

# James C. Moyer

*February 24, 1914 — December 12, 1996*

James Moyer, Professor Emeritus of Chemistry in the Department of Food Science and Technology at Geneva died of Alzheimer's disease at the Huntington Nursing Home, Waterloo, New York.

A native of Canada, Dr. Moyer obtained a B.S. degree in Agriculture from the University of Guelph in 1936, a M.S. degree in Agronomy from the University of Toronto in 1938, and a Ph.D. degree in Biochemistry from Cornell in 1942. He joined the Cornell faculty at Geneva as an Instructor in 1942. He retired in 1982 as Professor of Chemistry.

Although his training was in chemistry, Jim had strong interests and skills in food processing technology. The effect of different equipment and processing conditions on the quality of fruit and vegetable products was a particular concern throughout his professional career. The pilot plant was as much his professional home as was his laboratory, and he often jokingly referred to himself as a "bucket" chemist. His research included studies on the dehydration of fruit and vegetable products using various methods, electronic and steam blanching of vegetables, improved methods for the pressing and clarification of apple and grape juices, concentration and essence recovery of fruit juices, the flor sherry fermentation, and improved analytic procedures for measuring fruit constituents.

Moyer was a part of the team of agricultural engineers, viticulturists and food scientists who developed the equipment and procedures needed for the mechanical harvesting of the grapes that were to be used by New York's Concord juice and wine grape industry. Jim's studies in the Pilot plant defined the conditions that would produce juices and wines of a quality comparable to that obtained with hand picked fruit. As a result of this project, most of the grapes currently processed in the Northeast are harvested by machines.

Over 100 technical publications resulted from his different studies.

Jim's broad knowledge of fruit and vegetable processing technology made him an important asset for New York's canning and freezing industry. Although he had no formal extension assignment, he spent many hours in New York's processing plants and often consulted with food industry management regarding problems large and small. On at least several occasions, he played a major role in the design of new food processing facilities. He also worked with equipment fabricators regarding modifications that would improve the quality of fruits and vegetables

Dr. Moyer's skills resulted in valuable contributions to Cornell's Geneva campus. He was a major planner of the Food Research Laboratory, completed in 1960, which houses the Department of Food Science and Technology. His input in the design of the pilot plant and the selection of processing equipment was an especially noble achievement. Later, he carried out a similar role in the planning of the Raw Products Building completed in 1972.

Moyer was well known both nationally and internationally. His outside activities included serving as a Fulbright Lecturer at the University of New South Wales, Sydney, Australia during 1953-54. In 1962, he was the leader of a National Research Council Committee concerned with the documentation of literature in food science, an activity that led to improved abstracting practices in the field. Other National Research Council committees on which he served was a study of Agriculture and the Quality of the Environment, and an advisory committee, which he chaired, on fruit and vegetable products for the military.

Jim is survived by his wife, Mary Mann; and their three children, Margaret, Steven and Elizabeth.

*D.F. Splittstoesser, M.A. Rao*