

**THE  
MACARONI  
JOURNAL**

**Volume XXIV  
Number 1**

**May, 1942**



MAY, 1942

# The MACARONI JOURNAL

PUBLISHED MONTHLY IN THE INTEREST OF THE MACARONI INDUSTRY OF AMERICA

1942  
*Convention Headquarters*



View of the Edgewater Beach Hotel, Chicago—its beautiful gardens, spacious grounds and fine Lake Michigan beach. Here on June 22-23 the leading Macaroni-Noodle makers of America will plan and play in their first wartime conference.

Official Organ  
National Macaroni Manufacturers Association  
Braidwood, Illinois

VOLUME XXIV  
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The Two Star Semolina brand has won the confidence and good will of the macaroni industry because it symbolizes those things that mean most—unvarying high quality, dependable performance, and prompt, personal service.

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## Remember the Home Front

The Macaroni-Noodle Industry has a "home front" other than that relating to war. It is a battle position that it, as a whole, and its component members, as individuals, must hold in keeping with our pledge of all-out support to the fighting forces.

Daily the patriotic members of this industry are becoming increasingly more war-minded and group action is replacing selfish individualism. Greed is giving way to sacrifice—to cooperation and understanding.

The public generally, and business particularly, recognize the current war as one for the survival of free enterprise. The proprietor of a macaroni-noodle products plant may beat the head of a large organization or of a small, personally supervised factory, but nevertheless holds dear his right to operate his plant in the common interest, with personal gain and satisfaction. But a disruption of business and everyday life is to be expected under existing war conditions.

The Macaroni-Noodle Industry is ready to undergo, in undergoing, many adjustments. True, it had its own trouble in days of peace; it will have "headaches" for the duration of the war. These will be tempered by the degree of group action taken for self-protection. Greed, if any existed heretofore, must give way to a desire to live and to let live while we unitedly bend every effort to the winning of this war.

A manufacturer writes: "The Macaroni Industry is in a heck of a mess at the very time we should be more closely united in group activities to stem ruinous competition—at a time when we should be insuring ourselves of reasonable profits with which to meet increased cost of doing business, pay higher wages, heavier taxes and to make greater contributions to the many war needs."

Curiously enough, the statement is made by one who has heretofore shown little interest in group action by the industry of which he is an important factor. "Greed is probably the cause for the fix in which we and other trades find ourselves in at the moment. While I am not now a member of the National Macaroni Association, I do not wish anyone to interpret this as an attempt to cast any blame on the Association for either doing or not doing. I must confess that had more of the professed, self-sufficient manufacturers approved and adopted the Association's oft-repeated request to cooperate and coordinate, our trade would not be in the mess that I sense. For this I hope to make amends."

"Greed is at the bottom of nearly all our troubles, country and business, national and personal. It caused many Americans to continue supplying the sinews of war—scrap iron, oil, and such—to Japan long after it was apparent to all that it was arming itself to take sides against us in our fight to protect the American way of life—free enterprise."

"Examples of greed, as I sense it, are too numerous

for the best interest of the Industry as a whole or of its component members. Let's take the matter of contracts for supplying good food to our fighting forces, and you will have some idea of some of the greed that should be banished for the duration. Nothing is too good for our fighting men, and their backers on the home front. But are we supplying the best possible grade of macaroni, spaghetti and egg noodles on bids awarded by a most generous and confiding Government?"

"I fear not. Bids are usually asked for on the basis of studied specifications, and while material and production costs have varied somewhat, offerings vary in price as much as 50 to 100 per cent. Some procurement divisions are getting macaroni products at but little more than the cost of the raw materials contained, or supposedly contained. How can this be a profitable and fair business in face of the increasing cost of raw materials, more exacting packaging requirements and other conditions that affect us equally?"

"This is where the 'greed' I have in mind enters this none too promising picture. If manufacturers were satisfied with a share of the government and institutional business obtained at a profit, and to permit competitors to do likewise, at least a portion of the 'mess' would be cleaned up to everyone's satisfaction. The truth is too evident to need further discussion. Action, united action, under the banners of the industry's association, is what is needed."

Perhaps things are not nearly as bad as this individual would lead us to believe, but there are several points in his reasoning that are worthy of consideration. The Macaroni-Noodle Industry should be more strongly supported, now and hereafter. It will be more strongly organized to meet conditions imposed by the war and the peace to follow.

Just as all nationals—all races, creeds and colors—are now rallying behind our Government, so should the industry-minded macaroni-noodle manufacturers, large, small and otherwise, combine themselves into a force for trade betterment under the banners of the National Macaroni Manufacturers Association that has for over thirty-eight years carried on unselfishly for the trade's best interests. This unselfish adherence to principle, its unswerving loyalty to a food trade that is daily growing in importance, to members and non-members, throughout the years has earned for the National Association the right to expect the unstinting support of every operator seriously concerned in the trade's future welfare. It costs so little to be cooperative, so little in the form of annual dues and willing service.

The National Association, on the occasion of its 38th birthday, extends warm hands of welcome to every considerate manufacturer who is seriously concerned in defending "the home front."



## Report of Director of Research for the Month of April

Benjamin R. Jacobs

Note: This installment covers the testimony offered by Dr. R. R. Williams at the hearing on Standards of Identity for macaroni products, etc., given on November 5, 1941.

Dr. R. R. Williams was the only government witness who appeared to testify concerning the addition of vitamins and minerals to macaroni and noodle products. He appeared in behalf of the Committee on Food and Nutrition of the National Research Council. This Committee was organized by President Roosevelt and held its first meeting in Washington in May, 1941.

The committee has formulated a policy of enrichment of food products with vitamins and minerals and this policy is expressed in the following resolution which was adopted by the committee without any reference to the hearing on Standards of Identity for macaroni products. However, it appears that the Food and Drug Administration requested an opinion from the committee concerning the enrichment of our products, and in response to this request Dr. Williams appeared.

The following is the resolution that was adopted by the Committee above referred to, and all of the evidence by Dr. Williams was based on the various matters referred to.

"Statement of Policy in the Matter of Addition of Specific Nutrients to Foods.

"The chairman of the subcommittee on Cereals, Rice and Sugar reported the receipt of a letter from Mr. C. W. Crawford, as Acting Commissioner of Foods and Drugs, requesting the advice of the Committee on Food and Nutrition as to a suitable policy concerning fortification of foods which can be applied consistently as the program of standardization goes forward. The immediate occasion for this request is the projected hearings on macaroni and other alimentary paste products which will probably be held early in November. The following statement of policy was submitted for action:

"WHEREAS there exist deficiencies of vitamins and minerals in the diets of significant segments of the population of the United States which cannot promptly be corrected by public education in the proper choice of foods, be it resolved, in order to correct and prevent such deficiencies:

"(1) That the committee endorses the addition of specific nutrients to staple foods (as indicated under 6 be-

low) which are effective vehicles for correcting the above deficiencies in the diets of the general population or of significant age, geographic, economic or racial segments thereof;

"(2) That the committee opposes the inclusion of additions of specific nutrients under definitions and standards which may be promulgated under the Food, Drugs and Cosmetic Act except in the case of foods which constitute such effective vehicles of distribution;

"(3) That the committee favors unequivocally the fulfillment of the nutritional needs of the people by the use of natural foods as far as practicable and to that end encourages education in the proper choice of foods and the betterment of processes of food manufacture and preparation as to retain fully the essential nutrients native thereto;

"(4) That to avoid undue artificiality of food supply the committee favors, whenever practicable, the choice as vehicles for the corrective distribution of vitamins and minerals those foods which have suffered losses in refining processes and recommends that the vitamins and minerals added to such foods should preferably be the kinds and quantities native thereto in the unrefined state;

"(5) That the addition of other than natural levels of vitamins and minerals to foods which are suitable as vehicles of distribution may be sanctioned when more natural routes are practically unavailable as measures to correct known nutritional deficiencies;

"(6) That at present the committee favors appropriate enrichment of flour and bread (and perhaps corn meal), the fortification of milk with vitamin D, the suitable addition of vitamin A to table fats and of iodine to salt for dietary use. There is no information available to the committee at the present time which indicates that it will be desirable to recommend the addition of vitamins and minerals to foods other than those named.

"(7) That specifically the committee opposes the addition of synthetic vitamins to carbonated beverages and confectionery.

"The resolution proposed by Dr. Williams' subcommittee was given careful consideration. As printed above, it incorporates various revisions

suggested at the main committee meeting.

"Moved: That the resolution as amended and as printed above, submitted by the subcommittee on Cereals, Rice and Sugar be adopted.

"Adopted."

It will be noted that the resolution recognizes the following:

1. Recognition of deficiencies of vitamins and minerals in the diets of significant segments of the population which cannot be corrected by public education in the proper choice of foods.

(a) Therefore, the committee endorses addition of specific nutrients to staple foods which are effective vehicles for correcting deficiencies in the diets of the general population or of significant geographic, economic or racial segments.

(b) To avoid undue artificiality of food supply, the committee favors as the choice of vehicles those foods which have suffered losses in refining processes and recommends the addition of vitamins and minerals native thereto in the unrefined state.

(c) The committee recommends enrichment of flour and bread (and perhaps corn meal), milk, table fats and salt.

(d) There is no information available to the Committee at the present time which indicates that it will be desirable to recommend the addition of vitamins and minerals to foods other than those named.

(e) The committee advised against enrichment of macaroni products.

Dr. Williams opposed enrichment of macaroni products:

I. Because it had not been shown that such products were effective vehicles for the correction of deficiencies in the diets of significant economic or racial segments;

II. Because of the loss of vitamin potency when macaroni products are cooked.

The Association was prepared to show that the loss of vitamin B<sub>1</sub>, calcium and iron in cooked macaroni products was no greater than the loss sustained in the baking of various types of breads, biscuits and other bakery products for which white flour is used.

(Continued on Page 8)

# Is it Good?

## The most VITAL question your products have to answer

The most exacting checks in your laboratory are really quite moderate compared to the test your products undergo at a customer's table! There, only one all-important question is asked—only one answer expected. The customer asks: "Is it good?" Your products *must* answer "Yes."

For years we have been testing and choosing wheats, milling, testing and re-testing Gold Medal Press-tested Semolina No. 1 to insure the presence, in largest measure, of those qualities which help you make macaroni products highly satisfactory to your customers. General Mills' Gold Medal Press-tested Semolina No. 1 is noted for those characteristics which spell *fine* results to the manufacturer. It is noted for *all 'round ability* to produce products



with fine taste, appetizing appearance and FULL COLOR AND FLAVOR the things that mean everything to the housewife.

These are reasons why Gold Medal Press-tested Semolina No. 1 gives you not only the kind of results you must have in your plant—but, most important, the re-buying action you want from your customers.

Use Gold Medal Press-tested Semolina No. 1 with full confidence. Many daily tests guarantee that this Semolina will assist you to make the kind of macaroni products your customer insists upon. To the question, "Is it good?", Gold Medal Press-tested Semolina No. 1 milled by General Mills, Inc., speaks for itself.

A COMPLETE DURUM SERVICE FOR MACARONI AND NOODLE MANUFACTURERS

DURUM DEPARTMENT

**WASHBURN CROSBY COMPANY**

(TRADE NAME)

Central Division of General Mills, Inc.

Offices: Chicago, Illinois



(Continued from Page 6)

The Association was also prepared to show that whenever macaroni products—particularly egg noodles—are cooked in broths and soups there is no loss whatever of the vitamin B<sub>1</sub>, calcium and iron. This cannot be said of any baked product where enriched flour is used.

The Association was prepared to recommend that the level of vitamin B<sub>1</sub> and niacin be raised sufficiently to compensate for any losses which may be incurred due to losses in cooking.

When the enrichment program was initiated by millers and bakers, the price of the most expensive item (vitamin B<sub>1</sub>) was approximately \$1.40 per gram. At the time that the hearing was held the price had been reduced to 65c per gram. The price today is 48c per gram, which is a material reduction from the original price and which makes the addition of a larger amount an insignificant matter in so far as cost is concerned.

The Association was not prepared to produce evidence to show that macaroni products were a proper vehicle for furnishing vitamins because it went to a sufficiently large segment of the population. Neither were we prepared at that time to show that most consumers of macaroni products belong in the lower income brackets. However, we are accumulating such evidence and are also accumulating evidence to show losses of vitamin B<sub>1</sub> in products which are permitted to be enriched and which losses are greater than those encountered when macaroni products are cooked.

In connection with this subject it might be well for the industry to note that recently the State of South Carolina passed a bill which becomes effective July 1, 1942, requiring the enrichment of all bread, white flour and self-rising flour sold in that state. The enrichment level is the same as that required under the federal standards.

I recently conferred with Dr. A. C. Summers, State Chemist of South Carolina, and was advised that although macaroni products may be classified as bakery products, they are not included among the products which are required to be enriched with vitamins and minerals.

Modern dehydrating machinery dries all kinds of fruits, milk and other foods in thin layers for shipping in condensed storage space.

Stealing is almost unknown among the Eskimos, and punishment of any thieves apprehended is merely to laugh whenever the name of the culprit is mentioned.

Meat can be kept free from mold by storing it in iceboxes having carbon dioxide added to the atmosphere.

## Macaroni Products

Their Origin and Modern Production —  
Excerpts from Clover Farm Bee, March, 1942

MACARONI—The "Divine Dish"! Possibly few people have ever bothered to even wonder where Macaroni products . . . macaroni, spaghetti, egg noodles and other shapes of this wheat food . . . originated. The food, so widely used in a multiple variety of dishes, has been taken for granted . . . that like Topsy, macaroni had no beginning . . . its use just grew.

And in fact, the origin of macaroni products is historically vague. However, it has been determined by food historians that macaroni originated in the orient, several thousand years before the Christian era. It is believed that the first macaroni was made from rice flour and its use is thought to have been introduced into central Europe with the Mongolian invasions.

By the 14th century Italy was the only European nation that really understood the preparation of macaroni products and for nearly 400 years she held the secret of its manufacture. And from the Italians it undoubtedly got its name from the words "macarus," meaning a divine dish . . . or . . . "maccare" meaning to bruise or crush—the method for making macaroni.

