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[A. Gross fatty acids are
unmatched in quality]

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• *New Members*

Active

- Marianne Alberts, Research Officer, Council Scientific, Industrial Research, Pietersburg, South Africa.
 Abdollah Andarmani, Laboratory Technician-Quality Control, Crown By-Products Co., San Jose, Calif.
 Ronald Andrew Balding, Technical Director, Sydney Testing Laboratories, Pty Ltd., Sydney, Australia.
 Edwin L. Bierman, Associate Professor, University of Washington School of Medicine, Seattle, Wash.
 David Alan Cramer, Associate Professor, Colorado State University, Ft. Collins, Colo.
 Sven Gustav Eliasson, Associate Professor of Neurology, Washington University, School of Medicine, St. Louis, Mo.
 Lawrence Fook Eng, Biochemist, Palo Alto Veterans Administration Hospital, Palo Alto, Calif.
 Benjamin Entwisle, Owner, F M de Beers Associates, Oak Park, Ill.
 Leo Friedman, Associate Professor, Massachusetts Institute of Technology, Cambridge, Mass.
 Dimitris Spyros Galanos, Assistant Professor-Director of the Laboratory of Food Chemistry, University of Athens, Athens, Greece.
 Norman William Gill, Research Chemist, Cargill, Inc., Wayzata, Minn.
 Enrica Paoletti Grossi, Assistant Professor, Institute of Pharmacology-University, Milano, Italy.
 Thedus Bryan Hoskins, Chemist, Kingsburg Cotton Oil Company, Kingsburg, Calif.
 S. L. Hsia, Associate Professor of Biochemistry and Dermatology, University of Miami Medical School, Miami, Fla.
 Richard J. Klecka, Chemist, Corn Products Company, Best Foods Division, Bayonne, N.J.
 Charles Saul Lieber, Associate Professor of Medicine, Cornell University Medical College, New York, N.Y.
 William R. Morrison, Lecturer, University of Strathclyde, Department of Food Science, Glasgow, Scotland.
 Margaret Olive Osborn, Associate Professor, State University of Iowa, Iowa City, Iowa.
 Willie Leonard Payne, Soybean Plant Superintendent, A. W. Perdue & Son, Inc., Salisbury, Md.
 Billy Ray Price, Chemist, Southern Testing and Research Laboratories, Inc., Wilson, N.C.
 Wilbur Brooks Quay, Associate Professor, University of California, Department of Zoology, Berkeley, Calif.
 Jeanine Raulin, Maitre de Recherches, Centre National de la Recherche Scientifique, Bellevue, France.
 Alan Fredrick Rose, Control Chemist, Spencer Kellogg, Division of Textron, Inc., Edgewater, N.J.
 Jan B. Sjoevall, Associate Professor, Department of Chemistry, Karolinska Institutet, Stockholm, Sweden.
 Masuo Sugai, Koa Soap Company, Ltd., Tokyo, Japan.

Active Junior

- Donald H. Namm, Graduate Student, Albany Medical College, Department of Pharmacology, Albany, N.Y.

Corporation Associate

- Willie Leonard Payne, A. W. Perdue & Son, Inc., Salisbury, Md.

Fatty Acid Report

May production of animal, vegetable and marine fatty acids classified under Categories 1-11 totalled 45.7 million lb, up 8.2 million lb from April and up 5.4 million lb from May 1963. Inclusion of tall oil fatty acids put the May production total at 68.4 million lb.

Disposition of fatty acids amounted to 45.0 million lb, compared with 39.4 lb in April and with 39.8 million lb in May last year. Tall oil fatty acids raised overall disposition for May to 66.6 million lb.

Finished goods inventories totalled 34.3 million lb on May 31, some 2.5 million lb above the April 30 level.