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Company, Chicago, in 1944. He was killed in a car accident in 1951. Scherubel was a college classmate of J. J. Vollertsen, one of AOCS' honorary members.

DAVID SCHWARTZ (1876-1926): David Schwartz of New Orleans was a member of AOCS' first governing committee. He worked for Southern Cotton Oil Company where he started as assistant to the head chemist. Later he was chief refiner and chemist at the company's New Orleans refinery. In 1917, he was made general superintendent of refineries of the Southern Cotton Oil Company. When the company was reorganized in 1924, he became vice president and general manager of the South Texas Cotton Oil Company at Houston.

F. N. SMALLEY (1874-1921): Frank N. Smalley was chief chemist for the Southern Cotton Oil Company in Savannah, Georgia. He served as president of the society in 1913. Smalley devoted most of his scientific career to the vegetable oil industry. He was regarded as an authority on analysis of fats and oils, oilseeds and derivative products. Perhaps his greatest contribution was his cooperative analytical work which was adopted by the society and later became the Smalley Program. Smalley developed the Smalley Soxhlet extraction tube and devised a method for analyzing cottonseed known as Smalley-Copes method.

P. S. TILSON (1867-1926): Phineas S. Tilson of Texas was society president in 1918. In 1904 he established the Houston Laboratories, the first commercial laboratory in Texas. He was a collaborating chemist with the U.S. Department of Agriculture Food and Drug Administration and

later, an associate state chemist for Texas. He chaired the AOCS Moisture Committee and was a member of the basic research committee. He was president of Houston Laboratories at the time of his death.

R. C. WARREN: R. C. Warren was associated with the Arkansas Cotton Oil Company in Little Rock, Arkansas. He was a member of the society's first uniform methods committee.

DAVID WESSON (1861-1934): David Wesson of New York City was AOCS' second president. In 1884 he went to work for N. K. Fairbanks Company. There, he devoted his attention to soap, lard oils, cottonseed oil and other fats. In 1887, he organized and operated the first analytical laboratory for systematic analysis of cottonseed oil mill products. When the New York office of W. J. Wilcox Lard and Refining Company absorbed Fairbanks in 1890, Dr. Wesson was sent to its Gutenberg, New Jersey, plant as chief chemist. He left there in 1895 to start a bicycle factory and a research laboratory. In 1900 he developed a process for making edible cottonseed oil by refining and deodorizing the oil. The Wesson Process Company was organized to handle this development. About this time, he became manager of the technical department for Southern Cotton Oil Company, a position he held until 1920, when he became technical adviser for the company. In later years, he worked on developing human food from cottonseed meal. Wesson served as associate editor of the society's journal. His name is the most widely recognized of AOCS' founders because of its continued use in the sale of Wesson Oil, now made from soybean oil.

Profile: Lois Crauer

Lois Crauer, first woman to serve on the AOCS Governing Board, had planned to become a doctor, not a fats and oils chemist. But marriage and a family changed those plans.

Mrs. Crauer, born Lois Swart, grew up thinking she'd like to follow in the tracks of a greatgrandfather who had been a surgeon in the Mohawk Valley in upstate New York during the early days of our nation. As a youngster, she enjoyed thumbing through her great-grandfather's old medical books, which date back to Revolutionary War days. "They're fascinating," she says, adding that the books still are treasured by her family.

As a step toward that goal, she majored in physiology and nutrition, and minored in chemistry at the University of Rochester, from which she received her degree in 1939. Soon after, she married Gordon Crauer.

In 1944, she accepted a position as chemist with DeLaval Separator Company in Poughkeepsie, New York. By then, she and her husband, who was in the insurance field, had two children, son Dudley and daughter Ann. "I brought up children and had a career, too," she says, explaining that her mother-in-law helped make this possible by sharing in the care of Ann and Dudley.

While working at DeLaval (now Alfa-Laval) in its Industrial Engineering and Chemical Laboratory in the early 1950s, she was asked to join a new division then being formed. Her assignment would be process chemist in the company's new Process Engineering Division.

