



CHICAGO SECTION

INSTITUTE OF FOOD TECHNOLOGISTS



DR. JOANNE SLAVIN
University of Minnesota

DIETARY FIBER AND SATIETY

Consumption of high fiber diets is linked to lower body weight. This has prompted food manufacturers to add functional fibers to foods and beverages to assist in weight management. Research trials find that not all fiber sources are equally

effective in enhancing satiety and decreasing food intake. Types of functional fiber most effective at decreasing food intake will be discussed, as will quantities of fiber needed to be effective.

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FEBRUARY DINNER: MONDAY, FEBRUARY 11, 2008 WELLINGTON OF ARLINGTON ARLINGTON HEIGHTS

Location

Wellington of Arlington
2121 S. Arlington
Heights Road
Arlington Heights,
IL 60005
Phone: 847.439.6610

Schedule

4-5pm: Executive Committee Meeting
5-6pm: Social hour, cash bar
6pm: Dinner & Speaker presentation

Menu

Soup of the Day &
Salad with choice of

dressing

Breast of Chicken

in Champagne

Mushroom Sauce and

Prime Rib in au jus

Glaze

Vegetable of the day

Baked Potato

Dinner Rolls and butter

Chocolate Sundae

Coffee, Hot Tea, or Milk

A bottle of Chardonnay
and Merlot at each
table

Prices

\$37 per person if you
register by noon on
Friday, February 8th

\$40 per person if you
register after noon on
Friday, February 8th or
walk-in

Directions

Take I-294 to
I-90W. Take I-90W
about 7 miles to
Arlington Heights
Road. Exit at
Arlington Heights Road,
and turn right (north)
and take to restaurant,
about 0.3 miles up the
road.

Speaker's Bio

Dr. Joanne Slavin is a professor in the Department of Food Science and Nutrition at the University of Minnesota. She teaches hundreds of students yearly in *Life Cycle Nutrition* and *Human Nutrition*. She has presented more than 250 invited scientific lectures around the world on topics including dietary fiber, carbohydrates, whole grains, and the role of diet in disease prevention.

Her research has generated more than \$5 million dollars in competitive research grants on dietary fiber, whole grains, and the role of carbohydrates in disease prevention. She is the author of more than 100 scientific publications and numerous book

chapters and review articles and has advised 50 graduate students who work in universities, food companies, and health care facilities.

She is a Science Communicator for the Institute of Food Technologists and a member of numerous scientific societies, including the American Dietetic Association and the American Society for Nutrition. She is a frequent source for the media on topics ranging from functional foods to sports nutrition.

Dr. Slavin received B.S., M.S., and Ph.D. degrees in Nutritional Sciences from the University of Wisconsin-Madison and is a registered dietitian.



PLEASE SAVE THE DATE

THE CHICAGO SECTION IFT GOLF OUTING IS BACK!!

IT WILL BE HELD JUNE 10, 2008 AT WHITE PINES GOLF COURSE IN BENSENVILLE, IL.

ALL PROCEEDS WILL BENEFIT THE CHICAGO IFT SCHOLARSHIP PROGRAM!

PLEASE SAVE THE DATE

NEWSLETTER SCHEDULE

Please send news of educational opportunities, industry news, and social events, etc. to the Newsletter Co-Chairs:

Ann Radde, Cargill
Phone: 219-473-2524
Fax: 219-473-6601
E-Mail: ann_radde@cargill.com

Dean Duxbury
Phone: 630-834-5256
E-Mail: dux1@sbcglobal.net

Nancy Hobart, IAM
Phone: (630) 916-4960
E-Mail: nhobart@iami411.org

Deadlines for newsletter submissions for the 2007-2008 program year are 2 days following the monthly meeting. Please send your articles in completed, ready-to-publish format to Ann Radde, Dean Duxbury, and Nancy Hobart. Thank you. The Newsletter Committee would like once again to express our appreciation to Bobbi Buford for her assistance in proofing the newsletter.



DAN BEST, CHAIR

MESSAGE FROM THE CHAIR



Title: Realignments

Hello Everyone:

Happy New Year! We're back after the Holidays and it is only... 2-1/2 cold, wintry months until Spring. What better place to hunker-down for good food, good drink, good conversation and good fellowship than our monthly Chicago IFT Meetings...right?

My hat is off to Liz Suter once again for the great January Meeting location at the Greek Islands in Lombard. It was a great meeting with great food and a great turnout. Some of us kept it going into the late hours over retsina wine and ouzo. Opa!

