

CELEBRATING 75 YEARS

*Strong Past~
Growing Future*



UNION LEAGUE CLUB
OF CHICAGO

Monday, January 25, 2016
65 W Jackson Blvd, Chicago, IL 60604



Chicago Section
Institute of Food Technologists

OUR SEVENTY-FIFTH YEAR

Thank you to our 75th Anniversary
Event Sponsors!



EMSL ANALYTICAL, INC.
LABORATORY • PRODUCTS • TRAINING



This Evening's Schedule *Celebrating 75 Years!*

- 4:00-5:00 PM Executive Committee Meeting
7th Floor
- 5:00-6:30 PM Social Hour with Cash Bar and
Appetizers
- Silent Auction (*closes 30 minutes
after the speaker*)
- Red Carpet Photo (*complimentary*)
- Live Music—Altus String Quartet
from DePaul University
- Tour into the Past—*view
memorabilia from 1941—present*
- 6:30-8:00 PM Dinner, Toasts, and Speaker
- Speaker: Colin Dennis, IFT
President— *Science, Food &
Society?*
- 8:30 PM Silent Auction Closes
- 9:00 PM Raffle & Silent Auction Winners
Announced. Photo Closes.
- 9:30 PM 75th Anniversary Party Ends

All monies raised
support scholarships!

silent 5:00-8:30 PM
AUCTION

#1



Minimum bid: \$100.00
Value: Priceless!

Authentic Blackhawks Jersey

Autographed by team captain Jonathan Toews



Minimum bid: \$100.00
Value: \$300.00

#2



VIP Experience for 2 to the Blue Man Group

Includes dinner, drinks, premier seating, and a back-stage experience and photo opportunity



#3



Minimum bid: \$100.00
Value: \$200.00

Elegant Dinner for 2 at the Everest

\$200.00 value



Dinner Menu

Hors D'oeuvres

Falafel cake with olive relish

Smoked almond stuffed & bacon wrapped dates

Soup: Cream of Yukon Gold Potato Soup

Butter Braised Leeks and Crisp Prosciutto

Wine Pairing—A to Z, Pinot Gris, Oregon

This Pinot Gris is crafted by a group of veteran Oregon winemakers. It has a brilliant, yellow gold color with refreshing aromas of lime, gardenia, pear, quince and some lychee to give it added complexity on the nose. On the palate, it is refreshingly juicy, bright with lively stone fruit and mineral notes.

Main Entrees:

1. Braised Short Rib of Beef, Portobello Mushroom Ravioli and Caramelized Onions Natural Au Jus
2. Eggplant and Forest Mushroom Lasagna, Sautéed Spinach, Ricotta Cheese and Roasted Garlic Cream
3. Chicken Scaloppini, Rosemary Roasted Lyonnaise Potatoes, and Lemon Caper Butter Sauce

Wine Pairing—Mercer, Cabernet Sauvignon, Horse Heaven Hills, Washington

Dark, ruby colored, this is a bold but smooth expression of Cabernet Sauvignon from the state of Washington. Aged in a combination of French and American oak barrels for 18 months it has smoky, toasty aspects that pair well with meat and eggplant dishes.

Dessert: Contemporary Tiramisu: Almond Butter Cake, Whipped Espresso Ganache, Mascarpone Cream, and Dragée Almonds

Wine Pairing: Zardetto, Prosecco Brut, Italy

Located in the heart of Veneto, Italy, this refreshing bubbly has made from the Prosecco grape for generations. Not as strong as Champagne, it is a dry, fruity, easy-drinking wine that will cleanse your palate after the main entrée.

A Toast to the Founders

On the Shoulders of Giants: the Early Years

Ladies and Gentlemen of the Chicago Section IFT and Honored Guests. It is time for us to pay homage to our founders.

As the famous French student of the American experience, Alexis de Tocqueville, observed in the early 19th Century,



**Dan Best, President
BEST VANTAGE, Inc.
Executive Committee
CSIFT Chair 2007-08**

we Americans are prone to create associations that further our ideas and ideals.

On January, 1941, just 11 months prior to the outbreak of the most destructive war in human history, an association of food industry professionals known as the Midwest Association of Food Technologists created a separate chapter of the Institute of Food Technologists and rededicated themselves to the furtherance of the science and technology of food development. Let us take a moment to reflect what our world looked like back then: what has changed and what has not.

What happened in those first 25 years? The use of X-rays in food quality control was first implemented, and the development of atmosphere-controlled packaging, bulk aseptic storage, the use of plastics in packaging, irradiation and microwave cooking and pre-packaged airline food began, even though their full commercial acceptance was still decades away.

