As a student technician with the USDA Community Nutrition Research Group and a student at Howard University, I am proud to serve as the student editor of this newsletter. I hope you all enjoy it.

Included within this issue are highlights from the USDA Food and Nutrition Summer Institute 2006 held in Atlanta, GA on June 25-28. This year’s theme was “Healthy People, Healthy Communities: Defining Our Role for the Next Five Years” and was co-hosted by the Centers for Disease Control and Prevention (CDC).

We’d like to thank everyone who presented at the Institute; each was interesting and captivating. I am certain that everyone in attendance walked away with valuable information and important new skills that will undoubtedly help them as they continue their education and/or advancement in their careers.

We’d also like to send a special thank you to Dr. Ellen Harris and Dr. Deirdra Chester. Your time, effort, and dedication is greatly appreciated by all. We’d also like to thank Linda Nix for all her help in coordinating the Summer Institute.

The evening concluded with a light-hearted and fun game of “Back in the day, ya’ll ain’t know me”, the get to know me game.

“Not everything that is faced can be changed but nothing can be changed until it is faced.”

...James Baldwin
Monday, June 26, opened with Dr. William H. Dietz, CDC. Dr. Dietz set the tone for the meeting by giving an overview of the obesity research currently at CDC and the new “5 A Day” program renamed “More matters”. Next, Dr. Camara Jones, CDC, provided a lively and thought provoking talk on health inequities. Vickie Lundy Wilbon, Planned Communities Division, Integral Group, LLC presented on the Centennial Place, a National Public Health Week Blue Ribbon Community, and then Annie Latimer provided an update on REACH 2010 projects.

The next panel began with Brenda Dalton, Spelman College, speaking on diabetes risk reduction strategies at her college. Refilwe Moeti, CDC discussed evidence-based strategies to increase physical activity. Dr. Deirdra Chester spoke on the development of a community nutrition assessment tool for nutrition and physical activity.

After the panel, Dr. Chester led the student participants in an exciting game of “Nutrition Family Feud.”

The evening session kicked off with JoAnn Pittman, Food and Drug Administration, describing FDA nutrition-related programs, followed by Joi Hatch, USDA, Food and Nutrition Service, discussing food and nutrition programs and services throughout the southeast region, and then Mara Galic, Atlanta Division of Public Health, discussing “Health Matters: a Georgia Worksite Wellness Initiative.”

After a short break, the session continued with Dr. Linda Johnson, Fort Valley State University, presenting on the Nutrition & Dietetics program offered at her institution. Next, Suezette Ro-botham, Atlanta Public Schools, presented on the development and implementation of local school wellness plans in Atlanta public schools. Lastly Dr. Yvonne Butler, Ennovy, Inc., discussed her “sugar-free school” program administered at Brown Mills Elementary in Atlanta and the Jackson State University in Mississippi.

On Tuesday, June 27, the entire day was dedicated to training on Body and Soul. Alexis Williams and Felicia Solomon, National Cancer Institute, trained participants on the use and implementation of this church-based nutrition and physical activity initiative.

In addition, a lunchtime presentation was conducted by Ruth Jiles, CDC, on practical applications for the behavior risk surveillance system.

Wednesday, June 28, began with a student showcase in which student participants presented skits based upon preselected questions relating to the Summer Institute. The skits were designed to provide a student, faculty, and community partner perspective. “Live With Taneka Bradshaw” presented by Taneka Bradshaw (UAPB), Jhack Sepulveda (Queens College), and Michele Nelson (Emory Univ.), stole the show and 1st place.

Next, Marsha Houston, CDC presented a workshop on the most effective way to market yourself to maximize your career opportunities.

The day concluded with a presentation by Dr. Paul Cotton, who spoke as a Summer Institute alumni. Dr. Cotton talked about how the Summer Institute influenced his career development.
“The 2006 USDA Food and Nutrition Summer Institute was great! It gave me the opportunity to network with many motivated and active students and professionals within the field of Nutrition. “Marketing Yourself to Maximize Future Opportunities,” by Marsha Houston from CDC, was among the many interesting sessions covered. Attending the Summer Institute provided me tools to be effective not only as a community nutritionist, but as a member of the community.”

Jhack Sepulveda, Student, Queens College

“As a result of the Summer Institute I not only gained inspiration on new ideas, but also gained new contacts from other land grant universities. I was invited by Dr. Glenda Johnson to visit Southern University’s health and nutrition center and possibly collaborate on a publication.”

