BARTLETT, S., L-thyroxine and digestibility of foods, A94
BARTLEY, C. E., new insecticides for fly control, A112
BARTSCH, W. C., coliform organisms in ice cream, A190; interpretation of coliforms in ice cream, A106
BASLER, C. H., animal restraining device, A148
BASLER, W. L., animal restraining device, A148
BASU, K. P., effect of souring on vitamin content of milk, A99; variations of nonprotein nitrogenous constituents of milk, A102; cholesterol and fatty acids as precursors of amino acids in casein, A152; acetate as precursor of milk constituents, A153; carbonate as precursor of milk constituents, A153
BLACK, A. L., precursor of milk constituents, A26; precursors of amino acids, A26; mobility of skeletal phosphorus in cows, A110; carbonate and fatty acids as precursors of amino acids in casein, A152; acetate as precursor of milk constituents, A153; carbonate as precursor of milk constituents, A153
BLACK, W. G., response of rabbit uterus to instillation of semen, A6; inflammatory response of the bovine endometrium, A89
BLACKSHAW, A. W., motility of spermatozoa in dilute suspension, A104
BLAIR, E. H., constituents of alfalfa wax, A75
BLAGNE, R. V., capacity of bovine "stomachs," A11
BLANCHARD, E. L., dried milk product for coffee, A95
BLANTON, L. E., cold milk separation, A108
BLANTON, L. M., nonfat dry milk solids used in buttermilk, A130
BLAXTER, K. L., colid-liver oil toxicity in calves, A110; factors affecting tocopherol reserves and muscle composition of calves, A110; water retention in cattle and estimating energy exchange, A132; heat of combustion of tissues related to composition, A132
BLONK, G., yeast culture in butter making, A114
BLOSSER, T. H., relation of mineral balances at parturition to parturient paresis, A151
BLEMENTHAL, A., home storage for ice cream, A39; ice cream sold in theaters, A128
BLUNT, R. A., bottle, A108
BODENDOEIER, E. E., comparative feed value of silages, A104
BODHISTEDT, G., comparative feed value of silages, A104
BONDARENKO, G. A., relation of nutritional levels to blood composition of lactating cows, A132
BONOZHOLOVA, E., production of edible casein, A111
BOSGUTH, W., plasminogen content of sperm, A152
BOHSTEDT, G., comparative feed value of silages, A104
BOLEAU, A. H., centrifugal tester, A42
BOLIN, D. W., chromatographic determination of cobalt, A140
BOMAN, T. J., assay of vitamin B in milk, A140
BONDARENKO, G. A., relation of nutritional levels to blood composition of lactating cows, A132
BOMONI, O., apparatus for dispensing measured quantities of liquid, A155
BORK, A. G., homogenizing device, A6
BORNFEFF, J., experiments with rapid estimation methods for coliform bacteria, A99
BOSTECICO, A., colostrum produced by cows treated with calciferol, A78; volumetric determination of milk proteins, A140
BOYD, J. C., short-time freezer storage of milk, A76
BOYD, L. J., calf care, A147
BRAEFIELD, A., cream feathering, A39
BRAEFIELD, J. R. G., bacterial viability counts, A83
BRANDLY, C. A., Advances in Veterinary Science, Vol. 1, A95
BRANSON, C. C., fly control, A80
BRAUCH, A., organoleptic changes in food sterilized with high intensity electrons, A62
BRATHIE, O., sterilization of milk utensils, A80
BRETTMAN, C. H., modifying butter, A2
BRIGGS, M., lactobacilli medium, A73
A170

AUTHOR INDEX OF ABSTRACTS

Brooks, J., treatment of protein flaments, A5
Brown, A. H., apparatus for heating fluids, A74
Brown, F., tocopherol content of farm feeds, A104; factors affecting tocopherol reserves and muscle composition of calves, A110
Brown, J. M., molybdenum poisoning of cattle, A113
Brown, M. A., precursor of milk constituents, A153
Brown, W. O., grass silages made in northern Ireland, A125; nutrient losses and feeding value of grass silages, A125
Brunaud, M., action of veratrine and emetine on gastric motility of ruminants, A153
Bryant, L. R., thiobarbituric acid test for butterfat oxidation, A121
Buchbinder, L., chromatographic determination of cobalt, A140
Buchbinder, L., coliform organisms in ice cream, A100
Buchbinder, L., media for standard plate count, A118
Buchholz, Y., fat determination in whey cheese, A97
Buchinger, C. J., milking machine cleaner, A40
Buehler, L., Jr., design of balanced refrigerator system, A141
Burrows, L. H., factors affecting quality of concentrated milk, A16; effect of sodium hexametaphosphate on frozen cottage cheese, A115
Burne, C. P., new bacteria spotter, A139
Burnett, E. N., valve construction, A103
Burns, K. H., serum protein-bound iodine levels and metabolic rates in bulls, A59
Burress, T. A., bulk transportation, A141
Burroughs, W., detection of estrogenic substances in hays, A145
Byers, G. R., reducing labor and costs in dairying, A147
Caldwell, H. E., in-place cleaning, A133
Call, A. O., milk by-products in mixed feeds, A117
Campbell, A. D., ice cream cone dipping apparatus, A107
Campbell, L. A., calcium lactate and lactic acid from whey, A137
Campbell, W. S., cream strainer, A145
Campen, W. A. C., determination of silica in cattle feeds, A104
Cannon, J. H., sterol acetate test for foreign fats, A119
Canny, R. E., ash in nonfat dry milk solids, A121
Cardon, B. P., influence of high salt intake on cellulose digestion, A152
Carruthers, C., biochemistry and physiology of epidermis, A132
Carvallo, P., can cooker, A74
Casali, J., causes and remedies of milk curdling, A21
Casida, L. E., response of rabbit uterus to instillation of somen, A6; inflammatory response of bovine endometrium, A89
Cason, J. L., wintering dairy heifers, A45
Caufield, W. J., corn syrup solids in sherbets, A23; corn syrup solids in ice cream, A37
Causeret, J., nutritive value of milk products, A93
Cayzer, J. M., feeder fail, A46
Cazi, A. K. B., productive value of feeds, A146
Cerutti, G., characteristics of Danish butter, A81; freezing and the stability of lecithin of milk, A86
Chabannes, J., phosphorus nutrition and fertility of cattle, A94
Chambers, J., cheese slicing device, A16
Champlin, P. T., cheese and butter knife, A97
Chanda, R., metabolism of carotene and vitamin A in goats, A10; coenzyme A and aneurin in colostrum and milk, A10; carotene and vitamin A content of milk, A10; water-soluble vitamins in milk, A10; phosphtase and phosphorylated esters in milk, A11
Chang, M. C., reducing sugar in bovine fetal fluids, A132
Chapman, R. A., identification of stabilizing agents, A5; metal content of gelling and stabilizing agents, A128
Charles, J. A., milk cooling, A31
Chernovarev, A., lactose crystallization in condensed milk by the addition of sugar, A117
Cheng, E., detection of estrogenic substances in hays, A145
Chester, F. R., ice cream scoop, A63
Chiao, S. C., assay of vitamin B12 with mutant strain of E. coli, A100
Chihikova, A., oxidation number of fat and butter, A114
Cibulis, E., inhibition between S. lactis and S. cremoris, A3
Clapham, H. M., metabolism of carotene and vitamin A in goats, A10
Clark, C. H., nerve control of rumination, A152
Clarke, D. A., Jr., pricing milk on solids content, A107
Clarke, M. F., media for microbiological assay of riboflavin, A119
Clary, E. J., equipment and building maintenance hazards, A88
Clauss, R. W., transferring device for butter bars, A64
Clay, M. W., concentrated milk, A2
Cluzel, S., fat modification during cheese ripening, A116
Cotes, H. T., self-measuring milk dispenser, A123
Coggins, A. W., barn cleaner, A36
Coggins, F. W., barn cleaner, A36
Coggins, M. J., barn cleaner, A36
Colburn, G. C., pasteurizing apparatus, A34
Colby, R. W., serum protein-bound iodine levels and metabolic rates in bulls, A59; A94
Coll, M., serum protein-bound iodine levels and metabolic rates in bulls, A58
Collins, R. A., dermatosis in rats, histological studies, A48; vitamin B12 and folic acid in milk diets, A151
Colovos, N. F., sulfur dioxide-silage and vitamin A fortification of vegetable fat frozen dessert, A149
Combe, G., effect of feed on production and fat content of milk, A125
Combs, W. B., hardened ice milk, A23; Babcock tests, A33
Committee, for analysis of milk (Neth.), lactometer and calculation of total solids in milk, A101
Conant, H. B., vitamin A fortification of vegetable fat frozen dessert, A149
Cose, J. F., bacteria in rubber parts of milking machines, A93
Cook, C. W., effects of grazing intensity on nutri-
DAVIES, E., determination of citric acid in milk, A140

