Calendar: Editors Note: Please print this page and bring it with you to Chicago.

-->July 13-17  Institute of Food Technologists Annual Meeting, Chicago, IL:

July 13 (Saturday):

11:30am-1pm  Phi Tau Sigma Advisory Council Meeting and Annual Business Meeting (Pre-registration required for luncheon, $65, but not non-luncheon seating.) (Location: Hyatt Regency McCormick Place, Regency C)

12:30pm-1pm  Student Competition Poster Set-up
1pm-2:30pm  Student Poster Competition Judging
1:15 pm-2:30pm  Phi Tau Sigma Executive Committee Meeting
(Location: Hyatt Regency McCormick Place, Boardroom 2)

3pm-4:15pm  Phi Tau Sigma Annual Recognition Event
(Location: McCormick Place, N427)

5:30pm-6:45pm  IFT Awards Celebration, includes the presentation of the Carl R. Fellers, Ph.D. Award
(Location: McCormick Place, Arie Crown Theater)
(Meet the Award winners at the IFT Networking Reception afterward.)

July 15 (Monday):

8:30am-9:15am  Symposium: 2013 IFT Achievement Award Winners on Developing Professionally – Part One
(Location: McCormick Place, S103cd)

10:30am-11:30am  Developing Professional Skills in Tandem With Technical Skills - Part A (Location: McCormick Center Learning Lab S401ab)

10:30am-12pm  Symposium: The Legacy of Professor Owen Fennema and a Way Forward (Scientific Program)
(Location: McCormick Place, N426)

12pm-1:30pm  Phi Tau Sigma Luncheon to Honor Professor Owen Fennema (Registration required $56)
(Location: Hyatt Regency McCormick Place, Regency A)

July 16 (Tuesday):

8:30am-9:15am  Symposium: 2013 IFT Achievement Award Winners on Developing Professionally – Part Two
(Location: McCormick Place, S103cd)

10:30am-11:30am  Developing Professional Skills in Tandem With Technical Skills - Part B (Location: McCormick Center Learning Lab S401ab)
Phi Tau Sigma Awards Schedule:

November 30: Deadline to submit nominations to the Awards Committee for the Dr. Daryl B. Lund International Scholarship
February 1: Deadline to submit nominations to the Awards Committee for the Phi Tau Sigma Special Recognition Award, the Phi Tau Sigma Student Achievement Scholarship, the Dr. Gideon “Guy” Livingston Scholarship, and the Phi Tau Sigma Founders’ Scholarship.

(more information: http://164.107.52.52/content.php/3-Awards)

December 1: Deadline to submit Nominations for the Carl R. Fellers Award, and other IFT Achievement Awards (World Food Prize deadline is April 1)


Election schedule:

December 15: Nominations due to Nomination & Election Committee (Russell Cross, Ph.D., chair; email: hrccross@tamu.edu)
January 2: Nominations and Elections Committee convenes
January 21: Deadline for Nomination and Elections Committee to submit slate of candidates to President
February 5: Last date on which nominations by petition may be submitted
March 1: The list of candidates will be emailed to the Members for balloting
April 1: Deadline for turning in ballots
April 8: Deadline for tabulation of ballot results
June 25: Phi Tau Sigma President will present the newly elected individuals to the Membership, at the Annual Business Meeting of Phi Tau Sigma

Lifetime Member Tribute: E. Allen Foegeding, Ph.D.

William Neal Reynolds Distinguished Professor, Department of Food, Bioprocessing and Nutrition Sciences, North Carolina State University; Editor in Chief, IFT Scientific Journals

Why did you become a Lifetime Member? To answer that question I have to start in 1973 when I was a first semester junior at the University of Missouri – Columbia. My major was Animal Science because 1) I liked science, 2) I did not want to be a high school teacher (my only impression of what you did with a biology degree) and 3) I wanted my education to prepare me for a well-paying job. However, I was becoming a bit concerned about the type of job after seeing the positions obtained by my friends graduating in Animal Science. I enrolled in Food Science 30, basically just to see what this “Food Science” thing was all about. It was a 5-hr semester class that met at 7:40 AM every week and had pop quizzes. It turned out that I had discovered what I was always seeking, a field of study that combined science with excellent job prospects! Food Science must have been in my genes because once I switched majors I never looked back. I am
proud to be a Food Scientist and honored to be a member of Phi Tau Sigma; it was an easy
decision to become a Lifetime Member. In fact, I wondered why I did not do so from the
start and avoid having to pay dues annually.

