Left to Right: M. W. Formo, R. A. Reiners, K. F. Mattil, L. H. Going, F. E. Horan, C. H. Hauber, D. W. Johnson and E. W. Meyer, the joint organizing committee for the coming event.

AOCS and AACC (Oilseed Division) to Sponsor: Oilseed Proteins Short Course

The Education Committee of the AOCS and the Oilseed Division of the AACC have joined forces to offer a short course on the chemistry, technology and economics of oilseed proteins on July 13–16, 1969. The course is unique in several respects. It is the first short course to be jointly sponsored by the two societies. This brings together the know-how of the AOCS Education Committee in running short courses and the subject expertise of the AACC Oilseed Division.

Joint Short Course Chairman L. H. Going (Procter and Gamble) has had the able assistance of F. E. Horan (ADM) as Co-chairman to find an eminently qualified program committee of M. W. Formo (Cargill), D. W. Johnson (Crest Products), K. F. Mattil (Texas A&M), E. W. Meyer (Central Soya), R. A. Reiners (Corn Products), and K. Smith (NCPA). These men have promised to serve you with a profitable experience if you choose to join us in French Lick in July. The subject matter for the short course is also new. Oilseed proteins have been with us as an important animal feed supplement for many decades. More recently, their use in human foods has grown to sizeable proportions. Successful short courses have been run on oil processing, oil products, fatty acid utilization, soaps and detergents and drying oils, but none on the protein aspects of oilseeds.

The economics of the oilseed industry—and even of the vegetable oil segment of this industry—are largely controlled by the demand for oilseed proteins. Thus the raw materials available to the oil chemist and technologist are at least in part determined by the utilization of the oilseed meal "by-products." What new oils will be available in quantity ten or twenty years from now? Will safflower, sunflower, or sesame oil replace soybean and cottonseed oils as the principal edible oils of commerce in the United States? Will fish meal protein and single cell protein derived from petroleum have any effect on the edible oil supply? What magnitude of utilization of oilseed proteins in human foods can be expected in the future? Will high lysine corn reduce the demand for oilseed proteins and thus change the supply base for edible oils? These are some of the questions which can only be answered by taking a hard look at the future needs of the world for protein in foods and feeds.

Your committee has attempted to develop a program which will be a realistic study of the present status and

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of Oils and Fats. W. J. Lehmann of the Soybean Council of America will come to India especially to deliver lectures at the course. The program also included practicals at the University Department of Chemical Technology, Matunga, and Hindustan Lever Research Centre, Andheri. At the conclusion of the two weeks' course, certificates were awarded to the participants by J. G. Kane, President, Oil Technologists' Association of India, Western Zone.

Spain . . . . . Eduardo Vioque

Fourth Meeting of Members of the Instituto de la Grasa

During the 16th to the 18th of May, 1968, the Fourth Meeting of Members of the Instituto de la Grasa took place in Spain, with an attendance of approximately 100 scientists and technicians.

The first Session of the Meeting was devoted to the study of Agronomy of the Olive Tree. Topics discussed during this Session were: Fundamental Labor in Olive Tree Fields; Nutrition of the Olive Tree; Situation Created by the Traditional Systems of Pruning and Intensive Planting.

The second Session, on The Harvesting of Olives, dealt with Mechanical Systems of Collecting Olives, and The Use of Spraying for the Collection of Olives.

In the third Session, The Evaluation of the Industrial Yield of Olive Oil in Olives was studied.

Solvent Extraction of the Olive Press Cake (Sulfur Olive Oil) was discussed in the fourth Session, and a free discussion was held in the last session.

The problem of Industrial Process of Refining Edible Oil was studied at a round table session with 34 representatives of several industries.

The next Meeting of the Institute will be held in May 1969. Sessions are being programmed to deal with the subjects of Agronomy of the Olive Tree Field (irrigation, mechanization of labor, and phytopatology); Oil Seeds (the culture of oil producing plants and oil seed extraction); and Quality Control in the Fatty Food Industries.

