

**THE NEW
MACARONI
JOURNAL**

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**August 15,
1921**

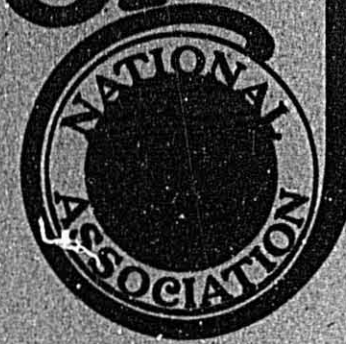
The New
Macaroni Journal

Minneapolis, Minn.

August 15, 1921

Volume III

Number 4



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

FORMULA

- ❶ Money spent for advertising is wasted unless the goods offered for sale are of such quality that he who is induced to buy a trial order becomes a regular satisfied customer.
- ❷ Here is a system that spells success.
- ❸ First manufacture alimentary pastes of a quality equal or superior to goods offered by your competitors and then appeal to the buyers through forceful and honest advertising.
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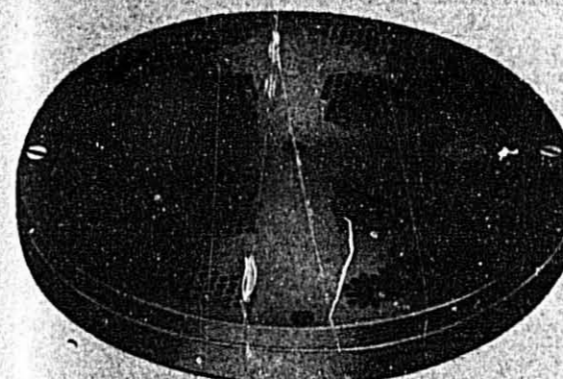
DAILY CAPACITY 1000 BARRELS

WINONA, MINNESOTA

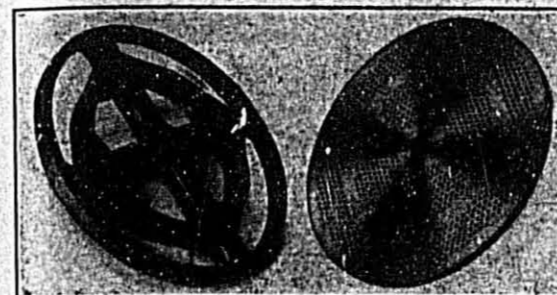
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The Gen. Supt. of Atlantic Macaroni Co. Says:

A vital matter you should care in manufacturing your macaroni, is to dry them straight. If you can't, don't blame or change your drying process, but try one of these Modern Moulds and you will get them straight without question.



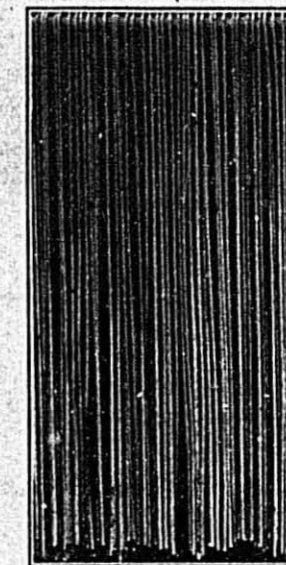
Spaghetti's Mould



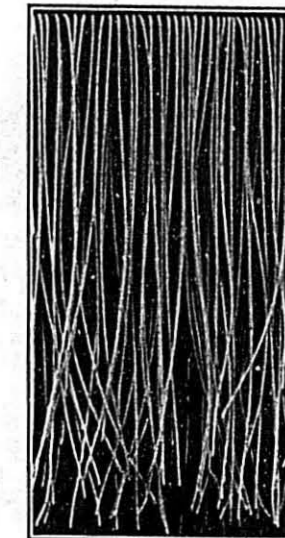
Forato's Mould



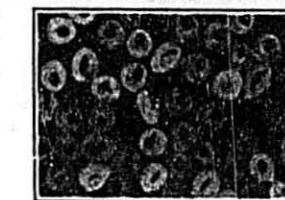
The pins are removed and replaced in a very simple manner.



Modern Way



Old Way



The best way to order moulds is: send the sample desired and the sketch with the dimensions and shape of your old dies.

NOTE: The type here shown, is only part of our Bronze works, and is the die of economy, preferable in every plant, for it is adaptable to shapes mostly used. (Long Paste). It has been designed in two pieces to lighten the pressure to almost half, to facilitate the cleaning, and to insure steady uniformity.

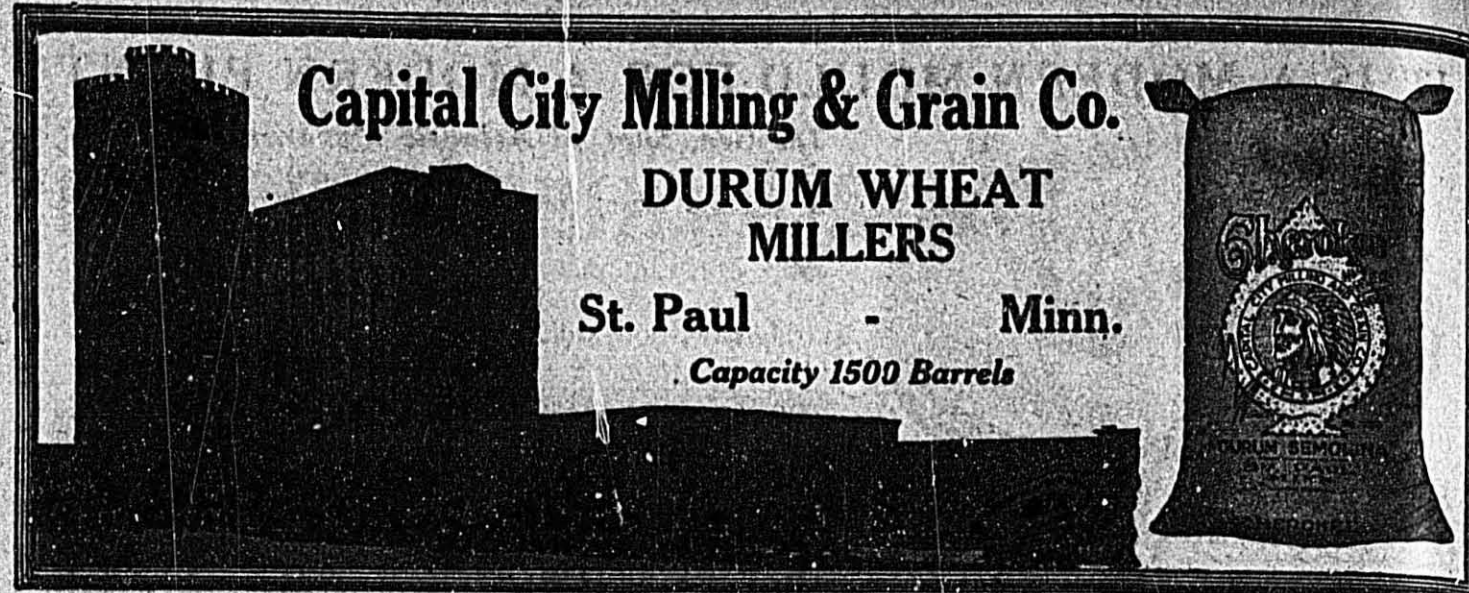
Our system differs from others in the market as we are seconds to none in manufacturing first class Moulds, we know no Macaroni un-attainable from Bronze Dies.

Here we are showing you the shapes feasible from dies above illustrated and prices in relation to the diameters. Compare it with others and decide:

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9 INCHES	\$ 31 ²²	33 ²²	30 ⁷⁵	23 ⁹⁵	25 ⁵⁵	32 ⁸⁸	34 ²⁶	35 ⁷⁰	36 ³⁶	24 ⁴⁸	24 ⁴⁸	24 ⁴⁸	27 ³⁰		
10 INCHES	\$ 37 ⁵¹	37 ⁵¹	38 ¹⁵	28 ⁸⁷	29 ⁸⁷	37 ⁸⁰	39 ⁵²	40 ⁸⁵	44 ²²	27 ⁹⁶	27 ⁹⁶	29 ⁴⁰	29 ⁴⁰		
12 1/2 INCHES	\$ 45 ⁹⁷	45 ⁹⁷	48 ⁷²	35 ⁷³	37 ²⁵	47 ⁶⁷	53 ²⁰	57 ⁰³	60 ³²	36 ⁰³	36 ⁰³	37 ⁴²	37 ⁴²		
13 1/2 INCHES	\$ 52 ²²	52 ²²	56 ¹⁵	40 ⁶²	45 ⁵³	55 ⁶⁵	60 ⁷⁵	61 ⁹⁵	68 ⁹²	42 ³³	42 ³³	43 ⁷²	43 ⁷²		

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in Existence.

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DURUM WHEAT

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Packing Service

PART of the day's work at the *H & D Corrugated Fibre Box* factories is the designing of special containers that will meet unusual packing requirements.

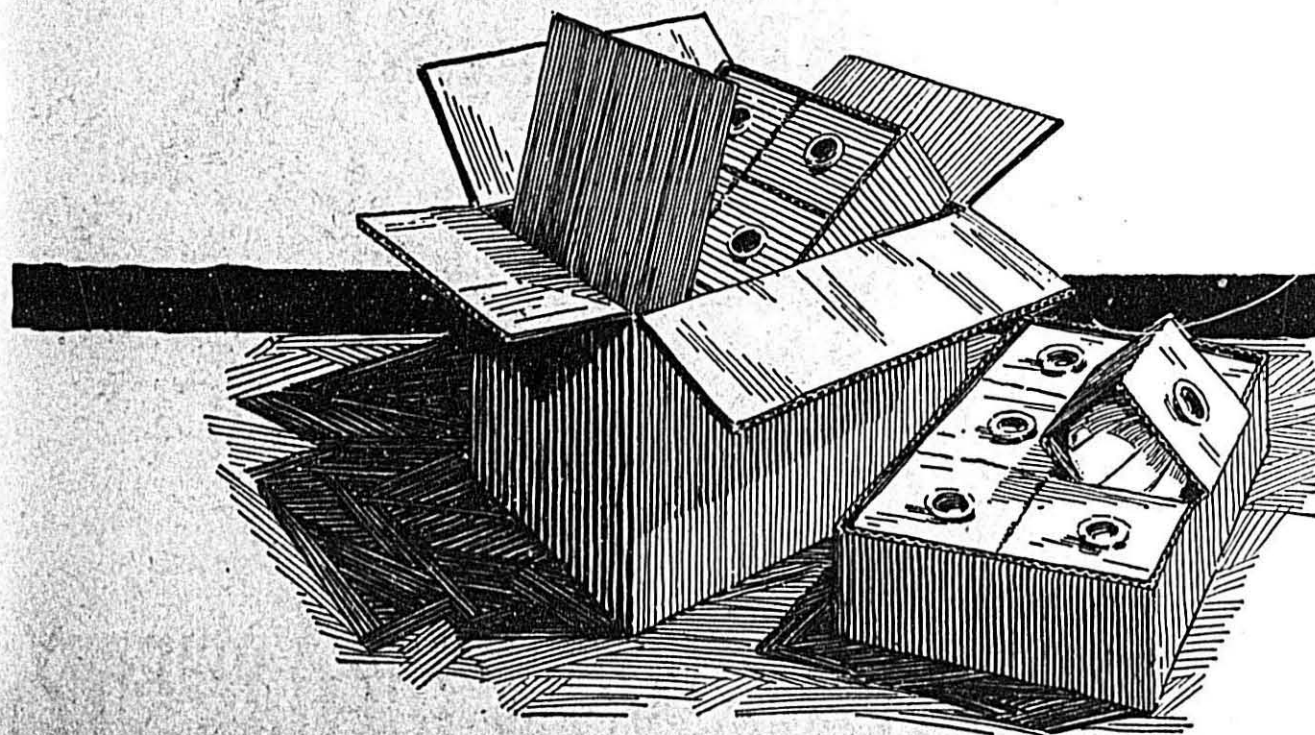
Here is illustrated an *H & D* box especially designed for packing two dozen electric light shades safely and economically. The well-braced walls and partitions resist the crushing weight of traffic, while their truss-like construction gives the walls a resilience that cushions all blows. Each globe is firmly supported in its separate compartment, protecting it from jars and from contact with the rest. The *H & D Corrugated Fibre Box* also keeps them *clean*, for its tight seals exclude dirt and moisture, and its resilient partitions and compartments replace mussy straw packing.

H & D packing experts, with every needed material at their disposal, are ready to help you find the most economical way to pack *your* goods for shipment. Just send us a typical shipment, charges collect, and our experts will repack it in the best known manner in a specially designed *H & D Corrugated Fibre Box*, and return it to you, prepaid. This service is free and places you under no obligation. Our forty-page book, "How to Pack It," contains useful information. Send for a free copy.

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MACARONI JOURNAL

Feeding the Elephant

Little or no relief to the alimentary paste manufacturing industry may be expected under the proposed Fordney tariff act in the opinion of the leading manufacturers of this foodstuff as it is now understood.

The opinion prevails that this so-called Fordney bill is supposedly a "protective tariff" but, so far as the Alimentary Paste industry in this country is concerned, no protection is discerned in the proposed duty of 1½ cents a pound on all imported macaroni, vermicelli, spaghetti and noodles.

The Underwood act, recognized as a "tariff for revenue only" bill, provided for an import duty of one cent a pound on this foodstuff. To increase this by a half cent and then label it a protective tariff is viewed by the macaroni industry in this country as a colossal joke.

The Alimentary Paste industry has been in a slump for nearly a year due to over production. Thousands are idle or working only part time. Wages have been reduced and working hours cut to the bone to conserve the interests of those who have devoted their money and energy to the manufacture of this nutritious and economical food. The government is partly to blame for this condition and the industry is looking to it for much needed relief.

Urged on by a demand created when importations were cut off in 1914 and spurred by the insistent call of the government for more foodstuffs after we entered the conflict, the macaroni manufacturers patriotically increased their capacity till the production in 1920, under this urge, more than doubled that of 1913. The war ceased abruptly; demands decreased; tons upon tons of foreign made alimentary pastes reached our shores from Europe and Asia and as a consequence the increased capacity demanded during the war now became a white elephant on the hands of each patriotic manufacturer. To feed this white elephant, the Ways and Means committee gratuitously offers us a half cent a pound protection.

This is ridiculous when compared with the action taken by our chief competitor, Italy. The Italian government, sensing the need of encouraging this important industry within its borders, offered a two cent a pound bounty to its manufacturers on all pastes made for export. While this "bop" of a half cent a pound increase is offered the American manufacturer under the proposed bill now being considered by Congress, the Italian manufacturer is aided by his government to capture the lucrative American market to

the extent of two cents a pound. What a marked difference in the attitude of the two governments toward this industry! Why, even the whole proposed duty of 1½ cents a pound does not equal the drawback that our chief competitor enjoys, but leaves it a half cent a pound advantage while competing with our home made goods. Add to this the lower labor and production costs and the favorable climatic conditions, one will easily understand the disadvantage the American macaroni maker is working under.

Thousands of trained men will continue to work only part time in this country while the cheaper labor of Europe will be employed to capacity because of their government's foresight.

The consumers, particularly the Italians in the larger cities of the east, will continue to pay the higher prices that the foreign made products usually command in the American market as compared with home made goods of equal quality, while the selling price of the domestic products will in no wise be affected. The proposed tariff rate will merely serve to throw down the bars for entry of foreign made goods without any compensating increase to the American end of the industry.

The contention of the leaders in the American industry has been that a duty of at least three and a half cents a pound on alimentary pastes without eggs and of four cents a pound on these containing eggs would be a just protection to this greatly expanded industry and at the same time would work little or no hardship on the consumers. An exhaustive survey of the cost of manufacture of alimentary pastes in this country was made for presentation to the Ways and Means committee but the figures evidently had little effect on its decision. It is now planned to bring these and other facts to the attention of the senators and representatives in the hope of obtaining relief from that quarter.

There may be some consolation in the plan suggested to base the tariff on the American value instead of the value prevailing in the country of origin, but just what can be expected from this source only a trial will tell. Some relief should result from this plan under the present rate of exchange which, however, will be lost as soon as it again becomes normal. Taken as a whole the proposed tariff duty of one and a half cents a pound is a sad disappointment to manufacturers of alimentary pastes whose present predicament is, in most cases, due to their eagerness to aid their country in a time and in a manner made necessary by conditions beyond their control.

FRED MASON'S CHANGE

Elected Vice President American Sugar Refining Co.—Remains Director in Shredded Wheat—Signal Recognition of Business Ability of Macaroni Industry's Friend.

Every member of the macaroni and allied industries will be interested to learn that Fred Mason, president of the Shredded Wheat Co., Niagara Falls, N. Y., has become a vice president of the American Sugar Refining Co., New York. He will retain financial interest in the former company and will remain in the directorate of that corporation, toward which he has devoted energies for years in a con-



structive work that has reacted to the best interests of the trade as well as the stockholders.

As president of the American Specialty Manufacturers association Mr. Mason has been in close contact with the macaroni men, in regular business channels and as an attendant at the conventions of the National Macaroni Manufacturers association, particularly the one which was held in 1920 at Niagara Falls. Relations with the many manufacturers who are members of the macaroni section of the specialty association have been exceedingly pleasant made closer through Mr. Mason's interest in the election of the former president of the macaroni manufacturers, James T. Williams of Minneapolis to the board of directors of the specialty association.

Mr. Mason has been a flour salesman, secretary of the St. Paul Retail Grocers association, secretary of the Minnesota Retail Grocers and General Merchants

association, secretary of the National Association of Retail Grocers, special representative and salesman for the Diamond Match Co., salesman, and finally president and general manager for the Shredded Wheat Co., in these relationships acquiring an intimate knowledge of various phases of general business.

Keep posted on macaroni matters—
Read the New Macaroni Journal.

Minnesota Grades

According to the provisions of the statutes of the state of Minnesota, the grains offered for sale in that state are graded in accordance with rules established jointly by the board of grain appeals at Duluth and Minnesota. At a recent meeting these Minnesota grades were agreed upon, effective Aug. 30, 1921, according to the chairman of the board.

Macaroni manufacturers are naturally more interested in the rules concerning durum wheat which follow. Durum wheat is known as class 2.

CLASS 2—Durum Wheat: This class shall include all varieties of Durum wheat, and may include not more than 10 per cent of other wheat or wheats. This class shall be divided into three subclasses as follows:

Subclass (a) Amber Durum:

Shall include durum wheat of which 75 per cent or more consists of hard and vitreous kernels of amber color, but shall not include more than 10 per cent of Red Durum wheat.

Subclass (b) Durum:

Shall include Durum wheat of which less than 75 per cent is of the hard and vitreous kernels of amber color, but shall not include more than 10 per cent of Red Durum wheat.

Subclass (c) Red Durum:

Shall include Durum wheat which has more than 10 per cent of Red Durum wheat.

No. 1—Of each of the above classes of wheat, shall be cool and sweet, shall weigh not less than; 60 pounds to the measured bushel, shall contain not more than 14 per cent of moisture, 1 per cent of foreign material other than dockage, which may include not more than 0.5 of 1 per cent of matter other than cereal grains, 2 per cent of damaged kernels, which may include not more than 0.1 of 1 per cent of heat damaged kernels, 5 per cent of wheat of other classes, which may include not more than: 2 per cent of Common White, White Club and soft red winter wheat, either singly or combined. (No. 1 Amber Durum and No. 1 Durum may include not more than 5 per cent of Red Durum).

