



## Tentative Technical Program Announced for Chicago Meeting

NEARLY 70 technical papers will be presented in concurrent sessions at the 30th annual fall meeting of the American Oil Chemists' Society, to be held September 24-26, 1956, at the Sherman hotel, Chicago, Ill., according to A. V. Graci Jr., program chairman, who is with Wurster and Sanger Inc., Chicago. Among the major topics will be oil modification, analytical work, safety, nutrition, processing, and synthetic detergents.

Co-chairmen of the general meeting are A. F. Kapeeki, Wurster and Sanger, and C. W. Hoerr, Armour and Company. Other chairmen are, respectively, Paul Soderdahl, exhibits; R. J. Vander Wal, publicity; W. J. Quick, entertainment; Mrs. H. C. Black, ladies' entertainment; and A. A. Rodeghier, registration.

On the business side there will be committee meetings, a special meeting for Society transactions, and a session of the Governing Board on Sunday, the 25th, with T. H. Hopper, president, in charge.

Socially, the program will include a get-together on Sunday, the 23rd, from 5 to 7 p.m.; a cocktail party Monday, from 6 to 7 p.m., in the Bal Tabarin through the courtesy of Distillation Products Industries and Eastman Chemical Products Inc.; and the dinner and dance Tuesday, at 7:30 p.m., with Don Rice, comedy artist, as emcee, the Star-Lighters as string ensemble, and Benny Sharp and his orchestra for the dancing among other attractions.

Titles for the tentative technical program are as follows:

### Monday

#### 10:30 a.m.

Some Aspects of the Edible Fat Industry in New Zealand, by S. G. Brooker, Abels Ltd., Auckland, N. Z.

A Cocoa Butter Substitute from Domestic Oils, by R. O. Feuge and N. V. Lovegren, Southern Regional Research Laboratory, New Orleans, La.

Separation of Cottonseed into Fractions of Low, Medium, and High Quality, by E. L. D'Aquin, L. L. Holzenthal, H. L. E. Vix, and E. F. Pollard, Southern Regional Research Laboratory, New Orleans, La.



C. E. Johnson Jr.



C. E. Stevens



D. B. Hatcher



R. O. Feuge

Destruction of Gossypol in Cottonseed Oil Soapstock by a Heat Treatment, by Joseph Pominski and F. C. Pack, Southern Regional Research Laboratory, New Orleans, La.

#### 2 p.m.

##### Session A

Foam Stability Evaluation of Hand Dish-Washing Detergents, by L. O. Leenerts and H. J. Myers, Purex Corporation Ltd., South Gate, Calif.

Cis-trans Isomerization of Conjugated Linoleates by Iodine and Light, by W. E. Tolberg and D. H. Wheeler, General Mills Inc., Minneapolis, Minn.

Amino-Hexose Reductones as Antioxidants. I. Vegetable Oils, by C. D. Evans, Helen A. Moser, Patricia M. Cooney, and J. E. Hodge, Northern Regional Research Laboratory, Peoria, Ill.

Amino-Hexose-Reductones as Antioxidants. II. Shortenings and Lard, by C. D. Evans, A. W. Schwab, J. E. Hodge, and J. C. Cowan, Northern Regional Research Laboratory, Peoria, Ill.

Stabilization of Essential Oils Against Oxidative Deterioration, by W. M. Gearhart, B. N. Stuckey, and E. R. Sherwin, Eastman Chemical Products Inc., Kingsport, Tenn.

The Triglyceride Structure and the Thermal Stability of Several Fractions of Butterfat, by V. H. Bhalariao, O. C. Johnson, and F. A. Kummerow, University of Illinois, Urbana

A Spectrophotometric Method for the Evaluation of Oil Colors, by W. D. Pohle and S. E. Tierney, Swift and Company, Chicago, Ill.

Changes in Composition of Soybeans on Sprouting, by L. L. McKinney, R. E. Campbell, and J. C. Cowan, Northern Regional Research Laboratory, Peoria, Ill.

