

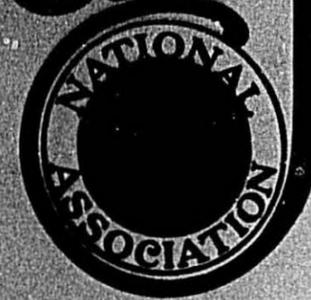
**THE NEW
MACARONI
JOURNAL**

Vol. 1, No. 8

**December
15, 1919**

The New Macaroni Journal

Minneapolis, Minn.
December 15, 1919



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

Volume I

Number 8

THE NEW MACARONI JOURNAL



THE manufacturers of macaroni, noodles and kindred products have learned to regard the New Macaroni Journal as absolutely indispensable to their business. There are many reasons for this, chief of which is that it has since its first appearance held a position in the macaroni world absolutely unapproached by any other trade paper covering this growing industry.

The news of interest to the manufacturers as published in the New Macaroni Journal is not only complete but so authoritative that it is frequently referred to by manufacturers and the allied trades alike.

The advertising columns are a source of great benefit to the manufacturer, giving as they do an almost complete directory of the various concerns that supply the industry, together with an instructive description of the things necessary to equipping and maintaining a plant.

To the advertiser it serves as practically the only channel through which this growing industry can be reached, effectively, and profitably.

For both the manufacturers and the allied trades it plans to obtain prompt and reliable information which is vital to the success of this Industry, and to pass it along in a readable and interesting manner.

THE NEW MACARONI JOURNAL



"See what ANDREWS has to offer"

WITH the recent big additions, Andrews now has the *only* plant in the world manufacturing containers of every description, including wooden boxes and wire bound boxes. Also, corrugated fibre containers, solid fibre containers and fancy folding cartons.

Another thing not to be overlooked. Andrews never needs to depend on outsiders for the quality or delivery

of the materials that go into the containers and cartons you purchase from him. Andrews has his own timber and sawmills and makes his own fibre and paper.

Andrews' corps of artists and designers—specialists on cartons and containers—are at your service. Drop us a line and it will bring an Andrews man to your office in quick time. *See what Andrews has to offer!*

O. B. Andrews Company
Chattanooga - Tenn.

ANDREWS

Wooden Boxes, Solid Fibre and Corrugated Shipping Containers. Fancy folding cartons for proprietary medicines.



 A large advertisement for H&D Corrugated Fibre Board. The top part shows a forest with a large tree in the foreground. Below that is a detailed illustration of a factory with multiple buildings and smoking chimneys. The bottom part shows a packing room where several workers are at desks, with a large open box in the foreground. The H&D logo is prominently displayed in the center.

From Forest & Field to the Ten Great H & D Factories—Then to Your Packing Room Ready for Every Shipping Purpose

EVERY year, thousands of tons of the finest wheat straw obtainable with thousands of cords of pulp wood direct from the forest are made into H & D Corrugated Fibre Board.

The direction of every single phase of its manufacture from the raw state to the finished product, right in our own plants, prevents any division of responsibility for quality. Every single lot must come up to a rigid standard.

The range of service offered by the H & D organization is almost unlimited. There is no requirement that it cannot meet; no demand within reason, that it cannot supply; no problem of packing safety too difficult for it to solve.

For back of this immense raw material supply and the ten great H & D plants is a corps of men—"Packing Engineers"—who make a constant study of packing and shipping problems, experimenting to find a better way to pack your merchandise for shipment with H & D Corrugated Fibre Board.

Take up the question of packing "insurance" with them right now. By actual demonstration, they will show you how you can stop the great profit-drain that goes hand in hand with impractical packing methods. They will design a container to fit your product, Free of Charge.

Write today for the facts and the valuable booklet "How To Pack It". It will put you under no obligation.

THE HINDE & DAUCH PAPER COMPANY, 220 Water St., Sandusky, Ohio
Canadian Trade Address—Toronto

USE DURUM SEMOLINAS

For Macaroni and Noodles
Unequaled in Color and Strength



YERXA, ANDREWS & THURSTON
MINNEAPOLIS, MINN.

MACARONI JOURNAL

Profit Sharing

Profit sharing is gaining daily as a business hobby.

Leading students of industry and production praise it highly.

Labor recognizes it as the basis of solving all misunderstandings.

Employers have found it practical and profitable.

Has the macaroni manufacturer considered this as a probable solution of the many ills confronting the industry?

The success of the profit sharing experiment by other lines of industry, notably the steel mills, paper makers, truck gardeners, department stores and textile works raises the query whether this may not prove beneficial to the macaroni industry. Many arguments have been advanced in favor of such a plan. If it has been or is being tried out in our industry, a report of the success or failure of the venture would be interesting to our readers, and we invite correspondence on this subject.

That the constant menace of labor unrest now causing considerable worry to manufacturers might be lightened if not entirely eliminated, if a profit sharing plan is adopted, is the argument advanced not only by some of the labor leaders but by some of the successful manufacturers in many lines whose concerns have been for several years experimenting in the hopes of arriving at a satisfactory solution of this nerve wrecking problem.

Employers of labor are agreed that a contented and satisfied workman reflects to the benefit of the industry through a concentration of thought on his work, combined with a fair consideration of his own and his employer's welfare. That this result can be attained by the adoption of a profit sharing plan has been proven in many instances to the satisfaction of employers, large and small, and its workings are of sufficient interest to at least arouse our curiosity. The outline of the plan is in brief as follows:

It is first necessary for the employes and employer to agree on a minimum living wage as a starter and to guarantee this amount to a given class, so that if there happens to be a loss during the year or very little profit, the men will be paid reasonably well for their good efforts and friendly intentions. Then one must figure on the probable annual earnings and agree to an inspection of the company's books by competent and reputable representatives of the workmen to have them ascertain from direct observation that the figures announced by the company are right. Then to the minimum wage agreed upon add a certain percentage of the year's profits as a bonus to the workman. The bonus is to be a

sliding affair in accordance with the number of years a workman remains with the firm, the longer the service the greater his percentage of bonus. The purpose of this rule is to induce the best class of workmen to stay in the one employment and should unquestionably prove a financial benefit to both employer and employe.

It will thus be made to the interest of the workers themselves to see that there is no loafing on the job or carelessness that will in any way reduce the profits, for in that case it will hit their pockets as well as that of the owners. Experiment has proven that a great part of the expense of manufacturing is due to avoidable accidents in the plant, accidents not only to the individuals but to the machinery, due in a great part to carelessness in handling the mechanism or ignorance growing out of constant change in employes hired to run them. Having been taught the need of saving at every turn in order to enhance their profit sharing, men are subconsciously made more alert and careful, will watch their machines more closely, avoid delays, wastes and petty quibblings that so often seriously affect the profit side of the company's ledger.

It is argued that this plan stops up another source of big losses due to constant change of workers, necessitating the teaching of new employes. This too frequent changing of men tends to retard production and continues the unavoidable losses through wasting of materials, making of goods below standard, and causing costly accidents, either to the plant or the workers, all of which is charged up to the industry.

Strikes might thus be avoided to a considerable degree as they would then be equally detrimental to the interests of both, for with the cessation of production the bonuses would in a like measure be affected. There would hardly be any need of strikes, it is argued, when the employes are assured a share in the profits commensurate with the energy, interest and enthusiasm displayed.

That every industry in the world is entering a new era of production, due to changed conditions, is one indisputable fact. If the plan has proved a success in other lines, it is at least worthy of a trial in the macaroni industry under ideal conditions more as an experiment at the beginning and then, if found to be only half as beneficial as its proponents claim, it might be made the established policy of the industry as the panacea for all its labor ills.

The New Macaroni Journal invites the opinions of the large employers of labor to the end that, by a thorough unbiased discussion, something may be arrived at that will prove beneficial to the Industry as a whole.

DURUM PRICES SOARING

Ten Cents Advance With More in Sight, View of Experts—Quality Below Average—Good Semolina Scarce—Future Buying Heavy—Durum Used in Flour Mixtures to Strengthen Gluten Content.

In connection with the rapid rise in the market price of semolina of all grades and in line with the sentiment prevailing among the durum millers, the following extract from an article contributed to the Minneapolis Tribune of Dec. 8 by W. A. Wiebeth will be of interest to macaroni manufacturers:

While the bulls and bears are theorizing and indulging in argument the markets hang suspended between the support of demand and the depression of bearish ideas. Last spring the whole country was worrying about being taxed to pay the farmer for his whale-sized crop of wheat. Now the millers are worrying about getting enough good wheat to grind. Times do change and conditions shift rapidly. A short time ago there was an idea that an oversupply of durum wheat was hanging over the market. Now it is estimated by those well acquainted with conditions that there will not be enough durum wheat by 5,000,000 bushels to take care of the requirements. Mills will want a much larger quantity than is available and already there has been an export demand for durum.

There are a great many varieties of durum wheat and of the varieties less than a half dozen are of desired quality. Some kinds produce profusely and other kinds return moderately per acre. Some of the farmers make the mistake of sowing a type that yields freely but is of undesirable quality. While the choice amber durum this year is scarce and wanted badly there is a liberal supply of red durum available and that kind is decidedly in poor favor with the millers.

Good amber durum wheat is the base of our semolina and makes the macaroni and spaghetti we love. Semolina is the wheaten porridge used so commonly at our breakfast tables.

For a long time the demand for durum wheat was indifferent, but gradually the millers and breakfast food manufacturers became acquainted with the situation and now it looks as though durum wheat might soar above the price of the regular kind of spring grown supply. The competition for offerings is strong as the users must have a supply or go out of business temporarily.

This year the millers are using considerable durum wheat as part of their flour mixture because of the gluten content. There is a shortage of good spring wheat and the search for gluten has led to the use of more durum for milling than is usual.

That there is apparently much truth

in this statement is borne out by the market which showed an advance of 10 cents a bushel on the best grades with little of this offered. With word coming from almost every quarter to guard themselves against a tight market in the spring, macaroni manufacturers have been buying heavily for future delivery.

Experimental Mill—Minnesota Venture

An experimental wheat flour mill is to be established in Minneapolis, Minn., as the result of action taken during the special session of the legislature of that state. This mill is to be erected at the junction of 34th street with the Milwaukee railroad tracks. The building and equipping will be under the supervision of the Minnesota state railway and warehouse commission which will be assisted by the forces of the state agriculture college working with it in an advisory capacity. Present plans are to start construction early next spring.

In making an appropriation of \$35,000 for this purpose, the legislature had in mind a mill of a capacity of about 100 barrels of flour a day, and one to be operated principally to study grain grading and grain milling problems. The matter of costs in all stages of flour making will be investigated for the benefit of the wheat growers of Minnesota. Millers are watching this experiment with the idea of using any up-to-date methods of milling that may be devised.

Olive Oil Situation in Italy

Last year's total yield of olive oil in Italy, although it exceeded the average annual yield 10 years, was not sufficient to provide for the total yearly consumption, according to a communication to Il Sole. The monthly consumption of edible olive oil in Italy ranges at present from 120,000 to 130,000 quintals. This means that the average annual requirements amount to 1,500,000 quintals. The most favorable estimates of next year's production go no higher than 1,300,000 quintals. The apparent deficiency of 200,000 quintals

in olive oil production (obtained from the excess of requirements over production as they are both given above) is lower than the actual deficiency will be, because provision must be made this year to supply oil to the redeemed territories where the inhabitants have been almost without edible oils and fats during the war and are eager to get them now in large quantities. The continued and prospective scarcity of butter likewise will result in a demand for oil to take its place. The writer goes on to point out that a substantial portion of Italy's olive oil requirements must be met by importations. For imported olive oil the market prices must naturally be paid, which are not subject to regulation by the Italian government. The only price policies left open to the government regarding this imported oil are two: (1) To sell the imported oil to the consumer at the domestic fixed price, the government bearing the loss; (2) to raise the fixed price of domestic oil so as to accord with the price paid for the imported oil.

Bag Situation

Actual value conditions in the bag market have been obscure for some little time, primarily on account of the dock strike in New York. This situation, however, is rapidly clearing up and opinion as to future values must be based upon one or two considerations.

Actual goods in the hands of bag manufacturers and other usage of yardage goods has run very low on account of the strike; and as nearly as we can learn practically every bag house is way oversold on goods actually on hand and the orders they now have will consume a very large proportion of the yardage now in New York harbor waiting to be unloaded.

Many buyers feel that when the goods now in New York are unloaded prices are bound to decline to a certain extent. On the other hand, our New York representative is unable to find anyone willing to sell goods at even a slight recession, and I would say that 90 per cent of all importers of goods feel that prices will be firmly maintained up until the end of the year.—Missouri Bag Co.

If a competitor is getting your business it is not without some good reason. Make it your business to find out that reason, then remove it.

CROP REPORT SYSTEM

Government Method of Gathering Data—Number Employed Exceeds 150,000—Finals Guarded Against "Leaks" That Would Affect the Markets—Conditions Expressed in Per Cent of Normal for Ten Years.

The government's system of making crop reports as described in a new bulletin, consists of the central office of the bureau at Washington, which has approximately 135 employes, most of them statistical clerks, computers and trained statisticians experienced in handling and interpreting agricultural facts from whatever source they may be gathered.

Distributed over the country are 42 salaried field agents, one in each state or group of small states. These field agents are in the classified civil service and are appointed only after passing a rigid civil service examination to test their educational and statistical qualifications. Before they are permitted to make the civil service examination they must show that they have had at least five years practical experience in farming and education equivalent to a 4-year course in an agricultural college, or at least three years responsible practical experience in work involving statistical methods or statistical inquiry. These field agents are qualified by training and experience for their work, are competent judges of crop production and familiar with local conditions in their states, and they are required to travel over their respective states systematically during the crop season and personally to inspect the crops and interview farmers and owners in touch with crop production.

Volunteers Help

Each agent enlists the voluntary service of several thousand selected correspondents in his state, who report to him every month regarding the crops grown in the state. At the close of each month the agent makes up a detailed estimate on the crops in his territory and forwards it to the Washington office.

In addition to the field agents, the bureau employs 10 crop specialists for particular crops and truck and fruit. These crop specialists are of the same high character, experience and educational qualifications as the field agents, and each devotes his entire time to investigating the single crop for which he is responsible.

A third class of reporters is the voluntary county crop reporters, approximately 2,800 in number, each of whom reports for his county each month on printed schedules directly to the bureau. The county reporters base their estimates upon personal observation and inquiry and upon written and telephonic reports to them from aids in different portions of the county.

A fourth source of information is the voluntary township reporters, one for each agricultural township in the United States, approximately 30,220 in number. These township reporters are nearly all practical farmers and each reports on the crops grown in his immediate neighborhood directly to the central office in Washington, monthly throughout the year.

Guard Against "Leaks"

Additional sources of information exist in the bureau's special lists of growers of particular crops, and in other lists of buyers, dealers, mills and elevators, producers and shipping associations, and other agencies engaged in handling manufacturing, transporting, storing and distributing crops.

The total number of voluntary crop reporters is approximately 150,000.

The returns from each class of reporters are tabulated and averaged separately as a check, one against the other. The county totals are weighted; that is a county which produces five times as much of a peculiar crop as another receives five times the importance of "weight" of the other county in determining the average for that particular crop.

Every possible precaution is taken to prevent the totals for any of the so-called speculative crops, such as corn, cotton, wheat, oats, etc., from becoming known to any individual prior to the date fixed in advance by the secretary of agriculture for the issuance of the crop report. Even the tabulators and computers who make up the totals do not know the states to which the totals pertain, and the final telegraphic reports and comments of the field agents relating to the speculative crops are kept locked in the office of the secre-

tary until crop reporting day, when they are turned over to a crop reporting board, and the entire board is immediately locked in until the minute that the report is issued to the public, guards being stationed at the doors and all telephones disconnected.

Based on 10 Years Average

The data supplied by all sources is considered by the crop reporting board, composed of the chief of bureau and his aids, two statistical scientists and one or more field agents called to Washington from different states for the occasion. All these men are expert judges of crops, and have had many years experience in analyzing, interpreting and summarizing crop data. The members of this crop board are unbiased because they, as well as all other employes of the department who have anything to do with crop estimates, are prohibited by law, under severe penalties, from speculating in any product of the soil, from giving out any information in advance of the official crop report, and from knowingly compiling or issuing any false statistics.

Condition is estimated as a per cent of normal, which may be defined as the grower's conception of crop expectancy on his own farm, or on the farms of his neighborhood or county; and it is his conception and the consensus of opinion of his neighbors of the probable yield indicated by present conditions as compared with past experience. The normal is represented by 100 per cent, the condition is expressed as a per cent of normal, and the numerical equivalent of normal is obtained, practically, by dividing the ten-year average of condition as determined by the bureau of crop estimates.

13 MONTHS EACH YEAR IN LIBERTY CALENDAR PLAN

A movement has been launched to replace the calendar with a Liberty calendar, which would provide thirteen months of twenty-eight days each. New Years day would be separated each year, not being part of any month. The thirteenth month would be called "Liberty" and would be inserted between February and March.

Leap year has been provided for by an extra day which would be a holiday.

The proposed calendar follows:

Mon.	Tue.	Wed.	Thur.	Fri.	Sat.	Sun.
1	2	3	4	5	6	7
8	9	10	11	12	13	14
15	16	17	18	19	20	21
22	23	24	25	26	27	28

STANDARD PURE WHEAT FLOUR

Wheat Director Pleads With Housewives to Help Lower Living Cost By Using Cheaper Flour Offered By Grain Corporation—Wants Bakers' Assistance.

Julius H. Barnes, United States wheat director, on Dec. 4, addressed an open letter to housewives of America asking cooperation in adjustment of the present flour situation and the proposed sale by the government, for the next two weeks, of straight flour in small packages at a nominal cost. The letter follows:

Thrift is common sense spending. Unwise spending may not always indicate lack of thrift but, perhaps, ignorance or misconception, or just habit.

Take the case of flour. Mill prices range from \$10.00 to \$14.00 per barrel. Why? Again, certain varieties of wheat are selling 80 cents per bushel above the government guarantee price. Why? Last year, all kinds of wheat and all flours sold almost uniformly the same.

The Grain corporation does not desire to replace the usual trade facilities in flour handling. It much prefers that the established channels should give the ultimate consumer the opportunity to practice thrift when so minded.

