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FLOUR MILLING AND BREAD MAKING

A Selected List of References

Compiled by
C. Louise Phillips, Grain Investigations
In Cooperation with the Bureau Library

Washington, D. C.
April, 1931.

INTRODUCTION

This bibliography on flour milling and breadmaking supplements the one issued June, 1927, and covers the period from that date to April, 1931. In addition to books and pamphlets it includes publications issued by the state experiment stations and articles published in the following periodicals:

Canadian Journal of Research. National Research Council of Canada. Ottawa, Canada.

Chemical Age. Benn Bros. 154 Fleet St., London. E.C. 4.

Food Industries.. McGraw Hill Publishing Co. Tenth Ave. at 36th St., New York, N. Y.

Industrial and Engineering Chemistry. American Chemical Society. Mills Building, Washington, D. C.

Journal American Chemical Society. Mills Building, Washington, D. C.

Journal of Agricultural Research. U. S. Department of Agriculture. Government Printing Office, Washington, D.C.

Journal of the Association of Official Agricultural Chemists. Box 290, Pennsylvania Avenue Station, Washington, D. C.

Journal of Home Economics. American Home Economics Association. 101 East Twentieth St., Baltimore, Md.

Journal of the Society of Chemical Industry. The Society of Chemical Industry. Central House, Finsbury Square, London.

Printers Ink. Romer Publishing Co. 135 Madison Avenue, New York, N. Y.

Scientific Agriculture. Canadian Society of Technical Agriculturists. P. O. Box 625. Ottawa, Canada.

Survey of Current Business. U. S. Department of Commerce. Bureau of Foreign and Domestic Commerce. Washington, D. C.

Wheat Studies. Leland Stanford Junior University. Stanford University. California.

No attempt was made to index articles appearing in the various milling and baking journals or in the following journals which are devoted almost exclusively to subjects relating to flour milling and bread making and cereal chemistry:

Siebel Technical Review - Published by the Alumni Council,
Siebel Institute of Technology,
958 Montana St.,
Chicago, Ill.

Cereal Chemistry - - Published by American Association
of Cereal Chemists, University Farm,
St. Paul, Minn.

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PART I - BOOKS, PAMPHLETS, BULLETINS, ETC.

American association of cereal chemists. Methods for the analysis of cereals and cereal products. Reference tables. Compiled by the Committee on methods of analysis: D. A. Coleman, chairman. Lancaster, Pa., Lancaster press, inc. 1928. 176 p.
"Selected References" at end of chapters.

Ashley, William. The bread of our forefathers; an inquiry in economic history. Oxford, The Clarendon press, 1928. 206p. illus.

A course of lectures considering what kinds of grain were used in making the bread of the forefathers of England and how the subject is bound up with some of the most fundamental problems of England's economic and social history.

Baraton, P. La mouture du blé. Cours professé à l'École supérieure de l'Intendance militaire. Paris, Limoges [etc.] Charles-Lavauzelle & cie, 1928. 310 p.

Bibliographie: p. [4]

After outlining the conditions which obtain in the wheat and rye markets of Paris, the author gives a detailed and technically illustrated account of the milling of wheat, and a more general and shorter account of the milling of rye and rice.

Bennion, E. B. Bread making; its principles and practice. London, Oxford university press, 1929. 251 p.

Birch, J. R. The roller mill as used in the milling of wheaten flour. London, National joint industrial council for the flour milling industry, 1930. 66p. (Technical education series. Pamphlet No. 6)

The author discusses the subject under the following headings: purposes of the various groups of roller mills; the theoretical consideration of the differential speeds of rolls; the design of flutes and size of rolls; development of diagonal type of roller mill and the construction and use of roller mills.

Bryan, W. E., and Pressley, E. H. Milling and baking qualities of pure lines of Arizona-grown wheat. Tucson, 1929. p.67-100. (Ariz. Agr. exp. sta. Tech. bul. 27)

The bulletin covers a study made on "(1) The extent of progressive change from season to season in the baking quality of pure lines, as judged by the standard baking test. (2) The comparative baking value of the hard and soft textured strains. (3) Comparative grain yields of the hard and soft textured strains."

