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CANDY BIBLIOGRAPHY

(JANUARY 1944 TO JULY 1954) //

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This bibliography covers significant references in Candy Journals for the years 1944 to July 1954. Also included are a few references from earlier years and some references from other journals on chemical methods or theories applicable to the candy field. The 1466 references in the bibliography have been completely indexed in the subject index that follows the citations. The candy journals listed below have been covered:

Candy Industry June 1949 - June 1954	Can. Ind.
Confectioner 1944 - June 1954	Conf.
Confectioners' Journal 1950 - June 1954	Conf. J.
Manufacturing Confectioner 1947 - June 1954	Man. Conf.
Western Confectioner 1945 - June 1954	W. Conf.

Abstracting journals covered include:

Chemical Abstracts	1944 - June 1954	CA
Bibliography of Agriculture	1944 - June 1954	BA

The citations are arranged alphabetically according to author then chronologically under each author. Anonymous articles are listed first.

ACKNOWLEDGMENT:

The authors express grateful appreciation to Mr. Philip P. Gott, National Confectioners' Association, and to Mr. James A. King, Nulomoline Division of the American Molasses Company for their interest, encouragement and helpful suggestions.

LIST OF ABBREVIATIONS

AACT	American Association of Candy Technologists
AMA	American Manufacturers' Association
AMCC	American Manufacturers of Confectionery and Chocolate
ARC	Association Retail Confectioners
Anon.	Anonymous
BHA	Butylated Hydroxyanisole
cts.	Cents
cwt.	Cubic weight
ERRL	Eastern Regional Research Laboratory
FDA	Food and Drug Administration
FTC	Fair Trade Committee
LACSC	Los Angeles Candy Salesmen's Club
MC	Manufacturing Confectioner
NATD	National Association of Tobacco Distributors
NCA	National Confectioners' Association
NCWA	National Candy Wholesalers Association
NDGA	Nordihydroguaiaretic Acid
NEMCA	New England Manufacturing Confectioners' Association
PMCA	Pennsylvania Manufacturing Confectioners' Association
pp.	Pages
pptn.	Precipitation
QM	Quartermaster Food and Container Institute
soln.	Solution
SRRL	Southern Regional Research Laboratory
USDA	United States Department of Agriculture
vs.	Versus
WCC	Western Confectioners' Conference
wts.	Weights

GENERAL REFERENCE BOOKS

- Jordan, Stroud
Confectionery Problems.
Chicago, Ill., National Confectioners' Association, 1930.
- Jordan, Stroud, and Langwill, Kathryn E.
Confectionery Analysis and Composition.
Chicago, Ill., Manufacturing Confectioner, 1946.
- Leighton, Alfred E.
A Textbook on Candy Making.
Oak Park, Ill., Manufacturing Confectioner Publishing Company,
1952.
- Richmond, Walter L.
Choice Confections; Manufacturing Methods and Formulas.
Oak Park, Ill., Manufacturing Confectioner Publishing Company,
1954.
- Richmond, Walter L.
Candy Production; Methods and Formulas.
Chicago, Ill., Manufacturing Confectioner Publishing Company,
1948.
- Williams, C. Trevor
Chocolate and Confectionery. Second Edition.
London, Leonard Hill, 1953.

The use of trade names in this bibliography is not to be interpreted as an endorsement by the Department of Agriculture of these products over similar products of other manufacturers.

Anonymous

1. COMPLETE PROGRAM 71st ANNUAL NCA CONVENTION. Can. Ind. 19 (256): 8, 32. June 1, 1954.
2. NEED INDUSTRY SUPPORT RESEARCH FOR CANDY PROGRESS. Can. Ind. 19 (256): 11, 63. June 1, 1954.
Discussion of Candy Industry Technology Panel, on subject "Is the Candy Industry ready for an American Institute of Candy Making or a similar Research and Development Program?"
3. CANDY EXECUTIVES REVIEW TEN YEARS. Can. Ind. 19 (256): 15, 24. June 1, 1954.
4. COST IS HOLDING BACK USE OF INTERPACK TYPE OF CANDY PACKAGE. Can. Ind. 19 (256): 39, 71. June 1, 1954.
Discussion of Candy Industry Packaging Panel.
5. HIGHLIGHTS OF CANDY CONVENTION TALKS AT CHICAGO. Can. Ind. 19 (258): 11. June 29, 1954.
The 71st Annual Convention of the National Confectioners' Association Report with Speeches.
7. LOW DEW POINT AIR CONDITIONING STOPS SWEATING OF CANDY ENROBING. Conf. 39 (2): 7, 8. June, 1954.
Kroeger Companies Manufacturing Plant new Equipment and Procedures.
8. PROGRAM 71st ANNUAL CONVENTION NCA. Conf. 39 (2): 4, 29. June, 1954.
9. LOUIS HEIDELBERGER, FOUNDER OF PHILADELPHIA FIRM DIES. Conf. 39 (2): 31. June, 1954.
10. PROCEEDINGS OF THE EIGHTH PMCA PRODUCTION CONFERENCE. Man. Conf. 34 (6): 30-34. June, 1954.
The first production conference on the Franklin and Marshall Campus at Lancaster drew a record attendance.
11. PMCA PANEL - BULK CONVEYING SYSTEMS ARE PROFIT SAVERS. Can. Ind. 19 (255): 5. May 18, 1954.
Production Conference Talk.
12. VERSATILE COCOA MILL ADAPTS TO HARD FAT COATING PRODUCTION. Can. Ind. 19 (255): 12, 14. May 18, 1954.
With current high prices of candy ingredients, candy manufacturers can make their production dollars go farther by using machines which provide wider versatility. Operational features of one such machine, the Bramley Mill, are described.
13. EXPERTS DISCUSS TODAY'S CHOCOLATE, TOMORROW'S CANDY. Can. Ind. 19 (255): 20. May 18, 1954.
Production Panel Conference.
14. USING ALMONDS IN CREATING NEW POPULAR NONCHOCOLATE CANDIES. Can. Ind. 19 (254): 15, 33. May 4, 1954.
Almond caramel rolls and almond jelly.
16. PEANUTS NOT BUTTER TURN PEANUT BRITTLE RANCID. Can. Ind. 19 (254): 70. May 4, 1954.
Oil in the peanuts develops rancidity after being stored for two and one half months at room temperature. Antioxidants prove of no value.

Anonymous--Continued

17. RUSSELL STOVER OF CANDY AND ESKIMO PIE FAME DIES. Conf. 39 (1): 18. May, 1954.
Obituary.
18. J. J. ALIKONIS TO RECEIVE STROUD JORDAN AWARD. Conf. J. 80 (952): 24-25. May, 1954.
19. J. C. HALEY. Conf. J. 80 (952): 31. May, 1954.
Obituary.
20. NCA CONVENTION AND EXHIBITION. Man. Conf. 34 (5): 13, 14. May, 1954.
Convention in Chicago, June 6 - 10, Theme is Planning for Profit.
21. STROUD JORDAN AWARD. Man. Conf. 34 (5): 14. May, 1954.
Award made to Justin Alikonis, Director of Research of the Paul F. Beich Co.
22. THE CARLSON CHERRY DIPPER. Man. Conf. 34 (5): 31. May, 1954.
Description of new equipment.
23. J. C. HALEY. Man. Conf. 34 (5): 35. May, 1954.
Obituary.
24. FDA DECLARES THREE FOOD COLORS AS HARMFUL. Conf. J. 80 (951): 22, 24-25. Apr. 1954.
Proposal to ban the use in foods and also perhaps in drugs and cosmetics of Fd and C Red No. 32, Orange No. 1, and Orange No. 2. All coal tar dyes are now up for hearing and consideration.
25. TRY RAISINS FOR NEWER CANDY IDEAS. Man. Conf. 34 (4): 11, 13, 15, 17-18. Apr. 1954.
This is the first article in a series of ideas for new confections. One of the prime causes of the stagnant per capita consumption figure in recent years is the definite lack of new candy offered to consumers.
26. PANEL FAIR RETURNS WILL ENCOURAGE JOBBERS TO PROMOTE. Can. Ind. 19 (251): 18, 48. Mar. 23, 1954.
Candy Industry Marketing Panel discusses subject.
27. PRODUCTION CONFERENCE. Conf. 38 (11): 7, 20. Mar. 1954.
Program PMCA 8th Annual Conference.
28. WHAT TO DO ABOUT CHOCOLATE AROUSES INDUSTRY. Conf. J. 80 (950): 29-30. Mar. 1954.
High prices make discussion of possible substitutes necessary.
29. SCIENCE BATTLES OPINION ON CANDY'S ROLE IN TOOTH DECAY. Can. Ind. 20 (248): 10. Feb. 9, 1954.
Science has come up with the idea that teeth begin to decay because they get soft from lack of minerals. The investigation conducted by the National Institutes of Dental Research, Bethesda, Md., was one of the most extensive investigations of healthy and diseased teeth ever undertaken. In Norway there is much agitation at present against candy for children. The campaign against candy for children has hit all time high. Lost in the storm was the calm voice of the head of Oslo's Municipal Dental Service who pointed out that some children had perfect teeth no matter what they ate - candy included, while others who took every precaution short of not eating it at all still went around with holes in their teeth.

Anonymous--Continued

30. COCOANUT CREAM BARS HAVE LOW SHELF-LIFE, BUT ROLLS LAST. Can. Ind. 19 (248): 26, 33. Feb. 9, 1954.
In this the second of a Series of three articles of shelf-life of candy under various temperatures and storage conditions the stability of individual candies is discussed. The Series is adapted from a report issued by the Quartermaster Food and Container Institute for the Armed Forces, Chicago.
31. MOST BASIC AFFECT OF SUCCESSFUL CANDY BOX IS UNITY OF DESIGN. Can. Ind. 19 (249): 15, 18. Feb. 23, 1954.
Discussion of Candy Industry Packaging Panel.
32. CANDIED VIEWS - PROFILE OF A CANDY MAN. Can. Ind. 19 (249): 35. Feb. 23, 1954.
Jack Phelan, the Euclid Candy Co. of California, Inc. in San Francisco.
33. BALANCE OF MOISTURE IN CANDIES IS KEY TO LONGER SHELF-LIFE. Can. Ind. 19 (249): 45. Feb. 23, 1954.
Shelf-life of candy studied under various temperature and storage conditions. The work was reported by the Quartermaster Food and Container Institute for the Armed Forces in Chicago.
34. WHAT MANUFACTURERS SAY ABOUT COCOA CRISIS. Conf. 38 (10): 5-6, 26. Feb. 1954.
How will you meet the problem of increased costs due to boost in cocoa bean prices. Answers by Schnering, Curtiss Candy Co.; Scully of Williams Candy Co.; Hanscom of Walter Johnson Co.; Beich of Paul F. Beich Co.; Ziegler, George Ziegler Co.; Foster of Sperry Candy Co.; and Mandal of Calico Candy Co.
35. THE AMA PACKAGING EXHIBITION. Man. Conf. 34 (2): 47, Feb. 1954.
The 23rd Exhibition held at Atlantic City, N. J. Apr. 5-8, 1954.
36. SUGAR SUBSTITUTES A RUN-DOWN OF STATE REGULATIONS. Can. Ind. 19 (246): 6, 27. Jan. 12, 1954.
In the December 29th issue David Regosin, a member of the New York Bar, discussed the legal aspects of producing low calorie ingredients in candy bars. This is a compilation summarizing the requirements of most states regarding the usage of sucaryl and other nonsugar substitutes.
37. SUGAR SUBSTITUTES - A REVIEW OF DIFFERENCES IN STATE LAWS. PART II. Can. Ind. 19 (247): 5, 11, Jan. 26, 1954.
This concluding article on sugar substitutes and state laws completes a three part series on the use of nonnutrient sweeteners in candy which was described.
38. CANDY SHELF-LIFE STUDY IN TIME, TEMPERATURE, HUMIDITY. Can. Ind. 19 (247): 16. Jan. 26, 1954.
Shelf-life of candy under various temperature and storage conditions is one of the prime concerns of the quality candy manufacture. Research results on this subject are adapted from a report issued by the Quartermaster Food and Container Institute for the Armed Forces, Chicago.
39. SUGAR INDUSTRY LAUNCHES EDUCATIONAL CAMPAIGN. Conf. 38 (9): 6-7. Jan. 1954.
What makes people fat?
40. SUGAR QUOTA SET FOR 1954. Conf. J. 80 (948): 9. Jan. 1954.

Anonymous--Continued

41. A DIRECTORY OF FOREIGN EQUIPMENT MANUFACTURERS WITH THEIR U. S. AGENTS. Man. Conf. 34 (1): 22, 26, 28, 30-34. Jan. 1954.
42. BATCH ROLLER HEATER. Man. Conf. 34 (1): 38-40. Jan. 1954.
The old way of heating candy on a batch roller with an open gas flame which heated the operator and the room more than the candy vs. the new way using an electric radiant heating element that throws 90% of the heat onto the candy for more comfortable working conditions.
43. LOVE FOR CONFECTIONERY ART MAKES NEW CANDY EVERY SIXTY DAYS. Can. Ind. 19 (244): 9, 29. Dec. 15, 1953.
A new confection put on the market every two months at Damon Candies, Inc., Cleveland.
44. COATES INTRODUCES LATEST KETTLE. Can. Ind. 19 (244): 19. Dec. 15, 1953.
This kettle is said to have 27 different heat combinations.
45. CANDIED VIEWS - A PROFILE OF A CANDY MAN. Can. Ind. 19 (244): 28. Dec. 15, 1953.
Describes Philip Janna, A. Z. Candy Manufacturing Co. of Detroit.
46. CONFECTIONERY RAW MATERIALS SITUATION IN 1953. Can. Ind. 19 (245): 24. Dec. 29, 1953.
47. HIGHLIGHTS OF THE CANDY BUSINESS OF 1953. Can. Ind. 19 (245): 29. Dec. 29, 1953.
This article was prepared earlier in the year exclusively for 1954 Britannica Book of the Year. It has now been brought up to date with latest available figures. Detailed statistics.
48. NEW RADIANT HEATER TRANSFORMS OLD STYLE BATCH ROLLER INTO MODERN EFFICIENT UNIT. Conf. 38 (8): 6. Dec. 1953.
49. ANTIOXIDANT TREATED PAPER MAY INCREASE SHELF-LIFE. Man. Conf. 33 (12): 33. Dec. 1953.
Butylated hydroxyanisole treated paper undergoes Schall oven tests.
50. DISCUSSION OF WATERPROOF MATERIALS. Man. Conf. 33 (12): 34-35. Dec. 1953.
Discussion of means of protecting from moisture during shipping.
51. HERSHEY A WORLD KNOWN CENTER CULTURE, FINE LIVING, RECREATION, PHILANTHROPY. Conf. J. 79 (946): 32-33. Nov. 1953.
The story of Milton S. Hershey.
52. DESCRIPTIVE NAME FAVORED OVER PICTURE ON CANDY WRAPPERS. Can. Ind. 19 (242): 15-16. Nov. 17, 1953.
This is a candy industry packaging panel discussion.
53. MAGNETIC SEPARATORS PROTECT CANDY PRODUCTION LINES. Can. Ind. 19 (242): 29. Nov. 17, 1953.
Describes methods of removing tramp iron.
54. HOW THOMPSON'S CANDY HOUSE SET UP A QUALITY CONTROL LABORATORY. Man. Conf. 33 (11): 27-28. Nov. 1953.
55. HOW TO SELL CANDY TO THEATRES. W. Conf. 33 (11): 7-8. Nov. 1953.
Milt Schenck's Automatic Distributing Co. makes strides during 3-1/2 years of its life.

Anonymous--Continued

56. REVOLVING CEILING UNITS GIVE ECONOMICAL HEATING COOLING. Can. Ind. 19 (39): 27. Oct. 6, 1953.
To assure physical comfort and maintenance of operations, the Hershey Chocolate Corp. enclosed its huge railroad car unloading platform which handles approximately 110 tons of cocoa beans per hour, and installed spot heating or cooling units for employees' comfort.
57. TYPE OF CANDY A FACTOR IN OVERALL MARKETING CAMPAIGN. Can. Ind. 19 (240): 5, 41. Oct. 20, 1953.
Candy Industry Marketing Panel discussion.
58. POLYETHYLENE BAG AIR CUSHION ADDS TO MARSHMALLOW PROTECTION. Can. Ind. 19 (240): 19-20. Oct. 20, 1953.
59. MISS GRETCHEN B. SCHOENLEBER. Conf. J. 79 (945): 44. Oct. 1953.
Obituary.
60. LABELING UNDER THE FDA. Man. Conf. 33 (10): 33. Oct. 1953.
Comments on recent court cases throw some light on the direction the FDA is taking in its enforcement proceedings.
61. POINTS FOR SUCCESSFUL SELF SERVICE LABELING. Man. Conf. 33 (10): 53-55. Oct. 1953.
62. DIRECTORY OF CANDY AND CONFECTIONERY MANUFACTURERS SERVING THE WESTERN MARKET. W. Conf. 33 (10): 3-13. Oct. 1953.
63. CANDY BRANDS SOLD IN THE WEST. W. Conf. 33 (10): 14-22. 32, Oct. 1953.
List of Brand names.
64. DIRECTORY OF WESTERN WHOLESALE CANDY DISTRIBUTORS. W. Conf. 33 (10): 23-28. Oct. 1953.
A comprehensive listing of wholesalers, jobbers and distributors in the Pacific (West) Coast, eleven Western States, Texas, Alaska, and Honolulu, T. H.
65. CANDY BROKERS AND DIRECT FACTORY MEN. W. Conf. 33 (10): 28, 30-31. Oct. 1953.
A partial listing of brokers and direct factory men serving the candy trade in Pacific (West) Coast, eleven Western States, Texas, Alaska, Honolulu, T. H.
66. QUALITY IN INGREDIENTS KEY FACTOR, EQUIPMENT RATED HIGH. Can. Ind. 19 (238): 5, 12. Sept. 22, 1953.
Candy Industry Technology Panel Report.
67. LATEST DEVELOPMENTS IN CANDY MACHINERY AND EQUIPMENT. A REVIEW. Can. Ind. 19 (238): 15-16, 20. Sept. 22, 1953.
Description of Votator continuous cooking of starch jellies at Charms, Inc.; new sampling spoon; evaporator for liquids; new steam spreader; versatile hard candy cooker; kettles.
68. MISS SCHOENLEBER, NATIONAL KNOWN INDUSTRY LEADER AND PRESIDENT OF AMBROSIA CHOCOLATE CO. Conf. 38 (5): 9. Sept. 1953.
Obituary.