No. 2—Of each of the above subclasses of wheat shall be cool and sweet, shall weigh not less than: 58 pounds to the measured bushel, shall contain not more than: 14.5 per cent of moisture, 2 per cent of foreign material other than dockage, which may

include not more than: 1 per cent of matter other than dockage, which may include not more than: 1 per cent of matter other than cereal grains, 4 per cent of damaged kernels, which may include not more than 0.2 of 1 per cent of heat damaged kernels, 10 per cent of wheat of other classes, which may include not more than: 5 per cent of Common White, White Club and soft red winter wheat, either singly or combined.

No. 3—Of each of the above subclasses of wheat shall be cool and sweet, shall weigh not less than; 66 pounds to the measured bushel, shall contain not more than: 15 per cent of moisture, 3 per cent of foreign material other than dockage, which may include not more than: 2 per cent of matter other than cereal grains, 7 per cent of damaged kernels, which may include not more than; 0.5 of 1 per cent of heat damaged kernels, and not more than: 10 per cent of wheat of other classes.

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

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

Sample Grade Durum Wheat: Of each of the above subclasses, shall be wheat which does not come within the requirements of any of the grades from No. 1 to No. 5, inclusive, or (b) Has any objectionable odor (except smut, garlic or wild onions): (c) Is very sour: (d) Is hot or heating: (e) Is infested with live weevil or other insects injurious to grain, or (f) is otherwise distinctly of low quality: (g) contains inseparable stones or cinders.

Property 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.—Abraham Lincoln

Tariff and Cost Conference

Prominent Men at Meeting in Washington to Consider Macaroni Industry's Problems—Protested Proposed Duty Considered Inadequate—Revised Tariff Survey Cost Data—Club Organization Spreads Rapidly, Working for Amelioration of Conditions.

Alimentary paste manufacturers in the eastern section of the country are particularly and justly aroused over what is generally considered an unjust duty proposed by the new tariff act offered to Congress by Chairman Fordney of the ways and means committee, and several meetings have been held protesting that the proposed rate of only 1/2¢ a pound is inadequate if the industry in this country is to be afforded the protection it is entitled to. Clubs are being formed in various sections of the country and members of Congress are being appealed to for expected relief.

In the New York city sector, the Alimentary Paste Manufacturers association through the activities of its secretary, E. Z. Vermeylen, and of its president, Frank L. Zerega, is caring for the interests of that large center, though strenuous opposition is being encountered from the combination of importers who evidently have been more successful than the manufacturers in reaching the ways and means committee.

Macaroni Clubs Busy

In Boston the fight is being waged through the newly organized New England Macaroni club headed by Gaetano A. Marca of the Prince Macaroni Co., Boston, who is president. F. L. Cushman of the Aeolian Macaroni company is vice president and H. C. Gruber of the Boston Spaghetti Mfg. Co. is secretary-treasurer. This new club is a permanent organization holding monthly meetings at the Quincy House, Boston.

Philadelphia has one of the most active clubs in the east and has succeeded in arousing most intense interest in the tariff and other important matters in that section. Aply led by George J. McGee of the West Philadelphia Macaroni Mfg. Co. many interesting meetings have been held and much done toward solidifying sentiment in Philadelphia and nearby territory in favor of a more adequate tariff and a more concerted effort by the whole industry in working out problems that confront this business. The other leading members of the club are William Friehofer of the Friehofer Baking Co., Frank De Angelis of the De Angelis Macaroni

Co. and Hugh D. Graham of the American Macaroni Co. who with chairman McGee are all important cogs in the National Macaroni Manufacturers association, the leading organized group.

Organization Movement Grows

Clubs have been formed or are in the process of formation in Utica, Rochester, Syracuse, Buffalo and Pittsburgh. The manufacturers at Utica are only passively interested, judging from the small turnout at the meeting called for organization of a local club. At Rochester the matter of effecting a temporary organization was left to A. Gioia of A. Gioia and Bros. of that city who will seek to obtain information necessary so that all matters, particularly the proposed tariff duties, will be given the consideration they deserve from manufacturers. At Syracuse F. Hoetalling of The Homac Corporation has been assigned the work of organizing the macaroni manufacturers of that city and vicinity, while at Buffalo J. S. Bellanca of the Bellanca Macaroni Co. has been selected as organizer and hooster.

Much good work toward an effective local organization is being done at Pittsburgh by J. W. Lieb of the Alexander Gallerani company and W. Boehm of W. Boehm & Co. A meeting at the Fort Pitt hotel prepared the way for a strong club that will ably aid in the work of solidifying sentiment favorable to the industry in that section. These leaders are all active members of the National Macaroni Manufacturers association.

Dr. Jacobs Sponsor

Practically all of these meetings were held under the direction of Dr. B. R. Jacobs of the National Cereal Products Laboratories at Washington, D. C., who has interested himself in the proposed tariff and other matters of interest to the macaroni manufacturing industry. In all his addresses he deplored the lack of cooperation manifested by macaroni manufacturers, especially in obtaining and compiling data on such important features as costs and production, an important proposition in which the National Macaroni Laboratory has greatly interested itself.

At each gathering Dr. Jacobs read the first annual report of the work done

by the laboratory which he heads, from its inception a little less than a year ago up to June 1.

This report covered the work done on the tariff up to the present time, some general figures on production and costs, a discussion of the standards for semolina and macaroni, and a resume of the work done by the United States federal trade commission on slack filled packages.

Costs Data

Based on the tentative figures compiled by the commission, and subject to future corrections which may be necessary in a more thorough study of these costs, the following figures were obtained from 23 companies for the cost of producing 100 lbs. of macaroni in the United States: Bulk—\$9.9107, divided as follows: Material, \$6.3148; labor, \$1.1241; sundry materials, \$1.0370; overhead, \$1.4348. Package—\$13.2560: material, \$6.7041; labor \$1.5544, sundry materials, \$2.7318; overhead, \$2.2657.

The value of obtaining a complete and uniform cost system was dwelt upon by Mr. Jacobs, who urged the members to adopt one. To a large extent this would eliminate price cutting, most of which can be traced to a lack of knowledge regarding costs. He also advised them to avoid the use of slack filled packages, as this, too, is a practice that tends toward unfair competition.

Standards for macaroni came in for discussion. Those present agreed to cease the use of flour of a lower grade than a "straight" in the manufacture of any grade of alimentary paste, and also that no manufacturer should have in his possession clear or low grade flours unless he could show that they were being used in the manufacture of other products than alimentary pastes.

Semolina Purchase Method

Mr. Jacobs discussed the advantages of purchasing semolina either by sample or under specification, and requested the manufacturers who might be interested to get in touch with him on this subject.

The investigation of the matter of weevil control was discussed, but action postponed until a later meeting. Yearly

dues to cover the expenses of the association were talked over.

The members also discussed the advisability of reducing the variety of styles of macaroni manufactured. It was shown, for example, that such styles as zita are sold at the same prices as mexxana or spaghetti, and that the cost of manufacturing zita is much greater than that of manufacturing the other two, the macaroni other than zita being made to carry this extra cost. Other industries have reduced the number of products or brands, resulting in no great inconvenience to their trade and in a considerable saving and economy to themselves.

Club Advantages

These meetings were productive of very good results. Particular stress was laid in every case on the mutual benefits that may be derived from the formation of local clubs. It is realized that it is very difficult, if not impossible, to obtain the best results in the solution of any one of the many problems that confront the macaroni manufacturers through individual effort. Concerted action only can bring about results. Just as soon as the individual manufacturers realize this, these clubs will be a reality and will include in their membership every manufacturer, regardless of size, in their communities.

As a result of the interest created in these problems by the clubs formed in different sections of the east, a conference was held July 12, at the headquarters of the National Cereal Products Laboratories in Washington, D. C., to consider what best should be done to dispose of the problems facing the macaroni industry, particularly the new proposed tariff duty.

Cost Comparison

The principal matter under discussion was the revised edition of the tariff information surveys covering macaroni, vermicelli and similar preparations as prepared by the United States tariff commission, which deals thoroughly of the origin, progress in American manufacture, and cost of production of the various kinds and grades of alimentary pastes in this country, as compared with our chief competitor, Italy.

Figures based on reports made by a few of the larger firms to the National Macaroni Laboratory were submitted to show the cost of manufacturing alimentary pastes in this country. Costs of production in the eastern section were used in arguments presented before the ways and means committee.

According to figures in the tariff commission survey it costs about \$1.65 per 100 to produce macaroni in Italy under present conditions of labor cost of raw materials while in the eastern part of this country the same research shows that the cost is \$3.98 divided as follows: \$1.26 or 32% for labor; \$1.07 or 27% for sundries; and \$1.65 or 41% for overhead. The total cost of macaroni in bulk in the east is \$10.45 per 100 pounds, or \$2.30 for a box of 22 pounds, whereas the cost of making package goods is \$1.49 per 100 pounds. Comparisons, in order to be fair, must be on bulk goods alone as little or no macaroni in packages reaches this country from Italy.

Imported Goods Advantage

About 95% of the alimentary pastes imported to this country enters through the eastern seaports and is consumed by the population east of Pittsburgh. This section also contains 60% of the American plants producing about 60% of the American made pastes. By far the greatest quantity of alimentary pastes, imported or domestic, is consumed by the Italian element of this eastern section. It was shown that this element prefers the imported goods, paying a bonus of 3 cents or more a pound for the ordinary grade of Italian made pastes over that demanded for the best grades of products made in this country. This gives the imported article a great selling advantage against which the domestic manufacturer must continually fight.

Arguments were advanced to prove that the label on foreign made goods frequently sells these products so that, as far as the bulk goods are concerned, the container must be made to simulate that carrying foreign goods in size, makeup and trimmings. Other advantages enjoyed by goods of Italian origin over American products are cheaper raw materials (ordinarily), cheaper labor, better drying or curing conditions and, above all, a subsidy offered manufacturers by the government on all macaroni made for exportation.

The really worth while big manufacturer of Italy who manufactures macaroni, spaghetti, vermicelli, etc., for export does not depend alone on these goods for his profits. Very often he is also a miller, milling his own semolina and profiting from the by-products thus made. With these multiple interests and backed by the government to the extent of a bonus equaling about 70c a 100 pounds on all pastes made for ex-

port, is it any wonder that owners of the American plants are so eager in their fight for an equalizing rate before the present session?

Egg and Eggless Pastes

Another argument advanced against the proposed rate is the failure of the tariff as now drawn to differentiate between eggless and egg pastes. Practically all of the dried or desiccated eggs used in the manufacture of egg noodles and egg macaroni in this country must be imported. On these imported eggs the American manufacturer must pay an import duty of 15c a pound. American standards require that egg noodles and egg macaroni must contain at least 5% dried eggs. By what manner of reasoning is it fair to say that the American manufacturer must be handicapped to the extent of the duty he has to pay for imported dried eggs while foreign goods, also containing eggs, are not required to pay even a fraction of a cent extra for the eggs contained therein, which are also imported to this country in the egg noodles and egg macaroni?

These and other problems made the conference very interesting to those in attendance and threw considerable light on various phases of the tariff fight heretofore given little thought. It was agreed that macaroni manufacturers everywhere should not rest till everything possible had been done to induce the senators to agree to 3½c a pound on alimentary pastes without eggs and 4c a pound on products containing eggs.

Big Men Present

This Washington conference was attended by officers of the National Macaroni Manufacturers association, officers of the Alimentary Paste Manufacturers association and committees representing the newly organized macaroni manufacturers clubs of the eastern states. It is hoped that this preponderance of evidence brought to bear on Congress in favor of a more reasonable tariff duty will have a salutary effect and obtain for the industry the protection it seeks from the cheaper and favored European manufactured products.

If you are interested in alimentary paste manufacture and distribution you are missing some valuable information by failure to read regularly The New Macaroni Journal, a trade paper devoted exclusively to this industry.

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MINNEAPOLIS, MINN.

BUSINESS PICK UP APPARENT

News cheering to the alimentary paste manufacturers that has been appearing in the trade press in the last few days would indicate that the slump in the industry has practically struck bottom and that recovery will be even faster than many in the industry thought possible. Several grocery journals covering the western section of the country in reporting market changes note this upward trend in the wholesale price of both bulk and package pastes.

For instance, along the Pacific coast bulk pastes of all varieties are reported as having advanced, with prices averaging a little better than 8 1/4c a lb. wholesale on boxes of 5 to 10 lbs., and approximately \$7.95 for a 100 lb. box. Package goods of local manufacture increased in price, so that \$2.10 a case was obtained for the first quality goods, the case containing 24 8-oz. packages. This same report states that package goods from the middle west on the Pacific market showed a similar increase in price. The prevailing price the opening week in August was \$3.45 a case of 24 9-oz. cartons. Practically all makes and grades are benefiting from this upward trend in the macaroni market in that section.

This price increase appears to be

QUARTER MILLION CUT

July Rain and Heat Causes Falling Off in Crops of Country—All Products Affected—Almost Drouth in Several States—General Forecast.

July's constant hot weather and lack of rainfall reduced prospective production of crops more than a quarter of a billion dollars. The crop report of the Department of Agriculture of Aug. 9 showed forecasts reduced by millions of bushels compared with a month ago.

The reduced estimates of corn, wheat, oats and white potatoes alone aggregated 396,000,000 bushels and the prospective loss of production, calculated on Aug. 1 farm prices, amounts to \$83,500,000 for white potatoes, \$64,800,000 for oats, \$56,100,000 for corn and \$54,400,000 for wheat.

Almost every crop was adversely affected by the almost constant high temperatures and shortage of rain.

Over virtually the entire west and

general. In New York city, the center of greatest competition, macaroni was found to be in fairly good demand at 7c a lb. for ordinary quality the opening week of the month. A peculiar feature of this market is that while bulk goods prices showed improvements, the package goods market failed to be influenced materially. The Italian style, of extra good quality, brought from \$1.65 to \$1.90 a box of 22 lbs., averaging from 7 1/2 to 8 1/4c per lb. The domestic goods of extra quality kept pace with the increase in the Italian style product, selling for 7 1/2c to 8c a lb.

The Chicago and other central markets report a consistent demand for these goods with very little change in price, the change tending toward an appreciable increase. As usual competition was keenest in this section with the result that the general tendency toward a better price has failed to affect this market as quickly as it did others.

Reports from the millers indicate that inquiries are becoming more frequent though the sales are yet small but more frequent. Macaroni manufacturers are still cautious, buying only to suit temporary needs and keeping an eye on the price to be asked for semolas made from the new crop of durum, whose harvest is about completed.

northern central states there was little rain, while in Montana and parts of North Dakota, Illinois, Missouri and other states almost a drouth prevailed. Small grains, corn and vegetables all suffered severely. The damage to white potatoes was extreme.

The department's August report, forecasting the productions of the country's principal farm crops and estimating their condition on Aug. 1 includes the following:

Winter wheat—preliminary estimate of production 544,000,000 bu.

Spring wheat—production forecast 213,000,000 bu.; condition 66.6 per cent of a normal.

All wheat—production forecast 757,000,000 bu.

Corn production 3,532,000,000 bu.; condition 84.3.

Oats production 1,137,000,000 bu.; condition 64.5.

Barley production 171,000,000 bu.; condition 71.4.

Rye—preliminary production estimate 64,300,000 bu.

White potatoes production \$16,000,000 bu.; condition 65.8.

Flax production 8,900,000 bu.; condition 70.0.

Food Ministry Operations

According to report by the food ministry of the British government the nationally controlled trading during the war in connection with certain supplies resulted in heavy losses in several undertakings and, in a few instances, in profit. Concerning farina manufacture, which was undertaken during the war by this government body, a big loss is reported.

Payments in the form of advances were made by the food ministry to the British Farina Mills (Ltd.) for acquisition and equipment of four mills to manufacture farina (capital advances of debentures £322,573, and net cost of production, £130,959). By a final settlement on Dec. 6, 1920, all the subscribed shares of the company (£25,000) were transferred to the ministry, the company going into voluntary liquidation. Since that date, however, payments on account of liquidation have been made, namely—£25,000 to shareholders for capital issued, interest to shareholders £66, bank overdraft £22,949, and liquidator's account £4,000. In all, more than £500,000 has been charged to public funds. It is estimated that the gross realization of the company's assets will not amount to more than £70,000. In addition to the foregoing the ministry established an experimental farina factory at Lincoln at a cost exceeding £18,000; two tons of farina were produced and sold for £70. Part of the plant was taken by the owner of the mill in part payment of reinstatement cost, and the balance passed to the disposal board, which has sold a portion for £607. Plant costing £3,000 remains unsold.

"There was a time
When mourners wrote
This epitaph:
'He rocked the boat.'

But now we read
On yonder stone
These few sad words:
'He brewed his own.'"

If you manufacture alimentary pastes and don't read The New Macaroni Journal, you pay for it many times a year without getting it.

MACARONI DRYING MACHINES

Are in use all over the country
Time of drying optional to the operator

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**

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IT WILL PAY YOU

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Macaroni Machinery Manufacturers

322 Broadway

SAN FRANCISCO, CAL.

WHEAT WEEVIL WORRY

Specialist Says Combat Pests Before Grinding and Follow Up in Warehouses and Retail Stores—Bugs Have Foreign Sounding Names—Their Specialties.

Professor R. N. Chapman, entomologist for the University of Minnesota, is of the opinion that weevils that infest various cereals and grain foods can most effectively be combated before the grinding is begun in the mills. If this is done and followed up by the proper clean-up campaign in the warehouses and store shelves much will be accomplished in the fight to eliminate this pest that causes damages equal to million of dollars annually. Not all the weevils that attack wheat affect macaroni products, the damage to this food being done mostly by the "boring" variety.

Cleanliness Requisite

Wheat is often attacked by certain moths, beetles and mites while in storage. These are far more troublesome in the south than in the north. In Minnesota most of the "weeviled" wheat found by grain inspectors has either been shipped in from the south or stored in a badly infested granary or elevator. The problem is largely one of keeping the granaries and elevators clean and not permitting small accumulations of infested grain to remain to infest the new crop.

The Angamois grain moth (*Sitotroga cerealella*, Oiv) is the most common and most destructive of the moths. The adult is small with pointed wings fringed with hair. The larvae are true caterpillars which work within the wheat berries and leave them entirely hollowed out. In the south these moths lay their eggs on the wheat in the field where the first generation is past, but in Minnesota their work is chiefly confined to the elevators and granaries where several generations may be passed during the year if the temperature is sufficiently high.

Must Be Foreigners

The adult of the indian meal moth (*Plodia interpunctella* Huebn.) is a brown moth with a light band across the fore part of the wings. The caterpillars do not enter the wheat berries but crawl about eating the embryo only. While the Angamois grain moth larvae completely destroy one berry, each of these larvae eats parts of many berries.

The meal snout moth (*Pyralis farinalis*, Linn) is a pest of moldy wheat in

which it spins silken tubes matting the wheat together.

The granary weevil (*Calandra granaria*, Linn) and the rice weevil (*Calandra arylae*, Linn) are true weevils with long snouts, and are the most destructive of all the beetles which attack stored wheat. They are much alike in habits and appearances, feeding upon the wheat embryo as adults and hollowing out the berries as larvae. By far the greatest amount of destruction of stored wheat is due to these two species.

Hangovers Bad

There are other beetles which injure only the germ of sound wheat. Chief among these is the cadella (*Tenebroides mauritanicus*, Linn.) Still other beetles confine themselves to moldy grain depending largely upon the fungi for their food.

The mites are very small 8-legged creatures which can hardly be seen with the naked eye. They are often present in great numbers and may cause the wheat to heat.

The methods of combating these pests are about the same for all species. Clean granaries and elevators are more important than anything else. Small amounts of grain left over from one year to another may contain insects which will infest the new crop.