For macaroni is made by the crushing of wheat. All top quality macaroni products are made from some type of wheat which is rich in gluten—that part of the wheat remaining after the starch is removed. Some manufacturers use durum wheat, which is an extremely hard, glutenous variety. This is ground to a granular flour called semolina.

Semolina is richer in gluten and has less starch than bread flour. Its granules are yellow . . . in fact, yellowness is the test of quality in these pastes. The viscosity of gluten allows it to be molded into various forms . . . hence the many shapes obtainable in macaroni—strips, tubes, elbows, shells, etc.

Some manufacturers use a patent durum wheat flour reground to be used as the basic raw material. Other manufacturers use spring wheat farina, which is a granular flour made from the part of the wheat kernel immediately inside the husk, and which is also rich in gluten. All three methods described produce high quality macaroni products.

For this was the secret on which the early Neopolitan macaroni manufacturers (Naples, Italy, was the center of the early macaroni industry) won their fame . . . the excellent

quality of their wheat determined the quality of the products. However, the cultivation of native wheat is now neglected in Italy.

A little over 50 years ago Russian durum wheat was introduced into the United States by a member of the Department of Agriculture and was bountifully sown and harvested on midwest plains of our land. Concurrent with the appearance of native grown durum on our market was the establishment of American macaroni manufacture which has made great strides in developing a quality, nourishing food product.

For macaroni products are high in energy values. Three quarters of a cup of plain boiled macaroni furnishes about 100 calories of body fuel. Macaroni products are also fairly high in protein as well as appreciable amounts of calcium, phosphorus, and iron with lesser amounts of other elements. They are easily digested and practically assimilated.

Macaroni products are marketed in various forms and sizes, among them being vermicelli, the smallest size and generally used in soups. It is made flat and curled. Next in order of size is spaghetti, known also as thin spaghetti, and the next is spaghetti. Macaroni is the next largest size in common use, although there are three sizes between that and spaghetti, these being foratini or macchioncelli, periatelli, and mezzanelli.

These products are made by mixing the above mentioned flours or blends of flours with water to form a heavy dough which is kneaded thoroughly. Then it is placed in a cylinder where it is forced by tremendous pressure out through holes in a metal plate at the bottom of the cylinder. The size and shape of the holes determine the size and shape of the product. After being cut to the desired length the product is hung up to dry in air-conditioned drying rooms, after which it is packed.

Noodles are different from macaroni in two respects. They are first made from ordinary wheat flour instead of semolina or farina and secondly, they must contain eggs. Government regulations require that noodles shall contain not less than 5½ per cent of egg solids, exclusive of shell. This means that there must be approximately two eggs in each pound of noodles. Noodles not containing this specified egg content are classified as plain noodles or water noodles.

"The Highest Priced Semolina in America  
and Worth All It Costs"

The  
Golden  
Touch

# King Midas Semolina

## Leads in Quality

Regardless of the circumstances or the conditions King Midas has never wavered from the determination to maintain the highest quality standards.

### KING MIDAS FLOUR MILLS

MINNEAPOLIS, MINNESOTA





## WPA Noodle Competition

Colorado Project Employs Ancient and Costly Hand Methods of Production.

The Government, through the WPA, is now in the noodle manufacturing business, reports the March 30, 1942 issue of *The Rocky Mountain News* of Denver, Colorado. Under the heading—"WPA Doodles—And Turns Out Noodles", the public is told once more of the high cost of WPA-produced goods. The article has four illustrations showing the hand operations that go towards high production costs despite low wages and salaries.

Despite the high cost of these none too uniform egg noodles, commercial manufacturers naturally resent the intrusion and scoff at the reasoning that the WPA workers are being trained for later employment in noodle factories, because their training is obsolete and their "speed" inadequate. Labor alone costs about 17 cents a pound. Adding to this the cost of eggs, around 35 cents, and of flour at \$5.00 a barrel, WPA noodles will cost over 30 cents a pound. Good commercial noodles retail almost everywhere at less than half that price.

The article, in part: "Oodles of noodles is the latest WPA endeavor in Denver.

Forty-two women and 10 men are noodling for all they are worth at WPA canning factory, 1200 S. Acoma St. The noodles are being manufactured from surplus commodities for the State Welfare Department. They will be distributed to 40,000 underprivileged children in Colorado.

The ordinary workers in the plant receive \$52.80 a month. The foreman receives \$68.90 and the supervisor \$91.20.

The payroll alone totals about \$2,800 a month. Cost of the surplus commodities used in making these noodles could not be determined at the plant.

The daily production at its present time averages about 800 pounds, according to Noodle Supervisor Joseph Villano. The WPA noodlers work six hours a day, five days a week. On the basis of 800 pounds daily, the monthly production would be about 16,000 pounds.

Thus the labor cost alone is about 17 cents a pound. It would be considerably greater if costs of materials, etc., were included.

### Cost Disproportionate

Paul D. Shriver, state WPA administrator, admits that the cost of WPA noodles is disproportionate to the cost of the commercial product. "That is because we don't have com-

mercial equipment. The noodle factory is a canning factory in canning season. As I understand it, all of these frozen egg yolks suddenly became available, and it was decided to use them for noodles. Without commercial equipment, we had to mix, knead and cut by hand."

W. D. Tidwell, director of commodity distribution for the city welfare department, is convinced that noodling should become a permanent part of Colorado governmental life.

"This should not be a temporary project," Mr. Tidwell said. "These noodles will be made, whether WPA or someone else makes them.

"Colorado's allotment of surplus flour alone for noodles is 180,000 pounds. Use of surplus flour and eggs for noodles for undernourished children has been approved by Washington.

"The only part WPA has in this program is labor. We selected WPA workers so they would not be out of jobs between canning seasons. I believe this project should continue. This constitutes training for industry. Noodle factories can employ these people later on."

### Ample Factory Brands

Noodle factories queried yesterday declared that with their present staffs they can supply noodles for the entire Rocky Mountain region without batting an eye.

The WPA noodles are rich—a golden lushness dominating their character.

Only the yolks of eggs are used in the noodles. The yolks are frozen in 30-pound containers when they reach the plant and require four days to thaw out, according to Mr. Villano. The flour is sent to the plant in 100-pound sacks.

Four women do all the mixing. The proportions, as given by Mr. Villano, are two cups of eggs and four pounds of flour to one and three-quarters cups of water. All of the work in the plant is done by hand. The closest approach to machinery is a hand-operated kneader which works on the principal of a pump handle.

### Rolled Dough

Most of the kneading is done by women with rolling-pins. One woman rolls out a batch of dough to an approximate thickness. Another woman rolls it thinner. The dough goes from one woman to another until at

the end of the table it is almost paper-thin.

This work is done at two long tables. The cutting is done on a third table. Mr. Villano made piano-wire cutters, which resemble a small harp. The dough is placed on top of the wires and cut into quarter-inch strips by pressure from a roller.

The strips of dough are placed on racks to dry at room temperature. The finished product is heaped on long tables, packed in wooden barrels holding 110 pounds and sent to the commodity distribution warehouse for statewide distribution.

The project started two weeks ago with a crew of 30. Recently 20 more workers were put on the job.

Mrs. Pearl L. Velle, director of WPA service programs, is confident that production will increase as the workers get accustomed to noodling.

## Ice Cream Replaces Lemon Squash

The war has shattered another tradition, overturned another throne.

Now that the Yanks have landed in Trinidad, the British scene there is taking on American color, so much so that the lemon squash—as English as Yorkshire pudding—has abdicated in favor of the ice cream soda from the States.

Rigsby C. Satterfield, director of the government-built USO clubhouse in Port of Spain, told the story in a visit to USO headquarters in the Empire State Building, where a \$32,000,000 nationwide campaign is in progress to secure the needed contributions to keep USO in full operation.

The new club, he said, can handle 1,000 visitors at one time, and although its facilities are open to soldiers, sailors and marines of all the Allied nations, the USO center has become so distinctly American that the products of its soda fountain are replacing the former British Colonial favorites.

Once lemon squash stood in a glass at every elbow. "But now," Director Satterfield reported, "the fame of American ice cream sodas, sundaes and milk shakes is spreading straight from the club to win over the island. These and our snack-bar provisions, all bearing reliable American firm names, are helping to keep up the spirits of our fighting men and give them a welcome reminder of their homes so far to the north."

As for flavors in sodas and sundaes, chocolate and strawberry seem to lead the choice, as they do back in the States, but individualists call for pineapple and even the simple vanilla. Tea's all right, too, the service men say, but what they really prefer is good old American style coffee—with doughnuts, please.

## Preference Ratings Restricted

As a further step toward putting American industry under the Production Requirements Plan, J. S. Knowlson, Director of Industry Operations, announced today that the War Production Board will soon discontinue granting preference ratings on individual applications for material to be used in general manufacturing operations.

Effective immediately, no individual application from a manufacturer for materials to be incorporated in his products over a period of more than one month will be approved.

As previously announced, virtually all American industries requiring priority assistance are expected to apply under the Production Requirements Plan for the quarter beginning July 1. Under the Production Requirements Plan, the producers file a single application to cover all of their materials requirements for a calendar quarter, or for the remainder of a calendar quarter, when the application is filed in an interim period.

It has been the practice of some producers, who need priority assistance for only a few of the materials which they use, to file applications from time to time on individual PD-1A forms. Today's announcement will restrict the amount of materials to which a preference rating may be assigned in this way. The new policy will give the War Production Board a tighter check on the volume and uses of materials for which preference ratings are assigned, and will also require all applicants who need priority assistance in the regular course of their business to furnish full inventory information to WPB.

Producers whose annual volume of business amounts to less than \$100,000 may file their PRP applications on a simplified form, PD-25X. All others must use the regular PD-25A application.

In announcing the new policy, which is intended to reduce the volume of PD-1A applications, Mr. Knowlson also said that he has given definite orders against "hand processing" of priority applications received by the War Production Board. Hereafter, no priority applications will be accepted from anyone who presents them in person except in Room 4-101 of Tempo "E," where they are received in the regular course of business, and no one will be allowed to intervene in the routine processing of applications.

### MORE IMPORTANT

She: "No, I didn't sew a button on your pants, I was too tired. Which is more important, anyway—your wife or your pants?"

He: "Well, there's places I can go without a wife.—The Hub.

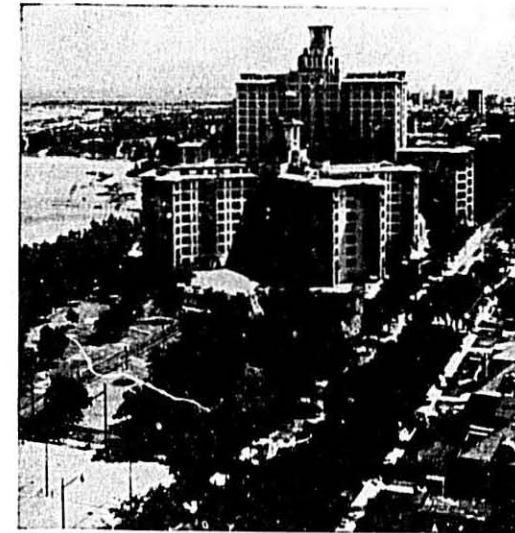
## Package Machinery Company Offers Manufacturers a Unique Service

The Package Machinery Company of Springfield, Mass., is assisting package goods manufacturers who cannot obtain new wrapping machines because of the war and the recent W.P.B. freezing order L-83, by placing such companies in touch with other manufacturers who have idle machines which they are willing to sell. Slight alterations will frequently adapt a machine to the new user's needs.

In offering this service, the Package Machinery Company makes it clear that they will neither buy nor sell these machines. Their aim is purely to assist companies which cannot obtain sufficiently high priorities to insure delivery of new machines.

Manufacturers are invited to write to the Package Machinery Company, stating the type of machines or style of wrapping which they are interested in.

Meet me at Edgewater Beach Hotel, Chicago, June 22-23.



**Now It Is More Important Than Ever** that you attend the **Convention of the Macaroni & Noodle Industry—June 22-23, 1942, at the Edgewater Beach Hotel, Chicago, Illinois.**

**KEEP** fully posted on Industry problems. **KEEP** abreast of current developments. **CONSULT** with your associates within the Industry.

Enjoy the restful atmosphere of this beautiful Hotel. We are confident that the time spent will be profitable to you and your business.

**Champion Machinery Co.**  
Joliet, Illinois

Mfrs. of Mixers—Brakes—Flour Outfits—Weighing Hoppers and Water Meters.



## Cellophane Saves Tons of Steel and Tin

Adding Protective Film to Fiber Cans  
Greatly Broadens Use

A thin transparent film—a thousandth of an inch "thin", to be exact—is tackling the man-sized job of replacing thousands of tons of steel, tin and rubber in the packaging of foods and other essential items for America and her allies.

The film, of course, is cellophane, the wrapping material which, so to speak, took the pig out of the poke and permitted customers to see what they were buying without exposing the article to moisture, dust and germs.

War Production Board orders have sharply curtailed the amount of tin and steel going to can manufacturers who annually have used 2,000,000 tons of metal in making 17,000,000,000 cans, and have also banned the use of rubber film for food wrapping. In an exhibit in the Annual Packaging Show of the American Management Association, being held at the Hotel Astor, New York City, from April 14 to 17 inclusive, the du Pont Company shows how cellophane is being used by the container manufacturers to step up the effectiveness of fiber cans and cartons, greatly broadening their present use and thus releasing the much-needed metals and rubber for war purposes.

At the time of World War I, cellophane was still a luxury item, reserved for such exotic tasks as wrapping bottles of rare perfumes. In the subsequent quarter century, cellophane has become so inexpensive that it is used to protect a thousand and one things, and "wrapped in cellophane" has become a common household expression for freshness and sanitation. Today this water-clear product of the chemical industry and the forest—wood pulp is a principal ingredient—enters an entirely new phase in its career, in which eye-appeal is being subordinated to strictly utilitarian qualifications—its ability to make other packaging materials moisture-proof, water-proof, grease-proof and poison-gas-proof.

A War Production Board Limitation Order prohibits the use of cellophane as a decoration and in such less-essential applications as the wrapping of razor blades, soaps, garments, hardware, etc. But the Government evidently has no intention of limiting the use of this product in the protection and preservation of essential products of human consumption.