Dawanna James-Holly, PhD Student, Howard University

“The Summer Institute was an outstanding opportunity to interact with brilliant, energetic, confident participants who share my interest in addressing obesity and diabetes. I received a wealth of strategies aimed at diabetes risk reduction, increasing physical activity, the promotion of child and school wellness, and the implementation of regional nutrition programs. My expectations were definitely surpassed. “

Michelle Nelson, PhD Student, Emory University

Winners’ Circle

Student Winners of “Nutrition Family Feud”

Ahmed Elhassan, Glenda Johnson, Nicolette Keen, Michelle Nelson, Jhack Sepulveda, April Stull

CALENDAR OF EVENTS

American Dietetic Association
Food & Nutrition Conference & Expo
Hawaii Convention Center, Honolulu, HI
September 16-19, 2006

American Public Health Association
APHA Annual Meeting and Exposition
“Public Health and Human Rights”
Boston Convention Center & Exhibition
Boston, MA
November 4-8, 2006

International Food and Nutrition Conference 2006
“Emerging Nutrition and Food Safety Challenges: A Global Perspective”
Kellogg Conference Center, Tuskegee University, Tuskegee, AL
October 8-10, 2006

World Congress of Public Health Nutrition
“Advancing Science and Global Partnerships for Health, Nutrition and Well-Being”
Barcelona, Spain
September 28-30, 2006
Summer Institute Photo Gallery

Sunday, June 25, 2006

Sunday Evening Mingling

Dr. Geraldine Perry-Allen with Opening & Welcome

Sunday Evening Mingling

Monday, June 26, 2006

Yvonne Butler, Ennovy, Inc.

Linda Johnson, Fort Valley State University

Suezette Robotham, Atlanta Division of Public Health & Shante Williams, Fort Valley State

Mara Galic, Atlanta Division of Public Health

Joi Hatch, USDA Food and Nutrition Service SE Region

JoAnn Pittman, Food & Drug Administration
Summer Institute Photo Gallery

Tuesday, June 27, 2006

Alexis William and Felicia Solomon, National Cancer Institute

Body & Soul Training Exercise

Body & Soul Training Exercise

Wednesday, June 28, 2006

Student Showcase, 1st place, Michelle Nelson, Jhack Sepulveda, & Taneka Bradshaw

Student Showcase, 2nd place, Juanetia Harris, Lela Stapler, & April Stull

Student Showcase, 3rd place, Andrea Landis, Ahmed Elhassan, & Shante Williams

Dr. Paul Cotton, Summer Institute Alumni

Closing Lunch: Jhack Sepulveda, Dr. Ellen Harris, Michelle Nelson & Dr. Deirdra Chester

Closing Lunch Group Photo
Chellani Hathorn is a graduate of Alcorn State University (BS) and Tuskegee University (MS). She is currently a Food and Nutrition Specialist at Tuskegee University Center for Food and Environmental Systems of Human Exploration of Space (CFESH). Chellani works in close partnership with NASA scientists and engineers to address targeted goals related to advanced human support technology and advanced life support programs for space missions. At CFESH, Chellani is located within the Food Processing and Product Development Team (FPD) which determines and evaluates the nutritive value of different crops as well as deals with issues of food processing, safety and storage, and menu development in collaboration with centers working on other crops so that nutritionally-balanced and palatable meals can be available for future space explorers.

Chellani’s community research focuses on Diet, Nutrition and Cancer Prevention among African Americans. Recently, Chellani served as co-facilitator/presenter of a two-part workshop on “Diet, Nutrition, Cancer and Research Issues in Minority Communities” at the Minorities in Agriculture, Natural Resources and Related Sciences (MANRRS) 21st Annual Career Fair and Training Conference (2006). The workshop informed, created awareness, and connected students and professionals to minority cancer statistics; the relationship among diet, nutrition and cancer; cancer prevention and research efforts; and the existing need for greater involvement of minorities in cancer research. It was well attended with 200+ participants, and received good reviews and evaluations. Chellani has presented papers at many professional national and international meetings such as the USDA Food and Nutrition Summer Institute, Institute of Food Technologists (IFT) Annual Meeting and Food Expo, Association of Research Directors (ARD) Biennial Research Symposium, International Conference on Environmental Systems (ICES), International Union Against Cancer (UICC) World Cancer Congress, and International Research Conference on Food, Nutrition and Cancer. Chellani served as student editor for the USDA Food and Nutrition Summer Institute Newsletter, Fall 2005, Volume 7 Issue 1. She is also a tutor at the Safehaven Community Center in Tuskegee, Alabama.

**Publications/Scientific Presentations**

- “Comparison of Chemical, Physical, Micro-Structural and Microbial Properties of Breads Supplemented with Sweet Potato Flour and High-Gluten Dough Enhancers” (Submitted to the Journal of Food Science).

**Professional Affiliations**

- Institute of Food Technologists (IFT)
- American Public Health Association (APHA)
- Minorities in Agriculture, Natural Resources and Related Sciences (MANRRS)
Barbecue Roasted Salmon

**Ingredients:**

- 1/4 cup pineapple juice
- 2 tbsp fresh lemon juice
- 4 (6 oz) salmon fillets
- 2 tbsp brown sugar
- 4 tsp chili powder
- 2 tsp grated lemon rind
- 3/4 tsp ground cumin
- 1/2 tsp salt
- 1/4 tsp ground cinnamon

**PREHEAT**—oven to 400°

**COMBINE**—first 3 ingredients in a plastic bag; seal and marinade salmon in refrigerator for 1 hour, turning occasionally. Remove from bag and discard marinade.

**COMBINE**—remaining ingredients in a bowl then rub over fish; place in a baking dish.

**BAKE**—at 400° for 12 min. or until fish flakes easily when tested with a fork.

**SERVE**—with lemon slices if desired.

**Nutr. Per Serving**

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Source: www.cookinglight.com