



## Boordy Vineyards

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**Boordy Vineyards** is Maryland's oldest family run winery. Established in 1945, Boordy is owned by the R.B. Deford family and is situated on their 230-acre farm in the Baltimore countryside.

Rows of carefully tended vines, a cluster of charming 19th century farm buildings and shaded picnic grounds await the visitor. The winery's massive fieldstone walls provide an ideal environment for the production and aging of award-winning wines.

Offerings include oak-aged cabernets, crisp chardonnays & seyval blancs, methode champenoise sparkling wine, a Maryland port, and other specialties. Premium varietals are grown in the estate vineyards which Boordy farms in the Long Green Valley and in the Catoctin Mountain region.

We invite you to visit Boordy and sample the fine wines that we produce.

Learn about the winemaking process on an escorted tour, and stroll through the vineyards to experience the beauty of a Maryland winery.

## NOVEMBER MEETING INFORMATION

**Date:** Tuesday, November 14, 2006

**Place:** Boordy Vineyards  
12820 Long Green Pike  
Hydes, Maryland 21082  
phone 410-592-5015  
website [www.boordy.com](http://www.boordy.com)



**Tour/Wine Tasting:** 2:00 – 3:30 pm

**Social Hour/ Hors d'oeuvres:** 3:30 – 5:00 pm

**Menu for Hors d'oeuvres:** Bruschetta, Antipasta (Salami, Proscuitto, Olives, Cheeses, Pesto, and Marinated Vegetables)

**Cost:** \$20 IFT Members & Guests  
\$0 Students

**RSVP:** By Wednesday, November 8<sup>th</sup>, to Stacy VanDenHeuvel at [svandenheuvel@ticgums.com](mailto:svandenheuvel@ticgums.com), or call Stacy at (410) 273-7300 ext. 3319. Please indicate your name and company if emailing or leaving a message.

**Directions: FROM THE NORTH ON I-95**, take Exit 74 North (Rt. 152 Mountain Rd.) to Rt. 147 (Harford Rd.) and drive south 3.1 mi. to stoplight in Fork. Turn right onto Fork Rd. Continue 2.6 mi. to stop in Baldwin. Turn left onto Long Green Pike and follow 1.3 mi. to Boordy's entrance on right.

**FROM HUNT VALLEY**, off York Rd. (Rt. 45) take Ashland Rd. (Rt. 145). Proceed 5.5 mi., road will change name to Paper Mill Rd. At light in Jacksonville, continue straight onto Sweet Air Rd. Proceed 1.2 mi. to light at Manor Rd. Turn right onto Manor Rd. and proceed 1.8 mi. to stop sign. Continue straight to first road on left, Hydes Rd. Turn left onto Hydes Rd. and proceed 2.4 mi. to stop. Turn right onto Long Green Pike. Boordy's entrance is .3 mi. on right.

**FROM THE WEST on 695**, take exit 29 (Cromwell Bridge Rd.) and go left 2.9 mi. Bear sharp left over bridge onto Glen Arm Rd. Continue 3.2 mi. to stop. Turn left onto Long Green Pike and follow 2 mi. to Boordy's entrance on left.

**FROM THE EAST ON 695**, take exit 31 North (Rt. 147 Carney) and go 4 mi. to Long Green Pike. Turn left and go 1.5 mi. to 4-way stop. Continue straight on Long Green Pike for 2 mi. to Boordy's entrance on left.

## MESSAGE FROM THE EXECUTIVE COMMITTEE

From the Chair -



Greeting MD IFT Members!

It is a beautiful time of year to be in Maryland; the leaves are changing colors, the days are getting cooler and that means its Harvest Time! Specifically, grape harvest time and our next section meeting will be at Boordy Vineyards. Make sure you see the meeting announcement for more details. We had a good turnout at the Annual Crab Feast in September; for those who couldn't make it, you missed a dynamic and engaging speaker so we hope to see you at the next meeting! I would also like to take this time to thank Stacy VanDenHeuvel, Lisa Bird, Kara Kern and Grace Wang for volunteering to work at the IFT booth for the National Science Teachers Association meeting next week at the Baltimore Convention Center.

We all appreciate your dedication ladies!

If there is anything that you would like the section do that we aren't, feel free to contact any Executive Committee member and give us your feedback. This is your section and we want you to maximize the benefits of membership.

