

Volume 29
Issue 2

April
2007

華美食品學會

Chinese American Food Society

Quarterly Newsletter

MESSAGE FROM THE PRESIDENT

INSIDE THIS ISSUE:

<i>Message from the President</i>	1-2
<i>2007-08 CAFS Election</i>	3-4
<i>CAFS Awards</i>	5-6
<i>Up-Coming Events</i>	7-9
<i>Job Announcements</i>	9
<i>Member News</i>	10-11
<i>About CAFS</i>	12
<i>Note from the Editor</i>	12

Contributors:

Dr. Martin Lo

Dr. James Moy

Dr. Hong Zhuang

Dr. Daniel Fung

Editor:

Fur-Chi Chen

*Institute of Agricultural & Environmental
Research*

Tennessee State University

3500 John A. Merritt Blvd.

Nashville, TN 37209

fchen1@tnstate.edu

Dear CAFS Members and Friends,

Hope this message finds everyone in good health and happiness. The spring is finally here, and we have also made great strides in the preparation of the forthcoming Global Chinese Health Food Symposium to be held in Chicago, July 27-28, 2007. We have registered the symposium website under all available domain names, including "www.ChineseHealthFood.org", ".net", and ".us". For international visitors who might have difficulties viewing the commercial domains, the exact materials could be accessed at the server site "www.agnr.umd.edu/lo/gchfs/main.htm".

This symposium, hosted by CAFS and IFT and cosponsored by the Chinese Institute of Food Science and Technology (CIFST), Taiwan Association of Food Science and Technology (TAFST), and Health Food Society of Taiwan (HFST), wouldn't have come nearly as possible without the numerous efforts and contributions from many of our members. Over the last three decades, our members have been actively involved in communicating and collaborating with fellow scientists across the Pacific. The representation of CAFS members at meetings and conferences in Asia, as well as the leadership provided by previous Presidents and Officers, are well perceived among various professional societies. It goes without saying that for CAFS to host such a global function it takes a lot of trust and recognition by peer societies, which should be attributed to the solid foundation laid by all members and officers.

There are several key items I would like to bring to your attention:

First, the registration is open and handled through IFT, which takes credit card payment. For international friends who are not members of IFT, you will have to print out the PDF registration form, fill out the information, and fax back to IFT. Please remember that the early registration deadline is May 14, 2007. For members who would like to attend only the dinner banquet, the banquet registration is \$35 for members and \$45 for non-members.

Secondly, we are actively soliciting sponsorships for the symposium. Details on how to become a sponsor are provided on the official website. To date, we have submitted a conference proposal to USDA NRI requesting financial support from the agency, and there are a few others seriously considering our request. We also accept industrial displays and advertisement. Please contact Dr. Vivian Wu at (207) 581-3101 (email: Vivian_Wu@umit.maine.edu) if you are interested in taking advantage of this wonderful opportunity to gain global visibility or know of any potential sponsors that we should get in touch.

Message from the President (Continue)

Thirdly, I would like to acknowledge the involvements of our members and friends, as can be seen from our Advisory Board of the symposium. Experts serving on the board include

Dr. Steven F. Chen, *University of Hong Kong*
Dr. Yong D. Hang, *Cornell University*
Dr. Albert Hong, *Kraft Foods Inc.*
Dr. Fu-Hung Hsieh, *University of Missouri*
Dr. Yen-Con Hung, *University of Georgia*
Dr. Zwe-Ling Kong, *National Taiwan Ocean University*
Dr. Steven Pao, *Virginia State University*
Ms. Amanda Perl, *IFT*
Dr. Pingfan Rao, *Fuzhou University*
Dr. Jimmy Tsai, *Chung Yuan Christian University*
Ms. Shao Wei, *CIFST*

We are very thankful for your continuing support for CAFS functions and activities.

