Predict New High in Philadelphia Registration

Skyphotos, Phila.

Philadelphia in The '60's

When the 40th Fall Meeting convenes at the Bellevue-Stratford Hotel in Philadelphia, October 2–5, 1966, the following excellent technical program and a social program designed for a bright reunion with friends and colleagues awaits the attending AOCS members.

Among the "firsts" in the technical program symposia are: Odors and Flavors, Soap Bacteriostats, Medium Chain Triglycerides, Ore Flotation and Process Engineering. In this as in all Annual Meetings, however, each and every contribution is a "first," and the steadily increasing attendance speaks for the eagerness of Society members to gain ear to new and vital information as soon as it becomes available.

MONDAY MORNING, OCTOBER 3, 1966

SESSION A—ROSE GARDEN ROOM

OIL AND SEEDS

Chairman: C. F. Krewson, USDA, Eastern Regional Research Laboratory

1. **Optically Active Trihydroxy Acids of Champaepeuce afra D. C. Seed Oil** 10:00
   K. L. Mikolajczak and C. R. Smith, Jr., USDA, Northern Regional Research Laboratory

2. **Crambe Seed Processing: Improved Feed Meal by Soda Ash Treatment** 10:20
   G. C. Mustakas, L. D. Kirk and E. L. Griffin, USDA, Northern Regional Research Laboratory

3. **On the Extraction of Oil from Raw Comminuted Cottonseed Kernels with the Acetone-Hexane-Water Azeotrope** 10:40
   V. L. Frampton and *A. B. Pepperman, Jr.,* USDA, Southern Regional Research Laboratory

4. **New Process for the Simultaneous Refining and Deodorization of Fats and Oils** 11:00
   G. B. Martinenghi, University of Milan, Italy, to be presented by *Luis Spitz*

5. **Removal of Cyclopropenoid Fatty Acids from Cottonseed Meals by Solvent Extraction** 11:20
   H. G. Reilich, H. J. O'Neil, T. Yamauchi, W. A. Pons and R. S. Levi, IIT Research Institute, and W. A. Pons, USDA, Southern Regional Research Laboratory

MONDAY MORNING, OCTOBER 3, 1966

SESSION B—NORTH CAMEO ROOM

FLOTATION

Chairman: R. S. Smith, Cargill, Inc.

6. **Fatty Chemicals as Flotation Collectors** 10:00
   G. E. Agar, International Minerals and Chemicals Corporation

7. **Iron Ore Flotation—Practice, Problems, and Prospects** 10:20
   D. W. Frommer, Department of Interior, Bureau of Mines

8. **An Evaluation of Some New Amine Structures as Collectors in Potash Flotation** 10:40
   A. D. Cronberg, Archer Daniels Midland Co.

9. **Development of Flotation Reagents for Marketing in the Mining Industry** 11:00
   F. T. David, Colorado School of Mines

10. **Surface Chemistry and Floation Problems Between Research and Practice** 11:20
    E. Cox III, Edwin Cox Associates

MONDAY MORNING, OCTOBER 3, 1966

SESSION C—CLOVER ROOM

MEDIUM CHAIN TRIGLYCERIDES

Chairman: David Kritchevsky, Wistar Institute

11. **Medium Chain Triglycerides: Their Chemistry, Preparation and Characterization** 10:00
    V. K. Babayan, Stokely-Van Camp, Inc.

12. **Effect of Feeding MCT in a Variety of Nutritional Experiments** 10:20
    H. Kaunitz, Columbia University

13. **On the Absorption of Medium Chain Triglycerides** 10:40
    K. J. Isselbacher, Massachusetts General Hospital, Harvard Medical School

14. **Nutritional Evaluation of Medium Chain Triglycerides in the Rat** 11:00
    R. W. Harkins and H. P. Sarett, Mead Johnson Research Center

15. **Metabolism of Octanoic and Palmitic Acid by Rat Liver** 11:20
    R. Scheig and G. Klatskin, Yale University School of Medicine

