

• Local Section News

Northeast Section



S. S. Chang

S. S. Chang, Professor, Rutgers, The State University, will be the featured speaker at the next regularly scheduled Northeast Section meeting. It will be held at Whyte's Restaurant in New York City, June 2, 1964.

Dr. Chang will present a talk on "The Development of Off-Flavors in Flavors and Oils." Techniques for the isolation, fractionation and chemical identification of the compounds which are responsible for the off-flavors will be discussed along with the mechanism of formation. In-

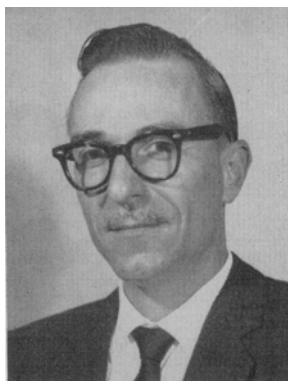
cluded in the talk will be the reversion flavor of soybean oil, rancidity flavor of meat, reversion flavor of beef tallow, and hydrogenation flavor of margarine and shortening.

Dr. Chang (1952) is Professor in the Department of Food Science of the College of Agriculture. He received the AOCS Honorable Mention of the Bond Award for 1962 and 1963, and is a very active member of the Northeast Section, having helped to make the recent Annual Symposium such a great success.

The program as outlined promises to be of unusual interest. All section members and interested parties are encouraged to submit reservations in advance to Frank McNaughton, Secretary, Northeast Section AOCS, % The Baker Castor Oil Co., 40 Avenue A, Bayonne, N. J.

\$2,500 Annual AOCS Lipid Chemistry Award to be Sponsored by Applied Science Laboratories

Deadline for Nominations May 30



George Rouser

The AOCS takes great pride in announcing the establishment of the "American Oil Chemists' Society Award in Lipid Chemistry." Its purpose is to recognize and encourage outstanding achievement in this field.

A proposal to establish this Award was presented to the AOCS Governing Board at the New Orleans Spring Meeting. It contained an offer by Applied Science Laboratories, State College, Pa., to sponsor the \$2,500 Award for a period of ten years.

With the acceptance of the plan, the Board agreed that the first AOCS Award in Lipid Chemistry should be presented at the Society-sponsored Symposium on "Quantitative Methodology in Lipid Research," where the subject will be so thoroughly covered, Aug. 3-7, 1964, at Pennsylvania State University.

Nominations Deadline May 30

Nominations for the Award are requested, and should be sent to George Rouser, Chairman of the AOCS Nomination Committee, City of Hope Medical Center, Medical Research Institute, Duarte, Calif.—before May 30.

Nominations must include: a list of publications, degrees and granting institutions, and positions held. They will then be forwarded to the Executive Secretary of the Society for distribution to members of the Award Committee.

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