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Aquatic Food Products (01)

- 01-006** ORAL SESSION: Aquatic Foods Products Division
- *Xiaonan Lu; Mary Camire; David Green; Sevim Köse*
- 01-130** SYMPOSIUM: Global research and development trends in marine nutraceuticals - *Fereidoon Shahidi; Se-Kwon Kim; Colin Barrow; Kazuo Miyashita*
- 01-231** PANEL DISCUSSION: Translating process validations for consumers: What to do with the D-values?
- *Michael Jahncke; Kathleen Rajkowski; Toni Manning*

Biotechnology (02)

- 02-131** PANEL DISCUSSION: The role of food biotechnology in agricultural sustainability - *Alison Van Eenennaam; Andy Benson; Martina McGloughlin (Invited); Bill Meyers (Invited)*
- 02-211** SYMPOSIUM: Modulation of the human and animal gut microbiota by dietary intervention - *Jens Walter; Robert Hutkins*

Carbohydrate (03)

- 03-007** SYMPOSIUM: Resistant starch and health
- *Suzanne Hendrich; Jens Walter; Diane Birt*
- 03-033** SYMPOSIUM: Starch modification through biotechnology
- *Yuan Yao; Sakharam Patil; Christer Jansson*
- 03-080** SYMPOSIUM: High-fructose corn syrup: Sorting myth from reality
- *John White; James Rippe; David Klurfeld; John White*
- 03-098** SYMPOSIUM: Carbohydrate-based delivery systems: Part 2 - *Ya-Jane Wang; Robert Soliva-Fortuny*
- 03-181** ORAL SESSION: Carbohydrate Division - *Varatharajan Vamadevan; Yuan Yao; Yu Zhang; Hongxin Jiang*
- 03-182** SYMPOSIUM: Carbohydrates and health
- *Thomas Wolever; Mark Haub*
- 03-232** SYMPOSIUM: Health benefits of fungal beta-glucans
- *David Williams; Svetlana Zivanovic*

Citrus Products (04)

- 04-132** SYMPOSIUM: Citrus flavors: Their fundamentals, analysis and applications - *Anne Plotto; Kristen Gunter*
- 04-212** SYMPOSIUM: Health benefits of citrus and their use as a marketing tool - *Lisa House; Thais Cesar; M.Filomena Valim*

Dairy Foods (05)

- 05-034** ORAL SESSION: Manfred Kroger Graduate Competition in Dairy Foods - *Nattiga Silalai; C Phadungath; Adrienne Roach; Francisco Parada-Rabell*
- 05-035** SYMPOSIUM: The science and economics behind sustainable dairy processing - *Darin Nutter; Raj Rajan*
- 05-081** SYMPOSIUM: Emerging technologies in dairy foods: From microbial inactivation to novel functionality
- *Federico Harte; Syed Rizvi; David Sepulveda; Antonio Torres*

Dairy Foods (05) continued

- 05-099** SYMPOSIUM: Unique aspects of dairy fat in health
- *Spencer Proctor; Robert Ward; Eva Warensjö*
- 05-133** SYMPOSIUM: Vitamin D and health: Implications for the food industry - *Jonathan Allen; Jonathan Hopkinson; Yoav Livney; Connie Weaver*
- 05-233** PANEL DISCUSSION: Using sustainability, sound science and stakeholder collaboration to drive innovation and growth across the supply chain - *Earl Jones; Mike Faupel; Erin Fitzgerald*

Education (06)

- 06-036** SYMPOSIUM: Everyday ethics for the food scientist: Ethics in research, education and the workplace
- *Gary Comstock; J. Clark; Dian Dooley*

Extension & Outreach (07)

- 07-037** SYMPOSIUM: Low-calorie sweeteners: What's new and what's true? - *Beth Hubrich; Leslie Curry; Lindsey Loving*

Fermented Foods & Beverages (08)

- 08-183** SYMPOSIUM: Advances in the fermentation of raw dry sausages - *Herbert Buckenhueskes; Michael Gaenzle*

Food Chemistry (09)

