

**PROCEEDINGS**  
of  
**The Fifty-Seventh Annual Meeting**  
of the  
**AMERICAN SOCIETY OF BAKERY ENGINEERS**  
**1981**



**MARCH 2-4, 1981**  
**CHICAGO, ILLINOIS**

**PROCEEDINGS**  
**of the**  
**Fifty-Seventh Annual Meeting**  
**AMERICAN SOCIETY**  
**OF**  
**BAKERY ENGINEERS**

**March 2-4, 1981**

**Chicago Marriott Hotel, Chicago, Illinois**

*We gratefully acknowledge the cooperation of the business papers in the baking and allied fields for generously contributing space to describe the activities of the Society during the year. Our special appreciation to those which gave careful coverage to our Annual Meeting and provided us with the photographs which are included in this PROCEEDINGS.*

*We extend our sincere thanks to the members of the Bakers Courtesy Club of Chicago who served during the Annual Meeting as ushers, microphone monitors and maintained the information desk. On behalf of our members, the Society thanks the "ASK ME" men for serving.*

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



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Fifty-Seventh Annual Meeting  
AMERICAN SOCIETY  
OF  
BAKERY ENGINEERS

March 2-4, 1981

Chicago Marriott Hotel, Chicago, Illinois

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The American Society of Bakery Engineers is a non-profit organization established in 1906 for the purpose of promoting the advancement of the baking industry and the welfare of its members. The Society is composed of individuals who are engaged in the baking industry in various capacities, including bakers, millers, and engineers. The Society's primary objective is to advance the science and art of baking through the exchange of information and the promotion of research and development. The Society achieves this through its annual meeting, which is the primary forum for the presentation and discussion of technical papers and the exchange of ideas among its members. The Society also publishes a journal, the "Bakery Engineering Journal," which contains technical articles and news of interest to its members. The Society's activities are supported by the contributions of its members and by the sale of its publications.

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# American Society of Bakery Engineers

ROBERT A. FISCHER, SECRETARY

Room 1921, Riverside Plaza Bldg.  
2 North Riverside Plaza  
CHICAGO, IL 60606

## 57th ANNUAL MEETING

CHICAGO MARRIOTT HOTEL  
March 2-4, 1981, Chicago, Illinois

### Introduction to the 1981 PROCEEDINGS

The primary purpose of this PROCEEDINGS is to make the content of the technical sessions of the 57th Annual Meeting available to ASBE members in the form of a permanent reference book.

Certain features have been added in recent years to make the PROCEEDINGS a more complete reference source. They are the List of Technical Bulletins and the List of EIS Reports. The List of Papers since 1965 has also been expanded to include more section headings and multiple listings of papers under all applicable headings.

Each year as has been evidenced for the past 57 years, ASBE members eagerly await the publication of the PROCEEDINGS. Collections of PROCEEDINGS from prior years are carefully guarded because, reportedly, they are referred to frequently as an excellent source of technical information.

The PROCEEDINGS also gives the ASBE an opportunity to report on phases of the Annual Meeting other than the technical sessions and on functions held during the time of the Meeting by other industry groups.

The ASBE events reported on regularly are the Ladies' Tea, the President's Reception and the Bakery Foods Display. This year we are adding reports on the Advisory Committee Meeting, the Advisory Committee Luncheon, both Executive Committee Meetings, the Program

Participants' Meeting and the Ladies' Hospitality Room. We hope our members will find these reports interesting and informative about these Society activities.

The non-ASBE functions again include reports on the AIB and KSU-FSU Alumni Breakfasts, the ATBI Early Birds Breakfast and the luncheons held by the AACC, the Canadian Members and the Clayton Emerick group.

Other organizations whose meetings or functions are not reported on but with which ASBE worked closely in arranging meeting rooms, etc., are the Baking Industry Sanitation Standards Committee (BISSC), the Bakery Equipment Manufacturers Association (BEMA), the American Institute of Baking (AIB), the Retail Bakers Association (RBA), and the American Bakers Association (ABA).

