

NEWS

Concurrent Sessions to Mark Technical Program at Houston

REPORTS of officers and committee chairmen will open the 47th annual meeting of the American Oil Chemists' Society, to be held at the Shamrock-Hilton hotel in Houston, Tex., April 23-25, 1956, with William Argue of Anderson, Clayton as general chairman and J. D. Lindsay of Texas A & M College as program chairman. Call to order will be given by W. A. Peterson of Colgate-Palmolive, president.

Technical sessions will begin Monday at 1:45 p. m., continue Tuesday morning at 9 o'clock, and end Wednesday noon. Wednesday there will be the traditional Awards luncheon for Smalley honors and golf prizes, following which the business session of the Society will be held.

Committee meetings will begin on Sunday, April 22, and the outgoing Governing Board, with Mr. Peterson presiding, will convene at 2 p. m. On Wednesday afternoon, at the close of the business session, the incoming Governing Board, with T. H. Hopper presiding, will meet.

Social events will open Sunday with a buffet supper around the swimming pool with an hour of entertainment sponsored by Refining Unine. Monday there will be a dinner at the famous San Jacinto Inn, on the San Jacinto battleground, with entertainment. Traditionally the past presidents meet for dinner on Monday evening. Tuesday afternoon will be free for the annual golf tournament (*golfers are asked to bring their own clubs*) or for a plant inspection trip.

Ladies will participate in these events and, in addition, have their own program, such as brunch at Joske's Monday at 9:30 a. m., with the afternoon free for shopping; Tuesday morning a tour of Houston, followed by luncheon and style show at the Rice hotel, with a golf tournament at the Golferest Country club

for those who wish to play; Wednesday a coffee hour and accessory style show, 9:30 a. m., at the Shamrock-Hilton. Chairman is Mrs. G. M. Kreutzer.

ANNUAL REPORTS, scheduled for the opening session on Monday at 10 a. m., will be given by R. W. Bates, Armour and Company, Chicago, who will also read the minutes of the 46th annual meeting; A. F. Kapecki, Wurster and Sanger Inc., Chicago, treasurer; Mr. Peterson, president; Lucy R. Hawkins, A.O.C.S. executive secretary, Chicago; T. H. Hopper, Southern Regional Research Laboratory, New Orleans, vice president and membership chairman; A. R. Baldwin, Cargill Inc., Minneapolis, chairman of Journal Committee; J. P. Harris, John P. Harris Inc., Chicago, advertising chairman; K. F. Mattil, Swift and Company, Chicago, chairman, Education Committee; C. E. Morris, Armour and Company, Chicago, chairman, Nominating and Election Committee; Mr. Bates, chairman, Smalley Committee; and N. W. Ziels, Lever Brothers Company, Hammond, Ind.

The tentative technical program, with titles of papers, follows:

Monday, 1:45 p. m.

Session A

- Scientists Can Help Us Understand That Natural Laws Also Govern Business and Politics, by Dupuy Bateman Jr., Anderson, Clayton and Company, Houston, Tex.
- An Evaluation of Methods for Production of Chemically Pure Glycerine, by H. W. Keller and A. W. Michalson, Illinois Water Treatment Company, Rockford, Ill.
- Conditioning of Agricultural Soils with Fatty Acid Still Pitch, by R. F. Paschke, Robert Nordgren, and D. H. Wheeler, General Mills Inc., Minneapolis, Minn.
- Synthetic Detergents from Animal Fats. VII. Detergent Combinations, by A. J. Stirton, E. W. Mauer, and J. K. Weil, Eastern Regional Research Laboratory, Philadelphia, Pa.
- Fumigation Residues: Ethylene Oxide and Glycols in Copra, Copra Meal, and Coconut Oil, by J. H. Benedict, Procter and Gamble Company, Cincinnati, O.
- Physical Properties of Aceto and Butyro-Oleins, Mono-Olein, and Diolein, by Audrey T. Gros and R. O. Feuge, Southern Regional Research Laboratory, New Orleans, La.
- New Developments in Vegetable and Tall Oil Modified Isophthalic Alkyds, by E. F. Carlston, California Research Corporation, San Francisco, Calif.
- The Reaction of Acrylonitrile and Fumaronitrile with α - and β -Eleostearates Plasticizer Properties of the n-Butyl Esters of the Adducts, by Joan S. Hoffmann, R. T. O'Connor, F. C. Magne, and W. G. Bickford, Southern Regional Research Laboratory, New Orleans, La.
- The Aromatization of Linoleic Acid by Palladium, by D. E. Floyd, W. S. Baldwin, R. F. Paschke, and D. H. Wheeler, General Mills Inc., Minneapolis, Minn.



