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# 華美食品學會

Chinese American Food Society

Quarterly Newsletter

## MESSAGE FROM THE PRESIDENT

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Dear CAFS members,

It has been a great honor, privilege, and pleasure serving all of you in the capacity as a president during the year 2006-2007. A lot had happened to me and my family during the year, and I would not have done all the work without their full support. I would like to give my hats to all the officers and organizing committee members who have been working so hard with me on the Global Chinese Health Food Symposium, which is about to take place (July 27-28) at McCormick Place in Chicago. Gratitude is extended to the Joint Institute of Food Safety and Applied Nutrition (JIFSAN) for their strong support for the GCHFS. Just a reminder, there is still time for you to sign up for the event or to the dinner on Friday night. Detailed information on the symposium could be found at the official website [www.ChineseHealthFood.org](http://www.ChineseHealthFood.org) and in this newsletter as well.

This year we will also be hosting a CAFS Annual Banquet on Monday evening during IFT besides the dinner for the symposium. Please bring a good appetite and come to refresh friendships with old friends while making new ones. The time and location of the restaurant will be announced in this newsletter. There are several young professionals joining the core working group at CAFS, and the dinner banquet is an excellent place to get to know them. I am convinced that CAFS will continue to grow and prosper with new blood, and as CAFS becomes more proactive in scholarly activities. Although we did not get the conference funding from USDA NRI this year, but the fact that a proposal was submitted and CAFS now has a DUNS number both mean a lot to CAFS.

I am much obliged to the guidance and advice provided by many former presidents of CAFS. It would not be possible at all for me to stay on the right track and to service our members without their full support. The efforts provided by key officers behind the scene are highly appreciated. Dr. Fur-Chi Chen, our newsletter editor, and Dr. April Hsu and Dr. Alan Chu, the lovely couple that forms the core of the CAFS directory team, have all been doing a fantastic job. Now that with the addition of a new family member to the Chu's family, I would like to encourage other members to step up and take over the directory duty so that April and Alan could take a break and spend more time with their son Pika.

There remain various tasks to be done to make CAFS a bigger and cohesive family. I am confident that the insightful leadership provided by Dr. Hongda Chen will bring about a new and dynamic horizon to CAFS as we step into the iPhone generation. Please join me in welcoming Dr. Hongda Chen as our CAFS President for 2007-08 and give him our full support.

Thank you all so very much and look forward to seeing you in Chicago.

Sincerely yours,

Martin

### Newsletter Editor:

*Fur-Chi Chen*

*Institute of Agricultural & Environmental  
Research*

*Tennessee State University*

*3500 John A. Merritt Blvd.*

*Nashville, TN 37209*

*fchen1@tnstate.edu*

## RESULTS OF CAFS ELECTION

President-elect: Dr. Hong Zhuang

Directors: Dr. Albert Y.C. Hong

Ms. Angel Yang



\*\*\*\*\*

*(Beginning his term in 2007-2008)*

President: Dr. Hongda Chen

(elected in 2006 as president-elect)

*(Continue to serve in 2007-2008)*

Director: Dr. Jack Huang

Director: Dr. John Shi

Secretary: Dr. Fur Chi Chen

Treasurer: Dr. Vivian C.H. Wu



\*\*\*\*\*

### Reported by:

CAFS 2007 Nominations Committee

James H. Moy, Chair

Catharina Ang

Peggy Y.H. Hsieh

Steven Pao

\*\*\*\*\*

**2007 Executive Committee Meeting will take place on Sunday, July 29 at 2-4 PM  
in the International Lounge.**

## CAFS Awards



### CAFS Distinguished Service Award

*Name:* Dr. Martin Lo (University of Maryland)

*Service:* For long outstanding services for CAFS

### CAFS High School Student Scholarship winner

*Name:* Ms. Christina Zhou (senior)

*School:* Macomb High School, Illinois

*To attend College this Fall, Sept, 2007:* Harvard University

### CAFS Graduate Student Scholarship winner

*Name:* Yu Wang (Advisor: Prof. Chi-Tang Ho)

