

華美食品學會  
CHINESE AMERICAN FOOD SOCIETY



NEWSLETTER



VOLUME 11, NUMBER 2

JANUARY, 1989



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	Kow-Ching Chang		
<u>Historian:</u>	B. S. Luh	(陸伯勛)	(916) 752-0151
<u>Legal counsel:</u>	Marian F. Ming	(閔錫慶)	(312) 782-8200

Special Strategic Advisors to the President:

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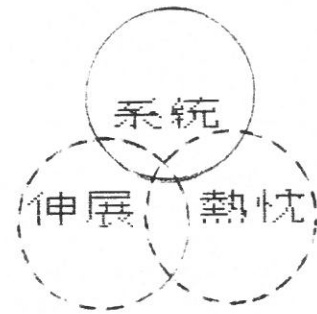
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STATEMENT OF POSITION: The Chinese American Food Society (CAFS) is a non-political and nonprofit organization dedicated to the scientific and professional betterment of its members. The members of CAFS wish to interact with all scientists based on common cultural and scientific interests. CAFS takes no political stand or preference. Selection of materials for all CAFS publications is based on the scientific content and general interest. Any inadvertent connotation should not be deemed as the official position of CAFS.

CAFS NEWSLETTER is published quarterly by CAFS for its members. Contributions of articles of news should be sent to:  
Dr. Yao-Wen Huang, Editor, CAFS Newsletter, Department of Food Science and Technology, University of Georgia, Athens, GA 30602.

# SYSTEM, OUTREACH, ENTHUSIASM

Keywords of CAFS 1988-89  
Part 2



December 25, 1988

Dear Members:

In my previous letter (September 1988 issue of CAFS newsletter), I reported to you my visions as what we need to do this year to move CAFS forward. The keyword was **SYSTEM**. I outlined seven items for building up this **SYSTEM**. I am pleased to report to you now that several projects are well underway and I hope to see the completion of **SYSTEM** in this fiscal year. Your continuous support and encouragement are appreciated.

In this letter, I shall address to you the second and third keywords -- **OUTREACH** and **ENTHUSIASM**. Actually these two words are no less important than the first one. These three keywords are related to each other like three rings interlocked together. The movement of any one will affect the other two (please see my drawing at the upper right corner of this page).

We need a good **SYSTEM** as a base to develop **OUTREACH** programs and to encourage our **ENTHUSIASM**. Similarly, we need **ENTHUSIASM** to establish a good **SYSTEM** and to carry out **OUTREACH** objectives. Undoubtedly, **OUTREACH** will help us in building our **SYSTEM** and **ENTHUSIASM**.

**OUTREACH** means the act of reaching out. We need to reach out to pursue many of our objectives. For instance, the Public Relations Committee needs to reach out to potential members, to media and press, and to other professional organizations. We need to do more publicity for our organization. Our goal is to let all Chinese American professionals know our Society even though many of them may not be trained in food science areas. They may be engineers, chemists, or medical doctors, etc., but their work may be in relation to food science and technology. We want to reach them.

Many of our other objectives also require **OUTREACH** to achieve them: The Fund-raising Committee needs to reach out to corporations and individuals for contributions; the Employment Committee needs to reach out to prospective employers and employees; the Membership Committee needs to reach out to former CAFS members; the Student Affairs Committees needs to reach out to all Chinese American students in food related areas; and the Conference/Workshop Overseas needs to make contacts with overseas organizations, etc.

OUTREACH is not only the responsibility of several Committees, it needs everyone's participation. You, as an individual member can help our organization greatly. For instance, if you know any Chinese Americans who is in food related field, why not ask him/her to join us? If you know of any former members' new addresses, why not inform the Membership Committee so that those former, "missing" members can be found. Additionally, please feel free to contact any Committees for any information or ideas.

ENTHUSIASM is the major driving force in many activities. Many of our members are very ENTHUSIASTIC about our Organization. Since the establishment of CAFS, I have seen the continuation of this spirit. I was especially influenced during the past several years by our ENTHUSIASTIC, dedicated and energetic CAFS "Workers" whether they were elected, appointed or volunteered. I have seen how they performed and how much I learned from their examples. Over 1.5 years ago, I accepted the responsibilities as CAFS's President-elect because I was given this precious gift -- ENTHUSIASM. This year, as entrusted with the role as "Chief Worker", I hope not only to maintain but also to increase and spread this ENTHUSIASM among our members.

I am most grateful that every one of the CAFS Officers, Executive Members and Committees is willing and diligently carrying out his/her assignment. With this ENTHUSIASM, we can build a sound SYSTEM and to REACH OUT to even higher status.

Wishing you a PROSPEROUS NEW YEAR.

Truly yours,



Cathy Ang

President

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The Executive Committee will hold a Semiannual Meeting on January 29, 1989 at Athens, Georgia. If you are in the area during that time, we would like you to join us. Please contact Cathy Ang for further information.

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## CAFS 1989 ANNUAL MEETING ANNOUNCEMENT

Coordinator: Daniel Y.C. Fung

Local Arrangement Committee: George Chu, Chair  
Peter Wan  
Grace Yao  
Whu Ta Lee

### Annual Forum

JUNE 27, 1989 (Tuesday)

Location: **To Be Announced**

#### Time and Activities:

- |                        |  |
|------------------------|--|
| 2:00 p.m. to 2:30 p.m. | Annual Business Meeting of CAFS<br>Cathy Ang presiding   |
| 2:30 p.m. to 3:00 p.m. | Getting acquainted<br>Daniel Y.C. Fung presiding   |
| 3:00 p.m. to 3:45 p.m. | International Involvements of Food Scientists from CAFS<br><br>Y. Hang and D.Y.C. Fung will take you around the world in sharing with you their experiences in working with food scientists in such countries as Australia, New Zealand, Singapore, Finland, France, Ethiopia, Japan, etc. Guaranteed to be informative and inspirational. |
| 3:45 p.m. to 4:15 p.m. | Student Program<br><br>T.C. Chen will provide valuable information on job hunting, professional development skills, etc. designed for Chinese students.  |
| 4:15 p.m. to 5:00 p.m. | Scientific exchange and interactions with Chinese scientists from other regions of the world.  |

### Evening Gala Gathering

Chinese restaurant to be announced. Price per person will be about \$25.00.

- |           |   |
|-----------|---|
| 6:30 p.m. | Mixer. Meeting old friends - making new ones.   |
| 7:00 p.m. | Dinner. Menu will be announced in the next newsletter.  |
| 8:00 p.m. | After dinner activities include a short key note address, presentation of Professional Scientist award and Outstanding Graduate Student award, entertainment and <b>DOOR PRICES!!</b> |

**PLAN TO ATTEND BOTH EVENTS. YOU WILL BE GREATLY REWARDED.**

## MY INVOLVEMENT in THE HISTORY OF CAFS

B. S. Luh  
Dept. of Food Science and Technology  
University of California, Davis, CA 95616  
October 19, 1988

I have been requested by Dr. Cathy Ang, President of the Chinese American Food Society to write a history of CAFS. It will be difficult for me to turn down the request, because we all want to make CAFS a better association to serve the members interested in food science and technology. I ask your excuse in case I made improper writings of the history of CAFS, and wish to have the help of fellow members to correct any errors or incorrect statements.

