



T. Mounts

“Current Concepts of Food Ingredients”
A one-day Symposium sponsored by
AOCS North Central Section
and the
American Association of Cereal Chemists local section

at the
Ramada O'Hare Inn
6600 North Mannheim Road
March 30, 1977
9 a.m. — 5 p.m.



T. DelVecchio

Topics	Speaker
Fiber Sources	Sean O'Mahony, Quaker Oats
Egg Products	Paul Hotton, Hotton Food Products
Emulsifiers	Tony DelVecchio, Pillsbury
Shortening and Frying Fats	Vern Witte, Swift & Co.
Oil Refining Methodology and Oil Quality	Tim Mounts, Northern Regional Research Lab (USDA)
Food Colors	Al Laboyer, Kraft
Chemical Leavening Agents	Herb Reiman, Stauffer
Wheat Flour	Phil Leverentz, International Multi-Foods
Spices	Bill Dirling, Food System Ingredient Co.

For Registration Information contact:
Frank Kincs, Quaker Oats, Barrington, IL
Phone: (312) 381-1980

Letter to the Editor



Sir:

We read with interest the article by Erik Madsen, “Nuclear Magnetic Resonance Spectrometry as a Quick Method of Determination of Oil Content in Rapeseed” in the July 1976 issue of your journal, which was devoted to the content of oil in the grains of rapeseed in a RMN base solution.

We published in the *Revue Francaise des Corps Gras*, March 1970, a study quite comparable, and we have used this technique routinely for the past six years.

Moreover, the Division of Fatty Materials of IUPAC has studied for two years the standardization, on an international basis, of this rapid method of determining the amount of oil in oilseeds. The method is quite suitable in the case of rapeseed, but it lacks precision in the case of sunflowerseed.

Finally, we have recently indicated in the *Revue Francaise des Corps Gras* that the use of a microwave oven for the preliminary drying reduces the total analysis time to less than five minutes.

I hope that this will be of interest to your readers, and thank you for bringing it to their attention.

A. KARLESKIND
 Laboratoires Wolff
 198 Avenue de Belvedere
 75019 Paris, France ●

AOAC seeking nominees

The Association of Official Analytical Chemists is seeking nominations for its 21st AOAC Harvey W. Wiley Award and for its 12th annual AOAC Scholarship award.

The Wiley award is for outstanding contributions to analytical methodology in areas pertaining to agriculture and public health important to government regulatory agencies. Nomination forms and further information are available from Luther G. Ensminger, AOAC, Box 540, Benjamin Franklin Station, Washington, DC 20044. Nominations for 1977 must be received by April 1.

The scholarship amounts to \$500 annually for a student in his third and fourth year of undergraduate study majoring in a scientific area of interest to the AOAC. Nominees must have a “B” grade average, good character and financial need. Nominations should include name, age, and home address of the student; name and address of educational institution; college transcript; work experience; financial statement of student and family; field of study; two character references; and an evaluation by the sponsor. Six copies should be mailed to be received by May 1. Material may be sent to Luther Ensminger at the above address. ●

St. Andrews offers course

The University of St. Andrews (Scotland) will hold an introductory course on Fatty Acids and Lipids from Sept. 18-24, 1977. Details are available from Professor Gunstone, Chemistry Department, The University, St. Andrews, Fife, KY16 9ST, Scotland. ●

Send articles to:

Editor of News
 American Oil Chemists' Society
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 Champaign, Illinois 61820

