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MANUFACTURERS SINCE 1837

• Local Section News

North Central Section

Program Chairman L. Rosner of the North Central Section announces several innovations for their first meeting of the new season. The meeting will be held at the Swedish Club, 1258 N. LaSalle St., Chicago, **Sept. 23, 1964**. In addition to the usual get together at 6 p.m., Harold Jackson will deliver a pre-dinner talk on "Applications of Chromatography in the Lipid Field."

Dinner at 6:30 p.m. will be followed by an address by E. A. Knaggs, who will discuss some fascinating developments in the control of water pollution. His topic will be "Soft Detergent Dilemma." Be sure to make your reservations early.

Future meetings are scheduled as follows: Nov. 18, 1964; Jan. 20, 1965; Mar. 24, 1965; and May 5, 1965.

Northeast Section

The first regular meeting of the Northeast Section will be held at Whyte's Restaurant in New York City on Tuesday evening, Sept. 29, 1964. Guest speaker will be N. W. Kempf, Consultant, who will speak on the subject of Confectionery Fats. A cocktail hour is scheduled for 6:00 p.m., with dinner following at 6:45 p.m.

Mr. Kempf received his degree in Chemical Engineering from Columbia University and has been associated with the confectionery field in many different capacities for the past 40 years. He has been active in research and development programs in the chocolate field and is presently consultant for various firms in the sweet foods industry. His talk will outline the significance of fats and oils to the Candy Industry, as well as the function of fats and how they are used in candy. The use of fats in protective coatings and as ingredients to provide richness of flavor, lubrication and modification of texture and structural strength will also be covered. Suggestions for research and development to improve fats for confectionery use will round out this talk.

G. W. Raupp, President of the Northeast Section announces outlines for their 1964-65 Meetings.

Sept. 29, 1964—Whytes Restaurant, Fulton St., New York City. Speaker: Norman W. Kempf, Consultant. Topic: Confectionery Fats. **Oct. 27, 1964**—Sheraton Motor Inn, 39th & Chestnut Sts., Philadelphia. Speaker: Prof. Richard Sasin, Drexel Institute. Topic: Phosphorus Derivatives of Fats and Oils. **Dec. 1, 1964**—Whytes Restaurant, Fulton St., New York City. Speaker: V. K. Bahayan, Drew Chemical Corp. Topic: Polyglycerols and Derivatives.

Feb. 2, 1965—Whytes Restaurant, Fulton St., New York City. Topic: Lasers. **Apr. 6, 1965**—Hotel Essex House, Broad St., Newark, N. J. Unit Process Symposium. **June 1, 1965**—Whytes Restaurant, Fulton St., New York City.

Southwest Section

Newly elected officers for the Southwest Section are: C. P. McClain, Chairman; F. C. Woelke, Vice Chairman; W. J. Park, Secretary; D. J. Schwedler, Treasurer; and R. W. Atwood, Program Chairman.

All meetings will be held the second Thursday of September, November, January, March and May at Rodger Young Auditorium, Los Angeles.

• Obituary

G. N. Bruce (1935), Bache & Co., San Francisco, Calif., passed away August 16, 1964.

SEE YOU IN CHICAGO!