AMERICAN INSTITUTE OF PHYSICS

25th Anniversary Meeting

January 31 to February 4, 1956

Hotel New Yorker, New York City

ADVANCE PROGRAM

American Physical Society—Thirty-eight sessions scheduled, January 31 through February 3rd.

American Association of Physics Teachers—Four sessions scheduled, January 30 and 31st.

Optical Society of America—One session, February 1st.

Acoustical Society of America—One session, February 1st.

Society of Rheology and American Physical Society High Polymer Division—One session, February 3rd.

American Institute of Physics—Special Anniversary Session

Thursday afternoon, February 2nd—

Speakers: J. ROBERT OPPENHEIMER, *Institute for Advanced Study*

J. A. STRATTON—*Massachusetts Institute of Technology*

H. B. G. CASIMIR—*Philips Research Laboratories, Eindhoven, Netherlands*

American Physical Society—American Association of Physics Teachers—Joint Ceremonial Session, Thursday Morning, February 2nd.

Joint Banquet—All Societies: Wednesday Evening, February 1st. Speakers:
I. I. Rabi, *Columbia University*
Jerome Schweitzer, *New York City*

Exhibit—Open January 31 through February 3rd. Hours 9 a.m. to 5 p.m. daily.

Placement Register

In session, January 30 through February 2nd, 9 a.m. to 5 p.m. daily.

Full details of sessions will be published in PHYSICS TODAY January issue and various Society Bulletins.

University of California's Berkeley campus in early February of 1954, and the second meeting was held at the California Institute of Technology in Pasadena on February 3 and 4, 1955. The third meeting will be held on January 26 and 27, 1956 in Berkeley, again in Lewis Hall on the University campus. The two-day program will consist entirely of invited papers, with one session devoted to a panel discussion on "Frontiers of Research in Infrared and Microwave Spectroscopy". Another half day will be devoted to astrophysical spectroscopy and one to paramagnetic resonance spectroscopy. The fourth session will contain papers on ultraviolet spectra of cyanine dyes, and spectra of rare earth ions. There will be an instrument exhibit, chiefly of commercial spectroscopic equipment, and certain social events will be planned.

At the forthcoming meeting a constitution will be adopted and the official organization of the group will thus be completed. It is expected that the present eight-man executive committee will be retained as the administrative group.

All interested persons are welcome at this meeting. Further information can be obtained from the present Chairman of the Association, John W. Otvos of the Shell Development Company, Emeryville, California.

Flight Structure Fatigue

An international conference on fatigue in aircraft structures is to be held at Columbia University, New York City, from January 30th through February 1st. The program will include sessions on physical theories of fatigue, fatigue testing, and the prevention of fatigue failure. Some sixteen papers will be presented by speakers from the United States and abroad. Requests for additional information should be directed to Professor A. M. Freudenthal, 716 Engineering, Columbia University, New York 27, N. Y.

Food Physics

The first international symposium on "Food Physics: The Application of Physical Principles in Food Research and Production" is to be sponsored jointly by Southwest Research Institute and the Institute of Food Technologists in San Antonio, March 15–16, at the Plaza Hotel. Purpose of the symposium is to show benefits that have come to the food industry through the application of techniques drawn from the physical sciences and to discuss new developments which can be used to advantage. The contribution of physics to measurement and control will be discussed in reports on methods used in measuring physical properties of dough, crystallization in foods, and the measurement of quality in agricultural commodities. The applications of nuclear magnetic resonance spectroscopy, a method for the rapid, nondestructive analysis of liquids and solids, and of vapor chromatography, a technique for the separation and identification of volatile materials in foods, are cited as being two very promising avenues for the food technologist. How the automatic control of food proc-