

Two Symposia to Feature the Spring Meeting



C. L. Hoffpauir
General Chairman

WITH THE announcement of the technical program, arrangements are complete for the 53rd Spring Meeting of the American Oil Chemists' Society to be held in New Orleans, Louisiana, May 7-9, 1962. Headquarters for the meeting will be the Roosevelt Hotel with C. L. Hoffpauir as General Chairman. Technical Program Chairman Robert T. O'Connor has arranged an outstanding program of 70 papers, including two symposia, to be presented in three concurrent sessions. The interesting schedule of social events will begin with a mixer on Sunday evening, May 6.

The opening session will be called to order by President A. R. Baldwin in the University Room of the Roosevelt Hotel at 9:30 a.m., on Monday, May 7, for the presentation of annual reports, including the announcement of the election of officers and the President's address. A business session will be held later in the meeting. Immediately following the opening session, the presentation of the technical program will get underway at 10:30 a.m.

One of the sessions on Monday, May 7, will be devoted to the symposium on Chemical Modification of Fats and Oils. The symposium on Methodology of Fats and Oils will be presented Tuesday morning, May 8, continuing on Wednesday morning, May 9. Mrs. R. T. O'Connor and her committee have planned for the entertainment of the ladies while the members are attending the technical sessions.

The annual past presidents' dinner will be held in the Royal Orleans Hotel on Monday evening. The Roosevelt Hotel will be the scene of the annual dinner-dance on Tuesday evening.

The golf tournament, with the usual fine array of prizes for the participants, will be played on Tuesday afternoon, May 8. For members who do not care to play, a harbor boat trip aboard the yacht "Good Neighbor" has been arranged through the courtesy of the New Orleans Dock Board. A meeting room in the Roosevelt Hotel, with coffee and soft drinks available, will be at the disposal of the members for visits and informal conferences on Tuesday afternoon.

The Awards Luncheon will be held at noon Wednesday, May 9, following the close of the technical sessions, for the presentation of the golf prizes, the Smalley awards, and the Bond Award. A business meeting of the Society for the installation of officers, committee reports, and the conduct of other business will immediately follow the Awards Luncheon, and will be the final event of the 53rd annual meeting.

Requests for hotel reservations should be made directly to the Roosevelt Hotel, New Orleans, Louisiana, indicating type of accommodations desired, date, and time of arrival and departure, and mentioning that the reservation is desired for attendance at the A.O.C.S. Meeting.

Everything points toward an outstanding Spring Meeting in the Crescent City, and the New Orleans Spring Meeting Committee looks forward to welcoming you in May.

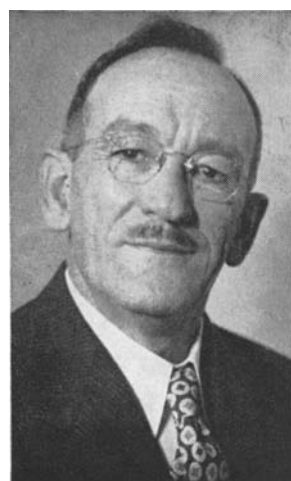
Chemical Modification of Fats and Oils

Monday, May 7—10:30 a.m.

- A-1 OZONOLYSIS OF FATTY ACIDS AND THEIR DERIVATIVES
Richard G. Kadesch, The Welsbach Corporation, Philadelphia, Pa.
- A-2 EPOXIDIZED FATS AND OILS: PREPARATION AND APPLICATIONS
Thomas W. Findley, Swith & Company, Chicago, Ill.
- A-3 HYDROGENATION OF FATS AND OILS: ISOMERIZATION DURING HYDROGENATION
Edwin R. Cousins, Southern Utilization Research and Development Division, ARS, USDA, New Orleans, La.



Robert T. O'Connor
Program



J. J. Ganucheau,
Entertainment



W. Sidney Singleton
Hotel Reservations



H. L. E. Vix
Registration



James P. Hughes
Publicity

Technical Session B

Monday, May 7—10:30 a.m.

- B-1 THE CHARACTERIZATION OF NONIONIC SURFACTANTS BY NMR
R. A. Greff, Jr., and P. W. Flanagan, Continental Oil Company, Ponca City, Okla.
- B-2 THE DIRECT GAS CHROMATOGRAPHIC ANALYSIS OF LONG CHAIN QUATERNARY AMMONIUM COMPOUNDS
L. D. Metcalfe, Armour Industrial Chemical Company, McCook, Ill.
- B-3 MEASUREMENT OF FREE FATTY ACIDS IN OILSEEDS BY ELECTRICAL CONDUCTIVITY
James Velasco and Marion E. Whitten, USDA, Agricultural Marketing Service, Washington, D. C.
- B-4 DISTRIBUTION OF INDIVIDUAL FATTY ACIDS IN THE CRYSTALLIZATION FRACTIONS OF LARD
Lionel K. Arnold and Avery D. Milloy, Iowa Engineering Experiment Station, Iowa State University of Science and Technology, Ames, Iowa.

Technical Session C

Monday, May 7—10:30 a.m.

