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***The May-June issue of *Cereal Chemistry,* Volume 52, has been divided into two parts. Part I, pages 283-438, consists of regular technical articles. Part II, pages 1r-183r, consists of papers presented at the 59th Annual Meeting of the AACC, Montreal, Canada, during the Symposium: Rheology of Wheat Products. The symposium reviewed this subject. The publication of the symposium as a special part of *Cereal Chemistry* is an experiment proposed by the AACC Publications Committee and approved by the Board of Directors. Published in this form, the proceedings will be available to AACC members at no additional cost; nonmembers will be able to purchase this particular issue at nominal cost.**

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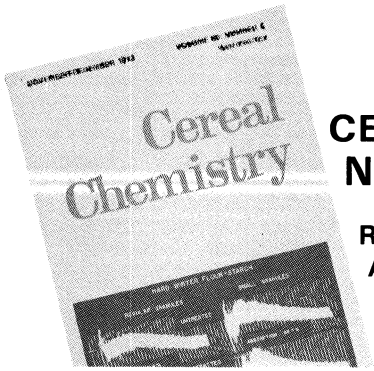

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