1969 AOCS Award in Lipid Chemistry

H. J. Dutton, of the Oilseed Crops Laboratory, Northern Utilization Research and Development Division, ARS, USDA, has been named recipient of the 1969 AOCS Award in Lipid Chemistry.

H. J. Dutton

The Award, carrying a $2500 honorarium which is generously sponsored by Applied Science Laboratories, State College, Pennsylvania, will be presented to Dr. Dutton at the 43rd Fall Meeting of the American Oil Chemists' Society, Leamington Hotel, Minneapolis, Minnesota, October 5–8, 1969.

Dr. Dutton began his career with research that led to a doctoral thesis on fat-soluble plant pigments and on the photosynthetic activity of carotenoids. During World War II he studied the deterioration of lipids in dried eggs and dehydrated vegetables. In the '50s, he worked on the composition and structure of complex natural glycerides and on the formation, isolation and characterization of flavor substances in soybean oil. In the '60s, he pioneered the analog and digital computer simulation of organic, biological and physical-chemical reactions of domestic vegetable oils.

After receiving his Ph.D. degree from the University of Wisconsin in 1940, Dr. Dutton joined the Western Utilization Research Laboratory, Albany, California, of the Agricultural Research Service, U.S. Department of Agriculture. He transferred to the Northern Utilization Research Laboratory, Peoria, Illinois, in 1945. Since 1958 he has been in charge of investigations on chemical and physical properties of oilseeds at the Northern Laboratory.

In 1952, Dr. Dutton was a member of a team that received a USDA Superior Service Award for research on soybean oil flavor stability. He shared the Paul Bunyon Award given for the best paper at the Minneapolis meeting of the American Oil Chemists' Society in 1954. In 1956, he received the $1,000 Glycerine Research Award and USDA's Superior Service Award for advances in lipid research. In 1962, he was presented the first Canadian Award of Merit for "outstanding contributions to literature of the science of fatty oils." He was the 1968 winner of the Alton E. Bailey Achievement Medal, presented by the North Central Section of the American Oil Chemists' Society for outstanding research in composition, reactions and techniques in lipid chemistry. Dr. Dutton and a coworker were cited in 1966 by the President of the United States for developing efficient methodology with world wide value to vegetable oil research.

Dr. Dutton has described his research around the world. Before the Fourth International Congress of Biochemistry in Vienna he described his method of putting radioactive labels on molecules of vegetable oils. At the International Society for Fat Research, meeting in Seville, he discussed making synthetic cocoa butter from common, domestic fats.

The range of Dr. Dutton's professional career is apparent from his 150 publications and 5 patents. He is on the journal committee for "Lipids" and has served on the editorial staff of the "Journal of Lipid Research." He has served on committees and study groups for the National Institutes of Health. Besides being an AOCS member since 1945, Dr. Dutton is a member of the American Chemical Society and the Simulation Council.

Dr. and Mrs. Dutton reside at 1716 West Main Street, Peoria, Illinois. They have three daughters.

Smalley Edible Fat Check Sample Series Computerized; Nine of Thirteen Series Now Converted

The 1968 data of the Smalley Edible Fat Check Samples was one of 9 Check Sample Series switched from calculations by hand to a computer. As happens all too frequently this process was not a smooth transition. A number of unexpected problems were encountered. All necessary modification have now been completed. In 1969 collaborators will receive the report of the previous sample and the subsequent sample for analysis at about the same time.

A paper describing the computer program will be presented at the AOCS Meeting in Minneapolis to provide collaborators with a better understanding of the computations.

The use of a computer for analysing the results permits a larger number of collaborators. In the Edible Fats Series samples are analyzed for free fatty acids, iodine value, peroxide value, melting points, color, SFI and AOM stability.

If you are interested in participating, please contact J. Roy Wynne, Chairman, P.O. Box 398, Memphis, Tennessee 38101 for further information.

• *Obituary*

R. K. Brodie ('21), retired employee of Procter & Gamble Co., died on May 7, 1969.