

NEWS

Field Trips and 78 Papers Arranged for Chicago, Nov. 2-5

A TOTAL of 78 papers are listed in the tentative program of the 27th annual fall meeting of the American Oil Chemists' Society, to be held in Chicago at the Sherman hotel, November 2-4. On Thursday, November 5, at 8:45 a.m. a field trip has been arranged, to visit a) the American Institute of Baking, and b) the Nubian Paint Division, Glidden Company, Chicago. For the early birds there will be a social hour Sunday evening, November 1.

The papers will be presented in one general session and ten concurrent sessions including a student session. This last is an innovation for the Chicago meeting. The sessions are as follows: Monday morning—general and student; Monday afternoon—detergents and drying oils; Tuesday morning—solvent extraction and fatty acid derivatives; Tuesday afternoon—margarine and feeds; Wednesday morning—general and fat stability; Wednesday afternoon—business meeting of the Society followed by general papers. The general session Monday will open at 9:30 a. m., and all other morning sessions will open at 9 a. m.; the afternoon sessions will begin at 2 p. m.

The registration fee for members will be \$6, and for non-members, \$10. Speakers and students will be given free registration.

Exhibits are being arranged by R. H. Rogers Jr., of Swift and Company, Chicago. Anyone wishing to book space is asked to communicate direct with him.

Reservations for rooms are to be made direct with the Sherman hotel. Those who are bringing wives are asked so to indicate, for the information of the ladies' chairman, Mrs. R. W. Bates.

The Governing Board of the Society will meet at 2 p. m., Sunday, November 1, with the president, Procter Thomson, presiding. Numerous committees will also meet during the span of the meeting.

ASSISTING Mrs. Bates in arranging entertainment for the ladies are Meses. A. F. Kapecki, H. C. Black, B. S. Harrington, C. E. Morris, and W. R. Prosch. Their tentative program calls for a Monday evening dinner in Chicago's famous Pump Room at the Ambassador East hotel; a tour to the Little Travelers' gift shop and restaurant near Geneva, Ill., on Tuesday; and a State street department store luncheon and fashion show Wednesday. The ladies are invited to attend the field trip on Thursday.

As announced by A. F. Kapecki, general chairman of the fall meeting, the personnel of the other committees is as follows:

Registration

A. A. Rodeghier, chairman
E. W. McMullen
Ralph Slutkin
S. B. Radlove

Exhibits

R. H. Rogers Jr., chairman
Paul Soderdahl
Jack M. Becktel

Inspection Trips

De Witte Nelson, chairman
C. A. Coffey
G. T. Carlin

Hotel

C. W. Hoerr, chairman
R. R. Allen
H. T. Iveson
A. A. Kiess
R. J. Sims

Convention Speakers



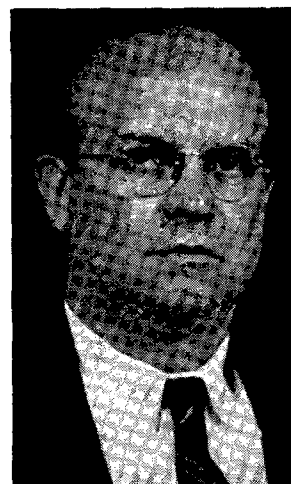
J. T. R. Andrews



H. A. Schuette



J. C. Cowan



A. J. Stirton

Program

H. T. Spannum, chairman
H. C. Black
E. L. Boley
H. J. Harwood
H. R. Kraybill
S. J. Rini
K. F. Mattil

Publicity

R. J. Vander Wal, chairman
L. A. Goretta

Entertainment

J. L. Schille, chairman
G. E. Bailie
G. H. Carroll

THE tentative program, according to titles and authors, at press-time, is as follows:

NOVEMBER 2

Morning

GRAND BALL ROOM

OPENING SESSION

A. F. Kapecki, presiding

CALL TO ORDER

Procter Thomson, president, American Oil Chemists' Society

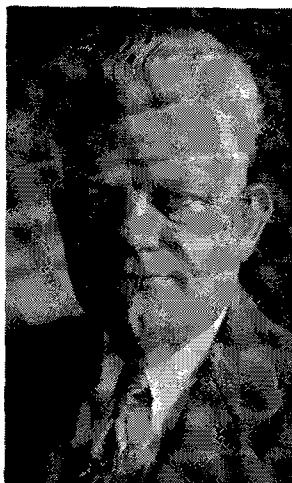
ANNOUNCEMENTS AND WELCOME

A. F. Kapecki, general chairman, Chicago Committee

THE CHICAGO BOARD OF TRADE AS RELATED TO THE OIL AND FAT INDUSTRY, by Robert C. Liebenow, secretary, Chicago Board of Trade

THE PROGRAM OF THE NATIONAL SCIENCE FOUNDATION, by Raymond H. Ewell, National Science Foundation, Washington, D. C.

