

• San Francisco, Ladies Program . . .

(Continued from page 86A)

9:30-1:00 PM—Conducted Walking Tour of Union Square. Shopping in San Francisco is a woman's dream! The City is so compact most of our loveliest shops are located within a four-block radius of Union Square. Arrangements have been made for a "behind the scenes" excursion to some of these diversified showplaces.

After breakfast those who join this tour will divide into small groups and leave for the first shop. So that you will enjoy every minute, do wear comfortable shoes. There will be no opportunity to make purchases during the tour (husbands, please note!) but we hope the ladies will return during their free hours, if they so wish.

The afternoon is left free for relaxing, hair appointments, or additional browsing.

8:00 PM—Banquet, Continental Ballroom, The San Francisco Hilton.

Wednesday, April 23

9:15 AM—Continental Breakfast, California Room.

10:00 AM-3:45 PM—Tour of "Acres of Orchids" followed by Luncheon at the Alta Mira Hotel in Sausalito.

This is an exceptionally exciting day! Buses will take us to South San Francisco where we will tour one of the largest orchid collections in the world. During our tour we will see every kind of orchid imaginable. Truly, this will be an experience never to be forgotten.

From the nursery we will go over the Golden Gate Bridge to the artistic community of Sausalito. Luncheon will be served at the Alta Mira Hotel with a magnificent view overlooking the Bay and San Francisco.

Following luncheon an hour has been set aside for browsing in the fascinating shops at Village Fair and the unique little shops for which Sausalito is noted.

We will bus back between 3:30 and 3:45 PM.

Thursday, April 24

9:00-11:00 AM—Coffee, California Room.

The Committee felt it advisable to leave this day free for your own personal pleasure, a day for that last sight-seeing trip, a visit to your favorite shop or museum. Our hostess in the Hospitality Room will gladly assist you in making suggestions for this day.

You might consider. . .

- * Browsing among the antique shops on Union Street.
- * Exploring the shops and then lunching in picturesque Ghirardelli Square.
- * Looking at the decorators' salons in Jackson Square, and viewing the Golden Gateway Center.
- * Picking up delightful children's gifts in Chinatown.
- * Viewing the Brundage Collection of Asian Art in the DeYoung Museum, Golden Gate Park.
- * Indulging in the bargains at Cost Plus, then lunching at nearby Fisherman's Wharf.
- * Shopping or browsing in the famous shops in the downtown Union Square.

This is what we've planned for you. We hope to see you in San Francisco in April.

Ozone Research & Equipment Corp.

Ozone Testing, Research, Consultation

3840 N. 40th Ave., Phoenix, Arizona 85019

ABSTRACTS: FATS AND OILS

(Continued from page 91A)

cholesterol level, the absence of triterpenic alcohols indicates absence of animal fats and a low ratio of β -sitosterol to campesterol + stigmasterol reveals the presence of 5-10% soybean or corn oil in olive oil.

IMITATION CREAM CHEESE SPREAD CONTAINING POLYUNSATURATED FAT. G. D. Elenbogen and M. Baron (Vitamins, Inc.). *U.S. 3,397,994*. A dietary spread resembling cream cheese and containing 15-40% of a highly unsaturated fat, 5-13% phosphoprotein solids and water is made by homogenizing the three ingredients at 160F. A lactic acid producing culture is added and incubated to pH 4.6. The mixture is heated to 165F, a vegetable gum is added and the mixture is again homogenized.

EDIBLE DIETARY SPREAD AND METHOD OF MAKING SAME. G. D. Elenbogen (Vitamins, Inc.). *U.S. 3,397,995*. A method is described for producing an emulsified edible spread resembling cream cheese, homogeneous at room and refrigerator temperatures, uniformly spreadable and having a ratio of polyunsaturated to saturated fats of 3:1 to 9:1. The method includes admixing homogeneously 15-40% by wt. of fat, 0.1-2% of a stabilizing vegetable gum, 5-13% of phosphoprotein solids and 0.2-3% of lactic acid, the balance being water.

OLEAGINOUS GEL COMPOSITION. C. H. Japikse (Procter & Gamble Co.). *U.S. 3,397,997*. An oleaginous gel composition having a stable beta crystalline phase with a solids particle size up to about 10 microns is prepared by rapidly crystallizing triglyceride solids to beta phase by rapidly chilling to below 85F in less than 60 seconds a melted mixture of 92-99% of liquid glyceride oil having an I.V. of 107 or greater and 1-8% of solid triglyceride having an I.V. not exceeding 12 and consisting of a 1:4 to 4:1 blend of a beta-phase-tending hardstock and a non-beta-phase-tending hardstock.

METHOD FOR PRODUCING POURABLE REFRIGERATED MARGARINE. W. E. Fricks (Fricks Foods, Inc.). *U.S. 3,397,998*. A method of converting conventional margarine which is normally solid at room temperature into a form which is pourable at less than 40F comprises mixing for 1-10 minutes equal amounts of conventional margarine, solid at 40F, and of edible vegetable oil, liquid at 40F, and refrigerating the mixture thus formed to 38-40F.

LIQUID SHORTENING. R. G. K. Strobel (Procter & Gamble Co.). *U.S. 3,404,985*. A liquid shortening useful for baking contains about 0.5-15% by wt. of an alpha phase crystal tending emulsifier such as propylene glycol monostearate and about 0.25-2% of preformed oil-soluble stannous or polytitanyl salts of saturated fatty acids having 14 to 22 C atoms.

EMULSIONS OF FATTY ACIDS. H. P. Taylor and B. A. Pethica (British Bewold Co. Ltd.). *U.S. 3,404,991*. A composition of matter is claimed, consisting essentially of a stable pourable oil-in-water emulsion of a straight or branched chain, saturated or unsaturated aliphatic C_8 to C_{22} fatty acid, the emulsion containing at least 10% by wt. of the fatty acid and including as an emulsifier a minor proportion of a soap of a rosin Diels-Alder adduct.

CHROMATOGRAPHIC SEPARATION OF GAMMA-LINOLENIC ACID ESTERS. J. E. Pike (The Upjohn Co.). *U.S. 3,405,151*. A process for the separation of gamma-linolenic acid lower alkyl ester from its mixture with associated unsaturated fatty acid lower alkyl esters of substantially the same molecular weight but different number of double bonds, comprises contacting 1 part by wt. of the mixture with 3-10 parts by wt. of an adsorbent impregnated with 5-40% by wt. of silver nitrate, based on the weight of the adsorbent, and eluting the gamma-linolenic acid lower alkyl ester from the adsorbent.

• Fatty Acid Derivatives

THE ALTERNATING PROPERTIES OF ALIPHATIC AMINES. II. POTENTIOMETRIC TITRATION FOR THE ANALYSIS OF HIGH MOLECULAR WEIGHT ALIPHATIC AMINES. H. Kraus and G. Glastetter (VEB Deutsches Hydrierwerk, Rodleben, Germany). *Tenside 5*, 283-7 (1968). The potentiometric titration method for analyzing high molecular weight aliphatic amines with respect to their contents of primary, secondary and tertiary amines is described. Mathematical treatment and graphic methods are also discussed.

SULFIDES OF HIGHER FATTY ACIDS. G. M. Calhoun (Shell Oil Co.). *U.S. 3,400,139*. Novel oil soluble dithioethers of an es-