spotless cement floor and cast iron spring cover, is kept securely locked.

In the bottling plant, Water Supervisor Heinbaugh's first chore each day is to wash empty bottles that have been returned, using a motor-driven brush. Next, he sterilizes the bottles with water heated



LOADING. A case of B&O's famous Deer Park Spring Water is put aboard train at Deer Park Plant for dispatch to Baltimore or Chicago for distribution among the railroad's dining cars. Water is sent from bottling plant at rate of 40 cases per day. Each case contains eight half-gallon bottles

to a temperature of 180 degrees fahrenheit. Clean bottles are filled with fresh water through a modern, multiple-spout unit which sends the water into eight bottles simultaneously. Next Mr. Heinbaugh applies a jell cap to each bottle to seal in goodness and purity. The half-gallon bottles are now ready to go into wooden cases, eight to the case. Trains No. 22 and No. 30 pick up the cases at Deer Park Station and speed them on to Dining Commissaries at Washington and Chicago for distribution to feature trains.

Most important of all, of course, B&O's Deer Park Spring water bears the approval of the U. S. Public Health Service. Once a week, inspectors from the Maryland Public Health Service drop in, always unannounced, to check the water. And once a week, too, Carl Webster, bio-chemist from our own

ON THE TRAIN. Smiling Henry W. Johnson, a B&O waiter with 30 years' service, here pours some of the cooling and refreshing Deer Park Spring Water for a passenger. Water is not for sale—is a B&O exclusive. This photo by F. C. Dizon

Research Department, tests the water for purity.

And this is the story of B&O's Deer Park Spring Water. It explains, we think, why we claim for it much more than the simple properties of H₂O, found in ordinary water. In this refreshing mountain-spring water, we maintain, are to be found also the properties of health, history and enchantment.