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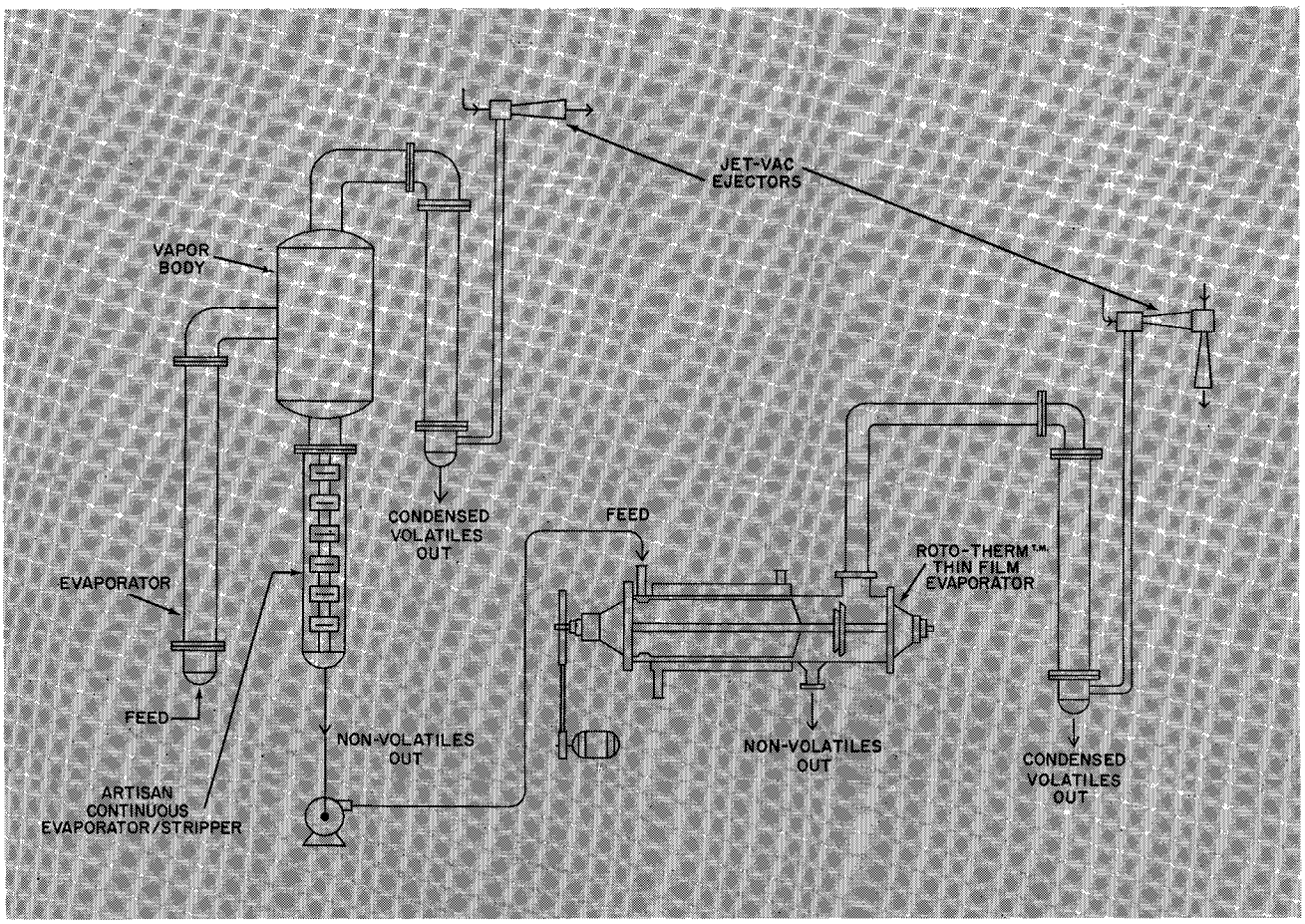

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MONDAY AFTERNOON, OCTOBER 3, 1966

SESSION D—ROSE GARDEN

ODORS AND FLAVORS. I.

Chairman: S. S. Chang, Rutgers, The State University of New Jersey

16. The Physiology of Odor and Flavor Detection 2:00
D. G. Moulton, Clark University

17. Measurement of Odors and of Odor Components of Flavors 2:30
A. Dravnieks, B. H. Ellis, and M. G. Feingold, IIT Research Institute

18. Characterization of Volatile Compounds Responsible for Off Flavors of Slightly Autoxidized Fats and Oils 3:00
S. S. Chang, R. G. Krishnamurthy, B. D. Mookherjee, B. R. Reddy, T. H. Smouse and K. Yasuda, Rutgers, The State University of New Jersey

19. Key Factors and Recent Advances in the Flavor Stability of Soybean Oil 3:30
J. C. Cowan, USDA, Northern Regional Research Laboratory

20. Isolinoleic Acids Responsible for the Formation of the Hardening Flavor 4:00
J. G. Keppler, M. M. Horikx, P. W. Meijboom and W. H. Feenstra, Unilever Research Laboratory, Vlaardingen, The Netherlands

21. Volatile Compounds from Autoxidation of Methyl Linoleate 4:30
R. J. Horvat, W. H. McFadden, H. Ng and W. G. Lane, USDA, Western Regional Research Laboratory

MONDAY AFTERNOON, OCTOBER 3, 1966

SESSION E—NORTH CAMEO ROOM

SOAP BACTERIOSTATS

Chairman: Eric Jungermann, Armour & Company

22. The Role of the AMA in Product Evaluation 2:00
J. Jerome, American Medical Association

23. Use of Bacteriostats in Soaps and Household Cleansing Agents 2:20
L. J. Vinson, Lever Brothers Research Center

24. In Vitro Method for Evaluating Skin Degerming with Antimicrobial Soaps 2:40
D. Taber, F. Yackovich and J. Brown, Jr., Armour Research Products Company

