Northwest Section Cooks Up Some Holiday Fun



Thirty members of the AACC International Northwest Section attended the hands-on Artisan Baking: Holiday Edition workshop at the General Mills Culinary Center on December 7, 2006. General Mills master bakers Don McComas and Bill Weekley led the group in making spritz cookies, Buche de Noel (Yule log cake), and Christmas Stollen. Shown in the photo are Jeff Enz, Jeff Casper, and Brenda Knapp-Polzin of General Mills Inc. and Liz Knight of McCormick & Co. Inc.

Nominate Colleagues for Three Prestigeous Awards

AACC International is accepting nominations for the Alsberg-French-Schoch Award, the Applied Research Award, and the Thomas Burr Osborne Medal. Nominations for the 2008 awards must be submitted by June 1, 2007.

The Alsberg-French-Schoch Award is given to an individual whose contributions to fundamental starch science are deemed most worthy of recognition. Sponsored by the Corn Refiners Association, this award is given every two to four years and includes a \$2,000 honorarium and a plaque, as well as the opportunity to present a lecture on some phase of starch science during an annual meeting of the association.

The Applied Research Award, established in 2005, is presented for a significant body of distinguished contributions to the application of science in the cereals area. This award consists of a \$2,000 honorarium and a plaque. Recipients of the Applied Research Award are also accorded the status of AACC International Fellow.

The Thomas Burr Osborne Medal is presented to an individual whose research in cereal chemistry has contributed significantly to the progress of the science. This award, created in 1926, was named after the outstanding protein chemist Thomas Burr Osborne. The award consists of an honorarium of \$2,000 and an inscribed medal in the form of a plaque. The recipient presents an address at the AACC International Annual Meeting at which the medal is presented. Recipients of the Osborne Medal are also accorded the status of AACC International Fellow.

Completed award nomination packets should be sent to the attention of Linda Schmitt at AACC International Headquarters, 3340 Pilot Knob Road, St. Paul, MN 55121 U.S.A. Contact Khalil Khan, AACC International Award Chair, at khalil.khan@ndsu.edu with award questions.

More information on the awards, including the nomination form and lists of previous winners, can be found at http://www.aaccnet.org/membership/awards.asp.

What's going on in your corner of the world?

Do you have a news item pertaining to AACC International to share with colleagues around the globe? If so, we want to hear from you! Send Susan Kohn, skohn@scisoc.org, your copy and an accompanying photo if available, and we'll include it in the News.

Foundation—18 Years of Supporting Grain Science

The AACC International Foundation thanks all current and past donors for donating to the Foundation and making an investment in the future of grain science!

Since its inception in 1989, the AACC International Foundation has assisted hundreds of students by providing needed funds and by sustaining their dreams and aspirations as well. Students who have received AACC International scholarships acknowledge that it was not only the money that made a difference, but also, the recognition by AACC International members was of great and lasting importance.

The Foundation provides permanently endowed undergraduate scholarships and graduate fellowships, as well as scholarships/fellowships based on annual contributions. To date, the permanently endowed scholarships/fellowships include:

- AACC International Bill Doty Memorial Fund—A scholarship or fellowship of \$1,000 or more, supported by annual golf tournament fees since 1989
- A.E. Staley Foundation—A \$1,000 undergraduate scholarship annually, permanently endowed since 1990
- AACC International Scholarship Endowment Fund—Given annually since 1990, several graduate fellowships of up to \$2,000 from earnings of the unrestricted contributions to the fund
- Kraft General Foods—A \$1,000 undergraduate scholarship annually, permanently endowed since 1992
- Anheuser Busch/Campbell Taggart—A graduate fellowship of \$3,000, permanently endowed since 1995
- AACC International Charles Becker Endowment—A graduate fellowship of \$2,500 permanently endowed since 2001, named for the first chair of the Foundation
- AACC International Raymond J. Tarleton Graduate Fellowship—A graduate fellowship of \$2,000 permanently endowed since 2003 by AACC International's former executive vice-president

Over the past 18 years, many individual AACC International members, as well as corporate members, have generously contributed to the Foundation. Donations, in any amount, are always needed. If you are interested in giving to the Foundation, please consider one or more of the following donation options:

- Make direct donations of cash or securities.
- Put deferred donations of life insurance or bequests in your will through the Foundation's Leave A Legacy program.
- Sponsor a student through the travel grant program.
- Participate in the annual golf tournament
- Help establish the Joseph Warthesen Young Professional Symposia Endowment Fund by easily donating when you receive your renewal invoice.
- Another way to donate is through the Silent Auction organized by the Student Division at the annual meeting each year. Over the past 15 years, the auction has raised more than \$70,000 for the Foundation.

