UNITED STATES DEPARTMENT OF AGRICULTURE

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Number 17. BIBLIOGRAPHICAL CONTRIBUTIONS March, 1928.

BIBLIOGRAPHY ON ICE CREAM

up to and including the year 1926

Compiled by

Carrie B. Sherfy, Librarian,
Bureau of Dairy Industry,
and
Nell W. Smallwood, Junior Library Assistant,
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The output of the ice cream industry of the United States is now worth more than $400,000,000 annually. The trade in this commodity has increased rapidly in recent years and has become an important part of the dairy industry. With the increase in the consumption of ice cream has come also an increased number of problems to the ice cream manufacturer. The research work now being carried on in connection with these problems and the fact that the literature on ice cream is widely scattered, much of it in publications which are not indexed, have emphasized the need of a bibliography on the subject.

In the following classified list of ice cream literature, compiled by Carrie B. Sherfy, Librarian of the Bureau of Dairy Industry, and her assistant, Nell W. Smallwood, an attempt has been made to bring together in a systematic way selected references from all literature dealing with ice cream and ices issued up to and including the year 1926, in so far as this material is available. The selection of the material to be included was frequently difficult and consequently some important papers may have been omitted, whereas others of slight value may be included. Since the issuance of supplements from time to time is being considered, the compilers will welcome suggestions relative to material of importance that has been omitted.

Inclusive pagination is given except for trade journal articles, which frequently do not appear on consecutive pages.

Since articles published in more than one journal frequently appear under different titles, the selection of the title has been determined either by priority of issue or by clearness of statement.

Most of the literature referred to is contained in the U. S. Department of Agriculture Library, being supplemented principally by material in the Library of Congress and in the U. S. Surgeon General's Office Library.

Acknowledgment is made of the assistance given to the compilers by Alan Leighton, Chemist, and Owen E. Williams, Assistant Dairy Manufacturing Specialist, of the Bureau of Dairy Industry.

Claribel R. Barnett,
Librarian, U. S. Department of Agriculture.

March 23, 1928.

Classified Bibliography

Abs.--Abstracts.
Acad.--Academy.
Adv.--Advancement.
Aff.--Affini.
Agr.--Agricultural,Agriculture.
Alg.--Algemeen,Algemeenen.
Aliment.--Alimentaire.
Amer.--American.
Anim.--Animal.
Ann.--Annales,Annali,Annals,Annual.
App.--Appendix.
Arch.--Archiv,Archivio.
Assoc.--Association.
Bact.--Bacteriology.
Bakt.--Bakteriologie.
Bd.--Board.
Beil--Beilage.
Berlin.--Berliner.
Bibliog.--Bibliographical,Bibliography.
Bien.--Biennial.
Biol.--Biological.
Bros.--Brothers.
Bul.--Bulletin.
Bur.--Bureau.
Centbl.--Centralblatt.
Chem--Chemical,Chemie,Chemisches, Chemistry,Chemists.
Chim.--Chimiques.
Chirurg.--Chirurgical.
Circ.--Circular.
Co.--Company,County.
Col.--College.
Com--Commerce.
Commr.--Commissioner.
Comn.--Commission.
Comp.--Compiled,Compiler.
Confect.--Confectioner,Confectioners.
Cong.--Congress.
Cult.--Culture.
Decis.--Decision.
Dept.--Department.
Div.--Division.
Ed.--Edition.
Edit.--Editorial.
Elect.--Electrical.
Engin.--Engineering.
Enl.--Enlarged.
Expt.--Experiment, Experimental.
Ext.--Extension.
Falsif.--Falsifications.
Farmacol.--Farmacologia.
Forsch.--Forschungen.
Gaz.--Gazette.
Gen.--General,Générale.
Geneesk.--Geneeskunde.
Gent.--Gentleman.
Genussmtl.--Genussmittel.
Gesam.--Gesamte.
Govt.--Government.
Hosp.--Hospital
Hyg.--Hygiene,Hygiène,Hygienic.
Ig.-Igiene.
Illus.--Illustrated,Illustrations.
Inc.--Incorporated
Indus.--Industrial,Industrie, Industrielle,Industry.
Infect.--Infectious.
Inform.--Information.
Insp.--Inspection,Inspectors.
Inst.--Institute.
Internatl.--International, Internationale.
Jahrb.--Jahrbuch.
Jour.--Journal.
Klin.--Klinische,Klinisches.
Lab.--Laboratory.
Laegevidensk.---Lægevidenskaben.
Leg.--Légale.
Lit.--Literary,Literature.
Maelkeritid.--Maelkeritidende.
Mag.--Magazin,Magazine.
Manfrs.--Manufacturers.
Mangr.--Manager
Mangt.--Management.
Mar.--Marine.
Mdsg.--Merchandising.
Mech.--Mechanics.
Med.--Médecine,Medica,Medical, Medicale,Medico.
Meieritid.--Meieritidende.
Mejeritid.--Mejeritidningen.
Melkhyg.--Melkygiënisch.
Mem.--Memoir,Memoirs.
Mens.--Mensuel.
Metall.--Metallurgy.
Milchw.--Milchwirtschaftliche. Milchwirtschaftliches.
Milchztg.--Milchzeitung.
Mo.--Missouri, Monthly
Mod.--Modern.
Molk.--Molkerei.
Munic.--Municipale.
Nahr.-- Nahrungs.
Natl.--National.

Northwest.--Northwestern.
Off.--Office,Officer,Official, Officials,Officieel.
Path.--Pathological.
Pharm.--Pharmaceutical.
Phys.--Physical.
Pop.--Popular.
Print.--Printing.
Proc.--Proceedings.
Prod.--Produce,Products.
Pub.--Public,Publique,Publishing.
Quart.--Quarterly.
Rec.--Record,Recueil.
Ref.--Referatenteil.
Refrig.--Refrigerating. Refrigeration.
Rev.--Revenue,Review,Revised,Revue.
Roy.--Royal.
Rpt.--Report.
Rpts.--Reports.
Sanit.--Sanitary,Sanitation.
Schweiz,--Schweizerische.
Sci.--Science,Sciences,Scientific, Scientifique,Scienze.
Sec.--Secretary.
Ser.--Series.
Serv.--Service.
Sess.--Session.
Soc.--Sociale,Société,Society.
Spec.--Special.
Sper.--Sperimentale.
Sta.--Station.
Süddeut.--Süddeutsche.
Sup.--Supplement.
Surg.--Surgeon,Surgical.
Tech.--Technical.
Technol.--Technology.
Tijdschr.--Tijdschrift.
Trans.--Transactions.
Trav.--Travaux.
u.--und.
Univ.--University.
Untersuch.--Untersuchung.
Wchnschr.--Wochenschrift.
Weekbl.--Weekblad.
West.--Western.
Zentbl.--Zentralblatt.
Ztg.--Zeitung.
Ztschr.--Zeitschrift.
Zuivelbereid.--Zuivelbereiding.

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General

The users of this bibliography should bear in mind that the entries listed under this subdivision "General" contain information on many phases of the ice cream industry and manufacture, and that no additional entries are made for them under the specific subjects of which they treat.

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Kind of cream; Freezing; Vanilla flavor; Recipes; Packing; Binders; Overrun; Cost; Marketing; Homogenizer; Aging cream; Condensed milk; Lacto. (e)

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Labor saving machinery; Choice,placing and arrangement of machinery; Cost of equipment; Holding cans; Ice crusher; Shipping tubs; Minor tools; Supplies; Ice cream vs.butter; vs.cream shipping; Learning to make ice cream; The cream; Modifying the fat content; Sugar; Condensed milk; Thickeners; Starchy,egg and rennet fillers; Gelatine and gums; Use of gelatinoid binders; Ice cream powders; Formulas; freezing; Refreezing; The salt; The ice: Automatic motionless freezer; The swell; Transferring; Holding; Re-hardening; Shipping; Effecting economies; A close touch of the management; Score card. (f)

The making of ice cream. R.C.Potts. Kimball's Dairy Farmer,10:681. (g)

A talk on ice cream. E.F.White. Internatl.Confect.21,no.6:89.
Selection of freezer; Care of ice cream; The mix; Pure cream formula; Preparing to freeze; Flavoring. (h)

The twentieth century book for the pregressive baker,etc. F.L.Gienandt. Ed.1. See p.67d. (i)

1913 Heller's guide for ice-cream makers. B.Heller & Co. Ed.3. See p.65h. (j)

Ice cream. H.H.Wing. In his Milk and its products. Rev.and enl. p.299-314. New York:Macmillan Co.
Relation to dairy practice; Classification; Quality of cream; Sugar; Flavors; Fillers; Freezing and packing; Transferring and packing; Freezers; Recipes; Scoring. (k)

Ice cream making. C.Larsen and W.White. In their Dairy technology. p.132-202. New York:John Wiley & Sons.
Ice cream making; Cream for ice cream making; Preparing the mix; Fillers and binders; Freezing the mix; Formulas; Ice cream machinery; Ice cream factories; Scoring ice cream; Ice cream standard; Mechanical refrigeration. (l)

General (cont'd)

1913 The twentieth century book for the progressive baker,etc. F.L.Gienandt. Ed.2. See p.67d. (a)

Wm.M.Bell's "pilot"; and authoritative book on the manufacture of candies and ice creams. Comp.by W.M.Bell. Ed.2. See p.66e. (b)

1914 How to make ice cream. A life long experience and knowledge on a few pages. Butter,Cheese & Egg Jour.5,no.27:24;no.29:18; no.33:14. (c)

Making ice cream on the farm. W.J.Larence. Hoard's Dairyman,48:112. (d)

What every ice cream dealer should know. A practical treatise on ice cream making, including many formulas,recipes,etc. Daly Bros.Manufacturing Corporation. 228 p. Schnectady,N.Y. Abstracts,Expt.Sta. Rec.33:65; Assoc.Internatl.Froid,Bibliog.Bul.6:272. (e)

1915 Every day ice cream manufacture. A.C.Baer. Butter,Cheese & Egg Jour.6, no.19:46.
Cost of equipment; Pasteurize the cream; Standardizing the mix; Aging; Evaporated milk; Freezing; Sanitary methods; Formula. (f)

The manufacture of ice creams and ices. J.H.Frandsen and E.A.Markham. 315 p. New York:Orange Judd Co. Abstract,Expt.Sta.Rec.34:860.
Contents: 1,The cream supply; 2,The bacteriology of ice cream; 3, The care of milk and cream at the factory; 4,Condensed milk,milk powder, and homogenized cream; 5,Stabilizers; 6,Flavoring; 7,Standardizing the ice cream mixture; 8,Preparing the ice cream mixture; 9,Classification of ice cream; 10,Ice cream formulas; 11,Water ices and sherbets; 12,Fancy molded ice creams and ices; 13,The freezing process; 14,Refrigeration; 15,Economical operation of the refrigerating plant; 16,Scoring ice creams and ices; 17,The ice cream factory,its location and equipment; 18,Factory management; 19,By-products and side lines; 20,Ice cream as a side line in the local creamery; Appendix. (g)

1916 Ice cream making. A.C.Baer. 36 p. Wis.Sta.Bul.262; Butter,Cheese & Egg Jour.7,no.15:26; no.19:30; no.24:32; no.28:22; no.32:26. With omission of illus.,N.Y.Prod.Rev.41:960,1092; 42:22,70,114,160,200., 240,326. With slight omission of text and omission of illus.,Dairy Rec.18,no.3:6; no.4:16; no.5:16; no.6:14; no.7:20; no.8:16; no.10:20. Excerpts,Ice Cream Trade Jour.12,no.5:33; 1917,13,no.3:38; Refrig.18, no.5:24. Abstracts,Expt.Sta.Rec.34:859; Creamery and Milk Plant Mo.4, no.8:17; Hoard's Dairyman,51:490; Assoc.Internatl.Froid,Bibliog.Bul. 7:218; 8:134.
The body and texture are influenced by the age and kind of cream, amount of fat or other milk solids, and kind and amount of fillers; The time of freezing and speed of the machine are as important as the proper ingredients; An excessive overrun in ice cream is always obtained at the expense of quality; The flavor is influenced by the quality of the flavoring materials; A uniform quality can be made by careful standardization of the cream. (h)

General (cont'd)

1916 Ice cream making in the home. H.F.Judkins. Hoard's Dairyman,51:928.
Materials; Recipes; Freezing and hardening. (a)

1917 Heller's guide for ice-cream makers. B.Heller & Co. Eds.4 and 5.
See p.65h. (b)

Ice cream. R.M.Washburn. In his Productive dairying. p.375-379.
Phila.:J.B.Lippincott Co.
Formulas; Powders; Gelatin; Freezing; Holding; Swell. (c)

Ice cream- its composition,manufacture and value. Most useful as food in health and sickness- vast increase in its use- fats or cream the expensive ingredient- evolution of formulas- some staple recipes. J.P.Street. Mod.Hosp.8:317-320. (d)

An ice cream laboratory guide. W.W.Fisk and H.B.Ellenberger. 92 p.
New York:Orange Judd Co.
Brief outline of 31 laboratory exercises for the purpose of helping students apply the scientific principles of ice cream manufacture. (e)

Ice Cream making. W.A.Stocking. In his Manual of milk products.
p.511-546. New York:The Macmillan Co.
Essential characteristics; The constituents; Types of freezers; The freezing process; Modification tables for use in making approximately a gallon of ice cream; Testing for fat; Score cards. (f)

Making ice cream. O.C.Cunningham. Ohio Farmer,139:580.
Formulas; Preventing crystals; Adding fruit and nuts; Cooling; Freezing; Reasons for failure. (g)

1918 Heller's guide for ice-cream makers. Ed.1. 16 p. Chicago:B.Heller & Co.,1909. Ed.2,1911,16 p. Ed.3,1913,38 p. Ed.4,1917,38 p. Ed.5, 1917,132 p. Ed.6,1918,154 p.
Classification: Formulas; The use of vegetable gum in ice cream, by G.Lloyd; Sugar substitutes; Bacteria; Flavoring; Texture; Milk; Condensed and evaporated milk; Pasteurization; Aging and cooling; Temperature of mix; Freezing; Batch mixer; Milk powder; Homogenization; Standardizing milk and cream; Standards. (h)

Ice-cream making on the farm. L.A.Sutermeister. Rural New Yorker, 77:800. (i)

The secrets of California's ice cream business exposed. R.J.Dryden.
Ice Cream Rev.1,no.6:10; Refrig.22,no.5:41.
Stock cream; Freezing; Stablizers; Development of brick trade; Preserving of fresh fruits; Cooperation. (j)

1919 The book of ice cream. W.W.Fisk. See p.67e. (k)

General (cont'd)

1919 Ice-cream and ices. P.G.Heineman. In his Milk. p.630-647. Philadelphia:W.B.Sanders Co. Paragraphs on bacteria in ice cream,Creamery and Milk Plant Mo,1920,9,no.6:54.
Historical; Varieties of ice-cream; Stabilizers; Overrun; Distribution of fat; Fat test; Bacteria; Infectious material; Scoring; Bibliography. (a)

The twentieth century book for the progressive baker,etc. F.L.Gienandt. ed.3. See p.67d. (b)

Using the product of the family cow. Ice cream making in the home [including formulas]. H.F.Judkins. Rural New Yorker,78:236. (c)

1920 Ice cream on the farm. A.D.Burke. Ohio Farmer,145:110. (d)

Wm.M.Bell's "pilot"; and authoritative book on the manufacture of candies and ice creams. Comp.by W.M.Bell. 156 p. Chicago:W.M.Bell,1911. Ed.2,1913,256 p. Ed.3,1920,248 p. Ed.4,1920,248 p.
Freezing and storing ice cream; Gelatine; Straining; Mixing; Formulas; Soda fountain formulas. (e)

1921 Methods of manufacturing ice cream,for factories making from 5 to 30 gallons per day. O.E.Williams. Ice Cream Rev.4,no.8:70. Creamery and Milk Plant Mo.10,no.4:54.
Equipment; Ingredients; Testing milk and cream; Preparing the mix; Freezing and whipping; Hardening; Cleaning. (f)

Methods of manufacturing ice cream,for factories making from 30 to 50 gallons per day. O.E.Williams. Ice Cream Rev.4,no.9:89; Creamery and Milk Plant Mo.10,no.4:56.
Equipment; Ingredients; Testing milk and cream; Preparing the mix; Freezing and whipping; Hardening; Cleaning. (g)

