

Complete Program Is Presented for
Chicago by Sessions and Hours

FROM MONDAY, OCTOBER 20, at 11 a.m. to Wednesday, October 22, at 4.30 p.m. or so the Hotel Sherman in Chicago will be a busy place as the technical program of the 32nd annual fall meeting unrolls hour by hour and day by day. There will be concurrent sessions and three symposia, under the direction of A. V. Graci Jr., program chairman, and his committee. Co-chairmen of the meeting will be C. W. Hoerr and A. R. Rodeghier. Titles follow:

MONDAY, OCTOBER 20

Morning, A. V. Graci Jr., presiding

- 11:00 Distribution of Water in the United States as a Function of Hardness, by Lester O. Lennerts, Purex Corporation Ltd., South Gate, Calif.
- 11:20 Permeability of Some Fat Products to Moisture, by Werner Landmann, N. V. Lovegren, and R. O. Feuge, Southern Regional Research Laboratory, New Orleans, La.
- 11:40 Antioxidant Properties of Egg-Yolk Lipoprotein, by A. S. Henick, H. J. Togashi, and J. H. Mitchell Jr., Quartermaster Food and Container Institute for the Armed Forces, Chicago, Ill.

Afternoon, R. J. Buswell, presiding, Session A

- 2:00 The Production of Meat and Fat Products Through Centrifugal Rendering, by Frank P. Downing, Sharples Corporation, Philadelphia, Pa.
- 2:20 A New Commercial Instrument for Rapid Measurement of the Oil Content in Cottonseed, by Charles E. Holaday, U. S. Department of Agriculture, Washington, D. C.
- 2:40 A New Approach in Continuous Soapmaking. Constant Composition Control, by Fredrik T. V. Palmqvist and F. E. Sullivan, De Laval Separator Company, Poughkeepsie, N. Y.
- 3:00 Study of Continuous Mayonnaise Production, by Fred H. Smith, Torresdale Company, Philadelphia, Pa., and Lance Rees, Manton Gaulin Manufacturing Company, Everett, Mass.
- 3:20 Device to Establish Baking Conditions for Protective Coatings, by A. W. Schwab, H. M. Teeter, and J. C. Cowan, Northern Utilization Research and Development Division, Peoria, Ill.
- 3:40 Linoleic Acid from Safflower Oil by Liquid-Liquid Extraction, by R. E. Beal and O. L. Brekke, Northern Utilization Research and Development Division, Peoria, Ill.
- 4:00 Composition of Zerkova Seed Oil, by C. Y. Hopkins and Mary J. Chisholm, National Research Council, Ottawa, Ontario
- 4:20 Improved Process Operations Through Continuous Refractometry, by D. J. Fraade, Consolidated Electrodynamics Corporation, Pasadena, Calif.

Afternoon, T. W. Findley, presiding, Session B

- 2:00 Reactions of Unsaturated Fatty Alcohols. VII. Polymerization of Vinyl Ethers Catalyzed by Stannic Chloride, by E. J. Dufek, R. A. Awl, L. E. Gast, J. C. Cowan, and H. M. Teeter, Northern Utilization Research and Development Division, Peoria, Ill.
- 2:20 Reactions of Unsaturated Fatty Alcohols. VIII. Preparation and Properties of Some Copolymers of Non-conjugated Linseed-Lower Alkyl Vinyl Ethers, by L. E. Gast, Wilma J. Schneider, J. L. O'Donnell, and H. M.

