

Chicago Will Host ISF World Congress and AOCS Fall Meeting

September 27 to October 1, 1970

All roads will lead to Chicago this Fall when the American Oil Chemists' Society plays host to the International Society for Fat Research at the Conrad Hilton Hotel. It will be the first time that the ISF has chosen the United States as the site for their Bi-Annual Congress and this year it will coincide with the 44th Annual Fall Meeting of the AOCS.

Diverse Technical Program

Four plenary sessions with outstanding speakers have been planned, one for each day of the technical program. There will also be a number of general sessions devoted to the chemistry of fatty acids and derivatives, fat and oil industrial problems, lipid biochemistry (including biosynthesis, metabolism, nutrition and clinical aspects), detergent testing and formulation and many others.

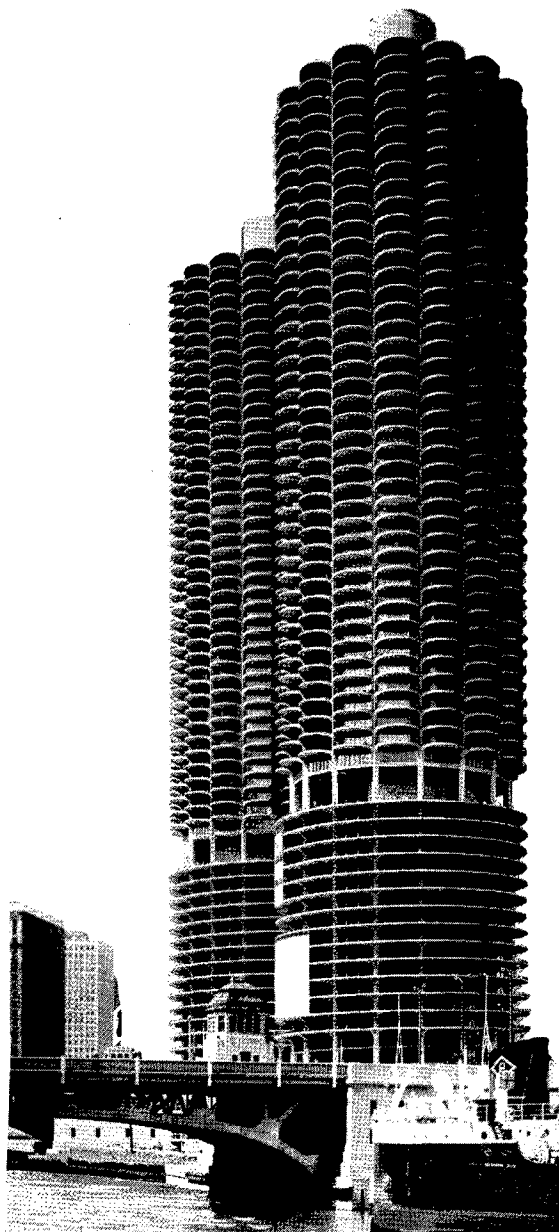
The following symposia have been organized by the chairmen indicated:

1. Metal-Catalyzed Lipid Oxidation—Jan Pokorny and Reinhard Marcuse.
2. Physical and Chemical Methods of Testing Oil and Oil-Based Products—L. H. Wiedermann.
3. Chemistry of Cruciferous Oil Seeds—L. A. Appelqvist.
4. Modern Oil Processing—A. M. Gavin.
5. Detergents—M. E. Ginn.
6. Application of Fats and Oils in Foods—V. K. Babayan.
7. Deep Fat Frying, Chemistry, Technology and Nutrition—S. S. Chang.
8. Flavors and Off-Flavors in Oil and Oil-Based Products—R. G. Krishnamurthy.
9. The Role of The Oilseed Processor in Food Protein Products for World Consumption—A. R. Baldwin and Max Milner.
10. Biochemistry of Hydrocarbon Degradation—R. W. Walker.
11. Chemistry and Biochemistry of Polyunsaturated Fatty Acids—R. T. Holman.
12. Long Term Nutritional Effects of Dietary Fats—Hans Kaunitz.
13. Chemistry and Biochemistry of Tocopherols—D. C. Herting.
14. Atherosclerosis and Lipid Metabolism—W. E. Connor.
15. Relationship of Lipids to Thrombosis and Blood Coagulation—W. E. Connor.

Two short courses are being offered by the AOCS in conjunction with the World Congress. The first will be given at Michigan State University, East Lansing, Mich., in the week before the Congress, September 20-25, under the co-chairmanship of LeRoy Dugan of Michigan State University and R. J. Hlavacek of Hunt-Wesson Foods. The subject will be, "Processing and Quality Control of Fats and Oils."

In the week following the Congress, October 4-7, a Short Course on "Behavior of Membrane Lipids at Surfaces," will be conducted at one of the Universities in New York City. Giuseppe Colacicco, York College of The City University of New York, is the chairman.

