NEWS

Excellent Supply of Papers Ensures Success of Meeting

COMMITMENT for technical papers to be presented at the 25th fall meeting of the American Oil Chemists's Society in Chicago on October 8-10, 1951, at the Edgewater Beach hotel numbers 36 at press-time, according to the program chairman, H. T. Spannuth of Wilson and Company. Probably five to 10 more papers will be added during the final arrangements, he indicates. Tentatively he plans to open the first session with a paper on the economics of fats and oils. The chief detergent section will be scheduled for Monday.

Other committee chairmen are busily at work too, under the guidance of the general chairman, C. E. Morris of Armour and Company. These include J. L. Schille of Best Foods, entertainment; R. H. Rogers Jr. of Swift and Company, exhibits; Mrs. V. C. Mehlenbacher, ladies' entertainment; R. W. Bates of Armour, field trips on the 11th.

The hotel chairman, A. A. Kiess of Armour and Company, asks that all committees planning to confer during the fall meeting notify him in advance so that he can set aside rooms to accommodate groups of various sizes. Assisting him in arrangements are E. F. Binkerd, C. W. Hoerr, and R. A. Reck, all of Armour.

There will be two field trips on Thursday morning, October 11, according to Mr. Bates: a) the Food and Container Institute of the Quartermaster Corps, Chicago; and b) the new research laboratory of S. C. Johnson and Son Inc., Racine, Wis. Guides will be R. R. Allen and L. A. Goretta, both of Armour.

A social hour on Sunday evening for early arrivals will open the meeting, and there will be advance registration also. The traditional stag smoker will be held on Monday evening and the banquet on Tuesday, the 9th, will be arranged for the gala Marine dining room. Fees will be set at a committee meeting in early September, according to Mr. Morris.

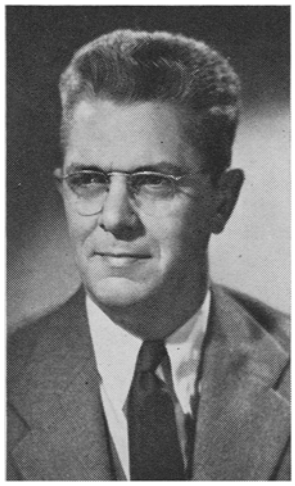
A LIST of the papers tentatively scheduled for the October meeting are grouped under the headings of detergents, drying oils, fatty acids and fat derivatives, engineering and processing, and miscellaneous. In addition to Mr. Spannuth, the members of the program committee are E. W. Colt, H. C. Black, G. J. Stockman, and K. F. Mattil.

Tentative Program

(not according to final arrangement)

Detergents

1. F. L. Diehl and J. B. Crowe, Procter and Gamble Company, on detergency measurement, using artificially soiled clothes.
2. J. C. Harris, Monsanto Chemical Company, on detergent methods.
3. W. C. Ault, Eastern Regional Research Laboratory, on detergents from animal fats.
4. A. M. Schwartz, Harris Research Laboratories, on lime soap dispersing powers of synthetic detergents.
5. R. L. Mayhew, General Aniline Corporation, on nonionics.



Paul O. Powers

J. C. Cowan

6. G. V. Scott, Colgate-Palmolive-Peet Company, on measurements of foaming power of various detergent systems.
7. Thomas H. Vaughn, Wyandotte Chemicals Corporation, on nonionic surfactants derived from a new hydrophobic base.
8. H. W. Zussman, Alrose Chemical Company, on action of chelating compounds in detergents.

Drying Oils

9. F. C. Pack, R. W. Planck, and F. G. Dollear, Southern Regional Research Laboratories, on Determination of the Total Unsaturation of Tung Oil by Catalytic Hydrogenation.
10. L. B. Falkenburg, W. H. Hill, and Hans Wolff, A. E. Staley Manufacturing Company, on Polymerization of Styrene in the Presence of Fatty Acid Methyl Esters.
11. L. B. Falkenburg and W. H. Hill, A. E. Staley Manufacturing Company, on Some Observations on the Polymerization of Styrene in the Presence of Oils.
12. Paul O. Powers, Pennsylvania Industrial Chemical Corporation, on drying of oils, followed by a panel discussion.

