American Oil Chemists' Society Convention

Twentieth Anniversary Sessions Will Be Held in New Orleans, May 13th and 14th

THE American Oil Chemists' Society is preparing this year to fittingly celebrate the twentieth anniversary of the Society with a splendid program at the Annual Convention, which will be held in New Orleans on Monday and Tuesday, May 13th and 14th. The little group of chemists who established the Society in 1909 can look with pride upon the result of the first twenty years' growth. The Society now numbers among its members more than three hundred chemists and engineers whose chosen fields of endeavor are in the production of all varieties of fats, oils, soaps, and products and by-products thereof. The growth of the Society has been steady and constant. In the beginning the interests of the members were chiefly in cottonseed oil and its products, but today all classes of fatty oils and products are represented in the membership, from mayonnaise and salad oil to stearic acid and candles. The last two years have seen marked progress, the first of them in the inauguration of a series of Fall Meetings, held during the Autumn in a Northern city, to supplement the Annual Meeting, which is always held in the South in the Spring, and the year just past, under the able Presidency of A. W. Putland, for the establishment of the Soap Chemists' Section of the Society, in which Section the particular problems of the soap chemists will have consideration, whether or not they are problems dealing primarily with oils and fats: the soapmaker's raw materials and the major interest of the Society as a whole.

The Smalley Foundation, for the promotion of accuracy in analyses of feeding stuffs for oil, ammonia and moisture, has closed its most successful year since its establishment, with a greater number of laboratories, members of the American Oil Chemists' Society and others, collaborating in cooperative analytical work. The Society has published its Standard Methods of Analysis, in convenient form for the use of chemists. The Methods as published are arranged in loose-leaf form in a Lefax binder, so that additions may be made most conveniently, when necessary.

Roosevelt Hotel, New Orleans, convention headquarters for the 20th Annual Meeting of the American Oil Chemists Society

The complete program of the meetings follows:

Monday, May 13, 1929

Convention called to order at 9:30 A. M.
E. G. Williams, Chairman
Local Arrangements Committee
Invocation
Opening of Twentieth Annual Meeting
Greetings from the Society's First President
Felix Paquin
Reading of Minutes of Last Annual Meeting
J. C. P. Helm
Address of President
A. W. Putland
Report of Secretary-Treasurer
J. C. P. Helm
Report of Governing Committee
J. C. P. Helm, Secretary

Report of Membership Committee
W. R. Stryker, Chairman
Report of Sampling Committee
W. G. McLeod
Studies on Gossypol—A Progress Report
E. P. Clark
Interstate Cottonseed Crushers' Assn., Research Associate
Report of Cottonseed Analysis Committee
C. H. Cox, Chairman
A Preliminary Report on the Study of Methods for Cottonseed Analysis
G. S. Jamieson and R. S. McKinney
(This report is from the U. S. Department of Agriculture's Committee on Methods of Sampling and Analyzing Cottonseed for Crushing)
Report of Color Committee
W. D. Hutchins, Chairman
Report of Refining Committee
C. B. Cluff, Chairman
Report of Special Committee on Color Readings
W. D. Richardson
At this period there will be a general discussion on Methods with the Chemists' Committee of the Interstate Cottonseed Crushers' Assn.
T. C. Law, Chairman
Appointment of Special Committees
Announcements
Adjournment until 9:30 A. M. Tuesday

Tuesday, May 14, 1929

Report of Soap Section
A. K. Church, Chairman
The Cooperative Work of the A. and M. College of Texas with the Cottonseed Oil Mill Industry
C. C. Hedges
Head of Department of Chemistry and Chemical Engineering
Report of Kreis Test Committee
A. S. Richardson, Chairman
Report of Committee on the Effect of Crude Mill Operations on Crude Oil Produced
A. K. Schwartz, Chairman
Report of Fat Analysis Committee
W. D. Richardson, Chairman
Report of Moisture Committee
W. H. Irwin
Palm Oil from the Belgian Congo
George S. Jamieson & Robert S. McKinney
Referee Board Report
W. H. Irwin, Chairman
Report of Olive Oil Committee
Louis M. Roeg, Chairman
Report of Special Committee on Method for Determining Free Fatty Acid in Refined Oils
M. M. Durkee, Chairman
Report of Detergents Committee
L. T. Howells, Chairman
Report of Smalley Foundation
H. C. Moore, Chairman
Report of Committee on Publication of Methods
W. H. Irwin
Report of Planning and Uniform Methods Committee
J. J. Vollertsen

The Annual Banquet will be held on Tuesday evening and there will be a golf tournament during the two days of the convention with many handsome prizes, including a beautiful challenge cup presented to the Society by The Industrial Chemical Sales Company. The cup is illustrated elsewhere in this issue of *Oil & Fat Industries*. All members and all who are interested in the chemistry of oils, fats and soaps are urged to attend this 20th Anniversary Convention at New Orleans, May 13th and 14th. Headquarters will be at the Roosevelt Hotel, where the Society has held many previous enjoyable meetings.

