

## Scientist to head Food Science department at Penn State

UNIVERSITY PARK — Dr. Lowell D. Satterlee from the University of Nebraska at Lincoln has been named head of the department of food science at Penn State University, effective April 1.

He is currently serving as head of the department of food science and technology and director of the Food Processing Center at Nebraska.

Announcing the appointment, acting dean of the college of agriculture W. Wayne Hinsh said, "We feel very fortunate that Dr. Satterlee has accepted this position. He is nationally known for his research in the chemistry of food proteins and has a demonstrated commitment to both teaching and extension. Our Department of Food Science is one of the strongest in the country. Under Dr. Satterlee's direction the department will continue to thrive." Dr. Satterlee replaces Dr. Philip Keeney, who retired last year with emeritus rank.

While he was at Nebraska, Dr. Satterlee established a research program to study nonconventional protein resources and ways to evaluate the quality of that protein for human use. His research on animal by-product tissues as sources of enzymes and food protein led to the discovery of enzymes that are effective in tenderizing meat.

His current research centers on protein structure and how it affects the utilization of food proteins. He is investigating the role of food peptides, intermediate digestion products produced by proteins, and how they interact with lipids, minerals, water and other components of food.

As director of the Food Processing Center, Dr. Satterlee has been working with a team of research scientists and extension

specialists to serve Nebraska's food processing industry. The center provides technical support and pilot processing facilities to processors in the state.

He also is a member of the Food Protein Research Group at the University of Nebraska. In 1971 and again in 1979 he served as visiting professor at the University of California at Davis.

While known best for his research, Dr. Satterlee has been a dedicated teacher. In 1979, he received the Distinguished Teaching Award from the University of Nebraska. During his tenure at Nebraska, he initiated a number of innovative courses in food sciences, including an upper level course in food chemistry that was the first in a series of courses to apply the principles of biochemistry to foods and food ingredients. He also developed a course in food product development, combining food chemistry, microbiology and engineering to simulate food product development as it occurs in the food industry.

After receiving his bachelor of science degree in chemistry from South Dakota State University, Dr. Satterlee went to Iowa State University where he received his master's degree in 1966 and his doctor of philosophy degree in 1968, both in biochemistry. He joined the faculty at the University of Nebraska in 1968.

The author or coauthor of over 80 articles on food proteins, his most recent publications include articles in the 1985 issues of the Journal of Food Quality, Nutrition Reports International, and the Journal of Food Science.

Dr. Satterlee has received patents for a chemical process for

measuring tenderness of cooked meat and for a process to extract



Lowell Satterlee

protein from two specific varieties of beans. He has had extensive international experience as a teacher and consultant in a number of countries including China, Mexico, England, France and North Africa.

A fellow of the Institute of Food Technologists, Dr. Satterlee was awarded the Samuel Cate Prescott Award for Research from the Institute, which is granted to outstanding researchers under the age of 36. He was named the 'Outstanding Young Alumnus' by Iowa State University in 1977 and is listed in both Who's Who in America and Who's Who in Nebraska.

Dr. Satterlee sits on the board of editors of the Journal of Food Biochemistry and the Journal of Food Processing and Preservation and has been a member of the board of editors of the Journal of Food Science. He sits on several committees of the Institute of Food Technologists and on the program committee of the American Meat Science Association.

## Regional Workshop set for handicapped

COLLEGE PARK, Md. — Sensitivity for problems of the handicapped has become an educational concern in the world of farmers and other rural residents.

The second annual Mid-Atlantic Workshop for Disabled Individuals and Their Families in Rural and Agricultural Communities is scheduled March 7 and 8 in the Sheraton Inn at Frederick, Md.

Its main purpose is to bring together rural families, with physically and mentally disabled members for specialized instruction and exchange of ideas, according to Gary L. Smith, Extension safety specialist at the University of Maryland in College Park.

Smith sees one result of the workshop being a self-help group to maintain contact and interaction among handicapped persons in rural areas throughout the Mid-Atlantic region.

Such workshops also have been held under sponsorship of the Cooperative Extension Service at land-grant universities in several states west of the Ohio river. Dr. William E. Field, Extension farm safety specialist at Purdue University, is a national leader in this realm.

For this second conference of its kind in the Mid-Atlantic area, Smith said he would be pleased if 100 persons turn out. He expects about 10 commercial exhibitors with products and services which are useful to the handicapped.

Specific areas included in the general seminar topics will involve such subjects as stress management, adapted clothing, customized farm machinery and buildings, computers for the handicapped, legislative proposals, personal attitudes and

alcohol and drug abuse.

A \$15 registration fee will include two Continental breakfasts, plus educational materials. Vendors may set up an exhibit for \$100. All registration charges and vendor fees must be paid in advance.

Brochures containing registration blanks and details on the workshop will be available soon from county Extension offices throughout Maryland and from Extension farm safety specialists at land-grant universities in Delaware, Pennsylvania, New Jersey, West Virginia and Virginia.

Or you may contact Mr. Smith directly, as follows: Gary L. Smith, Extension agricultural engineer, Shriver Laboratory, University of Maryland, College Park, Md. 20742; phone: (301) 454-3901.

The workshop is being sponsored by the Cooperative Extension Service in participating states. Several state agencies in Maryland provided program assistance.

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