Fall Meeting Committee releases more speakers and topics to be presented at Philadelphia Sept. 29—Oct. 2

Three more symposia have been announced for the 48th Annual Fall Meeting, Sept. 29-Oct. 2, 1974, in Philadelphia. Approximately 16 symposia are planned. Three other symposia, "Biological Effects of Fats," "NMR Analysis of Lipids," and "Oilseed Plant Breeding," were discussed in the May issue of the *Journal*. Speakers and their topics in the additional three symposia are discussed below.

Analytical Techniques Including Liquid Chromatography, E.N. Gerhardt, chairman.

"Determination of the Composition of Polymerized Fatty Acid Products," S.A. Ali, Emery Industries, Inc.

"High Pressure Liquid Chromatography of Fatty Acid Derivatives," Robert J. Jakubiec, Armak Co.

"GC/MS Analysis of Edible Oils," Harmon W. Brown, Hewlett Packard.

"Potential of Liquid Chromatography for Crude Oil Characterization as to Additives and Possible Pollution Problems and Combustion Products in Air and Water," William A. Dark, Waters Associates.

Industrial Applications of Surfactants, W.M. Linfield, chairman.

"5,5-Dimethylhydantoin Derivatives. I. Fatty Acid Esters of Hydantoin Glycols, A New Series of Surfactants," D.E. MacFadyen, Glyco Chemicals, Inc.

"Silicone Surfactants in Industrial and Institutional Applications," A.J. Sabia, Union Carbide Corp.

"Copolymerizable Surfactants in Emulsion Polymerization," F. Robinson, Alcolac, Inc.

"The Use of Surfactants in Toppings," R. Sims, General Foods Corp.

"Institutional Dishwashing Detergents Evaluation," D.W. Groth, Economics Laboratories, Inc.

"The Use of Surfactants in Porous Membrane Applications," T.H. Meltzer, Filterite Corp.

"Friction of Heat-Stable Lubricants, Antistats, and Emulsifiers on Fibers," M.J. Schick, Nopco Chemical Div., Diamond Shamrock Chemical Co.

"The Hydrophile-Lipophile Balance Systems and Formulations of Emulsifiable Concentrates and Emulsions," P. Lindner, Witco Chemical Corp.

"Wetting, Penetration and Movement in Plants of Systemic Biocides in Foliar Application with Surfactants," P. Lindner, Witco Chemical Corp.

Fats and Oils in Feed Formulations, D.M. Doty and W. Boehme, chairmen.

"Fats in Feed-A Review and Overview," O.H.M. Wilder, Fayetteville, Ark.

"Effect of Dietary Fat on Lipid Metabolism in the Pig," D.R. Rosmos, R. Waterman, E.R. Miller, and G.A. Leveille, Michigan State University.

"Noncaloric Value of Fats in Formulated Feeds and Feed Ingredients," H.B. Pfost, Kansas State University.

"Protein Encapsulated Fat for Ruminant Feeding," W.H. Hale, F.D. Dryden, and J.A. Marchello, University of Arizona.

"The Value of Fats in Swine Rations," F.A. Kummerow, S.C. Yeh, T. Arima, and B.H.S. Cho, University of Illinois.

"Fat in Feed for Broilers Grown at High Environmental Temperatures," H.L. Fuller, University of Georgia.

"Composition of Feed Grade Animal Fats," W.R. Boehme, Fats and Proteins Research Foundation.

"The Influence of Fats on Metabolizable Energy Value of Rations for Laying Hens," J.L. Sell and R.L. Johnson, North Dakota State University.

"Use of Fat in Poultry Feeds," I.B. Bushong.

Litchfield to show slides of woodblock prints depicting oilseed processing 140 years ago in Japan

An illustrated lecture that will combine art and historical technical information will be presented as part of the program on Wednesday, October 2. Carter Litchfield, professor at Rutgers University, will show slides of 26 woodblock prints produced in 1836 by the noted Japanese artist Hanzan Matsukawa for a book entitled Seiyu roku ("On Oil Manufacturing"). "Artistically speaking," says Litchfield, "Hanzan's prints are outstanding examples of the popular Japanese ukiyo-e style of woodblock prints; they depict angular, muscular workers hammering wedges into oilseed presses or stirring heated oilseed kettles with a delightful style and informality unknown in Western technical books. From a technical viewpoint, the Seivu roku prints provide a fascinating and accurate insight into practices in hand-operated oilseed mills of Japan 140 years ago." Ladies, as well as men, are invited to this special feature.