

**THE
MACARONI
JOURNAL**

**Volume XXVII
Number 9**

January, 1946

JANUARY, 1946

The MACARONI JOURNAL

PUBLISHED MONTHLY IN THE INTEREST OF THE MACARONI INDUSTRY OF AMERICA

Start the New Year Right

Attend

The First  Conference

Macaroni  Industry

Seaview  Club

Absecon (Near ) New Jersey

Monday, February 4, 1946

— See You at Seaview! —

Official Organ
of the Macaroni Manufacturers Association
Woodstock, Illinois

Printed in U.S.A.

VOLUME XXVII
NUMBER 9

INTRODUCING:
Seller's vision!



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When attending the mid-year meeting of the National Macaroni Manufacturers Association February 3 and 4 at Atlantic City, visit Booth 47, Convention Hall. It is open-house, too, at our Headquarters, The Claridge Hotel, Suite 1619-1620.

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THE INDUSTRY'S WINTER CONFERENCE

*The Winter Meeting of the Macaroni-Spaghetti
Noodle Manufacturers and Their Allies Will
Be Held at the*

**SEAVIEW COUNTRY CLUB
ABSECON, N. J. (NEAR ATLANTIC CITY)
MONDAY, FEBRUARY 4, 1946**



C. W. Wolfe
President of NMMA
Welcomes Attendance to
Winter Meeting

As usual, this Winter Meeting will be under the auspices of the National Macaroni Manufacturers Association and will be open to all manufacturers and allies interested in the welfare of the industry.

PROGRAM

Sunday, February 3, 1946—Closed Meeting of the Board of Directors

MONDAY, FEBRUARY 4, 1946—OPEN SESSIONS

Morning Session Starting at 10 A. M.

Presiding—C. W. Wolfe, President of National Association
Welcome, and Review of Past and Coming Events
Association Reports
Activities of the Washington Representative
Work of the National Macaroni Institute
Report on Recent Gluten Hearing in Washington
Effects of Removal of Government Subsidy on Durum

Report of the Future Activities Committee
Durum Millers' Promotion Program

Luncheon Recess

Afternoon Session—2 P. M. C. W. Wolfe, Presiding

The Slack-Filled Package Situation
Enrichment of Macaroni and Noodle Products
Increased Durum Wheat Planting Program
Ceiling Prices on Macaroni and Noodle Products
Effects of Present Labor Crisis
Future Activities for Industry's Welfare

Evening Session at 7:30 P. M. if necessary

(NOTE: The Official Program is subject to decision of the Board of Directors after full study at its meeting the preceding day.)

All manufacturing and particularly those with definite plans to attend the Canners' Convention and Grocery Trade Conference and Exhibit in nearby Atlantic City, are urged to set aside Monday, February 4, 1946, for attendance at this Winter Conference at the Seaview Country Club because of its special interest in the present and future welfare of the Macaroni and Noodle Industry.

Make room reservations early. Plan to arrive the day preceding the meeting to make sure you are on time for this important conference.



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MINNEAPOLIS, MINNESOTA

The MACARONI JOURNAL

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New Year Problems

The New Year finds the Macaroni-Noodle Industry in an enviable position, but still facing all the problems that are common to American business as a result of forced conversion from wartime regulations to peacetime practices, plus some special ones that are strictly those of the trade.

Happily most of the firms are buttressed by a large backlog of unfilled orders that will keep their presses humming merrily through the winter without too much immediate worry, but already many are giving serious thought to what may be in store for them when things hit their normal stride.

On the accepted theory that two heads are better than one, and many minds better still, the leaders in the field have made plans for an open Winter Conference, wherein all who are seriously interested may voice their views, offer their suggestions and agree on measures after full and free discussions.

The Winter Conference, the first national gathering of the Industry since January, 1945, as announced by the Secretary of the National Macaroni Manufacturers Association to the trade at large, will be held on February 4, 1946, in connection with the annual Grocery Trade Conference scheduled for Atlantic City that week.

Unable to obtain suitable hotel accommodations in Atlantic City itself, the National Association that assumes the leadership, as usual, in sponsoring national gatherings of the industry, announces that headquarters will be established at The Seaview Country Club, Absecon, New Jersey, within easy reach of Atlantic City. An all-day meeting on February 4 will be preceded by a meeting of the Association's Board of Directors on February 3 to lay plans for the Winter Meeting.

Official notice of the first postwar meeting of the industry has been sent to every progressive manufacturer and interested supplier. Advanced registrations would indicate a well-attended meeting. The serious matters that require immediate and joint action warrant the attendance of every one seriously concerned in the immediate welfare of his business and the future welfare of his industry.

The current problems are many; some quite serious. Most of them will affect every one in the business, but all are of such a nature that united action only will result

in their fair solution, and that is the main reason for the general call to conference. Among those of general trade concern are:

- Demand for semolina now exceeds expected future supply. What can be done, and what is being done to insure an ample supply of durum wheat in 1946 to meet the industry's current need?
- Manufacturers who market their output, wholly or partially in packages—and what progressive manufacturer nowadays does not—are naturally concerned about the availability of cartons, containers and wrappers, transparent or otherwise. What can be done to insure a steady supply of these packaging materials?
- How well filled or slack filled is your package? Can we expect any radical change in the Government's attitude on slack-filled packages now that the war needs are slackened somewhat?
- Unquestionably, the consumption of macaroni-noodle products has materially increased as the result of conditions that existed during the war. How much of this increased consumption can be made permanent, and what should the industry do as a whole to bring this about?
- What will happen to macaroni-noodle products prices when the present subsidy on durum is removed, as the Government now plans?
- How will the business be affected as Government buying is gradually reduced and what is to be done to offset the trend?

Attempts will be made to answer all of these and many other questions too numerous to mention, but the correct answers can only be made by a truly representative group. That is why the leaders are so solicitous about the attendance of all who are truly concerned in the future of their own business and the welfare of the whole trade.

The leaders have chosen as the slogan for the Winter Conference next month one that should have general industry appeal and one that all are invited to heed—"See You at Seaview," February 4, 1946.

OPA Amends Maximum Prices

*Privilege to Increase Prices on Non-
Profitable Items Granted*

Manufacturers of macaroni-noodle products who may have found it practical to discontinue the manufacture of certain types, shapes or package-weights of macaroni, spaghetti and egg noodles may find some relief in the amendment of price regulations announced by the Office of Price Administration as effective December 3, 1945. Interested manufacturers may apply for amended prices, using Forms 6031-2555, which may be obtained from any field office of the Office of Price Administration or from the Grocery Products Section, Price Division, Office of Price Administration, Washington, D. C.

A statement of considerations involved in the issuance of the amendment No. 1 to Foods Products Regulations 1, by Chester Bowles, Administrator of OPA, is as follows:

Maximum prices for sales of macaroni products and noodle products are established for processors under the provisions of Supplement 1 to Food Products Regulation 1. There exists a considerable spread in the maximum prices applicable to macaroni products and noodle products produced by the various processors. The maximum prices of certain processors having low maximum prices are not sufficient to return the cost of production. Consequently, a situation is presented in which certain processors have threatened to discontinue, and others have actually discontinued, the production of the low-priced products which must be sold at a loss unless some relief is granted. Some of the larger size packages which are more economical to the consumer have already disappeared from the market as a result of which consumers have been compelled to purchase the smaller sizes which are not as economical.

If processors having low ceiling prices are forced to discontinue production because they can produce only at a loss, it will be necessary for consumers to purchase macaroni products and noodle products which remain on the market at prices considerably in excess of the maximum prices at which they might have purchased if "low-end" processors of macaroni products and noodle products remained in business.

The accompanying amendment, therefore, is to provide for an individual maximum price adjustment for low-price sellers. Maximum price adjustments are provided on sales by processors where (1) his maximum price

is below the median price at which sales of macaroni products and noodle products are made by processors of identical or similar commodities; (2) he would be entitled to a maximum price increase under the standards set forth with respect to the limited amount of adjustment that may be given; and (3) in the judgment of the Price Administrator, an adjustment will be in furtherance of the Emergency Price Control Act of 1942, as amended (the Stabilization Act of 1942, as amended), and Executive Orders Nos. 9250, 9328 and 9599.

The maximum price, as adjusted under the provisions of this Section, may not exceed the median price at which sales of macaroni products and noodle products are made by processors of identical or similar commodities. Within this over-riding limitation and limitation (3) stated above, an upward adjustment may be made under the following standards: The adjusted maximum price may not exceed processing costs and direct delivery costs for macaroni products and noodle products if the processor's percentage of net profits (before income and excess profits taxes) to net sales of macaroni products and noodle products during the most recent fiscal period, was 1 per cent or higher. However, if that percentage of net profits was lower than 4 per cent, but not lower than 2 per cent, the adjusted maximum price may not exceed total costs for macaroni products and noodle products. If that percentage of net profits was lower than 2 per cent, the adjusted maximum price may not exceed total costs for the product, plus a profit equal to 2 per cent of the adjusted maximum price. The 4 per cent figure represents a margin of profit which, when applied to current operations, will return a profit substantially equal to that returned on net worth to processors in the macaroni and noodle industry during the years 1936-1939.

In the judgment of the Price Administrator such adjustments as may be made, under the applicable limitations, will not adversely affect the cost of living, because the provision is only designed to continue production which would otherwise be threatened because of relationships between costs and prices.

The provisions of this amendment do not compel changes in the business practices, cost practices or methods, or means or aids to distribution in the

industry affected except to the extent necessary to prevent circumvention or evasion of this Regulation and of the Emergency Price Control Act of 1942, as amended.

In view of the foregoing considerations, it is the opinion of the Price Administrator that the accompanying Amendment to Food Products Regulation 1, Supplement 1, is generally fair and equitable and will effectuate the purposes of the Emergency Price Control Act of 1942, as amended, and Executive Orders Nos. 9250, 9328 and 9599.

Issued this 3d day of December 1945.
CHESTER BOWLES,
Administrator.

Spaghetti for Strike-Bound Executives

During the strike of the employees of the Yale and Towne Manufacturing Company's plant at Stamford, Conn., which started November 7, and involved 2,500 workers, a dozen or more of the officials chose to remain within the plant to keep boilers fired during the freezing weather. They subsisted on the supplies stored in the cafeteria of the plant for weeks. When the food stocks got low they feared to leave the plant to replenish them as striking pickets might prevent their return.

These fourteen officials were despairing their plight as the food supply decreased daily, but were happy when they found a large cache of spaghetti in the storeroom of the cafeteria "to relieve their diet of soup and canned salmon."

Charles E. Horne, departmental superintendent, said in a telephone conversation that the men had found enough spaghetti in the plant cafeteria "to keep the whole town." "There is enough spaghetti here," he said, "to fight it out on this line if it takes all winter."

Editor: The wise buyer of that cafeteria is to be congratulated. It's the height of good business to keep spaghetti, macaroni and egg noodle stocks at peak for any emergency.

All Macaroni-Noodle Manufacturers and Allied will be welcome at the Winter Meeting of the Industry at Absecon, N. J., February 4, 1946.

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Durum Millers Promotion Program

Activities of the Durum Wheat Products Division of the Millers National Federation in Full Swing

For some time leading manufacturers of macaroni, spaghetti and noodles had been wondering why the durum milling members of the Millers National Federation did not attempt to do for macaroni-noodle products what the Wheat Flour Institute was doing so well for the bread wheat section of the organization. During 1944 their thoughts became a request and in 1945 practically a demand, with the results that there was organized within the Wheat Flour Institute a special division known as the Durum Wheat Products Division to carry out special promotional and educational work for durum wheat foods at the expense of the durum milling members.

Miss Mary Jane Albright, long associated with the Flour Wheat Institute and leading Home Economist, was named to head the durum division in October, 1945, and since has instituted a promotional plan that is proving quite acceptable to home economists and food specialists throughout the country. The 14,000 home economics teachers in high schools and colleges, nutritionists, dietitians, home demonstration agents, state workers in foods, public utility people and home economists in business are being made acquainted with the work of the Durum Wheat Division the true value of durum macaroni products and their proper preparation, through a monthly leaflet properly called *Durum Wheat Notes*, edited by Miss Albright.

The first leaflet of four pages appeared in November, 1945. It extended greetings to this large group of food experts and offered some suitable recipes for macaroni, spaghetti and egg noodle for the holiday season ahead, together with some practical cooking hints. Among the seasonal recipes were: "Spaghetti Fluff" and "Spaghetti Twirl"; "Creamy Macaroni with Meat" and "Frankfort Chunkies"; "Noodle Crumble."

The December, 1945, leaflet prepared by the Durum Wheat Products Division, offered some timely holiday favorites. Among them—"Bit O' Salami Supper," "Macaroni with Creamy Sauce," "Sunny Macaroni Toss-up," "Macaroni Puff with String Beans," "Spaghetti with Mushroom Sauce," "Savory Seafood Supreme," "Noodles with Consomme Sauce," "Chicken Melt-Away" and a "Dinner Quickie."

There was an interesting and educational treatise on the food made from

durum wheat. It occupied all of the back page of the leaflet and was wreathed in holly—just as informative as it was attractive and timely.

The January issue of *Durum Wheat Notes* carried suggestions for tempting luncheon or dinner dishes featuring the food partners, macaroni and spaghetti. The savory entrees are designed to give a helping hand to those who feed the multitudes as well as the home cooks who keep house in terms of tea-for-two.

Among the recommendations for "cold" January are: "Creamy Macaroni with Chipped Beef" and "Spaghetti Hamburger Crumble."

It also gives some interesting food facts about Macaroni-noodle products that should help create a greater appreciation of their food value among those whose business it is to impart food knowledge. The Durum Wheat Products Division of the Wheat Flour



Mary Jane Albright

Institute is well on its way of doing as necessary a piece of educational work for macaroni, spaghetti and egg noodles as the Wheat Flour Institute has been doing for bread and pastries made from soft wheats.

