

## **The Board**

### **Chairman of the Board**

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### **President**

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### **Vice President**

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Wixon  
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### **Treasurer**

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### **Secretary**

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### **Administration Offices**

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### **PRESIDENT'S LETTER:**



Dear Colleagues,

Much reflection has taken place this past year on not only the Society, but also the flavor and food industry. The fall Symposium and celebration of our fiftieth anniversary brought together past Presidents, honored affiliates and new members seeking that elusive aroma. Old colleagues and friends reminisced while new ones smiled at the sight of a gas chromatograph built in 1955.

It is evident, with the growth of the Society, the many personal and professional relationships that have endured, and the energy and curiosity of our new members, that a common ground exists that has withstood the test of time. I believe that common ground is passion. A passion for learning, a passion for teaching, a passion for creating, a passion for excellence! Corporate mergers, changing markets or natural disasters have not deterred this driving force. Our constant pursuit for quality and innovation in technology continue to provide the tools to feed these passions.

With the beginning of another era, our challenges will persist. In this upcoming season we will continue our mission to educate and present new developments in flavor and food science, along with regulatory and global market updates. Not only through meetings and seminars but also

## Committees

- **Historian Committee:**  
Chair: Dolf DeRovira  
E-mail:  
[historian@flavorchemist.org](mailto:historian@flavorchemist.org)
- **Library Committee:**  
Chair: Dolf DeRovira  
E-mail: [library@flavorchemist.org](mailto:library@flavorchemist.org)
- **Membership Committee:**  
Chair: Joan Harvey  
E-mail:  
[membership@flavorchemist.org](mailto:membership@flavorchemist.org)
- **Midwest Meeting Committee:**  
Chair: Chris Williams  
E-mail: [midwest-meeting@flavorchemist.org](mailto:midwest-meeting@flavorchemist.org)
- **Newsletter Committee:** Chair:  
Kathy McNamara E-mail:  
[newsletter@flavorchemist.org](mailto:newsletter@flavorchemist.org)
- **Publicity Committee:**  
co-Chair: Val Barber & Mary Foster  
E-mail:  
[publicity@flavorchemist.org](mailto:publicity@flavorchemist.org)
- **Program Committee:**  
Chair:  
E-mail:  
[program@flavorchemist.org](mailto:program@flavorchemist.org)
- **Website Committee:**  
Chair: Jack Fastag  
E-mail: [website@flavorchemist.org](mailto:website@flavorchemist.org)
- **West Coast Meeting Committee:**  
Chair: Lisa Vaughn  
E-mail: [west-coast-meeting@flavorchemist.org](mailto:west-coast-meeting@flavorchemist.org)
- **Symposium Committee:**  
Chair: Ken Kraut  
E-mail:  
[symposium@flavorchemist.org](mailto:symposium@flavorchemist.org)

*Continued Pg. 3*

with our web-site and newsletter we will be able to support our membership in these endeavors. More than fifty years of dedication and hard work by many have set a high standard with which I am committed to continuing with our Board and committees.

An exciting time is ahead of us and I would like to thank you for your support and welcome your insights as we go forward.

I wish everyone a happy and healthy summer and look forward to seeing everyone in September!

Sincerely,

Eileen Brady  
President 2005-2006



### **BOARD MEMBERS 2005-2006**

**l to r: Kenneth Kraut, Agneta Weisz, Eileen Brady,  
Mariano Gascon, Veronica McBurnie**

## Committees Continued

- **Arrangements Committee:**  
Chair: Susan Lerner  
E-mail: [arrangements@flavorchemist.org](mailto:arrangements@flavorchemist.org)
- **By-laws Committee:**  
Chair: Gary Conklin  
E-mail: [by-laws@flavorchemist.org](mailto:by-laws@flavorchemist.org)
- **Employment Committee:**  
Chair: Dennis Kucharczyk  
E-mail: [employment@flavorchemist.org](mailto:employment@flavorchemist.org)
- **Nominating Committee:**  
Chair: Dennis Kucharczyk  
E-mail: [nominating@flavorchemist.org](mailto:nominating@flavorchemist.org)
- **Arrangements Committee:**  
Chair: Susan Lerner  
E-mail: [arrangements@flavorchemist.org](mailto:arrangements@flavorchemist.org)
- **By-laws Committee:**  
Chair: Garry Conklin  
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- **Employment Committee:**  
Chair: Dennis Kucharczyk  
E-mail: [employment@flavorchemist.org](mailto:employment@flavorchemist.org)