In 1953, I joined the Institute of Food Technologists after I started to work for the Department of Food Science and Technology of the University of California, Davis, California. The interest of the Department is to help the food processing industry solving their technical problems, with emphasis on peach and tomato processing. I devoted more than ten years on the processing of fruits and vegetables. In order to achieve academic standing, I was also asked to do some basic research that will help us to understand the basic principles in food science and technology. In addition, I have to advise graduate students for their research for advanced degrees, either M. S. or PH. D. We have many foreign students at that time. Usually they need a lot of help in carrying out the projects. The hardest part to them is to write reports in English. Most of the foreign students were handicapped in speaking and writing English even though they were capable of reading the literature in English very well. Every year, since 1939, there was an Annual IFT meeting. I was fortunate to meet many scientists and technologists during the meetings. Gradually we got to know more Chinese food scientists and technologists working for the food industries and universities. Some of them also worked for the federal and state governments. We started to think about forming a Chinese Association.

In the summer of 1974, the IFT meeting was held in New Orleans, Louisiana. As usual, a group of Chinese had a dinner together in a local restaurant. We had a great dinner party, and discussed about making a list of Chinese food scientists attending the IFT meeting. After the meeting, Dr. Whu-Ta Lee of the Durkee Foods made a list of the participants and other names, and mailed it to all. Our common goal was to know one another better and to have technical discussion among ourselves in case difficulties arise. Indeed, we got a lot of benefit by having such a connection. We decided that we would have a dinner together on Monday evening of the next IFT Annual meeting, so that we may know one another better and to learn food science and technology through discussion. Therefore, we may say that the idea of forming an association was started in June, 1974 in New Orleans. Our group also asked Dr. Samuel L. Wang, who was located in Chicago, to coordinate the 1975 Annual IFT meeting in Chicago and to take care of the directory.

## Formation of the IFT-Chinese Association in 1975

In June 8-11, 1975, the IFT Annual Meeting was held in Chicago, IL. We held the first official dinner meeting on June 9, 1975, arranged by Dr. Sam L. Wang. There were over 60 Chinese food experts came to the meeting. One important decision was that we shall have a permanent organization of the group so that every year, we will have an IFT Chinese Dinner on Monday evenings of the IFT meetings.

In this dinner meeting, I was elected as the first president of the Association, Dr. Li-Chuan Wang, the vice president and Dr. T. S. Chen, the secretary. Dr. Chen was also appointed to arrange a dinner meeting in June, 1976 in Anaheim, CA. The membership fee was decided for \$2.00 per person. This fee was much lower than any scientific society, but we were determined to have more fellowship and exchange of knowledge. Dr. Sam Wang collected the fees, names and addresses of the participants as well as other absent Chinese food scientists. He later compiled the directory and send copies out to every one on the list. Details of the 1975 event was later reported by Dr. Joseph J. Jen in the Food Industry.

## The 1976 Meeting in Anaheim, California

The 1976 meeting was arranged by Dr. T. S. Chen. He had sent out notices to all members in advance of the the IFT Meeting. The Convention Center was very near to the Disney Land in Orange County. Most of the members brought their families to see the Disney Land arranged by the IFT. Our dinner took place on Monday evening as planned, and we had a good turn out. I thank Dr. T. S. Chen who did so much work for the Association and donated many hours of his precious time to us.

During the meeting, I presented a draft of the first version of our By-Laws. It was approved unanimously. The most important thing was to elect a new president. Dr. Stephens S. Chang was elected to assume the term of 1976-77. The Association has been going well since then.

Other events as I remembered about were: during the 1977 Meeting in Philadelphia, the By-Laws was revised and a formal name -- The Association of Chinese Food Scientists and Technologists in America (ACFSTA) was proposed by Dr. Chang. That new name had been used until 1983 when the present name -- Chinese American Food Society was proposed by Dr. Anthony H. Chen (president of 1983-84) and approved by the membership through mail ballots.

During the year of 1975-77, we had issued several newsletters regarding announcements/news/information etc. and directories to all members periodically, though not regularly. Dr. Joseph Jen (president of 1977-78) started the first formal and regular CAFS Newsletters, four issues a year. I would like to leave the details of the history from 1976 to 1988 to other past presidents to report.

I would welcome any comments or corrections made about the past history of our Society. The Society is still growing and will continue to enlarge. The members are looking forward to have better services and achievements of the whole group to benefit the mankind.

## COMMENTS AND RESPONSES...

Dear Cathy:

Thank you for your letter dated Nov. 25, 1988 re: History of the CAFS. I read with very much interest the history as recalled by Dr. B. S. Luh, especially the synopsis of the embryonic phase of our association (1974-75), since I was present and involved in these two meetings personally.

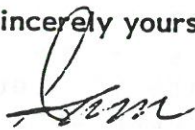
Dr. Luh's recording of these two meetings is by and large accurate and I really admire his excellent memory in details. However, to help make this historical record as accurate as we can, I have edited a few lines in the 1974/75 description.

It should be pointed out that the Association has gone through 2 name changes from the early IFT-CA to ACFSTA and today's CAFS. Perhaps someone can provide the exact date of these changes. Other interesting events that warrant recording, besides what have been mentioned by Dr. Luh, include the establishment of new by-law, the incorporation as a non-profit organization, the change in president's term, and the raise of membership dues.

Since I just received your letter today, I do not have ample time to do a better review job if your deadline is to be met. I hope you have asked others to review the record as well.

With respect to who were at the dinner meeting in New Orleans, I believe 16 was a close estimate except that my name should have been among this group of people. We did have more than 60 people attending the 1975 dinner meeting in Chicago, but it would be of little significance as to who were there. Do you agree?

Sincerely yours,



Samuel L. Wang, Ph.D.  
Research Scientist  
Horticultural Products Laboratory

(Response from Cathy Ang: Thanks for your comments. Some of yours and Joe Jen's suggestions have been incorporated into Dr. Luh's revised version. We still be interested in receiving your article about the history. I wanted to know who were there at the 1974 and 1975 dinners because I would like to contact them to request for their articles about the events).



# 回憶—華美食品學會—創會的經過

## 李武達

光陰似箭，轉眼間華美食品學會成立十多年了，本會經各屆會長以及許多 staff members 努力的耕耘，逐漸成長為很正式的學術團體，並發揮了很多的功力。有關本會的歷史在會訊上出現過二、三次，可惜沒有一次提起本會最原始的創會經過。筆者是當年的發起人，在記憶所及，願意簡單的述寫當年創會經過，以供大家參攷。

記得1974年，筆者服務於 Durkee Foods，第一次以公司職員的身份參加在 New Orleans 舉行的 IFT National Convention。在 Convention 及 Exhibition 中碰到了很多東方面孔的人士們，但彼此不認識，所以少交談。在一大群人海中，居然遇上了筆者以前在新竹青果新埔加工廠服務時認識的陸伯勳教授，當年他是在農復會邀請到台灣協助成立新竹食品工業研究所的，也踏上了來美進修的台大張為憲教授，還有在 Michigan State 的老同學王樂同，王永康博士等人。異地相逢，大家有無限高興之感，筆者就提議弄個聚餐，大家可望坐下弄好人的交談。聚餐的消息傳出來後，一下子就有十五人左右要參加。記憶所及李元山，任筑山，周鴻恩，崔愛玉等人都是其中的參加者。因為一切是在臨時的情況下發生，所以匆忙中找到了一家德國館子就餐，大家圍坐在一張大長方型的餐桌，邊吃邊談，甚樂融融。

筆者在聚會中提議成立一個永久性的聯誼會，成為在美華人連絡的橋樑。大家一致通過此提議，並決定今後每年 IFT Convention 的星期一晚上舉辦聚餐晚會，由 local 的會員負責主辦。當時好像是稱作 IFT 聯誼會，当晚沒有討論會章事宜，也沒收會費，也沒選會長。幸好筆者在會中沒忘了收集大家的名單及通訊處，加上張為憲手上資料一齊交給筆者，數一數不下卅人。

