

ing model, the improvement in yield obtained by cracking crude petroleum oils in the production of gasoline. The treatment of water for potable purposes is illustrated in a similar manner. A transparent man, in which it is possible to see the skeletal, nerve, vascular, respiratory, digestive and muscular systems is on exhibition. And so we could go on enumerating various individual items in the hope that one or the other may appeal to you and help you decide to spend some time in Chicago at our Convention.

Do you know how gas and steam engines and refrigerating systems operate; why drops of water and other liquids happen to be round; how sounds are produced and transmitted through the air? All of these things are explained and illustrated in the physics section of the Science Building.



Geological exhibits illustrate the origin and growth of the earth by means of operating models. The occurrence of petroleum in the earth and the amazing methods for locating it are shown in a series of exhibits.

Outside of the Science Building there are very many interesting scientific facts displayed in the Agricultural Building and the Horticultural Building, as well as in the Travel and Transport Building.

We hope that your curiosity has been sufficiently aroused so that you will decide at once and make your plans to come to Chicago and the Convention. Remember that it will not be possible to see A CENTURY OF PROGRESS EXPOSITION next year or any other year after this one. So make up your mind now and give us the pleasure of greeting you bright and early on October 12 at the Congress Hotel.

## Fall Meeting, A. O. C. S., Congress Hotel, October 12 and 13, 1933

The plans of the Local Committee for the Fall Meeting have developed to the point where we can promise the best and probably the most largely attended meeting of the American Oil Chemists' Society ever held.

The scientific program which is being prepared is not yet complete, but a glance at the preliminary program given below discloses that there will be many papers of interest on soap and soap products and vegetable oils and fats.

In addition to the scientific program the Local Committee has prepared an especially attractive program of entertainment, including the Annual Bowling Tournament, a write-up of which you will find elsewhere in this issue. There will also be a Golf Tournament on Friday afternoon if the weather permits. L. M. Tolman is chairman of this tournament and those desiring to play golf should get in touch with him promptly.

With the unusually fine scientific program, A Century of Progress, and the various forms of entertainment offered by the Local Committee this year, you cannot afford to miss this meeting. Come and bring your family.

### Preliminary Program—Thursday, October 12, 1933

#### REPORTS:

1. Report of the Soap Analysis Committee, M. L. Sheely, chairman.
2. Report of the Glycerin Analysis Committee, J. T. R. Andrews, chairman.
3. Report of the Detergent Committee, J. G. Vail, chairman.
4. Report of the Paper & Ink Stability, L. F. Hoyt, chairman.

#### PAPERS:

1. Paper Processing for Package Purposes, T. Lindsey Crossley.
2. Title unannounced, L. F. Hoyt.
3. Title unannounced, N. N. Dalton.
4. Wasted Time, John W. Hall.
5. Packaging Laundry Soaps, F. E. Joyce.
6. Chemical Warfare Service Training Film.
7. The Removal of Stearin from Fatty Oils with Liquefied Hydro-Carbon Gases, C. E. Adams, G. L. Parkhurst, V. Voorhess.
8. A Quantitative Estimation of Detergency, O. M. Morgan.

### Preliminary Program—Friday, October 13, 1933

1. Recent Developments in the Vitamines of Oils and Fats, K. K. Jones.
2. Chemical Microscopy of Fats and Waxes, L. Wilson Greene.
3. Various Methods of Determining Iodine Values and Their Effect on the Results of Fat Analysis, A. D. Barbour.
4. Shortening Requirements for the Baked Product, C. J. Morison.
5. Butter, Its Commercial Aspects and a Diagnosis of Its Defects, F. W. Bouska.
6. The Accelerating Effect of Metals on the Development of Peroxides in Oils and Fats, A. E. King, H. L. Rochen, W. H. Irwin.
7. Progress Report of the Fat Analysis Committee, W. H. Irwin, Chairman.
8. Consumer Ideas of Oil Cookery, Mrs. Edith Shuck.
9. The Effect of Salt on Oil Spoilage, L. B. Kilgore.