

Announce Final Program for Short Course at Lehigh

W ITH two months to go, current news about the 1954 short course, sponsored by the American Oil Chemists' Society, is that the enrollment is approaching 70 (as of May 12) and the final program is announced in this issue of the Journal. The course will be held August 15-20 at Lehigh University, Bethlehem, Pa., on "Inedible Fats and Fatty Acids," with Daniel Swern of Eastern Regional Research Laboratory Philadelphia, as general chairman.

The course will cover economic and technological trends, the recovery, handling, and composition of inedible fats and fatty acids, chemical reactions, technology and applications of inedible glycerides, and production and applications of fatty acids and derivatives.

Fee for the course is \$85, covering \$50 for registration and \$35 for room and board. Housing will be in Dravo House, meals in Lamberton hall, and classes in the Chemistry building. With the exception of Thursday, August 19, sessions will be held in the morning and evening.

For recreation the short course students may use the new indoor swimming pool of the university, or the outdoor public pools of the area. Tennis courts are located on the North Side Athletic Field, approximately two miles across town, and the Green Pond Golf Course, semi-private, is about five miles from the campus.

PROGRAM

Monday, August 16

General Session

10:00 a.m. Welcome and announcements

10:30 a.m. Technological Trends, by Waldo C. Ault, Eastern Regional Research Laboratory, Philadelphia, Pa.

11:15 a.m. Economic Trends, by Albert A. Kreig, Swift and Company, Chicago, Ill.

Raw Materials for, and Recovery of Fats and Fatty Acids

7:30 p.m. Vegetable Oils, by Donald H. Wheeler, General Mills Inc., Minneapolis, Minn.

8:30 p.m. Animal Fats, by Clark Rose, Darling and Company, Chicago, Ill.

9:15 p.m. Marine Oils, by John Hetchler, Archer-Daniels-Midland Company, Minneapolis, Minn.

Tuesday, August 17

General Session

9:00 a.m. Tall Oil, by Richard Herrlinger, Arizona Chemical Company, Linden, N. J.

9:45 a.m. Handling Fats and Fatty Acids, by Leonard L. Sutker, Wilson and Company, Philadelphia, Pa.

10:30 a.m. Recess

10:45 a.m. Composition of Materials and Analytical Methods, by Roy W. Riemenschneider, Eastern Regional Research Laboratory, Philadelphia, Pa.

Chemical Reactions of Inedible Glycerides

7:30 p.m. Autoxidation, by Walter O. Lundberg, Hormel Institute, Austin, Minn.

8:30 p.m. Polymerization, Copolymerization, and Isomerization, by John C. Cowan, Northern Regional Research Laboratory, Peoria, Ill.



R. G. Kadesch



A. C. Zettlemoyer



Glenn R. Wilson



E. S. Carmichael



A. A. Kreig



E. F. Wagner

Wednesday, August 18

Technology and Applications of Inedible Glycerides

9:00 a.m. Drying and Semi-Drying Oils, by Walter A. Gloger, National Lead Company, Philadelphia, Pa.

9:45 a.m. Utilization of Inedible Animal Fats, by Dale V. Stingley, Armour and Company, Chicago, Ill.

10:30 a.m. Recess

10:45 a.m. Animal Feeds, by Henry R. Kraybill, American Meat Institute, Chicago, Ill.

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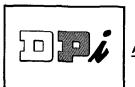
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H. R. Kraybill



K. A. Earhart

Production of Fatty Acids

7:30 p.m. Hydrolysis Methods, by Edward A. Lawrence, Colgate-Palmolive Company, Jersey City, N. J. 8:15 p.m. Separation, by Victor J. Muckerheide, Emery Industries Inc., Cincinnati, O.

Thursday, August 19

General Session

9:00 a.m. Esterification and Interesterification, by Marvin W. Formo, Archer-Daniels-Midland Company, Minneapolis, Minn.

10:00 a.m. Nitrogen Derivatives, by H. J. Harwood, Armour and Company, Chicago, Ill.

11:00 a.m. Recess

11:15 a.m. Fatty Alcohols, by Glenn R. Wilson, Ethyl Corporation, Detroit, Mich.
2:00 p.m. Dibasic Acids, by Richard G. Kadesch, Emery Industries Inc., Cincinnati, O.

