

A. O. C. S. Local Sections

North Central Section



N. W. Ziels and Al Kapecki (foreground) watch the birdie while Tom Oshta and Bill McPherson collect the money.

At the Builders' Club on January 24th, the section was privileged to have as guest speaker A. R. Baldwin, President of the American Oil Chemists' Society, and Director of Research of Cargill, Inc. Dr. Baldwin received a standing ovation when introduced by the program chairman, J. C. Lamping. The 86 members and guests listened attentively as he discussed, **THE FUTURE OF VEGETABLE OILS.**

The main points covered in his factual and interesting talk were as follows:

- 1.) Total edible consumption of fats in the USA will probably remain fairly constant.
- 2.) The kinds of fats used in edibles will continue to change in response to the changing demands of consumers, stimulated by price, palatability, and health considerations.
- 3.) The potential for increased fat consumption among the hungry people of the world is virtually unlimited.
- 4.) The downward trend in technical uses of fats, and especially drying oils, is the result of insufficient research and too high a price.
- 5.) To reverse the trend, research effort must be increased and a way found to lower the price.

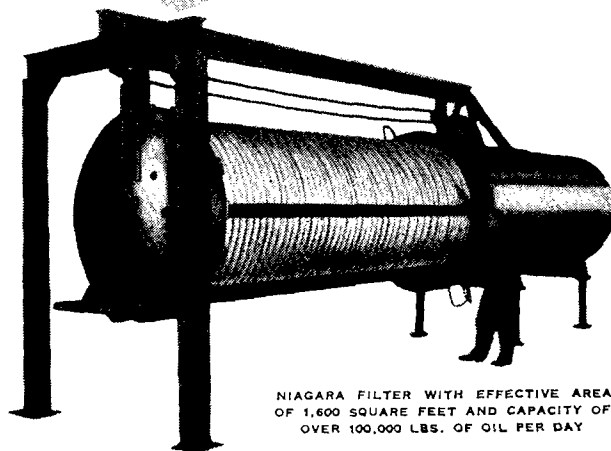


Program and Publicity Chairman J. C. Lamping with President A. R. Baldwin and R. C. Christiansen.

D. B. Campbell, Jr., President of the North Central Section thanked Dr. Baldwin for his interesting talk. He announced that the next meeting will take place at the Builders' Club, March 28th. A. A. Rodeghier, chairman of the Bailey Award Committee reported that due to a lack of eligible candidates, the Bailey Award Medal will not be presented in 1962.

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For the regular meeting on March 28 the guest speaker will be Dr. Max K. Horwitt, the Director of Biochemical Laboratories at the Elgin (Ill.) State Hospital. Dr. Horwitt will bring the group up to date on investigations involving the polyunsaturated fatty acids and the role of vitamin E in human nutrition.

STANLEY OLDS, Publicity Chairman

Southwest Section

The Southwest Section met at the Roger Young Auditorium on January 11. The program was a very interesting talk by Gerrie Putnam of the investment firm of Merrill Lynch, Pierce, Fenner & Smith, Inc., on the subject "Practical Guides to Investments with an Aside to the Chemical Industry as a Back Drop."

At the business meeting, it was decided to change the term of office of the Section Officials to start after the May meeting rather than to coincide with the calendar year, in order that there will not be a change in the administration at the mid-point of our series of meetings, which extends from September through May. The present officers will continue in their positions until May, 1963.

Mr. John Morrisroe of Pilot Chemical Company of California has accepted an appointment to the National Program and Planning Committee in the Soap and Detergents Area, replacing Lester O. Leenerts, as the Western representative.

LESTER O. LEENERTS

Northeast Section

An all day symposium will be held at the Hotel Essex House in Newark, N. J. on April 3, 1962.

The following comprise the symposium committee:

General Chairman—Eugene Marshak, Bunge Corporation
 Program Chairman—Edward Lawrence, Colgate-Palmolive Co.
 Hotel Arrangements—Oscar Ackelsberg, Drew Chemical Corp.
 Registration & Printing—Gerry Gerardi, Colgate-Palmolive Co.
 Publicity—Salvatore N. Milazzo, Cat-Chem Corporation
 Finance—George Raupp, Drew Chemical Corp.
 Visual Aids—Angie Rosetto, L. A. Salomon & Bro.
 A.O.C.S. Membership—John Geminder, Chas. Pfizer & Co.

The program for the symposium is:

- 8:30-9:00 A.M.—Registration
- 9:00-9:50 A.M.—Ralph Potts, Armour Chemical Co. Subject—Preparation of Fatty Nitriles, Amines and Quaternaries
- 9:50-10:35 A.M.—Jack Sigan, Archer-Daniels-Midland Co. Subject—Simple fatty amides, alcohols and acrylonitrile products
- 10:35-10:40 A.M.—Recess
- 10:40-11:30 A.M.—Oscar Ackelsberg, Drew Chemical Corp. Subject—Alkanol amides
- 11:30-12:15 P.M.—Robert Nothorn, Colgate-Palmolive International. Subject—Continuous Soap Processes
- 12:15-1:45 P.M.—Lunch
- 1:45-2:30 P.M.—S. N. Milazzo, Cat-Chem Corporation; Subject—Hydrogenation, A Unit Process
- 2:30-3:15 P.M.—Lyle Albright, Purdue University. Subject—Mechanism of Hydrogenation for Triglycerides; Reaction Rate, Selectivity, and Isomerization
- 3:15-3:20 P.M.—Recess
- 3:20-4:05 P.M.—Allison Maggiolo, The Welsbach Corporation. Subject—Products from Ozone Oxidation and Peroxidation of Fatty Acids & Oils
- 4:05-4:50 P.M.—Harry M. Castrantas, Food Machinery & Chemical Corp. Subject—The Epoxidation Process

As an added attraction, the speakers will be assigned to different tables so that anyone wishing to discuss his problems can do so with the experts.

S. N. MILAZZO
 Chairman, Public Relations

Food Technologists Offer Scholarships

The Institute of Food Technologists has issued its first call for applicants for \$22,000 worth of IFT-administered scholarships effective during the 1962-63 school year. Thirteen awards are offered during the year. Thirteen awards are offered during the year. Thirteen awards are offered during the year. Thirteen awards are offered during the year. Thirteen awards are offered during the year.

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