

Announce Short Course Speakers

An early list of speaker commitments for the 1959 short course on drying oils, to be sponsored by the American Oil Chemists' Society at the University of Minnesota, Minneapolis, August 10-14, is announced by the program chairman, D. H. Wheeler of General Mills Inc.

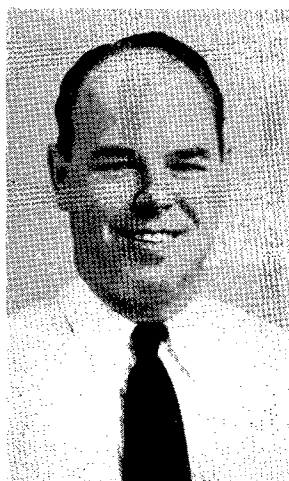
Names and subjects are as follows: M. M. Mattikow, Refining Uninc., New York, on Refining Methods for Drying Oils; W. E. Link, Archer-Daniels-Midland Company, Minneapolis, on General Methods of Analysis; H. J. Dutton, Northern Regional Research Laboratory, Peoria, Ill., on Research Methods of Analysis; Lawrence H. Dunlap, Armstrong Cork Company, Lancaster, Pa., on Drying Oils in Floor Coverings; O. S. Privett, Hormel Institute, Austin, Minn., on Chemistry of Auto-oxidation and Oxidative Polymerization of Drying Oils; and M. Rex Wingard, Davidson-Kennedy Associates Company, Chicago Heights, Ill., on Extraction Methods for Drying Oils.



H. J. Dutton



W. E. Link



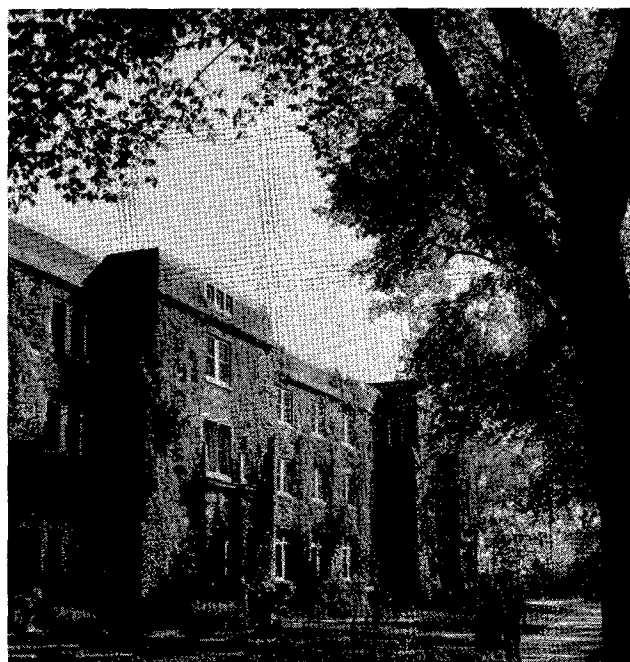
O. S. Privett



M. R. Wingard

Sessions will take place at the Center for Continuation Study, a self-contained residence college at the university. M. W. Formo of Archer-Daniels-Midland is general chairman, under the direction of the Education Committee of the Society, of which K. F. Mattil, Swift and Company, Chicago, is Chairman.

The A. E. Staley Manufacturing Company, Decatur, Ill., has announced the beginning of construction of a new 108,000 square-foot research center to be completed in mid-1960.



CENTER FOR CONTINUATION STUDY—Located on the campus of the University of Minnesota in Minneapolis, this building will house the 1959 short course on drying oils, which the American Oil Chemists' Society will sponsor August 10-14. It is both a residence hall and a scene of intellectual activity.

• *Names in the News*

Samuel B. Detwiler Jr. (1937) attended the Eighth Annual meeting of the Liaison Panel of the National Research Council's Food Protection Committee, December 11-12, 1958, in Washington, D.C. Activities of the meeting included a symposium on food-grade packaging materials, an annual meeting, a packaging symposium, committee and subcommittee reports, and a joint meeting of the Liaison Panel and FPC. Other members of the A.O.C.S. who were present at the meeting were B. L. Oser (1945), L. B. Parsons (1938), O. E. May (1936), and N. D. Embree (1940).

W. J. Crepeau (1954) was elected secretary of the Stepan Chemical Company, Chicago, Ill., at a Feb. 5, 1959, meeting of the board of directors. Mr. Crepeau will also continue as assistant general manager, a post he has held since 1956.

C. F. Huber (1952) has joined the research staff of Emery Industries, Cincinnati, O.

1957 Report Ready

The Annual Report for 1957 of the European Federation of Chemical Engineering has now been published (duplicated typescript, size DIN A4, 161 pp.). The report was edited by the Main Office of the General Secretariate of the European Federation of Chemical Engineering, Frankfurt, which is managed on an honorary basis by DECHEMA Deutsche Gesellschaft für Chemisches Apparatesen.

