

## Complete New York Program Is Announced

A TOTAL of 55 technical papers, in seven sessions, is announced by the program chairman, W. C. Ault, for the 34th fall meeting of the American Oil Chemists' Society, to be held at the Hotel New Yorker October 17-19, 1960. This array of timely and significant topics will range from applications of newer methodology to problems in fat research, detergents, chemical derivatives of fats, fat processing, special edible fats, and biochemistry of fats including nutritional aspects to industrial markets for fat and oil derivatives.

Essentially all of the papers describe original research, and many of them will be presented by recognized authorities in their respective fields of research. There will be a number of Canadian contributors, also two English scientists. To assure an audience for each speaker concurrent sessions have been avoided as much as possible. Dr. Ault is with the Eastern Regional Research Laboratory, Philadelphia.

In addition, the Technical Safety Committee, of which Paul R. Sheffer is chairman, announces a speaker for its meeting: Thomas W. McCloud, president of W. B. McCloud and Company, which deals with general pest control, sanitation, and fumigation in industry. He will discuss working with government inspectors, housekeeping, and sanitation. The three subcommittees will report on the results of their survey on housekeeping and sanitation.

As a follow-up to the mailing to the membership in June about hotel reservations, the hotel chairman, F. B. White, urges everyone to apply for accommodations at once.

Exhibitors signed up by press-time (in mid-August) are as follows:

V. D. Anderson Company, Cleveland, O.  
 Applied Sciences Laboratories Inc., State College, Pa.  
 Consolidated Vacuum Corporation, Rochester, N.Y.  
 Croll-Reynolds Company Inc., Westfield, N.J.  
 DeLaval Separator Company, Poughkeepsie, N.Y.  
 Dialite Department, Great Lakes Carbon Corporation, Los Angeles, Calif.  
 Distillation Products Industries, Rochester, N.Y.  
 Eastman Chemical Products Inc., New York, N.Y.  
 Encyclopedia Britannica Inc., New York, N.Y.  
 Enjay Chemical Company, Division of Humble Oil and Refining Company, New York, N.Y.  
 French Oil Mill Machinery Company, Piqua, O.  
 Gas Atmospheres Inc., Cleveland, O.  
 Girdler Catalysts, Chemical Products Division, Chemetron Corporation, Louisville, Ky.  
 Great Books of the Western World, Chicago, Ill.  
 Hercules Filter Corporation, Hawthorne, N.J.  
 Hoffmann-La Roche Inc., Nutley, N.J.  
 Johns-Manville Corporation, New York, N.Y.  
 Mettler Instrument Corporation, Hightstown, N.J.  
 Milwhite Company Inc., Houston, Tex.  
 N. Hunt Moore and Associates, Memphis, Tenn.  
 Niagara Filters Division, American Machine and Metals Inc., East Moline, Ill.  
 Nuodex Products Company, Division of Heyden Newport Chemical Corporation, Elizabeth, N.J.  
 Packard Instrument Company Inc., La Grange, Ill.  
 L. A. Salomon and Bro., New York, N.Y.  
 Scientific Glass Company, Bloomfield, N.J.  
 Hayes G. Shimp Inc., Albertson, L.I., N.Y.  
 T. Shriver and Company Inc., Harrison, N.J.  
 Ivan Sorvall Inc., Norwalk, Conn.  
 Sparkler Manufacturing Company, Conroe, Tex.  
 Arthur H. Thomas Company, Philadelphia, Pa.  
 West Virginia Pulp and Paper Company, New York, N.Y.

Some exhibit space is still available, according to the latest word from the exhibits chairman, H. G. Salomon, who is with L. A. Salomon and Bro., New York.

The ladies will have a full schedule of entertainment and sight-seeing, with Mrs. E. A. Lawrence of Port Washington, N. Y., as chief hostess.



Raymond Reiser



R. P. A. Sims

On Monday the ladies will tour the United Nations building and have a late luncheon in the Delegate's Lounge. Tuesday there will be a breakfast-fashion show at Altman's and a boat trip around Manhattan Island. Wednesday is being left open for small group trips with hostess guides if desired.

There will be the traditional Sunday mixer, Sunday afternoon registration, and a dinner dance on Tuesday. Following the cocktail party Monday, given by Distillation Products Industries, the evening will be free. An attendance of about 800 is expected by the general chairman, D. S. Bolley of the Baker Castor Oil Company, Bayonne, N. J., and the co-chairman, Mr. Lawrence of the Colgate-Palmolive Company, Jersey City, N. J.

