

Minnesota IFT September Meeting

Tuesday, September 21, 2010
U of MN Landscape Arboretum
 3675 Arboretum Blvd Chaska, MN 55318



"Defining Terroir: The Challenge of creating a new wine region."

Our region is climatically challenging for growing grapes to produce high quality wines. The University of Minnesota initiated a breeding program for wine grapes in the mid-1980's and in 2000 completed a state-of-the-art enology lab and research winery. Today they are recognized as having one of the top wine grape programs in the United States. Their goal has been to develop high quality, cold hardy, and disease resistant grape cultivars. Four of their grape varieties are currently being used in our region, and other cold regions of the country, to create excellent wines. These include the Frontenac, Frontenac gris, La Crescent and Marquette.

Inside This Issue

Speaker Bio	1,2
September Meeting Details	2
Silent Auction	3
Newsletter Submission Info	3
Silent Auction	6
Chair's Message	4,5
Advertising	5
Food Science Club Updates	6

(speaker announcement continued from page 1)

Katie Cook has been working and studying in various wine regions around the world including the Napa Valley, Argentina, France, and Australia. She spent nearly 3 years in France working and obtaining her Master's Level degree in Enology from the University of Burgundy in Dijon. She recently joined University as the Enology Project Leader at the Horticultural Research Center to provide expert assistance to the grape development program and wine makers in our region. She will talk about the challenges of getting the program to where it is today, and the attributes of the wines being produced.

MN IFT September Meeting Details

<u>Date</u>	<u>Menu</u>	<u>Location</u>
Tuesday, September 21, 2010 4:00-5:30 PM ExComm Meeting 5:00 - 6:00PM Check-in and Social Time 6:00 - 7:00PM Dinner 7:00 - 8:00PM Speaker	TASTE OF TUSCANY BUFFET <ul style="list-style-type: none"> • Artisan Bread Basket and Butter • Signature Italian Salad - Mixed greens with cucumbers, tomatoes and garbanzo beans; served with vinaigrette • Fresh Mozzarella with Tomatoes - Mixed greens, fresh mozzarella and tomatoes with balsamic vinaigrette, cracked black pepper and fresh basil • Tuscan-Style Orzo - Finished with shaved Parmesan, sautéed mushrooms and fresh herbs • Italian Long Cut Ratatouille - Sautéed zucchini, yellow squash, eggplant, marinated olives, tomatoes, and grilled onions • Chicken Picatta - Sautéed medallions of chicken in a white wine, lemon and caper sauce • Grilled Salmon Fillet with Pesto - On a bed of wilted spinach greens topped with roasted tomatoes drizzled with balsamic vinegar • Dessert Mélange - A mini dessert variety of fruit tartlets, cannolis, gaufrettes and rolled wafers 	U of MN Arboretum 3675 Arboretum Blvd Chaska, MN 55318 952-443-1400 http://www.arboretum.umn.edu/default.aspx <u>Directions</u> http://www.arboretum.umn.edu/directions.aspx <u>Cost</u> Members / Guests - \$35.00 Retiree's/ Displaced Members - \$15.00 Students - \$ 5.00

Reservations

Register on line at www.mnift.org. On-line credit card payment is preferred or you can pay the night of the event if needed. Reservations are due by Thursday, September 16 at 5:00pm. If you have questions or need to cancel call 612-590-8902. We have to give final meal counts and payment at this time. If you have registered and cannot attend, please let us know you will not be attending.

2011 Silent Auction

If you are interested in taking an active role in the 2011 Silent Auction, please contact Naomi Sundalius <Naomi.Sundalius@michaelfoods.com>. The 6th Annual Silent Auction will take place in February and needs your enthusiastic support. Please contact Naomi if you have any questions.



Do YOU have a submission for the newsletter???

