



Ohio Valley IFT

Newsletter

OCTOBER 20, 2010

VOLUME 2010, NUMBER 6

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NOTE FROM THE CHAIR

A quote directly from our national IFT office:

"Every day brings new findings, new innovations, new breakthroughs, and new conversations. Our members – professionals like you – are advancing the field of food science in a range of areas..."

Those areas, while largely in the arena of Food Science, are becoming increasingly synergistic with industries we no longer regard as "foreign territory." Companies and organizations alike have come to the realization that culinary experts can and should have a meeting of the minds with food scientists, regulators, QA officers, packaging engineers, beverage, sensory, consumer insights, marketing, research and development, and so on. This, my fellow OVIFT membership, is you!

For some time now we have had a core membership of support out of nearly 900 in our region. It is my wish to see this core group grow and expand and ultimately disappear. Why? Because you, our membership, are our reason for existence and it is time for us to effectively collaborate with you and your needs to bring the value for your support of OVIFT. If you have not been active for ANY reason, we'd like to know and more importantly, we would like to change that. You will soon receive a request for participation in a brief survey. If you are a national IFT member but find it challenging to maintain that membership fee in the current economic climate, remember that there is an option for you to remain active as a Regional member for a nominal annual fee. This is how the OVIFT executive committee will learn directly from you what you would like to see happen as this organization moves forward with the prospects, challenges and innovation within our communities in the coming year.

Please take the time to respond honestly and earnestly so we may plan the coming year with content and activities of meaning and value to you. Also, join us in your IFT Groups section via the national website, as well as LinkedIn and (soon) Facebook. Feel free to network and converse with fellow members.

I would like to extend a big thanks to those who were able to join us for our annual Kick-off event at Valley Vineyards September 16th. This was a great event and opportunity to network, engage your peers and meet your incoming executive board as well as participate in a wine pairing/tasting with local Master Sommelier [Matt Citriglia](#). I also implore you to seek volunteering opportunities in your local communities and bring those suggestions to the executive committee for personnel and if possible financial support...for our strength lies in what we do-- not only who we are.

In closing, I look forward to and am excited about the year ahead for OVIFT and you should be too. Please seize this opportunity as a member to maximize your investment in this organization and your profession.

I look forward to meeting you and seeing more of you very soon.

Catrina Leatherwood
OVIFT Chair

MEMBERSHIP INFORMATION

**Membership
Types- Ohio
Valley Section of
the Institute of
Food
Technologists**

Member
*\$10 per year,
requires
membership in
National IFT*
Student Member
*\$3 per year,
requires
membership in
National IFT
Student
Association*
**Regional
Associate** *\$15
per year, regional
membership in
Ohio Valley
Section only (no
national
membership)*

Membership forms
available at:
<http://www.ovift.org/Join.asp>

If you move or
change
companies, all
permanent
changes must be
processed through
the national office
of **IFT**. Details
are available by
visiting the
Member Center.

Temporary
changes may be
submitted to the
Ohio Valley
Section Secretary,
Caryn Crawford,
but these changes
will only take
effect locally.

OCTOBER EVENT

October OVIFT Meeting

Qualisoy



Soybean Oil Solutions for Healthier Food Products

When: Thursday, October 21st, 2010
Time: 4:00 pm – 8:00 pm
Where: Franklin Park Conservatory (The Palm Room)
1777 East Broad St. Columbus, OH 43203

Cost for Talk & Dinner: Members \$40, Non-Members \$45, Student and Emeritus \$20

Robert Reeves from QUALISOY will discuss the newly released high oleic soybean oil, which has increased flavor and oxidative stability compared to commodity oils. High oleic soybean oil offers both a trans free and lowered saturated solution for the food industry. This oil is particularly useful for snack food and frying applications. You will learn about increased oleic soybean oil fatty acid profiles, functionality and stability testing, food product applications, supply, and commercialization.

New soybean oils can also help food companies formulate delicious, long-lasting products with better-for-you ingredients such as omega-3 fatty acids, and with lower saturated fat. Mr. Reeves will also discuss how these new oils as they relate to hot topics such as the Dietary Guidelines for Americans and sustainability.

Robert Reeves is currently the Director of Public Affairs for QUALISOY, and until 2007, served as the president of the Institute of Shortening and Edible Oils (ISEO). Prior to ISEO, Mr. Reeves was the director of the food and drug division of the Tennessee Department of Agriculture. Mr. Reeves has served on the QUALISOY Board since 1996.

Please register by **October 18th**. Dinner is included and there will be a door prize raffle for a Kindle™. Contact **Valente Alvarez** to register.

* Offering items to raffle off helps boost attendance to OVIFT events. If your business has items to donate, we would greatly appreciate it! Please contact **Karen Rich**.

UPCOMING EVENTS

November OVIFT Meeting

GOT SPICE?



When: Thursday, November 18th, 2010

Time: 5:30 pm to 8:30 pm

Where: Midwest Culinary Institute

Cost: Members \$40, Non-Members \$50, Student and Emeritus \$20

Got Spice?

Attendees will be challenged with a hands-on segment and competition, learn with a panel of speakers concerning spices and ethnic foods and finally have dinner and win prizes.

