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FOOD BYTES NEWSLETTER

PRINT VERSION

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February / 2012

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Chicago Section IFT January Dinner Meeting

Monday, February 13, 2012

Maggiano's 175 Old Orchard Shopping Center, North Ring Road, Skokie, IL 60077 847-933-9555

Schedule of Events 4:00 - 5:00 PM Executive Committee Meeting

5:00 - 6:00 PM Social Hour

6:00 - 8:30 PM Dinner and Presentation

Successful Innovation at Tate & Lyle

Karl Kramer, President, Innovation & Commercial Development for Tate & Lyle

Tate & Lyle is a \$4 billion, global food ingredient and solutions provider. In a recent reorganization of the business, it placed innovation at the very heart of its future growth strategy by establishing a new Innovation and Commercial Development group (ICD) who are scheduled soon to relocate to a brand new, state-of-the-art facility in Hoffman Estates.

Karl Kramer, President of ICD, provides us with an insight into the innovation process at Tate & Lyle and how this is facilitated through its Stage Gate process. The presentation will illustrate the importance of open innovation and partnerships as catalysts as well as the need for early engagement of both customers and consumers so as to ensure that only commercially relevant novel ingredients are brought to market.

All of these concepts are brought together in a detailed case study on how Tate & Lyle launched its novel PUREFRUIT™ Monk Fruit Extract - a natural, great tasting, no calorie fruit-based sweetener - in 2011.

About the Speaker: Karl Kramer, President, Innovation & Commercial Development, Tate & Lyle

Karl was appointed President of the newly-formed Innovation and Commercial Development Group at Tate & Lyle on June 1, 2010, after serving two years as President of the Tate & Lyle Sucralose Division.

He has close to 30 years experience in the food and beverage industries in a variety of functional and international capacities. Upon obtaining his Bachelors degree in Chemical Engineering from the New Jersey Institute of Technology, he began his career in R&D at General Foods, where he received 5 U.S. patents for his work in product and process development. His early career also included a brand management assignment at Nestle.

Later, Karl worked in the NutraSweet Kelco Division of Monsanto in several domestic and



Chicago Section IFT the First Section

international sales management roles. Prior to joining Tate & Lyle, Karl worked for the flavor division of Givaudan where he served in various General Management roles including international assignments in Mexico, Brazil and Switzerland. In addition to his engineering degree, Karl holds an MBA from the New York University Stern School of Business.

Dinner Meeting Location

We will be meeting at [Maggiano's](#), 175 Old Orchard Shopping Center, North Ring Road, Skokie, IL 60077 847-933-9555

Menu

Appetizers (served at buffet): Spinach and Artichoke al Forno, Calamari Fritte

Salads:

1. Spinach with prosciutto, red onions, pine nuts, and gorgonzola with a sweet vinaigrette
2. House Chopped Salad (prosciutto will be served on the side for vegetarians)

Dinner: (served family style)

1. Four Cheese Ravioli with Pesto Alfredo Sauce (vegetarian)
2. Gnocchi & Italian Sausage
3. Chicken Saltimbocca
4. Eggplant Parmesan (vegetarian)

Dessert: New York Style Cheesecake and Nonna's Toasted Pound Cake

Don't Delay! Contact the Chicago Section IFT Business Office to register!
Tel: (630) 916-4960



Uwe Nienaber,
2011-2012 Chair

Message from the Chair

Dear CSIFT Members,

Happy New Year! What is your resolution for something food-related? Eating "healthier" or recently gained during the holidays? I am sure during the weeks between Thanksgiving and

New Year. Here are some further suggestions:

- Cast your vote during the upcoming elections for IFT and your local chapter CSIFT. As every year your section has a full slate of enthusiastic volunteers running for office and they deserve your attention and support.
- Put all upcoming CSIFT events on your calendar so you won't miss them. This year our Student Night event will be held in March and our joint meeting with the American Association of Candy Technologists will take place in April.
- Sign up for our next dinner meeting and join us at our business meeting at 4 pm. Remember that these meetings are open to all members and a great way to get first-hand information and to find out where your expertise and volunteer spirit are needed.