Freeland Goes to Israel

Emile C. Freeland (1953) has been appointed chemical engineering adviser to the United States Operations Mission (International Cooperation Administration) in Tel Aviv, Israel, for a two-year term. For many years he was connected with the Latin American industries of W. R. Grace and Company, New York, and prior to going to Israel he had been advisory chemical engineer for two years to the Pakistan Planning Board through a contract of Ford, Bacon, and Davis, New York, with the USOM.

• New Books

ORGANIC SYNTHESIS, Vol. 38, John C. Sheehan, editor-in-chief (John Wiley and Sons Inc., New York, vii + 120 pp., 1958, \$4). The importance and usefulness of "Organic Syntheses" preparations to organic chemists in every stage of development and in all kinds of positions has long been demonstrated, and this new volume needs no further comment than to announce its publication and list the preparations included. The excellent style and format, established in previous volumes, are maintained; also included is a cumulative index comprising material from Volumes 30-38.

The preparations listed include: 2-amino-4-anilino-6-(chloromethyl)-s-triazine, 2-benzylaminopyridine, benzyltrimethylammonium ethoxide, 4-bromo-2-heptene, 2-bromo-3-methylbenzoic acid, 3-(*o*-chloroanilino)propionitrile, dibromoacetone, dicyclopropyl ketone, diethyl methylenemalonate, 5,5-dimethyl-2-*n*-pentyltetrahydrofuran, diphenylacetaldehyde, *N*-ethyl-*p*-chloroaniline, 5-formyl-4-phenanthroic acid, hendecanedioic acid, 3-hydroxytetrahydrofuran, 6-ketohendecanedioic acid, 2-methyl-2,5-decanediol, *trans*-2-methyl-2-dodecenoic acid, 2-methylenedodecanoic acid, *B*-methylglutaric anhydride, methyl hydrogen hendecanedioate, 1-methylisoquinoline, methyl *p*-tolyl sulfone, monobenzalpenterythritol, monobromopentaerythritol, monovinylacetylene, 1-nitrooctane, 1,4-pentadiene, α -phthalimido-*o*-toluic acid, *trans*-stilbene oxide, 2-vinylthiophene.

Readers of the Journal of the American Oil Chemists' Society might be interested in the following syntheses: hendecanedioic acid, 6-ketohendecanedioic acid, *trans*-2-methyl-2-dodecenoic acid, 2-methyl-2,5-decanediol, 2-methylenedodecanoic acid, methyl hydrogen hendecanedioate.

RICHARD SASIN, Drexel Institute of Technology, Philadelphia, Pa.

CHOLESTEROL—Chemistry, Biochemistry, and Pathology, edited by Robert P. Cook (Academic Press Inc., New York, 1958, xii + 542 pp., \$15). In the preface to this volume Dr. Cook assures the potential buyer that there is ample justification for singling out cholesterol for a detailed consideration. The contributions of an international group of workers together with Dr. Cook's excellent editing should assure the agreement of most readers.

The book consists of 15 chapters dealing with the history, chemistry, biochemistry, and pathology of cholesterol. The interrelationship of cholesterol with other sterols and lipides in the animal organism is amply covered. In addition, there are three highly informative chapters dealing with the evolutionary aspects of the sterols; the sterol requirements of insects and of protozoa, and the microbial metabolism of the sterols. Many tables and diagrams are provided throughout the book which provide ease of reference, and the bibliography appears to be complete through 1957.

Although a great deal of consideration is given to the role of cholesterol in the etiology of atherosclerosis, the discussions are not exclusively on this aspect of sterol metabolism. This book provides a useful source of information for those who are concerned with cholesterol as an interesting chemical compound which is a metabolic and structural constituent of all animal cells. It is to the editor's credit that he provided a concise appendix to the text in which the commonly used laboratory methods of cholesterol determination are explained. This appendix is in addition to the chapter on the isolation and estimation of sterols.

This volume can be highly recommended not only to investigators who are primarily concerned with cholesterol but also to scientific workers in related biological and medical fields.

PATRICIA V. JOHNSTON AND F. A. KUMMEROW, University of Illinois, Urbana, Ill.

