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Letter to the Editor

May 6, 1958

AT THE SPRING MEETING of the American Oil Chemists' Society, in April 1958, in Memphis the Statistical Committee received a suggestion that articles of a statistical nature that are submitted to the Journal be reviewed by this committee prior to their publication. Inasmuch as the committee is not represented on the editorial board of the Journal and has no real jurisdiction in this matter, it is obvious, from a practical standpoint, that such a procedure must await implementation by the Journal Committee.

The Statistical Committee is nevertheless immediately concerned that the high standard exhibited by previous articles be met by those papers which are clearly statistical or which attempt to make quantitative conclusions. The committee is willing to act in

an advisory capacity in any matter pertaining to statistics and concerning the Society and, in particular, offers its services to contributors to the Journal. We hope, by this letter, to impress upon these contributors the desirability of including adequate statistical treatment of appropriate data and of soliciting statistical aid in such cases. The committee stands ready to review papers on request and, where the need is clearly indicated, will offer recommendations. In this manner we wish to be of service to the Journal and to the Society.

W. E. LINK, chairman
700 Investors Building
Minneapolis, Minn.

A B S T R A C T S . . . R. A. REINERS, Editor

ABSTRACTORS: Lenore Petschaft Africk, R. R. Allen, S. S. Chang,
Sini'tiro Kawamura, F. A. Kummerow, and Dorothy M. Rathmann

• Oils and Fats

The oxidation of unsaturated compounds. IX. The effects of structure on the rates and products of oxidation of unsaturated compounds. F. R. Mayo, A. A. Miller, and G. A. Russell (Gen. Elec. Res. Lab. and Stanford Res. Inst.). *J. Am. Chem. Soc.* **80**, 2500-07 (1958). The relative rates of reaction of some unsaturated compounds with one atmosphere of oxygen have been investigated, using one monomer at a time, and using two monomers at a time (to yield a terpolymer with oxygen). The close correspondence between the two sets of data indicates that the reactivity of the double bond toward a peroxide radical is the principal factor governing the over-all rate of reaction. The organic part of the peroxide radical (M in MO₂) has a small but significant effect on the propagation reactions of the peroxide radical. The products of oxidation of unsaturated compounds are considered, using the data in this report and in the literature.

Studies on seed fats of Cucurbitaceae family. II. The Component fatty acids of *Trichosanthes cucumerina*, Linn. S. A. Patel, S. Bhattacharyya and M. M. Chakrabarty (Univ. College of Science & Technology, Calcutta). *J. Indian Chem. Soc.* **35**, 67-71 (1958). The seed fat of *Trichosanthes cucumerina* contains 11.87% saturated fatty acids, 32.59% oleic acid, 19.83% linoleic acid, and 35.46% conjugated triene acid calculated as α -elaeostearic acid. A considerable amount of arachidic acid was found.

Isolation of methyl monohydroperoxido-9-octadecynoate from the autoxidized methyl 9-octadecynoate. N. A. Khan (East Regional Laboratories, Pakistan Council of Scientific & Industrial Research, Tejgaon, Dacca, East Pakistan). *J. Org. Chem.* **23**, 606-7 (1958). Methyl stearolate was reported to react with oxygen and yield monohydroperoxide with the triple bond intact during the initial stages of autoxidation. Methyl hydroperoxide-9-octadecynoate was isolated as the sole product from autoxidized methyl stearolate.

Infrared investigation of the location of the ethylenic bonds in the newly discovered palustric acid. H. H. Brunn (Univ. Uppsala, Swed.). *Acta Chem. Scand.* **11**, 907-9 (1957). The palustric acid isolated from the oleoresin of *Pinus palustris* and *P. caribaea* is an intermediate product in isomerization of levopimaric acid to abietic acid. The infrared absorption spectrum of palustric acid, obtained by potassium bromide disc technique, indicated that the double bonds are most probably between carbon atoms 7-8 and 13-14. (*C. A.* **52**, 9030)

Structure of sterculic acid. J. P. Varma, Sharda Dasgupta, Bhola Nath, and J. S. Aggarwal (Natl. Chem. Lab. India, Poona). *J. Sci. Ind. Research* **16B**, 162-7 (1957). The structure of sterculic acid is established as ω -(2-n-hexylecyclopropyl)-9,10-decenoic acid. (*C. A.* **52**, 8975)

The composition of isano oil. A. Seher (Univ. Münster i. W., Ger.). *Arch. Pharm.* **287**, 548-55 (1954). The oil of isano nut kernels contains stearic, isanic, elaidic, and linolenic acids. (*C. A.* **52**, 8946)

Autoxidation of 2-ethyl-1-hexene. K. Morikawa (Yokohama Natl. Univ.). *Bull. Fac. Eng. Yokohama Natl. Univ.* **6**, 87-94 (1957). The autoxidation of 2-ethyl-1-hexene was carried out at 10, 20, 30, 40, 50, and 80°, and the hydroperoxides produced were separated by silica gel-chromatography and decomposed by ferric ions or reduced by sodium acid sulfate to the corresponding ketones or alcohols. (*C. A.* **52**, 8932)

Bear Fat. H. Steger and F. Püschel (Inst. Tierzuchtforsch. h., Dummerstorf, Rostock, Ger.). *Pharmazie* **12**, 821-5 (1957). The body fat, intestinal fat, and kidney fat was examined from 3-year old brown bears (*Ursus arctos*) living on a vegetarian diet in a zoo. In the order of body fat, intestinal fat, and kidney fat, the following properties are: specific gravity (20°/20°) 0.9184, 0.9191, 0.9195; melting point (flowing) 25.7°, 34.2°, 36.6°; (clear) 35.2°, 39.2°, 40.2°; n_{D_20} 51.6, 51.4, 51.4; acid number 0.85, 1.1, 0.76; saponification number 200.0,