**Education:** B.S. and M.S. from the University of Missouri-Columbia; Ph.D. from the
University of Minnesota

**Experience/Accomplishments:** After finishing my M.S., I went to work for Land O’ Lakes Inc.
(Minneapolis, MN). Two years later I started on my Ph.D. at Minnesota. I was motivated to
get my Ph.D. because, while I did love the excitement of product development and seeing
my products on the market, my true passions were fundamental research and teaching. I
started working as an Assistant Professor at North Carolina State University (NCSU) in
October of 1982. I proceeded through the standard promotions of Associate (1988) and Full
Professor (1993), and in 2001 I became a William Neal Reynolds Distinguished Professor. It
is the highest honor open to faculty members in the College of Agriculture and Life Sciences.
During my time at NCSU, I have had three sabbatical leaves (Department of Cell Biology,
Duke University; Dairy Research Institute, New Zealand; Dairy Products Technology Center,
Cal Poly, San Luis Obispo) that have greatly enhanced my understanding of the science of
food and allowed me to add new areas of research to my program.

**Areas of Expertise:** In progressing from general to specific: Food Chemistry; Chemistry and
Characterization of Structures formed by Food Macromolecules (proteins and
polysaccharides); Food Protein Functionality

**Awards and Honors (selected list):** *Fellow of IFT, the American Association for the

**Personal:** Family, Interests, Hobbies: My family consists of my wife JoAnn and two grown
daughters, Eva (Foegeding) Squibb and Nora Foegeding. The whole family enjoys outdoor
activities such as hiking and water sports. I have been a runner since 1978 and try to
exercise every day. Family, friends, work and exercise pretty much account for everything.

**Advice to university students and career food scientists and technologists:** Food Science
offers such an array of career opportunities; it is hard to see how you cannot find your
passion in some area. If you love to understand how things work and get excited about
seeing experimental results, you may want to go down the scientific path. This passion
facilitates the efforts that are required to fight your way to scientific discoveries. You may
prefer a more fast paced technical challenge and see product development or production as
your niche. Alternatively, you may want Food Science to be your base and develop your
major expertise in business. Moreover, what excites you today may not be what excites
you tomorrow.

My advice to students starting on their career path is two fold. First, do your best to make
career decisions that move you **toward** your dream job. Note that your desires today are
based on your past experience and conception of what a position may entail. You will
change, the job will change, your family/interests/hobbies will change. If you wake up in
the morning and are enthusiastic about going to work……and return home with some
enjoyable memories…..you are in the right career.

Chapter News:
Annual Meeting at the North Carolina State University Chapter

The annual meeting of the Phi Tau Sigma - NC State University Chapter was held on April
25, 2013. The annual activity aims to enhance professionalism, recognize students with
academic excellence and promote leadership in food science and technology. The meeting
started with a social gathering, election and installation of officers for 2013-2014. Twenty
three students were nominated to the Nomination and Qualification Committee for
evaluation and induction into the Phi Tau Sigma, undergraduates: Elizabeth MacDonald, Erin
McMurtrie, Megan Perry, Holly Peschken, Ty Wagoner; graduates: Kartheek Anekella,
Caroline Campbell, Lesley Good, Elizabeth Hecht, Joseph Hildebrand, Matthew Jervis, Claire
Klevorn, Xiaomeng Li, Brianna Massie, Cameron Parsons, Rajani Ravindranath, Maria
Rodriguez, Margaret Schneider, Xialoel Shi, Kendra Stallings, An Truong, Grace Tung, Emily
Wolter.

This year’s event was organized in conjunction with the 15th Etchells Memorial Lecture to
honor Dr. John Etchells, one of the founders of the “USDA-ARS Food Fermentation Lab”,
now called “USDA-ARS Food Science Research Unit”, stationed in the Department of Food,
Bioprocessing and Nutrition Sciences, NCSU.
Dr. Etchells served as the Research Leader of
this unit for about 38 years with significant
contributions in the fields of microbiology,
chemistry and processing of pickled fruits and
vegetables. In cooperation with the U.S.
pickle industry over 50 years ago, he
developed the pasteurization process for
fresh-pack pickles that is still in use today.
Dr. Etchells’ fundamental studies on the
taxonomy of yeasts from fermenting
cucumbers resulted in two species of yeasts
bearing his name, Torulopsis etchellsii and
Pichia etchellsii. The guest speaker for the
15th Etchells Memorial Lecture was Dr. Antonio
Garrido Fernández, Research Professor and
Director of the “Instituto de la Grasa”, Spain.
He lectured on ”Table Olives in Spain:
Milestones and Challenges”. Dr. Garrido also
met with faculty, staff and students and
shared his worldwide experience in various
aspects of vegetable fermentations
throughout his research career.
Member News:

Announcing:
Owen R. Fennema Professorship in Food Science
College of Agricultural and Life Sciences
University of Wisconsin-Madison

By Daryl Lund, 1st PhD student

August 1, 2012, the Food Science and Technology Community lost a leader in food chemistry and a real icon. Owen Fennema, advisor to many undergraduate and graduate students and my major professor, mentor and life-long friend, passed away after suffering through cancer. He was truly a giant in Food Science and may legitimately be called the Father of Food Chemistry. Many students were fortunate enough to have studied with him and experience first-hand the qualities that made him an outstanding teacher and researcher.

