# AOCS honors five students at 64th Annual Meeting

Five Ph.D. candidates received Honored Student Awards at the AOCS 64th Annual Spring Meeting, held last month in New Orleans. This award program, established in 1963 under the direction of the Education Committee, recognizes outstanding preparation for a career in the field of fats and oils by providing selected graduate students an opportunity to participate in the Society's national meetings. Those who presented papers at the recent meeting are listed below.

Gary J. Blomquist, Department of Chemistry, Montana State University, Bozeman, has studied under Larry L. Jackson since 1970, and expects to finish the requirements for the Ph.D. degree in August of this year. Blomquist presented an oral report of his thesis research on "Hydroxylation of Long Chain *n*-Alkanes in the Grasshopper."

Dennis T. Gordon, Department of Nutritional Sciences, University of Connecticut, Storrs, plans to complete his Ph.D. in late 1973. He has studied under Robert G. Jensen since 1969, and spoke on his thesis topic, "Comparison of Triacylglycerol Species Isolated from the Major Lipoprotein Particles of Individuals with Type IIa and Normal Lipid Profiles after Controlled Diet."

Gustav Graff, Department of Food Sciences, University of Illinois, Urbana, has worked under Fred Kummerow since 1970, and expects to finish his Ph.D. in the latter part of 1973. In New Orleans, he reported the progress of his thesis research on "Influence of Dietary Fatty Acids on Liver Microsomal Glucose-6-Phosphatase in Vitro."

#### President's Club. . .

(Continued from page 184A)

Midland Co., 3883 Faries Parkway, Decatur, Ill. 62526

David Graham Guy, sen. sci., Mead Johnson Research Center, Mead Johnson & Co., 2402 Pennsylvania Ave., Evansville, Ind. 47721

James Howard Harding, chief chem., Kingsburg Cotton Oil Co. of California, 1825 Marion, Kingsburg, Calif. 93631

Alfred James Harris, chem., Armak Co., 8403 W. 47th, McCook, Ill.

Akira Hayashi, prof., Dept. of Chemistry, Kinki University, 321 Kowakae, Higashiosaka, Osaka 577, Japan

Rolf Jacobsen, chem., DeLaval Separator Co., 350 Dutchess Turnpike, Poughkeepsie, N.Y. 12602

James Willard Jones, gen. mgr., PVO International Inc., 3400 N. Wharf, St. Louis, Mo. 63147

Leon Henry Langhauser, maint. super., Archer Daniels Midland Co., 3883 Faries Parkway, Decatur, Ill. 62526

Jerry Lee Mayfield, asst. refinery super., Archer Daniels Midland Co., 3883 Faries Parkway, Decatur, Ill. 62526

H. Michael O'Quin, asst. refinery super., Best Foods Div., CPC International, 1890 Bryant St., San Francisco, Calif. 94110

Edward Wayne Paladini, chem., Best Foods Div., CPC International, 1890 Bryant St., San Francisco, Calif. 94110

Charles Edward Patton, res. chem., Emery Industries, Inc., 4900 Este Ave., Cincinnati, Ohio 45232

George William Serbia, assoc. dir. res., Hunt Wesson Foods, 1645 W. Valencia Dr., Fullerton, Calif. 92634

Mel Siska, filter prod. spec., Enzinger Div., The Duriron Co., 140 N. LaGrange Rd., LaGrange, Ill. 60525

Ann Rich Stack, chem., FDA, DHEW, 200 C St., S.W., Washington, D.C. 20204

Sandra N. Whetstone, chem., FDA, DHEW, 200 C St., S.W., Washington, D.C. 20204

Roberta S. Hare, Department of Biological Chemistry, University of California, Los Angeles, anticipates earning her Ph.D. this summer, after studying under James F. Mead since 1969. Hare's thesis topic, on which she reported in New Orleans, is "Iron Requirements for Decarboxylation in  $\alpha$ -Oxidation."

Vasant Malshet, Department of Food Science and Technology, University of California, Davis, has worked under A. Tappel since 1969, and expects to complete his Ph.D. requirements in June of this year. He spoke to AOCS members on his thesis topic, "Fluorescent Products of Lipid Peroxidation."

