

# Select 1959 Candidates for Office, Headed by Embree



R. W. Bates

Following the December 9 deadline for nomination suggestions, the Nominating and Election Committee, of which H. C. Black is chairman, has selected a slate of candidates, on whom members of the American Oil Chemists' Society will be given an opportunity to vote by mail, as of January 12. Deadline for voting will be March 23.

In accordance with the by-laws the only candidate for president will be the incumbent vice president, N. D. Embree, who is director of technical operations, Distillation Products Industries, Rochester, N. Y.

One candidate for vice president will be R. W. Bates, research associate at Armour and Company, Chicago. He has served as secretary of the Society since 1954 and as chairman of the Smalley Committee since 1946.

The other candidate is A. E. MacGee, manager, Industrial Division, Skelly Oil Company, Kansas City, Mo. He was elected to the Governing Board in 1958 as a member-at-large, and he has been chairman of the Advertising Committee of the Journal for many years. In addition, he is chairman of the new Technical Safety Committee.

The one candidate for secretary will be R. C. Stillman, who is in charge of the analytical section, technical service, Research and Development Department, Procter and Gamble Company, Cincinnati, O. He was elected to the Governing Board as a member-at-large in 1957. He has been active in various committees of the Society, especially the Color Committee, of which he has been chairman since 1953.

Also unopposed will be the candidate for treasurer, A. F. Kapecki. He is secretary of Wurster and Sanger Inc., secretary-treasurer of Wurster and Sanger International Inc., Chicago. He has been treasurer since 1953 and has served on the Chicago convention committee several times, having been chairman in 1953 and again in 1956.

Candidates for members-at-large are six: A. R. Baldwin, D. S. Bolley, G. C. Cavanagh, J. C. Harris, K. F. Mattil, and R. L. Terrill.

Dr. Baldwin is director of research, Cargill Inc., Minneapolis. He has been chairman of the Journal Committee and editor of the Journal since 1949, was editor of the 35-year Cumulative Index of the Journal in 1952-53, and has been active in such committees as Membership, Fat Analysis, Education, Fatty Acid Award, Bond Award, and Special Finances. He has been a member-at-large on the Governing Board in 1951, 1952, and again since 1955.

Mr. Bolley is technical director, Baker Castor Oil Company, Bayonne, N. J. He has been active in the Fat Analysis and Seed and Meal Analysis committees and is a frequent contributor to the Journal.

Mr. Cavanagh is chief chemist and director of research, Ranchers Cotton Oil Company, Fresno, Calif. He is a charter member of the Northern California Section and is active in Society committee work. He has had several papers published in the Journal.

Mr. Harris is assistant director of research for the Monsanto Chemical Company in Dayton, O. He was one of the committee in charge of the 1958 short course on detergents and is a frequent contributor to the Journal.

Dr. Mattil is associate director of research, Swift and Company, Chicago. He has been chairman of the Education Committee since 1955 and a member of it since its beginning in 1947.

Mr. Terrill is production superintendent for Spencer Kellogg and Sons Inc., Buffalo, N. Y., and has been active in such committees as Fat Analysis and Advertising.

Election results will be announced at the annual meeting in New Orleans in April. Serving with Dr. Black on the committee are L. C. Brown, A. W. Haskell, W. J. Quick, and M. L. Sheely.



A. F. Kapecki



A. E. MacGee



A. R. Baldwin



R. C. Stillman



D. S. Bolley



G. C. Cavanagh



J. C. Harris



K. F. Mattil



R. L. Terrill

## • *New Books*

PROCESSED PLANT PROTEIN FOODSTUFFS, edited by Aaron M. Altschul (Academic Press Inc., New York, N. Y., 955 pp., 1958, \$26). This book describes the sources, production, and properties of plant protein materials and how they are utilized as foodstuffs for humans and animals. A total of 38 authorities in the field have contributed to 33 chapters, which cover the various aspects of plant protein foodstuffs.

