unfortunately completely independent of the limitations and disclaimers contained in the text. Kuksis has emphasized these limitations and it is to be hoped that his readers will not blithely skip these important points.

This series is off to a good start and provides a most useful set of reviews in the area of fatty acids and glycerides. It is heartily recommended to all lipid chemists.

LLOYD A. WITTING
Supelco, Inc.
Bellefonte, PA 16823

Practice of Thin Layer Chromatography, by J.C. Touchstone and M.F. Dobbins (John Wiley and Sons, New York, 1978, 383 p., $19.95).

This is a rather strange book which sets out to provide step-by-step practical instructions for the beginner. It is deliberately short on theory and long on listings of commercially available materials. The most useful section to a person familiar with TLC is that on visualization procedures which contains recipes for 207 spray reagents. Perhaps the volume would be more impressive if the reviewer had not heard Dr. Touchstone lecture on the same topics and confess lack of actual familiarity with a number of the newer and more sophisticated devices described. To an unfortunate extent this text is, therefore, a noncritical regurgitation of available, outdated manufacturers' product literature. Since this book is directed specifically to the beginner with no prior experience with TLC, it should be reviewed in that context. For that stated audience this is the best available text on TLC and is heartily recommended to anyone making their first venture into TLC. The text is clear, logically organized, and provides detailed information on all aspects of the subject. Because the text was set in camera-ready copy, the price is quite low, making this book an excellent bench companion for even the most destructive new technician.

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New Publications

Summary of Trade and Tariff Information: Soybeans and Soybean Products (USITC Publication 841, Control 1-14-3), published by U.S. International Trade Commission; covers descriptions, U.S. customs treatment, domestic market, production, exports, imports, foreign production, and world trade; approx. 64 p.; order from USITC, Office of the Secretary, 701 E. St. NW, Washington, DC 20436, or by calling 202-523-5178. ●

Fitzpatrick named staff editor

David A. (Tony) Fitzpatrick is the new staff editor for the *Journal of the American Oil Chemists' Society* and *Lipids.*

Fitzpatrick succeeds Laurie Preece, who, by the time you're reading this, should have given birth to either William Morgan Preece or Thayer Marie Preece.

Fitzpatrick is a native of Oswego, IL. He is a graduate of the University of Illinois and has taught English at the National Academy of Arts and at Bowling Green State University. He is 29, married, and immediately before joining AOCS was on the staff at Parkland College, a community college in Champaign. ●

JUNE 1978

Tall Oil Fatty Acids & Statistics

IN THOUSAND POUNDS	2% & OVER ROSIN CONTENT JUNE	2% & OVER ROSIN CONTENT Percent change from MAY 1978	LESS THAN 2% ROSIN CONTENT JUNE	LESS THAN 2% ROSIN CONTENT Percent change from MAY 1978
Stock on Hand JUNE 1, 1978	12,465	+ 72.7	11,379	+ 4.0
Production	16,097	– 28.6	17,826	+ 0.5
Purchases & Receipts	0		162	+ ∞
Disposition Domestic	16,431	+ 7.1	16,344	+ 8.1
Export	3,259	+ 67.8	2,393	+ 10.5
Total Disposition Net Disposition*	19,696 19,690	+ 13.9 + 13.8	18,737 18,575	+ 8.4 + 7.4
Total Stock JUNE 30, 1978	8,872	– 28.8	10,630	– 6.6

*Net – Less purchases & receipts.
Definition: Fatty acids fractionated from crude tall oil having a minimum of 90% fatty acids, not including rosin acids. Primary fractions containing less than 90% fatty acids are classified as distilled tall oils.

Acids in thousand pounds

Month June 1978
Issued Aug. 7, 1978
NUMBER OF MANUFACTURERS REPORTING 16

	FINISHED GOODS INVENTORIES (F) ON 5/30	PRODUCTION (A)	RECEIPTS (B)	DISPOSITION: Captive Consumption (C)	DISPOSITION: Domestic Shipments (D)	DISPOSITION: Shipment for Export (E)	TOTAL DISPOSITION	FINISHED GOODS INVENTORIES (F) ON 6/31
Saturated (SP – Single Pressed; OP – Double Pressed; TP – Triple Pressed)								
STEARIC ACID (40-50% Stearic Content) (1)	7,731	11,105	1,544	4,452	SP 448 DP 4,525 TP 3,692	247	13,364	7,016
HYDROGENATED ANIMAL & VEGETABLE ACIDS: 60 C maximum titer & minimum I.V. 5 (2a)	5,944	8,757	– – –	57	8,287	106	8,450	6,251
HYDROGENATED ANIMAL & VEGETABLE ACIDS: 57 C minimum titer & maximum I.V. under 5 (2b)	6,646	14,857	2,172	6,343	11,580	88	18,011	5,664
HYDROGENATED ANIMAL & VEGETABLE ACIDS: Minimum Stearic Content of 70% (2c)	2,345	2,188	229	512	2,483	22	2,997	1,765
HIGH PALMITIC (Over 60% palmitic I.V. maximum 12) (3)	1,806	879	– – –	418	512	1	931	1,754
HYDROGENATED FISH & MARINE MAMMAL fatty acids (4)	458	678	– – –	98	429	– – –	527	609
LAURIC-TYPE ACIDS (I.V. minimum 5-Sapon val. minimum 245– including coconut, palm kernel, babassu) (5)	5,657	8,003	72	3,102	4,969	6	8,077	5,655
FRACTIONATED FATTY ACIDS: C_{16} or lower, including capric (6a)	438	1,845	1	4	1,733	11	1,748	536
FRACTIONATED FATTY ACIDS: Lauric and/or myristic content of 55% or more (6b)	2,042	2,031	89	559	714	26	1,299	2,863
TOTAL–SATURATED FATTY ACIDS	33,067	50,343	4,107	15,545	39,352	507	55,404	32,113
Unsaturated (ND – Not distilled; SD – Single distilled; MD – Multiple distilled)								
OLEIC ACID (red oil) (7)	11,934	14,557	335	5,983	ND 43 SD 5,456 MD 2,333	165	13,983	12,843
ANIMAL FATTY ACIDS other than oleic (I.V. 36 to 80) (8)	6,615	11,999	146	2,635	8,914	1,171	12,720	6,040
VEGETABLE OR MARINE FATTY ACIDS (I.V. maximum 115) (9)	31	39	– – –	– – –	41	– – –	41	29
UNSATURATED FATTY ACIDS (I.V. 116 to 130) (10)	2,758	5,403	235	1,237	2,574	2,372	6,183	2,213
UNSATURATED FATTY ACIDS (I.V. over 130) (11)	2,575	1,642	– – –	83	1,579	331	1,993	2,224
TOTAL UNSATURATED FATTY ACIDS	23,913	33,640	716	9,938	20,943	4,039	34,920	23,349
TOTAL ALL FATTY ACIDS SATURATED & UNSATURATED	56,980	83,983	4,823	25,483	60,295	4,546	90,324	55,462