When we start into a new year we always hope for the best or that things will get better. Sometimes those expectations might be a little unrealistic, but when it comes to our section I can assure you that we are on track. Our financial situation is solid which allows us to support many events and scholarships in 2012. It is also a special year to commemorate two milestones: in May we will celebrate the 50th Tanner lecture and in November we will host our 50th Suppliers' Night. By the end of 2011 we have already sold 358 booths for Suppliers' Night 2012! That is a new record. You don't want to miss out on any of these events.

While I am writing this message a glance out the window confirms that winter has finally arrived in Chicago. Everything is sugar-coated with bright and fluffy powder snow. So this is the ideal time to find a cozy spot and do some reading. I encourage you to browse our newsletter in its entirety and to also check our website for new information. The section recently added a facebook page (follow the link on our homepage) and we are working on expanding our social media presence to get our members connected in many ways.

On behalf of all our officers and executive committee members, I want to thank you for your continuing support of the Chicago section and let's all together make this another successful and enjoyable year.

I am looking forward to seeing you at one of our upcoming events. See you soon.

Uwe Nienaber - CSIFT Chair – uwe.nienaber@kraftfoods.com – 847-646-4623

Chicago Section IFT Executive Committee Meeting Minutes

th
Date: Monday January 9 , 2012

Place: Waterford Banquet & Conference Center - Elmhurst, IL
Time: 4:00-5:00PM

Attending Officers: John Chambers, John Smith, Uwe Nienaber, Vijay Arora

Executive Committee: Ann Johnson, Laura Colby, John Schuette, Sue Monckton, Laura Gray, Michael Carson, Bill Becht, Krista Ruhnke, Matt Hutchinson

Committee Chairs: Atul Khare, Sanford Wolgel, Jim Anderson

Guests: John Ruff, F. Glenn Connick, Dean D. Duxbury, Manoj Shah

Staff: Marty Roth

Call to order: Meeting called to order at 4:07 PM

Uwe Nienaber

Approval of Previous Minutes

John Chambers

Chair-Elect Report:

See program report.

Vijay Arora

Treasurer's Report:

Report submitted.

John Smith

Golf outing - Taking \$10,200 out of our operating funds for the scholarship fund.

Supplier's night - Taking \$45,600 out of our operating funds for the scholarship fund.

Investment report - Proceeds of golf outing and suppliers night will be deposited.

Audit is almost completed.

Taxes – We filed for an extension. This is not an issue as it is normal procedure.

CSIFT Business Report:

Lynnda Nelson

Report submitted. 313 booths already sold for next year's Suppliers Night. They are working with the Membership Committee to see why some people are not renewing their membership with CSIFT.

Suppliers night – We will be able to have more booths next year with our new layout. It gives us an option to add or remove booths to fit our needs with this new floor layout. 2012 is the 50th annual suppliers night for CSIFT.

Top of the Agenda

Charity donation in memory of Kris Campbell to the nonprofit radio station WILL-FM 90.9 Classical Radio.

Motion: To donate \$250 to WILL-FM 90.9 Classic Radio in memory of Chris Campbell.
Seconded and carried.

Ratification on section dues increase

Vote to increase CSIFT Dues from \$15 - \$25 as soon as possible. There was a unanimous vote to approve the increase.

Section Pilot Program

John Schuette

Report submitted. The IFT Board suggested a section pilot program to globally unify membership and experience. About 25% of our membership is Chicago Section only. \$190 is the suggested fee for membership.

Committee Reports

Auditing Committee

Thomas Gush

Audit is going on right now along with the taxes.

Awards/Nominating Committee

Pam Vaillancourt

Report Submitted. Slate is set for next year.

Finance Committee:

Luci Landberg Maass

Report submitted.

Golf Outing Committee

Mike Hosler/John Fenstermacher

Report submitted.

Historian

Dean Duxbury

No report.

Hospitality/ Student Night

John Chambers

Gave details on the article that will be in the February newsletter for volunteering and meal sponsorships for Student Night.