COOK, G. T., filter papers and the phosphatase test, A140

COOK, J. H., moisture in process American cheese and cheese food, A116

COPELAND, D. H., dietary casein and tumor induction with 2-acetylaminofluorene, A93

COPPENS, R.,  determination of protein in milk, A140

Cordes, W. A., coliform organisms in ice cream, A190

CORDIS, N., heated milking apparatus, A34

Cordova, J. A., pasteurizing methods and apparatus, A82

Cunningham, G. L., concentrating milk, A82

Cunningham, H. M., molybdenum poisoning of cattle, A113

Curme, G. O., blood levels and retention of minerals in lambs, A144

Curry, J. C., S. lactis inhibition, A27

Curry, V. C., brick slicing mechanism, A55

Curto, G., use of nonfat milk for calves, A78

DAWSON, D. L., fly control with bait application, A133

DAVIES, G. K., minerals for cattle, A89

DAVIS, J. L., test cup assembly, A7

DAVIS, R. B., Jr., composition of hay, A146

DAY, R. V., disinfection of wastes by chlorination, A78; disinfection of sewage, A78

DEAN, R. F. A., cholinesterase of serum and colostrum, A94; treatment of kwashiorkor with milk and vegetable proteins, A151

DE BALSAC, H. H., iodized protein and production and composition of milk, A125

Decker, E. M., vegetable fats for frozen desserts, A22; vegetable-fat frozen desserts, A39

Decker, C. W., stabilizer-emulsifier studies, A8; manufacture of frozen desmertibles, A92

Delachaux, J., variations in composition of Camembert cheese, A137

Del Giudice, V. J., mold and fungicidal paint, A83

Dennis, J., effect of manganese on blood minerals, A1

Desmarais, J. G., effect of penicillin in milk on quality tests, A100; effect of residual penicillin in milk on dye reduction tests, A129

Deuten, E. W., curd forking machines, A16

Deuel, H. J., Jr., carotenoïd composition of blood, liver, and ovaries, A109; carotenoïd composition of animal organs, A153

De Verdiere, C. H., isolation of phosphothreonine, A18; isolation of phosphothreonine from bovine casein, A102

De Vlueschauwer, A., prevention of cheese rind mold, A116; electrophoretic studies on milk at end of lactation, A120; prevention of mold on cheese rind, A130; manufacture of Saint-Paulin cheese, A137; electrophoretic studies on late lactation milk, A140; properties of detergents, A155

De Vletter, R., preserving condensed milk, A118

Dewey, R. S., detection of hydrogenated oil in butterfat, A141

Dewey, J. E., house fly insecticide resistance, A111

Dharmarajan, C. S., freezing point and composition of milk in India, A140

Diamond, H. W., dessert mix, A26; powdered topping, A26

Dike, R. J., cattle lice control by clipping, A61

Dickey, H. C., predicting transmitting ability of sires, A146

Dieder, A., consumption of butter and margarine in Belgium, A96

Diehl, H. C., Refrigerating Data Book, applications volume, A41

Dierkx, W. H., effect of ultraviolet radiation on citric acid in milk, A102

Dinsmore, W. E., chromatographic determination of cobalt, A149

Donan, H. R., frozen concentrated milk, A16; what happens to your milk? A142

Dodo, F. H., importance of machine milking rate, A126

Dodsborough, T. L., composition and nutritive value of three clover-grass silages, A125

Doležalek, J., formation of bionozel in dairy products, A140

Dolezak, C. R., response of cattle to Brucella, A114; serology of brucellosis in rural Indiana, A135

