

PROCEEDINGS
OF
THE FORTY-EIGHTH ANNUAL MEETING
OF THE
AMERICAN SOCIETY OF BAKERY ENGINEERS
1972

MARCH 6-8, 1972
PICK-CONGRESS HOTEL
CHICAGO, ILLINOIS

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AMERICAN SOCIETY OF BAKERY ENGINEERS

PROCEEDINGS of the
Forty-Eighth Annual Meeting
March 6-8, 1972
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 1971. 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.

During the year the business papers in the baking and allied fields generously contributed space to describe the activities of the Society. Many of them not only gave careful coverage to our Annual Meeting, but illustrated it fully with photographs taken during the Meeting, and a number of these publications have graciously provided us with their plates to help us make our PROCEEDINGS more attractive. We wish to express our appreciation to all for their splendid cooperation.

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, IL 60606

48th ANNUAL MEETING

PICK-CONGRESS HOTEL
March 6-8, 1972 Chicago, Illinois

Introduction to the 1972 PROCEEDINGS

As President L. J. Richter sounded the final gavel on Wednesday afternoon, March 8, 1972, the 48th Annual Meeting became history—and work began immediately on these PROCEEDINGS.

Publishing the PROCEEDINGS accomplishes several objectives—the most important of which is that it provides each member, whether or not he attended the Meeting, with a verbatim record of the prepared papers, reproductions of all slides and printed materials which were distributed, and a transcript of all discussions which took place in the meeting room.

To be assured that the transcript we publish is a true reflection of what each speaker intended to say, we send every participant who can be identified, a copy of his comments, as recorded by the reporter, for his editing. Statements made by all participants are strictly their own opinions.

It is also possible to include photographs of many of the members and guests who attended, through the courtesy of the bakery business papers.

The program of the 48th Annual Meeting centered around the presentation of 22 papers at five technical sessions (with concurrent sessions on Tuesday afternoon).

All A.S.B.E. programmed functions were well attended. In addition to the meeting sessions, these included the Ladies Tea on Sunday afternoon, the President's "Get-Acquainted" Reception on Monday evening and the Bakery Foods Display on Tuesday afternoon and evening.

Registration for this Meeting was 1,357, which included non-members as well as members—but did not include registrants' ladies, who received complimentary badges.

For many years other organizations—closely identified with the baking industry—have held meetings at the hotel during our Meeting. In addition to the American Association of Cereal Chemists and the Canadian members (both of which held luncheons on Tuesday), were the Alumni Association of the American Institute of Baking (reception on Sunday), the Allied Trades of the Baking Industry, Inc. (breakfast on Wednesday) and the Clayton Emerick Memorial group (luncheon on Tuesday). We were happy to cooperate with each group in arranging its function.

The members of the Bakers Courtesy Club of Chicago served again this year—as they have for 43 years previously—to assure smooth running of our Meeting. Besides maintaining an Information Desk where messages were received and posted, they also served as ushers and microphone monitors during the sessions. We are genuinely grateful to them for their assistance.

The Property Committee is another group which serves the Society well at its Annual Meeting. Property Manager Bruce W. Bing, Glenwood, Illinois and his assistants handled the hundreds and hundreds of details involved in the set-up of the Meeting room, projecting the slides, making signs, delivering Program Evaluation Cards and hand-out material to the ushers—and many more too numerous to mention.

The Advisory Committee of the Society held its

semi-annual meeting on Sunday morning, March 5—presided over by President Robert C. Brink. Sixty-eight committee members were present to consider the reports of the Chairmen of the Standing Committees and to make recommendations to the Executive Committee regarding continuation of their work—subject to Executive Committee approval.

The Executive Committee met after luncheon on Sunday—29 were present including past presidents—to consider the matters referred to it and, to consider all other matters pertinent to the Society's operation.

The Executive Committee met again on Wednesday afternoon—this time with 22 in attendance including past presidents, and with President L. J. Richter presiding. At this meeting the details and all facets of the program of the 48th

Annual Meeting were reviewed, discussed—and recommendations for the 49th Annual Meeting were offered.