Methods of manufacturing ice cream,for factories making from 100 to 200 gallons daily. O.E.Williams. Ice Cream Rev.4,no.10:112; Ice Cream Trade Jour.17,no.2:69; Creamery and Milk Plant Mo.10,no.3:68. Abstract, Mo.Bul.Inform.Refrig.,Paris.2:1485.
Equipment; Ingredients; Testing milk and cream; Preparing the mix; Freezing and whipping; Hardening; Cleaning. (h)

Quick fruity ice-creams. M.J.Crosby. Good Housekeeping,73,no.1:76. (i)

There is nothing so good as ice cream. D.W.McCray. Hoard's Dairyman, 62:87.
Directions for making; Formulas. (j)

1922 De Raef loose leaf manual on milk products and standardization of ice cream by weight per unit volume; showing food values,analysis,method of standardization,practical testing of milk and milk products and ice cream salesmanship and advertising. [140]p. Kansas City,Mo.: N.A.Kennedy Supply Company. (k)

General (cont'd)

1922 Ice Cream. W.W.Fisk. In his The relation of temperature,humidity and pressure to dairy operations. p.39-47. Foxboro,Mass.:The Foxboro Co.,Inc.
Importance of refrigeration; Pasteurization of milk products; Basic recipes; Mixing; Ageing; Freezing; Hardening. (a)

Ice cream mix. A.C.Baer and N.E.Olson. 42 p. Milwaukee,Wis.:The Olsen Publishing Co. For later editions See p.70i.
A simplified method of instruction in standardization of the ice cream mix; Composition of materials; Qualities of a good ice cream mix; Standardization by steps; Formulas for the ice cream mix; Legal ice cream standards of the different states; Package label requirements of different state laws. (b)

The technical control of dairy products. A treatise on the testing, analyzing,standardizing and the manufacture of dairy products. T.Mojonnier and H.C.Troy. Ed.1. See p.72b. (c)

The twentieth century book for the progressive baker,hotel confectioner, ornamenter and ice cream maker. F.L.Gienandt. Ed.1. 178 p. 192 Mass.Ave.,Boston:F.L.Gienandt,1912. Ed.2,1913,274 p. Ed.3, 1919,280 p. Ed.4,1922,254 p. (d)

1923 The book of ice-cream. W.W.Fisk. 302 p. New York:The Macmillan Co., 1919. New ed.with app.on Standardizing the ice-cream mix,1923,333 p. Abstracts,Expt.Sta.Rec.42:877; Creamery and Milk Plant Mo.12,no.10: 113; Ztschr.Eiskrem,2:117.
1,General statements on ice-cream; 2,Milk and cream as related to ice-cream; 3,Manufactured milk products as related to ice-cream; 4, Sugar,chocolate products,fruits,stabilizers and fillers; 5,Flavoring extracts; 6,Classification; 7,Equipment; 8,Refrigeration as applied to ice-cream-making; 9,Preparing the mix; 10,Freezing process; 11,Hardening ice-cream; 12,Judging and defects of ice-cream; 13,Bacteria in relation to ice-cream; 14,Testing; 15,Marketing and business management; 16,Construction and arrangement of the factory; 17,History and extent of the industry; App.,Standardizing the ice-cream mix. (e)

Every step in ice cream making demonstrated especially for you in new testing kitchen. M.J.Crosby. Ladies' Home Jour.40,no.8:81. (f)

De Fabricage van Roomijs in de Vereenigde Staten. Alg.Zuivel.Melkhyg. Weekbl.19:150-156. (g)

Ice cream,a new field for refrigerating enterprise. R.G.Reid. Ice and Cold Storage,London,26:286-287; Ztschr.Gesam.Kälte-Indus.,1924,31:6-7.
American output; English trade; Ice cream a real food; The future trade; Process of manufacture and principal ingredients used; Costs. (h)

Ice cream for summer days. M.Vettach. Hoard's Dairyman,65:778.
Classification; Kinds of materials; Recipes; Freezing. (i)

General (cont'd)

1923 The ice cream industry to-day in England. W.W.Fisk. Milk Indus., London,3,no.8:83.
Composition of mix; Recipes used in commercial plants; Standardization; Classification; Scoring. (a)

Ice cream manufacture. [Schedule of instructions.] Peter Brotherhood, Ltd. Cold Storage and Prod.Rev.,London,26:226; Mo.Bul.Inform.Refrig. Paris,4:587; Rev.Gén.Froid et Indus.Frigor.,1924,5:275. (b)

The ice cream mix. A.C.Baer,N.E.Olson and A.D.Burke. Ed.2. See p.70i. (c)

Quality ice cream and how to make it [including formulas]. G.Watts. Dairy Farmer,21,no.12:18. (d)

What's new in ice cream. R.M.Washburn. Ice Cream field,3,no.1:32; Ice Cream Rev.7,no.2:66; Creamery and Milk Plant Mo.12,no.5:78; N.Y. Prod.Rev.56:90. Extracts,Candy and Ice Cream,34,no.8:29.
Producers make standards for consumers; Total solids and weight per gallon; Physically cold, chemically hot; Skimmilk solids; Viscosity or stickiness; Aging; Acidity; Enzymes; Swell; Overloading; Scoring; Flavor; Texture; Appearance; Cream powders or powdered creams; Powdered ice cream mix; Retail package; The icicle. (e)

1924 Constructive factors of the industry. P.C.Mojonnier. Ice Cream Field, 4,no.3:37; Creamery and Milk Plant Mo.13,no.3:95.
Quality of raw material; Concerning the buyer; As to manufacturing; In the laboratory; Package ice cream; The iceless cabinet. (f)

Die Erzeugung von amerikanischem Rahmeis(Icecream) im Haushalte. A. Alfonsus. Milchw.Ztg.31:148-149. (g)

La fabrication industrielle de la crème glacés (ice cream). L.Bourgoin. Lait,4:177-188. Abstracts,Bul.Soc.Sci.Hyg.Aliment.13:223; Milchw. Forsch.2,Ref.:212; 4,Ref.:106.
Historique; Définition; Fabrication; Conditionnement et livraison. (h)

How to produce ice cream with a low bacterial content. A.C.Fay and N.E.Olson. 4 p. Kans.Sta.Circ.103. Abstracts,Expt.Sta.Rec.51:179; Abs.Bact.8:367.
Importance of bacteria; Washing and sterilizing of utensils; Raw materials; Manufacturing processes; Other sources of contamination. (i)

General (cont'd)

1924 Ice cream. Carbonated beverages. With a short introduction to the study of chemistry and physics. A handbook for ice-cream makers, sodawater bottlers, and students taking short courses in dairying, etc. Warner-Jenkinson Mfg.Co. 134 p. St.Louis:Warner-Jenkinson Mfg.Co.
Milk Hygiene; Composition of milk and cream; Laboratory control of milk products; Composition, standardization and preparation of the mix; Bricks and molds; Small-scale production of ice cream; Frozen puddings; Frozen custards; Water ices; Sherbets; Vanilla and vanilla extracts; Tonka and coumarin; Hints on buying vanilla extracts; How to choose gelatine; Micro-organisms; Food colors; Vegetable dyes. (a)

Ice cream. [Possibilities of the industry, description of machinery and mixing process.] G.T.H. Ice and Cold Storage, London, 27:7, 41, 60, 94. (b)

Ice-cream making. H.F.Judkins. In his The principles of dairying. p.216-235. New York:John Wiley & Sons, Inc.
History and extent of the industry; Classification; Characteristics; Constituents; Equipment; Standardizing, processing and freezing the mix; Hardening; Fancy ice cream and special molds; Marketing. (c)

Ice cream making and appliances in the home [including formulas]. M.E. Pennington. [11]p. Natl.Assoc.Ice Indus.H.R.B.2. (d)

Ice cream making- machinery [material] and methods. R.H.Swart. Ice Cream Field, 4, no.5:14. (e)

Ice cream plant and manufacture. R.G.Reid. 136 p. London:Simpkin, Marshall, Hamilton Kent & Co., Ltd. Chapters 7 and 8 on Standardization, Cold Storage and Prod.Rev., London, 27:52, 54, 205. Contents, Mo. Bul.Inform.Refrig., Paris, 6:5286. Abstract, Expt.Sta.Rec.52:377.
Introductory remarks; 2, Materials; 3, Process of preparing mix; 4, Freezing and hardening; 5 and 6, Machinery and equipment; 7 and 8, Standardization; 9, Refrigerating machinery; 10, Packaged ice cream; 11, The layout of ice cream factories; Appendix. (f)

L'industrie de la crème glacée. M.J.H.Papaioannou. Ann.Gembloux, 30: 109-134. Abstract, Lait, 5:90.
Description théorique de l'industrie; Equipement industriel; Conduite pratique d'une fabrique de crème glacée. (g)

The manufacture of ice cream. R.G.Raid. Proc.4th Internatl.Cong.Refrig., London, 1924, 1:928-944.
Materials; Problems in ice cream manufacture; Definitions of technical terms; Process of mixing; Refrigeration; Testing; Food value. (h)

Rahmeis (Eiscreme), Vortrag, gehalten im Milchwirtschaftlichen Seminar in Kiel. O.Rahn. Molk.Ztg., Hildesheim, 38:1681-1682. (i)

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1925 Bereiding van roomijs. B.v.d.Burg. Off.Organ Alg.Nederland.Zuivelbond,20,no.1023,extra blad:4-8. With omissions,Nederland.Weekbl.Zuivel bereid.Handel,31,no.31:3. (a)

The essentials of ice cream manufacture. H.L,Lucking. Cold Storage and Prod.Rev.,London,28:303,391,443.
I,Some initial consideration; II,The constitution of ices and ice creams; III,Machinery. (b)

Farm ice cream making. Every farmer should put up ice,and by following the suggestions in this article easily make his own ice cream. P.S. Lucas, Mich.Sta.Quart.Bul.7,no.3:105-106. (c)

First consideration of ice cream production. Milk Indus., London,5,no. 9:101.
Market; Selection of materials; Equipment and machinery; Storage and refrigeration. (d)

Die Herstellung von Rahmeis. J.Litt. Milchw.Zentbl.54:77-79 (e)

How not to make ice cream. Milk Indus.,London,6,no.4:144. (f)

Ice cream making on a large scale. S.J.Boon. Milk Indus.,London,5, no.11:93.
Plant capable of dealing with a daily output of three hundred gallons. (g)

Ice cream making on the farm. W.W.Fisk. DeLaval Dairyman,2,no.3:11. (h)

The ice cream mix. A.C.Baer,N.E.Olson and A.D.Burke. [Ed.2.] [91]p. Milwaukee,Wis.:The Olsen Publishing Co.,1923. Ed.3,1925,92 p. Abstract,Expt.Sta.Rec.50:783. For Ed.1,See p.67b.
A simplified method of instruction in standardization of the mix; Composition of materials; Qualities of a good mix; Standardization by steps; Formulas for the mix; Comparative cost of mixes; Acidity and overrun; Factors influencing the overrun; Processing the mix; Cream and milk versus butter,powder and water; Skimmilk powder; Ice cream dropping in the can; Good gelatine; Legal ice cream standards- of the different states; Package label requirements of different state laws; How to make freight claims; Horse power of shafts; Water; Steam; How to figure belts; To calculate length of belt; Rules for determining size and speed of pulleys or gears; Cold storage temperatures; Comparison of various liquid measures; Dimensions of cylinders,holding approximately below named,U.S.standard measures; Simple interest rules; Weight of milk products; Chemical contents; Temperature; Specific gravity tables. (i)

Ice cream: Some ideas and suggestions. Milk Indus.,London,5,no.8:41.
Terms "ice cream", "ice", and "cream ice"; Standards; Richness; Standardization; Distribution. (j)

General (cont'd)

1925 The ice cream trade is the dairyman's trade. G.T.Collis. Milk Indus., London,5,no.9:103.
Suggestions in the manufacture of ice cream. (a)

Italian ice cream. Ice and Cold Storage,London,28:165,191,217. (b)

Making America's favorite dessert. W.H.Martin. Penn State Farmer,18:117.
Products used; Proportioning the amounts; Adding gelatine and flavor; Making the mix; Qualities that please. (c)

Making ice cream at a large London store. Milk Indus.,London,6,no.2:89. (d)

Making ice cream on the farm. E.W.Gage. Dairymen's League News,9,no. 24:7. (e)

Making ice cream,sherbets,and ices for home use. W.W.Fisk. 7 p. N.Y., Cornell Ext.Bul.109.
Method of freezing; Kinds of ice cream; Formulas. (f)

The manufacture of ice cream. H.F.DePew and S.W.Dyer. 35 p. N.H.Univ. Ext.Bul.27; Creamery and Milk Plant Mo.14,no.8:87; no.9:91; no.10:118; no.12:83. A concise short-course text by H.F.DePew,Ice Cream Trade Jour.21,no.10:43. Abstracts,Expt.Sta.Rec.53:883; Ice Cream Trade Jour. 21,no.8:63.
Growth and development of the industry; Food value; Selection of materials; Composition of the mix; Standardizing the mix; Processing the mix; Freezing the mix; Overrun; Hardening; Defects; Testing for fat; Plant management. (g)

Manufacture of ice cream. F.B.Fulmer. Ice and Refrig.68:429-430,511-513. With omission of chart,Ztschr.Rahmeis,1:25-27; Milch-Indus.8:58-61. Sections on freezing,chart,and power,Refrig.World,60,no.8:21-23. Sections on freezing and chart,Ice and Cold Storage,London,28:218-220.
Historical data; Ice cream as food; Composition; Freezing point; Freezing process; Time-temperature-swell chart; Power. (h)

Manufacturing ice cream. Milk Indus.,London,5,no.10:95; no.11;99; no.12:85 (i)

The production of ice cream of low bacterial content in commercial plants. [Authors' abstract.] A.C.Fay and N.E.Olson. Abstract,Abs.Bact.9:24. (j)

Ratschläge für Rahmeis-fabrikanten. E.Lindewirth. Ztschr.Rahmeis,1:10-11,18-19.
Die Herstellung der Mischung; Abwiegen und Abmessen; Mischen und Pasteurisieren; Homogenisierung; Kühlen; Reifen; Grundsätze des Gefrierens; Zu vermeidende Fehler; Richtiges Gefrieren; Viskosität; Amerikanisches Rahmeis; Das Schlagwerk; Des Härten. (k)

General (cont'd)

1925 Reviewing ice cream making and the value of keeping cost records. A.W. Moseley. Milk Indus.,London,6,no.1:93; Ice Cream Rev.9,no.2:74.
Clean factory; Plant management; Raw materials; Correct processing; Cost records. (a)

The technical control of dairy products. A treatise on the testing, analyzing,standardizing and the manufacture of dairy products. T. Mojonnier and H.C.Troy. Ed.1. 909 p. Chicago:Mojonnier Bros.Co. Ed.2,1925,936 p.
The dairy plant laboratory; The constituents of milk; History and principles of fat and total solids tests; Assembling the Mojonnier milk tester; Preliminary instructions for operating the Mojonnier milk tester; Sampling dairy products; Directions for making fat tests, using the Mojonnier milk tester; Directions for making total solids tests, using the Mojonnier milk tester; General information on standardizing dairy products; Calculations for standardizing whole milk and cream; Standardizing evaporated milk; Standardizing sweetened condensed milk; Composition and standardization of ice cream mixes; Standardization of miscellaneous dairy products; Overrun in ice cream; Microscopical and bacteriological tests of dairy products with directions for the care and use of cultures; Analysis and miscellaneous tests of dairy products; Purpose and advantage of the vacuum pan in the dairy industry; Evaporated milk, its sterilization and physical and chemical control; Score cards for the dairy industry; Definitions and standards for dairy and related products; Miscellaneous information regarding dairy products; Constants of the elements. (b)

Wholesale ice-cream. Ice and Cold Storage,London,28:6,47,77,105,133, 278; 29:28,84,110. (c)

