Get Ready for An Historic Scientific Meeting!

Whether you are a first-time attendee or a veteran of many ADSA conventions, take a moment to look through the Baltimore 2k Top Twenty List to make sure you have all of the bases covered!

**Top Twenty Things to Do to Get Ready for Baltimore 2k**

1. It’s not too late to register! If you get your registration post-marked or emailed before July 1, you can still enjoy discounted registration rates. And even if you miss the first deadline, you can still register up until the day you leave for the meeting, or on-site in Baltimore. To register online, go to: http://www.fass-secure.org/b2kregistration.htm For a faxable form, go to: http://www.baltimore2k.org/registration.htm
2. OK, you are registered, but have you found a place to stay? Our housing block is rapidly filling up, but you can check out your lodging options online by going to: http://www.baltimore2k.org/or by calling 800-977-1563 in the US or 416-385-9258 from outside the US.
3. Still setting up travel plans? For discounted ADSA/ASAS air fares, go to: http://www.stellaraccess.com/and use group number 708.
4. Security counts! To ensure that our meeting is not disrupted by uninvited guests, we will be checking badges at all convention center and room entrances this year. **Please remember to wear your registration badge at all times.** If you lose your badge or program, please bring a photo ID with you to the registration desk and request a replacement.
5. Plan to arrive early and attend one of the two outstanding pre-meeting workshops for dairy scientists. One of the most controversial issues facing our industry and life sciences in general--the use of transgenic organisms--will be the subject of a Monday July 24 workshop. You can read a program summary of the Agricultural Biotechnology in the Global Marketplace workshop by clicking here. Dairy foods specialists, food science graduate students, and cheese industry researchers will gain exposure to cutting-edge research and techniques by attending the Basics of Flavor Development in Cheese workshop on Monday (click here for the program).
6. If you’ve got a browser, you’ve got a program. Take the time to preview the annual meeting programonline and flag the sessions and events of interest to you.
7. Still not sure which sessions to attend? Take a look at the interpretive summaries of invited talks at http://www.baltimore2k.org. There you will find descriptions of more than 50 invited talks.

8. For a more comprehensive review of oral, poster, and symposia sessions, check out the online version of the 2000 Meeting Abstracts book at the www.baltimore2k.org site after July 5. The Abstracts book will be distributed onsite to meeting attendees and will be mailed in August to JS print subscribers who did not attend the convention.

9. Bring your family/spouse to the meeting this year and pay no registration fee for them! There is no charge for family members who do not plan to attend program sessions, but you are encouraged to register them so that they have a meeting badge for security purposes. They are welcome to attend the receptions and use the hospitality suite at the meeting.

10. Clear your schedule for the Auction and Awards! Wednesday evening July 26 will be "ADSA night" at the convention with our awards ceremony and Foundation Auction scheduled in succession at the Hyatt-Regency. Click here for an auction catalog complete with pictures and an absentee bid form.

11. Support the new student affiliate division quiz bowl program by contributing to the Sellars-ADSA Foundation Traveling Trophy Fund. For the latest information on the program and a pledge form, click here. The names of those who contribute more than $50 will be featured on a distinguished sponsors list that will accompany the travelling trophy to the victorious school.

12. Where is ADSA heading? What is the "case" for long-term support of ADSA? If you have opinions on these important questions, plan to attend an open meeting of members in room 302 of the convention center between 2pm and 3pm on Tuesday, July 25. If you don't have time to attend but want to register an opinion, please send e-mail to Kent Williamson, Executive Director at this address: kentw@assochq.org.

13. Get a preview of three outstanding tour packages available to meeting registrants by going to www.baltimore2k.org and clicking on the "tours" button. Among the selections available are the "Baltimore Land and Sea Package," "Seafood and Sailing," and "Behind the Scenes Tour at the National Aquarium." At the Baltimore Convention Center, general information about the area will be available in the Restaurant and Tourist Kiosk. If you want to meet an old friend or link with other families to take in the sites, the hospitality suite near the registration area will be a convenient place to get together. On Tuesday July 25 from 8:30 am - 10 am, a local tour provider will discuss tour options and local attractions at the hospitality suite.

14. Baseball fans, did you know that the convention center is just a few blocks away from Camden Yards, home of the Baltimore Orioles? Better yet, did you know that the Orioles will be facing the mighty New York Yankees and Cleveland Indians while we are in town? For ticket and schedule information, go to http://www.baltimoreorioles.com/.

