

HOTELS STATLER COMPANY, INC.  
HOTEL PENNSYLVANIA  
NEW YORK 1, N. Y.

JOHN L. HENNESSY  
CHAIRMAN OF THE BOARD

September 17, 1947

Honorable Mathew J. Connelly  
Secretary to the President  
White House  
Washington, D. C.

My dear Mr. Connelly:

May I have a few minutes with President Truman to extend an invitation to him to attend the Dedication Dinner of The Associates, Food and Container Institute, November 6, 1947 at the Hotel Statler, Washington, D. C. This dinner will be the official launching of the Associates, Food and Container Institute.

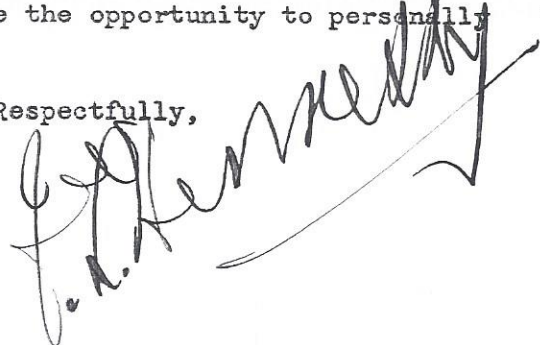
The Institute is a private and non-profit organization comprised of firms in the food, container and allied industries for the purpose of joint effort in fundamental food and container research and to disseminate promptly and completely the findings of this research. Another benefit will be the efficient and expeditious mobilization of our food and container research facilities for the solution of problems of national importance.

To acquaint you with the calibre of men supporting the Institute, I am enclosing a list of Sponsors together with a copy of the Institute's objectives.

Knowing President Truman's keen interest in solving today's many food problems, the Executive Committee is hopeful he may find it convenient to attend the Dedication Dinner. I would appreciate the opportunity to personally extend our invitation.

X174

Respectfully,

A large, stylized handwritten signature in dark ink, appearing to read "J. L. Hennessy", is written over the "Respectfully," text and extends across the bottom right of the page.

ADVANCE COPY

ASSOCIATES  
FOOD AND CONTAINER INSTITUTE

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An organization founded for the  
application of fundamental research  
to our food and container problems.

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BETTER FOODS FOR A STRONGER NATION

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1 September 1947

Executive Offices

Address: 1849 W. Pershing Rd.,  
Chicago 9, Illinois

Telephone: LAFayette 5500  
extension 4262

BY WAY OF INTRODUCTION.....

The ASSOCIATES of the FOOD AND CONTAINER INSTITUTE is an organization comprised of companies and corporations in the food, container, and allied industries of America.

They have come together in a non-profit organization to promote joint effort in fundamental food and container research and to disseminate to industry the information this research produces.

Many benefits, both to industry and to the nation, can be predicted with confidence. Not the least among the many benefits to the nation will be the efficient and expeditious mobilization of our food and container research facilities for the solution of problems of national importance.

This and other advantages are readily apparent in the list of objectives of the organization that follows.

## OBJECTIVES

1. TO PROMOTE THE DISSEMINATION TO INDUSTRY OF FUNDAMENTAL SCIENTIFIC INFORMATION PERTAINING TO FOODS AND CONTAINERS. — The ASSOCIATES will publish and distribute to members fundamental scientific information in the field of food and containers, voluntarily contributed by members, by educational and research institutions, by other government agencies, and by the Food and Container Institute.

2. TO FUNCTION AS A CLEARING-HOUSE ON FOOD AND CONTAINER RESEARCH ACTIVITIES.—Under a carefully planned continuing project, The Food and Nutrition Board of the National Research Council, supported by the Food and Container Institute, is now engaged in making a survey of food and nutrition research programs in the United States. It will also provide a complete list of personnel and an inventory of research facilities available. The ASSOCIATES will make this information available in a readily usable reference volume and the data will be kept current by means of supplementary volumes.

3. TO ATTRACT SCIENTISTS TO ENGAGE IN FOOD AND CONTAINER RESEARCH.—By means of study groups representing industry, educational and research institutions, and government agencies, the ASSOCIATES will study the fundamental personnel problems of an expanding food industry and define for the use of educational



institutions the personnel needs of that industry at all levels. As one educator expressed it: "This plan should bring research closer to where the wheels go round."