The First Marques de Acapulco Medal

During a special session of the Fourth Meeting of Members of the Instituto de la Grasa, the first Marques de Acapulco Medal was awarded to E. F. Buendia Castellanos for important contribution to scientific and technical knowledge on fats and derivatives. Mr. Buendia designed the Alfin machine for the extraction of olive oil. This machine does not use pressure nor disc of esparto (in Spanish "capacho").

Mr. Buendia was born in Riopar (Albaceta, Spain) in 1888. He belonged to a humble family of metallurgists and started his professional training in the factories of St. John, at Riopar. By 1920 he established a workshop in order to attend the necessary repairs in that agricultural zone. He noticed that the work being done at the oil mills was rather primitive and elementary. Trying to develop a more industrial and rational method for the extraction of olive oil, he designed a machine, the Alfin, to produce olive oil of a very high quality and with good yields. This machine has been patented and its use has been extended not only throughout Spain but some foreign countries as well, especially Italy.

Yugoslavia . . . . . Biserka Matijašević

Meeting of the Meat Industry Devoted to the Technology and Analysis of Animal Fats

The Yugoslavian Institute of Meat Technology, in Belgrade, has been closely associated with the meat industry. Among other activities, the Institute organizes meetings devoted to particular problems related to this field.

A meeting was held in Sremska Mitrovica November 8 and 9, which brought together a large number of experts from factories, universities and institutes dealing with animal fat problems. Nineteen papers were presented on the technology and analysis of fatty tissue, fats and oils. The papers and the discussion showed that, in spite of remarkable achievements obtained in this field in the last few years, there is still a large number of problems to be solved. Since the utilization of fat in raw material processed in Yugoslavian meat packaging plants is about 30%, it is certain that investigations and investments necessary to the development of this field will be economically justified.

A large number of new data was presented at the Meeting on the quality of fatty tissues dependent on the kind of animal and the spot from which the tissue was taken. Papers showing that the quality of individual meat products, largely depends on the content and quality of fat deserved special attention. Among the papers dealing with analysis of fat, a significant paper on the stability of lard determined by the Swift Test, the Stability Test at 98 C (rapid and simple method used at factory laboratories) and the Oven Test was presented. Results of experiment show that there are correlations among the values of individual methods and that it is possible to calculate, approximately, the values of one method from the values of another.

The field of animal fat technology was also treated in a few papers. A paper dealing with obtaining and examining fat emulsions presented several concrete solutions for the practical application of the best methods used in the analysis of fat emulsions. A technologist of the Alfa Laval Company presented the latest technical solutions of the Centriflow fat rendering plant. Since several factories in Yugoslavia have this plant, these news were significant, especially the device enabling the control of fat turbidity and consequently the control of water content in lard. Improvement of tallow by fractionation was the theme of one paper and improvement of tallow by heat treatment of another.

All papers delivered at the Meeting will be published in *Tehnologija mesa*—journal of the Yugoslavian meat industry—starting with the December 1968 issue.

AOCS-AACS Short Course . . . .

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the future of the oilseed industry. Emphasis will be centered on the protein aspects of the industry. It will begin with a session on the basic chemistry of proteins and techniques for their isolation and characterization. This will be followed by discussions on oilseed protein technology—the current processes and products of the industry. The role of oilseed proteins in animal and human nutrition will be reviewed in a series of papers. The present status of and the future possibilities and probabilities for oilseed proteins in human foods will be outlined in one session. Finally, a study of the economics and marketing of oilseed proteins will include a case study of the soybean industry today and a projection of the competitive marketing of oilseed and other protein sources.

The final program, speakers, and abstracts will be announced in succeeding JAOCS issues. The speakers are being asked to attend the entire course to be available for informal discussions as well as for the more formal question and answer sessions after each paper. An afternoon will be kept open in the program schedule to provide the options of further technical exploration or recreational activity. This will be our first short course to be held at the French Lick Sheraton Hotel in French Lick, Indiana. This old but modern hotel will offer air conditioned meeting and sleeping rooms, numerous, excellent recreational facilities and gourmet style food—American Plan.

Total cost for the short course is $160 per student. Families are invited to come along—they will find as much or as little to keep busy as they wish.