#### UI Food Science Dept. plans extension of Master's program to Chicago area

A.J. Siedler, head of the Department of Food Science at the University of Illinois in Urbana, has announced that his department is considering an extension of its M.Sc. program to the Chicago area. As outlined in the UI's graduate programs catalog, "... areas for thesis research are food microbiology, food chemistry, food processing and engineering, dairy technology, lipid chemistry (particularly as related to health), and nutrition.... Beyond the minimum requirements in food science or nutrition, the student's program is individually designed to fit his special needs and interests, with emphasis placed on fields such as biochemistry, microbiology, physiology, sanitary or chemical engineering, and similar areas related to foods.

"A student planning to major in Food Science should have a Baccalaureate degree in a recognized field of biological, physical, agricultural, or engineering science....

"The grade-point average required for admission to graduate study is 3.75 (A=5.0). Applications from students with an average of 3.5 to 3.75 may be considered on an individual basis."

The success of this effort to extend the M.Sc. program to Chicago hinges largely on student potential. Persons interested in enrolling as candidates for the M.Sc. in Food Science, or in participating in the coursework, should contact: A.J. Siedler, department head, Department of Food Science, College of Agriculture, University of Illinois, Urbana, Ill. 61801.



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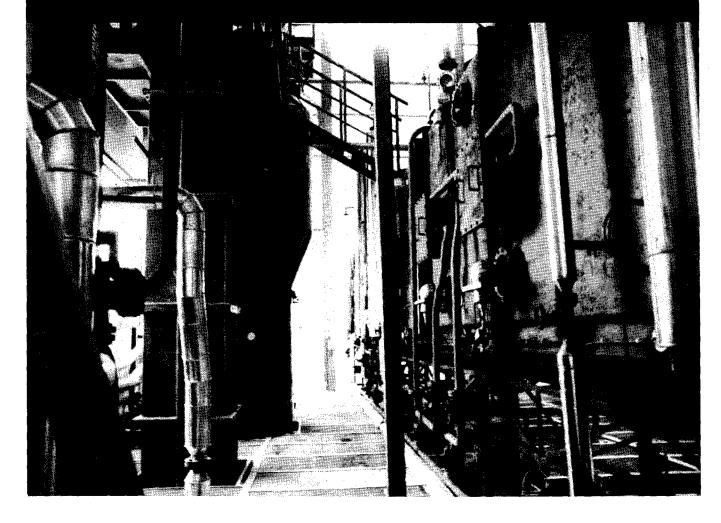
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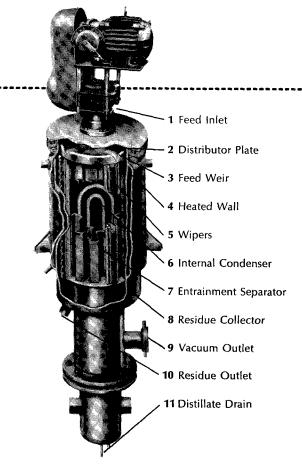
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Residue continues down the wall into the residue collector (8), where extruder blades on the bottom flange of the rotor assembly mechanically help it drain through the residue outlet (10). Entrained droplets flow down and off the separator channels into the residue collector.

## Here's what it does.

FEED STOCK			DISTILLATE			OPERATING	JACKET
		RESIDUE	Туре	% Split	lb/hr/sq ft of heated surface	PRESSURE (mm Hg abs)	OPERATING TEMP (°F)
Crude Methyl Oleate		Crude	Ester	93	65-70	1-2	475-525
Crude Tall Oil Fatty Acids (C-18) Rosin Acids (C-20) Others Water	53% 38% 8% 1%	Other	Fatty & Rosin Acids	85*	45-70	2-3	550-600
Tall Oil-Crude Polybasic**		Dimer & Trimer	Monomer	20-60	55	1-3	525-575
Dimer & Trimer**		Trimer	Dimer (95-97% pure)	55-90	10-30	0.05-0.2	550-600
Rosin Acids Fatty Acids (C-20) Neutrals	90°/o 3°/o 7°/o	Other	Rosin Acids	85-90	22	2-4	575-600
Intermediate Rosin & Fatty Acids Polymeric Acids	65°/o 35°/o	Other	Rosin & Fatty Acids	64.5	35	1-2	575-600
Oleic & Linoleic Acids Others	97°/0 3°/0	Other	Oleic & Linoleic Acids	95	55	1-3	600

\*With other compositions we have obtained as high as 90%. \*\*Percentages of monomer, dimer, & trimer acids in feed stocks vary from customer to customer.