## Culinology™\* Grows a New Leg By John Matchuk, CRC, CCE, CCC

My friend and Colleague, Margaret Lawson IFT President Elect, and I did a presentation several years ago entitled The Aprons and the Pocket Protectors. In it we first identified the reasons why Chefs and Food Technologists should not, or could not, work together. We then went on to tell the audience why it is essential for us to work together and utilize the synergistic power of Culinology™. That duo becomes a trio when Flavor Chemists complete the developmental triangle that is both found in and practiced by many flavor houses.

Each player has certain skill sets, foci, and interests. It is up to these individuals or groups, ideally with management's support, to mesh and use their skills to become a functional team. Let's look at the skills involved and see what each expert brings to the plate.

CHEFS	FOOD SCIENTIST	FLAVOR CHEMISTS
Taste	Experience with technical data	Palettes
Passion for food	Scientific methodology	Lexicon
Positive naiveté <sup>1</sup>	Parameters of expected results	Passion for aroma & taste
Exposure to cuisines	Ingredient functionality	Flavor chemical knowledge
BOH <sup>2</sup> pressure and success	Multi-project balancing	Multi-project balancing
<u>WHAT THEY ALL NEED</u>		
Mutual respect		
Communications skills – Lexicon/Jargon		
A firm grip on the marketing and cost realities of their taste based and qualitative decisions.		
<u>WHAT TO NURTURE?</u>		
Cross Pollination - Culinology™		
Marketing savvy and understandings of the customer's realities.		

The word Culinology™ has gone through some transitions since its coining. In essence it means the fusing of Culinary Arts with Food Science. I believe that it is now bigger and more important than either RCA or IFT. I say that, not to discount any parts of IFT which may have little to do with product development, rather I say that because ultimately all knowledge and lots of synergy are both desirable and possible.

I work for T. Hasegawa, USA, and am based near Chicago where I manage their Culinary Center. My primary role is one of application creation and development but I have performed many different functions when projects require, all of which have stretched me or allowed me to embrace new skills. These events have allowed me to better understand both food technology and flavor chemistry and have made me a better Research Chef.

The Chef component in a product development team generally has some regularly assigned tasks. They are: restaurant and food trends evaluation, gold standard creation, customer presentations, trade shows, culinary center

<sup>1</sup> When someone does not know they can't do something because of a hurdle they do not recognize, and they do it anyway.

<sup>2</sup> Back of House – Commercial Kitchen

management, food applications for either customer requests or highlighting ingredients, “Blue Skies” new ideas and/or concepts, and internal culinary training for fellow employees.

The last function I listed, internal culinary training, may well be one of the most important competencies that a Chef can provide their employer. I have stated that Culinology™ is the fusion of Culinary Arts and Food Science and that its practitioners can expect added effectiveness when confronting food product development projects. This is all well and good but how does that existing Food Scientist, with their day full via work and family, gain culinary expertise? By internal culinary demos, workshops, and tastings with the goal of exposing basic culinary principles to their fellow employees.

I have had the opportunity to do just that on several occasions while at Hasegawa. I have traveled to Cerritos, CA (flavor lab and manufacturing location for North America) to cook, sample and explain certain flavor and aroma notes that are best expressed via gold standard cookery. Sauce Demiglace, and Sauce Americaine for example. Frequently the nuance of a product is the result of cookery-induced flavors. With Demiglace, brown flour and brown Mirepoix<sup>3</sup>, reduced red wine and the process of deglazing the pans all provide notes and nuances which impact the final product. Technologists certainly understand a Maillard Reaction, but unless you are familiar with “Les Fonds du Cuisine” you may overlook one or two of these instances when they occur.