To make assured, however, that such opportunity is offered, the Grain corporation by the middle of December will have in most of our cities not already provided with similar flour at similar prices suitable retail packages under the name "United States Grain Corporation Standard Pure Wheat Flour." This is being done because from every national viewpoint it is desirable that our individual consumers and our bakers readapt their consumption to use the product which is in ample supply this year and relax the strain on that charter of flour which is in light supply.

No authority exists in the wheat guaranty law to control the maximum price of wheat, nor of flour. No authority exists for prescribing the character of flour to be made, and no authority for requiring "war flours" or "substitute flours," and no necessity exists for them. Besides, except in time of war, government should touch the individual preference of its people with great caution. Interference may easily cause distress and disaster. The experience and judgment of honest men in private business is the safest guide. But the war conscience may be succeeded by a responsive social conscience and common sense spending. Price competition and the restriction of consumption by price influence alone is ungenerous and unfair to those of limited purchasing ability.

These are the facts of a most interesting wheat position which make advis-

able a readaptation of the habits of our flour consumers:

First—An increase in flour and bread consumption. In five months U. S. flour production records an increase above last year of over 10,000,000 barrels, which increase has been either eaten or placed on the shelves of our people, or partly each. This consumption increase is desirable from every point of view, replacing the strain on higher priced foods. Our large crop of wheat will care for it.

Second—A shrinkage in the crop yield of spring sown hard wheats by 150,000,000 bushels and a corresponding increase in the yield of winter wheats. This requires for a balanced consumption a shifting of part of the demand from one kind to the other. Soft red winters have sold in the past, more years at high premiums than have other kinds, but this year are the lowest priced.

Third—Elimination Dec. 15 of the export and import embargoes. For two years these have been maintained to provide equal distribution of our supplies to ourselves and our Allies. They are no longer vital and their removal will begin the reconstruction of international trade connections that must function when the Grain corporation retires. This may admit Canadian wheat of the strong variety to make up the shortage in our own, but Canadian export, controlled by a Canadian wheat board committed to a policy of operating for profit, can not be counted on to respond fluently to the usual play of demand. At all events is it not in the national interest to consume the product of part of our own farms and at a reasonable cost than to maintain the high premium market for the benefit of Canadian growers?

This situation requires the consideration of all our people.

The grocer should not continue blindly the stocking of accustomed brands regardless of their advancing prices, but should encourage the sale of the lower priced wheat flours. Not to carry them, puts a discount on national thrift.

Bakers can increase the mixture content of these flours and by care and skill maintain the quality of bread, with benefit to his raw material cost.

The bureau of labor retail price reports indicate that for 20 months the average price of one-sixteenth barrel (12 1-4 pounds) in this country has been 81 cents to 89 cents. This opportunity offers the retail price of flour at about 75 cents.

Let us prove it is not true that our people are reckless in expenditure and exercise no thrift, either for themselves or in protection of those unable to enter into price competition.

If retailers represent this flour as suitable, our people should, by test, be their own judges. On and after Dec. 20, the offices of the United States Grain corporation at New York will answer inquiries as to what retailers handle this flour.

Grain Corporation to Sell Any Foreign Buyer

Julius H. Barnes, United States wheat director, has announced that the flour position in the United States is now apparently easy enough to warrant the Grain corporation in offering to sell from its stocks to any foreign buyers, the "straight" grades of pure wheat flour which it has been handling in export. Heretofore sales of this flour have been confined largely to supplying the Allies.

According to Mr. Barnes this action is but another step in the effort to assist the reconstruction of trade facilities outside of government agencies. It is hoped that it will facilitate business by American exporters, in spite of difficulties still to be overcome in private transport and private finance.

It is understood that during the week of Dec. 4 Canada advanced its price for export flour to \$13 a barrel, or even more. The willingness and ability of the United States to furnish large quantities of pure wheat flour at \$10.00 consequently, will be quite a relief to those buyers heretofore partially dependent on Canadian flour, formerly available at about \$12 a barrel.

Flour production in the United States has been on a large scale and, in the case of winter wheat "straight" without material advance in price. The accumulated position warrants an extension of the sales policy of the Grain corporation in the opinion of the wheat director.

The elimination of the export embargo on Dec. 15 also makes it possible for exporters to operate direct with the mills, but this offer of the Grain corporation to provide cargo lots ready from its large stocks in the various seaports will be a material aid.

PUTTING IT PLAINLY

A judge whose personal appearance was as unprepossessing as his legal knowledge was profound interrupted a female witness. "Humbugged you, my good woman!" he said. "What do you mean by that?" "Well, your lordship," said the witness, "I can't explain exactly, but if a girl called your lordship a handsome man she would be humbugging you!"

It Means Money

SEMOLEON



Worth The Extra Price

SHANE BROS.

AND

WILSON CO.

MINNEAPOLIS, MINN.

TOMATO PASTE GOOD FOR USE AS MACARONI SAUCE

Its Italian Origin and American Development—Adds to Flavor, Appearance and Digestive Qualities of Spaghetti Dish—Varieties Defined—Important in Macaroni Recipes—More General Use Recommended.

Naturally the macaroni manufacturer gives practically his whole attention to production of a properly prepared and edible foodstuff, but in this era of high cost of living some of the leading producers are paying more and more attention to advertising this great food as a cheap and altogether satisfying dish and to the education of the housewives in its proper preparation. Until recent years macaroni and spaghetti were mostly consumed by people educated in their uses and preparation, but the enormous quantities now manufactured make it necessary that the consuming class be greatly enlarged to keep the factories running to full capacity. While knowledge of correct manufacture is essential, no matter how well and good this food is made at the factory its use depends materially on the knowledge of its proper preparation as an appetizing meal basis.

Good Condiments Essential

Being assured of properly manufactured macaroni and spaghetti, the next important step is its preparation and it is here that chemists and dieticians begin their educational work. Recipes are as plentiful as can be expected for a food that can be put up in so many different tasty ways. After all is said and done there are two essentials ever present in its proper preparation and these are good cheese and appropriate tomato paste. The Italians, who are the present day greatest users of this product, early realized the need of these essentials and have developed a high grade of both to accompany macaroni in its various forms. Ordinary cheese, sometimes used by the uninitiated, will not suffice. A highly flavored, well aged cheese, somewhat firm in consistency so as to grate properly, is agreed upon by epicureans as absolutely necessary to its proper preparation, but there is still a diversity of opinion as to the other condiments needed, principally tomato paste, which lovers of well-prepared macaroni dishes deem particularly essential in fixing macaroni and spaghetti for table use.

Tomato paste is the concentrated pulp of ripe tomatoes, freed from all cores, skins, seeds and with the juice evaporated until it forms a pasty mass somewhat similar to condensed milk requiring only the addition of a little water to restore it to practically its original fluid consistency. Tomatoes contain on an average 90 to 95 per cent of water most of which has to be eliminated in the manufacture of tomato paste. In that form it may be used for almost any purpose that a tomato in its natural state can be used, and when properly prepared and canned it will keep indefinitely, thus affording the housewife good tomato stock throughout the year and in a form that will insure its taste and appetizing qualities.

Tomato paste is nothing new. For many years Italy has been the home of a high development of tomato technology and consumption and is yet the real home of this phase of the tomato industry. Constant experimentation has brought about the manufacture of a very high grade pulp that has a world wide demand, the prewar shipments from Italy in 1913 exceeding 20,000 tons per annum. While this went principally to the Italian settlements throughout the world, considerable quantities were purchased by canners in the preparation of beans and soups.

Industry Developed Here

Prior to the war labor conditions in Italy combined with our exceedingly low tariff on this commodity gave the American tomato grower and paste manufacturer little encouragement to enter extensively into this game, but with the coming of war and subsequent cutting off of the source of supply because of shipping difficulties, the Italians away from their home land found themselves without this essential constituent of their justly renowned and most appetizing sauces.

To meet this need a few Italians in this country attempted the manufacture of tomato pastes, but lack of capital and necessary skill retarded its development. Within the past few years

there came a great awakening among some of the larger American food manufacturers who realized a great business possibility in its production. Chemists were employed to study this matter and technologists experimented until within the past three or four years tomato paste manufacture in this country reached a high grade of development.

Process Outlined

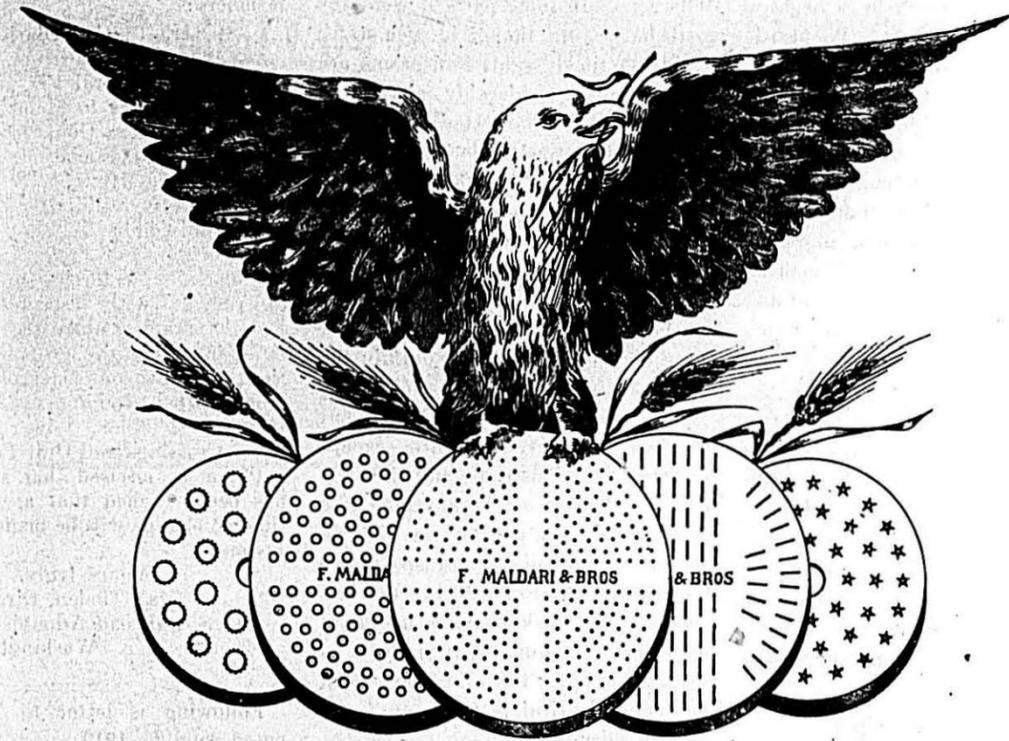
Large, sound and well ripened tomatoes are selected as a basis for this paste manufacture. They are thoroughly washed to remove all foreign substances and then they are pulped in a suitable apparatus after which the skins, cores, seeds, etc., are removed as in the preparation of catsup. The resultant juices are then subjected to proper heat in appropriate kettles, the pulp is evaporated to a pasty consistency, the degree depending on its intended use.

When concentrated to a ratio of 2 to 1 it is known as tomato pulp; tomato puree consists of about three parts of solids to 1 part of liquid; tomato paste or "salza" when it is 5 to 1 and double concentrated paste or "estratta" when about 10 to 1. It is then packed in cans containing preferably six ounces, sealed and properly sterilized, and in this form can be kept for years as a handy condiment on the pantry shelf ready for immediate use.

One of the chief aims of the manufacturer is to retain in his finished product the attractive red coloring matter, one branch in which the Italian producer excels because the Italian tomato is apparently not only much redder but also otherwise more adapted to paste manufacture than the American tomato. The need of producing a higher grade of tomato in this country has prompted the large manufacturers to study tomato culture and experiments are being conducted with various kinds of seeds in the different laboratories and agricultural experiment stations throughout the country. Much progress has been made and some tomatoes particularly adapted for paste manufacture have been developed.

Variety of Uses

Tomato paste is rapidly gaining in favor because of the great variety of uses to which it can be put. Manufacturers of prepared pork and beans early learned its value as a condiment and today use large quantities of this product. As a basis for tomato soups hundreds of tons are used annually,



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Specialists in the manufacture of Bronze and Copper dies, also Steel supports with Copper leaves, for Vermicelli, etc.

giving to this food added appetizing and body building value in a degree equal to the consistency of the paste used. But it is in the preparation of macaroni and spaghetti that tomato paste reaches the zenith of its value. Without this sauce of which tomato paste is the basis, this food is unattractive and unappetizing; and because of the action of the tomato ingredients on the digestive juices, it makes this food most easily assimilated and an ideal food for the sick and for those affected with stomach disorders.

For garnishing spaghetti tomato paste is ideal. None but the best quality should be used which, combined with good grated cheese, makes this a food good enough for angels. The amount to be used varies with the taste. Among the Americans it is used sparingly, while among the Italians, particularly those from the south of Italy, considerable is used in making the sauce dressing.

Tomato Paste in Recipes

Manufacturers who give out macaroni and spaghetti recipes in their campaign to increase the consumption of their products should carefully consider the use of tomato paste as the basis of the condiment essential to the proper preparation of this foodstuff. Recipes should give explicit instructions to the housewives, not only as to the proper way in which macaroni, etc., should be cooked, but the ideal method whereby it is made more attractive, and appetizing as well as more easily digested through proper addition of a well made tomato sauce. The amount to be recommended for use per pound of macaroni or spaghetti depends on the quality of tomato paste used, the highly concentrated "estratta" in a tablespoon quantity being equal to a cupful of the pulp of "salza". Through experiment only can the proper amount be judged.

This is being seriously considered by many of the larger macaroni concerns through actual preparations in their laboratories and the trade in general will be anxious to learn just what is to be recommended as the scientific preparation of macaroni in its most appetizing and attractive form.

Australia Wheat Crop

Long drouth during the ripening season in many sections of Australia has seriously affected the wheat crop in

that country according to reports from Melbourne. In some parts it won't be worth harvesting, though in such states as did get timely rains indications are that a crop considerably above the average will be harvested. A fairly authoritative estimate placed the whole crop at about 60,000,000 bushels as against 65,000,000 bushels last year.

There are only four wheat growing states in the commonwealth. The other two do not produce enough for their own requirements. Of the four wheat states, New South Wales is usually the largest contributor to the pool. This year, however, New South Wales has experienced a severe drouth, except over the coastal districts, and the crop in that state will not be anything like as large as normally. Both in Victoria and South Australia the prospects are fair to good, the rains during the last month or six weeks having increased the probable return materially. In western Australia the rains have been timely and plentiful, and the crop is developing splendidly.

Given normal conditions until harvesting time, which is still several weeks ahead, the four states should produce a crop which, after satisfying home requirements for food and seed, should leave a surplus available for export of about 30,000,000 bushels.

A POOR START

Handicaps the Race—Traffic Expert's Brief, Second Chapter, in Claim for Suitable Macaroni Products Classification—Discrimination Pointed Out.

(Continued from last issue.)

On Feb. 14, 1919, there was an application filed with the Railroad administration by the Louisville district freight traffic committee for freight rate authority to cancel the commodity rates on macaroni, noodles, spaghetti and vermicelli in carload lots from Ohio and Mississippi River crossings, Nashville and Clarksville, Tenn., including points made the same or with relation thereto or differentials over or under, and also including points north of the Ohio and west of the Mississippi river, to Helena, Ark., New Orleans, La., Gulfport, Miss., Mobile, Montgomery, and Selma, Ala., and Pensacola, Fla., and points taking same rates or made with relation thereto or on combination, and allow class rates to apply.

After months of labor on the subject the following letter, dated Nov. 14,

should be of interest to the association members:

SUBJECT: Cancellation of Rates on Macaroni, etc. Central Frt. Ass'n. Territory to Memphis, etc.

Mr. B. L. Benfer, Genl. Traffic Mgr., The National Association of Macaroni & Noodle Mfgs., 648 Engineers Building, Cleveland, Ohio.

Dear Sir—

I am again referring to your letter of Aug. 25, with respect to Southern Freight Traffic Committee Application 2074, involving the proposed cancellation of rates on macaroni produced from Central Freight Association Territory to Memphis, Lower Mississippi River Crossings and Gulf Ports.

Please be advised that a conclusion has been reached that at the present time no change will be made in this adjustment.

Yours truly,
Max Thelen, Director,
U. S. Railroad Administration,
Washington, D. C.

Following is letter to Mr. Thelen dated Aug. 25, 1919.

Mr. Max Thelen, Director,
Division of Public Service,
U. S. Railroad Administration,
Washington, D. C.

Dear Sir—

We have been advised by Mr. J. M. Dewberry, Chairman Louisville District Freight Traffic Committee, to the effect that Freight Rate Authority Number 509 recommending the cancellation of the existing commodity rates of Macaroni Products (Dry) from Ohio and Mississippi River Crossings and other points including those North of the Rivers mentioned to Gulf Ports and Mississippi Valley points are to be cancelled and this will automatically go into effect the class basis of rates and from the Ohio River or the through rates from this territory, Cleveland Ohio to destinations mentioned.

The Macaroni Products are a "Food Preparation, Cereal not cooked" and this being true why there should be any difference in the ratings covering the various Cereal Foods and the Macaroni Products, we cannot state.

There is carried in Morris' Tariff 15-K, rate for the Food Preparation from various points that are much lower than the rating of 5th or 6th class carried on Macaroni Products, "Food Preparation Cereal" as provided for in the Southern Classification.

The value of the commodity in question is about that of other Food Preparations under normal conditions so the shipping weights vary from 20 to 30 lb. per cu. ft. when packed in inner containers and 30 to 35 lbs. per cu. ft. in bulk in cases. Furthermore we might state that there is a petition before the Pittsburgh District Freight Traffic Committee for consideration

Capital City Milling & Grain Co.

DURUM WHEAT
MILLERS

St. Paul - Minn.

Capacity 1500 Barrels



This new mill is located at the Gateway of the Great Northwest, where the best Durum Wheat is always available.

We offer
SEMOLINAS
Made from
DURUM WHEAT

We want your business. Ask for
Samples and Prices.

Capital City Milling & Grain Company
ST. PAUL, MINNESOTA

line with ratings as carried in Morris' Tariff 15-K, item 310 and on this basis the rates are from Cleveland to Memphis 25c and to Orleans 31½c per Cwt. on minimum carloads of 30,000 lbs. The minimum being the same as that covering upon the Macaroni Products. There is no serious objection in having a minimum of 35,000 lbs on Macaroni Products, that is, if the rating is reduced in line with that covering on "Food Preparation, Cereal not cooked" as specified in the tariff at issue. Also the same minimum would be agreeable from Chicago, Milwaukee, St. Louis and St. Paul or Minneapolis, as each of these points have large manufacturers shipping in carload quantities throughout the territories mentioned.

