

A.O.C.S. COMMITTEES

Additional committee appointments since the publication of the new Membership directory are announced by President R. R. King as follows:

Spectroscopy

- R. C. Stillman, chairman, Procter and Gamble Company, Cincinnati, Ohio
- B. W. Beadle, American Meat Institute, Chicago—ultra-violet spectra
- B. F. Daubert, University of Pittsburgh—X-ray of fats
- R. H. Ferguson, Procter and Gamble Company, Cincinnati, Ohio—X-ray of soaps
- R. T. Milner, Northern Regional Research Laboratory, Peoria, Ill.—visible spectra
- R. T. O'Connor, Southern Regional Research Laboratory, New Orleans, La.—emission spectra

This committee will concern itself with the problems of the spectrochemical analysis of oils and fats in cooperation with the Thiocyanogen Analysis subcommittee of the Fat Analysis Committee, attempting to arrive at a satisfactory nomenclature to be used by the committee for oil spectrophotometric work.

Other appointments include:

- James C. Konen, Archer-Daniels-Midland Company, Minneapolis—Oil Color Committee
- J. W. Hayward, Archer-Daniels-Midland Company, Minneapolis—Seed and Meal Analysis Committee

Analysis of Commercial Fats and Oils

- D. S. Bolley, National Lead Company, Brooklyn, N. Y.
- C. A. Coffey, Sherwin-Williams Company, Chicago, Ill.
- Francis Scofield, National Paint Varnish and Lacquer Association, Washington, D. C.

These three, together with J. C. Konen as chairman and E. W. Colt of Armour and Company, Chicago, will form a subcommittee on drying oils of the Fat and Oil Analysis Committee.

Also approved is the formation of a special Methods Publication Committee, with V. C. Mehlenbacher of Swift and Company, Chicago, technical editor, as chairman and the following as members: S. O. Sorensen, J. J. Vollertsen, H. S. Mitchell, and J. T. R. Andrews.

The Public Relations Committee

By W. H. GOSS

THE Governing Board of the American Oil Chemists' Society passed a resolution to create the Public Relations Committee on May 13, 1944. It is, therefore, the youngest of all the permanent committees and consequently has no history. Its membership consisted, during its initial year of existence, of H. L. Roschen, R. H. Potts, H. G. Houlton, R. E. Bass, H. C. Black, E. L. Skau, and W. H. Goss, chairman.

The AOCS is not a publicity-seeking body. Most of its functions need little, if any, general advertising because the prestige and leadership of the Society in its specific field are known and fully appreciated throughout the scientific world. In some cases, however, it is advisable to call attention to publications, contributions, and similar undertakings of the Society and its members by the use of appropriate publicity.

For the most part the functions of the new committee have been handled in the past by other groups within the Society. One of these duties is that of arranging advance publicity for both the spring and fall meetings, including releases for the technical press and newspapers. The committee also plans to render assistance to other committees, such as Membership and Advertising, in cases where the general dissemination of information about Society activities is necessary.

This brief description might more appropriately be prepared a few years hence after the committee has performed its assigned duties for a sufficient period to warrant an evaluation of its contributions to the conduct of Society affairs. In the meantime, its members will devote themselves to the publicizing of that information, the release of which will further the interests of the AOCS, with due care that such publicity is in keeping with the prestige established during the 36 years of the Society's history.

(EDITOR'S NOTE: This is the 13th article in the functional series describing the work of A.O.C.S. committees. Reprints are available.)



W. H. GOSS

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