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# People

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## Profile: Rodney A. Stewart

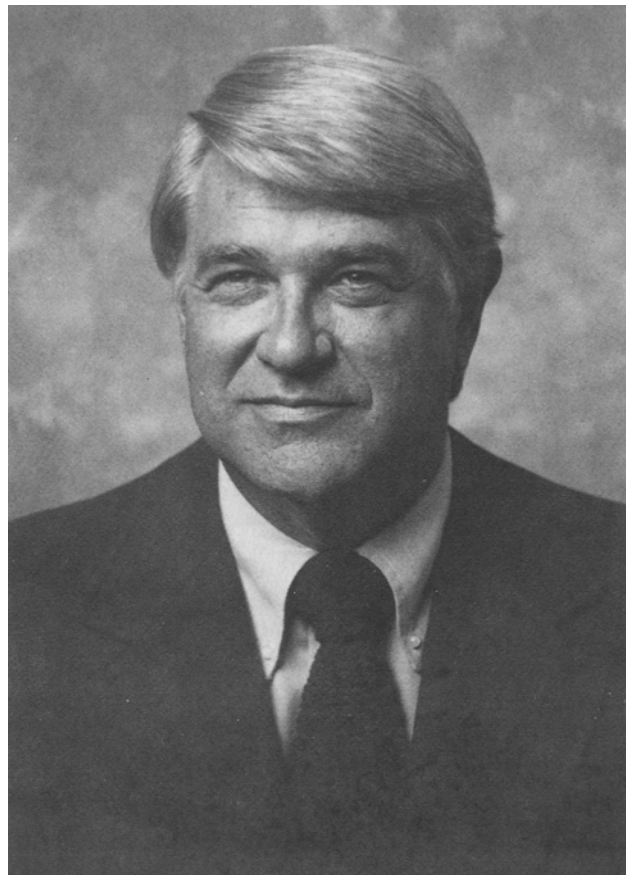
Rodney Stewart was born and raised in Kansas City, Missouri, and was a man who thrived on big city life until Land O'Lakes assigned him to plan and run the co-op's first margarine plant in Hudson, Iowa. How has Stewart reacted to the change? He loves it!

He is a man who exudes enthusiasm for life in general and in particular for his job. The excitement and challenge of putting together a plant and a new operation keep him so busy that he doesn't have time to miss tall buildings and the fast pace of city life. On the contrary, he enjoys the peacefulness of the lush Iowa countryside he passes on his 12-minute drive to work from his home in nearby Waterloo, a city of 70,000.

Hudson, situated a few miles south of Waterloo, has one diner, Mary's, open at lunch time, so that's where Stewart often takes his visitors (the Hudson House is open for dinner only). Stewart recommends the visitor try the special of the day as chalked on a small blackboard above the old fashioned soda fountain and adjacent to an antique pie-keeper which, if you get there early enough, is filled with maybe six or more varieties of home-made pies. Stewart likes to have his pie first—the best part of a meal in his opinion, so “why not enjoy it before you're too full? It also makes good use of the time waiting for the main course to be served,” he explains.

Stewart originally had planned a career in medicine and was accepted at several medical schools, but because of unfortunate circumstances had to change his plans. His background in the sciences through his pre-med studies instilled a desire to remain in the sciences. He joined Wilson & Co. at its Kansas City plant as an assistant lab chemist. While at Wilson, he attended night school to complete his bachelor's degree studies with majors in chemistry and biology.

