

華美食品學會
CHINESE AMERICAN FOOD SOCIETY



NEWSLETTER



VOLUME 12, NUMBER 1 & 2

JANUARY, 1990



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| | | | |
|------------------|-------------------|-----------|----------------|
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| President-elect: | Yao-wen Huang | (黃 耀 文) | (404) 542-2286 |
| Secretary: | Christin C. Chou* | (劉 泰) | (206) 872-7155 |
| Treasurer: | Shwu-pyng Chen | (曾 淑 亭) | (415) 373-9433 |
| Past President: | Cathy Ang | (王 永 康) | (404) 546-3493 |
| Members (89-90): | T. C. Chen | (陳 存 傑) | (601) 325-3382 |
| (89-90): | Chu H. Tzeng | (曾 竹 雄) | (315) 476-9101 |
| (90-91): | Grace R.Y. Yao | (姚 許 瑞 儀) | (312) 927-6622 |
| (90-91): | Michael Tao | (陶 至 真) | (812) 429-7653 |

OPERATIONAL COMMITTEE (*: Chairperson)

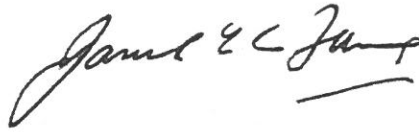
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|----------------------|-------------------------------|---------|----------------|
| Annual Meeting: | Yao-wen Huang* | (黃 耀 文) | (404) 542-2286 |
| | Mike L. Chen; James K.C. Chan | | |
| Awards: | Tung C. Lee* | (李 東 慶) | (201) 932-9611 |
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| | Peter Wan; David Chou | | |
| Conference Overseas: | George Chu* | (朱 正 中) | (312) 461-4222 |
| | Peter Wan* | (萬 建 心) | (312) 998-7939 |
| Empolyment: | J.G.Keng* | (耿 軍 光) | (312) 563-6533 |
| Fund Raising: | Vancant | | |
| Long Range Planning: | Cathy Ang* | (王 永 康) | (404) 546-3493 |
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| Historian: | B.S Luh | (陸 伯 勳) | (916) 752-0151 |
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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.

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Message from Daniel Y.C. Fung, President, 1989-1990

TIME FOR ACTION



Last year under the superior leadership of Cathy Ang we have accomplished a lot of organizational details. The achievements of last year are listed in Cathy Ang's report.

It is now time for action!!

1. Increase members

If each one of us recruit one new member this coming year we will have a great successful recruitment year. Would you try? As an incentive I will send you a copy of the beautiful CAFS Food Science and Technology Monograph No. 1 if you successfully recruited one new member. The new member also will receive a copy. Please make copies of the new application form from this newsletter for your recruitment activity. If you need a CAFS brochure please drop me a note or call me (913-532-5654).

2. Issuance of Membership Certificates

The beautiful membership certificates are sitting in my office waiting for you to order one. Please send me your \$5.00 and I will have the certificate made for you. Do it today!!

3. Development of a Pictorial Directory

We see each other only occasionally. A pictorial directory will help us to know each other much better. Would you please send a Passport photo to me with your name printed on the back so that we can include your smiling face in the directory. We need your cooperation.

4. Workshops and Symposia

A. George Chu is working on a symposium relating to food industry management to be held in Taichung, December 1989.

B. Daniel Y.C. Fung and Sheree C.C. Lin have been invited to conduct a workshop on rapid methods and automation in microbiology in Food Industry Research and Development Institute. They will spend about a week in March, 1990 to conduct this workshop which is patterned after the internationally known workshop held annually at Kansas State University.

C. Peter Wan and Yao-Wen Huang are working on a special symposium in conjunction with IFT meeting in Anaheim, CA in 1990. More to come on this activity.

As the year progresses, we will have more actions to report. The chairs of various committees are working hard on their areas of responsibilities. Together we should have an action packed year.

A REWARDING YEAR

Reflection of the Past-President, Cathy Y. W. Ang

To bring up a child is not an easy job; to bring up an organization is even more of a challenge. During the past year, with the support of members and hard work of many officers and committees, CAFS has grown one year older, in age, experience and capability. This young organization has completed several tasks and initiated a number of new ones. (Highlights of CAFS's accomplishments are shown elsewhere in this issue). We all should be proud of our work in bringing up this Society. As the Past-President, I feel especially being richly rewarded by seeing that CAFS made a big step toward the standard of a top professional organization.

Indeed, like many other past presidents and officers, I devoted a lot of time and energy for CAFS affairs during the past year. Some one wondered why would I do it? What would I get for return? My response was: I wasn't expecting anything in return. I was only paying back for what CAFS had given to me. Truly, I felt the organization was very beneficial to me. I enjoyed the newsletters, forums, banquets, friendship, so on, all were made possible by previous, dedicated presidents and officers. When the organization needed me to serve, I just could not refuse, but to commit to do the best I could. Suddenly, somehow, I understood why some Christians were so enthusiastic and dedicated to their religions. Apparently they had benefited from the religion and wanted to share the benefit with other people; they wanted nothing in return. My feelings to CAFS might coincide with theirs.

Even though I have not anticipated any reward, however, as I look back, I have gained more than I know. Fellow members and committee co-workers' encouragement, support, and even criticisms and complaints have stimulated my personal growth. I gained invaluable experiences in doing my job. For example, due to the many correspondents I had to write, somehow I learned to speed up in writing my manuscripts. From the frequent contacts I made with officers, committee chairs and others, I had an opportunity to learn many of their good points. I shall treasure all these experiences for a long long time.

As I was contemplating this article last week, I received a letter from Daniel Fung. It was such a nice letter, -- understanding and kind approval of my past work, expressing of his enthusiasm, wisdom, willingness to serve, plans, and visions for CAFS, etc. It made me feel that all my time and effort spent for CAFS in last year were paying off for this letter alone if nothing else had occurred. I was really touched. I know under Daniel's leadership CAFS will be more productive and successful, and that feeling is the most precious reward for a Past-President.

P.S. Thanks to all 1988-89 officers, chairs and members of various committees and all CAFS members. I appreciate your support and cooperation more than I can ever expressed. (9/25/89).




HIGHLIGHTS OF CAFS 1988-89 ACTIVITIES and
June 26, 1989 Executive Committee Meeting

The Executive Committee Meeting in Chicago attracted 16 attendees, including both old and new Executive members, Chairs of operational committees and observers. The meeting was from 8 pm-11 pm. Highlights of the CAFS 1988-89 activities reviewed as follows:

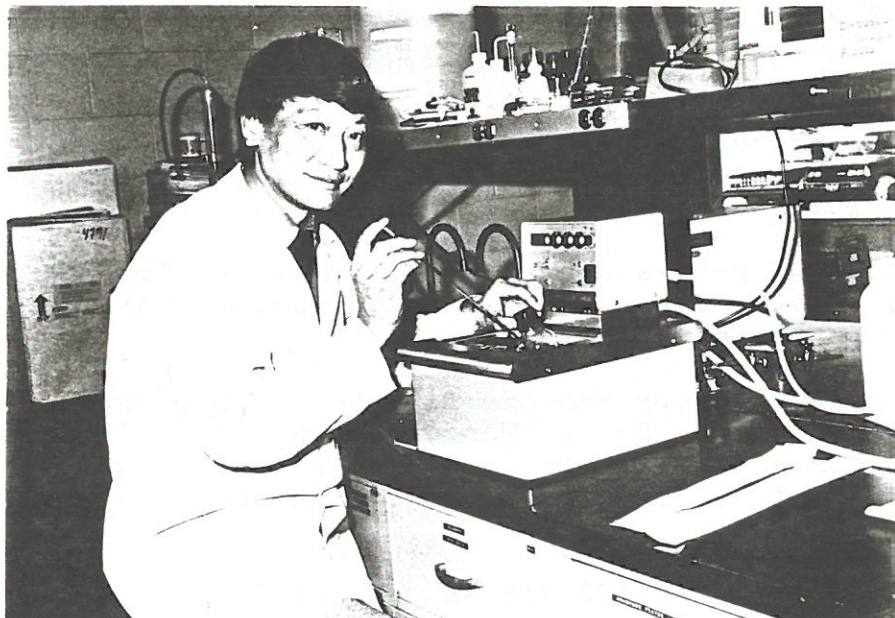
- Established the first English by-laws, substantially revised from earlier Chinese versions. A new, formal CAFS brochure was prepared. Official CAFS Membership Certificates were designed.
- Published three issues of Newsletters and one Directory. Inaugurated CAFS Science and Technology Series, No. 1, Monograph entitled "Food Safety: An International Concern". Published the first CAFS booklet entitled "Tips for Job Hunting". Compilation of CAFS historic events was initiated.
- A new record of fund-raising was set (\$2,714 as of 7/14/89).
- Established membership ID code system (membership dues on calendar year basis effective 1990). CAFS Awards guidelines were established. Compilation of a CAFS Operational Manual for officers and committees was started. A semiannual Executive Committee meeting was held on Jan 29, 1989.
- A symposium proposal relating to food industry management was approved by the Council of Agriculture (Taiwan, ROC), to be held in December, 1989.
- IRS approved the name change from "The Association of Chinese Food Scientists and Technologists in America" to "Chinese America Food Society".

 The above activities were made possible by numerous hours of hard work of Officers and operational Committees. The Executive Committee was involved in many of the functions. Thanks to all!

Some other highlights of the Committee meeting:

1. Approval of the symbol of a "Ding  " with "CAFS" in the middle as the official logo.
2. Reaffirmed an understanding that our organization was formally founded in 1975. However, Whu-Ta Lee's contribution in 1974 should be recognized. (Subsequently, a Certificate of Appreciation was sent to Lee by Cathy Ang).
3. Regarding student prodemoncracy movement in China, individual members may write letters to express their concerns.

PORTRAIT OF A CAFS MEMBER recorded in the 1989 issue of CONCEPTS the Journal of Golden Key National Honorary Society



Enthusiasm For Food And Friends

by Elby R. Adamson
Kansas State University

On the campus of Kansas State University and around the world, the name Daniel Y. C. Fung is associated with energy and enthusiasm.

Fung is a renowned food microbiologist whose research ranges from rapid methods and automation in microbiology to exploring the use of soybeans in non-dairy milks, cheeses and yogurts.

