

Zam-Zay

Zarotschenzeff

Miss Thompson;

Mrs. Roosevelt knows about these letters.
She had given them to Secretary Marshall
and he has returned them.

nmg

Ju

ZAROTSCHENZEFF.

CONSULTING EXPERT IN REFRIGERATION AND FOOD INDUSTRIES
ELECTRONIC TREATMENT AND QUICK FREEZING

PRODUCTION AND MARKETING OF
QUICK-FROZEN FOODS
I PROCESS OF QUICK-FREEZING

AIR MAIL

Los Angeles 27, Calif.
221 NO. HARVARD BOULEVARD
TEL. GLYNDIA 6656

September 19, 1947

*No more
Sec. Marshall
returned*

Zarotschensky
Ward go to Sec. Marshall
Thank him
low level
Return Day after
today

Mrs. Eleanor Roosevelt
U.S. Delegate to United Nations
250 West 57th Street
New York 19

Re: FOOD SUPPLY FOR HUNGRY EUROPE AND ASIA

Dear Mrs. Roosevelt:

I am taking the liberty of writing you on the above subject which is uppermost in the minds of all thinking Americans at this time, and particularly disturbing to those of us who have lived in famine stricken areas.

The war in Europe has been over for thirty months but there is no peace in Europe. Anarchy and chaos, already widespread in that country, are gaining ground in Asia and Africa. War in Europe destroyed it physically; destroyed its agriculture, industry, transportation, supply and commerce. But still more important, war destroyed Europe's morale and increased its criminal activities.

More and more people in Washington are suggesting that food should be rationed in this country to decrease the consumption of meat, butter, bread, poultry etc. in order to feed the hungry millions abroad. Official surveys and first hand reports, such as the one made by Mr. Herbert Hoover after his investigations in Europe, Asia, Africa and South America, and the more recent one made by Mr. Clinton Anderson, tell us that in Europe alone more than 300 million people are hungry. In addition, millions more in China, India, Indo-China, Indonesia, bring the total to more than one billion people - hungry people beset by strife and civil war.

HOW CAN WE FEED THIS HUNGRY POPULATION?

For normal life the human body requires 2,000 calories per day. In Europe the consumption of bread and other foodstuffs is down to 1,200 calories and in many places, to 800 calories or less. The mainstay of food in Europe is bread and the U.S.A. must send many millions of bushels of wheat to make this bread. There is at present a shortage of wheat and corn in this country - also in Argentine and Australia - so again the big and dangerous question.... how can we feed this hungry population in Europe and Asia?

In my memorandum of March 25, 1946 I presented this matter to Mr. Herbert Hoover, Mr. Chester Davis, Mr. Fiorello H. LaGuardia (then Director of UNRRA) and other officials in Washington; also in London and Paris. Besides bread,

September 19, 1947

meat and poultry, most people forget that FISH is a very important food product, especially if it is combined with potatoes and other vegetables. Fish sources in the U.S.A. are very rich. The yearly catch runs into about five billion pounds and we use only parts. We have plenty of potatoes and other vegetables.

During my many years' experience in the food industry, from Russia (first World War) through all of Europe, South America, Alaska and U.S.A., I have found that a combination of fish and vegetables provides a food that is pleasant to the taste, rich in nutrition and vitamins, and inexpensive to produce. This food can be made in various - Fish Vegetable Stew, Fish Chowder - using different kinds of fish for the purpose, and will provide the answer to our problem of feeding the hungry millions abroad.

My method and plan to make Fish-Vegetable attracted considerable attention last summer (1946) from several different sources. In Alaska, by invitation of the Development Board of Alaska and Fairbanks Farmers Cooperative, I made several hundred cans of Salmon Chowder with potatoes, cabbage, sauer kraut, beans etc. I sent a number of these sample cans to Washington, New York, Paris, London and other places. In November, 1946 I prepared another 200 samples of Fish-Vegetable Chowder (French Style Bouillabaise) from four different kinds of fish and vegetables and sent these also to Washington and Europe. They brought very favorable reaction from everywhere. Prof. T. A. Classen, international authority on fish technology of Seville, Spain, in his letter of September 30, wrote:

"I am more than enthusiastic about the manufacture of ready-prepared fish-vegetable products. I really believe that this combined food, if manufactured in large quantities can be produced at very low cost, and would seriously help to alleviate the need for a really well-balanced and nutritious food amongst starving people of Europe. I consider development of this line of products to be of the greatest humanitarian interest - and at the same time a very sound business proposition."