- 09-008** SYMPOSIUM: Increased oleic soybean oil for food product formulation
- *Susan Knowlton; Pamela White; Gary List; Robert Reeves*
- 09-038** ORAL SESSION: Food Chemistry Division: Bioactives, phenolics and anthocyanins
- *Anusooya Ravi; Cassandra Taylor; Soon-Mi Shim; Secil Turksoy*
- 09-082** SYMPOSIUM: Antioxidants: Methodologies and assessment - *Rui-Hai Liu; Fereidoon Shahidi; Karen Schaich*
- 09-134** SYMPOSIUM: Fundamental and applied aspects of interactions of proteins/peptides with other biomolecules
- *Cameron Faustman; Susan Ebeler; Srivasan Damodoran; David McClements*
- 09-184** SYMPOSIUM: Antioxidants and health: Assessment of efficacy - *John Finley; Darryl Sullivan*
- 09-185** SYMPOSIUM: Teaching food chemistry and food analysis: Approaches, commonalities and differences
- *Michael Penner; Ron Pegg; Ingolf Gruen; Ann Marie Craig*
- 09-234** ORAL SESSION: Food Chemistry Division: What's new in soy?
- *Guang Wang; Lili Towa; Vishal Jain; Vamsidhar Yerramsetty*

Food Engineering (10)

- 10-009** WORKSHOP: A user-friendly food microbiological and chemical safety simulator
- *P. Davidson; Amit Halder; Ashim Datta; Svetlana Zivanovic*
- 10-084** ORAL SESSION: Food Engineering Division: Advances in food process engineering - *Fanbin Kong; Michael Eisenmenger; Maria Nila Alban; Mecit Oztop*

Food Engineering (10) continued

- **10-102** ORAL SESSION: Food Engineering Division: Advances in modeling of food processes - *Vineet Rakesh; Ai Pheeng Wee; Ashim Datta; Gopal Tiwari*
- **10-135** ORAL SESSION: Food Engineering Division: Oral food nanotechnology - *Jaspreet Singh*
- **10-136** SYMPOSIUM: Women food engineers and scientists in academia: A focus on tenure - *Sheryl Barringer; Dennis Heldman; Kathryn McCarthy; Michael McCarthy*
- **10-186** SYMPOSIUM: Assumptions and artifacts in destruction kinetics measurement: Part 1 - *Susanne Keller; Dean Ripple; Cindy Stewart*
- **10-214** SYMPOSIUM: Assumptions and artifacts in destruction kinetics measurement: Part 2 - *Bradley Marks; Marc Hendriks; Gregory Fleischman*

Food Laws & Regulations (11)

- **11-010** SYMPOSIUM: Fiber: The heart of whole grain - *Theresa Nicklas; Michael Falk; Joanne Lupton*
- **11-215** SYMPOSIUM: Funding food science research: Who can you trust? - *S Rowe; Hongda Chen; Eric Hentges; John Floros*
- **11-216** SYMPOSIUM: Partnership in sustainability and social and environmental certification of agricultural products: The role of third-party certification for sustainable development of the global agricultural industry - *Ken Ross; John Ikerd; David Gould*
- **11-235** SYMPOSIUM: Food defense: Educating through the food chain and finding your weak links - *LeeAnne Jackson; Cory Bryant; Marion Allen; Amy Barringer*

Food Microbiology (12)

- **12-011** ORAL SESSION: Z. John Ordal Student Oral Competition - *Dominic Bagenda; Jeremy Adler; Kalpana Kushwaha*
- **12-039** ORAL SESSION: General food microbiology and food safety - *Hussein Hassan; Wenjing Pan; Graham Fletcher; Sally Williams*
- **12-085** SYMPOSIUM: Fresh produce tracing: Benefits and challenges - *Sherri McGarry; Andrew Kennedy*
- **12-103** ORAL SESSION: Rethinking and Reinforcing Global Food Protection - *WH Sperber*
- **12-187** SYMPOSIUM: Recent research findings on internalization of pathogens in fresh produce and control strategies - *Jorge Fonseca*
- **12-217** SYMPOSIUM: Organic poultry and red meats-microbiology considerations: What do we know, what more do we need to know and how do we get there? - *Steven Ricke; Marcos Rostagno; Greg Siragusa; TG Nagaraja*
- **12-236** ORAL SESSION: Food microbiology: Microbial survival and inactivation - *Alison Lacombe; Rong Murphy; Mary Anne Roshni Amalaradjou; Shivani Gupta*
- **12-237** SYMPOSIUM: Science-based actions that consumers and other food handlers can take to improve fresh and fresh-cut produce safety - *Yaguang Luo; Christine Bruhn*

