में मुझाब बूंगी कि दूकानों में घीरतों के जो करीय करीय नंगन विश्व रक्को जाते हैं इन के जिये भी. इस बिल में सबा होनी जाहिये क्वोंकि क्वा घीरतें ही उन दूकानों की को बढ़ाने के लिये हैं? घादियों की भी रक्ता जाहिये। मेसा हमारे बाक्पाल जी नै कहा कि घीरतें फैशन बढ़ाती हैं घीर मर्चों को घाकॉक्त करती हैं, तो इस में बह ची गुगक्नार हैं। जब बहु घपनी घीरतों के लिये फैशन बढ़ाने के बास्ते पतने पतने कपके नहीं लावेंगे, लियस्टिक नहीं सार्वेंगे, तो घीरतें फैशन नहीं बढ़ा सकेंगी।

एक **मानगीय सवस्य** . भीरतें इस के सिये नियं करती है ।

जीम री मि रीमांसां बिद करती है, ती उमें मससने के नियं भाषकी नाठी है।

सनाधीत महोताय: मुझे उम्मीद है कि आनरेवाल नेडी मेम्बर घीर ज्यादा वक्त लेना बाहती है। ६ बच चुके हैं। घनर घाप घीर वनः लेना बाहती हैं तो आहन्दा जो दिन मुकर्र होगा इस बिस के बास्ते. उस दिन के नियं बाकी रक्कों।

PRESIDENT'S ASSENT TO BILLS

Secretary: Sir, I lay on the Table following three Bills passed by the Rouses of Parliament during the current session and assented to by the President since a report was last made to the House on the 3rd December, 1967:—

- (I) The ladien Nursing Council (Amendment) Bill, 1967.
- (2) The Cantonments (Extension of Rent Control Laws) Bill, 1967.
- (5) The India Telegraph (Attenditions) Bill, 1997.

VEGETABLE OILS AND ANTI-OXIDANT

Skri V. P. Nayar (Qdilon): I am raising this discussion as a result of the unsatisfactory and incomplete answers given to me for Starred Questions Nos. 755 and 760 of the 3rd December, 1957 by Shri A. P. Jain, Minister of Food and Agriculture, and I am doing so to focus the attention of the Government and this House on three points, namely: (1) the failure of the Government of India to undertake successful research in producing antioxidants from indigenous and cheap materials; (2) failure of the Government of India to take adequate steps to ensure that ghee and edible vegetable oils do not get rancid and thereby become poisonous; and (3) continuance of allowing imports of materials badly needed by Indian industry when such materials can be produced on a commercial scale from indigenous raw material.

I am glad that you, Sir, occupy the Chair now because I have seen how in this House several times you have fought for the cause of ghee in this country.

I would only submit that the hon. Minister who seems to be there to answer me, and I, may be equally ignorant of anti-oxidants, and most of the Members also may not understand it. So I do not want to enter into the realms of chemistry in this discussion, and shall try to avoid as many technical words as possible.

One of my questions was whether any anti-oxidant had been produced in the Pusa Institute which ensured the keeping quality of vegetable oils and fats, and the answer was "yes". I could have understood him there, buthe went on to say:

"Besinous extractives obtained from one variety of the Myristics seeds showed strong antioxidant properties, but it cannot be recommended for edible oils because of its high texticity as indicated by preliminary trials."