

AOCS Officer Candidates for 1977-78

Ballots for election of American Oil Chemists' Society officers will be mailed to eligible members about Feb. 18, 1977. Ballots must be returned in time to reach AOCS Headquarters by April 7, 1977.

New officers will be installed during a luncheon session at the Annual Meeting in New York.

Thomas Applewhite, AOCS vice president for the past year, is the nominee for president. AOCS by-laws state, "The vice president, if eligible, shall be proposed without opposition for the office of president."

The by-laws require the Nominating and Election committee to nominate two persons each for the offices of vice president, secretary, and treasurer, and to nominate six persons for the three Member-at-Large posts on the Governing Board.

T. H. Applewhite unopposed for president

T.H. APPLEWHITE (1959): Manager, Edible Oil Products Laboratory, Kraftco Corp., Research and Development, Glenview, IL. B.S., 1953, Ph.D., 1957, California Institute of Technology. Research Chemist, Dow Chemical Corp.; Research Chemist and Investigation Head, Western Regional Laboratory, USDA, 1959-67; Research Director, Pacific Vegetable Oil Corp., 1967-69. Chairman, Technical Committee of the National Association of Margarine Manufacturers. Author of over 35 publications and patents. AOCS: Vice President, 1976-77; Chairman, World Conference on Oilseed and Vegetable Oil Processing Technology, 1976; Member-at-Large, Governing Board, 1975; Associate Editor, 1967-; Member, Publications Committee, 1967-71, 1973-; Member, Society Improvement Committee, 1971-73; Member, Program and Planning Committee, 1969-71; General Chairman, Spring Meeting, 1969; Member, Drying Oils Committee, 1967-69; Member, Safflower Seed Analysis Committee, 1967-69; Member, Membership Committee, 1964-65; Northern California Section Officer, 1962-65, Chairman, 1964.

D. FIRESTONE (1955): Senior Research Chemist, Division of Chemistry and Physics, Bureau of Foods, Food and Drug Administration, Washington, DC. B.S., chemistry, City University of New York, 1948; M.S., chemistry, Polytechnic Institute of Brooklyn, 1951; Ph.D., organic chemistry, George Washington University, 1969. Author of many papers on composition of fats and oils, chemical and biological changes in frying fats and environmental contaminants in lipids. AOCS: Treasurer, 1975-; Member-at-Large, Governing Board, 1974; Member, Associate Editor, *Lipids*, 1975-; Uniform Methods Committee, 1974-; Member, Instrumental Techniques Committee, 1960-; Member, National Program and Planning Committee, 1966-70, 1972-; Member, Award in Lipid Chemistry Canvassing Committee, 1972-73; Member, IUPAC Liaison Committee, 1975-; Member, Program Committee, AOCS-AACC Joint Meeting, 1968; Lecturer, Short Courses, 1966 and 1967. Member: American Chemical Society, Association of



T.H. Applewhite



David Firestone



F.P. Khym

Official Analytical Chemists, Society for Experimental Biology and Medicine, Sigma Xi.

The AOCS has a long history of service to the field of fats and lipids. The Society is proud of its programs and publications in the areas of lipid biochemistry, chemistry, and technology. However, activities such as our national and local meetings and short courses must be continuously evaluated to assure that they properly serve the membership.

The Society's leadership has recognized that the needs of individual members change and has devoted itself to altering current programs and seeking new avenues of service to the membership. Greater emphasis has been given to seeking various means of serving the interests of associated academic, governmental, and industrial organizations. Efforts have also been made to strengthen international activities including world conferences, joint meetings with societies in other countries, and participation in the work of international technical organizations.

If I am chosen to serve the membership, I will work to maintain the stature of the Society and protect its strong financial position. Together with your other elected representatives, I will strive to strengthen our many programs and activities and encourage participation of all members.