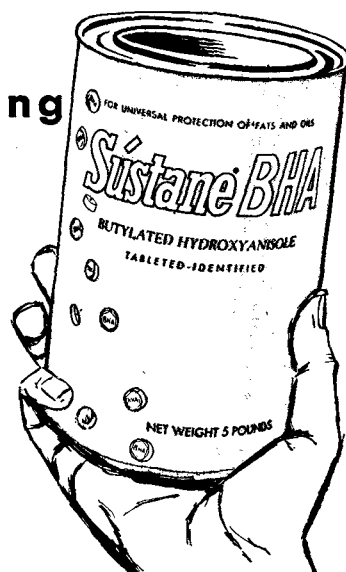
Crippen Laboratories Inc., a subsidiary of Foster D. Snell Inc., is expected to complete its occupancy of a newly purchased building at 1500 Guilford avenue, Baltimore 2, Md., before March 1, 1959.

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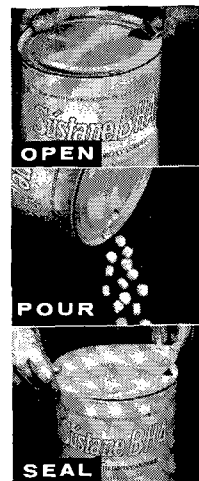
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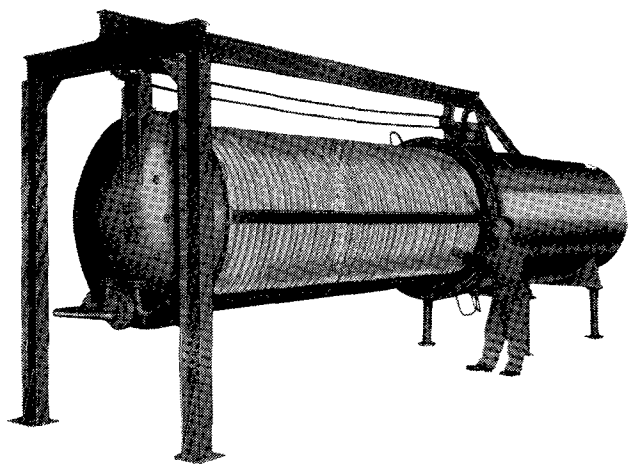


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Sustane 3	Liquid	Oleo Oil
		Rendered Beef Fat
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Sustane 1-F	Flake	Inedible Tallow
		Inedible Grease
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Problem Corner...

May 15, 1958

Question

I am a young man under training at a local oil mill in oil technology. Being very deeply interested, I seek your advice for advance studies in the subject. I therefore ask you to give me information on the following: name of a good college, with a course leading to a degree; practical training; duration of the course; yearly expenditure. I shall feel highly obliged if you will take the trouble.

FROM PAKISTAN

Answer

Some of the questions you ask are difficult to answer because we do not know your background and training. In general, in our particular group we give instruction and do research in the field of chemical engineering. This covers vegetable oil seed technology as a part of chemical engineering, but training in wider fundamentals is given. These can be used in other industries, such as petroleum refining, paper-making, and the like.

There are three levels of work. A four-year course leads to a bachelor of science degree in chemical engineering. The minimum of one additional year gives a master of science degree; a minimum of two years more is required for a doctor of philosophy degree. The extent and character of your previous education and the degree sought would determine the length of time required. It is possible to make arrangements to come as a special student without a degree objective. This would permit taking certain desirable courses and working in the laboratories without regard to time or prerequisites.

On the campus we have commercial equipment used as an experimental cottonseed mill: cleaners, linters, hullers, expellers, etc. Our students who are interested in oilseed processing frequently get experience by working in this Cottonseed Products Research Laboratory. It is estimated that the annual expenses will run about \$1,500.

There is a man by the name of Mr. S. M. Haque who has been here. He teaches at the Engineering College in Dacca, East Pakistan. If there is any way in which you can get in touch with him, I am sure he could tell you much more about our facilities than I can in a letter.

The University of Illinois at Urbana, Ill., also is interested in oil seed processing. Their interest is more in soya beans while ours is in cottonseed. You may wish to write them.

If you have other questions, I shall do the best I can to answer them.

J. D. LINDSAY, head
Texas A & M College
College Station, Tex.

July 12, 1958

Question

(EDITOR'S NOTE: The letter from China is not available but, as the reply indicates, was concerned with the problems in manufacturing soap powder.)

Answer

You have indicated that your soap powder base is formulated, using equal parts of beef tallow and coconut oil saponified with caustic soda. Soda ash and water are then used to produce a finished soap powder containing approximately 25% soap, 45% soda ash, and 30% moisture. It would appear that you should have no difficulty with solubility with a product of this kind, provided the beef tallow is completely saponified with caustic soda before the final addition of soda ash and water. It may well be that the moisture content of your finished soap powder is somewhat on the low side, which may hinder the solubility to some extent.

Coconut oil, when saponified with caustic soda, produces a soap which is readily soluble in either hot or cold water. Beef tallow, when saponified with caustic soda,