

5-22-1956

Nissen Bakery Open House, Hedrich Interview

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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 Mr. Charles Hedrich, Brewer, Maine High School Teacher

Date: May 22, 1956

Recording number: 16.32; CD 6, track 36

Length of recording: 1:34

[transcript begins]

MR. HUNTER: This is Irving Hunter broadcasting at open house the Nissen Bakery plant. It is a brand new plant in Brewer. And I have the pleasure now of talking with Mr. Charles Hedrich who is a teacher in Brewer. What school do you teach at Mr. Hedrich?

MR. HEDRICH: Brewer High School. I teach civics.

MR. HUNTER: Something was said about bringing a class over here in connection with their studies. That seems like an interesting project. Will you tell me more about that?

MR. HEDRICH: Well I am on a unit known as a man's economic progress. I think it would be a good idea to bring these children over here to see the Nissen plant in operation. How they use to make bread in the old days and compare with the making of bread today where they have a machine.

MR. HUNTER: Well I think it the children will certainly enjoy that trip. Of course, you have had a chance to look at the plant yourself here today. How does it strike you?

MR. HEDRICH: Well what amazes me is the standardized quality of bread, that each loaf of bread coming out of the oven is the same. As I found out in the olden days by doing it by hand it would be a variation of the size of bread coming out of the oven.

MR. HUNTER: That's a very good point. The quality is uniform here. In fact, from this point we can see the loaves of bread, those beautiful brown loaves of wholesome bread coming out of the oven completely baked and everyone, as you have pointed-out Mr. Hedrich, is exactly the same uniform quality, that's the story. Well thank you very much for being with us, and you'll be hearing this on WLBZ at a future date.

MR. HEDRICH: Thank you very much.

MR. HUNTER: O.K. sir.

[transcript ends]

For more information about this transcript, audio recording, or other materials in Special Collections at the University of Maine, contact:

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