

assured of an attractive profit.

Thus we must conclude that the market demand needs the 8% crop increase indicated in the planting intentions. Anything significantly less than that could cause a price explosion in the months ahead. The carryover from the current season apparently will not be large enough to compensate for the difference.

May 18, 1978

Committee Spotlights

Nominating and Election Committee

The principal responsibility of our committee is to make a selection of nominees for officers and members at large to the Governing Board. Before doing so, we established the following criteria for the nominations:

1. The board shall be well balanced from the point of view of type of employer, i.e., government, universities, or industry.
2. The board should be well balanced geographically.
3. The nominating committee consists of five persons, including the chairman. If three of these persons wish a given individual to be nominated, such an individual shall receive a nomination for one of the elected offices.
4. Recommendations of potential nominees presented by the general membership shall be considered concurrently with the nominating committee recommendations. If not recommended by one of the members of the nominating committee, it will be necessary for a proposed nominee to receive at least two recommendations from the general membership in order for him to receive consideration by the nominating committee.

Using these criteria, the nominating committee had no shortage of qualified nominees making it possible to offer a slate of candidates from all parts of the United States employed by government, universities, and industry. As the election turned out, most of those elected were from the eastern half of the country and are employed in either government or industry. Partly as a result, the Governing Board will discuss possible changes in the Articles of Incorporation and Bylaws of the Society to determine if there are equitable means of assuring greater heterogeneity. This remains to be seen.

What impressed the nominating and election committee was the fact that there is no shortage of AOCS members who are well qualified to lead the Society.

J.F. Gerecht
L.D. McClung
R.G. Krishnamurthy
R.L. Ory
F.B. White, Chairman

Walter Clark to lead IFT

Walter L. Clark, corporate director for science and nutrition at Hunt-Wesson Foods Inc., Fullerton, CA, is the president-elect for the Institute of Food Technologists.

Dr. Clark, well known to oil chemists for many years, has been a member of IFT since 1949. He formally joined AOCS earlier this year. During the 69th Annual AOCS Meeting he delivered a paper on "Nutritional Aspects of Frying Fats - An Overview" as the opening paper of a symposium on frying fats.

Dr. Clark has been with Hunt-Wesson since 1973. His previous experience included academic, industrial, and governmental posts. Dr. Clark will spend a year as IFT president-elect, then serve as IFT president during 1979-80.

APRIL 1978

Tall Oil Fatty Acids & Statistics

	2% & OVER ROSIN CONTENT		LESS THAN 2% ROSIN CONTENT	
	April	Percent change from March 1978	April	Percent change from March 1978
Stock on Hand April 1, 1978	8,458	- 5.1	6,899	- 11.8
Production	16,761	+ 11.7	24,113	+ 41.5
Purchases & Receipts	59	+ ∞	0	
Disposition Domestic	16,247	- 6.3	18,521	+ 15.4
Export	1,815	- 13.2	1,350	- 28.3
Total Disposition	18,061	- 7.0	19,871	+ 10.8
Net Disposition*	18,003	- 7.3	19,871	+ 10.8
Total Stock April 30, 1978	7,216	- 14.7	10,940	+ 63.3

*Net - Less purchases & receipts.
Definition: Fatty acids fractionated from crude tall oil having a minimum of 90% fatty acids, not including rosin acids. Primary fractions containing less than 90% fatty acids are classified as distilled tall oils.

Acids in thousand pounds

Month	NUMBER OF MANUFACTURERS REPORTING	FINISHED GOODS INVENTORIES (F) ON 3/31	PRODUCTION (A)	RECEIPTS (B)	DISPOSITION:			TOTAL DISPOSITION	FINISHED GOODS INVENTORIES (F) ON 4/30
					Calve's Consumption (C)	Domestic Shipments (D)	Shipment for Export (E)		
April 1978	16								
Issued June 9, 1978									

Saturated

SP - Single Pressed; DP - Double Pressed; TP - Triple Pressed

HYDROGENATED VEGETABLE ACIDS	Description	7,538	11,033	1,584	4,263	SP		107	12,221	7,934
						277	3,342			
STEARIC ACID (40-50% Stearic Content) (1)							4,242			
60 C maximum ester & minimum I.V. 5 (2a)		6,647	8,631	---	22	8,378		124	8,524	6,754
57 C minimum ester & maximum I.V. under 5 (2b)		5,382	13,220	2,940	6,178	8,679		40	14,897	6,645
Minimum Stearic Content of 70% (2c)		2,280	2,966	---	525	2,354		22	2,911	2,355
HIGH PALMITIC (Over 50% palmitic I.V. maximum 12) (3)		1,145	1,801	---	713	460		---	1,173	1,773
HYDROGENATED FISH & MARINE MAMMAL fatty acids (4)		704	326	---	208	258		---	467	563
LAURIC-TYPE ACIDS (I.V. minimum 5-Sapon val. minimum 245 - including coconut, palm kernel, babassu) (5)		4,284	8,414	73	1,578	5,744		---	7,322	5,459
FRACTIONATED ACIDS	C19 or lower, including capric (6a)	356	1,345	---	67	1,193		---	1,260	441
	Lauric and/or myristic content of 95% or more (6b)	2,283	1,468	---	856	888		6	1,750	2,012
	TOTAL SATURATED FATTY ACIDS	30,639	49,225	4,697	14,401	35,825		299	50,525	33,936

Unsaturated

ND - Not distilled; SD - Single distilled; MD - Multiple distilled

ANIMAL FATTY ACIDS other than oleic (I.V. 95 to 80) (8)	Description	5,043	13,172	83	2,200	ND		948	12,903	6,278
						189	3,738			
OLEIC ACID (red oil) (7)		11,892	12,547	20	5,207		2,844			
VEGETABLE OR MARINE FATTY ACIDS (I.V. maximum 11.5) (9)		124	26	---	96	20		---	116	34
UNSATURATED FATTY ACIDS (I.V. 118 to 130) (10)		2,195	6,136	---	657	3,427		819	4,903	3,428
UNSATURATED FATTY ACIDS (I.V. over 130) (11)		2,390	2,156	---	113	1,477		413	2,003	2,543
TOTAL ANIMAL FATTY ACIDS		21,444	34,037	103	8,273	21,486		2,186	31,945	23,639
TOTAL ALL FATTY ACIDS SATURATED & UNSATURATED		52,083	83,262	4,700	22,674	57,311		2,485	82,470	57,575