

NEWS

Spring Meeting Opens April 28 for Presentation of 60 Papers

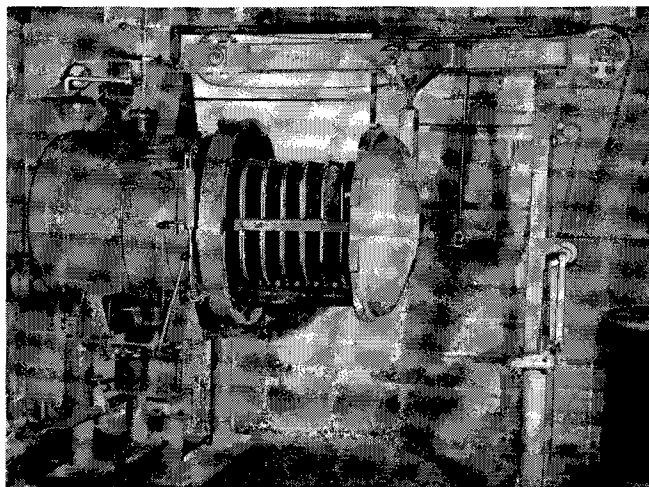
FINAL ARRANGEMENTS have been completed for the 48th Annual Meeting of the American Oil Chemists' Society, which will be held in New Orleans on April 29-May 1, 1957, with headquarters in the Roosevelt hotel. Requests for hotel reservations have been received from a large number of individuals from all parts of the United States and several foreign countries, indicating a very large attendance. The arrangements for the meeting will combine an outstanding technical program with numerous entertainment features for both the chemists and their ladies, featuring the charm and beauty of New Orleans and the surrounding area.

The first social event, scheduled for Sunday evening, April 28, will be a mixer so that those in attendance can greet old and new friends. The mixer, which is sponsored by a number of industrial concerns, will be held in the Monteleone hotel, in the heart of the Vieux Carre. On Monday evening the Past Presidents' dinner will be held. The traditional golf tournament will take place on the afternoon of April 30 with the usual array of prizes. For those not interested in golf, a harbor tour on the Dock Board's luxury yacht, Good Neighbor, has been arranged. Following these events, the annual banquet and dance will be held on Tuesday in the Grand ballroom of the Roosevelt. The award luncheon will also be held at the headquarters hotel at noon on Wednesday.

In addition to the mixer and the dinner dance, the Ladies' Committee, consisting of Mmes. F. G. Dollear, R. O. Feuge, C. H. Fisher, J. J. Ganucheau, T. H. Hopper, R. T. O'Connor, R. M. Persell, J. Pominski, and P. A. Williams, have planned a number of special events for the ladies. These include breakfast at Brennan's, followed by a guided stroll through the French Quarter on Monday; a trip across beautiful Lake Pontchartrain on the world's longest bridge to the lovely Jahneke Gardens, where a box lunch will be served among the riot of colorful spring flowers on Tuesday; and the choice of a tour of the International Trade Mart or a yacht trip on the Good Neighbor on Wednesday.

A RECORD-BREAKING PROGRAM of 60 technical papers has been arranged. Speakers hail from Massachusetts to California and from Minnesota to Texas. Three symposia will highlight the technical program. A symposium on safety arranged by A. E. MacGee of the Skelly Oil Company will provide coverage of safety problems in the laboratory, pilot plant, and production plant. The symposium on Fats in Nutrition and Health features a subject that has become of major concern to the public, the scientific profession, and industry. The third symposium on Unit Processes and Operations features papers on distillation of tall oil and on the processing of oilseeds and vegetable oils.

Highlights among the 44 papers to be presented at the general sessions include papers by Leonard



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Smith, director of utilization research, National Cotton Council on Cottonseed Oil, on Competing Vegetable Oils, and by M. M. Renfrew, director of research and development, Spencer Kellogg and Sons, on Drying Oils. Other papers will discuss continuous processes for washing, bleaching, degumming, and miscella refining of vegetable oils. Analysts will learn of new methods for the quantitative determination of saturated fatty acids, of mono-, di-, and triglycerides and of tocopherol. Many papers of interest will surely be found in the general sessions, where the scope ranges from papers dealing with isomerization during hydrogenation and ionizing radiation through the nutritive and physiological effects of thermally oxidized fats to the chemistry of gossypol, its removal and destruction, and the lipid changes during the germination of oats. The complete technical program is given below, opening Monday afternoon after a morning session devoted to annual reports.