1926 Die Herstellung von Rahmeis. Schweiz.Milchztg.52,no.28,Beil.:1. (d)

Einige englische und amerikanische Erfahrungen auf dem Gebiete der Eiskrem-Herstellung. H.Mott. Suddeut.Mok.-Ztg.46:325-327. With slight additions and changes,Svenska Mejeritid.18:151-155,159-162.
Butterfett; Fettfrei Trockenmasse; Zucker; Stabilisatoren; Eiskrem-Pulver; Eigelb; Geschmackstoffe; Die Herstellung der Masse; Pasteurisierung der Mischung; Homogenisieren; Kühlen;;Altern; Frieren der Mischung; Schwellen; Harten; Betrieb. (e)

A few suggestions for the smaller ice cream manufacturer. P.Coombes. Milk Indus.,London,6,no.9:93. (f)

Frozen desserts for hot days. H.Jones. Good Housekeeping,83,no.1:84-85,163. (g)

Ice cream. By Expert. The Dairyman,London,48:277,332,396,452,516,572, 630,690; 49:20,84,214.
Definition and legal standards; Statistics,possibilities,etc.; Ingredients for ice cream; Utensils, etc.; Factory layout; Manufacturing ice cream; American ice cream. (h)

General (cont'd)

1926 Is-Creme. O.Hansen. Maelkeritid.39:655-660,677-682,696-700; Norsk Meieritid.26:513-520,532-538,546-551.
Historisk Indledning; Fabrikationen; Blandingen; Pasteurisering; Homogenisering; Afkøling og Modning; Frysning; Hoerdning og Lagring; Forsendelse; Klassificering af forskellige Sorter Is-Creme,foretaget paa Forsøgsstationen Iowa af Prof.Mortensen; Lidt om Mejerivaesenet i U.S.A. og Sundhedsautoriteternes Stilling til Is-Cremen; De danske Sundhedsautoriteters Stilling til Is-Cremen. (a)

Making good ice cream [including formulas]. Wallaces' Farmer,51:946. (b)

Methods of manufacturing and technical control work in the modern plant. [Standardization of ice cream mixes.] Canad.Dairy and Ice Cream Jour.5,no.2:33. (c)

Materials - General

1909 The relation of the quality of the raw material to the finished product. I.C.Weld. Rpt.Proc.Natl.Assoc.Ice Cream Manfrs.1909,8:54-59. (d)

1912 The raw materials of ice cream. J.S.Abbott. Rpt.Proc.Natl.Assoc.Ice Cream Manfrs.1912,12:6-9; Ice Cream Trade Jour.8,no.12;20; N.Y.Prod. Rev.1913,35:1078. (e)

1917 Ingredient cost and selling price. D.F.Mattson. Ice Cream Rev.1,no.2:30. (f)

Storage of materials for ice cream making. Discussion of some fundamental factors affecting the problem of keeping perishable products. E.B. Sherburne. Ice Cream Trade Jour.13,no.5:27. Abstract,Amer.Assoc.Ice and Refrig.,Bibliog.Amer.Lit.Refrig.1917:148. (g)

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1919 The constituents of ice cream, their function and value. R.M.Washburn. Milk Mag.7,no.5:18. (i)

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Sugar

See also subdivision,"General," page 61, for references to additional sources of information on this subject.

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Foundation of flavor in ice cream. R.J. Harris. Dairy World,5,no.6:63. (b)

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Chocolate

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Materials - Flavoring - Chocolate (cont'd)

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1924 The effect of different vanillas on the flavor of ice cream. C.D.Richman. Ice Cream Trade Jour.20,no.7:55. (b)

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1926 Likör- und Spirituosenfüllungen für Eiskrem. Praktikus. Ztschr.Eiskrem, 2:150-153. (h)

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Coloring

See also subdivision, "General," page 61,for references to additional sources of information on this subject.

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Stabilizers

See also subdivision, "General," page 61,for references to additional sources of information on this subject.

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Relation of different brands of condensed milk upon the quality of ice cream; Improvers. (k)

Stabilizer or filler. B.Masurovsky. Ice Cream Rev.6,no.1:74. (l)

Materials - Stabilizers (cont'd)

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Gelatin

See also subdivision,"General," page 61, for references to additional sources of information on this subject.

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Gelatin ice cream. E.F.Ladd. 1 p. N.Dak.Agr.Col.Food Dept.Press Circ. 3. (c)

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1912 Gelatine in ice cream. Process and conditions of manufacture- purpose it serves in ice cream- proper proportions to use. J.Alexander. Internatl.Confect.21,no.1:67. (l)

1913 The function of gelatine in ice cream. E.F.White. Internatl.Confect. 22,no.4:67; no.5:67; no.6:73. (m)

Gelatin or gum in ice cream. E.F.Ladd. N.Dak.Sta.Spec.Bul.2:280. Abstract,Expt.Sta.Rec.29:865. (n)

Materials - Gelatin (cont'd)

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Its characteristics; How it is made; Legal regulations; Uses; How to buy; Value in ice cream; Preparing for ice cream. (l)

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1921 Quality gelatine pays. L.O.Thayer. Ice Cream Rev.5,no.1:14. (a)

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Composition of mix changed; Milk solids increased; Grades of gelatine studied; Amount of serum solids determined; Score card developed. (l)

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The use of gelatine and powders in ice cream. R.O.Baird. Ice Cream Rev. 6,no.3:102. (b)

1923 Edible gelatin in ice cream. T.B.Downey. Rpt.Proc.Natl.Assoc.Ice Cream Manfrs.1923:19-21; Ice Cream Trade Jour.19,no.11:63; Internatl.Confect. 32,no.12:21; Ice Cream Rev.1924,7,no.9:106; no.10:136. Abstract,Mo. Bul.Inform.Refrig.,Paris,5:4186.
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Gelatine as a food. H.A.Sinclair. Ice Cream Rev.6,no.7:116. (f)

Gelatine- "The good and bad." A.D.Burke. Ice Cream Field,2,no.3:18; Ice Cream Rev.6,no.8:78. With various omissions,Ice Cream Trade Jour. 19,no.3:63. (g)

Gelatine- viscosity and melting resistance. V.C.Manhart. Ice Cream Rev. 7,no.2:14; Creamery and Milk Plant Mo.12,no.9:95; Ice Cream Field,1924, 4,no.4:26. (h)

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Pasteurization; Influence of gelatine; Melting resistance. (i)

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Standardization; Super-heated and unsuper-heated condensed milk; Preparation of gelatine; B.coli in gelatine. (d)

The dietetic value of edible gelatine. T.B.Downey. Amer.Food Jour.19: 334-336; Ice Cream Field,6,no.1:66c. (e)

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Results of tests of 200 samples. (b)

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Eggs

See also subdivision,"General," page 61, for references to additional sources of information on this subject.

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Effect of dehydrated egg yolk in ice cream. Texture is improving and resistance increasing,but egg yolk flavor is noticeable. P.H.Tracy. Ice Cream Field,5,no.5:78. (j)

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1925 Factors found which affect ice cream quality. A.S.Ambrose and P.H.Tracy. Ill.Sta.Ann.Rpt.1924,37:103-104.
Acid content; Dehydrated egg yolk; Overrun; Milk-solids-not-fat; Homogenization. (c)

Using egg yolk in plain ice cream. Manufacturers furnish information on amount incorporated in mixes and on method of adding yolk and give opinions on the effect of this ingredient on the character of the finished product. Ice Cream Trade Jour.21,no.9:33. (d)

1926 Dehydrated egg yolks. Their use in ice cream. Cold Storage and Prod. Rev.,London,29:145. (e)

Previous tests on ice cream quality confirmed. A.S.Ambrose and P.H.Tracy. Ill.Sta.Ann.Rpt.1925,38:101-102. Abstract,Expt.Sta.Rec.56:273.
Acid content; Dehydrated egg yolk; Milk solids; Homogenized and unhomogenized mixes; Relation between overrun obtained and texture and resistance; Hardness of ice cream as drawn from freezer. (f)

Use of powdered egg yolk in the ice cream mix. Milk Indus.,London,6,no. 8:91. (g)

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Composition

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1921 Composition of the ice cream mix. Standardization of the finished product most essential factor in the successful manufacture of ice cream. T.H.Wright,Jr. Ice Cream Trade Jour.17,no.6:47; Ice Cream Rev.4,no. 10:54; Creamery and Milk Plant Mo.10,no.7:68; N.Y.Prod.Rev.51:1306; Dairy Rec.22,no.21:26; Chicago Dairy Prod.1924,31,no.14:29. (j)

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1923 Composition and manufacture of ice cream. O.E.Williams. Ice Cream Field,3,no.2:40; Ice Cream Rev.7,no.4:148; Creamery and Milk Plant Mo. 12,no.6:79; Canad.Dairy and Ice Cream Jour.1,no.1:24; Amer.Food Jour. 1924,19:34-35. Abstracts,Expt.Sta.Rec.50:281; Chem.Abs.18:1165.
Types; Effect of composition on palatability; How composition affects the cost. (d)

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Ice cream-manufacture and composition. O.E.Williams. Ice Cream Field, 3,no.3:44. (h)

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A study of the relation of the composition of the mix to the quality of the finished ice cream. A.S.Ambrose. Jour.Dairy Sci.6:446-454. Abstracts,Expt.Sta.Rec.50:477; Chem.Abs.18:425; N.Y.Prod.Rev.58:1040; Milchw.Forsch.4,Ref.:106; Internatl.Assoc.Ice Cream Manfrs.Abs.1:41. (j)

What we mean- ice cream. R.H.Cromley. Ice Cream Rev.6,no.7:66. (k)

Die Zusammensetzung von Speiseeis. Krause. Ztschr.Gesam.Kälte-Indus. 30:93-95,105-106. (l)

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Relation of composition to quality; Relation of acidity to flavor or palatability; Relation of acidity to viscosity and homogenizing pressure. (a)

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Formulas and Classification

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1884 How to make candy. A complete handbook for making all kinds of candy, ice cream,syrups,essences,etc. A.A.Warford. 60 p. New York:F.Tousey. (g)

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1887 The book of cakes and ices. J.J.Hotchkiss. 52 p. Elmira,N.Y.:Published by the author. (i)

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Ice cream formulas. H.M.Blair. N.Y.Prod.Rev.22:289. (d)

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Ice cream recipes. Rules to follow in the manufacture of several of the less common flavors. E.F.White. N.Y.Prod.Rev.26:222. (i)

Icy,cheap and easy. L.H.Larned. Good Housekeeping,47:201-203. (j)

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Preparation of Mix and Its Effect - Pasteurization

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1921 Pasteurizing and homogenizing the mix. W.C.Davis. Ice Cream Rev.4,no. 12:44. (i)

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Effect of pasteurization and viscolization upon viscosity of cream and ice cream mixes; Relation of percent of acidity in mix to quality and melting properties of ice cream; Relation of bacteria content of mix to quality of ice cream. (i)

Preparation of Mix and Its Effect - Acidity and Neutralization (cont'd)

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Preparation of Mix and Its Effect

Homogenization, Viscolization and Emulsification

See also subdivision,"General," page 61, for references to additional sources of information on this subject.

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Preparation of Mix and Its Effect

Homogenization, Viscolization and Emulsification (cont'd)

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Preparation of Mix and Its Effect

Homogenization, Viscolization and Emulsification (cont'd)

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Effect of pasteurization and viscolization upon viscosity of cream and ice cream mixes; Relation of percent of acidity in mix to quality and melting properties of ice cream; Relation of bacteria content of mix to quality of ice cream. (i)

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Preparation of Mix and Its Effect

Homogenization, Viscolization and Emulsification (cont'd)

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Effect on viscosity,bacterial flora and quality when mixture was re-emulsified,reviscolized or rehomogenized. (j)

Preparation of Mix and Its Effect

Homogenization, Viscolization and Emulsification (cont'd)

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Acid content; Dehydrated egg yolk; Milk solids; Homogenized and unhomogenized mixes; Relation between overrun obtained and texture and resistance; Hardness of ice cream as drawn from freezer. (d)

Ripening

See also subdivision, "General," page 61,for references to additional sources of information on this subject.

1919 Researches in ice cream making. A.C.Baer. Okla.Sta.Ann.Rpt.1919,28: 38-39.
Emulsification; Aging; Reducing percent of sugar. (e)

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Preparation of Mix and Its Effect - Ripening (cont'd)

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Increase of viscosity during aging. (d)

Physical Condition - General

See also subdivision,"General," page 61, for references to additional sources of information on this subject.

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1922 Physical properties of the ice cream mix. A discussion of their nature and their relation to the character and palatability of the finished product. B.Masurovsky. Ice Cream Trade Jour.18,no.9:69. (f)

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1926 The effect of processing on the dispersion of fat in an ice cream mixture. W.H.E.Reid and W.K.Moseley. 25 p. Mo.Sta.Research Bul.91. Abstracts,Expt.Sta.Rec.56:570; Internatl.Assoc.Ice Cream Manfrs.Abs.1:10
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Physical Condition - General (cont'd)

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Present trend- of the industry; Investigational work of the bureau of dairy industry regarding the mechanism of physical reactions that take place when ice cream is frozen. (a)

Physikalische Eigenschaften des Eiskrems. A.Eichstädt. Ztschr.Eiskrem.2:158-159. (b)

Viscosity

See also subdivision,"General," page 61, for references to additional sources of information on this subject.

1915 Overrun. Basis of amount of cream used is here alone considered- amount of overrun determined by amount of air imprisoned- this is governed by viscosity- relation of viscosity to pasteurization,fillers,homogenization,temperature. M.Mortensen. Ice Cream Trade Jour.11,no.2: 32; N.Y.Prod.Rev.39:908; Butter,Cheese and Egg Jour.6,no.9:24. (c)

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1924 The effect of each ingredient in the manufacture of ice cream. W.H.E Reid and D.H.Nelson. Mo.Sta.[Ann.Rpt.1923] Bul.210:47-48. Abstracts, Expt.Sta.Rec.51:780; Mo.Bul.Inform.Refrig.,Paris,6:5178,
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Physical Condition - Viscosity (cont'd)

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The effect on the viscosity, bacterial flora, and quality of the resulting ice cream when the ice cream mixture is re-emulsified, re-viscolized, or re-homogenized. W.H.E.Reid and S.F.Scism. 22 p. Mo.Sta.Research Bul.82; Ice Cream Field,1926,8,no.6:74; Ice Cream Rev.1926,9,no.10:116. With slight omission of text and omission of illus., Dairy World,1926. 4,no.11:45. Abstracts,Expt.Sta.Rec.54:771,869; Chem.Abs.20:2028. (b)

Neutralization and homogenization of the ice cream mix and their relation to viscosity and overrun. H.A.Bendixen. Creamery and Milk Plant Mo.14,no.4:83; Ice Cream Rev.8,no.10;100; N.Y.Prod.Rev.59:1130; Agr. Jour.,Brit.Columbia,10:52. Section on neutralization,Ice Cream Trade Jour.21,no.4:53. Abstracts,Expt.Sta.Rec.53:676; Chem.Abs.19:2093.(c)

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The effect of processing on the dispersion of fat in an ice cream mixture. W.H.E.Reid and W.K.Moseley. 25 p. Mo.Sta.Research Bul.91. Abstracts,Expt.Sta.Rec.56:570; Internatl.Assoc.Ice Cream Manfrs.Abs.1: 103.
A microscopic study of the effect of processing on the dispersion of fat; Effect of processing and aging on the viscosity of ice cream mixtures and on surface tension; Effect of processing on the stability at summer temperatures and on the hardness of ice cream; Scoring.(h)

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1926 Factors influencing the viscosity of cream and ice cream. F.F.Sherwood and H.L.Smallfield. Jour.Dairy Sci.9:68-77. Abstracts,Chem. Abs.20:1120; Expt.Sta.Rec.55:873; Mo.Bul.Inform.Refrig.,Paris.8:7677; Internatl.Assoc.Ice Cream Manfrs.Abs.1:137. (a)

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Freezing Temperature

See also subdivision,"General," page 61,for references to additional sources of information on this subject.