Encourage Durum Wheat Production

The United States Department of Agriculture is very much interested in the Macaroni Industry's worries about the probable shortage of good milling durum wheat in 1946 and subsequent crop years, and is doing everything possible to induce farmers in the natural durum wheat sections of the country to continue and to increase durum plantings, according to C. F. Peissler, Director of Field Service Branch, Production and Marketing Administration.

He points out: "There are several factors which tend to indicate increased plantings of durum in 1946. Yields were good in 1945 with better than average quality. The crop has been moving rapidly to market at full ceiling prices. The December crop report indicates a crop in 1945 of 35,020,000 bushels of durum wheat which is about 10 per cent above the 1944 production, and nearly 19 per cent above the 1934-43 average production. Seed of the improved varieties will be available. A rather intensive educational program for increased production is being sponsored by milling interests and by local organizations."

He complimented President C. W. Wolfe for the interest taken by the National Macaroni Manufacturers Association and others interested in durum wheat production, wishing to insure all "of our desire to encourage the production of an adequate amount of durum wheat. Improvement of durum wheats has been accomplished and we feel sure that a good acreage will be seeded in 1946."

Fearing that continued heavy production in 1946 may exhaust the limited supply and cause some manufacturers to resort to substitutes, which must be avoided at all costs, President Wolfe has been actively engaged in getting the co-operation of all Government agencies, all durum-milling interests and crop improvement organizations to create a greater interest in durum wheat planting throughout the natural durum wheat states. Direct appeals are being made to farmers, and he expects to get additional support when he explains his objectives at the Winter Meeting of the Macaroni Industry at The Seaview Country Club, Absecon, N. J., February 4, 1946.

January, 1946

THE MACARONI JOURNAL

9



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Willis Sees Possible 5 Per Cent Food Price Drop

Government Figures Indicate U. S. Diet Will Be Up 11 Per Cent in 1946 Over Prewar Level

Basing his prediction on government figures, Paul S. Willis, President of the Grocery Manufacturers of America, said retail food prices may well come down 5 per cent below the 1945 average in the year ahead. Mr. Willis spoke at a public hearing of the New York State Joint Legislative Committee on Nutrition at the State Office Building, New York City.

"Civilian food supplies will be sufficient to give each man, woman and child 11 per cent more food in 1946 than they had in the five pre-war years. Civilian demand is expected to be higher than in any previous peacetime year. This may mean that supply—in spite of huge production figures—may be slightly under demand.

"Undoubtedly supplies of some foods will be short during the early part of the year, but by summer it is believed only sugar and some fats and oils will be in short supply to an appreciable degree.

"The gap between civilian supply and demand will be narrower in 1946 than at any time in the last two or three years, according to calculations. Should there be a marked recession in national income, it is even possible that this gap would be completely closed. In the past, total expenditures for food have gone up or down in about the same proportion as national income. That is, if the national income rose 10 per cent, food expenditures rose by about the same amount.

"Estimated retail food and grocery sales in 1945 amounted to 18 billion dollars. Sales of grocery manufacturers for the year were approximately 14 billion dollars. Anticipated price reductions will probably lower both of these figures by a billion dollars, or perhaps slightly more.

"Military requirements in 1946 are expected to drop by at least 1/4 and perhaps as much as 1/2 under 1945. Exports will be in the neighborhood of from 8 to 10 per cent of total production.

"As to the 1946 civilian outlook with respect to the major foods, with the exception of those directly affected by the continuing shortages of sugar, fats and oils, improvement in supply is on the way. Meat supplies may average 145 to 155 pounds per capita until next fall, when we may look for a seasonal increase. Per capita consumption in the pre-war years was at the average rate of 126 pounds. It

reached a record high of 150 pounds in 1944.

"Fish will be relatively plentiful, though canned fish will be shorter than before the war until the middle of next summer. Egg supplies are expected to be sufficient to meet demand at substantially lower prices. And civilians will get the benefit of large cutbacks in the poultry take of the armed services.

"With the exception of butter, few if any important shortages are looked for in dairy products. Most of the year will see ample quantities of fluid milk and cream, canned milk, ice cream and cheese. And there will be more butter next year than this.

"Ample quantities of fruits and vegetables and grain products will reach the civilian market. And the same applies to potatoes and sweet potatoes and to most grain products (with the exception of rice).

"The figures indicate that there is no reason for anticipating any hardships on the food front in 1946. But what about the plans of the grocery manufacturers themselves?

"The industry believes that the period immediately ahead will usher in the most intense competitive conditions it has ever faced. And it is planning accordingly. Two underlying ideas animate the thinking of most of the leading industrial figures. The first is that everything possible must be done to promote maximum volume of sales. The second is that still greater emphasis must be placed on the production of quality foods.

"As to the first, the food processors feel that they can make their greatest contribution to the postwar economy by continuing to maintain maximum production. It is only in that way that they can protect the interests of their employes and stabilize employment conditions, which is of great importance in the difficult readjustment ahead.

"As to the new emphasis to be given to the manufacture and sale of quality foods, manufacturers are eager to support consumer demand for these quality foods. The war years have shown us that the homemaker wants the quality foods—when available and when the family pocketbook permits. The marked preference for quality foods expressed by consumers during the war years is accounted for,



Paul S. Willis

in part, by the greatly expanded national income. But numerous surveys have shown that the consumer is becoming increasingly brand conscious. Manufacturers not only see that it is in their interest to feed the "brand starvation" caused by shortages, but believe that it is in the public interest to promote the consumption of quality foods which have the greatest nutritional content.

"In this connection, it is worth noting that there is a direct and striking relationship between the size of the family income and both quantity and quality of the food consumed. A recent report by the Department of Agriculture had this to say:

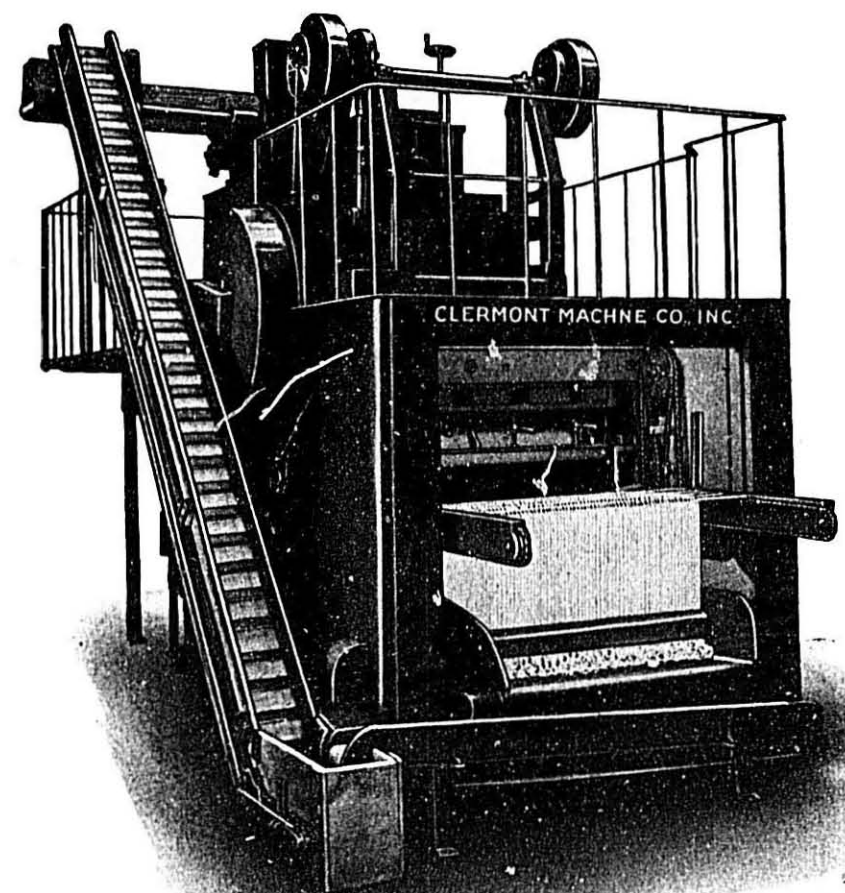
"Families with annual incomes below \$500 ordinarily consume in a year a little more than 10,000 pounds of food per person. The type of food which they buy is relatively cheap. However, families with incomes of \$5,000 and more per year buy about a ton of food per person. Moreover, the type of food which they purchase is fully twice as expensive per pound as that purchased by the lowest income groups. High income families eat much more fruits, meats, dairy products and vegetables than do low income families. If, therefore, we can have a general rise in family incomes, we can be assured of expanding markets for food products—particularly for foods that supply the minerals and vitamins essential to a good diet."

"Most are aware that the over-all cost of food has increased something like 43 per cent since 1939. But by far the greater part of that increase is accounted for by increases in the cost of foods which are not processed. Many of the nationally advertised brands have actually decreased in retail sales price in this period. Collectively, advertised brands have shown little increase in price since 1939. Increase in food costs has been registered mainly in such classifications as fresh fruits and vegetables, poultry, dairy products and sea food.

"In the last twenty-five years we

(Continued on Page 26)

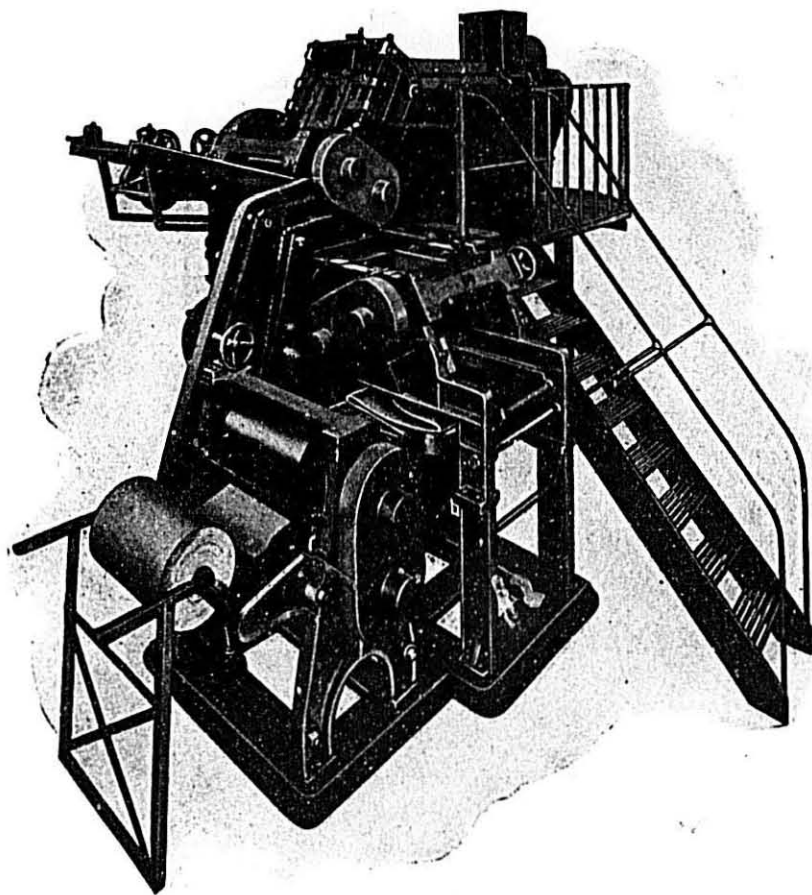
CLERMONT INTRODUCES A CONTINUOUS AUTOMATIC MACARONI PRESS WITH AUTOMATIC SPREADER



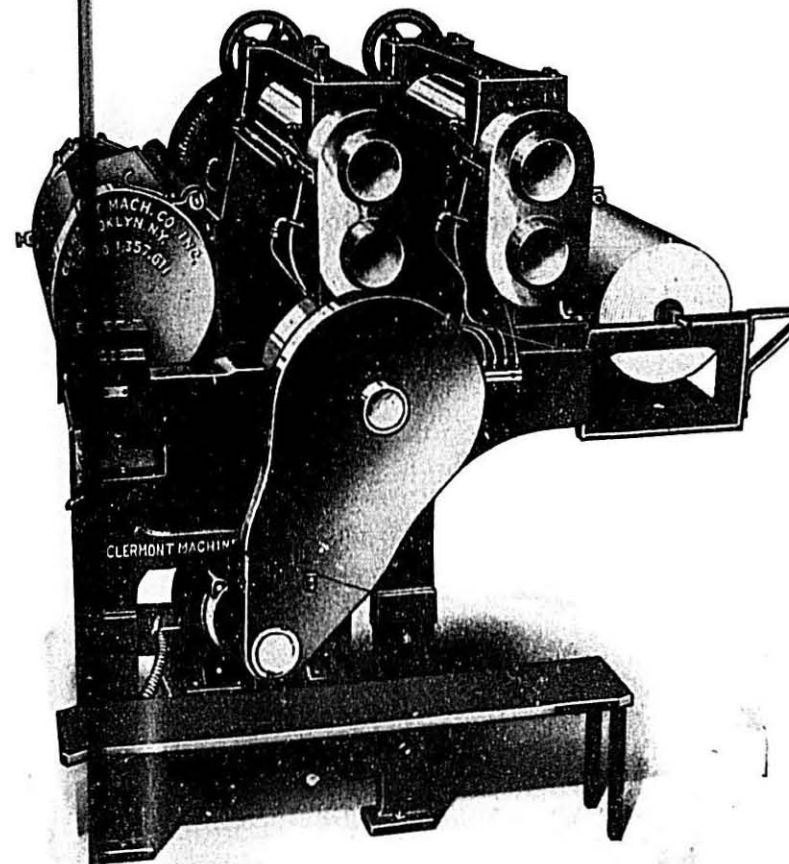
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2,223,079
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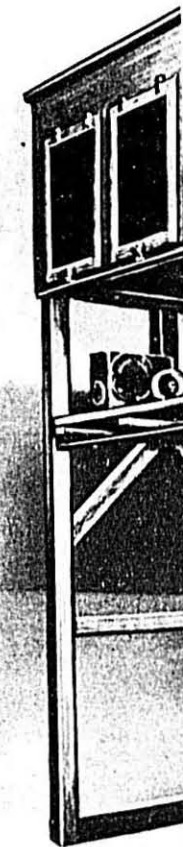
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This Press is a masterpiece of engineering and ingenuity. Designed with simple but efficient slow running mechanism, all electrically controlled, noiseless in operation, sturdily and accurately built. Skill and workmanship typical of Clermont's well-known products.