Dowd, L. R., homogenizers as timing pumps, A33

Dralsz, B., flame photometry of milk minerals, A141

Droese, W., feeding infants condensed milk, A151
AUTHOR INDEX OF ABSTRACTS

DREXEL, L. F., cobalt in cattle rations, A21
DUCOWORTH, J., vitamin B\textsubscript{2} content of sheep milk, A131
DUKE, O. D., stock feeder, A127
DUCAN, G. W., amino acid content of rumen proteins, A47; rumen protein, dry matter and non-protein nitrogen, A48; rumen synthesis of B vitamins, A108
DUCAN, G. R., milking and handling milk, A7; milking structure, A7; spreader for milk can filling means, A90
DUNCAN, G. R., copper supplement in cows' rations, A117
DYKSTRA, S., continuous buttermaking, A81
FADES, C. H., Jr., calcium and...
FOLK, J. E., skim milk powders and experimental rat carry-ages, A151
FOLLEY, S. J., fat metabolism in the ruminant, A10; metabolism of mammary gland slices, A94
FOLSTAD, H. C., moisture in process American cheese and cheese food, A116
FOLSOM, T. R., freezing and drying liquids and semisolids, A3
FOULTZ, V. D., bacteriological and chemical study of ice milk, A91
FOOD ENGINEERING STAFF, continuous buttermaking machine, A51; whey handling, A63; pyra- mid-type paper bottles, A141
FOOT, A. S., importance of machine milking rate, A126
FOSTER, H. G., heat inactivation of Br. abortus, A83
FOSTER, J. W., calf care, A147
FOUS, F. L., effect of minerals in water on whipping quality of ice cream mixes, A127
FRAH~I, H., quantitative determination of vitamin D, A120
FRAINS, J., blood and milk levels of sulfonamides, A94
FRANCOIS, A., iodized protein and production and composition of milk, A125
FRANSEN, L., retarding decomposition of food, A31; retarding decomposition of organic matter, A31; method of preserving food, A31
FRANK, N., protective value of Br. abortus vac- cines in cattle, A13
FRANZ, D. R., report on shrinkage research, A105; shrinkage research, A127
FREDENHAGEN, W S., apparatus for converting hard ice cream to softer consistency, A46; ice cream dispenser, A55
FREEMAN, T. R., effect of grading program on WIA in commercial butter, A95
FRENCH, T. H., metabolism of mammary gland slices, A94; conversion of carbohydrate to fat, A132
FRIEDMAN, A., defrosting tank, A63
FRIKER, R. K., butterfat future, A56
FRUSCHOUR, G. V., making grass silage, A125
FULDE, R. D., V-8 medium for determining lacto- bacilli, A98
FUNN, G. R., sanitary pump, A74
GADEN, L., effect of y-radiation on vitamins and enzymes in milk, A68
GALESLOOT, T. E., plate count of pasteurized milk, A17; thermoduric bacteria in raw milk, A17; raw milk storage temperatures and thermoduric count, A52; deterioration of laboratory pas- teurized milk, A96; deterioration of commer- cially pasteurized milk, A98
GALL, L. S., rumen organisms. I. curved rods, A84; II. lactate utilizers, A84
GANGULY, J., carotenoid composition of blood, liver, and ovaries, A109; carotenoid composition of animal organs, A153
GANTZ, H., electrophoretic studies on milk pro- teins, A141
GARDNER, N., vitamin Bc in the diet, milk, and liver of rats, A151
GARLAND, M. W., defrosting cold storage equip- ment, A53
GARNETT, D. W., barn cleaner, A89
GARRETT, O. F., dairy products improved by ion exchange, A101
GARTON, G. A., phospholipin metabolism in the mammary gland, A10
GARVE, E. I., growth of B. cereus and S. lactis in milk, A71; group N streptococci from raw milk, A72
Gerbert, S., yeast culture in butter making, A114
GEMMILL, A. V., milk tank trucks, A7; coated ice cream bars, A24; one-floor straight-line opera- tion, A55; plant expansion, A65
GENTRY, C. W., method of making sandwiches, A106
GERBEAUX, C., properties of staphylococci from bovine mammary glands, A119
GERSDORFF, W. A., toxicity of furthrins and pyre- thrins to flies, A48; synergists in pyrethrum and allethrin mixtures as fly sprays, A68; chlor- inated terpentines in space sprays, A68
GERHARDES, J. F., cheese mold, A16
GIBSON, C. A., fruity flavor in Cheddar cheese, A114
GIBSON, D. L., fermenting whey with various yeasts, A116; fermenting whey in laboratory fermenters, A117; pilot plant studies on fer- menting whey, A117
GIL, S. A., effect of acid-regenerated milk on small intestine, A93
GILBERT, A., sales costs and route efficiency, A57
GILBERT, I. H., resistance of flies to insecticides, A79
GILIOITI, G., hydrogen peroxide and Brucella in milk, A73
GINTON, P. K., brush for pipe washing, A49
GINVIN, M. D., manufacture of fat emulsion, A30; milk product and process, A117
GLASER, I., ensilage of sugar-beet pulp, A146
GLASER, D., stick-holding device, A47
GLASER, L. R., homogenizers as timing pumps, A33
GLOVER, F. A., cervical secretions related to physi- ological conditions in cows, A132
GOODBERG, E. H., ultraviolet light in cheese factories, A41
GOODS, W., penicillin in milk, A42
GOODMAN, M. L., hydrolysis of fats, A3
GOLDSTEIN, L., hydrolysis of fats, A3
GLOVER, F. A., cervical secretions related to physi- ological conditions in cows, A132
GOODBERG, E. H., ultraviolet light in cheese factories, A41
GOODS, W., penicillin in milk, A42
GOODMAN, M. L., hydrolysis of fats, A3
GOLDSTEIN, L., media for standard plate count, A118
GONASHVILI, S. G., heterogeneity of casein, A122
GONDONII, H., variations in composition of Cam- bembre cheese, A137
GOODWIN, W. J., fly control in barns, A111
GORDON, A. L., biochemical behavior of wheat- flour dough supplemented with milk solids, A122
GORDON, W. G., isolation of crystalline α-lactabumin, A53; amino acid composition of α-casein, A73
GOREY, R. J., container for paper milk containers, A6
GOSS, E. F., Dairy Plant Testing, A29
GOUGLER, P. S., serum protein-bound iodine levels and metabolic rates in bullocks, A52; A94
GOULD, I. A., factors affecting quality of concen- trated milk, A16; consumer sherbet study, A38
GRADMMANN, R., quaternary ammonium compounds with bactericidal properties, A40
GRAHAM, V. E., fermenting whey with various yeasts, A116; pilot plant studies on whey fer- mentation, A117; fermenting whey in laboratory fermenters, A117
GRAHAM, W. R., Jr., iodinating proteins and de- rivatives, A121
GRANT, B., king size cartons, A124
GRANT, W. C., fundamental stimulus for erythro- poiesis, A110
A174

AUTHOR INDEX OF ABSTRACTS

GRAVENO, J. C., container, A76

GRAVES, R. R., milking barn, A8; milking process, A10

GRAY, C. L., effect of red blood cells on estrone, A27

GRAY, P. H. H., milk stains, A3; staining bacteria on microscope slides, A100

GREENBAUM, L., methylene blue test and thermolabile bacteria in milk, A31; seasonal incidence of thermolabile organisms, A31

GREENFIELD, J. R., converting to in-place cleaning, A134

GREENWOOD, D. A., cows fed toxaphene-treated hay, A93

GREENFELD, J. L., container, A76

GREENE, D. W., refrigerated milk trucks, A56

GREENSTEIN, A., detecting contamination by antibiotics and lactic acid bacteria, A12; milk cooling, A31; milk metering device, A53; separator with adjustable supply can bracket, A54; can submerging device, A147

HABER, L., coliform organisms in ice cream, A100

HABGOOD, W. G., valve, A87

HABGOOD, W. G., various fats in chocolate products, A19

HABREN, L., various fats in chocolate products, A19

HABREY, P., "Upperization," process for treatment of milk, A151

HAINES, V. A., milk cooler, A105

HAINER, H. W., predicting transmitting ability of sires, A146

HALL, C. W., can conveyer, A33; weigh can selection, A53; receiving-room efficiency, A66; can washer selection, A112; save time in your dairy plant, A142; dairy plant operational costs, A143

HALL, D. A., distribution of delivery and selling expense, A57

HAM, R. W., effect of red blood cells on estrone, A27

HAMMERS, B. W., dairy system, A52; butter, A54

HAMMOND, P. D., dihydrostreptomycin dose-serum level relations in cattle, A113

HANKINSON, J. D., antibiotics and lactic acid starter cultures, A100; thermal effectiveness of HTST pasteurization, A107; evaluation of HTST pasteurizers, A150

HANKINSON, R. R., effects of antibiotics on plate counts of raw milk, A118

HANNAK, R. S., irradiated butterfat, A32

HANSAARD, S. L., isotope methods for endogenous fecal calcium, A143

HANSEN, F. A., milk cooler, A43

HANSEN, R., homogenized milk in Europe, A21; pasteurization of ice cream mix, A22

HANSEN, R. G., growth stimulation and inhibition of chicks fed forage and forage-juice concentrate, A153

HANSEN, R. P., multi-branched C9 fatty acid fraction, A4; branched-chain fatty acids, A4

HANSCH, F. J., failure of residual insecticides, A111; new insecticides for fly control, A112

HARRAUGH, F. G., effect of manganese on blood minerals, A1

HARMAN, T. D., consumer sherbet study, A38

HARRIS, J. R., cows fed toxaphene-treated hay, A93

HARRIS, L. E., cows fed toxaphene-treated hay, A93; nutritive value of Utah range grasses, A125; effects of grazing intensity on nutritive value of range forage, A125