—D. FIRESTONE

F.P. KHYM (1944): Technical Consultant, Finished Food Products Plant, Anderson Clayton Foods, Monterrey, Mexico. Certificate of Industrial

Engineering, Morgan Park College; attended Armour Institute of Technology; advanced work, University of Chicago. Formerly employed by Armour and Co. Thirty-eight years experience in fats and oils industry. AOCS: National Secretary, 1975; Member, International Relations Committee, 1971-; Chairman, Local Section Committee 1970-73; Chairman, Meetings Planning Committee, 1975-76; Society Improvement Committee, 1974-76; General Chairman, Mexico City Spring Meeting, 1974; Director, first Latin American Short Course on Fats and Oils, 1967; Monterrey Section Consultant. Past-president, American Chamber of Commerce of Monterrey, Mexico; Vice-President, Instituto Mexicano Norteamericano de Relaciones Culturales; Rotarian; former President and Board Member, American School Foundation of Monterrey; former President, American Society of Monterrey.

The AOCS has historically been the most outstanding and productive source for the presentation of scientific information in the area of fats, oils, and lipids. In view of this, the AOCS membership has been increasing steadily and its composition consists of a wide variety of disciplines: industrial research, control development, government research, academia, medical-related research and education, and many others. With this variety of members, how best can our Society meet the needs of the individual so that his membership is valuable to him and not just a membership in another organization?

(Cont. on p. 75A)



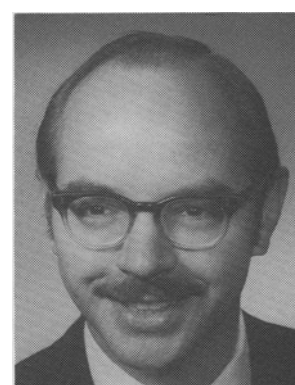
Peter Kalustian



Norman O.V. Sonntag



E.G. Perkins



Thomas Smouse

PETER KALUSTIAN (1945): President of Peter Kalustian Associates Inc., 239 Reserve St., Boonton, NJ, an international consulting company in the field of food fats, fatty acids, and derivatives; B.S. in mechanical engineering, Tufts University, School of Engineering, 1933, summa cum laude; M.S. in mechanical engineering, Massachusetts Institute of Technology, 1934; Registered Professional Engineer in the state of New Jersey; Member of the National, New Jersey, and County Association of Professional Engineers; Member of the Engineering Honorary Society, Tau Beta Pi; Professional Member Institute of Food Technologists; Member American Association of Candy Technologists. AOCs: one of the founders of the Northeast Section of the AOCs and its first president in 1951; Member of the Board of Directors and Annual Symposium of the Northeast Section of the AOCs; Recipient of the Northeast Section 1973 Achievement Award for Outstanding Accomplishments in the Field of Fats and Oils; Active Committee Member of AOCs Meetings Planning, Technical Safety and Engineering, International Relations Committees; Chairman Processing Symposiums at the 1977 New York AOCs Meeting; General Chairman Designate for the 1980 New York AOCs Meeting; 1934-1974 Drew Chemical Corp. Group Vice President; author of various technical papers. ●

N.O.V. SONNTAG (1953): Director of Research, Glyco Chemicals, Inc., Williamsport, PA. B.S., 1948, Ph.D., 1951, Polytechnic Institute, Brooklyn. Fields of research: fatty acids research and development, fatty chemicals, hydantoin chemicals, emulsifiers, food from fats, synthetic fatty acids, fatty acid chlorides, amides, esters, halogenated fats and derivatives. Group Leader, 1960-67, Emery Industries; Associate Manager, Chemicals Research, 1960-67, National Dairy Research and Development Division. AOCs: Member-at-

Large, Governing Board, 1975-76; Member, AOCs Foundation, 1974-; Chairman, Program and Planning Committee, 1971-73; Member, Fatty Nitrogen Committee; Member, Analytical Committee. Member, American Chemical Society. ●