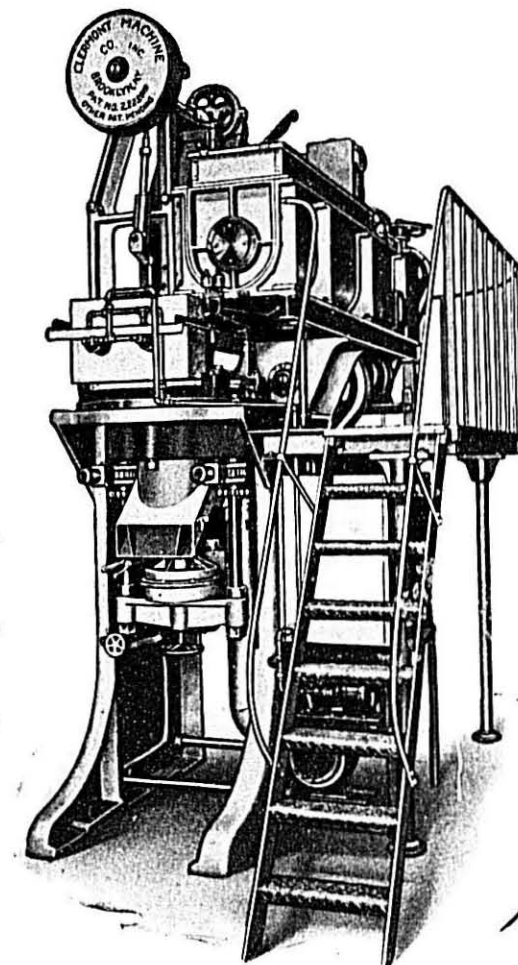
Can be furnished with a Continuous Automatic Preliminary Dryer to work in harmony with this Press. Can also be furnished with a Short Cut Attachment for Short Cut Macaroni.

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Production—1200 pounds
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Suitable for long and short
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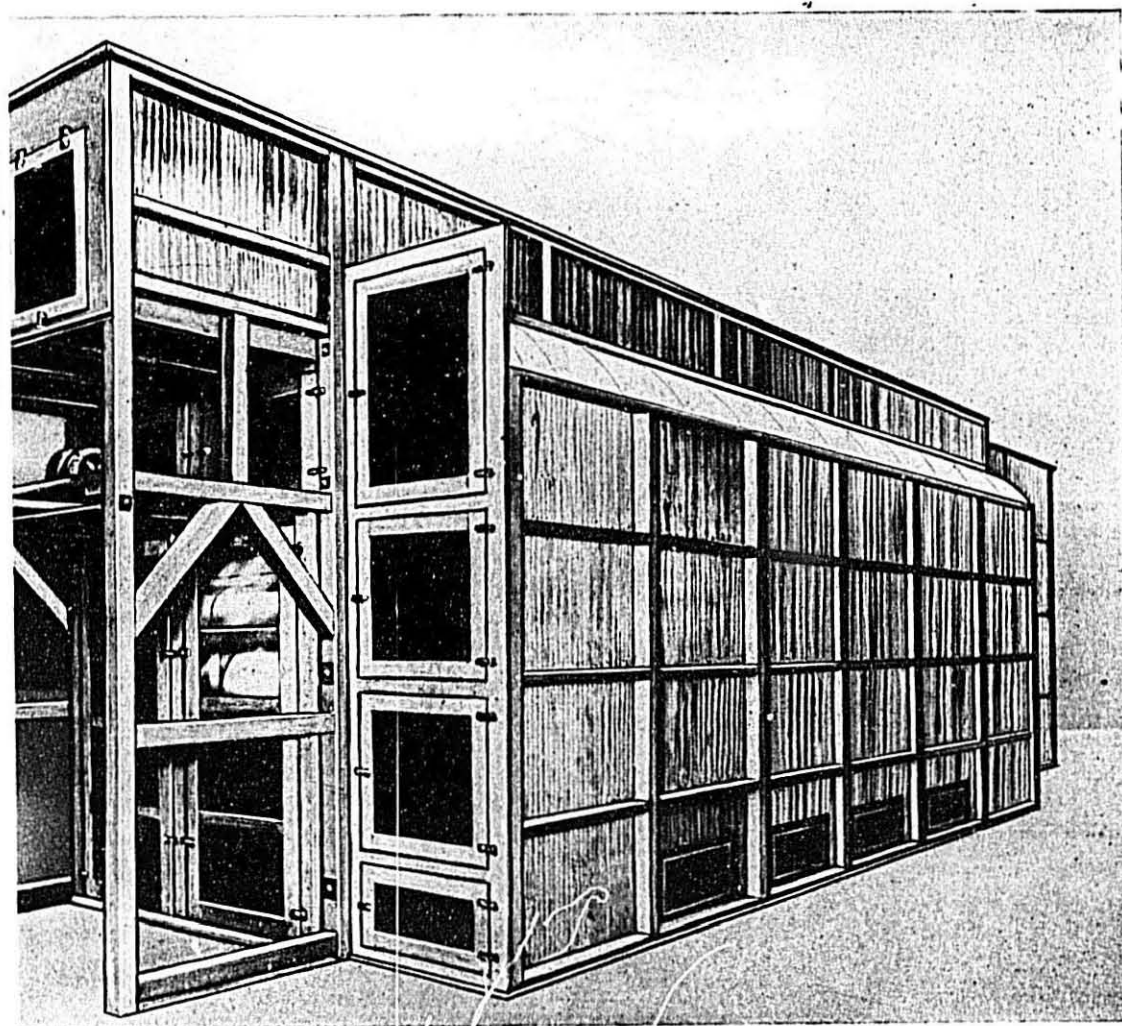
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thin sheet to a maximum
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Innocent Fun Over a Serious Matter

To the Macaroni-Spaghetti-Noodle manufacturers the recent hearing in Washington, D. C. on regulations pertaining to this fine wheat product was a matter of great importance. Decisions growing out of the hearing, when announced, will seriously affect the manufacturers, favorably or otherwise, but to the columnists it seems merely something to write about. Some treated the matter seriously, others in a lighter vein.

H. I. Phillips, in his "The Once Over" column chose to treat the matter humorously, as the following excerpts show:

ALL OUT FOR THE SPAGHETTI HEARING

What is spaghetti, and if so, how?

Is macaroni playing fair with the government?

Is federal security program in any way being balked by the vermicelli situation?

These are questions which the government of the United States of America is now handling despite all the other serious matters we thought were taking up its time.

And what department do you think is considering the spaghetti, macaroni and vermicelli situation? You'd never guess. The Federal Security administration? Yes, sir,

Federal Security Administrator Paul V. McNutt has ordered a hearing on the whole subject.

Is victory over Hitler and Mussolini tied up in some way with the dollar Italian dinner? Is the ultimate triumph of democracy dependent on a standardized bowl of spaghetti? Are the Four Freedoms remotely linked with honesty in the macaroni, spaghetti and vermicelli trades?

Who can say? All we know is that Mr. McNutt had ordered a hearing by the Food and Drug board for defense reasons. Even the ravioli situation may be gone into.

It just goes to show you the thing the long arm of the government gets into these days. Not even a plate of minestrone soup can go its own unregulated, un-disciplined, uncontrolled way.

And by the way who is the Federal Administrator in Charge of Noodles for the fiscal year?

And have you got the address of the U. S. Chop Suey administration and the first name of the government Grated Cheese Dishes coordinator?

But to get back to the Italian dinner crisis. We understand the macaroni hearing is to be for the purpose of going over the whole spaghetti, vermicelli and macaroni situation in America with the idea of making certain it does justice to modern government and that there is nothing about it that might at some time show that Washington had not been on the job.

The government is out to protect you from false spaghetti just as it protects you from a bad stock market investment. It would give you the same safety in the matter of buying 10 yards of spaghetti that it tries to give you in acquiring a few shares of common stocks.

Spaghetti should be cord shaped and measure between 0.06 and not more than 0.11 in diameter, the government holds. It has specified certain specific shapes, and contours for macaroni and vermicelli, with or without grated cheese.

And it is sticking to its policy of protecting you against everything, except a fly in your minestrone. It may yet get around to that. We hope the spaghetti hearing is a happy one and that somebody will provide red wine.

A. J. Erminio Names a "PAL"

The macaroni-noodle manufacturing industry of Greater New York will be represented on the recently PAL, Food Industries Committee by A. J. Erminio of The Atlantic Macaroni Company, Inc., Long Island City, N. Y. He will assist Commissioner James B. Nolan, president of the Police Athletic League in the raising of funds to expand "PAL's" program of helpful recreational activities being sponsored by the police of the nation's metropolis.

The Password for the Winter meeting, February 4, 1946—"See You at Seaview."

THE NATIONAL INSTITUTE'S CORNER

Items in Line With Institute's Objective

Noodle News

By Julia Lee Wright

All kinds of delicious dishes may be concocted from noodles and bits of this and that left over in the refrigerator. Added to other food, noodles make four servings where only two existed before. They combine perfectly with cheese, milk, fish, meat, eggs, tomatoes, and other vegetables in almost any proportion and combination. Noodles are good, too, served plain or buttered instead of a starchy vegetable.

Noodles differ from other macaroni products in that they contain eggs or egg yolks in addition to flour, salt, and water. They are high in energy value, keep well, and are easily cooked.

Try These Favorite Noodle Dishes

One of the better recipes we've tested recently at the Homemakers' Bureau is NOODLES ROMANOFF. It's a tasty, hearty, completely meatless main-course dish, and no one could complain that it isn't filling and satisfying. Sour cream gives it its distinctive flavor. (If you have no sour cream, add 1 tablespoon of lemon juice to a cup of coffee cream or undiluted evaporated milk and let stand for 15 to 20 minutes in a warm place.)

Noodles Romanoff

Turn on oven and set regulator at moderate (350° F.). Grease an 8-inch casserole.

Cook together about 15 minutes, or until noodles are tender:

- 3 quarts boiling water
- 1 tablespoon salt
- 5 to 6 ounces noodles
- Drain cooked noodles.
- Add, mixing well:
 - 1 cup cottage cheese
 - 1 cup sour cream
 - 1/4 cup chopped onion
 - 1 to 2 teaspoons Worcestershire sauce
 - 1/2 teaspoon salt
 - Dash of Tabasco sauce or cayenne
 - 1/4 teaspoon paprika

Place in casserole. Sprinkle with grated sharp cheese or dry bread crumbs. Bake about 40 minutes. Serves 4 to 6.

Food Page Editor of The Family Circle, Popular and Authoritative Food Magazine.

Another of my favorite noodle recipes is the NOODLE RING. The simplest creamed food looks like a dish for a king when served in a ring, and it's a grand way to stretch a small amount of meat, sea food, chicken, or vegetable. Bake the ring as you do a custard, setting the mold in a pan of hot water.

Noodle Ring

Turn on oven and set regulator at moderate (350° F.). Line bottom of well-greased ring mold with waxed paper.

Cook together about 15 minutes, or until noodles are tender:

- 3 quarts boiling water
- 1 tablespoon salt
- 1/2 pound medium-size noodles
- Drain; place in ring mold.
- Combine, then pour over noodles:
 - 3 eggs, well beaten
 - 1 1/2 cups milk
 - 3/4 teaspoon salt
 - 1/4 teaspoon celery salt
 - 2 tablespoons chopped parsley
 - Dash garlic salt or onion salt

Set ring mold in pan of hot water. Bake about 1 hour, or until point of sharp knife inserted in ring comes out clean. Unmold on heated platter or plate. Fill with creamed fish, chicken, vegetables, or cheese mixture. Serve hot. Serves 8.

Notes on Cooking Noodles

- Cook noodles uncovered in a large amount of rapidly boiling salted water. Add 1 tablespoon of salt to 3 quarts of water for each 1/2 pound of noodles.
- Add noodles slowly so water will continue to boil. Stir occasionally to prevent sticking. A wide, shallow kettle is best. Then the noodles can circulate in the water and are less likely to stick.
- Do not overcook noodles. Cook until just tender. If the noodles are to be used in a casserole dish, remove from heat while they still have a "bone" in them.
- Drain noodles immediately. Don't let them stand in the water to become soggy. Never blanch in cold water; it detracts from the flavor. Season noodles and add any additional ingredients.

To store cooked noodles—Store any leftover noodles in a covered dish in the refrigerator.

To reheat cooked noodles—Place noodles in colander and run hot water over them. Place the colander over a pan of boiling water and let steam until the noodles are hot. Or rinse the noodles in hot water, drain well, and reheat in a sauce.

Macaroni Cooking Hint

Here's a suggestion worth passing on to all customers of all macaroni-noodle manufacturers: To cook macaroni, spaghetti or egg noodles without constant watching or stirring, place it in a colander in a pan of boiling, salted water. You won't need to touch it until it is done...—*The Economist*.