The Near-Infrared Spectra of Fats, by R. T. Holman and O. S. Privett, Hormel Institute, Austin, Minn., and P. R. Edmondson, University of Minnesota, Minneapolis

##### Session B, Oil Modification

Chemical Changes Which Take Place in Corn Oil During Thermal Oxidation, by O. C. Johnson and F. A. Kummerow, University of Illinois, Urbana

Influence of High Energy Radiation of Oxidation of Oleic Acid and Methyl Oleate. II. Sites of Oxygen Attack, by H. T. Slover and L. R. Dugan Jr., American Meat Institute Foundation, University of Chicago, Chicago, Ill.

An Improved Process for *in situ* Epoxidation with Cation Exchange Resin Catalysts, by F. P. Greenspan, R. J. Gall, and Mary C. Daly, Becco Chemical Division, Buffalo, N. Y.

Synthetic Detergents from Animal Fats. VIII. The Ethenoxylation of Fatty Acids and Alcohols, by A. N. Wrigley, F. D. Smith, and A. J. Stirton, Eastern Regional Research Laboratory, Philadelphia, Pa.

Synthetic Detergents from Animal Fats. IX. Triethanolammonium, Alkaline Earth, and Other Salts of Alpha-Sulfonated Fatty Acids, by J. K. Weil, R. G. Bistline Jr., and A. J. Stirton, Eastern Regional Research Laboratory, Philadelphia, Pa.

Reactions of Unsaturated Fatty Alcohols. II. Polymerization of Vinyl Ethers and Film Properties of Polymers, by W. J. Schneider, L. E. Gast, E. H. Melvin, C. C. Glass, and H. M.



R. R. Allen



L. R. Dugan Jr.

- Teeter, Southern Regional Research Laboratory, New Orleans, La.
- Reactions of Unsaturated Fatty Alcohols. III. Viscosity and Molecular Weight Studies on Some Vinyl Ether Polymers, by L. E. Gast, W. J. Schneider, and H. M. Teeter, Northern Regional Research Laboratory, Peoria, Ill.
- Reactions of Conjugated Fatty Acids. V. Preparation and Properties of Diels-Alder Adducts and Their Esters from *trans-trans* Conjugated Soybean Fatty Acids, by E. W. Bell, J. C. Cowan, and H. M. Teeter, Northern Regional Research Laboratory, Peoria, Ill.
- A Simplified Method for the Preparation of Alpha and Beta Eleostearic Acids and a Revised Spectrophotometric Procedure for Their Determination, by Joan S. Hoffman, R. T. O'Connor, Dorothy C. Heinzelman, and W. G. Bickford, Southern Regional Research Laboratory, New Orleans, La.

9 a.m.

Tuesday

Session A, Analytical

- Glyceride Structure of Vegetable Oils by Countercurrent Distribution. II. Soybean Oil, by C. R. Scholfield and Mary A. Hicks, Northern Regional Research Laboratory, Peoria, Ill.
- Periodate-Permanganate Oxidations for Location and Amount of Unsaturation in Mono-unsaturated Fatty Acids, by E. P. Jones and J. A. Stolp, Northern Regional Research Laboratory, Peoria, Ill.
- Analysis of Corn Oil for Tocopherol, by Katherine Hivon and F. W. Quackenbush, Purdue University, Lafayette, Ind.
- Iodometric Determination of Peroxides in Fats, by W. E. Link, J. N. Shaw, and H. A. Schuette, Archer-Daniels-Midland Company, Minneapolis, Minn.
- Polarographic Investigation of Autoxidation in Lard, by E. J. Kuta and F. W. Quackenbush, Purdue University, Lafayette, Ind.
- Complete Color Characterization of Vegetable Oils and Its Correlation with Lovibond Values, by E. H. Melvin, M. M. Gilbert, and Jean M. Mallan, Northern Regional Research Laboratory, Peoria, Ill.
- The Determination of Pyrophosphate in Commercial Triphosphate, by H. J. Weiser Jr., Procter and Gamble Company, Cincinnati, O.
- Separation of Esters of Mono- and Dicarboxylic Fatty Acids by Gas-Liquid Chromatography, by Janina Nowakowska, E. H. Melvin, and Richard Wiebe, Northern Regional Research Laboratory, Peoria, Ill.
- Analysis of Fatty Acids and Their Esters by Vapor-Phase Chromatography, by W. J. Podbielniak, S. T. Preston, and P. J. Turkal, Podbielniak Inc., Chicago, Ill.