Beyond his work as a researcher, Fung is an outstanding teacher whose students emphasize the compassion and enthusiasm he brings to teaching.

Graduate student Petros Levis said Fung has meant a great deal to him.

"He is exciting to listen to. He presents things in an interesting fashion. Dr. Fung applies a lot of information to real life situations. He gives you a reason to try harder. The excitement of his teaching is what gets you. For me, the independent research project was the turning point in deciding to go to graduate school. He gave me confidence as I worked with him on milk quality as part of a dairy bacteriology project."

Doctoral candidate Renee Hart said of Fung: "He's super enthusiastic. His enthusiasm is overwhelming." Hart, whose work with Fung has involved research on organic dyes for use in microbial identification, noted the caring aspect of Fung's teaching. "He's supportive and uplifting," she said. "He

is encouraging of ideas that we have and in things that we want to do. He's demanding but approachable."

Another food science graduate student, Linda Yu, echoed Hart's comments about Dr. Fung's concern for his students.

"He is very energetic," she said. "He pays a lot of attention to research in [his] teaching. He's both a teacher and microbiologist."

Student Michael Ewing described how Fung blends his demands for scholastic excellence with interest and concern for his students.

"He wants to make sure you're going to learn. When he returned from his trip [a recent world lecture tour] he talked about how he missed his students. He provided a review session over the material covered during the time he was gone, complete with Pepsi and pizza. He was definitely concerned for the students," he said.

Ewing went on to explain that Fung's concern for the students has led him in the development of the individual projects he requires of his students. Fung's philosophy of independent study in microbiology involves the students with topics not dealt with in the microbiology classes or with an extension of some topic already presented in class.

Using a grant from the National Science Foundation, several years ago

Fung developed "101 Independent Projects for Applied Microbiology" to facilitate independent research projects by students. In addition to ideas for projects, Fung developed reference materials, materials for writing reports, an activity center and a kit for field work.

The field kit enabled students to do microbiological studies on site in natural environments. The reference materials made relevant information more accessible to the student researchers, and the report writing materials aided students in compiling an accurate, lucid scientific report.

Ewing, commenting on his experience in working with Fung, said, "He suggests ways to take projects further and helps students do publishable research."

Fung sets aside a block of time to visit with students individually, to build rapport with them and to discover ways to help them.

"Fung wants to make students more than numbers. He wants to be a friend as well as an authority," Ewing said.

For Ewing, as well as the other students, there is something stimulating about working with a researcher of Fung's caliber. "It's a thrill to learn from someone known around the world in demand for talks and workshops," said Ewing, who added that the independent project encourages research by

the student that a simple course grade doesn't. It helps the student become an autonomous learner in the fullest sense.

As a researcher, Fung does have an international reputation. In addition to lecturing on rapid methods and automation in microbiology at symposia in numerous countries over the past fifteen years, he has authored more than two hundred publications in books, journals or proceedings. He is also the recipient of the Faculty Service Award presented by the U.S. National Continuing Education Association for the development of a series of workshops on rapid methods and automation in microbiology that have attracted distinguished lecturers and participants from around the world. Fung also completed an around-the-world lecture tour in fall 1988. In 1988 he co-edited a work entitled the *Handbook on Anaerobic Fermentation* (Marcel Dekker, Inc. 1988, N.Y.).

In spite of his preeminence in microbiology, Fung describes himself in common terms.

"I'm just an ordinary person. I work very hard, but what I've done, you can do," he said.

Certainly his interests range far from microbiology. For example, Fung enjoys cooking, especially Chinese food. He has taught various community groups about Chinese cooking and has shared his skills on educational television.

An intramural champion badminton player at Penn State in 1977, Fung still enjoys the sport. He is also a capable pianist.

But above all else, he is a teacher.

There is a Chinese proverb that says, "No one who fails in teaching the members of his own family is capable of teaching others." Fung has no need for concern. His son, Francis, has been a valuable member of the Manhattan High School State Championship High-Q Team and will enter Kansas State University this fall as a fifteen-year-old sophomore. Fung's influence on his son has been just the sort of influence Fung feels teachers should have on their students. He recently detoured from his world lecture tour to visit one of his high school teachers now living in Tasmania.

"I still communicate with my high school teacher. Don't forget your teachers. They love you," Fung said.

His own teaching reflects that love and concern for the student, and his enthusiasm energizes learning.

(Elby Adamson is an educator and journalist and a friend of Golden Key.)

Some Professional Activities of CAFS President Daniel Y.C. Fung

Institution of Food Technologist

1. Annual IFT Program Committee member. As member of this committee, Fung has to read and approve about 100 abstracts for the national IFT meeting. He may be reading your paper this year!
2. IFT National Scientific Lecturer. This year, Fung will go to Vancouver IFT section to present a talk as well as a mini-workshop on January 24, 1990. Fung hopes to see CAFS members there. Also, on April 10, 1990, he will be the speaker at the Oregon IFT section.
3. Fung was a member of the IFT Media Tour in Boston, November, 1988. It was quite an exciting tour. He spent a lot of time being taped by CNN at MIT campus and then went on from meeting editors of journal, magazines, and newspapers to radio talk shows, etc. Even after a long day running around in Boston, the minute he went back to his hotel he had to give a telephone interview! He now has about 2,000 pages of information on microwave because of that activity.
4. Fung is also the Chair of the Kansas City IFT section.

American Society for Microbiology

1. Chair-elect of the Food Microbiology Division of ASM. He is the program chair for Food Microbiology papers and seminars for 1990 meeting. He will definitely be reading your paper if you submit papers in Food Microbiology. Another 100-150 abstracts to study!
2. Chair of the membership committee of the American Society for Microbiology. If you think you are qualified or know someone who might be qualified, please contact Fung to be considered as a Fellow.

The Sixth International Symposium on Rapid Methods and Automation in Microbiology and Immunology.

Fung has been invited to chair the symposium on Microbial Detection and Control in the Food Industry. The meeting will be held in Helsinki, Finland from June 7 to 10, 1990. Fung was a keynote speaker at the 1st Symposium held in Stockholm back in 1973. He has been a speaker or a presenter to all subsequent symposia: 1976 (Cambridge), 1980 (Washington, D.C.), 1984 (Berlin), and 1987 (Florence, Italy).

Fung is proud to represent CAFS directly and indirectly in all these professional activities and encourages all to be super active in their profession.

1989 CAFS ANNUAL FORUM

Yao-wen Huang

As usual, we had a very successful Annual Forum this year. Cathy Ang opened the Forum with the Annual Business Meeting. She explained the activities of our society and hoped to have workshops and symposiums in the near future. Then Daniel Fung introduced the participants. We had a large number of people in this year's CAFS Annual Forum. Introduction of participants was a very fun and interesting time. Hope we will have a more time allocated for this event next year.

Continued with Drs. Yung Hang and Daniel Fung's presentations. They took us around the world in sharing with their experiences in working with food scientists in many countries. Yung Hang engaged in international cooperations for research and teaching in three countries including China, Turkey and Ethiopia. While Daniel Fung had an Around-The-World lecture tour and visited several countries. Fung's visiting included Australia, New Zealand, Singapore, Finland and France. Both of them expressed their enthusiasm and enjoyment. "If you want somebody to pay for your trip" Fung said "You need to find place and something to talk." "Of course, you have to be well-known in one topic..." he added. No such things as free lunch! Isn't it true?

Student program was conducted by Sam Chang and T.C. Chen. Chang discussed the application strategy for the Ph.D. program in the U.S. Personal contact is very important, not just send application form. Chang suggested student audience to have personal contact when you decided your target school. T.C. Chen however gave many tips for those who were looking for the first job.

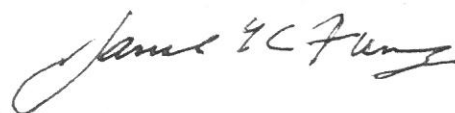
Marian S. Ming, CAFS's Legal Council, discussed some legal issues confronting Chinese Food Scientists. She told audience that you need to have witness and something in written before your file a grievance and keep all the records. However, you don't want to force somebody to sign something.

Finally, C.L. Hsu, president of Kwok Wah Trading Company, talked to the audience about current developments in Taiwan food industry. He came from Taipei special for CAFS and IFT Annual meetings. We sincerely thank for Mr. Hsu's participation.

Time went so fast. Busy schedule for all of us during the IFT Convention didn't reduce any support and enthusiasm from our members. Thank you, thank you and THANK YOU!

1989 CAFS ANNUAL BANQUET REPORT

by Daniel Y.C. Fung



Without a doubt the 1989 CAFS Annual Banquet was one of the best banquets I have attended in recent memories. First, it was the restaurant (Memories of China, Chicago)--a beautiful setting with very friendly waiters and waitresses, especially the owner. We had so many people that they had to make special arrangements to have everybody seated. The food was delicious even though it was buffet-style. George Chu and his committee (Peter Wan, Grace Yao and Whu Ta Lee) are to be congratulated to have this arrangement made.

Next, it was the program. George Chu was a great master of ceremonies. He kept the program moving at an appropriate pace. Cathy Ang had a lot to say about all the good things happened to CAFS during the year and she introduced several guests who made short comments about their interactions with CAFS. Dr. Paul Ma from FIRDI said a few words of greetings representing the food scientists from Taiwan. Mr. Lim Kay Kong, president of the Singapore IFT also sent greetings to CAFS.

Dr. Bor S. Luh gave a succinct speech about the past, present and future of CAFS. Dr. Stephen S. Chang the other scheduled speaker could not come and sent his regrets.

Cathy Ang and Daniel Y.C. Fung handed out a large number of certificates and citations. Shaw Wang and his committee presented the 1989 CAFS Outstanding Achievement Award to Dr. T.C. Chen and 1989 CAFS Graduate Student Award to Tony Jih Fang. Everybody had a great time acknowledging the accomplishments of these food scientists. Cathy Ang received a great ovation as she passed the presidency of CAFS to Daniel Y.C. Fung.

Now the fun part. Our entertainment chief Mike Chen really stirred up the group by asking everybody to jump up and do the "One, two, Cha,Cha,Cha...." among other story telling and jokes.

Finally the fantastic door prize drawing. Almost 30% of the people in attendance received a door prize. George Chu was responsible for getting these great prizes.

