

PROCEEDINGS OF
THE FORTY-SIXTH ANNUAL MEETING
OF THE
AMERICAN SOCIETY OF BAKERY ENGINEERS
1970



MARCH 2-4, 1970
PICK-CONGRESS HOTEL
CHICAGO, ILLINOIS

AMERICAN SOCIETY OF BAKERY ENGINEERS

**Proceedings of the Forty-Sixth Annual Meeting
March 2-4, 1970
Pick-Congress Hotel, Chicago, Illinois**

There is some need for bringing to the member's attention what is available in printed form. For your convenience we have listed as a section of this book subjects discussed during the Annual Meetings from 1955 through 1969. Subjects are listed under general headings for easy reference. We hope this listing will emphasize the fact that many of our members may have information on these subjects of which they are not aware. Review the subject matter in your bound Proceedings from time to time. It pays to be familiar with what is available.

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2 North Riverside Plaza, Chicago, Ill., U.S.A., 60606

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American Society of Bakery Engineers

ROBERT A. FISCHER, SECRETARY

Room 1921, Riverside Plaza Bldg.

2 North Riverside Plaza

CHICAGO, ILL. 60606

46th

ANNUAL MEETING

PICK-CONGRESS HOTEL

March 2-4, 1970 Chicago, Illinois

Introduction to the 1970 Proceedings

Have you ever really considered the purpose, or purposes of the PROCEEDINGS, and the important function this publication serves?

The PROCEEDINGS embodies, in print, as a permanent record, and complete in every detail, the entire program of the 46th Annual Meeting of the American Society of Bakery Engineers.

Registration for this Meeting was 1,477, which included both members and non-members—but does not include registrants' ladies, who received complimentary badges.

Many facets of the Meeting were the same this year as they have been in the past; but more importantly, some things were new.

Repeated this year and with good reason were:

- (a) the location—Pick-Congress Hotel, Chicago, Illinois. The staff at the Pick-Congress understands our requirements and has served us efficiently for our last three Meetings.
- (b) the Ladies' Tea—always a popular gathering.
- (c) the President's "Get-Acquainted" Reception—one of the high-lights of the Meeting.
- (d) the program—24 informative, educational, technically-oriented papers.
- (e) the program participants—all well qualified authorities in each of their respective fields.

- (f) the question and answers—an opportunity after each paper for two-way communication between the audience and the speaker.

New this year—and from all reports,—well received innovations were:

- (a) Concurrent Sessions—a first with the Society when the Bread Session was held in the Great Hall on Tuesday morning, March 3, while the Cake, Pie, and Cookies Session was held in the Gold Room. Both were well attended.
- (b) The Bakery Foods Display—two new features—both considered improvements over previous years. First, the remodeled and completely new Buckingham and Windsor Rooms (which replaced the former Avenue East and West Rooms), a beautiful new facility. Second, the "tear apart" room. The general display area was open from 4:30 to 7:30 however, this special room for opening duplicate packages was set apart from the general display area.

A great deal of work goes into publication of the PROCEEDINGS—not the least of which is the editing done by each person involved. Every participant who could be identified has been given the opportunity to edit his comments as recorded by the reporter at the Meeting. In this way, the Society endeavors to guarantee that the record is correct, with respect to reproducing exactly that which the speakers intended to say.

The PROCEEDINGS is not only a verbatim record of the 46th Annual Meeting, but will also serve as a reference for papers presented on Annual Meeting Programs from 1955 to 1969, inclusive. Papers are listed by subject under alphabetical headings with the program participant's name and the year presented.

The Program Committee for the 46th Annual Meeting worked very hard (as does the Committee every year) developing an interesting and informative program. They were guided not only by the questionnaire answered by members but by the evaluation of last year's program—by those in attendance who filled out Program Subject Evaluation cards during the sessions.

The members of the Bakers Courtesy Club of Chicago did yeoman duty again this year in serving the Society and its members. We are truly grateful and indebted to all those who gave will-

ingly of their time to act as ushers and man the microphones during the Sessions and to handle the Information Desk all during the Meeting.

The Executive Committee met Wednesday afternoon and evening for two reasons:—(1) to evaluate and discuss all facets of the 46th Meeting in an endeavor to guide the Program Committee for the 47th Annual Meeting in 1971; (2) to review current business of the Society and formulate policies where required.