Chad Boeckman, ENRECO's national sales director at only 25 yrs of age, provided an inspirational presentation on how he viewed his role as a facilitator of technology transfer in the food industry. He explained that he views his role primarily as that of a technical problem solver. Interestingly, he also noted that he was Wisconsin's youngest-ever licensed paramedic before he opted to enter the food industry. Sometimes we forget that we are really in the health care industry.

The presentation, by the way, was sponsored by the IFT's Marketing & Management Division, which exists to improve information transfer between the business and technical sides of the industry. Our very own Joe Stout

chairs that division, so ask him about it. They are a very "can do" group.

This coming month, we have another great speaker, Prof. Joanne Slavin of the University of Minnesota Dept. of Nutrition. I've heard her speak and she, too, is inspirational. More to the point, she is informative, insightful and funny. She has no qualms about popping balloons of conventional nutritional wisdom with her sharp sense of humor. My kind of speaker! I really look forward to her presentation and hope to see you all there.

On the administrative front, we've had a few changes. Due to a change in her job situation this year, Susan Abraham resigned her position as Program Chair and Chair Elect. Anna Lovis graciously agreed to step into the breach. Susan did a great job putting together our speaker program last Fall and we remain in her debt. Thank you, Susan, for the contributions that you've made to our Section and thank you, Anna, for the seamless transition that you've provided.

OK – here's an industry question to contemplate at the next meeting: some of us have picked up on mounting interest in applying the "whole food" trend to food product formulation. That is, foods that use "whole food" ingredients. For example, instead of using "modified starch", you might use "tapioca flour" or, instead of "inulin", you might use "wild sun-

flower root"...all to enhance ingredient label appeal.

Here's my question for discussion during the next meeting's cocktail discussion – does this trend have legs? Is it practical?

Here's another question: are we facing an economic slowdown...and how will it impact our industry?

I once had a friend who sold high-value meats and seafood to specialty stores. He told me that his best sales were to low-income areas. The reason is...food remains a really *inexpensive* form of entertainment. People might sacrifice on going out to eat, but they will splurge to eat well (or entertain) at home. Now, I was given this kernel of wisdom about 20 years-ago. Does it still apply? Methinks, yes. Americans for the most part spend a ridiculously low part of their disposable income (in global terms) on food, so there's room to grow.

Discussion?

Golf Outing. June 10th. It will be great. You'll want to be there. Mark it down.

'nuff said!

Daniel Best, Chair

IFT CHICAGO SECTION EMPLOYMENT COMMITTEE NEWSLETTER FEBRUARY, 2008

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Gary Wills
REGAL FOOD INGREDIENTS
Phone: 708-214-6689
Email: garwil526@aol.com

The Employment Committee publishes this portion of the newsletter as a free service to Chicago Section members. Because we cannot control the information supplied to us, no guarantee can be made of its accuracy. Additional information on a particular listing can be obtained by contacting one of the people listed above. Please submit ads for the March newsletter by February 11, 2008

POSITIONS AVAILABLE

A. SALES/MARKETING: Int'l chem mfgr seeks to fill full time Sales/Marketing position. Located in Lombard, IL, co manufactures Sodium Carboxymethyl Cellulose in 3 facilities in Mexico, Colombia & Argentina. Position available is to enforce the marketing & development of new accts working hand in hand w/ US Nat'l Sales Mgr. Duties include market research, initial client contacts & sales. Requires estimated 20% travel. Ideal candidate will be bilingual English/Spanish; Chem Engineering or Food Science degree; must be upbeat, outgoing personality & willing to give 110%. Past exp w/ hydrocolloids a plus.

B. TECHNICAL SALES REP: Rapidly growing specialty chem mfgr in Chicago area is seeking an exp Tech Sales Rep to drive growth in food processing chem business. Our product line includes antifoams, release agents, surfactants & other specialty formulations. We offer salary, commission & complete benefits pkg; in return, we seek a well organized, motivated salesperson to deliver new business in an entrepreneurial, team-oriented environment.

C. PRINCIPAL RESEARCH SCIENTIST: Leads identification, assessment & dev of new/novel technologies & process improvements. This can be achieved via new raw materials, unique use of materials, technology transfer, etc. Supports commercial delivery of new/novel applications; includes tech support of production trials of new prod internally & at customer site; take a leadership role in organizing & implementing departmental projects; manages multiple priorities & timelines; uses strong technical & problem solving skills to approach complex projects. Communicates technical info w/in the co, to customers & industry groups; trains & mentors junior scientists. Located in so suburban Chicago.