4. TO ASCERTAIN THE FUNDAMENTAL FOOD AND CONTAINER RESEARCH PROBLEMS.—It will provide a center where the food and container industries of the United States and interested government agencies may exchange ideas, ascertain fundamental food and container research problems, and cooperate in the solution of these problems through joint rather than individual effort.

5. TO MINIMIZE UNNECESSARY DUPLICATION OF SCIENTIFIC RESEARCH IN FOOD AND CONTAINER ACTIVITIES.—The ASSOCIATES brings together on a common meeting ground the greatest possible number of industrial, educational, and governmental organizations interested in fundamental food and container research. In modern science no research laboratory can advance by its own efforts alone. As regards fundamental research, the solutions to major problems are best accomplished cooperatively.

6. TO KEEP THE MEMBERS OF THE ASSOCIATES INFORMED OF THE INSTITUTE'S ACTIVITIES.—By the publication of timely information bulletins on the Institute's activities, the ASSOCIATES will be kept abreast of significant accomplishments of the various research projects, programs, and activities under way.

7. TO ASSIST THE INSTITUTE WITH TECHNICAL INFORMATION RELATING TO INDUSTRIAL EXPERIENCE AND PRACTICE.—The ASSOCIATES will set up study groups where the views of industry can be

expressed and the technical information relating to industrial experience and practice can be utilized to produce realistic and workable specifications covering food and containers.

#### ORIGIN OF THE IDEA

The idea for the formation of the ASSOCIATES originated with industry.

A number of leaders in the food and container industries, aware of the accomplishments resulting from the combined efforts of industry and government agencies during the war years, wished to apply the same methods to the solution of the fundamental scientific problems of peacetime operations.

What would be more logical, said they, than to set up an organization that could coordinate such a program and put it into operation?

#### DATE OF FOUNDING

The ASSOCIATES was officially founded on 19 June 1947. Members of more than sixty different companies, representing a cross-section of the food and container industries of the United States, met in Chicago with members of the staff of the Quartermaster Food and Container Institute for the Armed Forces, to prepare the groundwork for the organization of the ASSOCIATES.

### COMMITTEE OF SPONSORS

The following list of the sponsors of the ASSOCIATES reflects in part the scope of its interests:

Mr. J. S. Adams, President, Standard Brands Incorporated  
Mr. Joseph F. Abbott, President, American Sugar Refining Company  
Mr. Harry A. Bullis, President, General Mills, Inc.  
Mr. August A. Busch, Jr., President, Anheuser-Busch, Inc.  
Mr. George H. Coppers, President, National Biscuit Company  
Mr. H. A. Eggerss, President, Continental Can Company  
Mr. D. W. Figgis, President, American Can Company  
Mr. H. J. Heinz, II, President, H. J. Heina Company  
Mr. John L. Hennessy, Chairman of the Board, Hotels Statler Company  
Mr. Austin S. Igleheart, President, General Foods Corporation  
Dr. C. G. King, Scientific Director, The Nutrition Foundation, Inc.  
Mr. Hanford Main, President, Sunshine Biscuits, Inc.  
Mr. Theodore G. Montague, President, The Borden Company  
Mr. W. Irving Osborne, Jr., President, Cornell Wood Products Company  
Mr. W. A. Patterson, President, United Air Lines  
Mr. Philip W. Pillsbury, President, Pillsbury Mills, Inc.  
Mr. Morris Sayre, President, Corn Products Refining Company  
Mr. R. B. Smallwood, President, Thomas J. Lipton, Inc.  
Mr. Frederick W. Specht, President, Armour and Company  
Mr. P. A. Staples, Chairman of the Board, Hershey Chocolate Company  
Mr. Erwin C. Uihlein, President, Schlitz Brewing Company  
Mr. L. A. VanBomel, President, National Dairy Products Corporation  
Mr. W. K. Wallbridge, President, Lamont, Corliss and Company  
Mr. Thomas E. Wilson, Chairman of the Board, Wilson and Company



## THE PRESENT ADMINISTRATORS

At the organization meeting in June the following members of an Interim Board of Directors were elected to carry on the management of affairs, business, and concerns of the ASSOCIATES until such time as a regular election can be held scheduled to be not later than May 1948:

Chairman ..... Mr. Harry J. Williams, V.P., Wilson and Company

Members ..... Mr. C. E. Beardslee, V. P., The Borden Company

Dr. S. M. Cantor, Director of Research,  
American Sugar Refining Company

Mr. Victor Conquest, Director of Research,  
Armour and Company

Mr. Leo Croy, Executive V. P.,  
Marathon Corporation

Mr. Thomas Fogarty, V. P., Continental Can Co.

