**Food Science News**

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**DEPT. HEAD:** "A USDA CSRS comprehensive review of the department was held in March. Such a review of research programs of state agricultural research stations is scheduled every three to five years. Due to the functionally interactive nature of research, teaching, and extension components, there are definite advantages to a comprehensive review, rather than a review of research programs only. The primary purpose of CSRS review is to assist in the improvement of research planning, quality, relevancy, coordination, and program orientation.

The final report of the review team was received in October. The teaching, research, and extension programs of the department were well. The review team recommended three additional faculty be added in specific areas. This is regarded as highly unlikely to occur due to current and projected economic conditions. Several recommendations were made to strengthen the graduate and undergraduate teaching programs. These included the introduction of some new courses to increase the breadth and depth of training available to students. The review team made specific recommendations concerning current research projects and potential research areas which should be considered. The food science extension program was rated highly. The review panel recommended a needs assessment study to better focus extension programs in areas of relevance and industry need.

Faculty committees and individuals are now studying the concerns and recommendations made in the final report. Appropriate responses to the panel’s evaluations, suggestions, comments, and recommendations will be developed, discussed with higher administration, and implemented where possible.

The faculty are committed to developing and maintaining the highest quality program possible, consistent with funding and personnel. Appropriated funding and research funding (grants, contracts) continue to tighten. We have lost one technician’s position so far and further reductions or restrictions could occur. Thus, we must continually strive to achieve the most efficient, productive use of those funds available for teaching, research, and extension. A continuing need is for gift funds which can be used at the department’s discretion for travel to scientific meetings or short courses, research equipment, guest lecturers (seminar speakers) and similar activities. Funds currently available are inadequate or are restricted as to use by their source.

**Academic Affairs:** Fifteen students in food science are completing requirements for their degrees in Dec. Frank Church and Mark Deeschol will receive Ph.D. degrees. B.S. recipients include: Andrew Dunlop, Carthage; Ann Fulp, Lexington; Jorge Fonce, Arequipa, Peru; Diana Franca Barby, Miami; Karla Tyra, Cullowhee; Aurora Utchela, Estado Bolivia, Venezuela; Ingrid Williams and Teresa Reagan, both of Raleigh, are graduating from the 2-yr. Food Proc. Dist. and Service curriculum. Several of the graduates are continuing their education or have accepted employment.

June Parker, President of the Food Science Club, reports that the dairy bar at the N.C. State Fair was a huge success. The annual cheese sale has been expanded to include muscadine grape jelly and summer sausage. This is the second year the
club has processed its own jelly and sausage. The 17th annual Awards Banquet saw Susan Stancil honored with the B.M. Newell award (outstanding senior) and the Ambrosia Chocolate engraved watch (senior with highest GPA). Steve Tracey was presented the Forbas Leadership award, and James Hall received the Leonard and Frances Crouch award (junior with highest GPA). The 28 B.S. and A.B. students who received scholarships for the 1982-83 year were also recognized.

New Honor Society: Phi Tau Sigma, the Honor Society for Food Sci., was recently granted a charter for the establishment of a chapter at NC State. The new chapter will be known as the N.C. Chapter. Charter members of the chapter are D.R. Lineback, R.E. Carawan, R.A. Deschel, W.W. Sheldon, and F.S. Thomas. The new chapter now has fifteen members. The purposes of the chapter are to recognize and honor professional achievements of food scientists and technologists, to encourage the application of fundamental scientific principles to food sci. and tech. in all its branches, and to promote fellowship, thereby stimulating the exchange of scientific knowledge through meetings, publications, and participation in chapter activities.

New Faculty: Peggy Matthews Poegeding joined the dept. in Oct. She received her Ph.D. degree in food science from the Univ. of Mich., St. Paul in 1982. As asst. prof. she will teach food microbiology and develop a res. prog. primarily related to bacterial spore physiology. She plans to study the transition processes between bacterial spores and cells and apply the knowledge to understanding and improving spore inhibition and inactivation. Peggy is from St. Louis, Missouri, where her family currently resides. She received her B.S. from the Univ. of Missouri in Columbia.

Mark A. Deschel joined the dept. and the USDA Fermentation Lab in Oct. as a research microbiologist. He is a native of Minn. and received his B.S. from State Univer. of N.Y., M.S. from U. of Tenn., and his Ph.D. in food sci. at M.S.U. in Sept. His graduate prog. was directed by H.P. Fleming, in the role of microorganisms on the fermentation of cucumbers. Mark and his wife, Inga, who had a M.S. in nutrition from U. of Tenn., have a baby girl, born in Oct. E. Allen Poegeding joined the dept. in Oct. as an asst. prof. He received his B.S. and M.S. degrees in food sci. from Univ. of Missouri-Columbia, then worked in res. and development at Land O' Lakes, Inc. His Ph.D. is in food sci. from Univ. of Minn. Allen will be teaching food chemistry. His res. is in the muscle foods area, with specific emphasis on mechanisms of thermally-induced protein gelation and macromolecular interactions in processed meats. Allen is a native of Missouri. John Rushing joined the dept. in Oct. as a specialist in dairy products and refrigeration. He received his B.S. and M.B. degrees from Texas A&M and his Ph.D. from Univ. of Neb. John has industrial experience with Fairmont Foods, Omaha and Camden Foods, Okla. City. John and his wife Kelli, who is a teacher in special ed., have two children, Mark (-6) and Paul (-7). Steven Schwartz joined the Dept. in Jan. '83 as asst. prof. His research will be in the food processing area with special emphasis on plant products. Steve is a native of N.Y., received his B.S. from State Univer. of N.Y., M.S. and
Ph.D. from Univ. of Wis. with joint majors in food science, and environmental toxicology. Steve and his wife, Elizabeth, have a baby son.