D. PRODUCT DEVELOPMENT: privately owned food & beverage mfgr in Lake Zurich searching for someone to work on hot & cold bev innovations. Seek a creative & motivated food/bev scientist to join us & delight our customers. Successful candidate will help us develop new products & tweak existing products as part of a talented & dedicated group of lab personnel. Participation on creative, new prod dev, ideation, brainstorming & other innovation based teams is expected. B.S. req'd, M.S. preferred. 2-5 yrs exp in dev of customized beverage or food prod expected.

E. FACILITY MGR: Responsible for all aspects of production & QA for small food ingredient plant. Experience w/ SOP's, GMA's & HACCP req'd. Growing company located in Northwest Illinois.

F. SALES: Leading global producer of specialty vegetable oils w/ corporate offices in San Francisco. Sales Position open for candidates w/ 3-6 yrs exp selling ingred or oils to major food processors. Duties include sales, prospecting & opportunity identification. Travel about 50%.

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G. SENIOR CONSULTANT: One of the largest confectionery, food, bakery, snack food & pharmaceutical consultants is seeking a Senior Consultant. Ideal candidate is degreed or possesses a min 7-10 yrs industry exp. Area disciplines are Food Sciences, Nutrition or the Sciences. Good written skills necessary w/ computer familiarity. Some travel possible. Based in Skokie

H. TECHNICAL SUPPORT/APPLICATIONS: Major foods consultant currently is seeking to expand their technical support & applications team. Candidates could be entry level or 3-5 yrs exp in related fields. Degree preferred but not mandatory. Good written & math skills necessary. Located in Skokie.

I. PRODUCT DEVELOPMENT: Leading pet nutrition co currently recruiting for candidates w/ expertise in the area of formulation dev to successfully guide & implement prod improvements & new prod dev. Candidates will support implementation of co technology goals by formulating products from bench-top to commercialization. M.S./Ph.D Food Science preferred as well as 5-10 yrs relevant work exp in prod dev in the food industry. Position located in Topeka, KS.

J. FLAVORIST/FOOD TECH: Fast growing flavor co in WI seeking flavorist or food tech for dev & duplication of finished flvr for new & existing customers. Other responsibilities include lab maintenance, raw material stocking, meeting w/ raw material suppliers to learn latest trends. Job requirements B.S. Food Science or related, good math skills & computer knowledge. Prior exp or knowledge w/ reaction chemicals, savory ingred, spices &/or seasonings a plus.

K. QUALITY MGR: Chicagoland Flavor, color & Food Ingred mfgr seeks highly motivated Quality Mgr to oversee co Quality Assurance & Quality Control. QA responsibilities include overseeing the HACCP system; training manufacturing staff in GMP's & safety; leading 3rd party audits; performing internal audits of recall, pest control & sanitation; customer inquiries. QC responsibilities include dev &/or monitoring quality standards for all products; testing raw materials & products to ensure they meet stds; managing staff & quality lab. Ideal candidate has several yrs exp managing quality functions for food or food ingred co & training in auditing, HACCP & analytical chemistry.

L. FOOD SCIENTIST: B.S. Food Science or equivalent; advanced degree or Culinary degree w/ strong tech/prod dev preferred. Min 3 yrs R&D exp in food industry manufacturing, savory & USDA dev preferred. Responsible for dev complex formulas, processing procedures & specs for new products; product enhancement & cost reduction in USDA facility. Also provide advanced tech support to Marketing, Sales, Operations, Culinary & external customers.

M. SALES MGR: Seeking North American food & beverage sales mgr to develop new sales & grow existing sales goals in keeping w/ co business plan. Support regional sales team in achieving co goals & business plan. Responsibilities include customer presentation, sales seminars; product line includes vitamin & mineral premixes, stabilizers. Mgr would work from own home.

JOB SEEKERS

1. FOOD TECHNOLOGIST: seeking PART TIME position as a Lab Technician/Chemist. Experience in Analytical & QA/QC methods. Computer literate. B.S. Biology.
2. FOOD TECH **PART TIME**: Product dev exp includes flavors, flavor applications & baked goods. Also exp in technical writing for food industry trade journals. Seeking to work 3-4 days/week in or near Chicago's north suburbs.
3. OPEN INNOVATION: Are you looking for someone who can create something from nothing? Currently leading an Open Innovation platform at a large-publicly-held food co. Identifying the organization's cultural & tech capacities to execute on strategic innovation, developing training programs to fill the gaps & finding external partners w/ the next "Big Idea". High level of tech expertise, track record of successful business dev & superior people skills.
4. FOOD TECHNOLOGIST: Exp in flavors & flv applications, product dev from benchtop through market intro, ingred assessment & sensory testing. Dev refrigerated prod, beverages & frozen desserts. Seeks part-time/full-time position in NW suburbs. B.S., M.S. Food Science.