When the wheat becomes infested the activities of the insects may cause it to heat. When this happens their development is very rapid for a time, due to the high temperature.

Heat and Smell

The remedies to be applied when the wheat has become infested are heat and fumigation. For fumigation, carbon disulphide is used at the rate of from five to seven pounds per thousand cubic feet of space. The liquid may be poured over the grain in a tight storage bin. The gas is heavy and penetrates downward. This gas is explosive and should never be used near a light or fire.

A temperature of 120 degrees F will kill all stages of insects. When large quantities of grain are being handled one of the commercial grain driers may be used. In small tight storage rooms, one square foot of steam pipe radiation to each 50 cubic feet of space will make it possible to heat the place to 120 degrees F during the summer weather. This temperature should be maintained

Never throw away a copy of The New Macaroni Journal. If it is not filed away for future reference, hand it to an office or factory employe.

for at least 24 hours to permit the heat to penetrate the wheat.

Macaroni Imports—Exports

The amount of macaroni, vermicelli and all similar preparations exported from this country last May, reports the department of commerce, was most insignificant, totaling only 2,395 lbs. valued at \$319, as compared with 46,888 lbs. valued at \$6,083 that left our shores in May 1920. The decrease in exportation has been gradual throughout the fiscal year. A total of only 69,070 lbs. was exported for the 11 months ending May 1921 as compared with \$146,264 for the same period ending May 1920.

The reverse is true, however, of the amount and value of goods imported, as these show a steady increase. While the quantity that entered this country in June 1921 was more than twice the receipts the same month in 1920, a decided decrease in value is to be noted. The amount imported in June 1920 was 35,237 lbs. valued at \$5,721, while the amount imported in June 1921 was 81,404 lbs. valued at only \$9,270.

An idea of the rapid increase in the macaroni importation business in this country is gained by comparing the entries for the last three years. In 1919, 591,804 lbs. of alimentary pastes valued at \$58,899 were imported. In 1920 this had increased to 800,210 lbs. worth \$104,189. In the fiscal year ending June 30, 1921, 1,297,365 lbs. valued at \$159,056 were imported.

Youths Need Much Food

The voracious appetite of growing children which has often been the wonder of grownups has now been proved to be natural, as a result of investigations made by several leading medical men throughout the country.

The Journal of the American Medical association comments that, considered in connection with the usual level muscular activities of children which call for liberal expenditure of energy the facts ascertained explain and justify the large appetites of growing boys.

Dr. E. F. Du Bois made extensive studies a few years ago on the food requirements of growing boys, and found that they needed about 25 per cent more than grown men, weight for weight. Now Drs. F. G. Benedict and Mary F. Hendry have made similar studies on girls between 12 and 17 years of age. These correspond in their results with those made by Dr. Du Bois.

The Franklin Company

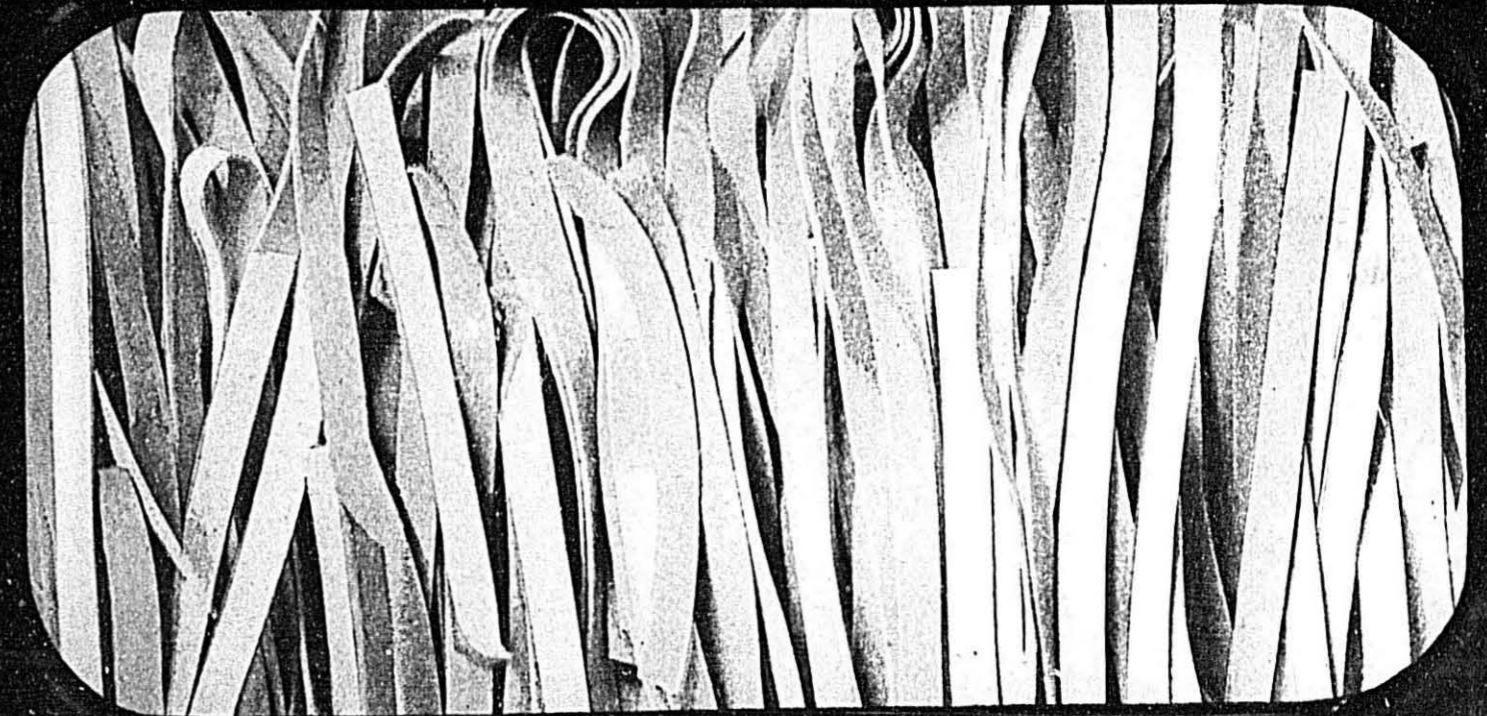
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See other side for details.

INVESTIGATION OF WHEAT STANDARDS

Plans Made for Study in Northwest at Marketing Time—Specialists Assigned to Various Points, Such as Dockage, Grades and Milling Value.

When Secretary H. C. Wallace refused to make changes in the federal grades for spring wheat after a hearing on this subject last April, he stated that his action was based on the fact that not enough evidence had been presented to justify such changes. At that time he said that the criticism of the present grades warranted a thoroughgoing investigation, especially as to their practical application at country buying points. He said that such an investigation would be made during the coming wheat marketing season, and that if changes were justified they would be made well in advance of the marketing season next year.

Plans for Study

This matter has had the attention of the department and several conferences have been held with a view to developing plans for making the study as soon as the new wheat crop begins to move to market. At a conference of officials of the department, members of Congress, and others in the secretary's office, July 11, it was agreed that the department should send a practical miller and a practical economist, with experienced assistants, to cooperate with others in studying the problems connected with grading, especially in the northwest.

Points for Study

A grain specialist will study the grades to see how they can be made to indicate the milling value, both in respect to quality and quantity of flour and the cost of producing flour from different grades. Dockage will also be studied. An economist will investigate the applicability of the grades at the local elevator and follow the wheat through the several transactions and processes to the mill. Practical men will be called in at all stages of the investigation. These studies will be made with a view to showing how the grades can be so arranged as to reflect the milling values to the grower.

Those Present

Among those who have attended the conferences were Secretary Wallace, Assistant Secretary E. D. Ball, Dr. H. Taylor, L. M. Estabrook, Dr. W. A. Taylor, C. R. Ball, H. J. Besley, Professor John Lee Coulter of the West Vir-

ginia experiment station and formerly of Minnesota, Senators Ladd, Jones and Kellogg, and Representatives Haugen, Anderson, McLaughlin, Tineher, Steenerson, Ten Eyek, Jones, Clague, and Sinclair.

Domestic Wheat Harvest Large; Foreign Small

The wheat harvest season in the United States as it affects the world's supply is being watched this year as it has at no time since the signing of the armistice, say officials of the bureau of markets, United States Department of Agriculture. Estimates thus far indicate that this country will have a crop around 809,000,000 bushels, as compared with 787,000,000 bushels last year, which, it is thought, will make up somewhat for less encouraging reports from other parts of the wheat producing world.

The southern hemisphere—Australia and Argentina—started the present calendar year with two good crops, which seemed to assure the importing countries of ample supplies for the remainder of the present crop year, which ends July 31. India began the season's

wheat harvest in the northern hemisphere, completing cutting in May; and the outcome was, as had been forecast, a short crop. India is not only out of the exporting list for the next 12 months but may, and probably will, be an importer.

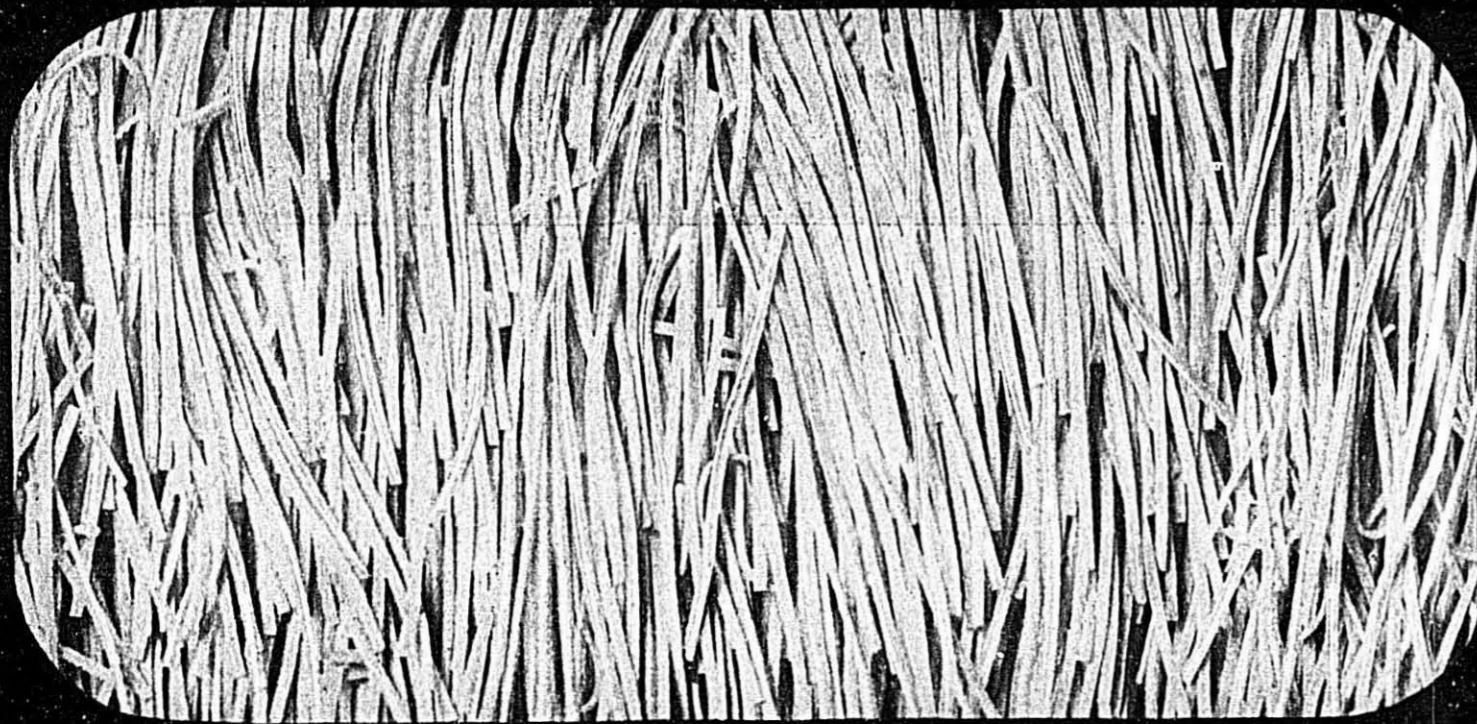
With the winter wheat prospects in the United States cut down 55,000,000 bushels to a total of 574,000,000, estimated in the July report of the bureau of markets and crop estimates, and the spring wheat conditions reduced by heat, drouth, and rust, the importers will apprehensively watch the harvest in every country until Canada's furthest north crop is finally secured. Canada's wheat is threatened by drouth and rust.

Turn about is fair play. If the New Macaroni Journal helps you, then boost us.

"I suppose they've discontinued the 'Bartender's Guide' since prohibition came haven't they?"

"Yes, but what's to prevent some one getting out a 1921 manual and calling it 'Whose Hootch'?"

It is better to live rich than die rich.



This label is being used on tin cans and caddies by some of the largest alimentary paste manufacturers.

We have reproductions of fine and broad Noodles—also Macaroni.

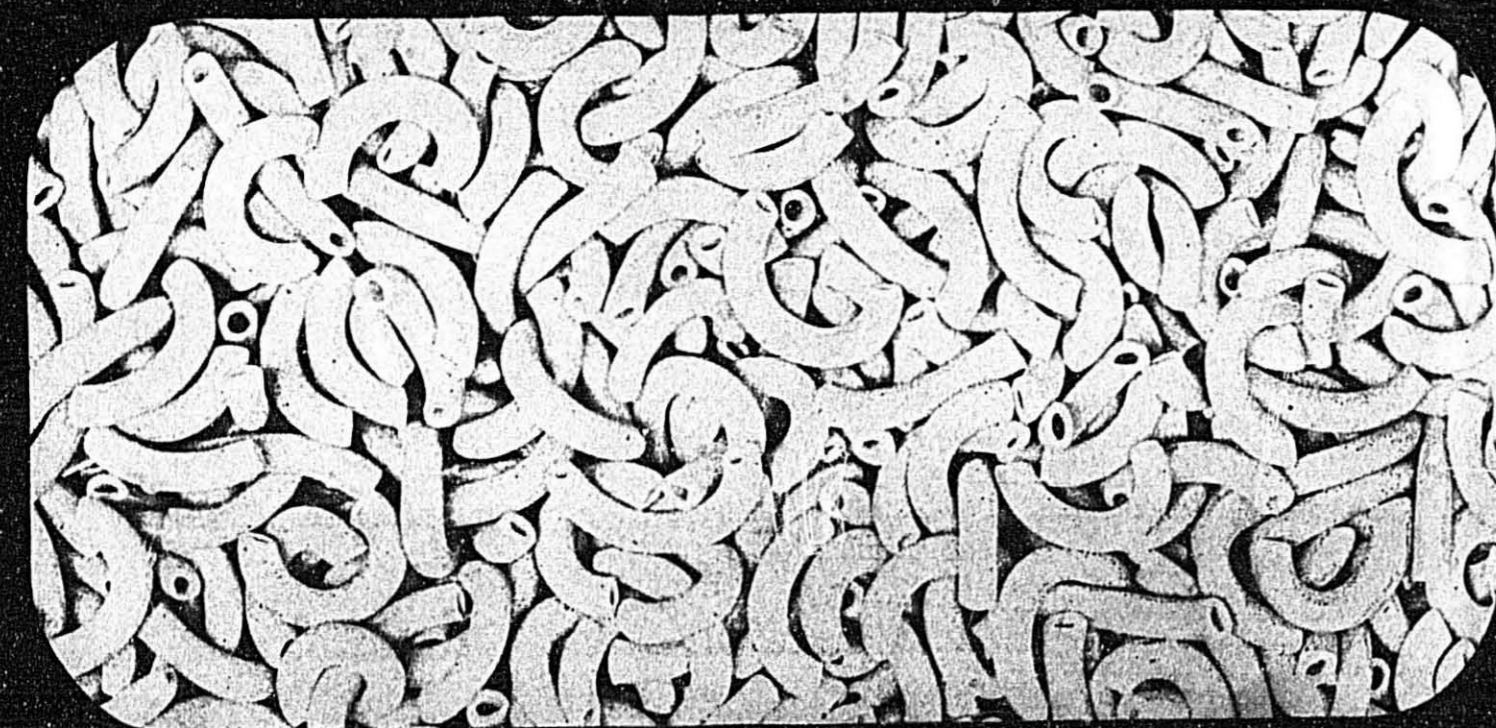
Pasted on a blind can or caddy it gives the appearance of a brass front can with the added selling feature of an inviting and advertising appearance at all times, whether full or empty. Does away with the broken glass feature.

The application of this label is a money saver as well as a saver of time.

The size of the label is 10x10 1/4 inches with your name plate and name slip reproduced. We also make a size for small can or caddy.

Write for Prices Stating How Many You Can Use.

720 S. Dearborn St. **THE FRANKLIN COMPANY** Chicago, Illinois



Richard Griesser

Architect and Engineer

Designing and Equipping
Macaroni and
Noodle Factories

A SPECIALTY

Have designed all
kinds of Food Product
Plants.

Consult me about Factory
Construction or Alteration

64 West Randolph Street
Suite 1605 Schiller Bldg. CHICAGO, ILL.

AUGUSTUS GOODMAN DEAD

Pioneer Baker and Head of Well Known New York Firm Lived 81 Years—Manufacturer of Macaroni and Noodles Since 1898—Preserved Golden Rule Attitude Toward Employees.

Augustus Goodman, president of the well known firm, A. Goodman & Sons, Inc., died Saturday, July 2, at his residence, Hotel Peter Stuyvesant, New York.

Mr. Goodman was born 81 years ago in Filehne, Germany, and came from a family that had been in the baking business for generations. Shortly after Mr. Goodman landed in America 60 years



ago he baked for the government in Washington during the Civil War, after which he embarked in the baking business in Philadelphia. Finding the field not large enough he went to New York in 1881 and with his brother, Isaac Goodman, opened a bakery on Avenue B. After a short time his brother retired from the business and Augustus Goodman continued in the same enterprise. Finding his quarters not adequate he leased the property at 634-40 E. 17th st.

At that time his son, Edwin Goodman, and son-in-law, David Cowen, became copartners and the firm was then changed to A. Goodman & Sons. In 1898 the manufacturing of noodles and macaroni was added to their bakery. In 1914 the business was incorporated under the name of A. Goodman & Sons, Inc., A. Goodman becoming president, Edwin Goodman vice president, and his son-in-law, David Cowen, secretary and treasurer.

One of the outstanding characteristics of Mr. Goodman was the fact that he felt like a father and friend toward his employes and his love for his fellow workers was always evident. Mr.

Goodman's charities were well known in the community and his contributions were numerous. On Oct. 4, 1919, after a happy married life of 55 years, he lost his beloved wife and his past devotion having been so great and grieving over his loss he began to decline. He is survived by 6 children, all married, and 13 grandchildren.

MOVE FORWARD

"Move up ahead, step lively, please!"
The trolley conductor yells with stress;

And never he thinks that words like these

Are part of the creed that wins success.

"Plenty of room up front," he cries;
"Move up, you people; don't block the aisle."

And never he knows that his chant applies

To life itself in a vivid style.

For life is a sort of a trolley car,
With Fate, conductor, and Time, the grip;

Where all must travel, or near or far,
And take their chance on a pleasant trip.

And some folks stay in the sweaty crowd

That grunts and grumbles and fights for straps,

And roasts the service and swears aloud.

And steps on corns; but the keener chaps

Hearken wisely to Fate's clear shout,
"Move up ahead; step lively, please!"

Out of the crowd that packs about
The trolley entrance they blithely squeeze.

