Dallas Program to Present 50 Papers

THE COMPLETE PROGRAM of technical papers, about 50 in all, for the 51st annual meeting of the American Oil Chemists' Society to be held at the Baker hotel in Dallas, Tex., April 4–6, 1960, is announced by J. D. Lindsay of Texas A & M, program chairman.

The papers are concentrated in a day and a half of technical sessions, Tuesday morning and afternoon and Wednesday morning, with concurrent presentations except for the opener. This will be at 9 a.m. Tuesday, a discussion of the Pure Food and Drug Act as applied to the oil and fat industry, by Reo Duggan, chief chemist, New Orleans District, Food and Drug Administration. The rest of the schedule is as follows:

April 5

Session A, Crystal ballroom, 10 a.m.

1. The Examination of Fats and Fatty Acids for Toxic Substances, by David Firestone, William Horwitz, Lee Friedman, and G. M. Shue, U. S. Food and Drug Administration, Washington, D.C.
2. Trends in Fats and Oils Consumption, 1955-59, by Leonard Smith, National Cotton Council, Washington, D.C.
3. Fats and Oils in the Foods Industry. Coordination of Research with Application, by Sven Young, Canada Packers Ltd., Toronto
4. Flavor Potential of Edible Fats in Future Food Products, by J. F. Angeline and L. B. Sjostrom, A. D. Little Inc., Cambridge, Mass.
5. Confectionery Fats. II. Characterization of Products Prepared by Interesterification and Fractionation, by Werner Landmann, N. V. Lovegren, and R. O. Feuge, Southern Regional Research Laboratory, New Orleans, La.
6. Small Laboratory Model Swept-Surface Heat Exchanger for Chilling Shortenings and Margarines, by H. D. Royce and P. W. Morgan Jr., Wesson Oil and Snowdrift Company, New Orleans, La.

Session B, Texas room, 10 a.m.

7. Determination of the Glyceride Structure of Fats, by C. G. Youngs, National Research Council, Saskatoon, Sask., Canada
8. Structural Constitution of Milk Triglycerides, by R. J. Vander Wal, Armour and Company, Chicago, Ill.
9. Random Distribution Formulae, Real and So-Called, by A. S. Richardson, retired from Procter and Gamble Company, Cincinnati, O.
10. Branched Carboxylic Acids from Long-Chain Unsaturated Compounds and Carbon Monoxide at Atmospheric Pressure, by E. T. Roe and Daniel Swern, Eastern Regional Research Laboratory, Philadelphia, Pa.
11. A Study of the *in-vitro* Absorption of Glycerides and Fatty Acids, by J. M. Johnston and H. C. Tidwell, Southwestern Medical School, Dallas, Tex.
12. Analysis of the Glyceride Structure of Cocoa Butter by Means of Thermal Gradient Crystallization, by G. V. Jones and E. G. Hammond, Iowa Agricultural Experiment Station, Ames, Ia.

Session A, Lounge, 1:20 p.m.

13. Effects of Scatter in Control of Protein in Cottonseed Meal, by W. T. Coleman, Western Cottonoil Company, Abilene, Tex.
14. Effect of Processing on Composition of Sesame Seed and Meal, by Fairie Lyn Carter, Southern Regional Research Laboratory, New Orleans, La., and L. E. Allen, UNICEF, United Nations, New York.
15. Properties of Hexane-Acetone-Water Azeotrope-Extracted Cottonseed Meals, by W. H. King and V. L. Frampton, Southern Regional Research Laboratory, New Orleans, La.
16. New French Stationary Basket Extractor, by R. P. Hutchins, French Oil Mill Machinery Company, Piqua, O.
17. Extraction of Soybean and Cottonseed Oil by Four Solvents, by L. K. Arnold and R. B. R. Choudhury, Iowa State Engineering Experiment Station, Ames, Ia.
18. Engineering Approach to Design of Cottonseed Aeration Systems, by W. B. Harris, W. D. Harris, and A. C. Wamble, Texas A & M College, College Station, Tex.
19. Why a Safety Program, Second Edition, by Paul R. Sheffer, Corn Products Company, Argo, Ill.
20. Adsorbents for Bleaching Off-Colored Cottonseed Oils, by W. A. Pons Jr., J. C. Kuch, and V. L. Frampton, Southern Regional Research Laboratory, New Orleans, La.
21. Up-Grading Oil Quality with Active Carbon, by E. A. Sigworth, West Virginia Pulp and Paper Company, New York
22. Latest Development in Filtration for Vegetable and Organic Edible Oil Industry, by J. B. Levy and F. H. Passalaqua, Sparkler Manufacturing Company, South Gate, Calif.

