

• Hobby Department

THE RIKYU HACHIMAN shrine, located between Kyoto and Osaka near the Yamazaki station, is one of the especial interests of oil chemists in Japan, according to Shuichiro Kimoto (1950), director of research and development laboratories, Yoshihara Oil Mill Ltd., Osaka. It may well be the only shrine in the world for the vegetable oil industry.

In its setting among the pines characteristic of Japan the shrine comprises several buildings: the shrine proper; a museum, in which are housed relics, certificates and licenses, and scrolls depicting the history of the oil industry; a caretaker's home, with garden, which has a model kitchen for the demonstration of oil cookery; and a huge bulletin board for the listing of the names of patrons. Trees, shrubs, and statues provide a park-like environment.

The shrine is thought to be about 1,100 years old. Originally the site was much larger and was devoted to the image of a god which had been moved from the Usa Hachiman shrine in Kyushu to the detached palace of the emperors. In its magnificent phase it was considered a Nikko for the western part of Japan. It was destroyed by fire a thousand years later however, and the present shrine, reduced in area by the Tokaido railway, was constructed.

Considered the birth-place of the first Japan oil factory, the shrine commemorates the invention of a wooden machine, by a wealthy man in the community, for expressing vegetable oil. He first experimented with perilla seeds, and the vendors became well known in Kyoto, which in early times was the capital of Japan.

A poem describes their activities thus: "Every evening the oil sellers start for Kyoto on their business; because they come back to Yamazaki very late, they can enjoy the beauty of the moon only at midnight."

In those days the vegetable oils were not used for edible fat but for lamp-light since they were the only source of artificial light in Japan. Therefore the shrine received the same sort of extraordinary care from the governors that



Rikyu Hachiman Shrine



Rikyu Hachiman Museum




FAT TESTER!

A quick test for fat, for meats, meat products, potato chips, processed foods.

A partial list of owners of the Steinlite Model LOS:

Armour & Co.—Cain's Mercelle Potato Chips—Cudahy Brothers Co.—Dubuque Packing Co.—The Frito Co.—General Foods Corp.—George A. Hormel & Co.—Jones Dairy Farm—Luer Packing Co.—Maurer-Neuer Meat Packers—Old Dutch Foods—Safeway, Inc.—Spud Chips, Inc.—Wm. Underwood Co.—Wise Potato Chip Co.

Write for literature and bibliography
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the modern electric power stations do now from local governments.

Authorized by the governing class through the centuries, the shrine became the official center of production and trade for all Japan. About 100 years ago it was placed under the cooperative sponsorship of the thousands of trading companies and manufacturers in vegetable and animal oils, petroleum, paint, oily foods, and so on.

Documents in the museum relate to the different licenses granted by the successive rulers of Japan, which set the amount of oil production, the basis of contracts, and the tax-exemption status so as to stabilize the industry.

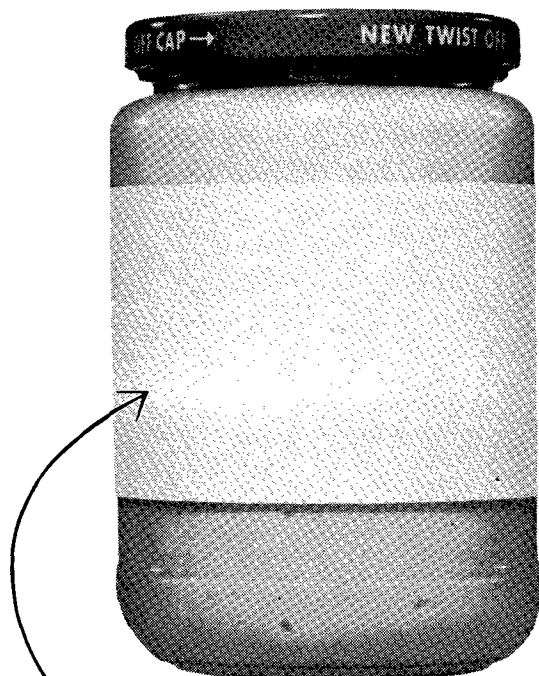
Fatty Acids

Production of fatty acids, as defined in Categories #1-#12, totalled 43.0 million lbs. in May 1959, in comparison to 42.8 million lbs. in the previous month, and 30.7 million lbs. in May last year. May 1959 is the fifth consecutive month in which production has exceeded the figure reported for the same month last year, according to the Fatty Acid Producers' Council, New York.

Disposition of fatty acids in May was 43.1 million lbs. versus 41.4 million lbs. the previous month and 34.1 million lbs. in May 1958. This represents a 26% increase over last year for the same products.

