ABSTRACTS

David Wesson, *Abstract Editor*

The theory of the gelation and reliquefication of wood oil has been discussed in the light of the methods employed in commercial practice to retard gelation. Gelation of wood oil appears to begin with an esterification in which glycerol is taken up, accompanied or followed by polymerization and condensation during which glycerol is eliminated. The changes of colloidal character are of a secondary nature. Linseed oil or its fatty acids and rosin are considered to hinder gelation by esterification, mixed glycerides being formed. The liquefying action of inert substances such as mineral oils is thought to be one of simple syneresis. *Chem. Umschau Fette Oele Wachse Harze* 36, 35-8 (1929).

Malodorous substances may be removed from wool fat by esterification with an alcohol such as methyl or ethyl alcohol in the presence of concentrated sulfuric acid or other concentrated inorganic acid. Brit. Pat. No. 303,890.

Montan wax, crude or deresinified, may be refined with oxidizing agents such as hydrogen peroxide or chromic acid or its derivatives in the presence of aqueous sulfuric acid. Diluents or dispersing agents such as silicic acid, clay or carbon tetrachloride may be used to prevent thickening. Brit. Pat. No. 303,036.

The age as well as the source of an olive oil must be considered in determining its purity from its iodine value. Determinations of the iodine numbers of oils from Sorrento, Lucca and Bari show some variation, which is not, however, much greater than the variation due to the age of the oil. An olive oil of iodine value of 103.4 will show a value decreased to 99.0 in two years of aging. *Ann. Chim. Applicata* 19,98-107 (1929).

A newly patented method of bleaching oils with activated clays comprises intimately mixing the oil with water, heating the mixture to a temperature not exceeding 43°, removing the water and associated substances, bringing the oil into intimate contact with the activated clay, and final separation of the clay. U. S. Pat. No. 1,725,895.

The determination of the thiocyanogeniodine value combined with the iodine number offers the possibility of obtaining an insight into the linoleic acid and linoleic glyceride content of fats which are free from linolenic acid. The lowering of the iodine number in the partial hydrogenation of soy bean oil is accompanied by a lowering of the thiocyanogeniodine value. The total decrease of the iodine number on one sample tested amounted to 71.8; that of the thiocyanogeniodine number to 26.5. The decrease of the difference between the iodine number and the thiocyanogeniodine number was 45.3 or almost 80% calculated on the initial difference. It is noted that the hydrogenation of the unsaturated compounds which are not saturated by thiocyanogen, but are saturated by iodine chloride, predominates. The hydrogenated products contain much less linoleic acid than the original soy bean oil. *J. Soc. Chem. Ind.* 48, 79-80T (1929).

It is claimed that Herbig's proposal to multiply by two the results in the organic sulfur trioxide determination of sulfonated oils (since $1SO_3=2KOH$) is incorrect, because the determination refers to the group HSO_4 instead of SO_3 and $1HSO_4=1KOH$. *Chem. Umschau Fette, Oele,Wasche Harze* 35,290-1 (1928).

Vitamin-bearing oils may be obtained from fish livers as follows: livers such as those of the cod are cooked at a temperature not exceeding 100° while under sub-atmospheric pressure until the livers are disintegrated and the oil freed from them; an inert gas such as nitrogen or carbon dioxide is introduced above the mass to break the vacuum and exclude air, the mass is cooled while permitting it to separate into strata, the upper layer of oil is decanted and stored under an inert gas. U. S. Pat. No. 1,725,964.

Fatty or mineral oils may be treated with decolorizing earths by a continuous method in which the oil and the earth are fed in predetermined proportions to a mixer in such a way that fresh oil meets fresh earth, the mixture being continuously withdrawn. Ger. Pat. No. 480,345.

