Our new leader

D. R. "Dave" Lineback was appointed Professor and Head of Food Science on Dec. 1, 1980. He was Food Science Dept. Head at Penn. State from 1976-80. Dave received his B.S. degree from Purdue Univ. in Chemistry and his Ph.D. in Organic Chemistry from Ohio State in 1962. He served on the faculty at Kansas State and Univ. of Nebraska. His field of research interest is in carbohydrate chemistry. Dave and his wife, Pat, have three children; Linda (19), Scott (17), and Karen (13).

"Our department is recognized for its strong programs in teaching, research, and extension. We plan to continue, and even strengthen, these programs. Changing patterns of student enrollment and decreasing research funding have important implications for our programs. We are moving to meet these challenges by planning for efficient utilization of faculty and resources. Every effort will be made to maintain a strong basic research effort while emphasizing a balanced program, including a vital applied research component to meet the needs of the processing industries we serve. Emphasis will be placed on maintaining and strengthening communications and dialogue with the processing industries of North Carolina to learn their needs, both in basic and applied research, in which we may be of assistance. This newsletter is one effort to inform alumni and friends of developments and trends within our programs and to invite each of you to respond with suggestions and comments concerning our teaching, research, and extension programs. We can only be effective if we know the needs of those with whom we work and interact. This necessitates a two-way flow of information. We cannot work in every area of food science, but must limit our efforts to those areas in which we have faculty expertise and in which there are major needs. With your assistance we will continue to build and maintain strong viable programs of research, teaching, and extension. Please let us hear from you."

TEACHING: "The enrollment in Food Science is stable with about 80 undergraduates, 50 graduate students and 25 two-year students. A number of students have excellent academic records. Scholarships provided by industry and through endowments help recruit superior students. Food Science undergraduates received over $5,000 in scholarships during 1980-81. At the graduate level, Susan Barefoot (BS '71, MS '79) and Mary Ellen Sanders (MS '80) have been awarded Kalsion Fellowships in national competition. Tim Parker was the salutatorian for all Ag. Institute students with a GPA of 3.96. Four students have graduated this year who were in the cooperative program with A&T in Greensboro. The students attend A&T for three years and then concentrate on Food Science courses in their senior year at NCSU. A number of Food Science students are getting good experience in the food industry this summer thanks to summer career-related jobs. We hope this work experience will prove beneficial as students take jobs on graduation. A reasonable number of positions were available to graduates this spring. Students who were aggressively searching for jobs received offers of $15,000 to $19,000."
RESEARCH: "Our departmental research program has a broad multi-discipline basis with application of the areas of food processing and engineering, chemistry-biochemistry, microbiology, and nutrition to commodities such as dairy products, peanuts, seafoods, meats, poultry products, fruits and vegetables, fruit juices, yams, and pickles. Our research, aimed at solution of short-term problems, is balanced with basic research which provides not only a foundation of information based on long-term goals but also for future applications. In the future we hope to increase our basic research efforts in the areas of nutrition and the properties of plant proteins and cereal chemistry while continuing our research applications to specific commodities."

EXTENSION: "The primary charge of Extension is to extend research results to industry and to bring problems back from the industry. We also attempt to keep industry aware of new and pending regulations as well as conduct short-courses, conferences, seminars, and workshops on subjects of current interest. We welcome your inquiries about our activities and your input for improving our program."

SHORTCOURSES, CONFERENCES, AND WORKSHOPS: In addition to teaching responsibilities, M. E. Gregory has assumed the responsibility of coordinating the on-campus adult educational programs. In Food Science. With the increased demand for technology and the necessity for more efficient use of faculty, the Dept. has accelerated its offerings and training for food industry personnel. Recent programs that have been conducted include: Food Protection Short-course, Sanitarlans and Fieldmen’s Conference, Market-Milk Shortcourse, Community Canning Workshop, and three food handling workshops. Programs planned for the remainder of 1961 include meat plant sanitation workshops and a dairy sales shortcourse. If you know of programs that are needed by the food industry, let us know. The Dept. is considering a "first of its kind" CRTG certification shortcourse. The feasibility of such a program is being studied and a decision is expected soon. Three workshops for food handling personnel were completed in April and May. Each workshop (35 participants) consisted of seven (one and one-half hour) sessions conducted by the Food Science extension faculty. Management personnel from the participating company was gratified at the results of the training. Extension personnel are considering future workshops with other N. C. food-handling establishments.