Chicago Section IFT

Executive Committee Meeting

Editor's Note: These Executive Committee minutes are provided for early member information, but are not yet approved and are subject to correction.

Meeting- January 8, 2008 - Greek Islands, Lombard, IL

ATTENDING:

Dan Best, Len Ciani, Glenn Connick, Dean Duxbury, Thomas Gush, Michael Hosler, Matt Hutchinson, Linda Kragt, Barbara Lee-Budin, Anna Lovis, Sue Monckton, Uwe Nienaber, Linda Perucca, Anand Rao, Bob Raynor, Mona Reinhard, Joe Staackmann, Joseph Stout, Pat Sullivan, Elizabeth Suter, Diana Watson, Zuoxing Zheng

Call To Order- Chair Dan Best called the meeting to order at 4:00 PM.

Publication of Minutes- Dan Best

The Minutes posting in the newsletter is timely/relevant news. Chair will review minutes prior to posting in the newsletter with the Executive Committee approving the minutes at the following meeting.

Approval of Minutes- Anna Lovis

A motion was made to approve the November 2007 minutes. The motion was seconded and approved

Supplier's Night- Joe Stout

Thank you was given to Joe Stout and his committee for a successful Supplier's Night. Along with a 20% increase from last year's revenues, many successful changes were put in place to expedite activities. Recording of attendance will be reviewed. IAMI final report will be submitted.

Hospitality Report- Diana Watson

A successful Silent Auction at the Supplier's Night raised \$2,300 to be used to fund IFT Scholarships. Thank you to the Hospitality Committee.

Special Events/Golf Outing- Mike Hosler

In about 1 week, IAMI will have registration information available on the website. In about 2 weeks, the committee will have a meeting to formalize planning of the event. Date for event is June 10, 2008 and will be held at the White Pines Golf Course in Bensenville. Maximum number of attendees (if needed) would be 288. "Save the Date" announcement will be included in this month's Newsletter. Regular status updates to be given to Executive Committee.

By-Laws Update- Mona Reinhard/Dean Duxbury

With the elimination of the Councilors, the By-Laws needed to be re-written. Major changes to the By-Laws are: The Executive Committee will have 12 members plus the officers. Committee members should be National IFT members and can be a student, with a 25% limit to non-National IFT members. Standing Committees in the By-Laws are Nominating and Finance. The Chair can appoint committee members with the approval of the Executive Committee. National IFT indicated that Chicago Section is way ahead of the curve in the updating of the By-Laws. Committee is also working on a "Section Handbook for Members."

Membership Drive- Len Ciani, Lynnda Nelson

According to available records, approximately 1/2 of membership have not paid dues, constituting approximately \$11,000 of revenue not collected. Discrepancy between Section records and National IFT records may be an issue and effort is being made to rectify differences. Presented to Committee was discussion of setting a "dues due date" and a "set calendar year" to help alleviate the issue of discrepancy. Suggestions were made to have certain recruitment drive contests to increase membership as well as suggestions for incentive and benefits for the retention of members. To assist in these efforts, suggestions to have regular inserts in the newsletter for when and where to pay dues as well as the ability to pay online through a website link.

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Purchase of Projector Screen- Dan Best

Motion was made to approve the purchase of a projector screen for \$190.00. Motion was seconded and approved.

IFT Leadership Conference- Dan Best

National IFT indicated that there are 3 Section names in the sponsorship pool to attend the IFT Leadership Conference. Discussion indicated that section should send Chair-Elect to attend conference as well.

Tanner Award Nominations- Zuoxing Zheng

There are 5 nominations for the Tanner Award. 4 people are on this committee.

Treasurer's Report- Uwe Nienaber

IAMI sent out the Profit/Loss report September 2007-January 2008. Variance from Supplier's Night net income shown on report with actual monitored net income is due to time variances of when receipts come in and are reported. Since Supplier's Night is where the largest revenue comes from, close attention is needed to monitor the actual income to cover this year's new or unknown expenses such as an increase administrative costs and the golf outing.

