

## CHINESE AMERICAN FOOD SOCIETY

### Quarterly Newsletter

Volume 21, No. 1

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The Chinese American Food Society (CAFS) newsletter is published quarterly by CAFS for its members. Contributions of articles, news or suggestions are most appreciated, and should be sent to CAFS Newsletter Editor: Dr. Keshun Liu, email: [keshun.liu@monsanto.com](mailto:keshun.liu@monsanto.com) fax: 870-673 2838.

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## About CAFS

The Chinese American Food Society (CAFS) was founded in 1975 by a group of Chinese food science professionals residing in North America, with a mission to promote advancement of food science and technology through common cultural and scientific interests. With years of efforts, CAFS has now grown to be an organization of more than 300 members, including life members, regular members, and student members. There is a high level 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 grow better and stronger.

## How to Join CAFS?

It is as easy as ABC. Just fill out the application form at the back of this newsletter. Then, along with your annual due payment by your check payable to CAFS, send it to:

Dr. Hongda Chen, Dept. of Nutrition and Food Sci. University of Vermont, 306 Terrill Hall, Burlington, VT 05405

The CAFS welcomes you to join in anytime!  
The sooner, the better.



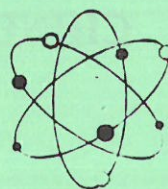
## Website for CAFS

A CAFS website has been created for you to access via Internet, with the help of our web masters: Drs. John Shi and Andrea Su and of our past president, Dr. Yen-con Hung. The web address is

<http://www.griffin.peachnet.edu/cafs>.

There is also an alternative address:

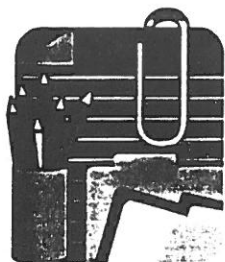
<http://www.uoguelph.ca/~jqvan>. Anyone is welcome to visit the website. Even if you are not a member, you can still access to most information on the site, including this newsletter. You can even sign up for joining the society. In the near future, we will gradually reduce the ribution number of hardcopy CAFS newsletters and let our members rely more on the website version.



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## Statement of Position

The Chinese American Food Society (CAFS) is a non-political and non-profit 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 solely on the scientific content and general interest. Any inadvertent connotation should not be deemed as the official position of CAFS.



## Editorial Note

In North America, Christmas and New Year holidays were just over, most everybody is now back in the office. Yet, across the Pacific ocean, people in China, Hong Kong, Taiwan and some other countries and regions are now preparing for a traditional Chinese holiday, Spring Festival. This issue of CAFS newsletter arrives at your hands at this special time, as we rounded up the past year and welcome the new year of 1999.

My thanks go to these members who took some of their precious holiday time and contributed articles for this issue. Thanks are

also for those readers who provide comments about the previous issue of the newsletter. Again, my special appreciation is extended to Dr. I-Pin Ho, who frequently forwards us all the opening position announcements. In fact, for the past 3 months, I received at least about 25 job announcements from him. Since many have deadlines, I could only present a few most current ones in this issue. Our webmasters, Drs. John Shi and Andrea Su have done an excellent job in overseeing the website. Their effort is also appreciated.

As you read through this new issue, please keep it in mind that your comments and suggestions are most welcome. More importantly, I would love to receive your contribution. It could be on anything that you think of interest to CAFS members. It can be as short as a few sentences.

----- Keshun Liu, Ph.D.

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## President's Message:

Samuel L. Wang, Ph.D.

As your President, I have just crossed the mid-point of my term. The following is my progress report along with some observations and suggestions to our membership. I shall refer everyone to the three thrusts I parlayed in my message to you in the last Newsletter.

**To Connect:** Thanks to Dr. John Shi, our website has been up and running since August with occasional updating. The site currently is linked only to IFT and I think we can develop more links with other popular sites. An effort to land on a more recognizable address with the Purdue University through Dr. Lifu Chen did not work out, and we will settle with the current address. I personally do not think the length of the address is an obstacle. Once we get people to find it, a bookmark will always get them back to the CAFS site. However, my real concern is that very FEW people are using the website as a corresponding avenue. I did not receive a single inquiry or suggestion through the website.

Another effort to reach out to the younger generation through mass mailing to their E-mail address is in progress and is not without some difficulty. My hope is to collect a large number of student E-mail addresses with help from academic members on campus, but so far only a few trickling back to me. Perhaps, our professional academic members are not

necessarily in touch with the numerous Chinese undergraduate students on campus. Another means of establishing the E-mail directory is needed. Do you have any suggestions?