Report of the Referee Board

The Referee Board considered eight new applications during the past year and of the eight the following were granted certificates:

Fred C. Schilling, Limited Referee Certificate

A. H. Preston, Limited Referee Certificate

W. J. Bramblett, Limited Referee Certificate

Herbert M. Shilstone, Limited Referee Certificate

Edgar H. Tenent, Limited Referee Certificate

D. B. Dickson, Limited Referee Certificate

H. P. Trevithick, Full Referee Certificate

We also have under consideration at the present time the application of one other Laboratory.

The Referee Board decided, in order to get a better line on the work of the Referee Laboratories, to send out some check samples and a sample of crude oil and refined oil was sent to each laboratory. The results in some instances indicated that certain Referee Laboratories were not as familiar with the Rules as they should be and in some instances the results obtained were unsatisfactory. In each instance where there were discrepancies the

Referee Board has taken the matter up with the Laboratory in question and expects to have the matter settled to their satisfaction before granting certificates for the season 1929-1930.

The present Referee Board recommends a continuance of this check at regular intervals by the incoming Board.

W. H. IRWIN, *Chairman*

Report of the Refining Committee

The Committee has studied the refining of Expeller Oil, Corn Oil, Soya Bean Oil and Peanut Oil to determine the effect of each variable in our refining test, and to determine the proper amount of caustic and strength of lye. The effect of different brands of filter paper on the color was also investigated.

The experimental work for the Committee was done in the laboratory of The Procter & Gamble Company by an investigator, at the expense of the American Oil Chemists' Society. After we had determined what appeared to be the best conditions, a co-operative sample of each oil was sent to the members of the Refining Committee for co-operative tests. With further reference to color readings, some consideration was given to the number of glasses to be used in matching colors.

As a result of the year's work, we make the following recommendations:

(1) *Expeller Oil*—No change should be made in the present official method as now written.

(2) *Corn Oil*—To add to our present methods of analysis the following. Note that we consider this a tentative method rather than an official method at this time.

Tentative Method for Refining Corn Oil

The apparatus and general procedure shall be exactly as prescribed for hydraulic pressed crude cottonseed oil, with the following exceptions: The choice of lye shall be a concentration of 16° in all cases. Two refining tests shall always be made, using respectively ½ and ⅔ of the maximum amount of caustic soda permitted for hydraulic crude cottonseed oil having the same F. F. A. The soap stock may be hardened by chilling in ice water, if necessary, to permit draining the oil from the soap stock.

(3) *Soya Bean Oil*—We recommend the following as a tentative method.

Tentative Method for Refining Soya Bean Oil

The apparatus and general procedure shall be the same as prescribed for hydraulic pressed crude cottonseed oil, with the following exceptions: Choice of lye shall be 14° in all cases, and two tests shall be made using respectively ½ and ⅔ of the maximum amount permitted for hydraulic crude cottonseed oil having the same F.F.A. The soap stock may be hardened by chilling in ice water, if necessary, to permit draining the oil from the soap stock.

(4) *Color Glasses*—We recommend that three glasses be required for use in all color readings, one colorless glass to be used as the third glass when only one yellow and one red are needed.

(5) We recommend that the plan of having an investigator be continued for the work of the Refining Committee, and we also recommend it to the Society for the work of other committees, where a similar study of variable conditions is to be made, as we consider it the quickest and surest way to obtain results.

(6) For next year's committee we recommend the following:

(a) Complete the work on Peanut Oil.

(b) Investigate the refining of Coconut Oil.

(c) Investigate the effect of different filter papers and other conditions in the filtering of refined oils with regard to the effect of these conditions on the color.

C. B. CLUFF, *Chairman*

Oils and Fats Situation in Europe

Improved processes of refining which have added to the number of oils which can be used as food are responsible, the March issue of the Bank of America Review says, for the decided increase in the consumption of vegetable oils in most European countries. Imports of cottonseed into the United Kingdom between 1919 and 1928 increased from 462,000 to 575,000 gross tons. Between 1922 and 1927 French imports of cottonseed oil increased from about 2,000 to 4,000 metric tons. "These evidences of the growing use of vegetable oils and of the recovery of domestic pork industries," the review concludes, "seem to indicate that American lard cannot be exported in large quantities except when hog prices are low. In the domestic field as well as the foreign, lard and other pork products encounter a certain amount of competition from vegetable oil products and lard substitutes. Many lard manufacturers here feel that the best way to meet this competition of substitutes is better standardization of product, and a careful study of causes of deterioration."