

Economics of Oils and Fats to Be Opening Paper at Meeting

TEORGE L. PRICHARD, director, Production T and Marketing Administration, Fats and Oils Branch, U.S.D.A., Washington, will present the opening paper at the 25th annual fall meeting of the American Oil Chemists' Society, to be held in Chicago on October 8-10, 1951, at the Edgewater Beach hotel, with C. E. Morris as chairman. His topic will be the current economic situation as related to the oils and fats industries. Victor Conquest, vice president of Armour and Company, Chicago, will give the address of welcome.

Other papers to be given, in addition to those listed in the August issue of the Journal, are as follows:

Ralph W. Berger, Wurster and Sanger Inc., Chicago, Improvements in the Simple Distillation of Fatty Acids by Continuous Methods.

Mario Calebotta, Quimico Industrial, Santiago de Chile, production of olive oil.

K. F. Mattil and Rex J. Sims, Swift and Company, Chicago, The Glycerolysis of Fat in Tertiary Aromatic Nitro-

genous Bases to Increase Monoglyceride Yield.

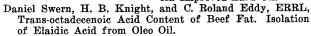
J. Pominski, E. L. D'Aquin, L. J. Molaison, E. J. McCourtney, and H. L. E. Vix, Southern Regional Research Laboratory, New Orleans, Pre-treatment of Peanut Kernels for Effective Skin Removal.

R. E. Boucher and E. L. Skau, SRRL, Phase Relations Pertaining to the Solvent Winterization of Cottonseed Oil in Hexane and in Acetone-Hexane Mixtures. Ibid., Phase Relations Pertain-

ing to the Solvent Winterization of Peanut Oil in Acetone-Hexane Mixtures.

R. T. O'Connor, C. H. Pominski, D. C. Heinzelman, Hilda Howell, and Patricia Vonder Haar, SRRL, Influence of Condition of Seed on the Spectra Properties of Crude and Processed Hydraulic Cottonseed Oils.

S. G. Morris, C. F. Gordon, N. Brenner, J. S. Myers Jr., R. W. Riemenschneider, and W. C. Ault, Eastern Regional W. Riemenschneider, and Research Laboratory, Philadelphia, Fractionation of Animal Fat Glycerides by Crystallization from Acetone. An Improved Lard Oil.



E. T. Roe, Jeanne M. Stutzman, J. T. Scanlan, and Daniel Swern, ERRL, Fatty Acid Amides. IV. Reaction of Fats with Ammonia and Amines.

L. R. Dugan, J. E. Maroney, and Marjorie Petheram, American Meat Institute Foundation, Chicago, Study of Carcass Fats of Beef Animals. I. The Composition of Beef Brisket Fat.

L. R. Dugan, Marjorie Petheram, and H. R. Kraybill, AMIF, The Composition of Fat from Icterus Swine.

H. M. Teeter and R. A. Myren, Northern Regional Research Laboratory, Peoria, Ill., Reactions of Tertiary Butyl Hypochlorite with Vegetable Oils and Their Derivatives. V. Dechlorination of Chlorinated Soybean Oil Aqueous Solutions of Salt.

25 Years of Fall Meetings

October 8, 1951 marks the 25th time members of the American Oil Chemists' Society will have met at an annual fall meeting. From a small beginning steady growth has brought the fall meeting to a place of prominence in the technical life of the oil chemist.

The first meeting, in 1927 in New York, was a gettogether of members of the northern section of the Society. The program consisted of seven addresses, and it was decided to hold a fall meeting every year in the North. The fourth meeting, which was held in Chicago, was the first meeting to have over 100 registered and featured 15 technical papers, a bowling tournament, and exhibits by manufacturers. It was not until the 10th meeting that over 200 registered while the 22nd meeting, which was held in New York, had 713 registered. Over sixty technical papers concerned with fats and oils were presented at this

The 11th meeting featured a symposium on solvent extraction, and in subsequent meetings symposia on various subjects, such as rancidity and drying oils, have been held. In 1939 the 13th meeting was extended to three days and the papers presented according to a time schedule. However due to the increasing number of papers, the practice of concurrent sessions was started at the 22nd meeting.

Although the previous 24 meetings have differed in size and program, the nature of the technical papers has not changed. The emphasis has been on problems concerning the oil chemist, and although many problems have been solved, more appear. This fact is a constant and invigorating challenge to the leadership of the Society. R. R. ALLEN

Chicago Committee

H. M. Teeter, E. W. Bell, and L. C. Woods, NRRL, ibid., VII. Partial Chlorination of Soybean Oil. (No. 25, August issue)

C. B. Croston, I. L. Tubb, J. C. Cowan, and H. M. Teeter, NRRL, Polymerization of Drying Oils. VI. Catalytic Polymerization of Fatty Acids and Esters with Boron Trifluoride and Hydrogen Fluoride. (No. 18, August

C. R. Scholfield, H. J. Dutton, and R. J. Dimler, NRRL, Carbohydrate Constituents of Soybean Lecithin.

Turid Wik, C. R. Scholfield, and J. C. Cowan, NRRL, Fractionation of Soybean Phosphatides with Isopropanol. F. K. Kawahara and H. J. Dutton, NRRL, Volatile Cleavage

Products of Autoxidized Soybean Oil.

K. T. Zilch, H. J. Dutton, and J. C. Cowan, NRRL, Preparation of Methyl Linoleate Hydroperoxide.

C. D. Evans, Patricia M. Cooney, Helen A. Moser, J. E. Hawley, and E. H. Melvin, NRRL, The Flavor Problem of Soybean Oil. X. Effects of Processing Methods on Metallic Content of Soybean Oil.

Paul A. Belter and Allan K. Smith, Protein Denaturation in Soybean Meal During Processing.

Allan K. Smith, Paul A. Belter, and Vernon L. Johnson,

Peptization of Soybean Meal Protein. Effect of Method of Dispersion and Age of Beans.

Ahmed Mostafa Abu-Nasr, Chung-Min T-Sao, and W. M. Potts, A & M College of Texas, The Composition and Characteristics of the Oil from the Seed of Citrullus Colocynthus and Citrullus Vulgaris.

John E. Jackson, R. F. Paschke, Wesley Tolberg, H. M. Boyd, and D. H. Wheeler, General Mills Inc., Minneapolis, Isomers of Linoleic Acid. Infrared and Ultraviolet Properties of Methyl Esters.

Edwin Marshall Meade, University of Manchester, England, The Natural Acetylenic Fatty Acids. Their Presence in Isano Oil.

Certain papers announced in the August issue of the Journal have been cancelled: No. 15, by Reck,



W. C. Ault