An Ideal Country

"My conception of America is a land---

Where man and woman may enjoy the advantages of wealth, not concentrated in the hands of the few but spread through the lives of all;

Where they build and safeguard their homes and give to their children the fullest advantages and opportunities of American life;

Where a contented and happy people, secure in their liberties, free from poverty and fear, shall have the leisure and impulse to seek a fuller life."

Herbert Hoover, President.
Whatever You May Need—If It Is A Die

we can make it to fit any requirement of the manufacturer of alimentary paste products.

Dies for hydraulic presses in any size up to 27 inch diameter for short cut macaroni; up to 27 inches for long pastes.

Dies for the smaller or specialty manufacturer to fit his screw presses.

Dies to produce fancy specialties such as Stars, Alphabets, Sea Shells, etc.

And a special patented die of our own to produce spiral shape “Yolandas,” which is a fast selling food wherever introduced.

In most instances we have been able to make a die to produce an individual fancy product as designed especially by a manufacturer.

Whatever you may need in a die, ask us to help solve your problem. The making of extra good macaroni dies is our life work; the same as making of macaroni products is yours. We have good designers, a well equipped plant, expert die makers, and are constantly adding new machines to overcome problems in turning out special work.

And regardless of the style of the die it will be a fine job. We turn out no inferior work. Maldari’s Insuperable Macaroni dies are good—not always the cheapest—but always worth more because we do a better job.

Catalog of Standard Dies sent for the asking.

F. MALDARI & BROS., Inc., 178-180 Grand St., New York City

“America’s Leading Die Makers for Over 27 Years
with Management Continuously Retained in Same Family”
A Leader and a Founder

In a month to all men, death came last month to a man recognized as a leader in the trade, a veteran in the macaroni making business, a true friend of the whole industry.

Mr. Fred Becker, president of The Piattman Egg Company of Cleveland, Ohio, because of his untimely and unexpected passing there is great grief in the hearts of his many friends in the industry who appreciated his truly qualities and his business ability.

Many and sincere were the expressions of sorrow for the loss that the whole industry has sustained when Fred called this leader.

While apparently in good health and in a position to enjoy the leisure that a busy life promises, an acute attack brought to a sudden close a long and eventful career. He died in his hospital home on the shore of Lake Erie, Lakewood, a suburb of Cleveland, in the presence of his immediate family. Date—September 16, 1929.

On September 19, 1929, the remains were buried in River View cemetery, Cleveland, with scores of friends and business associates taking part in the simple services, reminiscent of the quiet, unassuming life led by the honored dead.

In the death of Mr. Becker the macaroni and noodle manufacturing industry in this country lost a friend, tried and true. As time passes his efforts will be more and more appreciated. Unselfishly he served his trade and methodically he worked at the achievements that might have dishonored the business that did not discourage the uncertain. He served his trade with honor and with the respect of his associates, for nearly a quarter of a century, resigning in 1927.

In 1924 he voluntarily offered his magazine to the National Association to be published as its trade organ. Long after his office was accepted he continued to retain a fatherly interest in its progress and was pleased to see it become a magazine of influence in the trade. Its name was changed to The Macaroni Journal but its purpose remains unchanged. It is still battling for and will ever continue to battle for trade spirit and better understanding, as he wished it should.

As owner and founder of what is now the industry’s op-ed organ and as one of the original organizers of the trade’s national association, the late Mr. Fred Becker has left a name that will long be the mark of the trade in this country.

Our founder has passed on; in his spirit we will carry on.

Towards this end may we not have the cooperation and understanding which he ever tried to promote, knowing that only under those conditions can progress be made and success assured. If this be done, then his death will not have been in vain.
Macaroni manufacturers who market their products in metropolitan New York City demand elimination of Health of Foods in that city with requests for protection against artificially colored and flavored products. The enforcement of the food laws is a duty of the federal government, which is handled by Dr. Sidney W. Wynn.

Last week the manufacturers were given a hearing and permitted to present arguments in favor of the strict enforcement of the federal, state and city laws governing food production and distribution. Among the macaroni manufacturers in attendance at the meeting on Sept. 17 were: William Calvin of Atlantic Macaroni Co., C. H. Cutler of Atlantic Macaroni Co., A. Sonn, E. Y. Vorelman of A. Ziegler's Sons, Inc., E. Button of Button Macaroni Co., A. Borden of Brooklyn Macaroni Co., W. Baffill of Baffill Macaroni Co., B. B. Jaffe, Washington representative of the National Macaroni Manufacturers association, Mr. Calvin and Dr. Jacobs presented statements at the meeting of the macaroni manufacturers and emphasized the need of eliminating colored macaroni products in the New York city market as a means of protecting the interests of the consumers.

Toward this end the good offices of the manufacturers and the trade organization was placed at the disposal of the New York food officials.

Dr. Calvin's statement: The elimination of artificial color in macaroni products and the elimination of all such substances and standards for these products are subject to the monopoly in the macaroni industry and the National Macaroni Manufacturers association many years. More than 15 years ago, the New York City department of health under the administration of the late Commissioner Joseph H. Persky, stated that under the food laws which have been in effect for many years, every one of these regulations as to the color and flavoring matters with which these eggs are colored. The present administration in New York state is now enforcing these laws.

We believe that such an announcement of the policy of the department in any one of these trade would have a very salutary effect on these manufacturers and distributors. To prevent in manufacturing and distributing articles colored and all standard products. We will continue to see that all public quality in this matter.

We wish to take the opportunity to offer to our department the service of our technical staff who will be in conformed with you in the execution of these standards, particularly as very difficult to the trade of all colors and egg content in these products. We wish to offer our service to these standard and all standard products. We will continue to see that all products.
Secrets of Successful Trademarking
How to Turn a Package Into a Trade Mark

By WYALON FAYCET

No sooner had the musical and allied industries taken to individual or household packing than the packagers, as by common consent, concurred in the opinion that the packaging itself served as a trade mark. There was nothing strange or unusual in such bringing to bear the container serve as a clue—a readily recognizable clue—to the identity or origin of the contents of the package. The soft-drink driner has possession of several groups of food purveyors as they have, in successful, taken to packaging their wares for retail distribution.

On the surface it might seem that this scheme to debase the package in its entirety as a trade mark was a move for economy. Undoubtedly it is. In the interest of money saving to kill 2 birds with one stone by making the container do double duty as a receptacle and as a badge of Identity. But there is more to the impulse. An added incentive is the gain in display value. If a package is the trade mark, the manufacturer can be pretty sure that his trade mark cannot be obscured. Furthermore, the size of the symbolic package affords it to be recognized by customers or prospects at long distances when introduced in a show window or counter displays. Finally there is the matter of protection of valuable goodwill. Theoretical package infringement should be easier to prove than labeled infringement or imitation or simple mark.

The Package is a Trade Mark

With so much to be gained by converting the whole package into a trade mark of heroic size, it would be supposed that all packers of macaroni would jump at the chance for a "double duty." But no sooner does the manufacturer hatch such a plot than he is warned by his attorney who is cautious about the matter of his client. "Oh, no, you can't do that," says the lawyer. "You can't register a package or a container as a trade mark for its contents. Of course, if you were a manufacturer of certain you would be entitled to a trade mark on your article of manufacture. But as a user of paper boxes or other receptacles you cannot monopolize as a registered trade mark the size, shape, color of the box, or its design or getting up in any entirely." Your own use of box is entirely automatic when he then parrots a facetious

of the package as a self-centered and self-satisfied trade mark. The macaroni manufacturer may not as so officially lease off his patent package as an exclusive trade mark than he may recognize a patent of protection for the use of all owners of the trade mark. Herein, indeed, is a doctrine which matches the principle that no article of merchandise—mack or what not—may be registered as a trade mark for itself.

Informative Trade Mark Denied

Hard as it is the fact that a package can not be patented at Washington as a conventional Sunday parade trade mark, there is no way out of the difficulty, if the trade mark will only seek the path. A package may be a trade mark in fact though not in name. This latter must be enforced as a trade mark at the U. S. Patent Office. But there are open to him other forms of protection which will aid him in all probability serve his every purpose in keeping competitors from copying his package native. Now for a look at the alternatives.

