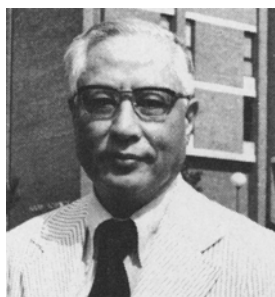
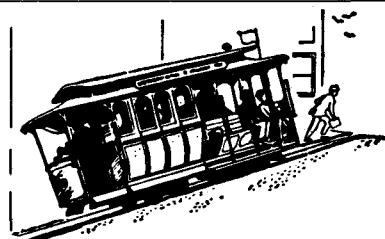


## Tentative Committee Schedule

### 70th Annual Meeting — San Francisco

AOCS committee meetings are open to those who wish to attend. The listing below is a tentative schedule; the final schedule with meeting rooms will be published in the program distributed with registration packets in San Francisco. If you wish to verify in advance a committee's meeting time, contact the committee chairman listed in the 1978-79 supplement to the AOCS membership directory.

COMMITTEE	DAY	TIME
Advertising	Monday	1:00 - 3:00
Aflatoxin	Tuesday	4:00 - 5:00
AOCS Foundation	Tuesday	10:00 - 12:00
Atomic Absorption Spectroscopy	Monday	4:00 - 5:00
Awards Administration	Wednesday	5:00 - 6:00
Biochemical Methods	Monday	5:00 - 6:00
Bleaching Methods	Tuesday	3:00 - 4:00
Bond Award	Tuesday	5:00 - 6:00
Cellulose Yield	Monday	3:00 - 4:00
Chromatography	Sunday	5:00 - 6:00
Commercial Fats and Oils Analysis	Tuesday	9:00 - 10:00
Commercial Fatty Acids	Sunday	3:00 - 4:00
Dibasic Acids	Tuesday	9:00 - 10:00
Education	Wednesday	3:00 - 5:00
Energy Conservation	Tuesday	4:00 - 5:00
Environmental	Monday	5:00 - 6:00
Examination Board	Sunday	1:00 - 4:00
Fats and Oils By-Product Analysis	Wednesday	4:00 - 5:00
Fatty Nitrogen	Sunday	5:00 - 6:00
Finance	Sunday	2:00 - 3:00
Finance	Wednesday	4:00 - 6:00
Flavor Nomenclature	Tuesday	8:00 - 10:00
Governing Board	Sunday	9:00 - 12:00
Governing Board	Thursday	8:00 - 1:00
Honored Student Award	Tuesday	4:00 - 5:00
Hydrogenated Oils	Sunday	4:00 - 5:00
Instrumental Melting Pt. Determ.	Monday	3:00 - 4:00
International Relations	Tuesday	5:00 - 6:00
JAOCS - Soaps, Detergents & Cosmetic Advisory	Wednesday	12:00 - 3:00
Lipids Advisory Board	Monday	3:00 - 5:00
Local Sections	Sunday	4:00 - 5:00
Meeting Logistics	Monday	4:00 - 6:00
Membership	Monday	3:00 - 4:00
Merit Award	Monday	5:00 - 6:00
Monograph	Sunday	4:00 - 5:00
Mycotoxin	Wednesday	5:00 - 6:00
National Program Planning	Tuesday	4:00 - 6:00
New York (1980) Local Comm.	Wednesday	8:00 - 9:00
Nutrition	Monday	5:00 - 6:00
Polyethylene in Fats	Tuesday	4:00 - 5:00
Public Relations	Wednesday	9:00 - 10:00
Publications	Tuesday	8:00 - 10:00
Seed and Meal Analysis	Monday	4:00 - 6:00
Smalley	Tuesday	8:00 - 9:00
Technical Safety and Engineering	Monday	4:00 - 5:00
Technical Session Chairmen Breakfast	Monday	7:30 - 9:00
Uniform Methods	Wednesday	8:00 - 10:00
Vegetable Oil Distillate Analysis	Tuesday	5:00 - 6:00
Sunflower Seed Analysis	Tuesday	5:00 - 6:00



## Dr. S.S. Chang to receive Award in Lipid Chemistry

Dr. Stephen S. Chang has been named to receive the 15th Award in Lipid Chemistry from the American Oil Chemists' Society. The award will be presented during the Society's 1979 Annual Meeting to be held April 29-May 3, 1979, in San Francisco. Dr. Chang is chairman of the Department of Food Science at Rutgers, The State University of New Jersey, in New Brunswick, New Jersey.

The award, established in 1964, is presented to an outstanding scientist in the field of lipid chemistry. It recognizes the accomplishments of outstanding original research in lipid chemistry, the results of which have been presented through publication of technical papers of high quality. The award is accompanied by a \$2,500 honorarium from Applied Science Laboratories.

Dr. Chang has become widely known worldwide during the past 20 years for his work involving flavor components in fats and oils. Dr. Chang and his associates have contributed to the current knowledge of the fundamental chemistry of lipids, the mechanism of flavor reversion and autoxidation with special reference to soybean oil, and the isolation and characterization of volatile flavor compounds in edible oils and numerous foods including beef, potatoes, and peanut butter.

His fundamental studies on the decomposition products and the polymers produced during deep fat frying of foods have aided nutritional understanding of food lipids, particularly with respect to fatty acid-amino acid interactions during frying.

Dr. Chang is the author or coauthor of approximately 90 technical publications and 14 patents.

A past president of the American Oil Chemists' Society, he also is a fellow of the Institute of Food Technologists, the American Institute of Chemists, and a member of the American Chemical Society, Sigma Xi, Phi Lambda Upsilon and Phi Tai Sigma.

He received his bachelor's degree in chemistry in 1941 from the National Chi-nan University in Shanghai, China; his master's degree in biochemistry in 1949 at Kansas State University, and his doctorate in food technology, with a minor in organic chemistry, in 1952 from the University of Illinois.

He was a research associate at the University of Illinois until 1955 when he became a research chemist at Swift & Co. From 1957-1960, he was senior research chemist at A.E. Staley Company. Since 1960 he has been at Rutgers, initially as an associate professor, becoming a full professor in 1962. He has been department chairman since 1977.

Dr. Chang has received international recognition for his work, including the Purnam Food Award, 1966; AOCS Northeast Section Achievement Award, 1970; AOCS North Central Alton E. Bailey Award, 1974; and New York Institute of Food Technologists' Distinguished Food Scientist Award, 1977. He will be technical program chairman for the 1980 International Society for Fat Research/AOCS World Congress in New York. He will serve as Honorary President of the ISF during 1979-80.

Dr. Chang served as president of the AOCS in 1970. He also is an associate editor of the Society's Journal and has served in numerous other offices and committee posts of the Society.