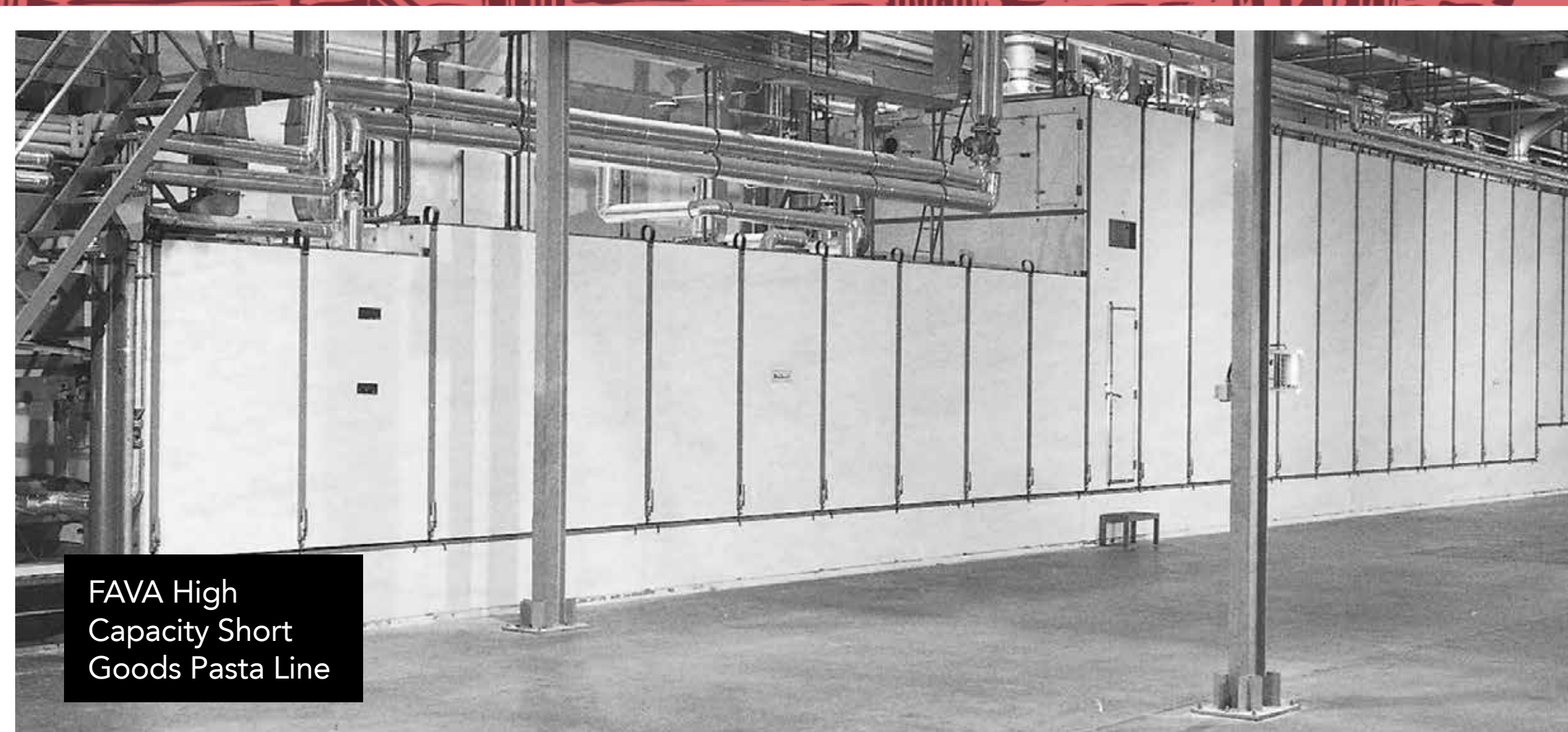


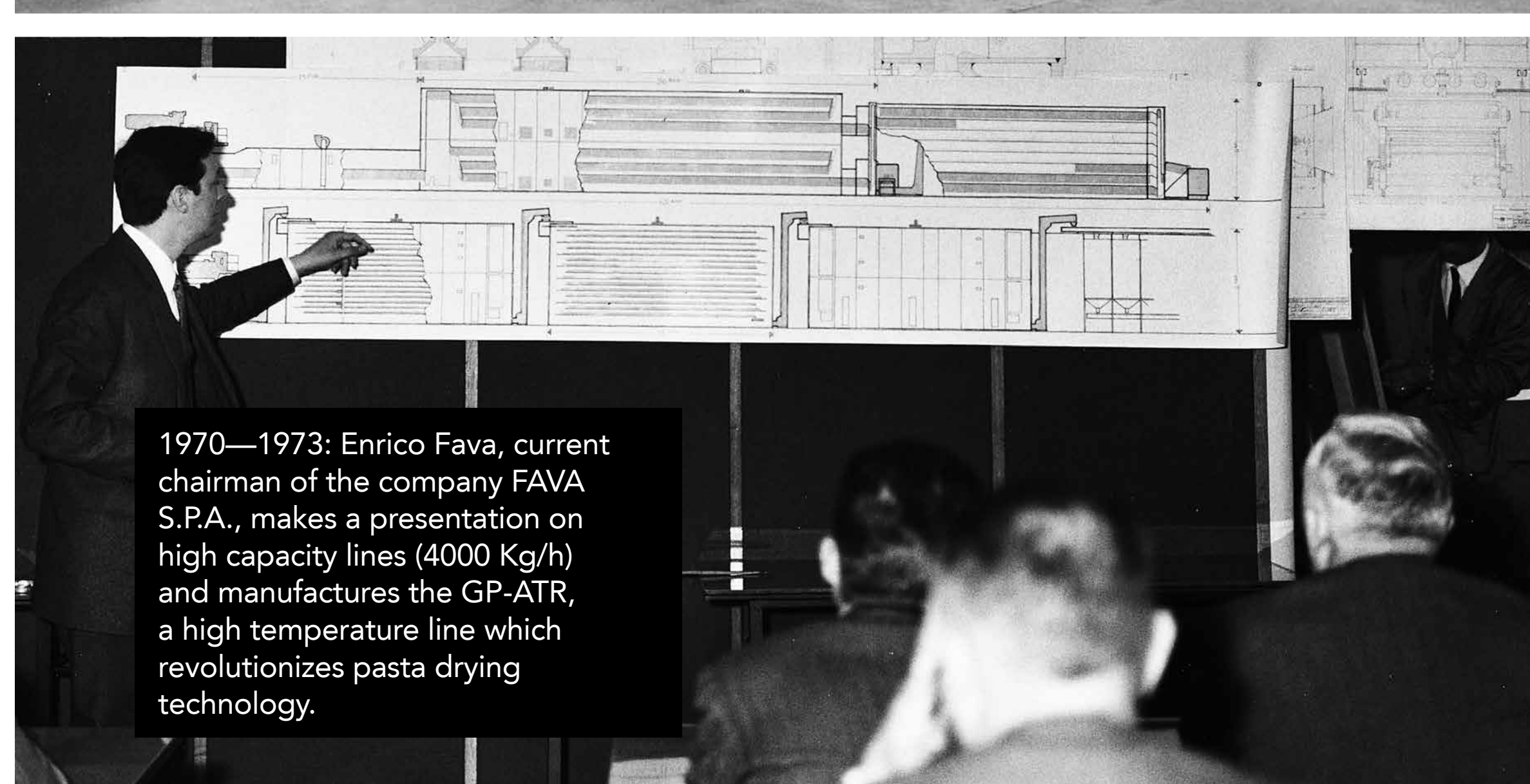
Member Memories



