

# THE MACARONI JOURNAL

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SEPTEMBER, 1943

# The MACARONI JOURNAL

PUBLISHED MONTHLY IN THE INTEREST OF THE MACARONI INDUSTRY OF AMERICA

## *A Good Team*

### Quality Goods and Sensible Promotion Make an Un- beatable Team

It is a good combination that will profitably serve the Macaroni Industry in Wartime and in Peace.

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Team-up **QUALITY** and **PROMOTION** as a vital Industry practice.

Office: Oregon  
National Macaroni Manufacturers Association  
Midwood, Illinois

Printed in U.S.A.

VOLUME XXIV  
NUMBER 5

# LOOKING AHEAD...

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# Rossotti

LITHOGRAPHING CO., Inc., NORTH BERGEN, N. J.

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## Macaroni Products in Wartime Role

Official Recognition Given Their Importance As Energy Foods  
for Servicemen and Civilians

MACARONI—SPAGHETTI—EGG NOODLES and similar foods made from semolina and farina of the world's finest wheats, are rapidly, and naturally, coming into their own. Evidence of this is everywhere.

Evaluating them as a wartime need now dominates the planning of Government agencies concerned in the proper feeding of men and women in the services, and also of those interested in conserving the health and strength of civilians under wartime regulations.

Officials of the Quartermaster Corps are greatly increasing their purchases of this wheat food for serving at military camps and naval bases, at home and abroad, for lend-lease shipment and for feeding the hungry in newly occupied territories. It is estimated that over 25,000,000 pounds of this food were purchased during the first few months of 1943. It is reported from reliable sources that the Government contemplates purchase of another 100,000,000 pounds about January 1, 1944.

In the matter of production of macaroni products, another branch of the Government releases production estimates that astound even the leaders. The last Government Census of macaroni manufacture shows a total production in 1939 of nearly 685,000,000 pounds. Unofficially it is estimated that the 1942 production, spurred by wartime needs, was boosted to nearly 900,000,000 pounds, and that at the current rate of demand, the 1943 output will reach an all-time high of 1,100,000,000 pounds.

That's a lot of macaroni spaghetti and noodles! While much of it is for military needs, there must be a healthy increase in the home front consumption, too, to take care of this healthy increase. Macaroni products are natural energy foods and they are not rationed. They are probably the best meat-extenders known and lend themselves

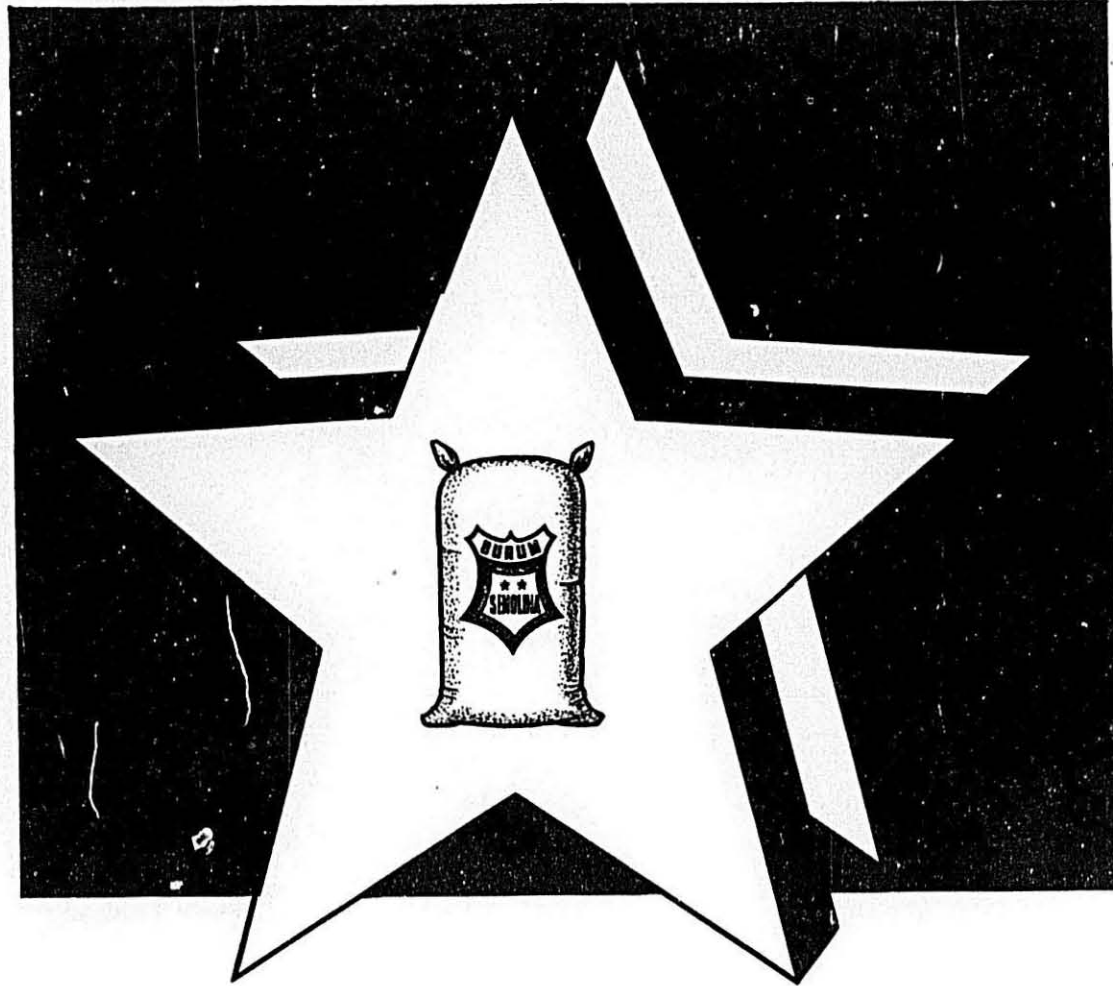
easily and readily to many fine combinations that will make the reduced meat portions go further, adding much to the appeal and nutrition of meats when so combined.

Government officials are also greatly concerned about the possibility of enriching macaroni products to give them even added food value. Experiments are being made to determine, for instance, just how much of high protein soya flour might be added to macaroni products to build greater prestige and food value in this naturally rich and nutritious food. There are two schools of thought with respect to the proposed enrichment. Some Government officials believe that enrichment should be made compulsory; many manufacturers believe it would be best for all concerned to leave it optional to enrich or not to enrich, as each producer chooses.

Concerning the loss of soluble vitamins in cooking macaroni, et cetera, here's a statement by Ann Steviek, NEA Staff Correspondent, Washington, D. C., to the *New York World Telegram*, that is of special interest:

"The Department of Agriculture's experiments have shown that some of the added value of enrichment is lost when macaroni is cooked in the customary quantities of water. *It can be cooked in a much smaller quantity of water with just a little more care, and the little surplus water used to thicken gravies and sauces.*"

The National Macaroni Institute has appealed to the Industry for contributions to a fund to finance a campaign to take the fullest possible advantage of the current favorable trend to make acceptance of macaroni products, enriched or natural, greater in peace or in war. Progressive manufacturers are supporting the move generously.



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.

# The MACARONI JOURNAL

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## “Information Please”

How far should macaroni-noodle manufacturers go in helping to plan for the future of their industry, and in cooperating for the current welfare of themselves and their competitors in matters where there is a “community of interest”?

The ideal reply would be “The sky is the limit,” but under existing and exacting war conditions that prevail, it would be expecting too much to get such a reply. Naturally one is compelled to give thought first to his particular business, but always in relation to others because after all, what helps or harms one affects the others.

The National Macaroni Manufacturers Association, representing over one hundred of the country's leading manufacturers, has always endeavored to serve its members' interests, first, and that of the general industry, too, yet it falls considerably short of the 100 per cent cooperation such a policy seemingly warrants. There are still too many that while planning for the present and the future, overlook the fact that *to be best served, one must be cooperative.*

Happily, the trade as a rule is generally cooperative. There are some firms and groups that can always be depended upon to do their part in any industry action or trade promotion. On the other hand there is an irritating minority that consistently overlooks (?) all such opportunities; then there are those who really forget—all with the result that there is hardly the unity of purpose and action among macaroni-noodle manufacturers that usually exists in other lines of business, even those immediately competitive.

Two such outstanding opportunities, both timely and important, may be cited. The Washington Office of the National Association through its efficient Director of Research, B. R. Jacobs, is in constant and friendly contact with all the leading governmental agencies concerned in food production and distribution. At the request of the War Food Administration, Director Jacobs sought to complete a survey covering the industry's present and future needs of equipment and materials so that either or both may become available when needed. The replies to the questionnaire were disappointing.

Because many manufacturers were not then in immediate need of machine repairs, replacements and mainte-

nance supplies, they entirely ignored the matter, the plea for cooperation, with the result that the data compiled was insufficient for the purposes of the administration. Such neglect or purposeful withholding of vital information, makes for exasperating delays when need for equipment and materials arises. It is quite interesting to note that the most urgent letters, the hottest telegrams and the most plaintive pleas are often from firms that have been the least cooperative. They want a machine or a part now—pronto—not realizing that in this day of restrictions, scarcity and priorities, things just cannot be done that way now.

Another case was the appeal last month for practical experience in the matter of suitable recipes to take advantage of the general interest in Victory Gardens and in vitamin conservation. The Braidwood office, headquarters of the National Association, last month sought to get some practical suggestions. A few came back with some really fine ones, but by far too many ignored the appeal. Was it because it was trivial or inopportune? We prefer to think not, just “indifference,” a lethargy out of which it would seem hard, but best to emerge.

Neither the Washington nor the Headquarters office write letters or issue bulletins for the mere sake of keeping busy. There is something impelling behind each action, something that may not be immediately noticeable, yet vitally important for emergencies that are expected to arise or for the ultimate objective of the promotor. Generally speaking, this functioning organization is considering primarily the best interests of its members and the general good of the entire industry in seeking the data covered by the appeals and the questionnaires.

So, when deciding what you should personally with pleas for cooperative action, please remember that it is industry data that is sought, nothing private or personal, and further that the information compiled from replies received will be used only for the Industry's welfare, and will not be made available to any competitor or competitors to enable them to take undue advantages over others. Consider all such appeals from either of the Association's offices wholly in the nature of “Information Please,” and choose to do your part. By cooperating you can be served best.

## The Effect of Sprout Damage on the Quality of Durum Wheat, Semolina and Macaroni<sup>1</sup>

R. H. Harris,<sup>2</sup> Glenn S. Smith,<sup>3</sup> and L. D. Sibbitt<sup>4</sup>

Little information is available in regard to the effect of sprouting upon the macaroni-making quality of durum wheat. This problem has received scant attention, in spite of its importance to durum wheat growers, as well as to semolina millers and macaroni manufacturers. Added emphasis was given to the problem by the very wet harvest season of 1941 in the durum-growing region when harvested wheat was exposed for several weeks to weather conditions favorable for sprouting. This resulted in an unusual amount of sprout-damaged durum wheat. In view of these facts the following investigation was undertaken to study the effects of degree and amount of sprouting upon milling and macaroni quality.

### Materials and Methods

A sound, undamaged sample of commercial Mindum wheat weighing 62.0 pounds per bushel and grading No. 1 Hard Amber Durum was used for this study. It had a bright amber berry, a protein content of 12.1 per cent, and was not sprouted nor weathered. There was no external evidence of fungus infection.

For the purposes of this experiment, the degrees of sprouting were classified into three divisions or stages based on the lengths of plumule and were as follows: (1) The emerging plumule less than half the length of the kernel; (2) the plumule more than half but less than the length of the kernel; and (3) the plumule longer than the kernel. The length of the roots was disregarded. The three stages of sprouting are illustrated in Figure 1.

