# Boost in U. S. Soybean Exports to Japan

Exports of U.S. soybeans to Japan during the first 6 months of 1968 jumped to 44 million bushels, 12% more than the same period in 1967, says a recently issued market development project progress report by the American Soybean Association.

Another just-released survey compiled direct dollar income to major soybean producing states from 1966 soybean sales to Japan as follows (in millions of dollars): Illinois 35; Iowa 33; Indiana 25; Missouri 19; Arkansas 18; Minnesota 16; and Mississippi 10.

The report cites increases in the per capita consumption of margarine and vegetable oil made with soy oil as reasons for expanded imports of soybeans by Japan. The U.S. supplied 85% of Japan's soybeans during January to June, 1968.

Japanese consumer interest in soy production has been stimulated by a continuing promotion program. Begun in 1955, the ASA market development project cooperates with Japanese manufacturers and associations to accelerate

end-product usage.

Intensive mass media campaigns, school lunch programs, recipe pamphlet and free food sample distribution, plus trade fair demonstrations, successfully promoted usage of vegetable oil for salads and cooking, and margarine for general use. Traditional foods using soy products, such as tofu, shoyu and soy sauce, all were promoted in conjunction with third party cooperators.

In addition to the Japanese program the possibilities of similar projects in Taiwan and Korea are also being

investigated.

## The Society of Cosmetic Chemists Presents IFF Award

The Society of Cosmetic Chemists has presented the 1967 IFF Award to Karl Laden and Robert Spitzer for their paper, "Identification of a Natural Moisturizing Agent in Skin." The Award, founded by International Flavors and Fragrances, Inc., consists of a scroll and an honorarium of \$1000. It is presented annually to the author or authors of the most meritorious paper published in the Journal of the Society of Cosmetic Chemists during the preceding year.

Dr. Laden, Manager, Biomedical Sciences Division, Gillette Research Institute, Inc., was also the recipient of the 1964 IFF Award. Dr. Spitzer is Assistant Professor

at the Chicago Medical School.

The presentation was made at the September 12 luncheon session of the 1968 Annual Seminar of the Society of Cosmetic Chemists.



Left to right: Karl Laden, Gillette Research Institute; Jesse Starkman, Starkman Associates, President of the Society of Cosmetic Chemists.

### • Local Section News

#### Northern California Section

Fifty-four members and guests were present at the meeting of the Northern Section on Friday, September 20, at the Galleon Restaurant Pacific Marina, Alameda, California. A pleasant view of the Bay and the Yacht Harbor was provided by the location for this meeting, Harbor was provided by the location for this meeting, and the evening was made particularly pleasant by the following feminine guests: Esther Allen, Harriett Applewhite, M. Boomer, Virginia Cavanagh, Barbara Cunningham, Jean Frech, Verna Fuller, Dorothy McKenna, L. Ray, Twyla Sage, P. Samiy and Margaret Wood.

John Gallwas, Regional Manager, Commodity Department, Reynolds & Co., and President of the Commodity of San Francisco provided a talk on "The Com-

Club of San Francisco provided a talk on "The Commodity Market as Related to the Edible Oil Industry."

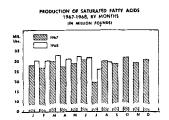
A stimulating question and answer period followed the address, and an announcement was made of the next meeting which will be on either the 8th or 15th of November.

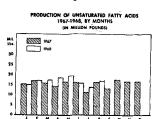
#### Northeast Section

The September Meeting of the Northeast Section was held on September 24 at Whyte's Restaurant in New York. Attendance was 98. Outgoing President, Frank Naughton of Baker Castor Oil was presented a Barometer-Temperature Desk Set by incoming President, August Rossetto of L. A. Solomon & Bros. Our speaker, Dr. Rex Sims of General Foods spoke on "Fats in Synthetic, Non-Dairy Creams." His lecture covered in general the technology of emulsifying fats with specific reference to several formulas of various types of creams and toppings.

## Fatty Acid Report

Production of animal, vegetable, and marine fatty acids totalled 47.0 million pounds in August, up 7.7 million pounds from July, but at the same level as August last year. Inclusion of the tall oil types raised the overall August 1968 production level to 74.0 million pounds, compared with 60.0 million pounds for July.





Disposition of fatty acids amounted to 51.2 million pounds in August, up 5.8 million pounds from July, and up 1.1 million pounds from August 1967. Including tall oil fatty acids, August 1968 disposition totalled 83.5 million pounds, compared with 67.3 million pounds in

Stocks of fatty acids, other than the tall oil types, amounted to 31.1 million pounds on August 31st, down 1.2 million pounds from the end of July.

Source: Pulp Chemicals Association, 60 East 42 Street, New York, New York 10017.

### Obituaries

C. F. Krewson ('60) research chemist for the U.S. Department of Agriculture at the Eastern Utilization Laboratory in Wyndmoor, Pa., died Sept. 10, 1968.

H. J. Ast ('51) chemist of the Food and Research Division of Armour & Co. died September 4, 1968 of a heart attack.