Why not envelop the package in the trade mark device which would not be the package structure yet would pass for the package in the eyes of the public? This is a solution that may quickly be guided to the mind of the average manufacturer in a difficulty. It is a plot, not without some merit, but one runs into difficulties. Usually a trade mark name does not carry enough information for the exterior of a macaroni package. There must be description; and maybe instructions for use; and the name and address of the manufacturer, all matters that is not readily acceptable to a trade mark. No, if one wants major protection for the wrapper of a light wrapped package it is better to set by copyrighting the complete layout in a label. An entire entire brand has, on occasion, been copyrighted as a label.

The remaining means at the disposal of the manufacturer—and it is distinctly his best bet—is to an aggregation and exploit his package that it will be what the public looks for in buying, and, though unregistered, will be protectable under the common law as a trade mark.

The best part of this program is that it serves as a price or extra premium which does not interfere with what the manufacturer may desire to take out on his good marks. He may register his branded name as a trade mark. He need not obtain copyright entry for his label or big or little. Then, on top of all, he may pyramidal his protection by publishing his package ensemble as a legal trade mark.

Common Law Protection of Marks

Trade mark protection under the common law is very different from registration. The latter common law is that the owner of a trade marks can not prevent another from using his name so long as the latter is not confusing to his former. The common law is that the owner of a trade mark can prevent another from using his mark in fact though not in name. This latter must be enforced as a trade mark at the U. S. Patent Office. But there are open to him other forms of protection which will aid him in all probability serve his every purpose in keeping competitors from copying his package native. Now for a look at the alternatives.

The prime secret upon which all the results of protection must lie is the argument of the public utility of the working mark so that it will be registered to the best show by the common law affords. Establishment of trade mark status for the public of a trade mark, it is the maneuver which cannot begin until the packaging and trademarking of the public. The public must not only be able to make package contents to the touch or perceived to look upon complete package as a trade mark. Naturally, if a manufacturer has the medium of identification—it is the trade marks, labels or what not—he will not wish to slight these in his showing of the public. But whatever the brand breakings in the foreground, it is the matter of his showing it in his larger aspect, rendering the charger at least as sensitive to the brand as the typographical setup, the color scheme, etc., that all these elements of a trade mark "personality" will come to rated as a degree of time of purchase as means of thinking up and verifying names or brands.
The 1929 Durum Crop

A tremendous drop has occurred in the total production of durum wheat in the United States. The Sept. 1 crop report of the U.S. Department of Agriculture forecasts a 1929 production of only 55,000,000 bushels, as compared with a 3-year average (1926-1928) of 95,000,000 bushels, and a 1928 production of 127,000,000 bushels.

Expressed percentage wise, the 1929 durum crop is 409.5 less than the 1928 crop and 52.6% less than the average of the previous 5 years.

The U.S. Department of Agriculture detailed Sept. 1, 1929 forecast for the principal durum wheat producing states is as follows:

<table>
<thead>
<tr>
<th>State</th>
<th>Acres</th>
<th>bushels</th>
</tr>
</thead>
<tbody>
<tr>
<td>North Dakota</td>
<td>6,300,000</td>
<td>9,680,000</td>
</tr>
<tr>
<td>South Dakota</td>
<td>1,300,000</td>
<td>1,970,000</td>
</tr>
<tr>
<td>Montana</td>
<td>1,500,000</td>
<td>2,250,000</td>
</tr>
<tr>
<td>Washington</td>
<td>1,000,000</td>
<td>1,500,000</td>
</tr>
<tr>
<td>Idaho</td>
<td>800,000</td>
<td>1,200,000</td>
</tr>
<tr>
<td>Utah</td>
<td>600,000</td>
<td>900,000</td>
</tr>
<tr>
<td>Wyoming</td>
<td>500,000</td>
<td>750,000</td>
</tr>
<tr>
<td>Oregon</td>
<td>400,000</td>
<td>600,000</td>
</tr>
<tr>
<td>Nevada</td>
<td>300,000</td>
<td>450,000</td>
</tr>
<tr>
<td>California</td>
<td>200,000</td>
<td>300,000</td>
</tr>
<tr>
<td>Arizona</td>
<td>100,000</td>
<td>150,000</td>
</tr>
<tr>
<td>Colorado</td>
<td>50,000</td>
<td>75,000</td>
</tr>
<tr>
<td>New Mexico</td>
<td>25,000</td>
<td>37,500</td>
</tr>
<tr>
<td>Texas</td>
<td>5,000</td>
<td>7,500</td>
</tr>
</tbody>
</table>

North Dakota's average yield of durum wheat of 96 bushels per acre is under the 2-year average of 121 bushels per acre for the state. The highest average yield per acre is reported for the southern area, 107 bushels per acre, and the lowest for the south central area, 75 bushels per acre. The northeast area which includes Cavalier, Grand Forks, Nelson, Pembina, Ramsey, Towner and Walsh counties, has the highest average acreage of the crop reporting states in the state.

Shifts in Durum Acreage in North Dakota

Much of the decrease in production of durum wheat in North Dakota is attributable to the decreased acreage of the crop. The 1929 durum crop constituted 40.0% of the state's total winter wheat acreage whereas the 1928 crop constituted 66.8% of the total spring wheat acreage. Durum acreage reached its maximum in 1928 as did also the production. The following table shows the acreage of durum wheat in North Dakota and the percentages that acreage is of the total winter wheat acreage as of the last ten years.

<table>
<thead>
<tr>
<th>Year</th>
<th>Durum Acreage</th>
<th>Percentage of Total Winter Wheat</th>
</tr>
</thead>
<tbody>
<tr>
<td>1928</td>
<td>5,310,000</td>
<td>45.4%</td>
</tr>
<tr>
<td>1927</td>
<td>3,750,000</td>
<td>40.9%</td>
</tr>
<tr>
<td>1926</td>
<td>4,120,000</td>
<td>41.6%</td>
</tr>
<tr>
<td>1925</td>
<td>3,460,000</td>
<td>40.0%</td>
</tr>
<tr>
<td>1924</td>
<td>2,810,000</td>
<td>38.4%</td>
</tr>
<tr>
<td>1923</td>
<td>2,310,000</td>
<td>34.0%</td>
</tr>
<tr>
<td>1922</td>
<td>1,930,000</td>
<td>32.8%</td>
</tr>
<tr>
<td>1921</td>
<td>1,540,000</td>
<td>30.7%</td>
</tr>
<tr>
<td>1920</td>
<td>1,200,000</td>
<td>27.4%</td>
</tr>
<tr>
<td>1919</td>
<td>930,000</td>
<td>24.4%</td>
</tr>
</tbody>
</table>

The 1929 crop of durum in North Dakota is high in protein and low in test weight. The high test weight is accompanied by a very desirable flour texture hence the crop should sell out at a relatively high percentage of seed weight. Since there has been a considerable expansion of beet seed production in the more nearly exclusive durum areas there seems to be rather more adventures of beet seed in the durum wheat than heretofore, a condition greatly to be deplored.

The Color of the Crop

The color of the 1929 durum crop is more yellow both internally and externally. This is partly due to the fact that North Dakota has been considerably reduced in durum acreage. The 1929 harvest is not as good as has occurred previously, witness the 1928-1929 reduced harvest.

Through the courtesy of Mr. C. E. Mangels, Cereal Chemist in the department of milling at the North Dakota Agricultural Experiment Station, I am able to include the following data based upon chemical analyses and physical examination of a large number of samples of the 1929 North Dakota durum crop.

Quality of the 1929 North Dakota Durum Wheat

Evolved Texture (number only)

<table>
<thead>
<tr>
<th>Per cent of Samples</th>
<th>Texture</th>
</tr>
</thead>
<tbody>
<tr>
<td>35</td>
<td>Weak</td>
</tr>
<tr>
<td>25</td>
<td>Medium</td>
</tr>
<tr>
<td>15</td>
<td>Strong</td>
</tr>
</tbody>
</table>

When quantitative comparisons are made with the quality of previous crops, the interesting fact is brought out that although the 1929 crop averages only 0.4% of a pound lighter in test weight than the 1928 crop, it averages 2.4% higher in protein and has 17.9% more cullinarine kernels. The following table furnished by Mr. Mangels gives the data for the last 4 years.

