

**THE NEW  
MACARONI  
JOURNAL**

**Vol. 1, No. 10**

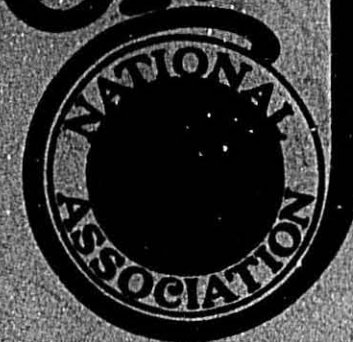
**February 15,  
1920**

*The New*  
**Macaroni Journal**

Minneapolis, Minn.  
February 15, 1920

Volume I

Number 10



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



**LINCOLN'S MESSAGE**

(Extract from Address of Abraham Lincoln to the Workmen's Association in 1864)

**P**ROPERTY is the fruit of labor; property is desirable; is a positive good in the world. That some should be rich shows that others may become rich, and hence is just encouragement to industry and enterprise. Let not him who is houseless pull down the house of another, but let him work diligently and build one for himself, thus by example assuring that his own shall be safe from violence when built."



**Look Over This Line of Containers—**

You'll find every size and style, including wooden and wire-bound boxes, corrugated and solid fibre containers, plain and fancy folding cartons—and all made by Andrews, the only plant in the world offering a complete variety and unprejudiced choice.

Andrews timber-lands, Andrews saw mills, Andrews pulp and paper mills and Andrews factories—entirely Andrews from forest to finish—assures you thorough satisfaction in both quality of material and certainty of delivery.

Andrews artists and designers will help you in getting up cartons and containers, with new ideas or working out your thoughts. Say the word and an Andrews man will explain this service to you.

**O. B. ANDREWS COMPANY - Chattanooga, Tenn.**



**ANDREWS**

Wooden Boxes, Solid Fibre and Corrugated Shipping Containers. Fancy Folding Cartons for Macaroni Manufacture

**JoLo PRODUCTS SERVICE Best**

**For Noodle Manufacturers!**



SPRAY process YOLK. Immediately Soluble, Dependable, Dark Color—always Uniform. Offered to you in original cases.

Fresh Selected Whole Eggs Dried in their Entirety—Full Egg Value; Perfect Results—Original Cases as Imported.

**SAMPLES AT YOUR COMMAND**

**JOE LOWE CO., Inc., New York City, N.Y.**

ALSO AT

LOS ANGELES BOSTON CHICAGO TORONTO

# USE DURUM SEMOLINAS

For Macaroni and Noodles

Unequaled in Color and Strength



**YERXA, ANDREWS & THURSTON**  
MINNEAPOLIS, MINN.

# MACARONI JOURNAL

## Cooperation Necessary

One important quality essential to the success of this publication, that has somewhat successfully filled a niche in the macaroni industry, is cooperation on the part of many of the manufacturers who are in a position to boost along the work laid out for us. On the shoulders of a faithful few rests the entire load. If borne on the shoulders of the entire industry it would be as a feather in weight. A more even diffusion of the weight and responsibility would serve the double purpose of broadening our sphere and affording a greater number the pleasurable pride of pointing to the success they aided in bringing about.

It is often necessary to get expert advice, special news or some important information for the New Macaroni Journal from members of the National Association and others, from flour men and from leaders in the allied trades, but the response has not always been as spontaneous and free as the need for boosting the industry would demand. Failure to respond to calls made directly or indirectly for needed help may be due to neglect, and it is probably so in 90% of the cases, the other 10% being of a rather selfish nature that will not put themselves about even to the slightest extent unless they can see in their act, not a betterment of the industry or of their fellow manufacturer, but some individual monetary benefit.

The difficulty in obtaining any needed information from some of the trade is well illustrated by a story that is now going the rounds and which is reproduced here not altogether for the humor that it contains but as a pointer to those who have been either evasive or negligent when called upon for their assistance.

A young foreigner was being tried in court and questioning by the lawyer on the opposite side began.

"Now, Laszky, what do you do?"

"Ven?" asked Laszky.

"When you work, of course," said the lawyer.

"Vy, work—"

"I know," said the lawyer, "but what at?"

"At a bench."

"Oh" groaned the lawyer. "Where do you work at a bench?"

"In a factory."

"What kind of a factory?"

"Brick."

"You make bricks?"

"No; de factory is made of bricks."

"Now, Laszky, what do you make in the factory?"

"Eight dollars a week."

"No, no! What does the factory make?"

"I dunno; a lot of money, I think."

"Now, listen. What kind of goods does the factory produce?"

"Oh," said Laszky, "good goods."

"I know; but what kind of good goods?"

"The best."

"The best of what?"

"The best there is."

"Of what?"

"Of dose goods."

"Your honor, I give up," said the lawyer.

We are sometimes inclined to do as the lawyer did, "give up" especially in cases where we feel that refusal to lend a helping hand is not merely a matter of neglect, but planned and premeditated determination on their part to "block the game." Ponder on this story, let its point sink in. Then remember that when you are asked for your assistance or advice, that it is not asked for selfish purposes but for the good of the Journal and of the entire industry. Give heed to the demands made on your experience whether this demand be direct, by circular letter or by a statement in the Journal, the official publication of the National Macaroni Manufacturers Association.

Last month we made a test case of the matter under discussion and the very few responses made to our appeal confirms us in the belief expressed above. For some time there has been an insistent and growing demand that the National Association make an attempt to standardize stories about the origin of macaroni manufacture, the manufacturing process itself and to list the hundreds of recipes issued for preparing this growing popular food. In order to do this we placed in a prominent place in the January issue a statement headed "Pamphlets Wanted" in which we asked the various manufacturers to mail to us one copy each of such pamphlets or booklets having anything to say about macaroni, its origin, manufacture and preparation for the table as they may publish, and out of the five or six hundred manufacturers in the country, many of whom are personally known to issue such pamphlets, only two responded.

Our purpose in making this demand was not personal and it was not intended to use this information which is scattered broadcast by the companies issuing them for the good of any one firm or cookery school but for the good of the entire industry as stated in that notice. Yet only two felt the need of action and showed their willingness to assist in what many consider a good move. Was it neglect? Was it intentional? We are inclined to believe it was the former.

We repeat this appeal in this issue, and with this gentle reminder will await the flood of responses that should be made if cooperation were as readily given as the need for the betterment of the macaroni industry would demand.

Cooperation is necessary also in many other matters in

which the industry and the National Association are interested. Good results could be obtained by a greater cooperation along the lines of furnishing reliable news for the columns of the Journal. Sincere cooperation will result in making the 1920 convention of the macaroni manufacturers at Niagara Falls next June one of the biggest events in the macaroni trade. Cooperation will bring about beneficial legislation and rulings from the various government departments. Cooperation will advance methods of manufacture

that will redound to the good of the entire industry as the process of macaroni making is no longer a secret to be jealously guarded.

Here's our advice. Get squarely behind any movement that will boost the industry. Assume your share of the burden and its responsibility. Make the New Macaroni Journal your spokesman and the National Association your representative in matters of a national character. In a few words, COOPERATE.

## Macaroni Week? Why Not Have One?

Plans for a National Coffee Week, March 29-April 3, have been completed by the Joint Coffee Trade Publicity committee and the executive committee of the National Coffee Roasters association.

The purpose of Coffee Week is not only to teach the consumer greater appreciation of coffee, but to prove to the dealer the advantages of pushing coffee and cooperating with the national coffee advertising campaign.

A feature of Coffee Week will be a prize contest for the best window display of coffee. The contest will be open to all retailers and prizes will aggregate \$2,000. The country will be divided into four districts representing roughly the northern, southern, eastern and western quarters. In each district there will be offered a capital prize of \$100 for the best display, a second prize of \$50, ten third prizes of \$10 each and fifty fourth prizes of \$5 each.

### Will Use Movies

In connection with Coffee Week the committee will show throughout the United States its motion picture entitled "The Gift of Heaven." This depicts scenes in the growing and roasting of coffee. It shows the various ways that coffee is used, and the series of pictures has a romantic setting which gives it continuity of interest and makes it entertaining even to persons not especially interested in the production of coffee.

The Joint Coffee Trade Publicity committee, which represents both the roasted and the green coffee trade, approved plans for a research which will give coffee dealers a scientific basis for teaching the consumer the best methods of grinding and brewing coffee. The opinion was expressed that the American public still has much to learn on this subject. A special committee was appointed to arrange for this research with the Massachusetts Institute of Technology.

Reports received by the publicity committee indicate that the advertising campaign thus far has produced satisfactory results. During the last six months of 1919, the period during which the campaign was in progress, the consumption of coffee in the United States shows a remarkable increase.

### Oppose Price Decline Guarantee

Following the suggestion of W. H. Aborn of New York, made at the annual convention of the National Coffee Roasters association last November, the executive committee of that organization approved the idea of establishing a freight bureau in New York city to facilitate the forwarding of coffees arriving in New York and coffee purchased in New York to be shipped to interior buyers, the object being to lessen the cost of such forwarding. If the New York bureau proves successful, similar cooperative bureaus may be established in other ports of entry.

The executive committee took measures to push the association's campaign against the practice of guaranteeing prices against decline. The committee reminds them that the association's efforts in this direction are based on the fact that the coffee roasters handle a perishable product, and for that reason their interests do not altogether coincide with those of wholesale grocers.

The association will continue to agitate against sales for future deliveries on more than thirty day terms.

## Obstacles

Are obstacles a curse or a blessing?

I believe the majority of us are inclined to think the former.

But is this a correct surmise?

Let us take a look at "nature."

The first thing we do if we wish to plant seed is to break the soil. Obstacle one. Then, after we have done so and covered it up, is the job complete? Not by any means. This tiny seed must be kept moist and properly nurtured.

Next the little seed must burst the shell that envelops it.

So it pushes and pushes, and finally little green sprout pokes its saucy nose through the hard covering. More obstacles passed.

But this little sprout has only begun its existence. So it pushes up and up and finally a little stem pokes its head about the ground.

But the little seed has only started to live. Little roots are sent down and down through the tough soil, clinging every little stone or root found in the downward course.

But the little stem above the surface continues to rise and rise, keeping more than pace with the downward root.

It continues, too, to grow stronger and more beautiful as the leaf appears.

It is bent by storm and tempest, heat and cold, but keeps on its God-given way, never despairing.

In a few weeks a tiny bud makes its appearance, then another and another. Then the small buds have to break through their green prison bars, before the beautiful colors within can be ushered into the sunlight.

So you see the life of this little seed is made up of obstacles continuous, but never a word of complaint or despair.

Nature does not give up, but makes each obstacle a step to a higher and nobler life.

Can we not apply this to our daily business lives?

How different the day will be if we live this life, obstacles but stepping stones in the day's work to more and better business. A world without obstacles would be a poor world indeed and the same applies to the business world.

The lives of all great men are but a history of obstacles overcome. Let us count it a joy then when obstacles cross our pathway, and by overcoming them be better and wiser business men in the future.—Frank Scott in Grocers' Review.

Were it not for the things that we are going to do, life would not be worth living.

## MACARONI MAKING

History of Its Inception—Chinese and Japanese Lead for First Honors—Germans Have Long Known It—Methods of Manufacture Described by Expert.

That the art of forming dough into various shapes and then drying it for future use was one well known among the ancients of the old world is true, according to all the historians of the industry. Development, slow at first, has been so great that the modern plant today stands as a monument to those who zealously improved and advanced the process of manufacturing this food-stuff for which there is an evergrowing demand.

A history of its origin and development is always interesting and the following address delivered to a gathering of housewives in Seattle by Dr. A. Ghiglione, a successful practitioner and consul of the Royal Italian government in that city, is apropos:

"What is Macaroni? Whence came it? What race or people among the nations of the earth first used it? What is its food value? Is its use a domestic economy? These, and doubtlessly many similar questions, have suggested themselves to you as points you would like me to discuss—questions you would like me to answer. Without being too historical or too scientific I will try to answer those questions which must occur to every fastidious housekeeper when she uses macaroni for the first time.

### Origin of Macaroni

"Macaroni is generally accepted as a typical and peculiarly Italian food and Italy is properly entitled to this credit because of her early appreciation of its virtues and her fidelity to it after its adoption. But it is fairly certain that macaroni was a staple food in the Orient—particularly in China—long before the Italian people knew anything about its nourishing qualities. Yes, we may say that long before Rome was built on her seven hills the world's older civilizations knew macaroni substantially as we know it today, with no change in the style or shape of the product in thousands of years.

"The Chinese are credited with the invention of macaroni (although the Japanese dispute the honor) and it is practically certain that when the first macaroni was made it was a Chinese who made it.

Naturally about a product so old—

a product that has been the sustenance of races and people for so many centuries—many legends have sprung up about its origin. One of these legends or stories has it that before the time of the ancient Greeks a woman was making bread when a quantity of leaves from an overhanging bough fell into her dough. The story goes that she pressed the dough through a coarse sieve to extract the leaves and then conceived the idea of letting the thin sticks of dough thus formed to dry in the sun, instead of baking the mass in cakes upon hot stones as had been her method. This new process immediately found favor and some authorities insist that the macaroni industry dates from the circumstances related.

"But whether this story is true or not, there is no doubt that the Chinese have used noodles made in much the same manner as at present from a very early date. At any rate the palm of discovery cannot be awarded to Italy, as it is very certain that the Germans were the first Europeans to use the food in any liberal way, and, however adverse the nations of western Europe may be to the domination of German kultur, they have more or less eagerly accepted macaroni as one of the many good things passed along by these people.

### Historical Facts

"Thus you see that various origins have been assigned to macaroni—some of them merely legendary and others pretty far fetched. When we come to the fourteenth century the muse of history informs us in her matter of fact, scientific way that Italy was the only European country enjoying macaroni and that she held the secret of its manufacture for at least 100 years. Perhaps, about the fifteenth century an enterprising Frenchman introduced it into France, for it is recorded that Louis XIII ordered a dish of it from an innkeeper at Tours who had attained a great reputation in preparing it.

"Now, you understand, that what I have said is merely the European idea of the history of macaroni, as far as I have been able to gather it from the trade encyclopedias and treatises on the subject; but while we are able to overwhelm John Chinaman with an array of facts or near facts—the Japanese who have been called the 'Yankees of the East' are not so easily daunted. They claim priority in the use of macaroni

and we all know that the people of the Island Empire delight in a very fine kind of vermicelli cut into lengths of six to ten inches and tied into bundles. This variety is notable for its flexibility. However, whether the Japanese or the European viewpoint is the correct one, this much is certain: Macaroni as we know it today is assuredly a very nourishing and economical food.

### What Macaroni Is

"Still you ask me, 'What is Macaroni?' and 'How is it manufactured today?' After all these are essential questions. Well the base of macaroni is the semolina of hard, very glutenous wheat—a wheat that is generally known as durum wheat in this country and as tangora wheat in Europe. This wheat was primarily grown on the great Russian plains stretching from the eastern frontiers of Roumania to the Ural mountains. For a long time the makers of the best macaroni have used the semolina—the heart—the cream—of this Russian wheat, rejecting the other parts of the wheat berry which make flour of an inferior grade.

"The leading manufacturers of Europe sometimes use a blend of various grades of semolina—all obtained from Russian tangora or durum wheat. This wheat has been transplanted successfully in southern Italy, France and the United States—a wheat that is particularly rich in gluten as a general rule.

"There is evidence of some legislation prohibiting the sale of any form of edible paste as macaroni if it is not made of durum semolina. Such legislation, however, would be a mistake and there are many good reasons for believing that such enactments would be rescinded for the simple reason that durum semolina is not always uniform in gluten, its chief nourishing qualities.

### Manufacturing Process

"The best American makers invariably test the flour or semolina for gluten before ordering any large shipments, but it is generally agreed that durum wheat makes the best macaroni.

"Now this semolina or flour is moistened with the smallest possible quantity of boiling water and thoroughly mixed by machinery until perfectly smooth and somewhat elastic in texture. Then it is kneaded by special machinery and the completed dough is carried automatically into the cylinders of great presses where it is subjected to great pressure and forced through the tra-

filament or mould, which is a perforated plate at the bottom of the cylinders. The form of the holes in this plate determines the shape or character of this product. For instance, steel pins projecting through the holes of the plate gives the well-known tubular form of macaroni, a different style of plate or mould gives us spaghetti or vermicelli as the case may be. Of course you all know that all paste products such as spaghetti, vermicelli, macaroni elbows, etc., all belong to the macaroni family of food products and are for sake of convenience designated by one general term, macaroni.

#### Drying or "Curing"

"After the macaroni passes through the plate or mould that determines its shape or character—macaroni, elbows, spaghetti or vermicelli, the process of drying the product takes place. In Europe very much of the macaroni made and a large proportion of that exported to this country is dried in the open. The traveler along the high-ways of Italy is often surprised to see macaroni hanging on stands by the wayside and whatever his preference for imported goods may be it is fairly certain that he is not likely to indulge in imported macaroni after that. Indeed the practice of drying macaroni in the open is subject to so many objections that one fears to enumerate them in case one should be accused of prejudice in favor of the domestic article.

"Don't imagine that all Italian macaroni is dried by the wayside. There are some factories in Italy as thoroughly equipped with drying room facilities and up-to-date machinery, as any modern factory in any land. But we have good reason for believing that domestic brands of macaroni range higher in quality and are made under cleaner conditions as a general rule. The best American macaroni is made under scrupulously clean conditions and dried in rooms as spotless and dustless as the cleanest kitchens in the best private homes. Even the air is washed and sifted before it enters the drying rooms of a thoroughly modern American macaroni plant.