不知不覺三四天的 Convention 在熱鬧中結束了，大家也匆匆忙忙整裝回家會見多日不見的家人。回家上班後，先把公司的 Trip Report 完成，第一件事情就是把本會的第一版 "Directory" 完成，並自費地寄給名單上的各位先生女士們。我們這個會就如如此一年年的開下去，一年比一年更像樣子，一年比一年地擴大更有成就，想不到如今已有十五年的歷史了。



## 專論

## 美國食品科學學會中國聯誼會紀實

IFT Chinese Association -- Dr. Joseph J. Jen

• 任 筑 山 •

一年一度的全美食品加工學會 (IFT) 的年會於一九七五年六月八日至十一日在美國伊利諾州芝加哥市舉行。因為芝城地位適中，食品公司林立，和食品加工在美國的日受重視，今年的註冊人數達九千人之譜，遠超過以往的記錄。各學校研究機構及食品公司研究人員發表的研究報告及專題演講有394篇，亦為 IFT 有史以來之最多者，每天上下午均有八到九個小組同時進行討論，使很多人想聽的兩、三篇報告列於同一時間內發表而有向隅之憾，將來如果此種趨勢繼續發展下去，來年的年會節目表的安排將會愈困難。

在美國經濟一片不景氣聲中，食品加工學會一枝獨秀。去年一年中會員大增，如今總數已達兩萬五千人以上。學會編印的學術雜誌亦在一年中增加四分之一的發行量，可見不論一國經濟的好壞，民生必需的食品是不可或缺的。愈是艱困的時代，人們才更覺認到食品增產及加工之重要性。

今年年會，我國人參加者亦遠較往年為衆多，發表研究報告者亦較往年增加，是一可喜之現象。除開研究報告及食品展覽之外，年會還有其他許多活動；筆者曾參與一個國際學者午餐會，其宗旨是聯絡國際食品加工學者的感情，IFT 新舊主席及委員均參與其會。在會上作演講者是今年國際學術獎的得主 Borgstrom 博士，他談及世界糧食問題時指出歷史上最強盛的王朝往往有十年左右的存糧以備糧荒，而中國最強盛的朝代有廿年的存糧，目前世界存糧尚不足全世界二年之需，是一件非常值得警惕之事。

自從去年張為憲博士在美參加年會時，暨大農化系及其他同學與張博士一起聚餐時提出的 IFT 中國聯誼會，今年開始萌芽了。六月八日星期日在 IFT 的熱鬧酒會上，幾個去年與會的學人即開始通知定於次日六時集合，同赴芝城的中國城聚餐。因為是臨時動議，許多人或未能接到通知，或已有別的約會，而未克前往參加，如張潤祥博士曾到聚會地點後又無去。雖是如此，最後參加者仍有五十人左右。聚餐是在中國城的第一樓飯店舉行，由陳同善君負責點菜，曹德風、王榮同等君負責接送，王君並擔任財務，台中除大家大快朵頤及談話之外

作者介紹：本文作者任筑山教授現任教於美國 Clemson University, Department of Food Science and Biochemistry: Clemson, South Carolina

，並一致決議 IFT 中國聯誼會成立為永久性的組織。推選陸伯助博士為會長，王亞樞博士為副會長，陳同善博士為秘書並主理明年年會聚餐事宜。當時並對參加聯誼會的會員徵收美金兩元的年會費，以利發行通訊錄及會誌之用。餐畢，首先舉行自我介紹，各人花樣百出，尤其是在工業界服務的會員們，大多乘機鼓吹其公司產品，不斷引起哄堂大笑，添增許多自然餘興。介紹完以後，陸博士作了一個簡短的報告有關國內食品加工業的概況，然後展開了會務討論，因為是第一次會議，各會員發言踴躍，對國內食品加工業的關懷溢諸言表，很多人都恨不得立刻可以貢獻一己之力為國服務，筆者在座深深地為會員們愛國的情緒所感動，可見大家雖是身在海外，仍心向家園。

因為討論的題目過於廣泛，只能就記憶所及，略提幾項簡列如下：

1. 決議明年年會在加州 Anaheim 舉行時，仍於星期日晚上聚餐，細則由秘書安排後，於開會前兩週通知各會員。
2. 決議發行會員通訊錄及提議發行不定期會誌，增列新會員名單。
3. 提議設立聯誼會顧問小組，幫助國內食品界解決疑難問題。
4. 提議設立聯誼會通訊，以利國內外食品界交換消息。
5. 提議聯誼會會員供給就業及獎助金資料，以利國內外人士申請。
6. 提議會員多研究中傳統食品及其改造等等。

以上3至6項，因實施上的困難，暫作列案參考，最後筆者提議聯誼會初成立，本身組織健全是第一要務，希望以後在美及在國內食品界的國人都可以參加聯誼會，經由此會而建立國內外食品工作人員的聯繫，同時提議撰寫短文，報導本聯誼會的成立，希望「食品工業」月刊惠予刊登，使國內知道聯誼會這個組織，經大家一致同意通過。可是再三徵求撰文者不得，筆者只有自告奮勇，以多年未動之筆，勉為此文。有錯誤遺漏的地方，願與會諸會員見諒。

最後，凡有興趣參加聯誼會的國內外人士，請直接與陸伯助會長或陳同善秘書聯絡。地址是：

Dr. B. S. Luh, Dept. Food Sci. Tech.,  
Univ. Calif., Davis, CA 95616, U.S.A.

Dr. T. S. Chen, Food Sci. Div., Dept.  
Home Econ., Calif. State Univ.,  
Northridge, CA 91324, U.S.A.



PROFESSIONAL SCIENTIST AWARD - nomination  
Chinese American Food Society

Purpose: To recognize a professional member for his/her outstanding contributions to the field of food Science and Engineering, as it relates to teaching, research, extension, administration, or leadership in industry.

Please type:

Name of Nominee: \_\_\_\_\_ address: \_\_\_\_\_

Position: \_\_\_\_\_

Date of Birth: \_\_\_\_\_

Please include the following information of a separate sheet of paper:

- A. Educational background (Institution, degrees, year, major and minor fields)
- B. Professional Societies (Offices held, dates)
- C. Professional Activities
- D. Publications
- E. Honors and Awards
- F. Nomination Statement ( A one-page description that establishes the nominees's qualifications for the award. Personality characteristics and contribution to other fields are not pertinent. Please confine this statement to one page.)
- G. Submit four (4) copies to:  
Dr. Shaw S. Wang  
Department of Chemical and Biochemical Engineering  
Rutgers University  
P.O. Box 909  
Piscataway, NY 08855-0909
- H. Deadline: March 15, 1989.

*"An amateur knows  
what he can do.  
A professional knows  
what he can't do."  
— JOHN H. LARSEN*

## Student Scholarship Award - Nomination/Application

### Purpose:

- a. To Stimulate students to engage in food research.
- b. To promote excellence in the application of scientific methods.
- c. To encourage excellence in communication research results.
- d. To develop self-confidence and professionalism in communicating scientific knowledge.

### Eligibility:

Competition will be limited to students for members of the CAFS who are undergraduate or graduate students or persons having completed the degree within the past year.

One manuscript may be entered for competition during any one year. A person may enter in competition during succeeding years by presenting new data.

### Requirements:

The written manuscript will be evaluated on the following:  
(1) Objective, (2) Experimental design, (3) Data interpretation,  
(4) Clarity of wording, (5) Style and form.

The manuscript must be in the style and form suitable for publication in a journal which has an editorial staff. The contestant shall be the senior author. Titles, abstracts, and four copies of the finished manuscript shall be submitted to the chairman of the Award Committee along with the completed application form by April 1, 1989.

