



NUTMEG GEAR



Voice of the Nutmeg Section of **The INSTITUTE of FOOD TECHNOLOGISTS**

COMMITTEES

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EXECUTIVE COMMITTEE 2005-2006

Chair:	Sarah Muhlbradt (845) 461-9052	Councillors:	Dr. Elvira Paz (203) 265-6410
Chair-Elect:	Carol Pekar (203) 853-4000		John Dwyer (203) 264-0341
Past Chair:	Dr. John Deppen (203) 846-7213	Alt. Councillors:	Dr. Shams Alam (203) 238-2553
Treasurer:	Dr. Dave Dzurec (860) 486-2480		Art Grob (203) 254-0341
Secretary:	Darrell Herbst (203) 761-9031	Member-At-Large:	Nadya Antoniades (203) 431-1272

SEPTEMBER PROGRAM: Wed., Sep 21, 2005 **FAT CAT Pie Company , Norwalk , CT**

Executive Committee: 4:30 Sharp;
Social Hour: 5:30-6:15; Dinner/Wine Tasting: 6:30



Please Note: Cost \$40/member; \$35/emeritus; \$5 additional at the door; \$5/Nutmeg IFT students. Please make reservations with Nadya Antoniades at nantoniades@lallemand.com Send a message with last name, company, phone, and whether or not you are a Nutmeg Section Member. Reservations **must** be received **no later than Wed., Sep. 14th at 3:00PM**. Cancellations must be sent in by **Fri., Sep. 19th at 10:00 AM** to avoid a "no show" billing.

Our September venue, on the banks of the Norwalk River, is **FAT CAT PIE CO.**, voted "best of" in recent Fairfield County Weekly readers' polls, including "best pizza" and "best wine list in restaurant". (*The owners of Fat Cat also operate the wine shop Fountainhead Wines and Distillations in Norwalk and Bedford Hills, NY.*) Their frequent wine dinners pair select foods with the wines of specific appellations and emphasize distinctive, small production, and "old world style" wines. Fat Cat specializes in thin-crust pizza, with unique, quality, organic ingredients, such as homemade sausage and roasted vegetables, organic mixed field green salads (with selected "add-ins"), homemade breads, cured meats, raw milk cheese and Italian desserts. At **FAT CAT**, quality counts for everything!

Dinner And Wine Tasting	1st course:	Sparkling white wine/gourmet soft cheeses
	2nd course:	White wine/hard cheeses/meats/roasted veg.
	3rd course:	Red wines/gourmet pizzas
	4th course:	Dessert wine/homemade Italian desserts

Please note: This will be an informal, self-service setting...

Venue: FAT CAT JOE'S By day, a hip, new, exposed brick coffee bar, serving organic quality Rhode Island roasted maJik coffee. By night a forum for wine education and private parties. Note: Tasting stations will be positioned around the room to allow everyone to mingle socialize and compare tastings. Questions regarding the food and wine are encouraged.

Wine Tasting: Hosted by Fountainhead's resident expert, we will explore the wines of Didier Richou, of Domaine Richou - Moze Sur Louet, France. This will be a great opportunity to try benchmark examples while learning about a specific region. The wines of Richou explode with nuances of minerality, as the vines are old and the roots get their granitic complexity from the earth. His winery's major plantings are Chenin Blanc, Cabernet Franc and Gamay. His aromatic reds are intense without being heavy. His dessert wines are great examples of late harvest, world class sweet wines.



A Message from the Chair;

On behalf of the Executive Committee and the Section membership, I want to extend great thanks to Dr. John Deppen who has provided extensive time and energy resulting in a fabulous job as Chair of the Nutmeg section for 2004-2005.

I also want to thank all those who have contributed their time and talents to make the section as successful as it is.

As fall is soon approaching and schedules fill up, we hope for great attendance this year during our monthly meetings and activities. We also encourage members to become active participants simply by attending monthly programs, volunteering, assisting in securing a meeting speaker, volunteering as a speaker, and/or providing input on various activities throughout the year.

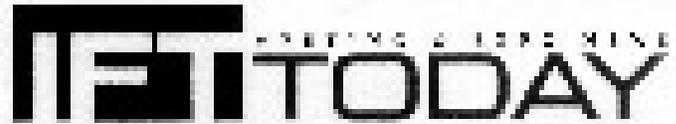
We look forward to **The Nutmeg Suppliers' Night 2005 on Oct 19th**. Please mark your calendars!

We look forward to a productive year and hope to see you at the **September meeting at FAT CAT JOE's in Norwalk** and again at Suppliers' Night!