**To Serve:** As a loosely organized group with people scattering around every corner of North America, the officers of CAFS are a vital core group, which can sustain the vitality of this society. The officers need to exercise their authority as well as obligation as the by-laws conferred to them. Over the past 6 months, I recognized this may be a weak spot for our organization.

Although we have appointed chairs to manage CAFS functions in 10 different areas, most committees do not have any on-going activities. Despite my call for projects and budget proposal, very few committee chairs come back to me with any idea concerning their area of responsibility.

With half a year yet to go, I hope some of our officers will think about what they can do to help and entice the CAFS membership. Meanwhile, we also need to recruit younger members into various committees to get involved in the Society business.

**To Cooperate:** So far this year, the CAFS has been scoring well in this regard. Dr. Yen-Con Hung is working with representatives for CIFST in Taiwan and Mainland on a tri-lateral Food Science and Technology Forum to be held every other year for food professionals in China, Taiwan and Overseas. This thrust certainly will perpetuate our Society goals for the years to come. I believe he will inform us of the progress when an agreement has been reached.

Our co-sponsorship of the ICOF'99 is progressing well. Owing to our positive attitude towards helping the CIFST, we have been

regarded as a very reliable partner in promoting the ICOF'99.

Since the CAFS accepted the assignment to promote this conference in North America in June, 1998, we have made an announcement to call for papers in our Newsletter as well as in food Technology magazine. The announcement will appear in the IFT website as in the CAFS site. I have contacted several officers in IFT including the Past and Present Presidents to solicit personal endorsement from them. From now on, IFT will promote this conference with IUFoST Congress in Australia. In addition, I also arranged to have Food Technology magazine publish a summary report on our symposium on China's food industry. All of these efforts will hopefully draw a lot of attention to the upcoming conference. I invite many of you to make plan to attend this conference.

The ICOF'99 is a unique and significant occasion for all of those, who are interested in the future of oriental foods in the coming decades of the next millennium. This conference has been incepted in early 90's and has taken years of evaluation to finally reach a consensus among Chinese leaders in oriental food development that the time is ripe

for putting on this conference in Beijing, China in 1999.

CAFS, the most prestigious food society in North America in promoting the development of oriental foods and Chinese food culture, is invited by the CIFST as a co-sponsor of this conference. With a large number of accomplished and distinguished members in our Society, we should be able to provide a high level of support to the conference by organizing a sizable working group. Our group will be involved primarily as the ceremonial co-chairs of the main programs and chairs moderating the technical sessions. Co-chair will preside over the program with a thoughtful remark with no paper required. Session chairs will be responsible for reviewing and screening voluntary papers and conducting the oral presentation. A "Call for Paper" has been announced in the CAFS Newsletter as well as on the CAFS webpage by Dr. Martin Lo, Conference/Workshop Committee Chair.

As the time for submitting the paper abstract draws near (January 25, 1999), I am compiling a recommended list of co-chairs and session chairs for confirmation by CIFST. The confirmed candidates at this point are listed one next page.

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## Updates on Oriental Foods Conference

Martin Lo, Ph.D.

As some of you might have been aware of, the first International Conference on Orient Foods (ICOF) will be held in Beijing during Oct. 11th -15th, 1999. If you plan on attending the 10th World Congress of Food Science & Technology in Sydney, Australia from Oct. 3rd to 8th, you can actually make a nice loop around the pacific rim. If time permits, you might be able to include Taipei or other cities in this loop. We are still collecting abstracts from the States for ICOF till January 25th. If your research is pertinent to the interests of ICOF, please visit the CAFS Web site for further information. Or you can contact Dr. Martin Lo by email at [ymlo@udel.edu](mailto:ymlo@udel.edu).

## Proposed Co-chairs and Session Moderators for Oriental Food Conference

### 1. The historical cultural background and traditional features of oriental foods

Co-chair: Dr. Lun-Shin Wei

### 2. Typical oriental foods, non-fermented and fermented

Co-chair: Dr. Joseph J. Jen ?

2.2 Legume (Soybean, etc) foods

Dr. Keshun Liu

2.3 Vegetable and fruit products

Dr. John X.ianquan Shi

2.4 Poultry and egg products

Dr. Tsun-Chieh Chen

2.5 Meat and fish products

Dr. Yao-Wen Huang

2.7 Culinary foods, vegetarian foods

Dr. Samuel K.C. Chang

### 3. Effects of advanced food science and emerging technologies on industrialization of oriental foods

Co-chair: James H. Moy

3.1 Food Safety

Dr. Daniel Y. C. Fung ?

