

# AOCS Officers for 1977-78

The newly elected 1977-78 AOCS Officers were announced and installed at the 68th Annual Meeting in New York City, NY, May 8-12, 1977.

Election results were tabulated April 7, 1977, at the AOCS National Headquarters in Champaign, IL. Of the 1,163 ballots received, 1,160 were validated and counted.

Other Board members (the four most recent AOCS past presidents) are F.A. Norris ('42), Associate Manager, Edible Oil Products, R&D Division, Kraftco Corporation, Glenview, IL; R.T. Holman ('46), Executive Director and Professor of Biochemistry, Hormel Institute, University of Minnesota, Austin, MN; W.E. Link ('54), Manager, Analytical Chemistry, R&D Division, Ashland Chemical Co., Ashland Oil Inc., Columbus, OH; and F.B. White, Manager, International Operations, Process Plants Division, Foster Wheeler Corp., Livingston, NJ. Ex Officio members are A.R. Baldwin, E.M. Sallee, E.R. Hahn, and J. Lyon.



**T. H. Applewhite 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, member, Institute of Food Technologists. 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.

AOCS' new president, Tom Applewhite, is a rangy, native Californian who is married to a native New Yorker, and now has put down roots in the Midwest. And if he has been a geographical roamer, he also has pursued varied vocational interest before zeroing in on edible fats and oils.

Applewhite is manager of Edible Oil Products Laboratory at the Kraft, Inc., R&D complex in Glenview, Illinois. On his way to that position he has been a Navy sonar specialist tracking enemy submarines in the Atlantic, a heating and air conditioning contractor on the West Coast, and a research chemist on water soluble polymers for Dow Chemical in California. At one time he was an electrical engineering major in college.

Applewhite grew up on a California vegetable farm and was graduated from El Monte High School at age 17 in 1942. America's young men that year had to go to war. The Navy assigned Applewhite to sonar maintenance training and then to a destroyer escort providing convoy protection across the Atlantic to Europe and Africa. The ship also was part of a seven-unit hunter-killer team pursuing enemy submarines. When European Theater hostilities ceased, the ship was refitted and assigned to the Pacific. Before the ship reached combat there, however, the war in the Pacific also ended. "I'd seen enough combat already, anyway," Applewhite says. He also had a wife to come home to.

When the ship had been assigned in the Atlantic, Tom had spent some leaves with a shipmate from New York. Among the shipmate's neighbors was a young lady named Harriet Kaplan. The wedding between the Californian and the New Yorker was held June 3, 1945, in the Bronx. Applewhite arrived back in Norfolk, Virginia, in November 1945—home for the holidays with his bride of six months. He was discharged Dec. 18, 1945.

Immediately after the war, Applewhite considered ways to capitalize on

his Navy electronics training and pondered working in television. He enrolled for vocational training, but returned to the West Coast in late 1946 to become a partner in his father's heating and air-conditioning firm. In 1947, they were joined by Harriet's father to create a three-way partnership.

Applewhite says he soon tired "of crawling on my belly in the dirt," and sold his interest in the heating business. Using the G.I. Bill, he enrolled at Pasadena City College as an electrical engineering major. A latent interest in chemistry instilled by an outstanding high school chemistry teacher asserted itself and Applewhite changed majors after a year.

In 1951, he was graduated with an associate of arts degree in physical science, receiving highest honors. He was one of 11 junior-level transfer students accepted by the California Institute of Technology that year; the only one in chemistry. In 1953, he received his bachelor's degree in chemistry with honors and was admitted directly to Cal Tech's doctorate program, becoming an Institute Fellow. His final year at Cal Tech he was a National Science Foundation Fellow. Applewhite's thesis on topics in the synthetic organic chemistry and enzyme-catalyzed reactions, totaled 230 pages in four parts and eventually yielded six publications. His major professor was Cal Niemann.

Applewhite went to work for Dow Chemical in Pittsburg, California, working on applications for water soluble polymers. "It was hard work, but not too challenging for an organic chemist," Applewhite says. He had been with Dow about two years when a friend told him that the USDA's Western Regional Research Center was establishing a new research group on vegetable oil chemistry and needed a chemist.

"I considered the long-range potential at Dow" and then applied for the WRRC post, Applewhite says.

He was accepted and thus began his career in fats and oils in 1959. His boss at the WRRC was Leo Goldblatt, who urged Applewhite to join the AOCS.

"He told me I should join the American Oil Chemists' Society and I told him I didn't really need to because I already belonged to several groups, including the ACS organic chemistry section.

"No, if you're going to work in fats and oils, then you've got to belong to the AOCS," he told me," Applewhite says. "So I joined."

Goldblatt recalls Applewhite as an "excellent worker, very, very good, and quick to learn." Goldblatt also remembers Applewhite's efforts on behalf of another WRRC worker

whose pioneering work on thin layer chromatography had been overlooked in a trade press article. "That was typical of Tom Applewhite to try to correct what he felt was an injustice," Goldblatt says.