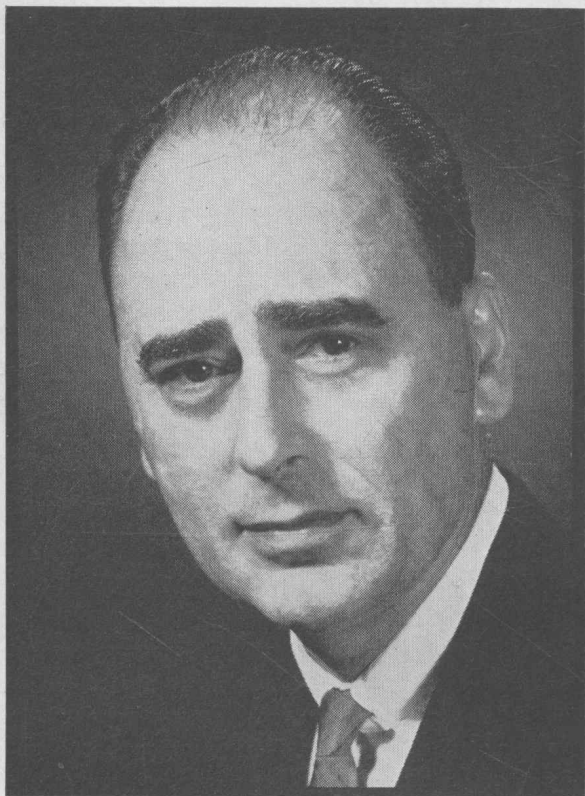
This is another group of dedicated individuals to whom we owe a debt of gratitude for their continuing interest in furthering the principles of the Society.

This book will be of particular value to those members who found it impossible to attend the Meeting. Remember, the information in these PROCEEDINGS is valuable and should be reviewed immediately and should be used frequently as a reference.



INTRODUCTION TO YOUR 46th ANNUAL MEETING

Welcome to the 46th Annual Meeting! We hope you have had a safe and pleasant trip to Chicago and that you will enjoy your stay.



BERNARD BERGHOLZ, JR.
1914 — 1969

This Meeting is dedicated to the memory of the late Bernard Bergholz, Jr., who served our society with unusual dedication and competence until his death last summer. Bernie's loss has been keenly felt by all of us who have worked with him from day to day; and those who have known him as a friend will long remember him. He was not a man of many words and he disliked eulogies. Our silent remembrance of him will attest to our appreciation of his service to the society.

Our program this year is presented in three days, reflecting the overwhelming wish of the membership. The presentation of 24 technical papers has made it necessary to schedule concurrent sessions on Tuesday morning, and this is clearly shown on the following pages. We have attempted to avoid conflict between papers by scheduling papers on bread at one session and papers on cake, pies, etc., at the other session.

At this time, the session chairmen have done their work, the speakers have written their papers, and the secretariat of the Society has managed innumerable organizational details. Our words will not make this a better program than it is in fact. It will have to stand on its own feet. We encourage your active participation, your criticism and your suggestions. And, please, remember that this program is sustained by the quiet work of many of your fellow Engineers whose names do not appear on these pages.

While we have witnessed unrest and ill will in recent years, there is little we can do to improve the situation by preaching and arguing. But there is much we can do by our example, our conduct, our willingness to learn and to contribute, our mutual understanding for each other and for all men of good will.

May your stay in Chicago be pleasant and worthwhile. Welcome!

Gerald Reed
GERALD REED
PROGRAM CHAIRMAN

John L. Marini *Donald K. Dubois*
JOHN L. MARINI DONALD K. DUBOIS
FIRST ASSISTANT SECOND ASSISTANT
PROGRAM CHAIRMAN PROGRAM CHAIRMAN

AMERICAN SOCIETY OF BAKERY ENGINEERS
ROOM 1921, RIVERSIDE PLAZA BLDG.
2 NORTH RIVERSIDE PLAZA CHICAGO, ILLINOIS 60606

Creed of the Bakery Engineer

AS A MEMBER OF THE AMERICAN SOCIETY OF BAKERY ENGINEERS
IT IS MY DESIRE AND PRIVILEGE

To live the ideals of Fellowship, Inspiration, and Education which prompted the forming of this organization.

To further the interest and progress of the baking industry in whatever way a greater service may thereby be rendered to society.

To be broad and free with the exchange of ideas and information among fellow Engineers.

To promote and practice cleanliness in its highest principles; not alone cleanliness of person, shop and equipment, but also of mind and habit.

To be ever alert to the advancement of the science of baking.

To foster study and knowledge among those engaged with me in the manufacture of baked goods, realizing always that in the enhancement of our profession in the public esteem each individual contributes an important part.

To assist a fellow Engineer at any time in his problems, upholding in word and deed the substance of the Engineers's Creed the Golden Rule "All Things Whatsoever Ye Would That Men Should Do Unto You, Do Ye Even Unto Them"

To follow this simple Creed in heart and mind, being ever aware of the responsibility that falls upon me as a producer of one of, if not the most important of all foods, and to do honor to the ancient and honorable profession of Baking.