The evening ended with smiling faces, warm hand shakes, sincere words of farewell, and even a bit sadness of departure since most of us only see each other once a year in the banquet.

As the book closed the count was 175. Probably the largest number of people in a CAFS ANNUAL BANQUET!!

**FOR UNPARALLED FUN, FOOD AND FELLOWSHIP COME TO
THE BANQUET NEXT YEAR IN ANAHEIM, CA.**



特稿
在一位我國旅居芝加哥女律師
閔錫慶的協助下，已故中國國民
黨黨元老陶晉生的媳婦鮑家麟
博士，控告亞利桑那大學背信、
毀約、詐欺以及歧視亞裔而要求
校方賠償兩千萬美元一案，在五
月十五日學校同意聘請鮑家麟博
士為全職副教授資格後，鮑家麟
發下後，全案在庭外完成和解。

曾經在臺大歷史系任教九年的
鮑家麟，在談起這件多年來所受
的歧視和委屈的案子時表示，在
十三年前隨他的先生陶晉生教授
移居亞利桑那州土桑市之前，該
校東方系即曾給予口頭及書面的
正式教職聘書。

然而，歷經十三年來，亞利桑
那大學僅給她斷斷續續的臨時性
訪問學人教職，甚至數次假借經
費不足或沒有空缺而拒絕履行聘
約，更在一九八五年取消鮑家麟
博士訪問學人的資格，而將系中
所空遺缺聘請陶晉生教授指導的

白人畢業男研究生擔任。
在學校已明顯做出違背鮑家麟
博士權益的情況下，她首先向一
聯邦平等就業機會委員會一申訴
，希望能有挽救的機會，但是該
會不知為何緣故，一直未曾對校
方採取行動。鮑家麟接著又向該

爭取權益 鏗而不舍

亞利桑那大學同意和解 鮑家麟獲補償

陳龍禧

術自由委員會一在一九八七年舉
行由校內五位各學院教授組成的
聽證會。經過聽證小組三天的聽
證後，雖然也提出了對鮑家麟有
利的報告，但是校方仍是不予採
納，堅決不願聘請。

律師決定設法幫助她的同學打這
場「人權」官司。
由閔錫慶召集的律師團，在經
過研究之後於今年一月以亞利桑
那大學「對亞裔及女性雙重歧視
」、「毀約」、「背信」、「詐
欺」、「共謀」及「違反英美法

校「促進平等機會辦公室」提出
要求，期望經由該辦公室出面進
行調查可以選她公道，但是結果
仍然沒有下文。
鮑家麟在歷經兩次挫折之後，
又繼續在學校及系中的華、洋同
事支持下，另行請求校內的一學

，鮑家麟敘述自己當時的心情「
實在非常難過、氣憤，卻也不願
就此放棄」。就在幾乎束手無策
的時候，去年她在參加民主黨全
國代表大會時，正巧遇見了北一
女校友，現在在芝加哥開業的閔
錫慶律師，雙方談及此事後，閔

「等罪名，代表鮑家麟向聯邦法
院提出控告，並要求校方提供兩
千萬美元做為賠償。
此項發生在我國旅居亞利桑那
州土桑市學人鮑家麟身上的少數
民族控告案，在校外受到注意之
後，校方已感受到法律和輿論的

壓力沒有辦法輕易擺脫，態度也
因此漸漸軟化，並在經過前後四
個月的談判而決定和解。
鮑家麟博士在經過十三年的爭
取後，下學期開始將正式在該校
的東方系執教，她在爭回自己的
權益後，已決定利用暑假前往香
港中文大學，探視擔任兩年客座
教授的夫婿陶晉生，然後再一起
回國渡假。

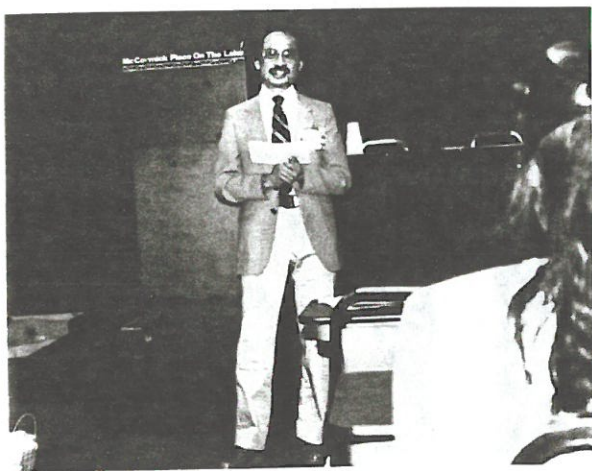
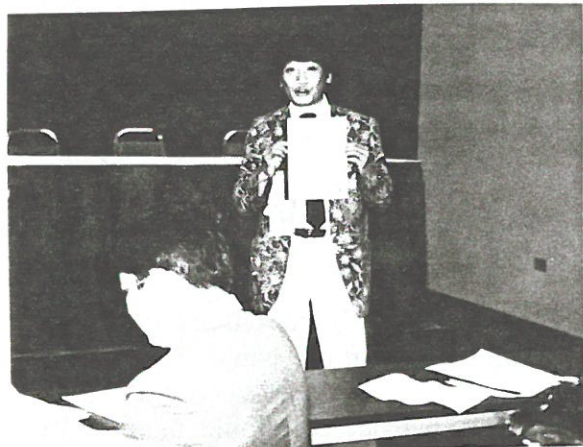
她在前往香港之前表示，實在
非常感謝在本案中，土桑市及亞
洲許多政、學、僑界，以及少數
民族團體的支援。這位曾經為亞
利桑那大學和我國教育部互相提
供獎學金，而受惠我國留學生的
副教授，在經過幾番周折後，終
於為自己爭回了應得的權益。她
也建議大家「華人不論在任何機
構工作，最好一到職便把權利、
義務的法律研讀清楚，而且任何
契約一定要有書面資料才有保障
」。這是鮑家麟終於得到補償的
寶貴經驗，很值得大家留心。

華美食品學會六月辦年會

將辦四場專題討論

【本報芝加哥訊】華美食品學會訂六月二十七在芝加哥舉辦
年會，將有來自全美各地的食品科技專業人才參加。

華美食品學會成立於一九七五年，每年年會配合全美食品科
技學會在各地舉行。今年六月二十六日至三十日全美食品科技
學會在芝加哥康米克中心慶祝五十周年，華美食品學會已訂二
十七日下午在康米克中心L12廳舉辦專題討論，題目是：(一)
如何申請研究院博士班，(二)如何在大學及工業界找工作，(三)閔
錫慶律師談華人食品科技專家的法律觀，(四)台灣目前食品工業
發展的情形。會後在富華餐廳聚餐，有意參加者請與宋正中(312) 461-4222，或黃建新(312) 998-7939聯絡。



Application Strategy for Admission to A Ph.D. Program
by Sam Chang, Ph.D., Assistant Professor
North Dakota State University

A Ph.D degree is a research degree. Various Ph.D. programs have different research emphases. Major research areas in food science and technology departments in the American universities have been reported by Dr. Daniel Fung in the recent issue (Volume 11, No. 3, 1989) of the Newsletter of the Chinese American Food Society.

There are no fixed strategies for application for admission to a Ph.D. program and for financial support for the graduate study. However, there are a couple of concerns that should be considered prior to making applications to Ph.D. programs.

1. Know your career goal:

Ph.D. programs are primarily for training students to become scientists with capability to conduct research independently. Upon graduation, students are expected to be able to design a research project, to carry out the research, to interpret the results, and to report the data in an acceptable form. Although there is a wide spectrum of jobs available for new Ph.D. graduates, most positions involve in performing independent research in a speicalized area. Whether one likes this type of jobs needs to be considered.

2. Identify your research interest:

By the time one is thinking of applying for admission to a Ph.D. Program, one should know the area of research interest. Identifying research interest is also helpful in determining which universities for application.

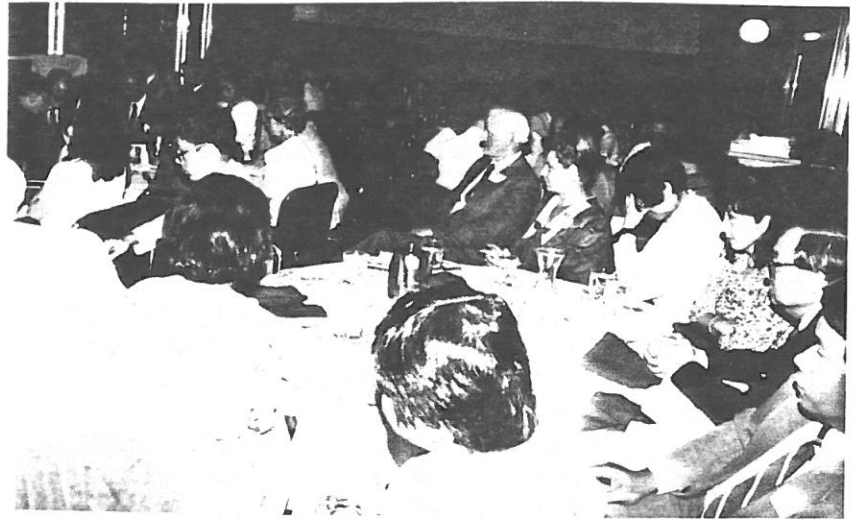
I would advise one to select approximately five universities for application. There are literature reports which could be very useful for selection. Another good way is to consult with M.S. study advisor, talk with friends who are already in Ph.D. programs. Advisors and friends may be able to give names of professors who are actively engaged in a particular area of research interest. Names of people working in a particular research area also could be obtained from scientific journals such as Journal of Food Science, Cereal Chemistry, J. of Agriculture and Food Chemistry, and others. Once the universities and individual programs of interest have been determined, one may write or call the department of the professors of interest for information regarding admission requirements and possibilities of financial support. Calling is faster and more personal than writing and may be able to obtain more information about the current research project and programs.

Different universities have different admission requirements. The department may even have a higher admission standard than that set by the graduate school.