1. Joint contribution from the Department of Cereal Technology, North Dakota Agricultural Experiment Station, and the Division of Cereal Crops and Diseases, Bureau of Plant Industry, Soils, and Agricultural Engineering, Agricultural Research Administration, U. S. Department of Agriculture.  
2. Cereal Technologist, North Dakota Agricultural Experiment Station.  
3. Associate Agronomist, Division of Cereal Crops and Diseases, Bureau of Plant Industry, U. S. Department of Agriculture, field headquarters at Fargo, North Dakota.  
4. Assistant Cereal Technologist, North Dakota Agricultural Experiment Station.  
Reprinted from *Cereal Chemistry* by permission.

Preliminary experiments were carried out to establish an optimum procedure which would give maximum uniformity of germination and permit a comparison of the effects of different degrees of sprout damage. Factors found to be important in obtaining

uniformity were presoaking and chilling, removal of excess carbon dioxide, and the maintenance of uniform moisture content during germination. The advantage of soaking the wheat before germination may be due to the uneven rate of water absorption by different kernels. Submerging the kernels in water excludes air and retards germination until all kernels have absorbed sufficient moisture for sprouting.

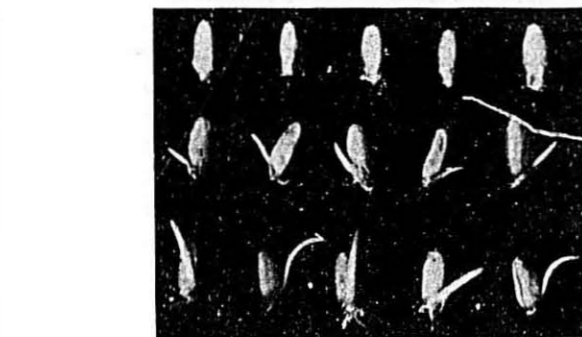


Fig. 1. Sprouted durum kernels illustrating the three stages of germination: 1st stage, plumule less than half the kernel length; 2nd stage, plumule more than half but less than kernel length; and 3rd stage, plumule longer than the kernel. (Roots trimmed short to prevent confusion with plumule.)

uniformity were presoaking and chilling, removal of excess carbon dioxide, and the maintenance of uniform moisture content during germination.

The advantage of soaking the wheat before germination may be due to the uneven rate of water absorption by different kernels. Submerging the kernels in water excludes air and retards germination until all kernels have absorbed sufficient moisture for sprouting.

In the present preliminary studies, the durum wheat was soaked for periods of 3, 8, 10, 12, 16, and 24 hours, and the effects on uniformity of germination were observed. Uniformity of any lot was determined by counting the number of seeds in various stages of sprouting. The greatest uniformity was obtained by soaking 10 to 12 hours. The growth of fungus on the germinating wheat varied inversely with the soaking time, ranging from 30 per cent of obviously infected kernels in lots soaked 3 hours to 5 per

cent in lots soaked 24 hours, while lots not soaked were 100 per cent infected. Fungus appeared on 10 per cent to 15 per cent of the kernels in lots soaked 10 to 12 hours, but was not severe enough to cause difficulty, and, therefore, 10 to 12 hours was chosen as the

optimum period of soaking. Miss Edith C. Higgins, Seed Analyst of the North Dakota State Seed Department, suggested chilling the seed before germination to reduce fungus infection and to improve germination. Accordingly, in these preliminary investigations, lots were chilled at 5° to 10°C. for periods of 1, 2, 3, 4, and 8 days. It was found that chilled wheat germinated more rapidly than unchilled and the uniformity was improved. Little time was lost by chilling, owing to the increased germination rate. The optimum chilling time appeared to be 3 to 4 days. Less time than this showed little improvement in uniformity, while the 8-day period reduced germination.

It was found that surface kernels in unstirred wheat had roots an inch long while kernels at the center showed little activity. Presumably this was due to smothering of the latter by carbon dioxide released by the ac-

(Continued on Page 8)

# Is it Good?

## The most VITAL question your products have to answer

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## Effect of Sprout Damage

(Continued from Page 6)

celerated rate of respiration accompanying germination. Occasional stirring of the germinating wheat, however, gave satisfactory uniformity.

Moisture was another variable which affected uniformity of germination. Moist cheesecloth was used above and below the wheat layer to maintain a humid atmosphere. Suitable moisture conditions were maintained by stirring and by adding water as required during chilling and germination.

It was also found desirable to control temperature during germination. Too much time was consumed at lower germination temperatures and fungus infection developed at higher temperatures. The optimum temperature for germination appeared to be 15° to 20° C.

After the desired stage of germination had been reached, the wheat was spread out in a thin layer to dry on a table. Drying was accelerated by two small electric fans. The germinated wheat was dried 24 hours at 25° C. at room humidity and stored in bags at a relatively low temperature until milled.

In the procedure finally adopted the samples were treated as follows: (1) Soaked 10 to 12 hours at 15° to 20° C., (2) chilled 3½ days at 5° to 10° C., (3) germinated at 15° to 20° C. until the desired stages were reached, (4) during chilling and germination the wheat was stirred thoroughly 4 times during each 24-hour period, and (5) dried 24 hours at 25° C.

The germinator consisted of two trays set end-to-end in a large flat copper tank. The trays were each 2 feet wide, 5 feet long, and 3 inches deep. They were constructed of wooden frames with 16-mesh galvanized screen bottoms. The wheat was soaked, chilled, and germinated in these trays. A double layer of cheesecloth was laid over the bottom of the tray, the wheat spread to a uniform depth of nearly one inch, and the cheesecloth folded back over the top, the ends being allowed to hang over to draw up water by capillary attraction and keep the wheat moist. Water in the tank was maintained at a depth of approximately two inches. During soaking, the trays rested on the bottom of the tank so the wheat was submerged, and while germination was proceeding it was raised slightly above the surface of the water.

To secure the required quantity of wheat, five lots of about 10 pounds each were run. As each of the desired stages of germination was reached, a portion of the lot was removed and dried, the amount removed being roughly proportional to the total amount required at that stage. The rest of each lot was allowed to continue germinating until the next stage

TABLE I  
Absorption and Quality Ratings of the Semolina and Macaroni

Lab. No.	Blend description <sup>1</sup>	Semolina			Visual color score of macaroni (perfect score 10)
		Specks per 10 sq. in.	Rating	Absorption <sup>2</sup>	
41-674	80% 2nd stage	20.0	6	25.7	3.5 brownish
679	60% 3rd stage	13.0	4	25.1	3.5 brownish
673	60% 2nd stage	7.0	2	26.0	4.0 brownish
678	40% 3rd stage	10.0	3	25.6	4.0 brownish
677	20% 3rd stage	13.0	4	25.9	4.5 light brownish yellow
672	40% 2nd stage	20.0	6	26.3	5.0 light brownish yellow
676	10% 3rd stage	10.0	3	26.7	5.0 light brownish yellow
671	20% 2nd stage	3.0	1	26.7	5.5
675	5% 3rd stage	10.0	3	26.8	5.5
670	10% 2nd stage	7.0	2	26.8	6.0
668	100% 1st stage	23.0	7	25.8	6.5
667	80% 1st stage	23.0	7	25.6	6.5
669	5% 2nd stage	10.0	3	26.8	6.5
666	60% 1st stage	10.0	3	25.7	7.0
665	40% 1st stage	17.0	5	26.0	7.5
664	20% 1st stage	7.0	2	26.1	8.0
663	10% 1st stage	3.0	1	26.4	8.5
662	5% 1st stage	7.0	2	26.6	9.0
661	Control, soaked and chilled	13.0	4	26.2	9.0
660	Control	7.0	2	26.6	9.0

<sup>1</sup>Blends made with sample 41-660 plus indicated percentage of sprouted wheat.  
<sup>2</sup>Calculated to 13.5% moisture basis.

was reached. One control lot was soaked and chilled to secure an un-sprouted check.

The degree of uniformity of germination attained was determined by taking a random sample of from 100 to 200 kernels from each lot as it was removed to dry, and classifying the kernels into four groups designated as 0 (no germination activity visible), 1, 2, and 3, these groups corresponding to the stages of sprouting described.

With the three stages of sprouted durum wheat, a series of blends was made for milling into semolina and processing into macaroni. Each of the three stages was used for a separate series of blends with sound wheat, using 5 per cent, 10 per cent, 20 per cent, 40 per cent, 60 per cent, 80 per cent, and 100 per cent by weight of the sprouted grain. Different stages of sprouting were not blended. Because seed was insufficient the 80 per cent and 100 per cent blends of the third stage and the 100 per cent blend of the second stage were omitted. The milling and processing methods and equipment have been described in detail by Harris and Sibbitt and will not be discussed in this paper. Analytical procedures were those outlined in *Cereal Laboratory Methods* (4th edition, 1941).<sup>3</sup> The various blends of sprouted grain caused no unusual difficulties in milling. In processing the macaroni, however, some difficulties in handling were evident. Doughs made from blends high in sprout damage were crumbly and "short," although a dough of normal consistency could be made from them. This apparent "shortness" is probably related to an accumulation of fatty acids following

hydrolysis of fat during sprouting. Shattering and checking in the finished product increased with the percentage of damage in the second and third stages of sprouting. Macaroni from the control samples dried satisfactorily.

## Discussion of Results

Both degree and amount of sprout damage had a marked effect upon weight per bushel and grade, reducing these characteristics from 62.0 to 49.0 pounds and from No. 1 Hard Amber Durum to Sample Grade Durum in the extreme. No definite effect of sprouting upon the protein content of the wheat or semolina was indicated, but semolina yields, both purified and unpurified, were decreased by sprouting. Diastatic activity was greatly affected by the degree and amount of sprout in the blend.

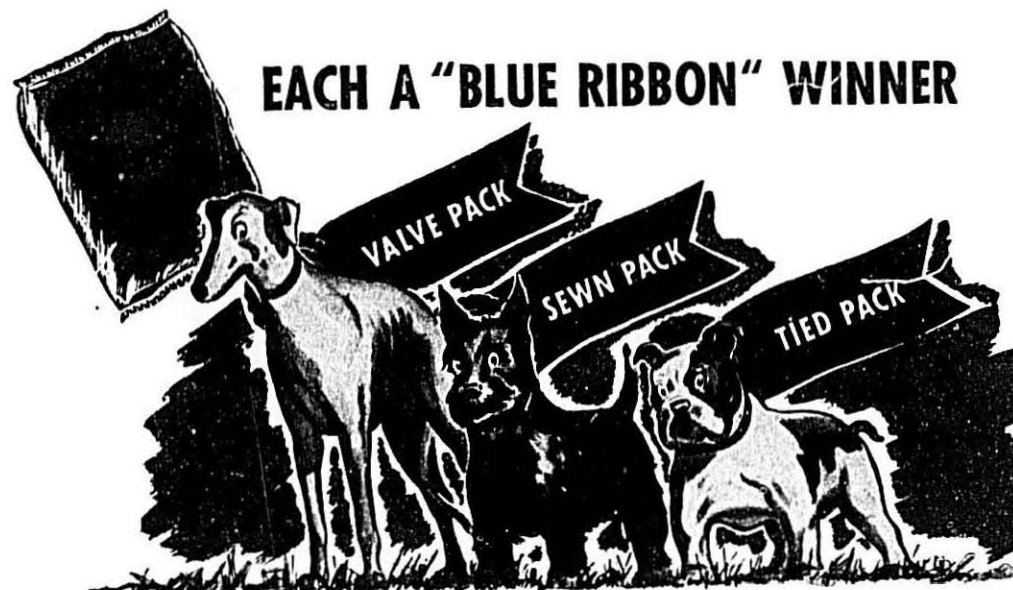
Data obtained from the semolina and macaroni are shown in Table I. The number of specks in the semolina was not affected by sprout damage, but the absorption was lowered. Color score of the macaroni was closely related to both the degree and amount of sprouting. A high negative correlation was found between visual color score and diastatic activity. In an unknown sample of semolina a high maltose value would probably indicate a low macaroni color score. While the grade was lowered from No. 1 Hard Amber Durum to No. 4 Durum by soaking and chilling the control, the macaroni color score was unchanged.