Ten years of research and experiment have brought cellophane to the point where it is now able to step into many of the jobs left open by the scarcity of metals.

One of the most important of the new cellophane applications is in the fiber "can," where it adds its protective values and strength when laminated to board. Some of these resemble the familiar cylindrical ice-cream container, in others the metal can body is replaced by laminated board and cellophane, with the metal ends attached in the usual way, saving 60 to 80% of the metal.

Another widely used form of package might be termed the "bag-in-box," in which a leak-proof cellophane bag is formed inside a carton—or fabricated as an integral part of a carton—and tightly sealed merely by heat.

Finally, of course, cellophane is also doing a big protective job all by itself in its familiar transparent bag or wrapping, without additional packaging materials. All sorts of foods, such as breakfast cereals, egg noodles, fancy-shaped macaroni, crackers, bread, bacon, cake, cheese, dehydrated soups and vegetables are being sold in this economical, air-tight and moisture-proof package.

Curiously enough, when cellophane is added to paper board, as in the cardboard "can" or the "bag-in-box" package, its use is exactly similar, both in principle and actual weight, to tin added to steel in the form of "tin plate." So cellophane is replacing tin pound for pound and is enabling cardboard to replace steel many times its own weight.

The steel conserved by the use of the non-metal containers is, of course, freed for ships, guns, tanks, airplane motors, war production machinery and countless other vital items. A large part of tin saved goes into solder and bearing metals, the demand for which is obviously tremendous in our mechanized fighting forces.

Another important saving achieved by cellophane is in its conservation of metal through its substitution for foil, which has been used in great quantities in wrapping processed cheese. Until fairly recently the 325,000,000 pounds of processed cheese produced annually in this country used 4,600,000 pounds of foil. Air-tight, moisture-proof film does this job effectively, preventing the cheese from becoming rancid and moldy and dry.

Recent restriction of foil in packaging cigarettes will place an additional burden upon cellophane, which already was being used as an outside wrapper for cigarettes.

A notable advantage of cellophane over metal packages and foils is that

it is made from a constantly renewing source—wood—while the world's supply of metals is limited. And because of its extreme thinness, cellophane covers much greater area per pound than do other wrappings of equal strength.

This tough, thin transparent film is celebrating its 50th anniversary this year—if one goes back to the fundamental laboratory work of the English chemists, Charles F. Cross and Edward J. Bevan, as the starting point. It remained for a Swiss, Jacques E. Brandenberger, however, to develop and commercialize the material. By 1912 he had perfected his machinery for its production and had given it the name, "cellophane," after the first syllable of "cellulose" and the Greek word "phaneros," for clarity.

### Honor 25 Years' Service

For 25 years H. H. Wrigley, 1807 Eighteenth Ave., Moline, Illinois, has been personally interested in the manufacture and sale of macaroni products manufactured by Crescent Macaroni and Cracker Company of Davenport, Iowa. On April 4, 1942 his employer and fellow workmen honored him at the company's 67th anniversary celebration by presenting him a gold watch for long and faithful service. The presentation was made by H. J. Schmidt, vice president in behalf of both the company and the employees.

Paul Moore, cost accountant, was in charge of the affair. President Carl B. Schmidt and Secretary Fred L. Ray gave short talks as did several of the older salesmen who have worked with Mr. Wrigley. Forty officers, employees and guests attended.

### Specific Delivery Date Required

All applications for priority assistance which do not specify a required delivery date will hereafter be returned to the applicant by the War Production Board, it was announced by J. S. Knowlson, Director of Industry Operations.

Priorities Regulation No. One as Amended requires every applicant for priority assistance to specify in his application the latest date on which the items in connection with which priority assistance is requested can be delivered to him to meet his contract obligations or production schedules. Nevertheless, many applicants, especially those submitting individual applications on PD-1A forms, have been specifying "immediately" or "at once" instead of filling in a definite delivery date. Hereafter, no such applications will be considered until an exact delivery date has been filled in.

**H**UNDREDS of macaroni manufacturers call Commander Superior Semolina their "quality insurance."

These manufacturers know, after years of experience, that Commander Superior Semolina can be depended upon for color and protein strength day after day, month after month, year after year.

They know Commander Superior Semolina is dependable.

That's why over 75% of our orders are repeat orders from regular customers.

**COMMANDER MILLING CO.**  
Minneapolis, Minnesota

You  
**COMMAND**  
the Best  
When You  
**DEMAND**



### Spaghetti and Meat Balls for Wartime Community Supper

Quantity cooking is a wartime economy measure which housewives should more generally adopt because it saves on time, fuel and food. That is the general thinking of food experts and has been nicely put by Mrs. Galnor Maddox, NEA Service staff writer in the following release, appropriately illustrated:

Not one ounce of food, not one measurement of fuel—coal, oil, gas or electricity—must be wasted in the home. That's a basic rule for winning this war.

Quantity cooking offers the housewife a way to save time, fuel and food. Relatives can form a dinner club. Neighbors can arrange to eat together in a community effort to save. The idea may sound too unusual. It isn't. Better get started soon. It's coming. Call your community meal an Army supper and remind yourselves of the boys doing the fighting. It's a wartime idea.

Here is a quantity recipe using wholesome and Army-type food. It will fit into your community plan. Double or treble it if necessary.

#### Spaghetti and Meat Balls (10 to 12 Servings)

Sauce: ½ cup minced onion, 2 peeled cloves garlic, minced; ½ cup olive oil, 2 cans tomato paste, 6 ounces; 5 cups tomatoes (2 No. 2½ cans), 4 cups hot water, 3 teaspoons sugar, 1 teaspoon pepper, 8 teaspoons salt, ½ teaspoon sage, 2 pack-

ages spaghetti, 8- or 9-ounce size; grated American or Parmesan cheese.

Meat Balls: 2 pounds chuck meat, ground; 2 eggs beaten; 2 peeled cloves garlic, minced; 2 tablespoons parsley, minced; 2 teaspoons salt, 1 teaspoon pepper, 2 cups soft bread crumbs, 1 cup grated processed American cheese, 4 tablespoons fat.

Sauce: Cook onion and garlic in hot oil, in a two-quart heat-resistant glass saucepan until they are golden brown. Add the remaining ingredients, except spaghetti and cheese to the onion and garlic. Simmer one hour, uncovered, stirring frequently. Add the meat balls and continue cooking for one-half hour, uncovered.

Cook spaghetti, following manufacturer's directions. Drain and pour hot water over it and drain again. Arrange layer of spaghetti in a three-quart heat-resistant glass casserole.

Cover with a generous layer of sauce and sprinkle with cheese. Put on the remainder of the spaghetti and cover with sauce and cheese. Top with meat balls.

Meat balls: Combine all the ingredients except the fat. Shape into about 20 balls two inches in diameter. Brown the meat quickly in the hot fat. Add the meat balls with the drippings to the sauce and continue cooking one-half hour. Arrange on the spaghetti and serve from the glass casserole at once.

Honey is one of the oldest foods known to mankind. Have you a recipe for honey and egg noodles?

The man who boasts that he can eat anything will shortly be whining to a doctor that he can't digest anything.

### Heads Italian Chamber

Louis Caravetta, former macaroni manufacturer in Chicago, and president of the Ehrat Cheese Company of that city, was recently elected as the chief executive of the Italian Chamber of Commerce of Chicago. This well-known merchant is proud of the honor conferred on him, and in answer to a question of why he should accept the presidency of the Chamber under existing conditions, replied:

"First, because I firmly believe that it is my duty, and the duty of any officer or member, to see that an institution such as ours that has existed honorably for 35 years should not go into oblivion because of the indifference of a few, and Second, because we should all realize that the good work of our Chamber is needed now more than ever. Our organization has never interested itself in any political activity whatsoever. Its sole purpose has been in the interest of business all through its history, with highest loyalty to our government authorities.

"I am fortunate to have the fullest cooperation of our members thus assuring us of the strength and harmony that, above all, is now of vital need to our country in her fight for liberty and justice."



## USO "Snack-Bars" Popular

They Relieve Eating Monotony—Provide Sociability

The full-grown service man retains the habits of the small boy when it comes to "snacking" food between meals.

This is the opinion of food and nutrition experts who were asked to explain why so many soldiers, sailors and marines, upon completing a full meal at mess, make straight for the USO snack bars and consume what is frequently equal to a civilian's regular luncheon.

USO snack bars, these experts hold, serve a highly useful purpose by providing service men with an opportunity for self-selection of diet and the social amenities of eating, which are not always practical in military mess halls.

Professor Henry C. Sherman of the Columbia University Chemistry Department, authority on "Food and Health" and "The Chemistry of Food and Nutrition," claims that the young, healthy male adult is not unlike the little boy who eats a meal the size of his father's and then immediately goes to the ice-box and takes snacks of cold potatoes and left-over meats.

"There is nothing the growing boy likes better," declared Professor Sherman, "than food which is 'different'. It is likely that if his regular meals consisted of 'snack' food, he would steal to the larder for spinach, custards and soups. The Army man is like the little boy—sandwiches, pies, doughnuts, spaghetti and meat-balls such as he gets at the snack bars, tempt him because they are different. They are a treat, and like all treats, very special fun."

Dr. Iago Galdston, executive secretary of the Medical Information Bureau of the New York Academy of Medicine, adds another angle to the explanation.

"The men in the armed forces get plenty of nourishing food," he said, "but nutrition is more than just food. It is the stimulation which comes from eating food of interesting color and taste, and in diverting surroundings.

"Study has shown that variety plays a great part in the increase of the appetite, that no matter how satisfying a regular diet in a regular eating place may be, it becomes dull in time. Conversely, hunger, fully appeased, may be re-stimulated by new types of food in different settings.

"Patients in hospitals and institutes frequently complain of the food even though it has been prepared by chefs who come from the kitchens of the most expensive hotels and restaurants.

That same food, served in a new place, or by different people, or possibly just on different plates, would arouse high praise and hearty appetites."

Dr. Galdston stressed the importance of release from monotony in all nutrition programs:

"Of course, the importance of service on the part of the young USO volunteers at the snack bars cannot altogether be overlooked. This is, undeniably, a very pleasant change from the service of Army waiters."

Miss Jane L. Wilson, nutrition teacher at the New York Institute of Dietetics, declared that the factor of relieving monotony in meals is so important that experiments in that field are constantly being made. Recently, she said, an experimental snack bar was installed in a girl's school. It proved an immediate success and the students flocked there and stayed as long as their schedules would permit.

But in time their constant use of it made it just as monotonous to them as their dining-room meals had been, and before long they were going into the village in search of a newer place.

Dr. Walter K. Abell, director of the Institute, said:

"I have visited a number of Army camps, and I have witnessed this eagerness for change on the part of the men there. In one camp, I saw 1,800 men fed in one hour. Naturally, there was no time for that pleasant custom we have at the family meal table of sitting about after the food is served, smoking and chatting.

"That is the sort of thing the men crave, and this they are able to get at the snack bars. I doubt if they eat just to eat—they eat to be able to smoke and chat at leisure. They can also eat with their selected companion, not just anyone next to whom they happen to be placed. It is the closest thing they can get to the family dinner hour, or the dinner date with a friend."

USO snack bars are operated at clubhouses through the six member agencies of the USO. These are the Young Men's Christian Associations, the National Catholic Community Service, the Salvation Army, the Young Women's Christian Associations, the Jewish Welfare Board and the National Travelers Aid Association.



## AGMA Mid-Year Meetings to Be Held At Waldorf

The Associated Grocery Manufacturers of America have decided to hold their annual mid-year meetings May 21 and 22 at the Waldorf-Astoria Hotel in New York instead of Skytop Lodge, Skytop, Pennsylvania, as originally planned.

Paul S. Willis, President of the association, said the change had been made in order to give a greater number of manufacturers an opportunity to attend the meetings, which will be of singular importance this year because of the many wartime problems to be discussed.

## Slogan Winners

How the American workman epitomizes the war is shown by slogans written in contests in connection with the War Production Drive.

Independent slogan contests are being conducted in plants where voluntary labor-management committees have been formed to speed the production of planes, tanks, guns, ships and other war goods.

A number of winning slogans have been reported to War Production Drive Headquarters by plant committees. Drive Headquarters, which had suggested the possibility of such contests, released some of the slogans today.

Earl Myers, a milling department inspector, won the slogan contest in the Propeller Division of Curtis-Wright, Beaver, Pa., with this slogan: "Speed 'em for Freedom!"

Robert H. Culver, a milling machine hand, won the contest at the Vinco Corporation, Detroit, with this acrostic:

"Unity  
"Service  
"Action."

J. L. McKenna won first prize in a contest at the Guilbert Steel Company, Pittsburgh, with:

"Don't ration your cooperation.  
"Increased production will save your nation."

Ethel Thomas won second prize in that contest with:

"If everyone will hustle,  
"We can win this tussle."

C. E. Steiner, a time-keeper at the Cincinnati (O.) Planer Company, won the contest there with:

"High production means Axis destruction."

Second place went to William A. Estell in the radio drill department for:

"Workers' sweat saves soldiers' blood."

Third place went to William J. Miller, a scraper, for:

"Machines humming keep enemies running."

A DEPENDABLE AND RELIABLE DRYING SYSTEM

*Pays Big Dividends*

# BAROZZI DRYERS

Have proven their worth through the years  
in nearly all the important Macaroni-Noodle  
Plants in the U.S.A. and in Foreign Countries

*Write for details and prices to*

## BAROZZI DRYING MACHINE COMPANY

21-31 BENNETT STREET • JERSEY CITY, N. J.

## Safety As a War Measure

By Donald M. Nelson

Chairman War Production Board

"I am glad to learn that a huge step forward has been taken to overcome an obstacle which has caused serious interruptions in our war production—namely, the enormous and growing waste of man power through accidents.

"Today a group of leading businessmen and industrialists is launching a nation-wide safety movement to control this mounting drain on our war effort, through formation of an organization called the War Production Fund to Conserve Man Power. Mr. W. A. Irvin of New York, former president of the U. S. Steel Corporation, has accepted the chairmanship of the War Production Fund, and will be aided on his executive committee by representatives of the nation's business and industrial interests.

