DEPT. HEAD: "Food science is a broad field dealing with food from the time it is produced until it is consumed. We normally associate certain commodities with food and food products; however, the disciplines of chem., biochem., microbiol., engr., and physics are the basis for much research in food science. A dept. cannot do research in all areas of food science. There are simply too many for the faculty and resources we have. Thus, we must choose certain areas as our major focus. We have designated four such areas in which we will concentrate our research efforts. Those are food chem. (biochem.), food proc., food engr., microbiol. and nutr. Sufficient faculty are available in the dept. to accomplish basic and applied research in these areas. Commodities will be the vehicles to apply research results generated by the basic disciplines. In these areas we will attempt to build sufficient strength that, coupled with our extension faculty, we can serve the needs of the food processing industry in N.C. We believe that this organization of research effort, coupled with the recruitment of highly qualified young faculty, will give us a vigorous, strong research program that can generate new knowledge and can assist N.C. Food processors in solving problems of importance to them."

TEACHING: "How well are we preparing students for the food industry? That is one question the dept. will be asking as it takes a long-range look at the most effective way to structure the B.S. curriculum. A committee of faculty and students is charged with making recommendations about course and curriculum changes. Suggestions from former students and employers will be helpful. The graduate committee is also considering additional courses to strengthen the M.S. & Ph.D. offerings. Send us your suggestions. Top student awards at the 16th annual Food Science Club Awards Banquet went to Pam Hemphill (Morrisville, NC), J. M. Newell Outstanding Senior Award; Kim Kirschman (Winston-Salem), Forbes Leadership Award and Ambrosia Chocolate Award (Senior with highest grade point average); and Susan Stancil (Huntersville, NC), junior with the highest grade point average. In addition, 12 undergraduates and 7 two-year students were recognized as scholarship winners for 1981-82. Although the number of scholarships awarded to our food science students is greater than ever before, 12 worthy students with GPA's above 3.0 (six above 3.4) were not scholarship recipients. More than half of the scholarships require financial need, and this leaves a number of outstanding students without recognition. Students presented W. M. Roberts with their Meritorious Service Award at the banquet.

EXTENSION: "As the old year comes to an end and a new year looms on the horizon, we should all take time to look back on our accomplishments and look forward to new challenges. It is a time for counting our blessing and a time to renew our enthusiasm. During the past year we have had several changes in extension, and we anticipate a few more in the coming year. D. H. Pilkington joined us as our new Meats Extension Specialist. Doug "hit the ground running" and we are pleased with his acceptance by the meat industry. We have added a new program for Day Care Centers under the direction of Shirley Urey. R.E. Carewam has accepted new responsibilities for the dairy sector of the state,"
C. D. Black has been named Director of Ag. Ext. upon the retirement of T. C. Blalock (12/31/81). We are now publishing bi-monthly Food Science Extension "Hotline" newsletters, outlining new developments of interest to the food industry. If you are not now receiving this newsletter and wish to be added to the mailing list, send us your name and mailing address. Also, a milk short course, under the direction of M. E. Gregory, is being offered Feb. 15-19, 1982. If interested, get your name in by Feb. 1. A NCSU cocktail hour for alumni and friends has been scheduled for IFT meeting, June, 1982.

DEPT. RECREATION: Faculty in the dept. have enjoyed a number of events together. Included are picnics, parties, open-houses, goose, duck, and dove hunts, softball team, and family beach trip. Ralph Scott, Alamance Dairy Foods, Burlington has made his beach house available to the dept. for the past 15 years.

AWARD WINNERS - V. A. Jones was recognized as an outstanding teacher and elected to N.C. Academy of Outstanding Teachers. He was one of 12 selected from NCSU in 1981. H. R. Ball received a research award from the Poultry and Egg Inst. It was presented to him in Vancouver in Aug. M. L. Speck, prof. emeritus, received the 1981 Amer. Cultured Dairy Prod. Inst. research award. M. E. Sanders, grad. stud. in the dept., was winner in the ADSA graduate student scientific paper presentation contest at LSU in July.

STAFF CHANGES: "R. R. Earley assumed his duties as NCSU Dairy Plant Mgr. in July. Rick received B.S. (76) and M.S. (79) in the dept. In addition to his responsibilities for dairy products processing for the campus and state institutions, he coordinates the UAH processing program. M. K. Hill, Food Safety Specialist, is leaving the dept. (12/31/81), and has accepted a position with Vend Inc. Food Services, Athens, Ga. His responsibilities will be in food mgmt. Marshall's wife, Pat, is a second year student in the vet school at U. of Ga. We wish the best to Marshall and his family. Paul Skudder is spending six months in our dept. working with H. E. Swaisgood. Paul is with the Nat. Inst. of Research in daileyng, Reading, England.

POULTRY PRODUCTS: "In each issue of Food Science News we plan to highlight a different commodity area. You will be able to gain a better insight into the type of research that is going on and perhaps see an opportunity to be involved in a specific program."

Tarver, Ball, Sheldon
Poultry products research is directed by B. W. Sheldon and H. R. Ball. Brian's primary research project is a study of flavor stability of precooked poultry meat. In related work funded by the Amer. Egg Board, flavor characteristics of egg products will be evaluated. Harrell is directing research on the properties of chemically modified egg proteins. Brian and Harrell are also co-leaders of a research project assessing the affects of tumbler and massage on the retention of vitamins and protein in poultry meat. Other joint research is concerned with improving curing procedures for the production of smoked turkeys and similar cured products. Technicians Sally Winn and Ray Kimsey and graduate students Annie King, Susan Read, and Te-Chung Wu round out the poultry products research staff. F. B. Tarver, Jr., Extension Specialist, is the conveyer of information between N.C. poultry industry and the research program.

