

The Association of Chinese Food Scientists & Technologists in America

旅美中國食品科技學會

會誌



NEWSLETTER

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VOLUME 6
NUMBER X 1



SEPTEMBER
1983

旅美中國食品科技學會

The Association of Chinese Food Scientists & Technologists In America

陳慶筠

Anthony H. Chen, President
Anderson Clayton Foods
3333 N. Central Expressway
Richardson, Tx 75080
(214) 231-6121

朱正中

George C. Chu, President Elect
American Maize Co.
Route 1, Box 84
Decatur, AL 35601
(205) 355-8815

楊安琪

Angel A. C. Yang, Secretary
Ralston Purina Co.
900 Checkerboard Sq.
St. Louis, MO 63188
(314) 982-3171

饒原奇

Y. C. Jao, Treasurer
Miles Lab, Inc.
P.O. Box 932
Elkhart, IN 46515
(219) 262-7952

STATEMENT OF POSITION

陳慶筠

Consulting & Workshop
Anthony H. Chen

朱正中

Membership
George C. Chu

馮貽澤

Award
Daniel Y. C. Fung

林啟發

Employment
Chifa F. Lin

林輝正

Annual Meeting
Santa H. C. Lin

林信南

Advisor
Sherman S. Lin

呂秋娟

Student Affair
Sheree C. C. Lin

萬建心

Publication
Peter J. Wan

薛維誠

Legal Counselor
Robert Hsueh

The Association of Chinese Food Scientists and Technologists in America (ACFSTA) is a non-political and non-profitable ethnic Chinese organization dedicated to the scientific and professional betterment of its members. The members of ACFSTA wish to interact with all Chinese scientists wherever they may reside based on common cultural and scientific interests.

ACFSTA takes no political stand or preference. Selection of material for all ACFSTA publications is based on the scientific content and general interest. Any inadvertent political connotation should not be deemed as the official position of ACFSTA.

EDITORIAL NOTE:

- In order to establish a non-profit organization status with IRS, we first have to select a name agreed on by the majority of our members. Please cast your vote on the last page of the Newsletter.
- Some of our members are quite active in their professional circles. We, as editors, would like every one of you to share your valuable experience with other ACFSTA members. In this issue we have an article about 國建會 by 陳存傑.
- With the permission of Professor Stephen Chang (張馬祥教授), we printed the address he presented at the 1983 Forum at New Orleans. I trust you will find it is a powerful speech and a useful guide for all of us.
- From various committee reports and our president's letter, it is clear that we will have a lot of activities for this fiscal year. If you would like to participate in any of these projects or committee programs, please inform the person in charge.

A LETTER FROM THE PRESIDENT

Dear Members:

I am happy to report to you that the ACFSTA annual meeting held in New Orleans last June was very successful. The forum was well organized and well attended. A special thanks to George Chu and Dr. Stephen Chang for making the forum a successful and memorable event. The annual meeting and banquet were effective and enjoyable. I would like to give my thanks to Santa Lin for his efforts in organizing these activities.

Many things have happened since my report to you in the last issue of the Newsletter (Vol. 5, No. 2). Following are the highlights of recent activities.

- Dr. Stephen Chang won the first ACFSTA Professional Achievement Award.
- Ms. Sheree Lin of Kansas State University was awarded the first ACFSTA Student Achievement Award.
- Five of our members participated in " 國建會 " recently held in Taiwan.
- In the coming October, six of our members will be giving a symposium and workshop in Peking and Chungking. This project is sponsored by the United Nations Development Program.
- The executive committee has endorsed forming a federation of professional Chinese societies. This federation, if successfully formed, will include the following professional organizations: Association of Chinese Food Scientists and Technologists in America, Overseas Chinese Environmental Engineers Association, Chinese American Association of Mass Spectroscopists, Chinese American Polymer Society, Overseas Chinese Packaging Association, and Chinese American Chemical Society.
- The executive committee has passed a motion to put the issue of changing the name of ACFSTA onto the ballot. There are many reasons for changing our association's current name. One is that the English name of "Association of Chinese Food Scientists and Technologists in America" is too cumbersome; even the abbreviation of ACFSTA is still too long and too hard to remember. Our association's involvement and interaction with other professional and government organizations has increased tremendously in the past couple of years; it is very essential to have a name that is easy to remember. Our Chinese name of " 旅美中國食品科技學會 " is too transient. This name is not a true reflection of the majority of the members. After all, most of the members are perfectly contented with staying in the U.S. and have no plans for leaving this country any time soon. So please give some thought to this issue and cast your vote.

- Due to personal reasons, Angel Yang has resigned from her post as Secretary. I would like to utilize this opportunity to thank Angel for her past support. Iris Lee of Anheuser-Busch has accepted the responsibility of serving as the Secretary for 83/84. I am glad that Iris has taken up the challenge, and I am looking forward to working with her.
- In the past few years we have spent much effort to lay a sound foundation for the ACFSTA. Now we are ready for further growth, but we need your help. I am pleading with each one of you to help our association's growth by recruiting one new member. If each of you can accomplish this challenge, our association could double in size within the next year. For any organization to double in size within a year is considered phenomenal. I know that ACFSTA is a phenomenal organization. With your help, let's prove it to ourselves and to the world.

Best wishes.

Yours truly,

Tony

Tony Chen
President

REPORT FROM EMPLOYMENT COMMITTEE

- Any member who would like to have his or her resume critiqued by experienced professionals, please send it to Chifa Lin, Food Ingredient Section, Stauffer Chemical Co., Dobbs Ferry, NY 10522.
- From time to time, there are head-hunters called to look for candidates with a certain specialty or background. If you are looking for a job, we encourage you to file a resume with the employment committee.
- Here are several job openings which might be useful to you:
 - Two Ph.D.s are needed — one specializing in snack food and one in dietary. If you are interested, please contact Dr. Neil Doty, Director, Product Development, General Nutrition Corp., 1301 - 39th Street, N., Fargo, ND 58102, telephone: (701) 282-2300.
 - Ph.D. or M.S. with baking and snack food experience. Contact Dr. Iris Lee, Anheuser-Busch, Inc., 1101 Wyoming, St. Louis, MO 63118, telephone: (314) 577-2583

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朱正中

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(219) 262-7952

July 8, 1983

陳慶筠

Consulting & Workshop
Anthony H. Chen

Dear ACSFTA Member:

朱正中

Membership
George C. Chu

During our ACFSTA Annual Meeting at Asia Garden Restaurant this year, I had the opportunity of listening to the many activities and accomplishments of our organization. I have been impressed by the increasing scope and significance of many functions; impressed by the wealth of talent in our membership and impressed by the dedication, interest and capability of many individuals working on different committees.

馮貽澤

Award
Daniel Y. C. Fung

However, one of the most important goals set up by our president is to expand our membership to 50%. To reach the goal, just simply recruit at least one of your friends or classmates to be a member for the coming year. If you are proud of this organization and you would like to see it grow, I am confident that you can do it. As you are aware, when the organization grows, then we can have a stronger voice in IFT, as well as in the food industrial circles. In order to encourage our members to fully participate in this meaningful task, association will announce the recognition to whoever recruits the most new members.

林啟發

Employment
Chifa F. Lin

As Chairman of the Membership Committee, I am challenging you and am willing to work harder with you to accomplish this goal. Thank you very much.