"This movement resulted from a proclamation by President Roosevelt, calling on the National Safety Council to institute a concerted and intensified campaign against the human and material wastage through accidents.

"Last year the rising accident toll claimed 101,500 lives, disabled 350,

000 persons permanently, and injured 3,750,000 workers. In terms of production, industry last year lost 460,000,000 man-days of work from accidents.

"We are embarked on the greatest production drive in history. To do it we must have greater production per machine and more efficient and continuous work per man. This means, of course, that time lost through accidents is a seriously crippling factor.

Many states and communities have reduced accident rates 50 per cent or more by well-planned safety programs. Of the 196,000 industrial plants in this country, about 25,000 have prevention programs which cut such losses considerably under peace time conditions. It is worth remembering, in that connection that the toll taken by accidents off the job is even more serious than that taken by accidents at the shop and factory—the exact figures for last year being 280,000,000 man-days lost through off-the-job accidents, as against 180,000,000 lost through accidents which occurred at the place of employment.

"With millions of workers being shifted to new jobs and new machinery, other untrained millions working under terrific pressure and wartime dislocations, multiplying hazards everywhere, our war effort and our economy will be seriously affected un-

less tested accident-prevention techniques are extended into all spheres of our national life. I therefore regard the movement for vastly expanded nation-wide safety program as an integral part of our over-all effort for maximum war production."

## Mueller Bowler Stars

Jack Tluchowski, employe of the C. F. Mueller Company, Jersey City, N. J., and a star of the team of bowlers representing his firm in the factory league, is making a name for himself by his high scoring and obtaining for his firm much favorable publicity.

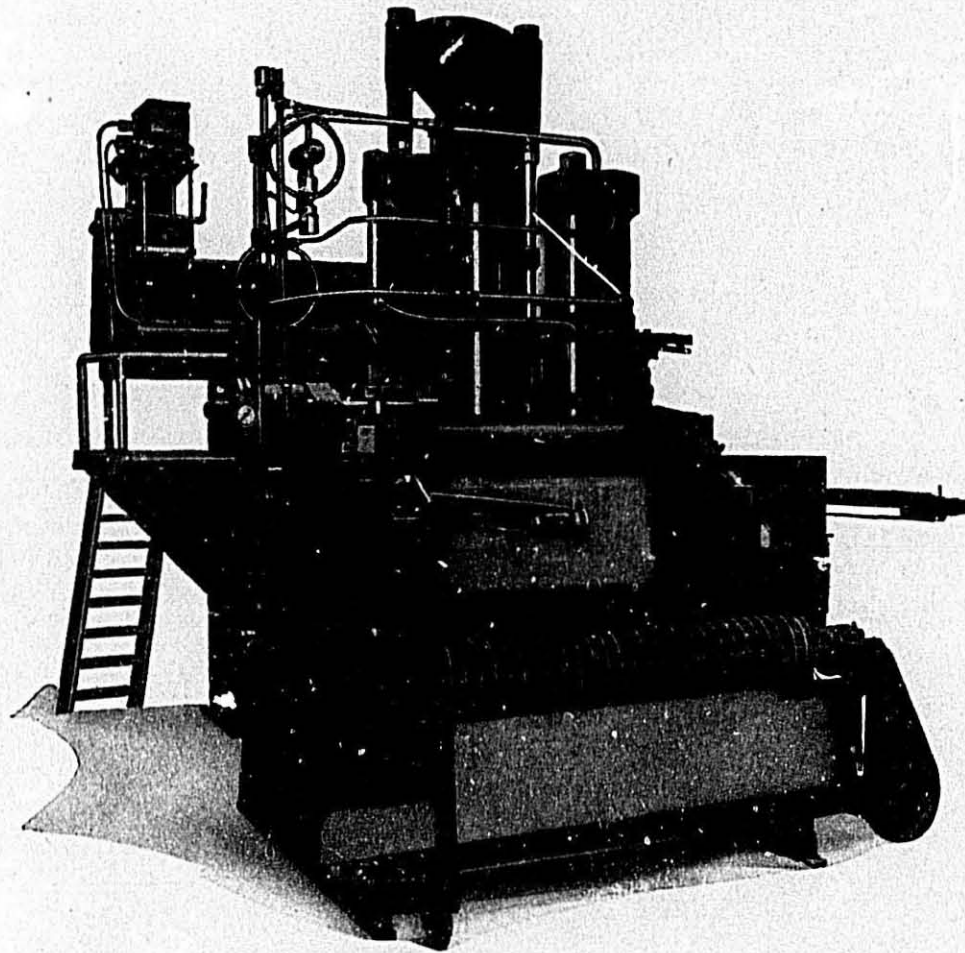
Having splintered the wood for 14 double-century marks, with a high range of 248, this sharpshooter tops more than 300 maple pounders for the average crown in the four sections of the Hudson County Industrial Bowling League.

Rolling with the Muellers outfit in the "B" section of the factory league, Tluchowski heads the title fight with an average of 178 for 89 games. Nice bowling!

If any time is depended upon to bring promotion, promotion will not be forthcoming.



## Consolidated Macaroni Machine Corp.



### THE ULTIMATE PRESS

*From Bins to Sticks Without Handling*

The only continuous Press that is fully Automatic in all its operations.

From the time the raw material is fed into the receiving compartment until it is spread on the sticks, no handling or attention is necessary as all operations are continuous and automatic.

Not an experiment, but a reality. Produces all forms of paste with equal facility. The paste produced is superior in quality and appearance.

Manufacturing costs greatly reduced.

Sanitary, hygienic. Product untouched by human hands.

Production from 900 to 1,000 pounds net per hour. Trimmings reduced to a minimum, due to method of extrusion as pressure is equal over whole face of die.

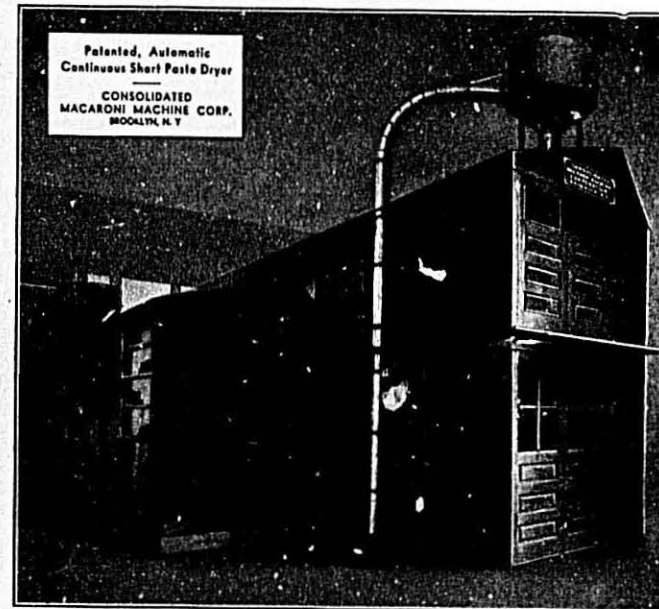
This press is not an experiment. We already have several of these presses in actual operation in a large macaroni plant in this city.

156-166 Sixth Street **BROOKLYN, N. Y., U. S. A.** 159-171 Seventh Street

Address all communications to 156 Sixth Street

Write for Particulars and Prices

## Consolidated Macaroni Machine Corp.



We show herewith some of our latest equipment designed by men with over thirty years experience in the designing and construction of all types of machines for the economical production of Macaroni, Spaghetti, Noodles, etc.

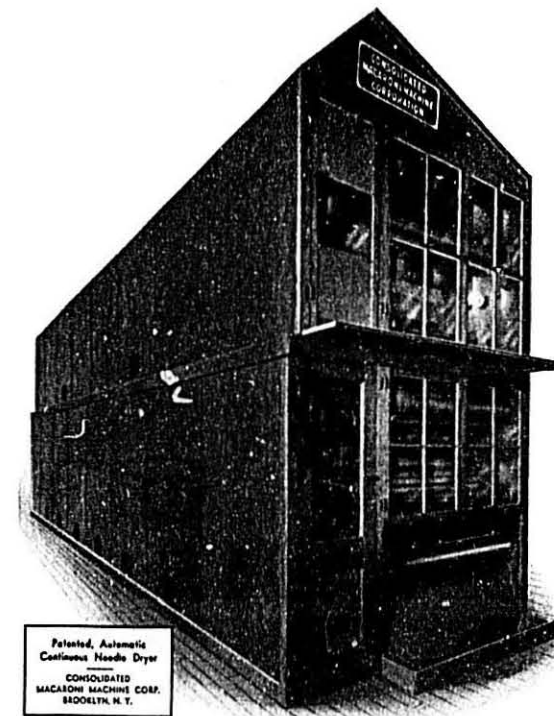
The design and construction of all our equipment is based on a practical knowledge of the requirements of the Alimentary Paste Industry.

All the equipment shown has been installed in various plants and is now in actual operation.

### Specialists for Thirty Years

- Mixers
- Kneaders
- Hydraulic Presses
- Dough Brakes
- Noodle Cutters
- Dry Macaroni Cutters
- Die Cleaners
- Automatic Drying Machines

For Noodles  
For Short Pastes



*We do not build all the Macaroni Machinery, but we build the best.*

156-166 Sixth Street **BROOKLYN, N. Y., U. S. A.** 159-171 Seventh Street

Address all communications to 156 Sixth Street



## Pets and Peeves

### Mr. Macaroni-Noodle Manufacturer:

In your production and distribution experiences, you must have developed some PETS and PEEVES, so . . .

In connection with the coming Industry Conference and Association Convention in Chicago, June 22-23, 1942 . . .

- 1) Have you not some **ACTIVITY** that is near and dear to your heart that you believe should be Number One for Industry or Association consideration?
- 2) Have you not some **SUBJECT-MATTER** that you feel is of prime, current importance for presentation before the convention?

If you have—and who has not—please note them under the proper heading and mail immediately to Secretary M. J. Donna, Braidwood, Illinois, for guidance in program planning.

Thank you. Here's a chance to get something "off your chest" while helping us to "hew to the line" of Industry thinking.

### Pets

No. 1..... No. 1.....

No. 2..... No. 2.....

(Sign or mail with signature, as you prefer.)

### Peeves

No. 1..... No. 1.....

No. 2..... No. 2.....

### Spaghetti Ranks High

By Dr. Daniel R. Hodgdon  
Ph.D., Sc.D., J.D.

As a nutritive and health giving food, spaghetti holds an unsurpassed place in the list of valuable foods. It is an excellent combination food that carries with it some of the best nutritional ingredients known to human beings.

In addition to its highly nutritive value, it becomes a very healthful dish when combined with splendid mineral and vitamin foods, such as vegetables, cheese, olive oil and others. The best combination is usually made with cooked spaghetti, onions, carrots, olive oil, parsley and a highly tasty sauce, preferably made from tomatoes. The tomato is one of the most valued and useful foods known. It is rich in vitamins, and especially in Vitamin C, the antiscorbutic vitamin. Fresh,

ripe tomatoes are often used in the preparation of spaghetti and when they are both the adult and the child may benefit highly in the introduction of this character of food into the system.

Onions serve as an invaluable food. The use of onions in combination with spaghetti is very commendable.

Carrots tend to make the complexion clearer by effecting a cleaner, richer and better blood stream. They are rich in iron, which is so vital and beneficial to the human system. Iron, in carrots, is in such form as to be readily absorbed and used by the system. It makes healthy red blood cells.

Cheese is one of the most nutritive foods since it has a high caloric value and a high protein content. The valuable and easily digestible proteins in cheese is also an excellent source of fats.

Certain corrective and nourishing qualities are inherent in olive oil, thereby making a desirable food to introduce into the system. It has a

tendency to check fermentation and putrefaction in the intestinal tract, and appears to be beneficial in cases of gastric disorders. Used in connection with other foods, it helps to produce a balance which is vital to human beings.

Spaghetti is one of those important foods which is easily tolerated by the system and yet causes almost no exertion on the organs of elimination. The carbohydrates in spaghetti supply easily available energy and help to prevent acidosis.

#### WASTE OF TIME

Bernard was generally in trouble. Finding that words had but little effect upon his child, the father resorted to sterner measures.

A neighbor, watching him chastise the boy, noticed with admiration that Bernard gave no outward indication of pain.

"Don't you ever cry when you're beaten, Bernard?" he asked.

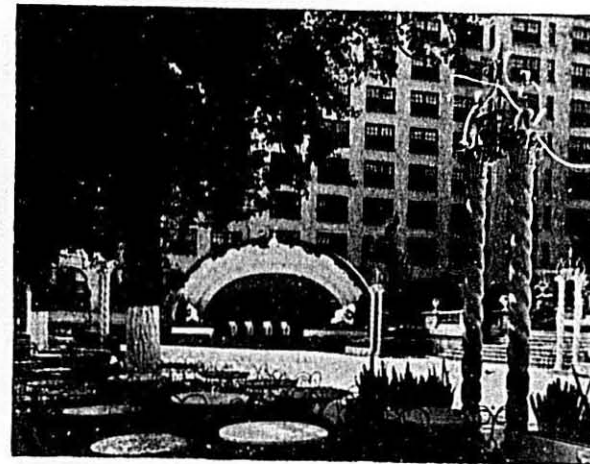
"What's the use?" retorted the small boy. "The old man's deaf!"

### Convention Entertainment

While entertainment in connection with conventions is expected and always enjoyed, it is secondary in conference planning. This is particularly true this year when winning the war

several special features especially procured for the occasion.

The annual dinner-dance and entertainment that features all conventions will be held as usual this year. It will be in the Ballroom. Details are being completed for a most appropriate program with patriotism as the principal motif.



Beach Walk

is uppermost in the minds of all patriotic Americans. However, there is always plenty of entertainment at the Edgewater Beach Hotel, Chicago, where this year's national Conference will be held June 22-23.

Above is a view of the hotel's famous Beach Walk where outdoor dancing and pleasing entertainment may be enjoyed every night during the summer season. The Macaroni-Noodle manufacturers, their Allied and guests are planning a special party on the Beach Walk, Monday evening, June 22. Jan Garber and his orchestra will provide the music for the dancing and the regular program of entertainment will be augmented by

### President's Committee on Fair Employment Practice

Between October, 1941 and February 23, 1942, colored civilian employes in the Navy Department in Washington have increased from 511 to 1,051, it is shown in a detailed list prepared for the President's Committee on Fair Employment Practice by the Navy Department.

