company's general controller's office. In 1937, he was transferred to Borden's Dairy Delivery Company in California, where he worked on special audit reports. He returned to New York City in 1939 as sales statistician and subsequently was named assistant to the president of a division then known as the Borden Cheese Company. Mr. Glasgow was appointed executive assistant of the cheese operation in 1945.

When Borden's cheese and food products divisions were consolidated early in 1958, Mr. Glasgow was named divisional controller. In December, 1958, he was promoted to administrative vice-president.

R. C. WARREN has been named director of sales for the Central Division of the Borden Company, with headquarters in Chicago. He formerly was general manager of the company's Iowa Milk and Ice Cream Division, with offices in Rock Island, Illinois. Warren started with the Sturtevant Dairy Products Company in 1934, and when Borden's acquired Sturtevant, he continued with the operation.

The Central Division, of which Warren becomes sales director, has responsibility for the manufacture and sale of Borden's milk and ice cream in Illinois, Iowa, Wisconsin, and parts of Indiana and Michigan. In addition, it supervises sales of cheese and other Borden food products in these states and several others.

R. C. BEER has been named sales manager of the Central Illinois Region of the Borden Company's Central Division. His headquarters will be in Pekin, Illinois. He formerly was assistant manager of Borden's operation in the Des Moines, Iowa, area.

At the same time, G. A. WEBER was promoted from plant superintendent to production manager. C. G. KIRCHHOFF, formerly plant superintendent for Borden's at Barrington, Illinois, succeeds Weber as superintendent at Pekin.

From the Secretary's Desk

The Secretary,
American Dairy Science Association,
32 Ridgeway Circle,
White Plains, New York, U.S.A.

Recently, I had the pleasure of visiting the United States and studying there the market milk, ice cream, and milk powder side of the Industry. Wherever I went, I was astounded at the kindness and hospitality shown by people everywhere in your country. I visited a number of dairy plants and was struck with the frank and open manner in which the techniques and problems associated with manufacture were discussed. Industry organizations, universities, and equipment manufacturers all assisted in a most helpful fashion. There is a great deal that we in Australia can learn from the United States Dairy Industry, not the least being the cooperative effort by all concerned to further the development and use of dairy products.

Towards the end of my visit, I attended the Annual Meeting of your Association at Logan, Utah, and I must compliment both the American Dairy Science Association and the University of Utah on the efficient organization of this conference. On the social side, the very pleasant barbecue and the magnificent performance of the Tabernacle Choir will long be remembered. The campus of the University was indeed a perfect setting, with the mountains around and, of course, the perfect weather.

Having been a reader of the Journal for many years, I did enjoy meeting many people whom I knew well by name. Being involved in so many fields, my only regret was my inability to hear all the papers in which I was interested. Your thoughtfulness in presenting those from overseas with an International Guest ribbon was much appreciated by us all.

As a result of this visit, I have made many new friends and learned a great deal, thanks
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Letter to the Editor

I have read with interest the opinions of several members of the A.D.S.A. regarding the publication of the Interpretive Summaries. Is it not considered desirable that research workers bring the results of their work to the attention of as many people as possible who can utilize them? If so, does working in a union of scientists mean that whatever we do, say, or write must be intelligible to only another scientist? I believe we can better serve our association, industry, and nation if more individuals know us and our work. I think that these interpretive summaries are utilized by scientists to determine whether the article is of sufficient interest to warrant reading. On the other hand, the layman, by reading these summaries, may be encouraged to explore the scientific presentation.

Questions have been raised relative to the time required of scientists to write the summaries, and the financial aspect of publishing them. These elements, when considered in view of the time and money spent on doing the research work, would be infinitesimal and would be more than justified in view of the service they may render.

I support the continuation of the summaries as consistent with the objectives set forth by the committee on publication policy.

KHEM M. SHAHANI
Associate Professor
Department of Dairy Husbandry
The University of Nebraska, Lincoln

Dairy Technology Societies

Central Michigan—The fall program opened on the evening of September 21, at the High-Life Inn, Saginaw. Guest speaker was WORTH WEED, Foote & Jenks, Jackson. Mr. Weed’s topic was Dairy Diplomatic Corps, and related to some of the problems encountered by the Dairy Society International.

Kansas—The September 12th meeting featured W. H. E. REID, Dairy Department, University of Missouri, as guest speaker. His topic was Views of Milk and Milk Products Factories in Several European Countries. His lecture was illustrated with a fine collection of slides, and was thoroughly enjoyable and highly informative.