Sauces, stocks, referencing flavor and aroma notes from specific cooking methods, accurate gold standard interpretations of specific ethnic dishes, and the process of moving from a gold standard to a pilot plant ready formulation are all potential mini-courses in this curriculum. An overall plan, which may include specific course work at a formal culinary arts school, offers the best chance of assisting the Flavorists or the Technologists to gain contextual culinary competencies. Any successful program will first focus on the specific areas that relate to the processes done by the company. Should we teach the cereal chemists how to poach if all of the processing involves an MPO? The answer is: Not right away, but understanding the full spectrum of cookery from standards of identity to heat transfer to flavors developed during cooking is key to becoming a Chef, a Research Chef, or a Culinologist™.

Since few seem to cook at home on a regular basis, and as that cookery itself may not be “from scratch” having cookery processes demonstrated and critiqued within a work context allows Culinology™ to percolate throughout a lab, or hopefully throughout the entire work culture involved. Also stress for the entire work culture the importance of both understanding and processing your customer’s realities so that the Culinology™ practiced fits your customer’s expectations.

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John Matchuk, CRC, CCE, CCC, is the Corporate Chef for T. Hasegawa Flavors. He has been with T. Hasegawa for 6 years during which time he has developed hundreds of food product applications from practically every possible food or menu category. John has prior experience in: meat processing, food service operations, Culinary Education, and food and beverage consulting.

John is a graduate of both, the Culinary Institute of America (AOS) and the Cornell University Statler Hotel School (BS). He has also done food science coursework at Kansas State University. John was a founding member and former officer of the Research Chefs Association (RCA). Currently he serves on the RCA Nominations & Board Development Committee. He was just honored at the 2005 RCA Conference with a President’s Award from Steve Schimoler, President. He has been an active IFT member since 1996 and was a Scientific Lecturer (and currently is a “distinguished” one) for IFT on “The Role of a Chef in Food Product Development Teams”. He holds certifications from, the RCA as Research Chef, (CRC) and the American Culinary Federation: Culinary Educator (CCE), Chef de Cuisine (CCC).

John has published several articles relating to: cuisine, food product development and Culinology™. He continues to support the goals of the RCA and the vision of Culinology™. He can be reached via email [jmatchuk@thasegawa.com](mailto:jmatchuk@thasegawa.com) or 847.559.6060.

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Culinology™, Culinologist™ registered trademarks of RCA.

*\*Culinology™ is a registered trademark of the Research Chef’s Association*

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<sup>3</sup> Mixture of cut Onions, Celery, and Carrots used to infuse a balanced vegetable flavor note into a sauce. Classically 50% onions, 25% carrots and 25% celery. For fish stock a white Mirepoix is used which replaces the carrots with leeks.

## Mark Your Calendars

### **The Society of Flavor Chemists :**

**May 19, 2005;** Newark, NJ

**July 19, 2005;** IFT Breakfast meeting  
7:30am; New Orleans Hilton, New Orleans, LA

**September 15, 2005;** Newark, NJ

**December 1, 2005;** Newark, NJ

**February 16, 2006;** Newark, NJ

**May 18, 2006;** Newark, NJ

### **2005**

**July 12-16 – XVII International Botanical Congress: Nomenclature Section;** Vienna; contact: Josef Greimler; tel: +43-1-4277-54123; e-mail: [office@ibc2005.ac.at](mailto:office@ibc2005.ac.at); [www.ibc2005.ac.at](http://www.ibc2005.ac.at)

**July 16-20 – Institute of Food Technologists Annual Meeting;** New Orleans, LA; contact IFT

**July 17-23 – XVII International Botanical Congress: Scientific Sessions and Ceremonies;** Vienna; contact: Josef Greimler; tel: +43-1-4277-54123; e-mail: [office@ibc2005.ac.at](mailto:office@ibc2005.ac.at); [www.ibc2005.ac.at](http://www.ibc2005.ac.at)