<table>
<thead>
<tr>
<th>Year</th>
<th>Number</th>
<th>Average Protein</th>
<th>Per cent of Samples</th>
<th>Texture</th>
</tr>
</thead>
<tbody>
<tr>
<td>1928</td>
<td>100</td>
<td>9.61%</td>
<td>40.0%</td>
<td>Weak</td>
</tr>
<tr>
<td>1927</td>
<td>100</td>
<td>9.26%</td>
<td>38.4%</td>
<td>Medium</td>
</tr>
<tr>
<td>1926</td>
<td>100</td>
<td>8.94%</td>
<td>36.8%</td>
<td>Strong</td>
</tr>
<tr>
<td>1925</td>
<td>100</td>
<td>8.71%</td>
<td>35.2%</td>
<td>Weak</td>
</tr>
</tbody>
</table>

By H. L. WALSTER
Agronomist, North Dakota Agricultural Experiment Station

Cleaning Machinery

One of the encouraging signs of the times is the gradual standardizing of cleaning machinery designed to remove heavy dirt from flour grain, and mowers which are being installed in mills not in some degree. The development of hair size machines and the necessity of having them seem to be just around the corner.

MILL AND 2 BOX FACTORIES AT PHILADELPHIA

The HOME OF THE CARDED \nCOMBINED \nARE THE MILLING \nSHIPPING \nCONTAINER CORPORATION \nOF AMERICA \nAND MID-WEST BOX COMPANY IN PENNSYLVANIA

One giant group at Philadelphia is the largest and most progressive in variety of products of the thirteen factories and mills comprising the Container Corporation of America set up at this time. Two large box factories and one big corrugated mill are here busyly engaged in producing highest quality corrugated and solid fiber shipping containers and a complete line of industrial and paper-based specialties, including those of Virginia, New York, New Jersey, Maryland, Delaware, District of Columbia, Virginia, North Carolina and New England States.

A central location, ample transportation facilities and very complete modern equipment which turn out quick service and delivery of orders are advantages that customers will appreciate.

OTHER BOX Factories

At Bardstown, Ky., and Bridgeport, Conn., and at Hamburg, Missouri, E哥伦比亚, Elkhart, Utah, Oakland, Calumet, Fort Wayne, and Chatham, England. 

BECAUSE FEATURED IN PREVIOUS INSERTS
We Make a Complete Line of Boxes for Air Express

The genuine fusillo!

Important question:

"If we have been able to make this die, considered an impossibility, how good can we make your common dies?"

For you, this is a very easy question to answer.

Mario Tanzi & Bros., Inc.

Creator and maker of fine dies
Grins
Smiles
Chuckles
A Tune for Business Watters

A girl with money to burn can always find a match.

Let Hoover order 7 political posters a day.

It must have been a landlord who said "Every knock is a steal."

And yet, in directing automobiles, a traffic cop must have sense.

The dump in the pig iron market is probably due to June bride's headline.

It makes a fellow sick to see his neighbor's supply of medicinal bunch.

Many a man who acts like the main squeeze turns out to be a lemon.

Hard knocks are good for a man—unless he's doing the knuckling.

Mosquitoes are in desperate because they bit the hand that's feeding them.

A man will chase a golf ball all over the links because it's too hot to go to church.

Some week's pet prayers are hard times and not being able to find a place to park their cars.

Horse swappers didn't buy any more about their steeds than automobile swappers do about their speeds.

Some people drop a copper cent in the collection plate and expect it to be one golden entry.

The motelier doesn't care where his gas comes from just so it goes.

An Irish Diplomat

Mrs. O'Brien had a habit of "putting her feet in it" whenever she opened her mouth.

Across the way lived Mrs. Flanagan whose husband, mortifying himself, was always bringing home flowers.

A few days later Mrs. O'Brien was going over to visit her husband, said, "You'd better not go, you're sure to do something to hurt her."

"So, I won't," said Mrs. O'Brien, "I'll talk about something else.

"Good morning, Mrs. Flanagan—lovely weather, isn't it?"

"Yes, and it's a good day so I can get my clothes on," said Mrs. Flanagan.

"Now, you're the one that should be worrying about the weather when you wash your clothes, Mrs. O'Brien.

Not to Mention Towels

A perplexed porter was explaining an unprecedented situation to the Pullman conductor.

"But, captain, the steph's late again; who is he?"

"And why, and how?"

That who would want to steal a Pullman lady?"

protested the conductor.

"I don't know, but she's gone," responded the porter.

At this juncture a passenger occupying an upper berth for the first time observed the conversation, pointed to his

curtains and remarked gruffly:

"Here, porter, you may use mine, I won't need it anymore."

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Spaghetti for Americans

Spaghetti, macaroni, and noodles, 3 of the most nourishing cereal products, easily deserve the important place they hold in the diets of the fertile, for they are easily cooked, easily digested, and easily combined with many food flavors, for they are of smooth texture and mild flavor. Those of the finest quality, made of the hard durum wheat, contain a large per cent of proteins as well as carbohydrates, so in order to meet the requirements for a well-balanced diet it is necessary to add only a small amount of fat, meat, or cheese for flavor and complete the meal with a fresh green vegetable or fruit. In our country we are inclined to consider the pasta only in our winter menus for we serve them most often with a rich cheese sauce, but they are so quickly prepared they can be made especially popular in hot weather.

According to Italian authorities the longer the time required for cooking the better the quality of macaroni. It should be cooked in a large quantity of salted water until tender, then drained, a small amount at a time, and mixed well with cold water, using a whisk or drawn with the flour before the sauce is added, for even a very small amount of water will spoil the flavor of the sauce. Many very highly seasoned sauces for "Spaghetti, Italian Style," are to be found, but in nature the best cooks in Italy prepare a very tasty sauce of tomato paste, seasoned very delicately with various herbs, meat, fish, and chicory cheese, as well as garlic and onion, but these are used very sparingly and the cheese is chosen for its quality rather than quantity. Since imported Italian cheese is now available at very reasonable prices, it no longer belongs in the luxury class as little is required to make a perfect sauce. If we consider variety important in the diet the flavor is so delightfully different that it is well worth a bit of extra expense and trouble.

And even though we may not care for Italian sauce for our spaghetti and foods of this type, there are so many other meat and vegetable combinations that we can easily adopt them as our own personal staples.

Peppers Stuffed with Macaroni

Six large sweet peppers, 2 tablespoon fish sauce, 2 cupfuls macaroni, salt, pepper, and oil. Remove tops and cut peppers and boil for 5 minutes. Drains and fills with cold water. Mix the macaroni in salted water until half tender, drain and serve. Heat 1 tablespoonful butter and heat the meat in it. Mix with the macaroni and tomatoes, chop in small pieces, season, and fill the peppers. Cover tops with crumbs, dot with tablespoonful butter and bake in a moderate oven until the peppers are tender. A cupful of canned tomatoes may be substituted if fresh tomatoes are not available.

Scalloped Salmon and Macaroni Two cupfuls macaroni, butter, 2 cupfuls milk, 1 cupful salmon, 1 cupful crumbs, 1 tablespoonful fish sauce, 1 tablespoonful pepper. Saute the macaroni until tender, drain and rinse. Arrange a layer in a baking dish, cover with salmon, sprinkle with cracker crumbs and a little salt and pepper. Continue these layers until all ingredients are used. Pour the sauce over the top and finish with a thick layer of crumbs. Dot with butter and bake in a moderate oven for forty minutes. An excellent emergency dish.

Macaroni with Fish Flakes

One cupful fish flakes, 1 tablespoonful olive oil, 1½ teaspoonful grated pepper, 1 cupful tomato sauce, 1 tablespoonful pepper, 1 bay leaf, 1 small onion, 1 tablespoonful flour, 1 cupful macaroni. Heat the olive oil, add the fish flakes and season lightly. Add the macaroni, saute and add the fish sauce and tomato paste. Cover closely and cook gently for 5 minutes. Add chopped onion and bay leaf. Stir for 30 minutes, add tomato paste and cook 20 minutes longer. Cover macaroni as directed above and arrange in layers with the sauce in a hot baking dish and serve at once. Grated cheese is passed with this dish. It is not at all necessary, but is preferred by some. Some Italian recipes call for fish flake in small cylinders, 2 tablespoons sauce, but the prepared fish flakes are both convenient and delicious.

