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AOCS and AACC to Combine 1968 Spring Meetings

Recent Symposium Shows Heightening of Mutual Interests

The complementary nature of AOCS and AACC fields of interest has long been recognized; yet only recently were efforts made to bring about formal organized discussion between the two organizations.

A major step in this direction was taken last November when the North Central Section of AOCS, under the leadership of R. J. Evans (1956), sponsored a joint meeting with the Midwest section of the AACC, giving a symposium entitled "Lipids in the Baking Process." The initial announcement drew such an unprecedented response that the meeting had to be moved from the Swedish Club to the more spacious quarters of the Illinois Institute of Technology. With Evans presiding, over 240 registrants heard papers ranging from the history of fats in baking to crystallography of fats; from egg yolk lipoproteins to surfactants in baking.



R. J. Evans

While officers of both organizations had considered the possibility of a joint meeting for some time, this symposium made clear the practicability of such a move. A joint study group was set up to consider the advisability of a joint national meeting of the AOCS and AACC. The five-man committee was comprised of chairman Evans, F. A. Norris (1942), K. E. Holt (1952), R. A. Marmor (1939), and Benjamin Grogg, manager of bakery research and technical services of the Quaker Oats Company.

After careful investigation the committee recommended on Dec. 1, 1966 to President C. W. Hoerr and AACC President W. S. Claus that the two organizations hold a joint national meeting "as soon as is practical."

As a result, the American Association of Cereal Chemists and the American Oil Chemists' Society have just announced that a Joint Annual Meeting will be held in Washington D.C., March 31-April 4, 1968. Headquarters of the Joint Meeting will be the Washington-Hilton Hotel.

This Joint Meeting will combine the 53rd Annual Meeting of the Cereal Chemists, originally scheduled for Cincinnati, and the 58th Annual Meeting of the Oil Chemists, originally scheduled for Memphis. An estimated 2000 registrants from every scientific and industrial facet of the cereal, oilseed, pulse, fat, oil, lipid, and emulsifier fields will be hearing approximately 250 technical papers and viewing more than 125 exhibits at an outstanding technical and industrial exposition.

Officers of the two organizations have emphasized that this Joint Technical Meeting is designed to explore the value of offering a comparatively broad array of information to members of these two closely related fields of interest. Any possibility of additional Joint Meetings will rest to a great extent on the success of this one. A heavy concentration of production, process, and corporate management people are expected to attend, in addition to the large registration of laboratory staff and management traditionally present at the meetings of both societies.

The General Chairman of the Joint Annual Meeting will be Miss Edith A. Christensen, Grain Division, USDA, Agricultural Research Center, Beltsville, Md. Acting as co-program Chairmen will be N. H. Kuhrt, Distillation Products Industries, Division of Eastman Kodak, Rochester, N.Y., and John Holme, The Ogilvia Flour Mills, Montreal.

Plans for the 1968 Fall Meeting of the AOCS in New York and the 1969 Spring Meeting of AACC in Chicago remain unchanged.