Announce Smalley Samples

ANNOUNCEMENT is hereby made of the check work for the 1951-52 season. Any member of the American Oil Chemists' Society can be enrolled in the work by sending a request for the samples desired, with remittance (see schedule of charges below) to:

Mrs. Lucy R. Hawkins
The American Oil Chemists' Society
35 East Wacker Drive
Chicago 1, Illinois

Mrs. Hawkins will in turn notify the subcommittee chairmen, who are as follows:

Subcommittee on Crude Vegetable Oils: A. S. Richardson, chairman, Chemical Division, Procter and Gamble Company, M. A. & R. Bldg., Ivorydale 17, Ohio

Subcommittee on Oil Seeds: R. T. Doughtie, chairman, Box 187, Memphis, Tenn.

Subcommittee on Oil Seed Meal: R. W. Bates, chairman, Armour and Company, Chemical Research and Development Department, Chicago 9, Ill.

Subcommittee on Tallow and Grease: W. C. Ault, chairman, Eastern Regional Research Laboratory, Philadelphia 18, Pa.

Those collaborators who have taken part in the past will again be individually notified.

The charges for participation in this check work will be as follows:

Crude Vegetable Oil	6 samples	$12
Soybeans	10 samples	8
Peanuts	7 samples	9
Cottonseed	10 samples	10
Oilseed Meal	15 samples	12
Tallow and Grease	5 samples	5

This charge applies to all collaborators regardless of affiliation with industrial, state, or federal agencies.

Details relative to the mailing schedules of the samples will be mailed to the collaborators later by the various subcommittee chairmen. The Oil Seed Meal check work will begin September 10, 1951, and the other work will begin at about that time.

R. W. BATES, chairman

New Members

Active

Harry L. Andrews Jr., works chemist, Congoleum-Nairn Inc., Kearny, N. J.

Joseph Patrick Carey Jr., chief supervisor of research, Lever Brothers Company, Edgewater, N. J.

Charles H. Fisher, director, Southern Regional Research Laboratory, New Orleans, La.

Donald Seymour Fritz, chief chemist, Trendex Company, Memphis, Tenn.

Lawrence Joseph Gorry Jr., associate chemist, Cities Service Oil Company, E. Chicago, Ind.

Theodore Mark Lair, chemist-in-charge, Standard Brands Inc., Dallas, Tex.

Kazumasa Maki, director, Nikka Fats and Oils Company Ltd., Kobe, Japan

George W. Moser, chief chemist, Hardesty Industries Inc., Philadelphia, Pa.

John Paul Orsulak, senior chemist, Congoleum-Nairn Inc., Kearny, N. J.

Calvin A. Rehtmeyer, laboratory technician, Funk Brothers Seed Company, Bloomington, Ill.

Henry James Weltman, analytical chemist, Acock Laboratories, Austin, Tex.

A food engineering specialist has proposed the formation of an institute of food engineering for solving mutual scientific, technological, and engineering problems of food and allied industries. MILTON E. PARKER, director of the food engineering program at Illinois Institute of Technology, made this suggestion in a talk at a meeting of the American Society of Brewing Chemists in Chicago on April 24.

Angel Florentin Pena, minister of agriculture and livestock for Paraguay, holds a jar of peanut butter made in the pilot plant of the Southern Regional Research Laboratory, New Orleans. His tour was arranged by the Department of State.

