

# 旅美中國食品科技學會

THE ASSOCIATION OF CHINESE FOOD SCIENTISTS & TECHNOLOGISTS IN AMERICA

# 入誌

# ACFSTA

NEWSLETTER Volume 2 Number 3 March 1980

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For membership application and other information, please contact one of the above members.

本期特增「研討會專輯」分享各會員。承蒙馬院長賜准轉載大作，特此致謝。相信會員們能藉此文更加瞭解國內食品工業研究情形，能受用不淺且做為將來提供專才建議之參攷。又得李組長來函報導成果，得與會員心得有感，也一一致謝。希望下期再續。

仍覺會員未能充分利用會誌溝通交誼，各地連絡員亦疏有來往，實有待改進。盼在年會將屆之際，發揮聯絡效用，邀請新會員加入，鼓勵大家準備參加年會，並共同為會務之進展努力。

特此

敬頌

春祺

—主編— 林輝正 敬上

編者語

# 會長的話

—— 周鴻恩 ——

各位會友們：

本年度理事會最艱巨的任務之一是會章的修改。現在新會章已順利通過，今後會務當依新會章處理。目前另一重要的事乃是提名改選明年度新會長，下任會長，及兩名理事（詳見第5頁）。此事因有關本會的繼續成長，希望會員們踴躍提名，為我們的學會推出最適當的領導人，繼續為會員們服務。

距 New Orleans 年會已不到三個月了，這年會是會員們一年一度的聚會，我們將盡最大努力為會員們安排一個適當的場所及方式，使大家得以利用有限且寶貴的時間去「溫故結新」，屆時盼會友們均能撥冗參加。預計此次台灣仍有代表團前來參加 I.F.T. 及本年年會，共襄盛舉。此次由於改選事務得以會前通信辦理，相信年會時能留下更充足的時間給會友們做交誼之用。盼望會員們對年會籌備安排有寶貴意見者，能來信提供，共同參與年會準備工作。

此次在台召開之「最新食品科技研討會」有不少會友返台參加，這对本會繼續加強與國內食品工業界及有關政府機構之聯繫頗有幫助。我們也已將會員們資料表各寄乙份存檔「農發會」備用。當國內有需要各位之專長時，盼能盡力以予協助。

最後，我們的會誌確也花了林輝正主編不少心血及時間。希望會友們多多利用它，並常能提供資料及意見，俾達本會誌為加強會友聯誼而編發之重要目的。

April 1980						
S	M	T	W	T	F	S
		1	2	3	4	5
6	7	8	9	10	11	12
13	14	15	16	17	18	19
20	21	22	23	24	25	26
27	28	29	30			

# 理事工作行事曆



May 1980						
S	M	T	W	T	F	S
			1	2	3	
4	5	6	7	8	9	10
11	12	13	14	15	16	17
18	19	20	21	22	23	24
25	26	27	28	29	30	31

June 1980						
S	M	T	W	T	F	S
1	2	3	4	5	6	7
8	9	10	11	12	13	14
15	16	17	18	19	20	21
22	23	24	25	26	27	28
29	30					

— 理事會 —

- 4月15日 — 下屆理事會人事改選提名截止
- 4月15日 — 開始籌備 New Orleans 年會
- 4月25日 — 審核通過候選人，準備選舉工作

5月5日 — 分發選票，年會第一次通知

5月20日 — 書面投票選舉截止

5月25日 — 年會第二次通知

發刊會誌，二卷四期

6月1日 — 年會預先報名註冊截止

6月8日 — New Orleans I.F.T.  
ACFSTA 歡迎酒會

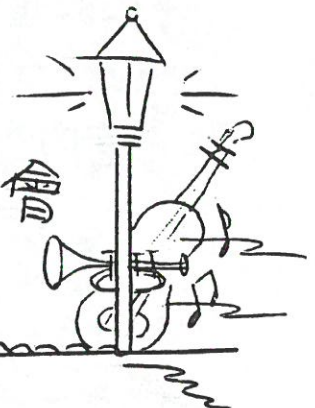
6月9日 — 年會

宣佈選舉結果

徵收 1980-81 會費

請早日預先註冊 New Orleans I.F.T. 年會

並準備參加 ACFSTA 年會聚餐



# 財務報告

—蘇鴻銘—

上期“財務急件”受到會員們良好反應，截至二月底已有半數以上會員繳納1979-80年度會費，特此向熱心的會員們致謝。盼望未繳會費者，繼續努力，共同擔負本會財務重任。如能在New Orleans年會前補繳所欠會費，當有助於本會經費處理步入正軌。能建立健全繳費制度，預先收費，編排預算開支，是本屆理事會要務之一。

