Northern California Section to hold fall meeting at Davis Campus

The Northern California Section of the AOCS will hold its fall meeting on the Davis, Calif., Campus, Friday, October 27, 1972. Lloyd Smith and Harold Olcott of the Department of Food Science and Technology, U.C. Davis, are taking care of the program, lunch and dinner arrangements.

A full day's program is scheduled. From 10:00 A.M.-1:30 P.M. will be registration and a tour of the campus via elephant train with a buffet luncheon at the Mini Center. Members' spouses not wishing to attend the technical session may tour Old Sacramento and the Crocker Art Gallery in Sacramento.

The Technical Session will cover: current research at U.C. Davis on "Fatty Acid Compositions of Safflower and Sunflower Oil" as reported by Paul Knowles; "Relating Sensory Evaluations to Physical and Chemical Properties of Foods" by Rose Marie Pangborn; "Present Status of Antioxidant Research" by Harold Olcott; and "The Link between Dietary Lipids and Heart Disease" by Robert Hodges.

A cocktail hour and dinner at the U.C. Davis Faculty Club will complete the day. Lloyd Smith will report on highlights of the AOCS Fall Meeting in Ottawa.

Total fee for the above is $10.00 per person, and will include registration, coffee breaks, luncheon, cocktail hour and dinner. There will be an additional charge of $1.00 per person for those wishing to participate in the Ladies' Program trip to Sacramento.

All AOCS members are invited to attend and a special invitation is issued to those of the Southern California Section. Separate mailing of program and reservation cards will be made to members of the Northern and Southern California Sections. If others wish to attend please contact: Bill Wood, Secretary, Brookside Marketing Div., Safeway Stores, Inc., P.O. Box 12952, Oakland, Calif. 94604. ■

Wiedermann appointed Research Manager at Swift & Co.

Lars H. Wiedermann, current president of the AOCS North Central Section and a Society member since 1953, has been appointed Research Manager of the Edible Oil Research for Swift & Co., effective August 28, 1972. In his new positon, Wiedermann will direct research acivity concerned with edible oils, with major emphasis on those acitivities derived from Swift Edible Oil Co. Wiedermann joined Swift as a Section Head in 1971 and was formerly with Kraftco Research and Development. ■

• New Books. . .

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tists knowledgable in their respective areas. In Chapter 1, R.W. Frei discusses the applications and theoretical aspects of reflectance spectroscopy in TLC. In the second chapter, J. Janak has dealt with a novel modification of TLC; that of two dimensional chromatography using gas chromatography as one dimension. The instrumentation required for this is discussed, as is the current applications to lipids and steroids. The next chapter concerns itself with the use of azeotropic mixtures as chromatographic solvents in TLC. This will be welcomed by those who have struggled to find a solvent system that would allow a desired separation of components.

Chapters 4 and 5 will be of primary interest to lipid chemists. F. Snyder has written a comprehensive chapter on the chemistry, physical properties and of NMR, cleavage and enzymatic degradative reactions, removal of substituents, determination of double bond location and preparation of derivatives for gas liquid chromatography (GLC). The application of TLC and high temperature GLC to the separation of intact ether lipids is covered. In the next chapter, O. Renkonen covers comprehensively the thin layer chromatographic analysis of subclasses and molecular species of polar lipids. The application of both argenation and reversed phase TLC to the separation of both species of polar lipids (lecithins and other classes) is shown. The last two chapters of the book cover areas of TLC applications in pharmacognosy and the investigation of aminoacidurias. This last chapter has many examples of TLC separation of amino acids. The volume is well illustrated and contains a substantial number of references at the end of each chapter. The index appears to be comprehensive. This book should be especially useful to those persons interested in ether lipids and the analysis and separation of polar lipids.

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