(Continued from page 83A)

proceeds as a first order reaction. The energy of activation within the temperature range of 30–60C is 2 ± 1 kilocalories per mole. The value of the displacement of the potential E of the stationary Ni-Cr catalyst for an optimal quantity of hydrogen does not vary with the pressure and depends upon the unsaturation of the medium and the other conditions of hydrogenation. (Rev. Franc. Corps Gras)

THE FATTY ACIDS OF LIQUID BUTTER STABILIZED WITH ANTIOXIDANTS AFTER SUBSTANTIAL STORAGE. A. N. Valeeva *et al. Piscev. Tehnol.* **7**, 41–44 (1968). The stability of liquid butter stabilized with BHT or propyl gallate was compared to that of unstabilized liquid butter during unrefrigerated storage. Fatty acid composition was determined before and after storage. BHT or propyl gallate in a concentration if about 0.01% stabilized the higher unsaturated acids of milk fat. BHT was more effective than propyl gallate. However, antioxidants did not stabilize the less unsaturated fatty acids. (Rev. Franc. Corps Gras)

SPECTROPHOTOMETRIC DETERMINATION OF LINOLEIC AND LINOLENIC ACIDS IN WALNUT OIL. V. I. Dorodneva *et al. Piscev Technol.* **7**, 171–172 (1968). Walnut oil does not contain the isomers of linoleic and linolenic acids since there was no absorption in the region of 233 and 268 mμ. On the other hand, the oil is distinguished by the rather high amount of linoleic acid (46.84%). (Rev. Franc. Corps Gras)

• *AOCS Past Presidents Series*

R. C. STILLMAN, 1964

Ronald C. Stillman, the 55th President of the American Oil Chemists' Society, was born in 1908 in Brookfield, N. Y. He received his Bachelor of Arts Degree from Marietta College in 1929. He started with Procter and Gamble on July 1, 1929 and as of this date is still there.

R. C. Stillman

His activities at Procter and Gamble include: 1929–31, Process Development; 1931–38, Special Analytical; 1938–45, Research; 1941–62, Factory Service; 1962–66, Instrumentation; and 1966, Operations and Planning Technical Service.

His publications include Analytical Methods, Analysis of Unusual Oils, research papers on solid soap phases, chapters in books and Society procedures for the complete analysis of soaps and synthetic detergents, as well as numerous AOCS Committee Reports, especially on Color.

His committee activities in the AOCS have been substantial, viz: Soap in Refined Oil, 1937; Olive Oil, 1938; Color, 1941 (Chairman 1953–64); Spectroscopy Chairman, 1945–53; Fat Analysis Committee, 1945 (Chairman 1961–65); Soap and Synthetic Detergents, 1954; Examination Board 1954; Secretary, 1959–60; Governing Board, 1957, 1958, 1961, 1963–67; Executive Committee, 1964–65; Awards Committee, 1966.

Ron states that the most significant items of interest during his administration were the introduction of the Executive Committee to handle the immediate problems of the Society and the establishment of a continuous Presidential record which is passed from President to President.

Ron and Margaret have four children and two grandchildren and reside in Cincinnati, Ohio.

REGARDING HYDROGENATION IN A ROTARY APPARATUS. B. N. Tjutjunnikov *et al. Piscev. Technol.* **7**, 94–96 (1968). The hydrogenation of oils in a rotary apparatus procedes with a high degree of selectivity and without the formation of isooleic acid. (Rev. Franc. Corps Gras)

USE OF THE ZENITH PROCESS IN REFINING OIL WITH A VERY HIGH FREE FATTY ACID CONTENT. H. Niewiadomski and J. Marcinkiewicz. *Przemysl Spozywczy* **1967**, No. 1, 11–3. During investigations of the deacidification of FFA oil (free fatty acid content), performed in the laboratory, 580 g of crude oil with a sap. val. of 303.6 and A.V. of 220.0 was neutralized, the following parameters being used in the experiments: alkali concentration 16, 24, 32, 40 g/l; temperature of the process 40, 50, 60, 70, 80C. Best results were obtained with an alkali concentration of 24 g/l and temperature of 60–70C. Oil of a sap. val. of 221.1 and A.V. of 0.5 was obtained after neutralisation. By the Zenith method, therefore, the A.V. of an oil may be reduced in one stage from 220 to <1. The losses in natural oil during the deacidification process by the Zenith method are lower than the losses reported when using the conventional alkali method for neutralization of fats with a high FFA content. (Rev. Current Lit. Paint Allied Ind. No. 316)