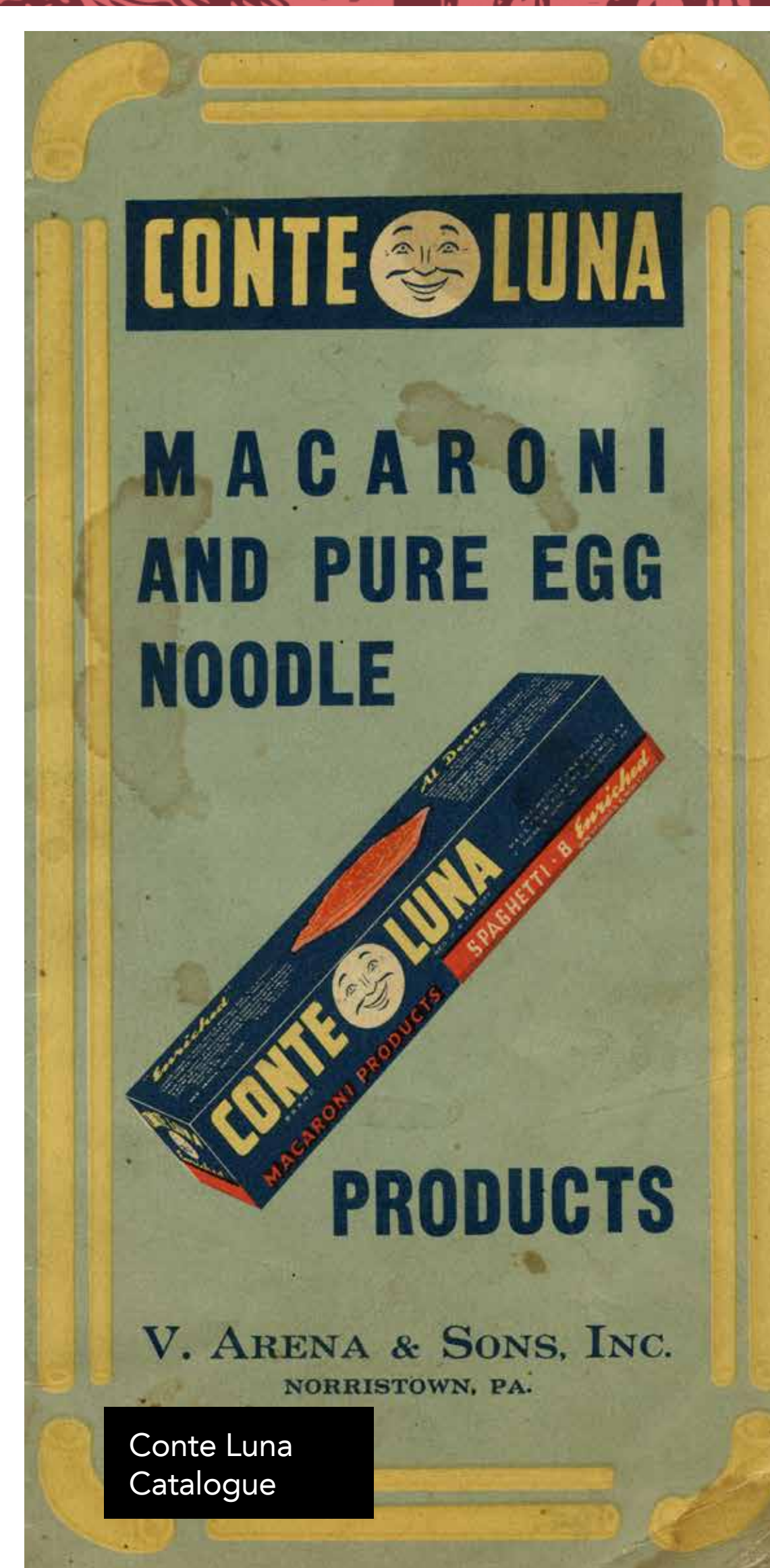
Augusto Fava, founder of FAVA S.P.A., on Business Trip in U.S. (1949)



