

**THE NEW
MACARONI
JOURNAL**

Vol. 1, No. 5

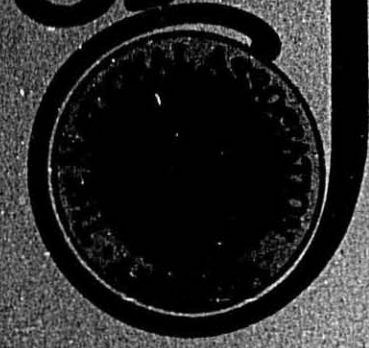
**September
15, 1919**

The New
Macaroni Journal

Minneapolis, Minn.
September 15, 1919

Volume 1 Number 5

*A Monthly Publication
Devoted to the Interests of
Manufacturers of Macaroni*



Theodore Roosevelt
said:

*"It is the duty of every man
to devote some of his time to
the upbuilding of the pro-
fession to which he belongs."*

By this token, EVERY man who has the interest of the Macaroni Industry at heart, EVERY man who believes in upholding its dignity, EVERY man desirous of aiding its development, EVERY man who wishes to help his fellows, EVERY man anxious at the same time to promote his own business OUGHT TO BE IDENTIFIED with the

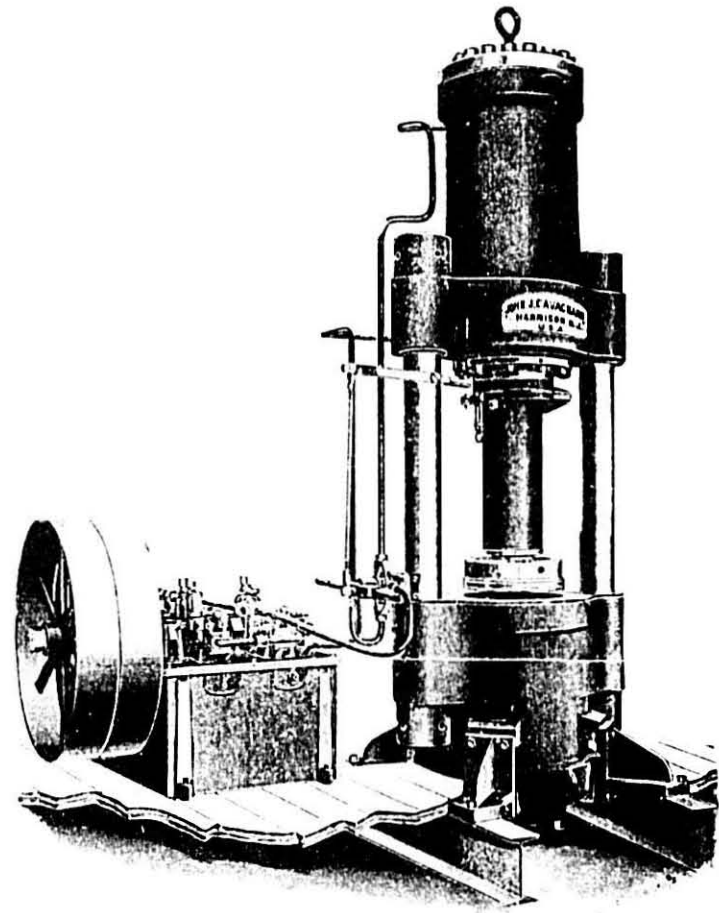
National Macaroni Manufacturers Association

If you are interested in the production of Alimentary Paste products and not affiliated with the National Macaroni Manufacturers Association, this message is addressed to YOU.

IF

If you wish to co-operate with the men of your chosen profession; if you desire to make the most of the present unusual macaroni opportunities; if you seek to benefit by contact with men in your craft; if you wish to profit by the ideas and experiences of some of the best brains in the business; if you are on the road towards bigger and broader things—THEN you will want to become a member of this progressive National Association.

For full particulars address
The National Macaroni Manufacturers Association
Braidwood, Ill.



John J. Cavagnaro

Engineer and Machinist

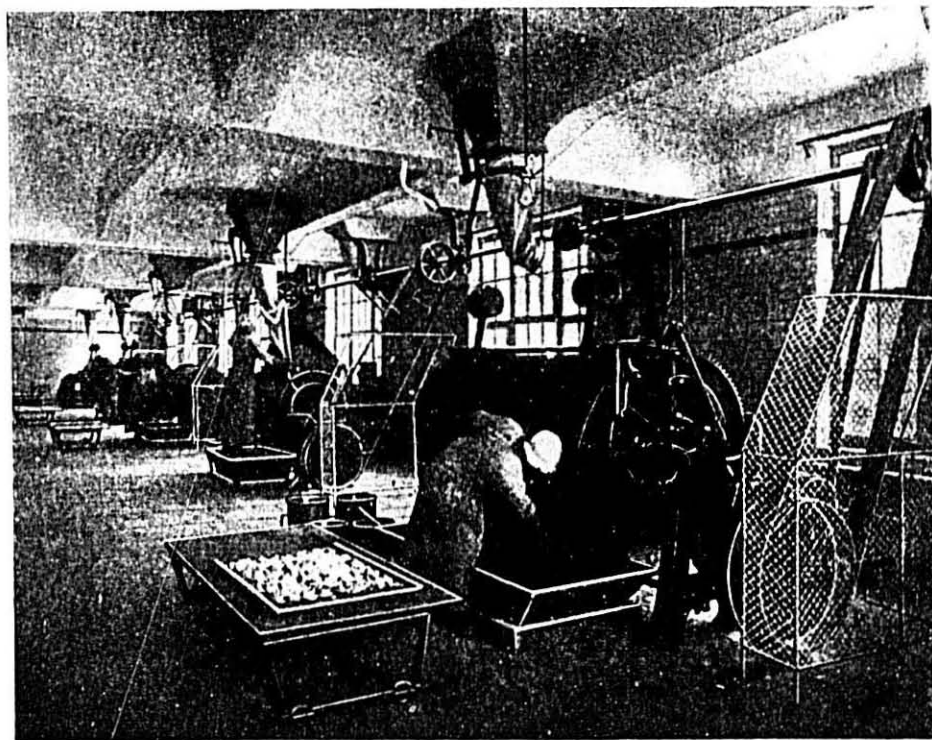
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Specialty of
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Five BUHLER'S Dough Mixers installed in a modern Macaroni plant.

The mixer is tilted and the thoroughly mixed dough falls through tubes to the dough kneaders on the floor below.



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Sole Agent for
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The Mechanical Weather Man Says:

"When a New York country bumpkin saw his first aeroplane, he looked at it hard for a few minutes and said,

'I don't believe it!'

Have you been reading about the Carrier System of Drying Macaroni and Paste Goods, with the same lack of conviction?

Today that country bumpkin hardly looks aloft when an aeroplane flies over,—because he has been convinced by *actual performance*. Perhaps he is receiving his groceries by aeroplane!

If you'll give us an opportunity we'll tell you about the *actual performance* of the Carrier System, in some of the principal plants of the United States and Canada."

Write Right Now

Carrier Engineering Corporation

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BOSTON
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CHICAGO, ILL.
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USE DURUM SEMOLINAS

For Macaroni and Noodles
Unequaled in Color and Strength



YERXA, ANDREWS & THURSTON
MINNEAPOLIS, MINN.

MACARONI JOURNAL

Why a National Association?

The only object of a National organization of the individuals in any line of manufacture is to promote the best interests of that particular Industry through COOPERATION.

The need of cooperation was learned during the war through the actions of the Food Administration. We cooperated under its direction, got into line with the true American spirit, and incidently benefited ourselves. There is no one but feels that we should retain the benefits so far gained.

The day is long past when you considered your competitor an arch enemy and today we have the new slogan: "Get acquainted With Your Competitor, You May Learn To Like Him." You should meet him half way, remembering that you are not risking any more than he is when you get together for the good of all.

Your attention is called to a general proposition that concerns every macaroni manufacturer in this country, not because we may have anything new to tell you but more for the purpose of recalling to your minds some things that you may not readily know but that you may have thoughtlessly overlooked or forgotten.

The problems of peace are as trying as were the serious problems of war though, thank God, they will not be blacked by the blood of valorous men, the wail of distressed men and the cries of innocent children. To meet these problems we must all be ready and to solve them we should act as a unit.

One of the purposes of this National Association is to foster a closer business and social cooperation among the manufacturers of macaroni products and a better understanding between our salesforce and the buying public.

Another is to establish a central body to represent the Industry in all matters of vital importance, study and assimilate all laws and regulations pertaining to the Industry, disseminate the knowledge thus gained among the various manufacturers for their personal welfare and business advancement.

There may be some manufacturers who misunderstand the purposes of this National Association but there are no real differences of opinion among us as to the need of unity. We appreciate that individual effort is a very small thing. And if we stand alone it would be very small indeed. But if you multiply your individual effort and my individual effort with that of other man's individual effort, by the individual efforts of every concern in the Industry, you have a very big thing—something that can be summed up in one pleasing and satisfying word, "Success."

To insure this success the Industry should establish a governing body that will be thoroughly representative of the various manufacturers and recognized as such by the civil au-

thorities; a governing body that can go before the legislative and administrative divisions of our government armed with authority to protect our interests and to pledge our utmost confidence in our government both in war and in peace, and to pledge our full support without reserve or stint.

During the late war and the present period of peace reconstruction the officers of the National Macaroni Manufacturers Association have given their valuable time and spent much money to obtain from the Food Administration and other various government officials fair and proper treatment for the whole Industry; looked after the interest of all manufacturers in this line without regard to their being members or not; spread notices of government regulations with clear explanations to all alike, and they more than any of us have learned to appreciate how much greater might have been their weight had they represented a thoroughly organized Industry instead of a progressive few who early appreciated the need of combining for industrial advancement.

Having successfully weathered this four years of awful storm does not every Macaroni manufacturer feel that now is the time and place for all to pause a moment, catch our breath, sum up our past experiences and, profiting by our past failures combined with our successes, lay the foundation for an organization that will not only be a pride to its officers and members but also deserve the respect and esteem of all business interests, the buying public, our government officials and of the whole world?

Brought into closer touch with one another through government regulations we have learned to know each other better and to appreciate how dependent we are one on the other. There is unquestionably a finer and broader feeling that cooperation must continue among the Macaroni manufacturers. New life has been injected into our business, new hopes for the future greatness of the Industry have been created, and a general feeling prevails that we should not rest till the finish is in sight, that finish being The National Macaroni Manufacturers Association, 100% representative of the Industry.

All the foregoing proves the need of a far-reaching organization. But WHY THE NATIONAL ORGANIZATION?

We recommend the National for the reason that it is national in scope as well as in character. It numbers in its ranks some of the leading macaroni manufacturers in all parts of the country, from Canada on the north to Texas on the south; from Massachusetts on the east to California on the west. It is an organization elastic enough to adapt itself to new conditions and able to keep abreast with the new requirements as imposed upon us either by government regulations or by popular demands. This should also apply to the individual member, who should readily see that from now on it will be no longer the survival of the fittest, that the race

FREIGHT CHARGES BASIS

Classification Is Basis of Rate Making—Macaroni, et al., Rightly in Cereal Group—Should Revise Bills of Lading—Educational Campaign.

By Bert L. Benfer, Traffic Expert

While the manufacturers in the last 10 years have made great strides in the production of macaroni, spaghetti, vermicelli and noodles, distribution of the product has been sadly overlooked or allowed to ride with the tide and the industry has come to realize that it is shouldering more than a just and reasonable share of the transportation costs imposed on all shippers.

Now that we have decided to look to our laurels and get right in a transportation sense we cannot hope to recoup our lost ground by one gigantic leap, for this has already been attempted and failed. We must start at the foundation and only by steady work and growth helped along by a campaign of education can we ultimately hope to arrive near the par of those industries which have been consistently plugging for the past decade.

Classification Is Basis

Classification of property is the foundation of rate making; it is the basis—the first principle—of the construction of all transportation rates or charges. Classification is an artificial arrangement of the articles of commerce into groups according to transportation and commercial relations to establish a basis for the equitable distribution of the proportionate part of the carriers revenue, which each group of articles should bear.

Classification at best is but a compromise. Many articles must necessarily be brought together into one class or family predicated on their analogy, not in a sense of their identical similarity as to structure but in a broader view of traffic likeness gauged by their freight qualities such as density, weight, value, risk and expense of handling.

Trade names of an article do not mean anything in classification, neither does the use to which an article is put.

Macaroni a Cereal Product

Macaroni, Noodles, Spaghetti and Vermicelli are nothing more than trade names describing a wheat dough which has been pressed into various forms and out of which the moisture has been dried. They are sold to the consumer as a food preparation, not cooked. These articles are certainly nothing but cereal products and are entitled to grouping or classifying in that family.

There are now and have been ever since the act to regulate commerce was passed three classifications governing on interstate traffic; namely Official Classification, approximately governing all traffic in the region north of the Potomac and Ohio rivers and east of the Mississippi; Southern Classification applying south of the Ohio and Potomac and east of the Mississippi river; and the Western Classification in the territory west of the Mississippi river.

For some time past interest has been centered on a proposed Consolidated Classification

which would cover on all interstate traffic throughout the country.

Eliminate Trade Names

Our first step upon taking up the work was to petition that item 2, page 246, of said classification, which provides for our products under their trade names, be eliminated and that they be covered under an item as follows:

FOOD PREPARATIONS

(Cereal, not cooked)

- In inner containers, in barrels or boxes, L. C. L.4th class
- In inner containers, in barrels or boxes, C. L. minimum weight 30,000 lbs.5th class
- In bulk in bags, barrels or boxes, L. C. L.5th class
- In bulk in bags, barrels or boxes, C. L. minimum weight, 40,000 lbs. 6th class

This would place our products in their rightful family under their basic names and allow them the rights and privileges of that relationship.

Men who have been on the classification committees for years look with disfavor on any attempt to change in any way their records and work of long standing. We expect to fight to obtain recognition of our plea and may have to go to the highest available tribunal to get our just dues.

Get Revised B. of L.

However an educational campaign is necessary to instill into the public and carriers minds what our products really are. The first step in this direction is to voice our views in the premises on every available occasion. The second is to revise our bills of lading (when a new supply is necessary) so as to carry the message in line with the following example:

FOOD PREPARATIONS

(Cereal, not cooked)

- 100 casesMacaroni
- 10 barrelsSpaghetti

Third, but not least, we must have the cooperation of every member to the fullest extent and at all times, if we are to hope for recognition and final success.

Little Demand for Cheap Flour

Limited quantities of flour at \$9.85 a barrel and at \$10.45 in wood have been offered by the government and the demand was found to be rather light according to announcement by the Grain corporation. After extensive advertising only three cars were ordered in one day and of these two cars were canceled. This flour is of the soft wheat variety and according to the Grain corporation there is little call for this grade, the people demanding flour from hard wheat. The latter sold during August at an average of \$14.25 in wood and at \$13.65 in bags, retail. It was explained this flour is as nutritious as hard wheat flour, although slightly different in taste.

When asked if an effort would be made by the government to sell the flour direct to consumers, eliminating a \$2 profit allowed wholesaler and retailer in the advertised offer, J. H. Barnes, head of the corporation said he believed it inadvisable for the government to go into the retail business.

"Also, we have neither the money nor organization required to distribute the flour,"

said Mr. Barnes. "Personally I think the government has no right to go into the retail business. The merchants are the distributors and they have got to be maintained. "If the people want to help reduce the high cost of living they should bake more and eat more bread. If this flour is not sold in the United States it will be exported as part of the surplus wheat production."

Recently it was reported that the Mayor of Toledo, Ohio, sold a carload of flour at cost price to residents in 20 minutes. This was followed by the sale of two more carloads through the 17 fire stations.

Cost of Living World Over

Australia occupies the most favorable position of all lands in regard to the increased cost of living, according to a survey made by Stockholm "Commercial Gazette." The Australian increase was reported as 30 per cent since the beginning of the war. The United States was recorded as in second position with an increase of 60 to 70 per cent.

Holland, with an increase of 70 per cent, showed the smallest increase among European nations, and Denmark is next with an increase of about 80 per cent.

Sweden, England, France, Spain and Portugal are grouped with increases running from 100 to 122 per cent, England and France occupying the most favorable place with increases of about 104 per cent while Sweden had 182 per cent.

Germany, Belgium, Norway and Hungary had increases from 150 to 200 per cent while the cost of living in Austria, Finland and Russia had increased more than 200 per cent.

In every case the figures are based on the budget of a normal family, with a year's expenditures of 2,000 crowns in 1914—"Greater New York."

Conditions in Russia

The average yearly Russian exports of wheat during the prewar period amounted to 127,889,000 bushels. Six-sevenths of the supply originated in European Russia, the density of production being in the territory bordering on the Caspian and Black seas and the waterway valleys of southeastern Russia in Europe. In October, 1917, the number of miles of Russian railways under the Soviet regime was 34,000 and in October 1918, the mileage in operation had been reduced to 15,000. Owing to transportation difficulties it may not be possible to market the wheat of the southeastern Russia in the central and northern parts of the country and it is thought possible that a portion of the grain may find an export outlet via the water routes. According to report of the American consul at Vladivostok, dated Jan. 31, 1919, the amount of grain in western Siberia is 237,243,300 bushels the greater part of which is wheat, and that the exportable surplus will amount to 70,320,000 bushels. Here also, as in European Russia, the disturbed economic conditions, interference of military operations, and conditions of transportation may not permit the surplus to reach the markets of China and Japan in competition with the Australian supply.



If Means Money

SEMOLLEON



Worth The Extra Price

**SHANE BROS.
AND
WILSON CO.
MINNEAPOLIS, MINN.**



HAVE WE WON THE WAR?

From Health Quarterly, Wm. H. Taft,
Chairman Board

We have beaten the German, we have canned the Kaiser, but have we won the war?

In a military sense we have won the greatest victory in history, but this war was more than a military struggle. It was even more than a struggle for political liberty. It was a great human upheaval, tearing asunder many of the bonds that have restrained the spirit of mankind.

It is true that the war released the lowest and grossest traits of humanity, but it also tapped wellsprings of spiritual strength, of idealism, of self-sacrifice, of service and devotion at which the cynics and pessimists and criminal minds of the world have stood aghast.