#### Norris heads AOCS in 1973



F.A. NORRIS (1942): Director of Research Administration, Kraftco Corporation, R&D Division, Glenview, Ill. B.S., University of Pittsburgh, 1935; Ph.D., 1939; Post-Doctorate Fellow, University of Minnesota, 1939–41. Research Chemist, General Mills, Inc., 1941–44; Research Chemist, Swift & Company Head Oil Mill Research, 1945-64, Refinery and Margarine, 1964-66. Author of many papers and patents on glyceride synthesis and the stabilization, fractionation, analysis and crystal modification of fats. Coauthor of Bailey's Industrial Oil and Fat Products (third edition). AOCS: North Central Section: Board Member, 1961; Program Chm., 1965-66; Secretary, 1966-67; Vice President, 1968-68; President, 1968-69. Program Chm. AOCS Fall Meeting, 1967. Member Ways and Means Comm., 1967-; Chm., 1968-70. Chairman Scopes Comm., 1969-70; Ad Hoc Comm. Chm., 1969-70. Member Nominating Comm. 1967-68, AOCS-AACC Joint Steering Comm., 1967-68, Program Comm. for 1970 AOCS-ISF Joint Meeting. Board Member-at-Large, 1969-70. Treasurer, 1970-71; Chm. Finance Comm., 1970-71; Vice President, 1972-73.

#### Holman wins bid for vice presidency; Link elected to secretarial post W.E. LINK (1954): Manager, An Ashland Chemical Co., Research and

R.T. HOLMAN (1946): Professor of Biochemistry, University of Minnesota, Hormel Institute, Austin, Minn. B.S., University of Minnesota, 1939; M.Sc., Rutgers University, 1941; Ph.D., University of Minnesota, 1944; Instructor, Physiological Chemistry, University of Minnesota, 1944-46; National Research Council Fellow at Medical Nobel Institute, Stockholm, 1946-47; American Scandinavian Foundation Fellow, University of Uppsala, 1947-48; Associate Professor, Biochemistry and Nutrition, Texas A&M College, 1948-51; Associate Professor, Physiological Chemistry, University of Minnesota (Hormel Institute), 1951-56; Professor, 1956-; Visiting Professor, University of Minnesota Medical School, 1958-59; National Institutes of Health Special Fellowship, University of Gothenburg, 1962; Member, Nutrition Study Section of National Institutes of Health, 1960-63, 1968; Comm. on Fats, Food and Nutrition Board, NRC-NAC, 1960-66; Editorial Board, Journal of Lipid Research, 1959-61; Editorial Board, Journal of Nutrition, 1962-66; Editor, "Progress in the Chemistry of Fats and Other Lipids," 1952-; Borden Award, American Institute of Nutrition, 1966. Author of 200 papers in fats and lipids. AOCS: Nomenclature Comm., 1961-; Biochemistry and Nutrition Comm., 1964-67; Journal Comm., 1965-68; Associate Editor, Lipids, 1966-; Chm. Symp. on Mass Spectrometry, Cincinnati, 1965; Chm. Symp. on Essential Fatty Acids in Honor of George O. Burr, Los Angeles, 1966-; Cochm. Symp. on Mass Spectrometry, Chicago, 1967; Board Member-at-Large, 1968-70; Chm. Honored Student Award Comm., 1968-; Bailey Award, North Central Section, 1972; Secretary, 1972-73.

W.E. LINK (1954): Manager, Analytical Chemistry, Ashland Chemical Co., Research and Development Div., Ashland Oil Inc., Columbus, Ohio, 1969-. B.S., Northland College, Ashland, Wis., 1942. M.S., University of Wisconsin, 1951, Ph.D., 1954. Assistant Professor, Northland College, 1947-52; Research Chemist, Archer-Daniels Midland Co., 1954-55; Group Leader, 1955-67; Group Leader, Ashland Chemical Co., 1967-69. Author of numerous papers and articles on analysis of fats and oils, nitrogen derivatives, alkyl resins, and gas liquid chromatography. AOCS: Chm. Peroxide Comm., 1955-58; Chm. Statistical Comm., 1957-62; Minneapolis Short Course, 1959; Minneapolis Convention, 1963; Chm. Standards Comm., 1962-68; Program Chm. Minneapolis Meeting, 1969; Member Spectroscopy Comm., 1967-; Gas Chromatography Comm., 1961-; Instrumental Techniques Comm., 1962-; National Program and Planning Comm., 1968-; Chm. Industrials Oils and Derivatives Analysis Comm., 1969-71. Board Member-at-Large, 1971-, Editor, AOCS Official and Tentative Methods, 1971-, Publication Comm., 1972-,



R.T. Holman

W.E. Link