



Special Issue in Honor of
Dr. David G. I. Kingston
An Outstanding Contributor to the
Field of Natural Products Science
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"We are honored and pleased to be able to bring to our readers this special issue of the *Journal of Natural Products*, which is dedicated to Dr. David G. I. Kingston, Professor of Chemistry and University Distinguished Professor, Virginia Polytechnic Institute and State University, Blacksburg, Virginia.

David has made many outstanding contributions to the field of natural products science and is best known for his work on paclitaxel (Taxol), an anticancer drug responsible for saving lives of numerous cancer patients, and for the conservation of biodiversity through drug discovery."

Excerpts from the March 2009 editorial by Guest Editors:
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David J. Newman, Natural Products Branch, National Cancer Institute, Frederick, MD

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