



MSU's Kellogg Center site of short course

The Kellogg Center at Michigan State University, site of the AOCs 1977 Short Course on "Processing and Quality Control of Fats and Oils" June 26-29, 1978, is one of the nation's top residential conference centers.

The seven-story center has been used previously for AOCs Short Courses on fats and oils. It has 193 air-conditioned guest rooms, including four barrier-free rooms for handicapped persons, an auditorium, conference rooms, banquet room, private dining rooms, as well as a restaurant and a cafeteria.

The center is on the northwest corner of the Michigan State University campus in East Lansing, Michigan. A variety of recreational opportunities are available on and near the campus, including golf, tennis, and swimming.

Program Chairman T.L. Mounts has listed 17 persons on the provisional program for the AOCs Short Course on Processing and Quality Control of Fats and Oils to be held June 26-29, 1978, at Michigan State University in East Lansing, MI.

Full program details and registration forms will be published in the April *JAOCs*. Persons who do not receive the Journal may request program and registration information by writing to: AOCs Short Course, 508 S. Sixth St., Champaign, IL 61820.

Topics and speakers announced:

- Raw Materials Handling and Control, Ewald H. Gustafson, Cargill Inc.

- Solvent Extraction, Kenneth Becker, Arthur G. McKee & Co.
- Mechanical Extraction, Dean K. Bredeson, French Oil Mill Machinery Co.
- Degumming and Refining, Roy A. Carr, Hunt-Wesson Foods.
- Bleaching, Edward Hahn, Hahn Laboratories.
- Deodorization, Arnold M. Gavin, EMI Corp.
- Hydrogenation Principles and Practices, Dr. R.R. Allen, Anderson Clayton Foods.
- Analysis of Fats and Oils, Dr. H.J. Dutton, USDA Northern Regional Research Center.
- Interesterification, Dr. Barathan Sreenivasan, Lever Brothers Co.
- Antioxidants, E. Richard Sherwin, Eastman Chemical Products Inc.
- Winterization, William D. Fuss, Duriron Co.
- Finished Oil Handling and Storage, Dr. D.R. Erickson, Swift and Co.
- Salad and Cooking Oils, Dr. R.G. Krishnamurthy, Kraft Inc.
- Margarine Formulation and Control, Dr. Lars Weidemann, Swift and Co.
- Shortening Formulation and Control, Alexander Thomas, Durkee Food Division, SCM Corp.
- Waste and Pollution Problems and Their Control, G.N. McDermott, Procter and Gamble Co.
- Energy Conservation in Oil Refining, Billy F. Brooks, Anderson Clayton Foods. ●