Last but not the least, the organizing committee has put in tremendous amount of efforts and all officers are committed to making this event a success. Your assistance in disseminating the information through your network will be highly appreciated. It is an important function for CAFS to establish itself at a high caliber and become professionally proactive. Please forward any comments or questions to me. Look forward to seeing all of you in Chicago this July!

Best regards,

Y. Martin Lo, 2006-2007 CAFS President



Global Chinese Health Food
Symposium 2007



CAFS ELECTION - 2007

Ballot

President-elect (Vote for one)

Zhuang, Hong. ()

(write-in) _____ ()

Directors (Vote for two)

Hong, Albert Y.C. ()

Huang, Guangwei ()

Yang, Angel ()

(write-in) _____ ()

Huang, Jack J.C. (continues to serve in 2007-2008)

Shi, John (continues to serve in 2007-2008)



Secretary

Chen, Fur Chi (will continue to serve in 2007-2008)

Treasurer

Wu, Vivian, C.H. (will continue to serve in 2007-2008)

CAFS members:

Please vote electronically by sending your ballot to James Moy <jhmoy1@gmail.com>

Indicate in your e-mail: Pres.-elec.: (name) _____

Directors: (name) _____

(name) _____

Or, mail the ballot to: James Moy, 46-334 Kahuhipa St., Kaneohe, HI 96744

Deadline for voting: April 30, 2007

CAFS 2007 Nominations Committee

James Moy, Chair

Catharina Ang

Peggy Y.H. Hsieh

Steven Pao

CAFS 2007 Secretary

Fur Chi Chen

Candidate for President –Elect

Hong Zhuang

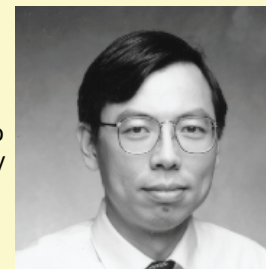
Dr. H. Zhuang is a Research Food Technologist in the Quality Assessment Research Unit, at South Atlantic Area (SAA), Agriculture Research Service (ARS), USDA, Athens, Georgia. Dr. Zhuang received his B.S. in Plant Physiology from the Northwestern University in Xi'an, China in 1982, M.S. in Botany Science from the Institute of Botany, Academia Sinica in 1985, and M.S. in Plant Physiology and Biochemistry in 1992 and Ph.D. in Nutritional Sciences Multidisciplinary in 1996, respectively, from the University of Kentucky, Lexington, KY. Hong Zhuang had been working on research and development as senior research scientist and direct of R&D in the minimally-processed industry for more than 9 years before joining USDA research recently, and has accumulated the experiences in new product development, processing improvement, modified atmosphere packaging, and new technology identification, evaluation and commercialization. Dr. Zhuang has been involved in various volunteer activities in the recent years. He served as the member of the Graduate Poster Competition Committee of IFT Fruit and Vegetable Division for 3 years, the Secretary and Treasure and an abstract reviewer for IFT Fruit and Vegetable Division, Chair of the Registration for the Chicago 2004 and 2005 Supplier's Night. He also served as Secretary of Chinese American Food Society and Newsletter Editor from 2004 to 2005, and a committee member for Food Summit in China 2006 organized by IFT and CIFST (Chinese Institute of Food Science and Technology). He is currently the Chairperson-elect of IFT Fruit and Vegetable Division and a committer member of the Chinese American Food Society.



Candidates for Directors

Albert Hong

Y.C. Albert Hong received his M.S. and Ph.D. degrees in Food Science and Chemical Engineering from University of Minnesota in 1985 and 1989, respectively. He is currently a Principal Scientist in Global Ingredient and Process Research for Kraft Foods. Albert began his career with Kraft in 1990 as a Research Scientist in Basic Research. Since then he has held a variety of positions with increased responsibility including Product Development assignments in several categories including Meals, Enhancers, Cheese, and Dairy. Albert also received his MBA degree from Lake Forest Graduate School of Management in 1996. Albert remains actively involved in various professional organizations and societies including Institute of Food Technologies, American Institute of Chemical Engineers, and Chinese American Food Society. He served as an Executive Member (1997-1999) and Treasury (1999-2001) for CAFS, and as an Executive Member for Refrigeration and Frozen Foods Division of IFT (2003-2004).