Contributions to Food Science and Technology: Owen’s primary professional society home was the Institute of Food Technologists (IFT). He made numerous contributions, including serving as its president from 1982-83; as its treasurer from 1994-99; and as editor-in-chief of IFT’s peer-reviewed journals from 1999-2003. During his tenure as Editor in Chief of the journals he completely reversed the downward slope in quality that was threatening the journals. Owen transitioned IFT’s journals into the 21st century that began a long climb for the journal to reach respectability among food science scholars. His contributions to the successes that IFT’s journals are enjoying today cannot be underestimated. He was honored in the profession by receiving four of IFT’s eleven awards, the most of any single individual since IFT’s founding in 1939 and the only person who received two awards in one year. In 1988, Owen received IFT’s most prestigious award, the Nicolas Appert Award, for lifetime achievement and excellence in food science. In 1990, he was elected a Fellow of the Agricultural Food Chemistry Division (AGFD) of the American Chemical Society (ACS). In 1995, he received AGFD’s highest award, the Award for the Advancement of Application of Agricultural and Food Chemistry. In 1993, Owen received an honorary degree Doctor of Agricultural and Environmental Sciences from Wageningen University, Wageningen, Netherlands. Owen made many contributions to international food science, not the least of which was his service to the International Union of Food Science and Technology (IUFoST) to which IFT is an adhering body. He served in various capacities in the organization, and from 1999 to 2001 Owen served as the first President of the International Academy of Food Science and Technology.

His Signal Impact: Owen Fennema has been referred to as the “father of food chemistry” as a result of the seminal text and reference book, “Fennema’s Food Chemistry.” He recognized the need for a book that pulled together the current knowledge of food chemistry with chapters authored by world-wide authorities. As a result, this book catalyzed more research in food chemistry and much more is known today because the text pointed out the research that was needed. Throughout his career he continued to emphasize and lead researchers to more significant research. This was seen directly in the change he brought to IFT’s journals.

Owen had a lasting influence on many food scientists as he served as mentor to both his own students and many others as well. He inspired PhD students to pursue their research...
and launched several onto careers in the academy. He inspired others to careers in industry and with all of them provided a role model for professionalism and excellence.

Owen truly had a global influence, impacting both lives and educational programs of numerous institutions. He was one of the first American food scientists to be invited to South Africa, and upon acceptance, insisted that he speak at black institutions in South Africa. International organizations also helped ensure that there was a mechanism for continued scholarly activity in many international dimensions. His impact was further demonstrated by the lectures he gave around the world and his mentoring many international students.

**Owen R. Fennema Professorship:** To honor Owen and to ensure his legacy will live on indefinitely, Dr. James Behnke and I are co-chairing a campaign to establish the Owen R. Fennema Professorship in Food Chemistry at the University of Wisconsin-Madison. This professorship will enable the UW Department of Food Science to attract and retain top talent in order to inspire generations of future students.

To make a contribution to the fund, please visit the University of Wisconsin Madison Food Science Department’s website (http://foodsci.wisc.edu/) or go directly to https://secure.supportuw.org/MultiPage/processStep1.do?seq=16486.

**Grad Student Request for Survey Participants**

My name is Linda Goldner and I am a Food Safety graduate student at Michigan State University. As part of the degree requirements, I must complete an Applied Research Project. I am researching food safety training and food safety culture trends in the food and beverage industry, as well as hoping to assess the relationship of food safety training (and culture) and product recall/withdrawal occurrence. This study may contribute to the food and beverage industry’s understanding of the impact of food safety training and food safety culture on their respective products.

The title of my study is "An Overview of Food Safety Training and Culture in Industry." I have created a 10 question electronic survey via Survey Monkey, which should take about 15 minutes to complete. This survey is directed at individuals in industry that are responsible for food safety training and/or culture development at their firms. The survey will be open for data collection from July 1 to July 31, 2013.

If you are interested in participating in the survey, please email me at foodsafetysurvey@yahoo.com and I will reply with the survey link. Please feel free to forward the survey link to your colleagues. Additionally, you may directly access the survey via this link: http://www.surveymonkey.com/s/82KR55T.

If you have any questions, I may be contacted via the same email address.

