



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. M. Tamm

Secretary, Institute of Food Technologists

SILVER ANNIVERSARY

CHICAGO SECTION
INSTITUTE OF FOOD TECHNOLOGISTS

25TH ANNIVERSARY COMMITTEE

1965

E. W. Nordlinger - *Chairman*

J. J. Albrecht

Eric Engel

N. R. Lockmiller

E. F. Binkerd

Robert Jenne

D. M. Strietelmeier

R. F. Cohee

Mary Jane Kibler

Desmond Watt

April 12, 1965

Grand Ballroom
LaSalle Hotel

Chicago Section IFT

50th

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.
50th
ANNIVERSARY



Commemorating 60 Years of Excellence



1941

Institute of Food Technologists
Chicago, The First Section



2001

A SWINGING TRIBUTE TO
60 FABULOUS YEARS



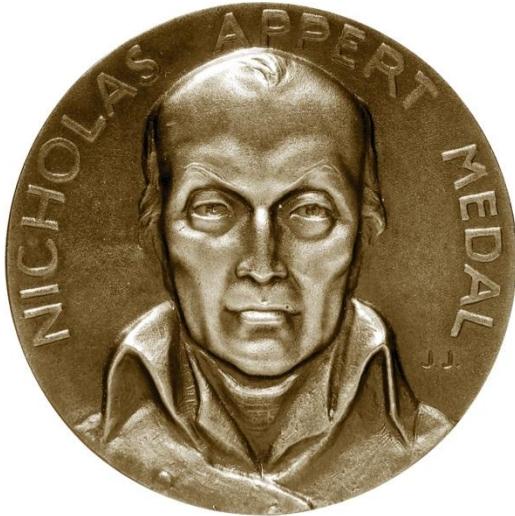
1941

2001

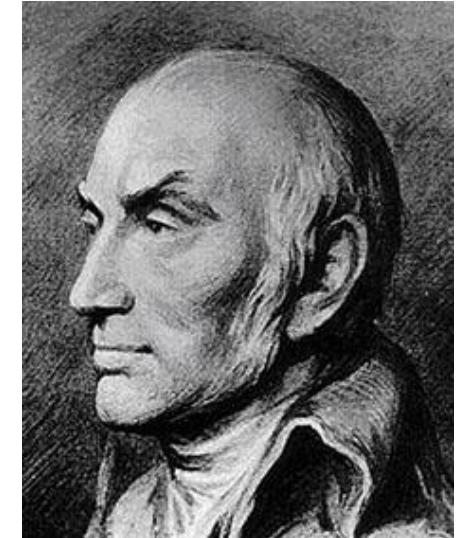
**Institute of Food Technologists
Chicago, The First Section**

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.



STATE OF ILLINOIS
EXECUTIVE DEPARTMENT
Proclamation

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
SECRETARY OF STATE

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Question #3

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

First Issue of...

the **Vitalizer**

FEBRUARY 1948

**VOTE NOW ON
CONSTITUTIONAL
AMENDMENTS**
(See Editorial—Page 4)

NEXT MEETING
Evening, February 16, 1948
Henrici's Restaurant
Merchandise Mart

SPEAKER:
M. R. Stephens,
Chief, Chicago Station
U. S. Food & Drug Administration

SUBJECT:
Some Aspects of the Enforcement
of the Federal Food, Drug and
Cosmetic Act

PUBLISHED BY
CHICAGO SECTION
INSTITUTE OF FOOD TECHNOLOGISTS
PUBLICATION OFFICE — ROOM 512A
309 WEST WASHINGTON STREET
CHICAGO 6, ILLINOIS

THE *Vitalizer*

PRESIDENT DIEHL **CHAIRMAN JUNK**
Northern California Section
1949 IFT Hosts

MAY
1949

Solving A Murder Through Chemistry
Otto Eisenschiml
6:30 P. M. Monday Evening, May 23, 1949
Henrici Restaurant — Merchandise Mart

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.)



"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 descent, 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 50TH YEAR