PROGRAM

Monday Afternoon, April 29, 1957

TECHNICAL SESSION A

University Room

H. C. Black, presiding

1. COTTONSEED AND COMPETING VEGETABLE OILS, by Leonard Smith, National Cotton Council of America, Washington, D. C.
2. DRYING OILS AND MODIFICATIONS, by Malcolm M. Renfrew, Herbert Schroeder, Hans M. Hauge, and Donald J. Waythomas, Spencer Kellogg and Sons Inc., Buffalo, N. Y.
3. PREPARATION OF EDIBLE SAFFLOWER OIL, by R. E. Beal and O. L. Brekke, Northern Utilization Research and Development Division, Agricultural Research Service, Peoria, Ill.
4. CRYSTALLINE FORMS OF COMMERCIAL FATS AND OILS, by C. W. Hoerr and R. W. Scott, Armour and Company, Chicago, Ill.
5. THE EFFECT OF FAT COMPOSITION ON MARGARINE TEXTURAL STABILITY, by K. E. Eldridge, Lever Brothers Company, Edgewater, N. J.
6. THE USE OF SOLID TRIGLYCERIDE STEARINES AS FLUID SHORTENING INGREDIENTS, by L. L. Linteris and S. W. Thompson, Lever Brothers Company, Edgewater, N. J.
7. A NEW LABORATORY TEST FOR DROUGHT HARDENING OF PLANTS, ESPECIALLY PINE TREES, by Socrates A. Kaloyereas, Louisiana State University, Baton Rouge, La.
8. RANGIDITY A FACTOR IN THE LOSS OF VIABILITY OF PINE SEEDS AND PROBABLY OF OTHER OLEAGINOUS SEEDS, by Socrates A. Kaloyereas, Louisiana State University, Baton Rouge, La.

9. BREAD EMULSIFIERS, by Hermann Birnbaum, Hachmeister Inc., Pittsburgh, Pa.
10. BREAD EMULSIFIERS AS MODIFIERS OF MOISTURE DISTRIBUTION, by Hermann Birnbaum, Hachmeister Inc., Pittsburgh, Pa.

Monday Afternoon, April 29, 1957

2:00 p.m.

TECHNICAL SESSION B

Gold Room

11. USE OF THE MULTISTAGE, CENTRIFUGAL CONTACTOR FOR COUNTERCURRENT WATER-WASHING OF REFINED OILS, by W. J. Podbielniak, A. M. Gavin, and H. R. Kaiser, Podbielniak Inc., Chicago, Ill.
12. A STRICTLY CONTINUOUS, SHORT-TIME BLEACHING PROCESS, by Arne R. Gudheim, The Kontro Company Inc., Peter-sham, Mass.
13. CONTINUOUS DEGUMMING AND MISCELLA REFINING OF COTTONSEED OIL, by James K. Sikes and W. C. Whittecar, Plains Cooperative Oil Mill, Lubbock, Tex.
14. THE EFFECT OF ALKALI COOKING ON THE YIELDS OF CRUDE AND NEUTRAL OILS FROM COTTONSEED MEATS, by Paul H. Eaves, Laurie J. Molaison, N. B. Knoepfer, and James J. Spadaro, Southern Utilization Research and Development Division, Agricultural Research Service, New Orleans, La.
15. SELECTIVE FIXATION OF DELETERIOUS PHOSPHATIDIC AND PIGMENT MATERIALS IN COMMERCIAL PROCESSING TO IMPROVE QUALITY OF OIL AND MEAL, by G. C. Cavanagh, Ranchers Cotton Oil, Fresno, Calif.
16. NOTE ON GOSSYPOL AND ITS RELATION TO COLOR FIXATION IN COTTONSEED OIL, by Leah C. Berardi and Vernon L. Frampton, Southern Utilization Research and Development Division, Agricultural Research Service, New Orleans, La.
17. BLEACHING OF OFF-COLORED OILS, by Vernon L. Frampton, Joseph Dechary, and James Kuck, Southern Utilization Research and Development Division, Agricultural Research Service, New Orleans, La.
18. DEVELOPMENT OF COLOR IN FATS STABILIZED WITH AMINO-HEXOSE-REDUCTONES, by Patricia M. Cooney, J. E. Hodge, and C. D. Evans, Northern Utilization Research and Development Division, Agricultural Research Service, Peoria, Ill.
19. ALCOHOLIC EXTRACTION OF VEGETABLE OILS. VII. PILOT-PLANT EXTRACTION STUDIES OF COTTONSEED BY AQUEOUS ETHANOL, by Rama Kanth Rao and Lionel K. Arnold, Iowa State College, Ames, Ia.
20. ALCOHOLIC EXTRACTION OF VEGETABLE OILS. VIII. ETHANOL: A POTENTIAL SOLVENT FOR THE SOLVENT EXTRACTION OF VEGETABLE OILS, by Rama Kanth Rao and Lionel K. Arnold, Iowa State College, Ames, Ia.

