

The Burr Scholarships in China

At the Los Angeles meeting of the Society in 1966, a Symposium on Essential Fatty Acids was held in honor of G. O. Burr, the discoverer of essential fatty acids. At that time he was given a Special Award in recognition of that achievement. The award, in the form of a scroll and a check for \$1500, was sponsored by donations from Corn Products Company, Lever Brothers, Foods Division of Anderson Clayton and Company, Distillation Products Industries, Central Soya, Cargill Inc., Atlas Chemical Industries, Owens-Illinois, Harshaw Chemical Company, Tenneco Chemicals Incorporated, General Mills Incorporated, A. E. Staley Manufacturing Co., G. A. Winzer and Son Company, The Electrolyzer Corporation, Atlas Refinery, Inc., and Carolina By-Products Company.

Dr. Burr, who has been research adviser to the Taiwan Sugar Corporation since retirement, has informed us that the entire award has been given as a scholarship fund for needy and deserving students on Taiwan. The China Agricultural Society, which administers the scholarships, has reported that thus far six students have benefited

from the fund. The following students have received scholarships: Yang Chien-chun, age 26, major in Agricultural Processing at National Taiwan University (1967); Tsai-Tseng-hwei, age 24, major in Food Microbiology at Provincial Chun Hsin University (1967); Lu Tseng-cheh, age 20, major in Plant Breeding at Pingtung Junior College of Agriculture (1968); Sun Ching-sen, age 25, major in Biochemistry at National Taiwan University (1968); Chen Ming-kai, age 23, major in Biochemistry at National Taiwan University (1968); and Chen Wan-chung, age 23, major in Biochemistry at National Taiwan University (1968).

These students are native Taiwanese who come from very humble economic background and study hard for personal advancement. Dr. Burr recently wrote, "The potential good that can come from the \$1500 so generously given me is almost unbelievable. These scholarships will continue for years. This is my recompense for having missed the wonderful reunion in Los Angeles in April 1966."



Tsai-Tseng-hwei



Lu Tseng-cheh



Chen Ming-kai



Sun Ching-sen



Chen Wan-chung

• Four Corners . . .

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On the other hand there are no restrictions on the manufacture of margarine containing at least 90% of animal fats. These however must be clearly labeled as cooking margarine. Further, there is no restriction on the manufacture of fats and oils consisting of a single component and marketed as fat or oil. The notable item here is the production of hydrogenated coconut oil as shortening.

The most significant results of this legislation has been: (a) The acquisition of quota-holding concerns by the more successful companies, resulting in the bulk of the quotas being held by four major processors.

(b) Repeated endeavors by a number of quota-holders to have quotas increased or restrictions removed. This in turn has been of considerable concern to the dairy industry as butter consumption per capita has declined in the last decade.

(c) Technological improvements to margarines of 90% animal fat origin to the stage where these can compete on a taste and spreadability basis with table margarine. Technically and economically the two most significant factors in assisting in these achievements are probably detergent fraction for production of oleo oil and interesterification.

(d) A concentrated and successful marketing campaign to sell a product which must be labeled cooking margarine but which is in many ways substitutable for other spreads.

(e) Increased concern for declining butter sales which in one state has resulted in revised legislation prohibiting the use of coloring and flavor in the unrestricted cooking margarines.

Undoubtedly, the present situation will not remain static. It is anticipated that the future will see significant competition; on the one hand, to at least confine mar-

garine to its present limitations, on the other, to at least escape the possibility of even greater restrictions.

Czechoslovakia Jan Pokorny

Symposium on Fat and Oil Analysis

The Czechoslovak Oil Chemists Association (Part of Czechoslovak Chemical Society) had their annual meeting of analytical chemists in December 1969. The following original papers were presented: Determination of Water in Soap by Microwave Analysis; Column and Paper Chromatographic Separation of Higher Polyglycerol Esters of Fatty Acids; Separation of *Cis* and *Trans* Isomers of Unsaturated Fatty Acids by Gas Chromatography; The Determination and Variability of the Fatty Acid Composition of Domestic and Foreign Commercial Fats by GLC. The results of the last I.U.P.A.C. Fat and Oil Section Meeting in Vienna were discussed.

Import of Oilseeds

Peanut, soybean and sunflower seed are the leading three imported oilseeds in Czechoslovakia. As shown in the table, sunflower seed imported from East Europe becomes the most important oilseed.

Year	1963	1964	1965	1966	1967
Peanut	46	42	37	53	26
Soybean	21	26	25	26	22
Sunflower seed	33	33	17	43	59

(Values in 1,000 tons.)

Detergent Symposium

A Detergent Symposium was held in Prague on December 4 and 5, 1968, at the annual meeting of the Section

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