The list shows that the Navy Department, in its civilian employment, has taken steps to use all available workers, regardless of their race, creed, or color, in keeping with Execu-

tive Order 8802 issued by President Roosevelt last June, and it indicates that Negroes, who have passed Civil Service examinations, hold jobs in 18 of the 21 bureaus and offices of the Navy, and that they fill positions from "professional" to "custodial," it was pointed out by Lawrence W. Cramer, executive secretary of the Fair Employment Practice Committee, who revealed the figures yesterday.

The largest number of the colored workers—776—are on the custodial level and include the lowest grade of messengers, elevator operators, and janitorial help; 271 workers are in the "clerical, administrative and fiscal" (CAF) classification and include clerks, typists, stenographical and other white-collar workers; three are listed under "professional," and one under "sub-professional."

Last October when 511 Negroes were employed in the Navy Department, they formed 4.7 per cent of the total civilian personnel of 10,872; at the present time, the 1,051 Negroes employed constitute 7.1 per cent of the total 14,745 civilian workers on the payroll of the naval establishment in Washington.

While white employes have been increased since last October by 35.6 per cent, the colored employes have been increased by 125 per cent, the list indicates.

### German Bread Ration Reduced

The German government on April 6 is cutting the civilian per capita ration schedules to 4 lb.-6 oz. of bread per wk.—and likewise is reducing fat and meat rations materially. Berlin spokesmen emphasized, however, that only 40% of the German population now is in the "normal civilian consumer" category. Children, fighters and workers receive rations above the civilian level.

### SERVICE AND WORKMANSHIP

THE Maldari organization consists of men who are constantly studying ways and means for improving the manufacture of macaroni through the use of better Dies. Maldari Dies actually turn out a smoother, more beautiful finished product. Maldari service and workmanship will please you.

## F. MALDARI & BROS., INC.

Makers of



Macaroni Dies

178-180 Grand Street

New York City

TRADE MARK

"America's Largest Macaroni Die Makers Since 1903—With Management Continuously Retained in Same Family"



## Macaroni Products Dishes for Canadians

Government Bureaus Appreciate Their Food Value and Encourage Greater Consumption of This Wheat Food

Durum wheat production is increasing as more and more of the prairies of the Western Provinces are being plowed and cultivated. The climate is ideal for the growth of amber durum with the result that the Department of Agriculture finds it helpful to educate Canadians on the value of macaroni products made therefrom and of the many easy ways for preparing macaroni, spaghetti and egg noodle dishes. Examples of this government help are plentiful. Here's an extract from one that appeared in the March issue of *The Western Retailer* of Saskatoon, Canada:

### THE HOUSEWIFE'S PROBLEM—SUPPER DISHES

What shall we have for supper? Something that is just a little different. Something not too extravagant nor too difficult to prepare. Something that will keep your family singing your praises for many a long day afterward. This is the veritable pot of gold at the foot of many a housewife's rainbow.

The Consumer Section, Marketing Service, Dominion Department of Agriculture, makes the following suggestions for supper dishes, using some of the plentiful and inexpensive Canadian cereals.

### Macaroni Beehives

Buy uncut macaroni and allow one long piece per person, cooking in the usual manner. When done drain and rinse in cold water. Brush inside of custard cups or other individual moulds with melted butter. Line the cups with macaroni by coiling pieces around the inside beginning at the bottom. Fill in the center of the cup with the following mixture:

2 cups cooked meat, fish or vegetables, 2 tablespoons milk, 1 tablespoon parsley, 1 egg, 2 tablespoons butter, ¼ cup bread crumbs, grated onion, salt and pepper.

Mix melted butter, bread crumbs, meat, beaten egg, milk and seasonings. Put this into the lined mould and if desired cooked macaroni can be used to cover the top. Place in pan of water and thoroughly heat in a moderate oven about 30 minutes. When ready to serve unmoil and garnish with tomato sauce and suitable accompaniments such as parsley sprigs, green pepper rings, lemon slices, etc. This makes a most attractive dish and by varying the filling you can always have a surprise.

### Sausage and Spaghetti Scramble

1 cup cooked spaghetti; 1 lb. pork sausages, cut in pieces, 1 cup canned peas; 2 cups canned tomatoes; 1 medium onion, minced; 2 cups bread crumbs; ¼ cup grated cheese; salt and pepper.

Cook the sausages. Butter casserole. Place layer of spaghetti on bottom and continue to alternate with layers of all other ingredients but bread crumbs and cheese which are combined together and sprinkled over the top. Bake in a moderate oven 350 degrees F. for 25 minutes. This recipe serves 4-5.

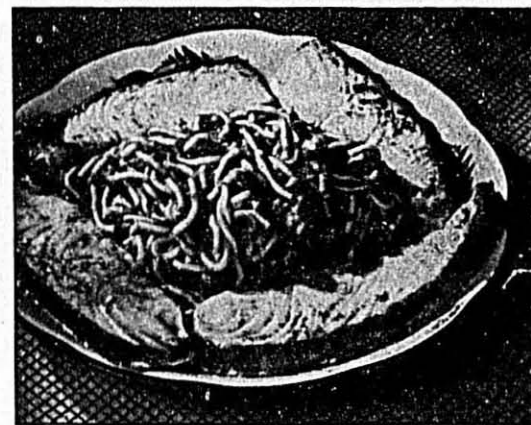
### Creamed Chicken in Noodle Rings

2 tablespoons butter, 2 tablespoons flour, 2 cups milk, salt and pepper, 2 cups diced cooked chicken (or turkey), 2 tablespoons pimento or green pepper.

Melt butter. Blend flour, add heated milk and cook 10 minutes in a double boiler, stirring well. Add the diced chicken, pimento or green pepper and heat thoroughly. Serve this in a ring of piping hot buttered noodles. 1½ cups uncooked noodles will be sufficient to make a ring for the creamed chicken.

### Healthy America

Remember, Sir Macaroni and Lady Noodle, that it's not only your duty to keep American consumers fully informed of the true food value of your fine products, and of the many simple, appetizing ways in which they can be served in almost endless combinations with almost all foods relished by the healthy people of this country, but that this is the patriotic



Halibut and Spaghetti

Perfect platter for Lent—for any Friday—for any meal.

Courtesy of Heinz Home Institute.

Prudence Penny of the Pittsburgh, Pa. *Sun-Telegraph* was one of many food page editors that made good use of the wheat-fish combination suggested for the past Lenten season. Headed "Perfect Lenten Combination," Miss Penny ran the tempting illustration shown herewith, using the following outlines: "For perfect platter partners try combining halibut steak and spaghetti; each adds flavor interest and food value to the other. Halibut, a lean, boneless fish, needs a good rich sauce to bring out the delicate overtones of its flavor."

thing to do under existing conditions, because you will thus be helping to keep our nation healthy, strong and vigorous while paying yourselves increased profits, good will and products prestige.

Dr. Logan Clendenning, the well-known health authority, writes in *Nation's Business* that the United States is today the healthiest large country in the world or in all history. The reported alarming percentage or rejections for military services are due, he says, to the stricter standards of 1940-41. Actually, the records indicate a distinct improvement since the Civil War and even a better condition than 1917.

Dr. Clendenning ridicules the much-publicized claim of federal officials, trying to justify increased appropriations for their bureaus, that 40,000,000 Americans are slowly starving to death. The studies he has been making reveal no evidence of widespread malnutrition. To explain the diligently cultivated impression that we are a sickly, undernourished people, the doctor writes:

It seems to be an inevitable attitude of the official mind when elevated to a post which has to do with public health that the first thought is—"Now, I must scare the liver out of everybody or people will think I am no good. There wouldn't be any sense in my appointment if the people's health is all right. So let's see how I can frighten them."

## Lucky 13

Thirteen appears to be a lucky number for J. T. Williams, Jr., who was inducted into military service recently. He was born on January 13, 1913



J. T. Williams, Jr.

and has 13 letters in his name. He received his notice from the government to report on his birthday, January 13, 1942. When he left for camp he was in charge of a group of men of which he was the 13th.

Jim, Jr., is the son of J. T. Williams, founder and president of The Creamette Company. Jim has been associated with the company for the past several years and was general

manager up to the time of his joining up with the armed forces.

His many friends sincerely hope that whether it's 13 or any other number, that good luck will continue with him.

Jim's brother, George, also entered the naval aviation service this same week.

## Anniversary Edition Praised

That the Anniversary Editions of THE MACARONI JOURNAL serve a useful purpose is evidenced by the many letters, telegrams and phone messages received from manufacturers and suppliers. All are appreciative of the effort put forth in its preparation, the information contained and the opportunity for cementing the friendly business relations between macaroni-noodle manufacturers and suppliers. Here are a few of the many favorable comments:

M. J. Donna,  
Journal Editor and  
Association Secretary:

"My heartiest congratulations on the Anniversary issue."—A. Irving Grass, I. J. Grass Noodle Co., Chicago, Ill.

"Am proud of the big birthday edition and the fine cooperation given us by a

few of the leading manufacturers; also of the spirit shown by our helpful suppliers."—C. W. Wolfe, Harrisburg, Pa., President N.M.M.A.

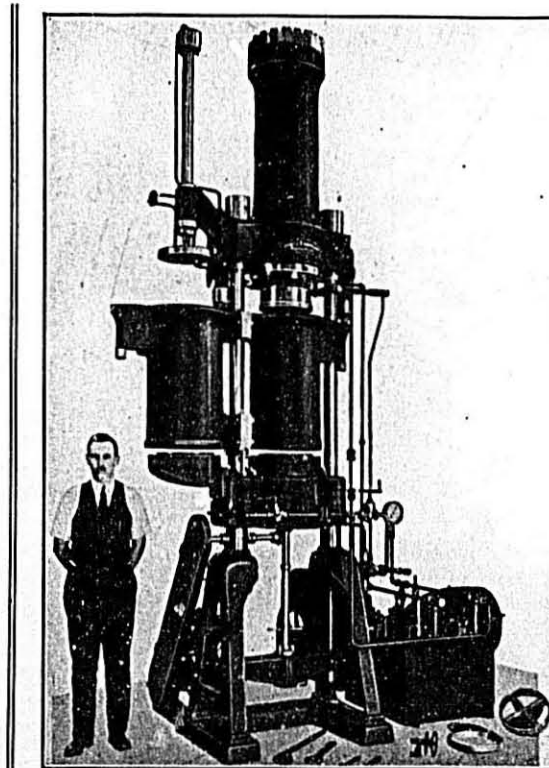
"Just finished reading the April Anniversary Edition. It's a fine job, and interesting."—Henry D. Rossi, Peter Rossi & Sons, Braidwood, Ill.

"Accept my congratulations on the April issue of the JOURNAL."—J. H. Diamond, President Gooch Food Products Co., Lincoln, Neb.

"Very much pleased with our advertisement in April issue. Would appreciate a second copy."—R. H. Freeman, Sales Manager, Miller Wrapping and Sealing Machine Co., Chicago, Ill.

"Wish to compliment you on the Anniversary Edition. It is easier to appraise the accomplishments of one's associates at a distance; and I thought, as I read this issue, that it is not only a credit to the industry, Mr. Donna, but a monument to your untiring energy and resourcefulness through the years."—Robert B. Broan, Secretary, Kenyon College, Kenyon, Ohio.

"Thank you very much for your congratulatory note regarding the Anniversary Number. We did endeavor to do a good job for you on this issue, as we do throughout the year on THE MACARONI JOURNAL; it is always our aim to turn out a first-class job of which you and the industry will be proud."—W. T. Coulter, Vice President, Bruce Publishing Company, St. Paul, Minn.



PRESS No. 222 (Special)

## John J. Cavagnaro

Engineers  
and Machinists

Harrison, N. J. - - U. S. A.

Specialty of  
Macaroni Machinery

Since 1881

Presses  
Kneaders  
Mixers  
Cutters  
Brakes  
Mould Cleaners  
Moulds

All Sizes Up To Largest In Use

N. Y. Office and Shop 255-57 Center St.  
New York City



## Know Your Money

The United States Secret Service has been authorized by the Secretary of the Treasury to help educate the public as an aid to crime prevention. It aims to instruct citizens against the twin dangers of counterfeit money and Government check forgery.

Observance of a few simple rules will safeguard the pocketbook of the nation.

The United States Secret Service is grateful for the wholehearted cooperation which it has always enjoyed from police and peace officers, and now solicits the assistance of every American citizen in this humanitarian aim to prevent crime.

### The U. S. Secret Service

A division of the Treasury Department, The U. S. Secret Service is one of the oldest and best known law-enforcement agencies of the Federal Government. It was established during the Civil War, and celebrates its 78th Anniversary July 2, 1942. Its chief duties as provided by law are: (1) Protection of the President of the United States, his family, and the person of the President-elect; (2) the Suppression of counterfeiting and alteration of obligations of the United States and foreign governments; (3) the Suppression of the counterfeiting, forgery, alteration and fraudulent negotiation of U. S. Treasury checks; and enforcement of numerous other laws as provided by Congress.

### Types of Currency

The only three types of currency printed by the United States Government for circulation are:

1. Federal Reserve Notes, which bear Green serial numbers and seal.
2. United States Notes, which bear Red numbers and seal.
3. Silver Certificates, which bear Blue numbers and seal.

### Portraits

Denominations of bills may be identified by portraits as follows:

|            |                       |
|------------|-----------------------|
| Washington | on all \$1.00 bills   |
| Jefferson  | on all \$2.00 bills   |
| Lincoln    | on all \$5.00 bills   |
| Hamilton   | on all \$10.00 bills  |
| Jackson    | on all \$20.00 bills  |
| Grant      | on all \$50.00 bills  |
| Franklin   | on all \$100.00 bills |

### How to Detect Counterfeit Bills

1. KNOW YOUR MONEY!
2. COMPARE the suspected bill with a genuine of the same type and denomination. Observe carefully the following features:

(a) PORTRAIT: Genuine is life-like, stands out from oval background which is a fine screen of regular lines; notice particularly the eyes. The counterfeit is dull, smudgy or unnat-

urally white; scratchy; background is dark with irregular and broken lines.