3.3 Application of refrigeration

Dr. Yen-con Hung

3.5 Application of extrusion, microcapsulation

Dr. Tung-Ching Lee ?

3.7 Application of biotechnology

Dr. Yong Hang

3.8 Application of innovative packaging

Dr. Hongda Chen

### 4. Development of global marketing for oriental foods-facing the challenge of 21st Century

Co-chair: Dr. Romeo J. P. Leu

### 5. Research and international cooperation needs on oriental foods

Co-chair: Dr. Bor S. Luh

#### ***Jing Hwa Shi Yuan* -- A Serene Spot for Authentic Chinese Cuisine in Beijing**

Samuel L. Wang, Ph.D.

Last September, I had a chance to meet all the key leaders of the hosting organization in Beijing including Mr. Zhang Xueyuan, Mr. Yin Zonglun, Mr. Xiao Derun, Ms. Meng Suhe and Mr. Wang Jing. I firmed up with them the areas of responsibility by CAFS and promised to promote this conference in North America. This will be fulfilled by making announcements in our own publications and in the Food Technology magazine. One highlight of this conference, which was not in the announcement but was mentioned to me, will be special banquet for each evening in different locations, one of which is the newly completed "Jing Hwa Shi Yuan" managed by Mr. Li shijing. Mr. Li is an authority in royal court cuisine. He has written several handbooks on various Chinese royal dishes. His restaurant is decorated with assorted palace furnishings. These banquets will promise to be a very unique experience for all the participants.

## A Report from Long Range Planning Committee



Yao-Wen Huang, Ph.D.

The Long Range Planning Committee decide to celebrate to 25th Anniversary of CAFS for the coming year by publishing a commemorative book. The book will be edited by the Committee members (Cathy Ang, Daniel Fung and Yao-wen Huang) and Cathy is the leader for this task force. The Committee will compile the live CAFS history from all the pioneer members and past presidents. The articles written by those members will be collected and compiled into the book. We may need old issue of Newsletter to be used as reference. Please let us know if you still have one in your collection. We would like to borrow from you! As the Committee Chair, I have worked with Dr. Rei-Young A. Wu (President -Elect of CAFS) to jointly sponsor a Symposium with the IFT Ethnic and Religion Foods Division for 1999 IFT Annual Meeting. The Symposium is entitled "Ethnic foods and ingredients around world." After approved by the IFT, I will provide more details to our members.

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### A Taiwan Trip Report

Y. Larry Xiong, Ph.D.  
Dept. of Animal Science, University of  
Kentucky

I was recently invited to speak at the "Challenge to the 21st century with food science & technology" symposium sponsored by National Taiwan Ocean University, and to present a seminar on food proteins and functionality at National Taiwan University (December 6-16, 1998). During the trip, I also had the opportunity to visit President Enterprise, Inc. ("Tong Yi") at Tainan and met with the company's R&D group to share some latest technologies on surimi production and meat processing. This was my first trip to Taiwan and my initial impression with the food science and technology and the food industry has been extremely positive. I have noted that almost all the food science faculty at both universities and key personnel in large food companies were educated in the U.S., Japan,

and a few in EU countries. They are well trained food scientists and most of them seem to be conducting cutting edge research. Furthermore, both universities boast excellent research and teaching facilities (even better than many of the universities in the U.S.) and most research programs seem to be well funded. For example, Dr. Steven Jiang from Taiwan national Ocean university, who arranged my visit, is a worldwide reputed researcher on surimi and enzymes. Honestly, I could hardly notice I was visiting laboratories in Taiwan except, of course, you would find professors carrying around tea cups instead of coffee mugs as many of us do in the States. It goes without saying that food science professors in both universities are well connected with the outside of the island. Academic and technology information exchange with the U.S. and Japan seems to be routine happening. Many of the faculty had also visited China mainland and established relationships with food scientists there. Perhaps food scientists from U.S., Taiwan and mainland China could learn from each other and work together to promote Oriental foods as is advocated by CAFS.

## **IFT International Division, History, Progress, and Outlook**

Bob Bates, Ph.D.  
Professor, Department of Food Science and Human Nutrition, University of Florida

Forwarded by Dr. Cathy Ang, past president of IFT International Division. The following is her forward note.