Canada. Board of grain commissioners. Dominion grain research laboratory. Report on the milling and baking characteristics of the 1930-31 crop, by F. J. Birchard and T. R. Aitken. Winnipeg, Sept. 18, 1930. 7p. Mimeographed.

Tables are given showing the chemical, physical, milling and baking results of wheat standards approved Sept. 18, 1930.

Similar reports were issued for the 1928-29 crop and the 1929-30 crop.

Canada. National research council. Interim report on protein content as a factor in grading wheat, prepared ... by the Associate committee on grain research of the National research council. Published by the authority of the Hon. James Malcolm, chairman of the Sub-committee of the Privy council on scientific and industrial research. Ottawa, 1929, 60p. (Its Bul. no. 13)

The information for their report was gathered largely in the United States and is grouped under the following subjects: The relation of protein to baking strength; the feasibility of protein testing; effect of protein testing on quality of the wheat crop; relation of protein testing to export trade; injury to wheat quality by improper drying; proposal to establish experimental flour mill.

Coleman, D. A., Dawson, O. L., and others. Milling and baking qualities of world wheats. Washington, D. C., 1930. 224p. (U. S. Dept. agr. Tech. bul. 197)

The report covers a detailed study of the wheat from 38 countries, and gives the commercial classification of these wheats, their milling and baking properties, and statistics concerning the production, distribution, and consumption of wheat in connection with each country.

Coleman, D. A., and Rothgeb, B. E. Heat-damaged wheat. Washington, D. C., 1927. 32p. (U. S. Dept. agr. Tech. bul. 6)

Milling and baking tests were made and reported of heat-damaged wheat of various degrees of discoloration and also with mixtures of bin-burned and stack-stained wheat.

Den Dooven, K. C. The master baker and his work. Boston, Mass. Printed by C. H. Simmonds co. [1928] 157p.

Recipes are given for commercial bakery products including breads and rolls.

- Ferrari, C. G. A study of the carotinoid pigments of wheat and flour with special reference to flour bleaching. [Minneapolis] 1928. 79p.
Thesis (Ph.D.)-University of Minnesota.
"Literature cited": p.77-78
- Fisher, E. A. Flour quality; its nature and control. London, National joint industrial council for the flour milling industry, May, 1929. 56p (Technical education series. Pamphlet no.3)
The author discusses in some detail the various factors that contribute to quality in flour, and then considers the manner and extent to which anyone or more of these factors are modified by commercial methods of flour treatment.
- Fornet, Artur. Die theorie der praktischen brot-und mehlbereitung. 5. völlig neu bearb. aufl. Berlin, F. A. Günther & sohn a.-g., 1930. 352p.
- Goldthwaite, H. E. Principles of bread-making. Fort Collins, 1929. 37p. (Colo. Agr. exp. sta. Bul. 344)
Gives a history of bread making and reports of a study made of bread ingredients and bread technique.
- Grewe, E. G. Glutenin in its relation to flour strength. [Minneapolis? 1928] 29p.
Thesis (Ph.D.) - University of Minnesota, 1926.
"Literature cited": p.27-29
A condensed form of thesis appears as an article, entitled The Concentration of Glutenin and Other Proteins in Various Types of Wheat Flour, by Emily Grewe and C. H. Bailey, in Cereal Chemistry, May, 1927, p.230-247.
- Houssa, A. J. H. Physics and chemistry applied to flour milling. London, E. Arnold & co., 1930. 207p.
The volume was prepared primarily for students of flour milling.
- Johnson, A. H., and Whitcomb, W. O. Comparison of some properties of normal and frosted wheats. Bozeman, 1927. 66p. (Mont. Agr. exp. sta. Bul. 204)
"Literature cited": p.47-49
Milling and baking tests were made and reported on normal and frosted wheats.
- Joffe, M. H. Bread baking. Akron, O., The Colonial Salt co., [1927] 123p.
Discusses ingredients used in bread and their actions in the dough, bakery equipment, bakeshop practices, bread faults and efficiency factors.

