
San Francisco: innovation, tradition

Look for some changes in format during the 1979 American Oil Chemists' Society-Japan Oil Chemists' Society meeting to be held April 29-May 3, 1979, at the Fairmont Hotel in San Francisco.

Organizers tentatively plan to have two plenary breakfast sessions for registrants and spouses. The first breakfast, on Monday, would feature a prominent speaker. Spouses would then be excused to begin their tour of the city, while AOCS members would participate in the annual business meeting.

The second plenary breakfast, on Wednesday, would feature presentation of AOCS awards, the Award in Lipid Chemistry lecture, and the inauguration of new officers. If the new format is approved by the AOCS Governing Board, the new format would eliminate the inaugural luncheon that previously has been held the closing day of the annual meeting.

One former tradition is returning. General chairman George Cavanagh has promised there will be a golf tournament. Details will be available later.

Dr. Ichiro Hara, chairman of the Executive Committee

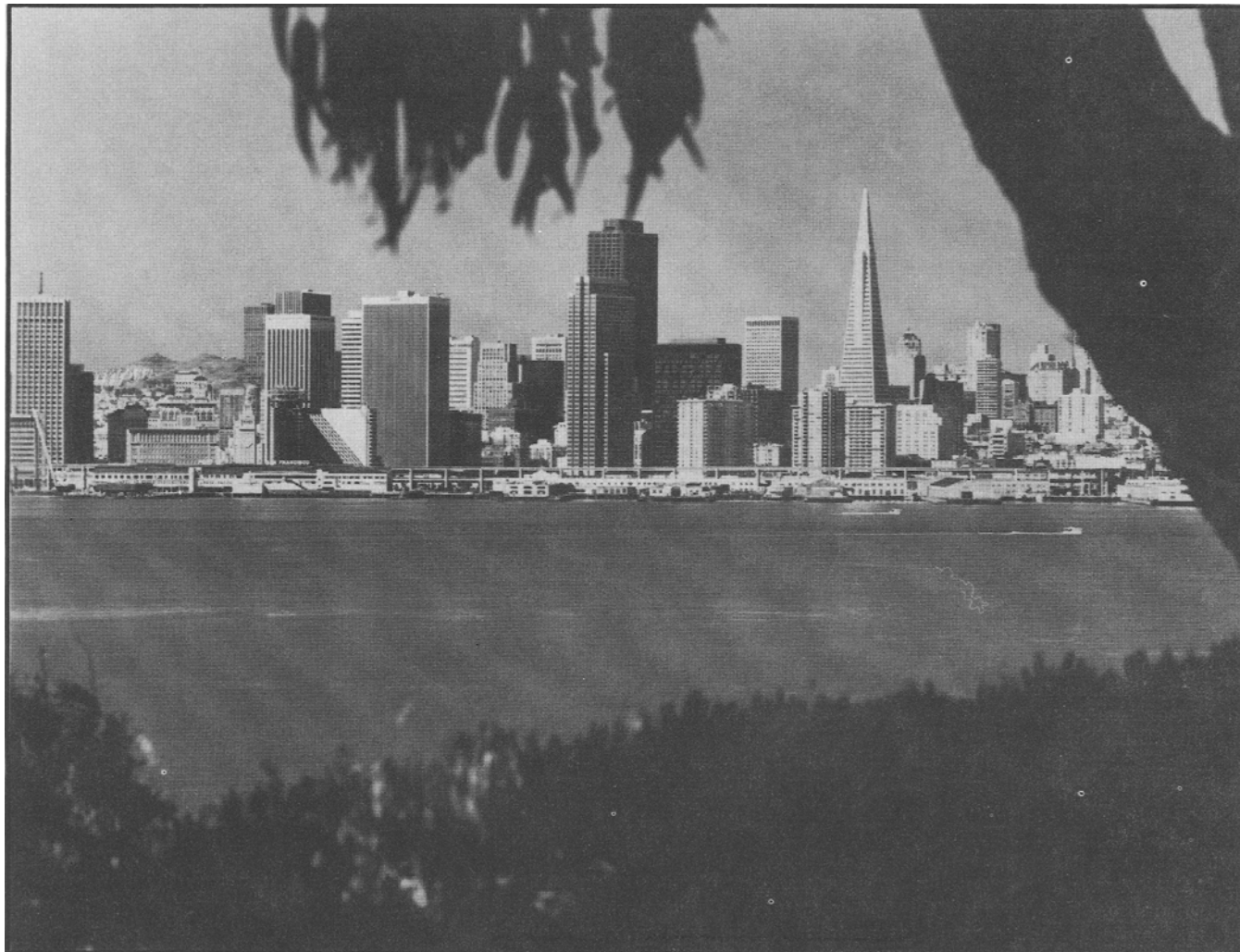
for the Japan Oil Chemists' Society 1979 Joint Meeting with AOCS, has arranged for 47 speakers from Japan to present papers. All 47 are prestigious scientists from universities, medical research hospitals or industry. There will be Japanese and American cochairmen for seven symposia.

Technical program chairman Dave McClung and Dr. Penny Wells, cochairman, are organizing the program into eight simultaneous technical sessions during the four day meeting. Technical sessions will begin at 1 p.m. Monday, April 30.

