

NEW ORLEANS SPRING MEETINGS

SINCE New Orleans again has the pleasure of being host to the Spring Meeting of the American Oil Chemists' Society at the Roosevelt hotel May 4-6, 1953, I have been asked to give a few highlights of the entertainment at Spring Meetings in the past.

The Spring Meeting of 1926, the first of which we have any record, was held in New Orleans, May 10-11. The dinner was at the Chess, Checkers, and Whist club on Bourbon street (now a parking lot). At this meeting great interest centered around Dr. Wesson's "beefsteak" substitute, Croquettes a la Creole. It happened to mix the concoction for Dr. Wesson in our laboratory: one part well known shortening (name on request), three parts cottonseed, extracted flour (no hulls), water to make a pasty mass, and a few drops of oil of cade—that was the secret. Our packer friends were "thumbs down" on this meat substitute. It did however get a lot of publicity and created a great many comments.



J. J. Ganuchau

The convention of 1927 was to be held in New Orleans, May 9-10, but Old Man River went on a rampage, and it was transferred to Memphis.

We were back in New Orleans at the Roosevelt hotel in 1928. That year we had our vision tested for color reading by Dr. Priest, Dr. Judd, and Miss Walker of the Bureau of Standards in Washington. The dinner was held that year sans "Croquettes a la Creole" at the Chess, Checkers, and Whist club and was presided over by our genial toastmaster, Dr. Wesson.

The meeting celebrating the 20th anniversary of the founding of the Society was held at the Roosevelt, May 13-14, 1929, with the dinner on the roof of the Jung hotel. The year 1930 was a repetition of 1929 with the meeting and dinner held at the same places.

In 1931 the convention headquarters were at the Roosevelt hotel with the dinner at La Louisiane restaurant. As members of long memory will recall, those were prohibition days. The question "to drink or not to drink" became a heated controversy between the president of the Society and an ardent advocate of "you cannot tell it from the real thing." The forces of law and order prevailed, no liquor was served. A very good orchestra furnished excellent music.

In 1932 the headquarters of the convention were at the Jung hotel with the dinner held on the roof. We were at the Roosevelt hotel again in 1933 with the dinner held in the Vieux Carre at the Court of Two Sisters on Royal street with the usual floor show and dancing.

IN 1934 the Society celebrated its Silver Anniversary on May 31-June 1 with the Roosevelt hotel as headquarters. The dinner was held at the Shushan Airport on Lake Pontchartrain, built during the days of the Huey Long regime in Louisiana. We had our dinner in the main hall. This was before the airport officially opened so we had the place to ourselves with cool lake breezes.

New Orleans missed the 1935 convention, which again went to Memphis. We were glad to welcome the convention again in 1936 with headquarters at the Roosevelt hotel. This was the year that Ed Williams, after 12 years as chairman, turned the job over to me. During this time Ed, with the help of Johnny Helm, did a wonderful job of handling the conventions. The dinner was held at the famous Southern Yacht club on Lake Pontchartrain. Our entertainment consisted of a band and five vaudeville acts. At this show we had Pierce, the magician, who took gold fish out of the Yacht club floor.

After the meeting at the Roosevelt hotel and dinner dance and show at the Southern Yacht club in 1938, we were guests of the Freeport Sulphur Company at the Grand Ecaille Mine. We went by bus and car to Port Sulphur and were taken to the mine in the company's speed boats, a distance of about 10 miles. The mine is actually on the Gulf of Mexico, built on pilings in the swamp land. The Freeport Sulphur Company outdid themselves in putting on a very sumptuous seafood luncheon. The most prevalent remark was, "how wonderful the food and how clean the boiler room."

Patio Royal, the former home of Paul Morphy, world famous chess player, was the scene of the dinner dance in 1939. At this dinner we were served "Café Diable." All of the lights in the dining room were extinguished, and only the blue flame of the burning cognac made the antics of the devil visible. After the proper gesticulations he dubbed his drink "Café Brulôt."

In 1940 we again went to the Jung hotel, and our dinner dance and show were held at the Southern Yacht club.

THE Spring Meeting of 1941 was held at the St. Charles hotel, and as entertainment we had Arthur Murray's "Champagne Hour," which moved over from the Roosevelt Cocktail Lounge to our dinner at the St. Charles. To get into the proper mood it was necessary to dance the Argentine Tango and La Conga, and a surprising amount of hidden talent appeared. The three best dancers were then required to race gaily painted wooden steeds across the ballroom floor. The beasts were of a very tricky design. Any effort at speed resulted in the immediate unseating of the rider. Consequently the audience was treated to the spectacle of ladies picking themselves up from the ballroom floor. The winner finally brought her steed to the finish line and collected a bottle of champagne.

(Continued on page 30)

Reports Survey of Animal Fats

STUDIES that hold promise of finding new uses for our mounting surpluses of animal fats are pointed out in a new publication of the United States Department of Agriculture's Bureau of Agricultural and Industrial Chemistry. Entitled "A Survey on Research Possibilities for Animal Fats," by Daniel Swern, Waldo C. Ault, and John W. McCutcheon. The new publication is the report of a 2-year nationwide survey of animal fats conducted for the Bureau under a research contract by Mr. McCutcheon, an industrial consultant.

Undertaken primarily to find the most promising avenues for future research in the field of animal fats, the survey included a study of present uses for animal fats, an appraisal of research and research accomplishments for the past 20 years, and an investigation of the nature and extent of present research. Mr. McCutcheon interviewed approximately 150 individuals or research groups during the survey.