Guangwei Huang

Senior Manager/Scientific and Technical Affairs, Almond Board of California

Guangwei Huang joined the Almond Board of California in September 2001 to provide support to ABC Food Quality and Safety Program, International Program, and other technical research projects. Mr. Huang has gained his invaluable expertise on California almonds from experience and academy. He has eight years of first-hand experience working in the California almond industry, most recently as a Quality Assurance Director for a California company in charge of managing and implementing quality procedures for almond processing. He is one of few Chinese people currently working in the California almond industry on the technical side. Besides almonds, he also possesses many years of food industry experience, including nuts, dried fruits, organic baby foods and frozen foods. He manages food safety and almond application research projects, and conducts technical seminars on almond handling, processing, health benefits, and applications in bakery and confectionary products for China and other countries. He also presents research results to scientific and industry audience. Before immigrating to the U. S., Mr. Huang used to work for the Chinese Ministry of health on development of health standards and establishment of testing procedures. He received a Master of Science in Food Science in 1993 from the University of California at Davis, and Bachelor of Science in Sanitary Technology in 1983 from the West-China University of Medical Science.



Angel Yang

It is such an honored to be nominated as a candidate for Director of Executive Committee of CAFS. I have been a member of CAFS for over 20 years and have served in various committees, as well as the Secretary and Treasury in the past.

CAFS is an organization we can all be very proud to be part of it. It provides us invaluable opportunities to network with other Chinese food professionals, to enjoy the comradeship, and to learn from each other. I have a B.S. from National Taiwan University, a M.S from Washington State University, and a MBA from Southern Illinois University, plus over 25 food industry experience. And I find myself continue to learn from my fellow CAFS members. The globalization of food supply chain will also provide opportunity for CAFS to play a more important role in today's world.

Angel Yang is currently working for Starbucks International (editor's note)



CAFS Awards

CAFS Professional Achievement Award

Purpose:

To recognize a professional member for his/her outstanding contributions to the field of food science and engineering, as it relates to teaching, research, extension, administration, or leadership in the food industry.

Eligibility:

Active CAFS members only. The winner receives a commemorative plaque and an invitation to the award ceremony at the CAFS annual banquet.

Nomination:

Nominator should submit a nomination letter, current resume of the nominee, and two reference letters from current CAFS professional members to:

Dr. Hong Zhuang,
USDA-ARS-Quality Assessment Research Unit
Russell Research Center
P.O. Box 5677
Athens, GA 30604-5677
Email: hong.zhuang@ars.usda.gov

Deadline for 2007 Application:

May 31, 2007



CAFS Distinguished Service Award

Purpose:

To recognize a professional member for his/her outstanding and sustained contribution to CAFS.

Eligibility:

Active CAFS members only. The winner receives a commemorative plaque and an invitation to the award ceremony at the CAFS annual banquet.

Nomination:

Nominator should submit a nomination letter, current resume of the nominee, and two reference letters from current CAFS professional members to:

Dr. Hong Zhuang,
USDA-ARS-Quality Assessment Research Unit
Russell Research Center
P.O. Box 5677
Athens, GA 30604-5677
Email: hong.zhuang@ars.usda.gov

Deadline for 2007 Application:

May 31, 2007



CAFS Student Scholarship Award

Purposes:

1. To stimulate college-bound, high school juniors and seniors to consider majoring in food science and technology
2. To encourage diligence and excellence in the pursuit of undergraduate studies in food science and technology
3. To promote quality and professionalism in scientific research and communication skills among graduate students in food science and technology

Eligibility:

