

## Obituary

### JAMES L. BRAUN

AOCS has been informed of the death of James L. Braun Sept. 22, 1986. Braun, 44 years old, had been a member of AOCS since 1975. At the time of his death, he was section head in the product development

department, Food Service & Lodging Products Division, Procter & Gamble.

Braun joined Procter & Gamble in 1960 as a laboratory technician. He was promoted to product engineer in 1969 and became associate director for food product development in 1977. He earned both bachelor's and master's degrees in chemical engineering in 1969

from Ohio State University. His work centered on fats and oils, for both food and non-food products.

He is survived by four children: Kathryn, Michelle, Michael and Jennifer.

In addition to his AOCS membership, he was affiliated with the American Institute of Chemical Engineers, the American Chemical Society and Tau Beta Pi fraternity.

## Meetings

# Annual meeting introduces lunch topics

Nutrition, chromatography, flavor nomenclature, and hydrogenated oil and catalyst are the four topics chosen for the informal box lunch discussion sessions to be introduced at the 1987 AOCS annual meeting in New Orleans.

The meeting will be held May 17-21, 1986, at the Fairmont Hotel. The informal box lunch discussion groups will meet during the lunch hour on Monday, May 18.

Box lunches will be available at a nominal cost. Specific meeting rooms will be designated for each topic, with participants taking their lunches with them to those

rooms. The lunch will include a beverage. There is no need to reserve a box lunch in advance; the lunches may be purchased on Monday, May 18, at the start of the lunch break. Potential participants are asked to mark on the annual meeting registration form whether they plan to participate in the informal box lunch discussions; no advance payment is required.

The purpose is to provide an informal discussion of whatever aspects of the topics participants wish to discuss.

The four moderators for the discussions will be

- Nutrition—P.V. Johnston, professor of food science at the University of Illinois
- Chromatography—John Callahan, head of the analytical chemistry section at Colgate-Palmolive in Piscataway, New Jersey
- Flavor Nomenclature—J.A. Roberts, senior chemist at Best Foods Division of CPC International in Union, New Jersey
- Hydrogenated Oil and Catalyst—Robert Becker, senior researcher with Calsicat Division of Mallinckrodt.

Meeting organizers hope the innovation will provide opportunity for participants to discuss more fully topics that are raised during the meeting, or which are of general interest to researchers in those areas.

If the discussions prove successful, they may be used at future annual meetings.

Persons planning to attend the annual meeting may use the registration form in this issue of *JAOCS*. If that form has been removed, additional copies are available from the AOCS Meetings Manager, PO Box 5037, Station A, Champaign, IL 61820 USA.

## Potts awardee

Edward T. Asirvatham, a doctoral graduate student at The Johns Hopkins University, Baltimore, Maryland, has been selected as the 1987 recipient of the Ralph G. Potts Memorial Fellowship.

He will present a paper on "A Short, Convergent, and Flexible Route to Polyfunctionalized Unsaturated Fatty Acids," which he co-authored with Prof. Gary H. Posner of The Johns Hopkins University, at AOCS' 1987 annual meeting in New Orleans. A native of India, Asirvatham earned a B.S. in chemistry from A.J. College, Sivakasi, India, and a M.S. in chemistry from The American College, Madurai, India.

The Potts award includes a cash stipend and a plaque as well as travel and housing funds for the annual meeting. The award is named for the late Ralph Potts, a pioneer researcher on fatty acids and nitrogen derivatives. The award fund was established by Akzo Chemie America, the successor firm to Potts' original employer, the Armour organization.

### Posters sought

One of the poster sessions at the AOCS Short Course on Polyunsaturated Fatty Acids and Eicosanoids, slated for Biloxi, Mississippi, May 13-16, 1987, will feature biomedical test materials. Posters describing the composition, production and/or availability of potential test materials are welcomed.

Interested contributors to this session may obtain additional information from Jeanne D. Joseph, NOAA/NMFS Charleston Laboratory, PO Box 12607, Charleston, SC 29412, USA, telephone 803-762-1200.

