From the ADSA
President

By Lawrence D. Muller

Going to Memphis, Tennessee! Those were the words in a song entitled “Memphis” that I remember from my younger days. Indeed, ADSA is going to Memphis for the 1999 annual meeting. This should be an exciting and informative meeting. The programming committee has initiated an Industry Day ’99 on Tuesday that will focus on issues of greatest interest to industry, consultants, practitioners, and producers. This session will have a single-day registration fee. Bill Christ, overall chair, and Ellen Jordan and Joe Wartheson, chairs of the dairy production and foods divisions, have done a superb job in planning the program. The Student Affiliate Division also has an excellent program planned. Hope to see you all in Memphis.

Your Board of Directors and Executive Committee continues a busy schedule to address the many issues of your association. By the time you read this, the Board will have met in Baltimore prior to the FAIR 2002 meeting. Also, the first joint board meeting of the ADSA and ASAS Boards of Directors occurred in Baltimore. Some of the major areas for discussion and action relate to future annual meetings and issues related to intersociety publications.

I had the opportunity to attend the recent Midwest ADSA/ASAS annual meeting in Des Moines. I was most impressed with the enthusiasm at the meeting and the record attendance. The large undergraduate student attendance and participation in paper presentations, quiz bowl competition, and academic quadrathalon was most impressive.

As many of you know, Molly Kelly asked to step down from the Executive Director position. The executive committee has been actively working on the search and selection process. We are pleased to announce that Kent Williamson has accepted the position of Executive Director of ADSA. The Executive Committee initiated the search and screening process about four months ago. We are excited that Kent has accepted to help lead ADSA into the next millennium. Kent’s most recent employment is Associate Executive Director for Business for the National Council of Teachers of English in Champaign, IL. Kent will be joining ADSA in June and will be attending the annual meeting in Memphis.

I want to encourage all members who have suggestions for improvement of your organization, whether it be the
New ADSA Executive Director

Mr. Kent Williamson is the new Executive Director of ADSA and will begin his duties June 1, 1999. Kent has been Associate Executive Director for Business for the National Council of Teachers of English (NCTE), a membership society for educators and researchers at all academic levels. In that position, he supervised all business departments which included accounting, customer service, print production, membership development, human resources, web-based services, and the business aspects of meetings management. Prior to that, he served as Director of Marketing and Membership Development for NCTE.

Kent is a 1980 graduate of the University of Illinois with a degree in advertising. He received a Masters in International Relations from the University of Illinois. He has been active in the American Society of Association Executives (ASAE), and recently completed a term as a national board member for this organization's marketing council. Kent has also presented sessions at ASAE national meetings on new member retention, marketing, development, and membership renewal to name a few.

Kent and his family reside in Champaign, so the move is a short one. We look forward to Kent joining ADSA, and want everyone to meet him at the annual meeting in Memphis.

Those Who Served the Journal in 1998

Appreciation is expressed to members of the 1998 Journal Management Committee: R. P. Nutzke (Chair), M. Britten, J. K. Drackley, L. V. Swanson, and Board representative H. M. Farrell, Jr. For 1998 to 1999, J. K. Drackley has become Chair. New members are G. R. Wiggams, R. R. Grummer, P. S. Kindstedt, and Board representative M. E. Johnson. This committee has been very active in development of new initiatives designed to improve the Journal and in support of the editors.

Thanks are extended to the members of the Editorial Board for dedicated service in evaluation of manuscripts. This function is essential to the timely publication of a quality journal. Completing terms on the Editorial Board in 1998 were L. K. Creamer, M. A. De Lorenzo, M. E. Kehrli, R. O. Kellem, C. D. Lu, and J. F. Medrano.

Also, the services of ad hoc reviewers are required for timely and quality review of manuscripts. The willingness of these individuals to serve in this capacity in 1998 is appreciated.

Ad Hoc Reviewers for 1998

ARPAS Update

By Bill Baumgardt, Executive Vice President

ARPAS is the one organization serving to "register" those individuals who qualify to serve animal agriculture and society in a professional, quality manner. In the five months I have been working with ARPAS I have found that the organization is not well understood. It is a self-supporting, self-governing organization with five affiliated societies: ADSA, AMSA, ASAS, ENPS, and PSA. Today ARPAS provides recognition of expertise, requirements to continue professional development and maintain specific ethical standards—all which serve to enhance public confidence in those who are PAS, RAS/RAPS, and diplomates registered by ARPAS.

Three categories of certification are available. The Professional Animal Scientist, PAS, is earned by degree, experience, examination, and maintenance of CEUs. The category: Registered Animal Specialist, RAS, or counterpart, Registered Animal Product Specialist, RAPS, does not require a degree, but is based on experience, examination, and CEUs. Depending on experience, one can begin as an Affiliate Member and then with increased experience advance to Full Membership in either PAS or RAS. The highest level of recognition for professional competency and expertise is Board Certification, which was initiated in 1995. Requirements include an advanced degree and fulfillment of the requirements set forth by the respective College: American Colleges of Animal Behavior, Animal Food Science, Animal Genetics, Animal Nutrition, and Animal Physiology.

Examinations for the various registration categories are regularly offered at the national and regional meetings of the affiliated societies, and at various conferences and meetings during the year. More and more departments and colleges are offering their graduating students the opportunity to take the appropriate ARPAS exam as they complete their B.S., M.S. or Ph. D. degrees. Interested individuals should contact the ARPAS office in Savoy and arrangements will be made to offer the exam at a reasonable time and place.

Continuing Education Units (CEUs) are awarded on the basis of one CEU per hour of qualifying educational activity. The ARPAS web site will soon have a listing of many of the opportunities for obtaining CEUs. Sponsors of conferences and meetings are encouraged to submit program information to the ARPAS office so a determination can be made about CEUs for specific activities.

ARPAS offers opportunities to many animal scientists in each of the categories:

1. Consultants
2. Companies providing products and services
3. Producers, commodity organizations, and related food industries
4. University, extension, and government

Please contact us to find out more about how ARPAS can enhance your professional excellence.

Highlights of Recent CAST Activities

By Donald C. Beitz, ADSA Representative to CAST

CAST continues to serve our Association well through advancement “in the public interest the understanding and use of the science and technology of the production, processing, and utilization of food and fiber.” The permanent staff and other leaders in the CAST organization have their platters full in promoting agriculture through dissemination of scientific information to the public, news media, and government as appropriate. Let me outline some of the recent activities that may be of interest to you.

1. Reorganization of the Board of Directors

Motivated largely by financial reasons, member organizations (36 in number), will, in the future, be represented on the CAST Board by one member, regardless of membership size. The Board of Directors, which meets twice annually, includes the president, president-elect, immediate past president, treasurer, executive vice president (nonvoting), four members of executive committee, representatives of member societies, and three representatives of individual CAST members.

2. Conversations on Change

A workshop was held in San Antonio during February 1999 in which participants continued to develop activities that lead to improvements in CAST member societies. A separate report on Conversations on Change will appear in a future issue of this Newsletter.

