

RECENT PATENTS

U. S. Patents

PROCESS OF PURIFYING OILS AND FATS. No. 1,685,195. Wilhelm Gensecke, Bad Homburg, Germany, assignor to American Lurgi Corp., New York, N. Y., a corporation of New York. Filed Feb. 5, 1925, Serial No. 7,180, and in Italy Feb. 15, 1924. 2 claims.

1. In a process for the purification of oils and fats containing free fatty acids, the steps of slowly introducing a soda solution in amount sufficient to neutralize the free fatty acids into a body of the oil or fat to be purified, and continuously removing the water content of the reaction mixture by evaporation during the neutralization process in an amount at least equal to the amount of water introduced in the form of the soda solution plus the amount formed by reaction.

STIRRING MECHANISM. No. 1,689,733. Patented October 30, 1928 by Joseph Trimby Lawrence, of Jersey City, New Jersey, assignor to Mitchell-Rand Mfg. Co., a corporation of New York.

A device of the character described comprising a kettle, a supporting beam extending across said kettle and detachably secured thereto, a cylinder mounted upon said supporting beam and extending downwardly therefrom into said kettle nearly but not quite to the bottom thereof, said cylinder being normally stationary and being provided with spouts extending outwardly and downwardly from it in order to direct the flow of loose material downwardly from the top of said cylinder into said kettle, a guard plate mounted within upper portion of said cylinder, a revoluble shaft extending through said guard plate and axially downward through said cylinder, a conveyor thread carried by said shaft and located within said cylinder in order to crowd loose material against said guard plate and thus to cause the discharge of said loose material from said spouts, and means for turning said revoluble shaft.

SEPARATION OF BUTTERFAT FROM BUTTERMILK AND BUTTERMILK WHEY. No. 1,683,728. Arthur L. Rushton, Omaha, Neb., assignor of one-half to Munson H. Lane, Washington, D.C. Filed Feb. 16, 1927. Serial No. 168,669. One claim.

A process of separating butterfat from sour cream buttermilk by the use of a centrifugal separator, which consists in first chemically treating the buttermilk with a suitable reagent to materially reduce the clogging tendency of the casein in the buttermilk, then subjecting the treated buttermilk to centrifugal action in a cream separator for a period substantially larger than in ordinary cream separation.

PROCESS FOR RECOVERING BUTTER FROM BUTTERMILK. No. 1,683,729. Arthur H. Rushton, Omaha, Neb., assignor of one-half to Munson H. Lane, Washington, D.C. Filed Sept. 29, 1927. Serial No. 222,945. 4 claims.

4. A process for treating sour cream buttermilk or buttermilk whey to recover a portion of the butterfat thereof, which consists in effecting a primary separation to separate the recoverable from the non-recoverable fat portion, the primary separation consisting in passing the buttermilk or buttermilk whey through a centrifugal separator at approximately the same rate used for separating the cream from whole milk, recovering the fluid emerging from the cream outlet of the separator, then effecting a secondary separation by passing such recovered fluid through a cream separator at a substantially less rate than that employed in treating whole milk, recovering "buttermilk cream" from the cream outlet, then churning said buttermilk cream to obtain butter.

C. P. McCormick of Baltimore, speaking at the Copley-Plaza Hotel, on the second day of the Mayonnaise Products Manufacturers' Association Convention, said that eating of sandwiches has increased 215 percent and the consumption of salad has jumped 110 percent in the United States in the last 10 years.

Shortening and Oil Prices Dec., 1928

The Code of Trade Practices adopted by the Shortening and Oil Division of the Interstate provides that whenever subscribing companies change their prices such changes shall be made public immediately. To make this provision effective a price reporting plan was adopted which requires each company to furnish the Secretary of the Division its current prices and terms on the bases of which its sales of Shortening, Cooking and Salad Oils are being made. Such information is then simultaneously reported by the Secretary to all members and is made public through trade papers or other media to all who are interested in receiving the information.