Host Section Activities Committee:

Linda Perucca / Pat Sullivan

No report.

House Committee:

Matt Hutchinson

Report submitted. Next month's meeting will be at Maggiano's. The Tanner Lecture in May will be held at Intercontinental O'Hare/Rosemont.

Long Range Planning Committee:

Atul Khare

No report.

**Marketing (CFAR / Minute Person / Newsletter / Social Media / Sponsorship / Website)
– Bill Becht**

Having meeting on 1/10/12 with the business office. Need to update the calendar for meeting on the website.

Membership Committee:
Report submitted.

John Schuette

Professional Development (Career Guidance and Continuing Education / Employment / Members in Transition / Technical Programs)
Cummings/Atul Khare

Sanford Wolgel/Gary Wills/Terri

Sanford is taking the Chair position. Looking to drive new membership and member needs. Sanford is putting together a strategic plan. He is looking to do at least one more workshop.

New Professionals Committee
Next meeting is January 19th 2012.

Mike Carson

Newsletter Committee
Report submitted.

Anna Lovis Soukup

Program Committee:

Vijay Arora

All speakers are set for this year. Vijay is looking over suggested speakers for next year.

Scholarship Committee:
No report.

John Budin

Supplier's Night Committee:
No report.

Jim Anderson

Tanner Committee Report:
Report submitted.

Zuoxing Zheng

Motion: To adjourn meeting at 5:09 PM – Motion was seconded and carried.
Submitted by: John Chambers CSIFT Secretary

**CHICAGO SECTION IFT
EMPLOYMENT COMMITTEE NEWSLETTER
February, 2012**

Gary Wills, **Chair**
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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 January newsletter by February 13, 2012.

Please note: Any active member of the CSIFT may post their own job listing to the CSIFT LinkedIn as well as in our newsletter.

A. COMPLIANCE & REGULATORY ANALYST: Responsibilities include reviewing new formulations for regulatory and labeling compliance, provide guidance to manufacturing on blending or restrictions on blending, facilitate handling customer application complaints, provide support to purchasing for Vendor Management Program, participate in cGMP, and participate in food safety programs. Position is located in Sycamore, IL. Requirements: Bachelor's degree in Chemistry or Microbiology, 3 – 5 years Quality or Food Safety experience. Working knowledge of SAP.

B. FOOD TECHNOLOGIST: Product development. Requirements: BS in Food Science, minimum 2 years (food manufacturing experience preferred). Culinary experience preferred.

C. FOOD SCIENTIST (Medina, OH): Responsible for developing complex formulas, processing procedures and specifications for new products, product enhancement and cost reduction projects within a USDA facility. Requirements: B.S. degree in Food Science. Advanced degree preferred or a Culinary degree with a strong technical/product development background.

D. QUALITY ASSURANCE SPECIALIST: Private label manufacturer of canned foods, flavor bases and spice blends for the foodservice industry. Bachelor Degree in Food Science is preferred or a Bachelor Science Degree (Chemistry, Biology). Must have 3 – 5 yrs professional experience in quality management or quality system discipline. An understanding of global regulatory requirements and working knowledge of USDA and FDA requirements.

E. CHICAGO AREA SR. ACCOUNT MGR: Develop sales opportunities and services customer accounts in assigned territory. Maintains relationships at all levels at assigned customer accounts. Assesses customer product needs & requirements and achieves budgeted sales levels. Provides feedback to marketing, product development and business units on sales and product trends and customer preferences. Ideal candidate will have technical background and at least 5 years of sales food ingredient and/or flavor experience.

F. APPLICATION SCIENTIST: Global Ingredient supplier seeking application scientist with 1 - 3 years of beverage or sweetener experience. Responsibilities include product development for customers, ingredient interaction studies, as well as

documentation and systems management. Chicago suburban location. Travel up to 10%.