Best regards,

Dawn

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## UPCOMING EVENTS

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**February 7<sup>th</sup> , 2006**

**What - HACCP Training/Meeting**

**Where - University of Maryland**

Dr. Y. Martin Lo, Associate Professor of Food Bioprocess Engineering and Director of Food Science Graduate Program at the University of Maryland, is the USDA FSIS-designated Maryland HACCP coordinator. He has conducted HACCP training courses for regional poultry processing industry as well as other commodity and regulatory groups, including the Maryland and DC Dairy Technology Society, Central Atlantic States Association of Food and Drug Officials, and the Central Maryland Vegetable Growers Conference, as well as many international delegates. This is a great opportunity to learn first-hand the HACCP Introductory Module from Dr. Lo and, upon completion of the training, you will receive an official HACCP Certificate from the University of Maryland Cooperative Extension Services.

**April 5<sup>th</sup> , 2007**

**What –Suppliers' Night**

**Where – To be Determined**

Notices to suppliers will be sent out in January. Information on the event will be on the IFT web site as well.

If you are interested in sponsoring the bar at Suppliers Night please contact Frances Tutt at [frances\\_tutt@mccormick.com](mailto:frances_tutt@mccormick.com) or Karen Siler at [ksiler@ticgums.com](mailto:ksiler@ticgums.com) .

# Student

# C O R N E R

What a great way to off start the year! The September meeting and crab feast was a great success! “Targeting Texture”, co-sponsored by National Starch and TIC Gums, fed basic, yet thorough knowledge to attendees on how to optimize texture and viscosity in a variety of food applications. Food Scientist and Culinologist, Janet Carver from National Starch, started off the program with a basic overview of the chemistry and functionality of starch. She demonstrated creative ways to enhance the texture of food products such as adding a specialty starch to peanut oil to produce a flavorful, powdery topping to create unique dishes.

Shirl Lakeway, President of Food Technology Corp., discussed the variety of tools and equipment now available to measure the different textures of foods. He briefly introduced the instruments and described what parameters were involved to produce accurate texture measurements. Shirl mentioned the book by Malcolm Bourne, *Food Texture & Viscosity* as a good reference.

The afternoon continued with Jenny Norton and Jeremy Higley, Food Scientists from TIC Gums, who introduced two specific food textures – gels and foams. Jenny gave a basic overview of the gelling properties of hydrocolloids and displayed these different textures. She went on to describe their uses in many unique food applications. Jeremy finished off the afternoon with foams and whipped toppings. He emphasized the role that hydrocolloids play in the stability and texture of foams, followed by a hands-on look at their textures. Both these presentations are available for viewing as reference by request.

The evening crab feast was delicious and accompanied by guest speaker John Matchuk with his *Culinology™ or Cuisine* presentation. John touched base on the buffet menu and gave examples of how different cultures and regions influence the American cuisine. He described the change in the modern American menu: how it evolved from a thirteen course formal dinner menu to the three course dinner we are familiar with today. John went on to explain “Culinology” – the integration of chef/food scientist in a product development team. Both bring positive food skills to the table, and then combine scientific methodology with passion for food to create a more useful and productive product development team.

**...And the feast ended with dessert! It was great to see student faces in the crowd!**



## Coming Up!



November’s meeting will be held at Boordy Vineyards in Hydes, MD on Tuesday, November 14th. You will be introduced to the basics of winemaking, along with a tour through the winery, and served tastings of **Boordy’s** seasonal and finest wines! The event is free for students and **be sure to bring your id!**

**~ Wine is the most healthful and most hygienic of beverages. – Louis Pasteur**

## In the Books

Check out some articles/books that relate to Food Texture and Chefs

- *Food Texture & Viscosity* by Malcolm Bourne
- Trans Fat Battle reaches NY Restaurants  
- Food Navigator 9/28/06 [www.foodnavigator.com](http://www.foodnavigator.com)
- All presentations from meeting are available upon request

## Introducing...

The University of Maryland has taken the initiative to become more involved and has asked MD IFT if they could have a Student Rep on board. We are pleased to welcome the first MD IFT Student Representative – Amanda Greene!