The effects of the various blends upon the principal quality factors are shown graphically in Figures 2, 3, and 4. Figure 2 shows the effects of the different percentages of each stage of sprouting upon test weight, semolina

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<sup>3</sup>Published by American Association of Cereal Chemists, 110 Experiment Station Hall, University of Nebraska, Lincoln, Nebraska.

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**Effect of Sprout Damage**  
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yield, and semolina ash. Test weight was significantly reduced by the addition of sprouted wheat to the blend, and this effect was slightly more marked at the higher percentages of stages 2 and 3. Yield of semolina was not affected by less than approximately 20 per cent of sprouted wheat; more than this, especially of the two last stages of sprouting, decreased the yield. Forty per cent of stage 3 reduced the yield nearly as much as 100 per cent of stage 1. No clearly marked trend in the ash was evident, although it appears that a very high percentage of sprouted wheat may tend to decrease this constituent.

Diastatic activity and semolina absorption in relation to sprouting are shown in Figure 3. The first stage of sprouting raised the maltose value from 247 mg. to 603 mg., and the second stage increased it to 1155 mg., as compared with 247 for the unsprouted sound wheat. The third stage used in a 60 per cent blend showed a diastatic activity of 1150 mg. The diastatic activity of 100 per cent of the first stage was almost equaled by 10 per cent of the second and was exceeded by 5 per cent of the third. These observations suggest that small proportions of heavy sprout damage may be detected by the

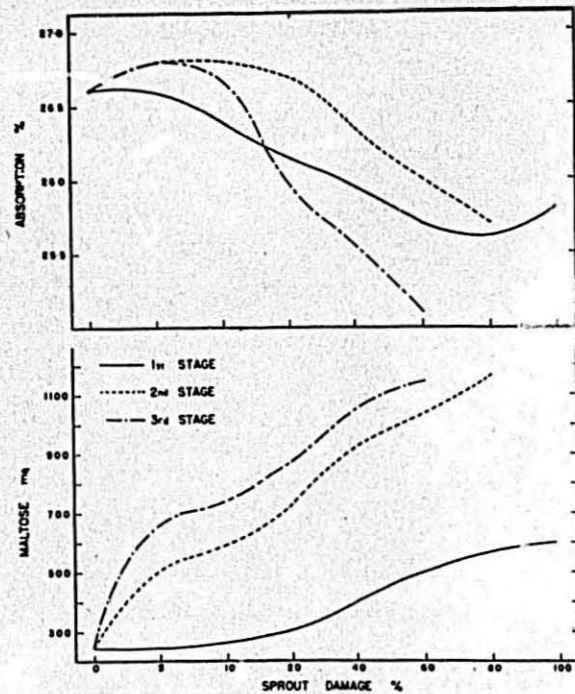


Fig. 3. Effect of different concentrations of the three stages of sprouting upon the maltose figure and absorption.

high maltose value of the blend. A marked general tendency toward lower absorption with higher concentrations of all stages of sprouting is shown, although the results are not as clearly cut among the blends as was the case with diastatic activity. The range of absorption covered is not large, but a significant effect is visible in the two last stages of sprouting.

Figure 4 shows the influence of sprouting upon the visual color rating of the macaroni. Macaroni color scores decreased consistently with the addition of sprouted wheat. Severely sprouted wheat was especially harmful, and the color scores illustrate its injurious effect upon the commercial value of the products made from it. Five per cent of the second stage lowered the color score from 9.0 to 6.5, which is certainly very significant, but an equal proportion of the third stage had a still more drastic effect, rendering the macaroni quite unsuitable for consumption, according to commercial color standards. Lightly sprouted wheat from the first stage was much less injurious to color, but had a noticeable effect when present in 20 per cent or more in the blend. One hundred per cent of the first stage produced macaroni which equaled a 5 per cent blend of the second stage, and was superior to 5 per cent concentration of the third stage. These results obtained, compared with those from

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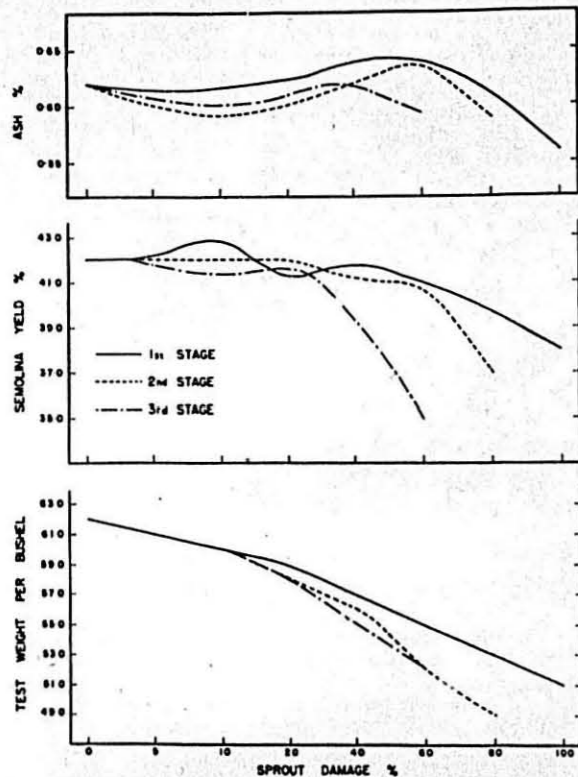
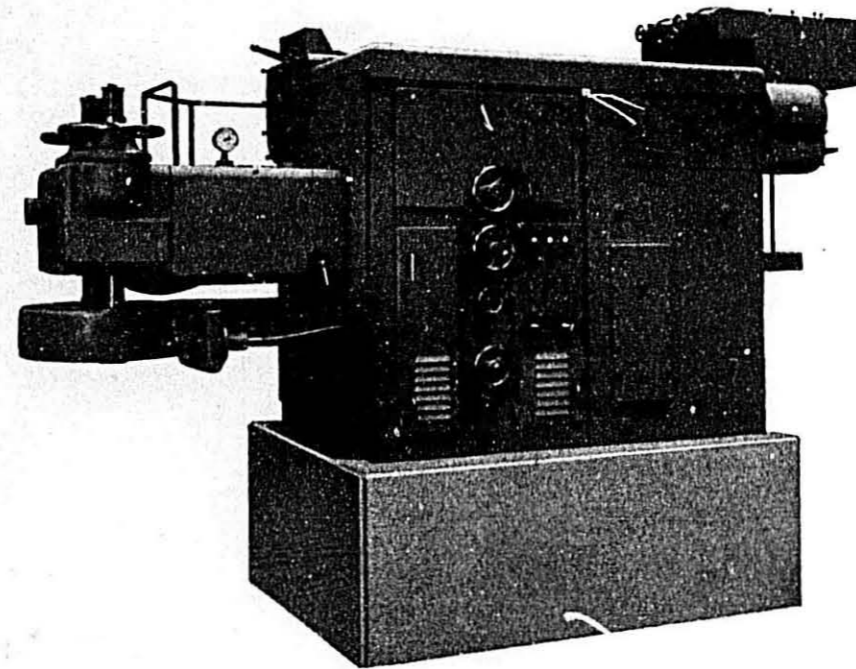


Fig. 2. Effect of different concentrations of the three stages of sprouting upon test weight per bushel, semolina yield, and ash.

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**Effect of Sprout Damage**

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another study by Harris and Sibbitt, suggest that blights and similar forms of damage are more injurious to durum quality than sprout damage.

The results of the present study justify the following general state-

score determination of the macaroni.

While the different degrees of sprouting did not affect the ease of milling the blends, an effect was noticeable upon the properties of the dough during macaroni processing. Doughs made from blends containing a high percentage of badly sprouted wheat were crumbly and "short," but

in the blend. The macaroni had a brownish coloration when made from blends high in severely sprouted wheat.

Soaking and chilling without germination significantly reduced test weight and grade but did not affect macaroni color.

It appears from the data that length of sprout is more important in relation to quality than the percentage of sprouted kernels present.

**Acknowledgment**

The authors acknowledge the assistance provided by the Work Projects Administration, Research and Records Division, through the operation of Seed Testing Project O.P. 165-1-73-144 during this investigation.

**Durum Prospects Good**

Government Estimates a 37 Million Bushels Crop

Macaroni-Noodle manufacturers are almost sure of more than enough durum wheat to meet all their needs for the new crop year, according to the estimate of the 1943 durum wheat crop issued August 10 by the Crop Reporting Board of the U. S. Department of Agriculture, which states:

"Durum wheat production on August 1 was indicated at 37,203,000 bushels compared with 44,660,000 bushels in 1942 and the 10-year average production of 26,992,000 bushels.

"The acreage of durum wheat is about 3.5 per cent below that of 1942 and 20.5 per cent smaller than the 10-year average. The indicated 1943 yield per acre of 18.3 bushels compares with 21.2 bushels in 1942 and the 1932-41 average of 10.1 bushels."

The estimate of production of winter wheat shows a large decrease from the record crop of last year—533,875,000 bushels as against 703,253,000 bushels. It will be even below the 10-year average of 550,181,000 bushels.

The 17.4 per cent estimated increase in all spring wheat plantings in 1943 laid the basis for offsetting much of the decrease in the winter wheat production compared with 1942. The August 1 prediction is that of a yield of 18.8 bushels per acre, promising a crop of spring wheat of 301,037,000 bushels as compared with 278,074,000 bushels in 1942 and a ten-year average of 188,231,000 bushels.

**Raisins, a Confection**

Raisins packaged in small, machine-made cardboard cartons of less than two ounces are not rationed, says the office of Price Administration, because these items are ordinarily marketed and used as confections rather than as processed fruits.

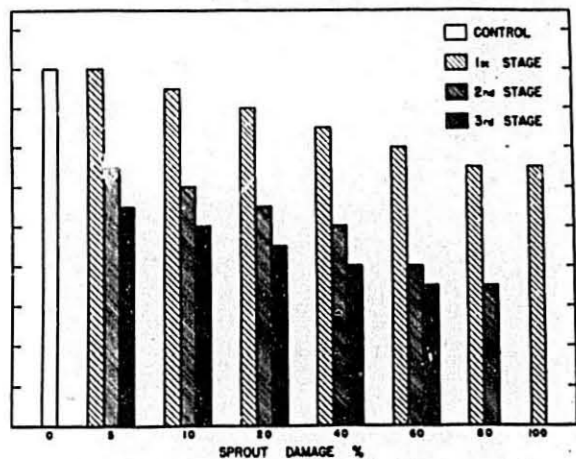


Fig. 4. Visual macaroni color score as influenced by different concentrations of the three stages of sprouting.

ment: Sprouting adversely affects test weight per bushel, grade, semolina yield, and macaroni color. Diastatic activity is greatly stimulated. Of these various effects those connected with test weight, semolina yield, and color are the more important from the standpoint of commercial utilization. Returns to the farmer would be decreased because of lowered bushel weight and grade. If the sprouting is slight, say less than one-half the kernel length, and constitutes not more than 10 per cent by weight of the total wheat mix, the effect upon yield, diastatic activity and color is not great, but test weight and grade are still reduced. The influence upon grade was especially marked, causing a decrease from No. 1 Hard Amber Durum to No. 4 Hard Amber Durum.

