



American Chemical Society

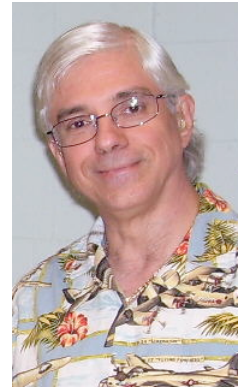
Central Wisconsin Section



“Chromatographic Developments in Pesticide Residue Analysis: You ARE (contaminated by) What You EAT!”

by Dr. Jerry DeMenna Chem-Chek Consulting

Tuesday, October 14, 2008 7:30 - 8:30 PM Alexander House, Port Edwards, WI



With media-provoked fears about what the consuming public should and should not consume many people are reconsidering the foods they buy and eat. Retail supermarkets such as Whole Foods, Wild Oats, Wegman's and others have developed a line of higher-priced "Organic" or "Green" foods for their Produce, Meats and Fish departments (although one should be wary of anything green in Meats and Fish!). These Organic products are supposedly produced on "clean" farms with NO added Pesticides, Fungicides, Antibiotics, ad infinitum. Often it is not what is added NOW that creates a problem, but what "residue" was left BEFORE, and that "before" time can span back many decades, depending on the nature of the Pesticide that was previously applied to the land. This talk examines the wide variety of Organic-labeled Foods that still exhibit some Pesticide residue that may be due to usage from over 50 years ago or more. The efficiency of the older generation Pesticides that may them so desirable decades ago make them dreaded today. To better handle the tremendous quantities of Foods being produced and processed domestically and from importation, we'll look at rapid Sampling and Sample Preparation techniques, as well as Flash Chromatography instrumentation to allow the throughput and accuracy needed for such testing.

About the Speaker

Born Gerald John DeMenna on a Friday the 13th. in the mid-50s, in a half-Italian, half-Jewish community in New Jersey. "Jerry" showed his affinity for the Sciences at age 5 when he and his Dad grew "Rock Candy" crystals for a science fair, then at age 9 he burned his hands with a home-made Thermite experiment - quite a transition! His culinary skills started with his paternal Grandmother, at age 8, when she shared the secret of Neapolitan Italian "Gravy". His multi-ethnic friendships gave him a worldly insight of other cuisine and cooking methods. Jerry enjoys his duties as a universal Scientist today working as a Freelance Scientist and Gypsy Professor at various Schools around the Country. He studied Pharmacy & Chemistry at Rutgers University in the '70s and took a job in a County Mental Hospital for the Criminally Insane (as an Employee, not a patient), spent weekends as a junior chef in NYC to pay for school, worked on a Masters in the '80s, and his Ph.D. in Analytical Chemistry '90s. He currently operates his private Analytical Research & Food Development Laboratory, Chem-Chek, in the Bronx, NY.

Gather at 5:30. Eat at 6:00 at Café Mulino in the Hotel Mead, three blocks east of the Wisconsin River at 451 East Grand Avenue. Please call or e-mail Dave Thiel at (715) 887-4338 or thiel@wctc.net before noon on Monday, October 13 to make a reservation for dinner.

From the Hotel Mead go west on Grand Avenue to the first stop light at 3rd St.. Turn left (south) onto 3rd St. and proceed about 0.7 miles to the Riverview Expressway (Hwy 54/13). Turn right, cross the river, and turn left at the end of the bridge onto Highway 54/73. Proceed 2.7 miles to the Alexander House on your right (1131 Wisconsin River Drive). The Alexander House is a combination art gallery and historical museum and will open for us at 7:00 pm.