G. PRINCIPAL NUTRITION SCIENTIST: Provide leadership in ICD on nutrition science and regulatory and will collaborate on teams that will include nutrition science, regulatory, quality, product development, marketing and food science. Responsibilities include collaborate with colleagues across the business to identify and develop business opportunities, strategically help build and lead a strategic nutrition science research program, support current and new initiatives, etc. Requirements: Masters or Ph.D. in nutrition or related field, 8 – 10 years of experience with nutrition research and regulatory affairs/compliance, problem solving, interpersonal skills, etc.

H. QUALITY CONTROL TEAM LEAD: Ensure quality processes and procedures are carried out in a safe work environment. Provide guidance, training and coaching to Quality Technicians while ensuring that quality processes and procedures are strictly adhered to. Requirements: High School Diploma, 2 – 3 years exp. in Quality Control/Assurance.

I. FOOD TECHNOLOGIST OR CULINOLOGIST: Responsible for assigned R&D projects, including creating and testing formulas, processing procedures and specifications for new products, line extensions, cost reductions and continuous improvement of existing products, from concept through commercialization. Supervise R&D Test Kitchen. Requirements: 3 – 5 years in further processed value added meat and poultry and/or frozen prepared foods, BS or equivalent in Food Science, Culinary, or related field or combination of education and/or product development experience. Exposure to food safety requirements and familiarity with BRC Food Safety Standards.

J. PLANT MANAGER: New state of the art retort beverages processing facility is seeking an experienced plant manager to develop and lead operations for an east coast location. Responsibilities include; provide leadership and direction to all factory operations and performance, manage plant resources including assets, inventory, etc., ensure compliance with all industry, Federal, State and local regulations. Requirements; Associates degree (Bachelor's degree preferred), 5+ years food/beverage production/plant management, SQF level 2 facility management, manufacturing/plant start up experience, P&L responsibility.

Job Seekers

QUALITY SYSTEMS MANAGER: Experienced ISO and SQF quality manager seeking a position to develop, document, train and maintain quality systems. Experience in several manufacturing areas including baked goods, dairy, refrigerated foods, chocolates, pickles, edible oils & shortenings, ingredients and coffee.

Any Chicago Section member searching for a new employment opportunity may contact one of the members of the employment committee above to place an ad under our Job Seekers section.

Chicago Section IFT Ballot for 2012-2013

As members of the Chicago Section of the Institute of Food Technologists you have a voice in deciding the leadership of our organization. The election for the Chicago Section IFT leaders opens February 8 and closes March 8, 2012.

Only active members will receive the CSIFT Election Ballot. To be eligible to vote you must be a paid-in-full member as of January 31, 2012. If your membership has elapsed, you can renew it online at www.chicagoift.org for only \$15.00. Click on "Join / Renew Membership."

Members will receive the CSIFT Election Ballot via Survey Monkey. If you have unsubscribed from Survey Monkey in the past, you will not receive the Ballot. You can re-subscribe to Survey Monkey by following the directions on their website. www.surveymonkey.com

Our talented candidates offer a breadth of knowledge about the profession, a diverse volunteer history within CSIFT and beyond, and an unwavering commitment to each of you. The candidates are as follows:

Candidates for Chair-elect (3 year commitment)

John Chambers is currently an Account Manager for DMH Ingredients. John has been an active member of the CSIFT for seven years and currently holds various leadership positions within the Section. As an Officer, he is serving his second term as Secretary and is serving his third year as Chair of the Hospitality Committee. Along with Chairing the Hospitality Committee, he has helped coordinate Student Night for the last four years.

John Chambers

He enjoys working with CSIFT members who volunteer in Student Night activities, which include speed networking (an event that allows students to talk individually with food industry professionals) and resume building sessions. It has been a great experience for him to be able to work with the schools involved in Student Night, as well as companies like Sara Lee that have been generous enough to hold tours at their facilities for the students. John and the Hospitality

Committee have embraced the commitment it takes to help the students prepare for the next stage in their professional careers.

