



THE DOUGH CHUTE

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In Memory of William C. Spangenberg



William Spangenberg (June of 1961) an AIB Food Safety Auditor for 26 years prior to his retirement, passed away on April 16, 2004. Bill had many happy memories of his time with AIB and the people he met during his travels.

Please turn the page for a glimpse into Bill's personal life and career.

In his memory Bill's family and friends made tax-deductible contributions to AIB to create a scholarship in Bill's name.

William C. Spangenberg

August 6, 1935 – April 16, 2004

William Carl Spangenberg was born 8-6-1935 at Bethesda Hospital in St. Paul, Minnesota. Bill was the son of Laura (Moeller) Spangenberg and William Peter Spangenberg. He was one of the smallest babies to survive at 3 pounds 8 ounces. He went home from the hospital 24 days later. His sister, Shirley Joyce, was born 12 years later. They have enjoyed a very close relationship. Bill graduated from James J. Hill Elementary School and St. Paul Central High School. Bill's father, William P. Spangenberg, died when Bill was 18 years old. Bill worked full-time at the Bungalow Bakery on Grand Avenue in St. Paul as a baker and deliveryman. He worked toward earning his private pilot's license at the same time. His family had a cottage on Forest Lake, MN where Bill spent many weekends and summer vacations. Bill and John Rachie were two of the first people to water ski on Forest Lake. Bill designed and made his own skies by hand.

In the fall of 1954, he started to work toward his B.S. Degree in Business Administration at Macalester College in St. Paul. He continued to work at the Bungalow Bakery and became the manager. During his summers off from college, he went to Texas to get his commercial and instrument flying licenses. Bill secured a flight instructor's rating and he began giving flying lessons through General Air at the St. Paul Airport. Bill joined the Air National Guard Reserve in Minnesota and worked as a jet mechanic and received an honorable discharge in 1961.

Bill met Liz Larson at the first freshman mixer at Macalester in the fall of 1954. They dated for six years and were married 9-6-1961 in the Chapel of Mayflower Congregational Church in Minneapolis. They moved to New York City where Bill had accepted a training position at the Joe Lowe Corporation. He transferred to the Melrose Park Plant in Chicago as Assistant Plant Manager. They found a "darling" house in Elmhurst, Illinois and lived there for ten years. Susan Joy was born on 11-6-1965; William Peter was born on 5-28-1968, and Joseph Henry 9-10-1970. In 1972, changes in the company prompted Bill to call the American Institute of Baking where he had attended school after graduating from Macalester College. Bill accepted a position as a Field Sanitarian in the Detroit area, covering Michigan, northern Ohio, Indiana, and Canada. Bill's new position required him to travel often during the week. The family found a house on Lake Columbia in Brooklyn, Michigan. On 7-19-1976, Kari Marie was born in Jackson, Michigan.

Bill was a special person with many gifted talents; he had a smile that could brighten the whole room. He was always a positive person, making everyone around him happy. Bill enjoyed many things in life including spending time with family and living on Lake Columbia. He also enjoyed traveling, photography, roller coasters, water skiing, music, and the stock market! Bill was a wonderful husband and father. He created countless happy memories for his many friends and family, who will all miss him dearly.

Franklin D. French Retires After 29 Years



Frank French (December of 1961) is retiring from ADM Milling after 29 years of service. At the time of his retirement Frank was the Director of Technical Services. In addition to this Frank also served on the AIB Educational Advisory Committee for 22 years. His insight into the cereal foods industry, and his valuable time he gave to be at the advisory meetings, were very much appreciated by the educational staff at AIB. At a special ADM training seminar at AIB in June of this year Frank was given a very nice gift by his co-workers and friends. A scholarship in Frank's name was created at AIB.

Frank's short -term retirement plans are for he and his wife to visit Europe, and in the fall watch his grandson play high school football.