3. New Member

The American Society for Nutritional Science is the newest member society of CAST.

4. Recent Publications

Reports and Issue Papers recently released by CAST include the following:

a. Food Safety, Sufficiency, and Security
b. Naturally Occurring Antimicrobials in Food
c. The Proposed EPA Plant Pesticide Rule
d. Food-borne Pathogens: Review of Recommendations
e. Benefit of Biodiversity
f. Mechanisms for International Protection for Agricultural Biotechnology: Resistant Insects and Superweeds
5. Reports in Progress

Several reports that are in progress include:

a. Hypoxis in the Gulf of Mexico
b. Contribution of Animal Agriculture to Meeting Global Human Food Demand
c. Mycotoxins: Risks and Impacts in Plant and Animal Systems
d. Transmissible Spongiform Encephalopathy
e. Johne’s Disease
f. Integrated Pest Management
g. Vertical Integration of Agriculture and its Impact on Rural America

6. Meyers and Associates

For the past year, CAST has interacted with Meyers and Associates (Larry Meyers and Fran Boyd) of Washington, DC to increase the effectiveness of CAST with policymakers on Capitol Hill. Meyers and Boyd represent CAST at a variety of meetings and briefings, distribute CAST publications, and arrange for CAST personnel to testify as appropriate.

The CAST Board considers this arrangement to be of great benefit to effectively carry out the objectives of CAST.

7. Written and Oral Testimonies

Responses to the following were made in the last six months by CAST staff and members:

a. Unified USDA/EPA Strategy for Animal Feeding Operations (written)
b. Presentation on biotechnology to U.S. House Committee on Agriculture (oral)
c. Testimony before the NRC (oral)
d. Testimony before NSF Task Force on the Environment (oral)
e. Response to FDA on banning subtherapeutic use of antibiotics in animal agriculture (written)

8. Workshops and Briefings

These activities in the last six months by staff and members include:

a. Congressional briefing on Food-borne Pathogens
b. Workshop on Global Climate Change
c. Biotechnology briefing at the National Press Club in Washington, DC and at a Congressional Committee
d. Briefing to Congressional Science Fellows
e. Workshop on FQPA: A Challenge for Science Policy and Pesticide Regulation

CAST Membership

As of December 31, 1998, CAST consisted of 36 society members, 2,318 personal members, 224 sustaining members, and 100 subscribers. Financial position of CAST as of December 31, 1998 seems good with $981,982 in Total Liabilities and Assets; which is up from $729,967 for the same time in 1997. Total unrestricted support and revenue for 1998 was $1,087,797 and total expenses were $967,621 for 1998.

1999 Charles A. Black Award

The 1999 Awardee was Dr. Abner W. Womack, professor of agricultural economics and co-director of the Food and Agricultural Policy Research Institute (FAPRI) at the University of Missouri at Columbia. Dr. Womack’s award is based on his significant contributions to science and for his communication of the importance of food and agricultural science to the public, policymakers, and news media.

Summary Comments

CAST has had a very productive past year. Enthusiasm among the staff and Board members is high. If any of you have recommendations of activities for CAST, please contact Dr. Richard Stuckey, executive director, at the CAST office (515-292-2125).
SUMMARY OF SCHEDULED EVENTS

Saturday, June 19
8:00 a.m. - 5:00 p.m. Board of Directors Meeting
6:30 p.m. - 9:00 p.m. Board of Directors & Host Dinner

Sunday, June 20
8:00 a.m. - 12:00 Noon Board of Directors Meeting
9:00 a.m. - 2:00 p.m. Golf Outing
11:00 a.m. - 9:00 a.m. REGISTRATION
11:30 a.m. - 1:00 p.m. Editors Luncheon
11:30 a.m. - 3:30 p.m. Student Affiliate Division Farm Management Tour
2:00 p.m. - 3:30 p.m. ADSA Foundation Board of Trustees Meeting
2:30 p.m. - 3:00 p.m. 1999 Program Planning Committee Meeting
3:00 p.m. - 4:00 p.m. Archives Committee Meeting
3:00 p.m. - 4:00 p.m. Dairy Foods Division Council Meeting
3:00 p.m. - 4:00 p.m. Production Division Council Meeting
4:00 p.m. - 5:00 p.m. Production Division Committee Meetings:  
   1) Dairy Cattle Improvement  
   2) Extension and Education  
   3) Graduate Student Paper Competition  
   4) Health  
   5) Management  
   6) Milk Synthesis  
   7) Nominating  
   8) Nutrition  
   9) Physiology  
   10) Resolutions

Monday, June 21
6:30 a.m. Penn State Breakfast
7:00 a.m. - 5:00 p.m. REGISTRATION
7:00 a.m. - 9:00 a.m. Journal Management Committee Meeting
7:30 a.m. - 10:30 a.m. Commercial Exhibits Check-In and Set-Up
8:00 a.m. - 9:00 a.m. Student Dairy Clubs Set Up Exhibits

Tuesday, June 22 - INDUSTRY DAY '99
6:30 a.m. Production Extension Specialists Breakfast
6:45 a.m. - 8:00 a.m. Dairy Foods Committee on Evaluation of Dairy Products Meeting
7:00 a.m. - 11:00 a.m. Oral Sessions
8:00 a.m. - 5:00 p.m. REGISTRATION
8:00 a.m. - 5:00 p.m. Poster Sessions
8:30 a.m. - 10:00 a.m. Student Affiliate Division Business Meeting
9:00 a.m. - 4:30 p.m. Commercial Exhibits
9:00 a.m. - 3:00 p.m. Student Affiliate Dairy Club Exhibits
10:00 a.m. - 11:00 a.m. Student Careers Symposium
10:00 a.m. - 3:00 p.m. Commercial Exhibits
10:00 a.m. - 3:00 p.m. Student Affiliate Dairy Club Exhibits
11:00 a.m. - 12:00 p.m. Production Division Business Meeting
11:00 a.m. - 12:00 p.m. Dairy Foods Division Business Meeting
12:00 p.m. - 1:00 p.m. Dairy Foods Division Program Committee Luncheon Meeting