(b) SEAL: On genuine, sawtooth points around rim are identical and sharp. On counterfeit sawtooth points are usually different, uneven, broken off.

(c) SERIAL NUMBERS: Genuine distinctive style, firmly and evenly printed; same color as seal. Counterfeit, style different, poorly printed, badly spaced, uneven in appearance.

(d) PAPER: Genuine bills are printed on distinctive paper containing very small red and blue silk threads.

3. RUBBING a bill will NOT prove whether it is genuine or counterfeit; ink will rub off of either.

4. REMEMBER—Not all strangers are counterfeiters, but all counterfeiters are likely to be strangers!

### How to Detect Counterfeit Coins

1. KNOW YOUR MONEY!
2. RING all coins on a hard surface. Genuine coins sound clear and bell-like, counterfeiters sound dull.
3. FEEL all coins; most counterfeit coins feel greasy.
4. COMPARE the reeding (the corrugated outer edge) of a suspected coin with one known to be genuine. The ridges on genuine coins are distinct and evenly spaced. On counterfeit coins they are poorly spaced and irregular.
5. CUT the edge of suspected coins. Most counterfeiters are made of soft metal which can be easily cut with a knife.
6. TEST suspected silver coins with acid. Scrape the surface and apply drop of acid. If bad, the coin will turn black unless it has a high silver content. Silver test acid solution may be purchased at any drug store.

### Confiscation of Counterfeits

Section 251 of the U. S. Code of Laws provides that whoever has knowledge of the commission of a crime (felony) and does not make it known to the authorities shall be fined not more than \$500 or imprisoned not more than 3 years or both. Section 286 states that all counterfeiters of obligations of the United States or foreign governments must be surrendered to authorized Agents of the Treasury Department. Anyone who has the custody or control of such counterfeits and refuses to surrender them upon request of an authorized Treasury Agent shall be fined not more than one hundred dollars or imprisoned not more than one year, or both. The Maximum Penalty for possessing or passing a counterfeit bill with intent to defraud is 15 years in the penitentiary and a fine of \$5,000.

Yes, YOU are invited to Industry Conference, June 22-23.

## Macaroni - Noodles Trade Mark Bureau

A review of Macaroni-Noodle Trade Marks registered or passed for early registration

This Bureau of the National Macaroni Manufacturers Association offers to all manufacturers a FREE ADVISORY SERVICE on Trade Mark Registrations through the National Trade Mark Company, Washington, D. C.

A small fee will be charged nonmembers for an advanced search of the registration records to determine the registrability of any Trade Mark that one contemplates adopting and registering. In addition to a free advanced search, Association Members will receive preferred rates for all registration services.

All Trade Marks should be registered, if possible. None should be adopted until proper search is made. Address all communications on this subject to

Macaroni-Noodles Trade Mark Bureau  
Braidwood, Illinois

## Patents and Trademarks

### TRADEMARKS APPLIED FOR

#### "Krasdale"

The brand name of A. Krasne, Inc., New York, N. Y., now by change of name Krasdale Foods, Inc. Filed December 4, 1940, for use on canned spaghetti. The applicant claims use since May, 1940.

#### "Zelo"

The brand name of Lorenzo Zerillo doing business as Riverbank Canning Co., Riverbank, California. For use on macaroni, spaghetti, ravioli. The applicant claims use since 1934. Application was filed November 14, 1941.

### TRADEMARKS REGISTERED

#### "Belmont"

The brand name registered by V. Viviano & Bros. Macaroni Mfg. Co., Inc., St. Louis, Missouri, for use on macaroni, elbow macaroni, spaghetti, hollow spaghetti, elbow and vermicelli. Filed June 17, 1939. The owner claims use since May 11, 1939.

### TRADEMARK REGISTRATIONS RENEWED

#### "Embee"

The trademark of Max Blumlein was renewed April 18, 1942, to Elsie F. Blumlein doing business as Embee Grocery Stores, San Francisco, California, for use on macaroni and spaghetti. The mark was first registered April 18, 1922.

## Egg Supply Source Important

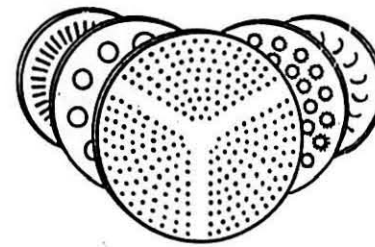
An important rule when buying egg yolks for egg noodles and egg macaroni products is—"Put your faith in a reliable egg breaker and even then check your eggs carefully for proper color and other good qualities."

Chickens that are fed scientifically on carefully selected feeds will lay eggs with the most uniform yolks. Under such circumstances, selection of feed is possible to insure the "high yellow" in eggs that is so much demanded by egg noodle makers.

Chickens that roam the fields may lay eggs of varying color of yolks, depending on the seeds, weeds, grasses and grains eaten. On this subject, the

# STAR DIES WHY?

Because the Following Results Are Assured  
SMOOTH PRODUCTS—LESS REPAIRING  
LESS PITTING — LONGER LIFE



THE STAR MACARONI DIES MFG. CO.  
57 Grand Street New York, N. Y.

following release by the United States Department of Agriculture is interesting:

### Green Yolks From Little Acorns Grow

Acorns and probably some other materials, but not green grass, are the cause of the so-called "grass eggs" that chickens occasionally lay, says this Government agency.

The yolks of such eggs vary in color from a greenish yellow to a greenish brown. The color was believed to result from eating quantities of green grass and certain green plants. This belief was widely held more than 20 years, until recent feeding tests at several State experiment stations and the Beltsville Research Center of the Department of Agriculture supplied good evidence that field penny-cress, shepherds-purse, and green cereal grass, when eaten by chickens, do not color the yolks of the eggs. When the chickens have access to acorns of the white or black oak, however, the yolks of the eggs they lay tend to be olive-colored.

The Government's investigators fed to several selected groups of hens different diets containing varying quantities of ground acorn kernels, ground hulls, and ground whole acorns. All these diets produced "grass eggs" of varying shades after the fourth or

fifth day of feeding. The diet with 50 per cent of round acorn kernels caused the hens to produce the darkest colored egg yolks, indicating that acorn kernels have the most effect. Acorn kernels also seem to affect hatchability adversely, when eaten in quantity, the investigators say.

### Thiamin, or Vitamin B.

From "Human Nutrition," Comments by Bureau of Home Economics, U. S. Department of Agriculture

Practical nutrition took a big step forward about 50 years ago, when a change in the diet of Japanese sailors cured them of the disease, called beriberi. Adding whole-grain barley to their diet made the difference, although nobody knew exactly why. It took many years to discover that the sailors had been discarding the valuable vitamin B<sub>1</sub> (thiamin) when they threw away the outer layers of the rice grains and ate only the polished rice.

At first nutritionists called this food factor "vitamin B." Later they discovered that this substance was really a group of vitamins, which is now called the vitamin B-complex. They have learned about several of the vitamins in this group; and the one that

## MACHINES FOR SETTING UP AND CLOSING MACARONI AND SPAGHETTI CARTONS



(A) The PETERS JUNIOR CARTON FORMING AND LINING MACHINE sets up macaroni and spaghetti cartons at speeds up to 35-40 cartons per minute, requiring one operator. After the cartons are set up, they drop onto the conveyor belt where they are carried to be filled. Can be made adjustable to set up several carton sizes.



(B) The PETERS JUNIOR CARTON FOLDING AND CLOSING MACHINE closes macaroni and spaghetti cartons at speeds up to 35-40 cartons per minute, requiring no operator. After the cartons are filled, they are conveyed

into this machine where they are automatically closed. Can also be made adjustable to close several carton sizes.

Send us a sample of each size carton you are interested in handling and we will be pleased to recommend machines to meet your specific requirements.

PETERS MACHINERY CO.  
4700 Ravenswood Ave. Chicago, Ill.

is needed to cure beriberi, they have named vitamin B<sub>1</sub> or thiamin.

Persons whose diets contain too little thiamin show a marked loss of appetite and suffer from constipation and other signs of intestinal disorder. When the diet is very low in thiamin over a long period of time, the disease beriberi results. This disease brings about an enlargement of the heart, an abnormally low pulse rate, sometimes a marked swelling of the limbs, tenderness of the muscles, and nervous disorders.

Beriberi is not a common disease in this country today, but there are many persons who could enjoy better health if their diets were richer in thiamin. This vitamin is widely distributed in natural foods, but only a few foods are rich sources. Also, the body does not store this vitamin, so it is necessary to get a steady supply.

### RUSE

A Negro who had achieved some success in the handling of mules was asked how he managed the difficult creatures. "Well, sah," he replied, "when I see ploughin' and the mule stops, ah jest picks up some soil and puts it in his mouth to taste. Den he goes right along." "What makes you think that affects him?" continued the questioner. "I suah don't know," was the reply, "but I spects it makes him forget what he was thinkin' about!"



## Liquid and Dried Egg Production

Liquid egg production in March by commercial egg breaking plants is estimated at 80,237,000 pounds, compared with 43,138,000 pounds in March last year. Of this amount, 42,686,000 pounds were frozen, compared with 39,386,000 in February last year, and 3,851,000 pounds were used for immediate consumption, compared with 2,326,000 pounds a year earlier. The remaining amount of 33,700,000 pounds was used for drying. This amount plus the eggs broken out by strictly egg drying plants, produced in March 18,308,462 pounds of dried eggs, compared with 2,539,312 pounds in March last year.

Practically all of the dried egg production is in the whole form. The production of dried albumen in March was 76 per cent less than the total produced in March last year and the production of dried yolks was 40 per cent less. The Agricultural Marketing Administration accepted offers on 26,683,875 pounds of dried eggs in

March. Offers accepted April 1 to April 16 totaled 42,144,285 pounds.

### Frozen Egg Production, 1941

The production of frozen eggs in 1941 totaled 237,182,000 pounds, exceeding the amount frozen in 1940 by 47,604,000 pounds or 25 per cent. The total frozen last year was probably the largest in the history of the industry. Storage stocks of frozen eggs on August 1, 1941, totaled 195,097,000 pounds, the largest of record for that date—exceeding the previous high holdings of August 1, 1937, by 28,221,000 pounds.

In order to have available large quantities of eggs for drying purposes during the latter part of 1942, the amount of eggs frozen this year is expected to be considerably larger than last year. Estimates for the first 3 months of 1942 showed a production of 59,387,000 pounds. This compares with a production of 48,441,000 pounds during the same period in 1941.

### Dried Egg Production, 1941-42

| Commodity       | Total reported for March, 1942 | Same Firm Comparison |            |                         |
|-----------------|--------------------------------|----------------------|------------|-------------------------|
|                 |                                | March 1941           | March 1942 | Per cent change in 1942 |
| Whole           | 17,223,431                     | 126,276              | 17,223,431 | + 13,540                |
| Albumen         | 240,893                        | 999,460              | 240,893    | - 76                    |
| Yolks           | 844,138                        | 1,413,576            | 844,138    | - 40                    |
| Total           | 18,308,462                     | 2,539,312            | 18,308,462 | + 621                   |
| Firms reporting | 49                             | 49                   |            |                         |

### Frozen Egg Production, 1940-42

| Month     | 1940        | 1941        | 1942*      |
|-----------|-------------|-------------|------------|
| January   | 707,000     | 915,000     | 3,075,000  |
| February  | 733,000     | 8,140,000   | 13,626,000 |
| March     | 29,481,000  | 39,386,000  | 42,686,000 |
| April     | 44,029,000  | 46,826,000  |            |
| May       | 53,662,000  | 53,303,000  |            |
| June      | 41,283,000  | 46,560,000  |            |
| July      | 12,749,000  | 26,555,000  |            |
| August    | 5,115,000   | 9,848,000   |            |
| September | 1,249,000   | 2,845,000   |            |
| October   | 249,000     | 1,951,000   |            |
| November  | 216,000     | 588,000     |            |
| December  | 105,000     | 265,000     |            |
| Total     | 189,578,000 | 237,182,000 |            |

\*Preliminary.

Are You Planning to Attend the Annual Convention of the  
National Macaroni Manufacturers' Association?  
Monday, June 22 and Tuesday, June 23, 1942  
Edgewater Beach Hotel Chicago, Illinois

## To the Fellow Who'll Take My Place

Here is a toast that I want to drink  
To a fellow I'll never know—  
To the man who's going to take my place  
When it's time for me to go.  
I wonder what sort of a chap he'll be,  
And I hope I can take his hand,  
Just to whisper, "I wish you well, old man,"  
In a way that he'll understand.

I'd like to give him the cheering word  
That I've longed at times to hear;  
I'd like to give him the warm hand-clasp  
When never a friend seems near.  
I've learned my lesson by sheer hard work,  
And I wish I could pass it on  
To the fellow who'll come to take my place,  
Some day when I am gone.

Will he see all the sad mistakes I've made?  
Will he count all the battles lost?  
Will he never guess of the tears they caused  
Or the heartaches they have cost?  
Will he see through the failures and fruitless toil  
To the underlying plan  
And catch a glimpse of the real intent  
In the heart of the vanquished man?

So, here's to your health, old chap, I drink,  
As a bridegroom to his bride,  
I'll leave an unfinished task for you,  
But God knows how I tried—  
I've dreamed my dreams like most of the men,  
But never a dream came true,  
And my prayer today is that all my dreams  
May be realized by you.

And we'll meet some day in the great unknown—  
Out in the realms of space;  
You'll know my clasp when I take your hand,  
And gaze in your tired face;  
Then all my failures will be successes;  
In the light of the new-found dawn;  
So here's to your health, old chap,  
Who'll take my place when I am gone.

—Anon.

## Bread Mold Preventative

By the simple addition to bread of a substance that is naturally present in many other foodstuffs, more than one and a half billion loaves of bread will be protected against mold in 1942, the du Pont Company estimated today.

Chemists said that the "mold inhibitor" has been proved to have such a marked effect on delaying the growth of fungi in bread, that American bakers striving toward greater food conservation plan to extend its use by 10 to 15 per cent during the coming year.