分析已繳入賬之80份會費，其中29%為學生會費(\$2.00)，24%為專業會費(\$4.00)，30%為贊助會費(>\$4.00)，17%為榮譽會費(\$25.00以上)。可見會員繳費之一般情形。

附截至三月十日財務收支情形於下：

## ACFSTA Financial Balance Sheet

Items	Income	Expense
Balance from 9/30/79	614.31	
Membership dues to date(3/10/80)	580.00	
Interests	8.64	
Newsletter		
Vol.2, No.1		
Printing		28.00
Postage & Handling		137.68
Vol.2, No.2		
Printing		56.00
Postage & Handling		86.64
Balance Forwarded(3/10/80)		894.63
Total	1202.95	1202.95

# 修章案通過實施

—理事會—

上期所提會章修訂案，已得59位會員反應以多數決正式通過，茲將投票結果報告如下：

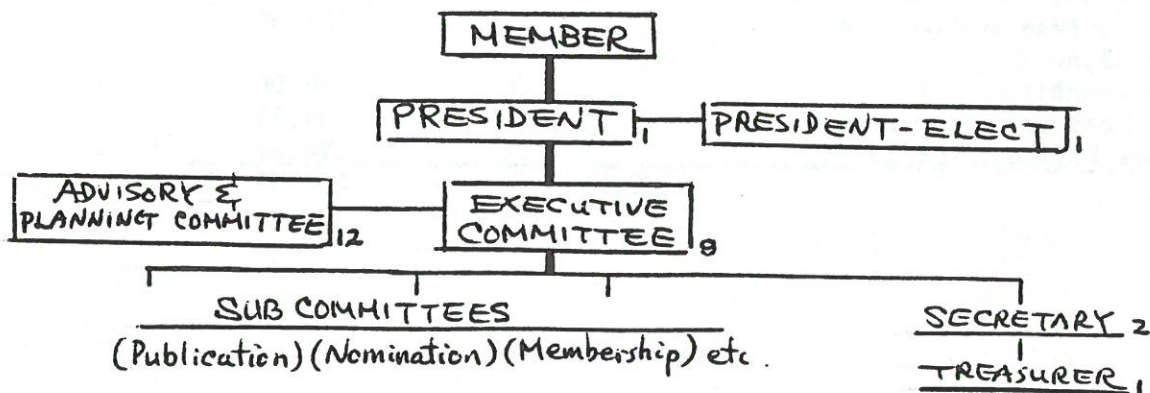
修訂項目	贊成	反對	無意見
第四章 組織	51	3	5
第八章 修正	52	1	6

今後本會行政會務當依新規章進行處理。相信會員們可看到此次藉着修章所發生的果效，本會組織得以逐步健全。

顧及目前章程仍難免有不完美之處，辭句造詞尚待嚴謹，也預料到將來組織勢必繼續成長，修章要務仍是理事會長期性工作之一。甚盼會員們能繼續提供寶貴意見，以便將來做為理事會修章專案小組之參攷，視事實必要再從事適當修正。

修章後理事會組成與大會關係如下圖所示：

(ACFSTA ORGANIZATION CHART)



# 提名候選人

理事會

本屆理事會即將任滿，依本會章程(四章五條)及過渡期組織法(上期會誌)規定，本會正式辦理接受下列候選人提名：

1. 會長 (PRESIDENT ; 1980-81) , 任期一年。
2. 下任會長 (PRESIDENT-ELECT, 1980-81) , 任期一年。
3. 理事 (EXECUTIVE COMMITTEE, 1980-82) , 兩名, 任期二年。

