

Meetings

Jojoba conference slated for January

The 7th International Conference on Jojoba and Its Uses: Production, Processing and Utilization of Jojoba will be held Jan. 17-22, 1988, at the Hyatt Regency Hotel in Phoenix, Arizona. The meeting is sponsored by the American Oil Chemists' Society (AOCS) and the Jojoba Growers' Association (JGA).

Registration, which includes admission to plenary sessions, group discussions, poster presentations, a field tour and barbeque, the exhibition, an opening mixer, a reception at the Heard Museum, a final party, a copy of the meetings proceedings and a copy of the AOCS monograph, **Chemistry of Jojoba**, will cost \$350 if made before Dec. 17, 1987, or \$375 after that date. Guests' registration will cost \$150 before Dec. 17, or \$175 after that date.

The technical program will feature sessions on plant physiology, agronomy, basic chemistry and industrial uses, and food and feed uses of jojoba products. The keynote speaker will be George Dunlop, assistant secretary of natural resources and environment for the U.S. Department of Agriculture, who will talk on Horizons for New Agricultural Products. All plenary talks will be presented in English, although simultaneous translation into Spanish will be available.

Social events will include an opening mixer in the exhibit area Sunday evening, a cocktail party Monday evening at the Heard Museum, plantation tours on Wednesday followed by a Western style barbeque, and an "Old West Casino Night" Thursday evening featuring dancing, casino games and saloon bar and buffet dinner.

A guests' program will focus on the cultural, historical and geographical interests of Phoenix and central Arizona. The program on Monday will teach guests how to assess the quality of Indian jewelry, pottery, baskets and rugs. Participants then will take part in a luncheon of dishes unique to the region. A narrated bus tour

Tuesday will visit Montezuma's Castle, Oak Creek Canyon and Sedona. The program on Thursday will include a tour of an Arabian horse ranch and visits to the Southwest Studios, Hovegard Mansion, Boulders Resort and Giant Sun Dial. In addition, there will be golf and tennis tournaments and a fun

run Sunday morning in the Scottsdale area. Participants in the guests' program who wish to take part in the plantation tours must purchase tickets separately.

For further information, contact AOCS Headquarters, PO Box 3489, Champaign, IL 61821-0489, telephone 217-359-2344.

Call for posters

A symposium on "Soybean Utilization Alternatives" will be held Feb. 16-18, 1988, at the Radisson Hotel South in Bloomington, Minnesota. The sponsor is the Center for Alternative Crops and Products at the University of Minnesota, with support from the American Soybean Association, Minnesota Soybean Research and Promotion Council, Iowa Soybean Promotion Board and North Dakota Soybean Council.

Posters are being solicited on research in the following areas: industrial uses of soybeans, soybeans as an energy source, utilization and characterization of minor soybean components, opportunities for use in human foods, and genetic or cultural modification of soybean composition.

For more information, contact Cathy Bergum, Extension Special Programs, 405 Coffey Hall, 1420 Eckles Ave., University of Minnesota, St. Paul, MN 55108.

Food science

The University of Illinois at Urbana-Champaign offers a master's degree program in food science for professionals in the Chicago, Illinois, area. Courses are taught in the evening in such fields as microbiology, biochemistry, nutrition, physiology and chemical engineering.

Two courses will be taught in Hinsdale, Illinois, for the Spring

1988 semester. Food Chemistry and Nutrition 1 (FS 314) will be taught Thursdays from 6 to 10 p.m. Jan. 28 through May 12, with John Erdman as instructor. The second course will be State and Metabolism of Lipids (FS 406), offered Tuesdays from 6 to 10 p.m. Jan. 26 through May 10, with Toshiro Nishida as instructor.

For further information, call 312-255-3320 or contact Ramona LaMontagne, Department of Food Science, University of Illinois at U-C, 580 Bevier Hall, 905 S. Goodwin Ave., Urbana, IL 61801, telephone 800-252-1360, Ext. 2875.

