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H. M. Dixon Chicago

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Zono-Bread

Dear Harry:

COPY

On February 3, 1964, Mrs. Scharmerhorn baked a few loaves of bread of various recipes. The main object in mind was to compare these breads for mold-forming qualities against samples of normal bread which was baked in the same kitchen using identical recipe, except for substituting vermiculite Feed Grade No. 4 for flour. They were all baked simultaneously to give them as nearly identical conditions as possible.

The results in short were certainly encouraging. We have kept them in a filing cabinet at the office which has been humidified by a glass full of wet vermiculite. The samples have been inspected every day since and so far none have developed any mold. Guess our air out here may be too pure to carry mold or something, but at any rate there certainly has not been any sign of mold. The vermiculite used was a small sample of No. 4 produced under our Feed Grade specs--not under our extra-precautions taken in human feed grade production.

There was an interesting characteristic of this vermiculite which the cook immediately noticed. She said the bread raised much faster than the bread made without vermiculite. It was kneaded 15 minutes after mixing--regular bread, 30 minutes after mixing. She used Fleischman's dry powder yeast. Our explanation of this is that the yeast is supplied with more even atmosphere of water and air and thus helped the yeast growth.

The bread recipes used are as follows:

Whole Wheat Zono-Bread

2 pkg. dry yeast in 1/2 cup warm water
1-1/2 cup water
1 tsp. salt
1/3 cup molasses
1/4 cup sugar
3 cups whole wheat flour
3 cups No. 4 Vm. Feed Grade
1/4 cup white flour