

Karla Longrée

September 7, 1905 — September 26, 1996

Karla Longrée was born in the Rhineland area of Germany and received college training there leading to the degree of Doctor of Agriculture. She served as a research associate in the Biological Reichsinstitute at Berlin-Dahlem before immigrating to the United States in 1933. She received a Ph.D. degree from Cornell in 1938 and became a United States citizen in 1939.

Beginning in 1941, Dr. Longrée taught in the area of food science at the Hampton Institute in Hampton, Virginia. She returned to Cornell in 1950 as a research professor in the Department of Institution Management (New York State College of Human Ecology). Her research efforts were directed at the microbial quality of food prepared in quantity and she studied conditions under which potentially hazardous menu items might lead to food poisoning outbreaks. She devised methods that would assure microbiological safety of food items prepared under conditions of large quantity food service and developed quick cooling devices which cut the time required to cool cooked foods to a point where they could be refrigerated. She also discovered that high acid ingredients such as citrus juice and salad dressing inhibited bacterial growth and on this basis developed procedures for quantity cooking that minimized the dangers of food poisoning.

Results of Dr. Longrée's research were published in professional journals such as *The Journal of the American Dietetic Association*, *The Journal of Food Protection*, *Food Technology* and others. She also was a consultant in the development of a film on food sanitation.

She developed and taught courses in food sanitation and served as a major professor for many graduate students who were preparing to work in that area. These students have filled leadership roles in this country and abroad.

She is the author of two books, one a college text entitled *Quantity Food Sanitation*; now in its fifth edition in collaboration with Gertrude Armbruster. This book provides basic information for the understanding of the factors which contribute to foodborne illnesses and shows ways to reduce or eliminate this threat by suggesting appropriate methods of storage, preparation, heating and hot-holding, cooling and cold-holding of foods with emphasis on institutional applications. Pertinent literature is cited and discussed. Emphasis is given to time-temperature control, an area that was the focus in much of Dr. Longrée's research. *Sanitary Techniques in Food Service*, a second book was written in cooperation with Professor G. Blaker of Colorado State University and is written for the vocational level of teaching.

Dr. Longrée had many interests and was a talented craftsman using silver and enameling techniques to design jewelry. She also enjoyed the outdoors, hiking and gardening. She had a great love for music, in particular the classics. After retirement, she traveled widely including Europe and Central America.

In 1986, Dr. Longrée moved to the Highland Farms Retirement Community in Black Mountain, North Carolina, where she continued to reside.

Raymond Fox, Bernice Hopkins, Gertrude Armbruster