

made during the coming year and that the committee be requested to study the methods which were outlined and described to us several years ago by Mr. Durst.

#### CRUDE MILL OPERATIONS COMMITTEE:

This committee made the following recommendations:

- "1. That the lint determination method be continued, using the proposed shaker as developed by Mr. Smith, or its equivalent.
- "2. That a study be made for improving cellulose determination."

These recommendations are made for the guidance of the incoming committee and require no action by the Society.

#### OLIVE OIL COMMITTEE:

This Committee likewise has no definite recommendations, but suggestions for further work, which will be referred to the incoming committee.

#### SAMPLING COMMITTEE:

The Chairman of this Committee

was appointed so late in the year that they did not have a chance to get under way. This was certainly not the fault of our President, as he tried very hard to obtain a suitable chairman for this very important Committee.

#### SOAP STOCK COMMITTEE:

The chairman of this Committee likewise was appointed a very short time ago and it took some time to organize the Committee, so that they have nothing definite to report at this time.

#### THE COMMITTEE ON THE STABILITY OF EDIBLE FATS AND OILS:

This Committee merely reports progress and stated they were going to have something definite for us probably by the time of the Fall Meeting.

#### SMALLEY FOUNDATION COMMITTEE:

The few minor changes in the operation of the Smalley Foundation which were put into effect during the past year facilitated the handling of the reports. There were

very few complaints on samples and on the whole the work progressed satisfactorily. No definite recommendations were given.

In addition to the reports enumerated we have had reports from the Committee on Reviewing Scientific Literature on Fats and Oils and from the Journal Committee, but these contain no recommendations and therefore, no action by the Society is required.

We want to again take this opportunity of expressing our appreciation to the chairmen and members of the various committees of the Society who have participated in the work of the year. In most cases they have made the work of the Uniform Methods and Planning Committee lighter by getting in their reports, so that consideration could be given to them prior to the gathering at the annual session.

EGBERT FREYER  
P. E. RONZONE  
M. L. SHEELY  
H. P. TREVITHICK  
J. J. VOLLERTSEN,  
Chairman

## REPORT OF COMMITTEE ON REVIEW OF SCIENTIFIC LITERATURE ON FATS AND OILS

The report on the third Annual Review of Scientific Literature on Fats and Oils has already appeared in two sections in the March and April numbers of OIL AND SOAP. We believe this report speaks for itself and is entirely too lengthy to be read at one of the regular meet-

ings of the Oil Chemists' Society.

The Committee wishes to acknowledge the work of Mr. M. M. Piskur, Chemical Librarian for Swift & Company. The value of this report, we believe, lies primarily in the thoroughness in which it covers the literature. It is this

feature that the Committee particularly wants to credit to Mr. Piskur.

G. R. GREENBANK  
G. S. JAMIESON  
H. A. MATTILL  
R. C. NEWTON, Chairman.

## ABSTRACTS

### Oils and Fats

*Edited by*

**M. M. PISKUR and RUTH LINDAHL**

**New Zealand Fish Oils.** F. B. Shorland. *Nature*, 140, 223-4. A review.

**The Present Status of Refining and Synthesis of Fats and of Fat Acid Distillation.** E. Wecker. *Fette u. Seifen* 44, 222-227 (1937). A review.

**Report on Oils, Fats and Waxes.** G. S. Jamieson. *J. Off. Agr. Chemists* 20, 418-21 (1937). A collaborative study was made on the colorimetric methods devised by J. Fitelson for detection and approx. detn. of tea seed oil in admixture of olive oil and a qual. method by Siebenberg and Hubbard. The results show that the Fitelson test is accurate and they confirm the experiences of other workers that the estimation of the quan-

tity present is more accurate with smaller than with larger amts. The test gives concordant, reproducible results in the hands of various analysts, including those inexperienced with the method. It was recommended that the method be made official. Other recommendations were: That both the Malfatti and the Stout and Schuette methods for preparation of aldehyde-free alcoholic KOH be substituted for the present procedure; that a collaborative study be made of methods for the determination of free fatty acids in both crude and refined fats and oils; that the refractometric method proposed for the detn. of the oil content of flaxseed be made official and that a collaborative study be made of the application of the refractometric method to the analysis of one or more of the other commercially important oil