What can one increase the possibility of being admitted to a program one aspires? High GPA's in a related discipline and strong recommedation of supervisors or professors are usually required. Both undergraduate and graduate transcripts are important for evaluation. In addition, TOEFL and GRE scores are

sometimes evaluated. A good statement of career goal and study plan could be beneficial for application. The statement could assist evaluators in determining suitability of the available programs to meet your goal. When one does not have a high GPA or lacks certain important basic science courses, it is very important to describe how previous work experience would contribute to the success of the Ph.D. Study. If the applicant is determined to be unfit for the Ph.D. program, the applicant may want to re-apply to be considered for the M.S. program. Of course one can always look for other programs at other institutions.

Make sure a good home work is done before applying. I believe one will get acceptance in a minimum amount of time.





台灣食品工業發展的現況與展望

國華貿易股份有限公司 許振隆

西元1989年 6月27日

台灣經濟發展過程是由農業、輕工業而到重化工業。早期的輕工業是以食品工業為主，而食品工業則為農業生產之延長，因此食品工業的發展與台灣的農業發展息息相關。

根據台灣農業年報資料統計，自民國45年到75年的三十年間，台灣農業的生產結構有顯著變化，其中畜產占農業生產總值之比重從 19.7%增為 30.8%，產值高達新台幣 883億元，漁產從9.2%增為 26.3%，產值為 753億元，農產則由 66.1%降為 41.8%，雖然產值仍高居第一，為 1,199億元，但也明顯可以看出，農畜漁產有趨向相等重要，平衡發展趨勢。

至於食品工業的發展，也隨著農業生產特性而改變。早期台灣的食品工業以罐頭工業為主，鳳梨、洋菇、蘆筍三項罐頭外銷，都曾在世界名列外銷首位的光榮紀錄，但依據行政院農業委員會出版的農產貿易統計要覽，民國76年台灣30種重要農產食品出口，冷凍豬肉名列第一，出口值為 5.7億美金，其次為冷凍草蝦， 4.1億美金，第三為冷凍鰻， 1.8億美金，而洋菇罐頭退居第11位，蘆筍罐頭落為第23位，鳳梨罐頭則已被排除在30名之外。

再由近五年來分業產品出口值來比較，冷凍食品(包括農、畜、水產品)出口值從1981年的 120億新台幣，成長3.62倍到1986年為 432億新台幣，佔食品總出口值的 60.2%，為最大出口值的分業產品。而罐頭食品則由1981年的 143億新台幣降為 125億新台幣，五年之間，負成長 13%，僅佔總出口值的 17.3%



振芳香料工業原料有限公司

台北市 大安區10622 新生南路一段116號
TEL:(02)341-5137 FAX:(02)397-2455
TELEX:21455 KWOK WAH

。其他高成長的外銷分業產品包括食用動植物油脂成長 12.59倍，冷藏肉類成長 4.89倍，水產加工品成長 4.65倍，肉類加工品成長 3.19倍，調味品成長 2.72倍，烘焙食品及糖果成長 1.81倍。在外銷冷凍食品中，成長最為驚人的是冷凍草蝦，1981年出口值僅約 700萬元新台幣，到了1986年為 116億元新台幣，五年間成長 1,670倍。其次為冷凍調理食品，成長 5.38倍，1986年出口值高達到 38億元新台幣。至於冷凍肉類在1981年即名列所有農產食品出口值之冠，為 26億元新台幣，五年之間仍成長了 5.16倍，1986年為 136億元新台幣，還保持著第一名領先。

台灣在經濟發展過程中，初期是以農業培養工業，因此農業與食品加工業在過去三十年間賺取的外匯對今日台灣社會經濟繁榮扮演著重要角色。但近年來，由於工資上漲，台幣升值，環保意識提高，及土地資源有限，也迫使得台灣食品工業積極轉型，最明顯的例子就是加工層次不高，且勞力密集的罐頭工業紛紛到東南亞地區設廠，而台灣食品工業則由勞力密集經營轉型為技術密集經營，低加工層次的農產原料或半成品出口也轉變為高加工層次，高附加價值的食品出口。從冷凍食品、水產加工品、肉類加工品、調味品及烘焙食品和糖果等產品出口的高速成長，我們也不難發覺台灣目前的食品工業正利用有限的農業資源做最佳的利用，因此在未來，肉類加工品代替冷凍肉類原料出口，水產加工品代替冷凍水產原料出口，調理食品代替大部份的農產品出口，已經是可以預期的了。

然而，加工層次的提高，並非一蹴可及，食品科技的水準提升，市場資訊的蒐集，企業經營的現代化，都是需要努力的目標。尤其是台灣經濟貿易的自由化與國際化，已是政府既定政策，外國食品的開放進口及國內消費者追求更高品質的產品，使得台灣食品工業界不但一方面要繼續維持外銷市場，也要積



極擴大滿足內銷市場需求，展望未來，台灣的食品工業轉型仍有待其他幾項技術配合：

一、配料應用技術：今日高加工層次的食品對食品配料之需求也隨之增加，必須以特殊配料與配方，來滿足消費者對品質、安全、方便和多樣化的要求。尤其是許多深具發展潛力的中國風味食品，如何利用西方的配料應用技術，來有效提高中式調理食品品質，是很值得探討的一個科技領域。

二、加工機械應用技術：為面對今後市場競爭及勞力短缺，食品加工的自動化已是必然途徑，許多國外加工機械並不一定直接適用於台灣或適用於中式食品的製造，如何吸收國外加工機械的優點，並加以改良略作修飾，使之在中國食品的製造上發揮自動化功能，也是亟待突破的。

三、整廠製程規劃技術：過去台灣食品工業的產品特色為種類少，數量大，今後發展趨勢為多樣化、少量化，因此，如何在有限的廠房內從事多樣化的產品生產，是業者在整廠製程規劃上須事先考慮的。

四、污染防治及廢棄物再利用技術：台灣的環保意識抬頭，使得食品工業污染防治成為重要課題，而企業的競爭，如何從廢棄物中回收有用資源，並減少污染處理成本，是面對產業競爭，值得努力的方向。

以上所提及的許多科技要付之實現，最重要的必須要有專業人才，在座的各位食品科技專家，都是世界一流人才，台灣的食品工業發展，仍有待各位的協助，歡迎大家有機會能到台灣走走，給予我們多方面的指導，最後祝大家身體健康，事業順利，謝謝。

CHINESE AMERICAN FOOD SOCIETY AWARDS

CAFS highly encourages excellence in professional achievements of our professional members as well as student members. Each year, the society presents one or more Outstanding Professional Achievement Award(s) as well as an Outstanding Graduate Student Award.

1989 CAFS OUTSTANDING ACHIEVEMENT AWARD WINNER: DR. T. C. CHEN

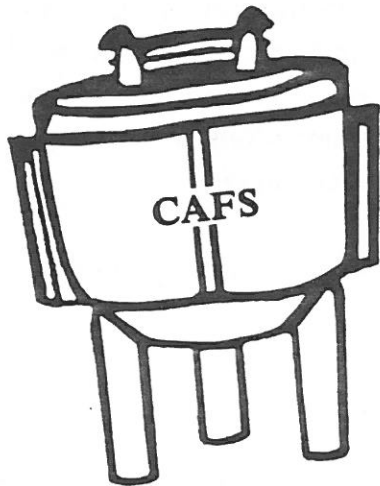
Dr. T.C. Chen received his B.S. and M.S. degrees from Oregon State University and his Ph.D. from University of Massachusetts. He is a well-known food scientist and poultry scientist. His award is based on his numerous contributions in the field of Poultry Science and in his dedications in teaching and research in his profession. Currently, he is Professor of Food Science at Mississippi State University. He won the Gamma Sigma Delta Research Award at MSU and is the Associate Editor of the Journal of Poultry Science. He has more than 170 publications to his credit.

1989 CAFS GRADUATE STUDENT AWARD WINNER: TONY JIH FANG

Mr. Fang is an outstanding Ph.D. student at Ohio State University. He obtained his B.S. and M.S. degrees from National Chung Hsing University. He is working on plasmid DNA of Leuconostoc oenos from a biotechnology standpoint. He is presenting a paper on "Evaluation of acidic mid-western wines for plasmid-containing strains of Leuconostoc oenos" at the 1989 IFT meeting. To date he has 6 publications to his credits.

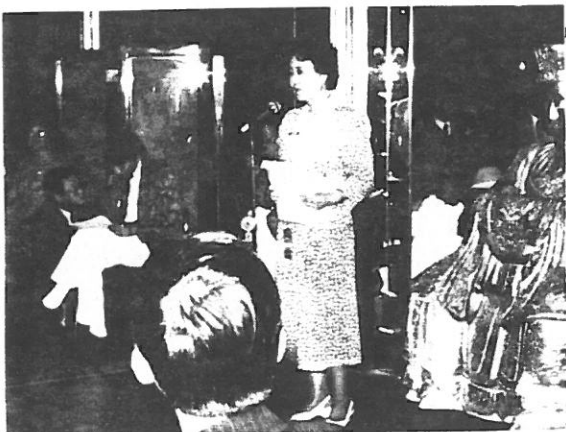


華美食品學會
CHINESE AMERICAN FOOD SOCIETY



What is CAFS

The Chinese American Food Society (CAFS) was founded in 1975 by a group of Chinese professionals residing in North America. CAFS now has more than 300 members, engaging in various aspects of endeavor in food science and technology, and working in universities, industries, businesses or governmental agencies. There is a high spirit of cooperation and genuine friendship among its members. As an old Chinese idiom indicated, strength and power can only be generated through cooperation. With your participation and support, CAFS can even grow better and further.



What does CAFS do

- Quarterly Newsletters

provide timely information on the activities of the Society, technical advances, matters of common interest, and the usual who-what-when-where.

- Membership Directory

facilitates the communication and interactions among members. Each member's interest or specialty is listed in the Directory.

- Annual Meeting, Forum and Workshop

promote proactive spirit among the members; provide forums and workshops for exchange of ideas and share experiences.

- Employment Services

help members to contact potential employers and provide food companies with quality candidates.

- Technical Consultation

provides services to companies or organizations in or outside the U.S.

- Awards and Scholarship

honor outstanding professional and student members. CAFS also contributes to graduate assistantship to qualified individuals and institutions.



The Mission and Vision of CAFS

The general purpose of the organization is to promote advancement of food science and technology, particularly through its common cultural and scientific interests. Because of our unique background, we have a rich cultural resource and strong aspiration to bring more innovations to the field of food science and technology.