Anonymous--Continued

69. THOMPSON, SEATTLE, SETS UP QUALITY CONTROL LABORATORY. Conf. 38 (5): 14-15. Sept. 1953.
An expenditure of about five thousand dollars set the laboratory up completely. Equipment includes the viscosimeter, pH meter, vacuum oven, precision balance, kjeldahl apparatus, microscope, water bath, and, of course, a full complement of standard laboratory accessories and chemical agents.
70. NO CHANGES URGED IN NUT IMPORTS. Conf. J. 79 (944): 44, 46-47. Sept. 1953.
Import duties established by Congress on almonds, pecans, walnuts should not be raised or lowered at this time. Nor should import restrictions be imposed on brazil and cashew nuts which are not grown in the U. S. The National Confectioners' Association told the U. S. Tariff Commission at a hearing on importation of tree nuts, August 24, 1953, in Washington.
71. CANDIED VIEWS - PROFILE OF A CANDY MAN. Can. Ind. 19 (238): 6, 37. Sept. 22, 1953.
John D. Hayes, of the Fanny Farmer Candy Shops.
72. THE MAN BEHIND THE WALTER A. HEWITT CANDY CO. W. Conf. 33 (9): 6-7. cover.. Sept. 1953.
Walter A. Hewitt of the Walter A. Hewitt Candy Co. of Los Angeles, California.
73. CANDIED VIEWS - PROFILE OF A CANDY MAN. Can. Ind. 19 (235): 8, 33. Aug. 11, 1953.
Walter L. Williams of Walter Williams Candy Co., Oklahoma City, Oklahoma.
74. 99 FIRMS SHOW FALL HOLIDAY LINES AT NCWA EXPOSITION. Can. Ind. 19 (236): 11-12, 18. Aug. 25, 1953.
NCWA Convention in Chicago.
75. ALL FRUIT DIET CANDY INTRODUCED. Can. Ind. 19 (236): 26. Aug. 25, 1953.
"Slim Sweet" candy containing just fruit, fruit juice now on market.
76. 50th HERSHEY ANNIVERSARY. Conf. 38 (4): 8-9, 24. Aug. 1953.
The story of Milton S. Hershey.
77. ODOR OF PACKAGING MATERIAL. Man. Conf. 33 (8): 32-35, 49. Aug. 1953.
The determination of the type and source of objectionable odors and the level is the objective of this test procedure. Human Taste Panels.
78. PACKAGING MARSHMALLOWS AT CANDYLAND. Man. Conf. 33 (8): 38-40. Aug. 1953.
How it's done at Candyland, Inc., Sioux City, Iowa.
- 78A. CANDY FOR DIABETICS., Man. Conf. 33 (4): 58. Aug. 1953.
This is important field and only now being given careful attention.
79. SUGAR DOES NOT CAUSE TOOTH DECAY. W. Conf. 33 (8): 27. Aug. 1953.
Children raised in Cuban Sugar Mill eat much sugar but have fine teeth.
80. PENNSYLVANIA CANDY MEN ELECT GRUBE. Can. Ind. 19 (233): 1. July 14, 1953.
Charles S. Grube, Vice President, Wilbur Suchard Chocolate Co., Lititz, Pa., elected President Penn. Man. Conf. Assoc.
81. PORTABLE ODOR MEASURING DEVICE. Can. Ind. 19 (233): 10. July 14, 1953.
Description of Osmometer, operates on air dilution principle using quantities of odor free air with the odorous air mixed in various concentrations, can also be used to maintain processing standards for essential oils and aromatics.

Anonymous--Continued

83. HOW STATISTICAL METHODS CAN CUT PRODUCTION LOSSES. Can. Ind. 19 (233): 23. July 14, 1953.
Appearance of candy is important in conveying the impression of quality, and size and weight are important in controlling ingredient costs.
84. COMPLETE PROGRAM OF EIGHTH ANNUAL NCWA CONVENTION. Can. Ind. 19 (234): 5. July 28, 1953.
This gives location of exhibitors for August 2-6, 1953.
85. NCWA CONVENTION AND EXPOSITION AFFORDS TIME TO LEARN AND EARN. Conf. J. 79 (942): 13. July, 1953.
86. HANS DRESEL RECEIVES STROUD-JORDAN AWARD. Conf. J. 79 (942): 44. July, 1953.
87. PROGRAM EIGHTH ANNUAL CONVENTION. Man. Conf. 38 (3): 6, 16. July, 1953.
National Candy Wholesalers Meeting in Chicago, August 2-6, 1953.
88. LETTERS TO MC EDITORS. Man. Conf. 33 (3): 38-40. July, 1953.
This includes information of chocolate temper, hand rolled, hand dipped chocolate creams, splitting after coating, loaf fudge, penuche, chocolate fudge.
89. A GREAT MORAL VICTORY. W. Conf. 33 (7): 5, 16. July, 1953.
Food Tax Equality Committee continues campaign to eliminate the discrimination sales tax on candy in California.
90. PROFILE OF A CANDY MAN. Can. Ind. 18 (232): 9. June 30, 1953.
Describes Irvin C. Shaffer. Just Born, Inc., Bethlehem, Pa.
91. CANDY INDUSTRY TECHNOLOGY PANEL. Can. Ind. 18 (231): 20, 75. June 16, 1953.
Candy Industry Technology Panel vetos use of sugar substitutes in candy.
92. PROFILE OF A CANDY MAN. Can. Ind. 18 (231): 21, 72. June 16, 1953.
Describes John Maynard Whittaker, New England Confectionery Co., Cambridge, Mass.
93. VERNELL'S BUTTERMINTS. SUCCESS STORY IN SIX SHORT YEARS. Can. Ind. 18 (231): 30-31. June 16, 1953.
94. CALIFORNIA ALMONDS, FROM TREE TO CANDY. Can. Ind. 18, (231): 69, 72. June 16, 1953.
95. PROFILE OF A CANDY MAN. Can. Ind. 18 (230): 19, 25. June 2, 1953.
Alec Abrahamson, Chunky Chocolate Corp., Brooklyn.
96. COOPERATION NEEDED TO SAVE PEANUT INDUSTRY. Conf. J. 79 (941): 29-30. June, 1953.
97. PMCA PRODUCTION CONFERENCE. Man. Conf. 33 (6): 24-26, 28, 30, 32, 34. June, 1953.
Description of papers.
98. THE MAN ON THIS MONTH'S COVER. W. Conf. 33 (6): 16. and cover. June, 1953.
John B. McArdle President 1953-1954 Los Angeles Confectionery Sales Club.
99. ABSTRACTS FROM TECHNICAL PAPERS GIVEN AT LEHIGH CONFERENCE. Can. Ind. 18 (229): 5, 8. 32. May 19, 1953.

Anonymous--Continued

100. SEARS ROEBUCK SPONSORS QUALITY CONTROL PROGRAM FOR CANDY. Can. Ind. 18 (228): 5, 10. May 5, 1953.
Conference. Company feels there is a very definite lack of standards. Two papers given, "Quality Standards for Candy" by R. F. Sebrechts and "Application of Scientific Control within the Candy Industry" by Dr. Charles Rimpila.
101. PROFILE OF A CANDY MAN. Can. Ind. 18 (228): 8, 31. May 5, 1953.
Describes David L. Clark, Jr., D. L. Clark Co., Pittsburgh.
102. THE MAN ON THIS MONTH'S COVER. W. Conf. 33 (5): 8, and cover. May, 1953.
Picture and account of Reed Robinson, Golden Nugget Sweets, San Francisco.
103. STROUD JORDAN AWARD. Can. Ind. 18 (227): 1, 33. Apr. 21, 1953.
To Hans F. Dresel.
104. CANDY INDUSTRY TECHNOLOGY. Can. Ind. 18 (227): 5-6. Apr. 21, 1953.
Panel backs year-round use of hard butter coatings.
105. PROFILE OF A CANDY MAN. Can. Ind. 18 (226): 19. Apr. 7, 1953.
Describes Mrs. C. Schuler, Schuler Chocolates Inc., Winona, Minn.
106. CANDY STORAGE: THE COLD TRUTH FROM REFRIGERATION EXPERTS. Can. Ind. 18 (225): 5-6. Mar. 24, 1953. Ibid. 18 (226): 13, 15. Apr. 7, 1953.
Refrigerated storage of candy discussion with questions and answers.
107. THREAT TO COCOA SUPPLY. Can. Ind. 18 (225): 19-20. Mar. 24, 1953.
Four point program fights Gold Coast cacao virus.
108. CANDY INDUSTRY MARKETING PANEL. Can. Ind. 18 (224): 5-6. Mar. 10, 1953. Ibid. 18 (231): 20, 75, June 16, 1953.
Don't sacrifice quality to get low price. Panel has doubts about value of free deals.
109. PROFILE OF A CANDY MAN. Can. Ind. 18 (224): 15-16. Mar. 10, 1953.
John A. Morrow, Deran Confectionery Co., Cambridge, Mass.
110. WHO'S WHO AMONG THE CANDY WHOLESALERS. Conf. 37 (11): 7, 21. Mar. 1953.
Leon H. Finkle, Finkle Candy Co., Inc., Gloversville, N. Y.
111. BAN ON CANDY CIGARETTES. Conf. 37 (11): 25. Mar. 1953.
Bill passed in N. Dakota legislature banning sale of candy cigarettes.
112. EVALUATION OF ADDED FLAVOR. Conf. J. 79 (938): 14, 16. Mar. 1953.
General discussion.
113. ONE HUNDRED YEARS OF SUGAR. Conf. J. 79 (938): 40-41. Mar. 1953.
Statistics chart.
114. ON ONE EASY OPERATION. Man. Conf. 33 (3): 28. Mar. 1953.
Handling sugar in bulk.
115. LIFE SAVERS, MOISTURE CONTENT. Man. Conf. 33 (3): 30-32. Mar. 1953.
Drawing of special apparatus and directions for moisture in Life Savers.
116. THE MAN ON THIS MONTH'S COVER. W. Conf. 33 (3): 4. cover. Mar. 1953.
Clarence O. Matheis, Bishop and Co., Los Angeles, California.

Anonymous--Continued

117. WHY DISCRIMINATE AGAINST CANDY. W. Conf. 33 (3): 7, 24. Mar. 1953.
California law retail sales tax exempt for food but states "other than candy and confectionery."
118. WESTERN CANDY CONFERENCE OPENS. W. Conf. 33 (3): 8-11. Mar. 1953.
Seventh Annual WCC. March 5-6, Los Angeles. Program.
- 118A. OTTO SCHNERING. Man. Conf. 33 (2): 43. Feb. 1953.
Obituary of Founder of Curtiss Candy Co.
119. TESTIMONIAL. Can. Ind. 18 (223): 1, 39. Feb. 24, 1953.
Association of Manufacturers of Confectionery and Chocolate honors Dave O'Connor.
120. PROFILE OF A CANDY MAN. Can. Ind. 18 (222): 5. Feb. 10, 1953.
Reed Robinson, Golden Nuggets Sweets, Ltd., San Francisco.
121. SUGAR: TODAY'S ECONOMICS OF CANDY'S MOST IMPORTANT INGREDIENT.
Can. Ind. 18 (222): 25, 26. Feb. 10, 1953.
Analysis of world price situation.
122. CANDY WHOLESALERS LOOK AT CONGRESS. Conf. 37 (10): 18. Feb. 1953.
NCWA interested in four problems. (1) The future of price and wage controls. (2) A bill proposing a new definition of outside salesmen under the Fair Labor Standards Act. (3) An anticipated attack on the Robinson-Patman Act. (4) Provision for the Federal Food Drug and Company's Law.
123. CAREFUL MOISTURE REGULATION FOR HARD CANDY. Can. Ind. 18 (221): 13.
Jan. 27, 1953.
Diagram of measuring apparatus.
124. PROFILE OF A CANDY MAN. Can. Ind. 18 (220): 5. Jan. 13, 1953.
Charles O. McAfee, Sr., McAfee Candies of Indiana, Indianapolis, Ind., and McAfee Candy Co. of Macon, Ga.
125. NEW CONTINENTAL MOULDING EQUIPMENT. Can. Ind. 18 (220): 28. Jan. 13, 1953.
Available for American markets through Carle and Montanari, Italy.
126. UP TO DATE WITH BRODRENE CLOETTA. Man. Conf. 33 (1): 26-27. Jan. 1953.
Cloetta Bros., Ltd. in Copenhagen. A chocolate factory established in 1862.
127. PARADISE CHOCOLATES PRODUCED IN MODERN PLANT. Man. Conf. 33 (1): 46-47. Jan. 1953.
Ostler Candy Co. of Salt Lake City, description of plant and manufacturing process.
128. THE MAN ON THE COVER. W. Conf. 33 (1): 4. Jan. 1953.
Describes Bene Crouch, Golden West Candy Salesmen's Club.
129. LICORICE. Can. Ind. 17 (218): 14, 19. Dec. 16, 1952.
A favorite since King Tut's time and still an ingredient in new products.
130. WHY TOOTH DECAY? Can. Ind. 17 (217): 26. Dec. 2, 1952.
Ten year study of dental caries reports no specific causes can be isolated.

Anonymous--Continued

131. CAUSES OF TOOTH DECAY OBSCURE. Conf. 37 (8): 8. Dec. 1952.
Conclusions drawn by Corn Industry Research Foundation.
132. JAMES O. WELCH CELEBRATES 25th ANNIVERSARY. Conf. J. 78 (935): 32-33.
Dec. 1952.
133. THROUGH THESE EYES. Man. Conf. 32 (12): 24-25. Dec. 1952.
Stereo realist viewer carried by salesmen instead of old case of boxes. Wallace
and Co. are doing it.
134. STORING A NEW PRODUCT. Can. Ind. 17 (215): 23. Nov. 4, 1952.
Following a few simple rules of sorbitol storage makes buying by the tank car-
load possible.
135. ORGANIZATION FORMED TO DEFEND ROBINSON-PATMAN ACT. Conf. J. 78
(934): 34-35. Nov. 1952.
Important to small business.
136. AT LAST A CONTINUOUS CARAMEL PRODUCTION LINE. Man. Conf. 32 (11):
20-22. Nov. 1952.
Novel Turba-film Evaporator by Rodney Hunt Machine Co. Complete description
and drawings.
- 136A. THOMAS W. KOCH. Man. Conf. 32 (10): 60. Oct. 1952.
Obituary.
137. FIRE CODE OF CANDY PLANTS. Conf. 37 (6): 25. Oct. 1952.
138. CHOCOLATE IN SWITZERLAND. Food Man. 27 (10): 391-394. Oct. 1, 1952.
Story of Nestle chocolate.
139. HOW TO HANDLE LIQUID CHOCOLATE. Man. Conf. 32 (10): 34-35. Oct. 1952.
Chunky Chocolate Corp. has solved many of the early problems in handling.
140. CODE ON THE PREVENTION OF DUST EXPLOSIONS. Man. Conf. 32 (10): 50.
Oct. 1952.
Pamphlet put out by National Fire Prevention Association No. 657, "Code for
the Prevention of Dust Explosions in Confectionery Manufacturing Plants."
Copies available National Fire Protection Association, 60 Batterymarch Street,
Boston 10, Mass.
141. MANUFACTURING SUCCESS STORY. Can. Ind. 17 (212): 22, 30. Sept. 23, 1952.
D. L. Clarke Co. uses efficient plant layout, high speed machinery for produc-
tion of quality products.
142. PROFILE OF A CANDY MAN. Can. Ind. 17 (211): 15. Sept. 9, 1952.
R. W. Clare, New England Confectionery Co., Cambridge, Mass.
143. THIRD RESEARCH PROJECT STARTED THIS MONTH. Conf. J. 78 (932): 38.
Sept. 1952.
Ga. Expt. Station work on refrigerated candy under direction of J. G. Woodroof.
144. LACSC PRESIDENCY CLIMAXES GALLAGHER'S CAREER. W. Conf. 39 (9): 17.
Sept. 1952.
James A. Gallagher, S. Calif. representative of Mars, Inc.

