Vogt Processes, Inc., of Louisville, Kentucky, are marketing a new type of machine for the intimate mixing and simultaneous chilling, congealing or freezing of materials. It is claimed that this machine, known as the Votator, will accomplish the purposes for which it is intended continuously, in one process, faster and at less cost than any other machine; that it is the only process machine of its type which operates under pressure and is automatically controlled. The machine is said to be particularly adaptable to the manufacture of shortenings, margarines and other emulsified oil-containing products.

The annual dinner of the Oil Trades Association of Philadelphia was held in the Marlboro-Blenheim Hotel, Atlantic City, January 22. About 150 members and guests attended. The Oil Trades Association of New York was represented by A. J. Saunders and E. H. Laing.

The Schreiber Products Corporation of Buffalo, New York, has contributed \$500.00 to the Fellowship Fund of the Mayonnaise Products Manufacturers Association.

Glidden Company sales for the fiscal year beginning November 1, show an increase of \$2,376,442 over the previous corresponding period and an increase of \$454,093 for the first two weeks of 1930.

The Federal Trade Commission has issued an order directing the discontinuance of antisweet advertising on the part of certain manufacturers of cigarettes. This action is the result of protests filed by the Food Products Protective Committee, which represented practically all manufacturers of food products in the country.

The assets and business of the Pittsburgh Provision Co., of Pittsburgh, Pa., have been purchased by Armour and Co.

New Books

Analyse der Fette und Wachse. Zwtiter Band Systematik Analysenergebuisse Bibliographic der natürlichen Fette und Wachse (Analysis of Fats and Waxes, Vol. 2, Analytical Data and Bibliography of Natural Fats and Waxes). By Adolf Grün and Wilhelm Halden, Julius Springer, Berlin, 806 pages 18 x 25.5 cm., not illustrated. Price, bound, R.M. 98.

This is the second volume of the work and follows Volume I by A. Grün, published in 1925. Volume I is devoted to methods for the examination of fats, waxes, and products manufactured or derived from The present Volume II is devoted to selected data for some 1050 fats and 280 The evident aim of the authors to waxes. present authoritative information and data covering every fat and wax known to science appears to have been attained. No omissions have been detected. If any exist they are of minor importance and not of such a character as to impair the value of the work as a comprehensive compilation of present knowledge of the physical and chemical characteristics of the fats and waxes. The book is divided into three main sections, Part I comprising 522 pages and giving the characteristics and composition of fats and oils of animal and vegetable origin; Part II, 66 pages, comprising similar data for waxes; and Part III, 182 pages, devoted to a bibliography of approximately 6,000 references. A very complete subject index, also indices of botanical and zoological names is provided.

The section devoted to fats is divided into those of vegetable and animal origin, and the vegetable fats are in turn subdivided into drying and non-drying fats. This is a departure from the common practice of making the division into three classes, drying, semi-drying, and non-drying. In making the division, all oils which exhibit any drying properties whatever are classed as drying oils. This necessarily results in the inclusion of a number of oils of very feeble drying properties in that class. Waxes are divided according to origin into vegetable, animal, and mineral or fossil waxes. Within each division the various fats and waxes are arranged in accordance with the botanical or zoological classification of the plant or animal from which derived. The bibliography is extensive and comprehensive, comprising some 6,000 citations. Arrangement of the citations follows the arrangement of the body of the work. The book is an outstanding example of the bookmaker's art and is singularly free from typographical and technical faults. On account of its completeness, together with its systematic arrangement, comprehensive bibliography. and excellent index, this book is a particularly valuable work of reference.

Robert H. Kerr