*Many CAFS members know that the IFT International Division (ID) is a well known Division. We all know that ID publishes excellent, informative Newsletters, sponsors International Luncheons and Paper Competitions at IFT Annual Meetings. We also know that CAFS and ID have worked together in co-sponsoring symposia at several IFT meetings. One of the most favorable place hosted by the ID is the International Lounge. CAFS members and colleagues from U. S. and abroad practically can not function well without the International Lounge. The relationship of CAFS and ID or its precursor - the IFT International Relationship Committee (IRC) developed in the 1980's. A number of IRC chairs and later the ID chairs have participated CAFS annual functions, including Drs. George Bookwater, Miguel Jimenez, Melcolm Bourne, Antony Martin, Al Clausi, also as IFT past-president, and Robert Bates. A number of CAFS members have also served on the IRC and ID committee functions, including Drs. Dan Fung, Yao-wen Huang, Keshun Liu, Yong Hang and myself. To most of CAFS members, ID is a great, successful Division. However, many members may not know the history of this great division. How was it formed? What has it achieved? What other activities does it sponsor? ? ? ? At the 1996 CAFS Annual Banquet, Dr. Robert Bates, the first ID chair,*

*made a very informative presentation regarding ID history, progress and outlook.*

*This article is adapted from Dr. Battes' speech. I took the liberty in editing it but this edited version has not been reviewed by Dr. Bates. If there are any errors, I should be blamed. If you like the article, it is Dr. Bates' credit. After you read it, please let the CAFS officers know your opinion and suggestions regarding the relationship and joint activities between CAFS and ID.*

### **The Past**

The Institute of Food Technologist's international roots go back to the 1950's when increasing awareness of world food problems became of concern to some members. In 1962 an Ad Hoc International Committee on Food Science & Technology was formed to address governmental and worldwide food programs. This activity evolved into the World Food Program Committee in the mid 1970's.

During this period IFT's international membership was increasing steadily as international graduates from U.S. universities returned home, continuing the valuable networks they had initiated as students. In fact, when industry, government and academic food technologists became involved internationally, their logical counterparts were frequently U.S. trained professionals. Furthermore, the IFT Council in 1962 proposed IFT Affiliate Organizations and International Sections. The global commonality of Food Science & Technology resulted in the International Luncheon (1973) and International Lounge (1975) becoming an annual IFT Meeting tradition, in honor of our many international visitors.

As IFT's international focus increased, the International Relations Committee (IRC) was formed (1977-79) as a standing committee



to develop and implement IFT international policies. The IRC initiated the International Newsletter in October 1979 which has been published quarterly for over 19 years.

### **The Present**

At IRC's Recommendation the IFT Executive Committee approved the creation of the International Division in June 1990. There were about 50 founding members, and I was privileged to be the first chairman.

The IRC Newsletter became the International Division Newsletter under the continuing able leadership of Founding Editor, Dr. Mike Jimenez. IFT's International activities continue to expand. In 1996 the IRC became the Committee for Global Interests (CogI). Total IFT membership approaches 30,000 with about 5500 (18%) outside the U.S. in over 100 countries. The International Division has over 1,000 members in five continents.

The Division's objectives are: Stimulate increased awareness & interest of IFT members in world food issues. Propose appropriate steps IFT might take to address issues. Promote international food science communication and technology transfer.

One of the strong points of the International Division is our linkage and relationships with the 22 IFT Affiliate Organizations listed as follows: Argentina, Australia, Brazil, Catalonia, Chile (the first), Colombia, Finland, Germany, Greece, Guatemala, Hungary, India, Israel, Italy, Korea, New Zealand, Philippines, Poland, Singapore, South Africa, Spain and Taiwan, and 4 International Sections: Britain, British Columbia (Canada), Japan, and Mexico.

The joint membership of these organizations represents an extremely global source of Food Science & Technology expertise on which IFT and our Affiliates will build upon in the future. In this regard I would certainly include CAFS, whose members are

prominently active in the U.S., Asia, indeed, throughout the world. Another vital IFT resource is our Division structure which focuses the professional interest of our extremely diverse membership upon specific disciplines and commodities. It is common, in fact expected, that divisions will cosponsor IFT Symposia, Short Courses, even International meetings when appropriate. The International Division is "front and center" in such activities and it is a rare division which does not have active International members. Where do you as an individual and CAFS as a group fit in the division scheme? Some of the International Division activities - International Newsletter; Annual Meeting Symposia; International Symposia; International Lounge; International Dinner, IFT Continuing Education Short Courses; have been mentioned, but there are more:

In honor of IFT Past President and "Prime Mover" in IFT international developments, the late George F. Stewart, the division in 1991 initiated the George F. Stewart International Paper Competition. With generous start-up support from Nestle USA, this competition recognizes the research competence and presentation skills of international participants at the Annual Meeting. Cash awards and certificates are presented in what has become a traditional, well attended event.