TITLES, names of authors, and company affiliations are given below for the technical program, which opens Monday morning and runs through Wednesday afternoon.

### October 17

#### Morning

1. Report of American representative on the International Fat and Oil Commission of the International Union of Pure and Applied Chemistry, by Foster Dee Snell, Foster D. Snell Inc., New York
2. Proposals for a Verbal Abbreviation System of Nomenclature for Fatty Acids, by L. J. Morris, Hormel Institute, Austin, Minn., and F. D. Gunstone, University of St. Andrews, Scotland
3. Trends in Industrial Markets for Fats and Oils Derivatives, by Morris W. Sills, Eastern Regional Research Laboratory, Philadelphia, Pa.

#### Afternoon

4. A Method for Determining Carbonyl Compounds in Thermally Oxidized Fats, by V. R. Bhalerao, J. Endres, and F. A. Kummerow, University of Illinois, Urbana
5. Determination of Mono-, Di-, and Triglycerides, by O. S. Privett, M. L. Blank, and W. O. Lundberg, Hormel Institute, Austin, Minn.
6. Countercurrent Distribution of Soybean Fatty Acid Methyl Esters Biosynthetically Labelled with H<sup>3</sup> and C<sup>14</sup>, by H. J. Dutton, E. P. Jones, C. R. Scholfield, W. Chorney, and N. J. Scully, Northern Regional Research Laboratory, Peoria, Ill.
7. Component Fatty Acids of Cows' Milk. B. Techniques Employed in Supplementing Gas-Liquid Chromatography for Identification of Fatty Acids, by Paul Magidman, S. F. Herb, R. A. Barford, and R. W. Riemenschneider, Eastern Regional Research Laboratory, Philadelphia, Pa.



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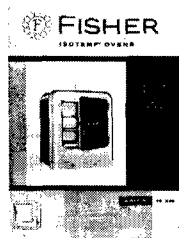
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B. M. Craig



Hans Kaunitz



O. S. Privett



M. W. Sills

8. Composition of Oils from Various Species of Edible and Nonedible Fish. I. Fatty Acid Chain-Lengths, by E. H. Gruger Jr., R. W. Nelson, and M. E. Stansby, U. S. Fish and Wildlife Service, Seattle, Wash.
9. Determination of the Position of Double Bonds in Unsaturated Oils with Analysis of the Oxidation Products by Gas-Liquid Chromatography, by A. P. Tulloch, Prairie Regional Research Laboratory, Saskatoon, Sask., Canada
10. Instrumental Methods and High-Purity Fatty Acid Standards, by Arthur Rose, R. F. Sweeny, W. R. Supina, V. N. Schrodt, M. Bolgar, T. R. Lynn, and N. Pelick, Applied Sciences Laboratories Inc., State College, Pa.
11. Thin Layer Chromatography of Lipids, by H. K. Mangold, Hormel Institute, Austin, Minn., and Donald C. Malins, U. S. Fish and Wildlife Service, Seattle, Wash.
12. Partial Fractionation of Fatty Acid Triglycerides on a Silicic Acid Column, by Madhu R. Sahasrabudhe, Department of National Health and Welfare, Ottawa, Ont., Canada
13. Analysis of Monoglycerides by Near-Infrared Absorption Spectroscopy, by H. Susi, S. G. Morris, and W. E. Scott, Eastern Regional Research Laboratory, Philadelphia, Pa.