For his part, Applewhite says Goldblatt was a "very firm, very demanding boss," terms Applewhite uses to describe his own standards for coworkers at Kraft. Applewhite says Goldblatt has more patience however.

In 1963, Leo Goldblatt was re-assigned to the USDA's regional lab in New Orleans. His successor at WROC heading oil chemistry research was Tom Applewhite.

From 1959 until 1967 when he left the USDA to head the Pacific Vegetable Oil research and development department, Applewhite averaged four to five scientific publications a year. He takes pride in the publications, but says that when the offer from PVO was made, he once again considered the long-range opportunities in staying or leaving and opted to leave government work.

Pacific Vegetable Oil was in a state of transition when Applewhite joined the firm. He was soon asked to be division manager as well as to direct R&D work. When Frank Norris later sounded out Applewhite about joining National Dairy (later to become Kraftco and now Kraft Inc.), Applewhite accepted provided he could fulfill a commitment to be general chairman for the AOCS 1969 spring meeting in California. National Dairy agreed. Two

weeks before the AOCS meeting, Applewhite left PVO and shortly after the meeting began planting his roots in the Midwest.

As manager of the Edible Oil Products Laboratory, Applewhite directs five major research groups: frying fats, shortenings, and oils; margarine; semisolid salad dressings; and pourable salad dressings (including barbecue sauces). The five groups work on product and process development, product and process improvement, and related basic research.

Among the recent products Applewhite's lab has produced are Squeeze Parkay Liquid Margarine, Kraft Imitation Mayonaise, Koogle peanut spread, and approximately a dozen new pourable salad dressings and barbecue sauces. While the new products are new uses for fats and oils, Applewhite thinks there may be a trend coming toward lower fat content in foods for dietary reasons.

Off-the-job, Applewhite enjoys fishing, tennis, square dancing, working on his cars, others types of do-it-yourself work, and music. Until a few years ago, he played clarinet for a community band, but no longer has time for necessary rehearsals. Harriet Applewhite for many years was a soprano soloist for a church choir. Their daughter Pam (Mrs. Bill Burke of Huntsville, Texas) is an RN and plays piano and clarinet. Son Ted, a sophomore majoring in computer science at Trinity University, plays French Horn for the San Antonio community

orchestra.

Applewhite has held many posts in the AOCS including serving as general chairman for the 1976 World Conference on Oilseeds and Oilseed Processing in Amsterdam. He was first a candidate for AOCS vice-president in 1969, when he lost to Steve Chang ("And I felt honored simply to have been on the same ballot with that fine gentleman," Applewhite says), and then was elected vice-president a year ago. Accession to the presidency is automatic.

In addition to being AOCS President this year, Applewhite also will be serving as chairman of the technical committee for the National Association of Margarine Manufacturers. The sheaf of reading papers he carries beneath his arm may be larger than usual at the AOCS meeting this year. Besides being an omniverous reader, Applewhite is a precise, forceful speaker. He is proud of receiving an Honorable Mention in the AOCS Bond Award competition.

The Applewhites have lived in the Midwest for about eight years now. "We've made more family friends here than we'd had in California," Applewhite notes. The family also has a summer trailer in Wisconsin's Door County—located on the northernmost tip of Wisconsin's finger-like peninsula separating Lake Michigan and Green Bay. That's where the family members can escape for fishing trips and other outdoor relaxation.

The roots are taking. ●



**David Firestone vice president**

**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 composi-

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**Norman O.V. Sonntag secretary**

**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

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**E.G. Perkins treasurer**

**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

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#### D. FIRESTONE Contd.

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

#### N.O.V. SONNTAG Contd.

derivatives. Group Leader, 1960-67,

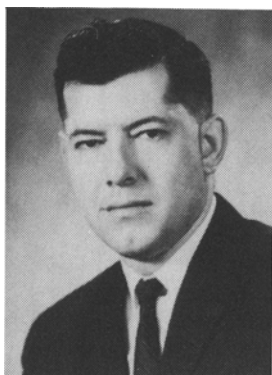
Emery Industries; Associate Manager, Chemicals Research, 1960-67, National Dairy Research and Development Division. AOCS: Member-at-Large, Governing Board, 1975-76; Member, AOCS Foundation, 1974-; Chairman, Program and Planning Committee, 1971-73; Member, Fatty Nitrogen Committee; Member, Analytical Committee. Member, American Chemical Society. ●

#### E.G. PERKINS Contd.

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 Coblenz Society, The American Society for Mass Spectrometry, The Society for Applied Spectroscopy, Sigma Xi, Gamma Sigma Delta, Institute of Food Technology. ●

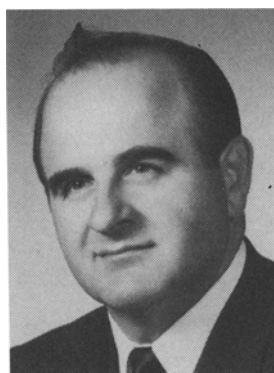
#### members-at-large



J.G. Endres

**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, 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

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Frank Naughton

**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,

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Penelope Wells

**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

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### J.G. ENDRES Contd.