Jørgensen, Holger. Den analytiske paavisning af blegning af hvedemel en undersøgelse udført paa foranledning af bager- og mellaboratoriet med støtte af Dansk gaerings- og industri's studierend ... With a summary in English: "The analytical detection of the bleaching of wheat flour." København, 1928. 70p. fold. tables.

Reviewed by J. A. LeClerc in Journal of Association of Official Agricultural Chemists, v.11, no.3, Aug. 1928, p.419.

Kuehn, H. E. Wheat to flour; a brief story of wheat production, wheat marketing and wheat milling. Minneapolis, King Midas mill co., 1927. 33p. illus., maps.

Kuhlmann, C. B. The development of the flour milling industry in the United States, with special reference to the industry in Minneapolis. Boston and New York, Houghton Mifflin co., 1929. 349p. (Hart, Schaffner & Marx prize essays XLVI)

Bibliography: p.325-346.

The central theme of the book is a presentation of the subject of the rivalry of milling centers from Colonial to the present time. It also discusses the history and development of the milling industry, its present position and problems.

McKitttrick, E. J., and Grundmeier, E. G. Making bread from Wyoming flour. Laramie, 1929. p.55-76. (Wyo. Agr. exp. sta. Bul. 162)

Bibliography: p.73-74.

Reports study made of methods of handling Wyoming flour for bread-making and temperature for baking bread at 7,159 feet altitude.

Miller, E. S. Milling studies; a survey of the flour milling process ... 1st ed. Chicago, Ill., National miller [1928] 224p.

The author divides his book into two parts, the first treats of the elements of scientific milling and the second, analysis of a flow sheet.

Mohs, Karl. Mehlochemie. Neue erkenntnisse auf dem gebiete der müllerei und bäckerei, Dresden [etc.] T. Steinkopff, 1927. 225p. illus.

"Literaturverzeichnis" p.199-208.

Nebraska, University. College of business administration. Committee on business research. The flour milling industry in Nebraska. ... [Lincoln, Nebr., 1929] 58p. (Its Nebraska studies in business, no. 23; Nebraska. University. Publications, no.60, June, 1929)

This pamphlet discusses history and development and future of the milling industry of Nebraska, milling qualities of Nebraska wheat, and marketing problems.

Neumann, M. P. Brotgetreide und brot. Lehrbuch für die praxis der getreideverarbeitung und hand und hilfsbuch für versuchsanstalten, nahrungsmittel -untersuchungsämter und laboratorien der mühlen, bäckerien und fachschulen. 3. neubearb. aufl. Berlin, P. Parey, 1929. 567 p. illus., diags.

Newman, L. H. Overseas tests of the milling and baking qualities of Garnet wheat, together with tests by the State testing mill, Minneapolis, Minn., the Pillsbury flour mills, Minneapolis, Minn., the Trent institute, Ontario agricultural college, Guelph, Ont... Ottawa, W. R. Motherwell, 1930. 98p. (Canada. Dept. agr. Bul. 134, new ser.)

6700 bushels of Garnet wheat were shipped to certain points in Great Britain and on the Continent and tests were made on a commercial scale.

Peterson, M. W. Baking flour mixtures at high altitudes. Fort Collins, 1930. 180p. (Colo. Agr. exp. sta. Bul. 365)

The bulletin is divided into two parts. The first contains a detailed account of the investigation, a description of the altitude laboratory, discussion of some physical and chemical facts and principles involved. Part II contains recipes for use at different high altitudes.

Peterson, M. W. Baking quick breads and cakes at high altitudes. A guide to housewives. Fort Collins, 1930. 48p. (Colo. Agr. exp. sta. Bul. 366)

Recipes for use at high altitudes.

Priddat, R. E., comp. List of books on baking and milling on library shelves. [Chicago, Ill., Louis Livingston Library of Baking, American Institute of Baking, May, 1927] 11p. Mimeographed.

