

Letters To the Editor

Dear Editor:

I want to highly compliment you and your staff on the extremely interesting and informative article entitled "A Look at Fats and Oils Training," published in the September 1986 issue of *JAOCS*. This article should be very valuable, both to academia and to industry. I would like to express the following two comments:

1. I agree with Dr. Edward Perkins' recommendation that the AOCS should intensify its fellowship program to help students in the field of the chemistry and technology of fats and oils, but I do not believe that the AOCS should use its limited resources to support any research program in the universities. There are plenty of opportunities for a professor to receive research grants, including the National Institutes of Health (NIH), National Science Foundation (NSF), the U.S. Department of Agriculture, other federal and state agencies, trade associations and private corporations. However, the research proposal from the professor must utilize his or her unique expertise which the other research institutions do not have. Furthermore, if the research proposal is written for trade associations or private corporations, then it must use basic research to achieve a defined goal for a new product or a new process. During my 26 years at Rutgers University, I have always had abundant funding to support my program to train oil chemists.

2. A course on lipid chemistry can be taught in two entirely different ways, which must be clearly differentiated and not confused. Such a course can be taught 100% in the chemistry and analysis of lipid materials, which should be taught in the chemistry or biochemistry departments. On the other hand, such a course may contain 50% of chemistry and 50% of processing technology. The course may be supplemented with laboratory sessions, consisting of hands-

on experiments on the basic unit processes of fats and oils, including extraction, degumming, refining, bleaching, deodorization, hydrogenation, margarine and shortening. Analytical methodology can then be learned by the students by analyzing the materials they produce in the laboratory. Such a course might be taught in the food science department, like the one I taught at Rutgers University during 1960 through 1977. Students educated with such a course, plus thesis research, would be able to go into industry and work immediately on problems involving fats and oils without further training by the company.

With best personal regards,

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Rutgers University
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Dear Editor:

We have the following back issues of the *Journal of the American Oil Chemists' Society (JAOCS)* which we would like to offer free to your members. They are duplicates of issues we already have.

However, if any members have duplicates of issues 8-10 of Volume 49 (1972) which they might wish to trade, we will be most happy to trade with them. We will be very grateful if you'd let your membership know that these issues are available from us:

- Vol. 42, Issues 1-5, 7, 9, 12, 1965
- Vol. 43, Issues 1-12, 1966
- Vol. 44, Issues 1-12, 1967
- Vol. 45, Issues 1-5, 1968

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