NEW FACES IN FOOD SCIENCE: Retirements in the past year have added "new blood" to the Department. Seven new faculty have recently joined "the ranks" and three other positions are in the process of being filled. All these are in the food microbiology area-red meats, dairy, and food fermentation (USDA).

Mrs. R. H. "Shirley" Dury (M.S.-Univ. of Tenn.) Responsibilities are in teaching (two-year program) and extension. She is initiating a new program with N.C. child care centers.

Mrs. W. C. "Ann" Bradley (B.S.-NCSU) Responsibilities are in the two-year program and works with Lynn Turner, Director, Ag. Instic.
J. T. Keeton (Ph.D.-Univ. of Tenn.) is conducting research on biochemical and physical properties of red meats, and also involved in the teaching program. Jimmy was in the Dept. on a post-doctoral for three years before his appointment as Assistant Prof.

H. H. Hassan (Ph.D.-Univ. of Calif.-Davis) is doing research in microbiology. Hassan's research is involved with the physiology and biochemistry of food-borne pathogenic microorganisms. Before his appointment as Assoc. Prof., he was in the Dept. of Microbiology at McGill Univ. (1 year) and the Dept. of Biochemistry at Duke (4 years).

K. D. Enright, Asst. Prof., (Ph.D.-NSU) will focus on food engineering, particularly UHT processing. Ken's grad. program at NSU dealt with a number of UHT problems. He had several years of industrial experience before returning to NSU on his graduate program.

E. M. Ellis, M.D., Asst. Prof., (Ph.D.-Okla. St.) is working as the Meats Specialist in extension. Dwan has worked for the past 10 years in the meat industry and the past 7 years with Tee-Pak Co., Chicago.

B. W. Shelp, Asst. Prof., (Ph.D.-Y.P.I.) is investigating the characteristics of "stale" flavors in re-heated poultry meats. Brian is also involved with research on the effect of processing procedures on retention and stability of vitamins in poultry meat used to fabricate poultry products.

ETCHELLS SUCCEDES: J. L. "Jack" Etchells passed away on May 12, 1981, at his daughter's home in Kentucky. He was Professor-Emeritus, Food Science-U.S.D.A. His food fermentation research contributed greatly to the N. C. pickle industry. Retiring in 1975, he spent his last six years in Raleigh. He leaves his wife, Betty, one daughter and a son. He will be named a Fellow of the IFT at the annual meeting in Atlanta, June 7-10.

MIDDLETON RETIRES: Several gala events and parties have accompanied J. L. Middleton's retirement. He has served as the dairy plant manager for 25 years and was first employed in the College Dairy in 1952. He is well known throughout N. C.'s dairy industry since he has been closely associated with dairy research and short course programs. Jim and his wife, Betty, are parents of two sons, Jimmy (33) and Steve (29) both of whom are married. Jim and Betty have two granddaughters, Katie (1) and Tara (1). We wish Jim and Betty well!
With the skyrocketing price and the shortage of peanuts, a Food Science researcher, C. T. Young, is making unique contributions in assisting peanut processors. Clyde has developed testing procedures to identify off-flavored peanuts not suitable for processing. In addition, he is attempting to extend the shelf-life of peanut products. His work will result in improved peanut products for North Carolina consumers. Clyde joined the Dept. in 1978, from the Univ. of Ga. He received his B.S. and M.S. from NCSU and his Ph.D. from Okla. St. (1970). He and his wife, Kathy, have five children: Tim (Food Science grad. student), Tom (23), Dana (19), Ray (16), and James (15).

DATES TO REMEMBER

Dairy Tech. Outing - September 23
Dairy Sales - August 24-28
Shortcouse
Ag. Open-House - October 10
NCSU Homecoming - October 3

It is estimated that the average American is 10-20 percent overweight, thus G. L. Cottieran's research on obesity is both timely and relevant. George has devised a method to distinguish the effects of elevated blood lipid levels on Vit. E status. He is the first individual in the Dept. to use animals for studying nutrition. Within the past year, he has participated in a number of food industry meetings and has correlated nutrition problems to various N. C. Food commodities. George joined the Dept. in 1978, coming from the Nat. Inst. of Health. He received his B.S. and Ph.D. degrees from Vanderbilt Univ. His family has been in the ice cream business in Nashville, Tenn., for 50 years. He and his wife, Joan, live in Cary with their Afghan Hound, Shalman.