



AgEcon SEARCH
RESEARCH IN AGRICULTURAL & APPLIED ECONOMICS

The World's Largest Open Access Agricultural & Applied Economics Digital Library

This document is discoverable and free to researchers across the globe due to the work of AgEcon Search.

Help ensure our sustainability.

Give to AgEcon Search

AgEcon Search

<http://ageconsearch.umn.edu>

aesearch@umn.edu

*Papers downloaded from **AgEcon Search** may be used for non-commercial purposes and personal study only. No other use, including posting to another Internet site, is permitted without permission from the copyright owner (not AgEcon Search), or as allowed under the provisions of Fair Use, U.S. Copyright Act, Title 17 U.S.C.*

Historic, Archive Document

Do not assume content reflects current scientific knowledge, policies, or practices.

719
73A
40

UNITED STATES DEPARTMENT OF AGRICULTURE
BUREAU OF AGRICULTURAL ECONOMICS

- 0 -

AGRICULTURAL ECONOMICS BIBLIOGRAPHY NO. 2.

(USGSA-GI-27)

FLOUR MILLING AND BREAD MAKING

Selected List of References.

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

Washington, D. C.
February, 1925.

UNITED STATES DEPARTMENT OF AGRICULTURE

Bureau of Agricultural Economics

- 0 -

Agricultural Economics Bibliography No. 2.

(USGSA-GI-27)

FLOUR MILLING AND BREAD MAKING

A Selected List of References.

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

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.

FLOUR MILLING AND BREAD MAKING.
A Selected List of References.

PART I - BOOKS

- Abernathy, R. J., Practical hints on mill building. Moline, Ill.,
R. J. Abernathy, 1880. 295 p. illus., tables, plates, diags.
- The American Miller. The book of wrinkles. Chicago, Mitchell Bros.
Pub. co., 1912. 136 p. illus.
This book was compiled from the American Miller by the
Mitchell Bros. Pub. Co., and contains a collection of labor-
saving devices and ideas for the use of millers and millwrights.
- The American Miller. Milling kinks. 1st ed. Chicago, Mitchell Bros.
Pub. co., 1917. 144 p. illus.
This book is a companion volume to the Book of Wrinkles.
It contains a collection of ingenious ideas for aiding millers
and millwrights.
- Amos, P. A. Processes of flour manufacture. London, N. Y.,
Longmans, Green, and co., 1912. 280 p. illus., plans, tables,
diags. (Longmans' technical handicraft series.)
The subjects treated include: The world's wheat, mill
planning and construction, and the various processes employed
in the manufacture of flour.
- Ashton, John. History of bread from pre-historic to modern times.
London, The Religious Tract Society, 1904. 185 p. front., illus.
- Bates, J. H. The miller's guide book. Nashville, Tenn., The Dixie
Miller co., 1910. 64 p.
Contains information concerning good milling wheat, cleaning
wheat, the milling process, milling machinery, testing mill
products, and making corn meal, also a buyers' guide.
- Baumgartner, F., ed. Selbstunterricht für müller und mühlenbauer.
Leipzig, Moritz Schäfer, 1914. 319 p. illus.
Book for the self-instruction of millers and millwrights.
Textbook and handbook covering all phases of the milling
industry. - Translated title.
- Bengston, N. A., and Griffith, Donee. The wheat industry, for
use in schools. N. Y., Macmillan co., 1915. (The Industrial
Series, ed. by G. E. Condra.) 341 p. illus.

- Bennett, Richard, and Elton, John. History of corn milling. London, Simpkin, Marshall and co., ltd., 1898-1904. 4 vols. fronts., illus., plates.
Corn in English usage includes all bread grains as well as maize.
- Bequette, D. Flour mill problems on the new process. San Francisco, Barry's print. 1878. 21 p. fold. plan.
- Bradfield, Edward. Wheat and the flour mill. Liverpool, Northern pub. co., 1920. 163 p. illus.
Treats of the storage, handling and preparation of wheat mixing; the break system; scalping and grading; purifiers and purification; flour dressing; etc.
- Braun, Emil. The baker's book; a practical handbook of the baking industry in all countries ... N. Y., E. Braun, 1901, 1903. 2 vols. illus.
Vol. 2 published by D. Van Nostrand co.
- Braun, Emil. Secrets of bread making, and economy and system in the bakery. 5th ed. N. Y., Bakers review, 1919. 206 p. illus.
"A handy manual of up-to-date money-saving suggestions and form sheets for small and large bakeries, the results of years of study and practical experiments." Sub-title.
- Brown, R. C. The new process milling, or practical suggestions on the reconstruction of mills. Elgin, Ill., S. L. Taylor, printer, 1877. 80 p.
- Dedrick, B. W. Practical milling. 1st ed. Chicago, National Miller, 1924, 576 p. illus., tables, diagrs.
"References" at end of Chapter XVIII: p. 410.
- Dondlinger, P. T. The book of wheat. N. Y., O. Judd co., 1908. 369 p. illus.
Bibliography: p. 326-358.
An economic history and practical manual of the wheat industry.
- Edgar, W. C., The story of a grain of wheat. N. Y., D. Appleton & co., 1915. (2d. ed.) 195 p. illus.
A story of the journey of a kernel of wheat from producer to consumer. Early history of wheat, progress in methods of flour manufacture, methods of culture, handling, and transportation practiced in different countries.
- Edlin, Abraham. A treatise on the art of bread making. London, Vernor and Hood, 1805. 221 p. fold. tables.
- Ellis, Davis. A science course for bakers. London, Blackie & son, ltd., 1923. 175 p. illus., diagrs.

