

the latest in Lipids

JANUARY 1979

Corpus Luteal Sterol Ester Hydrolase
Plant Sterols in Aquatic Vertebrates
Glycosphingolipids of the Human Heart
Biosynthesis of Fatty Acids in Diatoms
HPLC Separation of Lecithins
Subcellular Phosphatidyl Choline
Shape and FA Composition of RBC
GC-MS of Autoxidized Fats
Lipogenesis in the Developing Brain

Gangliosides of Fat Tissues
Dietary Fat and VLDL-TG Composition

Communications

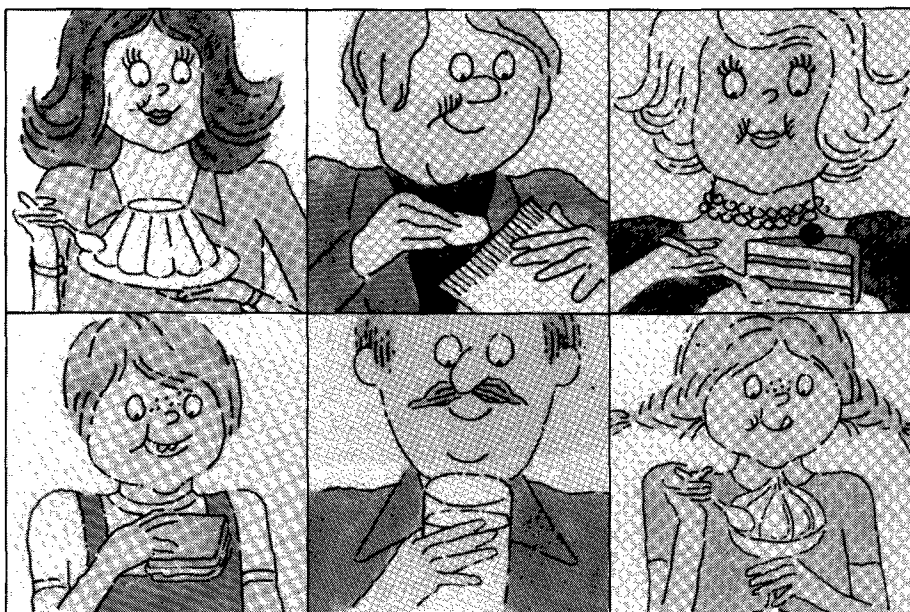
Capillary Endothelia and Dietary Fat
Plasma Vaccenate to Oleate Ratio
Lactobacillic Acid in *Byrsocarpus* Seed Oil
Lecithin Retailoring Cycle
A Metabolic Source of PG Precursors
¹³C NMR of Hydroxy Fatty Esters
Lymphatic Fat Transport

Methods

Synthesis of Choline Phospholipids

Symposium: High Density Lipoproteins (HDL)

The Bogalusa Heart Study
High and Low Density Lipoprotein Cholesterol in Children
HDL Distributions in LRC Populations
Estrogens, Progestins, and HDL
HDL-Cholesterol Levels in the MRFIT ●



Most consumers would be pleased to know that Grindsted Emulsifiers have a past... as well as a future.

While many consumers may know that numerous foods contain emulsifiers, they probably do not know that Grindsted is one of the world's foremost food emulsifier suppliers. They would be pleased to know that we've been working with the food industry worldwide for over 50 years and have a reputation for reliability, quality and technical know-how.

As for the future, Grindsted will continue to offer the global food industry a broad range of emulsifiers and the very best technical service. So if you need an emulsifier for margarine, bakery goods, dehydrated potatoes, whipped topping or any other food purpose, contact Grindsted. We would be pleased to put our experience and service at your disposal.

The Grindsted range includes:
distilled monoglycerides, mono-diglycerides,

acetylated monoglycerides, lactylated monoglycerides, citric acid esters of monoglyceride, diacetyl tartaric acid esters of monoglyceride, stearyl-2-lactylates, sorbitan esters of fatty acids, propylene glycol esters of fatty acids and polyglycerol esters of fatty acids.



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Economic census data due

Reports on the 1977 economic census have begun to be published. The Bureau of the Census has produced two publications designed to help users determine which reports will be useful to them. "The Publication Program, 1977 Economic Censuses" is available free from the Subscriber Services Section (Publications), U.S. Bureau of the Census, Washington, D.C. 20233. This handbook describes information in each report and the approximate date of issue. "The Miniguide to the 1977 Economic Census" tells the type of data available in the various tables of the census reports. It costs \$1.80 per copy and may be ordered from the Supt. of Documents, U.S. Government Printing Office, Washington, D.C. 20402. ●

NORCAL elects McKenna

Frank McKenna of Best Foods Division, CPC International, San Francisco, has been elected chairman of the NORCAL Section of the AOCs for calendar year 1979.

Dr. P.A. Wells, of Cutter Labs in Berkeley, has been chosen chairperson-elect/secretary. Other officers include Ed Bahret, Sullivan Systems Inc., Tiburon, arrangements; Jerry Love, Best Foods, San Francisco, program; and Bill Willis, PVO International, Richmond, treasurer. Peter Little, PVO International, Richmond, is immediate past chairman.

AOCs President Dr. David Firestone and Dr. Harold Olcott, professor emeritus at the University of California Davis, were speakers for the December meeting at which new officers were announced. ●