**August 7-11 – 6<sup>th</sup> Pangborn Sensory Science Symposium;** Harrogate International Centre, North Yorkshire, UK; contact: Sarah Phillips; tel +44-0-1865-843691; e-mail: [s.Phillips@elsevier.com](mailto:s.Phillips@elsevier.com); [www.pangborn2005.com](http://www.pangborn2005.com)

**August 21 – 27 WFFC West Coast of the US Study Trip**  
For information check: [www.wffc.org](http://www.wffc.org)



## **MEMBERSHIP NEWS:** **Newly Elected Members February 2005**



Florent Montagne



Jenifer Augelli

### **Certified:**

**Florent Montagne** from VanLabs, applied direct to Certified and was highly recommended by Paulette Lanzoff. He has been interested in smelling everything since age 14. His father recognized his high level of interest and directed him to enter the Flavor & Fragrance School of ISIPCA in France where he graduated with a MS in Flavor Science. After graduation he was interested in the American market so he came to the USA and has not been disappointed with his choice. He works on developing vanilla and sweet flavors for dairy, bakery and nutraceutical products. Florent remembers his family and friends abroad as much as he can by traveling with them as often as possible. He also loves cooking and sailing. He can be reached at: [fmontagne@vanlab.com](mailto:fmontagne@vanlab.com)

**Jenifer Augelli** has been working for Givaudan since 2001. Jenifer graduated from University of Kansas with a degree in Biology. She started her career at David Michael and Co. compounding fruit flavors, particularly berry & citrus and learned all about vanilla flavors. When she moved to Givaudan she was working on flavors for pharmaceutical and beverage applications, which included flavor masking, and sensation flavors. Her move to Cincinnati found her involved in the intense Givaudan flavor training program with a concentration on raw materials. She can be reached at [jenifer.augelli@givaudan.com](mailto:jenifer.augelli@givaudan.com)

## **Newly Elected Members April 2005**



**L to R:** Jerry Tuell, Doug Gledhill, John Baughman, Kathy Noble.

*Continued Pg. 6*

**ASSOCIATION**  
**CONTACTS**

**BSF -British Society of Flavourists**

Chris Goddard

Tel: 44-1277-224587

e-mail: [christogoddard@aol.com](mailto:christogoddard@aol.com)

**CSA – Chemical Sources  
Association**

Admin. Office: AFI

Tel: 732-922-3008

[chemsources@afius.org](mailto:chemsources@afius.org)

**EFEQ – European Federation of  
Essential Oils**

Lutz Dühop

Tel: 49-40-23-60-16-15

[www.efeo-org.org](http://www.efeo-org.org)

**FEMA- Flavor & Extract  
Manufacturer's Association**

Kim Earle

Tel: 202-293-5800

**IFEAT – International Federation  
of Essential Oils & Aroma Trades**

Tel: 44-20-7836-2460

[www.ifeat.org](http://www.ifeat.org)

**IFT – Institute of Food  
Technologists**

Name: Gail A. Wiseman

e-mail: [gawiseman@ift.org](mailto:gawiseman@ift.org)

**WFFC – Women in Flavor and  
Fragrance Commerce**

Tel: 732-922-0500

e-mail: [info@wffc.org](mailto:info@wffc.org)

**Certified:**

**Frieda Tasmin** has been working at Mastertaste for 14 years. Frieda has a degree from Fachhochschule-Hamburg, Engineering of Food Science. Previously she has worked with Monir Zakhary, Tom Ulinksi, Delina Sagucio, and Agatha Corby at Flavurence. She lives in LA with her husband and has two sons who keep her very busy. In her free time, Frieda enjoys reading and gardening. She can be reached at [frieda\\_tasmin@yahoo.com](mailto:frieda_tasmin@yahoo.com)

**Apprentice:**

**John Baughman** has worked at P&G for 7 years and has completed their flavor training program. He has joined our Society as an Apprentice member. John has launched several new flavors for the Crest sensitivity line of toothpastes and new Scope mouthwash flavors. He has a US patent for a breakthrough technology to replace fat in foods and beverages. John has a BS degree from Indiana University in Biochemistry and an MBA from Xavier University. John loves to cook, travel, play poker and create new flavors. He is married and has new addition to his family, his son, Tate. He can be reached at [baughman.jm@pg.com](mailto:baughman.jm@pg.com)