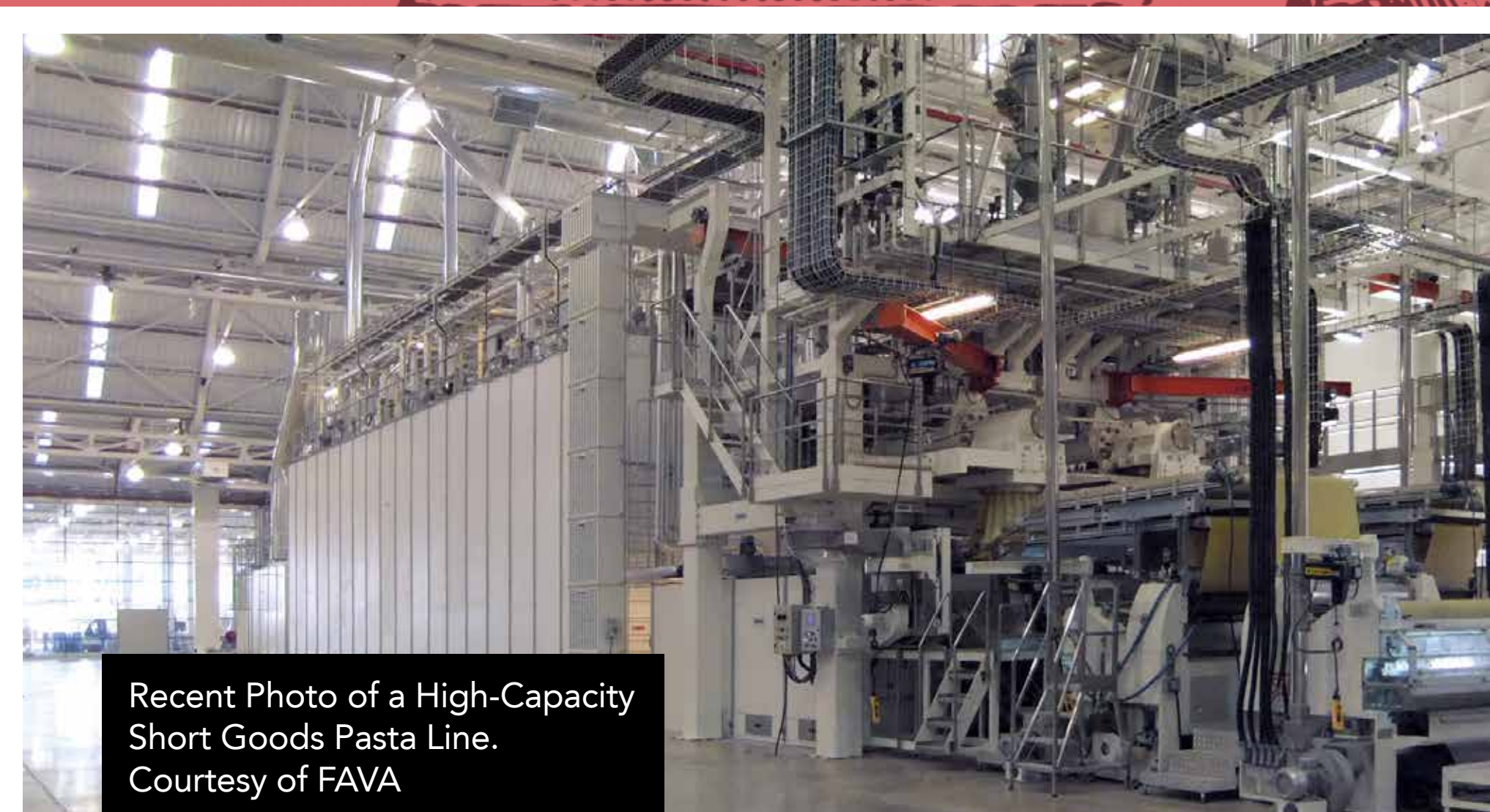
FAVA High Capacity Short Goods Pasta Line



1970-1973: Enrico Fava, current chairman of the company FAVA S.P.A., makes a presentation on high capacity lines (4000 Kg/h) and manufactures the GP-ATR, a high temperature line which revolutionizes pasta drying technology.