\*\* We encourage professors to nominate their own students and student members to initiate his/her application.

*"Goodness  
is the only  
investment  
that never fails."*

— HENRY DAVID THOREAU

# APPLICATION FOR CAFS SCHOLARSHIP AWARD

Date of application \_\_\_\_\_

Legal name \_\_\_\_\_  
Last / First / Middle

Chinese name \_\_\_\_\_

Mailing address \_\_\_\_\_  
\_\_\_\_\_  
\_\_\_\_\_

Phone number including area code \_\_\_\_\_

Date of birth \_\_\_\_\_

You will be a candidate for what degree? \_\_\_\_\_

Major department \_\_\_\_\_ University \_\_\_\_\_

Major courses taken at current institution (please attach your transcripts to this application)

\_\_\_\_\_

Grade Average Point(current institution) \_\_\_\_\_ (A=4, B=3, etc.)

Thesis topic \_\_\_\_\_

State briefly your professional experiences including teaching, research, and other professional activities (organization membership, meeting, presentation, club activity, etc.)

\_\_\_\_\_  
\_\_\_\_\_  
\_\_\_\_\_  
\_\_\_\_\_  
\_\_\_\_\_  
\_\_\_\_\_

State briefly your career goal

\_\_\_\_\_  
\_\_\_\_\_  
\_\_\_\_\_  
\_\_\_\_\_

List names and phone numbers(including area codes) of three persons who are familiar with your past academic work and who may be contacted for further information.

\_\_\_\_\_  
\_\_\_\_\_  
\_\_\_\_\_

I certify that the information given on this form is complete and true.

Signature of applicant \_\_\_\_\_

# NEED OUR MEMBERS' HELP!!!

??

最速件!!! URGENT!!!

中國式發豆芽方法有衛生問題嗎? 據世界日報(1/3/89)  
登載: NEW YORK 州 想要關閉所有的芽菜生產工廠, 近日  
內將舉行聽証會, 等。

如果您願意幫助這件事, 提出一些關於芽菜生產方法的  
Scientific Information, 以便支持及改進芽菜的生產,

請速連絡: Dr. Ing-Chia Peng (彭英甲)  
Dept. of Agric. Engineering  
Univ. of Missouri - Columbia  
Columbia, MO 65211

TEL: (314) 882-1137 (Office); (314) 446-2632 (Home)

XX

Dear Sir:

I am a student in college and am writing a paper that promotes  
the many ways in which Chinese foods can be served and prepared  
to provide a nutritious meal.

I am looking for articles, technical bulletins, advertisement  
and photographs that promote the consumer to buy and prepare  
Chinese foods.

I would appreciate if you could provide me with any materials  
to help with this project.

Sincerely yours,  
*Wayne Dublin*  
Wayne Dublin  
Dec. 1988

Wayne Dublin  
G15 Greenbriar Condos  
Route 9 Poughkeepsie, N.Y.  
12601

??

\*\*\*\*\*  
 \*Announcement from the Nomination/Election Committee\*  
 \*\*\*\*\*

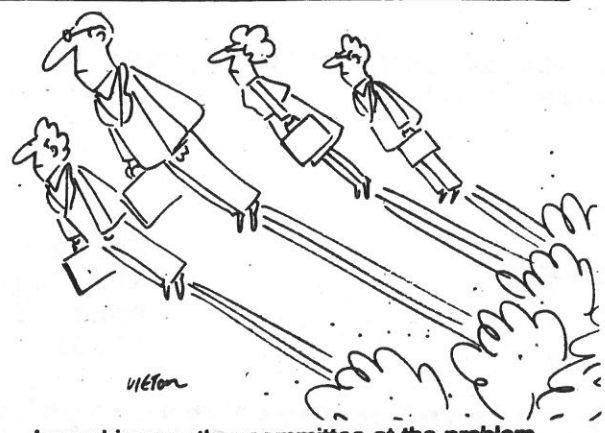
It is time to solicit for nominations for the candidates of 1989/90 officers. Please send your nominations to me by March 15, 1989.

<u>Office</u>	<u>Has the Nominee been informed?</u>	
President-Elect: _____	Yes	No
Secretary: _____	Yes	No
Treasurer: _____	Yes	No
Executive Committee (2 years term, 2 positions)		
Position 1: _____	Yes	No
Position 2: _____	Yes	No

Nominated by: \_\_\_\_\_

Mail in by March 15, 1989 to:  
 Dr. Y. C. Jao  
 51683 Northfield Dr.  
 Elkhart, IN 46514  
 Tel: (219) 264-7604

**FUNNY BUSINESS ?**



**Launching another committee at the problem**



# "現代科技及应用研討會"簡報

黃安一

"現代科技及应用研討會"仍是由私立東海大學與"美華科技協進會"經數年努力的结果,終於在東海大學梅遜校長之領導及推動下,於民國77年10月24日-26日三天間在台中東海大學舉行。研討會共分成三組: (1) 環境科技, (2) 都市計劃及 (3) 食品與包裝技術。本人倖投命於唐如鹿麟博士得以赴會參加,實很榮幸。此次國外人員除本人外,在食品包裝技術方面有謝富強, 盛永葆, 張光信, 唐如鹿麟及董儀諸位學長。國內參加的學者與專家們有林樂健, 王永欣, 郭俊欽, 王慶富, 溫銘嘉, 蔡維鐘等諸位博士。共同提出專題研討。

所有參加研討人員於10月23日下午在園山飯店報到。次日(24日)在園山舉行開幕典禮由東海大學梅校長主持,並請李資政國鼎博士蒞會演講,大會於早上10點完成,隨即乘包車赴台中報到並分組討論。食品與包裝技術小組是在林院長樂健博士及王翁主任慶富博士主持下於下午2點30分在食品科學館舉行。來會參加人數除學生外並有政府官員,各下等教授,以及食品工業界的研究發展人員,計將三天內研討的題目列之於后。

十月廿四日 主講人員

黃安一  
張永欣

十月廿五日 謝富強  
郭俊欽  
盛永葆  
王慶富

十月廿六日 張光信  
溫銘嘉  
唐如鹿麟  
董儀  
蔡維鐘

題目

美國食品工業將來發展之趨勢

台灣食品工業發展之趨勢

食品加工之最近趨勢

肉品及肉品包裝

美國新產品發展演變之程序

我國食品科技研究成果之工業化  
體系之研究

食糖的甜味代用品

應用生物技術生產食品配料

金屬罐之發展趨勢

新發展之塑膠食品包裝

鍍金箔在食品工業上之應用及其問題

讨论会于26日下午六时左右结束。随着举行闭幕典礼。  
闭幕典礼由梅校长主持并由美中科技会理事长尚摩西  
博士及会长董俊博士分别致词。并希望此次是挥一挥  
的闹始。希望今后大家能够聚在一起互相交换科技、知识及  
经验的交流。

此次讨论会最大的特点是国内外相互交流。  
大家同座一堂互相提出问题大家交换意见。大家提  
供解决的方式而作法。我们这次得益不少。知道国内  
已对基础科学研究方面非常重视。而東海大学各位  
教授所提出的讨论题目也是非常实际的问题。而多  
与工界直接有关的问题。因此对参加讨论会的工界同仁  
当有很大的收穫。最难得是这些工界派来参加的事  
人员都非常积极的参与讨论。并分别提供意见。这种  
知识相互交流、经验互相交换的情况可说是讨论  
会取得最大的成就。

10月27日及28日为参观的日期。我们先参观了新竹的  
食品工业研究所。27日当日即南下参观味全工厂（斗六厂）  
晚上在台南住了一夜。第二天参观统一食品公司。下午离开  
南部回到台中参观三樱公司。这两天的参观让我  
们深切体会到国内工业成功的因素。这三家公司设备良好  
制造产品的质量的高尚，是获得一等的。最重要的还是各公司的  
工作者敬业的态度。可说是成功的主要因素之一。

于参观三樱工厂聚餐后。就算结束了此次讨论会。  
参加的人员亦各自返美。本人愿在此特向東海大学及  
美中科技会致词。使我不但得以机会参与。更有机会  
瞭解国内食品工业的进步情况。而增加不少经验与  
知识。特此致谢。另针对東海大学各教授而安排此次  
讨论会的各位同仁的辛苦。也在此表示至诚的感谢。

## WHAT'S UP? CAFS MEMBERS...

Congratulations to Ada and Yung-Hai Chen! They are the proud parents of a baby boy, Thomas, weighing 7 lb, 12 oz. Ada was recently elected as the president of Sunrise Toastmasters #619, and the vice president of LA Science and Engineering Society. Good Luck!