- Ettling, Wilhelm. Die frage des staatlichen brotmonopols sowie der verstaatlichung der müllerei. Berlin, E. Ebering, 1918. 98 p. tables.
The question of the state bread monopolies as well as the nationalization of the milling industry. - Translated title.
- Evans, Oliver. The young mill-wright and miller's guide. Illustrated by twenty-eight descriptive plates. With additions and corrections by Thomas P. Jones ... With a description of an improved merchant flour-mill, with engravings. By C. & O. Evans, engineers. 14th ed. Philadelphia, Blanchard & Lea, 1853. 400 p. illus., 28 plates.
- Fleurent, E. C. A. Le pain de froment. Paris, Gauthier-Villars, 1911. 222 p. illus.
"Index bibliographique": p. 216-222.
Wheat bread; a critical study and research on its food value in relation to bolting and systems of grinding. - Translated title.
- Flour. (In New International Encyclopaedia, 2d ed., vol. 8, N. Y., Dodd, Mead & co., 1915, p. 721-724.)
- Fredenhagen, A. Practical hints on bolting and preparing middlings for the purifier without deteriorating the first grade of flour. Warrenville, Ill., 1876. 15 p.
- Gibson, L. H. Gradual reduction milling. Minneapolis, C. M. Palmer, 1885. 429 p. diags.
- Gill, J. T. The complete bread, cake and cracker baker, in two parts with three appendices. 6th ed. Chicago, J. T. Gill, 1896. 260 p.
- Grant, James. The chemistry of breadmaking, 3d ed. N. Y., Longmans, Green & co., 1920. 230 p. illus.
Bibliography: p. 217-218.
- Gray, W. D. Plans, diagrams and estimates for model roller mills, from 25 to 500 barrels daily capacity. Designed by Wm. D. Gray ... for Edw. P. Allis & co., Reliance works, Milwaukee, Wis., 1884. 107 p. incl. plates, plans, tables, diags.
- Grimshaw, Robert. The miller, millwright and millfurnisher. N. Y., H. Lockwood, 1882. 533 p. illus. 2 fold. plates, tables, diags.
Illustrated with four hundred engravings.
- Hale, Worth. The bleaching of flour and the effect of nitrites on certain medicinal substances. Washington, Govt. Print. Off., 1910. 44 p. (U. S. Hygienic laboratory, Bulletin No. 53)
- Handy, A. L. War-time breads and cakes. Boston and N. Y., Houghton Mifflin co., 1918.

- Hart, R. N. Leavening agents. Easton, Pa., The Chemical pub. co., 1914. 90 p. illus.
Discusses yeast, leaven, salt-rising fermentation, baking powder, aerated bread and milk powder.
- Hobart, J. F. Millwrighting. 2d. ed., rev. and enl. N. Y., McGraw-Hill Book co., inc., 1919. 454 p. illus., diags.
Some of the subjects treated are: Locating and laying out buildings, levels and foundations, building and machinery.
- Hughes, W. C. The American miller, and millwright's assistant. Philadelphia, H. C. Baird, 1851. 223 p. incl. tables, fold. front., plates, diags.
- Jago, William. Chemistry of wheat, flour, and bread, and technology of bread-making. Brighton, Eng., 1836. 474 p.
- Jago, William. First principles of the science of baking. Chicago, Bakers' helper co., 1923. 192 p. illus.
Lettered on cover: Bread shop practice ... in the light of first principles of baking science.
- Jago, William. An introduction to the study of the principles of bread-making. London, "The British Baker," 190-? 131 p. illus.
- Jago, William. Text-book of the science and art of breadmaking. London, 1895. 648 p.
Among other subjects the book treats of chemistry and fermentation in their application to breadmaking, physiology of grain life, chemical composition of wheat and flour, principles of breadmaking, yeast and flour testing.
- Jago, William, and Jago, W. C. The technology of bread-making. American ed. Chicago, Bakers' helper co., 1921. 630 p. illus.
Includes the chemistry and analytical and practical testing of wheat, flour, and other materials employed in breadmaking and confectionery.
- Johnson, W. G. Fumigation methods. N. Y., O. Judd Co., 1902. 313 p. illus.
A treatise for farmers, fruit growers, millers, and grain dealers.
- Julia de Fontenelle, J. S. E., and Benoit, P. M. N. Nouveau manuel complet du boulanger, du négociant en grains, du meunier et du constructeur de moulins. Paris, Librairie encyclopédique de Roet, 1856. 2 vols. 20 fold. plates, 2 fold. tables.
New complete manual for bakers, the milling trade, millers, and millwrights. - Translated title.
- Kalning, Harald. Das chemische praktikum des müllers und bäckers erläutert. Leipzig, W. Engelmann, 1921. 75 p.
The chemical practices of millers and bakers explained. - Translated title.

- Kettenbach, F. L. Der müller und der mühlenbauer.
Leipzig, H. A. L. Degener, 1907. 2 vols. illus., tables, diags.
Millers and millwrights; practical handbook for millers,
millwrights and technical schools.- Translated title.
- Kettenbach, F. L. Die Schäl industrie und müllerei nebenzweige.
Leipzig, H. A. L. Degener, 1908.
The bran industry and milling by-products; practical
handbook for millers, millwrights, manufacturers and technical
schools.- Translated title.
- Kick, Friedrich. Flour manufacture. Translated from the 2d. enlarged
and revised edition with supplement by H. H. P. Powles. London,
Crosby Lockwood & Son, 1888. 291 p. suppl. 76 p. illus.
A treatise on milling science and practice.
- Kozmin, P. A. Flour milling. Translated from the Russian by M. Falkner
and Theodor Fjelstrup. London, G. Routledge & sons ltd., 1917.
584 p. illus., diags.
A handbook giving general ideas of the raw material for flour
production; preparation of grain for grinding; grinding the grain;
grading the product according to size; grading the product according
to specific gravity; accessory appliances for mechanisms; milling
diagrams; construction of mill buildings; the cost of erecting and
working mills.
- Lawson, P. V. The invention of the roller flour mill.
Madison, State Historical Society of Wis., 1908. 244-258 p. plate.
From proceedings of the State Historical Society of Wisconsin, 1907.
- McElhiney, W. A. Standard comparative values of wheat, millfeed
and flour. Ottawa, Kans., The McElhiney co., 1914. 135 p. tables.
- Maurizio, Adam. Getreide, mehl und brot. Berlin, P. Parey, 1903.
393 p. illus., plates.
Grains, flour and bread, their botanical, chemical and physical
characteristics, hygienic control, as well as their examination
and testing. Handbook for use in laboratories and for self-
instruction. - Translated title.
- Maurizio, Adam. Die müllerei und bäckerei. Hannover, Jänecke, 1909. 89 p.
Milling and baking. - Translated title.
- Maurizio, Adam. Die nahrungsmittel aus getreide. Berlin, P. Parey,
1917-1919. 2 vols. illus.
Grain foods. Their botanical, chemical and physical character-
istics, hygienic control, tests and examinations. Handbook for
students, agriculturists and the whole grain-products trade. -
Translated title.
- Millar, Andrew. Wheat and its products. London and N. Y., Sir I. Pitman
& sons, ltd., 1916. 134 p. illus., map, diagr.
A brief account of the principal cereal; where it is grown, and
the modern method of producing wheaten flour.

Miller, E. S. Observations on milling. 1st ed. Chicago, National Miller, 1923. 128 p. illus., diagsr.