Monday Afternoon, April 29, 1957

2:00 p.m.

TECHNICAL SESSION C

SYMPOSIUM ON SAFETY

Wildcatter Room

A. Ernest MacGee, presiding

21. SOME ASPECTS OF LABORATORY SAFETY, by Harold H. Schultz, S. C. Johnson and Sons Inc., Racine, Wis.
22. APPLICATION OF MECHANICALLY PRODUCED AIRFOAMS TO PLANTS OF THE OIL AND FAT INDUSTRY, by E. B. Rumble, "Automatic" Sprinkler Corporation of America, Youngstown, O.
23. SOLVENT-EXTRACTION PLANT OPERATING SAFETY, by Henry James, Ralston-Purina Company, St. Louis, Mo.
24. INCREASING COMPLEXITY OF FIRE AND HEALTH PROTECTION PROBLEMS IN VEGETABLE-OIL PROCESSING PLANTS, by James H. Brawner, Southern Cotton Oil Company, New Orleans, La.
25. SAFETY ASPECTS OF THE UNLOADING OF EXTRACTION SOLVENTS, by James F. Miller and A. L. Saltzman, Esso Standard Oil Company, New York, N. Y.
26. SAFETY IN THE SOLVENT PILOT-PLANT, by L. E. Matthews and J. W. Dunning, V. D. Anderson Company, Cleveland, O.



Daniel Melnick



E. H. Ahrens Jr.

Tuesday Morning, April 30, 1957

9:00 a.m.

**TECHNICAL SESSION A
SYMPOSIUM ON FATS IN NUTRITION
AND HEALTH
University Room**

Aaron M. Altschul, presiding

27. FATS IN NUTRITION AND HEALTH, by C. G. King, The Nutrition Foundation Inc., New York, N. Y.
28. THE INFLUENCE OF DIETARY FATS ON SERUM LIPIDE LEVELS IN MAN, by E. H. Ahrens Jr., Jules Hirsch, William Insull Jr., and M. L. Peterson, Hospital of the Rockefeller Institute, New York, N. Y.
29. PROGRESS IN THE METABOLISM OF LIPIDES, by Raymond Reiser, Texas Agricultural Experiment Station, College Station, Tex.
30. NEWER CONCEPTS OF THE ROLE OF ESSENTIAL FATTY ACIDS, by Roslyn B. Alfin-Slater, University of Southern California, Los Angeles, Calif.
31. NUTRITIONAL QUALITY OF THE FATS ABSORBED BY COMMERCIALLY FRIED FOODS, by Daniel Melnick, Frederick H. Luckmann, and Chester M. Gooding, The Best Foods Inc., Bayonne, N. J.
32. PREVALENCE OF ATHEROMA, by Russell L. Holman, Louisiana State University, School of Medicine, New Orleans, La.
33. SUMMARY AND COMMENTS, by Grace Goldsmith, Tulane University Medical School, New Orleans, La.

Tuesday Morning, April 30, 1957

9:00 a.m.