*School:* Rutgers, the State University of New Jersey

*Research:* Flavor evaluation of Maillard reaction

CAFS 2007 Award Committee

Hong Zhuang, Chair

Yao-wen Huang

Zulin Shi



## 2007 CAFS Annual Banquet

**Monday, July 30th at Lao Sze Chuan in Chicago Chinatown.**

**5:30 - 9:00 PM**

**Program:**

- 5:30 Registration, Social Hour/Cash Bar
- 6:30 Welcoming Remarks  
Acknowledging Guests and New Members
- 6:45 Dinner
- 7:30 President's and Committee Reports  
CAFS Awards Presentation  
Introducing newly elected CAFS Officers for 2007-2008  
Announcing CAFS members winning 2007 IFT awards
- 8:20 Remarks by Past Presidents  
Special Announcements
- 8:35 President's Final Remarks and  
Passing the Gavel to the Incoming President
- 8:45 Drawing of Door Prizes
- 9:00 Meeting Adjourns

**Location:**

Lao Sze Chuan in Chicago Chinatown  
2172 S Archer Ave, Chicago, IL 60616  
Phone: (312) 326-5040.

**Cost /person:**

- \$30 for members and spouses
- \$20 for student members
- \$45 for non-members
- \$30 for student non-members
- (Money will be collected at the front desk)

**Special Notes:**

New CAFS member will receive a free CAFS 30th anniversary polo shirt to welcome them to the society. Early registration is strongly encouraged. The check payment should be made payable to CAFS and sent to Dr. Vivian Wu at 5735 Hitchner Hall, Room 106, University of Maine, Orono, ME 04469-5736. Her other contact info are: Phone: 207-581-3101; Fax: 207-581-1636; E-mail: [vivian.wu@umit.maine.edu](mailto:vivian.wu@umit.maine.edu).



## 2006 Annual Banquet Report

By Dr. Hongda Chen

“Ask not what your country can do for you; ask what you can do for your country.”

CAFS President James Moy used the famous phrases by President John F. Kennedy in his January 20, 1961 inaugural speech to urge all members, especially the younger members, to think about “Ask not what your society (CAFS) can do for you, ask what you can do for your society.” to end his presidential address at CAFS 2006 annual banquet held June 26, 2006 at Peacock Garden Restaurant, Orlando, Florida. Though it has been more than a year past, the memorable event is still so vividly in front of my eyes. I hope this report will remind all the members and friends to come and enjoy the CAFS 32nd annual celebration to be held on Monday, July 30, 2007 (for more details, see a separate entry in this newsletter.)

CAFS 31st celebration was a smashing success. Despite the pouring rain of a typical Florida tropic storm, the event attracted more than 70 members and honored guests. IFT immediate past President Dr. Herbert Stone, Executive Vice president Ms Barbara Keenan, Special Projects Leader Amada Perl, and the current Chair of IFT International Division Dr. Yao-Wen Huang were among the VIP guests. Dr. Stone and Ms. Keenan were asked to offer brief remarks.

The seven course dinner provided yet another satisfactory sensory experience of southern Chinese cuisines. To assure the quality of foods, President Moy had led a team including Drs. Martin Lo, Yao-Wen Huang, Fu-hung Hsieh, and Hongda Chen to taste and test the cooking of the restaurant prior night. The specific instruction given by President Moy was “less salt, less fat, no MSG, and healthy” for the banquet food preparation.

After the dinner, President Moy delivered his State of the Society address. He pointed out that “the Society is stable, forward looking, and enthusiastic about the future. It has a core of dedicated members willing to work for the betterment of the society, but needs more members to participate, and needs more new members. CAFS is financially struggling with the current balance in the treasury \$6,211. Not collecting enough membership fees, expenses have exceeded income, no other sources of income, and needs to find way to improve our financial situation are a few challenges to be addressed promptly. CAFS currently has memberships of 47 life members, and 270 recordable.”

Dr. Yao-Wen Huang reported that CAFS Executive Committee voted on 6/25/06 to be the organizer of the Global Chinese Health Food Symposium 2007, to be held for two days prior to the 2007 IFT annual meeting in Chicago. IFT, the CIFST and the Health Foods Society of Taiwan are the co-sponsors.