**Summary and Conclusions**

Aliquots of a sample of sound hard amber durum wheat were sprouted under approximately uniform conditions for varying lengths of time in order to obtain three distinct stages of sprouting. These "stages" were delimited by the length of sprout obtained. Each of these three stages was then blended in various proportions by weight with the original sound wheat to obtain mixes for experimental milling. These were milled and the resultant semolinas processed into macaroni by standardized methods. Various chemical determinations were made on the material, as well as a visual color

after the customary amount of kneading appeared to have normal consistency.

Weight per bushel was consistently lowered by sprouting. Semolina yield was significantly reduced when over 20 per cent of sprouted wheat was included in the blend. Little influence upon semolina ash was noted, except that high percentages of sprouted wheat showed a slight trend toward reduction.

Diastatic activity was greatly influenced, both by the percentage of sprouted wheat in the blend, and by the degree of sprouting, while absorption was generally lowered by the same factors. The effect of sprouting was most marked upon diastatic activity and macaroni color, and in the present instance these two factors bore a high negative relationship to each other. The determination of diastatic activity may be a convenient method for predicting the probable macaroni color of a sample suspected of containing sprout damage, provided no complicating factors such as blight or other damage are involved. Ten per cent blends of the second and third stages had more effect upon both diastatic activity and color than 100 per cent of stage 1.

Five per cent of heavy damage reduced the color score 40 per cent. The second stage of sprouting decreased the score less severely. The wheat from the first stage had a noticeable effect at a concentration of 20 per cent



**SOLVING PROBLEMS . . .**

... That's something we in America have always worked *together* on! Co-operating—working together to solve problems is a tradition in this country. And there are plenty of problems in wartime. You have them. We have them. Yours is a double job—supplying food to the war front—keeping up the flow of food to the home front. We realize what you're up against, and we will do all we can to help you keep your plant running smoothly and to help you meet production schedules. This is our pledge in wartime, as in peacetime—to supply you with the very finest durum products modern milling equipment and methods can produce.

**KING MIDAS FLOUR MILLS**

MINNEAPOLIS



MINNESOTA



# MACARONI

# VICTORY RECIPES

## Macaroni Institute Looks Into the Future

Everybody in this country is thinking about food these days—what with scarcities, priorities and other restrictions—so it is but natural that macaroni-noodle manufacturers are concerning themselves, not only with the current situation when macaroni, spaghetti and egg noodles are riding high in public favor because of heavy demands for unrationed foods, but also of days to come when foods and other things will have to sell on their merits.

The war economy or the war boom, whichever it may be termed, will continue to be a controlling factor in the macaroni-noodle industry as long as the fighting lasts. When peace comes, and that can come none too soon, each corporation will face a readjustment from wartime to peacetime economy. Some companies will, for a time, face the encouraging prospect of a vast delayed demand, others will try desperately to create new outlets for an enlarged productive capacity that is no longer needed for war. Some companies will be able to adjust quickly and easily, others will face a long and expensive process.

Taking the long-range view, the National Macaroni Institute is of the opinion that now is the time to prepare for the peace days to come—now, when so large a share of the consuming public in our country appears to be a good prospect for future users of macaroni products, not as substitutes of foods that are not now available, but because of a natural liking for them as a result of a knowledge of their true food value and of a taste acquired for properly prepared dishes and combinations of this food.

This thinking is not original with the Macaroni Institute . . . all thinking operators are of the same opinion. So are many others, some directly and many indirectly connected with food production. For instance, the September, 1943 issue of *Better Homes and Gardens*, one of

the country's leading home and garden publications, devoted much valuable space to non-rationed meats and meat-stretching recipes, suggesting the use of Macaroni Products, as invaluable extenders. Three of these timely and delicious recipes are illustrated, and "Reprinted by Courtesy of *Better Homes and Gardens Magazine*." They are fine examples of what millions of non-users of macaroni products want in the way of information and recipes.

"There's no priority on food ingenuity." Millions of American housewives are ready to try out recipes to make their favorite meats last for two or three meals instead of the usual one. And that is the very thing the National Macaroni Institute is planning to do in its products promotion and consumer education campaign, provided the macaroni-noodle manufacturers and friends provide the means.

Already a sizeable sum has been subscribed by voluntary contributions from firms that can see somewhat into the future. We will not always have food rationing and other restrictions, but we will always have millions to feed in this and other countries, millions who will choose macaroni, spaghetti and egg noodles as a regular part of their diet, if they are properly educated now that their choice of foods is restricted.

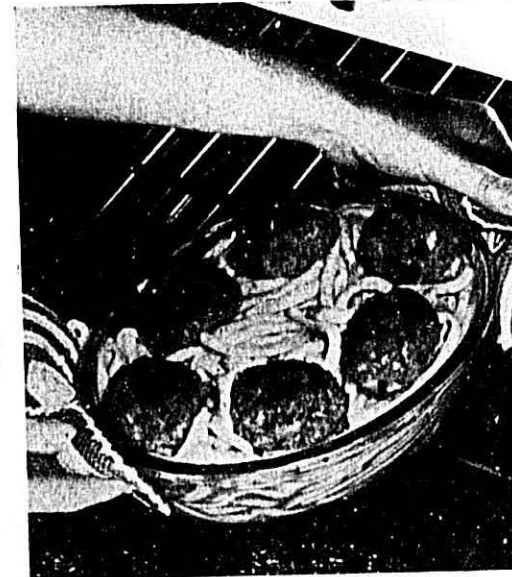
The general plans of The National Macaroni Institute is not to have any firm substitute the Institute promotion for its own, but rather to supplement all individual promotions. Thus, while the program will be generally helpful to all manufacturers, it will be more helpful to those firms that are conducting individual programs of a similar nature. Creating and maintaining macaroni products good will and natural acceptance will materially help the readjustment that all must make in changing from the wartime deluge to the peacetime steady flow of business.

### Macaroni and Ham Casserole

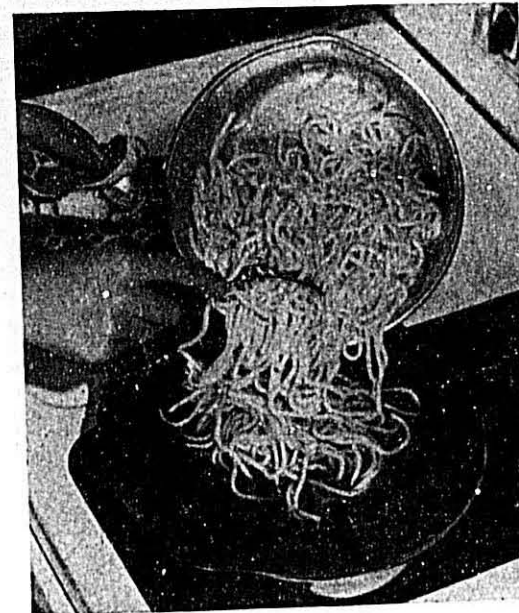
½ lb. macaroni  
2 cups ground, cooked ham or  
1 pound ground ham  
2 tablespoons finely chopped  
onion  
½ cup soft bread crumbs  
½ cup milk  
¼ teaspoon pepper  
1 teaspoon salt

Cook macaroni in boiling, salted water until tender; drain. Place in greased 1-quart casserole. Combine remaining ingredients; form in balls; brown in hot fat; arrange over macaroni. Over all pour Catsup Sauce.

Sauce: Combine ¼ cup catsup, 2 tablespoons Worcestershire sauce, ½ cup cold water, 2 to 3 tablespoons vinegar, and ½ teaspoon pepper; mix thoroughly. Bake in moderate oven (350°) 45 minutes.



Macaroni and Ham Casserole



Sausage and Spaghetti

### Sausage and Spaghetti

¾ pound pork sausage  
½ cup chopped onion  
2 tablespoons finely chopped  
celery leaves  
1 clove garlic, finely chopped  
2½ cups (1 No. 2 can) tomatoes  
1 8-ounce can tomato sauce  
Salt and pepper  
1 8-ounce package spaghetti

Brown sausage. Cook onion, green pepper, celery leaves, and garlic in sausage drippings. Add tomatoes and tomato sauce; mix thoroughly; season to taste. Cover; simmer 1 hour. Cook spaghetti in boiling, salted water until tender; drain. Add to meat; toss lightly. Serves 6 to 8.



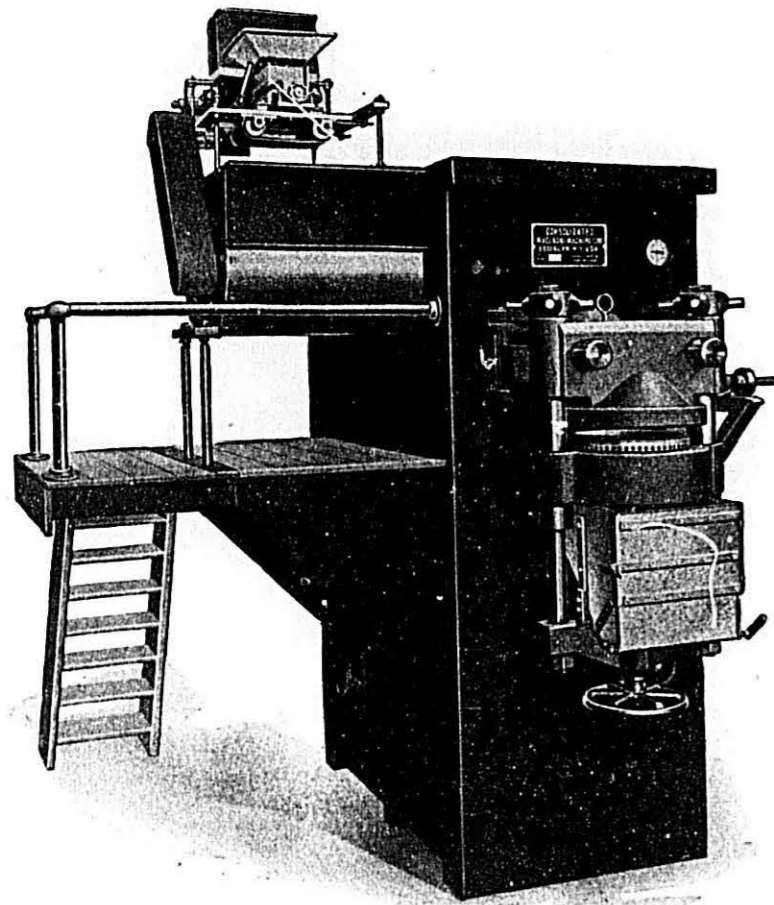
Quick Spaghetti Dish

### Quick Spaghetti Dish

½ cup chopped onion  
1 clove garlic, finely chopped  
½ cup chopped celery  
2 tablespoons fat  
¾ pound spiced luncheon meat,  
cut in ½-inch cubes  
1 10½ or 11 ounce can condensed  
tomato soup  
1½ cups water  
1 teaspoon salt  
¼ teaspoon pepper  
½ lb. spaghetti

Brown onion, garlic, and celery in hot fat. Add meat; brown lightly; add remaining ingredients except spaghetti. Simmer 30 to 40 minutes. Cook spaghetti until tender in boiling, salted water; drain. Place on warm platter; pour over sauce. Sprinkle with grated Parmesan cheese, if desired. Serves 8.

## Consolidated Macaroni Machine Corp.



**AUTOMATIC CONTINUOUS PRESS FOR SHORT PASTE**

In addition to our Automatic Continuous Press for Long Pastes, we also manufacture a Continuous Press for the production of Short Pastes of all types and sizes.

The raw material and water is automatically fed by the blending device into the Mixer and no handling or attention is necessary as all operations are automatic and continuous.

Guaranteed production of not less than 1,000 pounds per hour. Finished goods uniform in length. It is sanitary and hygienic as the product is untouched by human hands.

This press is not an experiment. Already in operation in the plants of well-known manufacturers.