Congratulations also to Yen-Con and Heidi Hung! They had a new baby boy named Jonathan Kevin, who arrived on November 14, Yen-Con recently travelled to Taiwan and stayed for 4 weeks. During his trip, he visited several universities and food research institutes.

Wai-Kit Nip travelled to Taiwan on September, 1988 to collect information related to his research projects. Dr. Nip also visited National Taiwan University, Chung Hsing University and National Taiwan college of Marine Science and Technology.

James H. Moy attended the International Workshop on Food Irradiation 1989 at FIRDI, Taiwan, ROC from January 5 to 15, 1989.

Paul J. Ke is a Professor at the Department of Food Science (Biochemistry), Memorial University of Newfoundland, St. John's, Canada. Paul is in charge of Eastern Canada Fisheries Science and Technology Research. The Center for International Fisheries Renewal was established on November, 1988. Dr. Ke is the Chief person. He welcomes our members to participate the Atlantic Fisheries Technological Conference which will be held at St. John's on August, 1989.

Santa Lin was promoted as Director for Analytical Service, Protein Technologies International. His territory includes chemical and microbiological analysis and computer services. Santa recently travelled to mainland China for the business, he wonders if there is a FIRDI type organization in China. Any one of you know that?

Tung-Ching Lee is now a professor at the Department of Food Science, Rutgers University. He also works in Rutgers' Center for Advanced Food Technology and the Fisheries and Aquaculture Technology Extension Center. Although Dr. Lee was on board on August, his family was still in Kingston, RI. Last month, Tung-Ching with his family had a trip to Taiwan.

Emil An-I Huang and Fu-Hung Hsieh attended the Seminar on Modern Science and Technology and their Applications at Tung-Hai University, Taiwan, October 24-26. The seminar was sponsored by the Tung-Hai University and Central United States Science and Technology Association. Emil was so kind to write a article regarding this Seminar for our members.

Huan-Wen Hsu is the owner of Super Fried Chicken at Houston. His business has been great. Dr. Hsu said that food service is a tough business, while the location and the advertisement are two keys for success.

Rong-Yue Chao concentrated his research in the area of separation technology. He has a project cooperated with Fu-Hong Hsieh. Dr. Chao planed to prsent papers at two international meetings , the 5th International Congress in Engineer and Food at Cologne, West Germany, on May and Conference on Separation Technology at Toronto, Canada , on October.

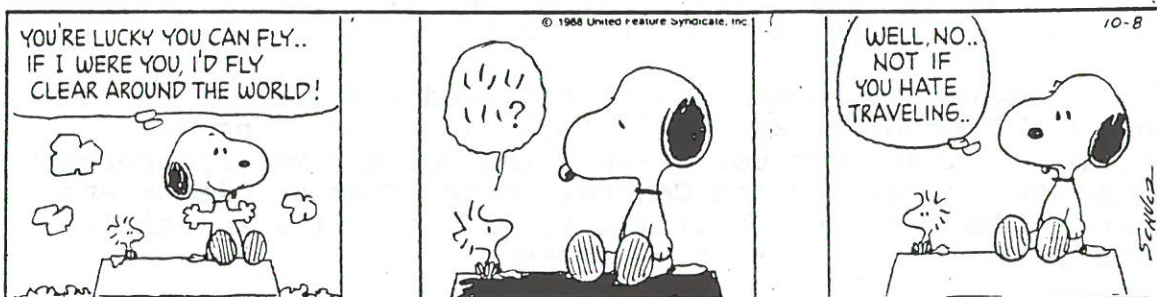
Sherman H. Lin recently changed his job. He is working in the flavor area with Philip Morris Tabaco Co. at Richmond, VA. now. Congratulation!

Joseph J. Jen travelled to Taiwan to meet with high rank government officers who are policy makers in agriculture and food division. Dr. Jen was invited by Executive Yuan, ROC to evaluate the food and agricultural industries in Taiwan and to give the recommandations for Nation's long term and short term directions and priorities. During his two-week trip, he visited food manufacturers and gave lectures in FIRDI and National Taiwan University. Joe also visited National Taiwan College of Marine Science and Technology and Ping-Tung Institute of Agriculture.

Around the world in 47 days! Daniel Y.C. Fung had a successful "Around the world lecture tour" from August 24 to October 9, 1988. He gave 21 lectures mainly regarding the rapid methods and automation in microbiology. The lectures and presentations reached more than 1,000 scientists, students and facilities in six countries including U.S.A., Australia, New Zealand, Singapore, Finland and France. The tour completely circled around the world (from Manhattan, KS to Manhattan) and went as south as 45 degree (New Zeland) south of the equator and as north as 60 degree (Finland) north of the equator. How marvelous Dan is! No jet lag. You may like to know this at the first hand, don't miss this summer's CAFS Annual Meeting at Chicago.

Who else was in travelling? Y.C. Jao, Shaw Wang, Grace Yao, Chi-Hung Lee, Michael Tao, and Shu-Chi Lee had their overseas trips during last October and December. And where were YOU?

## PEANUTS



# Fundamentals of Supercritical Fluid Extraction and Its Application in the Food Industry

by

Roy R. Chao

Dept. of Food Science & Nutrition  
University of Missouri-Columbia  
Columbia, MO 65211

## Background of the Technology

Over a century ago, there was a general consensus that materials above their critical points would be gaseous in nature and perform poor solvation power. Not until in 1879 Hannay and Hogarth first demonstrated that as the ethanol was situated beyond its critical point, its solubility of potassic iodide and other inorganic salts displayed in the same manner as normal liquid. Studies of solubility of gaseous compounds in the region of supercritical state continued during the following years but on a somewhat sporadic basis, and research emphasis was centered on setting up phase diagrams for binary mixture with respect to pressure and temperature projections. Many of the available solubility data were limited only relatively moderate densities due to the lack of and/or difficulty in building high pressure vessels in early days. Meanwhile, it should be noted that the critical phenomena was realized in the mining industry, for instance, the formation of quartz deposits on turbine blades in, working with supercritical water vapor which contained dissolved mineral matter.

Intensive industrial interest in the application of SFE used in food and natural product processing was stimulated primarily by the numerous patents from Dr. K. Zosel of the Max Planck Institute between and years of 1964 to 1977. His work gave the impulse in Europe for a detailed investigation of the supercritical fluid (SCF), or in general term, the dense gas, as extracting agents. However, the first symposium entitled, "Extraction with Supercritical Gases", held at Essen, West Germany, on June 5th, 1978 was in fact the milestone. The symposium made the techniques generally known and gave rise to various research, worldwide.

