

Notes of the Industry

Peanuts in the Philippines

IT has been demonstrated that peanuts can be grown successfully in a large area of the Islands, according to Assistant Trade Commissioner Rohrer, Manila, Philippine Islands, in a comprehensive report to the Bureau of Foreign and Domestic Commerce. The high quality of the Philippine peanuts is such as to indicate that a very satisfactory market for them, for confectionery purposes, could be found in the United States, provided the nut is properly cured. Experience has shown that the Chinese seed is more adaptable to conditions than seed imported from the United States, but the greatest difficulty that the Philippine growers have had to surmount has been the proper curing of the nut. Manila exporters are now lending a hand in the promotion of educational propaganda to teach the native growers the requirements of the market in the United States. It is believed that this improvement will assist greatly in making Philippine peanuts more popular. Aside from a market in the United States, a domestic crop from the Philippines would insure independence of China, from which country the Islands are now importing peanuts and peanut oil to a value of approximately half a million pesos (\$250,000) annually.

Plan Renderers' Combine

DILLON, READ and COMPANY, investment bankers, of New York City, are engaged in the formation of a large merger of rendering plants, located in strategic cities throughout the country. It is expected that the new rendering company will eventually control in the neighborhood of sixty percent of all the independent rendering of shop fats and other collected materials in the country, and that the gross volume of business will produce profits exceeding two millions of dollars annually. As nuclei for the merger, large rendering establishments in Pittsburgh, Richmond, Columbus, Youngstown, Cleveland, New York, Chicago and other cities have been selected, and negotiations for their acquisition are progressing rapidly.

Armour & Co. Earnings

The net earnings of Armour & Co., Chicago, in the fiscal year ended November 2, 1929, amounted to \$9,810,518, after all charges, according to the company's annual report issued January 7. This is equivalent, after preferred dividends, to 40 cents a share on the 2,000,000 shares of Class A common stock. Total surplus of the company showed an increase of \$350,553 to \$47,138,668.

The company reduced its funded debt of \$2,208,100 and retired \$648,700 of the preferred stock of Armour & Co. of Delaware.

Vol-U-Meter and Bruno Merge

The Bruno Manufacturing Company, of Buffalo, long established maker of can and bottle filling machinery, is now joined with the Vol-U-Meter Company, Inc., manufacturer of filling, cleaning and agitating equipment for steel drums and barrels. The merged companies will operate under the name of Vol-U-Meter Company, Inc., with Raymond D. Stevens in charge of sales and Joseph C. Bruno in charge of manufacturing operations. General offices will be at 710 Ohio Street, Buffalo, N. Y. The line now offered consists of the Bruno Float Feed Can Filling Machine, Bruno Multiple Vacuum Bottle Filler, Old Faithful Drum and Barrel Agitating and Cleaning Equipment, Vol-U-Meter Drum and Can Filling Equipment, Drum and Barrel Inspection Lamp and other items that make a complete line of filling, agitating and cleaning equipment.

The Laboratory Construction Company, Kansas City, Missouri, report the following recent installations of their Nitrogen Apparatus and Laboratory Equipment Tables: Salina Board of Trade, Salina, Kansas; Wilson Flour Mills, Wilson, Kansas; Eastern Cotton Oil Co., Norfolk, Virginia; Tennessee Chemical & Copper Co., Lockland, Ohio; Pillsbury Flour Mills Co., Springfield, Illinois; Pillsbury Flour Mills Co., Buffalo, New York; National Biscuit Co., Toledo, Ohio; Ralston Purina Co., Denver, Colorado; State of Alabama, Auburn, Alabama.

David Wesson has been elected Councillor-at-Large of the American Chemical Society.

Vogt Processes, Inc., of Louisville, Kentucky, are marketing a new type of machine for the intimate mixing and simultaneous chilling, congealing or freezing of materials. It is claimed that this machine, known as the Votator, will accomplish the purposes for which it is intended continuously, in one process, faster and at less cost than any other machine; that it is the only process machine of its type which operates under pressure and is automatically controlled. The machine is said to be particularly adaptable to the manufacture of shortenings, margarines and other emulsified oil-containing products.

The annual dinner of the Oil Trades Association of Philadelphia was held in the Marlboro-Blenheim Hotel, Atlantic City, January 22. About 150 members and guests attended. The Oil Trades Association of New York was represented by A. J. Saunders and E. H. Laing.

The Schreiber Products Corporation of Buffalo, New York, has contributed \$500.00 to the Fellowship Fund of the Mayonnaise Products Manufacturers Association.

Glidden Company sales for the fiscal year beginning November 1, show an increase of \$2,376,442 over the previous corresponding period and an increase of \$454,093 for the first two weeks of 1930.

The Federal Trade Commission has issued an order directing the discontinuance of anti-sweet advertising on the part of certain manufacturers of cigarettes. This action is the result of protests filed by the Food Products Protective Committee, which represented practically all manufacturers of food products in the country.

The assets and business of the Pittsburgh Provision Co., of Pittsburgh, Pa., have been purchased by Armour and Co.

New Books

Analyse der Fette und Wachse. Zwtiter Band Systematik Analysenergebnisse Bibliographic der natürlichen Fette und Wachse (Analysis of Fats and Waxes, Vol. 2, Analytical Data and Bibliography of Natural Fats and Waxes). By Adolf Grün and Wilhelm Halden, Julius Springer, Berlin,

806 pages 18 x 25.5 cm., not illustrated. Price, bound, R.M. 98.

This is the second volume of the work and follows Volume I by A. Grün, published in 1925. Volume I is devoted to methods for the examination of fats, waxes, and products manufactured or derived from them. The present Volume II is devoted to selected data for some 1050 fats and 280 waxes. The evident aim of the authors to present authoritative information and data covering every fat and wax known to science appears to have been attained. No omissions have been detected. If any exist they are of minor importance and not of such a character as to impair the value of the work as a comprehensive compilation of present knowledge of the physical and chemical characteristics of the fats and waxes. The book is divided into three main sections, Part I comprising 522 pages and giving the characteristics and composition of fats and oils of animal and vegetable origin; Part II, 66 pages, comprising similar data for waxes; and Part III, 182 pages, devoted to a bibliography of approximately 6,000 references. A very complete subject index, also indices of botanical and zoological names is provided.

The section devoted to fats is divided into those of vegetable and animal origin, and the vegetable fats are in turn subdivided into drying and non-drying fats. This is a departure from the common practice of making the division into three classes, drying, semi-drying, and non-drying. In making the division, all oils which exhibit any drying properties whatever are classed as drying oils. This necessarily results in the inclusion of a number of oils of very feeble drying properties in that class. Waxes are divided according to origin into vegetable, animal, and mineral or fossil waxes. Within each division the various fats and waxes are arranged in accordance with the botanical or zoological classification of the plant or animal from which derived. The bibliography is extensive and comprehensive, comprising some 6,000 citations. Arrangement of the citations follows the arrangement of the body of the work. The book is an outstanding example of the bookmaker's art and is singularly free from typographical and technical faults. On account of its completeness, together with its systematic arrangement, comprehensive bibliography, and excellent index, this book is a particularly valuable work of reference.

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