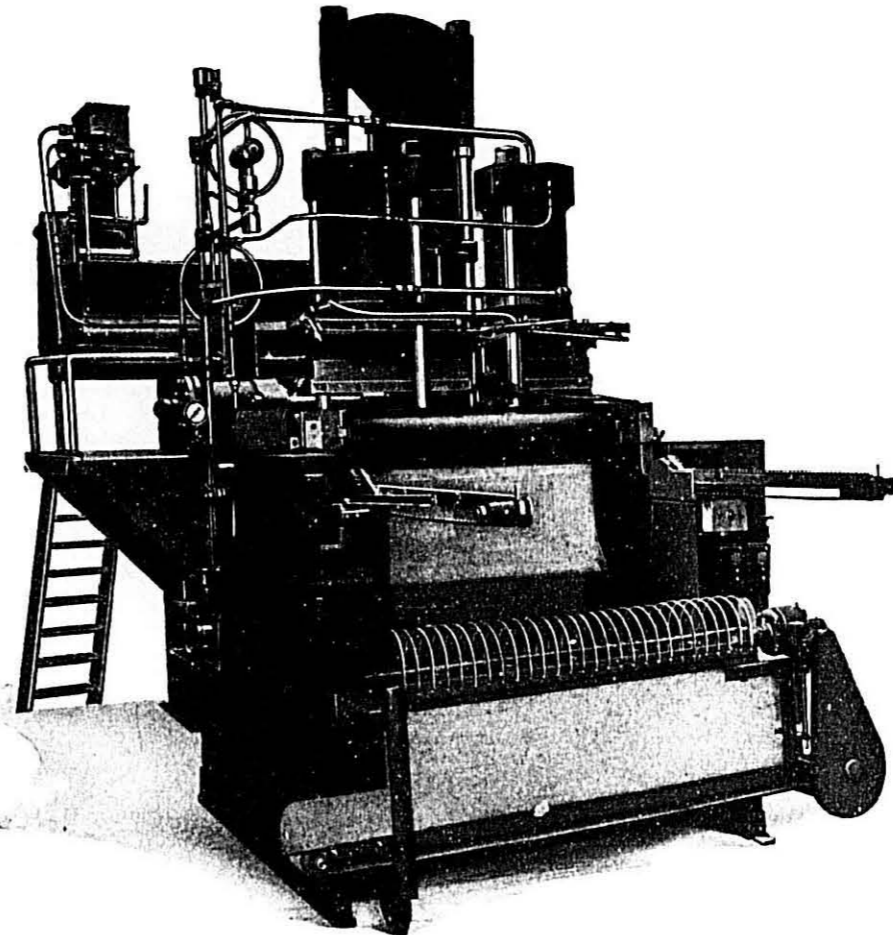
At the present time, we are concentrating practically all our efforts on the manufacture of material for our Armed Forces and those of our Allies.

Due to Government Regulations, we are restricted in the construction of these machines for the duration, but same can be furnished with the proper priority.

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

Address all communications to 156 Sixth Street

## Consolidated Macaroni Machine Corp.



**THE ULTIMATE PRESS**

*From Bins to Sticks Without Handling*

The machine above shown is the only continuous press in the world which has a positive spreading attachment and is fully automatic in every respect.

Do not confuse this press with those being offered by several competitors. It is the only continuous press that is guaranteed to automatically spread macaroni, spaghetti or any form of long paste as soon as the machine is installed. No experiments necessary after installation.

In offering this machine to the trade, Consolidated adheres strictly to its policy of offering only equipment that has been

tried and proven in every particular. The purchaser is therefore assured that the machine will fulfill each and every claim as soon as it is put into operation.

From the time that the raw material is fed into the receiving compartment until it is spread on to the sticks, no manual operation of any kind is necessary as all operations are continuous and automatic. Manufacturing costs greatly reduced. Percentage of trimmings greatly reduced as extrusion is by direct hydraulic pressure. Production from 900 to 1,000 pounds per hour. Recommended where long, continuous runs are required.

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Write for Particulars and Prices

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

By Benjamin R. Jacobs

Late last July the War Food Administration held a hearing in Washington on a proposal to require all white flour to be enriched with vitamins and minerals by the millers.

This hearing was attended mostly by members of the baking industry who would be mostly affected by this ruling.

The Government's views on this subject were expressed by Dr. Russell M. Wilder, Chief of the Civilian Food Requirements Branch of the FDA.

Dr. Wilder discussed the two alternative methods for the enrichment of flour. First, the method whereby the users of flour would do their own enrichment and second, the method whereby the enrichment would be done by the millers.

Dr. Wilder stated that he was undecided as to which method was the wiser, but was inclined to believe that the proposal of having the millers do the enrichment was sounder. He stated that there were at least 30,000 bakers in the country and that it would be very difficult to control them, and at the same time it would be difficult for those desiring to buy enriched flour to be certain that they would always have it. Dr. Wilder showed some of the advantages of enrichment by the miller. He stated, for example, that it would relieve the bakers of responsibility if their product was not sufficiently enriched. This statement is true only if the supplier of the baker gives the buyer a guarantee that the flour he purchased is enriched. The miller cannot be held responsible for the baker's products being enriched unless it can be shown that the baker actually used the flour which was guaranteed by the supplier as being enriched. This would be somewhat difficult since bakers do not buy all of their flour from one supplier and in many instances when the baked product would be examined, the supplies of flour could easily be exhausted so that there would be no evidence as to the particular flour that was used in any particular product. Dr. Wilder also stated that enrichment at the mills would relieve the baker of responsibility of adding the enrichment agents. This is also subject to the above conditions concerning bakers and this condition refers to any user of flour.

The bakers as represented by the

American Association of Bakers were in accord with the enrichment program of the Government, but objected to having the flour enriched by the miller. The primary objection was the added cost, but another objection also important, was the fact that bakers use other ingredients in making their bakery products which contain vitamins and minerals and for which they would obtain no credit.

This subject is being reported to the macaroni and noodle manufacturers because thirty to forty per cent of our products are made from flour and this flour is to be enriched by the millers. It is my understanding that the mills are asking the OPA to raise the ceiling of flour approximately forty cents per barrel to take care of this enrichment cost. If this is done, our industry will be paying a part of this enrichment program and it will be paid by those members of the industry which will receive the least benefit from it.

Only the flour grade of macaroni products would be enriched under this program, and no provision has been made under the proposal to have semolina and farina enriched. The Association has presented a brief to the War Food Administration calling this matter to its attention and also recommending that if the enrichment proposal is approved that semolina and farina should be included in the enrichment in the same manner as flour.

We can all see many complications arising in the industry if flour alone is enriched. Many of our manufacturers who sell only bulk macaroni and therefore, have no established brands, will be making their product from enriched flour and will not be in a position to advertise this fact to their customers, so they will receive no benefit from the enrichment program but will be required to pay the enrichment cost. On the other hand, those manufacturers who will use flour in making their macaroni products and are able to make the fact known to their customers, will have an advantage over the manufacturer who uses semolina unless semolina is also enriched.

It appears that the mills, although they are not against the above program, do not seem to be too enthusiastic about it, but the War Food Administration feels that as a matter of improving the nutrition of the Nation, the program should be put through

and that the way to do it is to do it at the mills where the enrichment can be more easily controlled.

The War Food Administration realizes that there will be a certain amount of waste due primarily to the fact that vitamin B<sub>1</sub> is easily destroyed by heat and by slight alkalinity of the products in which it is used. For example, cookies, crackers, cakes and many other baked products in which bicarbonate of soda is used as a leavening agent, may lose as much as 90 per cent of the vitamin B<sub>1</sub> in the baking.

This is also true of a large amount of self-rising flour which is manufactured without proper laboratory control and may, therefore, contain excesses of soda.

The program is still undecided but it may be announced at any time and it may be well for all of us to be prepared for it if and when it comes.

### Death of G. E. Barozzi

G. E. Barozzi, president and founder of Barozzi Drying Machine Company, Jersey City, N. J., passed away the night of August 25, 1943, after a brief illness. He was well known to the macaroni-noodle makers of the country, having long catered to drying rooms' needs.

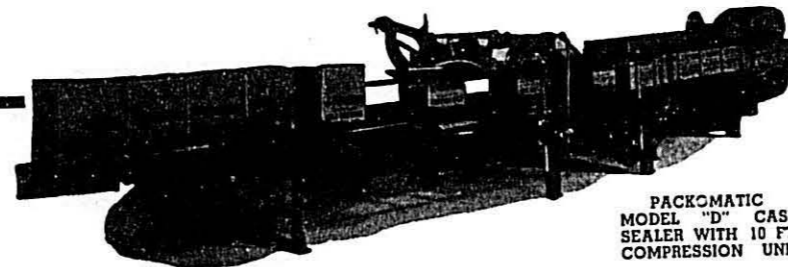
Mr. Barozzi, a skilled engineer by training, first became interested in the drying problems of the macaroni industry when in California. He designed the now famous Barozzi Drying System, in use in many plants on the American continent. As his business expanded, he found it necessary to move his factory from California to the vicinity of New York to facilitate the shipment of his pre-fabricated dry rooms to plants in the eastern part of the country.

He also was a pioneer in the building of pre-fabricated houses, thousands of which were sold even before the housing demands that grew out of the war needs. No announcement has been made of the future prospects of the business he built through the years. A son survives, who will probably succeed to the business and follow in his father's footsteps.

September, 1943

THE MACARONI JOURNAL

19



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BUY MORE WAR  
BONDS AND VICTORY  
LOAN SECURITIES  
WITH THE SAVING  
ON PACKAGE COSTS

### Fire Prevention Week

President Proclaims October 3 to 9 as Occasion  
for United Action to Prevent Fire Wastes

Actively supporting President Roosevelt's proclamation designating October 3 to 9 as Fire Prevention Week, the National Macaroni Manufacturers Association is appealing to its members and all others connected with the industry for greater efforts than ever before to eliminate fire hazards and arrest the upward trend of fire losses evident for this year.

With wartime urgency, President Roosevelt in his proclamation appealed to the people of the country to take active measures to conserve human and material resources so necessary to prosecution of the war. He called on all Government and State agencies, and business organizations to initiate programs that will bring home vividly to all people the dangers of fires and methods of controlling them.

The National Macaroni Manufacturers Association considers it a bounden duty, for patriotic, industry and general reasons, to do its part in concentrating attention to the need of preventing fires of all kinds through the elimination of as much of the hazard as is possible through even the most

ordinary care. In 1942, the national fire loss amounted to \$315,000,000, but in 1943 the fire losses, particularly in manufacturing plants and in the food processing and storage industry, have increased to an alarming extent. Fire losses during the first seven months of 1943 are estimated at \$215,000,000, an increase of \$24,000,000 over the comparable period of 1942. It can be safely presumed that the same ratio of increased losses has prevailed in the macaroni-noodle industry, because of the great increase in operations and lessened attention to preventive measures.

It is recommended that macaroni-noodle manufacturers cooperate in the observance of Fire Prevention Week, October 3 to 9, by any or all of the following means:

- 1—Coöperate fully in Community Fire Prevention Week programs.
- 2—Give local publicity in their advertisements, window displays, and bulletin boards.
- 3—Devote at least one employee meeting to the cause of fire prevention and fire protection.

4—Order a thorough inspection of plant and premises, a check of wiring, clean-up of all waste accumulations, repairs of heating apparatus, fire-prevention and fighting drills, and the instillation of pride among watchmen and employes over reduction of fire losses that are preventable by care and caution.

### Firm Changes Name

The Illinois Macaroni Company, Lockport, Illinois, long an affiliate of Northern Illinois Cereal Company of that city, will hereafter be properly known as "Northern Illinois Cereal Company (Macaroni Division)."