In a letter dated November 20 from Paris, Mr. A.B.T. wrote:

"After examining and tasting the different varieties of fish chowder we found that the canned Fish-Vegetables Stew most suitable for France. It is very tasty and nutritious and suitable for individual consumption in the home, and especially for camps, restaurants and any kind of institution. For Russia this item is ideal, especially if you use different kinds of fish with cabbage or sauerkraut, with tomato and pickle. The price must be cheaper than ordinary canned fish and we have no doubt you will find a good market in Europe for "Z" Fish-Vegetable products."

These two letters are representative of the many I have received.

Mrs. Eleanor Roosevelt

-3-

September 19, 1947

In the U.S.A. there is an abundant quantity of fish, potatoes, cabbage and other vegetables and we could very easily put up in canned form on the Pacific or Atlantic coasts Fish Chowder approximately according to the following formula:

40 - 45% Fish without bones
40 - 45% Potatoes and other vegetables
20 - 10% Fish stock or fish bouillon in concentrated form.

Besides being very nutritious, the price of this food product is also very cheap... \$5.00 to \$10.00 per case (48 lbs) depending on the kind of fish used. Production in canned form is very easy and storage and transportation by ordinary boats (without refrigeration) makes distribution a simple matter. Each tall can (1 lb) will give 800 - 1,000 calories which, with the addition of bread, will provide adequate food value for one whole day. Without any difficulty, 100 fish or vegetable canneries on the Pacific coast could produce 200,000 cases of Fish Chowder each, or a total of about one billion pounds, at a cost of about \$100,000,000.00.

I have presumed to bring this matter to your personal attention because, to me, this is a very serious moment in our history and a stabilized Europe and Asia can only be accomplished by feeding the hungry first in an attempt to combat the present chaos and anarchy.

I have directed a similar letter to Mr. Herbert Hoover, Mr. Clinton Anderson and others interested in this vital problem and shall be very glad to cooperate with any government or private agency by drawing from my vast experience and in some small way helping to solve a big problem - how to feed the hungry millions abroad.

Very sincerely yours,

M. T. Zarotschenzeff

M. T. ZAROTSCHENZEFF
Technical Advisor and Consultant

MTZ:is

For Hungry Europe and Asia

FISH VEGETABLE STEW OR CHOWDER (Bouillabaise)

In tall 1 lb tin can

INGREDIENTS:

Fish: Salmon, Red Snapper, Barracuda, Cod, Mackerel, Haddock or other.
Vegetables: Potatoes, Cabbage, Carrots, Celery, Onions, Peas.
Seasoning: Salt, Pepper, Bay Leaf, Worcester Sauce, concentrated Fish Stock.
When boils, add same quantity water.

OTHER CANNED PRODUCTS: (from Salmon or other fish)

1. Salmon Chowder
2. Salmon with Sauer Kraut Stew
3. Salmon with Beans or Rice
4. Salmon with Corn
5. Fish Vegetable Cakes, etc.

Prepared by "Z" Method

For information contact:

F. ZAROTSCHEZEFF.

CONSULTING EXPERT IN REFRIGERATION AND FOOD INDUSTRIES
ELECTRONIC TREATMENT AND QUICK FREEZING

PRODUCTION AND MARKETING OF
QUICK-FROZEN FOODS
Z PROCESS OF QUICK-FREEZING

TUESDAY, NOVEMBER 26, 1946

New Food for Europe's Hungry

Mr. M. T. Zarotschenzeff, who has many letters after his name and is internationally known as an expert on refrigeration, recently concluded some experiments with a new fish-vegetable product which seems to be particularly suitable as a dietary item for the hungry people of Europe. Mr. Z., to give him the name by which he is popularly known in the refrigeration business, has developed a mass production method of processing a fish-and-vegetable combination which offers a balanced mixture of all four basic food elements: proteins, fats, hydrocarbons and minerals, with a fair content of both fat and water-soluble proteins. Another feature of the product is that it uses a highly nutritious stock made from parts of fish usually thrown away as waste, which naturally helps to keep the price of the product down.

Mr. Z.'s new food has been hailed as a thing badly needed in present world conditions, and one authority holding this opinion is Professor T. E. A. Classen of Seville, Spain, who has carried out many experiments in food preservation. Prof. Classen points out that it

is difficult for a semi-starving family to realize the value of a can of salmon or tuna as a supplement to their vegetable diet. In most cases, such a family will prefer to spend its money on bulkier foodstuffs and look upon the canned fish as a luxury. It would be a different matter, Prof. Classen thinks, if they could buy readily prepared complete meals in cans, containing the bulky vegetable elements in combination with the necessary proteins and fats, especially if the fish-vegetable combination were marketed at a price considerably lower than canned salmon or tuna, as it would be.