Macaroni Salad

Two cupfuls cooked macaroni, 1 cupful cooked carrots, 1 cupful cooked cauliflower, 1 cupful English peas, 1 cupful young tomatoes, 1 tablespoonful vinegar. Chop the fruit very fine and mix the vinaigrette. Mix the other vegetables with a few French dressing and chill. Combine vegetables and macaroni, toss lightly with a little salt and pepper, serve on lettuce with mayonnaise.

Chicken and Noodles

One young hen or large fryer, 2 cupfuls macaroni, 3 eggs, 1 pound macaroni, 4 tablespoonfuls butter, or margarine, ½ tablespoonful fish sauce. Prepare the chicken for covering, cut and dice with flour. Heat the butter in a large pan and brown the chicken. In a few tablespoonfuls hot water, mix and cook gently for 5 minutes. Add vegetables and all seasonings, cover and cook gently for 5 minutes. Add a cupful of cream and 1 tablespoonful pepper. Cover the pan again and simmer for 1 hour. Remove the chicken from the sauce and surround the macaroni. Garnish with the chicken and serve with creamed sauce.

THE LATEST TYPE

OF

"CLERMONT" Noodle Cutting Machine NA-2, with Flat Noodle Folding Attachment.

Suitable for Package Trade

The finished product of sheeter machines.

WE ALSO MANUFACTURE:

Dough Breakers Noovia Cutting Machines
Duplex Calibrating Dough Breakers Square Noovia Macaroni
Triplex Calibrating Dough Breakers Strand Noovia Macaroni
Noovia Cutting Machines Edger-Bakery Machines
Monobloc Cutters Combination GIRafees for Smaller Noodle Manufacturers
Square Noovia Macaroni

Write for our descriptive catalog and detailed information.

Will not obligate you in any manner.

CLERMONT MACHINE CO., Inc.

Brooklyn, N. Y.
New Organization for New York

New York metropolitan district is unquestionably the greatest macaroni producing section in America and probably in the world. The competition is also the keenest and long and hard have been the battles of the manufacturers that prices were extremely low. To bring about better conditions through understanding of manufacturing and selling costs, the need of a local organization has been recognized and on several occasions associations have been formed with this good purpose in view. That they have failed was no fault of the promoters nor have these failures discouraged the leaders.

At a general meeting of the manufacturers in the New York district at 27 Cleveland place, New York City, on Sept. 26 a new organization was launched taking the name of Macaroni Manufacturers Trade Association of New York. Its program will strictly adhere to its motto: "The Renement of The Macaroni Industry."

Headquarters for the organization were established at 27 Cleveland place, the same building which houses the Italian Chamber of Commerce, and an elaborate ceremony of inauguration was supervised by the leaders and enjoyed by a gathering which consisted of practicaly all of the leading Italian macaroni manufacturers in that district. At the conclusion of the meeting, the organization was announced as an association of macaroni manufacturers, with a view of promoting the best interests of the trade.


Survey of Negro Business

The survey of Negro business conducted by the National Negro Business League, described in Domestic Commerce, has been completed and results have been published. The survey, made in 1928, covered 23 cities in the south and included an aggregate population of 1,060,000, or 0.3% of the total population.

The prevalence of these types of business is not new. In the last decade alone, Negro workers in the southern states have paid for their wages and bought their goods in the lowest esteem. The entire manufacturing industry congregated Cavaliers Rivaro and Freschi for their dealers honored by the honor conferred on them by the association.

In connection with Negro merchants' business methods it is brought out that although 15% have an adequate bookkeeping system, 11.5% keep double entry books and 9% single entry books. Over one fourth of the total number have no registers.

**Fivefold Protection**—Good Wooden Boxes—safeguard your merchandise against:
1. Rough handling in transit.
2. Hidden Damage unreported before sale.
3. Pilferage.
5. Disagreement customers.

WOODEN BOX BUREAU
of the National Association of Wooden Box Manufacturers
and of the National Lumber Manufacturers Association
CHICAGO, ILLINOIS
Semolina Production
Breaks All Records

For the crop year July 1, 1928 to June 30, 1929 the grinding of semolina exceeded all previous records according to figures by F. T. Pape of the United States Department of Commerce. In that 12 months 2,144,279 bbls. of semolina were produced out of 13,827,257 bbls. of durum wheat grown in American soils. Of this total, 1,146,438 bbls. of semolina were produced from Jan. 1 to June 30 this year from 7,683,264 bbls. In addition there were 488,267 bbls. of flour produced.

Of the total of 1,146,438 bbls. of semolina produced the first six months of 1929, 92,220 bbls. were exported as semolina having 1,057,258 bbls. for domestic consumption.

Comparative figures of durum wheat produced and semolina grinding is shown in the accompanying table.

<table>
<thead>
<tr>
<th>Year</th>
<th>Durum Wheat Produced</th>
<th>Semolina Produced</th>
</tr>
</thead>
<tbody>
<tr>
<td>1924</td>
<td>1,121,020</td>
<td>101,313</td>
</tr>
<tr>
<td>1925</td>
<td>2,235,112</td>
<td>127,882</td>
</tr>
<tr>
<td>1926</td>
<td>1,118,257</td>
<td>128,798</td>
</tr>
<tr>
<td>1927</td>
<td>1,195,000</td>
<td>117,812</td>
</tr>
<tr>
<td>1928</td>
<td>1,706,050</td>
<td>120,296</td>
</tr>
</tbody>
</table>

August Exports Lower

The squared trend in macaroni exports received somewhat of a setback during August according to the figures released by the U. S. Department of Commerce. During August 1929 the exports amounted to only 72,090 bbls., as compared with 105,000 bbls. in July of this year and with 84,000 bbls. in August 1928. This decrease is noticeable for the 2 months ending Aug. 31, the 1929 shipments totaling 105,000 bbls. as compared with 1,706,050 bbls. exported in July and August 1928. However, during the 6 months of the present year the exports show a healthy increase over the same period in 1928, the exporations being 7,683,264 bbls. from Jan. 1 to Aug. 31, 1929 as compared with 1,291,000 bbls. for the same 6 months in 1928.

MACARONI EXPORTS FOR AUGUST, 1929

<table>
<thead>
<tr>
<th>COUNTRIES</th>
<th>POUNDS</th>
</tr>
</thead>
<tbody>
<tr>
<td>(In 1000 Units.)</td>
<td></td>
</tr>
<tr>
<td>Denmark</td>
<td>3</td>
</tr>
<tr>
<td>Greece</td>
<td>11</td>
</tr>
<tr>
<td>Irish Free State</td>
<td>6</td>
</tr>
<tr>
<td>United Kingdom</td>
<td>160</td>
</tr>
<tr>
<td>Canada</td>
<td>158</td>
</tr>
<tr>
<td>British Honduras</td>
<td>2</td>
</tr>
<tr>
<td>Costa Rica</td>
<td>4</td>
</tr>
</tbody>
</table>

Greece | 2 |
Honduras | 2 |
Hawaii | 3 |
Honolulu | 4 |
Jamaica | 2 |
Japan | 9 |
Philippines | 5 |
Siam | 1 |
Turkey | 4 |
Australia | 113 |
French Colonial | 188 |
New Zealand | 31 |
Southern Rhodesia | 1 |
South Africa | 6 |
Monaco | 1 |
TOTAL | 755

Let a Policeman Do It If You Can

Here is a moving tale which should have a counterpart about mummies.

London.