1. Scholarships for high school juniors and seniors are available to sons and daughters of active CAFS members. Winners are selected based on their academic records, essay, recommendation letters (at least one from school counselor or teacher), and extracurricular activities.
2. Undergraduate student scholarships are available to undergraduate students who are enrolled in IFT accredited food science and technology programs and are or intend to become CAFS student members. Winners are selected based on their academic records, essay, recommendation letters (at least one from CAFS professional member), and extracurricular activities.
3. Graduate student scholarships are available to graduate students who are enrolled in IFT accredited food science and technology programs and are CAFS student members. Winners are selected based on their academic records, essay, recommendation letters (at least one from CAFS professional member), extracurricular activities, and the submission of an abstract for presentation at the upcoming IFT Annual Meeting.

Awards:

All winners receive a cash prize, a commemorative certificate, and an invitation to the award ceremony at the CAFS annual banquet.

Application:

Applicants are required to submit a letter of application, an essay of career objective, current resume, academic records, IFT abstract (Graduate student scholarship only), and two recommendation letters to:

Dr. Hong Zhuang,
USDA-ARS-Quality Assessment Research Unit
Russell Research Center
P.O. Box 5677
Athens, GA 30604-5677
Email: hong.zhuang@ars.usda.gov



Deadline for 2007 Application:

May 31, 2007

Number of Awards per Year

Scholarship awards: high school seniors (1-2); undergraduate (1); graduate (1)

Professional Achievement and Distinguished Service awards: one each.

These awards will only be honored when qualified recipients are identified.

Selection Process

Upon receipt of all applications by the deadline, the Award Committee will review all applications and supporting documents. Each committee member will assign a numerical Rating on each candidate (3, 2, or 1 for each of the four criteria, see below). Those candidates receiving the highest scores will be the winners. In case of tie in a given category, the committee chair can call for a re-vote.

CAFS Scholarship Criteria

1. Applicant's stated goal consistent with the purpose of the CAFS scholarship
2. Superior academic achievements demonstrating diligence and intelligence
3. Research and extra-curricular activities demonstrating motivation and dedication in the pursuit of studies in food science and technology
4. Observations by professionals (faculty, members, etc.) in recommendation letters

A successful applicant may apply again in the following year

Up-Coming Events

Global Chinese Health Food Symposium 2007

Register Now! July 27-28, 2007, [McCormick Place Convention Center, Chicago, IL](#)

Welcome to the official website for the Global Chinese Health Food Symposium 2007!

Organized by the [Chinese American Food Society \(CAFS\)](#) and the [Institute of Food Technologists \(IFT\)](#), GCHFS'07 is the first international conference held in the US on Chinese Health Food and its associated concepts and technologies. It will be an excellent opportunity for the international community to exchange ideas and develop a common vision for the future of Chinese health food. Highlighted are cutting-edge researchers from across the world who have made important contributions to Chinese health food, including biotechnology, functionality, safety, regulation, and processing technology.

The topical areas will span all scientific levels concerning the functionality, effectiveness, and balance of health-promoting functional ingredients.

Specific sessions include:

- [Biotechnology and Innovations](#)
- [Regulations and Labeling](#)
- [Education and Marketing](#)
- [Interchange among Industries](#)

Herbal Medicine Research

[Chun-Su Yuan, M.D., Ph.D.](#), Cyrus Tang Professor and Director of [Tang Center for Herbal Medicine Research](#) at the University of Chicago and Editor-in-Chief, [American Journal of Chinese Medicine](#), will deliver the keynote speech at the opening of the symposium.

East Meets West

[Roger Clemens, Dr.P.H.](#), Special Projects Advisor of [E.T. Horn](#) and the lead author of "Breaking with Western Tradition" in [Food Technology](#) 2007, 61(2): 21, will present his famous talk "East Meets West" at the symposium [banquet](#) on Friday night.