Wednesday, June 23
8:00 a.m. - 12:00 p.m. Oral Sessions
8:00 a.m. - 12:00 p.m. Tour A: Graceland
8:00 a.m. - 5:00 p.m. Poster Sessions
9:00 a.m. - 12:00 p.m. Student Affiliate Business Meeting
9:00 a.m. - 2:30 p.m. Tour B: The Memphis Pink Palace Museum
9:00 a.m. - 4:00 p.m. Hospitality Room
9:00 a.m. - 5:00 p.m. Student Dairy Club Exhibits
10:00 a.m. - 12:00 p.m. Student Affiliate Judging of Yearbooks, Scrapbooks and Annual Reports
11:00 a.m. - 12:00 p.m. Student Activities Symposium
11:00 a.m. - 5:00 p.m. Commercial Exhibits
11:00 a.m. - 12:00 p.m. Marshall-Rhodia International Dairy Science Award Lecture
12:00 p.m. - 1:30 p.m. Lunch Buffet in the Exhibit Hall
12:00 p.m. - 2:00 p.m. Spouses Luncheon
1:00 p.m. - 2:00 p.m. ARPSA Forum
1:00 p.m. - 2:00 p.m. Foundation Scholar Award Recipient - Production Division
1:00 p.m. - 3:00 p.m. Student Affiliate Division Production Undergraduate Paper Presentations
1:00 p.m. - 5:00 p.m. Oral Sessions
2:30 p.m. - 4:00 p.m. Retirees Social
3:00 p.m. - 5:00 p.m. Student Affiliate Division Dairy Foods Undergraduate Paper Presentations
4:00 p.m. - 5:00 p.m. Collegiate Dairy Judging Coaches Ad-hoc Committee Meeting
5:00 p.m. - 6:30 p.m. Pre-Beale Street Boogey
7:00 p.m. A Night on Historic Beale Street

Friday, June 24
6:30 a.m. Penn State Breakfast
7:00 a.m. - 5:00 p.m. REGISTRATION
7:00 a.m. - 5:00 p.m. Poster Sessions
8:00 a.m. - 12:00 p.m. Oral Sessions
8:00 a.m. - 5:00 p.m. Tour A: The Memphis Pink Palace Museum
8:00 a.m. - 5:00 p.m. Poster Sessions
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### ADSA Student Affiliate Division Schedule

#### Sunday, June 20
- **11:00 a.m. - 9:00 p.m.** Registration
- **11:30 a.m. - 3:30 p.m.** Student Affiliate Division Farm Management Tour
- **5:00 p.m. - 6:00 p.m.** Student Affiliate Division Officer & Advisor Meeting
- **6:00 p.m. - 7:00 p.m.** SAD Club Welcome and Orientation
- **7:00 p.m. - 8:00 p.m.** Welcome to Memphis! Opening Program & Awards Ceremony
- **8:00 p.m. - 12:00 a.m.** Milk: Where's Your Mustache and SAD Dance

#### Monday, June 21
- **8:00 a.m. - 9:00 a.m.** Student Dairy Clubs Set-up Exhibits
- **9:00 a.m. - 11:00 a.m.** Student Affiliate Division Business Meeting
- **10:00 a.m. - 12:00 p.m.** Student Affiliate Judging of Yearbooks

### Important Pre-Meeting Deadlines

- **May 14** Housing Registration Form Due*
- **June 1** Meeting Registration Form Due to qualify for early registration discount
- **June 1** Last day to cancel tours with full refund

*After May 14, call the hotel directly for reservations, changes or cancellations.

### Attention International Members and Guests!

You’re invited to the International Reception on Tuesday, June 22 from 5:00 p.m. – 7:00 p.m. in the Grand Lobby of the Memphis Cook Convention Center. This is a great opportunity to meet and socialize with international members and guests at the meeting.

### Free Student Registration at the 1999 Meeting!

Students who are members of ADSA receive free registration to the meeting in Memphis. Student Non-members pay a nominal registration fee of $10, which makes them eligible to receive a membership in ADSA through 12/31/99.
Industry Day ’99

Tuesday, June 22, 1999
Created specifically for industry professionals, consultants, practitioners, producers and others, Industry Day ’99 offers a concentrated program of relevant, timely research information in a short single-day format.

A single-day registration fee ($100 for Members, $150 for Nonmembers registering before June 1) is being offered for those who wish to participate in this event. Refer to the program for Tuesday, June 22 for the complete schedule.

Industry Day ’99 program topics include:

• The importance of industry consultants in providing relevant information to dairy farmers
• Health and safety issues on the dairy farm and zoonotic pathogens
• Nutrient management: extending nutrition from the animal to the farm and ecosystem
• Test-day genetic evaluation models
• Biosecurity
• Factors affecting dry matter intake in lactating dairy cattle
• Shelf life of dairy products
• Extension techniques and education tools
• Decision-Making strategies and economic evaluations of breeding programs
• Transition cows
• Physiological challenges presented by the high producing cow

Placement Center

Are you looking for a job? Do you have a position to fill? Participate in the ADSA Placement Center at the meeting. Employers are invited to submit 20 copies of all position descriptions and prospective employees are invited to submit 30 copies of brief (2-page) résumés prior to the meeting. The job announcements and résumés will be organized into the following categories (please indicate preference) for posting and distribution:

- Animal Health
- Breeding and Genetics
- Extension
- Food Science
- Lactation
- Nutrition
- Production and Management
- Reproduction
- Teaching

Mail job postings and résumés in advance of the meeting to the attention of Dr. Bill Tucker, Department of Animal and Dairy Sciences, Box 9815, Mississippi State, MS 39762, 601/325-2802.

Travel Planning and Discounts for ADSA Meeting Participants

Conventions in America can assist you with your travel plans to Memphis. They are offering ADSA meeting participants special rates on both American Airlines and Northwest Airlines. For complete details, call them at 800/929-4242 and ask for Group #708. Outside US and Canada, call 619/232-4298 and ask for Group #708.

Northwest Airlines is also offering discounts to meeting participants. Call Northwest at 800/328-1111 or your travel agent and use Worldfile#NY 452 (for continental North America) or Worldfile#RB249 (inbound from Europe or Asia). A travel certificate was included in your registration mailing.

National Car Rental is offering an ADSA members an association discount. Call 1-800-CAR RENT or your travel agent and use Contract#5710094. A rental card was included in your registration mailing.

Memphis City Smart Guidebook is being offered at a special price to ADSA members to help plan your free time in Memphis. This travel guide is complete with maps, day trips, nightlife, sights, restaurants, and lodging information. ADSA member price is $9.00 and can be ordered using the meeting registration form available in the registration mailing or the ADSA Web site.

Decision Case’99: “The Next $120,000 Decision”

Materials for Decision Case ’99 are now available on the ADSA Web site at www.adsa.uiuc.edu/1999/case99.html/. Before coming to the meeting print the Decision Case materials. Come prepared to meet the dairy producer, consulting nutritionist, consulting veterinarian, and financial advisor to learn from their decisions about the decision case dairy. Next, join your colleagues in discussion groups to determine your best recommendation for spending “the next $120,000.”
### 1999 ADSA Annual Meeting Sponsors