Priddat, R. E., comp. Some references on baking bread and cake, from a historical standpoint. [Chicago, Ill., Louis Livingston Library of Baking, American Institute of Baking, Dec. 1926] 5p. Mimeographed.

Roch, Auguste. Blés farines et pain. Une evolution nécessaire de la culture et du commerce des blés, de la composition des farines et la fabrication du pain ... Paris, 1927. 32p.

Rumania. Ministerul agriculturii si domeniilor. Roumanian wheat. Chemical analysis and the milling and baking qualities of certain varieties, crop of 1929. By D. I. Andronescu. Bucarest, Bucovina publishing house, 1930. 66p.

St. John, J. L. The colloidal behavior of dough and the properties of bread as influenced by dry skim milk. [Minneapolis? 1929] 24p.

Thesis (Ph.D.)-University of Minnesota.

"Literature cited": p. 21-22.

The studies covered principally the colloidal behavior of the dough, progress of fermentation, and the bread "score" based upon size, texture, flavor, and color.

Sherwood, R. C. Control of diastatic activity in wheat flour.
Minneapolis, 1925. 54p.

Thesis (Ph.D.)-University of Minnesota.

The author states that "the object of the investigation was to supplement the diastases naturally occurring in the wheat by addition, in the milling process, of wheat which had been allowed to germinate for a short time under careful control. By this means an effort was made to regulate the diastatic activity in the flour, and improve, if possible, the baking quality of flour milled from wheat low in diastases by raising the diastatic activity to a higher level."

Sherwood, R. C. Report of operation, state testing mill, Minneapolis; crop season of 1926. St. Paul, 1928. 35p. (Minn. State dept. agr. Bul. 62)

The report covers milling, baking and chemical tests made primarily on carlot samples of wheat obtained from the Minneapolis market.

Shollenberger, J. H., and Marshall, W. K. Flour for pretzels. Washington, D. C., 1927. 16p. (U. S. Dept. agr. Tech. bul. 46)

Results of study made to determine the kind of flour best suited to produce most desirable qualities in pretzels.

Smith, M. C. Baking strength of Arizona early Baart flour. Tucson, 1928. p.549-607. (Ariz. Agr. exp. sta. Tech. bul. 23)

Bibliography: p.605-607

Reports study made of factors affecting the baking strength of Arizona early Baart flour and results of chemical and baking tests.

Snyder, Harry. Bread; a collection of popular papers on wheat, flour and bread, with biographical sketch by Andrew L. Winton. New York. The Macmillan co., 1930. 293p.

Several of the papers discuss the rightful place of white bread in the human diet.

Snyder, Harry. The nomenclature of wheat flours. Prepared for the Millers national federation. Also Report of the Millers' national federation of flour definitions as understood in flour milling and trade practice. Chicago [1923] 73p.

Street, A. L. H. The miller and the law; a handbook of legal decisions specially affecting flour milling and allied industries. Minneapolis, Minn., The Miller pub. co., 1926. 734p.

Swanson, C. O. Wheat flour and diet. New York, Macmillan co., 1928. 203p.

Contains history of flour milling and description of modern process, cost of milling to consumer, and nutritive value of wheat flour, and place in human diet.

Swanson, W. W., and Armstrong, P. C. Wheat. New York, Macmillan co., 1930. 320p.

Milling wheat in Canada: p.230-243.

U. S. Bureau of census. Census of manufactures: 1929; Flour and other grain-mill products. Washington, D. C. Dec. 31, 1930. 2p.

Mimeographed press release.

Statistical data covering establishments engaged wholly or principally in the manufacture of flour and meal from wheat, corn and other grains.

U. S. Dept. of agriculture. Food standards committee. Hearing. Whole wheat flour, entire wheat flour, graham flour, bolted graham flour, flour, white flour, wheat flour. April 30, 1930, before the Food standards committee, United States Department of agriculture. Washington, D. C. Reported by T. F. Lee, and E. S. Swink. [Washington, D. C., 1930] 70p. Mimeographed.

