

Meetings

Research conference speakers announced

Nineteen speakers have been announced for the AOCS Research Conference on "Fat Requirements in Health and Disease" to be held May 2-4, 1985, at the Hershey Pocono Resort in White Haven, Pennsylvania.

Registration and housing information will be available early in 1985 from: Meetings Coordinator, American Oil Chemists' Society, 508 S. Sixth St., Champaign, Illinois 61820, USA. The educational conference is one of three to be held at the Hershey Pocono Resort during the week before the 1985 AOCS Annual Meeting (May 5-9, 1985) in Philadelphia.

Conference organizer is Joyce Beare-Rogers, chief of nutrition research for the Bureau of Nutritional Sciences, Food Directorate, for Health and Welfare Canada in Ottawa. Dr. Beare-Rogers is an internationally known researcher on the nutritional effects of lipids. She is vice president of the American Oil Chemists' Society.

The tentative schedule:

Thursday, May 2

Fat Digestion and Utilization in the Young, with Myron Winick, Columbia University, as chairman.

Suitable Fats for Infant Nutrition by A. Hervada, Wyeth International Ltd.

Impact of Fat Malabsorption in Infant, John Watkins, University of Pennsylvania.

Effect of Dietary Fat on Tissue Milk Lipids, M.T. Clandinin, University of Alberta.

Assessment of Nutritional Status from Body Composition, J. Hirsch, Rockefeller University.

Energy Substrate and Effect of Different Levels of Fat, with E.A. Emken, USDA Northern Regional Research Center, as chairman.

An Evaluation of Dietary Energy Substrate, C.E. Bodwell, USDA Human Nutrition Research Center.

Medium-Chain Triglycerides, V.G. Babayan, New England Deaconess Hospital.

Different Levels of Fat in Animal Experiments, Jacqueline Dupont, Iowa State University.

Effects of Dietary Fat on Myelination, M. Winick, Columbia University.

Friday, May 3

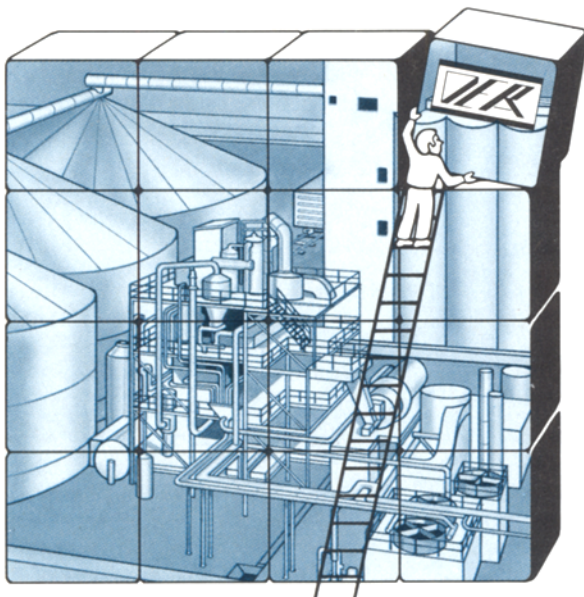
The (n-3) and (n-6) Fatty Acids, with G. Holmer, Technical University of Denmark, as chairman.

The Biochemistry and Role of (n-3) Fatty Acids, W.E. Connor, Oregon Health Sciences University.

Nutritional Evaluation of (n-3) Fatty Acids, J.J. Gottenbos, Unilever, The Netherlands.

Nutritional Benefits of Medium-Chain Triglycerides in Parenteral Feeding, A.J. Valicenti, Harvard Medical School.

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Meetings

Parenteral Nutrition of Lipid Emulsion During Trauma, Karen Gil, Columbia University.

Fat and Immunology, with J.J. Gottenbos, Unilever, The Netherlands, as chairman.

Lipids and Immune Functions, J.J. Vitale, Boston University School of Medicine.

Role of Essential Fatty Acids in the Immune Response, P.V. Johnston, University of Illinois.

Studies of the Immune Response in Humans, R.K. Chandra, Memorial University, Newfoundland.

Saturday, May 4

Aging, with David Kritchevsky, Wistar Institute of Anatomy and Biology, Philadelphia, as chairman.

Dietary Fats and Aging, E.J. Schaefer, Human Nutrition Research Center, Boston.

Changes in Serum Lipids with Age, W.B. Kannel, Boston University.

Effects of Fat Levels on Blood Pressure, Joseph Judd, U.S. Department of Agriculture, Beltsville, Maryland.

Challenges for Lipid Nutritionists, J.L. Beare-Rogers, Bureau of Nutritional Sciences, Food Directorate, Health and Welfare Canada.

The other two courses to be held at the Hershey Pocono Resort will be an AOCS Short Course on Processing and Quality Control of Fats and Oils, April 30 - May 1, and an AOCS Short Course on Applications of Analytical Methodology in Fats and Oils Processing, May 1-4. Details for all three courses will be available from the AOCS Meetings Coordinator.

Philadelphia report

The tentative technical program for the 1985 AOCS Annual Meeting, to be held May 5-9, 1985, at the Franklin Plaza Hotel in Philadelphia, Pennsylvania, will be published in the January 1985 issue of the *Journal of the American Oil Chemists' Society*. That issue also will contain meeting registration and housing reservation forms.

The technical program committee and the National Program Planning Committee have completed a review of abstracts submitted for the meeting. The abstracts will be published in the April 1985 issue of JAOCS, which will be distributed to each technical registrant at the meeting.

More than 300 technical presentations are expected to be given during the meeting. Besides the technical sessions there will be meetings of approximately 45 AOCS administrative and technical committees.

Several social events are planned to encourage informal communication. There will be a mixer on Sunday evening, May 5, at a municipal science museum. There will be two breakfast sessions. Melvin Calvin, 1961 Nobel Prize recipient in chemistry, will be the keynote speaker for the meeting. On Monday evening, May 6, organizers are planning an optional five-kilometer "fun run" for walkers, joggers and runners. On Tuesday evening, an optional bus tour to Atlantic City, New Jersey, is tentatively planned. The traditional banquet will be held Wednesday evening, May 8. This year, for the first time, tickets to the banquet will not be included in the meeting registration fee. Persons wishing to attend the banquet must buy tickets separately.

SHORT COURSE PROCEEDINGS

DETERGENTS EIGHT-0

Held September 14-17, 1980, Hotel Hershey & Country Club, Hershey, Pennsylvania (86 p., \$10).

Proceedings of four sessions: "What Constraints Do We Operate under?" "What Do We Have to Work with?" "How Do We Make a Technical Product?" and "How Do We Make a Successful Consumer Product?" These topics were addressed by 23 contributors to the course.

INDUSTRIAL FATTY ACIDS

Held June 10-13, 1979, Tamiment Resort and Country Club, Tamiment, Pennsylvania (150 p., \$12 for AOCS members and \$15 for nonmembers).

Thirty-eight papers constitute these proceedings. Topics include raw materials; hydrogenation; distillation; toxicological, bacteriocidal, and fungicidal properties; federal regulations; packaging; pollution control; analytical chemistry of fatty acids and their derivatives; and new applications.

DETERGENTS IN THE CHANGING SCENE

Held June 15-18, 1975, Hotel Hershey, Hershey, Pennsylvania (76 p., \$6 for AOCS members and \$8 for nonmembers).

The volume includes 15 of the papers presented at the course. Topics include surfactant manufacture, raw materials, alcohol ethoxylates in laundry detergents, environmental acceptability and human safety.

ORDER FROM: American Oil Chemists' Society, 508 South Sixth Street, Champaign, IL 61820.