*as of April 27, 1999*

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<th>Level</th>
<th>Sponsor</th>
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<tr>
<td><strong>$5000 + Level</strong></td>
<td>Diamond V Mills – Official Meeting Briefcases</td>
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<td><strong>$2500 + Level</strong></td>
<td>Dairy Management Inc – Scientific Program</td>
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<td>Church &amp; Dwight Co., Inc. – Annual Meeting Program Book</td>
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<td><strong>$2000 + Level</strong></td>
<td>Soybest/Grain States Soya – Daily Newsletter</td>
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<td><strong>$1500 + Level</strong></td>
<td>Monsanto – Opening Reception</td>
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<td>Dairy Farmers of America – Opening Reception</td>
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<td>Turner Dairy – Ice Cream Social</td>
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<td>Kroger – Ice Cream Novelties</td>
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<td><strong>$500 + Level</strong></td>
<td>Agway, Inc. – Scientific Program</td>
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<td>American Dairy Association – Spouse’s Luncheon</td>
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<td>American Registry of Professional Animal Scientists – Industry Day</td>
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<td>ATS RheoSystems – Scientific Program</td>
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<td>Custom Dairy Performance – Golf Tournament</td>
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<td>Louisiana Dairy Products Association – Opening Reception</td>
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<td>Mississippi Dairy Products Association – Opening Reception</td>
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<td>Mississippi State University Food Science Club – Spouse’s Luncheon</td>
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<td></td>
<td>SKW Biosystems – Scientific Program</td>
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<td></td>
<td>Tennessee Dairy Products Association – Spouses Luncheon</td>
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### Don’t Miss These SAD Meeting Events!

- **Milk, Where’s Your Mustache?**
  In conjunction with the Milk Processors Education Program and the National Dairy Council, meeting attendees can don their own milk mustache! Take your individual photo or a group shot during the Opening Reception!

- **Who will have to chug the Dean’s Milk Chug?**
  Put your money on Matt Laubach or Larry Muller! The winner gets to chug a Dean’s Milk Chug! Collection Milk Bottles will be set out Sunday, Monday, and Tuesday. The Chug-Off will be Tuesday. All proceeds from the Milk Mustache and Milk Chug benefit SAD expenses.

- **SAD Undergraduate Paper Presentations** will be Monday, June 21 beginning at 1:00 p.m. in Room L6. The production papers are first, followed by the dairy foods papers at 3:00 p.m.

- **SAD Chapter Displays** will be staffed during the exhibit hall mixer from 5:00 – 6:30 p.m. Monday. Stop by and talk to the students about career opportunities and graduate school options.

- **Awards Banquet Luncheon Speaker**
  All professionals and students are invited to attend the SAD Awards Banquet Luncheon, Tuesday, June 22. Dr. Dave Dickson, retired professor from the University of Wisconsin-Madison in dairy science, is pleased to entertain during the SAD Luncheon. Magic tricks are his specialty, so be on your guard for disappearing or appearing items!

### Meeting T-Shirts

*Come to the meeting in the latest meeting gear! The Student Affiliate Division is selling commemorative meeting t-shirts, proceeds benefiting SAD programs and events. Save $2.00 by ordering early. Advance price is $12.00 so order yours today using the registration form in the program and registration booklet or on the ADSA Web site.*

For the latest meeting information, visit the ADSA Meeting Web site at:

http://www.adsa.uiuc.edu/1999/
Dear Colleagues:

You won’t be able to go to this summer’s meeting without seeing the ADSA Foundation at work!

The Foundation is very pleased to be presenting two Foundation Scholar Award lectures this year. Congratulations to Deanne Meyer (Production Division) and Negendra Sha (Dairy Foods Division) for being selected as the 1999 recipients. Be sure to include their presentations in your meeting schedule. The production division paper will be presented on Monday at 1:00 p.m. and the dairy foods award paper will be presented on Tuesday at 1:00 p.m.

Additionally, the Foundation will present the first Genevieve Christen Distinguished Undergraduate Student Award to a deserving student at this summer’s meeting.

The seventh annual Foundation Auction has more than 50 items for all tastes and budgets. Visit the auction display in the Convention Center to view the items and place your silent bids.

Stop by the ADSA Foundation booth in the Northwest Hall for Information about the upcoming DISCOVER Conference programs on Transition Cows (August 29-September 1) and Animal Germplasm (October 31-November 3).

Thanks goes out to the Award selection committees and the Foundation Auction committee for their efforts in bringing these important events to Memphis, and to Bill Baumgardt and his DISCOVER Conference program committees for building two very strong programs for this year’s series.

Also, thank you to Carl Johnson for his work in support of fund raising for the Foundation. You’ll see more of Carl in the coming months as he continues the Foundation’s pursuit of building giving programs.

See you in Memphis!

Sincerely,

Jimmy H. Clark,
Chair, ADSA Foundation Board of Trustees
ADSA Foundation Auction: A Meeting Tradition
By Darwin Braund, Trustee and Chair, ADSA Foundation Auction Committee

The final ADSA Foundation Auction of this millennium will be held Tuesday evening June 22, 1999 in Memphis. This seventh annual event has become a tradition of ADSA meetings since it was initiated in 1993 at the University of Maryland.

Noted for fun, fellowship and fund raising, the 1999 edition features many interesting, unique and rare antique and collectible items. There's something in this year's auction to interest nearly anyone. There is still time to consign. Call JoAnn Wisnewski at ADSA (217)356-3182 for details.

The 1998 auction set a new "world" record with total sales of $13,523.00. Prices for 31 items in the live auction ranged from $50.00 to $1,350.00. In the silent auction 26 items sold for $15.00 to $375.00. Again this year there will something to fit any budget.

As we prepare for the last Foundation Auction of this millennium, here is the history:

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<thead>
<tr>
<th>Number</th>
<th>Year</th>
<th>Location</th>
<th>$$ Raised</th>
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<tr>
<td>1</td>
<td>1993</td>
<td>University of Maryland</td>
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<tr>
<td>2</td>
<td>1994</td>
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<td>4</td>
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<tr>
<td>5</td>
<td>1997</td>
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</tr>
<tr>
<td>6</td>
<td>1998</td>
<td>Colorado Convention Center</td>
<td>13,523.00</td>
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</table>

Grand Total  $53,327.00

Over $53,000.00 raised in six auctions! Who would have believed it when this idea was first proposed in 1992?

How will we do in 1999? We’ll find out Tuesday evening, June 22. Please be there to see, enjoy and most importantly, BID!

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The Seventh Annual Foundation Auction

Be a part of the excitement of the seventh annual ADSA Foundation Auction! Bidding on silent auction items will get underway in the ADSA meeting registration area on Sunday, June 20 at 11:00 a.m. Then Tuesday evening, in conjunction with the Ice Cream Social, the live auction will begin.

Proceeds from the Foundation Auction are used to create and maintain such quality programs as the Foundation Scholar awards, the Genevieve Christen Distinguished Undergraduate Student Award, and high quality programs at our annual meeting.

For the latest auction listing or to donate an item, consult the ADSA Web page at http://www.adsa.uiuc.edu/foundation/foundation.htm/

Highlight of Auction Items

Dairy Antiques & Memorabilia

Chr. Hansen’s Laboratories Collectible Plates These two plates were popular collectibles among those in and outside the dairy industry. Crafted and distributed by Chr. Hansen’s Laboratories. Estimated Value: $20.00 each; Minimum Bid: $10.00 each.