- C-1 THE SYNTHESIS AND SURFACE ACTIVE PROPERTIES OF CERTAIN AMPHOTERIC COMPOUNDS
W. M. Linfield, P. G. Abend, and G. A. Davis, Armour and Company, Chicago, Ill.
- C-2 REMOVAL OF FATTY SOILS FROM COTTON IN AQUEOUS DETERGENT SYSTEMS
William C. Powe, Whirlpool Corporation Research Laboratories, St. Joseph, Mich.
- C-3 LABORATORY SULFONATION METHODS FOR DETERGENT ALKYL BENZENES
T. H. Liddicoat and S. A. Olund, California Research Corporation, Richmond, Calif.
- C-4 NEW NONIONIC DETERGENTS DERIVED FROM EPOXIDIZED OILS
Keith L. Johnson, Swift & Company, Chicago, Ill.

Chemical Modification of Fats and Oils

Monday, May 7—2:00 p.m.

- D-1 HALOGENATION
Norman O. V. Sonntag, National Dairy Products Corporation, Glenview, Ill.
- D-2 FAT AND OIL PRODUCTS IN URETHANE POLYMERS
L. A. Goldblatt and C. K. Lyon, Western Utilization Research and Development Division, ARS, USDA, Albany, Calif.

INTERMISSION

- D-3 VINYL MONOMERS DERIVED FROM FATS AND OILS
Howard M. Teeter, Northern Utilization Research and Development Division, ARS, USDA, Peoria, Ill.
- D-4 NEW TYPE REACTIONS
H. J. Harwood, Durkee Famous Foods Division, The Glidden Company, Chicago, Ill.

Technical Session E

Monday, May 7—2:00 p.m.

- E-1 QUANTITATIVE CARBON-14 AND TRITIUM ASSAY OF THIN-LAYER CHROMATOGRAPHY PLATES
Fred Snyder and Nelson Stephens, Oak Ridge Institute of Nuclear Studies, Oak Ridge, Tenn.
- E-2 LIPID SEPARATION ON SILICIC ACID THIN LAYERS AND IMPREGNATED PAPERS: A COMPARISON
C. Freeman Allen, Pomona College, Claremont, Calif.
- E-3 INTERCONVERSION OF 1,2- AND 1,3-DIGLYCERIDES
James G. Hamilton, Paulus Zee and James E. Muldrey, Tulane University, New Orleans, La.
- E-4 THE DETERMINATION OF LACTIC ACID IN LACTYLATED GLYCERIDES AND IN SHORTENING CONTAINING LACTYLATED GLYCERIDES BY LIQUID-LIQUID PARTITION CHROMATOGRAPHY
R. J. Buswell, Armour and Company, Chicago, Ill.

INTERMISSION

- E-5 DETERMINATION OF CYCLIC FATTY ACIDS BY GAS-LIQUID CHROMATOGRAPHY
L. T. Black and R. A. Eisenhauer, Northern Utiliza-



Frank C. Magne
Golf



Ralph H. Persell
Treasurer



Mrs. R. T. O'Connor
Ladies' Entertainment



T. H. Hopper
Adviser

- tion Research and Development Division, ARS, USDA, Peoria, Ill.
- E-6 NUCLEAR MAGNETIC RESONANCE FOR DETERMINING OIL CONTENT OF SEEDS
F. R. Earle, Northern Utilization Research and Development Division, ARS, USDA, Peoria, Ill., and T. F. Conway, Corn Products Company, Argo, Ill.
- E-7 ANALYSIS OF TWO COMMERCIALY HYDROGENATED SOYBEAN OILS BY COUNTERCURRENT DISTRIBUTION
E. P. Jones, C. R. Scholfield, V. L. Davison, and H. J. Dutton, Northern Utilization Research and Development Division, ARS, USDA, Peoria, Ill.
- E-8 HYDROGENATION OF LINOLENATE. IX. FRACTION OF ISOMERIC ESTERS BY COUNTERCURRENT DISTRIBUTION WITH AN ARGENTATION SYSTEM
C. R. Scholfield, E. P. Jones, R. O. Butterfield, and H. J. Dutton, Northern Utilization Research and Development Division, ARS, USDA, Peoria, Ill.

Technical Session F

Monday, May 7—2:00 p.m.

- F-1 SOME PHYSICAL-CHEMICAL PROPERTIES OF N, N-DIMETHYL FATTY ACID AMIDES
V. P. Kucseski, N. Ammari, and J. P. Ruszel, The C. P. Hall Company of Illinois, Chicago, Ill.
- F-2 FREEZING POINT BEHAVIOR OF THE TERNARY RECIPROCAL SALT PAIR SYSTEM INVOLVING THE MORPHOLINE AND 2,2'-DIPYRIDYLAMINE SALTS OF STEARIC AND PALMITIC ACIDS
Robert R. Mod, Frank C. Magne, and Evald L. Skau, Southern Utilization Research and Development Division, ARS, USDA, New Orleans, La.

- F-3 FACTORS AFFECTING THE RATE OF DETERIORATION IN THE FRYING QUALITIES OF FATS
S. Rock and H. Roth, DCA Food Industries, Inc., New York, N. Y.
- F-4 POLYOXYETHYLENE ETHERS OF SOME POLYOL GLYCOSIDES AND THEIR FATTY ESTERS
F. H. Otey, C. L. Mehlretter, and C. E. Rist, Northern Utilization Research and Development Division, ARS, USDA.