We wish therefore, to enter our protest against any change in the present commodity basis of rates unless it is agreeable to place the Macaroni Products under "Food Preparation, Cereal," or "Food Preparation, Cereal not cooked."

Trusting you will give our prayer due consideration advising in reference thereto, obliging.

Yours very truly,
National Macaroni Mfrs. Association,
B. L. Benfer,
Genl. Traffic Manager.

BLB.CMF

Need for Rate Advance

If the remarks of Max Thelen, director of public service, before the Traffic club of Chicago last week meant anything, they meant that, in his opinion, no advance in railroad rates was necessary—at least that if government control were continued in 1920 no advance would be necessary. Unless it be ad-

mitted that under government operation the showing would be better than under private control, certainly the effect of Mr. Thelen's remarks was as we have stated. Though he said his statement was purely academic, since the railroads were going back to federal control, we do not agree with him. Indeed, we regard his statement as extremely important.

The railroads are preparing to ask for a general advance in rates. Practically everyone seems to assume that they are entitled to an advance though, of course, it will have to be shown. The general idea seems to be that it has already been shown and that the legal showing will be a mere matter of form. We do not think it has been shown at all. We do not believe anybody knows. Certainly we have no decided opinion. But Mr. Thelen says that, bearing in mind the increased traffic that there is every reason to expect, there is presented the interesting question as to whether, if the government continued to operate the roads in 1920 it would be necessary to make any increase in rates or fares. Though Mr. Thelen thinks pretty well of government operation he is, nevertheless, a fairly reliable witness. His words furnish one more reason for withholding judgment in the matter of additional revenue. The interstate commerce commission will have to decide after the evidence is in. It is not yet in.

SPECIALTY MEN'S CONVENTION

Fred Mason of Shredded Wheat Company Chosen Head of American Association—Messages From Europe and South America Heard—Important Resolutions Adopted—Officers for 1920 Chosen.

The 1919 convention of the American Specialty Manufacturers association, Nov. 20-21 in Atlantic City, was one of the largest gatherings this organization ever held. Fred Mason, head of the Shredded Wheat company of Niagara Falls, N. Y., was chosen as president. In an address on the first day he lauded the specialty men in their business dealings and urged extension of credit abroad in order to enhance foreign business.

Want Our Credit

"The foreign nations are not asking anything of us, but to extend to them a little credit. Give them time. Do not jump in and stamp them out," he said.

Dr. Lynn H. Hough, president of the Northwestern university at Chicago, who has been abroad studying economic and political conditions, brought back a message that the European nations are in need of the social, financial and sympathetic cooperation of this country which they look upon as the treasure house of gold and credit as well as food.

Senor A. Barreda, one of the leading sugar growers of Peru, S. A., and related to the former president of that republic, urged a better relation between this country and the republics to the south of us.

A Peruvian Viewpoint

"Previous to the war," Senor Bar-

reda added, "South Americans were accustomed to travel in and trade with Europe. Much of the capital which was employed in the development of South American countries came from the older countries of Europe. However, during the war they turned their attention very largely to this wonderful country to the north, and I am delighted to say, much to the advantage both of themselves and of the United States.

"South America is indeed a great field for the people of the United States to cultivate. There are many millions of residents of Latin America who are now appreciative of the great enterprise and ability of the people of the United States and who more and more will come to extend their commercial relationship to the people of North America, and I hope that business men particularly of this wonderful country will extend their activities more and more to the country of the south."

Resolutions Adopted

WHEREAS, the adjustment period following the world war has developed unusual conditions in industry, be it resolved that we pledge to our government our support working out the many and intricate problems involved; and be it further

Resolved, that we recognize our individual responsibility to so conduct our affairs as to merit and secure the fullest co-operation between employers and employes, thereby contributing to the fuller appreciation of the advantage and obligation of American citizenship.

Resolved, that the American Specialty Manufacturers association hereby records emphatic disapproval of any request whatsoever on the part of distributors, acting in concert, in a given market, whereby it is properly or unlawfully sought to compel a manufacturer to merchandise his products in that market through limited channels of distribution.

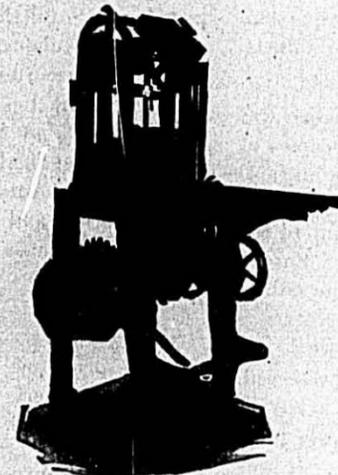
Resolved, that our members are requested to aid in standardizing trade practice using our official size of price list, 6½, 8 order blanks, 8 5-12, and also recommend the consideration of our members the use of the standard size of invoices as recommended by the National Association of Purchasing Agents, 8½x7, 2½x11, 8½x14.

Resolved, that the American Specialty Manufacturers association, composed of representative American manufacturers of grocery specialties, selling their products through the wholesale and retail grocery trade, hereby records the fact that experience has conclusively established that a specialty salesman is a necessary factor in the economic and successful merchandising of grocery specialties; hence we affirm the right to continue without abatement the employment of specialty salesmen as essential to the economic, efficient and successful conduct of our business.

WHEREAS, the Philadelphia Manufacturers' Representatives association has discontinued

PACKAGING MACHINERY

A unit of three machines which materially reduces production costs by saving labor, time and floor space



The Forming and Lining Machine
Space occupied, 4 x 4 feet. Weight,
1000 lbs. Power, ¼ H.P.



THE first of these efficient machines forms and lines the package and carries it to the packing table. The second folds and closes the package, sealing it if desired. The third wraps, labels and seals the wrapper. Note.*

Each machine can work independently—the three comprise a unit in charge of three operators, or two if desired. With a productive capacity of 40 packages per minute, these machines are equal to 25 to 30 hand operators.

The largest occupies only two square yards of floor space, and can be supported by any normal floor.

By setting the pace for the whole factory organization, and saving labor and floor space, these machines effect material economies.

Further, they put fresh, attractive, sanitary goods in the hands of customers. The labels build repeat business by continuously identifying you with the goodness of your product.

For years these machines have been used successfully by foremost food manufacturers. We offer them to you on terms unusually reasonable.

*If desired and where nature of goods warrant, we can also furnish our automatic filling machine.

PETERS MACHINERY COMPANY
209 South La Salle Street
CHICAGO

the use of its former guarantee stamp on order slips of its members, thus contributing directly to the further increasing of the influence of our guarantee stamp in that important distributing center, be it

Resolved, that we express our full appreciation of this evidence of co-operation, which will, we are confident, work out to the advantage of all concerned.

Other resolutions thanking the speakers, paying a tribute to the administrative officers and expressing appreciation of the hospitality of the management of the Hotel Traymore, where the sessions were held, also were adopted.

Officers Elected

The officers elected were: President—Fred Mason, Shredded Wheat company, Niagara Falls, N. Y.; vice presidents—William W. Frazier, Jr., of the Franklin Sugar Refining company, Philadelphia; James M. Hills, of Hills Brothers company, New York City; Lewis McDavitt, of Colgate & Co., New York City; treasurer—D. O. Everhard, of the Ohio Match Sales company, New York City.

Directors, newly elected—William L. Sweet, of the Rumford Chemical company, Providence, (retiring from the presidency); Samuel H. Small, of the Postum Cereal company, Battle Creek, Mich.; George H. Carter, of D. & L. Slade company, Boston; R. H. Bond, of McCormick & Co., Baltimore.

TWICE SAVED BY AMERICA'S CROPS

Secretary of Agriculture Pays Tribute to American Farmers — War Cessation Brought no Improvement in Needs — Grains, Meats and Fats Now in Greatest Demand.

America helped to save Europe and to preserve civilization, not only during the war but after the armistice, by making available, through increased production and conservation, large supplies of foodstuffs. This assertion is made by David F. Houston, secretary of agriculture, in a tribute to the farmers of the United States in his annual report.

"But for this contribution," says the secretary, "it is difficult to see how the Allies could have waged the war to a victorious conclusion. Lacking such support and with their own producing capacity seriously crippled the German people experienced partial famine conditions; their health and vitality were greatly impaired; and the collapse of their military power was due in no small measure to the shortage of food.

Conditions Worse After War

"The cessation of hostilities brought no immediate improvement in Europe. On the contrary, in some respects more adverse conditions developed. Revolution became the order of the day; the

directing hand of government was removed; discipline was relaxed; the morale, particularly of the people of the Central Powers, was broken; idleness and unemployment prevailed; and in some sections anarchy reigned. It was obvious that Europe could not produce sufficient foods for herself. Her crops had been short for several years, and it was scarcely probable that those for 1919 would be greater than the crops of the last year of the war. Quite as unsatisfactory was the live stock situation. In nine of the western nations the number of cattle had declined more than 7,000,000, sheep 7,500,000, swine 24,500,000, and dairy cows several millions, with a greater proportionate reduction in the volume of products.

Much Bread Grain Needed

"Food relief after the armistice was imperative not only for the peoples of the new small friendly nations but also of the enemy countries. It became the key to the whole situation and to the establishment of a real peace. Europe had to be fed if order was to be restored and if European civilization, and, therefore, that of all the world, including our own, was to be preserved. American had again to assist in saving Europe and herself by supplying food, and that in great abundance. It was estimated that Europe would need to import at least 20,000,000 tons of bread grains alone, and that of this quantity 11,000,000 must come from the United States. It was obvious also that she would call for large imports of meats and fats, and that for months, until shipping expanded again, most of these must be obtained from the United States. This burden America was able to assume because of the achievements of her farmers."

Coal Strike Affects Macaroni Industry

The macaroni industry is seriously affected by the miners' strike that has been in force since the first of Novem-

ber and within the past few weeks many plants have been compelled to run on a limited supply of coal, producing only a part of their regular capacity. Concerns in the bituminous district west of the Alleghenies have been most directly affected though practically all the country's industries have felt the results of the fuel administrator's orders to restrict production to essentials and to manufacture these in the smallest possible quantities.

With many of the New York macaroni factories shut down owing to the strike among the workers there and with the production limited elsewhere by the fuel shortage, macaroni will be insufficient to fill the requirements and prices will unquestionably increase. Plants that are run by electricity and not dependent too much on coal for heat will be kept running at capacity output to meet the heavy demand.

This slow down coming at a time when domestic and foreign orders were plentiful will cause a great loss to the macaroni manufacturers who are hoping for an early settlement of the strike. They are not concerned greatly over the price per ton controversy between the miners and operators, but felt that an early agreement would mean the saving of thousand of dollars in this industry alone.

With prospects for an early settlement not the brightest the fuel administrator closed some nonessential industries, shortened the hours for stores, offices, etc., and reduced the railroad service to a minimum to meet the serious conditions produced by the coal shortage. Even with the strike now definitely settled it will be several weeks before newly mined coal will reach the markets and the consumers in quantities sufficient to relieve the present serious situation.

Lincoln said: "Teach economy." That is one of the first and highest virtues. It begins with saving money. Thrift and War Savings Stamps mean saving money without hoarding.

Notice to Subscribers

Every month names are cut off the subscription list of the New Macaroni Journal for failure to remit for subscriptions due that month.

If your subscription is now due and remains unpaid for another month, yours will be among those cancelled next month.

Don't be neglectful or "too busy" when you receive a statement as your subscription will be DUE that very month.

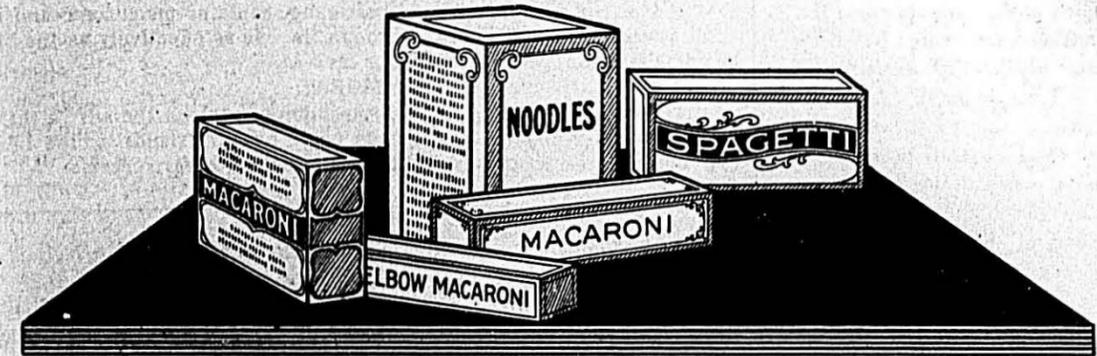
At 12½¢ per month per copy and the high postage rates, we can't afford to carry any "dead ones."

Send in your check covering 1920 subscription now.

TITELOX BRAND FOLDING PAPER BOXES

ARE KNOWN AND RECOGNIZED THROUGHOUT THE TRADE FOR

QUALITY



Quality like blood tells in the long run.

You can advertise all you want, send out all the salesmen you can employ, but unless the quality is there to back up those efforts, you eventually will lose out.

While price is an essential factor, it is *Quality* that makes the lasting Customer—the biggest asset in any business.

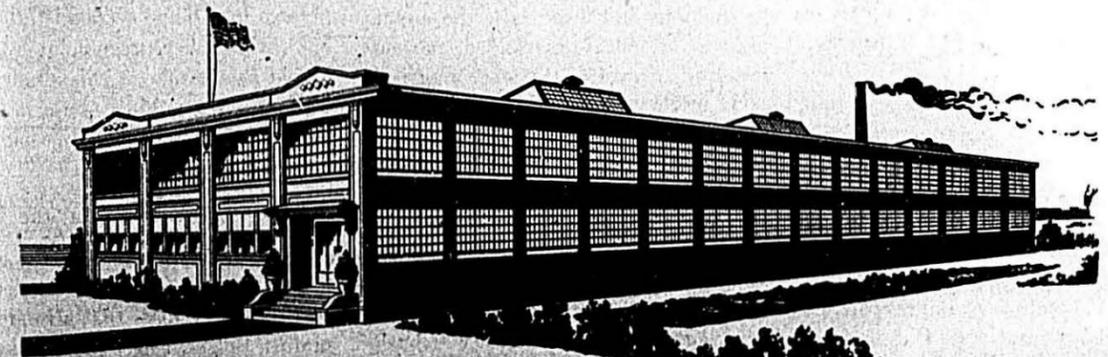
That's why we are always trying to make each order a little better than the previous one.

Your inquiries solicited.

If you are not regularly getting our color suggestion cards write us at once.

THE GLOBE FOLDING BOX COMPANY

CINCINNATI, OHIO



INCREASE PRODUCTIVITY

Secretary of Agriculture Says Large Sudden Increase in Land Acreage Probably Would Be Unwise — Careful Survey of Unused Land Advisable.

It probably would be unwise to stimulate a large sudden increase in the acreage of farm land at the present time, especially where such an increase would have to be effected by utilizing land which is inferior or which would be made available at a heavy outlay for drainage, irrigation, or clearing. This opinion is expressed by David F. Houston, secretary of agriculture, in his annual report for 1919. Since the nation now retains but little land of ready availability, agricultural expansion will result mainly from the efforts to utilize and to increase the productivity of farm lands now owned by individuals, corporations, and states.

Careful thought should be given, the Secretary says, to questions pertaining to the use of additional lands. "The best experts of the federal department and of the agricultural colleges should make a detailed study of the possibilities of utilizing land not now devoted to agriculture." In respect to the 200,000,000 acres of cut-over land, the 60,000,000 acres requiring drainage, and the 30,000,000 acres which may be irrigated, there is great variation from district to district as to the possibilities of economic use.

Study Distinctive Regions.

Distinctive regions should be fully studied with the view to assemble all existing data on productivity, cost of making land available, present tenure and prices, type of agriculture best adapted to the conditions, possible returns, minimum size of farms capable of supporting families in reasonable comfort, minimum equipment needed at the beginning of settlement, sources of credit, and marketing and transportation facilities.

The secretary refers to the fact that various private agencies are engaged in promoting land settlement and says that while many of them are honest in intention, promise, and practice others keep within the letter of the law, but through exaggeration and indirection of statement create false impressions in the minds of the settlers. Only a few, he states, have made careful studies of the conditions of successful settlement, and practically all are seeking to real-

Advertising Is Best Literature

All readers appreciate good literature, no matter what may be its subject.

To many it has not occurred that **ADVERTISING** is good literature. If the purpose of literature is to convey thoughts and ideas and to promote action, then advertising is the best form of literature.

Without poetry or romance, and lacking the thrills at times desired, advertising appeals to the imagination with unusual strict adherence to facts and truths.

While in general writing the pay is according to the number of words written, the writers of advertisements are paid for their ability to use economically the least space possible needed to convey the thought desired.

Look into the advertisements in this Journal.

Note that the white space used by our friends, the Advertisers, is paid space; that economy and efficiency is practiced in its use; that they convey thoughts and express action by use of simple and carefully selected expressions; that every word, phrase, sentence and paragraph is weighed to this end. It is literature of a very high class.

Advertising is full of good reasoning, contains much logic and shows real salesmanship. It appeals through the eye as effectively as the highest paid salesman appeals through the ear.

MORAL

If you would read good literature, don't overlook the ads in the Journal. Note carefully the suggestions made by our friends, whose interests are our interests and whose welfare is essential to our success.

ize the highest possible price for their undeveloped holdings. As the intending settler of small means is rarely able to distinguish between the good and bad methods of selling lands in new regions, he thinks it would be desirable for government agencies through their agricultural machinery to furnish reliable information to those seeking farms, to give new settlers very special assistance and guidance and, where conditions are favorable, aid in developing well-considered settlement.

