Turner H. Hopper dies

Former AOCS President Turner H. Hopper, one of the few honorary members of the AOCS, was found dead in his Higbee, MO, home on April 8, 1978. Mr. Hopper apparently had died of natural causes; he was found by friends who had brought mail from the post office to the residence. He was 83 years old.

Mr. Hopper was a graduate of Westminster College and the University of Missouri. Professionally he was an agricultural chemist. He joined AOCS in 1936 while working at the North Dakota Agricultural Experimental Station. From 1939 to 1942 he was with the USDA Regional Laboratory in Urbana, IL, serving as director for 18 months. He was assigned to the USDA research facility in New Orleans, now the Southern Regional Research Center, in 1942, serving as chief of the Oil Seed Crops Laboratory there from 1958-1962. He retired in 1962.

Mr. Hopper served as a member of numerous AOCS committees and had received a Special Merit Award for his ten years' service as editor of analytical methods. He served on the AOCS Governing Board from 1949 through 1957, including terms as secretary (1951-54), vice president (1955-56), and president (1956-57). Mr. Hopper served in the U.S. Naval Reserve during World War I.

Mr. Hopper was named an emeritus member of AOCS upon his retirement and in November 1963 was elected an honorary member. At the time of his death, he was one of six honorary members of the AOCS.

Survivors include his wife, Clayton, a resident of Maple Long Lodge in Moberly, MO; two brothers, Frank of Joliet, IL, and Charles of Tampa, FL, and two sisters, Mrs. Harold Woleben of Elgin, IL, and Mary E. Hopper of New York City. ●

ASA sponsors research projects

The American Soybean Association is sponsoring a three-year research project on the constituents and formation of flavor components in soy protein. Dr. C.G. Crawford has been appointed to conduct the research at the USDA Northern Regional Research Center in Peoria.

In a separate flavor research agreement, the ASA Research Foundation and the research center will conduct studies on fatty substances that may cause bitterness in soy protein foods. The ASA unit will contribute $60,070, and the research center will recruit a biochemist to conduct the studies. Previous work at the NRRC has indicated that oxidized compounds of phospholipid groups may be a factor in bitterness in soy protein. Other studies have implicated enzyme activity with bitterness. The cooperative studies eventually will seek to develop commercially feasible processes to remove objectionable flavors from high protein flakes. ●

Gershbein receives chromatography award

Dr. Leon Gershbein, director of the Northwest Institute of Medical Research in Chicago and an AOCS member since 1965, has been named recipient of the 1978 Merit Award in Chromatography by the Chicago Gas Chromatography Discussion Group.

He was selected for the award for his unique and original application of chromatography to solution of biochemical and medical research problems, particularly those involving the chemistry of lipids and natural products. The award plaque and a $200 honorarium were presented at a May symposium on HPLC sponsored by the Chicago group. Dr. Gershbein's award lecture, "Application of Chromatographic Criteria to Mammalian Lipid Problems" was presented at that symposium.

He is also a member of the ACS, Society of Applied Spectroscopy, American Association of Clinical Chemists, and is a fellow of the American Institute of Chemists. ●

Thurman receives honorary doctorate

Benjamin H. Thurman, AOCS' senior member, received an honorary doctor of science degree from Davidson College in North Carolina during April. Thurman received his bachelor's degree from Davidson in 1910, then did graduate work at Yale and Cornell.

His citation, read by Davidson College President Samuel Spencer, said in part:

"He has from boyhood kept to persevering, somtimes near-dispairing, persistence toward a goal. His inspiration and perspiration have brought him more than 80 patents for chemical discoveries and processes.

"... Before he was 23 he was the first to discover that lecithin, then produced only organically and abroad at great expense, could be made here from vegetable oil. He was also the first to make possible the enrichment of foods with synthesized vitamins, to the benefit of the world's health. The progress of the soap and paint industries for the last 50 years is largely the result of his patient working out of intuitive insight in a field he probably knows better than any man living..."

Thurman graduated from Davidson in 1910 and did graduate work at Yale and Cornell. He worked as a chemist or administrator for several major companies, including vice president of operations and director of Best Foods and vice president of research for Durkee Famous Foods. Since 1944 he has been an independent consultant and now lives in Orange, VA. ●