## Review of Formation of SCF

The SCF usually are low molecular weight gas such as ethylene, propane, carbon dioxide, ammonia, etc. Before discussing the characteristics of SCF state, we first review the relationship between pressure, molar volume, and temperature properties of a typical gas. As shown in Figure 1, the two-

dimensional diagrams are the projection of the three-dimensional figure onto the suitable axes. On the p-v phase diagram shows isothermal lines, while on the p-t diagram shows isobaric lines. The critical point can be determined from a p-v diagram by plotting isothermal lines for the experimental data. As higher pressure proceeds, the horizontal portion of the isothermal lines becomes shorter until finally the isotherm has only an inflection.

The critical point of a gas is then best described as a state where the density and other properties of liquid and vapor become identical. The SCF is then defined as any fluid at temperature and pressure being stated above both its critical pressure and temperature.

### **Supercritical Fluid Extraction**

The physical-chemical properties of SCF which makes it a unique solvent is shown in Table 1. The SCF has a density comparable to normal liquid ones, while its diffusivity and viscosity are intermediate to those properties for normal liquids and gases. Therefore, a SCF possess a solvent power similar to a typical normal liquid, but with better mass transfer characteristics, i.e. higher diffusivity and lower viscosity which leads to higher extractability of soluble solutes than normal liquid solvents. The supercritical fluid extraction (SFE) works by manipulating the creating a gas to its SCF state, via the pressure and temperature, and allowing it to contact with the material of interest and extract the desirable or undesirable soluble components from the material in an extraction vessel. The soluble component-loaded supercritical CO<sub>2</sub> mixture then leaves the extraction vessel, passes through an pressure-expansion valve to reduce the density of supercritical fluid, and enters to the separator where the CO<sub>2</sub> phase is separated from the loaded soluble components and leaves the separator. The released components are then deposited in the separator and ready for collection.

### **Application of SFE in the Food Industry**

The research motivation in SFE mainly comes from the increased cost of energy, expected stringent regulation of conventional solvents, and increased demand on better biomaterial products. The conventional extraction methods, i.e. vacuum distillation, steam distillation, extraction with solvents and adsorption, used for concentrating food colors, for instance, usually carry the drawbacks such as:

- (1) low recovery of solvent;
- (2) risk of thermal degradation of the extract;
- (3) risk of oxidation of some oxygen-labile extracts; and
- (4) limited use of the extracted residue for protein source.

However, by using a SCF with regard to temperature and pressure the above-mentioned drawbacks can be avoided.

Specifically, SFE offers the following advantages:

- (1) minimal thermal effects on the products;
- (2) high quality of recovered products;
- (3) low energy requirement for solvent recovery; and
- (4) high selectivity in the separation process.

Therefore, the SFE technique particularly using CO<sub>2</sub> as the solvent agent is attractive to food industry. Carbon dioxide is chosen in most SFE processes because it meets most of the criteria as an ideal solvent which include: (1) an end-product of human metabolism; (2) inert toward the extract and residue; (3) stable toward influences of the environment such as heat, light, air and water; (4) no corrosive action on the installation; (5) non-combustible and non-explosive; (6) inexpensive; (7) GRAS (generally recognized as safe)-status; (8) economic; (9) harmless to environment; and (10) sterile and bacteriostatic.

There are generally two types of application for the SFE: either removing the undesirable components from wanted materials, or extracting the desirable components from unwanted substances. The successful cases most frequently cited are the decaffeination of coffee and extraction of alpha-acid from hop, a major component of bitter flavor for beer. Other interests included the deodorization from animal/vegetable oils, delipidation from pharmaceutical and foods, flavor/aroma/color concentration, etc.

Highlights of some recent published results of SC-CO<sub>2</sub> extraction applied to food products are:

- \* Fractionation of butter into high-melting and low-melting fractions and selectively removing cholesterol from it.
- \* Oil extraction from rice bran and soybean with low content of phospholipids.
- \* Extraction of omega-3 fatty acids from fish oils and algae.
- \* Color extracts from paprika, annatto seed, and licorice root.
- \* Delipidation of fish protein, mustard, wheat germ, and soybean.
- \* Terpenes extraction from citrus oil.
- \* Cholesterol removal from butter and ground meat products.
- \* Decontamination and/or sterilization of natural products.

## Conclusion

SFE, in association with separation technique such as adsorption, can provide the basis of industrial processes in foods, particularly where it is important to keep temperature as low as possible in order to prevent thermal damage to the process material. The application may extend far beyond the lipid extraction branch of food technology.

*"Never mistake  
knowledge for wisdom.  
One helps you make a living;  
the other helps you make a life."  
— SANDRA CAREY*

Table 1 : Typical physical properties associated with different fluid states.

State of Fluid	Density (g/ml)	Diffusivity (cm <sup>2</sup> /s)	Viscosity (g/cm-s)
Gas P=1atm., T=15-30C	(0.6-2) X10 <sup>-3</sup>	0.1-0.4	(1-3) X 10 <sup>-4</sup>
Liquid P=1atm., T=15-30C	0.6-1.6	0.2-2 X10 <sup>-5</sup>	(0.2-3) X10 <sup>-2</sup>
Supercritical P=4P <sub>c</sub> , T=T <sub>c</sub>	0.4-0.9	0.2 X10 <sup>-3</sup>	(3-9) X 10 <sup>-4</sup>

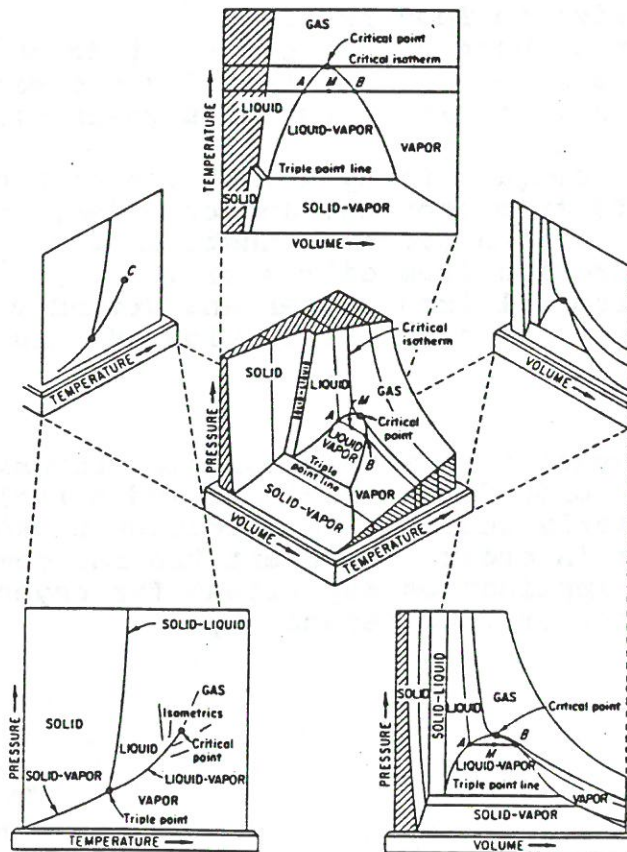


Figure 1. Typical phase diagram of a gas.





# Anatomy of a successful workshop

Daniel Y.C. Fung

Successful, workshops, conferences and short-courses do not just happen; they are the result of good planning, careful execution and a great deal of hard work. The recent decline in enrollment at colleges and universities across the nation has generated special challenges to university administrators. In light of those challenges, I would like to share with other educators some strategies that have proved successful for me.

For the past eight years, I have been offering a workshop at Kansas State University on a technical topic, "Rapid Methods and Automation in Microbiology." I have found the following ingredients to be key to the development of a successful program: unique opportunity, organization and follow-up, academic credibility and target marketing.