Finished goods inventories amounted to 33.0 million lbs., up to 1.0 million from April, but down 4.7 million lbs. compared to May last year. Work-in-process stocks rose slightly from last month.

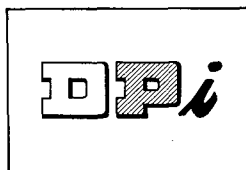
The Winton Hill, Cincinnati, O., technical center of Procter and Gamble Company, has been completed; moving operations from the M.A. and R. building, Ivorydale, O., have begun. This move gives P&G additional space at the Ivorydale center for product research and development activities of soaps, synthetic detergents, and other consumer product divisions.



*here is your
last chance to sell*

Sell? When the label has attracted attention, aroused interest, and created desire, what then? The trigger that propels the package off the shelf is likely to be an extra value, one that sets the product apart. Such a trigger is vitamin A. Adding the proper vitamin A declaration to your label is a relatively simple matter. Yet it conveys much to the shopper.

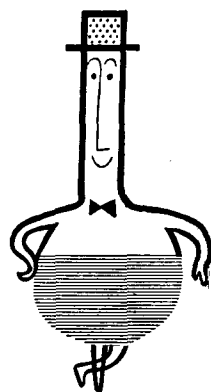
Fortification with *Myvax*[®] *Vitamin A* is easy for liquid or dry foods. It isn't expensive: costs only $\frac{1}{4}$ to $\frac{1}{3}$ what it did ten years ago. Could it help one of your products reach the checkout counter more often? You can get more facts and a quotation on *Myvax Vitamin A* by writing *Distillation Products Industries*, Rochester 3, N. Y. Sales offices: New York and Chicago • W. M. Gillies, Inc., West Coast • Charles Albert Smith Limited, Montreal and Toronto.



*leaders in research and
production of vitamin A*

Distillation Products Industries

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Meetings

A.O.C.S. National Meetings

1959—Los Angeles, Statler Hilton hotel, September 28–30

1960—Dallas, Baker hotel, April 4–6
New York, The New Yorker, October 17–19

1961—St. Louis, Sheraton-Jefferson hotel, May 1–3
Chicago, Pick-Congress hotel, November 6–8

1962—New Orleans, Roosevelt hotel, May 7–9
Toronto, Royal York hotel, October 2–4

1963—Atlanta
Minneapolis

A.O.C.S. Section Meetings

North Central—bi-monthly at the Builders' club, Chicago,
6:30 p.m.

Northeast—first Tuesday of February, April, and June,
at Whyte's Restaurant, New York, 6 p.m.

Northern California—May, September, and November at
selected places. (September 11, California hotel,
San Francisco; November 6, Spenger's restaurant,
Berkeley)

Southwest—second Thursday of every other month, be-
ginning January, at Rodger Young Auditorium,
Los Angeles, 6:30 p.m.

Other Organizations

August 10–12—Joint annual meetings of American Soy-
bean Association and National Soybean Processors
Association, Sheraton-Jefferson hotel, St. Louis, Mo.

August 30–September 1—"Mass Spectrometry in Chemis-
try," Physical Chemistry Subject Division Sympo-
sium, Chemical Institute of Canada, McMaster Uni-
versity, Hamilton, Ontario

September 1–3—Congress of the International Society
for Fat Research, Neue Technische Hochschule,
Graz, Austria

September 8—Chemical Education Subject Division Sym-
posium, Chemical Institute of Canada, McGill Uni-
versity, Montreal, Quebec

September 21–25—14th Annual Instrument Society of
America Instrument-Automation Conference and
Exhibit, International Amphitheater, Chicago, Ill.

September 27–30—41st National Meeting, American Insti-
tute of Chemical Engineers, Hotel St. Paul, St. Paul,
Minn.

October 7–9—National Symposium on Vacuum Technol-
ogy, Sheraton hotel, Philadelphia, Pa.

October 11–16—Third Pacific Area National Meeting and
Apparatus Exhibit, American Society for Testing
Materials, Sheraton-Palace hotel, San Francisco,
Calif.

