



Chicago Section IFT  
the First Section



# **Chicago Section Institute of Food Technologists turns 70**

**Presented by Historian Dean Duxbury**

**Assisted by Uwe Nienaber**

**Holiday Party 12 December 2011**

## Question #1

What year was the  
Institute of Food  
Technologists  
founded?

# CHARTER

## INSTITUTE OF FOOD TECHNOLOGISTS

The Professional Society of Food Technologists

to

### Chicago Section of the Institute of Food Technologists Regional Section No. 1

*In accordance with Article 14 of the Constitution of the Institute of Food Technologists the Council hereby grants a Regional Section Charter to the Chicago food technologists, this group to function as a coordinated unit of the Institute and to be known as the CHICAGO SECTION of the Institute of Food Technologists. This Charter is to continue in effect in accordance with the requirements of the Constitution and is to include the members from the geographical area to be determined by the Council of the Institute.*

Approved:

*Samuel C. Prescott*

President, Institute of Food Technologists

*R. L. Newton*

Vice-President, Institute of Food Technologists

Section recognized and authorized by Council.

*Jan. 21, 1941*

Date

*A. H. Carter*

Secretary, Institute of Food Technologists

SILVER ANNIVERSARY  
CHICAGO SECTION  
INSTITUTE OF FOOD TECHNOLOGISTS

25TH ANNIVERSARY COMMITTEE

1965

E. W. Nordlinger - *Chairman*

J. J. Albrecht  
E. F. Binkerd  
R. F. Cohee

Eric Engel  
Robert Jenne  
Mary Jane Kibler

N. R. Lockmiller  
D. M. Strietelmeier  
Desmond Watt

April 12, 1965

Grand Ballroom  
LaSalle Hotel

Chicago Section IFT  
**50<sup>th</sup>**  
Anniversary Celebration  
1941 - 1991

January 14, 1991  
Stouffer's Hotel - Oak Brook, IL

**Speaker:** Robert G. McVicker  
Sr. V.P. Technology, Kraft General Foods  
*"Food Technology in the 2000s"*

*Chicago Section Institute of Food Technologists was chartered January 21, 1941*







Chicago  
Section  
**I.F.T.**

**50<sup>th</sup>**  
**A N N I V E R S A R Y**



Commemorating 60 Years of Excellence

1941



2001

Institute of Food Technologists  
Chicago, The First Section

A SWINGING TRIBUTE TO  
60 FABULOUS YEARS



1941

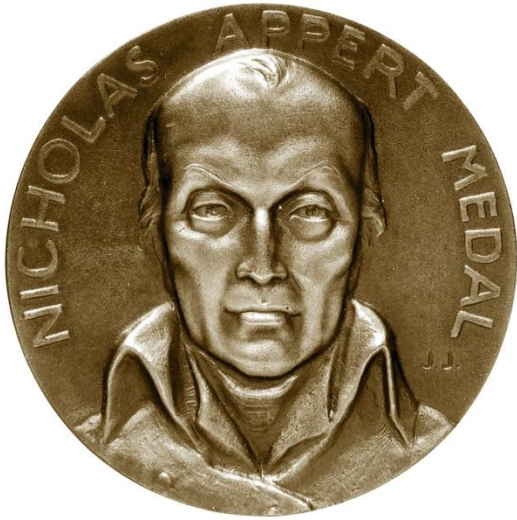
2001

Institute of Food Technologists  
Chicago, The First Section

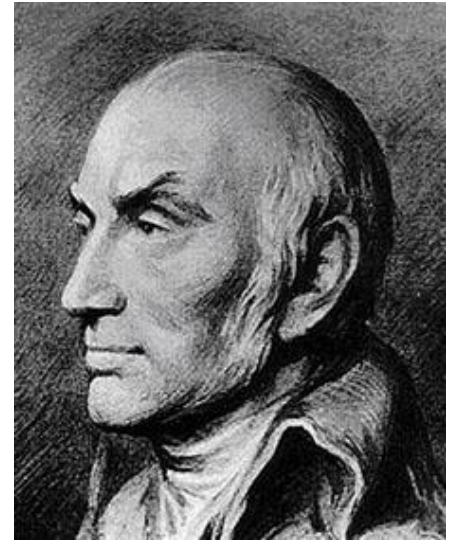
## Question #2

What year did the  
Chicago Section of  
IFT initiate the  
Nicolas Appert  
Award?





