



**Special Issue in Honor of  
Dr. David G. I. Kingston**  
An Outstanding Contributor to the  
Field of Natural Products Science  
Volume 72, Issue 3, March 2009

"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.

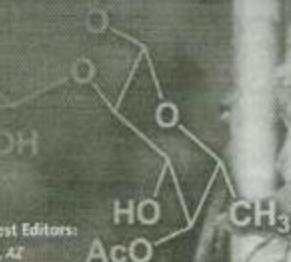
David has made many outstanding contributions to the field of natural products science and is best known for his work on paclitaxel (Taxol), an anticancer drug responsible for saving lives of numerous cancer patients, and for the conservation of biodiversity through drug discovery."

**Excerpts from the March 2009 editorial by Guest Editors:**

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Vanderlan da S. Bolzani, São Paulo State University, Araraquara, Brazil

David J. Newman, National Products Branch, National Cancer Institute, Frederick, MD



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# JOURNAL OF AGRICULTURAL AND FOOD CHEMISTRY

July 8, 2009

JAFCAU 57(13):5647-5986 (2009) ISSN 0882-229X  
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