INTERMISSION

- F-5 RELATIONSHIP BETWEEN STRUCTURE OF C₁₈ ACIDS AND THEIR SALTS AND EFFECTIVENESS IN POLY(VINYL CHLORIDE) STABILIZATION
G. R. Riser, J. J. Hunter, J. S. Ard, and L. P. Witnauer, Eastern Utilization Research and Development Division, ARS, USDA, Philadelphia, Pa.
- F-6 STEARYL MONOGLYCERIDYL CITRATE—AN ENHANCER OF EMULSIFIERS IN SHORTENINGS
John J. Geminder, Chas. Pfizer & Company, Inc., Brooklyn, N. Y.
- F-7 SUSPENSIONS OF HIGH-MELTING TRIGLYCERIDES
J. L. White and W. S. Singleton, Southern Utilization Research and Development Division, ARS, USDA.
- F-8 SOLUBILITIES OF SEVERAL FATS AND TRIGLYCERIDES IN AQUEOUS ETHANOL
Lionel K. Arnold, R. Basu Roy Choudhury, and Alberto Guzman, Iowa Engineering Experiment Station, Iowa State University of Science and Technology, Ames, Iowa.

Methodology of Fats and Oils

Tuesday, May 8—9:00 a.m.

- G-1 IDENTIFICATION OF PEAKS IN GAS-LIQUID CHROMATOGRAPHY
Thomas K. Miwa, Northern Utilization Research and Development Division, ARS, USDA, Peoria, Ill.
- G-2 THE ANALYSIS OF *CIS-TRANS* FATTY ACID ISOMERS USING GAS-LIQUID CHROMATOGRAPHY
Carter Litchfield, Department of Biochemistry and Nutrition, A & M College of Texas, College Station, Tex.
- G-3 THE DETERMINATION OF POLYMERS IN FATS AND OILS
David Firestone, Department of Health, Education, and Welfare, Food and Drug Administration, Washington, D. C.

Technical Session H

Tuesday, May 8—9:00 a.m.

- H-1 CASTOR-BASED DERIVATIVES: SYNTHESIS OF SOME AMIDES
T. H. Applewhite, J. S. Nelson, and L. A. Goldblatt, Western Utilization Research and Development Division, ARS, USDA, Albany, Calif.
- H-2 N-BIS(2-ACYLOXYETHYL)AMIDES OF LONG CHAIN FATTY ACIDS AS PLASTICIZERS
Frank C. Magne, Robert R. Mod, and Evald L. Skau, Southern Utilization Research and Development Division, ARS, USDA, New Orleans, La.
- H-3 THE PREPARATION AND PROPERTIES OF SOME NITROGEN-CONTAINING DERIVATIVES OF PETROSELENIC ACID
Lida L. Placek and F. G. Dollear, Southern Utilization Research and Development Division, ARS, USDA, New Orleans, La.
- H-4 PREPARATION OF OMEGA-FORMYL ALKYL ESTERS BY OZONIZATION OF FATTY ESTERS
E. H. Pryde, D. E. Anders, and J. C. Cowan, Northern Utilization Research and Development Division, ARS, USDA, Peoria, Ill.

INTERMISSION

- H-5 PREPARATION OF DODECYLAMINE AND 6-AMINOHEXANOIC ACID FROM PETROSELENIC ACID
R. L. Holmes, J. P. Moreau, and R. T. O'Connor, Southern Utilization Research and Development Division, ARS, USDA, New Orleans, La.
- H-6 PREPARATION OF GLYCERIDES BY CONTROLLED ESTERIFICATION
R. O. Feuge, R. K. Willich, and W. A. Guice, Southern Utilization Research and Development Division, ARS, USDA, New Orleans, La.

- H-7 LONG-CHAIN WAX ESTERS AND OTHER FATTY DERIVATIVES PREPARED FROM *LIMNANTHES DOUGLASII*, *CRAMBE ABYSSINICA*, AND *LUNARIA ANNUA* SEED OILS
Thomas K. Miwa and Ivan A. Wolff, Northern Utilization Research and Development Division, ARS, USDA, Peoria, Ill.
- H-8 A NEW PHOSPHORYLATION REACTION OF OLEFINS. III. DERIVATIVES OF SOME UNSATURATED FATTY MATERIALS
Eric Jungermann, J. J. McBride, Jr., and B. Brown, Armour and Company, Chicago, Ill.

Technical Session I

Tuesday, May 8—9:00 a.m.