Applications of Fatty Acids and Derivatives

2:45 p.m. Plasticizers, by Daniel Swern, Eastern Regional Research Laboratory, Philadelphia, Pa.

3:30 p.m. Recess

3:45 p.m. Surface-Active Agents, by Alexander J. Stirton, Eastern Regional Research Laboratory, Philadelphia, Pa.

4:45 p.m. Textile Assistants, by E. D. McLeod, Arnold, Hoffman and Company, Cincinnati, O.

6:30 p.m. Banquet

Friday, August 20

General Session

9:00 a.m. Metallic Soaps, by E. F. Wagner, Witco Chemical Company, Chicago, Ill.

Lubricating Greases, by E. S. Carmichael, Socony-Vacuum Laboratories, Brooklyn, N. Y.

10:30 a.m. Recess

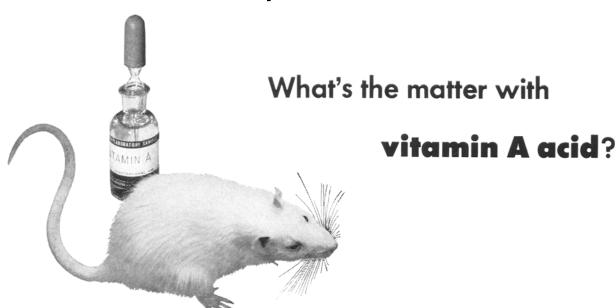


Dale V. Stingley



P. E. Ronzone

Notes from the makers of Myvax Vitamin A



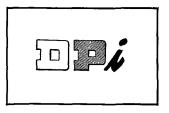
For food and pharmaceutical preparations, we offer Myvax Vitamin A Acetate or Palmitate. We know exactly what it is and a great deal about what it does and why. So do our customers.

For a puzzle, we recommend vitamin A acid. Very little is known about its biochemistry. This much we know: Vitamin A acid appears to have about the same potency as vitamin A when bioassayed by the rat growth method. The rat grows all right, but you can't find the vitamin A in him. No matter how much you give him, he doesn't deposit any perceptible amounts either as the acid or as vitamin A in his tissues or organs. This makes vitamin A acid unique, since other vitamin-A-active compounds, including carotenoids, are deposited in substantial quantities as vitamin A in the various tissues.

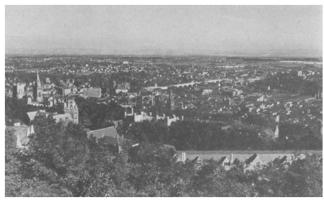
It doesn't look as if vitamin A acid will ever become important to the food or pharmaceutical businesses. But who knows? Someday a customer may call up and want to know something about it. We want to be able to supply helpful information as well as Myvax Vitamin A and Myvapack Vitamin A. Both the information and the vitamins are available from stock. *Distillation Products Industries,* Rochester 3, N. Y. Sales offices: New York and Chicago • Charles Albert Smith Limited, Montreal and Toronto • W. M. Gillies and Company, Los Angeles and San Francisco.

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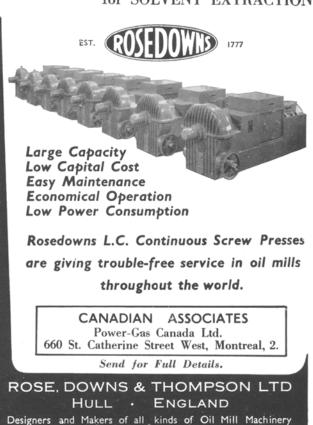
In the foreground are some of the buildings of Lehigh University as one looks down the mountain toward the city of Bethlehem, Pa., noted for its cultural heritage as well as its industrial production.