HARRIS, T. W., milking machines, A36

HARSHIDA, W., antibiotics and preservation of milk, A130

HARSTICK, W. H., milk metering device, A6; milk metering device, A53; separator with adjustable supply can bracket, A54; can submerging device, A147

HART, E. B., vitamin B12 and folic acid in milk diets, A151

HARTMAN, A. M., cobalt in cattle rations, A21

HARTWELL, T. D., consumer sherbet study, A38

HARTSEY, S. E., vitamin Bg and folic acid in milk, A130

HAVANNAK, R. S., isotope methods for endogenous fecal calcium, A143

HEDED, W. E., barn cleaner, A36

Heckendorf, H. A., power washing cream separator, A153

HEILIGENSTADT, M. F., fast freeze tunnels, A26

HEILIGENSTADT, M. F., fast freeze tunnels, A26

HEILIGENSTADT, M. F., fast freeze tunnels, A26

HEILIGENSTADT, M. F., fast freeze tunnels, A26

HEISER, W. E., mold freezing apparatus, A8; apparatus for separating frozen articles from molds, A8

HELD, M. E., sanitary milk control and its relation to other qualities of milk, A113
KIDDER, H. E., inflammatory response of bovine endometrium, A89
KIDDER, R. W., minerals for cattle, A89
KIEFFERLE, K., tocopherol content of cows' milk during lactation, A109
KILPATRICK, P. W., apparatus for heating fluids, A74
KING, C. G., nutrition is your business, A93
KING, C. G., effect of γ-irradiation on vitamins and enzymes in milk, A68
KING, I. E., cream can emptying method, A54
KING, N. B., protective value of Br. abortus vaccines in cattle, A13
KING, R. P., chromatographic determination of cobalt, A140
Kirk, W. G., minerals for cattle, A89
KJELDBJERG, E. F., insecticide hazards to man, A78
KLEIBER, M., precursors of amino acids, A26; fecal nitrogen excretion and true digestibility of casein, A104; mobility of skeletal phosphorus in cows, A110; carbonate and amino acids as precursors of amino acids in casein, A153; acetate as precursor of milk constituents, A153; carbonate as precursor of milk constituents, A153
KLEIN, J., multi-vitamin-mineral fortified milk, A130
KLEMMER, H. W., fermenting whey with various yeasts, A116; fermenting whey in laboratory fermenters, A117
KLEINZING, A. F., animal actuated drinking fountain, A90
KNIGHTMAN, A., isolation of S. citrophilus, A83
KNIPPLING, E. P., insecticide hazards to man, A78
KNIGHT, C. B., ammoniated by-products replace high protein feeds, A89; penicillin in milk for fattening of cattle, A153
Koch, U., ripening Edam cheese, A97
Koch, W., effect of estrogens on metabolism and fattening of cattle, A153
KORDITSCHER, L. K., biosynthesis of citrovorum factor by lactic acid bacterium, A83
Kohler, G. O., iodinating proteins and derivatives, A121
Kotova, B., air sterilization by ultra-violet light, A118
Kokovkin, I., influence of cottonseed meal ration on milk and butter quality, A122
Komeo, O., sanitary milk carton, A108
Kon, S. K., effect of cystine and methionine on proteins of dried skim milk, A108
Konsmann, E., quaternary ammonium compounds with bactericidal properties, A40
Koo, J. S., inhibition of butyric acid fermentation in cheese, A52; inhibition of butyric acid bacteria by antibiotics, A52; inhibition of S. lactis antibiotics by L. plantarum, A53
Koen, A. H., terminal amino groups of α and β casein, A73
Korobova, N., index of butter stability, A81
Kouhei, F., liberation of amino acids during pancreatic digestion of casein, A121
Kotanagi, T., thiamine-synthesizing rumen bacteria, A139
Kraft, J. H., soft surface-cured cheese, A82; A116
Kretovich, V., substances responsible for odor of dry milk products, A117
Krchevsky, J., growth stimulation and inhibition of chicks fed forage and forage-juice concentrate, A153
Kriemke, W. A., effect of minerals in water on whipping quality of ice cream mixes, A127; new flavor for ice cream, A127; use of thermometer below 50°F, A130
Krucker, C. F., cheese stirrer, A52
Krupski, A., calcium and phosphorus metabolism, A132
Krusi, J., coated cheese morsels, A115
Kuchmi, M. I., hygienic value of kurt, A138
Kuhn, W. L., dehorning device, A105
Kulp, W. L., tergitol-7 triphenyltetrazolium chloride agar for coliforms, A138
Kummer, T. H., receptacle filler and capper, A123
Kung, H., effect of γ-irradiation on vitamins and enzymes in milk, A68
Kunel, H. O., serum protein-bound iodine levels and metabolic rates in bulls, A59, A94
Kuppuswamy, S., casein from deteriorated milk powder, A158

