

The Charm of New Orleans Invites You Once Again

WITHIN the hundred squares of the Vieux Carre, history has been halted. The culture and gracious manner of living of those past times was expressed in the buildings and patios of the French Quarter. These streets and houses and gardens have been preserved to the great joy of the tourist. The Vieux Carre is not a restoration nor a replica; it is the original city, preserved with loving care. Nor is it a vast museum of the dead and dusty past. It is alive, vital, and vigorous; the people who dwell there inherit from their French and Spanish ancestors the art of enjoying life. Good food is a tradition and the fame of the Quarter's old restaurants is known around the world.

To appreciate the charm of the Vieux Carre and old New Orleans, leisure is necessary. Some money will be convenient, too, especially if you want to try some of the unique dishes served at the famous restaurants. For there the chef is a great man and the high cuisine of France and the Creoles is honored in full ritual. The Gallic culinary artists found new spices and herbs and applied them to all manner of sea foods. And Africans in plantation kitchens added creations of their own. New Orleans is a city for gourmets, with dishes which are characteristic and memorable.

But if you are no gourmet, and money is in short supply, the old city has much to offer. Tourists with twenty-five cents to spend can buy an all-day trip on the Mississippi River or a look at the room where the Louisiana Purchase was signed.

The river cruise doesn't qualify as a comprehensive harbor tour, but for twenty-five cents, a visitor can ride all day on the ancient, flat-bottomed ferry that crosses the Mississippi at Canal Street.

Admission to the Cabildo, with its exhibits of Louisiana history, is twenty-five cents, too. The Spanish governing council met here during its eighteenth century administration of New Orleans. The Louisiana Purchase was signed in a room on its second floor.

Royal Street with its antique shops is a perennial attraction for the ladies. The storekeepers are never hurried and you can browse and look to your heart's content. The way to see the Quarter is on foot, and a walking tour folder has been prepared by the Tourist Bureau.

If it's night life, Dixieland, and jive that you'd enjoy you'll have no difficulty finding joints that are jumping.

But we must not forget that New Orleans is also a great modern city and the second largest port of the

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HIDDEN FROM THE STREETS, the foundation patios in New Orleans' French Quarter are private worlds of sun and shadow. Old brick and flagstone pave the courtyards, and oleander, wisteria, and sweet olive grow in tangled profusion along the walls.



PIRATES' ALLEY IN NEW ORLEANS, a picturesque, block-long walkway, is the heart of the French Quarter art colony. With its balconies and gas lamps, St. Louis Cathedral on the right, and beautiful St. Anthony's garden behind the Cathedral on Royal Street, the alley is visited by thousands of tourists each year.

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A.O.C.S. Commentary

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United States. It is especially the gateway to Central and South America. A visit to the International Trade Mart is worth your time. In the port there are impressive facilities for the unloading of cars, storage, and shiploading of soybeans.

The processing of oil seeds and the production of edible oils and fats is an important segment of industry represented by the plants of Armour, Swift, and Wesson Oil and Snowdrift companies. In the area there are great petrochemical complexes, and producers of natural gas, oil, sulfur, and salt. The well known Southern Utilization Research and Development Division of the U.S.D.A. is out on Robert E. Lee Boulevard.

The convention program committee has prepared two symposia: on chemical modification and on methodology. There is much to be gained from the technical sessions that are being offered. So come prepared to take advantage of these, and allow some extra time to see those attractions of the old and of the modern New Orleans which may appeal to you.

More Research on Peanut Chemistry Sought

A potentially large new outlet for their products was suggested to leaders of the peanut industry at a utilization research conference in New Orleans Jan. 15-16. Representatives of the industry in turn urged more research on the chemistry of peanuts as a basis for improving quality of the products now in use.

The conference was held at the Southern Regional Research Laboratory, USDA, with 66 members of the peanut industry, state and federal research workers, and others interested in peanut processing and utilization participating.

A potentially important new outlet for peanuts was suggested as a source of protein. A. M. Altschul, Chief Research Chemist of the Seed Protein Pioneering Research Laboratory, described results of investigations into the structure and chemistry of the peanut, the applicability of these results to other oilseeds, and their potential value to the peanut industry. He then referred to the growing importance of vegetable protein in supplying the needs of the world population, and the suitability of peanuts as a source of protein for both man and animal nutrition.

Max Milner, of the Food Conservation Division of UNICEF, stressed protein shortage as the world's greatest nutritional problem. He said that in clinical trials peanut protein in the proper formulations had proved as effective as milk in preventing the symptoms of protein deficiency.

J. W. Phenix, of the Food Division of Procter and Gamble Co., Cincinnati, Ohio, speaking on "Peanut Quality and the Finished Product," keyed the current research problems of the peanut processing industry.

A. A. Woodham, of Rowett Institute, Edinburgh, Scotland, who is working at the Southern Division as a visiting research scientist, discussed the importance of peanut meal as a protein supplement for livestock and poultry feeds in the U. K.

S. R. Rao, of the Regional Research Laboratory in India, who is stationed at the Southern Division in New Orleans on an assignment from UNICEF, said that while India is the world's largest producer of peanuts, heretofore most of the residue from oil extraction has been used as fertilizer. Efforts are now being made to modernize oil extraction methods, which should increase the output of peanut residue suitable for human consumption.

Bitter Butter Battle

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limitation may sound ominous. If quotas are rejected, the "70 cent spread" might well become another very differently priced spread. If this happens then margarine may be in for a bitter butter battle.

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