The lowest estimates of losses caused by mold growth on various foods run into millions of dollars annually. Now with ever-increasing demands on the food supply, the elimination of as much of this loss as is possible becomes a national necessity, it was said, even though the rationing of food is not a probability.

Mold is believed to be caused by tiny spores of fungi in the air. Usually most active during the summer, these invisible particles develop in bread after baking. Their growth cannot be wholly eliminated even with the best sanitary precautions, air-conditioning, and ultra-violet lamp treatment. This growth is greatly retarded by the addition of the mold inhibiting agent.

This agent is added to the bread dough before baking and it checks the development of mold particles in the loaf for a period of several days, thus allowing ample time for consumption of the loaf itself. A very small quantity of the mold inhibitor is sufficient for the protection of many loaves of bread, it is said; in other words, approximately 2 ounces of the agent will protect 100 loaves of bread. The agent is added to the dough in the bakery and does not affect either the taste or appearance of the bread.

## Rubber-base Paint Prevents Molds

### Chlorinated Rubber Finish Adds Materially to Food Plant Cleanliness

Anti-mold paints which will help solve the mold problem in many food plants have been developed from a chlorinated rubber base manufactured by Hercules Powder Company, according to an announcement by the company.

The new paints are prepared from Parlon, chlorinated rubber, available to paint manufacturers for their own formulations.

Tests indicate the paints will resist mold in bakeries, macaroni-noodle factories, breweries, jelly, pickle, cheese and other food plants. Even under conditions which produce severe mold growth, the parlon-base paints have held up six to eight months without showing signs of mold. Oil base paints under similar conditions become pitted and mold-spotted in one to two months, depending upon moisture and temperature. Observations are still continuing to determine the length of time the new paints will resist mold growth.

The chlorinated rubber base paints resist mold primarily because they

can be applied without oil. Investigations of paint surfaces have shown that the oil in ordinary oil base paints is a food which nourishes mold growth. Removing the oil thus tends to starve the mold. An active fungicidal ingredient has also been incorporated in some paints to kill mold spores. For this reason, while the base is non-toxic, the paints are suggested only for surfaces which do not come in direct contact with food.

Laboratory tests of panels, half of which were painted with a chlorinated rubber base paint and half with an oil paint, show that mold growth resulting from the introduction of spores is confined to the oil paint, while the Parlon base paint remains free of mold.

Paints formulated from the base can be applied to masonry, steel or wood surfaces. Absence of oil from the formulation eliminates the saponification which occurs in oil-base paints applied to masonry, when the alkali contained in concrete or cement reacts with the oil in the paints. This soft, gummy, saponified material which results from the action of alkali on ordinary paint can be rubbed off the masonry two to four weeks after application.

Characteristics of the base are resistance to acids and alkalis, water permeability (Gardner method III)

of 0.8 x 10<sup>-4</sup>, and a Sward hardness index of 90 per cent that of glass.

Chlorinated rubber finishes can be applied by spraying or brushing. The surface must be prepared by cleaning, derusting, removal of grease and drying. Smooth concrete or cement surfaces must be etched with 10 per cent hydrochloric acid to provide sufficient bond. The paint should not be applied over an old paint which will flake off carrying the new surface with it.

Since these finishes dry by the evaporation of the solvents and do not become insoluble in these solvents, the painter when applying by brush must flow the finish on from a full brush, and avoid going over the painted area any more than necessary.

The new finishes dry rapidly like lacquer. In spray finishes only 2 to 4 hours drying time at room temperatures is necessary between coats.

If it is true that men actually eat more in restaurants when served by pretty girls, then what?

Folding cartons made of paper can now be made moisture proof, grease proof, mold proof and moth proof.

## QUALITY SEMOLINA

### DURAMBER

EXTRA FANCY NO. 1 SEMOLINA

★

### PISA

NO. 1 SEMOLINA

★

### ABO

DURUM PATENT

★

Amber  
MILLING COMPANY

EXCLUSIVE DURUM MILLERS

J. F. DIEFENBACH  
PRESIDENT

MINNEAPOLIS

P. H. HOY  
VICE PRESIDENT



## Outlook for Food Prices

The United States has abundant food stocks to carry the country comfortably through the winter and well into the period of summer harvests, according to "Outlook for Food Sales in 1942," a comprehensive report on the food situation issued by the American Institute of Food Distribution, Inc., New York City.

Present food stocks in the hands of the Government, importers, farmers, processors, wholesalers, retailers and consumers are appreciably larger than normal and this country has enough food to supply its own increased demands and take care of British requirements until the harvests of 1942, according to the study.

Balanced against these large stocks are three important increases in demand which will be felt during 1942:

1. Purchases by the Government for Great Britain and Russia under Lend-Lease of almost 2,000,000 tons of food. This will place a strain on domestic supplies of milk products, cured and canned pork, eggs, dried fruit, canned tomatoes and a few other items.

2. Centralized buying for the Army and Navy for about 1,000,000 additional men in service—a demand that has increased food consumption about 25% on the part of less than 1% of our population.

3. Biggest increase of all will come from three-quarters of the country's population—the wage earners and the farmers—having so much money to spend that they are consuming considerably larger quantities of foods.

Considering food prices, the Food Institute study reports that wartime buying and fears of shortages are likely to advance prices during the next three or four months to somewhat higher levels than are justified by the prospect of the largest production in history during the coming summer and autumn. By April or May prices will be controlled by the outlook for supplies from major harvests in 1942, conditioned by the certainty of higher prices to farmers for raw products and higher wages for labor. Washington wants to raise farm prices high enough to secure maximum production, the report continues, but keep food prices to the consumer from reflecting all advances except actual cost increases. These facts are the basis of most of the price regulation orders that will come out of Washington during the war.

Sugar—Enough in sight to supply all domestic demands, but hoarding must be prevented until we can determine what quantity can be brought from Hawaii and the probable supply from Cuban, Puerto-Rican and domestic productions in 1942.

Wheat and Flour—Large carryover

## FLOUR PRODUCTION LOWER IN APRIL

Flour production, according to reports received by THE NORTHWESTERN MILLER from plants representing 65% of the total national output, decreased during April 366,791 bbls. from the previous month and was 661,511 bbls. lower than during the same month of 1941.

Total production during April was compiled at 5,209,544 bbls., compared with 5,576,335 bbls. during the month previous and 5,871,055 bbls. during the same month a year previous.

Northwestern production decreased 137,688 bbls. from the month previous and the 1,127,108-bbl. April total represented a 57,522-bbl. decrease from the 1941 total for the same month.

Southwestern production, totaling 2,019,173 bbls. in April, was 97,949 bbls. lower than the month previous and 120,096 bbls. under the figure for the same month a year previous.

Buffalo mills reported 777,883 bbls. produced during April, 74,614 bbls. lower than the output of the previous month and 105,650 bbls. below the figure for the same month a year previous.

Production of durum products by nine reporting mills totaled 269,545 bbls. during April, compared with 347,053 bbls. during the previous month and 264,937 bbls. during the same month in 1941.

A detailed table appears below:

| TOTAL MONTHLY FLOUR PRODUCTION   |                              |                |           |            |           |
|--|------------------------------|----------------|-----------|------------|-----------|
| (Reported by mills producing 65% of the flour manufactured in the U. S.) |                              |                |           |            |           |
|  | April, 1942                  | previous month | 1941      | April 1940 | 1939      |
| Northwest .....  | 1,127,108                    | 1,264,796      | 1,184,630 | 1,189,038  | 1,186,500 |
| Southwest .....  | 2,019,173                    | *2,117,122     | 2,139,269 | 1,955,957  | 1,966,226 |
| Buffalo .....  | 777,883                      | 852,497        | 883,533   | 711,845    | 826,964   |
| Central West—Eastern   |                              |                |           |            |           |
| Div. ....  | †397,012                     | 394,546        | 552,701   | 479,481    | 443,169   |
| Western Division   | 232,310                      | 221,991        | 275,398   | 263,592    | 230,591   |
| Southeast .....  | †83,230                      | *133,813       | 107,749   | 143,350    | 135,044   |
| North Pacific Coast  | 572,828                      | 591,570        | 727,775   | 637,329    | 697,025   |
| Totals .....   | 5,209,544                    | *5,576,335     | 5,871,055 | 5,380,592  | 5,485,519 |
|  | *Revised. †Partly estimated. |                |           |            |           |

| TOTAL MONTHLY PRODUCTION OF DURUM PRODUCTS: |             |             |             |
|---|-------------|-------------|-------------|
|   | April, 1942 | March, 1942 | April, 1941 |
|   | 269,545     | 347,053     | 264,937     |

controlled by Government and winter acreage in good condition indicate that these prices should not get far above farm parity.

Corn and Other Cereals—Extra large carryovers supply food for increasing production of meat, milk and eggs and offer a reasonable reserve against bad harvests in 1942.

Meats—Prices should move upward somewhat because of startling domestic demand and higher prices for feed, but are not likely to become excessive.

Eggs—Heavy export of dried eggs and growing domestic demand are forcing the Government to subsidize larger production in 1942, probably indicating continued high prices for eggs but relatively favorable prices for poultry.

Dry Beans—Damage to 1941 harvests has tightened price position, probably means that objectives for 1942 acreage will be increased enough to supply demand and provide a surplus.

These commodity summaries are offered to supply a correct picture of Washington's plans for adequate food supplies during the war. They may be upset by ineffective Federal management, bad harvests or labor troubles.

What you should see is that we are not really threatened with food shortages or runaway prices, although you do face rising costs and upward trends in most prices.

## Given Safety Medals

For careful and safe driving of trucks for his employer, the I. J. Grass Noodle Company, Chicago, Ill., over a period of six years, Mr. Wm. Snooks, a regular employee, was awarded a medal by Hertz Driveurself. This long record of driving without an accident of the smallest kind is a record of which both the recipient and the employer are proud.

In addition, two other drivers of this firm were given medals—Mr. Alvin Grass for safe driving for two years and Mr. Mike Berger for a period of one year.

## Trainer Opens Spaghetti Restaurant

Students at Notre Dame University and the lovers of good food in South Bend, Indiana, will know their spaghetti if one of the most popular men on the college campus has his way.

Eugene (Scrap Iron) Young, Dovers best known contribution to Notre Dame University where he is a trainer of athletes, will operate an eating establishment in Playland Park, South Bend, Ind., amusement center this summer.

The restaurant will be known as Melody Inn and will feature spaghetti and short orders, with Young preparing the spaghetti sauce in person.

## No Tires for Steel-Wheeled Tractors

Farm tractors which were originally fitted with steel wheels but have changed to rubber tires will not be granted certificates to purchase tires whenever steel wheels are locally available and can be put back into service, state rationing administrators were informed today in a letter issued by the Office of Price Administration.

This is a further conservation step in view of the critical national rubber situation. The Revised Tire Rationing Regulations already provide that no tires are to be released for converting a farm tractor from steel wheels to rubber.

The letter made plain, however, that where the vehicle is already on rubber tires and no substitute wheels are available, certificates may be issued in the regular manner.

## Canned Foods and the War

Though canned macaroni, spaghetti and egg noodles will not be purchased in any appreciably increased quantities for feeding the armed forces, canned foods of many kinds will benefit by this enlarged market. Realizing this, the Food Machinery Corporation is releasing a unique and timely series of advertisements featuring the timely rôle canned foods play in modern warfare. These advertisements call attention to and describe the immense value of the entire canning industry in wartime, and especially in the present world conflict.

Most of the few macaroni products manufacturers who market a part of their output in cans know that canned food is a wartime invention that originated with Napoleon's army, but very few canners realize the tremendous part that their product can play in modern warfare. It is estimated that during the final year of our participation in the first World War, half a billion cans of food were produced by American canners for our army and

navy in war service. Naturally, says the announcement, with the tremendous advances made in canning processes during the past 20 years, American canners are now capable of far greater production. Furthermore, the trend of "bringing the cannery to the farm" assures an almost unlimited supply of canned fresh foods to help win the victory.

## Canada—Less Tin

Canada is stripping the "frills" from the things that are left for its civilian population, according to advice from Montreal. The use of cans except for the most essential and highly nutritional foods will be greatly restricted and grocers' shelves will contain increasingly larger packages or can units, because the larger containers mean less tin and less paper.

The Wartime Prices and Trade Board, recently set up in Ottawa, ordered that after June 30, 1942, tin plate containers shall not be used for packing spaghetti, macaroni, vermicelli and ready-to-serve soup. During the six months ending June 30 next, canners of these products are permitted to use up to 50 per cent of the tin they used for the same purpose in the corresponding period of 1941, and any canner wholly engaged last year in packing ready-to-serve soup (and inferentially, prepared macaroni, spaghetti, egg noodles, etc.), may obtain permission to use up to 75 per cent of the tin used in 1941 should he decide to change over to condensed soup.

Expensive wrapping material will give way to ordinary paper bags, and a well developed plan of standardization and simplification will serve to reduce packaging costs, maintain lower

price levels and in the case of canned foods, will make the ubiquitous can-opener a less important object in household utensils in Canada.

## Wheat Stocks April 1, 1942

Stocks of wheat in interior mills, elevators and warehouses on April 1, 1942 are estimated by the Crop Reporting Board at 171,432,000 bushels, the highest on record for that date. This is 41,250,000 bushels larger than the previous record stocks of 130,182,000 bushels on April 1, 1941 and more than twice the nine-year (1931-39) average of 71,173,000 bushels. These estimates do not include commercial stocks in 46 markets reported by the Agricultural Marketing Administration to be 240,237,000 bushels on March 30, 1942 nor stocks in Merchant Mills included in the quarterly report of the Bureau of Census which will be released at a later date.

Wheat stocks are exceptionally large in the Pacific Northwest with Washington and Oregon showing more than double the amount on hand a year ago. Stocks are at record levels in the leading spring wheat States and in Kansas but smaller than a year ago in Texas.