"At that time, the food industry was moving from batch operations into continuous processing

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to increase capacity and assure uniform product quality," she recalls, adding, "Thus it was a rare opportunity to observe processes in development from the laboratory through the pilot plant stage to full scale plant operation."

While some of the original plants were designed specifically to handle one or two types of fats or oils, by the 1960s many facilities could process a spectrum of crude oils and fats— "soya, corn, cottonseed, coconut, palm kernel, lard, tallow, to name a few. Design and operation of such processing plants requires high grade chemical engineering, including excellent monitoring controls."

She adds, "In the early days, there were only a few plants throughout the United States processing 10,000 to 30,000 pph, but by the 1970s there were numerous plants with thruputs of 20,000 pph to above 60,000 pph, for 24 hours per day."

Over the years, Mrs. Crauer moved from process chemist to supervisor of laboratory and pilot plant, to chief chemist and manager of chemical research. "When I first entered the field, there were a few women in the fats and oils area, but principally in the laboratories of industry, or in academic or governmental positions. It was indeed rare to find a woman as a professional in a plant facility," she says, explaining that it wasn't until the late 1960s that women began entering all segments of the field.

Although she was a pioneer in that respect, Mrs. Crauer doesn't feel she was an anomaly. "Regardless of the industry or its location anywhere in the United States, Mexico, or Canada, I was treated with the utmost respect and as an equal. However, I performed tasks with men on an equal basis, working the same time frame and never asked or expected any special treatment because I was a woman."

Joining AOCS in 1952, Mrs. Crauer received this same respect from other society members. In 1967, she was the first woman to be elected to the Governing Board, as a member-at-large. She was re-elected in 1968 and became the first woman elected AOCS secretary in 1969. (The second woman elected to the Governing Board as a member-at-large was R. B. Alfin-Slater, in 1976; third was Penny Wells, serving as member-at-large in 1977 and 1978. Currently, Joyce Beare-Rogers, who was elected a member-at-large in 1979 and 1980 and secretary in 1981, is AOCS secretary.)

"When I was elected as member-at-large, and then as secretary of AOCS, the other board members welcomed me warmly. They never questioned my capability in performing the tasks expected of me. I could not have succeeded without their support. If members of the society were contacted to contribute ideas, participate in programs, or serve on committees, they were always there and ready to help."

She was asked at one time if she would consider seeking the office of AOCS president. She really never gave it serious thought, as the death of her husband and the ensuing family responsibilities necessitated her full-time attention. But she believes "a woman will certainly be president of AOCS some day."

Now an emeritus member, Mrs. Crauer says that during her career, "a high point of every business year was attending the spring and fall meetings of the American Oil Chemists' Society. These meetings were always most informative in the lectures, the discussions, the personal contacts and very essential to learning of the constant changes occurring in the fats and oils field, and the fast moving technology, giving an awareness of the latest developments and trends."

She feels that AOCS short courses offered were "most important as one was given a comprehensive picture of a particular aspect of the fats and oils field, and often in considerable depth. The discussions were stimulating and provocative."

During her active years in the society, Mrs. Crauer co-chaired the 1966 short course on "Processing and Quality Control of Fats and Oils" and served on such committees as Communications, Scopes, Merit Award, Education, Meeting Logistics, Society Improvement, Oil Retention and Moisture, Volatile Matter in Filter Cake, Long Range Planning and the Journal. She also authored a number of papers on continuous processing. In 1975, she received the society's Award of Merit.

Mrs. Crauer retired in 1975 but occasionally has

Available from AOCS – Handbook \$12 of Soy Oil Processing and Utilization

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served as a consultant. The majority of her time is spent at her country home in eastern New York state. She has many interests, from gardening, refinishing antique furniture and jogging to exploring local haunts and traveling to such places as Russia, Yugoslavia, Italy, Spain, New Zealand, Tahiti and throughout the United States. Her greatest joys, she confides, are her children and grandchildren and companionship of friends. Her five grandchildren—four boys and one girl—range

AOCS' first woman member

The first woman to hold active membership in AOCS joined in 1927. She was Rosalind U. Norris, chief chemist at Richard Hellman Inc. in New York City.

