

Meals, Margarine, and Myverol®

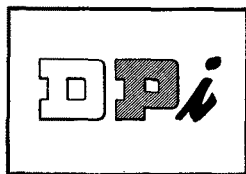
Your grandmother cooked by guess and experience. Your wife wants results as good or better than grandma's but with less stress and strain.

Today's domestic cookery concepts spring from a more sympathetic approach by the food manufacturer to the lady in the kitchen.

Along this line, we manufacture an emulsifier that makes margarine a most predictable and tractable product in appearance and behavior. It's called Myverol Distilled Monoglycerides, Type 18-00. Not only does it make your product more appealing, but it's easy to handle in your own plant. The reason for both of these advantages is the unique molecular distillation process which we use to purify the reaction mixture of hydrogenated lard and glycerine, whence starts Myverol Distilled Monoglycerides, Type 18-00. In other words, we go way beyond the point where conventional monoglyceride production leaves off.

Make a trial batch of margarine with as little as 0.15% Myverol Distilled Monoglycerides, Type 18-00 and see what it does in weep prevention, in pan-frying quality, and most of all, in texture of your product. For a free sample, write *Distillation Products Industries*, Rochester 3, N. Y., and tell us how much you need. Sales offices: New York and Chicago • W. M. Gillies and Company, Los Angeles and San Francisco • Charles Albert Smith Limited, Montreal and Toronto.

*distillers of monoglycerides
made from natural fats and oils*



Also . . . vitamins A and E

Distillation Products Industries
is a division of **Eastman Kodak Company**



LEHIGH UNIVERSITY — Dravo House, high on South Mountain, is typical of the housing accommodations which the 1954 short course students will enjoy in August.

Line Up More Speakers for Short Course at Lehigh

WITH August 15-20, 1954, well in mind as the dates for the sixth short course scheduled by the American Oil Chemists' Society at Lehigh University, Bethlehem, Pa., the arrangements committee is completing program details for lectures on "Inedible Fats and Fatty Acids," according to Daniel Swern, chairman. In addition to the titles and names of authors announced in the March issue of the Journal, Dr. Swern adds the following:

- Economic Trends, by A. A. Kreig, Swift and Company
- Vegetable Oils, by D. H. Wheeler, General Mills Inc., Minneapolis, Minn.
- Marine Oils, by John D. Hetchler, Archer-Daniels-Midland Company, New York City
- Drying and Semi-Drying Oils, by W. A. Gloger, National Lead Company
- Non-Drying Oils, by D. V. Stingley, Armour and Company, Chicago, Ill.
- Esterification and Interesterification, by M. W. Formo, Archer-Daniels-Midland Company, Minneapolis, Minn.
- Alkyd, Polyester, and Other Resins, by K. A. Earhart, Barrett Division, Allied Chemical and Dye Corporation, Toledo, O.

Enrollment will be limited to 200 students, selected to give broad coverage of industry, educational institutions, government, private institutions, consultants, and individuals. The fee for the course will be \$85, covering \$50 registration fee and \$35 for room and board.

All members of the Society were sent an outline of the course and application form in mid-March. Non-members may obtain the material on request from the national headquarters of the Society at 35 E. Wacker drive, Chicago 1, Ill. Advance registration is required.

Proceedings of this short course will be published in a fall issue of the Journal, and bound reprints will be available later. Volumes for the previous five courses sell at \$3 each: 1948-1949 on Edible Oils; 1950 on Drying Oils; 1952 on Soaps and Synthetic Detergents; and 1953 on Engineering Aspects of Oilseed Processing.

Chairman of the Education Committee of the Society is G. A. Crapple of Wilson and Company, Chicago. The subcommittee in charge of the 1954 short course comprises Dr. Swern as chairman, and these others: W. C. Ault, E. Scott Pattison, P. E. Ronzone, N. A. Ruston, J. T. Scanlan, Francis Seofield, L. L. Sutker, and A. C. Zettlemoyer.

Further information about the course may be obtained from the Society office or from Dr. Swern at Eastern Regional Research Laboratory, U.S.D.A., Philadelphia 18, Pa.