#### American Product Preferred

"This suggests another point in favor of the prominent domestic manufacturers of macaroni. The best Italian makes sold in this country are made of durum wheat grown in the Dakotas and the northwest. Think of it! This wheat is railroaded to New York, or

some other port on the Atlantic seaboard, shipped to Italy or France, made into unquestionably good macaroni, and reshipped to America. Who pays the freight charges both ways? Why the American housewife, of course, the lady who believes that no American-made macaroni can equal the imported stuff.

"To use the slogan of one of the local brands, 'Why is macaroni famous for its nutriment?' Because it is made of the best selected hard wheat grown in America, always made of durum wheat, the particular wheat that grades high in nutriment. Some high authorities state that not infrequently other domestic hard wheats range higher in gluten or nutriment than durum wheat and when that is the case all the leading manufacturers use the semolina of the best wheat procurable.

#### (Consumption Increasing)

"The American public is just beginning to recognize the vast economies that may be effected by a wider use of macaroni and boards of health all over the country are agitating an educational campaign on the subject. The New York board of health came out flatly urging the use of macaroni instead of meat, citing that an ordinary helping of lean roast beef (100 grams) contains 150 calories, 90% of which are protein, while an ordinary helping of macaroni and cheese, (150 grams) represents 450 calories, 80% of which are protein. In other words, when you buy a pound of macaroni you buy more nourishment for yourselves and your families than when you invest in a pound of the best meat.

"In brief, macaroni as made in the modern factories of America today is the 'Staff of Life' in its most appetizing and nutritious form. Always remember that you cannot buy a better food at any price—that macaroni is an ideal food for growing boys and girls and for adults and easily the most sustaining and the easiest assimilated food for all."

#### Use Advertising—Don't Abuse It

The Wm. H. Rankin company of Chicago which advertises to have for sale "Advertising built on knowledge that benefits the consumer" thus tersely reviews the uses and abuses of advertising:

Some people advertise; others USE advertising.

That is the difference between speculating and investing.

The advertiser who USES advertising is very deeply concerned about the way his money is spent. In the other phase of his business he is accustomed to seeing money spent to make more money.

If he buys a machine he does it not simply to add to the appearance of his plant, but because he knows it will earn for him not only its initial cost but continuing profit.

The USE of advertising has had its time of development in the past few years.

That some advertising has not been USED properly is not to be denied.

But it cannot be gainsaid that the definite, practical and profitable results of businesslike USE of advertising have been demonstrated conclusively.

Advertising that is rightly USED is the kind from which every possible penny of benefit is extracted for the advertiser and ultimate consumer. Its benefits begin right at home, in his own sales force, and among his own employees.

His advertising sells his institution and his product to himself and to his organization. It instills belief, confidence and enthusiasm where they do the most good—where they help to tie the organization together.

His advertising sells his deal through his salesmen. Properly presented to the dealers, it takes them out of their "bring-it-to-me" attitude and inspires them to anticipate the fine effects of the advertising by starting their own selling efforts in advance.

Even so inanimate a thing as an advertising campaign takes on an aggressive personality when it is USED in this way. There is a psychology about which makes it reach the consumer with a real air of confident persuasion that induces quicker response.

The consumer that sees an advertisement that is USED in this way does not realize that back of it is the compelling enthusiasm and strength of a producing organization, a selling organization and a dealer organization—but it is there and affects him.

#### A RECIPE

A little dash of cheerfulness,  
A little pinch of laughter,  
A little bit of kindly care for others  
in distress;  
A little bit of tearfulness.  
(Which may be added after)  
And there you have a recipe for  
one's happiness.

# It Means Money

# SEMOLLEON



## Worth The Extra Price

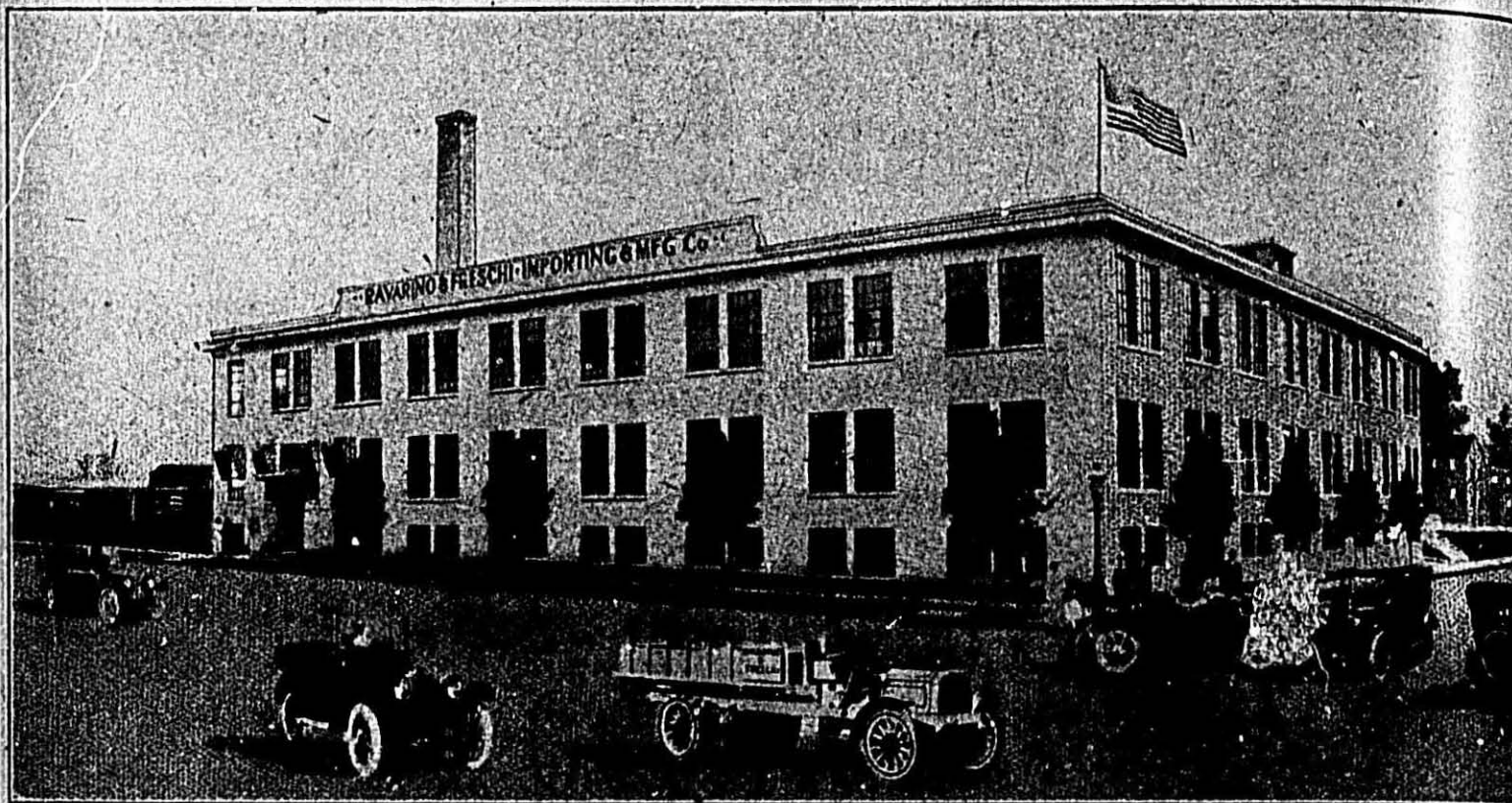
## SHANE BROS.

## AND

## WILSON CO.

## MINNEAPOLIS, MINN.

# Who's Who in the Macaroni Trade



Joseph Freschi, one of the leading members of the Ravarino & Freschi Manufacturing and Importing company of St. Louis, is at present a member of the executive committee of the National Macaroni Manufacturers Association and one of the leaders of advanced thought in the industry.

Mr. Freschi was born in Italy but came to this country while young, working at various trades and in different cities till 1900 when he realized the opportunities afforded by the importing business. In company with J. Ravarino, his present partner, he organized the Ravarino & Freschi Importing company, which dealt almost exclusively with imported products, and principally those from his native land.

His macaroni career started as he states it "with the consumption of his regular daily allotment of various kinds of macaroni products," which, if diligently practiced by the American people in general, "would result in increasing said consumption at least a hundred-fold." With so excellent a start and with a nice little nest egg resulting from a profitable importing business, is it to be wondered that Mr. Freschi and his partner soon turned their attention to the manufacture in this country of what constituted their chief article of import—macaroni products?

Beginning with a very insignificant one unit plant in the spring of 1914 which produced about 15 barrels a day—some days—the new manufacturing concern branched out rapidly till it attained a daily capacity of 50 barrels in 1916. Finding themselves crowded for



Joseph Freschi, member of national executive committee.

room in their old establishment, they went to the outskirts of the growing city and erected a large modern plant that has now a daily capacity of 125 barrels of finished products.

As chairman of the convention committee, the success of the last session of the National association held in St. Louis last June was in no small measure due to his aggressiveness and to his desire to see that all the visitors were

well entertained. To what extent he and his associates succeeded along this line, those who attended are the best judges.

Mr. Freschi is a strong and insistent advocate of "quality goods" as evidenced by his able paper along this line read at the St. Louis convention. He is also a strong protectionist, firmly believing that our government should protect the rapidly growing macaroni industry from European competition.

## SEVEN WONDERS OF THE WORLD

A man who works without watching.

A salesman who doesn't think he pays the boss's salary.

A salesman who admits the quality of the material may have something to do with his making those large contracts.

A stenographer who knows punctuation, and will look in the dictionary when she is uncertain about the spelling.

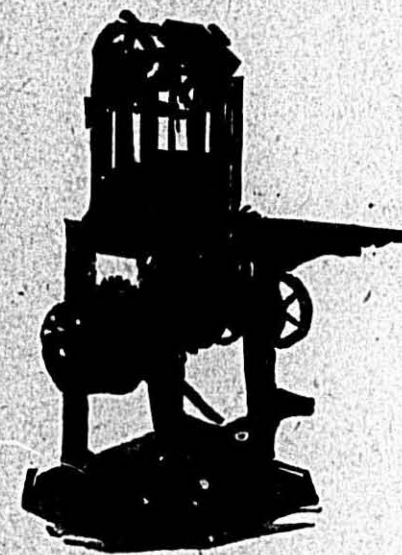
A buyer who doesn't think he does you a favor when he asks you to quote.

A new superintendent who will wait a week before installing a much better system than his predecessor's.

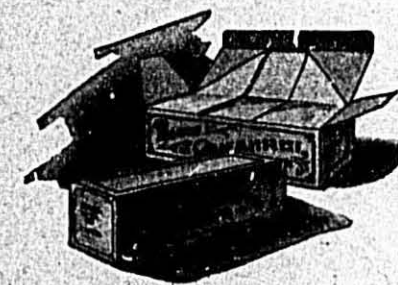
A boss who acts as if he wasn't.—Ward & Shaw, Cleveland.

## TEACHING THE CONSUMER TO RECOGNIZE YOUR GOODS

Three unique machines that clothe your goods in sanitary and protective packages which bear your own label



The Forming and Lining Machine  
Space occupied, 4 x 4 feet. Weight, 1000 lbs. Power, 1/4 H.P.



MANUFACTURERS have always appreciated the advantage of creating their own market through the packaging of their goods—cost has been the sole barrier.

The Peters Machinery Company has a unit of three machines, each capable of working independently, which form, line, fold, close, wrap, label and seal protective packages. \*Note.

These machines have a productive capacity of 40 packages per minute—equal to the work of 25 to 30 hand operators. Thus the cost per unit is lowered almost to the level of handling bulk goods. Goods are placed in hands of consumers in fresh, attractive, sanitary condition.

Foremost manufacturers have used these machines successfully for years. They have created markets for their products with them. We offer them to you on terms that are unusually reasonable.

\*Where conditions and nature of goods warrant, we can supply our automatic filling machine.

## PETERS MACHINERY COMPANY

209 South La Salle Street  
CHICAGO

# Proceedings of Special Convention of National Macaroni Manufacturers Association Jan. 15 at Hotel La Salle, Chicago

A special convention of the National Macaroni Manufacturers Association was held at Hotel La Salle, Chicago, Thursday Jan. 15, 1920, pursuant to call by President James T. Williams, at the suggestion of the majority of the executive committee.

The session was called to order at 10:30 a. m. by President James T. Williams.

Secretary M. J. Donna read the call and the president explained the purpose of the meeting which, in brief, was to effect incorporation of the association under the corporate laws of Illinois.

The following representatives of macaroni manufacturers and allied trades were in attendance:

- R. B. Brown, Briggs Cereal Products Co.;
- F. E. Douglas, Birmingham Macaroni Co.;
- F. E. Rotts, Gooch Food Products Co.;
- H. E. Gooch, Gooch Food Products Co.;
- C. S. Foulds, Foulds Milling Co.;
- Henry D. Rossi, Peter Rossi & Sons;
- F. J. Hanahan, Peter Rossi & Sons;
- C. G. Hill, The Zerega Company;
- John P. Crangle, Duluth-Superior Milling Co.;
- James S. Lincoln, Shane Bros. & Wilson Co.;
- George N. Dobie, Cleveland Macaroni Co.;
- W. P. Aull, Hummel & Dowing Co.;
- Peter J. Rossi, Jr., Fortune Products Co.;
- John L. Fortune, Fortune Products Co.;
- B. F. Huestis, The Huron Milling Co.;
- Dwight K. Yerxa, Yerxa, Andrews & Thurston, Inc.;
- H. F. Reysen, The Creamette Company;
- James T. Williams, The Creamette Company;
- John V. Canepa, John V. Canepa Company;
- William A. Tharinger, Tharinger Macaroni Co.;
- C. Clarkson, Corbin Flour Company;
- Walter C. Smith, Pillsbury Flour Mills Co.;
- F. R. Keigher, International Macaroni Co.;
- Stephen Rossi, S. Rossi & Sons;
- F. A. Martoccio, F. A. Martoccio Macaroni Co.;
- L. M. (Doc) Fletcher, Joe Lowe Company;
- J. B. Eddington, Schulze Baking Co.;
- Frank J. Williams, Attorney;
- M. J. Donna, Secretary.

The president then introduced Frank J. Williams of Minneapolis who has

been acting as attorney for the association in connection with the incorporation procedure. He outlined the formality and steps to be taken to effect a proper incorporation. After a study of the various state laws governing "not for profit" organization like ours, he recommended that the National Macaroni Manufacturers Association be incorporated under the laws of the State of Illinois because of the protection afforded organizations of this character by said state statutes.

### APPLICATION FOR CHARTER

State of Illinois, County of Will. To Louis L. Emmerson, Secretary of State:

We, the undersigned, A. F. Reysen, Peter Rossi, Jr., John V. Canepa, Theodore H. Brummer, J. W. DuVal, Richard Frederick, M. J. Donna, citizens of the United States, propose to form a corporation under the Act of the General Assembly of the State of Illinois, entitled, "An act concerning Corporations" approved April 18, 1872, and all acts amendatory thereof; and for the purpose of such organization we hereby state as follows to-wit:

The name of such corporation is NATIONAL MACARONI MANUFACTURERS ASSOCIATION.

The object for which it is formed is "To promote the best interests of the alimentary paste trade:—

- 1st. By elevating it through the application of science and advanced practices of manufacture.
- 2nd. By meeting in convention for discussion of trade matters for the cultivation of fraternal relations and good fellowship.
- 3rd. By uniting the members in measures for its general good.
- 4th. By assisting manufacturers in securing skilled and experienced operatives.

The management of the aforesaid corporation shall be vested in a board of seven directors.

The following persons are hereby selected as the directors to control and manage said corporation for the first year of its corporate existence, viz: A. F. Reysen, Peter Rossi, Jr., John V. Canepa, Theo. H. Brummer, J. W. DuVal, Richard Frederick and M. J. Donna.

The location is in the city of Braidwood in the county of Will in the State of Illinois, and the postoffice address of

its business office is Main street in said city of Braidwood.

Signed.

- A. F. Reysen
- Peter Rossi, Jr.
- John V. Canepa
- Theo. H. Brummer
- J. W. DuVal
- Richard Frederick
- M. J. Donna.

State of Illinois, County of Cook I, Edith Jacobs a Notary Public in and for the County and State aforesaid do hereby certify that on this 9th day of January, A.D. 1920, personally appeared before me A. F. Reysen, Peter Rossi, Jr., John V. Canepa, Theo. H. Brummer, J. W. DuVal, Richard Frederick and M. J. Donna to me personally known to be the same persons who executed the foregoing certificate and severally acknowledged that they had executed the same for the purposes therein set forth.

IN WITNESS WHEREOF, I have hereunto set my hand and seal the day and year above written.

SEAL

(Signed) Edith M. Jacobs, Notary Public

The above application was filed at the office of the Secretary of State at Springfield, Ill., on Monday, Jan. 12, 1920 by Secretary M. J. Donna who received on the same date a charter from the state, Certificate No. 2306.

Secretary Donna then had said charter filed in the office of the county recorder of the County of Will, the headquarters of the National Macaroni Manufacturers Association being situated in said Will County.

On motion duly made and seconded the action of the officers so far taken in the matter of incorporation, were approved.

### Minutes of Organization Meeting of National Macaroni Manufacturers Association

The first meeting of the incorporators of the National Macaroni Manufacturers Association was held in the City of Chicago, in Hotel La Salle on the 15th day of January, 1920.

The following subscribers to the certificate of incorporation were present and participated in the meeting:

- A. F. Reysen, Peter Rossi, John

## 123 Boxes—36 Bottles to the Box and a Four foot Drop to the Concrete Floor



"Five years' experience in packing glass goods in Hinde & Dauch Corrugated Fibre Boxes leaves absolutely no question in our mind as to the efficiency of this method.

"No anvil or nails necessary—each bottle has its separate compartment, and a glass brush rests in the box. Breakage is practically eliminated—and we ship from coast to coast.