Prices

Candles, adamantine 6s 16 oz.			
20-set cases	set.	.14½	.15¾
40-set cases	set.	.14	.14½
Candles, paraffin, cs., 14 oz., case of 40 sets	set.	.10	.10¼
6s 14 oz., case of six cartons containing 36 sets	set.	.11	.11¼
6s 12 oz., 40 set cases	set.	.09	.09¼
6s 12 oz. cases of six cartons containing 36 sets	set.	.10	.10¼
Patent ends	set.	.17¾	.18
Stearin 6s 16 oz., plain, cases	set.	.16¾	.17
Castor, No. 1, bbls.	lb.	.13¼	.13½
No. 3, bbls.	lb.	.12¾	.13
Chinawood, bbls. or drs.	lb.	.15½	.15¾
Coast, tanks, spot	lb.	.14	.14¼
Futures	lb.	.13½	.13¾
Coconut, Ceylon grade, bbls.	lb.	—	.08¼
Coast, tanks	lb.	.06¾	.07
Cochin grade, bbls.	lb.	.08¾	.09
Manila, bbls.	lb.	—	.08¼
Tanks, N. Y.	lb.	.07	.07⅛
Coast, tanks	lb.	.06¾	.07
Fatty acids, mill, tanks	lb.	.10½	Nom.
Cod, Newfoundland, bbls.	gal.	.59	.60
Copra, bags, coast	lb.	.04⅜	.04½
Corn, tanks, mills	lb.	.08	—
Bbls., New York	lb.	.10	Nom.
Refined, bbls.	lb.	.10½	Nom.
Fatty acid	lb.	.08¾	Nom.
Cottonseed, crude, tanks, mill	lb.	.07¼	.07⅜
P. S. Y.	lb.	.09	.09½
Fatty acids, mill, bbls.	lb.	.09	Nom.
Degras, domestic, bbls.	lb.	.04¼	.05½
English, bbls.	lb.	.04½	.05
German, bbls.	lb.	.07	.07½
Neutral, domestic, bbls.	lb.	.07¾	.09½
English, bbls.	lb.	.08	.09
German, bbls.	lb.	.07	.07½
Greases, choice white, bbl. N. Y.	lb.	.07½	.09
Yellow	lb.	.06⅞	.07
Brown	lb.	.06¾	.06⅞
House	lb.	.06⅞	.07
Bone Naptha	lb.	.06¾	—
Herring, coast tanks	gal.	—	Nom.
Horse, bbls.	lb.	.09½	Nom.
Lard, city, tierces	lb.	.11	—
Compound, tierces	lb.	.11	.11¼
Middle Western, tierces	lb.	.12¼	—
Neutral, tierces	lb.	.13	Nom.
Prime Western, tierces	lb.	.11½	—
Lard oil, No. 1, bbls.	lb.	.11¾	—
No. 2, bbls.	lb.	.11½	—
Extra bbls.	lb.	.12½	—
No. 1, bbls.	lb.	.12	—
Winter strained, bbls.	lb.	.12½	—
Prime, bbls.	lb.	.15	—
Linseed Oil, boiled, tanks	lb.	.1510	—
Car lots, bbls.	lb.	.1590	—
Less car lots, bbls.	lb.	.1630	—
Less than 5 bbls.	lb.	.1670	—
Double boiled, less than 5 bbls.	lb.	.1700	.1730
Raw, tanks	lb.	.1470	—
Car lots, bbls.	lb.	.1550	—
Less car lots, bbls.	lb.	.1590	—
Less than 5 bbls.	lb.	.1630	—
Calcutta, bbls.	lb.	.2200	—
Refined, bbls.	lb.	.1620	.1660
Varnish grades, bbls.	lb.	.1640	.1680
Linseed cake, bags	ton	48.00	—
Meal bags	ton	57.00	—
Menhaden, crude, tanks, Baltimore	gal.	.48	—
Light pressed, bbls.	gal.	.67	.70
Yellow bleached, bbls.	gal.	.69	.72
White bleached, bbls.	gal.	.72	.75
Mustard, bbls.	gal.	.85	.90
Neatsfoot, cold pressed, bbls.	lb.	.18½	—
Extra, bbls.	lb.	.12¼	—
No. 1, bbls.	lb.	.12	—
Pure, bbls.	lb.	.14½	—
Oleo, No. 1, bbls.	lb.	.11¼	—
No. 2, bbls.	lb.	.10¼	—
No. 3, bbls.	lb.	.10	—
Olive, denatured, bbls. N. Y.	gal.	1.00	1.10
Shipments	gal.	.97	1.00
Foots, bbls.	lb.	.08¾	.09¼
Shipments	lb.	.08	.08½
Edible, bbls.	lb.	2.00	2.30
Palm, Lagos, casks, spot	lb.	.07⅝	.07¾
Shipments	lb.	.07½	—
Niger, casks, spot	lb.	.07⅜	.07½
Shipments	lb.	.07¼	—
Palm Kernel, pkgs.	lb.	.08¼	.08½
Tank cars	lb.	.07¾	—
Peanut, crude, bbls.	lb.	.11½	Nom.
Mills, tanks	lb.	.08½	Nom.
Refined, bbls.	lb.	.13¼	Nom.
Perilla, bbls.	lb.	.17	Nom.
Poppy Seed, bbls.	gal.	1.70	—
Rapeseed, blown, bbls.	gal.	1.00	1.02
Refined, bbls.	lb.	.78	.80
Red Oil, distilled, bbls.	lb.	.10⅝	.11⅛
Tanks	lb.	.09¾	—
Saponified, bbls.	lb.	.10⅝	.11⅛
Tanks	lb.	.09¾	—
Salmon, coast, tanks	gal.	.44	Nom.
Sardine, coast, tanks.	gal.	.48	—
Sesame, refined, drums	lb.	.12½	.14
Soya Bean, blown, bbls.	lb.	.13½	.13¾
Crude, bbls.	lb.	.12½	.12¾
Orient, coast, tanks	lb.	.11	.11¼
Sperm, bleached f.o.b., New Bedford, bbls.	gal.	.84	.85
Natural, f.o.b., New Bedford, bbls.	gal.	.78	.80
Stearic Acid, Double pressed, bags	lb.	.15¾	.16½
Triple pressed, bags	lb.	.18¼	.18¾
Stearine oleo, bbls.	lb.	.10¼	.10½
Tallow, edible, bbls	lb.	.09	.09¼
City, extra, works, loose	lb.	.08¼	—
Special, works, loose	lb.	.08	—
Tallow oil, acidless, bbls.	lb.	.11	—
Tanks, N. Y.	lb.	.10¾	—
Vegetable tallow, coast, mats	lb.	.07¾	Nom.
Whale, crude, No. 1, coast, tanks	lb.	.07	—
No. 2, coast, tanks	lb.	.06½	—
Refined, winter bleached, bbls.	gal.	.80	—
Extra, bbls.	gal.	.82	—
Natural, bbls.	gal.	.78	—