

Complete Program for 50th ANNIVERSARY MEETING

Final arrangements have been completed for the Golden Anniversary Meeting of the American Oil Chemists' Society to be held in New Orleans, La., April 20-22, 1959, with headquarters at the Roosevelt Hotel. More than 250 reservation requests have already been received from all parts of the United States and several foreign countries.

The meeting will feature an outstanding technical program of 59 papers as well as entertainment for both the chemists and their ladies, taking advantage of the unique characteristics of New Orleans.

Special recognition is planned for the past presidents and others who have guided the Society through the tumultuous 50 years from horse and buggy to sputnik. The annual past presidents' dinner Monday night at Kolb's Restaurant will break with tradition in that their ladies will be guests.

The golf tournament on Tuesday afternoon will be played on the No. 1 City Park course, one of the best in the city. (There are lots of water holes so be sure and bring your floaters. To play it safe it may be a good idea to include an umbrella in your golf bag since April showers in New Orleans have been known to go all out!)

Annual reports will be given Monday morning, and a business session will be held during the meeting. Election of officers will be announced Monday morning. Committee chairmen desiring meetings of their committees should contact C. L. Hoffpauir, general chairman, Box 7307, New Orleans 19, La., so that proper time and space arrangements can be made.

Notable among the speakers at two symposia reviewing the advances in technology and research both in the United States and abroad are H. W. Lemon, J. A. Lovern, Herbert E. Robinson, and H. J. Harwood. Many other interesting and informative papers will deal with the chemistry and isolation of components of fats, oils, and waxes, hydrogenation, bleaching, isomerization, epoxidation and other reactions as well as extraction, storage, and processing. The complete technical program follows.

Monday, April 20

Technical Session A, 2 p.m., University Room Symposium on Fifty Years of Fat and Oil Research in Selected Countries of the World

Leo A. Goldblatt, presiding

- A-1 Some Significant Advances in Oils and Fats Research in Great Britain in the Last Fifty Years, by J. A. Lovern,

Department of Scientific and Industrial Research, Food Investigation, Torry Research Station, Aberdeen, Scotland

- A-2 Significant Advances in Fat and Oil Chemistry in France During the Past Fifty Years, by Charles Paquot, National Center of Scientific Research, Bellevue, France
- A-3 Advances in the Field of Fats and Oils in Germany During the Past Fifty Years, by H. P. Kaufmann, University of Munster, Munster, Germany
- A-4 An Historical Survey of Fats and Oils Research in Canada, by H. W. Lemon, Ontario Research Foundation, Toronto, Canada
- A-5 Progress in the Chemistry of Lipides in South Africa in the Past Fifty Years, by D. H. S. Horn, South African Council for Scientific and Industrial Research, Pretoria, South Africa, and Donald A. Sutton, Council for Scientific and Industrial Research, Johannesburg, South Africa
- A-6 Advances in Fat Research in Spain During the Past Fifty Years, by J. M. Martinez-Moreno, Instituto de la Grasa, Sevilla, Spain

Technical Session B, 2 p.m., Gold Room

E. F. Pollard, presiding

- B-1 Our Manpower Future Through 1965, by Norwood Jathe Jr., U. S. Department of Labor, Bureau of Apprenticeship and Training, New Orleans, La.
- B-2 The Design, Construction, and Operation of a Pilot-Plant Size Plasticizer for Shortening and Margarine, by B. S. Harrington, R. W. Bates, and D. V. Stingley, Armour and Company, Chicago, Ill.
- B-3 A New Development in Vegetable Oil Refining Equipment, by Collin M. Doyle and Herbert R. Kaiser, Podbielniak Inc., Chicago, Ill.
- B-4 Integrated Oil Mill Processing, by James K. Sikes, Plains Cooperative Oil Mill, Lubbock, Tex.
- B-5 Theory of the Washing Process, by W. Kling and H. Lang, Henkel und Cie. G.m.b.h., Dusseldorf, Germany
- B-6 Measurement of Consistency Changes in Shortening During Working, by Dale V. Stingley, Armour and Company, Chicago, Ill.
- B-7 A New Rapid Physicochemical Test for Adulterated Milk Fat, by S. Kaloyreas, Louisiana State University, Baton Rouge, La.
- B-8 The Production of High Oleic and High Linoleic Acid Fractions from Tall Oil, by E. M. Meade, The Meade Laboratory and Process Company, Unionville, Ontario, Canada