How to Join CAFS

You can become a member of CAFS, a growing and exciting society for students and professionals in the food related field, by completing the enclosed application form and forwarding it to the designated address.



華美食品學會

CHINESE AMERICAN FOOD SOCIETY



華美食品學會簡介

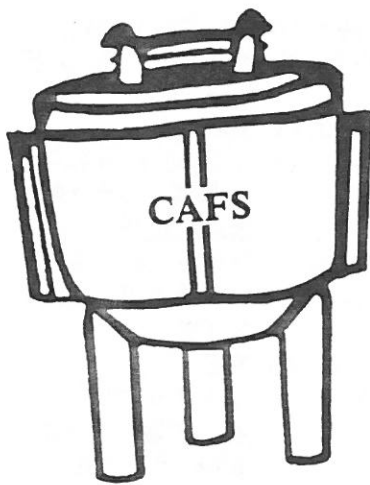
華美食品學會自從一九七五年在美國食品科技年會成立以來已成為一個頗具規模及成果的華人食品科技團體。

華美食品學會是一個設立於北美洲，非營利及無黨派的學術科技組織。它的宗旨是藉華人在食品工業研究，操作及經理的經驗及成果來協助海內外華人食品科技的發展及延昇；並鼓勵會員彼此在科技及學術上的交流。

華美食品學會在歷年會長，幹事及會員辛勤耕耘之下，正在加速成長。目前在美國、加拿大及東南亞有近三百會員，遍佈各大小食品公司、大學及政府研究機構。每年年會中都有上百會員及來賓參加學會舉辦的學術及社交活動。

因著這樣的成長，學會正努力於對內加強組織及會員服務；對外則擴展各地食品科技交流。

本會希望和從事有關食品事業的人士聯絡，並歡迎加入陣容以便共同協力為會友及同胞提供服務，並提高華人在食品工業及學術上的形象及影響力。



CAFS FORUM ON FOOD INDUSTRY MANAGEMENT

A forum on food industry management was held in Taichung, Taiwan, December 18-22, 1989. "It was very successful and informative" according to the coordinator George Chu. CAFS members including Peter Wan, Iris Lee, George Chu, Y.C. Jao and Michael Tao were main speakers. Programs are shown as follows:

研討會目的：

結合國內外食品科技專家、學者及業者共同研究關於食品經營管理、品質管理及新產品開發技術，並討論國內食品工業未來發展之趨勢，同時建立國內外學術界、工業界相互交流之管道。

主講人簡歷：

- 張永欣** 學歷 美國喬治亞大學碩士
現任 行政院農委會食品加工科科長
- 萬建心** 學歷 德州A&M大學博士
現任 美國Kraft 公司油脂科學技術經理
- 李靜和** 學歷 美國密西根州立大學博士
現任 Anheuser Busch 公司食品與烘焙科學中心主任
- 朱正中** 學歷 TUSKEGEE 學院食品科學碩士
現任 美國玉米公司品管主任
- 饒原奇** 學歷 俄亥俄州大學博士
現任 美國寶特奇生物技術公司顧問
- 陶至真** 學歷 Univ. Laval 博士
現任 Mead Johnson 經理
- 王慶富** 學歷 美國馬里蘭大學博士
現任 東海大學食品科學系教授兼系主任

十二月十八日(星期一)

主持人：顏國欽博士(上午) 王慶富博士(下午)

9:00- 9:30 報到

9:30-10:30 開幕典禮

致詞：國立中興大學 陳清義校長
華美食品學會 朱正中先生

10:30-10:45 茶點

10:45-12:00 台灣食品工業營運之現況 張永欣科長

13:30-15:00 在食品公司合併、貸款買賣之下，當前及未來食品公司運作及管理之改變 萬建心博士

15:00-15:15 茶點

15:15-16:45 全面品質管理及保證觀念之運用與公司利潤之關係 朱正中先生

16:45-17:30 綜合討論

萬建心博士·張永欣科長
朱正中先生·

十二月十九日(星期二)

主持人：區少梅博士(上午)

張永欣科長(下午)

9:00-10:30 提升食品工業研發展生產力

王慶富博士

10:30-10:45 茶點

10:45-12:15 在經濟成長需求之下，對高經濟價值食品發展之趨勢

陶至真博士

13:30-15:00 消費市場改變及科技進步下對新產品發展之影響

李靜和博士

15:00-15:15 茶點

15:15-16:45 生物技術的商業生產化—檸檬酸生產的工藝與可行性報告

饒原奇博士

16:45-17:15 綜合討論

陶至真博士·李靜和博士
饒原奇博士·王慶富博士

十二月廿日(星期三)

主持人：林子清技正

9:00-10:30 食品原料公司及消費成品公司運作、管理之分析及比較

朱正中先生·李靜和博士
萬建心博士·陶至真博士

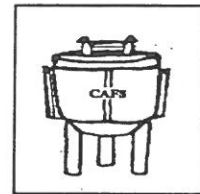
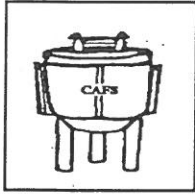
10:30-10:45 茶點

10:45-11:15 綜合討論

張永欣科長·陶至真博士
萬建心博士·李靜和博士
朱正中先生

11:15-11:45 閉幕典禮

張永欣科長



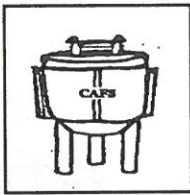
MEMBER (ACTIVE): Any person who resides in the USA or Canada, with close relation to Chinese culture, and holds a bachelor's degree or its equivalent in a field related to food science or technology or is actively engaged in food technology related professions for at least 3 years. An active Member shall have all rights and privileges of this Society.

STUDENT MEMBER: Any student who is enrolled in an institution of higher learning in the USA or Canada and is pursuing programs of study in or closely related to food science or an allied field. Student Members shall have all the rights and privileges of this Society except that they shall not vote or hold office.

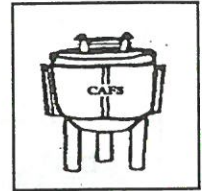
ASSOCIATE MEMBER: Any person who is interested in food science and technology but not classified as an Active Member or Student Member. Associate Members shall have all the rights and privileges of this Society except that they shall not vote or hold office.

LIFE MEMBER: Any active Member in good standing and has submitted an application for the Life Membership with the approval of the Executive Committee. Life Members shall have all rights and privileges of this Society.

SUSTAINING MEMBER: Any person or organization who financially supports the Society's operation. The sustaining membership entitles the individual or organization to designate one representative who will be given individual membership (active or associate member), a Certificate of Sustaining Membership and recognition in the Society's publications.



華美食品學會
CHINESE AMERICAN FOOD SOCIETY



MEMBERSHIP APPLICATION

Name: _____ Name In Chinese: _____
(Individual Member or Representative of Sustaining Member, as you wish it to appear on certificate)

Professional Affiliation (or Name of Sustaining Member): _____

Business Address: _____
Telephone No.: _____ Fax No.: _____

Residence Address: _____
Telephone No.: _____ Fax No.: _____

Preferred mailing address: _____ Business, or _____ Residence

Education (Degree, Year, University/College, Major): _____

B.S.: _____
M.S.: _____
Ph.D.: _____

Present Position and Areas of Interest and Specialization: _____

Professional Experience: _____

Membership Dues of Calendar Year: _____

- _____ Initiation Fee (\$10) (one time only, a handsome certificate will be mailed to you)
- _____ Active Member (\$15)
- _____ Student (\$5)
- _____ Associate (\$15)
- _____ Life (\$200) (one time only for life)

_____ Sustaining (\$200) including dues for one representative as
_____ Active Member or _____ Associate Member

Total Enclosed \$ _____ (Please make check payable to CAFS)

Applicant's Signature: _____

Certification (for student membership) that applicant is a student

(signature and title of university faculty member)

Membership I.D. Code No.: _____ (to be filled by Treasurer).

Please return this form and payment to:

Dr. Shwu-Pyng T. Chen, CAFS Treasurer
Western Flavors and Fragrance
2001 Peraita Street
Oakland, CA 94566

光耀之兄賜鑒

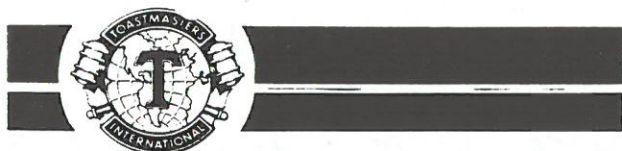
在 Chicago 召开的 IFT 年会转眼又已成历史。但这次会议非常圆满，凡是去参加的人，大概都会有不虚此行的感觉吧！北美食品学会也逐年发展成型，每年都有很好的节目提供给会友。藉著这个组织，我们华裔食品专业人士也增加了聯繫友誼的机会，平日不常交往的朋友们，十多年前都藉这个机会重叙舊誼，築成了国内外食品專業人士的一个連絡網。这对每个个体都只有助益的。在此期盼北美食品学会以後更加茁壯，对國內外的食品業有更大的影响。

你为一个会友，我有诚意也有義務向其他会友介紹一下对大衆有帮助的活動。这样可以帮助了别会友事業上的發展及个人的成長。在此是各地，都有 Toastmaster Club，这个组织以訓練每个人的表達能力 (Communicative Skill) 為宗旨。謹附上该会的參考資料，希望会友認識这个组织，并慎重考慮是否有机会参加这个 Club，以改進表達能力，增加事業上的成功机会。

謹 祝

編 委

王樂同上



Toastmasters helps you become the "supersuccessful" person you want to be!

Can you always say what you really mean? Do others find you worth listening to? Are you afraid to speak before a group?

How do you measure up when you answer these questions? You probably found that you are a bit apprehensive about speaking in public. You're in good company, though. In a recent survey, almost half of the people questioned listed speaking in public as their number one fear, outranking even the fear of death by a two-to-one margin! But now you can conquer that fear . . . and become the "supersuccessful" person you want to be!

How can Toastmasters help me?

Toastmasters will show you how to express your thoughts, ideas and opinions and develop your leadership potential through an enjoyable — yet thoroughly professional — educational program. The best way to learn is by doing, and that's how Toastmasters works. You'll start speaking, and just get better and better.

But I've never spoken in front of a group before!

