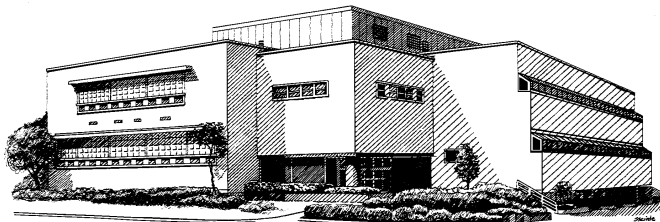


Department of Food Science

June 1999



Food Science Newsletter

NEWS OF FORMER STUDENTS AND RESEARCHERS

MICHAEL DOYLE received the U.S. Secretary of Agriculture's 1998 Silver Plow Honor Award "for internationally esteemed leadership in food safety, and pioneering research in detecting and controlling harmful bacteria associated with foods." Doyle also was named a Charter Fellow of the International Association of Milk, Food and Environmental Sanitarians in 1998 and has been selected to receive the 1999 NFPA Food Safety Award at the Association's meeting in Dearborn, MI. Doyle is professor of food microbiology and head of the Department of Food Science and Technology, University of Georgia in Athens and Griffin....

SEHAM FARRAG was promoted from assistant professor to associate professor of Food Science at the University of Assiut, Assiut Egypt....

SHAKER EL-GENDY, who is professor of dairy microbiology and head of the Department of Dairy Science at the University of Assiut, plans to retire in 1999....

FATHY EL-GAZZAR, also professor of dairy microbiology

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INTRODUCTION

The Newsletter has gone on a diet! This year we bring you a slimmed down version which we hope you will find interesting and enjoyable to read.

As usual, we begin with a message from the chairman, but this year it is from a new chairman, Jim Steele, who is completing his first year in office. Next we introduce two new faculty members and follow with reports on extension, the dairy plant and the Food Science Club. Mention is made of honors received by several faculty and some activities of faculty are enumerated.

We mark the passing of emeritus professors Clyde Amundson, Merlin Bergdoll and Myron Dean and spouses of some faculty: Elsa Thomsen, Ilma Wallenfeldt and Alton Johnson. We also provide updates from the Aquaculture program, the Center for Dairy Research and the Food Research Institute.

As usual, we include information about former students and researchers. Some of the information came from questionnaires some of you returned in response to our request in the 1998 Newsletter. A questionnaire again appears at the end of this Newsletter. We hope you will complete and return it to us. The information you provide will appear in the next Newsletter.

This Newsletter was organized by Yvonne Bushland and Elmer Marth. We thank all who contributed information for the Newsletter as well as the departmental support staff who converted the manuscript to the attractive document you are reading. Publication and distribution of the Newsletter was supported, in part, by the Wisconsin Agricultural and Life Sciences Alumni Association (WALSSA).

MESSAGE FROM THE CHAIR, JIM STEELE

Greetings from the Department of Food Science at the University of Wisconsin-Madison. It has been a busy year since the last Food Science Newsletter. We have completed two successful searches for assistant professors in food chemistry. Drs. Leslie Plhak and John Lucey will be joining our faculty on or around July 1, 1999. Dr. Plhak joins us after spending three years as an Assistant Professor in the Department of Food Science at Louisiana State University. The addition of Dr. Plhak will greatly enhance the department's research on nutraceuticals. Dr. Lucey spent the last year in a position comparable to that of an Assistant Professor at Massey University. Dr. Lucey's expertise in the area of physical properties of dairy products will be an essential

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at the University of Assiut, spoke at the Third Saudi (Arabia) Symposium on Food and Nutrition; El-Gazzar discussed behavior of *Listeria monocytogenes* and *Escherichia coli* O157:H7 in dairy foods....

ELLIOT RYSER (Michigan State University), **AHMED YOUSEF** (Ohio State University) and **ROBERT BRACKETT** (University of Georgia-Griffin) contributed chapters to the second edition of "*Listeria, Listeriosis and Food Safety*" edited by Ryser and Elmer Marth and published early in 1999 by Marcel Dekker, Inc., New York....

MOUSTAFA EL-SHENAWY continues as professor of Food Science and Bacteriology at the National Research Centre, Cairo, Egypt....

TOMRIS ALTUG is now a professor of Food Quality Control at Ege University in Bornova-Izmir, Turkey where she continues working on mycotoxins, particularly fumonisins....

DEMETRIOS PAPAGEORGIOU is now an associate professor in the Department of Food Hygiene and Technology, Aristotle University, Thessaloniki, Greece where he is doing research on *Aeromonas hydrophila*....