Carry Spiritual Advance Forward

The best proof we can offer that we are indeed sound to the core, that our effort thus far was not a mere spurt but an evidence that we would have laid all that we have on the altar of freedom had we been called upon to do so, is to maintain the spiritual advance we have made—indeed, to carry it forward.

If the war has not taught us how sordid and slothful, wasteful and unworthy much of our prewar existence was, then we have, indeed, another war to fight with ourselves.

During the war we have been called upon for thrift, for economy and self denial in the use of foods. We have been required to keep our mental and nervous poise; to avoid wasting our energy in petty and trivial squabbles while this great world struggle was going on.

Remember that the lid is not off on food indulgence or on waste of any kind. Three hundred millions of people look to the Allied nations, and especially to the United States, for assistance in feeding populations, some of which are half starved and easy prey to epidemic diseases.

Continue Practicing Economy

In food economy it is important to avoid taking any chances with the children. There is a large degree of under nutrition among children, and they must have adequate food, especially an abundance of milk. A quart of milk a day for the growing child is a "safety first" measure. The food administration has asked us to exercise economy with regard to the consumption of certain types of food entirely in the interests of our health. These foods are wheat, sugar and fats, especially pork, all fuel foods of high value with immense fat forming possibilities.

Let us continue the use of the varied types of bread mixtures that we have learned, many of us, to like far more than the anemic white bread.

Let us reduce our consumption of butter and of salad oil.

Let us find no undissolved sugar in the bottom of our coffee cups.

Insist that there be placed upon our plate only food which we expect to eat so that

the garbage can may be empty instead of the stomachs of war stricken people.

Food Should be Trimmed

The amount of good food and broken food that is thrown away is appalling. Food should be trimmed in the kitchen or else on the service plate and the odds and ends utilized, especially fats.

If we chew our food thoroughly we will escape digestive troubles, consume less food and yet be adequately nourished.

Another great tradition smashed by the war experience is the supposed need for meat as an energy food. It has been shown that meat is not essential to health, yet we do not advise total abstinence from meat. We do insist, however, that there is no advantage in eating it more than once a day at the most.

We have all heard the slogan throughout the country "Food will win the war!"

It was a large factor in attaining military victory.

It will continue to be an important factor in the final winning of the full results of victory; that is, the complete restoration of peace, happiness and prosperity to the sorely tried nations of this earth.

Big and Little Business

How important are you? Do you consider yourself as occupying a little two by four corner in the world of business, or do you think of yourself as a man of prominence and influence?

One thing is sure, you are no bigger than you think you are.

Little business will never be big business as long as the owners think of them as little businesses. If you regard yourself as a child playing with a toy you cannot take your business seriously enough to make it go.

The moment you look upon yourself as a real man, occupying a man's place and handling a man's affairs, that moment you begin to expand.

Get the right perspective. Think of yourself not merely as running a store but as part of the great world of business.—Gilt Edgings.

Depends on North America Crops

Aside from the mere financial question involved in the marketing of our great wheat crop at a large price the condition of India should also sound a note of warning. It is too much to expect that industry will be entirely rehabilitated in another year and Europe able to raise its usual crops. The demand for bread grains will still be large. Nothing should be expected from Russia. There is always the possibility of a crop failure in the southern hemisphere, and the question is, What would the world do without the United States and Canada? The world is likely to look to North America in 1920-1921 for bread, and if our great crop can be gathered without serious loss a big surplus carried over into next

year and a large acreage planted this autumn may be the world's insurance against want in the coming year.

Meat Reduces Birth Rate

London.—Meat eating is injurious to the vitality of the race, Dr. Josiah Oldfield, a London physician, told the Fruitarian Society. "In every country," he went on, "where meat eating is a national habit the birth rate has decreased in the last 50 years. On the other hand, in countries like Bulgaria, Roumania and Serbia, where meat is not a national dietary, the birth rate is high and increasing." Experiments showed, he said, that meat eating produces sterility. Eggs today are not as healthful as they should be, because hens are overtaxed with egg-producing food, such as fish, blood and meat. He said in his hospital care was taken that eggs used are laid by fowls which feed naturally on grain or in the fields.

Macaroni to Cuba and Brazil

One of the large macaroni manufacturing concerns of the middle west interested in export to Cuba and Brazil has sought information through the New Macaroni Journal concerning the regulations governing exports to these countries and the bureau of markets of the Department of Agriculture gave the following information:

"The Cuban demand for macaroni products is limited to vermicelli in three sizes (see figures 34, 35, 36). Due to its shape vermicelli may be shipped or packed in boxes of various lengths. The usual style of package is a box of six pieces of 5/16 inch gum veneer and holding from 13 to 22 pounds of vermicelli.

"The box is usually machine nailed except the covers which are nailed on by hand. Blue paper is used for lining and strips of paper are sometimes pasted outside over the edges. These strips are intended to make the box airtight as changes in the atmosphere are said to crack and break the product.

"When requested the boxes are wired on each end. This strengthens the package and also helps to prevent pilfering. The boxes are usually shipped separately but may be wired together in bundles of four, which tends to reduce the loss from breakage.

"The Cuban merchant is governed in the size of boxes ordered, by the prosperity of his customers and in good times may order 22 pound boxes or, at other times may place orders down as low as 13 pounds per box. No standard size package exists. A few sizes of boxes are given below.

Vermicelli Pounds Net	Size of box		
	Length	Width	Depth
	inches	inches	inches
20	23	11	7 1/2
17	23	11	7 1/2
13	23	9 1/2	6 1/2

"The width and depth may vary in different factories but the length of the boxes is usually about two feet. This box is the tall package and is not broken until it reaches the consumer. SAME CONDITIONS APPLY TO BRAZIL MACARONI EXPORTS

JOLO PRODUCTS SERVICE Best

NEW SPRAY PROCESS
IMMEDIATELY SOLUBLE

JOLO CERTIFIED WHOLE DRY EGGS

Selected whole eggs dried, insuring full egg white content.

Superior to mixtures of yolk and egg whites.

JOLO DRY EGG YOLK

All the properties of fresh country eggs retained.

Insure the quality of your product by using a GOOD egg.

JOE LOWE CO., Inc.

New York City, N. Y.

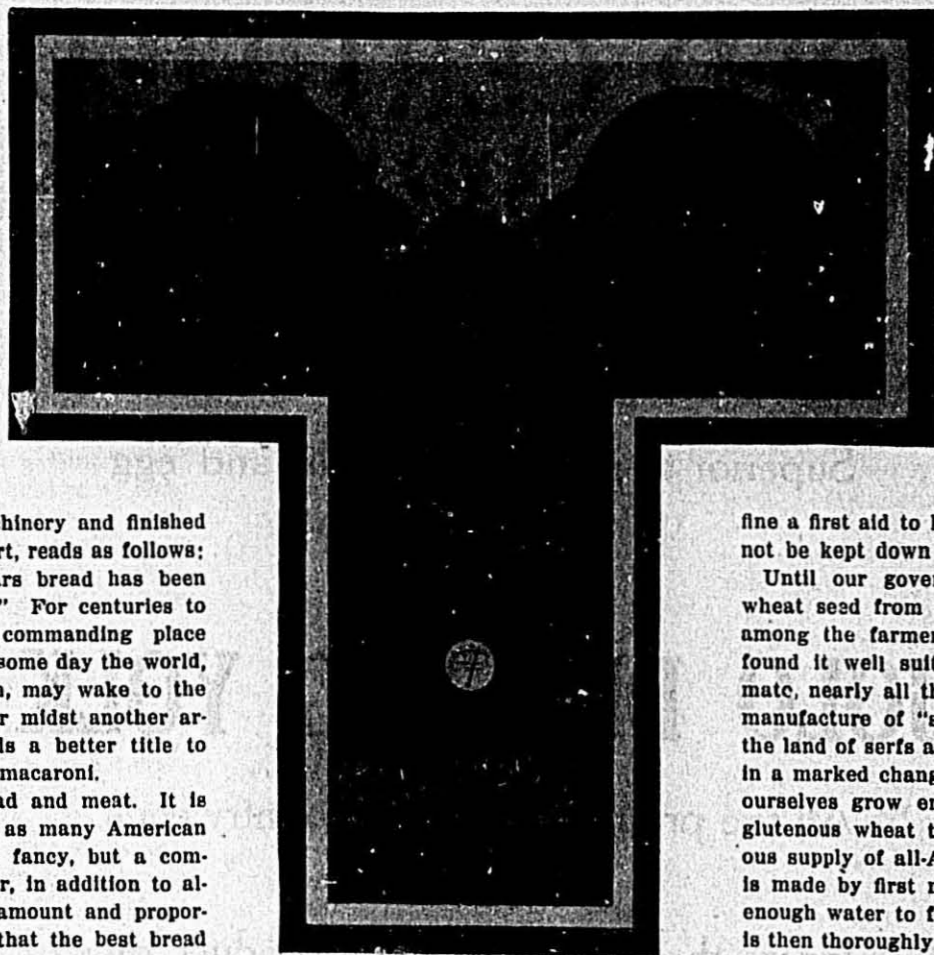
The Largest Importers of Dry Eggs in America.

THE REAL STAFF OF LIFE

A Little Journey to the Home of a Great Food, Macaroni.

An interesting article on "MACARONI" recently appeared in The Forecast, America's leading food magazine, written by its publisher, C. Houston Goudiss, food economist and founder of the School of Modern Cookery. The author made a thorough inspection of some of the leading macaroni plants in the country and writes most intelligently on the production of this important food. His article, which is well illus-

trated with cuts of machinery and finished products in colors, in part, reads as follows: macaroni a regular part of the daily diet. Experience has taught them its value. Housewives have been impressed with its convenience and economy and the many ways in which it can be prepared and combined with other foods. So, on the threshold of a world food situation, which, during the next few years, will demand extraordinary efforts in conservation and wise use of foods that are most nourishing, it is



Upper picture shows front and back of macaroni dies or moulds. Lower—A view into dryer showing the scientific device which maintains just the proper degree of heat.

trated with cuts of machinery and finished products in colors, in part, reads as follows:

For thousands of years bread has been called the "staff of life." For centuries to come it will hold a commanding place among vital foods. But some day the world, having grown in wisdom, may wake to the fact that we have in our midst another article of diet which holds a better title to leadership. And this is macaroni.

Macaroni is both bread and meat. It is not merely a side dish, as many American and English housewives fancy, but a complete meal in itself. For, in addition to almost exactly the same amount and proportion of other nutrients that the best bread contains, this excellent and economical foodstuff is far richer in body-building gluten.

Like beef or mutton, it is one of the great flesh forming foods, and most people can digest it quite as easily as meat. So in face of the two salient facts—first, that we eat too much meat, and second, that the meat supply will continue short for many years—it stands out as a meat alternative of the highest value.

This alone must bring it into wider public favor. Already it has attained a popularity in our land prophetic of its universal usefulness.

Only a few years ago it was used solely as a vegetable adjunct in American homes. Today we consume more than 300,000,000 pounds annually—nearly 1,000,000 pounds a day—and consumption constantly increases!

No other foodstuff has made such advance in so short a period. Without knowing the scientific whys and wherefores of the matter millions of people have made

sensible and patriotic to learn something about this remarkable foodstuff—its source, nature and possibilities.

Macaroni History

Macaroni is a dried paste, made from a cream colored granular flour called "semolina." This flour is the product of a peculiar grade of very hard wheat which contains an unusually large percentage of gluten.

This high content of gluten gives macaroni its peculiar meat-and-bread food value.

"Gluten is to wheat what lean is to meat" is the way one authority has put it. It is classed among the nutritive elements which most generously supply the body with easily available material for the making of blood, bone and muscle and for the restoration of

worn out cells and tissues. A perfectly balanced food should yield from 10 to 15 per cent of its nutriment in the form of protein. Macaroni when cooked in water yields exactly 15 per cent of protein, the actual food fuel value of a pound of good macaroni being 1665 calories.

So far as history reveals, the Chinese were first to make and use macaroni. For decades it has been known as the national food of Italy and for many years a relatively small quantity used by America was imported from that country, where it was manufactured by methods picturesque if primitive.

But so necessary an article of diet,

fine a first aid to health and strength, could not be kept down by such a handicap.

Until our government brought "durum" wheat seed from Russia and distributed it among the farmers of the northwest, who found it well suited to their soil and climate, nearly all the wheat employed in the manufacture of "semolina" had come from the land of serfs and steppes. This resulted in a marked change, however, and today we ourselves grow enough of the hard, extraglutinous wheat to make possible a generous supply of all-American macaroni, which is made by first mixing semolina with just enough water to form a tough dough. This is then thoroughly kneaded, but not by hand. The strongest of power-driven rolls are required to manipulate this heavy mass.

Manufacture of Good Macaroni

When sufficiently kneaded this dough is placed in the steel cylinder of a press where it is forced through a series of small holes into either "pipe-stem," solid rounds or "ribbon" lengths such as the progressive housewife knows as macaroni, vermicelli and noodles, and uses for the varied purposes for which each form is most convenient and attractive.

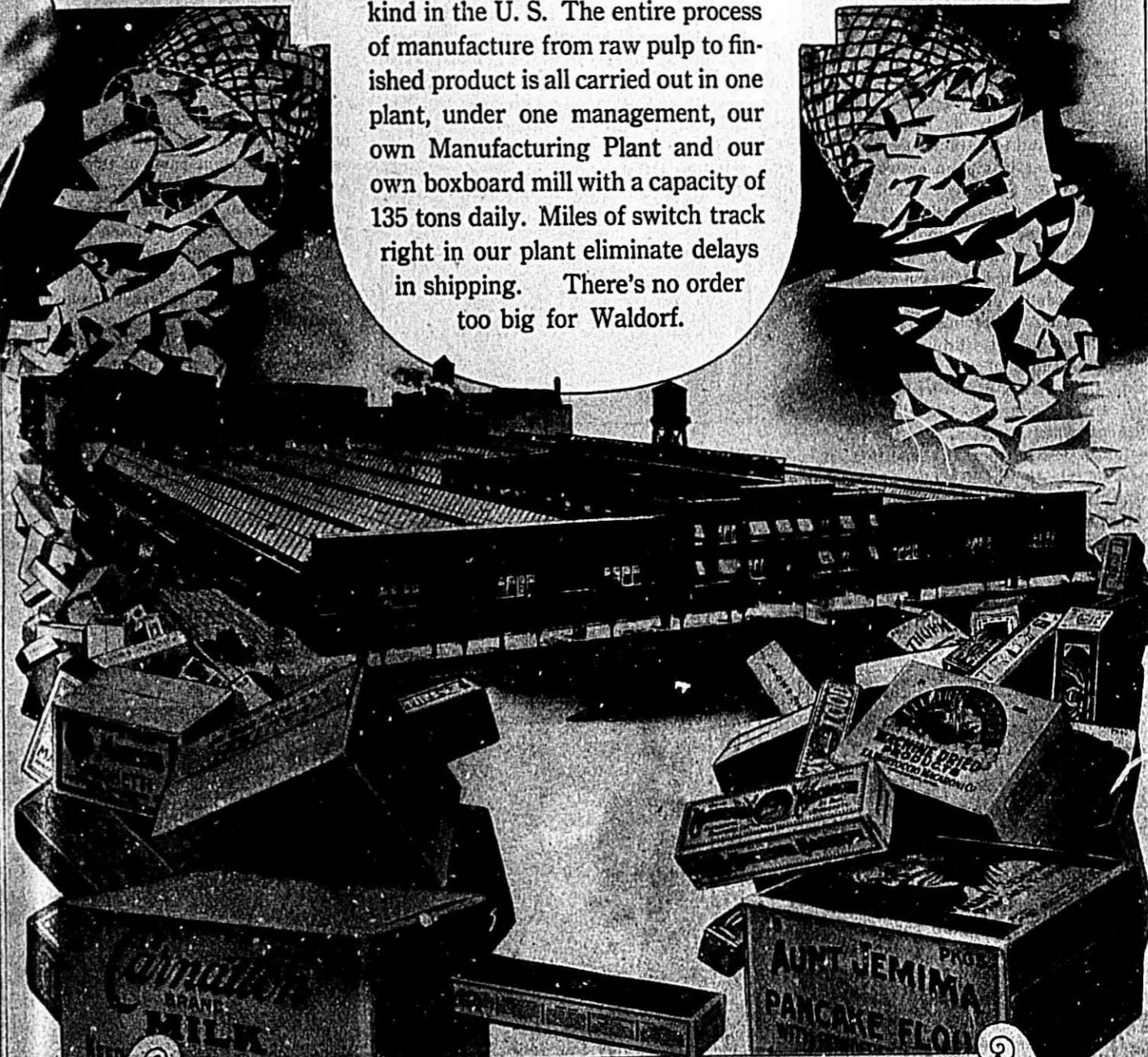
After thorough drying in just the right degree of heat, the finished product is packed and marketed. And when properly made from the right kind of material, the result is a clear, tough, yellowish horn-like substance, which breaks without splitting and does not become pasty or lose its shape even when overcooked.

Being so dry and porous, it swells when cooked to nearly three times its original volume. And if material and manufacturing methods have been what they should be, the dish of macaroni set in front of you will

WHY THEY COME TO WALDORF

Many manufacturers who use immense quantities of cartons and shipping containers get them from Waldorf Co. Why? Because they must deal with a firm who not only can make good containers, but is big enough to fill large orders promptly.

The Waldorf plant is the largest of its kind in the U. S. The entire process of manufacture from raw pulp to finished product is all carried out in one plant, under one management, our own Manufacturing Plant and our own boxboard mill with a capacity of 135 tons daily. Miles of switch track right in our plant eliminate delays in shipping. There's no order too big for Waldorf.



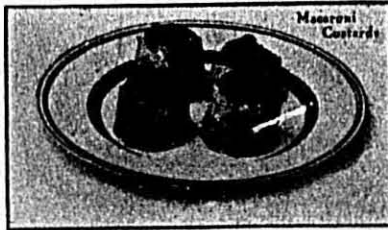
PAPER STOCK DIVISION - BOX DIVISION - MILL DIVISION
WALDORF PAPER PRODUCTS CO.
 SAINT PAUL MINNESOTA

THE WALDORF DAILY PLAN  PRODUCE the BEST that MORTALS CAN

yield a delicate tempting aroma and gratify the palate in full measure. For even when eaten plain boiled, with only salt or butter, good macaroni has a flavor all its own.