I saw a woman with a bundle of little damaged and would like your opinion on my theory. A few weeks ago my baby was to be destroyed. The woman was a good one and she told me one day that she had been to the police station to get rid of it. Finally after many trials I drove him beyond. The next day he was found drowned in a stream and had to be put away. I did not want to do it myself, because a left arm is injured, but one of the truck drivers had the man in the door of the police station so as to get rid of him. The matter, however, there was a fight in which of which the argument was interrupted due to the uncontrolled passions of the, and had one arm and several ribs broken. The matter was not in the manner of the premature, but he had been guilty of disorderly conduct, and his left arm is injured, but one of the truck drivers had the man in the door of the police station so as to get rid of him. The matter, however, there was a fight in which of which the argument was interrupted due to the uncontrolled passions of the.
Consolidated Macaroni Machine Corporation

FORMERLY

Cevasco, Cavagnaro & Ambrette, Inc.
I. DeFrancisci & Son

Designers and Builders of High Grade Macaroni Machinery

AT LAST! The Press Without a Fail.

Simple and economical in operation: compact and durable in construction. No unnecessary parts, practically eliminating absolutely essential for the extrusion of a high class macaroni.

Only one control on entire machine. One valve controls the operation of the two conical cones, which are driven in a horizontal motion, all parts operated hydraulically.

Gauged production in excess of 25 bunches per day. Reduces waste to an unheard of small quantity.

This press has many important features, a few of which we enumerate below:

LIFTING. Both the main cylinder and the packing cylinder rest in a horseshoe type. By being cast steel, the friction is reduced and the possibility of jammed packers in the steel case is thereby eliminated. In fact, the cylinder is self-lubricating and the possibility of a damaged packing is reduced; no lubricant is thrown off and the seal is not lost for any length of time.

PACKING. Not system of packing, which absolutely prevents breakage.

RETAINING DISK. The splashing disk, in the bottom of the形成的 the like is raised and lowered by means of a small lever, which moves through a slot cut in the case.

PUMP. The pump is our improved four (4) plate type.

DIAGE PLATES. The die plate or support is divided into two sections, each with a separate control for the 156 and 171 models. All sections are fitted with a round plate which is raised by the plunger of each control.

PLATES. There are plates on the top and bottom press to prevent dough falling when cylinders are being swung.

JACKSPRINGS. No jars or après are used to prevent the dough from being strained or clogged. No doors are used to tend to the dough or the prepared dough is kept from sticking to the cones and revolving with the dough.

CONTROL VALVE. Both the main cylinder and the packing cylinder are fitted with adjustable screw valves. The packers are automatically inserted in the cones and the dough is supplied with a constant amount of fluid as well as by the regulating the opening of the main cylinder and the packing cylinder.

CONSTRUCTION. This press is safe and heavily constructed throughout. All material in the best obtainable. The frame is very rigid and the parts rigidly cast in solid, the press being consequently very solid and the machine is of the most durable type.

MATERIAL. All cylinders are of steel, and have a very high variety factor.

The Kneader is a machine of considerable importance in the production of quality macaroni. Many macaroni manufacturers ask the question, "Why don't my macaroni look as good as Mr. ?" mentioning the name of some other manufacturer.

The explanation is very simple. Mr. is using a properly designed kneader.

Aware of the requirements of this industry, we have designed the Kneader shown above. The proper operation of a kneading machine depends almost entirely on the proper design of the two corrugated cones used for kneading the dough to the proper consistency. After many experiments, we designed the machine shown herewith, which meets the exacting requirements for properly preparing the dough.

This kneader is fitted with an apron to prevent the operator from coming in contact with the revolving parts. Also with a guard to eliminate the possibility of the operator being drawn underneath the cone. Unguarded kneaders have often been the cause of serious injury and sometimes the death of the operator. Both cones are equipped with scraper attachments to prevent the dough from sticking to the cones and revolving with the same, thereby causing much annoyance.

The pan is supported by adjustable rollers which revolve on Timken roller bearings. These supporting rolls are set immediately under the corrugated cones, which is the point of highest pressure. Each cone is independently adjustable and revolves on roller bearings. Due to elimination of unnecessary friction, very little power is required for the operation of this machine.

Built in various sizes up to 76 inches in diameter. Send for our catalogue for further details.
Grain, Trade and Food Notes

Chewing Gum a "Food"
The federal food and drugs act defines food as including all articles used for food, drink, condiment, or confection. Chewing gum contains as much sugar or more of edible sugar and is held to come within the purview of the act if shipped within its jurisdiction. Because many gum manufacturers have so far failed to bring their labels into compliance with the law and its interpretation the administration plans strict enforcement of legal privileges of the act applicable to chewing gum.
The attention of the food, drug, and forensic administrations, which is charged with the enforcement of the act, has been directed to the fact that many brands of chewing gum recently of recent origin, are misbranded with respect to composition. These products are labeled to indicate that they contain fruit juice or real fruit flavor when in fact they are characterized by their content of artificial. The misbranding consists in the use of both misleading designs of fruit and misleading names and statements.

Whole Cooked Chicken in Cans
A whole cooked chicken in a tin can is a new thing in the marketing of poultry products recently brought to the attention of the public, says the bureau of agricultural economics, United States Department of Agriculture. The birds are inspected for wholesomeness before cooking by bureau representatives operating under a national wide inspection service for quality and condition of dairy and poultry products.

If the consumer prefers to do his own cooking he may buy a bird that has been dressed, drawn, and hard chilled at the poultry plant and marketed in individual containers under government inspection.

Heretofore the great bulk of market poultry has been purchased by the consumer either as live poultry, fresh killed dressed poultry, or as poultry from fowlers. The sale of such poultry has been through retail live and shaved poultry markets. The new method of marketing whole dressed birds in cans, thoroughly cooled and ready to serve, will doublelengthen the market for poultry, thus making canned poultry ready to be sold in retail stores where canned foods are carried.

Also, the sale of poultry which has been "left alone" at packing plants in respect to the decrease for poultry because the bird is ready to cook when purchased. There are no waste parts and generally a. better, flavored product is obtained by eliminating the extraneous tissue often present in birds marketed under the old system. The birds after being drawn are individually wrapped or boxed and hard-chilled. The household may throw out the poultry by placing it in water of moderate temperature or by keeping it overnight at room temperature.

Record Ice Cream Consumption
The bureau of agricultural economics of the Department of Agriculture estimates consumption of ice cream in 1929 at 348,384,000 gallons compared with 316,000,000 in 1927, based on returns from 2,228 ice cream companies.

The increase in consumption last year was largest in the last 6 months. In the first quarter total consumption was 4.3% greater than in the corresponding period of 1927, in the second quarter 1.5% greater, in the third quarter 7.2% greater, and in the fourth quarter 4.4% greater than in that quarter of the previous year.

The estimated per capita consumption was 2.9 gallons in 1928 as compared with 2.35 in 1927 and 2.27 in 1926. Per capita consumption has approximately tripled since 1910 when it was estimated at 1.04 gallons.

Food Officials Meet
A problem discussed at the 23rd annual conference of the Association of Dairy, Food & Drug Officials of United States last month in Lincoln, Neb., was "safety in advertising" not covered by the laws of the land. Despite every effort by the food law enforcing officials to protect the public from adulterated and semimicated food, problems arise which demand new methods and greater precautions.

The food and drug laws of the state and national prohibit false statements in labels but do not prohibit false statements in national advertising so that people who buy on the strength of the advertising rather than the label, are being misled. What can be done to prevent violations in cases of discrepancies between claims in advertisement and statements on labels? Among the other topics were that of whole wheat bread, mixing poultry calls, roadside stands and markets, and health and sanitation so far as it concerns under the control of the food officials.

The convention was well attended and keen interest was taken in the program that occupied 4 days.

Durum Market Firm
According to the bureau of agricultural economics the durum market was stronger during September and the first part of October was relatively firm but the other classes of spring wheat. Flurrying was delayed and the current harvest were scarcely sufficient to meet domestic requirements. As a result positions were lower and quality was altered.

Number one small durum was quoted in Minneapolis on Oct. 4 at from 33 to 35 cents over the Danh. December price of $1.23 per bu. There was some report early during the period that bids were mainly below current quotations. American durum wheat on October shipment was quoted at Marseille, France, on Oct. 4 at $1.25 and Canadian durum CIF Gona, July at $1.40 per bu.

400% Duty on Potatoes
According to word received by the St. John Board of Trade the duty on Canadian potatoes entering Cuba will be Nov. 1 next, be advanced by 600%. At present it is 81 per 220 lbs. Effective Nov. 1 it will be increased to 13 per 220 lbs. and this tariff will be in force until June 30, 1930.