British Form New Group

FROM Harold Jasperson of J. Bibby and Sons Ltd., Liverpool, England, has come a letter to A. E. Bailey of the American Oil Chemists' Society, congratulating him on his election as president and supplying the following news:

> You will recall in Prof. T. P. Hilditch's commentary in the June 1950 issue of the Journal that he stated that he "often looked at your Society with some envy and wished that we in Great Britain possessed a body with the same broad coverage of all aspects of the now very large and diverse interests connected with fats and fatty oils."
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> Perhaps it is more than a coincidence that, less than 12 months after British chemists working in the field of fats had read these remarks, the Oils and Fats Group of the Society of Chemical Industry was inaugurated at Liverpool on May 23, 1951.
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> The scope of the new Group is similar to that of your Society and will bring into closer contact those concerned with growing oilseeds and producing fatty oils from natural sources, those who use these primary products in the manufacture of widely different commodities, and those engaged in analytical and fundamental research on fatty oils and allied subjects.
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> The officers of the Group are: chairman, T. P. Hilditch; vice chairman, K. A. Williams; secretary, Harold Jasperson; treasurer, N. D. Sylvester; recorder, W. H. Pedelty; and committee members—W. Charlton, L. V. Cocks, N. W. Hanson, J. B. Harrison, L. Maddison, L. McArthur, E. M. Meade, and T. McQuillen.

Professor Hilditch addressed the inaugural meeting on "The Rational Grading of Seed Oils" and suggested that seed oils in which oleic and linoleic are the chief component acids be graded for trade purposes on their content of linoleic, oleic, and saturated acids. These can now be determined almost as quickly as the iodine values, he pointed out. Further detail is quoted from the June 9, 1951 issue of *Chemistry and Industry:*

> Whatever the botanical origin of a fatty oil, its content of dilinoleo-glycerides will not exceed 10% so long as linoleic acid does not form more than 25% of the total fatty acids; when this proportion increases to 40%, the content of dilinoleo-glycerides reaches about 30% of the oil. These classes of oils (including olive, teaseed, and most groundnut oils) are of course relatively least prone to oxidative rancidity. The amount of dilinoleo-glycerides augments more rapidly as the linoleic acid content increases from 40-55%, a range which includes sesame, cottonseed, maize, and many sunflower seed oils. Finally, by the time linoleic acid forms two-thirds of the total fatty acids in an oil, 90% of the oil consists of dilinoleo-glycerides with some trinolein; and seed oils with this, or more than this, proportion of linoleic acid are those of value to the paint trade as non-yellowing drying oils.
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> Actually, seed oils of this kind are obtained from the seeds of five or more distinct species of plants; providing the content of linoleic acid is about 70% of the total acids, such "linoleic-rich" oils are substantially the same material as regards their fatty composition, irrespective of their origin.

Newton Named Consultant

HARRY P. NEWTON, assistant director of the Southern Regional Research Laboratory, New Orleans, has accepted the position of chemical consultant to the chief of the Bureau of Agricultural and Industrial Chemistry in Washington, D. C., effective July 1, 1951. With headquarters at Camp Detrick in Frederick, Md., he will serve as liaison between this Bureau, which is the U. S. Department of Agriculture agency responsible for research on the utilization of farm crops, and the Department of Defense.

Mr. Newton was the second employee appointed to the staff of the Southern Regional Research Laboratory after it was established in 1938, and the first to arrive in New Orleans. As technical assistant to the director, he carried much of the burden of initial organization and administration, making valuable contributions in public relations, personnel enlistment, and the formulation of the research program. Except for a period of military duty from 1942 to 1945, he has been a key man at the Laboratory ever since. On his return from military duty in 1945 he was officially made assistant director.

Like his administrative and scientific record, Mr. Newton's military service is outstanding. He rose to the rank of captain in the First World War, after which he remained active in the Reserve Corps. He was promoted to major in 1922, to lieutenant colonel in 1929, and to colonel in 1936. In that capacity he commanded the Eleventh Anti-Aircraft Artillery group with the First Army in Europe during World War II, receiving the Purple Heart, the Bronze Star, the Legion of Merit, and the French Croix de Guerre avec Palme. In 1949 he was made brigadier general.

Mr. Newton was born and educated in Texas and holds B.A. and M.A. degrees from Baylor University at Waco, where he taught chemistry for a while. In 1927, with graduate work at the University of Chicago and several years of teaching experience at other colleges behind him, he became assistant chemist with the U. S. Department of Agriculture's Bureau of Chemistry and Soils, later to be the Bureau of Agricultural and Industrial Chemistry, in Washington. From this position he was transferred to the Southern Regional Research Laboratory in 1939.