OFFICERS 1969-1970



CARL C. HAUSWALD, JR.
First Vice President



THOMAS A. FAULHABER
Second Vice President



WILLIAM H. ZIEMKE
President



ROBERT C. BRINK
Third Vice President



J. M. ALBRIGHT
Interim
Secretary-Treasurer

EXECUTIVE COMMITTEE 1969 - 1970

William H. Ziemke, San Jose, Calif.
Carl C. Hauswald, Jr., Baltimore, Md.
Thomas A. Faulhaber, Boston, Mass.
Robert C. Brink, Cincinnati, Ohio
J. M. Albright, Park Ridge, Ill.
Victor E. Marx, Chicago, Ill.
William C. Kollman, Wilton, Conn.
Philip W. Orth, Jr., Milwaukee, Wis.
Albert Schmidt, Jr., Harrisburg, Pa.
Louis J. Richter, San Antonio, Texas
Larry Tomskey, San Mateo, Calif.
Richard M. Beaverson, Dallas, Texas
Eugene D. Swenson, Cincinnati, Ohio
Marcellus G. Uhrich, Stamford, Conn.
Stanley G. Ellis, New York, N. Y.
James B. Garrett, Saginaw, Mich.
Paul W. Kamman, Chicago, Ill.
George H. Frey, New York, N. Y.
Ernest O. Cain, Dallas, Texas
James W. Kirkpatrick, Kansas City, Mo.

PROGRAM COMMITTEE

Dr. Gerald Reed, Milwaukee, Wis.
Program Chairman
John L. Marini, Stamford, Conn.
First Assistant Program Chairman
Donald K. Dubois, Kansas City, Mo.
Second Assistant Program Chairman

PROPERTY COMMITTEE

Robert O. Benson, Chicago, Ill.
Property Manager
Bruce W. Bing, Francis J. Dougherty,
Lewis W. Rapp and James Kelly
Assistant Property Managers

PROGRAM CHAIRMEN 1969-1970



GERALD REED
Program Chairman



JOHN L. MARINI
First Assistant
Chairman



DONALD K. DUBOIS
Second Assistant
Chairman



VICTOR E. MARX
Secretary Emeritus

SESSION CHAIRMEN

Monday Afternoon—
Lyle C. Woods, Chicago, Ill.
Tuesday Morning "A"—
Frank E. Johnson, Milwaukee, Wisc.
Tuesday Morning "B"—
John N. Curtin, Winston-Salem, N. C.
Tuesday Afternoon—
Paul W. Kamman, Park Ridge, Ill.
Wednesday Morning—
Herman Saussele, Jr., St. Louis, Mo.
Wednesday Afternoon—
Howard C. Becker, Omaha, Neb.

SPECIAL EVENTS CHAIRMEN

President's Get-Acquainted Reception—
J. Robert Ferril, Chicago, Ill.
Bakery Foods Display—
Joseph J. Viskocil, Chairman, Franklin Park, Ill.
Wm. J. Grewe, Assistant Chairman, Chicago, Ill.
Music—Walter N. Clissold, Chicago, Ill.

1969—COMMITTEE CHAIRMEN—1970

Financial—John C. MacAlpine III, Swarthmore, Pa.
Inter-relations—Robert Ragenovich, San Mateo, Calif.
Publications—Rowland J. Clark, Evanston, Ill.
Information Service—Simon S. Jackel, New York, N. Y.
Manual—Lyle C. Woods, Chicago, Ill.
Sanitation—Philip E. Winters, Cincinnati, Ohio
Index—Paul Holton, Chicago, Ill.
Nominating—William C. Kollman, Wilton, Conn.
Membership—Cecil F. Pinney, Aptos, Calif.
Steering and Planning—Clayton C. Daley, Rye, N. Y.
Insurance—E. H. Hartman, Sr., Atlanta, Ga.
Hotel Housing—Charles J. Regan, Jr., Evergreen Pk., Ill.
Public Relations—To be appointed
Research and Study—Paul M. Koren, Cincinnati, Ohio
Safety Z-50—William Schieb, Garden City, L. I., N. Y.
Standardization of Terms—E. J. Pyle, Chicago, Ill.