**TECHNICAL SESSION B
Gold Room**

34. QUANTITATIVE DETERMINATION OF THE TOTAL SATURATED FATTY ACIDS PRESENT IN FATS, OILS, AND METHYL ESTERS, by Donald F. Kuemmel, Procter and Gamble Company, Cincinnati, O.
35. METHOD FOR THE SEPARATION AND DETERMINATION OF MONO-, DI-, AND TRIGLYCERIDES IN MONOGLYCERIDE CONCENTRATES, by Patricia Quinlin and Herman J. Weiser Jr., Procter and Gamble Company, Cincinnati, O.
36. CORRELATION OF CHROMATOGRAPHIC, REFINING-LOSS DETERMINATIONS WITH A.O.C.S. CUP LOSS METHOD IN SOYBEAN OIL, by Endre Sipos, Central Soya Company Inc., Decatur, Ind.
37. THE BLEACHING OF SOYBEAN OIL. A SPECTROPHOTOMETRIC EVALUATION, by M. R. Armstrong and C. E. Ireland, A. E. Staley Manufacturing Company, Decatur, Ill.
38. DETERMINATION OF TOCOPHEROL IN OXIDIZED FATS, by E. N. Frankel, C. D. Evans, and J. C. Cowan, Northern Utilization Research and Development Division, Agricultural Research Service, Peoria, Ill.
39. COMPOSITION OF ACIDULATED COTTONSEED SOAPSTOCKS AS INFLUENCED BY COMMERCIAL METHODS OF PROCESSING

SEED AND OIL, by Mack F. Stansbury, Vidabelle O. Cirino, and Harold P. Pastor, Southern Utilization Research and Development Division, Agricultural Research Service, New Orleans, La.

40. A MECHANICALLY STIRRED AND ELECTRICALLY HEATED APPARATUS FOR DETERMINATION OF THE WILEY MELTING POINT, by Ralph A. Marmor and Robert L. Ferm, Pillsbury Mills Inc., Minneapolis, Minn.
41. A DISK RHEOMETER APPLICABLE TO MEASURING SHORTENING FLOW PROPERTIES, by Stephen J. Loska Jr., and Endel Jaska, Pillsbury Mills Inc., Minneapolis, Minn.
42. SLURRY STORAGE OF LIGHT SODA ASH, by J. H. McCracken, Diamond Alkali Company, Painesville, O.
43. UNSAPONIFIABLES OF TALL OIL, by S. T. Bauer, R. E. Price, and Patricia R. Gill, Crosby Chemicals Inc., De Ridder, La.

Wednesday Morning, May 1, 1957

9:00 a.m.

**TECHNICAL SESSION A
University Room**

Frank G. Dollear, presiding

44. THE HEMOLYTIC ACTIVITY OF SEVERAL UNSATURATED FATTY ACIDS AND THE INHIBITION BY CHOLESTEROL AND LECITHIN, by Olive E. McElroy, William J. Jordan, Joseph McLaughlin Jr., Richard Whitney, and Monroe E. Freeman, Walter Reed Army Institute of Research, Washington, D. C.
45. INFLUENCE OF CERTAIN VEGETABLE FRACTIONS ON GROWTH AND WEIGHT MAINTENANCE REQUIREMENTS, by Hans Kaunitz, Charles A. Slanetz, and Ruth Ellen Johnson, Columbia University, New York, N. Y.; and Vigen K. Babayan and George Barsky, E. F. Drew and Company, Boonton, N. J.
46. THE EFFECT OF METHYL OLEATE OR LINOLEATE ON THE OXIDATION OF METHYL STEARATE AT 180°C., by O. C. Johnson and F. A. Kummerow, University of Illinois, Urbana, Ill.
47. STUDIES ON THE NUTRITIONAL AND PHYSIOLOGICAL EFFECTS OF THERMALLY OXIDIZED OILS, by O. C. Johnson, E. Perkins, M. Sugai, and F. A. Kummerow, University of Illinois, Urbana, Ill.
48. COMPOSITION OF FECAL LIPIDES OF RATS FED DIETS CONTAINING POLYMERS FROM AUTOXIDIZED FATS, by D. H. Saunders, H. B. Knight, and Daniel Swern, Eastern Utilization Research and Development Division, Agricultural Research Service, Philadelphia, Pa.; and H. Kaunitz, C. A. Slanetz, and R. E. Johnson, Columbia University, New York, N. Y.
49. SYNTHESIS OF LIPIDE COMPOUND IN THE INTESTINAL WALL OF THE RAT DURING FAT ABSORPTION, by Margaret G. Morehouse, Vladimir P. Skipski, Ronald L. Searey, and Leonard Spolter, University of Southern California, Los Angeles, Calif.
50. INCORPORATION OF GOSSYPOL INTO THE EGGS OF LAYING HENS FED GOSSYPOL SCHIFF BASES, by J. M. Dechary, Southern Utilization Research and Development Division, Agricultural Research Service, New Orleans, La.; and C. R. Grau, University of California, Davis, Calif.
51. LIPIDE CHANGES DURING EARLY STAGES OF GERMINATION OF OATS, by George C. Potter and Phyllis Burkholder, The Quaker Oats Company, Barrington, Ill.
52. THE DETERMINATION OF GLYCERIDE STRUCTURE OF SWINE DEPOT FAT BY ENZYMIC HYDROLYSIS, FOLLOWING LOW TEMPERATURE FRACTIONATION, by Ramakrishna Reddy and Raymond Reiser, Texas Agricultural Experiment Station, College Station, Tex.