The meeting was adjourned at 5:15 p.m.

Handouts:

Agenda

Treasurer Report- 09/1/007-01/07/08

Projector Screen

Membership Committee Report

2008 Chicago Section IFT Awards

The purpose of the **Chairman's Achievement Award** is to recognize a Chicago Section Member who has accomplished an outstanding achievement in Food Science. The award consists of a \$250 honorarium, plaque, and expenses of the awardee to attend the presentation at the Tanner meeting in May. If you know of a Chicago Section Member who has outstanding accomplishments in Food Science, please use the form in this month's newsletter to nominate him/her. The deadline is **March 10th**. After the nominees are collected, a panel of Past Chairs selects the awardee.

Ellery H. Harvey was the first Chair of the Chicago Section IFT when it was founded back in 1941. The **Ellery H. Harvey Service Award** recognizes an outstanding food technologist who has distinguished him or herself in the service of the Chicago Section IFT. Only Chicago Section members are eligible, excluding the Awards Committee Members and elected officers. The award consists of \$200 honorarium, plaque, and expenses of the awardee to attend the presentation at the Tanner Meeting in May. If you know of someone who has made great contributions to the Section, please use the form in this month's newsletter and help recognize his/her efforts. This is our time to say THANK YOU! The deadline is also **March 10th**, and the same panel will select the awardee.

I look forward to hearing from you!

Matt Hutchinson, Immediate Past Chair

Chicago Section IFT

847/687-6405 (cell)

847/742-7646 (fax)

FoodGeekBear@sbcglobal.net

Chicago Section Chairman's Achievement Award Nomination Form

Purpose: To recognize an outstanding achievement in Food Science by honoring the person or persons responsible.

Award: The award shall consist of a \$250 honorarium, plaque, and expense of the awardee to the meeting at which the award is presented.

Eligibility: Chicago Section IFT members only.

I hereby nominate _____ for this award.

Candidate's Personal & Professional Data:

Address _____

Telephone _____

Education: _____ University _____ Degree _____ Date _____

Professional Affiliations:

Career Data (describe in reverse chronology the places and nature of work):

Honors Received for Professional Work:

Justification: **Attach a description of the reasons why the nominee should receive this award.**

Submitted by:

Signature **Printed Name** **Date**

Telephone

Please complete this form and return it by March 10, 2008 to:

Matt Hutchinson, Immediate Past Chair

Chicago Section IFT

Phone / Fax: 847-742-7646

E-Mail: FoodGeekBear@sbcglobal.net

Chicago Section Ellery H. Harvey Service Award Nomination Form

Purpose: To recognize an outstanding Food Technologist who has distinguished him or herself in the service of the Chicago Section IFT.

Award: The award shall consist of a \$200 honorarium, plaque, and expense of the awardee to the meeting at which the award is presented.

Eligibility: Chicago Section IFT members only, excluding jury and elected officers of the year.

I hereby nominate _____ **for this award.**

Candidate's Personal & Professional Data:

Address: _____

Telephone: _____

Education: University _____ Degree _____ Date _____

Professional Affiliations:

Involvement in Chicago Section IFT:

Career Data (describe in reverse chronology the places and nature of work):

Justification: **Attach a description of the reasons why the nominee should receive this award.**

Submitted by: _____
Signature _____ **Printed Name** _____ **Date** _____

Please complete this form and return it by March 10, 2008 to:

Matt Hutchinson, Immediate Past Chair

Chicago Section IFT

Phone / Fax: 847-742-7646

E-Mail: FoodGeekBear@sbcglobal.net



C-FAR RESEARCH REPORT

Again this month, the University of Illinois Department of Food Science and Human Nutrition is sharing a brief summary of a research proposal that received funding from The Illinois Council on Food and Agricultural Research (C-FAR). C-FAR is a statewide partnership organized to support relevant, high-quality research and related outreach programs for Illinois' food, agricultural, and related systems. C-FAR research funding is provided by the State of Illinois; C-FAR gratefully acknowledges this investment for all Illinois citizens. Since 1995, the Chicago Section of IFT has been a member of C-FAR.

Defining Protein Needs and Carbohydrate Tolerance for Adult Health

People of Illinois and most of the developed world are facing a public health crisis with increasing incidence of obesity, type 2 diabetes and the associated Metabolic Syndrome. For nearly 50 years, health guidelines for nutrition have focused on dietary fat as the underlying cause of heart disease, obesity and type 2 diabetes. Guidelines such as the USDA Food Guide Pyramid (*MyPyramid*) and the American Heart Association Guidelines for Americans established nutrition goals of reducing intakes of cholesterol, total fat and saturated fatty acids (SFA) while increasing intakes of cereal grains and reducing intakes of high quality animal proteins.