Conte Luna Catalogue



Recent Photo of a High-Capacity Short Goods Pasta Line. Courtesy of FAVA



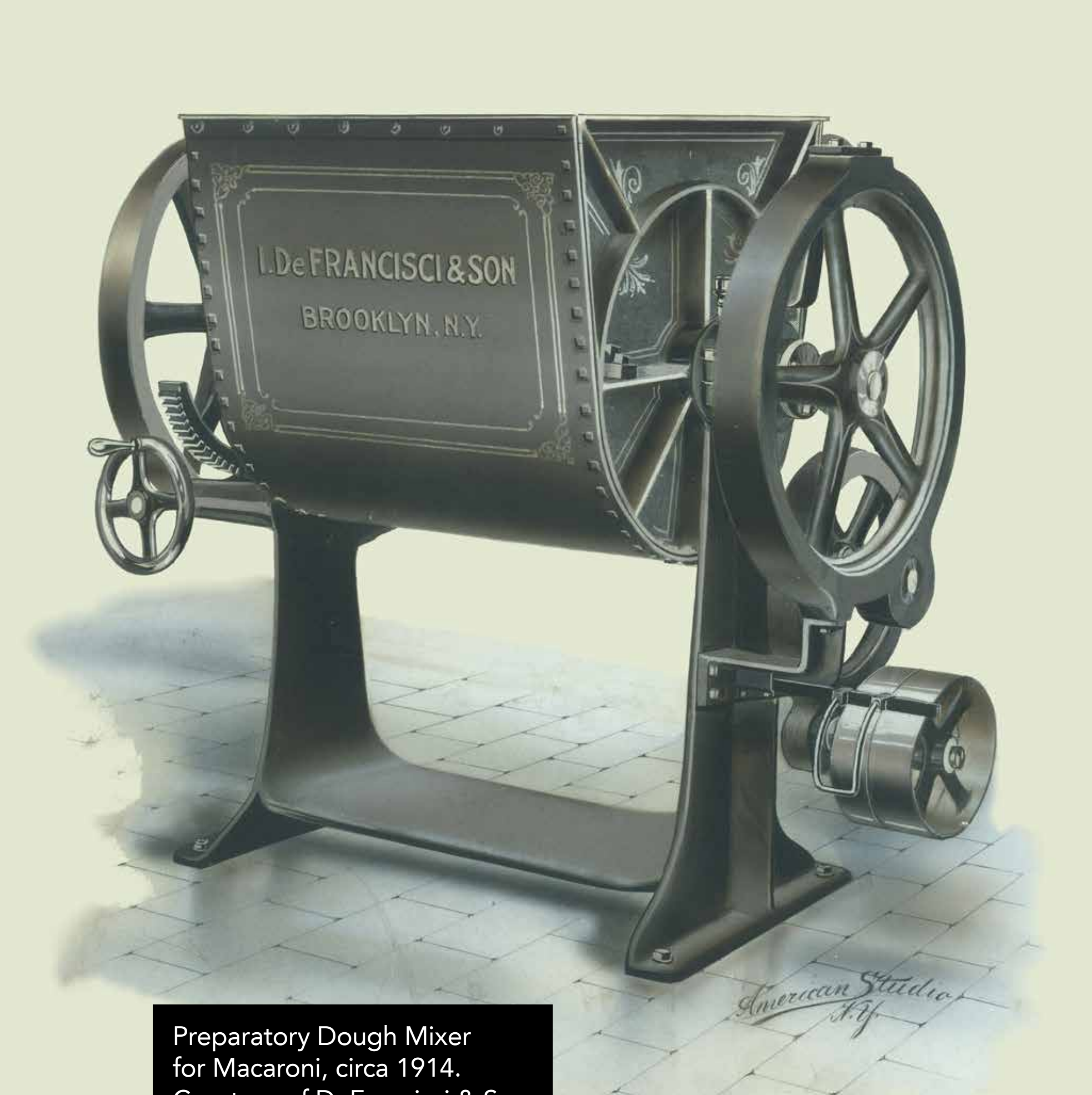
Enrico Fava, Chairman of FAVA S.P.A., with his son Luigi, current CEO



Second Ronzoni Plant, circa 1925, courtesy of Al Ronzoni



DGPC 1st Annual Meeting - July 9, 1992
Over 1000 farm families invested more than \$11 million to build a state-of-the-art durum mill and pasta factory, adding value beyond the farm to their durum.