Mayfield Dairy Farm Milk Bottles These bottles are a replica of the old 8 oz. Milk bottles from the Mayfield Dairy Farm in Athens, Tennessee. Estimated Value: $40.00; Minimum Bid: $20.00.


Royal Copenhagen Plates These lovely collector plates from Copenhagen are dated 1966. Estimated Value: $50.00 each; Minimum bid: $25.00.

Shawnee Bo Peep Milk Pitcher In perfect condition, this pottery pitcher was manufactured by Shawnee and is in the shape of Little Bo Peep. It stands 8” tall and is marked USA on the bottom. Estimated Value: $50.00; Minimum Bid: $25.00.

Gilchrist No. 31 Ice Cream Dipper This Gilchrist No. 31 ice cream dipper from Bonanz’s personal collection is nickel-plated with a wooden handle. Overall length is 10”. Excellent condition. It is size 8 which is next to the largest of six sizes, namely: 6, 8, 10, 12, 16 and 20 scoops to the quart. Patented March 23, 1914. Reference C-16, page 109 in Ice Cream Dippers, by Wayne Smith. 1986. Estimated Value: $100.00; Minimum Bid: $50.00.

1900’s Butter Parchment Paper This framed and matted original Vegetable Parchment paper has 2 cow heads and dairy barn scene in red, green and brown colors. These papers were used to wrap 1 pound packages of butter in the early 1900’s. Estimated value: $100.00; Minimum Bid: $50.00.

Mason Jar Butter Churn This one-quart wide mouth mason jar butter churn is complete with a stainless steel paddle and hand crank. Manufactured by Sorenson Des. And Dev. Company, Logan, Utah. Estimated Value: $100.00; Minimum Bid: $50.00.

Borden Pint Milk Bottle Wow! Better than last year’s donation! A 1930 Borden pint milk bottle, embossed and ribbed, and in mint condition. A rare find and a must for any bottle or Borden’s memorabilia collector. Estimated Value: $125.00; Minimum Bid: $50.00.

Flower Two-Part Butter Mold This 2-part wooden butter mold has a flower pattern imprint on the plunger and comes complete with the butter paddle. Estimated value: $200.00; Minimum Bid: $75.00.

Hoard’s Dairyman Farm Golden Guernsey Milk Bottle Hoard’s Dairyman farm magazine has donated this two-quart bottle from their archives. Milk bottles like this one were used until bottling of milk and cream ended in January 1947, when changing regulations would have required costly updating of equipment. Estimated Value: $250.00; Minimum Bid: $125.00.

Nine Lives, DeLaval Miniature Cream Separator Designed by Lowell Davis, this latest DeLaval miniature cream separator is a lovely miniature depicting a cat dreaming of the cream that is sure to come from this separator. Signed and numbered (#873 of 1000). Estimated Value: $300.00; Minimum Bid: $100.00.

Dazey Glass Butter Churn This very rare Dazey #40 (4-quart) glass churn has round circle or bulls-eye design embossed on side of glass jar. Embossed under the round circle are the words “Made in America.” This type of churn is the largest of all round circle Dazey churns to find. Four wood paddles are on the dasher. Estimated Value: $400.00; Minimum Bid: $200.00.

Art, Crafts & Collectibles

Miniature Collection of Cows An interesting cow collection that belonged to Dr. Robert Weidermeier. University of Wisconsin. Estimated Value: $10.00; Minimum Bid: $5.00.

Daisy Beanie Baby Daisy is a retired Beanie Baby - a black and white Holstein! Estimated value: $35.00; Minimum bid: $15.00.

Walker-Gordon: One of a Kind Walker-Gordon: One of a Kind, a book written and signed by Edward E. Tindall, M.S., D.V.M., gives the history and rich flavor of the evolution of the dairy industry by tracing the Walker-Gordon research farm, world renowned for its innovation, from inception to demise. Estimated Value: $50.00; Minimum Bid: $20.00.

Fun, Travel & Miscellaneous

American Folk Art Collector’s plates Lowell Herrero American Folk Art Collector’s plates, Lowell Herrero fans will love this package. Two American Folk Art Collector’s plates numbered/limited editions with matching metal trays measuring 14” x 19” and a bonus of two coffee mugs. Estimated Value: $125.00; Minimum Bid: $60.00.

Clear Lake Weekend Getaway This numbered print is titled Moonlight over Clear Lake created and signed by noted Memphis artist, Louise Dunovan. A wonderful momento from the ADSA Meeting! Estimated value: $130.00; Minimum Bid: $50.00.

A Week by the Atlantic Ocean This framed print is a limited edition Bonnie Mohr signed and numbered 112. This print beautifully depicts a herd of Holsteins gazing in an autumn oak-shaded pasture with a small red barn in the background. Estimated value: $175.00; Minimum Bid: $75.00.

American Folk Art Collector’s plates Lowell Herrero American Folk Art Collector’s plates, Lowell Herrero fans will love this package. Two American Folk Art Collector’s plates numbered/limited editions with matching metal trays measuring 14” x 19” and a bonus of two coffee mugs. Estimated Value: $125.00; Minimum Bid: $60.00.

Moonlight over Memphis print This framed print is a limited edition Bonnie Mohr signed and numbered 112. This print beautifully depicts a herd of Holsteins gazing in an autumn oak-shaded pasture with a small red barn in the background. Estimated value: $175.00; Minimum Bid: $75.00.

Hand-carved Jersey Cow and Calf by Don Ace Don Ace, Professor Emeritus of Dairy Science at Penn State University, has carved, for ADSA, this beautiful in-the-round bosswax Jersey cow and her heifer calf in a professional pose. The cow is 6” high and 9” long; her calf is 3” high and 4” long. Both are stained a natural Jersey color to allow grain of the wood to show. They are mounted on a wood base, standing in green grass pasture with a white board fence in the background. Dr. Ace was specially commissioned to create this carving for 1999 ADSA Foundation Auction. One of a kind! Estimated Value: $400.00; Minimum Bid: $200.00.

Fun, Travel & Miscellaneous

A Week by the Atlantic Ocean Just imagine! Beat the winter blues with a glorious week by the Atlantic Ocean in November. Roger and Karen Natzke have again offered one week’s use of their beautiful 3-bedroom ocean-side condo, which can accommodate your whole family or 2 or 3 compatible couples. Estimated Value: $750.00; Minimum Bid: $400.00.

Trip to 2000 ADSA Annual Meeting For the seventh year, ADSA is pleased to offer a hassle-free trip to the ADSA Annual Meeting. In 2000, ADSA will be meeting in Baltimore. Many and jointly with ASAS. Package includes hotel accommodations and meeting registration. (Travel not included.) Estimated Value: $825.00; Minimum Bid: $400.00.
ADSA DISCOVER Conference Programs for 1999
by Bill Baumgardt, DISCOVER Conference Coordinator

Two DISCOVER Conferences are planned for 1999, the first in August on Transition Cows chaired by John Shirley, Kansas State University, and the second in October on Animal Germplasm, chaired by Larry R. Miller, USDA - Cooperative State Research, Education and Extension Service. Visit the ADSA Web site http://www.adsa.uiuc.edu/discover/ for the latest conference information, including registration materials for the Transition Cows conference.

