

The Blue Ridge Chemist

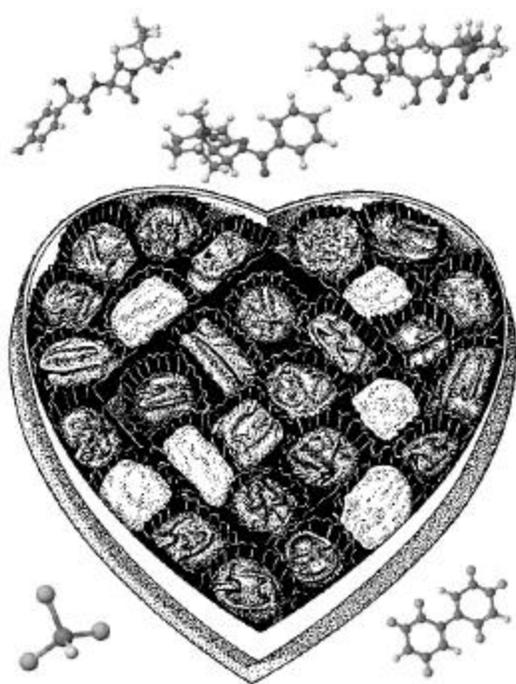
The Blue Ridge Chemist, since 1947 the
Official Local Section Publication of the
Virginia Blue Ridge Section, American Chemical Society



VOLUME LX

January 2007

No. 2



Hollins University Hosts the February Meeting

<http://membership.acs.org/v/vbr>

VIRGINIA BLUE RIDGE SECTION AMERICAN CHEMICAL SOCIETY

606th SECTION MEETING Hosted by Hollins University

Thursday, February 22, 2007

PROGRAM:

- 5:30-6:00 Social, Private Dining Room, Moody Center
6:00-7:00 Dinner, Private Dining Room, Moody Center
7:00-8:00 Talk, Private Dining Room, Moody Center

The social time, dinner, and talk will all take place in the Private Dining Room, Moody Center. Dr. Robert Bates, University of Florida, will be speaking on “What You Always Wanted to Know about Chemicals in Foods but Were Afraid to Eat.”

Dinner will be Caesar salad, chicken breast sauteed in Chardonnay Shallot and mushroom cream sauce, rice pilaf, steamed green beans with season, vegetarian lasagna, dinner rolls, warm apple pie, and beverages. The cost for the meal is \$14.00, with students and retired ACS members being half price.

Reservations for the dinner must be made by FRIDAY, FEBRUARY 16, SIX DAYS before the meeting, by phoning Dan Derringer at 540-362-7433, or e-mailing dderringer@hollins.edu, or by mail to Dan Derringer, Hollins University, Department of Chemistry, P.O. Box 9607, Roanoke, VA 24020; or by phoning Judy Snyder, 540-362-6543.

What You Always Wanted to Know about Chemicals in Foods but Were Afraid to Eat

Foods are complex mixtures of chemicals, but with difference. There is a very important legal distinction between naturally occurring food constituents and other chemicals that end up in food by design or default. Conversely, the much more important matter, chemical compatibility, dictated by human physiology and nutritional biochemistry and vital to well-being, health, performance, and survival -- is often ignored or misinterpreted by vocal yet chemically illiterate groups. Despite considerable progress in understanding the science and technology of foods, culture and perception have a far greater influence upon food acceptance and regulation than the reality of nutrition and toxicology. Paradoxically, as science uncovers more about the complex interactions of foods with the human body, the less confident and more confused the public becomes regarding the safety, value, and nutritional efficacy of the U.S. food supply. Food additives and now phytochemicals are examples of food consumption concerns that should also stress total diet, lifestyle, and common sense. This presentation will deal with both essential and trivial food constituents and emphasize some of the positive and negative aspects of each. Despite our imperfect and changing knowledge, a better appreciation of the chemistry and metabolism of foods has dramatic potential for improving health and well-being, while ignorance is sure to have the opposite effect.



Dr. Robert P. Bates

Robert P. Bates received his B.S. degree in Food Technology from MIT. After several years in the food industry, he obtained an M.S. degree in Food Science from the University of Hawaii and a Ph.D. in Food Science from MIT. After a year at the Institute of Nutrition of Central America and Panama in Guatemala, he joined the University of Florida where he has been for 3+ decades. He is presently professor emeritus of Food Science in the Food Science and Human Nutrition Department. Bates' areas of interest are food processing and utilization, small-scale process and equipment development, fermentation technology and byproduct recovery, food product development, and international technical assistance. His major responsibilities involve teaching graduate and undergraduate food processing, fermentation, and product development courses; and conducting research/extension activities in home, community, and small-scale industrial food processing operations. He has completed short and long-term international assignments in many countries in the Caribbean, Central and South America, and Asia. He fields frequent inquiries on food science and technology and related subjects from national, international, and industrial sources. Bates has developed and presented many short courses in the U.S. and overseas and has been an ACS tour speaker on various food science and technology topics for over 25 years.