Your experience with Toastmasters will help you overcome the initial nervousness everyone experiences when speaking to an audience. At first, the program won't completely eliminate those butterflies in the stomach, but it will keep them flying in formation. Your first speech will be an "icebreaker" — a chance to introduce yourself to your fellow Toastmasters. From then on, you work at the pace that suits you.

You will be introduced to techniques on how to identify and state your purpose, and how to properly construct a speech. You'll gain valuable "how to" experience in the use of voice variety, word pictures, persuasion, and you will learn how to make what you say crystal clear to your listeners. Special reading projects will broaden your outlook. As you progress, you learn to develop your vocabulary to make your presentations more interesting.

How can I use these skills?

On the job, your communication with your employer, associates, subordinates and customers will become a great deal more effective. And your conversation at home with the family will be a great deal more fun and productive.

In your community activities, you will become more effective in getting things said, planned and done.

Toastmasters will meet your needs for better communication in . . .

- Business meetings
- Community affairs
- Job interviews
- Sales contacts
- Panel discussions
- School courses

How will I know how I'm doing?

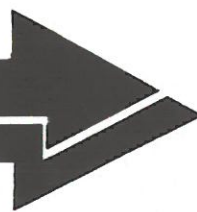
To assist the member, the Toastmasters program includes effective evaluation. This evaluation of each member's prepared or impromptu speaking effort is performed by fellow Toastmasters in a constructive and helpful manner, utilizing a prepared evaluation procedure that is an integral part of the Toastmasters program.

After the basics, then what?

The Toastmasters Communication and Leadership Program provides you with the finer points of becoming an effective communicator. But Toastmasters also has many specialized programs to help you master other specific aspects of speaking.

As you increase your own communication skills, you will become more keenly aware of the qualities of an effective speaker — a newfound ability that will be strengthened by the opportunities to improve your thinking and listening skills by serving as an evaluator of others' presentations. You will be given ample opportunity to practice expressing your thoughts in conversation through Table Topics, the extemporaneous speaking portion of the meeting.

As you become more experienced and confident, you'll be given opportunities to learn the basic skills of leadership. You serve as master of ceremonies, lead group discussions, serve as a chairman or member of a committee, or become a club officer. You will gain experience in conference, convention and program arrangements . . . learning while doing in an atmosphere of fellowship and fun with your fellow club members.



What will I receive as a Toastmaster?

- Your Toastmasters membership provides. . .
- Professionally prepared educational materials and resources on speaking, listening, discussion, parliamentary procedure, audiovisual techniques and meeting procedures.
 - *The Toastmaster Magazine* — Every month, *The Toastmaster* provides new insights into the everchanging world of communication and leadership. The ideas, opinions and techniques featured in each issue are alone worth Toastmasters' modest dues.
 - Affiliation with an internationally respected educational organization.

- An opportunity to participate and compete in the Toastmasters International Speech Contest — the "World Championship of Public Speaking."
- Unlimited opportunities for personal and occupational recognition based on improved abilities and expanded experience.
- A unique opportunity to learn and improve your abilities within an atmosphere of fellowship and fun with your fellow Toastmasters club members.

This is your invitation to success . . . a chance to join over two million men and women who have benefited from the Toastmasters Communication and Leadership Program.

Toastmasters helps you become the person you want to be.

Toastmasters will put you up front when expressing your thoughts and ideas to others. As you become a more effective communicator, you will naturally be in demand as a leader. You will find the Toastmasters Communication and Leadership Program will take you step-by-step from being a person hesitant to speak before an audience to a person who can comfortably participate in any speaking situation with confidence and assurance.

Your success depends on how well you express your thoughts, opinions and ideas. Here's what successful people have to say about Toastmasters:

"Toastmasters who remain [in the organization] are those who would rather face their fears and weaknesses than live with



them, as many do. Since fear can be identified as the problem and repetition identified as the cure, I plan to continue speaking at Toastmasters in order to help myself and others conquer the fear of speaking."

*Eugene R. Severs
President
Macmillan Oil Company*

As president of his own company, Mr. Severs has built Macmillan from scratch in 1953 to a 25 million dollar company. A fear of public speaking led him to join Toastmasters, and he has remained a member and encourages members of his staff to become Toastmasters as well.

"Toastmasters changed my whole life. In fact, the only reason I make my living today [as a professional speaker] is because Toastmasters got me off on the right foot. . . My Toastmasters training still has a great impact on my life. I shall never be able to repay this great movement."



*Cavett Robert
Professional Speaker/ Author*

Cavett Robert's unique ability to add "people knowledge" to "product knowledge" has earned him the reputation as the "Number One" speaker in America in the field of human motivation. He won the Toastmasters International Speech Contest in 1942, just a few years after he joined Toastmasters.

"I have often remarked that my five-year membership in Toastmasters was the most valuable club membership that I ever



had. It gave me a unique opportunity to learn how to preside at meetings, to speak in public and to think on my feet — and to do so in a setting where mistakes were not costly."

*Charles F. Luce
Chairman of the Board
Consolidated Edison*

Mr. Luce was a member and served as president of the Walla Walla Toastmasters Club, Walla Walla, Washington, in the early 1950s. He was appointed Bonneville Power Administrator in 1961 and later became Under Secretary of the Interior. Mr. Luce became Chief Executive Officer of Consolidated Edison in 1967.

"[I first became involved in Toastmasters] through my acknowledgement that as my career grew with the company, I would be



needing to develop my communication skills more and more. I never had specific opportunities during my formal education to learn communication skills.

And I felt Toastmasters was an excellent chance to learn perhaps a little more of what speaking was all about. . . I'm not sure I thought of communication as speaking and listening when I first got started in Toastmasters. But I think I've learned a great deal about speaking and listening and now realize the importance of the overall program. For me, it took getting into a formal organization — such as Toastmasters — to understand what total communication is all about."

Peter H. Coors
Executive/Spokesman
Adolph Coors Company

"I wouldn't have done (what I have) if it weren't for Toastmasters. . . You can literally talk your way to the top if you can express yourself. Toastmasters gives you the ability to say things well. This organization doesn't just teach you to speak, it teaches you how to communicate."



Dr. James ("Johnny")
Johnson, Financial
Management Consultant/
Author

A highly skilled speaker and communications expert, Dr. Johnson first joined Toastmasters while in the U.S. Marine Corps. Since then, he has served as vice chairman of the U.S. Civil Service Commission, assistant secretary of the Navy and the President's advisor on air quality control.



MEETING ANNOUNCEMENT from SINGAPORE:

The SINGAPORE INSTITUTE OF FOOD SCIENCE AND TECHNOLOGY (SIFST) will be organizing the 7th Symposium on "Food Analysis - Food Safety and General Techniques", April 5-7, 1990 at the Hyatt Regency Hotel, Singapore.

Broad Topic Areas include: Analytical Methods for Food Safety; Modern Instrumental Techniques; Nutrient Analysis; and General Methods, etc.

President LIM KAY KONG hopes to greet CAFS members at the Symposium.

For further information, please contact Mr. Lim at:

Singapore Institute of Food Science and Technology
c/o Singapore Professional Centre
#09-11 World Trade Centre
1 Maritime Square, Keppel Rd.
Singapore 0409

Tel: 272-9100, Fax: 270-6191

WE ARE ASIAN AMERICAN

Jane M. Howe

I feel very honored and truly privileged to address the topic, "We are Asian American". I am an Asian American via naturalization. My children are Asian Americans by birthright.

Asian Americans have long been on the American scene. As early as 1849 the U.S. had an estimated 54 Chinese residents. We sometimes consider the immigrants as the first generation. Therefore, there are at least 4.5 generations of Asian Americans already.

The influx and composition of recent Asian immigrants have changed. Most of them are better educated, better skilled as compared to early immigrants. They appreciate the political stability, democratic spirit and the friendliness of the American people. They invest their lives here less for survival or materialistic comfort but more for the opportunities to grow and contribute their talents for a better society. Asian Americans in general is a silent minority except to voice allegiance to the United States of America.

I shall try to do three things in this talk. First I shall describe Asian Americans from an Asian point of view. Secondly, I'll describe the perceptions about Asian Americans by the mainstream Americans. Thirdly, I would like to take advantage of my dubious honor of being older to share some of my "wisdom" with you and open for discussion.

Asian Americans are somewhat like chop suey, an American dish consists of miscellaneous ingredients: laundrymen, legislators and astronauts, busboys and bankers, farmers and physicians, scientists and engineers, students and educators, militants and millionaires. We don't all look alike or act alike and we seldom quote Confucius.

Around this time of the year many service clubs and schools would honor local outstanding highschool students. Most Asian American students excel scholastically and in extra-curriculum activities when given a chance. I have been mistaken as the mother of these bright students many, many times whenever I attended those functions. I have been so proud of them and of my heritage that I really do not mind whether I was addressed "Mrs. Lee" one day or "Mrs. Wang" the next. I accept all congratulations graciously. There are certain advantages of being look alike.

The contributions of Asian Americans are dazzling. Off hand

I can cite you lists of architects, scientists, legislators, artists, playwrights, engineers, physicians, professors, etc. who have gained national and international recognition and acclamation.

Sometimes we are cited in the media as the model minority who claws his way to the top, who has the highest per family incomes and the lowest crime rate, who emphasizes education, strong family ties and considers hard work a virtue.

Yet many other Asian Americans are subsisting in substandard housing in congested slums of the big cities. In spite of our tradition of helping out families and friends, we too have old, poor, lonely people whom nobody cares about. Ironically, some governmental agencies do not even classify Asian Americans as a minority, thus disqualifying us from certain manpower and training programs.

For those Asians " who have made it" are probably made it partially. Because Asians are still generally excluded from the very wealthy clubs and associations where often decision are made, policies discussed and nomination or promotions decided. The fact we look different made it difficult to assimilate into the mainstream. Moreover, to the mainstream Americans we are Asians and to Asians elsewhere we are Americans.

Recently I visited mainland China with the participants of the Indiana Agricultural Leadership Program. The ANA (*All Nippon Airline*) stewardess thought I was Japanese. I used my extensive Japanese vocabulary of less than 10 words (Thank you. What is this? No. Good Morning etc.) and played along. I confessed after they served me the spinach like green tea; only because I was afraid they might serve me raw fish next.