H. J. Harwood



H. E. Robinson



H. W. Lemon



J. A. Lovern

Tuesday, April 21

Technical Session C, 9 a.m., University Room
Fifty Years of Progress in the Chemistry and Technology of Fats and Oils

Robert T. O'Connor, presiding

- C-1 Fifty Years of Advances in the Chemistry of Fats and Oils, by D. H. Wheeler, General Mills Inc., Minneapolis, Minn.
- C-2 Fifty Years of Fatty Acid Applications, by H. J. Harwood, Armour and Company, Chicago, Ill.
- C-3 Fifty Years of Progress in the Technology of Edible Fats and Oils, by Herbert E. Robinson, Swift and Company, Chicago, Ill.
- C-4 Fifty Years of Progress in the Utilization of Inedible Fats and Oils, by Francis Seofield, National Paint, Varnish, and Lacquer Association, Washington, D. C.
- C-5 Fifty Years of Progress in the Production of Cottonseed Oil and Soap, by R. A. Duncan, Procter and Gamble Company, Cincinnati, O.

Technical Session D, 9 a.m., Gold Room

E. A. Gastrock, presiding

- D-1 Evaluating the Market Quality of Commercially Stored Linseed Oil, by Lewis A. Baumann, U.S.D.A., Agricultural Marketing Service, Washington, D. C.
- D-2 Direct Extraction of Sunflower Seed by Filtration-Extraction, by J. Furman L., E. Amadori M., O. Guzman F., Cia. Productora Nacional de Aceites S. A., Santiago, Chile
- D-3 A Modern Approach to Continuous Deodorization, by K. W. Becker, Blaw-Knox Company, Chicago, Ill.
- D-4 A New Process for Low-Temperature Fractional Crystallization of Fats and Fatty Acids, by W. A. Singleton and C. J. Chandler, Girdler Process Equipment Division, Chemetron Corporation, Louisville, Ky.
- D-5 The Old and the New in Inert Gas Generation, by William F. Barstow, Southwest Industries Inc., Houston, Tex.
- D-6 A Determination of the Effect of Several Controllable Variables of Mono- and Diglycerides on the Performance Characteristics of Shortening, Using Statistical Experimental Design. I. Statistical Design and Analysis, by Mack Truax, Atlas Powder Company, Wilmington, Del.
- D-7 A Determination of the Effect of Several Controllable Variables of Mono- and Diglycerides on the Performance Characteristics of Shortening, Using Statistical Experimental Design. II. Discussion of Results, by Ira A. MacDonald, Atlas Powder Company, Willington, Del.
- D-8 Some Recent Developments in the Refining of Fatty Oils, by Morris Mattikow, Refining Uninc., New York

Technical Session E, 9 a.m., Wildcatter Room

James J. Spadaro, presiding

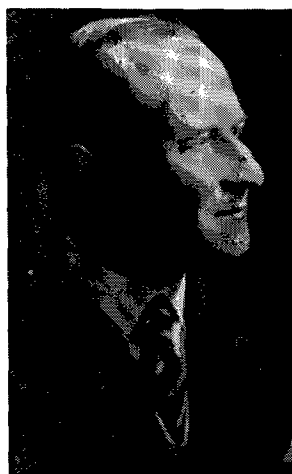
- E-1 Positional Isomers Formed During the Hydrogenation of Methyl Oleate, by R. O. Feuge and E. R. Cousins, Southern Utilization Research and Development Division, New Orleans, La.
- E-2 Effect of Composition and Polymorphic Form on the Hardness of Fats, by R. O. Feuge and Wilma A. Guice, Southern Utilization Research and Development Division, New Orleans, La.
- E-3 The Effect of *trans*-Isomers on the Physical Properties of Hydrogenated Oils, by Dale V. Stingley and Raymond J. Wrobel, Armour and Company, Chicago, Ill.
- E-4 Characteristics of the Membranes Protecting Emulsions of Oils in Protein Solutions, by J. M. Martinez-Moreno, Instituto de la Grasa, Sevilla, Spain
- E-5 Calculation of the Distribution of the Acyl Groups in Fats from Pancreatic Lipase Hydrolysis Data, by R. J. Vander Wal, Armour and Company, Chicago, Ill.
- E-6 Kinetic Study of the Fixation of Gossypol in Glyceride Oils, by Walter A. Pons Jr., Leah C. Berardi, and Vernon L. Frampton, Southern Utilization Research and Development Division, New Orleans, La.
- E-7 Relative Esterifiability of the Primary and Secondary Hydroxyl Groups of Glycerol, by J. D. Brandner, Atlas Powder Company, Wilmington, Del.
- E-8 Essential Fatty Acids and Fat Biosynthesis, by W. O. Lundberg and J. J. Peifer, The Hormel Institute, Austin, Minn.