American products, such as Hormel's canned spicy ham (SPAM), went global as a result of war aid and reconstruction. The '50s witnessed the birth of the fast-food industry, along with a nascent interest in ethnic foods and cuisines.

Our Chicago Section IFT predecessors lived the Cold War, the Space Age, the Green Revolution and the struggle against massive global famines that marked the post-War era.

Controversies of those early years, such as label compliance, preservation of nutrient quality during processing and sensitivity to consumer trends still resonate loudly today.

In 1963, the first Tanner Lecture addressed global famine and, in November, 1966, the Chicago Section IFT staged its first, very successful Suppliers Night at the Chicago Lake Shore Club, for which 66 suppliers paid \$11.00 per booth.

In the 1970s, aseptic packaging took off and consumers began a long and slow swing away from "space food" to health beverages and "natural food". A French company, Perrier, was convinced that Americans would pay good money for water in bottles. Americans laughed. Perrier laughed last.

The 1980s brought great transitions, but we could now see the foundations of our modern food industry establishing themselves on a global basis.

Yes, it was the Age of the Corporate Raiders, when names like Carl Icahn and Ivan Boesky ruthlessly restructured our industry forever, but we continued to introduce great technological innovations. Biotechnology, sustainability, dietary fiber, fat, high-intensity sweeteners and other state-of-the-art ingredients burst on the scene, where these issues still percolate today.

That, my friends and colleagues, is but a brief panoramic summary of the first 50 years of our Chicago Section IFT. The scientists, engineers and technologists of the Chicago Section IFT were there to help make this happen

And it is thus, my fellow members of the Chicago Section IFT and honored guests, that I ask all of us to now raise our glasses in a toast, in homage, to those that went before us.

Theirs are the shoulders upon which we stand today, in gratitude and remembrance. They helped provide much of the world a safe, plentiful, nutritious, varied and affordable food supply. May, one day, our future members be able to say the same about us, that, "you helped change our world for the better and for this we are grateful!"

A Toast to the Present



Deepa Thakar, National Food
Technical Sales Manager
EMSL Analytical, Inc.
Membership Committee
Co- Chair

Thank you for attending our 75th anniversary dinner. Tonight, let us celebrate our present-day section programs, members, and accomplishments!

The Chicago Section IFT has 17 active committees that plan and execute the activities of the Section. These committees are staffed with tireless member volunteers.

The Audit and Finance committees work hard to create a stable and supportive financial infrastructure for our section to grow on.

Our Programs, House, and Hospitality committees work all the magic to put on great events like this one each month.

Our Professional Development and Employment committees directly serve our membership constituency and supporting companies by offering value added events and opportunities to help grow their careers.

Our Marketing and Long Range Planning committees serve to raise awareness, promote, and move our Section forward through innovative and cross-committee functional planning.

Our Membership and New Professional committees continue to offer exciting new engagement opportunities for our entire membership body.

Our Scholarship committee coordinates a variety of activities to promote and award funding to secure the future of Food Science in our Section.

And our Golf Outing and Suppliers 'Night Committees boast two of the most successful annual fundraising ventures of any IFT Section in the country.

We are so thankful for our wonderful volunteers that keep this Section strong!

We are so proud of our diverse member-base, too. Chicago Section IFT members come from 10 different countries and 35 states. Our furthest member comes to us from Russia!

Our members represent 9 different job categories and 47 different job functions in the Food Industry - from Research & Development, to Marketing & Sales, to Students.

We have over 2,200 members, and tonight we would like to give special recognition to our 5 most tenured members and thank them for their decades of support:

Macey G. Feingold (since 1949)
Dr. Elwood F. Caldwell (since 1950)
Gerald W. Bard (since 1951)
Maclyn R. Peat (since 1953)
Dean Duxbury (1956)

Please join me as we raise our glasses to toast 75 years of momentum, success, and leadership. Here's to the Chicago Section IFT's proud members, volunteers, programs and leaders. May we be fortunate to celebrate 75 more years!

2,200 Members

47 Job Functions

9 Job Categories

\$300,000 in Scholarships

10 Countries

160 Committee Members

12 Executive Committee Members

4 Professional Development Meetings

5 OFFICERS
8 Dinner Meetings

3 Social Events

75 Years

35 States

23 Committees

9 New Professional Meetings

A Toast to the Future

The Chicago Section has been supporting food science education since 1987. Please join me in a toast to the Section's generosity and commitment to the future of Food Science.