"Recently a hundred and twenty-three cartons dropped from a conveyor—four feet—in a concrete floor and only one bottle was broken.

"Figures show that both freight and insurance charges are less because of higher weight of Hinde & Dauch boxes and they require less storage space and less help.

R. L. Watkins, Treasurer,  
H. L. Watkins Company  
Cleveland, Ohio

FIVE years ago the R. L. Watkins Company made a radical change in their packing department. Out went hammer, nails, and excelsior, and in came the glue pot and brush. This manufacturer threw impractical packing methods into the discard—and cut storage space, labor cost, express and freight charges and breakage loss—with light-weight, collapsible H & D Corrugated Fibre Boxes.

Working with the H & D Corps of packing experts they planned a Corrugated Fibre Box that materially increased their packing efficiency and reduced their shipping costs.



Today, hundreds of thousands of bottles of Mulsified Coconut Oil leave the Watkins packing rooms, safely packed for the jolting, jarring trip to the farthest corners of the country. And they arrive safely—thanks to the resilient, shock-absorbing construction of H & D Corrugated Fibre Boxes.

By the use of these better boxes, breakage has been practically eliminated. Recently in their packing rooms, one hundred and twenty-three boxes, each containing thirty-six bottles of Watkins' Mulsified Coconut Oil dropped from a conveyor to the concrete floor, four feet below—and only one bottle was broken. This is but one example of how these sturdy-strong containers resist the countless bumps and smashes that attend shipping everywhere.

The H & D Service Department plans improved packages for almost every conceivable product. This service will not obligate you. It is free.

### The Hinde & Dauch Paper Company

220 Water Street  
Sandusky, Ohio  
Canadian Trade Address—  
Toronto



Canepa, Richard Frederick and M. J. Donna.

Upon motion duly made and adopted, A. F. Reysen was chosen chairman of the meeting and M. J. Donna secretary thereof.

Upon motion duly made and adopted, waivers of notice of the meeting signed by all the incorporators as presented by the secretary were received and ordered spread upon the records.

"We, the undersigned, subscribers of the certificate of incorporation of the National Macaroni Manufacturers Association, hereby waive notice of the organization meeting of said association to be held in the Hotel La Salle, Chicago, Ill., Thursday, Jan. 15, 1920."

Signed. A. F. Reysen, Peter Rossi, Jr., John V. Canepa, Theo. H. Brummer, J. W. DuVal, Richard Frederick, M. J. Donna.

The chairman then presented to the meeting the certificate of incorporation with proof of filing, which was, on motion duly made and adopted, ordered spread upon the records.

Certificate No. 2306

State of Illinois, Office of the Secretary of State:

To all to whom these presents shall come, Greeting:

Whereas, a certificate, duly signed and acknowledged has been filed in the Office of the Secretary of State on the 12th day of January, A.D. 1920, for the organization of the NATIONAL MACARONI MANUFACTURERS ASSOCIATION under and in accordance with the provisions of "an act concerning corporations" approved April 18, 1872, and in force July 1, 1872, and all acts amendatory thereof, a copy of which certificate is hereto attached:

Now therefore I, Louis L. Emmerson, Secretary of State of the State of Illinois, by virtue of the powers and duties vested in me by law, do hereby certify that the said NATIONAL MACARONI MANUFACTURERS ASSOCIATION is a legally organized corporation under the laws of this State.

In testimony whereof, I hereto set my hand and cause to be affixed the Great Seal of the State of Illinois.

Done at the City of Springfield this 12th day of January, A. D. 1920, and of the Independence of the United States the One Hundred Forty-Fourth. SEAL

(Signed) Louis L. Emmerson, Secretary of State.

Certificate of Record

No. 323125

State of Illinois, County of Will. I hereby certify that the within in-

strument was filed for recording in Office of the Recorder of Deeds in the County aforesaid on the 13th day of January, A. D. 1920, at 8:31 o'clock a. m. and recorded in book 559 on page 36.

(Signed) William Smith, Recorder of Deeds.

Upon motion duly made and adopted the following Constitution and By-Laws were duly adopted as the constitution and by-laws of this corporation:

CONSTITUTION

Article 1—Name

The name of this Association shall be NATIONAL MACARONI MANUFACTURERS ASSOCIATION.

Article 2—Objects

The objects of this Association are to promote the best interests of the macaroni trade:

1st. By elevating it through the application of science and advanced practices of manufacture.

2nd. By meeting in convention for discussion of trade matters and for the cultivation of fraternal relations and good fellowship.

3rd. By uniting its members in measures for its general good.

4th. By assisting manufacturers in securing skilled and experienced operatives.

Article 3—Place of Business

The principal place of business of the Association shall be in the City of Braidwood, Illinois.

Article 4—Membership

1. There shall be three classes of members.

- (1) Regular.
(2) Associate.
(3) Honorary.

Those of the first class only shall be entitled to vote or hold office, the office of Secretary alone excepted.

2. The Regular membership shall be limited to manufacturers of alimentary paste products, each member being entitled to one vote only.

3. The Associate membership shall be limited to those conducting lines of business associated with that of alimentary paste manufacture.

4. The Honorary membership shall be limited to those who have rendered special service to the trade or Association.

5. If the membership is in the name of a firm or corporation, the name of the individual representative of such firm or corporation who is to exercise the privileges of membership for the

firm or corporation shall first be certified to the Secretary.

6. No member shall have more than one vote on any question.

7. The right to vote shall not be transferred except by written authority given by the member desiring to transfer such right, which written authority shall designate the representative of such member who is to exercise such right, and such written authority shall first be filed with the Secretary.

8. Any regular member in good standing in the unincorporated association known as the National Macaroni Manufacturers Association who has heretofore signified or may hereafter signify to the Secretary hereof, his desire to do so shall ipso facto be a member of this Association and, in case of a firm or partnership, the privilege of membership shall be exercised hereafter by the same person who at the time of the incorporation hereof exercised such privilege in said Association.

9. Honorary members of the above named unincorporated association shall be ipso facto Honorary members of this Association.

10. Regular and Associate members other than those above provided for shall be elected by a majority of the Board of Directors after application through the Secretary and recommendation by at least one member of this Association.

11. Honorary members other than those above provided for shall be elected by a three-fourths vote of the members present on the recommendation of the Board of Directors.

Article 5—Officers

1. The Officers of this Association shall be a President, First and Second Vice Presidents, Secretary and Treasurer.

2. The President, the Vice Presidents and the Treasurer shall be Regular members and shall be members of the Board of Directors.

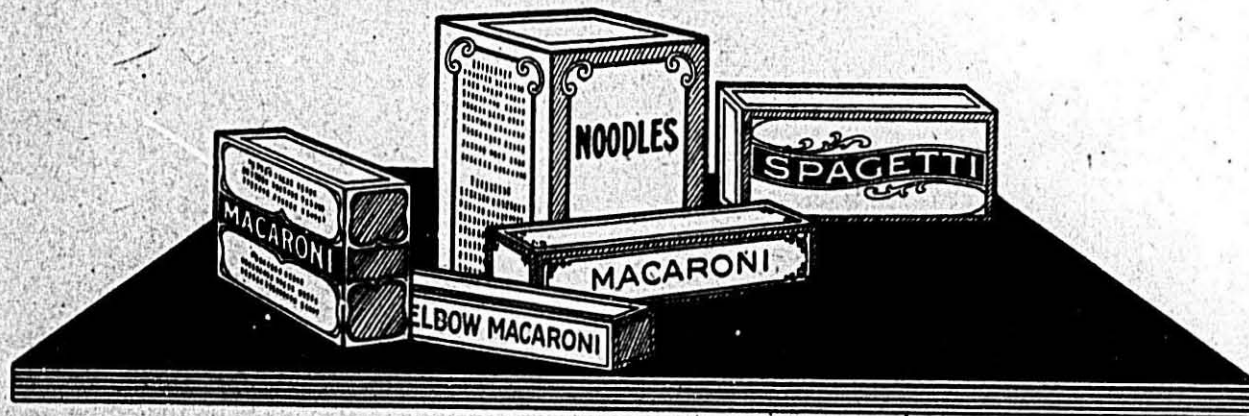
3. The officers shall be elected by ballot at the last day's session of the annual meeting of the Association and shall hold office for one year and until their successors are elected and qualify.

4. The Secretary, who need not be a member of the Association, shall be appointed by the Board of Directors.

Article 6—Board of Directors

1. The Board of Directors shall consist of seven members, four of whom shall be the President, First and Second

TITELOX BRAND FOLDING PAPER BOXES ARE KNOWN AND RECOGNIZED THROUGHOUT THE TRADE FOR QUALITY



Quality like blood tells in the long run.

You can advertise all you want, send out all the salesmen you can employ, but unless the quality is there to back up those efforts, you eventually will lose out.

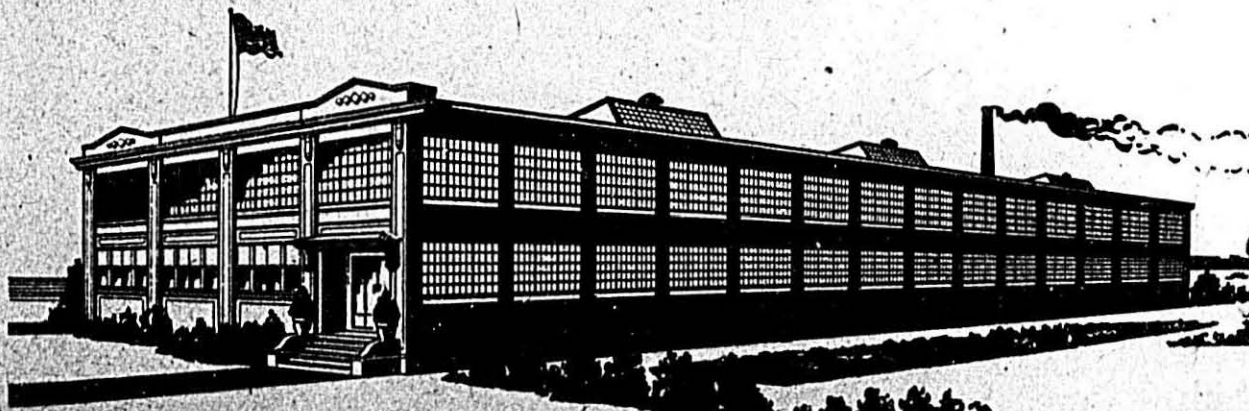
While price is an essential factor, it is Quality that makes the lasting Customer—the biggest asset in any business.

That's why we are always trying to make each order a little better than the previous one.

Your inquiries solicited.

If you are not regularly getting our color suggestion cards write us at once.

THE GLOBE FOLDING BOX COMPANY CINCINNATI, OHIO



ond Vice Presidents and Treasurer. The remaining three members shall be elected by ballot at the annual meeting of the Association, and shall hold their offices for the term of one year and until their successors are elected and qualify.

2. The Board of Directors shall constitute the governing body of the Association and it shall be its duty to manage and administer the affairs of the Association, take charge of its assets and generally conduct the business of the Association.

3. The Board of Directors shall appoint, for a period of not more than one year, a Secretary of the Association who need not be a member. The Secretary shall perform such duties and have such authority and powers as the Board of Directors shall determine and which are prescribed by the By-Laws. The Board shall fix the compensation to be paid the Secretary.

4. The Board of Directors may from time to time select from its number an Executive Committee of four members of whom the President shall be one. The Executive Committee acting for and subject to the Board of Directors shall advise with and aid the President and other officers of the Association in all matters concerning the management of the Association, and shall perform generally such duties and exercise such powers as may be delegated to it by the Board of Directors. This committee shall meet only at the call of the President.

#### Article 7—Meetings

1. The Annual Meeting of this Association shall be held at such time and place as the Association may from time to time at its annual meeting determine.

2. Special meetings of the Association may be called by the Executive Committee. They may be called also by the President upon petition of not less than ten per cent (10%) of the Regular members in writing duly signed by them. At special meetings no business other than that set forth in the call for the meeting shall be transacted.

3. The Board of Directors shall meet each year immediately after the adjournment of the annual meeting of the Association and on call of the President at such times as he may deem best for the good of the Association.

#### Article 8—Quorum

1. At any meeting of this Association, regular or special, ten members

in good standing shall constitute a quorum.

2. At any meeting of the Board of Directors, three members shall constitute a quorum.

#### Article 9—Amendments

This Constitution may be amended at any regular meeting of the Association by two-thirds of the members present and voting.

#### BY-LAWS

##### Article 1—Duties of Officers

###### President

1. The President shall be the chief executive officer of this Association. It shall be his duty to supervise generally the work of the Association, to execute its will and that of the Board of Directors and to enforce the Constitution and By-Laws.

2. The President shall preside at all meetings of the Association and Board of Directors, and perform such other duties as are incumbent on his office.

###### Vice Presidents

1. In the absence or inability of the President, the Vice Presidents in their successive order shall perform all the duties of his office and shall be clothed with all his powers.

###### Secretary

1. The Secretary shall keep a correct record of all the business, send notice of all meetings of the Association and Board of Directors, keep a correct roster of the members and their standing in the Association. He shall receive all money paid in, collect the annual dues and pay the same over to the Treasurer, taking his receipt therefor. He shall perform such other duties as pertain to his office, and shall receive such compensation for his services as the Board of Directors may from time to time determine.

###### Treasurer

2. The Treasurer shall deposit all money in the name of the Association in a depository approved by the Board of Directors; pay all bills contracted by the Association and approved by the President or other officers designated by the Board of Directors, and perform such other duties as are incident to his office. He shall receive such compensation as the Board of Directors may from time to time determine.

##### Article 2—Board of Directors

1. The Board of Directors shall have general management of the business of the corporation and may exercise all

such powers and do all such acts as may be done by the Association.

2. The Board of Directors may appoint such standing committees as it may from time to time deem best, and may delegate to such committees the power and authority necessary to accomplish their work.

3. Vacancies in the Board of Directors may be filled by the Board at any regular or special meeting thereof.

##### Article 3—Fees and Dues

1. There shall be exacted a joining fee of Ten (\$10.00) Dollars which must accompany the application for membership.

2. The annual dues shall be Twenty-Five (\$25.00) Dollars payable on or before April 1st of each year.

3. Members joining after April 1st will pay their proportionate share of the first year's dues as follows:  
Between April 1st and July 1st... \$25.00  
Between July 1st and Oct. 1st... 20.00  
Between Oct. 1st and Jan. 1st... 15.00  
Between Jan. 1st and April 1st... 10.00

##### Article 4—Amendments

These By-Laws may be amended at any meeting of the Board of Directors by a majority vote of the Board.

Upon motion duly made and adopted the corporate seal, the impression of which appears hereon, was duly adopted as the seal of this corporation. (Seal).

On motion duly made and adopted the following persons were chosen officers of this Association to serve till the next annual meeting of the Association and until their successors are elected and qualify:

James T. Williams, President.

B. F. Huestis, First Vice President.  
Salvatore Savarese, Second Vice President.

Fred Becker, Treasurer.

A proposition was here presented to the meeting from the unincorporated association known as the National Macaroni Manufacturers Association as follows:

The National Macaroni Manufacturers Association (unincorporated) will sell, convey, transfer and deliver to the National Macaroni Manufacturers Association, incorporated, pursuant to a resolution of the former Association adopted at the annual meeting thereof held in the City of St. Louis, June 10-12, 1919 and ratified at a special meeting of said

**U.S.**

**FOLDING BOXES**

**HELP SELL GOODS**

**CONSULT OUR TRADE MARK BUREAU BEFORE ADOPTING NEW BRANDS OR TRADE MARKS**

**THE UNITED STATES PRINTING & LITHOGRAPH Co.**  
8 Beech St - Norwood, Cincinnati, O.

### Resolutions Adopted at the First Meeting of the Incorporators of the National Macaroni Manufacturers Association January 15, 1920

Whereas, The Federal Trade Commission plans to give due consideration to the desirability of continuing to permit the practice of "Guaranteeing of Prices Against Decline", and

Whereas, This practice has been in force in the macaroni business, especially with the package goods manufacturers, and

Whereas, There has never in our opinion been any justification of this practice in the fair conduct of our business, therefore be it

Resolved, That the National Macaroni Manufacturers Association as represented at the special convention at Hotel La Salle, Chicago, prays that the Commission make a definite ruling declaring the practice of "guaranteeing of prices against decline" as UNFAIR and that the individual macaroni manufacturers interested in this matter send a copy of this resolution to the Committee as expressing their individual opinion on this subject, if they be of this belief.

Association held in Hotel La Salle, Chicago, Jan. 15, 1920, all its property, real, personal and mixed, of whatsoever nature, including the New Macaroni Journal, together with all contracts, property, rights, privileges and franchises connected therewith, for and in consideration of assuming by the National Macaroni Manufacturers Association, incorporated, of all contracts and liabilities of whatsoever nature of the former Association.

Upon motion duly made and adopted, the above proposition was in all respects accepted and the Board of Directors duly authorized and directed in behalf of this corporation to carry into effect said agreement.

Upon motion duly made and adopted the 1920 annual meeting of the National Macaroni Manufacturers Association will be held in the City of Niagara Falls, N. Y., June 22-24, 1920.

Upon motion duly made and adopted

the Board of Directors was authorized to finance the entertainment at said annual convention through a collection of a registration fee of ten dollars and the balance to be taken from the funds of the Association.

#### New Members

Applications for Regular membership were presented by the Secretary as follows:

John G. Elbs of Woodcock Macaroni Company, Rochester, N. Y.  
Schulze Baking Company (Noodle Manufacturers), Chicago.

On motion duly made and adopted, John G. Elbs of the Woodcock Macaroni Company and the Schulze Baking Company were elected as regular members of this Association.