Anonymous--Continued

145. MAKE PACKAGING PAY OFF. Can. Ind. 17 (210): 18, 31. Aug. 26, 1952.
Proper selection of packaging materials can prolong shelf-life of candy, reduce returns.
146. CONTINUOUS METHOD. Man. Conf. 32 (8): 53-54. Aug. 1952.
Starch gums.
147. WHITE ACHIEVES DREAM IN CANDYLAND. W. Conf. 32 (8): 10. Aug. 1952.
Theodore A. White, Sierra Candy Co., San Francisco.
148. PRODUCTION FORUM AT NCA CONVENTION. Man. Conf. 32 (7): 47-48. July, 1952.
149. KETTLE AWARD. Can. Ind. 16 (205): 1, 4. June 17, 1952.
To Charles R. Adelson, Delson Candy Co., New York.
150. STROUD JORDAN AWARD. Can. Ind. 16 (205): 3. June 17, 1952.
To James P. Booker, Rowe and Rowe, New York.
151. PROFILE OF A CANDY MAN. Can. Ind. 16 (205): 8. June 17, 1952.
Describes Charles R. Adelson, Delson Candy Co., New York.
152. NCA NAMES CANDY MAN OF THE YEAR. Conf. 37 (2): 4. June, 1952.
Describes George H. Williamson, Williamson Candy Co., Chicago.
153. UNTOUCHED BY HUMAN HANDS. Conf. 37 (2): 9-12. June, 1952.
Continuous automatic production brings Schutter candy to consumer. Sketch of life, G. Lloyd Latten, Schutter Candy Co., Chicago.
154. CERTIFIED COLORS FOR CONFECTIONERS. Conf. J. 78 (929): 14, 19-20, 22, 25-26. June, 1952.
How the standards were set up.
- 154A. PRODUCTIVITY TRENDS IN THE CONFECTIONERY INDUSTRY. Conf. J. 78 (929): 30, 32, 37. June, 1952.
155. NCA CONVENTION AND PROGRAM. Man. Conf. 32 (6): 20-21. June, 1952.
156. LIQUID CHOCOLATE. Man. Conf. 32 (6): 22-23. June, 1952.
Still in its infancy, but use increasing. The shipping of chocolate in a liquid or fluid form should prove no more hazardous than the cross-continental shipment of fats and oils in tank cars.
157. PRODUCTION EXECUTIVES MEET. Man. Conf. 32 (6): 24-25. June, 1952.
PMCA and Lehigh Conference.
158. CONVENTION SPEAKERS SURVEY SUPPLY AND MANAGEMENT. W. Conf. 39 (6): 7. June, 1952.
Summaries of addresses before the 69th annual NCA convention.
159. EDITH KOLBECK CALLED COASTAL CANDY QUEEN. W. Conf. 39 (6): 15. June, 1952.
Manager Candy Dept., Emporium Store, San Francisco.
160. PRODUCTION CONFERENCE QUOTES. Can. Ind. 16 (202): 5. May 6, 1952.
PMC. Abstracts.

Anonymous--Continued

161. STROUD JORDAN AWARD, 1952. Conf. J. 78 (928): 28. May, 1952.
To James P. Booker, Rowe & Rowe, New York.
162. COMMODITY MARKET QUOTATIONS FOR BASIC RAW MATERIALS. Man. Conf. 32 (5): 57. May, 1952.
163. ESTIMATED AMOUNTS AND AVERAGE COSTS OF INGREDIENTS USED BY CONFECTIONERY INDUSTRY, 1947 AND 1950. Man. Conf. 32 (5): 60. May, 1953.
164. WHITE SPARKPLUGS MACFARLANE CHAIN GROWTH. W. Conf. 39 (5): 10. May, 1952.
Kenneth L. White, Awful Fresh MacFarlane, Oakland, California.
165. COCONUT OIL TAX RELIEF BILL ENTERED. W. Conf. 39 (5): 10. May, 1952.
Confectioners support for H6292 sought. Bill would repeal Processing Tax.
166. SUGAR HANDLING METHODS. Man. Conf. 32 (4): 47-48. Apr. 1952.
Washington Chocolate Co., Seattle, Washington.
167. SERIOUS DISCUSSIONS MARK WESTERN CONFERENCE. W. Conf. 39 (4): 5-6, 8, 10. Apr. 1952.
Notes on Alfred Beaudry, Beaudry Brothers, Los Angeles, California.
168. VAN LEER TOUR DISPLAYS MODERN PLANT. Man. Conf. 32 (3): 25. Mar. 1952.
New plant in Jersey City, N. J.
169. NEW PROCESS IN STARCH DRYING. Man. Conf. 32 (3): 27. Mar. 1952.
170. KRETCHMER SPENDS MOST OF LIFE IN CANDY BUSINESS. W. Conf. 39 (3): 8-9. cover. Mar. 1952.
Clarence Kretchmer, American Licorice Co., San Francisco.
171. A GREAT TRIBUTE PAID TO CHARLES R. ADELSON. Conf. J. 78 (925): 34. Feb. 1952.
Manufacturers of Confectionery and Chocolates Testimonial Dinner to Charles R. Adelson, Delson Candy Co., New York.
172. LETTERS TO MC EDITORS. Man. Conf. 32 (2): 41. Feb. 1952.
Information given on brine salted nuts, peanuts in shells and chewing gum.
173. STUDY TOOTH DECAY CAUSES. Man. Conf. 32 (2): 52. Feb. 1952.
Drs. H. W. Haggard and Leon A. Greenberg at Yale report - "Sweets that cling seem to be the dangerous ones."
174. HIGH COURT RULES AGAINST PRICE DIFFERENTIALS. W. Conf. 39 (2): 6. Feb. 1952.
Appeal decision denies Canteen Co.'s request to set aside FTC cease and desist on price operation. NCWA sees end to price concessions to large buyers.
175. DENTAL ATTACKS HEIGHTEN IN CALIFORNIA. W. Conf. 39 (2): 6. Feb. 1952.
176. PLANT COMPLETION HIGHLIGHT OF CAREER, SAYS GLADE. W. Conf. 39 (2): 8. Feb. 1952.
James Vernon Glade, Glade Candy Co., Salt Lake City, Utah.
177. AWARDS TO ADELSON. Can. Ind. 16 (194): 1, 3. Jan. 15, 1952.
AMCC Testimonial Dinner to Charles R. Adelson, Delson Candy Co.

Anonymous -- Continued

178. PEANUT INTERESTS REVIEW PROGRAM FOR 1952. Conf. J. 78 (924): 33. Jan. 1952.
179. FTC TOLD TO PROCEED WITH LAW ENFORCEMENT. Conf. J. 78 (924): 34-35, 37. Jan. 1952.
New anti-merger provisions of the Clayton Act.
180. THE CONTINUOUS FONDANT PRODUCTION LINE. Man. Conf. 32 (1): 24-25. Jan. 1952.
Diagrams, pictures and description as used at Loft Candy Corp.
181. SIXTH ANNUAL PMCA PRODUCTION CONFERENCE. Man. Conf. 32 (1): 42. Jan. 1952.
Program.
182. HALEY NEARING 40th YEAR OF FACTORY LEADERSHIP. W. Conf. 39 (1): 7. Jan. 1952.
J. C. Haley of Brown and Haley, Tacoma, Washington successful candy pioneer. Almond Roca their specialty.
183. SCHOOL LUNCH PROGRAM. Can. Ind. 15 (191): 5, 22. Dec. 4, 1951.
Candy could be included USDA has set up minimum standards. Does not fix menus.
184. WORK IS FUN. Can. Ind. 15 (190): 20. Nov. 20, 1951.
Motto helps Billy Heller build a world wide packaging supply business, Milprint, Milwaukee, Wisconsin.
185. SAFEGUARDING CANDY PLANTS. Can. Ind. 15 (189): 16. Nov. 6, 1951.
Dust explosions are greater hazards than fire. Mechanical collection of dust is best protection.
186. NEW CANDY PRODUCT. Can. Ind. 15 (189): 21. Nov. 6, 1951.
Macademia nuts.
187. THE SHOP A HEART BUILT. Conf. J. 77 (922): 30-32. Nov. 1951.
Experimental candy kitchen and bakery started by Milton S. Hershey. Hershey Industrial School runs it. It is not connected with Hershey Chocolate Corporation.
188. COURSE IN CANDY TECHNOLOGY STUDIED. Conf. J. 77 (922): 33-34. Nov. 1951.
October 16 - 23, PMC sponsored. Louis Segal Co., Philadelphia, Pennsylvania donates facilities.
189. NEW PROCESS MAKES TINLESS TIN CANS. Man. Conf. 31 (11): 59. Nov. 1, 1951.
Method (1), Aluminum foil and plastic material, method (2), foil and steel sheets.
190. PROFILE OF A CANDY MAN. Can. Ind. 15 (188): 11. Oct. 23, 1951.
Describes Tolbert N. Richardson, Jr., Thos. D. Richardson Co., Philadelphia, Pennsylvania.
191. SANITATION REPORT. Can. Ind. 15 (187): 11. Oct. 9, 1951.
Warfarin termed almost ideal rat killer.
192. PROGRESS IN CANDY RESEARCH. Conf. J. 77 (921): 46-48. Oct. 1951.
USDA - SRRL Report. Subjects covered: QM ration candies, texture study on jellies with sorbitol and emulsifiers, yeast candies and stabilization of spun peanut butter candy, antioxidants.

Anonymous--Continued

193. THREE HUNDRED THOUSAND DOLLARS EXPANSION PROGRAM. Man. Conf. 31 (10): 34. Oct. 1951.
George Ziegler Co., Milwaukee, Wisconsin.
194. IMPORTED NUT BAN. Man. Conf. 31 (10): 35. Oct. 1951.
Will work hardships on manufacturers.
195. CANDYLAND NEW HOME FOR SIERRA PLANT. Man. Conf. 31 (10): 54. Oct. 1951.
Sierra's new plant in San Francisco.
196. SUGAR VS. CORN SYRUP. Can. Ind. 15 (185): 20, 35. Sept. 11, 1951.
Candy men describe types of sweeteners for particular uses.
197. IN BUSINESS A YEAR AND A HALF AND ALREADY NATIONALLY ACCEPTED. Conf. J. 77 (919): 46-47. Aug. 1951.
Founding of Van Leer Chocolate Corp., Jersey City, N. J.
198. MONOSODIUM GLUTAMATE. Food Proc. 12 (8): 67. Aug. 1951.
FDA policy discussed. "Need not be declared as an artificial flavoring but simply as monosodium glutamate. It may not be used in a food for which a standard of identity has been promulgated unless the standard or amendment thereto recognizes it as an optional ingredient. It may not be used under any circumstances in such a way as to conceal damage or inferiority or make the products appear better or of greater value than it is."
199. JAPANESE CANDY. Can. Ind. 15 (181): 37. July 17, 1951.
Has sweet taste. Benkyo D and Co., 1604 Geary Street, San Francisco described.
200. FAIR TRADE TEMPEST CAN BE STOPPED BY CONGRESS. Conf. J. 77 (918): 16, 18. July, 1951.
Schwegmann Fair Trade Case reviewed.
201. 68th ANNUAL NCA CONVENTION. Man. Conf. 31 (7): 15-16, 19, 26. July, 1951.
Report.
202. AWARD FOR TECHNOLOGICAL ACHIEVEMENT. Can. Ind. 14 (179): 1. June 19, 1951.
First Stroud Jordan Award to James A. King, Nulomoline Division, American Molasses Co., New York.
203. LLOYD LATTEN WINS KETTLE AWARD. Can. Ind. 14 (179): 1, 40. June 19, 1951.
Schutter Candy Co.
204. PROFILE OF A CANDY MAN. Can. Ind. 14 (179): 19. June 19, 1951.
G. Lloyd Latten, Schutter Candy Division of Universal Match Corp.
205. PROFILE OF A CANDY MAN. Can. Ind. 14 (178): 40. June 5, 1951.
Describes Fred W. Amend, Fred W. Amend Co., Danville, Illinois.
206. PROGRESS IN CANDY RESEARCH. Conf. J. 77 (917): 10, 13-14, 18, 20. June, 1951.
USDA-SRRL Report includes candies for QM use, fudge containing sorbitol, dry powdered sweet whey candy, cut caramel containing 10% dry sweet whey, cast caramel 20% whey.

Anonymous--Continued

207. CPR 22. Conf. J. 77 (917): 63-65. June, 1951.
General Manufacturers' Order Effective May 28th.
208. ABOUT SUGAR AND ITS PLACE IN DEFENSE. Conf. J. 77 (917): 66-67. June, 1951.
Charts and Statistics.
209. NCA CONVENTION PROGRAM. Man. Conf. 31 (6): 7, 60, 62, 65-66. June, 1951.
Exhibitor's list given.
210. PMCA AND LEHIGH HOST TO PRODUCTION EXECUTIVES. Man. Conf. 31 (6): 19,
23, 25. June, 1951.
Report on convention given.
211. PRODUCTION LEVELS VASTLY ADVANCED IN FIVE YEARS. Can. Ind. 14 (176):
1-2. May 8, 1951.
Lehigh Research Conference PMC. on chocolate bloom.
212. CANDY MANSION. Man. Conf. 31 (5): 20-21. May, 1951.
Description Herbert Candy Mansion, Shrewsbury, Mass.
213. COMPACT METER GIVES pH READINGS. Can. Ind. 14 (175): 18. Apr. 24, 1951.
Instant on the spot pH readings. Meter small enough to hold in hand, weight 3
pounds.
214. HORNER, LTD. OF ENGLAND ENTERS AMERICAN CONFECTIONERY MARKET.
Man. Conf. 31 (4): 14-15, 20. Apr. 1951.
Geo. W. Horner and Co., Ltd., of Chester-L. St. County of Durham, England.
Toffee and boiled sweets specialities.
215. DR. STROUD JORDAN AWARD TO JAMES A. KING. Man. Conf. 31 (3): 29. Mar.
1951.
AACT Technologists first presentation of award is made to James A. King,
Nulomoline Division, American Molasses Co., New York.
216. PMCA CONFERENCE PROGRAM. Man. Conf. 31 (3): 35. Mar. 1951.
217. STANDARDS FOR DETERMINING THE QUANTITY OF SCORCHED PARTICLES IN
DRY MILK. Man. Conf. 31 (3): 46. Mar. 1951.
USDA issues standard four discs, each bearing a specified amount of scorched
particles to represent the amount that would be filtered from a stated quantity
of re-constituted dry milk.
218. MACADAMIA NUTS. Can. Ind. 14 (170): 37. Feb. 13, 1951.
Description of possible uses in candy.
219. JIM KING HONORED AT TESTIMONIAL DINNER. Conf. J. 77 (913): 12. Feb. 1951.
Assoc. Man. Conf. and Choc. of N. Y. Testimonial Dinner to Mr. King,
Nulomoline Division, American Molasses Co., New York.
220. NORRIS BUILT ON QUALITY FIRST. Man. Conf. 31, (1): 19-20. Jan. 1951.
Description Norris Candy Co., Atlanta, Ga.
221. WHAT'S BOILING? Can. Ind. 13 (166): 13. Dec. 19, 1950.
Subject covered include marshmallow creme. Continuous fondant making
process.

Anonymous--Continued

222. TESTIMONIAL. Can. Ind. 13 (165): 4. Dec. 5, 1950.
AMCC Testimonial Dinner to James A. King.
223. WHAT'S BOILING? Can. Ind. 13 (165): 17. Dec. 5, 1950.
Manufacture of silver dragees described.
224. JESSE W. GREER. Man. Conf. 30 (12): 46. Dec. 1950.
Obituary for Jesse W. Greer of J. W. Greer Co., Cambridge, Mass.
225. PACKAGING MATERIALS. Man. Conf. 30 (12): 55-60. Dec. 1950.
Protection against oxidation described with data on storage tests on peanuts from Georgia Experiment Station.
226. NCA HOLDS MOBILIZATION CONCLAVE. W. Conf. 37 (12): 10, 12. Dec. 1950.
Call issued for conservation of scarce materials.
227. NCWA PLANS FOR WAR ECONOMY. W. Conf. 37 (12): 14. Dec. 1950.
Emphasizes need for proper representation on governmental advisory committees.
228. WHAT'S BOILING? Can. Ind. 13 (164): 7. Nov. 21, 1950.
Describes hard candy for tropics, candy toys, marshmallow scrap, licorice taffy, and the polishing of easter eggs.
229. GROWTH OF AN INDUSTRY. Can. Ind. 13 (163): 6. Nov. 7, 1950.
How salted peanuts in shell became big business for Fisher Nut and Chocolate Co., St. Paul.
230. WHAT'S BOILING? Can. Ind. 13 (163): 7, 10. Nov. 7, 1950.
Subjects discussed are: Improving sirup pumping and Jordan almonds.
231. MODERN METHOD FOR BULK SUGAR HANDLING. Can. Ind. 13 (163): 18, 32.
Nov. 7, 1950.
Operation at D. L. Clarke Co., Pittsburgh, Pennsylvania.
232. CALCIUM CARBONATE MAY BE USED. Conf. J. 76 (910): 62. Nov. 1950.
NCA and Food and Drug correspondence. Tests on casting and amount of calcium left on candy.
233. WHAT'S BOILING? Can. Ind. 13 (162): 7. Oct. 24, 1950.
New methods for making cream centers, fudges, caramels, etc. at low temperatures described.
234. WHAT'S BOILING? Can. Ind. 13 (161): 7, 28. Oct. 10, 1950.
Subjects discussed include: vacuum vs. open fire, preventing sirup separation, packaging hard candy, fat separation in chews, coatings in liquid form, monosodium glutamate, testing for fat content, conching chocolate.
235. TWO EDIBLE OILS SEEN LICKING PROBLEMS. Food Ind. 22 (10): 1694. Oct. 1950.
Find less flavor reversion in sunflower seed oil. New corn oil said to prevent oxidative rancidity.
236. NCA ACTIVITIES. Man. Conf. 30 (10): 22, 50-52, 65. Oct. 1950.
Subjects covered are: NCA drafting QM specifications, Production forum discussion of marshmallows, creams and hard centers, Data on Calcium carbonate as a casting medium submitted to Food and Drug.

