

No Lemon in Lemon Pies, Alas

State Health Expert Makes Survey of Indiana Bakeries.

Lemon pies made in Indiana bakeries are often lemon in name only, a survey of bakeries of the State made by I. L. Miller, chief of the division of chemistry, State board of health, reveals.

The survey included 150 bakeries ranging from the smallest retail to the largest wholesale concern in cities and towns in all sections of the State. While the total number of bakeries is 800 this, Miller said is a "cross section" of the industry.

The survey showed that the terms "marshmallow icing," and "cream puff filler" are very indefinite. Likewise such the terms "lemon" and "cream" as applied to pies have no very specific significance. "Lemon pies are often nothing more than starch, sugar and water, flavored with lemon and acidified with citric acid," Miller said. "Sometimes 'cream' pies contain no dairy products."

Some objectionable trade practices were revealed.

Two thirds of the bakers surveyed used a yellow color, the chemist said. It is a regrettable fact that in some instances, at least, this color was used to simulate the color of egg-jams and jellies. These were made chiefly of glucose and pectin with artificial color was largely used in making tarts and jelly rolls."

PASTOR WINS PRIZE

Writes on "What I Got Out of War" for Legion Weekly.

Rev. Ralph Strody, St. Johnsbury, Vt., won the first prize of \$50 offered by Col. Frederick Palmer for the best article on the question, "What Good Did I Get Out of My Services in the War?" This is the first of a series of three contests conducted by Colonel Palmer through the American Legion Weekly.

Other prize winners were: Dana B. Hehner, Hot Springs, S. D.; Mrs. E. Joyner, Louisburg, S. C.; Mrs. Laura G. Stegman, Westfield, N. Y., and Frederick Nelson, Petersburg, Alaska.

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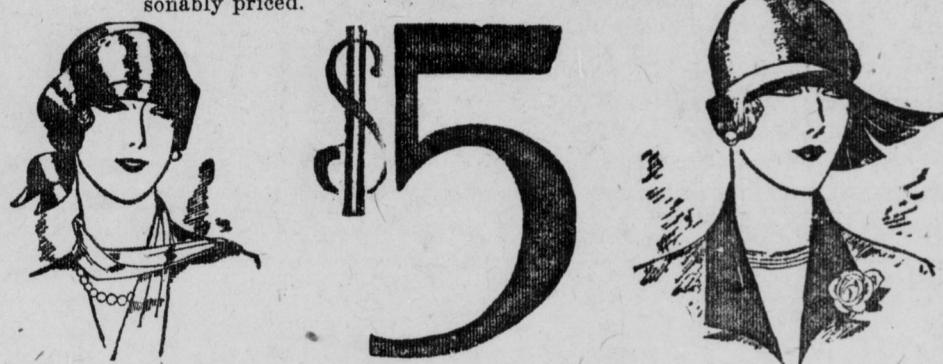
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