JILL SNOWDON is now the Director of Food Safety Programs at the Egg Nutrition Center in Washington, D.C.....

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component in maintaining our department's reputation for excellence in dairy research. Additionally, both have demonstrated in their previous positions that they are excellent instructors. The backgrounds of both Dr. Plhak and Dr. Lucey are described in greater detail later in this issue.

I am excited to report that the department will again be searching for new faculty members during the next year. A food engineering position has been included in a cluster of faculty hires to work on food safety related topics; we hope that this individual will have a partial appointment in the Department of Food Science. Additionally, our department will be searching for an extension/research faculty member in the area of food engineering/processing. These two positions should greatly strengthen the department's teaching, research, and extension activities in food engineering and processing.

The students in the department continue to excel both in and out of the classroom. One indication of their academic achievements is their ability to compete for IFT scholarships. Our students have been very successful in obtaining these scholarships again this year. The UW-Madison Food Science Club continues to provide opportunities for our students to take on leadership roles and explore the career opportunities available to food scientists. Additionally, our students have taken on a central role in the recruitment of food science undergraduate students. In an effort to educate high school students on what the discipline of food science is and to expose them to the career opportunities which exist, our students have visited high schools and hosted high school students visiting our department. These efforts are critical if we are to be successful in attracting additional students to our field. I am both proud of our students' accomplishments and thankful for all of the assistance they have provided the department.

I would also like to thank all of our alumni, corporations, faculty, and friends for their generous financial contributions to the department. These contributions make it possible to support numerous critical departmental needs such as departmental research assistantships, scholarships, recruitment efforts, extracurricular student activities, and modernization of facilities. In particular, I would like to thank John and Donna Hansen for their generous gift which will allow us to renovate the Babcock Hall Dairy Store. I would be glad to discuss opportunities for supporting the department with any current or potential donors.



*James Steele, Chairman
Department of Food Science*

Finally, I would like to finish by thanking Joe von Elbe for all of his efforts over the past year. Joachim officially retired in July of 1998, but has continued to work countless hours on behalf of the department. He has given freely of his time to work on special projects for the department and has provided me with invaluable advice concerning my duties as departmental chair.

DRS. LUCEY AND PLHAK JOIN FOOD SCIENCE FACULTY

The applications have been reviewed, interviews have occurred, and offers have been made and accepted. As a consequence, the Food Science Department has two new faculty members- assistant professors John A. Lucey and Leslie C. Plhak.

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John A. Lucey

Dr. Lucey is a native of Ireland; he received the B.S. (1988) in Food Science and Technology (honors) from University College, Cork, Ireland and his Ph.D. (1992) in Food Chemistry from the same institution. Research for the Ph.D. degree was concerned with acid-base buffering and rennet coagulation properties of milk.

His professional experience includes (a) cheese technologist (1990-1995) at the National Dairy Product Research Centre, Moorepark, County Cork, Ireland; (b) visiting research scientist (1993-1994), Laboratory of Dairying and Food Physics, Department of Food Science, Wageningen Agricultural University, the Netherlands; (c) research officer (1995-1998), Department of Food Technology, Massey University, Palmerston North, New Zealand; and lecturer (1998-1999), a tenured position at Massey University. His research from 1995 to the present has been concerned with milk protein processing, functionality and applications. In addition, he has taught courses on natural food systems, an introduction to proteins, and milk proteins.

Dr. Lucey is the author/co-author of 24 refereed scientific papers, three book chapters, seven conference or proceedings papers, and two trade magazine articles.

Leslie C. Plhak

Dr. Plhak, a native of Canada, received B.S. (1986) and M.S. (1989) degrees in Food Science from the University of Guelph. She earned the Ph.D. degree (1993) in Food Chemistry at the University of Alberta. Research for the Ph.D. degree was concerned with enzyme immunoassays for potato glycoalkaloids. For postdoctoral work she moved from the Food Science Department to the Department of Immunology at the University of Alberta where she worked on mechanisms of action of the immunomodulatory effects of neem (*Azadirachta indica*).

In 1995, Dr. Plhak joined the Department of Food Science, Louisiana State University as an assistant professor. At LSU, Leslie has taught courses in food composition and analysis, food chemistry, food science research, food toxicology and advanced food research. Her research at LSU has included studies on: (a) off-flavors in catfish, (b) developing immunochemical and bioassay methods to assess gossypol in cottonseed products, (c) toxicity of the insecticide azadirachtin to fish, and (d) extraction, purification and therapeutic evaluation of gamma-oryzanol components of rice bran. Leslie is the author/co-author of 15 scientific publications and one patent application.