PAST PRESIDENTS

1924—Richard Wahl, Silver Springs, Md.
 1925—C. J. Patterson (deceased)
 1926 & 1927—E. B. Price, Farmington, Conn.
 1928—George W. Tassie (deceased)
 1929—Gordon H. Darnell, Van Nuys, Calif.
 1930—Louis E. Caster (deceased)
 1931—Ross E. Anderson, Little Rock, Ark.
 1932—Robert L. Gerdes (deceased)
 1933—Carl S. Pickering, San Diego, Calif.
 1934—Edward M. Joy
 1935—F. B. Evers, Nashville, Tenn.
 1936—W. J. Ocken (deceased)
 1937—John Roberts, Beaumont, Tex.
 1938—Roger Brandenburg, Grand Rapids, Mich.
 1939—William Hauck (deceased)
 1940—Walter T. Molloy (deceased)
 1941—Cecil C. Cadwell (deceased)
 1942—Wm. F. Gossadage, Louisville, Ky.
 1943—Willard H. Geller, Chicago, Ill.
 1944 & 1945—Albert J. Faulhaber, Philadelphia, Pa.
 1946—Guy T. Shiverdecker, Kettering, Ohio
 1947—Jake M. Albright, Park Ridge, Ill.
 1948—Otto Richter, San Antonio, Tex.
 1949—Harold T. Moody, Glendale, Calif.
 1950—Don F. Copell (deceased)
 1951—Earl B. Cox, Los Angeles, Calif.
 1952—Fred Weberpals, Queens Village, N. Y.
 1953—M. J. Swortfiguer, Owensville, Mo.
 1954—Wallace K. Swanson, Atlanta, Ga.
 1955—Martin Eisenstaedt, Philadelphia, Pa.
 1956—Arthur G. Hackett, Venice, Fla.
 1957—Harold M. Freund, Glendale, Calif.
 1958—Andreas F. Reising, New Orleans, La.
 1959—H. Alvin Meyer, Jackson, Miss.
 1960—Clayton C. Daley, Rye, N. Y.
 1961—Robert Nicolait, Santa Barbara, Calif.
 1962—Robert G. Dibble, Sun City Center, Fla.
 1963—John A. Wagner, Philadelphia, Pa.
 1964—Walter T. Gase, Saginaw, Mich.
 1965—Irwin O. Rohrbach, Brooklyn, N. Y.
 1966—George H. Gugler, Sun Valley, Calif.
 1967—Lawrence E. Pile, Cleveland, Ohio
 1968—William C. Kollman, Wilton, Conn.

PAST PROGRAM COMMITTEE CHAIRMEN

1929—E. B. Nicolait (deceased)
 1930—G. Cullen Thomas, Minneapolis, Minn.
 1931—Peter G. Pirrie (deceased)
 1932—W. E. Doty (deceased)
 1933—C. A. McDuffee, Grove, Okla.
 1934—Ross E. Anderson, Little Rock, Ark.
 1935—Charles P. Oliver (deceased)
 1936—R. W. Brooks, East Hebron, N. H.
 1937—W. E. Doty (deceased)
 1938—Harold Hall, Port Angeles, Wash.
 1939—O. S. Otting, New Smyrna Beach, Fla.
 1940—George T. Carlin, Chicago, Ill.
 1941—G. Richard Ludlow (deceased)
 1942—F. J. Coughlin, Cincinnati, Ohio
 1943—Arthur E. Grawert, Minneapolis, Minn.
 1944—Henry P. Montminy, Arlington, Mass.
 1945 & 1946—Carl W. Steinhauer, Albion, Mich.
 1947—J. H. Debs, Lake Zurich, Ill.
 1948—Tyler R. Stevens, Gillette, N. J.
 1949—Glenn E. Hargrave, Shawnee Mission, Kans.
 1950—Charles E. Riley (deceased)
 1951—Jack S. Devanny, Lincoln, Ill.
 1952—Len P. Kenney, Milwaukee, Wis.
 1953—Elmer F. Glabe, Chicago, Ill.
 1954—Jones E. Mapes, Wyckoff, N. J.
 1955—T. E. Lauder (deceased)
 1956—Len Franzen, Chicago, Ill.
 1957—Ray Thelen, North Palm Beach, Fla.
 1958—Clifton R. Scarborough, Jersey City, N. J.
 1959—Lewis P. MacAdams, Dallas, Texas
 1960—Irwin O. Rohrbach, Brooklyn, N. Y.
 1961—James M. Doty, North Kansas City, Mo.
 1962—Harry D. Gardner, Albion, Mich.
 1963—Ralph E. Manewal (deceased)
 1964—Lloyd L. Fisher, Hazelwood, Mo.
 1965—Zenas Block, New York, N. Y.
 1966—William F. Schroeder, Santa Ana, Calif.
 1967—Frank R. Schwain (deceased)
 1968—Philip W. Orth, Jr., Milwaukee, Wis.
 1969—G. N. Bollenback, Hastings-on-Hudson, N. Y.

CALENDAR OF EVENTS (In Brief)

	SUNDAY—MARCH 1, 1970	MONDAY—MARCH 2, 1970	TUESDAY—MARCH 3, 1970	WEDNESDAY—MARCH 4, 1970
MORNING	10:00 Executive and Advisory Committee Meeting Lincoln Room	8:00 Registration Francis I Room 9:20 General Meeting Great Hall	8:00 Registration Francis I Room 8:45 Session "A"—Bread Great Hall Session "B"— Cake, Pie, Cookies Gold Room 12:00 Canadian Member Luncheon, Florentine Rm. Oklahoma State University Baking School Alumni Assn. Luncheon, Roosevelt Rm. American Association of Cereal Chemists Luncheon, Lincoln Rm.	8:00 Registration Francis I Room 8:15 General Meeting Great Hall
AFTERNOON	1:00 Registration Francis I Room 2:00 Executive Committee Meeting Lake Shore Room 2:30 Ladies Tea Presidential Suite (Room 400) 4:00 Program Participants & Session Chairmen Roosevelt Room	1:20 General Meeting Great Hall 5:30-7:00 President's Get-Acquainted Reception Gold Room	1:15 General Meeting Great Hall 4:30 Bakery Foods Display Windsor and Buckingham Rooms American Institute of Baking Alumni Dinner	1:15 General Meeting Great Hall 3:30 Installation of Officers 3:55 Final Adjournment 4:15 Executive Committee Meeting Grant Park Room

PLAZA ROOM—Second Floor—Sunday through Wednesday—Interim Secretary Albright Office, also A.S.B.E. Office. Our staff on duty to serve you.