10:45 a.m. Alkyds and Other Polyester Coating Resins, by Kenneth A. Earhart, Jones-Dabney Division, Devoe and Raynolds Company, Louisville, Ky. 11:45 a.m. Concluding remarks

The short course is under the management of a subcommittee of the Education Committee of the Society, headed by Dr. Swern. Others on the subcommittee are Dr. Ault; E. Scott Pattison of the Association of American Soap and Glycerine Producers Inc., New York; P. E. Ronzone, C. F. Simonin's Sons Inc., Philadelphia; N. A. Ruston, Emery Industries Inc., Cincinnati; John T. Scanlan, Eastern Regional

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Research Laboratory, Philadelphia; Francis Scofield, National Paint, Varnish, and Lacquer Association, Washington, D. C.; Mr. Sutker; A. C. Zettlemoyer, National Printing Ink Research Institute, Bethlehem, Pa. Chairman of the Education Committee is G. A. Crapple, Wilson and Company, Chicago, Ill.

REGISTRATION

(since the May issue)

K. T. Achaya, University of Southern California, Los Angeles Bernard Ackerman, Eastern Regional Research Laboratory, Philadelphia

John H. Allerdice, General Mills Inc., Kankakee, Ill. Hollis E. Baker, Swift and Company, Chicago, Ill.

William D. Barry, The Van Iderstine Company, Little Neck,

Frederick K. Bieri, Pittsburgh Plate Glass Company, Red Wing,

Carl R. Blumenstein, Seydel-Woolley and Company, Atlanta,

Leon H. Brachman, Marco Chemical Company, Fort Worth, Tex.

John J. Burke, A. Gross and Company, Newark, N. Y.

John Drew, Crosby Chemicals Inc., De Ridder, La. George H. Eick, Arizona Chemical Company, Linden, N. J. Kenneth Eldridge, Lever Brothers Company, Edgewater, N. J. Robert D. Englert, Stanford Research Institute, Stanford, Calif. Mohamed A. Gelil, Fulbright scholar, Berkeley, Calif. E. W. Hanson, Crosby Chemicals Inc., De Ridder, La. Harvey Keyes, Marco Chemical Company, Fort Worth, Tex.

Harvey Reyes, Marco Chemical Company, Fort Worth, 1ex. Allan W. McKee, Armstrong Cork Company, Lancaster, Pa. Wayne E. Micheel, General Mills Inc., Kankakee, Ill. Gerald D. Neu, Distillation Products Industries, Rochester, N. Y. R. E. Price, Crosby Chemicals Inc., De Ridder, La. Raymond E. Reiser, Texas A. & M. College, College Station,

Tex.

Paul E. Sharts, Hardesty Company, Newark, N. J. Leonard S. Silbert, senior fellow, polymer research, National Renderers' Association, care of Eastern Regional Research

Laboratory, Philadelphia Paul Soderhahl, Hart and Harrington, Inc., Chicago, Ill.

Max R. Spencer, Central Soya Company, Decatur, Ind.
M. J. Thomas, A. E. Staley Manufacturing Company, Decatur,

Melvin T. Vincent, General Mills Inc., Kankakee, Ill. R. E. Wendt, Witco Chemical Company, Chicago, Ill. Glenn R. Wilson, Ethyl Corporation, Detroit, Mich.

Louis G. Zacharakis, Union Bag and Paper Company, New

Registration forms for the course may be obtained from the national headquarters of the American Oil Chemists' Society, 35 E. Wacker Drive, Chicago 1, III. Inquiries may be sent either to the Chicago office or to Dr. Swern.

Proceedings of this short course will be published in a fall issue of the Journal, and bound reprints will be available later. Volumes for the five previous courses sell for \$3 each: 1948-49 on Edible Oils; 1950 on Drying Oils; 1952 on Soaps and Synthetic Detergents; and 1953 on Engineering Aspects of Oilseed Processing.

Begin Achema Year Book 1953-55

Work has started on the Achema Year Book, 1953-55, a European catalog of the chemical apparatus and equipment industry. The book is an introduction and pre-survey to the Achema XI, Chemical Apparatus and Equipment Congress and Exhibition, 1955. It will enable participants in the Achema XI to make complete and thorough preparations for their visit and will furnish accurate and reliable information. Questions about suppliers and sources of information will be answered by references to approximately 6,000 different items of chemical equipment and apparatus, regulating and control units, and raw and auxiliary materials used in chemical engineering. The book will appear in English, French, and German.

The book will appear during the second half of 1954 and will be sent free of charge to all registered participants in the

Achema XI Congress and Exhibition.