"Plenty of room up front!" is right;
They look around and they pick a seat,

While the crowd at the rear, still wedged in tight,

Stands and curses its aching feet.

So take your choice, for it's up to you
Whether you ride in pain or ease,

While Fate shouts plainly the thing to do—

"Move up ahead; step lively, please!"—Fruit Dispatch.

Injured by Noodle Cutter

Hugo Ramponi of 2610 Myrtle st., Oakland, Calif., lost three fingers of his right hand while investigating his father's noodle cutting machine in the

macaroni plant. The injured lad is only 6 years of age and was curious to know how the machine worked. The hand became caught in the machine accidentally and was crushed badly, necessitating the amputation of 3 fingers by a physician at the Emergency hospital.

Durum Outlook Better

Durum millers, in keeping with all flour millers, have been hard hit during the past year with the continued slump in wheat and the corresponding decline in the price of flour. As a result several of the smaller concerns have been forced to discontinue grinding of durum and several units of the larger mills have been forced to remain idle at the time when they are usually called upon to grind to capacity. To meet this stagnant condition the durum millers have been forced to curtail all unnecessary overhead and to buy their durums in smaller quantities than has usually been the case. As stated by one leading miller: "The business of the past year has not been good. Only when compared with the record breaking business transactions in the war years does it appear disastrous. Comparisons should more properly be made with the prewar conditions when prevailing conditions would not appear in so bad a light. Over capitalization and greatly increased capacity are the real causes of present unfavorable conditions."

Millers from the northwest and their representatives from all sections of the country, except the extreme south, report a more healthy demand for durum flours and semolinas, which would indicate a welcomed pickup in the alimentary paste manufacturing industry in this country and Canada.

The export demands continue to be subnormal. The foreign buyers usually take advantage of slumps in the market to supply their needs.

During July indications were that conditions were improving and that, with the receipt of the bumper durum crop now being harvested and the stabilization of the price of semolina, the demands should become more nearly uniform and the prices more stable. Several of the mills are planning to start units that have been closed down practically all summer.

It is reported that inquiries coming from macaroni manufacturers are for prices on better grades of durums and semolinas than have prevailed in the past six months.

Save Time and Money

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No Breakage

No Acidity



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BAROZZI Finishing Drier for Long Paste

Dry Your Macaroni 60 Hours!

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SAN FRANCISCO, CAL.

Denounce Grain Mixing Business— Effect on Durum

Thousands of dollars daily profit are being made by "grain mixers" in Minneapolis and other cities under the operation of the present federal grading law, according to D. P. O'Neill, member of the state board of grain appeals at Minneapolis.

These small fortunes are being amassed, he says, by buying lower grades of grain, combining it, and procuring a quality within the provisions of the high federal standards, then selling the mixed grain at a much higher price than was paid for it. Mixing grain will net a firm from \$50 to \$100 a car, if the mixer is exceptionally skillful, Mr. O'Neill declares.

Methods of "Mixers"

"A man can buy a carload of wheat weighing 60 pounds to the bushel," Mr. O'Neill says in describing the methods used, "which is graded No. 3 wheat, because it contains 3 per cent of rye. He also buys two carloads of wheat, which is graded No. 3, because it weighs but 57 pounds per bushel, whereas the federal grades provide that No. 1 wheat must contain 58 pounds per bushel. Each carload contains 1,200 bushels of wheat. When the grain is mixed the grain man has 3,600 bushels of wheat, weighing 58 pounds per bushel, and containing but one per cent of rye. This is grain that will grade No. 1 and the grain man sells it at a No. 1 price.

"The second scheme involves the buying of one car of 56½-pound wheat, grading No. 3, free from all foreign material and mixing it with a carload of 57¾-pound wheat, grading No. 2, which gives the grain man two carloads of No. 2 wheat, because the whole quantity weighs 57 pounds per bushel." tity weighs 57 pounds per bushel."

Would Eliminate Practice

The Steenerson bill now before Congress is a measure, which, if enacted, will tend to eliminate the practice of mixing wheat, in his opinion, because it provides for the grading of grain on its merits as grain and not on the amount of foreign material in the wheat. As is generally known to grain men, the foreign material in wheat is classified as that which is separable and that which is inseparable. That which is separable is called dockage. The inseparable foreign material is

subdivided, a differentiation being made between that which is cereal grain and that which is not.

Those who favor the Steenerson bill want to take all the foreign material and have it classified as dockage, so that wheat can be graded on its merits. As it stands now, a farmer raising good wheat is penalized simply because of the presence of a small percentage of other grain or foreign material, supporters of the measure hold.

Harder to Mix Durum

Just how far this affects the durum is not yet determined though the operators report that it is more difficult to mix this grade than the ordinary wheats. Should this practice be resorted to in the durum used in manufacturing semolinas, it could be easily discerned in the finished product and would prove most detrimental to the alimentary paste manufacturing business which depends so much on obtaining unadulterated semolinas for the production of the high grade pastes so much in demand.

TODAY'S RELIGION

Religion is telling the truth in a trade,
Without even counting the cost,
And having the courage to stand by
the right

The fortune and friends may be
lost.

Religion is thirty-six inches per yard,
And sixteen full ounces per pound,
And sixty whole minutes of other men's
time—

Not watching those minutes roll
'round.

Religion is meeting the world with a
smile,

Then bringing a bright smile back
home—

A joy to the loved ones who wait for
your step,

No matter how far you may roam.
Religion is turning your back on the
wrong,

With a prayer in your heart to do
right;

Then stepping boldly forth to conquer
yourself,

With your face ever facing the light.
Religion is giving a bright word or
more,

To those whose dark clouds hide their
sun;

If you've got the kind of religion I
mean,

You will hear the Great Master's
"Well done."

Look to Senate for Relief From Fordney Act Duty

The Fordney tariff bill passed the house of representatives on July 21 by a vote of 289 to 127. In its final form it remains only slightly modified from the bill reported by the ways and means committee. It still carries a proposed duty of 1½¢ a pound on all alimentary paste products, the house members being only slightly influenced by the considerable demand made by the macaroni industry, particularly in the eastern section of the country, to raise this rate to what was considered a reasonable figure.

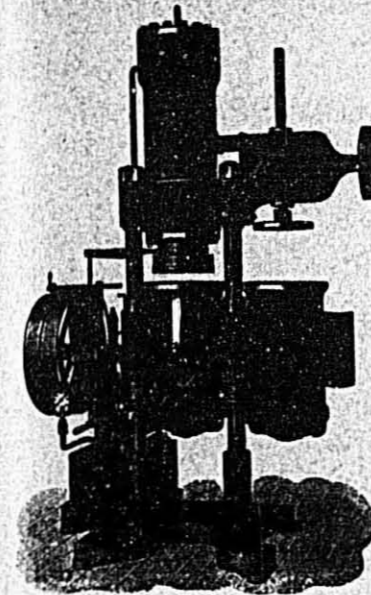
The tariff measure now passes to the senate, where numerous attempts will be made to change the various rates. Public hearings are scheduled before the finance committee of the senate to change this bill and it is in this committee that the hopes for a reasonable tariff on alimentary pastes must rest. Macaroni manufacturers from all parts of the country have been urged to get in touch with their senators, appealing to them for aid in obtaining a duty in keeping with the well known differences in the cost of manufacture.

Look to Senate for Relief

In the opinion of students of tariff legislation the Fordney tariff bill should undergo great changes in the upper house. Many modifications are apparent when one views the inequalities which the bill as passed by the house may have on raw materials and the compensatory duties fixed on goods manufactured from the same.

The concerted attack of the industry, heretofore ignored or overruled in drafting the original bill, will make the sessions of the senate committee both lively and interesting in the presentation of strong and well founded claims for protection. Macaroni manufacturers from all sections of the country are combining for a fight for a more reasonable rate. The eastern manufacturers, who have been leaders in the movement, are being aided by those in the central west, on the Pacific coast and the southern state regions, and through concerted action hope to receive for the industry a consideration in the matter of tariffs that these leaders feel is right and proper.

If the New Macaroni Journal is worth \$1.50 a year to you, we want you. If it isn't, we don't.



Presses
Screw and
Hydraulic

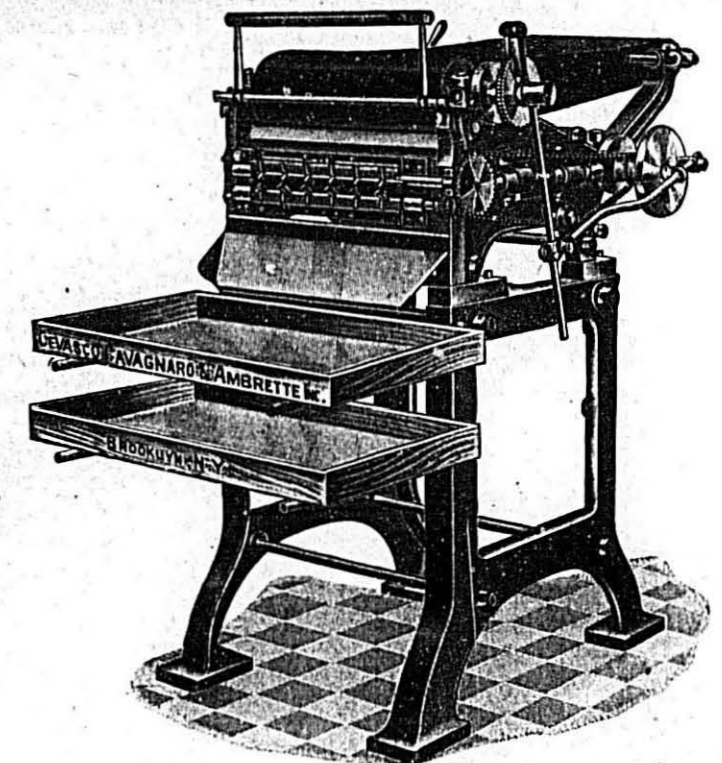
Kneaders

Mixers

Dough Brakes

Mostaccioli and
Noodle Cutters

Fancy Paste
Machines



Bologna Paste Machine

THIS machine is used exclusively for the production of Bologna Fancy Paste.

Built in two styles; one as shown, and another with calibrating dough brake attached. Simple and convenient. Practically noiseless in operation, as all movements are rotary.

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full information.

Cevasco, Cavagnaro & Ambrette

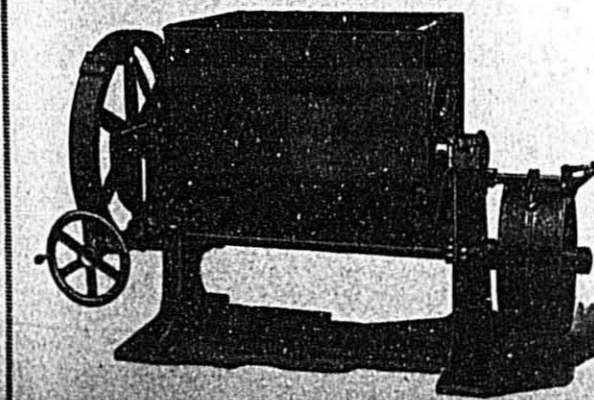
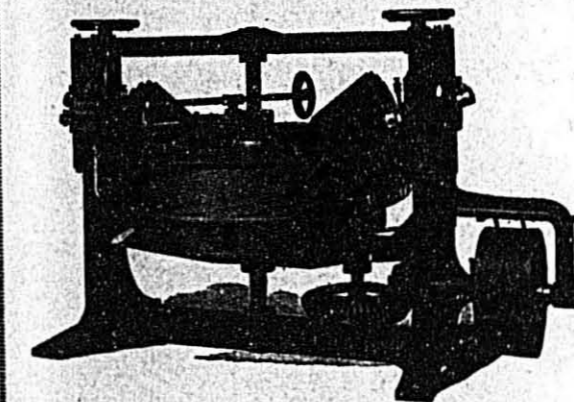
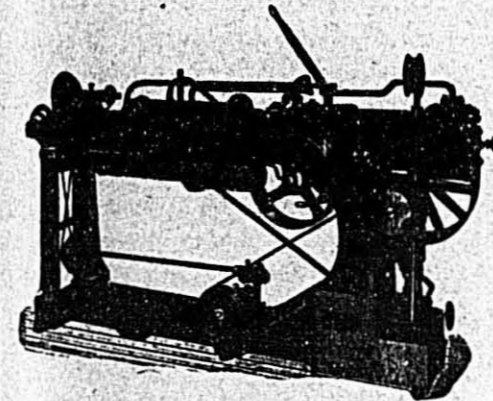
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DAMAGE BY INSECTS

Loss Five Billion Dollars a Year—Nation's Tribute to Destructive Work of "Bugs" Enormous—Expert Tells Some of Pests' Habits—Various Terms Defined.

No less than \$5,000,000,000 worth of agricultural and forestry products are destroyed in the United States every year by insects, in the opinion of Stewart Lockwood, federal entomologist stationed at the North Dakota Agricultural college, Fargo. Mr. Lockwood went on to explain the growth of other insects than household pests and urged need of steps for control.

"The larva," he said, "is the young stage of an insect following the egg stage. The young of a butterfly or moth is called scientifically a 'caterpillar,' but the public says 'worm.' The young of a beetle is a 'grub' and the young of a fly is a 'maggot.' These insects go through a complete change from egg to adult, passing a resting or 'pupa' stage. 'Pupa' meant an old Roman doll. But those insects whose young resemble their parents closely, like the grasshopper, plant louse, bedbug, chinch bug and squash bug, are insects with an incomplete change between egg and adult, called the nymph stage.

Word "Bug" Misused

"The word 'bug' is much misused. It applies only to those insects which suck juices from plants or blood from animals. All bugs are insects, but not all insects are bugs. That leads me to say that insects in the adult stage have only 6 legs. Spiders, mites and ticks have 8 legs in the adult stage and are not insects.

"All insects come originally from eggs (like all animal life) but some insects during the summer produce without mating. For instance the plant lice such as are found on sweet peas, roses, turnips and cabbage, propagate as follows: The only male in the series appears in the fall, the fall brood of females are fertilized and laid which hatch the following spring into 'stem mothers.' When these are about or 6 days old they begin to produce young, all females, at the rate of 4 or 5 a day for 8 or 10 days before they, the 'stem mothers,' die. When these new females are 5 or 6 days old they in turn repeat this process each one giving birth to female young at the rate of 4 or 5 a day for 6 or 8 days. This continues during the summer, the males appearing only in the fall. Take a pen-

oil and figure this thing out, and you will find the offspring from one 'stem mother' will be numerous enough by August to blight an acre of vegetation. Fortunately heat, cold, parasites and other enemies keep them somewhat in check."

U. S. Wheat Export in Fiscal Year 1921 Breaks Record in Quantity and Value

The United States made its highest record in supplying breadstuffs to the world in the fiscal year just ended. Of wheat, which the world must have and will find some way of buying irrespective of other conditions, the exports were the "biggest ever," totaling in round terms 365,000,000 bushels, an average of 1,000,000 bushels a day for the full year, as against a former high record of 332,000,000 in the fiscal year 1915. Of corn the export record of the year was far above the average of the past decade, and in rye, which we no longer use for distillation purposes, and of which the world's chief producing areas in Russia, Poland, and Germany have been cut off from world markets, our exports in 1921 far exceeded those of any earlier year.

Surprise Over Foodstuff Exports

The United States has surprised itself and certain of its economists, says a statement by the National City Bank of New York, by supplying to the outside world more breadstuffs than in any earlier year, despite the current belief that with the growth of our own consuming population the quantity we should be able to spare for other parts of the world would decline. Wheat exports for the fiscal year 1921, including flour in terms of wheat, total approximately 365,000,000 bushels; corn more than 60,000,000; rye nearly 50,000,000, and of rice, of which we were until recent years very small producers and large importers, the exports of the year total above 400,000,000 pounds, and are larger than those of any earlier year except 1920. Of course this large distribution of wheat by the United States has been due in some degree to the fact that the wheat imports of the year have been larger than ever, aggregating nearly 60,000,000 bushels as against the former high record of about 30,000,000 bushels in 1918, but nevertheless the quantity of genuine United States wheat passing to the outside world is far in excess of any earlier year and the proportion of the 1920 crop which

we have sent abroad in the fiscal year 1921 is probably larger than in any earlier year, despite the considerable "carry over" from the 1919 crop.

Distribution of Exports

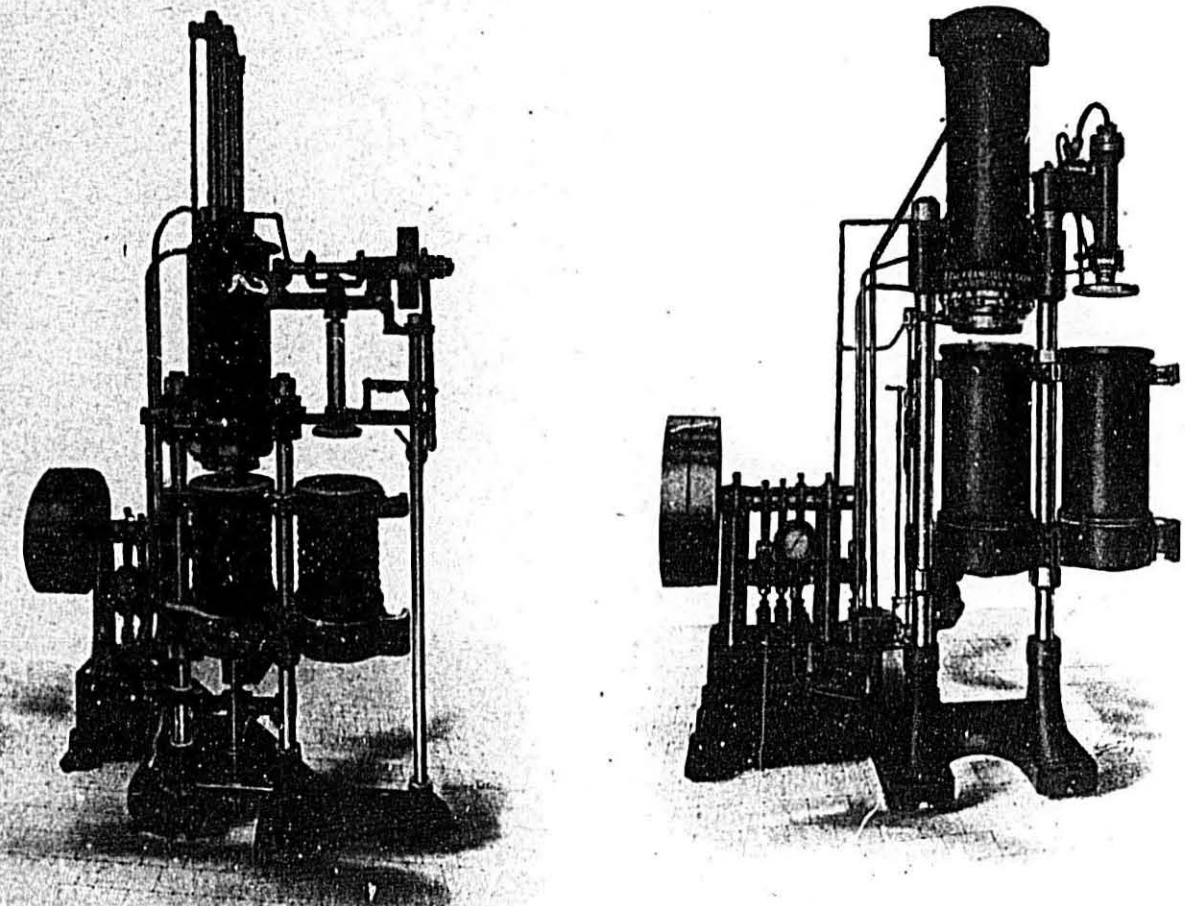
Europe, of course, took the bulk of this high record total of our wheat exports in the fiscal year just ended. The quantity sent to the United Kingdom alone was slightly more than 100,000,000 bushels as against about 60,000,000 in the immediate preceding year, these figures also including the flour stated in terms of wheat. Italy ranked next to Great Britain, the wheat sent to Italy in the fiscal year 1921 aggregating nearly 60,000,000 bushels as against approximately 30,000,000 in the immediately preceding year; Germany 34,000,000 bushels; France 25,000,000, and Belgium 25,000,000 bushels. Of the 365,000,000 bushels exported in the fiscal year 1920, Europe took slightly more than 300,000,000 bushels, the remainder going to Canada, Latin America, Asia, Africa, and the Pacific islands, but chiefly in the form of flour. The percentage of the wheat exports which went in the form of flour in 1921 is exceptionally low, as is usually the case when very large quantities of wheat are being exported, the proportion of the total exports which our millers turn into flour before its distribution being smaller in years of heavy exportations than in those in which the total quantity of wheat exported is small. The portion of this high record of wheat exports which went in the form of flour is little more than 20% as against over 40% in the immediately preceding year when the total exports of wheat (including flour) were only 220,000,000 bushels as against 365,000,000 in the fiscal year just ended.

