The shells which result in large quantities from the cracking of the pits are valuable as a fuel. Their usefulness of a raw material for the production of charcoal is also indicated.

The press cake, or meal, resulting from the crushing of the kernels has been found to be a very efficient fertilizer. The meal contains the cyanogenetic glucoside, amygdalin, which when hydrolyzed produces a volatile oil containing hydrocyanic acid (prussic acid) and benzaldehyde. In the early experiments conducted with cherry kernels it was found that the meal contains nearly 1 per cent of this oil, which is practically the same as bitter almond oil and suitable for the same flavoring purposes. Because of the formation of this oil when the meal is moistened the latter can not be used for stock feed but if the oil is extracted the meal becomes valuable for this purpose on account of its high protein content (30.8%) and compares favorably with linseed and other meals used for stock feed.

The carbon residue resulting from the bleaching of the oil has been successfully utilized in the preparation of a black paint by mixing it with linseed oil and is used for painting the cut ends of branches of the trees during the pruning of the orchards.

The complete utilization of cherry pits at an important cherry-producing center for the production of cherry kernel oil and other products has been described. As a new domestic oil of high quality, perhaps equally as useful as oils now imported for the purposes mentioned, cherry kernel oil should receive the consideration of the consuming industries.

Hotel Congress, Chicago.

Autumn Meeting Plans Well Advanced

THE Fall Meeting of the American Oil Chemists' Society which is to be held at the Congress Hotel, Chicago, Thursday and Friday, October 20 and 21, bids fair to outdo the two previous record breaking meetings of the Society in the North. Arrangements have been made with the Congress Hotel for the use of the beautiful Florentine Room for our meeting.

Mr. Campbell, Chairman of the Soap Section, and the local committee are working hard to arrange an interesting program and entertainment.

The first day of the meeting will be devoted to the Soap Section, and the following preliminary program has been prepared:

Committee Reports:

Soap Analysis Committee—M. L. Sheely
Glycerin Committee—J. T. R. Andrews
Detergents Committee—J. G. Vail

Papers:

"Determination of Refractive Index of Glycerols by the Immersion Refractometer"—L. F. Hoyt.

"Color Standards for Commercial Facts"—J. E. Doherty.

"Simplified Color Readings"—A. S. Richardson.

"Merchandising with Oil and Soap"—J. L. Ferguson.

The second day includes a report of the Olive Oil Committee by M. F. Lauro, and the following papers:

"The Effect of Storage Conditions upon the Peroxide Values of Corn and Cottonseed Oils"—L. B. Kilgore.

"Oil and Fat Analysis by the Thiocyanogen Method"—W. S. Martin and R. C. Stillman.

"Chemical Analysis—Tool and Training"—C. S. Miner.

Turn to top of page 215.