ISOLATION AND ANALYSIS OF TWO TYPES OF DIESTER WAXES FROM THE SKIN SURFACE LIPIDS OF THE RAT. T. Nikkari and E. Haahti (Dept. of Med. Chem., Univ. of Turku, Turku, Finland). *Biochim. Biophys. Acta* **164**, 294–305 (1968). Two types of aliphatic diester waxes have been isolated from the skin surface lipids of the rat using silicic acid chromatography. The isolated material and its alkaline hydrolysis products were characterized using infrared spectrometry, thin-layer and gas-liquid chromatography. One type appears to be a diester of a 2-hydroxy fatty acid (C_{14-22}) with 1 molecule of unsubstituted fatty acid (C_{14-28}) and 1 molecule of monohydric alcohol (C_{14-32}). The other type represents a diester of an alkane-1,2-diol (C_{14-24}) with 2 molecules of fatty acid (C_{14-28}). The molecular sizes of both types range from C_{48} to C_{68} with a maximum content at C_{51-58}.

STUDIES ON THE THERMAL POLYMERIZATION OF VEGETABLE OILS. VI. A STUDY OF THE STRUCTURE OF POLYMER ACIDS. E. Fedeli, F. Camurati and G. Jacini (Center for Lipochemistry, Milan, Italy). *Riv. Ital. Sostanze Grasse* **45**, 663–7 (1968). Two classes of polymer acids, dimeric and trimeric, are formed during the thermal polymerization of vegetable oils. These two classes can be isolated by chromatographic techniques. Each fraction obtained, however, is not homogeneous, but it is composed of a series of individual compounds not separable from one another by any known means. Treatment of these fractions by ozonization and the study of ozonolysis fragments provide some information on the structure of these polymer acids.

DILATOMETRIC PROPERTIES OF LIQUID AND HYDROGENATED SOYBEAN OIL BLENDS WITH COCONUT OIL ADMIXTURE. A. Yaron, B. Turzinski and A. Letan (Israel Inst. of Tech., Haifa, Israel). *Riv. Ital. Sostanze Grasse* **45**, 668–72 (1968). The dilatometric properties of ternary blends of coconut oil, unhardened soybean oil and hardened (m.p. 42C) soybean oil have been investigated for the purpose of selecting suitable compositions for margarine oils. It was concluded that satisfactory table margarine can be prepared, without the use of coconut oil, from an appropriate blend of hardened and unhardened soybean oil. Even better dilatometric properties were obtained by transesterification of selected binary mixtures of the two soybean oil fractions.

THE COMPOSITION OF NEUTRAL LIPIDS AND THEIR FATTY ACIDS IN THE WHALE BRAIN. P. Lesch and K. Bernhard (Univ. of Basel, Basel, Switzerland). *Helv. Chim. Acta* **51**, 652–60 (1968). Pure lipids from five regions in the brains of six whales were separated into various fractions as cerebrosides, sphingomyelins, lecithins, ethanolamine cephalins, cholesterol and free fatty acids. The white matter was found to contain mostly cholesterol and cerebrosides, the grey matter glycerophosphatides. The fatty acid composition of the cerebrosides from all regions is about the same. The fatty acids from sphingomyelins, lecithins and ethanolamine cephalins show significant differences in relation to their origin.

HIGH-ORDER COMPOSITENESS IN RANDOMLY DISTRIBUTED NATURAL FATS: GLYCERIDE STRUCTURE OF AN ARECANUT FAT. A. R. S. Kartha (Indian Agr. Res. Inst., New Delhi, India). *J. Sci. Food Agr.* **19**, 286–8 (1968). A specimen of arecanut fat, containing 78% (molar) saturated acids, was found to contain 54.9% fully saturated triglycerides (GS_3), 8.1% triunsaturated glycerides (GU_3), 32.5% GS_2U and 4.7% GSU_2