- I-1 OXIDATION OF CHOLESTEROL BY RAT LIVER MITOCHONDRIA: EFFECT OF THYROACTIVE COMPOUNDS
David Kritchevsky, Martha C. Cottrell, and Shirley A. Tepper, The Wistar Institute, Philadelphia, Pa.
- I-2 THE EFFECT OF THE POLYUNSATURATED FATTY ACIDS OF CUTTLEFISH LIVER OIL IN CHOLESTEROL METABOLISM IN THE RAT
R. B. Alfin-Slater and T. Kaneda, School of Public Health, University of California, Los Angeles, Calif.
- I-3 THE EFFECT OF DIETARY ESSENTIAL FATTY ACIDS UPON FATTY ACID COMPOSITION OF THE RAT LIVER
H. Mohrhauer, J. Seufert, and R. T. Holman, The Hormel Institute, University of Minnesota, Austin, Minn.
- I-4 A MECHANISM FOR THE INDUCTION OF FATTY LIVER BY CCl₄
Murray Heimberg and Ira Weinstein, Vanderbilt University, Nashville, Tenn.
- I-5 DIETARY FATS AND KIDNEY LESIONS PRODUCED BY ANTI-KIDNEY SERUM
Hans Kaunitz, Columbia University, New York, N. Y., Donald Malins, Bureau of Commercial Fisheries, U. S. Department of the Interior, Seattle, Washington, Charles A. Slanetz and Ruth E. Johnson, Columbia University, New York, N. Y., Vigen K. Babayan, Drew Chemical Corporation, Boonton, N. J.
- I-6 SUITABILITY OF LIPID EXTRACTION PROCEDURES FOR GAS LIQUID CHROMATOGRAPHY
A. J. Sheppard, Department of Health, Education, and Welfare, Food and Drug Administration, Washington, D. C., and C. D. Douglass, National Institute of Arthritis & Metabolic Diseases, NIH, Bethesda, Md.
- I-7 EFFECT OF HEAT ON THE TRIGLYCERIDES OF CORN OIL
Madhu R. Sahasrabudhe and I. Gin Farn, Food and Drug Directorate, Ottawa, Canada.
- I-8 STUDIES ON THE PERSISTENCE OF BHA AND BHT IN BREAKFAST CEREALS
R. H. Anderson, W. M. Schewecke, and J. H. Nelson, General Mills Central Research Laboratories, Minneapolis, Minn.

Methodology of Fats and Oils

Wednesday, May 9—9:00 a.m.

- J-1 THE ASSAY OF INSECTICIDES AND HERBICIDES IN FATS AND OILS
J. William Cook, Department of Health, Education, and Welfare, Food and Drug Administration, Washington, D. C.
- J-2 THE CHEMICAL AND BIOLOGICAL ASSAY OF ESSENTIAL FATTY ACIDS
Mary Carr Williams and Raymond Reiser, Texas A&M College, College Station, Tex.
- J-3 THE DETERMINATION OF GLYCERIDE STRUCTURE
R. J. VanderWal, Armour and Company, Chicago, Ill.

Technical Session K

Wednesday, May 9—9:00 a.m.

- K-1 BLEACHING OF REFINED COTTONSEED OIL WITH MODIFIED ALUMINA ADSORBENTS
Walter A. Pons, Jr., James C. Kuck, and Vernon L. Frampton, Southern Utilization Research and Development Division, ARS, USDA, New Orleans, La.
- K-2 PHYSICAL CHARACTERISTICS OF A HEXANE-ACETONE-WATER SOLVENT PERTINENT TO COTTONSEED OIL EXTRACTION

- E. A. Gastrock, E. L. D'Aquin, E. J. Keating, and E. L. Patton, Southern Utilization Research and Development Division, ARS, USDA, New Orleans, La.
- K-3 UREA BREAKDOWN ACTIVITY IN COTTONSEED James K. Sikes, Plains Cooperative Oil Mill, Lubbock, Tex.
- K-4 BLEACHING OFF-COLORED COTTONSEED OILS WITH ACTIVATED ALUMINA—A PILOT PLANT BATCH PROCESS
P. H. Eaves, E. A. Gastrock, H. L. E. Vix, and E. L. Patton, Southern Utilization Research and Development Division, ARS, USDA, New Orleans, La.

INTERMISSION

- K-5 BLEACHING OFF-COLORED COTTONSEED OILS WITH ACTIVATED ALUMINA—A PRELIMINARY COST STUDY
K. M. Decossas, L. J. Molaison, P. H. Eaves, and E. L. Patton, Southern Utilization Research and Development Division, ARS, USDA, New Orleans, La.
- K-6 CATALYTIC AIR BLOWING OF TUNG OIL
R. O. Austin, R. Zatterberg, and A. Bello, Pan American Tung Research and Development League, Picayune, Miss.
- K-7 TUNA FATTY ACIDS: I. COMPOSITION OF THE LIGHT AND DARK MEATS OF THUNNUS THYNNUS (BLUEFIN)—STRUCTURAL ISOMERS OF THE MONOENOIC FATTY ACIDS
William T. Roubal, U. S. Department of the Interior, Fish and Wildlife Service, Seattle, Wash.
- K-8 TUNA FATTY ACIDS: II. COMPOSITION OF RAW AND PROCESSED DOMESTIC TUNAS
William T. Roubal, U. S. Department of the Interior, Fish and Wildlife Service, Seattle, Wash.

Technical Session L

Wednesday, May 9—9:00 a.m.