He is president of the Louisiana Engineering Society and a member of several other professional organizations including the American Chemical Society, the American Oil Chemists' Society, the American Institute of Chemists, the New Orleans Academy of Sciences, the Louisiana Academy of Sciences, and Alpha Chi Sigma. He was spring meeting chairman for the A.O.C.S. in 1946 and 1947.

Meetings

The American Cyanamid Company has arranged a special program, relating chemistry to astronomy, at the Hayden planetarium in New York City during the 75th diamond jubilee meeting of the American Chemical Society, September 3-7, and the International Congress of Pure and Applied Chemistry, September 10-13, 1951.

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The Scientific Apparatus Makers Association has completed its schedule of sectional meetings for the last half of 1951, to include the laboratory equipment section August 29 to September 1, at the Northernaire hotel, Three Lakes, Wis.; the recorder-controller section, October 9-12, at the Seaview Country club, Absecon, N. J.; the industrial instrument section, October 18-19, at the Seaview Country club; and the laboratory apparatus, optical, and nautical, aeronautical, and military instrument sections, November 28-30, at the New Yorker hotel, New York City. The 1952 annual meeting of the Association will be held May 6-9 at the Edgewater Beach hotel, Chicago.

E. E. Ware Dies

E. E. Ware, 71, widely known chemical engineer in the paint and varnish industry, died unexpectedly of a heart attack at his home in Wellington, O., on July 8, 1951. Dr. Ware was a special assistant to President A. W. Steudel of the Sherwin-Williams Company and superintendent of plant construction.

Society Up to 2,000

In mid-July, 1951, the American Oil Chemists' Society passed the 2,000 mark in membership, and to commemorate this occasion a sketch and photograph of the 2,000th member are presented. He is George W. Moser, a consultant with Hardesty Industries, Philadelphia, Pa. His address is 3219 N. 13th street, Philadelphia, and he specializes in oils, fats, fatty acids, and enzymology.

G. W. Moser

Dr. Moser was born in Owingen, Germany, and was educated at the Gymnasium at Constance, the University of Freiburg, and the University of Heidelberg. He was given the Ph.D. degree at Freiburg in 1911 and came to the United States in 1912. He has been with various American firms since and now has his own laboratory.

It was six years ago, on April 17, 1945, that the Society reached the 1,000 mark and gave out a membership card with the number 1,000 to Milton A. Glaser, who is now in Waukegan, Ill. The first thousand came more slowly than the second thousand for the Society was founded in 1909. In recent years the Society has paralleled the oil and fat industry in a steady, healthy growth.

Bombay Chamber Meets

The Fourth Annual General Meeting of the Oil Merchants' Chamber Ltd., Bombay, and incidentally the first after its registration as a Limited Body last year, was held on April 18, 1951, in the hall of the Chamber, with Shri Ratilal Mulji Gandhi, M.L.C., J.P., president of the Chamber, presiding.

Surveying the present market conditions and the export trade in oils and oilseeds, he referred to the frequent changes in Government policy in this respect with resultant complications to foreign trade relations and setback to India's prestige abroad. He therefore urged the Central Government to chalk out and follow a consistent and definite export policy for the season. He cautioned both the government as well as the trade and industry against increasing competition which India has to face in world markets in oils and oilseeds. He also advocated increased production of vegetable oils to meet India's growing internal requirements as well as export demands and in this context pleaded for utilization of non-edible oils for industrial purposes, tapping cottonseed oil resources which are in plenty and removal of the proposed additional cess of 1 anna per lb. on oil produced in oil mills.

DONALD H. WHEELER, director of technical sales and service for General Mills' Chemical Division, joined the company's research laboratories on June 1. He will direct a basic research program on the chemistry of drying oils and will act as consultant on all of General Mills' chemical operations.