**Jerry Tuell** has worked at Givaudan for 7 years. He has worked with Jim Moon in the beverage flavor area and is currently participating in the Givaudan flavor training program. He has joined our Society as an Apprentice member. Jerry has a degree from Thomas More College in Biology. Jerry is an automobile and motorcycle enthusiast. He also enjoys the movies, reading, and spending time with his wife and friends. Jerry can be reached at [jerry.tuell@givaudan.com](mailto:jerry.tuell@givaudan.com)

**Kathy Noble** comes to us as a very senior P&G employee she has been with them for 27 years. She had a continued interest in flavors throughout her career and she has just completed the flavor training program with P&G. Kathy has an Associate degree from U.C. Ohio College Applied Science in Chemical Engineering Technology. Kathy is a native of Cincinnati and was raised in a large family of 6 siblings. Kathy enjoys spending time with her daughter and participating in aerobics, spectator sports and fine arts. She also loves to travel and has visited most major cities here in the US and looks forward to starting international travel. Kathy can be reached at [noble.kh@pg.com](mailto:noble.kh@pg.com)

**Doug Gledhill** has worked at P&G for 10 years. He has developed many flavors for the health care unit including antacids, Vicks vapor rubs, toothpastes, mouth rinses, and dog biscuits. Doug has two BS degrees from Columbia College in Missouri in Chemistry and Biology. Doug is married and has 2 children, Isabelle and Benjamin. He also enjoys real estate, cooking, music, golf, skiing, fishing and flavor creation. Doug likes to keep busy. Doug can be reached at [gledhill.dw@pg.com](mailto:gledhill.dw@pg.com)

## **Important Announcements**

Newsletter now prepared with the Publicity Committee: E-mail important information to: [newsletter@flavorchemist.org](mailto:newsletter@flavorchemist.org)

**MEMBERS:** Please review your membership information on our Society's website; many addresses and e-mails are not current. If you find yours in error please update with correct information. Thank you!

**HELP NEEDED:** The Program / Education Committee is looking for a new Chairperson. If you're interested please contact the Board.

**FYI:** The Golden Blotter Award will be presented at the September 15, 2005 meeting to James Broderick.



## **Newly Elected Members May 2005**



**L to R:** Cristalle Keane, Susie Bautista, David Patry, Rena Rosentrader  
Absent from photo is Michael Peters

### **Direct to Certified:**

**Michael Peters** employed by Quest as Manager and Executive Flavorist savory flavor creation. Mike has been in the flavor industry for more than 25 years with thirteen years shared with both BBA and H&R developing sweet and savory flavors. He moved to the Chicago in 2005. He will be looking forward to training new Flavorists and encouraging them to become members. He can be reached at: [michael.peters@questintl.com](mailto:michael.peters@questintl.com) or by phone 847-645 7241

### **Upgrade to Certified:**

**Susie Notley-Bautista** has a BS degree in Food Science from the University of California. She has more than 10 years working in the flavor industry as a Flavorist on the west coast. I met Susie many years ago when she was just starting in the business. She started at T. Hasagawa creating sweet and savory flavors then moved to FlavTek, Mutual flavor and MasterTaste where she created flavors for beverages, yogurt fillings and dairy products. She currently works at I.P. Callison, located in the northwest, creating flavors for oral care, gum and confections. Susie is very proud to be a 2001 LA marathon runner. She can be reached at: [sbautista@ipcallison.com](mailto:sbautista@ipcallison.com)

### **Apprentice:**

**Cristalle Keane** has a BS degree in Chemistry from Elmhurst College. She has been employed by Bell Flavors for 10 years. Her father, a perfumer, introduced Cristalle to the industry. She has been successful developing flavors for beverages, muffins, chocolate and seasoning mixes. She has one personal goal, to be a better fisherman than her husband. Cristalle can be reached at: [ckeane@bellff.com](mailto:ckeane@bellff.com)

**Rena Rosentrader** is employed by Brooklyn by Perfetti, flavor division of Perfetti Van Melle. She has a BS degree in Food Science from Purdue and worked as an intern at Sensient flavors. Rena creates and duplicates flavors for global confections, gum, soft or hard candies and tablet candies. Rena enjoys family and friends and cooking or gardening and home improvements. She is also a softball player.

