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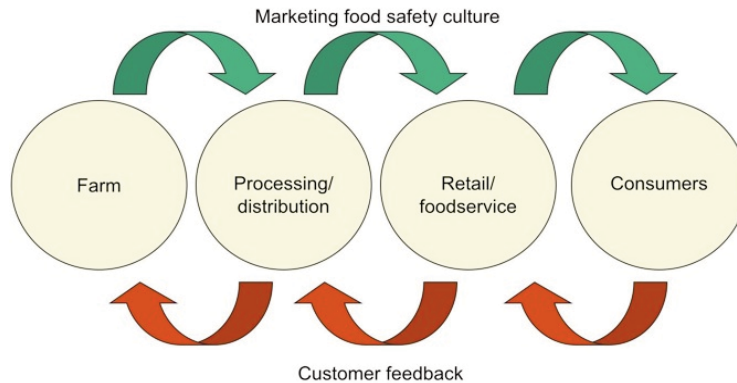


Susan Rose showcases her artwork. See page 4



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Study looks to improve food safety



Food safety and business operations are in constant relations with each other. "Operators should know the risks associated with their products, how to manage them, and most important, how to communicate with and compel their staff to employ good practices -- it's a package deal," said Dr. Ben Chapman, assistant professor at North Carolina State University.

If providing safe food is a priority, why do large outbreaks of food borne illness keep happening? Incidents like 2010's salmonella-in-eggs outbreak sickened more than 1,900 across the U.S. and led to the recall of 500 million eggs.

A new study by a CVM Medicine professor and colleagues finds how the culture of food safety is practiced within an organization can be a significant risk factor in food borne illness.

Dr. Doug Powell, associate professor of food safety at K-State, said how businesses and organizations operate above and beyond minimal food safety regulations and inspections, or their food safety culture, is often overlooked.

"You'd think making customers sick is bad for business, yet some firms go out of their way to ignore food safety," Dr. Powell said. "Some places are motivated by money and efficiencies. The amount of regulation, inspection and audits just doesn't seem to matter. And those 'Employees Must Wash Hands' signs don't really work."

Dr. Powell, along with Casey Jacob, a former K-State research assistant, and Dr. Ben Chapman, an assistant professor at North Carolina State University, examined three food safety failures: an E. coli O157:H7 outbreak in Wales in 2005 that sickened 157 and killed one; a listeria outbreak in Canada in 2008 that sickened 57 and killed 23; and a salmonella outbreak in the U.S. in 2009 linked to peanut

paste that killed nine and sickened 691.

Their study "Enhancing Food Safety Culture to Reduce Rates of Food Borne Illness" is being published by the journal Food Control and is available in advance online at <http://bit.ly/hDh9EE>.

Focus on the risks

According to the researchers, individuals focusing on food safety risks within an organization with a good food safety culture do the following:

- Dedicate resources to evaluate supplier practices
- Stay up-to-date on emerging food safety issues
- Foster a value system within the organization that focuses on avoiding illnesses
- Communicate compelling and relevant messages about risk reduction activities, and empower others to put them into practice
- For more tips: Check out www.vet.k-state.edu/depts/development/lifelines/1101.htm



Food preparation is a family affair for Dr. Jim Lillich

Story by Meta West. Originally printed in the Abilene Reflector-Chronicle and "Home Cooking: Dickinson County Style." Reprinted with permission of author.

Things don't always work out as planned. After watching Dr. Jim Lillich's cooking video on the local cable station — it aired in September during the Men's Cooking Competition — I was impressed with his organizational and cooking skills, his ease of operation in the kitchen and his ability to pair wine with fine food. It seemed like that would then be the logical focus for this interview. But I soon found out that even though all of my assessments were correct, there is a more important motivating force behind Jim's culinary efforts.

There are actually three motivating forces and their names are Rachael, Olivia and Matthew. Food seems to be a central theme in the Lillichs' home life and everyone gets involved in the preparation. As a matter of fact, the family recently spent part of a weekend processing deer sausage.

"The kids read the recipe, measured ingredients and they loved adding it all to the electric meat grinder," Jim explained.

But the kids also help with everyday food preparation as well. Rachael, 12, cuts meat and chops vegetables. During the Men's Cooking Competition finals, I saw her wielding a knife as she carved

the meat that her father had prepared for sampling; she definitely knew what she was doing. Olivia, age 10, helps prepare vegetables, paints sauce on ribs and loves to bake. According to Dad, "She reads the recipe, mixes up the ingredients, and I then put it in the oven." Matthew, 7, prepares sauces and likes to start the fire under the smoker.

Of course, I asked about everyone's favorite food. Rachael likes Japanese; a meal featuring Asian-style pork tenderloin is high on her list.

"I sauté the tenderloin in olive oil flavored with rice wine vinegar and sliced fresh ginger," Jim pointed out.