The chapters comprising this book were originally published in National Miller in serial form, starting in August, 1921, and ending in August, 1922.

National association of master bakers. The story of the staff of life. Philadelphia, National association of master bakers, 1911. 24 p. illus. (partly colored)

Neumann, M. P. Brotgetreide und brot. Berlin, P. Parey, 1914. 615 p. illus. Bread grains and bread. Textbook on the method of grain preparation and handbook and reference book for experiment stations, food research bureaus and laboratories of mills, bakeries and trade schools. - Translated title.

Oliver, C. E. The miller and milling engineer. 1st ed. Indianapolis, Press. of Merchants printing co., 1913. 155 p. illus., diagsr. Contains information on the buying, judging and cleaning of grain; the wheat berry and its composition; diagrams of flow sheets; flour testing; middlings reduction; roller mill drives; yields and percentages; belting and power transmission; bookkeeping; and other similar subjects.

Oliver, C. E. Milling lessons. (191-?) 20 p. Contains chapters on instructions regarding wheat treatment, break rolls, grades and grading, purifying and bolting, flour testing, yields and percentages, cost of production.

Oliver, C. E. Oliver's book of formulas for flour millers, feed millers, feed merchants, elevators, etc. [Warsaw, Ind.], C. E. Oliver, (19-?) 25 p.

Owens, P. R. The roller mill and silo manual. 3d ed. Liverpool, Printed by the Northern pub. co., ltd., 1912, 208 p. illus., diagsr. A ready reference note book for the modern miller and millwright, containing rules, tables, and information useful for millers, millwrights, and those concerned with mill, general grinding, and grain storage and transport machinery.

Pallett, Henry. The miller's, millwright's and engineer's guide. 2d ed. Philadelphia, H. C. Baird, 1866. 286 p. incl. tables, 10 plates, (1 fold.) diagsr.

Pillsbury flour mills co. The story of flour. Minneapolis, Pillsbury flour mills co., 1922. Compiled and published for use as a text on wheat and flour production.

Price, D. J. and Brown, H. H. Dust explosions. Published by permission of the U. S. Dept. of Agric. Boston, National Fire Protection Association. 1922. 246 p. illus., diagsr. Theory and nature of dust explosions, phenomena, causes and methods of prevention.

- Rathbun, L. V. Rathbun's re-bolting chart, explaining the secrets of success in re-bolting. Containing over seventy-five illustrations and one hundred keys. Rochester, N. Y., 1882. 67 p. diags.
- Remington, J. S. Science and the miller. Liverpool, Northern pub. co., ltd., 1914. 166 p. plates.
Bibliography: p. 34-35.
The book treats of the educational and scientific aspects of the milling industry.
- Richards, Paul. Bakers bread. Chicago, The Bakers' helper co., 1906. 114 p.
- Rumsey, L. A. The diastatic enzymes of wheat flour and their relation to flour strength. Chicago, 1922. 86 p. diags.
Thesis, (Ph. D.) University of Minnesota.
Bibliography: p. 75-84.
- Ryle, W. T. Bakery management. London, MacLaren & sons, ltd., (1923?) 56 p.
Gives hints for the successful development of a bakery, from flour blending to baking and checking out the bread. Tables are given showing the weight of flour required to produce from 1 to 500 bushels of bread scaled at from 1 pound to 2 pounds.
- Scott, James. The microscope in the mill. Liverpool, printed by Northern pub. co., ltd., 1920. 246 p. illus.
The book treats of the chemistry and pests of corn, meal and flour.
- Siebel institute of technology. Siebel's manual for bakers and millers. 2d ed., enl. and rev. Chicago, Siebel institute of technology, 1924. 232 p. incl. plates, tables.
- Simmons, Owen. pseud. Book of bread. London, MacLaren & sons. (19-7). 336 p. plates (part col., part mounted)
- Swingle, C. F. Practical hand book for millwrights. Chicago, F. J. Drake & co., 1910. 411 p. illus. diags.
The book discusses the practical planning and arrangement of mill buildings, strength of materials and the installation of mill machinery.
- Teller, G. L. Concerning wheat and its mill products. Fayetteville, Ark., (1896?) 104 p.
From Bulletin No. 42 of the Arkansas Agricultural Experiment Station.
- Voller, W. R. Modern flour milling, a handbook for millers and others interested in the grain and flour trades. (ed. 2) Gloucester, Eng., J. Bellows, 1892. 310 p. illus., diags.
- Ward baking company. Bread facts ... 2d ed. N. Y., Research products department, Ward baking co., 1920. 111 p. illus., diags.

- Company.
Washburn-Crosby / Wheat and flour primer. Minneapolis,
(19-?). 20 p. illus.
- Wells, Robert. New system of making bread. London, Simpkin, 1903. 154 p.
"Concise and practical treatise on bread and how to make it.
Other useful and practical matter, including all the latest systems
of quick sponging," etc. - Sub-title.
- Whitham, J. M. Water rights determination, from an engineering standpoint.
N. Y., John Wiley & sons, inc., 1918. 204 p.
Bibliography: p. 187-194.
This book treats of the power equivalent of an indefinite
waterpower grant or deed, such as water enough to drive a "run of
stones," or a "sawmill," and then proceeds to show the quantity of
water conveyed and the early wheels in use and their efficiencies.
A summary is given of the old literature on millwrighting, milling,
hydraulics, etc. The book contains many tests and determinations made
by the author. The findings of courts in many water-right cases are
discussed and evidence reviewed.
- Wihlfahrt, J. E. A treatise on flour, yeast, fermentation, and baking,
together with recipes for bread and cakes. 3d. ed. rev.
Cincinnati, O., The Gibson-Perin co., 1914. 117 p.
- Wood. T. B. The story of a loaf of bread. Cambridge, Eng.,
University press; N. Y., G. P. Putman's sons, 1913. 140 p. illus.
(Half-title: The Cambridge manuals of science and literature.)
Bibliography: p. 136-138.
Deals with the growing of wheat, manufacture of flour, and
its conversion into bread.
- Zimmer, G. F. Flour and flour manufacture. (In Encyclopaedia
Britannica. 11th ed. v. 10. N. Y., Encyclopaedia Britannica co.,
1910. p. 548-552)

PART II - BULLETINS AND PAMPHLETS.

Arizona. Agricultural Experiment Station.

Freeman, G. F., and Bryan, W. E. Wheat. (In 28th annual report. 1917. p. 456-461).

Gives results of milling and baking tests made on wheat suitable for Arizona.

A reprint of this article is dated Dec. 31, 1918.

Australia. Victoria. Department of Agriculture.