The PROCEEDINGS is compiled by the ASBE staff with the cooperation of many individuals. We are indebted to the program participants and everyone who asked a question or made a comment—for their assistance in editing their remarks for accuracy and clarity. To the Bakery Trade Press and a few members, our thanks for providing the photographs which permit visual identification of persons on the program as well as others in attendance.

Now, a few facts about the Meeting itself. For the second year, the Chicago Marriott Hotel was

the headquarters hotel. Registration for the Meeting was recorded at 1,074 (not including ladies who accompanied registrants), plus 54 persons who pre-registered and did not attend.

## FOR YOUR INFORMATION

For your convenience in locating the various rooms in the Chicago Marriott assigned for our use, we list the floors:

### PROGRAM MEETING ROOMS

Salon III—Seventh Floor  
Monday A.M. Session  
Monday P.M. "A" Session  
Tuesday A.M. Session  
Tuesday P.M. Session  
Wednesday A.M. Session

Salon II—Seventh Floor  
Monday P.M. "B" Session

### OTHER

Ohio State and Northwestern Rooms—Sixth Floor  
Advisory Committee Meeting  
Purdue and Wisconsin Rooms—Sixth Floor  
Luncheon for Advisory Committee  
Ohio State and Northwestern Rooms—Sixth Floor  
Executive Committee Meeting (Sun.)  
Salon III—Seventh Floor  
Program Participant's Meeting  
A.S.B.E. Office—Seventh Floor  
Lincolnshire I—Sixth Floor—Property Room  
Foyer—Seventh Floor—Registration  
Chicago Ballrooms A, B & D—Fifth Floor  
Bakery Foods Display  
Ohio State and Northwestern Rooms—Sixth Floor  
Executive Committee Meeting (Wed.)

## FOR YOUR CONVENIENCE

Restaurants in Chicago Marriott  
Allie's Bakery  
La Plaza  
Turn of the Century  
J. W.'s

### PRIZES ON DISPLAY

See the prizes for the Wednesday morning attendance drawings in the lobby window of the gift shop on the north side of the lobby.

**EDUCATION  
TODAY FOR  
A BETTER  
FUTURE  
TOMORROW**

Finally, remember, this is a technical reference book which is more valuable to its owner the oftener it is used as such.

## INTRODUCTION

TO YOUR

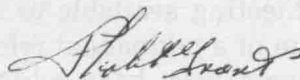
### 57th ANNUAL MEETING

Your Officers and Program Committee members welcome you to the 57th Annual Meeting of the American Society of Bakery Engineers.

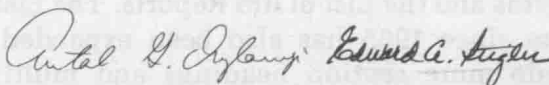
During last year's Meeting, we asked for your opinions as to what you felt our members would regard as topical for the sessions this year. Your cooperation was gratifying, and for this I thank you. With the exception of the panel, the subjects of all papers are in response to your suggestions. It is our wish that you will again, this year, accept the opportunity to structure the program to be given next March by completing the Program Planning Questionnaire.

We feel the material to be covered by the Panel on Bakery Maintenance is a "nuts-and-bolts" approach to an important phase of our industry and most germane to our purpose at this Meeting.

I wish to thank the speakers, the session chairmen, the officers, and my fellow committee members for their time, effort, cooperation and counsel. I hope by your attendance during the sessions, you will avail yourself of the fruits of their labor.