以上候選人應具有三年以上會員資格，且有熱心會務表現者。提名方式，請依下列辦法進行。

1. 先徵求被提名人之同意，答應出來競選有關職位。
2. 填妥所附提名表格，略述提名動機，提供資料。
3. 簽名後，於4月15日以前(以郵戳為準)寄返本會秘書  
楊安琪收 (Miss Angel Yang - 4RN, RALSTON PURINA Co.,  
CHECKERBOARD SQ., ST. LOUIS, MO. 63188)

以上提名，經理事會審核通過整理後，預定於五月五日前正式公佈候選人名單，並寄發選票，屆時盼會員們能以書面無記名方式，票選決定，產生新會長，下任會長，及兩名理事。票選結果將於 New Orleans 年會上宣佈。

# 國際食品最新科技研討會

International Symposium on

## RECENT ADVANCES IN FOOD SCIENCE AND TECHNOLOGY

January 9-11, 1980  
Taipei, Taiwan, R. O. C.

# 專 輯

### 盛況成果

農發會

李季

國內外合辦之「國際食品科技研討會」已於本月十日圓滿結束。國內五七〇人，國外四六八人，共七三八人報名參加。來自十六個國家論文由十二國人任發表，共三三三篇，包括國內三三三篇，國外九十九篇，其中八十九篇為特別邀請國際權威人士之專題演講。會中國外學人及國際權威人士給國內帶來許多新科技，對國內貢獻很大。國外學人為到會協助，請專家為此會議成功之最大因素，獲得國際人士之讚賞。

特代表國內之食品工業界，感謝來自國外各專家，尤以旅美食科學者專家及農學會各方面之幫助。

此會議啓發了食品科技之新方向，今後之發展尚有賴於貴學會及專家之協助參與。再次代表國內食品界人士，對此大家合作之結果表示最高敬意。



## TREND OF FOOD RESEARCH IN THE REPUBLIC OF CHINA

Dr. Paul Ma\*

### I. Trend of Food Industry Development

#### A. Export Trade

In the past years the development of our food industry had been more or less incited by our export trade. More than 97% of the canned fruits and vegetables produced in this country were exported to the markets of industrial countries. For many years the export food trade of this country has been taking advantage of the lower price of our raw materials and our relatively cheap labor cost. As the country is getting more industrialized, food industry could no longer enjoy such perquisites and some changes have to be devised if further development is to be achieved. The following are some of these changes undergoing or to be observed in our food industry:

##### 1. Quality instead of quantity

The export value of our processed agricultural products has increased from 174.9 million in 1969 to 740.1 million U.S. dollars in 1978. However, this increase was attributed mainly to the increase of export volume instead of quality upgrading. Most of our canned foods are still offered for sale on the supermarkets in foreign countries as cheap products of low price as comparing with the prices of similar products from other countries. Claims due to quality defects often caused trade disputes. Recently, the U.S. FDA has named our packers of frozen sea foods on a blacklist to detain all their shipments automatically at the port of entry until cleared for free of contamination.

To meet this adverse situation, our Government, represented by Commodity Inspection and Quarantine Bureau, has initiated a total quality control system for the major export industries. Under this system, all manufacturers under the supervision of the Bureau have to establish their own in-plant quality control systems to guarantee the uniformity of their products. It is the responsibility of the Inspection Bureau to see that each company sets up their own system which can efficiently and effectively bring the quality of their products under control, to be sure that this system is properly maintained and carried out by the companies.

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\*The author is Director of Food Industry R & D Institute, P. O. Box 246, Hsinchu, 300 Taiwan, Republic of China.

The new quality system has brought a significant impact on the food industry since its establishment three years ago. This system has provided a solid foundation for upgrading the overall quality of food products to meet the ever increasing requirements in our foreign markets.

## 2. Prepared or convenient foods

Most of the processed foods exported from this country so far were in the category of primary products requiring very little food processing technology, and therefore, assembling limited amount of added value. As the natural resources are limited in this country, it would be desirable for our food processors to look into some highly processed foods, which could be acceptable to consumers in foreign countries. For example, prepared, convenient and instant foods are getting more and more popular in developed countries. However, these kind of products are highly regional in nature, their recipes, tastes and sometimes even the packages differ from place to place. It requires a great deal of development and promotion efforts. Some of our processors have already stepped into this line, producing vegetables with butter sauces and mixed vegetables for clients in U.S. and Middle East countries. We hope that more attention should be paid to this unexploited sector of food processing by more food processors.