While the price per bushel at which the exports of 1921 went abroad averaged less than in 1920, the total value of our wheat exports in the year just ended far exceeds that of any earlier year, totaling about \$840,000,000, (including flour in terms of wheat) against \$693,000,000 in 1919, the former high record year. During the actual operations of the war the value of wheat and flour exports never passed the \$400,000,000 line except in 1915 when it stood at \$429,000,000. The price at which United States wheat has been exported in recent years averaged 95¢ a bushel in 1914; \$1.25 in 1915 and 1916; \$1.99 in 1917; \$2.37 in 1918 and 1919; \$2.50 in 1920, and in the fiscal year 1921 ranged downward from \$2.96 per

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bushel in July 1920 to \$2.13 in January 1921; \$2.00 per bushel in February; \$1.92 in March; \$1.67 in April, and \$1.60 in May, the latest month for which official figures of price exportation are available. Wheat exports in the 7 years since the beginning of the war are 2½ times as much as in the 7 years preceding the war.

HAUGEN BILL TO SENATE

Provisions of This Amendment of Food and Drugs Act as to Deceptive Containers—Change Sought to Provide for Pack Down or Shrinkage of Contents.

The Haugen bill, more properly known as the, "Slack Filled Package bill," has passed the House of Representatives and is now in the hands of the committee on agriculture in the Senate, with every indication that it will be acted upon favorably. This bill prohibits the use of deceptively formed and filled containers and tends to amend the present federal food and drugs act by declaring food to be misbranded "if it be in a container made formed or shaped so as to deceive or mislead the purchaser as to the quantity, quality, size, kind or origin of the food contained therein." To this section of the bill little or no objections are made by the food manufacturers of the country and their representatives, though strenuous efforts are being put forth by the leaders to amend the bill so as to provide for unavoidable shrinkage after filling, in some foods.

Does Not Consider Shrinkage

As now gone up the bill condemns any food in package form if the package is not filled with the food it purports to contain. Some kinds of food are susceptible to shrinkage. While well within the meaning of the law at the manufacturing plant, the unavoidable shrinkage and the natural tendency to "pack down" in the container would classify that package as slack filled or deceptive.

The American Specialty Manufacturers association through its general counsel, Charles Wesley Dunn, offers to the Senate committee on agriculture a concise amendment that will relieve this objectionable feature. This amendment will declare food to be misbranded if, "the package be filled in a manner which is deceptive or misleading in any particular." This wording relieves the Department of Agriculture of the need of continually

ruling on the vexatious question of unavoidable subsequent shrinkage and of proving actual intent to defraud, which would be required before it could convict the firm or individual charged with fraud.

Time to Unload

The bill wisely provides that no penalty shall be enforced for any violation of this new act occurring within 6 months after it is effective. This will enable all firms to get rid of or call in all foods packed in containers contrary to the provisions of this Haugen bill.

New Italian Tariff

Additional information on the new Italian tariff has been just received by mail from the assistant U. S. trade commissioner at Rome, A. A. Osborne. The letter is dated July 5. Mr. Osborne writes in part:

The Gazette Ufficiale of June 30, 1921, contains Royal Decree No. 806, dated June 9, which enacts the new schedule of Italian duties, to go into effect the day immediately following publication of the decree, July 1, when the table of new duties was made public and forthwith went into operation. The new rates are considerably higher than the old goes without saying, especially as applied to manufactured goods. The general advance of duties, however, does not indicate by any means the triumph of protectionist sentiment in Italian tariff policy. The whole new schedule, consisting of basic rates and coefficients by which each basic rate is to be increased for the time being, is designed to give the government a powerful aid in negotiation of commercial treaties and trade agreements with other countries. The purpose is to have the basic rates serve as permanent minimum duties. Some government officials speak of these rates as the "conventional" duties. The enacting decree empowers the government to change the coefficients from time to time as economic conditions may vary in the future.

General Level of Rates High

The general level of rates in the new schedules are so high as to put the Italian tariff on a definitely protective basis, which is modified only insofar as certain raw materials which the country does not possess incur a smaller duty or enter duty free. On certain manufactured specialties of a mechanical character—typewriters, adding machines, cash registers, and agricul-

tural machinery, largely produced for the export market in the United States the present duties appear wellnigh prohibitive. Even if future trade arrangements could bring about a reduction of the coefficients, as is possible under the powers conferred on the administrative authorities, the basic rates, which are declared in official quarters to be irreducible minimum duties, would in many cases present almost insurmountable obstacles to imports. Italian officials feel that their country has been at a great disadvantage in dealing with other nations which impose high duties on exported Italian specialties. Now, however, they believe that the new rates, with their appropriate coefficients subject to administrative modification, will compel foreign interests which are interested in the Italian markets to make concessions which will make it easier for them to introduce their goods into Italy and at the same time permit Italian exports to have more extended outlets.

RUTS

Th' world is full o' ruts, my boy,
Some shall an' some deep;
An' every rut is full o' folks as
High as they can heap.
Each one that's growin' in th' ditch
Is growin' at his fate,
An' wishin' he had got his chance
Befor' it was too late.
They lay it all on someone else, or
Say 'twas just their luck—
They never once consider that 'twas
Caused by lack o' pluck
But here's the word o' one that's lived
Clean thru, from soup to nuts;
Th' Lord don't send no derrick's 'round
T' hist folks out o' ruts.

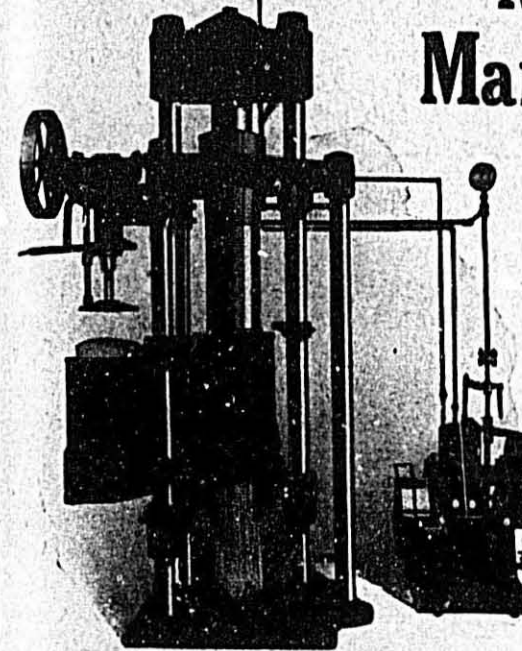
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Don't brag or boast, but spread the news.
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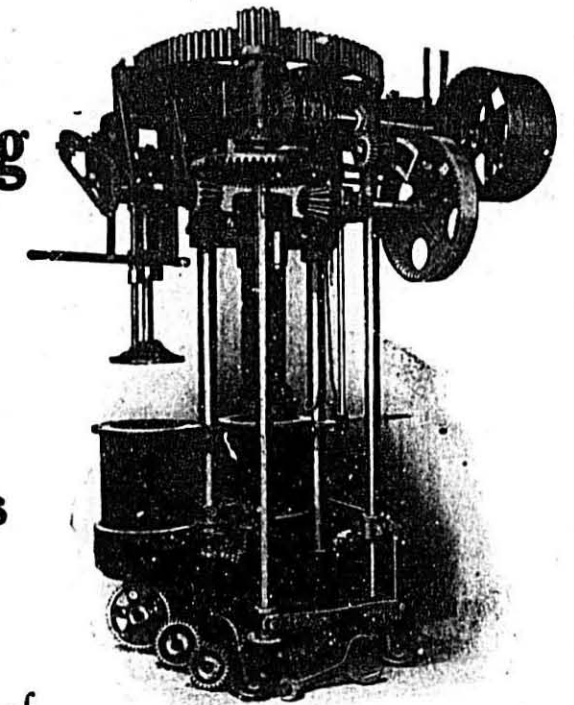
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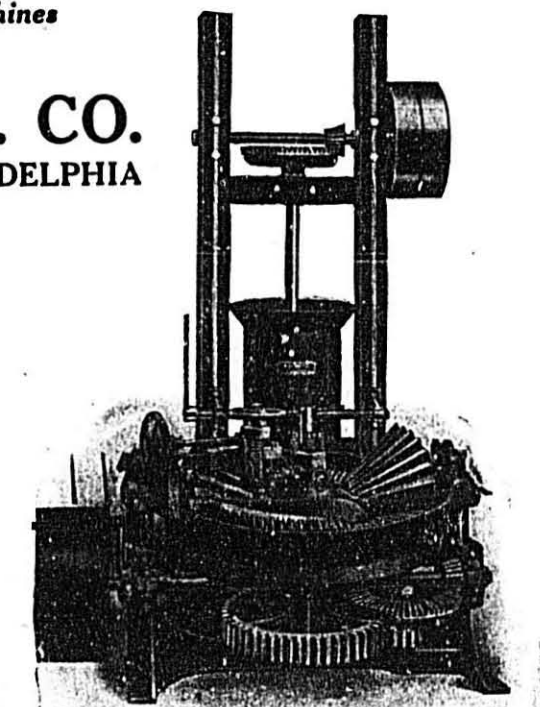
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Chocolate—Biscuit**Industry in Italy**

The importance of the chocolate and biscuit industry in Italy has greatly increased, both as to building of new establishments and quality of products, which has reached such excellence as to bear favorable comparison with the best foreign makes. The capital now invested in this industry is more than 10 times greater than before the war, and the number of workers employed, which before the war was 10,000, is at present 50,000. There are projects for new companies and enlargements of the present establishments, reports U. S. Consul John Ball Osborne.

Increased Tariff Desired

According to customhouse statistics for 1920, the value of imports of cocoa and chocolate was 52,601,160 lire, and value of exports was 11,382,603 lire. The exports consisted almost entirely (10,895,500 lire) of manufactured chocolate. The value of the cocoa imported was 40,599,060 lire and that of the manufactured chocolate 12,002,100 lire.

The National Association for the Manufacture of Chocolate, Cocoa, and Biscuits is endeavoring to have the duty on manufactured products of this kind increased in order to sufficiently protect the Italian industry, the present condition of which may be inferred from the fact that many of the manufacturers of sweets in Italy have not been in a condition to avail themselves of the larger assignments of sugar granted in 1921—25 per cent more than in 1920.

Conditions in Biscuit Industry

Italian biscuit manufacturers must buy flour of one type and from one supplier, whereas foreign manufacturers may purchase their flour in the open market and may choose the type best adapted for their work. The Italian manufacturers must also pay a superprice to the commissariat for food control in favor of the political price for bread. It is asserted that at present Italian manufacturers pay 405 lire per quintal (1 quintal=220.46 pounds) for flour, while foreign manufacturers pay only 175 lire per quintal and have various types of flour to choose from. Under these conditions it would seem to be more profitable to manufacture biscuits abroad and import them, avoiding the payment of the superprice in favor of the political price of bread, which is paid when the product is manufactured in Italy. This fact has produced a great contraction in production.

The decree granting full liberty to manufacture cakes and sweets is said to have considerably damaged the biscuit industry, as the price for flour for cakes and that for biscuits is the same. Before the war cakes cost about three times as much as biscuits, while now they cost only 30 per cent more and, the difference in price being so small, preference is given to the cakes.

Italian biscuit manufacturers assert that if the present precarious condition of the industry were to continue for a long time, it would cause the industry to cease. They have, therefore, requested that protective measures be taken.

Story of Minnesota Wheat

Minnesota normally produces and markets about 20 per cent of the spring wheat grown in the United States. Its two important markets have become the great spring wheat markets of the United States. Minneapolis is the largest flour milling center in the world. Duluth is a point of concentration and transfer of grain to lake steamers. Duluth retains about 5 per cent of the wheat that is shipped there, while Minneapolis grinds in its mills approximately 70 per cent of its receipts, says H. E. Anderson, division of agriculture economics, University of Minnesota.

The movement of our wheat through marketing channels for export and domestic consumption gives rise to many complex problems. The producer comes into contact with the wheat market at his local elevator. Here his grain is graded and docked and the local price determined. Regardless of what system of grading is used, every producer of wheat for the market should know the grain grades thoroughly. Not only should he know the factors such as test weight, moisture content, foreign material, etc., should determine the grade, but he should likewise know what class his wheat will fall in, whether Dark Northern, Northern or Red Northern.

The price of wheat is very sensitive and unstable. It has often been said that prices are always lowest in the fall when the producer sells and highest in the spring when the dealers are unloading. This seasonal range in price should be studied to determine whether the spread between the high and low prices for the season is sufficient to pay the producer to hold his wheat for the high months. The 10-year average price (1903 to 1912) for No. 1 Northern wheat at Minneapolis follows:

September ..	97.5	March	98.9
October	98.1	April	99.0
November ..	95.9	May	103.9
December ...	96.7	June	104.0
January ...	99.3	July	104.5
February ...	99.6	August	102.8

November is the month of lowest prices and June and July the high months. Under good farm storage conditions this spread should be sufficient to cover storage costs and possibly leave a margin besides. It must be remembered that these are average prices and may not hold for any particular season, obviously not for the one just past.

Sees Price System**Return to Stable**

Confusion and uncertainty have resulted from the dislocated condition of the price system, the Chemical National Bank, New York city, declares in its latest monthly bulletin. It presents a detailed analysis of price changes, and reaches the conclusion that gaping inequalities exist in the present price situation, and that relations between different groups of producers have been thrown out of joint because of these price irregularities.

"It is this disturbance of old relations," the bank says, "rather than the rise or fall of the general price level which has such a sinister effect on business prosperity, and it is for this reason that the restoration of equilibrium is so greatly to be desired at present."

"It is significant that most of the price changes of the last few months have been in the direction of stability. The decline in food and clothing prices has been definitely checked, while continued declines are being registered in the groups such as house furnishings and fuel and lighting, which have heretofore been most successful in resisting the pressure of tumbling prices. Bradstreet's index for August records a 3 per cent increase in the general level of wholesale prices, an increase due largely to rising prices of live stock, provisions and textiles, groups in which the price recession has been most severe. Steadiness and a tendency toward price advances in these groups, combined with continued liquidation in the groups which have been less seriously affected in the past, indicate that the price system is recovering its equilibrium."

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DURUM COUNTRY NEWS

Review of General Situation as to Condition of Yield in August and Summary of Work That Is Being Carried On to Subdue Wheat Pest Enemies.

Crop information of the Ninth federal district is contained in the August Northwestern National Bank Review, which gives a general insight into the present situation in a part of the country which is one of the homes of durum wheat. The situation as to rust is discussed fully, also, in part the review reading as follows:

Bankers Baffled

Earlier than is usual in the northwest the people are beginning to solve the riddle of the harvest upon which depends their degree of prosperity for the coming year. It is not a simple riddle, taken as a whole, and sweeping generalizations are difficult. Bankers in large centers, where it is necessary to gather together the threads of information from many primary points in order that they may comprehend territorial affairs as a whole, have felt baffled as conditions have developed from day to day, constantly changing and showing in color all the variations of the rainbow, from ultra violet to infra red. The changes are still being made since corn, flax and late potatoes are as yet somewhat uncertain quantities. Furthermore, it is thought that the preliminary estimates made by local observers before actual threshing records are available tend this year to be underestimates, just as they were apt last year to err slightly in the other direction.

Black stem rust has not been a large unfavorable factor. It attacked some fields in the Red River valley and in scattered places in other sections, even infecting some fields of durum, which grain is not so susceptible as the bread wheats to this disease. Red rust, comparatively mild in its destructive effect, appeared in the Canadian provinces, the virulent black stem rust making but few inroads in those northern fields. The formidable enemy of this season has been the immoderate heat of July. Hail also wrought some damage in Montana, North Dakota and in the Canadian provinces. Grasshoppers have been a minor international affliction.

Change About

As has been the case in the last few years, conditions are spotted. The northwestern crop map however is not like the skin of the leopard, for it has

demonstrated that its spots can be changed; there is quite a general reversal of conditions this year as compared with those of 1919 and 1920. The districts that have been noticeably poor for two or three consecutive years have in a large measure become the best in the territory this season, and the former most favored districts will receive perhaps only a fair, even in some cases a subnormal, yield. Dairying as a collateral industry has been a timely boon in many districts.

The greater part of our agricultural district will produce a fair crop. There is at present a fine outlook for corn, and there is an even chance that late potatoes, important as a shipping crop chiefly in Minnesota, northwestern Wisconsin, and eastern North and South Dakota, may reverse the poor showing made by early potatoes. This "fair" condition of small grains, perhaps a trifle under "fair," predominates in South Dakota, Minnesota and southeastern North Dakota. In the other districts, although of course there are exceptions, conditions are either downright good or bad. It is a cause for congratulation that the poor areas are in the minority. There is a fan-shaped district north of Great Falls, in northwestern Montana, where yields are poor, except on irrigated lands; to the west and east of this section, however, are to be found some of the finest fields of grain grown in that state in a number of years. Some of the Montana yields of wheat will be from 30 to 35 bushels per acre, and even more. In the Flathead valley the winter wheat is estimated to yield 50 to 60 bushels to the acre; spring wheat, damaged by the hot weather, about 20 bushels.