Kansas Wheat Production Record

In the twenty-first biennial report by the Kansas state board of agriculture, the achievements of Kansas in production during the war period are summarized in the following statement:

"Great as is the diversity of Kansas productions and huge as is the annual tonnage of foodstuffs yielded, the outstanding feature of the state's agricultural industry during the war was its productions of wheat. Always a chief consideration in the world's foodstuff supply, in times of war the consequence of wheat is emphasized because of its peculiar importance from a military point of view. In the war period, 1914-1918, the total production of wheat in Kansas amounted to 529,169,000 bushels, worth \$716,839,000 as against 429,897,000 bushels, worth \$591,446,000, of the state ranking second. The average

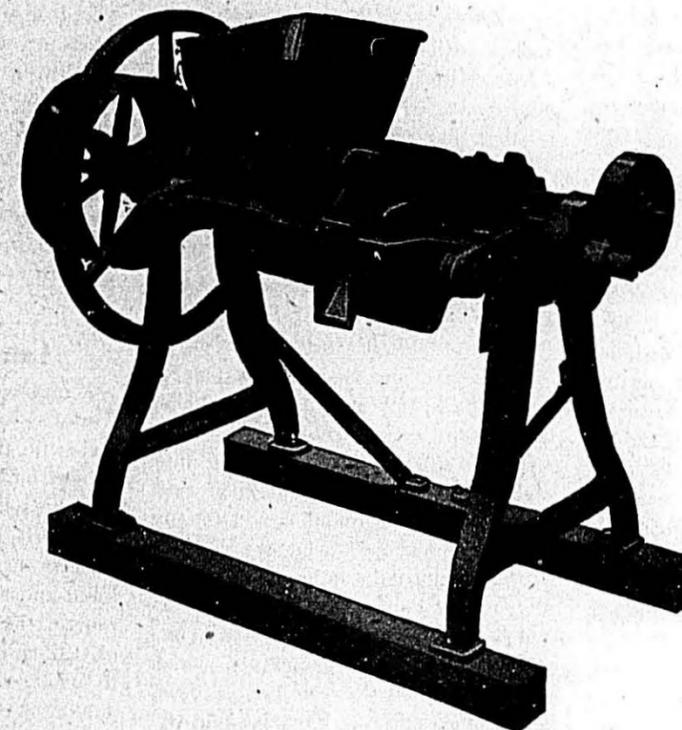
annual production of Kansas in that time amounted to more than 105,000,000 bushels. The real bigness of this achievement is the better appreciated when it is brought to attention that in only one year previous to the war did the state ever produce as much as 100,000,000 bushels. In one of the war years Kansas raised about one-fifth of the entire wheat crop of the United States, and in another, approximately one-sixth. Comparing the war period, 1914-1918, with the prewar period of 1909-1913, Kansas increased the average annual seeding to wheat 35.54 per cent and increased average annual production 43 per cent as against gains for the rest of the United States of 23.61 per cent in acreage and 24.16 per cent in production.

Should the value of these remarkable contributions be measured by the following appreciation of wheat as expressed by a noted economist, then Kansas, through her preeminent leadership in the production of this single cereal, was indeed a mighty factor in winning the war, and therefore, in shaping the destiny of the world: "Wheat, the source of the staff of life; the cheapest and best of all our American foods; the deciding factor in the war; the greatest single element in the conclusion of peace, and today the strongest bar against Bolshevism! Wheat, the great staple food of man, the civilizer of humanity, the greatest single find of all time, except iron!"

Grind up your

Broken Macaroni

and use them over again in your Mixing Machine. We need not tell you that this means a *saving of money* for you, you are fully aware of that fact. The question in your mind was only *how to do it*. The solution of this problem is the *efficient and moderately priced*



W. & P. Macaroni Waste Grinder

Write for a copy of the W. & P. Grinder Leaflet and our 1918 Catalog illustrating and describing our complete line of up-to-the-minute Macaroni and Noodle Machinery

WERNER & PFLEIDERER COMPANY

1224 North Niagara Street

SAGINAW, MICHIGAN, U. S. A.

New York
Woolworth Bldg.

Philadelphia
Drexel Bldg.

Cleveland
Hippodrome Bldg.

San Francisco
Pacific Bldg.



WHOLESALE PRICES DROP

Third Quarter of Year Shows Slight Decrease, According to Bureau of Labor Statistics—Foods and Some Metals on Down Grade.

Information collected by the bureau of labor statistics of the United States department of labor in representative markets of the country show that the wholesale prices of many important commodities decreased during the third quarter of 1919. Among articles showing a decrease are beef, hogs, bacon, hams, lard, salt, pork, mutton, wheat flour, corn meal, oats, rye, cotton and pig tin. On the other hand butter, eggs, milk, leather, shoes, worsted yarns, anthracite and bituminous coal, coke, pig lead, and petroleum increased in price during the quarter. A number of articles, as cattle, sheep, wheat, corn, rye flour, barley, sugar, cotton goods, wool, steel billets, spelter, copper and gasoline, showed practically no change in price.

Lumber and Clothes Increase

For the first time since February of the present year the bureau's weighted index number of wholesale prices has registered a decrease in comparison with the preceding month. The index number for September, built on 328 articles or individual price series, stands at 221 as compared with 226 for August, a decrease of slightly more than 2 per cent. Noticeable decreases from August to September occurred in the groups of farm products, food, etc., and miscellaneous commodities. In the farm products group the index number dropped from 243 to 226, in the food group from 228 to 212, and in the group of miscellaneous articles from 225 to 217. A slight decrease also took place in the metals and metal products group. On the other hand, the index number for fuel and lighting increased from 175 to 181, while that for lumber and building materials increased from 209 to 229, or nearly 10 per cent. Slight increases also occurred in the clothes and clothing, chemicals and drugs, and house furnishing goods groups.

Yearly Comparison

Comparing prices in September with those of a year ago it is seen that the index number for food articles increased from 200 to 212, that for clothes and clothing from 254 to 306, and that for fuel and lighting from 167 to 181. During the same time the index number for lumber and building materials in-

creased from 159 to 229, that for house furnishing goods from 226 to 262, and that for miscellaneous commodities, including such important articles as cottonseed meal and oil, jute, malt, lubricating oil, news print and wrapping paper, rubber, starch, soap, plug tobacco, and wood pulp, from 194 to 217. On the contrary, the index number for farm products dropped from 237 to 226, that for metals and metal products from 184 to 160, and that for chemicals and drugs from 220 to 173 in the same period.

"Sack Situation" Comment

That the millers are vitally interested in the sack problem that is becoming more and more acute is evident from a letter from H. W. Files, manager of the durum department of the Pillsbury Flour Mills company, in connection with an article appearing in our November number entitled "The Sack Problem." The letter reads:

"We note with considerable interest the publicity you gave the question of sacks in your recent issue of the Macaroni Journal, and it occurred to us that possibly the following information might be of further interest.

"We have one macaroni factory in Minneapolis, for instance, which has used grain sacks exclusively. It, of course, is situated near the durum mills and it is safe to say that each sack makes at least 25 round trips annually between this macaroni factory and one of the durum mills either in Minneapolis or St. Paul. Many grain sacks which were bought more than five years ago are still in service, which would mean that the same bag has been used for as many as 100 trips and the bag is still in use.

"Some of the macaroni trade which objects to these grain bags might argue that the mill being situated in the same city with this particular macaroni factory discounts any argument in favor of grain sacks. Let us explain in answer that the cleaning of the bags, the handling of them, their wrapping, shipping, loading and refilling represents possible 85 per cent of the wear and tear and that after the bags are actually filled and put in the car, the time they spend in transit from Minneapolis to some eastern point, is the time they get the least wear. Practically all the wear is in handling, loading, filling, cleaning, etc. On that basis the sacks which go back and forth between the

durum miller and the factory in this city probably gets 10 times the wear of a sack used in long shipments, but even in face of that some sacks were used more than 100 times and are still in service.

"There is no question (a firm in New York stated to the writer while he was in one of the eastern factories) that fibre from the jute sacks will gradually work into the semolina in shipment and when the semolina is carefully tested this cannot possibly be overcome. Whether the sacks are tied or sewed makes no difference.

"All sacks are very expensive at present but on almost every occasion where we have had opportunity to investigate, the advisability of grain sacks seemed preeminent. We will stand on our first assertion that grain sacks are the most practical and economical in the end and are by far more satisfactory.

"Possibly you will not want to give this matter any further space in your columns, but this information is furnished for what it is worth and if there is anything of value in it you are welcome to use it."

Canada Fighting Rust

Winnipeg.—In view of the fact that western Canada, in common with the states to the south, suffered from a serious outbreak of rust in wheat during the past summer and that this is the third time in 14 years that the farmers in western Canada have suffered enormous financial loss from this source, the department of agriculture at Ottawa has asked for information as to what was being done by the Dominion of Canada either with a view to preventing rust or developing wheat that were rust resistant or entirely immune from it. The department says chemicals are being regularly distributed to offset the pest. It was pointed out to the department that in Manitoba alone in 1919 a conservative estimate of the loss from rust would be 30,000,000 bushels or a financial loss of at least \$60,000,000.

AND KEPT ON PUTTIN' 'EM ON

He spoke to her quite harshly. "Why don't you dress before you start!" he said. "I'd just as soon as you put on your stockings in the carriage as your gloves." "Yes," she answered, simply. "Men would."

MACARONI DRYING MACHINES

ROSSI MACHINES
"Fool" the Weather

Do not require experience, any one can operate.

Labor Saving, 50 per cent. Saving of Floor Space over other Systems, Absolutely Uniform Products—Hygienic

Write or Call for Particulars—
IT WILL PAY YOU

A. Rossi & Company

Macaroni Machinery Manufacturers

322 Broadway

SAN FRANCISCO, CAL.

PASTE vs. DOUGH

Use of Word "Paste" to Be Avoided Authority Urges—Advertisers of Macaroni Products Warned—Public Carriers in Need of Education Along These Lines.

By B. L. Benfer, General Traffic Manager, Cleveland

In our November article we suggested an analysis of the case filed with the interstate commerce commission in 1916 by Mr. Wilson on behalf of the Association.

To review the subject, the petition stated that macaroni products are products of grain made through a paste process into forms.

While it is true that macaroni, spaghetti, etc., were at first characterized as alimentary pastes, it is our contention that such a description is confusing and brings to mind a sticky substance made of flour and water.

It should be apparent to our members that a paste does not create in the public's mind the pleasing impression that dough does. Would not it, therefore, convey the thought more clearly and explicitly to speak of our products as being made from a dough which is pressed into the form of macaroni, spaghetti, etc., as demand requires.

Again these products are not cooked when manufactured, being merely artificially dried to remove all of the moisture from the dough, and cooking is necessary before serving. Therefore our products cannot by any course of reasoning be classed as bakery goods and analagous articles, but are the raw product, i.e., cereal products not cooked. Macaroni, Spaghetti, and Vermicelli are a pure wheat product and only differentiate from Farina, Cream of Wheat, etc., in the form in which they are offered to the consumer.

In this connection we desire to call to your attention the advisability of at all times keeping before the public and the carriers the fact that macaroni, spaghetti and vermicelli are trade names for certain cereal products.

We are at this time reminded of an advertisement carried in the November issue of one of the foremost journals by a manufacturer of macaroni and other cereals. The ad covers their principal cereal products in one space and, as a leader—first on the list—we find Macaroni, Spaghetti and Noodles.

Our products are cereals and the public and carriers must be educated to the fact that they belong to that family; also that they are sold to the public

raw, i.e., not cooked, and that Macaroni, Spaghetti and Vermicelli are trade names, pure and simple.

Our line of reasoning can, therefore, be appreciated when we suggest that your advertising and correspondence be arranged accordingly.

High Price Problem—Governor's View

Prevailing high prices on practically all commodities have attracted the attention of leading minds in the country and numerous plans have been suggested for lowering them. One of the most reasonable plans is suggested by Governor Frank O. Lowden of Illinois, a close student of business as well as sponsor for the budget system introduced in that state. He calls on the business interests to do their share and knows that they will do it if their interest is properly aroused.

"The greatest achievements the American people made during the war were not the result of legislation, but of the united and determined will of our people to do all the things, and make all the sacrifices necessary to the winning of the war.

"Let the farmer reflect that any further increase in the price of the products of his farm, though it may mean a temporary profit, may also mean further disaster to him.

"Let the business man realize that every avoidable increase in the price of any necessity of life he produces or sells is as much a menace to the future peace of society as the bomb of the Bolshevik.

"In this crisis no man is justified in raising prices unless he must do so to avoid closing down his business. I want to say with all the emphasis I can command that it is not a question now of present profits, but the real question is the preservation of business.

"Let labor realize that an increase in wages at this time affords but temporary relief. For such increase, too, results inevitably in an increased cost of living.

"If our people generally, without reference to class, will resolve that the prices of commodities have gone high enough, we may be sure they will go no higher and a decline will soon begin."

When Two Wrongs Make Right

Suppose that the grocer is unable to sell you enough sugar to amount to anything—which is not a supposititious case. And then suppose that the sweet potatoes, because of extra cold weather or lack of proper storage facilities, are about to rot—which, as any grower of sweet potatoes will admit, does sometimes happen. Something is wrong in both cases. The old adage says that two wrongs never make a right, but the United States department of agriculture files a dissenting opinion. The right of the two wrongs, the experts say, is to make the sweet potatoes into sirup. Sweet potato sirup is an excellent sweet.

"Sugar supplies only one substance of value, carbohydrates, to the living tissues of which our bodies are composed," says an expert, "while sweet potato sirup, in addition to the carbohydrates it contains, furnishes soluble and suspended proteins and a number of mineral salts, often in very rich supplies. It represents to a greater or less degree the concentrated essence of the vegetable and has a much less marked tendency to unbalance the diet—if for the sake of brevity one may be allowed so crude an expression—than do the pure sugars, starches, and fats."

Sweet potato sirup is not difficult to make. It does not have to be subjected to chemical treatment other than mashing, nor to a higher temperature than the boiling point, and that only long enough to cook the vegetable thoroughly and to concentrate the sirup to a sugar consistency sufficient to preserve it.

The making of sweet potato sirup is essentially a home industry. The bureau of chemistry has issued instructions as to the making of the sirup, and the states relation service has prepared several recipes in which sweet potato sirup is said to be superior to many other kinds of sirup and, in some cases, to sugar of any kind. All this material may be had free on application to the United States department of agriculture.

WHY THE HOST DUCKED

Hospitable Host—"Won't you have some more duck, Miss Stunner?"

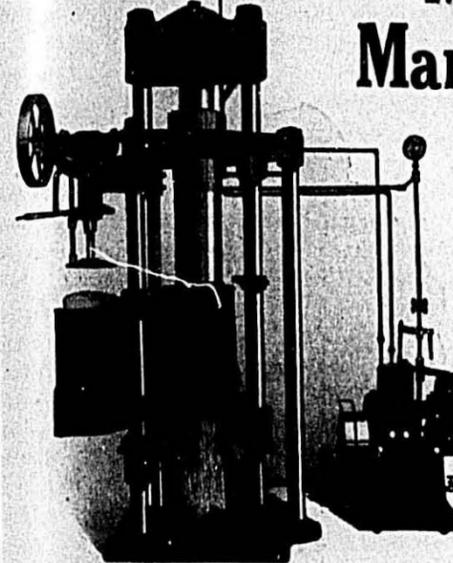
Bashful Guest—"No, thank you."

Hospitable Host—"Oh, do. Here's a nice little leg, just your size."—The Crescent.

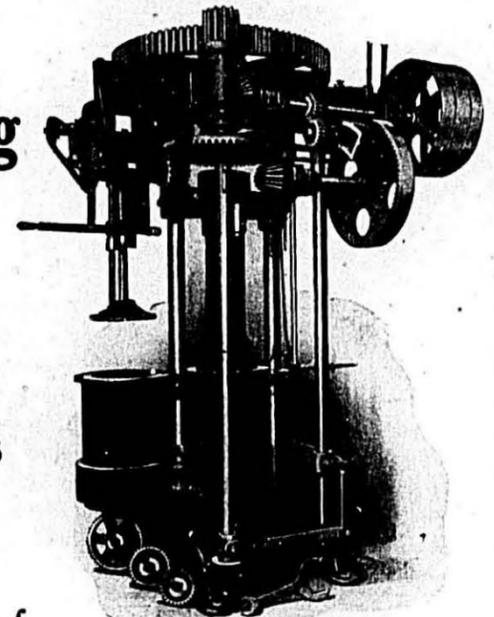
Walton Macaroni Machinery

Minimizes Manufacturing Expense

Our line of Presses, Kneaders and Mixers



STYLE K HYDRAULIC PRESS



STYLE F SCREW PRESS

• is the result of years of specialization in this class of machinery. Every model is built to insure long life and efficiency.

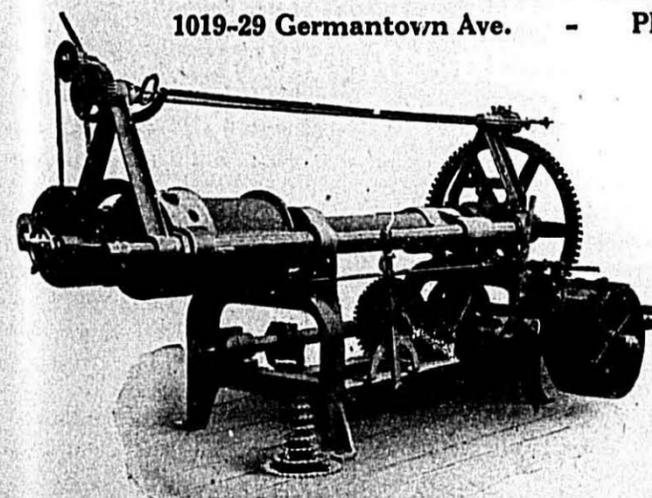
We make both Screw and Hydraulic Macaroni, Vermicelli and Paste Presses in sizes to meet all requirements. Complete machines or parts furnished promptly.

We also build paint manufacturing equipment and saws for stone quarries.

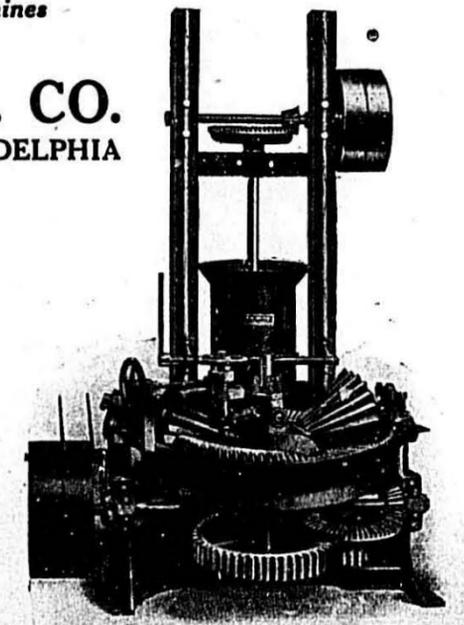
Write for catalog, stating the line of machines in which you are interested.