Good macaroni, mark you! For there is macaroni and macaroni, and the spurious sort made of ordinary wheat flour is as poor as the genuine is satisfying.

The housewife soon can learn to tell the



difference, not only by looks, but by the mushy way the imitation cooks up.

She may serve it plain or with cheese or tomato sauce. She may make it richer with a Creole sauce or combine it with meat, using the latter for a flavor. When boiled, then combined with milk and cheese and carefully baked, it becomes not only a feastful dish, easily digested, but a veritable meal in itself, supplying all of the needed food elements and—through the milk and cheese—a share of the indispensable vitamins, those newly discovered vital elements that are necessary to life and growth and without which, normal health cannot be maintained. In fact the addition of any form of fat—in which macaroni is deficient—bacon fat, butter, oil or the fat of milk and cheese—makes it a complete food. And in whatever form used, macaroni is one of the most convenient and economical of all foods. Also one that eliminates waste, not only because every particle of it is edible, but because it keeps almost indefinitely.



There are combinations without end in which macaroni forms the basis for nutritive and delicious dishes. It adapts itself to any number of tasty sauces. And however prepared, it has this advantage—that one seldom tires of it.

Macaroni and Potatoes Compared

Perhaps no other food, save potatoes, can be eaten with such regularity without becoming monotonous—and the day is coming when macaroni will more than share the popularity of the favorite tuber. For people will learn that it has many times the value of the potato as a body-builder, its gluten meaning more to the human machine than the vegetable starch which now is such an essential part of the diet.

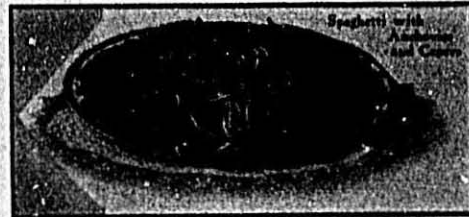
Not the least among its virtues is its keeping quality. In nearly any climate it will remain available for months—if properly

made under sanitary conditions, and carefully packed.

The writer then tells of his visit to one of the modern macaroni plants, describing fully the machinery, equipment and the cleanliness attending the manufacture of this popular food.

This model plant which was planned and built to provide ideal equipment and surroundings for the manufacture of this one product, not only is the last word in factory sanitation, but the first word in modern processes. The first innovation you note is the unique concrete flour-bin in which the semolina is aerated and sterilized before passing into the mixers. Cunningly provided with a series of drying chambers, the huge bin serves not only as an "air washer," but also eliminates from the granular wheat any lurking germlife, protects it against weevils and other insect enemies and banishes any foreign odors which might affect the flavor of the finished product.

It illustrates notably one phase of scientific advance in food manufacture—the em-

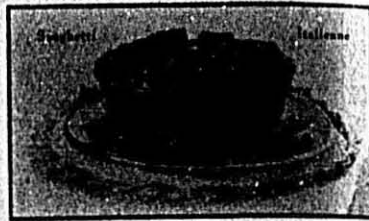


ployment of expert chemists to guide and oversee every step in production.

Scientific Methods of Manufacture

Only a few years ago most manufacturers would have smiled at the mention of such a change. "Scientific supervision" was all right in its place, but it was confined to a

narrow place! College men might be well adapted to theoretical pursuits, but the actual making of things to be sold and used was a task for hard-headed, "practical" fellows! The macaroni manufacturer who might have whispered his employment of a chemist to supervise or improve processes would have been pitted as a probable candidate for the nearest insane asylum.



Today all progressive food manufacturers not only consult chemists but employ them as most important parts of the regular staff. And it is one of the big reasons why food production has advanced by seven-league strides during the past dozen years.

Perhaps the most impressive fact connected with the place is this—that from the time the semolina enters the bin until the macaroni is sealed in air-tight packages which will be distributed from Eastport to San Diego, it never is touched by a human hand.

So marvelously "intelligent" are the modern machines used that they almost shame the digital dexterity of man. And of course they exceed all standards of cleanliness and hygiene that could be expected of even the most careful workers.

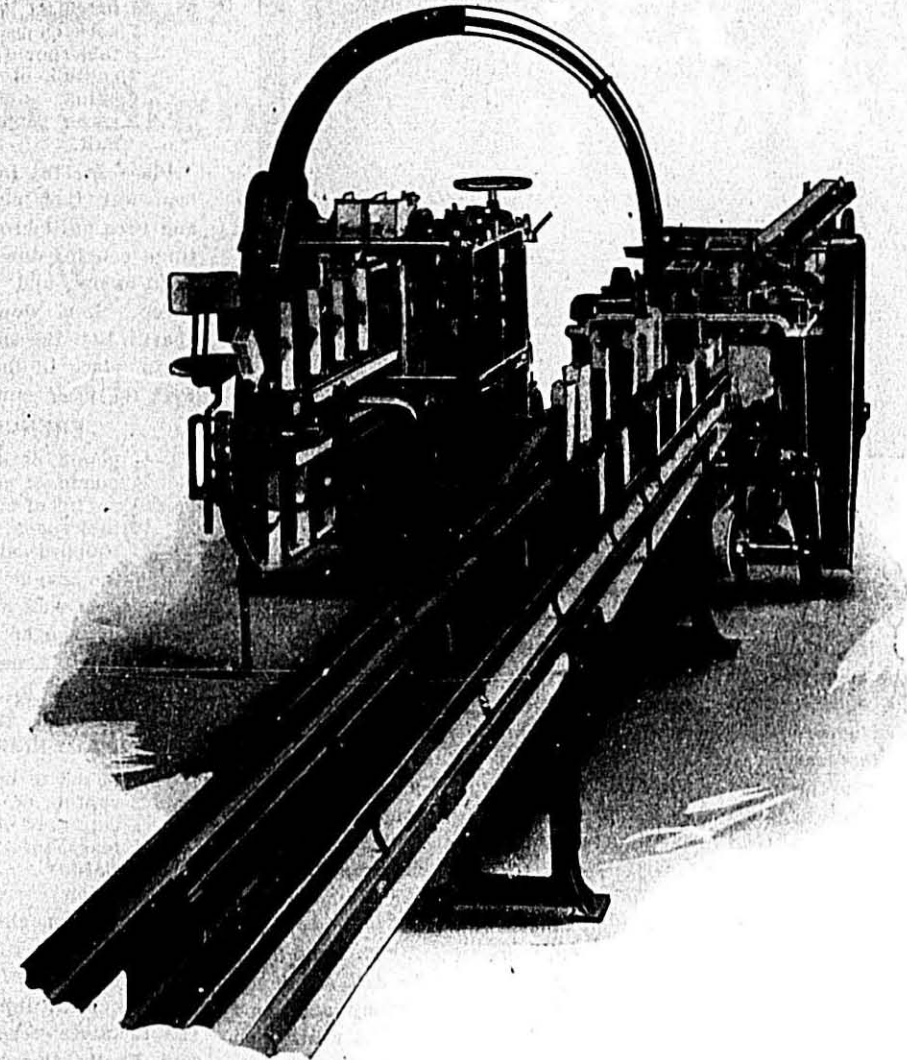
So perfect is the control of the improved driers into which the short lengths of macaroni pass to deliver up their last vestige of moisture that the mind grows misty with



Packing Cartons into cases for shipping all over the world wherever good food, made under ideal conditions of cleanliness, is appreciated. The air-tight Carton keeps clean food clean—and dry.

PRODUCTION and EFFICIENCY GOVERN YOUR PROFITS

60 Complete Packages Per Minute.



This machine gives you production and efficiency. It seals and delivers 60 packages of macaroni per minute. Neat, clean packages. Operating costs reduced. Minimum floor space required. Motor driven.

We also make a combination sealer that seals both top and bottom of carton, 30 to 35 per minute, one operator. Motor drive.

All machines made adjustable for handling different sizes.

The best of MATERIALS, WORKMANSHIP, and MECHANICAL PRINCIPLES are combined in **JOHNSON AUTOMATIC SEALERS.**

Catalog Upon Request

Johnson Automatic Sealer Co.
BATTLE CREEK, MICHIGAN



Carton Sealing Machine that works like a being of wit and will—Closing the Clean Carton. This one machine does the work of dozens of operatives, without a single touch of human hands.

wonder. In these, temperature and humidity are controlled as easily as a child controls a rag doll. And this is most important, for overdrying would cause the macaroni to split and underdrying would subject it to the risk of becoming sour and useless.

Knowledge of Cooking Necessary

The mere fact that a food is prepared under such ideal conditions, and by such expert methods does not prove its practical worth, however; for this there must be a competent cook with a working knowledge of food values and keen interest in food preparation. In the present instance such proof is not lacking.

Whenever I want to get at the everyday kitchen facts concerning any food product, I turn it over to The School of Modern Cookery, founded and supervised by The Forecast, and await the verdict of its domestic scientists as to the quality of the product and the best methods of preparing it. And after these experts had put Macaroni to every practical test—cooked it in many different ways and tried it out on unprejudiced but competent tasters—the report came back that this product is especially satisfactory for a dainty cook to deal with, for the following reasons: It is already cut into short and convenient lengths and this saves time and trouble and makes an attractive dish to put on the table. It is sanitary to open a box and measure out a cupful and drop it in the boiling water without need for touching the food with the hands. It cooks quickly for the strips are slender. It has therefore been pronounced a practical article to deal with, as well as a pure, dependable product.

And our diet expert said we should no more buy food without knowing how much nutrition and energy we get for our money,

than buy coal that won't burn—and that even when prices were lower than now, we could hardly buy food at a lower rate than a cent and a quarter for every hundred calories of energy. And since an eight-ounce package of macaroni at ten cents yields 833 calories, this means we can buy our calories under "par," if we get them in macaroni for then they cost at the rate of one and two-fifths cents a hundred.

So it seems to me a wise move on the part of the American housewife to give a package of Macaroni a little journey to her home kitchen, there to prove its right to an abiding place in the family diet as an un-failing ally of health, economy and good food. The clean, tight carton is waiting on the shelf of every corner grocery.

TESTED MACARONI RECIPES

For Use in Advertising Macaroni, Spaghetti and Noodle Products—Four Ways Different Nations Prepare One Form.

Spaghetti and macaroni still remain among the small group of cheap, nutritious dishes and if you are keeping a watchful eye on the food bills you will find it economy to cultivate an enthusiasm for this palatable dish.

ITALIAN SPAGHETTI

1 pound of spaghetti.
½ cupful of tomato sauce.
¼ pound of cheese.
¼ teaspoonful of pepper
¼ teaspoonful of nutmeg.

Parmesan cheese is preferable, but if this is difficult to get grated American cheese can be used instead. Cook the spaghetti in boiling, salted water for 30 minutes but do

not break it. This results in the long strings of spaghetti—"miles" of spaghetti as some one once put it—which are typically Italian, although it must be confessed that the broken sticks are much more gracefully served. When the spaghetti is tender, drain and rinse in cold water to prevent stickiness. Heat the tomato sauce, add the spaghetti and seasoning, and finally the grated cheese cooking slowly for 10 minutes and tossing occasionally with a fork to mix well. Serve hot with a sprinkling of grated cheese.

MEXICAN SPAGHETTI

½ pound of spaghetti.
2 pork chops.
1 tablespoonful of fat.
2 cupfuls of tomato.
1 onion.
1 green pepper.
Salt.

Place the fat in an iron frying pan and heat well then place the chops in the pan and turn until browned on both sides. Continue cooking then add the tomatoes, chopped onion and pepper and salt, and cover. Stew slowly until the meat falls apart. Boil the spaghetti until tender, then drain, place in the serving dish and cover with the meat sauce.

FRENCH SPAGHETTI

½ pound of spaghetti.
½ pound of chopped ham.
1 cupful of sour-milk.
1 tablespoonful of butter.
1 chopped onion.

Boil the spaghetti as usual. Mix the other ingredients well and set the mixture aside until the spaghetti is tender. Place the spaghetti in a deep, greased baking dish, pour the other ingredients over and bake 45 minutes.

AMERICAN SPAGHETTI

1 pound of spaghetti.
2 cupfuls of canned tomatoes.
1 cupful of American cheese.
1 teaspoonful of salt.
Bacon.
1 onion.

Boil the spaghetti as usual, drain and leave in colander until ready to use. Heat the bacon in the frying pan, add the onion and fry until lightly browned. Then add the tomatoes, seasoning and the spaghetti and finally the cheese, cooking until the cheese is melted and thoroughly blended. If too thick, thin with a little hot stock or hot water. Serve hot garnished with a few slices of crisp bacon.

NOODLES OR NEEDLES

William H. Taft, in addressing a class of would-be editors at Yale, was trying to impress upon them the importance of accuracy and the unfairness of misquoting public men. "Sometimes," he said, "a slight error may have momentous consequences. A friend of mine went into a restaurant and ordered noodle soup. In the very first spoonful he discovered a needle. 'George,' he cried to the waiter, 'come here. See what I found in the soup? A needle.' George examined the needle critically and grinned: 'Dat's all right, suh, just a mere typographical error, a typographical error. Dat needle should have been a noode, suh.'"—Argonaut.

Some man is usually at the bottom of the women's dislike for each other.

A Wonderful Crop of Durum Wheat Is in Sight for the Northwest

We Are Located in the Very Heart of this
District
and Are in Position to Furnish Quality

SEMOLINA

Coarse Medium Fine

Our courteous representatives are always
pleased to furnish information and
samples of our goods.

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Philadelphia, Pa.

CROOKSTON MILLING CO.
CROOKSTON, MINN.

FOOD SAVED FROM SPOILAGE

High Cost Makes Necessary Every Effort to Stop Loss—Proper Storage Important—Commercial Methods Improved by Department of Agriculture.

Methods for preventing spoilage and loss of large quantities of poultry, eggs, shrimp, fish and other food products have been developed by specialists of the bureau of chemistry, United States department of agriculture, investigating commercial practices in handling, shipping and storing foodstuffs.

Must Reduce Spoilage

The rapidly increasing cost of all food products makes it highly necessary to reduce spoilage by every available means, say the specialists. Much loss of foods due to spoilage while in transit and in the hands of dealers can be prevented if correct methods for packing, shipping, storing and handling are followed from producer to consumer.

Methods for preventing spoilage are based upon extensive laboratory studies of the habits and methods of operation of the minute bacteria, molds, or yeasts which produce spoilage. There are many varieties of these tiny organisms, and each variety acts in its own peculiar way. The conditions which permit or promote the growth of these destructive enemies, as well as the conditions which retard or entirely prevent their growth are learned by extended investigations.

Experiments are made to determine the best ways to apply the principles of sanitation, sterilization, dehydration and refrigeration to different classes of foods under varying trade conditions. The results of the experiments are then tried out on a commercial scale and the most efficient and practical methods adopted. The improved methods are introduced into the industry through bulletins which give working plans and information regarding them, and through personal assistance of technical specialists sent to cooperate with leaders of the industry who desire their services.

Eggs Saved From Loss

Methods for packing and shipping eggs so as to reduce the enormous losses from breakage in transit have been applied through the cooperation of the railroad administration and shippers of eggs. In the experimental work on which the methods were based, an instrument for measuring the shocks to which cases of eggs are subjected while in railroad cars was devised and found to be highly useful in determining the causes of breakage. Instructions as to how to prevent spoilage in eggs by proper candling, cooling and packing have been issued in pamphlets.

Plans have been furnished for small pre-cooling plants that will enable small shippers of poultry to ship dressed chickens and turkeys with minimum loss from spoilage. Model refrigerator cars have been built and extensive experiments made in the shipping of poultry for long distances. The best methods for killing, dressing, packing, and shipping poultry have been determined and

are being adopted generally by the industry.

Studies have been made to prevent spoilage in the commercial canning of tomatoes, catsup, tomato pulp and similar products. Bulletins have been issued of results of investigations, outlining practical factory methods to reduce spoilage to a minimum.

Improved methods for handling, packing and shipping shrimp and sardines have been worked out. Investigations directed toward the improvement of methods for canning salmon are under way.

Much Fish Unused

Experiments are being made to determine the best methods of shipping fresh fish to inland cities. There is an unlimited quantity of fish to supplement the meat supply of the country. Fish is a palatable, highly nutritious food which has not been used extensively in inland cities because of the difficulty of getting a regular supply in prime condition. Many carloads of fresh fish in excellent condition are now being shipped from the Gulf and Atlantic coast to the cities of Ohio, Indiana, Illinois, Kentucky, and Tennessee. When fish are properly handled there is little danger of spoilage.

Fruits, and to a limited extent vegetables, have been preserved by drying for many years. However many of the dried products were so much less palatable than the fresh or canned articles that the drying industry has not developed to the extent justified by its possibilities. Experience has demonstrated that many highly perishable fruits and vegetables can be dried to keep indefinitely. Experiments are being conducted to develop methods that will preserve the delicate flavor of the original products to establish in the United States a permanent drying industry.

Information regarding improved methods for handling, packing and shipping poultry, eggs, fish, and tomato products will be sent upon application to the department of agriculture.

British View on H. C. L.

Broomhall: It is plain to all, whether they be observant or nonobservant, that the great need of every nation now is a reduction in the cost of living. Higher wages as a remedy have many advocates. This plan has been tried and is still being tried in many industries and callings.

We have heard people assert that they found their increased earnings a good offset to their increased expenses for necessaries and even for luxuries, but there is evidence on all hands that, speaking generally, higher wages have signally failed to reconcile people to the greatly increased prices, which are demanded for almost every article of food and clothing.

The fact is, the root cause of the dearness of living is in the high prices demanded by

producers of food, wool, meat, etc., in the big exporting countries and especially in North America. To mention only wheat growers used to be satisfied with 80c per bushel now they say it does not pay at \$2.20

Leading Staples Down First

We want a reduction in the first cost of all the leading staples, and if this could be made there would be a good chance that the benefit would ultimately filter through every trade and eventually everyone would benefit.

We think such a movement must be heartily desired by everyone who has the welfare of our country at heart; but our daily experience brings us the strongest conviction that such a movement will be most difficult to effect. We think the majority of people are convinced that wages will never come down again and it goes without saying, that unless the cost of production can be brought down the price of the article produced must be kept high or relatively high.

When the international economic position is viewed in its broadest aspect, one is driven to the conclusion that we need lower costs of production for every industry as trade and we have sufficient faith in the inventive faculty of the human race to believe that eventually the legion of problems involved in this statement will be solved. Let us suppose that science could furnish a solution of the difficulty of insuring large and more regular yields of wheat by eliminating disease would this not confer an enormous benefit on mankind and most certainly cheapen the cost of production of the article with which we are principally concerned?