The Division also sponsors a student exchange program which is still in the preliminary phase. In 1990 the German Society of Food Science & Technology (GDL) invited an American student (Lisa Pannell) to be their guest and participate in GDL activities in Germany. The following year IFT reciprocated by hosting a German student. The Division is working on a Student Exchange program by which U.S. food science students would have the opportunity to work internationally as interns in industry or academia for the summer. In a reciprocal

sense, we're soliciting U.S. Food companies to host international interns.

At present we're working through the International Association for the Exchange of Students for Technical Experience. The IAESTE has over 40 years experience, some with food science student exchanges. We're optimistic that by working with IAESTE, the Division can serve as a clearing house for exchanges among and between IFT and our Affiliate Organizations. CASF would be an ideal participant in such exchanges. IFT has recently approved \$15,000 for international lectureships by which IFT Affiliate Organizations may obtain exceptional lecturers by a mechanism similar to that available to Sections.

### **Strength and Future**

As you can see, although it's a fairly new entity, the roots of the International Division go back several decades. Indeed, for a relatively young division we're remarkably active and growing vigorously. This dynamism is due to the good services, perceptive insight, and hard work of many IFTers. Pioneers in these efforts were: Drs. George Stewart, Ben Buchanan (former IFT Presidents), Malcolm Bourne and C.O. Chichester (past IRC Chairmen) who sensitized the membership, the food industry and the U.S. Government to

the importance of international food issues; Dr. Mike Jimenez who initiated the International Luncheon, Lounge, and Newsletter and is still quite active in Division affairs.

CASF has also played a key role: Drs. Cathy Ang was IRC Chairman when the Division was founded, and later Division Chairman, 1996-97. Dr. Dan Fung, as Division Membership Chairman, was primarily responsible for membership increase from 50 to over 1,000; Dan also served capably as both IRC and Division Chairman, 1995-96.

Actually, CASF predates the Division by over 15 years, and serves as an excellent model for international organization and cooperation. Your networking skills are very impressive, as reflected by the geographic and professional diversity of your membership, not to mention their food science & technology accomplishments. With many overlapping goals and common members, the relationship between our respective organizations is cordial, complementary, and continuing; this bodes well for the future.

There is rarely an IFT presidential editorial message that does not mention IFT's growing international role and commitment. Thus, the Division has a promising future, as does your Society. The many common denominators should make for an exciting times in the international arena!



## **News Bites**

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Dr. Samuel L. Wang, President of CASF for 1998/1999, has been appointed as Technical Director, Ameripeec, Inc. A co-packer for major beverage brands such as Snapple, Mystic, Arizona, Gatorade, Hansen, etc. His new corresponding address is Ameripeec, Inc. 6965 Aragon Circle, Buena Park, CA 90620. Tel. 714-994-2990, Fax: 714-523-3142. Email: sltwang@yahoo.com

## Member Profile: Dr. Yen-Con Hung

*Editor's note: I bet, most everybody in food science community knows Dr. Yen-Con Hung as he is well known for his research on food engineering. To CAFS members, he is also known for his active participation in CAFS. He has served on various capacities and most recently as the President of CAFS (1997-98). I have known Yen-Con since I did my postdoctoral work at his university. He is certainly a role model as a Chinese American food scientist. In this issue, it is my pleasure to introduce Yen-Con to all of you.*

As a Professor at the Center for Food Safety and Quality Enhancement, Department of Food Science and Technology, University of Georgia, Dr. Yen-Con Hung has developed an internationally known food engineering research program by applying the fundamentals of engineering science to biological materials. His research ranges from very basic to applied but with the underlying goal of obtaining a better understanding of the physical properties of foods and applying his knowledge to enhance the quality and safety of foods. He is internationally recognized as an authority on food freezing. In particular, his research on the modeling of heat and mass transfer during freezing, quality evaluation and defect detection of frozen foods is well known. He has co-edited a book on "Quality in Frozen Foods" published in June 1997. He is also involved on research using innovative techniques like microwave, UTST, and high pressure to enhance the safety and quality of processed foods. More recently, he is conducting research on electrolyzed oxidizing water to wash and sanitize food or food contacting surfaces for enhancing the safety and quality of foods. In 1994, his research on nondestructive texture sensing has earned a U.S. patent and a Georgia-based company has obtained the right to commercialize the patented technology.

