H. J. Harwood Receives Merit Award

H. J. Harwood ('49), Dwight P. Joyce Research Center, received the AOCS Award of Merit at the 61st Annual Meeting of the Society in New Orleans, on April 30, 1970.

H. J. Harwood

Dr. Harwood received his B.S. and M.S. degrees in chemistry from the University of Utah and his Ph.D. in organic chemistry from Iowa State University. He has held the responsible positions of section head, assistant director of research, manager of organic chemicals, and is currently senior research scientist at the Dwight P. Joyce Research Center, Glidden-Durkee, Division of SCM Corporation, in Strongsville, Ohio.

Dr. Harwood has been an active member of the Society since 1949. He served on the Short Course Program in 1954, was a member of the Fatty Acid Derivatives Committee 1954–1956, was a session chairman at the Chicago meeting in 1956 and served on the Nomenclature Subcommittee 1965–1968. He presented one of the keynote addresses at the 50th Anniversary Meeting of the Society. Dr. Harwood's activity has involved long and continuous research in the fields of fatty acids, long chain amines and other nitrogen derivatives of fatty acid esters. As a result of this fundamental work, Dr. Harwood has profoundly affected a large segment of the fat and oil industry by creating many new compounds now being produced commercially. His directing, teaching, advising and counseling, and his responsibility for creating whole new segments of the fat and oil industry have expanded the scope of Society activities, enhancing its prestige throughout the world.

Dr. Harwood is the third recipient of the award since its establishment. Eligibility for the award includes the following requirements: active productive service to AOCS committee work; marked leadership in technical, administrative, special committee or Society activities; outstanding activity or service that has particularly advanced the Society's prestige, stand or interest; any other distinguished service to the Society.

Winner at the 61st AOCS Annual Meeting Golf Tournament

F. C. Magne, Chairman of the Golf Committee at the 61st AOCS Annual Meeting, announces the 12 first winners, as well as the donors and prizes at the AOCS Golf Tournament held on April 28, 1970. These are:

Winner	Event
Owen Portwood	Low Gross
Bob Pikaar	Low Net
Richard Thanasse	2nd Low Gross
Angelo Graci	3rd Low Gross
J. R. Zak	2nd Low Net
Wm. Walker	3rd Low Net
Robt. Wiggins	4th Low Net
Reno J. White	5th Low Net
D. T. Mitchell	6th Low Net
Scott Pattison	7th Low Net
Dave Jackson	8th Low Net
Leonard Smith	9th Low Net
Walter Pearson	10th Low Net
Frank Passalaqua	11th Low Net
Stan Smith	12th Low Net

Donors of Prizes

Firm	Prize
Girdler Catalysts	Eight coaster-ash trays
Humble Oil Company	Six dozen golf balls
Phillips Petroleum Co.	Dozen Titlest golf balls
Harshaw Chemical Co.	Clock-radio
Hoffmann-LaRoche	Desk clock
Hoffmann-LaRoche	Bar set
V. D. Anderson Co.	Two dozen Naxflo golf balls
Scientific Glass App. Co.	Indoor-outdoor thermometer
Sharples Centrifuge Div.	Electric shaver
Grefco, Inc.	Dozen Titlest golf balls
The Millwhite Co.	Sterling silver compote
Ashland Chemical Co.	Two travel clocks
Bennett-Clark Co., Inc.	Bull's Eye putter
AOCS	Sterling silver tray
AOCS	Sterling silver ladle

ABSTRACTS: FATS AND OILS

(Continued from page 265A)

(I value 136.2) mixed with fully hardened soybean oil (I value 0.4) or fully hardened beef tallow (I value 0.3) in the ratio of 10, 20, 40, 60, or 80%. The open capillary mp was measured after standing at 0, 10, 20, 40 or 50C for 1, 5, 24, 120 and 1440 hr. Its correlation with polymorphism was discussed. Comparisons were made with softening point (ring-ball type), Wiley mp and slipping point. In all the samples, presence of a large amount of liquid oil resulted in indistinct pattern in X-ray diffraction because of segregation. Both the Wiley mp and slipping point were higher than the open capillary mp, the difference being greater with increase in the amount of liquid oil. The softening point became lower with increase in the amount of liquid oil. However, the softening point became higher than the open capillary mp with an increase in the amount of hardened oil. In general, the lower the temperature of standing and the greater the amount of liquid oil in the mixture, the greater the degree of scattering. The scattering of the values was greater in the order of the Wiley mp, softening point, and open capillary mp. The measurement of mp was concluded to be very complex in quality control especially in case of new products of soft margarine type.

FERULATES IN RICE BRAN OIL. V. HYDROLYSIS OF FERULATES AND DIGITONIDES OF ALCOHOLS FROM THE FERULATES. Tomio Endo, Osamu Misu, Hiromi Fujino and Yanosuke Inaba (Nakataki Pharm. Ind. Co., Nihonbashi, Chuo-ku, Tokyo, Japan). *Yukagaku* 18, 788–91 (1969). The alkaline saponification of ferulates in rice bran oil proceeded at various reaction rates depending on the alcohol present in the esters. It was in the decreasing order of campesteryl, β-sitosteryl, cycloartenyl, 24-methylenecycloartenyl and cyclobranyl (the slowest) ferulates. Cycloartenol, 24-methylenecycloartenol and cyclobranol were found to form digitonides, though their formations were slower than the formations of sterol digitonides.

DIFFERENTIAL THERMAL ANALYSIS OF EDIBLE FATS AND OILS. II. COCONUT AND PALM-KERNEL OILS. Isao Niiya, Takenori Maruyama, Masao Imamura and Taro Matsumoto (Japan Margarine Shortening Makers Assn., Nihonbashi, Chuo-ku, Tokyo, Japan). *Yukagaku* 18, 783–8 (1969). Heating differential thermal analyses were made on 4 samples of coconut oil and 4 samples of palm-kernel oil of different degree of hardening. Coconut oil stored at 0C showed only a large and sharp endothermic peak at 24C, irrespective of the degree of hardening and duration of standing. Coconut oil stored at 20C for 2 months showed further changes in the curve, the peaks becoming more complex as the degree of hardening increased. The differential thermal analysis curves of palm-kernel oil showed greater variation than those of coconut oil. Polymorphism was also discussed based on the curves obtained.

DETERIORATION OF SOYBEAN OIL DURING STORAGE AT LOW TEMPERATURE. Chieko Urakami, Kazuko Uemura and Yoshiko Gotoh (Osaka City Univ., Sugimotocho, Sumiyoshi-ku, Osaka, Japan). *Yukagaku* 18, 750–4 (1969). Soybean oil was stored at 25C, −5C and −25C and the following analyses were made

(Continued on page 269A)