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Nissen Bakery Open House, Cousins Interview

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Mr. Mincher: How do you do ladies and gentlemen? This is Bill Mincher with another in a series of short interviews we have been doing with people who have been through the new John Jay Nissen Bakery in Brewer. Here we have a voice which will be familiar to many people in the Bangor and Brewer area, Miss Irene Cousins. Miss Cousins, can you tell me have you been through the whole plant?

Miss Cousins: I think I have been through the whole plant, and I have been marvelously instructed in bread making.

Mr. Mincher: Is there anything that especially fascinates you, any one of the processes?

Miss Cousins: To me, it is all fascinating as I have never before been through a big bakery.

Mr. Mincher: Well I think it is a very rewarding experience. How about the capacity of the flour? How long would it take you to use 20,000 pounds of flour, which is a day’s normal use here?

Miss Cousins: It would take me the rest of my lifetime and 30 more years in my grave.

Mr. Mincher: Thank you very much Miss Cousins.

[transcript ends]