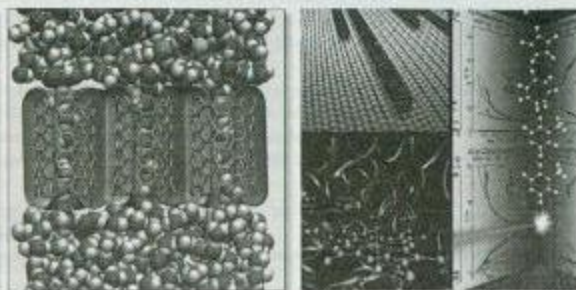




Editor-in-Chief: George C. Schatz,  
Northwestern University



## Exciting News from the Leader in Physical Chemistry *The Journal of Physical Chemistry A/B/C*

ACS Publications announces *The Journal of Physical Chemistry Letters*, to complement *The Journal of Physical Chemistry (JPC)*, the indisputable leader in physical chemistry. ACS will launch *JPC Letters* in January 2010, with George C. Schatz serving as Editor-in-Chief.

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