Recent studies contradict these guidelines, demonstrating that diets with increased protein and reduced carbohydrates (i.e. moderate protein diets (MPD)) are more effective for weight loss and treatment of obesity, type 2 diabetes and symptoms of the Metabolic Syndrome. During periods of active weight loss, MPD increase weight loss, increase loss of body fat, reduce loss of skeletal muscle, reduce blood triglyceride levels and enhance regulation of blood glucose. Mechanisms to explain these outcomes have not been fully elucidated and the optimum combination of macronutrients (protein, carbohydrate and lipids) for adult health remains unknown.

Drs Layman, Nakamura and Pan in the Department of Food Science and Human Nutrition have initiated a collaboration focused on establishing metabolic criteria for macronutrient intakes. They have proposed new criteria for dietary protein needs and for the interrelationship between protein and carbohydrates. This research holds promise to establish a new understanding of *optimum protein needs and carbohydrate tolerance* for adult health. The research team has expertise in metabolomic, proteomic and genomic regulations of cell metabolism. The combined expertise of this research team provides an exceptional opportunity to define metabolic criteria for macronutrient needs.

The main goals of the project are to (1) determine if the essential amino acid leucine is a key to protein quality for adults, a regulatory signal for muscle protein synthesis, and a marker for adult protein requirements, (2) determine if consistent macronutrient ratios across meals will optimize skeletal muscle protein synthesis and stabilize glycemic regulations, and (3) determine the relative impact of increased dietary protein versus moderation of dietary carbohydrate quantity and quality on improving glucose homeostasis.

Results of this project are directly applicable to the main objective of the C-FAR program, which is to provide a nutritious, high-quality, safe, and secure food supply and enable consumers to make informed and healthful dietary choices. This study was funded by C-FAR for FY 2006, FY 2007 and FY 2008.

The principal investigators of this research are Drs. Donald Layman, Yuan-Xiang Pan, and Manabu Nakamura.

CHICAGO SECTION IFT DUES UPDATE

Are your Chicago Section dues current? If not, you may not be a member in good standing. If you are not sure you paid your dues (\$15.00 per year for most members of the Section) either directly or through National IFT, please check your records. The Section will be sending out dues notices to anyone who is not up to date in our records. If you recently paid, thank you for your membership.

FEBRUARY DINNER MEETING
Reservation Form
Reservation Deadline:
Friday, FEBRUARY 8, 2008

Please reserve space for _____ at the Monday, February 11th Chicago Section IFT Dinner Meeting.

Member Type: Member Professional Emeritus Student Unemployed

Entrée(s): _____ (\$37.00) (\$18.50 for Emeritus, Student and Unemployed Members)

The dinner price will be **\$40.00** for all reservations received **after** Friday, February 8, 2008.

Return this form with payment or call the Chicago Section IFT office at 630.916.4960 to reserve your spaces via credit card.

Name of Person(s) Attending

Company

Telephone

EMAIL ADDRESS: _____

Please check here if you are a first-time attendee _____

I am paying by: Check Visa MasterCard Discover American Express

Card Number _____ Exp. Date: _____

Signature _____ Card Verification #: _____

Credit Card Billing Address: _____

Please mail or fax this form (with form of payment) to:

Chicago Section IFT
 P.O. Box 926
 Lombard, IL 60148
 Phone: (630) 916-4960
 Fax: (630) 889-0845
 Email: members@chicagoift.org

You can also register online at: www.chicagoift.org

NO REFUNDS for cancellations received after Friday, February 8, 2008

Chicago Section IFT
P.O. Box 926
Lombard, IL 60148



FUTURE DATES TO REMEMBER!

FEBRUARY DINNER & MEETING:

MONDAY, FEBRUARY 11, 2008

AWARD NOMINATIONS DUE:

MONDAY, MARCH 10, 2008

MARCH DINNER & MEETING:

TUESDAY, MARCH 11, 2008

APRIL DINNER & MEETING:

MONDAY, APRIL 14, 2008

MAY DINNER & MEETING (TANNER LECTURE)

TUESDAY, MAY 13, 2008

JUNE 10, 2008—GOLF OUTING.

NOVEMBER 12, 2008—SUPPLIERS' NIGHT 2008