- Teeter, Northern Utilization Research and Development Division, Peoria, Ill.
- 2:40 Epoxidation with Hydrogen Peroxide. I. Epoxide Yield Factors, by H. C. Wohlers, M. Sack, and H. P. Le Van, Solvay Process Division, Allied Chemical Corporation, Syracuse, N. Y.
- 3:00 Epoxidation with Hydrogen Peroxide. II. Hydrogen Peroxide Variables, by M. Sack and H. C. Wohlers, Solvay Process Division, Allied Chemical Corporation, Syracuse, N. Y.
- 3:20 Epoxy Resins from Fats. I. Epoxidized Esters Cured with Phthalic Anhydride, by Leonard L. Gelb, W. C. Ault, W. E. Palm, Lee P. Witnauer, and W. S. Port, Eastern Regional Research Laboratory, Philadelphia, Pa.
- 3:40 New Reactions of Long-Chain Isocyanides, by Eric Jungermann and Fred W. Smith, Armour Chemical Division, Chicago, Ill.
- 4:00 Reactions of Dienophiles with Vegetable Oils. I. Reactions of Maleic Esters Catalyzed by Sulfur Dioxide, by William R. Miller, E. W. Bell, J. C. Cowan, and H. M. Teeter, Northern Utilization Research and Development Division, Peoria, Ill.
- 4:20 Formation of Cyclic Acids. I. Alkali Isomerization of Linolenic Acid, by C. R. Scholfield and J. C. Cowan, Northern Utilization Research and Development Division, Peoria, Ill.

TUESDAY, OCTOBER 21

Morning, F. A. Kummerow, presiding, Session A

Foods and Nutrition

- 10:00 The Isomerization of Oils During Hydrogenation and the Deposition and Metabolism of the Isomers in Rat and Human Tissues, by R. R. Allen, Anderson Clayton Company, Sherman, Tex.
- 10:20 Changes in Edible Fats and Oils During Heating, by Ogden C. Johnson, Staley Manufacturing Company, Decatur, Ill., and V. Ramanathan, University of Illinois, Urbana
- 10:40 The Isolation of the Growth-Depressing Factor in Heated Fats. I. The Isolation and Characterization of the Polymers Formed During the Thermal Oxidation of Corn Oil, by E. G. Perkins and F. A. Kummerow, University of Illinois, Urbana
- 11:00 The Relationship of "Soft" and "Hard" Fats to Serum Cholesterol Levels, by M. G. Kokatnur and F. A. Kummerow, University of Illinois, Urbana
- 11:20 The Function of B₆ in Fat Metabolism, by Taketami Sakuragi, University of Illinois, Urbana
- 11:40 Current Status of the Toxic Principle Causing the "Chick Edema" Syndrome, by George C. Potter, Quaker Oats Company, Barrington, Ill.; William Brew, Ralston Purina Company, St. Louis, Mo.; R. L. Patterson, Procter and Gamble Company, Cincinnati, O.; and Endre Sipos, McMillen Feed Mills, Decatur, Ind.

Morning, S. G. Sourelis, presiding, Session B

- 9:00 The Application of Gas-Liquid Partition Chromatography to the Microestimation of Monoglycerides, by A. G. McInnes, N. H. Tattrie, and M. Kates, National Research Council, Ottawa, Ontario
- 9:20 Micro Techniques in Fat Analysis by Gas Chromatography, by H. P. Keene, Wilkens Instrument and Research Inc., Walnut Creek, Calif.



P. L. Hoffman



E. G. Perkins

- 9:40 Analysis of Fatty Alcohol Mixtures by Gas-Liquid Chromatography, by W. E. Link, H. M. Hickman, and R. A. Morrissette, Archer-Daniels-Midland Company, Minneapolis, Minn.
- 10:00 Fatty Acid Analysis of Vegetable Oils by Gas-Liquid Phase Chromatography, by N. L. Murty and B. M. Craig, National Research Council, Saskatoon, Sask.
- 10:20 The Separation of Glycerides by Crystallization in a Thermal Gradient, by Jon R. Magnusson and Earl G. Hammond, Iowa State College, Ames
- 10:40 Labelling Fatty Acids by Exposure to Tritium Gas. I. Saturated Methyl Esters, by R. F. Nystrom, Radio-carbon Laboratory, University of Illinois, Urbana; L. H. Mason, E. P. Jones, and H. J. Dutton, Northern Utilization Research and Development Division, Peoria, Ill.
- 11:00 The Estimation of Lactic Acid in Glyceryl Lactopalmitates and in Shortening Containing Glyceryl Lactopalmitates, by R. J. Buswell, Armour and Company, Chicago, Ill.
- 11:20 Determination of Composition of Vinyl Copolymers by Infrared, by Curtis A. Glass and Eugene H. Melvin, Northern Utilization Research and Development Division, Peoria, Ill.