The Salesman

The salesman is a necessary factor in every successful business. Especially is this true of the salesman who goes out from his headquarters to call on the public.

You may not think so at once, but if you stop to consider the salesman's place in our domestic economy it may give you another thought.

In large measure the prosperity of the country depends upon the men who sell goods.

Many a factory of business house would come to a standstill if it did not send representatives into the field to tell the public of the merits of its merchandise.

The salesman is the pioneer in business, the missionary of trade the advance agent of prosperity.

When he calls on you give him a minute or two that he may tell his story. What he has to say may prove to be of great value. You have all to gain and nothing to lose by listening to him for a moment.

The salesman's life is not an easy one. He is seeking to make his living. Wife and children are dependent upon him. He is engaged in an honest and honorable calling.

Don't give him the cold shoulder. He is the door opener for trade. He can help you. Let him show you how.

If he succeeds you profit. If he fails you lose nothing.

Many a man who began with selling has become the master of a big business. Selling taught him the gift of merchandising successfully. Welcome him who may teach you things you ought to know.

It is a free education for you. He pays for it, not you.—Leslie's Weekly.

"Nothing is so local as not to be of some general benefit."—(Lincoln.) Thift and W Savings Stamps not only bring individual community prosperity; they bring national prosperity.

There is less fun in gambling if you can't afford to lose.



The Staunch Cushion Walls of H & D Boxes Insure Your Shipments Absolute Protection

Down the conveyor with a bang—tossed on a waiting motor truck—a rough trip to the freight house platform—and the journey has only started. In what condition will your shipment arrive? How many hard knocks will each box receive before it reaches its destination? There is one sure way to ship safely—use strong, resilient

H & D Corrugated Fibre Shipping Boxes

They insure absolute protection. Your shipment reaches the purchaser in perfect condition—without a label scratched or a piece of merchandise broken.

Hinde & Dauch Corrugated Boxes absorb the shocks that cause breakage. They are the most efficient container you can use. They are light, strong and well constructed.

And H & D Boxes are economical. You save in first

cost, in shipping room labor, in freight charges and in elimination of breakage and pilfering of goods in transit. They come to you folded flat and require little storage space.

The Hinde & Dauch Service Department is ready to help you design the kind of container you need. Write today. There is no cost or obligation.

Note the Resiliency of H & D Board

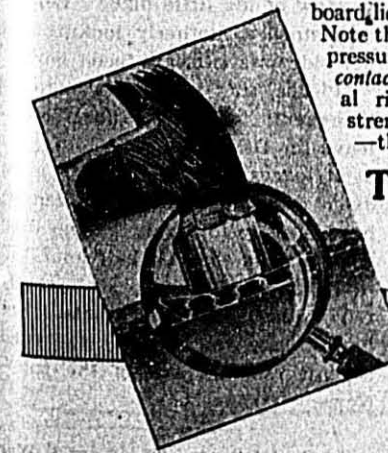
In the truss-like construction of H & D board, lies the secret of less breakage. Note the action of the braces under pressure. They bend at the point of contact without affecting the general rigidity of the board—extra strength and unusual resiliency—that's the reason.

Send for This Free Book

"How To Pack It" is well-illustrated, 40-page book that every shipper should have. It contains much valuable information about the better way to pack and ship merchandise. Write for it—it's FREE.

The Hinde & Dauch Paper Company
220 Water St. Sandusky, Ohio

Canadian Trade Address, Toronto



DURUM WHEAT GRADES

Grain Bodies Sidestepping Double Standards and Two Inspections by Adopting Federal Regulations—Minnesota Among First to Act.

To standardize the various grades of durum wheat many of the grain bodies of the wheat growing states are holding meetings at which practically all the grades established by the federal government are adopted. This is being done to avoid the confusion of a double standard and a dual inspection. Minnesota was one of the first states to adopt the standards placing them in effect by joint action of the Minneapolis-Duluth grain bodies on Aug. 1. Macaroni manufacturers will be interested in the various grades of durum established by this ruling, which are:

CLASS 2—DURUM WHEAT

This class shall include all varieties of durum wheat, and may include not more than 10 per cent of other wheat or wheats. This class shall be divided into three sub-classes as follows:

Sub-class (a) Amber Durum: Shall include durum wheat of which 75 per cent or more consists of hard and vitreous kernels of amber color, but shall not include more than 10 per cent of red durum wheat.

Sub-class (b) Durum: Shall include durum wheat of which less than 75 per cent are of the hard and vitreous kernels of amber color, but shall not include more than 10 per cent of red durum wheat.

Sub-class (c) Red Durum: Shall include durum wheat which has more than 10 per cent of red durum wheat.

No. 1 of each of the above sub-classes of wheat shall be bright, cool and sweet, shall weigh not less than 60 pounds to the measured bushel, shall contain not more than 14 per cent of moisture, 1 per cent of foreign material other than dockage, which may include not more than 0.5 of 1 per cent of matter other than cereal grains, 2 per cent of damaged kernels, which may include not more than 0.1 of 1 per cent of heat damaged kernels, 5 per cent of wheat of other classes, which may include not more than 2 per cent of common white, white club, and soft red winter wheat, either singly or combined (No. 1 amber durum and No. 1 durum may include not more than 5 per cent of red durum.)

No. 2 of each of the above sub-classes of wheat shall be cool and sweet, shall weigh not less than 58 pounds to the measured bushel, shall contain not more than 14.5 per cent of moisture, 2 per cent of foreign material other than dockage, which may include not more than 1 per cent of matter other than cereal grains, 4 per cent of damaged kernels, which may include not more than 0.2 of 1 per cent of heat damaged kernels, 10 per cent of wheat of other classes, which may include not more than 5 per cent of common white, white club and soft red winter wheat, either singly or combined.

No. 3 of each of the above sub-classes of wheat shall be cool and sweet, shall weigh not less than 56 pounds to the measured bushel, shall contain not more than 15 per cent of moisture, 3 per cent of foreign material other than dockage, which may include not more than 2 per cent of matter other than cereal grains, 7 per cent of damaged kernels, which may include not more than 0.5 of 1 per cent of heat damaged kernels, and not more than 10 per cent of wheat of other classes.

No. 4 of each of the above sub-classes of wheat shall be cool and sweet, shall weigh not less than 54 pounds to the measured bushel, shall contain not more than 16 per cent of moisture, 5 per cent of foreign material other than dockage, which may include not more than 3 per cent of matter other than cereal grains, 10 per cent of damaged kernels, which may include not more than 1 per cent of heat damaged kernels, and not more than 10 per cent of wheat of other classes.

No. 5 of each of the above sub-classes of wheat shall be cool, but may be musty or slightly sour, shall weigh not less than 51 pounds to the measured bushel, shall contain not more than 16 per cent of moisture, 7 per cent of foreign material other than dockage, which may include not more than 5 per cent of matter other than cereal grains, 15 per cent of damaged kernels, which may include not more than 3 per cent of heat damaged kernels, and not more than 10 per cent of wheat of other classes.

Sample Grade Durum Wheat of each of the above sub-classes shall be wheat which does not come within the requirements of any of the grades from No. 1 to No. 5 inclusive, or (b) has any objectionable odor (except smut, garlic or wild onions), (c) is very sour, (d) is hot or

heating, (e) is infested with live weevil or other insects injurious to grain, or (f) is otherwise distinctly of low quality, (g) contains inseparable stones or cinders.

High Cost of Living

So far the producer has been the chief sufferer from the campaign to lower the cost of living, although it was aimed primarily at the profiteer. This is not the first time that this has happened; but every so often it is discovered that it costs more to live in the same way than it did before the war, and a flood of clamor as to the cause of the increase is given to the public, says Price Current-Grain Reporter. It will be some time before the consumer is benefited by the break in grains, and then only if prices are kept at a relatively low level.

There has undoubtedly been a great deal of profiteering in some lines of commodities and some enormous advances have been witnessed. Producers did their best to answer the government's call for increased crops but failed on account of unfavorable weather and other conditions. The demand for liberal consumption continues and the effect of the agitation for a lower cost of living may perhaps be reflected in reduced production next year as it is simply human nature for a man to get as much for his labor as possible; and if prices can be held up by reduced production farmers are likely to follow the latter course. An open market will be maintained for the 1920 wheat crop according to all present information. Trading in wheat for future delivery is likely to start some time after the first of the year.

Dining Car Profiteering

One of our readers, Burton J. Ashley, president of the Ashley Sewage Disposal Co. of Chicago, calls attention to a controversy he started with the U. S. railroad administration over prices charged for food in dining cars. He refers to the bulletins issued by the government inviting criticisms and suggestion from the public as to how the railroad service can be improved. He relates how he had a breakfast on a dining car, consisting of two eggs, bread and butter and oatmeal and cream, and was charged 70 cents for it, when he figured that the food cost only a small fraction of that amount. He suggested that interests of all concerned would be much better served if food was supplied at reasonable prices. The present prices, he truthfully says, are prohibitive to the average person and the result is that the costly dining car outfits cater only to a few of the rich sports.

Of course he got no satisfaction from the railroad administration; he received a long letter on the subject, but nothing sensible. The officials stated that the dining car service had been run at a loss and that the only thing to do was to make up the loss by stinging the few travelers who patronized the services. That is perfectly consistent with the whole system on which government operation of the railroads has been conducted. Instead of laying down low rates which would stimulate traffic and thus increase the revenues the idea is to discourage traffic and penalize those who

have to travel or ship freight. If the officials who have charge of the railroad administration were business men and if they would apply the lessons taught by the Ford automobile, the ten cent stores and other modern institutions which aim to give the public the utmost value for the minimum cost, there would be no need of any defect—Pathfinder.

New Uses for Rice

A concern in Portland, Ore., has started manufacture of a product consisting of combination of rice and ice cream. The rice is mixed with milk seasoned to suit taste and the whole is frozen in the ordinary way. The freezing process completely disintegrates the rice kernels and the resulting product is pronounced delicious. Another form of the same combination obtained by steam cooking a mixture of rice and milk in sealed cans. This food may be eaten just as it comes from the can or may be heated. Rice polish, which formerly was sold only as a stock food, has been found to possess the most nutritive portion of the rice grain. By mixing it with wheat flour in the proportions of one-fourth rice polish to three-fourths flour a good conservation bread is obtained.

Olive Oil in Spain

The olive oil situation is causing uneasiness, but the latest news from Spain is reassuring. A prominent merchant returning from that country reports there is plenty of oil in Spain; in fact too much to suit the average exporter there, as there is not sufficient storage room and oil is accumulating. The government pledged to take 50 per cent of the holdings, but has not fulfilled the promise, but the embargo is still in force hence the accumulation. As soon as restrictions are removed, however, and the treaties signed there will be a flood of oil to European countries and to South America. The United States will at least get a share. How soon this will be and what the arrangements for this market will be no one can tell. The prospects are for a stiff market for indefinite time. Probably some oil will be forwarded in August.

PLEASING SONNY

One afternoon the ticket agent on Iowa railroad was called to the brass-bar window of his little office. Before the window stood a motherly looking woman. Her side was a bright-faced boy.

"Please, sir," said the woman, addressing the agent, "what time does the next train leave for Des Moines?"

"It leaves at 2:48, madam," answered the agent, with just a trace of annoyance. "I have already told you that no less than five times during the last half hour."

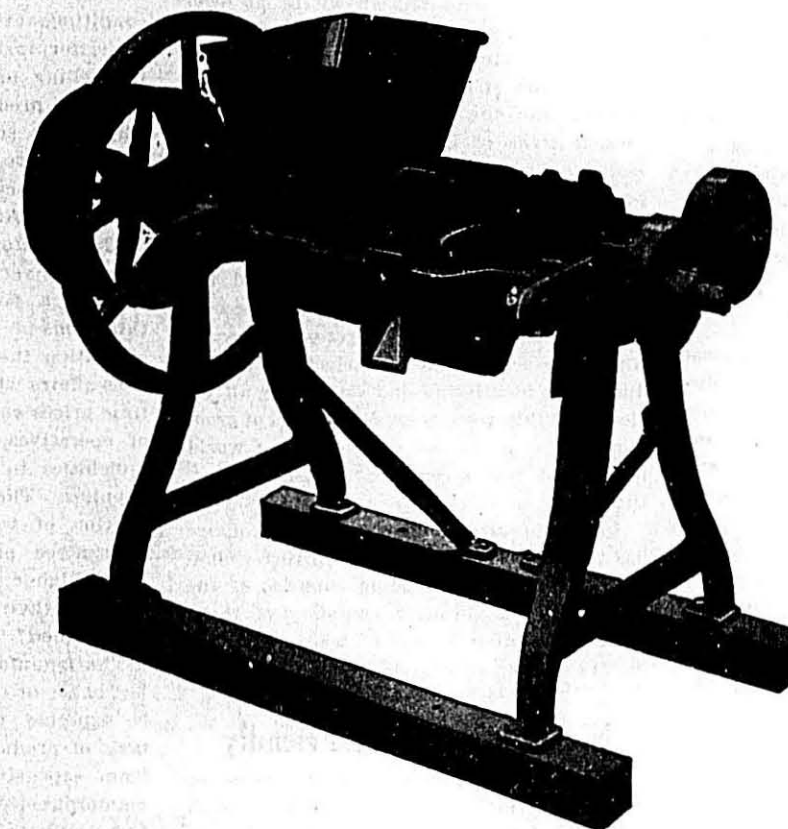
"I know you have, sir," gently replied the motherly looking woman, "but Job likes to see you come to the window. It says it reminds him of the zoo."—Daily News.

Save and have—Thrift and War-Save Stamps.

Grind up your

Broken Macaroni

and use them over again in your Mixing Machine. We need not tell you that this means a *saving of money* for you, you are fully aware of that fact. The question in your mind was only *how to do it*. The solution of this problem is the *efficient and moderately priced*



W. & P. Macaroni Waste Grinder

Write for a copy of the W. & P. Grinder Leaflet and our 1918 Catalog illustrating and describing our complete line of up-to-the-minute Macaroni and Noodle Machinery

WERNER & PFLEIDERER COMPANY

1224 North Niagara Street

SAGINAW, MICHIGAN, U. S. A.

New York
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San Francisco
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DISEASED EMPLOYEES IN FOOD FACTORIES

Presence Must Be Banned—Prevalence of Venereal Diseases Common—Recruiting Reports Show Need of Caution in Hiring Help—Health Departments More Active.

The recent world war has had numerous beneficial effects on food production and none is more important than the discovery that the health of the country is depended upon the curtailment of infection through non-employment of disease afflicted persons. A study of the records of the recruiting stations shows that venereal diseases are much more prevalent among those drafted for military purposes than formerly known to exist, and this has led to extended study of this and other diseases with the idea of preventing the employment of those thus afflicted in any food producing plant. More authentic figures on tuberculosis cases were obtained. Based on the data on hand the relative number of men and women per thousand so afflicted has been determined and an effort will be made to prevent undue spread of these diseases by isolating the carriers. The necessity for maintaining a high standard of health and morality in the service advanced health work more in a few months than had been accomplished in years.

Food Officials Interested

The government has employed the most advanced authorities on every class of disease to devise means for getting under control not only the well known contagious diseases but also those others that have been undermining the nation for years in a degree unknown and unexpected. Venereal disease has been termed "the new black plague" and the United States public health service, working in co-operation with the various state and city health departments, has become intensely interested in an effort to stamp it out. Every food official and every food manufacturer interested in the protection of the public health, which goes beyond the nominal regulation of labels and the collection of license fees, should get the co-operation of the health officials that every diseased person who comes in contact with foods be compelled to leave his work until cured. New laws to this effect should be encouraged and old laws enforced.

Forty-five states require physicians to report all cases of tuberculosis and venereal diseases. In 39 of these states these reports are made by number only. This provides no record of the class of employment of those afflicted and presents no bases from which beneficial data can be obtained. But in six states the name of the afflicted person, male or female, is required to be reported together with the occupation. States enjoying these advanced laws are Colorado, Indiana, Maryland, New Jersey, Vermont and Ohio. It should be an easy matter to keep the venereal diseased out of the food plants in these states. Quarantining is made compulsory in 34 states, though this feature of the law is often unenforced.

Many new laws are being proposed, but the manufacturer can materially help in this disease prevention movement by compelling employes who handle food products to undergo a medical examination every stated period and, basing his actions upon the reports of the physician, shift the afflicted persons to other lines of work. This is a delicate matter and can be carried out successfully only by the employment of tact. Employes usually object to personal inspection but, in the absence of badly needed laws and in the demand for uncontaminated foods, the conscientious food manufacturer must recourse to drastic measures to protect the public.

Wheat Variety Finger Prints

Specialists of the United States department of agriculture have been busy several years in classification and identification of varieties of wheat grown in this country. They have identified approximately 150 definite varieties, but these are known by at least 500 different names. This work of wheat classification involves investigation of the early history of each variety from its introduction into the United States up to the present stage of its progress. Wheat was sown as early as 1602 by Gosewold, the explorer, on one of the Elizabeth islands in Buzzards bay. It was not until nine years later that the first wheat was sown in Virginia, while not previous to 1648 did the total crop of the Old Dominion exceed several hundred acres. The "finger-print" work which the department of agriculture is conducting in identifying and classifying all varieties of this grain is expected to be of great economic value to the wheat-growing world in general and agronomic workers in particular.

A wheat varietal survey or questionnaire has recently been mailed to crop correspondents in all wheat-producing counties of the United States. From a summary of these reports, the distribution of wheat varieties in 1919 is to be ascertained.

Nicaraguans More Friendly

It is said that since the war the people of Nicaragua are coming more closely in touch with the Americans and are beginning to alter some of their opinions formed principally through American filibusters. The American now has the inside track in commerce and can easily monopolize the trade if merchants are wise enough to do business according to Nicaraguan custom instead of endeavoring to change the national habits to conform to American standards.

Peculiar Form of Bread

The Indians along the Columbia river make a kind of bread from a moss that grows on the spruce fir tree. This moss is prepared by placing it in heaps, sprinkling it with water and permitting it to ferment. Then it is rolled into balls as big as a man's head, and these are baked in pits.

"Always taking out of the meal tub and never putting in soon comes to the bottom."
—(Benjamin Franklin.) Buy W. S. S.