**David Patry** currently works at MasterTaste. He started his career with Metarom after receiving his BS Degree in Food Science from Laval University in Canada. David creates sweet/fruit flavors for the bakery, chocolate, soy, ice cream, syrups and confections industries. He enjoys teaching the customer our language to create flavors on a fast track. You can reach David at: [David.Patry@mastertaste.com](mailto:David.Patry@mastertaste.com)

**Emeritus Members:**

**Cheryl Lyn Kuehlthau** has retired from Sensient and has been granted Emeritus status. Cheryl can be reached at [rkuehlthau@peoplepc.com](mailto:rkuehlthau@peoplepc.com)

**Gerald Uhde** as requested has been awarded Emeritus status as he is retiring from Firmenich in Geneva. He will remain in Geneva.

**Richard Lane** has retired from MasterTaste and his status has been changed to Emeritus. Richard can be reached at: [richard.lane@sbcglobal.net](mailto:richard.lane@sbcglobal.net)

Congratulations,

Joan Harvey- Membership Committee Chairperson [joan.harvey@am.csplc.com](mailto:joan.harvey@am.csplc.com)

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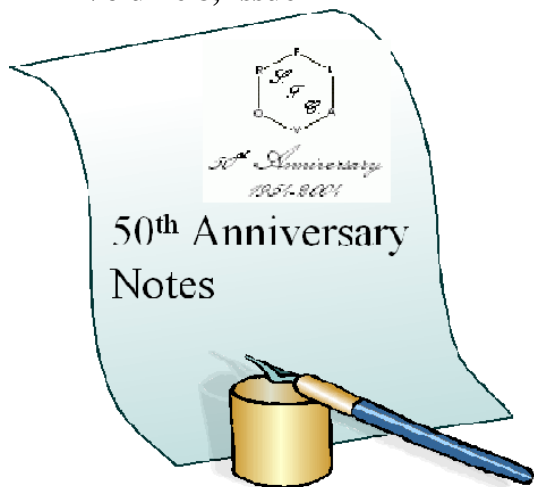
*The 357<sup>th</sup> Meeting of the Society of Flavor  
Chemists, Inc.*

The 357<sup>th</sup> meeting of the Society of Flavor Chemists was held on May 19, 2005 at the Sheraton Hotel in Newark, NJ. The officers for the upcoming year are President, Eileen Brady, Vice President, Mariano Gascon, Treasurer, Kenneth Kraut, Secretary, Agneta Weisz and Chairperson of the Board, Veronica McBurnie.

At this recent meeting, several members were recognized with their 25-year service awards. Those receiving their awards were Michael Bloom, Dennis Brown, Gary Eck and Donald Williams. Also named were Kanichi Chikuma, Richard Vuich and Carolina Militescu. The following Charter Members of the Society of Flavor Chemists will be honored with a special 50 year service gift: Jim Broderick, Earl Merwin, Jerry DiGenova and Marvin Preiser.

After dinner, the membership was challenged and entertained by Ken Hunter, President, Mane, Inc. by his presentation “The Taste of Change” or “A Snail in My Escargot?” Ken challenged all the members to rise to the ever-changing demands of the flavor industry as globalization, customer demands, regulatory needs and the “Wal-Mart” effect force us to work smarter, harder and more precisely.