Industry Notes

CURTAILED CHRISTMAS HOLIDAYS were observed by executives and employees of most of the larger plants throughout the country that still find it impossible to make any sizeable dents on the backlog of orders that accumulated through the fall months. While a few of the plants observed both the eves of Christmas and New Years as holidays, many worked their employees at least part of that day.

INFERIOR LABOR SUPPLY continues to be the main problem of the macaroni-noodle manufacturers. Labor is more plentiful as the result of the release of service personnel, but training them for their work in the plants is both a slow and costly procedure.

SCARCITY OF CARTONS is causing considerable concern. Many complain that deliveries are slow and fear that unless there is a speed-up of carton supplies, there will be some curtailment of production soon.

SOME RELIEF is reported by some manufacturers because of the year-end inventory practices of buyers who aim to have floor stocks in warehouses at low ebb at the year's close. However, they anticipate heavier ordering in January to insure steady operations for weeks.

MILLERS AND BAKERS acclaim THIS NEW IMPROVED ST. REGIS FLOUR PACKER



MILLERS and bakers are finding that the new St. Regis 402-PS Multiwall valve bag filling machine provides a major packaging advance of importance to both these vital industries.

Millers say this machine offers the most sanitary, efficient, and economical method of packaging flour yet devised.

It virtually provides a pipe line of strong, clean kraft paper from the mill stream to the bakery. It offers maximum protection against infestation and contamination.

Bakers say this new packaging system assures them of cleaner flour and exact weight. There is no siftable loss, and the Multiwall paper bags empty quickly and cleanly.

St. Regis Paper Company extends its complete manufacturing and promotional facilities to all millers and bakers to help bring about the fullest possible acceptance of this modern, sanitary, and economical method of flour packaging.

For illustrated folders and complete technical data write or call your nearest St. Regis office TODAY.



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Rossotti's Expansion Program

The Rossotti Lithographing Company, North Bergen, N. J., one of the outstanding suppliers of the macaroni-spaghetti-egg noodle trade's needs for modern and dependable labels and folding cartons, has been bitten by the "expansion bug." Despite the heavy war demands, it was able to supply its many customers with most of the packaging materials they needed, but with the lifting of the many war restrictions, the executives of the company feel that there is a great need for modernizing and expanding production facilities.

Its executives, Alfred and Charles Rossotti, have adopted a plan of expansion that will require a year or more to complete. First, they announce the purchase of the Interstate Lithographing Corporation of Brooklyn, N. Y. The firm's machinery and entire assets were purchased outright. It was a subsidiary of the Scandore Paper Box Company, one of the biggest lithographing companies in the country. The firm has been dissolved and all of its machinery and equipment transferred to North Bergen, N. J., for re-assembly in the Rossotti plant. The acquisition of this plant will increase the Rossotti production materially and is the first step in its planned, all-over expansion program.

The next step in its expansion program, according to these officials, is the construction of another wing to its present capacious building. The wing will add about 25,000 square feet of floor space, giving the plant a total of 100,000 square feet when the contemplated addition is completed in July this year.

Next in line is the acquisition of modern high-speed, four-color presses that will provide increased production of both labels and cartons, at low cost, while maintaining maximum quality. In commenting on this phase of his

company's expansion, Executive Vice President Charles C. Rossotti said that his firm had the demands of the macaroni-spaghetti-egg noodle industry in mind in fulfilling its expansion program. "We are gearing our production facilities to the special needs of our many satisfied customers in the macaroni-noodle trade, aiming to serve them with maximum quality and efficiency and thereby establish macaroni and egg noodle packaging on an equal basis with other leading food products in America."

As part of this expansion program the firm recently established a branch plant in San Francisco, California. This subsidiary is known as the Rossotti West Coast Lithographing Corporation. The plant has been operated for some time on a sub-contracting basis, but is now ready for entire operation under Rossotti management.

To better serve its clientele that consists of macaroni-noodle manufacturers in every part of the country, branch sales offices have already been established in Boston, for the New England trade; in Rochester, New York, for Western New York State; in Jacksonville, Florida, for the Southeastern States; in Chicago, Illinois, for the North Central States and in San Francisco, California for the Pacific Coast area. Other branch offices are being planned for New Orleans, St. Louis, Baltimore and Philadelphia.

"It is the objective of our company to service adequately, the Macaroni and Noodle Industry from beginning to end in packaging," says Mr. Rossotti. "We will not only design, create and manufacture high-grade folding boxes, labels and wrappers for this trade but will include lessons and suggestions showing them how to use these modern packages properly and profitably in their plants."



Charles C. Rossotti
Executive Vice President
Rossotti Lithographing Co.

Rossotti Exhibit Booth

Macaroni-Noodle Manufacturers attending the Winter Meeting of their Industry are cordially invited to visit the Rossotti Exhibit located in Booth No. 47 of the Convention Hall, Atlantic City.

The firm will have its headquarters at the Claridge Hotel, Atlantic City, and the Seaview Country Club, Absecon, starting February 3 and continuing through that week.

Alternating between the two hotel headquarters will be the firm's executives—Alfred F. Rossotti and Charles C. Rossotti.

Other representatives in the two receiving lines will be Walter W. Schumann, vice president in charge of Rossotti West Coast Lithographing Corporation, San Francisco, Cal., John Tobia, Thomas Sanicola and Charles Spina.

The prime reason hinges around, shall we say, labor adjusting itself.

Both wrapping paper and paperboard containers are affected by slow replacement of wartime labor, such as the usage of prisoners of war in the United States; usage of prisoners of war, and Japanese evacuated from the Pacific Coast to the interior in Canada. Your correspondent is writing from the center of Western lumbering operations, and opinions to the contrary notwithstanding, there is definitely a shortage of skilled forest and mill workers. You cannot place green, unemployed workers in many of key positions governing the

production of either paperboard or tin plate containers.

Tin plate will be short until new supplies begin to arrive from the Far East, especially the Malay States. It must be kept in mind that many foreign countries of source of supply have the same labor readjustment problems as we have.

The glass industry have the same problems as the paperboard, box-barrel and tin container industry, with regard to both labor and essential supply of raw materials and equipment.

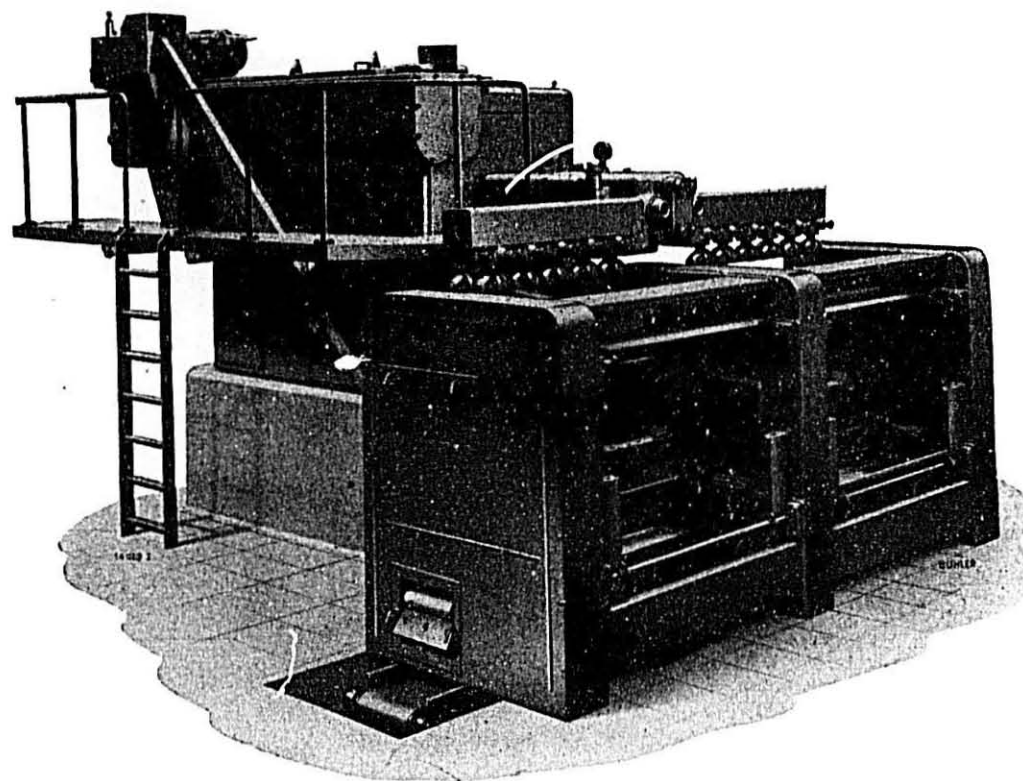
The situation will steadily improve but you cannot turn the world upside down and expect to right it in one-fifth of the time to make the upset.

Our Container Problems

By S. H. Cooke
Canadian Correspondent

As the months slip away from V-J Day we do not yet see the "green light" toward normal container material supply. It is fairly obvious that shortages in materials for packaging food will continue during 1946 in both Canada and the United States. To put it mildly, paperboard and tin plate may be in short supply during most of the year, as well as glass containers.

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FULLY AUTOMATIC SPREADER FOR SOLID GOODS

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Thatcher Warns Farmers

Economy Not Politics Should Guide Grain Growers

Farmers of this nation will be the first victims of "the depression of 1952, unless they make up their minds now as to where their real economic interests lie," General Manager M. W. Thatcher of Farmers Union Grain Terminal Association recently told several thousand members of the co-operative at their eighth annual stockholders' meeting in the Lowry Hotel, St. Paul.

"Farmers no longer can have the luxury of picking between Republicans and Democrats in the belief that they are making a political choice, because the decision they must make is an economic one of whether they will have a farm to operate and a place to live by 1952," he declared.

Drawing a sharp picture of present economic trends, both here at home and abroad, Thatcher said that co-operatives and "all other progressive groups" have a real responsibility in the field of economic and political endeavor, to decide whether service or profits is going to be the national policy of this nation towards its people.

He declared that the Grain Terminal Association had shown a healthy growth in the field of cooperative marketing and added that "so far as this cooperative is concerned, if the farmers, who are the owners, are satisfied with our progress, then we plan to expand its usefulness in the immediate future in order to exert a stronger force in the farmers' economic interests."

Thatcher took a crack at the "farm prosperity propaganda," which he said had gained widespread attention. Citing Department of Agriculture figures for the "better than average year of 1939," he said that 40 per cent of the farmers had a cash income of less than \$750 a year, that out of seven million farm homes two million were in need of repairs, that few had running water and five million were without electricity.

"After all," Thatcher said, "the farmer has as much right to a decent home, to running water and electricity and even to better schools and health facilities, as people in the cities now enjoy."

"American agriculture is this nation's greatest untapped industrial market. Farmers assured of a market and fair prices for their products can keep this nation's industries busy for many years. If we are to repeat the mistake of the last postwar period, the result is that we will again ruin agriculture and bankrupt the nation."

"Labor and industry are already organized to get what they need, and the farmers of this nation must be pre-

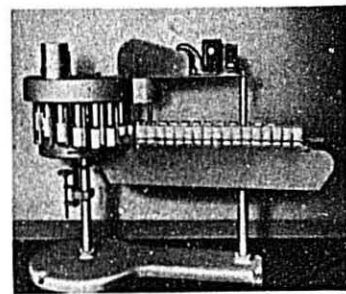


M. W. Thatcher

pared to do the same," he declared. "Farmers and salaried people are the two great unorganized groups. But

Improved Package Filler

An improved package filler that employs a telescoping action to avoid waste and dust in the packaging of free and non-free flowing products



such as cleansers, bowl cleansers, flake lye, drain pipe openers, chemical cleansers, soot removers, etc., is announced by the J. L. Ferguson Co. of Joliet, Illinois.

Cylindrical containers, paper and metal cans or rectangular cartons are raised onto the filling tubes of Packomatic's Telescoping Volumetric Filler, and then lowered in one continuous filling operation. According to the manufacturer it is this internal, close-contact action that prevents dust and the loss of material.

Packomatic's Telescoping Volumetric Filler handles up to 100 packages per minute, the Ferguson Co. states, or can be built on order for

they, along with labor, make up the great consuming public. Their economic interests are in common."

In order for farmers to have some economic stability and parity of income, Thatcher said, Congress must grant enabling legislation to permit farmers bargain and organize for fair prices and full production.

He offered the proposed National Agricultural Relations Act as legislation which would permit farmers to operate on a "pay-as-you-go" basis without resorting to federal subsidies or grants. The program, first proposed three years ago, has already been endorsed by the National Federation of Grain Co-operatives, made up of 14 regional grain-marketing co-operatives, and the state Farmers Union organizations in Minnesota, North Dakota and South Dakota.

He said that as president of the Federation, he already had invited Canadian Wheat Pool co-operatives to participate in a North American wheat conference, scheduled for St. Paul next March, to see what could be accomplished by co-operatives in working out an export program that would protect farmers in producing nations and serve consumers in other nations.

higher speeds. Free analysis of special problems is offered on receipt of specifications and product samples.