THE OUTLOOK FOR THE BAKING INDUSTRY, by William Bradley, director, American Institute of Baking, Chicago, Ill.



E. A. Gastrock



W. C. Ault

THE NATIONAL SOYBEAN PROCESSORS ASSOCIATION AND THE DEVELOPMENT OF THE SOYBEAN INDUSTRY, by Robert G. Houghtlin, president, National Soybean Processors Association, Chicago, Ill.

NOVEMBER 2

Morning

NEW ASSEMBLY ROOM

STUDENT MEETING

Karl F. Mattil, presiding

- Chemistry of the Lipids, by H. A. Schuette, University of Wisconsin, Madison, Wis.
- Research in Edible Fats, by J. C. Cowan, Northern Regional Research Laboratory, Peoria, Ill.
- The Chemist and the Drying Oil Industry, by Wouter Bosch, North Dakota Agricultural College, Fargo, N. D.
- Economics of the Oil and Fat Industry, by C. E. Morris, Armour and Company, Chicago, Ill.
- Industrial Applications of Glyceride Oils, by D. H. Wheeler, General Mills Inc., Minneapolis, Minn.
- Biochemistry of the Lipids, by H. J. Deuel Jr., University of Southern California, Los Angeles
- The Literature and Its Use, by A. R. Baldwin, Corn Products Refining Company, Argo, Ill.
- Colleges and Universities Providing Special Training in Fat Chemistry, by F. A. Kummerow, University of Illinois, Urbana, Ill.

Afternoon

GRAND BALL ROOM

DETERGENCY SECTION, SESSION A

Elbert L. Boley, presiding

- A Dynamic Foam Test for Evaluation of Hand Dishwashing Compositions, by L. E. Weeks, J. C. Harris, and E. L. Brown, Central Research Department, Monsanto Chemical Company, Dayton, O.
- The Sulfonation of Detergent Alkylate with Stabilized Sulfur Trioxide, by K. R. Gerhart and D. O. Popovac, Development and Research Department, Continental Oil Company, Ponca City, Okla.
- A Laboratory Distillation Method for the Evaluation of Crude Glycerine, by F. Schlachter and H. D. Hoffman, Chemical Laboratory, Soap Division, Armour and Company, Chicago, Ill.
- Surface-Active Properties of Salts of Alpha-Sulfonated Acids and Esters, by A. J. Stirton, J. K. Weil, and R. G. Bistline Jr., Eastern Regional Research Laboratory, Philadelphia, Pa.
- A Titrimetric Method for Total Phosphorus, by J. T. R. Andrews, Chemical Division, Procter and Gamble Company, Ivorydale, O.
- Determination of Small Amounts of Trimethylene Glycol and Propylene Glycol in High Gravity and Chemically Pure Glycerine, by W. D. Pohle and S. E. Tierney, Research Laboratory, Swift and Company, Chicago, Ill.
- A Laboratory Tool to Study the Plodding Characteristics of Soap Formulations, by C. Hebenstreit and E. P. Glynn,

Research Laboratory, Soap Division, Armour and Company, Chicago, Ill.

An Instrument for Measuring the Whiteness and Cleanness of Naturally Soiled Fabrics, by Howard Paitchel, Colgate-Palmolive-Peet Company, Jersey City, N. J., and Richard S. Hunter, Henry A. Gardner Laboratories, Bethesda, Md. (now with Hunter Associates Laboratory, Falls Church, Va.)

NEW ASSEMBLY ROOM

DRYING OILS, SESSION B

C. G. Moore, presiding

- Drying Oils from Quebrachitol and Pinitol, by R. M. Briece and A. E. Rheineck, Archer-Daniels-Midland Company, Minneapolis, Minn.
- Inter- and Intrapolymerization in Heat Bodying of Drying Oils, by R. F. Paschke and D. H. Wheeler, General Mills Inc., Minneapolis, Minn.
- The Effect of Estolide Content on the Drying Properties of Dehydrated Castor Oil, by William Von Fischer, Case Institute of Technology, Cleveland, O.
- Saponification Value Determination of Difficultly Saponifiable Drying Oil Products, by John M. Shaw and M. W. Formo, Archer-Daniels-Midland Company, Minneapolis, Minn.
- Catalysis and Inhibition of Some of the Reactions in Thermal Polymerization, by R. P. A. Sims, National Research Council, Ottawa, Ont., Canada
- Ozone Treatment of Vegetable Oils, by L. L. Carrick, University of Michigan, Ann Arbor, Mich.