Second DISCOVER Conference on Food Animal Agriculture:
Transition Cows

DISCOVER Conference Program

SUNDAY, AUGUST 29, 1999
Evening Session
Welcoming reception and get acquainted opportunity

MONDAY, AUGUST 30, 1999
Morning Session: Digestion and Absorption I
Moderator: John Shirley, Kansas State University
- Biological changes in rumen papillae during the periparturient period
  Role in acidosis, displaced abomasal disorders and nutrient absorption from the rumen. Speaker: Mike Allen, Michigan State University
- Changes in the population of rumen microflora - effects on nutrient delivery. Speaker: T. J. Nagaraja, Kansas State University
- Digestive tract size/capacity - effects on nutrient delivery. Cow: TBA
  Sow: Don Mahan, Ohio State University
Discussion and Questions
Afternoon available for further discussions or for recreation
Evening Session: Digestion and Absorption II
Moderator: James Drackley, University of Illinois
- Nutrient supply from the digestive system during the first 14 days post partum. Speaker: Chris Reynolds, University of Reading
- Factors influencing dry matter intake during the periparturient period. Speaker: Ric Grummer, University of Wisconsin Madison
Discussion and Questions

TUESDAY, AUGUST 31, 1999
Morning Session: Post Absorptive Changes During the Periparturient Period I
Moderator: Ric Grummer, University of Wisconsin, Madison
- Amino acid metabolism: fetus, muscle and mammary. Speaker: Allan Bell, Cornell University
- Protein. Speaker: Mike Vandehaar, Michigan State University
- Immune System. Speaker: Jesse Goff, USDA, ARS, NADC, Ames, IA
Discussion and Questions

WEDNESDAY, SEPTEMBER 1, 1999
Morning Session: Biological Bases for Nutrient Requirements of Pregnancy, Mammary, Digestive Tract Growth and Function, and Immune System Function
Moderator: Richard Patton, Galisteo, NM
- Regulation and impact of hepatic β-Oxidation. Speaker: James Drackley, University of Illinois
- Regulation and impact of hepatic lipoprotein synthesis. Speaker: TBA
Discussion and Questions

Conference Wrap Up
• Establish criteria and process for determining which germplasm should be preserved.

TUESDAY, NOVEMBER 2, 1999
Morning Session
Moderator: Caird Rexroad, USDA-ARS
8:00 Overview of policy, coordination and administration needs for a national program.
8:15 National Animal Germplasm Program.
- Overall program structure needed to assure biodiversity and germplasm preservation. Speaker: Larry Johnson, USDA-ARS.
- Mechanism and criteria for selection of germplasm to be preserved. Speaker: Larry Cundiff, USDA-ARS.
- An example of a germplasm program for poultry. Speaker: Mary Delany, University of California-Davis.
- National Plant Germplasm Program. Speaker: Peter Bereting (to be confirmed).
- Database requirements for a germplasm system. Speaker: Alan Stoner, USDA-ARS (to be confirmed).

9:45 Questions and Discussions
10:00 Break
10:30 Role and perspective of the private sector in a national germplasm program.
Panel Moderator: Rodger Johnson, University of Nebraska
- Alan Emsley, poultry consultant (to be confirmed)
- Henricus Van Der Steen, Pig Improvement Company, United Kingdom
- Dennis Funk, ABS Global, Inc. (to be confirmed)

11:30 Discussion
12:00 Lunch

Afternoon Session
Species workgroup sessions
1:00 Workgroups convene
2:45 Open time available for further discussion or recreation.

Evening Session
Species workgroup sessions
7:30 Species workgroup sessions continued. Prepare presentations for Wednesday morning.

WEDNESDAY, NOVEMBER 3, 1999
Morning Session
Moderator: Larry Miller, USDA-CSREES
8:15 Species workgroup reports
9:45 Break
10:00 Program Implementation.
- Panel Discussion
- Summary: Caird Rexroad, USDA-ARS
- Species Workgroup Chairs
- Discussion of next steps for implementation of a national animal germplasm program.
- Identify roles for federal agencies, state/university, and industry.
- Other topics.

12:00 Adjourn

Species Workgroups:
- Swine: Rodger Johnson and Henricus Van Der Steen
- Beef: Larry Cundiff and Dave Nichols
- Poultry: Mary Delany and James Arthur (to be confirmed)
- Dairy: Leslice Hansen and Dennis Funk
- Sheep/small ruminants: David Notter and Charles Parker
- Minor Breeds: Donald Bixby, The American Livestock Breeds Conservancy
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The mysterious origin of the ice cream cone

by Joe Tobias, ADSA Historian

The ice cream cone is reputed to have originated at the Louisiana Purchase Exposition and World’s Fair held in St. Louis in 1904. How it was conceived or how the idea for it was stumbled upon is not entirely clear. No patent has been issued on the basic idea of an ice cream cone (a patent on automatic machinery for making cones was filed in 1912 by Frederick Bruckman of Portland, Oregon) so we cannot indisputably give credit to any one individual. The best we can do is to try to separate the legends from facts as we know them. Was the cone invented by an ice cream concessionaire, or a waffle concessionaire at the St. Louis Fair? Could it have been introduced by the same brothers who claim credit for inventing the hamburger at the Hamburg, New York Fair, in 1885 (or at the Summit County Fair in 1892, as is also claimed—but in that case how it got its name is another mystery)? Was the inventor an Ohio-born trapeze artist turned entrepreneur, or a Syrian immigrant? Or do we care?

One person who really cares is Ms. Mary Lou Menches, assistant director and production manager at the University of Illinois Press. She and her family are convinced that her grandfather, Charles Menches, and his brother Frank, ice cream concessionaires, introduced the cone at the St. Louis Fair. Some sources give credit to Charles and an unnamed lady friend (Famous First Facts by Joseph Nathan Kane): when Charles brought her flowers and ice cream sandwiched between two waffles, she rolled one of the waffles into a cone to hold the flowers. Charles, it is said, then rolled the other waffle into a cone to hold the ice cream. However, there are other, some less romantic, versions of the cone genesis.

One version holds that one of his favorite customers at the fair was Estelle Bordeaux, the lovely daughter of a steamboat captain on the New Orleans to St. Louis run. It is said that on one occasion when she appeared at his stand he had no clean saucers on which to serve her ice cream. He dashed to a stand that sold zalabia, a Syrian pastry baked on a flat waffle iron, and molded the pastry into a cone while it was still hot and soft. When it cooled and had become crisp and firm, he packed it with ice cream and presented it to Estelle. Passersby noticed this novel way of serving ice cream; they spread the word and immediately created a demand for it. According to another version, Charles noticed that children were mixing their ice cream with waffles obtained at an adjoining stand, and this gave him the idea for making an ice cream container out of a waffle. In yet another version, it was noticing many people, not just children, eating waffles or flapjacks and ice cream together that inspired the idea of an ice cream cone. And some family members believe that Charles came up with the idea of a conical container from using a cone-shaped lid for splicing tent rope.