DAIRY PRODUCTS TEAM A SUCCESS – by Robert Bradley

UW's 1998 Dairy Products Evaluation team had another highly successful year. Team members Elizabeth Behringer, Steven Benish, Heide Hromadka and Filseta Sereke Berham competed in the Chicago Regional and the National in Toronto. With Heidi Hromadka winning a first in Butter and Elizabeth Behringer a fourth place in Milk in the Regional leaving us disappointed but knowing there was "room at the top"! In the National Contest all three Wisconsin judges were in the top ten for individuals. Steve Benish won a third place in Butter. However, the team placed first in Butter, second in Ice Cream, third in Milk and third in All Products totaled. Again, one graduate student per university competed. Colleen Kubitz, the UW competitor, placed first in Butter, Milk and Cheddar cheese, second in Cottage cheese, third in Yogurt, and second in All Products. Tough competition! Fantastic success for another hard working team.

The Food Science Scholarship committee gave \$22,850 to 20 very deserving students for the 1999-2000 academic year.

CORY and KELLY (RANSOM) PAINTER transferred from Kraft Foods to Oscar Mayer (Madison) R and D; Kelly is working on "Lunchables" and Cory on Louis Rich Products....

DENNIS MILLER PREHN earned the M.D. degree in 1991 and is now with the Aurora Medical Group in Oshkosh, WI....

SHARON (GAY) PLATT is Director of R and D at Wise Foods, Inc., a regional snack food company located in Fairfield, NJ....

DARYL LUND is the Ronald P. Lynch Dean of the College of Agricultural and Life Sciences, Cornell University, Ithaca, NY....

MILFORD LEWIS is a senior food inspector for the New York State Department of Agriculture and Markets; he is located in Brooklyn, NY where he supervises the upper Manhattan area....

LES FERRIER is in Guelph, Ontario, Canada where he is in the food business as an entrepreneur....

JOEL KREIN currently is regional vice-president of production for the Western Region at Leprino Foods Co., Tracy, CA....

GULHAN YUKSEL is a postdoctoral researcher at the National Renewable Energy Laboratory in Golden, CO....

SUSAN SUMNER is teaching courses in product development and food toxicology in the Department of Food Science and Technology at Virginia Tech

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in Blacksburg, VA; her appointment is 60% extension, 30% research and 10% teaching....

RICHARD WAGNER of Weyauwega Milk Products was elected treasurer of the Wisconsin Dairy Products Association....

LEESA STEFANO, formerly with the Center for Dairy Research, is now with the Haagen Daz division of Pillsbury in Minneapolis....

LUKE LABORDE, formerly with Canadaigua Wine Company in Madera, CA, is now an assistant professor and extension specialist in the Department of Food Science at the Pennsylvania State University....

KURT FENSTER received the 1999 WCMA N.F. Olson cheese research scholarship; for the Ph.D. degree he is characterizing esterase in *Lactobacillus helveticus* CNRZ32 and determining its role in cheese flavor development....

KATHY KNUTSON, formerly with the technical institute in Green Bay, is now with Silliker Laboratories of Illinois in Chicago Heights....

EARL WRIGHT will be named a Fellow of the International Association of Milk, Food and Environmental Sanitarians at its 1999 annual meeting in Dearborn, MI....

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EXTENSION/OUTREACH UPDATE – by Bill Wendorff

With the retirement of Joachim von Elbe in June 1998, we have an open position in Food Science Extension. We are currently awaiting final approval from Dean Aberle to post the position of Extension Food Processing Specialist (75% extension, 25% research). Barb Ingham, our Extension Food Science Specialist, has been very active in addressing consumer questions on food and food safety. Barb is also teaching the FS 120 class (introductory food science course for L&S and other students) and looking at expanding this course to other campuses through distance education. Currently she is working with students at Green Bay and Sheboygan. Steve Ingham, our Food Safety Specialist, has been working with Barb to cover various food safety issues that tend to flair up, like pathogens in meats, juices, cheese curds, produce and milk. Steve has developed several videotapes covering sanitation and HACCP in seafood, frozen food, and smoked fish plants. He is currently completing a videotape to cover HACCP in juice plants.

