

Chang recipient of 1974 Bailey Award

Stephen S. Chang, professor, Food Science Department, Rutgers, The State University, New Brunswick, N.J., has been presented the 14th Alton E. Bailey Award.

This Award is presented by the North Central Section, AOCS, to recognize outstanding research and exceptional service in the field of lipids and associated products.

Chang received the Award in recognition of his scientific contributions in the study of food fat and oil flavor, his leadership achievements as an educator, and his distinguished service to AOCS.

He is a graduate of the National Chi-Nan University, Shanghai, China. He received his M.S. degree in organic chemistry from Kansas State Univer-

sity and his Ph.D in food technology from the University of Illinois.

After a period as research associate at the University of Illinois, he worked with Swift and Co. and A.E. Staley Co. He has been associated with Rutgers for the past 14 years.

His scientific contributions in the field of fats and oils are well known both in this country and abroad. He is advisor to the Food Industry Research and Development Institute, Republic of China, and is a consultant to many domestic and international companies. He is the recipient of a special award of the Potato Chip Institute International and the Putman Food Award.

During his two decade association with the AOCS, Chang has served as president, vice president, secretary, and member-at-large. He has been a member of numerous committees, including: Merit Award, Communications, Education, Honored Student Award, Meetings Planning, Membership, Nominating and Election, Society Improvement, and Publications.

Previous awardees of the Alton E. Bailey Medal are as follows: V.C. Mehlenbacher, 1959; R.H. Potts, 1960; J.C. Cowan, 1961; A.R. Baldwin, 1963; T.P. Hilditch, 1965; D. Swern, 1966; W.O. Lundberg, 1967; H.J. Dutton, 1968; H.S. Olcott, 1969; H.E. Carter, 1970; J.F. Mead, 1971; R.T. Holman, 1972; and C.M. Gooding, 1973. ■

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Fredrickson to be president of Institute of Medicine

Donald S. Fredrickson, director of intramural research for the National Heart and Lung Institute, has accepted the presidency of the Institute of Medicine, it was announced recently.

Fredrickson is a board certified specialist in internal medicine with baccalaureate and M.D. degrees from the University of Michigan. Longtime research interests in lipoproteins, lipid metabolism, and related factors of atherosclerosis have led to his publication of more than 200 scientific reports. He also is one of the three principal editors of *The Metabolic Basis of Inherited Disease*.

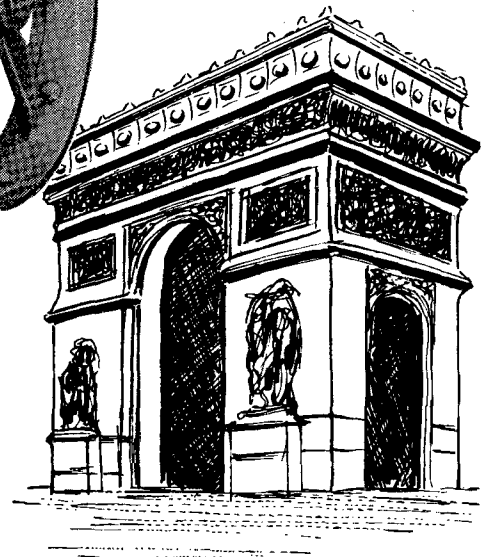
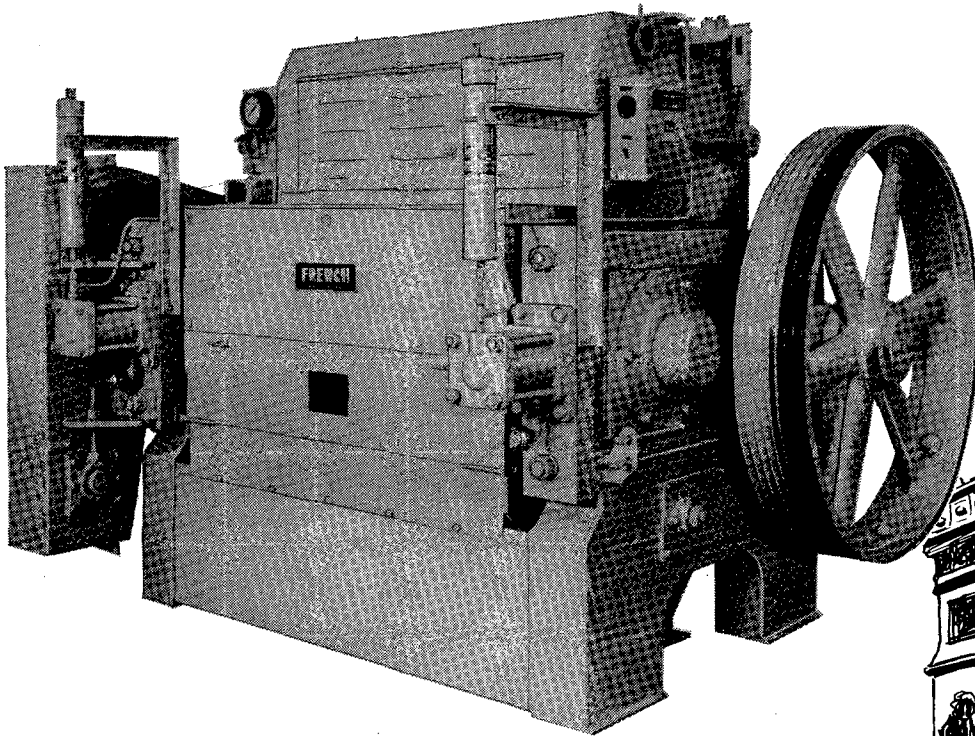
He joined the National Heart Institute, predecessor of National Heart and Lung Institute in 1953, following residency and research fellowships in the hospitals complex of Harvard Medical School. He was clinical director and then director of National Heart Institute before becoming chief of the molecular disease branch in National Heart and Lung Institute and later director of intramural research. ■

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