Session B, Texas room, 1:20 p.m.

23. The Application of Computers, by Bill C. Moore, Texas A & M College, College Station, Tex.
24. Cottonseed Oil Pigments. Fractionation by Molecular Sieves, Countercurrent Distribution and Low-Temperature Crystallization by Gerald Verberg, Elizabeth McCall, R. T. O'Connor, and F. G. Dollear, Southern Regional Research Laboratory, New Orleans, La.
25. Radioisotope Applications to Detergent Research, by C. W. Stanley and B. W. Beadle, Midwest Research Institute, Kansas City, Mo.
26. Search for New Industrial Oils. IV., by F. R. Earle, C. A. Glass, Glenda C. Geisinger, and I. A. Wolff, Northern Regional Research Laboratory, Peoria, Ill., and Quentin Jones, Crops Research Division, U.S.D.A., Beltsville, Md.

P. W. Morgan Jr.

J. F. Angeline

F. V. Morriss

K. M. Decossas

Mrs. Stuart Johnson

W. E. Link

27. Occurrence and Inheritance of Linolenic and Linoleic Acids in Soybeans, by H. B. White Jr., F. W. Quackenbush, and A. H. Probst, Purdue University, Lafayette, Ind.
28. Some Effects of Pressure on Oxidation of Methyl Oleate, by H. T. Slover and L. R. Dugan Jr., American Meat Institute, Chicago, Ill.
29. Kinetic Study of Autoxidation of Methyl Linoleate and Linoleic Acid Emulsion in the Presence of NaCl, by Ahmed Fahmy Mabrouk and L. R. Dugan Jr., American Meat Institute, Chicago, Ill.
30. Solubility of Linoleic Acid in Aqueous Solutions and Reactions with Water, by Ahmed Fahmy Mabrouk and L. R. Dugan Jr., American Meat Institute, Chicago, Ill.
31. Hydrogenation of Linolenate. I. Fractionation and Characterization, by C. R. Scholfield, E. P. Jones, Janina Nowakowska, E. Selke, B. Sreenivasan, and H. J. Dutton, Northern Regional Research Laboratory, Peoria, Ill.
32. Formation of Isomers During Hydrogenation of Methyl Oleate in Solvents, by E. R. Cousins and R. O. Feuge, Southern Regional Research Laboratory, New Orleans, La.

April 6

Session A, Lounge, 9 a.m.

33. Oxidative Polymerization of Linseed Oil. I. Effects of Driers and Elevated Temperatures on Films, by D. A. Berry, J. Brewer, R. E. Sharpe, and E. R. Mueller, Battelle Memorial Institute, Columbus, O.
34. Changes in Iodine Value and Refractive Index of Fatty Acids During Alkyd Manufacture and Analysis, by P. J. Secrest and M. M. Kaprielyan, Sherwin-Williams Company, Chicago, Ill.
35. Correlation of Structure and Coating Properties of Polyurethane Copolymers, by M. E. Bailey, G. E. Toone, and G. S. Wooster, National Aniline Division, Buffalo, N.Y., and E. G. Bobalek, Case Institute, Cleveland, O.

Sven Young

J. H. Benedict

36. Derivatives of Jojoba Oil as Plasticizers for Vinyl Polymers and Buna-N Rubber, by Sara P. Fore, H. P. Pastor, J. P. Hughes, and W. G. Bickford, Southern Regional Research Laboratory, New Orleans, La.
37. Preparation of Tung Oil Monoglycerides. Pilot-Plant Method, by P. H. Eaves, J. J. Spadaro, E. A. Gastrock, and E. L. Patton, Southern Regional Research Laboratory, New Orleans, La.
38. Preparation and Properties of Monohydric Alcohol Esters of Tall Oil Fatty Acids, by S. T. Bauer, Patricia R. Gill, and E. R. Price, Crosby Chemicals Inc., De Ridder, La.
39. Preparation of Polyunsaturated Aliphatic Aldehydes *via* the Acyloin Condensation, by E. J. Ganglitz Jr. and D. C. Malins, Bureau of Commercial Fisheries, Seattle, Wash.
40. Methyl Esters Directly from Acidulated Soapstock. Preliminary Cost Study, by K. M. Decossas, S. P. Koltun, P. H. Eaves, E. F. Pollard, and E. W. Patton, Southern Regional Research Laboratory, New Orleans, La.

