

the latest in Lipids

SEPTEMBER

PC and PE Molecular Species of Developing Rat Brain
Differential Alteration of $\Delta 9$ and $\Delta 6$ Desaturation by Brain
Lipid Oxidation and Chick Encephalopathy
Cardiopathogenicity of Triglycerides when Fed to Male Rats
Lipids of Morris Hepatoma 5123c, Liver and Blood Plasma
Monoene Isomers of Various Rat Tissues
Fatty Alcohols and the Origin of Fish Oil Fatty Acids
Fatty Acids of Marine Oil Wax Esters and Triglycerides
Gastric Lipolysis, Fat and Bile Acids in the Rat

Methods

Synthesis of Cholesteryl Esters
Synthesis of [$1-^{13}C$]- and dg-Arachidonic Acid

Communications

Protein Depletion and Fatty Acid Desaturases
Surface Area and Desaturation of Branched Eicosatrienoates

Section News

Northeast Symposium next month

Registrations are being accepted for the Northeast Section's 19th Annual Symposium, "Processing and Nutrition of Edible Fats and Oils." Fees for members are \$30 for one day, \$50 for both days; non-members, \$40 and \$60, respectively; students, \$15 and \$25, respectively. Registration fee includes coffee breaks and luncheon each day.

Checks should be mailed to Daniel Meshnick, Registration Chairman, NE AOCs Symposium, c/o PVO International, 416 Division St., Boonton, NJ 07005. Registration fees also may be paid at the door.

Speaking on Nov. 5 are: T.L. Mounts (Northern Regional Research Center), "Chemical/Physical Effects of Processing Fats and Oils;" Robert C. Hastert (Harshaw Chemical), "Hydrogenation;" William Bernholz (PVO International), "Utilization of By-Products;" John Riley (EPA), "Regulatory Trends in Waste Disposal;" Leonard Wood (The Gallup Organization), "Consumer and Business Trends in the Food Industry;" Richard B. Smittle (Silliker Labs), "Microbiological Control in Fats and Oils Industry;" and Harry Beasley (Glidden/Durkee Foods), "Processing and Nutrition."

The Nov. 6 speakers will be: Myron Brin (Hoffman-LaRoche), "Sources? Biochemistry of Fat Soluble Vitamins;" John E. Vanderveen (HEW), "Government Nutrition Committees;" Frank Belshaw (American Maize Products), "Consumer Education;" Betty Peterkin (Consumer & Food Economics Institute), "Dietary Goals;" with two additional presentations to be announced later.

NORCAL to meet Oct. 26

"The Role of Exercise in Cholesterol Metabolism and Its Relationship to Coronary Heart Disease" will be the topic for the NORCAL Section of AOCs at a meeting on Friday, Oct. 26, at Neptune's Palace, Steam Schooner Room, Pier 39, San Francisco.

The speaker will be Dr. Peter Wood of the Stanford Heart Disease Prevention Program.

Cost will be \$13.50 per person for a red snapper dinner, \$16 per person for a prime rib dinner. Cocktail hour will begin at 6:30 p.m. with dinner at 7:30 p.m.

Fats and oils nutrition handbook published

The USDA has published a handbook on nutrients in fats and oils food products.

Handbook No. 8-4 "Composition of Foods. . . Fats and Oils. . . Raw, Processed, Prepared" has been published in looseleaf form, containing nutrient information for 128 items. Each page present the nutrient profile for a single food item, including information on refuse, energy, proximate composition (water, protein, fats, carbohydrate and ash), seven minerals (calcium, iron, magnesium, phosphorus, potassium, sodium and zinc), 10 vitamins (ascorbic acid, thiamin, riboflavin, niacin, pantothenic acid, vitamin B6, folacin, vitamin B12, vitamin A, and total and alpha-tocopherol), individual fatty acids, total saturated, mono-saturated and polyunsaturated fatty acids, cholesterol, total phytosterols, and 18 amino acids.

Copies of Agriculture Handbook No. 8-4 may be ordered by sending a check or money order (no cash) for \$4.75 per copy to Superintendent of Documents, U.S. Government Printing Office, Washington, DC 20402. Copies also are available through the GPO bookstores in major cities. Questions on content or requests for errata sheet should be sent to the Consumer and Food Economics Institute, Room 325A Federal Building, Hyattsville, MD 20782. Information on machine-readable tapes of the data is available from the Consumer and Food Economics Institute, Survey Statistics Group, SEA, USDA, Room 310, Federal Building, Hyattsville, MD 20782.

Pet food uses 670,000 tons of meal

The U.S. pet food industry used approximately 670,000 tons of soybean and cottonseed meal during 1977, according to the U.S. 1977 Census of Manufactures, an increase from the approximately 500,000 tons used in 1972.

Use of fats and oils in animal feeds totaled about 375 million pounds in 1977, compared to 220 million pounds in 1972.

Total value of oilseed products used in pet food during 1977 was approximately \$200 million, compared to less than \$100 million in 1972.



AOCs needs the following back copies of *Lipids*: Volume 12(1977) January and February.

The Society will pay \$1.50 for each copy received in reusable condition. Send to AOCs, 508 South Sixth Street, Champaign, IL 61820.