ARCHITECTURE PROFESSOR EMERITUS KEN SCHWARTZ HONORED

Ken Schwartz (Photo by Tim Olson)

Architecture Professor Emeritus Ken Schwartz, former San Luis Obispo mayor and city councilman, was honored by the city for 50 years of service. Approximately 170 people turned out for Ken Schwartz Appreciation Day to applaud his leadership and the sweeping impact he has had on the city.

Anyone who has ever strolled the streets of downtown San Luis Obispo knows it’s a special place. And to many, Schwartz, who served five terms as mayor, is largely responsible for that feeling. His creativity and foresight is clearly evident throughout the city, from Mission Plaza and the creek walk to the urban tree program and sign ordinances.

Schwartz also brought his leadership abilities to Cal Poly’s College of Architecture and Environmental Design, where he served from 1952 until 1988. During his tenure, he served as an architecture faculty member, associate dean and dean of the college.

“Ken was highly instrumental in helping to shape and incorporate the city and regional planning degrees within the college,” said K. Richard Zweifel, associate dean of the college. “He initiated a comprehensive articulation process with all community colleges to ease the transition of students to the college. Always student-centered in his teaching and administrative duties, Ken was a leader in establishing the strong, professionally oriented curricula base that exists today for all five programs in the college.”

Schwartz was a recipient of Cal Poly’s 1970-1971 Distinguished Teaching Award, and The American Institute of Architects accorded him its prestigious Fellowship status for his work in education and government.
Howard C. Brown (OH '43), dean emeritus of the College of Agriculture and former head of the Ornamental Horticulture Department, died Jan. 13 in San Luis Obispo.

He served Cal Poly for 40 years, from 1943 until 1983, garnering affection and admiration from all who knew him.

"Howard Brown will be missed on campus, in the community, throughout the state and beyond," said Cal Poly President Warren J. Baker. "He was the consummate educator, horticulturist, advisor and friend. He passed on his enthusiasm for the horticulture industry to literally thousands of people, young and old, and that passion will thrive for generations."

Others remember him with equal fondness. "Howard was an amazing man who touched many lives," says Environmental Horticultural Science Professor Emeritus Steve Angley. "If you were to poll a thousand people in the horticulture industry in California, and ask them what one person has had the greatest influence on our industry and profession, you would hear Howard Brown's name again and again," Angley says.

Professor Emeritus Joe Sabol calls Brown "a great teacher and leader for Cal Poly," who "clearly knew the importance of Cal Poly's history and wanted all of us to appreciate the traditions and early challenges that faced the college and university."

Larry Rathbun, former head of the Agricultural Education Department and associate dean of the College of Agriculture, said Brown was "a role model in connecting student learning with contemporary industry practices. His service on many state and national industry and professional committees provided fresh stories and illustrations for our students. Internships and employment opportunities grew from all his contacts. Howard was a teacher without equal."

Alumna Jacqueline (Jacquie) Williams Courtright (OH '70) remembers the dean well. "Dr. Brown's intuitive nature, remarkable memory and great communication skills served us all well. He coached us and challenged us. You simply wanted to do your very best for him. He would bring lessons to life with his personal experiences. He instilled in me a love of learning."

More than 250 former students, friends and colleagues paid tribute to Brown last fall at Howard Brown Appreciation Day on campus.

Ever the horticulturist, his obituary in the local newspaper read: "Dr. Brown requests that in lieu of a gift to your favorite charity flowers are acceptable."
The California State University Agricultural Research Initiative has awarded two grants to Cal Poly's Dairy Products Technology Center to research new and improved dairy food products, processes and technologies.

One grant, for $490,000, will support research in "laser tweezers," an instrument that measures certain properties of milk components to advance understanding of their health benefits, according to Professor Rafael Jimenez-Flores, who, along with DPTC Director Phil Tong, is leading the three-year project.

Tong was also awarded $150,000 for a study to improve the quality and increase the shelf life of dairy foods and beverages.

**MILK: HOW IT DOES A BODY GOOD**

Laser tweezers are used to measure properties of certain components of milk-fat that are abundant in milk, buttermilk, cream and whey.

These important yet unexplored components contain proteins, lipids and a host of other compounds that are important for human health, in addition to serving as key ingredients in other foods, Tong said.

Using a strongly focused laser beam to trap small particles and objects, the tweezers manipulate individual cells and bits of matter to measure the interactive forces with great precision, Jimenez explained.

The special lipids and proteins found in milk-fat are known to be potent anti-cancer components. The researchers also suspect they contain elements to which beneficial lactic acid bacteria bind.

When these compounds are better understood, it will be possible to better preserve these properties during processing, Tong added. "Such knowledge can be used to formulate more nutritious foods for the increasingly health-oriented consumer. I'm sure many still remember the slogan 'Milk: it does a body good.' With these new scientific tools we can fully substantiate why that is so," he said.

Professor John Sharpe of the Physics Department's Dynamical Systems Imaging Laboratory is building the infrastructure and systems required to set up the equipment and research module for the project.

**CREAM OF THE CROP**

Tong is leading another research team looking at how dairy-food-processing techniques impact the quality and shelf life of dairy foods and beverages.

One key to producing a wider variety of high-quality dairy foods and beverages with a longer shelf life is to ensure that dairy ingredients remain stable during the food processing stage, Tong said. Some products during high-temperature processing will coagulate, resulting in undesirable flavor, texture and appearance.

Understanding this instability will allow the researchers to identify processing conditions and other ingredient innovations to ensure high product quality.

This grant will also expose students to a leading-edge, real-world project that will likely impact the foods consumers will shop for in the near future, Tong said.

"The project findings should lead to the development of more value-added uses for milk and milk products, as well as more-effective strategies to create products with the convenience and variety demanded by today's consumers," he added.