15. Click here for a summary of the Student Affiliate Division Program, including a tour of the USDA-ARS facility, the awards presentation, scientific presentations by students, and a variety of social outings.
16. Click here for an online program listing that features Dairy Foods sessions only by. Feel free to share the online program with colleagues who may be interested in attending and to use it as an onsite guide.

17. Dairy Foods Division members who want to be fully prepared may want to review the minutes from the 1999 Dairy Foods Business Meeting (click here), proposed changes to the Dairy Foods By-Laws (click here), or minutes from the Dairy Foods Council meeting (click here).

18. Production Division members may also want to look over minutes from their 1999 meetings in Memphis (click here, here, and here).

19. ADSA and ASAS have engaged in a year-long study, sponsored by their respective Foundations, investigating how our organizations can do a better job serving industry members and supporters. Findings will be presented at board meetings in Baltimore, and plans to launch new services may be announced at the meeting.

20. It never hurts to say “thanks”! This year, we have enjoyed unprecedented levels of industry support for the meeting. In the Convention Center, you will likely see a Wall of Fame display designed to thank our sponsors, and to celebrate the accomplishments of this year’s award winners. If you get the opportunity, take a moment to thank your colleagues and industry representatives for their outstanding contributions!

What’s the "Case" for ADSA? You Decide!

Attend an Open Meeting on our Long-term Future

Many non-profit organizations have established long-term goals and programs that facilitate private giving in support of these goals. ADSA has spent a year studying how we can serve industry better in the 21st century. Now it’s time to turn our attention to the core of ADSA—the wishes and interests of professional members. To that end, the Foundation board has asked retired executive director and current trustee Carl Johnson to conduct a planning meeting that explores the long-term "case" for ADSA. Questions like, "How can we best support the next generation of dairy scientists?" and "What do we need to do now to preserve the health of our organization and profession through the first half of this century?" are on the agenda.

Bring your ideas and suggestions to room 302 in the Baltimore Convention Center between 2pm and 3pm on Tuesday July 25. If you cannot get there, feel free to email your thoughts to Kent Williamson: kentw@assochq.org. Thanks for your energy and concern!

Probiotics for Food Animals is the Theme of the Fourth DISCOVER Conference

Everything you need to review the program, check out travel and lodging options, and register for the Probiotics Discover Conference is available online now. Click here to get the information you need, or email adsa@assochq.org to request additional information. Act now if you plan to attend: registration is limited and the conference is filling up quickly!

FASS Fact Sheet Available Online
The first FASS fact sheet, entitled "Genetically Modified Crops - Impact on Meat, Milk and Eggs", has just been published and is available at the website: http://www.fass.org/Click on NEW!

**FASS Fact Sheet**

**News/Grants/Meeting Schedule/Volunteer Opportunities**

**News and Notes**

**Activists Attempt to Halt Dietary Guidelines**

A pro-vegetarian group that fought against dairy products being listed as recommended items in the just-released Dietary Guidelines for Americans says the document should be withdrawn and redrafted with milk-related foods relegated to "mere option" status.

In filing a petition Tuesday against the U.S. Dept. of Agriculture and the U.S. Dept. of Health and Human Services, the Physicians Committee for Responsible Medicine said the new guidelines are "much too weak."

"Americans are in the worst shape they've ever been, with obesity at an all-time high," PCRM President Neal Barnard said. "The government should be pushing for a diet built from grains, vegetables, fruits and legumes, and keep meat and dairy products no more than mere options.

"Rather than encouraging Americans to eat right, our public officials continue catering to the meat and dairy industries," Barnard said. "Unbelievably, the new guidelines did not even cut back on recommended servings of meat, cheese and other fatty foods."

The organization says its petition is based on the National Nutrition Monitoring and Related Research Act, which requires that guidelines be based on a preponderance of scientific knowledge available at the time they're created.

"PCRM contends that no scientific basis exists to support the guidelines' lack of acknowledgment that vegetarian diets can help reduce the risk of heart disease, cancer, diabetes, stroke and other chronic diseases," organization leaders said. "Pro-vegetarian text was inappropriately deleted as the 1995 guidelines were revised to form the 2000 version."

The group recently issued its own set of dietary recommendations that call for a diet featuring grains, vegetables, fruits and legumes with animal fat and vegetable shortenings avoided. Sugar, salt and alcohol are either minimized or eliminated under the plan.

