

IMPORTANT NOTICES TO A. O. C. S. MEMBERS

Standardization of Lovibond Glasses

Mr. Priest of the Bureau of Standards has agreed to standardize our 7.6 glasses for us now, if the following conditions are adhered to by our members;

First—Send *all glasses between 7.0 and 8.0* which you can spare to H. P. TREVITHICK, F14 Produce Exchange, New York.

Second—Agree that if some members are fortunate enough to obtain more than one correct 7.6, that they will turn them over to those who are unfortunate enough not to possess correct ones.

Third—That all 35 yellows be sent in also for correction for the quantity of red in them.

Fourth—All glasses must be in before July 10th in the Produce Exchange Laboratories.

By doing this, all the members

will be assured of having correct glasses for the 35 Yellow—7.6 red standard.

Mr. Priest will do this for us only on condition that the glasses be submitted in one group.

No further glasses can be standardized until the Bureau of Standards has completed further necessary preliminary investigations.

Preparation of Smalley Foundation Samples

Unfortunately for the Society, Mr. Monsalvatge will be unable to prepare the samples for the check-meal work, and it is necessary that some other member be appointed for this work. If any one has any suggestions will you please send them in to the President?

Mr. Monsalvatge has been very careful, painstaking and diligent in the work, and the Society regrets that he can no longer continue it.

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cinal cod liver oil is pale and not unpleasant in taste and odor.

The Norwegians were first to adopt improved rendering methods, the fresh caught fish were eviscerated, the selected livers washed and placed as rapidly as possible in tin lined apparatus and low pressure steam (about 10 to 15 lbs.) passed through. The oil rapidly separates and is immediately protected from the air until it undergoes further refining; the liver residue is then pressed and a second grade oil produced which is now largely used in feeding poultry and animals with most astounding results.

The oil is further refined by destearinizing or winterizing and

filtration, great care being taken to avoid undue exposure to the air.

Naturally, the Norwegian medicinal oil obtained the preference and was very generally specified by physicians on their prescriptions.

These improved methods were soon afterward adopted by the Newfoundland, Nova Scotia and New England cod liver oil manufacturers and today their product is equal in physical properties, if not superior to the Norwegian product, while it is claimed that the vitamin potency of the Atlantic North Coast oil is very much greater than the Norwegian oil and thus the pendulum of preference has swung to our coasts from those of Norway.

"Newfoundland oil can no longer be considered as inferior to Norwegian oil"—Lewkowitsch.