The hearing was held for the purpose of formulating a definition and standard for whole wheat flour and to consider a revision of the existing definition of white flour.

U. S. Dept. of agriculture. Bureau of agricultural economics. European milling and baking practices and the demand for American wheat and flour, by C. O. Swanson. A special report to the bureau. Washington, D. C., Dec. 1930. 20p. Mimeographed.

"Dr. C. O. Swanson, head of the Department of Milling Industry, Kansas State Agricultural College, was employed temporarily by the Bureau of Agricultural Economics for the purpose of making this survey."

The report furnishes information on the flour milling and baking practices in Europe and the influences which these practices have on the wheat and flour requirements in the various markets the author visited.

U. S. Federal trade commission. Competition and profits in bread and flour. Letter. ... transmitting in response to Senate resolution no. 163, 68th Cong. 1st. sess., a final report dealing with conditions in the bread-baking industry ... Washington, D. C., U. S. govt. print. off. 1928. 509p. (70th Cong., 1st. sess., Senate doc. 98)

This is a report of an investigation covering the production, distribution, transportation, and sale of flour and bread - showing the costs, prices, and profits from the time the wheat leaves the farm until the bread is delivered to the consumer.

U. S. Federal trade commission. Competitive conditions in the flour-milling industry. Letter from the chairman of the Federal trade commission transmitting in response to Senate resolution no. 163, 68th Cong. 1st. sess., a preliminary report dealing with conditions in the flour-milling industry. Washington, D. C., U. S. govt. print. off. 1928. 136p. (70th Cong. 1st. sess. Senate. Doc. 97)

Covers cost and profits of milling companies, 1923-1924 and competitive conditions among milling companies and associations from Oct. 1923 to Apr. 1925.

Wahl, A. S. Bread production under scientific management. Chicago, Bakers' helper [1930] 585p.

The book treats of the following subjects: baking technology; bread products; bread making materials from the standpoints of dioxidation, nutrition, and fermentation; bread baking methods from the standpoints of mixing and fermentation operations and machinery operations; and lastly bread making science.

Wardall, R. A., and Fitch, N. K. Good bread from Illinois soft-wheat flours. Urbana, 1927. 12p. (Ill. Agr. exp. sta. Circ. 317)

Deals with use of soft wheat flours in the home making of bread. Recipes given.

Watson, Elizabeth. The story of bread, with pictures by James Daugherty. New York, Harper & bros., 1927. 48p. (City and country series)

A book designed for children which gives history of flour milling and bread making and development of machinery in industry.

Webster, C. W. Practical textbook for bakers. A textbook written for the baker's use to aid him in his daily work. New York, W. R. Gregory co., 1929. 320p.

Simple presentation of the scientific and practical side of baking, the raw material included in baking products, machinery, etc., together with recipes for bread, cakes and pastries.

PART II - PERIODICAL ARTICLES

Alfend, Samuel. Report on fat and unsaponifiable matter in flour and in alimentary pastes. (In Jour. Assoc. Off. Agr. Chem. v.10, no.4, Nov. 1927, p.483-487)

Alfend, Samuel. Report on lipoids and fat in bread. (In Jour. Assoc. Off. Agr. Chem. v.12, no.4, Nov. 1929, p.393-395)

Alfend, Samuel. Report on fat, lipoids, and lipoid phosphoric acid (P_2O_5) water-soluble protein-nitrogen precipitable by 40 per cent alcohol, and unsaponifiable matter in alimentary pastes, and unsaponifiable matter in flour. (In Jour. Assoc. Off. Agr. Chem. v.11, no.4, Nov. 1928, p.490-497)

Alfend, Samuel. Report on unsaponifiable matter in flour and in alimentary pastes and water-soluble protein-nitrogen precipitable by 40 per cent alcohol in alimentary pastes. (In Jour. Assoc. Off. Agr. Chem. v.12, no.4, Nov. 1929, p.398-401)

