

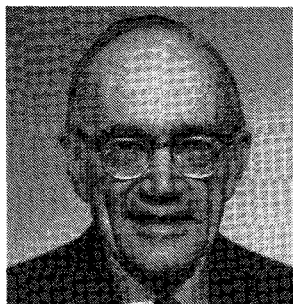
## SYMPOSIA

### 67th Annual Spring Meeting of the American Oil Chemists' Society

April 21-24, 1976, New Orleans

#### *Chairman/Chairwoman*

Aflatoxins in Oilseeds: Problems and Prevention	Walter A. Pons
Flavor and Flavor Stability of Fats and Fatty Foods	Steven S. Chang and Thomas H. Smouse
Natural and Synthetic Antioxidants	Glen A. Jacobsen
Biochemistry of Hyperlipidemia [Featuring a round table in the final session]	James Hamilton and Ann Sullivan
Oilseeds: New Foods for the Future	James A. Robertson
New Analytical Methods [Closing with a panel discussion on New Applications for High Pressure Liquid Chromatography]	Leonard H. Ponder
Surfactants and Detergents for the Future	Warner H. Linfield
Panel Discussion: Our Changing Diet	David Firestone
Industrial Uses of Fats and Oils	Gerhard Maerker
OSHA and EPA Safety in Oilseed Processing Plants	C. Louis Kingsbaker



## John C. Cowan Receives French Medal

For 30 years, Cowan directed fundamental and applied research at the Northern Laboratory to convert soybeans and soybean and linseed oils and their derivatives into new industrial products. Since retiring, he has been an adjunct professor of chemistry at Bradley University and is serving as a consultant to industry.

Both Chevreul Medalists delivered scientific papers at the day-long symposium in their honor. Cowan spoke on the influence of hydrogenation on the flavor of soybean oil. In addition, a chemist with a French oil processor who worked under Cowan at the Northern Laboratory in 1970 gave a formal paper on the relation between structure and odor of hydrogenated vegetable oils.

Before the Paris ceremonies, Cowan reviewed a proposed contract on a novel approach to hydrogenate edible soybean oil at the University of Provence, Marseille. The American Soybean Association asked him to examine the proposed project in detail. Any contract sponsored by USDA's Foreign Agricultural Service provides for the effective use of U.S.-owned foreign currencies which cannot be converted into dollars but which may be used for scientific research beneficial to U.S. agriculture and the American consumer.

Earlier, Cowan received the USDA Superior Service Award for research on polyamide resins (1948). He also was a member of teams that received Superior Service Awards (soybean oil flavor, 1952, and emulsion paints, 1963). He received the A.E. Bailey Award of the American Oil Chemists' Society in 1961 and the American Soybean Association Certificate of Meritorious Service for Education and Research in 1970. He was AOCs president in 1968.

A man who has won international fame for his research on U.S. soybeans to increase domestic and export markets received further recognition in Paris on December 18. Former AOCs president John C. Cowan, who retired from USDA's Northern Regional Research Laboratory in Peoria, IL, in 1973, was selected by the Association Francaise pour l'Etude des Corps Gras as the non-French citizen to receive the 1975 Chevreul Medal. Since 1963, this Association of industrial processors of fats and oils has annually honored one Frenchman and one other person from another country for their outstanding contributions to the better understanding of the chemistry of fats and oils.

One of France's eminent scientists during the Napoleonic era, M.E. Chevreul proved the true chemical nature of fats and oils. In 1886, he had a medal struck in his own honor on the occasion of his 100th birthday. Chevreul is also famous in an entirely different field: he is the recognized technical prophet of two schools of painting, Impressionism and Neo-Impressionism. Today, the Chevreul Medal honors those who have also done pioneering research in fats and oils.