Amanda Greene is a junior Food Science major at the University of Maryland. She is president of UMD's Food Science Club and a member of the College Bowl Team, which competes annually at the IFTSA meeting. In addition to her food science activities, she is a Musical Director for her a cappella singing group, a member of the Animal Husbandry Club, and a student employee at the Institute of Applied Agriculture. After graduation, Amanda plans to get her MBA and pursue a career in food product development.

## Message from the Chair Elect

We have had a lot of things going on in MD IFT lately. First, let me say how happy I was to see so many students at the last IFT event. It is great to see some of the future food technologists of our industry participating in events and networking with so many of the people in our industry. I think Kara and the rest of the education committee have done a great job promoting MD IFT to college students. Secondly, I want to say how much I'm looking forward to our event at Boordy Vineyards. I strongly suggest everyone that is able to attend, to please do so. It promises to be a very interesting and informative tour of wine making. Lastly, I want to thank the MD IFT board for being so supportive and helpful as I am still settling into this job. They are a great group of hard working people.

Please know that our board works diligently in making our chapter of IFT the best, and now I know that first hand!

Tim Ward



## JOB POSTINGS



UNIVERSITY OF  
MARYLAND

### UNIVERSITY OF MARYLAND POSTINGS

#### Position Announcement for Adjunct Lecturers in Spring Semester 2007

For all positions described below, salaries are commensurate with experience and health benefits are not offered. Applications will be accepted until qualified candidates are found.

#### 1. Lecturer, NFSC 250: Science of Food

##### Description:

This is a 4-credit, sophomore level course, which follows the introductory Food Science course, NFSC112: Food Science and Technology. The goal of NFSC250 is to help students understand the impact of processing and cooking on food quality and structure. The course includes significant information on chemistry and process technology. The course includes 3 lectures per week and two 3-hr laboratory sessions. Two teaching assistants will assist with laboratory sessions and grading of assignments.

##### Qualifications:

An ideal candidate shall have the M.S. or Ph.D. degree in Food Science, Nutrition or related field.

##### Applications:

Please contact Nancy Brenowitz, MS, RD, LD at [nbrenowi@umd.edu](mailto:nbrenowi@umd.edu) or 301-405-4532 immediately if interested. Full application packet must include letter of application, curriculum vitae, academic transcripts and addresses/telephone numbers of three professional references. Application should be sent to Nancy Brenowitz, MS, RD, LD at 0112 Skinner Building, College Park, MD 20742.

#### 2. Lecturer, NFSC 460: Medical Nutrition Therapy

##### Description:

This course is designed to increase the students' knowledge of clinical nutrition and to learn practical applications that can ultimately impact ones' health. Principles of dietary management as a preventative and

therapeutic tool in health care will be emphasized during various physiologic changes such as disease, metabolic alterations and stress. The course encompasses understanding, application and teaching of dietary modifications by considering the physiological, psychological and psychosocial aspects of the individual.

**Qualifications:**

An ideal candidate should be a Registered Dietitian with an MS or PhD in Nutrition or a related field. Recent clinical experience strongly preferred.

**Applications:**

Please contact Nancy Brenowitz, MS, RD, LD at [nbrenowi@umd.edu](mailto:nbrenowi@umd.edu) or 301-405-4532 immediately if interested. Full application packet must include letter of application, curriculum vitae, academic transcripts and addresses/telephone numbers of three professional references. Application should be sent to Nancy Brenowitz, MS, RD, LD at 0112 Skinner Building, College Park, MD 20742.

**3. Lecturer, NFSC 430: Food Microbiology**

**Description:**

Teach NFSC430: Food Microbiology, Spring, 2007. This is a senior level, 3 credit course that is required for students in the B.S. Food Science program. The course presents information about the impact of microorganisms on food safety and quality as well as classic and modern techniques and procedures used in the microbiological examination of foods. Upon completion of this course, students will understand and know how to apply various microbiology protocols to food systems.

**Qualifications:**

M.S. or Ph.D. in Food Science, Microbiology or related field is required. Prior teaching experience is desirable.

**Applications:**

Please contact Mickey Parish, Ph.D. ([mparish@umd.edu](mailto:mparish@umd.edu); 301-405-0773) immediately if interested. Full application packet must include letter of application, curriculum vitae and addresses/telephone numbers of three professional references. Academic transcripts may also be requested. Application should be sent to Mickey Parish, Department Chair at 0112 Skinner Building, College Park, MD 20742.

