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HIGHER COST NOW OF BAKING

STAPLES IN THE TRADE HAVE GONE UP IN PRICE.

Size and Weight of Loaves Likely to Be Decreased Rather Than Advance the Prices of Bread and the Like—More Scientific Work Now Being Done.

Food product industries naturally do not suffer as much from periods of business depression as do the industrial activities, and the baking trade probably less than any other was affected by the panic. The industry enjoyed a comparatively prosperous year in 1908, although the higher prices of staples used in making bread, crackers and pies made necessary either a smaller quantity of the goods for the standard price or else raising the prices.

Oddly enough there is no great feeling among the bakers in favor of raising prices. They would rather scale off a 10 ounce loaf of bread to 14 ounces and so on in proportion than raise the price a cent or so in order to keep their accounts on rather a more even basis. A struggle now is going on among the bakers to have the latter movement made more popular.

Some of the leaders in the industry want the size and weight of loaves always to remain the same but to offset the casual increase in cost of staples by making the price asked for bread and so on larger. It is pointed out that the bakers by so doing would only be following the example of butchers and grocers. If it can be done by these other persons in the food products line, it is argued, there is no good reason why the bakers should not do it without prejudice to their trade.

Staples are Higher.
A very important effect of the increased cost of staples in the baking trade has been that bakers have been much more economical in their methods. They have been saving and especially have been moved to conduct their business with greater system than formerly. The introduction of more scientific methods in baking has been gaining strength right along.

On this point the Bakers' Review well says: "Science and invention has continued to bestow much attention upon the baking trade, and in improving the methods of work and lightening the burden of manual labor there has been no pause. Slowly but surely the ancient and honorable baking trade is being turned into a science, especially in its larger manifestations centered in the huge bread manufacturing establishments. Interest in the better equipment mentally and physically of the actual workers in the baking business in order to keep production up to the

larger and higher demands of the times has grown amazingly."

Clean Bakeshops.

The bakers have a national organization which through its locals is spreading the propaganda of cleaner bakeshops and more scientific methods. To subtract from the business the often imputed charges of uncleanness has been the chief object of the association. In this city at the present time some 30 per cent. of the bakers are members of the association, pledged to its objects of cleanliness and sanitation. The fight for these is being conducted with energy and the expectation is that within no very great time practically the entire city will be organized in the ranks of the master bakers' association.

It is reported that the last year was very mild in point of labor troubles. The union of the journeymen bakers has not been active and the few strikes have been settled without difficulty. Business conditions are not normal and the outlook is for a very prosperous year among the bakers.

The question of sanitary bakeshops is most important, as significant a thing as any part of the general pure food movement in this country. It is a subject that deserves greater attention than can be given to it in a limited space and so a longer article is to be put forth on this most important subject.

Leaders in Movement.

The master bakers are leaders in a movement for clean bakeshops that has been going on for a long time. They did not need the Government pure food laws or the State pure food laws to convince them of their duties in this respect and their campaign is of ancient date in its beginnings. Every day sees its

improvements in the conditions, a feature which is of vital importance to the public at large.

Here is a set of suggestions made by a baker to lead to success: "First and foremost get your quality up to the top notch; next, keep your shop, office and store absolutely clean and sweet; third, do not allow your men to chew tobacco or smoke either around the bakery or on your wagons; fourth, be sure to keep your wagons washed nicely, your horses in good condition and your harnesses clean and polished; sixth, demand of your men that they be courteous and kind to the trade; seventh, treat your men like men—get close to them, let them know that you have their welfare at heart and that you wish for their success as well as your own."

MACARONI MADE CLEANLY.

Manufacturers of Paste Products Head of the Cleanest Factories in the World.

American manufacturers of macaroni, vermicelli, spaghetti and the like boast of the cleanest factories in the world. One of the largest factories in this vicinity is cleaned thoroughly three times each day. Instead of scraps being allowed to accumulate they are caught by a belt conveyor and carried to a waste bin. Trays to hold the foods in drying are automatically dusted before and after being used.

The products are covered the entire time in the drying room. Afterward they are packed in sealed airtight boxes, which are proof against dampness and keep the contents brittle. It is almost possible to manufacture the products without the workers' hands coming in contact directly with the foods. The mixing and kneading, in fact the salient

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Processes, are mechanical and are worked out with the aid of machinery. Considerably more than half the macaroni, spaghetti, vermicelli and related foods consumed in this country last year was of home manufacture. Ten years ago only 8 per cent. of it was made in the United States. Macaroni is in the biggest demand here, and we are ranked possibly fourth among its eaters. Macaroni eating has doubled in the last eight years in Germany, and possibly the same might be said of this country. Demand for the other of the pasta products has increased almost the same. Pure macaroni is made solely of durum and water, with a slight seasoning of salt. Its eaters here demand the highest grade, and in most cases the above is what they get. That was proved when the pure food law went into effect. Few macaroni makers got into trouble.

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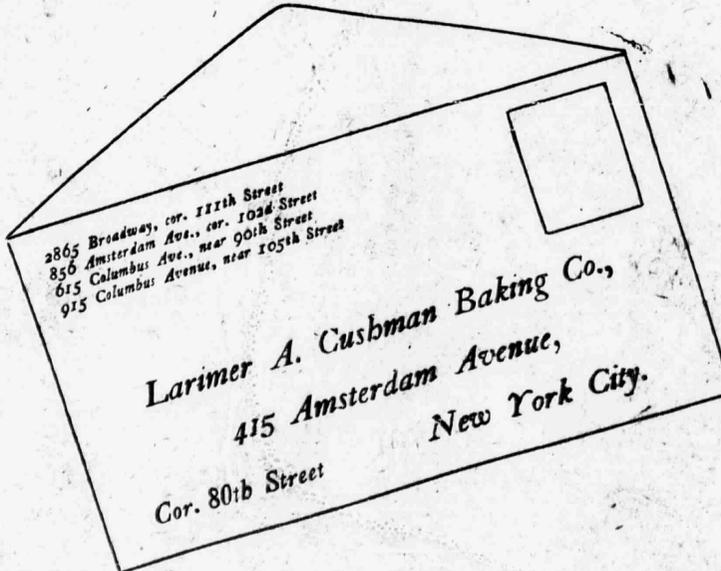
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