Primary Sponsors:

Co-Sponsors:

[Register now or before May 14, 2007 to enjoy the discounted registration!](#)

<http://www.agricultural.edu/igchf/Main.htm> (1 of 2) 8/10/2007 1:25:13 PM

For more information, Please visit
<http://www.chinesehealthfood.org/>

The 7th International Conference of Food Science and Technology

Announcement

The 7th International Conference of Food Science and Technology (ICFST) will be held at the Southern Yangtze University on November 12-15, 2007. The ICFST was initiated and has been organized by Southern Yangtze University and University of California at Davis since 1991. The 7th ICFST will continue the tradition of a premier meeting of international food scientists meeting with their colleagues from the Chinese food community. This year, the conference will be held on the beautiful new campus of Southern Yangtze University, Wuxi. The new campus is close to Lake Tai and 100km west of Shanghai. The conference theme is "Food Innovation and Safety in the Global Market". The conference will feature plenary presentations, scientific talks, poster sessions, and informal gatherings to highlight international advancements in food science and technology.

Call for abstracts (Deadline June 30, 2007) and papers (Deadline September 15, 2007)

Abstracts, not exceeding 300 words, must be submitted online. Detailed information for the format and content of abstract please refer to the conference website:
<http://icfst2007.sytu.edu.cn>

Contact Information:

Dr. Fang Zhong:
(Secretary of the Conference)
Tel: +86-510-85329060
Fax: +86-510-85329060
E-mail: fzhong@sytu.edu.cn

Mr. Yuliang Cheng
(Secretary of the Conference)
Tel: +86-510-85913583
Fax: +86-510-85913583
E-mail: spky@sytu.edu.cn

Ms. Lixia Liu
(Director, international office of SYTU)
Tel: +86-510-85913625
Fax: +86-510-85913622
E-mail: lxiu@sytu.edu.cn

Conference Website:

<http://icfst2007.sytu.edu.cn>

Mailing Address:
Office of Food Science & Technology School
1800# Lihu Avenue
Southern Yangtze University
Wuxi, China, 214122



The 7th International Conference of Food Science and Technology

The 7th International Conference of Food Science and Technology

November 12-15, 2007

Wuxi, China

<http://icfst2007.sytu.edu.cn>

Organizers:
Southern Yangtze University
University of California, Davis

Host:
Southern Yangtze University



Co-organizers:
Agriculture and Agri-Food
Canada
China Agricultural University
Chinese Institute of Food
Science and Technology
(CIFST)
Food Science
Australia, Australia
Fuzhou University, China
Nanjing Agricultural
University, China
South China University of
Technology, China
Zhejiang University, China
North America SYTU Alumni
and Friends Association

Sponsors:
National Natural Science
Foundation of China
State Administration of
Foreign Experts Affairs, PRC.

Theme:
Food Innovation and Safety
in the Global Market

Sub-topics:
Food Safety
Functional Foods and
Bioactive Compounds
Food Processing, Preservation
and Packaging
Food Chemistry &
Biotechnology
Foods for Wellness and Health
Consumer Behavior & Sensory
Science
Development Strategies in the
Global Market

Honorable Chair:
Beilei PAN, President of CIFST

Chairs:
Jian Chen, President, Southern Yangtze University
Larry N. Vanderhoef, Chancellor, University of California, Davis, USA

Organization Committee (Alphabetically):
Hongda Chen US department of Agriculture, USA
Churdchai Cheowitratkul Assumption University, Thailand
Steve Cui Agriculture and Agri-Food Canada
Guoqing He Zhejiang University, China
Zhengyu Jin Southern Yangtze University, China
Bill Lacy University of California, Davis, USA
Lin Li South China University of Technology, China
Yunbo Luo China Agricultural University, China
Keshavan Niranjan The University of Reading, UK
Hyun Jin Park Korea University, Korea
Claudio Peri University of Milan, Italy
Pingfan Rao Fuzhou University, China
Charles Shoemaker University of California, Davis, USA
Sharon Shoemaker University of California, Davis, USA
Da-Wen Sun University College Dublin, Ireland
Geoffrey Smithers Food Science Australia, Australia
Hao Zhang Southern Yangtze University, China
Guanghong Zhou Nanjing Agricultural University, China