Durum Territory

Although the best downright good reports come from Montana and North Dakota, there is, besides this fan like wedge of country north of Great Falls, a cluster of poor crop districts in central North Dakota, which serves to lower the record of the two states. This ill favored region in North Dakota does not extend entirely to the northern border but it reaches down in a broken path to the southern state line through Grant, Emmons and Logan counties, and branches off directly west of Bismarck for a distance of about 125 miles, beyond which conditions suddenly become good. In the Red River valley fields are somewhat spotted, improving materially toward the north,

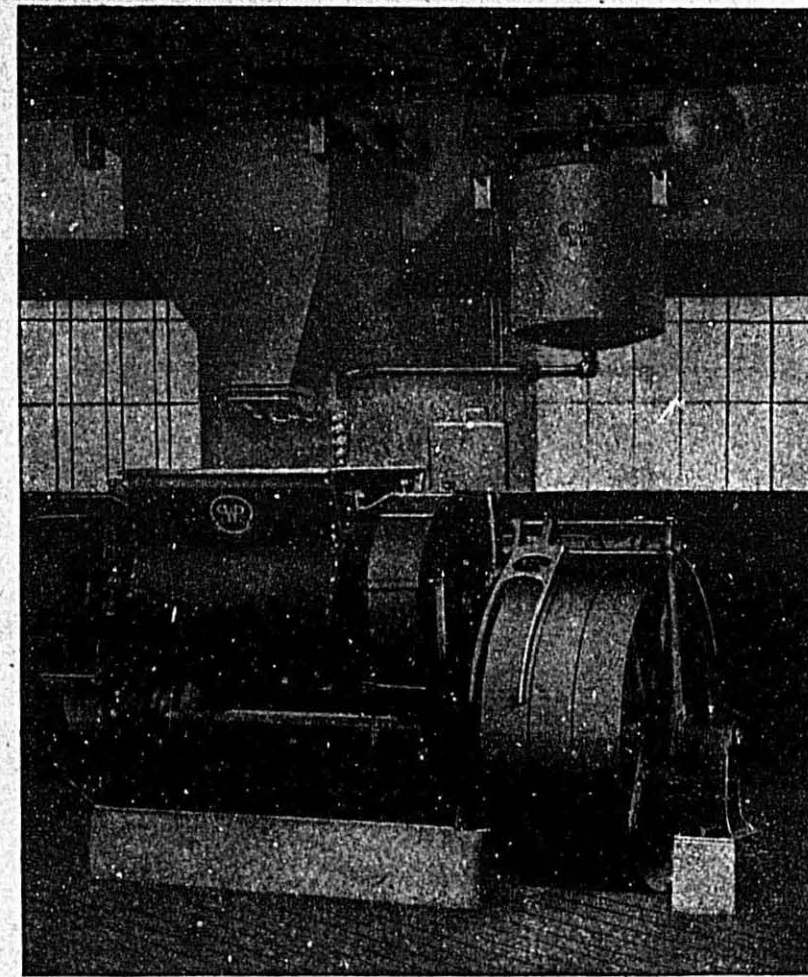
a condition which also obtains on the Minnesota side of the river.

The Canadian outlook is on the whole more satisfactory than the American. The Manitoba prospects are somewhat better than the 10-year average for that province, the least satisfactory conditions being found in the southwest section. In Saskatchewan the chances are good for better than the 10-year average and the prospective yield is characterized as heavy. In Alberta unfavorable conditions in the southwest lower the general prospects for the province as a whole. The indications in this important southwest region are for an average of 15 to 18 bushels of wheat on irrigated land and from 5 to 6 bushels on dry lands. The same conditions that have prevailed in the American northwest have been factors here—hot dry weather, hail storms over restricted areas, and grasshoppers.

Cereal Disease Conference

During July in the Twin Cities and Fargo, from the 19th to the 22nd, notable conferences were held for the discussion of cereal diseases—but not, it may be needless to add, from the standpoint of either offensive or defensive warfare. The arts of peace alone were promoted. It was a field meeting of the American Phytopathological society, and there were in attendance authorities from England, Japan, Australia, Canada and the United States, who have won world wide reputations. It was peculiarly fitting that these discussions should be held in these cities, as they are situated in the best wheat growing basin in the world. Spring wheat is the glory of the Ninth Reserve district. Here, too, at our experimental stations and in our laboratories have been made tests and discoveries concerning cereal diseases which, we believe, lead all others in importance.

Rust we have always had with us. It was known to the ancients. Romans deified the disease, and made sacrifices to this particular son of Belial. Knowledge concerning the scourge, however, has been scanty. In this country up to 35 years ago we vaguely called it "blight." Gradually we have become more intimately acquainted with the individuality of this parasitic fungus, and have studied its habits more intelligently. Only until about four years ago, however, did we guess that it possesses, not a single, but multiple, individuality. Thirty-three forms or races of black stem rust of wheat have been found, chiefly through



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the research of Dr. E. C. Stakeman and his associates at the agricultural farm of the University of Minnesota.

The constant endeavor of plant pathologists the world over has been, and continues to be, to find rust resistant strains of wheat and other cereals—wheat more particularly as this is the most valuable of the crops susceptible to attacks of this parasite. A breed of wheat which was rust resistant has now and then been announced; transplanted in another country or state, however, perhaps in a district only a few score of miles away, and the immunity disappears.

Rust Resistance

A rust resistant wheat, for instance, was developed in Sweden, but when grown in South Africa it quickly succumbed to the attack of black stem rust. The Kanred strain developed by the Kansas Agricultural college, from the Crimean group, is more nearly immune than any other hard winter bread wheat which has ever been developed in this country, but in many districts it too may become a victim of the common enemy. The Kota variety, selected in North Dakota, possesses good resistant qualities in its home state but it is not likely to be resistant in all wheat growing regions and in heavy soils is susceptible to root rot.

Until a very short time ago it was believed that the reason for this susceptibility to black stem rust, when supposedly immune strains were grown elsewhere than in their home soils, was because of differences in climatic and soil conditions. This belief has been abandoned. It has lately been proved that the reason for the nonimmunity of the supposedly resistant varieties is not at all because of an alien climate and soil, but because the grain becomes exposed to a new kind of rust. As we have said, 33 varieties have been proved to exist. The spores peculiar to each have not been isolated so that they can be recognized one from another. Under the microscope the only discoverable difference has been an infinitesimal variation in the average size; and yet, for some inscrutable reason, one of these spores will suck the life juice from a leaf of the Marquis and refuse to touch the Kanred growing in the same soil and under the same conditions; another will attack the Kanred and leave the Marquis unharmed.

As yet no other means than the common barberry has been found which will serve to carry the life of the rust

germ forward from season to season in the central and northern sections of the country. The spores winter on stubble and grasses, but in the spring the rust must develop on the barberry or its life history is finished.

Accessory Before Fact

Why this is so, nobody has yet been able to learn; but certain it is that the common barberry is the necessary accomplice, the "alternate host," of black stem rust. If all these shrubs were destroyed, it is quite possible that this parasite would disappear from our northern fields. The effort of scientists is to develop breeds of grain which are as nearly rust immune as possible, and early maturing, for the crop season is frequently a mad race for maturity between the grain and its destructive parasite. It is thought that in the course of time a strain of each of the cereals will be evolved which will be either rust resistant or groomed to win the race to maturity. Much more than early maturing, rust resistant varieties are being developed, however. With these qualities are being sought the ability of the plant to grow a stiff straw, to withstand other diseases than black stem rust, and to produce a good yield of kernels which, if they are bread grains, possess the required milling and baking qualities.

Foreign Trade and Banking

Just for the moment it is a matter of pride that we have a great part of the gold of the world and that gold continues to come here. We have enjoyed exporting billions of merchandise and taking half of our pay in foreign goods and the rest in credit. But we know that that sort of one-sided trade cannot go on forever. It has already experienced a severe check. We exported in the last fiscal year far less than we did in the year before. With the gold here the foreigners cannot pay for our goods even if they need them, says the Journal of Commerce.

Italian interests contracted to buy twenty-six steamers that had been built at Newark. But they could not get dollars to pay with and the American sellers would not take lire, and the transaction could not be completed. We have shipped goods to South America and they could not be unloaded or the goods had to lie in warehouse because the difference in exchange was so great as to put the prices of our goods beyond the ability of the buyers to pay for.

We want the conditions of trade to

be equalized so that foreign countries can buy from us and can pay. We may not need to buy heavily of them; we may not care to buy heavily of them; we are a little afraid of the competition of their goods. But we can pursue a liberal policy in financing foreign countries, and nations are prone to buy where their bankers are.

Some months ago the administration was disposed to discourage foreign borrowing here except when the money was to be spent here. It was thought important to stimulate our exports. Our exports are vastly greater than our imports, and we can hardly expect or desire the trade to be more one-sided than it is. The eastern bankers who were consulted on this point did not agree with the administration. The western bankers, who were much less familiar with international banking and foreign trade, took the administration view.

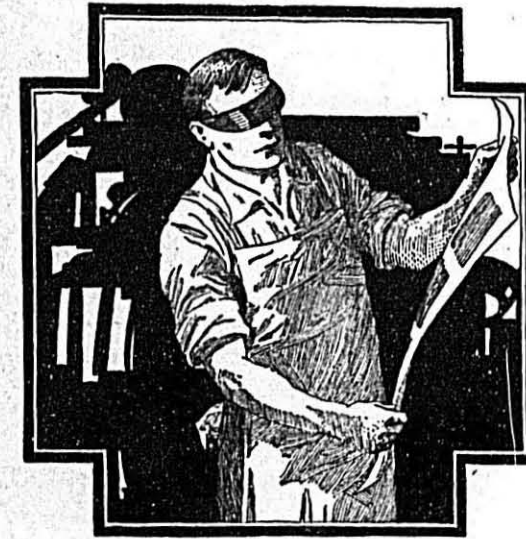
But the export trade is of very great importance to us, far more than many Americans even in the business world realize. The serious amount of unemployment is very directly connected with the decreased imports foreign countries have been taking from us. And financing foreign countries, investments in their government loans and in their enterprises, has a very direct influence upon our export business. A foreign loan may not be spent here directly, but the money will get around here. The enormous foreign trade of Great Britain is very closely connected with the function of London as the world's banker.

The war has converted us from a debtor to a creditor nation. It is not certain that it has converted us into a maritime nation, but it has left us with a great merchant marine, and we would like to retain it. We have been extending our foreign banking and our foreign financing. We shall doubtless be asked to take a considerable amount of the German reparation bonds. Nations that looked to London and Paris and Frankfurt for financial support are now looking to New York. And our international finance will provide us with foreign customers for our industrial plants, whose producing capacity considerably exceeds the domestic requirements.

MULEOLOGICAL

On mules we find two legs behind
And two we find before.
We stand behind before we find
What the two behind be for!

—Lafayette L.



Good Work, Good Looks in All U. S. Packages

Into all U. S. labels go skill, care and fine design. They are made to help sell good products and they do—because they attract the eye and give complete identification. This is Color Printing Headquarters and the home of first rate folding-boxes and labels.

Thousands of food producing concerns come to us because they know our work to be uniform in quality and properly priced. Large orders or small ones are always welcome. Every piece of work gets full measure of attention. Come here for quality in color printing of all kinds.

We invent trade-names and design trade-marks. And we search titles of old ones. Our trade-mark bureau contains 730,000 trade-marks registered and unregistered. Without charge, our customers may quickly ascertain whether or not any contemplated device can be registered, at a saving of time and money, and often avoiding troublesome and costly litigation.

THE UNITED STATES PRINTING AND LITHOGRAPH COMPANY
8 Beech Street, Cincinnati

Grain, Trade and Food Notes

June Durum Receipts

The heavy shipment of carloads of the various grades of durum to primary markets, as reported by inspectors licensed under the U. S. Standards act, for June 1921 would indicate that the holders of this grade of wheat are rushing to market with their products in anticipation of the harvest of a bumper durum crop. One noticeable feature of the June report is the large amount of amber durum which reached the market, exceeding the ordinary durum by nearly 2 cars to 1.

Amber Durum

Amber durum receipts for June were 50% larger than those of May. 648 carloads passed the scrutiny of the grain inspectors in June as compared to 418 carloads in May. More than half of this large run graded No. 2, 388 carloads making this grade. A large percentage of the amber durum graded No. 1, the total being 53 cars, 35 of which were inspected at Minneapolis and 12 at Duluth.

Of the No. 2 grade 188 carloads reached Minneapolis, 162 carloads went to Duluth, 23 carloads were inspected at New York. 120 carloads graded No. 3. Of these, 74 carloads went to Minneapolis and 42 to Duluth. 87 carloads of this amber durum ranged below grade.

It is curious to note that in the fiscal year ending June 30, 1921, 11,572 carloads of all grades of amber durum reached this market for inspection, practically the same amount as was reported by this bureau for the previous fiscal year, during which 11,598 carloads received the inspectors O. K. An interesting feature of the receipts in the year 1920-21 as compared with 1919-20 is that the receipts for the year just completed show a preponderance of high grade amber durum, grades No. 1 and 2 being about 40% more than in the previous year.

Durums

A total of 360 carloads of durum wheat was inspected in June as compared with 301 carloads in May. Of this quantity only 3 carloads graded No. 1, Duluth inspecting 2 of these. The No. 2 grade showed quite an increase over that of the previous month with 115 carloads reported, of which 29 went to the Minneapolis market and 72 to the Duluth market. A slowing up was shown in the No. 3 grade with only 129 cars inspected as against 141 cars

in May. Of these Minneapolis received 38 while Duluth inspected 81.

In comparing receipts of durum wheat for the fiscal year ending June 30, 1921, with the receipts for the fiscal year ending June 30, 1920, we find that in the crop year recently ended the total of cars of durum wheat inspected exceeded that of the previous year by almost 100%, being 5464 carloads in 1920-21 to 2764 carloads in 1919-20. This increase was general, affecting all grades alike.

ICE CREAM

Invention of ice cream (more an evolution than a discovery) was a gradual process, growing out of man's instinct to maintain his physical being at a temperature as nearly normal as possible. The beginning stages date back to the days of Job and Solomon, for the Bible characters appreciated the refreshing quality of snow in time of harvest. The primitive way of cooling dessert was to imbibe the dish containing it in a larger vessel partly filled with snow and particles of ice and then to pack the open space closely with snow and ice. It was then allowed to stand. This might be called the earliest ice cream freezer. Iced beverages date back to Alexander the Great and Henry the III of France. The Italians made the first improvement by dissolving saltpetre in water which solution was added to the snow and ice for cooling. A later improvement was the direct application of saltpetre to the ice and snow with the addition of a rotary movement. This allowed the mixture to be brought to a fairly solid state. The wines were iced in this way and then water flavored with various juices was made into a sort of water ice. The date and place of the introduction of water ices is indefinite. It is probable that they were brought to France from Italy by Catharine de Medici; the date is given about 1550. Water ices are said to have been made by Contreaux, an Italian who established a famous cafe in Paris. From water ices the mixture containing milk or cream was apparently a logical progression, but history is vague on the question of who first made ice cream. It is recorded that in Rome a certain Quintus Maximus Gurges, nicknamed the "glutton," a well known writer of those times, on subjects pertaining to the table, wrote a recipe in one of his books for a dish that somewhat re-

sembled ice cream (the name ice cream is of modern origin—the original name being butter ice or cream ice). Recipes for cream ice it is stated were brought from Asia by Marco Polo who visited Japan in the 15th century.

WALNUTS

The French walnuts, and especially those of the Isere, are known to be of an excellent quality, but the kernels of these nuts are quoted 50 per cent higher than those of the Turkish quality. Turkey produces great quantities of nuts, which are being exported in 7 different qualities—white nuts, halves, quarters, minute pieces, reddish nuts, refuse, and spoiled nuts. The kernels are exported in cases, while the broken nuts are packed in sacks. Halves are quoted higher for the same weight than quarters, and these cost more than the small pieces. White nuts are quoted higher than the reddish ones. In prewar times, during the years of good crops, the annual exports of Turkey amounted to about 33,400,000 kilos.—Commerce Reports.

RICE CROP SHORT IN ITALY

Owing to late planting that resulted from farm labor conditions, the sowings of this important foodstuff in the large rice growing districts of Lombardy and Piedmont, Italy, are considerably below normal this year. The production will be even less per acre than ordinarily, because when the laborers finally agreed on wages and conditions the seeding was done hurriedly and without proper preparation of the soil. As a result the peasants of northern Italy are confronted with a greatly diminished rice crop this year.

FUTURE WHEAT CHAMPION

Texas bids fair to become the largest wheat producing state in the Union in the opinion of Frank R. Jamison, secretary of the Panhandle-Plains Chamber of Commerce, and A. S. Stinnett, former president of that organization. In support of their contention they vouch for the information that there are 22,848,000 acres of land in the Panhandle proper, and proportionately there is more of it tillable than in any other section of the universe. For years Texas has lagged behind in the production of wheat while the Panhandle went untilled. Around 1,150,000 acres of wheat land were in cultivation in 1920.

Discriminating Manufacturers

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**PURE DURUM SEMOLINA AND FLOUR
RUNS BRIGHT, SHARP AND UNIFORM.**

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PHILADELPHIA OFFICE: 458 Bourse Bldg.

PORT HURON, MICH. OFFICE, 19 White Block

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ELMES

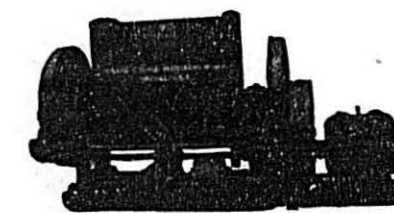
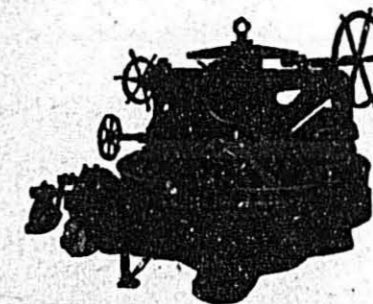
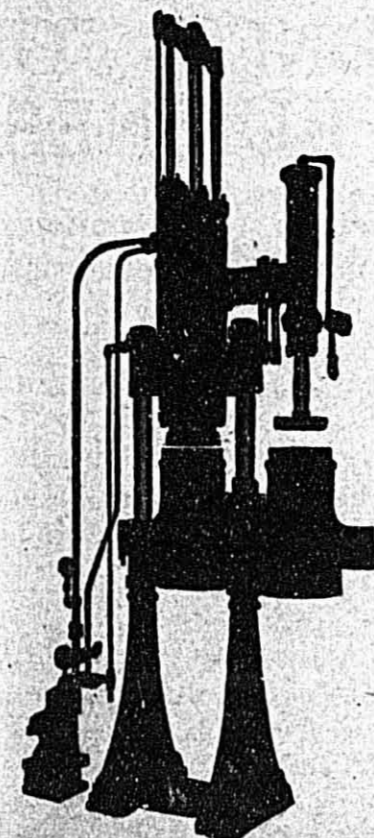
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"SINCE 1861"

COMPLETE PLANTS

FOR THE MANUFACTURE OF
MACARONI, SPAGHETTI, PASTE GOODS

ADVANCED METHODS
MAXIMUM OUTPUT

Send for Catalog.



CHARLES F. ELMES ENGINEERING WORKS
213 N. Morgan St. CHICAGO, U. S. A.

Early estimates for this year credit the Panhandle with 1,930,000 acres in wheat, but more wheat farms are coming to light from remote sections and it is expected now that the acreage will exceed 2,000,000. About 30 of the 38 Panhandle counties are producing the bulk of its wheat. There is every reason to believe that within the next 10 years between five and ten million acres of Panhandle land will be placed annually in wheat. With an average of around 10 bushels to the acre, the Panhandle produced between 18,000,000 and 20,000,000 bushels of wheat last year. The present indication is that this year's total production will run over 20,000,000 bushels and perhaps better than 12 bushels to the acre over the Panhandle as a whole.

GULF PORTS CUT OCEAN RATES

Because of the arrival of increased tonnage to the Gulf ports steamship agents in that section have ordered a decrease in ocean rates averaging about 2½c a bushel on all wheat loaded at these southern ports for western Europe, particularly the ports of Antwerp, Rotterdam and Havre. This is a bid for increased business, the south

aiming to get the bulk of the shipping business from that section that formerly left our shores through the Atlantic shipping points. These lower rates will be effective beginning the middle of August. The rate formerly quoted was 29½c.