- L-1 RANEY NICKEL CATALYST OF IMPROVED STABILITY AND REACTIVITY IN THE HYDROGENATION OF TRIGLYCERIDES
H. Yacit Tumer, Fellow, North Atlantic Treaty Organization, R. O. Feuge and Edwin R. Cousins, Southern Utilization Research and Development Division, ARS, USDA, New Orleans, La.
- L-2 HYDROGENATION OF LINOLENATE. VIII. EFFECT OF CATALYST CONCENTRATION AND TEMPERATURE PARAMETERS ON RATE, SELECTIVITY, AND TRANS FORMATION
A. E. Johnston, Helen M. VenHorst, J. C. Cowan, and H. J. Dutton, Northern Utilization Research and Development Division, ARS, USDA, Peoria, Ill.
- L-3 REACTOR FOR CONTINUOUS PRODUCTION OF CYCLIC ACIDS
R. E. Beal, R. A. Eisenhauer, and E. L. Griffin, Jr., Northern Utilization Research and Development Division, ARS, USDA, Peoria, Ill.
- L-4 CYCLIC FATTY ACIDS FROM LINOLENIC ACID
R. A. Eisenhauer, R. E. Beal, and E. L. Griffin, Jr., Northern Utilization Research and Development Division, ARS, USDA, Peoria, Ill.

INTERMISSION

- L-5 GLYCIDYL ESTERS. IV. HYDRATION OF GLYCIDYL STEARATE
Gerhard Maerker, Waldo C. Ault, and William S. Port, Eastern Utilization Research and Development Division, ARS, USDA, Philadelphia, Pa.
- L-6 EPOXY RESINS FROM FATTY ESTERS DERIVED FROM CYCLOHEXANE AND EPOXYCYCLOHEXANE
Frank Scholnick, Waldo C. Ault, and William S. Port, Eastern Utilization Research and Development Division, ARS, USDA, Philadelphia, Pa.
- L-7 SELENIUM-CATALYZED ISOMERIZATION OF POLYUNSATURATED FATTY ACID ESTERS
V. V. R. Subrahmanyam and F. W. Quackenbush, Purdue University, Lafayette, Ind.
- L-8 THE TRANSMETHYLATION OF *VERNONIA ANTHELMINTICA* SEED OIL AND THE ISOLATION OF METHYL EPOXYOLEATE
R. A. Barford, S. F. Herb, F. E. Luddy, P. Magidman, and R. W. Riemenschneider, Eastern Utilization Research and Development Division, ARS, USDA, Philadelphia, Pa.
- L-9 SOME ENGINEERING FACTORS RELATING TO THE CONTINUOUS SULFONATION OF ALKYL BENZENE WITH RESPECT TO THE USE OF SULPHUR TRIOXIDE AS A SULFONATING AGENT
John W. McCutcheon, John W. McCutcheon, Inc., Morristown, N. J.

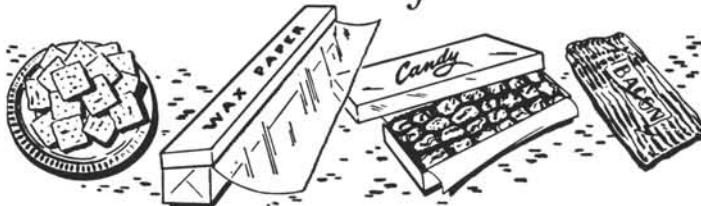
prevent rancidity in fat-containing foods

with the **Sústane**[®]
formulation
best suited to your needs

Cooking, baking, deep frying . . . no matter what your processing method, Sústane is your assurance of product freshness. Sústane BHA is used effectively alone or in combination with other antioxidants to provide a carry-through protection that keeps food fresh far longer.

Sústane antioxidants are available in several convenient, economical forms for maximum time, labor and money savings. We will be happy to recommend the Sústane formula best suited to your product.

available in 6 formulations



ANTIOXIDANT	FORM	PRODUCTS PROTECTED
Sústane BHA	Tablet	Lard Shortening Edible Tallow Oleo Oil Rendered Beef Fat
Sústane 1-F	Flake	Frying Oils Inedible Tallow Inedible Grease Paraffin Waxes Citrus Oils
Sústane 3-F	Flake	Essential Oils Baked Goods Cake Mixes Prepared Foods
Sústane 3	Liquid	Fish Products Confections Potato Chips Shelled Nuts
Sústane 6	Liquid	
Sústane BHT	Crystalline	

Technical assistance in selecting the most effective Sústane antioxidant for your specific needs is available on request. For detailed information write to UOP Products Department or our Sales Representative:
WILLIAM E. PHILLIPS, INCORPORATED
435 North Michigan Avenue, Chicago 11, Illinois

Sústane[®]
UNIVERSAL OIL PRODUCTS COMPANY
® 30 Algonquin Road, Des Plaines, Illinois

