

technical chairman Glenn Fuller for "extremely good work in organizing the Hawaii meeting from California."

The AOCS Foundation was directed to appropriately organize for future service as a fund-raising arm of AOCS. The foundation's first major project was the methods development program. Outgoing chairman Pelick said he hopes the foundation can continue as a means

of acquiring endowments and bequests for general use and specific projects. Pelick said the new foundation directors include Robert Hastert, chairman; Bernard F. Szuhaj, vice-chairman; David Kravis, secretary; Edward Campbell, Edward Perkins and John Heilman, board members; and Jim Lyon, ex officio member and treasurer.

Also approved was a proposal to have "specific interest" groups

meet informally during lunch breaks at the 1987 annual meeting. The proposal is to identify approximately half-a-dozen topics that members might like to discuss, with specific rooms provided for each topic and box lunches made available to those participating.

The Governing Board's next meeting will be Sept. 3-5, 1986, at the headquarters facility in Champaign, Illinois.

## Short course list drawn up

Five-year plans for AOCS world conferences and short courses were updated by the World Conference Planning and Education committees during the AOCS annual meeting earlier this year in Honolulu.

The Education Committee's tentative short course topics through 1992 include:

1987: Production and utilization of vegetable food proteins; prostanooids; fatty acids; oxidation of food lipids; oilseeds and oil processing; and a basic soaps and detergents short course

1988: Unit processes in the oilseed industry; analytical chemistry; phospholipids (chemistry and food uses); and new instrumental methods for quality control

1989: Developments in oleochemicals; experimental design and statistics; lab automation and robotics; specialty fats (production and application); and head space analysis for fats and fatty food

1990: Soaps and detergents update; fats and health; biotechnology in fats and oils; and emerging technology in production, processing and utilization

1991: Oilseed and oil processing; analytical chemistry; fatty acids; emulsion technology for food production; and pollution control.

1992: Physical chemistry of fats and oils, and flavor and food lipids

Listings are tentative and may be revised. Persons who wish to help organize short courses on the topics listed above, or who have other topics to suggest, should contact the Education Committee chairman, Timothy L. Mounts, at the USDA Northern Regional Research Center in Peoria, Illinois.

A comprehensive manual for AOCS Educational Programs was reviewed. The manual is designed to help short course chairpersons organize and conduct educational programs.

The World Conference Planning Committee's updated five-year

plan lists the following topics and locations:

1987: Biotechnology—Hamburg, Germany

1988: Jojoba—Phoenix, Arizona (January); Diet Lipids, Membranes and Cancer—Australia (May); and Soybean Processing and Utilization—Far East (fall)

1989: Fats and oils processing—The Netherlands

1990: Oleochemicals—location to be determined

1991: Liposomes—United States' east coast

The AOCS Governing Board at its meetings in Honolulu approved the 1988 soybean processing and utilization conference and the 1989 fats and oils processing conference. The others have been proposed, but final approval from the Governing Board has not been received. AOCS' participation in the 1988 diet lipids, membranes and cancer course is contingent on development of satisfactory logistical and financial plans.

## Flavor Chemistry of Fats and Oils

**\$35 Members**  
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For flavor chemists and food technologists, this new AOCS monograph provides the latest information in a field of increasing interest. Modern analytical methods are permitting researchers to determine the mechanisms involved in flavor chemistry and to pinpoint constituents involved. Fourteen chapters take you through the chemistry of oxidation and autoxidation, antioxidants to sensory and instrumental methods for measuring flavor, as well as the isolation, separation and characterization of flavor compounds in lipids.

**Edited by David B. Min and Thomas H. Smouse**