### **From Carl Holmgren, President 1996-1997:**

I am easing my way into retirement training young Flavor Chemists and creating flavors for confections and chewing gum. I am also contributing a chapter for a book on the Flavor Industry that Jerry Mosciano is editing. To paraphrase General McArthur, old Flavor Chemists never retire they consult. I consider myself extremely lucky to have stumbled my way into such a fantastic industry, composed of a wonderful group of people. Like the rest of the old fogeys, some of my fondest memories are of my training at Givaudan where Jerry DiGenova set up a broad based program for us “kids” including a course in raw materials by Dr. Bedoukian. Carole, Greg, Joe and I had a great time challenging one another and learning from the “masters”. We were fortunate to have Jerry, Earl Merwin, Dick Potter, Sol Reiss, and Al Venutolo to be our mentors. It was a great education in the creation and application of flavors because the company was at the cutting edge of new technology developments. I learned the flavor

business by working at smaller companies and consumer products manufacturers.

I think that I got more out of my years of service to the Society than I put into it. The membership committee allowed me to meet many rookies in our business and, hopefully, instill in them the necessity of never ceasing to learn Flavor Technology. Organizing speakers and banquet facilities for two Midwest meetings in Cincinnati, gave me the tools to help Carole Pollock put on a successful resurrection of the SFC Symposium in 1994. Working on the Board of Directors was an opportunity to improve our Society to better meet the needs of our members with the help of a great bunch of people. It was a wonderful way to give to the next generation the benefits that I received from the earlier ones.

My advice to the young Turks is to continue to expand the art and science of our profession by exploring new frontiers, in spite of the business pressures put upon you, as mergers of the flavor houses continues. The rigors of flavor creation can cause much frustration, so keep a sense of humor and do some crazy things to break the tension. Remember too, that this is your Society of Flavor Chemists and you will get the most out of it by volunteering to help mold to meet the needs of you and your contemporaries. Most of all have fun.

Carl Holmgren, President 1996-1997:

### **A Letter from Richard (Dick) Heinze , President 1995-1996:**

Hi Everyone!

I am doing very well health wise and am enjoying what I am doing. I am lucky.

I moved from being President of CSA to SFC without a break (8 years straight) and remember mostly that it was very busy time. As I look back I introduced many new projects at both organizations; CSA – Patent compendium, Natural Source listing and others that I forgot. At SFC one of the achievements was the Education Committee that I (Frank Fischetti gave me support) started when Marion Sudol was President. We chaired that for about 8-10 years.

I was active in FEMA for many years under Jan Stoffberg on his Consumption Ratio project, and Klaus Bauer’s Ingredient Committee and I chaired the Process Flavor Committee (about 1978). I was fortunate to have worked with many of the “Heavy Weights in the Industry.

I started my business full time about 6 years ago. I conduct 2 hands-on flavor courses a year: a Reaction (Meat) flavor course and a Compound flavor course. I really enjoy teaching the courses and besides I am learning a lot I

*Continued Pg. 10*

did not have time for when I was working. I also developed software over the last 10 years and have a new program called Flavor Creator. It evolved from an earlier program plus my training courses. I am very excited about it and am getting a lot of interest from it. The other thing I enjoy is my website SensoryNet.com. I will be upgrading it this year and have some new features by summer this year.

Besides my business I enjoy my grandchildren and golf (actually getting better), work around the house and a little travel.

My advice to young flavorists is to get involved in the industry's trade organizations. It makes the job more enjoyable and provides the opportunity to meet some great people. It also helps in the learning process.

I worked for Ed Kata and Dave DeMott who normally do not come to the meetings any more. Maybe the SFC could try to get all the old timers to come to a meeting for the Retirees. Have it in good weather.

Regards,  
Dick Heinze, President 1995-1996

**From Ed Albaugh, President 1997-1998:**

50 years is an amazingly long time for anything to endure, even more so anything that relies upon the efforts and dedication of a continually changing group of volunteers. That our Society has achieved this milestone of longevity validates the vision of our founders of a place where flavorists could get to know each other so as to compete as friends.

I have spent many years in committees or Board membership. I have many great memories from those times especially the look on Dennis Kujawski's face when I handed him the gavel for the first time after Carl Holmgren and I had explained and demonstrated the Secret Society Assistant Selection Ritual, and the Annual Meeting when our speaker didn't show up and we entertained ourselves with tales of the smelliest chemical, stupidest customer comments, etc. Some people that I consider good friends I have never seen anywhere other than an SFC meeting.