To invest in the future of grains industry, please send your contribution today to AACC International Foundation, 3340 Pilot Knob Road, St. Paul, MN 55121 U.S.A.

To learn more about the AACC International Foundation, visit www.aaccnet.org/ foundation or contact any member of the Foundation Board.

An advertisement appeared here in the printed version of the journal.

WELCOME CORPORATE MEMBERS

Cereal Ingredients Inc.

4720 S. 13th St., Leavenworth, KS 66048. Phone: 913.727.3434, ext. 311; Fax: 913. 727.3681; E-mail: jthomasson@cerealingredients.com.

Cereal Ingredients is a specialty ingredients manufacturer, established in 1990. The company produces food particulates that add flavor, texture, and color to baked goods and ready-to-eat cereals, as well as preblended mixes. Other applications include ice cream and nutritional foods.

Grands Moulins de Paris-Nutrixo

44 Route Principale du Port, Gennevilliers Cedex FR-92238, France. Phone: 31.14.185.2156; Fax: 31.14.185.2179; Email: fbredon@grandsmoulinsdeparis.com.

NEW MEMBERS

- **Agarwal, S. H.,** senior nutrition scientist, Sara Lee, Downers Grove, IL
- **Aguilar, L. M.,** general manager, Industrial De Alimentos SA, Mexico City, DF, Mexico
- **Altamimi, E.,** Kansas State University, Manhattan, KS
- **Antal, V.,** associate professor, University of Szeged, Szeged, Hungary
- Bae, J., Inchon, Korea
- **Bai, Y.,** Kansas State University, Manhattan, KS
- **Beizadea, E. E.,** university lecturer, 'Dimitrie Cantemir' Christian University, Constanta, Romania
- **Bock**, **J. E.**, graduate research assistant, University of Wisconsin, Madison, W
- **Bonde, J. H.,** owner, Skærtoft Molle, Augustenborg, Denmark
- **Cabrera Chavez, F.,** CIAD AC Oficina de Docencia, Hermosillo, Son, Mexico
- **Chapman, J. W.,** ADM Milling Co, Enid, OK
- **Chevanan, N.,** graduate research assistant, South Dakota State University, Brookings, SD
- **Cormier, J.,** quality control manager, ADM Milling Co, Montreal, QC, Canada
- **Cosut, B.,** Gebze Inst. of Technology, Gebze, Kocaeli, Turkey
- **Dickey, M. C.,** research assistant, University of Nebraska, Lincoln, NE
- **Fogarty, B. J.,** Hilmar Ingredients, Hilmar, CA
- **Frenn, B.,** director general, Industrial Research Institute, Beirut, Hadath, Lebanon
- **Gao, J.,** graduate student, University of Alberta, Edmonton, AB, Canada

