out that research expenditures by industry are growing and that the increased laboratory and office space at Battelle have been made necessary by the growing research activity in metallurgy, fuels, ceramics and chemistry.

The new construction consists of a wing extending from the end of the present main building that will provide approximately 50,000 square feet of space on five floors. In this will be chemical and metallurgical laboratories, photographic and metallographic departments, physics laboratories and a large industrial laboratory.

Provision is being made for the relocation and expansion of the mechanical testing laboratory. A new 200,000-pound tensile testing machine is to be purchased to keep pace with developments in the field of metals. Constant temperature and controlled humidity rooms will be provided for chemical and metallurgical studies. The auditorium is being enlarged to increase its seating capacity and additional administrative office space will be available on the ground floor. The research laboratory space in the main building will be practically doubled.

This is the second time in the short history of the institute that space requirements have led to new construction. Less than two years ago a four-story building housing an experimental foundry and ore-dressing and coal-preparation laboratories was completed and put into service. The main building itself was occupied and work began in the latter part of 1929. The staff now numbers about 180.

The Battelle Institute was established and endowed by the wills of Gordon Battelle and his mother, Annie Norton Battelle, of Columbus, to encourage and conduct industrial research. It carries on fundamental and applied research in ferrous and non-ferrous metallurgy, ceramics, physics, organic and inorganic chemistry, fuels, coal preparation and utilization, ore-dressing and materials concentration. Work is done both with its own funds and for industrial sponsors.

The new wing will be of concrete and brick construction, conforming with the present main building. It is to be 60 feet by 150 feet in plan, with five full floors and a basement extension below ground level. The addition will convert the present L-shaped structure into a U, with the new wing some 30 feet longer than the old. Construction will begin at once, and it is expected that the new wing will be ready for use by the first of next year.

THE FOOD TECHNOLOGY CONFERENCE AT THE MASSACHUSETTS INSTITUTE OF TECHNOLOGY

THE second Food Technology Conference will be held at the Massachusetts Institute of Technology at Cambridge from June 28 to July 1 under the auspices of the Division of Food Technology and Industrial Biology.

Like its predecessor this conference will deal with the broad aspects of the subject, but special attention will be directed to quality control, food packaging technology, food engineering and refrigeration. Consideration of the specific relation of trained food technologists to the food industries will be given special attention. In addition to members of the institute authorities in food industries and food research laboratories of the United States, Canada and possibly from other countries will be included among the speakers.

The opening session will be one of two particularly devoted to quality control. Sessions will follow relating to the engineering aspects of food technology; a joint session with the American Institute of Baking Engineers on recent developments in baking and associated food industries; a symposium on food packaging technology covering recent developments in the packing of foods in tin, glass, transparent films and rubber latex; and a symposium on Foods and Refrigeration in cooperation with the American Society of Refrigerating Engineers.

Among the guest speakers who are expected to make keynote addresses are Clarence Francis, president of General Foods; Dr. H. A. Baker, president of the American Can Company; President Karl T. Compton, of the Massachusetts Institute of Technology; J. L. Kraft, president of the Kraft-Phenix Company; Dr. O. E. Baker, of the U. S. Department of Agriculture; Dr. L. V. Burton, editor of *Food Industries,* and Professor W. V. Cruess, of the University of California.

A diversified program of entertainment is planned, which will include special luncheons, a barbecue held at the Dewey and Almy plant, an evening at the celebrated Boston Symphony "pop concert" and a banquet at the New Ocean House on the seashore at Swampscott, which will conclude the program of Friday. There will probably be a Saturday morning program, following which ample time will be left free for the proposed organization of an association of food technologists.

The present indications are that the attendance at the conference will be as large as in 1937 when over 600 were registered. Dormitory facilities for those attending the conference will be available in the Senior House of the Massachusetts Institute of Technology at a cost of $1.00 per night. This year there will be a registration fee of $2.50 for all in attendance. Applications for registration cards should be made in advance to Professor B. E. Proctor, Massachusetts Institute of Technology, Cambridge, Mass.