Academic Committee (Alphabetically):
Shuji Adachi Kyoto University, Japan
Yong Q. Chen Wake Forest University, USA
Bruce German University of California, Davis, USA
Jean-Xavier Guinard University of California, Davis, USA
Shiyi Lun Southern Yangtze University, China
Yoshinori Mine University of Guelph, Canada
Kousaku Murata Kyoto University, Japan
Arjan Narbad Institute of Food Research, UK
James Seiber US Department of Agriculture, USA
Hongwei Sun Natural Science Foundation of China
Youling Xiong Southern Yangtze University, China
Paul Singh University of California, Davis, USA
Glenn M. Young University of California, Davis, USA
Howard Zhang US Department of Agriculture, USA

GENERAL INFORMATION

Date: November 12-15, 2007

Conference Venue
University Conference Center - Wenhao Hall
Southern Yangtze University in Wuxi, China.

Language
The working language will be English and simultaneous interpretation system to Chinese will be available in the plenary sessions.

Registration fee
The registration fee includes all meals during the conference, transportation between hotels and venue, a copy of abstract book and proceedings, and sightseeing program for accompanying persons.

Early bird, payment before September 15, 2007

Full registration	US\$ 375
Accompanying person	US\$ 160
Student	US\$ 130

Standard, payment after September 16, 2007

Full registration	US\$ 425
Accompanying person	US\$ 170
Student	US\$ 150

On Line registration will be available May 1st.



IFT Annual Meeting and Food Expo registration

FoodSmarts IFT Annual Meeting & Food ExpoSM registration is now open! Early birds, save \$100 when you register by June 29, 2007. This is by far the most highly regarded new product development forum in the food industry. Registering for the IFT Annual Meeting & Food Expo has never been easier. Visit www.ift.org/amfe for more information and to register.

Call for volunteers

IFT Members: Are you interested in volunteering on an IFT Committee? Nominate yourself or recommend a colleague for participation on an IFT Committee or Award Jury. Complete the online committee volunteer form by April 13 to be considered for FY 2007/2008 appointments.

Job Announcements

National Taiwan University**Graduate Institute of Food Science and Technology****Assistant/Associate Professor**

The Graduate Institute of Food Science and Technology is seeking one highly motivated and creative individual to conduct research and teaching in nutrition or related areas. A Ph.D. in Nutritional Science or related field is required. The successful candidates must demonstrate excellent oral and written competencies, interpersonal skills, and willingness to work in a team.

The applicant needs to prepare a letter of application, curriculum vitae, undergraduate and graduate transcripts, copy of Ph.D. diploma or a proof on receiving the degree before May 31, 2007, a representative paper (a full research paper published in an SCI journal after June 1, 2004, applicant needs to be the first author or corresponding author), copies of publications (published after June 1, 2002), list of publications, patents, technology transfer or related creative performance, and a summary (no more than 10 pages) outlining teaching and research visions. Non-Chinese speaking candidate needs to provide a proof on capability of communication in Chinese. Three recommendation letters must be mailed by the references. Position announcement can be found at <http://www.fst.ntu.edu.tw/>. Please contact Ms. Tan-Feng Cheng (e-mail: fsatn@ntu.edu.tw) for further questions. To assure full consideration, all application materials must be **received by May 31, 2007.**

Application materials should be sent by registered mail to:

Faculty Search Committee
Graduate Institute of Food Science and Technology
National Taiwan University
1 Roosevelt Road, Section 4, Taipei, Taiwan 10617

Member News

Dr. Daniel Y. C. Fung, Professor of Food Science at Kansas State University and Past President of CAFS was honored as the first *Distinguished Professor at Universitat Autònoma de Barcelona, Spain* on November, 2006 due to his contributions as the key speaker and lecturer in all five Annual Spanish International Workshop on Rapid Methods in Food Microbiology in Barcelona started in 2002. The University has about 50,000 students and is a major university in Catalonia, Spain.