The first chapter is an introduction by M. L. Anson and A. M. Altschul. The remaining chapters are divided into two major parts. Part I consists of 12 chapters dealing with the general properties of plant proteins and how they are used in foods and feeds. Two chapters are concerned with the properties of proteins in general and plant proteins in particular. Processing of oilseeds and its effect on protein meals is covered in three chapters. Five chapters are devoted to the nutritional aspects of plant proteins with major emphasis on methods for determining protein quality, the use of plant proteins in feeds and foods, and the supplementation of protein feeds with urea and amino acids. Two chapters discuss the isolation of plant proteins and their potential uses in human foodstuffs.

Part II has chapters devoted to meals from the following sources: soybeans; peanuts; cottonseed; sesame seed; sunflower seed; rapeseed, mustard-seed, and poppy seed; flax seed; minor oilseeds and tree nuts; coconuts; palm kernels; and alfalfa and other leaves. The general outline of these chapters is as follows: introduction, production and trade, structure and composition, methods of processing, uses and future trends in production and utilization. Individual chapters on edible isolated soybean protein, peas and beans, fermentation feedstuffs, milling feeds, microbial proteins, algae, inedible oilseed meals, and plant residues and pomaces are included. The last chapter lists the essential amino acid compositions of plant and animal protein products.

Literature references are listed at the end of each chapter with an author index which comprises 45 pages, indicating the thoroughness of coverage. The subject index is 14 pages in length and appears adequate. While the book is quite long and the quality of binding and printing is excellent, the high price of the book does not seem justified however.

Considerable emphasis is given to the application of the fundamentals of nutrition for the utilization of plant materials as food and feed. Anyone concerned with the nutrition of proteins would undoubtedly profit from the chapter dealing with the supplementation of plant proteins with amino acids. This chapter indicates clearly the large number of factors to be considered in the design and interpretation of animal feeding experiments, and it points out the complexity of amino acid supplementation of plant protein materials.

The potential use of isolated oilseed proteins in foods by M. L. Anson and its companion chapter on edible isolated soybean protein by S. J. Circle and D. W. Johnson

were of considerable interest. Anson and Circle are pioneers in the development of food products from isolated soybean protein and predict the development of a food industry based on soybean protein. Duplication of materials as complex as meat appears possible through extension techniques. The scope of possible uses of isolated soybean protein in foods is indicated by Circle. Detailed formulations are given for the preparation of all-vegetable-based products, such as cream cheese, frankfurters, and "meat" loaf.

This book should be useful to commercial processors of plant protein meals, feed formulators, nutritionists, and government and health authorities concerned with feeding the world population. Although the preface states that the book is also intended for the protein chemist, the reviewer was disappointed with the general discussion of plant proteins and the scanty treatment of the individual proteins of the various plant sources discussed in Part II. The chapters dealing with the general properties are elementary, and the expert will fare better by reading the recent reviews. No mention is made of association-dissociation reactions which are characteristic of many seed globulins, including those of the soybean and peanut. These reactions merit more attention since they may play a significant role in industrial applications of plant proteins where such properties as solubility and viscosity are important.

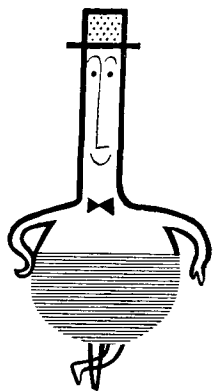
W. J. WOLF, Northern Utilization Research and Development Division, Peoria, Ill.

COLORIMETRIC DETERMINATION OF NONMETALS. Chemical Analysis, vol. VIII, edited by David F. Boltz (Interscience Publishers Inc., New York; Interscience Publishers Ltd., London, 371 pp., 1958, \$8.50). Volume VIII of Chemical Analysis, a series of monographs on analytical chemistry and its applications, is made up of 11 chapters individually authored or co-authored. Chapter I is a discussion of principles and practices in colorimetric analysis. The 10 succeeding chapters are each subdivided into separations, methods of determination, and applications. Elements included are phosphorus, silicon, nitrogen, chlorine, bromine, iodine, fluorine, sulfur, tellurium, selenium, and boron.