Alfend, Samuel. Report on water-soluble protein, unsaponifiable matter, ash and total solids in flour and alimentary pastes. (In Assoc. Off. Agr. Chem. v.13, no.4, Nov. 1930, p.467-469)

- Bailey, C. H. Report on foreign methods for testing flour. (In Jour. Assoc. Off. Agr. Chem. v.13, no.4, Nov., 1930, p.449-455)
- Bailey, C. H. Report on hydrogen-ion determinations. (In Jour. Assoc. Off. Agr. Chem. v.13, no.4, Nov. 1930, p.444-445)
- Bailey, C. H. Report on hydrogen-ion concentration of flour. (In Jour. Assoc. Off. Agr. Chem. v.10, no.4, Nov. 1927, p.469-473; v.11, no.4, Nov. 1928, p.478-481)
- Bailey, L. H. Report on methods for bread analysis. (In Jour. Assoc. Off. Agr. Chem. v.10, no.4, Nov. 1927, p.487-489; v.12, no.4, Nov. 1929, p.392-393)
Title varies.
- Bailey, L. H. Report on sampling and determination of moisture in bread. (In Jour. Assoc. Off. Agr. Chem. v.13, no.4, Nov. 1930, p.455-457)
- Bailey, L. H. Report on starch in flour. (In Jour. Assoc. Off. Agr. Chem. v.12, no.4, Nov. 1929, p.390-391; v.13, no.4, Nov. 1930, p.446-447)
- Blanck, F. C. Report on cereal foods. (In Jour. Assoc. Off. Agr. Chem. v.10, no.4, Nov. 1927, p.442-450; v.11, no.4, Nov. 1928, p.458-464)
"Selected bibliography": v.10, Nov. 1927, p.449-450, v.11, Nov. 1928, p.463-464.
- Blish, M. J. Report on experimental baking tests. (In Jour. Assoc. Off. Agr. Chem. v.10, no.4, Nov. 1927, p.480-483; v.12, no.4, Nov. 1929, p.395-398; v.13, no.4, Nov. 1930, p.458-466)
- Blish, M. J. Report on glutenin in flour. (In Jour. Assoc. Off. Agr. Chem. v.10, no.4, Nov. 1927, p.465-469; v.11, no.4, Nov. 1928, p.475-478; v.12, no.4, Nov. 1929, p.388-389; v.13, no.4, Nov. 1930, p.442-443)
- Changes in bread consumption: causes and consequences. (In Internatl. Rev. Agr., issued by Internatl. Inst. Agr., year 20, pt.2. Mo.Bul. Agr. Econ. & Sociol., no.10-11, Oct.-Nov. 1929, p.420-429; 457-465)
This article signed by H. L., is divided into two parts, the first considers the cultivation and consumption of cereals in earlier times and the supersession of rye by wheat in human consumption; the second part considers the increasing use of hard wheat in bread making.

Coleman, D. A. Report on gasoline color value and ash determinations in flour. (In Jour. Assoc. Off. Agr. Chem. v.10, no.4, Nov. 1927, p.458-465; v.11, no.4, Nov. 1928, p.470-475; v.13, no.4, Nov. 1930, p.439-442)

Title varies.

Dyson, G. M. Micro-organisms in chemical industry. II (a) - Food preparation and preservation. (In Chem. Age [London], v.17, no.424, Aug. 13, 1927, p.146-147)

"Another of a series of articles by Dr. Dyson on micro-organisms in chemical industry. Previous articles appeared on June 18 and July 9."

Fine, M. S., and Olsen, A. G. Tallowiness or rancidity in grain products. (In Indus. and Engin. Chem. v.20, no.6, June, 1928, p.652-654)

Food research institute. Leland Stanford junior university. Wheat studies. Stanford University, Calif.

V.4, no.2 Statistics of American wheat milling and flour disposition since 1879. Dec.1927.

V.4, No.4 Disposition of American wheat since 1896. Feb. 1928.

V.4, no.5 Rye in its relations to wheat. Mar. 1928.

