ASSOCIATIONS FORUM

G. M. GOODING. Fate of Sorbic Acid Applied to Cheese Wrappers.

D. P. SMITH AND N. ROLLIN. The Cheese Industry's Need for a Harmless Fungistatic Agent and the Value of Sorbic Acid Applied to Cheese Wrappers.

W. LITSKY AND C. L. GOLDMAN.

- Vitamin Synthesis of Acetobacter Xylium.
 E. C. Hill, F. W. Wenzel, and A. Barreto. A Colorimetric Method for Detection of Microbiological Spoilage in Citrus Juices.
- C. D. La Baw and N. W. Desrosier. Influence of Plant Hormones on Heat Resistant Bacterial Spores.
- I. J. Pflug and W. B. Esselen. Observations on the Thermal Resistance of Putrefactive Anaerobe No. 3679 Spores in the Temperature Range of 250 to 300°F.
- A. M. KAPLAIN AND HOWARD REYNOLDS. Determination of the Lethality of Baking & Cooking Procedures for the Destruction of Food Contaminating Microorganisms.

Wednesday Morning

(Section L-Ballroom)

Canning and Processing

Chairman: C. O. BALL

J. P. Bolanowski. Continuous Heat Transfer and Processing in the Food Industry.

SHERMAN LEONARD, BOR SHIUN LOR, AND ELLY HINREINER. Flavor Evaluation of Canned Cling Peaches.

J. W. HOLMQUIST AND L. E. CLIFCORN. Steam Blanching of Peas.

Wednesday Morning

(General Session-Ballroom) Nicholas Appert Address.

Wednesday Morning

(Section M-Bay State Room) Packaging Problems

Chairman: L. W. Elder

- F. J. Gibbs. New Saran Film Applications in Food Packaging.
- N. H. STRODTZ AND R. E. HENRY. The Influence of Nitrates in Foods on Tin Plate Corrosion.
- J. M. Fultz. Some Recent Developments in Aluminum Foil Packaging of Food.
- T. L. JOHNSON. The Eco Packaging System.

DAVID EOLKIN. A Nondestructive Method for Determining Microleakage in Commercial Glass Containers.

Wednesday Morning

(Section N—Room 406-8) Fruit and Vegetable Research

Chairman: J. WAGNER

- E. M. LITWILLER. Dehydrated Green Beans.
- D. B. HAND, J. C. MOYER, AND A. C. WAGENKNECHT. Effect of Processing Conditions on Moisture Retention by Dehydrated Peas and Snap Beans.
- A. N. COOLEY AND D. E. SEVERSON. Studies on Dehydrated Potato Granules.
- G. H. NEEL, M. W. COLE, R. L. OLSON, W. O. HARRINGTON, AND G. S. SMITH. Problems in the Add-Back Process for Production of Potato Granules.

R. H. TREADWAY, R. J. WAGNER, C. F. WOODWARD, E. G. HEISLER, AND R. M. HOPKINS. Development and Evaluation of Potato Chip Bars.

M. SIMON, J. WAGNER, V. SILVEIRA, AND C. E. HENDLE. Influence of Piece Size on Production and Quality of Dehydrated Irish Potatoes.

F. E. LINDQUIST, M. P. MASURE, W. C. DIETRICH, AND MARVEL-DARE NUTTING. Effects of Processing Variables on Storage Stability and Dehydrated Sweet Potatoes.

Wednesday Afternoon

(Section O-Ballroom)

Canning and Processing

Chairman: E. J. CAMERON

- W. J. Biehl. Processing Requirements for Canned Sterile Whole Milk.
- J. M. REED AND B. H. MORGAN. Resistance of Bacterial Spores to Gamma Irradiation.
- S. A. GOLDBLITH, B. E. PROCTOR, S. DAVISON, B. KAN, D. A. LANG, C. J. Bates, M. Karel, and E. M. Oberle. Comparative Bactericidal Effects of Three Types of High-Energy Ionizing Radiations.

H. L. SMITH, JR., AND C. OLIN BALL. Smith-Ball Pressure Canning Process.

Wednesday Afternoon

(Section P-Room 406-8) Fruit and Vegetable Research

Chairman: M. A. Cooley

R. G. TISCHER AND E. W. JERGER.

CALENDAR

Bioengineering Symposium. Rose Polytechnic Institute, Terre Haute, Ind. May 23.

National Confectioners' Association. 70th Annual Convention and 27th Confectionery Industries Exposition, Waldorf-Astoria, New York, N. Y. June 14–18.

Forest Products Research Society. National Meeting, Peabody Hotel, Memphis, Tenn. June 15-17.

American Plant Food Council. 8th Annual Convention, Homestead, Hot Springs, Va. June 11-14.

National Fertilizer Association. White Sulphur Springs, West Va. June 15-17.

American Association for the Advancement of Science. Pacific Division, Santa Barbara, Calif. June 15-20

Institute of Food Technologists. 13th Annual Meeting, Hotel Statler, Boston, Mass. June 21-24.

American Dairy Science Association. Annual Meeting. University of Wisconsin, Madison, Wis. June

11th Conference on th Standardization of Methods for Sugar Analysis. P ris, France. June 22-July 1.

Union o Cellulose Chemists and Engineers. General Meeting. Bad Kissingen, Germany. July 14-17.

6th International Congress of Radiobiology, Copenhagen, Denmark. July 14-25. Effect of Freezing, Sulphuring, and Storage Conditions on the Quality of Dehydrated Sweet Corn.

A. I. Nelson. Studies on the Dehydration of Sweet Corn.

C. E. Hendle. In-Package Desiccation of Dehydrated Foods.

- H. K. Burr and V. Silveira. Stabilization of Dehydrated Cabbage by In-Package Desiccation.
- R. H. VAUGHN. Microbiology of Dehydrated Vegetables.
- M. Miller, J. Recca, J. Kilbuck, and E. M. Mrak. Dehydration of Clingstone Peaches.
- S. I. Strashun, Ann M. Mylne, and W. F. TALBURT. Production of Stable Dehydrated Orange Juice.

Symposia on Fermentation, Antibiotic Use at ACS Fall Meet

Symposia on "Instrumentation in Industrial Fermentations" and "Nontherapeutic Uses for Antibiotics" are being planned for the ACS fall meeting in Chicago by the Fermentation Subdivision of the ACS Division of Agricultural and Food Chemistry.

E. L. Gaden, department of chemical engineering, Columbia University, is chairman of the symposium on fermentation instrumentation. Chairman of the symposium on antibiotic use is N. O. Bohonos, Lederle Laboratories, Pearl River, N. Y.

The symposium on antibiotic use will cover antibiotics in nutrition, plant pathology, and food preservation. Those wishing to participate in this symposium may contact Dr. Bohonos.

The Chicago American Chemical Society meeting will take place on Sept. 6 to 11.

Forest Products Researchers to Convene in Memphis in June

Members of the Forest Products Research Society will discuss such matters as quality control, gluing, chemical utilization, packaging, and several other subjects at their meeting in Memphis, Tenn., June 15 to 17. sessions are to be held at the Peabody Hotel.

A schedule of plant tours is also being arranged as well as entertainment.

August Tour of Ohio Plots Treated with Pesticides

The annual tour of the Ohio Pesticide Institute will be held on Aug. 12, 13, and 14. Vegetable and fruit plots treated with numerous pesticide formulations applied with various forms of applicators will be available for inspection. The tour will originate on the grounds of the Ohio Agricultural Experiment Station at Wooster and end at the Northwest Test Farm at Hoytville.