P. M. WALTON MFG. CO.

1019-29 Germantown Ave. - PHILADELPHIA



STYLE H HORIZONTAL CUTTING PRESS



IMPROVED KNEADER WITH PLOW

Notes of the Industry

Fire Destroys Big Macaroni Plant

Fire of a mysterious origin completely destroyed the store room, shipping rooms and office of the Atlantic Macaroni company on the morning of Nov. 9, causing a damage of about \$500,000 most of which is covered with insurance. This plant was one of the most up-to-date in the east and was situated at 295 Vernon avenue, Long Island City, N. Y.

According to Dominic Calandra, vice president of the concern, there are some grounds for suspicion that the strikers may have had a hand in this affair, as the workers were out demanding a recognition of the macaroni workers union and had pickets about the place. The building was a fireproof structure and nothing combustible was stored therein. "Following a strike early in October we granted the workers a 61 cents an hour pay, which was a large increase over their former wages, and the men were evidently satisfied until coerced by the less fortunate strikers from other plants. Of the 180 regular employes only a small percentage remained at work," says Mr. Calandra.

The fire destroyed the 2-story brick unit fronting Vernon avenue, completely destroying the office and storeroom, and had reached the manufacturing plant full of valuable imported macaroni machinery before it was gotten in control. The loss on the first building was about \$150,000 and \$50,000 on its contents, while on the second building and its contents it exceeds \$350,000. The big semolina mill, 5 stories, and the large elevators on the river front were saved by the fire boats and tugs. The elevators contained about 20,000 bushels of wheat which had only recently been received. The state fire marshal is investigating the origin of the fire, though there is no clue to start from.

Macaroni Merger

The California Macaroni Co. announces consolidation of the Pioneer Paste Co., L. R. Podesta, proprietor, with the California Macaroni Co., and Mr. Podesta will in future be salesman-ager of the California Macaroni Co. with offices at the big plant of that company, 956 Bryant street. All the

well known brands of macaroni heretofore manufactured by the Pioneer Paste Co. will be continued.

Another macaroni factory has been absorbed in this merger, the Vesuvio & Piedmont Paste Co., 445 Drumm street, having also been bought out by the California Macaroni Co.—The Retail Grocers Advocate.

Belgium Macaroni Traffic

According to a report made public by the research division of the bureau of foreign and domestic markets, Belgium imported during the first seven months of 1919 macaroni, vermicelli, etc., to the amount of 780,676 kilos, valued at 1,846,837 francs, and exported to other countries of this foodstuff 194,127 kilos valued at 447,069 francs. Figured at normal exchange a Belgian franc is worth 19.3 cents in United States currency, which makes the imports equal to \$356,440 to \$86,285 for exports. These figures would indicate that some of the macaroni was reexported.

The total amount of foodstuffs imported in that country for that period was 346,531 metric tons valued at 696,827,000 francs, or an equivalent of \$134,487,611 in our currency. As compared with the imports for the same period of 1913 the amount imported was only about one-seventh, but the value of the smaller quantity in 1919 exceeded by one-fifth the larger quantity imported before the war.

From Far-Off Panama

Thomas Vincenzini, president of the Panaderia Nacional, 44 Central avenue, City of Panama, Panama, Central America is greatly interested in the macaroni business of this country according to a letter written on Oct. 22, inclosing subscription to the New Macaroni Journal. Although not a manufacturer he is a large buyer of alimentary pastes and desires to tie up with some large exporting concern or macaroni manufacturing company of this country. He writes:

"I am interested in your Journal, coming as I do from a family that for years manufactured macaroni, though at present I am engaged in the bakery and importation business.

"Owing to my location (which is

most favorable geographically), I could easily be of real worth to an up-to-date American macaroni concern wishing to enter efficiently the promising markets of Central and South America. My thorough acquaintance with local conditions grows out of 15 years of study and experience.

"I have ventured this information on the assumption that it may be of value to you and because the interests of your publication can best be served by finding prospects who are possible big buyers of macaroni rather than those who would manufacture that product in competition with American producers. Prompt attention will be given all inquiries."

Macaroni firms interested in building up a trade in that section of the world should get in touch with Mr. Vincenzini whose interest is evidenced by his subscription to our trade-paper.

President J. T. Williams Bags Deer

President James T. Williams of the National Macaroni Manufacturers association enjoyed a very pleasant hunting trip in the lake region of northern Minnesota the last week in November and among the many trophies brought back to his home in Minneapolis was a nice 197 pound deer which he bagged during the trip. The venison served as the basis for a delightful banquet tendered by him to his many friends in that city at Thanksgiving.

Macaroni Higher in Italy

According to report by American Consul John S. Armstrong of the Compartemento di Veneto (Department of Venice), Italy, macaroni prices have increased greatly the past few years owing to scarcity of raw materials and higher labor costs. The average price of macaroni products in 1915 was about 68 centesimi, or about 13 cents per kilogram, figured at normal rate of exchange, while the average for 1919 was about 1.05 lire, which is about 20c in American money.

In an adjustment of laborers' pay to meet the increased cost of living in the part of the country it is estimated the average workman now receives as much

U.S.

FOLDING BOXES

HELP SELL GOODS

CONSULT OUR TRADE MARK BUREAU BEFORE ADOPTING NEW BRANDS OR TRADE MARKS

THE UNITED STATES PRINTING & LITHOGRAPH CO.
8 Beech St - Norwood, Cincinnati, O.

in a day as he received in a week before the war and demands for higher wages are being constantly made.

There is still a great scarcity of meats, fats, milk and fuel. Fresh butter, lard, cream and cheese are seldom seen and war bread is still in use. It is apparent, however, that economic conditions will gradually improve after peace is signed.

Durum Market

Durum millers report a satisfactory demand for medium semolinas with shipping directions coming in freely for old orders. Several of the mills are sold far ahead of their production. Stocks in elevators showed a decrease in November and there was a tendency towards firmer prices. They ranged from \$12.10 to \$12.20 on medium semolina; from \$10.55 to \$10.65 on durum flour, and from \$7.50 to \$8.00 on the Minneapolis market the greater part of the month.

Small Customer Is This

The district of Matamoros in northern Mexico, occupying nearly all of the state of Tamaulipas, imported from the United States macaroni and paste

goods to the amount of 10,775 pounds valued at \$1,062 in 1918, exclusive of various amounts bought at retail in border cities of which no record is kept.

China Vermicelli Exports

According to the statistics published by the officials of China that country's export of vermicelli, etc., to the Philippines during 1917 and 1918 amounted to \$15,443 and \$19,824 respectively. Its total export of this product to all countries in that year amounted to \$2,375,344, while the importation of this foodstuff totaled \$2,184,964, indicating that a large part of the imports were reexported.

Increases Capital Stock

The Busalacchi Bros. Macaroni company of Milwaukee, organized about six months ago by several members of the Milwaukee Macaroni company of the same city, has issued new stock and is now capitalized at \$30,000. This new concern is composed of seasoned macaroni makers whose training in the hard school of experience made them cautious at the outset and who are now enlarging to meet their business demands.

Vermicelli to Philippines

According to statistics by the department of commerce at Washington, Shanghai manufacturers of vermicelli, etc., shipped 98,371 pounds of that foodstuff to the Philippine islands during 1918, which brought a price of \$12,949, or an average of almost 13 1/4c a pound. The report fails to state whether this quantity was manufactured in that city or included some reexported goods.

Nevada Gets Macaroni Factory

The state of Nevada now numbers among its industries a macaroni company known as The Purity French Bakery and Macaroni Factory established in Reno last month. Among the incorporators are A. Andreuccetti, A. Baldini and A. G. Besso. The plant is equipped to permit start on a small scale with space for added machinery to keep up with the business as it develops.

Resigns As Salesmanager

A. M. Alexander, many years sales manager for the Foulds Milling company of Chicago and Libertyville, Ill., prominent in macaroni circles and Na-

Established 1861

ELMES

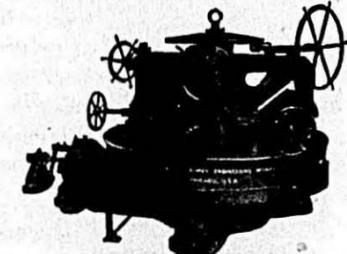
CHICAGO

Incorporated 1895

Builders of Macaroni, Spaghetti and Paste Goods Machinery



Motor Driven Dough Kneader
No. 1486



Motor Driven Dough Kneader
No. 1382

We build, erect and design complete plants for the manufacture of macaroni, spaghetti, and other paste goods. We incorporate in our designs the most advanced methods, which have proven very substantial and durable under test. We are also prepared to furnish expert superintendency, and can supply men thoroughly trained in the operation of such plants.



Three Plunger Vertical Pump
No. 549

High
Grade
Machinery
Only



Hydraulic Macaroni
Press No. 1110

Greater
Output
With
Less
Maintenance

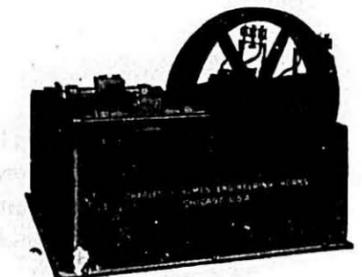


Inverted Tank
Weighted Acc.
No. 1232



Horizontal Dough Mixer
No. 1487

Horizontal Short
Cut Presses



Four Plunger Horizontal Pump
No. 9

Investigate Our Record Run For Quality and Quantity.
Builders of Hydraulic Machinery For Over 60 Years.

Charles F. Elmes Engineering Works

Offices and Works: 213 N. Morgan Street,

CHICAGO, U. S. A.

There are three requisites to be considered in buying

CARTONS

1st Quality—Cartons which will help sell your goods.

2nd Service—Cartons when you want them.

3rd Price—Cartons at the lowest price consistent with first class work.

Our cartons are made to comply with these requisites. Macaroni and Noodle Cartons are our specialty.

Send us your specifications, we will be glad to quote you on your requirements.

The Richardson-Taylor Ptg. Co.

CINCINNATI, OHIO

tional association work, and member of the executive committee last year, has resigned to take effect Jan. 1, 1920. Nothing definite has been announced as to his future connections, but it is to be hoped that the macaroni industry will not altogether lose Mr. Alexander's valuable advice and experienced assistance. Mr. Alexander was active during the last convention, especially as chairman of the important resolutions committee.

Lake Erie Macaroni Co.

A new macaroni manufacturing concern to be known as the Lake Erie Macaroni company has been organized at Erie, Pa., and a plant is being equipped for early production. Among those interested as incorporators are A. G. Walker, Charles Vallone, A. W. Kirton and Nino Dispenza. Some Buffalo capital also is interested.

Uncle Sam Company Dissolved

The final order in the matter of the petition of P. W. A. Fitzgibbons and others for the dissolution of the Uncle Sam Macaroni company at Tecumseh, Mich., has been filed in the circuit court of that district. The business of the

company has been closed by order of the court and the bond of the receiver has been canceled and that individual discharged. The plant formerly conducted by this company has been purchased by the Quaker Oats company.

Gets Large Contract

The Domino Bakery and Macaroni company of Springfield, Mo., was recently awarded a contract for 14 cars of its products to be shipped to a New York firm between now and April 1, 1920. Seven firms in the central states bid on this large contract. No mention is made of the grade or price.

Bread Cards to Be Abolished

Rome, Italy, Dec. 5.—Bread and Macaroni cards are to be abolished before Christmas according to government announcement today. After that date sugar will be the only food that will be distributed by cards in this kingdom.

Italy will be the last of the Allies to abandon the bread cards and the only one that had to resort to macaroni cards, the people of that nation being great consumers of that product which is considered as equal to bread for sustenance. The supply of these neces-

sities has about reached normal in the opinion of the various department heads who have had this matter under supervision.

Embarrassment

A petition in bankruptcy has been filed against the Labo Macaroni company, 530-538 East 72nd street, New York, by the following creditors, according to the Journal of Commerce of Dec. 5: Franklin L. Harris, \$612; Yorkville Paper company, \$597, and Price Bros. & company, \$395. The petition was filed to stop a sheriff's sale on Dec. 3. An assignment was made on Oct. 6, 1919. Liabilities are said to be about \$30,000.

FLORIDA'S PECULIAR INDUSTRY

Jefferson county, Florida, of which Monticello is the county seat, is the home of the watermelon seed industry of the United States. It could be said that this is the home of the industry for the world, for this county grows more watermelons for seed purposes than any other section, and more watermelons are grown in North America than anywhere else. Jefferson county is the only place in the world where an order for a carload can be filled—and such orders are often filled.

De Martini Drying System

Improves the Quality—Reduces the Cost—Eliminates Waste—Increases Production.
From Presses to Dryrooms without removing—No Preliminary Drying Necessary.

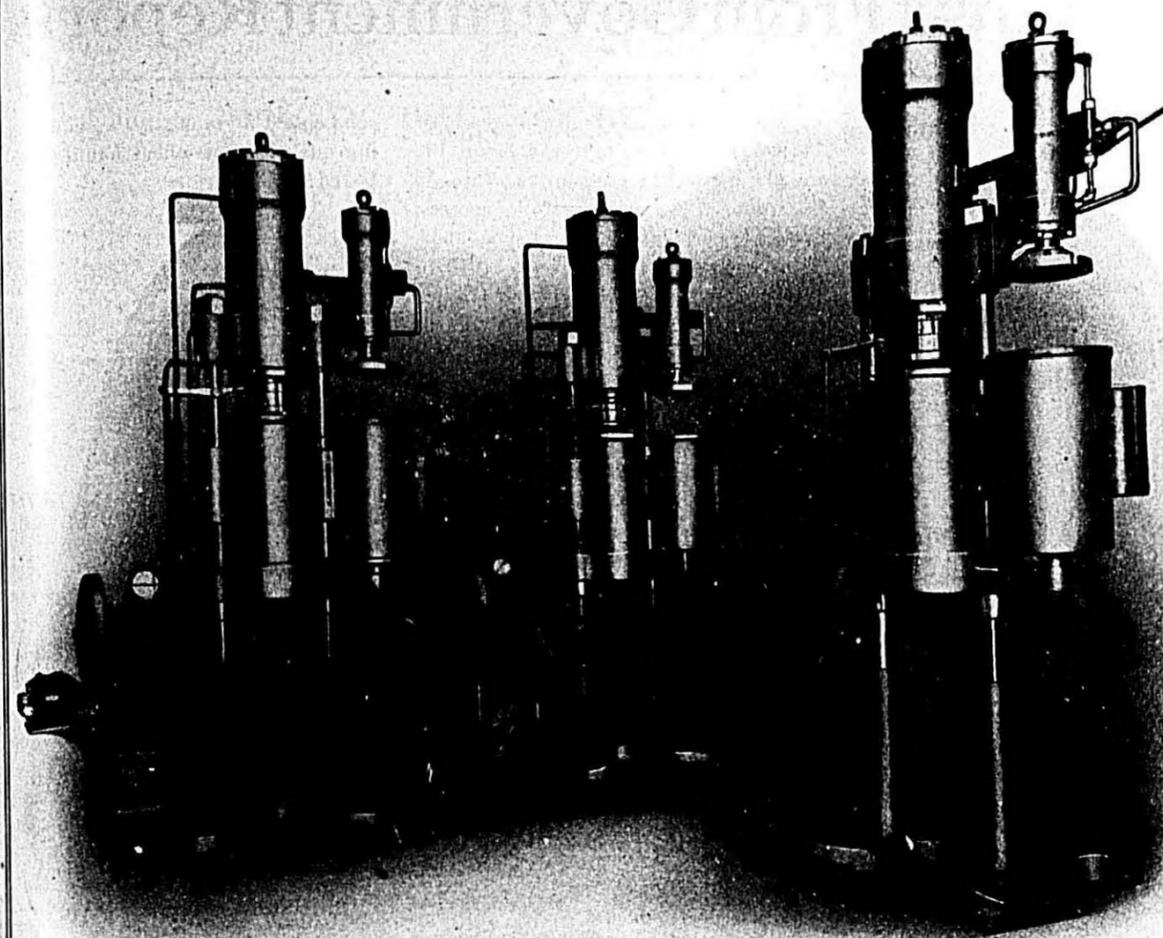
NOTICE

The purpose of this NOTICE is to give WARNING to all macaroni manufacturers, that I am the sole owner of United States Letters-Patent No. 1174627, dated March 7, 1916, originally granted to Matteo Sicignano, having more than a year ago purchased from said Sicignano the entire right, title, and interest in and to said patent.

Mr. Sicignano having sold to me said patent and all his rights thereunder, as above stated, no longer can legally supply driers, fans or other parts made under said patent to manufacturers or users.

Any one purchasing such dryers, fans or other parts, and using the same, will be rendering themselves liable for patent infringement, since such dryers, fans, etc., can only be legally procured from myself as owner of the patent rights therefor.

PAUL De MARTINI, Prop.
De Martini Drying System, Jamaica, New York.



Three Modern 13½ inch Macaroni Presses

The above presses were recently installed by us in a large macaroni factory, and are the latest in hydraulic presses. In addition to the above, we also furnished this plant with kneaders and one of our improved 13½ inch horizontal presses for short pastes.

The machines which we furnished this plant were all equipped with motors for direct drive, but we can also furnish them with tight and loose pulleys for belt drive, if desired.

We also build this type of machine with cylinders 17 inches in diameter and with double the capacity and production of the 13½ inch presses.

We will be pleased to furnish further particulars upon request.

We Do Not Build All the Macaroni Machinery, But We Build the Best.
Investigate Our Record.

Presses, Kneaders, Mixers, Noodle Machinery, Etc.

Cevasco, Cavagnaro & Ambrette, Inc.

Main Office and Works:
156-166 Sixth Street,
BROOKLYN, N. Y., U. S. A.

Branch Shop:
180 Centre Street,
NEW YORK, N. Y., U. S. A.