## 3. Planned production and sale

Agricultural products are regional in production and Taiwan has been well known for some of these products such as bamboo shoot, water chestnut, lychee, loongan, tomato and some other tropical fruits. However, because of certain trade reasons, most of these products are labelled in international market as cheap commodities of low quality. Sharp competition between our own producers often disturbs the market and thus jeopardizes the price. For example, the total volume of bamboo shoots that we exported last year was a little over than that of asparagus, but the value of the former was only about one third of the latter. Getting production and export sale in good order will be of vital importance if these products are to be kept in international markets. Planned production and planned export targets will be the only solution to this problem.

## 4. Chinese foods

Chinese foods have been one of the well known ethnic foods in Western countries and Chinese restaurants are located almost at every corner of the world. Some processed Chinese foods have been offered for sale in American supermarkets and elsewhere. Egg roll has been one of the major Chinese style products exported from Taiwan in quantity in the past years. Some canned vegetarian foods, prepared from soybean or wheat protein, however, are only absorbed by the Chinese communities in foreign countries. It is conceivable that development of typical Chinese foods for foreign

markets would create a tremendous interest of the local processors. A project to promote processed Chinese foods, under the support of the Government, has been initiated, and we hope under the cooperation of food industry and trade organization more prepared Chinese foods could soon find their ways to the international markets.

#### B. Processed Foods for Local Market

Industrial development in the past has brought prosperity in this country. The percapita income in 1978 had reached US\$ 1,416.00 and estimated figure for 1979 will be US\$ 1,720.00. Many changes which may have impact on the food industry occurred concurrently during this period of time. More job opportunity for women, modernization of house facilities such as refrigerators and freezers, reluctance in learning cooking arts among younger generation, increasing outdoor activities, together with other changes in modern families all look for more processed and convenient foods on local market. Instant noodle has been one of the most rapidly developed products of this category. All kinds of bakery products, frozen foods, milk products, fruit and vegetable juices, soft drinks and snack food for children appeared on the market one after the other. This favorable climate for more and more processed foods for local consumers will continue on in the future.

## II. Trend of Food Research Activities in Taiwan

The current situations of the educational institutes and their teaching and research facilities in the field of food science and technology will be reviewed by Dr. W. H. Chang, Director of Graduate Institute of Food Science & Technology of National Taiwan University. What I am concerned at this moment is where should our food research activities be emphasized in the future.

#### A. To Help Promote Export Trade

Certain areas in our research programs must be strengthened if further development of export trade of our processed foods is to be promoted:

##### 1. Market research

First of all, market information showing the changes in international trade of existing products and the needs of new products which could possibly be supplied by this Country are of vital importance to the continued development of our food export trade. In the past years, we had been relying too much on the foreign trade organizations, especially the Japanese firms; and also our export trade was concentrating in few countries such as West Germany, U.S.A. and Japan. We are glad that through the governmental encouragement some large trade companies have been organized in the recent years to establish our own international trade system. We do wish that some of the research organizations should devote themselves more on market research to help these trade organizations if the food industry should

be developed on right track. This is not to be an easy job, but since it is so important to the future of the food industry development, we better start it now instead of waiting for tomorrow.

## 2. Regulatory services

Each country has its own special regulations on safety and sanitation requirements. Emergency permit control for low acid canned foods in U.S. is a typical example which requires every cannery to register with U.S. FDA its processing method and its facilities. Our export of frozen fishery products into Italy has been banned because of misinterpretation of its sanitary regulation. Two years ago, our mushroom packers had some troubles with the Australian importers because of their import inspection standards which were proved later to be unfair or even un-pragmatic. It is therefore the responsibility of the governmental agencies concerned as well as the food research organizations to study all these regulatory requirements of the importing countries and duly inform the local processors beforehand so that unnecessary embarrassment could be minimized.