SUNDAY

March 1, 1970

- 10:00 A.M.—JOINT MEETING OF
EXECUTIVE COMMITTEE AND
ADVISORY COMMITTEE
1:00 P.M.—JOINT COMMITTEE LUNCHEON
1:00 P.M.—REGISTRATION DESK OPENS
2:00 P.M.—EXECUTIVE COMMITTEE
MEETING
4:00 P.M.—MEETING OF ALL PROGRAM
PARTICIPANTS AND
SESSION CHAIRMEN
5:00 P.M.—REGISTRATION DESK CLOSES
(See hotel bulletin board for exact location of
above meetings.)

PLEASE REGISTER TODAY

By completing your registration today you will help to keep the Registration Desk open for Monday arrivals, and avoid delaying our Meeting schedule.

Registration will be in the Francis I Room which is located near the escalators on the second floor. Please cooperate by keeping the escalator landings free of crowds and avoid hunching in front of the Registration Desks, observing printed signs. When in doubt ask one of the "Ask Me" men.

Lady guests may be registered and badges obtained without charge.

REGISTRATION FEES

Registration Fee—Members\$20.00
Non-Members\$30.00

PRESIDENT'S GET-ACQUAINTED RECEPTION

The President's Reception early evening on Monday, again commands the spotlight as a wonderful opportunity to get together with your colleagues, meet the Society officers, have a snack and a gay time to the accompaniment of attractive background music. This is a built-in part of your program. Come and enjoy yourselves.

MONDAY MORNING PROGRAM

March 2, 1970

- 8:00—Registration Desk Opens
9:20—Assembly in Meeting Room (Great Hall)
Greetings by Meeting Chairman
WILLIAM C. KOLLMAN, Wilton, Conn.
Introduction of Music Chairman
WALTER N. CLISSOLD, Chicago, Ill.
BARBARA SELLERS—Organist
Song Leaders—
VERNON J. DEBO, Kansas City, Mo.
HARRY R. VERNON, Richardson, Tex.
HARRY D. GARDNER, Albion, Mich.
WILLIAM E. BUSSE, South Bend, Ind.
WILLIAM C. MILES, Toronto, Ont.
WILLIAM E. MAIER, Reading, Pa.
9:35—Entrance of Officers
Introduction by Meeting Chairman
WILLIAM C. KOLLMAN
9:40—Star Spangled Banner—God Save the Queen
9:45—Invocation
HAROLD JAFFE, Long Island City, N.Y.
9:50—The President Comments
WILLIAM H. ZIEMKE, San Jose, Calif.
10:00—The Interim Secretary Reports
J. M. ALBRIGHT, Park Ridge, Ill.
10:15—Program Review
Program Chairman, GERALD REED,
Milwaukee, Wisc.
10:20—Annual Business Meeting
Election of Officers
Presentations

- 10:45—Introductions by William C. Kollman
10:50—Representatives from Chapter Affiliates
11:00—The Secretary Emeritus Comments
VICTOR E. MARX, Chicago, Ill.
11:10—Inspirational Speaker
11:55—Adjournment

MONDAY AFTERNOON PROGRAM

March 2, 1970

SESSION CHAIRMAN

LYLE C. WOODS, Chicago, Ill.

- 1:20—Meeting Room Opens (Great Hall)
Song Leader—WILLIAM E. MAIER,
Reading, Pa.
1:25—Call to Assembly
Meeting Chairman
WILLIAM C. KOLLMAN, Wilton, Conn.
1:30—Dough Rheology and Breadmaking
DR. ISADORE HLYNKA, Winnipeg, Man., Can.
The fundamental concepts of viscosity,
plasticity, and elasticity are explained.
They are applied to doughs and related to
the breadmaking process.
1:50—Discussion Period
2:10—Principles of Mechanical Dough Mixing
MARK S. CONDO, Kansas City, Mo.
The purpose of mechanical dough develop-
ment will be discussed. A description of
modern horizontal, vertical and continuous
mixers will be given including their ca-
pacity, speed of the mixers and shape of
mixer arms.
2:30—Discussion Period
2:50—Fundamentals of Mechanical Make-Up
J. P. OLMSTED, JR., Fort Worth, Texas
The functions of the divider, the rounder
and the molder and the effects of floor
time and overhead proof will be discussed.
There will be special emphasis on the
practical aspects of modern molders.
3:10—Discussion Period
3:30—Up-To-Date Review of Freezing
EARL DRAKE, Appleton, Wisc.
The freezing of bakery products is re-
viewed with particular emphasis on the
freezing of unbaked, yeast leavened baked
foods. Practical steps which affect shelf
life will be discussed.
3:50—Discussion Period
4:10—Adjournment