The MN Section IFT Newsletter is distributed to *hundreds* of industry professionals, companies, students, and academia across Minnesota, South Dakota, and Wisconsin, and it's available for YOU to use! We, as editors, welcome articles, news, and announcements for the Newsletter. Simply send your questions and submissions to Jackie Koch (jrkoch2@wisc.edu, 612-423-9280) and Bridget McClatchey (BCMClatchey@landolakes.com, 219-863-4080).

The Minnesota Section Newsletter is published monthly, September through April, as a service to members of the MN Section, Institute of Food Technologists. The opinions in this newsletter are the opinions of the contributors and do not necessarily represent the official position of IFT, nor the Section, and should not be interpreted as such.

September 2010 Chair's Message



With the official end of summer (the State Fair ending) and the change in the weather, it really feels like it's time to get back to school. With yet another food product recall that is the result of poor management and confusing regulatory oversight, it is a reminder that we all can use regular training and regulation updates from time to time. The beauty of IFT is that it can provide this much needed information. National IFT has updated their website to provide a community atmosphere to encourage collaboration. They also have expanded the number of on-line courses and on-demand webinars offered as a service to the industry.

In our section, the extremely successful Suppliers' Expo is a venue where we can learn about services and products available to us. With the success of the New Professionals Events, we had a lively discussion at our summer strategic planning session of ways to improve the impact and vitality of our dinner meetings. One thing we have discussed in the past is to vary our meeting location to attract our members from around the state who have difficulty making the meetings. To that end, please join us Sept. 21st at the Minnesota Landscape Arboretum to hear about the challenges of producing wine in the upper mid-west with a discussion and sampling led by Katie Cook, the enologist at the University of Minnesota. With its location in the southwest metro, we hope to see industry friends we haven't seen for awhile in attendance.

Another discussion at the summer retreat were changes to our committee structure to streamline it. We also are working to finish a committee handbook, so new committee chairs and members have clear information and guidance about their committee and their role on it.

(Chair's Message Continued from Page 4)

Our section is one of the most successful in the nation because of the dedicated volunteers on all of our committees. If you are interested in volunteering, I encourage you to talk to the committee chairs directly to see where you can contribute. It is a great investment of your time as it helps ensure the success of our section, can help you learn new skills, and is an invaluable networking opportunity.

If you have any suggestions for improvements or have concerns, please contact me. I am looking forward to another successful year for the MN IFT section, and I hope to see you soon at a meeting or event.

Sincerely,

Tonya C. Schoenfuss
MN IFT Section Chair

tschoenf@umn.edu

(612)624-3090

Need to get the word out?

Consider signing up for **advertising** for the MN IFT Newsletter this year. The money earned from the ads helps cover some of the newsletter expenses and remaining funds go towards scholarships. Prices vary depending on your ad size (\$25-200 each ad). It's easy and a great way to reach customers! Contact Karen Spartz (usksp@chr-hansen.com) for more info.

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Food Science Club Updates

University of Minnesota

Over 20 students from the University of Minnesota's Food Science & Nutrition Club attended this past summer's IFT Annual Meeting in Chicago, IL. Out of the three product development competitions, the U of M made it to the national level for two of them. In the end, the Developing Solutions for Developing Countries team took third place for their product, Shakti, and the Product Development Team received Honorable Mention for their product, GOODough Donuts. The undergraduate and graduate students who attended the annual meeting would like to deeply thank MN IFT, the Department of Food Science and Nutrition, and other sponsors for their encouragement and support.

- Submitted by Sarah Gutkowski, Club President

University of Wisconsin-Stout Food Science Club

The University of Wisconsin -Stout Food Science Club is getting energized for the start of the upcoming school year. Right now the club is actively preparing for Stout's Back Yard Bash, a promotional event for University organizations. Our goal at the Bash is to gain interest and create awareness of Food Science Club with new and current students. September mark our clubs third year, and we are anticipating a full year of speakers, tours, fundraisers, and club events. We are starting our year off with a presentation from Howard Helmer (Incredible egg), and we will have our first meeting at the beginning of September. UW-Stout Food Science Club is excited to launch its 2010-2011 year.

- Submitted by Rachel Albin, Club President