Gleanings From Government Reports

Increases in Wages of Italian Labor

Figures are available which exhibit the rise in wages for certain classes of Italian labor from 1914 to July, 1919. The list is partial and unsatisfactory, but possesses value as indicating in a general way the relative trend of wage advances among various classes of labor. Following are some of the advances for which definite figures can be given, lira having been converted into United States currency at normal rate of exchange:

Class of labor	Hourly pay		Per-centage of in-crease.
	Average for year 1914.	June, 1919.	
Pick and shovel labor.	6.56	24.32	270
Common labor	4.25	14.47	241
Bricklayers	9.26	30.88	233
Painters	9.26	28.95	212
Turners	5.98	14.28	139
Pressmen	7.33	18.33	150
Stokers	6.56	15.44	135
Joiners	10.62	27.02	154

With less definite figures as to hourly wages, wide variations of increases have obtained for other classes of labor

as follows: Painters and whitewashers, 74 to 217 per cent; highway labor, 132 to 209 per cent; goldsmiths, 7 to 15 per cent; purse and portfolio makers, 87 to 133 per cent; boot and shoe labor, 25 to 187 per cent; net weavers, 10 to 100 per cent; lace makers, 33 to 175 per cent; millers, 18 to 40 per cent. Farm labor received before the war an average of 300 lire (\$57.90) per year with perquisites in the way of substance. The average is now 640 lire (\$123.52) with the same perquisites and an eight-hour day, which represents a two hour reduction of hours and an increase of 113 per cent in wages. There has been much talk of wages to labor that have been tripled and quadrupled as a consequence of the war. These assertions have not been borne out by the statistics.

Official Australian Wheat Figures

Statistics furnished by the Australian wheat board for the four sea-

sons ended June 30, 1919, show following quantities of wheat handled by the board:

1917-18		1916-17		1915-16	
Exports	Bushels	Exports	Bushels	Exports	Bushels
Local sales	23,775,000	36,103,000	1,022,000	6,326,000	1,022,000
Shippers' stocks	35,490,000	61,359,000	49,633,000	7,238,000	49,633,000
Millers' stocks	41,293,000	40,689,000	64,334,000	3,821,000	64,334,000
Total	1,785,000	124,000	64,559,000	103,343,000	138,275,000
					163,374,000

BY THEIR SMELL YOU'LL KNOW 'EM

A rose by any other name may smell as sweet, but the new drinks listed on the card under the old names don't taste like the old drinks used to.

Hotel Monthly. No, but we could list on the card a lot of fellows who are now drinking the new drinks under the old names who come a whole lot nearer smelling like a rose than they used to.—Sample Case.

FOR SALE

- 2 Werner & Pfleiderer vertical screw presses, double cylinders 13½ in. diam. automatic packer and gear guards.
- 1 Ellison vertical screw press, double cylinder, 13½ in. diam. automatic packer and gear guards.
- 1 Werner & Pfleiderer horizontal screw press, single cylinder 10 in. diam. and gear guards.
- 1 Werner & Pfleiderer 66 in. kneader.
- 1 Walton vertical mixer, 1 bbl. capacity.
- 18 copper moulds.
- 1-25 H. P. Fairbanks Special Oil Engine.
- 1-20 H. P. Pan Electric motor 220 volts D. C. and rheostat.
- 1 Rossi Drying Machine complete with giant fan, 1-3 H. P. Electric motor 220 volts D. C., rheostat, 21-three decks new trucks, capacity 4000 lbs.
- 1 flour bolter, bin and conveyors.
- 10,000 macaroni sticks.
- 400 wire trays for short goods.

Will sell separate or in bulk.
Machinery all in A-1 condition.

Write for price to DMC c-o Macaroni Journal

The Charles Boldt Paper Mills

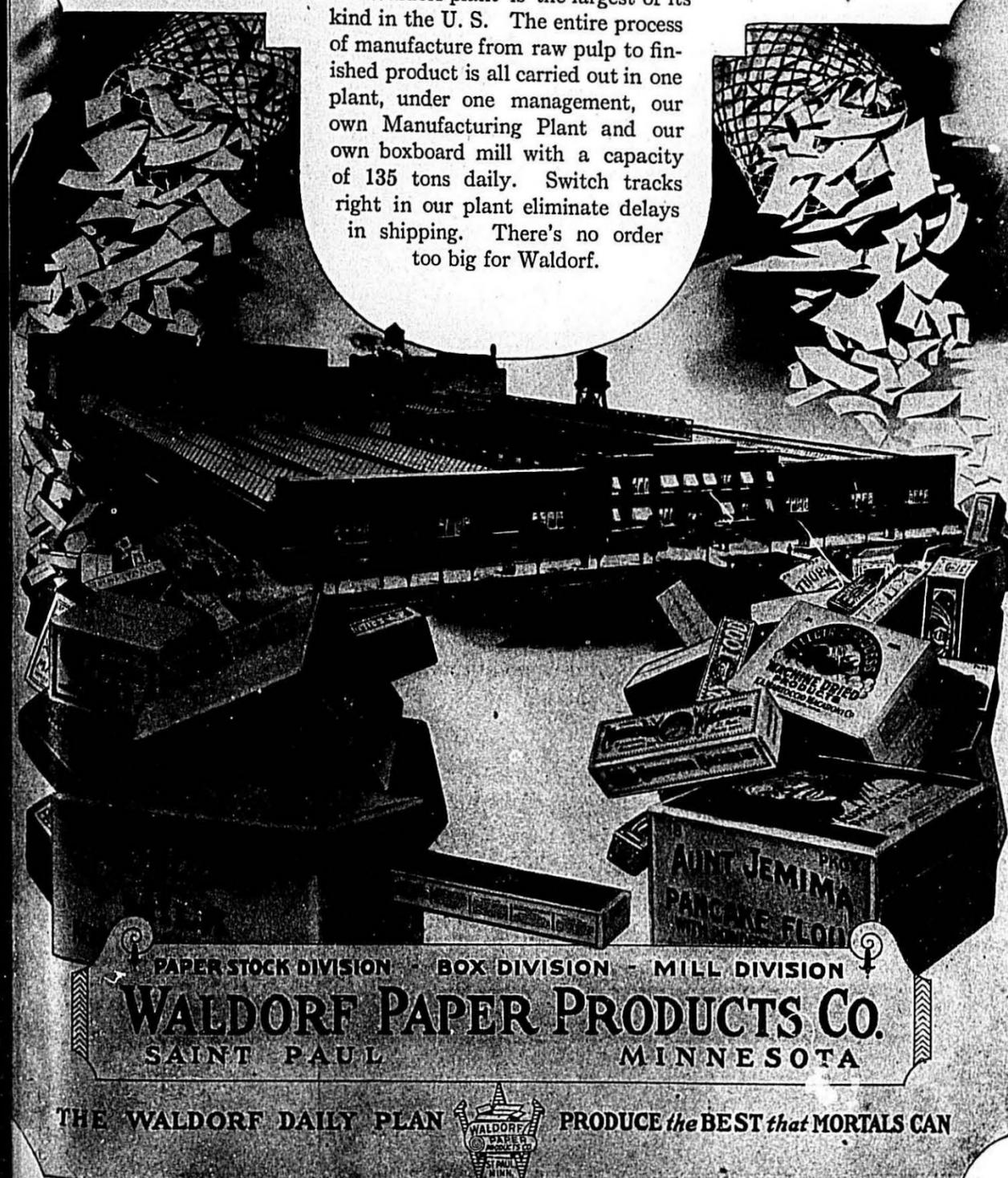
manufacture labels, corrugated and solid fibre shipping cases. We operate two large paper machines in connection with our Box Department, thereby assuring prompt delivery on your shipping cases and uniform quality in both color and test. Let us figure on your requirements.

CINCINNATI, OHIO

WHY THEY COME TO WALDORF

Many manufacturers who use immense quantities of cartons and shipping containers get them from Waldorf Co. Why? Because they must deal with a firm who not only can make good containers, but is big enough to fill large orders promptly.

The Waldorf plant is the largest of its kind in the U. S. The entire process of manufacture from raw pulp to finished product is all carried out in one plant, under one management, our own Manufacturing Plant and our own boxboard mill with a capacity of 135 tons daily. Switch tracks right in our plant eliminate delays in shipping. There's no order too big for Waldorf.



PAPER STOCK DIVISION - BOX DIVISION - MILL DIVISION
WALDORF PAPER PRODUCTS CO.
SAINT PAUL MINNESOTA

THE WALDORF DAILY PLAN



PRODUCE the BEST that MORTALS CAN

Will Eliminate Embargo

Julius H. Barnes, United States wheat director, announces that, effective Dec. 15, 1919, the export and import embargoes on wheat and wheat flour will be eliminated.

President Woodrow Wilson in Washington signed a proclamation on Nov. 21, completely terminating the embargo control which has been in effect more than two years, first under the war trade board and then under the legislation of the wheat guarantee bill, latterly maintained by the wheat director.

This embargo was one of the first steps taken by the war trade board more than two years ago to protect the supplies of wheat and wheat flour for the Allies.

Spring Wheat Crop Light

Discussing the lifting of the embargo Mr. Barnes said—"This is one step in the necessary reconstruction of trade facilities broken by the war, which must function when the Grain corporation terminates its three years work. While ocean transport conditions and also disorganized international finance will probably prevent free trading between merchants of the various countries for some time, it is expected that,

step by step, international trade may be reknit in the usual channels. Until this is fully accomplished the Grain corporation will continue to sell from its stocks of wheat and wheat flour the foreign trade that is not supplied under private business initiative.

"This release of embargo also permits Canadian wheat and wheat flour

to enter American markets free of duty under rulings of the customs service. It is expected that this will greatly enlarge the United States' supply of spring wheat flours which are favorites in the baking trade and which, because of the partial crop failure in the northwest this year, have been relatively in light supply."

Durum Wheat Export

The amount of durum wheat exported from the various ports of this country during the year ending June 30, 1919, amounted to 18,329,257 bushels

Item.	Year ending June 30, 1919				
	1915 Bushels	1916 Bushels	1917 Bushels	1918 Bushels	1919 Bushels
Exported from—					
Duluth	1,704,000	861,583	75,000	780,271
Portland, Me.	206,654
Boston	352,584	846,152	819,029
New York	8,258,031	13,214,456	10,732,000	4,807,962	10,572,758
Philadelphia	4,513,819	7,107,434	6,447,806	864,572	4,189,189
Baltimore	73,710	2,379,368	119,767	1,477,796
Newport News	267,176	10,500
New Orleans	120,603	915,261	600,188
Port Arthur	90,910
Galveston	104,000
Total	15,229,401	24,780,169	17,385,073	6,587,795	18,329,257
Received at—					
Chicago	231,400	464,400	529,200	146,400	316,800
Duluth	15,624,000	34,278,890	13,485,911	6,081,374	25,432,253
Kansas City	60,000
Milwaukee	38,000	72,500	58,500	115,000
Minneapolis	4,618,000	7,872,630	7,614,300	7,548,700	7,170,540
Omaha	686,400	1,143,600	673,200	2,175,000	214,800
St. Louis	196,800	69,600	68,400	78,000	32,400
Total, 7 markets	21,356,600	43,867,120	22,503,511	16,087,974	33,311,792

according to figures furnished the bureau of crop estimates by the various commercial exchanges. This figure was one-fourth below the 1916 exportation, which was the highest since the war started.



The Mechanical Weather Man Says:

"When a New York country bumpkin saw his first aeroplane, he looked at it hard for a few minutes and said,

'I don't believe it!'

Have you been reading about the Carrier System of Drying Macaroni and Paste Goods, with the same lack of conviction?

Today that country bumpkin hardly looks aloft when an aeroplane flies over,—because he has been convinced by *actual performance*. Perhaps he is receiving his groceries by aeroplane!

If you'll give us an opportunity we'll tell you about the *actual performance* of the Carrier System, in some of the principal plants of the United States and Canada."

Write Right Now

Carrier Engineering Corporation

39 Cortlandt St.
NEW YORK, N. Y.

BOSTON
BUFFALO

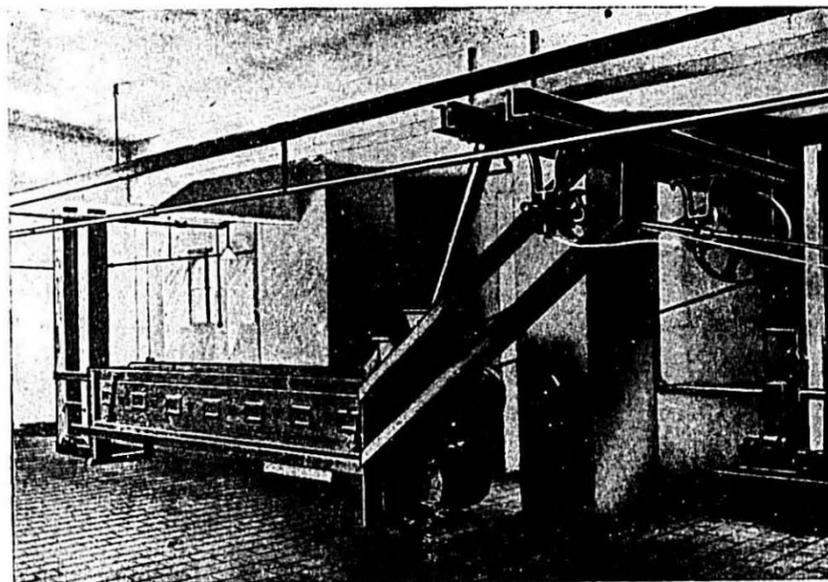
CHICAGO, ILL.
PHILADELPHIA

Buhler's preliminary short goods Dryer or Shaker

takes the wet goods coming from the horizontal press.

It shortens the time of drying and improves the quality.

Requires no attendance.



A. W. Buhlmann

200 Fifth Avenue
NEW YORK

Sole Agent for
BUHLER BROS.

UZWIL
Switzerland

Distant Meadows Look Rich and Green

One of the old-fashioned water-wheel mills was grinding industriously away when a stranger approached the busy miller and said: "All kinds of wealth are flowing past you in the stream that turns your mill-wheel. There are fine fish, and perhaps, clamshells with pearls in them, or even gold-dust. But you pay no attention to it." The miller replied: "That may be so! I give you leave, stranger, to fish for all the wealth that goes past my mill in the stream, and I will stick to grinding my corn and putting it away, and we will see, at the end of the day, which of us is the richer."

To buy hope with gold—to throw away sure things for unsure—causes many people never to possess the comfortable fortune they might enjoy.

To the most of us distant meadows look rich and green and we stand and gaze and wish we had them—when our own field, if we take care of it, will make us richer than the distant meadows could ever do.

Some say that money is easy to make, but hard to keep. They might as well

say that a home of your own is easy to acquire but hard to live in.

To keep money is the easiest thing in the world. A man's common sense tells him to put his money in the bank. It is only when he goes against his common sense that he begins to worry, and lie awake nights, and is uncertain whether his money is safe.

Every day all of us hear promises of fortune—promises which if purchased may cost us dearly. Blasted hopes are the income received from buying wild dreams.

Safety and taking-a-chance are two dissimilar kinds of fruit—they never grow on the same tree.

It is easier to stay out of a balloon than to get out. To the man who cannot afford to lose, speculation is more of an uncertainty as to where it will land him than any balloon. There is a great difference between speculation and investment. The man who buys a sound bond, or stock in a trustworthy industry, or a home, makes an investment. Speculation means not being sure of receiving property equal in value to the money given up.

Lost—\$500,000,000! That is a moderate estimate of the amount lost last year by men and women of the

U. S. A. who put their cash into enterprises which promised high profit but proved to be worthless.

Everybody who is able to work has the choice in these prosperous days whether he will have money or not—and there is as much difference between having money and not having it as there is between a garden and a desert.

An ancient Greek prayer made by worshippers when entering a temple was: "O that the Gods would empower me to obtain my wishes!" You are empowered to obtain your wishes if your wishes are to have money and the things that money will buy—you have the head and hands with which to earn money, and a bank in which to keep it.—Fruit Dispatch.

Strike Affects Stock on Hand

The strike among the laborers in the New York and vicinity macaroni plant continues without indication of settlement, according to a message from the section on Dec. 12. Some of the factories are working part time under police protection while others remain idle. For a time the supplies on hand were sufficient to meet the demands, but

HOW "M. P. C." SERVICE CAN HELP YOU

As is indicated by its name, the Manufacturers' Purchasing Corporation is an organization which attends to the purchasing of the needs of its members and customers. It offers you the advantages of a centralized purchasing department for the purchase of all materials, equipment and machinery necessary in your business. At the present time, with markets undergoing many decided changes, the individual buyer has little chance of buying at the right price or to the best advantage. Now, as never before, he needs the services of our organization, for, located as we are in the country's biggest markets where big things are happening every day, we are in a far better position to know conditions than is possible for one located elsewhere.

Our broad experience in placing orders for millions of dollars' worth of raw materials annually and the devoting of our entire thought and energy to buying gives us a decided advantage over the individual.

The Manufacturers' Purchasing Corporation has nothing to sell; it carries no stocks and does no billing. Its business is simply the placing of orders where it can secure for its members just the goods they want and at a price lower than they themselves can obtain.

If you are anxious to secure your goods at lower prices than you are now paying you will communicate with us. Our services cost you nothing, but they will save you much.

MANUFACTURERS' PURCHASING CORPORATION

110 W. 40th Street, New York

Postal Telegraph Bldg., Chicago

SEMOLINA

FROM PURE

DURUM WHEAT

Coarse Medium Fine

Ask For Samples

Our Location Enables Us to Quote
Attractive Prices

Our Representatives Are Always Pleased to Go
Into Details With You.

Get in touch with

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New York, N. Y.
Boston, Mass.
Chicago, Ill.
Pittsburgh, Pa.
Cleveland, Ohio
St. Louis, Mo.
Philadelphia, Pa.

CROOKSTON MILLING CO.

CROOKSTON, MINN.

the present stock is low with little indications of its being replenished by outside concerns, who are busy filling their own orders and show not great desire to care for the temporary market in that city produced by the shut down. With raw materials on the advance and with prospects of higher wages, higher prices for macaroni products are the outlook.