Session B, Texas room, 9 a.m.

41. Spectral Absorption as a Measure of Cottonseed Oil Color, by W. A. Pons Jr., J. C. Kuck, and V. L. Frampton, Southern Regional Research Laboratory, New Orleans, La.
42. Analysis of Mixed Glycerides of Acetic and Fatty Acids, by R. R. Allen, Anderson, Clayton and Company, Sherman, Tex.
43. Lipid Characterization by Semi-Micro Procedures, by J. H. Benedict, Procter and Gamble Company, Cincinnati, O.
44. Analysis of Lipids and Oxidation Products by Partition Chromatography, by E. N. Frankel, C. D. Evans, Helen A. Moser, D. G. McConnell, and J. C. Cowan, Northern Regional Research Laboratory, Peoria, Ill.
45. Gas-Liquid Chromatography of Fatty Derivatives. IV. Quantitative Analysis of Alcohol, by W. E. Link and R. A. Morrissette, Archer-Daniels-Midland Company, Minneapolis, Minn.
46. Separation of Phospholipids on Silicic Acid-Silicate-Water Columns and Paper Chromatograms, by George

Rauser and John O'Brien, City of Hope Medical Center, Duarte, Calif.

47. Chemical Differentiation of Dimorphecolic Acid and Its Identification in Seed Oils, by C. R. Smith, R. L. Lohmar, M. C. Burnett, T. L. Wilson, and I. A. Wolff, Northern Regional Research Laboratory, Peoria, Ill.
48. Preparation and Purification of Monoglycerides. I. Glycerolysis of Oils, by R. B. R. Choudhury, Iowa Engineering Experiment Station, Ames, Ia.

R. C. Pope, Pope Testing Laboratories, Dallas, is general chairman of this annual meeting of the Society. Assisting him are Mrs. Stuart Johnson, ladies' entertainment; R. T. Doughtie Jr., Memphis, golf; A. H. Lamb, hotel; E. W. Nance, registration; W. A. Jacob, finance; Mr. Johnson, plant trips; T. S. McDonald, publicity; R. R. King, adviser; and P. D. Cretien, entertainment.

Other information about the Dallas meeting will be found in Mr. McDonald's A.O.C.S. Commentary on page 4 in this issue. He describes the attractions of Dallas for sightseers and gives the schedule of events.

Short Course to Run Three Days

IT HAS BEEN definitely decided to change the 1960 short course on edible fats from five days to three days. Dates will be July 25–27, and the place will be Garner hall in the complex of new buildings at the University of Illinois, Urbana. Housing, meals, and classes will all be located at Garner, according to R. T. Milner, of the food technology department of the university, who is in charge of local arrangements in cooperation with R. K. Newton of the Extension Division.

R. T. Milner

The registration fee will be $65, payable in advance to the American Oil Chemists' Society, at 35 E. Wacker drive, Chicago 1, Ill. Housing and meals will be payable on arrival at the university. There will be a separate section for couples.

A fish fry will be held Tuesday at Allerton Park, following a tour of the South farms of the university to see soybean breeding crops and some of the more exotic oilseed crops.

General topics will be nutrition, technology of fats and oils, legal aspects in fat and oil usage, economics, and analytical methods, according to L. R. Dugan Jr., program chairman, who is with the American Meat Institute Foundation, Chicago.

Under nutrition will be fats in animal feeds, fats in human nutrition, dietary fat and heart disease, and health hazards from mishandling fats. Under technology will be morphology of fats, oils, and shortenings; glyceride structure of fats and oils; hydrogenation; interesterification; production of specialty edible fats; emulsifers; and refining, bleaching, stabilization, deodorization, and plasticizers of fats, oils, and shortenings.

Legal aspects will be concerned with food and drug laws as viewed by regulatory agencies and the problems posed for the industry by the food and drug laws. Also to be discussed are such economic factors as world-wide fat and oil supply and usage, problems and practice of trade in fats and oils, and the newer analytical methods for the fat and oil industry.

This short course, as well as the others which have preceded it at various institutions, is conducted by the Education Committee of the Society. J. C. Cowan, Northern Regional Research Laboratory, U.S.D.A., Peoria, Ill., is chairman. Proceedings will be published in the October and November issues of the Journal of the A.O.C.S., and bound reprints, to sell for $4 a copy, will be available by December.