It has been said many times before—but for the benefit of our newer members we repeat—that the PROCEEDINGS each year becomes a valuable addition to the reference library of our production-minded members. For this reason—and as a convenience to our members—we include a table of contents, a subject index for the 1972 Meeting program and a complete list of the papers which have been presented at Annual Meetings from 1955 to and including 1971.

Keep the PROCEEDINGS with your copies from previous years—and they, along with the Decennial Index, will stand ready to satisfy your quest for nearly any type bakery production information.

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 ROOMS

Great Hall—Second Floor

Monday A.M. Session
Monday P.M. Session
Tuesday A.M. Session
Tuesday P.M. "A" Session

Gold Room—Second Floor

Tuesday P.M. "B" Session
Wednesday A.M. Session

OTHER

Buckingham Room—Advisory Committee Meeting—Ground Level
Alcove—Luncheon for Advisory Committee—Ground Level
Buckingham Room—Executive Committee Meeting (Sun.)—Ground Level
Gold Room—Program Participant's Meeting—Second Floor
Plaza Room—A.S.B.E. Office—Second Floor
Belmont Room—Property Room—Second Floor
Francis I Room—Registration—Second Floor
Windsor and Buckingham Rooms—Bakery Foods Display—Ground Level
Buckingham Room—Executive Committee Meeting (Wed.)—Ground Level

FOR YOUR CONVENIENCE

Restaurants in Pick-Congress

Coffee Shop
Pompeian Room
Royal Scots Grill
Tavern Tap
Tipperary Inn

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 on page 40 along to him.



INTRODUCTION TO YOUR

48th ANNUAL MEETING

Welcome!

Your 1972 Program Committee has worked diligently to bring you a timely and up-to-date group of papers. The papers range in scope from ecology and microwaves to production and quality control.

The subject matter of this year's program has again been derived from your replies to the reaction cards and the program questionnaire. With this approach it is felt the resulting program will be of interest to all and for the benefit of all.

The arrangement of the 22 technical papers is changed somewhat from last year. They are so spaced to allow the meeting to be over on the third day at 12:30 p.m. and thereby allow convenient scheduling of transportation. The A and B Sessions on Tuesday afternoon have been timed to allow 1/2 hour for an open panel discussion on bread or cake subjects. Your participation in these discussions will not only make for an interesting session but can benefit your own knowledge. Please present your questions and views.

Your participation in all of the discussion periods will enhance the paper presented and encourage the free exchange of ideas and information as stated in the Engineer's Creed.

Become a part of your program and we all benefit!

Herman Saussele, Jr.
HERMAN SAUSSELE, JR.
PROGRAM CHAIRMAN

Richard M. Beaverson *Ernest O. Cain*
RICHARD M. BEAVERSON
FIRST ASSISTANT
PROGRAM CHAIRMAN
ERNEST O. CAIN
SECOND ASSISTANT
PROGRAM CHAIRMAN

AMERICAN SOCIETY OF BAKERY ENGINEERS
ROOM 192J, RIVERSIDE PLAZA BLDG.
2 NORTH RIVERSIDE PLAZA CHICAGO, ILLINOIS 60606

OFFICERS 1971-1972



ROBERT C. BRINK
President



LOUIS J. RICHTER
First Vice President



DONALD K. DUBOIS
Second Vice President



PAUL W. KAMMAN
Third Vice President



ROBERT A. FISCHER
Secretary-Treasurer



VICTOR E. MARX
Secretary Emeritus

PROGRAM CHAIRMEN 1971 - 1972



HERMAN SAUSSELE, JR.
Program Chairman



RICHARD M. BEAVERSON
First Assistant Chairman



ERNEST O. CAIN
Second Assistant Chairman

1971-1972 Officers British Chapter Affiliated to The American Society of Bakery Engineers

Chairman—George E. Vere, Rotherham, Yorkshire
First Vice Chairman—David J. Garratt, Norwich, Norfolk
Second Vice Chairman—William Pringle, Cheshire
Secretary—Ronald W. Sheppard, Croydon, Surrey
Treasurer—John Priestley, Pinner, Middlesex

1971-1972 Officers Australian Chapter Affiliated to The American Society of Bakery Engineers

Chairman—Kenneth Packham, Forestville, S. Aust.
First Vice Chairman—W. Lovell, Daw Park, S. Aust.
Second Vice Chairman—R. Green, Balgowlah, N.S.W.
Third Vice Chairman—Leslie J. Allan, Erskineville, Sydney, Aust.
Secretary-Treasurer—S. J. Packham, Hurstville, N.S.W.