"It's served with steamed ginger rice and zucchini and onion sautéed with peanut sauce."

Olivia likes Japanese too, but according to her dad, "She does a pretty good job with BBQ ribs as well." Add a twice baked potato (made by adding cream cheese, butter, milk, Ranch dressing and some salt and pepper) and she'll be content.

Jim did note, "Matthew can sometimes be picky but he likes sausage and sauces so I sauté Italian sausage with black olives and broccoli, add a white sauce and serve it over linguine."

Asked about his favorite, Jim simply replied, "I like to make and eat anything the kids like and especially enjoy having them help me in the kitchen. I don't do much out of a box short of macaroni



Preparing to enter the Men's Cooking Competition finals, Rachael Lillich helps her dad Dr. Jim Lillich grill his entry. (Photo courtesy of the Abilene Reflector-Chronicle).

and cheese, a staple for all kids."

But he is a self-professed carnivore so meat figures into most of his menus and his skills with a knife most certainly are a carry over from his profession. Jim is an associate professor in the College of Veterinary Medicine at Kansas State University; he specializes in equine musculoskeletal diseases and is board certified in large animal general and orthopedic surgery. He even concurs that his desire for perfection transfers over to everyday meals, "I want to make every meal nice, satisfying, and just right."

150 Years of Kansas Beef

Don't forget to order your 150 Year of Kansas Beef commemorative book!



150 Years of Kansas Beef celebrates the people and institutions that have made Kansas beef what it is today. The historical and photograph-rich book will take readers through the hardships, changes, and triumphs of the Kansas beef industry over the last century and a half.

The book can be ordered online at www.vet.k-state.edu/features/beef.htm, and will be printed by Donning Company Publishers and delivered in summer 2011.



CVM hosts its first cookie contest. There were more than 30 entries in the inaugural event, ranging from stars to cars to nutcrackers.



Judge Toby Moore analyzes entries at the cookie contest. Moore was a guest from the American Institute of Baking in Manhattan.

**Bringing
in the
Holidays**



Above right: The Veterinary Medical Teaching Hospital hosted a holiday party in the month of December, where they invited students and faculty to enjoy the food and company of their colleagues.



Left: The Dean's Office, Veterinary Medical Teaching Library and the Alumni and Development Office hosted a holiday open house for faculty and students. A variety of food was featured including dog-bone-shaped bread sticks (pictured above center).



Under the microscope



Dr. Pritpal Malhi

Anatomic Pathology Resident, DM/P

Hometown: Punjab, India



Family Information: My wife and our two lovely daughters.

How did you spend your holiday break? A leisurely time at home.

What is the one thing that you can not live without? Family.

What is your favorite type of food? Anything cooked by my wife while I am relaxing.

If you could change something about the world, what would you change? We have to change the human mind in order to change the world. We earn Ph.D.s but forget what we learn in kindergarten – which is respect and compassion for others.

What would you do if you won a million dollars from a contest? A nice holiday for me, my family and all pathology residents!

What do you enjoy most about your job? Looking at the cell and predicting the function or dysfunction of the organs. I find it fascinating.

CVM NEWS TICKER



Getahun E. Agga, graduate research assistant in diagnostic medicine and pathobiology, and his wife welcomed their son, Jonathan G. Agga, on Dec. 18, 2010. Jonathan was 9.6 pounds and 21 inches.

Susan Rose, animal facility manager, has an art exhibit at the Poppyfield Gallery in Wamego through Feb. 13. The gallery features 53 original pieces of artwork done in acrylic, watercolor and pencil media. Themes featured were of land and sky scapes, horses and cattle.



Dr. Rachel Allbaugh, assistant professor of ophthalmology, was honored at the KSU Mortar Board reception for exemplifying the organization's pillars of scholarship, leadership and service in their work with students

Ceva Biomune, Lenexa, Kan., has made a commitment of \$80,000 to the College of Veterinary Medicine to establish the Ceva Biomune Beef Production Medicine fund. The gift will benefit the Veterinary Beef Production Medicine Graduate Student Program within the Department of Clinical Sciences.

LARC opens its doors



The Large Animal Research Center celebrated the opening with a ribbon cutting ceremony. Left to right: Dr. Ken Odde, department head of Animal Sciences and Industry, Dean Ralph Richardson, President Kirk Schultz and Ron Trewyn, K-State Vice President for Research. Check out the facility in our online video report at www.vet.k-state.edu/depts/development/lifelines/1101.htm.

UPCOMING EVENTS

- Feb. 5 - Canine Care Workshop
- Feb. 18 - CVM All- Faculty Meeting
- Mar. 5 - Veterinary Technicians Conference
- Mar. 27 - 28th Annual Frank W. Jordan Seminar

For more information, check out:

<http://www.vet.ksu.edu/CE/Conference.htm>

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