Returning to a Program and an Industry that he loves



Tom Lewis (December of 1963) has 45 years of experience in the baking industry. Starting at the age of 7 Tom went to work for a flourishing retail bakery in NYC, which was owned and operated by his uncle. He went on from there to attend the only four (4) year high school of its type in the nation that taught the arts and science of baking. After graduation Tom went on to graduate from AIB's BST resident course, which was in Chicago at the time. Further educational pursuits led to Mercy College and Purdue University.

Tom has progressed in the industry through various positions with **Continental Baking Co.** (Wonder Bread & Hostess Cake), **Arnold's Bakeries** (Greenwich, CT), **International Multifoods** (Minneapolis, MN), **McGlynn/Pillsbury Bakeries** (VP R&D/QA, in Minneapolis, MN), **Cub Foods** (Corp. Director-Bakeries, in Minneapolis, MN), **Bakery Boy Bake Shop** (Corp. Manager R&D/QA, in Dickinson, ND), **Best Brands** (Corp. Director R&D/QA, in St. Paul, MN), **Harlan Bakeries** (Corp. Director of R&D, in Avon, IN), and now with **Foxtail Foods**, in Fairfield, OH.

Tom has served as the Chairman (All Chairs) of the American Society of Baking (ASB), 1992-1993, President of the AIB Alumni Association, and he is a professional member of the Institute of Food Technologists (IFT), and the American Association of Cereal Chemists (AACC).

For all that his education at AIB has helped him achieve Tom has created a scholarship at AIB in his name. Tom wants to help those individuals today, for like him they are the leaders of the cereal foods industry tomorrow.

The AIB Alumni Association Creates a Special Scholarship



When AIB moved to Manhattan, KS, in 1975 the institute banked at Citizens Bank. A few years later Citizens Bank was acquired by UMB (United Missouri Bank). On July 2, 2004, **Sharon Billington** retired from UMB after 21 years of dedicated service. In that time she has cashed all the checks that you the AIB Alumni have mailed into AIB. She has helped count all the money from the twice-yearly AIB BST student bake sales. And she has helped in the cashing of the out of town company checks, with AIB standing good for them of course, that AIB BST and ME students received while attending one of AIB's resident courses.

The AIB Alumni Association in appreciation of her professionalism and support over the years would like to thank **Sharon** by creating a scholarship at AIB in her name.

Dr. Smail Named Head of Kansas State University's Grain Science, Industry

Kansas State University announced that Dr. Virgil W. Smail, an internationally-recognized leader in grain science technology and development and the current president of the American Institute of Baking, will be the new head of Kansas State University's department of grain science and industry. He will begin his new duties on Wednesday September 1, 2004.

"We are thrilled to have attracted someone of the caliber of Dr. Smail to head our grain science and industry program at K-state," said K-state president Dr. Jon Wefald. "With our wonderful new facilities and with Dr. Smail at the helm, there is no limit to what can be accomplished here."

Dr. Smail has been the president and chief executive officer of the American Institute of Baking since November 1994. He was responsible for expanding the overall institute programs from \$8.4 million dollars to \$19 million dollars in income from operations and from \$16 million dollars to \$20 million dollars in total assets and investments.

The American Institute of Baking is currently looking for a new president and in the mean time the Board of Directors has announced that Paul Klover, Vice President Administration will act as the president of the institute.

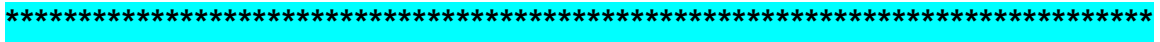
Thru the Years

Evan Griffin (May of 1993) who has been the operations manager at Flowers Baking Companies Tucker, GA, plant has been named it's new president. Evan started his career in the baking industry in 1976, when he joined Griffin Pie Co. in London, KY. Following Flowers' acquisition of the London bakery in 1982, Evan was named production superintendent. From 1993 to 1998, Evan held the posts of manufacturing manager and operation manager at Flowers snack cake operations in North and South Carolina. Then for four years Evan was the operations manager at the company's pie facility in Stillwell, Oklahoma and then the president of a cake bakery in Georgia prior to his move to the Tucker plant in 2001.