Serving as an Officer, John has been able to take part and learn about important aspects of the Section including EXCOM procedures, bylaws and administration, as well as the functioning of all of the Committees within CSIFT. He volunteers during the CSIFT Suppliers Night and the Annual Golf Outing and is very involved in networking with the Young Professionals and their meetings. John realizes that this Section strives for excellence and advancement and will push to keep our Section the best in the country.

In addition to John's work with the CSIFT he has been very involved in giving back to the community by volunteering for local charities. He has worked with Food for Friends (www.foodforfriends-il.org) a local Chicago nonprofit organization that provides food and services to the less fortunate in the Chicago area. He has also volunteered with Feed My Starving Children (www.fmssc.org) to help make meal packs for struggling countries like Haiti and The Greater Chicago Food Depository (www.chicagosfoodbank.org) to help with food needs right here in Chicago.

Anand Rao has been a member of the IFT since 1987 and joined CSIFT when he moved to Chicago area in 2005. Anand served as a member of the CSIFT Program Committee for the past 3 years.

Anand Rao, Ph.D

Before moving to Chicago, Anand was an active member of the Minnesota IFT and volunteered in various positions –Treasurer, Finance Chair, and as a member of Program, Newsletter, and Web Communications committees.

His service to the regional section was recognized by the Outstanding Volunteer award in 2005. Anand has also served twice, once on behalf of CSIFT and once on behalf of MN IFT, as the Conference Chair of the Midwest Food Processing Conference (now dissolved by the regional sections).

Anand is currently employed as the Director of Technical Solutions at Fonterra North America in Rosemont, IL. Prior to joining Fonterra, Anand was employed at Edlong Dairy Flavors (Elk Grove Village, IL), Davisco Foods (Eden Prairie, MN), and the University of Wisconsin-River Falls.

Candidate for Treasurer (1 year commitment)

John Smith, Cantelir

John J. Smith, Ph.D. is founder and principal of Cantaleir International, Inc. – a consulting firm that provides innovation and business development services, particularly in the area of health and wellness products and ingredients.

Dr. Smith earned his M.S. and Ph.D. degrees in Food Science from Purdue University. He has 29 years' experience in the food industry. His career began with The Quaker Oats Company where his work focused on technology and new product development in pet foods and a wide range of cereal-based products. While with Quaker, he was affiliated with Quaker Food Ingredients and

the Oat Variety Development Program. Before launching Cantaleir International, he was with Pepsico for seven years where he led technology and product development efforts in health and wellness product offerings.

Candidate for Secretary (1 year commitment)

Sanford Wolgel, University of Chicago Consultant

Sanford Wolgel, PhD., is a business development consultant to the University of Chicago Office of Technology and Intellectual Property and is the Chairperson of the CSIFT's Professional Development Committee.

In 2009, Sanford collaborated with Diane Dawson, CSIFT Chair, and the EXCOM to create the Members in Transition Committee to address the urgent needs of the Section's unemployed members. Sanford was the committee's first chairperson, recruited a team and organized and executed a series of successful job search skills workshops.

Sanford's management positions include Director R&D, Imperial Sugar Company; Director, Product and Market Development, Source Food Technologies; and Regional Technical Sales Manager, Philadelphia Macaroni Company. Sanford also successfully launched and managed his own company, Ingredients Plus, which provided technical sales and strategic marketing services for major food ingredient manufacturers. Sanford welcomes the honor and opportunity to serve the CSIFT as Secretary and support the EXCOM's important work.

Executive Committee (3 year commitment, 4 openings)

Michael Carson, Van Hees GmbH

Mike was born and raised in the northwest suburbs of Chicago. He earned a Bachelor's Degree from the Food Science program at the University of Illinois in Urbana Champaign. In the spring of 2008, he graduated and began working at Ingredients Inc in a technical sales role.

He joined VAN HEES Inc in November of 2010 in the role of Technical Sales - Midwest Regional Manager. He is an active member of the Chicago Section of IFT, co-chair of the CSIFT New Professionals group, part of the IFT New Professional Task Force, and a current Executive Committee board member.