REGISTRATION

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

Registration Hours

Sunday	1:00 P.M. 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

Francis I Room

Near escalators on second floor. Please cooperate by keeping escalator landings free of crowds, and avoid group conversations in front of registration desks.

Registration Fees

Members	\$20.00
Non-Members	\$30.00

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 48th Annual Meeting can register as a member.

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

SUNDAY, MARCH 5, 1972

10:00 A.M.—ADVISORY COMMITTEE

MEETING

Buckingham Room

1:00 P.M.—ADVISORY COMMITTEE

LUNCHEON

Alcove

2:00 P.M.—EXECUTIVE COMMITTEE

MEETING

Buckingham Room

2:30-4:30 P.M.—LADIES TEA

Presidential Suite—Room 400

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

Gold Room

WEDNESDAY, MARCH 8, 1972

2:00 P.M.—EXECUTIVE COMMITTEE MEETING

Buckingham Room

SUNDAY, MARCH 5, 1972

RECEPTION

American Institute of Baking Alumni—
Lincoln and Grant Park Rooms

MONDAY MORNING PROGRAM

MARCH 6, 1972

GREAT HALL

9:00—Meeting Room Opens

9:15—Call to Assembly and Greetings

CARL C. HAUSWALD, JR., Baltimore, MD
Meeting Chairman

9:20—Introduction of Song Leaders

WALTER N. CLISSOLD, Chicago, IL
Music Chairman

Song Leaders—

WILLIAM E. BUSSE, South Bend, IN
GEORGE F. CONANT, Louisville, KY
HARRY D. GARDNER, Albion, MI
FRED M. JENSEN, Rolling Meadows, IL
WILLIAM E. MAIER, Reading, PA
WILLIAM C. MILES, Oakville, Ont., Can.
HARRY R. VERNON, Richardson, TX

9:25—Entrance of Officers

Introduction by CARL C. HAUSWALD, JR.

