

# Cactus IFT

*A professional group of IFT members in Arizona seeking to advance the science and technology of food through exchange of knowledge*

**A Quarterly Newsletter**

**Issue Aug-Oct**

**Chair's Message**

*Tony DeCastro reports on Cactus IFT's progress and future.*  
**Page 1**

**Wine Tasting**



*A look back at our event last December when E&J Gallo taught us the art of tasting wine.*  
**Page 2**

**Spotlight, Baseball, Meet & Greet, a Peek At the Future, and More**  
**Page 3**

**New Section Officers**  
*Announcing new section officers!*  
**Page 4**



## Chair's Message

The Cactus Section was recently recognized as a 2011-2012 Section of Excellence. This recognition is well-deserved given our section's commitment to IFT, section members, and the food science and technology profession.



The Cactus Section has grown into a vibrant community of dedicated professionals that embody the spirit of IFT. The events held throughout the year, our exemplary volunteers, and our dedication to students will help ensure that our section will flourish for years to come.

To be recognized as an IFT Section of Excellence, the section must meet or exceed several criteria, which include the following: the section Annual Report

and Financial Report are submitted by the deadline, membership exhibits stability or growth, at least three meetings are held in the year, the section website/newsletter is up-to-date, and the section demonstrates their commitment to future generations of food scientists and their community.

Over the past several months, the Cactus Section and IFT have been working together to pilot a new membership experience. Our shared goal is to deliver a globally consistent and locally relevant membership experience. The Cactus Section has new branded templates and online meetings and management tools that help us support our members.

We hope you are taking advantage of all the benefits your membership has to offer:

**Food Technology magazine**—Timely information on topics important to food science and technology (FREE to members)

**2011 Salary Survey Report**—A valuable report that offers members exclusive access on compensation data and employment-related trends (FREE to members)

**IFT Career Center**- Professional development webinars, career resources, and job boards



**Suppliers' Night - April 2, 2013**

Next year is not far away and we've set April 2, 2013 for our 2013 Supplier's Night!  
 Save the date!

**IFTSA/New Professionals Online Community**-Scholarships and leadership opportunities for students, recent graduates, and individuals who are new to the food science and technology profession

**IFT eCareerMentor**-New and seasoned professionals can connect and build valuable mentoring relationships (exclusive to members)

We look forward to growing together with IFT and enhancing your membership experience. If you have questions about the IFT Section Pilot Program, please send an email to [sections@ift.org](mailto:sections@ift.org).

# Art of Wine Tasting

*A night with Marie Shubin and Jennifer Jo Wiseman of E&J Gallo*

Wine blends science, nature, and the art of the winemaker.

That was the message of E&J Gallo's Marie Shubin, Director of Consumer Affairs, and Jennifer Jo Wiseman, VP Consumer and Product Insights to Cactus IFT members at the section's annual holiday dinner on Dec. 6, 2011.

The program had been prepared specifically for our group by E&J Gallo, who also supplied several bottles of wine for the event. The wines included pinot noir, malbec, chianti, and shiraz from well-known brands such as Frei Brothers®, Barefoot®, and Gallo®.

The pair of wine experts encouraged Cactus IFT members to discover the nuances of wine. They educated members to better understand what it is about wine that they liked, why they liked it, and how to choose that special kind of wine they enjoy every time.

Each member who attended was given the opportunity to enjoy five different wine styles to taste.

These wine styles each represented different red wine styles ranging from the most fruity and light-to-medium bodies to the more robust medium-to-full bodied earthy red wines.

Wiseman and Shubin explained how each wine had specific characteristics in terms of its body and texture that depended on grape variety as well as its content of sugars, alcohol, level of acidity, and tannins from the grape skins.

They also went over how the different wines could be paired with different foods.

For example, a more acidic wine like a sangiovese or chianti could be served alongside pasta with marinara sauce (acidic with acidic foods). On the other hand, earthy wines such as pinot noir could be served alongside earthy foods such as lentils or mushrooms.

Flavor preference takes precedent above all, Wiseman and Shubin explained.



**Cactus IFT members enjoy a wine tasting presentation along with several different wines.**

## Member Spotlight: Congrats Team Arizona!

The Cactus Section's very own Lynn Abarr-Boubelik of Vivion joined Danielle Daugherty from the Glendale High School District and local chef and president of James Gerard Foods, Sid Brodsky, to form Team Arizona for The Making Healthy School Meals Easy Challenge!

Their submission garnered 2nd Place at the IFT Annual Meeting. The American Culinary Federation (ACF) and IFT partnered to host a new competition that challenges teams to convert four recipes from the 2011 USDA Recipes for Healthy Kids competition into a manufactured product that maintains the original nutrition content, flavor and appearance.