In mainland China I was complimented for my excellent command of Chinese language numerous times. I was told I look foreign and dress differently. To my Hoosier companions, I was an Asian with an U.S. passport. Anyway I had fun with my identity. On the other hand, this identity crisis can be painful, confusing and may cause a feeling of isolation; especially when one is young, insecure and tries to fit in with one's peer.

Sun Wu, a famous Chinese military strategist once said, "Know the strength and the weakness of yourself and those of your opponent; hundred battles, hundred wins!" I think it is important to know how Asian Americans are perceived by the mainstream Americans.

Several years ago the Bell Telephone Laboratory conducted a study regarding the stereotypes of Asians. Here it goes: Asian Americans are quiet, inscrutable, shy, serious, polite,

unassertive, clever, honest, suspicious, humble, respectful short, names sound the same and family-oriented. Among those, cleverness, honesty, politeness and seriousness were considered positive attributes.

Asians have language problems, both oral and written; work too hard (giving up social time): can only do certain jobs (engineers, not lawyers); will not fit in socially; expected to be a super cook; choose to stay within own group; Asian females expected to behave/feel inferior to all males. Among these all were considered negative.

I like to address "Asian behavior" as possibly interpreted by persons from the dominant culture.

- 1." Quiet, does not speak up" may be interpreted as not interested, does not understand or know it all.
- 2." Not assertive" maybe interpreted as lacking leadership, cannot be authoritative.
- 3." Limited facial expression, demonstrative behavior." maybe perceived as having no investment in the matter at hand, no feelings; therefore seems to have no vulnerability which could be a threat.
- 4." Speaks with an accent" meaning not credible, does not know.
5. "Physically short, small" meaning lacks maturity, has limited ability to influence others, or to organize, motivate.
6. " Does not complain; good workers" could be interpreted as exploitable.

Recently Dr. Henry Kissinger was featured again, on television. He is not tall, especially standing beside his wife, Nancy. He speaks with a heavy accent. He has limited facial expression. Yet he is considered the most influential man alive.

The bottom line is leadership. When one is in the leadership role, superficially perceived negative behaviors become trivia, eccentricities become a matter of "style". When more Asian Americans play a variety of leadership roles, I believe it would enhance our acceptance into the mainstream. We need to strive for it. Not only we owe it to ourselves, we owe it to our children and the generations to come.

I am not an expert on Asian American issues. As I mentioned earlier I would like to make some suggestions based on my observations and experience. Please feel free to participate in the discussion.

1. Strive for excellence academically and professionally. All of you here must have done quite well in high school in order to be accepted to Purdue. I hope you would maintain your scholastic standing in college. Believe me, grades do count. If Vice President Quayle had better records the mass media might not bug him as much.
2. A balance of profession.

When I came to the U.S. in the early 50's as an undergraduate student, the prevailing professions for Asian Americans were laundrymen, restaurant operators or owners of small shops for tourists in Chinatown. Now, most Asian American parents expect their children to obtain one of the three types of degrees, i.e., MD, PhD in physical sciences, or an engineering degree. In addition, the parents may get by without new car or new coat, yet they are willing to pay private music lessons, ballet lessons or art lessons for their children as long as the children do not object vehemently.

These situations reflect the Asian tradition for higher education, appreciation of fine arts; and their willingness to make personal sacrifices for the benefit of the next generation. Another way of looking at this situation is Asian Americans consider medical, scientific and engineering professions "safe" professions. We certainly are doing very well in this respect. On the other hand, we need good lawyers, legislators, humanity types of professionals and business tycoons as well.

Without Bruce Lee and Connie Chung, our image in the entertainment world probably would remain as those of silly Charlie Changs of early Hollywood.

Let your talent or disposition speak for you and play it safe. I am delighted to hear that Jim is going to the University of Chicago Law School with his B.S. in electric engineering from Purdue. Congratulations!

3. Polish your communication skill.

Most immigrants (if they are bilingual) speak English with accents. However, the difference between 2nd generation Asian Americans and European descents is that Asian Americans are assumed to have accents until proven otherwise. A good communicator, however, does not mean whether or not you have an accent. A good communicator must know his/her subject matter well, know his/her audience, express his/her thoughts clearly and effectively. A good communicator is also a good listener, because communication works both ways. Of course, communication involves both oral and written and other

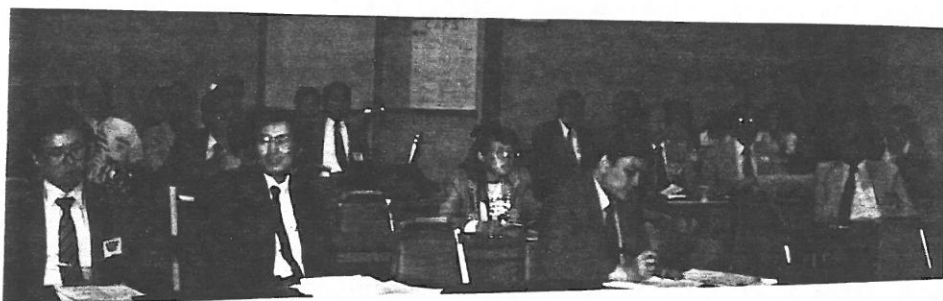
expressions.

4. Be proud of your heritage. Asians have a lot to be proud of. Choose the best from both eastern and western cultures, understand them, blend them, then extend them.
5. Develop a sense of humor. It will be good for your blood pressure when you get old.
6. Give support to each other. Maintain linkage.
7. Be confident, be visible. Too much low key is as ineffective as overkill.
8. Last but not the least --vote!
In San Francisco, 30 % of people of voting age are American Asians. Yet only 5% of them vote. In spite of the fact that Asians are usually very generous in donations, would a candidate for political office pay much attention to a non-voter?! Think about it. Please get involved, and vote! Someone is counting. Let us be counted.

We Are Asian American

by Jean M. Howe

Purdue Asian American Student Lecture Series
Lecture No.1 4/22/89



WHAT'S ORGANIZATION OF CHINESE AMERICANS

Yao-wen Huang

As a member of board of directors for the Organization of Chinese Americans in 1989, I would like to introduce you this organization. CAFS member Cathy Ang has been very active in the organization for many years. Probably we have more members who also join it and make an effort to the organization.

The Organization of Chinese Americans, Inc. (OCA) is a national nonprofit (501(C)(3)), nonpartisan organization of concerned Chinese Americans. Since its inception in 1973, OCA has been committed to:

- Promoting the active participation of Chinese Americans in civic affairs at all levels.
- Securing justice, equal treatment and equal opportunity for Chinese Americans.
- Eliminating ignorance about and bigotry against Chinese Americans.
- Promoting the cultural heritage of Chinese Americans.
- Fostering positive images of Chinese and Asian Pacific Americans.

OCA has no political interest in nor is OCA associated with any foreign government. OCA encourages Chinese Americans to take an active role in the American democratic process. Membership is open to U.S. citizens and permanent residents 18 years of age or older.

To reach the widely dispersed Chinese American population, OCA regularly publishes a national newsletter, OCA IMAGE, and issues news releases in both Chinese and English.

OCA's National Headquarters in Washington, DC monitors federal legislation and works closely with the Congress, the White House, federal agencies and other Asian Pacific American and minority organizations to promote the well-being of Asian Pacific Americans. OCA is recognized as a key voice in the policy making process and networks with a diverse range of groups with similar interests. Throughout OCA's local chapters, the best talent and leadership of OCA are recruited and developed to strengthen the growing Chinese American community. In order to include the many needs of its membership, many chapters have also formed OCA Young Professionals and Young OCA groups within their chapters.

OCA is governed by a National Board made up of the chapter presidents and elected representatives from each of its chapters. Officers of the organization are elected by the National Board. Attending to the daily activities at OCA's National Headquarters are the Executive Director and staff.

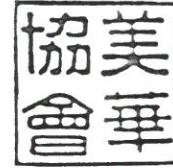
To join OCA, fill out the application form in this brochure. Your participation will greatly contribute in building OCA into a significant voice in America for all Chinese Americans.

OCA's Highlights

- In 1989, OCA led a successful lobbying effort in ensuring that Asian Pacific American subgroups will be separately categorized in the 1990 Census.
- In 1988, OCA received a three-year federal grant for a National AIDS Outreach Program directed to the Chinese American community, the first grant ever awarded for this purpose to a National Asian American organization.
- OCA was instrumental in the retainment of the Fifth Preference and the increase of the immigration quota for Hong Kong from 600 to 5,000 per year in the Immigration Reform and Control Act of 1986.
- National OCA and its local Chapters played a crucial role in the federal government's involvement in the Vincent Chin murder case.
- OCA Chapters sponsored and assisted in the resettlement of Southeast Asian refugees.
- OCA published in 1982 and revised in 1985 a book titled "A Place Called Chinese America," to educate and sensitize the general public.
- In coalition with other Asian American groups, OCA successfully restored Asian Americans as a protected group eligible for Small Business Administration (SBA) programs, making federal aid available to many small Asian-owned businesses.
- OCA successfully led the way for the Asian/Pacific American Heritage Week Bill which mandated a Presidential Proclamation declaring a National Asian/Pacific American Heritage Week in May 1979, to recognize the achievements and contributions made by Asian Pacific Americans to the United States.
- In 1976, after two years of intensive joint effort with Congressman Bill Alexander of Arkansas, OCA succeeded in having the Rice Production Act of 1974 repealed, which eliminated the restriction on rice production and subsequently lowered rice prices by 43 per cent.
- In 1974, OCA supported Senator Hiram Fong and Congressman Spark Matsunaga in their successful efforts to repeal the discriminatory Cooly Trade Laws of 1862.