Laake, E. W., tosalto and tick control with tosyloxan, A17
Lackman, D. B., role of milking process in transmission of Q fever, A14
Lakhanpal, M. L., size distribution of fat globules in milk, A101
Lam, J., annatto butter color, A136
Lang, B. G., determination of phosphatase, A18
Lang, F., production of graded butter in Switzerland, A136
Langner, O. W., Jr., chemical interactions of amino compounds and sugars, A73
Langlet, J., effect of feeds on production and fat content of milk, A125
Larose, P., adaptation of bacteria against quaternaries, A17
Larson, B. L., growth stimulation and inhibition of chicks fed forage and forage-juice concentrate, A153
Larson, J., dairy plant brushes, A155
Lasmanis, J., reservoirs of M. pyogenes infection in mastitis, A14
Lathrop, H. D., container washing apparatus, A40; can cover inserting device, A112
Lawrence, B. F., ice cream scoop, A64
Lawrence, C. E., test for foreign fats in frozen desserts, A25; test for foreign fat, A38
Lawrence, E. E., ice cream scoop, A64
Lawrence, H., comparison of Schein and Babcock tests, A101
Lawton, W. C., pilot plant studies on fermenting whey, A117
Laxminarayan, H., hydrogen peroxide for preservation of milk, A99; reduction of tetrazolium by lactic acid bacteria, A138
Lazar, M. E., apparatus for heating fluids, A74
Lazarus, N. E., detergent-sanitizers, A12
Lee, C. H., reactions of D-galactose and related compounds with casein, A102
Leak, S. A., heat inactivation of Br. abortus, A83
Lederberg, J., cell genetics and hereditary symbiosis, A104
Lee, D. H. K., heat tolerance in Jersey and Sindhi X Jersey cows, A151
Leboeuf, A. G., estimation of milk solids by oximetry, A101
Leibhorn, F. V., microbiological assay of penicillin in animal feeds, A119
Legoahec, V. C. E., ice cream containing modified gelose compound, A59
LEMBKE, A., enzymatic studies of milk proteins, A85; structure of whey proteins, A122
LEMBKE, I. A., electrophoretic studies on milk proteins, A141
LENOIR, J., variations in composition of Camembert cheese, A137
LENZ, E. C., adhesives for packaging milk products, A8
LENZ, K., mixing kettle for cheese curd, A115
LEPPIN, H. A., report on standard methods for examination of dairy products, A119
LEPOY, A. M., isolated protein and production and composition of milk, A125; feeding potato to domestic animals, A125; digestion of dried sugar beet pulp, A146; utilization of milk by young animals, A153
LEVY, G., digestion of dried sugar beet pulp, A146; utilization of milk by young animals, A153
LEUZE, W. H., removable seal for food processing equipment, A123
LEVINE, V. E., influence of fats and fatty acids on capillaries, A109
LEWISFTZ, D., material for plant floors, A33
LEWALLEN, L. L., synergists for DDT, A48
LIEBERMAN, J. D., dye, biochemical, and serological tests on Brucella, A139
LIGHT, A. E., effects of methyl testosterone and estradiol on male rats, A47
LIME, E. J., cream dispensing apparatus, A151
LINDQUIST, A., W., encapsulation in rumen bacteria, A85; free amino acids in cheese, A85; paper chromatographic investigations of milks, A86
LINDSTROM, R. W., Jr., opinions and facts, A25
LIST, W. H., Jr., analysis of silage and manure samples from silage fed cows, A103; septic-tank treatment of dairy wastes, A111
LINDEMANN, R. C., animal fountain, A7
LINDQUIST, A. W., fly absorption of DDT, A79
LIPPOFR, A. J., receptacle filler, A54; float controlled valve, A123
LIST, E., metal content of gelling and stabilizing agents, A28
LITSKY, W., medium for enterococci in water, A119
LIVINGSTON, A. L., carotene determination in alfalfa, A32
LOCKE, B. H., bottle holder and carrier, A124
LOEPPER, J. B., reducing sugar in bovine fetal fluids, A122
LOFSTEDT, J. W., ice cream freezer, A8
LÔFGRÖN, J. A., insecticides and cattle grubs, A78
LÓPER, J. B., reducing sugar in bovine fetal fluids, A122
LOPEZ, F. G., digestion of dried sugar beet pulp, A146; utilization of milk by young animals, A153
LOPEZ, M. J., t)utteroil process, A51; butter and milk fat concentrate system, A51
LUNDSTEDT, E., cream and Neufchatel cheese, A82
LUSCOMBE, R. H., defrosting commercial equipment, A53
LUST, M., recombined milk, A130
LUTERIQUE, M. C., valve for semisolid products, A64
LYTH, A. J., heat cup protector, A40
LYXCH, L. S., apparatus for dispensing measured quantities of liquid, A155
LYTHGOE, H. C., freezing points of sour milks, A32
MACDONALD, A. M., co-liver oil toxicity in calves, A110; factors affecting teocelurus reserve and muscle composition of calves, A110
MACDOUGALL, R., drink mixing machine, A21
MACFARLANE, A. M., terramycin and dairy calves, A47; terramycin supplement for calves, A55
MACLEOD, P., cell counts of milk from healthy cows, A150
MACPhee, R. D., detection of food product substitutes, A4
MACPHERSON, M. J., encapsulation in rumen bacterial fractions, A57
MACFARLANE, A. D., ammoniated feeds, A145
MANFRED, B., vitamin A and iodo-proteins in relation to milk production, A78
MAIONE, A. S., time and motion studies in ice cream plants, A65
MAKHIVOD, K., preparation of Kazakh dairy products, A128
MAKOROV, K. S., proteins from casein preparations, A86
MALGRAS, J., antituberculous bacteriolytic factors from cheese, A15
MAILMANN, W. L., medium for enterococci in water, A119
MALT, O. J., medium for enterococci in water, A119
MALVA, G., lactose, A85; paper chromatographic investigations of milks, A86
MANDEL, J. E., bacteriical studies of chlorine, A78
MÄNDERSCHAF-SCHWINDING, G., effect of ultraviolet radiation on citric acid in milk, A102
MANEELY, B. R., aging of bovine embryos, A6
MANGANILLI, R., disinfection of wastes by chlorination, A78
MANTILLARE, R., colostrum produced by cows treated with eneleferol, A78
MÄRFER, L. A., milk pump, A18
MÄRTI, R. B., synergists for DDT, A48
MÄCEHIAL, G., automatic drinking trough, A105
MARKS, H. C., disinfection of sewage, A78
MÄRELY, G. P., cold milk separation, A108
MARLOW, J. C., pulsator valve, A43
MARSH, H. R., cobalt, copper, and molybdenum in nutrition of animals and plants, A110
MARTI, A. H., history of cheesemaking, A137
MARTIN, P., dispenser, A87; frozen mix making device, A122
MARTIN, W. H., low-fat high-solids mixes, A24; bacteriological and chemical study of ice milk, A81; soft ice milk, A91
MARSHALL, T. G., tergalol-7 triphenyl tetrazolium chloride agar for coliforms, A138
MASUDA, K., E. coli and penicillin, A100
MATHIESEN, E., milk cooling and distributing means, A127
MATHIS, W. T., spectrochemical analysis of plant materials, A120
MATNEY, T. S., reducing sugar in bovine fetal fluids, A132
MUCKALA, H. H., regulator for milk dryers, A6
MUELLER, D. L., whey adhesive, A33
MUELLER, W. S., sanitizing agents in dairy use, A110
MULDER, H., determining fat content of milk, A18
MULL, L. E., cottage cheese manufacture using concentrated dairy products, A115; effect of minerals in water on whipping quality of ice cream mixes, A127; new flavors of ice cream, A127
MUMM, H., cheese manufacture with Lactic acidified milk, A37
MURPHY, A. J., ice cream dispensing machine, A74
MURPHY, W. L., continuous ice cream freezer, A128
MUSTAKALLIO, K. K., vitamin B6; content of calf thymus extracts, A152
MUSEO, J. P., serum proteins in tuberculous cows, A153
MYERS, J. B., mold for frozen confections, A63
MLRkea, P., urea and protein concentrate shorteners, A125
MYRICK, N., vegetable fat and ice cream, A37; paper containers, A39

N AMBUDRIPAD, V. K. N., hydrogen peroxide for preservation of milk, A99
NARAYANAN, K. M., influence of feeding shark-liver oil on vitamin A in butterfat, A144
NASI, N. H., water ice pops, A25
NASIP, S. A., microbacteria from dairy products, A100
NAUPTS, M., properties of detergents, A155
NAYLOR, J. M., fermenting whey with various yeasts, A116
NEULINDER, J. S., milk product containing milk fat, A73
NELSON, C. K., bag dispensing apparatus, A55
NELSON, C. W., Commercial and Industrial Refrigeration, A51
NELSON, E. L., dye, biochemical, and serological tests on Brucella, A139
NELSON, F. E., microbacteria from dairy products, A100
NELSON, G. T., cleaning dairy plant pipe lines, A43; benefits of cleaning pipelines in place, A59; bulk handling, A65; farm tank handling of milk, A125
NELSON, H. G., lipolytic enzymes of raw skim-milk and separator slime, A122
NELSON, H. L., cheese slicing utensil, A115
NELSON, J. A., off-flavors in milk, A76
NELSON, R. H., chlorinated turpentine in space sprays, A68; synergists in pyrethrum and allethrin mixtures as fly sprays, A68
NELSON, T. S., growth stimulation and inhibition of chicks fed forage and forage-juice concentrates, A153
NESBITT, K. A., frost difficulties in refrigeration systems, A141
NEUMANN, H. G., reducing substances in cervical mucus of cows, A153
NEWB, R. B., nitrogen digestibility associated with calcium fertilization of soil, A152
NEWHALL, B. G., heat exchanger support, A19; heat exchange apparatus, A19; plate apparatus and press, A87
NICHOLS, R. E., studies on corpus luteum ablation, A14; replacement therapy with slowly absorbed progesterone, A152

