

Hastert installed as President



Robert C. Hastert

Robert C. Hastert, manager of market and product technology for The Harshaw/Filtrol Partnership, Cleveland, Ohio, officially became president of the American Oil Chemists' Society during the annual meeting held May 17-21, 1987, in New Orleans, Louisiana.

Hastert was elected vice-president of the society a year ago. Under AOCS by-laws, he was unopposed for president on the ballots distributed during February and counted on April 21. A total of 3,523 ballots were mailed to voting members; 1,042 ballots were returned by the deadline.

Timothy L. Mounts, leader of vegetable oil research at the USDA Northern Regional Research Center in Peoria, Illinois, was elected vice-president. He had served as AOCS treasurer for the past three years.

R.M. Burton, president of Burton International Biomed Ltd. of St. Louis, Missouri, was elected treasurer. David Erickson, director of technical services for international marketing for the American Soybean Association, also from St. Louis, was reelected secretary.

Reelected as Governing Board members-at-large were Deborah Meiners, food technologist for fats and oils at Best Foods, a division of CPC International, Union, New



Timothy L. Mounts



David Erickson

Jersey, and Roy Carr, president of the POS Pilot Plant Corp., Saskatoon, Saskatchewan, Canada. Also elected to the Governing Board was Pamela J. White, assistant professor, Department of Food and Nutrition, College of Home Economics, at Iowa State University, Ames, Iowa.

Francis E. Luddy, president and technical director of Chem-Biotechs Research Inc., Lansdale, Pennsylvania, will serve as an ex-officio member of the Governing Board for the coming year. Luddy was a candidate for vice-president.

Hastert succeeds Arnold Gavin, president of EMI Corp.'s import-export arm in Scottsdale, Arizona.

Voting results on proposals to restructure the Governing Board and to amend the Articles of Incorporation concerning the hired position of Executive Director will not be published until the July issue of *JAACS* because the official tally wasn't to be finalized until the annual business meeting in May.



Deborah Meiners



Roy Carr



Pamela J. White



Robert M. Burton

Fund drive: \$150,000 and counting

The AOCS Foundation fund drive reached nearly \$150,000 in contributions received and pledges made by the end of April, according to Foundation Board chairman Robert Hastert.

The drive had topped the \$100,000 mark in early April.

Continuing the campaign to raise monies for construction of the AOCS headquarters in Champaign, Illinois, the Foundation Board this

month was slated to mail out letters concerning the project to AOCS members who had not yet given to the effort.

Major donations and pledges made since the listing published in the May *Journal* include the following: Governing Board Council (donating a minimum of \$10,000)—Süd Chemie.

Major Benefactors (donating a minimum of \$5,000)—Durkee Foods and Harshaw/Filtrol Partnership.

Benefactors (a minimum of \$1,000)—Riceland Foods Inc., James Lyon, Dr. and Mrs. Joseph Endres, Mark Bieber, Alfa-Laval AB, The Dial Corp., Beatrice/Hunt Wesson, W.R. Grace & Co., Thomas Smouse and Staley Continental Inc.

Sponsors (\$500 minimum)—Palmco Inc. and Steve Chen.

Other corporations that have contributed include Oleaginosas Del Sureste and SVO Enterprises.

A report of results of the AOCS fund-raising efforts at the New Orleans meeting will be provided in the July issue of *JAACS*.

Those who wish to make a donation may fill out the accompanying pledge form.



Robert Nelson (left) of Air Products and Chemicals Inc. delivers a \$5,000 check to Jim Lyon, AOCS executive director, for the AOCS Foundation building fund-drive.

Yes, I want to help!

I am pleased to be a part of AOCS' Building for the Future. List me as:

- Member of the Foundation Donor Council** (\$25,000 minimum)
 Member of the Governing Board Council (\$10,000 minimum)
 Major Benefactor (\$5,000 minimum)
 Benefactor (\$1,000 minimum)
 Sponsor (less than \$1,000)

Specifically my donation pledge is \$ _____

- Annual Pledge* Estate Gift**

My method of payment is:

- Check (enclosed)
 Credit Card; Type: American Express, MasterCard, Visa
 No. _____ Expiration Date: _____

Please list my gift in the name of:

- Mr. Mrs. Ms. Company

 Name or Company

 Address

 City

 State

 Zip

 Phone

 Reference Person

*10-Year max. for members—\$250/yr minimum payment

5-Year max. for organizations—\$1000/yr minimum payment

**We will contact you to work out details.

Please return this form with your tax-deductible check to American Oil Chemists' Society Foundation, P.O. Box 5037, Station A, Champaign, IL 61820 USA. Checks should be made payable to the AOCS Foundation.