Remedy for Profiteering

The situation has shown the futility of most of the outcry against profiteering. The dealer who takes advantage of a scarcity or of the ignorance of his customers to exact an unusual profit is not an admirable character in the eyes of anybody, but in times of real scarcity prices are bound to go up, for there is an economic necessity in it, and somebody is sure to make money out of the rise, suggests the National City Bank in its latest review. The only remedy for high prices and abnormal profits is increased production—greater supplies on the market. The evil will work its own cure if let alone, and all efforts to mitigate its effects are likely to interfere with the natural restoration of normal conditions. We do not say that

price regulation is never advisable or justified. Circumstances may be such that immediate relief is of the first importance, and the natural laws require time to do their work, but in the long run they do their work effectively.

Public Makes Price

Notwithstanding the successful demands of cotton mill employes for more pay and shorter hours the cotton mill companies probably are making more money than ever before, because the supply of cotton goods is short and buyers are competing for the product. It is not a case of extortion of arbitrary price fixing. The public market is making the price; it is beyond any producer's control. It is idle and unintelligent to condemn a farmer, or an individual producer in any line for taking the going price for his product in an open free market. If he sold his goods below the market he would not affect the market, and if he sold to a dealer his concessions probably would not reach a single consumer. The trouble is that there are not goods enough to go around, the remedy is more goods, and unusual profits are the most certain influence for the production of more goods.

Looking back now over the scene three months ago, when government officials were hurrying to and fro and giving out interviews about the "hoards" they were discovering and the profiteers they were summoning to justice, the lesson ought to be worth something. Nothing has come of it, not because the officials did not do their best but because the situation was not as they thought. The real trouble with the markets is that there are not enough goods to supply everybody who wants them.

To Avoid Exchange Crisis

The time has unquestionably come for a revision of our whole foreign trade policy with a view to getting some kind of united action. This action should involve two parts—a rationing or distribution of credit among the foreign claimants of it and an arrangement to supply such credit as may be agreed upon where it is most needed, says the Journal of Commerce. Such a plan would not necessarily be an increase in the amount of credit granted but would be a method of putting it where it would do the most good. It would require a constructive plan in

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Is not necessary to produce an amber color in your product if you use

PURE AMBER DURUM WHEAT FLOUR

FROM

LINCOLN MILLS

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All the properties of fresh country eggs retained.

Insure the quality of your product by using a GOOD egg.

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The Largest Importers of Dry Eggs in America.

which many strong factors would unite. The secretary of the treasury has called attention of the undesirability of having the government carry foreign credits any further and the necessity of having the banking and financial community take up the load. His views are sound, but it may well be that government leadership and encouragement will perhaps be necessary in order to bring about the requisite harmony and unity of action. With or without government cooperation the time must come and very soon at which some joint and harmonious policy with regard to foreign credit will be developed if we are to avoid a crisis in exchange much more serious than any already experienced.

Wheat Area

Washington, Dec. 15.—The winter wheat area sown this fall is 38,770,000 acres, the department of agriculture announced today. The revised estimate of last year's area was announced as 50,489,000 acres.

The condition of the crop Dec. 1 was 85.2 per cent of a normal, compared with 98.5 on Dec. 1 last year, 79.3 in

1917 and 89.5 the ten-year Dec. 1 average.

The area sown to rye is estimated at 5,530,000 acres, compared with 7,232,000 acres, the revised estimated area sown in the fall of 1918.

The condition of the crop Dec. 1 was 89.8 per cent of a normal, compared with 89.0 on Dec. 1 last year, 84.1 in 1917 and 91.6, the ten-year Dec. 1 average.

Jelly Plant

Comparatively few people know, says the American Forestry Magazine, that we are getting jelly from plants. The Reselle plant has high commercial value in the Philippines, Hawaii and other Pacific islands. The plant is an annual and attains a height of seven feet. It is probably the only plant in cultivation in which the part utilized for food is the calyx which has excellent qualities for manufacture of jelly and allied products.

"Get ready and the chance will come."—(Lincoln.) Save intelligently and put your savings into interest-bearing, absolutely safe investments—Thrift and War-Savings Stamps. Then that chance will find you ready.

TRY THIS BRAND

"If Eggo doesn't make your chicken lay—why they're roosters," says a sign in a feed store. That's the kind of confidence to have in your line. Then if the people don't buy your brands, it is because they can't buy any kind.

TO A FIVE-DOLLAR BILL

Crinkle, crinkle, little bill;
Goodness gracious, you look ill!
Are you losing all your power?
You seem weaker hour by hour.

"Now" that prices are so high,
I'm so tired that I could die.
I just circulate all day;
No one dares put me away.

"When the evening board is set
With the fruits of father's sweat,
My small voice is hushed and still—
I am in the butcher's till.

"And no matter where I go,
People disregard me so;
I don't seem to count for much
'Mongst the profiteers and such."

Bill, take heart, your luck may change.
I'll admit the times are strange.
Though you're weak I love you still—
Crinkle, crinkle, little bill.

—D. S. O. in Central Manufacturing
District Magazine.

"BAY STATE"

Durum Wheat

SEMOLINA

is superior for
Macaroni, Vermicelli,
and Spaghetti.
Coarse, Medium,
Fine and Standard
Granulations. Wire
for samples and prices.

BAY STATE MILLING CO.

MANUFACTURERS OF

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RYE & DURUM FLOUR

DAILY CAPACITY 8000 BARRELS

WINONA, MINNESOTA

Fred K. Higbie Lumber Company

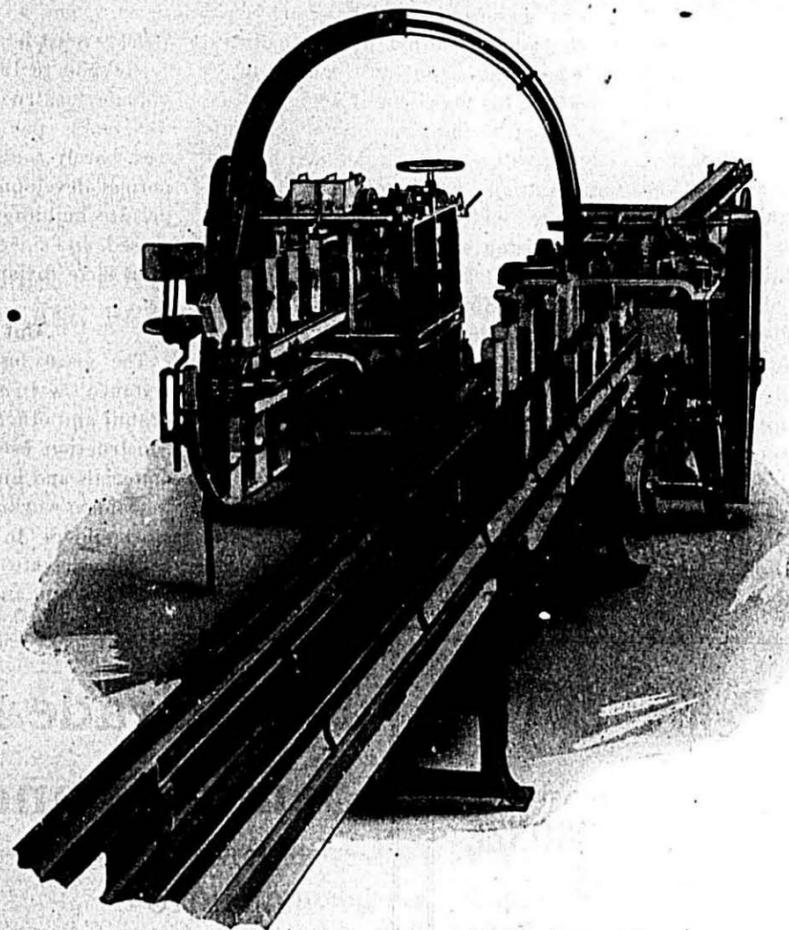
Conway Building, Chicago, Ill.

Box Shooks and Crates

*Three Large Wisconsin
Mills to Supply You With
Sound, Accurately
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Shipments.*

PRODUCTION and EFFICIENCY GOVERN YOUR PROFITS

60 Complete Packages Per Minute.



This machine gives you production and efficiency. It seals and delivers 60 packages of macaroni per minute. Neat, clean packages. Operating costs reduced. Minimum floor space required. Motor driven.

We also make a combination sealer that seals both top and bottom of carton, 30 to 35 per minute, one operator. Motor drive.

All machines made adjustable for handling different sizes.

The best of MATERIALS, WORKMANSHIP, and MECHANICAL PRINCIPLES are combined in **JOHNSON AUTOMATIC SEALERS.**

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Johnson Automatic Sealer Co.

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BATTLE CREEK, MICHIGAN

ITALIAN PLAN

Financial Provisions for National Institute for Instruction of Illiterate Adults—Diffusion of Elementary Education—House Shortage Acute.

By Trade Commissioner H. C. MacLean, Rome

The Italian government in connection with its other reconstruction activities has just made provision for establishment of a National Institute for the Instruction of Illiterate Adults, whose immediate object will be to offer to all demobilized soldiers who are illiterate the minimum of education required for increasing their productive capacity and their usefulness as citizens. This institute will also undertake all the functions of the state in connection with the education of adults and the diffusion of elementary education in the smaller centers of population.

Five Provisions

The following financial provisions have been made for the support of the institute: (1) An annual appropriation of 4,000,000 lire (\$772,000) direct from the central government; (2) A single contribution of 10,000,000 lire (\$1,930,000) from the "Opera Nazionale per i Combattenti"; (3) the sum of 2,000,000

lire (\$386,000) from the appropriation in connection with emigration; (4) the sums provided in the budget of the ministry of public instruction for the education of illiterate adults; and (5) private donations, bequests, etc.

The institute will be exempt from taxation and the ministry of the treasury is authorized to advance not more than 12,000,000 lire (\$2,316,000) on account of the appropriation from the central government indicated above.

The administration of the institute will be in the hands of a council of 10 members, the president of which will be appointed by the prime minister. This council will draw up a detailed plan of organization and operation for the institute, which will be submitted to the minister of public instruction for approval.

Housing Problem

In all the principal Italian centers of population the shortage of housing accommodations is acute, and strenuous efforts are being made to stimulate action in order that relief may be afforded.

At Rome conditions are even worse than in other cities. According to the census of 1911 the city contains 79,441 dwelling houses, with 358,587 rooms.

While accurate figures showing the increase in the number of dwellings since that time are not available, the building permits issued by the municipality cover only 49,627 rooms, and this figure would represent the maximum increase since the issuance of a permit does not necessarily mean that the work has been carried out. With the increase indicated the total number of rooms at present would be 408,214, and within these rooms a population of at least 700,000 must be housed.

Previous to 1914 companies and individuals constructed from 10,000 to 14,000 rooms per year which, however, was barely sufficient to take care of normal development. During the war private building operations practically ceased, and since the armistice little has been done toward resumption of activity.

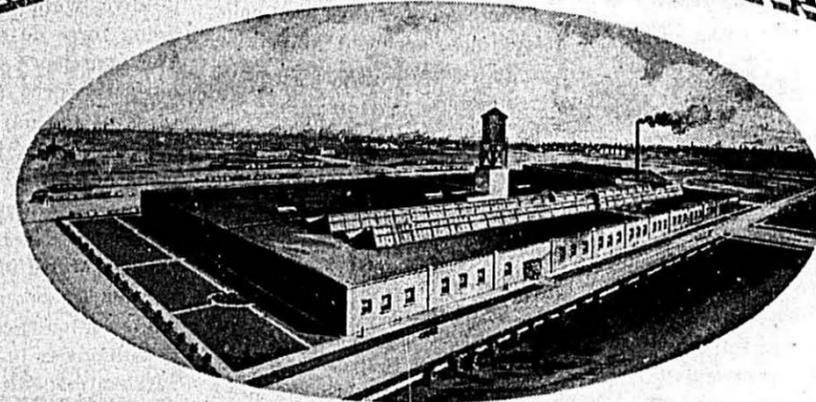
Cut Profit Out

The great building institutions, for instance the Istituto Romano dei Beni Stabili and others, have suspended new construction because increased cost of materials and higher wages which must be paid to workmen do not permit the stockholders to derive a reasonable profit. Private builders are in the same position and are doing nothing.

CHICAGO CARTON COMPANY

HOME OFFICE AND FACTORY
4433 Ogden Avenue
CHICAGO

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Lawndale 906



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MACARONI, SPAGHETTI AND NOODLE CARTONS

Of Superior Quality, Artistically Designed to Sell Your Product

Our Excel-all and Perfection Caddies are the ideal containers for the shipping and displaying of bulk noodles. They will carry approximately ten pounds and can be shipped with absolute safety, packed in our fibre containers made specially for shipping in units of Two, Four and Six caddies to a container.

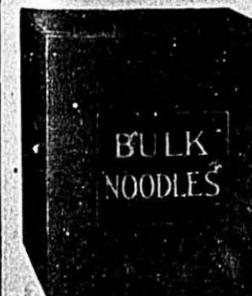
Excel-all and Perfection Caddies are carried in both the blind and display styles

Ours is one of the best equipped, most modern and up-to-date plants in the country. Our service is unexcelled and the superior quality of our products enables us to keep in front.

Write for Samples and Prices



EXCEL-ALL DISPLAY CADDY



PERFECTION BLIND CADDY

Frederick Penza & Co.



TRADE MARK

Special Constructors of
**COPPER and BRONZE
MOULDS**

For Macaroni and Fancy Pastes

Also Steel Supports with Copper Leaves
for Vermicelli, Noodles, Etc.

REPAIRING OF ALL KINDS OF MOULDS

We Guarantee the Best Material and Workmanship.

YOU MUST HAVE IT

Perfect Bronze Moulds with our Patented Removable Pins; holes and pins same size, firmly centered, giving uniform goods. Suitable for hydraulic presses as they take less pressure and are easy to clean.

Ask for illustration. Price will be quoted on size of mould and goods desired.

PATENTED PINS

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285 Myrtle Avenue, **BROOKLYN, N. Y.**

High Grade Durum Semolina and Flour

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Coarse Ground Semolina

"2 SEMOLINA"

Medium Ground Semolina

"ORIENTAL"

Fine Ground Semolina

"DURO PATENT"

A Fancy Macaroni Flour

Made exclusively from Pure Durum Wheat in our New Mill Equipped with the Latest Improved Machinery for Scientific Durum Milling.

Write for **SAMPLES and PRICES.**

Duluth-Superior Milling Co.
DULUTH, MINN.

FACES FOOD SHORTAGE

Central Europe Has Great Problem — American Luncheon Club in London Hears Details.

London, Dec. 5.—A review of conditions in Central Europe was given the American Luncheon club today by Sir William Goode, British director of Relief in Europe, who has just returned from a sojourn there.

Czecho-Slovakia, Poland, Hungary and Austria, according to Sir William, are all confronted with great food shortages. In the case of Hungary he estimated the shortage before the next harvest would reach a million tons. He said he found half a million fatherless children in Serbia suffering from malnutrition, and learned that 35 per cent of the population had tuberculosis.

More than 2,400,000 tons of foodstuffs, costing nearly \$500,000,000, declared Sir William, had been delivered for European relief since the armistice was signed. By far the greatest share in the cost was borne by the United States, he added.

Sir William laid special stress on extension of credit to Central Europe by the United States, in co-operation with Great Britain, saying that unless this

was done Central Europe would become a desolate waste.

Government Regulation

William C. Redfield

Regulation has not always been helpful; delays have occurred in making decisions at times when matters could not wait; there has been failure to visualize the whole of the problems concerned and their bearings; methods of attack have been used which have shown the spirit of the stump rather than that of thoughtful dealing with delicate subjects of large importance. Delays are real and hurtful. The evidence of these things is open for all men to read. Court records show that the government has not always been victor. A great company charged with fraud had recently been acquitted.

Of course all supervising services have the weakness of their virtues. Naturally they exaggerate their functions, regard supervision as an end rather than a means, allow criticism to degenerate into attack, and think their work of essential value in itself rather than as being a servant of the public whose spirit should always be that of service.

The feeling that business and the government should have as little as possible to do with each other does not lack sound basis. Business is a living thing, constantly changing because it is alive, while laws dealing with this living force do not so readily expand. The conscience and standards of the business world are advanced far from those of the days when the antitrust laws were enacted. We know that much business action of those days was economically unsound. It would not be attempted today were it lawful. The business world feels that there has been too much "government by suspicion," too much looseness of official statement, a willingness to make serious charges without responsibility which has not only been hurtful to business, but has diminished the credibility of those who give thought to matters of public concern. This bad example has been contagious and has led to indulgence in rash and mistaken speech, evident in legislative halls, in public debates and in official statements.

Thrift in time saves the mind of worry about debt. Buy Thrift Stamps and War Savings Stamps.

The National Association of Macaroni and Noodle Manufacturers of America

Extends an invitation to ALL Macaroni Manufacturers and Allied Interests to affiliate themselves with this progressive and up-to-date organization.

What Are Its Objects?

To promote the best interests of the Macaroni and Noodle trade.

- 1st. By *Applying* science and improved practices of manufacture.
- 2nd. By *Meeting* annually to discuss trade matters and cultivate friendly relations and good fellowship.
- 3rd. By *Uniting* the members for the general good of the Industry.
- 4th. By *Assisting* manufacturers in securing skilled and experienced operatives.
- 5th. By *Advertising* our production as a Food Staple.

Who Are Eligible?

Regular Members.—Any individual or firm in the macaroni or noodle manufacturing business in America is eligible to Regular Membership.

Associate Members.—Any individual or firm conducting a line of business allied with macaroni and noodle manufacture, is eligible to Associate Membership.

What Are the Fees and Dues?

Joining Fee. . . \$10.00 Annual Dues. . . : \$25.00.

IF INTERESTED SIGN AND MAIL THIS SLIP:

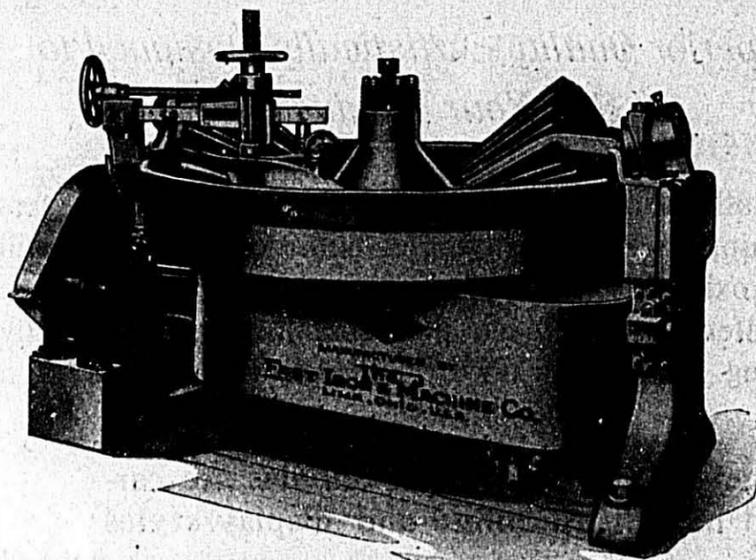
To M. J. Donna, Secretary
P. O. Drawer No. 1, Braidwood, Ill.