F. ROBT. GRANT  
PROGRAM CHAIRMAN



ANTAL G. OSZLANYI  
FIRST ASSISTANT  
PROGRAM CHAIRMAN

EDWARD A. STIGLER  
SECOND ASSISTANT  
PROGRAM CHAIRMAN

### AMERICAN SOCIETY OF BAKERY ENGINEERS

ROOM 1921, RIVERSIDE PLAZA BLDG.  
2 NORTH RIVERSIDE PLAZA CHICAGO, ILLINOIS 60606

**57th  
ANNUAL  
MEETING**

## OFFICERS 1980-1981



**R. RICHARD SCHLIFF**  
President



**ERNEST T. STEVENS**  
First Vice President



**A. CHARLES ROLAND III**  
Second Vice President



**FRANK M. COVEY**  
Third Vice President



**ROBERT A. FISCHER**  
Secretary-Treasurer

## PROGRAM CHAIRMEN 1980-1981



**F. ROBT. GRANT**  
Program Chairman



**ANTAL G. OSZLANYI**  
First Assistant Chairman



**EDWARD A. STIGLER**  
Second Assistant Chairman

## OFFICERS OF AFFILIATES TO A.S.B.E.

### BRITISH SOCIETY OF BAKING

Chairman ..... Peter R. Ort  
First Vice Chairman ..... David P. Roberts  
Second Vice Chairman ..... W. G. Wallace  
Third Vice Chairman ..... Richard C. Newstead  
Secretary ..... Christopher Whitehorn  
Assistant Secretary ..... Sheila J. Wedgwood  
Treasurer ..... David J. Garratt

### AUSTRALIAN SOCIETY OF BAKING

Chairman ..... Zig Bluzmanis  
First Vice Chairman ..... Ronald Devereaux  
Second Vice Chairman ..... Wayne P. Rapp  
Third Vice Chairman ..... David C. Wauchope  
Secretary-Treasurer ..... Michael B. Dennis

## REGISTRATION

Please register promptly on arrival to prevent delays during meeting hours.

### Registration Hours

Sunday	12 Noon to 5:00 P.M.
Monday	8:00 A.M. to 5:00 P.M.
Tuesday	8:00 A.M. to 5:00 P.M.
Wednesday	8:00 A.M. to 10:00 A.M.

### Registration Desk

Seventh Floor Foyer

Please cooperate by keeping escalator landings free of crowds, and avoid group conversations in front of registration desks.

### Registration Fees at Meeting

Members	\$50.00
Non-Members	\$70.00

Registration includes President's Reception and Bakery Foods Display. Admittance to these events is limited to registrants—by badge only.

## JOINING THE SOCIETY

A non-member who joins the Society before registering for the 57th Annual Meeting can register as a member.

The Membership Committee maintains a desk in the registration area during the registration hours. Committee members are on hand to explain the benefits of membership and to assist in signing up new members.

## AN EXPLANATION OF BADGES AND RIBBONS

### Badge Inserts

Canary for all registrants  
With a star, for new members  
(who have joined since 9/1/80)

### Ribbons

White for overseas visitors  
Silver, coral, ruby & gold for members with 25 years or more of continuous membership  
Blue for members on the program  
Green for Committee Chairmen and Executive Committee members

## SCHEDULE OF LADIES' ACTIVITIES

### SUNDAY, MARCH 1, 1981

2:30-4:30 P.M.—Ladies' Tea  
Great America I & II  
Sixth Floor

### MONDAY, MARCH 2, 1981

8:00-11:00 A.M. —Hospitality Room  
and 2:00-4:00 P.M. Great America I  
Sixth Floor