COSTLY MATERIALS MAKE FOR DEAR FOOD

Shouting Agitators for Lower Prices Fail to Consider Wartime Facts That Persist Today—Under Material and Labor and Price Conditions Reduction Demanded Is Impossible.

Unfortunately there exists in this country a class of people who keep up a clamor for cheaper foods regardless of the cost of wheat, labor and machinery. They aim by such agitation to compel a reduction in the cost of living. Nothing can possibly be gained by feeding the public upon the false hopes that reduced prices must soon prevail because of a slight reduction in the flour prices that recently occurred when action was taken by the United States Grain corporation.

The guaranteed price on wheat will insure its high market value for the year and very little figuring is needed to show that little or no reduction can be expected while present conditions exist. The slight reduction in flour, for instance, will not tend to reduce the selling price or the production cost of macaroni products. With the price of durum wheat on a government basis, a tendency to return to pre-war prices for macaroni products is not justified.

Can't Accomplish the Impossible

The agitators shout that since the war over, it is very much in order to cause a return to a peace basis. Though plausible this demand utterly fails to take into consideration the facts governing present business affairs which have still to deal with wartime prices on flour, vegetables, meats, wages of operatives, scarcity of skilled labor and difficulties in obtaining machinery and supplies. They strenuously object to a reduction of wages while approving of the guaranteed price of wheat to the farmer. With higher costs of materials and labor how can their demand for lower food prices be justified?

The manufacturer, whether it be the miller, baker or the macaroni maker, should not be expected to accomplish the impossible task of producing a finished product cheap from expensive ingredients. Yet by the clamorous element they are directly or inferentially accused by them of profiteering. Some of the newspapers who are always on the popular side, feeling that this is the true sentiment of the country, have been harping on this question till much harm has been done to all industries.

HARD ON THE PATIENT

The professor at the medical college has been lecturing upon the strength and value of a certain medicine, and at the end of the talk began a short examination.

"Now, sir," said he, turning to one of the students, "in a case such as I have described how much of the medicine would you administer and how often?"

"A tablespoon every hour," came the reply. There was a short pause, and then the student said hastily, "If you please, sir, I like to change my answer. I—er—"

"Too late," said the professor, solemnly. "Your patient is already dead."—Philadelphia North American.

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Capacity 1500 Barrels



This new mill is located at the Gateway of the Great Northwest, where the best Durum Wheat is always available.

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We want your business. Ask for Samples and Prices.

Capital City Milling & Grain Company

ST. PAUL, MINNESOTA

INCREASED PRODUCTION

Alone Offers Hope of Real Relief in H. C. L. Situation Says United States Wheat Director—Return of War Time Conscience Needed.

Revival of the American housewife's war-time conscience in the administration of the family table and the substitution of the wholesome loaf of bread for higher priced foods such as meats, eggs and butter, as a means of reducing the high cost of living were advocated by Julius H. Barnes, United States wheat director, in an interview commenting on the government crop report for July which shows the unprecedented loss in crop prospects of 221,000,000 bushels.

"The July crop report is discouraging, of course," declared Mr. Barnes. "For several weeks I have tried to get a more general appreciation into the public mind that our wheat prospect was no longer the fabulously favorable one still accepted by certain sections of the press. But it is well to remember that, however disappointing its shrinkage from our hopes, we still have secured a wheat crop above the average. It will fully supply us at home and probably sufficiently contribute to the food necessities of Europe.

Food Subsidy Unauthorized

"There is a close adjustment—too close for comfort—between the total world bread requirement and the total bread grain supplies, but there is sufficient, with care. There can be no longer any doubt that the supply and demand position in wheat demonstrates our guarantee price as not maintained above a world level. Any further movement for a reduced flour price must be based frankly upon a policy of food subsidy. In effect this would force national charity on the table of every American whether he would or no. Its effect has been demoralizing to the sturdy self reliance of every people on whom it has been forced since the days of free circus and free bread in ancient Rome. Always it has benumbed production, while today only in stimulated and increased production lies a hope of real relief. Deliberate subsidy of food was not authorized by Congress in the wheat act.

"It is my conception of sturdy Americanism that it desires to pay its own self-respecting way, assured only of a market free from artificial influence and protected against abuse and extortion.

Up to Housewives

"The American housewife can, however, work out substantial relief in a natural way. The flour consumption of America fell from its normal of 235 pounds per capita to 171 pounds during the last year. This proves conclusively that bread as food was displaced in the diet by higher priced foods. Two hundred and thirty-five pounds of flour per capita would furnish from 30 to 35 per cent of the necessary food values and this return to normal flour consumption with the consequent saving of higher-priced foods would work out an actual national saving for the year of one billion dollars in the national food bill.

"More than that, the reduction of strain on higher priced food such as meats, eggs,

butter, would by that very reduction of demand probably secure a lowering of the price level in those foods. Twelve million housewives administered their table during war times with a war conscience. The same twelve million housewives today could greatly lighten the strain of living conditions by a similar development of social conscience."

Hong Kong Flour Shortage

The flour situation in Hongkong has begun to give some occasion for worry and present indications are that there will be difficulty in maintaining a fair supply for this market through the season at living prices. The stock of flour on hand in the colony is about 200,000 sacks—a very small margin compared with the stocks usually on hand at this time of the year, reports Consul General George E. Anderson.

The worst feature of the situation, however, is that only small supplies are in sight and other markets on which Hongkong has been drawing for three years are more or less closed to Hongkong demand. Shipments of flour from North China have fallen off in line with reduced supplies and increasing prices, while Japanese flour has been practically out of the market for several months. A fair amount of Australian flour is in the market and an experimental shipment of 6,000 bags of American flour made to test whether the higher grade American product could compete with other flours at present rates is gradually being taken up. Freight rates and accommodations from Australia, however, are such as to hold back supplies from that source, and American flour is still too high priced to secure a foothold.

American flour is being quoted at \$3.85 Hongkong currency (\$3.18 gold) per sack, as compared with \$2.85 (\$2.35 gold) for No. 2 Shanghai, the only Shanghai grade on the market, and \$3 and \$2.75 (\$2.48 and \$2.20

Uncle Sam, Producer Extraordinary

The United States has only 6 per cent of the population of the world and only 7 per cent of the land and yet we produce:

- 20% of the world's supply of gold.
- 25% of the world's supply of wheat.
- 40% of the world's supply of iron and steel.
- 40% of the world's supply of lead.
- 40% of the world's supply of silver.
- 50% of the world's supply of zinc.
- 52% of the world's supply of coal.
- 60% of the world's supply of aluminum.
- 60% of the world's supply of copper.
- 60% of the world's supply of cotton.
- 66% of the world's supply of oil.
- 75% of the world's supply of corn.
- 85% of the world's supply of automobiles.

We also refine 80 per cent of the copper and operate 40 per cent of the world's railroads.

Before the war we owed other nations five billion dollars. We have not only paid this debt, but foreign nations now owe us ten billion dollars.

gold) for the two grades of Australian flour on sale. The probability of lower prices in the course of a few months prevents much future trading and the entire situation is considered unsatisfactory.

Germany's Future

Germany's resumption of trade may be a rather slow affair. In the first place German purchases from the United States will be restricted at first to sheer necessities because of inability to pay in goods or gold. Our purchases from Germany will for some time be small because the hostile prejudice among consumers makes it hazardous and unprofitable to carry a stock of German wares. This applies to other countries even more than the United States. One of the most serious questions will be that of credit, though it is stated that a loan of 25 to 50 millions could be arranged at once. Germany, however, is facing difficult times, calling for much hard work and sacrifice. There is talk already of passing the interest on her public debt, which if really done would amount to repudiation or confiscation, and serious embarrassment of many leading financial institutions. There is, however, one compensation even for Germany and that is relief from the costly burden of militarism which finally wrecked the empire. That alone will materially aid the recovery of Germany when her people are ready to adapt themselves to new conditions and ideals which dominate the world.—Henry Clews.

Conflict Over Wages

Labor unrest has been attributed by some to the fact the prices have gone up, that it costs much to live and that the dollar has depreciated in value.

But does not this period of readjustment after the war affect all people? Do not these high prices affect the clerk, the merchant, the barber, the banker, the candlestick maker—in fact, all of us?

And what is making prices so high? Manipulation by the giant food trusts has something to do with it no doubt but, as the Chicago Tribune says, abnormal conditions are the real cause. The war was a vast explosion and we are now waiting for the pieces to fall, argues the Tribune.

The Chicago Daily News urges care and caution and insists that "only productive labor can get the world back to normal. Needless strikes even if they are successful only make matters worse for labor, since they put the prices for commodities still higher, bringing the whole industrial structure so much nearer to the point of economic collapse."

The economic issue is a big one. It can be met only by the most conservative, thoughtful, fundamental action. Each disturbance adds to the sum total of unrest and intensifies a condition which causes abnormal prices.

Limiting progress and cutting down production contribute to higher prices and smaller returns from labor.

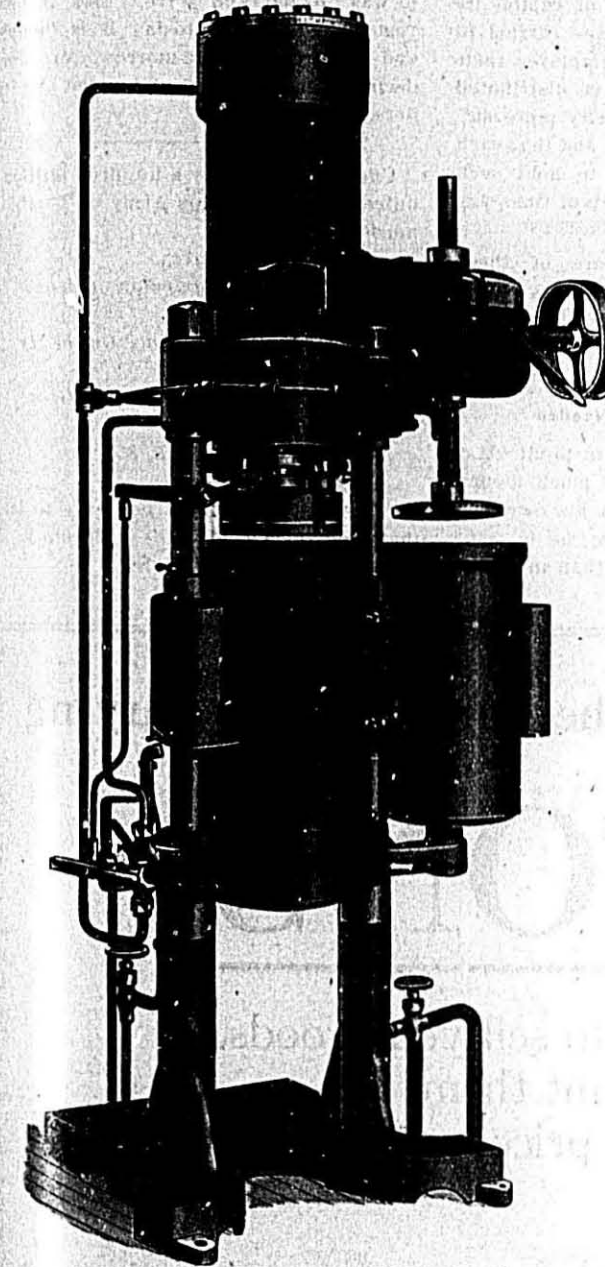
The situation demands the greater exercise of common sense. An ounce of good judgment now will save much distress later.

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The machine shown is our latest model Vertical Hydraulic Macaroni Press. This machine has been specially designed for operation with an accumulator, but can be equipped with pump for direct drive.

It has a separate compartment for the mould so that one die serves for both cylinders, and need not be removed until the day's work is completed or a change is desired. The die compartment is heated by steam.

It is equipped with gauge, variable speed valve and attachment to prevent operation of machine until the cylinders are in proper working position.

This illustration shows the machine equipped with belt driven packer, but we have since made a change in the same, and all our machines of this type are furnished with our independently controlled hydraulic packer. We construct this type of machine in two sizes, as follows:—13½ inch and 17 inch.

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"CURE" FOR UNREST SUCCESSFUL PLAN

Employees Must Be "Partners"—G. W. Perkins Gives Details of New Relations—Beats Bonus Systems—Reasons.

An alternative to bonus systems is proposed by George W. Perkins of New York as a permanent sedative to the condition of industrial unrest. He discussed in New York before the National Civic Federation meeting profit sharing on a frank and fair basis as the only solution.

The speaker said he is convinced that labor is entirely unwilling that capital have its "fair reward and proper protection", but that there are too many instances in which capital had demanded "improper protection and had taken exorbitant reward."

Bonus System Errors

That bonus systems do more harm than good and stir up trouble rather than alleviating it, said Mr. Perkins. It causes employees to feel employers are making vast sums of money, out of which a sop is thrown to bribe them to feel kindly disposed or to ward off demand for a general wage increase.

A plan which has been adopted by some companies successfully Mr. Perkins detailed as follows:

"First—Every business has, first of all,

to earn operating expenses, depreciation and fair returns on honest capitalization.

"Second—Every business should consider that the compensation paid employees is for the purpose of earning a sum of money sufficient to pay the above mentioned items.

"Third—Any profits over and above such sum should, on some percentage basis, be divided between the capital used in the business and the employees engaged in the business.

"Fourth—In neither case should these profits be immediately withdrawn from the business; that they should be left in the business for a reasonable length of time to protect and increase its financial strength and safety; that in the case of capital its share of these profits should be carried to surplus; that in the case of employees their share of these profits should be distributed to them in some form of security representing an interest in the business and that each employee should be required to hold such security for a reasonable length of time, say three to five years.

"Fifth—The employees' share of these profits should be allotted to them as nearly as possible on the basis of the compensation they receive. Up to date, this has proved to be the best method."

Intelligent Foresight Needed

The employer who objects to profit sharing because he is making so much money "that he is afraid to let even his own employees know how much money he is making" was declared to be "more than any other

responsible for the serious differences today existing between capital and labor for, with the growing intelligence of the masses, how can he expect such a situation to continue? Every year, yes, every day, it becomes clearer and clearer that such a condition will no longer be tolerated and must speedily pass away. Would it not be better for him to use some intelligent foresight and meet what clearly are to be the immediate future demands of public opinion?"

Mr. Perkins said that the history of the relations between labor and capital could be traced through the terms successively used to denote the man who worked for a wage and the man who paid the wage. First it was "owner and slave," then it became "master and man," to-day it is "employee and employe" and to-morrow, Mr. Perkins declared he believed, "it must be 'partners.'"

Uncle Sam calls for a hundred million volunteers to enlist in his Army of Thrift. We must—

War on Waste.
Conduct a Campaign of Economy.
Drive Extravagance Out of Its Trenches.
Go Over the Top in a Great Thrift Offensive.
Buy U. S. S.

"May the vast future not have to lament that you neglected it!"—(Lincoln.) Buy Thrift Stamps and U. S. S.

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- 1st Quality—Cartons which will help sell your goods.
- 2nd Service—Cartons when you want them.
- 3rd Price—Cartons at the lowest price consistent with first class work.

Our cartons are made to comply with these requisites. Macaroni and Noodle Cartons are our specialty. Send us your specifications, we will be glad to quote you on your requirements.

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MACARONI DRYING MACHINES

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ITALY TO TAX ALL INCOMES

Drastic Measure Proposed by Minister of Finance—Only Exemptions Are Labor or Labor and Capital Incomes of Less Than Forty Lire Per Annum.

Rome—A graduated income tax combined with a tax on capital is to be levied on every person, native and foreign, living in Italy, who has any income whatsoever and any amount of capital however small invested in the country if a bill submitted to the chamber of deputies by Signor Meda, the Italian minister of finance, is adopted. The only exemption provided is for incomes of less than 48 lire per annum derived from labor alone or from labor combined with capital. This measure will affect all foreign capital invested in Italy as well as foreign residents in that country.

Proposed Law Most Intricate

The proposed law is long and complicated document of 182 clauses. It appears that two radical departures are contemplated, differentiating the measure from similar legislation elsewhere. The first innovation introduces the feature of class privilege with regard to the bureaucracy, who are required to pay much less than those who earn the same amount of salary but are not employed by the government. The second provision penalizes unearned increment by assessing all incomes derived solely from investments, uncombined with personal labor, at 18 per cent instead of 12 per cent, the charge upon incomes of an equal amount when they are the product of labor alone or 15 per cent on incomes which are derived from both labor and investments. Foreign residents in Italy who live on their investments will therefore pay a tax of 18 per cent on such parts of their income as they spend in the country, one per thousand on capital they have invested in property of any sort, and a super-tax which is added to the 18 per cent, ranging from 1 per cent for incomes of 24 lire or less to 25 per cent for those of 20,000 lire or more.

Bureaucrat Favored

The provinces and communes are also authorized to levy additional taxes on all persons who reside within their districts, and these local supertaxes vary from 20 per cent to 100 per cent of the sums assessed by the central government.

Calculating all the special exemptions, an employe of the central government or local administrations who earns 200 lire yearly pays a tax of about 18 lire, while a native or foreign resident who lives on an income of 200 lire derived from investment pays 40 lire. The bureaucrat pays nothing until his income reaches 192 lire, but the small capitalist begins to pay 18 per cent, plus a progressive tax, when his income is only 24 lire.

Foreigners Hard Hit

A large number of foreign residents who are already paying their income tax in England or elsewhere will be seriously affected by the new measure as their net incomes will probably be reduced by 36 per cent or even more. The hardship is greater for people of small means because of the extortion-

ate price of food, which has risen by leaps and bounds since the signing of the armistice and shows no sign of diminishing.

The most important question is how the new law will affect the investment of foreign capital. Italy's industries need money more than ever and they will be obliged to look abroad for the greater part of it. Prospective British investors would do well to inquire how much of their income will be deducted by the Italian government before they commit themselves. The effect of the eight hour working day, conceded by almost all Italian manufacturers, is as yet an unknown quantity. Combined with a practically universal raise of the wage scale and the high price of all raw materials it may advance the cost of manufactured articles considerably. If this occurs Italy will be eliminated as a serious competitor in the British export trade in the near east. Should foreign capital hesitate to invest in the country it is very difficult to see how the Italian balance of trade is to be restored.

