New... Model ED-5 Wiley LABORATORY MILL

> Developed to meet the demand for a size between Intermediate and Model 3



- 5-inch chamber diameter
- 3-speed enclosed drive
- simplified sieve construction

For laboratory or semi-pilot plant milling of a large variety of materials. A modification of the original Standard Model 3 Wiley Mill developed in response to requests for a mill offering the advantages of the basic Wiley Mill shearing principle but of smaller chamber capacity, i.e., approximately half that of the Standard Model. Modifications include a simplified sieve construction and other features for safe, convenient bench operation.

Retains the shearing action of the Standard Model which minimizes changes in the sample such as temperature rise, loss of moisture, or liquefaction.

Grinding Chamber. Cast iron and steel, 5 inches i.d. \times 2 inches deep. Four rotating knives are precisely adjusted for shearing clearance with four adjustable knives in the frame. Fan action increases throughput and quick clearing.

Knives. Tool steel, hardened and tempered. Stainless steel knives are available.

Drive Unit. Provides unloaded rotor speeds of approximately 500, 800 or 1200 r.p.m. Steel cabinet encloses $\frac{1}{3}$ h.p. motor, pulleys and bearing assembly.

Door. Clamping screw seals heavy steel plate door against the face of the mill. When released, door pivots for full diameter access to the chamber. Safety electrical interlock disconnects motor when door is open.

Sieves. Curved, round hole screens of stainless steel, inexpensive and easily interchangeable.

Receivers. Threaded collar on chute takes Mason jar. Collar is removable for attachment of a bag or smaller neck vessel.

For description of other models of the Wiley Mill, see pp. 346-350 of our catalog



PHILADELPHIA 5, PA., U. S. A.

International Relations Committee which is now seeking ways and means whereby the Society can build an expanded program of international activity and relationships.

A second important change in our society is reflected by the increasing number of biochemists who are joining with us. In its earlier years the Society was concerned primarily with the chemistry and technology of fats and oils and their derivatives, but we are now witnessing a growing interest in various biological aspects of fats and other lipids. No doubt you have observed the corresponding changes that have occurred in the character of the papers published in our Journal and in the programs of the national meetings. This, too, in my opinion, is a very healthy trend. The chemists and technologists can learn much from the biochemists and biologists, and vice versa. Steps are now being taken to build up committee activities pertaining to biochemical problems, and we already have one committee-and hope to have several more, soon-working on the establishment of standard biochemical methods for the analysis of fats and other lipids.

We come now to the final item of this report. You all know that, in addition to holding national meetings, publishing a journal, and conducting a Short Course, the Society engages in a number of other ongoing activities. Most of these activities go on behind the scenes, so to speak, and involve a prodigious amount of work which is not readily apparent on the surface, and perhaps not generally realized. This effort is willingly and unselfishly contributed by many members of the Society. In fact, there are so many committees, and so many good members of AOCS who are actively participating, that I feel it would be unjust to single out only a few of them for mention. Consequently, I shall not name any of them. I shall simply say that, to the officers of the Society and to the many other members who have so willingly accepted various assignments, and have performed them so creditably, I extend my heartfelt thanks and appreciation. You may be sure that if the same kind of cooperation is extended to my successor, Ron Stillman, who himself is a very dedicated and hard-working member of the Society, a continuing healthy growth and progress of the Society is assured.

IFT Honors Day for Research at Recent Annual Meeting



E. A. Day (1959) received the Institute of Food Technologists Award for Research, at their annual meeting at the Sheraton-Park Hotel, Washington, D. C., May 24–28.

The award, which consists of an honorarium of \$1,000 and a plaque, is given to "recognize research scientists 35 years of age or younger who have demonstrated outstanding ability in research in some area of food science and technology."

Associate Professor of Food

Sciences and Technology at

E. A. Day

Oregon State University, Dr. Day has made fundamental contributions to knowledge and methods in the field of flavor chemistry, especially in milk and milk products. He has published numerous papers.

Others honored include: R. E. Williams, Babcock-Hart Award; G. M. Dack, Nicholas Appert Award; J. R. Callaway, Industrial Research; Karakian Bedrosian, A. L. Brody and Whirlpool Corp., Industrial Achievement.

Deadline for Abstracts, Titles of papers for presentation at Chicago Fall Meeting, July 15, 1964.