**Unique opportunity.** During the past 15 years, while traveling and lecturing about "rapid methods and automation in microbiology," I had become aware of how many new and exciting instruments and diagnostic kits had been and were being developed commercially to rapidly enumerate, estimate, identify and characterize microorganisms in clinical specimens, food samples and environmental samples. In few laboratories, I observed, was it possible for scientists to test all these instruments and kits at one time.

Meanwhile, I had noticed that companies manufacturing these instruments and kits were eager to show and demonstrate their products to *serious* potential users. The question, "Why not bring the two groups together?" sowed the seed for my international workshop.

Once the program was established, appropriate programming was necessary to attract participants to Manhattan, Kan., in the middle of July. The workshop offers "hands-on" experience, under the guidance of manufacturing company representatives, with many of the most advanced techniques in applied microbiology.

I invite well-known scientists in the field to present academic lectures, and I am blessed by the dedication of a host of laboratory assistants. Graduates of the workshop become ambassadors for it, and some even send their own people to subsequent sessions.

**Organization and follow-up.** The most successful format I have found is to start the workshop at 1 p.m. on a Friday, to

continue through the weekend and conclude at noon the following Friday. This allows enough time for covering the topics, while keeping participants' official time off from the job to a minimum.

Each day begins with an academic lecture, followed by a hands-on session in the laboratory with company representatives. Three or four new systems are tested daily. Time is very tightly controlled, so that a great deal can be accomplished in one week.

Social events also are a part of the program and include an opening reception, a mid-week picnic and a farewell swimming pool reception. Optional dinner groups meet during the rest of the week. Many participants feel the evening times are very valuable to exchange ideas and to get to know each other better. The workshop is intended to be a "summer camp" for microbiologists.

Besides sending many materials to participants before they arrive, I also keep track of them after they leave. I send them at least three letters during the year to inform them about forthcoming workshops and other happenings, and I publish an annual cumulative Participant Directory to keep everyone informed. At major national meetings, I also organize "rapid reunions" to continue the fellowship generated through the workshop series.

**Academic credibility.** Soon after coming up with the idea for the workshop, I proposed it for a graduate course at KSU. I went through all the proper channels and received official approval. Later, the workshop was certified by the American Society for Microbiology for continuing education units (CEU's.)

One of the program's major strengths has been its ability to attract those who purely wanted to learn the newest techniques in microbiology, as well as those who needed graduate credits while on the job and those who needed CEU's for professional advancement.

In order to test the workshop's feasibility, I taught it as a regular course at KSU in 1980. During that year, I developed a format and established liaison with manufacturing companies. Armed with a successful experience, I then contacted the KSU Continuing Education department and worked closely with personnel there to chart a future course of action.

I concentrated on development of the

academic program, while the continuing education staff worked on all the necessary administrative details, including budget, printing, mailing, registration and book-keeping. At this stage, the department agreed to assume the risk and gave the green light to proceed with the workshop.

**Target marketing.** Through personal contacts, national and international directories and other lists, 2,000 names were selected for a preliminary mailing. That mailing went out in January 1981. Announcements of the program also were made in many professional journals and organizations. By the middle of March, 40 people had shown an interest in attending the workshop. With that information, I convinced the manufacturing companies to participate.

Eventually, 16 participants from several states and countries attended the first workshop in 1981. By 1988, that number had increased to 52, which is the absolute maximum for a workshop of this kind. In the past eight years, participants have come from 40 states and 22 foreign countries. A few of their comments follow:

"I really learned and relearned my microbiology and was proud to be a participant in such a wonderful program."

"Your energies continue to amaze me! The workshop, once again, was a total success and I was happy to be included."

"Everything was just about perfect: the weather, the laboratory set-up, the course content, the instructors, the assistants, the peaceful campus, the hospitality, etc."

"This workshop was one of the most interesting and informative I have ever attended. Nowhere else would I have been able to get this type of exposure to such a variety of rapid identification and enumeration systems."

In conclusion, it is not the intent of this column to describe in detail the scientific content of this workshop, but rather to describe the process by which a workshop like this can be developed. I am sure there are many scientists on other campuses and with other organizations who can utilize their expertise in various fields to develop similar programs. □

*Daniel Y.C. Fung, M.S.P.H., Ph.D., is a professor of Food Science in the department of Animal Sciences and Industry at Kansas State University, Manhattan, KS 66506.*

I.C. Peng

- I. Please check your records and renew your CAFS memberships for the year 1988/89. The membership dues are due now. The Renewal Form is attached. Verify your dues payments by checking the Dues Received announcements published in this and last issues of the CAFS Newsletter.
- II. Drs. Anthony Chen and Tung-Ching Lee, the winners of the 1988 CAFS Professional Achievement Award, donated their honoraria(\$50 each) to the CAFS. Thank you, gentlemen!
- III. Financial status of CAFS as of October 31, 1988
- |                     |           |                                  |
|---------------------|-----------|----------------------------------|
| a. 1 yr C.D.        | \$2600    | (face value at time of purchase) |
| b. Savings account  | 3148.51   |                                  |
| c. Checking account | 2533.71   |                                  |
| Total               | \$8282.22 |                                  |
- IV. Dues Received as of October 31, 1988  
Attached
- V. Membership directory changes as of October 31, 1988  
Attached

CAFS MEMBERSHIP DUES RECEIVED  
(8/31/88 - 10/31/88)

1. Supporting( \$30/yr ) - Lin, Santa H.C.

2. Professional (\$15/yr)

Cha, Alice S. (88-89)	Hsu, Kenneth (87-88, 88-89)	Soo, Hong Ming (86-87, 87-88, 88-89)
Chang, Pei K. (88-89)	Huang, I-Lo(88-89)	
Chen, Shwu-Pyng T.(88-89)	Huang, Victor (88-89)	Wang, Samuel L. (88-89)
Chen, T.C. (88-89)	Ma, Robert Tzu-I(88-89)	
Chen, Tung-Shan (88-89)	Ni, Peter (88-89, 89-90)	Yiu, Ann(87-88, 88-89)
cheng, Shu-Guang(88-89)		

3. Student (\$5/yr)

Kuo, Jin-Der (88-89)	*Wang, Lih-Ling (88-89)	*Yang, Luoqing (88-89)
*Liu, Li-Zen (88-89)		

(November 1 - December 15, 1988)

Professional (\$15/yr):

Chao, Roy Rong-Yue (88-89); \*Hui, Yiu H.(88-89); Newman, Jacqueline(88-89):  
Lee, Yung-Hsiung(87-88, 88-89)

Student (\$5/yr):

Yang, Binghuei Barry(88-89); \*Yau, Jia-Chyi(88-89)

\* denotes new members.

Permanent (\$ 200 ): Wei, chung Rong ; Nip, Wai Kit.