I remember the year I spent leading the Society as President (not, actually which year, specifically, though). I wanted to emphasize four major themes, decided on three when I couldn't think of four worth doing, and only worked on two because I neglected to write the other one down and kind of forgot about it. And the SFC still made it to fifty years anyway

Sincerely,  
Ed Albaugh, President 1997-1998

**From James (Jim) Broderick, President 1964-1965:**

I'm always happy when I hear from someone in the past for it triggers pleasant memories of people and good things. The flavor industry was a great place to make a living, but I don't know if that's the same today. I look back in pleasure, but I don't miss it. I do miss some of the people and especially my good friend, Tom Bonica. I am now 84 years old and living in a retirement community in Manchester NJ near Tom's River and Lakehurst.

We have 57 clubs and lots of outside activities. I sing in the village choir and am one of the three tenors that entertain at many of the club meetings. Pat and I are still square dancing for exercise. We celebrated our sixtieth anniversary last December.

Probably the event I most remember was the shock and interest caused by Dr. Dimike when he described how he made a gas chromatograph and how he identified the volatiles in strawberry.

The best advice I can give young flavorists is to find a place where you are able to research the literature—there is a wealth of information going far back to the old Schimmel reports.

For the senior members, my advice is to stay active mentally and physically by doing activities that you love both at work and for your leisure time.

My very best wishes to all,  
Jim Broderick, President 1964-1965

**From Mike Fasano, President 1999-2000:**

First of all, I am doing well. I just had my third anniversary here at David Michael and things are falling into place as I continue to adjust to working again for a tightly knit family company after those years at BBA.

As for highlights, where to begin? Certainly having the opportunity to be President has to be at the top of the list. Being President for the very successful Flavors Symposium 2000 adds to that as well as giving presentations at the '94 and '04 symposia. But there are the intangibles that are difficult to quantify such as the friendships forged and the people I met throughout my career. This latter point is especially true of the future of our Society that included the Candidates for membership we interviewed when I was on and chaired the Membership Committee. It would also include the newest members I sat with when I had my "President's table" at the meetings.

An old friend to be remembered would have to be Frank Fischetti. He was my mentor and teacher who had a passion for the profession that was infectious as well as inspiring

For the young flavorists, nothing is more important than tasting, tasting, tasting. Try different components at different levels, in different media, in varying proportions with other materials. Use the literature but only as a guide. Allow your social, cultural and environmental backgrounds to be part of the experience. Keep good notes; ask lots of questions, experiment, take risks. Most important, have fun in this unique profession.

Happy 50<sup>th</sup> anniversary! May you continue to grow and be a positive influence to all who is a part of you and comes in contact with you.

Best Regards,  
Mike Fasano, President 1999-2000

**From Joan Harvey, President 2002-2003 :**

To all SFC members - In this our special celebration - **50Years!**

I want to say how fortunate we are to be part of this dynamic industry. We are all very passionate about understanding how flavors work and how to create flavors to create good tasting new products. I want to encourage all new and old members to actively participate in this wonderful organization. As a past president, I can only describe how my participation as a past officer and currently chair of the new members committee has helped in my own personal growth. I know asking many of you to think about signing up for a committee might be a real personal stretch, but I can only encourage you to take a leap of faith and participate you will only reap the benefit of all the hard work you contribute to our industry.

As committee chair for membership, I cannot tell you how many young new members I have the privilege to meet

and to personally motivate and encourage to become successful in the flavor industry, Wow, what a great feeling. I cannot put words to describe the sense of elation I feel everyday I drive into work to create the next new flavor.

Take the ball into your court and see how you can affect our business in the future.

I just want to thank Mr. Kent Zeller and Mr. Phil Parisi for all their support during my training and developmental years, everything I know I owe to them and their patience.

Thank you,  
Joan E. Harvey, President 2002-2003

**To read more Anniversary Notes from past Presidents please visit our website. Also note we will continue to publish greetings all year in our newsletters. So if you don't see someone this issue be sure to check the upcoming ones. Thank you.**



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