E.G. PERKINS (1957): Professor of Food Chemistry and Environmental Toxicology, and Member of Nutritional Science Faculty, Department of Food Science, University of Illinois, Urbana, IL. BS., 1956, M.S., 1957, Ph.D., 1958. Research Chemist, Armour & Co., 1958-1962. Author of numerous papers and articles on: analytical methodology; isolation and characterization of organic compounds from biological sources; chemistry and analysis of foods and lipids, their organic and biochemical reactions, especially the chemistry of lipid oxidations; lipid biochemistry and nutrition; effects of food processing on proteins; applications of gas chromatography-mass spectrometry to analytical problems; development of methodology for the determination of residues in foods. AOCs: Member, Membership Committee, 1975; Short Course Chairman, 1973, 1974; Chairman, Instrumental Techniques Committee, 1973; Member, Education Committee, 1972; Member, Monograph Committee, 1971; Chairman, Monograph Committee, 1973; Member, Publications Committee, 1970; Associate Editor, 1970; Member, Book Review Committee, 1968; Member, Abstracting Committee, 1958; Editor, 2nd AOCs Monograph, "Analysis of Lipids and Lipoproteins"; Member, Biochemical Methods Committee, Finance Committee. Member: American Chemical Society, American Chemical Society Division of Organic Chemistry, American Chemical Society Division of Agriculture & Food Chemistry, American Institute of Nutrition, The American Association for the Advancement of Science, The Coblentz Society, The American Society for Mass Spectrometry, The Society for

Applied Spectroscopy, Sigma Xi, Gamma Sigma Delta, Institute of Food Technology. ●

THOMAS H. SMOUSE (1962): Manager of Lipid Sciences, Venture Management, Ralston Purina Company, Checkerboard Square, St. Louis, MO. B.S., Agriculture and Biological Chemistry, Pennsylvania State University, 1958; M.S. 1964 and Ph.D. 1965, Food Science, Rutgers University, New Brunswick, NJ (Stephen S. Chang, Major Professor). Analytical Research Chemist, Nabisco 1958-1961; Senior Research Chemist in Fats and Oils, Campbell Institute for Food Research 1965-1967; Senior Research Associate in Exploratory and Applied Research and Industrial Non-Dairy Products, Anderson Clayton Foods, 1967-1977. Major research publications and interest are the reversion flavor of soybean oil, the isolation and identification of flavor components in fats and oils and other oleaginous systems, the prediction of organoleptic flavor scores by instrumental and chemical methods, the evaluation of frying fats and laboratory tests to measure frying stability, the flavor components of soybean protein isolate and fraction distillation techniques of removing these flavors during processing of soybean protein isolate, the fractionation of soybean protein into various molecular ranges using isoelectric precipitation, salt solubilization, and ultrafiltration, the development of nondairy foods. Guest lectureships include the International Society for Fat Research, Goteborg, Sweden, 1972; Washington University, St. Louis, MO, 1973; National Research Council at Natick, MA, 1974; Cento Conference on Regional Problems in Fats and Oils at LaHore, Pakistan, 1975. AOCs: Spring AOCs Meeting Technical Program Chairman, 1975; Flavor Nomenclature & Standards 1967-1977; National Meeting & Program Committee 1973-; Executive Chairman of Membership Committee (Cont. on p. 75A)

Six vie for three members-at-large positions

I believe that we should endeavor to improve our communication with the local sections and encourage local technical seminars, which will stimulate interest in attending and participating in the annual technical meetings now that the society has structured a "one-meeting-a-year" format.

The scope of the Society has become more international as evidenced by the AOCS collaboration and participation in the World Conference on Oilseeds and Vegetable Oil Processing and Technology held in Amsterdam, The Netherlands. The diversification of our technical program and publications is a contributing factor in attracting international members, and we should continue to encourage wider participation in this area.

It is imperative that we find ways we can best use the talents of our members to provide information, not only to each other, but also to the ever changing world society, of which we are a part.

If I am elected by the members to serve them, I will pursue a program of action to stimulate the activity of our technical committees, to insure financial strength and growth, and to maintain open communication to the needs of all the segments of our Society.

—F.P. KHYM

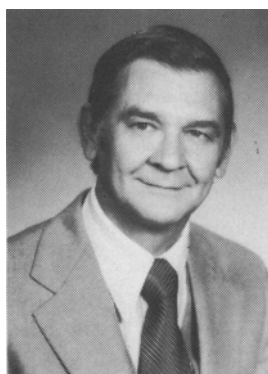
T.H. Smouse (Cont. from p. 74A)