9:30—Star Spangled Banner—God Save the Queen

9:35—Invocation

JOHN A. WAGNER, Philadelphia, PA

9:40—The President Comments

ROBERT C. BRINK, Cincinnati, OH

9:50—The Secretary Reports

ROBERT A. FISCHER, Chicago, IL

10:15—The Secretary Emeritus Comments

VICTOR E. MARX, Chicago, IL

10:20—Program Preview

HERMAN SAUSSELE, JR., St. Louis, MO
Program Chairman

10:25—Introduction of Speaker

DONALD K. DUBOIS, Kansas City, MO
Second Vice President

10:30—Inspirational Address

DR. A. D. HOLT, Knoxville, TN

11:10—Introductions and Presentations

11:30—Annual Business Meeting

Conducted by ROBERT C. BRINK
President

12:00—Adjournment

MONDAY AFTERNOON PROGRAM

MARCH 6, 1972

GREAT HALL

- 1:30—Meeting Room Opens
HARRY D. GARDNER, Albion, MI
Song Leader
- 1:35—Call to Assembly
CARL C. HAUSWALD, JR., Baltimore, MD
Meeting Chairman
- 1:40—Introduction to Technical Session
FRANK E. JOHNSON, Oak Creek, WI
Session Chairman
- 1:45—Application of Microwaves to Bakery Production
ERNEST W. STEIN, New York, NY
A survey of present and possible future applications of microwaves to bakery production. Applications for proofing, baking, and thawing of frozen breads, cakes, doughnuts, and other bakery items. A layman's explanation of microwaves and the government regulations for the use of microwaves.
- 2:05—Discussion
- 2:25—What are the Ecological Requirements for Operating a Bakery
BYRON R. BAIRD, Fort Worth, TX
A timely discussion of what the bakery production man will be faced with from the standpoint of ecology. Liquid and solid waste control, as well as gas emission control.
- 2:45—Discussion
- 3:05—Impact of New Safety Regulations
EARL A. JOHNSON, Grandview, MO
A consideration of the now-in-force Health Education and Welfare Department's Safety Regulations as they affect the production department. Machinery and environmental requirements.
- 3:25—Discussion
- 3:45—The Effect of Enrichment on Production
C. W. OFELT, New York, NY
A review of past, present and future requirements for vitamin and mineral enrichment as it applies to production. Various forms of enrichment with the effects of various types of iron salts. The new enrichment standards.
- 4:05—Discussion
- 4:25—Adjournment

MONDAY EVENING PROGRAM

MARCH 6, 1972

GOLD ROOM

- 5:30-7:00—President's Reception
J. ROBERT FERRIL, Chicago, IL, Chairman
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 with congenial company. Come meet your friends and enjoy yourselves.

TUESDAY MORNING PROGRAM

MARCH 7, 1972

GREAT HALL

- 9:00—Meeting Room Opens
WALTER N. CLISSOLD, Chicago, IL
Song Leader
- 9:05—Call to Assembly
LOUIS J. RICHTER, San Antonio, TX
Meeting Chairman
- 9:10—Introduction to Technical Session
JACK H. BARCINSKI, New York, NY
Session Chairman
- 9:15—Oxidation and Reduction as Applied to the Bread Baking Process
CHARLES L. ULIE, Chicago, IL
An explanation of the fundamentals of oxidation and reduction reactions occurring in the bread making process. Various types of oxidizers and reducers and their behavior in terms of their effects in actual production situations.
- 9:35—Discussion
- 9:45—No-Time Dough Systems
C. DEAN BINGAMAN, Memphis, TN
A discussion of various types of processes being used to produce bread without appreciable fermentation time. Times, temperatures, and other factors affecting this type of production. Effects of certain ingredients, and the pros and cons of this type of production.
- 10:05—Discussion
- 10:15—Liquid Sponges
ROBERT WINALSKI, Richmond, VA
A presentation on liquid ferments with and without flour. An analysis of the advantages and disadvantages of this concept. Slides of typical formulas and equipment.
- 10:35—Discussion
- 10:45—Production of Bread by Combination of Continuous Mixing and Batch Processes
FELIX E. COTTLE, Leawood, KS
A description of the over-all concept of combining continuous mixing and batch processes. Equipment, formulas, production methods and type of bread produced. Emphasis on utilization of the best features of each type of production.
- 11:05—Discussion
- 11:15—Open Panel Discussion—
New Fermentation Methods
- 11:45—Adjournment

LUNCHEONS

- Canadian Members—Washington Room
American Assn. Cereal Chemists—Lincoln Room
Clayton Emerick Memorial—Florentine Room

TUESDAY AFTERNOON PROGRAM

MARCH 7, 1972

TECHNICAL SESSION A

GREAT HALL

1:15—Meeting Room Opens

Quartet—WILLIAM E. MAIER, HARRY D. GARDNER, FRED M. JENSEN AND HARRY R. VERNON

1:20—Call to Assembly

LOUIS J. RICHTER, San Antonio, TX
Meeting Chairman

1:25—Introduction to Technical Session

CHARLES MCNICHOLL, La Mirada, CA
Session Chairman

1:30—New Developments and Specifications for Bread Pans and Covers

J. ROBERT BLUM, Cincinnati, OH
A discussion of new designs, materials, construction and concepts of bread pans. Specifications of proper pans for their intended use and the recommended features for use on related equipment.

1:50—Discussion

2:00—Bread Slicer Maintenance

JOHN D. STANFORD, Salem, IL
Pertinent facts concerning adjustments, honing, blade changing, alignments, types of blades, etc., for all types of slicers. The maintenance of belts and scrapers.

2:20—Discussion

2:30—New Forming Techniques for Buns and Rolls

GEORGE R. ANSLEY, JR., Corpus Christi, TX
New developments in equipment and techniques for forming and finishing of rolls and buns. Seeding, cutting and forming devices.

