Microchemical Workshop—1968

The American Microchemical Society will conduct a Microchemical Workshop Aug. 22–24, 1968, at The Pennsylvania State University.

Topics will include "The Theory and Application of Ion Specific Electrodes," "Determination of Purity by Thermal Methods," "Thermal Microscopy in the Pharmaceutical Industry," and "Current Status and New Ideas in Fluorine Determination." One day will also be devoted to the general topic of "Current Ideas and Practice in the Operation of Microchemical Laboratories."

The facilities of Penn State will be utilized, including those of the College of Science, in addition to housing and food services. The total fee for the three-day session will be $35.

For further information regarding registration and housing write to: David R. Schuckers, J. Orvis Keller Conference Center, The Pennsylvania State University, University Park, Pa. 16802. For further information regarding the program write to: Howard J. Francis, Jr., Pennsalt Chemicals Corporation, 900 First Ave., King of Prussia, Pa. 19406.

ISA 2nd Course Process Instrumentation

The Instrument Society of America (ISA) will sponsor the second five-day Short Course on Process Analytical Instrumentation. Programmed and directed by the Society's Analysis Instrumentation Division (AID), the course will be held on the campus of Temple Buell College, Denver, Colorado, June 9–14, 1968.

The course fee of $275 will include room and board, as well as all instructional expenses.

The course will define process analytical instrumentation. Once defined, the specific major areas will be covered in principle, in theory and in a state-of-the-art review. No attempt will be made to cover every analytical instrumentation method in use today; however, the major areas will be covered. The final session will be concerned with the role of process analyzers in process control including a brief synopsis of feedback control.

Other general areas of analytical instrumentation which will be covered are gas chromatography, electromagnetic radiation, electrochemistry, physical property determination, sampling and sample systems.

Course coordinator is C. E. Borchers of Northwestern University. The lecturers will include: Lewis Fowler, Monsanto; R. A. Keller, University of Arizona; E. A. Houser, Beckman Instruments; D. E. Smith, Northwestern University; R. S. Saltzman, duPont; and N. S. Waner, Hallikainen Instruments.

For further information and on application form write—course coordinator: Dr. Curtis E. Borchers, Chemistry Department, Northwestern University, Evanston, Illinois 60201.

Margarine Volume Hits 12th Straight Yearly High

Margarine production in 1967 showed an increase of 4 million pounds over 1966's previous all-time high, bringing to an even dozen the number of consecutive annual production and consumption records for the table spread. The Department of Commerce reported today a production of over 2,114 million pounds last year. This brought the average national use of the product to 10.8 pounds per person in 1967.

High among significant developments in 1967, according to S. F. Riepma, president of the National Association of Margarine Manufacturers, was the final nationalization of colored margarine. The last of the prohibiting states, Wisconsin, allowed yellow margarine to be sold in the state for the first time in nearly a century, and voted to have its 5¼-cent per pound consumer tax on the product cease in 1972.

There are only four other states remaining of the onetime network of federal and state jurisdictions which imposed margarine consumer taxes, Riepma said. Minnesota, North and South Dakota and Utah still have excise taxes ranging from 5 to 20 cents per pound.

Despite these taxes, 1967 retail margarine prices actually decreased a fraction of a cent under 1966 to a national average of 28.5 cents per pound according to Government reports. This is 2.2 cents cheaper than the 1950 average price of the product.

New products continued to be offered with strong promotion in 1967, Riepma said. These included "soft" margarines, those with higher polyunsaturate content, "diet" margarines, those made with water in lieu of milk ingredients, and combinations of these features, he said.

Soybean oil was again the principal ingredient used in margarine in 1967 with a usage of 1,250 million pounds. Use of corn oil attained a new record of 176 million pounds. Cottonseed, safflower and peanut oils and animal fats also were primary ingredients