In addition, an International Conference on the Science and Technology and Marketing of Rapeseed and Rapeseed



Products will be held at the LeChanteler Hotel, Ste-Adele, Quebec, September 20-23. The dates are convenient in relation to the dates of the World Congress. It is being organized by Bernd Weinberg of the Edible Oils Section, Department of Industry, Ottawa, Ontario.

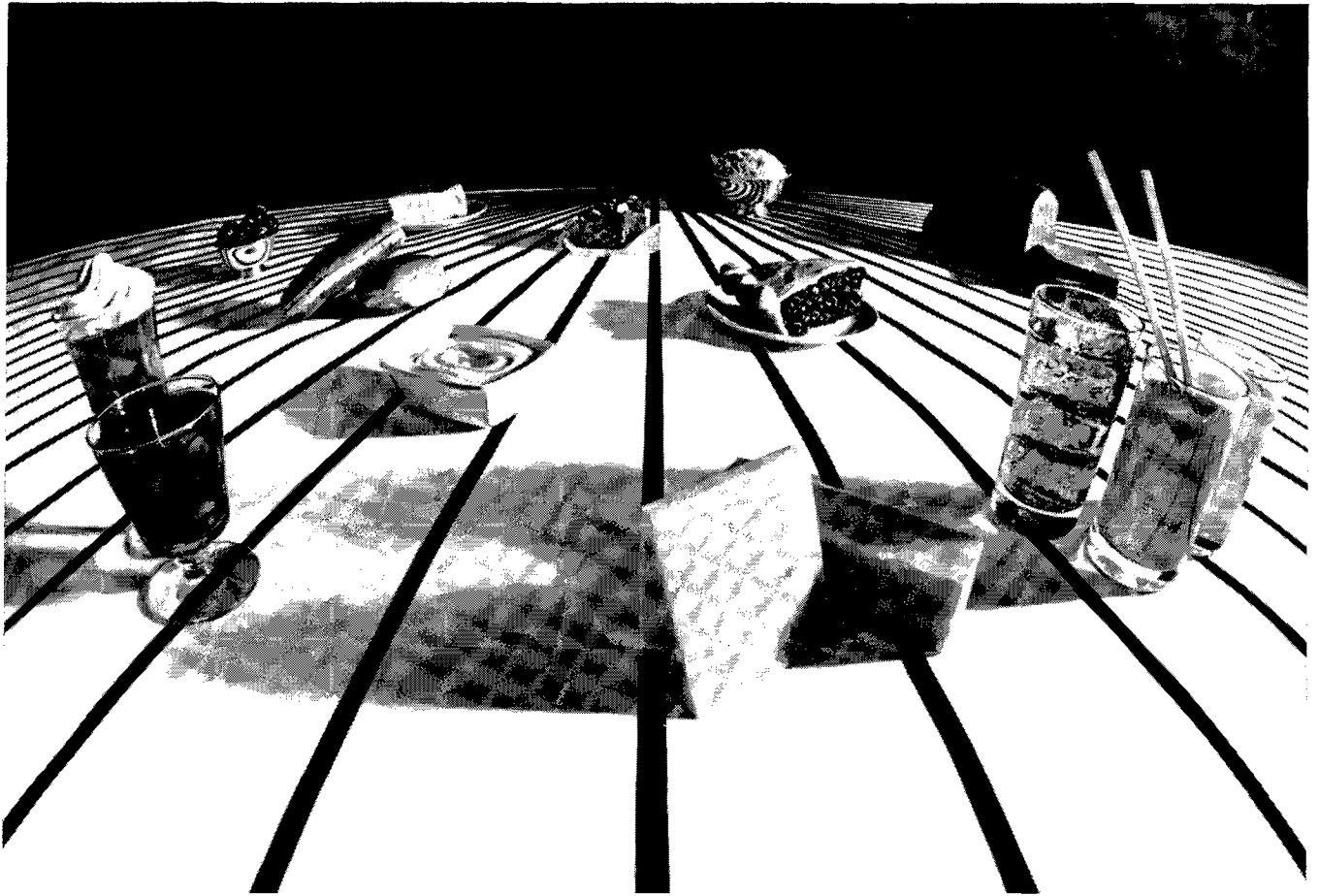
Outstanding Exhibits Planned

Outstanding exhibit opportunities have been planned for the Chicago Meeting with Headquarters in the largest hotel in the world, located in the Convention Capital of the World.

With an all-time record attendance expected, exhibitors are assured of an overwhelming response to their displays.

In addition to the regular exhibit space, an area has been set aside for a number of mini-type, literature only, exhibit tables.

W. R. Deutscher, Exhibits Chairman, is planning several innovations which are expected to attract more exhibitors as well as making the exposition more productive for exhibitors. Exposure to an international market promises to add exciting additional momentum. Please contact S. M. Gaskins, Exhibits Sales Mgr., AOCS, 35 E. Wacker Dr., Chicago, Ill. 60601, or call (312) 782-2455, to reserve your booth space or for more information.



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