林輝正

Annual Meeting
Santa H. C. Lin

Very truly yours,


George C. Chu

親愛的會友們：
請踴躍參加此項徵
求拮會友的活動。謝！

朱正中
敬上

林信南

Advisor
Sherman S. Lin

呂秋娟

Student Affair
Sheree C. C. Lin

萬建心

Publication
Peter J. Wan

GC/ds

薛維誠

Legal Counselor
Robert Hsueh

REPORT OF PUBLICATION COMMITTEE

Peter Wan

- During the fiscal year 83/84, we will publish four issues of NEWSLETTER. The tentative schedule will be :

<u>VOL.</u>	<u>NO.</u>	<u>DEADLINE FOR MANUSCRIPT</u>	<u>NEWSLETTER TO BE MAILED</u> First Week of:
6	1	8/25/83	September, 1983
6	2	11/25/83	December, 1983
6	3	2/25/84	March, 1984
6	4	5/25/84	June, 1984

- You are invited to write or provide any articles in the following four areas:
 - A. Introduction of the company or research institute you are working with.
 - B. Technical paper about any scientific or engineering subject which interests you.
 - C. Career or professional improvement articles.
 - D. Any other professional activities of our members.
- Agreements have been reached with the local representative of the Chinese Daily News (世界日報). We will provide translated or original articles with 1500 words each. There will be a token payment (\$10-15) for each article printed. This special section title will be selected by the Editor of the Chinese Daily News from the many names suggested by you. If you are interested in this exciting activity, please notify P. J. Wan or sign your name on the last page of this newsletter.
- If you have any suggestions or comments about the content, or ways of improving the quality, of the Newsletter, please call or write to P. J. Wan.
- We recently received 20 copies of the FIRDI (食品工業研究所—新刊) 1982 Annual Report from Dr. Paul Ma. Anyone who would like to have a copy, please inform P. J. Wan.
- For the new Directory you received, please make the following corrections and changes.

OFFICERS:

Secretary

Iris C. Lee (314) 577-2583

COMMITTEE CHAIRPERSONS :

Consulting & Workshop

William T. H. Chang (607) 974-4393

Membership

George C. Chu (205) 355-8815

EXECUTIVE COMMITTEE:

Please replace Chu H. Tzeng (1982-84) with Angel A. C. Yang (1982-84).

Dear ACSFTA Member:

Our forum was successfully held at IFT's Annual Meeting at the Hyatt Regency Hotel. There were forty-three in attendance. Both speakers delivered a superior speech, which blended with their humor, spirit and most importantly, their precious experience. Our survey showed that the audience greatly benefited by their presentation (see our survey).

On behalf of ACFSTA, I want to express our sincere thanks again to Dr. Steven Chang and Dr. Anthony Chen for their diligent efforts and wonderful presentation.

Very truly yours,

George C. Chu

From:



CHINESE FOOD SCIENTISTS TO MEET

The Association of Chinese Food Scientists & Technologists in America will hold its annual meeting on Monday, June 20, from 3:00pm until 5:30pm in Poydras Ballrooms A&B of the Hyatt Regency Hotel. Dr. Anthony Chen, president-elect of the association will update the progress of all joint projects with Chinese governments and outline future business of the organization. A forum - "How to be Successful in Your Career" - will be held during the meeting. The forum will be followed by a cocktail hour.

PROGRAM & ABSTRACTS

轉載自

世界日報

一九八三·七

中國食品科技學會

年會中頒傑出獎

張駟祥與呂秋娟獲得

【本報紐約訊】旅美中國食品科技學會的呂秋娟，現為堪薩斯州立大學學生，他們分別獲得一面獎牌和獎金一百元。年會中並且舉辦座談，邀請張駟祥主講「如何在自己的專業中成功的與人溝通」，並邀該會會長陳慶筠主講「如何在自己的專業上獲得成功」。目前食品科技學會的副會長為朱正中（亦為明年的會長），秘書為李靜和，財務為饒原奇。該會決議明年年會訂於六月十日及十三日在加州安那漢市舉行。

RESULTS OF 1983 FORUM SURVEY

During the ACFSTA forum, twenty-nine survey forms were collected. The results are summarized and reported in the following:

- (I) a. All said they felt they were greatly benefited by the forum.
- b. They thought the forum was just right; only one person thought it was too short.
- c. They all thought the topics were good.
- (II) Suggestions for future topics:
 - a. Should add small group discussion.
 - b. Communication Skills
 - c. Technical or Research Subjects
 - d. Current Food Industry in Taiwan
 - e. How to Organize All Chinese Strengths
 - f. Dealing with Cultural Barriers
 - g. How to Find a Job
 - h. How to Get a Job for Freshly Graduated Students
 - i. Career Development
 - j. How to Deal with People
 - k. More of the same type of topics.
- (III) Suggestions for future speakers:
 李秀
- (IV) Other comments:
 - a. Use Chinese to present all the speeches.
 - b. Need more audience.

1983 Annual Meeting Highlights

※ 年會有感 ※

Santa H. Lin

林輝正

New Orleans, New Orleans, and New Orleans! What a familiar and unique place it is for ACFSTA. This is the place where ACFSTA was founded (1974), and the third time we had gathered here to enjoy the French Cuisine, to stroll along Bourbon Street and to renew old acquaintances.

Unfortunately, many of you did not have a chance to come and help us celebrate our annual events because of inflation, budget cuts, poor timing, etc. Maybe you will be smarter next year and save enough money, plan ahead, and join us in Anaheim. For those who had attended our meeting, I hope that it turned out to be more fruitful for you than what you had expected.

Again, we had a successful Forum in which two of our distinguished members presented valuable techniques and guidelines for career development and advancements. The attendance grew from 35 in the beginning to more than 50 at the end. Dr. Stephen Chang clearly analyzed our common mistakes and weaknesses in expressing and exchanging our ideas. He also illustrated the do's and don'ts in communication based on his many years of experience and practice. He has set many good examples for us to follow. He also convincingly offered several effective and powerful tools for overcoming our weak points and to further excel at what we can do best.

Dr. Tony Chen, without exception, once again shared his hard-earned thoughts with us. He not only showed us that we need to know how to be promoted in order to gain promotion, but also revealed the entire secret process of promotion and the essential elements involved. Your ability would have to be properly recognized and then tested before you have a chance to be promoted. Therefore, be prepared, set an aggressive objective, and work toward it.

Our annual meeting and banquet were held at Asia Garden. Unfortunately and disappointingly, we had a record low turnout of only 64 guests to fill the 120-seat banquet room. With a minimum of 80 guaranteed reservations, we had to end up at a loss in providing this banquet. Although our experience told us that we were taking a risk by arranging a much smaller banquet than normal (usually about 150) we were willing to accept the consequences if many did show up, but Murphy's Law really worked on us. And this time, it even worked in the opposite direction. We had exceptionally fewer member and foreign guests attending the IFT meeting. The only consolation was that everyone got more than enough food to eat. It is time again for us to evaluate whether there is a need for a banquet during our annual meeting, or how we can improve it. It takes lots of preparation and arrangement to set up a banquet, but it is inherently easy for us to miss the head counts and mess up the preparation. (If you have any suggestions, please let's hear from you.)

The business meeting was highlighted by our President's report. He stated that our association is growing steadily and is becoming more technically oriented and healthier as a scientific organization. We have improved our visibility and gained better recognition through many committee activities. For example, our Forum and meeting were announced in the official IFT program brochure, employment assistance was provided to many of our members, and consultation was offered to meet the needs of our homeland. We should be proud of being able to work together toward this new direction.

Three special awards were presented during the meeting. Dr. Stephen Chang received the AFSTA's first Outstanding Professional Chinese Food Technologist Award, Ms. Sheree Lin from Kansas State University earned this year's Outstanding Chinese Student Award, and Dr. Sherman Lin received the Past President Appreciation Award.

As the meeting and banquet came to an end, I wished that many more members could have been present. I hope that you will make up what you have missed by reading this newsletter and the texts of Drs. Chang and Chen's presentations, and try your best to come to join us in Anaheim next year.



RECENT PROMOTIONS

George C. Chu has been promoted to Director of Technical Service. George is also in charge of Process Engineering.