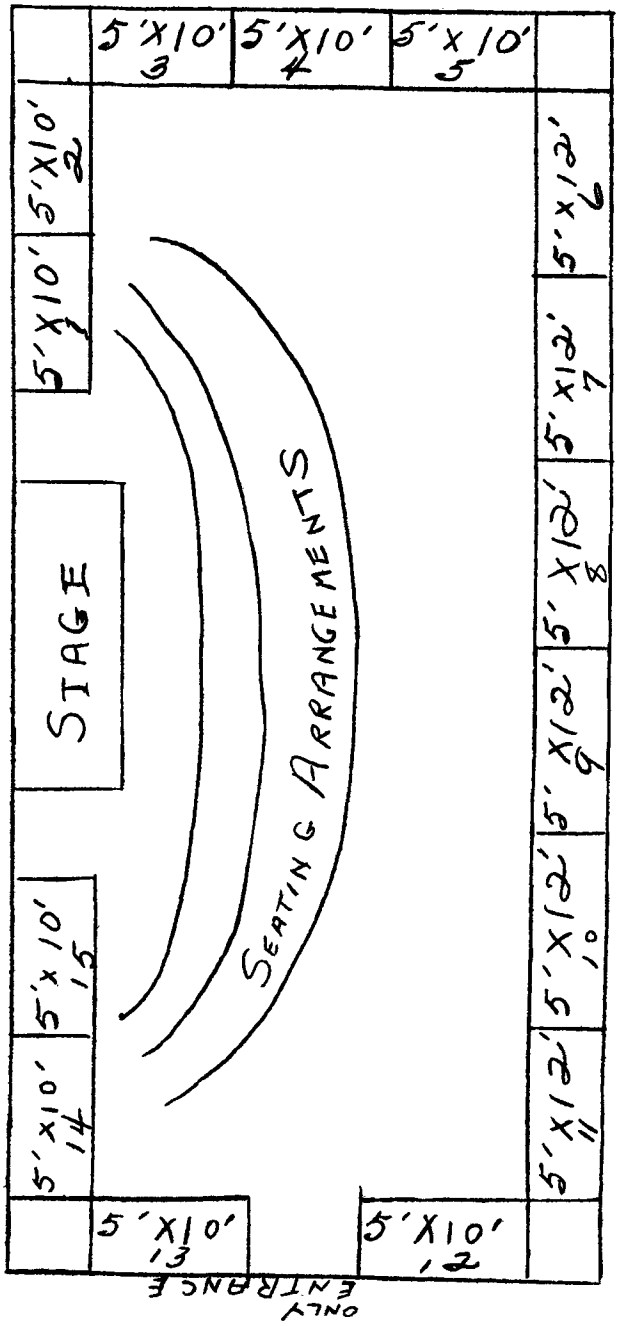

Chart showing arrangement of booths for Chicago meeting.

Layout showing the Florentine room of the Congress Hotel as it will be prepared for exhibits at the Sixth Annual Fall Meeting of the A. O. C. S. in Chicago, October 20 and 21, 1932. All meetings will be held in the room with the exhibits—and special attention will be directed to the exhibits by the Chairman. Location of pilasters in the room is not shown. Size of exhibit spaces is approximate.

Mark the space which you desire—giving your first, second and third choices. Return promptly or wire the numbers of your choice to John P. Harris, 205 West Wacker Drive, Chicago. Reservations will be made in the order received. Eastern letters were mailed a day in advance of Chicago letters.

Note

Reservations have already been made as follows:

Booth No. 3—Skelly Oil Company
Booth No. 8—W. M. Welch Mfg. Company
Booth No. 9—Industrials Chemical Co.
Booth No. 10—Central Scientific Co.
Booth No. 12—Purina Mills
Booth No. 13—American Oil Chemists' Society
Booth No. 14—Gillette Publishing Co.

Continued from opposite page.

"The Conflict of Politics with Science and Economics in the Fat and Oil Industry"—J. D. Craig.

"Votator"—R. C. Dawson.

"Oil Refining Practice in Latin America"—R. D. Oilar.

We will also have a paper by H. Aspegren, one or two from the Swift & Company Laboratories, and several others which have been promised, but the title of which have not yet been announced. The final program of the meeting will be published in the October issue of OIL AND SOAP.

In addition to the scientific program which is being prepared, the Local Committee has arranged for a preview of a Century of Progress Exposition, giving especial attention to the exhibits in the Hall of Science. The Ladies' Committee is also arranging enjoyable entertainment for the visiting and local ladies.

There will also be the annual Bowling Tournament which has been a feature of the last two meetings. Mr. King, chairman of this committee, will announce the time, place and events in the next issue of OIL AND SOAP.

There will also be golf for those who care to play if the weather permits, the usual football games, a visit to the famous Adler Planetarium, etc.

Come, bring your family, and enjoy an educational treat and entertainment at another of our fine Chicago meetings.

Why Not Hydroxyl Value?

By J. T. R. ANDREWS and R. M. REED

The Procter & Gamble Company

The Acetyl Value

THE hydroxyl content of oils and fats has long been recognized as a characteristic comparable in importance to the iodine number, saponification number, etc. Efforts to measure this "constant" quantitatively have resulted in the well known "acetyl value," which *Lewkowitsch*[1] has defined as "the number of milligrams of potassium hydrate required for the neutralization of the acetic acid obtained on saponifying one gram of an acetylated fat or wax."

In the estimation of acetyl value according to the Andre-Cook method, adopted by both the American Chemical Society Committee on Analysis of Commercial Fats and Oils[2] and the American Oil Chemists' Society,[3] the saponification values before and after acetylation are determined and the acetyl value calculated with the aid of the following formula:

$$A = \frac{S^1 - S}{1 - 0.00075\,S}$$

in which

A = acetyl value

S = saponification value before acteylation

S^1 = saponification value after acetylation

Weakness of the Acetyl Value

THE usefulness of the acetyl value in calculation has been somewhat diminished by the fact that it is based on a weight of acetylated substance, whereas most other constants, such as saponification value, are based on a weight of original sample.

DeGroote[4] pointed out that, contrary to the statement of *Lewkowitsch*,[5] acetyl values (since they are based on acetylated samples) cannot be used in interpolations to determine percentages of hydroxylated material in admixture

*Presented by title only before Annual Meeting American Oil Chemists' Society, New Orleans, May, 1932.