Afternoon, W. C. Pritchett, presiding, Session A

Foods and Nutrition

- 2:00 Effect of Oxidized Soybean Oil in the Diet upon Vitamin A Storage in Tissues of the Rat, by Minocher C. Reporter and Robert S. Harris, Massachusetts Institute of Technology, Cambridge, Mass.
- 2:20 Interrelations of Linoleic Acid with Medium-Chain and Long-Chain Saturated Triglycerides, by Hans Kaunitz, Charles A. Slanetz, and Ruth Ellen Johnson, Columbia University, New York; and Vigen K. Babayan, E. F. Drew and Company, Boonton, N. J.
- 3:00 Feeding Experiments with Fractions of Oxidized Esters of Linoleic and Oleic Acids, by Hans Kaunitz, Charles A. Slanetz, and Ruth Ellen Johnson, Columbia University, New York; H. B. Knight and Daniel Swern, Eastern Regional Research Laboratory, Philadelphia, Pa.
- 3:20 Nutritional Evaluation of Some Heated Oils, by Roslyn B. Alfin-Slater, Sheila Auerbach, and Lilla Aftergood, University of Southern California, Los Angeles
- 3:40 Effect of Dietary Protein and Fat upon Plasma Cholesterol and Intimal Sudanophilia in Poultry, by Annabel Beaty, Owen W. Wolter, and Francis J. Conlan, National Dairy Products Corporation, Long Island, N. Y.
- 4:00 The Effect of Diet on Serum Cholesterol Levels in the Normal Rat, by C. H. Lushbough, S. W. Moline, and B. S. Schweigert, American Meat Institute Foundation, Chicago, Ill.
- 4:20 Fractionation and Analyses of Hog Liver Fatty Acids with the Isolation of Arachidonic Acid, by O. S. Privett, R. P. Weber, F. J. Pusch, and Olavo Romanus, Hormel Institute, Austin, Minn.
- 4:40 Effect of Autoxidation Prior to Deodorization on Oxidative and Flavor Stability of Soybean Oil, by C. D. Evans, E. N. Frankel, Patricia M. Cooney, and Helen

A. Moser, Northern Utilization Research and Development Division, Peoria, Ill.

Afternoon, A. E. MacGee, presiding, Session B

Plant Safety

- 2:00 Why a Safety Program? by P. R. Sheffer, Corn Products Refining Company, Argo, Ill.
- 2:15 Solvent-Extraction Plant Protection, by E. J. Sestak and A. T. Schrage, Factory Insurance Association, Chicago, Ill.
- 2:40 Safety as We Look at It, by J. I. Maslon, Robert M. Starr, and Vic Boettcher, Honeymead Products Company, Mankato, Minn.
- 3:05 Explosion Protection Systems, by G. J. Grabowski, Fenwal Inc., Ashland, Mass.
- 3:30 Inflation in the Claim Business, by Paul L. Hoffman, Hartford Accident and Indemnity Company, Chicago, Ill.
- 3:50 Accidents Don't Happen, by E. B. Free, Western Cottonoil Company, Division of Anderson, Clayton and Company, Abilene, Tex.
- 4:15 The Safety Aspects of Handling Heavy Fuel Oils, by J. F. Miller, Esso Standard Oil Company, New York, N. Y.
- 4:35 The Technical Applications of Fire Protection Systems, by E. B. Rumble, Automatic Sprinkler Corporation of America, Youngstown, O.