Peter J. Wan has been promoted to Manager of New Technology.

Please share your recent adventures, successes, promotions, etc., with other members. This type of message should be sent to P. J. Wan, Anderson Clayton Foods, 3333 N. Central Expressway, Richardson, Texas 75080.

以當前國家所致力發展之某些重要科技為主題的七十年國建會在七月十八日開幕到七月二十九日結束，為期兩週，共有 119 位國內外人士出席。今年的國建會分五組討論，分別是電腦教育及電腦教學組，電工控組，生物技術組，流行性疫病研究組以及食品科技組。這五個專題可說都和社會大眾的生活有關，透過傳播媒介的報導引起社會大眾的了解和關心，同時希望能引進新的科技使它在國內生根成長。會議期間除了共同的節目外，各組是在不同的地點分別討論的。

在五組裡面，食品科技組的出席人數可說最少，國外 13 人而國內 6 人。國外的出席人員全部來自美國。食品科技組內又細分五個小組，分別為資訊小組，包裝小組，水產小組，果蔬小組以及肉品小組。討論的主要地點是農經會的 401 室，領導及副領導分別為毛邦文博士及涂登年博士。

食品科技組的第一個活動是在會期的第二天參觀了位於滬中橋的農學資料中心，大家都對以中之電腦處理的農業資料系統感到興趣。這項參觀也打响了當天下午由盧村榮，陸天鴻，毛邦文，殷玉廣及黃中平諸位先生所主持的資訊小組討論會。三個半小時的時間，四個專題演講之後剩下一些時間討論食品研究所所擬的設立食品資訊中心的專案計劃。絕大多數的國外出席人員都認為資訊的收集是需要的，但如單由已經奠定基礎的農學資料中心協助可以省錢而快，由於時間不夠這項討論不了了之。

會期的第三及四兩天，食品科技組分成三個參觀團，在國內出席人員的引導下分別參觀了與討論主題有關的果蔬加工，食品包裝以及水產產品時加工設施。在第四天的黃昏會合於台中市的古中飯店。

會期第五天的分組討論專題是加工食品包裝的新學向，由唐如麟，胡進志，江偉平及蔡銀燦諸位先生共同主持。地點在台中中央大學食科系的大講堂。這次討論會列席的學者及學校人員相當的多而且討論的興趣勃勃。由於出席人員必須在當天下午七點以前回到台北，討論會也只有在下午三點結束。

會期第一週的週一上午的分组研究是水稻加工新趨向，由馮碩彥、吳澤明及孫慶年三位先生主持。下午的分组研究是果蔬加工新趨向，由李友配、牙祖廷及張為憲三位先生主持。討論會的過程大致相似，先由國外的出席人員作專題演講，再逐項地解答及討論由國內預先所準備的問題。時間好像总是不够用似的，總覺的討論的時間不夠。

會期第一週的週二上午，分组研究的專題是肉品加工新趨向，由盧剛、吳達純、費以理、張信之及章春的共同主持。在三個專題演講之後幾乎耗剩了半小時可以作有效的討論。當天下午是所有五組國外出席人員參加孫院長的全體座談會。孫院長一再聲明只談討論會主題以外的事，可惜的走行的問題還是和主題脫離。不少來賓是科技工作者對其他的事興趣有限，並沒有座談的場面出現。

會期第一週的週三，全組的出席人員可說很帶忙，作綜合討論及撰寫研究報告。由於知道孫院長在下午會到食局科技組視察，更是分秒必爭，把即場討論弄出來。院長在下午二點多來到會場，看了幾份報告並滿口答應，他認為討論及建議不可脫離業務，不必提一些做不通或目前辦不到的建議。必須調要結果，而不是討論討論就弄了。第二天我把結論重新修改，分组討論就告結束了。

會期第一週的週五上午整個週進會的研究結論綜合報告並已就緒閉幕。

綜合食局科技組的討論中國內最感興趣的可吃是能開闢市場的暢銷食品項目。在這方面國外的與會者提了十四項加工食品作為國內有關單位的不及。尤其是提了國內對保健食品及自然食品發展潛力的重視。國外的出席人員都同意加工食品的出口第一種重要而在提高農畜產品的加工水準。應作重要改進。再採取「雙伴追蹤」一解決問題。的辦法，由有關單位十華春公，合作進行研究。食品科技組的建議項目不少，主要的包括了建立農畜水產品加工檢驗系統及運輸系統。並在並常到廠收集國外銷售市場高情。日科技發展。以及對食品加工設備的衛生標準，出口檢驗的嚴格執行等。

誰不期望自己的祖國富強康樂，誰不希望自己的「根」是肥沃土，只要對國家社會福利有利的工作，許了海外華人及華僑一定盡心貢獻。自己智識的貢獻。願意以這一份工作又這番報導的結束。

SWIFT & COMPANY

Grace Yang

Swift & Company began when Gustavus F. Swift of Massachusetts, at the age of 16, borrowed \$20 to buy cattle and sold them for a profit in 1855. In 19 years, the company grew into a prosperous operation and was headquartered in Chicago. The company's move west was based on the belief that Chicago, the railroad center, was destined to become the nation's largest livestock market. In the next 100 years, Swift & Co. expanded and became one of the largest food processors in the country.

In 1973, during the reorganization of Swift & Co., Esmark, Inc. was formed and became the parent company of Swift. (Besides Swift, Esmark now also owns Playtex, Estech, Eschem, and Estronics, Inc.) In 1980, Swift's fresh meat and processed food businesses were separated. It thus created two independent companies: Swift Independent Packing Co. for fresh meat operations and Swift & Company to handle the processed meat, poultry, cheese and assorted product business.

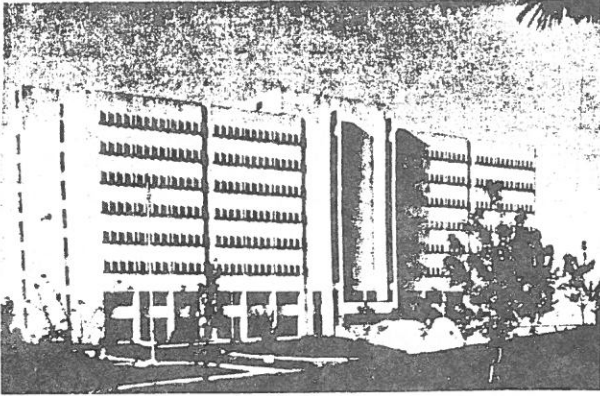
At the present time, Swift is divided into five business groups:

- Process Meats: Includes Sizzlean/Firebrand bacon strips, Brown'N Serve sausage, Hostess Ham, Swift brand dry sausages, Lazy Maple bacon, Swift turkey roast, International Entrees, etc.
- Poultry: Butterball turkey and Blue Coach, etc.
- Groceries: Peter Pan peanut butter, Soup Starter, Stew Starter, etc.
- Cheese: Pauly
- International: Turkey operation in England and Panama. Sales and distribution centers all over the world.

The decentralized organization enables the vice president/general manager of each business group to have his own purchasing, operating, marketing, sales, R & D and quality assurance team. The plant managers of the 30 plants in the U.S. report to the director of operations of each group. Consistent with the company's commitment to quality, the quality assurance manager of each plant also reports to the group QA manager of each group.

The separation of Swift & Co. from the fresh meat business allows the operation to be more efficient by concentrating on value-added products. The reorganized Swift & Co. also adopted a new management philosophy — Front Line Management. Under this approach, decision making is placed as much as possible in the hands of those closest to the action — the front-line manager. The system helped reduce corporate staff by 50%, and brought down to four, from nine, the layers of management between the president and plant supervisors. In addition to the Front Line Management, new product development and product line extensions represent the cutting edge of the new Swift.