Kindly mail me application blank and full information concerning the National Association of Macaroni and Noodle Manufacturers of America.

Firm.....

Date.....

Address.....



(This shows 1-Bbl. size, with plow.)

EIMCO Macaroni Dough Kneader

The kneader you need to knead the dough.

Here's a kneader that will stand the hardest kind of work, give better than good results, and stay on the job every minute—it is built that way. The frame is very strong; the corrugations on the rolls are pitched just right to give the greatest kneading effect; and heavy iron scrapers are located at each roll to keep the dough from climbing. The pan is smooth, inside and out, and a good lubricating system keeps the machine running smoothly.

Look at the gear guards; see how they provide safety. All these things mean a thoroughly modern machine that combines efficiency, cleanliness and safety—the kind of a kneader that you want.

Complete Installations

of EIMCO machinery, Mixers, Kneaders, Presses etc., mean wonderfully efficient plants. It means getting features of real value that can be had only by using EIMCO products.

Now is a good time to order.

The East Iron & Machine Co., Lima, Ohio.

The New Macaroni Journal

(Successor of the Old Journal—founded by Fred Becker of Cleveland, O., in 1903)
A Publication to Advance the American Macaroni Industry
Published Monthly by the National Macaroni Manufacturers Association
Edited by the Secretary, P. O. Drawer No. 1, Braidwood, Ill.

PUBLICATION COMMITTEE

JAMES T. WILLIAMS President
M. J. DONNA Secretary

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SPECIAL NOTICE

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

The NEW MACARONI JOURNAL assumes no responsibility for views or opinions expressed by contributors, and will not knowingly advertise irresponsible or untrustworthy concerns.

The publishers of the New Macaroni Journal reserve the right to reject any matter furnished either for the advertising or reading columns.

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

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Vol. 1 December 15, 1919 No. 8

Queries and Answers

Responsibility for Fire Loss

A wreck of a freight train was followed by fire which destroyed completely a carload of flour in transit from the mill to our factory in Missouri. Would a claim for damages be justified against the railroad?

Answer:—If the fire originated from some manner not exempted in the bill of lading, the railroad company will be liable for the loss.

Information Wanted

An eastern macaroni manufacturing concern and a member of the National Macaroni Manufacturers association contemplating the erection of a modern and up-to-date factory writes to learn names of publishers of books dealing with the best type of construction for a macaroni making and drying building.

Answer:—We know of no books on this subject, but we will invite a discussion of this phase of the manufacturing end of our product by those who

have their own ideas of building most adapted to this business.

(Let us hear from many of the readers explaining in detail their idea of an ideal macaroni plant.—Editor.)

Orders by Wire

A middle west manufacturer inquires as to the validity of an order sent in by wire which was not accepted because said wire failed to reach the company's office.

Answer: No order is valid unless accepted, whether by wire, by mail or by word of mouth.

Patents and Trademarks

John Kollar of Chicago has been granted patent rights on a noodle cutter patented by him recently and filed with the U. S. patent office on Jan. 28, 1919. It is serial number 273,575 and has against it one claim (Cl. 107-51) according to notice given by that department. The patent number is 1,321,215.

"In a noodle cutter, the combination with a handle adapted for manual operation, forks extending from the ends thereof, spring strips secured exteriorly of the surfaces of said forks, pairs of registering studs rigidly engaged upon the inner surface of said spring strips, said studs extending inwardly through openings formed in the forks, a hub disk containing a central bore pivoted upon said studs, and a peripheral cutting edge formed on said disk adapted to divide dough."

On Nov. 18, 1919, the Massero Macaroni company of Fulton, New York, was granted exclusive use of its trade mark covering macaroni, noodles and spaghetti as filed with the patent office on April 29, 1919, and published in the Official Gazette on June 24, 1919.

The application of P. & M. Giardina of Ensley, Ala., for registration of its trade mark for macaroni, spaghetti, vermicelli and macaroni paste products filed with the patent office on May 12, 1919, was published on July 8, and granted Oct. 21. Serial Number 118,380.

The Foulds-Briggs company of Cincinnati filed with the patent office on Feb. 20, 1918, a claim for exclusive use of the trade mark "GOLDEN WHEAT." No claim is made for the exclusive use of the word "Wheat" except in connection with the other fea-

tures of the mark. Particular description of goods is given as macaroni, spaghetti and noodles. Claims use since June, 1914. Published Oct. 14, 1919, and all objections thereto had to be filed before the expiration of 30 days.

The Keystone Macaroni company of Lebanon, Pa., has applied to patent office for registration of a trade mark for its macaroni products. The mark shows a circular cut containing the figure of St. George on horseback attacking the dragon, the words "San Giorgio" appearing above the circle. It was filed Feb. 14, 1919, and published according to law on October 7, 1919. Claims use since Feb. 1, 1916. Objections must be filed within thirty days.

Registration rights were granted to the National Macaroni company of Providence, R. I., for use of trade mark Serial No. 116,500 filed in the patent office March 12, 1919, and published according to law on May 27, 1919.

For Sale!

One 13½ inch double cylinder Walton screw press, complete with packer. In perfect shape.

Address F. J., care of New Macaroni Journal, Braidwood, Ill.

WANTED TO BUY

Second Hand Machinery in Good Working Condition.

ONE KNEADER 1 or 2 Barrels Capacity
ONE MIXER 1 or 2 Barrels Capacity
One Hydraulic Press of 1 Barrel Capacity.

Please send offer with price direct to
P. O. Box No. 1589, Pittsburgh, Pa.

For Sale!

Two used 13½ inch Screw Type Walton Macaroni Presses complete with counter shaft. Support for dies "H" shaped. Can make immediate shipment.

Address J. G. E., care of Macaroni Journal, Braidwood, Illinois.

Grain, Trade and Food Notes

Bulgaria Banner Wheat Crop

Large elevators are under construction along the Black Sea ports of Bulgaria to handle that country's wheat crop, estimated as the largest in the history of that country and valued at about \$50,000,000. This work is being carried out by Premier Stambuliwsky in the hope of getting outside help for regulating exchange prices and stimulating trade. The large production will have a tendency to reduce prices, but with export facilities it is expected demands from other countries will keep the prices considerably above the 5-year average.

Canadian Fall Acreage

According to a bulletin issued by the Canadian dominion bureau of statistics the area estimated to be sown to fall wheat for the 1920 harvest is 776,400 acres for the total, compared with 714,000 acres last year, an increase of 9 per cent. Of this Ontario seeded 718,000 acres against 652,000 acres a year ago, an increase of 10 per cent, Alberta 38,000 acres, a decrease of 12 per cent from the 43,700 acres of 1918, Manitoba 4,400 acres against 6,100, and British Columbia 14,600 acres against 12,900 acres a year ago.

Russia Wheat and Rye

The British economic mission estimates that the wheat crop of the Ukraine this year amounts to 328,000,000 bushels, compared with an average return of 248,000,000 bushels, and rye about 168,000,000 bushels, against an average crop of 160,000,000 bushels. Reserves of wheat are believed to exceed 120,000,000 bushels and rye 60,000,000 bushels. The government also has information that there is a large amount of grain in south Russia, but at present this is not obtainable.

Prices for Food

That the public is not using good common sense in its purchases of food and is taking the high price foods largely because they have more money to spend than ever before is shown by the low price of rye flour as compared

with white wheat flour. Rye flour is obtainable here around \$8.25 in small lots, against \$13.50 to \$14 for wheat flour. The cost of rye bread, however, is the same as wheat bread. Some try to explain this by saying that it takes more rye flour to make a loaf than it does of wheat, as the latter will absorb more water.

Housewives might reduce their cost of supplies by using more rye flour, but they prefer the white bread. Even the foreigners who were brought up on rye bread in Europe after getting a taste of white bread in the United States stick to the latter. Rye is selling at \$1 to \$1.60 under the price of wheat. Supplies of rye are 17,248,000 bushels, as shown by the visible supply at the beginning of the week, the largest known at this season, and compared with 6,694,000 bushels last year. The bulk of the stock is at Minneapolis and Duluth, Chicago having 1,650,000 bushels, against 439,000 bushels last year.

Breadstuff Shortage in Italy

In a recent statement Luigi Murialdi, undersecretary of food supply and consumption, calls attention to the fact that although the maximum total of the wheat crop in Italy was estimated at 45,000,000 quintals, of this amount 25,000,000 quintals must be retained by the growers for their own needs or for seed. Of the balance of 20,000,000 quintals, which it has been hoped to obtain from the domestic production, only 6,000,000 quintals have actually been received up to date, of which 5,000,000 quintals have already been consumed. Consequently, the amount of which the government can actually make use consists of 1,000,000 quintals of domestic wheat and a little more than 3,000,000 quintals of imported wheat, or a supply for about one month. The minimum requirements of the nonproducing portion of the population are 40,000,000 quintals, of which, as has already been stated, it is hoped to obtain 20,000,000 quintals from local sources, and to import 20,000,000 from abroad. The greatest difficulty and the danger of the situation consists in the fact that Italy's tonnage, unloading facilities and storage facilities barely permit the delivery

each month of the average amount which it is necessary to import for current consumption, which is 1,650,000 quintals. Thus if for any reason it should be necessary to hold up the arrival of foreign grain for one or two months, Italy would not be able to meet the demands of the people, who would necessarily be without bread during the last months preceding the harvest. In addition to wheat Italy needs 5,000,000 quintals of rice. The last crop is completely exhausted and the new crop is just being reaped after the settlement of the strike of the laborers.

Spanish Figs in United States

More than one-third the total imports of figs by the United States during 1918 came from Malaga consular district of Spain. The quantity imported, 3,351,193 pounds, represents an increase of 621 per cent above imports of 1917. About one-fifth the entire fig crop was exported to this country. Exports of dried figs from Malaga during 1918 were 1,411 tons to the United States.

The exports of figs declared for export to the United States were valued at \$344,283 in 1918, as against \$44,995 in 1917. Most of the exports to the United States were sent in 56, 22, and 10-pound boxes. It is hard to foretell whether Spanish figs will be in as great demand as during the war. This will depend upon the accessibility of the Smyrna market. Exporters are of the opinion that Malaga figs selected and prepared in the right way will continue to find buyers.

Prices ranged from 24 to 36 pesetas per 100 pounds. In the 1917 season they had averaged from 16 to 26 pesetas per 100 pounds, and before the war, the prices ranged from 11 to 14 pesetas per 100 pounds.

Almeria Grape Crop

The grape shipping season of the Almeria, Spain, district extends from about Sept. 1 to the middle of November, nearly 10 weeks. This year's crop is estimated at considerably less than normal, and will probably not exceed 850,000 barrels, as against a normal production of over 1,000,000 barrels. (A

barrel usually contains about 23 kilograms of grapes.) During the first three weeks of the current season about 200,000 barrels are said to have been exported to English markets and several thousand barrels to the Scandinavian countries, but the shipments to the United States were late. Of the total crop for this year about 500,000 barrels will go to the British Isles, it is said, and 150,000 barrels to Norway, Sweden, and Denmark. There will remain, then, about 200,000 barrels only for the United States markets. This is due, no doubt, to the misunderstanding which has arisen between the exporters and the American importers.

Algerian Grain Surplus

The exportable surplus of Algerian wheat and barley of the present harvest will be purchased by the quartermaster's department of the French army at the following fixed prices delivered at the dock: Wheat, \$3.15 per bushel; barley, \$1.77 per bushel, reports the American Consul General at Algiers, to the Department of State, under date of Sept. 25, 1919.

Canadian Wheat Prices

James Stewart, chairman of the Canadian wheat board, has announced that Canadian farmers are not to be told at what price their wheat is being sold or who is the buyer until the close of the present crop year, Aug. 31, 1920. Mr. Stewart stated that some export wheat has been sold but it would not be advisable to make public at what figure, for the reason that the balance is yet to be disposed of and may be sold at a higher or lower figure and as the whole crop is pooled according to grades, any figures given out now might be misleading.

1919 Italian Sugar Production

Crop experts have estimated that the 1919 production of sugar in Italy will exceed 286,520,000 pounds, which is an increase of over 110,200,000 pounds over that 1918 crop. This large production is due to two principal causes. First increased acreage due to post-war needs and to favorable climatic conditions. This nation has been on a sugar ration far below the standard during the war and the demand has far exceeded the supply which was very limited because of the blockade. Sugar consumption per capita in Italy is much

less than that of its European allies and only about one-fourth that of the Americans. This year's abundant crop will in a measure satisfy the cravings for sweets that has for 5 years caused so many Italians to practice self denial.

Italy Trade With U. S.

Official statistics for the first nine months of the present year show that Italy imported from the United States \$600,000,000 worth of goods, as against \$18,000,000 worth exported, of the exports there were oranges and lemons worth \$800,000. The "Giornale d'Italia" characterizes the figures as "simply fantastic."

Oats Occupy Much Space

Miss Florence Nimmo of North New Portland, Me., is exhibiting a freak ear of corn. The ear is fully developed, and is filled for fully two-thirds of its length. At that point the kernels begin to break down and make way for well defined rows of oats.

WHEAT DIRECTOR HITS H. C. L.

Puts Cheap Flour on Market—New Smash at Hi Cost—Straight Flour at Nominal Prices—Up to Consumer—Large Production Calls for Lower Prices.

Wheat Director Julius H. Barnes put the solution of one phase of the high cost of living directly up to the consumer by making it possible for the purchaser of flour to decide for himself whether he will continue to pay fancy prices for special brands or buy at a lower price pure straight flour made from the finest wheat.

Following a conference of the vice presidents of the eastern zones of the United States Grain corporation with Mr. Barnes the corporation has announced that it will offer to the retail trade, particularly in the large cities, under its own brand, standard pure wheat straight flour in 24½ and 12¼ pound packages at prices which will reflect the Grain corporation buying price of the flour.

Not War Flour

This will place in the hands of the consumer a class of flour made from the best wheat and used in large quantities before the war by both bakers and the grocery trade. The brand offered is the regular straight flour. It is in no way identified with the war

grade flour, a distinction which should be fully appreciated by the consumer.

Rumors, possibly inspired by overzealous flour salesmen, have been current in the market from time to time of an impending flour shortage, and the possibility that the use of substitutes would be resumed. Mr. Barnes asserts that there is no authority whatsoever in the present food regulations for the reinstatement of the use of substitutes or of war flour.

Owing to the short crop of spring wheat this year—203,000,000 bushels against 359,000,000 bushels last year—certain grades of flour are scarce. However, figures for the total crop of wheat show 918,000,000 bushels, against 917,000,000 bushels last year. In addition to this, 57,000,000 bushels of old wheat were carried over.

Flour Production Heavy

Production of flour has been extremely heavy and for the season ending Nov. 7 has amounted to 52,433,000 barrels, against 43,174,000 barrels last year. Exports have been only about the same as last year. Consequently flour stocks are very heavy and amount to about 50 per cent more than year ago on Nov. 1.

Many reports concerning scarcity of flour and advancing prices for certain grades have reached Mr. Barnes. The facts are that stocks of flour are very large and production enormous. Therefore the wheat director has determined to place in the hands of the retail trade in the large cities, particularly, a supply of straight flour from the immense stocks of the Grain corporation at nominal prices.

This flour will be available in about three weeks in the larger cities. It is expected the retail price will be about 75 cents for a 12¼-pound sack.

THE PANACEA

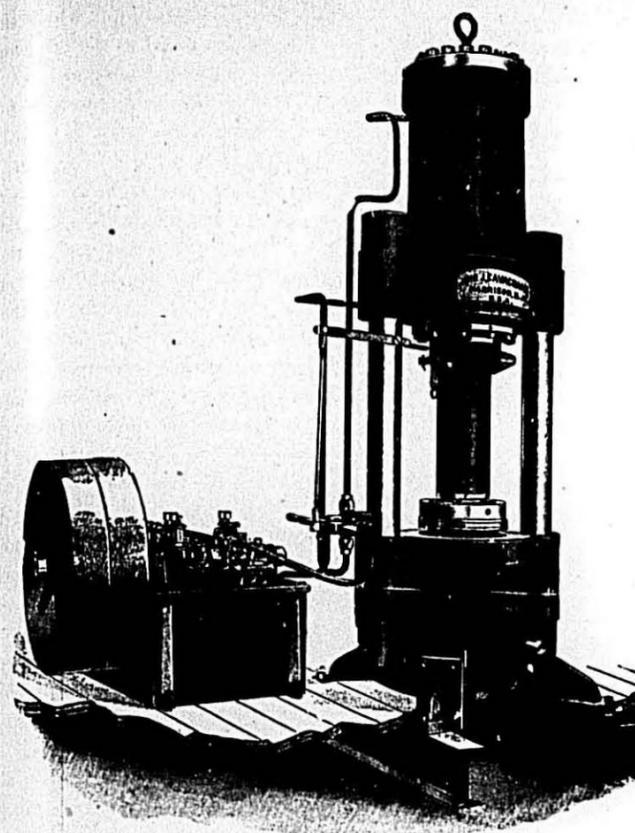
We need less agitation, less legislation, less oratory and more confidence in business in this country.

We need more production and fewer pronouncements.

If every man who works had in his heart the true principles of Americanism there would be a quick end to our industrial discord.

Serve and be grateful for the privilege is in the discard; strike and demand the consequences—that is the injurious spirit that is sweeping the country.

Spread Americanism, preach charity and concord, loyalty and service and down discord by increased production.



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Pillsbury's Durum Semolinas

and Durum Flours insure an unspecked, well flavored macaroni or spaghetti that will satisfy your most exacting customers.

Place your next order for semolina or Durum Flour with The Pillsbury Flour Mills Company. Prompt attention given each order whether it be for a few sacks or a trainload.

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