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By KATHARINE SNODGRASS

Research Associate, Food Research Institute

A N impartial survey of a controversial subject, this book describes the past and present status of the margarine and butter industries and of the competition between them. Emphasis falls not only upon the economic aspects, but also upon the technological, legal, and nutritional.

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FATS AND OILS STUDIES OF THE FOOD RESEARCH INSTITU

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MARGARINE AS A BUTTER SUBSTITUTE

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Ву

KATHARINE SNODGRASS
Research Associate, Food Research Institute



FOOD RESEARCH INSTITUTE STANFORD UNIVERSITY, CALIFORNIA

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Although the writer is responsible for the major portion of this work, certain sections have been prepared by Dr. Carl L. Alsberg and Dr. Alonzo E. Taylor, directors of the Food Research Institute, and by Mr. John B. Hurlbut and Mr. Robert F. Lundy, of the Institute staff. Dr. Alsberg prepared chapters xi, xii, and xiii on the technology of margarine manufacture: Dr. Taylor, chapter xiv on the nutritional aspects of the subject; Mr. Hurlbut analyzed the United States Supreme Court decisions applying to state and federal margarine laws in chapters iv, viii, and ix and the Wisconsin decision in chapter vii; while Mr. Lundy prepared the appendix material on state margarine legislation. In addition to their actual contributions. Dr. Alsberg, Dr. Taylor, and Mr. Hurlbut have been generous with suggestions and criticism at various stages of the investigation.

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