#### Questionnaire

The Secretary was authorized by motion duly adopted to send out a questionnaire to the various macaroni manufacturers to obtain information as to their source of supply of such ar-

ticles as flour, cartons, machinery labels, etc., in order that said supply concerns may be intelligently approached for some advertising in the New Macaroni Journal.

Adjourned at 12:30 p. m. for lunch.

#### Afternoon Session

The convention was called to order at 2:00 p. m. by James T. Williams president.

About an hour was spent in general discussion of various matters of interest to the macaroni manufacturers and the allied trades.

Telegrams and letters expressing regrets on their inability to attend but conveying their good wishes, were received from the following members:

Randazzo Macaroni Manufacturing Co., St. Louis.

A. Rossi & Co., San Francisco.

Savarese Macaroni Co., Baltimore.

Mercurio Bros. Spaghetti Mfg. Co., St. Louis.

Ravarino & Freschi Imp. & Mfg. Co., St. Louis.

P. M. Marshall (Shane Bros. & Wilson Co.), Minneapolis.

#### Flour Situation

The flour situation was considered in an informal discussion in which the following representatives of flour manufacturers took part:

Dwight K. Yerxa of Yerxa, Andrews & Thurston, Inc.

W. C. Smith of Pillsbury Flour Mills Co.

James S. Lincoln of Shane Bros. & Wilson Co.

John P. Orangle of Duluth-Superior Milling Co.

#### Guaranteeing Prices Against Decline

President R. B. Brown of the Briggs Cereal Products Company of Cincinnati presented the following notice just issued by the Federal Trade Commission and urged action thereon by the Association and each individual manufacturer:

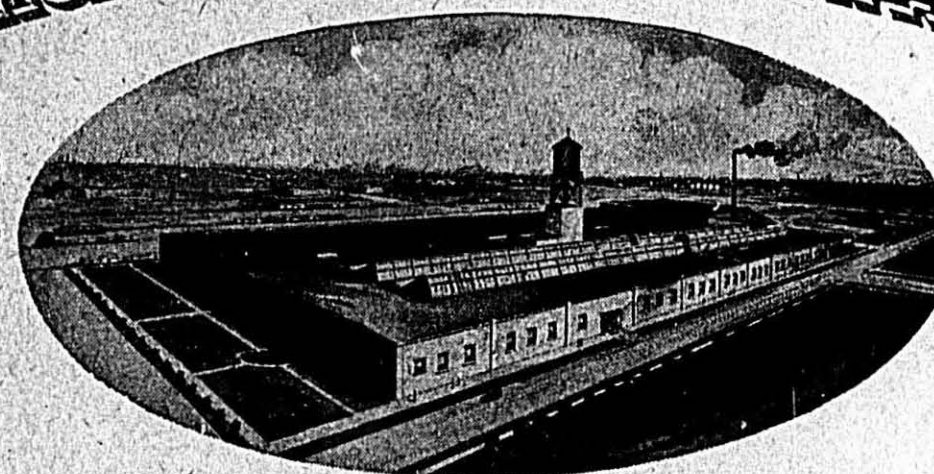
"The question of guarantee against decline of price has been the subject of so many complaints before the commission and opinion seems to be so diverse that the commission has determined to go into the whole matter thoroughly.

"As a basis for the necessary expenditures attending upon such an inquiry such formal complaints have been sued presenting various phases of the subject. To the end that every party at interest may be fully represented

## CHICAGO CARTON COMPANY

HOME OFFICE  
AND FACTORY  
4433 Ogden Avenue  
CHICAGO

TELEPHONE  
Lawndale 906



BRANCHES  
NEW YORK CITY  
516 Fifth Avenue  
DENVER, COLORADO  
1528 Blake Street  
SALT LAKE CITY  
312 Felt Building  
DALLAS, TEXAS  
3200 Main Street  
ST. LOUIS, MO.  
901 Chemical Building

DESIGNERS - PRINTERS  
MAKERS FOLDING PAPER BOXES



FIBRE SHIPPING CASES  
SPECIALTY PAPER PACKAGES

Manufacturers of

## MACARONI, SPAGHETTI AND NOODLE CARTONS

*Of Superior Quality, Artistically Designed to Sell Your Product*

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.

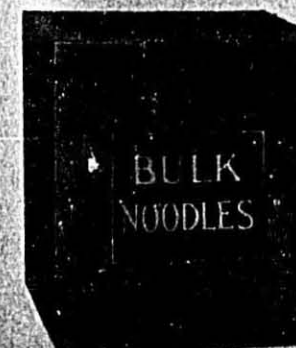
**Excel-all and Perfection Caddies are carried in both the blind and display styles**

Ours is one of the best equipped, most modern and up-to-date plants in the country. Our service is unexcelled and the superior quality of our products enables us to keep in front.

*Write for Samples and Prices*



EXCEL-ALL DISPLAY CADDY



PERFECTION BLIND CADDY

the commission is inviting, generally, producers, manufacturers, merchants (wholesale and retail) and consumers, to declare their interests so that the commission may know what parties should be represented."

Upon motion duly made and adopted the secretary was authorized to draft a resolution expressing the opinion that the Association as a whole is unalterably opposed to any guarantee against price decline and urge that individual manufacturers send a similar resolution to the Federal Trade Commission at Washington, D. C.

#### Resolution

Whereas, the Federal Trade Commission plans to give due consideration to the desirability of continuing to permit the practice of "Guaranteeing of Prices Against Decline," and

Whereas, this practice has been in force in the macaroni business, especially with the package goods manufacturers, and

Whereas, there has never in our opinion been any justification of this practice in the fair conduct of our business, therefore be it

Resolved, that the National Macaroni Manufacturers Association as represented at the special convention at Hotel La Salle, Chicago, prays that the Commission make a definite ruling declaring the practice of "guaranteeing of prices against decline" as UNFAIR and that the individual macaroni manufacturers interested in this matter send a copy of this resolution to the Commission as expressing their individual opinion on this subject, if they be of this belief.

Upon motion duly made and seconded, the resolution as presented was duly adopted as the sense of this convention.

#### Entertainment

The Fortune Products Company of Chicago, new entrant into the macaroni manufacturing field, extended an invitation to those present to inspect its new plant and to sample the products of this company which was formerly the Fortune Brothers Brewing Company.

Fifteen manufacturers took advantage of the invitation. After inspecting the plant, they became the guests of John L. Fortune, president of the new plant, who treated them royally.

Voted that the thanks of the Association be extended to the Fortune Products Company for its kind invitation and royal treatment and that we extend to it our best wishes for success.

Voted that the manufacturers who are regular members of this Association do all in their power to extend the list of allied trade manufacturers who make use of the advertising columns of the New Macaroni Journal.

It was urged that the New Macaroni Journal is entirely dependent on its advertisers for funds to finance this valuable publication, and that all aid in getting the present contracts renewed at their expiration and in getting new ones.

Upon motion duly made and seconded, the convention adjourned.

M. J. Donna, Secretary.

#### FIRST MEETING OF THE BOARD OF DIRECTORS

Immediately following the meeting of the incorporators of this Association on the 15th day of January, 1920, the Board of Directors named in the certificate of incorporation met at the Hotel La Salle, Chicago, Ill., for the purpose of organization and the transaction of such other business as might come before the board.

The following Directors were present and participated in the meeting: A. F. Reysen, Peter Rossi, Jr., John V. Canepa, Richard Frederick and M. J. Donna.

On motion duly made and adopted A. F. Reysen was chosen chairman of the meeting and M. J. Donna, secretary thereof.

There was presented to the meeting by the secretary the resignation of John V. Canepa from the Board of Directors. On motion duly made and adopted, said resignation was accepted and James T. Williams was elected to fill the vacancy on the board.

There was then presented to the meeting the resignation of Richard Frederick from the board of directors. On motion duly made and adopted, said resignation was accepted and B. F. Huestis was elected to fill the vacancy in the board.

There was then presented to the meeting by the secretary, the resignation of Theo H. Brummer from the Board of Directors. On motion duly made and adopted, said resignation was accepted and Fred Becker was chosen as Director to fill the vacancy in the board.

There was presented to the meeting the resignation of J. W. DuVal from the Board of Directors. Resignation accepted on motion duly made and

adopted. Frank W. Foulds was chosen to fill the vacancy in the board.

There was presented to the meeting by the Secretary the resignation of Peter Rossi, Jr., from the Board of Directors. Upon motion duly made and adopted, said resignation was accepted and C. F. Mueller, Jr., was chosen as director to fill the vacancy on the board.

There was presented the resignation of A. F. Reysen from the Board of Directors. Upon motion duly made and adopted, said resignation was accepted and Joseph Freschi was chosen director to fill the vacancy in the board.

James T. Williams, as president of the Association, then took the chair.

Upon motion duly made and adopted, M. J. Donna was elected Secretary of this Association to serve subject to the will of the Board of Directors at a salary of \$3,600 per annum.

Upon motion duly made and adopted, the following were chosen as the Executive Committee to serve with the President until the next annual meeting of the Association:

F. W. Foulds,  
C. F. Mueller, Jr.,  
Joseph Freschi.

Upon motion duly made and adopted, each of the resolutions adopted at the incorporators' meeting held this day was read and each thereof was confirmed and ratified and made the action of the Board of Directors.

Upon motion duly made and adopted, the President and Secretary on behalf of this Association were authorized and directed on behalf of this Association to purchase all the assets and good will of the unincorporated association known as the National Macaroni Manufacturers Association pursuant to the resolution of the incorporators' meeting of this day.

#### Contract of Sale

THIS AGREEMENT made and entered into this 15th day of January, 1920, by and between the National Macaroni Manufacturers Association (unincorporated), party of the first part, and the National Macaroni Manufacturers Association, a corporation organized and existing under the laws of Illinois, party of the second part,

#### WITNESSETH:

The party of the first part, for and in consideration of the agreements hereinafter made by the party of the second part, hereby sells, assigns, conveys, transfers and delivers to the party of the second part, all the assets and property, real, personal and mixed

# MACARONI DRYING MACHINES

**ROSSI MACHINES**  
*"Fool" the Weather*

Do not require experience, any one can operate.

*Labor Saving, 50 per cent. Saving of  
Floor Space over other Systems, Absolutely Uniform Products—Hygienic*

Write or Call for Particulars—  
IT WILL PAY YOU

## A. Rossi & Company

Macaroni Machinery Manufacturers

322 Broadway

SAN FRANCISCO, CAL.

of the National Macaroni Manufacturers Association (unincorporated) including:

All contracts, rights, privileges and franchises used or of use in connection with the conduct of said Association; all cash on hand or on deposit; all accounts, books of account, records and data; the publication known as the New Macaroni Journal, and all property, contracts, accounts, rights, claims or interests in or in any manner connected therewith; all bills and accounts receivable, choses in action and all evidences of indebtedness of whatsoever nature, and all other property not hereinbefore specifically enumerated.

The party of the second part, for and in consideration of the foregoing sale and transfer, agrees to and with the party of the first part:

Assumes all the outstanding contracts, debts and liabilities of the party of the first part and agrees to pay and discharge the same.

IN WITNESS WHEREOF, the parties hereto have caused these presents to be executed, the party of the first part by its officers thereunto duly authorized, and the party of the second part in its name and on its account and its corporate seal to be affixed by authority of its Board of Directors, all the day and year first above written.

National Macaroni Manufacturers Association (Unincorporated).

By  
James T. Williams,  
Its President.

By  
M. J. Donna,  
Its Secretary.

Witness:

Frank J. Williams  
Peter Rossi, Jr.

National Macaroni Manufacturers Association (Incorporated).

By  
James T. Williams,  
Its President.

By  
M. J. Donna,  
Its Secretary.

Witness:

Frank J. Williams  
Peter Rossi, Jr.

Upon motion duly made and adopted, meeting adjourned.

M. J. Donna,  
Secretary.

#### NOT RETURNABLE

Johnny was at the grocery store.

"I hear you have a little sister at your house," said the grocer.

"Yes, sir," said Johnny.

"Do you like that?" was queried.

"I wish it was a boy," said Johnny, "so I could play marbles with him, and baseball."

"Well," said the storekeeper, "why don't you exchange your little sister for a boy?"

Johnny reflected for a minute, then he said, rather sorrowfully.

"We can't now, it's too late. We've used her four weeks."

## FOOD PRICES AVIATE

Higher in All Large Cities—Big Increases Since 1913—Food Commodities Did Not Reach Maximum Advance.

The department of justice that has been investigating the trend of prices on foodstuffs has issued a statement flatly denying all reports of lower prices, some of which originated from another department of the government. It stated that such reports are not borne out by facts and statistics.

In the past year, it was pointed out, of 44 important food articles, 22 of the commodities increased in price from Nov. 15 to Dec. 15, 12 articles decreased in price and the other articles show no change in price.

#### Higher in All Large Cities

The average family expenditure for 22 articles of food, the department announced, increased from Nov. 15 to Dec. 15 in all but four of the 50 largest cities of the country in which it has been conducting its survey.

According to the figures the retail cost of 22 articles of food in December was the highest ever attained, being 2.6 per cent higher than in November, 5 per cent higher than in December, 1918, and 89 per cent higher than in December, 1913. This comparison is based on the average retail prices of the following articles, weighted according to the consumption of the average family: Sirloin steak, round steak, rib roast, chuck roast, plate beef, pork chops, bacon, ham, lard, hens, flour, corn meal, eggs, butter, milk, bread, potatoes, sugar, cheese, rice, coffee and tea.

During 1919 monthly retail prices of food have been obtained for 44 food articles. From Nov. 15 to Dec. 15, a few of these articles increased in price as follows:

Cabbage, 36 per cent; onions, 17 per cent; granulated sugar, 16 per cent; strictly fresh eggs, 11 per cent; raisins, 5 per cent; flour, 4 per cent; butter and storage eggs, 3 per cent.

A few of the 12 articles which decreased in price were: Pork chops, 10 per cent; lard and oranges, 4 per cent each; tea and prunes, 3 per cent each; sirloin steak, round steak, bacon, ham and navy beans, 1 per cent each.

#### Big Increase Since 1913

Prices of necessities since 1913, considered a normal year, with a normal standard of values, have increased from 97 to 104 per cent in the case of food commodities and about 138 per cent in

the case of household necessities, according to estimates of the department of labor compiled throughout the country.

Detailing increases in wholesale prices of household necessities, the figures show that farm products increased from the base price of 100 in 1913 to 244 points in December, 1919, an increase of 144 per cent, as compared with the normal pre-war values. Food prices increased to 234 points in December, an increase of 134 per cent compared with the normal prices of 1913.

Prices of clothes and clothing, the department estimated, increased since 1913 235 per cent, prices of fuel and lighting increased 81 per cent, prices of metals and metal products 69 per cent, lumber and building materials increased 153 per cent, chemicals and drugs 79 per cent, house furnishing goods 203 per cent, and miscellaneous commodities increased 120 per cent. The average increase of these commodities was estimated at 138 per cent.

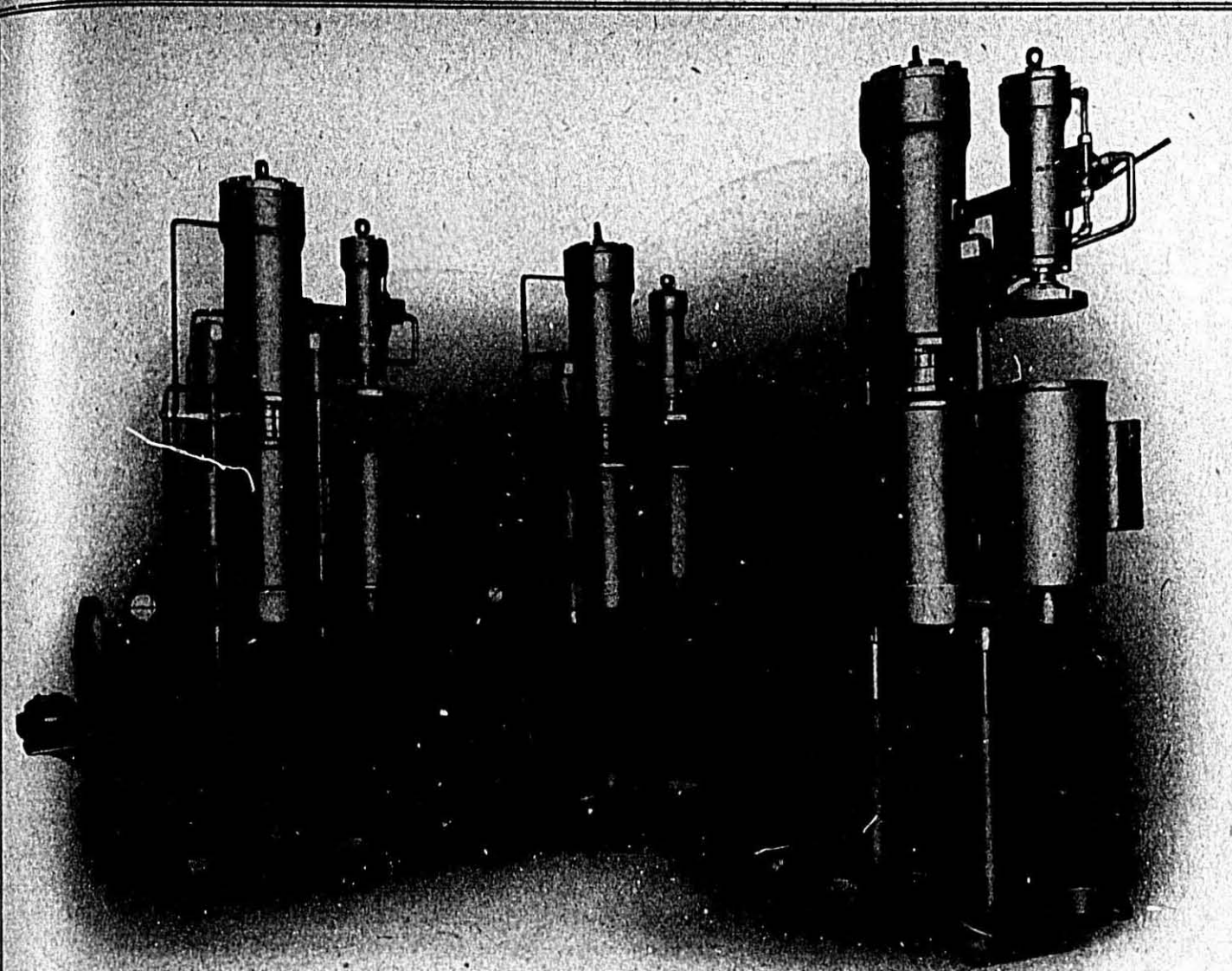
#### December Hurdles Previous Month

Food commodities most in demand by the household, while showing a substantial increase in retail prices, did not ascend to the limit of increase in prices of other necessities. Sirloin steak since 1913 increased in price by 54 per cent, round steak 61 per cent, pork chops 81 per cent, bacon 86 per cent, ham 86 per cent, hens 84 per cent, eggs 161 per cent, butter 104 per cent, cheese 96 per cent, milk 88 per cent, bread 79 per cent, flour 133 per cent, potatoes 153 per cent, sugar 164 per cent, coffee 64 per cent, tea 127 per cent. The average increase in price since 1913 in these commodities was estimated at 97 per cent.

