

The first chapter describes the preparation and properties of diacetylene and its homologs. The chapter incorporates an account of the explosive properties of diacetylene complete with directions and caveats on the storage, handling, and preparation of the compound in the gaseous and liquid states. The second chapter presents reactions of diacetylenes. The wide range of addition reactions by nucleophilic and electrophilic reagents and substitution reactions at the acetylene hydrogen are well characterized. Chapters 3 and 4 deal with the properties of functional derivatives of diacetylenes and ethynylvinyl compounds. The functional derivatives constitute a large group of natural polyynes which can be synthesized readily from diacetylene and its homologs. The ethynylvinyl derivatives are primary conversion products from diacetylene that have been included for their utility as starting materials in various syntheses because of high reactivity. The fifth chapter discusses some aspects of the practical application of synthetic compounds derived from diacetylene with emphasis on biological properties. The physical properties of diacetylene, vinyl diacetylene, enyne, diene and allenic compounds, and other compounds obtained from diacetylene are assembled in 6 tables as an appendix.

The Table of Contents is presented in adequate detail, but the omission of a subject index was disconcerting to this reviewer. Laborious thumbing of the pages for discrete information, for example, the macrocyclic polyynes, cum-

mulenes, and the acetylenic-allenic rearrangement required undue expenditure of time, if not frustration, to locate. Although macrocyclic polyynes and cummulenes are given only cursory treatment, the coverage of diacetylenes is thorough and comprehensive.

Lipid chemists will find much information in this volume to stimulate new ideas for their research. The antibiotic and herbicidal properties of diacetylene and polyacetylene derivatives suggest opportunities for the modification of fatty acids that may incorporate these properties. One consideration of economic importance for producers of natural fatty acids to contemplate is the potential application of diacetylene in the synthesis of aliphatic monocarboxylic and dicarboxylic acids.

The translation of this work into English is excellent and contains only minor errors. Whereas the price may not be viewed as excessive in this inflationary age, it may well discourage the volume's purchase by many chemists for their personal use. Institutional libraries, nevertheless, should acquire a copy as an invaluable addendum to their volumes on acetylenic chemistry.

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### Bushuk and Ponte Elected to American Association of Cereal Chemists' Offices

Walter Bushuk, Professor, Plant Science Department, University of Manitoba, Winnipeg, Canada, has been named President-Elect of the American Association of Cereal Chemists and Joseph G. Ponte, Jr., was named National AACC Secretary.

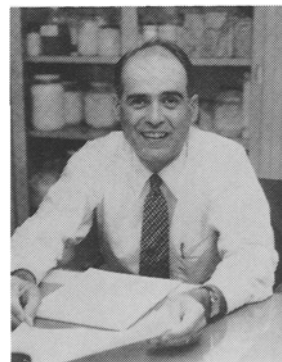
Bushuk received his BS degree in 1952 and his MS degree in plant biochemistry in 1953 from the University of Manitoba. He later earned his PhD degree in physical chemistry from McGill University before becoming an NRC of Canada, Post-doctorate Fellow, Strasbourg, France. Professionally, Bushuk has been a Research Chemist with the Grain Research Laboratory and Director of Research for Ogilvie Flour Mills Co. In 1964 he became Head, Wheat Research, Grain Research Laboratory. In addition to his AACC membership, Bushuk is a Fellow of the Chemical Institute of Canada and a member of the Canadian Institute of Food Science and Technology, and AOCS.

Joseph G. Ponte, Jr., the newly elected AACC National Secretary, is Manager, Research Services, Research Laboratories, ITT Continental Baking Company, Rye, NY. His current responsibilities are in the areas of cereal chemistry, analytical services, microbiology and the consumer kitchen and library for the laboratories.

Ponte obtained his BA degree in chemistry from Northwestern University. Graduate work done at the University of Minnesota later led to his MS degree in agricultural biochemistry. His working background includes commercial baking experience and several years spent in the laboratories of the American Institute of Baking. He has been with ITT Continental Baking since 1959. Besides his AACC affiliation, Ponte belongs to the American Chemical Society, AOCS, Institute of Food Technologists, and Sigma Xi.



Walter Bushuk



Joseph G. Ponte, Jr.