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. ●

### FRANK NAUGHTON Contd.

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. ●

### PENELOPE WELLS Contd.

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. ●

## FDA aflatoxin rule draws closer

The FDA's Bureau of Foods is near completion of a regulation proposed in 1974 that would lower the aflatoxin action level in peanut and peanut protein products from 20 parts per billion to 15 parts per billion, according to a letter from Acting Food and Drugs Commissioner Sherwin Gardner to U.S. Rep. John Moss of California.

Moss, chairman of the House Oversight and Investigations Subcommittee, had written Gardner urging a zero p.p.b. tolerance level for aflatoxin in peanut products.

Gardner replied that aflatoxin is a natural contaminant and is not present in food because its use has been approved by FDA, as are food additives, such as saccharin, whose presence could be controlled by simply banning food manufacturers from using it.

Moss urged a thorough survey of possible aflatoxin in all substances used by humans, citing the carcinogenic affect of aflatoxin in some lab tests even at 15 p.p.b. Moss referred specifically to B<sub>1</sub> aflatoxin.

Gardner's reply noted that the proposed FDA tolerance would refer to all aflatoxins, not just B<sub>1</sub>, and that "the geographic distribution of this type of cancer (triggered by B<sub>1</sub> aflatoxin in lab tests) appears to bear no relationship to what is known about the distribution of aflatoxin in food materials in the U.S."

Gardner also said that the present methods of analysis for aflatoxin can detect only down to 1 to 5 p.p.b. and that FDA could not enforce a zero tolerance level.

A spokesman in the FDA press office said in late March that it would still be some time until the regulation review process is completed and a notice published in the Federal

Register. The National Peanut Council office in McLean, VA, said action on the 1974 proposal has "been anticipated for some time." "Aflatoxin Control Program for Peanuts" by J.W. Dickens appeared in March *JAACS*. ●

## Dietary Fat Dispute

In a hearing March 24, 1977, before the Senate Select Committee on Nutrition and Human Needs, Dr. E.H. Ahrens Jr. of Rockefeller University said some recommendations in a staff report earlier this year were not supported by present research. One part of the staff report implied that following dietary guidelines in the report would lower the incidence rate of coronary heart disease.

"I cannot accept that implication on two grounds," Dr. Ahrens said. "First, it has not yet been clearly shown that any lipid-lowering regiment (dietary or drug) reduces the incidence of new events of coronary disease. Second, the moderate changes you have proposed cannot be expected to lower the levels of plasma lipids far enough to have a desirable effect on coronary disease incidence, even if the lipid hypothesis is proven someday to be completely correct."

Dr. John McMichael of Wellcome Research Foundation, London, told the hearing of about a dozen research projects which he said disprove the lipid hypothesis and said there is doubt as to whether any changes in dietary fat may be justified.

Dr. Ahrens said he was convinced that moderate fat changes have very slight effects on plasma lipid levels, if any at all. ●

## More "margarine spread" suggestions

The FDA has received further comments on a proposal to establish a common name for margarine spreads with less than 80% fat content. Dean Foods urged use of "imitation margarine" as a usual name. Giant Foods' Esther Peterson urged "diet margarine" be permitted. Lever Brothers likewise asked that "diet" be permitted on spreads with 40% or less fat, with "imitation" requirements for nutritionally inferior products.

Many persons making comments suggested that each spread list its specific fat content. Giant Foods also urged that fat content be noted on butter and margarine so the consumer would be able to compare fat content percentages.

The FDA had proposed the term "vegetable oil spread" for products with less than 80% fat. ●

## "Hydrogenated" vs. "saturated"

An FDA proposal to substitute "hydrogenated" for "saturated" in labels of products containing fats and oils likewise is the subject of continuing comments. Latest proponents for the change include the Institute of Shortening and Edible Oils, Swift & Co., Central Soya, Morton Salt, J.R. Simplot, Grocery Manufacturers of America, K.T. Salem, Pillsbury, Armour Food, J.H. Filbert, Inc., and the American Farm Bureau Federation. The Kroger grocery store chain and Safeway Stores suggested either term be permitted. The National Dairy Council opposed the change, saying labels could contain specific fatty acid content to differentiate between products. The American Dietetic Association said it doubted that the change would reduce consumer confusion. Esther Peterson of Giant Foods opposed the change, suggesting industry adopt optional nutritional labeling of saturated and nonsaturated fat amounts. Percentage labeling of saturation also was supported by Professor H.I. Silverman of the Massachusetts College of Pharmacy. ●