A worthy addition to the series, it covers an aspect of colorimetry which has been somewhat obscure. Discussions of chemical reactions are clear and concise. Methods are outlined with sufficient detail and include excellent presentations of interferences and corrective measures. Applications cited are diverse, encompassing water, sewage, biological materials, agricultural materials, metals, and alloys. Methodology can be readily adapted to the field of fats and oils. The authors have included those methods which they consider most suitable, based upon their experience and judgment. Each has achieved a comprehensive effort with merit for both analytical novice and scholar.

R. L. GREGORY, Swift and Company, Chicago, Ill.





## Meetings

### A.O.C.S. National Meetings

- 1959—New Orleans, Roosevelt hotel, April 20–22  
 Los Angeles, Statler Hilton hotel, September 28–30
- 1960—Dallas, Baker hotel, April 4–6  
 New York, The New Yorker, October 17–19
- 1961—St. Louis, Sheraton-Jefferson hotel, May 1–3  
 Chicago, Hotel Sherman, November 6–8
- 1962—New Orleans, Roosevelt hotel, May 7–9  
 Toronto, Royal York hotel, October 2–4
- 1963—Atlanta  
 Minneapolis

### A.O.C.S. Section Meetings

- North Central—January 28, March 25, and May 27, 1959, at the Builders' club, Chicago, 6:30 p.m.
- Northeast—first Tuesday of February, April, and June, 1959, at Whyte's Restaurant, New York, 6 p.m.
- Northern California—May, September, and November at selected places
- Southwest—second Thursday of every other month, beginning January 8, 1959, at Rodger Young Auditorium, Los Angeles, 6:30 p.m.

### Other Organizations

- January 12–14—National Association of Corrosion Engineers, Canadian regional meeting (east), Sheraton-Mt. Royal hotel, Montreal
- January 20–22—Association of American Soap and Glycerine Producers Inc., Waldorf-Astoria hotel, New York
- January 26–30—Gaillard Seminar on Standardization, New York

## Baldwin to Speak on 28th

On January 28, at the Builders' club at 6:30 p.m. in Chicago, the North Central Section will have as its speaker Dr. A. R. Baldwin, director of research, Cargill Inc., Minneapolis, who will discuss the usage of fats in feeds.

A very instructive talk was given by B. S. Schweigert, director of research and education of the American Meat Institute Foundation, on the activities of the Foundation, at the December 3 meeting of the North Central Section of the American Oil Chemists' Society. After explaining the function of the Foundation, Dr. Schweigert discussed some of the things which it has done, some of the things which it is currently doing, and what its plans are for the future. Some of the topics touched on were the stabilization of fats, fats for feeds, oxidation products, stabilization of meat products, determination of energy utilization of fats, and distribution of fat in muscle. A number of out-of-town visitors were present, including Dr. Baldwin, Journal editor.

D. B. CAMPBELL JR.

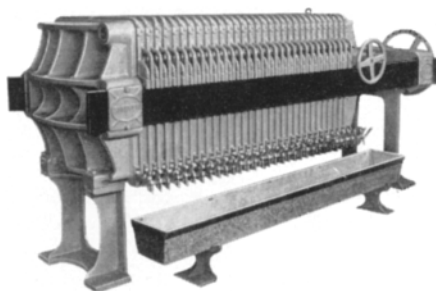
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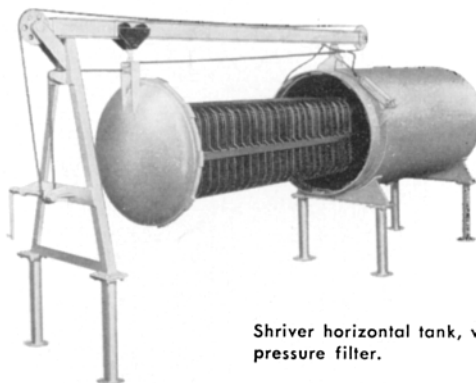
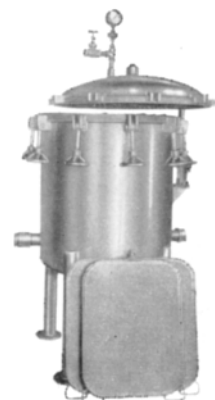
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