### October 18

#### Morning

14. The Effect of Germination and Subgermination Moisture Levels upon the Fat of the Soybean. I. Germination, by B. E. Brown, E. M. Meade, and Jean R. Butterfield, University of Toronto, Toronto, Ont., Canada
15. Lipid Changes in Maturing Oil-Bearing Plants. II. Changes in Fatty Acid Composition, by R. P. A. Sims, Department of Agriculture, Ottawa, Ont., Canada
16. Composition of Lipids from Different Layers of Fresh Steer Hide, by F. E. Luddy, S. F. Herb, R. A. Barford, S. J. Viola, and E. F. Mellon, Eastern Regional Research Laboratory, Philadelphia, Pa.
17. The Regulation of Depot Fat by Linoleic Acid, by Hans Kaunitz, C. A. Slanetz, and R. E. Johnson, Columbia University, New York, and V. K. Babayan, E. F. Drew and Company, Boonton, N. J.
18. Nutritional Properties of Lauroyl and Myristoyl Peroxides, by Hans Kaunitz, C. A. Slanetz, and R. E. Johnson, Columbia University, New York
19. The Influence of the Nature of Dietary Fat on Lipogenesis and Cholesterogenesis in the Albino Rat, by Raymond Reiser, Mary Carr Williams, Mary Frances Sorrels, and N. L. Murty, Texas A & M College, College Station, Tex.
20. Relations Between Fatty Acid and Glyceride Composition of Dietary Fats and Depot Fats in Rats, by B. M. Craig, C. G. Youngs, Joyce L. Beare, and J. A. Campbell, Prairie Regional Laboratory, Saskatoon, Sask., Canada
21. Concurrent Oxidation of Cholesterol in Autoxidizing Lipid Films, by L. N. Norcia, Oklahoma Medical Research Foundation, Oklahoma City, Okla.
22. Studies with  $C^{14}$  Labelled Fatty Acids and Triglycerides in Normal and Abnormal Human Subjects, by G. D. Michaels, G. Walker, G. Fukayama, and L. W. Kinsell, Institute for Metabolic Research, Oakland, Calif.

23. The Use of Diethylaminoethyl (DEAE) Cellulose for the Selective Removal of Acidic Lipids from Lipid Mixtures, by George Rouser, A. J. Bauman, and Dorothy Heller, City of Hope Medical Center, Duarte, Calif.

#### Afternoon

##### Session A, Detergents

24. Analysis of Mixtures of Ionic and Nonionic Surface-Active Agents. Separation and Recovery of Components by Batch Ion Exchange, by Milton J. Rosen, Brooklyn College, Brooklyn, N.Y.
25. Cryoscopic Forces and Detergency, by Lloyd I. Osipow and Foster Dee Snell, Foster D. Snell Inc., New York
26. The  $\alpha$ -Sulfonation of Pelargonic, Stearic, and Substituted Stearic Acids, by J. K. Weil, A. J. Stirton, R. G. Bistline Jr., and W. C. Ault, Eastern Regional Research Laboratory, Philadelphia, Pa.
27. Removal of Soil from Glass by Surfactants and Surfactant-Builder Combinations, by J. C. Harris, R. M. Anderson, and J. Satanek, Monsanto Chemical Company, Dayton, O.
28. New Vacuum Drying and Plodding Processes for Toilet and Laundry Soaps, by John W. McCutcheon, John W. McCutcheon Inc., New York

##### Session B, Processing and Fat Composition

29. Methods for the Isolation of Epoxy Components of Seed Oils, by L. J. Norris, H. W. Hayes, and R. T. Holman, Hormel Institute, Austin, Minn.
30. Determining Refining Loss by Sodium Balance Method, by Lois S. Crauer and F. E. Sullivan, De Laval Separator Company, Poughkeepsie, N.Y.
31. Plant-Scale Operations for Degumming, Caustic Refining, and Water-Washing Soybean Oil by a Two-Step Continuous Process, by H. R. Kaiser and C. A. Hoffman, Podbielniak Inc., Chicago, Ill.
32. The Effect of Heat on Pure Triglycerides, by B. J. F. Hudson, Unilever, Ltd., Port Sunlight, England
33. Hydrogenation of Linolenate. II. Hydrazine Reduction, by C. R. Scholfield, E. P. Jones, Janina Nowakowska, E. Selke, and H. J. Dutton, Northern Regional Research Laboratory, Peoria, Ill.
34. Selectivity and Isomerization During Partial Hydrogenation of Cottonseed Oil and Methyl Oleate. Effect of Operating Variables, by Jaime Wianiak and L. F. Albright, Purdue University, Lafayette, Ind.
35. Pilot-Plant Production of Undenatured, Debittered Soybean Flakes by Alcohol Washing and Flash Desolventizing, by G. C. Mustakas, L. D. Kirk, and E. L. Griffin Jr., Northern Regional Research Laboratory, Peoria, Ill.
36. Laboratory Device for Metering Liquid, by George Christianson, Rath Packing Company, Waterloo, Ia.
37. Some Components of Orujo Oil (Olive Oil Foots), by E. Vioque and R. T. Holman, Hormel Institute, Austin, Minn.
38. Fatty Acid Distribution in Horse Fat, by Madhu R. Sahasrabudhe, D. M. Smith, and Joyce L. Beare, Prairie Regional Laboratory, Saskatoon, Sask., Canada