2:50—Discussion

3:00—How to Handle Variations in Flour

JOHN A. GILLIS, Minneapolis, MN
How to recognize and solve problems attributable to flour for both continuous mixing and batch processes. How to correct problems when new lots of flour are started and how to handle variations when they occur.

3:20—Discussion

3:30—Production and Profitability of Variety Breads

LOUIS A. VELLONE, Whittier, CA
Formulations and techniques for the profitable production of variety breads by the batch process and the continuous mixing method.

3:50—Discussion

4:00—Open Panel Discussion—Bread Subjects

4:30—Adjournment

TUESDAY AFTERNOON PROGRAM

MARCH 7, 1972

TECHNICAL SESSION B GOLD ROOM

1:15—Meeting Room Opens

Quartet—WALTER N. CLISSOLD, WILLIAM E. BUSSE, GEORGE F. CONANT, and WILLIAM C. MILES

1:20—Call to Assembly

DONALD K. DUBOIS, Kansas City, MO
Meeting Chairman

1:25—Introduction to Technical Session

EDWARD J. CAMPBELL, Richardson, TX
Session Chairman

1:30—Production of Cakes with Extended Shelf-Life

PAUL VACHON, Ste. Marie de Beauce, Quebec, Can.

Various techniques and ingredients that can be used to produce both large and small cake units with extended shelf-life. The effects of various types of ingredients on shelf-life.

1:50—Discussion

2:00—Recent Developments in Eggs

ARMAND P. CICCUI, St. Louis, MO
A discussion of new developments in the processing of liquid, frozen and dried eggs. Methods of handling, packaging, thawing, etc. Recent government regulations and new containers.

2:20—Discussion

2:30—Production of Icings and Creme Fillings with Continuous Equipment

FRANCIS J. CLIFFORD, Rye, NY
A description of continuous systems used to continuously produce fillings and icings. Flow and control of this type of production along with ingredients, formulations, costs and quality aspects.

2:50—Discussion

3:00—Production of Cakes Using Latest Emulsifier Systems

RICHARD D. O'BRIEN, Richardson, TX
A review of the fundamentals of cake making with emphasis on the types, characteristics, and functions of emulsifiers. Formulas for and slides showing cakes with new emulsifiers. Functional characteristics of various other ingredients.

3:20—Discussion

3:30—Danish Production by Various Methods

HAROLD FRANTZ, Coon Rapids, MN
A comparison of conventional, roll-in type Danish production with other modified types of production. Equipment, formulations, and production techniques with the pros and cons of various methods.

