

*In Old New York—A New Program for AOCS*



*“Fats and Oils: Progress on All Frontiers”*

*Is Theme of*

*AOCS 42nd Annual Fall Meeting;*

*New York, Statler-Hilton Hotel*

*October 20 to 23, 1968*

**Y**OU MAY OR MAY NOT find a singing waiter to entertain you at dinner at the coming Fall Meeting in New York, but the AOCS New York Program Committee certainly intends to present superior fare in terms of the overall program.

This 42nd Annual Meeting will be held Oct. 20-23, 1968, at the New York Statler-Hilton Hotel, a most convenient choice, since it faces the new Madison Square Garden Center and the Pennsylvania Railroad Station. Also close at hand are Broadway's theatre district, major airline terminals, the Empire State Building, and, for the ladies, exceptional shopping areas.

Details of the meeting and progressive reports on the developing program will appear in subsequent issues of the Journal.

#### **Dr. Chang Issues Call for Papers**

S. S. Chang, Chairman of the Technical Program Committee, has issued the first call for papers for the 1968 Fall Meeting. Theme of the meeting is “Fats and Oils: Progress on All Frontiers.”

Research and Development papers in any of the areas of lipids, fats, and oils are welcome. These include processing and utilization, chemical and physical properties, analytical methodology, biochemistry and nutrition, soaps and detergents, drying oils and

paints, and fatty acids and their derivatives.

Special symposia have been organized as follows:

Specificity of Organotriglycerides—Hans Kaunitz, Columbia University, New York.

Lipids in Disease—Hans Kaunitz  
Properties of Adipose Tissue Fat—Hans Kaunitz

Marine Oil—Maurice E. Stansby, Bureau of Fisheries, Seattle, Wash.

New Development in Processing (Domestic)—K. W. Becker, Chemical Plants Div., Blaw-Knox, Pittsburgh, Pa.

New Development in Processing (Foreign) — Eugene Marshack, Eugene Marshack Assoc., New York.

Chemistry of Small Ring Compound—Gerhard Maerker, Eastern Research Laboratories, Philadelphia, Pa.

Chemical Derivatives—E. B. Dunning, Ashland Chemical Corp., Ashland, Ky.

New Dimensions in Detergent Additives—Guy Moulton, Ciba Chemical & Dye Co., Fairlawn, N.J.

Hard Surface Detergency—G. W. Lowry, General Aniline & Film Corp., Easton, Pa.

Tall Oil—E. E. McSweeney, Union Camp Corp., New York, N.Y.

Flavor Stability of Edible Oils—Rex Sims

Synthetic Fatty Acids—Karl Zileh, Emery Industries, Inc., Cincinnati, Ohio.

Chemistry, Nutrition and Application of High Molecular Weight Lipids—Vigen Babayan, Stokely Van Camp Inc., Indianapolis, Ind.

#### **Deadline For Abstracts July 1, 1968**

In order that the technical program and abstracts of papers may be published before the meeting, it is necessary for an author to submit two copies of a 100 to 300-word abstract with title, authors and speaker before the DEADLINE, July 1. All correspondence in this regard should be directed to Dr. Stephen S. Chang, Department of Food Science, Rutgers University, New Brunswick, N.H. 08903.

Members of Dr. Chang's Technical Program Committee are: Eric Jungermann, Armour Grocery Products Company, Chicago; Arthur Wrigley, Eastern Regional Laboratories, USDA, Philadelphia, Pa.; Hans Kaunitz, Columbia University, New York, N.Y.; George Raupp, Technical Products Division, Drew Chemical Company, Boonton, N.J.; Rex Sims, General Foods Center, White Plains, N.Y.; Norman Bednareyk, National Biscuit Company, Fairlawn, N.J.

Please submit your paper as soon as possible *but in no event later than JULY 1st*, since papers cannot be accepted after that date.