*Sarah Muhlbradt
Chair 2005 - 2006*

**FOOD TECHNOLOGIST
NAMED NEW
WHITE HOUSE CHEF**

On August 15th, First Lady Laura Bush named Cristeta Comeford as the new White House executive chef. A naturalized U.S. citizen from the Philippines, she is the first woman and first minority in the post. Trained in classic French techniques, and specializing in ethnic and American cuisine, **Comerford received a bachelor's degree in food technology** from the University of the Philippines.



Recognizing outstanding volunteers

Long time Nutmeg members Elvira Paz and Arthur Grob were recently selected as Outstanding Section and Division Members of the Year, based on truly going "above and beyond" each received a pin and listing in the IFT Hall of Honor.

Hurricane Katrina Relief Efforts

IFT joins millions of people across the country in our concern for all victims of Hurricane Katrina and the devastation to our host and partner city of New Orleans.

If you are interested in offering support to the victims and to our Magnolia and Louisiana Gulf Coast members in particular, go to www.ift.org for a list of reputable organizations making valuable contributions to the relief efforts.

FUTURE NUTMEG MEETINGS:

October 19th/Suppliers Night



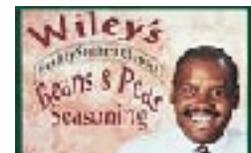
Nov./Tea Tasting



**Jan./ Aussie Night
Outback Steakhouse**



**Feb./Malaysian
Spice Blends**



**Uncle Wiley's
Healthy Ethnic**



FOOD TECHNOLOGIST WANTED: The Research and Development Department of Subway World Head Quarters, Milford, Connecticut is looking for Food Technologists. An ideal candidate should have a Bachelor or Master's degree with major in Food Science/ Food Technology with 2-5 years of experience in the food industry. Familiarity with product development, quality systems and food processing equipment is essential. Candidates with higher education & experience will also be considered.

If interested, please go to www.subway.com to learn more about this position and apply electronically and also send a copy of your resume in a separate e-mail to <hr@subway.com> Alternately, download the application form, fill out and fax to Subway-HR, 203-783-7893 or mail to 325 Bic Drive, Milford, CT 06460 along with a copy of your resume.

Ohio State University has a research & teaching faculty vacancy for a 12 month assistant food science professor tenure-track position. Salary and Benefits competitive. Ph.D in food science or related discipline. Specializations in food engineering, food microbiology, food chemistry, sensory and other areas are sought. Ability to work harmoniously with others and effective communication ability required. Deadline: 9/15/05 visit <http://lfst.osu.edu/posting.htm> for details.

The Office of Science, Communications & Govt Relations for IFT has requested the presence of 1-2 Nutmeg representatives to assist in staffing a booth at the National Teachers Association meeting at the Hartford Hilton, Oct. 20-22. For further details contact Jennifer C McEntire, Ph.D. IFT Office of Science, Communications and Govt. Relations, (202)-466-5980

You can access the Nutmegger on line at:
<http://www.ift.org/sections/nutmeg/index.htm>

**DIRECTIONS: Sept.21st Meeting
FAT CAT Pie Co. Twin City Bldg.
9-11 Wall Street
Norwalk, CT 866-FCAT-123**

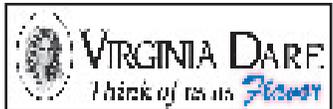
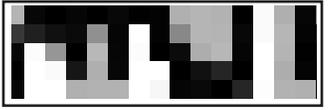
From NYC/95 North: Exit 16 left at light, over highway onto East Ave. Stay in left lane (5 lights, just past Norwalk Inn), left on E. Wall Street (7/10 mile). Down hill---park in private lot, first right (Brook St) next to Landmark Sq. (brick) Bldg.

From New Haven 95 S: Exit 16, right at light onto East Ave. Continue as above...

From Merritt Pky North/NY: Exit 39/7S-Norwalk to exit 1-Norwalk. Go right. At light, go right under highway, then straight, thru 2 lights. River View Plaza on left. Get in left lane and turn left at 3rd light, onto Wall Street. Continue thru 4 lights (2/10) mile. Twin City Bldg on right. Parking lot on left (Brook St).

From Merritt Pky South/N Haven/Route 7S: Exit 40A to Route 7S Norwalk. At end of ramp, right onto 7 (Main Ave). Follow straight (123 S) then slight left as it becomes Main Street. Straight thru several lights to end (8/10 mile) and left onto Wall Street. Continue as above...





NUTMEGGER
 c/o 85 East Avenue
 Norwalk, CT 06851