D. H. Wheeler



A. J. Stirton



Audrey T. Gros



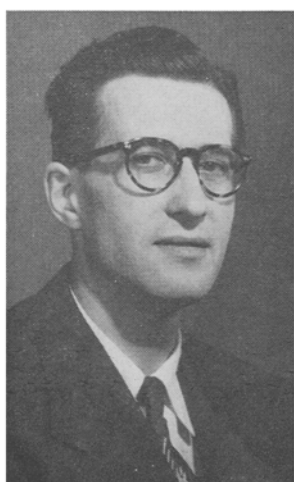
N. D. Embree

Session B

- A Review of Cottonseed Oil Degumming, by J. K. Sikes, Plains Cooperative Mill, Lubbock, Tex.
- Yield and Oil Quality Factors Involved in the Commercial Degumming of Cottonseed Oil, by B. D. Deacon, W. B. Harris, and A. Cecil Wamble, Cottonseed Products Research Laboratory, A & M College of Texas, College Station, Tex.
- Advantages of the Multi-stage Centrifugal Contactor for Degumming and Refining of Vegetable Oils, by W. J. Podbielniak, A. M. Gavin, and H. R. Kaiser, Podbielniak Inc., Chicago, Ill.
- Checking the Accuracy of a Proportioner Delivering Alkali Reagents in the Refining of Fatty Oils, by Morris Mattikow and S. M. Edmonds, Refining Uninc., New York, N. Y.
- Novel Method for Refining Soybean Oil, by L. P. Hays and Hans Wolff, A. E. Staley Manufacturing Company, Decatur, Ill.
- A Conductivity Method for Determination of Soap in Refined Oil by Howard Goff Jr. and F. E. Blachly, Sharples Corporation, Philadelphia, Pa.
- Relations Between Oil, Nitrogen, and Gossypol in Cottonseed Kernels, by M. F. Stansbury, W. A. Pons Jr., and G. T. Den Hartog, Southern Regional Research Laboratory, New Orleans, La.
- A New Integrated Process for Continuous Production of High Quality Meal and Salad Oil from Vegetable Source Materials, by G. C. Cavanagh, Ranchers Cotton Oil Company, Fresno, Calif.
- Seasonal Variation in Character of Lipids in Spanish Peanuts, by T. A. Pickett and K. T. Holley, Georgia Experiment Station, Experiment, Ga.

Tuesday, 9 a. m.**Session A**

- Symposium: The Nutritional and Health Evaluation of Fats in the Diet —
- The Truth About Fat in the Diet, by H. E. Robinson, Swift and Company, Chicago, Ill.
- Digestion of Fats, Including Acetylated Monoglycerides, by N. D. Embree, D. C. Herting, S. R. Ames, and P. L. Harris, Distillation Products Inc., Rochester, N. Y.
- Influence of Various Fats, Proteins, and Carbohydrates Upon Caloric Requirements for Weight Maintenance, by Hans Kaunitz, Columbia University, New York, N. Y.
- The Nutritional Functions of Fats and Oils, by R. S. Harris, Massachusetts Institute of Technology, Cambridge, Mass.
- A Nutritional Evaluation of Heated Fats, by Ogden C. Johnson and F. A. Kummerow, University of Illinois, Urbana
- The Hydrogenation of Dietary Unsaturated Fatty Acids by the Ruminant, by Raymond Reiser and H. G. R. Reddy, A & M College of Texas, College Station, Tex.
- The Solubility of Cottonseed Proteins in Six Normal Hydrochloric Acids, by G. E. Mann, Roslyn Rubins, W. B. Carney, and V. L. Frampton, Southern Regional Research Laboratory, New Orleans, La.
- The Nutritional Significance of Bound Gossypol in Cottonseed Meal, by B. P. Baliga and C. M. Lyman, A and M College of Texas, College Station, Tex.

