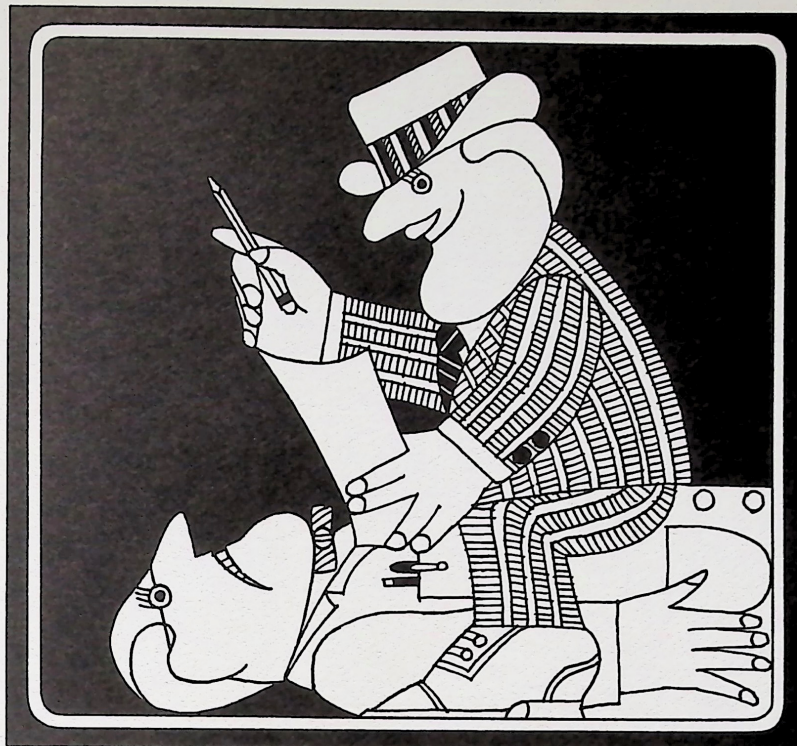




We'd like to tell you about the cheeses we don't spray dry (it'll only take a second)

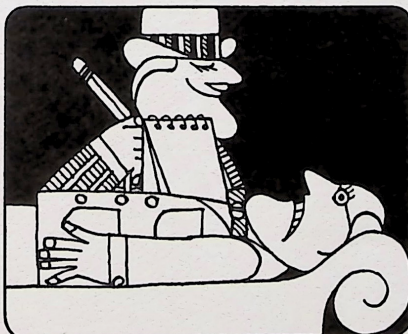
Fact is, it'll take less than that, because there's hardly a cheese known that Armour doesn't spray dry—or process in some special form—for somebody.

Cheddar, Blue, Parmesan. Light color, dark color, no color. Sharp, medium, mild.



Most of them are custom-blended to the secret specifications of America's top food processors—firms who've found that cheese in this new form is easier to measure and blend, permits standardization of formulas from plant to plant, and eliminates the need for costly refrigeration. They're turning to Armour as a

source because—and this may surprise you—Armour is one of the biggest suppliers of industrial cheeses in the world.



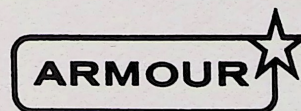
Now, let's talk about *your* needs. Do you need a special kind of spray dried cheese for a new frozen, dried or canned dinner? For a dressing mix or bakery product? For flavored popcorn, potato chips or corn curls? Or a "dip" to go with them?

Armour can develop and supply it. Or, if you do prefer cheese in other forms we offer many varieties of cheese in barrels, blocks, ground,

shredded and grated styles. Aging, color, flavor and texture can be controlled to meet your specifications.

☆ ☆ ☆

Our new \$2,000,000 research laboratory at Oak Brook, Illinois, is at your disposal. Just tell us your requirements and we'll go to work for you. Once the ingredient, product or process you ask for has been thoroughly researched and developed, we'll produce it for you in quantity to any formulation you choose. Our worldwide buying facilities, as well as our strategically located distribution points, assure you of on-time delivery anywhere you want it. Let's get together.



**DAIRY, POULTRY AND
MARGARINE COMPANY
INDUSTRIAL FOODS**
CHICAGO, ILLINOIS 60690