GAFS DIRECTORY CHANGES ( AS OF 10/31/88)

NAME	HOME ADDRESS	BUSINESS ADDRESS	EDUC. & SPECIATY
Chen, Shwu-Pyng T. 曾淑華	3011 Badger Dr. Pleasanton, CA 94566 (415)848-3768 (mailing address)	Western Flavors&Fragrances 2001 Peralta St. Oakland, CA 94566 (415)893-9433	BS 81 Fu-Jen Catholic U. MS 83 Ohio St. U. Ph.D. 86 Ohio St. U. Lab Manager Flavor Development, Application & Evaluation
Hsu, Kenneth 許崇如	9 Staats Rd Belle Mead, NJ 08502		
Huang, Victor 黃倉敏	7309 Parkview Dr. Moundsview, MN 55112		
Kuo, Jin-Der	B-10, North Village		
*Liu, Li-Zen 劉力仁	3718 Parkway Plaza State College, PA 16801 (814)867-5219		BS National Taiwan U. Student
Ma, Robert Tzu-I 馬子義	3 Huron Ct. East Brunswick, NJ 08816		
Ni, Peter 倪彥偉	(414)241-8042	Old Wisconsin Sausage Co. 2107 S. 17th St. Sheboygan, WI 53081 (414)458-4304	Plant Manager All Phases of Fresh Meats & Processed Meats Technology and Plant Production Management
Soo, Hong Ming 蘇鴻銘		Protein Technologies International 4th Floor, Yang Sheng Bldg 687, Sec.5, Chung Shan N. Rd. Taipei, Taiwan R.O.C.	
*Wang, Lih-Ling 王利伶	15 E. Northwood Av Apt # 1 Columbus, OH 43201 (614)291-5149	Dept of Horticulture Ohio St. Univ. Columbus, OH 43210 (614)292-5030	BS 85 National Taiwan U. MS 87 Ohio St. U. Student
Wang, Samuel L. 王樂同	8 Woodcristar Circle St. Catharines, Ont Canada L253K3		
*Yang, Luoqing 楊羅清	612 Storer Av Fayetteville, AR 72701 (501)442-7394	Dept of Food Sci. U. of Arkansas Fayetteville, AR 72703 (501)575-6846 6845	BS 69 Beijing Normal U. MSc 81 Hangzhou U. Student
More!			
Tang, Pearl 湯永珠	#12, 470 S. 4th St San Jose, CA 95112		
Yeh, Sing-Wood 葉省吾	1078 Nez Perce Ct. Fremont, CA 94539		
Ke, Paul J. 葛震		Dept. of Food Sci. (Biochem) Memorial U. of Newfoundland St. John's NF, A1B3X9 Canada (709) 737-8698/8001	

CAFS Directory Changes  
(November 1 - December 15, 1988)

NAME	Home Address	Business Address	Educ. & Specialty
Chao, Roy Rong-Yue 趙學裕	5643 South Bethel Ln. Columbia, MO 65203 (314) 449-1438	University of Missouri Rm 222 Ag Engr Eldg Columbia, MO 65211 (314) 882-4868	B.E. 73 National Taiwan College of Marine Sci. M.S. 79 Oregon St. U. Ph.D. 84 U. of Mass. Research Associate Supercritical Fluid Ex- traction, Solid-liquid Extraction, Modified Atmosphere Packaging Technique
* Hui, Yiu H.		John Wiley & Son, Inc. P.O. Box 34 Cuttan, CA 95534 (707) 444-3376	Ph.D. Editor
Yang, Binghuei Barry 楊炳輝	3204-D Calumet Dr. Raleigh, NC 27610		
* Yau, Jia-Chyi	Hensel Apt. W-1-C College Station, TX 77840 (409)846-5377	Texas A&M University Dept of Poultry Sci. (409)845-4818	Student

SPECIAL APPRECIATIONS

On behalf of CAFS, I wish to express our special appreciations to the following persons for their generous support:

LIFE (PERMANENT) MEMBERS:

Joined in 86/87:

Chan, James K. C.  
Chang, Taylor  
Chen, Ada Aiti  
Chou, Christine  
Yao, Ruey-Yi Grace  
Ying, Levi Chang Gang

87/88:

Ang, Cathy  
Chen, Kit  
Fung, Daniel Y. C.  
Hsu, David  
Jao, Yun Chi  
Lee, Shu Chi  
Tao, Michael  
Wan, Peter  
Yang, Jih Hsin Jason

88/89:

Wei, Chung Rong  
Nip, Wai Kit


HONORARY MEMBERS (88/89):

Lim, Chee Kian

SUPPORTING MEMBERS (88/89):

Lin, Santa H. C.  
Wei, Lun-Shin

We would like to encourage more members to join any of the above categories.

  
Cathy Ang  
President  
(1/9/89)

## FIRDI'S DIRECTOR MET WITH CAFS MEMBERS

Dr. Paul C. Ma, Director of Food Industry Research and Development Institute, Taiwan, ROC, visited the Department of Food Science and Technology, University of Georgia and USDA Lab in Athens, GA on November 4, 1988. Division chairman Dr. Joseph J. Jen arranged a conference in the Department to let faculty members to meet Dr. Ma. Our CAFS president Cathy Ang and other members including Yen-Con Hung and Yao-wen Huang had a chance to meet with him. Dr. Ma told Cathy that he was very concerning CAFS members as well as the Newsletter. He sincerely welcomes our members to visit FIRDI and to give any suggestions.

## MORE NEWS YOU LIKE TO KNOW...

Our organization is in the list of the Encyclopedia of Association. Yen-Con, our secretary, sent an update information of CAFS to the publisher of the Encyclopedia last October. The Encyclopedia is the standard reference guide to Associations, Societies, and Other nonprofit organizations. The publisher is Gale Research Inc., (Book tower, Detroit, Michigan 48226.)

CAFS has a good reputation, we need to make an effort to increase our publicity. Here is a good example! In Dr. Daniel Fung's new book "Handbook on Anaerobic Fermentation", he wrote himself as an editor "...Among the professional organizationa he belongs to are the Chinese American Food Society, Institute of Food Technologists, American Society for Microbiology..." How about that!

## EDITOR'S CORNER

In this issue, we change our cover design. We asked an artist who learned the Chinese painting from "Stone man" (石人), a very famous artist, to paint for the Newsletter. Original painting is in color. You may like to know who is the artist. Just guess! Well, Do you like it?

President Cathy Any is very concerning about our organization's history especially in the early time. Several articles in this issue will let our newer members to know how and where we started. Please send your opinions to us. Hope we could get a final version of history in the next issue Newsletter.

Finally, thanks Santa Lin, Peter Wan, and T.C. chen for their kind letters of compliment and suggestion and thanks for those who wrote articles and/or provide valuable information. Thanks also for my committee members especially Mr. Shen-Youn Chang (to be Dr. Chang next month) for writing to our student members and typing some articles. (Y.W.H.)

I. D. # \_\_\_\_\_ (to be filled in by the Membership Committee)

CHINESE AMERICAN FOOD SOCIETY  
Membership Application

NAME \_\_\_\_\_ NAME IN CHINESE \_\_\_\_\_

PROFESSIONAL AFFILIATION \_\_\_\_\_ POSITION \_\_\_\_\_

ADDRESS Office Residence

Tel: ( ) - Tel: ( ) -

Preferred mailing address: \_\_\_\_\_ Office or \_\_\_\_\_ Residence

EDUCATION: (Degree, Year, University/College, Major)

B.S.: \_\_\_\_\_

M.S.: \_\_\_\_\_

Ph.D.: \_\_\_\_\_

AREAS OF SPECIALIZATION

PROFESSIONAL EXPERIENCE

APPLICANT'S SIGNATURE \_\_\_\_\_ DATE \_\_\_\_\_  
\*\*\*\*\*

CAFS MEMBERSHIP DUES

NAME (Please print) \_\_\_\_\_

Address (For correction only) \_\_\_\_\_

Please check the following status:

_____ Corporation Member (\$200)	_____ Professional Member (\$15)
_____ Honorary Member (\$50)	_____ Student Member (\$5)
_____ Supporting Member (\$30)	_____ Permanent Member (\$200)

Please make check payable to CAFS and return a copy of this form with your payment to:

Dr. Ing-Chia Peng, 2406 Hartford Rd, Columbia MO 65203

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FROM:

Dr. Yao-wen Huang  
Newsletter Editor  
Department of Food Science and Technology  
University of Georgia  
Athens, Georgia 30602

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