**Morning**

39. Production of Concentrated Linolenic Acid, by R. E. Beal, V. E. Sohns, and E. L. Griffin, Northern Regional Research Laboratory, Peoria, Ill.
40. Liquid C<sup>18</sup> Saturated Acids Derived from Linseed Oil, by J. P. Friedrich, H. M. Teeter, J. C. Cowan, and G. H. McManis, Northern Regional Research Laboratory, Peoria, Ill.
41. Autoxidation of Methyl Linolenate. Isolation and Characterization of Hydroperoxides, by E. N. Frankel, C. D. Evans, D. G. McConnell, E. Selke, and H. J. Dutton, Northern Regional Research Laboratory, Peoria, Ill.
42. Reactions of Fatty Acid Chlorides. II. Synthesis of Monohydrazides or Dihydrazides by Acylation of Hydrazine Hydrate with Saturated Fatty Acid Chlorides, by N. O. V. Sonntag, National Dairy Products Corporation, Glenview, Ill.
43. Glycidyl Esters. I. Method of Preparation and Study of Some Reaction Variables, by Gerhard Maerker, Joan F. Carmichael, and W. S. Port, Eastern Regional Research Laboratory, Philadelphia, Pa.
44. Glycidyl Esters. II. Synthesis of Esters of Commercial and Pure Fatty Acids, by Gerhard Maerker, Edward J. Saggese, and W. S. Port, Eastern Regional Research Laboratory, Philadelphia, Pa.
45. Safflower Oil Adducts as Plasticizers, by H. M. Teeter, J. C. Cowan, and L. E. Gast, Northern Regional Research Laboratory, Peoria, Ill., and W. J. Jurgen and R. A. Clark, Battelle Memorial Institute, Columbus, O.
46. Solvent-Blown Rigid Urethane Foams from Castor-Based Polyols, by C. K. Lyon, Vilma L. Garrett, and L. A. Goldblatt, Western Regional Research Laboratory, Albany, Calif.
47. Surface Drying of Linseed Oil Emulsion Paints, by A. W. Schwab, W. L. Kubie, J. A. Stolp, J. C. Cowan, and H. M. Teeter, Northern Regional Research Laboratory, Peoria, Ill.

**Afternoon**

48. Characterization of Oils from Low-Gland and Glandless Cottonseed, by U. Kyaw Thaug, Audrey T. Gros, and R. O. Feuge, Southern Regional Research Laboratory, New Orleans, La.
49. Glycerine Structure of Vegetable Oils by Countercurrent Distribution. VI. Corn Oil, by C. R. Scholfield, Janina Nowakowska, and H. J. Dutton, Northern Regional Research Laboratory, Peoria, Ill.
50. The Production of Salad Oil by Fractional Crystallization with Solvents, by W. G. Mertens, L. J. Rubin, and B. F. Teasdale, Canada Packers Ltd., Toronto, Ont., Canada
51. A Comparison of Treated Lards by L. H. Wiedermann, T. J. Weiss, G. A. Jacobson, and K. F. Mattil, Swift and Company, Chicago, Ill.
52. Reaction Mechanics of Sodium Methoxide Treatment of Lard, by T. J. Weiss, G. A. Jacobson, and L. H. Wiedermann, Swift and Company, Chicago, Ill.
53. Fluid Shortening Medium, by Alan S. Geisler, Atlas Powder Company, Wilmington, Del.
54. Ultraviolet Absorption of Olive Oils and Other Seed Oils. A Preliminary Study, by Foster Dee Snell and Chester A. Snell, Foster D. Snell Inc., New York

**Addendum**

55. Determination of Essential Fatty Acid Requirement and Individual Nutritive Status, by R. T. Holman and W. O. Caster, Hormel Institute, Austin, Minn.

Various committees will meet during the New York convention, and the Governing Board will be in session Sunday afternoon, with R. W. Bates presiding.

The American Mineral Spirits Company has expanded its Chicago, Ill., office by moving to modern quarters in the Borg-Warner building, 200 S. Michigan avenue, Chicago 4, Ill., on July 16, 1960.

The Colgate-Palmolive Company has broken ground for a 17,000 sq. ft. addition to the Toilet Articles warehouse at its Kansas City Plant in a move to speed service for the company's midwestern customers.

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