The Torch is Being Passed



With the retirement of **Frank French** (shown on the left) **Nicholas C. Weigel** (**May of 1993**), shown on the right, is ADM's new Director of Technical Service. While at Kansas State University Nick played on the basketball team.



New Wall Goes Up in the Classroom



In order to reduce the noise between AIB's classrooms a new solid sound-reducing wall is being installed. This will make it much better for individuals in the separate rooms to listen to the speaker in their room, without also listening to the speaker in the other room.

A Special Thank You to the Belshaw Company for the New Doughnut Proofer and Fryer

The American Institute of Baking would like to give a special thank you to the Belshaw Company for the new doughnut proofer and the new doughnut fryer. The fine work by the company to get the equipment here and installed prior to AIB's Doughnut seminar is very much appreciated. It made a big difference in the quality of the doughnuts that were produced during the seminar.

Pictures of the equipment are shown below.



College Credits For AIB's Two Resident Courses

The American Institute of Baking and Upper Iowa University signed an articulation agreement recognizing the AIB resident courses for college credit. Under the agreement, Upper Iowa University (UIU) will grant 20 hours of college credit for the graduates of the Baking Science & Technology course and 13 college credits for the Maintenance Engineering course.

This recognition of the value of the AIB's two full-time resident courses will allow AIB graduates to combine previously earned college credits from all over the country with their AIB experience towards a degree from UIU. There is no cost for the transfer of credits to the student.

UIU offers on-line distance learning courses through an external degree program so that one can earn a college degree without being tied to a university or college schedule. Baccalaureate, associate and master's degrees are offered by UIU.

AIB graduates of either the BS&T or ME course can enroll in the UIU External Degree Program by calling 1-888-877-3742 or e-mail UIU at extdegree@uiu.edu

AIB's Web Page

If you go to www.aibonline.org and click on the button on the lower right of AIB's home page that says AIB Graduates, you will be able to click on the last three issues of the AIB Alumni newsletter the Dough Chute.

Your help is needed in helping find lost AIB Alumni.

While you are on this page you can also click on one, or both, of the lists of lost AIB Alumni. There are over 1,000 individuals who AIB has lost contact with over the years. If you happen to have an address on a lost alumni please let me know. My e-mail address is mmoore@aibonline.org

Wanted

You all know the benefits of AIB's Baking Science & Technology course, and AIB's Maintenance Engineering course. In your daily life, or in your travels, you have come across that individual who you think could benefit greatly from the AIB experience. But, you've asked yourself "what's in this for me?"

Well here is your answer. If you suggest that a self-sponsored individual attends one of the two AIB resident courses, and the individual graduates and says it was your idea, AIB will give you

\$300

Upcoming AIB Courses

Hot Topics in Food Safety (Las Vegas)	August 15, 2004
Hot Topics in Production (Las Vegas)	August 16, 2004
Hot Topics in Management (Las Vegas)	August 17, 2004
Baking 101 (Chicago (Rolling Meadows)), IL	August 20-21, 2004
Maintenance Engineering (San Francisco, CA)	August 24-26, 2004
Powder Mix and Dry Blending	August 30-Sept. 1, 2004
Maintenance Engineering 11 – week resident course	Sept. 7 – Nov. 19, 2004
Baking 101 (Elizabeth, NJ)	Sept. 10-11, 2004
Cookie Ingredient Technology	Sept. 13-17, 2004
Cookie Processing Technology	Sept. 20-24, 2004
Cracker Production Technology	Sept. 27-30, 2004
Baking 101 (Dallas, TX)	Oct. 1-2, 2004
Enzyme Usage for Bakers	Oct. 4-7, 2004

For a brochure of any of these seminars, or others, you can visit AIB's web site at www.aibonline.org and then click on **Course Calendar**. Then click on the course you are interested in, then click on brochure.

If you have some news to share please share it with me so I can get it in the next issue of the Dough Chute. You can write me at AIB, call me at 1-800-633-5137, or e-mail me at mmoore@aibonline.org