MONDAY EVENING PROGRAM

March 2, 1970

PRESIDENT'S RECEPTION

J. ROBERT FERRIL, Chicago, Ill., Chairman

5:30-7:00 P.M.—In the Gold Room

The President's Reception provides an opportunity to meet the officers of the Society, to get together on an informal basis with your fellow Engineers and to enjoy a snack and congenial company without incurring expenses or obligations. Come and enjoy yourselves.

NANCY CIGLER, Accordionist

(Admission by badge only)

TUESDAY MORNING PROGRAM

March 3, 1970

SESSION "A"—BREAD

SESSION CHAIRMAN

FRANK E. JOHNSON, Milwaukee, Wisc.

8:45—Meeting Room Opens (Great Hall)

Song Leader—WALTER N. CLISSOLD,
Chicago, Ill.

8:55—Call to Assembly

Meeting Chairman

CARL C. HAUSWALD, JR., Baltimore, Md.

9:00—Alternate Methods of Batch Processing

EDWARD A. ALESCH, Dallas, Texas

Factors leading to the concept of liquid broth and more efficient dough production methods will be reviewed. The development of various ferment systems from the initial concept to current practical uses will be discussed.

9:20—Discussion Period

9:40—Partially Baked Foods

JOE E. TURNER, SR., Little Rock, Ark.

The formulation and processing of flake-type rolls, pull apart breads, cheese rolls and bread and others will be considered. Baking, mold prevention and packaging will be discussed from a practical point of view.

10:00—Discussion Period

10:20—Nature of San Francisco Sour Dough

French Bread Process

DR. LEO KLINE, Albany, Calif.

This paper considers the formulation, proofing and baking of sour dough bread, the nature of the leavening action and that of the souring action. There will be particular emphasis on the nature of the microorganisms involved in these processes.

10:40—Discussion Period

11:00—Sour Dough French Bread: Production

HAROLD E. PAUL, SR., San Francisco, Calif.

The history of French Sour Bread in the San Francisco area is briefly reviewed. The changes in processing methods will be discussed.

11:20—Discussion Period

11:40—Adjournment

Canadian Member Luncheon

Florentine Room

American Association of Cereal

Chemists Luncheon — Lincoln Room

TUESDAY MORNING PROGRAM

March 3, 1970

SESSION "B"—CAKE, PIE, COOKIES

SESSION CHAIRMAN

JOHN N. CURTIN, Winston-Salem, N. C.

8:45—Meeting Room Opens (Gold Room)

Song Leaders—Quartet

WILLIAM E. MAIER, WILLIAM C. MILES,

HARRY R. VERNON and HARRY D. GARDNER

HAROLD E. SNYDER—Pianist

8:55—Call to Assembly

Meeting Chairman

THOMAS A. FAULHABER, Boston, Mass.

9:00—Cake Variety Production

EDMUND RINNER, Brooklyn, N. Y.

This paper will discuss the most modern

and most suitable methods of producing cakes in a bakery which makes a variety of cakes. The different types, mixing procedure, baking procedure and future developments in cake production will be described.

9:20—Discussion Period

9:40—Small Cake Items

W. B. BURNS, Rye, N. Y.

The operation of equipment for the production of small cake items and its limitations will be described. There will be particular emphasis on scheduling and the effect of number of varieties on plant automation.

10:00—Discussion Period

10:20—Soft Cookies

AL SMITH, Columbus, Ohio

This paper will present a complete review of the subject: Classification of various types of cookies; Ingredients for soft cookies; Formulation; Method of production; Packaging and Keeping Quality.

10:40—Discussion Period

11:00—The Future of Quality Control

in Pie Production

GEORGE L. LANNUIER, St. Louis, Mo.

Quality control may also be applied to a small operation. In-line controls, ingredient controls, and the use of quality control as a management tool in pie production will be discussed.

11:20—Discussion Period

11:40—Adjournment

TUESDAY AFTERNOON PROGRAM

March 3, 1970

SESSION CHAIRMAN

PAUL W. KAMMAN, Park Ridge, Ill.

1:15—Meeting Room Opens (Great Hall)

Song Leader—HARRY D. GARDNER,
Albion, Mich.

1:25—Call to Assembly

Meeting Chairman

CARL C. HAUSWALD, JR., Baltimore, Md.

1:30—Specific Requirements for the Performance of Packaging Materials

CLEMENS J. JENSEN, Dallas, Texas

The specifications for packaging films and other materials and their relation to performance will be discussed. Wrapping equipment and costs will be considered.

