

B-C IS BEST!

**Year In and Year Out
Day In and Day Out**

Most edible oil refiners have found this statement true over the years.

IF you want

- economical bleaching
- less FFA rise
- greater stability
- less filter cloth replacement
- better clay uniformity

*in other words
Better-Cheaper Bleaching*

USE B-C



BENNETT-CLARK CO., Inc.

P. O. Box 951

NACOGDOCHES, TEXAS

Announce Smalley Samples

ANNOUNCEMENT is hereby made of the check work for the 1951-52 season. Any member of the American Oil Chemists' Society can be enrolled in the work by sending a request for the samples desired, with remittance (see schedule of charges below) to:

Mrs. Lucy R. Hawkins
The American Oil Chemists' Society
35 East Wacker Drive
Chicago 1, Illinois

Mrs. Hawkins will in turn notify the subcommittee chairmen, who are as follows:

Subcommittee on Crude Vegetable Oils: A. S. Richardson, chairman, Chemical Division, Procter and Gamble Company, M. A. & R. Bldg., Ivorydale 17, Ohio

Subcommittee on Oil Seeds: R. T. Doughtie, chairman, Box 187, Memphis, Tenn.

Subcommittee on Oil Seed Meal: R. W. Bates, chairman, Armour and Company, Chemical Research and Development Department, Chicago 9, Ill.

Subcommittee on Tallow and Grease: W. C. Ault, chairman, Eastern Regional Research Laboratory, Philadelphia 18, Pa.

Those collaborators who have taken part in the past will again be individually notified.

The charges for participation in this check work will be as follows:

Crude Vegetable Oil.....	6 samples	\$12
Soybeans.....	10 samples	8
Peanuts.....	7 samples	9
Cottonseed.....	10 samples	10
Oilseed Meal	15 samples	12
Tallow and Grease.....	5 samples	5

This charge applies to all collaborators regardless of affiliation with industrial, state, or federal agencies.

Details relative to the mailing schedules of the samples will be mailed to the collaborators later by the various subcommittee chairmen. The Oil Seed Meal check work will begin September 10, 1951, and the other work will begin at about that time.

R. W. BATES, chairman

New Members Active

- Harry L. Andrews Jr., works chemist, Congoleum-Nairn Inc., Kearny, N. J.
- Joseph Patrick Carey Jr., chief supervisor of research, Lever Brothers Company, Edgewater, N. J.
- Charles H. Fisher, director, Southern Regional Research Laboratory, New Orleans, La.
- Donald Seymour Fritz, chief chemist, Trendex Company, Memphis, Tenn.
- Lawrence Joseph Gorry Jr., associate chemist, Cities Service Oil Company, E. Chicago, Ind.
- Theodore Mark Lair, chemist-in-charge, Standard Brands Inc., Dallas, Tex.
- Kazumasa Maki, director, Nikka Fats and Oils Company Ltd., Kobe, Japan
- George W. Moser, chief chemist, Hardesty Industries Inc., Philadelphia, Pa.
- John Paul Orsulak, senior chemist, Congoleum-Nairn Inc., Kearny, N. J.
- Calvin A. Rehtmeyer, laboratory technician, Funk Brothers Seed Company, Bloomington, Ill.
- Henry James Weltman, analytical chemist, Acock Laboratories, Austin, Tex.

A food engineering specialist has proposed the formation of an institute of food engineering for solving mutual scientific, technological, and engineering problems of food and allied industries. MILTON E. PARKER, director of the food engineering program at Illinois Institute of Technology, made this suggestion in a talk at a meeting of the American Society of Brewing Chemists in Chicago on April 24.