Application to Foreigners

On account of the various taxes paid by persons residing in Italy, there appears to be some confusion as to the application of the Italian income taxes to citizen of foreign countries residing or doing business in that country. Upon investigation the commercial attache has learned that no income tax is paid by American citizens unless the income is derived from Italian sources. Where income is subject to taxation no deduction or exemption is allowed on account of dependents. The remark is made that comparatively few American citizens are subject to the Italian income taxes because there are few who derive their income from Italian sources, but many persons think they are paying income taxes when in reality they are paying some other tax, such as family or house tax, based on the scale of living, civil assistance tax, personal property tax, or real estate tax, says Commercial Attache, A. P. Dennis at Rome.

Difficulties of Readjustment

(Henry Clews.)

The reconstruction period through which we are now passing in company with other nations is far more disturbing than was the war itself. Climbing up to new levels and adapting ourselves to new standards are usually processes of a painful character and are necessarily accompanied with much inconvenience and friction. This has always been so. The movement is both economic and psychological; economic because the industrial problem is largely one of supply and demand; and psychological for the reason that the public mind after five terrible years of sorrow and suffering is irritable and very unreasonable. Under such conditions it is perfectly natural for human nature to react into all sorts of extremes and these must be accepted with forbearance.

For the economic difficulties, which are mainly those of supply, there is only one cure and that is, as Lloyd George candidly said, "We shall never improve matters until we increase production." As for the psychological troubles they are chiefly due to

the abnormal state of the public mind; and we must keep cool and make the best of things until the public awakens from the hallucination that shorter hours and higher wages combined are definitely possible. The whole world is upset and having its fling; by and by it will quiet down and return to sober and more normal conditions. Doubtless there will be a new normal and a new level; and while unrest promises to continue for some time, there is no reason for indulging in pessimistic forebodings. As just said, the period of reconstruction is proving more disturbing than the war itself; yet there is one great and encouraging compensation—reconstruction means progress, but war is "hell." The first justified hope, the second plunges the world into despair.

False Label Olive Oil Seized

Shipments of olive oil labeled as having been produced in Italy but actually produced in Spain have been seized in San Francisco, upon recommendation of federal food inspectors, officials of the bureau of chemistry, United States department of agriculture, announce.

Italy has not removed the war embargo on the shipment of olive oil from the country and as a result there is practically no Italian olive oil on the market in the United States. Because of the scarcity of Italian olive oil it commands an unusually high price and this condition has tempted unscrupulous dealers to endeavor to sell Spanish and other olive oil as Italian oil. Foods coming within the jurisdiction of the federal food and drugs act, which are misbranded as to country of production, are in violation of the law.

Both Grades Have Merit

The seizure of these shipments under the food and drugs act was not based upon consideration of whether or not there is an actual or supposed difference in grade or quality or flavor between the Italian and the Spanish oils but was based solely upon the requirements of the act, that false statements or misleading devices regarding country of production on labels of food coming within its jurisdiction constitute misbranding. Both the better grades Spanish olive oil and the better grades Italian olive oil are well able to stand their own merits, and neither needs to be sold under the name or brand of the other. Misbranding olive oil as to country of production is not only a violation of the food and drugs act but is unfair to consumers and is demoralizing to the trade.

Federal inspectors have been instructed to give special attention to locating shipments of olive oil misbranded as to country of production.

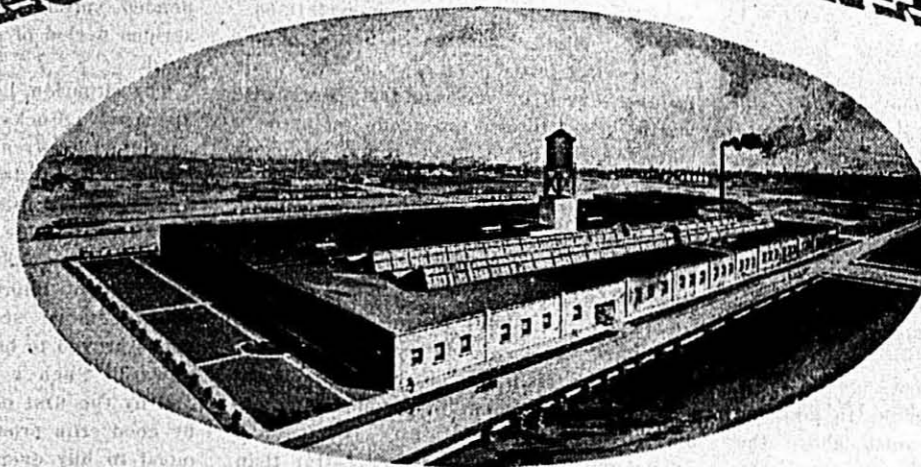
ONLY DREAMS

"Seems to me," said Mammy Chloe, "sometimes you'd rather sleep than eat."
"Speck I would," answered Pickaninny Jim. "'Cause when I's asleep I's liable dream about fried chicken an' spareribs sweet potatoes an' watermelon—an' I seen no sech dinner as-dat in a long time."
—Washington Star.

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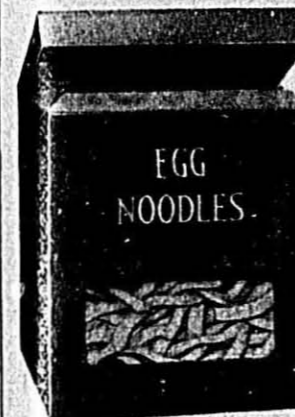


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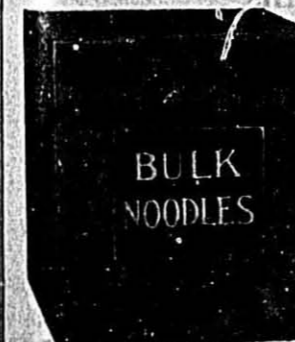
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PERFECTION BLIND CADDY

Our Excel-all and Perfection Caddies are the ideal containers for the shipping and displaying of bulk noodles. They will carry approximately ten pounds and can be shipped with absolute safety, packed in our fibre containers made specially for shipping in units of Two, Four and Six caddies to a container.

Excel-all and Perfection Caddies are carried in both the blind and display styles

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Write for Samples and Prices

GENERAL BUSINESS

Review of Situation for September 1 by National City Bank of New York—
Concise Review of Price Outlook.

General business conditions are not materially different from what they were a month ago, although the feeling as to the future is decidedly more conservative as a result of the disquieting labor conditions and particularly the attitude of the heads of railroad organizations. It is generally recognized that the wage advances which are being demanded and granted on all sides are not accomplishing any permanent settlement, but probably making future conditions more difficult.

General Industries

Payments through the banks in midsummer have been running much above the record for any season of a previous year. This is due in part to the highest prices on record, but it also signifies great activity in production and trade. The steel industry is up close to its capacity in many lines, although railway buying is light. Export selling has been on a good scale, although it would be much larger if the credit problem was solved. In practically all textile lines the demand exceeds production and in woolen goods the manufacturers are naming their prices and allotting their product to their regular customers, who gratefully take what is assigned to them or beg for more. Resales are above manufacturers' prices.

The labor supply has reached a state of decided scarcity for women as well as men. The agricultural and fruit growing districts, canning factories and all rural employments are bidding higher than ever before. The steamers for Europe continue to be crowded in their stateroom accommodations.

Higher Class Goods Sell

The retail trade is on an enormous scale in every part of the country. Merchants are bothered to get the goods required to meet the demand on them, and all accounts agree that the demand is for goods of high quality. The trade situation controverts the claims that high prices are depriving any considerable portion of our people of the comforts of life. The situation seems to be that the buying power of the people has outrun the rate of production. They need to speed up the latter or save more capital for investment in productive equipment.

The crop situation is rather better than a month ago, as the corn crop which was then in a critical state was saved by timely rains and promises a better yield than was counted on at any time earlier in the season, possibly 2,900,000,000 bushels. The hay and forage crops are excellent, so that the situation as to meat supply and dairy products is improved.

Price Situation

Following the signing of the armistice came several months of uncertainty about prices. The government dropped out of the markets as a buyer, it was known to have large stocks of supplies which it would have

to dispose of, the millions of men in the army were to be returned to industry and the war industries were to be demobilized. The general conclusion was that a fall in prices must follow. A rush was made to cancel orders, further buying was suspended, production was curtailed and a serious period of unemployment was threatened.

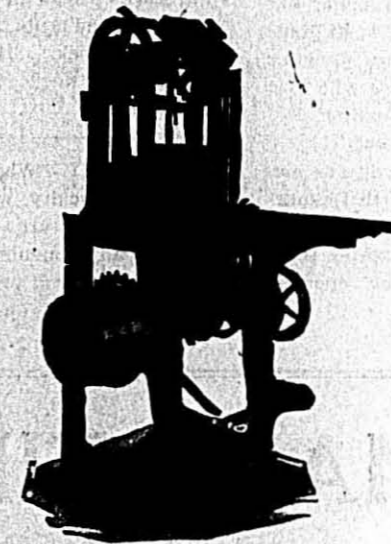
The situation, however, was stronger than appeared. Stocks were light and as retail continued heavy merchants had to buy quite freely in the spring. The European demand for foodstuffs raised prices for these commodities and this made any general reduction of wages and of industrial costs in the near future improbable. As the situation became more settled conditions revived. Goods proved to be scarce and prices tended upward. Such a movement is cumulative and by the first of June, stimulated further by good crop prospects, the country was in a mood to buy everything from good cloth to automobiles, and all fears of a period of unemployment had vanished.

Supply and Demand

In the latter part of June and July crops were seriously hurt. Three hundred million bushels were marked off the wheat crop from the high estimate, the other small grains all suffered and corn was threatened with disaster. This development radically changed the situation as to the prospect of food supply. Instead of having a surplus which would fill up the empty bins here and in Europe and bear the price as known surplus always does, it was to be

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The housewife gets fresh, attractive goods—she identifies their goodness with your name and buys again. Thus manufacturers have found these packages of material advantage in building a volume of business.

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another year a close matching of supply against demand. Of course prices responded. In time of threatened scarcity everybody wants to make a little more certain provision than when there is an assured surplus. Consumers do it and dealers do it, just as they all abstain from buying when there is a prospect that prices will go lower.

The June exports of the United States were on an enormous scale and this foreign buying had an influence on the markets, notably upon foodstuffs, leather and textiles. There was something like a scramble on the part of merchants to place orders for fall goods, and considerable extravagant talk about the prices which clothing and shoes would command next year.

Wrong Situation

Early in August came the demands of the railroad orders couched in threatening language and suggesting the possibility of a strike which would shut down the transportation facilities of the country. Following in its wake was an epidemic of strikes, based upon the cost of living argument, the whole proceeding tending to promote excitement and ill-considered action.

It was probably desirable in view of the fact that food must remain high for another year that official action should be taken to supervise the situation and thus give assurance that they will not be higher than the conditions make necessary. So far, however, the actual results of official activity are not important, and there is danger that the interference of a host of uninformed

prosecutors may seriously disarrange the proper provision for next winter's supplies.

Hard Wheat Region Crops

The wheat crop of Minnesota, North and South Dakota will be 130,000,000 to 140,000,000 bushels this year, according to estimates by the Van Dusen-Harrington Grain company, Minneapolis. This estimate, officials of the company said, was made early in the season and conditions indicate it will not be changed materially. The crop is being marketed slowly, and a large proportion will be carried on the farms or in country warehouses until after the fall plowing, they said.

Price Schedule Approved

"The new government schedule of prices, fixing the discounts for the lower grades of wheat, is apparently satisfactory to the farmers," said the final weekly report of the season. "This may induce them to haul more freely.

"Receipts of barley, oats and rye have been exceptionally light for this time of the year. Many inquiries are being made for feed barley and oats from the west. In Montana the county commissioners are figuring on the kinds of grain to help those who lost their crops by drouth and hot weather.

Corn Crop Continues Fine

"The late reports on the flax crop are not very encouraging. In eastern North Dakota, parts of Minnesota and South Dakota, where the crop looked best, yields are lighter than expected, the general average being reported five to seven bushels to the acre.

"The corn crop maintains its fine condition. The weather has been ideal, and large portion of the crop is now in the show. Owing to the shortage of the other grains the corn crop is a big factor this year."

Wheat and Flour Movement

The United States Grain corporation in its seventeenth weekly bulletin covering wheat and wheat flour movement throughout the United States for the week ending Aug. 29, in comparison with figures for the same period a year ago gives figures as follows:

	1919	1918
Wheat receipts from farms for week...	40,675,000 bu.	32,270,000 bu.
Previous week ...	43,322,000	30,030,000
June 27-Aug. 29 ...	329,723,000	276,051,000
Flour produced.	bbls.	bbls.
During week.....	2,904,000	2,131,000
Previous week....	2,837,000	2,499,000
June 27-Aug. 29...	19,278,000	16,567,000
Total stocks wheat, all elevators and mills.	214,838,000 bu.	160,412,000 bu.
Previous week....	189,353,000	142,963,000
Change for week...*	25,485,000	*17,449,000

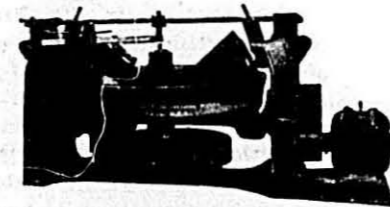
Lincoln said: "When an occasion is piled high with difficulty, we must rise to the occasion." There are war tasks to be completed, readjustments to be effected, individual and national prosperity to be achieved. Buy Thrift Stamps and W. S. S.

Established 1861

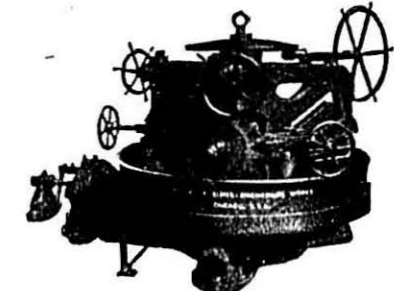
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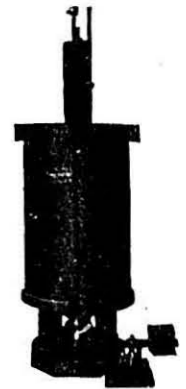
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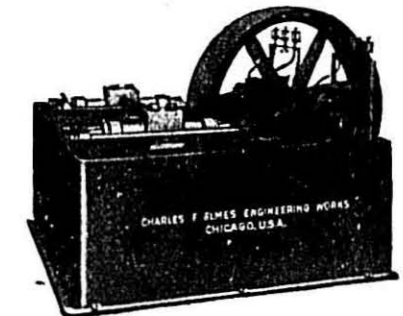


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Horizontal Dough Mixer No. 1487

Horizontal Short Cut Presses



Four Plunger Horizontal Pump No. 9

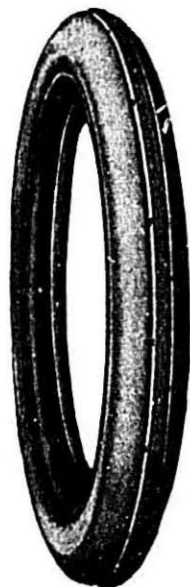
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30 x 3 1/2	" "	- 14.00	33 x 4	" "	- 22.65
31 x 4	" "	- 20.15	32 x 4 1/2	" "	- 26.45
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32 x 4	" "	- 21.00	35 x 4 1/2	" "	- 29.25

NON-SKID

30 x 3 1/2	Clincher Only	- \$14.50	33 x 4	Straight Side	- \$23.25
31 x 4	" "	- 21.05	34 x 4	" "	- 24.10
32 x 3 1/2	Straight Side	- 15.60	35 x 4 1/2	" "	- 31.55
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DUST DANGER GREAT

Lessons to Be Learned From Ontario Disaster—American Officials Assist in Investigation—Adds Interest to Fire Prevention Campaign Here.

Investigation into the causes of the recent grain dust explosion which caused the destruction of a large grain elevator at Port Colborne, Ont., on the Welland canal, involving much damage and loss of life, has focused added interest on the fire prevention campaign now being conducted by the United States Grain corporation under the direction of the department of agriculture bureau of chemistry. An appropriation of \$50,000 was recently made by the corporation for this work at the suggestion of Julius H. Barnes, United States wheat director.

"Might Have Been"

The Port Colborne explosion was the most disastrous of its kind in America in two years and possibly might have been avoided by strict adherence to the Safety First principles outlined for grain and elevator men after exhaustive investigations into the causes of grain dust explosions by the bureau.

The Port Colborne elevator was constructed of fire resistive material, entirely of steel and reinforced concrete, and consequently the loss by fire was comparatively small. Ten men, however, lost their lives, four were severely burned and six others

slightly injured. A barge beside the elevator was completely wrecked and it is estimated that nearly \$1,000,000 worth of damage was done to the elevator structure.

Started in Elevator Leg

In this instance the destruction was caused by a grain-dust explosion, which occurred shortly after 1 p. m. Aug. 9, just after the men had started up the plant. The origin of the fire which ignited the dust started was in an elevator leg. The elevator had a capacity of 2,000,000 bushels.

Investigation into the causes of the explosion, which it is said will seriously hamper the supply of grain for export, was started immediately by an interdepartmental commission appointed by Hon. J. D. Reid, minister of railways and canals of Ottawa. Lt. Colonel C. N. Monsarrat, chief consulting engineer for the department and chief engineer in charge of the Quebec bridge construction, is chairman of this commission.

Government Elevator

The Port Colborne elevator belonged to the Canadian government, and was operated by the department of railways and canals. Superintendent W. J. Fawcett was not in the building, but D. S. Harvey, mechanical superintendent, was in and was badly burned.

Dr. H. H. Brown of the department of agriculture, Washington, D. C., who, with D. J. Price of the department is carrying on the Grain corporation work to prevent similar grain-dust explosions in the United

States, went to Port Colborne immediately to make thorough investigation and has been assisting the Canadian officials.

Dr. Alsberg as Optimist

Introduced as the man who stands between the United States and impure food and "is strictly on the level," Dr. Carl Alsberg, chief of the U. S. bureau of chemistry, addressed at its annual banquet, New York, the Association of American Dairy, Food and Drug Officials in an optimistic tone, to the effect that this country is in a decidedly advantageous position as to its productivity. He affirmed he is not in accord with those who have a gloomy view of the economic future of the United States.

