

New Orleans Convention Program

WEDNESDAY, MAY 10, 1944

Morning Session

Meeting Convened 10:00 A. M. by George W. Irving, Jr., Chairman, Local Committee

Reading of the Minutes of the Thirty-fourth Annual Meeting

J. C. P. Helm, Secretary

Report of Secretary-Treasurer

J. C. P. Helm, Secretary-Treasurer

Report of Governing Committee

J. C. P. Helm, Secretary-Treasurer

Address of the President

Lamar Kishlar, St. Louis, Mo.

Appointment of Special Committees

Report of Advertising Committee

Harold Ory, Chairman

Report of Bleaching Methods Committee

Egbert Freyer, Chairman

Report of Cellulose Yields Committee

L. N. Rogers, Chairman

Report of Color Committee

G. Worthen Agee, Chairman

Report of Committee for the Study of Analysis of Cottonseed for Lint

O. H. Alderks, Chairman

Report of Journal Committee

H. L. Roschen, Chairman

Report of Membership Committee

K. S. Markley, Chairman

Report of Soybean Analysis Committee

R. T. Milner, Chairman

Report of Oil Characteristics Committee

M. F. Lauro, Chairman

Report of Olive Oil Committee

M. L. Lauro, Chairman

Report of Referee Board

A. S. Richardson, Chairman

Report of Refining Committee

H. S. Mitchell, Chairman

Report of Committee on Review of Scientific Literature on Fats and Oils

M. M. Piskur, Chairman

Report of Sampling Committee

G. A. Crapple, Chairman

Report of Smalley Foundation Committee

J. J. Vollertsen, Chairman

Report of Soap Analysis Committee

M. L. Sheely, Chairman

Report of Sulfonated Oil Committee

Ralph Hart, Chairman

12:30 P. M. — Adjournment

Afternoon Session

George W. Irving, Jr., Presiding

2:00 P. M.

"The Economic Position of Oils and Fats in the War and Post-War Periods"

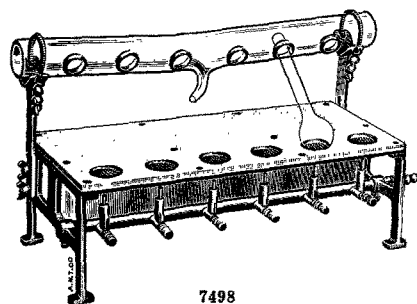
R. M. Walsh, Washington, D. C.

"The Spectrophotometric Determination of Soybean Oil in Cottonseed and Other Vegetable Oils"

R. T. O'Connor, D. C. Heinzelman, and F. G. Dole, New Orleans, La.

MICRO KJELDAHL DIGESTING APPARATUS

With improved type fume duct of Pyrex glass and with metal shield to protect the flames from drafts



7498

KJELDAHL DIGESTING APPARATUS, MICRO, A.H.T. Co. Specification, for gas heating. Suitable also for semi-microanalysis as it takes Kjeldahl flasks 10 ml, 30 ml or 100 ml capacity, the latter if finished without rim at neck. Consisting of a six-burner heating shelf with transite top and a fume duct of Pyrex glass. Heating shelf is made of cast brass with baked-on aluminum finish, with metal shield behind the burner manifold to protect the flames from drafts. Top is $18\frac{1}{4}$ inches long \times $8\frac{1}{2}$ inches wide \times $\frac{1}{4}$ inch thick, with six tapered burner openings, $1\frac{1}{16}$ inches diameter at top \times 1 inch diameter at bottom, 3 inches from center to center. Burners are regulated by individual needle valves conveniently located in front of each burner.

The fume duct is of heavy wall Pyrex glass, 516 mm long \times 51 mm inside diameter, with six openings each 22 mm diameter for insertion of flask necks. The fume duct is provided with a central outlet and is sloped toward the center to facilitate drainage in use and to assure equal suction at both ends, as suggested by Eugene W. Schoeffel, while with the American Medical Association Laboratories, Chicago, Ill. The fume duct is held in position by means of two adjustable, slotted aluminum clamps with spiral springs for variation in tension.



5445-F.