3:50—Discussion

4:00—Open Panel Discussion—Cake Subjects

4:30—Adjournment

TUESDAY EVENING PROGRAM

MARCH 7, 1972

WINDSOR & BUCKINGHAM ROOMS

4:30-7:30—Bakery Foods Display

J. J. VISKOCIL, Franklin Park, IL, Chairman

WILLIAM J. GREWE, Park Ridge, IL,
Assistant Chairman

WEDNESDAY, MARCH 8, 1972

BREAKFAST

Allied Trades of the Baking Industry, Inc.—
Great Hall

WEDNESDAY MORNING PROGRAM

MARCH 8, 1972

GOLD ROOM

- 9:30—Meeting Room Opens
HARRY R. VERNON, Richardson, TX
Song Leader
- 9:35—Call to Assembly
PAUL W. KAMMAN, Park Ridge, IL
Meeting Chairman
- 9:40—Introduction to Technical Session
STEPHEN F. LAYTON, Hazelwood, MO
Session Chairman
- 9:45—Definitions of Emulsifiers, Conditioners
and Strengtheners
GEORGE R. JACKSON, Sanford, FL
A definition and explanation of the various
types of fat and other organic derived ma-
terials used in bakeries as emulsifiers, con-
ditioners, and strengtheners for bread and
other bakery foods—and, the effect of these
materials on flour.
- 10:05—Discussion
- 10:20—Oils, Greases, and Other Release Agents
for Bread Pans
CHARLES F. BLUMM, Pittsburgh, PA
A full discussion of the characteristics, com-
position, application, and specifications for
various types of pan release agents. The
care of pans and the depanning operations.
- 10:40—Discussion
- 10:55—Practical Quality Control
WULF T. DOERRY, Wayne, MI
In-plant control of formulations, mixing,
weighing, baking and packaging of bakery
foods. The checks to be made and proce-
dures to follow.
- 11:15—Discussion
- 11:30—Shelf-life of Frozen Bakery Foods
JOHN L. DEKEIZER, Deerfield, IL
A discussion of factors which affect the
shelf-life of bakery foods such as formula-
tions, finishing, packaging, temperatures,
humidities, and freezer conditions. A pro-
posed method for testing.
- 11:50—Discussion
- 12:05—Installation of Officers
ROBERT C. BRINK, Cincinnati, OH
Meeting Chairman
- 12:25—"The Lord's Prayer"
WILLIAM E. MAIER, Reading, PA
- 12:30—Final Adjournment

SPECIAL EVENTS

PRESIDENT'S GET-ACQUAINTED RECEPTION

MONDAY EVENING — MARCH 6, 1972

5:30-7:00 P.M. — IN THE GOLD ROOM

J. ROBERT FERRIL, Chairman

The President's Reception always provides a wonderful opportunity to meet the current officers of the Society, to get together informally with your fellow Engineers and to enjoy a snack with congenial company. Come meet your friends and enjoy yourselves.

NANCY CIGLER, Accordionist
(Admission by badge only)

MUSIC COMMITTEE

Walter N. Clissold, Chicago, Ill.—Chairman

BAKERY FOODS DISPLAY

TUESDAY EVENING — MARCH 7, 1972

4:30-7:30 P.M. — IN THE WINDSOR

AND BUCKINGHAM ROOMS

JOSEPH J. VISKOCIL, Chairman

WILLIAM J. GREWE, Assistant Chairman

Donald F. Anetsberger

A. C. Formo

Harold D. Fortner

Russell J. Harrison

William A. Hoffman

Reinhard E. Lutz

Thomas G. Maynard

B. A. Morgan

Melvin W. Mueller

John D. Shogren

Wm. D. Untch

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 4:30 P.M. Tuesday, March 7, 1972. **ADMISSION BY BADGE ONLY.** Samples in the general display area are to be **VIEWED ONLY** from 4:30 to 6:30 P.M., after which they may be opened for examining, tasting and eating. Samples in the "tear-apart room" may be opened at any time. At 7:30 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 samples of their products.

**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 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.

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, 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.

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 40 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 in the Plaza Room (Second 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 48th Annual Meeting.

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 \$30.00 (\$5.00 is for initiation fee and \$25.00 dues for the fiscal year). This entitles you to all the publications issued during this period INCLUDING 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 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.

COMMITTEES 1971 - 1972

EXECUTIVE COMMITTEE

Robert C. Brink, Cincinnati, Ohio
Louis J. Richter, San Antonio, Texas
Donald K. Dubois, Kansas City, Mo.
Paul W. Kamman, Park Ridge, Ill.
Robert A. Fischer, Chicago, Ill.
Victor E. Marx, Chicago, Ill.
Carl C. Hauswald, Jr., Baltimore, Md.
Gerald Reed, Milwaukee, Wisc.
John N. Curtin, Winston-Salem, N. C.
George H. Frey, Park Ridge, Ill.
Ernest O. Cain, Dallas, Texas
James W. Kirkpatrick, Kansas City, Mo.
James D. Freund, City of Industry, Calif.
William E. Dibble, Kansas City, Mo.
Lyle C. Woods, Cleveland, Ohio
Leonard B. Weislow, Lake Zurich, Ill.
Lee J. Pergiel, Philadelphia, Pa.
T. Robert Wolfe, Navarre, Ohio
Clemens J. Jensen, Dallas, Texas
Lois C. Rasco, Overland Park, Kans.