In the dairy foods area, Bob Bradley and Bill Wendorff, Extension Dairy Manufacturing Specialists, continue to offer over 15 dairy manufacturing short courses each year. Many of these short courses serve as part of the curriculum for the new Wisconsin Master Cheesemaker program coordinated by Jim Path of the Center for Dairy Research. Bob continues to work with the International Dairy Federation and AOAC on analytical procedures for dairy products. He also teaches three food science courses plus serves as coach for the dairy products judging team. Bill continues to be concerned with environmental issues for dairy plants and lately is getting involved in the emerging dairy sheep industry.

Currently, we are evaluating the impact that the closure of the Food Technician program at the technical colleges in Wisconsin may have on the education needs of food plant personnel. Some of those needs may be filled by our continuing educational short courses in Food Science. If you have any input in this area, please contact Bill Wendorff at (608) 263-2015. For more information on short courses visit our web site at <http://www.wisc.edu/foodsci/>

NEWS FROM THE DAIRY PLANT – by Tom Blattner

As most UW Food Science alumni know, the University of Wisconsin is celebrating its sesquicentennial this year. We participated, along with the Chancellor's office and the Alumni Association, in an ice cream naming contest. The rules were simple. Select the name and suggest a flavor recipe for a special ice cream flavor to commemorate the University's 150th birthday. Over 800 names were submitted but the winner was "Praise to Thee Our Almond Mocha" submitted by Allen Ruplinger, a 1993 graduate. Everyone had fun with the project, including Chancellor David Ward and other University dignitaries who were on the final taste panel.

On a more practical subject, we are pleased that the new refrigeration system for the dairy plant is progressing on schedule now that project was finally launched. We expect the new Freon system to be up and running by the end of November this year, none to soon for the Babcock Hall crew and students who have caught a whiff of ammonia over the years.

Finally, if you get to Madison make sure to visit the Dairy Store. You will have an opportunity to try "Praise to Thee Our Almond Mocha" or the other new ice cream flavor this year "Crazy Legs".

FOOD SCIENCE CLUB ACTIVITIES – by Amelia Steiner

After receiving second place in the IFT-Student Association Chapter of the Year in the 1998 competition, the UW-Madison Food Science Club was excited to kick off another great year. One of the club's major goals for the 1998-99 academic year was to promote faculty, staff, and student relations. To help attain this goal, the club

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organized a departmental wine and cheese mixer, which saw record attendance. Members have also drawn up plans for what is hoped to be an annual Outstanding Faculty & Staff Award to be given in May. The award is intended to acknowledge faculty and staff that have demonstrated special efforts toward helping students develop the skills they will need in their future as food scientists.

Many recruiters have visited the club this year, including those from Kraft Foods, General Mills, Kellogg's, Pillsbury, and M&M Mars. Last fall, members toured the Pillsbury Technology Center, Cargill, and Oven Hearth Bakery in Minneapolis. They also visited the Minnesota Food Science Department and socialized with Minnesota Food Science Club members. The annual holiday cheese box fundraiser was again a success this year, with added funds received by club volunteers proctoring at Food Science 120 exams.

The club also is hard at work organizing the 13th annual Food Science symposium entitled, "Food Frontiers". This year the symposium is coupled with a poster session to display university students' food research. The Food Science promotion committee has also been busy setting up presentations about food science for local K-12 students. As if this isn't enough, club members are also active with the IFTSA College Bowl Competition and Product Development Team— where they have again advanced to the finals. For more club updates and upcoming events, visit our web site at http://www.wisc.edu/food_sci/fsc/FSC.html!

EMERITUS PROFESSOR MYRON DEAN IS HONORED BY DAIRY GROUPS

On November 18, 1998 emeritus professor Myron "Mike" Dean was honored by the American Butter Institute at a luncheon in Sun Prairie, WI. The Institute presented its Special Service Award to Dean in "grateful appreciation of his many years of dedicated service, contributions and enthusiasm to the enhancement of the dairy industry. Mike's comprehensive knowledge of the dairy industry has made him a leader and shining example of excellence and commitment." In a letter also presented to Dean, Institute executive director Jerry Kozak and Institute president Thomas Hughes said Institute members "wish to express their sincere appreciation for your unwavering efforts, dedication, skillful guidance and friendly advice in the interest of the dairy industry. We genuinely thank you for your work in maintaining the ideals of the industry through your spirited cooperation and loyalty."

On December 8, 1998 the Wisconsin Cheese Makers Association named its scholarship for cheese companies the "CMA Myron P. 'Mike' Dean Cheese Industry Scholarship." In establishing the \$1000 scholarship, John Umhoefer, CMA executive director, noted the "Mike Dean's name is synonymous with the relentless pursuit of dairy product quality in our state." Professor Dean died on March 25, 1999— see separate article in this issue of the Newsletter.