25. Methods for Determining the Distribution of Bacteria in the Skin 3:00
D. M. Updegraff, Minnesota Mining and Manufacturing Company

26. Recent Observations on Human Cutaneous Substantivity 3:20
H. I. Maibach, University of California

27. Evaluation of Skin Substantivity 3:40
T. F. McNamara and M. L. Steinbach, Warner-Lambert Research Institute

MONDAY AFTERNOON, OCTOBER 3, 1966

SESSION F—CLOVER ROOM

CHEMISTRY AND STRUCTURE OF LIPOPROTEINS

Chairman: R. J. VanderWal, Armour and Company

28. Isolation and Characterization of a Structural Lipoprotein from Serratia marcescens 08 2:00
W. Wober and P. Alaupovic, Oklahoma Medical Research Foundation

29. Use of Agarose Gel Columns for the Separation of Human Serum Lipoproteins 2:20
S. Margolis, Johns Hopkins Hospital

30. Association of Lipid and Protein in Mitochondrial Membrane Structure 2:40
F. L. Crane, J. W. Stiles and F. F. Sun, Purdue University, and W. P. Cunningham, University of Minnesota

31. Lipid Composition of Peripheral Nervous System Myelin 3:00
M. C. MacBrinn, J. S. O'Brien, E. L. Sampson and M. B. Stern, University of Southern California School of Medicine

32. Ultracentrifugal Isolation and Quantitation of Chylomicrons by Infrared Spectrometry and NCH Elemental Analysis 3:20
F. T. Hatch, Lawrence Radiation Laboratory, N. K. Freeman, L. C. Jensen, G. R. Stevens and *F. T. Lindgren,* University of California, Berkeley

33. Properties of Microsomal Systems that Form Phosphatidate from Glycerophosphate 3:40
D. R. Husbands and W. E. M. Lands, University of Michigan

34. Phospholipids Cofactor in Plasmalogen Cleavage 4:00
J. S. Ellingson and W. E. M. Lands, University of Michigan

35. Metabolism of Plasmalogen 4:20
K. Waku and W. E. M. Lands, University of Michigan

36. Relationship of Human Plasma Lipoproteins to to Plaque Lipoproteins 4:40
H. P. Jacobi, University of Nebraska

TUESDAY MORNING, OCTOBER 4, 1966

SESSION G—ROSE GARDEN

ODORS AND FLAVORS. II.

Chairman: S. S. Chang, Rutgers, The State University of New Jersey

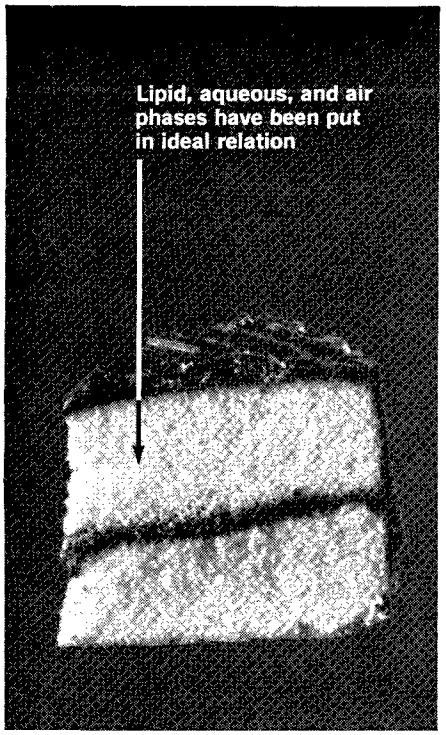
37. The Reconstitution of Flavors 9:00
E. H. Polak, Polak's Frutal Works, Inc.

38. The Off Odors of Fatty Acids 9:30
J. E. Mehrens, Darling and Company

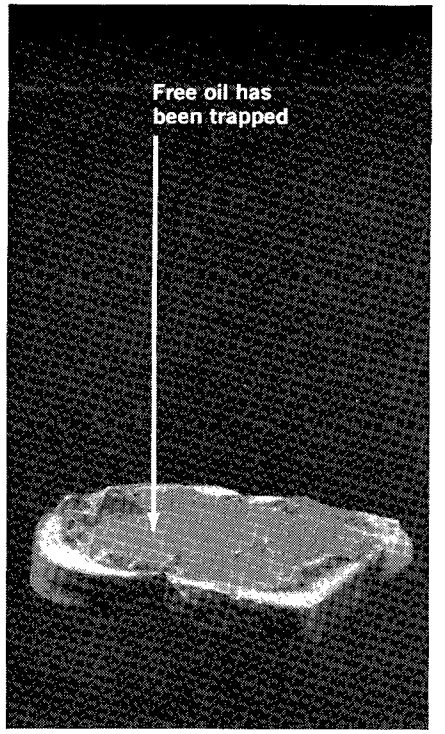
39. The Flavor Potential of Milk Fat 10:00
J. E. Kinsella, P. S. Dimick and S. Patton, The Pennsylvania State University