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Effect of different percentages of butterfat on the physical properties of ice cream; Effect of sugar,milk-solids and fillers in the manufacture of commercial ice cream upon the change in temperature during the freezing process. (h)

Physical Condition - Freezing Temperature (cont'd)

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Influence of composition of mix on palatability; Influence of different ingredients on the yield; Effect of low brine temperatures on yield; Freezing point. (a)

1924 Effect of several ingredients used in the manufacture of commercial ice cream on the change in temperature during the freezing process. W.H.E. Reid and D.H.Nelson. 16 p. Mo.Sta.Research Bul.71; Creamery and Milk Plant Mo.1925;14,no.6:83. Summary and several charts,Ice and Refrig.1925,69:90. Abstracts,Expt.Sta.Rec.53:77; Chem.Abs.19:2092.
Results of increase of milk solids-not-fat. (b)

1925 The effect of each ingredient in the manufacture of ice cream. W.H.E. Reid and D.H.Nelson. Mo.Sta.[Ann.Rpt.1924] Bul.228:45-46.
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1926 Factors affecting the freezing point of ice cream. C.D.Dahle and W.J. Caulfield. Pa.Sta.[Ann.Rpt.1926] Bul.204:24-25. Abstracts,Expt.Sta. Rec.56:172; Mo.Bul.Inform.Refrig.,Paris,8:8088.
Effect of corn sugar and flavor. (h)

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Freezing

See also subdivision,"General," page 61, for references to additional sources of information on this subject.

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Freezing apparatus; The double-motion machine; Recipes; On freezing mixtures; Freezing mixtures with ice or snow; Freezing mixtures without ice. (a)

1903 Dairy refrigeration. J.W.Decker. In his Elements of dairying. p.107-109. Columbus,Ohio:Published by the author.
Ice cream; Ice cream fillers; Frozen junket; Mixing cream; Expansion; Freezing in open kettles. (b)

1905 An improvised freezing timer. A simple device for saving the tax on an ice cream maker's memory. V.Miller. Ice Cream Trade Jour.1,no.8:8. (c)

Results dependent upon machine speed. Profit is in the swell- proper speed the element of importance. O.R.Isham. Ice Cream Trade Jour.1, no.3:16. (d)

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1907 Freezing and storing of ice cream by mechanical refrigeration. W.A. Ohlhaver. Ice Cream Trade Jour.3,nos.2-3:28. (f)

1912 Ice cream hints. Where the frozen product is made in connection with buttermaking. R.M.Washburn. N.Y.Prod.Rev.34:610.
Transferring,holding,re-hardening and re-freezing ice cream. (g)

1913 How to mix ice and salt properly. Theory and practice of a freezing mixture which will benefit small manufacturers. Ice Cream Trade Jour. 9,no.4:42. (h)

1916 The proper freezing of ice cream. Ice and Refrig.50:204. Abstract, Assoc.Internatl.Froid,Bibliog.Bul.7:158. (i)

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Ice cream- how shall we freeze it? D.Monroe,A.Colman and M.I.Barber. Teachers Col.Rec.22;254-258; Natl.Assoc.Ice Indus.H.R.B.,1924,2:2-6. (c)

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1922 Freezing the mix. An important question discussed by the men who are making the ice cream. Ice Cream Rev.6,no.2:28. (f)

How to standardize to fit the law and the trade. How to freeze for quality and yield. R.M.Washburn. Ice Cream Rev.5,no.7:150; Creamery and Milk Plant Mo.11,no.2:74. (g)

The importance of high class freezer operators. N.M.Thomas. Ice Cream Rev.5,no.8:150. (h)

Mixing,freezing,hardening. [Series of questions submitted to manufacturers and compilation of answers.] Ice Cream Rev.5,no.11:59. (i)

Time required to freeze,why it varies? [Replies of several manufacturers to question.] Ice Cream Rev.5,no.11:140. (j)

1923 Freezing factors essential to quality and yield. Proper adjustment of the load,rate of beating,time in machine and drawing is pertinent to obtaining the desired results. R.M.Washburn. Ice Cream Trade Jour. 19,no.4:66. (k)

Ice cream freezers and ice cream. [Essentials of a good freezer and good freezing practices.] A.D.Burke. Ice Cream Rev.7,no.5:60. (l)

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Freezing (cont'd)

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Effect of different percentages of sugar on hardness and ability to withstand summer temperatures; Effect of increased butterfat content on viscosity,overrun and time required for freezing. (a)

Effect of several ingredients used in the manufacture of commercial ice cream on the change in temperature during the freezing process. W.H.E. Reid and D.H.Nelson. 16 p. Mo.Sta.Research Bul.71; Creamery and Milk Plant Mo.1925,14,no.6:83. Summary and several charts,Ice and Refrig. 1925,69:90. Abstracts,Expt.Sta.Rec.53:77; Chem.Abs.19:2092.
Results of increase of milk solids-not-fat. (b)

Freezing ice cream. W.Storer. Milk Messenger,London,1,no.6:2.
Shrinking; Refreezing; Rehardening. (c)

Some characteristics of the ice cream mix. How they are affected by the different ingredients,homogenization,holding and temperatures of freezing. C.D.Dahle. Ice Cream Trade Jour.20,no.10:70; Rev.Gén.Froid,1926, 7:225. Abstract,Mo.Bul.Inform.Refrig.,Paris,7:5975. (d)

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1925 Effect of ingredients in the ice cream mix on its freezing point. E.H. Parfitt and C.L.Taylor. Jour.Dairy Sci.8:230-237; Ice Cream Rev.1926, 9,no.8:152; Canad.Dairy and Ice Cream Jour.1926,5,no.6:13. Abstracts, Expt.Sta.Rec.54:170; Chem.Abs.19:2093; Ice Cream Trade Jour.21,no.7:64; Creamery and Milk Plant Mo.14,no.6:67; Mo.Bul.Inform.Refrig.,Paris,7: 6754; Ztschr.Eiskrem,2:23; Internatl.Assoc.Ice Cream Manfrs.Abs.1:72. (g)

How mix ingredients affect freezing. An increase in the milk solids, besides developing further viscosity and titrable acidity, lowers the freezing point,extends time required to freeze and slows down rate of melting. W.H.E.Reid and D.H.Nelson. Ice Cream Trade Jour.21,no.4:56. Summary,Rev.Gén.Froid,1926,7:268. Abstract,Mo.Bul.Inform.Refrig., Paris,7:5984. (h)

Freezing (cont'd)

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1926 Control of ice cream freezing. We can solve overrun problem only when we answer such questions as,what is proper temperature? What is plasticity? How can we measure it? Ice Cream Rev.9,no.7:67. (b)

Factors affecting time,temperature,and overrun in freezing ice cream. C.D.Dahle and W.J.Caulfield. Pa.Sta. [Ann.Rpt.1926] Bul.204:22-23. Abstracts,Expt.Sta.Rec.56:171; Mo.Bul.Inform.Refrig.,Paris,8:8088; Internatl.Assoc.Ice Cream Manfrs.Abs.1:70.
Brine temperature; Temperature of mix when brine was shut off; Age of mix. (c)

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Effect of butterfat in ice cream; Effect of sugar in manufacture of ice cream; Effect of several ingredients on change of temperature during the freezing process. (e)

Carbonation

See also subdivision,"General," page 61,for references to additional sources of information on this subject.

1920 Carbonated ice cream. W.P.Heath. Creamery and Milk Plant Mo.9,no.12: 56; Internatl.Confect.29,no.12:103. (f)

Essentials to profitable manufacture of ice cream. R.M.Washburn. Ice Cream Rev.3,no.9:58; Ice Cream Trade Jour.16,no.4:48; Creamery and Milk Plant Mo.9,no.5:56; N.Y.Prod.Rev.50:118; Dairy Rec.21,no.4:12. With slight omissions,Internatl.Confect.1921,30,no.5:98.
Standardized mix; Load in freezer; Beating; Drawing; Incorporation of carbon dioxide gas. (g)

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1923 The carbon dioxide treatment of foods. S.C.Prescott. 5 p. Mass.Inst. Technol. [Mimeographed.] Also in Amer.Food Jour.18:489-490; Ice Cream Rev.1924,7,no.7:84. (b)

"Heathization". A statement on reports by the University of Illinois and the National Association of Ice Cream Manufacturers on the freezing of ice cream in an atmosphere of carbon dioxide. W.P.Heath. Dairy Prod.Mdsg.1,no.3:18. (c)

The uses of carbon dioxide. I.Methods of manufacture and marketing. Uses in food products industry. Low temperature applications. C.L. Jones. Canad.Chem.and Metall.7:172-174. (d)

1924 The effect of carbonation on bacteria in commercial ice cream. S.C.Prescott and M.E.Parker. 16 p. Mass.Inst.Technol. (e)

Increasing ice cream stability through carbonation. S.C.Prescott and M.E. Parker. 16 p. Mass.Inst.Technol. (f)

1925 Carbonation of dairy products of little value. M.J.Prucha and J.M.Brannon. Ill.Sta.Ann.Rpt.1924,37:105-107. (g)

Effect of carbon dioxide on quality and keeping quality of butter and ice cream. Iowa Sta.Rpt.1925:42. Abstracts,Expt.Sta.Rec.55:573; Mo.Bul. Inform.Refrig.,Paris,8:7403. (h)

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What science has done for the bubbles in your ice cream. West.Confect. 12,no.1:64. (j)

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Overrun

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1914 Ice cream experiments. R.W.Brown. Ontario Agr.Col.and Expt.Farm,Ann.Rpt. 1913,39:92-94; N.Y.Prod.Rev.39:124. Abstracts,Expt.Sta.Rec.32:253; Assoc.Internatl.Froid,Bibliog.Bul.6:132.
Factors causing overrun and smoothness; Factors favorable and necessary for a good shipping product; Profits from ice cream manufacture as compared with selling cream. (b)

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One way to determine the overrun in the making of ice cream. G.H.Benkendorf. Wis.Sta.Bul.241:3-8; Milk Dealer,4,no.1:56; Butter,Cheese & Egg Jour.5,no.35:16. With omission of illus.,Chicago Dairy Prod.21,no.20:16; N.Y.Prod.Rev.39:68. Abstracts,Expt.Sta.Rec.31:875; Chem.Abs.9:1080; Assoc.Internatl.Froid,Bibliog.Bul.6:18. (d)

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Hardening and Storage

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Body and Texture

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Factors which govern overrun,body texture and flavor. (f)

1915 Smoothness and keeping qualities in ice cream as affected by solids. W.K.Brainerd. p.154-159. Va.Sta.Tech.Bul.7; Sta.Rpts.1913-14:154-159; N.Y.Prod.Rev.40:746; Ice Cream Trade Jour.1916,12,no.9:25. Abstracts, Expt.Sta.Rec.33:769; Assoc.Internatl.Froid,Bibliog.Bul.7:30. (g)

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Quality - Body and Texture (cont'd)

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Quality - Body and Texture (cont'd)

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1926 The effect of the ingredients of ice cream on its flavor,body and texture. H.A.Bendixen. Creamery and Milk Plant Mo.15,no.3:81. With omissions, Ice Cream Rev.9,no.9:75. (d)

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Previous tests on ice cream quality confirmed. A.S.Ambrose and P.H.Tracy. Ill.Sta.Ann.Rpt.1925,38:101-102. Abstract,Expt.Sta.Rec.56:273.
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Quality - Flavor

See also subdivision, "General," page 61, for references to additional sources of information on this subject.

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More about off-flavored ice cream. Why not put a fan system of ventilation in the raw cream room? Points to be studied if good flavored and uniform goods are to be turned out. Ice Cream Trade Jour.9,no.7:27. (b)

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Factors which govern overrun,body texture and flavor. (c)

1916 Controlling factors in ice cream flavoring. O.E.Williams. Ice Cream Trade Jour.12,no.5:26; N.Y.Prod.Rev.42:402. (d)

1922 Eliminating the grassy flavor in ice cream. A discussion of this difficulty by ice cream manufacturers and experiment stations. Ice Cream Rev. 5,no.12:12. (e)

1924 Experimental studies in ice cream during past year. R.C.Fisher. Ice Cream Field,4,no.3:8; Ice Cream Rev.7,no.11:36; Creamery and Milk Plant Mo.13, no.4:89.
Relation of composition to quality; Relation of acidity to flavor or palatability; Relation of acidity to viscosity and homogenizing pressure. (f)

1925 Ice cream. U.S.Dept.Agr.,Bur.Dairying Rpt.1925:4-5.
Relation of composition and treatment of mix to yield; Redetermination of velocity of crystallization of lactose; Pure cultures of bacteria compared for desirable flavors. (g)

No metallic flavor possible from tinned copper surfaces. Ice Cream Rev.8, no.9:36. (h)

1926 The effect of the ingredients of ice cream on its flavor,body and texture. H.A.Bendixen. Creamery and Milk Plant Mo.15,no.3:81. With omissions, Ice Cream Rev.9,no.9:75. (i)

Milk products and flavor in ice cream. Is our product standing up to our highest ideals? N.James. Canad.Dairy and Ice Cream Jour.5,no.9:44. (j)

Quality - Melting

See also subdivision,"General," page 61, for references to additional sources of information on this subject.

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1921 The effect of each ingredient in the manufacture of ice cream. W.H.E. Reid. Mo.Sta.[Ann.Rpt.1920] Bul.179:24-25. Abstracts,Expt.Sta.Rec.45: 278; Chem.Abs.16:3517.

Uniformity of maximum overrun at different brine temperatures; Effect of increased percentages of sugar on the hardness of ice cream; Determination of the time required for creams with different percentages of sugar to melt under summer conditions. (b)

1923 Gelatine- viscosity and melting resistance. V.C.Manhart. Ice Cream Rev. 7,no.2:14; Creamery and Milk Plant Mo.12,no.9:85; Ice Cream Field,1924, 4,no.4:26. (c)

How acidity affects the quality of the mix. Interesting facts regarding its relation to melting properties brought out in experiments at Penn State College. W.B.Combs and W.H.Martin. Ice Cream Trade Jour.19,no. 11:75. Extracts,Cold Storage and Prod.Rev.,London,26:469. Abstracts, Expt.Sta.Rec.50:580; N.Y.Prod.Rev.58:1038; Mo.Bul.Inform.Refrig.,Paris, 5:4185. (d)

Influence of gelatine upon viscosity of mix. From the standpoint of the consumer there are four essential factors in ice cream- flavor,body, texture and quality. V.C.Manhart. Ice Cream Field,3,no.1:66; Ice Cream Rev.6,no.12:8. With various omissions,Ice Cream Trade Jour.19,no.4:61. Abstract,Expt.Sta.Rec.49:177.

Pasteurization; Influence of gelatine; Melting resistance. (e)

1924 The effect of each ingredient in the manufacture of ice cream. W.H.E. Reid and D.H.Nelson. Mo.Sta.[Ann.Rpt.1923] Bul.210:47-48. Abstracts, Expt.Sta.Rec.51:780; Mo.Bul.Inform.Refrig.,Paris,3:5178.

Effect of different percentages of sugar on hardness and ability to withstand exposure to summer temperatures; Results of increased butterfat content on viscosity,overrun and time required for freezing. (f)

Problems in the manufacture of ice cream. W.B.Combs,W.H.Martin and I.R. Knapp. Pa.Sta.[Ann.Rpt.1924] Bul.188:18-19; N.Y.Prod.Rev.58:1134. Abstract,Expt.Sta.Rec.52:279.

Effect of pasteurization and viscolization upon viscosity of cream and ice cream mixes; Relation of percent of acidity in mix to quality and melting properties of ice cream; Relation of bacteria content of mix to quality of ice cream. (g)

Quality - Melting (cont'd)

1925 How mix ingredients affect freezing. An increase in the milk solids, besides developing further viscosity and titrable acidity, lowers the freezing point, extends time required to freeze and slows down rate of melting. W.H.E.Reid and D.H.Nelson. Ice Cream Trade Jour.21,no.4:56. Summary,Rev.Gén.Froid,1926,7:808. Abstract,Mo.Bul.Inform.Refrig.,Paris, 7:5984. (a)

1926 The effect of processing on the dispersion of fat in an ice cream mixture. W.H.E.Reid and W.K.Moseley. 25 p. Mo.Sta.Research Bul.91. Abstract,Expt.Sta.Rec.56:570; Internatl.Assoc.Ice Cream Manfrs.Abs.1:103.
A microscopic study of the effect of processing on the dispersion of fat; Effect of processing and aging on the viscosity of ice cream mixtures and on surface tension; Effect of processing on the stability at summer temperatures and on the hardness of ice cream; Scoring. (b)

Defects - General

See also subdivision,"General," page 61, for references to additional sources of information on this subject.