5:30-7:00 P.M.—President's Reception  
Salon I  
Seventh Floor

### TUESDAY, MARCH 3, 1981

9:30 A.M.—Ladies' Tour  
and Luncheon

### WEDNESDAY, MARCH 4, 1981

8:00-11:00 A.M.—Hospitality Room  
Great America I  
Sixth Floor

## PRE-MEETING SCHEDULE OF EVENTS

### SUNDAY, MARCH 1, 1981

10:00 A.M.—ADVISORY COMMITTEE  
MEETING

Ohio State and Northwestern Rooms  
Sixth Floor

1:00 P.M.—ADVISORY COMMITTEE  
LUNCHEON

Purdue and Wisconsin Rooms  
Sixth Floor

2:00 P.M.—EXECUTIVE COMMITTEE  
MEETING

Ohio State and Northwestern Rooms  
Sixth Floor

2:30-4:30 P.M.—LADIES' TEA

Great America I & II  
Sixth Floor

4:00 P.M.—PROGRAM PARTICIPANTS,  
SESSION CHAIRMEN AND  
MEETING CHAIRMEN MEETING

Salon III  
Seventh Floor

## POST-MEETING SCHEDULE OF EVENTS

### WEDNESDAY, MARCH 4, 1981

2:00 P.M.—EXECUTIVE COMMITTEE  
MEETING

Ohio State and Northwestern Rooms  
Sixth Floor

### THURSDAY, MARCH 5, 1981

8:00 A.M.—PROGRAM COMMITTEE  
MEETING

Illinois Room  
Sixth Floor

## SCHEDULE OF NON-A.S.B.E.-MEETING FUNCTIONS

### MONDAY, MARCH 2, 1981

American Institute of Baking Alumni  
Association Breakfast

7:30 A.M.—Indiana & Iowa Rooms—Sixth Floor  
Evert Kindstrand, Chairman

KSU-FSU Bakery Science  
Alumni Association Breakfast

7:30 A.M.—Denver & Houston Rooms—Fifth Floor  
Ross Holton, Chairman

### TUESDAY, MARCH 3, 1981

Allied Trades of the Baking Industry, Inc.  
Early Bird Breakfast

8:00 A.M.—Salon II—Seventh Floor  
Peter S. Miravalle, Chairman

American Association of Cereal Chemists  
Luncheon

11:45 A.M.—Los Angeles Room—Fifth Floor  
Ronald Smith, Chairman

Canadian Members  
Luncheon

11:45 A.M.—Denver & Houston Rooms—Fifth Floor  
James A. Sutton, Chairman

Clayton Emerick Memorial Luncheon  
Luncheon

11:45 A.M.—Chicago Ballrooms G & H—Fifth Floor  
Joseph DeMaria, Chairman

## MONDAY MORNING PROGRAM

March 2, 1981

**SALON III**  
(Seventh Floor)

9:30—Meeting Room Opens

9:45—Call to Assembly and Greetings

FRANK H. OTWAY, Springfield, OH  
Meeting Chairman

—Entrance of Officers

Introductions by FRANK H. OTWAY

—America The Beautiful

WILLIAM E. MAIER

and ANDREW MAIER, II, Reading, PA

—God Bless America

Audience led by WILLIAM E. MAIER  
and ANDREW MAIER, II

—Invocation

LYLE C. WOODS, Olathe, KS

—The President Comments

R. RICHARD SCHLIPF, LaCrosse, WI

—The Secretary Reports

ROBERT A. FISCHER, Chicago, IL

—Program Preview

F. ROBT. GRANT, St. Louis, MO

—Annual Business Meeting

Conducted by R. RICHARD SCHLIPF, President

—Presentations and Introductions

—Greetings from the Retail Bakers  
of America

JACK W. MCLAIN, President  
Kansas City, MO

—Greetings from the American Bakers  
Association

ROBERT J. WAGER, President  
Washington, DC

—Introduction of Speaker

A. CHARLES ROLAND, III, St. Louis, MO

—Opening Address

H. VERNON BAIRD, Fort Worth, TX

—Announcements

FRANK H. OTWAY, Meeting Chairman

11:30—Adjournment

## MONDAY AFTERNOON PROGRAM

March 2, 1981

TECHNICAL PRODUCTION SESSION "A"

**SALON III**  
(Seventh Floor)

1:15—Meeting Room Opens

1:20—Call to Assembly

FRANK H. OTWAY, Springfield, OH  
Meeting Chairman

1:25—Introduction to Technical Production  
Session

WILLIAM T. MCCURRY, Shawnee Mission, KS  
Session Chairman

1:30—Variety Breads, Part I

WILLIAM L. GORMAN, Chicago, IL  
Marketing trends of variety breads.

1:50—Discussion

2:00—Variety Breads, Part II

ROBERT J. MURPHY, Dallas, TX  
Purpose and effects of ingredients in variety breads.

2:20—Discussion

2:30—Flour Quality

VIRGIL L. ADKINS, Shawnee Mission, KS  
Effect of protein on bread and roll production.

2:50—Discussion

3:00—Shortening Systems

LAWRENCE E. WERNER, Cleveland, OH  
Fluid shortening vs. other alternatives for bread and roll production.

3:20—Discussion

3:30—Quality Water for the Baking Industry

ROBERT McFAUL, Northbrook, IL  
Water as an ingredient and its effect on the fermentation process.