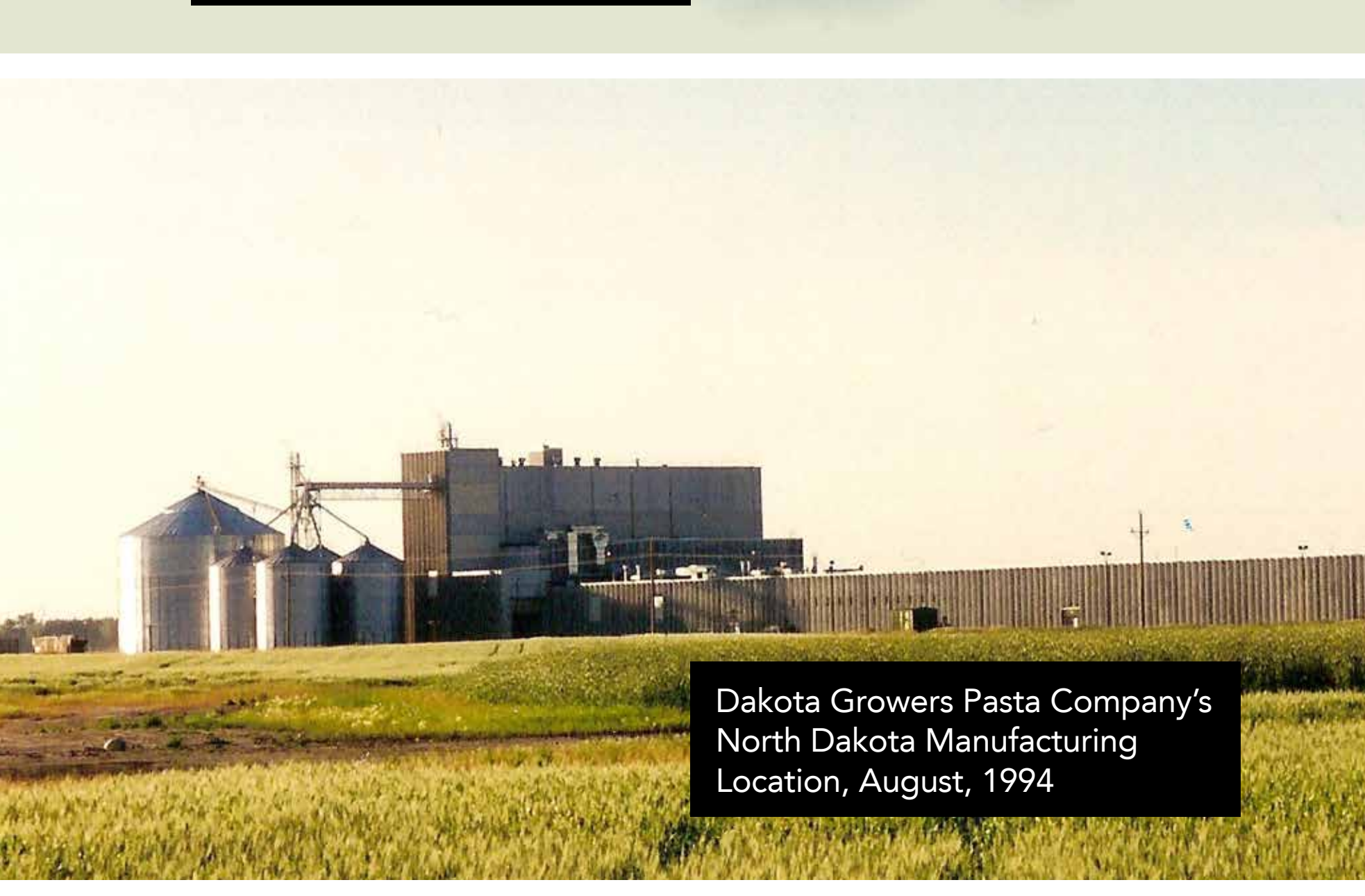
Preparatory Dough Mixer for Macaroni, circa 1914. Courtesy of DeFrancisci & Son



DGPC Ground Breaking - July 9, 1992
Dakota Growers Pasta Company held its ground breaking ceremony on July 9, 1992, in Carrington, North Dakota. The first of its kind, Dakota Growers Pasta Company was formed as a farmer-owned cooperative. Pictured are the Board of Directors and start-up business management: John D. Rice, Vice Chairman, Maddock, ND; Eugene Nicholas, Cando, ND; Gary Mackintosh, National Sales Manager; Tim Dodd, General Manager, Jack Dalrymple, Chairman, Casselton, ND; Jeff Topp, Grace City, ND; Roger Kenner, Leeds, ND; Curt Trulson, Stanley, ND; Allyn Hart, Wales, ND. Not pictured: James Link, Wahpeton, ND and Michael Warner, Hillsboro, ND