Professional Presentations and Lectures

Readers of this Journal no doubt communicate with the public in various forms of media and formats occasionally or frequently. As a university professor since 1969 I have been giving lectures, presentations, seminars, discussions, rap sessions to groups large and small for more than 35 years and have seen interesting trends and changes in professional presentations.

My first presentation as a person was when I was 11 years old. I gave an account of the movements of the heavenly bodies—the sun, the moon and the stars, in a Sunday school class. I had such a great time that I decided that I will be a speaker the rest of my life!!

Indeed I have. I seek opportunities to be in front of groups to tell my stories of all kinds as I grew up. In college I took Public Speaking Class 101 twice. As a graduate student I volunteered to give oral presentations of my research as often as possible. I remember in 1967 I gave my first official research paper presentation at North Carolina State University in Raleigh. Dr. Melvin Speck, a most respected Food Microbiologist at NC State was in the audience. Years later he would tell people that he heard Dan Fung gave his first talk and Dan Fung has not stop talking ever since!! What an honor to hear that from the inventor of Sweet Acidophilus milk.

I gave my first lecture as a young Assistant Professor at Pennsylvania State University in September 1969 as a guest lecturer in an undergraduate microbiology class on immunology. I was greatly surprised that at the end of the class the students spontaneously clapped in appreciation of my inaugural lecture. I have not received such a reception in a regular class since!!

At first, presentations were made with very little supportive materials—black board and white chalk, paper board with marking pens, transparencies and over head projectors. The major development was the introduction of standard size slides, first in black and white and then in color. Speakers around the world were carrying large number of slides and several carousals to speak here and there using the ubiquitous Kodak Slide Projector. In every meeting invariably there would be speakers with up-side down, reverse, and tangled slides during the presentation.

A lot of the times the slide projector will jam and people will be running around frantically to trying to solve the problem. Occasionally the light bulb would burnt out and create chaos in the meeting.

Another problem in those days was the type of slide projector being used around the world. I remember once, about 500 scientists were in a meeting in Hungary. Many of them expected to use the standard Kodak projector but the projector there was made in Germany. It took almost half of the meeting time to figure out how to work out the problem. What a waste of valuable time!!

Luckily, the age of the 2 inch by 2 inch slide format rapidly disappeared in the past 5 to 10 years. I remembered I used to carry about 500 slides and two carousals for my long trips. That was about half the weight of my luggage! The good thing about slides was that I could arrange my slides on site and could design my talks according to the audience and the situation. I miss doing that in these days of computer presentations.

Of course now we are in the power point era. Even I have converted to using power point presentations after much persuasion from my assistants. I have no objections to that on the conditions that my assistants make the power point presentations for me. Therein lies some problems for me.

First, I do not carry a computer when I travel so I cannot make any changes of my talks on the way, which I could do with the slides. Secondly, which to me is more of a problem, I was asked to send in my power point talks AHEAD of time before the meeting. Sometime months ahead. I really do not like that format for several reasons. Number one, I cannot change my talk once I sent in my power point information. Two, the organizers usually print the talk ahead of time and distribute the talk along with other talks in book form to the participants. That is both good and bad. The good part is that the participants will have valuable information to bring home. Those who cannot come to the meeting can have some materials to read. The organizers usually make some money by selling the “book” during or after the meetings.

The bad part is that the talks are all known by everybody ahead of time. There is no element of surprise and creativity for a speaker. It is no fun to try to tell an exciting story with pun lines when everybody already has the story in print, in front of them. Many times I see people just fall asleep while I talk or worst yet flipping pages of the book to look at other talks while I was talking—what an insult!!