Wednesday, April 22

Technical Session F, 9 a.m., University Room

James H. Brawner, presiding

- F-1 Principles and Results of a Between-Laboratory Analytical Competition, by T. F. Waters, Harry Smith Jr., and R. C. Stillman, Procter and Gamble Company, Cincinnati, O.
- F-2 A Uniform Basis for Reporting Analytical Data on Fatty Materials, by John S. Showell, Eastern Utilization Research and Development Division, Philadelphia, Pa.
- F-3 Determination of *cis*-Unsaturation in Oils by Near Infrared Spectroscopy, by A. J. Fenton and R. O. Crisler, Procter and Gamble Company, Cincinnati, O.
- F-4 Analysis of Fats and Oils by Gas-Liquid Chromatography and Ultraviolet Spectrophotometry, by S. F. Herb, Paul Magidman, and R. W. Riemenschneider, Eastern Utilization Research and Development Division, Philadelphia, Pa.
- F-5 Chromatographic Determination of Mono-, Di-, and Triglycerol Esters of Fatty Acids and Free Glycerine in Monoglyceride Mixtures, by Charles F. Smullin and Virginia L. Olsanski, Atlas Powder Company, Wilmington, Del.



H. P. Kaufman



J. M. Martinez-Moreno



F. C. Magne
Golf



E. A. Gastrock
Program

- F-6 A New Method for Quantitative Determination of BHA, by Herta Laszlo and L. R. Dugan Jr., American Meat Institute Foundation, Chicago, Ill.
- F-7 A New Method of Determining Reliable Unsaturation Values of Fatty Acids and Oils by Ozone, by Allison Maggiolo and A. Tumelo, Welsbach Corporation, Philadelphia, Pa.
- F-8 Determination of Water-Dispersible Protein in Soybean Oil Meals and Flour, by T. M. Paulsen, K. E. Holt, and R. E. Anderson, Archer-Daniels-Midland Company, Minneapolis, Minn.

Technical Session G, 9 a.m., Gold Room

Harold J. Deobald, presiding

- G-1 Natural Epoxy Acid in Seed Oils of *Malvaceae* and Related Families, by C. Y. Hopkins and Mary J. Chisholm, National Research Council, Ottawa, Canada
- G-2 Separation and Structural Determination of Highly Unsatuated Fatty Acids, by W. Stoffel and E. H. Ahrens Jr., Rockefeller Institute for Medical Research, New York
- G-3 Safflower, Its Development and Utilization, by R. H. Purdy, L. O. Cummings, C. E. Classen, and John A. Kneeland, Pacific Vegetable Oil Corporation, San Francisco, Calif.
- G-4 Isolation of a Hydroxy Acid Concentrate from Wool Wax Acids, by W. R. Noble, Abner Eisner, and J. T. Scanlan, Eastern Utilization Research and Development Division, Philadelphia, Pa.
- G-5 Process for Isolation of Gossypol from Cottonseed Gums, by Walter A. Pons Jr., Joseph Pominski, W. H. King, James A. Harris, and T. H. Hopper, Southern Utilization Research and Development Division, New Orleans, La.
- G-6 Preparation of Pure Fatty Acid Methyl Esters by Counter-current Distribution, by C. R. Scholfield and H. J. Dutton, Northern Utilization Research and Development Division, Peoria, Ill.
- G-7 Octadecylsulfuric Acid. Properties of the Acid, Amine Salts, and Salts of Amino Acids, by E. W. Maurer, A. J. Stirton, and J. K. Weil, Eastern Utilization Research and Development Division, Philadelphia, Pa.