1914 Ice cream troubles. [Combating soft,weak body. Insufficient freezing and faulty packing frequent causes.] H.R.Tolstrup. Dairy Rec.16,no. 11:12; N.Y.Prod.Rev.1915,40:154. (c)

1915 Defects in ice cream. H.R.Tolstrup. Creamery Jour.36,no.10:13; Milk Trade Jour.3,no.6:8; Ice,16,no.6:20. Abstract,Amer.Assoc.Ice and Refrig.,Bibliog.Amer.Lit.Refrig.1915:75.
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1918 Experiments in ice cream making. A.C.Baer. Okla.Sta.Rpt.1918:31. Abstracts,Expt.Sta.Rec.40:675; Mo.Bul.Inform.Refrig.,Paris,1:174.
Results of use of centrifugal and steam emulsifiers; Use of additional milk solids (skim milk powder) in the mix; Churning of mix during freezing. (e)

1919 Chemistry in ice cream manufacture and control of overrun. T.Mojonnier and J.A.Cross. Creamery and Milk Plant No.8,no.10:92.
Complaints with sandy ice cream; Complaints upon solids settling out of ice cream mix; Evaporated milk that would not stand processing; Complaint upon shrinkage of ice cream in shipping cans; Control of overrun. (f)

1922 Why ice cream churns in the freezer. Question asked by a subscriber,and replies by ice cream manufacturers and dairy experts. Ice Cream Rev.5, no.11:78. (g)

Defects - General (cont'd)

1923 A greenish-black discoloration of chocolate ice cream. A.C.Dahlberg. Jour.Dairy Sci.6:455-460. Abstracts,Expt.Sta.Rec.50:477; Chem.Abs.18: 133; N.Y.Prod.Rev.58:1040; Milchw.Forsch.4,Ref.:107; Internatl.Assoc. Ice Cream Manfrs.Abs.1:37. (a)

1924 The ice cream mix and results desired. The adoption of a definite mix composition does not necessarily mean uniformity. W.P.Heath. Dairy World,2,no.10:11; no.11:29; Canad.Dairy and Ice Cream Jour.2,no.1:19. (b)

Manufacture of ice cream. Okla.Sta.Bien.Rpt.1923-24:14-15. Abstract, Expt.Sta.Rec.53:177.
Importance of bacterial count; Merits of "satin-smooth"condensed milk; Churning of mix during freezing. (c)

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Sandiness

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Shrinkage

See also subdivision,"General," page 61, for references to additional sources of information on this subject.

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The influence of overrun and temperature on shrinkage of ice cream when dipped in quart containers. Report of committee at the 1924 annual convention of the New England Association of Ice Cream Manufacturers,at Hartford,Conn. R.C.Fisher and H.F.Judkins. Creamery and Milk Plant Mo.14,no.3:75; Ice Cream Rev.8,no.11:32. Abstracts,Expt.Sta.Rec.53: 883; Mo.Bul.Inform.Refrig.,Paris,7:6755. (i)

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Temperature and dipping loss. How cabinet temperatures affect shrinkage of ice cream on being dipped by dealers for carry-out trade. H.R.Bierman. Ice Cream Trade Jour.22,no.8:57. Abstract,Mo.Bul.Inform.Refrig., Paris,7:7032. (h)

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Bacteria; Fruit ice cream; Brick ice cream; Fancy moulds; Custards and frozen puddings; Water ices; Frozen fruits; Sherbets and punches. (c)

1916 Ice cream novelties. W.S.Adkins. N.Y.Prod.Rev.42:474. (d)

1919 Ice cream for the winter months. Creamery Jour.30,no.19:30.
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1923 Money making ideas for the ice cream man. L.O.Thayer. Internat.Confect. 32,no.6:77. (f)

Novelties in ice cream that make sales. L.O.Thayer. Internatl.Confect. 32,no.8:81; N.Y.Prod.Rev.56:878. (g)

1924 Ice cream glorified. As they serve it in the smart tea rooms. A.Bradley. Woman's Home Companion,51,no.7:56. (h)

1925 Specialties- are they profitable? S.N.Sutton. Creamery and Milk Plant Mo.14,no.1:90; Canad.Dairy and Ice Cream Jour.4,no.7:8. (i)

1926 Novelties- can the industry use them? N.M.Thomas. Ice Cream Trade Jour. 22,no.2:67. (j)

Sherbets and Ices

1894 The book of ices,including cream and water ices,sorbets,mousses,iced souffles,and various iced dishes,with names in French and English,and various coloured designes for ices. A.B.Marshall. Rev.ed. 80 p. London:Marshall's School of Cookery. (k)

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1911 Classification of ice cream and related frozen products- score cards for ice cream judging. M.Mortensen. p.353-365. Iowa Sta.Bul.123; N.Y. Prod.Rev.32:562; 33:164,204. Abstract,Expt.Sta.Rec.25:568. (m)

Ice cream,ices,punches,sherbets,syrups and soda formulas. J.Friedman. In his Friedman's common-sense candy teacher. Ed.2. p.257-311. Chicago:Jonas F. Bell. (n)

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1911 Ice cream, sherbets and other ices. M.Mortensen. Hoard's Dairyman, 42: 549-550. (a)

1912 Ices and their preparation. Butter, Cheese & Egg Jour. 3, no. 28: 16. (b)

1913 Ice creams, water ices, frozen puddings together with refreshments for all social affairs. S.T.Rorer. 165 p. Philadelphia: Arnold and Co.
General directions for all recipes; Use of fruits; Time for freezing; Directions for freezing; To repack; To mold ice creams, ices or puddings; To remove ice creams, ices and puddings from molds; Quantities for serving; Philadelphia ice creams; Neapolitan ice creams; Ice creams from condensed milk; Frozen puddings and desserts; Water ices and sherbets or sorbets; Frozen fruits; Frappé; Parfait; Mousse; Sauces for ice creams. (c)

Sherbets and how manufactured- a variety of recipes. G.S.Ellis. N.Y.Prod. Rev. 35: 1126. (d)

1918 Frozen without cream. M.J.Crosby. Good Housekeeping, 67, no. 2: 66. (e)

1922 Sherbets both fruit and cream. D.B.Marsh. Good Housekeeping, 75, no. 1: 88. (f)

1923 Rigby's reliable candy teacher with complete and modern soda, ice cream and sherbet sections. W.O.Rigby and F.Rigby. 268 p. Topeka, Kans.: Rigby Pub. Co. (g)

1924 Frozen desserts. H.Faust. 4 p. Calif. Col. Agr., Ext. Serv. H.D. 132.
Classification; General rules for freezing; Water ices; Sherbets; Ice creams; Mousse; Molding frozen mixtures; Sauces. (h)

Frozen fruit made at Miami. Ice Cream Rev. 8, no. 1: 25. (i)

Ices can be profitable to small manufacturers. P.Werner. Ice Cream Rev. 7, no. 11: 60. (j)

Water ices for the summer days. Their varied uses. E.F.White. Internatl. Confect. 33, no. 6: 69. (k)

1925 Facts and figures on sherbets and ices. Ice cream manufacturers and specialists tell how they make them and discuss the popularity of these two important products in the sales program of the ice cream plant. Ice Cream Trade Jour. 21, no. 8: 33. (l)

How dealers' prejudice against sherbet can be overcome. Why sherbet without combined solids breaks down more quickly than ice cream. E.E.Love. Ice Cream Rev. 8, no. 10: 92. (m)

Making ice cream, sherbets, and ices for home use. W.W.Fisk. 7 p. N.Y. Cornell, Ext. Bul. 109.
Method of freezing; Kinds of ice cream; Formulas. (n)

Sherbets and Ices (cont'd)

1926 The body and texture of water ices and sherbets. A.C.Dahlberg. Rpt.Proc. Natl.Assoc.Ice Cream Manfrs.1926:80-84. (a)

New ice and sherbet studies. A.C.Dahlberg. Ice Cream Trade Jour.22,no. 11:53. (b)

Some ice cream "hows" and "whats". How is the ideal chocolate mix prepared?- what is a sherbet?- an ice?- what is a good formula for an orange ice and sherbet? Ice Cream Rev.9,no.7:64. (c)

A study of the manufacture of water ices and sherbets. A.C.Dahlberg. 30 p. N.Y.Sta.Bul.536. Excerpts,Creamery and Milk Plant Mo.15,no.11:103. Abstracts,Expt.Sta.Rec.56:189; Mo.Bul.Inform.Refrig.,Paris,8:8091; Internatl.Assoc.Ice Cream Manfrs.Abs.1:108. (d)

Cones

1909 Ice cream cone making a profitable side line. Ice Cream Trade Jour.5,no. 10:17. (e)

1912 Ice cream cone machinery. E.F.White. Internatl.Confect.21,no.3:50. (f)

1916 Ice cream cones [were first made in 1904 at the Louisiana Purchase Exposition]. C.M.Egbert. N.Y.Prod.Rev.42:739. (g)

1919 The 5 cent ice cream cone the dealer's "Golden Egg." R.W.Johnson. Ice Cream Rev.2,no.11:29; Ice Cream Trade Jour.15,no.4:45; Creamery and Milk Plant Mo.8,no.5:54. (h)

[The ice cream cone is one of the golden eggs of the ice cream business.] Killing the goose with the golden egg. L.A.Corning. Ice Cream Rev.2, no.10:10. (i)

1920 How the rising generation learns to eat ice cream. The cone is the biggest idea ever developed for making ice cream popular- last year children bought about 65 per cent of cones sold. L.J.Schumaker. Ice Cream Trade Jour.16,no.1:59; Creamery and Milk Plant Mo.9,no.8:46; N.Y.Prod.Rev.50; 724. (j)

The ice cream cone. L.J.Schumaker. Creamery and Milk Plant Mo.9,no.8:46. (k)

1923 Cones and their importance to the ice cream industry. J.R.Wells. Ice Cream Rev.7,no.4:88. (l)

How the ice cream cone helps increase sales. More attention is being paid to the "nimble nickel" and its relation to the eventual success of the industry. J.R.Wells. Ice Cream Trade Jour.19,no.8:54. (m)

Cones (cont'd)

1923 Making ice cream cones is live industry; total output of Chicago, which has the biggest plant of this type, reaches a total of 54,000,000 in three months. Chicago Com.19, no.25:13. (a)

1924 The development of the ice cream cone. Dairy Prod.Mdsg.4, no.1:22. (b)

1925 Calls ice cream cone only nickel treat. Writer in Birmingham Post says it alone remains after departure of nickel cigar, nickel movie and nickel slice of pie- estimates 20,000 cones consumed at one place in week. Ice Cream Field, 7, no.1:39. (c)

Claims Portland saw first American cone. Newspaper of that city says idea grew out of purchase of ice cream and cake by young man at St.Louis Exposition. Ice Cream Field, 7, no.1:39. (d)

"I'd rather have a cone". Cone gives natural enjoyment, without artificialties, which appeals to youngsters. F.Rasmussen. Ice Cream Rev.8, no.10: 13. (e)

Chocolate Covered Packages

1922 The adulteration of ice cream coatings. R.Schwarz. Confect.Jour.48, no. 568:116. (f)

Eskimo pie campaign brings 100,000 customers in 60 days. Newspaper advertising launches new confection, which makes ice cream selling an all-the-year business. Printers' Ink, 118, no.5:41. (g)

Manufacture of chocolate covered ice cream bars. H.C.Knopf. Ice Cream Rev.5, no.7:158. (h)

The manufacturers' point of view. [Questionnaire and] summary of opinion of ice cream manufacturers everywhere on chocolate coated ice cream. Ice Cream Rev.5, no.9:VIII. (i)

A midwinter ice cream boom; [Eskimo pie]. W.Bishop. Nation's Business, 10, no.4:52. (j)

Milk chocolate coating for dipping ice cream. Ice Cream Rev.5, no.7:57. (k)

1923 Chocolate coated ice cream. A.M.Thornton. Ice Cream Rev.6, no.6:72. Method of manufacture; Profit. (l)

1924 Building winter consumption. Suggestions for defeating "the winter thief" that robs manufacturers of summer profits. Says Eskimo pie is a solution. W.J.Sheehan. Ice Cream Rev.7, no.8:44. (m)

Eskimo pie as a winter proposition. Cold Storage and Prod.Rev., London, 27:487. (n)

Chocolate Covered Packages (cont'd)

1924 Eskimo pies. C.O.Lund. Ice Cream Rev.7,no.7:92; reprinted,8,no.2:152. (a)

The right way to manufacture Eskimo pies. Cream direct from hardening room makes best pies. Ice Cream Rev.8,no.3:114. (b)

The story of Eskimo pie. Cold Storage and Prod.Rev.,London,27:147. (c)

1926 Origin of Eskimo pie results of a poor boy's dual appetite. Cold Storage and Prod.Rev.,London,29:187. (d)

Suckers

1925 Frozen sucker hailed as the missing link of the ice cream industry. Successful advent of new frozen product in middle west and other sections impress manufacturers that suckers will enable them to win back ground lost to beverage industries. Ice Cream Rev.8,no.12:84. (e)

The frozen sucker has been nationalized. Ice Cream Rev.8,no.12:99. (f)

Frozen suckers were introduced in 1872. Sons of Civil War veterans munched frozen suckers six years after Lee surrendered- Henry R.Robbins introduced this product. Ice Cream Rev.9,no.1:110. (g)

How long will the frozen sucker last? Is it a novelty or a staple? If a staple,what must be done to maintain permanent sales with resulting profits to the ice cream industry? E.Scudder. Ice Cream Rev.8,no.12:114. (h)

How suckers are not sold. Ice Cream Rev.8,no.12:102. (i)

Make the frozen sucker permanent. Success of new product depends upon fairly consistent advertising. E.Stevenson. Ice Cream Rev.8,no.12:130. (j)

The missing link in the ice cream industry. Phenomenal sales of the frozen sucker. Cold Storage and Prod.Rev.,London,28:349. (k)

One manufacturer's sucker experience. Finds that they do not compete with ice cream- sales statistics show practically no effect. Ice Cream Field, 7,no.4:8. (l)

Patents on popsicles and frozen suckers. Many inquiries made by manufacturers who wish to know scope of rights granted to inventors. Ice Cream Field,7,no.5:48. (m)

Suckers (cont'd)

1925 Report on questionnaire concerning popicicles, frozen suckers and similar products. 2 p. Natl.Assoc.Ice Cream Manfrs.Bul.18. (a)

Shall the National Association establish a defense fund to help its members to test the validity of patents alleged to cover the manufacture and sale of frozen suckers? 1 p. Natl.Assoc.Ice Cream Manfrs.Bul.17. (b)

Sucker history dates back to 1872. Ice Cream Rev.8,no.12:110. (c)

Sucker situation reviewed by national association. Forty-three manufacturers out of fifty-four say they regard suckers as profitable; forty-seven believe it harmful. Ice Cream Rev.9,no.2:144. (d)

Suckers do not compete with ice cream. Replies to Ice Cream Field's questionnaire on subject almost unanimous in declaring they create their own market- many manufacturers regard them as highly profitable. Ice Cream Field,7,no.3:16. (e)

Miscellaneous

1905 French creams. A good paying line for ice cream makers. H.Gratz. Ice Cream Trade Jour.1,no.9:9. (f)

Novelties. Individual croquettes with green peas and sauce- ice glasses for punch or sherbet. H.Gratz. Ice Cream Trade Jour.1,no.11:6. (g)

Novelties. Spun sugar nests and webs- oranges in surprise. H.Gratz. Ice Cream Trade Jour.1,no.12:9. (h)

1907 Mousses. F.B.Conway. Ice Cream Trade Jour.3,no.8:16. (i)

1910 The first ice cream soda. Tells how he first came to use ice cream in soda. R.M.Green. Internatl.Confect.19,no.4:38. (j)

1911 Ice cream,lacto and junket. M.Mortensen. Hoard's Dairyman,42:623. (k)

Lacto:a new and healthful frozen dairy product. M.Mortensen and J.Gordon. p.267-279. Iowa Sta.Bul.118. With omission of tables,N.Y.Prod.Rev.32: 186,226. (l)

Prolonging life with ice-cream. [Concerning product called "Lacto".] C.V.Gregory. World To-Day,20:611. (m)