4:45pm - 5:30pm: Registration

5:30pm - 6:15pm: Spice Wars*

6:15pm - 6:30pm: Adjourn to Auditorium

6:30pm - 7:30pm: Presentation**

7:30pm - 8:30pm: Dinner and Prizes***

*Participants will be assigned into groups in the various kitchens and each group will be asked to create an ethnic spice blend which will then be topically applied to unflavored chips/puffs. The ethnic blend choices are: Latin American, Asian, Mediterranean and Middle Eastern. Their products will then be collected and judged by the speakers for the evening.

**There will be three speakers/panelists, each presenting a short burst of content on the discussion of spices and ethnic food.

The topics are:

- Are Spices Safe?
- State of Ethnic Convenience Foods
- A Chef's Perspective - Where Spice Blends Fall Short

***The speakers for the evening will judge the spice blend products and prizes will be awarded for the winners during dinner.

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**We're on the
Web!**

www.ovift.org

Please check frequently to see what is new and happening with OVIFT! If you have anything to be added to the website, please email [Sandhya Sridhar](mailto:Sandhya.Sridhar@ovift.org); all comments and questions are welcome!

**Chicago
Section IFT
Suppliers'
Night 2010**



Chicago Section IFT Suppliers' Night 2010

When: Wednesday, November 10, 2010

Time: Noon to 5:30 pm

Where: Donald E. Stephens Convention Center- Rosemont, IL (Chicago)

Cost: FREE!

Over 450 companies will be present, showcasing new products and services.

This event will be followed by a social networking event. Enjoy complimentary appetizers and a cash bar.

**RCA
Chicagoland
Regional
Event**

Are you looking for natural sweetener solutions?

When: 10/18/2010

Time: 5:30 - 8:30 PM

Cost: RCA Member \$10, Non-Member \$15, RCA Student Member \$5 (student discount will reflect after you register), Non-Member Student \$10

Where: Kendall College (event will be held on the 5th floor in the Wood-Mode Auditorium - room 525)

900 N North Branch St., Chicago, IL 60642, 866-667-3344

Foods of Québec presents: Do More with Maple!

Explore a new world of natural sweeteners made from maple including maple sugar, maple flakes and maple vinegar. The event will feature a tasting panel, cooking demo, and newly published information about using maple-based products in product development and food manufacturing.

Online registration available through October 13. [Click here](#) to register.

Location: <http://www.kendall.edu/about/directions-to-campus/>

**Culinary
Scholarship
Fundraiser**

Fast Cars Fine Food

When: Thursday, October 14th, 2010

Time: 6:00pm until 9:00pm

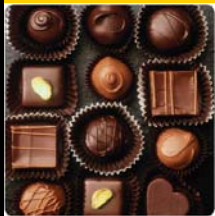
Where: Porsche of the Village 4113 Plainville Road Cincinnati, OH 45227

Cost: \$50

Come join us for this amazing night as we help local culinary talent make their dreams come true. The students from The Midwest Culinary Institute at Cincinnati State, Cincinnati Job Corps, Great Oaks Vocational School and The Art Institute will be working with area wineries, breweries and twenty Cincinnati restaurants. They will be teaming up doing live cooking demonstrations, wine and cheese tastings and a silent auction. You can enjoy all of this, just by making a \$50, tax deductible, donation per person. Plus, you can win a chance to be Sous Chef for the Night and cook with one of Cincinnati's Celebrity Chefs.

AROUND TOWN

Cincinnati



Cincinnati Chocolate Festival (Benefiting the Isaac M. Wise Temple Sisterhood)

When: Sunday, October 24th, 2010

Time: Noon to 5:00pm

Where: Mayerson JCC 8485 Ridge Road Cincinnati, OH

Cost: \$5 (children 3 and under are free)

What could be better than a festival dedicated to chocolate? Come taste chocolate from over 24 vendors and watch celebrity chef demonstrations. There will be shopping, raffles, and children's activities.

Columbus



All About Bacon –

October 22, 2010, 6:30 pm

Location: Sur La Table 3990 New Bond Street #236
Columbus, OH 43219

Class format: Hands-On

Price: \$69.00

Restrictions: Ages 18 and Older

Instructor: Brad Kovach

Bacon is beyond a doubt an all-time American favorite, but it's not just for breakfast anymore. In this class our instructor will show you how this amazingly versatile ingredient can add its rich touches to any meal. Everything's better with bacon!

MENU Bacon Tasting - Bacon Wrapped Dates - Spinach Salad with Warm Bacon Vinaigrette - Bacon and Eggs Potato Salad - Bacon Brownies

IFT Employment Information

IFT Career Center is free to job seekers, allowing them to post resumes online and view job opportunities. If you have questions, contact Nora Schabold (312-782-8424 ext. 220).

OVIFT will post regional food or flavor industry related announcements, conferences, etc. Please send pertinent info (approx. 100 words or less) to **Karen Rich**. Deadline for announcements to be included in the next newsletter is *Monday, October 25, 2010*.

LOCAL JOB POSTINGS

Employers: OVIFT will post local food and flavor industry job openings in this newsletter for FREE (100 word max.). Each issue, this newsletter reaches nearly 1000 members, ranging in experience from students to thirty plus years in the industry! You may even avoid relocation expenses by finding someone locally.

Please send pertinent info to **Karen Rich**. Deadline for announcements to be included in the next newsletter is *Monday, October 25, 2010*.