

TABLE IV
Ergot Oil—Saturated Acids

Acid	Acids in saturated acid fraction		Acids in original oil	Glycerides in original oil
	Grams	Per cent	Per cent	Per cent
Myristic	1.18	1.09	0.29	0.3
Palmitic	83.82	77.32	20.49	21.5
Stearic	20.74	19.13	5.07	5.3
Arachidic	2.67	2.46	0.65	0.7
	108.41	100.00	26.50	27.8

Summary

The chemical composition of ergot oil has been determined with the results given below:

	Per cent	
Glycerides of	Oleic acid	62.5
	Linolic acid	8.7
	Myristic acid	0.3
	Palmitic acid	21.5
	Stearic acid	5.3
	Arachidic acid	0.7
Unsaponifiable matter	1.2	

It was not possible to detect in this oil either daturic acid or hydroxylated acid, which have been reported as present by other investigators.

Book Reviews

Fats and Oils Studies of the Food Research Institute

THE FOOD RESEARCH INSTITUTE of Stanford University, California, announces its second series of investigations in commodity economics—the *Fats and Oils Studies*.

The whole subject of fats and oils is of large and increasing importance. Origins and uses are strikingly diverse, and the various fats and oils are technically interchangeable to a remarkable degree. Marked changes have occurred and are still occurring in production, manufacture, consumption, international trade, and price relationships. Partly as a result of these

changes, broad questions of public policy have arisen, especially with respect to agriculture, food laws, and tariffs. The fats and oils constitute a field peculiarly adapted to organized research by a group like the Food Research Institute, equipped to handle technological as well as economic and statistical problems.

For the present, *Fats and Oils Studies* will be published as books and pamphlets of varying length, identical in format. Ordinary studies will cover 100-200 large octavo pages, and will be sold at prices of \$1.00, \$1.50, and \$2.00. Each study will constitute an adequate consideration of a selected topic, but necessary interdependence of studies makes for a homo-

geneous series. The high standards of research embodied in *Wheat Studies of the Food Research Institute* will be maintained in the new series dealing with fats and oils. The following studies are now in press or near completion, and will appear in the designated order:

No. 1. *The Fats and Oils: A General View*

No. 2. *Copra and Coconut Oil*

No. 3. *Inedible Animal Fats*

No. 4. *The McNary-Haugen Plan as Applied to Corn and Hogs*

No. 5. *History of the Lard-Compound Industry*

Detailed descriptions of these and subsequent investigations will be available as the studies are ready for distribution. Announcements of each of the *Fats and Oils Studies of the Food Research Institute* will be sent to individuals or organizations who request them.

STANFORD UNIVERSITY, California

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EDITOR'S NOTE: The Studies announced above should be of the greatest interest to all readers of OIL & FAT INDUSTRIES. We suggest that you write promptly to reserve Your copy of each Study.

A SHORT HAND-BOOK OF OIL ANALYSIS. By Augustus H. Gill, Sc.D. 11th Edition, Revised and Enlarged. Pp. 287. Philadelphia: J. B. Lippincott Co.

Commercial and manufacturing laboratories in which oils and greases are tested, as well as teachers and students of oil analysis, will heartily welcome this new edition of an old friend. While its original function of a laboratory manual for quick reference in routine testing work has been strictly adhered to, the subject matter has

been developed and extended to keep pace with the advance of knowledge of the analysis and inspection of the mineral and fatty oils.

Two new chapters have been added to this edition—one, a brief statement of the composition of different oils; the other, the methods of examination of Motor Gasoline and Fuel Oil. The special tests, methods of analysis and the description of the special oils and greases have been revised where necessary to bring the book thoroughly up to date.

It is to be regretted that the Wijs iodine number method has not been given in full except in the appendix (being subordinated to the Hanus method in the book), as the former method is more favored at the present time by a majority of the prominent oil analysts.

This handbook continues to hold its place among the primarily essential reference works for oil chemists, and for teachers and students of oil analysis.

ALAN PORTER LEE

Apologies to Mr. Dunning

Through an oversight in the Secretary's office, the new list of members of the Society which was recently printed and mailed out to the Membership, omitted the name of Mr. G. R. Dunning, Box 2406, Amarillo, Texas. Mr. Dunning has been a member of the American Oil Chemists' Society in good standing for several years, and the Secretary desires to correct hereby the unintentional omission of Mr. Dunning's name from the list referred to. The remaining copies in the Secretary's office have been corrected by the addition of Mr. Dunning's name and address.