• *New Members*

Active

- Harry Bennett, President, Bennett-Rosendahl Co., Inc., New York City.
- Richard L. Burke, Product Specialist, California Chemical Co., Oronite Div., San Francisco, Calif.
- Meneleo J. Carlos, Jr., Technical Director, Resins, Inc., Manila, Philippines.
- Edwin R. Cousins, Chemical Engineer, Southern Regional Research Laboratory, New Orleans, La.
- Henry D. Cross, III, Research Chemist, Colgate-Palmolive Co., Jersey City, N. J.
- Nicholas R. DiLuzio, Associate Professor, University of Tennessee, Medical Units, Memphis, Tenn.
- Sidney Fleischer, Assistant Professor of Enzyme Chemistry, Institute for Enzyme Research, University of Wisconsin, Madison, Wis.
- John Barlow Flint, Manager and Technical Director, Edible Oils, Manhattan Oil Storage, New York, N. Y.
- Elinor A. Levin, Research Associate, Dept. of Surgery, University of Oregon Medical School, Portland, Ore.
- Jacob Levy, Director of Industrial Specialties Laboratory, Nopco Chemical Co., Harrison, N. J.
- Samuel F. Moses, Chief Chemist, Research Division, Process Chemical Co., Santa Fe Springs, Calif.
- Miss Jane S. Nelson, Chemist, U.S.D.A., Western Regional Research Laboratory, Albany, Calif.
- R. Charles Poling, Chemist, Curtis & Tompkins, Ltd., San Francisco, Calif.
- Oscar K. Reiss, Assistant Professor, University of Colorado Medical School, Denver, Colo.
- Roger C. Ryan, Chemist, Darling and Company, Chicago, Ill.
- Ghulam Rasool Shah, Chief Chemist, E. M. Oil Mill & Industries, Karachi, Pakistan.
- C. J. Stanberry, Jr., Manager, Customer Service Laboratory, Continental Oil Co., Englewood, N. J.
- Yukio Takahashi, Chemist, Guittard Chocolate Co., Burlingame, Calif.
- Daniel L. Turner, Associate Professor, Jefferson Medical College, Philadelphia, Pa.
- John Walter Wagner, Chemist, Richfield Oil Corp., Anaheim, Calif.
- Harold L. Willeke, Vice President, Ralston Purina Co., St. Louis, Mo.
- Stewart O. Wylie, Assistant Refinery Superintendent, Armour & Co., Chicago, Ill.
- Lawrence Y. Yatsu, Plant Physiologist, USDA, Agricultural Research Service, Bogalusa, La.

Active Junior

- Billy C. Black, Graduate Assistant, Iowa State University, Ames, Iowa.
- Ruby N. Castrejon, Graduate Student, Tulane University Medical School, New Orleans, La.
- David Morgan, Graduate Student, University of Wisconsin, Dept. of Biochemistry, Madison, Wis.
- Ronald S. Pardini, Graduate Student and Research Assistant in Lipid Chemistry, University of Illinois, Urbana, Ill.
- Karoly G. Pinter, Graduate Student, Tulane University, New Orleans, La.
- Alfredo L. Santolino, Fellow, Tulane University School of Medicine, New Orleans, La.
- Demetrios Sgoutas, Graduate Student, University of Illinois, Dept. of Food Technology, Urbana, Ill.
- Paulus Zee, Instructor, Tulane Medical School, New Orleans, La.

Individual Associate

- Jose J. Pardo, Refinery Superintendent, Industrial Guatemalteca de Aceites y Grasas, Guatemala.

Corporation Associate

- Lestoil Products, Inc., (Dr. Edwin I. Stoltz, Vice President, Research & Development), Holyoke, Mass.

If you process fat-containing materials this information on antioxidants can help you

Technical literature on the evaluation, selection, use and analysis of fat-soluble antioxidants is available from Eastman, the leading manufacturer of antioxidants for use in food and feed:

- 1 Tenox antioxidants for *edible fats*
- 2 *Mechanisms of fat oxidation*
- 3 Tenox antioxidants for more effective *food packaging materials*
- 4 *Colorimetric analyses of phenolic antioxidants* in foods and packaging materials
- 5 Tenox antioxidants for the *fishing industry*
- 6 Tenox food-grade antioxidants for *poultry feeds*
- 7 Effective stabilization of *inedible animal fats* with Tenox food-grade antioxidants

If you currently use antioxidants in your products, the information in these bulletins can help you assess whether you are, indeed, using them in optimum fashion. If you do not presently employ these useful agents, you may discover just how they can improve your products or even open new avenues of development for you. You will discover, too, how the antioxidant specialists in Eastman's Food Laboratory are able to help advise you on the choice and use of Tenox antioxidants for your particular products. Return the coupon below indicating the bulletins you want. They are free.

Tenox[®] Eastman
food-grade
antioxidants

Chemicals Division, EASTMAN CHEMICAL PRODUCTS, INC.
subsidiary of Eastman Kodak Company, KINGSPORT, TENNESSEE

Gentlemen:

Please send me the general information bulletin on the properties, use and evaluation of Tenox food-grade antioxidants, and the following special bulletins:
(please circle number)

- 1 2 3 4 5 6 7

Name _____

Position _____

Company _____

Address _____

City _____

Zone _____

State _____

• Fatty Acids

1961 Annual Fatty Acid Statistics

Production of fatty acids in 1961, as reported under Categories 1-13, totalled 572.2 million lb, slightly above the 1960 comparable figure of 567.9 million lb. Production of saturated fatty acids amounted to 236.1 million lb, compared with 245.8 million lb in 1960. Unsaturated fatty acid production, excluding acids from tall oil, was 140.3 million lb, versus 149.6 million lb for the previous year. Tall oil fatty acids, (Categories 12 and 13) registered total production of 195.7 million lb, up 13.5% from the 1960 figure of 172.5 million lb.