3:50—Discussion

4:00—Adjournment

## MONDAY AFTERNOON PROGRAM

March 2, 1981

TECHNICAL PRODUCTION SESSION "B"

**SALON II**  
(Seventh Floor)

1:15—Meeting Room Opens

1:20—Call to Assembly

ERNEST T. STEVENS, Birmingham, AL  
Meeting Chairman

1:25—Introduction to Technical Production  
Session

MARK A. SABO, Kansas City, MO  
Session Chairman

1:30—Spices in Bakery Foods

RICHARD L. BROWN, Timonium, MD  
Value of spices as an ingredient.

1:50—Discussion



- 2:00—Chemical Leavening**  
HERBERT M. REIMAN, Norwalk, CT  
Technical applications in doughs and batters.
- 2:20—Discussion**
- 2:30—Frozen Doughnuts**  
THOMAS A. SHANNON, Nashville, TN  
Focus on problems and solutions in production and handling.
- 2:50—Discussion**
- 3:00—Icings and Glazes—Trouble Shooting**  
DR. ROBERT G. MORLEY, Atlanta, GA  
Problems—causes and solutions.
- 3:20—Discussion**
- 3:30—High Fructose Corn Syrup in Cakes**  
AUBREY J. STRICKLER, Clinton, IA  
Use of fructose corn syrup as a sucrose replacement.
- 3:50—Discussion**
- 4:00—Adjournment**

## MONDAY EVENING PROGRAM

March 2, 1981

**SALON I**  
(Seventh Floor)

- 5:30-7:00—President's Reception**  
GEORGE E. LAURANCE, Burr Ridge, IL  
Chairman  
President Schlipf and the other officers, with their ladies, look forward to meeting fellow members and guests at this annual social event. Chairman Laurance has planned this event with your enjoyment in mind.

## TUESDAY MORNING PROGRAM

March 3, 1981

**SALON III**  
(Seventh Floor)

- 9:45—Meeting Room Opens**
- 9:50—Call to Assembly**  
A. CHARLES ROLAND, III, St. Louis, MO  
Meeting Chairman
- 9:55—Introduction to Technical Production Session**  
FRANK R. GOLEY, Dallas, TX  
Session Chairman

- 10:00—Maintenance Panel**  
Brief presentations relative to five different aspects of maintenance—followed by a panel discussion.
- Baker's Viewpoint of Equipment Design**  
BILL E. DAVIS, Fort Worth, TX
- Personnel Training**  
EVERT KINDSTRAND, Manhattan, KS
- Preventive Maintenance Programs**  
WENDELL F. THRESS, Cincinnati, OH
- In-Plant Innovations**  
EDWARD A. MADER, Morton Grove, IL
- Coordination with Sanitation**  
PERRY FISHER, Dallas, TX
- 11:30—Adjournment**

## TUESDAY AFTERNOON PROGRAM

March 3, 1981

**SALON III**  
(Seventh Floor)

- 1:45—Meeting Room Opens**
- 1:50—Call to Assembly**  
FRANK M. COVEY, Decatur, IL  
Meeting Chairman
- 1:55—Introduction to Technical Production Session**  
RICHARD Z. GRAHAM, Defiance, OH  
Session Chairman
- 2:00—English Muffins**  
JEROME B. THOMPSON, Cumberland, MD  
New methods of production.
- 2:20—Discussion**
- 2:30—Aluminum Foil Packaging**  
PATRICIA ANTONI, Wheeling, IL  
Advantages of using foil pans and the alternatives.
- 2:50—Discussion**
- 3:00—Instant Dry Yeast**  
THOMAS A. LEHMANN, Manhattan, KS  
What it is and how it differs from conventional dry and compressed yeast.
- 3:20—Discussion**
- 3:30—Dried Eggs**  
Dr. Dwight Bergquist, Omaha, NE  
Properties, functions and quality control of dried egg products.
- 3:50—Discussion**
- 4:00—Pizza Crust Production**  
HARRY A. FISCHER, Grand Rapids, MI  
Production techniques—formulation, equipment and make-up techniques.
- 4:20—Discussion**
- 4:30—Adjournment**

## TUESDAY EVENING PROGRAM

March 3, 1981

CHICAGO BALLROOMS A, B & D  
(Fifth Floor)