Another point made by Prof. Classen is the particular suitability of an easily-prepared, complete meal in cans to the needy in Europe today. There are millions of housewives who have little opportunity or equipment with which to prepare meals. They are short of fuel, without decent stoves, and many of them have little time in which to prepare meals, since they are forced to spend most of their waking hours trying to earn. Obviously, under such conditions, Mr. Z.'s new food would be a Godsend.

It is to be hoped that Mr. Z.'s new food is produced in large quantities in the near future and shipped to Europe. Not only would it supply nourishing meals at low cost for Europe's hungry—a primary consideration—but it would have the added advantage of releasing for domestic consumption the "luxury" foods such as salmon and tuna, for which there is a large market on this continent.

Los Angeles 27, Calif.

821 NO. HARVARD BOULEVARD
TEL. OLYMPIA 6656

"Mr. Z" Puts Up New Fish-Vegetable Products

Dayville, Alaska—Announcement of the development of new fish-vegetable products using salmon, herring, cod and other fish from Alaskan waters in combination with domestic fresh vegetables from Tanana Valley, was reported by the Fairbanks Farmers Trust here. Formulas for the new products, which also includes a new berry dessert, were developed by Prof. Mihail Zarotchenzeff, of Los Angeles, Calif., who made a survey of the agricultural resources in the Fairbanks Territory and other parts of Alaska at the invitation of the Fairbanks Farmers Trust, the Alaska Experiment Station and the Tanana Valley Cooperative Association.

Professor Zarotchenzeff, frozen food expert known internationally as Mr. Z., is the inventor of the well known Z Method for Freezing, a process still being used in many parts of the world.

His fish-vegetable products, which are ten in number, are suitable either for canning or freezing, Mr. Z reports. The canned products, he said, will be processed for over-cas use, while the quick-freezing method would be more suitable for marketing in Alaska and the United States. One of the products, the clam chowder, consists of ingredients in the following proportions: salmon—50 per cent, potatoes—25 per cent, cabbage—10 per cent, carrots—3 per cent, celery—2 per cent, peas—1 per cent, onions—4 per cent, fish stock—5 per cent, plus salt, pepper, citric acid and bay leaf.

The berry puree developed consists of crushed berries mixed with sugar, lemon juice, and other ingredients, and is said to contain more nutrition than ice cream and is more concentrated, Mr. Z. declares.

The following berries are found in large quantities in Alaska: blueberries, huckleberries, raspberries, strawberries (both wild and cultivated), dewberries, salmon berries, currants (red and black), and low bush, bog, and highbush cranberries.

Dr. Z's Alaskan Foods On Way, Says Institute

Dr. Zarotschenzeff's canned Alaskan seafood specialties are really on their way to the United States, the Can Manufacturers Institute, New York, reveals. The ready-recipes developed by "Dr. Z" for the Dayville Packing Co., Dayville, Alaska, and the Farmers Trust Co. of Fairbanks, the institute says, will "enable housewives to shelve their cook books."

Among the new prepared dishes due soon in the U. S. are salmon vegetable chowder, herring in mustard sauce, fried fish cakes, salmon sauerkraut stew and other items.

Zarotschenoff

September 24, 1947

Mr. M. T. Zarotschenoff
881 No. Harvard Boulevard
Los Angeles 27, California

Dear Mr. Zarotschenoff:

Thank you very much for your interesting letter of September 19, 1947 regarding the problem of supplying food for Europe and Asia. I have forwarded your letter to the proper authority for consideration. Thank you for bringing it to my attention.

Sincerely yours,

Mrs. Franklin D. Roosevelt

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MEMO: MOOD BAIN
New York JB
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M.A. Eternor. Yooceasyf

FOR READING
INQUIRIES ELECTRONIC RESEARCH
THE BUREAU IN CONNECTION WITH
RESEARCH.

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In a letter dated November 20 from Paris, Mr. ABT wrote:

"After examining and tasting the different varieties of fish chowder we found that the canned Fish-Vegetable Stew most suitable for France. It is very tasty and nutritious and suitable for individual consumption in the home, and especially for camps, restaurants and any kind of institution. For Russia this item is ideal, especially if you use different kinds of fish with cabbage or sauerkraut, with tomato and pickle. The price must be cheaper than ordinary canned fish and we have no doubt you will find a good market in Europe for "Z" Fish-Vegetable products."

