

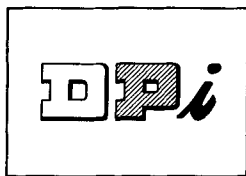
Is vitamin A in your "dead" file?

Pull it out and take another look. The margarine people looked at it many years ago and found that fortifying their product with vitamin A offered a strong competitive advantage, made a product that was more complete nutritionally. And the margarine people have not been alone.

The point of vitamin A fortification hasn't changed. But other things have. Take price: the price of vitamin A in bulk is now $\frac{1}{3}$ to $\frac{1}{4}$ of what it was in 1948. Take product: you can now get vitamin A in a dry form as well as the usual liquids.

Adding vitamin A to your product is about as simple as adding salt. We put it up for you in pre-measured cans that you just pour in—one can to one batch of product. No fuss or bother.

No harm in getting up to date. We'll send you information and a quotation at today's prices on our two liquid forms, *Myvax® Vitamin A Acetate* and *Palmitate*; our *Myvax Dry Vitamin A Palmitate*. Write *Distillation Products Industries*, Rochester 3, N. Y. Sales offices: New York, Chicago, and Memphis • W. M. Gillies, Inc., West Coast • Charles Albert Smith Limited, Montreal and Toronto.



leaders in research and production of vitamin A

Also... vitamin E... distilled monoglycerides... some
3600 Eastman Organic Chemicals for science and industry

Distillation Products Industries
is a division of **Eastman Kodak Company**



E. W. Colt has been appointed assistant research director in charge of the technical services department, Research and Development division, Lever Brothers Company, Edgewater, N. J. He was formerly with Armour and Company, Chicago.

A.O.C.S. Commentary

(Continued from page 4)

Dr. Bertram reported that he had found a demonstrable quantity of erucic acid in the egg yolk of ducks. Finally H. J. Vos (Utrecht) spoke about the estimations of antioxidants, especially BHT, in oils and fats.

After a very lively luncheon, attended by almost all the visitors, B. Vromen (Haifa) gave a survey of the results which he had obtained in the manufacture of surface-active agents from mineral oil fractions. The last speaker of the meeting was H. I. Waterman (Delft), who gave his opinion on the future development of the oil and fat industry in the Netherlands. This important discourse, forming a worthy end to the first section meeting, will be published in *Het Chemisch Weekblad*. Each communication was followed by discussion, which sometimes provided the speaker with valuable tips.

The success of this first meeting has furnished convincing proof that interest is especially focussed on short papers. As a result, the board has decided to arrange more meetings of this kind in the near future.

H. J. Vos, secretary
Oranje Nassaulaan 29
Bilthoven, Holland

July 15 Is F.A.A. Deadline

A REMINDER of the July 15 deadline for manuscripts submitted in the 1958 Fatty Acid Award competition is provided by C. W. Hoerr, Armour and Company, chairman of the special committee of the American Oil Chemists' Society, which administers the award for the Fatty Acid Producers Council of the Association of American Soap and Glycerine Producers Inc.

Announcement of the winner(s) will be made during the fall meeting of the Society at the Sherman hotel, October 20-22. The award of \$500 is given for work done in an educational institution in the United States or Canada while the individual is a candidate for a degree or on the staff of an educational institution within one year after receipt of such a degree.

Submission of a paper or thesis may take place within one year after the author is graduated. In respect to team authorship, at least one of the candidates must meet the requirements as set forth, in which event the entire team shall be considered eligible for the award.

Judges of the best manuscript will be B. M. Craig, Prairie Regional Laboratory, National Research Council, Saskatoon, Saskatchewan; R. T. Milner, Department of Food Technology, University of Illinois, Urbana; and C. F. Raschke, Conway Oil Company, Denison, Tex.