While there is always more or less variation in sales provisions between companies and frequent local exceptions to general prices and terms reported to that Division and interchanged, a review of December price information shows the following range generally prevailing during the month:

Shortening—Tierce Basis

Northern States—East of Rocky Mountains, 12 to 12¼.

Southern States—East of Rocky Mountains, 11¾ to 12.

Pacific Coast States, 12½ to 12¾.

Salad Oil

Northern States—East Rocky Mountains, 12 to 12¼.

Southern States—East of Rocky Mountains, 11½ to 12.

Pacific Coast (Port Cities), 11⅝ to 12¼.

Cooking Oil—White

Northern States—East of Rocky Mountains, 11⅞ to 12⅞.

Southern States—East of Rocky Mountains, 11¾ to 11⅞.

Pacific Coast (Port Cities), 11½ to 12.

Cooking Oil—Yellow

⅛c less than White.

The Shortening and Oil Division of the Interstate Cotton Seed Crushers' Association is that section of the association which includes oil refiners and shortening manufacturers, as its name implies. This division was newly reorganized in September last and now holds regular monthly meetings. At the December meeting, held at the Washington Hotel, Washington, D. C. on December 18th, the following members and visitors were present:

Armour & Company, G. G. Fox and H. F. Scheideman; Aspegren & Co., Inc., Louis Rosenstein and Ben Radskin; Atlantic Lard Co., C. F. How; The Blanton Company, A. E. Willert; Cudahy Packing Company, W. R.

English; International Vegetable Oil Co., L. P. Brown, Jr.; Interstate Cotton Oil Refining Co., C. A. Sanford; National Cottonseed Products Corp., T. H. Gregory; Procter & Gamble Co., J. F. Rogers and J. L. Cameron; Southern Cotton Oil Co., T. O. Asbury and J. P. Doyle; South Texas Cotton Oil Co., (Chairman) R. F. Crow; Swift & Company, O. E. Jones, A. B. Lynch and F. E. Bailey; Van Camp Packing Co., L. H. Thomas; Wilson & Company, Ernest Kissling; Corkran, Hill Co., Baltimore, Md.; Wm. Schluderberg, T. J. Kurdle Company, Baltimore, Md.; C. F. Simonins Sons, Inc., Philadelphia, Pa.; Wynne Lard & Provision Co., Norfolk, Va.; Jacob Dold Packing Co., Buffalo, N. Y.; Hermitage Lard Co., Richmond, Va.

The paramount aim of this division is to elevate the ethical and economic standards of business transactions in the oil refining and shortening industry to the highest possible plane, and because of this purpose the division's work is beneficial alike to members and non-members engaged in these trades. The division has a well-formulated program of advancement for its industries and should receive the membership support of every American manufacturer engaged in oil refining or shortening manufacture.

The next regular monthly meeting of the Shortening and Oil Division will be held at Chicago, in January.

Federal Commission Rules on Castile Soap

The famous "Castile" soap controversy advanced another step on December 12, when the Federal Trade Commission issued a "Cease and Desist" order against James S. Kirk and Co., prominent soapmakers, stipulating that thereafter the words "Castile" and "Olive Oil Soap" shall not be used by the respondent company to designate any soap not made wholly from olive oil. Provision is made for qualifying descriptions of soap not sold as "Castile Soap," but containing other oils or fats in addition to olive oil. The order was passed by a divided vote of the Commission and Commissioner William E. Humphrey entered a dissenting opinion with the order, while Chairman Abram F. Myers made a statement as to why he voted for the order.

Several of the respondent's soaps, according to the findings of the Commission, contain ninety per cent olive oil and ten per cent coconut or other oils. One soap was composed as to its fat composition of sixty per cent tallow, ten per cent coconut oil and thirty per cent olive oil. Another one contained eighty-eight

per cent tallow, ten per cent coconut oil and two per cent olive oil. Some soaps were made wholly of coconut oils. These were advertised as castile soaps.