From July 1 to Oct. 31, 1930 the tariff will be $1.20 per 220 lbs. Potatoes shipped from the United States have a preference of 25% over those shipped from other countries. This preference is not increased under the new tariff.

It is said the reason for the big increase is that the duty in the duty is to encourage the growing of potatoes in Cuba for Cuban consumption, the government of the island having launched a campaign to that end.

Specialty Men to Meet
The second convention of the Associated Grocery Manufacturers of America, Inc., formerly the American Grocery Specialty Manufacturers association, will be held in the Mayflower hotel, Washington, D. C. on Nov. 3, 4, 1929 and will be followed by the First Trade Conference on the 5th.

Many of the leading macaroni and macaroni manufacturers are members of the newly organized Grocery Manufacturers of America and James T. Williams, president of The Camelot company, the nepal, is a director of the organization. Annually this convention is attended by many representatives of

We can safely say that the largest percentage of packaged macaroni products are automatically packaged by

Peters Package Machinery

PETERS MACHINERY COMPANY
4700 Ravenswood Avenue
CHICAGO, ILLINOIS
Woing Shippers by Box Smashing

(EDITOR’S NOTE: The following article was contributed by one of the many members of Box-Yielding’s association, and is reproduced here with the permission of the editor of that publication.)

Freight terminal authorities now have their eye in a “box-laundering” machine in the Chicago laboratory of the Wooden Box Bureau. The box manufacturers are doing a smoothing business nowadays, breaking up perfectly good boxes.

They want to find out just what kind of box you need to furnish best protection for your shipment and they have a machine rigged up that can tore a box faster and tamer it harder than the hardest platform athlete.

They're Important Items

Freight rates are important items for the shippers. When he finds that one material for packing his product weighs more than another and thus increases his freight bill he is prone to turn to lighter packing. The wooden box people know this. But they also know what freight handlers can do to shipments. Railroads complain about damage claims. And customers complain about getting damaged containers instead of goods to sell.

So the producers of lumber, makers of containers, capitolizing, are not to out discover just how light a quantity of wood will give the necessary protection to each commodity that is shipped. They have gathered data on just how a freight handler lifts a packing case, where he drops it, and how often. In a big revolving drum in their laboratory this “goods in transit” picture is simulated through a long line of freight items. Beginning with the insertion of the nails and the lumber frail specifications are worked out for boxing or crating such articles.

For a long while a box was a box, and those who wanted to ship goods that needed protection saw to it that their goods were securely enclosed in wood. Then came the day of executive manipulation and shippers had their ears bombarded with sales arguments about savings to be accomplished through the use of one or the other of the different makes of wooden boxes.

The manufacturing of wooden boxes and ships for boxes had gone in from the old school school of thought. This dado, which was once the deadly old school school system. Finding fault with this, and many a manufacturer were vying for the order of the day.

The fight was waged only against other wooden boxes and little attention was given to the unpretentious invo of the market, around 1900, the only other material. While salesmen are lumbermen were trying with

---

FOR SOUPS AND BABY FOODS

The Lanner Patent New Type Egg Barley Machine produces 1200 pounds of Uniform Granules per day sifted into small, medium and large sizes.

EGG BARLEY

IS DRIED
ON TRAYS
IN THE
SAME WAY
AS NOODLES
AND SHORT CUT
MACARONI

EGG BARLEY

PASTES
CAN BE
MIXED
WITH ANY
ORDINARY
DOUGH MIXER

CHARLES F. ELMES ENGINEERING WORKS, 213 N. Morgan St., Chicago, Ill., U. S. A.

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Labels, Cartons and Selling Helps of All Kinds.

Consult Our Trade Mark Bureau.

The courts have decided that trademarks and their names are valuable property. No new name should be adopted without investigation. Our trade mark bureau contains records of over 600,000 brand names, including all registered brands. Write for particulars. The service is free.

The United States Printing & Lithograph Co.

CINCINNATI - BOSTON - BROOKLYN

Color Printing Headquarters

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The Macaroni Journal

October 15, 1929
Barozzi Drying System

Manufacturers of Macaroni Dryers that dry in any kind of weather

FAULTLESS AND SIMPLE

Result guaranteed
For this industry we design and manufacture all kinds of labor-saving devices

Catalogue and estimates at your request

Barozzi Drying Machine Company, Inc.
949 Dell Ave., North Bergen, N. J.
NEW YORK DISTRICT

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From the daintiest box or package
to the heaviest carton or shipping case, there is a Mikula Pro - fit that is specially suited to every packing and sealing requirement. No borrow to packages with folding, ease, sealing, binding or secured, paper or fiber wrappings. No nailed or case that will not meet its specifications including the most stringent. Mikula is a producer of them all. For a complete list of the products, write for a sample and our leaflet, "Practical paper handling." Mikula's research laboratory has their mark-simply back of them. Mikula Products are made by the

Largest producer of adhesives in the world!

Eight makes pastes and twenty-one smooth-tapping, strength-distributing pastes are marketed under National names.

NATIONAL ADHESIVES CORPORATION
EXECUTIVE OFFICES: 40 BROADWAY, NEW YORK, N. Y.

We are interested in National Adhesives. Please have representative call

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STOKES & SMITH

Machines for Package Filling, Sealing and Wrapping

An extensive line of machines for packaging:
Machines that measure by volume or by weight.
Machines that feed and machines that wrap提起

NORTHLAND FANCY No. 2
AND
NORTHERN LIGHT

NORTHLAND MILLING CO.
STEAM MILLING MACHINERY

STOKES & SMITH COMPANY
Summerside Avenue near Roosevelt Boulevard


---

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STEAM MILLING MACHINERY

STOKES & SMITH COMPANY
Summerside Avenue near Roosevelt Boulevard

Notes of the Macaroni Industry

O. B. Golden Glint

Recognizing the "eye appeal" value of a package that effectively displays the contents while providing every possible protection, the Fort Worth Macaroni Co. of Fort Worth, Texas, has patented a unique package combining chipboard and cellulophane that is making a hit with the trade according to N. T. Maze, plant manager and treasurer of the company.

The package which the firm has proved a winner in its opinion, is of peculiar construction. The ends, to a depth of about an inch and a half, are of blue and white board and connected by cellulophane. The board tucks to protect the ends where damage is usually greatest and the cellulophane center provides the eye appeal. Filled with its "Golden Glint" products the package has created a very favorable impression in the trade. The firm passes on the information that the package is protected by patented production. X-345829.

Among the officers of the firm who are active in promoting the sale of this new packaged product that provides for full display and ample protection of the contents are: President, John D. Lanzetti; vice president, Louis J. Lanzetti; secretary, W. J. Boekee; assistant secretary, A. C. Bieocetti; treasurer, N. T. Maze.

Dancer Precedes American Spaghetti

Vincenzo Ceffi, who at the age of 24 finds himself one of the most famous European dancers, prefers a dish of American spaghetti even to Italian trade products. "Spaghetti may be an Italian dish but this artist of Italian descent who claims Chicago as his home and who has spent the greater part of the last 15 years in Italy, admits that he must retain in Chicago a dish of spaghetti of his liking.

Mr. Ceffi is the leading dancer of prime billboards of the La Scala Opera company of Milan, Italy.

Manufacturers' Mother Dies

M. J. Cavitato and Salvatore Viviano are mourning the death of their beloved mother, Mrs. Grazia Viviano, who died several weeks ago in her old home in Italy. Mrs. Cavitato and Gaviano are connected with V. Viviano and Brothers Macaroni Manufacturing company of St. Louis and Salvatore is at the head of S. Viviano Macaroni and Sugar Company of Brooklyn, N. Y., which was a daughter of the late mother.

New Name for A. & P.

The A. & P. Products Corp. announced a change in name to the Quaker Mill Company, Inc. It was to continue the policies and operations as a subsidiary of The Great Atlantic and Pacific Tea company with headquarters in the Graybar building, 58th avenue, New York city. The firm's vice-president and manufacturing plant is 350 Washington st., Brooklyn, N. Y.