Argentina Wheat Crop Below Average

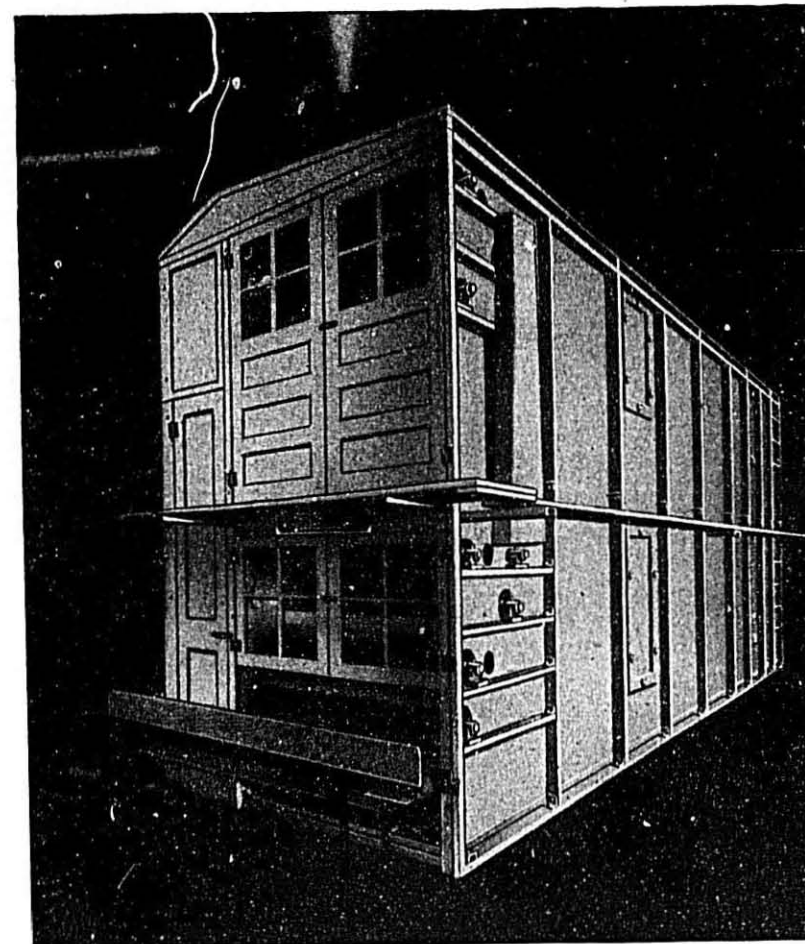
Argentina's 1945 wheat harvest is considerably smaller than the average, but its production of other small grains is somewhat larger, according to the Department of Agriculture's Office of Foreign Agricultural Relations.

The Argentine wheat crop is estimated at 165,749,000 bushels. Though slightly larger than the small crop in 1944, it is 35 per cent smaller than the 1938-42 average, chiefly because of reduced acreage and lower per-acre yields. The barley crop, however, is the largest on record, amounting to 46,480,000 bushels, and the oats and rye crops are among the largest, totaling 64,898,000 bushels and 16,338,000 bushels, respectively.

About 14,184,000 acres were seeded to wheat in Argentina in the current season, compared with an average of 18,333,000 during 1938-42.

So important and numerous are the things confronting the welfare of the Macaroni-Noodle Industry that in all probability the Winter Meeting at the Seaview Country Club, Absecon, N. J. may be a two-day affair instead of the usual one-day meeting.

Consolidated Macaroni Machine Corp.



CONTINUOUS AUTOMATIC NOODLE DRYER

We illustrate herewith our latest model drying unit, which has been especially designed for the continuous, automatic drying of Noodles. We also make similar apparatus for the continuous, automatic drying of Short Cut Macaroni. Full specifications and prices upon request.

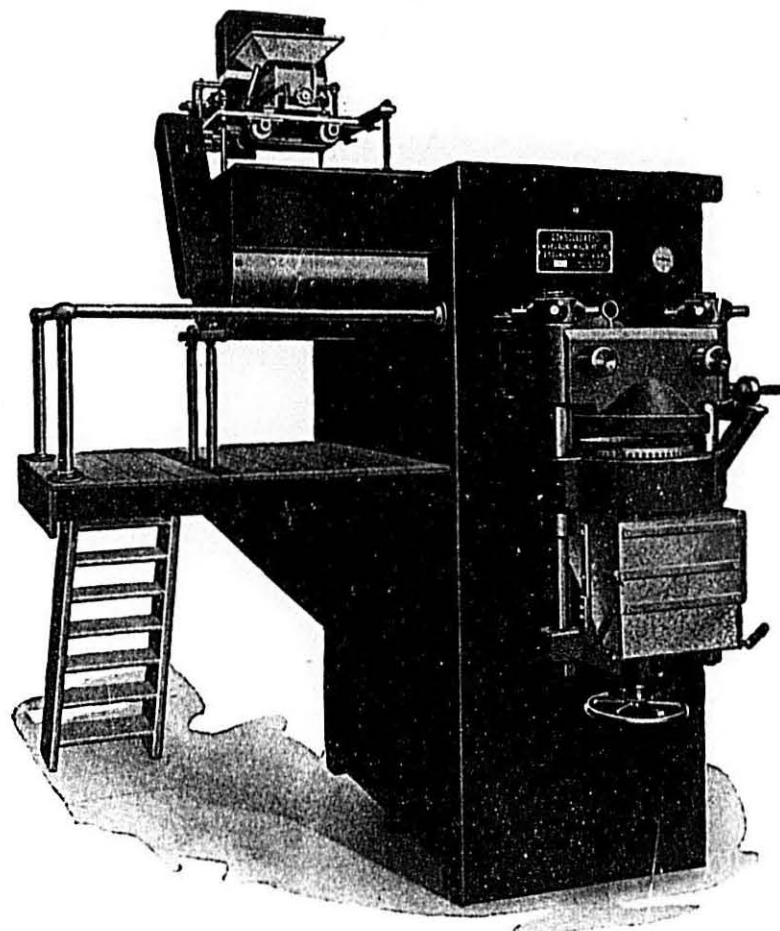
In addition to the equipment shown on these pages, we still build standard mixers, kneaders, hydraulic presses, etc.

IMPORTANT. We have a very choice selection of second hand, rebuilt mixers, kneaders, hydraulic presses and other equipment to select from. We invite your inquiry.

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.



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.

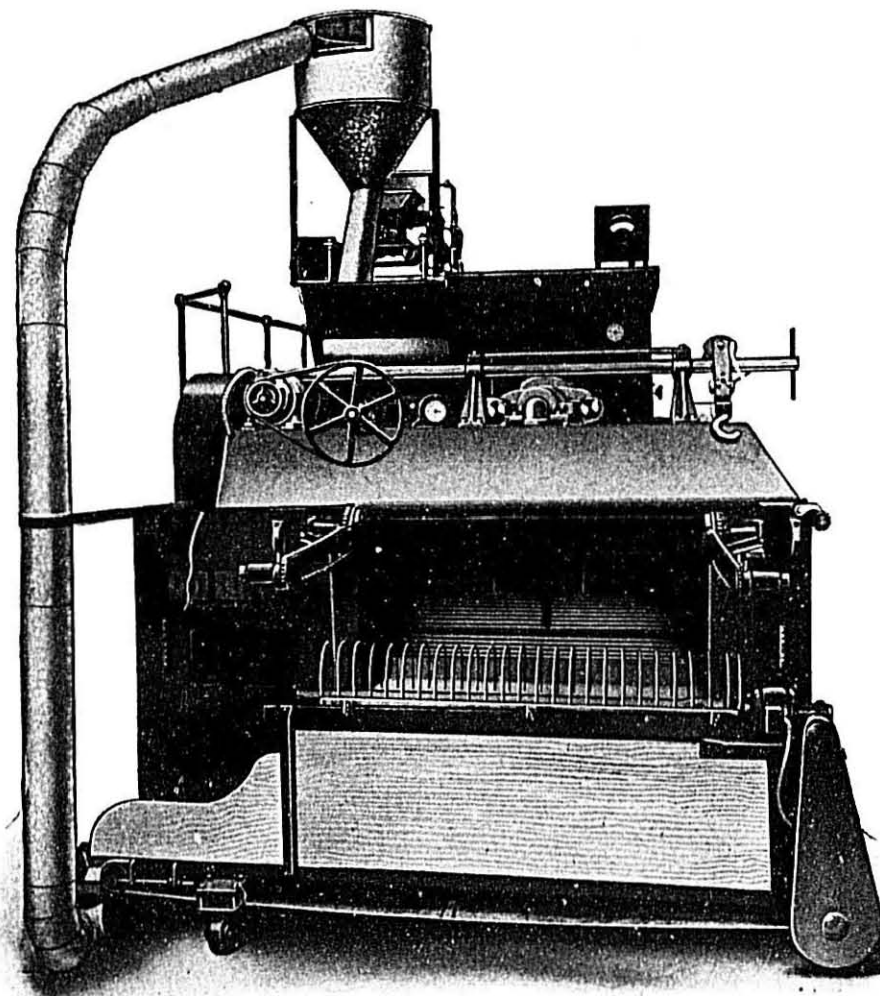
At the present time, we are concentrating practically all our efforts on the manufacture of material for our Armed Forces and those of our Allies.

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.

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Consolidated Macaroni Machine Corp.



THE ULTIMATE PRESS
Model ADS

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.

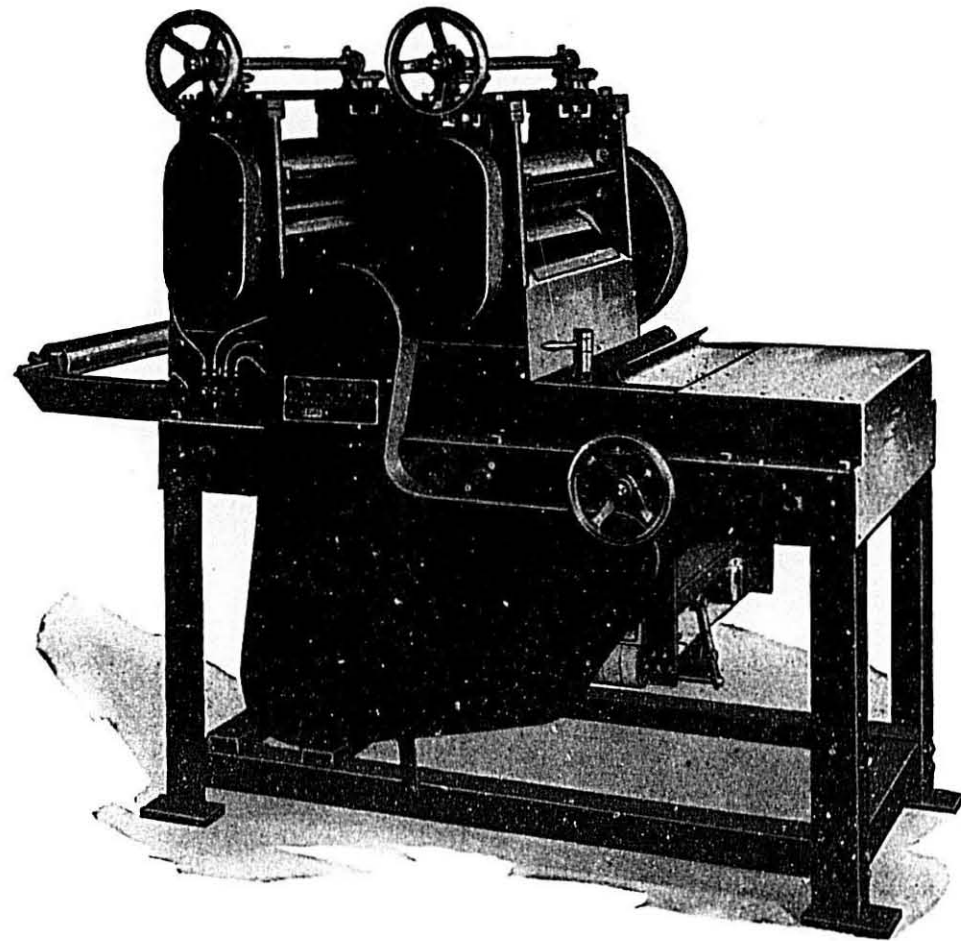
From the time that the raw material is fed into the receiving compartment until it is spread on to the sticks, no manual operation of any kind is necessary as all operations are continuous and automatic. Manufacturing costs greatly reduced. Percentage of trimmings greatly reduced as extrusion is by direct 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

Consolidated Macaroni Machine Corp.



GANGED NOODLE CUTTER

Double Calibrating Brake

THE machine shown above is our very latest model noodle cutter and has been specially designed for plants requiring a very large production. It has been designed to facilitate and expedite the changing of the cuts with the least loss of time. All the cutting rolls are mounted in a single frame and the change of cuts can be made instantaneously. All that is necessary to effect a change is to depress the locking attachment and rotate the hand wheel, which will bring the proper cutting roll into cutting position.

Any number of rolls, up to five, can be fur-

nished with this machine. This assortment will take care of all requirements, but special sizes can be furnished, if desired.

It has a length cutting knife and a conveyor belt to carry the cut noodles to the collector for conveyance to the noodle dryer or to the trays.

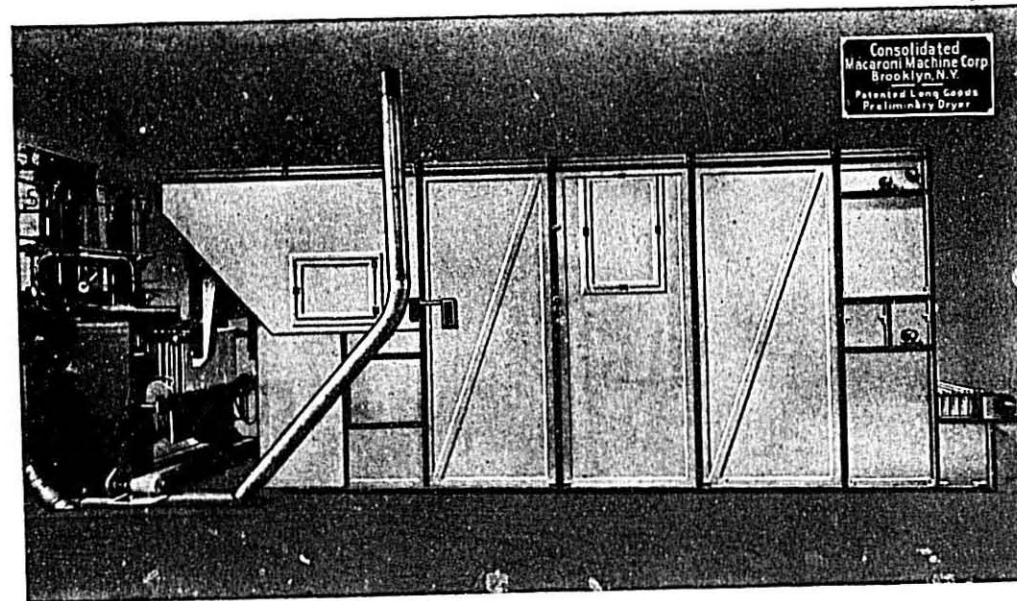
All cutting rolls and parts which come in contact with the dough are of stainless steel to prevent rust or corrosion.