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In the USA there is an abundant quantity of fish, potatoes, cabbage and other vegetables and we could very easily put up in canned form on the Pacific or Atlantic coasts Fish Chowder approximately according to the following formula:

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Very sincerely yours,

/s/ M. T. ZAROTSCHEZEFF
Technical Advisor and Consultant

MTZ:s

C O P Y

Miss. Boylan --

Last time Mr. "Z" wrote, Mrs. Roosevelt gave his letter to Secretary Marshall. He sent a copy on to Secy Anderson. I forwarded original correspondence, along with copy of acknowledgment to Miss Thompson.

mg

ZAROTSCHENZEFF.

CONSULTING EXPERT IN REFRIGERATION AND FOOD INDUSTRIES
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Zarotschenzeff

Los Angeles 27, Calif.
821 NO. HARVARD BOULEVARD
TEL. OLYMPIA 6886

October 31, 1947

Mrs. Franklin D. Roosevelt
U.S. Delegate to United Nations
250 West 57th St
New York 19, N.Y.

Dear Mrs. Roosevelt:

Thank you for your nice letter in reply to my memorandum of September 20, 1947 re "Food Supply for hungry Europe and Asia."

I regret to say that so far I have had no concrete suggestion from anyone in official Washington as to how we should proceed with this matter.

I have received many inquiries from Europe regarding Fish Vegetable Chowder and, on the other hand, have a number of canneries that are interested in the production of this food which is nutritious, tasty and very cheap. However, they will not proceed unless they receive orders or instructions from the government to do so.

Only a few days ago I attended the conference of the Institute of Food Technologists where several papers were presented in connection with food supply for Europe. Many food technologists agree that the best answer to feeding the hungry millions abroad is Fish Vegetable Chowder in canned or frozen form. "Man lives not by bread alone" but needs in addition a satisfying food such as Fish Vegetable Chowder. Everybody in the U.S.A. expects a shortage of meat and grain in the near future. If we make this Fish-Vegetable product it would save both of these items.

Therefore I ask you and others in official capacities concerned with FOOD to give this matter some serious thought. I personally would be very glad to cooperate with any government agency or private concern on this matter.

I hope you will understand my humanitarian viewpoint and give this matter your earnest consideration. May I hope to hear from you?

Sincerely yours,

M. T. Zarot

M. T. ZAROTSCHENZEFF
Technical Advisor and Consultant

MTZ:is

Handwritten notes:
I'll have a...
and that...
stand...
Shack...
let's...
10/28

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I have brought this matter to your personal attention because I feel that a stabilized Europe and Asia can only be accomplished by feeding the hungry first in an attempt to combat the present chaos and anarchy. I shall be very glad to cooperate with the government or private concerns by drawing from my vast experience and in some small way helping to solve a big problem - how to feed the hungry millions abroad. I have directed a similar memorandum to Gen. George C. Marshall, Mr. Clinton Anderson, Mr. Charles Ross, Mrs. Eleanor Roosevelt, Gov. Thomas Dewey and others in high office. I trust that you will give this matter your earnest consideration.

Sincerely,

M. T. Zarotscheneff
M. T. ZAROTSCHENZEFF
Technical Advisor and Consultant

MTZ:s
Enclosure

For Hungry Europe and Asia
FISH VEGETABLE STEW OR CHOWDER (Bouillabaise)
In tall 1 lb tin can

INGREDIENTS:

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Seasoning: Salt, Pepper, Bay Leaf, Worcester Sauce, concentrated fish
stock from heads, bones. When boils, add same quantity water
OTHER CANNED PRODUCTS: (from Salmon or other fish)

1. Salmon Chowder or other fish
2. Salmon with Sauer Kraut Stew
3. Salmon with Beans or Rice.
4. Salmon with Corn
5. Fish Vegetable Cakes, etc.

Prepared by "Z" Method

For information contact:

M. T. ZAROTSCHENZEFF, 821 No. Harvard Blvd., Los Angeles 27, California

OPPORTUNITY IN ALASKA

"Professor Z." Sees Possibilities of Small But Profitable Operations in the Region of "The Last Frontier"

* In the summer of 1946, Prof. M. T. Zarotschenzoff, frozen food expert known internationally as "Mr. Z." for his invention of the "Z" process of freezing still widely used on many products, was invited by the Alaskan Development Board and the Fairbanks Farmer's Trust to make a survey of agriculture in Alaska.

Professor Zarotschenzoff's own account of his trip is reproduced in part here.