Nancy Moriarity, Ph.D.
R&D Director, Strategy and
Portfolio Management,
Pepsico
Scholarship Committee Chair

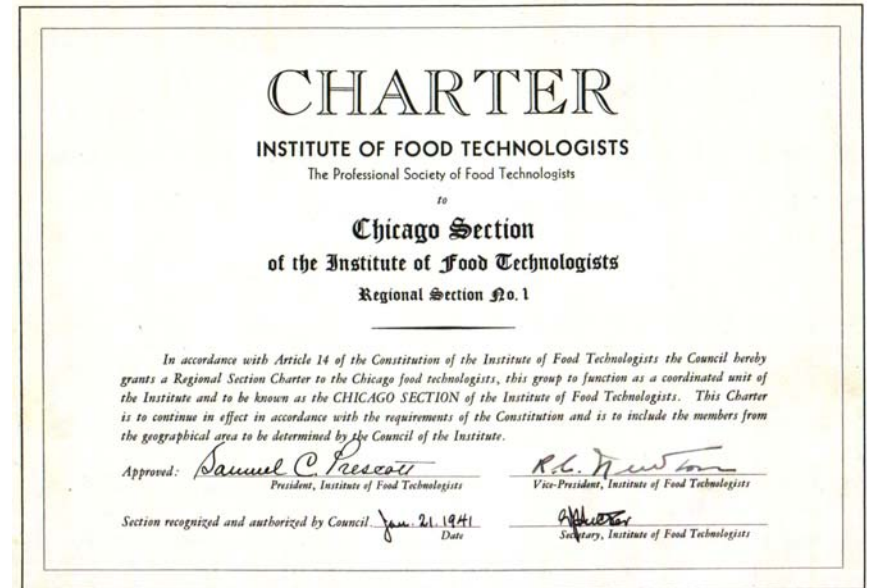
Let's applaud the more than \$300,000 donated to date and the additional \$250,000 to be provided this year.

Let's cheer the support we've provided enabling hundreds of individuals to explore and pursue their interest in food science and technology.

Let's commend the programs we fund as they support high school, undergraduate and graduate student education.

Let's tout current activities, including establishment of the Chicagoland Food Science Foundation; establishment of a new, competitive scholarship program awarding up to 10 grants of \$5000 annually to deserving students; and the creation & funding of the CSIFT Teaching Assistantship Endowment at the University of Illinois, providing ongoing financial support for a Product Development class TA.

In closing, please join me in celebrating the Food Science student support we've provided and are committed to continue, enabling the future of our industry and the Chicago Section! Cheers!



Celebrating 75 Years!

Science, Food, and Society?

Science and technology have contributed greatly to the success of our modern food systems, by integrating and applying, an increasing range of scientific disciplines.

Although society generally embraces and enjoys the key benefits of value, consistency, choice and convenience, some suggest the cost to society of obtaining these benefits is too high and are suspicious about the science and technology of food.

The confusion and lack of trust surrounding our food systems, in the minds of consumers, has led to misperceptions and misunderstandings. There is also a general lack of awareness of the role which science has played in ensuring the availability of safe and nutritious food during the last century or so.

Communicating the value of science of food, and its application, is often difficult in a digital world where global news stories are delivered instantaneously to readers and viewers who may not always get accurate facts about situations and the correct details of the underlying science and technology.

These issues will be discussed in the context of feeding an expanding and increasingly urbanised world population in the decades to come. In future a more open and transparent dialogue around such issues is essential to explain the options and to illustrate the essential role which science of food has in society.

Our aspiration must be for a world where science and innovation are universally accepted as essential in providing safe, nutritious and sustainable food supply for everyone.

Professor Colin Dennis

CBE, DL, PhD, CFS
President IFT, 2015-2016



Colin has a 1st Class B.Sc. in botany and biochemistry and a Ph.D. in mycology from Sheffield University where he received the Boswell Memorial Prize for top student.

His career in food science spans 45 years. After 11 years at the Institute of Food Research in Norwich, including a secondment to Matforsk near Oslo, he joined CampdenBRI, Chipping Campden in 1981, as Head of the Food Technology Division. In 1988 he was promoted to Director-General (CEO), a position he held for 21 years and was elected a Honorary member in 2009. He was also the Unilever Visiting Professor in Food Science at Queen's University, Belfast from 1991 to 2006.

He is a Fellow and Past President of the UK Institute of Food Science & Technology, a Fellow of the International Academy of Food Science & Technology and Past Chairman of the Scientific Council of the International Union of Food Science & Technology.

He has served as a Non Executive Director of the United Kingdom Accreditation Service and on many Government and Industry Advisory Committees in the UK and overseas, including Australia, Canada, Singapore and Abu Dhabi.