## 3. New product development and new technique

The further development of the export trade relies very much on the development of new products. Since most of our food companies are relatively small in scale, they cannot afford, in most cases, to pay for the large expenses involved in new product development. Joint efforts between research institutes, food processors and trading companies are especially important in this respect. Success in development of mushroom, asparagus and many others in past has provided us with valuable experiences. It usually starts with raw material cultivation and requires post harvesting handling, processing, packaging and marketing people to work close together. Energy crisis imposes a serious problem in recent years, so is the increase of the labor cost as the living standards of our people are raised. Thus immediate attention should be paid to the automation and also energy saving in the whole process of food manufacturing. What I want to point at this moment is that more efforts to accelerate team works between food research institutes and industry should be exerted immediately.

## B. Research Needed for Local Food Market

### 1. Industrialization of Chinese food production

Research efforts to help improve food products for local market had been simply ignored or neglected in the past and this situation doesn't change very much at the present. As the living standard of our people has been greatly improved in the recent years, demands for processed foods have been greatly increased as just mentioned before. Oftentimes our people are reluctant to accept modern food processing technology because they think that Chinese foods are already famous

all over the world. Undoubtedly Chinese cooking arts had its long history and is well known inside and outside the country. However, converting kitchen cooking into industrial production is not as easy as people usually think. This is the very area where we need the food technologists to step in to fill up the gap so that all the Chinese delicacies could be commercially produced and enjoyed by our general consumer public.

## 2. GMP and food safety

Besides, the food sanitation and safety for local market are far from satisfaction in this country. Quite a large part of prepared or semiprepared foods are still produced and provided for sale in family scale. Sanitary requirements for restaurants and food vendors must be improved. All these could directly affect the health of general public and should be brought under the control of health organizations. We are glad that the Health Bureau is trying to initiate a good manufacturing practice (also called GMP for short) for processing and handling of foods similar to that of U.S. FDA. This GMP should provide general sanitation guide lines for all food processors, starting from raw materials to consumers. I hope that this general GMP will be published soon under the joint efforts of the Health Organization with help from food research institutes. Besides, as different sectors of food processors and handlers require different sanitation conditions individual GMP's should also be initiated. For example, meat balls are very popular in this Country, but almost all of the makers are of family scale. A specific GMP applicable to this specific processor should be made available. This is also true to fruit preserves, candies, snack foods and other food manufacturers. All these GMP's should be "practical" to each parties concerned. This requires thorough understanding of the processing, handling, storage and selling conditions for each product. A lot of preparatory works have to be done before draft of each GMP could be proposed. I see of our food research institutes concerned should take an active part to participate in this meaningful task.

## 3. Coordinated research efforts

Under the National Science Development program of our Executive Yuan, 50 main topics concerning research in agriculture and food science have been formulated in 1978. Some of our food research institutes have also been appointed as coordinators for execution of this program. It is the responsibility of the coordinators to evaluate the project proposals presented by various research institutes according to the key points formulated, to allocate the research funds and supervise the progress of the research work.

Of course, this is not "once for ever" program. In the course of its development, adjustments or modifications will be necessary to update this program so that it will not stay away from the development of the food industry.

## 研討會簡報

——周鴻恩——

經國內外有關主辦及協辦人員花了無數心血後，研討會終於在元月9日在圓山大飯店隆重開幕。本會會員有廿多位專程由美趕回參加，熱鬧非凡。大會由岑卓卿教授，張為憲教授，和陳世壽博士主持。並由行政院孫院長，經濟部張部長和農委會李主任委員致詞。

在三天的討論會中，張駟祥教授，李國鼎政務委員，馬保之所長和張為憲所長分別提出特別報告。岑卓卿教授及陸伯勳博士並作專題演講。在123篇論文中，約有廿篇是本會會員所發表的。惜別晚會在國賓大飯店舉行。由現任IFT會長DR. Walter Clark作飯後演講，並有中國歷代服裝表演。

此次研討會是台灣食品界有史以來最大的一件事，頗具歷史意義。國內主辦單位及有關人員出錢出力，任勞任怨，使得會議得以順利進行。此種辦事精神非常值得我們的欽佩。

## 科技會感想

——張天鴻——

本次會議集食品界之科技人員，工廠操作人員，廠主，政府有關之管理部門，輔導推廣部門等各方人士於一堂。共同為提高我國食品科技水準交換意見，是一項了不起之創舉。不常見於其他工業。主辦單位的

服務熱忱可說是無可復加。令筆者非常欽佩及感動。主辦單位在使  
外賓獲得賓至如歸的感覺上，可說完全成功。（編者註：對研討會改進  
建議項目，將轉交主辦單位參攷）

