

circulation, retired Jan. 29, 1987, on her 59th birthday.

Nelson has been a familiar contact for AOCS members. She has handled membership and circulation for AOCS since it moved its headquarters from Chicago to Champaign, Illinois, in 1971. Her first day of

work for AOCS was June 3, 1971. She also is the first full-time staff member to retire since the move to Champaign.

Jo plans to travel and play lots of golf with her husband, Russ. The Nelsons have two grown children and five grandchildren.

Erratum

The listing of AOCS member Gerald E. Dubb's name in the Directory of Consultants published in the October issue of *JAACS* was erroneous. He does not accept outside consulting assignments.

Methodology

Technical committee meetings

Edible oils

The Industrial Edible Oils Advisory Committee, an ad hoc committee organized during 1986 by Ron Sleeter of Archer Daniels Midland Co., met for the second time on November 24, 1986, in Chicago. Topics on the agenda included consideration of the committee's status, election of chairpersons, the status of methods proposed for review at the last meeting, action on alternatives to hazardous solvents currently used in AOCS methods and discussion of design changes needed in new nuclear magnetic resonance (NMR) instrumentation.

The committee members voted to become an official committee, subject to approval by the Governing Board, and selected the name "Commercial Edible Fats and Oils Analysis Committee." Sleeter will continue as chairman for the maximum term of three years. The committee agreed to take over the projects of the Commercial Fats and Oils Analysis Committee.

Approximately 15 methods were reviewed, with coordinators appointed to consider appropriate

action on Activated Oxygen Method (AOM) Alternatives, Flavor Score by GC, Wiley Melting Point, Chlorophyll in Oils, Sodium (soaps) in Oils, I.V. by Near IR, Alternative Solvents, Acid Value for Lecithin and the Determination of Solid Fat Content by Pulsed NMR Analysis. Needed improvements in NMR methodology are being coordinated by Bryan Madison (P&G) with Seimco, an equipment manufacturer. Anyone with comments regarding these methods proposed for revision should contact the AOCS technical director.

UMC

The Uniform Methods Committee met on November 25, 1986, in Chicago. The meeting agenda included a report by the AOCS technical director, reports of technical committee chairmen, technical committee responsibilities, consideration of a proposal for associate methods editors, a review of the methods development project "Three Year Plan," possible format for the fourth edition of AOCS methods and a discussion about a foreign language edition of

the book of methods.

The technical director noted the excellent job performed by the AOCS production staff in preparing the 35 Additions and Revisions to Methods for 1986. In spite of the higher-than-usual number of revisions, the 1986 revisions will be going out with a minimum of delay. The UMC approved (subject to Governing Board approval) the proposal for the appointment of "associate methods editors" made by David Firestone (FDA). The associate editors will be responsible for reviewing various sections of the official methods and making recommendations for revision. The methods editor, Russ Walker (Anderson-Clayton) and the technical director will develop a list of associate editors. Lloyd Witting and Gary Walker, both of Supelco, have already agreed to be associate editors. Anyone interested in participating as an associate methods editor should contact either Russ Walker or the AOCS technical director.

Dave Berner
AOCS Technical Director

Flavor Chemistry of Fats and Oils

\$35 Members
\$55 Nonmembers

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