Prices of household necessities also have shown a marked increase in December as compared with November prices. Farm products increased in price during the month 4 points, food increased 15 points, clothes and clothing prices increased 10 points, no change in miscellaneous commodities, while the average increase in price during the month was 8 points.

#### WORTH REMEMBERING

Here is a good thing to remember: "When you get sore at the world, don't forget that it will not hurt the world at all while it may do you inconceivable harm." You are but a very small part of this old world and it will wag along just about as well without you as with you, so your complaints are not going to make so very much difference after all. Better keep sweet and do what you can to make conditions better instead of getting grouchy because things do not go to suit you. The cheerful man gets farther than the grouchy.



## Three Modern 13½ inch Macaroni Presses

The above presses were recently installed by us in a large macaroni factory, and are the latest in hydraulic presses. In addition to the above, we also furnished this plant with kneaders and one of our improved 13½ inch horizontal presses for short pastes.

The machines which we furnished this plant were all equipped with motors for direct drive, but we can also furnish them with tight and loose pulleys for belt drive, if desired.

We also build this type of machine with cylinders 17 inches in diameter and with double the capacity and production of the 13½ inch presses.

We will be pleased to furnish further particulars upon request.

We Do Not Build All the Macaroni Machinery, But We Build the Best.  
Investigate Our Record.

## Presses, Kneaders, Mixers, Noodle Machinery, Etc.

# Cevasco, Cavagnaro & Ambrette, Inc.

Main Office and Works:  
156-166 Sixth Street,  
BROOKLYN, N. Y., U. S. A.

Branch Shop:  
180 Centre Street,  
NEW YORK, N. Y., U. S. A.

## WORD EATING

Cause for This Cited by Julius Barnes in Magazine Article—Author Lauded Editorially.

In the American magazine, the editor pays warm tribute to the abilities, energies and humanitarianism of Julius H. Barnes, author of an article in the same publication entitled "Why So Many Folks Have to Eat Their Own Words."

### Editorial Comment

The editorial comment is a preface to the Barnes article. "Occasionally we hear it said that some man's word is as good as his bond," Herbert Hoover once remarked; "but I have never known a man of whom it is so literally true as of Julius H. Barnes," the editor begins.

"In the grain industry the reputation of Mr. Barnes has always assayed exactly 100 per cent. That was one of the reasons why, when the grain corporation was organized and given its unprecedented powers, no one except Mr. Barnes was ever thought of for president."

"In the capacity of United States wheat director Mr. Barnes is directing the handling of the 1919 wheat crop of the country, and administering the \$1,000,000,000 fund appropriated by congress to take care of that crop under the government's guaranteed price. He is responsible directly to President Wilson.

"As president of the Barnes-Ames company of Duluth, Mr. Barnes was the biggest exporter of wheat in the United States at the time we entered the war. When called to the government service he immediately gave up his private interests and closed out his business. The Barnes-Ames company

### WHEN MAN IS A FAILURE

When he has no confidence in himself or his fellowmen.

When he values success more than character and self-respect.

When he does not try to make his work a little better each day.

When he tries to rule others by bullying instead of example.

When his friends like him for what he has more than for what he is.

When he does not care what happens to his neighbors or to his friends so long as he is prosperous.—Organizer.

stopped making contracts in April, 1917, and three months later had closed out all its old contracts and shut up shop.

"No one can ever say that by virtue of the high powers placed in my hands I am able to profit personally, one cent, either directly or indirectly," remarked Mr. Barnes, as he took his unsalaried Federal job.

"When 20 of the leading grain men of the country were recruited to assist Mr. Barnes in the grain corporation, he insisted that each man give up all interests in his own firm for the period of the war, which, to the credit of the business community, was cheerfully done by all of them.

"The best loved man in Duluth," Mr. Barnes is often called. He is said to have distributed quietly a generous fortune in unheralded charities and and private loans. Scores of men who met financial reverses owe their rehabilitation to him.

"Among his public gifts are \$100,000 to the Boat club of Duluth for a club natatorium and a similar amount to the Young Men's Christian Association for a new building in the heart of the city.

"The wheat director is 46 years old, tall, muscular, everlastingly energetic—and he has one of the kindest voices with which a human being was ever blessed. He loves work and has an infinite capacity for it. Seldom does he leave the New York office of the grain corporation before 9:30 in the evening, and he frequently works until midnight or later.

"Although he has sold out his interests in the grain industry, Mr. Barnes is still president of the McDougall Ship-building company, the largest concern of its kind on the Great Lakes. This firm, which turns out more vessels than any other single yard not on the Atlantic seaboard, has built a new city within the limits of Duluth for its employes, with model homes costing \$5,000 and \$6,000 each."

### No Formula for Success

In his articles Mr. Barnes has much to say of Duluth and his boyhood experiences here, as well as incidents of his later life.

"I have always avoided attempting to give any formula for success," Mr. Barnes says, "there are too many different kinds of success and too many different types of people seeking one brand or another.

"I know a man in Duluth who went into the real estate business many years

ago," says the writer, to illustrate a point in his story. "Most of his early ventures were profitable and he began making deals more and more rapidly and heavily. Money was coming in such an easy fashion that he became careless about weighing all the facts in his operations, and keeping his eyes

### Pamphlets Wanted

One copy of pamphlets, booklets, etc., issued by the various macaroni concerns throughout the country. Send them to the Secretary of National Association, M. J. Donna, Braidwood, Ill.

Intends to use them as a basis for a booklet to be arranged telling of macaroni as an economical and nutritious food for use by dietitians, food experts and physicians throughout the country for lectures, discussions and instructions in cookery schools, women's clubs and such organizations where the proper knowledge of macaroni and its proper preparation will prove most beneficial to the industry.

Prompt attention to this will be appreciated. In aiding us in this work you are merely helping yourself.

open to the signs of the times. As a result he was caught in a sudden collapse of real estate values, his business was wiped out, and he was thrown heavily in debt.

"For 20 years that man worked on a salary—living simply and applying all his savings toward paying the debt that a court of bankruptcy would have wiped out with a stroke of the pen. It was one of the bravest fights I have ever watched."

"I remember the owner of a big factory in Duluth who always suspected his subordinates." Mr. Barnes says later in the article. "He went around all day with a challenge in his eye and a 'hunch' in his head that every one was waiting for the opportunity to take advantage of him. This attitude nearly wrecked his once prosperous business."

Mr. Barnes pays tribute to Mr. Ames as one of the chief factors in his success. "I had rather lose money any day than lose a friend," he says in conclusion.

## Capital City Milling & Grain Co.

### DURUM WHEAT MILLERS

St. Paul - Minn.

Capacity 1500 Barrels



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

We offer  
**SEMOLINA**

Made from  
**DURUM WHEAT**

We want your business. Ask for  
Samples and Prices.

**Capital City Milling & Grain Company**  
ST. PAUL, MINNESOTA

## FOOD SITUATION

**Good All 'Round Crop Would Tend to Relax Industrial Tension — Hope Acreage Reduction May Be Made Good by Spring Wheat.**

How will the labor and general business conditions throughout the country be affected by the coming 1920 crop? Authorities are agreed that a crop failure would have a tendency to enhance the discontent among some of the classes that are howling about high prices and demanding more wages to meet this condition. Nothing would do so much to relax the tension in the industrial situation as a good allround crop of foodstuffs this coming season says the National City Bank of New York in its review of conditions in general.

The reduction of about 25 per cent in acreage of winter wheat, together with reports that much of the crop has been uncovered during the cold weather and that it did not enter the winter in the best condition, is not reassuring as to the supply of that grain. It is true that the acreage last year was larger than usual, under the stimulus of the government guarantee, but the present area is below the 10-year average. The reduction may be made good by the acreage in spring wheat, and it is to be hoped that this will be the case.

The United States Grain corporation reports that wheat receipts on primary markets from June 27, 1919, to January 2, 1920, aggregated 653,682,000 bushels, and estimates the remaining amount in the country of 251,069,000 bushels. Exports in that time were 33,000,000 bushels lower than in the corresponding period of last year. J. H. Barnes predicts a considerable carryover into the new crop year, but other well informed people think there will be no carryover if Europe can find the means of making the purchases it would like to. From appearances none of the billion dollars provided to cover the possible loss to the treasury under the wheat guaranty will be required. The best grade of hard wheat has been commanding a premium above the guaranteed price at Minneapolis of nearly \$1 per bushel.

### Crops To Be Below Average

The prospects for wheat in other countries are not especially good. A good crop has been harvested in Argentina, but the Australian crop has been cut by drought so that there will be little to spare for export. In England,

contrary to many predictions, the increased area in grain, due to the menace of the submarine, has been promptly put back into grass. On the continent larger crops may be looked for than during the war, but it is doubtful if a full prewar yield is obtained. The soil has not been well cared for, and work animals and implements are short. In eastern Poland an extensive region was completely devastated. The chief deficit, however, in the European supply will be in Russia. Europe will not get back to normal food supplies until Russia is able to export as in prewar years, and that cannot be counted upon for the coming year.

Higher prices for butter and eggs in the latter part of January are probably chargeable to inadequate transportation facilities. The season is drawing toward the close and higher prices are not likely to be sustained.

### Paper Money in Russia Worthless

The action of the Allied Powers in permitting trade with Russia will allow the associated farmers cooperative societies of that country to show what they can do in the way of exporting products. Their officials represent that very considerable stores of flax exist in

northern Russia and of wheat and other grains in other sections which can be brought out. It is said that the peasants are unwilling to sell for the paper money of the country or to part with their products except in exchange for the products they want.

The corn crop of 1919 was one of the best in yield and quality ever raised in this country, and the number of hogs on the farms is large, promising a good supply of pork products. The total receipts of both cattle and hogs at public stock yards in 1919 were slightly below those of 1918.

### TELL HIM SO

If with pleasure you are viewing any work a man is doing,

If you like him, or you love him, tell now; Don't withhold your approbation till the parson makes oration

As he lies with snowy lilies on his brow; For, no matter how you shout it, he won't really care about it;

He won't know how many teardrops you have shed;

If you think some praise is due him, now's the time to slip it to him,

For he cannot read his tombstone when he's dead!

More than fame and more than money is the comment kind and sunny

And the hearty, warm approval of a friend, For it gives to life a savor, and it makes you stronger, braver,

And it gives you heart and spirit to the end; If he earns your praise—bestow it; If you like him, let him know it;

Let the words of true encouragement be said; Do not wait till life is over and he's underneath the clover,

For he cannot read his tombstone when he's dead!

## 20 Points About Macaroni

- It is cheap.
- It is clean.
- It is pleasing.
- It is wholesome.
- It is delicious.
- It is nutritious.
- It is palatable.
- It is appetizing.
- It is all meat.
- It is always available.
- It is easily digested.
- It is always in season.
- It is easy to handle.
- It is for sale everywhere.
- It is the poor man's food.
- It is the staff of life.
- It is the children's delight.
- It is appropriate for any meal.
- It is a cream-of-wheat product.
- It is easily cooked and prepared.

## 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. Switch tracks 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

## WORLD'S PAPER CURRENCY

Seven Times Amount in December, 1919, That It Was in 1914—Expert Review of Changes and Reduction of Gold Reserve in Relation Thereto.

By O. P. Austin, Statistician, The National City Bank of New York

The year 1920 faces a world flooded with paper money. The paper currency of 30 principal countries of the world at the beginning of the war aggregated a little over seven billion dollars; at the end of the war, November, 1918, it was about forty billion dollars, and in December, 1919, it totaled fifty-one billions, these figures being of course in round terms, and exclusive of the currency issues of the Bolshevik government, which alone are estimated at thirty-four billion dollars. The gold reserves of the 30 countries in question aggregated in 1914 a little less than five billion dollars; in 1918, a little over seven billions, and in 1919, slightly below the seven billion dollar line. The ratio of gold reserve to outstanding notes in the thirty countries in question was, in 1914, 70 per cent; by 1918, it had dropped to 18.4 per cent, and in December, 1919, was 13.7 per cent.

### At Date of Armistice

The world paper currency at the date of the Armistice was more than five times as great as at the beginning of the war, and one year later, December, 1919, was seven times as much as at the beginning of the war. The actual increase during the year succeeding the Armistice was over ten billion dollars, or a 25 per cent increase over that existing at the end of hostilities. The paper currency of the thirty countries, for which details are available, is seven times as much as at the beginning of the war, while the gold in the countries in question has increased less than 50 per cent meantime. As a consequence, the ratio of gold to paper has fallen from 70 per cent to 13.7 per cent.

The Central Powers, Germany, Austria-Hungary, Bulgaria and Turkey, had at the beginning of the war about \$600,000,000 of gold and \$1,200,000,000 of paper; at its termination they had \$686,060,000 of gold and \$12,305,000,000 of paper, while at this date, a little over one year after the Armistice, their gold had fallen to \$327,000,000 and their paper circulation advanced to \$18,771,000,000. Their ratio of gold to notes was at the beginning of the war 49.7 per cent, at the end of the war

5.5 per cent, and at the present time 1.7 per cent.

### Gold Stock Shows Little Gain

The Allies taken as a group, which began the war with \$3,763,000,000 of gold and \$4,900,000,000 of paper, had at its termination \$5,217,000,000 of gold and \$25,000,000,000 of paper, and at the present time \$5,071,000,000 of gold and \$29,600,000,000 of paper. The ratio of gold to notes was at the beginning of the war 76.6 per cent, at its termination 20.9 per cent and at the present time 17.1 per cent.

Most of this increase both during and subsequent to the war occurred of course in the countries participating in that great conflict. Taking the 23 countries and colonies, which were in a greater or lesser degree participants in the war, their paper currency in July, 1914, was in round terms six billion dollars; in November, 1918, thirty-seven billions, and in December, 1919, forty-eight billions, these figures being again in extremely round terms. Meantime, their stock of gold when taken in the aggregate showed but a small increase, from four and one-third billions in 1914 to a little less than six billion dollars in 1918, and less than five and one-half billions in 1919. Their ratio, as a group, of gold to circulating notes was in 1914 71.3 per cent; in November, 1918, 15.8 per cent, and in December, 1919, 11.2 per cent. In certain countries, notably those of interior Europe, including the Central Powers and Russia, the ratio of gold to notes fell with a much greater rapidity than that above noted: that of Austria-Hungary from 54.8 per cent to about 0.5 per cent; Russia from 98 per cent in 1914 to approximately 7 per cent at the date of the advent of the Bolsheviks; Germany from practically 70 per cent in 1914 to 3.5 per cent in 1919. Among the European Allies, the reduction in ratio of gold to notes was also notable, but less dramatic than that of the Central Powers, the drop in ratio of gold to notes being in the case of France from 62 per cent in 1914 to 11.2 per cent at the close of the war, and 9.6 per cent in 1919; Italy from 70 per cent in

1914 to 7.5 per cent in 1919, while in our own case the ratio of gold to notes dropped from 99.6 per cent in 1914 to 63.2 per cent in 1918, and 52.3 per cent in 1919.

### Neutrals Better Off

The neutrals of course fared better in the matter of their currency than did those participating in the war, though the total of their paper figures did increase from \$1,166,000,000 in the eight countries for which figures are available to \$2,421,000,000 in 1919, though the increase of gold was still larger proportionately, from \$516,000,000 in 1914 to \$1,451,000,000 in 1919, bringing the ratio of gold to notes in this group of eight neutrals from 44.3 per cent in 1914 to 59.9 per cent in 1919.

The most astonishing, not to say alarming, feature of this growth of world paper currency and reduction in the ratio of gold reserve thereto, occurs in the development of the year following the war. It was of course necessary that the governments participating in the war should have large quantities of currency, and they did, as is shown from the fact that the paper currency of the 23 countries in question jumped from \$6,109,000,000 in July, 1914, to \$37,284,000,000 at the end of the war, November, 1918, though why it should have been necessary to add another eleven billion dollars in the year following the close of the war and bring the grand total of December, 1919, up to \$48,362,000,000 is difficult to understand, perhaps incomprehensible, especially when we realize that none of this increase of eleven billion dollars in the 13 months following the Armistice included any of the thirty-four billion dollars of paper emitted by the Bolshevik government from its establishment in October, 1917, to the end of 1919, and which is described by persons familiar with conditions in Bolshevik Russia as having no gold backing and therefore "absolutely valueless."