Revised every five years, the Dietary Guidelines for Americans are used as the basis for the USDA food pyramid.

PCRM late last year filed a lawsuit against the government, charging that federal dietary policy is "racially biased" because it recommends milk consumption even though certain minorities
(roughly 70% of African-Americans and 90% of Asians) apparently encounter difficulty digesting lactose.

The group previously conducted an ad campaign stating that "milk is useless against osteoporosis." It recently claimed credit earlier this year for elevating soy milk's status in the guidelines revision.

During a recent dairy industry conference, Dairy Management Inc.'s Doug DiRienzo stated that dairy foods have been effective tools in countering hypertension via the DASH (Dietary Approaches to Stop Hypertension) diet.

"Don't let 'em tell you African-Americans can't consume dairy," he said. "And when you look at DASH, I think it's a crime that some organizations want to keep African-Americans from consuming dairy."

The National Dairy Council this week applauded the government-issued guidelines, which recommend individuals daily consume two to three servings of dairy foods. The organization said research conducted since the 1995 guidelines makes an even stronger case for dairy products' health-promoting and disease-fighting properties.

Edited by Gerry Clark, Managing Editor, Dairy Network

The following news articles have been forwarded from Jack Cooper's Food Industry Environmental Network Newsletter (FIEN) electronic newsletter. For subscription information, contact:

Jack L. Cooper
Food Industry Environmental Network (FIEN)
33 Falling Creek Court; Silver Spring, Maryland 20904
Phone: 301/384-8287 --- Fax: 301/384-8340
E-Mail: JLC@fien.com

Building a Genetic Road Map to Bovine Bounty

By Jan Suszkiw,

July 6, 2000

Like road crews installing signposts along a highway, Agricultural Research Service scientists are marking off regions of cow DNA harboring a plethora of traits--from mastitis resistance, to milk proteins for enriched dairy products.

Melissa Ashwell's team at ARS' Gene Evaluation and Mapping Research Laboratory in Beltsville, Md., is among other groups now seeking to map the genome of dairy and beef cattle. One
spinoff of the Beltsville work could be genetic tests that employ DNA markers to predict the degree to which newborn calves will express traits inherited from a prized bull sire. The markers are short stretches of chemicals called nucleotides comprising cow DNA, found tightly coiled inside 29 chromosomes.

At Beltsville, Ashwell's team is using a technique called quantitative trait loci or QTL detection to identify DNA regions harboring desirable genes—such as for certain milk proteins that improve cheese. Since the mid-1990s, Ashwell's team has examined nearly 200 different markers. Genetic tests employing these markers are still a few years off, according to Ashwell. But developed commercially, the technique could save dairy breeders considerable time and money spent rearing calves sired by a prized bull. Currently, it takes five years before a calf's traits can be fully evaluated. With marker assisted selection, such evaluations could begin with a few embryonic cell samples, or using blood drawn from a newborn calf.

On chromosome 27, scientists already have developed markers for genes associated with "dairy form." This describes a cow's physical appearance, and may also be an indicator of animals prone to ketosis, a metabolic disorder typically affecting cows with newborn calves.

A longer story about the team's work appears in the July issue of Agricultural Research magazine on the Web. ARS is the U.S. Department of Agriculture's chief scientific agency.

Scientific contact: Melissa Ashwell, ARS Gene Evaluation and Mapping Research Laboratory, Beltsville, Md., phone (301) 504-8543, fax (301) 504-8414, mashwell@ggpl.arsusda.gov.

**Biotechnology Education Bill, H. R. 4627, Introduced in the US House of Representatives by Representative Rush Holt**--The bill, as noted in the June 9 Congressional Record, is titled "Food Biotechnology Information Initiative Act" and it would provide "...for a program to educate the public regarding the use of biotechnology in producing food for human consumption, to support additional scientific research regarding the potential economic and environmental risks and benefits of using biotechnology to produce food, and for other purposes" - The bill was referred to the Committee on Agriculture and the Committee on Commerce for consideration.

**Nominations for Membership on the National Advisory Committee on Microbiological Criteria for Foods**

AGENCY: Food Safety and Inspection Service, USDA.

ACTION: Notice.