## SHORT COURSE

## PUFA and eicosanoids

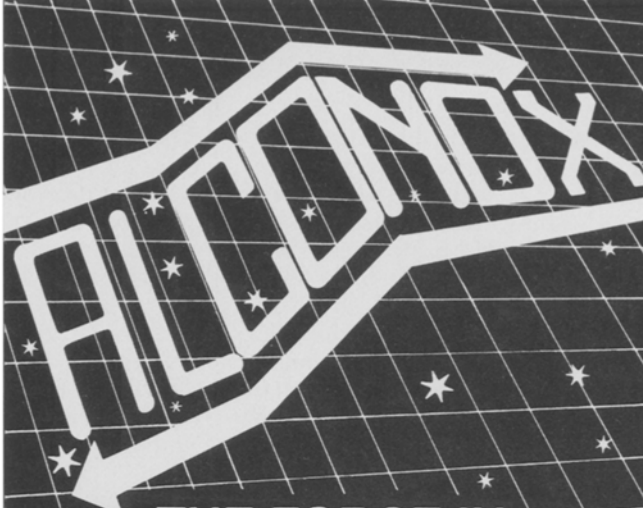
A tentative technical program of 26 plenary lectures and 16 poster sessions has been announced for the 1987 AOCS Short Course on Polyunsaturated Fatty Acids and Eicosanoids by chairman William E.M. Lands of the Department of Biological Chemistry at the University of Illinois College of Medicine.

The short course is to be held May 13-16, 1987, at the Royal d'Iberville Hotel in Biloxi, Mississippi. It is one of three AOCS short courses scheduled immediately before the 1987 annual meeting scheduled for May 17-21, 1987, in New Orleans.

The six sessions and plenary speakers planned are

- Session I: Cardiovascular. Chairmen, J. Dyerberg of Aalborg Hospital North and A. Hirai, Chiba University School of Medicine; speakers, B. Weiner, University of Massachusetts Medical Center; P.C. Weber, Harvard Medical School; Dr. Nordoy, University Hospital of Tronso; H. Knapp, Vanderbilt University Medical Center; and J.M. Schmitz, University of Texas Health Center.
- Session II: Lipoproteins. Chairmen, W.E. Connor, Oregon Health Science University, and R.G. Ackman, Technical University of Nova Scotia; speakers, B.J. Holub, University of Guelph; P.J. Nestel, Baker Medical Research Institute, Dr. Sanders, Queen Elizabeth College.
- Session III: Immune-Inflammatory. Chairmen, P.A. Johnston, University of Illinois, and D.R. Robinson, Harvard Medical School; speakers, E.S. Cathcart, Geriatric Arthritis Center; V.E. Kelley, Harvard Medical School; K.F. Austen, Harvard Medical School; J.M. Kremer, Albany Medical College; Takesi Terano, Chiba University School of Medicine; and D.R. Robinson, Harvard Medical School.
- Session IV: Membrane Turnover. Chairmen, J. Dupont, Iowa State University, and H. Sprecher, Ohio State University; speakers, R.C. Murphy, University of Colorado Medical School; N. Salem, National Institute of Alcohol Abuse; D.W. Hwang, Louisiana State University; and O. Adam, Universitat Munchen.
- Session V: Cancer. Chairmen, Rashida Karmali, Rutgers University, and K.K. Carroll, University of Western Ontario; speakers, B.D. Reddy, Naylor Dana Institute for Disease and Prevention; T.P. O'Connor, Cornell University; L.H. Cohen, Fox Chase Cancer Center; W. Willett, University of Massachusetts Medical School; and D. Ip, Roswell Park Memorial Institute.
- Session VI: Development. Chairmen, A.P. Simpoloulos and C. Galli, University of Milan; speakers, S.F. Olsen, Academia Faeroensis; M.A. Crawford, Zoological Society of London; H.U. Okuyama, Nagoya City University; and M. Neuringer, Oregon Health Science University.

Poster papers are scheduled to be given by N.G. Bazan, LSU Medical Center; R. Cotter, Travenol Laboratories; H.S. Hansen, Royal Danish School of Pharmacy; K.J.C. Haynes, Brandeis University; K.J.




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## Meetings

Kinsella, Cornell University; R.W. Landymore, Victoria General Hospital, Dr. LeGarde, Institute Pasteur; C. Malis, Massachusetts General Hospital; M.M. Mathias, Colorado State University; S.N. Meydani, Tufts University; Dr. Neu, Florida College of Medicine; V. Pollack, University of Cincinnati Medical Center; S.M. Prescott, University of Utah School of Medicine; A.A. Spector, University of Iowa, and B. Weiner, University of Massachusetts Medical Center.