L-R: Unknown, Donato Maldari, Joe DeFrancisci & Salvatore Viviano Circa 1950



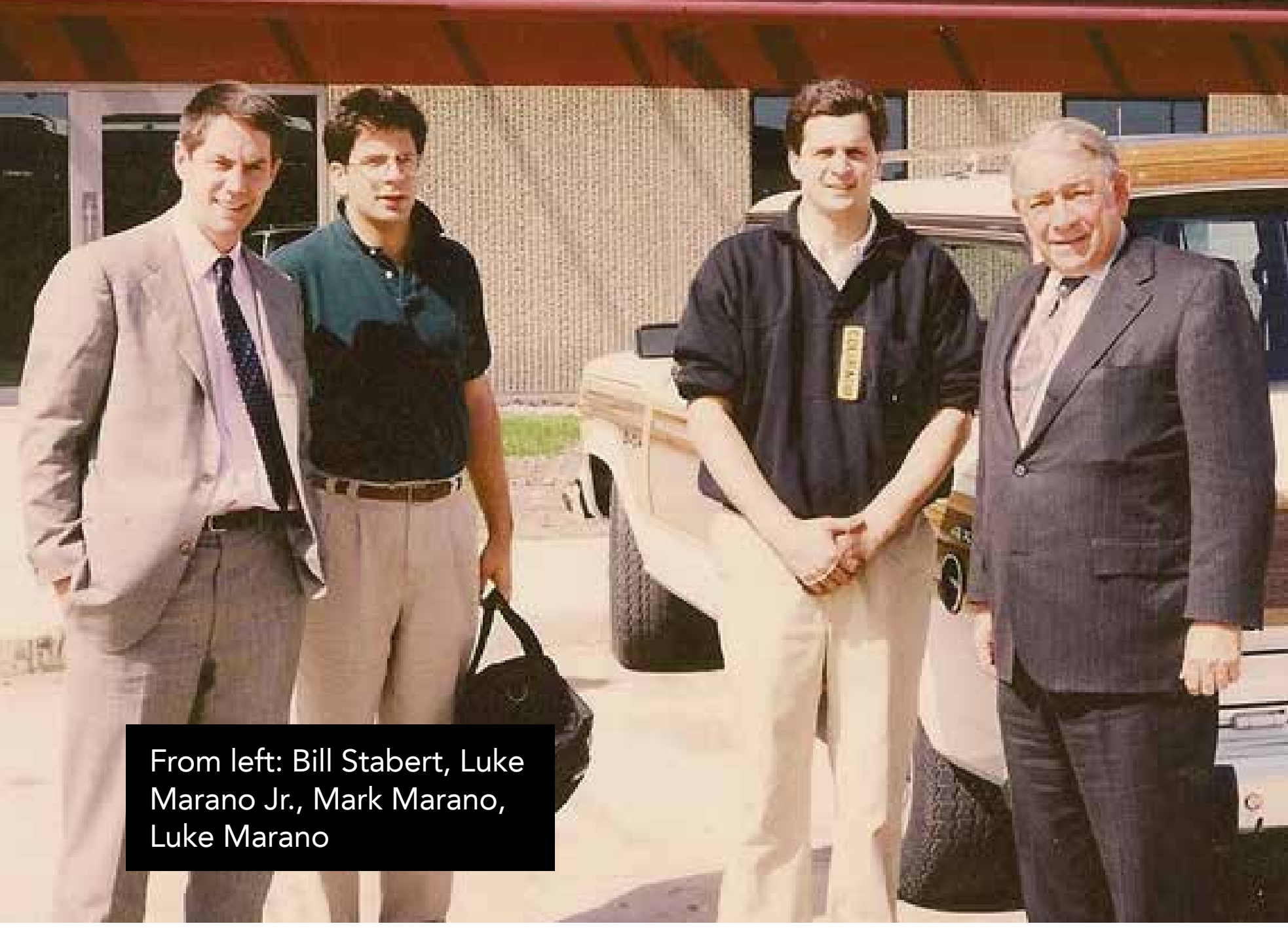
Dakota Growers Pasta Company's North Dakota Manufacturing Location, August, 1994