Fatty Acids and Fat Derivatives

13. Audrey T. Gros and R. O. Feuge, Southern Regional Research Laboratory, on Surface and Interfacial Tensions, Viscosities, and Other Physical Properties of the n-Aliphatic Acids and Their Methyl Esters.
14. W. S. Singleton and Audrey T. Gros, Southern Regional Research Laboratory, on Dilatometric Investigations of Fats. VI. Melting Dilation as a Function of Chain Length in Fatty Acids and Their Glycerol Esters.
15. R. A. Reck, D. Noel, and H. J. Harwood, Armour and Company, Fatty Acids Division, on The Effect of Unsaturation on the Bactericidal Activity of Higher Aliphatic Quaternary Ammonium Salts.
16. J. M. Kiefer and V. P. Gregory, Armour and Company, on Fatty-Acid Derivatives as Asphalt Additives.
17. F. W. Pfohl and V. P. Gregory, Armour and Company, Fatty Acid Division, on Fatty-Acid Derivatives as Corrosion Inhibitors.
18. J. C. Cowan, Northern Regional Research Laboratories, on some fatty acid derivatives.

Miscellaneous

19. Carlos Suarez-Casas, R. T. O'Connor, Elsie T. Field, and W. G. Bickford, Southern Regional Research Laboratories (to be presented by F. C. Dollear), The Determination of Sesamol, Sesamolin, and Sesamin in Sesamin Concentrates and Sesame Oils.
20. Philip Sadtler, Samuel P. Sadtler and Son Inc., on infrared technique applied to oils.
21. Daniel Swern, Eastern Regional Research Laboratory, on urea complexes.
22. Jacob L. Schille, Best Foods Company, on a quick, precise ashing method for fats.
23. W. O. Lundberg, University of Minnesota, Hormel Institute, with a paper on their research.
24. Norris Embree, Distillation Products Inc., on feeding tests for testing vitamin A activity of margarine.
25. J. C. Cowan, Northern Regional Research Laboratory, on some phases of fundamental research.

W. O. Lundberg

W. D. Embree

26. J. D. Loffler and Richard Crouse, Armour Research Foundation, Institute of Technology, on Method for Study of Oxygen Absorption by Animal Fats and Estimation of Oxidation.
27. C. W. Christensen, Armour and Company, on some phases of pilot plant activity.
28. W. Q. Braun and H. T. Spannuth, Wilson and Company Inc., on fatty acids composition of palm oil after use in hot dip tin plating.
29. R. L. Pozorski and H. T. Spannuth, Wilson and Company Inc., on changes in properties of frying fats as related to certain antioxidants.

Engineering and Processing

30. John W. Dunning, J. D. Anderson Company, with a process paper.
31. W. L. Hall, Lever Brothers Company, on the purification of glycerine by the ion-exchange process.
32. Fred H. Smith, Sharples Corporation, on The Effect of Centrifugal Force on Continuous Vegetable Oil Refining.
33. M. W. Kellogg Company, with a process paper.
34. F. B. White, Foster Wheeler Corporation, with a process paper.
35. R. R. Allen, L. A. Van Akkeren, and R. J. Vander Wal, Armour and Company, on Continuous Deodorization of Oils in All Glass Equipment.
36. A. C. Reents, Illinois Water Treatment Company, with a process paper.

Staley Expands

A ten-fold expansion of its facilities for manufacturing inositol, a substance being used in the treatment of liver cirrhosis and hardening of the arteries, has been completed by A. E. Staley Manufacturing Company, corn and soybean processor.

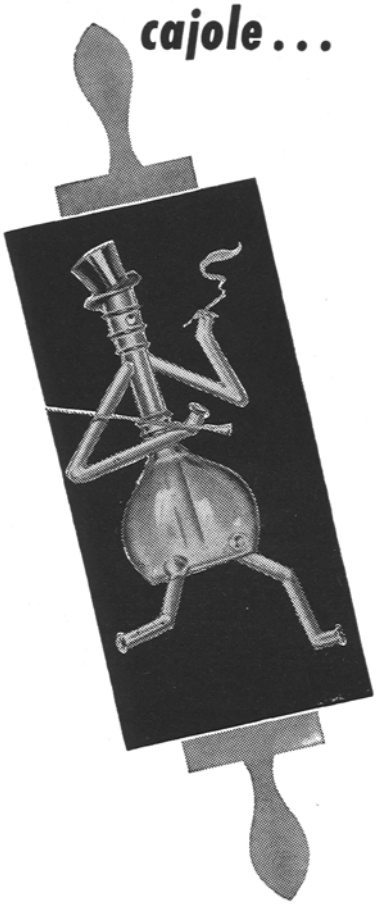
Staley officials said the raw material used by the company in producing inositol is corn steep liquid, the same substance from which it produces a special nutrient for growing penicillin mold.

Inositol occurs commonly in both plant and animal organisms and has been known by scientists for nearly a century, according to Staley officials. However there were no active commercial processes in existence when the company began research work with the substance in 1943.

A.O.C.S. CALENDAR

1951—Chicago, Edgewater Beach hotel, Oct. 8-10
1952—Houston, Shamrock hotel, April 28-30.
Cincinnati, Netherlands-Plaza hotel, Oct. 20-22

Chemicals that persuade... convince... cajole...



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