Registration fee is \$150 for AOCs members, \$200 for non-members, if received before April 13, 1987; \$200 for AOCs members and \$225 for non-members if received April 14 or later. If the registration form in this issue of *JAOCs* has been removed, you may order additional copies from the AOCs Meetings Manager, PO Box 5037, Station A, Champaign, IL 61820 USA. Housing reservation forms will be sent to registrants upon receipt of the short course registration form; housing costs are \$58 a night per room, single or double occupancy.

### SHORT COURSE

## Veg proteins

A tentative technical program of 21 presentations has been announced for the 1987 AOCs Short Course on Vegetable Food Proteins: Preparation, Modification and Utilization, by chairmen E.W. Lusas, K.C. Rhee and S.S. Koseoglu, all of the Food Protein Research & Development Center at Texas A&M University in College Station, Texas.

The short course will be held at that center May 14-15, 1987, one of three AOCs short courses being held just before the 1987 AOCs annual meeting May 17-21, 1987, in New Orleans.

The tentative topics and speakers (not all speakers had confirmed their participation in writing at press time in mid-December) are

- Overview and Scope of the World's Vegetable Protein Resources, E.W. Lusas, Texas A&M University
- Preparation and Characteristics of

Soy Flours, R.W. Fulmer, Cargill Inc.

- Preparation and Characteristics of Soy Protein Concentrates, A. Konwinski, Central Soya Co. Inc.

- Preparation and Characteristics of Soy Protein Isolates, D.W. Johnson, Food Ingredients Inc.

- Chemical and Enzymatic Modification of Physical and Functional Properties of Soy Proteins, R.E. Feeney, University of California-Davis

- Centrifuge and Hydrocyclone Separations in Protein Processing, Alan Lee, Alfa Laval

- Aqueous, Membrane and Adsorptive Separations of Proteins, S.S. Koseoglu, Texas A&M University

- Drying of Vegetable Food Protein, Brian Wagstaff, Niro Atomizer Food and Dairy

- Texturization of Vegetable Food Proteins, J. Krehbiel, Wenger Manufacturing Co.

- Preparation and Utilization of Vital Wheat Gluten, speaker to be confirmed

- Baking Industry Uses of Soy Food Proteins, Frank French, ADM-Arkady

- Uses of Soy Proteins in Meat Processing, N. Cunningham, Archer Daniels Midland Co.

- Utilizing Soy Proteins in Dairy-Like Products, Charles Kolar, Ralston Purina

- Preparation of Modification Soy Proteins and Uses in Confectionery Products, W. Yackel, A.E. Staley Mfg. Co.

- Vegetable Protein Analogs and Specialty Products, speaker to be confirmed

- Development Status and Uses of Vegetable Food Proteins from Other Oilseeds, K.C. Rhee, Texas A&M University

- Preparation and Uses of Vegetable Food Proteins Made by Dry Processes, F.W. Sosulski, University of Saskatchewan

- Nutrition Experiences with Vegetable Food Proteins, F.H. Steinke, Ralston Purina Co.

- Status and Usage of Vegetable Food Proteins in Europe, speaker to be confirmed

- Uses of Vegetable Food Proteins in Japanese Convenience Foods, speaker to be confirmed

Registration fee is \$290 for AOCs members, \$315 for non-

members, if received before April 13, 1987; and \$340 for AOCs members and \$365 for non-members if received April 14 or later. If the registration form in this issue of *JAOCs* has been removed, you may order additional copies from the AOCs Meetings Manager, PO Box 5037, Station A, Champaign, IL 61820 USA. Housing reservation forms will be sent to registrants upon receipt of the short course registration form; housing costs are \$54 a night for a single, \$60 a night for a double at the College Station Hilton Hotel.

### SHORT COURSE

## Lipid oxidation

A tentative technical program of 24 presentations has been announced for the 1987 AOCs Short Course on Lipid Oxidation, to be held May 13-16, 1987, at the Royal d'Iberville Hotel in Biloxi, Mississippi.

The event is one of three AOCs short courses being held immediately before the 1987 AOCs annual meeting May 17-21, 1987, in New Orleans, Louisiana. Short course chairmen are Gerhard Maerker, USDA Eastern Regional Research Center; Edwin Frankel, USDA Northern Regional Research Center, and David B. Min, The Ohio State University.

