
Food Science Club Newsletter

December 2006

Babcock Dairy Field Trip

Tisha Yancey

On behalf of the Food Science Club, I would like to thank Tom Blattner for directing us on a tour through the Babcock Dairy Plant on November 28th. To start the tour, we followed the path of milk through the dairy plant from delivery of raw milk to bottling. I would have to say that watching the bottling of the milk was one of the highlights of the tour. Next, we learned about how they manufactured ice cream and watched a master cheese crafter make up a batch of cheddar cheese curds. We ended the trip with a quality test of ice cream and tasting of multiple ice cream samples.

Four students went on the tour, which was a good sized group due to the lack of space and abundance of noise in the plant. If anyone else is interested on going on a tour, Tom said he would be happy to set up another small group tour.



Community Service Update

Leann Barden

Renee Lietha

In between all of its academic and social events, the FSC has still found time to serve the community. Early this fall semester, the FSC adopted the Babcock Block. Freshmen, sophomores, juniors, and seniors alike pitched in and picked up trash and debris that had somehow found resting spots in the area around our beloved building (and home away from home).

On December 7, the FSC volunteered at the St. Vincent de Paul food pantry. Five members attended the trip and acted as hostesses for families as they chose food from items donated by local grocery stores and the community. All five of those who attended felt the experience was very positive and enjoyed spending an evening giving back to the community. Another trip may be scheduled for next semester.

Currently, the FSC is working to collect non-perishable foods and gently worn clothing to benefit the Madison branch of the St. Vincent de Paul Society. The collection runs December 1st through the end of January. "That way, it will be convenient for faculty and students to drop off donations, whether they clean out their closets and pantries before or after the holiday season," said Community Service Chair Leann Barden.

The FSC has made community service a priority in the past few years and sets a goal of at least one external community service event

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per month. Upcoming service events for next year include making dinner at the Ronald McDonald House and serving at a local soup kitchen.

Beer and Pizza Social

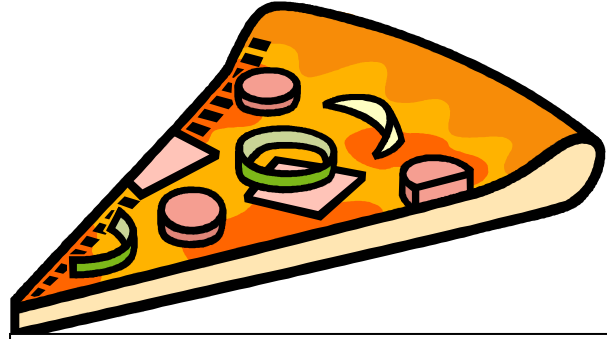
Dee Titel

The annual Pizza and Beer Social was held on October 20th in Babcock Hall. An impressive turnout of club members enjoyed a variety of seasonal domestic beers and pizza donated by Glass Nickel, Pizza Hut, Rocky Rococco, and Ian's. Favorites included Leinenkugel's Apple Spice and Capital Amber for beverage choices and Glass Nickel won our votes as best pizza overall. Following the social, club members continued camaraderie onto State Street for more food and drink to follow. As always, the Pizza and Beer Social was a huge success! Thanks to all the pizza companies for supporting UW-Madison Food Science Club!

High School Visits

Tanya Zimmerman

On November 21, approximately 40 students from Verona High School's Food Science classes participated in a field trip to Babcock. Students attended several sessions that gave them a taste of different aspects of the Food Science industry. Rich Hartel gave a presentation on the production and characteristics of chocolate. Students participated in the presentation by sampling different types of chocolate products and comparing their attributes. Tom Blattner led a discussion and a viewing of the Dairy Plant from the Observation Deck. After the break-out workshops, there was an information session by Jim Steele on the opportunities in Food Science at the university level. No tour of Babcock would be complete without ice cream, so the students finished their day with cones



from the Dairy Store, directly applying all the knowledge Tom gave them on ice cream production!

Fall Fundraising

As always, the FSC has been busy raising funds for club activities such as field trips, social activities, and sponsoring representatives for the CALS Leadership retreat. This semester, we kicked off fundraising with our annual envelope stuffing for the Babcock Dairy Store cheese boxes and earned a total of \$315. Additionally, look for opportunities to get in the dairy to cut cheese for the cheese boxes over the next two weeks. An e-mail will be sent out announcing the dates and times. This activity is an easy way to raise funds for the club and is a great way to spend an afternoon with your FSC friends.

Orders were taken for the 2006-07 FSC t-shirt earlier this semester and the fundraising committee is hopeful that they will arrive by the first meeting of the spring semester. An e-mail will be sent out when they arrive.

Possible fundraising opportunities discussed for next semester include restarting the monthly coffee hours and a dinner/auction. The fundraising chairs would like to invite all club members to submit any other ideas to help the club raise money so we can continue to have all of our fun activities. Please contact Amanda Ciesielczyk or Kirsten Knopff with any ideas you may have!