## Statement by President Hamner to the Society

T is with a feeling of humility in the face of conditions today that I undertake the duties of president of the American Oil Chemists Society for the coming year.

We have an infant journal which should be carefully fostered and brought to full stature. This, I believe, can be done. It might off-hand look to be a hard matter to keep the membership up to the proportion of former years. On the other hand, if all our members will bring the value of the Society and its work and publication to the attention of chemists interested in our work, and to the attention of those interested in the industries we serve, the membership would be largely increased. If each member of the Society will consider himself an aid to the Membership committee, the circulation of the journal will be largely increased, its prestige enhanced, and the Society as a whole will benefit largely. Your cooperation is also requested on behalf of the Journal Committee, the Editor-in-Chief, and the Publishers. It is suggested that members send in news items as well as scientific papers.

Arrangement of committees will be undertaken at once and it is hoped that conditions this year will make it possible to obtain an even larger amount of work than in the past. The earnest support and cooperation of every member of the Society is urged for all the Society's activities. Through this only can the Society hold its own, and with this it certainly can go forward.

N. C. HAMNER.

## Some Unofficial Notes on the Convention

**B** EAL French Creole cooking at New Orleans is something to look forward to with the greatest of pleasure, and the New Orleans chefs are particularly adept in the preparation of sea food, so that many of the inlanders who attend the convention from both the South and the North, every year, look forward with special pleasure to a diet of delectable sea foods, prepared as they can only be prepared by these French Creole chefs.

This year was no exception, and starting in right with breakfast before the first meeting, it was interesting to observe the pilgrimage of such members as Worthen Agee and J. N. Pless of Memphis, Kelly of Los Angeles and Harris of Chicago journeying all the way from the Jung Hotel into the French quarter to Galatoire's to partake of the luscious crab omelette, eggs benedictine, etc., and there followed many unofficial excursions and special dinners in the French quarter. Count Arnaud's place was very popular. Dinner parties including such notables as Maurice Durkee, John Werner, L. B. Forbes, Raymond Hatter, Alfred Kramer, Evan Sigworth, etc., might have been seen feasting on oysters Rockefeller, Pompano Papilotte, etc.,

and at the banquet some fine sea food was also served as the Jung Hotel has a very good Creole chef.

The visiting chemists seemed to be somewhat lost in strange quarters, as there were certain parts of the Hotel Roosevelt lobby where they had been quite at home for so many years exchanging confidences. The new quarters, however, were fine, and although it is quite a journey over from the Jung to the most interesting cafes and restaurants of the French section, the rooms of the Jung are very good and the service is excellent. The management evidently desired to have everyone feel at home, as evidenced by the friendliness of the staff including the elevator operators and the young lady who operated the machine in connection with the cigar stand.

It takes a brave man to attend the meeting on his honeymoon, but Andrew Schwartz of Houston was quite equal to the occasion. However, every one was very much disappointed that Andrew failed to show up at the banquet, as a rousing reception had been prepared for him. The entire Society wishes him the greatest happiness.