1976—; Finance Committee, 1973—; Communications 1970-1973; Awards Admin. Award Chairman, 1972; Award in Lipid Chemistry Canvassing Committee 1974-1975; Merit Award Committee 1975—; Monograph Committee, 1974—; Publicity Chairman for National Fall AOCS Meeting, 1966; JAOCS Abstracts Committee 1962-1968; Bond Award Honorable Mention, 1976. Other professional societies include the Institute of Food Technology, American Chemical Society, the Society of Sigma Xi, the ACS Division of Agriculture and Food Chemistry, and the IFT Division of Sensory Evaluation. ●

J.G. ENDRES (1961): Food product development director, Central Soya Company, Inc., Chicago, Ill. B.S. Chemical Engineering, University of Illinois, 1955; Ph.D., Food Science, University of Illinois, 1961. Research chemist, Armour Food Research, 1961-1964, assistant director of research, Armour Food Research, 1964-1970; vice president and director of research and engineering, CFS Continental, 1970-1972. Assistant professor, Department of Food Science, University of Illinois, 1974—. Author of numerous papers and patents on thermal oxidation, fat technology and bakery technology. AOCS: Treasurer,



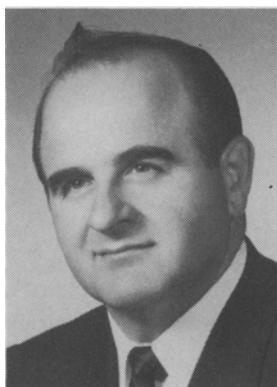
J.G. Endres



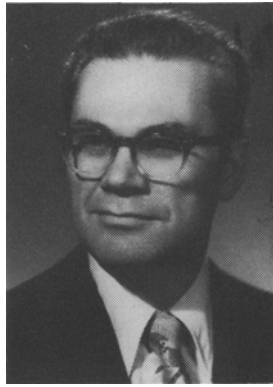
Ed Gerhardt



H.P. Gormely



Frank Naughton



William Tallent



Penelope Wells

1970-74; Chairman, Long Range Planning Committee, 1974—; Technical Correspondent, 1970—; Chairman, Scopes Committee, 1970-74; Member, Publications Committee, 1973—; Member, Education Committee, 1973; Advisor and Plant Tours Chairman, Fall Meeting, 1973; Member, Ways and Means Committee, 1967—; Abstract Committee, 1964-71; Board Member-at-Large, 1968-70; Member, Nominating Committee, 1965-1967; North Central Section President, 1970-71, Treasurer, 1968-70, and Board Member, 1966-69. ●

E.N. GERHARDT (1962): Director, Analytical Research, Emery Industries, Inc., Cincinnati, OH. B.S., 1950, M.S., 1959, Xavier University, Cincinnati, OH. Research Chemist, Ballistics Research Laboratories, Aberdeen Proving Grounds, MD, 1950-1952; Analytical Chemist, AEC, Feed Material Production Center, National Lead Company, Fernald, OH, 1953-1956; Raw Material-Product Control Chemist, Westerfield Laboratories, Cincinnati, OH, 1956-1962. AOCS: Member, Program and Planning Committee, 1972-1974; Chairman, Dibasic Acids Committee, 1968—; Member, Uniform Methods Committee, 1975—; Member, Instrumental Techniques Committee, 1966—; Member, Environmental Control Commit-

tee, 1972—; Member, Hydrogenated Oils Committee, Atomic Absorption Committee, Gas Chromatography Committee, 1968—; Member, Polyethylene in Fats Committee, 1972—; Member, American Chemical Society. ●

H.P. (Bud) GORMLEY (1960): National Account Manager, Roche Chemical Division, Hoffmann-La-Roche Inc., Nutley, NJ. B.S. in Chemistry, Georgia State University, 1959. Quality Control Chemist and Assistant Plant Manager, Standard Brands Inc. 1956-1962. AOCS: President's Honor Roll 1974 and 1976; Vice President, Northeast Section, 1973-1974; President, Northeast Section, 1974-1975; Member, Public Relations Committee, 1976; Member, Local Sections Committee, 1975; Northeast Section Member; Member, Institute of Food Technology. ●

FRANK NAUGHTON (1955): Manager, Plastics and Specialty Chemicals Laboratory, Industrial Chemicals Division, NL Industries, Hightstown, NJ. B.Ch. Eng., Polytechnic Institute of Brooklyn; M.Ch. Eng., Polytechnic Institute Brooklyn. Manager of Product and Process Development, Baker Castor Oil Co.; Production Supervisor, Revlon Corp.; Research Chemical Engineer, National Lead Research Laboratories. Publications and patents in castor oil technology.