Dr. Moy introduced newly elected officers for 2006-2007: President-elect Dr. Hongda Chen (USDA), Treasurer Dr. Vivian Wu (U. of Maine), Secretary Dr. Fur chi Chen (U. of Tennessee), Directors: (continuing) Ms. Pamela Tom (UC-Davis), Dr. Hong Zhuang (USDA), (newly elected for a two-year term) Dr. Jack Huang (Schwen's Sales Enterprises), and Dr. John Shi (Agriculture & Agri-Food Canada).

Dr. Moy expressed his gratitude to the nomination committee (Steven Pao, Peggy Hsieh, Jack Huang and Martin Lo), the Web communication Committee chair Dr. Yi-Fung Chu, Newsletter editor and current secretary Afra Yeh, and Membership Director Editor April Hsu, and Judy Chan for proof-reading all four issues of the newsletter.

CAFS members had once again captured multiple prestigious professional awards. President Moy and the banquet attendees congratulated the following members for their honors and awards in 2006:

Elected a fellow of the International Academy of Food Science and Technology:

Dr. Peggy Hsieh (Florida State U.), Dr. Lucy Sun Hwang (Nat. Taiwan U. Graduate Inst. of FST), and Dr. Chi-Ting Ho (Rutgers U.)

2006 IFT Carl F. Fellers Award: Dr. Daniel Fung (Kansas State U.)

2006 IFT Calvert Willey Distinguished Service Award: Pamela Tom (UC-Davis)

Dr. Fung and Ms. Tom gave brief remarks.

*Continue on Page 6*

## Updates on the Global Chinese Health Food Symposium

The program is now updated and available on the symposium website [www.ChineseHealthFood.org](http://www.ChineseHealthFood.org)



## Global Chinese Health Food *Symposium 2007*



- ◆ The symposium dinner sponsored by the Joint Institute of Food Safety and Applied Nutrition (JIFSAN) of the University of Maryland will take place on Friday, July 27 at the Phoenix Restaurant 2131 S Archer Ave # 2 , Chicago, IL 60616; Phone: (312) 328-0848. The social hour will start at 5:30, followed by Dinner Speech by Dr. Roger Clemens at 6:15. The dinner will be served at 7 or so immediately after the speech. It is free for all GCHFS attendees, and \$45 for friends and family who did not register for the symposium.
- ◆ IFT will provide two buses to transport the attendees from McCormick Place to the Phoenix restaurant around 5 PM, and the buses will take the attendees back to the convention center then downtown Chicago where most hotels are.
- ◆ Dr. Ram Rao from USDA CSREES has agreed to give a brief lunch talk on Saturday, July 28 on USDA's interest in functional foods.
- ◆ Dr. Steven Chen from Hong Kong University will lead the round table discussion on the second day afternoon to conclude the symposium.
- ◆ Kraft Foods offers a field trip for Chinese delegates (China and Taiwan) to tour their Glenview campus. The tour bus will pick up the delegates on Monday, July 30 at 12:30 in front of McCormick Center and bring back the group to CAFS dinner in Chinatown. Preregistration is required by email to me at [ymlo@umd.edu](mailto:ymlo@umd.edu).

### **2006 Annual Banquet Report (Continue)**

The CAFS past presidents Yen-Con Hung and Daniel Fung offered remarks. Dr. Sharon Shoemaker of UC Davis informed the members about the '06 Food Summit (co-organized by IFT and CIFST) to be held in Xiamen, Nov. 5-8, 2006.

In his final remarks, President Moy stated that CAFS should consider the five goals for the coming year suggested by the current IFT Executive Committee, namely, continuing education, improving membership, marketing to increase the society's visibility, creating strategic alliance (with other societies), and increasing food science communications.

The banquet adjourned after the traditional happy drawing of door prizes.