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編者註： 據悉此次返台參加研討會，會員陣容如下：

張駟祥  
周鴻恩  
張天鴻  
鄧仁親  
馮貽澤  
韓勇

黃敏男  
黃忠勇  
任筑山  
葛震  
李志航  
李東慶

林博敏  
陸伯勛  
梅子熙  
謝己  
岑卓卿  
魏綸鑫

吳瑞碧  
樂懋勛  
蔡礼新  
殷長庚

以上名單恐有遺漏，甚盼返台參加研討會會員，來稿提供與會觀感，  
分享其他會員。

—— 此專輯將於下期再續 ——

# — 消息報告 — 會員動態 —

[本會訊] 台灣 I.F.T. 新任理事長由蘇仲卿教授擔任。  
中興大學食品科學研究所成立，增加教授陣容。  
來函索取「國內食品工業界之困難問題」，已覆印寄出會員們  
本會秘書楊安琪，刻正渡假英倫，相信收獲頗多。

新設連絡員有：

Indiana 張天鴻，New Jersey 譚光霄，Alabama 盧耀垣

[Texas 崔愛鈺] 陳秀玲會員已獲得 Texas A&M Univ. 博士學位，高就 A.D.M.  
且已文定終身，可謂三喜臨門。

崔愛鈺在 Uncle Ben's，新近升官為 Product Research Supervisor，  
公司有一 Product Development Group Leader 缺額。

[New Jersey 譚光霄] 關心會務，促進本會與國內食品科技交流，擬於今夏  
組團訪問台灣，回國考察，有興趣會友，請與譚會友聯絡。

[Indiana 張天鴻]

吳瑞碧會員已獲取 Purdue Univ. Ph.D. 返國服務於台大  
食料研究所。

本州現有會員三名。陶至真在 Bristol Myers 負責有關家庭  
醫葯方面研究，饒原奇在 Miles Lab 從事各種醱酵工程以及  
食品用之酵素操作工程中間工廠之研究發展。張天鴻亦在  
Miles Lab 專司食品用之微生物菌種之保存，發展，以及各種  
新技術應用之研究。

Ep州在食品業界尚有 Central Soya，由於本州基本上乃 Corn  
Belt 之一，所以玉米、黃豆、乳牛、養豬等工農業十分重要。  
其他大小工廠不在少數。各位會友經過附近時，請不吝  
賜教。



\*\*\*\*\* CALL FOR NOMINATION \*\*\*\*\*

PRESIDENT(1980-81)

Name \_\_\_\_\_

Recommendation:

PRESIDENT-ELECT(1980-81)

Name \_\_\_\_\_

Recommendation:

EXECUTIVE COMMITTEE(1980-82)

Name (s) \_\_\_\_\_

Recommendation:

Please sign and return before April 10, 1980 to our Secretary

Miss Angel Yang, 4RN, Ralston Purina Company, Checkerboard Square,  
St. Louis, MO 63188

Member's Signature \_\_\_\_\_ Date \_\_\_\_\_

MEMBERSHIP APPLICATION

旅美中國食品科技學會

ASSOCIATION OF CHINESE FOOD SCIENTISTS AND TECHNOLOGISTS IN AMERICA (ACFSTA)

NAME \_\_\_\_\_ 中文姓名 \_\_\_\_\_

BUSINESS AFFILIATION (UNIVERSITY)

\_\_\_\_\_ TITLE \_\_\_\_\_

BUSINESS ADDRESS

\_\_\_\_\_  
\_\_\_\_\_  
\_\_\_\_\_

\_\_\_\_\_ Tel. No. \_\_\_\_\_

HOME ADDRESS

\_\_\_\_\_  
\_\_\_\_\_ Tel. No. \_\_\_\_\_

EDUCATION \_\_\_\_\_

SPECIALTY \_\_\_\_\_

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ACFSTA, c/o Dr. Hong-Ming Soo  
Ralston Purina Co., Checkerboard Square, St. Louis, MO 63188

⊛ 請未繳會費(1979-80)會員,能利用此表格補繳今年度會費。下年度(1980-81)將於6月9日開始,於New Orleans年會上徵收。