**Nicolas Appert**  
(1749 - 1841)  
was the French  
inventor of  
airtight food  
preservation.



Napoleon Bonaparte leading France to war against its neighbors, offered a 12,000 franc prize to anyone who could devise a practical means for preserving perishable foodstuffs. Nicolas Appert, son of an innkeeper and owner of a confectionery shop in Paris, undertook several years of trial-and-error experiments, leading to his 1810 publication of the first safe methodology for appertization, now commonly called canning. He opened the world's first cannery as an experimental facility in 1804, and with the prize money expanded it into a commercial factory in 1812. He had no formal education and no theoretical understanding of chemistry, bacteriology, or sterilization, and it was not until Louis Pasteur's seminal work that anyone explained why his process worked. His Paris canning facility remained in business until 1933.



*The relationship of good nutrition to the health and vitality of an individual and a nation cannot be overemphasized.*

*Aware of the need to improve nutrition practices through education and research, several organizations have requested that the first full week of March be designated Nutrition Week in Illinois to coincide with the national observance.*

*Professional groups will have special programs during that week to promote education in nutrition. Interested persons in the fields of medicine, dietetics, home economics, food technology and public health will utilize the various communications media to disseminate nutrition information to the public, students in the classroom and children in school lunch programs.*

*THEREFORE I, Dan Walker, Governor of the State of Illinois, proclaim March 4-10, 1973, NUTRITION WEEK in Illinois and urge all citizens to learn how essential adequate nourishment is to one's physical health and well-being.*

*In Witness Whereof, I have hereunto set my hand and caused the Great Seal of the State of Illinois to be affixed.*

*Done at the Capitol in the City of Springfield,  
this THIRTEENTH day of FEBRUARY, in the  
Year of Our Lord one thousand nine hundred  
and SEVENTY-THREE, and of the State of  
Illinois the one hundred and FIFTY-FIFTH*