Tentative topics and speakers include

- Session I: Overview. History and Economic Impact, J.A. Fioriti, General Foods Corp.; Chemistry of Autoxidation, M.G. Simic, National Bureau of Standards; Chemistry of Singlet Oxidation, Simic; Lipid Hydroperoxidation, E.N. Frankel, USDA Northern Regional Research Center; Volatile Oxidation Products, W.W. Nawar, University of Massachusetts; Secondary Oxidation Products, Frankel.

- Session II: Prooxidants and Antioxidants. Natural Initiators and Prooxidants, D.B. Min, Ohio State University; Metal Catalysis

## Meetings

and Metal Inactivation, J.D. Love, Iowa State University; Oxidative Decomposition at Elevated Temperatures, Nawar; Natural and Synthetic Antioxidants, Synergists, W.L. Porter, U.S. Army Natick R&D Center; Enzymatic Processes, H.W. Gardner, USDA Northern Regional Research Center.

- Session III: Chemical and Physical Methods (including ESR), E.G. Hammond, Iowa State University; Gas Chromatographic and GC/MS Analyses, E.G. Perkins, University of Illinois; Sensory Evaluation, K. Warner, USDA Northern Regional Research Center; Analysis of Antioxidants, R. Austin, Eastman Chemical Products Inc.

- Session IV: Biological Effects. Toxicity of Oxidized Lipids and Their Components, A. Sevanian; Dietary Effects—Absorption and Metabolism, J.F. Mead, University of California at Los Angeles; Carcinogenic, Mutagenic and Cardiovascular Effects, Sevanian.

- Session V: Lipid Oxidation in Foods. The Flavor Impact of Lipid Oxidation on Products, W. Grosch, Deutsche Forschungsanstalt f. Lebensmittel Chemie; Meat and Dairy Products, Love; Vegetable Oil Products, G.A. Jacobson, Campbell Soup Company; Marine Products, R.G. Ackman, Technical University of Nova Scotia.

Registration fee is \$255 for AOCS members, \$280 for non-members if received before April 13, 1987; \$305 for AOCS members and \$330 for non-members if received April 14 or later. If the registration form in this issue of *JAOCs* has been removed, you may order additional copies from the AOCS Meetings Manager, PO Box 5037, Station A, Champaign, IL 61820. Housing reservation forms will be sent to registrants upon receipt of the short course registration form; housing costs are \$58 a night per room, single or double occupancy.

## Jojoba meeting chairpersons

Session chairpersons have been named for Production, Processing

and Uses of Jojoba, The 7th International Conference on Jojoba sponsored by the American Oil Chemists' Society and the Jojoba Growers Association. The meeting is to be held Jan. 17-22, 1988, in Phoenix, Arizona.

The conference is designed to provide a comprehensive overview of the emerging jojoba industry. General conference chairman is Carole Anne Whittaker, president of Hyder Jojoba Inc. in Phoenix and a past-president of the Jojoba Growers Association. Program chairman is L.H. Princen, director of the U.S. Department of Agriculture's Northern Regional Research Center in Peoria, Illinois.

Session topics and confirmed chairpersons as of mid-December include

- Plant Physiology: Robert L. Dunstone, Division of Plant Industry, CSIRO, Canberra, Australia; and David Palzkill, Plant Science Department at the University of Arizona.

- Agronomy: Kenneth L. Ludeke, Southwest Desert Farms Inc., Phoenix, Arizona; and Hal C. Purcell, McVay Jojoba Company, Avila Beach, California.

- Processing, Economics and Marketing: Michael Hein, SVO Enterprises, Columbus, Ohio; and Frank J. Flider, JMC Technologies Inc., Phoenix, Arizona.

- Basic Chemistry and Industrial Uses: Jaime Wisniak, Ben Gurion University of the Negev, Beer-sheva, Israel; and Phillip S. Landis, Glassboro State College, Glassboro, New Jersey.

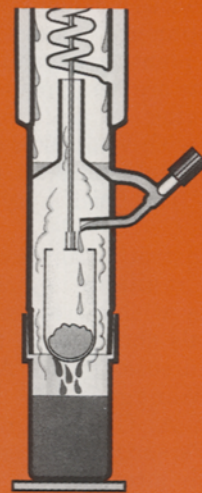
- Cosmetics and Pharmaceutical Uses: James H. Brown, Jojoba Growers and Processors Inc., Apache Junction, Arizona; and a second chairperson yet to be confirmed.

- Dietary and Food Uses: Umberto Bracco, Nestec Research, La Tour de Peliz, Switzerland; and Ralph Price, Department of Nutrition and Food Science, University of Arizona.