Disposition of saturated and unsaturated fatty acids, Categories 1-13, totalled 631.3 million lb, up 8.6% from the 581.6 million lb reported for 1960. Disposition of saturated fatty acids amounted to 259.5 million lb, compared with 256.1 million lb in 1960. For all unsaturated fatty acids, Categories 7-13, disposition was 371.8 million lb, as against 325.5 million lb for the previous year.

January 1962

January production of animal, vegetable, and marine fatty acids, as classified under Categories 1 - 11, totalled 35.4 million lb, up 3.0 million lb from the December 1961 total for this group of 32.4 million lb, and up 6.3 million lb from the January 1961 level of 29.1 million lb. Including tall oil fatty acids as well, January fatty acid production was over 50 million lb.

Disposition of all fatty acids classified under Categories 1-11 amounted to 39.1 million lb, compared with 33.9 million lb in December and 31.9 million lb in January last year.

Finished goods inventories totalled 30.1 million lb on January 31st, down 1.0 million lb from the beginning of the month. Work-in-process stocks were 15.8 million lb, versus 18.8 million lb on January 1st.

Fourth Annual Symposium— New Coatings

AT NORTH DAKOTA State University, Fargo, N. D., the Coatings Technology Department of the College of Chemical Technology will hold a symposium June 4-7, 1962. A. E. Rheineck announces that housing accommodations will be available in one of the dormitories of the campus or at any of the local hotels.

The Program on New Coatings and New Coating Raw Materials

1. Unique Formulation Techniques for the Design of Practical Alkyd and Urethane Vehicles, T. C. Patton, The Baker Castor Oil Company
2. Vinyl Acetate Dispersion Resins, C. O. Schwahn, Union Carbide Plastics Company
3. Rapid Drying Cured Films Containing Cellulose Esters, Fred M. Ball, Eastman Chemical Products, Inc.
4. A Stereoregular Silicone-Phenyl-silesquioxane (Ladder) Polymers, G. F. Roedel, General Electric Company
5. Esters of Styrene Maleic Anhydride, Joel Fantil and John R. LeBlanc, Monsanto Chemical Company
6. Tris-Amino and Its Applications in Coatings, R. F. Purcell, Commercial Solvents Corporation
7. Microbial Problems in the Production and Use of Latex Paints, Milton Goll, Troy Chemical Company
8. Thermoplastic Epoxy Polymer Surface Coatings, George R. Somerville, Shell Chemical Company
9. The Function of Fine Particle Extenders in Emulsion Paints, H. S. Ritter, Pittsburgh Plate Glass Company
10. Polyesters as Coating Resins, H. J. Kiefer, The Glidden Company
11. How to Improve Paint Performance Without Improving Paints, George Grossman, Jr., The "Q" Panel Company
12. Water Dispersed Drying Oils as Coatings Vehicles, H. M. Schroeder, Spencer Kellogg and Sons, Inc.
13. Urethane Coatings, E. R. Wells, Mobay Chemical Company
14. Use of Hydrocarbons and Hydrocarbon Derived Resins in Coatings, J. A. Gallagher, Enjay Laboratories
15. New U. V. Resistant Solution Copolymers, Ron Hillard, The Goodyear Tire and Rubber Company, Inc.

Detailed literature on CLARICOL is available

Now! SALAD OILS, COOKING OILS, MAYONNAISE, SALAD DRESSINGS, REMAIN CRYSTAL-FREE LONGER UNDER COLDER CONDITIONS!

New Improved Crystal Inhibitor

CLARICOL

TO USE AS A WINTERIZING AID IN PRODUCING EDIBLE AND NON-EDIBLE OILS -- FOR IMPROVING THE COLD TEST IN EDIBLE AND NON-EDIBLE OIL PRODUCTS

Dramatic Test results show CLARICOL has amazing crystal inhibiting powers. As little as 0.03 to 0.04% CLARICOL added to cottonseed salad oil quadruples the AOCS Cold Test on a typical oil. Cold tests of 50 to 100 hours are common when CLARICOL is used. Even more dramatic than the extension of the AOCS Cold Test is the fact that CLARICOL's inhibiting power limits eventual crystals to imperceptible size -- no heavy floc. Adding as little as 0.02 to 0.04% CLARICOL to refined cottonseed oil prior to winterizing, speeds up crystal precipitation and overall production. Oils containing CLARICOL are more easily and rapidly filtered. The yield of winterized oil is increased and the Cold Test of the resulting oil is markedly improved. Very economical, CLARICOL is semi-fluid and easy to handle.

A food additive (21 CFR, Subpart D, Section 121.1016)

BEACON Chemical Industries, Inc.

33 RICHDALE AVENUE, CAMBRIDGE 40, MASS.

MANUFACTURERS OF CHEMICALS

Governing Board Names New Executive Secretary

The Governing Board of the American Oil Chemists' Society has announced the appointment of Carl H. Hauber to the position of Executive Secretary for the Society, following the retirement of T. L. Rettger. The appointment is effective May 1, 1962.



Carl H. Hauber

Mr. Hauber, a graduate of the College of Law, University of Illinois, has served as both Secretary and President of the Underwater Society of America—an international oceanographic organization. His business experience includes both management and systems study positions with Illinois Bell Telephone Company and The Federal Reserve Bank of Chicago.

Residing in Elmhurst, Illinois, Mr. Hauber's office will be National Headquarters, 35 E. Wacker Drive, Chicago 1, Ill.