V.4, no.9 Ex-European trade in wheat and flour. Aug. 1928.

V.5, no.4 The place of wheat in the diet. Feb. 1929.

V.6, no.7 Growth of wheat consumption in tropical countries. June, 1930.

V.7, no.1 The United States wheat flour export trade. Nov. 1930.

V.7, no.5. Official and unofficial statistics of international trade in wheat and flour. Mar. 1931.

Geddes, W. F. Chemical and physico-chemical changes induced in wheat and wheat products by elevated temperatures. (In Canad. Jour. Research, v.1, no.6, Dec. 1929; p.528-558; v.2, no.1, Jan. 1930, p.65-90)

"Heat treatments of wheat and wheat products were conducted in an apparatus which made it possible to study independently the influence of time, temperature, and moisture content. Straight-grade flour, milled from western Canadian hard red spring wheat (allowed a limited amount of aging) heat treated for varying times at different temperatures and normal moisture content (13.90%), was used in most of the studies."

Geddes, W. F., and West, H. E. Statistical study of the reliability of the experimental milling test. (In Sci. Agr. v.10, no.5, Jan. 1930, p.333-343)

Report of "statistical study made of the milling data obtained by 50 replicate milling tests of a sample of western Canadian hard red spring wheat grading No. 1 Northern, which was conditioned to a moisture content of 13.0 per cent before tempering."

Hardy, A. C., Cole, P. I., and Ricker, C. W. Color of wheat flour. (In Indus. and Engin. Chem. Analyt. ed. v.1, no.3, July 15, 1929, p.151-152)

Harrel, C. G., and McCormick, R. E. Technical control in milling gives uniform flours. (In Food Indus. v.3, no.4, Apr. 1931, p.140-142)

Hartmann, B. G., and Hillig, F. The determination of starch in flour by diastase-acid hydrolysis. (In Jour. Assoc. Off. Agr. Chem. v.14, no.1, Feb. 1931, p.112-116)

Modification of the official method is described, also the method used in the removal of the flour of the sugars and free starch.

Hauge, S. M., and Beadle, A. P. Some comparisons of the nutritive value of whole wheat bread and white bread. (In Jour. Home Econ. v.21, no.3, March, 1929, p.199-208)

The experiments reported in this paper were planned to demonstrate the relative nutritive value of white bread and whole wheat bread as the sole source of (1) vitamin G, (2) protein, and (3) minerals.

Herd, C. W., and Kent-Jones, D. W. Determination of starch in cereal products. (In Jour. Soc. Chem. Indus. v.50, no.3, Jan. 16, 1931. Trans. and commun. p. 15T-22T)

Hertwig, Raymond. Report on gluten in flour. (In Jour. Assoc. Off. Agr. Chem. v.11, no.4, Nov. 1928, p.481-483)

Jewell, W. R., and Simpson, Mary. Milling and baking experiments with cross-bred wheats. (In Victoria. Dept. agr. Jour. v.27, pt. 2, Feb. 1929, p.65-70)

Johnson, A. H. Report on diastatic value of flour. (In Jour. Assoc. Off. Agr. Chem. v.13, no.4, Nov. 1930, p.445-446)

Kent-Jones, D. W. Chemical treatment by the milling industry. (In Food Indus. v.2, no.6, June, 1930, p.268-269)

Kent-Jones, D. W. The chemistry of bread. (In Jour. Soc. Chem. Indus. v.47, May, 18, 1928. Trans., p.143T-149T)

The author traces the manufacture of bread through all the stages, from the wheat to the finished product, and shows the part the chemist plays in the manufacture of this foodstuff.

Kent-Jones, D. W., and Herd, C. W. Detection and determination of small quantities of chlorine in flour. (In Jour. Soc. Chem. Indus. v.49, no.20, May 16, 1930. Trans. and Commun. p.223T-226T)

Larmour, R. K. A comparative study of the glutelins of the cereal grains. (In Jour. Agr. Research, v.35, no.12, Dec. 15, 1927, p.1091-1120)

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