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FOR RELEASE TO
TUESDAY MORNING PAPERS
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Note to Editors: President Stratton and Mr. Seybolt will be available to pose for a picture of the presentation of a scroll to Dr. Ball between 6 and 6:30 p.m. Monday at a dinner on the third floor of the Algonquin Club. The actual presentation will be made at about 9 p.m. in Kresge Auditorium at M.I.T.

Three men were honored for their contributions to scientific canning in a ceremony at the Massachusetts Institute of Technology Monday night. They were:

Dr. Charles Olin Ball, New Brunswick, N.J., scientist, who provided a "mathematical cookbook" for the canning industry and who was honored as the first Underwood-Prescott Memorial Lecturer at Kresge Auditorium.

The late Dr. Samuel C. Prescott, M.I.T. scientist, and the late William Lyman Underwood, grandson of the founder of the William Underwood Company, in whose honor the lectureship was established. Their research in the 1890's put canning on a scientific basis.

UNDER-WOOD PRESCOTT

A scroll and honorarium were presented to Dr. Ball by Dr. Julius A. Stratton, President of M.I.T. Opening the lecture program, Dr. Samuel A. Goldblith, chairman of the award committee, pointed out that "Sam Prescott and Lyman Underwood were faced with the momentous problems of a tremendously high degree of spoilage of the foods being canned.

"In the 1890's, cannery 'processors' were a mysterious bunch of men who usually wore stovepipe hats; who worked with an air of mystery clouded with secrecy, locking themselves in a room with the cans of food stuffs to be heated and a calcium chloride bath in which they were to be heated. Even the owners of the canneries were not allowed to witness this mysterious and secret process.

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"That the industry survived the ministrations of these uninformed processors is a tribute to the strength of the cans and the fortitude of pioneer canners. The significance and importance of the researches of Prescott, Underwood and of our awardee this evening, Dr. Ball, is attested to by the fact that today our canning industry processes more than 26 billion cans per year in this country alone. Our failure rate has been very small indeed."

Dr. Ball, who, beginning 45 years ago, worked out complex mathematics to give canners a precise guide to how long foods should be heated in canning to destroy bacteria without destroying all nutrients and flavor, said in his lecture that he believes the same method can also be applied to problems of biology, chemistry and other sciences.

In his lecture, entitled "Science and Humanism in Food Processing," Dr. Ball said that ultra-specialization can be harmful, and that the successful scientist by education and discipline should cross-fertilize knowledge from other fields with his own specialty and even be willing to adopt a "practical" or unsophisticated approach to basic research.

Dr. Ball recalled how he, himself, tried to avoid specialization. Although he received a Ph.D. degree in mathematics, he also pursued studies in chemistry and electrical engineering. "My goal was to become a scientist--not a chemist, not a physicist, not a mathematician, not a food technologist," he said. He eventually became head of the Food Science Department at Rutgers University, a position from which he retired last June.

George C. Seybolt, president of the William Underwood Company, who also spoke, declared that industry, for its own survival, must increasingly contribute to university research.

The lecture was preceded by a dinner for Dr. Ball and other distinguished guests at the Algonquin Club, where a gourmet menu was made up entirely from canned foods, from hors d'oeuvres to dessert.

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