In two years, a significant change in return of assets has been noted. After losing 10 million in 1980, Swift gained 38 million dollars in 1981, and 49 million in 1982. The Front Line Management, new products development, reduced inventories, a revitalized sales force, investments in more efficient plants and other improved operating efficiencies have all contributed to Swift's improved profit picture. With the business environment continuing to be volatile and competitive--high interest rates, slower growth and ever-changing social and political environment--Swift & Co. is looking forward to meeting the challenge of the 1980's.



**RICHARD B. RUSSELL
AGRICULTURAL
RESEARCH CENTER (RRC)**

P.O. Box 5677
Athens, Georgia 30604

The program of the Richard B. Russell Agricultural Research Center is guided by major national goals for increased agricultural productivity and improved nutrition, environmental quality, rural area development, and food safety. New uses and more efficient processing methods are being sought for important agricultural commodities. Expansion of both domestic and foreign markets is a major objective. Regional research in watershed hydrology is headquartered in the Center.

Catharina Ang

The Research Units at this Center include: Animal Physiology, Field Crops, Meat Processing and Quality, Plant Physiology, Processing Engineering, Quality Evaluation, Toxicology and Tobacco Safety.

The objectives and missions of each Unit are briefly excerpted as below:

Animal Physiology:

Develop a basic understanding of the endocrinological and physiological mechanisms regulating reproduction and growth and development which will lead to practical methods of increasing reproduction and optimizing the lean carcass lean to fat ratio.

Field Crops

Conduct fundamental and applied research to develop improved technology for processing forages, feed grains, oilseeds, and other agricultural products of the region into economical feed, food and industrial products.

Meat Processing & Meat Quality:

Develop practical procedures for improving quality, shelf life and safety of meat products, including poultry and pork. Develop new, rapid, accurate, easily applied methods for the determination of spoilage and pathogenic bacteria on meats. Nutritional composition and sensory properties of meat products are also evaluated.

Plant Physiology

Study the domain of photosynthesis relating to genetic and functional diversity of plants. Seek underlying structural, physiological, and molecular mechanisms involved in plant adaptations. Determine and attempt to overcome fertility barriers to wide crosses.

Process Engineering

Improve the efficiency of processing and handling of agricultural commodities while maintaining the quality and improving the safety of the products. Research areas include studies on efficiency of handling and storage, water conservation and reuse, water pollution, byproduct recovery and utilization, improved plant cleaning procedures, and technology to assist action/regulatory agencies.

Quality Evaluation

Develop technical capability for measuring quality of horticultural crops by non-destructive means. This will include determining the compositional, structural and sensory parameters that relate to consumer perceived quality and value, and relating these to attributes of the commodity that are measurable by non-destructive means.

Toxicology

Investigate the toxicological and pharmacological properties of those natural toxicants for which data are not available or are inadequate to assess the potential health hazard. Develop new bioassays as needed. Tests to be conducted include carcinogenicity, mutagenicity, and teratogenicity, as well as studies on metabolic fate and distribution.

Tobacco Safety

Develop a safer cigarette and a safer tobacco by identifying and reducing hazardous smoke constituents and tobacco precursors of hazardous smoke compounds. Study leaf and smoke flavor compounds and apply analytical methods to tobacco samples experimentally produced by USDA agronomists.

Food for Space Flight

This literature is a part of NASA's Educational Publication NF-133/6-82. Provided by Dr. Chung Kung Kuo

More than 20 years ago, astronaut John Glenn became the first American to orbit the Earth. His mission lasted nearly five hours and before splashing down in the Atlantic ocean, Glenn and his Mercury spacecraft completed three trips around the world.

Among the many tasks Glenn had to perform while in orbit were the first American space experiments in eating food in the weightless conditions of Earth orbit. Glenn's flight was too short to make eating a necessity but future flights were expected to last many days and even weeks. His experience would help design space food systems.

Eating in space for John Glenn turned out to be an easy though not too tasty experience. Before the flight, some experts were worried that, in weightlessness, food would be hard to swallow and as a result, collect in the throat. Glenn found that eating in space was relatively easy and once the food reached the mouth, there was no problem in swallowing. Other Mercury astronauts following John Glenn were forced to endure bite-sized cubes, freeze dried foods, and semi-liquids in aluminum toothpaste-type tubes. They found the food unappetizing, had trouble rehydrating the freeze-dried foods, and disliked squeezing the tubes. Furthermore, crumbs from the bite-sized cubes had to be captured to prevent them from fouling instruments.

In the Gemini missions eating in space became more normal. The aluminum tubes of the Mercury program were replaced because the container weighed more than the food inside. Bite-sized food chunks were coated with an edible gelatin to reduce crumbling. Rehydratables were encased in an improved plastic container. To rehydrate food, water was injected into the pack through the nozzle of a water gun. After kneading the contents the food became a puree and was squeezed through a tube into the astronaut's mouth.

Not only were the food containers for the Gemini astronauts improved but the menu selections were enlarged enough to provide four days of meals before repeating any menus. A typical meal would include shrimp cocktail, chicken and vegetables, toast squares, butterscotch pudding, and apple juice. Before each flight, meal combinations were chosen by the astronauts themselves but the menus chosen were required to provide 2,800 calories per day. To provide proper balance, 16 to 17 percent of the menu consisted of protein, 30 to 32 percent fat, and 50 to 54 percent carbohydrate.

In the Apollo program, food packages were similar to those used in the Gemini missions but the variety of food was considerably greater. Apollo astronauts had the added luxury of heated water for hot drinks and hot foods at a temperature of 67 degrees C (154 degrees F) and chilled water at 7

degrees C (45 degrees F). Water temperatures from the dispenser of the Gemini spacecraft hovered at the 21 degrees C (70 degrees F) ambient spacecraft temperature. With hot water available, food was easier to rehydrate and much improved in taste.

Further advances in Apollo food systems came with the introduction of the "spoon-bowl" package for rehydratable foods and retort pouches for thermostabilized foods. Following rehydration of the contents in the spoon-bowl, a pressure type, plastic zipper was opened and the food removed with a spoon. The moisture content in the food enabled it to cling to the spoon. Food in the retort pouches was consumed as is.

In 1973 and 1974, the Skylab spacecraft was occupied by three teams of astronauts. Space food systems there were much improved over systems used in Apollo, Gemini, and Mercury. Unlike previous space vehicles for astronauts, Skylab featured a large interior volume and space was available for a dining room table. The table was a pedestal where food trays were mounted. When dining, the three-astronaut teams would "sit down" in the air by means of foot and thigh restraints and eat in an almost normal fashion. The food trays not only held the food in place but also served as warming devices. Underneath three of eight cavities in the trays were warmers that could raise temperatures of foods

needing heating to 66 degrees C (151 degrees F).

Food containers for the Skylab astronauts consisted of aluminum cans with full panel pull-out lids. Cans containing thermostabilized food had a built-in membrane to prevent spillage when removing the lid in weightlessness. Rehydratable foods were in a plastic pouch within the can and had a water valve for rehydration. Canned, ready-to-eat foods were held in the can with a slit plastic cover. Instead of plastic drinking bags, Skylab drinking containers were collapsible bottles that expanded accordion style when filled with hot or cold water.

Eating on Skylab was a fairly normal operation. Knife, fork, and spoon were held magnetically to the food tray until needed. A pair of scissors was added to the usual utensils for cutting open the plastic membranes. With careful use of the utensils, food would remain in the cans until needed. On occasion however, a too rapid motion with a fork or spoon would cause a piece of meat or other food to drift away from the tray.

Because of its relatively large storage space, Skylab was able to feature an extensive menu of 72 different food items. Unique to Skylab was a freezer for foods such as filet mignon and vanilla ice cream and a refrigerator for chilling fruits and beverages. Enough food was carried to provide each astronaut with 1.9 kilograms (4.2 pounds) of food per day. This weight also included the weight of the primary food packaging.