PROFESSOR J.R. BISHOP RECEIVES WLA AWARD

The Wisconsin Laboratory Association presented its 1998 Joseph Mityas Laboratorian-of-the-Year Award to Professor Rusty Bishop. Bishop, a prominent international figure in dairy science, has done significant work on rapid methods available to test raw milk for inhibitory substances, on applying HACCP principles to the dairy industry, and on biofilms in dairy processing.

This award is given annually for significant contributions to laboratory science and is the highest honor given by the association. The award is named after Joseph Mityas, an early leader in the association's commitment to promoting professionalism through further education. The other Food Science faculty member to receive this award is Elmer Marth in 1989.

THOMAS RANK, formerly with Chr. Hansen Laboratories, Milwaukee, is now vice-president of research and development at Kerry, Inc., Beloit, WI.

ROY TJEPKEMA, who earned B.S. (1952), M.S. (1953), and Ph.D. (1957) degrees in dairy and food industries at UW-Madison, died on October 11, 1998 at 72 years of age. During his career, Roy was with Ross Laboratories (1957-1968), Columbus, OH; Eckrich Meat Co. (1969-1976), Ft. Wayne, IN; and Beatrice Food Co. (1976 to retirement), Chicago, IL.

Interesting Facts

The longest one-syllable word in the English language is "screched."

Almonds are members of the peach family.

Ingrown toenails are hereditary.

The word "set" has more definitions than any other word in the English language.

A pregnant goldfish is called a twit.

Duelling is legal in Paraguay as long as both parties are registered blood donors.

A goldfish has a memory span of three seconds.

Cats have over one hundred vocal sounds, while dogs only have about ten.

The reason firehouses have circular stairways is from the days of yore when the engines were pulled by horses. The horses were stabled on the ground floor and figured out how to walk up straight staircases.

FACULTY ACTIVITIES

MARY WAGNER, once a Food Science faculty member, left Gorton's in MA and moved to Irvine, CA where she is the chief technology and quality officer for the Taco Bell Corporation....GARY LEATHAM, also once a Food Science faculty member, is the environmental affairs manager for Cargill Dow Polymers LLC in Minnetonka, MN. CDP makes polylactide polymers on a commodity scale from corn. The polymers are used in biodegradable plastics....OWEN FENNEMA served on the FDA panel that reevaluated olestra and concluded the compound is safe but a warning label is still needed....ELMER MARTH was named Charter Fellow by the International Association of Milk, Food and Environmental Sanitarians....EVERT WALLENFELDT continues to live at the Oakwood Village Apartments, a retirement facility in Madison....NORMAN OLSON is the senior editor of the dairy foods section in the *Journal of Dairy Science*; recently he traveled to Korea and presented an invitational paper; Olson continues to serve on several committees of the Center for Dairy Research....JOACHIM VON ELBE continues to enjoy his status as a "free agent"; he wants to thank all who made his retirement party on July 24, 1998 such a special event; trips planned for 1999 include Ireland in June and eastern Canada in September....OWEN FENNEMA has been appointed editor of the *Journal of Food Science*; he also serves on the advisory committee of the life sciences research office of the American Association of Nutritional Sciences, the food advisory committee of the Food and Drug Administration, and the technical advisory committee of the Pillsbury Company; during 1998 and 1999 he lectured at Doha, Qatar; Kansas State University; Kellogg R&D; and at meetings of the Texas and Great Lakes sections of the IFT; he also continues as treasurer of IFT and as an officer of IUFOST....JOHN LUCHANKSY gave lectures at the 5th International Feed Production Conference, Piacenza, Italy; the University of Bologna, Ozzano, Italy; the 16th Brazilian Food Science and Technology Congress, Rio de Janeiro; the Wisconsin Beef Council meeting, Madison; the 35th Italian and Specialty Cheese Seminar, Madison; Oklahoma State University; and Chr. Hansen's Laboratory, Milwaukee.... JAMES STEELE and WILLIAM WENDORFF are scheduled for promotion from associate professor to professor, effective July 1, 1999.... At this year's IFT Meeting, OWEN FENNEMA and ELMER MARTH, holders of IFT's Appert Award, together with other Appert Award recipients, will be inducted as honorary members of the Association Internationale Nicholas Appert which is headquartered in Châlons en Champagne, France, Appert's birthplace.