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	Type 18-00	Type 18-07	Type 18-40	Type 18-85
Source material	Fully hydrogenated lard	Fully hydrogenated cottonseed oil	Prime steam lard	Refined cottonseed oil
Monoester content (min.)	90.0%	90.0%	90.0%	90.0%
Saponification value	155-165	155-165	160-165	150-160
Iodine value	1	1.0 (max.)	45 (approx.)	80-90
Glycerol content (max.)	1.0%	1.0%	1.0%	1.0%
F.F.A. (max.): as stearic as oleic	1.5%	1.0%	1.5%	1.5%
Specific gravity	0.96 at 75°C	0.94 at 75°C	0.96 at 60°C	0.96 at 60°C
Congeval point (approx.)	68°C	67°C	54°C	46°C
Clear point (approx.)	73°C	76°C	60°C	56°C
Form	Bead	Bead	Plastic homogenized fat	Plastic homogenized fat
Net shipping weight, lb.	250	250	400	400

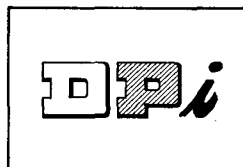
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High mono content makes these emulsifiers more efficient, hence less expensive, than mixtures of mono- and diglycerides. Emulsions are easier to form and less emulsifier need be used.

Myverol Distilled Monoglycerides are bland, stable, and free from catalysts and soaps. There is nothing in them that might affect taste, color, or odor. To learn which of them might improve your control of food texture, write *Distillation Products Industries*, Rochester 3, N. Y. Sales offices: New York and Chicago • W. M. Gillies, Inc., West Coast • Charles Albert Smith Limited, Montreal and Toronto.

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Get prices up to 2½% higher for premium quality oil!

Cut oil retention in cake as much as 4 pounds per ton!

Save up to 40 extra gallons of solvent out of every 1000!

More production—more quality—more profit—are the reasons why so many leading oil mill operators are switching to Bronoco Balanced Composition Hi-Efficiency Hexane.

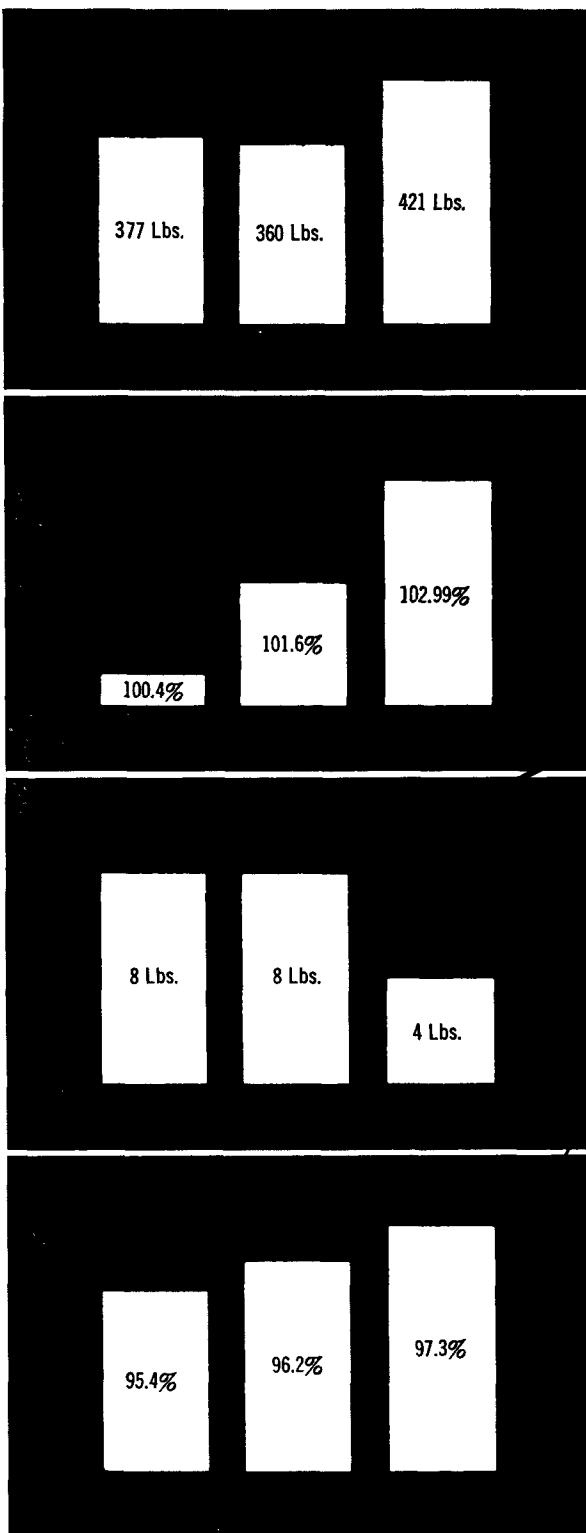
The figures at left show comparative results for a six-month test operation by one processor, in three widely separated plants, using Bronoco Hexane and two other popular solvents. More than higher yield and lowest possible loss factor, the premium quality oil had uniformly better color and less odor—and brought prices as much as 2½% over the market.