Thank you in advance for your interest and cooperation.

(The survey has been configured such that the data will be collected anonymously, and responses cannot be traced to the respondent. Further, upon study completion, all email addresses received will be deleted.)

[Editor’s Note: Please support Linda’s research project.]
In Memoriam: William Duncan Powrie, Ph.D., Founder and Lifetime Member of Phi Tau Sigma

“William (Bill) Powrie was born and raised in Toronto, Ontario. He obtained a BA in 1949 from the University of Toronto, then entered graduate studies and received an MA in Food Chemistry in 1951. Thereafter he went to the University of Massachusetts where he received a PhD in Food Science, Chemistry and Chemical Engineering in 1955. From 1955-56, he was Head, Food Research in the Division of Horticulture, Agriculture, Canada, in Ottawa.

From 1956-59 he was an Assistant Professor in the Department of Agricultural Engineering at Michigan State University and from 1959-69 was on the faculty of the Department of Food Science at the University of Wisconsin.

In 1969 Dr Powrie came to UBC as a Professor and Head of the newly-formed Department of Food Science. Besides his duties as Head of Food Science, he was Head of the Department of Bio-Resource Engineering from 1969-76 and Acting Head 1979-1980.

A food scientist with a specialization in food chemistry, Dr Powrie taught courses in Food Chemistry, Food Lipids and Food Dispersions at the undergraduate and graduate levels. His research focused on the assessment of the safety of food and on food preservation. Among projects that he undertook on food toxicology were ones on paralytic shellfish poisoning and on mutagens and carcinogens in food. Projects on post-harvest biotechnology involved the modified atmosphere storage and packaging of fruit, after his research group discovered in the early 1980s that the shelf-life of small berries such as blueberries and raspberries could be extended by slowing the metabolic processes.

Dr Powrie’s research publications included papers in the scientific literature, book chapters and industry publications. He was very active professionally and served as Chairman of the Canada Committee on Food, Board Member of the Canadian Hunger Foundation, advisor to FAO, Chairman of the BCASCC Food Science Lead Committee and other professional groups. He was a Commissioner of the Royal Commission on Pesticides and Herbicides. His service was recognized in the William J Eva Award from the Canadian Institute of Food Science and Technology in 1979, and a Fellowship from this body in 1989. He was awarded Fellowships of the Chemical Institute of Canada and the Institute of Food Technologists.

Dr Powrie resigned as Head in 1989 and retired from the Faculty in 1991. A graduate scholarship was named in his honour, the W D Powrie Graduate Scholarship, awarded annually. Following official retirement Dr Powrie continued research and development on modified atmosphere packaging of fruits and vegetables and served as Senior Vice-President of SunBlush Technologies Corp., a Toronto-based company with UBC patents for this technology.

Dr. Powrie passed away peacefully on May 30, 2013.

R Blair and C R Nichols 2003 Photo: UBC Archives - Historical Photographs”
From: http://www.landfood.ubc.ca/about-us/faculty-history/faculty-staff/william-powrie
Obituary  "Nov 1, 1926 - May 30, 2013

After 86 wonderfully lived years, William Powrie passed away peacefully in the arms of a family member in North Vancouver.

He was predeceased by his his son Mark and will be lovingly remembered by Jean, his wife of 58 years, sons Steve (Rhonda), Don, and Scott (Carla), his daughter Glenna, and his brother David. His grandchildren, Brianna, Taylor, Cole and Morgan, will miss the special times spent with their "Poppa". Bill was born and raised in Toronto, and later moved to the US to pursue a Ph.D. This led to Professorships at Michigan State Univ and the Univ of Wisconsin. In 1969, he moved to UBC as Head of the Food Science faculty. Family and friends are invited to share in an open house celebration of Bill's life on Sat, June 8 from 3 - 6 pm at the Powrie home in North Van."

Published in The North Shore News from June 5 to June 7, 2013 (http://www.legacy.com/obituaries/richmondnews/obituary.aspx?pid=165160965#fbLogged Out)

Personal Remembrances of Professor William (Bill) Powrie, Ph.D.

by Daryl Lund, Ph.D., Emeritus Professor University of Wisconsin – Madison, Phi Tau Sigma Lifetime Member, and Phi Tau Sigma Past President, and current Treasurer and At-Large Councilor.

In 1963 I joined the Department of Food Science as a Master's degree candidate in the laboratory of Professor Owen Fennema. At that time the Department was growing and several professors had to share an office and Fennema's officemate was Bill Powrie. Professor Powrie had been recruited to UW from Michigan State University and joined the department to teach food chemistry. It was a very amicable relationship between the two, even having to share a telephone that was passed back and forth through a hole in a bookcase separating the offices.

