

keen concern, particularly to those...to those people who have what we call a cholesterol problem. At this very time, there are many areas of our society that have become highly concerned and involved. I have been noticing on Channel 10-11 that they are having cholesterol testing set up for the people because this is such an important one, it is a major and if not the most important killer that we presently have. It is important that we know the oils that are being used in the restaurants. It is not difficult to have that disclosed. It is not difficult and major firms have suddenly, in the last...within the last year have taken an awareness and are changing to those oils which are low in saturated and high in unsaturated fats. Those that are high in saturated fats cause an elevation and a rapid elevation in cholesterol in our bodies. So it is necessary that, as we go and as our society has transformed into a society that eats out, it is continuing to rise, that of having just the family unit eating always in the family home, this has evolved greatly and so we do have a need to have it known to us and particularly those who know that they have a high cholesterol level as to what oils are being used in the kitchens. The Marriott Corporation, our nation's largest food preparer, they disclose it. They realize the need and they want to help. And there are many food preparation corporations and companies, the General Mills, Pillsbury, Quaker Oats, Kellogg Company, Keebler, and, yes, Proctor and Gamble, which makes the Crisco, have all moved to those oils such as soybean oil, and corn oil, which are low in the saturated fats and higher in the unsaturated. If you will look, it has been distributed, a little graph that shows the content of a number of the oils and I assure you that those people who are concerned, they do want to know and they do know what oils are good and we can certainly furnish them. It is not a case of not being able for our restaurants to have the proper oil. The proper oil, such as soybean oil and corn oil, are readily available. Oftentimes, it's been, over the past, the buildup, the use in commercial restaurants certain kinds of oils such as palm oil and coconut oil and they have become the main sources simply because of the business set-up. But it can easily be changed to that which will be of a major, major help to us in our own diets as we go from...and become a society depending heavily on the prepared foods of restaurants.

SPEAKER BARRETT: Thank you. Thank you, Senator Weihing. An amendment on the desk.

CLERK: Mr. President, Senator Goodrich would move to amend the