• New Products

Podbielniak, Inc., 3201 North Wolf Road, Franklin Park, Ill., announces linear programmed temperature gas chromatograph Model 4550, with digital temperature display, operating temperatures to 500°C. This instrument is especially well suited to applications where speed and flexibility of operation are required in analyzing materials with a wide range of boiling points.

Fisher Scientific Co., Pittsburgh 19, Pa., has introduced CHROMATOGRAPHIC-GRADE ion-exchange resins called Rexyn. The new grade, specially processed to produce sharp chromatographic separation of ions, is supplied in two particle sizes: 200-400 mesh for efficient separation of ions with almost identical properties, and 100-200 mesh for separating ions with slightly different properties.

Humble Oil & Refining Company, Houston 1, Tex., have announced the development of a new line of nine products synthesized from petroleum—most of which have no counterparts in industry. They will be sold under the name ISO-PAR, a new Humble trademark. The potential applications are many, in thousands of consumer products like paints, polishes, cleaners, cosmetics, adhesives, and aerosol sprays and also in manufacturing processes.

• Received in the Journal Office

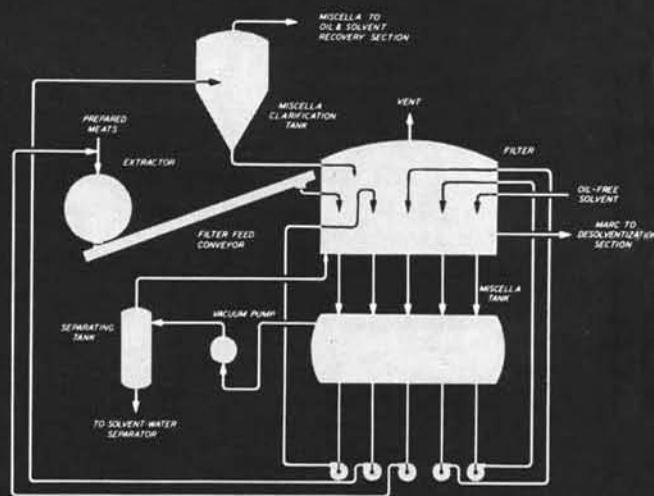
"Your Future in Chemical Engineering," by Raymond L. Feder (Popular Library, Inc., 355 Lexington Ave., New York 17, N. Y., 155 pp., 1961, \$0.50). A guide to students in choosing a career.

Bibliografía Venezolana de Alimentación y Nutrición, Fermín Velez Boza, Instituto Nacional de Nutrición, Caracas, Venezuela, 1961.

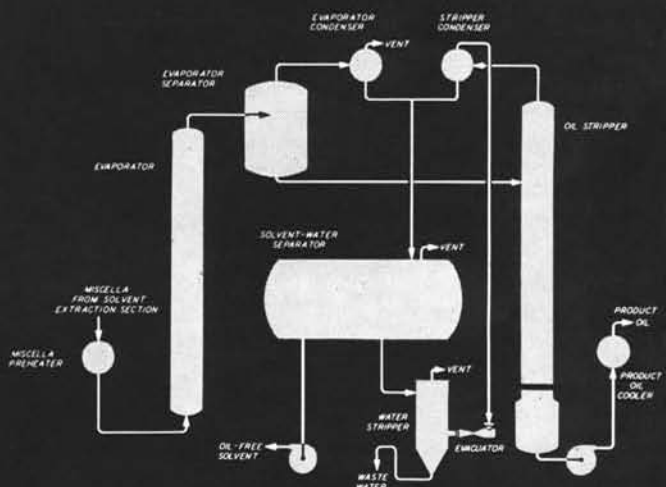
Byraz Colour Co-ordinating, Louis Loynes (Byraz Colour Bureau, 6 Monmouth St., London, 132 pp., 15 shillings, 1959). Triangle method of self-numbering all colors in natural sequence. For color workers in art, industry, and education.

Union Carbide Chemicals Co., 30-20 Thomson Ave., Long Island City, N. Y. A new 24-page booklet defining nearly 400 synthetic organic chemicals. Also, a 48-page booklet (F-40267A) detailing the properties and uses of alkyl and alkylene amines.

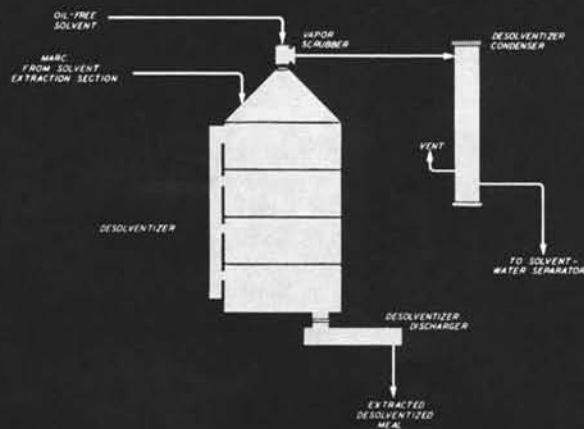
W&S



SOLVENT EXTRACTION FLOWSHEET



OIL & SOLVENT RECOVERY FLOWSHEET



MARC DESOLVENTIZATION FLOWSHEET