40. The Flavor Chemistry of Some Cheese Varieties 10:30
E. A. Day, International Flavors and Fragrances, Inc.

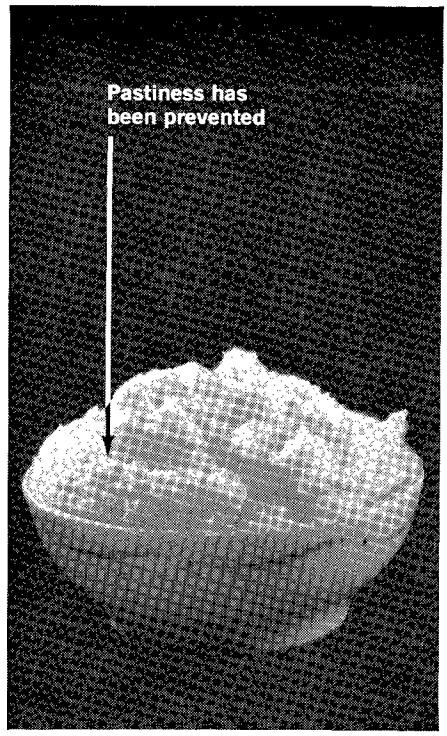
How to make foods behave



For example, to get the texture you want in baked goods, you can depend on the ability of some types of MYVEROL products to suspend aqueous phases in lipids and vice versa, and to put air into foods which may or may not contain fats.



For example, to keep peanut butter homogeneous, you can take advantage of the ability of some types of MYVEROL products to form a crystal matrix that traps and holds oil over a wide range of temperatures.



For example, to keep cooked cereals from turning jellylike, some types of MYVEROL Distilled Monoglycerides prevent amylose from coming out of solution to form a sticky gel. Dehydrated mashed potatoes, with MYVEROL products added, reconstitute with the texture and flavor of the fresh-mashed kind. Fluidity in puddings and sauces can be precisely controlled.

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Try some and see what they can do to control the behavior of the foods you work with. Samples and data are available from **Distillation Products Industries, Rochester, N.Y. 14603** (Division of Eastman Kodak Company). Sales offices: New York and Chicago. West Coast distributor: W. M. Gillies, Inc.

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41. Meat Flavor 11:00
I. Hornstein, ARS, USDA

42. The Chemistry of Potato Chip Flavor 11:30
R. E. Deck and S. S. Chang, Rutgers, The State University of New Jersey

42A. Contributions of Statistics in Research Involving Sensory Evaluation 12:00
JoElla M. Weybright, Swift & Co., and H. P. Andrews, Rutgers

TUESDAY MORNING, OCTOBER 4, 1966

SESSION H—NORTH CAMEO ROOM

DETERGENT EVALUATION METHODS

Chairman: T. H. Liddicoet, California Research Corp.

43. Response of Different Dishwashing Procedures to Formulation Variations 9:00
R. C. Taylor, J. C. Reid and B. M. Wolsky, ARCO Chemical Co.

44. Evaluating Glassware Filming Caused by Dishwater Detergents 9:20
R. E. Madden, Whirlpool Corporation Research Laboratory

45. A Realistic Soil Cloth and Test Procedure for Detergent Evaluation 9:40
B. J. Rutkowski, Whirlpool Corporation

46. Comparison of Practical and Laboratory Laundering of Some Modern Fabrics 10:00
R. T. Hunter and C. R. Kurgan, Colgate-Palmolive Co.

47. Dimensional Analysis of Biodegradable Surfactant—Soil Systems 10:20
A. M. Mankowich, U. S. Army Coating and Chemical Laboratory

48. Automatic Determination of the Foam End Point in a Simulated Dishwashing Test 10:40
G. M. Hartwig, Shell Development Co.

49. Foam Test Variables and Their Interactions 11:00
W. L. Groves, Continental Oil Company

50. A Double Label Radiotracer Approach to Detergency Studies 11:20
B. E. Gordon, J. Roddewig and W. T. Shebbs, Shell Development Co.

51. "Acid" Pyrolysis-Capillary Chromatographic Analysis of Anionic and Nonionic Surfactants 11:40
H. Y. Lew, Chevron Research Company

TUESDAY MORNING, OCTOBER 4, 1966

SESSION I—CLOVER ROOM

CHEMICAL MODIFICATIONS AND DERIVATIVES. I.