Because of their large surplus, major emphasis in this study was on inedible animal fats. This surplus was more than 300 million pounds in 1950 and about 700 million pounds in 1952. Special attention was given to the possible consumption of inedible animal fats in such rapidly growing chemical fields as plastics, plasticizers, detergents and organic chemicals, and in the enrichment of animal feeds.

SINCE animal fats are by-products of the meatpacking industry, their production cannot be readily controlled; in fact, it continues to increase as meat production increases. The domestic consumption of animal fats has lagged far behind production for a number of years. To a major extent this is a direct result of the displacement of soap by synthetic detergents. Because the per capita consumption of fats in foods is relatively inelastic, new outlets for the ever-increasing surpluses must be found mainly in the industrial field. These new outlets for animal fats can be developed only by intensified and diversified research.

As a result of the investigation, it was concluded that a) instability of tallow and grease prices has an adverse effect on research on industrial use of inedible animal fats, b) utilization of at least 400 million pounds of tallow and grease in new outlets is required to stabilize the market, c) a billion pounds

of lard and edible tallow could be used in shortening each year, d) fatty acids offer a fertile field for investigation, and e) a more intensified research program is essential.

The survey, financed with funds under the Research and Marketing Act of 1946, was supervised by the Bureau's Eastern Regional Laboratory in Philadelphia, Pa.

Copies of the report, AIC-346, may be obtained by writing to the Eastern Regional Research Laboratory, Bureau of Agricultural and Industrial Chemistry, U. S. Department of Agriculture, Philadelphia 18, Pa.

FACTORY PRODUCTION OF FATS AND OILS (In Million Pounds)

Fats or Oils	1953	1952	
	Jan.	Dec.	Jan.
Primary			
Vegetable (Crude Only)			
Cottonseed ^a	211.1	214.0	218.5
Peanut ^a	4.5	4.4	13.7
Corn ^a	21.0	20.3	19.5
Soybean ^a	231.0	226.9	234.2
Coconut ^a	34.5	37.6	37.5
Rapeseed.....
Linseed ^a	51.3	46.0	46.9
Chinawood or tung.....	7.4	7.4	4.9
Castor No. 1 ^a	4.8	4.5	4.9
Other vegetable oil, crude.....	2.6	2.6	1.5
Animal			
Tallow, inedible ^b
Grease ^b	234.8	212.4	212.0
Fish and Marine Mammal			
Sardine and herring.....	^a	0.1	0.03
Menhaden.....	2.5	0.4
Soapstocks, raw and acidulated (100%)			
Vegetable foots ^a	23.2	22.8	25.3
Animal foots.....	2.0	1.9	1.9
Secondary			
Stearin, animal, inedible.....	1.9	1.6	1.9
Hydrogenated oil and fats, inedible:			
Vegetable.....	N.A.	N.A.	N.A.
Animal.....	3.2	2.7	1.4
Fish.....	N.A.	N.A.	N.A.
Chemically dehydrated castor oil.....	1.3	1.5	1.3
Tall Oil, Crude.....	26.4	25.2	28.3
Fatty Acid stocks.....	0.9	0.3	0.3

Source: As reported by Census Bureau, except where otherwise indicated.

^a Apparent consumption calculated from reported production, stocks, and net foreign trade.

^b Apparent production calculated from reported consumption, stocks, and net foreign trade.

Announcing

for Publication
in May or June, 1953

CUMULATIVE 35-year INDEX

of

Chemists' Section, Cotton Oil Press,
1917-24
Journal of the Oil and Fat Industries,
1924-32
Oil & Soap, 1932-47
Journal of the American Oil Chemists'
1947-52

DIVIDED INTO FOUR PARTS:

Technical Subjects
Committees
News
Authors

Price: \$4 for orders with cash, received by
May 15, 1953

\$5 for orders after May 15

Orders should be sent to the Journal of the American
Oil Chemists' Society, 35 E. Wacker Drive,
Chicago 1, Illinois

New Orleans Spring Meetings

(Continued from page 4)

After being entertained in Houston in 1942, we again met at the Roosevelt hotel with K. S. Markley as chairman. Skipping the war years, we go to the 1946 meeting, which was held at the Roosevelt hotel on May 16-17 with H. P. Newton as chairman. The Ladies' Committee arranged a plantation tour with Oak Alley Plantation as our destination; about 75 people participated. We visited the Bonne Carre Spillway, had creole gumbo and fried chicken at Laplace, crossed the river at Lutecher, and enjoyed visiting Oak Alley, which was built in 1836. We enjoyed six or seven other plantations from the road. One comment was, "I did not think such gracious living as this ever existed."

Since 1946 New Orleans has been host to the Spring Meeting five times with meetings and dinner dance held at the Roosevelt hotel under the able chairmanship of T. H. Hopper and Al Kime, successively.

The story of the A.O.C.S. meetings would be incomplete without some mention of the Ladies' Committees. The entertainment of the ladies has always been a highlight of the convention and has followed the pattern started by Mrs. W. R. Stryker and Mrs. Albert Sanchez, who served as chairmen for so many years. The walking tour of the Vieux Carré, the boat ride, tea and luncheons at the various clubs and French Quarter restaurants have always been enjoyed.

And again this year we are looking forward to having the Spring Meeting in "America's Most Interesting City."

J. J. GANUCHEAU
Southern Cotton Oil Company
New Orleans, La.

Armour Research Foundation of Illinois Institute of Technology, Chicago, Ill., plans to move its expanding administrative headquarters into the five-story Arcade building at 10 W. 35th street and the adjoining Binga bank building. The move will probably be made by midsummer, Haldon A. Leedy, director, announced.