Regarding the power of production Dr. Alsberg said his information, from intimate friends in position to judge the situation with accuracy, is that the American work is far above those in Great Britain, France, Germany and Italy, where the war played havoc with the willingness of the men to resume activities on a prewar scale.

The speaker said that while this country has suffered many losses its power to produce is much greater than that of the Allies and the enemy countries, because our men did not experience the same burdens and sufferings that the Allied soldiers went through with the result that the American worker's powers are not impaired to the same extent.

Dr. Alsberg said the producing power of the foreign worker is less than 60 per cent of the American laborer or mechanic.

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said that the outlook for the future of the country is bright, providing the situation is handled in a calm way. The postwar psychology which exists among the foreign workmen, said Dr. Alsberg, is entirely absent in this country.

WHEAT SOWING CALENDAR

Government Warns Against Hessian Fly—Issues Dates for Safe Spring Wheat Planting—Varies as to Locality—Vampire Numerous This Year.

The hired Hessians of Lord Howe's army, who bivouacked on Long Island, N. Y., in 1779, were deservedly hated and despised for, according to popular report, they brought an obnoxious fly in the straw they used as bedding in their oversea trip. The fly subsequently played havoc with the native American grain fields. The most demeaning name which the Americans could conceive for this pest was "Hessian fly," and the winged despoiler, ravaging, plundering and pillaging wheat, has run true to name and form ever since. During recent years this pest has collected an annual toll of approximately \$50,000,000 from Uncle Sam's wheat growers. Kansas alone loses at least \$600,000 a year.

Calendar Devised

Fly time is spy time for the farmer, his spying being centralized on watching for the date when his section will be free from danger from the Hessian fly, so that he can safely sow his fall grain. The bureau of entomology, United States Department of Agricul-

ture, has devised a calendar of safety which, if adhered to by grain growers in the fall seeding of their wheat, will operate as effective controls against the infestation and propagation of the Hessian fly.

Many Files This Year

The Hessian fly is a methodical marauder which works at regular intervals, although sporadically. There was no important fly outbreak in 1917 or 1918, but the fact that there is an abundance of these flies this year brings a warning to farmers to exercise care not to plant wheat until the period of safety for planting in their locality has arrived. The last important outbreak of the Hessian fly in this country occurred from 1914 to 1916, inclusive.

Late sowing is recommended, but not too late sowing, as the latter is as disastrous in its ultimate results as is too early sowing. Uncle Sam's grain-disease doctors say that the safe date in a time of normal rainfall usually coincides in any one locality with the preferable time for sowing to bring maximum yield.

Reign of Extravagance

The extravagance of the country cannot be over-emphasized. People are not saving money as they did during the war; they are speculating in stocks and real estate like drunken sailors. Savings banks report that their depositors are withdrawing more money from their savings accounts than they are depositing.

Speculative profits have given both swollen

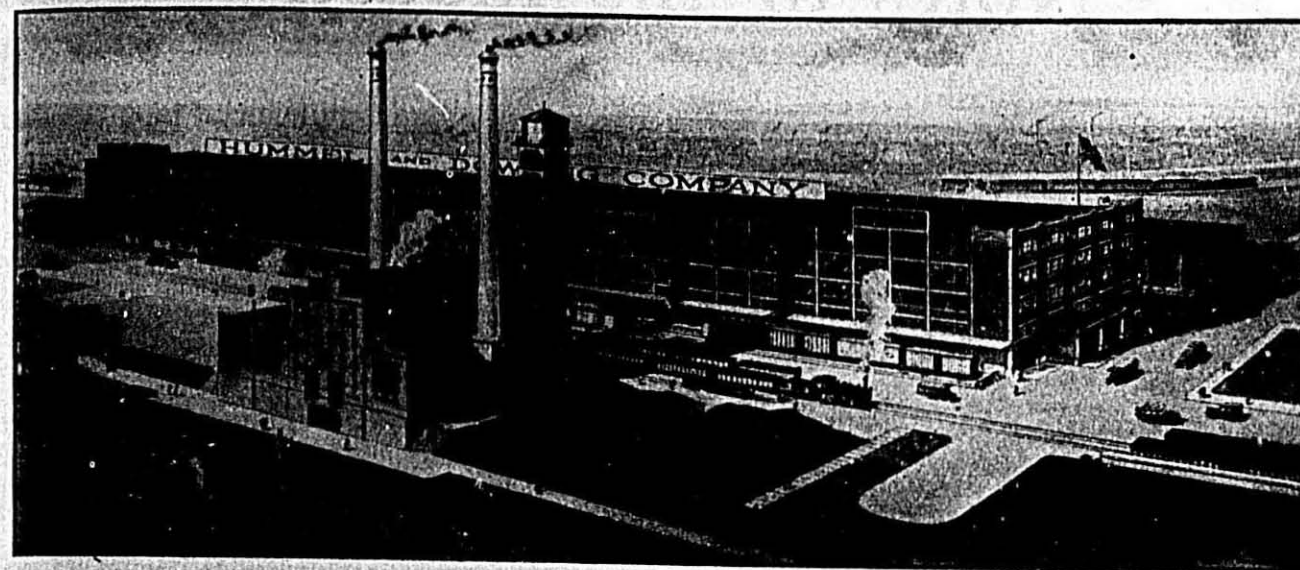
incomes and swollen heads to thousands upon thousands, who are living extravagantly on their new found wealth, regardless whether it was fairly or illegally gained. Thousands of persons are consuming the wages and their savings, the "rainy day" has been forgotten.

All of this is creating a very grave situation, industrial profits are declining because operating costs are steadily increasing. Labor unrest is being excited by the fever of speculation and extravagance. Production per capita is actually declining at a time when it is most needed in recuperation from war losses. The reaction of the world upon this country is causing a desire for higher living and less work.

From this period of inflation and extravagance anything from a revolution to complete peaceful readjustment of industry may result. The cure lies in increased production and an increased production requires individual efficiency and team work. There is no limit to what Americans can do when they work together.—The Optimist

During the influenza epidemic in San Francisco, when all public meeting places were closed, and the entire population compelled to wear masks to prevent the spread of the disease, a drunken man overheard muttering:

"Well, I am an old man but I have lived my time and am ready to quit. I have lived to see four great things come to pass—end of the war, the churches closed, saloons left open and the women muzzled."



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- "2 SEMOLINA" Medium Ground Semolina
- "ORIENTAL" Fine Ground Semolina
- "DURO PATENT" A Fancy Macaroni Flour

Made exclusively from Pure Durum Wheat in our New Mill Equipped with the Latest Improved Machinery for Scientific Durum Milling.

Write for SAMPLES and PRICES.

Duluth-Superior Milling Co.
DULUTH, MINN.

Notes of the Industry

Misbranding Macaroni

Announcement by the federal pure food department that it proposes to enforce the ruling it made in 1917, that in branding macaroni, spaghetti and vermicelli the word "flour" must be inserted before the names of the articles when not made from semolina, is resented by Pacific coast macaroni manufacturers, who use wheat flour and not semolina in making these products. The industry is an important one on the Pacific coast, consisting of 56 manufacturers. Their product is high grade, of fine appearance and high nitrogen content, and they see no reason why their industry should be penalized because they use wheat flour rather than semolina, since this works no deception on the public, which knows nothing about semolina but might be prejudiced by having familiar brands changed by the addition of the word "flour," although the article was of equal merit. Pacific coast manufacturers of alimentary pastes maintain that the advantage of semolina over flour is very slight if any, and that the principal difference in macaroni products lies in the manufacture. —North Western Miller.

Information Wanted

One of the large concerns in the middle west is seeking information as to the size of noodle packages that prevails in the industry with the object of conforming to the weights considered as standards by other concerns.

"We would like a little information as to the number of ounces of egg noodle the majority of the macaroni manufacturers are packing in their cartons. At present we are packing 24 5-oz. cartons in a case and are considering reducing this to about 4-oz. of goods in each carton. We are selling our noodles at the same price as short macaroni and spaghetti, which are packed 24 8-oz. cartons in a case. We would appreciate it if you could advise us what different concerns are doing on these weights, especially on the noodles."

Many leading concerns have decided to pack only 4-oz. and 8-oz. cartons of noodles in conformity with the standard established by the late food administration last fall, but never enforced. Weights vary in different sections of the country, though the tendency seems to be toward the standard weights above mentioned. Manufacturers are invited to voice their views on this important topic.

Fire Destroys Macaroni

A fire of unknown origin partly destroyed the Naples Macaroni company plant, 625-627 South Racine avenue, Chicago, the night of Aug. 7, and put to flight several families that occupied the upper stories. Considerable macaroni was burned, or destroyed by fire and water, and damage was done to some of the drying rooms. A loss of about \$2,000 is partly covered by insurance. According to the president of the concern, M.

Caravetta, immediate repairs were made and resumption of manufacture was not long delayed.

To Reorganize Company

Plans are under way for the reorganization of the Rome Macaroni Manufacturing company at Rome, N. Y., according to word received from A. G. Paley of the present concern. It is intended to organize a company to purchase the present holdings, install new machinery, erect additions and make the factory one of the most up to date in that section. Mr. Paley is much interested in the national association work and after the reorganization will become affiliated with it and lend his assistance toward accomplishment of aims of that body.

\$12,000 Macaroni Fire

Fire destroyed the roof of the Domino Bakery and Macaroni company plant at Springfield, Mo., the afternoon of Aug. 2. More than 40,000 pounds of macaroni and a carload of flour were destroyed or badly damaged by smoke and water. The machinery escaped serious injury but the drying rooms were put out of commission, temporary ones having been constructed to permit renewal of operations in 10 days. The loss was partially covered by insurance. The manager, M. Danzero, writes: "Business was never so good with us as the last month. We have many orders waiting which will be delayed by the fire, though we will soon be operating to full capacity again."

New Company Organized

Incorporation papers have been issued by the secretary of state at Springfield, Ill., to the Springfield Macaroni company, a concern about ready to start manufacturing at Springfield. The officers are: President, Antonio Randazzo; vice president, Vito Grifasi; secretary, Victor Loppecolo; treasurer, Ignazio Giganti. Capital stock to the amount of \$15,000 has been subscribed, the factory site selected. The plant was to be fully equipped for manufacturing about Sept. 15.

War Time Wheat Prices

Prices per 60 pounds of wheat, for calendar years 1913 to 1918, in countries and markets indicated, computed from data in bulletin 2 of the War Industries board. Foreign prices translated to dollar on basis of par value.

Country and market	1913	1914	1915	1916	1917	1918
United States, Chicago	0.91	1.04	1.34	1.42	2.32	2.34
England, Manchester and London	.83	1.01	1.54	1.69	2.23	2.15
France, Paris	1.46	1.44	1.59	1.52	1.99	...
Italy, Milan	1.49	1.50	2.16	1.97	2.29	2.85
Russia, Saratov	.71	.74	1.08
Japan, Yokohama	1.13	1.08	1.11	1.10	1.35	...
India, Calcutta	...	1.18	1.22	1.05	1.12	...
Australia, Brisbane	.87	.96	1.80	1.33	.90	...
Germany, Berlin	1.29	1.43	1.75
Argentina, Buenos Aires	1.00	1.05	1.33	1.12	1.85	...

Pillsbury Employees Picnic

The five hundred or more employees of the Pillsbury Flour Mills company of Minneapolis enjoyed an outing Aug. 22 at Radisson Inn, Christmas lake. A varied program of outdoor sports was enjoyed. The Pillsbury band furnished music during the afternoon and a special concert in the early evening and played for the dancing that followed.

Pioneer Miller Dies

Erick Hagelin, aged 70, one of the oldest and best known millers in the northwest died at his home in Minneapolis Sunday Aug. 17, 1919, and was buried at Crystal Lake cemetery in that city. A widow, son and daughter survive. Mr. Hagelin was connected with the Dassell Flour Mills of Dassell, Minn., more than 25 years, retiring in 1912 from active milling work.

Winter Wheat Estimate


Ottawa—Canadian winter wheat crop officially estimated at 22,876,000 bushels; largest on record with exception of 1916, when it was 29,320,000 bushels. Last year's crop was 7,943,000 bushels.

Sale of Australian Wheat

The Canadian "Weekly Bulletin" for July 14, 1919, stated that the Australian wheat board has sold 795,573 bushels of wheat to neutral countries at an average price, f.o.b. of \$1.51 per bushel.

BUSINESS AND PLEASURE

Blondine—"Did you have a good time at the dance last night?"
 Brunetta—"Kinda."
 "Who was the handsome chap I saw with just after the intermission?"
 "He is a stranger in town."
 "Dashin, isn't he?"
 "Nerviest gink I ever seen."
 "I noticed he had his arm rather tight about you."
 "I didn't mind that so much."
 "What then?"
 "Do you know why he had me clutch that way?"
 "No."
 "Well, would you believe it, he had that way so I couldn't escape, and all the time we were dancing he was trying to give me some life insurance."—Youngstown Telegram.



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ESSENTIAL TRADE TRIO

Federal Secretary Mentions Peace, Organization, Knowledge as Needs in Preparing to Utilize Foreign Trade Energies.

Peace, of all other conditions, is needed most before any active steps can be taken by the United States to use its foreign trade energies, said Secretary of Commerce W. C. Redfield, discussing credit organization, then organization and knowledge. He said:

"The first great need of the country today is peace. When peace has come we need what we have not, an adequate organization for furnishing the credits which the world requires. In a relatively small and in a scattered way individual institutions do this now and will continue so to do, but all that can thus be done is quite inadequate to release the productive power of America so that it shall enrich the world and itself. We hold the world's great reservoir of credit in our possession, but without adequate outlet through which it may flow.

Several Billions Capital

"There ought to be, and in some way there must come to be, if we are to do the job rightly, a great corporate unit or units, either under government supervision or possibly government participation, certainly with the government's approval, and with great capital, say a billion of dollars, which shall take the securities of nations, provinces, cities, corporations, private and public enterprises, in various parts of the world,

and then, secured by these and by its own vast financial strength, shall issue its debentures to be sold all over the United States on a basis of commercial return for small and large investors alike. The billion dollars will not be sufficient. Probably several billions must be raised.

Three-Fold Profit Seen

"Through this means the savings of America can be made of service to the world, and through this service a three-fold profit will come to reward the capital and the labor of this country. There is, first, the direct interest return from the investment; second, the business normally arising from the operations of the concerns or enterprises in which the investment is made, and third, the enrichment of the country in which those operations proceed by reason of those operations, so that it is better able to buy, and what is important now, is better able to pay its share of the vast sums owed us from abroad. In this country the reaction directly benefits labor and capital, and labor most of all, for its share will be larger. If we can catch this vision so that men of the banking world, of industry, of commerce in all its forms, can unite in such a work, we can make the United States a power for good throughout the globe and add immensely to the happiness and possessions of our own people.

Credit Information Needed

"A necessary factor in it is credit information. The existing means of credit knowledge are insufficient. Credit arises from commercial life, and that life is a changing,

growing thing, therefore, credit knowledge must itself change and grow with the cantle life of which it is the fruit. It arises from actual knowledge of transactions not from hastily obtained opinions. It does not depend upon individual and partial judgments, but upon ascertained facts. It must, therefore, have records coming to the sources of transactions of such a nature that credit not only may not be misused but that there may be no tendency to misuse because it will be known that knowledge exists where it can act both as a helper and a check.

"These three things we need, first peace, then organization, then knowledge. When these are once had, he would be a bold man who would put limits to our usefulness or our growth. The door of opportunity is now it will not always stay so."

IT CAN'T BE DONE

You say, my son,
It can't be done?

Your statement isn't true.
You mean, my son,
It can be done,

But can't be done by you.
When any one
Says, "It can't be done!"
He's quitting in advance.

The little man
Who says "I CAN!"
Will win with half a chance.

—Jelke's Good Luck Note

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Made of Gum Veneer
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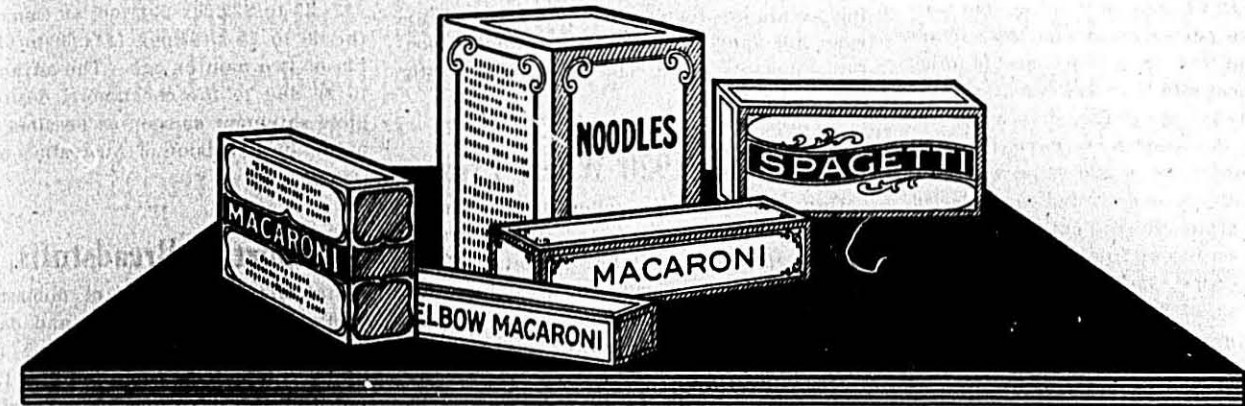
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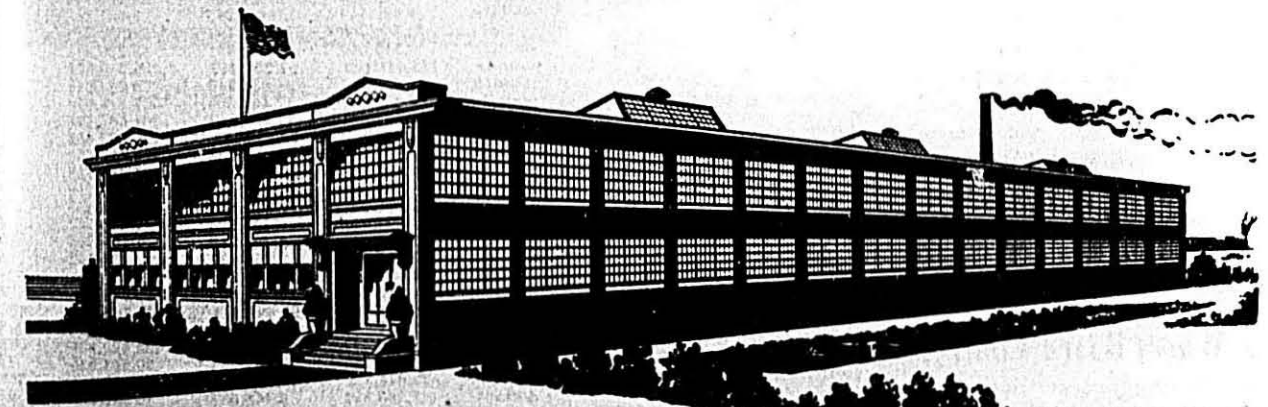
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CINCINNATI, OHIO



The New Macaroni Journal

(Successor of the Old Journal—founded by Fred Becker of Cleveland, O., in 1903)
A Publication to Advance the American Macaroni Industry
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The NEW MACARONI JOURNAL assumes no responsibility for views or opinions expressed by contributors, and will not knowingly advertise irresponsible or untrustworthy concerns.