Session B, Safety Symposium

- Personal Characteristics Affecting Safety in Solvent Extraction Operations, by H. D. Fincher, Anderson, Clayton and Company, Houston, Tex.
- Special Equipment and Operating Features Which Contribute to Safety in Extraction Plant Operations, by N. H. Witte, Central Soya Company Inc., Decatur, Ill.
- Safety Permeates All Manufacturing Operations, by A. E. MacGee, Skelly Oil Company, Kansas City, Mo.

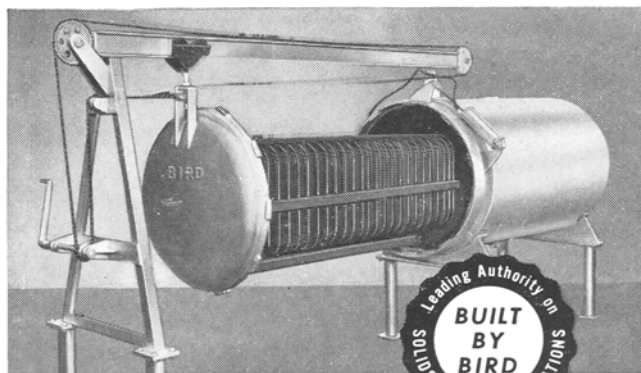
**ONE OPERATOR CAN RUN AND CLEAN SEVERAL FILTERS**

When the Bird Pressure Filter is open, the operator has all the leaves right in front of him, completely accessible, easy to clean, entirely interchangeable. In opening and closing the Filter, there's no lifting or hoisting, no need to disconnect the piping.

another reason why **BIRD**  
**PRESSURE FILTERS**

can give you

- twice the production
- in half the space
- at half the running cost



**BIRD**  
**MACHINE COMPANY**  
SOUTH WALPOLE  
MASSACHUSETTS

Regional Offices  
EVANSTON  
Illinois  
PORTLAND  
Oregon

**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**



**R. T. O'Connor**



**F. A. Kummerow**

Safety in Solvent-Extraction Plant Operations, by W. F. Bolens, Swift and Company, Chicago, Ill.  
Safety and Design in Solvent-Extraction Plants, by R. P. Hutchins, French Oil Mill Machinery Company, Piqua, O.  
Safety in Solvent-Extraction from the Viewpoint of Insurance and Practical Operation, by O. J. Jones, Western Cotton Oil Company, Abilene, Tex.

2 p.m.

**Session A, Nutrition**

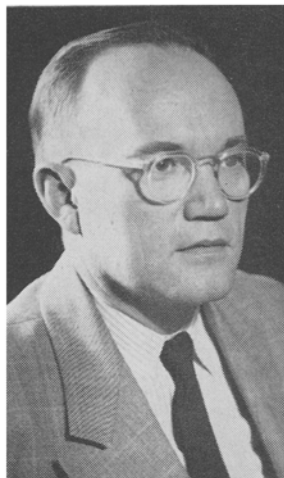
Toxic Protein from Trichloroethylene-Extracted Soybean Oil Meal, by L. L. McKinney, F. B. Weakley, R. E. Campbell, and J. C. Cowan, Northern Regional Research Laboratory, Peoria, Ill., and J. C. Picken, Iowa State College, Ames  
De-Oiling of Peanuts to Yield a Potentially Useful Food Product, by R. K. Willich and R. O. Feuge, Southern Regional Research Laboratory, New Orleans, La.  
Provitamin A Activity and Stability of Synthetic Beta-Carotene in Vegetable Oil and Margarine, by W. Marusich, E. De Ritter, and J. C. Bauernfeind, Hoffmann-LaRoche Inc., Roche Park, N. J.  
The Inter-relationship of Dietary Fat and Dietary Protein, by N. T. Rand, F. A. Kummerow, and H. M. Scott, University of Illinois, Urbana  
The Metabolism of Triglycerides Containing *cis*- and *trans*-Fatty Acids, by R. R. Allen, A. A. Kiess, Patricia V. Johnston, Armour and Company, Chicago, and F. A. Kummerow, University of Illinois, Urbana  
Deposition of Dietary Eicosenoic and Erucic Esters in the Body Fats of Rats, by C. Y. Hopkins, Mary J. Chisholm, T. K. Murray, and J. A. Campbell, National Research Council, Ottawa, Ontario  
Fecal Lipids of Rats Fed Diets Containing Polymers from Autoxidized Fats, by D. H. Saunders, H. B. Knight, and Daniel Swern, Eastern Regional Research Laboratory, Philadelphia, Pa., and H. Kaunitz, C. A. Slanetz, and R. E. Johnson, Columbia University, New York, N. Y.  
Present Status of Acetoglycerides, by Roslyn Alfin-Slater, University of Southern California, Los Angeles, and R. O. Feuge, and A. M. Altshul, Southern Regional Research Laboratory, New Orleans, La.  
Comments on Recent Developments in Nutrition, by L. C. King, Northwestern University, Evanston, Ill.

