

## N. D. Embree to Head New Division of Eastman Co.

Formation of the Health and Nutrition Research Division of Tennessee Eastman Company Research Laboratories at Kingsport, Tennessee, was announced by the Company.

The functions of the new division will include work on the synthesis and biochemistry of compounds for the pharmaceutical, food, and animal feed industries. Eastman work in this field has been done for a number of years at laboratories of Distillation Products Industries, an Eastman Kodak Division in Rochester, N.Y.

The formation of the new division at Tennessee Eastman Research Laboratories will combine in Kingsport the research and development functions of Distillation Products Industries with the work of the Eastman Chemicals Division of Kodak. It will also provide closer coordination with the marketing functions of Distillation Products, which were combined recently with those of Eastman Chemical Products, Inc., headquartered in Kingsport.

H. W. Coover, director of research at Tennessee Eastman Research Laboratories, announced that N. D. Embree ('40) an assistant director of research for Tennessee Eastman and former head of research at Distillation Products, will be responsible for the new division. It is expected that Dr. Embree and his staff will move to Kingsport in 1970.

Dr. Embree joined Eastman Kodak at Kodak Park, where he was a member of the research and development group which became Distillation Products Industries. He became assistant director of research, and then was made director. He subsequently was named director of technical operations at DPI, later put in charge of technical operations, and subsequently of manufacturing and research.

Dr. Embree has been concerned with the production of vitamins, fats, and oils, and has directed research which led to many new methods and processes for high-vacuum distillation vitamin products.

He is a member of the Science Committee of the Rochester Chamber of Commerce. Among numerous professional affiliations, he has served as president of the American Oil Chemists' Society (1959-60), chairman of the Rochester Section of the American Chemical Society, and as a member of the National Research Council in the Division of Chemistry and Chemical Technology. He has also served on the industry advisory committee of the National Vitamin Foundation, the research committee of the Pharmaceutical Manufacturers Association, the advisory board of Gordon Research Conferences, and the International Union of Pure and Applied Chemistry.

## Soybean Cheese

New progress in making soybean cheese Chinese-style called SUFU was recently reported by the U.S. Department of Agriculture. The research was conducted under a P.L. 480 grant from USDA's Agricultural Research Service and sponsored by C. W. Hesseltine of the Northern Utilization Research Laboratory, Peoria, Illinois.

N. S. Wai of the Academy of Science, Taiwan, made good SUFU without a beany flavor using a pure culture of the fungus *Actinomucor elegans*. During the last step of the process, western-style flavors can be incorporated into the cheese by adding essences of garlic, wine or pepper. The SUFU process is conducted somewhat as in the making of Camembert cheese.

## • Local Section News

### North Central Section

The January meeting of the North Central Section was held at the Swedish Club of Chicago. Pre-dinner speaker, Tom Conway, gave an outstanding presentation on the



M. W. Formo

Analytical Applications of Wideline NMR Spectroscopy. Mr. Conway is a Senior Research Chemist at Moffett Technical Center, Corn Products Company, Argo, Ill. He has pioneered many techniques in the use of NMR in Analytical Chemistry. His talk covered the theory, instrumentation and techniques for the determination of water and bound water as well as applications in fat and oil chemistry.

Sunflowers as an Emerging U.S. Crop was discussed in an after-dinner speech by M. W. Formo. Dr. Formo is

presently Manager of Oil and Protein Research at Cargill, Inc. His talk covered all phases of sunflower production, processing and research. Dr. Formo pointed out that sunflower seed oil is second only to soybean oil in world production. The oil is of high quality and can be processed in equipment presently used for flaxseed. Dr. Formo also discussed problems facing the sunflower industry in the United States and indicated that most of them are agronomic.

### Northeast Section

The Northeast Section January meeting was held at the Military Park Hotel in Newark, New Jersey on the 7th with principal speaker, M. F. Formo of Cargill speaking on the agronomical aspects of sunflower seed and oil. This stimulating talk and discussion encompassed the disease of the sunflower and how it has to be surmounted for sunflower oil to flourish as a major oil commodity both here and abroad.

The next meeting will be held at Whyte's Restaurant, New York in March. C. G. King, Emeritus Professor and special lecturer at Columbia University will speak on the nature of fats from the biomedical and biochemical point of view. Dr. King, born in Washington, received his education at Washington State University, his masters at University of Pittsburgh, and his Post-Doctoral at Columbia and Cambridge University. His professional appointments have been wide and varied along with membership in professional organizations. He holds many honorary degrees and awards, and is the author and co-author of many publication and research papers too numerous to mention.

If you plan to attend please send in your reservation early, as this meeting should turn out to be well attended.

## • Obituary

Word has been received of the death of Roderick Van Trump ('59) December 14, 1968.

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**COMPLETE PROGRAM**  
**AOCS SPRING MEETING, SAN FRANCISCO HILTON HOTEL**  
**SAN FRANCISCO, CALIF., APRIL 20-24, 1969**