

• Local Section News

Northeast Section

The Northeast Section has announced titles and authors for the Annual Symposium to be held April 23, 1968, at the Military Park Hotel, Newark, N. J.

The morning session, devoted to new edible proteins, will include: 1) *Isolated Soybean Protein*, by Edwin Meyer, Chief Director of Research, Chemurgy Division, Central Soya Division, Central Soya Co., Inc.; 2) *Protein from Fish Meal (FPC)*, by A. Brown of the Bureau of Fisheries, College Park, Md.; 3) *Protein from Petroleum Waxes*, by Herbert Fineberg, Director of Project Analysis, Ashland Chemical Co., Ashland Oil and Refining Co.

Luncheon speaker will be R. A. Baldwin, of Cargill, Inc., Vice President and Executive Director of Research, Minneapolis, Minn., who will talk about fat and oil processing in Russia.

The afternoon session, focussing on saturation and desaturation of fats and oils, will include the following: 1) *Continuous Hydrogenation of Triglyceride Oils* (for oleomargarine and shortening stocks, by L. F. Albright, Professor of Chemical Engineering, Purdue University; 2) *Dehydrogenation Study of Fats and Oils*, by Thomas Findley, Head, Organic Chemical Research Division, Swift & Co., Chicago, Ill.

Southwest Section

The May meeting of the Southwest Section will be a joint session with the Society of Cosmetic Chemists, the first meeting of its kind to be scheduled by these two groups.

The program for the evening will be a discussion of the operation of the Poison Information Center at the Children's Hospital of Los Angeles.

The Director of the Center, Mrs. Claire Barton, RN, or a representative of her office, will discuss the general subject of accidental poisoning and what manufacturers can do to aid in the protection of the consumer, who, often unknowingly, has potentially dangerous products in his home. The Poison Information Centers are the intermediaries between the manufacturers and the medical profession for the dissemination of toxicity information and the antidotes required for various products.

The meeting, traditionally "ladies' night" for both organizations, is scheduled for May 15th at Michael's Los Feliz, 4500 Los Feliz Boulevard, Los Angeles, Calif. The social hour begins at 6:00 PM and the dinner at approximately 7:00 PM.

New officers for the year 1968-1969 are: Chairman, John Gleason; Vice Chairman, Ronald Robinson; Secretary, James Schwedler; Treasurer, Frederick Newcomb; and Program Chairman, William Park.

Meetings for the coming year will be held the third Thursday of every other month at Michael's Los Feliz, starting in September.

Northern California Section

The spring meeting of the Northern California Section will be on Friday, May 3, 1968, at the Engineers Club, 160 Sansome St., San Francisco. There will be a social hour at six o'clock, followed by dinner which includes stuffed breast of capon, cordon bleu.

A paper entitled "Fish Lipids: Preparation, Analysis, and Protection" will be given by H. S. Olcott. Dr. Olcott is a professor, Marine Food Science, Department of Nutritional Sciences, University of California at Berkeley. He is an author of over 160 publications. In addition he is the recipient of the Eli Lilly Award in Biochemistry from the American Chemical Society and of the Superior Service Award from the U.S. Department of Agriculture. Dr. Olcott has been associated with the Northern California Section for many years.

USDA Calls Conference on Protein-Rich Products from Oilseeds

The U.S. Department of Agriculture will sponsor an international conference in New Orleans May 15 and 16 on the chemistry, processing, and marketing of protein-rich food products made from oilseeds.

The purpose of the conference is to promote the increased use of oilseeds such as cottonseed, peanuts, and soybeans as sources of protein-rich foods and protein concentrates. The meeting will bring together the latest scientific and technological information on oilseeds needed to aid in the improvement of protein-short diets in this country and abroad.

Attending will be representatives of the United States and foreign scientific institutions who have special knowledge of the basic composition and structure of seed, technical representatives of industry who are expert at producing high quality oilseed products, and representatives of commercial firms, universities, and the United Nations who are concerned with bringing new foods and adequate diets to various areas of the world.

The conference, called by USDA's Agricultural Research Service and its Southern Utilization Research and Development Division, will be co-sponsored by the National Cottonseed Products Association, Southern Association of Agricultural Experiment Stations, National Peanut Council, and the Southwestern Peanut Shellers Association. General chairman will be C. H. Fisher, Director of the ARS Southern Division.

Major papers scheduled to be presented at the meeting include:

New Direction in Protein Food Improvement, by A. M. Altschul, International Agricultural Development Service, USDA, Washington, D.C.

Edible Flour from Cottonseed by Liquid Classification Using Hexane, by E. A. Gastrock (1941), Southern Utilization Research Laboratory, ARS, USDA, New Orleans, La.

Protein Isolates from Cottonseed, by Mrs. Wilda H. Martinez (1967), Southern Utilization Research Laboratory.

New Techniques for the Production of Plant Protein Concentrates, by Ignacio Deschamps, Instituto Mexicano de Investigaciones Tecnológicas, C.A., Mexico City, Mexico.

Evaluation of Existing Processes for Commercial Production of Cottonseed Flour, by M. C. Verdery, oil mill consultant, Houston, Texas.

Critical Evaluation of Aflatoxin Detoxification in Oilseeds, by L. A. Goldblatt (1952), Southern Utilization Research Laboratory, New Orleans.

Critical Evaluation of the Use of Acetone in Solvent Extraction Processes, by H. L. E. Vix (1946), Southern Utilization Research Laboratory.

Nutritional Value of Glandless Cottonseed Protein, by K. J. Smith, National Cottonseed Products Association, Memphis, Tenn.

Evaluation of Production of Glandless Cotton, by R. J. Miravalle, National Cottonseed Products Association.

Needs and Potentials for Oilseed Proteins in U.S. Convenience Foods, by Reinhardt Thiessen, Jr., General Foods Corporation, Tarrytown, N.Y.

Soybean Protein Products in Foods, by E. W. Meyer (1958), Central Soya Co., Inc., Chicago, Ill.

Use of Oilseed Proteins in Dairy Product Substitutes, by A. N. Prater, consultant, Van Nuys, Calif.

Considerations Affecting Cereal-Based Formulations, by Ricardo Bressani, Institute of Nutrition of Central America and Panama, Guatemala, Guatemala.

FDA Requirements for New Protein Additives, by L. M. Beacham, U.S. Food and Drug Administration, Washington, D.C.