FACULTY ACTIVITIES: In order to give you a perspective of the different work in which the faculty is involved, some of their activities are given. Perhaps this will assist you in determining who may be of assistance to you. L. W. Ayorga to IFT in Atlanta. "Lam" is doing coop. work with An. Sci. on the effect of dietary ratios (high fiber and grain) on butterfat levels. H. R. Ball, Jr., presented two papers at Poultry Science meeting in Vancouver. He is the Jr. advisor to the Food Science Club. B. E. Carraway to IFT meeting. Roy was elected to Wake Co. School board in Oct. D. E. Carroll, Jr., to Amer. Soc. of Enology (science of wine making) in Erie, Pa. "Don" served as a professional wine judge at Ithaca, N.Y. C. L. Catapano to IFT. George was recently elected to full membership in Amer. Inst. Nutr. He was an invited participant in "Conf. on Vit. E". H. P. Fleming to Wash. D.C. as an invited speaker. Henry gave a paper at Amer. Soc. Microbiol., participated in pickle schools at Oregr. St. and Mich. St. M. E. Gregory to ASAE at L.S.U. where he served as chairman of symposium on WMT processing. D. D. Hamern to ASAE meeting in Chicago where he presented a paper on sorting small fruits by vibration. "Don" has been working on computerizing food rheology at NCSU. A. P. Hansen to IFT, ASAE and Food Exposition. "Art" has been an invited speaker at ASAE, Norwich-Eaton Pharr., Campbell Soup and Nat. Ice Cream Mix Assoc. H. M. Hassan presented a paper at Anor. Soc. Microbiol. Hossi was an invited speaker at Gordon Research Conf. in Calif., Univ. of Utah Med. Center, and Winnipeg and Alberta, Canada. M. K. Hill to IFT in Atlanta. H. W. Hoag to IFT. A number of gala events have been held in "Bill's" honor. Several food industry leaders gave testimonials in response to his contributions to the N.C. Food Industry. V. A. Jones to ASAE meeting in Orlando, Fla. J. T. Keaton to Amer. Meat Sci. Assoc. at Oregr. St. Jimmy assisted with the national ASAE meeting held on NCSU campus in July. He is doing coop. work with An. Sci. T. R. Kleinhammer to IFT, ASAE and Amer. Soc. Microbiol. Todd was an invited participant to Conf. on "Strep. genetics" in Fla. He has been selected to editorial board of J. Dairy Sci. and J. Food Protection. T. C. Lanler to IFT and Atlantic Fisheries in Norfolk. Lyra gave an invited paper at "Fish Expo" in Seattle on using surimi products (washed minced fish) for simulated shellfish. D. R. Lineback presented lectures on "Athletics and Nutrition" to IFT sections in Long Island and Honolulu and on "Dietary Fiber Update" at Univ. of Hawaii. "Havel" has been nominated to run unopposed for Pres. elect, Amer. Assoc. of Cereal Chemists, in 1982. R. F. Mesters to Amer. Chem. Soc., in N.Y. Roger presented a paper on cucumber fermentation. N.C. Miller, Jr. to IFT. He was invited an participant to pickle-packer school at Oregr. St. D. W. Phillington to Amer. Heat Inst. in Chicago. B. W. Sheldon to IFT and gave a paper at Poultry Science meeting. Brian is doing coop. work with Poultry Science Dept. H. E. Swisgood to IFT and ASAE. Harold has written a chapter on "Chem. of Milk Protein" in a new book. Harold will be serving as vice-chairman of Gordon Research Conf. on "Immobilized Species". K. R. Swartzel to ASAE in Orlando, Fla. F. B. Tarver, Jr. presented two papers at Poultry Science in Vancouver. L. E. Turner to IFT. Lynn is the Sr. advisor to the Food Science Club. S. N. Usry to IFT, W. M. Walter to IFT in Atlanta. C. T. Young to IFT and presented a paper at Amer. Peanut Research and Ed. Assoc. in Savannah Ga. Clyde conducted seminars for peanut processors in Ga., Pa., and Va. S. D. Thomas, located in the seafood lab. in Morehead City, has been working with agents and food editors on use of seafood products.
M. W. "Bill" Hoover is an industry-oriented academian. He has advised and assisted commercial food processors for 30 years. His research, resulting in 100 publications, has dealt with plant products from fruits, veg., peanuts, soybeans and grains. He has obtained ten product, process and equipment patents. Some of his processes of special significance to N.C. food processors are: yam and pumpkin flakes, peanut cheese, nut blancher, tomato powder and puree, a process for firming apples, a continuous pressure cooker and a continuous juice press, sweet potato french fries and chips, frozen yam patties, and several roasted peanut products. After his retirement (12/31/81) he will be managing Food Technics Inc., a Raleigh-based consulting company. "Bill" and his wife, Rhea, have one daughter Kathy (28), who is married and living in Durham. They have a two-year old granddaughter. Mrs. Virginia Adams, who has been a lab. tech. with "Bill" for the past twenty-two years, is also retiring (12/31/81).

T. R. Klaenhammer joined our faculty Feb '78. Todd has been very productive and is an intense researcher. He presently supervises four grad. students. Three have previously received grad. degrees. His research activities focus on lactic acid bacteria and their use as dietary adjuncts and starter cultures for milk fermentations. Ultimately his research will: (1) provide a basis for the selection and improvement of bacterial strains (2) increase the number of strains that perform to established industry criteria and (3) identify new uses for lactic acid bacteria in our food supply. Todd and his wife, Amy, who works in the Reprod. Phys. Lab. on campus, live in the countryside outside of Raleigh. He is an avid hunter and excellent athlete. His prize possession is his golden retriever - Jesse.