NEWS AND EVENTS

Awards and Honors. . .

E. H. Marth, Professor of Food Science and Bacteriology at the University of Wisconsin (UW)-Madison, has received the Babcock-Hart Award from the Institute of Food Technologists in honor of his contributions to food technology and public health. The Babcock-Hart Award is named after UW-Madison biochemists S. M. Babcock and E. B. Hart, pioneers in food technology and nutritional science.

Marth is the first UW faculty member to win the award.

Marth co-invented a process that recovers most of the lactoglobulin during cottage cheese manufacture. The process produces a more nutritious product with twice the shelf life of conventionally produced cottage cheese. He was among the first to show the effectiveness of sorbic acid against certain bacteria. Sorbic acid is now used to control spoilage and bacterial growth in cold-pack cheese food and other products. Marth is an authority on the food aspects of Listeria monocytogenes, a pervasive and, until recently, little understood foodborne pathogen. He discovered that Salmonella, a frequent cause of foodborne illness, survived longer than had been thought during cheese ripening. He showed that aflatoxin, a potentially carcinogenic mycotoxin produced by the Aspergillus mold, could be degraded by sulfites. He also found that the strains of aspergilli that produced the most aflatoxin were more heat-resistant than strains producing little or no aflatoxin. Marth teaches courses in food fermentations, food sanitation, and scientific report writing. He has written or cowritten more than 500 scientific publications.

Larry L. McKay, Professor of Food Science and Nutrition at the University of Minnesota, has been named to the Kraft-General Foods Chair in Food Science. The only one of its kind in the country, the chair carries an annual $100,000 grant for 5 years. It was endowed by the Kraft-General Foods Corp. of White Plains, NY to support research of significance to the food industry.

McKay, an authority on dairy microbiology, studies the genetics of bacteria that ferment milk to produce yogurt, cheese, and other dairy products. He demonstrated that the ability to ferment milk sugar is carried by genes on pieces of DNA that are commonly passed from one bacterial cell to another, which explained why this ability is sometimes lost from cultures of dairy bacteria. He has found ways to increase the stability of these traits and has worked to improve the bacteria's resistance to chemical and viral agents.

McKay has received several awards for his work, including the Fisher Scientific Co. Award from the American Society for Microbiology, the Dairy Research Foundation Award and the Pfizer Research Award from the American Dairy Science Association, and the Nordica Research Award from the American Cultured Dairy Products Institute.

Howard A. Morris, Professor, Department of Food Science and Nutrition at the University of Minnesota, has won the Institute of Food Technologist's 1989 William V. Cruess Award for excellence in teaching food science and technology. The award includes a bronze medal and a $3000 honorarium.

An internationally renowned dairy technologist and microbiologist, Morris has been a faculty member within the College of Agriculture's Food Science and Nutrition Department at the University of Minnesota for nearly 40 years. He currently teaches courses on the scientific and technological aspects of milk quality, processing, sensory evaluation, and storage of milk and dairy products, especially cheese. Morris' students and colleagues report that he is a master of his scientific area, an effective communicator, and an enthusiastic promoter of food science careers.

His research interests center on new approaches to cheese manufacturing, the prevention of cheese defects, the microbes and enzymes involved in cheese manufacturing, the prevention of tooth decay by some cheeses, and the physical state of salts in cheese during ripening. His scientific expertise has taken him abroad where he's been a visiting scientist at research institutes in the Netherlands, Wales,
Ireland, New Zealand, and Scotland. He has also helped officials in Turkey and Uruguay establish or strengthen their universities' food science curriculums. He is a prolific writer with over 100 published articles and a book on blue-veined cheese. Along with two colleagues, he holds a patent on the manufacturing of cheese from molecular sieved milk.

Morris holds a master's degree and a doctorate in dairy products with minors in biochemistry and microbiology from the University of Minnesota.

Joan Gordon, Professor, Department of Food Science and Nutrition at the University of Minnesota, has won the 1989 Borden Award for exceptional nutrition research. The $2000 award was presented last week at the annual meeting of the American Home Economics Association in Cincinnati, OH.

Gordon's research includes a current emphasis on cereal-based formulated foods and muscle. She has conducted research on starch, wheat protein, and whey protein interactions. As part of her efforts, she has been developing model systems to look at specific interactions and changes that take place at the molecular level. Analyzing the relationship of the interactions, theoretical models are developed to predict these events.

Gerald B. Huntington of Rosemary Hills (Montgomery County) received this year's Certificate of Merit Award from the University of Maryland-National Capital Area Chapter of Gamma Sigma Delta, the professional honor society of agriculture. He was honored for research relating to nutrient absorption by cattle and sheep.

Huntington is a research animal scientist in the Ruminant Nutrition Laboratory at the US Department of Agriculture's Agricultural Research Center in Beltsville.

Name Change. . .

The National Soybean Processor Association will expand its representation to include those firms that crush canola, sunflower, flax, and safflower seeds. The association's expanded membership will be reflected in its new name, which will change to the National Oilseed Processors Association (NOPA). The new name will become official on August 1, 1989. The National Oilseed Processors Association will maintain its offices at 1225 Twenty-Third Street, Washington, DC with Sheldon J. Hauck as President.

Publications. . .


Current Contents on Diskette™/Agriculture, Biology & Environmental Sciences. ISI Customer Services, 3501 Market Street, Philadelphia, PA 19104.


Recommended Diagnostic Techniques and Requirements for Biological Products. Vol. 1.


Positions Available...
the School of Veterinary Medicine (40%), University of California Veterinary Medicine Teaching and Research Center, Tulare. Academic, career-track position of assistant cooperative extension specialist subject to a 2-year administrative review for reappointment. Responsible for statewide extension education and applied research programs in the bioengineering aspects of milk harvesting, including: development and dissemination of reliable information on milking equipment, dairy design, animal behavior, udder health, and milk quality. Research responsibilities include: 1) identification of applied research need, opportunities, and resources; 2) initiation and execution of applied research projects and/or creative activity; 3) interpretation and presentation of research findings to UC personnel, industry, professional organizations, and other groups and individuals. Educational responsibilities include: 1) training and assisting farm advisors, 2) organizing and participation in statewide, regional, and local industry or commodity meetings, 3) preparing extension publications and publishing research results, and 4) providing information to individuals and groups, including food animal veterinarians. An earned doctorate in animal science, dairy science, or veterinary medicine (food animal emphasis) with training or experience in bioengineering or a Ph.D. degree in bioengineering with strong training or experience in animal or dairy science is required. Send a statement of research and teaching interests, curriculum vitae, publication list, undergraduate and graduate transcripts, and the names and addresses of at least three professional references by November 1, 1989 to: Steven L. Barry, Search Committee Chair, Department of Animal Science, University of California, Davis, CA 95616 (916/752-1279). University of California is an affirmative action, equal opportunity employer.

Meetings...