Yen-Con received his B. Eng. Degree in marine food science in 1977 from the National Taiwan

Ocean University and his M.S. and Ph.D. from the University of Minnesota in 1982 and 1985, respectively. He is a professional member of IFT since 1980. He is also a member of the American Society of Agricultural Engineers (ASAE), Southern Association of Agricultural Scientists, Chinese American Food Society (CAFS), and International Institute of Refrigeration.

He has been very active with CAFS and served on various capacities and most recently as the President of CAFS (1997-98). He sees one of the important ways to increase the exposure of CAFS and to better serve our members are to organize professional activities during IFT annual meetings. Because of this, he has organized the symposium on Conducting Business in China during the 1997 IFT annual meeting.

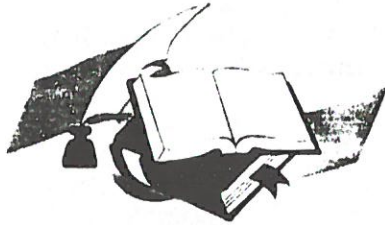
Yen-Con has also cooperated with scientists from various parts of the world, specifically Japan, Nigeria, Ghana, India, Thailand, Malaysia, Vietnam, Taiwan and China. In 1993, he has organized and conducted a Chinese Food Processing/Management Workshop for 23 State Farm managers for 3 weeks at the Georgia Agricultural Experiment Station. He has also trained scientists from over seas under USDA or WHO fellowship, and hosted scientists from other countries to conduct research at the University of Georgia. In 1998, he has been invited by the State Department of China to organize and led a Chinese American Agriculturist Visiting and Exchange team to visit Jiangsu, Shanfong, and Beijiang.

Dr. Hung has received several major awards which include the Gamma Sigma Delta 1998 Senior Faculty award from the University of Georgia, the Professional Scientist Award in 1997 from the Southern Regional Sections of IFT, the New Holland Young Researcher Award from ASAE in 1995 and the 1991 IFT International Award as a member of the University of Georgia cowpea research team.

Yen-Con is married with Heidi Hung and they have two boys, Tony and Jonathan.

## Chinese Cookbook Collections and You

Jacqueline M. Newman, Ph.D.



This is your opportunity to:

- 1) Do a good deed
- 2) Enhance several cookbook collections
- 3) Offer some advice.

Some years back, I met a fellow jet-setting to a Chinese restaurant opening. He was an avid Chinese cookbook collector so we discussed our collections (mine now tops 2,000 volumes), even where we should donate them when no longer using them. We decided that he should give his to a west-coast library and I to one on the Eastern seaboard. He kept his half of that bargain, I need help as to how to keep mine.

Two years after that chance meeting, I compiled data on 732 books and published the *Chinese Cookbooks: An Annotated English Language Compendium/Bibliography* (New York: Garland Books, 1987). I am currently working on a revision that will include several thousand Chinese cookbooks, pamphlets, food company handouts, and other material with Chinese recipes.

A few months ago, I learned that two passionate collectors of Chinese cookbooks donated their collections to the University of California at Davis. That gentleman I met, Peter Hertzmann, and a fellow he met a year or two later, Gardner Pond, are the two men. Collecting became increasingly difficult and both lost interest, so one after another, they decided to donate their collections to what is now the Pond-Hertzmann Collection housed at the Shields library at the University of California in Davis. I went to see it

some months ago and was impressed.

Many people's favorite item among those books, mine included, is an item titled *Chinese Dinner*. This nine-chapter 42-page gem by K. Fujita was published by the General Directorate of Railways of the South Manchuria Railways Company in 1940. It says "Number One" in a series called "Tourist Library;" no one knows of other numbers, do you?

Visiting this library inspired me to speed up my timetable to add to the aforementioned *Chinese Bibliography*. I'm planning use the listing of the that collection to expand upon data already collected.

In the meantime, if you have any Chinese cookbooks you no longer want, send them to me. If my collection has them, I'll send them to the New York Public Library whose collection has but a few hundred Chinese cookbooks, to that collection at Davis, to the Schlesinger Culinary Collection at Radcliffe, or to another fine collection and I'll donate their fair market value to ISACC, sponsors of *Flavor and Fortune*--their chinese food magazine.

So, do donate your Chinese cookbooks to enhance my and other collections and a fine organization, ISACC, The Institute for the Advancement of the Science and Art of Chinese Cuisine. When you're in California, go see that collection. And in the meantime, send suggestions as to where you think my collection should be donated when no longer using it. Send all to:

*Flavor and Fortune*  
P.O. Box 91  
Kings Park NY 11754

Yes, I do need your help; and in advance, I say xie xie...that's a very big **THANK YOU!**

## Soy, the Old Bean and a New Story

Keshun Liu, Ph.D.