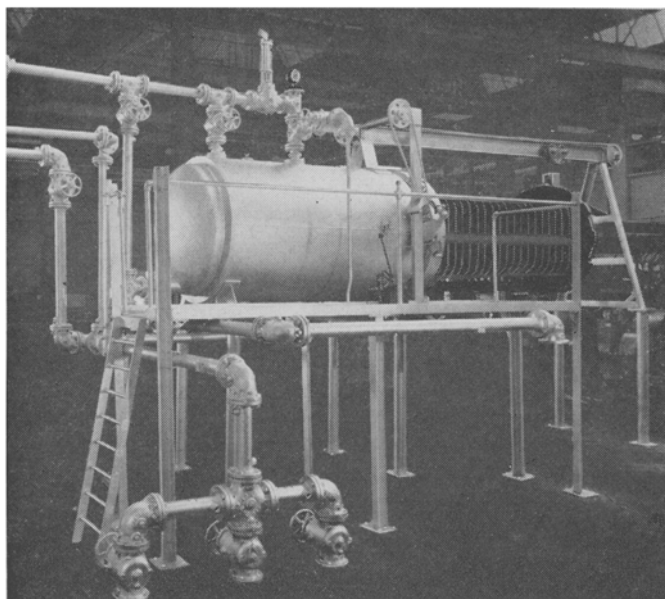
**F. A. Kummerow****C. W. Hoerr****A. K. Smith****R. R. Allen****Wednesday, 9 a. m.****Session A**

- Paper Chromatography of Lipids, by J. A. Tillotson, J. L. Gellerman, H. K. Mangold, and Hermann Schlenk, Hormel Institute, University of Minnesota, Austin, Minn.
- Ionol-CP as an Antioxidant for Food Containers, by M. E. Doyle and R. D. Sullivan, Shell Development Company, Emeryville, Calif.
- A Comparison of Methods for Testing the Stability of Fats and Oils, by W. M. Gearhart, B. N. Stucky, and J. J. Austin, Eastman Chemical Products Inc., Kingsport, Tenn.
- Apparatus for Studying Oxygen Absorption in Fat Samples Used for Organoleptic Evaluation, by A. W. Schwab, Helen A. Moser, and C. D. Evans, Northern Regional Research Laboratory, Peoria, Ill.
- Inhibition of the Autoxidation of Hydrocarbons by Alkali, by K. U. Ingold, National Research Council, Ottawa, Ont., Canada
- The Use of Coloring Ingredients in Fatty Food Products, Their Physiology, Chemistry, and Stability, by E. E. Macdonough, Charles Pfizer and Company Inc., Brooklyn, N. Y.
- The Physical Structure of Margarine, by C. W. Hoerr, Armour and Company, Chicago, Ill.
- Isomerization During Hydrogenation. IV. Methyl Eleostearate, by R. R. Allen and A. A. Kiess, Armour and Company, Chicago, Ill.
- Comparison of Antioxidants for Fats on the Equivalent Molar Basis, by C. W. Everson, G. J. Miller, and F. W. Quackenbush, Purdue University, Lafayette, Ind.
- Antioxidant Activity of Phenols as Related to Effects of Substituent Groups, by G. J. Miller and F. W. Quackenbush, Purdue University, Lafayette, Ind.