Food Packaging (13)

- **13-086** ORAL SESSION: Food Packaging Division - *Valentina Trinetta; Muhammad Imran; Ekuwa Quist; Murali Krishna Musturnagarajan*
- **13-138** PANEL DISCUSSION: From land wars to "Star Wars:" Packaging is always your first line of defense - *Michele Perchonok; Stephen Moody*
- **13-238** PANEL DISCUSSION: Survey of emerging applications for low voltage electron beam technology - *Wilfredo Ocasio; Mikhail Laksin; Anne Testoni*

Foodservice (14)

- **14-012** SYMPOSIUM: Mind mapping the way to new menu item development - *Roger Young; Stephanie Struble; Stephen Kalil; Xiang Kong*
- **14-104** SYMPOSIUM: Food safety priorities and research needs for retail and foodservice in the next five years - *Phillip Minerich, Ph.D.; Rick Cartwright; Shirley Bohm; O. Peter Snyder*
- **14-188** SYMPOSIUM: Water sustainability: Local and global solutions for water quality and conservation in the produce supply chain—from farm to fork - *Wesley Jarrell; Jeff Dlott; Nicholas Ashbolt*
- **14-218** SYMPOSIUM: Water and food safety: Technology innovations to reduce water contamination risk across the produce supply chain, farm to fork - *Nicholas Ashbolt; Jorge Fonseca; William Hanson; Donna Garren*

Fruit & Vegetable Products (15)

- **15-105** SYMPOSIUM: Delivering vegetable bioactives from producer to consumer - *Jean-Xavier Guinard; Howard Constant; Alyson Mitchell; Diane Barrett*
- **15-139** SYMPOSIUM: Coloring options from natural sources - *Jody Renner-Nantz; Stephen Lauro; Ellen Bradley*
- **15-219** SYMPOSIUM: Irradiation of fresh produce: Commercial application - *Brendan Niemira; Shannon Cole; Bill Marler; Kim Morehouse*
- **15-239** ORAL SESSION: Fruits and Vegetables Division: Focus on phenolics - *Van-Den Truong; Jody Renner-Nantz; M. Monica Giusti*

International (16)

- **16-087** SYMPOSIUM: Encapsulation and delivery of bioactive compounds using novel nanostructures - *Qingrong Huang; D.j. McClements*
- **16-088** SYMPOSIUM: Ensuring the public health triumph of iodine nutrition - *Venkatesh Mannar; Yang Haiyan; Gregory Gerasimov; Walter Becky*
- **16-089** SYMPOSIUM: Opportunities for the production of novel foods in Latin America and the Caribbean - *Jane Menegaldo Shaw; Sara Valdez; Jorge Moreno; Oscar Acosta*
- **16-189** PANEL DISCUSSION: Food processing in the Indian subcontinent: Issues and options - *Subramaniam Sathivel; Alok Jha; Janet Speck; Leslie Bourquin*
- **16-190** SYMPOSIUM: Development of innovative and health-promoting marama bean products targeting international nichemarkets - *Jose Jackson; KG Duodu; Walter Chingwaru*
- **16-220** SYMPOSIUM: Corporate-sponsored international skill-based volunteering in food production - *Thierry Bargel; Ruth Yost; Daphne Casey; John Carter*
- **16-221** SYMPOSIUM: International connectivity to develop a global food science community - *Luis Fernandez; Herbert Stone; Christoph Reh; Glaucia Pastore*
- **16-240** SYMPOSIUM: Global sourcing: Safe or sorry? How to increase your odds of a safe bet vs. poor gamble in today's global supply chain - *Larry Platt; Melanie Neumann; Mat O'Connor; Suzanne Mailman*
- **16-241** SYMPOSIUM: Technologies of the future - *Darren Bates; Gustavo Barbosa-Canovas; Colin Dennis*

Marketing & Management (17)