The publishers of the New Macaroni Journal reserve the right to reject any matter furnished either for the advertising or reading columns.

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Vol. 1 September 15, 1919 No. 5

National Trademark Law Proposed

A bill establishing a national trademark has been proposed to the house of representative by Mr. Sims, former chairman of the house committee on interstate and foreign commerce. It is substantially the same as the bill that died with the last congress. It authorizes the secretary of commerce to select an emblem or token in the nature of a trademark suitable for affixing to merchandise produced in the United States, which trademark shall have the approval of the president and be known as the "National Trademark." The bill provides that the commissioner of patents shall register this trademark in the patent office in the name of the United States of America, while the secretary of commerce is authorized to perfect registration in foreign countries and protect its use through administrative or judicial proceedings in this or any foreign country. The secretary of commerce is authorized upon application to him by any manufacturer or producer in this country to issue a license, subject to this act and such rules and regulations as may be made thereunder upon payment of a reasonable fee to be fixed by the secretary. Any such license may be suspended or revoked by him after hearing on complaints of violation of or failure to comply with any provisions of this act or of any of the rules and regulations made

thereunder. A list of all granted licenses shall be published periodically as well as all license terminations with causes therefor. The sum of \$25,000 is appropriated to carry into effect any and all the provisions.

Arguments for and Against

The arguments advanced in favor of such a law may be summed up as follows:

1. A National trademark established by the United States government will promote and protect exportations by small American manufacturers who are financially unable to register and protect their own private mark in foreign countries.

2. The use of such a National trademark will identify and advertise all American made goods in foreign markets and assist in opening up and maintaining new markets.

3. The protection of the use of such a National trademark by the government will prevent substitution of other goods for American made goods and preclude the evil of the pirating of private marks.

4. The use of the National trademark under governmental supervision will promote honesty in the merchandising of goods upon which it is used, enhance the standard of such goods and the practices of their sale and build up a good reputation of American goods and business in foreign lands.

5. The use of such a National trademark will further the goodwill of foreigners not only toward American goods but also toward America.

The chief objection to this proposed law is that it will permit the indiscriminate use of the National trademark upon all goods exported irrespective of quality or character to the detriment of goods of the highest quality and character, and to the benefit of inferior makes.

"Made in U. S. A." Inadequate

The legend "Made in U. S. A." which has been adopted by many of the exporting firms is inadequate because it is indefinite in that it may stand for "Made in the Union of South Africa" or "Made in the Union of South Australia," and for the reason that it cannot be registered or protected in foreign countries. A "Made in U. S. A." emblem has already been registered in the United States patent office and in a large number of foreign countries therefore, unless the United States government adopts and protects a National trademark, private organizations will effect a multiplicity of such marks which will tend to destroy rather than to build up the goodwill of American products abroad.

The proposed bill should be amended to provide for a careful examination of all articles to which the National trademark is to be affixed so as to preclude its use upon goods of inferior or doubtful quality without due notice thereof. If thus amended there should be no powerful or persuasive reasons advanced against its adoption as the possibility of the use of the National trademark to work deception and fraud upon foreign buyers should not be tolerated.

Because the hostilities are over do not shift into careless spending, but thrift forward into wise saving. Buy U. S. S.

International Trade Conference

Reading of the program for the International Trade Conference beginning Sept. 30 at Atlantic City under initiative of the U. S. Chamber of Commerce displays a formidable list of topics, to be handled from the point of view of the best minds of the countries represented. Efforts will be put forth to solve difficulties that must be met before satisfactory international trade relations can be restored.

Chairman A. C. Bedford said: "Results of great importance in their bearing on foreign trade and reconstruction will, I am sure, come from the gathering of leading business men and bankers of the United States and representatives of Great Britain, France, Italy and Belgium at the International Trade Conference."

"It has become clear there is small hope of actual reconstruction of world trade until those most concerned meet together with the determination to find solutions of these problems."

"Following the conference the foreign delegations will make a tour of the principal cities east of the Mississippi. This will afford further opportunity for acquaintance and discussion between our business men and those of other countries. The tour will cover a month travel."

"We all like the man who sticks through thick and thin."—(Lincoln.) Sure! Our men didn't quit even when trapped in the forest of Argonne. Will you, safe in America, quit in the midst of finishing up your job? Answer with Thrift and War-Savings Stamps.

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WANTED—Correct address of EVERY Macaroni and Noodle Manufacturer in the country. Send name to M. J. Donna, Secretary, P. O. Drawer No. 1, Braidwood, Ill.

Wanted—News Notes and contributions for New Macaroni Journal. Mail to Editor at Braidwood, Ill.

Wanted—Every manufacturer to affiliate himself with the National Association of Macaroni and Noodle Manufacturers of America for his own and the Association's welfare.

Wanted—1000 subscribers for the New Macaroni Journal right away. Send subscription today.

Wanted—Some member of EVERY Macaroni concern to act as correspondent for New Macaroni Journal and to contribute items of interest to Macaroni men regularly.

The National Association of Macaroni and Noodle Manufacturers of America

Extends an invitation to ALL Macaroni Manufacturers and Allied Interests to affiliate themselves with this progressive and up-to-date organization.

What Are Its Objects?

To promote the best interests of the Macaroni and Noodle trade.

- 1st. By **Applying** science and improved practices of manufacture.
- 2nd. By **Meeting** annually to discuss trade matters and cultivate friendly relations and good fellowship.
- 3rd. By **Uniting** the members for the general good of the Industry.
- 4th. By **Assisting** manufacturers in securing skilled and experienced operatives.
- 5th. By **Advertising** our production as a Food Staple.

Who Are Eligible?

Regular Members.—Any individual or firm in the macaroni or noodle manufacturing business in America is eligible to Regular Membership.

Associate Members.—Any individual or firm conducting a line of business allied with macaroni and noodle manufacture, is eligible to Associate Membership.

What Are the Fees and Dues?

Joining Fee. . . \$10.00 Annual Dues. . . \$25.00.

IF INTERESTED SIGN AND MAIL THIS SLIP:

To M. J. Donna, Secretary
200 West Edwards St., Springfield, Ill.

Kindly mail me application blank and full information concerning the National Association of Macaroni and Noodle Manufacturers of America.

Firm
Date
Address

Grain, Trade and Food Notes

Siberian Agriculture

The natural resources of Siberia are capable of rapid development and will return profits sufficient to finance the needs of the population and afford returns on foreign capital to be invested. Agriculture is the principal industry at present. All kinds of grain are grown and the area cultivated can be greatly extended by the use of improved implements, plows and other machinery. Something has been done by Russian agricultural experiment stations and schools toward determining the character of improved methods suited to the conditions; but much remains to be done by practical American agricultural exports. Siberian fields are usually small, though there are a few large estates or ranches. The soil and conditions are not unlike those in parts of Canada, and yet the equipment preferred in Canada is not in all cases correct for Siberia. For one thing Russian horses are much smaller than American horses and Siberian horses are for the most part not as large as ours. The peasant always walks behind his plow and does not know anything of our riding or bulky plows. Consequently wheeled plows with a driver's seat are not readily sold in Siberia being unfamiliar to the man and too heavy for his small horses. Tractors for Siberia will need to be extremely simple, reliable in use and in general smaller than our average. They must burn "red naphtha," much like kerosene in behavior, because gasoline and pure kerosene are not generally distributed throughout Siberia, while red naphtha is everywhere.—New York Evening Post.

French Foodstuffs Export Ban

A shortage of foodstuffs and poor crop prospects in France have brought about addition of the following agricultural commodities to the list of prohibited exports, according to cablegram from the commercial attaché at Paris to the Department of Commerce, dated July 18. The list is as follows: Fresh and refrigerated meats, ham and salted meats, sausage products, ox jowl, dressed poultry, tinned meats, animal fats, except fish oils; margarine and other food fats, eggs, condensed milk, cheese, butter, rotten cattle bones, barley, grain and flour, groats and semolina groats, semolina pastes, Italian pastes, oil seeds, oil fruits, sugar, confitures, pure fish oils, vegetable edible fats, oil cakes, brewery residues.

World's Productive Land

The total land area of the world (excluding polar regions) is about 30,000,000,000 acres. What proportion of this is productive agriculturally is not definitely known; but the International Institute of Agriculture has collected data for 36 countries having a total land area of 15,071,209,000 acres; of which it is calculated or estimated that 4,

591,691,000 acres, or 30.5 per cent are productive and 1,313,832,000 acres, or 8.7 per cent are cultivated land (including fallow land, also artificial grasses). The productive land includes, besides cultivated land, natural meadows and pastures, forests, wood lots and land devoted to cultivated trees and shrubs.

Newfoundland Restrictions Off

The American consul at St. Johns cabled July 28 that according to a public notice by the colonial secretary orders have been given that all Newfoundland regulations with respect to foods of all kinds be canceled from that date. This order relates particularly to wheat flour, the importation and sale of which will now be permitted.

Canadian Crop

A. E. Whitmore of Regina estimates the wheat crop of western Canada at around 152,000,000 bushels, of which Saskatchewan would provide 88,000,000 bushels, Manitoba 43,000,000 and Alberta 21,000,000. This forecaster has a reputation in this field, his estimate last year made about this time being within three million bushels of the final government report. He expects the Manitoba yield to be 15 bushels per acre, Saskatchewan 10 and Alberta 6.

Commodity Cut in Italy

The Corn Trade News of Liverpool says: "Latest report from our own correspondent in Italy says the weather has turned fine and cooler. There is no change in the forecast of the crops. As a consequence of the recent rioting the cost of the principal commodities has fallen about 40 per cent. Many shops have been looted, but so far bakeries have been spared because it is a well known fact that the government supplies flour to bakers at one-half its cost price, the loss to the treasury being estimated at \$500,000,000. There has been no reduction in the price of bread.

Italy Has Small Wheat Crop

Liverpool, Aug. 28.—Broomhall says: Wheat—An unofficial estimate gives the yield of this year's crop of wheat in Italy at 144,000,000 bushels; this compares with an estimate given out at the beginning of this month of 160,000,000 bushels, against 176,000,000 bushels last year. Taking Italy's annual consumption at about 232,000,000 bushels, it looks as though this country will be a purchaser of, roughly, 88,000,000 bushels; this compares with 56,000,000 bushels in the season 1915-16 and 46,500,000 bushels in 1913-14, or prior to the war. The price for the 1920 wheat crop has been fixed at 91s 6d to 104s 6d per quarter of 480 pounds, a stiff premium being allowed to the southern districts and invaded districts.

Wheat Crop Review

The international position of wheat, according to cablegram from Broomhall, is as follows: "Taking as a basis the latest official news and Canadian estimates of wheat and allowing that the midseason harvest of Argentina and India will be normal and that of Australia rather poor, I reckon the total surplus of wheat for the current season will amount to 848,000,000 bu. Importers, outside requirements, will not aggregate more than 720,000,000 bu, to 740,000,000 bu, and possibly may not exceed 680,000,000 bu because I think Germany, Austria and France will limit cereal purchases to buy meats, oils, fats and wool which are more urgently needed. The tonnage position is still difficult, due notably to congestion at European ports and strikes, but probably early relief will be forthcoming here, owing to government action to develop coastwise transport."

Hoover Warning to Europe

Herbert Hoover warns Europe of disaster in non-production. The food king points out that a grave catastrophe is due unless Europe wakes up from its demoralized productivity. The entire surplus productivity of the western hemisphere is totally incapable of meeting the present deficiency of European production, if the latter is long continued. Only for a short period will it be possible to supply the tremendous demand.

Balkan Crops Favorable

Reports received from the Danube are excellent. Bulgaria is now reaping an abundant crop of wheat and advices from Roumania are generally favorable. The condition of the growing crop of corn in Roumania and Bulgaria is reported as very favorable.

Shrunken Berry Reduces Yield

Threshing and marketing in the northwest have reached a stage demonstrating the large proportion of the crop shrunken and damaged by heat and premature ripening. Flour qualities of much of this wheat appear to be excellent owing to its high gluten strength and low per cent of moisture content. Because of this shrinkage in the berry many producers in the northwest are getting as low as 4 to 6 bushels, where 15 to 20 had been confidently expected.

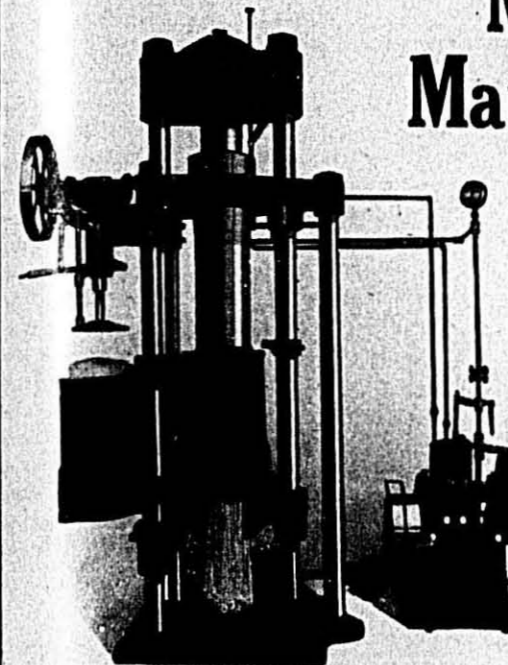
French-English Bids Low

A wire from New York states there is no export demand for oats, as it was stated that English bids were 5c out of line and French bids 6 to 7c below a working basis. There has been, however, buying of heavy old oats against old sales which exporters are having difficulty in filling.

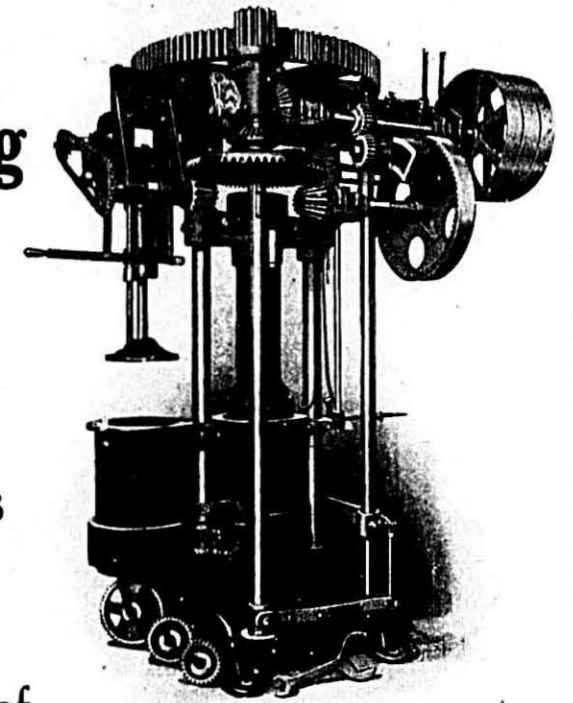
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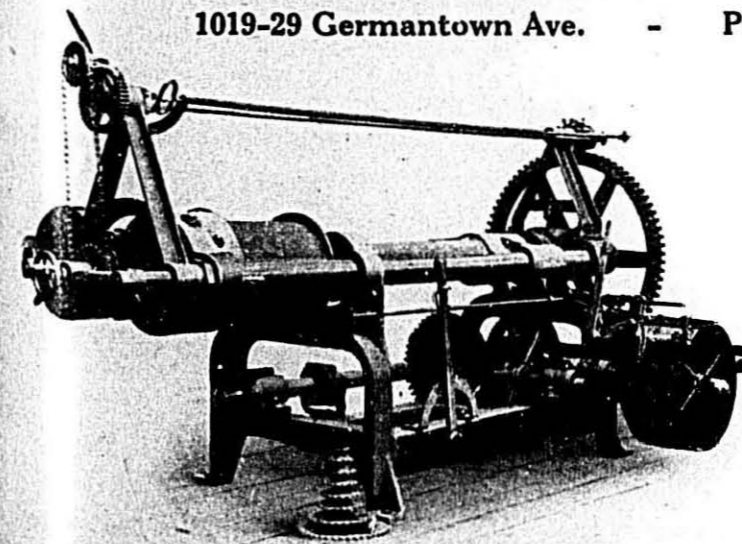
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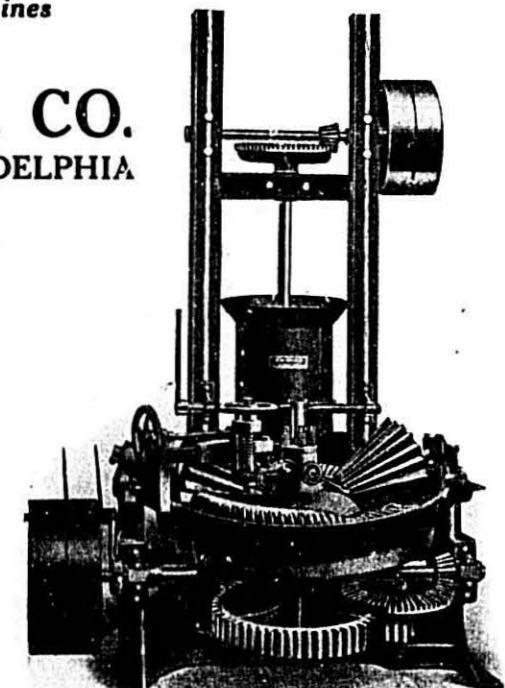
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