### National Debts Soar

Still another enlargement of the world's circulating media is the increase in world national indebtedness, for of course the bonds and other governmental promises to pay, while not a legal tender, do form in nearly all cases a more slowly moving mass of currency, since they are available at least their market value for use in many business transactions or as a basis for loans in banks and other financial institutions. In fact, world indebtedness



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

39 Cortlandt St.  
NEW YORK, N. Y.

BOSTON  
BUFFALO

CHICAGO, ILL.  
PHILADELPHIA



increased in nearly as great proportion as world currency, the total of world national debts having advanced from about \$40,000,000,000 at the beginning of 1914 to about \$260,000,000,000 at the present time.

During all this period, in which world paper currency was advancing from a little over \$7,000,000,000 to approximately \$51,000,000,000, the national indebtedness, represented by bonds and other promises to pay, from \$40,000,000,000 to \$260,000,000,000, and bank deposits and the use of bank checks showing a corresponding increase, dropping from \$460,000,000 a year at the beginning of the war to about \$350,000,000 in 1919, while the proportionate use of the newly mined gold, which is being demanded in the arts and sciences, is probably greater and the quantity available as a basis for currency therefore showing a comparatively small growth during the war. The quantity of "gold reserve" standing behind the paper currency of the world has increased less than \$2,000,000,000 since the beginning of the war, while the face value of the paper increased about \$43,000,000,000, and

the evidences of outstanding national indebtedness increased \$220,000,000,000, to say nothing of the great increase in circulating media due to increase in bank deposits and consequent use of checks, drafts and other paper of this character.

#### Production vs. Talk

The United States faces the lowest production year in perishable foodstuffs since the outbreak of the European war in 1914, according to F. W. Bolgiano, former seed association president and one of the best informed men on conditions in agricultural lines. This and a number of explanatory statements were made by Mr. Bolgiano at the organization meeting of the District of Columbia agricultural council, fostered by the United States department of agriculture, which will conduct a campaign of home-growing in gardens this spring to supplement the commercial stocks.

"The law of supply and demand regulates prices," declared Mr. Bolgiano, and he explained that farmers and produce growers are buying less than 50 per cent of the seed for spring planting that they bought in previous years. "Stop talking about profiteering and

start production on the right scale and prices will fall. You cannot point on a single thing that the local fair price committee has brought down in price. The money spent by the fair price committee had been used in a production campaign the prices would be dropping this summer instead of rising, as it confidently predicted they will.

"I am a director of the largest commission house in the District of Columbia. Where the case once was that we would reply to wires offering us loads of produce for sale with the answer, 'We can't handle it, the market is filled,' today commission men are going across the country begging farmers for 'stuff' to sell.

"The situation is as desperate a picture as can be painted. A typical instance is the case of a man who buys beet seeds from me every year. In former years I sold him more than 50 pounds for the season. This year he has bought only 15 pounds. Farmers will not plant because of the price of labor. We've got to do something. The country demands it. Things must be produced."

Benjamin Franklin said: "Look before you'll find yourself behind." Budgets and margins for W. S. S.

There are three requisites to be considered in buying

# CARTONS

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.

The Richardson-Taylor Ptg. Co.  
CINCINNATI, OHIO

# SEMOLINA

FROM PURE

# DURUM WHEAT

Coarse                      Medium                      Fine

Ask For Samples

Our Location Enables Us to Quote  
Attractive Prices

Our Representatives Are Always Pleased to Go  
Into Details With You.

Get in touch with

PHILETUS SMITH  
O. F. HARTMAN  
CORBIN FLOUR CO.  
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CORBIN FLOUR CO.  
CORBIN FLOUR CO.  
BREY & SHARPLESS

Produce Exchange  
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Lytton Bldg.  
Union Arcade  
Williamson Bldg.  
Pierce Bldg.  
Bourse

New York, N. Y.  
Boston, Mass.  
Chicago, Ill.  
Pittsburgh, Pa.  
Cleveland, Ohio  
St. Louis, Mo.  
Philadelphia, Pa.

# CROOKSTON MILLING CO.

CROOKSTON, MINN.

## Notes of the Industry

### Shipping Board Rates on Macaroni

The United States shipping board has established a flat rate of \$1.50 per hundred pounds of macaroni and similar alimentary paste products from any of the North Atlantic ports to the principal ports of the British Isles, according to announcement by the officials in connection with a list of freight rates on almost every commodity exported from this country. This is still much higher than the prewar rate though a small reduction over the freight rates existing during the conflict. The freight rate on similar products to Genoa and Naples in Italy and Marseilles and Cete in France will be \$2.25 a hundredweight, supplanting the rates established by old tariff No. 32 now canceled.

### Wants American Connections

Eugene M. Janssens & Co., of Antwerp, Belgium, large importers of macaroni, are desirous of business connections with American macaroni manufacturing concerns who are in a position to supply the Belgian market with high quality products. This is one of the largest importing firms in that country and has been doing a large amount of business in American foodstuffs since the war ended. The demand for macaroni products is so great that local plants are unable to supply the market as the people appreciate now more than ever the food value and economy of macaroni and noodles, the consumption of which has doubled since 1913. Exporters and manufacturers are advised to get in touch with this progressive concern for export business.

### Macaroni Prices Increase

Macaroni and vermicelli have followed the upward tendency in sales price affecting all commodities in Germany, according to news dispatches from Frankfort-on-the-Main. Comparisons are made between the prevailing prices of these goods in November, 1913, and November, 1919, one preceding the other following the world war. The average price per pound of the best grades of macaroni product brought only 40 marks on the German market

in 1913 while similar products cost the consumers 6 marks in 1919. Thus an increased price equal to about 1400 per cent is shown, a large part of which is due to the decrease in the value of the German mark which prior to the war was equal to about 23.8 cents in United States money while its present value is only about one-tenth of that amount.

### Mill Superintendent Dies

Henry J. Sparks, superintendent of the Semola Milling Company of St. Paul, died last month from injuries received several years ago when he heroically rescued a small boy who had accidentally fallen into a huge tank of gasoline. Some of the gasoline was swallowed by the hero during the rescue and it permanently affected his lungs making him easily susceptible to pneumonia, which following a bad cold caused death.

### Quits Macaroni Business

The Italian Macaroni company of Utica, N. Y., according to announcement made by its general manager, George M. Weaver, will discontinue macaroni manufacture and has offered its plant and equipment for sale. Turbulent labor conditions have seriously affected all macaroni plants in the east and according to the same authority three other plants within a radius of 15 miles will also go out of business soon.

### Macaroni Prices Too Low

According to the Randazzo Macaroni Manufacturing company of St. Louis, whose representative was unable to attend the special convention of the National association at Chicago last month, the price obtained for manufactured macaroni products is entirely too low and it pleads that something be done to get for the manufacturer his just share of the increased cost of all raw materials entering into the macaroni manufacture by a slight increase in the selling price.

"In order to succeed we must have cooperation among the members and I, for one, fully realize that listed among our members are those loyal ones who continually look after our vital interests, help create a spirit of sociability

toward one another. I am proud to belong to this association where 'cooperation and fair dealing' is the very watchword.

"I hope the day is not far distant when all macaroni manufacturers can get together on both price and quality, and then we may feel that on selling a box of macaroni we are at least making a few cents profit and not be merely trading dollars. My advice to all fellow manufacturers is 'Let's get more profit out of our macaroni.'"

Cooperation is one thing—it's a good thing—but combining to control prices is another thing—it's illegal.

### New Durum Mill

A new durum mill of 600 barrels capacity has been erected by the Semola Milling company of St. Paul according to notice by the company. Semolina exclusively will be milled at this plant. Bemmel-Owens company of Cleveland will represent this new firm in the territory including Ohio, Michigan and western Pennsylvania.

### Macaroni Firm Incorporated

A new macaroni firm has been organized in the city of New York under the name of F. N. Giavi, Inc., at 224 East Tremont avenue, Bronx. It is capitalized at \$100,000 and its object is to manufacture macaroni and deal in imported olive oils. The incorporators are F. N. Giavi, A. J. Blank, M. H. Benedek.

### HOW DOES HE DO IT?

The up-to-date girl wears a watch on her wrist and clocks on her stockings.—Temple Topics.

The son-of-a-gun of an editor of that magazine knows more about wimmin than the whole editorial staff of the New Macaroni Journal.

"And what do you propose to do now, William?" asked the father of the son who had just come home after graduation at college.

"Oh," yawned the optimistic young man. "I think I'll go over to New York and look for a position at five thousand per—do you understand? At five thousand per."

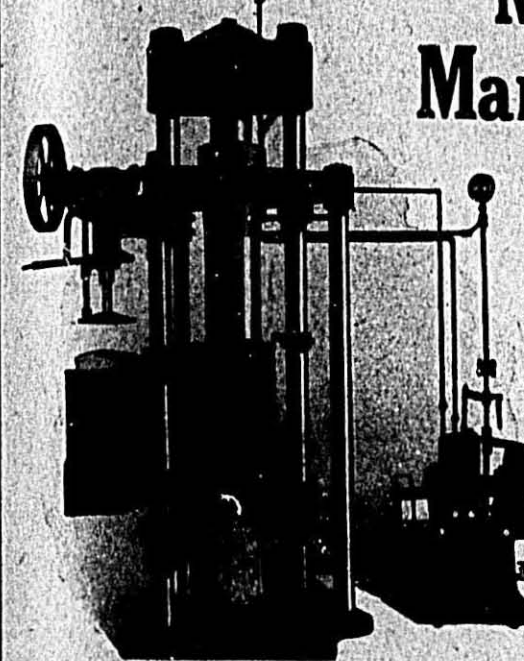
"Oh, yes," said the old man. "I understand. You mean at five thousand perhaps?"

The road of Thrift leads to Easy Street. Buy W. S. S.

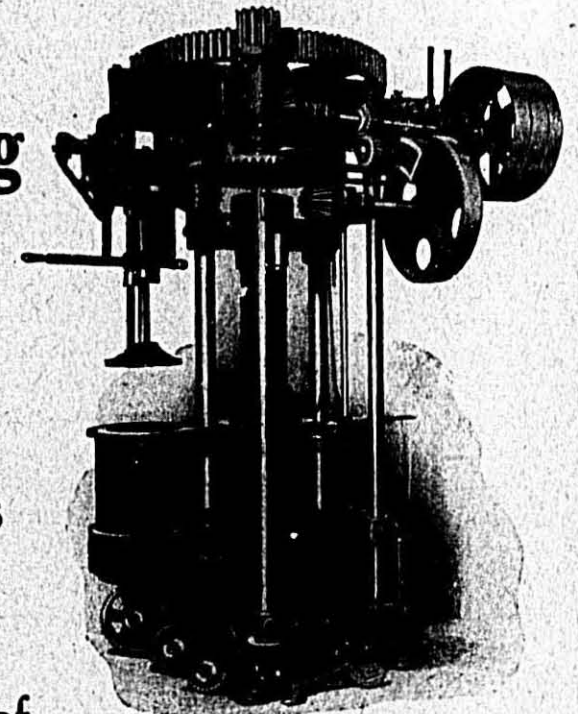
# Walton Macaroni Machinery

## Minimizes Manufacturing Expense

Our line of Presses, Kneaders and Mixers



STYLE K HYDRAULIC PRESS



STYLE F SCREW PRESS

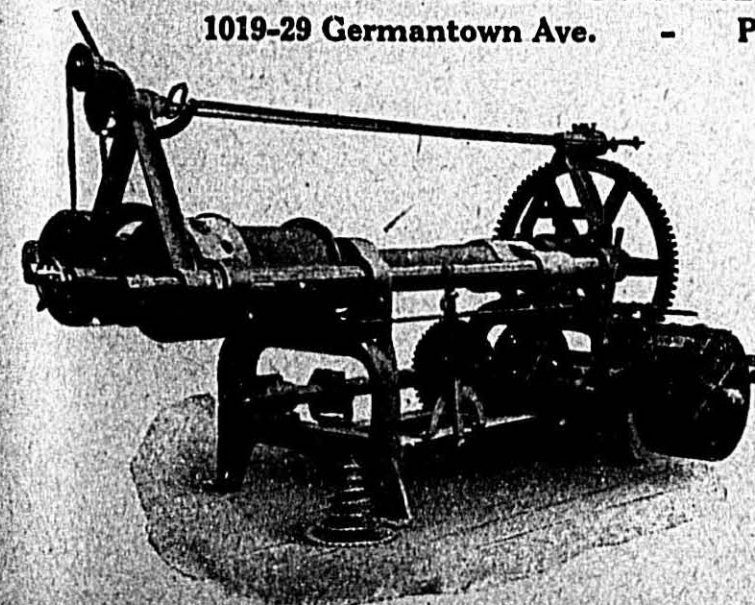
is the result of years of specialization in this class of machinery. Every model is built to insure long life and efficiency.

We make both Screw and Hydraulic Macaroni, Vermicelli and Paste Presses in sizes to meet all requirements. Complete machines or parts furnished promptly.

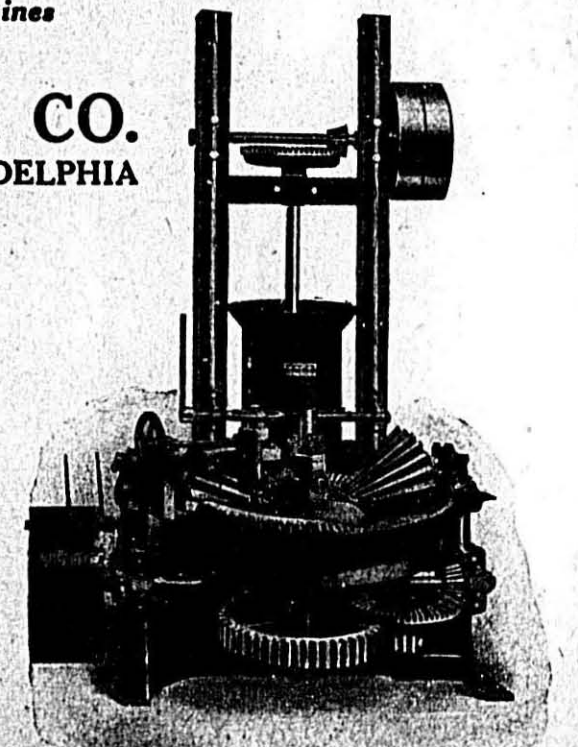
We also build paint manufacturing equipment and saws for stone quarries.

Write for catalog, stating the line of machines in which you are interested.

**P. M. WALTON MFG. CO.**  
1019-29 Germantown Ave. - PHILADELPHIA



STYLE H HORIZONTAL CUTTING PRESS



IMPROVED KNEADER WITH PLOW

### RESEARCH RESULTS

**Bureau of Chemistry Work With Foods, Drugs and Other Products—Accomplishments Compare Well With Other Years.**

Enforcing the federal food and drugs act, developing methods in food distribution, finding uses for waste products, aiding industrial development by working out technological processes, and reporting the results of chemical research are features of the work of the bureau of chemistry, U. S. department of agriculture, during the last fiscal year, as outlined in the report of the chemist and chief of bureau, Dr. Carl L. Alsberg.

Although the staff of the bureau was greatly depleted because of the unprecedented demand of the industries for experienced chemists, the volume of the work and the results accomplished in the technological and regulatory activities of the bureau compared favorably with previous years, reads the report. A larger number of prosecutions and seizures were effected than in any previous year. The constructive research work of the bureau has not yet returned to normal because it was considered advisable to complete certain war problems

which will have a bearing on peace time industries, and because of the loss of a number of the more experienced research chemists. Nevertheless the momentum of the bureau research organization has been sufficient to produce more large numbers of publications than ever.

#### Enforcing the Food and Drugs Act

Slack-filled cans, decomposed eggs, fake egg substitutes, butter containing excess water, glue sold as edible gelatin, olive oil adulterated with cheaper oils, frozen oranges, canned tomatoes adulterated with water, "soaked" oysters and scallops, cocoa adulterated with cacao shells, adulterated and misbranded vinegar, falsely labeled and adulterated stock feeds, and misbranded medicines were among the violations of the federal food and drugs act on which 1,052 seizures and 843 criminal prosecutions, inaugurated during the year, were based. Other products involved in the regulatory activities because of adulteration or misbranding, or both, were beverages, extracts, flavors, candy, coffee, tea, food colors, milk, cream, crude drugs, pharmaceutical preparations, fruits, jams, jellies, lard, meat, poultry, nuts, sirups, spices, vegetables, and water.

Much of the time of the regulatory force of the bureau was taken up with prevention of sale to the consumer of stale or tainted canned salmon. This involved the examination in detail of the vast surplus stores of canned salmon held by the army before they were permitted to be turned back into the ordinary channels of trade.

Of 1,019 cases of all kinds reported to the department as terminated in the courts during the year only three were reported as decided unfavorably to the government. Several important food inspection decisions were issued. They included definitions and standards for soda water flavors, soda water, milk and cream, and rulings regarding colors in food and marking the quantity of food in package form.

#### Improving Food Distribution

Progress is reported in the work of developing better methods for handling packing, shipping, and storing poultry eggs, and fish, to reduce losses from producer to consumer, and to bring about more economical distribution.