CLYDE H. AMUNDSON, 1927-1998

Clyde H. Amundson, emeritus professor of Food Science, died on July 24, 1998 of prostate cancer. Clyde was born in Nekossa, WI on August 15, 1927. After graduation from Nekoosa High School, Amundson served in the Navy/Air

force during WWII, mostly in the Pacific theater; he was a lieutenant commander. On August 11, 1954 Clyde married Marilyn Ann Zagar who preceded him in death on May 26, 1995.

Amundson received B.S. (1955), M.S. (1956), and Ph.D. (1960) degrees in Dairy and Food Industries from the UW-Madison. He was appointed as assistant professor of Dairy and Food Industries (later Food Science) in 1960, was promoted to associate professor in 1965 and to professor in 1970. Upon his retirement in 1994, Amundson was designated as emeritus professor. Dr. Amundson served as chairman of the Department of Food Science from 1981 to 1984 and as director of the Aquaculture Program for a number of years.

Clyde, a food engineer, did research on such topics as whey processing and fermentation, membrane separation, leaf protein production and spray drying. He was a registered professional engineer. Dr. Amundson was named a Fellow of the Institute of Food Technologists in 1987. He also received the Dairy Research Foundation Award (1971) and the Pfizer Award (1987) from the American Dairy Science Association.

Amundson is survived by a son, Clyde Eric, of Lake in the Hills, IL; a daughter, Nora Lynn, of Fargo, ND and two grandsons. A memorial service was held in Janesville, WI on July 29, 1998.

MERLIN S. BERGDOLL, 1916-1998

Merlin S. Bergdoll, emeritus professor of Food Microbiology and Toxicology and of Food Science, died of aplastic anemia on October 8, 1998 at age 82. Bergdoll was born on September 23, 1916 on a farm near Petersburg, WV. He received the B.S. degree (1940) in Agricultural Chemistry from the University of West Virginia and the Ph.D. degree (1946) in Agricultural Chemistry from Purdue University. He then (1946) joined the newly organized Food Research Institute at the University of Chicago. In 1966, when the Institute moved to the UW-Madison, Bergdoll was one of the four Institute faculty who also came to Madison.

Dr. Bergdoll was nationally and internationally renowned as the leading researcher on staphylococcal toxins that cause food poisoning and toxic shock syndrome. During his career he published 150 papers in refereed journals and gave lectures or courses in over 40 countries on six continents. Bergdoll retired in 1988 when he was named emeritus professor. In 1989 he was awarded an honorary doctorate by the University of Spain in Madrid.

Merlin is survived by three daughters, Janice (Scotia, NY), Alice (Edmonds, WA), and Carol (Columbus, OH); a sister, Wilma (Piedmont, AL); a brother, David (Petersburg, WV); and a granddaughter. A memorial service for Dr. Bergdoll was held at the First Baptist Church of Madison on October 14, 1998.

MYRON P. DEAN, 1929-1999

Myron P. (Mike) Dean, emeritus professor of Food Science, died on March 25, 1999 at age 70 after a 7-year battle with liver cancer. He was born on March 19, 1929 in Dover-Foxcroft, Maine and grew up on a small, family-operated dairy farm. On December 24, 1950 Mike married Joyce Jean Johnston and in 1951 he received the B.S. degree from the University of Maine-Orono. After serving in the U.S. Army, Dean enrolled in the University of Wisconsin-Madison and earned the M.S. degree in Dairy and Food Industries in 1955. He then joined the faculty as an instructor (1955) of Dairy and Food Industries (now Food Science) and extension dairy foods specialist. Dean was named an assistant professor in 1958; he was promoted to associate professor in 1962 and to professor in 1967. Upon retirement in 1984, Mike was named an emeritus professor.

Throughout his career, Mike worked with the dairy industry at the farm and factory levels to improve and maintain the quality of Wisconsin's dairy foods. His efforts were recognized by receiving the National Dairy Fieldman's Award in 1970, the Sanitarian-of-the-Year-Award from the Wisconsin Association of Milk and Food Sanitarians in 1974 and the UW Extension Distinguished Service Award in 1979. In 1978, Mike served as chairman of Wisconsin's June Dairy Month celebration. Recently he received several awards from the dairy industry, as described in a separate article in this Newsletter.

Professor Dean is survived by his wife, Joyce; son, Paul (Campbellsport, WI); daughter Susan (Sun Prairie, WI); four grandchildren; and sisters Anna (Dover-Foxcroft, ME) and Dorothy (Veazie, ME). Funeral services for Mike were held at the Bashford United Methodist Church in Madison on March 29, 1999.

