

• Local Section News

Northeast Section

M. J. Thomas to Address Northeast Section

"Encapsulation, Fundamentals and Applications," a presentation with special emphasis on fats and oils industries, will be the address given by M. J. Thomas at the October 25th meeting of the Northeast Section, AOCS, at Whyte's Restaurant, Fulton Street, New York. Dinner will precede the formal meeting as usual at 6:30 p.m. Members and friends are asked to note the date which is later than usual due to the fall meeting of AOCS in Philadelphia.

Dr. Thomas of the Application Research Department, Capsular Research and Product Development, National Cash Register Company, Dayton, Ohio, is a noted expert in his field. His talk is sure to be interesting and informative.

Dates Announced for Coming Meetings

The following are the dates and technical programs for the 1966-67 season of the Northeast Section:

Dec. 6, 1966—Military Park Hotel, Newark, N.J. Topic, Aflatoxins.

Feb. 7, 1967—Whyte's Restaurant, New York City. Topic, European Refining.

April 4, 1967—Symposium.

June 6, 1967—Whyte's New York City. Topic, Synthetic Fatty Acids

North Central Section

Joint Meeting to Feature "Lipids in Baking" Symposium

"The Function of Lipids in the Baking Process" is the title of the symposium planned jointly by the Midwest Section of the American Association of Cereal Chemists, the Chicago Bakery Products Club and the North Central Section of the American Oil Chemists' Society (host).

The meeting will be held on November 16th at the Swedish Club, 1258 N. LaSalle St., Chicago, beginning at 3 p.m.

The program will begin with a discussion of fats from the bakers' point of view. J. L. DeKeizer, Kitchens of Sara Lee, will review the merits of shortenings available for use in cakes; G. G. Pappas, Jewell Tea Company, Inc., will conduct a similar review of shortenings available for bread and sweet goods. The discussions will give particular emphasis to areas that require improvement.

R. H. Forsythe, head of the Poultry Science Department of Iowa State University, will discuss egg lipoproteins and their role in the baking process.

A discussion of fat derivatives will be given by G. Endres, Armour and Company, and will include a survey of the partial esters and other surfactants used in baking.

C. W. Hoerr, Durkee Famous Foods, and national president of AOCS, will discuss the effects of crystal structure on the performance of fats in the baking process.

After a social hour and dinner, the meeting will conclude with a talk by J. G. Ponte, Jr., of the research laboratories of Continental Baking Company, Rye, New York. He will describe some of the basic lipid research now being carried out in their laboratories and elsewhere in order to shed more light on the role of lipids in the baking process.

Those interested in attending may make reservations by contacting the AOCS headquarters, 35 E. Wacker Drive, Chicago, Illinois 60601.

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