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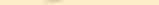
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(USGSA-GI-27)

FLOUR MILLING AND BREAD MAKING

Selected List of References.

Compiled by C. Louise Phillip's, Grain Investigations and J. H. Shollenberger, Milling Investigations Grain Investigations In Cooperation with the Bureau Library.

> Washington, D. C. February, 1925.



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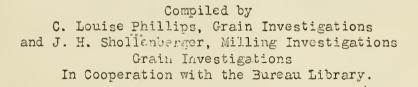
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FLOUR MILLING AND BREAD MAKING

A Selected List of References.



Washington, D.C.

February, 1925.

There is a constantly increasing demand for sources of information on modern scientific and technical phases of flour milling and bread making. It is to meet this demand that the following bibliography has been prepared.

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American Miller (Monthly) Mitchell Bros., Publishing Co., 431 So. Dearborn Street, Chicago, Ill. Dixie Miller (Monthly) Dixie Miller Publishing Co., Candler Bldg., Atlanta, Ga. Flour and Feed (Monthly) Packages Publishing Co., 304-8 Montgomery Bldg., Milwaukee, Wis. Flour and Grain World (Monthly) International Laboratories Co., Inc., New York Bldg., Seattle, Washington, Inland Miller (Monthly) Inland Miller Co., 220-28 S. First St., Louisville, Ky. Milling and Grain News (Weekly) W. B. Burns, Editor and Publisher, Merchants-Exchange Bldg., St. Louis, Mo. Millers' Review (Monthly) Millers' Review Publishing Co., 1012 Chancellor St., Philadelphia, Pa. Modern Miller (Seekly) Modern Miller Co., 1341 Insurance Exchange, Chicago, Ill. National Miller (Monthly) Market Place Publishing Co., 628 W. Jackson Boulevard, Chicago, Ill. New Macaroni Journal (Monthly) National Macaroni Manufacturers Association, Publishers. Braidwood, Illinois. Northwestern Miller (Weekly) Miller Fublishing Co., 118 So. 5th Street, Minneapolis, Minn. Southwestern Miller (Weekly) David N., and Sanders Sosland, Publishers, 915 Tyandotte St., Kansas City, Mo.





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Several pamphlets in mimoographed form which contain abstracts of reports of investigations made on subjects relating to the handling, milling, and storing of grain, have been compiled by Grain Investigations, Bureau of Agricultural Economics, U. S. Department of Agriculture. The pamphlets, which contain abstracts and references on subjects relating to the milling of wheat, are listed below:

> USGSA-GI-4 Respiration of grain and its relation to the heating of grain. "Sweat" in wheat and flour. 7 p. 1922.

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- USGSA-GI-5 Foreign material in grain; and grain screenings. 40 p. 8 figs. 1922.
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- USGSA-GI-10 Sprouted wheat. 78 p. 4 figs. 1923.
- USGSA-GI-11 Moisture in wheat. 32 p. 3 figs. 1 plate. 1923.
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