Seeking: Community Outreach and Program Coordinators

Wanted: Community Outreach Coordinators

- ! Recruit volunteers for community outreach programs (e.g., National Chemistry Week, Chemists Celebrate Earth Day, Chemagination, Chemistry Olympiad etc).
- ! Determine overall outreach budget, including soliciting funding.
- ! Facilitate or coordinate correspondence with schools and other partner organizations to ensure program consistencies.
- ! Coordinate with Public Relations Chair to ensure media coverage of local section outreach events.
- ! Serve as liaison and point person for Local Section Executive Committee.
- ! Keep lines of communication open with other Program Coordinators, and the Office of Community Activities.

Programs supported by the American Chemical Society's (ACS's) Office of Community Activities (OCA) are designed to assist volunteers in becoming more involved in their local section, division(s), and community by providing reliable resources that can be easily used for promoting the contributions of chemistry. Participation in community activities provides opportunities for ACS members to increase media and public awareness of the importance of chemistry in our daily lives.

CHEMISTS CELEBRATE EARTH DAY
("RECYCLING—CHEMISTRY CAN!" – APRIL 22, 2007)

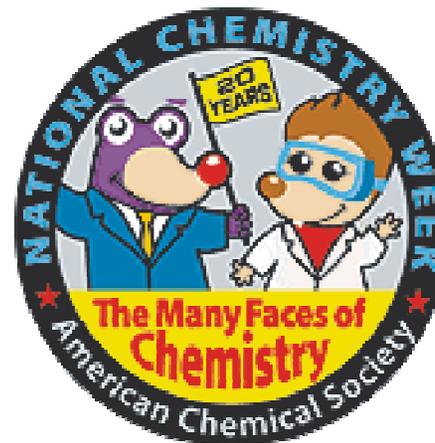
Chemists Celebrate Earth Day is an environmental awareness campaign. The event provides activities that are designed to enhance public awareness of important contributions made through chemistry

in preserving our planet and improving our environment. The event is held annually on April 22. For more information visit chemistry.org/earthday.

NATIONAL CHEMISTRY WEEK 20TH ANNIVERSARY YEAR
("THE MANY FACES OF CHEMISTRY" – OCTOBER 21-27, 2007)

National Chemistry Week (NCW), a community-based outreach program, is designed to reach the public with positive messages about chemistry and to make a positive change in the public's impression of chemistry. Activities include chemical demonstrations, hands-on activities, lectures, open houses, displays, contests and games. NCW is celebrated annually from Sunday through Saturday during the fourth week of October. For more information about the theme and special plans to celebrate the 20th anniversary of the program, visit chemistry.org/ncw.

For advice on these or other community activity programs available through ACS, contact the Office of Community Activities, oca@acs.org. If you are interested in heading up one of these outreach programs, contact the VBRS chair, Dave Johnson at Ferrum College (djohnson@ferrum.edu).

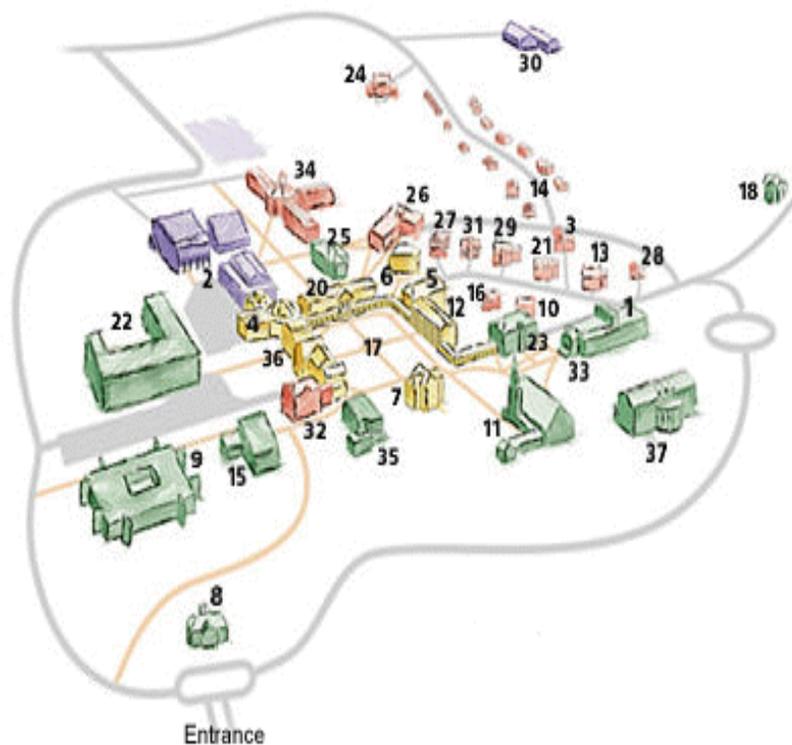


Directions to Hollins University

From I-81, take the Hollins exit (146) south to Peters Creek Road and turn left. The entrance to Hollins University is a little more than half a mile and is on the left.

The meeting is in the Private Dining Room of the Moody Center (Building #22). The room is handicap accessible. A ramp leads to the building, and the Private Dining Room is on this floor.

Map of Hollins University



THE BLUE RIDGE CHEMIST
Vern Miller, Editor
Roanoke College
Salem, VA 24153

Non-Prof. Org.
U.S. Postage
PAID
Salem, VA 24153
Permit No. 31

The next Virginia Blue Ridge Section meeting will be held Thursday, March 22, in Blacksburg. The speaker will be Peter Lantos, talking on "Consulting 101". The contact person is Paul Deck.