Employed on Boat Exclusively

Following a 3-day conference with officials of the Crescent Macaroni Company of El Dorado, Ia., the firm hired an employee to a direct connection from the steamboat St. Paul to Minneapolis, Ia., and return. In addition to the duties of the company's 800 regular employees and their families, the employee made the trip on the beautiful Mississippi.

Somebody Is Spawning

The press of the country has been carrying a story to the effect that lives

Wooden Shipping Containers

Made from nature's wonder wood for box purposes

RED GUM

Odorless—Strong—Safe—

Our own operators control entire manufacture

F. MONACO & Co.

1604 DeKalb Ave.

BROOKLYN NEW YORK

TRIANGLE PACKAGE MACHINERY CO.

416-420 W. Huron St., Chicago

442 S. San Pedro St., Los Angeles

From

Amber Durum Wheat

STRONG and UNIFORM
and of a WONDERFUL COLOR

For Quality Trade

Crookston Milling Company

CROOKSTON, MINNESOTA

INEXPENSIVE - - - - - FLEXIBLE

THE MACARONI JOURNAL

---A---

CARTRON SEALER and WEIGHER

ABSOLUTE SIMPLICITY IN DESIGN AND OPERATION

Two Operators 5 Packages Per Minute

All Size Cartons

Further Particulars Gladly Furnished

Chicago "WONDERFUL" COMPANY


ty 443

W. Huron St., Chicago

442 S. San Pedro St., Los Angeles

CROOKSTON-SEMOLINA

for

QUALITY TRADE

From Amber Durum Wheat

STRONG and UNIFORM
and of a WONDERFUL COLOR

For Quality Trade

Crookston Milling Company

CROOKSTON, MINNESOTA
the first 6 months of 1929 American macaroni manufacturers have shipped a total of $460,000 lbs. of macaroni products to Italy. Much has been made of the item and extended stories written about “carrying goods to New Caled.” Unfortunately the statement is not borne out by facts and figures.

According to T. D. Hamburger who is in charge of the grain and flour section of the Soil and Water Division, U. S. Department of Commerce, the exportation of American macaroni to Italy has been practically nil in recent years. During 1928 a total of 1,248 lbs. of macaroni went from United States ports to Italy bringing the American manufacturer the small sum of $244. In 1920 we shipped 250 lbs. to that country and in 1929, 40 lbs. bringing $10 and $50 respectively. During 1925 and 1926 and the first 6 months of 1929 the department has no record of any exportation.

Our total exports of macaroni for 1928 amounted to only $9,000, the great bulk of which went to Canada, Great Britain, Mexico and the West Indies. The department cannot account for the erroneous story that has made the rounds of the press.

August Macaroni Imports

The importation of macaroni products continues to decline, the August 1929 imports showing a slight decrease over that of the same month last year. The same is true of the total for the first 8 months of the year.

Only 175,102 lbs. of all kinds and grades of macaroni products entering the United States during August 1929, coming American imports 151,803 lbs. as compared with 191,501 lbs. worth $23,878 imported in August 1928. From Jan. 1 to Aug. 31, 1929, the imports totalled 1,806,390 lbs. worth $309,738 as compared with 2,259,060 lbs. worth $354,231 the imports for the first 8 months of 1928.

$300 Fine Probable

The case of New York is becoming very active outside of New York City in the enforcement of the antitrust law with respect to macaroni products. The Department of Agriculture and Markets of that state recently made 2 seizures. In the case of one of the samples of the products showed that there was an added coloring and the case against this firm was dropped. Incidentally, it may be mentioned that this firm is a member of the National Macaroni Manufacturers association and through that organization has been made fully acquainted with the food laws, which has served to observe.

In the case of another firm the com- mittee reported the products as containing added coloring and it has been ordered in the legal bureau with instructions to prosecute the violators. In the second of New York provides a minimum of $100 for violations of its food laws, and since 3 samples were taken at a charge per each of which the prosecution was completed separately, the guilty manufacturer is liable to a fine of $300 per violation to the loss of its products.

The New York state authorities have been slow in starting prosecution, but evidently are going to get something now that the work has begun.

Disabusing Macaroni Misconceptions

All sorts of misconceptions exist in the minds of people notItalian-con- ventional macaroni. In the first place whether it is a stick or a plain or whether it is a flat ribbon-like shape resembling one's favorite tooth past is it a large elbow shaped piece or whether it is a tiny reeved size, it is macaroni just the same made of the same ingredients in the

Decide Now to use
CHAMPION FLOUR HANDLING OUTFIT

Make a complete blend in the proper proportions, in dust proof bins, then sifted and aerated.

CHAMPION MACHINERY CO.
JOLIET, ILLINOIS

BUILT IN SIZES TO FIT YOUR REQUIREMENTS

CHAMPION MACHINERY CO.
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PER PASTA PERFETTA
Usate!

"Meglio Semola-Non ce ne"
Guaranteed by the
Most Modern Durum Mills in America
MILLS AT RUSH CITY, MINN.

SATSFACTORY
Wooden Macaroni Box-Shooks

NOTE—Our shooks are made from tasteless and odorless gum wood.
Sides, tops and bottoms are full one-quarter inch thick and one piece. All ends are full three-eighths inch thick.

CHAMPION MACHINERY COMPANY

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JOHNSON AUTOMATIC WAX WRAPPERS

4 Models Now Available in
JOHNSON AUTOMATIC WAX WRAPPERS

Your Package Size Determines the Proper Model to Buy

JOHNSON Automatic Wax Wrappers are now designed and built in four models to wrap your specific package. Each model may be adjusted within reasonable ranges to varying dimensions.

This enables us to furnish a machine with adjustments for various sizes, yet so simple that it operates on any size with the efficiency of a single-purpose machine.

Upon advice of your size of package we will give you complete information, details and price for the specific machine to wrap your package.

JOHNSON AUTOMATIC SEALER CO., Ltd.

New York 30 Church St. Chicago 323 N. Wabash Ave.

CHAMPION MACHINERY CO.

Mail Today

CHAMPION MACHINERY CO.

A COMPLETE LINE OF MACHINERY
same machine. The only difference is in the shape. It is difficult to convince Americans of this.

"Mother of Wheat is Basic Ingredient

One popular fallacy, is that macaroni is one thing and spaghetti is another. This is not the case. Macaroni is the name of the entire mass of dough used to make the various shapes and sizes. Spaghetti is merely one shape. It takes its name from "spaghetti" which is the Italian word for twine, because it is the shape of a piece of string. But whether its spaghetti, or margherita, which is flat and curled like the edge of a pie crust, or camaroni, which is an ellipse, or linguini, which is wide and flat, it is macaroni just the same. Macaroni is a general term just as flour or lasagna, which is a piece of the entire mass.

Ideal Food

Many, many years ago, when the people of the old world were recovering from the staggering economic losses caused by the Crusades, a great interest in exploring new territories swept the continent. That was natural, for the heights and plains which had traveled far afar to western lands were an adventurous lot, and peasant pursues no longer satisfied their craving for danger, new hazards and fame.

A Saga of Cathay

Long ago, when macaroni was to Italians just macaroni and good food, they did not take much into account its value as a body builder. Today, however, with the country gone wild on the subject of diet, calories, vitamins and food values in general, the Italian father who fed his huge family on this delicacy because it was cheap, is discovering that he was complying with the best fundamental food rules at the same time.

High Comparative Value

Where could one find a food as nutritious and good for the price as macaroni? A pound contains more calories than does a pound of round steak and a pound of macaroni costs 15 cents. To feed a family of 6, all that would be necessary would be 2 pounds of macaroni and one could use the remaining 10 cents of his half dollar for tomato paste and give a family a meal fit for the gods. Also, macaroni is a valuable food because it contains a minimum of starch. That's the point about semolina—all the starch is milled out of it.

Macaroni Not Fattening

Oh, but isn't macaroni fattening? No, it isn't. Well, why, if you'll note that so many macaroni eaters are not corpulent or round? Well, that is the fault of the macaroni. It is the fault of the oil or the butter in what it is cooked, the mountains of bread and fresh butter eaten with it. The highly seasoned appetizers which accompany it create a craving for more and more. That is what makes the contours—no macaroni itself.