In 1975, the last of the Apollo flights took place with the Apollo-Soyuz docking mission.

The Apollo spacecraft did not have the freezer that Skylab featured but many of the food advances from Skylab and the earlier Apollo missions were incorporated. Because of the short duration of the flight (nine days), many short shelf-life items were added to the foods carried. Fresh breads and cheese were included as a part of 80 different varieties of food dined upon by the Apollo astronauts. Many foods were packaged in plastic in bite-sized portions while others were placed in spoon-bowl packages or plastic drinking bags. To make eating easier, a food tray was carried on the mission. The tray did not warm the food as the Skylab tray did, but it held the food in place with springs and Velcro® fasteners. The tray was secured to the crewmember's leg during meal time.

Space Shuttle Food System

NASA's Space Shuttle has opened a new era in space travel. The Shuttle takes off as a

rocket, orbits the Earth as a spacecraft, and lands as an airplane. Missions on the Shuttle will last from one to 30 days for crews of two to seven astronauts.

To meet the nutritional needs of Shuttle crews, a new food system has been developed. This system centers around a galley that has been installed on the mid-deck of the Orbiter's cabin. The galley is a modular unit that can be removed for special flight missions that require extra interior space. It features hot and cold water dispensers, a pantry, an oven, food serving trays, a personal hygiene station, a water heater, and auxiliary equipment storage areas. The galley does not have a freezer as in Skylab, nor a refrigerator.

Preparation of a meal on the Shuttle is started by a crewmember 30 to 60 minutes before mealtime. A full meal for a crew of four can be set up in about five minutes. Heating and reconstitution of the food takes an additional 20 to 30 minutes.

Space Shuttle Menu Design

The Shuttle menu is designed to provide nutrition and energy requirements essential for good health and effective performance with safe, highly acceptable foods. In order to maintain good nutrition, the menu will provide at least the following quantities of each nutrient each day:

Protein	(g)	56	Vitamin B ₁₂	(g)	3.0
Vitamin A	(iu)	5000	Calcium	(mg)	800
Vitamin D	(iu)	400	Phosphorous	(mg)	800
Vitamin E	(iu)	15	Iodine	(µg)	130
Ascorbic Acid	(mg)	45	Iron	(mg)	18
Folacin	(µg)	400	Magnesium	(mg)	350
Niacin	(mg)	18	Zinc	(mg)	15
Riboflavin	(mg)	1.6	Potassium	(meq)	70
Thiamine	(mg)	1.4	Sodium	(meq)	150
Vitamin B ₆	(mg)	2.0			

The "chef" removes complete meal packages from storage and makes the necessary preparations before serving. Food needing rehydration is given hot or cold water in pre-measured amounts. Water for rehydration comes from the Orbiter's fuel cells that produce electricity by combining hydrogen and oxygen gas. Since water is a usable byproduct from the fuel cells, much weight can be saved by sending up food in a dried form for rehydration in space. To simplify food packaging a new rehydratable food pack design is used. The bottom of the package is an injection-molded, high density polyethylene base. A thermoformed flexible lid made of plastic film covers the top. To add water, a large gauge hollow needle is inserted through a septum in the base.

Food needing heating is placed in a forced air convection oven, a new feature for space flight. The maximum temperature of the oven is 82 degrees C (180 degrees F) and it can hold temperatures at 65 degrees C (150 degrees F) for an extended period. The oven can heat containers of different sizes and shapes.

Beverage containers for the Shuttle are identical to the packages for rehydratables. A polyethylene straw is inserted through the same septum that is used for injecting water. When not in use, a clamp closes the straw.

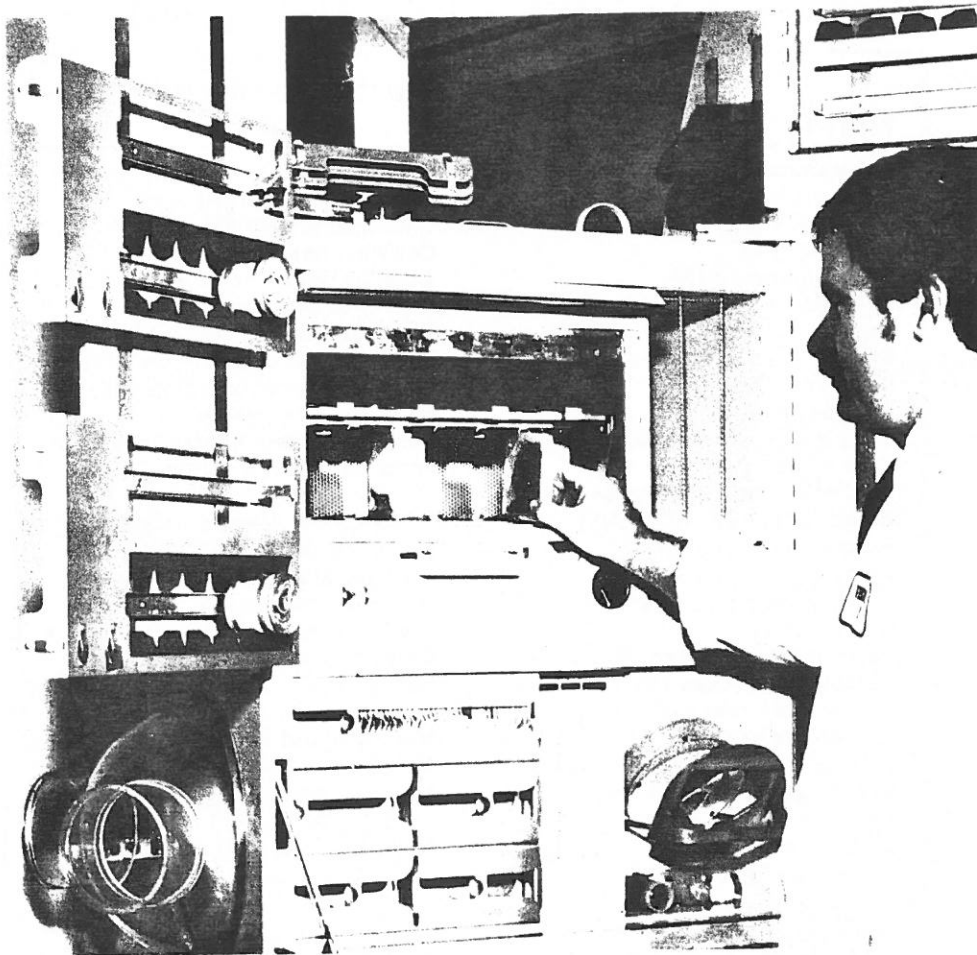
While the astronauts are eating, food containers are held in a food tray that is attached to a table in the mid-deck, to the astronaut's lap while seated, or attached to a wall. Eating

utensils consist of a knife, fork, spoon, and a pair of scissors for cutting open packages. Food can be seasoned with serving-sized packets of mustard, catsup, mayonnaise, hot sauce, and liquified salt and pepper. Following the meal, food containers are discarded and the utensils and serving trays are cleaned with "wet wipes."

Shuttle Menu

The Space Shuttle menu currently features more than 70 food items and 20 beverages.

Shuttle travelers will have a varied menu every day for six days rather than the personal preference meals used in previous space missions. Each day, three meals are allowed, with a repeat of menus after six days. The pantry also provides plenty of foods for snacks and between meal beverages and for individual menu changes. The pantry also stores additional contingency food to last 96 hours.



A mockup of the galley that will fly on Space Shuttle Orbiters during most operational flights. A technician is inserting a food package into the convection oven. Empty food trays are attached to the doors while food is being prepared. The plastic hemisphere attached to the left side is a hand wash hygiene station.