Mr. Philip P. Gott, President,  
National Confectioners' Association

Dr. Frank L. Gunderson, V. P., Pillsbury Mills, Inc.

Mr. John L. Hennessy, Chairman of the Board,  
Hotels Statler Company, Inc.

Mr. James Larrimore, Charge of New York Bakery,  
Sunshine Biscuits, Inc.

Dr. Roy C. Newton, V. P., Swift and Company

Mr. Thomas M. Rector, V. P., General Foods Corporation

Dr. Betty Sullivan, V. P.,  
Russell Miller Milling Company

Ex officio members ..... Col. Charles S. Lawrence, Commanding Officer,  
Quartermaster Food and Container Institute  
for the Armed Forces

..... Mr. George Gelman, Technical Director,  
Quartermaster Food and Container Institute



The Interim Board of Directors elected an Executive Committee to exercise on its behalf all the functions the Board may authorize by resolution.

The members of the Executive Committee are:

Chairman.... Mr. Harry J. Williams, V. P., Wilson and Company

Members .... Dr. Roy C. Newton, V. P., Swift and Company

Mr. C. E. Beardslee, V. P., The Borden Company

Dr. Frank L. Gunderson, V. P., Pillsbury Mills, Inc.

Dr. Gail Dack, Director, Food Research Institute,  
University of Chicago

Ex officio members ... Col. Charles S. Lawrence  
Mr. George Gelman

Treasurer ..... Dr. Betty Sullivan, V. P.,  
Russell Miller Milling Company

Secretary ..... Col. Charles S. Lawrence, Commanding Officer,  
QM Food and Container Institute for the Armed  
Forces

THE QUARTERMASTER FOOD AND CONTAINER INSTITUTE'S  
FUNDAMENTAL FOOD AND CONTAINER RESEARCH PROGRAM AND  
REPRESENTATIVE PROBLEMS NOW UNDER INVESTIGATION IN COLLEGES,  
UNIVERSITIES, RESEARCH FOUNDATIONS, AND INDUSTRY.

(1) Discoloration of Foodstuffs.—Projects in fifteen institutions are investigating the chemical reaction known as "browning" involved in the deterioration of foods and developing methods of controlling and minimizing this reaction. The reaction is characterized by the development of brown-to-black color, objectionable caramelized flavor, and undesirable off-texture. It proceeds during prolonged storage and particularly at elevated temperatures.

(2) Rancidity.--Projects in seventeen institutions are investigating the causes of fat deterioration in foods and the development of methods of minimizing it. The development of oxidized or rancid flavors upon prolonged storage not only affects acceptability but impairs nutritive value.

(3) Microbiological Spoilage.--Thirteen investigations are concerned with the microbiological aspects of food deterioration and health hazards. Fundamental studies are directed toward solving the problem of minimizing the heat processing now considered necessary for food sterilization so that processed foods will more closely resemble fresh foods in appearance, texture, and flavor and be safe from a food poisoning standpoint.

(4) Nutritional Deficiencies of Foods.--Twenty-six institutions are undertaking investigations to determine:

- a. Requirements on reduced caloric and/or water intake as a basis for providing minimum adequate nutrition (survival ration problem).
- b. The optimum nutritional requirements for military rations and the nutritive value of existing and proposed rations.
- c. How the various dietary essentials are absorbed and utilized by the body in order to provide basic information on nutritional requirements.
- d. Nutritional requirements of men in various environmental states, especially in cold climates.

(5) Non-acceptability of Foods.—Twenty-four institutions are engaged in a program of food acceptance research to determine:

- a. The food habits of the nation in terms of nationally versus regionally preferred foods, favorite methods of preparation, favorite varieties, and optimum frequency-consumption rates, as a basis for designing feeding programs that will appeal to the varied dietary habits of Americans.
- b. The physiological and psychological factors underlying appetite and hunger so that a better understanding of food acceptance or rejection under varying conditions can be taken into account in the design of feeding programs.

(6) Containers.—One project is studying tests that will provide fundamental information on the strength and durability of basic materials used in packaging and packing foods. Other projects will study moisture vapor barriers, low temperature barriers and the application of new materials.

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