*Dan Walker*

GOVERNOR



*Michael J. Howlett*  
ATTORNEY OF STATE

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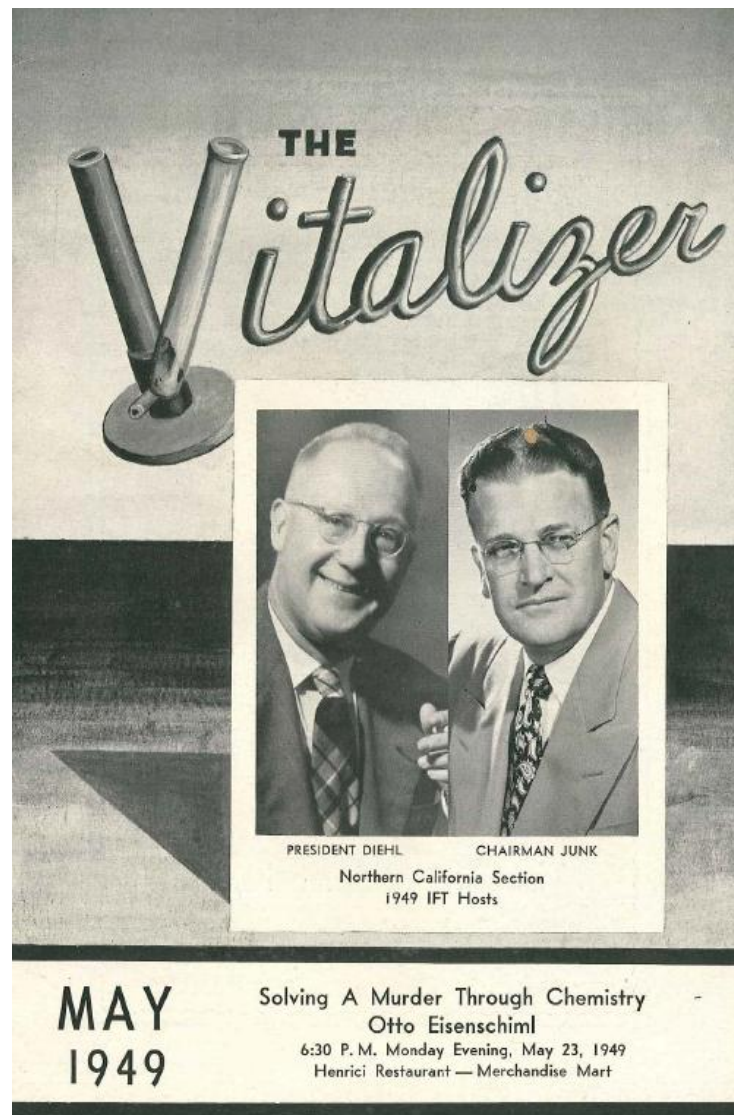
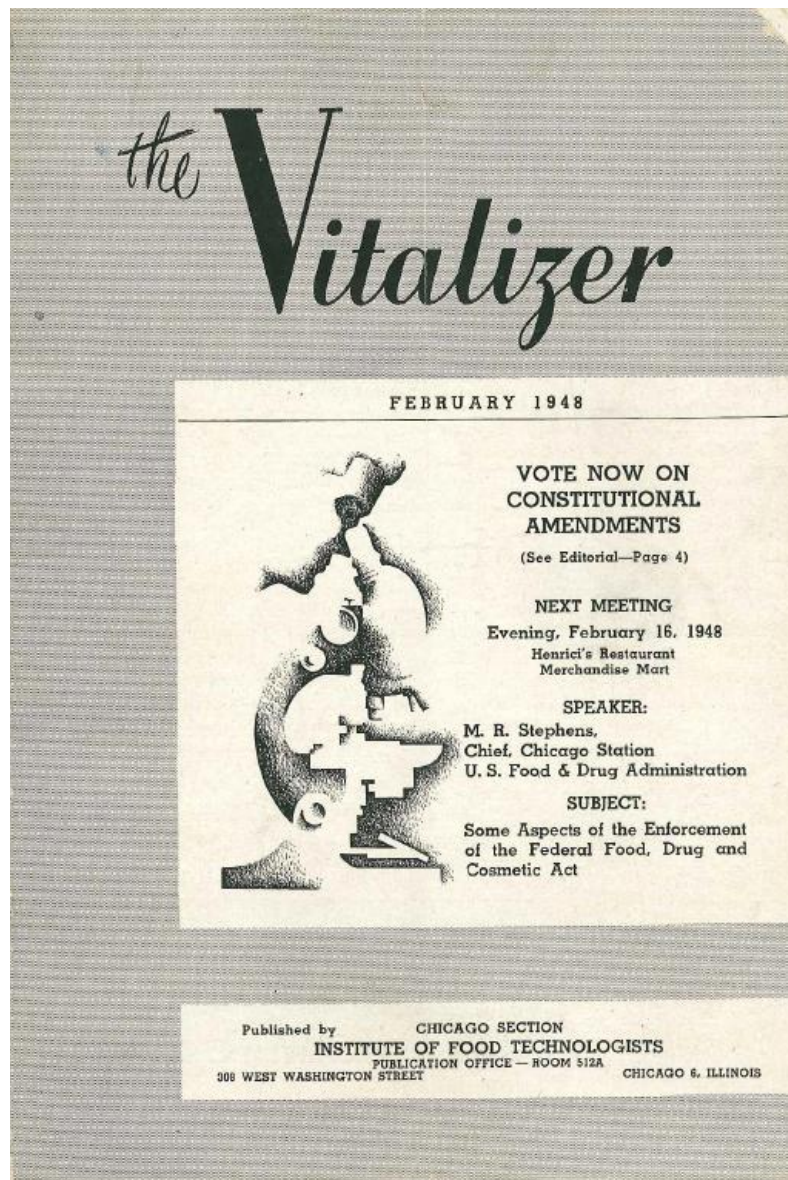
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### Question #3

What was the title or name of the first newsletter published by CSIFT in 1948?



# First Issue of...





# Newsletter

CHICAGO SECTION, INSTITUTE OF FOOD TECHNOLOGISTS

## OCTOBER MEETING

DATE: Monday, October 11, 1965.  
PLACE: Lake Shore Club, 850 Lake Shore Drive.  
PROGRAM: 5:30 - 6:30 Three Pre-Dinner Seminars.  
6:00 - Dinner - Swiss Steak, Jardiniere (\$5.25 - Tax & Tip Incl.)

### After-Dinner Speaker

Dr. George F. Stewart, Executive Editor, Institute of Food Technologists-Director, Food Protection and Toxicology Center, University of California (Davis).

### "SCIENTIFIC LITERATURE AND THE FOOD SCIENTIST"



There is a rapidly widening gap between what the Food Technologist knows about his field and the knowledge easily accessible to him in the world's scientific literature. There is truly a literature explosion in all fields of science and technology. We must find better ways for bringing the pertinent literature of the world to the Food Technologist.