Richardson, A. E. V. Wheat and its cultivation. (bul: 22 n. s. 1913?)

Structure and nutrition of wheat; food requirements and chemical composition; varieties of Australian wheat, etc.

Australia. New South Wales. Department of Agriculture.

Cobb, N. A. Universal nomenclature of wheat. (Misc. pub. 539. 1905. 75 p.)

Bellows, H. A. A short history of flour milling. Minneapolis, Miller pub. co., 1924. 47 p.

Reprinted, with additions, from the anniversary number of the Northwestern Miller.

California. Stanford University.

Davis, J. S., and Eldred, Wilfred. Stale bread loss as a problem of the baking industry. (Food Research Institute, pub. 1, 1923. 71 p.)

Rask, O. S., and Alsberg, C. L. A viscosimetric study of wheat starches. (Reprint from Cereal Chemistry, vol. 1, No. 1, Jan. 1924. p. 7-26)

Canada. Department of Agriculture.

Canadian wheat and wheat flour. Ottawa, Minister of Agriculture, 1924. 29 p.

Saunders, C. E., Nichols, R. W., and Cowan, P. R. Researches in regard to wheat, flour and bread. (Experimental Farms Branch bul. 97. 1921. 57 p.)

Saunders, C. E., and Shutt, F. T. Quality in wheat. (Central Experimental Farm. bul. 57, 1907. 51 p.)

Part I is by C. E. Saunders, who discusses the breeding of wheat of high quality and the testing of wheat for bread-making qualities.

Part II is by F. T. Schutt, who discusses the relationship of the chemical composition of wheat to bread-making value.

Canada. Ontario. Department of Agriculture.

Harcourt, R., and Purdy, M. A. Flour and breadmaking. (Bul. 285. 1922. 48 p.)

Howard, A., and Howard, G. L. C. The milling and baking qualities of Indian wheats, No. 3. Some new Pusa hybrids tested in 1910. Pusa [India] 1911. 32 p. (Agricultural research Institute, Pusa, Bul. 22.)

Humphries, A. E. Quality in wheaten flour. (In sup. Jour. of Board of Agriculture (London) vol. 17, no. 3, June, 1910. p. 39-45.)

Idaho. Agricultural Experiment Station.

Jones, J. S., and Colver, C. W. Dry-farmed and irrigated wheat. (Bul. 88. 1916. 20 p.)

Jones, J. S., Fishburn, H. P., and Colver, C. W. A report on the milling properties of Idaho wheat. (Bul. 72. 1911. 63 p.)

McClymonds, A. E., and Ahlson, C. B. Federation wheat. (Cir. 35. 1924)
The characteristics of Federation wheat and its strains are given briefly, with the results of yields and milling and baking tests of wheat varieties in cooperation with the U.S. Department of Agriculture.

Idaho. University. Extension Division.

Scrivner, Ina. Bread bulletin. (Ext. bul. 37. 1919. 25 p.)

Illinois. Agricultural College and Experiment Station.

Van Aken, K. G., and Phillips, H. M. Bread club manual. (Cir. 262, 1922.)

Illinois. University.

Bévier, Isabel. Some points in the making and judging of bread. (Bul. vol. 10, no. 25. 1913. 3d. ed. 1916)

Indiana. Agricultural Experiment Station.

Indiana flour. (Cir. 109. 1923. 15 p.)

States facts regarding the economic reasons for Indiana people using Indiana wheat products and gives recipes adapted to Indiana flours. Important factors in making good bread.

Indiana. Purdue University. Dept. of Agricultural Extension.

Bloye, A. I. Bread making. (Ext. bul. 87. 1920, 12 p.)

Bread from Indiana wheat. (Ext. bul. 128. 1924, 12 p.)

Jacobs, B. R. Determination of carbon dioxide in self-rising flour. 4 p. (Reprint from Jour. of Industrial and Engineering Chemistry, vol. 14, no. 5, May, 1922, p. 419)

Jodid, S. L., and Markley, K. S. The occurrence of polypeptides and free amino acids in the ungerminated wheat kernel. (Reprint from the Jour. of the American Chemical Society, vol. 45, no. 9, Sept. 1923, p. 2137-2144.)

Kansas. Agricultural Experiment Station.

Dean, G. A., and Swanson, C. O. Effect of common mill fumigants on the baking qualities of wheat flour. (Bul. 178. 1911, p. 155-207.)

Kansas. Agricultural Experiment Station. - Cont.

Milling and baking quality and chemical composition of wheat and flour as influenced by (1) different methods of handling and storing, (2) heat, and moisture, (3) germination. (Technical bul. 1. 1916. 83 p.)

Swanson, C. O., Willard, J. T., and Fitz, L. A. Kansas flours. Chemical, baking, and storage tests. (Bul. 202. 1915. 135 p.)

Willard, J. T., and Swanson, C. O. Influence of certain substances upon the baking qualities of flour. (Bul. 190. 1913. p. 237-285.)
Description of baking method used at Manhattan. Results of experiments to determine the baking qualities of flour as influenced by certain chemical substances, milling by-products, and germination of wheat.

Willard, J. T., and Swanson, C. O. Milling tests of wheat and baking tests of flour. (Bul. 177. 1911. p. 27-153.)

Maine. Agricultural Experiment Station.

Merrill, L. H. Cereal foods. (Bul. 183. 1905. p. 117-135)
Discusses the types, digestibility, chemical composition and cost of cereal breakfast foods. Defines graham and entire wheat flour.

Woods, C. D., and Merrill, L. H. Entire wheat flour. (Bul. 103. 1904. p. 61-80.)
Process of manufacture, chemical composition, digestibility and nutritive value of entire wheat flour by itself, and in comparison with the ordinary bread and graham flours. Distribution of ash and crude protein in the wheat kernel.

Minnesota. Agricultural Experiment Station.

Bailey, C. H. Composition and quality of spring and winter wheats. Crops of 1912 and 1913. (Bul. 143. 1914. 58 p.)

Bailey, C. H. Marquis wheat... II. Milling quality. (In Bul. 137. Pt. 2 1914. p. 9-14.)

Bailey, C. H. Milling, baking, and chemical tests. Crop of 1911. (Bul. 131. 1913. 42 p.)

Bailey, C. H. Hygroscopic moisture of flour exposed to atmospheres of different relative humidity. (Reprint from Jour. of Industrial and Engineering Chemistry, vol. 12, no. 11, Nov. 1920, p. 1102-1107)
Journal series paper 214.