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237. ANOTHER CONFECTIONER EFFECTS SUBSTANTIAL SAVINGS, EFFICIENCY IN SUGAR HANDLING. Man. Conf. 30 (10): 23-24. Oct. 1950.
Imperial Candy Co. of Seattle saves 10 cts. cwt. with new installation.
238. HOW TWO ENGINEERS JOINED SKILL TO PIONEER IN CONFECTIONERY MACHINERY. Man. Conf. 30 (10): 29-30. Oct. 1950.
Success story of the Ideal Wrapping Machine Co.
239. CARLE AND MONTENARI EXHIBITS IN CHICAGO. Man. Conf. 30 (10): 37. Oct. 1950.
Italian firm shows machinery at first U. S. International Fair.
240. LETTERS TO MC EDITOR. Man. Conf. 30 (10): 49. Oct. 1950.
Information given on vinegar taffy, speeding up packaging, and the labor question.
241. DEMET'S PACKAGING POLICY SEEKS TO NATIONALIZE CONTAINER. Man. Conf. 30 (10): 61. Oct. 1950.
Describes Demet's, Chicago, Ill.
242. A 'DREAM' OF A CANDY PLANT. Can. Ind. 13 (160): 6, 14. Sept. 26, 1950.
How chocolate coated creams can be produced in a continuous process.
243. WHAT'S BOILING? Can. Ind. 13 (160): 7. Sept. 26, 1950.
Subjects discussed include: Moisture in gums, fat crystallization characteristics, calcium carbonate in hard candy, graining caramels, oil in peanut butter centers, shining jelly beans.
244. HALVAH GROWS IN BROOKLYN. Can. Ind. 13 (160): 13. Sept. 26, 1950.
Gives description of Oriental Delicacy.
245. WHAT'S BOILING? Can. Ind. 13 (159): 7, 9. Sept. 12, 1950.
Subjects discussed include: Butterscotch under vacuum, heat treatment on chocolate, dry room for starch jellies, starch temperature for marshmallows, marshmallow temperature, pressure cooking starch.
246. NCA. Man. Conf. 30 (9): 14-15, 17, 18. Sept. 1950.
Production forum discusses problems in chocolate usage. Council on Candy hits promotion high in Chicago Fair 'Candy Day'. Manufacturers hear needs of armed forces from service notables.
247. SESAME SEED RICH IN VITAMINS STUDY REVEALS. Conf. 35 (5): 20. Sept. 1950.
It has high protein, vitamin B content, calcium, phosphorus. Used in halvah.
248. PROFILE OF A CANDY MAN. Can. Ind. 13 (159): 31. Sept. 12, 1950.
Describes Kenneth L. White, Awful Fresh MacFarlane of Oakland, California.
249. PURCHASING EXECUTIVES' NUMBER. Man. Conf. 30 (9): 33-216. Sept. 1950.
250. FEDERAL FOOD DRUG AND COSMETIC ACT. Man. Conf. 30 (9): 217-229. Sept. 1950.
251. SELLING CANDY TO THE ARMED FORCES. W. Conf. 37 (9): 8-12. Sept. 1950.
Military buyers seek widest feasible selection of candies for rations.
252. EIGHT MILLION NEW CUSTOMERS FOR THE WEST. W. Conf. 37 (9): 15-16. Sept. 1950.

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253. WHAT'S BOILING? Can. Ind. 13 (158): 9. Aug. 29, 1950.
Subjects discussed include: Calcium carbonate in fudge, why do chocolate pudding centers grain? Grinding chocolate, adding acid, flavor to hard candy batch and streaky chocolates.
254. NEW MOULDING STARCH. Can. Ind. 13 (157): 15. Aug. 15, 1950.
From National Starch Laboratory.
255. NEW USES FOR HONEY. Can. Ind. 13 (157): 15. Aug. 15, 1950.
Report U. S. Dept. Agri. from Eastern Regional Research Laboratory. Treating honey with bentonite (clay) gives a product with milder but characteristic honey flavor.
256. WHAT'S BOILING? Can. Ind. 13 (157): 17, 29. Aug. 15, 1950.
Subjects discussed include: Pressure on vacuum cooker, cocoa bean roast, marshmallows, moisture in starch, Hart moisture tester, barwraps and insect growth, blistering of starch jellies.
257. CANDY CANES. Can. Ind. 13 (157): 23. Aug. 15, 1950.
Stone's Candy Co. of Olympia, Washington, specializes in canes.
258. HOME MADE CANDY. Can. Ind. 13 (157): 24. Aug. 14, 1950.
Many businesses started as hobby in kitchen.
259. WHAT'S BOILING? Can. Ind. 13 (156): 7. Aug. 1, 1950.
Subjects discussed include: Grain in center of chocolate coating, calcium carbonate as casting medium, liquefying cordial cream cherries.
260. SEVEN YEAR COMPLAINT. Conf. J. 76 (907): 26. Aug. 1950.
Decision in Automatic Canteen Co. Case brings final success to National Candy Wholesalers Association to prevent this firm receiving illegal discriminatory prices from candy and gum manufacturers.
261. MEXICAN VANILLA. Conf. J. 76 (907): 51, Aug. 1950.
A tour of Mexican vanilla region is described.
262. THOMAS MILLS AND BROTHERS PIONEER PRODUCERS OF CANDY TOY MOULDS. Conf. J. 76 (907): 52. Aug. 1950.
Candy toys are coming back.
263. FANNY MAY LEGISLATES FOR LASTING HIGH MORALE AMONG EMPLOYEES. Man. Conf. 30 (8): 26-27. Aug. 1950.
Three point program: (1) Communication between labor and management, (2) Incentive pay, (3) Benefits.
264. NCA PRODUCTION FORUM. Man. Conf. 30 (8): 28-30. Aug. 1950.
Discusses calcium carbonate, starch, and chocolate.
265. DUTCH CHOCOLATE SHOPS ACHIEVE SUCCESS THROUGH NOVEL HOLLAND MOTIF. Man. Conf. 30 (8): 38-41. Aug. 1950.
Dutch Chocolate Shops, Inc., Columbus, Ohio, founded on principle to lure customers for first time and make sure they come back ever after because they liked what they purchased.

Anonymcus -- Continued

266. LETTERS TO MC EDITOR. Man. Conf. 30 (8): 44. Aug. 1950.
Information given on chocolate processing, increasing production of bars by change from hand made to machine, peppermint patties, keeping cream centers soft.
267. LABOR SPACE COSTS CUT BY EFFICIENT SUGAR HANDLING. Man. Conf. 30 (8): 47-48. Aug. 1950.
Method of Edgar P. Lewis and Sons, Malden, Mass.
268. JOHN CASANI SPEAKS TO CONGRESSMEN. Man. Conf. 30 (8): 58. Aug. 19, 1950.
Propose amendment of law to prohibit sales below cost without the necessity of proving that injury to a competitor has already occurred.
269. SERVICE ON A SILVER PLATTER. Can. Ind. 13 (155): 1. July 18, 1950.
PMC award to John M. Krno, Corn Products.
270. WHAT'S BOILING? Can. Ind. 13 (155): 7. July 18, 1950.
Subjects discussed include: Almond milk fondant kisses and the variations in taste tests.
271. SUCCESS IN FANCY PACKAGES. Can. Ind. 13, (154): 5, 12. July 4, 1950.
Policy of Norris Candy Co., Atlanta, Ga.
272. P. S. TO HISTORY OF CANDY. Can. Ind. 13 (154): 14, 16. July 4, 1950.
273. KETTLE AWARD. Can. Ind. 12 (153): 1, 14. June 20, 1950.
Harry R. Chapman, New England Confectionery Co., Cambridge, Mass.
274. PROFILE OF A CANDY MAN. Can. Ind. 12 (153): 17, 19, 29. June 20, 1950.
Describes Harry R. Chapman, New England Confectionery Co., Cambridge, Mass.
275. NCA CONVENTION PROGRAM. Man. Conf. 30 (6): 24-25, 28, 30, 32, 35. June, 1950.
Program and Directory of Exhibitors.
276. ARC CONVENES JUNE 4th. Man. Conf. 30 (6): 26. June, 1950.
Assoc. Retail Confectioners, meets in New York June 4-7. Program.
277. PMCA MEETS TO FIGHT BACK. Man. Conf. 30 (6): 44. June, 1950.
Discusses threat to industry by dental profession.
278. QUALITY CONTROL FEATURED AT LEHIGH CONFERENCE. Man. Conf. 30 (6): 46, 48, 50. June, 1950.
PMCA meets Apr. 27-28.
279. LETTERS TO MC EDITOR. Man. Conf. 30 (6): 70, 100. June, 1950.
Information given on malted milk bars, marzipan, french chocolate, seepage problem with hand rolled creams, liquefying cream centers.
280. HELPLESS HARRY CONTINUES COMEDY OF ERRORS AS OLD TIMER'S HAIR, TEMPER THIN. Man. Conf. 30 (6): 95-96. June, 1950.
Pitfalls in making orange jellies are described.
281. SUGAR AIDS GROWTH. Man. Conf. 30 (6): 103. June, 1950.
Dental caries not increased says Dr. Pauline Berry Mack, Director, Ellen H. Richards Institute of Pennsylvania State College.

Anonymous--Continued

282. HISTORY OF CANDY. Can. Ind. 12 (151): 1, 6-8, 50. May 23, 1950.
This entire issue of Candy Industry covers the history of the Candy Industry.
See index under plants for list of firms covered in this issue.
283. BASIC FORMULA WHICH MADE HERSHEY THE GIANT IN ITS FIELD. Can. Ind. 12 (151): 51. May 23, 1950.
Story of Milton Hershey, Hershey Chocolate Corporation, Hershey, Pennsylvania.
284. PROFILE OF A CANDY MAN. Can. Ind. 12 (151): 65. May 23, 1950.
Describes H. B. Reese of H. B. Reese Candy Co., Hershey, Pennsylvania.
285. CANDY REFRIGERATION. Can. Ind. 12 (150): 5, 16. May 9, 1950.
Choice of storage temperature determined by condensation on removal from storage. Conclusion of Georgia Experiment Station Refrigeration Research.
286. CANDY RESEARCH REPORT. Man. Conf. 30 (5): 12-14, 18. May, 1950.
"Progress in Candy Research Report No. 19", issued by NCA and USDA.
Subjects discussed include calcium carbonate experiments, milk products, and antioxidants.
287. HOW LOFT SOLVES CANDY CLEANUP PROBLEMS. Man. Conf. 30 (5): 26-27. May, 1950.
Loft Candy Corporation's Rubber Mold Department has high production schedule on all types fruit cordial centers. This is difficult cleanup problem. Jet cleaning machine with hydraulic scrubbing action found the answer.
288. MANUFACTURERS STUDY WALSH-HEALY ACT. Man. Conf. 30 (5): 36. May, 1950.
289. NCA CONVENTION. W. Conf. 37 (5): 7-8. May, 1950.
Program.
290. LARGE CONFERENCE ATTENDANCE ATTACKS INDUSTRY PROBLEMS. W. Conf. 37 (5): 12-13. May, 1950.
Report.
291. LETTERS TO MC EDITOR. Man. Conf. 30 (4): 10, 79. Apr. 1950.
Information given on storage of hard candy, color fading in bon bons, hand rolled coffee creams, crystallizing ginger, crystallizing kumquats.
292. CALCIUM CARBONATE TESTS. Man. Conf. 30 (4): 20. Apr. 1950.
Casting in calcium carbonate and starch compared.
293. VITAL CANDY ISSUES ON CONFERENCE PROGRAM. W. Conf. 137 (4): 10-11. Apr. 1950.
WCC meeting.
294. WAGE HOUR LAW. Can. Ind. 12 (146): 16, 18. Mar. 4, 1950.
Plants engaged in interstate commerce, direct or indirect are covered in amended measure.
295. PROFILE OF A CANDY MAN. Can. Ind. 12 (146): 21-22. Mar. 14, 1950.
Oscar B. Elmer, Elmer Candy Co., New Orleans, La.

Anonymous--Continued

296. LETTERS TO THE MC EDITOR. Man. Conf. 30 (3): 16, 30, Mar. 1950.
Information given on white spots on sugar wafers, candy pellets, and "non-pareils".
297. CHOCOLATE SYMPOSIUM. Part I. Can. Ind. 12 (144): 5, 6. Feb. 14, 1950, Part II. Ibid. (145): 10. Feb. 28, 1950.
PMC Conference at Lehigh discusses seeding, drip feeding, and proper temperature.
298. INSTRUMENT MEASURE PEANUT MOISTURE CONTENT. Can. Ind. 12 (144): 19. Feb. 14, 1950.
Developed by Tagliabue Corporation, and employs conductivity.
299. A GROWING BUSINESS. Can. Ind. 12 (144): 22, 29. Feb. 14, 1950.
Leaf Brands, Inc. Corporate name of 7 different firms, Chicago.
300. NEMCA SPONSORS CANDY MAKERS LECTURES. Man. Conf. 30 (2): 28. Feb. 1950.
New England Manufacturers Confectioners Association sponsors lecture course at Massachusetts Institute of Technology, February 6. Program given.
301. EASTER PARADE. W. Conf. 37 (2): 11. Feb. 1950.
Candies and merchandising discussed.
302. WHAT'S BOILING? Can. Ind. 12 (143): 7. Jan. 31, 1950.
Subjects discussed include: Sticky taffy, dipping room humidity, and penny marshmallow.
303. AMCC HONORS HAUG. Man. Conf. 30 (2): 63. Feb. 1950.
N. Y. Ass'n. of Manufacturers of Confectionery and Chocolate January 19 honored Charles F. Haug, President, Mason, Au and Magenheimer.
304. PRODUCTION FORUM. Can. Ind. 12 (143): 11, 13. Jan. 31, 1950.
Problems posed at Lehigh Conference.
305. FROM VISCOSIMETER TO ELECTROVISCOSIMETER. Can. Ind. 12 (143): 15, 17. Jan. 31, 1950.
Instrument (diagram) reads viscosity in centipoises. Eliminates hitherto uncontrollable factors.
306. CANDY SHELF-LIFE. Can. Ind. 12 (143): 18, 23. Jan. 31, 1950.
Southern Regional Research Laboratory at New Orleans experiments indicate antioxidants successfully inhibit rancidity in 90 score butter.
307. WHAT'S BOILING? Can. Ind. 12 (142): 5. Jan. 17, 1950.
Subjects discussed include: Malted Milk candies, moulding starch, transparent lollipops, streaked coatings, and panorama eggs.
308. THE STORY BEHIND THE FLAVOR. Can. Ind. 12 (142): 19, 24. Jan. 17, 1950.
Description of Geo. Leuders and Co., New York.
309. CANDY RESEARCH. Can. Ind. 12 (142): 21, 23. Jan. 17, 1950.
NCA and USDA, Southern Regional Research Laboratory at New Orleans study hard candy with and without calcium carbonate.
310. UNCLE HUGO. Can. Ind. 12 (142): 29, 31. Jan. 17, 1950.
The story of Hugo Pulver, fifty years with Konstamm, New York.

Anonymous--Continued

311. LECTURES ON CANDY INGREDIENTS. Can. Ind. 12 (143): 1, 24. Jan. 31, 1950.
NEMCA sponsors course for candy as a career.
312. HEAT RESISTANT CHOCOLATE. Can. Ind. 12 (141): 5. Jan. 3, 1950.
Brit. Patent 620,417. Walter Baker, General Foods, and Mars.
Chocolate will resist summer heat.
313. NEW ORLEANS LABORATORY BECOMES MODEL CANDY PLANT. Can. Ind. 12
(141): 19. Jan. 3, 1950.
New equipment at Southern Regional Research Laboratory, USDA, New Orleans,
La.
314. TESTING EFFECTIVENESS OF ANTIOXIDANTS. Man. Conf. 30 (1): 8, 10, 17-18.
Jan. 1950.
Chemical tests on antioxidants in candy with accelerated aging method.
315. MASON'S NEW CANDY PLANT. Man. Conf. 30 (1): 24-26. Jan. 1950.
Description of Mason Au and Magenheimer plant at Mineola, L. I.
316. SUCCESS STORY. Can. Ind. 11 (140): 11. Dec. 20, 1949.
The Spangler Candy Co. in Bryan and Toledo, Ohio.
317. MACHINERY IN REVIEW. Can. Ind. 11 (140): 17, 21. Dec. 20, 1949.
New revolving pan by Groen, steam jacketed, plain or ribbed.
318. PRODUCTION PATTERNS. Can. Ind. 11, (140): 32. Dec. 20, 1949.
Analysis of identical manufacturers' sales reveals changing structure of candy
market.
319. REVIEW AND FORECAST - RAW MATERIALS. Can. Ind. 11 (140): 33, 37. Dec.
20, 1949.
Supplies adequate for most. No decrease in price.
320. CLASS IN CHOCOLATE COATING. Can. Ind. 11 (139): 3. Dec. 6, 1949.
Candy as a career course sponsored by Candy Industry at Louis Segal and Co.,
Philadelphia, Pennsylvania.
321. THE STORY BEHIND THE FLAVOR. Can. Ind. 11 (139): 15-16. Dec. 6, 1949.
The Felton Chemical Co., Philadelphia, Pennsylvania.
322. WHAT'S BOILING? Can. Ind. 11 (139): 17. Dec. 6, 1949.
Almond formulas.
323. LETTERS TO THE MC EDITOR. Man. Conf. 29 (12): 8. Dec. 1949.
Information given on crystallizing creams, degree of cooking, candy emulsion
stuffing which hardens in machine.
324. PREVIEW OF TRADE PRACTICE HEARING. Can. Ind. 11 (138): 15, 23. Nov. 22,
1949.
F. T. C. slates most of candy trades suggestions for discussion. Adds "Ex-
clusive Deal" claim.
325. THE HOUSE OF KETTLES. Can. Ind. 11 (138): 17. Nov. 22, 1949.
Making kettles is an art and science.