### 4:45-7:00—Bakery Foods Display

HAROLD D. FORTNER, Franklin, Park, IL  
Chairman  
ALAN R. DEE, Franklin Park, IL  
Assistant Chairman  
GEOFFREY B. BURGESS, Chillicothe, OH  
Assistant Chairman—Display Coordination  
THOMAS J. DEGNAN, JR. Franklin Park, IL  
Assistant Chairman—Eastern Area  
RICHARD L. KOENIG, Franklin Park, IL  
Assistant Chairman—Midwestern Area  
ROLAN E. FLETCHER, Norcross, GA  
Assistant Chairman—Southern Area  
JAMES D. KNOX, Hayward, CA  
Assistant Chairman—Western Area  
  
WILLIAM A. HOFFMAN, Chicago, IL  
GEORGE J. KIEFER, St. Paul, MN  
GUNNAR LYNUM, Crystal Lake, IL  
B. ALVIN MORGAN, Decatur, IL  
MELVIN W. MUELLER, Mt. Prospect, IL  
RONALD D. PATTI, Burr Ridge, IL  
VERNON T. E. PEARSON, Chicago, IL  
LOUIS J. SCARPINO, Jackson, MI  
ROGER W. STRAND, Minneapolis, MN

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

The Display opens at 4:45 P.M. Tuesday, March 3, 1981. ADMISSION BY BADGE ONLY. Samples in the general display area are to be VIEWED ONLY and may not be opened. Samples in the "tear-apart room" are open and can be examined closely. At 7:00 P.M. when the display closes, 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 the samples of their products.

## WEDNESDAY MORNING PROGRAM

March 4, 1981

SALON III  
(Seventh Floor)

### 9:00—Meeting Room Opens

### 9:05—Call to Assembly

R. RICHARD SCHLIFE, LaCrosse, WI  
Meeting Chairman

### 9:10—Introduction to Technical Production Session

ANTHONY N. INZERILLO, Libertyville, IL  
Session Chairman

### 9:15—Computers in the Bakery

WALTER H. KOEHLER, JR.,  
North Little Rock, AR  
Introduction to the uses of computers in the bakery.

### 9:35—Discussion

### 9:45—Expanded Cereal Grain Fortification

JOHN J. WATSON, Woodside, NY  
Consideration of the aspects of additional fortification.

### 10:05—Discussion

### 10:15—Labeling

RELLA DWYER, Park Ridge, IL  
Update of Federal regulations.

### 10:35—Discussion

### 10:45—Fleet Distribution

WILLIAM B. FURLONG, Chicago, IL  
Energy savings applications.

### 11:05—Discussion

### 11:15—Installation of Officers

### 11:20—President's Comments and Appointments

### 11:35—The Lord's Prayer

WILLIAM E. MAIER, Reading, PA

### 11:40—Final Adjournment

## A.S.B.E. POLICIES AND GENERAL INFORMATION

### COMMERCIALISM POLICY

If you have a question to ask or a statement to make during the sessions, request a microphone, rise, state your name, city and state, 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.

### ALLIED ACTIVITIES

All hospitality rooms are to be closed during all business sessions. It is also expected that commercial promotion of company or brand names will not be indulged in through such media as signs, room displays, motion 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.

### BAKERY FOODS DISPLAY

Under no circumstances is anyone permitted to remove any bakery products from the display area either while the Display is open or after it closes.

## 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 28 of this Program is a membership application form for your convenience.

## 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 on the Seventh Floor. A.S.B.E. personnel will be on duty, and will give you a temporary receipt. Your dues card and membership certificate will be mailed to you after the Meeting.

## WEAR YOUR BADGE!

You will be admitted to the Meeting ONLY if you are wearing your badge. Wear it proudly on your right lapel; it is your identification that you have registered for the 57th Annual Meeting.

## BE A BOOSTER MEMBER

To our members—if you have an associate or acquaintance who would benefit from membership in the Society—pass the application form in this book along to him.