Bill taught the food chemistry class without a food chemistry textbook (which ultimately prompted Professor Fennema to undertake assembling the classic Food Chemistry textbook). Professor Powrie was an infectious teacher with a laugh that could be heard throughout the building. He always was upbeat and he taught food chemistry with great enthusiasm. He would use his hands in wild movements like an orchestra maestro to illustrate a point. His research focused on lipid and protein chemistry (especially from eggs) and he had recruited excellent students. We often had joint seminars and even parties together (especially on Friday afternoons at the local pub). In 1969 Bill moved to the University of British Columbia where he served as department chairman and remained until his retirement.

I can honestly say that the quality of the teaching and my observation of the demands of an academic life at that time planted the seed for me personally to seek an academic position after receiving my Ph.D. These thoughts were based significantly on my observations of Professors Powrie and Fennema, and the fun that they were having. It was probably Bill Powrie who nominated me, along with Professor Fennema for Phi Tau Sigma membership in
1976. Bill was a charter member as a graduate student at the University of Massachusetts in 1953. I was really excited to see him reengage with Phi Tau Sigma recently and I had the opportunity to talk with him and thank him personally for the influence he had on my life. With the passing of Professor William Powrie we lost a really good person. Rest in peace, Bill.

Editor’s Note: Dr. William D. Powrie was the last remaining Founder of Phi Tau Sigma. He conceptualized and established the Evening Discussion Group which brought in pioneering Food Scientists and Technologists as speakers for the UMass graduate students (and faculty) when he was a grad student. This led to the formation of Phi Tau Sigma. (See ‘Historical’ articles, Phi Tau Sigma Newsletters: September 2012, pp 12-13; and October 2012, pp 8-9. http://164.107.52.52/content.php/5-News?s=5c1f74026984e49a72225bc598d6ae63)

I was honored to have the opportunity to get to know Bill in his role as a member of the Phi Tau Sigma Newsletter Committee. He was a gentleman, and a thoughtful man. Bill was proud of Phi Tau Sigma, its roots through to its present. We will be miss him greatly.

Careers: Consultant (Contributed by Kathryn L. Kotula, Ph.D., Lifetime Member Phi Tau Sigma, Executive Secretary and Newsletter Editor)

There are many kinds of consultants, each specializing in part of the many aspects of Food Science and Technology. Most of the consultants I know are retired individuals who have information and expertise that others want. Some, such as me, are individuals who have started their own small business upon seeing a need. There are some larger consultancy companies that have a group of consultants they can assign to projects.

Qualifications: The qualifications needed are based on what the hiring company (client) needs. This includes a mixture of education (graduate) and experience.

Positions: There are as many areas in which to consult as there are disciplines within food science and technology. I work with companies in the food industry, and the attorneys and/or insurance companies that represent the company, to scientifically determine the source of food borne illnesses or spoilage. I know of consultants who specialize in HACCP and GMPs, audits, patent infringement, allergens, process maximization, product development, labeling,…

Duties: The duties of a consultant vary greatly based on what they are tasked to do. Specific to me: I consult with, and am an expert for, attorneys and industry management in litigation and arbitration cases involving food borne illness cases and outbreaks, and occurrences of food spoilage and/or contamination. I have also worked with industry in matters of regulatory compliance, processing innovations, and as a Processing Authority. I have a Farm to Table background (education and experience) including production, processing, regulations, distribution, warehousing, and consumption. What makes me particularly marketable is a unique ability to explain complex scientific concepts and Federal Regulations in a manner which can be readily understood by a non-scientist. I provide an accurate and reliable evaluation of the scientific intricacies associated with food safety and
food quality. I base my evaluation of each case on objective documented scientific information.

Salaries: First, unless one is on retainer with a company, there is no real salary. A consultant is paid based on work performed, in my case on an hourly basis, plus expenses such as travel for the case. The hourly fee that one can charge is based on what the “market” will support, so talk with other consultants doing similar activities about what they charge. This is a delicate decision as consultants that charge too much will be passed over. However, consultants who charge too little will be passed over as well. It has been said that one should consider the entire yearly expenses one expects, then double that figure, and divide by the amount of hours one expects to be working.

Two words of wisdom: Minimize your costs as much as possible. For example: a home office saves rent, utilities, transportation, and other costs associated with an external facility.

Do not leave a paying job expecting to “make it big” as a consultant. The work can be sporadic at times. (This is probably why most consultants that I know have retirement income.) This is not a career I would suggest for a new graduate (not enough experience yet to compete), nor someone with a family to support.

Benefits: The consultant is responsible for his or her own benefits. In my case this involves paying my own health insurance and retirement.