Faculty Activities: L.W. Aurnaud attended the Gordon Conference on Foods & Nutrition in August. H.R. Ball, Jr. was appointed to the research council of Pub. & Egg Inst. of America; received a new grant from S.E. Poultry & Egg Assoc. to evaluate procedures more effectively to utilize dark poultry meat by removing the color pigment. D.B. Carroll, Jr. gave an invited paper to Amer. Chem. Soc.; assisted in the development of wines for "Dublin Wine Cellars" in Rose Hill that won two medals in eastern USA wine judging competition. H.P. Fleming gave an invited paper to the Nat'l. Knott Packers Assoc.; the USDA Fermentation Lab in advising Mt. Olive Pickle Co. on a project supported by Nat'l. Science Foundation to reduce sodium in fermented vegetables and E.A. Foltz, grad. student working under Henry is on a six month appointment to assist Mt. Olive; another project supported by "Pickles Packers International" is to develop a closed tank for pickle fermentation and Mt. Olive is serving as the site for experimentation. D.G. Rafter is assisting in these projects. R.E. Gregory attended the FDA Food Law Inst. in Wash., D.C. D. Hamann gave an invited paper at the basic symposium on physical properties of food at IFT; organized a prog. on basic measurements of food rheology at Northwestern Univ. T.C. Lanier gave an invitational paper in October to R&D Associates of Iowa UNITEK Laboratories. A.P. Hassman gave invited papers at the Paper Synthetics Conf., and IPT (Fla.) on aseptic processing and packaging; to Marine Colloids, Co., Rockland, Maine and Germantown, N.Y. Co., Brookville, Pa. on use of stabilizers and gums in U.H. frozen desserts. H.M. Hansen chaired a session and gave an invited paper at the Third Int. Conf. on Peroxides and Superoxide Dismutases in Eilenau, W.R. V.A. Jones is a director nominee for Food Eng. Div., A.S.A.E. D.R. Lineback has been elected president-elect of the Amer. Assoc. of Cereal Chemists, a scientific society with more than 3,000 members internationally. J.T. Norton gave a paper at the ASA meeting in Guelph, Ont. on res. funded by the N.C. Pork Prod. Assn. T.R. Kloenhammer gave an invited paper at the Gordon Conf. on "Microbiological Safety of Foods"; organized and chaired a symposium on "Genetic Aspects of Dairy Cattle" at ASA, and chaired a session at ASH. D.H. Pilkington conducted a workshop on safety for the N.C. meat industry in Sept.; met with USDA in Wash., D.C. on reducing salt in country hams, met with French trade assoc. personnel on air-dried meat products. B.W. Shelton has received new funding from S.E. Poul. & Egg Assoc. on the use of ozone in chilling poultry to increase shelf-life, and reduce waste and conserve water. H.E. Rood asked to serve as chair. on "Immobilized Species" at Gordon Conf. and was an invited speaker at biotechnology workshop at Naval Res. Res. Triangle; received a new three year grant from NIH on sulphydryl oxidase investigation (Co-Investigator H.B. Horton, Biochem.); a patent was awarded in Aug. on detection of antibiotics in milk. K.H. Swartzel is serving as asst. editor of Food Engineering Sect., A.S.A.E. S.D. Thomas, located in seafood lab in Forehead City, is now coordinating the daily operation of that facility. L.D. Turner reports a new cooperative program for the Ag. Inst., with Catawba Valley Tech. at Hickory. Students attend the first year at Catawba Tech and transfer to the dept. for the second year. M.W. Walter gave an invited paper on sweet potato protein at Amer. Oil Chem. Soc. C.T. Young reported on res. at the Amer. Peanut and Ed. Soc. in New Mexico, and to USDA and Ind. personnel in New Orleans.

Industry planning comm. meets for Fieldmen & San. Conf.
FACULTY IN THE SPOTLIGHT

Frank B. Thomas received the Earl P. Nokes award for excellence in the field of fishery technology. Frank is the 12th recipient of this prestigious award, which was made during the 27th Atlantic Fisheries Technology Conf. in Portland, MA in Sept. Frank is a native of Delaware and received his B.S. from Penn St. After doing a post-doctoral at MIT, he joined the faculty at Penn St. in 1955. He came to NCSU in 1958 in the Dept. of Hort., and became the seafood specialist in 1961. When food sci. was formed, one of the highlights of Frank’s career was his sabbatical in 1968 at U. of Hawaii. He has also visited and studied the seafood industry in Japan and Canada. Frank’s name appears on nearly 100 scientific and popularized scientific publications. In his early career, his specialty was fruits and veg. before he devoted his full attention to N.C.’s seafood industry.

Frank and his wife, Connie live in northwest Raleigh.

J.T. Keeton, a native of Tenn., was appointed asst. prof. in 1980. He was a post-doctoral res. assoc. in the dept. for 3 years preceding his appointment. Jimmy received his B.S., M.S. and Ph.D. degrees from U. of Tenn. and his academic specialty is meat chem. and products. His res. interests in “hot-boned” meat from beef and pork is timely because of potential savings in energy, labor, and prod. shrinkage. Res. involves extracting and separating salt-soluble myofibrillar protein from fresh prerigor tissue to characterize and identify “binding” factors.

Jimmy and his wife, Jo, also a native of Tenn., live in Cary where he is a deacon, teacher, and choir member of the Ephesus Baptist Church.

Dates to Remember:
Feb. 14-19, Milk & Ice Cream Shortcourse
March 21-22, Fieldmen & Sanitarian’s Conf.
June 11-22, IFT, New Orleans (Tickets to all functions must be purchased in advance, including N.C.E.U. cocktail hour).