Stewart's first assignment at Wilson was to enhance the quality of margarine produced at the Kansas City plant. He became so involved in applying what he discovered in the lab to actual production practices that he transferred from the laboratory to plant operations. During his employment at Wilson, he shared experiences with AOCS members such as George Crapple, H.T. Spanuth, Charles Raschke, Arnold Gavin, W.Q. Braum, Robert Hastert, Hugh Nixon and Frank Massey, to name a few. Stewart joined AOCS in 1954 while quality control foreman for the firm's edible oil refinery in Oklahoma City. He stayed with Wilson for some 22 years, succeeding former AOCS President Henry C. Dormitzer as general superintendent of Wilson's Refinery Division upon the late Mr. Dormitzer's retirement. Later, Stewart became general manager for the entire refinery



Stewart

division, edible and inedible. He participated in several patents on various improvements of refining techniques for edible meat fats, helped develop a method for hydrolysis and drying of hog hair into edible protein for animal feed, worked on improvements for the continuous rendering of packing house wastes, helped redesign equipment and developed more efficient ways to use puff pastry, shortening, lard and oils. During this time he was active in the Institute of Shortening and Edible Oils and also in the National Association of Margarine Manufacturers.

Stewart was married in September 1946. He and Georgiana, better known as Mickey, have seven children and four grandchildren. Art, engineering, forestry, screenwriting and social work are the predominant professions in the family

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thus far. When the children were younger and the family still lived in Kansas City, Stewart was president of the PTA and parish school board, sat on the parish council, was a school board member, Scout master and also an executive for the Kansas City-St. Joseph Boy Scout Council. In his spare time, he worked on college fund raising drives and was a member of the Richard Gebaur Air Force Base Community Council.

More than six feet tall and with broad shoulders, Stewart enjoys golf, tennis, swimming, and billiards. He finds condominium living in Waterloo particularly attractive because of the tennis courts and swimming pool at the back door.

For the past few years, however, he has been preoccupied with the new Land O'Lakes plant. He was the principal designer for the plant, noting that Land O'Lakes top management accepted and supported his theories in construction of the new plant. Temperature gauges on storage tanks are large enough to be read from across the room; sight glasses are situated for quick visual checks of product color and consistency—all of which enables Stewart to be simultaneously relaxed and alert as he goes through the plant. A mini-computer system not only batches and transfers all material, but also continually records inventory, material usage, time and costs. It will print out a report at the end of each day on any data Stewart wants to review.

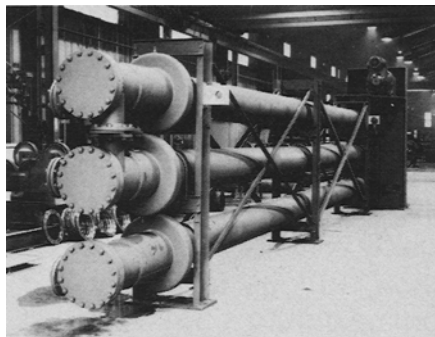
Stewart is a relaxed supervisor and says he has always

been that way. Everyone in the plant uses first names. If you try to reach Stewart by telephone, you may be told, "Rodney is out in the plant now, shall I page him for you?" This doesn't detract from the apparent mutual respect among coworkers and helps create a feeling of cooperation and warmth.

Stewart is proud of the Land O'Lakes organization, stressing a commitment to quality. At the firm's pilot control center, the co-op maintains a scale model of every piece of equipment throughout their production plants. Stewart is particularly proud that Land O'Lakes margarine received a top rating in a consumer magazine evaluation in February 1979 and again in a *Chicago Tribune's* critique of all margarines in their Feb. 28, 1980 "Food Guide" section, as well as their product being the first margarine to meet the qualification for a USDA quality inspection seal on its retail packages.

What about consumer complaints? Stewart welcomes them—they let him know what consumers really want. "Land O'Lakes marketing staff members always follow up on all complaints and compliments," he says.