Why be a consultant?: I became a consultant because I saw a niche that needed to be filled – the need to get science based, factual information to attorneys and insurance companies in litigations and arbitrations regarding food borne illnesses or spoilage. Having my own consultancy also has given me the opportunity to locate near family, one of my high priorities. Retired colleagues consult to work on interesting projects, and/or supplement their income.

Memories of Dr. Carl R. Fellers: (*Used with permission of Phi Tau Sigma Member Dr. John J. Powers)

CARL FELLERS, THE MAN By JOHN J. POWERS*
EDUCATION, EARLY EDUCATION AND MARRIAGE

Why UMASS Rather than the University of Washington?

"Let us return to Carl Fellers. Readers can see for themselves the differences between Walter W. Chenoweth and Carl R. Fellers inasmuch as both are being chronicled here. One question arises: Why did Carl Fellers leave the University of Washington? Dr. David Fellers, the Fellers’ son, raised that question in his write-up of the Fellers family. At Washington, Carl Fellers probably was poised to move upward in professional rank: he was already an Associate Professor when he left Washington. Salary most likely was not the reason. His salary was $3000 per year. It’s rather hard to believe that UMass would have offered much above that amount. More
likely the decision was made somewhat akin to that of the first three lines of Sir Walter Scott's poem, the *Lay of the Last Minstrel*, wherein Scott said:

> “Breathes there a man, with soul so dead  
> Who never to himself hath said,  
> This in my own, my native land”

Fellers was not returning to his native land, but to the part wherein he had originated. Being in Massachusetts allowed him to be closer geographically to his parents. From the material written by Dr. Livingston, it is clear that the bonds of family ties were exceptionally strong. More of this will be brought out later when we get to one of the phases of Dr. Fellers’ career in World War II. When he was called to service in 1942 and stationed at Fort Devens in Massachusetts, pending his eventual duty in Australia, gasoline rationing was in effect to aid the war effort. From letters back and forth it is obvious that Dr. and Mrs. Fellers were parsimonious in use of their gasoline ration coupons so as to permit as often as possible a trip to Mexico, New York. To do that Captain Fellers had to have three day’s leave to allow a one day visit to see his parents. In a letter written to his parents June 22, 1942, he told them he had secured a three-day furlough. After his duties were over on Saturday, June 27, he would drive to Amherst, they all would go to Mass at 7:00 A.M., Sunday, have breakfast, then head for Mexico, New York. He said only he, Josephine and their son, Stephen (the youngest one), would stay with Frank and Mary Fellers, his parents, that Cora, his sister, would make arrangements for the other children to stay with various relatives nearby. He said he would have to leave early Tuesday morning in order to be back at Fort Devens that evening. Two days thus would be consumed just in traveling. The trip must have been a killer. The speed limit was 35 mph to aid the war effort through the consumption of less gasoline and wear on tires. Unlike today where speed limits are often exceeded, one can be fairly sure that the 35 mpg limit was abided by, not solely for legal reasons, but as a contribution to the war effort. Civilians in general complied faithfully with the wartime regulations out of a sense of patriotism. The distance from Fort Devens to Mexico, New York, is approximately 280 miles as the crow lies. That mythical straight line was even less available than it is today. The Interstate Highway System didn’t exist. Roads were mostly two lanes, and they went straight through cities and towns rather than bypassing them. Parenthetically, it might be pointed out that returning home from Mexico, New York, Carl Fellers would have run out of gas had not the Massachusetts State Police come to his aid. He had enough gasoline available to get to Amherst, Mass., but not beyond. There was no gasoline available in Amherst. Had not the State Police as a courtesy to an officer in uniform lent him four gallons, he would not have made it to Fort Devens."

(We encourage individuals who knew Dr. Fellers to provide us with their memories of Dr. Fellers for this section of the Newsletter.)

**Dues Reminder:**

If you have not already paid your dues, Phi Tau Sigma Member dues are $15 per year, Student/Associate members are $10 per year. Lifetime Membership is $300 (just once). Please access the Phi Tau Sigma Membership Renewal Notice at: [http://phitausigma.org/misc.php?do=form&fid=2](http://phitausigma.org/misc.php?do=form&fid=2), and provide the requested profile information which is needed to update our directory of members. Proceed on to pay by PayPal.
Dues can also be paid by check payable to Phi Tau Sigma, (made with U.S. Funds and drawn on a U.S. Bank).
Mail to Phi Tau Sigma Treasurer: Daryl Lund, Ph.D.,
      May 16 to November 30: 151 E Reynolds Street, Cottage Grove, WI 53527.
      December 1 to May 15: 11815 N 97th Avenue, Sun City AZ 85351

You are welcome at any time to give a donation to the Dr. Carl R. Fellers Award Fund, the Dr. Gideon “Guy” Livingston Scholarship Fund, Phi Tau Sigma Student Achievement Awards Fund, Phi Tau Sigma Special Recognition Award Fund, Dr. Daryl B. Lund International Scholarship Fund, Honorary Society Advancement Fund, or the President’s Fund.

