

Aug. 3-9, 1975—X International Congress of Nutrition, sponsored by International Union of Nutritional Sciences, Kyoto International Conference Hall, Kyoto, Japan. Contact: Mr. Masao Kanamori, c/o Kyoto International Conference Hall, Takara-ike, Sakyoku, Kyoto 606, Japan.

Sept. 1-5, 1975—"High Performance Liquid Chromatography" short course, The Chemical Society, University of Sussex, Sussex, England. Contact: M.D. Robinson,

Education Officer, The Chemical Society, Burlington House, London, W1V 0BN, England.

Sept. 15-19, 1975—"Quantitative Treatment of Experimental Data in Chemistry" short course, The Chemical Society, University of Manchester Institute of Science and Technology, Manchester, England. Contact: M.D. Robinson, Education Officer, The Chemical Society, Burlington House, London, W1V 0BN, England. ■

# NEW BOOKS

J. F. GERECHT, BOOK REVIEW EDITOR

*Air Pollution Odor Control Primer*, Frank L. Cross, Jr., (Technomic Publishing, Westport, Conn., 110 p., \$20.00).

The *Primer* is a paperback book surveying methods of odor control. After a brief introduction as to why odor is a problem, the various chapters cover techniques used for removing odoriferous compounds from an air stream. Covered are unit operations of dispersion, absorption, adsorption, and condensation, as well as the unit processes of incineration and ozonation. Economics are covered on one page.

The text provides a review of odor control techniques of interest to those with little technical background and minimum experience in the field. Chemists or chemical engineers will find the material too simplified to be of value. Most data are either too simple or are too skimpy to be useful.

Odor control regulations given for St. Louis and Los Angeles are dated 1969 and are typical but not current nor all inclusive. These are included in an appendix under the chapter title "Comparison of Control Systems and the Economics Involved." This is hardly an appropriate title to odor thresholds in air, odor regulations, and four case histories. The odor regulations also are obsolete.

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*Aliphatic Chemistry*, Vol. 2, W. Parker, senior reporter (The Chemical Society, London, England, 1974, 323 p., ca. \$26.30).

*Aliphatic Chemistry*, Vol. 2, covers the area of aliphatic chemistry for the period January-December 1972, and is a natural, logical follow-up of the previous volume which covered the period January 1970-December 1971. The current volume is a veritable gold mine of information for lipid chemists interested in the organic chemistry of long chain aliphatic compounds.

The coverage in the book can best be described by listing the chapter titles: Chapter 1, "Acetylenes, Alkanes, Alkenes, and Alkenes," by R.S. Atkinson; Chapter 2, "Functional Groups Other than Acetylenes, Alkanes, Alkenes, and Olefins," by E.W. Colvin; Chapter 3, "Naturally Occurring Polyolefinic and Polyacetylenic Compounds," by G. Pattenden; and Chapter 4, "Chemistry of the Prostaglandins," by G. Pattenden. In addition, there is an author index. Each of the chapters is replete with equations, structural formulas, and, of considerable importance, reaction mechanistic pathways.

Since many of the reactions discussed in this volume are complicated, the mechanistic information is extremely helpful. Although every chapter in the book is important to

lipid chemists, Chapters 2 and 4 are particularly useful. Thus, in Chapter 2, the functionalized compounds are carboxylic acids, lactones,  $\beta$ -hydroxy acids and esters,  $\alpha$ -anions, esters, amides, nitriles, isonitriles, ketones and aldehydes, amines, alkyl halides, alcohols, ethers, sulphur compounds, and miscellaneous functionalized compounds. In every instance in Chapter 2, synthetic pathways, as well as reaction of the functionalized compounds, are given with adequate detail and with excellent clarity.

It is not necessary to belabor the point of the importance of Chapter 4 to lipid chemists as the chemistry of the prostaglandins has excited imagination of many chemists, clinicians, and industrial scientists. The year 1972 was a particularly rich year in the area of the chemistry of the prostaglandins, and this volume gives an excellent overview and literature survey of the activity in that field during the year.

Each of the contributors has done an outstanding job in presenting the materials succinctly and clearly, but as senior reporter, Parker deserves special credit for the overall organization and high quality of this work. Every lipid chemist interested in the synthesis, properties, and the reactions of long chain aliphatic compounds should have this book in his library; the relatively high price may discourage many from purchasing the book for their own personal use, but every library should certainly have a copy.