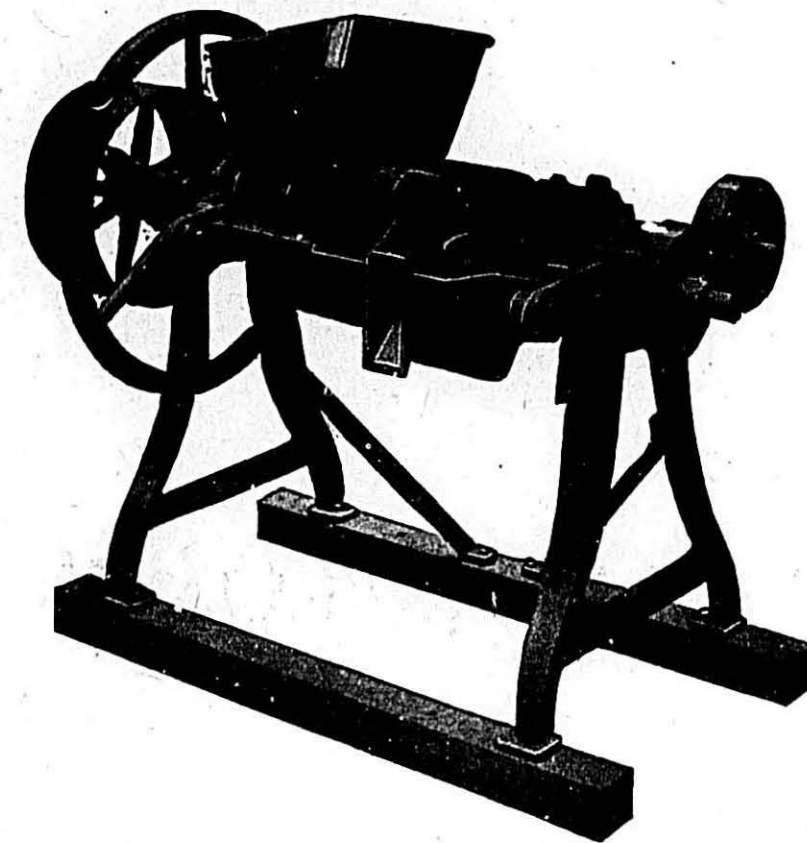
It has been demonstrated that the use of 100-pound boxes in place of barrels for shipping fresh fish prevents damage and loss from the pressure and bruise

## 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

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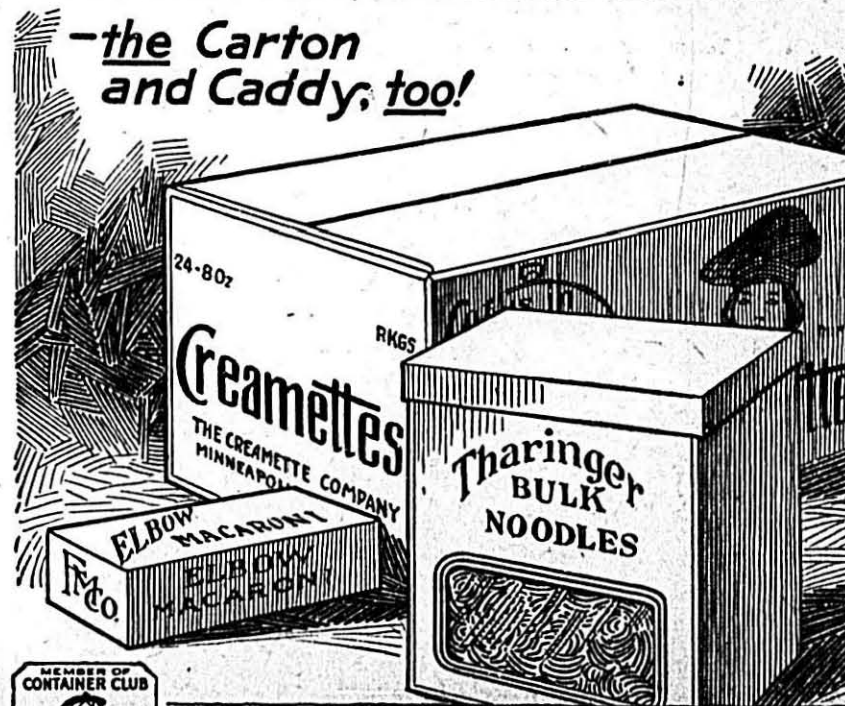
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We say it yet—

**"THE CASE THAT DELIVERS THE GOODS"**

*—the Carton  
and Caddy, too!*



### Maximum Quality Minimum Cost

Our Fibre and Corrugated Boxes, as well as our Caddies and Cartons have the inherent qualities that will make you come back for more. You'll experience real packing and shipping satisfaction once you get our line working for you.

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**Hummel & Downing Co.**  
Milwaukee, Wis.

#### SALES OFFICES

CHICAGO      DETROIT  
MINNEAPOLIS  
DENVER      ST. LOUIS

to which fish in the bottom of barrels are subjected. Producers were instructed in packing fish, loading refrigerator cars, and building and equipment of fish freezers. Better methods for handling salmon to reduce spoilage from bacterial invasion are being developed. Information on the preservation of Pacific coast sardines by smoking has been disseminated. Experimental shipments of fish have been made to determine the chief causes of spoilage and how to eliminate it.

Instructions for accuracy in the commercial grading of eggs have been issued. Efficient methods and apparatus for candling eggs on a commercial scale have been devised. The results of the studies on the preservation of eggs by cold storage have been published. Through cooperation with the railroad administration there was brought about a marked reduction in the breakage of eggs during transportation.

**Conserving Foods**

Constructive methods for conserving foods from the season of plenty to the time of scarcity and means for preventing loss from spoilage have been developed as the result of research and experimental work. Special attention was

given to development of an industry for drying fruits and vegetables. Commercial methods and machinery for drying have been studied. Laboratory investigations were undertaken to compare the nutritional qualities of dried products with those of canned and fresh material. Results have been favorable. The drying work on the whole has been of practical assistance in establishing a permanent industry.

Work on preservation of foods by fermentation and brining has been continued. Studies are under way to improve the manufacture of pickles and prevent losses because of softening of the pickles during storage. Improved methods for the manufacture of sauerkraut have been developed.

**Fat and Oil Survey**

The first complete and critical survey of the fat and oil industry of the United States was made in cooperation with the food administration, and the results have been published.

For conserving sugar several methods were developed for using various substitutes in manufacture of soft drinks. A valuable service was given the soft drink industry, since many bottlers who were unable to get sugar were saved

from disaster. Some of the substitutes probably will remain in permanent use. Sugar substitutes for use in baking and cooking were also recommended.

Quite a different form of food conservation carried on by the bureau was the work to prevent dust explosions in grain elevators and mills. Large quantities of grain and flour have been destroyed, and many lives lost from disastrous dust explosions. Methods for preventing such explosions have been worked out. Five thousand six hundred plants were visited to have the safety methods adopted. As a result there has been marked reduction in fires and explosions.

**Finding Uses for Waste Products**

Corncobs, one of the largest waste by products of farming, may now be utilized as the result of processes which have patented for preparation from corncobs of adhesive gum and of the rare sugar xylose. Processes for converting xylose into substances which may be useful commercially have been patented and published.

Cull oranges and lemons not suitable because of size, shape, or defects for shipment as fresh fruit are used for the manufacture of useful foods and chemicals. A citrus byproducts laboratory

**ARTIFICIAL COLORING**

Is not necessary to produce an amber color in your product if you use

**PURE AMBER DURUM WHEAT FLOUR**

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Samples of Wheat, Flour and the Finished Product gladly mailed on receipt of your request.

*The Only Mill South of Minneapolis Milling Durum Wheat Exclusively.*

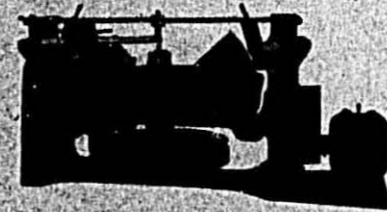
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Incorporated 1895

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Motor Driven Dough Kneader No. 1486



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We build, erect and design complete plants for the manufacture of macaroni, spaghetti, and other paste goods. We incorporate in our designs the most advanced methods, which have proven very substantial and durable under test. We are also prepared to furnish expert superintendency, and can supply men thoroughly trained in the operation of such plants.



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High Grade Machinery Only

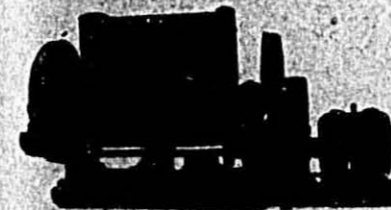


Hydraulic Macaroni Press No. 1110

Greater Output With Less Maintenance



Inverted Tank Weighted Acc. No. 1232



Horizontal Dough Mixer No. 1487

Horizontal Short Cut Presses



Four Plunger Horizontal Pump No. 9

Investigate Our Record Run For Quality and Quantity. Builders of Hydraulic Machinery For Over 60 Years.

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Offices and Works: 213 N. Morgan Street, CHICAGO, U. S. A.

operated by the bureau of chemistry at Los Angeles has worked out methods for manufacture of marmalade, vinegar, candied peel, juice, citrate of lime, citric acid, and other products. Work is now under way in Florida.

Work to improve existing methods for the manufacture of starch from cull and surplus potatoes is underway. Methods for manufacture on a small scale of sirup from cull sweet potatoes have been published. Curtailment of distilling and brewing, together with the war time restrictions placed upon the consumption of sugar, seems to have stimulated the production of barley sugar or maltose, as well as that of maltose sirup. Since the extension of the uses of such material is a matter of some interest to the producer of barley, practical studies on the uses of maltose sirup in candy manufacture have been undertaken. Preliminary results indicate perhaps large quantities of maltose sirup can be employed in this way.

#### Aidling Industrial Development

Practical results are reported in development of production of dyes, leather, naval stores, paper, fabrics, and insecticides in addition to the technological work on foods. New processes for manu-

facture of sensitizing dyes have been discovered and patent applications filed. A new dye of great value to physicists has been prepared. The new method for the production of phthalic anhydride, a valuable dye intermediary, is in successful commercial use. A new photographic developer has been produced and the process published.

Results of investigations of the best methods for preparing hides and skins for manufacture of leather have been published. Work is under way on the waterproofing of leather, on the relative absorption of oils and greases by wet and dry leather, and on the testing of materials for increasing water resistance of sole leather.

Reports on the production of naval stores, including gum rosin and gum turpentine, wood rosin and wood turpentine, have been published. Specifications on the properties, sampling, and laboratory examination of turpentine have been prepared.

#### Bugicides

Equipment to produce insecticides and fungicides on a semicommercial scale has been obtained that the manufacturing processes may be improved and that new types of useful insecticides

and fungicides may be devised. Methods for the manufacture of calcium arsenate have been published. The report of the chemist also mentions scientific investigations relating to drugs, food nutrition, and methods of analysis.

#### Tested Macaroni Recipes

##### Macaroni With Tomatoes

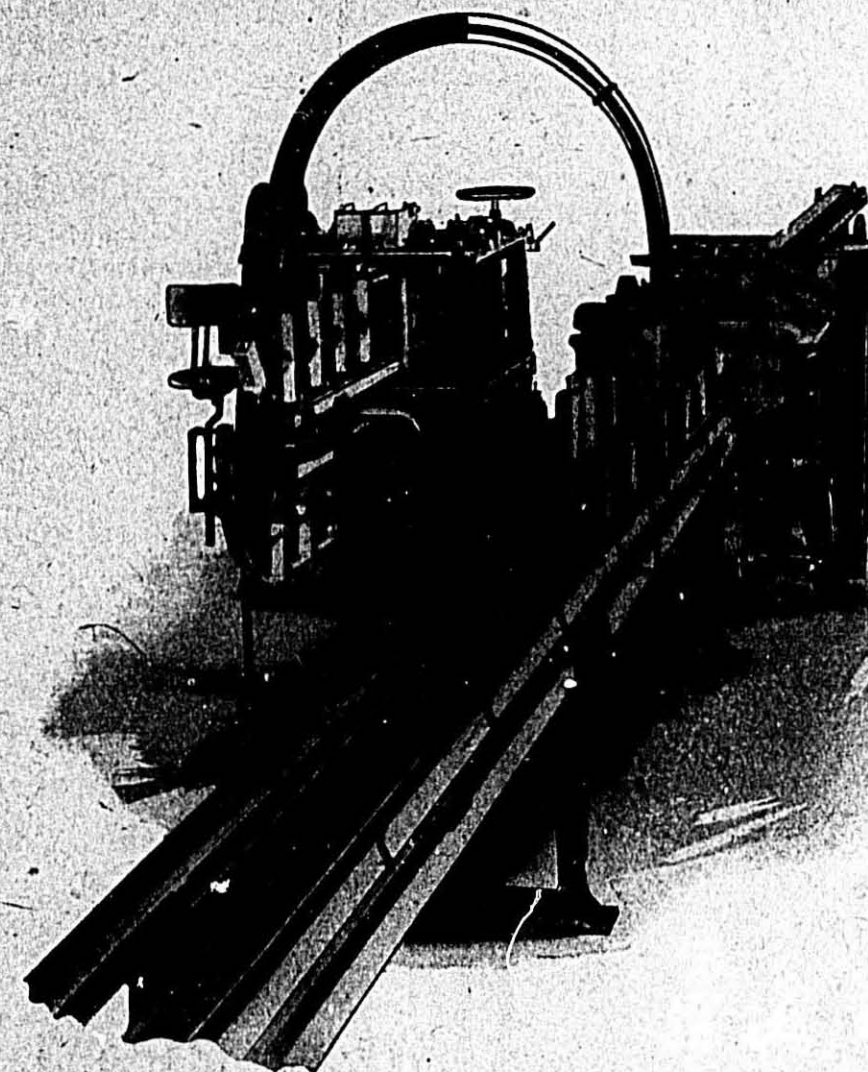
Four ounces of vermicelli or small macaroni, two ounces of Parmesan cheese, three whole fresh tomatoes or equivalent in tomatoes drained from can, two tablespoons of white bread crumbs, one-quarter pint of milk, salt and pepper. Cook the macaroni in salted, fast boiling water until tender, then strain. Put a layer of macaroni in a fire proof dish, then a layer of tomatoes (sliced if fresh), sprinkle well with bread crumbs and cheese, season with salt and pepper. Repeat the layers, finishing with macaroni. Pour the milk over all, dot with butter, cover the dish with its lid and bake in a moderate oven about one-half hour.

##### Home Made Chop Suey

Take one package of spaghetti, boil and drain, ten cents hamburger, one can tomatoes, three large onions, three stalks celery, one tablespoon drippings. Season with salt and pepper and chili pepper to suit taste. Boil until done. Mix with spaghetti. The oftener this is warmed the better. Celery may be omitted and celery salt used instead.

## 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.

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BATTLE CREEK, MICHIGAN

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# BOXES

EVERY INSPECTION  
is aimed to give each customer

“A BOX-FULL OF REAL SERVICE”

*You, too, should write the*

## DOWNING BOX COMPANY

Manufacturers of  
FIBRE and  
CORRUGATED BOXES

MILWAUKEE

WISCONSIN

## Grain, Trade and Food Notes

### Available Wheat

We are pleased to say that Sir James Wilson is able to confirm that the total available quantities of wheat in exporting countries are much greater than the likely imports of deficiency countries. He says: "Altogether exporting countries of the world seem likely to be able to spare for export during the twelve months ending with July, 1920, no less than 128,000,000 qrs., while all the deficiency countries are not likely to import more than 85,000,000 qrs. during that year, even if there is a considerable fall of prices." It need hardly be said that the quantity which will be actually exported may differ very greatly from the theoretical total which exporters may be able to spare, and, of course, unless the wheat can be actually transported to those places which are in need it has little or no value for hungry consumers. With regard to the large estimate of the total

available in exporting countries we may mention that it includes 30,000,000 qrs. for south Russia, but in our opinion there is not the slightest chance that anything like this quantity will be sent away from Black sea and Azoff ports. We are certainly expecting that some Russian wheat will be exported but whilst transport conditions in Russia remain so disorganized we shall think ourselves very fortunate indeed if as much as 5,000,000 qrs. are exported in the first half of 1920. We much regret we are unable to print the whole of Sir James Wilson's interesting communication, but the space at our disposal is quite inadequate to enable us to do so. —Broomhall's Corn Trade News.

### "Spuds" Scarce

The 21 northern potato producing states had on hand on Jan. 1, 90,972,000 bushels, compared to 122,261,000 bushels, a year ago and 60,603,000 bushels

in the short season of 1916-17. The market continues strong and advancing, due to moderate shipments from country points. There are light haulings in the country due to the extreme weather and the inability of shippers to get sufficient cars. Consuming markets have been forced for more than a month to follow the advances made at primary points.

### Cleaning Seed Wheat

Seed wheat is so bad this year that it will be necessary to do some very radical cleaning with the fanning mill reports the department of agriculture. All of the shriveled and diseased kernels should be fanned out. Probably enough seed may be had on almost any farm if the fanning and grading is done severely enough. It has been claimed by many farmers that all seeds large and small, will grow equally well but this is not so. A plump seed car



### SPECIAL CONSTRUCTORS OF DIES FOR MACARONI, SPAGHETTI AND FANCY PASTES

Our dies insure uniform and well-shaped Macaroni,  
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Our factory is conveniently located for prompt  
service to macaroni manufacturers in the central  
part of the country.

Our Repairing Service Is Unexcelled  
Both Material and Workmanship Guaranteed

We build and repair Macaroni Machinery; also get  
our prices on Machines and Dies before placing  
your order.

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## Box Shooks and Crates

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Mills to Supply You With  
Sound, Accurately  
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is taking place slowly but surely.  
The fibre box is revolutionizing  
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## Monitor Box Stitchers

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you? Write for information as to  
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New York

ries its own food until such time as the shoots and rootlets may be sprouted sufficiently to take moisture from soil and air. The seed must carry enough plant food so that it will produce a strong plant.

The fanning mill should operate both by screen agitation and wind blast. Some farmers do not use the fanning mill, because it is the only machine on the farm that they cannot ride, but it is a simple matter to hitch up the hind leg of your Ford and run the fanning mill with a belt.