Favorable letters from buyers are nice, but for Stewart the icing on the cake are complimentary words from colleagues outside Land O'Lakes. That's when Stewart smiles even wider, and makes sure his coworkers in Hudson hear about the pleasant words. □



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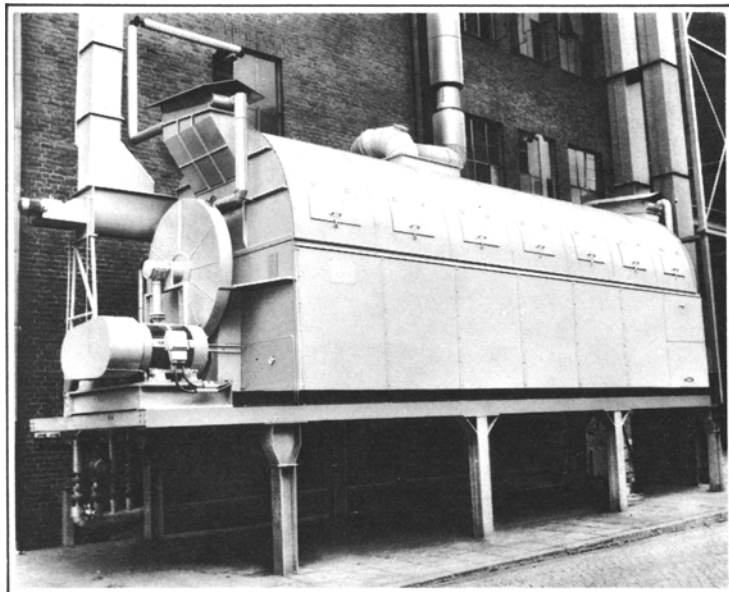
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## H.E. Carter named AIN Fellow

AOCS member Herbert E. Carter has been named a Fellow of the American Institute of Nutrition, a designation awarded by the AIN to no more than five persons a year who have had distinguished careers in nutrition. Recipients must be 65 years or older.

Dr. Carter has been a member of the AOCS since 1950 and is presently chairman of the Department of Biochemistry at the University of Arizona. He spent a large portion of his career at the University of Illinois, which he left in 1971 as vice-chancellor of academic affairs.

Other AIN Fellows named for 1980 were Carl A. Baumann, professor emeritus of biochemistry at the University of Wisconsin; Gladys A. Emerson, professor emerita of the University of California, Los Angeles, and James M. Ortern, emeritus professor of biochemistry and honorary assistant dean of graduate programs at Wayne State University. □



Wolff



Carter

## USDA's Ivan Wolff retires

AOCS member Ivan Wolff has retired from his post as director of the USDA Eastern Regional Research Center in the Philadelphia suburb of Wyndmoor. Dr. Wolff had been with the USDA approximately 40 years and has been an AOCS member since 1962.

Dr. Wolff had been director of the ERRC since 1969. Acting director will be J.W. Harlan, who had been an assistant director at the center. Dr. Wolff joined the USDA in 1941 as a staff member at the Northern Regional Research Center in Peoria and served there until his transfer to ERRC

in 1969. He is the author or coauthor of more than 200 publications and 20 patents. He has received Distinguished and Superior Service Awards from USDA.

Besides AOCS, Dr. Wolff has been active in the American Chemical Society, Institute of Food Technologists and the Society for Economic Botany. He has been an associate editor for JAOCS for several years. □

## Luddy now Emeritus Chemist

Veteran AOCS member Frank Luddy has been designated "Emeritus Chemist" at the USDA Eastern Regional Research Center following his retirement there earlier this year. □

## Appointments

Richard E. Charles has been named senior technical representative of Glyco's Cleveland, OH office....Durkee Industrial Foods Group/SCM Corporation has appointed **Jill Hadley** to the position of national technical service representative-encapsulated products....The 1980 Inter-Society Color Council Macbeth Award has been presented to **William David Wright**....**Nancy Sedgwick** has been appointed director of field crops of Agricom International....**Dr. Herman Sokol** has been elected a director of International Flavors & Fragrances, Inc....**Joel J. Joseph** has been promoted to manager-facilities planning, Durkee Industrial Foods Group/SCM Corporation....NL Chemicals, a recently formed operating unit of NL Industries, Inc., has named **Kishor Fozdar** marketing manager-cosmetics and specialty chemicals and **Robert D. Brickhouse** is now general sales manager....**Michael A. Esposito** has joined the Specialty Chemicals Group of Sandoz Colors & Chemicals in East Hanover, NJ....**Thomas A. Colman** has been promoted to manager of manufacturing at the Gardner Laboratory Division of Pacific Scientific Company....**J.B. Codaro** has been named executive director for the Food Safety Council in Washington, D.C., succeeding **Dr. C. Jelleff Carr** who has retired. The council's offices are being moved to 1725 K St. NW, Suite 306, Washington, DC 20006....The Board of Directors of the American Society for Quality Control has appointed **Wayne L. Kost** executive director....**Charles E. Isdale, Sr.** has formed his own consulting firm, Charles Isdale & Associates, in Champaign, IL, after a career with