Bailey, C. H., and Collatz, F. A. Studies of wheat flour grades. I. Electrical conductivity of water extracts. (Reprint from Jour. of Industrial and Engineering Chemistry, vol. 13, no. 4, April, 1921, p. 319-327)
Journal series paper 213.

Minnesota. Agricultural Experiment Station. - Cont.

Bailey, C. H., and Hendel, Julius. Correlation of wheat kernel plumpness and protein content. (Reprint from Jour. American Society of Agronomy, vol. 15, no. 9, Sept. 1923, p. 345-350)
Journal series paper 386.

Bailey, C. H., and Johnson, Arnold. Studies on wheat flour grades, III. Effect of chlorine bleaching upon the electrolytic resistance and hydrogen ion concentration of water extracts. (Reprint from Jour. of Industrial and Engineering Chemistry, vol. 13, no. 4, April, 1921, p. 63-68)
Journal series paper 277.

Bailey, C. H., and Peterson, A. C. Studies of wheat flour grades. II. Buffer action of water extracts. (Reprint from Jour. of Industrial and Engineering Chemistry, vol. 13, no. 10, Oct. 1921, p. 916-924)
Journal series paper 216.

Bailey, C. H., and Le Vesconte, A. M. Physical tests of flour quality with the Chopin extensimeter. (Reprint from Cereal Chemistry, vol. 1, no. 1, Jan. 1924, p. 38-63)
Journal series paper 444.

Bailey, C. H., and Sherwood, R. C. The march of hydrogen ion concentration in bread doughs. (Reprint from Jour. of Industrial and Engineering Chemistry, vol. 15, no. 6, June, 1923, p. 624-632)
Journal series paper 342.

Chapman, R. N. Insects infesting stored food products.
(Bul. 198, 1921. 76 p.)

Chapman, R. N. Observations on mites infesting flour and mill feed. (In 18th report State Entomologist of Minnesota, 1920, p. 20-25.)
Journal series paper 254.

Collatz, F. A., and Bailey, C. H. The activity of phytase as determined by the specific conductivity of phytin-phytase solutions. (Reprint from Jour. of Industrial and Engineering Chemistry, vol. 13, no. 4, April, 1921, p. 337-341)
Journal series paper 212.

Snyder, Harry. Composition and bread making value of flour produced by the roller process of milling. (In bul. 85, 1904. p. 189-202.)

Snyder, Harry. Flour bleaching. (Bul. 111, 1908, p. 101-143.)
Describes different processes and tells effects on color and quality of the flour and upon the digestibility of bread.

Snyder, Harry. Proteids of wheat flour. (In bul. 63, 1899. p. 519-533.)

Minnesota. State Department of Agriculture.

Bailey, C. H. Report of operation, state testing mill, Minneapolis. Seasons 1921-1922. (Bul. 23, 1923. 37 p.)
Crop season of 1921.

Bailey, C. H. Report of operation, state testing mill, Minneapolis. Crop season of 1922. (Bul. 34, 1924. 29 p.)

Bailey, C. H., and Sherwood, R. C. Report of operation, state testing mill, Minneapolis, crop season of 1923. (Bul. 37, 1924. 25 p.)

Holmberg, N. J. Report on milling samples of wheat, crop of 1920. (Bul. 13, 1921. 11 p.)

Sherwood, R. C. Report of survey of 1924 Minnesota wheat crop, state testing mill, Minneapolis. (Bul. 36, 1924. 11 p.)

Missouri. College of Agriculture. Cooperative Extension Work in Agriculture and Home Economics.

Root, A. D. Making light bread. (Ext. Cir. 102, 1921. 16 p.)

Montana. Agricultural Experiment Station.

Atkinson, Alfred, and Whitlock, B. W. First annual report of the state grain laboratory of Montana. (Bul. 101, 1914. 193 p.)
Mechanical analysis of samples handled by laboratory. Description of the grading, milling and baking equipment. Results of mill and baking tests.

Sharp, P. F. Wheat and flour studies. II. Aging. I. The change in hydrogen ion concentration of wheat and mill products with age. (Reprint from Cereal Chemistry, vol. 1, no. 3, May, 1924, p. 117-132.)

Sharp, P. F., and Elmer, Roma. Wheat and flour studies. I. Proteolytic enzymes of flour. I. Auto-digestion of flour milled from frozen and non-frozen wheat harvested at various stages of maturity. (Reprint from Cereal Chemistry, vol. 1, no. 2, March, 1924, p. 83-106.)

Whitcomb, W. O., Day, W. F., and Elish, M. J. Milling and baking studies with wheat... The effect of frost damage. The effect of aging wheat and flour on baking value. The relative value of certain varieties. (Bul. 147, 1921. 23 p.)

Murphy, C. Q. Bread - the vital food. Illustrated with plates on copper from authentic sources, including a glossary of bread terms, also a selected list of general and historical references to bread. N. Y., C. Q. Murphy, 1920. 30 p.

Nebraska. Agricultural Experiment Station.

Alway, F. J. Effect of bleaching upon the quality of wheat flour. (Bul. 102, 1907. 56 p.)

Opinions of various investigators. Different bleaching agents and their action on the flour. Baking tests on bleached and unbleached flour. The effect on the acidity, absorption and gluten of flour and other effects on treated flours.

Upson, F. W., and Calvin, J. W. Colloidal swelling of wheat gluten in relation to milling and baking. (Research bul. 8, 1916. 27 p.)

Nevada. University. Agricultural Extension.

Davis, N. J. Bread and bread-making. (State service bul. 12, 1917. 15 p.)

History of bread. Physics and chemistry of bread. Mechanics of breadmaking. Common difficulties with bread. Recipes.

North Dakota. Agricultural Experiment Station.

The different types of hard red spring wheat grown in North Dakota from the milling and baking point of view. (In Special bul. Food Dept. vol. 3, no. 2, 1914. p. 7-11.)

The compiler gives credit to Mr. Sanderson for the data and facts.

Ladd, E. F. Chemical and physical constants for wheat and mill products. (Bul. 114. 1916. p. 273-297.)

Ladd, E. F. North Dakota wheat for 1916. (Bul. 119. 1916. p. 51-61.)

Gives information with regard to the milling and bread-producing qualities of the wheat for 1916.

Ladd, E. F. Practical milling tests. (Cir. 15, 1917. 11 p.)

Comparison of results obtained from milling the same wheat in a commercial mill and in an experimental mill.

Ladd, E. F., and Bailey, C. H. Wheat investigations. Milling, baking and chemical tests. (Bulletins 89, 93. 1910, 1911)

Ladd, E. F., and Stallings, R. E. Bleaching of flour. (Bul. 72, 1906. p. 219-235)

Shows the effect of bleaching on the baking quality of flour and quotes opinions of various people regarding the bleaching of flour.