This change became effective on September 1 according to an announcement to the trade by President George D. Ladd. On that date the cereal firm acquired complete ownership of the macaroni firm, having had a controlling interest in it for years.

Operations will continue as heretofore, with the Macaroni Division of the Northern Illinois Cereal Company under the management of Ben C. Ryden, who takes the office of Vice President of the parent firm in charge of the Macaroni Division and sales of both GOLD MEDAL Oats and GOLD MEDAL Macaroni Products.

## Restricted Macaroni Manufacture Changes Bulk Prices in Canada

From Our Canadian Correspondent

Two brands are permitted Canadian macaroni manufacturers by the latest ruling. Except on standard grades, they must stick to basic period ceiling prices. On standard grades in 30-pound bulk cartons the ceiling price to a wholesaler is \$1.12 per carton in eastern Canada, \$1.20 per carton in western Canada; to a retailer \$1.17 in eastern and \$1.25 per carton in western Canada. In 10-pound bulk cartons the ceiling price to a wholesaler is 38 cents per carton in the east, 41 cents in the west; to a retailer, 40 cents in the east and 43 cents in the west.

The prices to wholesalers are as

delivered at buyer's place of business if in retail packages; or f.o.b. Montreal, Toronto, Hamilton or Thorold in the east, or Winnipeg, Lethbridge or Vancouver in the west, if in bulk cartons.

### Profit Markups Frozen

Wholesale distributors are allowed no more than the following markups above the actual price paid, including sales tax and transportation charges actually paid out and not included in the manufacturer's price. If one wholesaler sells to another their total combined markup must not exceed these figures:

Grade	No. of Styles	Description of Styles	Macaroni Products	Size of Containers For all items
Standard Grade Macaroni Products	1	Any style	Macaroni	For all items
	1	Any style	Spaghetti	1 lb. Retail Packages and
	1	Any style	Alphabets or soup mix	10 lb. and 30 lb. Bulk cartons
	1	Any style	Sea Shells	
Choice Grade Macaroni Products	1	Any style	Macaroni	For all items
	1	Any style	Vermicelli	1 lb. Retail Packages
	1	Any style	Spaghetti	
	1	Any style	Ready-cuts	
	1	Any style	Alphabets or soup mix	
	1	Any style	Sea Shells	
	1	Any style	Vermicelli	For all items
	2	Thin or large	Spaghetti	
	3	Thin, medium or large	Macaroni	
	2	Narrow, large or Extra large	Noodles	10 lb. and 30 lb. Bulk Cartons
	5	Rigatoni, Large; Ditali, Medium; Tubetti, Small; Tubettini and Ready-cut	Cut Macaroni	
	1	Any style	Soup Mix	
	1	Any style	Orzo (Oats)	
	1	Any style	Acini Pepe (Lead shots)	
	1	Any style	Alphabets	
	1	Any style	Shells	
Fancy Grade Macaroni Products	3	Fine, Medium, Wide or Broad	Plain Noodles	For all items
	1	Any Size	Twisted Noodles	14 oz. Retail packages and
	2	Small or Large	Plain Vermicelli	20 lb. bulk Cartons
	1	Any Size	Twisted Vermicelli	
	3	Small, Medium or Large	Square Flakes	
			Barley	
			Flour ties	
	1	Any style with eggs	Noodles, flakes, barley	14 oz. Retail Packages and 20 lb. Bulk Cartons
	1	Long style with eggs	Macaroni	14 oz Retail Packages and 10 lb. Bulk Cartons

10 per cent for standard grade.  
10 per cent for choice of fancy grade packed by manufacturer in retail package.  
12 per cent for choice or fancy grade in bulk or in retail package not packed by manufacturer.

Retailers are allowed no more than the following markups above their actual outlay:

25 per cent for standard grade.  
25 per cent for choice or fancy grade packed by manufacturer in retail package.  
30 per cent for choice grade in bulk or in retail package not packed by manufacturer.  
35 per cent for fancy grade in bulk or in retail package not packed by manufacturer.

### Two Brands Only

Macaroni grades, brands, styles and container sizes are restricted. A manufacturer must not produce more than two brands of each grade.

A macaroni product with egg content must contain at least 5.5 per cent of egg on a moisture-free basis.

Labels on packages of macaroni for retail sale must show the style, grade, brand and name in type at least 1/4-inch high.

A retailer may repack macaroni only in paper bags.

### Ralph Pizzica Passes

After an illness of three months, Ralph Pizzica, an employe of the Cheswick (Pa.) Macaroni Company for the past two years, died on June 15, 1943. Funeral services and interment took place from his home in Indiana, Pa. Mr. Pizzica made his home with his daughter.

On coming to the United States forty years ago, Mr. Pizzica was first employed by Lazzaro Bros. Macaroni Co., at Monongahela City, Pa. At various times he had been employed by macaroni companies, in Chicago, Connelville, Pa., and at the Indiana (Pa.) Macaroni Co., where he was foreman for fifteen years. He began to work at the Cheswick Macaroni Co. in 1941, and continued to be employed by the firm until illness forced him to leave.

At the time of his death, Mr. Pizzica was 67 years old. Besides his wife, Mary Anna Di Rocco, whom he married in Italy forty-eight years ago, he leaves nine children: Joseph, New York; Nick, Cheswick; Daniel, Pittsburgh; Virro, Chicago; Lucia, Rose, and Helen of Indiana; Dora and Inez of Chicago, and fifteen grandchildren.

## Pillsbury's Band Plays On

Although 41 out of 55 members of a year ago have gone to war, the Pillsbury Flour Mills Company band played its 24th annual free public concert at Lake Harriet in Minneapolis, Sunday evening, August 15, under the leadership of George Collins, Pills-



Edith Elstad, Pillsbury Flour Mill Company band's first drum major in 25 years, who appeared with the band at its 24th annual public concert at Lake Harriet in Minneapolis Sunday evening, August 15. George Collins, the company's director of service, is bandmaster of the quarter century old band.

bury's director of service. Replacements have kept the band's membership up.

Featured on the program was Edith Elstad, the band's first drum major, who taught herself to twirl a broomstick baton on a country road in Wisconsin.

The Pillsbury band was organized in Minneapolis in 1918 by its present bandmaster, George A. Collins, to promote morale and assist in the Liberty Bond drive during World War I. Now, with 41 members in the military forces and new members helping out at home in War Bond and other patriotic drives, band members are serving on two fronts in World War II.

### Armour & Co. Awarded "E" Pennant

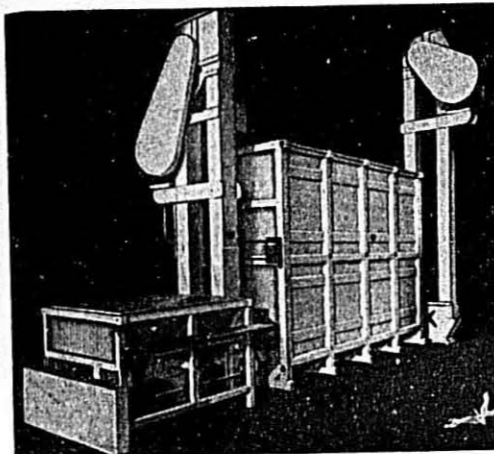
The Army-Navy "E" pennant, awarded for excellence in production, was unfurled over the Springfield plant of the Armour Creameries on August 13. The Springfield plant is Armour's chief production center of dried powdered eggs and the award was in recognition both of the pioneering done by Armour and Company in the drying of eggs in the modern manner and of a tremendously stepped-up production schedule to supply the product to the government.

Lieutenant Colonel Jesse H. White, chief of the meat and dairy section of the Subsistence Research Laboratory of the Chicago Quartermaster Depot, represented the Army and Navy in awarding the pennant. In his presentation speech he pointed out the important place that food plays in the nation's war effort and complimented the Armour employes on their patriotic devotion to duty and the skill and efficiency which they have shown in their work.

Lieutenant Commander D. J. Williams, senior naval advisor in the Kan-

sas City Office of the War Production Board, presented sterling silver lapel "E" pins to the approximately 300 Armour Creamery employes at Springfield.

Mr. Robert E. Pearsall, president of the Armour Creameries and vice president of Armour and Company, accepted the "E" pennant presented by Colonel White, and Margie Everts, an employe in the egg breaking plant, accepted the pins on behalf of all the employes. R. L. Cleveland, manager of the Springfield plant, acted as master of ceremonies.



# CHAMPION

## FLOUR OUTFIT AND SEMOLINA BLENDER

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To date we have never failed in prompt service to our customers on parts necessary to keep your Champion equipment operating efficiently and we will see that we protect you in this way in so far as is humanly possible.

## CHAMPION MACHINERY CO.

### JOLIET, ILLINOIS

Mrs. of Mixers—Blenders—Flour Outfits—Weighing Hoppers and Water Meters

★ Buy U. S. Government Bonds today and protect your future. ★

## Given Army-Navy Production Award

Machinery Firm's "Efforts for Defense" Recognized

J. L. Ferguson, president of the J. L. Ferguson Company of Joliet and Executive Vice President of Alloy Steel Gear & Pinion Company of Chicago, is highly pleased with the honors recently conferred on the latter company because the Alloy Steel & Gear Company, at the time of the award, was the second manufacturer in the entire country without having prime contracts to receive this honor, its entire production being based on subcontract work.

Since the day of Pearl Harbor the firm has been engaged entirely in the production of products for the Army and Navy. The Award Pennant symbolic of the appreciation of both the Army and Navy was presented to the firm by Lt. Col. Frank W. Parker, representing the Army and Lieut. Com. M. B. Lowe, speaking for the U. S. Navy. Pictured here are the officials of the firm to whom the awards were made and the officers making the award at the acceptance ceremony. Courtesy of "Packomatic," official organ of J. L. Ferguson Co., Joliet, Ill.



Left to right—J. L. Ferguson, Executive Vice President, Miss Estella K. Koenig, Secretary-Treasurer, H. Lyle Greene, Vice President and Alfred A. Davey, President.

## Compulsory Slimming Diet

It seems long, long ago that the popular fad was to try to get slim. It was an expression, of course, of the fact that most of us were much too fat.

When rationing came, we could still survey our midriff with a certain degree of equanimity and feel that come what would, we would never starve.

But the latest news is disturbing. If a good part of the annual food supply is to be "cashiered" and the rest allocated to the armed forces and lend-lease, it will take more than a Victory Garden to keep us from feeling actual hunger during the more critical agricultural periods of the next ten years.

Did we say ten years? Yes, even as we are now paying for the plowing under of crops and pigs ten years ago, we will be paying for our current mistakes ten years hence.

Perhaps the truth is that we have bitten off somewhat more than we can chew. We have undertaken to feed the world, an obvious impossibility, and to make a convincing gesture in that direction we must first reduce our own standard of living to the general level—if indeed it does not go lower before we get through tampering with the laws of supply and demand.

We always wanted a good slimming diet. Now we will have one—with a vengeance. *Food Materials and Equipment.*



J. L. Ferguson (Extreme Right) at Pennant Award Acceptance Ceremony

Have You Purchased  
Your Quota of War Bonds?

HUNDREDS 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



## Battle Against Inflation

CWI said that as a direct result of the most expensive war in history U. S. citizens are receiving the highest national income in history, paying the highest taxes in their history, carrying on the greatest bond financing ever attempted by any nation.

Bond buying and tax paying of this

scope help to narrow the gap between spending money and less goods and thereby protect the purchasing power of earnings from wages, profits and investments, CWI said.

Other healthy indications, four-fifths of all employed Americans own U. S. bonds. Withdrawals of life insurance have hit a new low. Annual meat sale credit at end of April edged over one billion dollars, compared to more than 4 billions in Fall of 1941.

