# Atlantic City to Host 45th Annual Meeting

Outstanding technical sessions will highlight the fall meeting to be held October 3–6 at the Chalfonte-Haddon Hall Hotel. The Committee has worked hard to bring you a program of exceptional scope.

The 14 scheduled symposia will feature interesting and timely subjects. Some of these symposia and their chairmen are:

Environmental Science and Industrial Processing—
George Kreutzer

Analytical and Biochemical Techniques—
John Coniglio and F. L. Snyder

The Role of Fats and Oils in Pharmaceuticals and Cosmetics—
S. D. Gershon

Food Additives in Fat- and Oil-Bearing Foods—
David Firestone

Advances in Overseas Fat and Oil Processing Methods—
E. I. Marschack

Fats and Oils in the Food Industry—
T. J. Weiss

New Edible Oils—
Glenn Fuller

Processing of Edible and Inedible Fats and Oils—
Karl Klein

Flavor Research in Fats and Fat-Bearing Foods—
T. H. Smouse

Lipids of Aquatic Animals—
Don Malins

The World Edible Oil and Protein Supply—
Karl Mattil

## Deadline for Papers

For those of you who would like to contribute to the program, abstracts of papers should be sent to G. A. Jacobsen, Campbell Institute for Food Research, 100 Market Street, Camden, N.J. 08101.

The abstracts should be 100 to 300 words. Papers on lipids, fats and oils, and all related areas are welcome.

Deadline for submitting papers is June 1, 1971.

## Special Events

Sunday night the traditional mixer will be held, a nice way to greet old friends and make new ones. A special banquet Tuesday evening and a Featured Speaker luncheon on Wednesday are two more events you will want to attend. The exhibits, which are both educational and informative, should be better than ever.

## For the Ladies

We also have a very special program for the ladies. Beginning with the traditional mixer Sunday night, a full slate of activity indigenous to the South Jersey area is theirs to enjoy.

Chalfonte-Haddon Hall offers many pleasures—beautiful shops, an indoor swimming pool, sun decks, and the famous Atlantic City Boardwalks at its doorstep. Antique lovers and auction buffs will have a field day just browsing and bidding.

This is THE MEETING that the ladies just cannot pass up—so tell hubby NOW, that you plan to accompany him. Don't forget the dates. We'll be seeing you!

## Amendments (1968) to the Lipids Nomenclature Proposals

Original proposals for the biochemical nomenclature of lipids as prepared by the IUPAC-IUB were published in the JAOCS 44:548A (1967). Amendments prepared in 1968 and approved in 1970 are presented below:

Rule 1.6 line 4 to read: glycerol by such prefixes as acyl, alkyl, or alk-1′-enyl for alk-1′-.

Add at end of Rule 1.6: *Comment.* If the term alk-1′-enyl has to be used repeatedly it may be shortened to alkenyl if an author has stated that he is using alkenyl in this restricted sense.

Examples to rules 1.4 and 1.6, line 2, first word: change to 1-alk-1′-enyl-2-acyl-*sn*-glycerophosphoric ester.

Rule 2.2 change the last two lines to have the same number of carbon atoms as the principal chains of the long chain bases.

Rule 2.4 first sentence to read: Names of unsaturated compounds are derived from the names of the corresponding saturated compounds by replacing the ending "ane" with the appropriate ending denoting unsaturation such as "ene," "adiene," "yne."

Examples for rules 2.1 to 2.4 add: 4X-hydroxy-19-methyl-2X,3X-eicosasphinganine for the compound recently described by H. E. Carter, R. C. Gaver and R. K. Yu (Biochem. Biophys. Research Comm. 22:316 (1966).

Rule 4.1, Comment, last 2 lines to read: "positions of the double bonds of, for example, linoleic acid and similar acids may be given as (*n*-9) and (*n*-6), but not ω9, ω6 (- is a minus sign)."

## Reference Methods for the Microbiological Examination of Foods

Guidelines for developing uniform standard methods for the microbiological examination of foods are outlined in a newly published report by a subcommittee of the National Research Council's Food Protection Committee. Included are reference methods for testing for coliform bacteria, salmonellae, and *Clostridium botulinum*, the organism responsible for botulism. In addition, the report suggests that a small group of experts develop a reference method for staphylococci, noting that insufficient data keeps the subcommittee from recommending such a method at this time.

In the absence of widely adopted standard methods for examining foods for microorganisms, food industry microbiologists usually choose the methods preferred by the enforcement agency having jurisdiction over the product they are testing. The report, pointing out that a uniform testing method for each organism would simplify lab practice and minimize the variability of results, is designed to serve as a reference document for developing such methods.

Copies of "Reference Methods for the Microbiological Examination of Foods" can be obtained from the National Research Council, 2101 Constitution Avenue, N.W., Washington, D.C. 20418.