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326. ALMONDS. Can. Ind. 11 (137): 5-6. Nov. 8, 1949.
List of kinds and uses. Formulas given for almond toasted milk cuts and other almond types.
327. WHAT'S BOILING? Can. Ind. 11 (137): 7. Nov. 8, 1949.
PMC conducts research at Lehigh on chocolate bloom, stickiness and graining of hard candy, and coatings for bon bons.
328. THE STORY BEHIND THE FLAVOR. Can. Ind. 11 (137): 9, 25. Nov. 8, 1949.
Fritzsche Brothers, New York.
329. PROFILE OF A CANDY MAN. Can. Ind. 11 (137): 21, 29. Nov. 8, 1949.
James O. Welch, James O. Welch Co., Cambridge, Mass.
330. LETTERS TO THE MC EDITOR. Man. Conf. 29 (11): 14. Nov. 1949.
Information given on hard candy figures and the molds used, formulas and suggestions, colored sugar mint wafers.
331. MODERN SHOP DESIGN HELPS SELL CANDY. Man. Conf. 29 (11): 29-30. Nov. 1949.
Shop designed to be different.
332. WHAT'S BOILING? Can. Ind. 11 (136): 9, 21. Oct. 25, 1949.
Subjects discussed include: Penny candy, licorice, candy fried eggs, and re-melting milk chocolate.
333. FLAVOR FIRM WITH A SOUL. Can. Ind. 11 (136): 10, 19. Oct. 25, 1949.
Humanism in Industrial relations and product manufacture distinguishes Magnus concern. Magnus, Maybee and Reynard.
334. AN UNEXPLOITED MARKET. Can. Ind. 11 (136): 18. Oct. 25, 1949.
Candy makers neglect chocolate flavors. Other firms cash in on popularity.
335. WHAT'S BOILING? Can. Ind. 11 (135): 21. Oct. 11, 1949.
Subjects discussed include: White mint hard candy and the calcium carbonate Research at the USDA, Southern Regional Research Laboratory, New Orleans.
336. TEXAS PRALINES. W. Conf. 36 (10): 9. Oct. 1949.
Creole Praline Kitchen, Houston, Texas, owned by P. M. Bannister.
337. ELIMINATING DUST HAZARDS. Can. Ind. 11 (134): 5, 14. Sept. 27, 1949.
Novel construction techniques utilized by E. J. Brach, Chicago, to eliminate explosion danger.
338. MARASCHINO CHERRIES. Can. Ind. 11 (134): 7. Sept. 27, 1949.
Processing.
339. WHAT'S BOILING? Can. Ind. 11 (134): 17. Sept. 27, 1949.
NCA-USDA, Southern Regional Research Laboratory, New Orleans' research on calcium carbonate.
340. WHAT'S BOILING? Can. Ind. 11 (133): 7. Sept. 1949.
NCA-USDA, Southern Regional Research Laboratory, New Orleans works on dairy products, non-fat dry milk solids, and mint wafers.
341. PROFILE OF A CANDY MAN. Can. Ind. 11 (133): 19. Sept. 13, 1949.
Describes Neal V. Diller, The Nutrine Candy Co., Chicago, Ill.

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342. WHAT'S BOILING? Can. Ind. 11 (132): 6. Aug. 30, 1949.
Subjects discussed include: NCA-USDA, Southern Regional Research Laboratory Study on Rancidity.
343. WHAT'S BOILING? Can. Ind. 11 (131): 19, 21. Aug. 16, 1949.
Subjects discussed include: NCA-USDA, Southern Regional Research Laboratory Research of the Rancidity problem.
344. ONE HUNDRED YEARS OF CHEMICALS. Can. Ind. 11 (130): 25. Aug. 16, 1949.
Pfizer Co., New York, to mark Centennial Anniversary. Anhydrous citric acid aids candy production.
345. TAX DEVELOPMENTS. Can. Ind. 11 (130): 5, 12. Aug. 2, 1949.
New enforcement procedures, Supreme Court Decision withholding tax cases reviewed.
346. CONVENTION QUOTES. Can. Ind. 11 (130): 13. Aug. 2, 1949.
Major speeches at NCWA conclave present plans to increase trade efficiency-sales.
347. BRACH'S PROGRESS - A PHOTO STUDY. Man. Conf. 29 (8): 28-30. Aug. 1949.
Description of E. J. Brach & Sons, Chicago, Ill.
348. AWARD TO JAMES A. KING. Can. Ind. 11 (129): 1. July 19, 1949.
PMC honors King, Nulomoline Division, American Molasses Co., New York.
349. CHOCOLATE MAKING SIMPLIFIED. Can. Ind. 11 (129): 13-14. July 19, 1949.
Bramley Mill eliminates lengthy processing, cuts production time, effects economies.
350. PROFILE OF A CANDY MAN. Can. Ind. 11 (128): 15, 19. July 5, 1949.
Mrs. Irene Pecheur, Pecheur Lozeng Co., Brooklyn, New York, makes pay roll mint.
351. WHAT'S BOILING? Can. Ind. 11 (128): 19. July 5, 1949.
Subjects discussed include: Retaining softness in chocolate centers, cream filling for chocolates.
352. QUICK CANDYING OF FRUITS. Food Man. 24 (7): 316. July, 1949.
Use of vacuum. This is reviewed in Man. Conf. 29 (10): 10. October, 1949.
353. PMCA CONFERENCE STRESSES RESEARCH. Man. Conf. 29 (7): 36, 38, 40, 42. July, 1949.
Third production conference.
354. THE KETTLE AWARD. Can. Ind. 10 (127): 1, 4. June 21, 1949.
Award to Ted Stempfel.
355. CANDY BRANDS HONORED. Can. Ind. 10 (127): 11, 39. June 21, 1949.
Brand Names Foundation lists 26 industry firms with over 2000 years of production.
356. BRAND NAMES IN ACTION. Can. Ind. 10 (127): 12. June 21, 1949.
Foundation's educational program dramatizes background of manufacturers advertising.

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357. PARADE OF BRAND NAMES. Can. Ind. 10 (127): 16, 19. June 21, 1949.
Some candy brand names are 100 years old. Partial list reveals ingenuity and variety.
358. NEW TECHNIQUE IN HARD CANDY PACKAGING. Can. Ind. 10 (127): 17, 19. June 21, 1949.
359. PROFILE OF A CANDY MAN. Can. Ind. 10 (127): 24, 26. June 21, 1949.
Describes Ted Stempfel, 1949 Kettle Award Winner. E. J. Brach & Sons, Chicago.
360. CONVENTION PROGRAM. Can. Ind. 10 (126): 5, 6. June 7, 1949.
Sixty-sixth Annual NCA Convention.
361. STRAIGHT FROM THE MANUFACTURER. Can. Ind. 10 (126): 6, 10. June 7, 1949.
Situation reviewed by Bonomo, Frederick, Krockel, Adelson, Goldenberg, and White.
362. WHAT'S BOILING? Can. Ind. 10 (126): 7-45, 60. June 7, 1949.
Subjects discussed include: General Candy making, miniature marshmallow for ice cream, peppermint lozenges, raspberry cream center, trouble with too much inversion.
363. RAW MATERIALS AND INGREDIENTS. Can. Ind. 10 (126): 9. June 7, 1949.
Reference and use of dried milk by candy manufacturers.
364. MID YEAR REVIEW. Can. Ind. 10 (126): 28, 40. June 7, 1949.
Quality conscious producers have one eye on competitive market and other on costs.
365. VISIT TO A MAJOR INGREDIENT SUPPLIER. Can. Ind. 10 (126): 37-38. June 7, 1949.
California Fruit Growers Exchange supplies candy field with flavors, pectin, citric acid, sodium citrate, etc.
366. WHO'S WHO AMONG WHOLESALERS. Conf. 34 (2): 13. June, 1949.
W. T. Stuart of Stuart and Betts, Inc., Richmond, Va.
367. FOURTH ANNUAL NCWA CONVENTION PROGRAM. W. Conf. 36 (6): 7-9. June, 1949.
368. LETTERS TO MC EDITOR. Man. Conf. 29 (5): 61. May, 1949.
Information given on truffles, formulas and directions.
369. NEW DENTRIFICES MAY PROVE BOON TO CANDY INDUSTRY. W. Conf. 36 (5): 7. May, 1949.
370. LETTERS TO THE MC EDITOR. Man. Conf. 29 (4): 30, 66. Apr. 1949.
Information given on Licorice formulas, caramel coated popcorn (non-sticky), coconut squares.
371. EASTER EGGS AND SUBWAY STORES. Man. Conf. 27 (4): 43. Apr. 1949.
Outlet expansion by Loft Candy Corporation.
372. NEW PLANT DOUBLES BEECHER OUTPUT. Man. Conf. 29 (3): 27-28. Mar. 1, 1949.
Katherine Beecher's buttermints have enlarged plant. Katherine Beecher, Inc., Manchester, Pennsylvania.

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373. HOW TO USE YEAST IN CANDY. Man. Conf. 29 (3): 29-30, 62. Mar. 1949.
Formulas given for Brewers yeast in candy.
374. TRENDS IN CANDY LAWS. Man. Conf. 29 (3): 50. Mar. 1949.
375. NEW NECCO RESTROOMS HIGHLIGHT SANITATION. Man. Conf. 29 (2): 31. Feb. 1949.
Pictures and description.
376. TWO CENT ITEMS SHOW SALES APPEAL. Man. Conf. 29 (2): 54. Feb. 1949.
Labor costs same as for one cent piece, can give more for money.
377. IN THE NEWS THIS MONTH. W. Conf. 36 (2): 18. Feb. 1949.
Imperial Candy Co., Seattle, Washington, awards Service Pins.
378. HOW TO IMPROVE STEAM PLANT EFFICIENCY. Man. Conf. 29 (1): 29-30. Jan. 1949.
Tendency towards higher boiler operating pressures required for feedwater: Zero hardness, low total solids, low concentrations of silica, and low and controllable alkalinities.
379. LETTERS TO THE MC EDITOR. Man. Conf. 29 (1): 58. Jan. 1949.
Information given of grained peanut patties and jawbreakers.
380. HOW CANDY MERCHANDISING IS HANDLED IN THE SUPER MARKETS. W. Conf. 36 (1): 10-11, 31. Jan. 1949.
381. HOW TO USE SORGO SIRUP IN CANDY. Man. Conf. 28 (12): 29-30. Dec. 1948.
Contains sufficient invert sugar to replace all or part of that from other sources used in many candy formulas. The high minerals good source for enriched candy.
382. CALIFORNIA PLANT OPENED BY CHASE. Man. Conf. 28 (12): 33. Dec. 1948.
Celebration marks opening of San Jose Factory.
383. LETTERS TO THE MC EDITOR. Man. Conf. 28 (12): 60-61. Dec. 1948.
Information given on chocolate covered cherries and formulas for Italian creams.
384. OUTLOOK FOR FOREIGN ALMONDS. Man. Conf. 28 (11): 30, 59. Nov. 1948.
Survey and statistics.
385. USE OF DAIRY PRODUCTS IN CANDY. Man. Conf. 28 (8): 56-60. Aug. 1948.
NCA-USDA, Southern Regional Research Report on Progress in Candy Research, #14. Explains utilization of dairy products, yeast, levulose, slab dressings, proteins, and other products used.
386. BERNARD D. RUBIN. Man. Conf. 28 (8): 66. Aug. 1948.
Obituary, member of Sweets Co. of America.
387. NCA CONVENTION PROGRAM. Man. Conf. 28 (6): 19-30. June, 1948.
Sixty-fifth Annual Convention held in Waldorf-Astoria, New York, June 20-25.
388. ARC CONVENTION PROGRAM. Man. Conf. 28 (6): 30. June, 1948.
Twenty-eighth Annual Convention of the Associated Retail Confectioners of U. S. June 21-23, New York's Commodore Hotel.

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389. USING DRY MILK SOLIDS. Man. Conf. 28 (6): 52, 54, 56. June, 1948.
Report of Agriculture Research Administration of USDA. Dry milk solids give moisture retaining properties.
390. PENNSYLVANIA PACKAGE LAW. Man. Conf. 28 (6): 112. June, 1948.
Classification of wts. and measures laws.
391. NEW MODIFIED ALBUMEN FOUND. Man. Conf. 28 (3): 46. Mar. 1948.
New and original modified albumen described by Angemeier (Pro-tan).
392. LETTERS TO THE MC EDITOR. Man. Conf. 28 (3): 59. Mar. 1948.
Information given on candied fruits. Emphasis on necessary balance between cane sugar and corn syrup to prevent sugaring on the one hand and stickiness on the other. Also gives information on barber pole stick candy.
393. REDUCING FREIGHT DAMAGE LOSSES. Man. Conf. 28 (2): 33, 35. Feb. 1948.
Shipping Container Institute study indicates most causes of damage to freight are easily preventable. Shippers, not carriers, held responsible for most damage.
394. FLAVOR AND ACCEPTABILITY OF MONOSODIUM GLUTAMATE. U. S. Quartermaster Corps, Quartermaster Food and Container Institute, 78 pp. 1948. Chicago. Symposium with bibliography.
395. TROUBLES WITH CARAMELS. Man. Conf. 27 (12): 49. Dec. 1947.
Why batches don't work out.
396. LETTERS TO THE MC EDITOR. Man. Conf. 27 (12): 50, 51. Dec. 1947.
Information given on polishes for candy approved by FDA.
397. EMIL J. BRACH. Man. Conf. 27 (12): 32, December, 1947.
Obituary of founder of E. J. Brach and Sons, Chicago.
398. STABILIZERS CAN CUT RETURNED GOODS. Man. Conf. 27 (11): 62-63. Nov. 1947.
Stabilizing cereal product gives moisture control, through dispersal and "locking in" of tiny droplets, delays drying out, resists humidity and the tendency towards weeping, sweating and stickiness. Acts as an antioxidant and emulsifies fats for maximum dispersion. Formulas given.
399. JUDSONS STREAMLINE CANDY PRODUCTION. Man. Conf. 27 (10): 65. Oct. 1947.
Revitalizing and revamping of manufacturing, distributing and services routines in taking over an old firm, Jenner Manufacturing Co., San Antonio, Texas.
400. ANSWER TO PRODUCT UNIFORMITY. Man. Conf. 27 (8): 33-34. Aug. 1947.
Three way conditioning, cooling, dehumidification and insulation achieve more uniform product at Sharp and Shearer, Inc., Reading, Pa., Plant.
401. RICHARD J. SAVAGE. Man. Conf. 27 (8): 38. Aug. 1947.
Obituary.
402. DISTILLED CULTURED DAIRY PRODUCTS. Man. Conf. 27 (8): 41. Aug. 1947.
New trend in solving problems of flavor field, distillate of cultured dairy products to be used in place of butter. Formulas and directions.
403. AGRICULTURAL PRODUCTS IN CANDY. Man. Conf. 27 (7): 27-28. July, 1947.
Report by Bureau Agri. and Ind. Chem., USDA and NCA. Research Project at Southern Regional Research Laboratory in New Orleans. Subjects discussed include: Cast Marshmallow, concentrated fruit puree, caramel with whey and honey nougat.

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404. WILLIAM F. HEIDE. Man. Conf. 27 (6): 61. June, 1947.
Obituary
405. CHASE ANNOUNCES EXECUTIVE CHANGES. Man. Conf. 27 (4): 23. Apr. 1947.
Complete reorganization of Company after purchase of National Candy Company,
Clinton, Ind.
406. COCOA CONTROLLED BY MONOPOLIES. Man. Conf. 27 (4): 31. Apr. 1947.
Cocoa prices increase.
407. HOW TO USE WHOLESALE, RETAIL FORMULAS. Man. Conf. 27 (3): 37, 66. Mar.
1947.
Advantages and disadvantages of each field.
408. SUPER - EYE SCOPE ANALYZES CANDY. Man. Conf. 27 (2): 33-34. Feb. 1947.
New Electronic Microscope promises more precise scientific candy data.
409. FACT LABELING STIMULATES SALES. Man. Conf. 27 (2): 37, 39. Feb. 1947.
Consumers need and want intelligent facts.
410. HOW TO MAKE PULLED MINTS. Man. Conf. 27 (1): 48. Jan. 1947.
Formulas and special flavoring suggestions with necessary precautions.
411. Aasted, Kai Christian. (Copenhagen, Denmark).
CHOCOLATE CASTING MACHINE DRIVE. U. S. Patent 2,551,992. (May 8, 1951).
33 (1): 28. Jan. 1953.
Description Man. Conf. 33(1): 28 Jan. 1953.
412. Abeles, Ernest R.
TEST RAW MATERIALS. Man. Conf. 32 (9): 26-28. Sept. 1952.
Testing of raw materials as important in candy making process as any other.
413. Adams, Paul
TRUE FRUIT FLAVORS. Can. Ind. 16 (199): 10, 20. Mar. 1952.
Most successful flavors have been "tailor-made" to meet candy makers speci-
fications.
414. Alikonis, Justin J.
CARBOHYDRATE USES HELP ACHIEVE VARIOUS CANDY EFFECTS. Can. Ind.
19 (257): 10, 25. June 15, 1954.
A great degree of flexibility is necessary in the carbohydrates which serve as
the major constituents of the numerous products produced by the Confectionery
Industry. The desired results in candies are produced by the controlled manipu-
lation of these carbohydrates. For this reason the composition of the major types
of sweeteners and of the more significant physical and chemical properties are
discussed.
415. FLEXIBILITY OF SWEETENERS HELPS CREATE NEW CANDY LINES. Can. Ind.
19.(258): 22, 35. June 29, 1954.
The effect of various sweeteners on hard candies or high boiled candies and
chewing confections is discussed.
416. THE CONTROL OF GLOSS ON HARD BUTTER COATINGS. Man. Conf. 34 (6): 76-
82. June, 1954.
417. COMPOUND COATINGS WILL BENEFIT BY NEW COCOA STANDARDS. Can. Ind.
19 (254): 23, 27. May 4, 1954.