The rank of velvet chaff among other spring varieties in baking strength and protein content, 1913. (In Special bul. Food dept. vol. 3, no. 2, 1914. p. 11-15.)

The compiler gives credit to Mr. Stockham for this material.

Sanderson, Thomas. The bread value of wheat. (Bul. 137, 1920. 45 p.)

Contents: 1. A standard for wheat flour. 2. Variation in quality and value of individual samples. 3. Milling and baking results by grades.

North Dakota. Agricultural Experiment Station. - Cont.

- Sanderson, Thomas. The effect of barley and rye on the milling and baking quality of wheat. (In Special bul. Food dept. vol. 2, no. 18, 1913, p. 312-314)
- Sanderson, Thomas. Flour from wheat of different test weights. (In Special bul. Food dept. vol. 5, no. 3, 1918, p. 40-73.)
- Sanderson, Thomas. Invisible loss in milling. A study of the effect of sprouted wheat on the milling and baking quality of an average No. 2 Northern wheat. (In Special bul. Food dept. vol. 2, no. 13, 1913, p. 204-205, 205-210.)
- Sanderson, Thomas. Milling and baking results of Marquis vs. Bluestem and Fife wheats. (In Special bul. Food dept. vol. 2, no. 22, 1913, p. 383-387.)
- Sanderson, Thomas. Milling and baking data for the 1915 crop of wheat. (Bul. 122, 1917. p. 61-94.)
- Sanderson, Thomas. Milling value of barley. (In Bul. 123, 1917, p. 106-107.)
- Sanderson, Thomas. Six years milling tests by grades. (In Special bul. Food dept. vol. 4, no. 17, 1917, p. 413-435.)
- Sanderson, Thomas. A study of the different types of North Dakota grown wheat by grades for the five crops, 1903 to 1912, inclusive. (In Special bul. Food dept. vol. 2, no. 14, 1913, p. 237-244.)
- Sanderson, Thomas. Value of Red Durum or D-5 wheat. (In Special bul. Food dept. vol. 5, no. 17, 1920, p. 507-517.)
This report is based on the milling and baking factors of quality.
- Stoa, T. E. Varietal trials with spring wheat in North Dakota. (Bul. 149, 1921, 55 p.)
The yield per acre and the milling and baking quality of the various commercial wheat varieties grown in North Dakota.
- Stockham, W. L. The capacity of wheat and mill products for moisture. (Bul. 120. 1917, p. 97-131)
- Stockham, W. L. The color of flour from North Dakota wheat varieties. (In Special bul. Food dept. vol. 3, no. 6, 1914, p. 75-76.)
- Stockham, W. L. The crease of the wheat kernel. (In Special bul. Food dept. vol. 2, no. 20, 1913, p. 347-350.)
- Stockham, W. L. Marquis wheat. Protein content - strength and adaptability. (In Special bul. Food dept. vol. 2, no. 22, 1913, p. 387-389.)
- Stockham, W. L. Some factors related to the quality of wheat and strength of flour. (Bul. 139, 1920. 69 p.)

North Dakota. Agricultural Experiment Station. - Cont.

Stockham, W. L. Other grains than wheat in bread making.
(Bul. 123, 1917. p. 100-105.)

Waldron, L. R., Stoa, T. E., and Mangels, C. E. Kota wheat.
(Cir. 19, 1922. 10 p.)
Gives results of milling and baking tests on Kota wheat and compares it with Marquis.

White, H. L. Influence of bran-extracts on the baking qualities of flours. (In Bul. 106, Pt. 4, 1913, p. 47-58.)

White, H. L., and Beard, R. F. Phosphorous content of wheat and of wheat flour and its relation to the baking qualities of the flour.
(In Bul. 106, Pt. 5, 1913, p. 59-64.)

Ohio. Agricultural Experiment Station.

Corbould, M. K. Wheat, flour and bread. Wheat tested at the Ohio Experiment Station for milling and flour quality, and baking value.
(Bul. 350, 1921. p. 187-219.)

Goodwin, W. H. Heat for control of cereal insects.
(Bul. 354, 1922. 18 p.)

Williams, C. G., and Welton, F. A. Wheat experiments.
(Bul. 231, 1911. 22 p.)
Milling and baking results made on different varieties of wheat.
Chemical analysis of various varieties of wheat.

Pennsylvania. Agricultural Experiment Station.

Gardner, F. D. Milling and baking tests. (Bul. 97, 1910. 18 p.)

Pennsylvania. State College. Engineering Experiment Station.

Dedrick, D. W., and Helman, M. P. Power required for grinding Pennsylvania and Argentine cereals in flour mills. (Pt. 1, Separate 4. 1916. p. 123-134.)
Reprint from the Annual Report for 1913-14.

Pennsylvania. State Department of Agriculture.

Stuart, G. A. Problems in marketing Pennsylvania wheat.
(General bul. 393, 1924. 38 p.)
Results of milling and baking tests are tabulated and discussed, suggestions are given to millers and bakers, the effect of drying and fumigating wheat are charted and tabulated.

Pennsylvania. State Department of Agriculture. - Cont.

Snyder, Harry, and Sullivan, Betty. Determination of moisture in wheat and flour. Pt. 1. (Reprint from Industrial and Engineering Chemistry, vol. 16, no. 7, July, 1924, p. 741.)

South Dakota. Agricultural Experiment Station.

Champlin, Manley, and McFadden, Edgar. Acme wheat. (Bul. 194, 1921, p. 327-356.)
Milling and baking data.

Chilcott, E. C. Macaroni wheat in South Dakota. (Bul. 77, 1902. 42 p.)
Discusses value of macaroni wheat for breadmaking. The chemical and milling quality of durum wheat.

Shepard, J. H. Macaroni wheat. (Bul. 92, 1905. 39 p.)
Discusses milling and chemical characteristics of durum wheat and its adaptation for making bread and macaroni. Color determination on durum flour bread, semolina, and macaroni.

Shepard, J. H. Macaroni or durum wheats. (Bul. 99, 1906. p. 105-115.)
Milling, baking, and chemical tests of durum wheat products. Color determination.

Texas. Agricultural Experiment Station.

Fraps, G. S. The composition and feeding value of wheat by-products. (Bul. 282, 1921. 42 p.)
Discusses description of milling, definitions and standards for wheat by-products, digestion experiments, etc.