Food System Constraints

The primary objective in designing a food system for the Space Shuttle is to provide food that is safe and nutritious, light in weight and compact, and is packaged in a convenient form that allows easy manipulation in the weightless environment of an orbiting spacecraft. To achieve this objective requires a careful consideration of three important factors: biological, operational, and engineering. Under each factor are many constraints that affect the final choice of food and how it is packaged.

The biological factor in food

design requires the food to be both safe and nutritious. It should also appeal to the crew's sensory preferences. The food must be easy to ingest and digest and not cause any hygiene or gastroenterological problems.

The operational factor relates both to the food and the nature of its packaging. The package must be light in weight (engineering factor) but provide for protection and stability of the food in storage for periods that might last well over 30 days. Food must be easy to prepare and require little crew attention. Easy disposal of waste food and used packaging material is

another constraint.

The engineering factor has to do with not only the weight of the food and packaging but how compact it is for storage. Thirty day missions of the Shuttle will require large amounts of food. The food and packaging must survive the temperature, pressure, acceleration, and vibration of a Shuttle flight. Still another constraint is the quantity of water needed for rehydration.

Shuttle Food and Beverage List

Thermostabilized (T): Heat processed foods ("off-the-shelf" items) in aluminum or

Space Shuttle Food and Beverage List

Foods*

- Applesauce (T)
- Apricots, dried (IM)
- Asparagus (R)
- Bananas (FD)
- Beef almondine (R)
- Beef, corned (I) (T)
- Beef and gravy (T)
- Beef, ground w pickle sauce (T)
- Beef jerky (IM)
- Beef patty (R)
- Beef, slices w/barbeque sauce (T)
- Beef steak (I) (T)
- Beef stroganoff w/noodles (R)
- Bread, seedless rye (I) (NF)
- Broccoli au gratin (R)
- Breakfast roll (I) (NF)
- Candy, Life Savers[®], assorted flavors (NF)
- Cauliflower w cheese (R)
- Cereal, bran flakes (R)
- Cereal, cornflakes (R)
- Cereal, granola (R)
- Cereal, granola w blueberries (R)
- Cereal, granola w raisins (R)
- Cheddar cheese spread (T)
- Chicken a la king (T)

- Chicken and noodles (R)
- Chicken and rice (R)
- Chili mac w/beef (R)
- Cookies, pecan (NF)
- Cookies, shortbread (NF)
- Crackers, graham (NF)
- Eggs, scrambled (R)
- Food bar, almond crunch (NF)
- Food bar, chocolate chip (NF)
- Food bar, granola (NF)
- Food bar, granola raisin (NF)
- Food bar, peanut butter/granola (NF)
- Frankfurters (Vienna sausage) (T)
- Fruitcake (NF)
- Fruit cocktail (T)
- Green beans, french w mushrooms (R)
- Green beans and broccoli (R)
- Ham (I) (T)
- Jam/Jelly (T)
- Macaroni and cheese (R)
- Meatballs w barbeque sauce (T)
- Nuts, almonds (NF)
- Nuts, cashews (NF)
- Nuts, peanuts (NF)

- Peach ambrosia (R)
- Peaches, dried (IM)
- Peaches, (T)
- Peanut butter
- Pears (FD)
- Pears (T)
- Peas w/butter sauce (R)
- Pineapple, crushed (T)
- Pudding, butterscotch (T)
- Pudding, chocolate (R) (T)
- Pudding, lemon (T)
- Pudding, vanilla (R) (T)
- Rice pilaf (R)
- Salmon (T)
- Sausage patty (R)
- Shrimp creole (R)
- Shrimp cocktail (R)
- Soup, cream of mushroom (R)
- Spaghetti w meatless sauce (R)
- Strawberries (R)
- Tomatoes, stewed (T)
- Tuna (T)
- Turkey and gravy (T)
- Turkey, smoked sliced (I) (T)
- Turkey tetrazzini (R)
- Vegetables, mixed Italian (R)

Beverages

- Apple drink
- Cocoa
- Coffee, black
- Coffee w/cream
- Coffee w/cream and sugar
- Coffee w/sugar
- Grape drink
- Grapefruit drink
- Instant breakfast, chocolate
- Instant breakfast, strawberry

- Instant breakfast, vanilla
- Lemonade
- Orange drink
- Orange-grapefruit drink
- Orange-pineapple drink
- Strawberry drink
- Tea
- Tea w/lemon and sugar
- Tea w/sugar
- Tropical punch

Condiments

- Barbeque sauce
- Catsup
- Mustard
- Pepper
- Salt
- Hot pepper sauce
- Mayonnaise

*Abbreviations in parentheses indicate type of food T = thermostabilized, I = irradiated, IM = intermediate moisture, FD = freeze dried, R = rehydratable, and NF = natural form.

bimetallic tins and retort pouches.

Irradiated (I): Foods preserved by exposure to ionizing radiation and packed in flexible foil-laminated pouches.

Intermediate Moisture (IM): Dried foods with a low moisture content such as dried apricots. Packed in flexible plastic pouches.

Freeze Dried (FD): Foods that are prepared to the ready-to-eat stage, frozen and then dried in a freeze dryer which removes the water by sublimation. Freeze dried foods such as fruits may be eaten as is while others require the addition of hot or cold water before consumption.

Rehydratable (R): Dried foods and cereals that are

rehydrated with water produced by the Shuttle Orbiter's fuel cell system. Packed in semi-rigid plastic container with septum for water injection.

Natural Form (NF): Foods such as nuts, crunch bars, and cookies. Packed in flexible plastic pouches.

Beverages (B): Dry beverage powder mixes packed in rehydratable containers.

As more experience in spaceflight is gained, food systems for space travelers will continue to improve. New foods are being developed and evaluated along with new commercial foods as candidates for the Shuttle food system.

Foods are tested for taste,

nutritional value, convenience in preparation, storage life, and microbiological safety. The containers for the foods and preparation techniques are also being evaluated.

While the science of space nutrition is still relatively young, potential benefits to people on Earth will certainly arise from it. Already, the technology originally developed for spacefoods has found its way into the food market place. Space nutrition research may also help in understanding the problems of deterioration of people restricted to hospitals and nursing homes. The weightless condition of Earth orbit effects the body in much the same way as extended bed rest.

Typical Menu for the First Four Shuttle Flights*, †

DAY 1	DAY 2	DAY 3	DAY 4
Peaches (T) Beef patty (R) Scrambled eggs (R) Bran flakes (R) Cocoa (B) Orange drink (B)	Applesauce (T) Beef jerky (NF) Granola (R) Breakfast roll (I) (NF) Chocolate, instant breakfast (B) Orange-grapefruit drink (B)	Dried peaches (IM) Sausage (R) Scrambled eggs (R) Cornflakes (R) Cocoa (B) Orange-pineapple drink (B)	Dried apricots (IM) Breakfast roll (I) (NF) Granola w blueberries (R) Vanilla instant breakfast (B) Grapefruit drink (B)
Frankfurters (T) Turkey tetrazzini (R) Bread (I) (NF) Bananas (FD) Almond crunch bar (NF) Apple drink (B)	Corned beef (T) (I) Asparagus (R) Bread (I) (NF) Pears (T) Peanuts (NF) Lemonade (B)	Ham (T) (I) Cheese spread (T) Bread (I) (NF) Green beans and broccoli (R) Crushed pineapple (T) Shortbread cookies (NF) Cashews (NF) Tea w lemon and sugar (B)	Ground beef w pickle sauce (T) Noodles and chicken (R) Stewed tomatoes (T) Pears (FD) Almonds (NF) Strawberry drink (B)
Shrimp cocktail (R) Beef steak (T) (I) Rice pilaf (R) Broccoli au gratin (R) Fruit cocktail (T) Butterscotch pudding (T) Grape drink (B)	Beef w barbeque sauce (T) Cauliflower w cheese (R) Green beans w mushrooms (R) Lemon pudding (T) Pecan cookies (NF) Cocoa (B)	Cream of mushroom soup (R) Smoked turkey (T) (I) Mixed Italian vegetables (R) Vanilla pudding (T) (R) Strawberries (R) Tropical punch (B)	Tuna (T) Macaroni and cheese (R) Peas w butter sauce (R) Peach ambrosia (R) Chocolate pudding (T) (R) Lemonade (B)

*Abbreviations in parentheses indicate type of food: T = thermostabilized, I = irradiated, IM = intermediate moisture, FD = freeze dried, R = rehydratable, NF = natural form, and B = beverage.
 †Beginning with the fifth Shuttle flight, the menu cycle will be enlarged to six days.