Wednesday Morning, May 1, 1957

9:00 a.m.

**TECHNICAL SESSION B
SYMPOSIUM ON UNIT PROCESSES
AND OPERATIONS
Gold Room**

James J. Spadaro, presiding

53. EXTRACTION PROCESSES FOR OILSEEDS, by E. A. Gastrock, E. L. D'Aquin, J. J. Spadaro, and H. L. E. Vix, Southern Utilization Research and Development Division, Agricultural Research Service, New Orleans, La.

54. THE REFINING AND BLEACHING OF VEGETABLE OILS, by Edward M. James, Swarthmore, Pa.
55. DISTILLATION OF TALL OIL, by R. H. Potts, Armour and Company, Chemical Division, LaGrange, Ill.; F. B. White, Foster Wheeler Corporation, New York, N. Y.; and E. O. Barnes, Union Bag and Paper Company, Savannah, Ga.

Wednesday Morning, May 1, 1957
10:30 a.m.

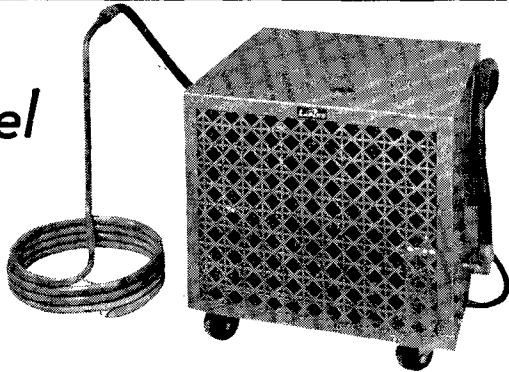
TECHNICAL SESSION C
International Room

56. SYNTHETIC DETERGENTS FROM ANIMAL FATS. X. SULFATED ETHENOXYLATED TALLOW ALCOHOLS, by R. G. Bistline Jr., A. J. Stirton, J. K. Weil, and E. W. Maurer, Eastern Utilization Research and Development Division, Agricultural Research Service, Philadelphia, Pa.
57. POSITIONAL ISOMERS FORMED DURING THE HYDROGENATION OF COTTONSEED OIL, by M. H. Chahine, E. R. Cousins, and R. O. Feuge, Southern Utilization Research and Development Division, Agricultural Research Service, New Orleans, La.
58. CIS-TRANS EQUILIBRIUM OF THE ELEOSTEARATE ISOMERS AND THE CONFIGURATION OF PUNIC ACID, by W. E. Tolberg, R. F. Paschke, and D. H. Wheeler, General Mills Research Laboratories, Minneapolis, Minn.
59. TRANS-ISOMERIZATION OF OLEIC ACID AND POTASSIUM OLEATE BY IONIZING RADIATION, by Huo-Ping Pan, Samuel A. Goldblith, and Bernard E. Proctor, Massachusetts Institute of Technology, Cambridge, Mass.
60. EFFECT OF X-RADIATION ON THE UNSATURATED FATTY ACIDS OF LIVER PHOSPHATIDES AND ERYTHROCYTES, by Anthony Lamanna and Olive E. McElroy, Walter Reed Army Institute of Research, Washington, D. C.

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