

• *Names in the News*



J. H. Nelson

Peavey Company, Minneapolis-based agribusiness firm has named **J. H. NELSON** (1961), director of corporate research. Nelson assumed that post on January 2.

A native of Chicago, Ill., Dr. Nelson earned his bachelor's and his master's degrees from Purdue University in 1952 and 1953, and received his doctorate from the University of Minnesota in 1961.

Dr. Nelson's primary areas of undergraduate study were in horticulture and microbiology. He earned his master's degree in food technology and

his PhD in biochemistry. His doctoral thesis was a study of lipids in wheat.

Dr. Nelson was employed between 1960 and 1967 by General Mills, Inc., in Minneapolis, where he was head of frozen food research. He also served General Mills as supervisor of chemistry, microbiology and physical testing.

He is presently active in the American Chemical Society, the American Oil Chemists' Society and the Institute of Food Technologists. He has also served as local chairman and national program chairman of the American Association of Cereal Chemists.

A series of nine personnel moves, including two key appointments, has been announced by the Chemical Products and Vegetable Oil divisions of Cargill, Inc., Minneapolis.

WILLIAM REUTZ has been named supervisor of technical sales for the chemical products division and **G. W. MEYER** has been appointed regional manager of vegetable oil sales in Los Angeles.

P. F. ENGBRETSON has transferred from Minneapolis to the Carpentersville, Ill., resin plant, where he has become assistant to manager **MARK SPITZ**, and **WILLIAM MURRAY** has moved from the Chicago office to Los Angeles in technical sales.

Succeeding Murray was **JOHN MOSBY**, former product development specialist for the chemical products division in Chicago. **JAMES JOHNSTON** has transferred from Carpentersville to technical sales duties in Minneapolis.

Cargill also announced that **DAN KOVAC** has transferred from the Chemical Products division to vegetable oil sales in Chicago and that two new men have joined the firm: **RICHARD HAUKNES**, with vegetable oil sales in Philadelphia, and **ROGER SUNDAHL**, with vegetable oil sales in Chicago.

JOHN FRIED of Palo Alto and **JOHN MOFFATT** of Los Altos have been named to direct Syntex research institutes, it was announced today by **ALEJANDRO ZAFFARONI**, executive vice president.

Dr. Fried has been appointed director of the Institute of Steroid Chemistry and vice president of the Research Division. He has been serving as associate director since shortly after joining the company in 1965.

Dr. Moffatt has been promoted as director of the Institute of Molecular Biology and vice president of the Research Division. He had been serving as associate director since 1965.

DAVID TODD has been appointed technical director of the Chemical Machinery Division of Baker Perkins Inc., Saginaw, Michigan. Dr. Todd will direct and have full responsibility for all of technical activities of the company's chemical process equipment.

Dr. Todd joined Baker Perkins at the time of its recent acquisition of the Podbielniak centrifugal contactor line from Dresser Industries Inc.

- Improved stability of vegetable oils
- Increased shelf life of nuts
- Extended shelf life of cereal
- Tenox antioxidants for edible fats
- Tenox food-grade antioxidants
- Effective stabilization of inedible animal fats
- Review of antioxidants analyses in food

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