Unquestionably, Charles Menches was an interesting person. He started his career as a trapeze artist and manager of a circus with forty horses. His interests changed with age, culminating in the start of a business called the Premium Ice Cream Cone and Candy Company in Akron, Ohio. After the St. Louis Fair, cones were manufactured there on conical-shaped waffle irons molded for Menches by the Williams Foundry.

The big break for the Menches brothers came when, through the influence of their friend, William McKinley, then governor of Ohio and later President of the United States, they secured space as concessionaires at the Chicago World’s Fair in 1893. They had previously concessionaired at various county and state fairs and so arrived at the St. Louis Fair with considerable experience.

The Menches family still has the waffle irons that grandfather Charles used in his business. They also have the original hamburger recipe that called for ground beef, coffee, sugar, and additional ingredients that remain a family secret. Another Menches innovation was a product called Kandy Korn that was sold under the name “Gee Whiz” by the Premium Ice Cream Cone and Candy Company. It is claimed to be the forerunner of Cracker Jacks.

There is another wrinkle to this story of the ice cream cone, however. The May 1951 issue of the Ice Cream Trade Journal has an article entitled “The Story of the Cone.” It refers to an earlier article (in the May 1928 issue) quoting from a letter written to the Journal editor by Ernest A. Hamwi, a Syrian immigrant from Damascus, in which he describes how he had thought of the idea of rolling a waffle into a cone. Hamwi was also a concessionaire at the St. Louis Fair in 1904; there he made and sold hot waffles. He wrote that the idea of a cone went over big with the people working in his booth, and soon the public became interested. Ice cream concessionaires all over the fair grounds began to purchase his waffles, calling them cornucopias. He added that after the fair a Mr. J. P. Heckle bought the waffle oven and went into business. Hamwi traveled for the company introducing the Cornucopia. According to his account, they served approximately 5,000 free ice cream cones at the Augusta, Georgia, fair to introduce the product to the public.

There is a connection between Hamwi’s story and one of Menches’ versions of the origin of the cone, the one where a
Book Review by Joe Tobias, ADSA Historian


In 47 short chapters, Jackson recalls the history of a dairy farm founded by her grandfather in 1906 near Beloit, Wisconsin. Her grandfather, Wesson Joseph Dougan, a one-time preacher, gave up the ministry, but not his religion, to build a striving dairy farm and home delivery business to customers in the Beloit area. The author’s father, Ronald Dougan, after attending Northwestern University and doing reconstruction work in France following World War I, became a partner in the dairy business.

The history of the farm is told through anecdotes about individuals such as farm hands, a veterinarian, route-men and, of course, family members, and events like naming of cows, filing of the first income tax return and a churning accident. The stories are charming, poignant, humorous and nostalgic recollections of earlier-century rural life. The author has skillfully intertwined them to make for enjoyable, even uplifting reading.

The founder of the farm, Wesson Joseph Dougan, was known in his day as a lecturer and speaker on the Chicago WLS radio station. He received the Master Farmer Award from Prairie Farmer magazine. His portrait and that of his wife, Eunice Trever Dougan, were hung in the University of Wisconsin Agricultural Hall of Fame. They were the first farm couple jointly honored by the University.

The author’s father, Ronald, sold the herd and retired from dairying in 1969. The farm was sold in 1971 to give way to land development. The round barn that his father constructed remained with the following statement printed on the interior silo:

The Aims of This Farm:
1 Good Crops
2 Proper Storage
3 Profitable Livestock
4 A Stable Market
5 Life as Well as a Living
   W. J. Dougan

Although the barn is listed on the national register of historic places, its future is unsettled. A demolition order is in place, but citizens are working to save the structure. Whatever happens to the building, this book will remain as a fitting memorial.

Syrian pastry was used in place of the unavailable saucers. Had the two gentlemen met? Had both of them come up with the same idea? Did conversations between them contribute to a new idea? Obviously, we have more questions than answers. Unfortunately, we do not have input today from the Hamwi family to compare with the Menches story.

Yet another wrinkle to the cone mystery is a matter-of-fact statement in the book The Ice Cream Industry by Turnbow, Tracy and Raffetto, to the effect that although the cone was supposed to have originated at the St. Louis Fair, penny cones were imported from Manchester, England, before that time.

So, where does that leave us? It seems safe to say that cones were not available at the St. Louis Fair until they were introduced by Menches, or Hamwi, or both. They surely would have been using cones from the beginning had they known about them and had cones been available. The cone’s popularity spread rapidly after the fair, as did their commercial manufacture. The cones may not be an exclusively American innovation, but they were surely new to the people who thought of them at the St. Louis Fair and to the broad spectrum of the public in attendance there. In the end, the ice cream industry was the winner, regardless of how it came about. Over the years billions, if not trillions of cones filled with ice cream have provided refreshment, pleasure and nourishment to uncounted millions of people worldwide. Not many innovations have had the staying power of the lowly ice cream cone.

This is the story of Bob Tracy who left his family’s dairy and grain farm in Jersey County to study Dairy Husbandry at the University of Illinois. His college work was temporarily derailed when he enlisted in the Marine Corps during World War II, but he completed his undergraduate work (with added emphasis in Agricultural Economics) in 1948. His career in the dairy industry started with an appointment as Assistant Manager in one of the Prairie Farms (a dairy cooperative) butter plants. In time, he progressed to positions with increasing responsibilities within the organization.

Twelve years later, in 1960, Bob chose to change careers, at a considerable risk to his family that had now grown to 8 children. He resigned from his secure management job with Prairie Farms and created his own distribution business based in Mt. Sterling, Illinois, under the name of Associated Dairy Products Company. His starting delivery fleet consisted of one pick-up truck, but larger transports followed rather quickly. Initially he handled mostly non-fat dry milk products used as ingredients in ice cream and other food plants. Soon, however, other ingredients were added to his product line.

Tracy’s novel perception of an ingredient distribution system was the result of his own plant experience in handling inventories and dealing with suppliers. His company moved forward because his ideas proved to be advantageous to both the product manufacturers and the customers.

The challenge of changes in the dairy industry brought about by mergers and consolidations was met by expanding into food service and refrigerated product lines and by increasing the geographical service area—now coast to coast. The company’s present name, DOT FOODS, reflects the expanded sphere of its operation (Mrs. Tracy’s name, Dorothy, inspired the company’s name). DOT FOODS presently employs over 1,000 people and is projected to top $1 billion in sales at the start of the new millennium.

The Reviewer’s Personal Comments
There are several reasons why I wanted to write this review. In 1949, I was in my second year of graduate study in Dairy Technology at Illinois, taking advantage of the GI Bill for World War II veterans. Although Bob Tracy continued to work at a local Prairie Farms plant, he was accepted that year as an MS degree candidate in the same department. That makes us graduate school contemporaries.