Machine is direct motor driven and motor and drive are furnished with the same.

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Write for Particulars and Prices

Consolidated Macaroni Machine Corp.



LONG GOODS PRELIMINARY DRYER

Model PLC

The Dryer illustrated above is our latest innovation—an Automatic, Continuous Dryer for the Preliminary Drying of Long Cut Macaroni, Spaghetti, etc.

All types and sizes of long cut goods can be preliminarily dried in this dryer. A return or sweat chamber is incorporated in and forms a part of the dryer.

Although it has been specifically designed to be used in conjunction with our Continuous, Automatic Long Goods Macaroni Press, it can also be used in connection with the standard hydraulic press where the product is spread by hand.

When used in combination with our Automatic Press, the only handling required is for placing the sticks on the trucks preparatory to their being wheeled into the finishing dryer rooms, after the product has passed through the preliminary dryer. No labor is necessary for transferring the loaded sticks from the press to the dryer as this is done automatically.

Practical and expedient. Fully automatic in all respects.

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American Coating Mills Builds New Memphis Plant

Construction of the new home of Modern Packages, Inc., Memphis subsidiary of American Coating Mills, Elkhart, Indiana, is now under way, according to an announcement by R. L. Snideman, president, and H. Victor Bray, vice president and general man-



This is architect's drawing of the new \$500,000 plant which will house Modern Packages, Inc., Memphis subsidiary of American Coating Mills, Elkhart, Indiana. It is expected that the new buildings will be ready for occupancy about March 1.

ager of the package manufacturing concern. Mr. Snideman, well known in the packaging trade, is also president of American Coating Mills which purchased the former Modern Packages Company of Memphis in March, 1945. Building of the new plant is part of the expansion program announced by Mr. Snideman at that time. In addition to Mr. Snideman and Mr. Bray, officials of the Memphis concern are C. W. Dunnington, secretary, and Jay C. Bruce, vice president in charge of sales. Mr. Dunnington is also secretary and treasurer of American Coating Mills, while Mr. Bruce was one of the original founders and former president of the Modern Packages Company.

Complete cost of the new plant will be approximately \$500,000 and it will be the first to be erected in a wholly restricted industrial subdivision which has just recently been developed by the Fred J. Sexton Company, Memphis contractors. It is expected that the new buildings will be ready for occupancy about March 1.

The buildings of Modern Packages, Inc., will be of modern fireproof one-story brick construction and will have a total floor space of 70,000 square feet. All offices will be air conditioned and soundproofed, while the entire plant will be equipped with all latest improvements. The main building will be 400 feet in length with an attractive front of decorative glass brick design. It will sit back approximately 175 feet from the street and the grounds in front of it will be terraced and landscaped, with a wide circular drive leading to the entrance. With parking areas, grounds, etc., the property of the

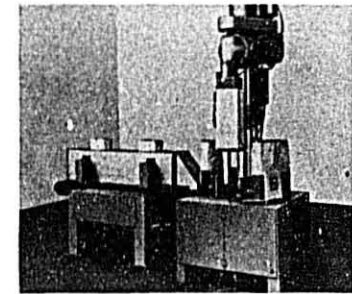
company will occupy fifteen acres, or about one-fourth of the entire subdivision. The plant will be served by a railway spur line.

According to company officials the new facilities will permit a substantial increase in production and personnel.

Machinery in the new plant will be of the most modern type obtainable and production will be an entirely streamlined operation permitting the utmost in efficiency and economy. The company will produce all types of folding cartons for foods, drugs, cosmetics, beverages and many other items. Advertising displays and other specialties will also be manufactured.

Packomatic Packer-Weigher

A new convertible packer-weigher for packaging flour and other soft powdered products into bags, cans, or cartons is announced by the J. L. Ferguson Co. of Joliet, Illinois. The new PACKOMATIC machine has been named the Turret Type Auger PACKER-WEIGHER.



Entirely automatic in operation, the packer fills approximately 90 per cent of the total net weight into the container at the first station. The container is lowered and delivered to the gross weigher platform where the filling operation is completed, then transferred to the discharge turret plate. A single operator registers the container on the packing station tube.

Special features pointed out by the manufacturer include the use of interchangeable augers and tubes for quickly switching from one container size or weight to another, adjustable drive for lowering of packing platform to provide for pack density required, provision for extra plunging or settling stations, non-choke horizontal spiral feed of product to both bulk and

dribble augers, and individual motor drives with reverse switches for instant cut-off.

New Sales Manager

Sykes Advertising Agency, Pittsburgh, Pa., announces the appointment of Major J. Milnor Roberts, Jr. as Sales Manager.

Major Roberts, who is a graduate metallurgical engineer, class of 1940, Lehigh University, served as senior aide to Lieutenant-General Leonard T. Gerow during the invasion of France on June 6, 1944. Prior to entering the armed services he was sales engineer in Detroit for one of the leading carbide tool manufacturers.

His knowledge of metallurgy and metallurgical processes will be available at all times for the clients of Sykes Advertising Agency.

Liquid, Frozen and Dried Egg Production

November, 1945

Egg-breaking operations continue to decline toward the prewar level of operations. The quantity of liquid egg produced during November was the smallest since November, 1940. Total production was estimated at 2,549,000 pounds, compared with 45,396,000 pounds in November last year. The sharp curtailment in egg-drying operations, compared with a year ago, was the principal reason for the reduction.

Dried egg production during November totaled only 111,000 pounds, compared with 16,835,000 pounds in November last year. Production consisted of 7,000 pounds of whole eggs—76,000 pounds of albumen and 28,000 pounds of yolk.

Frozen egg production during November totaled 1,692,000 pounds, compared with 6,291,000 pounds in November a year ago. During the first 11 months of this year, frozen egg production totaled 377,402,000 pounds, compared with 509,041,000 pounds during the same months last year. Storage stocks of frozen eggs on December 1 totaled 155,279,000 pounds, compared with 220,180,000 pounds a year earlier, and 147,939,000 pounds, the December 1 (1940-44) average. Stocks decreased 27 million pounds, compared with 59 million pounds in November last year, and 45 million pounds, the average decrease for the month.

Source	Dried Eggs Produced in November							
	Whole		Albumen		Yolk		Total	
	1944	1945	1944	1945	1944	1945	1944	1945
Produced from fresh shell eggs....	5,514	6	48	8	27	27	5,589	41
Produced from storage shell eggs....	4,617	0	0	0	0	0	4,617	0
Produced from frozen eggs.....	6,478	7	97	68	54	1	6,629	70
TOTAL.....	16,609	7	145	76	81	28	16,835	111

1944 Revised.
1945 Preliminary.

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



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



For High Grade
SEMOLINA
 and
Durum Flours
 Consult

CROOKSTON MILLING CO.

Crookston, Minn.

or

De Stefano, U.
 449 Produce Exchange
 New York, New York

Greenleaf Sales Company
 904 Builders Exchange
 Minneapolis, Minnesota

Calvin Hosmer, Stolte Co.
 157 Federal Street
 Boston, Massachusetts

John E. Koerner & Co., Inc.
 781 La Salle Street
 New Orleans 7, La.

Kern & Manschot
 2822 North First Street
 Milwaukee, Wisconsin

Martino, J. C. & Company
 1113 Third Avenue
 Tampa, Florida

Mead, R. C. & Company
 1340 East Sixth Street
 Los Angeles, California

Meising, H. C. & Company
 43 East Ohio Street
 Chicago, Illinois

Pearlstone Co. H. S.
 Produce Exchange
 New York, New York

Peoples, B. H.
 4921 Forbes Street
 Pittsburgh 17, Pa.

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

Owners of Unexpired Patents Attention!

M. S. Meem
 Washington, D. C.

It happens quite often, too, often in fact, that an inventor secures a nice patent on some useful device, but does not know how to develop it or dispose of it to the best advantage. To get in touch with the proper parties is extremely difficult, and sometimes very expensive.

To assist patent owners the Commissioner of Patents has recently established a "Register of Patents Available for License or Sale," and any one who has the right to grant licenses under a patent may submit the patent to be entered on this Register. Or he may indicate that he wishes to assign his rights instead of granting a license. This list of patents open for license or sale is published each week in the *Official Gazette*. There is no charge to enter a patent on the Register, the only requirement being a copy of the patent.

When requesting his patent to be entered on the Register the owner must state that he will assign his patent, or patents, or grant licenses on reasonable terms. The patent owner may withdraw his patent at any time.

The Patent Office has established this Register as a free service, to assist manufacturers as well as the patent owners, especially in this post-war period when new products and devices are much in demand, and where many factories are engaged in reconversion, and want new inventions and improvements. Manufacturers may write the Commissioner of Patents who will furnish them with lists of patents from the Register relating to their line of business.

Anyone interested in taking advantage of this very generous assistance

offered by the Patent Office should obtain a copy of the pamphlet entitled "Information Concerning Register of Patents Available for License or Sale," which is free, by addressing the Commissioner of Patents, Washington 25, D. C., or through Mr. Donna, Secretary of the "N.M.M.A.," who will secure one for him.

This pamphlet is very interesting and describes this Register and its advantages in detail.

Trademarks Renewed

Dinner Time

"Dinner Time," the trademark of Moffett Grocery Co., Flint, Michigan for use on a long list of foods including macaroni-noodle products, was renewed July 14, 1945 and published November 27, 1945 with serial number 200,865. It was first registered July 14, 1925.

The mark consists merely of the two words in heavy type.

The Board of Directors of the National Macaroni Manufacturers Association will meet at the Seaview Country Club, Alsecon, near Atlantic City, N. J., on Sunday, February 3, to plan the agenda for the Winter Meeting the following day.

We Are Proud of Our Friends in the MACARONI INDUSTRY

Just as you can judge a man by the friends he makes and keeps, so you can judge the merits of a product like the CECO Adjustable Carton Sealer. The list of users of one or more CECO Sealers reads like a "Who's Who" of the macaroni industry.

CECO Adjustable Carton Sealers are ideal for macaroni packages. The machine is simple, foolproof, and easy to operate and maintain with inexperienced help. It is instantly adjustable without tools for an infinite variety of package sizes from 2 1/4" to 12" deep. The machine simultaneously and automatically seals both ends, and produces clean, square, tamper-proof cartons at speeds from 30 to 120 per minute.

Get details of this flexible, portable, low-cost machine today.

The following manufacturers and packers of macaroni products are using one or more CECO Adjustable Carton Sealers:

V. Arena & Sons
 Atlantic Macaroni Co., Inc., The
 Bay State Macaroni Co.
 Buitoni Products, Inc.
 California Macaroni Co.
 Catelli Food Products, Ltd.
 Cardinale Macaroni Mfg. Co.
 D'Avella Macaroni Co.
 De Martini Macaroni Co., The
 Florida Macaroni Co.
 Gioia & Sons, Alfonso
 Gioia Macaroni Co.
 Goodman & Sons, A., Inc.
 Ideal Macaroni Co.
 Kansas City Macaroni & Importing Co.
 Kentucky Macaroni Co.
 Keystone Macaroni Mfg. Co.
 La Rosa & Sons, Inc., V.
 Meisenzahl Food Products
 Musolino, LoConte Co.
 National Macaroni Co.
 Pepe Macaroni Co., The Frank
 Prince Macaroni Mfg. Co.
 Procino-Rossi Corporation
 Quality Macaroni Co.
 Ravarino & Freschi, Inc.
 Refined Macaroni Co.
 Sanacori & Company
 Santoro & Sons, Inc., G.
 V. Viviano & Bros.

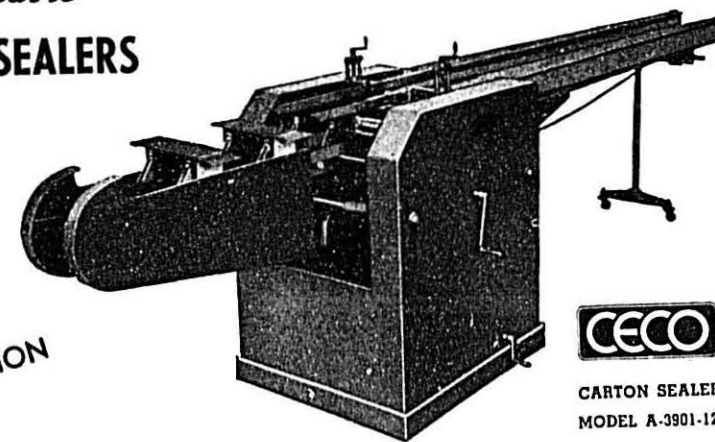
CECO

Adjustable

CARTON SEALERS

CONTAINER
 EQUIPMENT
 CORPORATION

Packaging Machinery
 Specialists



CECO

CARTON SEALER
 MODEL A-3901-12

210 RIVERSIDE AVE., NEWARK 4, N. J.
 CHICAGO • TORONTO • BALTIMORE • ST. LOUIS
 SAN FRANCISCO • ROCHESTER

Roma Macaroni Manufacturing Co.