**4. Lecturer, NFSC 631: Advanced Food Microbiology**

**Description:**

Teach NFSC631: Advanced Food Microbiology, Spring, 2007. This is a graduate level, 3 credit course that meets for one lecture and one laboratory each week. The course gives the students an in-depth understanding and working knowledge of a selected number of problem areas and contemporary topics in food microbiology.

**Qualifications:**

M.S. or Ph.D. in Food Science, Microbiology or related field is required. Prior teaching experience is desirable.

**Applications:**

Please contact Mickey Parish, Ph.D. ([mparish@umd.edu](mailto:mparish@umd.edu); 301-405-0773) immediately if interested. Full application packet must include letter of application, curriculum vitae and addresses/telephone numbers of three professional references. Academic transcripts may also be requested. Application should be sent to Mickey Parish, Department Chair at 0112 Skinner Building, College Park, MD 20742.

**Golfers: We need your input!**

1. Where would you like to have the next Golf Outing?
2. Would you prefer Monday afternoon, June 11, with Awards Dinner or Tuesday Morning, June 12 with an Awards luncheon?
3. Do you have any other recommendations?

Please let me know your thoughts by December 1.

Thanks,

Toni Manning

410-712-7373 Ext. 109

[tmanning@sas-labs.com](mailto:tmanning@sas-labs.com)



## MARYLAND SECTION IFT

### Maryland Section

Dues: Members \$12.00; Students \$4.00

Website: [www.ift.org/sections/maryland](http://www.ift.org/sections/maryland)

Chartered: 1946

The Maryland Section of the IFT was chartered in 1950 and currently has about 500 members working for more than 15 companies. Members are Food Scientists, Food Technologists, Chemists, Biologists, Nutritionists, Engineer Professionals, Students, Lawyers, and Sales & Marketing Professionals. The Maryland section covers a widespread area including; parts of Maryland, Pennsylvania, West Virginia, Washington D.C. and New Jersey.

#### Chair

##### **Dawn Feakes**

McCormick & Co., Inc.  
(410) 771-7477  
dawn\_feakes@mccormick.com

#### Chair-Elect

##### **Tim Ward**

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##### **Karen Siler**

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ksiler@ticgums.com

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#### Councilor

##### **Pat Lawler - exp. 2008**

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(410) 527-8901  
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#### Councilor

##### **Nolan Phillips - exp. 2008**

J.M. Huber & Co.  
(410) 939-3500 ext. 222  
hgnlp@huber.com

#### Councilor

##### **Cindy Yoakum - exp. 2007**

Accurate Ingredients  
(410) 374-6937  
cyoakum@acing-iri.com

#### Alternate Councilor

##### **Courtney Cioll - exp. 2008**

National Starch Food Innovation  
(856) 228-1898  
courtney.cioll@nstarch.com

### A NOTE FROM THE PAST -

As Immediate Past Chair, I am reflective on the many relationships and friends I have made. It is also very comforting to know that our Chair Elect, Tim and current Chair, Dawn will do more to make the Maryland Section of IFT a viable resource for all of us. Part of the "job duties" of the past Chair is to coordinate Suppliers Night. So, please forward any ideas, comments or time to me. Frances will also be volunteering for this event since she did such a great job last year and I need her expertise. Reminder to mark you calendars for April 5, place to be announced.

Karen V. Siler



### NEWSLETTER CHANGES

SOME OF YOU WILL BE NOTICING A CHANGE IN THE WAY YOU RECEIVE YOUR NEWSLETTER (GOING ELECTRONIC). IF YOU ARE STILL RECEIVING THIS NEWSLETTER BY SNAIL MAIL, PLEASE PROVIDE US YOUR EMAIL ADDRESS. EMAIL ADDRESSES CAN BE SENT DIRECTLY TO OUT SECRETARY, STACY VANDENHEUVEL AT [SVANDENHEUVEL@TICGUMS.COM](mailto:SVANDENHEUVEL@TICGUMS.COM). WE HOPE THAT THIS NEW WAY OF DELIVERY WILL PROVIDE A QUICK WAY FOR US TO STAY IN CONTACT WITH ALL OF YOU!

THANKS-

Jenny Norton, Newsletter Editor

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%TIC Gums  
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Belcamp, MD 21017