Commissioner Humphrey disagreed with the majority opinion and stated so, in part, as follows: "I cannot agree that the facts in this case warrant the issuance of an order. In my judgment there is no evidence to sustain the contention that castile soap in the United States means soap made exclusively of olive oil. I agree with the Trial Examiner, who ought to have a better understanding of this case and especially of the evidence, than anyone else. He says: "For seventy years in the United States it has been the ordinary, usual and general custom of all manufacturers of soap to use in the castile soap, made and sold by them, oils or fats other than olive oil, and there is no evidence whatever that there has been a soap called 'castile' made in the United States for toilet and general household purposes which was made exclusively of olive oil as its fat or oil ingredient. There have been throughout the whole of this period castile soaps made from coconut oil exclusively—tallow and coconut oil—tallow, coconut oil and olive oil—coconut oil and olive oil—and various admixtures of these oils or fats."

In commenting on the Federal Trade Commission's order in this Castile soap case "*Soap*" says:—

"After nine or ten years of legal hair-splitting over the composition of castile soap, the Federal Trade Commission finally issued, on December 12, a formal cease and desist order against James S. Kirk & Co. The company is accused of unfair competition in selling castile soap not made wholly of olive oil. Over a thousand witnesses have been heard, volumes of testimony have been taken and several hundred thousand dollars have been spent in prosecuting and defending the case before the Commission. And, as yet, the case has not got into the courts. The end is not in sight.

Of all the farces which have been perpetrated upon the American public by a government commission, the handling of the castile soap case wins the palm. Its importance to the average American is no greater than the color of the whiskers of the pet cat of the King of Siam. Whether castile soap is made from tallow or olive oil does or will not make one iota of difference in the morals, happiness, or health of the country, or its babies. And yet, thousands upon thousands of dollars of public money have been spent. The decision one way or the other is without moment except among those soap manufacturers or importers who may be injured or benefitted if and when the

cease and desist order of the Commission is enforced by a court decision.

The laughable part of the case is the supposed public consciousness of the exact composition of castile soap which the Commission believes it has discovered, and upon which in part it bases its cease and desist order. In fact, the case depends to a great extent on the public's "knowledge" of the ingredients of castile soap. To establish this knowledge, the Commission called hundreds of witnesses and loaded the records with enough trash to discredit the whole case. And, then, the experts were heard, both real and imaginary. It seemed that most anybody who ever heard of castile soap could, without difficulty, qualify as an expert. The hearings swarmed with experts, some well-known in the soap industry, and some whose testimony was twaddle and only helped to increase the proportion of incompetent evidence."

The Bureau of Foreign and Domestic Commerce of the Department of Commerce, Washington has for distribution copies of the annual report of the Hull Seed, Oil and Cake Association which contains suggested changes in the contract terms for linseed, East Indian cottonseed, Manila hemp seed, soya beans, coromandel ground-nuts, etc.

The World's Olive Oil Production

A report based on the investigation of the Federation of Cooperative Oil Producers in the South of France and of the Official Service of Oil Cultivation of Marseilles has just been issued.

This report states that it is probable that the world's production of olive oil this year will show a large deficiency. It is assumed from these investigations that the world's harvest will be little more than 5,500,000 metric quintals (cwt.) which is less than the annual average of 6,840,000 quintals in the years 1921 to 1925. The actual production in 1927 is put at 9,557,000 quintals, and the estimate for 1928 is 5,550,000 quintals, which quantity is less than the world's output in 1926, which amounted to 5,810,000 quintals, and was considered to be very short. The estimates for 1928 indicate a production of 1,700,000 quintals in the Spanish peninsula (6,810,000 quintals in 1927), France, 80,000 quintals (90,000 quintals in 1927), Italy, 1,600,000 quintals (1,345,000 quintals), Greece, Syria and Turkey 1,600,000 quintals (809,000 quintals, and North Africa, 570,000 quintals (503,000 quintals in 1927).