**Session B, Processing**

Solubilities of Vegetable Oils in Aqueous Isopropanol, by R. K. Rao and L. K. Arnold, Iowa State College, Ames  
Alcoholic Extraction of Vegetable Oils. IV. Summary of the Solubility Data for the Various Oils, by R. K. Rao and L. K. Arnold, Iowa State College, Ames  
Design and Operation of a Commercial Vegetable Oil Refining Plant Using Acetic Anhydride Instead of Caustic, by N. W. Myers, A. E. Staley Manufacturing Company, Decatur, Ill.  
Hydrogenation of Cottonseed Oil: Mechanism and Effect of Operating Variables, by L. F. Albright and I. A. Eldib, Purdue University, Lafayette, Ind.  
Continuous Soap Washing and Finishing, Using Multi-Stage Countercurrent Centrifugal Contractors, by W. J. Podbiel-



C. D. Evans



J. C. Cowan

- niak, G. J. Ziegenhorn, and H. R. Kaiser, Podbielniak Inc., Chicago, Ill.
- Multi-Stage Steam Jet Ejectors, by D. S. Stout, Elliott Company, Jeannette, Pa.
- The Use of Inert Gases in Fat and Oil Processing, by John R. Thompson, Reliable Packing Company, Chicago, Ill.
- Comparative Yields of Crude and Neutral Oil from Differently Prepared Cottonseed Meats, by P. H. Eaves, L. J. Molaison, and J. J. Spadaro, Southern Regional Research Laboratory, New Orleans, La.
- Ethanol Extraction of Cottonseed. I. Laboratory Extraction Rate Studies with Aqueous Ethanol, by R. K. Rao and L. K. Arnold, Iowa State College, Ames

9 a.m.

Wednesday

**Part I, Synthetic Detergent Symposium**

- Milestones in the Development of Synthetic Detergents, by W. M. Bright, Lever Brothers Company, Edgewater, N. J.
- Review of Alkylaryl Sulfonates, by E. L. Miller and P. E. Geiser, Continental Oil Company, Houston, Tex.
- Fatty Alcohol Sulfates, by D. B. Hatcher, Stepan Chemical Company, Chicago, Ill.
- Alkylolamides, by Jerome Kritchewsky, Ninol Laboratories, Chicago, Ill.
- Nonionic Surfactants, by C. E. Stevens, Antara Chemicals, New York, N. Y.
- Sugar Esters, by L. Osipow and Foster Dee Snell, F. D. Snell Inc., New York, N. Y.

2 p.m.

