

BAMAG plants are **MODERN** in design

BAMAG plants are efficient in operation . . . complete equipment for:

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- High pressure fat splitting plants
- **Glycerin** plants
- Plants for processing fish oils
- Hydrogen electrolysers for hydrogenation of oils.

BAMAG processes and equipment are in use all over the world giving:

- 1. high efficiency
- 2. automatic continuous operation
- 3. high purity of end products

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Complete Committee Appointments

ONFIRMATION of the last technical committee to be named by the American Oil Chemists' Society is announced by Procter Thomson, president, as follows:

Seed and Meal Analysis: T. H. Hopper, chairman, Southern Regional Research Laboratory, New Orleans, La.

- G. W. Agee, Barrow-Agee Laboratories Inc., Memphis, Tenn.
- E. C. Ainslie, Buckeye Cotton Oil Company, Atlanta, Ga.
- L. R. Brown, A. E. Staley Manufacturing Company, Decatur, 111.
- F. R. Earle, Northern Regional Research Laboratory, Peoria, 111.
- E. B. Freyer, Spencer Kellogg and Sons Inc., Buffalo, N. Y.
- G. C. Henry, Law and Company, Atlanta, Ga. J. C. Konen, Archer-Daniels-Midland Company, Minneapolis,
- Minn.
- R. S. McKinney, U. S. Tung Oil Laboratory, Bogalusa, La.
- V. C. Mehlenbacher, Swift and Company, Chicago, Ill.
- т. J. Potts, Ralston Purina Company, St. Louis, Mo.
- T. L. Rettger, Buckeye Cotton Oil Company, Memphis, Tenn.
- T. C. Smith, Central Soya Company Inc., Decatur, Ind.
- H. J. Wissel, Buckeye Cotton Oil Company, Cincinnati, O
- Screen Testing for Soyflower: L. R. Brown, chairman, R. E. Anderson, M. W. Dippold, F. R. Earle, Lawrence Zeleny Analysis of Tung Fruit and Meal: R. S. McKinney, chairman, G. W. Agee, G. F. Bailey, C. R. Campbell, G. C. Henry, P. L. Phillips
- Analysis of Copra and Copra Meal: H. J. Wissel, chairman,
- W. F. Beedle, E. B. Freyer, W. J. Goodrum, C. A. Lathrap Analysis of Flaxseed and Linseed Meal: J. C. Konen, chair-man, R. W. Cornell, W. A. Moe, G. N. Walker
- Analysis of Castor Beans and Pomace: T. H. Hopper, chair-man, W. F. Beedle, D. S. Bolley, Edith Christensen, W. T. Coleman, C. L. Manning, J. R. Mays Jr., R. C. Pope, V. B. Shelburne, C. R. Southwell
- Bulk Sampling of Meals: G. C. Henry, chairman, M. W. Dip-pold, T. J. Potts, T. C. Smith
- Foreign Matter in Lint: T. L. Rettger, chairman, Paul Cretien, John Hagan, G. C. Henry, C. L. Manning, J. R. Mays Jr., L. N. Rogers, W. L. Stafford

Correction: In the Membership Committee listing, August issue of the Journal, the name of E. J. Mallen was given, by mistake, as E. J. Wallen.

New Publications Announced

"Tung Hulls and Press Cake," a processed publication of the U.S. Bureau of Agricultural and Industrial Chemistry (AIC-357, June 1953), gives complete information on the chemical composition of these two by-products of tung oil manufacture and on the amounts available from domestic production.

R. L. Holmes and R. S. McKinney of the U.S. Tung Oil Laboratory, Bogalusa, La., (field laboratory of the Southern Regional Research Laboratory, New Orleans, La.) analyzed commercial hulls (a mixture of outer hulls, inner hulls, and shell) and the press cake produced in each of the 14 tung mills operating in the United States. On the basis of their analyses the researchers consider possible new uses, but the existing uses appear to be brightest at the present.

A free copy of this BAIC processed publication may be obtained by writing the U.S. Tung Oil Laboratory, Bogalusa, La.

The publication of the proceedings of a symposium held at the Quartermaster Food and Container Institute for the Armed Forces in Chicago, Ill., January 16, 1953, entitled "Stability of Shortenings in Cereal and Baked Products" is available from the Research and Development Associates, Food and Container Institute Inc., 1849 West Pershing road, Chicago, Ill., for \$1 per copy.

The publication is composed of technical papers on the shor-tening problem delivered before representatives of industry, government, and university research organizations. The purpose of the symposium was to review the problem of stability in cereal and baked products used by the Armed Forces.

Past and present work at the Institute on shortenings used in cereal and baked products is reviewed in the booklet. In addition, there are discussions of the use of vegetable fats, animal fats, interesterified fats, and soybean oil shortening.