TABLE II
Calculated Unsaturated Glycerides in Spanish Peanut Oils

Strain	Linoleic glycerides					St. dev.	Oleic glycerides					St. dev.
	a 1952	a 1953	b 1954	b 1955	a 1955		a 1952	a 1953	b 1954	b 1955	a 1955	
	%	%	%	%	%	±	%	%	%	%	%	±
Shaffer	34.4	34.8	33.7	34.2	34.3	0.4	44.1	43.3	44.6	43.6	43.7	0.5
18-38	33.4	32.9	33.7	34.3	33.9	0.5	45.0	46.3	44.6	43.3	44.4	1.1
X-L-2	37.3	36.2	37.6	35.9	34.7	1.2	42.6	43.9	41.5	42.7	43.6	0.9
51-45	34.0	32.9	33.1	33.3	34.0	0.5	44.8	46.5	45.9	45.3	44.9	0.7
155-1	32.5	31.9	33.5	32.5	33.0	0.6	45.7	47.1	44.4	44.5	44.2	1.2
155-19	36.0	35.4	35.7	35.0	36.0	0.4	43.7	44.4	43.8	44.0	43.2	0.4
155-21	36.1	35.1	35.0	35.3	35.2	0.4	43.5	45.0	45.2	43.8	44.0	0.8
157-1	35.4	35.9	36.0	35.4	35.7	0.3	44.4	43.5	43.6	43.6	43.4	0.4
61-23	28.0	27.6	25.4	29.9	27.7	1.6	53.2	55.0	55.8	50.7	54.4	2.0
207-3-4	33.5	33.4	27.5	29.2	29.4	2.7	48.9	49.2	55.1	53.2	53.9	2.8
121070	32.4	32.6	31.2	.....	32.5	0.7	46.9	46.8	48.2	.....	46.1	0.9
G.F.A.	35.5	34.2	35.2	.....	33.9	0.8	42.5	45.0	43.0	.....	44.4	1.2
Dixie	33.2	33.3	32.0	32.6	.....	0.6	45.1	45.3	47.1	45.9	.....	0.9
155-9	33.9	33.8	33.5	32.9	.....	0.5	45.3	44.5	45.3	44.5	.....	0.5
155-16	35.5	34.3	.....	35.1	35.8	0.7	44.7	46.3	.....	43.7	43.3	1.3
191-1	36.8	35.4	34.2	.....	35.7	1.1	43.1	44.6	45.4	.....	43.8	1.0

[a] Tifton. [b] Experiment.

of fatty acids have been considered in discussions of the physiology of oilseed development, but none of these has been as directly related to unsaturated glyceride formation as has air temperature. In the study reported here, strain character of the peanuts was well reproduced, insofar as unsaturation of the oils is concerned, over several seasons at two locations despite geographical and climatic variations.

There are at least three probable causes of this stability. First and probably foremost, the seed were from strains line-selected over a period of many years, and genetic character was well defined. Second, the seed used in this study were not run of the mill or grade Number 1, such as have apparently been used in many studies on other oilseeds. The standard for selecting the samples examined here was higher than that for U. S. Grade No 1. Third, as peanut seed develop at least two inches under soil shaded by the plant, variable air temperature should not play such a role in unsaturated oil formation in them as in all other commercially grown oilseeds which develop above ground and are therefore subject to wide fluctuations in environment during the period of oil formation.

Summary

Several strains of Spanish peanuts in four or more crop years at two locations showed very little variation in calculated oleic and linoleic glyceride values.

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Letter to Editor

The term "Official and Tentative Methods of Analysis" as used by both the American Oil Chemists' Society and the Association of Official Agricultural Chemists is misleading and confusing. In contradistinction, the American Association of Cereal Chemists and the American Public Health Association use the term "Standard Methods." The latter term is more accurate.

The term "official" carries the connotation of legal authority. Such legal authority may be by legislation, regulation, or a mutually entered-upon contract. The head of the feed control laboratory in a given state may issue a regulation that the methods as approved by the Association of Official Agricultural Chemists shall be official and exclusively used in his laboratory for the control of feeds sold in that state. This action only affects the laboratory in question and does not carry over into any private laboratory operations. A trade association may rule that a given method shall be official for the referee testing in the case of disputes as to the analysis of a given lot of a commodity. This does not make the test official for any other purpose.

In the practice of legal chemistry such "official methods" carry no weight unless evidence is introduced to show that they apply to the specific case either by legislation, regulation by legally constituted authority, or by the terms of the contract in question. The choice of method in legal testimony depends upon the judgment of the chemist himself and not on any group of chemists.

It would appear better to term methods standard rather than official when published by a scientific society such as the American Oil Chemists' Society. Such methods form an excellent standard for the analytical chemist, they are NOT straight jackets, holding all chemists into a close pattern of action.

MAX C. MARKLEY
The Markley Laboratories
Minneapolis, Minn.

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