### Factors Toward Inflation

1943 income payments (estimated) Dec. 31, 1942	140 billion dollars
Money in circulation April 30, 1943	16 billion dollars
Corporate profits first quarter 1943 (estimated)	1.5 billion dollars
Farm income first six months 1943 (estimated)	6.7 billion dollars, corresponding period 1942
Salaries and wages first six months 1943 (exclusive of farm workers)	47.8 billion dollars, corresponding period 1942
1943 war expenditures	100 (estimated)
June war expenditures	7 billion dollars (est. Max)

### Factors Against Inflation

Two oversubscribed War Bond campaigns	31.5 billion (total)
1943 Federal tax yield (estimated)	32 billion
1943 income tax yield (estimated)	13 billion
27 million persons making payroll savings	16 billion deducted for bonds (\$410,000,000 in June)
Consumer credit reduction, Sept. 1941 through April, 1943	13 billion (estimated)
Insurance holdings to be added in 1943	15 billion (estimated)
City cost of living cut in June	0.2 per cent drop since May (first month to show production since year before Pearl Harbor)

when Federal Reserve controls were established, cost of living figures for the first time are down.

Rent controls, established in 470 areas with an 80 million population, price controls which have placed ceilings on 97 per cent of foods and wage controls are powerful stabilizing measures, but against all this CWI said, the fact that every citizen had more money to spend this year, and that more would be spent in 1944, which would mean more goods and services would mean pressure and inflation, not trade unless extraordinary price controls



PURCHASE ONLY WHAT YOU NEED...

## Food Distribution—A Gigantic Business

Though war needs have made food production and distribution of even greater importance to the welfare of the country, it has long been a "wonder" business in that many wonder just how such a big undertaking is so well done. Some idea of the bigness of the business of food distribution is gained by a statement made some time ago by the president of Standard Brands, Inc., one of the country's important cogs in seeing that people in every section of the country are supplied with the varieties needed to insure a healthy and vigorous nation.

No matter what happens people must eat, and the industry that supplies them with food must be vast. And it is. The food industry is really a composite of many industries and reaches every corner of this great country. It does a business of many billions of dollars yearly. The amount of food it supplies to 130,000,000 people is staggering.

Because it is a basic industry, it is also more stable than many others. In good or bad times it goes on a fairly even keel. The industry not only supplies the nation with food but also it provides millions of our people with the money with which they are able to buy food. It has been estimated that one out of every three people in this country is engaged in some way in the food business, either through the various integrated industries or through industries which supply requirements for the manufacture and distribution of its products.

The latest Government statistics available show that there are about 48,000 establishments producing foods. These manufacturers use materials costing over \$6,721,000,000. They employ about 800,000 people who are paid over 799 million dollars in wages.

### 440,000 Grocery Stores

The food industry reaches every part of this nation. It is represented in every city, town and hamlet by over 440,000 grocery stores, 175,000 specialty stores and 251,000 eating places. All these employ about 1,500,000 and in the year just past had total sales of close to \$33,000,000,000 according to conservative estimates.

The prosperity of the farm population, which totaled about 32,000,000 last year, is intimately connected with the success of the food industry. About \$9,000,000,000 worth of foods, according to available figures, is raised on the farms. The largest portion of these foods is bought by the food industry, which through its widespread channels of distribution makes these products available to millions whom the farmer could never hope to serve.

### Industry's Growth

The industry's growth is another of those amazing phenomena characteristic of American business. It is not so many decades ago since the production and distribution of food might be classed as a home or, at the outside, a local industry. Many of the products that we now buy in the store were made in the home for family consumption. The farmer sold his products in a very restricted territory. The retail store depended on a few local courses for his supplies. Today all this has changed. The production of food items has become the work of the great industry some of whose wide activities we have briefly reviewed.

In taking the production of food out of the home, the industry was confronted with the tremendous problems of manufacturing and distributing on a nationwide basis. It had to produce

the foods that were most in demand and bring them to the people in a form that was attractive and convenient and that helped to retain the original flavor. How well the industry has succeeded is known to every one. In any fully supplied store today, the customer can get quality foods in wide variety. Production and distribution have long since attained a high degree of efficiency. Production rarely, if ever, lags behind the demand; and products are kept moving with speed and safety from factories to warehouses to retail stores.

### 4,250,000 Women Workers

More than four-fifths of the net addition of 1,833,000 to the working force in American factories from April, 1942, to last June have been women, says Secretary of Labor Frances Perkins.

"Wartime industrial expansion resulted in an increase of 2,000,000 women in manufacturing industries since October, 1939, as compared with an increase of 3,000,000 men," she said. "This brought the total number of women factory wage earners in June, 1943, to more than 4,250,000 or 30 per cent of all factory workers, according to a survey made by the Bureau of Labor Statistics.

"But even more women must take their place on the assembly line, as full and part time employes filling the gaps caused by men entering the armed services. Since October, 1942, the number of men in manufacturing industries has been decreasing.

"Nearly 2,000,000 women were engaged in June in the production of basic war materials, actually turning out the planes and implements of war for the use of the armed forces. Almost as many, or 1,451,500 women wage earners, were in the textile, apparel, and leather industries where uniforms, tents, and other secondary war products are produced. These latter industries are traditionally large employers of women. There were 262,100 women in the vitally important food industries."

## A REAL HONEST-TO-GOODNESS VALUE. YOU CAN'T GO WRONG ON CAPITAL NO. 1 SEMOLINA



## CAPITAL FLOUR MILLS, INC.

General Offices: Minneapolis

Mills: St. Paul

### Soup Mix Association Formed

#### L. J. Gumpert Heads Group of Manufacturers

Fifty-six manufacturers, representing all segments of the soup mix producing industry, met at the Palmer House, Chicago, August 17, for the first time as a national organization.

Six months ago the Soup Mix Manufacturers was formed in New York. Later a midwest and then a west coast chapter were set up.

The new organization, which will have headquarters at Room 1507, 205 East 42 Street, New York, will be known as the National Soup Mix Association.

The following officers were elected at the Chicago meeting: President, L. J. Gumpert, B. T. Babbitt, Inc.; Vice President representing the middle-west, A. I. Grass, I. J. Grass Noodle Co.; Vice President representing the west coast manufacturers, Chester D. Freeze, Barker Food Production Company; Secretary-Treasurer, Robert Brenner, Aunt Polly Soup Co.

An Executive Committee consisting of the following men was also elected: Chairman, Robert Smallwood, Thos. J. Lipton, Inc.; L. J. Gumpert, A. I. Grass, Chester D. Freeze, Robert

Brenner and John Allen, Skinoer & Eddy Corp.

This was the first time that manufacturers from the west coast, middle west and the east have had an opportunity to get together for a constructive discussion of their many joint problems.

### July Egg Production

Continuing the relatively high rate of operations, commercial egg breaking and egg drying plants produced 129,211,000 pounds of liquid egg during July compared with 100,063,000 pounds in July last year, an increase of 29 per cent. Of the total production, 76,053,000 pounds were dried, 50,735,000 pounds were frozen and 2,423,000 pounds were used for immediate consumption.

The quantity of liquid frozen in July was 186 per cent larger than the quantity frozen last year, the quantity of liquid dried was 6 per cent less than the quantity dried a year ago and the quantity used for immediate consumption was 57 per cent more than the quantity used for immediate consumption in July last year.

The production of dried egg in July totaled 21,225,000 pounds compared with 23,899,000 pounds in July last

year, a decrease of 11 per cent. Production consisted of 20,334,000 pounds of whole egg, 191,000 pounds of dried albumen and 700,000 pounds of dried yolk. During July the War Food Administration accepted offers on 21,018,525 pounds of dried egg. From January through July 31 of this year, offers accepted have totaled 239,550,257 pounds—32 per cent more than were accepted during the same period in 1942.

Relatively small quantities of storage shell and frozen eggs were used for drying in July. With storage holdings of frozen eggs on August 1 totaling 350,734,000 pounds or 21 per cent more than August 1 last year, large quantities of frozen eggs will be used for drying during the remaining months of this year and the first part of next year to fill government contracts. Contracts with the War Food Administration for dried egg to be delivered from August 1, 1943, through January 31, 1944, total 134,604,517 pounds.

Storage holdings of shell eggs of August 1 totaled 8,670,000 cases compared with 7,642,000 on the same date a year ago—an increase of 13 per cent.

Production of frozen eggs during the first 7 months of this year totaled 389,575,000 pounds compared with 245,983,000 pounds during the same period in 1942—an increase of 58 per cent.

### HOLDING FIRST PLACE

MALDARI Macaroni Dies have held first place in the field for over 39 years. The leading macaroni plants of the world today are using Maldari Insuperable Dies. It will pay you to use Maldari Dies in your business. A better, smoother, finished product will help to increase your sales.

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Makers of



Macaroni Dies

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

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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  
Edited by the Secretary-Treasurer, P. O. Drawer No. 1, Braidwood, Ill.

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C. W. Wolfe, President  
Joseph I. Cuneo, Adviser  
M. J. Donna, Editor and General Manager

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**COMMUNICATIONS**—The Editor solicits news and articles of interest to the Macaroni Industry. All matters intended for publication must reach the Editorial Office, Braidwood, Ill., no later than Fifth Day of Month.  
**THE MACARONI JOURNAL** assumes no responsibility for views or opinions expressed by contributors, and will not knowingly advertise irresponsible or untrustworthy concerns.  
The publishers of **THE MACARONI JOURNAL** reserve the right to reject any matter furnished either for the advertising or reading columns.  
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Vol. XXV SEPTEMBER, 1943 No. 5



"I pledge allegiance to the Flag of the United States of America, and to the Republic for which it stands, one nation indivisible, with liberty and justice for all."

### They Are Good Eggs

Dried whole eggs nearly all of them going to war this year—are of high quality and fit to use as table eggs—scrambled, and in omelets and custards, as well as in baked goods, for-



DO YOUR PART TO ENFORCE PRICE CEILINGS

merly the chief outlet for dried eggs. Within less than two years the industry has grown from 10 plants with a capacity of 10 million pounds a year to 108 plants supplying nearly 375 million pounds. This rapid increase in commercial output of superior dried eggs is traceable, in part, says the U. S. Department of Agriculture, to the joint work of the Bureau of Agricultural and Industrial Chemistry and the egg-drying industry, both in improving plant sanitation and in devising new methods of handling to retain natural egg qualities.

### Truck Parts

Truck owners and operators will receive increased help in finding needed repairs during the coming months through the efforts of the Maintenance Specialists in 142 districts of the Office of Defense Transportation. The latter points out that although materials assigned to parts manufacture have been greatly increased, there is still the big problem of getting particular parts to the areas where they are most needed. It is in this that ODT plans to help.

### Letter to Editor

B.O.O. Clover Valley  
N.A.S. Whidbey Island, Wn.  
August 20, 1943.

Dear Mr. Donna:  
Have just read with great interest the MACARONI JOURNAL convention report and again, more than ever, you are to be congratulated.

My temporary dissociation with the milling business has in no way reduced my interest in my macaroni friends. I try as best I can to keep abreast of changes in the industry and, while I am enjoying my Naval experience, I shall welcome the day when I can renew old connections and friends.

The increase in your Association membership and the apparent success of this year's meeting bear direct credit to the men at the helm whose undying spirit and unbounded energy have kept the Association activities alive and always beneficial to the manufacturers. I know from my association with the industry that they have carried on this work through many discouraging years and these fruits of their labors must be very gratifying.

My sincere congratulations and best wishes for the continued realization of your hopes.

Sincerely  
PAT HOY

### BUSINESS CARDS

#### Jacobs Cereal Products Laboratories

Benjamin R. Jacobs  
Director

Consulting and analytical chemist, specializing in all matters involving the examination, production and labeling of Macaroni and Noodle Products.