Viobin Corp., A.E. Staley and Firestone....**George W. Urda**, formerly president of Burley Dial Japan Co. Ltd. has been named Far East Director for the National Renderers Association at NRA's Tokyo office.

## Deaths

Norbert W. Ziels, an emeritus member of the AOCS, died Feb. 16, 1980. Mr. Ziels, formerly chief chemist for the detergent and edible products laboratory of Lever Brothers Co. in Hammond, Indiana, had retired in October 1967 to a family business, Pierce Orchards, in Brazil, Indiana.

Mr. Ziels served on the AOCS Governing Board as a member-at-large in 1966-67, as a former president of the AOCS North Central Section and he was active in several administrative and technical committees. Mr. Ziels received his master of science degree in 1932 from the University of Chicago and had been a member of AOCS since 1943.

Joel V. Landis, a member of AOCS since 1953, died Feb. 29, 1980. Mr. Landis was technical director for refinery and food plants of Anderson Clayton Foods at the time of his death. He was a 1950 graduate in chemistry at Louisiana State University; he worked for Southern Cotton Oil Co. and Hunt-Wesson before joining Anderson Clayton in 1960. He was vice-president of Anderson Clayton Foods in Dallas until 1972 when he became technical director in Houston.

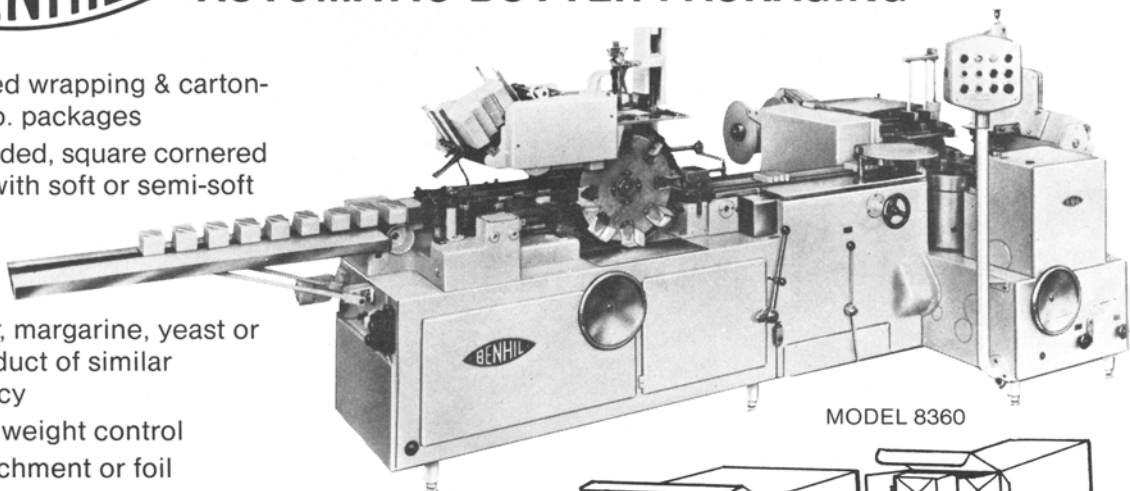
Dr. Ernest Guenther, former senior vice-president and director of Fritzsche Dodge & Olcott Inc., died Jan. 3, 1980.

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