- **17-013** SYMPOSIUM: The convergence of health and wellness and the environment: Drivers behind consumer choice - *Sylvia Rowe; Richard Elder; Lynn Dornblaser; Christine Bruhn*
- **17-090** SYMPOSIUM: Partnering for innovation: Part 1 - *David VandenEinde; David Wagner; Denys Resnick; Craig Christianson*

Marketing & Management (17) continued

- **17-106** PANEL DISCUSSION: Partnering for innovation: Part 2
- *Richard Brenner; David Wagner; David VandenEinde; Craig Christianson*
- **17-191** PANEL DISCUSSION: The economic dilemma of research - *Jeffrey Garza; Sheri Forzley; Wendy Rosenstock; Cynthia Wolter*
- **17-222** SYMPOSIUM: How to start an Open Innovation program in your company
- *Steven Goers; Joan Harvey; Jeffrey Bellairs; Kurt Schneider*
- **17-242** ORAL SESSION: Marketing and Management Division
- *Nancy Childs; Neela Badrie; Lorraine Niba*

Muscle Foods (18)

- **18-140** SYMPOSIUM: Meat and meat products as functional foods: Current science and future marketing strategies
- *Joe Frend; Frederic Leroy; Shalene McNeill; Yeonhwa Park*

Non-Division Specific (19)

- **19-002** SUNRISE SESSION: Case studies
- Risk assessment for food allergens - *Steve Taylor*
- **19-018** SYMPOSIUM: Emerging research: Nanoscale food science, engineering and technology
- *Graciela Padua; Kumar Mallikarjunan; Madhukar Varshney*
- **19-019** SYMPOSIUM: Food science, nutrition and skin: Lessons for the food producer and consumer on aging, beauty and healthy skin - *James Ntambi; Apostolos Pappas; Apostolos Pappas; Michael Anthonavage*
- **19-021** SYMPOSIUM: Best of NRI Grants - *Cynthia Thomson; Richard Bruno; Richard Hartel; David McClements*
- **19-049** PANEL DISCUSSION: Assessing the effects of nutrients in humans: The new paradigm of evidence-based nutrition
- *Janet King; Jeffrey Blumberg; Robert Heaney; Connie Weaver*
- **19-078** GENERAL SESSION: Responsive strategies to changing consumer demands and business climate
- *Stephan Habif; Chris Mallett; Christine Summers*
- **19-112** ORAL SESSION: IFT Achievement Awards
- *Kathryn Kotula*
- **19-113** PANEL DISCUSSION: The evolution of processed foods and the opportunities for food science
- *Eric Decker; David Schmidt; Sally Squires; John Floros*
- **19-114** NEW PRODUCTS & TECHNOLOGIES: New Ingredient Technology - *Alejandro Perez-Gonzalez; Marceliano Nieto; Eric Weaver; Abdul Gaffar*
- **19-146** PANEL DISCUSSION: Preparing for success in the global marketplace: A panel discussion for new professionals
- *Luis Fernandez; Herbert Stone; Eapen George*
- **19-147** PANEL DISCUSSION: Late breaking session: Designing foods for turbulent times
- *William Barrier; Shawn Bennett; Rich McArdle*
- **19-148** SYMPOSIUM: Permissible Indulgence: New science shows how to integrate the psychophysics, physiology and technology of low and lite products
- *Albert Jurgens; Peter de Kok; Kees De Graaf; LuAnn Williams*
- **19-163** WORKSHOP: Estate Planning sponsored by the IFT Foundation Legacy Circle - *David Bender; Rodney Piercey*
- **19-175** SUNRISE SESSION: Nanoscale science for food: A primer - *Rickey Yada; Bernadene Magnuson*
- **19-176** SUNRISE SESSION: What is NRI Panel looking for in your proposal? - *Pawan Takhar; Betty Burri*
- **19-180** GENERAL SESSION: Food technology trend panel: The new value equation - *A. Elizabeth Sloan; Ron Paul*

Non-Division Specific (19) continued

- **19-226** NEW PRODUCTS & TECHNOLOGIES: New Process Technologies - *Francisco Purroy; Rainer Perren; Laurence Bell; Kathleen Warner*
- **19-247** PANEL DISCUSSION: Expert report: Making decisions about the risks of chemicals in foods with limited scientific information - *Bernadene Magnuson; Diane McColl; Wayne Bidlack; James Coughlin*

