

Daniel Swern Receives Alton E. Bailey Award

The esteemed Alton E. Bailey Award of the North Central Section of the American Oil Chemists' Society is to be received this year, 1966, by Daniel Swern, of Temple University. Dr. Swern is being recognized, as will be



Daniel Swern

stated on the medal, "for his fundamental research in the organic chemistry of fatty acids and their derivatives." But in addition to the actual chemical research performed by this author of 155 papers and holder of 55 patents, he recently edited "Bailey's Industrial Oil and Fat Products," published in 1964, and co-authored by Karl Mattil, Frank Norris, Alexander Stirton, and Swern, himself.

Presently teaching at the Graduate School of Temple University, Dr. Swern has long been interested in educational work, having taught

advanced organic and high polymer chemistry at Drexel Institute of Technology in Philadelphia from 1954 until 1963. But, concurrently with his educational work, he has conducted extensive research, which has won him such recognition as the highest award of the United States Department of Agriculture, namely, the Distinguished Service Award of that body (1955). Further, he has served on teams winning USDA Distinguished Service Awards (1953, 1958) and its Superior Service Award (1951); he was designated Federal Civil Servant of the Year in the field of Science in the Philadelphia area (1962); he received the Spencer Award (1962), the John Scott Award of Philadelphia for outstanding research in plastics and plasticizers (1956), and the Arthur S. Fleming Award which designated him as one of the five outstanding government scientists (1955).

In addition to serving on various committees of the AOCs since 1942 he has been active in the American Chemical Society (since 1937), and in the Philadelphia Organic Chemists' Club (since 1940).

The Bailey Award was established to commemorate Alton E. Bailey, whose papers and books have been a standard, or "Bible" in fats and oils chemistry. It is conferred for "Outstanding Research and for Service in the Fields of Oils, Fats, Waxes, and Allied Products" by the North Central Section of the American Oil Chemists' Society.

The cooperative effort of Industry and the AOCs is needed to bring distant Bailey Medal winners to their presentation meeting, when required. The following companies have contributed to the fund: Anderson Clayton; Archer-Daniels-Midland; Central Soya; Corn Products Co.; De Laval Separator Co.; Distillation Products Industries; Durkee Famous Foods; General Mills, Inc.; Johnson's Wax Fund, Inc.; S. C. Johnson & Sons, Inc.; Lever Brothers Co.; Liquid Dynamics; Oscar Mayer Co.; Mead Johnson Research Center; National Dairy Products Corp.; NAFCO (North American Fiber Co.); and E. H. Sargent & Co.

A group luncheon for the participants in the Symposium in Honor of George Burr will be held Tuesday, April 26, in Los Angeles. Dr. Burr and the speakers and chairmen will be invited guests, and all other persons interested in attending may purchase tickets for the luncheon at the registration desk as late as Monday noon. Interested parties contact R. T. Holman, Hormel Institute, Austin, Minnesota.

J. J. Vollertsen Dies, AOCs President in 1925

J. J. Vollertsen (1916), Honorary Member of AOCs and President, 1925, died Jan. 28, 1966.

Mr. Vollertsen was a native of Chicago and devoted his entire professional career to this city. He was graduated from the University of Chicago in 1903 and held positions with several Chicago firms, including Swift and Company and the Kennicott Water Softener Company. In 1907 he went to Morris and Company, later purchased by Armour and Company.

In 1912 Morris and Company became interested in the hydrogenation of oils, and by 1914 Mr. Vollertsen had completed the establishment of a plant for this purpose. He became assistant chief chemist for Armour in 1923 and chief chemist in 1926. In 1939 he took over the research development department, supervising the refinery pilot plant, which developed several new shortenings and the first continuous deodorizer. Later projects included work on meat curing; in the by-product division, work was carried on for the manufacture and use of blood albumin. Under his direction, a plant was installed for the preparation of sausage flours and the manufacture of dry spices.

Mr. Vollertsen's service to AOCs were extensive: Bleaching Committee Chairman 1918-19; Soapstock Analysis 1918-19; Corn Oil Methods 1919; Associate Editor 1920; Membership 1920, 1924; Uniform Methods, 1920-27, Chairman 1928-47; first Vice President 1924; President 1925; Governing Board 1926-29, Chairman 1925; Referee Board 1925-26, 1932-40; F. A. C. 1925-42; Moisture 1927; Journal 1932-49; Stability 1934-37; Smalley Chairman 1936-47; Oil Characteristics 1937-45; Treasurer 1947-53; Honorary Member, 1947.

His faithful and continuous service to the AOCs was and will remain an inspiration to members. He will be missed.

• Section News

Northeast Section Announces Symposium Program

The annual full-day symposium, a highlight activity of the Northeast Section, will take place on Tuesday, April 5, 1966, at Essex House Hotel, Newark, N.J. General Chairman, George Raupp of Drew Chemical Corporation, has announced as the overall title, "Odors and Flavors of Fatty Materials."

Among the subjects which will definitely be discussed are the following:

"The Physiology of Odors and Flavors," by D. G. Moulton, Associate Professor of Physiology, Department of Biology, Clarke University, Worcester, Mass.

"The Flavor and Odor Changes in Fatty Foods Related to Packaging Materials," by S. G. Gilbert, Professor of Food Science, Rutgers, The State University, New Brunswick, N.J. Dr. Gilbert brings to his subject a wide experience in research at Rutgers, USDA, Pabst Brewing Co., and Milprint Inc.

"The Isolation and Identification of Volatile Flavor Components in Fats and Oils," by S. S. Chang, Professor of Food Chemistry, Rutgers, The State University, New Brunswick, N.J. Dr. Chang, President of the Northeast Section, AOCs, is well known for his scholarly researches in this field, having published many papers and being the holder of various patents and awards in this and related fields.

"The Flavor of Butter and Margarine," by E. A. Day of International Flavors and Fragrances, New York City.

Other subjects to be discussed by equally prominent speakers are, "Problems of Odors and Flavors in Industrial Products," "Fatty Acids and Derivatives," and "Detergents and Cosmetics."

Since these subjects are bound to have a wide-spread interest, an unusually large attendance is expected. Chairman Raupp suggests early reservations made either to him or to the Secretary of the Northeast Section, Mr. Frank Noughton, Baker Castor Oil Co., 40 Avenue A. Bayonne, N.J.