This one of many typical examples indicates you can get results as good or better with Bronoco Balanced Composition Hexane. See it, test it, in your own laboratory. Wire, phone or write for generous samples and complete information.

TYPICAL ANALYSIS

Aromatics	1.92%
Total Naphthenes.....	24.04%
Total Paraffines.....	74.04%
	<u>100.00%</u>

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• Names in the News

R. D. Stayner (1958) is one of the co-authors of a chapter entitled "Synthetic Detergents from Petroleum," which is included in Vol. II of "Advance in Petroleum Chemistry and Refining," Interscience Publishers Inc., New York.

J. V. Schurman (1955), chemical research manager, in a realignment of the Colgate-Palmolive Company Research Department, will, in addition, supervise the activities of the Analytical and Instruments Section and the Basic Chemical Research Section at the research laboratories in Jersey City, N. J.

R. J. White (1954) has been appointed assistant manager of the Fats and Oils Department of the Blaw-Knox Company, Chemical Plants Division, Pittsburgh, Pa.

The American Society for Testing Materials, Philadelphia, Pa., announces the following officers for 1959-60: F. L. LaQue, International Nickel Company, president; M. N. Clair, The Thompson and Lichtner Company, vice president; A. A. Bates, Portland Cement Association, senior vice president.

D. X. Klein, former manager of research, Heyden Newport Chemical Corporation, Garfield, N. J., has been appointed technical director of the Heyden Chemical Division, Heyden Newport Chemical Corporation.

A. M. Bond (1946), former director, engineering and development, Girdler Process Equipment Division, has resigned in order to set up as a technological and economic adviser in the field of fats and oils. His office is at 1111 W. St. Catherine street, Louisville, Ky. He will complement the activities of E. W. Eekey, owner of the Eekey Laboratory in Cincinnati.

The 1959-60 national officers of the American Society of Lubrication Engineers announced at the 14th annual meeting in Buffalo, N.Y., last month are: A. B. Wilder, E. I. du Pont Company, Chicago, Ill., president; L. O. Witzenburg, Farval Corporation, Cleveland, O., vice-president-at-large; A. E. Cichelli, Bethlehem Steel Corporation, Bethlehem, Pa, secretary; and C. C. B'aisdell, Penola Oil Company, Chicago, Ill., treasurer.

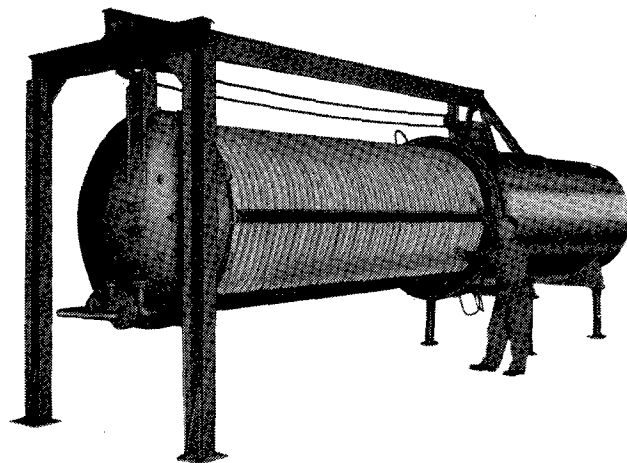
The Scientific Apparatus Makers Association, Chicago, Ill., elected D. A. Downsbrough president at its 41st annual meeting at the Greenbrier, April 25-30, White Sulphur Springs, W. Va.

ASTM Proceedings Published

The American Society for Testing Materials, Philadelphia, Pa., announces publication of its 1,430-page 1958 ASTM Proceedings, vol. 58, which records the technical accomplishments of the year, including reports, papers, and discussions offered to the Society during the year and accepted for Proceedings and a Subject and Author Index to all papers published in any form by the Society in 1958. Copies of the Proceedings may be obtained from the American Society for Testing Materials, 1916 Race street, Philadelphia 3, Pa., for \$12.

Offer Bulletin

V. D. Anderson Company, Cleveland, O., announces an engineering service to be made available to oil mills, rendering plants, and meat-packing rendering departments, which will include the designing and engineering of complete new processing facilities as well as analyzing, renovating, and expanding existing facilities. A complimentary copy of a special brochure discussing this service in detail is available by writing for "Anderson Engineering Service Bulletin," The V. D. Anderson Company, division of International Basic Economy Corporation, 1935 West 96th street, Cleveland 2, O.



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