U. S. Bureau of Census.

Census of manufactures, 1921: Flour mill products and bread and other bakery products: 1923. 30 p.

U. S. Bureau of Labor Statistics.

Bowen, J. C. Wheat and flour prices, from farmer to consumer. (Bul. 130, 1913. 112 p.)
Results of a study to determine the relation between wheat prices and retail prices of flour, and the cost of distribution. Definitions of terms are given.

U. S. Bureau of Standards.

Neale, C. C. Weight standardization of bread. (In Misc. pubs. 43, 1921, p. 115-118.)

U. S. Federal Board for Vocational Education.

Flour milling. For disabled soldiers, sailors, and marines,
to aid them in choosing a vocation. (Opportunity monograph,
vocational rehabilitation series no. 42, 1919. 15 p.)
Prepared by J. A. Le Clerc.

United States Department of Agriculture.

Atwater, W. O., and Bryant, A. P. Chemical composition of American
food materials. (Office of experiment stations bul. 23, rev. ed.
1906. 87 p.)

Back, E. A. Insect control in flour mills. (Bul. 872, 1920. 40 p.)

Back, E. A., and Cotton, R. T. Stored-grain pests.
(Farmers' bul. 1260, 1922. 47 p.)

Black, R. H., and Haller, C. R. Foreign material in spring wheat.
(Farmers' bul. 1287, 1922. 22 p.)

Boerner, E. G. (Compiler) Handbook of official grain standards for
wheat, shelled corn and oats. (U.S.G.S.A. Form 90, Revised and
reprinted August, 1924. 74 p.)
Contains requirements for official grain grades, description
of apparatus for grading, and instruction for filing appeals
and disputes under the U. S. grain standards act.

Boerner, E. G. The intrinsic values of grain, cottonseed, flour,
and similar products, based on the dry-matter content.
(Bul. 374, 1916. 32 p.)

Chamberlain, J. S. Feeding value of cereals. (Bureau of Chemistry
Bul. 120, 1909. 64 p.)

Clark, J. A. Improvement of Ghirka spring wheat in yield and quality.
(Bul. 450. 1916. 19 p.)
The milling and baking quality of Ghirka wheat is discussed.

Clark, J. A., Martin, J. H., and Ball, C. R. Classification of
American wheat varieties. (Bul. 1074, rev. ed. 1923. 233 p.)

Clark, J. A., and Salmon, S. C. Kanred wheat. (Cir. 194. 1921. 13 p.)
History, botanical description, yield, milling and baking value
of Kanred wheat.

Clark, J. A., and Waldron, L. R. Kota wheat. (Cir. 280, 1923. 16 p.)
This circular discusses the milling and baking value of Kota wheat.

Coleman, D. A., and Regan, S. A. Nematode galls as a factor in the
marketing and milling of wheat. (Bul. 734. 1913. 16 p.)

United States Department of Agriculture. - Cont.

- Cox, J. H. The drying for milling purposes of damp and garlicky wheat. (Bul. 455, 1916. 10 p.)
- Cox, J. H. A special flask for the rapid determination of water in flour and meal. (Bul. 56, 1914. 7 p.)
Specification of apparatus and description of method of operation.
- Holmes, A. D. Experiments on the digestibility of wheat bran in a diet without wheat flour. (Bul. 751, 1919. 18 p.)
- Hunt, C. L., and Wessling, H. L. Bread and bread making in the home. (Farmers' bul. 807, 1917. 25 p.)
- Keenan, G. L. Significance of wheat hairs in microscopical examination of flour. (Bul. 1130. 1923. 7 p.)
- Keenan, G. L., and Lyons, M. A. The microscopical examination of flour. (Bul. 839, 1920. 32 p.)
- Langworthy, C. F., and Hunt, C. L. Corn meal as a food and ways of using it. (Farmers' bul. 565. 2d rev. 1919. 23 p.)
- Le Clerc, J. A., and Wessling, H. L. The chemical analysis of wheat-flour substitutes and of the breads made therefrom. (Bul. 701. 1918. 12 p.)
- Le Clerc, J. A., and Jacobs, B. R. Graham flour; a study of the physical and chemical differences between graham flour and imitation graham flours. (Bureau of Chemistry bul. 164. 1913. 57 p.)
- Leighty, C. E. Buckwheat. (Farmers' Bul. 1062. 1919. 24 p.)
Culture, diseases, uses, feeding value and milling of buckwheat.
Acreage, production, value, weight per bushel.
- Miller, R. C. Milling and baking tests of wheat containing admixtures of rye, corn cockle, kinghead, and vetch. (Bul. 328. 1915. 24 p.)
- Runkel, H. Weight variation of package foods. (Bul. 897. 1920. 20 p.)
- Shollenberger, J. H. The influence of relative humidity and moisture content of wheat on milling yields and moisture content of flour. (Bul. 1013. 1921. 12 p.)
- Shollenberger, J. H. Moisture in wheat and mill products. (Bul. 788. 1919. 12 p.)
- Shollenberger, J. H., and Clark, J. A. Milling and baking experiments with American wheat varieties. (Bul. 1183. 1924. 92 p.)
- Shollenberger, J. H., and Coleman, D. A. Tables for converting crude protein and ash content to a uniform moisture base. (Misc. circ. 28. 1924. 30 p.)

United States Department of Agriculture. - Cont.

- Shollenberger, J. H., Marshall, W. K., and Coleman, D. A. Experimental milling and baking. (Including chemical determinations.) (Bul. 1187. 1924. 52 p.)
- Skinner, R. P. Manufacture of semolina and macaroni. (Bureau of Plant Industry bul. 20. 1902. 31 p.)
Development of industry in France. Manufacture of semolina, manufacture of macaroni, Durum wheat for bread flour.
- Snyder, Harry. Studies on bread and bread making at the University of Minnesota in 1899 and 1900. (Office of Experiment Stations bul. 101. 1901. 65 p.)
- Snyder, Harry. Studies on the digestibility and nutritive value of bread at the University of Minnesota. (Office of Experiment Stations buls. 126, 156, 1903, 1905)
- Snyder, Harry, and Voorhees, L. A. Studies on bread and bread making. (Office of Experiment Stations bul. 67. 1903. 51 p.)
- Snyder, Harry, and Woods, C. D. Wheat, flour and bread. (In Yearbook 1903, p. 347-362.)
- Standards of purity for food products. (Office of the Secretary. Cir. 136. 1919. 22 p.)
- Thomas, L. M. Comparison of several classes of American wheats and a consideration of some factors influencing quality. (Bul. 557. 1917. 28 p.)
- Thomas, L. M. Characteristics and quality of Montana-grown wheat. (Bul. 522. 1917. 34 p.)
- Thomas, L. M. Origin, characteristics, and quality of Humpback wheat. (Bul. 478. 1916. 4 p.)
- Wessling, H. L. Baking in the home. (Farmers' bul. 1136. 1920. 40 p.)
- Wiley, H. W., and others. Foods and food adulterants ... Pt. 9th. Cereals and cereal products. (Division of Chemistry bul. 13, Pt. 9. 1898. p. 1169-1374.)
Discusses composition of cereals, their preparation for food, grinding and milling, mill products, making and baking of bread.
- Winslow, E. A. Food values: How foods meet body needs. (Bul. 975. 1921. 37 p.)
Includes food value of cereals and cereal preparations.
- Winton, A. L., Burnet, W. C., and Bornmann, J. H. Composition of corn (maize) meal manufactured by different processes and the influence of composition on the keeping qualities. (Bul. 215, 1915. 31 p.)

