five extractions to a volume of about 20-30 ml. and transfer to a platinum crucible, carefully washing the beaker with alcohol and transferring the washings into the crucible. Slowly burn off the alcohol and then ignite the crucible until no carbon remains.

Cool the crucible and place into a 250 ml. beaker. Wash the crucible with about 50 ml. hot, distilled, *neutral* water and titrate with N/50 HCl, using methyl orange as an indicator.

1 cc N/50 HCl = .00607% sodium oleate

Three samples were prepared as described in last year's report, that is, by incorporating definite amounts of sodium oleate in soap-free oil, and mailed to the various members of the committee. A blank consisting of the soap-free oil was also mailed, making a total of four samples. Following are results:

	Sample 1	Sample 2	Sample 3	Sample 4
Per cent Sodium Oleate Incorp.	0.0000	0.0050	0.0100	0.0500
Laboratory No. 1	0.0000	0.0066	0.0095	0.0440
Laboratory No. 2	0.0030	0.0079	0.0121	0.0452
Laboratory No. 3	0.0000	0.0024	0.0085	0.0401
Laboratory No. 4	0.0027	0.0057	0.0064	0.0470
Average	0.0014	0.0056	0.0091	0.0441

An examination of above results indicates that the average of all analyses checks closely the amount of sodium oleate that was actually incorporated. However, some discrepancies exist in the individual analyses of samples one and two. In view of the very small amounts of soap present in the samples and the nature of the analysis itself, the variations are not considered serious.

Your committee agrees that the analysis is a lengthy one; also believes that concordant results can be obtained only by the most careful analysts, and therefore suggests that the procedure outlined above be adopted as a tentative method only, for the time being.

L. A. Spielman, Chairman
N. T. Joyner
J. J. Lappen
R. C. Stillman

Report of The Fat Analysis Committee

THE last report of the Fat Analysis Committee recommended methods for Wiley melting point, thiocyanogen value, a modified Twitchell method for separation of liquid solid fatty acids, and a modified AOAC method for detection of foreign fats containing tristearin in unhydrogenated pork fat. These methods were formally adopted and published.

It was decided to continue the work on liquid solid acid separations in the light of work done and reported abroad by Cocks Christian & Harding, who claim that the Twitchell lead-salt alcohol method yields low results for iso-oleic acid. Samples have been distributed for analysis by the Cocks Christian and Harding method, the present method as adopted last year, and the Baughman-Jamieson method.

It was further decided to investigate a number of specific tests for oils, as follows:

Bellier Test for Peanut Oil.

AOAC Test for Unhydrogenated Fish Oil.

Ghose-Pal Test for Hydrogenated Fish Oil.

Besson Test for Kapok Oil.

Baudoin Test for Sesame Oil.

Samples covering the above tests have been distributed to the committee for cooperative tests, but the data are not ready at this time.

The committee has under consideration further work on the method for detection of foreign fats containing tristearine in unhydrogenated pork fats. The question of whether the use of pre-melted glyceride in determining the melting point of the separated glycerides is of any influence may require some additional cooperative work.

One of the committee members has called attention to the fact that some of the beakers and test tubes specified for use in the method for Wiley melting point are not standard. The committee is considering the possibility of changing these specifications so that standard equipment can be used.

W. H. Irwin, Chairman.
R. W. Bailey
C. P. Long
M. L. Sheeley
H. P. Trevithick
T. C. Law
H. J. Morrison
L. M. Tolman
J. J. Vollertsen

Report of the Revision of Methods Committee 1937

DUE to the addition of several new methods and a new section on sulfonated oils, it was found necessary this year to add a number of new pages to the Lefax binder. These additions, together with a number of necessary changes in the methods generally, resulted in the expenditure of $215 to bring our methods up to date.

This expenditure made it advisable to consider revision of the prices for sets of methods, with the result that the following schedule is now in force: complete sets with binder $3, complete sets without binder $2, revisions $0.50.

The following are the new methods added: Modified Twitchell method for separation of liquid and solid acids, thiocyanogen value, Wiley Melting point, and a modified AOAC method for detection of foreign fats containing tristearin in unhydrogenated pork fats.

The new section on sulfonated oils comprises methods for the following determinations: Moisture and three methods for organically combined sulfuric anhydride.