We also ask each Chapter to send a list of their current, and lapsed, members along with contact information to the Chapter Affairs Committee Chair, Chris Daubert, Ph.D. at: cdaubert@unity.ncsu.edu, to help ensure our records are accurate.

Editorial: (Contributed by S. Suzanne Nielsen, Ph.D., Phi Tau Sigma Lifetime Member, and President 2012-2013)

A Year in Review

We’re getting ready to celebrate the 60-Year Anniversary for Phi Tau Sigma during the IFT Annual Meeting in Chicago! It’s been a strong year for our organization. While there is always room for further action, we’ve made significant progress on the goals we set for 2012-13:

- Work with Chapters to increase membership and strengthen local units
- Enhance relationship with IFT, and increase Phi Tau Sigma visibility at IFT Annual Meeting
- Update Constitution and Bylaws
- Recognize outstanding students and professionals
- Continue to seek ways to become financially stable
- Continue to identify and nominate qualified individuals and encourage lifetime membership
- See and utilize input from stakeholders of the Society

Following are highlights of the great contributions our standing and ad hoc committees made to these goals and our organization over the past year:

Awards – Selected winners for four major awards, and created a new Founders’ Award and Outstanding Chapter of the Year Award.

Chapter Affairs – Surveyed food science programs and began follow up with programs

Constitution & Bylaws – Revised Guidelines document of officer and committee chair responsibilities, and drafted updated Constitution and Bylaws

Finance – Prepared monthly and annual financial reports and underwent external audit

Membership & Qualifications – Reviewed nominations for new members and developed Guidelines document for membership nominations
Newsletter & Communications – Developed and distributed 11 monthly Newsletters/year

Nominations & Elections – Managed process resulting in new President Elect, Councilors, and Alternate Councilors

Program – Developed five symposia/sessions for IFT Annual Meeting

In addition to specific committee activities, we enhanced our relationship with IFT Presidents, and we met with Food Science Department Heads/Chairs to update them on Phi Tau Sigma and secured their support. The work we did to develop Guidelines documents for officers and committees will be especially helpful to each new leadership team of Phi Tau Sigma. Finally, we are very excited to host an Advisory Council Meeting during the IFT Annual Meeting. This luncheon meeting on Saturday, July 13, 11:30 a.m. – 1 p.m. (see schedule and note about ticket, page 1), will provide Chapter representatives an opportunities to network and share best practices. We hope you’ll be able to attend some of the many Phi Tau Sigma-sponsored events during the IFT Annual meeting.

Plan to help us celebrate the 60-Year Anniversary of Phi Tau Sigma!

About Phi Tau Sigma Communications:

The Phi Tau Sigma Newsletter Committee includes: Kathryn L. Kotula, Ph.D. (Chair and Editor - klkotula@msn.com), Anthony W. Kotula, Ph.D., Jennifer McEntire, Ph.D., William Powrie, Ph.D., Emily Steinberg, Ph.D. Please be responsive to their inquiries for information for the Newsletter.

The Newsletter Committee particularly wishes to share news from Phi Tau Sigma Members and Chapters. Please submit this information to the editor.

Items for the monthly Phi Tau Sigma Newsletter should be emailed in Word (97-2003 compatibility mode) to Editor Kathryn L. Kotula, Ph.D. at klkotula@msn.com. Write “Phi Tau Sigma Newsletter” in the subject line. Please provide the information by the 1st of the month. Thanks.

Editors Note: The Phi Tau Sigma Newsletter will not be published in August 2013. Look forward to the Newsletter again in September 2013.

Documents:

Phi Tau Sigma Documents can be found on the Phi Tau Sigma website (www.phitausigma.org), Click the Documents button towards the top middle OR directly at: http://164.107.52.52/content.php/190-documents. Be sure to log in to access the attachments/forms.

These include:

Model Chapter ByLaws
http://164.107.52.52/content.php/194-Model-Chapter-By-Laws

Start or Renew Your Chapter
http://164.107.52.52/content.php/190-documents/addcontent
Corporate Sponsors:

Phi Tau Sigma has begun accepting Corporate Sponsorships.

Phi Tau Sigma is a non-profit 501(c) (3) charitable organization, so your contributions are tax deductible to the extent provided by law.