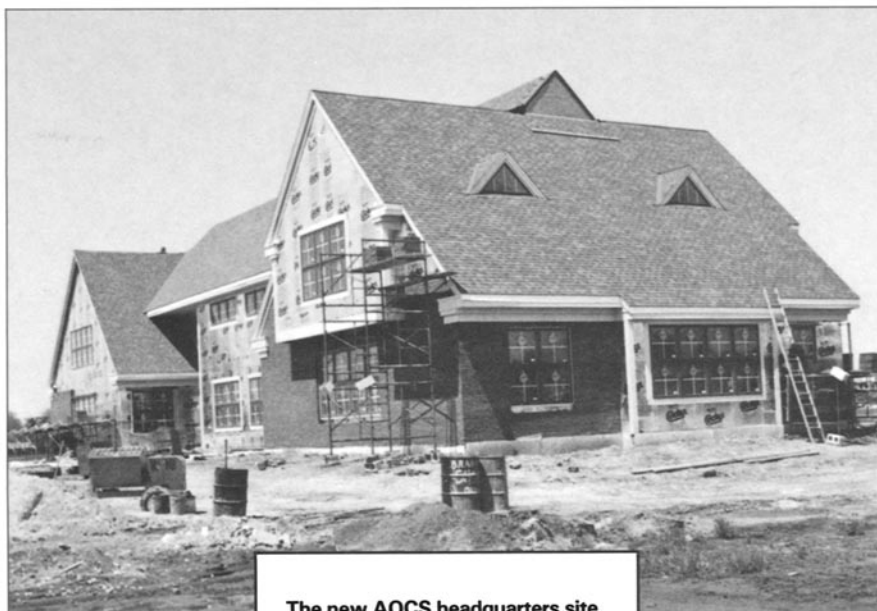
AOCS cookbook

"The unofficial but recommended Recipes of The American Oil Chemists' Society" is the name of a cookbook compiled by AOCS staff to raise money toward the AOCS headquarters building project.

The book features over 300 recipes contributed by members of the Governing Board and their spouses, Foundation Board members, past presidents, AOCS Section officers and headquarters staff.

"That an organization as closely linked with the food industry as the American Oil Chemists' Society should publish a cookbook is certainly logical. But even logic requires motivation and instigation. Raising funds for a new headquarters building provided the motivation and our able Champaign staff were the instigators," Robert Hastert, chairman of the AOCS Foundation Board, wrote in the book's Foreword.

The cookbooks went on sale at the 1987 AOCS annual meeting in New Orleans last month. Orders can still



The new AOCS headquarters site, as it appeared May 1, 1987.

be placed; to do so, fill out the accompanying form provided in this issue.

Copies of the cookbook are available for \$10 each. Payment must be

made by check or bank draft payable in U.S. dollars.

The staff "affectionately dedicated" the cookbook "to all who love to prepare and enjoy good food."

The unofficial but recommended recipes of the American Oil Chemists' Society

This AOCS cookbook holds over 230 pages of recipes contributed by AOCS Governing Board members and spouses, Foundation Board members, Past Presidents, Section officers and headquarters staff. Order your copy to benefit AOCS and your palate—order extras to share with family and friends. Bon appetit!



Name _____
(Print or Type)

Full mailing address _____

Please send me _____ copy/copies of the AOCS cookbook
at \$10 a copy _____

Please ship my copy/copies airmail (add \$6 for each book) _____

TOTAL _____

Payment must accompany order. Payment must be made by check or bank draft payable in U.S. dollars only. Order must be received by December 31, 1987.

Mail to: American Oil Chemists' Society, P.O. Box 5037, Station A, Champaign, IL 61820 USA

Northeast Section

Freeman, Fritz receive service award

AOCS members Martin Freeman and Donald S. Fritz received the AOCS Northeast Section's Professional Service Award during the section's April meeting at the Sheraton Woodbridge (New Jersey) Hotel.

Freeman, lab manager at Capital City Products in Harrison, New Jersey, has been an AOCS member since 1963, an active participant in Northeast Section activities and on organizing committees for national AOCS meetings. Freeman has served as treasurer for the Northeast Section and as a section board member, as well as in arranging local symposia.

Fritz heads his own firm, Custom Service Lab, in Oakland, New Jersey. An AOCS member since 1959, Fritz served in various Northeast Section offices, including a term as president during 1970. He has served as vice-chairman, treasurer and registrar for organizing committees for national AOCS meetings. Fritz began his career specializing in solvent extraction at Swift & Co. and Humko (in Memphis, Tennessee, where he helped develop plant and control methodology as well as worked on design of control and research laboratory facilities. In 1964, he joined Woburn Chemical in New Jersey, again working primarily in processing and new product

development. In 1978, he joined Jacob Stern Co. as feed fat plant manager in Portsmouth, Virginia, and later served as technical director for the firm, including its Acme Hardesty division. His firm now specializes in analysis of fats and oils for the animal and poultry industry.

Fritz has chaired a committee on technical course development for Memphis high schools and has taught engineering, math and chemistry for the University of Tennessee extension division and at Christian Brothers College, where he organized the curriculum for a

bachelor of science degree in chemical engineering.

Northeast Section President Mark Bieber presented the award plaque to Fritz; section vice-president Anthony Montana presented the plaque to Freeman. Andrew Menasian, 1985 Professional Service Award recipient, headed the award committee. Also attending the meeting was Frank Luddy, a 1975 recipient.

The award has been presented annually since 1966. This marked the third time two recipients were honored in a single year.



Martin Freeman and Donald S. Fritz receive the Northeast Section's Professional Service Award at the section's April meeting in New Jersey. Shown (from left) are Andrew Menasian, 1985 recipient of the award; Martin Freeman; Mark Bieber, Northeast Section president; Donald S. Fritz; and Anthony Montana, section vice-president.

Methods for Nutritional Assessment of Fats

Edited by
Joyce Beare-Rogers

\$30 Members
\$50 Nonmembers

A new AOCS monograph that provides invaluable guidance for planning research involving nutritional assessment of fats. In a dozen concise chapters, leading researchers take the reader through the sequence of steps needed to produce valid, useful results. The first chapter discusses experimental design, followed by chapters on selection and use of test animals, formulating diet, characterizing the test material, studying tissue lipids, using epidemiological data, interpreting results and, finally, preparing the data for publication. This collection of procedures and comments provides a useful review of some of the requirements in the nutritional assessment of a dietary fat.

Methods for Nutritional Assessment of Fats