Dr. Stewart plans to discuss this problem in some detail by: 1) Delineating the field of food science, 2) Indicating pertinent available literature resources, 3) Describing present documentation services, 4) Pointing out limitations of present services, 5) Finally describing a proposed program for documentation in food science and technology.

Dr. Stewart was born in Mesa, Arizona. He received his B.S. degree in 1930 from the University of Chicago and Ph.D. in 1933 from Cornell University. He served as a research chemist for Ocoma Foods, Inc. from 1933 to 1938. Since that time he has been associated with Iowa State University,

# Newsletter

CHICAGO SECTION, INSTITUTE OF FOOD TECHNOLOGISTS

## DECEMBER MEETING AND CHRISTMAS PARTY (Wives and Husbands Invited)

DATE: Monday, December 13, 1965.  
PLACE: LaSalle Hotel, 10 N. LaSalle  
(LaSalle at Madison)

PROGRAM: 5:30 - 6:30 Social Hour  
6:30 - Dinner (Illinois Room) Roast Young  
Tom Turkey with Giblet Gravy (\$5.25 -  
Tax & Tip Included).

### Special After Dinner Speaker

Mr. Eddie Doucette, Consultant Chef  
at I.G.A.

### "COOKING CAN BE FUN"



Eddie Doucette, one of the best-known cookery figures in the U.S.A. and consultant chef with Independent Grocers Alliance (I.G.A.), will present a culinary show at the Annual Christmas Meeting. Eddie will actually prepare some of his famous decorative foods as a part of the Christmas program. He has promised to "dish up" recipes and samples along with his own humorous comments.

Mr. Doucette, who is of French decent, began his career 36 years ago in his mother's New England restaurant. He graduated through various posts to that of consultant chef with Accent International. He conducted a daily cookery program for NBC-TV (Chicago) for over four years and is currently preparing a new TV series to be called

Chicago

# NEWSLETTER



INSTITUTE OF FOOD TECHNOLOGISTS

## OCTOBER MEETING

DATE: Monday, October 10, 1966

PLACE: LaSalle Hotel, 10 N. LaSalle  
(LaSalle at Madison)

PROGRAM: 5:30 - 6:15 - Pre-Dinner Programs  
6:00 - 6:30 - Mixer  
6:30 - Dinner, Chicken  
(\$5.25 Tax & Tip Included)

### Principal Speaker



Warren R. Schack, Grocery Foods  
Research Manager, Swift & Company.

"'Flash 18' - Canning in Pressurized  
Environment"

The development and design of the Flash 18 canning system was directed toward expeditious sterilization which avoids deleterious effects such as reduction in nutritive value and development of off-flavors which are inherent in cook-in-can processing. This canning operation maintains the modern concepts of continuous operation, modern sanitation precepts, minimum plant size in relation to capacity, and the like. In this novel system, concentrated and delicate food products can be steam sterilized and diluted during processing. By decreasing in-line pressure on the product flashing occurs at approximately 18 psig. as the product is filled and closed at approximately

Chicago

# NEWSLETTER



INSTITUTE OF FOOD TECHNOLOGISTS

## APRIL MEETING

### FIFTH TANNER LECTURE

DATE: Monday, April 10, 1967

PLACE: LaSalle Hotel, 10 No. LaSalle  
(LaSalle at Madison)

PROGRAM: 5:30 - 6:30 - Cocktail Hour  
6:30 - Dinner, Roast Sirloin of Beef, Au Jus  
(\$5.75 Tax & Tip Included)

### Principal Speaker



Dr. Fredrick J. Stare, Professor of  
Nutrition and Chairman Department of  
Nutrition, Harvard University, School  
of Public Health.

### "Frontiers of Nutrition"

Dr. Stare will discuss basic nutrition science as applied to the American diet including the requirements for optimum nutrition as derived from processed foods versus natural foods. In addition, the role of fluorine in osteoporosis, the importance of infant diets in relation to mental health and energy requirements of cancer cells will be reviewed.

Dr. Stare is an outstanding internationally recognized nutrition scientist. He holds a PhD in biochemistry from the University of Wisconsin and an MD from the University of Chicago.



# **Institute of Food Technologists**

**Chicago  
Section**

**directory  
April, 1957**

**OUR 50<sup>TH</sup> YEAR**

**INSTITUTE OF  
FOOD TECHNOLOGISTS**

**INSTITUTE OF FOOD TECHNOLOGISTS**



**DIRECTORY  
AND  
BY-LAWS**

**CHICAGO SECTION  
1990-1991**





## **Advance Personally & Professionally**

The Chicago Section Institute of Food Technologists is a unique umbrella organization that brings together all the diverse disciplines involved in food technology. It offers regular meetings on a broad spectrum of food technology topics, local educational courses, career guidance programs, and employment services. In addition, there are a variety of activities and functions to broaden professional skills and enrich relationships in the food industry.