ELSA M. THOMSEN, wife of the late emeritus professor Louis C. Thomsen (1895-1988), died on August 2, 1998 at age 102. She was born on August 23, 1895 in Hubbell, MI and graduated from the Medford (WI) High School and the Whitewater Normal School. She taught in elementary schools in Taylor Country and on April 17, 1920 she married Professor Thomsen. Elsa was preceded in death by her husband, a daughter Jean (1931), and a sister, Esther. Graveside services were in Medford, WI on August 5, 1998.

ILMA Z. WALLENFELDT, wife of emeritus professor Evert Wallenfeldt, died on June 26, 1998 at age 95. She was born in Fall Creek, WI on May 1, 1903. After graduation from Fall Creek High School (1921) and Eau Claire Normal School (1923), Ilma taught school in Bloomer, WI where she met Evert who taught at the high school. They were married on June 16, 1928. Evert joined the Borden Co. after receiving an M.S. degree from Cornell University and so Ilma and Evert lived in Chicago, IL and Syracuse, NY. In 1938, they came to Madison

because Evert had accepted a position with the UW-Madison. Ilma is survived by her husband, Evert, a daughter, Jean (Salt Lake City, UT), a son, E.C. (West Melbourne, FL), a sister, Amanda (Escondido, CA), four grandchildren and three great-grandchildren. A memorial service for Ilma was held at the First Congregational Church, Madison, on July 5, 1998.

ALTON JOHNSON, husband of retired Food Science lecturer Virginia Johnson, died on December 11, 1998 at age 74. Alton was born on April 27, 1924 in Argyle, WI. After military service in WWII, he attended St. Olaf College where he earned the B.A. degree. He received M.B.A. and Ph.D. degrees from UW-Madison. Alton taught briefly at the University of Oklahoma and then joined the faculty at the UW School of Business in 1957. Dr. Johnson is survived by his wife, Virginia, two sons, Brian (Moscow, ID) and Vance (Jefferson, WI), and a granddaughter. Funeral services for Alton were held at the Midvale Community Lutheran Church, Madison, on December 15, 1998.

NEWS FROM THE CENTER FOR DAIRY RESEARCH – by Mary Thompson

1. The Impact of Codex on Cheesemaking was the focus of a workshop sponsored by the Wisconsin Center for Dairy Research. The interest in Codex and what it means for United States cheesemakers is increasing. Currently the Codex Alimentarius Commission is considering changes to cheese standards - standards which serve as the basis for resolving trade disputes within the World Trade Organization, conference speakers explained to a sell out-crowd.

2. In recognition of UW-Madison's sesquicentennial celebration, the 1997-98 Annual Report lists "150" ways to mark the university's founding. The work and efforts of the Wisconsin Center for Dairy Research is recognized in number "139 - Cheese whizzes".

The annual report reads: "139 - Cheese whizzes", Speaking of pizza, in the past few years, UW dairy scientists have patented a new pizza cheese with the perfect "stretch factor" and made a low-fat Cheddar that rivals full-fat taste. And with UW's help, Wisconsin has become a hotbed for producing specialty cheeses like Gouda and Brie - a reinvention of the cheese wheel that has enhanced profits for state farmers and has helped Wisconsin maintain its rank as the king of cheese. The entire "150" ways to mark the university's founding can be found at <http://www.uw150.wisc.edu/150ways/>

3. For a select group of Wisconsin cheesemakers, the cheeses they produce are not merely great, they're masterworks. Wisconsin has recognized the second group of graduates of the Wisconsin Master Cheesemaker® Program; the nation's only curriculum that leads to Master Cheesemaker certification. Established in 1994 by the Wisconsin Center for Dairy Research, UW-Extension and Wisconsin Milk Marketing Board, the Wis

consin Master Cheesemaker® Program accentuates Wisconsin's rich heritage in innovation, high quality standards, and the art of cheesemaking.

To date, eight artisans have achieved Wisconsin Master Cheesemaker status after completing an intensive three-year training program and meeting a rigorous set of qualifying requirements. 1998 Graduates: **Scott Erickson** - Bass Lake Cheese, Somerset, WI, certified in Colby and Cheddar; **Ken Nett** - Sartori Foods, Plymouth, WI, certified in Parmesan; **Ron Sullivan** - Swiss Valley Farms/Old Wisconsin Cheese, Platteville, WI, certified in Swiss; **Joe Widmer** - Widmer's Cheese Cellars, Theresa, WI, certified in Brick and Colby.