7498. Kjeldahl Digesting Apparatus, Micro, A.H.T. Co. Specification, as above described, for use with artificial or mixed gases up to 600 B.T.U. Complete with Pyrex glass fume duct and six concave discs of Chromel wire gauze to fit burner openings, but without flasks or rubber connections 41.60

5445-F. Flask, Micro-Kjeldahl, Soltys, of Pyrex glass, 30 ml capacity. Neck is finished with pour-out and is 18 mm outside diameter. Bulb is set at an angle to the neck to prevent loss, by spraying, of digested liquid. Length overall, 180 mm. For use with micro digesting apparatus such as 7498. See *Ar-Mikrochemie, XIX (1936), p. 304* 45

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RETAIL—WHOLESALE—EXPORT

LABORATORY APPARATUS AND REAGENTS

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Cable Address, "BALANCE," Philadelphia

"Preparation and Properties of Synthetic 1-Monoglycerides and Simple Triglycerides of Linoleic and Linolenic Acids"

B. F. Daubert and A. R. Baldwin, Pittsburgh, Pa.
"Continuous Lithium and Aluminum Stearate Grease Manufacture"

H. G. Houlton, Louisville, Ky.

"Human Studies in the Digestion and Absorption of Some High-Melting Shortenings"

H. E. Longenecker, K. F. Mattil, T. R. Wood, A. R. Baldwin, L. J. Filer, and F. L. Jackson, Pittsburgh, Pa.

"The Effect of Processing Variables on the Free Gossypol Content of Cottonseed Meal"

C. M. Lyman, College Station, Texas

"The Influence of pH of the Adsorbent on the Properties of Edible Fats and Oils"

J. W. Hassler, Tyrone, Pa.

5:00 P. M. — Adjournment

THURSDAY, MAY 11, 1944

Morning Session

Symposium—Stability of Fats and Oils

A. E. Bailey, Presiding

9:30 A. M.

"Notes on the Stabilization of Oxidized Fats by Steam Deodorization with Phosphoric Acid and Commercial Lecithin"

R. O. Feuge and A. E. Bailey, New Orleans, La.

"Effect of Deodorization and Addition of Certain Antioxidants on the Stability of Lard"

R. M. Riemenschneider, S. F. Herb, E. M. Hamma-
ker and F. E. Luddy, Philadelphia, Pa.

"Chemical Changes Occurring in Natural and Hydrogenated Vegetable Fats During Oxidative Rancidity"

K. F. Mattil and H. E. Longenecker, Pittsburgh, Pa.

"A Preliminary Comparison of the Stabilizing Effect of Several Recently Proposed Antioxidants for Edible Fats and Oils"

J. W. Higgins and H. C. Black, Chicago, Ill.

"Predicting Flavor Stability in Soybean Oil"

J. H. Sanders, Cincinnati, Ohio

"Gamma Tocopherol as the Precursor of a Red Quinoid Substance Developed in Cottonseed Oil During Oxidation"

C. E. Swift, G. E. Mann, and G. S. Fisher, New Orleans, La.

"Tocopherol Concentrates by the Fractional Crystallization of Cottonseed Oil from Solvents"

W. S. Singleton and A. E. Bailey, New Orleans, La.

12:30 P. M. — Adjournment

FRIDAY, MAY 12, 1944

Morning Session

Symposium—Physical Properties of Fats and Oils

R. T. Milner, Presiding

9:30 A. M.

"The Limitation of Penetration Determinations as Applied to Vegetable Shortenings"

A. R. Gudheim, Cambridge, Mass.

"Thermal Properties of Fats and Oils—I. Apparatus and Techniques for Low Temperature Calorimetry.

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Oil with excessive green coloring
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BENNETT-CLARK CO., Inc.
NACOGDOCHES, TEXAS

II. Heat Capacity and Latent Heat of Cottonseed Oil"
G. D. Oliver, W. S. Singleton, and A. E. Bailey,
New Orleans, La.

"Dilatometric Investigations of Fats—I. Apparatus
and Techniques for Fat Dilatometry. II. Dilatometric
Behavior of Some Plastic Fats"

A. E. Bailey and E. A. Kraemer, New Orleans, La.
"Some Additional Notes on the Specific and Latent
Heats of Vegetable Fats and Oils"

A. R. Gudheim, Cambridge, Mass.
"Densities and Viscosities of Hydrogenated Peanut
Oil"

F. C. Magne and H. Wakeham, New Orleans, La.
"Melting Points of Binary Fatty Acid Mixture C_6
to C_{12} and Their Application in the Determination of
Purity"

B. J. Grondal and D. A. Rogers, Cambridge, Mass.
"Evaluation of Color Quality of Soybean Oil"

E. Freyer, Buffalo, N. Y.

12:30 P. M. — Adjournment

Afternoon Session

George W. Irving, Jr., Presiding
2:00 P. M.