如何成功的交換思想

張駟祥教授講稿 一九八三年五月廿六日

傳達或交換思想及意見是事業成功的最重要關鍵之一。

一個人就是貴如美國總統，也不能獨斷獨行，必須說服民衆，在選舉時投他的票；必須說服國會議員，同意他的政見，更必須說服外國首長，同意他的外交政策。

我們日常工作，不論是對上、對下、或對同事，都必須成地交換思想和意見。

對上：我們必須取得我們上司的信任，使他同意我們所需要的一切。

對同事：我們必須要爭取他們的同意和合作。

對下：我們必須使他們心服口服，專心為我們努力工作，專靠強硬的壓迫，是不能有好效果的。

對科技研究和發展人員：我們必須要能出售我們的研究所產生的結果，出售我們的建議並有效的傳達我們的成就，使我們的研究計劃，可以得到批准和資助。

傳達意見和思想，可以是口頭的，也可以是書面的，口頭上傳達意見可以在兩三人的談話中，也可以在許多人的會場中，書面上傳達意見可以在書信中，備忘錄中，報告中，建議書中，要求書中，和正式發表的文章中。

有一些做事經驗的人，尤其是有管理階層的經驗的人，都可以告訴你，一天內大半天都是在做口頭或書面的交換意見的工作。

不管是口頭或是書面，準備好的意見傳達，必需注意下列幾點：

- (1) 仔細組織你的思想，使你的意見可以最有效的，最合邏輯的表示出來，不要隨便張口，或者坐就寫，一定要想好了，安排好，再講或者寫。

(2) 如有可能,儘量利用圖表和數字,使你的意見容易了解,而創造最深刻的印象。

(3) 注重時間,不要講得太久,使人煩嫌。如果主席給你時間限制,一定要遵守,在指定的時間內講完。好的報告並不是繁長的報告,好的報告要簡短,但要達意,使人家了解並同意你的要求或是意見。

(4) 要用發音正確和沒有文法錯誤的英語,要用恰到好處的字眼,有效的有力的傳達你的意見。

最高最好最深的英文,並不是最好的報告。荷士比亞的文章並不適用於日常文件。

我的標準是,最好的報告是使人同意並批准你的意見的報告,但是要達到這個目的,你便必須能使用流利的,無文法錯誤的英語,並儘量利用恰當的字彙。

以下兩本參考書,當有助於增進這方面的技能:

Jimmy Carter — Keeping Faith

Katherine Gibbs — Handbook of Business English

(5) 事先準備答覆一切可能被人問到的問題。

最後,講話一定要聲音宏亮清楚,我們英語本來就有問題,如果聲音再細小如珠,人家便更難了解了。

我想利用剩下的時間,來從我的經驗,討論一下,一個中國人如何在美國的社會上,爭取事業上的成就。

(一) 認識我們自己的地位。

我們是中國人,我們應當驕傲我們的傳統和悠久的文化。但是我們不能否認,我們在美國社會上,仍舊是受歧視的。美國人在各方面,做事是事半功倍,我們中國人却必須埋頭苦幹,充實自己,才能收到事倍功半之效。老實講,如果一件事,美國人能做,中國人也能做,那這件事一定是被美國人拿去做的。我們中國人要想成功,便必須刻苦訓育自己,要使自己的

能力比美國人高一頭，我能做的，顯然比美國人做的好一層，才有成功的机会。

記得1969年，我被AOCS (American Oil Chemists Society) 選為主席，這是中國人很少有的榮譽。

但是一個中國人如果真的有本領，有學問，美國人是會承認而敬佩的，美國人也會給你前進的机会的，所以我們一定要團結努力打進成功的途徑。

就IFT (Institute of Food Technologists) 來說吧，我被選為1974年的Fellow及1983年的Nicholas Award，李東慶被選為1981年的Fellow。

(二) 不要輕易離開科技單位

科技的成就，是很具體的，是容易看得出的，一個人在科技方面的成就，不管你是中國人或是美國人，都是不可否認的人事和管理方面的成就，是比較不容易正確指出的，這其中包括實際手腕、吹牛成度、酒量大小、高爾夫球打得如何等。中國人在這方面競爭便比較吃虧。

我以為中國人要想走向人事和管理的途徑，最好腳踏實地，先在科技方面，對公司有具體的、重大的貢獻，然後根據這些貢獻，走上管理的位置，否則是很容易被人家擠出來，擠下去的。

(三) 不要過份謙虛

美國人不懂謙虛是美德，美國人最會誇大，最會吹牛，我最近幾年，和美國的高階層的領導人員，有相當多的接觸，發現除了少數的例外而外，位置越高的美國人，便越會吹牛，越會誇大其辭，請注意，我這裡使用了一下典型的美國式領導人員的談話方式，我說……便是誇大，抬高自己身份。

我們中國人如果保存我們傳統的美德，十分謙虛，在做事上便要吃虧，例如你的上司如果問你對某件事有沒有認識，你如果知道七分，但你只說知道一點點，而美國同事只知道三分，但却

大吹说知道得很透徹.那你的上司便以為你的美國同事知道的比你多.

但是我並不是勸你亂吹.只是勸你不要過份謙虛.實事求是.按照事實.該說的便說而已.自己知道的.一定要說出來.讓人家知道.千萬不要把自己的學問.悶在心头.坐在一旁.悶聲不响.

(四) 不要切斷後路

對你在學校時的教授和從前工作時的同事.都要好好地保持聯絡.千萬不可輕視一時不得意的朋友和同事.你料想不到什麼時候.你會又需要他們的幫助.

(五) 對給你工作的人.不可過份苛求.

最好的辦法是以身作則.如果你叫人做一件事.最好你真懂得.有必要時自己也可以動手做.

你如果希望你的手下晚上來加班工作.你自己得先晚上去工作.如果你希望你的助手在週末來工作.你自己也得週末去工作.

成功是辛苦工作的後果.不管你多聰明.不管你多能幹.去年時不下一番苦心.不辛苦努力加班工作.是很難成功的.

(六) 開會秘訣.

最後.讓我講一講開會的經驗.做過幾年事的人.都知我們有許多時間.都花在開會上.而且有許多重要的事.都是在會議上決定的.

A. 要熟讀 Robert's Rules of Order

Robert's Rule 是美國一般開會的程序和規則.我們一定要仔細唸了.才知道怎樣辯論是合理的.才知道自己的提議应当在什麼時候.用什麼方式合法的提出.

最重要的是.如果有人說你的發言不合 Robert's Rule.你一定要知道他講的是對的.還是亂講.這樣你才可能據理力爭.

B. 要發言.

你如果有意見.一定要發表.千萬不要埋在心裡.坐在一旁.