Nonthermal Processing (20)

- **20-014** ORAL SESSION: Effects of nonthermal processes on fruit and vegetables: Part 1 - *Ans De Roeck; Ruben Jolie; Rohan Tikekar; Julius Ashirif-Gogofio*
- **20-091** SYMPOSIUM: Innovation in multiphysics modeling of emerging food processing technologies, Part 1: Pulsed electric field and high-pressure processing
- *Cornelia Rauh; Kai Knoerzer; Nicolás Meneses*
- **20-107** SYMPOSIUM: Innovation in multiphysics modeling of emerging food processing technologies, Part 2: Ultraviolet, ultrasound and cool plasma processing - *Oliver Schlueter; Tatiana Koutchma; Jose Garcia-Perez; Francisco Trujillo*
- **20-141** ORAL SESSION: Nonthermal Division lecturer and technical research presentations - *Craig Leadley; Roman Buckow*
- **20-192** SYMPOSIUM: Novel processing technologies for food structure modification - *Stephanie Jung*
- **20-223** SYMPOSIUM: A 10-year retrospective: Celebrating the accomplishments of the Nonthermal Processing Division
- *Huug deVries; Dallas Hoover; C. Dunne*
- **20-243** ORAL SESSION: Effects of nonthermal processes on fruit and vegetables: Part 2
- *Vijay Marry; Netsanet Shiferaw Terefe; Valli Kanna*

Nutraceuticals & Functional Foods (21)

- **21-041** SYMPOSIUM: Galactooligosaccharides: From mother's milk to mainstream foods
- *Anne Birkett; Cristina Munteanu; Robert Hutkins; Roger Clemens*
- **21-042** SYMPOSIUM: Natural therapeutic intervention in arthritis and inflammatory diseases - *Debasis Bagchi; Manashi Bagchi; Ramesh Gupta; Young-Joon Surh*
- **21-142** SYMPOSIUM: Lutein and zeaxanthin in visual performance: New opportunities for the food and beverage industry - *James Stringham; Billy Hammond; Felix Barker II*
- **21-193** SYMPOSIUM: Nutraceutical and functional foods regulations in the world
- *Dilip Ghosh; Jerzy Zawistowski; Melody Harwood*
- **21-224** SYMPOSIUM: Obesity: Epidemiology, pathophysiology and prevention
- *Sanjiv Agarwal; Harry Preuss; Debasis Bagchi; Nilanjana Maulik*

Nutrition (22)

- **22-015** SYMPOSIUM: Genomics: Status of the science and potential impact on the food industry
- *Peter Markwell; Ray Rodriguez; Nancy Emenaker*
- **22-092** PANEL DISCUSSION: The evolution of dietary guidance: Lessons learned and new frontiers
- *Connie Weaver; Eric Hentges; Fergus Clydesdale; Robert Post*
- **22-143** SYMPOSIUM: Positioning nutrition and food science in the sustainability equation
- *Marianne Smith Edge; Dave Weatherspoon; Jonathon Johnson*
- **22-194** SYMPOSIUM: Unintended consequences of imprecise nutrition recommendations: Implications for the food industry
- *Sally Squires; Guy Johnson; Susan Borra*
- **22-244** SYMPOSIUM: Nutrient profiling systems meet food research & development - *Eileen Kennedy; Jill Nicholls; Dani Schor*

Product Development (23)

- 23-043** SYMPOSIUM: Dry peas, lentils and chickpeas are not just for soups anymore: Explore new applications for legumes & legume flour in processed foods - *Mehmet Tulbek; Chris Wolf*
- 23-044** SYMPOSIUM: The powerful combination of innovation and efficiency - *Suzy Badaracco; Michelle Wien; Kantha Shelke*
- 23-108** SYMPOSIUM: The sourcing of sustainable and verifiable safe ingredients for food development: How important is this to the consumer? - *Ruben Abril; Jeff Bernfeld*
- 23-225** SYMPOSIUM: Vitamin D sufficiency: Challenges and opportunities for the food industry - *James Fleet; Karen Hansen; Richard Black; Leola Henry*