- Contributed Papers: Xicotencatl Murrieta S., Hermosillo, Sonora, Mexico; and Dr. Princen.

Persons wishing to present papers at the conference should contact Dr. Princen, USDA Northern Regional Research Center, 1815 N. University St., Peoria, IL 61604

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## Meetings

USA. Include a paper title, brief summary and complete mailing address for the author(s).

There will be discussion sessions between registrants and speakers following each plenary session. There will be an accompanying exposition where suppliers of goods and services will display their latest developments. Tours to nearby jojoba plantations and processing facilities are being planned.

Serving on the steering committee with Whittaker and Princen are A.R. Baldwin, A.M. Gavin, K.E. Holt, V. Hubbard, J. Lyon and H.C. Purcell.

Registration forms are expected to be available by June 1987. Persons wishing to receive these materials should send their names and addresses to the AOCS Meetings Manager, PO Box 5037, Station A, Champaign, IL 61820 USA. Persons who attended the 5th and 6th international conferences do not need to request these materials as these will be mailed to them as soon as the brochures and forms are available.

## Soy meeting

The American Soybean Association has scheduled a regional conference on fullfat soybeans April 14-15, 1987, in Milan, Italy.

The conference will cover both the processing of fullfat soybeans and their use in feeds for poultry, pigs, cattle, sheep, fish and rabbits. The conference is aimed at animal nutritionists, feed industry technicians, engineers and those responsible for feed ingredient purchasing.

For more information, contact American Soybean Association, Centre International Rogier, Box 521, 1210 Brussels, Belgium.

## Diet and cancer

An international conference on Diet, Lipids and Cancer (Metabolism, Membranes, Mechanisms), will be held May 22-16, 1988, at Yulara-Ayers Rock, Northern Territory, Australia.

Participating organizations include AOCS, the Australian Bio-

chemical Society, the Australian Cancer Society, the Japan Oil Chemists' Society and the International Union of Biochemistry.

Proposed topics include population, human and whole animal studies; looking at high fat diets in humans and in animals; tissue, cellular and molecular studies; and special discussion sessions on fat or calories/ metabolism of membranes, and future directions.

Registration forms will be available in May 1987.

For more information, contact Dr. John R. Sabine, Department of Animal Sciences, Waite Agricultural Research Institute, Glen Osmond, South Australia, 5064, Australia.

## Biotechnology

An international symposium on Biotechnology and the Food Industry will be held Oct. 5-9, 1987, in Budapest, Hungary.

Official languages will be English and French, with simultaneous translation.

Topics will include biomass; cellulose and lignocellulose degradation; biogas; compost production; practical potentials of alcohol; potentials of SCP production; food microorganisms and new trends in biotechnology; the physiology of food microorganisms; enzymes, immobilized enzymes and microorganisms in the food industry; new sweeteners; new plant proteins for food and feed industries; amino acids, vitamins and other biologically important substances for food and feed applications; special fermented foods and beverages; food hygiene, health and governmental aspects and food biotechnology; the economical competition between new biotechnological products and classical ones; and a discussion of what firms will lead in biotechnology, food, chemical, oil and pharmaceutical industries.

For more information, contact Secretariat of the Symposium, Hungarian Scientific Society for Food Industry (METE), H-1361 Budapest pf., Hungary.

## Food flavor course

The University of Minnesota will offer a course entitled "Workshop II in Food Flavor: A Hands-On Course in Flavor Applications" April 28-30, 1987.

The course is designed for individuals in either the food or flavor industries. Sessions will include lectures and laboratory time. For information, contact Gary Reineccius, Department of Food Science and Nutrition, University of Minnesota, 1334 Eckles Ave., St. Paul, MN 55108.



## Call for papers

VIIth International Conference on Jojoba and Its Uses, Phoenix, Arizona, Jan. 17-22, 1988

In addition to a scheduled program of invited speakers, there will be an opportunity to present contributed papers. Topics of special interest are genetics, physiology, agronomy, processing, product utilization and general chemistry. The program committee will reserve the right to select contributions for either poster or lecture presentations. To be considered for inclusion in the program, submit before June 1, 1987, title of presentation, names of authors, and name and address of presenter to Dr. L.H. Princen, Program Chairman, Northern Regional Research Center, Agricultural Research Service, USDA, 1815 N. University St., Peoria, IL 61604 USA.

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