NICKERSON, T. A., raisin ice cream, A67
NIEBA, C., comparison of nutritive value of butterfat and vegetable fat, A131
NICKLASON, C. R., confection molding, A123
NINO-HERRERA, H., dermatosis in rats, histological studies, A48
NISHI, H., isolation of red clover and orchard grass proteins, A146
NITSCHMANN, H., rennin and milk casein, A86
NIVEN, C. F., identity of ‘‘Leuconostoc citrovorum, strain S08,’’ A84
NORD, F. F., Advances in Enzymology, Vol. XIV, A95
NORTH, W. R., WIA and butyric acid in cream, A32
NUGENT, R. J., increasing route productivity, A35; route supervisors, A57

O ESTERGAARD, P. S., effect of adding antibiotics to diluent, A104
OGEN, D. E., stanchion for domestic animals, A126
OGEN, H. S., ice cream machine, A34
OLDS, C., repeatability, heritability, and the effect of level of milk production on occurrence of first estrus after calving, A50; review on infertility in cattle, A67
OLIVER, W. L., carbon dioxide pressure and bacterial deacarboxylase system, A72
OLSON, H. C., skunkweed flavor in cream and butter, A96; coliforms in ice cream, A105
OLSON, O., self-feeding grass silage, A89
ORELIND, J. R., power washing centrifugal separator, A60
ORPITelli, M. A., means for making ice cream, A196
ORNEK, M. L., maintenance economies, A66
ORTMAN, C. K., concentrated milk products, A65; A118
OTIS, A. L., dehorning device, A105
OPEK, E. J., machine for coating confections, A74
OTT, L. J., vitamin B6; in the diet, milk, and liver of rats, A151
OTTING, H. E., concentrated milk products, A65; A118
OVERBY, A. J., penicillia milk and inactivation of penicillin by penicillinase, A17; effect of antibiotics in milk, A18; penicillin resistant culture, A98
OVERMAN, O. R., nitrogen digestibility associated with calcium fertilization of soil, A152
OWEN, E. C., metabolism of carotene and vitamin A in goats, A10; deacarboxylase and aneurin in colostrum and milk, A10; carotene and vitamin A content of milk, A10; water-soluble vitamins in milk, A10; phosphatase and phosphorylated esters in milk, A11
OWEN, W. L., method of maintaining microorganisms in a viable state, A31
OXFORD, A. E., protozoa of sheep's rumen, A4

PA CKER, R. A., Handbook for the Etiology, Diagnosis and Control of Infectious Bovine Mastitis, A30
PAGE, M., metal content of gelling and stabilizing agents, A128
PALMER, J. C., feed and WIA in cream, A32
PAULITT, E. H., sanitary standards for dairy equipment, A154
PARKER, R. B., bacteriophage and slow starters, A4; benefits of cleaning pipelines in place, A49

A180  AUTHOR INDEX OF ABSTRACTS
PARKER, W. W., ice cream agitator, A47; hypoeupremia in cows, A81
PARKER, W., iodized protein and production and composition of milk, A123
PAETTSON, C. H., cream strainer, A15
PAETTSON, controlling delivery frequency, A35
PAITY, S., separating butterfat from globules, A2; removal of chalky flavor of dried milk, A82
PATWARDHAN, V. N., iso-oelic acids in milk fats, A140
PAUL, W., what are we selling? A57
PEAL, J. F., sanitary cream dispenser, A149
PEAL, J. P., sanitary cream dispenser, A149
PEEDERSEN, A. H., tank vs. plate cooling, A14
PEEDERSEN, W.,...
A182 AUTHOR INDEX OF ABSTRACTS

A45; releaser assembly for continuous milking systems, A54; valve for milking systems, A90
Reidy, W. H., refrigerated truck transport problems, A87
Reinart, A., determination of reconstructed milk in normal milk, A140
Reinke, W., free amino acids in serum of infants after feeding, A108
Rendell, J. M., white heifer disease in dairy shorthorns, A1
Rhodes, D. N., reactions of D-galactose and related compounds with casein, A102
Richards, G. A., benefits of cleaning pipelines in place, A40
Richardson, J. H., mold and fungicidal paint, A83
Richou, Mme. R., properties of staphylococci from bovine mammary glands, A119
Richou, R., properties of staphylococci from bovine mammary glands, A119
Ricklefs, E. L., can straightener, A6
Ricklefs, E. A., can straightener, A6
Riddell, W. H., terramycin supplement for calves, A58; terramycin and dairy calves, A47
Ripper, R. W., bacteriological and chemical study of ice milk, A91
Ritchie, W. W., mechanized milk intakes, A36
Roepke, M. L., fundamental stimulus for erythropoiesis in cattle and estimating energy exchange in cattle, A132; water retention in cattle and estimating energy exchange, A132
Roop, W. R., milking machinery, A63
Root, W. S., fundamental stimulus for erythropoiesis, A110
Rose, D., keeping quality of unfrozen concentrated milk, A150
Rosei, J. M., "humanized" milks, A22
Rosekrantz, G., ketosteroids and estrogenic pheno- 

            laic steroids from urine, A94
Rouf, E. B., penicillin in milk for calves, A125
Roth, J. A. F., estimating energy exchange in cattle, A78; heat of combustion of tissues related to composition, A132; water retention in cattle and estimating energy exchange, A132
Rosenstein, K., effect of adding antibiotics to diluent, A104
Rowlands, A., research in dairy bacteriology, A31
Rowlands, S. J., effect of prepartum milking on milk composition, A77; L-thyroxine and digestibility of foods, A94
Roy, J. H. B., effect of prepartum milking on milk composition, A77
Royat, G. C., blood-group specific substances in bovine erythrocytes, A153
Ruehe, H. A., year ahead, A43
Rugaber, J. W., milk losses in dairy plants, A143
Ruez, A., composition of Mexican butter, A82
Rutte, W. L., lactose metabolism, A93
Ryabushko, I., index of butter stability, A81