## GROW WITH US

If you attended our Meeting as a Non-Member and feel you will benefit by membership in the Society, just fill in the form and mail to our office with \$50.00 (\$5.00 is for initiation fee and \$45.00 dues for the fiscal year). This entitles you to all the publications issued during this period INCLUDING the complete transcript of the Annual Meeting PROCEEDINGS which alone is worth your initial investment.

## 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 Program Evaluation Cards, handout materials, etc.

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.

# AMERICAN SOCIETY OF BAKERY ENGINEERS

## APPLICATION FOR MEMBERSHIP

I hereby apply for membership in the American Society of Bakery Engineers.

If elected, I promise and agree to abide by the constitution and policies of this organization.

### PLEASE TYPE OR PRINT ALL ANSWERS

Name (in full) \_\_\_\_\_  
Home Address \_\_\_\_\_  
Street Address City State Zip Code  
Date of Birth \_\_\_\_\_  
Name of Employer \_\_\_\_\_  
Employer's Business Address \_\_\_\_\_  
Street Address City State Zip Code  
Send mail to: Home Address ☐ Business Address ☐  
Business of Employer \_\_\_\_\_ Position Held \_\_\_\_\_

Fifty dollars should accompany the application. Five dollars is for Initiation Fee and forty-five dollars is for the National dues for the fiscal year Sept. 1 — Aug. 31 and all publications of the Society for that year.

Date \_\_\_\_\_

Please check one or more. Attended:

- ☐ High School ..... Name \_\_\_\_\_  
☐ College or University... Name \_\_\_\_\_  
Degree \_\_\_\_\_ Course \_\_\_\_\_  
☐ Baking School ..... Name \_\_\_\_\_

Recommended by: 1 \_\_\_\_\_  
Recommended by: 2 \_\_\_\_\_  
(Applicants must be recommended by two members)

Signature \_\_\_\_\_

Send application to Secretary  
AMERICAN SOCIETY OF BAKERY ENGINEERS  
Room 1921, Riverside Plaza Bldg.  
2 North Riverside Plaza Chicago, Illinois 60606

## COMMITTEES 1980-1981

### EXECUTIVE COMMITTEE

R. Richard Schlipf, LaCrosse, WI  
Ernest T. Stevens, Birmingham, AL  
A. Charles Roland, III, St. Louis, MO  
Frank M. Covey, Decatur, IL  
Robert A. Fischer, Chicago, IL  
Frank H. Otway, Springfield, OH  
J. W. Doty, N. Kansas City, MO  
Jonathan Arnold, San Francisco, CA  
Charles R. Clabbers, Savannah, GA  
Robert C. Anderson, Port Washington, NY  
Harold Jaffe, City of Industry, CA  
David J. Ash, Deerfield, IL  
Richard Z. Graham, Defiance, OH  
Richard C. Freihofer, St. Louis, MO  
Joseph W. Hickenbottom, Greenwich, CT  
William H. Metz, Sioux City, IA  
J. Robert Newlon, Springfield, OH  
William O. Devilbiss, Towson, MD  
Richard D. O'Brien, Richardson, TX

### STANDING COMMITTEES

Financial—John C. MacAlpine, Swarthmore, PA  
Publications—Frank E. Johnson, Oak Creek, WI  
Information Service—Simon S. Jackel,  
Greenwich, CT  
Manual—Paul W. Kamman, Park Ridge, IL  
Sanitation—William E. Pieper, Oak Lawn, IL  
Index—Ross Holton, Chicago, IL  
Nominating—Frank H. Otway, Springfield, OH  
Membership—Gerald E. Maynard, Jr., Memphis, TN  
Planning and Steering—Charles B. Clark,  
Fort Smith, AR  
Insurance—James A. Boge, Park Ridge, IL  
Hotel Housing—Robert O. Benson, Chicago, IL  
Educational—William A. Hoffman, Chicago, IL  
Public Relations—John C. Morris, Wilmette, IL  
Research and Study—Herman Saussele, Jr.,  
St. Louis, MO  
Safety Z-50—Robert C. Anderson, Port Washington, NY  
Standardization of Terms—Richard E. Pyler, Fargo, ND  
Exposition Booth—William H. Fife, Jr.,  
Des Plaines, IL