Session B

- A Rapid Alkali-Wash Method of Refining Cottonseed Oil for Refined Color Determination, by B. D. Deacon, W. B. Harris, and A. Cecil Wamble, Texas Engineering Experiment Station, A & M College of Texas, College Station, Tex.
- Determination of Oil in Sesame Seed by Wet Mill Method, by John M. Dendy, Texas Research Foundation, Renner, Tex.
- Seed Germination as an Index of Potential Free Fatty Acid Content of Sesame Oil, by M. L. Kinman and E. R. Ibert, Agronomy Department, A & M College of Texas, College Station, Tex.
- Urease Activity in Soybean Meal Products, by A. K. Smith, P. A. Belter, and R. L. Anderson, Northern Regional Research Laboratory, Peoria, Ill.
- A Statistical Experimental Design Applied to Cottonseed Cleaning, by S. P. Clark, Texas Engineering Experiment Station, A & M College of Texas, College Station, Tex.
- Bench-Scale Reaction Vessel and Cooker, by P. H. Eaves, L. J. Molaison, and J. J. Spadaro, Southern Regional Research Laboratory, New Orleans, La.
- Filtration-Extraction of Castor Beans on a Bench Scale, by Joseph Pominski, H. L. E. Vix, E. L. D'Aquin, E. A. Gastrock, N. B. Knoepfler, and B. S. Kulkarni, Southern Regional Research Laboratory, New Orleans, La.

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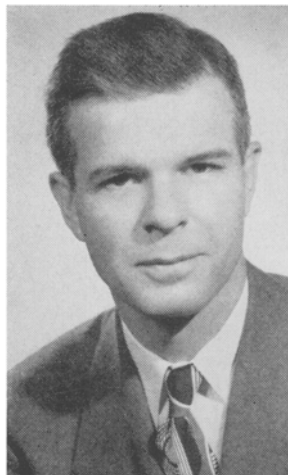
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Recent Developments in Screw-Press Operation, by Andy Burner, French Oil Mill Machinery Company, Piqua, O.
New Integrated Process for Continuous Production of High Quality Meal and Salad Oil from Vegetable Source Material, by G. C. Cavanagh, Ranchers Cotton Oil Company, Fresno, Calif.

Hotel reservations for the Houston meeting should be made in advance, direct to Kimball Smart, Anderson, Clayton and Company, Box 2538, Houston, Tex.

Announce Speakers and Fee for Short Course at Purdue



J. W. Dunning



R. P. Hutchins

A PROGRESS REPORT on plans for the short course on unit processes in the fatty oil, soap, and detergent industries, to be sponsored by the American Oil Chemists' Society at Purdue University, July 16-20, 1956, indicates that nine of the 27 speakers have been selected (at press-time), that the registration fee will be \$50, payable in advance to the Society, and that room and board will be payable on a hotel basis, either at the Memorial Union or at a commercial hotel. F. W. Quackenbush of Purdue University will be the local chairman.

Topics and speakers tentatively are as follows:

- Handling, Shipping, and Storage of Oilseeds
- Solvent Extraction Including Seed Pretreatment, by R. P. Hutchins, French Oil Mill Machinery Company, Piqua, O.
- Mechanical Extraction, by J. W. Dunning, V. D. Anderson Company, Cleveland, O.
- Rendering of Meat Fats, by H. C. Dormitzer, Wilson and Company, Chicago, Ill.
- Refining
- Bleaching and Filtration, by W. A. Singleton, Girdler Company, Louisville, Ky.
- Hydrogen Production and Purification
- Hydrogenation
- Deodorization and Steam-stripping, by F. B. White, Foster Wheeler Corporation, New York, N. Y.
- Margarine Production, by Leo C. Brown, Swift and Company, Chicago, Ill.
- Finishing and Packaging of Edible Fat Products, by C. E. McMichael, Girdler Company, Louisville, Ky.
- Fat Splitting
- Distillation of Fatty Acids, by R. H. Potts, Armour and Company, Chicago, Ill.
- Liquid-liquid Extraction and Solvent Crystallization
- Handling and Storage of Raw Materials for Soaps and Detergents
- Saponification