S Adek, G. M., salt as gas inhibitor in Damietta cheese, A137
Sahick, M., device for milk bottles, A9
Sader, A. M., short-time method of Cheddar cheese manufacture, A115
Sagdeva, S. K., hygienic value of kurt, A138
Sager, O. S., test for butterfat, A84
Sahashi, Y., vitamin B2 deficiency in cattle, A152; relation of vitamins B1 and B2 to energy metabolism in cattle, A153
Saingt, O., phosphomonoesterases of cow milk, A122
Salati, W., determining titer of rennet, A82
Sanders, G. P., test for butterfat, A84
Sanders, K., bulk tank pick-up system, A142
Saunders, L. Z., viable genetic hypotrichosis in Guernsey cattle, A146
Savino, N., emulsification of ice cream mixtures, A149
Savoie, S., fat modification during cheese ripening, A116
Schayer, R. W., fluorescent conjugated bovine albumin, A102
Scheemaker, E., cream separator and cap, A108
Schetty, O., determination of milkfat and coconut oil in chocolate products, A140
Schiller, A. A., fluorescent conjugated bovine albumin, A102
Schildt, E. A., falling film evaporator, A30
Schletter, G., feeding animalin with vitamin D to cattle, A153
Schmidt, G., glycercy1phosphorylcholine in mammalian tissues, A26
Schmidt, H., enzymic studies of milk proteins, A85; structure of whey proteins, A122
Schmidt, M. S., apparatus for converting hard ice cream to softer consistency, A46; ice cream dispenser, A55
Schmidt-Nielsen, B., water metabolism of desert mammals, A110
Schmidt-Nielsen, K., water metabolism of desert mammals, A110
Schrauwy, E., tocopherol content of cows' milk during lactation, A109
Schreiber, N., dermatosis in rats, histological studies, A48; vitamin B2 and folie acid in milk diets, A151
Scheen, W. G., zinc content of Kansas alfalfa, A104
Schreier, L. J., heat processing and nutritive value of milk, A108; A151
Schuler, R., paper chromatographic investigations of milks, A86
Schultze, M. O., lactation failure of rats on soybean proteins, A110
Schulze, M. E., rennet action in cheese making, A41; ripening Edam cheese, A97; theory on adhesive power of curd particles in cheese, A115; determination of total solid in cheese dried on foil, A120
Schulze, K. F., apparatus for molding and packaging ice cream, A46
Schwartz, H. H., house fly insecticide resistance, A111; fly control in barns, A111
Schwarz, G., cheese manufacture with Elae acidi-
<table>
<thead>
<tr>
<th>Author(s)</th>
<th>Title</th>
</tr>
</thead>
<tbody>
<tr>
<td>Schwarzkopp, V.</td>
<td>Dumping control, A6</td>
</tr>
<tr>
<td>Schueppe, H.</td>
<td>Importance of quality in packaging nonfat dry milk, A98</td>
</tr>
<tr>
<td>Scott, E. B.</td>
<td>Extraneous materials in dairy products, A133</td>
</tr>
<tr>
<td>Scott, E. C.</td>
<td>Casein-lactalbumin coprecipitate, A30; protein concentrates in soft ice milk, A91</td>
</tr>
<tr>
<td>Scott, H. M.</td>
<td>Growth stimulation and inhibition of chucks fed forage and forage-juice concentrates, A158</td>
</tr>
<tr>
<td>Scott, W. A.</td>
<td>Regulator for milking systems, A6</td>
</tr>
<tr>
<td>Scott Blair, G. W.</td>
<td>Cervical secretions related to physiological conditions in cows, A132</td>
</tr>
<tr>
<td>Scotti, B.</td>
<td>Nitro reduction test in hygienic supermilking, A150</td>
</tr>
<tr>
<td>Sears, H. J.</td>
<td>Effect of prepartment milking on milk composition, A77</td>
</tr>
<tr>
<td>Seath, D. M.</td>
<td>Repetitability, heritability, and effect of level of milk production on occurrence of first estrus after calving, A59</td>
</tr>
<tr>
<td>Seblich, R. C.</td>
<td>Chemical interactions of amino compounds and sugars, A73</td>
</tr>
<tr>
<td>Sengers, W. H.</td>
<td>Properties of human and bovine prothrombin, A85</td>
</tr>
<tr>
<td>Segal, S. C.</td>
<td>Automatic hot gas defrosting, A53; air cooled and wet condensers, A63</td>
</tr>
<tr>
<td>Seidel, L.</td>
<td>Composition of goat’s milk, A4</td>
</tr>
<tr>
<td>Seiffert, D. A.</td>
<td>Moisture loss in packaged ice cream, A58</td>
</tr>
<tr>
<td>Semmett, W. F.</td>
<td>Isolation of crystalline α-lactalbumin, A55; amino acid composition of γ-casein, A73</td>
</tr>
<tr>
<td>Sen, K. C.</td>
<td>Influence of feeding shark liver oil on vitamin A in butterfat, A144</td>
</tr>
<tr>
<td>Sesterh, J. D.</td>
<td>Apparatus for stripping food products from spur plate, A34</td>
</tr>
<tr>
<td>Seuss, A.</td>
<td>Tocopherol content of cows’ milk during lactation, A109</td>
</tr>
<tr>
<td>Seymour, R. B.</td>
<td>Plant floors, A5</td>
</tr>
<tr>
<td>Sporroni, P.</td>
<td>Protective factors of casein, A93</td>
</tr>
<tr>
<td>Shand, W. E.</td>
<td>Can piercing device, A3</td>
</tr>
<tr>
<td>Sharp, P. F.</td>
<td>Milk product containing milk fat, A73; A117</td>
</tr>
<tr>
<td>Shaul, J. D.</td>
<td>Cleaning stainless lines in place, A94</td>
</tr>
<tr>
<td>Shaw, G. E.</td>
<td>Vacuum stack for milk dryers, A102; electric test bottle bath, A152</td>
</tr>
<tr>
<td>Shaw, J. C.</td>
<td>Plant pigments in digestion trials, A44</td>
</tr>
<tr>
<td>Shepherd, H. B.</td>
<td>HTST pasteurization of ice cream mix, A149</td>
</tr>
<tr>
<td>Shepherd, H. J.</td>
<td>Irradiated butterfat, A32</td>
</tr>
<tr>
<td>Sheppard, D.</td>
<td>Accuracy of udder palpation measurements, A126</td>
</tr>
<tr>
<td>Sherehnyva, V.</td>
<td>Technology of Vologda butter, A114</td>
</tr>
<tr>
<td>Sheuring, J. J.</td>
<td>Ice cream shrinkage, A37; vanillal-sweetener relationship in ice cream, A38</td>
</tr>
<tr>
<td>Shilovich, M.</td>
<td>Rapid determination of protein in milk, A86</td>
</tr>
<tr>
<td>Shinn, J.</td>
<td>Automatic case handling, A103</td>
</tr>
<tr>
<td>Shipman, R. C.</td>
<td>Milk cooler, A21</td>
</tr>
<tr>
<td>Shorland, E. B.</td>
<td>Branched-chain fatty acids, A4; multi-branched-C16 fatty acid fraction, A4</td>
</tr>
<tr>
<td>Shrenk, W. G.</td>
<td>Carotene concentrates from alfalfa meal, A57</td>
</tr>
<tr>
<td>Shrimpton, D. H.</td>
<td>Vitamin B12 content of sheep milk, A131</td>
</tr>
<tr>
<td>Shtal’berg, S.</td>
<td>Substances responsible for odor of dry milk products, A117</td>
</tr>
<tr>
<td>Siegfried, H.</td>
<td>Ripening Edam cheese, A97</td>
</tr>
<tr>
<td>Sieverding, O. C.</td>
<td>Determination of phosphatase, A18</td>
</tr>
<tr>
<td>Sikes, D.</td>
<td>Sensitivity studies with intradermal johnin tests in M. tuberculosis infected cattle, A61</td>
</tr>
<tr>
<td>Silker, R. E.</td>
<td>Carotene concentrates from alfalfa meal, A57; constituents of alfalfa wax, A75</td>
</tr>
<tr>
<td>Simmons, B. T.</td>
<td>Serology of brucellosis in rural Indiana, A135</td>
</tr>
<tr>
<td>Simon, J.</td>
<td>Inflammatory response of bovine endometrium, A88</td>
</tr>
<tr>
<td>Simonnet, H.</td>
<td>Electrophoresis of blood proteins, A94</td>
</tr>
<tr>
<td>Simpson, G. K.</td>
<td>Treatment of protein filaments, A5</td>
</tr>
<tr>
<td>Simms, R. J.</td>
<td>Milk can cover, A6</td>
</tr>
<tr>
<td>Sin, H.</td>
<td>Decomposition of cellulose by microorganisms, A139</td>
</tr>
<tr>
<td>Singh, P.</td>
<td>Estimating lactose of milk with KMNO, A101</td>
</tr>
<tr>
<td>Shishnenko, Z.</td>
<td>Zol-titer of milk, A84</td>
</tr>
<tr>
<td>Silver, R. E.</td>
<td>Natural gas and blowfly, A79</td>
</tr>
<tr>
<td>Sjőstrand, T.</td>
<td>Significance of volume and distribution of blood in regulating circulation, A132</td>
</tr>
<tr>
<td>Sjöström, G.</td>
<td>Effect of nitrate and nitrate on butter-acid fermentation, A54</td>
</tr>
<tr>
<td>Skagerado, S. R.</td>
<td>Determination of sugar content of ice cream, A144</td>
</tr>
<tr>
<td>Skadgowski, V.</td>
<td>Action of terebinthaine on the uterus, A132</td>
</tr>
<tr>
<td>Skol, S. P.</td>
<td>Refrigerating apparatus, A5</td>
</tr>
<tr>
<td>Smith, A. H.</td>
<td>Precursors of amino acids, A26; precursor of milk constituents, A26; heat processing and nutritive value of milk, A108; mobility of skeletal phosphorus in cows, A110; heat processing and nutritive value of milk, A151; carbonate and amino acids as precursors of amino acids in casein, A153; acetate as precursor of milk constituents, A153; carbonate as precursor of milk constituents, A153</td>
</tr>
<tr>
<td>Smith, C. K.</td>
<td>Short-term freezer storage of milk, A76; aureomycin and bacitracin supplements for calves, A144</td>
</tr>
<tr>
<td>Smith, F. W.</td>
<td>Carboxymethylcellulose, A32</td>
</tr>
<tr>
<td>Smith, I.</td>
<td>Fat determination in whey cheese, A97</td>
</tr>
<tr>
<td>Smith, J.</td>
<td>Milk-borne diseases, A81</td>
</tr>
<tr>
<td>Smith, J. A. B.</td>
<td>Reproduction, lactation of dairy cattle, A131</td>
</tr>
<tr>
<td>Smith, K. N.</td>
<td>Fruity flavor in Cheddar cheese, A114</td>
</tr>
<tr>
<td>Smith, M. J.</td>
<td>Milk line nipple, A43</td>
</tr>
<tr>
<td>Smith, R. E.</td>
<td>Test protector for cows, A126</td>
</tr>
<tr>
<td>Smith, S.</td>
<td>Ice cream carton lifting, scraping, cutting tool, A54</td>
</tr>
<tr>
<td>Smith, V. N.</td>
<td>Lactophaghe and slow starters, A4</td>
</tr>
<tr>
<td>Snyuk, M.</td>
<td>Determination of sugar content of ice cream, A74</td>
</tr>
<tr>
<td>Snyder, J. E.</td>
<td>Coffee cream package, A35</td>
</tr>
<tr>
<td>Soares, M. H.</td>
<td>Biosynthesis of citrovorum factor by lactic acid bacteria, A29</td>
</tr>
<tr>
<td>Sommer, H. H.</td>
<td>Evaluating our future, A20; sampling Cheddar cheese for analyses, A116</td>
</tr>
<tr>
<td>Sotier, A.</td>
<td>Chlorine, A27</td>
</tr>
<tr>
<td>Spear, P. J.</td>
<td>Continuous vaporization of insecticides, A48</td>
</tr>
<tr>
<td>Spencer, G. R.</td>
<td>Reservoirs of M. pyogenes infection in mastitis, A14</td>
</tr>
<tr>
<td>Spencer, L.</td>
<td>Needed improvements in pricing milk, A19; economic aspects of milk industry, A142</td>
</tr>
<tr>
<td>Spencer, L.</td>
<td>Distribution of bicarbonate and chloride in curd of cows, A132</td>
</tr>
</tbody>
</table>
AUTHOR INDEX OF ABSTRACTS