The Wisconsin Master Cheesemaker® Program provides an opportunity for cheesemakers to enhance their knowledge of cheesemaking and strengthen their business and marketing skills, essential in an increasingly competitive marketplace nationally and internationally. Graduates are authorized to label their certified cheeses with a seal designating their status as a Wisconsin Master Cheesemaker. The Wisconsin Center for Dairy Research staff involved with the Master Cheesemakers include Jim Path, John Jaeggi, Joanne Gauthier, Marianne Smukowski, and Mark Johnson.

4. Wisconsin Center for Dairy Research new Whey Applications programs is growing! Karen Smith, formerly of Wisconsin Whey International, has been hired as a researcher in whey processing. Karen is available to answer industry questions about whey and whey processing. Future plans include setting up whey processing equipment and working with whey applications.

NEWS FROM THE AQUACULTURE PROGRAM – by Lynne Weil

The earthwork phase of the pond construction project at the Lake Mills State Fish Hatchery, begun in autumn of 1997 by the U.S. Army 961st Engineering (Heavy Combat) Battalion, will be completed by August 31, 1999. Although the fall 1998 deadline was missed because of weather-related delays, the army intends on working an accelerated schedule at Lake Mills this summer. They will also conduct an intensive two-week earthwork training program at Lake Mills this June. Tom Kuczynski plans on having the electrical and plumbing work done for the new ponds by summer 2000.

Terence Barry organized a symposium entitled "Stress in fish" for the International Congress on the Biology of Fish meeting in Baltimore, Maryland, July 26-30, 1998. Terence also presented a paper entitled "Sex steroid regulation of cortisol in rainbow trout." Jeff Malison presented two papers, "Current status of yellow perch (*Perca flavescens*) markets and culture" and "Sex control and ploidy manipulations in yellow perch (*Perca flavescens*) and walleye (*Stizostedion vitreum*)" at Aquaculture America '99, the U.S. chapter of the World Aquaculture Society meeting in Tampa, Florida, January 27-30, 1999.

The 1999 Wisconsin Aquaculture Conference was held in Green Bay March 12-13, 1999. In addition to the opportunity to learn current aquaculture practices and procedures, this year's conference offered an update on the Governor's Aquaculture Blue Ribbon Task Force.

Former M.S. student Kinarm Ko is currently pursuing a Ph.D. degree in endocrinology-reproductive physiology with Dr. Richard Peterson of the School of Pharmacy. Undergraduate Sarah LaMartina received the Carl J. Weston Memorial Scholarship awarded by the U.W. Sea Grant for her work on the mechanisms by which Pacific salmon die after spawning.

NEWS FROM THE FOOD RESEARCH INSTITUTE - by Ellin Doyle

Food Safety Award. FRI received the prestigious Food Safety Award for outstanding contributions to food safety research from the National Food Processors Association at the 1998 IAMFES annual meeting in Nashville, TN. Drs. M. W. Pariza and E. M. Foster were at the meeting to accept the award. The John H. Nelson Undergraduate Research Award was presented to three students doing research on *Escherichia coli* 0157:H7 in Dr. John Luchansky's laboratory.

FRI Annual Meeting. On May 27-28, 1998, FRI held its annual meeting, bringing together scientists from universities, government agencies, and industry to discuss current issues in food safety. Methods for preventing foodborne illness were a primary concern and recent information on foodborne pathogens, food allergies, CLA, and protective compounds in onions and grapes were presented. The 1999 annual meeting is scheduled for May 19.

Sesquicentennial Strategic Hiring Plan. Four new faculty hires which will be associated with FRI were awarded as part of Food Safety: The Biology and Toxicology of Mycotoxins.

Research. Current research at FRI focuses on: assays for mycotoxins and algal toxins (Chu), bacteriocins (Luchansky), use of terpenoids and other compounds for sensitizing bacteria (Johnson), biofilms (Wong), CLA (Pariza), and foodborne pathogens: *B. cereus* (Wong), *Campylobacter* (Kaspar), *C. botulinum* (Johnson), *E. coli* (Kaspar and Luchansky), and *Listeria* (Luchansky). Collaborative projects include work with the Institute for Pest and Pathogen Management, with Dr. Heide Kaeppler (Agronomy) on mycotoxin research and with the National Food Safety Database at U. of Florida.

In Memoriam. FRI was deeply saddened by the death of Dr. Merlin Bergdoll in October, 1998. Dr. Bergdoll was an international authority on staphylococcal enterotoxins and through his research and teaching touched many lives at the UW and throughout the world. See separate story on Dr. Bergdoll elsewhere in this Newsletter.

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