

Local Sections

Northeast symposium December 9 on "Obesity and Dietary Fat"

"Obesity and Dietary Fat" will be the subject for the annual symposium sponsored by the Northeast Section of AOCS from 8:30 a.m. to 4:15 p.m. Tuesday, Dec. 9, 1980, at the Howard Johnson's Motor Lodge in Saddlebrook, New Jersey.

Six formal presentations have been scheduled: "Obesity: an Overview," by Dr. Jules Hirsch of The Rockefeller University; "Fat in the Fire," a film from England by Michael Stock and Philip James; "Thermogenesis, Brown Adipose Tissue and Obesity," by Dr. Jean Himms-Hagen of the University of Ottawa; "Developmental Obesity: A Metabolic Hypothesis," by Dr. M.R.C. Greenwood of Vassar College; "Is Obesity Biologically Programmed?" by Dr. Katherine Porikos of Columbia University; "Low and Reduced Calorie Foods: A Legal Perspective," by Micalyn S. Harris of Best Foods Division of CPC North America; and concluding remarks by Program Chairman David Kritchev-

sky of the Wistar Institute, and General Chairman Mark Bieber of Best Foods Division of CPC.

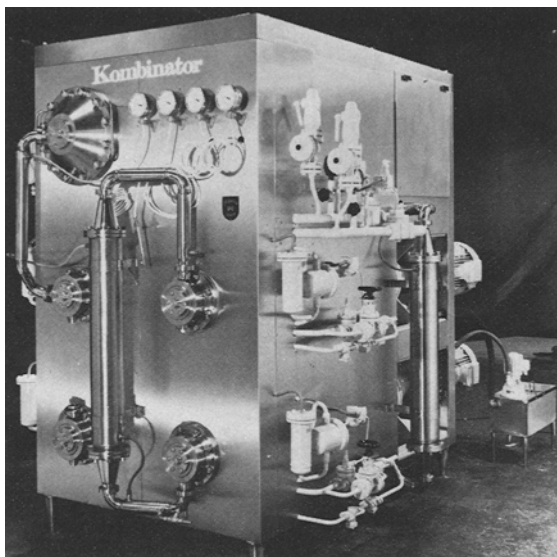
Registration fee is \$35, including program, coffee break, and buffet luncheon. There will be a special surprise by Dr. Theodore Van Itallie of The Obesity Research Center of St. Luke's Roosevelt Hospital Center and Columbia University. Registration fee for full-time students is \$15.

The meeting will be limited to the first 100 registrants; registration deadline is Nov. 21, 1980. Further information and registration materials are available from registration chairperson M.D. Meiners, c/o Best Foods, 1120 Commerce Ave., Union NJ 07083, (tele: 201-688-9000).

Other local committee members include Donna McGrath of L.A. Salomon & Bro., arrangements; and Howard Gordon, Hoffman-LaRoche, corporate sponsorship.

This will be the 20th annual symposium presented by the Northeast Section. □

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