

dition, crop yield data from P.M.A. offices, aerial photographs, hail ratings, and farm business studies could be used.

If the people in the state feel that action should be taken toward achieving scientific valuation they could proceed safely on the basis of information now available. This is not to deny the fact that more information is needed. But on the basis of progress already made in other states it is obvious that local farm groups, in cooperation with technical personnel, could make some real gains in this field. Neither the technician nor the local taxpayer can do the job alone—there must be the fullest cooperation between all concerned.

One final point. Each state has its own problems. We cannot simply borrow blindly from the work done elsewhere, because of differences in laws, land conditions, etc. We can only study what others have learned, use the relevant ideas, and then proceed under our own steam. That steam, if generated, will come from a belief that we are able, and that it is necessary, to improve our land valuation methods.

PROPOSED NEW BREAD FORMULA CONTAINS 16% MORE FLOUR

By Rae H. Harris*

Samples of bread containing 16 per cent more than the normal weight of flour, which had been baked in Hutchinson, Kansas, were featured in House and Senate restaurants this summer. Wheat-state senators and representatives sponsored the distribution of 500 of the loaves. Much interest was shown in the bread in Washington circles because of mounting wheat surpluses and the decline in per capita consumption of wheat flour.

The idea was developed by Morris Coover of Kinsley, Kansas, and was promoted by the Western Kansas Development Association. The formula includes 110 pounds of white flour and six pounds of whole wheat flour rather than 100 pounds of white flour commonly used for the same number of loaves. The increased proportion of flour tends to reduce the shortening, milk, and sugar content of the loaf and might provoke criticism from the shortening and dry milk industries. Should the new formula become widely used it would very substantially increase the utilization of flour and wheat.

A Washington baker reported that it was possible to produce an acceptable loaf with the formula using a blend of 70 per cent Kansas wheat flour with 30 per cent hard red spring wheat flour. A sponge method was used. When a 50-50 blend was employed, the bakery equipment refused to handle the stiff, compact mass of dough. In this instance a "straight" dough was made.

The new formula produces a very compact loaf. Whether the American consumer will accept a loaf of this type remains to be seen. Bread interests feel that the introduction of new bread types, especially unconventional ones, may lead to the discovery of a bread that will have enhanced consumer appeal and result in a reversal of the downward trend of per capita bread consumption.

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†Cereal Technologist