SUMMARY: The U.S. Department of Agriculture (USDA) is soliciting nominations for membership on the National Advisory Committee on Microbiological Criteria for Foods (NACMCF).
Nominations for membership are being sought from individuals with scientific expertise in the fields of Epidemiology, Food Technology, Microbiology (food, clinical, and predictive), Risk Assessment, Infectious Disease, and Biostatistics. Persons from the government, industry, academia, and consumer advocacy groups are invited to submit nominations.

DATES: The Nominee's typed resume or curriculum vitae must be postmarked no later than July 24, 2000.

ADDRESSES: Nominations should be sent to Ms. Jacque Knight, Advisory Committee Specialist, USDA, FSIS, Room 341-E JLW Building, 1400 Independence Avenue, SW., Washington, DC 20250-3700.

FOR FURTHER INFORMATION CONTACT: Ms. Jacque Knight, Advisory Committee Specialist, at the above address or by telephone 202-720-3523 or FAX 202-720-3192.

• FDA Announces the Availability of a Final Guidance Document, Titled: "Importation of PMO Defined Dairy Products (M-I-00-4)," which is intended to provide information that States can use to respond to inquiries regarding the importation of "Grade A" dairy products from other countries- A copy of the guidance document is posted in the FDA June 28Federal Register announcement- FDA Contact: Joseph Smucker, Center for Food Safety and Applied Nutrition at 202-205-8178; e-mail: jsmucker@cfsan.fda.gov- FDA June 28Federal Register: http://frwebgate.access.gpo.gov/cgi-bin/getdoc.cgi?dbname=2000_register&docid=00-16292-filed

• NEW CAST ISSUE PAPER:Application of Animal Waste to Crop Land- Use of Soil Tests in Making Crop Protection Decisions- An issue paper, "Relevance of Soil Testing to Agriculture and the Environment," has been issued by the Council for Agricultural Science and Technology (CAST), which is intended to pinpoint factors that need to be considered as farmers and others use soil tests as a guide to protecting the environment while producing economical food - A copy of the June 30 CAST News Release Announcing the Issue Paper is posted at the following CAST WWW Site: http://www.cast-science.org/soiltest_nr.htm, from which access to the complete report is available - Questions may be directed to the report's author. E. J. Kamprath, Emeritus Professor, Department of Soil Science, North Carolina State University in Raleigh at 919.515.1133; e-mail: eugene_kamprath@ncsu.edu- A paper copy of the Issue Paper is available from CAST at (515) 292-2125; e-mail: cast@cast-science.org

• Draft Guidance for Industry: Fumonisin Levels in Human Foods and Animal Feeds--

The Food and Drug Administration (FDA) is announcing the availability of a draft guidance document entitled "Guidance for Industry: Fumonisin Levels in Human Foods and Animal Feeds." The purpose of this draft guidance is to identify for the industry recommended maximum fumonisin levels that FDA considers adequate to protect human and animal health and that are achievable in human foods and animal feeds with the use of good agricultural and good manufacturing practices. FDA considers this guidance to be a prudent public health measure during the development of a better
understanding of the human health risk associated with fumonisins and the
development of a long-term risk management policy and program by the agency for the
control of fumonisins in human foods and animal feeds.

DATES: Submit written comments by August 7, 2000.

ADDRESSES: Submit written requests for single copies of the draft guidance entitled
"Draft Guidance for Industry: Fumonisin Levels in Human Foods and Animal Feeds" to
Henry Kim, Center for Food Safety and Applied Nutrition (CFSAN) (address below), or
Randall A. Lovell, Center for Veterinary Medicine (CVM) (address below). Send one self-
addressed adhesive label to assist that office in processing your request. The draft
guidance, CFSAN'S "Background Paper in Support of Fumonisin Levels in Corn and Corn
Products Intended for Human Consumption," and CVM's "Background Paper in Support
of Fumonisin Levels in Animal Feed," may also be accessed at the CFSAN or CVM home
page on the Internet athttp://www.cfsan.fda.govandhttp://www.fda.gov/cvm,
respectively.

Submit written comments on the draft guidance to the Dockets Management Branch
(HFA-305), Food and Drug Administration, 5630 Fishers Lane, rm.1061, Rockville, MD
20852. Comments and requests for copies should be identified with the docket number
found in brackets in the heading of this document.