Although these are titled “Corporate Sponsorships” we also include Universities, Government agencies, Associations, Consultants, and individuals who can make a substantial donation.

Contributions are appreciated in any amount, and can be made by way of the Phi Tau Sigma website (http://phitausigma.org/, click Membership-Dues, then “Industry Sponsors…read more”), directly at http://164.107.52.52/content.php/146-Industry-Sponsors, or by directly contacting: Treasurer Daryl Lund, Ph.D. (dblund@wisc.edu). Please write “Corporate sponsorship” in the subject line.

Company contributions of $500 or more will be recognized publicly by the Society at the annual meeting, on the Phi Tau Sigma website, in printed material associated with relevant programs and events, and in the Phi Tau Sigma monthly Newsletter. Naming rights are also available at select levels of contribution.

Some corporations will match individual contributions of their employees, so check with your company about matching funds.

Sponsorship opportunities are available for the Phi Tau Sigma Annual Recognition Event, Phi Tau Sigma Symposium, Phi Tau Sigma Special Recognition Award, Phi Tau Sigma Student Achievement Award (up to 3 will be awarded), the Dr. Gideon “Guy” Livingston Scholarship Fund, the Dr. Daryl B. Lund International Scholarship Fund, the Honor Society Advancement Fund, the President’s Fund,. There are also opportunities for student scholarships named for the sponsoring company.

For more information contact the Treasurer, Daryl Lund, Ph.D. (dlund@cals.wisc.edu), or the Executive Secretary, Kathryn L. Kotula, Ph.D. (klkotula@msn.com). Please write “Corporate sponsorship” in the subject line.
Sponsors for 2013 Awards and Events:

Theron “Tee” Downes, Ph.D., Professor Emeritus, Michigan State University School of Packaging and adjunct professor, Clemson University Department of Food, Nutrition, and Packaging Science. He is a member of the Institute of Packaging Professionals and a Fellow in the Institute of Food Technologists where he co-founded the Food Packaging Division.

TWINS, LLC is a consulting group based out of Kentucky that focuses on innovative solutions using traditional wisdom to address today’s pressing problems for the food industry. Currently, services includes numerous training activities ranging from food safety, HACCP, SQF and Food Defense, validation procedures for small scale processors and troubleshooting for safety and quality issues.

Dr. Daryl and Mrs. Dawn Lund Dr. Lund is a past President of Phi Tau Sigma, a Lifetime Member, and current Treasurer; Emeritus Professor, University of Wisconsin.

Professor J. Ralph Blanchfield, MBE, Consultant in food science, food technology and food law with his own international practice for the past 33 years, following 34 years in industrial food science and technology and management.

Hawkins, Inc. is a progressive concern that manufactures and distributes specialty chemicals and provides functional solutions for a wide variety of industries. The Food Ingredient Group is a leading provider of innovative pathogen control technologies for the food industry. The recent formation of Ingredient Works, an entity conceived to capitalize on our expertise in functional ingredient applications, food industry knowledge, technical service, and extensive product portfolio, is focused on the comprehensive science of shelf-life, providing customized solutions to both the common and the highly complex issues faced every day by food manufacturers. The ultimate goal for the Hawkins Food Ingredient Group is to re-define the concept of shelf life and become a complete solution provider to the food industry, addressing processing issues surrounding pathogen control and microbial protection, color and flavor oxidation, moisture management and texture optimization.

Bush Brothers & Company started in 1908 in Tennessee after A.J. Bush bought out his partners in tomato processing, the Stokely Brothers. The company, which is best known for bean products, has expanded multiple times in processing facilities and types of products, and transformed itself from a regional cannery to a national brand.

New Sponsors:

Mary A. Keith, Ph.D., L.D, University of Florida, Hillsborough County Extension. Previously at University of Illinois and a member and Councilor from Chicago Section, with Florida Section since 2000 and served as Section Chair and Secretary. Member of the Academy of Nutrition and Dietetics and the Society for Nutrition Education and Behaviour as well as National Extension Association for Family and Consumer Science.
**Dr. Paul and Mrs. Donna Fellers**, retired after 31 years from the Florida Department of Citrus, and currently living very actively in Winter Haven, Florida. (Son of Dr. Carl R. Fellers)

**Dr. Theodore P. Labuza** is a Lifetime Member of Phi Tau Sigma serving on the Audit Committee, a Past President of the Institute of Food Technologists (IFT) and the Morse Alumni Distinguished Teaching Professor of Food Science and Engineering, University of Minnesota.

**Dr. Mary K. Schmidl** is the 2013-2014 President of Phi Tau Sigma, a Lifetime Member, a Past President of the Institute of Food Technologists (IFT) and Adjunct Professor, University of Minnesota.