AOCS: General Chairman, 68th Annual National Meeting, 1977; Chairman, Hotel Selection Committee, 1980 Annual Meeting; President's Honor Roll; Education Committee, 1969-1976; Communications and Local Sections Committee, 1968-1976; Hydrogenated Oils Committee, 1972-1973; Nominations and Election Committee, 1966, 1974, 1975; Meetings and Planning Committee, 1969-1976; Local Chairman, Short Course, Pocono, PA, 1968; Held all offices in Northeast Section, through Presidency; Northeast Section Symposium Chairman, 1971; Achievement Award Committee Chairman, Northeast Section; National Convention Committees, 1960, 1966, 1968; General Co-Chairman, Fall Meeting, 1971; Site Selection Committee and Hotel Selection, 1971, 1977, 1980. Active member of program planning, meetings chairman, nominations committees, and in advisory capacity to the Northeast Section of AOCS since 1955. Have maintained a keen and active interest in running and counseling the activities of the Section. ●

W.H. TALLENT (1965): Director, Northern Regional Research Center, ARS, USDA, Peoria, IL. B.S., 1949, M.S., 1950, Ph.D., biochemistry, University of Illinois, 1953. Previous

employment: National Institutes of Health, 1953-7; G.D. Searle and Co., 1957-64; various positions at NRRC (formerly NURDD) since 1964, including Chief, Industrial Crops Laboratory, 1969-74, and Assistant Center Director, 1974-5. Principal research interests: biological and organic chemistry of lipids, including chromatographic and spectroscopic methods of analysis, synthetic modifications and useful derivatives. Author or coauthor of some 50 scientific publications. AOCS: Organized AOCS national meeting symposia on Novel Uses of Agricultural Oils (spring 1973) and Oilseed Plant Breeding (fall 1974); Associate Editor, JAOCS 1970-; Member, Dibasic Acids Committee 1971-75, Monograph Committee, 1975-; Awards in Lipid Chemistry Committee, 1972-4 Alternate U.S. Delegate to WHO/FAO Codex Alimentarius Fats and Oils Committee. ●

P.A. WELLS (1975): Research nutritionist, Cutter Laboratories, Berkeley, CA. B.S., nutritional science, University of California, Los Angeles, 1964; M.S., public health nutrition, University of California, Los Angeles, 1966; Dr.P.H., nutrition, University of California, Los Angeles, 1973. Assistant research nutritionist, UCLA School of Public Health, 1975-1976;

assistant professor, Department of Home Economics, California State University, 1975-1976; lecturer, UCLA Extension, 1972-1974; lecturer, Veterans Administration Program of Continuing Education, 1969; staff research associate, UCLA School of Public Health, 1966-1974; laboratory technician, UCLA School of Public Health, 1966-1967; laboratory assistant, UCLA School of Public Health, 1964-1965. AOCS: Membership committee 1976-; Seed and Meal Analysis, 1976-. Winner: Honored Student Award, AOCS, 1971; Academic Scholar, UCLA School of Public Health, 1974; Bond Award, AOCS, May, 1974. Author or co-author more than 15 articles in scientific journals. Major Areas of Research interest: aflatoxins; biochemical and nutritional aspect of lipid metabolism; essential fatty acid metabolism; cholesterol metabolism; metabolism and biochemical effects of medium-chain-triglycerides; obesity; safety of foods; nutritional aspects of athletics training of women: Society Membership: American Public Health Association; Greater Los Angeles Nutrition Council; Sigma Xi; Society for Nutrition Education; California Institute for Cancer Research; American Dietetics Association, American Society for Parenteral and Enteral Nutrition. ●

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Approved by the Technical Committee of the National Soybean Processors' Association

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Approved by the Technical Committee of the National Cottonseed Products Association

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Approved by the Technical Committee of the National Soybean Processors' Association and by the Chemists' Committee of the National Cottonseed Products Association

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