Chairman: Leonard S. Silbert, USDA, Eastern Regional Research Laboratory

52. Selective Hydrogenation of Soybean Oil on Copper Catalyst 9:00
C. Okkerse, A. deJonge and J. W. E. Coenen, Unilever Research Laboratory, Vlaardingen, The Netherlands, to be presented by *J. G. Keppler*

53. Selective Hydrogenation of Soybean Oil. II. Copper Chromium Catalysts 9:20
S. Koritala and H. J. Dutton, USDA, Northern Regional Research Laboratory

54. Direct Hydroxylation of Fats and Derivatives with a Hydrogen Peroxide—Tungstic Acid System 9:40
The Man Luong, Temple University and C. N. R. S. (France), *H. Schriftman,* and D. Swern, Temple University

55. Allylic Hydroxylation of Methyl Oleate with Mercuric Acetate 10:00
M. Naudet, A. Tubul-Peretz and E. Ucciani, Laboratoire de Chimie des Corps Gras, University of Marseille, Marseille, France.

56. Free Radical Addition of Hydrogen Sulfide and Thiols to Linseed Oil and Methyl Oleate 10:20
A. W. Schwab, L. E. Gast and J. C. Cowan, USDA, Northern Regional Research Laboratory

57. Nonvolatile Alpha-Branched Chain Fatty Esters 10:40
W. C. Ault, A. Eisner, A. Bilyk and C. J. Dooley, USDA, Eastern Regional Research Laboratory

58. Trichlorosilanated Fatty Materials as Concrete Waterproofing Agents 11:00
W. J. Sheppard, M. J. Snyder and R. L. Foltz, Battelle Memorial Institute

59. Large Scale Preparation of Highly Purified Mixed Acid Triglycerides 11:20
J. G. Quinn, J. Sampugna and R. G. Jensen, University of Connecticut

60. Dimer Acid Structures. The Thermal Dimer of Normal Methyl Linoleate, Methyl 9-cis, 12-cis-Octadecadienoate 11:40
D. H. Wheeler and J. White, General Mills, Inc.

TUESDAY MORNING, OCTOBER 4, 1966

SESSION J—ROSE GARDEN ROOM

PROCESSING

Chairman: R. H. Potts, Armour Industrial Chemical Co.

61. Digital Computers Role in Plant Communications and Control 2:00
N. E. Rawson and *E. Slone,* IBM Corporation

62. What the Engineering Contractor Expects from a Food Industries Process Engineering Group 2:20
K. W. Becker and *W. A. Singleton,* Blaw-Knox Co.

63. New Nozzle Disc Centrifuge for the Fat Industry 2:40
R. B. Muller and R. W. Honeychurch, Dorr-Oliver, Inc.

64. The Carver-Greenfield Process for Edible Fat Rendering 3:00
C. Greenfield, Carver-Greenfield Corporation

65. The Carver-Greenfield Process for Dehydration of Wastes 3:20
R. E. Casparian, Carver-Greenfield Corporation

TUESDAY AFTERNOON, OCTOBER 4, 1966

SESSION K—NORTH CAMEO ROOM

DETERGENTS, GENERAL

Chairman: A. J. Stirton, USDA, Eastern Regional Research Laboratory

66. Interaction of Metal Ions and Cholesterol, with Monolayers of Alkyl Phosphates 2:00
D. O. Shah and *J. S. Schulman,* Columbia University

67. The α-Sulfonation of Alkyl Palmitates and Stearates 2:20
F. D. Smith and A. J. Stirton, USDA, Eastern Regional Research Laboratory

68. Tallow-Based Detergent Formulations. Mixtures of Alcohol Sulfates, Salts of α-Sulfo Acids and Esters and Soap 2:40
A. J. Stirton, *R. G. Bistline, Jr.,* E. B. Leardi and M. V. Nuñez-Ponzoa, USDA, Eastern Regional Research Laboratory

69. New Polymeric Surfactants from Butadiene, Urea and Sulfuric Acid 3:00
T. F. Rutledge, F. A. Hughes, T. J. Galvin and J. D. Zech, Atlas Chemical Industries, Inc.