NOVEMBER 3

Morning

GRAND BALL ROOM

SOLVENT EXTRACTION, SESSION A

G. J. Stockmann, presiding

- A New Batch Solvent Extraction Plant, by K. M. Decossas, H. J. Molaison, and E. F. Pollard, Southern Regional Laboratory, New Orleans, La.
- A Bench-Scale Method for Evaluating the Processing Characteristics of Cottonseed for Filtration-Extraction, by A. V. Graci Jr.,¹ J. J. Spadaro,¹ Marco L. Paredes,² E. L. D'Aquin,¹ and H. L. E. Vix¹
- Simultaneous Recovery of Wax and Oil from Rice Bran by Filtration-Extraction, by J. Pominski, P. H. Eaves, H. L. E. Vix, and E. A. Gastrock, Southern Regional Research Laboratory, New Orleans, La.
- Aqueous Vapor Pressure of Soybean Oil Meal and Its Fractions, by P. A. Belter, C. H. Lancaster, and A. K. Smith, Northern Regional Research Laboratory, Peoria, Ill.
- Flash Desolventizing, by P. A. Belter, O. L. Brekke, and A. K. Smith, Northern Regional Research Laboratory, Peoria, Ill.
- Processing of Castor Beans, by J. W. Dunning and R. J. Terstage, V. D. Anderson Company, Cleveland, O.
- Trends and Developments in the Solvent Extraction of Fats and Oils, by Frank Lerman, Armour Research Foundation, Chicago, Ill.

NEW ASSEMBLY ROOM

FATTY ACID DERIVATIVES, SESSION B

H. J. Harwood, presiding

- The Role of Chemical Derivatives in Seeking New Markets for Fats, by Waldo C. Ault, Eastern Regional Research Laboratory, Philadelphia, Pa.
- Epoxidation of Unsaturated Fatty Acids or Esters, by William R. Schmitz and John G. Wallace, E. I. duPont de Nemours and Company, Niagara Falls, N. Y.
- Reactions of Fatty Materials with Oxygen. XV. Formation of 9,10-Dihydroxystearic Acid and Cleavage Products in the Oxidation of Oleic Acid and Methyl Oleate in Acetic Acid, by H. B. Knight, E. F. Jordan Jr., R. E. Koos, and Daniel Swern, Eastern Regional Laboratory, Philadelphia, Pa.
- Fatty Alcohols by Sodium Reduction, by Glenn R. Wilson and R. D. Stevenson, Ethyl Corporation, Detroit, Mich.
- Perfluoroalkyl Esters, by A. H. Ahlbrecht, G. B. Blake, H. G. Bryce, and V. E. Welschinger, Minnesota Mining and Manufacturing Company, Minneapolis, Minn.

¹ Southern Regional Laboratory, New Orleans, La. ² Government of Honduras.

**FOIL
FATS
TIME**

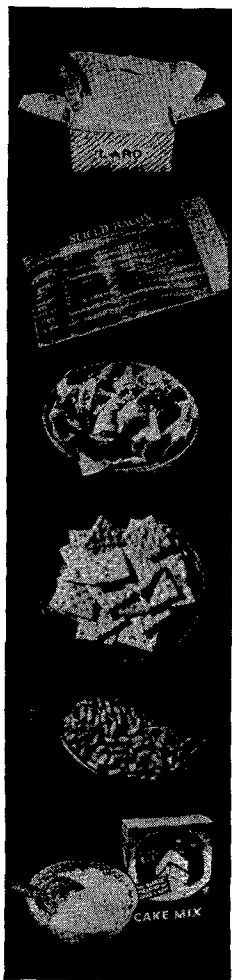


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Daniel Swern



Audrey T. Gros

Considerations Governing the Application of Commercial Monoglycerides, by George H. Goodyear, Glyco Products Company, Chicago, Ill.

The Function of Fatty Acids in Metallic Soaps, by Francis J. Licata, Metasap Chemical Company, Harrison, N. J.

