

Aksarben IFT Relaunch!

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Aksarben Section Meeting - October 17th

Save the date! October 17th is the IFT Askarben Section kick-off event and relaunch into active membership with a dinner and speaker event, hosted at the Institute of Culinary Arts at the Metropolitan Community College. The event's guest speaker is Vice-President and Chief Global Flavorist of Wild Flavors Inc., Marie Wright.

5:30-6:00 pm: Check-in/networking time - Cash Bar
 6:00-7:00 pm: Dinner
 7:00-8:00 pm: Wild's "Flavors: The Science Behind the Magic"

Non-Members: \$35, Members: \$25, Student/Retirees: \$10
 Dinner options and additional details on page 2; Please RSVP by October 4th!



The Institute of Culinary Arts at the Metropolitan Community College and location of the upcoming section meeting

Upcoming Events:

- **10/17/2013 | Askarben Section Meeting**
Networking, dinner, plating demos, and a presentation on Flavors!

A Message from the Chair



Welcome! Our IFT Aksarben Section is back in action! After a hiatus of a few years, an energetic leadership team has been elected and we are excited to kick things off this fall with a fantastic meeting planned October 17th. One of our main goals this year is to grow our membership base, which has understandably declined in recent years. We hope to show you the benefits of being a local IFT member, which include: (1) networking with people across the food industry,

government and academia, (2) education on hot topics and (3) having fun with a purpose. Our other key goal is to develop a solid events calendar this year that will offer the benefits mentioned above.

In order to make our section successful, we need your participation and ideas. Please feel free to contact our officers (listed in the newsletter) to ask questions, provide feedback and find out how you can get involved.

Starting in February 2014, your national IFT membership will automatically include your local section membership. If you have never been a member of IFT or have only been a local section member in the past, there is a special offer. If you enroll as a local section member by the end of 2013 (only \$10!), your first year of national membership will be free and your second year will be just \$99.

Askarben Section Meeting Details

WHEN: October 17th
5:30-6:00 pm: Check-in/Networking time - Cash Bar
6:00-7:00 pm: Dinner
7:00-8:00 pm: Wild's "Flavors: The Science Behind the Magic"

WHERE: Metropolitan Community College: 5730 N 30th St, Omaha, NE 68111

WHAT: Meet the new officers and other Askarben Section Members

MENU OPTIONS:

Chicken = Plum Creek Farms Chicken Breast atop Roasted Root Vegetables filled with Vol au Vent, Dijon Glace de Viande with Baby Spinach, House Made Ricotta, Candied Walnuts, Honey Poached Cranberries, and Sherry-Thyme Vinaigrette

Beef = Syrah and Bacon Braised Beef Short Ribs with Cannellini Puree and Sauteed Swiss Chard with Romaine Heart, Chive, Parmesan Black Peppercorn Crouton, Tomato Confit, and Avocado Caesar

Vegetarian—also available

(all options include rolls, iced tea, regular or decaf coffee)

During dinner, MCC Chefs will be giving a plating demo of the entrees with a short speech about the art of plating our dishes

Presentation details "Flavors: the Magic Behind the Science"

Marie Wright, Vice President & Chief Global Flavorist of Wild Flavors Inc welcomes you to a night of flavor magic. She will walk you through the wonderland of flavors, tantalizing your senses with some fun and, sometimes challenging interactive exercises. You will walk away spellbound, having experienced the mystical perception of flavor. A waft of the wand will reveal the chemistry behind what a flavor is made of and, having stepped inside the mind of a flavorist to learn how to create a flavor, skeletons and all! You will have an "Aha moment" when magic dust is sprinkled and you uncover the science of why the perception of flavors varies in different applications! Finally, you will have a snapshot of some of the weird and wonderful trends that make this magic happen now and 5 years beyond.

COST: Non-Members: \$35, Members: \$25, Student/Retirees: \$10 (cash/check)

RSVP: Name & Meal option (provide list for multiple guests), Any Cancellations MUST be made by October 10th
RSVP by October 4th (if check is mailed later than Sept 28th, please RSVP by email as well: iftAksarben@gmail.com)
Checks for meeting or dues can be made to **IFT Aksarben Section** and sent to:
David Gaebler at 6 ConAgra Drive 6-475, Omaha, NE 68102

Section Officer Contact Info

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We want YOUR input

Coming soon: Short survey (1-3 questions) to help provide guidance for our next event!

Email iftAksarben@gmail.com to get added to our distribution list.

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