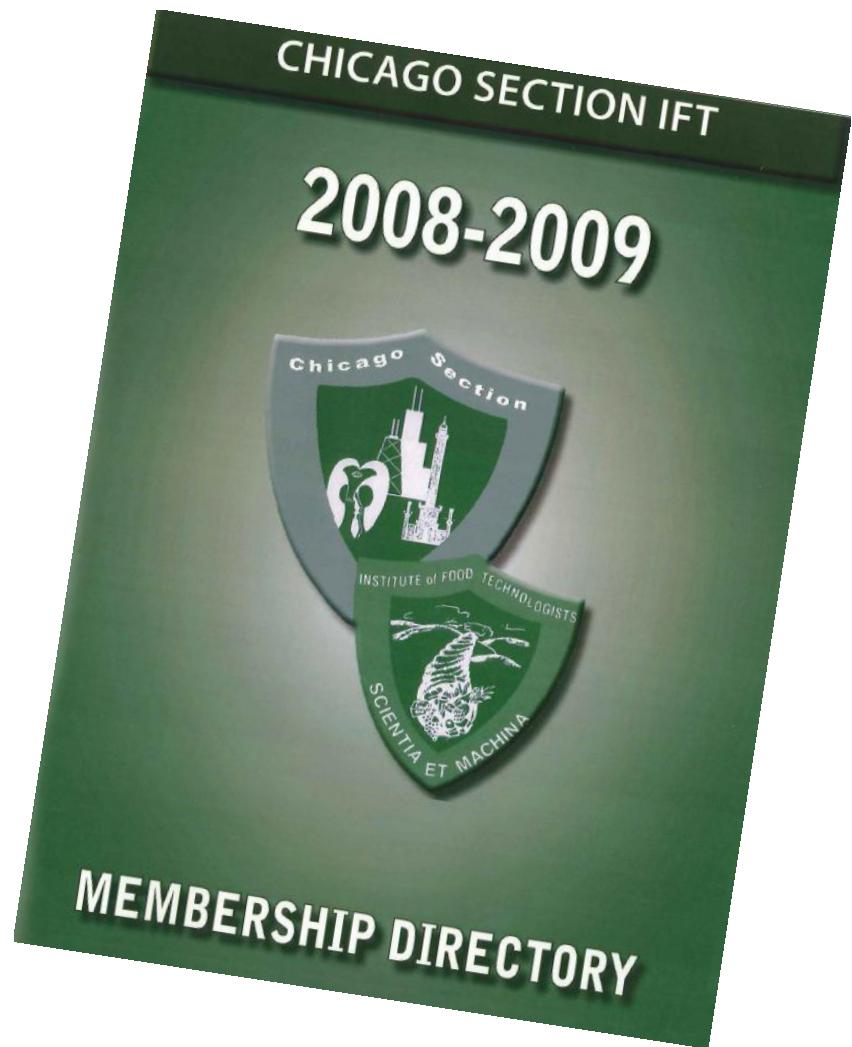
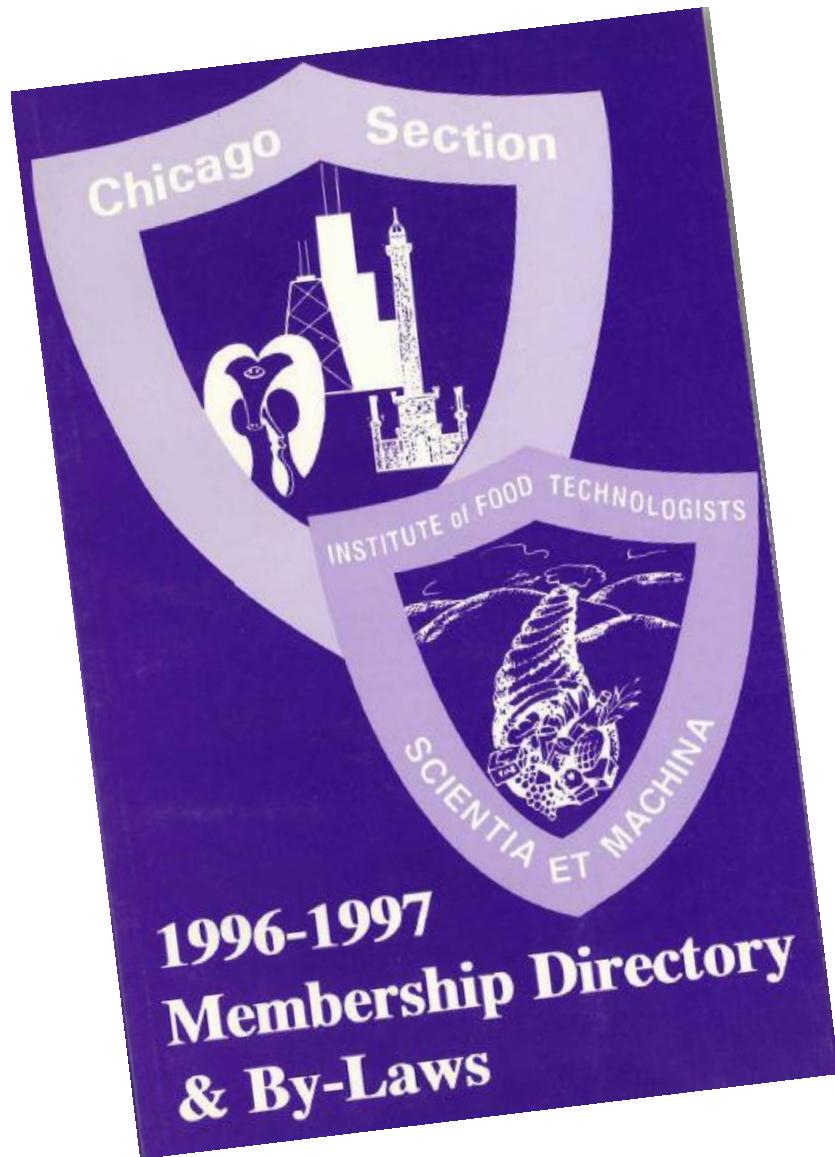
**INSTITUTE OF
FOOD TECHNOLOGISTS**

