

5-22-1956

Nissen Bakery Open House, Mrs. York Interview

WLBZ Radio

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Transcript of a sound recording in MS 608, WLBZ Radio Station Records, Bangor, Maine, 1931-1973

Title: Nissen Baking Corp.; Irving Hunter interviews Mrs. Ralph York from Brewer, Maine

Date: May 22, 1956

Recording number: 16.32; CD 6, track 35

Length of recording: 1:39

[transcript begins]

MR. HUNTER: Irving Hunter tape recording at Nissen's open house and talking things over with some of the many many visitors here to see this beautiful brand new bakery. And right now I would like to talk for a moment to Mrs. Ralph York who is a neighbor here at the Nissen plant which of course is on Abbott Street in Brewer, and Mrs. York also lives on Abbott Street here in South Brewer. Going through the plant here, well just give us some ideas of what you saw Mrs. York.

MRS. YORK: First of all I would like to say that it was really a marvelous experience going through this bakery. I really didn't have any idea just what it was all about. One of the things that I think fascinated me most was the dough mixer; I watched that for quite a few minutes. And then we went over where the loaves of bread were taken out of the pans; I think they call it a dis-paner.

MR. HUNTER: That's right.

MRS. YORK: And I watched the loaves being taken out of the pans, and one thing that I like so much was the golden brown color and also the flavor. It really makes one realize what a wonderful loaf of bread wholesome is.

MR. HUNTER: Well thank you very much. You certainly have taken in a lot here, and that mixer, in fact they have two mixers here, one of them will turn-out a 1,000 pounds of dough in one operation; and the second mixer that mixes all the ingredients as 1,600 pounds of [inaudible]. Some difference from making bread at home, isn't it?

MRS. YORK: It certainly is, much nicer.

MR. HUNTER: Well thank you very much for helping me out on this recording, and you'll be hearing this a little bit later on WLBZ.

MRS. YORK: Thank you Mr. Hunter.

MR. HUNTER: Bye.

[transcript ends]

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