A Word Well Describes Our Dyes and Repair Work

Our Lithographed Cartons Have Special Features: Write for Samples

LITHOGRAPHED LABELS AND CARTONS

King Midas Semolina

leads in quality because we are able to select the choicest amber durum wheat through our several hundred country elevators located in the heart of the best durum wheat territory. Our new million bushel elevator adjoining our mill enables us to maintain our uniform standard of high quality.

Note the rich, yellow color and even granulation of King Midas Semolina.

King Midas Mill Co.
MINNEAPOLIS, MINNESOTA
Make Your Noodles from the finest

EGG YOLK

Rich in Color---
Fresh and Sweet

Write for Samples and Prices

JOE LOWE CORPORATION

BROOKLYN, N. Y.
Bush Terminal Plk., No. 1

LOS ANGELES, CALIF.
Main and Sacramento Streets

Baltimore, Md.
57 West Lombard Street

International Macaroni Moulds Co.
317 Third Ave.
Brooklyn, N. Y.

THE MACARONI JOURNAL

October, 1929

King of them all...

Hourglass Brand Semolina

Quality Beyond Comparison

Milled exclusively from choicest durum wheat
in plants that are up to the minute.

We also manufacture a full line of Durum Semolina and Flour to meet all requirements.

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WRITE or WIRE for SAMPLES and PRICES

DULUTH-SUPERIOR MILLING CO.

Main Office: DULUTH, MINN.

NEW YORK OFFICE: 68 Produce Exchange

PHILADELPHIA OFFICE: 645 Race Street

SYRACUSE OFFICE: 603 State Tower Bldg.

BOSTON OFFICE: 88 Broad Street

CHICAGO OFFICE: 14 S. Jackson Blvd.
The Macaroni Journal

**Patents and Trade Marks**

A monthly review of patents granted on macaroni machinery, of applications for registrations of trade marks applying to macaroni products. In September 1929 the following were reported by the U. S. Patent Office:

**TRADE MARKS REGISTERED**

The trade marks affecting macaroni products or new materials registered as follows:

**Italy**

The trade mark of Salvatore Viticiano, doing business as Viviana Macaroni Manufacturing Company, Carnegie, Pa., was registered for use on alimentary pastas, namely spaghetti, noodles, vermicelli and macaroni products. Application was filed April 30, 1929, published by the patent office Sept. 24, 1929. Owner claims use since Aug. 1, 1928. The trade mark is in black type.

**Patents**

The trade mark of the Brooklyn Macaroni Co., Inc., Brooklyn, N. Y., was registered for use on alimentary paste products. Application was filed April 13, 1929, published by the patent office Sept. 24, 1929. Owner claims use since Aug. 1, 1928. The trade mark is in black type.

**Patents Applied For**

Four applications for registration of macaroni trade marks were made in September 1929 and published in the Patent Office Gazette to permit objections therein within 30 days of publication.

**St. George**

The private brand trade mark of Frank A. Mimsillo, Los Angeles, Calif., for use on alimentary paste, namely spaghetti and macaroni products. Two applications were filed April 23, 1929, and published Sept. 3, 1929. Owner claims use since July 1, 1901. The trade mark is in outlined type.

**Neste-N-Dine**

The private brand trade mark of George Cobles, Atlanta, Ga., for use on spaghetti and other pastas. Application was filed Nov. 19, 1928, and published Sept. 10, 1929. Owner claims use since Oct. 9, 1928. The trade mark is in outlined letters.

**Vegetalia**

The private brand trade mark of Vegetable Products Corp., Los Angeles, Calif., for use on alimentary paste. Application was filed Mar. 20, 1929, and published Sept. 10, 1929. Owner claims use since Feb. 21, 1929. The trade mark is in outlined type.

**N & A**

The private brand trade mark of Vincent C. Nagg, doing business as Italian & American Cash & Carry Grocery & Meat Market, Cleveland, Ohio, for use on canned spaghetti and macaroni, also canned coffee. Application was filed July 5, 1929, and published Sept. 24, 1929. Owner claims use since Jan. 25, 1929. The trade mark is in white letters with a heart-shaped band ground of black.

**Batter Adds to Flavor**

Many people, especially Americans, do not relish the taste of off-white or extensively utilized by the Italians of the southern provinces in flavoring their macaroni and spaghetti dishes. Better batter is not only a fine adjunct but highly preferred by those who relish a fine pineapple flavor.

**Florida**

Our timber holdings and 11 mills located in Louisiana

Macaroni Box Shooks

From any grade or color of Southern Woods you may prefer

We would be pleased to submit our sales plan, samples and prices.

J. C. NICHOLS

---

Macaroni Box Shooks

From any grade or color of Southern Woods you may prefer

Our timber holdings and 11 mills located in

Florida

Alabama

Mississippi

Louisiana

With capacity of ELEVEN CARS of FINISHED MATERIAL a day and equipped with the most modern dry kilns and saws, guarantee you PROMPT and SATISFACTORY SERVICE.

We would be pleased to submit our sales plan, samples and prices.

J. C. NICHOLS

**THE MACARONI JOURNAL**

October, 1929

**THE MACARONI JOURNAL**

37
The President's Column

Types of Association Service

The National Macaroni Manufacturers association performs an assessment of service, many of which are hardly known to those who have made use of all the help which the association always ready to give its members. Below is a list of services that have been given recently.

Label Advice—A firm in Pennsylvania had for some time used certain statements on its labels that did not comply with the food laws of that state. The association offered courteous and suggested changes. For a while no heed was taken of the suggestions, but last month the manager reported: "We have entirely abandoned the label objected to, considered that the statement 'cooking egg' did not comply with the food laws of the state and country. We appreciate your help and are confident that your advice is in this important matter."

Compensation Insurance—Stating of what other seasonal plants have been doing in the way of getting favorable adjustment in rates on compensation insurance, a southern firm sought and was given advice as to just what procedure it should follow to gain the same end. To give special study to this phase of the macaroni manufacturing business a special committee has been appointed to make a general study of compensation insurance rates and to prepare a campaign that will result in greater safety and lower insurance rates. D. Coles of A. Graham & Sons, New York city, has generously accepted the assignment as chairman of this important committee.

Egg Analysis—An Illinois firm is undecided which is better for its needs, a yellow type of egg pulps or a red type of egg pulps. Samples were submitted the seasonal laboratory in Washington for analysis which was made without charge because the samples were of a purely investigational character. A small charge is usually made even members for special analyses.

In the files of the head office at Braddock, Ill., and at the seasonal laboratory in Washington, D. C., there is a fund of invaluable information which members may obtain for the asking. Many do take advantage of these services; others overlook them.

Remember that the National Macaroni Manufacturers association exists principally for the good it can and will do its members and the Macaroni Industry in America.

The Secretary's Column

The End of the Road

Sir Henry Lawes sings a lovely ballad about "The End of the Road." Its moral is that those who will succeed in courage to go to the very end of the road will find there the happiness or success which they seek.

The end of the road. A day may come when men will sing less of the harvest of the battlefield and more of the little things which belong to those who go to the end—to the very end of the road.

Life is like a race course. There are those whose foot beats at the first quarter. There are others who arrive at the half-way post believing that this is the end and suddenly finding other finishers in the homestretch. Life has its smaller victories which belong to those who go to the end. It is they who are to win.

"It is not the strongest of the species that survives, nor the most intelligent that flourishes, but the one most responsive to change." -- Charles Darwin

Famous For Its Uniformity

Durum Semolina

For A Sweet Clean Product

Use Our Own Page

National Macaroni Manufacturers Association

Local and Sectional Macaroni Clubs

John J. Cavagnaro

Engineer and Machinist

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

Specialty of

MACARONI MACHINERY

Since 1881

N. Y. Office & Shop 225-57 Centre Street, N. Y.

Our Motto:

Framed Industry

Our Own Page:

Organize

Harmonize

Our Purpose:

Educate

Defend

...
As the oldest millers of durum wheat, we have had the longest experience in supplying products for macaroni making. This experience is reflected in the exceptional quality of Pillsbury's Semolina No. 2 and Pillsbury's Durum Fancy Patent.

Pillsbury Flour Mills Company

Minneapolis, Minn.