The November, 1945, issue of *The Bulletin*, official organ of the Italian Chamber of Commerce of Chicago, carried an artist's drawing of the modernized plant of the Roma Macaroni Manufacturing Company, Inc., located at 1844-1850 W. Grand Ave., Chicago, Illinois. In an item on the inside page, it carries this tribute to the organizers of the firm, a member of the Chamber as well as of the National Macaroni Manufacturers Association:

"The Roma Macaroni Manufacturing Co. was incorporated under the laws of the State of Illinois in 1930. The firm soon became known as one

of the quality macaroni manufacturers of the country. They now produce over 100 different shapes.

"Having recognized the need of carrying correlated grocery items, Roma from its beginning handled such items as tomato paste, olive oil, cheese, etc. Constantly adding to this line, they now merchandise a complete line of imported and domestic goods.

"The company is a family organization with Pasquale Presto, president; Charles Presto vice president; James Presto, secretary, and Peter Presto, treasurer.

"Charles Presto, for several years a member of the Board of Directors of the Italian Chamber of Commerce of Chicago, is presently its capable vice president."

New Office for J. L. Ferguson Co.

J. L. Ferguson Company, manufacturers of Packomatic packaging machinery in Joliet, Ill., announces the relocation of its New York offices from 545 Fifth Avenue to the Graybar Building, 420 Lexington Avenue, New York City, 17.

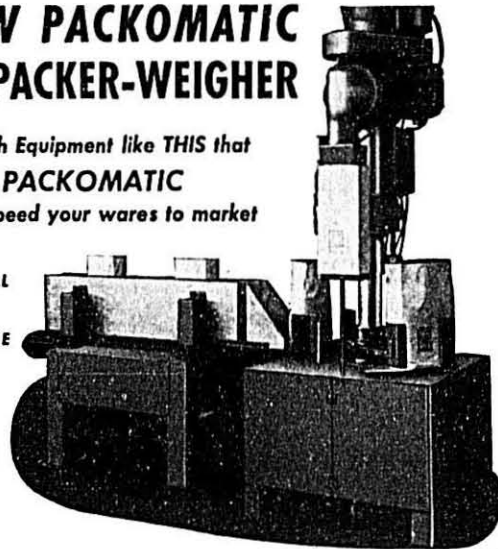
A. G. Hornsey, eastern representative of the Ferguson Company for the past seven years, and R. Nelson Hickman, engineer, will head an expanded staff in the new and larger quarters. K. J. Kortvelesy and Joseph S. Huntera will be salesmen for the metropolitan New York area and G. Norman Munks, office assistant. Installation and service will be handled by Wm. J. Thornley and Wm. S. Inglis through the New York office.

Newly appointed eastern sales representatives include John M. Durkee, 30 Caroline Park, Waban 68, Boston, Mass., covering New England, and Comdr. Chas. B. Carlon, 114 Krewson Terrace, Willow Grove, Pa., covering the Philadelphia territory.

The NEW PACKOMATIC AUGER PACKER-WEIGHER

It's with Equipment like THIS that
PACKOMATIC
helps speed your wares to market

- ECONOMICAL
- CONVERTIBLE
- SIMPLE
- AUTOMATIC



Pictured above is the new, sturdy, Turret Type PACKER-WEIGHER that is ideal for packaging flour and other soft powdered products into bags, cans or cartons.

This fully automatic packer fills approximately 90% of the total net weight into the container at the first station. The partially filled container is then automatically lowered and transferred onto the platform of the gross weigher, where the filling operation is completed. The filled container is then delivered to the discharge turret plate. The one operator is required to register the container on the packing station tube.

This adjustable PACKER-WEIGHER handles containers from 6" to 22" high, and weighs from 1 lb. to 25 lbs., depending upon the product and container size. Interchangeable augers and tubes make it possible to quickly and efficiently switch from one container size or weight to another.

OTHER DESIRABLE FEATURES INCLUDE: Adjustable drive for lowering of packaging platform to provide for density of pack required. . . . Provision for additional stations for plunging or settling. . . . Non-choke horizontal spiral feed of product to both bulk and dribble augers. . . . Individual motor drives with instant cut-off.

To better your packaging tomorrow, consult PACKOMATIC today. Your Metropolitan Classified Telephone Directory will give you the location of the nearest PACKOMATIC office. Advice and counsel are yours with absolutely no obligation.

PACKOMATIC

PACKAGING MACHINERY

J. L. FERGUSON CO., JOLIET, ILL.

New York • Chicago • Boston • Cleveland • Denver • Los Angeles • San Francisco • Seattle • Baltimore • PAC-4444

TYPICAL PACKOMATIC EQUIPMENT

Case Sealers
Case Imprinters
Carton Sealers
Volumetric Fillers
Net Weight Scales
Carton Making Machines
Dating (Coding Devices)
Paper Can Tube Cutters
Paper Can Tube Gluers
Paper Can Shrinkers
Paper Can Cappers
Paper Can Set-up
Conveyors

Possible 5 Per Cent Food Price-Drop

(Continued from Page 10)

have traveled from calories to vitamins to amino acids. The main emphasis today is on the word nutrition. That means that scientists and food manufacturers have found out that a proper diet is an extremely complex matter, the major aspects of which we are just beginning to chart. The one thing we are all agreed upon is that a properly balanced diet must include all the seven basic foods—meat, poultry, fish or eggs—milk and milk products—potatoes and other vegetables and fruits—green and yellow vegetables—butter and fortified margarine—bread, flour and cereals—oranges, tomatoes, grapefruit.

"That America is better fed today than ever before is self-evident. Our children at maturity, are, on the average, some two inches taller than were their parents. The great increase in the average length of life since the turn of the century is due not alone to the tremendous strides which have been made in the medical sciences. It also reflects the improved health derived from better eating habits and a better diet.

"More and more, the task of supplying this better diet is being transferred from the home to the great commercial food institutions. That their responsibility is an ever-increasing one is clearly recognized by our industry. And we believe that the public trust we have received is the best possible evidence we are adequately meeting our responsibilities."

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

Make 1946 A NEW PROFIT YEAR

You can do so with . . .

MODERN CHAMPION EQUIPMENT

In the event you are planning to install one of the latest types of Automatic Continuous Presses or Automatic Sheet Forming Machines, CHAMPION ENGINEERS have developed new Combinations of Flour Handling Equipment to take care of the continuous flow of flour required by these new machines.

CHAMPION has already made many installations of this new type Flour Handling Unit.

Let us explain these new combinations, a postal card will bring you Data and sample Blue Prints—no obligation.

CHAMPION MACHINERY CO.

JOLIET

Established 1893

ILLINOIS



100 LBS. NET
SUPERIOR
No. 1 Semolina

MANUFACTURED BY
COMMANDER MILLING CO.
GENERAL OFFICES:
MINNEAPOLIS, MINNESOTA

Just a plain and ordinary tag—but it's your guarantee of highest quality semolina for the manufacture of macaroni foods that will keep today's homemaker always asking for your brand.

COMMANDER MILLING COMPANY
MINNEAPOLIS, MINNESOTA

**Walton D. Lynch
Elected President**

Declaring that legislation must be enacted to ensure the validity of labor contracts, Walton D. Lynch, president of the Packaging Institute, called on the packaging industries and other industries to "insist that Congress pass laws to make unions respect contracts and to make them financially responsible for violations."

Addressing the seventh annual meeting of the Institute, at the Hotel Commodore recently, Lynch denounced as "confiscation" the action of many strikers.

"Last week in the Nation's capital transport workers violated their contract for a second time in two weeks, halting transportation that was vital to the operation of our government. The President of the United States personally intervened but, believe it or not, was booed and hissed. No laws were available to prevent this sort of thing. It occurs to me that the American industrial scene is not an altogether attractive one for the returning millions of our fighters who have been overseas defending with their lives the basic American principles of property rights, freedom from aggression, the rights of men who want to work to do so unmolested and unterrorized," he continued.



Walton D. Lynch

"An organized minority wrecked Germany and a great part of Western Europe, and produced misery, suffering, unprecedented in the history of the world. An organized minority can wreck the economy of this Nation. Every progressive business enterprise in America knows that workers have rights. Every enlightened industrialist is willing to respect those rights through collective bargaining. But

there can be no valid contract of any sort unless all parties to it have financial responsibility, good faith, and moral integrity. When Congress passes laws to guarantee this then collective bargaining will mean something. And management and labor can work together in a sound and profitable peacetime economy."

Occasion for Mr. Lynch's remarks was his acceptance of the Institute's unanimous re-election for another term as its president. He is vice president of the National Folding Box Company, New Haven, and was formerly president, director and chairman of the Board of the Folding Paper Box Association of America.

**Pack-Rite Machines
Increases Factory
And Office Space**

"A 500 per cent increase in factory and office space is announced by Pack-Rite Machines, division of Techtmann Industries, Inc. at their new location after February 1, at 714 West Wisconsin Ave., Milwaukee 3, Wis. The Pack-Rite Division manufactures heat-sealing and packaging machines, while the parent corporation—Techtmann Industries—specializes in industrial equipment."

With
Best Wishes

To the members of the
NATIONAL
MACARONI
MANUFACTURERS
ASSOCIATION

❖

The Central Carton Co.
920-926 Summer Street Cincinnati 4, Ohio

❖

Folding and Set-up Paper Boxes

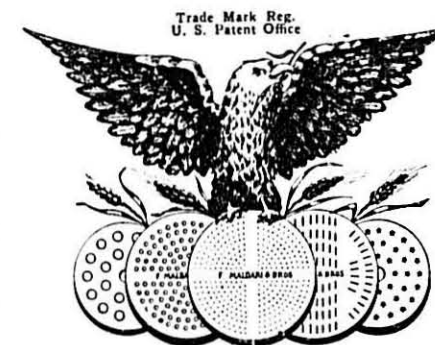
**MALDARI'S
MACARONI**

D E S
E P E
N D A
B L E

I N I
M I
T A
B L E

C O N
O N
M I
C A
L

S E L
E C
T A
B L E



DONATO MALDARI

SUCCESSOR TO

F. MALDARI & BROS., INC.

178-180 Grand Street

New York 13, N. Y.

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

Save
TIME-MONEY-LABOR
With **PETERS**
Machines



This PETERS JUNIOR CARTON FORMING AND LINING MACHINE sets up 35-40 cartons per minute, requiring only one operator.



This PETERS JUNIOR CARTON FOLDING AND CLOSING MACHINE closes 35-40 cartons per minute, requiring no operator.

The new year has brought almost complete conversion to peacetime products and with it the need for low cost packaging.

Those producers of Macaroni products who are using PETERS economical Packaging Machines have found that the conversion has been very simple and requiring a minimum of labor and expense.

If you are still setting up and closing cartons for your product by hand, it will pay you to investigate.

Send us a sample of the various cartons you are now using. We will gladly send specific recommendations.

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

TEAMWORK

Won the World's Greatest War and Will Help Win the Peace!
At the close of the last WAR YEAR and the opening of a NEW YEAR of PEACE, let's say what everyone is thinking, that TEAMWORK between Macaroni-Noodle Manufacturers, and they with their Suppliers will help continue the present PROSPERITY and speed peaceful operations.

You've Done A Good Job.

RESOLVE—Then, Macaroni-Noodle Manufacturers of America At Your Winter Conference at the Seaview Country Club, Absecon, N. J., on February 4, 1946, to

Keep It Up!

Frank Lombardi, President

LOMBARDI MACARONI DIES

1153 Glendale Blvd.

Los Angeles 26, Calif.

We Can Supply You
With Your Year's Requirements of

QUALITY FROZEN EGGS

Packed During the Time When
FRESH EGGS ARE AT THEIR BEST

WEINBERG BROS. & CO.

1054 Fulton Street
CHICAGO 7, ILLINOIS

Business Speaks Up

So many people have asked the question, "Why doesn't business speak up?" It is refreshing to see a businessman who is willing to come out in the open with a plain statement.

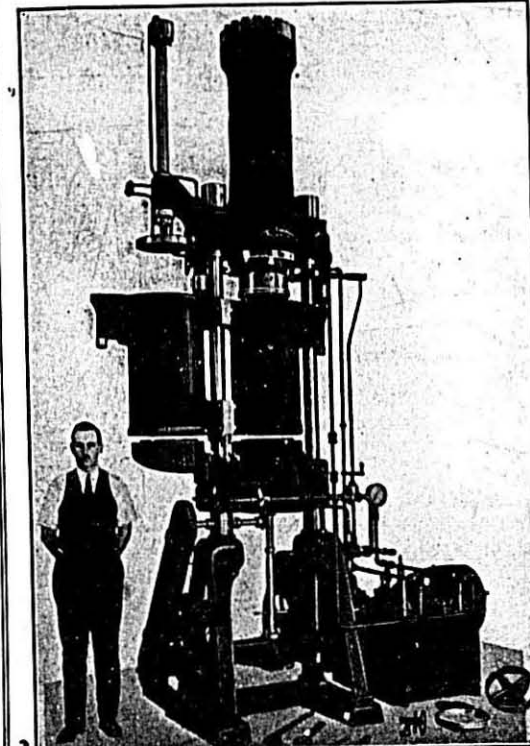
Incorporated with the third-quarter report to stockholders, Harvey C. Fruehauf, president of the company bearing his name, denounced the present labor movement which is upsetting reconversion. The Wagner Act should be repealed, and this is necessary before any sound or lasting industrial peace can be expected, declared the Fruehauf Trailer chief, who observed: "Your company has grown as a result of its fundamental working principle that the customer is boss—that he must be served and satisfied if business is to be forthcoming."

"We maintain that, just as the employer who buys materials is the customer of his vendors, when he buys labor he is labor's customer. Certainly it would not be considered just for a company's vendors to demand a share of its profits. Neither, then, has labor the right to make demands upon the profits of its employer, its customer."

