thin-layer, and high-pressure liquid-liquid chromatography, spectrographic methods, mass spectrometry, and the use in radio-chemistry of labelled elements.

Oil chemists are now able to fractionate, separate, isolate and characterize the secondary components of fats with greater accuracy. Latest work on the unsaponifiables in oils is a prime example.

On the technological side the volume of innovations has been so intense in the last ten years that some loss of momentum is now being experienced with the obvious

exception of new process, new R and D.

With vegetable oils the essential need is for improved coordination between agronomic research, (i.e., rapeseed and sunflowerseed genetics), technological research (selective hydrogenation of linolenic acid), and nutritive research (the problem of erucic acid), for the purpose of encouraging the production of seed which meets market requirements. For various reasons the market position of the peanut has changed in the last five years and there is need for market attention to the economic and technical aspects of the problem.

nical aspects of the problem.

In the margarine industry a study of aqueous phase crystallization of triglycerides using wide-band NMR could provide some interesting results. In this type of industry the problem of interchangeability of raw materials is

fundamental.

The animal fats industry should continue its efforts in tallow collecting and should also proceed with the current study of refining methods, in particular color and odor elimination, to improve stability of product quality.

With stearin work should be done principally on new processes of olein hydrogenation and the dehydrogenation of saturated acids so as to keep pace with market

trends.

The soap industry should first take practical advantage of all the research which has been done on the refining and purification of its raw materials and then possibly some work should be initiated on the molecular structure and chain composition of soaps and detergents.

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In fats chemistry, of some 22 chemical reactions of triglycerides including ester function, ethylenic bond, and natural or induced hydroxyl radical, not all have industrial applications but several are already of great importance in the processing of fatty acids to produce multipurpose derivatives. For these there are numerous outlets in the coating, lubricant and plasticizer industries.

Where fats are concerned research cannot be an end in itself and no distinction between basic, applied and development research alters the contrary impression which is sometimes held. Research should above all be motivated by industrial development and improvement of quality.

The important thing is to know what you want, what you can do and where you are going. Research can be conducted either collectively or individually. Collective research tends to be more successful with new processes than with new proucts. Its principal value lies in the oppor-

## Names in the News

Procter & Gamble directors elected Thomas Laco, presently manager of the company's packaged soap and detergent division, to the position of vice president-packaged soap and detergent division. Mr. Laco, joined P&G in 1954. He held various brand and advertising copy management positions before being appointed advertising manager for packaged soaps and detergents in 1967. He was named manager of the packaged soap and detergent division in April, 1970.

J.H. Vogt, former executive administrator of Lions International, has joined Dairy and Food Industries Supply Association as Executive Vice-President, taking over staff responsibilities for the 400-member organization of food equippers and suppliers at the Washington, D.C., head-quarters. Mr. Vogt, who had been associated with International Association of Lions Clubs since 1957, had complete responsibility for the business operations of the worldwide organization.

Discipline	Field	Development aims and objectives <sup>a</sup>
Agronomy	Fertilizers and soils Plant physiology Improvement of strains Plant pathology Zoology Phytopharmacology	Genetic amelioration of seed quality (rapeseed, sunflower, peanut, oil palm) for improvement of oil and oil cake
		Perfection of methods of parasite control and im- provement of techniques of cultivation
		Research into seed de- terioration in storage
Physics and physical chemistry Technological (New process, new product)	Physical methods of study of molecular structure (Chromatographic and spectrographic techniques) Study of reactions: ester function,	Improved quality of oil and oil cake produced from French-grown seed Valorization of industrial by products and research aimed at increase of added value (industrial outlets)
Chemistry Analytical	ethylenic bond, etc  Study of reactive mechanisms  Study of reaction	Search for new and larger outlets in foods
Nutritive Science	Biophysics Biochemistry Physiology Pathology Bacteriology	Nutritive value of oil and oil cake produced from home-grown and im- ported seed

\* Research on fats in France is undertaken in State run Institutes and laboratories (University, the "Centre National de la Recherche Scientifique," etc), by applied research organizations attached to industry, i.e., the "Institut des Corps Gras-ITERG" in Paris, and in the laboratories of individual companies.

tunity afforded for the concentration of various resources in various localities on subject matter likely to be beyond the means of individual companies. In any case the proportional relationship between collective research, research by individual companies and development research is constantly evolving and must therefore remain flexible, since the actual proportions depend essentially on context and economic conditions. It has frequently been the custom to initiate a program of research from general conditions, and then to seek applications for the results in industry then with individual companies. We believe that the reverse procedure is to be preferred. The point of departure should be within an individual company at the root of the problem whether economic, trading or technical, where the realities of the problem are at their most concrete stage; then is the time to examine the ways and means of encouraging and backing the research project within the company in question, then within the industry or industries as a whole.

"Mr. Vogt's expertise in management and convention handling will be invaluable to DFISA," he said. "He has worked extensively with associations of all types. He is thoroughly familiar with nearly all convention cities—including Atlantic City and Dallas—where DFISA has future expositions scheduled."

Mr. Vogt and his wife Jean, former residents of Olympia Fields, a south Chicago suburb, will be house-hunting in the Washington area with their 12-year-old daughter Lisa. They also have two married children and a grandson

They also have two married children and a grandson.

Dairy and Food Industries Supply Assn. biennially sponsors Food & Dairy Expo, one of the nation's largest trade shows. The next Expo is set for Oct. 1–5, 1972, in Atlantic City Convention Hall.

RICHARD L. TRACY recently assumed the duties of Assistant Sales Manager, a newly-created position at the Jet-Vac Corporation. Tracy is a graduate Chemical Engineer, University of Alabama, with 25 years experience in his field, and is a member of the American Oil Chemists' Society.