He is currently Chairman of the Board of Trustees of IFIS and the Scientific Advisory Committee of Flanders Foods (Belgium). He also serves on the General Advisory Committee on Science at the UK Food Standards Agency, the Advisory Board of the International Food Network (USA), as a Governor at the Royal Agricultural University, a Council Member of the British Nutrition Foundation and is on the Board of the National Skills Academy.

Colin has served as Secretary and Chair of the British Section of IFT and as Chair of the Constitution and By-Laws Committee, of the Global Strategy Advisory Panel and of the Strategic Planning Task Force. He also served on the Governance Task Force, Finance Committee and the Board prior to being elected President of IFT.

He was appointed Commander of the Order of the British Empire (CBE) for services to the agri-food industry in 2009 and received IFT's Myron Solberg Award in 2011.

A History of the Chicago Section of the Institute of Food Technologists 1941-2016



Ellery H. Harvey

On October 14, 1939, Ellery H. Harvey, on behalf of a group of Chicago food technologists, petitioned and received permission from the newly formed (July 1, 1939) Institute of Food Technologists to host the first annual IFT conference in Chicago.

As chairman of the local arrangements committee, Harvey, who was a founding member of IFT met with twenty-three other founding members on November 8th to lay preliminary plans for the 1940 conference.

At this meeting, the twenty-four attendees decided to meet monthly to review progress, report, and start additional plans for the conference. In addition, the first steps were taken to organize a Chicago Section of IFT.

The existing IFT constitution, however, made no provision for local or regional sections. Therefore the consensus was that the Chicago Group would proceed unofficially as the Chicago Association of Food Technologists. Membership in the local group was limited to IFT members and its goals were to parallel those of IFT.

On January 25, 1940, the members adopted a set of by-laws, forming the unofficial Chicago Association of Food Technologists. Ellery Harvey was elected Chairman; George A. Crapple, Secretary; and Victor Conquest, Treasurer.

IFT members from many areas of the Midwest attended the early monthly meetings with great enthusiasm. This widening interest in the Chicago "Section" encouraged a name change in to the Midwest Association of Food Technologists.

An important function of the group's early meetings was the preparation for the impending IFT Conference. All who took part in the planning looked forward with anticipation to the fruits of their efforts.

The conference, held June 16-19, 1940, at the Morrison Hotel, Chicago, was attended by over 495 registrants. Speakers included the Assistant Secretary of War Johnson, who spoke on "Mobilization of the Food Industry in the Event of War." War in Europe was very active at this time and there were concerns about the United States' involvement.

Besides the technical speakers, the conference included industrial exhibits, plan tours, a smoker, and a banquet. One satisfying reward was that the registration fee (\$2.00 per person) and the fees for the 20 exhibitors more than covered the Conference expenses. Since IFT was low on funds, the Chicago Group wanted to ensure that the conference would be wholly self-supporting. Net profit after expenses totaled \$600.00.

The First Annual IFT Conference Exhibitors

American Can Co.	Bausch & Lomb Optical Co.
Berlin Chapman Co.	Central Scientific Co.
Chisholm-Ryder Co.	Coleman Electric Co.
Container Corp. of America	Corn Products Sales Co.
Dewey and Almy Chemical Co.	Diamond Crystal Salt Co.
E.J. duPont deNemours and Co.	Food Field Reporter
Food Industries	Merek and Co.
National Sugar Refining Co.	Scientific Tablet Co.
The Pfaudler Co.	Thermal Research Corp.
U.S. Steel Corp	Wilkens-Anderson Co.

During the fall of 1940, attendance began to grow at the monthly local meetings. Chicago food technologists decided to petition the IFT Council for official recognition. Thus, on January 21, 1941, Harvey presented the petition to the National Council.

The IFT Council unanimously adopted the petition and the Chicago Section was recognized and chartered as the First and Pioneer Section of the Institute of Food Technologists.

Since IFT by-laws at first did not allow for Regional Sections, amendments were made to include Regional Sections. Thus Chicago was able to become a part of IFT as a Regional Section.

The first formal meeting of the Chicago Section took place on February 28, 1941 in the De Mets Board of Trade Building Grill at 141 West Jackson Blvd., with 102 attending. Elected officers included E.H. Harvey, Wilson & Co. as Chairman; G.V. Hallman, Continental Can Co. as Vice Chairman; E. S. Stateler, Food Industries, as Secretary; and R. H. Lueck, American Can Co., as Treasurer.

The Executive Committee included R. C. Newton, Swift & Co.; G. A. Crapple, Wilson & Co.; L.K. Riggs, Kraft-Pheni Cheese Co.; and M. I. Laing, Armour & Co.