WEDNESDAY, OCTOBER 22

Morning, R. J. Buswell, presiding, Session A

- 9:00 Serial Oxidation of Cottonseed Oil with Navy Bean Lipoxidase, by J. W. Smull, A. S. Henick, and R. B. Koch, Quartermaster Food and Container Institute for the Armed Forces, Chicago, Ill.
- 9:20 Studies on the Preparation of Conjugated Soybean Fatty Vinyl Ether Monomer, by G. C. Mustakas, M. C. Raether, and E. L. Griffin Jr., Northern Utilization Research and Development Division, Peoria, Ill.
- 9:40 Conversion of Conjugated *cis-trans* Octadecadienoate to the *trans-trans* Isomers, by J. R. Chipault and J. M. Hawkins, Hormel Institute, Austin, Minn.
- 10:00 The Preparation and Some Properties of Chlorinated Tung Oil, by R. S. McKinney, F. C. Magne, Dorothy C. Heinzelman, and L. A. Goldblatt, Southern Regional Research Laboratory, New Orleans, La.
- 10:20 Preparation of 3-Stearoyl-D-Glucose, a Bread-Softening Agent, by F. H. Otey and C. L. Mehlretter, Northern Utilization Research and Development Division, Peoria, Ill.
- 10:40 Dilatometric Behavior of 2-Oleopalmitostearin and 2-Oleodistearin, by Werner Landmann, R. O. Feuge, and N. V. Lovgren, Southern Regional Research Laboratory, New Orleans, La.
- 11:00 Relation Between Color, Bleaching Earth, and Diethylene Triamine in Processing Off-Colored Hydraulic Cottonseed Oil, by V. L. Frampton and James C. Kuck, Southern Regional Research Laboratory, New Orleans, La.
- 11:20 Alkali Isomerization with Potassium Tertiary Butoxide at Low Temperatures, by Harold B. White Jr. and F. W. Quackenbush, Purdue University, Lafayette, Ind.



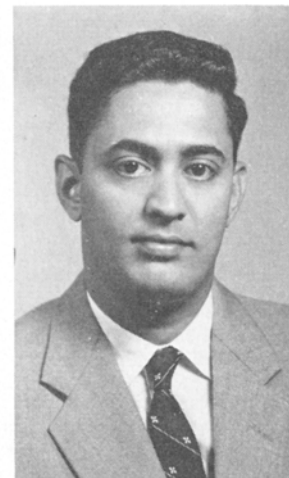
C. D. Evans



Taketami Sakuragi



A. W. Schwab



M. G. Kokatnur

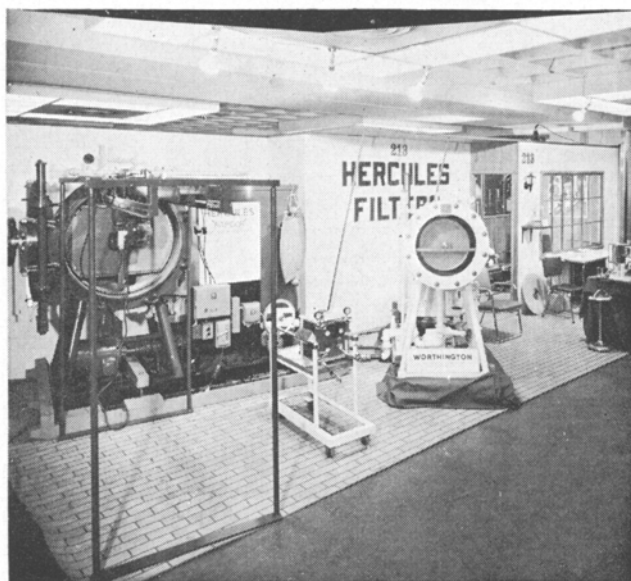
SEE the HERCULES EXHIBIT

at the A.O.C.S Fall Meeting

Hotel Sherman

Chicago

October 20-22



Hercules will exhibit the "Rapidor" Pressure Leaf Filter, Model No. 12 (effective filter area 120 sq. ft.). This filter is equipped with the Hercules Motorized Automatic Leaf Bundle "Push-In, Pull-Out" arrangement, and external removable cleaning rack; also featured is a vibrator which reduces the time element of cake removal from filter leaves to a matter of seconds.