Exhibit space at the Fairmont Hotel is limited, but the 30 available booth spaces will be filled by more than two dozen firms.

The spouses' program will include tours, special lunches, and programs in the Fairmont.

Full details of the technical program, meeting registration forms and hotel reservation forms will be published in the February JAOCs and mailed to AOCS members about the same time. Others interested in receiving registration and hotel reservation forms should write to AOCS, 508 S. Sixth St., Champaign, IL 61820 USA.



New L.I.F.E. director selected

Dr. Carol I. Waslien has been named executive director of the League For International Food Education (L.I.F.E.), succeeding Hugh Roberts who resigned earlier this year.

AOCS is one of the supportive agencies for L.I.F.E., which works to help solve nutritional and food problems in developing nations.

Dr. Waslien is a graduate of the University of California/Santa Barbara; Cornell University; and has her doctorate from the University of California/Berkeley. She has worked in Egypt, Tunisia and Nigeria and also has served four years as head of the Department of Nutrition and Foods at Auburn University.

Three added to Official Referee Chemist list

The AOCS Examination Board has added three listings in its "List of Official Referee Chemists 1978-1979."

Newly listed are Tallow and Grease – Dean F. Yingling, Charles V. Bacon Inc., PO Box 441, Lansing, IL 60438.

NSPA elects officers, modifies trading rules

John G. Read Jr., senior vice president and general manager for Continental Grain Company's Processing Division, has been re-elected chairman of the National Soybean Processors Association. C. Lockwood Marine, group vice president for Central Soya Inc., was re-elected vice chairman.

New NSPA officers are A.E. Idleman, director of commodities for A.E. Staley Mfg. Co., as secretary, and Edward J. Cordes, vice president and director of commodities and soybean division for Ralston Purina.

NSPA adopted two major changes in its trading rules for barge shipment of soybean meal. The first provides an official NSPA sampling method for use at barge loading points, to become effective July 1, 1979. The second gives soybean meal buyers the option of rejecting barge shipments when the origin sample doesn't meet minimum specifications as to moisture, fiber and protein.

The rules are included in NSPA's annual yearbook, available for \$8 from NSPA, 1800 M St. NW, Washington, DC 20036, and in the trading rules for purchase and sale of soybean meal, which are available for 75 cents from NSPA.

French to build two plants in Mexico

French Oil Mill Machinery Co. has received orders from Grasas Vegetales, S.A., and Exportadora Salisco, S.A., for solvent extraction systems using French's stationary basket extractor and flake preparation equipment. Both plants are being built in Guadalajara, Mexico, and each will have a capacity of 200 metric tons of soybeans per day.

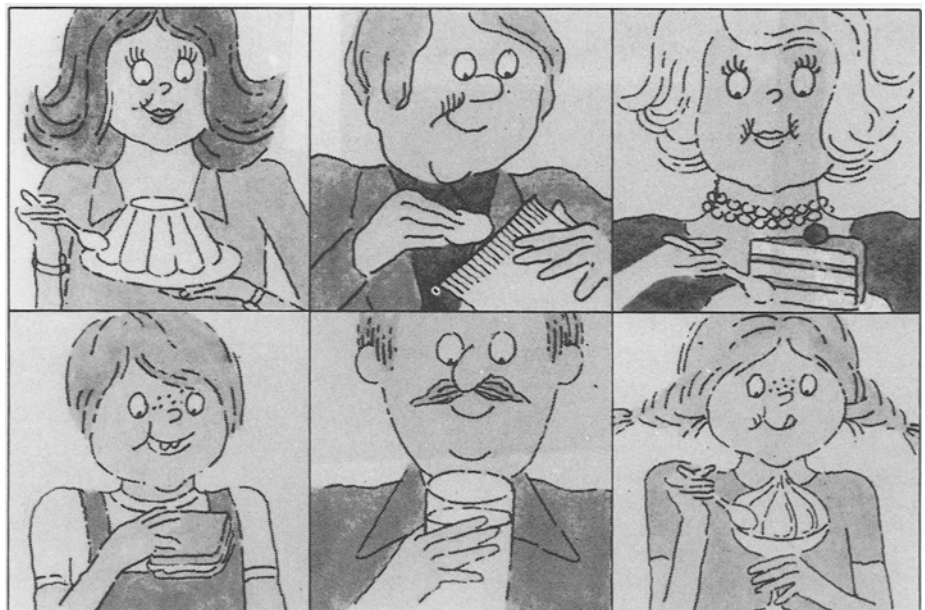
Cottonseed Oil, Soybean Oil and Other Fatty Oils, Tallow and Grease – T.M. Narayanan Nair, Charles V. Bacon Inc., 34 Exchange Place, Jersey City, NJ 07302.

Cottonseed, Peanuts, Soybeans, Oil Cake and Meal and Protein Concentrates – John Wieters, Morris Testing Laboratories, PO Box 803, Macon, GA 31202.



AOCS needs the following back copies of the *Journal of the American Oil Chemists' Society*: Volume 51(1974), July, Volume 52(1975), January, and Volume 53(1976), January; Lipids: Volume 12(1977) January and February.

The Society will pay \$1.50 for each copy received in reusable condition. Send to AOCS, 508 South Sixth Street, Champaign, IL 61820.



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