You cannot take too much care in preparing your seed for this year. Seed is scarce and high. You are guilty of criminal negligence, if you omit to do so. Now is the time for every man to give patriotic service and reconstruction must begin with food and food is based on wheat.

### Mapping Wheat Varieties

For the first time in the history of wheat growing in America it will soon be possible to map the distribution of wheat varieties and to learn the large number of names under which the same varieties are known in different parts of the country. This result has been

made possible by a comprehensive survey of varieties made by the United States department of agriculture, through the bureau of plant industry and bureau of crop estimates working in cooperation. Schedules were sent to about 65,000 crop reporters to determine the distribution of wheat varieties, the source from which they came, the date of their introduction into the community, the percentage which each represents of the total wheat acreage in the community. The returned schedules have been studied, and about a thousand letters of inquiry have been sent asking for additional information and samples.

### Canadian Fall Crops

According to recent reports the total area seeded to fall wheat in Canada for the next crop is estimated at 776,400 acres, against 714,700 acres a year ago, being distributed as follows: Ontario, 717,000 acres, against 632,000 acres in the fall of 1918, an increase of 10 per cent; Alberta, an area of 38,400 acres, against 43,700 acres last year, a decrease of 12 per cent; Manitoba, 6,400 acres against 6,100 acres, and British Columbia, 14,600 acres against

12,900 acres. Condition Nov. 1 was 104 per cent, as compared with 104 per cent a year ago, and 87 per cent in 1917. The condition in Ontario was given as 107 per cent against 102 per cent; Alberta, 98 per cent against 98 per cent; Manitoba and British Columbia, 97 per cent each against 71 and 98 per cent, respectively, last year.

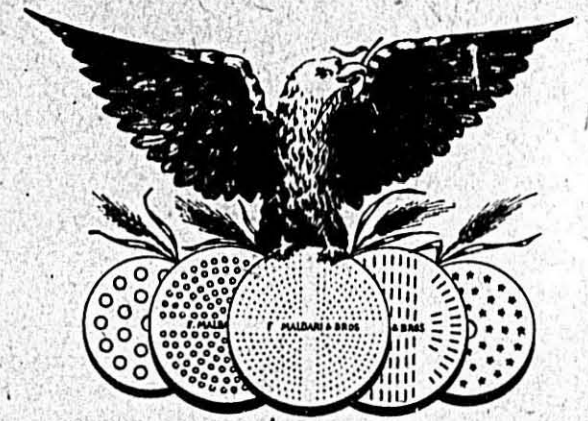
### Greek Olives and Olive Oil

For centuries the Green olive grower has clung to the theory that good and bad olive years alternate. The estimates for 1919 would tend to bear out this belief. Reliable estimates for this year's crops are as follows: Olives, 95,115,000 gallons; olive oil, 17,023,000 gallons. The final reports for 1918 gave the following figures: Olives, 176,240,000 gallons; olive oil, 35,248,000 gallons. It will be seen from the figures that the production for 1919 is estimated at about half the crop of the previous year. To the present crop, however, must be added that from the newly acquired districts in Turkish Asia Minor, Aivali, and Adramiti, estimated to be about 22,380,000 gallons of olives, and 4,476,000 gallons of oil.

## The Charles Boldt Paper Mills

manufacture labels, corrugated and solid fibre shipping cases. We operate two large paper machines in connection with our Box Department, thereby assuring prompt delivery on your shipping cases and uniform quality in both color and test. Let us figure on your requirements.

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When you buy dies for your presses, why GAMBLE with the "JUST AS GOOD" qualities, when Maldari's dies can be had?

Our dies are made by the most skilled mechanics who understand the industry thoroughly, this combined with the highest quality of Bronze and Copper material made to our own specifications, makes our Molds the best and cheapest in the long run.

Therefore to produce PERFECT MACARONI, try Maldari's Special Bronze, Movable Pin Dies,—NONE EQUAL.

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Specialists in the manufacture of Bronze and Copper dies, also Steel Supports with Copper Leaves, for Vermicelli, etc.

## High Grade Durum Semolina and Flour

### "GRANITO"

Coarse Ground Semolina

### "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.

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## A SPECIALTY

Have designed all kinds of Food Product Plants.

Consult me about Factory Construction or Alteration

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## CONCENTRATED TOMATO PASTE PAOLI BRAND



A heavily concentrated Tomato Paste having from eight to ten times the strength of canned tomatoes and must be used accordingly. Superior for use on Macaroni, Soups, Sauces, etc.

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## 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

Published Monthly by the National Macaroni Manufacturers Association  
Edited by the Secretary, P. O. Drawer No. 1, Braidwood, Ill.

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### SPECIAL NOTICE

COMMUNICATIONS:—The Editor solicits news and articles of interest to the Macaroni Industry. All matters intended for publication must reach the Editorial Office, Braidwood, Ill., no later than Fifth Day of Month.  
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.  
REMITTANCES:—Make all checks or drafts payable to the order of the National Macaroni Manufacturers Association.

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Vol. 1 February 15, 1920 No. 10

## Queries and Answers

Question:—Chicago concern wanted information on proper classification for use on freight bills of lading.

Answer:—All macaroni products which include macaroni, noodles, vermicelli, etc., are rated as 4th class in less carload lots and as 5th class in carload lots in the general classification. However there are some commodity rates applicable to this product going to Southern Territory and to Montana, Intermountain and Pacific Coast points. At present bills of lading should be made up covering specifically the number of packages of the various products, or in other words some of the carriers insist upon the entire group being billed as macaroni. In a shipment consisting of several boxes of macaroni, some noodles and some spaghetti, the bill covering the entire lot may simply say a total number of boxes of macaroni without designating contents of each box or group of boxes. The rates being the same the carriers contend that it is more easily billed as so many boxes

of macaroni or macaroni products on the bill of lading.

## Thank You!

The Minnesota Macaroni company of St. Paul was the very first company to respond to our call for booklets under the heading "Pamphlets Wanted" on page 6 of our January issue, accompanying its booklet with the following complimentary letter:

"The January issue of the New Macaroni Journal has just been received. We find it as usual filled with interesting news items relating to the macaroni industry. The idea of publishing by the association of a booklet for use by dietitians, food experts and others is a good one. We inclose herewith one of our recipe booklets. You are at liberty to use any of the recipes found worthy of reproduction. F. A. Mossbrugger, secretary."

Response has not been as spontaneous as the high purpose of the call would demand and we reproduce the call in this issue in the hope that those who failed to see it in the last issue may favor us with copies of booklets wanted.

## Patents and Trade Marks

### New Spaghetti Machine

Number 1,319,080 is a patent granted Oct. 21, 1919, to Paul A. Hottmann of Philadelphia on a machine for making spaghetti or similar products. It was filed March 26, 1915, given serial No. 17,096 and 9 claims were filed for priority. The inventor assigned his patent to the Freihofer Baking company of Philadelphia, a corporation of Pennsylvania. The machine is thus described:

"In a machine of the class described, the combination of means for feeding a continuous sheet of dough; means including paired rolls with closely spaced grooves between which said dough is passed whereby it is separated into closely spaced parallel strings, and means for cutting said strings into lengths and feeding them upon drying boards with maintenance in their initial closely spaced parallel relationship."

### Trademark Registration

Application of the Keystone Macaroni company of Lebanon, Pa., for registration of its trademark by the patent office at Washington was granted Jan. 6, 1920. It was filed Feb. 14, 1919, given serial number 111,

217 and published on Oct. 7, 1919. The trademark is a circular cut showing the figure of St. George on horseback attacking the dragon and the words "San Giorgio" above the circle.

### Trademarks Applied For

Serial No. 120,514 was given to application of Saul D. Abrams of Boston for trademark to cover macaroni and other food products handled by him. The cut submitted shows the bust of a Salvation Army lass with the words "Salvation" over her head. Claims use since July 10, 1919. Application was filed Jan. 6, 1920, and all objections must be made before 30 days.

Claim was published by the patent office on Dec. 30, 1919, by Lwan Burger, New York for exclusive use of the trademark "PATRIA" on macaroni and various other foods. It was given serial number 118,217 and applicant claims use since April 24, 1917. It was filed May 7, 1919. Objections must be made within 30 days of publication.

### GOVERNMENT OWNERSHIP

The practical test of government control and operation as demonstrated on the railroads of the country has developed the following arguments against and in favor of the principle:

Points against it: more men employed; vastly more wages paid; less traffic handled; passengers delayed; three times as long to deliver freight; roads run at a loss and deficit to be paid by the people in the form of increased taxes.

Points for it: none.—Pathfinder.

## The Italian Macaroni Company UTICA, NEW YORK

Offers for sale its entire assets including buildings, machinery, stock in process and completed, trade-marks and good-will.

Inquiries are solicited from prospective purchasers for all or any part of the above equipment.

Full Information  
furnished on request.

### WANT ADVERTISEMENTS

Five cents per word each insertion.

Wanted—Kneader 1 or 1½ bbl. capacity. Give full description and price. Address F. L. R. c/o Macaroni Journal, Braidwood, Ill.

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—1 Hydraulic Press for immediate delivery. Address care Macaroni Journal, Braidwood, Ill. for full information and price.

## Frederick Penza & Co.



Special Constructors of  
**COPPER and BRONZE  
MOULDS**

For Macaroni and Fancy Pastes

Also Steel Supports with Copper Leaves  
for Vermicelli, Noodles, Etc.

### REPAIRING OF ALL KINDS OF MOULDS

We Guarantee the Best Material and Workmanship.

### YOU MUST HAVE IT

Perfect Bronze Moulds with our Patented Removable Pins; holes and pins same size, firmly centered, giving uniform goods. Suitable for hydraulic presses as they take less pressure and are easy to clean.

Ask for illustration. Price will be quoted on size of mould and goods desired.

### PATENTED PINS

OFFICE AND FACTORY

285 Myrtle Avenue, BROOKLYN, N. Y.

## "BAY STATE"

Durum Wheat

# SEMOLINA

is superior for  
Macaroni, Vermicelli,  
and Spaghetti.  
Coarse, Medium,  
Fine and Standard  
Granulations. Wire  
for samples and prices.

## BAY STATE MILLING CO.

MANUFACTURERS OF

**HARD SPRING WHEAT**

**RYE & DURUM FLOUR**

DAILY CAPACITY 4000 BARRELS

**WINONA, MINNESOTA**

DRYING SYSTEMS Come  
and  
DRYING SYSTEMS go  
but

## BUHLER DRYERS remain

Setting up some fans and steam coils  
and paying somebody a royalty for this  
privilege, is a folly.

Steam, power, labor and floor space cost money.

- ☐ What makes BUHLER DRYERS so desirable, is the economical operation, there is no steam required.
- ☐ The Drying is obtained by means of circulation of air, control of temperature and humidity.
- ☐ BUHLER DRYERS are built by a responsible concern, the largest in the world, specializing for over 50 years in machinery for the manufacture of alimentary paste products.
- ☐ Do not think, because BUHLER DRYERS are in operation in the big and wealthy concerns, that they are not within reach of the smaller manufacturer.
- ☐ They are — so do not envy but follow others.

## Buhler Brothers

UZWIL, Switzerland

## A.W. Buhlmann

SOLE AGENT

200 Fifth Avenue NEW YORK



RECEIPTS OF WHEAT, DECEMBER, 1919.

AMOUNTS OF WHEAT OF EACH CLASS AND GRADE, IN TERMS OF CARLOADS, INSPECTED ON ARRIVAL AT ALL INSPECTION POINTS BY INSPECTORS LICENSED UNDER THE UNITED STATES GRAIN STANDARDS ACT.

Table with columns for subclasses and grades (Dark Northern Spring, Northern Spring, Red Spring, Amber Durum, Durum, Red Durum, Dark Hard Winter, Hard Winter, Yellow Hard Winter, Red Winter, Red Walls, Hard White, Soft White, White Club, Mixed Wheat) and inspection points (Minneapolis, Duluth, Milwaukee, Chicago, Buffalo, New York, Philadelphia, Boston, Baltimore, New Orleans, Galveston, Kansas City, Mo. and Kans., Omaha, Wichita, Fort Worth, St. Louis and East St. Louis, Indianapolis, Cincinnati, Seattle, Portland, All other inspection points). Rows include individual grades, totals for each class, and grand totals for December 1919, November 1919, and July-December 1919.

John J. Cavagnaro

Engineer and Machinist

Harrison, - - - N. J.

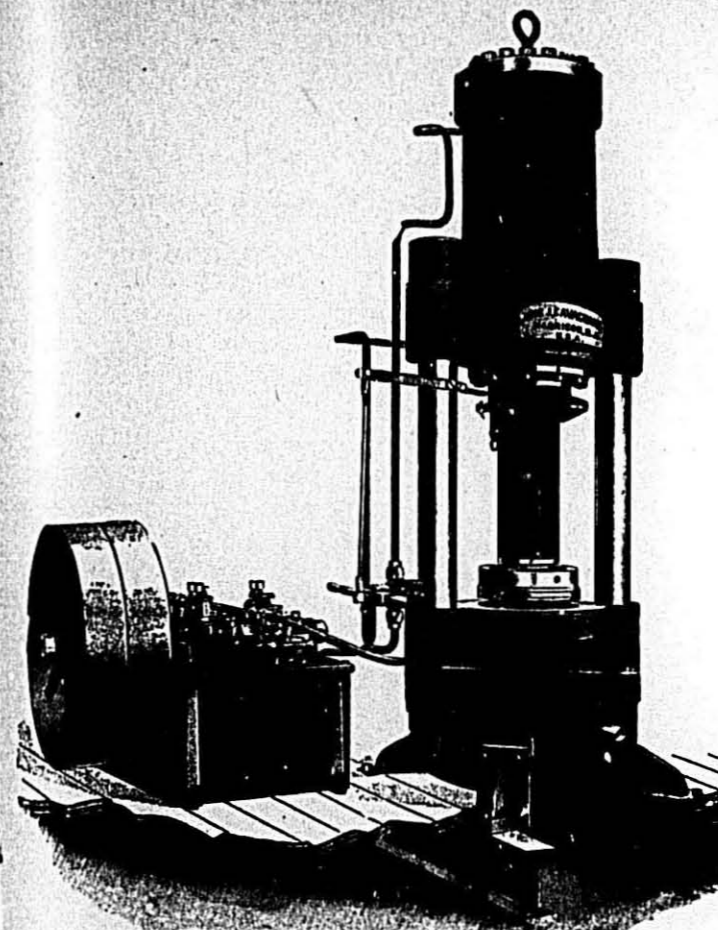
U. S. A.

Specialty of

MACARONI MACHINERY

since 1881

N. Y. OFFICE & SHOP  
255-57 CENTRE STREET, N. Y.



The "Eimco" Kneader

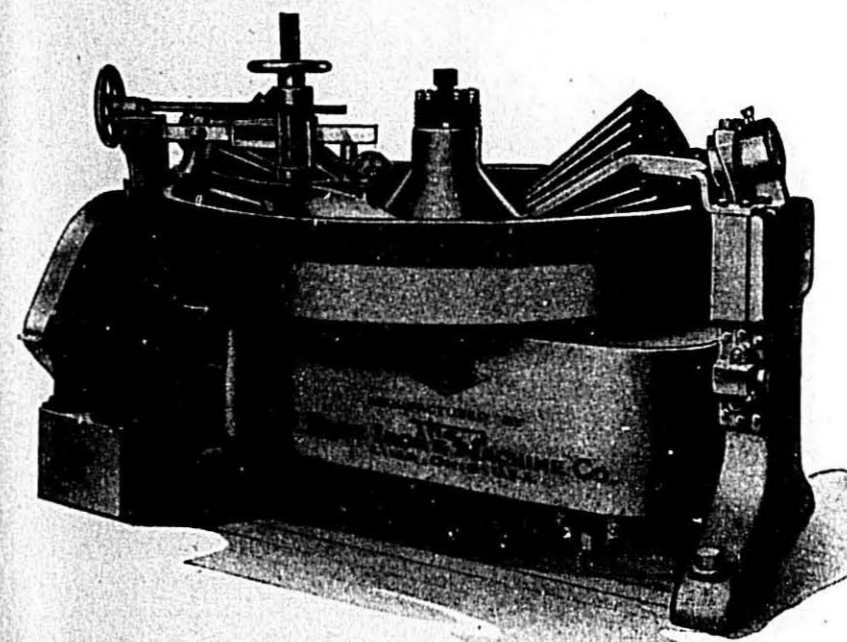
The kneader you need to knead the dough.

A few of the reasons for its unexcelled efficiency are: Extra strong frame; scientifically designed rolls and plow; scrapers at rolls to prevent dough from climbing; excellent lubrication system and extra good design and general construction.

The "Eimco" Macaroni Dough Mixer

is an unusually efficient machine; this is the result of scientific improvement over conventional designs and construction. Like other "EIMCO" products it represents the ideas of engineers who have spent many years studying the needs of macaroni manufacturers.

The specially designed agitator insures just the right amount kneading action to produce a perfect mixture of absolute uniformity.



(This shows 1-Bbl. size, with plow.)

"EIMCO" Machinery:—Mixers, Kneaders, Presses, etc.,—means wonderfully efficient plants. It means getting features of real value that can be had only by using "EIMCO" products. Better write right now.

The East Iron & Machine Co., Lima, Ohio.

Durum  
Semolinas

Durum  
Patents



## Pillsbury's Durum Semolinas

and Durum Flours insure an unspecked, well flavored macaroni or spaghetti that will satisfy your most exacting customers.

Place your next order for semolina or Durum Flour with The Pillsbury Flour Mills Company. Prompt attention given each order whether it be for a few sacks or a trainload.

Pillsbury's Semolina No. 2  
Pillsbury's Semolina No. 3

Pillsbury's Durum Fancy Patent  
Pillsbury's Durum Flours

***Pillsbury Flour Mills Company***

*Minneapolis, Minn.*