*[PS. Dr. James Moy is an excellent mentor to many of us. In coaching me into the CAFS President role, he often told me "According to CAFS tradition, you should do this or that." Publishing a report of the banquet is "traditionally the duty of the President-Elect." for the first newsletter after the annual meeting. My submission of this report before the subsequent annual meeting may be viewed as my effort of innovation. I hope it will help bring more members and friends to the CAFS banquet this year.]*



## Member News

### Congratulations

#### DR. YUN-HWA PEGGY HSIEH NAMED IFT FELLOW

Yun-Hwa Peggy Hsieh is currently a Professor of Food Science in the Department of Nutrition, Food and Exercise Sciences, Florida State University, Tallahassee, Florida. She received her B.S. degree in Nutrition & Foods from Fu Jen University in Taiwan, M.S. degree in Animal Science from Purdue University, and Ph.D. in Food Science from Florida State University. Prior to joining the faculty at FSU in 2003, she taught at Auburn University for ten years. She holds ten patented and patent-pending technologies and has been an invited speaker to more than 60 national and international conferences.



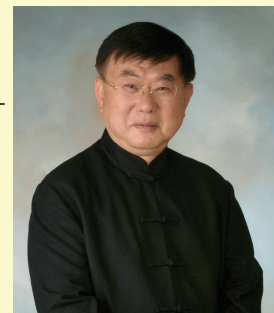
The primary research interest of Dr. Hsieh has been the development of rapid and reliable methods for ensuring food safety and quality. In the past fourteen years, her laboratory has successfully characterized several heat-stable muscle proteins as the marker proteins for development of specific monoclonal antibodies. These antibodies are used as a probe for the detection of meat origin or target proteins in heat-processed products. This research is important not only to discourage the illegal practices of food adulteration on the retail market but also to prevent the spread of Mad Cow Disease. Two diagnostic companies have licensed her technology for commercializing test kits to detect the banned animal tissue in food and animal feeds. To date, three immunoassay kits using antibodies developed in Dr. Hsieh's laboratory are available on the international markets. Other rapid methods she has developed including a non-instrumental microrespirometer for real time detection of spoilage microorganisms, and immunoassays for endpoint temperature determination in meat. Her research interests are also extended to functional foods. These studies include the suppressing effect of jellyfish protein on arthritis and the functional ingredients in several Chinese herbs.

Dr. Hsieh was the CAFS President for 2000-2001 and has been an active CAFS member in the past fourteen years. She is a Fellow of the International Academy of Food Science & Technology (IAFoST) and a newly elected Fellow of the Institute Food Technologists (IFT). She received several awards including the Distinguished Alum Award in 2002 and a Centennial Laureate Award in 2005 from FSU; and the 2005 Distinguished Service Award and the 2004 Professional Achievement Award from the CAFS. She was also honored by her College at FSU as a Tyner Lecturer from 2003-2006, and recently was named Betty M. Watts Professor.

### Congratulations

#### DR. TUNG-CHING LEE WON BABCOCK-HART AWARD

Tung-Ching Lee, Professor II (Distinguished Professor of Food Science and Nutrition), Rutgers, the State University of New Jersey, received the 2007 Babcock-Hart Award for contributions to food technology that improve public health through nutrition or more nutritious food.



Iron deficiency anemia, which causes lethargy and incapacitation in adults and impairs the immune system and cognitive development of children, is the most prevalent nutritional problem (~ one billion people) in the world. Lee made two major contributions for combating iron deficiency. He developed technology to produce a novel, simulated, extruded rice product enriched with iron and vitamin A and discovered a novel food approach that with certain preparation/cooking methods and/or combining selected vegetables can enhance the bioavailability of iron in plant foods.

Recent clinical trials verified the efficacy of both of Lee's technologies that have resulted in increased iron stores and reduced prevalence of iron deficiency. His discoveries and active involvement, with current action programs for implementing these technologies by several international organizations, will have major worldwide impact. In recognition of his efforts, Lee receives \$3,000 honorarium from the International Life Sciences Institute North America and a plaque from IFT.

Dr. Lee's diverse research interests include biotechnological applications in food technology, nutritional, safety and toxicological aspects of food processing, nitrification of food through food processing and fortification technology and bioavailability of micronutrients, non-enzymatic Maillard reaction in foods, seafood technology, processing and nutrition of foods for NASA advanced support system on space station for long term trips (e.g., to the Mars, etc.), development of multi-disciplinary approaches for food quality evaluation, biochemistry, chemistry, and nutrition of carotenoids, food extrusion technology, new food products and new processes development, and applied research programs of food technology and nutrition for developing countries.