Alikonis, Justin J. --Continued

418. GLOSS CONTROL IN USING HARD BUTTER COATING. Conf. J. 80 (952): 10, 13, 15, 16, 18, 20, 23. May, 1954.
To obtain initial gloss on using hard butters in coatings is a simple matter. It is not as critical as obtaining gloss in chocolate, and cocoa butter type coatings. The problem to practically every manufacturer has been the retention of gloss or prevention of latent bloom.
419. TECHNOLOGIST STATES THE CASE FOR COMPOUND COATINGS FOR CANDIES. Can. Ind. 19 (253): 5, 21. Apr. 20, 1954.
421. VEGETABLE HARD BUTTER COATINGS CAN BE IMPORTANT SUMMER SALES AID. Can. Ind. 18 (224): 7, 16. Mar. 10, 1953.
Stable dependable coatings are described.
422. SORBITOL IN CONFECTIONS. Conf. J. 78 (935): 30-31, 48. Dec. 1952.
This is a technologists discussion for laymen.
423. USE OF SORBITOL IN CONFECTIONS. Man. Conf. 32 (12): 27-29. Dec. 1952.
Thorough review. Advantages listed with table of recommended percent for candy.
424. SEVEN REASONS FOR USING SORBITOL IN CANDY. Can. Ind. 17 (216): 25, 32. Nov. 18, 1952.
Effect of Sorbitol differs depending on whether it is cooked in with batch.
425. STABILIZED PLASTIC TYPE CONFECTION AND METHOD. U. S. Patent 2,587,806. Mar. 4, 1952. (Assigned to Paul F. Beich and Co.).
Designed to avoid "leak" in candy. Method comprises completely hydrating a soluble algin with cold water, and including with confectionery ingredients. Complete description in Man. Conf. 33 (1): 28. Jan. 1953.
426. SHELF-LIFE EXTENSION. Can. Ind. 14 (178): 39, 44, 50. June 5, 1951.
Freshness retention, vital for candy selling, is obtainable by maintaining moisture balance.
427. HOW TO EXTEND SHELF-LIFE IN CONFECTIONS. Conf. J. 77 (917): 74, 77, 78, 80-83. June, 1951. Also in Man. Conf. 31 (6): 39, 41, 43. June, 1951.
Describes Sorbitol and its uses.
428. PROBLEMS IN CHOCOLATE LIQUOR PRODUCTION. Food Tech. 5 (4): 142-45. Apr. 1951.
Standardization of terms used in chocolate industry is needed to avoid confusion, aim of International American Cacao Center. Though food technology has little control over the fermentation of cacao beans, it is important in roasting and grinding operations. A rapid method for redressing Aloxite Triple Mill stones is given with methods to maintain a high production of nibs to liquor.
429. CHOCOLATE: A NEW PROCESS AND NEW EQUIPMENT FOR SUPERIOR TASTE, TEXTURE, AROMA. Man. Conf. 29 (6): 39-40, 42, 95. June, 1949.
430. SIMPLIFIED METHOD OF MAKING CHOCOLATE. U. S. Patent 2,465,828. Mar. 29, 1949. (Assigned to Paul F. Beich and Co.)
Method of making chocolate confections directly from cacao nibs and other dry and wet ingredients. Description given Can. Ind. 10 (126): 31-32, 67. June 7, 1949.

431. Alikonis, Justin J., and Farrell, Kenneth T.
 IMPROVEMENT OF COCOA-TYPE COATINGS FOR USE IN ARMY RATIONS. Food
 Tech. 5 (7): 288-90. July, 1951; Conf. J. 77 (919): 40-41, 51. Aug. 1951.
 A coating which will withstand temperatures up to 49°C. (120°F.) for long peri-
 ods of time and at the same time cannot be differentiated in palatability from
 regular fine chocolate coatings has been developed.
- 431A. Alikonis, Justin J., Lawford, Hugh, and Kalustian Peter
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 Abstracts of papers given.
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How to modify formula.
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Milk type summer coatings described.
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Cream centers discussed.
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508. FONDANT COATING FOR BON BONS. Conf. J. 78 (926): 30, 32, 42. Apr. 1952.

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513. PLANNING PRODUCTION OF EASTER SPECIALITIES. Conf. J. 77 (921): 39-40. Oct. 1951.
514. HALLOWEEN CANDIES FOR THE RETAILER. Conf. J. 77 (920): 18, 20, 22, 24. Sept. 1951.
515. PRODUCING CANDIES IN SUMMER FOR FALL AND WINTER DISTRIBUTION. Conf. J. 77 (919): 10, 14, 18. Aug. 1951.
Many of the larger plants are using temperature and humidity control to carry over candies but too many of the smaller plants are not equipped. When making candies during the month of August and possibly part of September it would be well to bear in mind that chewing candies should be cooked 2 - 3° lower, thus producing candies which would be of the desired firmness or consistency later on. Also they must be properly protected in storage.
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Report of PMCA meeting.
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Centers for bon bons, almond paste centers, and coatings are discussed.
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 THE ART OF PROCESSING CANDIES IN REVOLVING PANS. Can. Ind. 19 (236): 7, 10. Aug. 25, 1953.
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 General methods described.
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 Answer lies in compound coatings.
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 Case for converter operation presented with view to risks, profits, and markets.
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 COOKING STARCH JELLIES CONTINUOUSLY. Conf. J. 78 (935): 14, 16, 18, 21. Dec. 1952.
 Engineering problems discussed.
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 Ten rules to produce good bon bons.
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 Part I. Thick and thin boiling starches used in manufacture of starch gums and jellies discussed. Part II. Marshmallow creams, creams, nougats used all types of corn starch, sirups and sugars. Part III. Caramels, fudges, taffies, kisses all use corn starch, sirups, sugars, and lecithin.

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Supreme Court rules on Family Partnerships, New Corporations, OPS also in Legal Tests.
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Stones Candy Co., Olympia, Washington, makes candy canes.

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The flavor profile offers a means of flavor evaluation by which degrees of difference between samples based on the intensity of individual character notes, the degree of blending, and the overall amplitude may be obtained. This may allow a taste panel to check the small differences occurring when flavor improvements are attempted.
570. Campbell, L. E. and Backes, J. V.
SCIENTIFIC BACKGROUND OF THE GERMAN CHOCOLATE INDUSTRY. Off. Pub. Bd. Report P. B. 18905: 39 pp. Aug. 1945.
The German Chocolate Manufacturers Industry is less advanced scientifically than the corresponding British Industry.
571. Cardevielle, Clarence C.
NON-CRYSTALLIZING SUGAR SIRUP. U. S. Patent 2,459,991. Jan. 3, 1950.
Abstract of this is given in Can. Ind. 12 (141): 5, January 3, 1950.

572. Carilli, Charles
WHAT'S BOILING? Can. Ind. 19 (258): 27. June 28, 1954.
Subjects discussed are: Manufacturing clear candy toys, formulas for light marshmallows, preparing chocolate nonpareils.
573. WHAT'S BOILING? Can. Ind. 19 (257): 17. June 15, 1954.
Subjects discussed are: Votator for jelly production and producing burnt almonds.
574. WHAT'S BOILING? Can. Ind. 19 (255): 14. May 18, 1954.
Grained marshmallow formula, producing peanut patties.
575. WHAT'S BOILING? Can. Ind. 19 (254): 17. May 4, 1954.
Subjects discussed were: Candy color fading, advisability of using sorbitol.
576. WHAT'S BOILING? Can. Ind. 19 (253): 21. Apr. 20, 1954.
Subjects discussed are: Producing jelly slices, cut marshmallow formula using gum arabic for high gloss.
577. WHAT'S BOILING? Can. Ind. 19 (252): 17. Apr. 6, 1954.
Subjects discussed are: Producing cast chocolate nougats, speeding up lozenge drying and producing jelly gums.
578. WHAT'S BOILING? Can. Ind. 19 (251): 7. Mar. 23, 1954.
Equipment for grained marshmallows discussed.
579. WHAT'S BOILING? Can. Ind. 19 (250): 13. Mar. 9, 1954.
Subjects discussed are using liquid sugar scrap in marmalade jellies and producing grained marshmallow.
580. WHAT'S BOILING? Can. Ind. 19 (249): 48. Feb. 23, 1954.
Subjects discussed are: Producing hard candy toys, making penny sugar sticks, preventing graining in candy.
581. WHAT'S BOILING? Can. Ind. 19 (248): 7. Feb. 9, 1954.
Subjects discussed are: Mold in pecan pralines, marshmallow gelatin weight, graininess in caramel, chocolate covered crunch.
582. WHAT'S BOILING? Can. Ind. 19 (247): 25. Jan. 26, 1954.
Subjects discussed are: Dessicated coconut creams, maintaining hard candy gloss, marshmallow gelatin scrap, preventing graininess in caramel.
583. WHAT'S BOILING? Can. Ind. 19 (246): 13. Jan. 12, 1954.
Subjects discussed are: Eliminating cracks in panned items, producing 100% sugar mint puffs, carton storing of hard candy.
584. WHAT'S BOILING? Can. Ind. 19 (245): 11. Dec. 29, 1953.
Subjects discussed are: Coatings for bon bons, jelly bean manufacture, cut marshmallow without gelatin.
- 584A. WHAT'S BOILING? Can. Ind. 19 (244): 16. Dec. 15, 1953.
Subjects discussed are: Vacuum cooking of hard candy, rapidly drying marshmallows, leaking easter eggs.
585. WHAT'S BOILING? Can. Ind. 19 (243): 8. Dec. 1, 1953.
Subjects discussed are: Making firm jelly, fruit candy formulas, Jordan almond processes.

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586. WHAT'S BOILING? Can. Ind. 19 (242): 12. Nov. 17, 1953.
Subjects discussed are: Simplifying crystallization, jelly sweating, marshmallow fermentation.
587. WHAT'S BOILING? Can. Ind. 19 (240): 34. Oct. 20, 1953.
Subjects discussed are: British type toffee and chocolate storage temperature.
588. WHAT'S BOILING? Can. Ind. 19 (239): 10. Oct. 6, 1953.
Subjects discussed are: Avoiding stickiness in creams and jellies, keeping coconut from drying out, types of butters, and clear candy storage.
589. WHAT'S BOILING? Can. Ind. 19 (238): 12. Sept. 22, 1953.
Subjects discussed are: Substitute for corn starch, calcium carbonate, replacement for agar agar, citrus pectin jelly, quantity of acid.
590. WHAT'S BOILING? Can. Ind. 19 (237): 7. Sept. 8, 1953.
Subjects discussed are: "Natural food" candy, ginger candy, and butter crunch correction.
591. WHAT'S BOILING? Can. Ind. 19 (236): 24. Aug. 25, 1953.
Subjects discussed are: Non-sticking caramel corn, "Natural food" candies, orange and lemon candies, chocolate using low fat cocoa.
592. WHAT'S BOILING? Can. Ind. 19 (235): 7. Aug. 11, 1953.
Subjects discussed are: Almond butter brittle formula, and roasted nut odor problem due to oils.
593. WHAT'S BOILING? Can. Ind. 19 (234): 21. July 28, 1953.
Discussion of jelly center mints.
594. WHAT'S BOILING. Can. Ind. 19 (233): 7. July 14, 1953.
Subjects discussed are: Propaganda, oleomargarine, color fading due to loss of moisture.
595. WHAT'S BOILING? Can. Ind. 18 (232): 19. June 30, 1953.
Subjects discussed include: Slab sweating, keeping corn sirup lines free, icing sugar or powdered sugar containing 3% redried corn starch.
596. WHAT'S BOILING? Can. Ind. 18 (231): 14. June 16, 1953.
Subjects discussed include: Stickiness in peanut brittle, filling for hard candy, cure for marshmallow fermentation.
597. WHAT'S BOILING? Can. Ind. 18 (229): 6, 53. May 19, 1953.
Subjects discussed include: Bloom resistant coatings, manufacturing cast nougat, preventing kiss shrinkage.
598. WHAT'S BOILING? Can. Ind. 18 (228): 21. May 5, 1953.
Subjects discussed include: Malted milk balls, shelf-life of conched vs. unconched chocolate, resistance to fat bloom, fondant for old fashioned ice cream drop.
599. WHAT'S BOILING? Can. Ind. 18 (227): 9. Apr. 21, 1953.
Subjects discussed include: Bloom resistant coatings, lighter coatings, malted milk candies.

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600. WHAT'S BOILING? Can. Ind. 18 (226): 15. Apr. 17, 1953.
Subjects discussed include: Candy sticking to paper, fudge tasting like tobacco, a formula for salt water kisses.
601. WHAT'S BOILING? Can. Ind. 18 (225): 10. Mar. 24, 1953.
Subjects discussed include: Use for peanut scrap, lighter chocolate coating, wheat vs. corn starch for gum drops.
602. WHAT'S BOILING? Can. Ind. 18 (224): 18. Mar. 10, 1953.
Subjects discussed include: Soft Marshmallow peanuts, and falling of hand rolled creams.
603. WHAT'S BOILING? Can. Ind. 18 (223): 16. Feb. 24, 1953.
Subjects discussed include: Right equipment for fondant making, and preventing sinking in marshmallows.
604. WHAT'S BOILING? Can. Ind. 18 (222): 13. Feb. 10, 1953.
Subjects discussed include: Dutch liquor for coatings, pinholes in marshmallow peanuts, curdling of caramels.
605. WHAT'S BOILING? Can. Ind. 18 (221): 9. Jan. 27, 1953.
Subjects discussed include: Fat coming out of coconut centers, and preventing lumps in milk chocolate.
606. SCIENTIFIC DEVICES CAN DO 1001 DIFFERENT JOBS. Can. Ind. 18 (221): 10, 16. Jan. 27, 1953.
Guide to instruments and controls.
607. WHAT'S BOILING? Can. Ind. 18 (220): 8. Jan. 13, 1953.
Subjects discussed are: Longer shelf-life for bon bons, preventing grain in thin mints, better quality for marshmallows.
608. WHAT'S BOILING? Can. Ind. 17 (219): 7. Dec. 30, 1952.
Subjects discussed include: Non-standardized ingredients, elimination of solids in honey comb, more caramel in turtles.
609. WHAT'S BOILING? Can. Ind. 17 (218): 7, 33. Dec. 16, 1952.
Subjects discussed include: Gloss on hard candy and foaming agent for marshmallow.
610. WHAT'S BOILING? Can. Ind. 17 (217): 16, 23. Dec. 2, 1952.
Subjects discussed include: Equipment for jelly beans, amount of gelatin for marshmallows.
611. WHAT'S BOILING? Can. Ind. 17 (216): 6. Nov. 18, 1952.
Subjects discussed include: Making fruit nougat sweeter, and plant equipment for making jelly beans.
612. WHAT'S BOILING? Can. Ind. 17 (215): 7. Nov. 4, 1952.
Subjects discussed include: Elimination of color fading, effect of glycerol on nuts, keeping mint centers soft, preventing graining in caramels, using desiccated coconut in creams.
613. WHAT'S BOILING? Can. Ind. 17 (214): 35. Oct. 21, 1952.
Discussion of chocolate bloom and the new products which retard it.

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614. WHAT'S BOILING? Can. Ind. 17 (213): 7. Oct. 7, 1952.
Subjects discussed include: Storing frozen chocolates, improving penny sugar sticks, speeding up lozenge drying.
615. WHAT'S BOILING? Can. Ind. 17 (212): 6. Sept. 23, 1952.
Subjects discussed include: Making and handling nougat, increasing shelf-life of butter creams, how to prevent taffy from graining.
616. WHAT'S BOILING? Can. Ind. 17 (211): 8. Sept. 9, 1952.
Subjects discussed include: Brewers yeast in buttermints, oat gum in nougat.
617. WHAT'S BOILING? Can. Ind. 17 (210): 6. Aug. 26, 1952.
Subjects discussed include: Best temperature for hard candy, peanut patties, formulas for nougat.
618. WHAT'S BOILING? Can. Ind. 17 (209): 13. Aug. 12, 1952.
Subjects discussed include: Use of gum arabic for high gloss.
619. WHAT'S BOILING? Can. Ind. 17 (208): 15. July 29, 1952.
Subjects discussed include: Clear candy toys, making light creams.
620. WHAT'S BOILING? Can. Ind. 17 (206): 21. July 1, 1952.
Subjects discussed include: Prohibition on use of sodium bisulphite, improvement of maple sirup.
621. WHAT'S BOILING? Can. Ind. 16 (205): 7. June 17, 1952.
Subjects discussed include: Development of peanut butter stabilizer, "Fix", and nougat formulas.
622. WHAT'S BOILING? Can. Ind. 16 (204): 57. June 3, 1952.
Subjects discussed include: Use of calcium carbonate in candy, and pan department operation.
- 622A. WHAT'S BOILING? Can. Ind. 16 (203): 18. May 20, 1952.
Subjects discussed include: New QM specifications and sterilization of peanut candy.
623. WHAT'S BOILING? Can. Ind. 16 (202): 23. May 6, 1952.
Subjects discussed include: Storing hard candy in cartons, producing creamed almonds.
624. WHAT'S BOILING? Can. Ind. 16 (201): 11. Apr. 22, 1952.
Subjects discussed include: Food and Container problems of the QM, stability of nuts.
625. WHAT'S BOILING? Can. Ind. 16 (200): 25. Apr. 8, 1952.
Subjects discussed include: Proper storage of chocolate, use of animal fats.
626. WHAT'S BOILING? Can. Ind. 16 (199): 13. Mar. 25, 1952.
Subjects discussed include: Stickiness in jelly beans, fruit toffee, panning opera gums and spiced strings, using gelatin in marshmallow.
627. WHAT'S BOILING? Can. Ind. 16 (198): 6. Mar. 11, 1952.
Subjects discussed include: Mottled Jordan almonds, making jelly beans.
628. WHAT'S BOILING? Can. Ind. 16 (197): 6. Feb. 26, 1952.
Subjects discussed include: Vacuum dried fruits, sugar mint puffs, and acetostearins.