Application of Fatty Chemicals to the Field of Flotation, by R. E. Baarson and J. R. Parks, Armour and Company, Chicago, Ill.

Afternoon

GRAND BALL ROOM

MARGARINE AND RELATED PRODUCTS, SESSION A
S. Jack Rini, presiding

New Directions in Food Fats, by Siert F. Riepma, National Association of Margarine Manufacturers, Washington, D. C.

A Brief History of Production Methods Used in the Margarine Industry, by Lowell F. Conway, Osceola Foods Inc., Osceola, Ark.

The Physical Requirements for a Margarine Fat, by Charles H. Struble, Miami Margarine Company, Cincinnati, O.

Pilot Plant Production of a Plastic Edible Spread from Vegetable Oils, by E. B. Lancaster, R. E. Beal, E. P. Jones, C. D. Evans, and J. C. Cowan, Northern Regional Research Laboratory, Peoria, Ill.

Consistency Changes in Global Edible Spreads Caused by Tempering, by Nison N. Hellman, Henry F. Zobel, and Frederic R. Senti, Northern Regional Research Laboratory, Peoria, Ill.

Use of Dyes and Ultracentrifugation to Estimate Solids Content of Plastic Spreads, by Henry F. Zobel, Nison N. Hellman, and Frederic R. Senti, Northern Regional Research Laboratory, Peoria, Ill.

Vegetable Fats for Frozen Desserts, by W. C. Brown, Kraft Foods Company, Glenview, Ill.

The Specification Requirements of Canned Margarine and Their Effect on Quality, by Max Wolf and Junius M. McIntire, Food and Container Institute, Quartermaster Corps, Chicago, Ill.

NEW ASSEMBLY ROOM

USE OF FATS IN ANIMAL FEEDS, SESSION B
H. R. Kraybill, presiding

The Stabilization of Animal Fats with Antioxidants during Rendering, by L. R. Dugan Jr., Lotte Marx, Paul Ostby, and O. H. M. Wilder, American Meat Institute Foundation, Chicago

Use of Animal Fats in Swine Feeds, by J. C. Hillier, Oklahoma Agricultural and Mechanical College, Stillwater

Use of Animal Fats in Poultry Feeds, by M. L. Sunde, University of Wisconsin, Madison

Use of Animal Fats in Poultry and Dog Rations, by B. S. Schweigert and A. J. Siedler, American Meat Institute Foundation, Chicago

Use of Animal Fats in Rations for Beef Cattle, by John Matsushima, T. W. Dowe, and V. H. Arthaud, University of Nebraska, Lincoln

The Value of Fat as a Feedstuff, by E. E. Rice, Swift and Company, Chicago



B. F. Daubert



C. E. Morris

NOVEMBER 4

Morning

GRAND BALL ROOM

GENERAL PAPERS, SESSION A

G. A. Crapple, presiding

- A Methyl Docosahexaenoate: Its Isolation and Characterization, by Earl G. Hammond and W. O. Lundberg, University of Minnesota, Minneapolis, Minn.
- Alkali Isomerization of a Methyl Docosahexaenoate and the Spectral Properties of Conjugated Fatty Acids, by Earl G. Hammond and W. O. Lundberg, University of Minnesota, Minneapolis, Minn.
- Physical Characterization of a) A Series of Saturated Ethyl Esters, b) A Series of Saturated Ethanoate Esters by Means of Refractive Index, Density, Viscosity, and Vapor Pressure, by J. W. Shigley, C. W. Bonhorst, C. C. Liang, P. M. Althouse, H. O. Triebold, Pennsylvania State College, State College, Pa.
- Several Rare and Uncatalogued Oils of Ecuador, by Rozier D. Oilar, West Lafayette, Ind.
- Consistency of Fats Plasticized with Acetoglycerides, by Audrey T. Gros and R. O. Feuge, Southern Regional Laboratory, New Orleans, La.
- The Molecular Structure in Monolayers of Triglycerides on Water as Related to Three Dimensional States, by B. F. Daubert, Koppers Company, Pittsburgh, Pa., and Dwight R. Merker, Swift and Company, Chicago, Ill.
- A Modified Liquid Extractor for Routine Oil Analysis, by Charles R. Buerki and Kenneth E. Holt, Archer-Daniels-Midland Company, Minneapolis, Minn.
- Some Physical Characteristics of Rearranged Lard, by C. W. Hoerr, Armour and Company, Chicago, Ill., and D. F. Waugh, Massachusetts Institute of Technology, Cambridge, Mass.