OCA's agenda into the 1990's include active involvement in pertinent policy areas, such as:

- ° Federal appointments of Asian Pacific Americans
- ° Immigration
- ° University admissions
- ° Anti-Asian violence
- ° Voter registration
- ° 1990 Census data and reports
- ° English Plus
- ° Equal Employment Opportunity
- ° Minority Small Businesses



OCA Chapters

(As of August, 1989)

| | | |
|-------------------|-------------------|-----------------|
| Baltimore, MD | Hawaii | No. Virginia |
| Boulder, CO | Houston, TX | No. Carolina |
| Central Virginia | Iowa | Orlando, FL |
| Cerritos, CA | Kentuckiana | Pittsburgh, PA |
| Chicago, IL | Lehigh Valley, PA | So. Alameda |
| Dallas, TX | Long Island, NY | County, CA |
| Delaware | Los Angeles, CA | San Francisco |
| Denver, CO | Madison, WI | Bay, CA |
| Detroit, MI | Miami, FL | San Mateo |
| East Tennessee | Minnesota | County, CA |
| East Virginia | North East Ohio | St. Louis, MO |
| East Bay, CA | New England | Washington, DC |
| El Paso, TX | New Haven, CT | Westchester, NY |
| Fairfield Cty, CT | New Jersey | Wisconsin |
| Georgia | New York, NY | |



1990 CAFS ANNUAL FORUM

The forum entitled "Traditional Chinese Food with Advanced Technology" will include 5 presentations by recognized experts in the fields of Chinese foods and food technology. Presentations will focus on the upgrading the traditional Chinese foods with advanced technology. The recent development of traditional products and the technology in China and Taiwan will be addressed. The characteristics of Chinese food including the unique texture of crunchiness will also be discussed. Reviews of current Chinese food products in the U.S. markets and opportunities of importation and exportation will be followed by a roundtable discussion which will include comments from the audience. The forum will be held in the afternoon on June 18, 1990. The program will be announced in the next issue of the Newsletter.

WHAT'S NEW WITH DEL MONTE'S WALNUT CREEK RESEARCH CENTER?

Over twenty years the Walnut Creek Research Center has provided technical support to Del Monte and its affiliated companies in a variety of product areas, including canned fruits and vegetables, plastic retort products, shelf-stable and frozen entrees, sauces and condiments, soups and yogurts, ethnic foods, snack foods, beverages, dried fruit, aseptic processing, membrane separation, batch and continuous thermal processing, vacuum evaporation, and dry blending. It has laboratory and pilot plant facilities for development, refinement, and preparation of representative samples through consumer test production. Its chemistry laboratory specializes in pesticide and other trace analysis, critical to success in today's business climate. Its dynamic and static package testing facilities are among the best in the industry. Recently some of the Del Monte Agricultural Research and Seed Operation staff have moved to the Walnut Creek location. However, major changes have taken place in the last few months.

Following the LBO takeover of Del Monte's parent company (RJR Nabisco) by RJR, Kravis, and Roberts, it was soon announced that Del Monte Foods would be sold off in order to reduce debt obligations. A few weeks ago Del Monte Tropical Fruit was sold to Polly Peck, a British corporation. The rest of Del Monte will be acquired by a group of investors led by Bill Lynch, the deal to be finalized by year end.

Despite these changes, beginning immediately, the Research Center will continue its services to clients outside of Del Monte. These services include product and process development, chemical, microbial, thermal processing, and packaging testing, vegetable variety and and biocontrol testing and screening. For further information and price lists, please contact either Chi-Hang Lee or David Ash at the Walnut Creek Research Laboratories, P.O. Box 9004, Walnut Creek, CA 94598. FAX (415) 945-7453.

Chi-Hang Lee
Director of Analytical Services
(949) 944-7373

David J. Ash
Vice President, R&D
(415) 944-7207

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Chemical
Products,
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Development

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WELCOME NEW MEMBERS

LIFE MEMBER:

Chen, Steve (陳世爵)
President, American Soybean Association, Taipei, Taiwan, ROC.

Lin, Jiunn S. (林俊雄)
President, Cathy Industries, Inc. and Far East Food Co.
Ph.D. Food Science, Clemson University. 137 Sassafras Trail,
Lexington, SC 29072. (803) 359-4298 (H). (803) 874-4150 (O).
(Dr. Lin is currently a Professional Member).

PROFESSIONAL MEMBERS:

Chang, Angela (譚彥)
Language and cooking teacher, Princeton Chinese Language
School. M.S. English and education, Ball State University, IN.
43 Clearview Ave., Princeton, N.J. 08540. (609) 924-2336 (H).

Fong, W. George ()
Chief, Division of Chemistry, Florida Department of
Agriculture. M.S. St. Joseph University. 3230 Yorktown Dr.,
Tallahassee, FL 32312.

Ho, Forward V.K. (何維鈞)
President, Hopewell (USA) and Co. B.S. Chemistry,
University of Shanghai, China. 4 Stevins Dr., Hudson, N.H.
03051. (603) 883-2427 (H).

Huang, S. Alvin (黃士安)
Assistant professor, University of Hawaii. Ph.D. Food
Science, University of Wisconsin-Madison. 1800 East-West Rd.,
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Huang, Charles C. (黃正利)
Senior Chemist, U.S. Custom. Ph.D. Food Science, Rutgers
University. Rm # 867, 6 World Trade Center, NY, NY 10048. (212)
466-4598 (O).

Huang, Lucy (孫璐西)
Professor, Chairperson, Institute of Food Science and
Technology, National Taiwan University, Taipei, Taiwan, ROC.

Keng, J.G. (耿軍光)
Senior Specialist, CPC International. Ph.D. Biochemistry,
Montana State University. CPI Int'l, P.O. Box 345, Argo, IL
60501. (312) 563-6533 (O).

Lee, Faye (李方菲)
R & D Technologist, American Foods. M.S. Food Science and
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(H). (214) 709-7100 (O).

Lee, Mark (李國忠)
Staff, Proctor and Gamble. Ph.D. Food science, Rutgers
University. 6735 Old Station Dr., West Chester, OH 45069. (513)
779-2433 (H). (513) 245-1486 (O).

Miao, Paul F. (苗豐全)
Project Manager, AT&T-Network Systems. M.B.A. Management,
Fairleigh Dickinson University. N-4 250 Ridgedale Ave., Florham
Park, N.J. 07932. (201) 377-8650 (H). (201) 631-5843 (O).

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FINANCIAL STATUS OF THE CAFS

Shwu-Pyng Chen
(as on 9/30/89)

| | | |
|------|------------------------------------------------------------------------------------------|------------|
| I. | C.D. Long-term Account: | |
| | (INB National Bank, Lafayette, IN, will be forwarded by Dr. Peng in October or November) | |
| | Total (based on Dr. Peng's report in 6/89)..... | \$2,786.24 |
| II. | Checking Account: | |
| | (First Interstate Bank, Livermore, CA) | |
| | Received (Balance forwarded from former treasurer)..... | \$2,097.83 |
| | Expense (Re-imburement for Michael Tao's expenses at IFT convention)..... | \$10.00 |
| | Total..... | \$2,087.83 |
| III. | Saving Account: | |
| | (First Interstate Bank, Livermore, CA) | |
| | Balance forwarded from former treasurer..... | \$3,301.90 |
| | Membership dues received (6/1/89-9/30/89)..... | \$87.50 |
| | Sales of monographs and membership certificate..... | \$69.00 |
| | Canada currency collected at IFT Convention..... | \$16.02 |
| | Balance forwarded after IFT 1989 Convention..... | \$1,229.17 |
| | Total..... | \$4,703.59 |

Remarks:

- A check (\$100.00) issued to Dr. T.C.Chen for 1989 award was donated back to CAFS. Thanks for his generosity!
- A check donated by Mr. David Chiang at amount of HK \$500.00 is still pending because of tedious collection process. The situation will be up-dated when possible. Thanks for his kind donation in advance.

CAFS FINANCIAL REPORT DURING IFT ANNUAL CONVENTION
(Prepared by Su-Chi Lee)

| | | |
|------|--------------------------------------------------|------------|
| I. | Funds Received: | |
| | Advance from treasurer for annual banquet..... | \$2,500.00 |
| | Membership dues collected during convention..... | \$380.00 |
| | Cash collected for banquet during convention.... | \$3,195.00 |
| | Book sale..... | \$24.00 |
| | Donation from Schulze & Burch Biscuit Co..... | \$500.00 |
| | Total Income..... | \$6,599.00 |
| II. | Expenses: | |
| | Annual banquet (175 persons at \$23 each)..... | \$4,025.00 |
| | Re-imburement for Cathy Ang's expenses..... | \$245.74 |
| | Re-imburement for Daniel Fung's expenses..... | \$636.75 |
| | Re-imburement for Peter Wan's expenses..... | \$116.09 |
| | Re-imburement for George Chu's expenses..... | \$96.25 |
| | Gold Plate Press Co..... | \$250.00 |
| | Total expenses..... | \$5,369.00 |
| III. | Balance forwarded to CAFS new treasurer..... | \$1,229.17 |

MORE NEWS...

- * The International Relations Committee is studying the possibility of forming an IFT International Division.
- * The Pacific Cultural Foundation has research grants available for those who are interested in Chinese Studies. More information can be obtained from the CAFS Newsletter Editor.
- * Kansas State University has been offering the International Symposium/Workshop on Rapid Methods and Automation in Microbiology: Ten Years of Excellence. July 6 & 7 for the symposium and continued until July 13, 1990 for the workshop. Contact Dr. Daniel Y.C. Fung, Director, 207 Call Hall, Kansas State University, Manhattan, Kansas 66506. Telephone: (913) 532-5654, FAX: (913) 532-7059.
- * The Annual Meeting Committee announced that Dr. Mike Chen is the local coordinator and Dr. James Chen is also be the committee member. We are looking for this exciting upcoming event. Don't forget this year's IFT Meeting technical sessions will begin Sunday morning, and the 1990 Opening Session will be on Saturday evening. Our CAFS Meeting will be held on Monday afternoon.
- * CAFS member Dr. Stephen Chang was the 1989 IFT International Award winner. Congratulations to Dr. Chang! CAFS is proud of his achievements and international contributions.

EDITOR'S CORNER...

Due to the resourses, we combined two issues in one. As the editor, I sincerely thank for the opportunity to serve our CAFS members especially for those who contributed the articles and news. Ms. Salina Jen has been supported our society for providing her beautiful paintings for the Newsletter cover. I thank for her contributions. Next issue of Newsletter will be edited by our new editor Cathy Ang. Hope our members will continue to support and contribute articles and news to her. I believe our Newsletter will be better and perfect. Thank you again and wish you a Happy and prosperous New Year!

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FROM:

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(RETURN POSTAGE GUARANTEED &
 ADDRESS CORRECTION REQUESTED)

TO: