

Stolt Terminals Inc. and Eastman Chemical Products Inc. have opened a 39-tank, 2.354-million gallon capacity terminal facility in Perth Amboy, New Jersey. Stolt Terminals will operate the distribution facility, designed to handle Eastman's liquid chemical business.

AOCS member **Robert R. Regutti** has been promoted to vice-president for research, quality assurance and technical services for the shortening division of the Interstate Foods Group. He formerly was director of research and quality assurance for Interstate Foods.

GATX Terminals Corp. was slated to open a new terminal in Tarragona, Spain, July 1, undertaken through its Terminals Portuarias

S.A. (TEPSA) joint venture with Petrofrance. The bulk liquid terminal is located 70 miles south of TEPSA's Barcelona terminal on the Mediterranean Coast.

Erratum

In the June 1986 *JAOCS* report on a NATO conference in Selvino, Italy, the report should have stated that the fat in human milk can provide up to 60% of the calories consumed by human infants. The report gave an incorrect figure as the percentage of fat in human milk.

Obituary

JOSEF BALTES
AOCS has been informed of the May 12, 1986, death of Josef Baltes,

a member of the society since 1971.

Dr. Baltes, of Sendenhorst, West Germany, received his degree in chemistry from the University of Muenster in 1932, followed by a doctorate in philosophy in 1935. He did research at the University of Muenster from 1935 to 1938, then served as technical director for Richter & Cie. from 1938 to 1942. From 1947 to 1955, he worked in research for the Deutsches Institut fuer Fettforschung, Muenster. He then was chief chemist for Harburger Oelwerke Brinckman & Mergell, Hamburg. When he joined AOCS in 1971, he was president of Deutsche Gesellschaft fuer Fettwissenschaft (the German Society for Fat Science) based in Muenster, in which he was active for many years.

Meetings

ISF-JOCS joint world congress

The International Society for Fat Research (ISF) and the Japan Oil Chemists' Society (JOCS) will hold a joint world congress Sept. 26-30, 1988, in Tokyo, Japan.

Plans feature a scientific program of plenary lectures, poster sessions and a technical tour of oil and fat industrial plants. Topics planned include oilseed and fat resources; oil processing; biochemistry, nutrition and clinical aspects of lipids; industrial and edible oils and fats; chemistry of oils and fats and their derivatives; surfactants and surface chemistry; analysis of lipids; biotechnology; and miscellaneous other areas, such as vegetable protein.

English will be the official language of the meeting.

For further information, contact ISF-JOCS World Congress 1988, Secretariat, The Japan Oil Chemists' Society, 7th floor, Yushi Kogyo

Kaikan, 13-11 Nihonbashi 3-chome, Chuo-ku, Tokyo 103, Japan.

TLC symposium

The 4th International Symposium on Instrumental Thin-Layer Chromatography (Planar Chromatography) is planned for Sept. 22-25, 1987, in Selvino, Italy.

Topics will include sample preparation, trace analysis, quantitation methods, transfer techniques, validation of instruments, derivatization methods, scanning methods, image treatment and combination of planar chromatography with other methods. Both lecture and poster presentations will be provided. Invited speakers are U.A. Th. Brinkman of the Netherlands, S. Ebel of West Germany, F. Geiss of Italy, E. Granstroem of Sweden, H. Jork of West Germany and E. Kovats of Switzerland.

Those interested in giving a presentation are asked to submit a full title and one-page abstract by

Feb. 27, 1987, to Dr. Helmut Traitler, Nestec Ltd., Nestlé Research Department, CH-1800 Vevey, Switzerland.

Training course

The British Food Manufacturing Industries Research Association will hold a training course entitled "Edible Oils and Fats" Nov. 18-20, 1986, at the Leatherhead Food R.A. facility in Leatherhead, Surrey, England.

The course will cover sources of oils and their compositions, comparisons between them and methods of analysis. The need for interchangeability of oils will be illustrated; this will include reference to commercial trading. The course is geared for technical and supervisory personnel from companies that are users of fats in the snack foods, bakery, confectionery and allied industries, as well as junior personnel in oils and fats processing plants.