Courtesy of Zerega Pasta



Press and Spreader, mod. F7772. Courtesy of Pavan



From left: Bill Stabert, Luke Marano Jr., Mark Marano, Luke Marano



Courtesy of Zerega Pasta

DEMACO MACHINES

DESIGNERS and MANUFACTURERS of MACARONI MACHINES and DRYERS

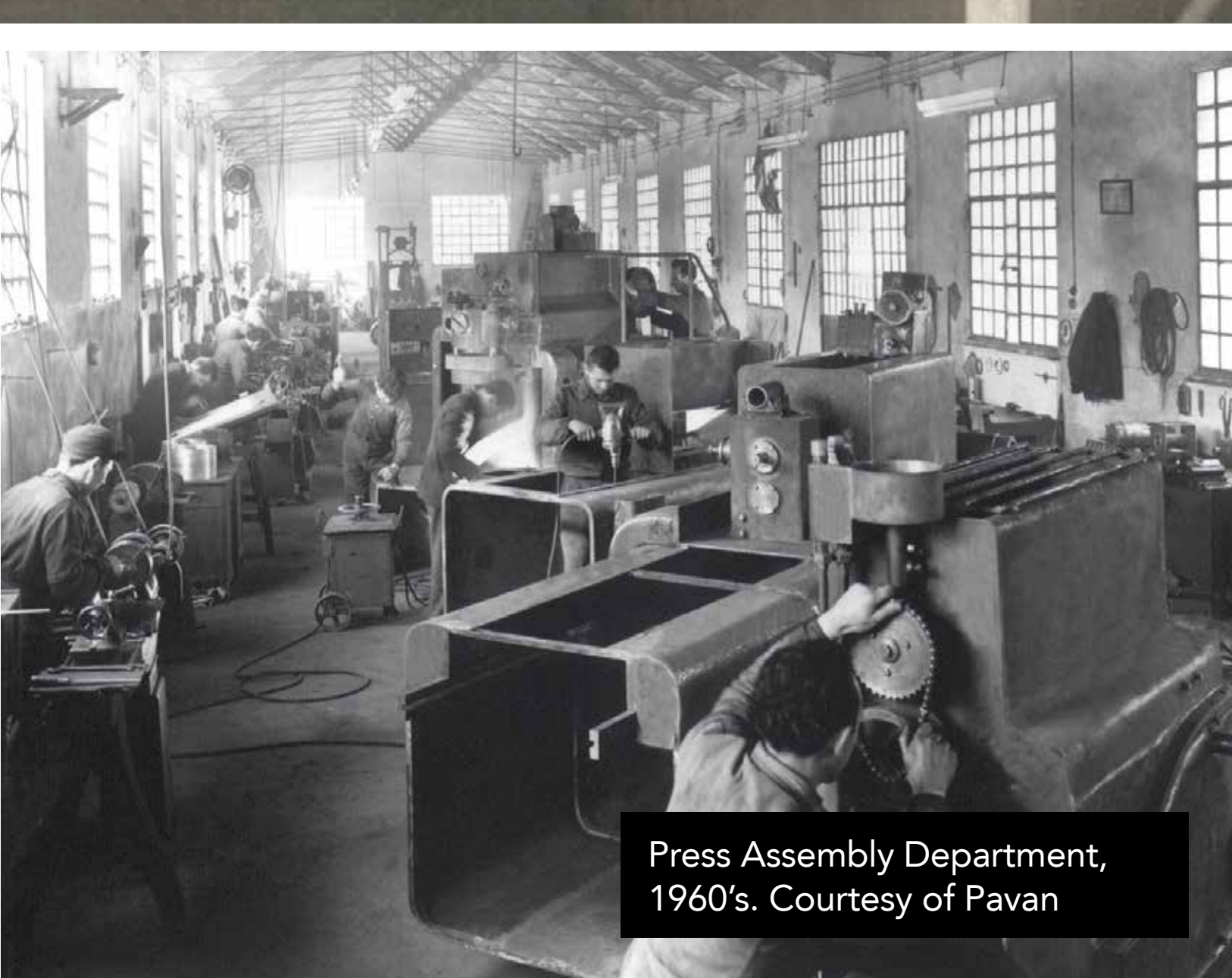
DeFrancisci Machine CORPORATION
46-45 METROPOLITAN AVE. - BROOKLYN 37, N. Y.



Minot Mill Ribbon Cutting



Luke and Yolanda Marano at NPA's Celebration of Luke as "Pasta Man of the Year"