• New York Times Sets Up Website on Genetic Engineering
  The New York Times has established a web site on which current and past articles on
genetic engineering are posted at
to visit the site to review the information posted and even to participate in the on-going
discussion on the topic at http://forums.nytimes.com/webin/WebX?13@@.f0a8abb

• Microbial Criteria for Foods- USDA Food Safety and Inspection Service Seeks
  Nominations by July 24 for Membership on the Agency's National Advisory Committee
  on Microbiological Criteria for Foods - The Committee provides advice and
  recommendations to the Secretaries of Agriculture and Health and Human Services
  concerning the development of microbiological criteria by which the safety and
  wholesomeness of food can be assessed. For example, the Committee assists in the
  development of criteria for microorganisms that indicate whether food has been
  processed using good manufacturing practices - FSIS Contact: Jacque Knight at 202-720-
  3523; fax: 202-720-3192 - FSIS June 23Federal Register:
  http://frwebgate.access.gpo.gov/cgi-bin/getdoc.cgi?dbname=2000_register&docid=00-
  15919-filed

• Substances Prohibited From Use in Animal Food or Feed- Animal Proteins- FDA Seeks
  Public Comments by July 20 on Extension of an Existing Information Collection Request,
  Titled: "Substances Prohibited From Use in Animal Food or Feed; Animal Proteins
  Prohibited in Ruminant Feed--21 CFR Part 589," which provides that protein derived
  from mammalian tissue (with some exceptions) for use in ruminant feed is a food
  additive subject to section 409 of the Federal Food, Drug, and Cosmetic Act. Proteins
derived from animal tissues contained in such feed ingredients in distribution cannot be readily identified (i.e., species), by recipients engaged in the manufacture, processing and distribution, and use of animal feeds and feed ingredients. Thus, under the agency's authority in section 701(a) of the act, to issue regulations for the efficient enforcement of the act, this rule places three general requirements on persons that manufacture, blend, process, distribute, or use products that contain or may contain protein derived from mammalian tissues and feeds made from such products. The first requirement is for cautionary labeling of these products with direct language developed by FDA. This labeling requirement is exempt from the scope of the PRA because it is a "public disclosure of information originally supplied by the Federal Government for the purpose of disclosure to the public" (5 CFR 1329.3(c)(2)) - The second requirement is for establishments to maintain and make available to FDA, records that are sufficient to track any material that contains protein derived from mammalian tissues (as defined in Sec. 589.2000(a)(1)), throughout the material's receipt, processing, and distribution - The third requirement is that individuals or firms that manufacture, blend, process, or distribute both mammalian and nonmammalian materials must maintain written procedures to prevent commingling and cross-contamination - A copy of the ICR is available from and questions about it may be directed to FDA's Denver Presley, Office of Information Resources Management at 301-827-1472 - FDA June 20Federal Register: http://frwebgate.access.gpo.gov/cgi-bin/getdoc.cgi?dbname=2000_register&docid=00-15430-filed

GRANT INFORMATION

Dairy Management Incorporated Nutrition Research Program

ACADEMIC BACKGROUND REQUIRED: Doctorate/Equiv Professional

DEADLINES ANNOUNCED: 07/17/2000

Dairy Management Inc. (DMI) invites the submission of applications for nutrition research funding. The program has a renewed focus on basic and applied research. Applications which meet research topics indicated in the request for proposals (RFP) will be reviewed. For information on the research program and research topics of interest, please contact the DMI research office. Pre-proposals are suggested, but not required. Pre-proposals should be emailed to the address listed above by May 12. 2000.

Applicants whose pre-proposal meets the needs of the business will be sent application materials on or about May 19. Full proposals will be due July 17, 2000. If the applicant chooses not to submit a pre-proposal, a full proposal may be submitted on July 17, 2000. Applications are reviewed in the fall for a start-up date of January 1, 2001.

Research Department
10255 West Higgins Road, Suite 900
Partnerships for Food Industry Development

ISSUE DATE: May 31, 2000

CLOSING DATE: July 18, 2000

USAID announced a Request for Applications entitled Partnerships for Food Industry Development.

The purpose of this activity is to support partnerships that contribute to the economic growth of client countries by mobilizing private and public sector expertise to add value, as well as meet safety and quality standards, in the production of food products for the domestic and international markets of USAID client countries.