The soybean, is one of the world oldest crops, with its origin dated back some 5000 years ago in China. For many centuries, the Chinese, and then people in the neighborhood countries, have consumed the beans in various forms of food, such as soymilk, tofu, soymilk film, *jiang*, soy sauce, natto, tempeh, and *douchi*, etc. All these foods are now known to the Westerners as traditional Oriental soyfoods.

In the West, particularly in North America, large scale cultivation of soybeans is only about 100 years of history. Since then, production has steadily increased and soybeans have increasingly become an important agricultural commodity. Currently, worldwide product reaches about 140 millions metric tons, with U.S. farmers producing about half of the volume. In spite of this huge production, until about recently, traditional soyfoods have never gained popularity in the West because of their unfamiliar taste. Almost all the soybean production in the West is crushed into oil and defatted meal. Although the oil is mainly for human consumption, a large portion of protein-rich meal goes to animal feed and only a small portion is further processed into protein ingredients for food application.

Yet, in recent years, a new yet exciting story about soy is being made thanks largely to accumulating medical research data suggesting that soy may play preventive and therapeutic roles in cardiovascular disease, cancer, osteoporosis, and the alleviation of menopausal symptoms. As a result, there is an instant connect between soy and functional

foods---the nutrition buzzword of the 90s referring to foods that have health benefits beyond their traditional nutrient composition. Among the many sources of functional foods, both plant and animal origins, soyfoods have been in the spotlight due to their unique and high content of isoflavones to which numerous health benefits have attributed. Because of this, recently FDA approved a petition for a health claim on soy protein containing products pertaining to reduced risk of chronic heart diseases. Based on an effective daily level of 25 g soy protein, the amount of soy protein required to qualify an individual food to bear the health claim would be 6.25g with a minimum of 12.5 mg of total isoflavones.

Consequently, the story is on the headline news of Western media. In a recent CNN story, a consulting firm says that soyfoods may be one of the top food trends in 1999. When it comes to soul food the firm says, "soy and other nutritious foods will comfort the health conscious..." In a special New Year's issue on health, the Washington Post has chosen soy as one of five stories that are likely to affect the lives of many people in 1999. According to writer Abigail Trafford, soy represents "the mood of optimism in the research community and reflect the public's almost fanatic desire to find ways of living longer--and better."

Coupled with this exciting story is the ever expansion of soyfood industry worldwide. In North America alone, for example, there are about 100 companies commercially producing soymilk.

As health-conscious baby boomers have made functional foods the leading trend in the U.S. food industry, it is no doubt that soyfood industry will continue enjoying expansion into the next century and that the more story about soy will be made.

## Direct fermentation of corn solid residues to citric acid

Yong D. Hang, Ph.D., Department of Food Science and Technology, Cornell University

Corn cobs and husks are the large volume organic residues generated by the corn processing industry. They have been either used as animal feed or are returned to the harvested field. For the corn processing industry to remain competitive, it is important that a better process be developed to convert corn solid residues to value-added products.

Corn solid residues contain more than 800 g of cellulose and hemicellulose per kg of dry matter that can serve as a potential source of renewable biomass for production of soluble sugars and other valuable chemicals by enzymatic and microbial fermentation processes. Recently we have developed a solid state fermentation system for direct fermentation of corn cobs to citric acid by a specially selected strain of *Aspergillus niger*. Under favorable fermentation conditions, this process could yield nearly 250 g of citric acid per kg of dry matter fermented. The results of this research has been published in the latest issue of *Bioresource Technology* 65:251:253 (1998).

Citric acid is a commercially important product that has been widely used in the food, beverage, pharmaceutical industries, and elsewhere.

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### 1998 Review on Salaries and Jobs

Jit Ang, Protein Technology Internationals

With the relatively good economy during the last twelve months, one would think that this would have translated into the food industry. However, this assumption is only partly true. While most scientists received good salary increases in 1998, nonetheless, the jobless rate remained relatively high. In a recent survey conducted by the American Chemical Society (ACS), the jobless rate for chemists was charted for the last ten years. This number peaked in 1996 with a jobless rate of 3.0%. In 1997, the number dropped to 2.0% but in 1998 it increased to 2.3%. The bigger picture as painted by these numbers, and has been confirmed in a number of other surveys, is that companies are increasing their productivity with either the same or less number of employees. From an individual standpoint, this translates to increased workload and responsibilities. There are many "technical" terms for this phenomenon, including: wearing multiple hats, cross training, team approach, innovation, etc. Call it what you may but the bottom line is that food professionals have to work harder, work smarter, and tolerate higher job-related stress levels.