1:50—Discussion Period

2:10—Sanitation: Materials and Practices

LOUIS A. KING, JR., Chicago, Ill.

A description of the commonly used sanitation materials including insecticides and detergents will be discussed so that the baker will be able to determine the nature of the materials offered in the trade. Sanitation practices for bakeries will be reviewed.

2:30—Discussion Period

2:50—Automatic Weighing and Dispensing of Wet and Dry Sundry Ingredients

WILLIAM S. FULLER, Columbus, Ohio

This paper will describe among others the weighing of ingredients other than those which are subject to bulk handling. Equipment available for such operations and automation of such weighing and dispensing will be considered from a practical point of view.

3:10—Discussion Period

3:30—Shipping Containers:

In-Plant, Enroute, In-Store

K. R. BOCKENSTETTE, Cincinnati, Ohio

Available containers and the advantages and disadvantages of various types will be

discussed. Materials, construction and various sizes of containers will be considered in relation to their function in the bakery and in the store.

3:50—Discussion Period

4:10—Adjournment

4:30-7:30—Bakery Foods Display
(Windsor and Buckingham Rooms)

CHAIRMAN

J. J. VISKOCIL, Franklin Park, Ill.

ASST. CHAIRMAN

WILLIAM J. GREWE, Chicago, Ill.

TUESDAY EVENING PROGRAM

March 3, 1970

BAKERY FOODS DISPLAY

Committee

J. J. Viskocil, Chairman

Wm. J. Grewe, Asst. Chairman

Donald F. Anetsberger Ralph E. Luedtke

E. J. Blanchard Reinhard E. Lutz

A. C. Formo B. A. Morgan

Harold D. Fortner Melvin W. Mueller

James D. Freund Edward H. Smoots

William A. Hoffman Wm. D. Untch

The Bakery Foods Display will cover the widest possible variety of bakery foods from all corners of our country and from all over the world. It will have practical significance in acquainting us with progress in our specialized field of production. It will also instill us with pride in the achievement of our industry and its contribution to human nutrition.

This Display will be opened at the adjournment of the Tuesday Afternoon Session. ADMISSION BY BADGE ONLY. Samples on Display are to be VIEWED ONLY from opening to 6:30 P.M. It has been decided that visitors at the Display shall have the privilege after 6:30 P.M. of examining, testing and eating any part of the merchandise displayed. At the close of the display, 7:30 P.M., all samples will be turned over to the Salvation Army for local consumption.

We acknowledge, with grateful appreciation, the cooperation of our friends in the allied trades, who collected most of the bakery products for this Display. We also thank the donors of this merchandise. Their help makes this Display possible. Our thanks to our members who sent in samples of their products.

WEDNESDAY MORNING PROGRAM

March 4, 1970

SESSION CHAIRMAN

HERMAN SAUSSELE, JR., St. Louis, Mo.

8:15—Meeting Room Opens (Great Hall)

Song Leader—HARRY R. VERNON,
Richardson, Tex.

8:25—Call to Assembly

Meeting Chairman

ROBERT C. BRINK, Cincinnati, Ohio

8:30—Coffee Cake and Danish: Extrusion Methods

H. DONALD VARNEY, JR., Elk Grove Village, Ill.
Four basic types of dough pumps and their use for coffee cake and Danish doughs will be described. The advantages and disadvantages of pumping Danish doughs and of automatic rolling will be considered in detail.

8:50—Discussion Period

9:10—Doughnut Finishings

A. H. GOODMAN, New York, N.Y.

Dry coating and glazing of doughnuts will be discussed. Production procedures that affect the quality and stability of such coatings and glazes will be considered. The role of fillings will be outlined.

9:30—Discussion Period

9:50—Quality Assurance: Principles and Organization

ANDREW WOLF, Deerfield, Ill.

This paper is largely concerned with the organization of a quality control organization in small, medium sized and large shops; and with the principles governing product specifications, in line quality control, and quality control of the final product.

10:10—Discussion Period

10:30—Quality Assurance: Methods

ANDREW J. ALLGAUER, Rye, N.Y.

This paper carries on where the preceding paper ends. Methods used in carrying out the quality assurance function will be described; and concepts such as precision and accuracy of a test will be elucidated.

10:50—Discussion Period

11:10—New Developments in Sweeteners

JACK H. BARCINSKI, New York, N.Y.

Dextrose, sucrose, invert sugar, and corn syrups will be discussed based on their fermentability, their relative sweetness and their overall contribution to the quality of bakery foods. Newer types of levulose containing syrups will be described and compared with the above sweeteners.

11:30—Discussion Period

11:50—Adjournment

WEDNESDAY AFTERNOON PROGRAM

March 4, 1970

SESSION CHAIRMAN

HOWARD C. BECKER, Omaha, Neb.

1:15—Meeting Room Opens (Great Hall)

Song Leader—VERNON J. DEBO
Kansas City, Mo.