### SPECIAL COMMITTEES

England Charter Trip—Charles Michlowitz,  
Kings Park, NY

### COMMITTEES—1981 PROGRAM PROGRAM COMMITTEE

F. Robt. Grant, St. Louis, MO  
Chairman  
Antal G. Oszianyi, Des Plaines, IL  
First Assistant Chairman  
Edward A. Stigler, Dallas, TX  
Second Assistant Chairman  
R. Richard Schlipf, LaCrosse, WI  
Ernest T. Stevens, Birmingham, AL  
A. Charles Roland, III, St. Louis, MO  
Frank M. Covey, Decatur, IL  
Robert A. Fischer, Chicago, IL

### PRESIDENT'S GET-AQUAINTED RECEPTION

George E. Laurance, Burr Ridge, IL—Chairman

### MUSIC COMMITTEE

Walter N. Clissold, Evanston, IL—Chairman  
Andrew Maier, II, Reading, PA—Co-Chairman

## PROPERTY COMMITTEE

Thomas, E. Keffer, Crete, IL  
Property Manager  
Donald F. Bianchi, Arlington Heights, IL  
Richard A. Danko, Teaneck, NJ  
William F. Geist, Rockford, IL  
Larry J. Hobbs, Dayton, OH  
George E. Laurance, Burr Ridge, IL  
George A. Miller, Arlington Heights, IL  
Steven B. Smith, Oak Creek, WI  
Lon D. Zimmerman, St. Louis, MO  
Assistant Property Managers

## BAKERY FOODS DISPLAY

Harold D. Fortner, Franklin Park, IL  
Chairman  
Alan R. Dee, Franklin Park, IL  
Geoffrey B. Burgess, Chillicothe, OH  
Thomas J. Degnan, Jr., Franklin Park, IL  
Rolan E. Fletcher, Norcross, GA  
James D. Knox, Hayward, CA  
Richard L. Koenig, Franklin Park, IL  
Assistant Chairmen  
William A. Hoffman, Chicago, IL  
George J. Kiefer, St. Paul, MN  
Gunnar Lynum, Crystal Lake, IL  
B. Alvin Morgan, Decatur, IL  
Melvin W. Mueller, Mt. Prospect, IL  
Ronald D. Patti, Burr Ridge, IL  
Vernon T.E. Pearson, Chicago, IL  
Louis J. Scarpino, Jackson, MI  
Roger W. Strand, Minneapolis, MN  
Committeemen

## DECEASED MEMBERS

Charles H. Lankford, Charlotte, NC  
Floyd L. Downs, Birmingham, AL  
Mrs. Evelyn G. Coolidge, Des Moines, IA  
Louis H. Braun, Beaver, PA  
Gene Carapico, Richmond, VA  
Albert A. Schaal, Peterborough, NH  
Roy Bush, New York, NY  
Henry F. Olivieri, Dunkirk, NY  
William G. Bowser, Cincinnati, OH  
W. Clark Dean, Lighthouse Point, FL  
Fred L. Callicotte, Ft. Lauderdale, FL  
Thomas O. Burchinal, Altoona, PA  
John Dempsey, Tampa, FL  
George A. Landenberger, Huntington Valley, PA  
Alexander M. Buchanan, Balsham,  
Cambridge, England  
Glenn B. Swords, Newnan, GA  
Harold Cackler, Oklahoma City, OK  
Frank J. Torrens, Westfield, NJ  
Frank M. Irving, Jr., York, PA  
F. J. Montag, Chicago, IL  
William Burkhardt, Clear Lake, IA  
William D. Hatfield, Shippensburg, PA  
Gary R. Zempel, Edina, MN  
John L. Cederholm, Jaffrey, NH  
O. L. Green, Roswell, NM  
Fred R. Linsenmaier, Denver, CO  
Raymond R. Hutchins, Jamestown, NC  
J. C. Teuschl, Milwaukee, WI  
Carl P. Mies Jr., West Bend, WI  
Gerard Weinstock, Englewood, NJ  
Howard J. Balow, Lake City, MN

Since our Annual Meeting last year we learned of the passing of the members listed above. Each contributed in some measure to the success of our Society and we shall miss their presence at our Annual Meetings and their support.