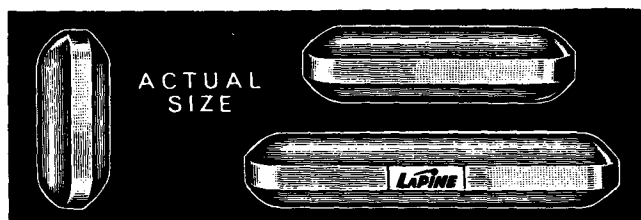
GREATER NEW ORLEANS BRIDGE—This \$65,000,000 structure is the longest cantilever bridge in the United States with the cantilever span covering 1,575 feet. The bridge, spanning the Mississippi river between downtown New Orleans and the rapidly developing West Bank, is 2.2 miles long; the roadway is 175 feet above the river. (Editor's Note: We hope that the ferry, with its bargain in transportation, three rides for 10¢, has not been displaced by progress.)

- G-8 Direct Conversion of Lipide Components to Their Fatty Acid Methyl Esters, by F. E. Luddy, R. A. Barford, and R. W. Riemenschneider, Eastern Utilization Research and Development Division, Philadelphia, Pa.

Technical Session H, 9 a.m., Wildcatter Room

Raiford L. Holmes, presiding

- H-1 Derivatives of Ricinelaiddic Acid. Their Infrared Spectra and Conformation of the Ricinelaiddic Moiety, by Marian A. McCutcheon, R. T. O'Connor, Elsie F. Du Pre, L. A. Goldblatt, and W. G. Bickford, Southern Utilization Research and Development Division, New Orleans, La.
- H-2 The Cyanoethylation and Infrared Spectra of Some Ricinoleic Acid Derivatives, by Harold P. Dupuy, Roberto Calderon, Elizabeth R. McCall, R. T. O'Connor, and Leo A. Goldblatt, Southern Utilization Research and Development Division, New Orleans, La.
- H-3 Catalyzed Esterification of Oleic Acid, by L. H. Dunlap and J. S. Heckles, Armstrong Cork Company, Lancaster, Pa.
- H-4 Acid-Catalyzed Addition of Phenols and Phenyl Ethers to Oleic Acid, by E. T. Roe, W. E. Parker, and Daniel Swern, Eastern Utilization Research and Development Division, Philadelphia, Pa.
- H-5 Preparation of Conjugated Soybean and Lower Alkyl Vinyl Ether Copolymers by Flash Polymerization, by G. C. Mustakas, M. C. Raether, and E. L. Griffin, Northern Utilization Research and Development Division, Peoria, Ill.
- H-6 Reactions of Polyunsaturated Fatty Alcohols. IX. Molecular Weight Distribution of Some Conjugated Soybean Vinyl Ether Homopolymers, by H. M. Teeter, L. C. Dorman, and L. Harris, Northern Utilization Research and Development Division, Peoria, Ill.
- H-7 Epoxy Resins from Fats. III. Preparation and Properties of Resins from Phthalic Anhydride and Blends of a Commercial Glycidyl Ether and Epoxidized Glycerides, by L. L. Gelb (senior fellow, National Renderers Association), W. C. Ault, W. E. Palm, L. P. Witnauer, and W. S. Port, Eastern Utilization Research and Development Division, Philadelphia, Pa.
- H-8 The Preparation and Properties of Some Urethane Foams from Normal and Elaidinized Castor Oils, by D. A. Yeadon, A. R. Markezich, and Leo A. Goldblatt, Southern Utilization Research and Development Division, New Orleans, La.



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Closing the 50th annual meeting will be the annual Awards luncheon for the Smalley and golf prizes, which will be followed by the business meeting of the Society at 2 o'clock for the installation of officers, committee reports, and other business.

N. B. KNOEPFLER