- **Garg, M.,** research student, Tottori University, Tottori, Japan
- **Gruener, S.,** head of process engineering, Technical University Munich, Freising, Germany
- **Guemes-Vera**, **N.**, Ingenieria Agroindustrial, Univ Autonoma del Estado de Hidalgo, Pachuca, Hidalgo, Mexico
- **Harman, B.,** senior research associate, Pioneer Hi-Bred Intl., Johnston, IA
- **Haubelt, G.,** Haubelt Laborgerate GmbH, Berlin, Germany
- **Herrera-Corredor, J. A.,** Ph.D. candidate, Louisiana State University, Baton Rouge, LA
- Humiski, L. M., Winnipeg, MB, Canada Isaac, J. S., executive director for business development, C-Shore International Inc., Mojave, CA
- **Iwami, A.,** researcher, Sanwa Shurui Co. Ltd., Los Angeles, CA
- **Jahnke, M. K.,** president, Day Five Foods LLC, Burnsville, MN
- **Jensen, A.,** director R&D, H & J Brueggen KG, Luebeck, Germany
- **Jordan, G.,** manager agribusiness, Fundacion Chile, Santiago, Chile
- **Juul, A. G.,** chemical engineer, senior consultant, The Danish Technological Institute, Aarhus, Denmark
- **Kaewprakaisangkul, O.,** director, Lab Services Department, Ind Develop Foundation, NFI, Bangkok, Thailand
- **Khan, M. A.,** senior scientist, Cevena Bioproducts Inc., Edmonton, AB, Canada
- **Khullar,** E., University of Illinois, Champaign, IL
- **Koyajima, S.,** Ma Ma-Macaroni Co, Tochigi-Ken, Japan
- **Leman, P. M.,** Food Science and Technology, K.U. Leuven, Heverlee, Belgium
- Lor, P. Y., cereal chemistry lab assistant, Oklahoma State University, Stillwater, OK
- **Monke, J.,** The Mennel Milling Co, Mount Olive, IL
- **Montano, B.,** University de Sonora, Hermosillo, Son, Mexico
- **Nyundo, C.,** product manager, Brookfield Viscometers, Meadow, Harlow Essex, United Kingdom
- **Palmer, K. L.,** General Mills Inc, Golden Valley, MN
- **Plestenjak, A.,** University of Ljubljana, Ljubljana, Slovenia
- **Priebe, M. G.,** nutritionist, epidemiologist, University Medical Centre Groningen, Groningen, Netherlands
- Rawson, T. T., assistant PD scientist, Kellogg Co, Battle Creek, MI
- **Robinson, J. S.,** regional product integrity manager, Cargill Inc., Wayzata, MN
- **Rojas, K. C.,** food scientist, Productos Maria, Santiago, Dominican Republic

- **Romero, A.,** Quimico, Cerveceria Modelo SA de CV, Mecico, Mexico
- **Rosen, R.,** University of Minnesota, Plymouth, MN
- **Santangelo, P.,** Ellison Milling Co., Lethbridge, AB, Canada
- **Sargent, K. L.,** food scientist, Caravan Ingredients, Lenexa, KS
- **Sio, A. A.,** assistant R&D manager, San Miguel Mills Inc, Ugong, Pasig City, Philippines
- **Stossel, S.,** technology director extrusion, Unilever Israel/AMET, Ben Gurion Airport City, Israel
- Valenzuelo, A., University De Sonora, Hermosillo, Son, Mexico
- Van Toorenburg, M. J., R&D manager, Unilever, Besan Besin Sanayi, Istanbul, Turkey
- **Vemparala, S.,** Biocon Ltd, Electronic City, India
- Waite, E., ITQ manager, General Mills South Africa, Johannesburg, Republic of South Africa
- **Williamson, J. W.,** VP operations, Ometric, Columbia, SC
- Zamora, H. A., applications technologist, SunOpta Ingredients Group, Cambridge, MN

OBITUARIES

Jack Wilbur Lawson

Jack Wilbur Lawson, age 75, died December 2, 2006, in Haltom City, TX. He was born May 23, 1931, in Wichita, KS, and was adopted by Rhelda and Wilbur Lawson.

He entered the milling business in 1950 and worked in mills in Kansas, Tennessee, Illinois, Colorado, and Texas. After working at flour mills in various locations, Jack set up a lab in Fort Collins, CO, for the Cargill wheat breeding program. Several years later, he moved that lab into the Cargill flour mill lab in Wichita, KS. Later, Jack took over the lab at the Cargill mill in Saginaw, TX, where he stayed until his retirement in 1993.

Jack was a member of the Pioneer and Lone Star sections of AACC International and was active in the new-variety testing program of the Wheat Quality Council.

He was preceded in death by his parents and his sister, Donna Jean Cravens. He is survived by his wife of 44 years, Pat; son Mike Lawson and wife, Kenya (Thomas, OK); daughters Kathy Nelson (Viola, KS), Connie Westbrook (Wichita), and Jacqueline Sells and husband, Mike (Wichita); stepdaughter Teresa Overstreet and husband, Reed (Enid, OK); 10 grandchildren; and seven great-grandchildren.

Departments appeared here in the printed version of the journal.