World congress

The 19th World Congress of the International Society for Fat Research and the 27th annual meeting of the Japan Oil Chemists' Society will be held jointly Sept. 26-30, 1988, in Tokyo, Japan. The world congress will be followed by the AOCS World Congress on Vegetable Protein Utilization in Human Foods and Animal Feedstuffs, slated for Oct. 2-7, 1988, in Singapore.

The ISF-JOCS meeting will include the Kaufmann Memorial Lecture, plenary and session lectures, and poster presentations. The congress will be held in the Toranomon Pastoral in Tokyo. English will be the official language for the congress.

The scientific program will include presentations on oilseeds and fat sources, processing of oils and

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fats, biochemistry, nutrition and clinical aspects of lipids, industrial and edible fats and oils, chemistry of oils and fats and their derivatives, surfactants and surface chemistry, analysis of lipids, biotechnology, vegetable protein and miscellaneous areas including marine oil.

Those wishing to present a paper have until Feb. 29, 1988, to submit the proposed title of the talk, along with author's name, affiliation, address and telephone/telex number. Photo-ready abstracts must be submitted by June 20, 1988.

For more information, contact ISF-JOCS World Congress 1988, Secretariat, The Japan Oil Chemists' Society, 7th Floor, Yushi Kogyo

Kaikan, 13-11, Nihombashi 3-chome, Chuo-ku, Tokyo 103, Japan.

Separation symposium

Scientific and economic aspects of the role played by separation principles in biotechnology will be examined at the 4th Separation Science and Biotechnology Symposium, presented by the Department of Biomedical Sciences and Technologies of the University of Milano Aug. 31-Sept. 3, 1988, at the Palazzo Feltrinelli, Gargnano del Garda, Italy.

In addition to analytical and preparative chromatographic techniques, other approaches such as sedimentation field flow fractionation, capillary to preparative gel electrophoresis and other biomacromolecular and particle separation techniques will be reviewed. Recent advances in applying separation science and engineering to biotechnological processes also will be highlighted as well as the economics of bioprocessing.

For information, contact Pier Giorgio Righetti, professor of biochemistry and symposium chairman, at Euro Business Center, PO Box 10552, 11001 EN Amsterdam, the Netherlands.

Inside AOCS

Canadian Section holds annual meeting

The second annual meeting of the Canadian Section of AOCS was held at the University of Manitoba in Winnipeg Oct. 7 and 8, 1987. The 80 participants came from as far away as Nova Scotia, Illinois, Indiana and Iowa.

The meeting featured symposia on wide-ranging topics, including nutrition and biochemistry, breeding and biotechnology, processing and utilization, and analysis and composition. A poster session was held in conjunction with the cocktail hour at the Wednesday night banquet.

AOCS President Robert Hastert, opening the conference, gave an overview of AOCS activities and presented slides showing the new AOCS headquarters facility. The technical session which followed, chaired by Bruce Holub of the University of Guelph, featured a talk by J. Edward Hunter of Procter & Gamble, who spoke on "Omega-3 Fatty Acids from Vegetable Oils." Hunter outlined the nutritional rationale behind P&G's decision to use canola oil in its Puritan brand of vegetable oil. He also made suggestions regarding marketing strategies and research needs for canola oil in North

America. Other papers in the session ranged from a discussion of the effect of fatty acids on psychological stress and premenstrual syndrome, to the effect of nicotine on tissue fatty acid composition and behavior.

Jim Dyck of CSP Foods Ltd. chaired the session on processing and utilization. This session featured a talk by Kathleen Warner of the U.S. Department of Agriculture's Northern Regional Research Center

in Peoria, Illinois, who discussed research on the flavor and oxidative stability of soybean, canola and sunflowerseed oils. Her work indicated the relative advantages of each of these oils under different circumstances. For example, soybean oil was relatively stable when heated in the dark while citric acid-stabilized canola oils were more stable in the presence of light. Other papers included a discussion on the market prospects for linseed



Meeting participants study one of the seven posters presented during the first day of the Canadian Section's annual meeting.