

AOCS-AACC Joint Short Course

French Lick, Indiana, July 13-16, 1969

The program for the Oilseed Protein Short Course appears in the following paragraphs. The titles indicate the scope of the material to be presented. The experienced as well as the neophyte researcher, producer, or marketer should find the course to be of value. The speakers are of the elite in the protein field.

The cost for the course is \$160. Matriculated college students will be charged \$80. These charges will cover short course registration, one-half of a double room for 3 nights, nine meals, and bus transportation between Louisville and French Lick. Students will be provided short course notebooks and - at a later date - printed proceedings of the course.

A limited number of single rooms are available at an extra charge of \$10 for the three nights. Wives may share a double room at a cost of \$65. Charges for other family members depend on their ages and room requirements. Specific information will be provided upon request.

Inquiries on the short course should be directed to: Oilseed Protein Short Course, American Oil Chemists' Society, 35 E. Wacker Drive, Chicago, Illinois 60601.

Registration forms will be mailed to the Society membership in May.

French Lick Chosen as Site

Your committee has selected a superb facility for the Oilseed Protein Short Course. The setting at French Lick and the Sheraton hotel is conducive to both concentrated comfortable technical sessions and relaxed amusing recreational activities.

Red carpet treatment will be yours in the newly decorated, fully air-conditioned rooms and meeting facilities. The menus for the American Plan meals are varied and of gourmet quality - as can be attested to by your chairman.

Within its sixteen hundred acres of beautiful wooded hills, the French Lick-Sheraton offers a variety of outdoor recreations. An unusual domed, swimming pool and an outdoor pool offer ample relaxing in the summer sun. Other free facilities include tennis, badminton, shuffle board, croquet and horseshoe courts, dancing and an 18-hole golf course. Other facilities available at modest cost are another 18-hole championship golf course, riding stables with guides, skeet and trap shooting, cycling, miniature golf, surrey and miniature train rides, and mineral baths. Hiking trails of any desired length wind through formal gardens and over hill and dale. Even a 6½ mile shoreline lake with plenty of fish is nearby.

A full-time social director provides talks about the history of French Lick and the hotel. Did you know that until 1949 the hotel was as famous for its thriving gambling casino as it was for its Pluto Spring House? The social director also has a variety of ways to keep you busy on a rainy day.

Transportation to French-Lick can be arranged by plane, train, bus, or car. Plane service is through Louisville - with buses provided for the 60 mile trip to French-lick. Details on the bus service will be provided to all short course registrants. The French Lick airport is capable of handling all kinds of executive aircraft by day or night. Train service is provided to Mitchell, Indiana by the B&O from St. Louis or Cincinnati. Monon trains from Chicago arrive at Orleans, Indiana. Greyhound buses come to French Lick from St. Louis, Evansville, Louisville, or Indianapolis. Of course, an automobile trip through the Cumberland foothills of southern Indiana can also be a memorable experience.

Oilseed Proteins . . . Chemistry, Technology, Economics

PROGRAM

SUNDAY - *Registration*

MONDAY MORNING -
Basic Protein Chemistry, Session Chairman, Dr. Edwin W. Meyer, Central Soya.
Protein Structure And Basic Properties, Dr. L. G. Butler, Department of Biochemistry, Purdue University.
Newer Techniques In Protein Isolation And Characterization, Dr. J. Rothfus, Northern Regional Laboratory, USDA.

MONDAY AFTERNOON -
Technology - Processes And Products, Session Chairmen, Dr. M. W. Formo, Cargill; Dr. K. J. Smith, NCPA.
Processing Of Oilseeds To Meal And Flakes, Mr. K. W. Becker, Mgr. Food Processing Department, Blaw-Knox Company.
Processing Of Oilseed Proteins For Food Use, Dr. K. F. Mattil, Dir. Food Products Research, College of Engineering, Texas A&M University.
Functional Properties Of Oilseed Proteins, Dr. D. W. Johnson, Executive Vice President, Crest Products, Inc.

MONDAY NIGHT - *Banquet*, (Speaker to be announced).

TUESDAY MORNING -
Nutrition, Session Chairman, Mr. R. A. Reiners, Corn Products.
Protein Metabolism, Dr. S. A. Miller, Professor, Massachusetts Institute of Technology.
Assessment Of Nutritional Values Of Proteins, Dr. Bernard L. Oser, President, Food and Drug Research Laboratories, Inc.
Comparison Of Nutritional Values Of Oilseed Proteins, Dr. Eldon E. Rice, Head, Biochemical & Nutrition Research Division, Swift & Company.

TUESDAY AFTERNOON- *Recreation And Informal Discussions*

TUESDAY EVENING -
Proteins For Human Foods, Session Chairman, Dr. Karl Mattil, Texas A&M.
Present Utilization Patterns, Dr. M. Dean Wilding, Head, Vegetable Products Research Division, Swift & Company.
Possibilities & Probabilities, Dr. Daniel Rosenfield, Deputy Director, High Protein Foods and Agribusiness Group, USDA.

WEDNESDAY MORNING -
Economics And Marketing, Session Chairmen, Dr. Dale W. Johnson, Crest Products; Dr. F. E. Horan, ADM.
Practical Considerations In Commercial Utilization Of Oilseeds, Dr. Allan K. Smith, Oilseed Protein Consultant.
Economics Of The Soybean Industry, A Case Study, Mr. R. E. Fiedler, Vice President, ADM.
Marketing Considerations For New Protein Products In Food And Feed, Dr. David L. Call, Graduate School of Nutrition, Cornell University.