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629. WHAT'S BOILING? Can. Ind. 16 (196): 37. Feb. 12, 1952.
Subjects discussed include: Coating fat containing bon bons, coconut and fondant icing formulas, adding oil to bon bon coatings.
630. WHAT'S BOILING? Can. Ind. 16 (195): 9. Jan. 29, 1952.
Subjects discussed include: Definition of adulterated candy, acceptance of sorbitol pointed up.
631. WHAT'S BOILING? Can. Ind. 16 (194): 21. Jan. 15, 1952.
Subjects discussed include: Use of potassium carbonate to make chocolate darker and to alter taste, use of sodium bisulphite not permitted.
632. WHAT'S BOILING? Can. Ind. 16 (193): 7. Jan. 1, 1952.
Subjects discussed include: Cracking of jelly beans and casting peppermint patties.
633. WHAT'S BOILING? Can. Ind. 15 (192): 21. Dec. 18, 1951.
Discusses flavor evaluation tests.
634. WHAT'S BOILING? Can. Ind. 15 (191): 19, 25. Dec. 4, 1951.
Subjects discussed include: Drivert, fading, and leaks.
635. WHAT'S BOILING? Can. Ind. 15 (190): 9, 29. Nov. 20, 1951.
Subjects discussed include: Corn sirup analysis developed by National Bureau of Standards, how to whiten candy coating, sugar lozenges.
636. WHAT'S BOILING? Can. Ind. 15 (189): 11, 33. Nov. 6, 1951.
Subjects discussed include: Use of cocoa in chocolate fudge and cotton candy.
637. WHAT'S BOILING? Can. Ind. 15 (188): 9. Oct. 23, 1951.
Subjects discussed include: Sweetness in chocolate and speeding up gum drop production.
638. WHAT'S BOILING? Can. Ind. 15 (187): 16. Oct. 9, 1951.
Subjects discussed include: Lustre, and licorice flavored pectin.
639. WHAT'S BOILING? Can. Ind. 15 (186): 9, 17. Sept. 25, 1951.
Subjects discussed include: Six ways to prevent chocolate bloom, and pecan patties
640. WHAT'S BOILING? Can. Ind. 15 (185): 7, 27. Sept. 11, 1951.
Subjects discussed include: Candy as a flavoring agent in ice cream, and dehydrated fondant.
641. WHAT'S BOILING? Can. Ind. 15 (184): 9. Aug. 28, 1951.
Subjects discussed include: Sweeteners as a control for graining, powdered ammonia for white streaks in mint sticks, and creamy marshmallows.
642. WHAT'S BOILING? Can. Ind. 15 (183): 6, 18. Aug. 14, 1951.
Subjects discussed include: Vacuum for hard candy, and tropical chocolates.
643. WHAT'S BOILING? Can. Ind. 15 (182): 7. July 31, 1951.
Subjects discussed include: Conditioning air in the setting room, and research on sorbitol.

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644. WHAT'S BOILING? Can. Ind. 15 (181): 6. July 17, 1951.
Subjects discussed include: Effect of temperature and humidity, starch room, packaging and cellophaning, use of phosphoric acid.
645. WHAT'S BOILING? Can. Ind. 15 (180): 12. July 3, 1951.
Subjects discussed include: Use of yeast, both primary and Brewers, vegetable fats, starch, accurate moisture control, blending pecans, making Christmas taffy, and peanut brittle in July.
646. WHAT'S BOILING? Can. Ind. 14 (179): 6. June 19, 1951.
Subjects discussed include: Glazing peanut bars, research formulas from USDA-Southern Regional Research Laboratory at New Orleans.
647. WHAT'S BOILING? Can. Ind. 14 (178): 16. June 5, 1951.
Subjects discussed include: Candy glaze and turpenization acid blend for fruit candies, mint pillows, and color fading in bon bons.
648. WHAT'S BOILING? Can. Ind. 14 (177): 6. May 22, 1951.
Subjects discussed include: Opera creams, use of screening for sifting starch, for jellies and creams before depositing, for different sizes of nonpareil seeds, softening hard candy, cordial creams change over equipment for starch gums and pectin jellies, including pectin jelly.
649. WHAT'S BOILING? Can. Ind. 14 (176): 6, 16. May 8, 1951.
Subjects discussed include: Vitaminization procedure, enriching pectin jelly candies, mixtures with cocoa, handling starch jellies, marshmallows and nougats, fruit flavored hard candies.
650. WHAT'S BOILING? Can. Ind. 14 (175): 7. Apr. 24, 1951.
Subjects discussed include: Colors of summer coatings, production of penny chocolate bars.
651. WHAT'S BOILING? Can. Ind. 14 (174): 6. Apr. 10, 1951.
Subjects discussed include: Chocolate bloom and vitamins.
652. WHAT'S BOILING? Can. Ind. 14 (173): 7. Mar. 27, 1951.
Subjects discussed include: Pectin jellies, calcium carbonate, electrostatic changes in chocolate.
653. WHAT'S BOILING? Can. Ind. 14 (172): 7. Mar. 13, 1951.
Subjects discussed include: Surface ripples, temper testing, gloss, and coating equipment for chocolate.
- 653A. WHAT'S BOILING? Can. Ind. 14 (171): 7. Feb. 27, 1951.
Subjects discussed include: Sugar content of chewing gum, formulas for chewing gum, use of Irish moss, and bon bon coats.
654. WHAT'S BOILING? Can. Ind. 14 (169): 7. Jan. 30, 1951.
Subjects discussed include: Egg white specifications, starch modification, cocoa powder, new sweetening agent sucaryl, nut storage.
655. WHAT'S BOILING? Can. Ind. 14 (168): 11. Jan. 16, 1951.
Subjects discussed include: Filbert butter crunch, improving peanut brittle, loss of luster, unwrapped caramels.
656. WHAT'S BOILING? Can. Ind. 12 (151): 10. May 23, 1950.
Subjects discussed include: Caramel coated marshmallows, turkish paste, egg frappe.

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657. FIFTY YEARS OF CANDYMAKING PROGRESS. Can. Ind. 12 (151): 56, 58. May 23, 1950.
658. WHAT'S BOILING? Can. Ind. 12 (150): 7. May 9, 1950.
Subjects discussed include: Calcium carbonate in candy as studied at USDA-Southern Regional Research Laboratory in New Orleans, under direction of Dr. L. F. Martin, Jr.
659. WHAT'S BOILING? Can. Ind. 12 (149): 7, 10. Apr. 25, 1951.
Subjects discussed include: Candy coated chocolate, torrone or nougatine, chocolate milk fudge ice cream topping, butter cream easter eggs.
660. WHAT'S BOILING? Can. Ind. 12 (147): 15. Mar. 28, 1950.
Description of creams cut on a cookie depositor.
661. WHAT'S BOILING? Can. Ind. 12 (146): 25. Mar. 14, 1950.
Subjects discussed include: Trouble with sugar mints, and unwrapped mint lumps.
662. WHAT'S BOILING? Can. Ind. 12 (144): 33, 37. Feb. 14, 1950.
Subjects discussed include: Bananas in candy, and an edible protective coating.
663. WHAT'S BOILING? Can. Ind. 12 (141): 7. Jan. 3, 1950.
Discusses substitution of calcium carbonate for part of the starch for casting.
664. Carlin, George T.
WHIPPING AGENTS. Can. Ind. 10 (127): 20. June 21, 1949; Ibid. 11 (128): 10, 14. July 5, 1949.
Fermentation results from excessive moisture. Albumen functions described. Flavor, whipping ability, concentration in finished batch determine albumen quality.
665. HOW TO USE EGG ALBUMEN IN CANDY. Man. Conf. 28 (10): 30-32. Oct. 1948.
Scientific discussion with practical suggestions.
666. Carpenter, Charles H.
WHAT TO EXPECT FROM A CORRUGATED SHIPPING CONTAINER. Man. Conf. 34 (6): 41-44, 46. June, 1954.
667. Cartwright, L. C., and Kelley, Patricia H.
FLAVOR QUALITY AND STRENGTH OF PROPENYL GUAETHOL AS A VANILLA EXTENDER OR REPLACEMENT. Food Tech. 6 (9): 372-76, Sept. 1952.
Organoleptic studies comparing Vanitrope (Propenyl guaethol) with vanilla and conmarin and pure vanilla extract.
668. Casini, John
HOUSE COMMITTEE HEARS TESTIMONY. Conf. J. 76 (907): 42. Aug. 1950.
Amendment of law to prohibit sales below cost without necessity of proving damage.
669. Chapman, Harry R.
PROPOSED SUGAR AGREEMENT CALLED INTERNATIONAL CARTEL. Conf. 38 (12): 9, 24. Apr. 1954.
670. CHAPMAN PLEADS NCA CASE BEFORE U. S. TARIFF COMMISSION. Conf. J. 78 (932): 39-40. Sept. 1952.

Chapman, Harry R. --Continued

671. THE WASHINGTON SITUATION. Conf. J. 78 (931): 16, 44. Aug. 1952.
672. A CITIZEN'S DUTY TOWARDS GOVERNMENT. Conf. 37 (3): 9. July, 1952.
Address at NCA Convention, Chicago, June, 1952.
673. REPORT ON COCOA CONFERENCE. Can. Ind. 11 (134): 1, 26, 28. Sept. 27, 1949.
More beans, lower prices asked by American delegates.
674. Childs, W. H.
CANDY PRODUCTION. Can. Ind. 15 (184): 10. Aug. 28, 1951.
Kroger process for reclaiming candy trimmings.
675. CANDY PRODUCTION. Can. Ind. 15 (182): 5, 12. July 31, 1951.
Reclaiming scrap as usable sirup developed.
676. CANDY TRIMMINGS. Man. Conf. 31 (6): 31, 33-34, 37. June, 1951.
677. PEANUT BUTTER IN CONFECTIONERY. Man. Conf. 28 (4): 31-2, 57-61. Apr. 1948.
Report with bibliography and formulas.
678. HOW TO SALVAGE SCRAP CANDY. Oak Park, Ill. Man. Conf. Pub. Co., 1953.
679. CONSIDER THE CANDY COUGH DROP. Man. Conf. 33 (12): 19-21. Dec. 1953.
680. THE CHLOROPHYLL CONTROVERSY. Man. Conf. 33 (2): 17-18. Feb. 1953.
681. THE LONG GREEN. Man. Conf. 32 (1): 14-15. Jan. 1952.
Chlorophyll and its use in candy.
682. BITTERNESS AS A FACTOR IN THE FLAVOR OF CANDY. Man. Conf. 31 (3): 22-23. Apr. 1951.
Sweetness reduced by addition of bitter taste. Plain fondant vs. chocolate coated fondant.
683. MAKING OWN FLAVORS NO ANSWER TO FLAVOR CONTROL. Man. Conf. 30 (10): 21-22. Oct. 1950.
Uniformity depends on care.
684. SWEETNESS AS A FACTOR IN FLAVOR CONTROL. Man. Conf. 30 (6): 42-44. June, 1950.
Proper sweetness brings out flavor. Table presented of sweetening power of various substances and another for concentrations of solutions of equal sweetness.
685. FLAVOR CONTROL. Man. Conf. 30 (3): 25-26, 32. Mar. 1950.
Strength standards discussed with cost and finished product considered. Importance of quality control is emphasized.
686. FLAVOR CONTROL. Man. Conf. 30 (2): 25-26, 66. Feb. 1950.
Flavor very important ingredient. The control of flavor in a candy starts with flavor manufacture. It should be checked upon arrival at candy plant.

687. Chipault, J. R., Mizuno, G. R., Hawkins, J. M., Lundberg, W. O.
 THE ANTIOXIDANT PROPERTIES OF NATURAL SPICES. Food Res. 17 (1): 46-55.
 Jan. - Feb. 1952.
 In several instants the extracted antioxidants were more potent than the original spices, probably due to prooxidants in the ground spice. Sage contains at least two primary antioxidants and no synergist. In both sage and rosemary the active materials were concentrated in the fractions soluble in alkali and were not associated with the compounds responsible for the characteristic odor of spices.
688. Ciccone, Victor R.
 COOKING STARCH JELLIES CONTINUOUSLY. Conf. J. 79 (936): 12, 13, 16-17.
 Jan. 1953.
 Description of experimental process used at Charms, Inc. Flow sheet shown.
689. NEW EQUIPMENT. Can. Ind. 17 (212): 29, 34. Sept. 23, 1952.
 Votator pilot plant tests seek controlled process for making quality starch jellies.
690. PRODUCTION ECONOMY. Can. Ind. 15 (181): 24, 26-27. July 17, 1951.
 Scrap is a waste. Discusses how to hold it to a minimum and also new uses for it.
691. Camicata, Louis
 HOW TO MANUFACTURE, POLISH SMALLEST PAN GOODS MADE - NONPAREIL SEEDS. Conf. J. 77 (912): 41-43. Jan. 1951.
 When and how to use scrap, making candy seed centers, china white seeds, and oil polishing are all covered in this paper.
692. FORMULAS AND DIRECTIONS FOR ENGROSSING AND POLISHING SOFT FINISHED PAN GOODS. Conf. J. 76 (911): 38-39. Dec. 1950.
 Detailed directions.
693. INTRODUCTION TO THE ENGROSSING AND POLISHING OF SOFT FINISHED PAN GOODS. Conf. J. 76 (910): 42-43. Nov. 1950.
 Detailed directions.
694. HOW TO MAKE BEST CREAM, FRENCH ROASTED, AND SUGAR-COATED SMOOTH ALMONDS. Conf. J. 76 (909): 44-48. Oct. 1950.
 Directions and drawing of special pan.
695. EXACT DIRECTIONS FOR PRODUCING CHINA WHITE COATING ON GUM CENTERS. Conf. J. 76 (907): 47, 73. Aug. 1950.
696. Clark, David L. Jr.
 THE HOUSE THAT CLARK BUILT. Man. Conf. 30 (11): 31-32. Nov. 1950.
 The Story of D. L. Clark Co.
697. Clarke, W. Tresper
 LIQUID CHOCOLATE DELIVERIES GAINING FAVOR AS COST REDUCES. Can. Ind. 19 (245): 5. Dec. 29, 1953. Part I.
 Handling raw materials efficiently cuts candy costs.
- 697A. LIQUID VERSUS BLOCK CHOCOLATE HANDLING HAS WIDE DIFFERENCES. Can. Ind. 19 (246): 29, 31. Jan. 12, 1954. Part II.
 Various aspects of bulk chocolate deliveries comparing the handling of chocolate blocks and liquid chocolate.

Clarke, W. Tresper--Continued

698. PROPER HANDLING IS ESSENTIAL FOR SAFE DELIVERY OF LIQUID CHOCOLATE. Can. Ind. 19 (247): 15, 19. Jan. 26, 1954. Part III.
Continuation of the discussion of the aspects of bulk chocolate deliveries describing the pumping of liquid chocolate from the delivery truck.
699. PRESENT LIQUID CHOCOLATE TYPES REQUIRE NO AGING PERIODS. Can. Ind. 19 (248): 16. Feb. 9, 1954. Part IV.
Aging of chocolate is discussed in this article in the series on tank truck delivery of liquid chocolate.
700. LIQUID CHOCOLATE IN TRANSIT PROTECTS IT FROM COLD WEATHER. Can. Ind. 19 (249): 27. Feb. 23, 1954. Part V.
The question of keeping liquid chocolate in a fluid state while in transit to the user is discussed.
701. A LIQUID CHOCOLATE SAVINGS DEPENDS ON STUDY OF FREIGHT CAR COSTS. Part VI. Can. Ind. 19 (250): 29. Mar. 9, 1954.
703. HISTORY OF CACAO AND CHOCOLATE. Can. Ind. 18 (221): 5, 8. Jan. 27, 1953; Ibid. 18 (222): 7, 37. Feb. 10, 1953.
How ancient Mayas' cacahuatl became our chocolate. Dutch process, invented 125 years ago is explained. This also was known to ancient Mayas.
704. QUALITY MANUFACTURING POINTERS. Can. Ind. 17 (209): 11, 13. Aug. 12, 1952.
Fineness of grinding affects flavor, color and smoothness characteristics of chocolate.
705. EFFECTS OF FINE GRINDING. Man. Conf. 32 (6): 40-42. June, 1952.
Flavor and color affected by particle size.
706. COCOA AND CHOCOLATE. Can. Ind. 14 (174): 15, 25. Apr. 10, 1951.
Chilling, overheating, and other cacao product abuses are outlined with directions for their avoidance.
707. GERMAN FOOD PROCESSING AND MANUFACTURING TARGETS. Off. Pub. Bd. Report P. B. 1281, 43 pp. 1945.
Gebruder Stollwerck A. G. of Cologne and B. Sprengel Co. of Hannover, two chocolate and cocoa plants visited. Process described.
708. CHOCOLATE, COFFEE, BAKING TARGETS. Off. Pub. Bd. Report P. B. 3418, 12 pp. 1945.
Very little scientific production control found and an even smaller amount of research.
709. SCHOKO-BUCK STUTTGART (CHOCOLATE MFG. FIRM). Off. Pub. Bd. Report P. B. 1260, 11 pp. 1945.
Details of manufacturing. Scho-ka-kola was a caffeine containing ration. Two preservatives were in use. Microbin was used in fruit and marmalade pastes to prevent souring, fermentation and spoilage; the other, Fetto-bacterin or abacterin is a fat antioxidant; used in marzipan and fatty cream fillings.
710. MORT SCHOKOLADENFABRIK, HALLE/SAALE (CHOCOLATE AND CONFECTIONERY FIRM). Off. Pub. Bd. Report P. B. 4317, 3 pp. 1945.
Description of marzipan and recipe for ersatz marzipan given. The Mort plant was formerly engaged in confectionery manufacture but this activity was considerably curtailed during war time.