Following adjournment of the Section meeting the Executive Committee authorized the collection of \$1.00 yearly dues and the appointment of an Auditing Committee. The Chicago Section was truly in business with a full set of regularly elected officers and with funds in its treasury.

During this short period of time the foundation for the Chicago Section was laid. The foresight and initiative of this small group of Chicago technical people gave us an opportunity to serve the food industry through several Section activities.

During the Section's first year, on June 16, 1941, Ellery H. Harvey suggested establishing the Nicholas Appert Medal Award.

Nicholas Appert was recognized as the pioneer of food preservation by his development of heat processing of foods in sealed containers.



A jury of members would annually bestow this award upon one *"who because of preeminence in and contribution to the field of Food Technology is deemed worthy of special recognition."* The first recipient in 1942, was William V. Cruess of the University of California. Awards have continued every year to date.

A Speakers Bureau was organized in 1947 to supply member speakers on food technology subjects to civic, educational, and professional groups in the Chicago area.

The Vitalizer, a newsletter, was started in 1948. The purpose of the publication was to bring members announcements of meetings, to introduce speakers, to advise on various committee reports, and to give a complete resume of the Section's business



A committee chaired by Elwood F. Caldwell initiated the Fred W. Tanner Lectureship Award. The Chicago Section established this award in 1961. The purpose of the Tanner Lecture is to advance the profession and the practice of Food Technology by bringing before the Section members and their guests outstanding persons in the field of Food Technology, or its related sciences, to speak on advances in the preparation, preservation, and enjoyment of food.



Fred W. Tanner

The lecture was named in honor of Fred W. Tanner, Professor of Bacteriology, at the University of Illinois, world renowned authority on food microbiology and a founding member and past president of IFT.

The first recipient in 1963 was Dr. B. S. Platt, Director of Human Nutrition Research, Medical Research Council, Mill Hill, London. Awards have continued every year to this day.

The Section's Continuing Education Committee established a series of evening courses in Food Science in 1961 at the Illinois Institute of Technology (IIT). Section members participated as instructors.

This effort allowed members to continue their food science education locally. IIT had been planning to discontinue Food Science from their course studies, so the Section helped to provide a continuation of the program until 1972. After this, the University of Illinois, Urbana-Champaign, took over the Masters Degree program under the direction of Art Siedler.

In 1962 the Section, jointly with the Chicago Nutritional Society and the Illinois State Medical Society's Committee on Nutrition, presented a one-day symposium on Nutrition and Food Technology. Several of those joint meetings continued in the following years.

In 1964, Stanley Tolin suggested the idea of Suppliers' Night. The first event, held at the Midland Hotel in Chicago boasted 30 exhibitors who paid \$15.00 per table. The success of this idea has flourished to where today's exhibitors number over 550 and pay \$600.00 per booth. The 2015 show was attended by over 3,200 people.

"I was one of the first ones to have a booth at the first Suppliers' Night and I will never forget it," recalls August Habighurst, a 50+ year Chicago Section member. "We basically had a card table and a couple of products to taste. To see how Suppliers' Night has grown from that time is tremendous. I think it behooves the Chicago Section to be very proud of Suppliers' Night."

With the early realization of increasing revenues from Suppliers' Night, funds were established to help cover the expenses of the Tanner Lectureship and to begin funding an undergraduate scholarship program at the Department of Food Science at the University of Illinois, Urbana-Champaign.

In 1975, the Section established two new awards to honor Section members:

1. **The Chairman's Service Award:** Recognizing outstanding food technologists who have distinguished themselves in the service of the Section
2. **The Chairman's Achievement Award:** Recognizing outstanding persons with achievements in food science.

The first Service Award went to Elwood Caldwell while Arnold Johnson received the first Achievement Award.

Today, the Chicago Section continues the traditions of the Appert Award (awarded by IFT), the Tanner Lecture, the Chairman's Service and Achievement awards, and Student Night give future food scientists insight and networking opportunities in the food industry.

Monthly dinner meetings continue to be highlighted by keynote speakers discussing various food science topics. The monthly *FoodBytes Newsletter*, the website, and social media keep members informed about Section activities.

The key to the Section's past and future success is its people. As more people become members and get involved in Section activities, the Chicago Section can only benefit and grow.

From our humble beginning of 100 members, the Chicago Section of the Institute of Food Technologists today celebrates its 75th Anniversary with 2,200 members.

*Strong Past—
Growing Future*

*A Special Thank You to the
75th Anniversary Task Force!*

Thank You!

Joy Dell'Aringa—Program Chair

Katie Schmidt—Program Committee

Brianna Heighway—Program Committee

Julie Ip—House Chair

Jan Miller—House Committee

Samantha Gardiner - House Committee