Stocks of wheat in interior mills, elevators, and warehouses combined with those held on farms April 1, 1942 amounted to 441,554,000 bushels. These are the largest combined stocks on record and are more than twice the nine-year (1931-39) average of 201,645,000 bushels. Combined stocks in these positions totaled 323,426,000 bushels on April 1, 1941. Estimates by classes in these positions are shown in the following table:

STOCKS OF WHEAT IN INTERIOR MILLS, ELEVATORS, AND WAREHOUSES, COMBINED WITH STOCKS ON FARMS

| Class                | APRIL 1          |         |         |         |
|----------------------|------------------|---------|---------|---------|
|                      | 1931-1939        | 1940    | 1941    | 1942    |
|                      | Thousand bushels |         |         |         |
| Hard red winter..... | 67,405           | 81,659  | 113,006 | 163,585 |
| Soft red winter..... | 43,929           | 35,636  | 46,418  | 56,283  |
| Hard red spring..... | 46,554           | 68,159  | 104,779 | 144,990 |
| White .....          | 31,733           | 28,008  | 33,459  | 45,551  |
| Total .....          | 201,645          | 234,773 | 323,426 | 441,554 |

# EASTERN SEMOLINA MILLS, INC.

Baldwinsville, N. Y.



## The MACARONI JOURNAL

Successor to the Old Journal—Founded by Fred Becker of Cleveland, Ohio, in 1903

Trade Mark Registered U. S. Patent Office  
Founded in 1903  
A Publication to Advance the American Macaroni Industry  
Published Monthly by the National Macaroni Manufacturers Association as its Official Organ  
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**ADVERTISING RATES**  
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Want Ads, 50 Cents Per Line

Vol. XXIV MAY, 1942 No. 1

### Payroll Deductions For War Bonds

In addition to the firms in this Industry that have previously been reported as having adopted voluntary payroll deductions on the part of their employees for the purchase of War Bonds and Stamps, the following have recently made known their patriotic action in reply to an official bulletin:

"For your information, our company has payroll deductions on War Bonds and Stamps."

C. W. WOLFE, President  
Megs Macaroni Co.  
Harrisburg, Pa.

"With reference to your inquiry as to whether or not we are cooperating on War Savings Bonds and Stamps, we are happy to advise you that our plant is cooperating 100 per cent."

CONRAD AMBRETTE, President  
Consolidated Macaroni Machinery Corp.  
Brooklyn, N. Y.

A certificate of award for 100% participation in the pay-roll deduction plan has been awarded to Semo-lina Macaroni Co., Georgiaville, R. I. Mr. Florindo Rossi is the chief executive of the firm.

Stopping at one attempt to do a thing is too much like expecting to get rich on an investment of one dollar.

### Wanted: Macaroni Specialists

The United States Civil Service Commission is seeking to hire persons to work on the preparation and administration of maximum price regulations. The positions to be filled that are of direct interest to the macaroni-noodle trade are those whose titles will be "Commodity Specialists (Macaroni and Noodles)" with salaries ranging from \$2,600 to \$6,500 a year.

The duties of these commodity specialists, according to the announcement will be to investigate commodities for the purpose of determining the necessity of setting maximum prices; to handle inquiries, to consider protests, and to issue amendments and exceptions; to watch the market movements and make any required price adjustments. The duties and responsibilities of appointees will vary with the grade and salary of the positions to which they are assigned.

The minimum qualification requirements are that applicants must have had experience of length and quality to insure thorough familiarity with raw materials, production and marketing of macaroni, spaghetti and egg noodles, including costs, selling expenses and profits characteristic of the industry. The amount and quality of experience required will vary with the grade and salary of the position for which the applicant is being considered.

In general, for the assistant grade, at least two years of experience will be required, and additional experience and greater responsibilities will be required for each successive grade. For the upper grades, the applicant must have participated in the management of an organization processing or marketing the commodity, must have a wide and favorable reputation in the industry, and must be qualified to deal with representatives of the industry in (1) hearings prior to the establishment of maximum prices; (2) educational meetings for the industry, and (3) conferences with industry representatives in connection with protests, amendments, exemptions, etc.

Applications will be received by the Civil Service Commission, Washington, D. C., until the needs of the service have been met. Appointments will be known as War Service Appointments and will be only for the duration and in no case will extend more than six months beyond the end of the war.

The necessary forms may be obtained from the Secretary, Board of United States Civil Service Examiners, at any first-class or second-class postoffice, with certain exceptions, or direct from the U. S. Civil Service Commission, Washington, D. C.

### BUSINESS CARDS

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Used Machinery and Equipment in Good, Serviceable Shape

- 1—Cevasco, Cavagnaro & Ambrette 10" Horizontal, Hydraulic Press With Cutting Attachments.
- 1—Cevasco, Cavagnaro & Ambrette 13 1/2" Vertical Hydraulic Press.
- 1—Consolidated Macaroni Machine Corp. 1 1/2 Bbl. Mixer, belt drive.
- 1—Elmes Kneader, tight and loose pulley.
- 1—P. M. Walton Kneader, tight and loose pulley.
- 25—Bronze and Copper Dies, 13".
- 25—Bronze and Copper Dies, 10".

Steve Busalacchi  
1429 N. Van Buren St.  
Milwaukee, Wis.

### Barozzi in New Quarters

G. E. Barozzi, president of Barozzi Drying Machine Company, Jersey City, N. J., has announced the removal of his macaroni drying equipment factory to more commodious quarters at 21-31 Bennett Street, corner of Virginia Avenue of the same city.

The new factory, occupied May 1, is equipped with the most modern machinery for the building of approved drying apparatus for macaroni and kindred products. Friends and customers are invited to inspect the new home of the company.

## Odd but Valuable Information

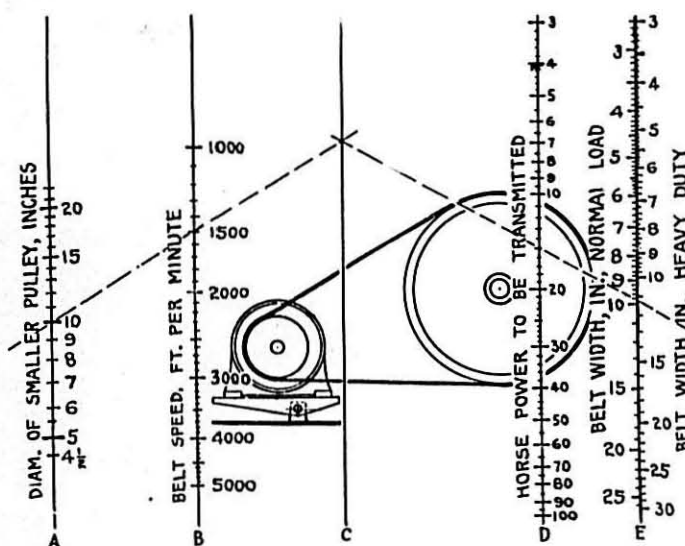
By W. F. Schaphorst, M.E.

### Something New! A Modern Short Center Belt Chart

Here is something new—a chart for modern short center drive. It is based on the fact discovered by research that the diameter of the smaller pulley has much to do with the belt width required to transmit a given horsepower. Thus in the "old days" we used the rule, "A belt one inch wide will transmit one h.p. for each 800 ft.

in other words, column E takes care of both normal loads and heavy duty loads.

This chart is safe for all practicable short center drives and for all pulley ratios up to 6 to 1; belts being two-ply and of high quality. For longer center distances the results are even safer. Which means, of course, that this chart may be safely applied to all center distances that have the approval of up-to-date practice.



per min. belt velocity." Such a rule is inapplicable to modern short center drives as a study of this chart will indicate.

To use the chart, run a straight line through the diameter of the smaller pulley, column A, and the belt speed in ft. per min., column B, and locate the intersection in column C. Then from that point of intersection run a second straight line through the horsepower to be transmitted, column D. The intersection with column E then gives the proper belt width to use.

For example, the two dotted lines drawn across the chart shows that where the smaller pulley has a diameter of 10 inches, the belt speed being 1,500 ft. per min., and 15 h.p. are to be transmitted, a belt 10 inches wide will be required if the load is normal. Column E also shows that if it is a "heavy duty" load the belt should be a little over 11 inches wide.

### Noodles Made, Not Grown

In a recent syndicated article entitled "Uncle Ray's Corner," the author in his humorous but convincing manner cast some favorable light on commercial egg noodles and other macaroni products. In his "Little Saturday talk: Noodles and Macaroni," he said in part:

A girl asked this question the other day:

"Are noodles hatched from eggs\* or are they born alive?"

As a reply to the question, I could not help a little joke of my own. "Get this in your noodle, young lady," I said with a smile, "noodles are not ani-

\*Just an indication of the need for consumer education on macaroni products, generally, and their special food merits, particularly.—The Editor.

mals! They come from ground-up wheat."

"Oh!" she said. "I thought they were like shrimps or oysters!"

Noodles are relatives of macaroni and spaghetti. They are made from much the same kind of dough. The dough is prepared from hard wheat which is ground into a flour or meal, and mixed with water. Eggs usually are mixed in when the dough is made, but "water noodles" can be made without such addition.

Noodle dough is rolled thin, and then is cut into ribbon-like strips. That is the common treatment. But stars or rings or letters of the alphabet may be stamped out of the dough. Perhaps you have eaten "alphabet soup." In the production of macaroni and spaghetti, machines are used to send the dough through holes in tubes, making rounded strips. The machines also cut the strips to proper length.

Italy is the great home of both macaroni and spaghetti. For many Italians they take the place of potatoes, and to some extent they take the place of bread. Like potatoes and bread, they contain a great deal of starch.

Macaroni has a hole running through the middle. It can be prepared in various sizes. In some cases it has been made with a thickness of as much as an inch. The macaroni we buy in stores is usually about one-third of an inch in diameter.

Spaghetti is much thinner, and has no hole running through it. Another product of nearly the same kind, but even thinner, is called "vermicelli."

Travelers in Italy have looked with interest at Italian ways of taking care of macaroni.

The macaroni we buy in American stores is made on this side of the Atlantic, and is dried in factories, not outdoors.

UNCLE RAY.

### NEW HEATLESS ARMOR PLATE DEVELOPED BY AUSTRALIANS

Four metallurgists of Sydney, Australia, have developed a new armor plate which is readily welded and needs no nickel or heat treatment, according to the Australian News and Information Bureau. Scientists believe the new armor plate production method may replace present Allied methods. Other Australian war inventions include the Kirby flashless mortar and the Owen sub-machine gun.—*Science News Letter*, March 7, 1942.



**OUR PURPOSE:**

EDUCATE  
ELEVATE

ORGANIZE  
HARMONIZE

**OUR OWN PAGE**

National Macaroni Manufacturers  
Association  
Local and Sectional Macaroni Clubs

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First--  
INDUSTRY

Then--  
MANUFACTURER

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*A Message from the Secretary*

**Making History**

History is in the making . . . history of immeasurable concern to every businessman in America.

Under ordinary conditions trade meetings always have proved their value to the up-and-going manufacturers, but owing to the changed circumstances growing out of the war, there is an admitted greater need for group study of current problems and combined action to put into effect the solutions agreed upon.

The national convention of the National Macaroni Manufacturers Association to be held in Chicago this year, June 22 and 23, will be a wartime conference of interest to every Macaroni-Noodle Manufacturer, irrespective of size of plant, plan of distribution or location.

As might be expected, the entire program will deal with the many acute problems that grow out of our country's war efforts. For this reason the program is being so arranged as to permit the deletion of subjects

tentatively scheduled and the substitution of those of more current interest and of immediate concern.

It is most essential to keep as many men and women as possible gainfully employed in the production of good food to keep our soldiers and sailors fit for the heavy responsibilities placed upon them. What can the macaroni-noodle manufacturer, as an individual, do to further such a program? How much better can this be done collectively?

Upon this foundation there will be developed a program that should be of interest to every progressive manufacturer and friendly allied. These will need no special invitation to be present and to do their part in the public interest and self-protection. They need but a simple reminder of the time and the place of this conference. It's at the

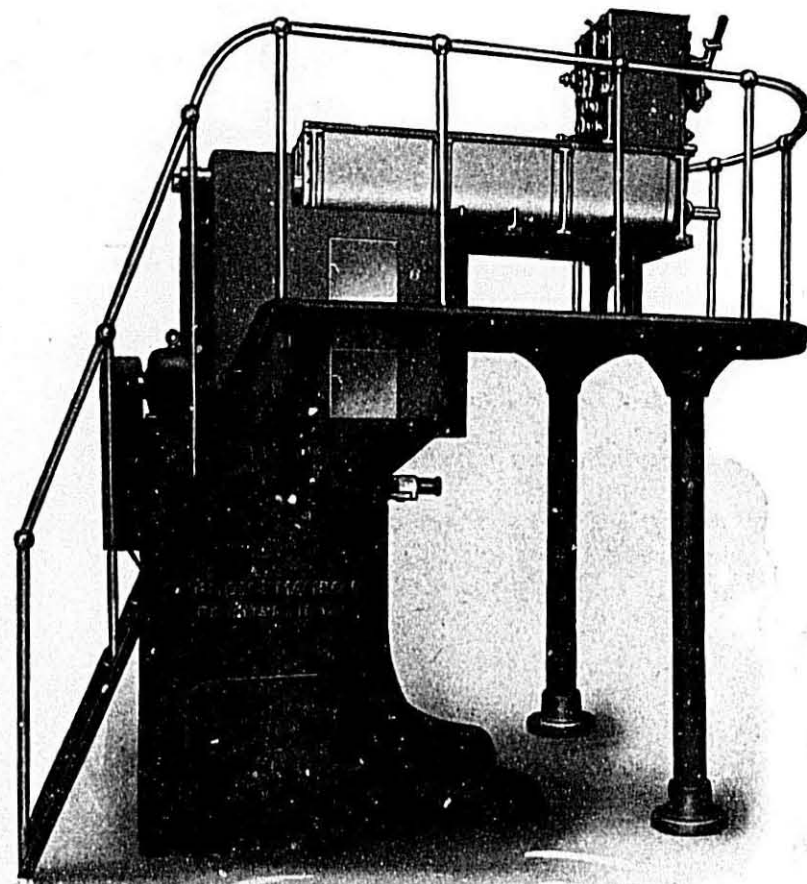
M. J. DONNA, Secretary and Editor

Edgewater Beach Hotel, Chicago, June 22-23

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