1913 Lacto: a frozen dairy product. M.Mortensen and B.W.Hammer. p.149-155. Iowa Sta.Bul.140. (n)

Miscellaneous (cont'd)

1917 White's vest pocket sundae formulary. A collection of original and carefully selected standard formulas for the preparation of plain and fancy sundaes and the manufacture of dressings and toppings, arranged in alphabetical order so that they may be instantly accessible. Contains over 1200 formulas for sundaes and over 300 formulas for dressings, in all over 1500 formulas. E.F.White. 199 p. Boston:The Spatula Publishing Co. (a)

1919 Fancy ice cream helps build business. The demand for parfaits and puddings in cold weather sustains the output through the winter season. M.Mortensen. Ice Cream Trade Jour.15,no.8:51. With slight additions, Creamery and Milk Plant No.8,no.5:50; Internatl.Confect.28,no.3:70.(b)

1921 Origin of the word sundae. J.B.Porter. Internatl.Confect.30,no.3:100. (c)

1922 Frozen egg nog takes "chill" out of winter slump. R.McDaniel. Ice Cream Field,2,no.2:70. (d)

1924 Hot ice cream for winter. [Served in hot chocolate.] L.N.Elliott. Ice Cream Field,5,no.6:42. (e)

Origin of word sundae. Ice Cream Field,4,no.5:57. (f)

1925 Making more pleasing sodas and sundaes. O.L.Lovell. Rpt.Proc.Natl.Assoc. Ice Cream Manfrs.1925:91. With omissions,Ice Cream Trade Jour.1926,22, no.3:71. (g)

LABORATORY AND RESEARCH

1919 The ice cream laboratory. A necessity in the modern plant- possibilities of big returns from this important department. P.C.Mojonnier. N.Y.Prod. Rev.49:270; Ice Cream Trade Jour.1920,16,no.6:55; Creamery and Milk Plant No.1920,9,no.5:50; Ice Cream Rev.1920,3,no.8:36; reprinted,no.10: 18; Creamery Jour.1920,31,no.3:14. Abstract,No.Bul.Inform.Refrig.,Paris, 2:1167. (h)

1920 Investigations in ice cream manufacture. [Brief outline of ice cream experiments of the laboratories of the Dairy Division,U.S.Department of Agriculture.] L.A.Rogers. Rpt.Proc.Natl.Assoc.Ice Cream Manfrs.1920: 71-72; Ice Cream Trade Jour.16,no.11:67; Creamery and Milk Plant No.9, no.12:66. (i)

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ANALYSIS AND EXAMINATION

Chemical

See also subdivision,"General," page 61, for references to additional sources of information on this subject.

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See also subdivision,"General," page 61, for references to additional sources of information on this subject.

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1925 Additional tests show food value. Pupils of New London,Conn. schools thrive on ice cream diet- gains in weight ranged from one to six pounds. Ice Cream Field,6,no.4:8. (l)

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Ice cream for hiccoughs. Ice Cream Rev.8,no.6:48. (f)

Ice-cream nutrition classes in public schools. By Anheuser-Bush Ice-Cream Beverage Company,Inc.,New Orleans,La. F.Martin. Agr.Jour.,Brit. Columbia,10:49. (g)

Ice cream,the health food,its value as a body builder for undernourished children. [8] p. Presented by Tait Bros.Inc.,Springfield,Mass. Published by The New England Association of Ice Cream Manufacturers,51 Cornhill,Boston. (h)

New London test shows food value. Pupils in public schools of that city show large gain in weight after being fed ice cream for six weeks' period- school nurse describes experiment. Ice Cream Field,7,no.1:10. (i)

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Fruits and ice cream hold secret of summer health. W.Hutchinson. Ice Cream Rev.10,no.1:50. (h)

Houston pupils thrive on ice cream. Health education committee requires it on public school menus- first introduced as experiment in seven schools. Ice Cream Field,8,no.5:3. (i)

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Physical Culture praises ice cream for health. Ice Cream Rev.10,no.3:108. (p)

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Regard ice cream as food,not luxury. Tendency of housewives is to provide complete meal in addition to it,and over-eating frequently results- should be regarded as part of meal,not "extra". M.Hastings. Ice Cream Field,9,no.5:58. (b)

Saving the babies by feeding them ice cream. L.Howell. Ice Cream Rev.10, no.3:82. Abstract,Internatl.Assoc.Ice Cream Manfrs.Abs.1:62. (c)

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Gelatin

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POISONING AND EPIDEMIOLOGY

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Package ice cream. P.C.Mojonnier. Ice Cream Rev.5,no.9:90. (e)

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1922 The future of brick or packaged ice cream. K.L.Carver. Ice Cream Rev. 5,no.10:68. (g)

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Packing

1909 Practicability of vacuum shipping cans. G.C.Mansfield. Rpt.Proc.Natl. Assoc.Ice Cream Manfrs.1909;9:77-78; Ice Cream Trade Jour.5,no.12:42. (g)

1912 Packing ice cream. J.M.Fuller. N.Y.Prod.Rev.34:446. (h)

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Transportation and Delivery

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1913 Selecting a reliable delivery force. Some concerns have done it by giving prize money and keeping records of the drivers- the bonus and the weekly wage system compared. Ice Cream Trade Jour.9,no.8:24. (d)

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1917 Fat standards and food values in ice cream. The fat basis a poor one for judging the nutritive properties of the frozen dessert. R.M. Washburn. Ice Cream Trade Jour.13,no.3:29; Creamery and Milk Plant Mo.5,no.7:40; Milk Dealer,6,no.6:50; N.Y.Prod.Rev.43:762; Dairy Rec. 18,no.45:18; Butter,Cheese & Egg Jour.8,no.11:30; Creamery Jour.1918, 29,no.5:11. Abstract,Assoc.Internatl.Froid,Bibliog.Bul.8:76. (j)

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Standards for ice cream. J.B.Pottenger. Ice Cream Rev.3,no.9:20. (n)

State ice cream standards. Revised tabulation shows trend toward lower milk fat requirements. Ice Cream Trade Jour.16,no.9:59. (o)

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Wisconsin's new standards for ice cream. [Flavoring and history of ice cream.] H.Klueter. Ice Cream Trade Jour.18,no.2:69. With omission of paragraphs on origin,Creamery and Milk Plant Mo.11,no.3:66. With omission of paragraphs on flavoring,Ice Cream Rev.5,no.8:10. Abstract, Expt.Sta.Rec.46:681. (e)

1923 The ice cream standard question again. Further points relative to the question of fat standard for ice cream- why an eight or ten percent butterfat standard is advantageous. R.M.Washburn. Ice Cream Rev.6, no.8:14. (f)

Ice cream standards. H.A.Ruehe. Ice Cream Rev.6,no.9:78; Ice Cream Field,2,no.6:76; Ice Cream Trade Jour.19,no.3:54. (g)

Legal standard for ice cream. [Table showing standards as fixed by the United States and by the various states.] Ice Cream Field,4,no.1:86. (h)

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States position [of National Ice Cream Manufacturers' Association] on proposed standard. V.F.Hovey. Ice Cream Field,5,no.6:34; Chicago Dairy Prod.31,no.18:19. (d)

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1913 Sampling ice cream. J.O.Halverson. Jour.Indus.and Engin.Chem.,5:409-410. Abstract,Expt.Sta.Rec.31:210. (f)

1921 New thoughts on ice cream. A.C.Baer. Ice Cream Rev.4,no.8:18; Ice Cream Trade Jour.17,no.5:53. With slight omission,N.Y.Prod.Rev.52:586.
General improvement in Oklahoma ice cream; Food value of butter fats compared with other fats; Serum solids; Discussion of score card. (g)

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Report of committee on legal standards and score cards for dairy products. J.H.Frandsen. Jour.Dairy Sci.5:164-167; Creamery and Milk Plant Mo.11,no.6:74. (j)

Research on ice cream making. Okla.Sta.Ann.Rpt.1921,30:19-22. Abstract, Expt.Sta.Rec.47:877.
Composition of mix changed; Milk solids increased; Grades of gelatine studied; Amount of serum solids determined; Score card development. (k)

Result of second Kansas scoring contest. N.E.Olson. Ice Cream Rev.5,no. 9:64. (l)

1923 The Connecticut educational ice cream scoring. R.C.Fisher. Ice Cream Rev.6,no.11:80; Creamery and Milk Plant Mo.12,no.6:82. (m)

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1923 The correct sampling of ice cream. B.Vener. Internatl.Assoc.Dairy and Milk Insp.Ann.Rpt.1923,12:195-199; Ice Cream Trade Jour.19,no.10:65; Creamery and Milk Plant Mo.1924,13,no.3:99. Abstract,Expt.Sta.Rec.50: 878. (a)

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Scoring of ice cream exhibits. G.D.Turnbow. Ice Cream Rev.6,no.12:28. (c)

Value of the bacterial count in scoring ice cream. B.W.Hammer. Creamery and Milk Plant Mo.12,no.3:76; Ice Cream Trade Jour.19,no.3:67. Abstract,Expt.Sta.Rec.48:877. (d)

1924 Factors which produce quality. [Score card is logical way of determining importance of the various characteristics.] H.A.Rueho. Ice Cream Rev. 7,no.9:86; Ice Cream Field,5,no.4:90; Ice Cream Trade Jour.20,no.3:74; Creamery and Milk Plant Mo.13,no.1:88. Abstracts,Expt.Sta.Rec.51:79; Mo.Bul.Inform.Refrig.,Paris,5:4338. (e)

Judging ice cream. P.Coombes. Milk Messenger,London,1,no.5:7. (f)

Results of educational ice cream scoring at Storrs. R.C.Fisher. Ice Cream Field,5,no.1:53; Creamery and Milk Plant Mo.13,no.6:91. (g)

Results of recent Kansas ice cream scoring contest. N.E.Olson. Ice Cream Field,5,no.1:52. (h)

Why should ice cream be scored? M.H.Thomas. Ice Cream Field,4,no.5:25. (i)

1926 The effect of processing on the dispersion of fat in an ice cream mixture. W.H.E.Reid and W.K.Moseley. 25 p. Mo.Sta.Research Bul.91. Abstracts,Expt.Sta.Rec.56:570; Internatl.Assoc.Ice Cream Manfrs.Abs.1:103. A microscopic study of the effect of processing on the dispersion of fat; Effect of processing and aging on the viscosity of ice cream mixtures and on surface tension; Effect of processing on the stability at summer temperatures and on the hardness of ice cream; Scoring. (j)

Advertising and Publicity

1904 Booming the ice cream business. Quality, cleanliness and attractive surroundings the first essentials- schemes for advertising. F.Berath. Internatl.Confect.13,no.9:22. (a)

1909 Best advertising methods. W.J.Tobin. Rpt.Proc.Natl.Assoc.Ice Cream Manfrs.1909,9:52-56; Ice Cream Trade Jour.5,no.12:34. (b)

1911 The best way to advertise. F.W.Sullivan. Ice Cream Trade Jour.7,no.1: 34; N.Y.Prod.Rev.32:418. (c)

Side lines- advertising the retail branch store. If ingenuity is used the place and the brand of ice cream will become household words in a short time and the gallonage sale will show a big increase. Ice Cream Trade Jour.7,no.6:54. (d)

A systematic ice cream advertising campaign. Ice Cream Trade Jour.7,no. 4:27. (e)

1912 Advertising ice cream. G.A.Deatle. Ice Cream Trade Jour.8,no.3:36. (f)

Ice cream advertising campaigns must come. Advent of new concerns will make the old ones step lively to hold their prestige, and expert advertising is the only thing that can make winners in the future. Ice Cream Trade Jour.8,no.5:32. (g)

1913 How ice cream could be advertised. Suggestion made at bakers' convention applies to associations in ice cream trade. Ice Cream Trade Jour.9,no. 8:42. (h)

1914 Ice cream sales promotion. Progressive methods must be applied in both advertising and direct sales work- advertising must be carefully planned to induce consumer demand and the co-operation of dealers must be secured. F.L.Barker. Ice Cream Trade Jour.10,no.7:23. (i)

Publicity for ice cream factories. F.A.Wynne. Ice Cream Trade Jour.10, no.3:34; N.Y.Prod.Rev.38:76. (j)

1915 A few points about advertising ice cream. T.D.Cutler. Ice Cream Trade Jour.11,no.10:48d. Extracts, N.Y.Prod.Rev.1916,42:588. (k)

Newspaper advertising. H.J.Garrison. Ice Cream Trade Jour.11,no.10:44; N.Y.Prod.Rev.41:172. (l)

1916 Advertising ice cream. F.Armstrong. Butter, Cheese & Egg Jour.7,no.6:20 (m)

Advertising that will insure ice cream sales. I.M.Simpson. Ice Cream Trade Jour.12,no.1:37. (n)

Advertising and Publicity (cont'd)

1916 Possibilities of developing winter business. Advertising must be relied upon- poor advertising expensive- employment of specialists to select mediums and prepare copy is advised. E.C.Sutton. Ice Cream Trade Jour.12,no.1:36a; N.Y.Prod.Rev.42:768. (a)

1917 Figuring expense and profits in advertising. Publicity reduces unit manufacturing cost by stimulating demand and thereby increasing production. R.H.Cornell. Ice Cream Trade Jour.13,no.1:31. (b)

1918 The advertising of ice cream. P.L.Barker. Ice Cream Rev.1,no.10:24. (c)

What advertising can do for ice cream; F.H.Ames. Ice Cream Rev.1,no. 9:14. (d)

1919 Advertising via airplane. W.H.Irvin. Ice Cream Rev.3,no.2:18. (e)

Food value overstressed in advertising. Demand for ice cream is chiefly due to properties other than food value and principal drive in advertising should follow lines of least resistance. Ice Cream Trade Jour. 15,no.6:33. (f)

1920 Publicity in the ice cream industry. Consumers should receive accurate and truthful information concerning the manufacture and sale of food products. J.Foust. Ice Cream Trade Jour.16,no.1:49. (g)

1921 Advertise delicacy and food value of ice cream. M.D.Munn. Ice Cream Rev.5,no.2:166. (h)

Advertising and selling ice cream. The purpose of advertising is not alone to sell goods but also to create good will. W.B.Morris. Ice Cream Trade Jour.17,no.8:58; N.Y.Prod.Rev.52:1264. (i)

Advertising ice cream. K.L.Carver. Ice Cream Trade Jour.17,no.4:49. (j)

Can ice cream as an industry be advertised? The author believes that through co-operative advertising the basic market for ice cream can be enlarged. C.W.Hoyt. Ice Cream Trade Jour.17,no.3:41. (k)

Ice cream sales and advertising. Wider distribution of quality ice cream through advertising is essential to the complete development of the industry. W.W.Talcott. Ice Cream Trade Jour.17,no.6:49. (l)

Special advertising to the little folks. D.J.Buckingham. Ice Cream Rev. 5,no.2:16. (m)

1922 Advertising the fat content of ice cream. The manufacturer who stresses this feature of his product will increase sales by building consumer confidences. P.B.Bennetch. Ice Cream Trade Jour.18,no.7:63. (n)

Advertising and Publicity (cont'd)

1922 Advertising will eliminate "winter slump". N.Walker. Ice Cream Field, 1,no.6:61. (a)

The appeal of novelty in ice cream. Creamery advertises specialty into success. Printers' Ink,118,no.1:69; Ice Cream Rev.5,no.7:30. (b)

Appealing to imagination to sell more ice cream. C.R.Powell. Ice Cream Field,1,no.2:34. (c)

The best methods of advertising ice cream. F.N.Martin. Rpt.Proc.Natl. Assoc.Ice Cream Manfrs.1922:56-59; Ice Cream Rev.6,no.4:148. (d)

[The best methods of advertising ice cream. Discussion.] A.R.Fernald. Rpt.Proc.Natl.Assoc.Ice Cream Manfrs.1922:62-64. (e)

[The best methods of advertising ice cream. Discussion.] W.B.Morris. Rpt.Proc.Natl.Assoc.Ice Cream Manfrs.1922:59-61. (f)

Common sense in ice cream advertising. Seven cardinal points for constructive building of a successful ice cream advertising and sales campaign discussed. A.R.Fernald. Ice Cream Trade Jour.18,no.1:69; Ice Cream Rev.5,no.9:116; Summary,Ice Cream Rev.5,no.6:104. (g)

