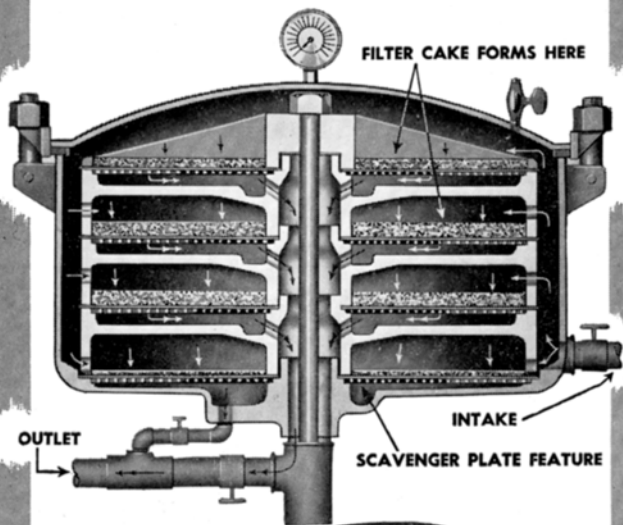


... FILTER FATS HOT

Direct from
Hydrogenator



SPARKLER
Horizontal Plate
FILTERS

*Totally enclosed—no leakage
—no evaporation—no exposure
to atmosphere—no oxidation*

Sparkler Fat and Oil Filters are designed to handle hot fats and oil directly from hydrogenator—no cooling necessary. They are equally efficient when operated continuously or intermittently. Scavenger plate at bottom of filter permits complete batch filtration leaving no unfiltered holdover; it filters the very last particle. Sparkler Filters are also efficient in final polishing after deodorizer. (This removes all fines and sediment.) Data on large capacity installations now in operation available on request.

Sparkler Filtration is Engineered Filtration adapted to any particular requirement. We invite correspondence on your problem. You will receive the advice of filtration scientists with a quarter of a century of experience in a specific field.

SPARKLER MANUFACTURING CO.
Mundelein, Illinois

Good Return for Proxies



Reporting that a total of 827 proxies had been sent in by active members of the American Oil Chemists' Society to date, Lamar Kishlar, chairman of the special committee on revision of the constitution and by-laws, was confident that the needed two-thirds approval would be obtained in time for the annual meeting on May 6, 1948 in New Orleans at the Roosevelt hotel. He had sent out a mailing of 500 post cards as follow-up on the request for proxies.

Technical Papers Needed for Fall Meeting in New York City

THE New York City program committee for the Fall Meeting of the Society is eager to hear from those who have in mind the possibility of presenting a paper at the Hotel Pennsylvania, New York City, on November 15, 16, and 17. The committee members and their subjects are as follows:

Soap: W. A. Peterson, Colgate-Palmolive-Peet Company, 105 Hudson street, Jersey City, N. J.

Drying Oils: J. J. Mattiello, Hilo Varnish Corporation, 42 Stewart avenue, Brooklyn, N. Y.

Industrial Laboratories: C. M. Gooding, The Best Foods Inc., 99 Avenue A, Bayonne, N. J.

M. Mattikow, Refining, Unincorporated, 70 West 40th street, New York, N. Y.

University Laboratories: Prof. A. W. Thomas, Chandler Laboratories, Columbia University, 119th street and Broadway, New York, N. Y.

Regional Research Laboratories: R. W. Riemenschneider, Eastern Regional Research Laboratory, Chestnut Hill, Philadelphia, Pa.

Any subjects of papers not coming under the above classifications may be submitted to the chairman of the program committee, H. W. Vahlteich, The Best Foods Inc., 99 Avenue A, Bayonne, N. J.

Although it is not necessary to present fully prepared papers now, it is essential that members indicate whether or not they will have material available and the subject of their papers. They may write direct to any one of the program committee concerned with the suggested subject.

New Members

Tracy H. Barrett, Jr., chemist, M. F. A. Milling Company, Springfield, Mo.

John Joseph Claus, chief chemist, M. F. A. Cooperative Grain and Feed Company, St. Joseph, Mo.

Eric H. Gauthy, works manager, Victory Mills Ltd., Toronto, Ont.

Francis Chauncey Linneweh, director of laboratory, M. F. A. Cooperative Grain and Feed Company, St. Joseph, Mo.

George A. Pillsbury, owner, Pillsbury Chemicals, Detroit, Mich.