Dr. Lee is author or coauthor of more than 230 research papers, 30 book chapters and three books. He was elected as a Scientific Editor for the Journal of Food Science since 2000. In May 2001, Professor Lee was appointed by the National Research Council (NRC)/The National Academies, U.S.A., to serve on the committee "Defining Science-based Concern Associated with the Products of Biotechnology". He has developed several new products and new processes now in production and on sale in the U.S. national and international market. He holds several patents. Two of his patented processes have been commercialized in industrial production.

In 1981, Dr. Lee was elected a Fellow of the Institute of Food Technologists. In 1998, he was elected as a Fellow of the American Chemical Society recognizes his outstanding scientific contributions to the field of agricultural and food chemistry. In 2003, Dr. Lee had the honor to be elected as a Fellow of the International Academy of Food Science and Technology (IAFoST). In addition, he has won numerous awards. Dr. Lee's national and international activities have involved collaborative studies with researchers in thirteen countries on six continents.

Dr. Lee previously received "Professional Achievement Award" from the Chinese American Food Society (CAFS) and served as a President of CAFS.



GUNG-HO GRADUATE STUDENT James Moy of Franklin Township, Chinese-born graduate student in the Department of Food Science at Rutgers and president of the University's Chinese Students' Club, uses his training as an engineer (photo left) in his research on freeze-drying of food. An organizer of the 50 member Chinese Students' Club and its enthusiastic leader, he discusses a proposed field trip (photo right) with the club's faculty advisor, Dr. Stephen S. Chang of East Brunswick, professor of food science.

## *An earlier encounter of CAFS Presidents*

*CAFS Immediate Past President Moy (2005-2006) met CAFS Second President Chang (1976-1977) at Rutgers U. in 1963 in New Brunswick, New Jersey  
(A Story From New Brunswick News)*

## *Mixes China - U.S. Dish of Good Will*

Chinese-born James Moy says he came to Rutgers University to learn how to make better chop suey. In a roundabout way, he may be doing that - and promoting Chinese-American good will besides.

Moy - a sort of Ivy Leaguer with chop sticks - is working for a doctor's degree in the Department of Food Science at Rutgers' College of Agriculture.

His doctoral research involves the use of sonic and ultrasonic energy in the new freeze-drying process for foods. The removal of moisture from frozen foods so that the foods can be sold from grocers' shelves instead of from frozen food cases is one of the latest methods of food preservation. Moy is attempting to use sound waves to push moisture from the food cells.

### **Organizes Clubs**

A gregarious soul, Moy talks with as much enthusiasm about the clubs he has helped to organize as he does about food processing.

"It's easy to get members to attend meetings of the Food Science Club," says Moy, a recent past president of the group. "Many of our meetings deal with employment opportunities, and all of us are interested in our careers."

The Chinese Student's Club enrolls about 50 of Rutgers' 80 or so Chinese students, the largest group of foreign students on campus.

"Sometimes foreign students are so serious in their studies; they don't want to take time for social activities," Moy says. "And some say they can always associate with people of their nationality at home."

"They can, of course, but exchanging experiences with people of your own background - and meeting residents others know - are ways of getting to know a country better."

The Rutgers Chinese Students' Club has visited Longwood Gardens in Wilmington, held a Western style Christmas Party, a Chinese New Year's dinner and listened to impressions of China offered by Dr. Horace Hamilton of the Rutgers English Department who lived there for 14 years.

About a fourth of the Chinese enrollment at Rutgers is in library science. The majority are from Taiwan and plan to return.

### **Not Typical Chinese Student**

In this respect, Moy is not a typical Chinese student. He came to the United States 14 years ago from Canton and is an American citizen. He has a bachelor's and master's degrees in chemical engineering from the University of Wisconsin and has worked as an engineer in industry.

The young scientist makes his home with his mother and younger brother in Franklin Township. There they practice and enjoy an assortment of customs from two worlds.

Moy confesses he really likes Chinese food better than American food although, for convenience sake, he eats American style breakfasts and usually has a sandwich for lunch. His ambition is to teach in a university although the idea of being in business for himself appeals to him, too.