SPAGHETTI FLOUR IN CANADA

Western Canada is rapidly forging ahead of the matter of growing macaroni wheats, to which some sections are particularly adapted. According to figures just issued by the Canadian department of trade and commerce, exportation of "Spaghetti Flour" has increased more than 300% since the close of the war. Practically all of this increase is in flour made from grain grown on the western prairies, reported to be unexcelled for macaroni, spaghetti, noodles and the various delectable pastes which form a large part of the Italian diet. Practically all of the flour made from the durum wheats grown in Canada is shipped to the Mediterranean kingdoms, with Italy the biggest buyer. According to the report no less than \$17,000,000 of Italian money went into Canadian wheat for spaghetti last year. Much of this

is again exported to Canada and the United States in the shape of finished products.

NEW GRAIN LEAF RUST FACTS

Investigations of the leaf rust of grains and grasses are being made by the United States Department of Agriculture in cooperation with the Purdue university agricultural experiment station. These studies consist principally of experiments to determine the relationships of the leaf rust of wheat, rye and barley, the determination of possible biologic forms of these rusts, investigation of a wide range of plants as possible secondary hosts, and cultural examinations of the leaf rust of wheat to determine what grasses may serve as hosts for this rust. Extensive studies have been made in the greenhouse at Lafayette, Ind., where rust spores collected from numerous species of grasses have been sown on various plants which possibly may act as secondary hosts. The existence of biologic forms of leaf rust of wheat has been discovered, and it is now known that these forms have a wide range of grass hosts. In addition to the greenhouse studies, more than 200 wheat varieties

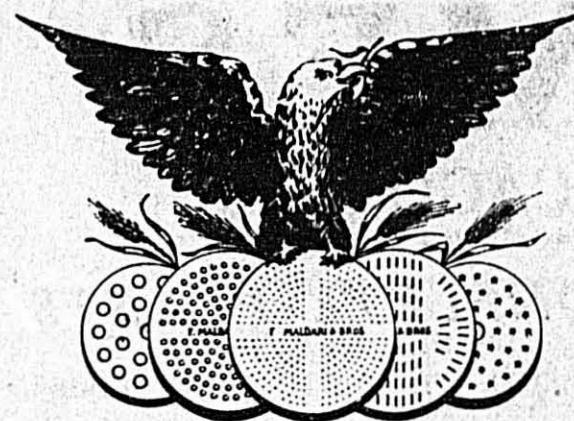
LINCOLN MILLS

Lincoln, Neb.

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PURE DURUM WHEAT FLOUR

We will be glad to send samples on receipt of your request



PREPAREDNESS FOR BETTER BUSINESS

Competition is growing in the manufacture of Macaroni; better moulds are essential to produce the best macaroni at a low cost.

Before the fall rush season, have your moulds ready.

Look them over and the doubtful ones send to us for our expert opinion on them. We maintain a special department for repairing; our service is quick, efficient and reasonable.

If new dies are necessary use "MALDARI'S INSUPERABLE BRONZE DIES with removable pins" and improve your product.

THE HOUSE OF QUALITY SINCE 1903

F. MALDARI & BROTHERS

127-29-31 Baxter Street

NEW YORK CITY

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

and selections were sown in Tennessee, Indiana, Illinois, and Wisconsin, and several varieties resistant to leaf rust are being grown at stations in the southeastern states. Progress is being made in breeding wheat for resistance to leaf rust, and it has been demonstrated that the high yielding, hard red winter wheat, Kanred, which is resistant to stem rust, is also resistant to leaf rust.

ITALIAN FREE TRADE IN CEREALS

Recent communications from U. S. Commercial Attache H. C. MacLean at Rome state that the Italian government will permit free importation of wheat, beginning Sept. 1, an extension of 30 days beyond the time previously reported. It is stated that the government will pay a requisition price for domestic wheat up to and including Aug. 31. It was decided not to permit free importation of foreign wheat until this date, as it might result in fraudulent offerings of the imported product as domestic wheat. The government will purchase but not requisition all surplus stocks offered to it by producers before Sept. 1. The wheat so purchased, according to the Italian food administrator, will be turned over to the millers at the current price of imported wheat, and it is expected that this price will not differ greatly from that of the local product. After Sept. 1 the wheat trade will be in private hands. According to Mr. MacLean's report the Italian food administrator believes the principal difficulty in turning over importation of wheat to private firms is that of financing shipments. It is estimated that 1,000,000,000 lire will be required in this connection, and this is a sum which the ordinary banks can scarcely make available under present conditions of the money market. The element of uncertainty as to exchange fluctua-

tions, together with the likelihood of price changes, creates a great risk for private importers to assume. A definite plan is still to be worked out, the probable result of which will be that the government will continue to exercise a certain control over importations of wheat, although actual transactions will be with private interests. Favorable crop returns will probably reduce by about one third the amount necessary to be imported.

TO MANAGE STATE MILL

William J. Williamson has been chosen for manager of the new Minnesota state testing mill in Minneapolis, it is announced by N. J. Holmberg, commissioner of agriculture. He has been connected with the Russell-Miller Milling company several years, and also has been admitted to the bar. The mill is to begin operating soon after Aug. 15. Machinery now is being installed. It will be ready to test out milling qualities of the new crop wheat. Mr. Holmberg also announced that he has made arrangements with the University of Minnesota, and that Professor Clyde Bailey will have charge of the laboratory at the mill, where chemical tests of wheat and flour will be made.

PORTUGUESE WHEAT REQUIREMENTS

Consul General W. Stanley Hollis, Lisbon, reports: As Portugal does not raise enough wheat to satisfy the needs of its inhabitants, it is obliged to import considerable quantities to supply the deficiency. It is estimated that for the present year some 200,000 tons of imported wheat will be required. In order to keep the prices of flour and bread down to the lowest minimum, the government has for some time assumed control of the wheat and flour trade,

and has from time to time made various regulations to enable it better to control the sale and distribution of flour and bread. Flour mills are subject to a table of proportions in the milling of grain, and bakers are restricted to the making of certain types of bread, price and distribution of which are regulated by a government decree issued in May 1921 and effective from the time of its pronouncement.

WHEAT PRODUCTION IN FRANCE

France in 1913 (a typical year for statistics relative to the economic situation before the war) produced 316,645,237 bus. of wheat. The average production for the 10 preceding years exceeded 322,608,000 bus. This production was reduced in 1919 to 182,031,564 bus., which represents a deficit of 44 per cent on the average production. The year 1920 produced 229,880,196 bus., a large increase over the preceding year, and if the conditions for 1921 continue favorable, the yield this year will be even greater. Imported wheat costs from 94 to 114 francs per quintal (\$18.14 to \$22 for 3.66 bus.) and this price includes 19 francs for customs duties, octroi, etc. Despite good crop conditions it will be some time before France can be independent of imported wheat. The country has been obliged to pay its farmers 10 francs (\$19.30 at normal exchange) per quintal, whereas the prewar average price of wheat varied between 25 to 20 francs (\$4.82 to \$5.21) per quintal.

Your Friend Might be Interested in The New Macaroni Journal. Let Him Know About Us.

Question: Name twenty fruits that are grown in the Tropics.

Answer: Nineteen bananas and one orange.

MID-WEST BOX COMPANY

Look for the trademark.



Use TRIPLE TAPE CORNERS.

CORRUGATED FIBRE BOARD BOXES SOLID FIBRE CONTAINERS

The shock absorbing cushion in the corrugated fibre box protects the contents of the box.

General Offices: CONWAY BUILDING, CHICAGO

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WE OPERATE OUR OWN BOXBOARD AND STRAWBOARD MILLS

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For any article that can properly be sent by Freight—Express—or Parcel Post.

Strong, rigid, tough, puncture resisting containers in all sizes.

Boxes that are an insurance against, not an invitation to freight claims.

With a Service that delivers them to you exactly at the time promised.

Perhaps to our mutual benefit you should know us better.

Shall we send samples?

Solid Fibre
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WOODEN MACARONI BOX-SHOOKS

Note.

Our shooks are made from Gum which is a tasteless and odorless wood. The sides, tops, bottoms and ends are one piece which insures a most sightly package and is a great saving in the nailing up expense.

COMMANDER

Semolinas
Durum Patent
and
Clears

Are milled from selected wheat. We have granulation that will meet your requirement.

Ask For Samples

Commander Mill Company
MINNEAPOLIS, MINNESOTA

Patents and Trade Marks

Trade Marks Registered, June 14, to July 12, 1921
July 5

No. 144,505 Macaroni, Spaghetti, Vermicelli, etc.—The Alton Mercantile Company, Enid, Okla. "THE ALTON GOODS" printed in white letters upon a black diamond shaped background, having a design at each of the horizontal ends of the diamond shaped figure. Claims use since Jan. 1, 1905. Act of March 19, 1920.

Trade Marks Published, June 14 to July 12, 1921
June 21

Ser. No. 131,610 Macaroni, etc.—The United States and South America Corporation, New York, N. Y. "TUS-ASAC"; the representation of a star within a circle before and after the word; the representation of flags below the word; the whole within concentric circles and the name of the corporation being printed between the outer and inner circle. Claims use since Jan. 16, 1920.

Ser. No. 141,202 Macaroni, Spaghetti,

Vermicelli, etc.—The Twitchell-Champ-
lin Company, Portland, Me., and Bos-
ton. "HATCHET." Claims use since
1883.

June 28

Ser. No. 146,119 Italian Paste Pro-
ducts, such as Macaroni—Homac Corp-
oration, Syracuse, N. Y. "RONET-
TES." Claims use since Feb. 26, 1921.

Patent Granted July 12, 1921

No. 1,384,350 Machine for Making
Macaroni and Noodles—Stefano San-
tilli, Canton, Ohio. Filed July 22, 1920.
The official description of the patented
machine follows: 1. A device of the
character described comprising a large
roll, a plurality of smaller rolls located
around a portion of the periphery there-
of, means for rotating the large roll in
one direction, means for rotating the
smaller rolls in the opposite direction to
produce a flat sheet of dough, and a
screen comprising a plurality of wires
cooperating with said large roll to cut
the sheet of dough into ribbons.

Vermicelli Exports Increase

Exportation of vermicelli and maca-
roni from China to the various coun-
tries of the world has been growing

steadily during the past decade and in
the year 1920 it reached its highest
point. According to government sta-
tistics comparing the quantity and
value of these goods leaving those
shores, the increase in 1920 over that of
1919 is about 25% in quantity and
nearly 50% in value. In 1919 the
recorded shipments amounted to 184,
738 piculs valued at 1,507,210 haikwan
taels, as compared to 222,668 piculs
which sold for 2,066,219 haikwan tael.
(A "picul" equals about 133 1/3
pounds. A "haikwan tael" on an ex-
change basis was equal to about \$1.39
in 1919 and \$1.24 in 1920.)

BE ACCURATE

It is better to ask a question than
make a mistake.

If you're not sure you're right,
you're probably wrong.

Be sure you know where you're go-
ing before you proceed.

Know what you want before you
ask for it.

Know what you're told to do be-
fore you try to do it.

Getting the story sometimes delays
the start, but it expedites the finish.

Be sure the fault isn't in your ear
before you blame his mouth.

NOODLES

If you want to make the best Noodles
—you must use the best eggs.

We know your particular requirements
and are now ready to serve you
with—

Special Noodle Whole Egg—

Dehydrated Whole Eggs—selected—
Fresh Sweet Eggs—particularly bright
color.

Special Noodle Egg Yolk—

Selected bright fresh yolk—entirely
Soluble.

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"THE EGG HOUSE"
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WAREHOUSES
Norfolk Atlanta Cincinnati Detroit Pittsburgh

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and

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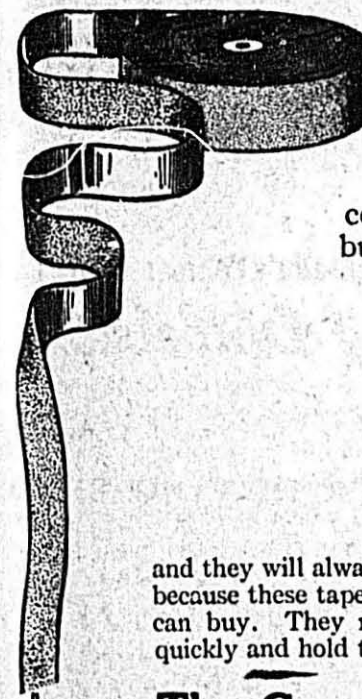
experiment with substitutes when it is a universally
acknowledged fact that the only safe and sure way to
transport macaroni is in a wooden box.

*One of our specialties is shocks for macaroni boxes,
and we shall be more than glad to quote on your re-
quirements promptly upon receipt of specifications.*

Do some business with us so that we will both make
a little more money.

ANDERSON-TULLY CO.

MEMPHIS, TENN.



Shipments that continually reach customers in poor
condition create dissatisfaction, cause complaints and loss of
business.

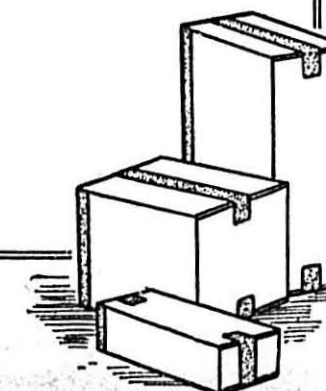
Seal your packages and shipping cases with



and they will always reach their destinations in good condition,
because these tapes are the strongest and toughest that money
can buy. They moisten easily, stick and set instantly, dry
quickly and hold tenaciously. Every inch is guaranteed.

The Gummed Products Company
TROY, OHIO

Write for Samples Now.
Widths 1 in. to 4 in., 50 lb. to 80 lb.,
Special Troy Kraft Paper.



Notes of the Industry

Fined for Adulteration

On evidence submitted by Food Inspector G. Wray of the Oakland district of California, G. Martini, proprietor of the Oakland Macaroni Co. of Oakland, was arrested June 29, charged with violation of the state pure food act. He is alleged to have adulterated macaroni and noodles. The judge fined him five dollars on each charge after hearing the evidence in the case.

BUREAU WATCHES NOODLES

The food inspection bureau of California has issued instructions to the various inspectors to watch interstate shipments of noodles for adulterants. The instructions caution the inspectors to note that the yellow streaks in noodles are more frequently color dyes than eggs. The standard adopted by the federal government requires that at least 5 per cent eggs must be used if this alimentary paste is to be labeled noodles. Eggs cost money while dyes are cheap and some manufacturers are misled to cheapen their products by use of cheaper coloring matter.

DeMARTINI REORGANIZES

The DeMartini Macaroni Co. of Jersey City, which has been engaged in the manufacture of alimentary paste products for several years, has undergone a reorganization and on July 1 filed articles of incorporation showing a capital stock of \$150,000. R. Costa, L. DeMartini and A. Costa are listed as incorporators and principal stockholders. The reorganized concern will continue the business of manufacturing high grade pastes for which they are famed.

CANADIAN PRODUCTION 12,000,000 LBS.

According to figures by the Dominion bureau of statistics covering the calendar year of 1919, the production of the combined alimentary paste plants in the various provinces of Canada totaled 11,375,109 pounds. Quebec leads all provinces in the Dominion of Canada in the production of macaroni. During the year there were 9 individual plants in operation in that province, manufacturing more than half the total goods produced by our neighbor on the north. The report shows that Quebec manufactured 6,537,225 pounds. Ontario was second in height of pro-

duction in that year. Next came Alberta with 650,400 pounds and Manitoba with 475,112 pounds. Ontario had four producing plants while Alberta and Manitoba had only one each. British Columbia also manufactures considerable quantities of alimentary pastes, having 3 individual plants of small capacity.

EGYPT MACARONI IMPORTATION

Before the war Egypt imported large quantities of macaroni and vermicelli for home use but the people there had to forego this nutritious food during the world's conflict. In 1913, according to statistics, alimentary paste goods to the value of \$88,019 were imported. By the year 1919 this had decreased to approximately 10 tons valued at only \$3,460, averaging about \$340 a ton. The value of the goods imported during 1920 remained about the same, though the quantity increased rapidly, when 87 tons were received at a total value of \$29,511. Italy provided most of the pastes used in that country with Greece ranking a poor second.

PROVIDENCE PLANT DESTROYED

The National Macaroni company plant of 88 Academy st., Providence, R. I., owned by Alphonso Testa, was badly damaged by fire last month. Fire was discovered in the upper story and before the firemen could subdue the flames the entire roof had been destroyed. The cause of the blaze has not been determined. Flour and finished products to the value of about one thousand dollars were destroyed and much damage done by fire and water to the machinery and equipment on the first floor.

APPOINTED ADVERTISING MAN

H. H. Robinson, for many years connected with the Cleveland Macaroni company, has been appointed advertising manager of that big concern. Owing to the extensive advertising usually carried on by this firm this position is one of great responsibility. Mr. Robinson is well qualified by both experience and training to fill this important position.

ROSSI FORMS GRAPE COMPANY

Arthur Rossi of A. Rossi & Co., San Francisco, who is well known to the macaroni manufacturing trade because of his regular attendance at the national

conventions of the industry the past few years, will enter a new line in connection with his business of building drying machines. He has organized a fresh grape company in his home city and is ready to supply this product in any quantity. Lovers of grape juice and similar grape products can now appeal to Rossi for some of the stuff that satisfies.

FAVORS HIGH TARIFF

On July 26 at a regular meeting of the board of directors of the Chamber of Commerce of San Antonio a resolution was unanimously adopted favoring an increase in the tariff provided in the Fordney tariff act from 1½¢ per lb. to 3½¢ per lb. The resolution states that due to the fact that 126,000,000 lbs. of macaroni were imported in 1921 and that the domestic production for 1921 was 450,000,000 lbs., and to the fact that the cost of production of the foreign product had been found to be 1.65¢ per lb. while the cost of the home manufacture was from 4½¢ to 5¢ per lb. exclusive of packing, it is only fair that the home manufacture be given an equal chance with the foreign market.

If other Chambers of Commerce throughout the United States would recognize the need for the increase demanded by the alimentary paste industry, and would act in a similar manner the macaroni manufacturers would be sure to receive the attention that their worthy demands require.

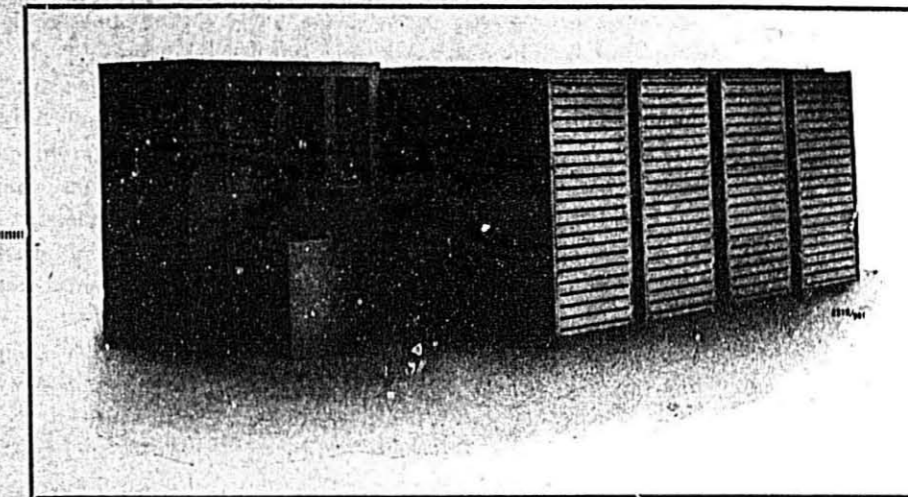
Canada's Wheat Crop Larger

Ottawa, Aug. 12—Canada's wheat crop this year will exceed last year by more than 25,000,000 bushels, but most other crops show a decrease.

Estimates published today by the dominion bureau of statistics give the 1921 wheat yield as 288,493,000 bushels against 263,189,300 bushels last year based on condition of July 31.