LEAVING Los Angeles, I traveled to Fairbanks by plane. Fairbanks is one of the largest cities in Alaska with a local population of about 10,000 plus several thousand Army and Air Force personnel. It is located near the Arctic Circle and has a winter temperature of -40° to -50° F. and a summer temperature of 80° to 90° above zero.

In Fairbanks I was met by an old friend, Dr. B. M. Benson who is in charge of The Agricultural Experimentation Station at the University of Alaska. Dr. Benson introduced me to his co-workers in the university and in the Alaska Department of Agriculture.

Under normal conditions, regular steamship service is maintained between



Typical of many mountain-rimmed Alaskan towns is Valdez. Temperatures are higher and summers longer than is popularly believed.



The author, center, with Mr. Lell, former president of Fairbanks Farmers Trust and Mr. McGrath, right, at the latter's farm.

extensive agricultural area in the territory, which includes some 7,000 square miles.

In August, I was visited by a farmer, Mr. Cline S. Koonz, from the Tanana Valley. Mr. Koonz moved to Alaska only about two years ago, receiving a grant of 165 acres of woodland from the Alaska Territory Government. Food and forage was abundant in the area and Mr. Koonz decided the conditions were suitable for raising hogs. He received a dozen small pigs from the States in 1945 and when I visited him, one year later, he already had 420 hogs.

The hogs are fenced in the timber land. Mr. Koonz constructed a large shed to protect the animals during the winter, and a crude slaughter house for killing and dressing hogs. The average weight of the 6-7 month old hogs runs 160-200 lbs. Each Saturday, Mr. Koonz dresses 6 or 8 hogs and takes them to Fairbanks by truck. When I was there, wholesale price of fresh pork in Seattle was 25 cents, air freight to

Fairbanks, 12 cents per lb. Mr. Koonz sold his dressed hogs at the combination figure—37 cents.

Mr. Koonz as well as several other farmers in the area who raise or are interested in raising hogs and poultry asked my advice about the construction of a small pork plant.

My suggestion was the construction of a cooperative plant, with Fairbanks Farmers Cooperative Association organizing the situation.

By request of the Fairbanks Farmers Trust, I prepared a survey outlining the proposed food processing plant for Fairbanks. I suggested a building with three main parts: A pork processing plant housing hog runway, killing floor, cutting department, cooling room, curing room, sausage kitchen, rendering, smoking and storage; A poultry killing room, with space for processing, quick freeze, cold storage, etc.; and a fruit and vegetable processing department.

A Fairbanks architectural and engineering firm estimated that the construction of such a building would cost \$35,000. Boiler and other necessary equipment would cost an additional \$35,000. Thus, a total cost of \$70,000 would permit a kill of 50 to 250 hogs per week, or about 5,000 hogs per year. This would mean a production of about 600,000 lbs. of meat per year, about \$250,000.

If, for any reason, the cooperative effort cannot realize this plan, I feel that it would be a very good opportunity for a small concern or a private individual to organize and develop a profitable small business.

MEAT FOR MARCH, 1947



Former Cline S. Koonz and Prof. Z. inspect the hogs on Mr. Koonz' Alaskan farm in the Tanana Valley.

South and the principal ports of Alaska Government owned and operated rail-service connects the towns of Seward, Whittier, Anchorage and Fairbanks, but transportation is still one of the greatest needs of the territory since in its 586,000 square miles, only 2,515 miles of road exist. Many Alaskan communities are not yet served by roads and much of the transportation is by airplane and water.

Due to the difficulties and expenses of transportation, prices are extremely high in Alaska. Perishable products

shipped by plane from Seattle incur freight costs of thirty cents per gross lb., plus 3% insurance or about thirty-one cents per gross lb. Obviously selling price of these products must be thirty-one cents per lb. higher in Alaska than in Seattle.

In much of Alaska the growing season, measured in days, is short; but the days of that season have 18 to 22 hours of sunlight and agricultural crops mature rapidly.

While in Fairbanks, I visited several farms in the Tanana Valley, the most



ALASKA'S
NATURE, CLIMATE
and
AGRICULTURE
SEASON 1946
CALENDAR

by
Baill M. Benson, B.S.
M.S., Dr. Sc., Agronomist
Agricultural Experiment
College, Alaska.

Meat Magazine

Vol. 26 MARCH, 1947 No. 4
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M. T. Zarotschenzoff

MEMBER OF ASRE, AIN, IAN
CONSULTING EXPERT IN REFRIGERATION AND FOOD PRESERVATION
ELECTRIC TREATMENT AND QUICK FREEZING

Production and Marketing of
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Los Angeles 27, Calif.

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