In the meantime, Moy studies freeze-drying, acquaints Chinese with American and convinces as many Yankees as he can that there's more to Chinese cookery than they usually find in the local chop suey palace.



## Event Announcements



### 2007 NASYUA Annual Banquet

**Time:** July 29, 2007

6:30pm Registration/ Social time –Xingqiu Lo  
 7:00pm Introduction – Hongda Chen/Liuming Zhou  
 7:10pm Announcement of Election Results  
     – Guohua Feng  
 7:20 pm Congratulatory Remarks by Special Guests  
 7:30pm Dinner  
 9:00pm Story time/Door prize  
     –Yingchang Han/Chao Wu  
 9:30 pm NASYUA business meeting (Agenda to be distributed)  
 10:30pm Karaoke party/adjoin

**Dinner:** Free for student members  
 \$20/adult for other members and friends  
 \$10/adult for member family

**Registration:** Joanne Zhang [northcen@gmail.com](mailto:northcen@gmail.com)  
 765-490-7738 (cell)  
 Yingchang Han [yingchanghan@gmail.com](mailto:yingchanghan@gmail.com)  
 937-537-7325 (cell)

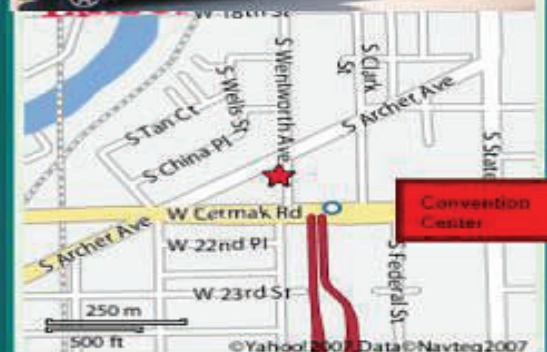
**Membership:** Lou Xingqiu [Xingqiu.Lou@proliantinc.com](mailto:Xingqiu.Lou@proliantinc.com)  
 515-450-2022 (cell)  
[www.NASYUA.org](http://www.NASYUA.org)

### Three Happiness Chinese Restaurant

(312) 791-1228

2130 S Wentworth Ave

Chicago, IL 60616



**NASYUA** 江南大学北美校友会



## 華美食品學會

Chinese American Food Society

4669 Executive Drive

Portage, Michigan 49002

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Visit CAFS on the Web!

**[www.cafsnet.org](http://www.cafsnet.org)**

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### *About CAFS...*

*The Chinese American Food Society was created from an idea generated by a group of passionate Chinese food professionals at the IFT Convention in New Orleans in 1974. One year later, at the IFT Annual Meeting in Chicago, the CAFS as we know it today was born and Professor Bor S. Luh was elected as the first President of the group. Today CAFS continues to grow and serves as the only professional organization for oversea Chinese food professionals. CAFS remains as an active sub-division of the IFT and maintains close relationships with food science societies in Mainland China, Taiwan, and Hong Kong. Currently, the CAFS community has close to 300 Student Members, Members, and Life-Time Members spread over North America, Mainland China, Taiwan, Hong Kong, and other areas of the world.*

The opinions expressed in this newsletter are the opinions of the contributors and do not necessarily represent the official position of CAFS and should not be interpreted as such.

### NOTE FROM THE EDITOR

Dear CAFS Members:

It is time again for us to reunite old friends and meet new ones at IFT meeting and CAFS Annual Banquet. Remember to bring friends and families to join the crowd at CAFS Annual Banquet on Monday, July 30th from 5:30-9:00 PM at Lao Sze Chuan in Chicago Chinatown. I would like to congratulate our newly elected CAFS Officers and CAFS Awardees, and to thank the Nomination Committees and the Award Committees for their great efforts. This year, we have two of our outstanding members being honored by IFT. Dr. Peggy Hsieh was named 2007 IFT Fellow and Dr. Tung-Ching Lee has won the Babcock-Hart Award from IFT. CAFS is very proud of their outstanding achievements. Also I would like to give special thanks to Dr. James Moy for sharing his story and Drs. Martin Lo and Hongda Chen for their contributions to this issue of Newsletter.

See you all in Chicago !

Fur-Chi Chen