Press Assembly Department, 1960s. Courtesy of Pavan

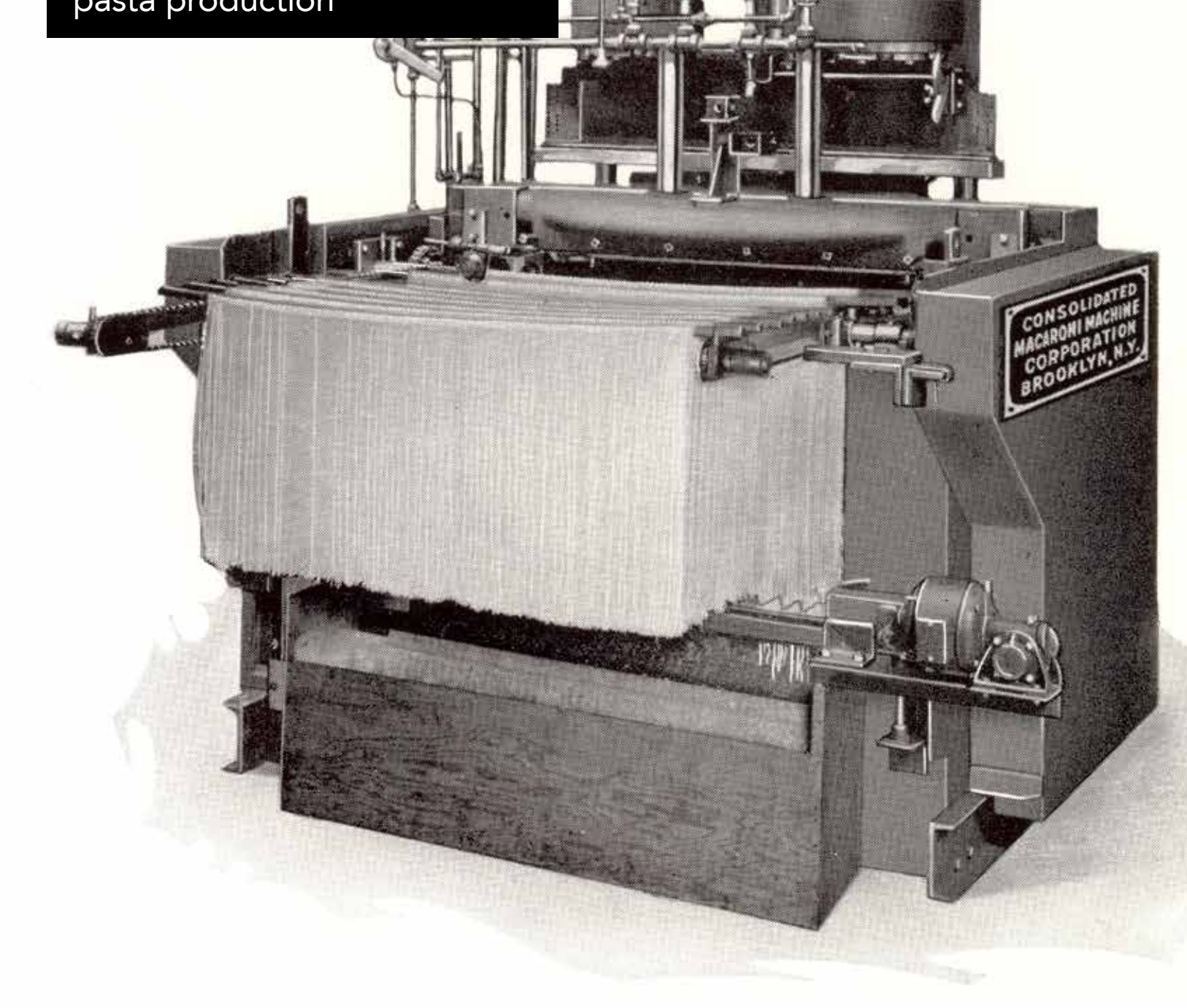


Courtesy of Zerega Pasta



Courtesy of Zerega Pasta

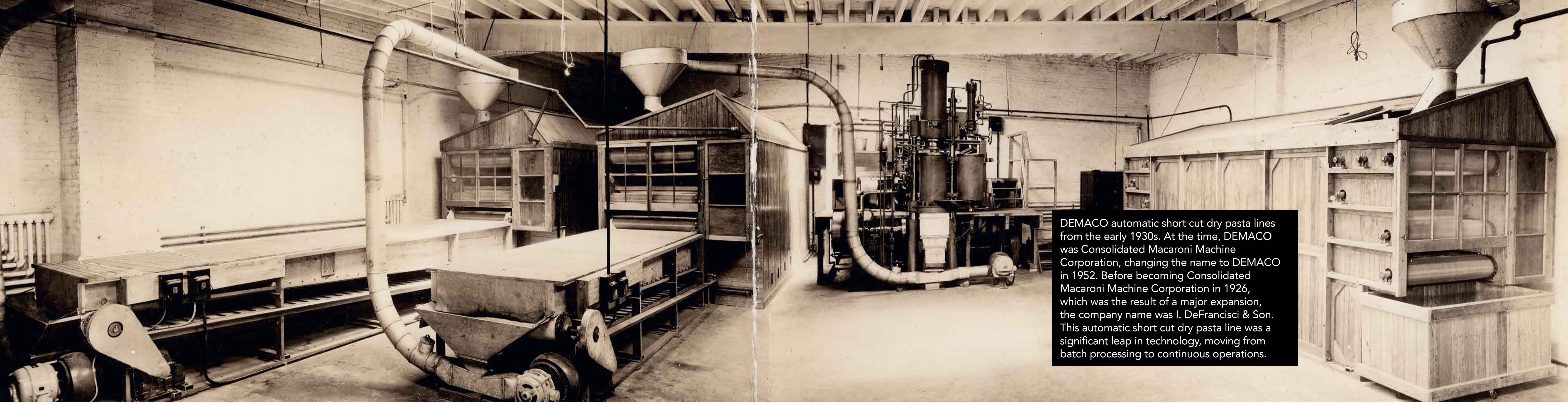
Hydraulic press with automatic spreader built by DEMACO when the company name was Consolidated Macaroni Machine Company. This spreader was the first machine made to automatically spread long cut pasta products onto a drying stick. Inventor Joseph DeFrancisci received U.S. Patents 2,223,351 and 2,223,357 for inventing the spreader, which included the first ever long horizontal die vice using a round die. This invention was a major step in automating long cut dry pasta production



Donato Maldari, photo courtesy of D. Maldari and Sons, Inc.



Prototype of High Temperature Pasta Dryer Installed in Pavan Pasta Factory, circa 1969



DEMCO automatic short cut dry pasta lines from the early 1930s. At the time, DEMACO was Consolidated Macaroni Machine Corporation, changing the name to DEMACO in 1952. Before becoming Consolidated Macaroni Machine Corporation in 1926, which was the result of a major expansion, the company name was I. DeFrancisci & Son. This automatic short cut dry pasta line was a significant leap in technology, moving from batch processing to continuous operations.