"Your company has always believed in paying good wages—it is the only way to get good results. But any new laws by the Government should be very carefully drawn so as not to offer any loopholes through which any part of society might kidnap an employer's plant and hold it for ransom, or enforce its demands through strikes, picketing, violence and threats."

"Selfishness is a common human weakness—which is why corporations are prohibited from price fixing and monopolistic combines by antitrust laws. It is every bit as wrong and as dangerous for labor to be allowed to form and operate a monopoly, as it does today."

"Management alone must have the right to make decisions regarding wages, for it has to sell in a competitive market at prices its customers will pay."



PRESS No. 222 (Special)

John J. Cavagnaro

*Engineers
and Machinists*

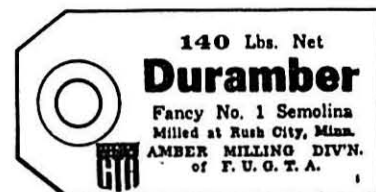
Harrison, N. J. - - U. S. A.

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



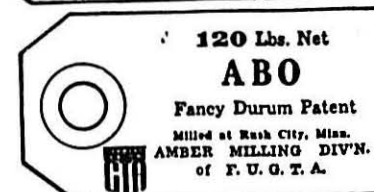
140 Lbs. Net
Duramber

Fancy No. 1 Semolina
Milled at Rush City, Minn.
AMBER MILLING DIV'N.
of F. U. G. T. A.



140 Lbs. Net
PISA

NO. 1 SEMOLINA
Milled at Rush City, Minn.
AMBER MILLING DIV'N.
of F. U. G. T. A.



120 Lbs. Net
ABO

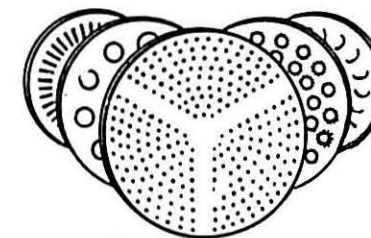
Fancy Durum Patent
Milled at Rush City, Minn.
AMBER MILLING DIV'N.
of F. U. G. T. A.

Amber Milling Division of
**FARMERS UNION GRAIN
TERMINAL ASSOCIATION**

Offices: 1923 University Ave., St. Paul, Minn. Mills: Rush City, Minn.

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.

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

PUBLICATION COMMITTEE

C. W. Wolfe.....President
A. J. Grass.....Vice President
M. J. Donna.....Editor and General Manager

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SPECIAL NOTICE

COMMUNICATIONS—The Editor solicits news and articles of interest to the Macaroni Industry. All matters intended for publication must reach the Editorial Office, Braidwood, Ill., no later than Fifth Day of Month.

THE 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.

REMITTANCES—Make all checks or drafts payable to the order of the National Macaroni Manufacturers Association.

ADVERTISING RATES

Display Advertising.....Rates on Application
Want Ads.....50 Cents Per Line

Vol. XXVII January, 1946 No. 9



"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."

National Adhesives Will Exhibit

The National Adhesives, division of National Starch Products, Inc., New York City, announces that it will exhibit its big line of adhesives at the Canners' convention in Atlantic City, N. J., during the week of February 4. It will occupy Exhibit Booth No. 43 on the main aisle at the convention hall, specially designed for motion, sound and curiosity-arousing. The firm will entertain its guests at its suite in the Claridge Hotel.

New Factory in Oakland

Word from Oakland, Calif., is to the effect that Dominick Merlino, for many years associated with others in the San Francisco area in the manufacture of macaroni products, is constructing a new macaroni factory at 1001 Eighty-third Avenue, Oakland, California.

The plant is to be a two-story building with about 24,000 square feet of floor space, and equipped with latest machines for manufacturing and processing. It is hoped to have the plant begin operations early in 1946.

The builder has been a resident of Oakland since 1929 as a half owner of another factory and is well known to the grocery trade in the San Francisco Bay area.

Dickering for Boiardi Plant

H. W. Roden, President, American Home Foods, Inc., revealed that his company is negotiating to acquire Chef Boy-Ar-Dee Quality Foods, Inc., Milton, Pa., sixteen-year-old manufacturer of packaged spaghetti dinners, ravioli, and sauces.

If the transaction is consummated, the company will become the fourth division of American Home Foods, which last year became a subsidiary operating company of American Home Products Corporation. The other divisions are: Clapp's Baby Food, Rochester, New York, and San Jose, Calif., acquired in 1939; G. Washington Coffee Refining Co., Morris Plains, N. J., 1943; and P. Duff & Sons, Inc., baking mixes, Pittsburgh, Pa., acquired in 1944.

"Packomatic" Booth Welcomes

In the Christmas issue of *Packomatic*, house organ of the J. L. Ferguson Co., Joliet, Illinois, there appears an invitation to the firm's many customers and friends, which reads:

The Canner's Convention will be held the week of February 3, 1946, at Atlantic City.

We will have "Packomatic" machinery on display at our booth in the exhibit hall. You are cordially invited to visit our booth, pardon *booth*, and we hope we shall not be held in Atlantic City. Poor old Atlantic City! She doesn't know—nobody knows—what she's in for. But who cares. The war is over.

Cereal Chemists to Meet May 13-16

By action of the Executive Committee of the American Association of Cereal Chemists, the 1946 annual meeting will be held at the General Brock Hotel, Niagara Falls, Canada, from May 13 to 16, inclusive, instead of at Toronto as previously announced. In co-operation with the suggestions of the Office of Defense Transportation, the switch was made because hotel facilities are not adequate in Toronto in May.

Jacobs Cereal Products Laboratories INC.

156 Chambers Street
New York 7, N. Y.

Benjamin R. Jacobs
Director

Consulting and Analytical chemists, specializing in all matters involving the examination, production and labeling of Macaroni, Noodle and Egg Products.

Vitamins and Minerals Enrichment Assays.
Soy Flour Analysis and Identification.
Rodent and Insect Infestation Investigations.
Macaroni and Noodle Plant Inspections.

CARTONS
GIVE US A TRIAL
NATIONAL CARTON CO.
JOLIET, ILLINOIS.

For Sale

1 CLERMONT EGG NOODLE CUTTER, fully equipped, Motors, Guards, and Switch Ho. es; 5 sized Cutting Rollers and Conveyor, A-1 condition.

1 CLERMONT DOUGH BRAKE, Fully equipped motors, guards and switch boxes, A-1 condition.

1 CLERMONT ONE MAN DOUGH BRAKE, A-1 condition.

BOX 25—MACARONI JOURNAL
Braidwood, Illinois

Dr. Oscar Skovholt, Quality Bakers of America, is the National President and will preside over the meeting. A very interesting program is being arranged, including the reading of many instructive research papers by leading cereal chemists.

All signs in the macaroni-noodle industry point to a trek to Seaview Country Club, Absecon, N. J., February 4 for an extremely important Winter Meeting.

THE ENGINEERING DEPARTMENT

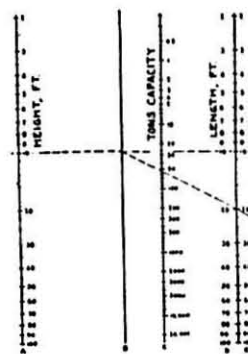
by

W. F. SCHAPHORST, M.E., 45 ACADEMY ST., NEWARK, N. J.

A Handy "Coal Bin Chart"

The accompanying chart gives the number of tons in that bin.

Or, this chart will tell you the number of tons of coal any rectangular bin or pocket will hold.



Simply lay a straight edge across the chart a couple of times, as indicated by the dotted lines, and column C immediately gives the tons capacity of the bin or pocket.

Thus for example: How many tons of coal will a bin hold that is 10 ft. high, 10 ft. wide and 20 ft. long?

This is how it is done: Connect the 10 in column A with the 10 in column E and locate the intersection with column B. Then from that point of intersection run over to the 20 in column D. Column C then tells us that such a bin has a capacity of nearly 55 tons.

The chart is usable for either anthracite or bituminous coal. In general, anthracite is a trifle heavier and the chart may run just a bit low for that coal, and a trifle high for bituminous, but for most practical purposes the chart will give results that are sufficiently close. It is based on the average weight of many different coals mined in the United States. The basis of the chart is 2,000 lbs. of coal per ton.

In the event that a bin is a "cube," a single straight line will do the trick. For instance, if the dimensions are 10 ft. x 10 ft. x 10 ft., a single straight line will show the capacity of such a bin to be close to 27 tons.

Try the chart, using the dimensions

of your own coal bin or bins. Try several problems. You will soon "catch on" and will use no other chart, nor will you ever care to do any more "longhand figuring" as regards coal tonnage in rectangular bins.

Do You Know This About Heat Insulation?

Heat insulation should be used for several reasons, the most important being that good insulation reduces heat loss from 60 per cent to 80 per cent and sometimes more than that.

A commonly recommended heat insulation is known as "85 per cent magnesia"—which is an adopted standard insulation and is primarily a mixture of 15 per cent asbestos and 85 per cent magnesia. For instance, on high pressure of steam pipes, a 2-inch and smaller, a thickness of 3-inch should be used; between 2-inch and 8-inch use a 2½-inch thickness; and on larger pipes use 3-inch. Thinner insulation may be employed on lower temperature lines.

There are many manufactured forms of insulation. Some come in rolls, some in sheets, corrugated, loose plaster forms, and for hot underground pipes sectional laminated asbestos is generally used on one, two or three pipes and a filler type where there are more than that. When heat is valuable almost any kind of insulation is better than no insulation at all.

How to "Double Check" Your Fuel Losses

If you burn considerable coal it may be worth your while to weigh your ashes. Thus if your ashes weigh less this year than they weighed last year, all other conditions being the same, it is obvious that you are getting more heat out of your fuel this year. Have you ever weighed your ashes?

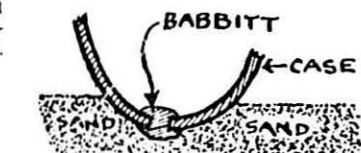
Some people reason that it is silly to weigh ashes because ashes have no value. We are usually told to weigh the coal burned, and if we have boilers to keep a strict account of all water used in the boilers so as to determine whether or not we are getting the same good grade of coal that we always got. That is correct, but the simpler method

is to weigh the ashes. It is the ash content, generally, that determines the heat value of the coal. Very often coal from the same mine shows a widely differing ash content. Therefore, it is logical that one should keep tab on the refuse. The refuse costs just as much per pound as the good combustible matter, so why not weigh it?

Also, it is quite possible that a little experimenting along this line may do your plant some good. Try different coals of the size suitable for your furnaces and grates and the one with the least ash content which sells at a low price should show pretty good results. This can also be "double checked" by noting how well the coal evaporates the water. It is not difficult and it may be worth your while to work out a simple method of your own based on this plan, that will tell you, year in and year out, just how well your coal and your heaters, furnaces, or boilers, are performing.

How to Close a Hole in a Casting Temporarily

Welding is superior to babbiting for closing holes, but this sketch shows a method I have successfully used for closing holes in castings, and it is recommended for temporary work—



when no welding equipment is available. This method is quicker than any other I have encountered. I used ordinary babbitt metal, but ordinary lead or similar metal having a low melting point can be used just as well.

Merely place the broken part in a box of sand, as illustrated. Push away enough of the sand from the edge of the hole so that the babbitt will securely clamp around the hole and catch both sides. Then pour the babbitt. Pouring babbitt is such a simple process that I feel I need not describe it here. Be sure, though, that the sand is dry. One of my babbitt repair jobs performed more than 20 years ago is still good.

OUR PURPOSE:

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OUR OWN PAGE
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The Secretary's Page

Business Man

A New York commuter was hurrying to get his train and was stopped by a panhandler who asked him for a dollar. The suburbanite was so surprised that he stopped to argue with the fellow and missed his train. "What do you mean by stopping me and asking for a dollar?" he demanded. "If you had asked for a dime or a quarter, I would have given it to you and would not have to wait 25 minutes for the next train." To which the panhandler angrily replied, "Give me the dollar or don't give me the dollar, but don't try to tell me how to run my business."—Selected

No one will be told "how to run their business" at the Winter Conference of the Macaroni-Noodle Industry at the Seaview Country Club, February 4, 1946. . . .

But in all probability they will be told of things which the Industry might do to smooth out the 1946 business wrinkles as they affect macaroni-noodle products manufacture and distribution.

You'll know the best train to take to the Winter Meeting of the Macaroni-Noodle Industry at Absecon, N. J., on February 4, and in traveling there you'll pass numberless trains, all loaded with American Businessmen, like yourself, all bound somewhere, with similar intent, to attend to business matters at conferences wherein their particular interests lie. . . . THE SECRETARY.

How's Your Arithmetic?

PROBLEM: Trains leave Penn Station in New York every hour on the hour for Washington, D. C. A train also leaves Washington every hour on the hour for New York. The trains on this route run on Eastern Standard time, with each trip taking six hours.

Assuming that you are on a train which leaves Washington at nine in the morning, you see a train just pulling in from New York as your train leaves Washington.

How many trains would you see on your six-hour journey, including the train that just arrived from New York?

ANSWER: You will arrive in New York at 3 p. m. The train that arrived in Washington just as you left departed from New York at 3 a. m. The trains you will pass en route left New York at 3 a. m., 4 a. m., 5 a. m., 6 a. m., 7 a. m., 8 a. m., 9 a. m., 10 a. m., 11 a. m., 12 noon, 1 p. m., and 2 p. m. If you are on your toes you will notice another train leaving New York just as you arrive. Therefore, you saw thirteen trains on your trip.

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the crucial test . . . the making of actual spaghetti in Pillsbury's complete experimental spaghetti plant. From all this testing we determine which areas are producing the best durum—from which *we* can make the best semolina—from which *you* can make the best macaroni products.

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