70. Ether Alcohol Sulfates. Effect of Oxypropylation and Oxybutylation on Surface Active Properties 3:20
J. K. Weil, A. J. Stirton and M. V. Nuñez-Ponzoa, USDA, Eastern Regional Research Laboratory

71. Phenyloctadecanol and Surface Active Derivatives 3:40
F. D. Smith, A. J. Stirton and M. V. Nuñez-Ponzoa, Eastern Regional Research Laboratory

TUESDAY AFTERNOON, OCTOBER 4, 1966

SESSION L—CLOVER ROOM

TRIGLYCERIDES

Chairman: O. S. Privett, The Hormel Institute, University of Minnesota

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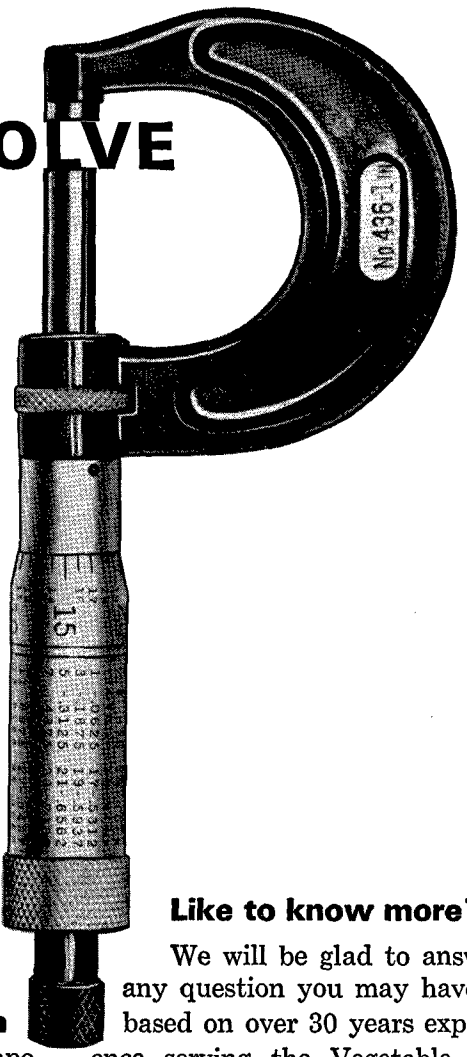

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72. Analysis of Triglycerides. Application of Liquid-Liquid Partition Chromatography **2:00**

E. C. Nickell and *O. S. Privett,* The Hormel Institute, University of Minnesota

73. Distribution of Odd Carbon Number Fatty Acids in Milk Fat Triglycerides **2:20**

W. C. Breckenridge and A. Kuksis, University of Toronto

74. A Rapid and Quantitative Procedure for the Conversion of Glyceride Fatty Acids to Methyl Esters **2:40**

F. E. Luddy, R. A. Barford, S. F. Herb and P. Magidman, USDA, Eastern Regional Research Laboratory

75. The Behavior of Pancreatic Lipase Toward Some Synthetic Unsymmetrical Triglycerides **3:00**

D. L. Carpenter and R. G. Jensen, University of Connecticut

76. Isolation and Specificity of a Lipase from Vernonia anthelmintica Seed **3:20**

C. E. Olney, University of Rhode Island, J. G. Quinn and R. G. Jensen, University of Connecticut

77. Digestion of Butyrate Glycerides by Pancreatic Lipase **3:40**

J. Sampugna and R. G. Jensen, University of Connecticut

78. Studies on Dog Adipose Tissue Triglycerides **4:00**

M. Gold, Hahnemann Medical College and Hospital

79. The Structure of Rat Liver Triglycerides **4:20**

Sister Paul Michael Slakey and W. E. M. Lands, University of Michigan

WEDNESDAY MORNING, OCTOBER 5, 1966

SESSION M—ROSE GARDEN

CHEMICAL MODIFICATION AND DERIVATIVES

Chairman: Gerhard Maerker, USDA, Eastern Regional Research Laboratory

80. Microemulsion Process for the Preparation of Sucrose Esters **9:00**

L. I. Osipow and *W. Rosenblatt,* Foster D. Snell, Inc.

81. The Transesterification of Cholesteryl Esters to Methyl Esters Without Degradation or Alteration of the Sterol **9:20**

F. E. Luddy and *R. A. Barford,* USDA, Eastern Regional Research Laboratory

82. A Facile Low Temperature Method for the Preparation of Methyl Esters of Fatty Acids and Dimethyl Acetals from Simple and Complex Lipids **9:40**

C. V. Viswanathan and V. V. Mahadevan, The Hormel Institute, University of Minnesota

83. Distribution of Monoesters Resulting from the Esterification of a Mixture of Glycols and Polyols **10:00**

L. D. Williams and R. R. Allen, Anderson, Clayton & Company

84. Mechanism of Lipoxidase Reaction: The Specificity of Hydroperoxidation of Linoleic Acid **10:20**

A. Dolev, W. K. Rohwedder and H. J. Dutton, USDA, Northern Regional Research Laboratory

85. Mechanism of Lipoxidase Reaction. II. Origin of the Oxygen Incorporated into Linoleate Hydroperoxide **10:40**

A. Dolev, W. K. Rohwedder, T. L. Mounts and H. J. Dutton, USDA, Northern Regional Research Laboratory

86. Preparative Decomposition of Selected Ozonolysis Products: Water as an Ozonization Medium **11:00**

D. J. Moore, E. H. Pryde and J. C. Cowan, USDA, Northern Regional Research Laboratory

87. A Factorial Experiment to Optimize Process Variables in Production of Aldehydic Esters by Ozonolysis **11:20**

L. I. Hansen, *P. E. Throckmorton* and R. C. Christensen, Archer Daniels Midland Co., and E. H. Pryde, USDA, Northern Regional Research Laboratory