WHIPP, A. A., fly control with bait application, A133
WHITE, H. R., heat resistance of S. faecalis, A72
WHITE, T. A., casein adhesives, A5
WHITEHEAD, H. R., "nascent" bacteriophage phenomenon, A72
WHITMORE, J., types of starter and washed curd cheese, A71
WHISLER, P. A., making grass silage, A125
WHITTIER, E. O., process for making candies, etc., A128
WHITTLESTONE, W. G., stripping, A36; cleaning milking machine rubberware, A40; oxytoic hormone and milk-ejection response of the sow, A77; variations of fat content of milk throughout milking process, A129
WIECHERS, S. G., whey protein products, A62; food products from whey, A83
WILDERMUTH, J. A., HTST pasteurization of ice cream mix, A58
WILE, D. D., water defrost of blower coils, A53; humidity control, A63
WILHELM, G., inhibition between S. lactis and S. cremoris, A3
WILKOWSKI, H. H., cottage cheese manufacture using concentrated dairy products, A115
WILKOWSKI, R., factors affecting ice-cream quality, A76
WILLIAMS, K., growth depressing factors in rape-seed oilmeal, A124
WILLIAMS, P. S., ammoniated feeds, A145
WILLS, G. W., cheese bandage, A16
WILSMANN, W., continuous butter-making, A114
WILSON, C., self-feeding grass silage, A89
WILSON, S. S., vitamin B12 and the utilization of carotene and vitamin A, A109
WILSTER, G. H., benefits of cleaning pipelines in place, A49; good flavored milk, A151
WINDER, W. C., sampling Cheddar cheese for analyses, A116
WINDHAM, E. A., chemical prevention of frost formation, A53
WINDL, H. M., vanilla-sweetener relationship in ice cream, A38; cleaning stainless lines in place, A94
WJNCKEN, L. T., processing and canning whole milk, A30
WISERMAN, H. G., plant pigments in digestion trials, A144
WOLF, M. L., chemical interactions of amino compounds and sugars, A73
WOMACK, M., calcium and L. casei growth, A84
WONG, H. A., liquid weighing and dispensing vessel, A90
WOOD, W. A., cod-liver oil toxicity in calves, A110
WOODBURN, W. B., milk drinking habits, A44
WOODRUFF, A. C., bulk handling, A65
WRENNSHALL, C. L., vitamin A fortification of vegetable fat frozen dessert, A149
WRESTLING, J., amino acid content of casein hydrolysate, A86
WRIGHT, G. L., test cot, A89
WESTENBERG, J., membrane filter procedure and use in determining coli-titer in milk, A90
WYCKOFF, H. A., bactericidal studies of chlorine, A78
WYMOND, G. O., continuous freezers, A149; efficiency and continuous freezer, A149
YODER, L., detection of estrogenic substances in hays, A145
YORK, C. J., vaccination for bovine leptospirosis, A61
YOUNG, H. M., Jr., reducing labor and costs in dairying, A147

ZACHARIASSEN, S. H. B., homogenizing device, A64
ZACK, S. I., treatment and disposal of milk wastes, A94
ZAHLER, P., rennin and milk casein, A86
ZAKREVSKII, Y., index of butter stability, A81; oxidation number of fat and butter, A114
ZELLER, E., mixing kettle for cheese curd, A115
ZEIS, D. C., milk can and bucket rack, A7
ZELT, S., feeding potato to domestic animals, A125; digestion of dried sugar beet pulp, A146; utilization of milk by young animals, A153
ZHLETAKOY, A. I., technology of Vologda butter, A114; buttermaking, A136
ZIMMERMAN, W. E., machine for dating and closing bottles, A87