

1965-1966 Smalley Program Features New Gas Chromatography Series



W. J. Miller

A new series for Gas Chromatography (Fatty Acid Composition) has been added to the Smalley Check Sample Program, now getting under way for 1965-1966. The Smalley Committee, under the leadership of W. J. Miller, Chairman, has instituted the series as a result of growing demand on the part of chemists and laboratories. Order-invoices for this year's program, mailed July 1st, will include the new series, to consist of six samples, tested at a fee of \$10.

Deadline for Participation is September 1st

Deadline for return of the order-invoices and remittances is September 1st. New applicants are urged to take advantage of the program by writing promptly to AOCS Headquarters in Chicago. The new list of series and prices is given below:

Series	Number of samples	Price per set
Cottonseed	10	\$21
Soybean	10	13
Peanut	7	11
Oil Seed Meal	15	21.50
Oil Seed Meal/Crude Fiber	15	21.50
Edible Fat	5	8
Cottonseed Oil	4	16
Soybean Oil	4	16
Tallow and Grease	5	17.50
Drying Oil	6	8
Gas Chromatography (Fatty Acid Composition)	6	10

Full Participation Again Expected

Over 500 collaborators are again expected to participate in the Smalley Program, now in its forty-eighth year. Last year over 4,000 test results were tabulated and graded, as AOCS continued a unique system of cooperative effort begun almost half a century ago.

Program Serving Industry Nearly 50 Years

The program was begun just after the turn of the century by Frank Smalley, chief chemist of the Southern Cotton Oil Co., for the purpose of testing cottonseed meal samples within his own division laboratories. Impressed by the efficiency of his plan, other chemists later asked to participate, and in 1915 the American Oil Chemists Society began to sponsor these checks between laboratories, converting a local service into an industry-wide professional institution. Initially under the direction of Dr. Smalley, who served as Chairman of the Uniform Methods Committee, the work has been continued over the years to accommodate the changing needs of the fats and oils field.

Program Designed to Raise Standards

Although highly-prized awards have been set up within the various series, it should be emphasized that the program is not a contest, but a highly useful means of checking technique, reagents and apparatus. Chemists who find their work not meeting standards may obtain valuable information for improving their ratings from the individual subcommittee chairmen who are chosen as experts in their particular series.

Interested parties not already participating should write at the earliest opportunity to AOCS Headquarters, 35 E. Wacker Dr., Chicago, Ill. 60601.

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