1:25—Call to Assembly

Meeting Chairman—WILLIAM H. ZIEMKE,
San Jose, Calif.

1:30—Training of Newcomers to the Baking Industry

MISS SYLVIA JENKINS, Toronto, Ont., Can.

This paper reviews the training of bakery production personnel in Europe, on the North American Continent, and in other parts of the world. Proposals are made for cooperation between industry, trade schools and academic institutions, and curriculae are considered.

1:50—Discussion Period

2:10—Development of Supervisory Skills

FREEMAN MORGAN, JR., Cincinnati, Ohio

A forthright discussion of the problems faced by the industry in building supervisory skills. The discussion includes a specific approach to training and deals with the social problems that will be encountered.

2:30—Discussion Period

2:50—Training In-Store Bakery Personnel

L. R. GRIFFIN, Oakland, Calif.

The degree of skills required for work in an in-store bakery and methods for acquiring such skills will be described.

3:10—Discussion Period

3:30—Installation of Officers

3:50—The Lord's Prayer—William E. Maier

3:55—Final Adjournment

BAKERS COURTESY CLUB

The members of this very fine group of Chicago Allied Men volunteer their services for our Meeting each year. They contribute greatly to the conduct and success of the Annual Meeting and we are pleased to publicly acknowledge their outstanding help again this year.

These men are identified by the familiar "ASK ME" badges. Please cooperate with them.

In addition to ushering during all regularly scheduled functions, they render valuable assistance in many other ways, namely:

- ...See that everyone is promptly seated.
- ...Prevent congestion at the door at all times.
- ...Man the microphones in the Meeting Room when you have a question to ask or a statement to make.
- ...Assist where possible in providing information about the Meeting.
- ...Maintain an Information Desk in the Rendezvous Foyer. A courteous attendant is on duty at all times between and during sessions ready to be of service.
- ...Receive telephone calls, telegrams, and personal messages which reach the hotel for those attending our Meeting. No interruptions to page anyone are permitted except in extreme emergencies.
- ...Post notices of calls or messages on Message Board; by checking this board occasionally you can help them in their service to you.
- ...Distribute session material such as charts, formulas, releases, when necessary.

This outstanding organization has long been of real service to us and to the industry of which we are all a part. May they continue to grow and prosper.

PAYMENT OF DUES

Those desiring to pay dues during the Annual Meeting may do so at the Special A.S.B.E. Office located conveniently in the Plaza Room (Second Floor). A.S.B.E. personnel will be on duty, and will give you a temporary receipt, your official receipt will be mailed from the office after the Meeting.

JOINING THE SOCIETY

This is an excellent time to join the Society. Application blanks are available at the Membership Desk and signed applications will be accepted. A temporary receipt will be provided. Your official dues card, membership certificate and printed material will be mailed after the Meeting.

Also page 44 of this Program is a membership application form for your convenience.

COMMERCIALISM POLICY

If you have a question to ask or a statement to make during the sessions, request a microphone, rise, state your name and home city and then proceed. It is the FIRM POLICY of the Society that everyone appears as an individual and not as the representative of any commercial organization; hence, there shall be no commercial exploitation of any product, machine, equipment, brand name, firm name, patent, publication or service from either the speakers' platform or the floor.

FOR YOUR CONVENIENCE

Restaurants in Pick-Congress

Coffee Shop

Pompeian Room

Royal Scots Grill

Tavern Tap

Tipperary Inn

FOR YOUR INFORMATION

For your convenience in locating the various rooms in the Pick-Congress assigned for our use, we list the floors:

PROGRAM MEETING ROOM

Great Hall—Second Floor

Gold Room—Second Floor

(Tuesday Morning only—Session "B")

OTHER

Lincoln Room—Exec. and Advis. Comm. Meeting—Third Floor

Washington Room—Luncheon for Exec. and Adv. Comm.—Third Floor

Lake Shore Room—Executive Comm. Meeting (Sun.)—Third Floor

Roosevelt—Program Participant's Meeting—Third Floor

Plaza A.S.B.E. Office—Second Floor

Belmont—Property Room—Second Floor

Francis I Room (Registration)—Second Floor

Windsor and Buckingham Rooms (Bakery Foods Display)—Ground Level

Grant Park Room—Executive Comm. Meeting (Wed.)—Third Floor

WEAR YOUR BADGE!

You will be admitted to the Meeting ONLY if you are *wearing* your badge. Wear it proudly, it is your identification that you have registered for the 46th Annual Meeting.

SOCIETY POLICY ON ALLIED ACTIVITIES

As has been Society policy for years it is expected that allied firms will not maintain reception rooms where liquor is served. It is also expected that commercial promotion of company or brand names will not be indulged in through such media as signs, room displays, moving pictures, general distribution of printed literature, samples, or advertising novelties. The usual cooperation of all allied firms in this policy which has been such an important factor in the success of our meetings in past years is anticipated again this year.