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## PERSONAL PARAGRAPHS

## American Can Exhibit

One of the most interesting exhibits at the Convention of the National Canners' Association, held in Chicago late in January, was the display of the American Can Company, which consisted of a great variety of cans and containers of all descriptions. Built on a base consisting of cans of all sizes and colors, rising in tiers to the height of three or four feet, the display was surmounted by two towering columns of sheet tin.

INDUSTRIAL CHEMICAL SALES COM-PANY have just issued an interesting and well printed booklet entitled "Palatable Drinking Water." The brochure sets forth the experiences of water companies with their activated carbon in the removal of tastes and odors in drinking waters.

Foster D. Snell, Inc., Consulting Chemists and Engineers of 130 Clinton street, Brooklyn, New York, have recently issued a very attractive booklet descriptive of the services rendered by the company to their clients. The subject matter of the booklet covers analysis, research, development of new products, plant inspections, operating and management service, surveys, legal testimony and miscellaneous services. Clear statement of the policy of the organization in its relations with its clientele is included. Copies of this booklet will be mailed by Foster D. Snell, Inc., to those interested upon request.

David Wesson recently addressed the Student Section of the American Chemical Society at Cornell University. His topic was the development of edible products for human use from the cottonseed. As a feature of the demonstration accompanying the talk, "ham" sandwiches containing a filling of proteid substances prepared from cottonseed instead of ham were served to the audience, and were consumed with much enjoyment.

W. H. Dickhart, formerly associated with the Bureau of Chemistry of the New York Produce Exchange, has opened a laboratory for consulting and analytical service to the oil, fat and wax industries at 189 Franklin street, New York City.

Charles P. Harris, Ph. D., has established a laboratory for research and consulting service at 174 Madison avenue, New York, N. Y.

THE CHEMICAL CATALOG COMPANY, INC., has issued a monograph on the utilization of vegetable fats and oils as A. C. S. Monograph No. 58. The monograph is by that well known authority, Mr. George S. Jamieson, Ph.D., chemist in charge of Oil, Fat and Wax Laboratory, Bureau of Chemistry and Soils, U. S. Department of Agriculture. The volume contains 444 pages, is priced at \$6.50 and information can be obtained from The Chemical Catalog Co., Inc., 419 Fourth avenue, New York. The table of contents follows:

Chapter 1. Introduction.

Section I: Distribution, Formation and Utilization of Fats by Plans, and Their Composition.

Section II: Extraction and Refining of Fats and Oils.

Section III: Nutritive Value of Fats and Oils.

Section IV: Rancidity and Stabilization of Fats and Oils.

Section V: Emulsions; Margarine.

Chapter 2. Non-Drying Fats and Oils.

Chapter 3. Semi-Drying Oils.

Chapter 4. Drying Oils.

Chapter 5. Fatty Acids, Alcohols, Sterols, Hydrocarbons, Phosphatides.

Chapter 6. Methods.

Appendix.

Tables.

Index of Botanical Names.

Index of Subjects.