88. Chemical and Physical Properties of Isomeric Glyceryl Monoethers **11:40**

R. Wood and F. Snyder, Oak Ridge Institute of Nuclear Studies

WEDNESDAY MORNING, OCTOBER 5, 1966

SESSION N—NORTH CAMEO ROOM

ANALYTICAL, GENERAL

Chairman: L. P. Witnauer, USDA, Eastern Regional Research Laboratory

89. Free Fatty Acids in Butteroil and Cheese **9:00**

M. Iyer, *T. Richardson* and C. H. Amundson, University of Wisconsin

90. Gas-Liquid Chromatography of Hydroxy Fatty Esters: Comparison of Trifluoroacetyl and Trimethylsilyl Derivatives **9:20**

B. Freedman, USDA, Western Regional Research Laboratory

91. The Gas-Liquid Chromatographic Analysis of Lactated Monoglycerides as Their Trimethylsilyl Ether Derivatives **9:40**

E. F. Neckermann and P. P. Noznick, Beatrice Foods Co.

92. Gas Chromatographic Analysis of Some Carbonyl Derivatives **10:00**

C. B. Johnson and A. M. Pearson, Michigan State University

93. Studies on the Isolation of Unsaturated Glyceryl Ethers and the Location of Their Double Bonds **10:20**

S. Ramachandran, H. W. Sprecher and D. G. Cornwell, Ohio State University

94. A Gas Chromatographic Method for Measuring Rancidity in Vegetable Oils **10:40**

L. R. Ptak, Continental Can Co. and R. G. Scholz, IIT Research Institute

95. Evaluation of GLC Analyses of Fats and Oils by Thirty-nine Laboratories **11:00**

S. F. Herb, USDA, Eastern Regional Research Laboratory

96. Proton Magnetic Resonance Spectra of Acetylenic Fatty Acids **11:20**

J. M. Purcell, USDA, Eastern Regional Research Laboratory

97. The Importance of Acid Concentrations in Lipid Phosphorus Determinations **11:40**

K. S. Rhee and *L. R. Dugan,* Michigan State University

WEDNESDAY MORNING, OCTOBER 5, 1966

SESSION O—CLOVER ROOM

BIOCHEMISTRY, GENERAL

Chairman: L. N. Norcia, Temple University

98. Characterization of the Lipids from a Mixed Population of Rumen Bacteria **9:00**

D. Abraham, National Institutes of Health, *I. Katz* and M. Keeney, University of Maryland

99. The Isolation and Tentative Identification of Diacyl-glycerol Ethers in the Walker Carcinoma of the Rat and in a Human Lymphosarcoma **9:20**

J. N. Bollinger, Oak Ridge Institute of Nuclear Studies

100. Progressive Changes in Fatty Acid Composition of Coho Salmon Induced by Diet **9:40**

I. J. Tinsley, J. B. Saddler, R. R. Lowry and H. M. Krueger, Oregon State University

101. Complete Determination of the Structure of Natural Lecithins **10:00**

A. Kuksis and L. Marai, University of Toronto

102. The Fatty Acid Composition and Positional Distribution of Liver Phosphatidyl Choline and Phosphatidyl Ethanolamine in Rats Fed the Geometric Isomers of $\Delta^{9,12}$ Octadecadienoic Acid (18:2) **10:20**

R. L. Anderson, The Procter and Gamble Co.

103. An Active Role of Lecithin in the Synthesis of Milk Fat **10:40**

S. Patton, R. O. Mumma and R. D. McCarthy, The Pennsylvania State University

(Continued on page 376A)

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• *New Literature*

CANNON INSTRUMENT COMPANY has available bulletin 51, describing the Cannon Cone-Plate Viscometer, designed to measure viscosities of asphalt cements and other highly viscous materials. (P. O. Box 16, State College, Pa.)

• *Referee Applications*

SECOND NOTICE: Charles R. Jenkins of Law and Company, Montgomery, Alabama, has applied for a Referee Certificate on Oil Cake and Meal, Cottonseed, Cottonseed Oil, Soybean Oil. Interested parties wishing to comment on this certification should communicate with the Chairman of the Examination Board, R. T. Doughtie, Jr., P.O. Box 17469, Memphis, Tennessee 38117.

SECOND NOTICE: George Edward White of Curtis & Thompson, Ltd., San Francisco, California, has applied for a Referee Certificate on Oilseed Meal, Cottonseed and Soybean Oils and Tallow Grease. Interested parties wishing to comment on this certification should communicate with the Chairman of the Examination Board, R. T. Doughtie, Jr., P.O. Box 17469, Memphis, Tennessee 38117.