NEW ASSEMBLY ROOM

FAT STABILITY, SESSION B

H. T. Spannum, presiding

- The Use of Thiobarbituric Acid as a Measure of Fat Oxidation. I. Comparison with Other Methods, by C. G. Sidwell, Harold Salwin, Milada Bonea, and J. H. Mitchell Jr., Quartermaster Food and Container Institute, Chicago, Ill.
- The Use of Thiobarbituric Acid as a Measure of Fat Oxidation. II. Application to Dried Milk Products, by C. G. Sidwell, Harold Salwin, and J. H. Mitchell Jr., Quartermaster Food and Container Institute, Chicago, Ill.
- Estimation of Carbonyl Compounds in Rancid Fats and Foods. II. Two-Component Analysis of Saturated and Unsaturated Aldehydes in the Presence of Each Other, by A. S. Henick and J. H. Mitchell Jr., Quartermaster Food and Container Institute, Chicago, Ill.
- Some Changes in the Lipids and Bread-Making Value of Wheat Meal Streams During Storage at Various Moisture Content, by L. S. Cuendet, Eloy Larsen, and W. F. Geddes, University of Minnesota, Minneapolis, Minn.

- Effects of High Temperature Storage upon Lard as a Raw Material for Shortening Manufacture, by Rex J. Sims, Lee Hilfman, Swift and Company, Chicago, Ill.
- The Antioxidant and Antipolymerization Properties of Gossypol, Dianilinogossypol, and Related Materials, by W. G. Bickford, F. C. Pack, L. E. Castillon, and C. H. Mack, Southern Regional Laboratory, New Orleans, La.
- Soybean "Lecithin" and Its Fractions as Metal-Inactivating Agents, by C. D. Evans, H. J. Dutton, C. R. Scholfield, and Patricia M. Cooney, Northern Regional Laboratory, Peoria, Ill.
- A Study of Oxidative Polymers of Soybean Oil, by S. S. Chang, F. A. Kummerow, University of Illinois, Urbana, Ill.

Afternoon

GRAND BALL ROOM

GENERAL SESSION

Howard C. Black, presiding

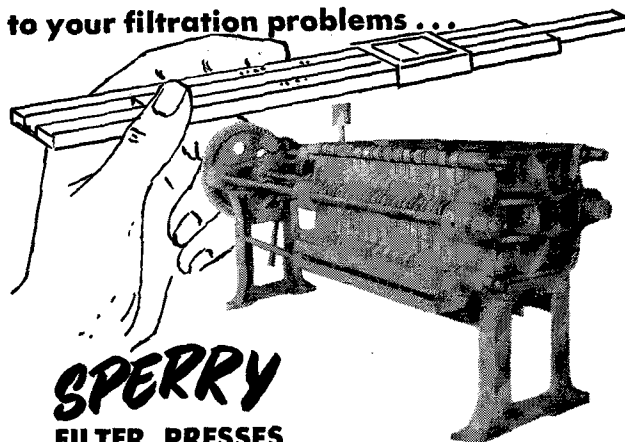
BUSINESS MEETING

Procter Thomson, presiding

- A New Accelerated Holding Test Involving Aeration of Oils in Iron Tubes, by Frederick H. Luckmann, Daniel Melnick, and James D. Miller, Best Foods Inc., Bayonne, N. J.
- Newer Concepts of the Role of the Essential Fatty Acids in Nutrition, by H. J. Deuel Jr., R. Alfin-Slater, and L. A. S. Cheng, University of Southern California, Pasadena, Calif.
- Impurities in Vegetable Oil Refining Soapstock, by Frederick W. Keith, Sharples Corporation, Philadelphia, Pa.
- Continuous Countercurrent Vacuum Bleaching, by W. A. Singleton and C. E. McMichael, Votator Division, Girdler Company, Louisville, Ky.
- The Hermetic Separator as a New Approach to Vegetable Oil Refining, by Frank E. Sullivan, De Laval Company, Poughkeepsie, N. Y.
- Separations of Soybean Inositide Fractions of Low Partition Coefficient, by C. R. Scholfield and H. J. Dutton, Northern Regional Laboratory, Peoria, Ill.
- Sources of Color in Soybean "Lecithin," by C. R. Scholfield and H. J. Dutton, Northern Regional Laboratory, Peoria, Ill.

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