"Studies in the Expression of Oil from Tung Fruit"
R. S. McKinney, N. J. Halbrook, and R. E. Ogles-
bee, Gainesville, Fla.

"Oil from Tumbling Mustard Seed"

W. H. Goss and J. R. Ruckman, Peoria, Ill.

"Analysis of Peanut Kernels with Relation to U. S.
Grades for Farmers' Stock Peanuts"

M. F. Stansbury, J. D. Guthrie, and T. H. Hopper,
New Orleans, La.

Report of Committee on Uniform Methods and Co-
operative Work

J. J. Vollertsen, Chairman, Chicago, Ill.

4:00 P. M.

Reports of Special Committees

Miscellaneous Business

Report of Nominating Committee

Election of Officers

Announcements

5:00 P. M. — Adjournment of Meeting

APPLICATION FOR REFEREE CERTIFICATE

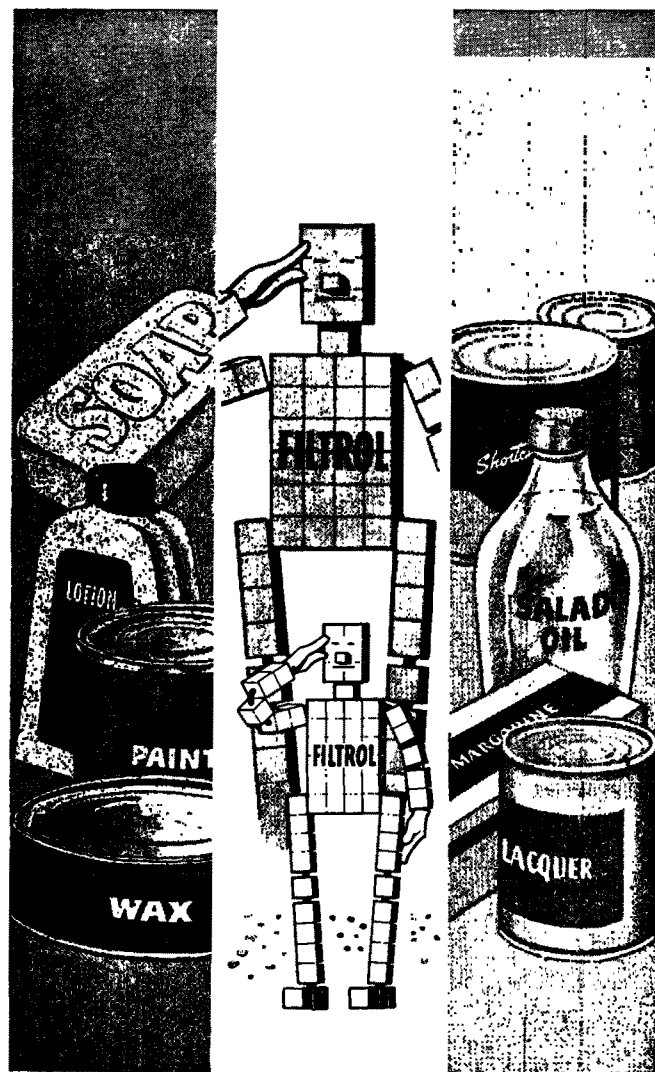
First Notice—Mr. C. R. Southwell, Southwell Labo-
ratory, Oklahoma City, Oklahoma, has applied for ap-
pointment as Referee Chemist on cottonseed, on fatty
oils, and on oil cake and meal. The Referee Board will
be glad to receive information on the qualifications of
Mr. Southwell from any A. O. C. S. member. Address
A. S. Richardson, M. A. & R. Building, Ivorydale 17,
Ohio.

APPLICATION FOR REFEREE CERTIFICATE

Second Notice—Mr. W. A. Fix, Plains Laboratory,
Lubbock, Texas, has applied for appointment as Ref-
eree Chemist on oil cake and meal and on cottonseed.
The Referee Board will be glad to receive information
on the qualifications of Mr. Fix from any A. O. C. S.
member. Address A. S. Richardson, M. A. & R. Build-
ing, Ivorydale 17, Ohio.

MEMBERSHIP DIRECTORIES

The editors of the 1944 Membership Directories request each
member of the Society to check his listing and send any ad-
ditions or corrections to the Chicago office of the Society. Since
the same type will be used in next year's directory, this is the
only way we can prevent errors from being repeated.



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