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PETTERS

All-Dairy Spread

DEAR SIR:

In the editorial (page 205) of the April 29 issue of the JOURNAL OF AGRICULTURAL AND FOOD CHEMISTRY, comment is made of the "possibility of a low cost all-dairy spread" as a means of distribution of a more nutritive spread and to enable the dairy industry to "do battle." In the same issue (page 211), reference to the reported development of such a spread is made in the abstract of Milton Parker's talk at the Milk Packaging Conference at the University of Illinois.

The development of such a spread is an established fact. There is an excellently illustrated description of the process in *Milk Plant Monthly* 41, No. 6, page 24 (1952). This product has been sold with good consumer acceptance at the dairy store in the department of dairy and food industries at the University of Wisconsin.

The development of a spread of this type has not necessarily eliminated problems of marketing it. Essentially all butter is manufactured from milk. the value of which is according to a "manufactured milk classification." This value is considerably less than that paid for milk used for bottling purposes in city milk plants. When the dairy spread is made in a city milk plant (the logical place for its manufacture in the light of its perishability, equipment required, and distribution facilities) existing public health regulations in most cities require that it be made from milk ingredients derived from Grade A milk. The price paid for milk for this purpose in cities usually is greater than that for milk used for butter in creamery areas. The net result is that the processed dairy spread in a package ready for the consumer may actually cost more than butter. Thus, while a new type product is available, it cannot be marketed because of cost limitations.

K. G. Weckel Professor of Dairy and Food Industries University of Wisconsin

Armament Surplus?

DEAR SIR:

In talking about "farm support prices" and "surpluses" in government hands, (AG & FOOD, April 29, page 205) let us also keep in mind the vast oversurplus of armaments—especially planes, tanks, guns, clothing—that are piling up in government warehouses and outdoor cemeteries in our Southwest (on the Mohave desert). They are becoming obsolete almost as fast as our giant

corporations make them! Our subsidy to farmers probably is about 1/100ths of our subsidies to DuPont. General Motors, General Electric, the oil companies, and airplane manufacturers.

L. J. SALTER President, Salter Canning Co.

Methionine Manufacturers

Dear Sir:

I was a little surprised to read your statement in AG & FOOD, Newsletter, April 29, page 203, "Feed Supplements Grow." DuPont is not a manufacturer of methionine nor is Monsanto, and the two manufacturers, Dow and USI, were not even mentioned. It is true that DuPont is contemplating manufacture of methionine and is selling feed containing methionine, but it is buying methionine for this use. Dow is the largest single producer of amino acids.

EDGAR C. BRITTON Director, Organic Research Dow Chemical Co.

Like First Issue

DEAR SIR:

I was very happy to receive my copy of the Journal of Agricultural and Food Chemistry. I was not able to read it all, but I enjoyed looking through this first fine issue. The photograph on the front cover is particularly good, and I liked the good photographs all the way through, not only because they are good photographs but also because they are printed on very good paper. I also enjoyed reading the pleasing "Perspective" by Glen King.

The general coverage is excellent, and I feel sure that the journal will have a fine reception.

HARRY L. FISHER
Professor of Rubber Technology
University of Southern California
President-Elect, ACS

DEAR SIR:

Congratulations on Vol. 1, No. 1 of your new publication but—whew—you set a fast pace for an "old-timer."

It is a revelation of the tremendous scope of chemical progress, something I guess I realized dimly—through your columns it may come into focus.

Keep us up to date on the commercial products currently on the market, by your advertisers or otherwise.

As a farmer, farm manager, and mortgage lender, I must stay in the realm of practical application of new products.

R. M. HUTCHINSON Farm Loan Representative The Equitable Life Assurance Society of America