This year's oats crop will be 457,544,000 bushels against 530,709,700 in 1920; barley 58,027,000 bushels compared with 63,310,550 last year; rye 11,707,100 bushels against 11,306,400 last year and potatoes 99,937,000 bushels against the bumper yield of 1920 of 133,851,000 bushels.

True, it's hard to live within our income these days. But think how hard it would be to live without it.



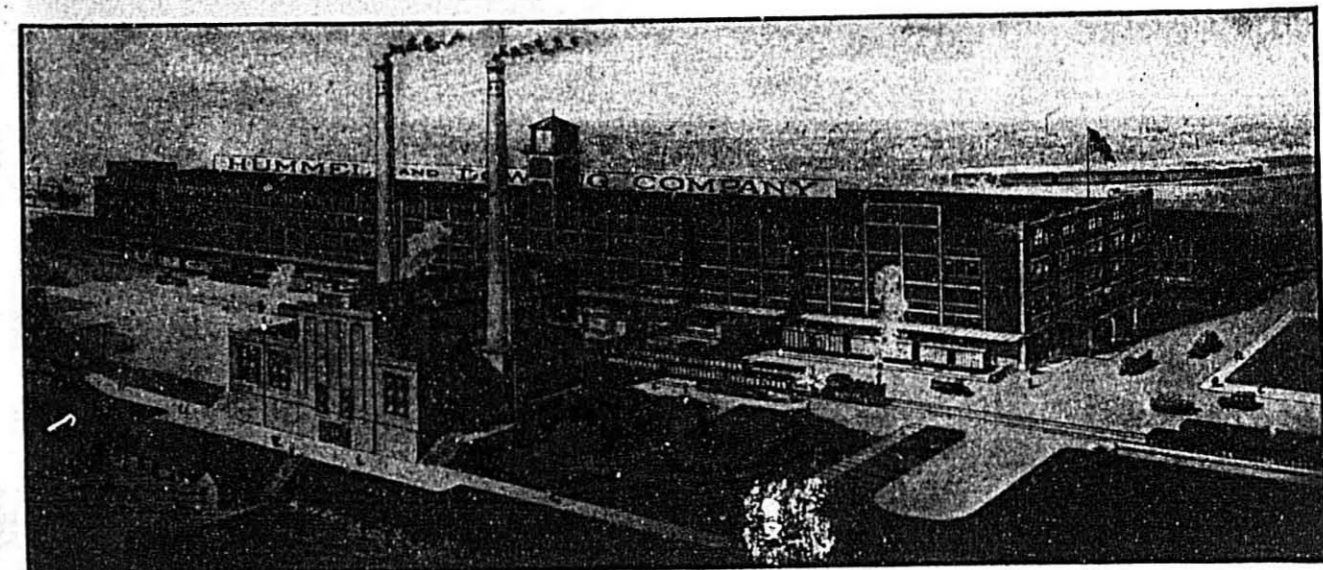
Buhler Dryer for Noodles

We have built Dryers for Alimentary Pastes for 60 years. Our Dryers are in operation all over the world. They are dependable under all weather conditions. Your Drying problem is solved once for all, if you install Buhler Dryers.

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Cartons, Caddies or Containers for the Macaroni Manufacturers

Our organization and modern mills offer you the best available facilities for your packing requirements. We make our own board, control extensive sources of supply and specialize in high grade cartons and containers.

Give us an opportunity to submit our samples and quotations the next time you are buying in our line. Our service is excellent. Our product is better than the average.

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Milwaukee, U. S. A.

Service Offices: Chicago, Denver, Minneapolis, St. Louis, Detroit, Columbus



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.

PUBLICATION COMMITTEE

JAMES T. WILLIAMS President
M. J. DONNA Secretary

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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. III August 15, 1921 No. 4

Queries and Answers

Registering Trade Name or Mark

I desire to register a trade name and mark. I do not know what steps to take. Can you advise me?

Reply—The first thing to do is to file with the U. S. patent office in Washington a properly written application addressed to the "Commissioner of Patents" and signed by the applicant.

It must specify applicant's name, home and business address, citizenship and kind of business in which engaged. It should give a description of the article for which the trade name or mark is requested, a statement and the length of time during which the name or trade mark has been used. There should also be a description of the name or trade mark itself. With the statement should be filed a formal drawing showing the lettering of the trade name or design of the trade mark, signed by the applicant or his attorney. The registry fee is \$10. While any person has the right to apply for trade mark registry, or for a patent, he will stand little chance of getting satisfaction un-

less he employs an attorney who is familiar with the technical details and requirements. If an article is worth patenting or trade marking it is worth the services of an attorney.

Packing and Weighing Machine

A far eastern construction company and a macaroni manufacturer contemplating erection of a plant on the Atlantic coast write simultaneously asking for names and addresses of firms manufacturing machinery that will weigh and pack long goods, spaghetti, macaroni, etc., in 7 inch lengths.

Reply—Practically all the reliable firms making machinery of this sort are advertisers in the official organ of the macaroni industry, copy of which is sent you.

Federal Trade Commission

What is the scope and limit of activities of the National Macaroni Manufacturers association?

Reply—Information furnished on questionnaires supplied for that purpose.

Tested Macaroni Recipes

For use by manufacturers, wholesalers and retailers in popularizing use of macaroni, spaghetti, etc., as the recognized food for mankind from the viewpoint of nutrition and economy.

Macaroni Good Dish For Summer

During the summer season the homemaker meets the problem of serving her family with nutritious meals, and at the same time she is not desirous of spending all her time in the kitchen.

Macaroni, spaghetti and noodles as summer foods provide the foundation for the nourishing meals, and at the same time may be quickly cooked.

WANT ADVERTISEMENTS

Five cents per word each insertion.

MACARONI FACTORY SUPERINTENDENT—One of the largest wholesale grocery concerns in the south is contemplating establishing a macaroni factory. Needs competent foreman or superintendent who can advise concerning original outlay and equipment, as well as manage plant in operation. An attractive proposition will be made to capable man. Address Box 10, c/o Macaroni Journal, Braidwood, Illinois.

FOR QUICK SALE—\$700
Werner & Pfleiderer verticle screw press, double cylinders 13 1/2" diameter, automatic packer, pulleys, etc., complete f.o.b. factory. Whole press for the cost of what you have to pay to replace one cylinder. Guaranteed in good order and can be tested before dismounting. Used only 23 months. Inquire O. V. O., c/o Macaroni Journal.

SUPERINTENDENT WANTED—Experienced and capable man to take charge of large macaroni manufacturing plant. Must be practical, understanding best methods of making both bulk and package goods, and thoroughly familiar with macaroni machinery. Good opening for right man. Give experience, full particulars and salary wanted in first letter. Address D. C. C., c/o Macaroni Journal, Braidwood, Illinois.

thus shortening the time spent over hot stove.

In selecting macaroni one should choose a reliable brand that is made from semolina; that is, from flour made from durum wheat, which contains sufficient gluten to make a macaroni that will hold its shape after cooking, and not dissolve into a shapeless paste.

Carefully cooked, wisely seasoned and combined with enrichments like good butter or butter substitute, and cheese or highly seasoned sauces, the dinner for a hot summer day is easily prepared when one of these pastes is used.

An unusual method of serving is to combine the cooked, drained and cooled macaroni, with seasonable vegetables such as celery, cucumbers, onions, radishes, green peppers, etc., in any desired combination, and blend with one preferred salad dressing. Served upon lettuce and garnished with asparagus tips or other edible garnish, no nice dish could be suggested for summer luncheon.

GRAPES

Fresh California Grapes for Sale. Special Price on Car-load Lots. Quality guaranteed. Wire or mail your order to

Arthur Rossi
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For Sale Or Trade

1-13 1/2" double cylinder Werner & Pfleiderer press with automatic packer; in first class shape.

Will consider trade or exchange for short cut Hydraulic or Screw press, 13 1/2" or 16" diameter.

Address P. O. Box 1108
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Better Boxes Help Sell Macaroni

The Macaroni and the cartons for shelf display, arrive at your dealers' in fine condition when shipped in "Chicago Mill" boxes. Good condition upon delivery means quick moving from the shelves and more orders for you. "Chicago Mill" Macaroni boxes help your dealer sell and help sell you to your dealer.

Fine appearance and sound quality characterize the whole line of "Chicago Mill" Red Gum Shooks and Solid and Corrugated Fibre Boxes. Convenient location of our plants, complete control of production, a fine system for following up orders and assuring you prompt delivery, have made "Chicago Mill" boxes the choice of hundreds of leading manufacturers. Upon your request our representative in your territory will call.

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Chicago

Red Gum Shooks
Odorless, Clean and Bright.
One-Piece sides and tops.

Corrugated and Solid Fibre Macaroni Boxes
Built to tested strength especially for the Macaroni trade. Strong and neat appearing.

Every Type of
Box in General Use



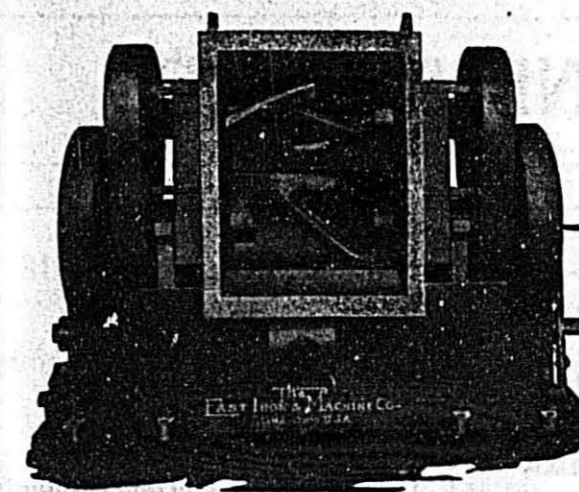
We print your advertisement on your box if you desire.

"EIMCO"

Mixers and Kneaders

Insure Uniformity, Color and Finish

"Eimco" mixers develop the full strength of the flour and produce perfect doughs, absolutely uniform in color, temperature and finish, just like an expert would do it by hand but they do it many, many times quicker—also much quicker than ordinary machines—because they are scientifically designed and built.



"Eimco" kneaders knead the lumps of dough, as they come from the mixer, into one solid ribbon and give it uniform texture and they do it quicker and better than ordinary kneaders. They are equipped with plow and have scrapers at rolls to prevent dough from climbing. All gears are fully enclosed.

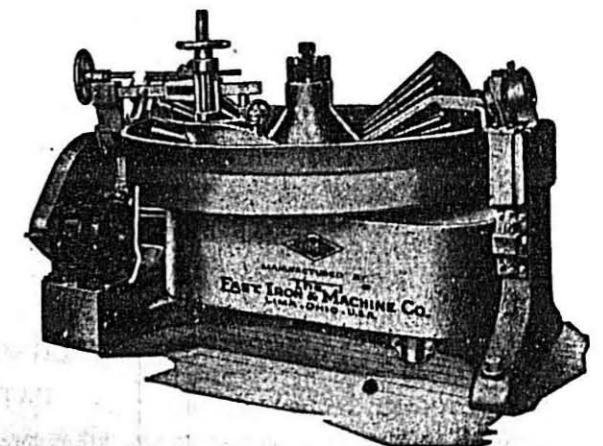
Save time, labor, power, and make better doughs at less cost. "Eimco" mixers and kneaders will do it for you.

Ask us for bulletin and photos.

The East Iron & Machine Co.,

Main Office and Factory, Lima, Ohio.

Philadelphia Office 5 S. Eighteenth St.



Misbranding

9194. Adulteration and misbranding of Samaco Brand extra fine macaroni, U. S. * * * v. Savarese Macaroni Co., a Corporation. Plea of nolo contendere. Fine, \$25 and costs. (F. & D. No. 12468. I. S. No. 17020-r.)

On March 2, 1921, the United States attorney for the District of Maryland, acting upon a report by the Secretary of Agriculture, filed in the District Court of the United States for said district an information against the Savarese Macaroni Co., a corporation, Baltimore, Md., alleging shipment by said company, in violation of the Food and Drugs Act, as amended, on or about May 21, 1919, from the State of Maryland into the State of New York, for re-shipment to the island of Porto Rico, of a quantity of Samaco Brand extra fine macaroni which was adulterated and misbranded.

Analysis of a sample of the article by the Bureau of Chemistry of this department showed that it was made from an inferior grade of flour and had been artificially colored with a coal tar dye, naphthol yellow S.

Adulteration of the article was alleged in the information for the reason that a substance, to wit, flour, had been mixed and packed therewith so as to lower and reduce and injuriously affect its quality and strength, and had been substituted in part for macaroni, which the article purported to be. Adulteration was alleged for the further reason that the article was a product inferior to macaroni, to wit, a mixture composed in part of flour prepared in imitation of macaroni, and was colored with a coal tar dye, to wit, naphthol yellow S, so as to simulate the appearance of macaroni, and in a manner whereby its inferiority to macaroni was concealed.

Misbranding was alleged for the reason that the statement, to wit, "Extra Fine Macaroni Gragnano Style," borne on the labels attached to the boxes con-

taining the article, regarding it and the ingredients and substances contained therein, was false and misleading in that it represented that the article was macaroni, to wit, a product made from semolina, that is to say, coarsely ground durum wheat, and for the further reason that the article was labeled as aforesaid so as to deceive and mislead the purchaser into the belief that it was macaroni, to wit, a product made from semolina, that is to say, coarsely ground durum wheat, whereas, in truth and in fact, the article was not macaroni, but was a mixture prepared from flour artificially colored. Misbranding was alleged for the further reason that the article was a mixture prepared from flour artificially colored in imitation of macaroni, and was offered for sale and sold under the distinctive name of another article, to wit, macaroni, and for the further reason that the article was food in package form, and the quantity of the contents was not plainly and conspicuously marked on the outside of the package.

On March 2, 1921, a plea of nolo contendere to the information was entered on behalf of the defendant company, and the court imposed a fine of \$25 and costs.

E. D. BALL, Acting Secretary of Agriculture.

Know Your Product

Knowing all the good points of the goods you have for sale makes the goods half sold. It is an old story that to sell goods at the best advantage one should know his goods. To overlook this truth in business is disastrous.

How many alimentary paste manufacturers require that their salesmen know all that should be known about the manufacture and the food value of the product they are offering for sale? For instance, how many jobbers and salesman can satisfactorily explain how the "hole is made in macaroni"? Macaroni and similar alimentary pastes as a food have many good points that should be understood and frequently explained by salesmen and grocery clerks. These should be pointed out to the customers and the sale pushed on the merits of the article. Manufacturers and distributors should see that those selling to the consumer know this food product and urge upon them the need of explaining its good points in order to increase its consumption and incidentally their sales.

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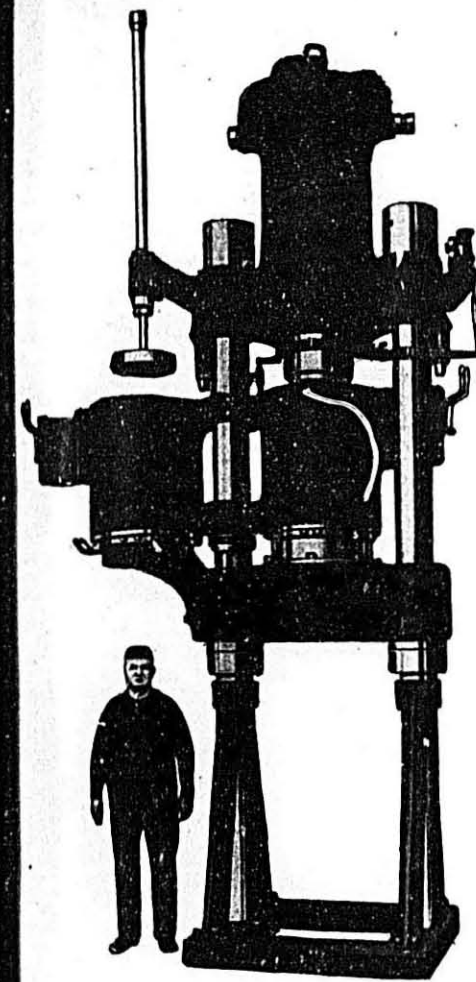
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Business card space for firms or individuals doing business with macaroni manufacturers:

Inquire for rates—

NEW MACARONI JOURNAL.



John J. Cavagnaro

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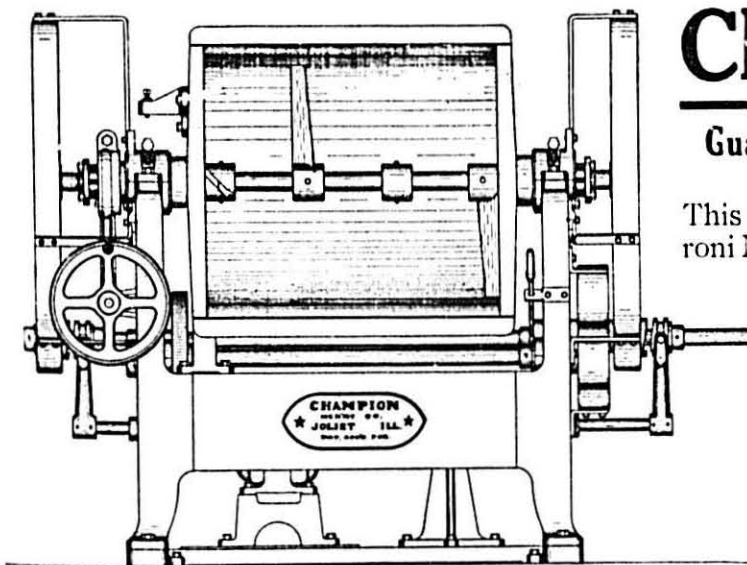
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Champion Mixer

Guarantees Dependable Service at Small Cost

This is the main consideration of successful Macaroni Manufacturers in deciding on plant equipment.



Its arms insure perfect and efficient mixing and uniformity of product.

The Agitator is made of steel and will last indefinitely.

Motor safely attached directly beneath Mixer.

Just the RIGHT SIZE, the RIGHT KIND of a Mixer for you at the RIGHT PRICE.

Made in any size with capacity from one to six barrels as best suits the requirements of your plant.

A CHAMPION MIXER drives away all mixing worries. We also specialize in building automatic flour handling outfits of all sizes.

Ask for our literature and our price.

CHAMPION MACHINERY CO. - - JOLIET, ILL.



Durum
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Durum
Patents

Pillsbury's Durum Products

Leading macaroni manufacturers endorse Pillsbury's Durum Products.

You will find that the best known, best-selling brands of macaroni are made from the highest grades of durum wheat—such as Pillsbury uses exclusively.

Pillsbury's Semolina No. 2, Semolina Medium and Durum Fancy Patent Flour are favorites with leading manufacturers everywhere.

If you want durum flours and semolinas which will always be uniform ask the Pillsbury man, or get in touch with our nearest branch.

Pillsbury's Semolina No. 2

Pillsbury's Medium Semolina
Pillsbury's Semolina No. 3

Pillsbury's Durum Fancy Patent
Pillsbury's Durum Flours

La SEMOLINA No. 2 della Pillsbury e la Farina DURUM FANCY PATENT, ottenute esclusivamente dai migliori grani Durum, hanno tutto lo speciale favore delle piu' importanti Fabbriche Italo-Americane produttrici delle piu' accreditate marche di maccheroni.

Se volete ottenere una qualita' superiore di pasta, di tipo sempre costante, comunicate colla nostra Succursale piu' vicina ed il nostro Rappresentante sara' subito da voi per spiegarvi i magnifici risultati che si ottengono usando i nostri prodotti.

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Minneapolis, Minn.

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