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GIVE US A TRIAL

NATIONAL CARTON CO.  
JOLIET, ILLINOIS.

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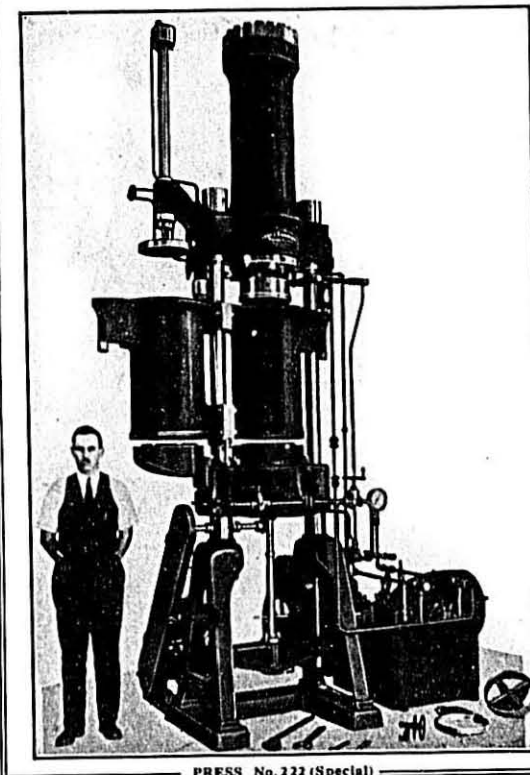
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WANTED: Noodle machinery. State age, make, serial number and price. Box "ANN" c/o Macaroni Journal, Braidwood, Illinois.



PRESS No. 222 (Special)

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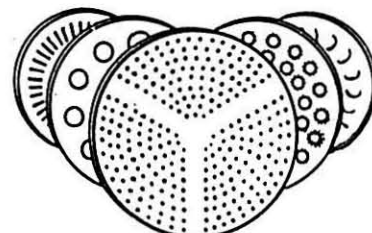
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<p><b>OUR PURPOSE:</b> EDUCATE ELEVATE  ORGANIZE HARMONIZE</p>	<p><b>OUR OWN PAGE</b> National Macaroni Manufacturers Association Local and Sectional Macaroni Clubs</p>	<p><b>OUR MOTTO:</b> First— INDUSTRY  Then— MANUFACTURER</p>
<p><b>OFFICERS AND DIRECTORS 1943-1944</b></p>		
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## Answering The Call

Macaroni-Noodle manufacturers are realizing more and more that individually and collectively they are dependent on national economic factors rather than on local economic conditions. This is especially true of the firms who sell their output in markets removed from the immediate locality of their plant.

Secondly, they are becoming more appreciative of the fact that while business, industry and government are planning for postwar goals in a big way, the Macaroni-Noodle Industry and its leading members owe it to themselves to undertake similar planning in a smaller way, but equally essential to its future welfare.

Many businesses are wisely choosing to plan for the future by acting presently to insure the success of their future planning. To take the fullest possible advantage of present conditions, the Macaroni-Noodle Industry should be well organized and the National Macaroni Manufacturers Association appeals to all as being the most promising organization for current and future cooperative action.

Since the roll of new members of the National Association that joined early in 1943 and published in this magazine in its January and February issues, a substantial number have thrown their support to the organization.

We welcome the support of these firms. Their support will add strength and prestige to the National Association that for nearly 40 consecutive years has been actively and efficiently representing a growing industry through lean and good years.

There are still some good firms not enrolled that should rightfully take their places in the ranks of this national association. They have a standing invitation

**PRE-CONVENTION APPLICANTS NOT PREVIOUSLY RECORDED**

W. Boehm Co.	B. W. Boehm	Pittsburgh, Pa.
Capital Macaroni Co.	Milton S. Jacobs	Jersey City, N. J.
Chicago Macaroni Co.	Steve Matalone	Chicago, Ill.
Cheswick Macaroni Co.	Charles Bonadio	Cheswick, Pa.
D'Avella Macaroni Co.	Peter D'Avella	Silver Lake, N. J.
Fresno Macaroni Mfg. Co.	A. Borrelli	Fresno, Calif.
Musolino LoConte Co.	L. LoConte	Boston, Mass.
National Macaroni Products Co.	Jerome L. Tujague	New Orleans, La.
S. Viviano Macaroni Mfg. Co., Vimco Co.)	Salvatore Viviano	Carnegie, Pa.

**CONVENTION AND POST-CONVENTION APPLICANTS:**

Allia Macaroni Mfg. Co.	Anthony Mistretta	Brooklyn, N. Y.
Bay State Macaroni Mfg. Co.	Joseph Scarpaci	Everett, Mass.
Frank Lazzaro-Macaroni Machinery	Frank Lazzaro	Brooklyn, N. Y.
La Vita Macaroni Co.	R. P. Alghini	Chicago, Ill.
C. Marchese Macaroni Mfg. Co.	Carl Marchese, Jr.	Cleveland, O.
Quality Macaroni Co.	M. L. Ryan and E. F. Lexow	St. Paul, Minn.
A. Russo & Co.	N. Russo	Chicago, Ill.

to take this step when the spirit moves them. The Macaroni-Noodle Industry is finally on its way to its rightful place among the important and necessary foods of the nation. Just a little more cooperation by a greater number will insure its reaching its goal.

M. J. DONNA, Secretary

**ON SEPT. 9<sup>TH</sup>**

**Your Bond Selling Responsibilities Double!**

Starting September 9th, your Government will conduct the greatest drive for dollars from individuals in the history of the world—the 3rd War Loan.

This money, to finance the invasion phase of the war, must come in large part from individuals on payrolls.

**Right here's where YOUR bond selling responsibilities DOUBLE!**

For this extra money must be raised in addition to keeping the already established Pay Roll Allotment Plan steadily climbing. At the same time, every individual on Pay Roll Allotment must be urged to dig deep into his pocket to buy extra bonds, in order to play his full part in the 3rd War Loan.

Your now doubled duties call for these two steps:

1. If you are in charge of your Pay Roll Plan, check up on it at once—or see that whoever is in charge, does so. See that it is hitting on all cylinders—and keep it climbing! Sharply

increased Pay Roll percentages are the best warranty of sufficient post war purchasing power to keep the nation's plants (and yours) busy.

2. In the 3rd War Loan, every individual on the Pay Roll Plan will be asked to put an extra two weeks salary into War Bonds—over and above his regular allotment. Appoint yourself as one of the salesmen—and see that this sales force has every opportunity to do a real selling job. The sale of these extra bonds cuts the inflationary gap and builds added post-war purchasing power.

Financing this war is a tremendous task—but 130,000,000 Americans are going to see it through 100%! This is their own best individual opportunity to share in winning the war. The more frequently and more intelligently this sales story is told, the better the average citizen can be made to understand the wisdom of turning every available loose dollar into the finest and safest investment in the world—United States War Bonds.

## BACK THE ATTACK With War Bonds!

This space is a contribution to victory today and sound business tomorrow by

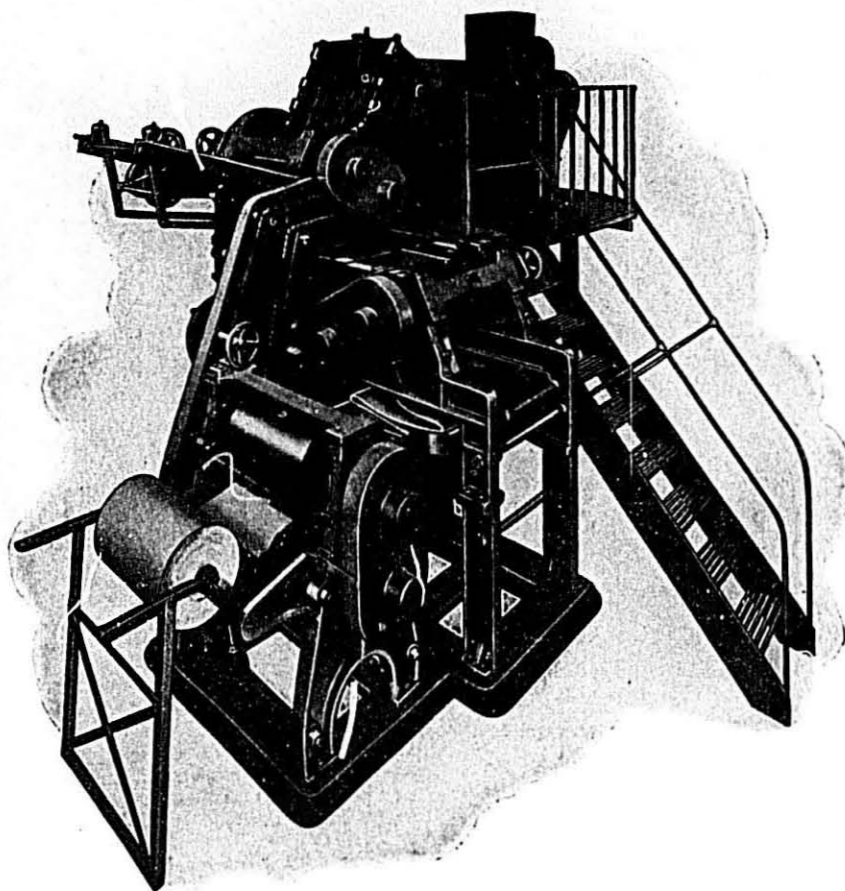
THE MACARONI JOURNAL



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From the flour bin to a sheet in continuous automatic criss-cross process, producing a uniform and silky dough sheet at the rate of 1600 pounds per hour



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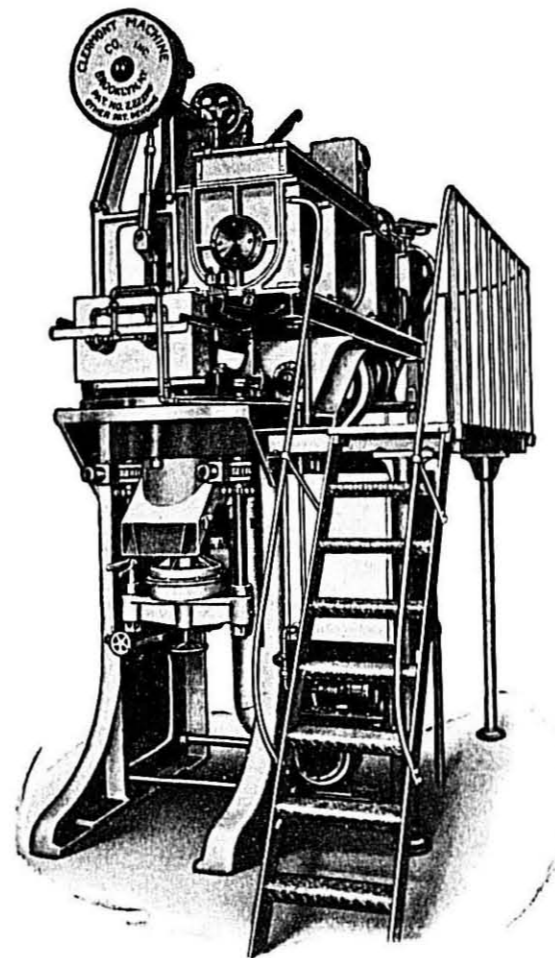
*For the Duration, Due to Government Restrictions, This Machine Is Available Only on High Priority Rating*

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**Keep these three Musketeers  
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Color—flavor—cooking quality . . . these are mighty important in helping your products meet competition . . . They'll be even more important after the war, when foods now scarce become plentiful again and you're bidding for public favor against them as well as against other brands of spaghetti, macaroni, and noodles. . . . Prepare for a *big* future by building a reputation *now* for superior color, flavor, and cooking quality. . . . Pillsbury's Durum Products will help you build that reputation.

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