Miss Norris was graduated from Columbia University in 1918 with a B.S. degree. She had nine years' practical experience in food chemistry at the time of her enrollment in AOCS. She died in

North East symposium

"Chromatography and Spectroscopy Methods of Analysis of Fats, Oils and Detergents" will be the theme for the North East Section's full-day symposium on Tuesday, March 20, 1984, at the Sheraton Hotel, Newark, New Jersey.

Speakers will include Vincent Luciano of Jarrel-Ash Company on "Analysis of Trace Metals in Lubricating Oils," Ken Rose, Exxon Corporation, on NMR Spectroscopy;" Harold Robinson, Lever Brothers, on "Surfactant Chromatography;" David Peters, Analect Corporation, on "F.T.I.R. Spectroscopy" and E.G. Perkins, University of Illinois, on "Chromatography."

Further details and registration information are available from Deborah Meiners, Best Foods Corporation, 1120 Commerce Ave., Union, NJ 07083 (201-688-9000).

1983 Additions, Revisions

The 1983 additions and revision to AOCS official methods book is scheduled to be mailed to subscribers during January. Persons who are not subscribers may order copies for \$20 a set from AOCS, 508 S. Sixth St., Champaign, IL 61820, USA.

The following methods are revised from tentative to official methods for 1983/84: Ab 6-68; Ai 1-80; Ba 8-78; Ba 12-75; Ca 13-56; Ca 15-75; Ca 18-79; Cc 18-80; Cd 15-78; Tf 4a-77; Ty 1a-76.

One new method is included: Aa 8-83 replaces Aa 8-71 (aflatoxins). There are two new recommended practices for flavor analysis, Cg 1-83 and Cg 2-83. Cd 16-81 has been changed from a recommended practice to an official method.

Editorial improvements in references were made to the following methods: Cb 4-35; Cc 13b-45; Cd 11-57; Db 11-48; Tb 2a-64; and Tc 1a-64.

Cautionary statements are now provided for Cd 1-25; Da 15-48; Tg 1-64; Tg 1a-64; Tg 2a-64 and Tg 3a-64. in age from 7 to 16.

She is proud of the work AOCS has accomplished and its contributions to the scientific community and the fats and oils field. "As a professional society, AOCS is outstanding as its members are friendly, cordial, responsive. They are professionals, really dedicated, and at the same time, very human, sensitive and concerned. Lifelong friendships have grown from personal contacts made at society meetings."

1930 in Levesinet, France while traveling in Europe with her sister. Richard Hellman Inc. was a division of General Foods. In 1932, there was a merger of the mayonnaise interests of Best Foods Co., Gold Dust subsidiary, and Richard Hellman Inc. The resulting corporation was named Best Foods.

Technical changes are made in 2c-25 and Cc 3-25. The additions and revisions packet includes a revised table of contents and the listing of 1983/84 official referee chemists.

Southwest symposium, Feb. 22

The Southwest Section's third annual Product Development Seminar will be held 9 a.m. to 4 p.m. Wednesday, Feb. 22, 1984, in the Buena Park Hotel, Buena Park, California.

Speakers will cover a cross section of the aspects of product development, addressing the tasks of the private label compounder for the grocery market as well as the industrial and institutional markets of the soap and detergent industry.

Registration fee will be \$35 in advance; \$40 at the door. The fee includes all materials and a luncheon. General chairman for the event is Larry Copeland, manager of Product development for Pilot Chemical Co. in Santa Fe Springs, California.

Past seminars have discussed all aspects of new product development, from concepts, to raw materials, to production and marketing. Approximately 70 persons attended the 1983 seminar.

Referee Chemists

Applications for certification or recertification in the AOCS Referee Chemist program must be returned to AOCS Headquarters, 508 S. Sixth St., Champaign, IL 61820, by March 31, 1984, or the applicant will not be eligible to be listed in the 1984-85 official list of referee chemists.

Recertification notices are being mailed to last year's participants. New applicants should write to AOCS Headquarters to request application forms. Recertification application fee is \$25; new applicant fee is \$75.

Again, the applications must reach AOCS by March 31 for the applicant to be considered for the 1984-85 referee chemist listing.