This unique competition was designed to highlight the resources available through Chefs Move to Schools and the alliance between food technologists, manufacturers, chefs and school foodservice workers. All entrants received a Competition Medal from the American Culinary Federation (ACF) and IFT (Foodservice Division). Congrats to Lynn and her team!

## Spring Baseball Event

It was a gorgeous afternoon at Goodyear Ballpark as we held a get-together on March 24th to enjoy a spring baseball game pitting the San Francisco Giants against the Cincinnati Reds. Although the turnout was light, this looks like a great event to plan again for next year. Next time we'll be coordinating the date and location to cheer on our home-town Diamondbacks. Play ball!



## Meet and Greet

October 1st was the date for a Meet and Greet with our fellow foodies from the Arizona chapter of the American Culinary Federation (ACF). Held at the Orchard Community Learning Center in Phoenix, the event featured a chance to mingle with members, learn about how the center contributes to the local community, a local food truck specializing in Filipino food, and even a pie contest!

## Peek at the Future

Your Cactus Section has also been busy planning upcoming events – here's a peek at what's being considered:

*December – a chocolate-themed member meeting (yum!)*

*February – presentations and discussion about Sustainability and its impact on the food industry and you*

*March – a Spring Training baseball game at Talking Stick Resort, with hopefully a behind-the-scenes look at their foodservice operation*

*April – our inaugural Suppliers Night (we already have over 30 vendors planning to attend, with many more hoped for!)*

*May – a golf outing at The 500 Club*

And more!

As we plan these events, your input and participation would be welcome – contact a board member with any question, comments or ideas.

## IFT Membership

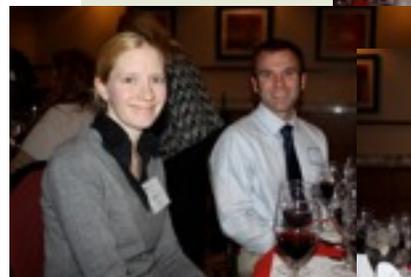
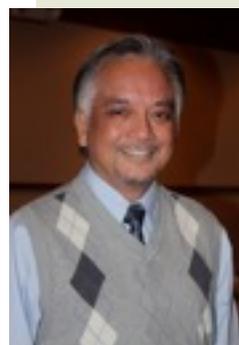
Are you taking full advantage of the opportunities from having an IFT membership?

IFT is actively involved in fostering consistent membership experience throughout IFT. They have an outreach program and make visits to different regions across the country. They are also looking for what students can gain from an IFT experience.

The new focus of IFT on members is a brainchild of the Member Value Proposition Panel, who are looking to transform the brand with attributes and behaviors that include collaboration, inclusiveness, scientific integrity, and passion for excellence.

IFT also launched a new "website community" with features like personal profiles and blogs similar to other social media sites like Facebook.

On the website, a major resource is the IFT publications including a scientific journal, magazines, and weekly newsletters. The newsletters even include a nutraceuticals and functional foods focus.



Cactus IFT members enjoyed an excellent presentation on the art of wine tasting by E&J Gallo's Marie Shubin, Director of Consumer Affairs and Jennifer Jo Wiseman, VP Consumer and Product Insights.

# Announcing 2012-2013 Officers

*Please join us in thanking Tony DeCastro and current section officers for their service to Cactus IFT during 2011-2012. Now, let's welcome Lynn Abarr-Boubelik as 2012-2013 Cactus IFT Chair and new section officers!*

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If you're interested in serving in a volunteer role for your Cactus Regional IFT Section, please let us know!

## Check out the Cactus IFT Web community!

Have you become part of the Cactus IFT community on the national website at [www.ift.org](http://www.ift.org)? If not, then please join us! It will become one of the best avenues we have for communicating new events, Cactus IFT news, and hiring opportunities. Learn more at <http://community.ift.org/>

We also expect to have a website up as soon as arrangements can be made. At the website, we will also be maintaining a blog that will share news similar to this Cactus IFT newsletter. Each blog post will also be shared on social media Web sites such as LinkedIn, Facebook, and Twitter.

Speaking of social media, have you joined our LinkedIn and Facebook groups? Or have you started following our Twitter and blog feeds? If not, then learn more at the following below:

Facebook: Search for "Cactus IFT" group and "Join" (be sure to "invite" fellow Cactus IFT group members)

LinkedIn: Under "Groups," search for "Cactus Regional Section Institute of Food Technologists"

Follow us on Twitter: @cactusift

## Section Officers

**Tony DeCastro — Chair**  
**Lynn Abarr-Boubelik — Vice Chair**  
**Lorraine Hansen — Treasurer**  
**Holly Curtis — Secretary**



## IFT National Headquarters

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