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*Gradient Liquid Chromatography*, C. Liteanu and S. Gocan (Halsted Press: Division of John Wiley & Son, New York, N.Y., 1974, 313 p., \$27.50).

This book is well laid out, and its table of contents allows one to find subjects quickly. The extensive references cited are listed at the end of each chapter.

The authors deal with fundamental research and use complex mathematical derivations to prove points. Because it does not consider the selection of solvents and columns for given separation, the book will be of little help to the practicing chromatographer; nor does it refer to any of the new high pressure gradient-forming equipment that are being used widely today.

The authors give no sample guidelines in the selection of solvent strength nor cite the problems that can be associated with liquids of quite different viscosity and of limited miscibility. They omit the problems with solvent impurities, nor do they spell out the requirements to maintain thermodynamic equilibrium or for the need to reestablish equilibrium prior to the injection of the next sample.

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*Handbook on Environmental Monitoring*, Frank L. Cross, Jr., (Technomic Publishing, Westport, Conn., 1974, \$25.00).

The *Handbook* covers several areas of environmental monitoring and apparently is intended as a guide for those assigned a monitoring job.

Areas covered are: air pollution (85 pages), water pollution (84 pages), meteorological (14 pages), noise (8 pages), industrial hygiene (9 pages), solid waste (15 pages), radioactivity (11 pages), and pesticide (5 pages). However, the material presented is neither a convenient "cookbook" of methods nor a compact collection of useful data. In fact, the book most often states that monitoring is necessary and leaves it to a reader's outside knowledge to solve the monitoring problems.

Typical of the gaps left in the presentation is the discussion of Weirs for measuring stream flow. Weirs are described as "standard contracted rectangular," "standard suppressed rectangular," "V-notch," and "Submerged," but nowhere in the book will the reader find a Weir formula. Rather, the reader is informed that "most hydraulic handbooks and textbooks provide this information." The monitors of a stream flow will be better served to read the hydraulic handbooks and textbooks.

Where an equation is presented, as in flow from open pipes by the California Pipe Flow Method, the terms are given arbitrarily without development. This does not inspire confidence, and, when a typographical error exists in an arbitrary term, a novice will be unable to evaluate this flow.

Members of the American Oil Chemists Society will not profit from this book.

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*Storage of Cereal Grains and Their Products*, Second Edition, Edited by Clyde M. Christensen (American Association of Cereal Chemists, Inc., St. Paul, Minn., 1974, 549 p., \$29.50).

This is the second edition of a book originally published in 1954 and is one of a series of monographs sponsored by the American Association of Cereal Chemists. There are 14 chapters and 18 contributing authors. The 14 chapters include a basic treatment of the principles of moisture, biochemical, nutritive, and biological aspects of grain storage, as well as more practical information relating to grain moisture and quality measurement, insect and rodent control, conditioning, and storage and packaging of grain and grain products.

The 1954 edition of the book was well received and became recognized as the standard reference on grain storage. In the new edition, most of the material was rewritten and expanded to include the many new developments and scientific advances in grain storage during the past 20 years. The number of chapters was increased from 11 to 14. Only three chapters in the second edition were authored by the same people that contributed to the first edition. New chapters were added on "Sampling," "Inspection and Grading of Grain," "Airtight Storage," "Chilling," and "Aeration". The treatise on insect and insect control was expanded to two chapters while the discussion on whole grain storage was condensed from two chapters into one in the second edition.

Adding immeasurably to the new edition was the inclusion of material authored by three scientists of the Ministry of Agriculture in England. These authors not only discussed the results of their own work in the field but also added many references concerning the work and experiences in European countries. Of particular interest, was the chapter on chilling grain by refrigeration, a practice not common in the U.S.

(Continued on page 718A)



# CALL FOR NOMINATIONS:

## Award of Merit

The Society's Award of Merit is to be presented to qualified Society members at the 66th Annual Spring Meeting, Dallas, Tex., April 27-30, 1975.

The Award is given to recognize current and past achievements in serving the Society:

- (A) Active productive service to AOCS committee work.
- (B) Marked leadership in technical, administrative, or special committee or Society activities.
- (C) Outstanding activity or service that has particularly advanced the Society's prestige, standing, or interest.
- (D) Any distinguished service to the Society not herein otherwise specifically provided for.