The major components of Bob’s business success were his entrepreneurial skill and energy, as well as a great deal of self-sacrifice. He did not acquire an existing business but, rather, created one through his own efforts. On the first day of business he called on three potential customers and obtained three orders. Bob should derive a great deal of satisfaction from the knowledge that he created an opportunity for over 1,000 people to earn a full or partial livelihood. His is a story of good things happening to those good people who can successfully combine their education, work experience and interactive people skills with self-discipline, sound values and a vision. Bob and Dorothy would probably say that their greatest accomplishment was raising their 12 children. All of them have degrees and all of them are active in the firm in some capacity (president, comptroller, legal counsel, family council member etc.)

There is another interesting aspect to this story. Mary Ellen Tracy, Bob’s favorite sister (also his only sister), is a friend who belongs to the same church as my family. Only recently did I learn that she was once employed by the Garrard Press and her assignments included work on the Journal of Dairy Science. She asked me if I ever knew Claude Cruse (who also worked for Garrard Press before he became the first Executive Secretary of ADSA) and Dr. E. O. Herreid (who was editor of JDS at the time of Cruse’s appointment as Executive Secretary). Of course I knew them. I even co-authored some papers with Ernie Herreid; and I had the sad duty of writing Claude Cruse’s memorial when he passed away.
BOOK REVIEW


In this reviewer’s Dairy Husbandry student days (late 1930’s and early 1940’s) the 50-stall Rotolactor in Plainsboro, New Jersey, represented the state of the art milking system. Today, nothing remains of the original installation. Gone is the carousel-like milking parlor, the barns (one for every 50 cows) that once housed 1650 cows and the world’s largest silo’s. The farm land has given way to private housing and corporate developments.

The authors and editors offer a glimpse of the living past and prominence of this operation that intrigued both dairy experts and the public. As many as 250,000 visitors came to view the Rotolactor in operation during any given year of its existence (1930 to 1971). The Rotolactor was inaugurated on November 13, 1930, in the presence of many dignitaries and a national audience on the “National Farm and Home Show” over the NBC network. The rotation of the platform was triggered by Thomas A. Edison when he pressed a telegraph key in his laboratory in West Orange, New Jersey. In a letter, reproduced in the book, he stated that his health did not permit him to attend the ceremony in person.

The history of the Walker-Gordon Company is traced to its beginning in 1891 when Professor Thomas M. Rotch of the Harvard Medical School and G. A. Gordon, a scientist, proposed the idea of a milk product for infant feeding that would be modified according to a doctor’s prescription. The project was initially intended as a humanitarian effort, but after Gordon developed the methods for fractionating milk into its components he was joined by Boston businessman, G. H. Walker, in what turned out to be a new business venture. With the aim of achieving control over milk quality, which was unreliable in the 1890’s they decided to acquire their own source of milk. With this thought in mind, they bought farm land in Plainsboro, NJ. In 1898 they hired a Cornell University graduate in Agriculture, Henry W. Jeffers, as manager.

Between 1929 and 1944 the Walker-Gordon operation was owned by the Borden Company. During this period, a 10-stall Rotolactor was erected at the New York World’s Fair where thousands of visitors made it the most popular exhibit. They came to see the cows milked and to meet the first Elsie, a Jersey cow who proved to be a public relations phenomenon. After the original Elsie’s tragic death resulting from injuries suffered in a traffic accident while she was being transported (1941), she was buried in a field near the entrance of Walker-Gordon in Plainsboro. A headstone with her registered name, You’ll Do Lobelia, marked the spot.

All of the contributors to the book have some connection to the Walker-Gordon organization. A special tribute is accorded to Mr. Henry W. Jeffers, Sr., for his “dreams, creativity, vision and brilliance.” Under his leadership the operation grew from 40 to 1650 cows and became the largest Certified Milk dairy in the world. He conceived the idea of a rotating milking platform in 1913, experimented on the feasibility of some of its operational details and eventually had it constructed in 1930. His other managerial innovations included the conception and establishment of decentralized, vertically integrated units for cow management and similar units for the management of farm operations, a centralized system for the preservation of handling of feeds, the processing and utilization of manure, the method of acquisition of herd replacements, the system of production record keeping, and others. In striving to achieve the highest level of sanitation and product quality, both medical and veterinary services were provided in-house at the central farm along with a laboratory for chemical and bacteriological testing.

Milk from the Rotolactor was pumped to the processing and bottling area for preparing Certified Milk, Acidophilus Milk and other products. President Franklin D. Roosevelt was identified as one of Walker-Gordon customers for heavy cream.

The author of the final book segment, the Afterword, states that although today he moves most of his cattle on the Internet as embryos, other innovations in the field seem less novel to him as he had already experienced them at Walker-Gordon.

The book is a worthy historical record that should help preserve the memory of the Rotolactor and the Walker-Gordon farm. It provides pleasant reading as well as viewing of a generous photographic record that even includes the beautiful artwork on reassembled tiles that once adorned the inside walls of the visitors’ glassed-in observation area above the Rotolactor.
ADSA Meeting Calendar

**ADSA Future Meetings**

<table>
<thead>
<tr>
<th>Year</th>
<th>Location</th>
<th>Dates</th>
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</thead>
<tbody>
<tr>
<td>1999</td>
<td>Memphis, TN</td>
<td>June 20-23</td>
</tr>
<tr>
<td>2000</td>
<td>Baltimore, MD</td>
<td>July 24-28</td>
</tr>
<tr>
<td>2001</td>
<td>Indianapolis, IN</td>
<td>July 24-28</td>
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**ASAS - ADSA Midwestern Branch Meetings**

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<tbody>
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<td>2000</td>
<td>Des Moines, IA</td>
<td>March 13-15</td>
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<tr>
<td>2001</td>
<td>Des Moines, IA</td>
<td>March 19-21</td>
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<tr>
<td>2002</td>
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<td>March 18-20</td>
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**ADSA - ASAS Southern Branch Meetings**

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<td>2000</td>
<td>Lexington, KY</td>
<td>January 29-2</td>
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<tr>
<td>2001</td>
<td>Ft. Worth, TX</td>
<td>January 27-31</td>
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**ADSA - ASAS Northeast Branch Meetings**

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<tr>
<td>2000</td>
<td>Baltimore, MD</td>
<td>July 24-28</td>
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**1999 Newsletter Deadlines**

Individuals wanting to submit articles or information for publication in the newsletter are encouraged to do so. Please send material to ADSA Newsletter, 1111 North Dunlap Avenue, Savoy, IL 61874 (phone: 217/356-3182, FAX: 217/398-4119, E-mail: adsa@assochq.org) on or before the following dates:

- **September 1, 1999**
- **November 1, 1999**

Published quarterly by the American Dairy Science Association

1111 North Dunlap Avenue, Savoy, IL 61874