United States Department of Agriculture. - Cont.

Woods, C. D., and Merrill, L. H. A report of investigations on the digestibility and nutritive value of bread. (Office of Experiment Stations bul. 85. 1900. 51 p.)

Woods, C. D., and Merrill, L. H. Studies on the digestibility and nutritive value of bread at the Maine agricultural experiment station. 1899-1903. (Office of Experiment Stations, bul. 143, 1904.)

Woods, C. D., and Snyder, Harry. Cereal breakfast foods. (Farmers' bul. 249. 1911. 32 p.)

The grain used for cereal breakfast foods, their preparation, chemical composition, digestibility, food value, adulteration and cost. "Predigested" and malted breakfast foods.

U. S. Federal Trade Commission.

Food investigation; report ... on flour milling and jobbing. April 4, 1918. 27 p.

Discusses production of wheat flour, the distribution of wheat flour, cost and profit of milling, cost and profits of flour jobbers, marketing conditions and practices.

Wheat flour milling industry. Communication from the chairman of the Federal Trade Commission transmitting the report of the commission on the wheat flour milling industry... (68th Cong. 1st ses., Senate doc. 130. 1924. 130 p.)

U. S. Tariff Commission.

Wheat and wheat products; report ... on the differences in costs of production of wheat, wheat flour, and wheat mill feed in the United States and Canada... March 4, 1924. 71 p.

Utah. Agricultural Experiment Station.

Stewart, Robert, and Hirst, C. T. The chemical, milling and baking value of Utah wheats. (Bul. 125. 1913. p. 115-150.)

Stewart, Robert, and Hirst, C. T. The quality of home grown vs. imported wheat. (Bul. 137. 1915. p. 63-76.)

Comparison of the milling, baking, and chemical qualities of home grown and imported wheat.

Stewart, Robert, and Greaves, J. E. The milling qualities of wheat. (Bul. 103. 1908. p. 243-276)

Washington. Agricultural Experiment Station.

Olson, G. A. How to make bread from soft wheat flours. (Popular bul. 47. 1912. [4]p.)

Washington. Agricultural Experiment Station. - Cont.

Olson, G. A. Wheat and flour investigations - V.
(Bul. 144, 1917. 86 p.)
Bibliography: p. 81-86.

Schafer, E. G., and Gaines, E. F. Washington wheats.
(Bul. 121. 1915. 16 p.)
Description of wheat varieties, comparative milling and
chemical qualities of wheat.

Thatcher, R. W. Wheat and flour investigations (crop of 1905).
(Bul. 84, 1907. 48 p.)

Thatcher, R. W. Wheat and flour investigations (crops of 1906-7)
(Bul. 91, 1910. 31 p.)

Wheat and flour investigations. (Bul. 100. 1911. 52 p.)
Part I. Analyses and tests of crops of 1908 and 1909, by
R. W. Thatcher, Geo. A. Olson, and W. L. Hadlock.
Part II. The composition and milling quality of Washington
wheats, by R. W. Thatcher.
Part III. A simple apparatus for determining the milling
quality of wheats, by Geo. A. Olson.

Washington. State College. Extension Service.

Cresswell, Ruth. Breadmaking for club members.
(Ext. bul. 71. 1921. 7 p.)

Wisconsin. Agricultural Experiment Station.

Leith, B. D. Milling and baking qualities of Wisconsin grown wheats.
(Research bul. 43, 1919. 38 p.)

Moldy bread outbreak due to infected flour.
(In bul. 352. 1923. p. 74-75.)

Zimm, Jacob. Correlations between various characters of wheat and
flour as determined from published data from chemical, milling,
and baking tests of a number of American wheats. (Jour. Agricultural
Research vol. 23, no. 7, 1923, p. 529-548.)
Bibliography: p. 548.

MILLING JOURNALS

PUBLISHED IN THE UNITED STATES.

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 (Weekly)	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 Publishing Co., 118 So. 6th Street, Minneapolis, Minn.
Southwestern Miller (Weekly)	David N., and Sanders Sosland, Publishers, 915 Wyandotte St., Kansas City, Mo.

The first part of the document
 discusses the general principles
 of the system and its
 objectives. It is intended to
 provide a clear understanding
 of the scope and purpose of
 the project. The following
 sections will describe the
 various components and
 procedures involved in the
 implementation of the system.
 The second part of the document
 details the specific methods
 and techniques used in the
 study. This includes a
 description of the data
 collection process, the
 statistical analysis performed,
 and the results of the
 experiments. The final part
 of the document discusses the
 conclusions drawn from the
 study and the implications
 for future research.

The second part of the document
 details the specific methods
 and techniques used in the
 study. This includes a
 description of the data
 collection process, the
 statistical analysis performed,
 and the results of the
 experiments. The final part
 of the document discusses the
 conclusions drawn from the
 study and the implications
 for future research.

Several pamphlets in mimeographed 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.
- USGSA-GI-5 Foreign material in grain; and grain screenings. 40 p. 8 figs. 1922.
- USGSA-GI-6 Garlic, or wild onions. 17 p. 1 fig. 1922.
- USGSA-GI-7 Yellow-berry in wheat. 20 p. 1922.
- USGSA-GI-8 Test weight per bushel. 47 p. 11 figs. 1 plate. 1923.
- USGSA-GI-10 Sprouted wheat. 78 p. 4 figs. 1923.
- USGSA-GI-11 Moisture in wheat. 32 p. 3 figs. 1 plate. 1923.
- USGSA-GI-12 Protein and gluten in wheat and flour. 53 p. 4 figs. 1923.