**Part II, Synthetic Detergent Symposium**

- Amphoteric Surfactants, by D. L. Anderson, General Mills Inc., Minneapolis, Minn.
- Organic Detergent Test Methods, by W. G. Spangler, Colgate-Palmolive Company, Jersey City, N. J.
- Analytical Test Methods for the Inorganic Portion of the Detergent Products, by J. C. Harris, Monsanto Chemical Company, Dayton, O.
- Surfactant Survey, by Carl Pacifico and M. E. Ionescu, American Alcolac Corporation, Baltimore, Md.
- Use of Surfactants in Oil Field Flooding, by C. E. Johnson, California Research Corporation, San Francisco, Calif.
- Status of Research Related to the Use and Effect of Surfactants on Various Crops and Soils, by J. E. Seymour, Illinois Farm Supply Company, Collinsville, Ill.

ENTERTAINMENT for the ladies, as arranged by Mrs. Black and her committee, will include a sight-seeing trip on the north side, Monday at 10:30 a.m., including the famous Bahai Temple in Wilmette, Ill., and luncheon at 1 p.m. at the Imperial House, 50 E. Walton Place, Chicago; a guided tour of the Chicago Art Institute, Tuesday, at 10:30 a.m., followed by luncheon at the Chicago Yacht club, Monroe at the lake at 1 p.m. and a free afternoon; brunch at the

Merchants and Manufacturers club, Merchandise Mart, Wednesday, at 11 a.m., followed by a visit at 12:30 p.m. to the color TV studios of NBC to see the Bob and Kay show.

Exhibitors at the Chicago meeting will include De Laval Separator Company, Bausch and Lomb, V. D. Anderson Company, R. J. Brown Company, Wurster and Sanger Inc., Blaw-Knox Company, Kimble Glass Company, A. S. La Pine and Company, Niagara Filters, Precision Scientific Company, L. A. Salomon and Bro., E. H. Sargent and Company, Chemineer Inc., Hercules Filter Corporation, Fisher Scientific Company, Terre Haute Boiler Works Company, Hoffmann-La Roche Inc., Distillation Products Industries.

## Fatty Acids Drop

Production of fatty acids in June 1956 was 35.1 million lbs., approximately 2.0 million lbs. less than the previous month's total of 37.1 million lbs., but some 0.3 million lbs. above the June 1955 figure of 34.8 million, according to the Fatty Acid Producers' Council, a division of the Association of American Soap and Glycerine Producers Inc., New York.

Total disposition was 33.3 million lbs., some 3.3 million lbs. below last month, and about 4.2 million lbs. below June 1955. This included some 1.5 million lbs. of sales within the industry so that actual disposition outside the industry is overstated to this extent. Stocks, including work in process, totalled 52.5 million lbs., about 3.2 million above last month's level.

## Publishes Laboratory Directory

The sixth edition of the directory for the American Council of Independent Laboratories Inc., Washington, D. C., lists 67 testing, research, and inspection laboratories in the United States.

## Leading Food Processors use BARNETT'S CAROTENE for these 8 reasons!

- **NATURAL YELLOW COLOR** Barnett's Carotene, extracted from carrots by a patented process, provides a natural hue (more yellow and less red).
- **EXTRA VITAMIN POTENCY** Biological assays show that Barnett's Carotene has more vitamin A potency than we claim.
- **GREATER SOLUBILITY** An important factor in uniform distribution of color and time-saving processing.
- **STABILITY** Barnett's Carotene does not affect the storage quality of food, nor impair its flavor or odor.
- **WIDE COMMERCIAL ACCEPTANCE** Used by many leading food processors (margarine, shortening, bakery and dairy products).
- **DIFFERENT FORMS** Offered as Carotene Crystals and as Carotene in Oil of various potencies. Microcrystalline Carotene in Oil (particularly adapted for use in margarine and shortening) is covered by U.S. Patent #2,477,928.
- **COMPETITIVELY PRICED** Increased production and improved extraction processes made recent price reductions possible . . . the lowest ever offered on high quality natural carotene.
- **PACKAGED TO ORDER** Barnett's Carotene will be conveniently packaged to suit your needs.

Barnett's Carotene  
is Natural Carotene



WRITE TODAY  
FOR NEW PRICE LIST,  
SAMPLES AND  
FURTHER  
INFORMATION ON  
THE USE OF  
BARNETT'S  
NATURAL CAROTENE



**BARNETT** Laboratories  
INC.

6256 Cherry Avenue, Long Beach 5, California