The Economic Growth and Agricultural Development Center of the Global Bureau will implement this activity using the Leader/Associate assistance instrument. USAID anticipates awarding two Leader cooperative agreements. A total of $1 million per year (up to $500,000 for each award) for four years is expected to support the two Leader cooperative agreements and an additional $2 million per year total may be available. See the RFA on-line at http://www.info.usaid.gov/ftp_data/pub/OP/RFA/00002/

Upcoming Meetings

Conference website:http://www.elsevier.nl/locate/nizodairy2001
Contact: Sarah Wilkinson, NIZO Dairy Conference Secretariat Elsevier Science, The Boulevard, Langford Lane, Kidlington, Oxford OX5 1GB, UK
Tel: +44-1865-843691
Fax: +44-1865-843958
E-mail:sm.wilkinson@elsevier.co.uk

Food Safety Objectives: Public Health, HACCP and Science
4-5 December 2000
Georgetown University, Washington DC, USA

Contact: Phillipa Orme, FSO 2000 Conference Secretariat
12 Church Street, West Hanney, Wantage, Oxon OX12 0LN, UK
Other Upcoming Conferences

Dairy Ingredient Science 2000, June 28-30, Melbourne, Victoria, Australia

Biennial Cheese Conference, August 7 - 9, Utah State University Dept. of Nutrition & Food Sciences, Logan, UT, Phone: 435-797-3466;

International Association for Food Protection 87th Annual Meeting, August 6-9, Atlanta, Georgia, USA Phone: 800.369.6337; 515.276.3344

Milk Pasteurization and Control School, August 21 - 24, University of Wisconsin--Madison, Dept. of Food Science, Madison, WI, Phone: 608-263-2007;

Beltville Symposium XXIV: Healthy Animals 2000, September 10-12, Beltsville, Maryland, USA Telephone: (301) 504-8201 Fax: (301) 504-5306

4th Discover Conference on Food Animal Agriculture: Probiotics for Food Animals, September 10-13, Nashville, Indiana, USA phone:217-356-3182; email: adsa@assochq.org

5th International Hydrocolloids Conference, Sept. 10 - 15, NC State University, Dept. of Food Science, Raleigh, NC; phone: 919-513-2244

4th Annual Dairy Cleaning and Sanitation Short Course, Oct. 3 - 4, Cal Poly Dairy Products Technology Center, San Luis Obispo, CA; Phone: 805-756-6097

IDFT Expo 2000--International Trade Fair and Technical Seminar on Dairy & Food Technology; October 3 - 6, Pragati Maidan, New Delhi, India phone: 91-11-4633881; email: tafcon@def2.vsnl.net.inweb: http://www.tafcon.com

World Dairy Expo, October 4-8, 2000, Madison, Wisconsin 608-224-6455

Volunteer Opportunities

EXCITING VOLUNTEER OPPORTUNITIES ABROAD!

Round trip airfare, housing, visa, interpreter and transportation provided.

Citizens Democracy Corps, a non for profit organization dedicated to aiding small and medium sized businesses in emerging market countries needs experts in the dairy industry. Each
assignment lasts between 2-3 weeks. Of immediate interest are the following three open
volunteer assignments in Russia:

1 and 2 ) Company Name: Bryansk milk processing plant (dairy plant) and Scholkovo Milk
Processing Plant Type of Company: production of dairy products with short-term storing: milk,
sour cream, curd cheese, cheese and dry milk products. Status Ownership: open joint stock
association (closed joint stock company "ROST" owns controlling interest) Area of CDC
Assistance: Strategies development on merchandising, sales techniques for increasing industrial
capacity, sales volume and profitable outlet. Project of entering in dairy holding company.

3) Company Name: "Maslosyrbaza" (cheese and butter processing plant) Type of Company:
production and distribution of processed cheese. Project Description: The Advisor will be asked
to analyze and give recommendations on the following aspects:

- Organization of manufacturing process;
- distribution of responsibilities and operations between workers at the production lines;
  - order and structure of works, functions of employees
  - time limits and norms of production operations
  - raw materials and final product
  - record keeping and control
    - storage
    - logistics
    - remuneration of labor: incentives and penalties
  - the company organization and administration of cheese production.

Technology issues are the priority of the assignment. It would be highly appreciated if the
Consultant would bring any visual aid materials he/she may feel could be of value: such as the
samples of operation chart flowsheets, different cheese recipes, examples of packaging and
others that can be related to this area of business.

Please join us to make a difference!

Please call 1 800 394 1945 ext. 688 and ask for Andrea Chartock or e-mail your resume to
<achartock@cdc.org>. Our fax number is (202) 872 0923 and our mailing address is Citizens
Democracy Corps, 1400 I St., NW Suite1125, WDC 20005. Thank you!