

CHICLE DEVELOPMENT COMPANY

500 FIFTH AVENUE

NEW YORK

PLEASE ADDRESS ALL COMMUNICATIONS TO THE COMPANY

December 12th 1935.

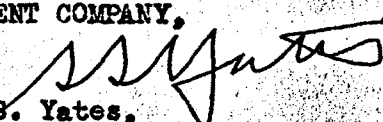
Messrs. R.A. Kehoe,
S.C. Prescott,
G.R. Cowgill,
Nelson Buck,
W.C. Arkell,
P.L. Becker,
C.W. Dunn.

Gentlemen:-

The enclosed two sheets entitled "METHOD TO INSURE COMPLETE MIXING OF CHICLE BEFORE MELTING" have been submitted by the Beech-Nut Packing Company, with the advice that one applies to the Canajoharie Plant and the other to the Brooklyn Plant, and that this method of handling the chicle was installed within the last few days and is now in operation. I am told that samples are tested for "X" before the chicle is used.

Very truly yours,

CHICLE DEVELOPMENT COMPANY,


S.S. Yates,
President.

SSY-W

Encl. (2)

RE 0006454

N 7603

500 FIFTH AVENUE
NEW YORK

December 7, 1935.

BENCH HUT PACKING COMPANY
Canajoharie.

METHOD TO INSURE COMPLETE MIXING OF CHICLE BEFORE MELTING

1. One block, or equivalent small pieces from each of 8 different bags from each of 8 different lots ground in the Everetts grinder.
2. Run through Everetts grinder.
3. Fill enough trucks at each plant in this way for one full day's run.
4. Place either 4 or 6 trucks in the most efficient positions-- a horseshoe or "U" is suggested - to be shoveled into "E" grinder truck, a shovelful at a time from each truck.
5. Put through grinder and again fill 4 or 6 trucks.
6. Again fill one truck by taking one shovelful at a time from each of 4 trucks.
7. Again run through Everetts grinder.
8. Place in barrels by taking a scoopful from each truck.
9. Test by taking one ounce from each barrel.
10. Spread 1 scoopful on a tray from each barrel of a day's run for drying.
11. Dump in barrels after drying.
Dump barrels in boxes for dry drier. If two charges are run, dump one-half barrel at a time.
12. Number barrels consecutively, dividing for each day's run.
13. Carry 4 days ahead at Canajoharie.
14. Carry 5 days ahead at Brooklyn.
15. Must be sugar or virgin barrels.
16. Brooklyn sample sent by first-class mail at noon to N.R.P.
17. Mark "B-1", "B-2", "B-3" at Brooklyn.
18. Mark "C-1", "C-2", "C-3" at Canajoharie.

RE 0006455

N 7603.01

CHICLE DEVELOPMENT COMPANY
500 FIFTH AVENUE
NEW YORK

December 7, 1936.

BEECH NUT PACKING COMPANY
Brooklyn.

METHOD TO INSURE COMPLETE MIXING OF CHICLE BEFORE MELTING

1. Place on the chicle grinder platform 8 bags of chicle from 8 different lots. Grind one block or the equivalent small pieces from each of these 8 different bags in rotation. This should practically fill two of the metal trucks.
2. Fill enough of these metal trucks in this way for one full day's run, the average being 6,000 lbs. of ground chicle.
3. Place these 4, 6 or 8 trucks in the shape of a horseshoe or letter "U". Place empty truck to be filled from these in the center of the horseshoe or letter "U". Two or more men are to shovel the ground chicle into the truck placed in the center, taking in rotation a shovelful at a time from each of the filled trucks.
4. Put all of this chicle through the grinder and again fill 4, 6 or 8 trucks.
5. Again place the filled trucks in the shape of a horseshoe or letter "U". Place an empty truck in the center and fill the empty truck by shoveling the chicle, taking in rotation a shovelful at a time from each of the filled trucks.
6. Again run through the Everetts grinder.
7. Again place filled trucks in the shape of a horseshoe or letter "U" and by taking a scoopful in rotation from each truck fill the truck or barrels placed in the center of the horseshoe or "U".
8. Take a one-ounce sample from each barrel or a larger sample from each truck.
9. If chicle is stored in barrels and one charge only is to be used in the dry drier tank, full barrels may be emptied in the boxes used to charge the day drier. If more than one day drier is to be used any day, dump one-half of a barrel at a time in the day drier tank so as to obtain a still better mix.
10. Number storage barrels and trucks consecutively, dividing each day's run of approximately 6,000 lbs. Carry 5 days' supply of ground chicle ahead at all times.
11. Use only sugar barrels or brand new unused barrels for chicle storage.
12. etc.
13. The samples to be sent by to

KE 0006456