

American Oil Chemists' Society

1962 Short Course

WALDO C. AULT, program chairman, has announced the speakers and their subjects for the Short Course. The opening lecture on Fat Chemistry—Past, Present, Future, by H. J. Harwood of Durkee Famous Foods, is in many respects a feature of the series. Most of the speakers are internationally known authorities in their fields.

The short course is sponsored by the Education Committee of the A.O.C.S., with J. C. Cowan, Northern Regional Laboratory, Peoria, Ill., as chairman.

A buffet supper at 6:30 p.m. Sunday, July 8, in the dining room of University Center, will open the Short Course.

Registration and housing for the Short Course will be in McClintic-Marshall Hall which is situated near the University Center, where all the activities will take place. Breakfast will be served cafeteria style in the cafeteria at the Center while lunch and dinner will be served in the dining room of the Center. The Center is air-conditioned throughout.

A variety of entertainment and recreational activities are available in the Center.

Registration fee for the course will be \$65.00 payable in advance to the Society. Student fee for regularly matriculated students will be \$16.50, also payable in advance. Room will be \$2.50 per day (\$3.00 for single occupancy) and board will be \$25.00, payable at time of signing in at Lehigh. Closing date for registration is set for July 1, 1962. Application forms for registration, and for room and meals, are being mailed out to Society members and other interested persons. All correspondence should be directed to the American Oil Chemists' Society, 35 E. Wacker Drive, Chicago 1, Ill.

Developments in Fat Chemistry

LEHIGH UNIVERSITY, BETHLEHEM, PENNSYLVANIA
Sunday, July 8

Registration—McClintic-Marshall Residence Hall, 2-9 p.m.
Buffet Supper—University Center

Monday, July 9
MORNING

Welcome—Speaker to be designated by University
Fat Chemistry—Past, Present, Future, by H. J. Harwood
Derivatives of Fats for Use as Foods, by R. O. Feuge
Group Photograph—Library Steps
Lunch



Packer Hall—The University Center
Lehigh University, Bethlehem, Pa.

AFTERNOON

Sulfur Derivatives of Long-Chain Fatty Acids, by G. S. Sasin
Nitrogen Derivatives of Long-Chain Fatty Acids, by R. A. Reck
Coffee Break
Phosphorus Derivatives of Long-Chain Fatty Acids, by Richard Sasin
Dinner

EVENING

Pigment-Vehicle Interfaces, by Professor Zettlemoyer
 α -Sulfo Fatty Acids and Derivatives. Synthesis, Properties and Use, by A. J. Stirton

Tuesday, July 10

MORNING

Alkyls—Past, Present, Future, by William N. Kraft
Chemistry and Technology of Some Drying Oil Fatty Acid Esters of Polyvinyl Alcohol, by A. E. Rheineck, N. J. Manson and W. L. Lantz
Coffee Break
Fatty Acid Derivatives of Polyurethanes, by L. A. Goldblatt
Lunch

AFTERNOON

Preparation and Properties of Epoxidized Fatty Esters, by T. W. Findley
Recreational Recess or Tour of Printing Ink Institute
Dinner

EVENING

Theoretical Aspects of Hydrogenation, by Herbert Dutton
Some Practical Aspects of Hydrogenation, by R. R. Allen

Wednesday, July 11

MORNING

Dimer Acids, by J. C. Cowan
Liquid C_{18} Saturated Monocarboxylic Acids—Their Preparation, Characteristics and Potential Use, by John Friedrich
Coffee Break
Fatty Peroxides: Synthesis, Analysis and Reactions, by L. S. Silbert
Lunch

AFTERNOON

Aldehydic Materials by the Ozonization of Vegetable Oils, by E. H. Pryde
Adjourn

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- ★ Potato chips
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- ★ Trimmings
- ★ Peanuts
- ★ Corn meal

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