Dr. Atul Khare, FONA

Atul Khare is Director of Customer Innovation & Technology Strategy at FONA International Inc., Geneva, IL. He is responsible for development of technology strategy and development of new technologies for flavor encapsulation and delivery for Confections applications.

Atul is a member of national IFT and Chicago IFT. Currently, Atul chairs Chicago IFT's Long Range Planning Committee. Atul is a recipient of CSIFT Ellery H. Harvey Service Award for 2011. Atul received Ph.D. in Chemical Engineering from Purdue University and MBA from The University of Chicago Booth School of Business.

Dr. Manoj Shah, Consultant

Manoj Shah has retired after 30 years as a RESEARCH PRINCIPAL IN R & D, at KRAFT FOODS. He has initiated and was responsible for the By Product utilization initiative at KRAFT. This initiative was turned in to Sustainability for Kraft. He was Mr. Rice for Kraft and Bread Crumb expert for Stove Top®.

He has always promoted Tech Mentoring for juniors to prevent the reinvention of wheel. Manoj holds a B. S. degree in Dairy Technology from Gujarat Agriculture University in Anand, India. He also has B.S. and M.S. degrees in Food Science from Alabama A & M University in Huntsville, Alabama. He joined General Foods in 1978 and worked on Shake'n Bake® and Open PO Box 926 207 W. Ash St., Lombard, IL 60148 630.916.4960 www.chicagoift.org Chicago Section of the Institute of Food Technologists

Pit® BBQ product developments till 1982. Worked for Minute rice and Stove business till 2001. Since joining G. F. he has been awarded six patents and is currently an emeritus member of National IFT and A.A.C.C.

He claims his success in life is due to his wife Smita and is proud of his two children Shivani, and Pranava.

Timothy Stubbs, Sara Lee

Tim has over 20 years of R&D experience across a broad array of food categories and is currently the Director of Process Innovation and Development at Sara Lee R&D. He is currently leading Process Innovation at Sara Lee working on innovative new products and process improvements.

Prior to Sara Lee, Tim held a number of positions at Kraft Foods where he did Product Development, Process Development, Basic Research, and led a number of R&D teams. His expertise includes dressings, sauces, dairy products, pasta, bakery, processed meats, and a number of dry grocery categories. He has led development on iconic brands like Cool Whip, DiGiorno, Velveeta, Philadelphia, Cheez Whiz, Stove Top, Shake 'N' Bake, Taco Bell Home Originals, Miracle Whip, A1, Kraft, Hillshire Farms, Jimmy Dean, Ball Park, State Fair, and Sara Lee.

In addition to his project and leadership roles, Tim has focused his efforts on creating Mentoring, Coaching, and Career Development programs for R&D professionals. He wrote and trained a class on Mentoring for R&D and has received awards for his efforts developing others. Tim has been attending CSIFT events since 1989 and he currently resides in Glenview, IL.

Dr. Elwood Caldwell



Elwood Caldwell is currently an emeritus member of both the Chicago and Minnesota Sections. He joined CSIFT in 1953 upon appointment as a research project leader for The Quaker Oats Co. following his Ph. D. in Nutrition from the University of Toronto. During the

ensuing 19 years he held several offices and Committee Chairmanships in IFT and in the Section while also advancing to become Director of R&D for Quaker Oats. In 1972 he moved to Minnesota to head the then-new Department of Food Science and Nutrition which had been formed by merging three smaller units. With the momentum gained under his direction for its first 16 years, that department has prospered and gained world-class recognition among such units.

A native of Canada, he first graduated from the University of Manitoba and held quality assurance chemist positions in flour milling, brewing, malting, vegetable oil processing and cookie and cracker baking in Canada. Prior to his Ph. D. in nutrition, he earned a M.A. in food science at the University of Toronto. After joining Quaker Oats, as a part-time student, he earned an M.B.A. in financial management at the University of Chicago followed by a second major in computer science.