Quality Assurance (24)

- 24-046** SYMPOSIUM: The global food safety initiative: Harmonizing food safety standards - *Tatiana Lorca; John Surak; Holly Mockus; Marco León Félix*
- 24-144** SYMPOSIUM: Mitigating food safety risks in a global market: Ensuring the safety of ingredients and products for the consumers - *Sid Jhaveri; Kurt Deibel; Jeff Banks; Jeffery Cawley*

Refrigerated & Frozen Foods (25)

- 25-109** SYMPOSIUM: Microwave heating and cooking of frozen and refrigerated foods - *Anthony Flood; Ashim Datta; Daniel Engeljohn; John Roberts*

Religious & Ethnic Foods (26)

- 26-047** SYMPOSIUM: Ensuring chemical safety of imported Chinese food products - *Zhenkui Qin; Yao-Wen Huang; Hong Zhuang; Yongliang Liu*
- 26-093** SYMPOSIUM: What the religious communities in America expect from the food industry - *Mian Riaz; Yao-Wen Huang; Arlene Mathes-Scharf; Meera Iyer*

Sensory Evaluation (27)

- 27-016** ORAL SESSION: Sensory Evaluation Division - *John Fry; Karen Garcia; Stephenie Drake; Pamarin Waimaleongora-Ek*
- 27-094** SYMPOSIUM: Out of the lab and into the field: Sensory for complex products - *Greg Stucky; Rachel Liggett; Linda Papadopoulos; Marianne Swaney-Stueve*
- 27-110** SYMPOSIUM: Out of the lab and into the field: Sensory for complex products--case studies - *Jane Robichaud; Dolores Oreskovich; Lori Rothman; Joseph Herskovic*

Student Programming (28)

- 28-066** STUDENT ORAL PROFESSIONAL DEVELOPMENT: Nutraceuticals and Functional Foods - *Alison Liu; Jennifer Willig; Adriana Soto*
- 28-067** STUDENT ORAL PROFESSIONAL DEVELOPMENT: Food Microbiology- *Scott Hartley; Lauren Gemar; Daniela Bautista*
- 28-068** STUDENT ORAL PROFESSIONAL DEVELOPMENT: Aquatic Food Products - *Huaixia Yin; Zheng Jiang; Samanan Poowakanjana*
- 28-069** STUDENT ORAL PROFESSIONAL DEVELOPMENT: Dairy - *Bin Liu; Ali Asghar*
- 28-070** STUDENT ORAL PROFESSIONAL DEVELOPMENT: Nonthermal Processing - *Gabriel Mootian; Lauren Cook; Akshay Kumar Anugu; Stephanie Volk*
- 28-167** STUDENT ORAL PROFESSIONAL DEVELOPMENT: Fruit and Vegetable Products - *Elham Azarpazhooh; Meera Iyer; Daniel Rubio-Diaz; Patnarin Benyathiar*
- 28-168** STUDENT ORAL PROFESSIONAL DEVELOPMENT: Toxicology & Safety Evaluation - *Afua Ofori-Anti; Kristen Cochran; Girdhari Sharma*
- 28-169** STUDENT ORAL PROFESSIONAL DEVELOPMENT: Food Packaging - *Teresita Arredondo; Yucheng Fu; Peng Yuan; Yang Zhao*
- 28-170** STUDENT ORAL PROFESSIONAL DEVELOPMENT: Food Engineering - *Helen Melito; Gail Bornhorst; Roopesh Mohandas Syamaladevi*
- 28-171** STUDENT ORAL PROFESSIONAL DEVELOPMENT: Food Chemistry - *Jack Ofori; Ying Li*

Toxicology & Safety Evaluation (29)

- 29-017** SYMPOSIUM: California Proposition 65: Foods are under siege! - *Jeffrey Margulies; David Schmidt; James Coughlin*
- 29-048** SYMPOSIUM: Emerging food safety intervention technologies: Lessons learned and getting it right the first time - *Christopher Sommers; Jeffrey Barach; Lane Highbarger*
- 29-111** SYMPOSIUM: The recipe for a successful GRAS - *Glenn Sipes; Ricardo Carvajal; Antonia (Toni) Mattia*

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