Manufacturers of edible oils, animal fats and oils, tall oil, inedible oils and tallows, etc. are users of these Hercules Pressure Leaf Filters.

In attendance at the booth will be Woody Daly,
Carel van Luin, Ted Hunzicker and Hal Jones.

HERCULES FILTER CORPORATION

216 Ethyl Avenue

Hawthorne, New Jersey

Morning, N. W. Ziels, presiding, Session B

Syndets

- 9:00 Synthetic Detergents as Dairy and Food Plant Cleaners, by K. C. Tucker, Oakite Products Inc., New York, N. Y.
- 9:35 Soil-Suspending Power of Soaps and Synthetic Detergents, by Walter Marple and Albert R. Martin, Whirlpool Corporation, St. Joseph, Mich.
- 10:10 Nonsurfactant Additives in Syndets, by M. E. Tuvell, Monsanto Chemical Company, St. Louis, Mo.
- 10:45 Optical Bleaches in Soaps and Detergents, by F. G. Villaume, American Cyanamid Company, New York, N. Y.
- 11:20 Tallow Alcohol Sulfates. Properties in Relation to Chemical Modification, by J. K. Weil, A. J. Stürton, R. G. Bistline Jr., and E. W. Maurer, Eastern Regional Research Laboratory, Philadelphia, Pa.

Afternoon, T. W. Findley, presiding, Session A

- 2:00 Oxidation of Olefins with Potassium Permanganate in Oil/Water Emulsion, by J. E. Coleman and Daniel Swern, Eastern Regional Research Laboratory, Philadelphia, Pa.
- 2:20 Esters of Hydrozostearic Acids as Primary Low-Temperature Plasticizers for a Vinyl Chloride-Vinyl Acetate Polymer, by H. B. Knight, Lee P. Witnauer, W. E. Palm, R. E. Koos, and Daniel Swern, Eastern Regional Research Laboratory, Philadelphia, Pa.
- 2:40 The Fractionation of Lanolin with Urea, by Abner Eisner, W. R. Noble, and J. T. Scanlan, Eastern Regional Research Laboratory, Philadelphia, Pa.
- 3:00 Chemical Search for New Industrial Oils. III. Oils from the Composite, by F. R. Earle, Quentin Jones, and I. A. Wolff, Northern Utilization Research and Development Division, Peoria, Ill.
- 3:20 A Critical Study of Oxidation Methods for Determination of Glyceride Composition of Fats, by Gollamudi Lakshminarayana and Damascene Rebello, University of Bombay, India
- 3:40 The Glyceride Structure of Fats, by C. G. Youngs, National Research Council, Prairie Regional Laboratory, Saskatoon, Sask.

Afternoon, R. H. Rogers Jr., presiding, Session B

Syndets

- 2:00 The Use of Surfactants in Petroleum, by Todd M. Doscher, Shell Development Company, Houston, Tex.
- 2:50 Status of Synthetic Detergent Bars, by J. W. McCutcheon, John W. McCutcheon Inc., New York, N. Y.
- 3:35 Surface-Active Agents for Aerosols, by M. J. Root, G. Barr and Company, Chicago, Ill.
- 4:10 Analysis of Surfactant Mixtures. I., by J. D. Knight and R. House, California Research Corporation, Richmond, Calif.

On Sunday, preceding the three-day technical sessions, there will be a complimentary mixer from 5 to 7 p.m. On Monday Distillation Products Industries will sponsor a cocktail party, and the dinner dance will be held on Tuesday at the Chez Paree, famous Chicago night club. No plant trips are being arranged. A full program has been arranged for the ladies by Miss Mary Harneson and her committee.

The Governing Board will meet on Sunday afternoon, with J. C. Konen presiding. Various committees will meet



E. J. Dufek



G. C. Potter