Past winners of the Award of Merit include: W.T. Coleman and D.L. Henry, 1969; R.T. Doughtie and R.A. Burns, 1970; E. Jungermann, 1971; D.S. Bolley and T.J. Potts, 1972; A. Rose and E.R. Hahn, 1973; and R.A. Reiners and R.G. Krishnamurthy, 1974.

Nominations will cite the record of the nominee which qualifies him for the Award. Two copies of the nomination will be submitted to: Joseph A. Fioriti, Research Specialist, Technical Center, General Foods Corp., 250 North St., White Plains, N.Y. 10625 before March 1, 1975. ■

## • New Books . . . . . (Continued from page 717A)

There is considerable duplication of subject matter among the chapters in the book. For example, hygroscopic equilibria of grain are discussed in some detail in five different chapters. Also, in an effort to represent all pertinent work in given subject areas, some data presented are contradictory, with a consensus difficult to discern. Where this applies, the book may be of more use to researchers than to practitioners. On the other hand, there is ample treatment of practical aspects of grain storage, and the second edition of this book should win the wide acceptance afforded its predecessor.

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## CALL FOR PAPERS:

### AOCS 66th Annual Spring Meeting

The Technical Program Committee has issued a call for papers to be presented at the AOCS 66th Annual Spring Meeting, April 27-30, 1975, in the Statler Hilton, Dallas, Tex. Papers on lipids, fats and oils, and all related areas are welcome.

Submit three copies of a 100-300 word abstract with title, authors, and speaker to Thomas H. Smouse, Research Scientist, Anderson Clayton Foods, 3333 N. Central Expy., Richardson, Tex. 75080.

The deadline for submitting papers is December 1, 1974.

## Award in Lipid Chemistry

### Sponsored by Applied Science Laboratories

In April 1964, the Governing Board of the American Oil Chemists' Society established an Award in Lipid Chemistry under the sponsorship of the Applied Science Laboratories, Inc., State College, Pa. Previous awards were presented as follows: Erich Baer, August 1964; Ernest Klenk, October 1965; H.E. Carter, October 1966; Sune Bergstrom, October 1967; Daniel Swern, October 1968; H.J. Dutton, October 1969; E.P. Kennedy, September 1970; E.S. Lutton, October 1971; A.T. James, September 1972; F.D. Gunstone, September 1973; and P.K. Stumpf, September 1974.

The award consists of \$2500 accompanied by an appropriate certificate. It is planned that the twelfth award will be presented at the AOCS Fall Meeting in Cincinnati, September 28-October 1, 1975.

### Canvassing Committee Appointees

Policies and procedures governing the selection of award winners have been set by the AOCS Governing Board. An Award Nomination Canvassing Committee has been appointed. Members are: David L. Berner, chairman; Harold P. Dupuy; Earl G. Hammond; Donald C. Johnson; and Frank T. Lindgren. The function of this committee is to solicit nominations for the twelfth award. Selection of the award winner will be made by the Award Committee whose membership will remain anonymous.

### Rules

The rules prescribe that nominees will have been responsible for the accomplishment of original research in lipid chemistry and must have presented the results thereof through publication of technical papers of high quality. Preference will be given to individuals who are actively associated with research in lipid chemistry and who have made fundamental discoveries that affect a large segment of the lipid field. For award purposes, the term "lipid chemistry" is considered to embrace all aspects of the chemistry and biochemistry of fatty acids, of naturally occurring and synthetic compounds and derivatives of fatty acids, and of compounds that are related to fatty acids metabolically or occur naturally in close association with fatty acids or derivatives thereof. The award will be made without regard for national origin, race, color, creed, or sex.

Letters of nomination together with supporting documents must be submitted in octuplicate to: David L. Berner, Campbell Institute for Food Research, Campbell Place, Camden, N.J. 08101 before the deadline of April 1, 1975. The supporting documents will consist of professional biographical data, including a summary of the nominee's research accomplishments, a list of his publications, the degrees he holds, together with the names of the granting institutions, and the positions held during his professional career. There is no requirement that either the nominator or the nominee be a member of the American Oil Chemists' Society. In addition, letters from at least three other scientists supporting the nomination must be submitted in octuplicate.

Remember the DEADLINE, April 1, 1975