Facts about advertising ice cream. The degree of success attained depends upon the care and judgment used in selecting medium and advertising matter. W.Terry. Ice Cream Trade Jour.18,no.4:50. (h)

Group advertising for ice cream manufacturers. How combined local publicity campaigns supplement individual efforts to increase business in dull season. M.Scheck. Ice Cream Trade Jour.18,no.10:65. (i)

How winter advertising pays. J.D.Macauley. Ice Cream Trade Jour.18,no. 10:56. (j)

Ice cream is a real food; eat it all year. Thorough educational propaganda should be conducted to place it right with the people. M.D.Munn. Internatl.Confect.31,no.2:80. (k)

Ice cream's best selling point is food. A.G.Keeney. Ice Cream Field,1, no.1:63. (l)

Ideas for increasing ice cream sales. J.Tippen. Ice Cream Field,1,no.2: 40. (m)

Increasing ice cream sales in winter. W.M.B.Martin. Ice Cream Rev.5, no.12:44. (n)

Increasing ice cream sales in winter. Summary of replies to questionnaire shows winter business has been increased through advertising. W.W.Talcott. Ice Cream Trade Jour.18, no.2:73. (o)

Advertising and Publicity (cont'd)

1922 Phases of ice cream advertising. B.W.Newell. Ice Cream Field,1,no.3: 6; no.4:44; no.5:68; no.6:56; 2,no.1:22; 1923,no.3:30; no.6:48; 3,no. 2:58.
Introduction; Appropriations and budgets; Advertising mediums; Posters and painted boards; Newspaper; General publicity; Institutional; Special flavor campaigns; Merchandising copy; Increasing winter consumption; Features in newspaper advertising; Store display material; Successful campaigns; Organizing for campaign; Decreasing sales cost. (a)

A plea for better planning and budgetry control of advertising. W.B. Morris. Ice Cream Trade Jour.18,no.12:73. (b)

72,000 embattled farmers sell ice cream. Advertising aids Dairymen's League Co-operative Association in putting on the market a new product to help consume surplus milk. J.Henle. Printers' Ink,120,no.8:33. (c)

A small-space publicity program for ice cream. Consistent use of short, attention-getting newspaper advertisements may serve to supplement other forms of sales promotion. Ice Cream Trade Jour.18,no.8:53. (d)

Spreading facts about ice cream. Food merits of frozen beverage lend themselves to opportunities for exploiting industry. Ice Cream Field, 1,no.3:49. (e)

Tying up dealer and consumer by advertising. A.R.Fernald. Ice Cream Trade Jour.18,no.12:74. (f)

What are the best methods of advertising ice cream? F.N.Martin. Ice Cream Trade Jour.18,no.12:72. (g)

1923 Advertising. G.R.Courtright. Ice Cream Rev.6,no.9:74. (h)

Advertising ice cream. S.O.Landry. Ice Cream Rev.6,no.6:92. (i)

Advertising ice cream.- individually and collectively. W.D.Seale. Ice Cream Rev.7,no.2:88. (j)

Advertising ice cream. "The psychology of advertising and its application to ice cream." W.A.Joplin. Ice Cream Rev.6,no.7:84. (k)

Advertising ice cream to newcomers. F.V.Faulhaber. Ice Cream Field,3, no.3:41. (l)

Advertising is increasing the per capita consumption of ice cream. A study of the progress that ice cream makers in various parts of the country are making in the use of advertising. A.Belden. Printers' Ink,123,no.8:153. (m)

Advertising suggestion. J.J.Moore. Ice Cream Rev.6,no.6:96. (n)

Advertising and Publicity (cont'd)

1923 Advertising the food value of ice cream. A.R.Fernald. Dairy Prod. Mdsg.2,no.2:19. (a)

Convince housewife of wholesomeness of cream. Extend winter sales into the home and increased production in summer is natural result. W.B. Savell. Ice Cream Field,2,no.4:16. (b)

Co-operative brick ice cream advertising. K.L.Hammond. Ice Cream Rev. 6,no.11:14. (c)

Creating business for the dealers. ; Southern California ice cream manufacturers successfully blaze co-operative advertising trail. Ice Cream Rev.7,no.1:86. (d)

Every ice cream retailer a neighborhood advertiser. [How dealers may prepare artistic circulars for neighborhood distribution with only a typewriter,stencil,duplicator and lead pencil.] L.D.Ray. Dairy Prod. Mdsg.2,no.1:39. (e)

House organs for ice cream manufacturers. Clear understanding of the service and technique of this type of advertising essential to its successful use. Ice Cream Trade Jour.19,no.6:60. (f)

Ice cream- a national advertising opportunity. The case for a cooperative publicity campaign by the industry,as an advertising manager sees it- objective and plan. K.W.Snell. Ice Cream Trade Jour.19,no. 10:60. (g)

Ice cream advertising planned for profit. Speakers at regional and state manufacturers' conventions discuss methods and media for profitable publicity. Ice Cream Trade Jour.19,no.1:69. (h)

Ice cream agents to feature spring activities. Popularity of "float" parade increasing- suggestions on "float" construction and public demonstration. Ice Cream Rev.6,no.10:8. (i)

Intensified direct advertising. The most certain and profitable advertising for milk and ice cream. L.J.Jerrems. Dairy Prod.Mdsg.1,no.4: 31. (j)

Making ice cream bricks sell faster. A.G.Keeney. Ice Cream Field,2,no. 5:42. (k)

Making pictures sell ice cream. [How the artist plays an important part in the merchandising of ice cream. A discussion of the value and limitations of art work in advertising.] H.A.Leland. Dairy Prod.Mdsg.2, no.1:47. (l)

Advertising and Publicity (cont'd)

1923 Mother Goose becomes ice cream saleslady. R.McDaniel. Ice Cream Field, 3,no.2:52.
Use of Mother Goose characters and rhymes as theme for series of advertisements. (a)

Newspaper advertising- does it pay? A.R.Fernald. Dairy Prod.Mdsg.1,no. 5:26. (b)

Other men discuss ice cream advertising. F.H.Williams. Ice Cream Field, 3,no.3:40. (c)

Picture contests offer publicity opportunities. Chance to work with dealers,make friends among consumers,boost ice cream sales and obtain valuable advertising material. Ice Cream Trade Jour.19,no.7:53. (d)

Profitable billboards. Ice cream manufacturers should capitalize local conditions. M.D.Anderson. Ice Cream Rev.7,no.4:64. (e)

Propaganda in the ice cream industry. J.J.Schmidt. Ice Cream Rev.6,no. 9:28. (f)

Selfish publicity destroys public confidence in ice cream. L.M.Dorsey. Dairy Prod.Mdsg.1,no.6:22. (g)

The ways and means of advertising ice cream. Survey shows how manufacturers fix appropriations,select selling points,lay out programs and get dealer-cooperation. Ice Cream Trade Jour.19,no.7:41. (h)

1924 Advertising ideas promote ice cream sales. L.N.Elliott. Ice Cream Field,5,no.5:52. (i)

Advertising that popularizes one manufacturer's product. F.V.Faulhaber Ice Cream Field,5,no.1:24. (j)

Advertising the food value of ice cream. L.M.Dorsey. Dairy Prod.Mdsg. 3,no.1:22. (k)

Advertising- the motive power of ice cream sales. Ice cream manufacturers and specialists tell how to put this power to work in the effort to make increased production possible. Ice Cream Trade Jour.20,no.6: 69. (l)

The advertising value of a slogan. R.E.Walz. Rpt.Proc.Natl.Assoc.Ice Cream Manfrs.1924:89-93. (m)

Broadcasts a complete program for ice cream. Manufacturer tells of results from use of regular schedule of radio publicity providing musical entertainment. Ice Cream Trade Jour.20,no.5:67. (n)

Advertising and Publicity (cont'd)

1924 The case for a national advertising campaign. Presents possibilities of cooperative plan to increase ice cream consumption. W.A. Schwindeler. Ice Cream Trade Jour.20,no.11:67. (a)

Cloverleaf stunt brought city to its knees. [A unique publicity idea.] J.T.Bartlett. Dairy Prod.Mdsg.3,no.3:35. (b)

Cooperative advertising that has sold food products. R.McDaniel. Ice Cream Field,5,no.5:46. (c)

Distribute that advertising display material,but do it judiciously to get best results- two practical tested plans that win hearty dealer cooperation. B.Rucker. Dairy Prod.Mdsg.2,no.3:11. (d)

Does billboard advertising pay? W.H.Holmes. Ice Cream Field,4,no.5:16. (e)

Does billboard advertising pay? Billboards are one of 11 next best ways to actual display of ice cream. W.A.McDonald. Ice Cream Rev.8,no.3: 20; Ice Cream Trade Jour.20,no.3:55. (f)

Food value best appeal in ice cream advertising. J.M.Fuller. Dairy Prod.Mdsg.2,no.5:11. (g)

Has the ice cream industry an advertising opportunity. C.C.Parlin. Rpt. Proc.Natl.Assoc.Ice Cream Manfrs.1924:107-115. (h)

How one dealer educated a town to eat ice cream. Former drug clerk builds his own business from a "standing start" to a sales maximum of 100 gallons a day in one summer. Dairy Prod.Mdsg.2,no.3:21. (i)

Little Rock specialist analyzes ice cream advertising. S.W.Brooks. Ice Cream Field,5,no.1:25. (j)

Maintaining prices in face of a destructive "war". [A Texas manufacturer wins by an educational campaign.] W.T.Owen. Dairy Prod.Mdsg.3,no.3:33. (k)

Making dealer "display helps" efficient. E.A.Dench. Dairy Prod.Mdsg.3, no.3:13. (l)

Merchandising that increased gallonage 190 per cent. Advertising and sales methods which made company successful. C.F.Sisco. Dairy Prod. Mdsg.3,no.2:19. (m)

Methods used by ice cream companies to develop rural business. Canvass shows how and why country's business is diminishing. Ice Cream Rev. 8,no.3:10. (n)

National ice cream slogan selected. "Serve it- and you please all" is winning slogan in contest covering civilized globe and attracting 110,000 entries. Ice Cream Rev.8,no.4:10. (o)

Advertising and Publicity (cont'd)

1924 Presentation of plan and development of interest for national advertising. F.W.Gentleman. Rpt.Proc.Natl.Assoc.Ice Cream Manfrs.1924: 103-107; Ice Cream Field,7,no.6:34. (a)

Putting over ice cream week in Georgia. Company follows well-studied plan in staging quality educational campaigns. Ice Cream Rev.8,no.1: 86. (b)

Putting the story of ice cream on the radio. What manufacturers have done and can do to reach the consumer by broadcasting talks on their industry and its product. Ice Cream Trade Jour.20,no.1:41. (c)

Putting your ice cream in their minds. Local newspaper items often suggest likely users and boosters for your product. R.S.Merrill. Ice Cream Field,4,no.6:88. (d)

Results achieved through co-operative efforts in advertising. G.W.Kenison. Rpt.Proc.Natl.Assoc.Ice Cream Manfrs.1924:116-118. (e)

Sales and advertising plan for ice cream. N.C.Tompkins. In his The sale and advertising of dairy products. p.11-43. Milwaukee:The Olsen Pub. Co. Abstract,Expt.Sta.Rec.51:179. (f)

"Serve it- and you please all" is ice cream slogan. Ice Cream Trade Jour.20,no.11:41. (g)

Shall we publish our ice cream formulas? Education of public to knowledge of true ingredients of good ice cream urged as a way to increased business. J.W.Strigle. Dairy Prod.Mdsg.2,no.3:17. (h)

Speeding up winter ice cream sales. J.A.Y.Hardy. Canad.Dairy and Ice Cream Jour.2,no.10:16. (i)

Standardized publicity or standardized ice cream- which? H.H.McIntyre. Dairy Prod.Mdsg.3,no.3:24. (j)

Story of Grand Rapids' cooperative campaign. Joint publicity plan of ice cream manufacturers which has attracted industry's attention explained in detail. W.H.Holmes. Ice Cream Trade Jour.20,no.6:51. (k)

Taking to the air to sell more ice cream. People who pay little attention to newspaper advertisements are beginning to pick up interesting bits of knowledge concerning ice cream as a food,its sanitary manufacture, and its convenience to housewives. Radio and aeroplane utilized. Ice Cream Rev.7,no.8:10. (l)

Two manufacturers put ice cream on the radio. Ice Cream Trade Jour.20, no.3:67. (m)

Advertising and Publicity (cont'd)

1924 What advertising means to the industry. Consider function first- then trimming; advertising is a real production machine; it produces results. S.W.Brooks. Ice Cream Field,4,no.3:33. (a)

What does "Main Street" think about ice cream? Its criticisms,today often valueless,because based on ignorance,can be guided by sound publicity measures of manufacturers. A.P.Sy. Ice Cream Trade Jour.20, no.11:65. (b)

What kind of "ads" do women read? There's a right way and a wrong way to present your message about ice cream. V.Caldwell. Dairy Prod.Mdsg. 3,no.1:31. (c)

Why ice cream is not competing with soft drinks. W.W.Campbell. Ice Cream Rev.7,no.11:12. (d)

Why one advertising manager likes posters. Analyzes the appeal of this type of publicity as a weapon in the ice cream plant's sales armament. M.D.Allen. Ice Cream Trade Jour.20,no.12:69. (e)

1925 Advertising- the opportunity before each plant and before the ice cream industry. K.W.Snell. Ice Cream Trade Jour.21,no.4:63. (f)

A campaign that sold ice cream in the winter time. Sales Mangt.9:181. (g)

Childs advertises ice cream industry. Newspaper copy of restaurant telling public about ice cream in general without specifying its own brand attracts attention of manufacturers- publicity reaches nearly four million. Ice Cream Trade Jour.21,no.9:45. (h)

Educational publicity and the ice cream industry. F.Rasmussen. Creamery and Milk Plant Mo.14,no.6:90; Dairy Prod.Mdsg.5,no.2:13; Ice Cream Rev. 8,no.11:14; Ice Cream Field,7,no.2:42. With omissions,Dairy World,4, no.1:19. (i)

Educational publicity strongly endorsed. Ice cream manufacturers at Waldenwoods vote unanimously in favor of proposed cooperative campaign to increase consumption of ice cream- will be conducted under direction of executive committee. Ice Cream Trade Jour.21,no.6:52. (j)

$8000 a year for advertising in a small city. R.McDaniel. Dairy Prod. Mdsg.5,no.4:37. (k)

Filling the valleys of lower production. Production gaps of poor seasons can be filled by national association's educational campaign. F.Rasmussen. Ice Cream Rev.9,no.2:48; Ice Cream Trade Jour.21,no.8: 43; Creamery and Milk Plant Mo.14,no.9:94; Ice Cream Field,7,no.5:40; Dairy Prod.Mdsg.5,no.5:37. (l)

Advertising and Publicity (cont'd)

1925 Getting the cart before the horse. A standardized product is the first essential to a successful national ice cream advertising campaign. C.B.Mills. Dairy Prod.Mdsg.5,no.2:36. (a)

Ice cream's adventures in newsprint. How much and what kind of information are the daily newspapers getting about this industry's product and passing on to the public? A neglected opportunity in educational publicity. Ice Cream Trade Jour.21,no.12:41. (b)

Illustration,copy and color,the three cardinal principles of ice cream advertising. K.W.Snell. Dairy Prod.Mdsg.5,no.6:39. (c)

Making ice cream advertising pay by using correct methods. "Untraceable results" usually an alibi for ineffective mediums or poor practice. A.R.Fernald. Dairy Prod.Mdsg.4,no.5:19. (d)

"Mystery brick" ice cream contests. Dairy World,4,no.3:45. (e)

Plant location is first step toward getting public's interest. Value of institutional advertising stressed at Pacific convention. A.A.Comey. Ice Cream Rev.8,no.6:40. (f)

Publicity for ice cream. Nation-wide campaign is planned to "get over" to Mr.Average Citizen the value of ice cream as a food- retailer will cooperate directly with manufacturer who serves him. F.Rasmussen. Candy & Soda Profits,6,no.11:10. (g)

Putting the dealer into the picture. How a mid-west ice cream manufacturer secured dealer cooperation and a 300 percent increase in package ice cream sales. H.A.White. Ice Cream Field,7,no.6:21. (h)