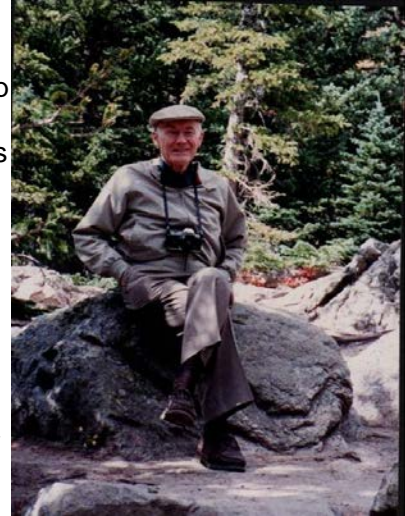
A leading accomplishment during his 19 years with Quaker Oats was his discovery, first publication and gaining of legal recognition of the role of phenolic antioxidants in preserving the shelf life of ready-to-eat cereals; now used by most manufacturers and subsequently extended to products such as snacks, instant potatoes and rice. For the Chicago Section, he was present at and participated in the historic meeting in 1954 at which it was agreed upon (after much discussion, some of it vituperative) to incorporate the Appert Medal, originated by CSIFT, into the IFT system as its senior offering; with the actual medal to continue to be provided by the Chicago Section and the jury to be chaired by the Section Chair. He chaired the committee that originated the Tanner Lectureship (now approaching its 50th anniversary) and served as the jury for the initial offerings in 1963 and 1964. He also first established the funding of the Tanner based on investment of \$15,000 surplus from the Section's management of the 1960 IFT annual meeting, a section function since then preempted by IFT headquarters office.

Ever since 1963, funding of the Tanner, the Section scholarships and other service activities has continued to be based on endowment income from investment of the surplus generated by Suppliers Night, according to principles established when Dr. Caldwell was treasurer of the Section.

While rarely able to attend meetings since moving to Minnesota, he remains proud of the Section's accomplishments and has continued to be a CSIFT member as well as a Minnesota Section member. He has been responsible (despite initial apathy and borderline opposition) for the beginning and subsequent growth of Minnesota's equivalent of Suppliers Night with 250 exhibitors. He also chaired (and raised the initial funding for) initial establishment of Minnesota's Macy Award, now in its 32nd year. As with Chicago, its continued funding (and that of scholarships awarded by the Section) comes from investment of the surplus generated by Section's Annual Suppliers Expo.

Although never chair of the Section, in 1975 Dr. Caldwell was the first recipient of the CSIFT Chairman's Service Award, and in 1988 a recipient of a similar award from the Minnesota Section. He is a Fellow of IFT and in 1991 was the recipient of the Calvert L. Willey award for distinguished service to the Institute. He is also a Fellow of AACC International and was the 1996 recipient of its William F. Geddes Memorial Award. In 2002 he was the recipient of AOAC International's Reference Material Achievement Award. He is coauthor/editor with Robert B. Fast of *Breakfast Cereals and How They Are Made*, published by AACC in 1990 with a second and enlarged edition in 2000.

Although no longer active in terms of regular meeting attendance, Dr. Caldwell retains emeritus status in both Chicago and Minnesota sections, and is seen occasionally at meetings in Minnesota. A major Minnesota Section scholarship awarded every year to a qualified applicant with demonstrated interest in volunteer activities has been named for him. And his continuing interest in education is evidenced by the fact that as a past president of a large retiree Kiwanis club in the north suburbs of St. Paul, he developed a program of college entrance scholarships for which seniors in three local high schools compete annually for scholarships to which his name has been attached by a subsequent program chair. At age 89, he lives quietly in a senior center in the suburban city of Roseville with his second wife, Flossie (91). His two sons are both employed in the travel industry. John is managing director of sales for Delta Airlines, in Atlanta and Keith is a senior software developer for MLT Vacations, in Eagan, MN.



Newsletter Deadline is: Thursday, February 16th!

If you would like to submit an article and CAN NOT make the deadline, please let me know prior to February the 16th.

Thanks!

- * Committee Updates
- * Events
- * Relevant Information
- * Food Related Articles
- * University Updates

Article Submissions (subject to editorial review): Must be ready for print.

Photos: JPEG files

Send All Files to: alovis@equichem.com

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