NEWS

1953 A.O.C.S. Short Course

THE next short course of the American Oil Chemists' Society will be held at the A & M College of Texas, College Station, Texas, the week of July 27, 1953. It will cover the processing of edible oil seeds and edible oils, having as a general theme the engineering aspects of this phase of the industry. After a general orientation discussion, which will cover processing the seeds to finished products, there will be more detailed lectures on such subjects as extraction, refining, liquid-liquid extraction, hydrogenation, deodorizing, and plasticizing.

J. D. Lindsay

Then such operations as heat transfer, filtration, pumping, materials handling, and vacuum techniques will be studied. These will include selection of equipment for various types of services with specifications of materials of construction. Important items, such as statistical methods of quality control, instrumentation, and sources of data in the literature will be covered. The program will close with a panel discussion to review the course.

H. D. Fincher

E. A. Gastrock

W. D. Harris

A. C. Wamble

THE A & M College of Texas has been interested in the various phases of the oil industry for a good many years. This thread of interest weaves through many departments of the college. The Department of Agronomy has been conducting experiments over a period of years to develop better plants. Much of this work has been done in cooperation with the Agricultural Experiment Station, and the Beasly Laboratory has been built expressly for this purpose. One interesting development is the "bald" cottonseed, a cotton plant that has seeds but no fiber. The agricultural people are also interested in best land use and proper application of chemicals for various purposes: fertilizer, insect control, and defoliation.

The Biochemistry and Nutrition Department have men working on the fundamentals of organic structure as well as the mechanisms of utilization of fats and oils. Much of their work concerns animal nutrition. One project involved a study of egg storage: why the yolks of eggs from chickens fed with cottonseed meal turn green and what can be done to prevent it. The Chemistry Department is also involved and has studied *Stillingia* seed with the applications of the oil in the paint industry.

The School of Engineering has considerable to do with the oil seed industry. Much of the work is cooperative with the Texas Engineering Experiment Station. An airplane has been designed and built on the campus specifically for spraying and dusting. A project now involves its use to evaluate and improve spraying and dusting techniques.

The Cottonseed Products Research Laboratory contains a complete oil mill with standard commercial equipment. Much work has been done on linter operations, prepressing, solvent extraction, and the subsequent processing and purification of the oil. Frequently the research involves cooperative studies in oil mills off the campus. Sometimes proposed new crops of oil seeds are processed in the pilot plant. It is in this laboratory that education and research on commercial processing of seeds and oil are carried out.

IN ORDER that these various facilities of the college might be utilized for educational purposes the Institute of Oil Seed Technology was established. This organization cuts across the usual departmental lines of the college and permits those who are interested to use the various services. In general, it is for specialized training on a graduate level basis which will result in a Master's degree. The program is flexible and can be shaped to fit the special requirements of individual students.

College Station, Texas, is on the Missouri Pacific and Southern Pacific railroads. There are good train connections with Houston and Dallas. Pioneer Air Lines also connects with these cities and lands planes on the college's own airport on the campus. College Station is about 175 miles from Dallas and 95 miles from Houston by highway.

Sessions of the short course will be held in the Memorial Student Center. The building is new and completely air-conditioned, with the facilities of a modern hotel.

Members of the short course committee are J. D. Lindsay, chairman, W. D. Harris, and A. Cecil Wamble, all of Texas A & M; H. D. Fincher, Anderson, Clayton and Company, Houston; and E. A. Gastrock, Southern Regional Research Laboratory, New Orleans.

Inquiries about the course may be sent to the national office of the Society at 35 E. Wacker drive, Chicago 1, Ill. A tentative outline and information about fees and speakers will be available soon.

Items for the Bulletin Board

THE 1952 Revisions will soon be ready for the printer, according to T. H. Hopper, technical editor of the Official and Tentative Methods of Analysis for the American Oil Chemists' Society. When published, they can be purchased for insertion in the 1946 edition of the book (or its 1952 reprinting).

January 12 is the deadline for nominating ballots to be submitted to the Nominating and Election Committee, of which W. H. Goss is chairman. Tellers will meet in the national headquarters in Chicago on January 15 to receive the nominations and make up a slate of officers. The names and photographs of candidates will be published in the March issue of the Journal, coincident with the sending of election ballots to the active members of the Society. Announcement of the election results will be made at the annual meeting in New Orleans, May 4-6, 1953.

Following publication of the 1952 short course lectures on soaps and detergents in the November issue of the Journal, reprints of the short course supplement have been bound in reprint form and put on sale at $3 a copy. Orders may be placed with the Society office at 35 E. Wacker drive, Chicago 1, Ill. (Similar reprints are available for the 1949 short course on edible oils, $2, and for the 1950 course on drying oils, $3.)

Recent committee appointments, as announced by President E. M. James, are as follows: to Glycerine Analysis — W. A. Peterson, Colgate-Palmolive-Peet Company, Jersey City, N. J.; and to the subcommittee of Fat Analysis, for the determination of peroxides— H. N. Keesee, Mrs. Tucker's Foods, Sherman, Tex., and S. J. Rini, Kraft Foods Company, Glenview, Ill.