Selling the housewife on ice cream. E.J.Sheridan. Rpt.Proc.Natl.Assoc. Ice Cream Manfrs.1925:94-96; Ice Cream Field,1926,8,no.5:110; Creamery and Milk Plant Mo.1926,15,no.8:91; Dairy Prod.Mdsg.1926,6,no.3:30. Excerpts.Ice Cream Trade Jour.1925,21,no.11:73; Cold Storage and Prod. Rev.,London,1925,28:527. (i)

Slogans for ice cream. Milk Indus.,London,6,no.5:113. (j)

Some points in advertising ice cream. L.E.Lane. Milk Indus.,London 5, no.10:93. (k)

When "It's ice cream week in Ohio". Manufacturers bring barrage of co-operative advertising to bear on the buckeye appetite and get results-how the campaign was laid out in detail through the state association. W.B.Morris. Ice Cream Trade Jour.21,no.6:63. (l)

Advertising and Publicity (cont'd)

1925 Why not advertise your dealers? [Iowa firm devoted a liberal amount of their advertising space to advertising the dealer through whose store the product is sold.] Printers' Ink,133,no.7:125. (a)

1926 Advertising and retail sales service. J.E.Finneran. Rpt.Proc.Natl.Assoc. Ice Cream Manfrs.1926:63-68; Creamery and Milk Plant Mo.15,no.12:113. (b)

Advertising builds Fortune's of Memphis. A.W.Roe. Dairy Prod.Mdsg.7, no.5:28. (c)

Advertising ice-cream. Ice-cream a group of highly nutritive foods- a few facts for increasing sales. Ice and Cold Storage,London,29:138,166. (d)

Advertising on a system. For real effectiveness,point-of-purchase advertising must be thoroughly systematized and carried through on a definite schedule- how a Tennessee firm does it. L.J.Wilhoite. Ice Cream Trade Jour.22,no.9:52. (e)

An advertising recipe offered at Oakland. A.A.Comey. Ice Cream Trade Jour.22,no.12:66. (f)

Amerikanische Eiskrem-Propaganda in den Jahren 1925 und 1926. B.Lichtenberger. Ztschr.Eiskrem,2:54-55. (g)

Building good-will by publicity. T.B.Niles. Rpt.Proc.Natl.Assoc.Ice Cream Manfrs.1926:60-63; Ice Cream Field,10,no.1:7. (h)

Building sales volume by local advertising. F.L.Foster. Ice Cream Field,8,no.5:54. (i)

Chicago dealers advertise food value of ice cream. Dairy Prod.Mdsg.6, no.5:26. (j)

Clever Thanksgiving ice cream advertisements. Dairy Prod.Mdsg.8,no.1:21 (k)

"Eat-it-in-winter" campaign successful. South Carolina ice cream firm receives encouraging response from advertisements in local newspapers- avoids reference to cold. Ice Cream Field,8,no.5:118. (l)

Editors can be educated and they are the ones who have practically everything to say about ice cream publicity- they are worth cultivating. M.Savell. Ice Cream Field,9,no.2:39. (m)

Educational publicity plan adopted [by committees of the national association]. Dairy Prod.Mdsg.6,no.6:42. (n)

Financing the educational publicity program. F.Rasmussen. Rpt.Proc.Natl. Assoc.Ice Cream Manfrs.1926:58-60. (o)

Advertising and Publicity (cont'd)

1926 Former presidents urge support. Point out advantages of national advertising. V.F.Hovey and C.G.Morris. Ice Cream Field,9,no.2:52. (a)

Getting the ice cream trade. W.B.Stoddard. Northwest.Confect.11,no.1: 24. (b)

Hage's puts San Diego "ice cream wise". Dealers and nearly 1,000 children enlisted in big campaign. J.R.Donaghue. Dairy Prod.Mdsg.7, no.4:15. (c)

Housewives of Winnipeg respond very favorably in special ice cream week. V.Danton. Canad.Dairy and Ice Cream Jour.5,no.10:16. (d)

How Detroit creamery advertises. A policy of systematically reminding people of ice cream now and again and all the time in a way that gets attention and arouses desire accounts for a notable sales success. J.A.Pfeifer. Ice Cream Trade Jour.22,no.10:11. (e)

How is an ice cream best advertised? Wide difference of opinion and experience among makers. E.J.Clary. Dairy Prod.Mdsg.8,no.2:43. (f)

How national advertising helped paint industry. Business manager of campaign,who is also helping put across campaign to increase ice cream consumption,tells about plan to triple paint industry by 1931. A.M. East. Ice Cream Field,9,no.2:42. (g)

How the educational publicity program has been developed. G.W.Kenison. Rpt.Proc.Natl.Assoc.Ice Cream Manfrs.1926:54-58. (h)

An ice cream calendar to stimulate the whole year's sales. U.W.Wilcox. Dairy Prod.Mdsg.8,no.1:42. (i)

Ice cream company seeks art. W.H.Parker. Dairy Prod.Mdsg.6,no.4:16. (j)

Ice cream's campaign today. A report on what cooperative educational publicity to tell the truth about the industry and its product has accomplished to date and what it promises to accomplish for the investor. T.B.Niles. Ice Cream Trade Jour.22,no.10:26. (k)

Ideas in ice cream advertising signatures. J.T.Bartlett. Dairy Prod. Mdsg.6,no.4:28. (l)

Live wire merchandising stunts places ice cream in 2,500 stores. H.P.Hood & Sons feature "Hoodsies" and week-end specials. J.T.Brooks. Dairy World,5,no.2:9. (m)

Local tie-up with national advertising. How ice cream manufacturers in their own communities can get the fullest possible benefit from the association's publicity program. J.E.Finneran. Ice Cream Field,9,no. 3:106. (n)

Advertising and Publicity (cont'd)

1926 Manufacturers get advertisement reprints. Research council adopts emblem enabling contributors to advertising fund to tie up locally and obtain greater benefits. Ice Cream Field,9,no.4:76. (a)

The national educational publicity plan to increase the consumption of ice cream is now under way. 4 p. Natl.Assoc.Ice Cream Manfrs.Bul.32. (b)

National publicity endorsed at Waldenwoods. Unanimous action gives assurance that advertising will be extended three years longer,affording promise of great future for the industry, Ice Cream Field,9,no.2: 16. (c)

Our opportunity calls for action. V.F.Hovey. Rpt.Proc.Natl.Assoc.Ice Cream Manfrs.1926:68-70. (d)

Publicity- cooperative and otherwise. How ice cream manufacturers, individually and in concert,can employ this force to command public attention and increase sales- definite suggestions for a definite program. A.A.Comey. Ice Cream Trade Jour.22,no.1:57. With slight additions,Ice Cream Field,9,no.1:47. (e)

The radio as an advertising medium. H.McDonald. Rpt.Proc.Natl.Assoc. Ice Cream Manfrs.1926:93. (f)

Selling Chicago's ice cream industry. C.B.Gaines. Dairy Prod.Mdsg.7, no.4:23. (g)

Selling ice cream with a slogan. To feature the national slogan is not enough,if ice cream manufacturers are to make the most of slogan advertising possibilities. R.McDaniel. Dairy Prod.Mdsg.7,no.2:42. (h)

The spice of variety [in displaying merchandise]. L.S.Graham. Dairy Prod.Mdsg.7,no.3:19. (i)

Thirty million ice cream messages. Cooperative national publicity program will teach America that ice cream is a health food. Ice Cream Field,9,no.2:46. (j)

The value of institutional advertising. P.L.Neville. Ice Cream Trade Jour.22,no.9:67. (k)

What research council has accomplished. Three full-color advertisements already have appeared in leading magazines,and others are in hands of publishers; unfavorable publicity combated. Ice Cream Field,9,no.6: 42. (l)

Advertising and Publicity - Window Displays

1913 How to dress windows for ice cream. Ice Cream Trade Jour.9,no.7:32. (a)

1917 Advertising through the dealer's windows. Suggestions for local store displays which have been found profitable as business stimulators. R.W.Johnson. Ice Cream Trade Jour.49,no.1:23 (b)

1922 Making the show window sell things. Internatl.Confect.31,no.7:75. (c)

1923 Boosting ice cream sales in Indian summer. What an advertising man and wiudow display specialist thinks of the possibilities for making ice cream an all-year food. G.A.Smith. Dairy Prod.Mdsg.1,no.6:39. (d)

Getting the druggist's window for your ice cream. J.W.T.Knox. Dairy Prod. Mdsg.1,no.2:35. (e)

The selling power of the window display. How two big drug firms applied the art of the window trimmer to the merchandising of ice cream with phenomenal results. W.E.Mair. Dairy Prod.Mdsg.2,no.2:20. (f)

What makes a window sell ice cream. J.W.T.Knox. Dairy Prod.Mdsg.1,no.3:9. (g)

Window trims that can be arranged by the dealer at small cost. Ice Cream Rev.6,no.8:122. (h)

1924 Building sales territories with window displays. W.E.Mair. Dairy Prod. Mdsg.2,no.4:17. (i)

Imitation ice cream for windows. Candy and Ice Cream Retailer,35,no.8:24. (j)

Securing maximum results from window displays. Simplicity of arrangement concentration of effect,universality of appeal and fairness to dealer are first requirements. M.D.Allen. Ice Cream Trade Jour.20,no.8:52. (k)

Staging a winter ice cream window display contest. E.A.Dench. Dairy Prod.Mdsg.4,no.2:25. (l)

Trimming the ice cream show window. Simple displays every manufacturer can make to increase his retail dealers' business and get greater volume for himself. P.H.Bartsch. Dairy Prod.Mdsg.2,no.6:35. (m)

Value of ice cream windows. Results of display tests in the average small stores. H.E.Cooke. Ice Cream Rev.7,no.12:22. (n)

1925 Dime-store merchandising campaign is success. Ice cream sales are increased in Woolworth store by window display prepared by Carpenter Ice Cream Co.,St.Louis. Ice Cream Rev.9,no.4:126. (o)

How to make crepe paper tubes. Ice Cream Rev.9,no.3:108. (p)

Advertising and Publicity - Window Displays (cont'd)

1925 How to prepare ice cream windows. Ice Cream Rev.9,no.2:20. (a)

How to prepare ice cream windows. Windows should not be crowded and should be fresh and clean to give best impression and attract interest. Ice Cream Rev.9,no.1:106. (b)

How to train salesmen to prepare ice cream window displays. Some important hints from a man who is doing noteworthy ice cream merchandising work in the East. K.B.Mory. Ice Cream Rev.8,no.11:8. (c)

Rosettes in the ice cream window. W.H.Leahy. Ice Cream Rev.9,no.5:70. (d)

Sho -window merchandising. How sixty per cent of a southern manufacturer's dealers were induced to feature ice cream in place-of-sales publicity. L.J.Wilhoite. Ice Cream Rev.9,no.1:8. (e)

Some light on the ice cream window. Timely helps for salesman and dealer on how to get the best results from the use of light and color in illuminating displays built to remind customers of product's year 'round appeal. R.G.Newell. Ice Cream Trade Jour.21,no.9:53. (f)

1926 How Horton is advertising. An analysis of methods used by New York ice cream manufacturer to reach consumer and dealer with effective publicity-billboards,car cards and window displays leaders. Ice Cream Trade Jour. 22,no.9:41. (g)

Making the dealers' windows pay profits. R.L.Barie. Dairy Prod.Mdsg.7, no.5:44. (h)

Window displays that sell ice cream. Ice Cream Trade Jour.22,no.2:41. (i)

UNITED STATES DEPARTMENT OF AGRICULTURE

LIBRARY

Bibliographical Contributions.

No. 1. A check list of publications of the Department of Agriculture on the subject of plant pathology. 1837-1913. Prepared in the Bureau of Plant Industry Library. 1919. (Superseded by No. 8).

No. 2. Check list of publications of the state agricultural experiment stations on the subject of plant pathology. 1876-1920. Prepared in the Bureau of Plant Industry Library. 1922. (Superseded by No. 16)

No. 3. Check list of publications issued by the Bureau of Plant Industry, United States Department of Agriculture, 1901-1920 and by the divisions and offices which combined to form this bureau, 1862-1901. Prepared in the Bureau of Plant Industry Library. 1921.

No. 4. Bibliography on the preservation of fruits and vegetables in transit and storage, with annotations. Prepared in the Bureau of Markets and Crop Estimates Library. 1922.

No. 5. Index to some sources of current prices. Prepared in the Bureau of Agricultural Economics Library. 1923.

No. 6. Partial list of publications on dairying issued in the United States, 1900 to June, 1923. Prepared in the Bureau of Animal Industry Library. 1923.

No. 7. Bibliography on the marketing of agricultural products. Prepared in the Bureau of Agricultural Economics Library. 1924. (Superseded by U. S. Department of Agriculture Miscellaneous Circular 35).

No. 8. Author and subject index to the publications on plant pathology issued by the U. S. Department of Agriculture up to January 1, 1925. Prepared in the Bureau of Plant Industry Library. 1925.

No. 9. World Food supply. A selected bibliography. Prepared in the Bureau of Agricultural Economics Library. 1925.

No. 10. Refrigeration and cold storage. A selected list of references covering the years 1915-1924 and the early part of 1925. Prepared in the Bureau of Agricultural Economics Library. 1925.

No. 11. List of manuscript bibliographies and indexes in the U. S. Department of Agriculture including serial mimeographed lists of current literature.

Bibliographical Contributions (cont'd)

No. 12. Peat: A contribution towards a bibliography of the American literature through 1925. 1926.

No. 13. A classified list of soil publications of the United States and Canada. 1927.

No. 14. List of the publications on soils issued by the U. S. Department of Agriculture, 1844-1926. 1927.

No. 15. List of the publications on soils issued by the State Agricultural Experiment Stations of the United States through 1926. Prepared in the Office of Experiment Stations Library. 1927.

No. 16. Author and subject index to the publications on plant pathology issued by the state agricultural experiment stations up to December 1, 1927. Prepared in the Bureau of Plant Industry Library. 1928.

The U. S. Department of Agriculture Library

The Library of the U. S. Department of Agriculture consists of the main Library and the branch libraries in the various bureaus of the Department. It is a scientific, technical and statistical library. The Library is especially strong in agriculture in all its branches, including animal husbandry and dairying, agricultural statistics, agricultural economics, veterinary medicine, chemistry, economic zoology and entomology, forestry and lumbering, botany, plant pathology, agricultural bacteriology, and meteorology. The books and periodicals in the bureau libraries, being part of the collection of the Department Library, are included in its card catalogue, except in the case of the Weather Bureau whose library of 30,000 volumes is practically independent. The catalogue contains over a half million cards and forms a most extensive bibliography of the literature of agriculture and the related sciences.

The main Library does comparatively little indexing of journals but several of the bureau libraries keep valuable card indexes to the periodical literature pertaining to their subjects, which supplement the card catalogue of the Library. The Librarians of the bureau libraries, being more familiar with the needs of the bureaus and the literature of their subjects, for the most part attend to the reference and bibliographical work of the bureaus.

The Library contains over 200,000 volumes and pamphlets. Approximately 3,300 periodicals are received currently, exclusive of serials such as annual reports, proceedings and the like. A list of both the periodical and serial publications being received currently was issued in 1922 as U. S. Department of Agriculture Circular 187. The Library's collection of local, state and national official publications of American and foreign institutions and organizations having to do with agriculture and the related sciences is probably the most complete in existence. While exchanges are received from all parts of the world, constant vigilance is necessary in order to keep the Library on the mailing lists and to learn of new publications. In spite of all efforts there are many gaps in the Library's collections. The cooperation of scientific workers and of publishing institutions in building up its collections is earnestly solicited. The Library of the Department is desirous of establishing exchange relations with all institutions which issue publications pertaining to the work of the Department, and will be glad to learn of special collections and old, out of print periodicals pertaining to agriculture or the related sciences.

The Department of Agriculture Library has no official connection with the Library of Congress but has the privilege of borrowing from that and other Washington libraries, material needed for use in the investigations of the Department. It lends to a limited extent from its own collections for purposes of research to other libraries and institutions throughout the country, especially to the various agricultural experiment stations whose work is along similar lines. While the first duty of the Library is to serve the Department, it endeavors, as the national agricultural library, to render as wide service as possible.