默之無言。一般來講，你如果不發言，人家便以為你是不知道。但是凡事皆不可過份，你也不可以講个不停，耽誤時間，使人厭。

C. 要力爭自己的意見及建議

你必須根據理由，盡全力為自己的意見和建議而爭論，而辯護。使你的意見和建議，可以得到全場的贊成和擁護。但是爭論和辯護一定要用友善的態度，客氣的論調，千萬不要刻薄和侮辱旁人。舉個例子：你如反對某人的意見，不要說：“某某人怎麼怎麼錯誤，我堅決反對，不能接受。”最好說：“某某人的高見，有其優異和重要性，但為了某種原因，我認為最好改為……”

D. 服從多數

爭論一定要竭盡全力，但是一經決議後，便一定要放棄私人意見，服從多數，共同為團體的利益而奮鬥。

處世之道，各人有各人的見解，我只是根據個人的經驗，隨便向各位談談，希望其中有一兩點，可以供各位採用。

ACFSTA Financial Report
by Y. C. Jao, July 18, 1983

I. Expense Budget

<u>Item</u>	<u>Description</u>	<u>Deposit/Credit</u>	<u>Payment/Debit</u>
1	From last financial report	933.13	
2	Membership due collected before IFT Annual Meeting	250.00	
3	Membership directory printing and postage (less \$300)		191.70
4	Audio-Visual Services for IFT ACFSTA Career forum in Hyatt Regency, New Orleans		48.60
5	Name tags and markers at annual meeting		5.40
6	Membership collected at annual meeting	465.00	
7	Annual meeting banquet expense and income	855.00 (\$15 x 57)	1200.00 (\$15 x 80)
8	Postage (P. Wan)		24.22
9	Miscellaneous income (P. Wan)	1.00	
10	Membership due collected after annual meeting	145.00	
11	Interest (June 30)	17.71	
		2666.84	1469.92
	Net	\$1196.92	

II. Award Budget

1	Fund raised	1300.00	
2	Presentation plaques at annual meeting		72.00 (\$12 x 6)
3	Annual awards		200 (\$100 x 2)
4	Interest (June 30)	12.28	
		12.28	
	Net	\$1040.28	

BALLOT

According to proper procedure, the issue of changing our official title is presented to you. Please cast your vote on this important issue. A formal non-profit organization application will be filed with the IRS as soon as our official English name is decided. For those who have expressed an opinion previously, please read the letter form our president and cast your vote again. Thanks for your support.

ISSUE: Change the name of our organization from "The Association of Chinese Food Scientists and Technologists in America" (ACFSTA)

旅美中國食品科技學會

to "Chinese American Food Society" (CAFS)

華美食品學會

YES

NO

PUBLICATION COMMITTEE

The Publication Committee has received more than twenty member responses to write articles for the Chinese Daily News (世界日報). If you are interested, please sign your name.

Signed: _____

Please return this portion with your remittance to: Dr. Y. C. Jao, P. O. Box 932, Miles Laboratories, Inc., Elkhart, IN 46515

1983-1984 ACFSTA MEMBERSHIP DUES FORM

(For 6/1/83 - 5/31/84)

<u>Membership Dues</u>	<u>Amount (\$)</u>
Student Member (\$5)	_____
Professional Member (\$15)	_____
Supporting Member (\$30 or above).	_____
Honorary Member (\$50 or above).	_____
Corporate Member (\$200 or above).	_____

NAME _____

I would like to participate in the following committee activities. (Please mark as many as you can.)

- | | |
|---|---|
| <input type="checkbox"/> A. Publication, editorial | <input type="checkbox"/> E. Consulting and Workshop |
| <input type="checkbox"/> B. Membership Committee | <input type="checkbox"/> F. Annual Meeting |
| <input type="checkbox"/> C. Employment Committee | <input type="checkbox"/> G. Awards Committee |
| <input type="checkbox"/> D. Student Affairs Committee | <input type="checkbox"/> H. Other (Specify) _____ |

I can be contacted at (phone number or address): _____

Suggestions and Comments:

(TO SIMPLIFY PAPERWORK, PLEASE SEND THE WHOLE PAGE TO Y. C. JAO.)

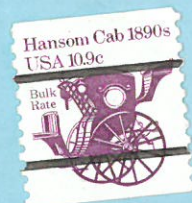
TO: DR. Y. C. JAO
MILES LABORATORIES, INC.
P. O. BOX 932
ELKHART, IN 46515

NEW MEMBERS

The following are our new members. We would like to express our warm welcome to each one of you. Through this communication, we hope to be able to help each other become more successful in our profession and career.

<u>NAME</u>	<u>HOME ADDRESS AND PHONE</u>	<u>BUSINESS ADDRESS AND PHONE</u>	<u>EDUCATION & SPECIALTY</u>
CHEN, HUNG-CHANG 陳 鴻 章	103 Elmwood Ave. Ithaca, NY 14850 (607) 273-7462	Dept. of Food Sci. Cornell Univ. Ithaca, NY 14853 (607) 256-2248	BS 77 National Taiwan U. MS 82 Cornell U. Food Science
CHIEN, JOHN T. 陳 炯 堂	26-1/2 Waldron St. West Lafayette, IN 47906 (317) 743-6902	Smith Hall Purdue Univ. West Lafayette, IN 47907 (317) 494-8330	BS 76 Fu-Jen U. MS 81 U of Arkansas Grad. Student Protein Chem. & Engr.
CHOU, CHAUR-MING	49E. Meadow Lane Apt. 49 Lowell, MA 01854		
HSU, KENNETH H. 許 學 加	3924 Ross Road Ames, IA 50010	Dept. of Food Technology Iowa State U. Ames, IA 50011	BS 72 Kansas State U MS 74 Kansas State U Ph.D 78 Kansas State U Assistant Prof. Food Engr. Cereal Processing
HUANG, VICTOR T. 黃 倉 敏	3813 72nd Ave. N. Brooklyn Center MN 55429	311 Second St., SE Minneapolis, MN 55414	
LEE, CHAI FEN 李 佳 芬	13750 Mahan Rd. Apt. 2155 Dallas, TX 75240		MS 83 Texas Tech U
LEE, SIU-LEUNG LAWRENCE 李 兆 良	Scudder Road Painted Post New York 14870 (607) 962-6755	Bioscience Research Corning Glass Works SP Fr 6 Corning, NY 14831 (607) 974-3016	BS 69 Chinese U Hong Kong Ph.D 74 Purdue U Senior Res. Scientist Biorganic, Biochem.
LEU, SHING-SHEN 劉 新 生	3901 Omara, #234 Houston, TX 77025		MS 78 U Rhode Island Texas Tech U
SHEU, SHAN-SHAN 許 珊 珊	611 Lincoln Apts. Amherst, MA 01002 (413) 549-4921	Chenoweth Lab. Dept. of Food Sci. & Nut. U. of Mass Amherst, MA 01003 (413) 545-0248	Ph.D. 83 U Mass Food Science Grad. Student
SHIEH, JAMES J. 謝 己	1547 Fulton Dr. Maple Glen, PA 19002 (215) 643-2554	Food Safety Lab. Eastern Regional Research Center USDA Philadelphia, PA 19118 (215) 233-6447	BS 64 Nat'l Taiwan U. Ph.D. 73 Utah State U Research Chemist Food Irradiation Food Chemistry
WEN, MING-CHE 溫 銘 禧		Dept. of Food Sci. Cornell Univ. Ithaca, NY 14853	
YUEN, WING 阮 榮	3173 Preble Ave. Ventura, CA 93003 (805) 642-2699		Ph.D. 68 Free Protestant U DSC 69 Sussex College of Tech. Consultant to Food Industry

ACFSTA
c/o Peter J. Wan
Anderson Clayton Foods
3333 N. Central Expressway
Richardson, TX 75080



TO:

THIRD CLASS

ANG, CATHARINA Y.W.
110 Whipporwill Circle
Athens, GA 30605