On the brighter side of the picture, salary increases for 1998 have been good. Based on surveys conducted by the ACS as well as *Food Engineering* magazine, the average 1998 increase

received by food professionals was about 5%. This is very good considering that the nation's inflation rate is less than one-half of this number and the Bureau of Labor and Statistics reported a 4% average salary increase for all production workers in 1997.

A factor that is critical when it comes to individual compensation is experience. The ACS survey indicated that most highly paid (top 10%) chemists with 6-figure salaries are those who has more than 20 years of experience. This includes any experience gained after the B.S. degree. Other factors that often influence an individual's compensation include: management duties, size of the employer, field of specialization, industry vs. academia vs. government, gender, post graduate degree, and, geographical location.

Having read the above, the following question begs to be asked. Are food professionals being adequately compensated for their increased workload and responsibilities? The answer to this question varies. Although a significant number of companies have increased their productivity with no new added positions, only a small percentage of employers have a bonus incentive plan to reward their employees who have taken on additional responsibilities. Reversing the trend of better compensation by bigger employers, it was revealed that those working for companies with less than 100 employees are more apt to benefit from such an incentive reward program.

## Position Announcements

Forwarded by I-Pin Ho, Ph.D.

### *1. USDA Summer Internship*

If you are interested in looking for summer internship at United States Department of Agriculture, please request a copy of the USDA publication: "1999 Summer Internship Program." This document provides all information needed to apply for a summer Internship position in USDA. To get a copy, please call June Close, APANA vice-president, at (202) 720-1674, she will be able to direct you to the right source for getting a copy.

### *2. Summer Program for Students in Research Triangle Park, NC*

Applications are currently being accepted for summer employment at NIEHS. For additional information, click on website

<http://www.niehs.nih.gov/omhrmb/vacancy/sep.htm>

<http://www.niehs.nih.gov/omhrmb/vacancy/sep.htm>

Human Resource Management Branch, National Institute of Environmental Health Sciences P.O. Box 12233, Maildrop EC-11, Research Triangle Park, NC 27709, Jobline: 919-541-4331  
Voice: 919-541-0218, Fax: 919-541-3659, e-mail [hr@niehs.nih.gov](mailto:hr@niehs.nih.gov) <<mailto:hr@niehs.nih.gov>>

### *3. Warren Weaver Program 1999--2000*

The Warren Weaver Fellows Program offers a one-year residency at the Rockefeller Foundation offices in New York. This program provides a small group of exceptionally talented and highly motivated individuals with first-hand experience in the field of philanthropy, while at the same time enabling the Foundation to acquire fresh perspectives on its work. Each of the 1998-1999 fellows will work with the Foundation's officers in a program area of relevance to their interests and priorities. In addition, the Fellows will participate in staff meetings and other official Foundation events throughout the year.

The program is open to men and women anywhere in the world who have completed their academic or professional training. The professional background of applicants may be in any field-law, advocacy, government, the arts, science, business, teaching, communications, academe, etc. All must be qualified for work in the particular program area for which they are applying. The program is not intended to be recruitment or screening device for employment in philanthropy.

For more information, contact, Warren Weavers Fellows Program, The Rockefeller Foundation  
420 Fifth Avenue, New York, NY 10018-2702. Tel: 212-852-8407

### *4. Univ of Wisconsin-Stout Seeks to fill two positions:*

Food and Nutrition Professor/Department Chair and Faculty Position in Food & Nutrition College of Human Development. For more information contact, Drs. Barbara Knous and Tira Pandolf  
Search Committee Co-Chairs, University of Wisconsin-Stout, Department of Food & Nutrition  
Menomonie, WI 54751, Tel. 715 232-2183

### *5. IFT seeking food scientist with strong communications skills*

The Institute of Food Technologists (IFT) has an immediate opening in its department of Science Communications for an exceptional Ph.D. food scientist with strong communications skills. The position offers diverse opportunities to develop and present scientific information about food to lay audiences, policy-makers and other science professionals.

To be considered in confidence for this position, send a letter describing your expertise, a resume and names of three referees to: Science Communications - NP, IFT, 221 North LaSalle St., Suite 300, Chicago, IL 60601-9045.

## Officers of CAFS for 1998/1999

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