Well, as a frequent speaker to groups, locally, regionally, nationally and internationally, I am accustomed to all kinds of situation in public speaking. I have been giving talks to thousands of people at a time and ONE person once. I have seen people coming in the room late, going out early, falling asleep, snore, yawn, smile, read, write, laugh, cry, flirt, eat, drink, and all manners of behavior in my lectures and presentations. I welcome them all and feel very honored to be asked to make a presentation in public—that is what excites me and makes me work hard to generate new information and ideas to spread the good news of Rapid Methods and Automation in Microbiology everywhere.

Yes, indeed, Dr. Speck, where ever you may be. Dan Fung has not stop talking since that lovely day in North Carolina so many years ago.

Daniel Y. C. Fung

Reprint from: Editor's Corner, Journal of Rapid Methods and Automation in Microbiology
Vol 14, issue 4. December , 2006. Used with permission from Blackwell Publishing Company

Highlights of April Consumer Magazines DIGEST

The April *Consumer Magazines DIGEST* is now available at www.McNuttWebsite.com/April2007digest.pdf
Earth Day, our cover story, dominates magazine content this month. The same was true 17 years ago. The April 1990 *DIGEST* cover story articles and editorial are, for historical perspective, on page 10 as a *DIGEST* Appendix.

Other highlights:

BBC's April Fools' joke, 50 years ago, was a special report about a "Spaghetti Farm" in Italy. (p. 2).

Advice columnists offer sound nutrition advice and Nintendo has a new family exercise game (p. 3).

Super Foods articles are almost boringly frequent but four examples are on page 4.

Magazines are appealing to readers to write protest letters regarding super skinny models. Perhaps health professionals could respond as well (p.5).

How Safe is Your Food? is the **READER'S DIGEST** cover story (p. 6).

David Katz wonders if his patients use pesticide concerns as an excuse for not eating fruits and vegetables (p. 7).

The Bonus Years Diet offers a polymeal option in response to the 2003 **BMJ** polypill heart disease-prevention recommendation (p. 8).

Consumer Magazines DIGEST, subtitled *What Consumers Are Reading about Nutrition, Food Safety, Functional Foods, Nutraceuticals and Health-Related Topics*, is edited by Kristen McNutt, Ph.D., J.D. who is a longtime active member of ADA, ASN, IFT and SNE. The *DIGEST* is now available electronically **as a professional education service** for food and health professional colleagues - no subscription fee, no pass-word and no advertising.

The *DIGEST* homepage, <http://www.McNuttWebsite.com>, includes links to Kristen's biosketch, a listing of the approximately 50 current U.S. and Canadian magazines reviewed, and back issues since April 2004. You will find a compilation of highlights from all issues since April 2005 at <http://www.McNuttWebsite.com/McNuttEditorials.html>. Kristen sincerely asks all new readers to pay close attention to the **Tips for Reading the DIGEST** in the left column of the first page of each issue.



華美食品學會

Chinese American Food Society

4669 Executive Drive

Portage, Michigan 49002

Visit CAFS on the Web!
www.cafsnet.org

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 the time again for CAFS annual election. I would like to thank all the candidates for their willingness to serve and the Nomination Committees for their recommendations. Your vote is not only representing your voice but also your great support to our society. Please remember to return your ballot to Dr. James Moy by April 30. It is also the time for our members to nominate deserving colleagues for various CAFS Awards. Dr. Hong Zhuang is chairing the Award Committee this year. Please send in your nomination by May 31. I would like to thank Dr. Daniel Fung for sharing his talk about professional presentations. I look forward to hearing more from our members. Please feel free to send me any announcements or contribution articles for next issue of the Newsletter (June).

Sincerely,

Fur-Chi Chen

From Nashville, Tennessee