

OIL & FAT INDUSTRIES

The Editor's Page

A Menace to Oil Crushing

A SERIOUS menace to crushers and refiners of vegetable and animal oils the world over has come up out of the Antarctic seas in the form of a huge overproduction of whale oil.

The quick profits gained from Antarctic whaling operations have caused the organization of whaling companies, in Norway particularly, to be carried beyond all bounds. The speculation in whaling shares in Oslo, Bergen and Stavanger nine months ago gave rise to reminiscence of the Mississippi bubble, the London rubber flotations and other similar get-rich-quick frenzies which have seized entire nations in the past. Fear that the whales would soon be exterminated was felt throughout the world of consumers of fats.

Events have seemed to rout such fears. The many whalers operating in the Antarctic field during the past season have gathered the record haul of over four million barrels of oil, and report the presence of the whales in greater abundance than ever before.

The whaling shareholders, however, need not expect a continuation of huge profits from their ventures, their aim having been defeated by the very extent of the operating success. Whale oil is appearing in the fat-consuming centers in such abundance that the surplus is failing to find ready buyers at any price.

Therein lies a distinct menace to the success of all crushers of vegetable oils and producers of tallows and greases. The large consumers have rejected the surplus whale oil. It is inconceivable that the owners of the whaling enterprises will do other than transport that surplus to convenient places for storage and persist in offering it to all and sundry buyers at prices which will make all other oil look expensive in comparison. The oil, when hydrogenated, is suitable for shortening or margarine purposes, so that it can enter into competition with practically any grade of fat.

American oil crushers are fortunate in that the Tariff affords them some measure of protection against this million barrels of whale oil which must eventually be absorbed by the world's markets. The excess is, however, going

to strike a blow at the heart of oil crushing the world over. The virtually complete suspension of whaling next season is undoubtedly the only thing which will prevent it from being a death blow.

Science—Pure or “Commercial”?

THOSE who are devoting, or planning to devote their lives to the chemistry of foods and food products should pause, at this juncture, to consider well whether they are willing to persist in the combat against modern prejudices which are apparently as deepseated as those of medieval times.

There are apparently just two avenues of endeavor open to the chemist who would specialize in food work. He may become a “nutrition specialist” and under the paternal ægis of some food producer or manufacturer, or of some group, he will promptly discover that the only road to health for the human race is paved, parked and graded with the particular food of his backers, be that food milk, honey, bread, meat or psyllium seed.

If, on the other hand, scorning the leash of such guidance, he ventures along the flowered path of originality and dares to discover new and wholesome foods or new uses for known products, he immediately becomes, in the eyes of the “things-as-they-are” crowd, a charlatan, a champion of substitutes, a fraud, one who would stunt the growth of the nation's children, a mountebank. In short, no designation is severe enough for one who threatens *their* monopoly.

It is our belief that such an attitude toward progress will stifle initiative. Many a gift of value will be lost to the world because young chemists starting their careers will deliberately choose the avenue of commendation rather than that of vituperation.

We of this age look back upon the dark ages when witches were burned and scolds were ducked, and remark complacently, “How narrow-minded they were in those days”. *We* wonder what will be the comment of the historians of three hundred years hence upon the “broadmindedness” of our age toward scientific achievement, pure or “commercial.”

On to New Orleans

The Annual Meeting of the American Oil Chemists Society, to be held at the Hotel Roosevelt, New Orleans, Thursday and Friday, May 14th and 15th, is arousing more than usual interest this year because of the most interesting and attractive program of scientific and technical papers which has been assembled by President W. H. Irwin. The complete program is published in this issue of OIL & FAT INDUSTRIES.

The New Orleans Committee on Arrangements promises new and unusual entertainment features and a record-breaking attendance is forecast.

All members are urged to make an especial effort to attend, and all others interested in the chemistry and technology of oils and fats are invited to be present.

Golf! Golf!! Golf!!!

WEBSTER says a chemist is "one versed in the science of the composition of substances, and of their transformation, or in the application of chemical theory and method to a particular subject."

When the subject becomes that of the ballistic properties of gutta-percha, and the transformation refers to the efficient removal of a small spherical pellet from a specified number of given locations to a uniform number of cylindrical spaces, despite all natural, artificial, imaginary and psychological forces in opposition, the many variations of research procedure resorted to in attempts to solve the problem, by chemists in general, and oil chemists in particular, are fruitful sources of instruction, not to say entertainment, for all bystanders, innocent or otherwise.

Some investigators maintain that the proper method of procedure is to slip up upon the victim in a nonchalant carefree manner and clout him quickly, without conscious effort. The other school of thought defends the method of routine, technique, practice or what have you. These delvers into the abstruse mysteries of science pay most meticulous attention to apparatus, style, manner of approaching the problem (or the ball, or the green), posture, timing, follow-through, swing, counterswing, or what haven't you.

At great cost to this Journal, our special investigator has interviewed all the authorities,



G. W. AGEE
Defending "Champ"



"Try and get it away from him"

including Will Rogers and Evangeline Adams, and reports that no matter what claims these research workers may make to being golfers, they are still chemists, and oil chemists, at that.

All of which is by way of introducing the fact that there is to be a great golf tournament for oil chemists at the Metairie Country Club, New Orleans, Louisiana, at 2:00 P.M. Sharp, on Thursday, May 14th, 1931. The spoils of the competition will include one year's possession of the Nuchar Challenge Cup, a Medal for the winner, many and varied pieces of golfing apparatus and gear, sundry articles of clothing (which may fit) and other honors. By special permission of the copyright owners, we are privileged to reproduce herewith photographs of the present and last previous holders of the Challenge Cup. It is rumored that these two gentlemen (having previously been acquainted with each other somewhere) have entered into a compact or conspiracy to keep said cup as a decoration of the temple in a certain city of ancient kings.

As we go to press we hear rumors of a counter-revolution. We hope the shooting will be exciting, and not too dangerous to the bystanders.

Position Wanted: Capable executive, qualified by training and experience as General Manager or Sales Manager of edible oil refinery, compound or margarine business. Experience covers general management in such lines, including all edible oil specialties, coconut butters, salad oil, mayonnaise, margarine, shortening. Address Box A12, % Oil & Fat Industries, 136 Liberty Street, New York, N. Y.