**INSTITUTE OF FOOD TECHNOLOGISTS**

**P.O. BOX 926 • LOMBARD, IL 60148**

**PHONE & FAX: 708/916-0194**



## **YOUR COMMITTEES AT WORK**

**And How You Can  
Get Involved **

## Question #4

In which year was  
the first CSIFT  
Suppliers' Night  
held?

# Suppliers' Night 2003

Chicago Section IFT

## Exhibit Guide

**Suppliers' Exhibition**  
**Noon – 6:00 p.m.**  
**Wednesday, November 12**

## EXHIBITOR GUIDE

**2007 Suppliers' Night**  
**CHICAGO SECTION IFT**



2008 Suppliers' Night



# Exhibitor's Guide





## Question #5

In what year was the first Tanner lecture held and what was Tanner's major field of research?

## PAST LECTURERS

1963 \* Professor B. S. Platt, Director of the Human Nutrition Research Unit of the Medical Research Council, Mill Hill, London.

† 1964 \* Professor John M. Kuprianoff, Director—Federal Institute for Food Preservation, Karlsruhe, Germany.

1965 \* Dr. Lloyd M. Beidler, Professor of Biophysics at Florida State University, Tallahassee, Florida.

1966 \* Dr. S. M. Partridge, Head, Department of Protein Chemistry, Meat Research Institute, Cambridge, England.

1967 \* Frederick J. Stare, Ph.D., M.D., Chairman, Department of Nutrition, Harvard School of Public Health, Boston, Massachusetts.

1968 \* Dr. Fred S. Thatcher, Chief, Division of Microbiology Research Laboratories, Food & Drug Directorate, Ottawa, Ontario, Canada.

1969 \* Dr. Emil M. Mrak, Chancellor, University of California, Davis, California.

1970 \* Dr. Morley R. Kare, Professor of Physiology and Director of the Monell Chemical Senses Center, University of Pennsylvania, Philadelphia, Pennsylvania.

1971 \* Dr. James R. Vickery, Commonwealth Scientific and Industrial Research Organization, Division of Food Preservation, Australia (Retired)

1972 \* Professor E. M. Foster, Director, Food Research Institute and Professor of Bacteriology, University of Wisconsin, Madison, Wisconsin.

1973 \* Professor Calvin A. Lang, Director, Biological Aging Program and Professor of Biochemistry, University of Louisville, School of Medicine, Louisville, Kentucky.

1974 \* Professor Rose Marie Pangborn, Professor of Food Science and Technology, University of California, Davis, California.

1975 \* Professor Jean Mayer, Ph.D., D. Sc., Professor of Nutrition, Department of Nutrition, Harvard School of Public Health, Boston, Massachusetts.

† Deceased

## CHICAGO SECTION OF THE INSTITUTE OF FOOD TECHNOLOGISTS



presents

## THE FOURTEENTH FRED W. TANNER LECTURE

"A DOUBLE QUEST — PROTEIN AND SAFETY"

by:

DR. STEVEN R. TANNENBAUM  
PROFESSOR OF FOOD CHEMISTRY  
DEPARTMENT OF NUTRITION AND FOOD SCIENCE  
MASSACHUSETTS INSTITUTE OF TECHNOLOGY  
CAMBRIDGE, MASSACHUSETTS 01239

May 10, 1976  
Marriott Motor Hotel  
Chicago, Illinois 60631

# Scholarships

- *Research Apprentice scholarship at University of Illinois for high school students - \$8000 annually*
- *Jonathan Baldwin Turner 4-year scholarship at University of Illinois for undergraduate food science students - \$8000 annually*
- *IFT Foundation Fun Run scholarship for students - \$5000 annually*
- *Scholarship for unemployed CSIFT members - dedicated to David Strietelmeier in 2005 - \$3000 annually*



## Golf Outing 2010

Annual Fund  
Raiser for  
Scholarships  
> \$10,000 in  
2011







*Mark your calendars now for  
the 75<sup>th</sup> Anniversary on  
21 January 2016!*

# *Answers*

*#1 1939*

*#2 1941*

*#3 the Vitalizer*

*#4 1963*

*#5 1963 & Microbiology*