Clarke, W. Tresper--Continued

711. OTTO BERTRAM, HAMBURG. Off. Pub. Bd. Report P. B. 4316, 8 pp. 1945.
In Germany the cacao products manufacturers received their supplies of cacao beans through the ports of Hamburg and Bremen. Most of the beans passed through the hands of a few brokers who knew what was going on. One of these was Otto Bertram, Pres. of Hamburg Cacao Assoc. Government control of cacao bean supply is described and Hildebrachdt's coffee-kola paste mentioned.
712. BREMA SCHOKOLADE FABRIK, HACKEY AND CO. BREMENONEWSTADT. Off. Pub. Bd. Report P. B. 3443, 1 p. 1945.
Plant badly damaged. The chocolate refining rolls, twenty pot conches, and dough mixers, however, being undamaged. There is a brief description given of the manufacture of cocoa powder.
713. MAUXION, SAALFELD, THURINGEN. Off. Pub. Bd. Report P. B. 4335, 6 pp. 1945.
Description of the machinery and products is given.
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 EXERCISE EXTREME CARE WHEN SELECTING SUBSTITUTE COATINGS. Can. Ind. 19 (254): 16. May 4, 1954.
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 Production of chocolate liquor from beans.
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938. COCOA BUTTER CRYSTALLIZATION. Part I, Can. Ind. 12 (144): 7, 20, 29. Feb. 14, 1950; Part II, Ibid. 12 (145): 9, 12. Feb. 28, 1950.
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939. AN OUNCE OF PREVENTION. Part I; Can. Ind. 11 (138): 8. Nov. 22, 1949; Part II, Ibid. 11 (139): 8, 19. Dec. 6, 1949; Part III, Ibid. 11 (140): 28, 33. Dec. 20, 1949.
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 For abstract see Man. Conf. 33 (9): 43. Sept. 1953.

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TREMENDOUS NUTRITION TASK AHEAD. Chem. and Eng. News. 29 (1): 24-27.
Jan. 1, 1951.
This is a valuable review of nutrition in relation to national health.
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HOW TO USE COFFEE EFFECTIVELY AS A FLAVOR IN CANDY. Can. Ind. 19
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MODERN CANDY MAKING. Conf. J. 80 (950): 10, 13-14, 16. Mar. 1954.
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(249): 12, 48. Feb. 23, 1954.
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48-50. Oct. 1953.
Sugar, as the public thinks of sugar, is needed in the normal diet of a normal person. Objection must be registered against misleading publicity of substitute products.
952. CANDY ENGINEERING. THE NEW AND OLD IN GRAINED CANDY. Can. Ind. 18
(231): 10, 14. June 16, 1953. also Conf. J. 79 (941): 24. June, 1953.
Mainly about fudge.
953. CANDY ENGINEERING, INGREDIENTS VS PROCESS. Man. Conf. 33 (6): 69-70, 72.
June 1953. also Can. Ind. 18 (231): 10. June 16, 1953.
Discussion of fudge.
954. PRODUCTION PROBLEMS OF THE INDUSTRY. W. Conf. 33 (5): 12-13, 15. May,
1953.
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955. SUMMER COATINGS STIMULATE SALES ON RETAIL COUNTERS. Conf. J. 79
(937): 8, 10. Feb. 1953.
Popular caramel coating, butterscotch, special fondant coating and translucent water icing are discussed.
956. EVALUATION OF CANDY FORMULAS. Part I, Conf. J. 78 (932): 8, 10, 14-16, 42.
Sept. 1952; Part II, Ibid 78 (933): 12, 14-16. Oct. 1952.
This is a discussion of nougat and marshmallow.
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Part II, Ibid 17 (206): 15, 18, 20. July 1, 1952.
American candy industry developed its own gelatin marshmallow after years of research.

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Candy engineering in U. S. has produced new cream-like nougat with great appeal.
959. MODIFYING CANDY FORMULAS. Can. Ind. 16 (193): 5, 15. Jan. 1, 1952.
How to alter candy characteristics by using different amounts of various ingredients.
960. BALANCING AND MODIFYING CANDY FORMULAS. Conf. J. 78 (924): 28-29. Jan. 1952.
961. INGREDIENT AND PROCESS EFFECT ON CAST CREAM CENTER CHARACTERISTICS. Part I, Conf. J. 77 (921): 10, 13-14, 16, 18. Oct. 1951; Part II, Ibid. 77 (922): 10-14. Nov. 1952.
A very detailed discussion of fondant.
962. PRODUCTION OF FUDGE. Can. Ind. 15 (186): 5, 17. Sept. 25, 1951.
Essentials in fudge production and formulas.
963. CAST CREAM CENTERS. Part I, Can. Ind. 15 (181): 10, 17, 18. July 17, 1951; Part II, Ibid. 15 (182): 10, 14, July 31, 1951.
The effect of ingredients and process on cast cream centers is discussed.
964. FLAVORING CANDIES WITH MOLASSES. Conf. J. 77 (914): 16, 18, 22. Mar. 1951.
965. AGAR AGAR IN CANDY. Can. Ind. 13 (160): 5, 12. Sept. 26, 1950.
Derivative of seaweed used in cast, cut jellies, and coatings.
966. EGG ALBUMEN. Can. Ind. 13 (159): 5, 10. Sept. 12, 1950.
How to use egg white in batch. Methods of dissolving described.
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994. INGREDIENT ANALYSIS IN CONFECTIONERY GUM WORK. W. Conf. 39 (1): 8-10. Jan. 1952.
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Blueprints of tomorrow's candy plant based on need for production economy.
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Problems of tomorrow's candy plant.
1038. Part III. Can. Ind. 17 (215): 29-30. Nov. 4, 1952.
Interior of today's modern candy plant is designed to provide savings in sanitation.
1039. Part IV. Can. Ind. 17 (216): 22, 31. Nov. 18, 1952.
Output and requirements of candy plant will determine capacity of power house.
1040. Part V. Can. Ind. 17 (218): 22-23. Dec. 16, 1952.
Tank room must be designed for efficient storage of sirup and sugar.
1041. Part VI. Can. Ind. 18 (220): 9, 12. Jan. 13, 1953.
Proper methods are given for storage of edible oils, and chocolate.
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Proper layout of the candy kitchen pays off in dollars and cents.
1046. Part XI. Can. Ind. 18 (230): 23-24. June 2, 1953.
How to choose proper kettles for efficient candy making.
1047. Part XII. MODERN CANDY PLANT NEEDS SCIENTIFIC LABORATORY FACILITIES. Can. Ind. 19 (233): 21-22, 24. July 14, 1953.
Maximum profit potentials cannot be realized or adequate manufacturing control maintained without a functional department whose chief purpose is quality control, policing the economics of processing procedures, the development of new products, and the advancement of the factory technology.

Leighton, Alfred E. --Continued

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With sketch of chocolate departments.
1049. Part XIV. MODERN PACKING ROOM CAN USE FERRIS WHEEL, DETECTOR. Can. Ind. 19 (237): 25. Sept. 8, 1953.
Description of Ferris wheel.
1050. Part XV. HOW TO ORGANIZE THE MODERN HARD CANDY DEPARTMENT. Can. Ind. 19 (238): 17, 28. Sept. 22, 1953.
1051. Part XVI. MODERN MACHINES CUT MATERIALS HANDLING COSTS IN CANDY PLANTS. Can. Ind. 19 (239): 7, 18. Oct. 6, 1953.
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1055. Lesson I (cont.) Man. Conf. 30 (11): 49-50. Nov. 1950.
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Read instructions carefully. Practical exercise given in making butterscotch squares.
1057. Lesson III. Man. Conf. 31 (1): 21-22. Jan. 1951.
This contains a description of fondant and fondant making.
1058. Lesson IV. Man. Conf. 31 (2): 20, 23. Feb. 1951.
Continuation of fondant making.
1059. Lesson V. Man. Conf. 31 (3): 30-32. Mar. 1951.
This lesson describes fudge and fudge making.
1060. Lesson VI. Man. Conf. 31 (4): 24-26. Apr. 1951.
This lesson describes caramels and caramel making.
1061. Lesson VII. Man. Conf. 31 (5): 22-24, 26. May, 1951.
This lesson describes marshmallows and their manufacture.
1062. Lesson VII (cont.) Man. Conf. 31 (6): 54, 56-57. June, 1951.
This is a practical example in marshmallow making.
1063. Lesson VIII+IX. Man. Conf. 31 (7): 47-50. July, 1951.
This is a practical exercise in nougat making and a description of pectin jellies and their manufacture.
1064. Lesson X. Man. Conf. 31 (8): 10, 20, 22-23. Aug. 1951.
Starch jellies discussed.

Leighton, Alfred E. --Continued

1065. Lesson XI. Man. Conf. 31 (10): 19. Oct. 1951.
The manufacture of jap jellies is described.
1066. Lesson XII. Man. Conf. 31 (10): 22. Oct. 1951.
Chocolate, its manufacture and use is explained.
1067. Lesson XII (cont.) Man. Conf. 31 (11): 24-28. Nov. 1951.
Chocolate discussion continued.
1068. Lesson XII (cont.) Man. Conf. 31 (12): 23-25. Dec. 1951.
Chocolate discussion continued.
1069. Lesson XII (cont.) Man. Conf. 32 (1): 19-22. Jan. 1952.
Chocolate discussion continued. Lesson XIII. Conclusion of Course.
1070. Lesson XIII (cont.) Man. Conf. 32 (2): 23-26. Feb. 1952.
Additional last word.
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Can. Ind. 18 (223): 7. Feb. 24, 1953.
Increase heat resistance and provide assortment of shades.
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1073. PRODUCTION PROBABILITIES. Conf. J. 77 (912): 56, 58. Jan. 1951.
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TAPIOCA STARCH IN CANDY PRODUCTION. Man. Conf. 30 (3): 27, 34. Mar. 1950.
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1080. CANDY CHEWING GUM. U. S. Patent 2,460,698. Feb. 1, 1949. (Assigned to Sweets Lab. Inc. N. Y.)
See abstract in Can. Ind. 12 (142): 25. Jan. 17, 1950.
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COLOR TV PROVIDES NATURAL CANDY AD MEDIA. Can. Ind. 19 (246): 19. Jan. 12, 1954.
A discussion of some of the definite advantages and a few problems facing candy ad men in utilizing TV.
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For abstract see Man. Conf. 33 (10): 48. Oct. 1953.
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ENRICHED CANDY. Can. Ind. 17 (212): 11, 39. Sept. 23, 1952.
Research goal is high protein candy for QM rations today and for the public tomorrow.
1084. ANSWERING CANDY'S CRITICS. Can. Ind. 17 (211): 5, 31. Sept. 9, 1952.
Today's candy has nutritional values that are essential to normal, healthy diet.
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CORN SIRUP. Can. Ind. 12 (152): 45, 49, 57. June 6, 1950.
Advantages of corn sirup use in production of gum drops and starch jellies are given.
1086. Logan, John R.
HOW TO CHOOSE CHOCOLATE CHIPBOARD FOR CANDY PACKAGES. Can. Ind. 18 (227): 11, 13. Apr. 21, 1953.
1087. CHOCOLATE BOARD - CHIPBOARD. Man. Conf. 33 (4): 40-42, 44-45, 47. Apr. 1953 also in Conf. J. 79 (939): 31. Apr. 1953.
Its use and manufacture.
1088. Longenecker, Joseph B. and Cleland, James E.
CARAMEL COLOR COMPOSITIONS. U. S. Patent 2,651,576. Sept. 8, 1953. Assigned to Union Starch and Refg. Co. Columbus, Ind.
A water solution consisting essentially of water, substantially pure caramel coloring compounds of 30 - 50 tinctorial power and a nontoxic water soluble alcoholic compd. selected from the group consisting of propylene glycol, propylene and ethylene glycol polymers and fatty acid derivatives of said glycol polymers.
1089. Loughland, Jane
TRADE MARKS. Conf. J. 77 (919): 31-32. Aug. 1951.
1090. Lovett, Roger A.
PROTECTIVE PACKAGING OF CONFECTIONS. W. Conf. 36 (8): 11. Aug. 1949.
Uses bags of dehydrating agent, dessicite, with candy.

Lovett, Roger A. --Continued

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New packaging device with dessicite.
1092. Lowry, Grier
PERSONNEL, QUALITY, AT MACY'S. Man. Conf. 30 (6): 90. June, 1950.
Macy's Kansas City store is described.
1093. Lucas, Hoyt D.
HARD CANDY PRODUCTS. Can. Ind. 14 (168): 5, 10, 23, 25-26. Jan. 16, 1952.
Cost and use of raw materials may be controlled by means of process analysis.
1094. STARCH GUM PRODUCTS. Part I, Can. Ind. 15 (190): 5, 27, Nov. 29, 1951; Part II, Ibid. 15 (192): 17, 33. Dec. 18, 1951; Part III, Ibid. 16 (194): 5, 31. Jan. 15, 1952; Part IV, Ibid. 17 (211): 17, 25. Sept. 9, 1952; Part V, Ibid. 17, (212): 18, 20. Sept. 23, 1952.
Part I. Use of research can guide production men to better tasting, longer lasting gum products.
Part II. Proper selection of raw materials necessary for good gum products.
Part III. How to set up controls that will insure longer shelf life, better quality products.
Part IV. Production of quality starch gums calls for exact formulation and careful processing.
Part V. Production process can be varied to fit plant needs and still turn out quality goods.
1095. COCONUT PRODUCTS. Can. Ind. 14 (175): 12, 16, 18, 23. Apr. 24, 1951.
Processing surveyed from tropical tree to finished confections.
1096. INSTRUMENTS IN THE CANDY PLANT. Can. Ind. 13 (162): 14, 16. Oct. 24, 1950.
Use of formula analysis insures standard production, quality, control.
1097. WHAT'S BOILING? - SUMMER CANDY? ESPECIALLY MARSHMALLOWS. Part I, Can. Ind. 11 (129): 18, 22. July 19, 1949; Part II, Ibid. 11 (130): 9. Aug. 2, 1949; Part III, Ibid. 11 (131): 16. Aug. 16, 1949.
What is needed for a good marshmallow. Processes and reasons for failure described. Hot versus cold batch gelatin marshmallow discussed.
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THE OUTLOOK FOR FATS AND OILS. Man. Conf. 27 (6): 40-41, 46. June, 1947.
Gives statistics for the year.
1099. Lundberg, W. O.
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History and general scientific discussion.
1100. Lundberg, W. O., and Halverson, H. O., and Burr, G. O.
THE ANTIOXIDANT PROPERTIES OF NORDIHYDROGUAIARETIC ACID. Oil and Soap. 21 (2): 33-35. Feb. 1944.
Authors claim effectiveness in stabilizing fats is to some extent carried over into baked products. Ascorbic acid enhances its effectiveness.
1101. Lyons, Owen E.
PACKAGING OUTLOOK IMPROVING. Man. Conf. 27 (6): 63-64. June, 1947.
Supply and demand for paper and paperboard may balance this year.

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 Subjects discussed are chocolate scrap, hand rolled creams coated on enrober, cream dipped bon bons - centers shrink, spot, non-fattening candy, glazed or preserved fruit candy, sour hand rolled creams.
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 Subjects discussed are rolled cream nut and fruit eggs, icing for a chocolate enrober coater, cream in rolled cream centers, marzipan and crystallizing.
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 Subjects discussed are hard fat to prevent sticking nougat, fondant consistency.
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 Information on how to handle milk chocolate, chewy nougat, sweetened condensed milk vs. evaporated milk.
1309. CANDY MAKER'S FORUM. W. Conf. 39 (3): 18-19. Mar. 1952.
 Information on opera or Newport creams, cream eggs bursting, fudge, top grade with cream, crystallization of sugar, sweet and salted butter.

Scott, F. Alexander--Continued

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Information on revolving pan for nuts, butter pecan pralines use of mycoban preservative, grained nougat rolled eggs, bursting cream centers.
1311. CANDY MAKER'S FORUM. W. Conf. 39 (1): 14-15. Jan. 1952.
Information on glazed cast imitation butter creams, butter toffee crunch, rubber molds and how to get creams out.
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Information on casting marshmallows in starch on Friday over a week end, moisture in starch, molasses taffy, fondant for cut-roll machine, tackiness.
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Information on nougat for tropics, orange peel and pulp for chewy center, penny marshmallow, rancidity in hard candy, preservation on coconut.
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Information on cast chocolate truffle, molasses in honeycomb chips, butter balls with soy flour, thin chocolate mints.
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Information on casting caramel into nuts, mint hard candy.
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Information on truffles, with plastic chocolate centers, bittersweet filbert truffles, milk chocolate truffles, semi-plastic truffles.
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Information on easter eggs, cream wafers and fondant trouble, Boston type fudge, candy toys, butter cream mints, thin marshmallow to enrobe fudge.
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Information on caramel pop-corn formula, chewy coconut nougat using plastic coconut, starch gum for high altitude candy making, fondant cream wafer.
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Information on bon bon coating, sodium benzoate as preservative for fruits, all sugar lolly pop, crystallized creams - spotting and blistering troubles.
1324. CANDY MAKER'S FORUM. W. Conf. 36 (5): 16, 33. May, 1949.
Information on milk coating for chewy coconut candy, fermentation of coffee sirup, sweating in hand rolled creams, tough coconut, polishing jelly beans with caranauba wax, white beeswax and caranauba wax 1 to 1.

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Information on tough molasses kisses, cream fondant for bakers icing, hand rolled Italian creams, sanding starch gums, glaze.
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Information on sweating starch gums, stickiness in hard candy with best conditions to avoid it, crunch molasses hard candy with peanut butter, hand rolled coconut cream eggs, hard candy toys, taffy apples.
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Information on caramel, marshmallow peanuts and graining, bursting rolled cream centers, graining light weight fudge, cough drops.
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Information on butterscotch brittle with less butter, soda foam sponge candy, fudge with marshmallow, and nougat for shaping.
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Review given in Man. Conf. 29 (4): 10. Apr. 1949.
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HOW MANUFACTURERS CAN HELP WHOLESALERS SELL MORE CANDY. Can. Ind. 19 (243): 18, 27. Dec. 1, 1953.
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