STANDING COMMITTEES

Financial—John C. MacAlpine III, Swarthmore, Pa.
Inter-relationships—Daniel J. Jette, Anaheim, Calif.
Publications—Rowland J. Clark, Evanston, Ill.
Information Service—Simon S. Jackel, New York, N. Y.
Manual—J. M. Albright, Park Ridge, Ill.
Sanitation—Philip E. Winters, Cincinnati, Ohio
Index—Paul Holton, Chicago, Ill.
Nominating—Carl C. Hauswald, Jr., Baltimore, Md.
Membership—John C. Morris, Wilmette, Ill.
Sidney L. Fisher, Toronto, Ont., Can.
(Co-Chairman)
Steering and Planning—John A. Wagner, Philadelphia, Pa.
Insurance—E. H. Hartman, Sr., Atlanta, Ga.
Hotel Housing—Charles J. Regan, Jr., Evergreen Pk., Ill.
Educational—Edward A. Alesch, Richardson, Texas
Public Relations—Joseph J. Harlin, Shawnee Mission, Kans.
Research and Study—Paul M. Koren, Cincinnati, Ohio
Safety Z-50—William E. Lanham, Jr., Atlanta, Ga.
Standardization of Terms—E. J. Pyle, Chicago, Ill.
Golden Anniversary Meeting—Harold M. Freund, City of Industry, Calif.
Atlantic City Booth—R. R. Zimmerman, St. Louis, Mo.
Victor E. Marx Award—To be appointed

COMMITTEES — 1972 PROGRAM

PROGRAM COMMITTEE

Herman Saussele, Jr., St. Louis, Mo.
Chairman
Richard Beaverson, Dallas, Texas
First Assistant Program Chairman
Ernest O. Cain, Dallas, Texas
Second Assistant Program Chairman
Robert C. Brink, Cincinnati, Ohio
Louis J. Richter, San Antonio, Texas
Donald K. Dubois, Kansas City, Mo.
Paul W. Kamman, Park Ridge, Ill.
Robert A. Fischer, Chicago, Ill.
Victor E. Marx, Chicago, Ill.

PROPERTY COMMITTEE

Bruce Bing, Glenwood, Ill.
Property Manager
Thomas E. Keffer, Park Forest, South, Ill.
John C. La Botz, Frankfort, Ill.
Edward A. Stigler, Palos Heights, Ill.
Ray L. Urquidi, Argo, Ill.
Jonathan Yentis, Chicago, Ill.
Assistant Property Managers

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 (deceased)
 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 (deceased)
 1939—William Hauck (deceased)
 1940—Walter T. Molloy (deceased)
 1941—Cecil C. Cadwell (deceased)
 1942—Wm. F. Gossadge, 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, Westminster, 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, Deltona, Fla.
 1955—Martin Eisenstaedt, Havertown, Pa.
 1956—Arthur G. Hackett, Venice, Fla.
 1957—Harold M. Freund, City of Industry, 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.
 1969—William H. Ziemke, San Jose, Calif.
 1970—Carl C. Hauswald, Jr., Baltimore, Md.

PAST PROGRAM COMMITTEE CHAIRMEN

1929—E. B. Nicolait (deceased)
 1930—G. Cullen Thomas, Wayzata, Minn.
 1931—Peter G. Pirrie (deceased)
 1932—W. E. Doty (deceased)
 1933—C. A. McDuffee, Grove, Okla.
 1934—Ross E. Anderson (deceased)
 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 (deceased)
 1944—Henry P. Montminy, Arlington, Mass.
 1945 & 1946—Carl W. Steinhauer (deceased)
 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, Bordentown, 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, Sun City Center, Fla.
 1965—Zenas Block, New York, N. Y.
 1966—William F. Schroeder, Newhall, Calif.
 1967—Frank R. Schwain (deceased)
 1968—Philip W. Orth, Jr., Oak Creek, Wis.
 1969—G. N. Bollenback, New Delhi, India
 1970—Gerald Reed, Milwaukee, Wis.
 1971—Donald K. Dubois, Kansas City, Mo.

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 _____

Thirty dollars should accompany the application. Five dollars is for Initiation Fee and twenty-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

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.