INSTITUTE OF FOOD TECHNOLOGISTS



**DIRECTORY
AND
BY-LAWS**

**CHICAGO SECTION
1990-1991**



CHICAGO SECTION IFT



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

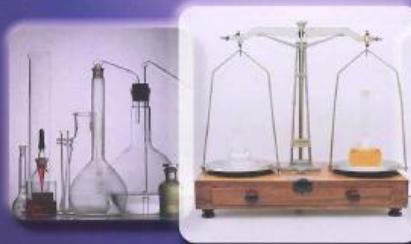
Exhibit Guide

**Suppliers' Exhibition
Noon – 6:00 p.m.**

Wednesday, November 12

EXHIBITOR GUIDE

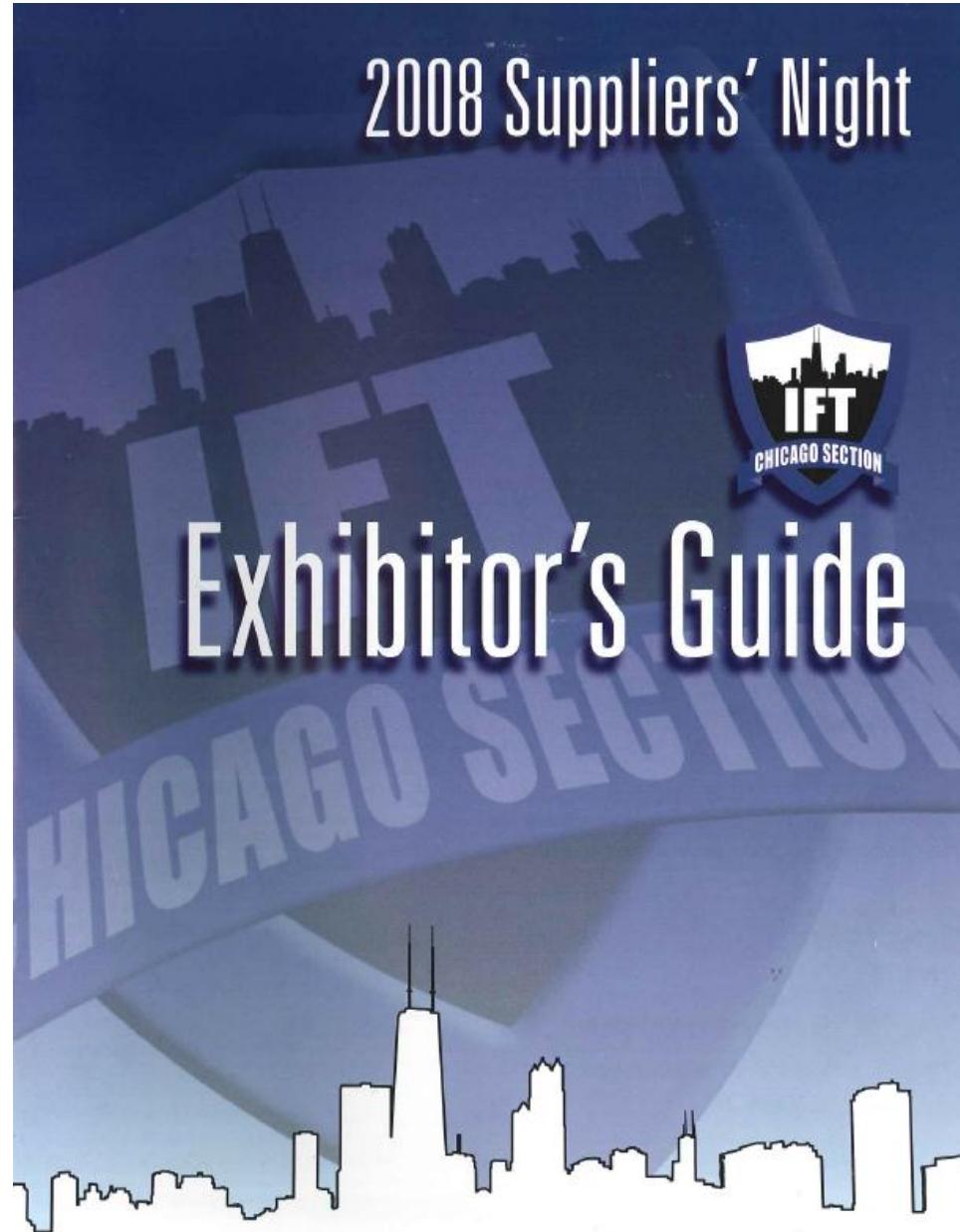
2007 Suppliers' Night
CHICAGO SECTION IFT



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.

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 75th Anniversary on
21 January 2016!*

Answers

#1 1939

#2 1941

#3 the Vitalizer

#4 1963

#5 1963 & *Microbiology*