SECOND NOTICE: Mamdouh H. Abed of Curtis & Tompkins, Ltd., San Francisco, California, has applied for a Referee Certificate on Oilseed Meal, Cottonseed and Soybean Oils and Tallow and Grease. Interested parties wishing to comment on this certification should communicate with the Chairman of the Examination Board, R. T. Doughtie, Jr., P.O. Box 17469, Memphis, Tennessee 38117.

SECOND NOTICE: John F. Young of Charles V. Bacon, Inc., Galena Park, Texas, has applied for a Referee Certificate on Oil Cake and Meal, Protein Concentrates, Cottonseed Oil, Soybean Oil and Other Fatty Oils, Tallow and Grease. Interested parties wishing to comment on this certification should communicate with the Chairman of the Examination Board, R. T. Doughtie, Jr., P.O. Box 17469, Memphis, Tennessee 38117.

Philadelphia Program . . .

(Continued from page 348A)

104. Isomerizations in Lipid Chemistry **11:00**
B. Serdarevich and K. K. Carroll, University of Western Ontario

105. Isomerization of Linoleic Acid by Butyrivibrio fibrisolvens **11:20**
C. R. Kepler, W. P. Tucker and S. B. Tove, North Carolina State University

106. Triglyceride Deposition in Irriadiated Bone Marrow **11:40**
F. Snyder and R. Wood, Oak Ridge Institute of Nuclear Studies

WEDNESDAY AFTERNOON, OCTOBER 5, 1966

SESSION P—ROSE GARDEN ROOM

COMPUTER APPLICATIONS

Chairman: C. R. Eddy, USDA, Eastern Research Laboratory

107. Uses of Digital Computers in Theoretical Analytical Chemistry. III. Some Computational Experiments with Counter-Current Distribution **2:00**
C. R. Eddy and J. S. Showell, USDA, Eastern Regional Research Laboratory

108. Fortran Computer Program for Calculation of Gas Chromatographic Data **2:20**
R. Kleiman, USDA, Northern Regional Research Laboratory

109. Prediction of Performance of Fatty Acid Fractions **2:40**
R. C. Christenson, Archer Daniels Midland Company

WEDNESDAY AFTERNOON, OCTOBER 5, 1966

SESSION Q—NORTH CAMEO ROOM

GENERAL PAPERS. I

Chairman: A. Eisner, Eastern Regional Research Laboratory

110. Preparation and Plasticizing Characteristics of a Series of Unsymmetrical N,N-Disubstituted Oleamides **2:00**
F. C. Magne, *R. R. Mod* and E. L. Skau, USDA Southern Regional Research Laboratory

111. Bench Evaluation of Esters of α-Branched Chain Acids as Potential Lubricants **2:20**
W. C. Ault, *W. E. Parker*, A. Eisner and H. B. Knight, USDA, Eastern Regional Research Laboratory

112. Dynamic Measurement of Crystallinity of Edible Fats by Differential Scanning Calorimetry **2:40**
R. C. Denison and *J. I. Just n*, Perkin-Elmer Corp.

113. Intrinsic Viscosity-Number Average Molecular Weight Relationship for Poly(n-Octadecyl Acrylate) and Poly (N-n-Octadecylacrylamide) **3:00**
E. J. Jordan, Jr., H. A. Monroe, Jr., B. Artymyshyn and A. N. Wrigley, USDA, Eastern Regional Research Laboratory

WEDNESDAY AFTERNOON, OCTOBER 5, 1966

SESSION R—CLOVER ROOM

GENERAL PAPERS. II

Chairman: R. Sasin, Drexel Institute

114. X-ray Diffraction Studies of Some Normal Alkyl Esters of Long Chain Acids **2:00**
D. A. Lutz, C. R. Eddy, and J. J. Hunter, USDA, Eastern Regional Research Laboratory

115. Synthesis of Long Chain α,β-Alkynoic Acids Via β-Keto Esters **2:20**
A. Silveira, Jr., T. J. Weslowski, and T. A. Weil, State University College at Oswego, N. Y.

116. Lactones in Heated Oils **2:40**
V. Krampl, *J. A. Fioriti* and R. J. Sims, General Foods Corp.

117. An Edible Protein Concentrate from Safflower Seed **3:00**
A. E. Goodban and G. O. Kohler, USDA, Western Regional Research Laboratory

118. Inhibition by Cyclopropene Fatty Acids of the Desaturation of Stearic to Oleic Acid in the Hen Liver **3:20**
A. R. Johnson, E. Allen, A. C. Fogerty, Judith A. Pearson and F. S. Shenstone, CSIRO Division of Food Preservation, N.S.W., Australia