

James Courtenay Hening

May 11, 1891 — February 17, 1955

James Courtenay Hening, Associate Professor of Chemistry in the Department of Food Science and Technology at the New York State Agricultural Experiment Station at Geneva, died February 17, 1955, at Geneva, New York.

Professor Hening was a specialist in dairy products and carried on research for many years on physio-chemical problems of dairy manufacturers. In recent years he developed the "taste panel" technique as a tool for evaluating the quality of food products. He made notable contributions in developing of new fruit products.

Professor Hening was born May 11, 1891, at Stillwater, Minnesota. He received his B.S. degree from the University of Minnesota in 1917. He taught vocational agriculture and agricultural chemistry in Minnesota High Schools from 1917 to 1922 and served as an instructor in dairying at the University of Minnesota from 1922 to 1923, where he was awarded his M.S. degree in 1923. He married Rachel Evans in 1923.

Hening came to the New York State Agricultural Experiment Station in 1923 as an Assistant in Research in the Dairy Department, since transferred to the College of Agriculture at Ithaca. He applied basic studies on physico-chemical problems of milk to ice cream making and cream whipping. In 1928 he spent six months in research on the physical properties of milk at the National Institute for Research in Dairying at Shinfield near Reading, England.

He was granted leave of absence from 1943 to 1946 to serve as food technologist of the research and development laboratory of the Quartermaster Corps of the U. S. Army in Chicago where he assisted in researches for the improvement of field rations for the armed services. He gave particular attention to the development of ice cream made from dehydrated ingredients. Returning to the Station he was named Assistant Professor in the Department of Food Science and Technology, and in 1952 was promoted to Associate Professor.

Soon after his return to the Station Professor Hening was assigned the task of developing panel studies in connection with the food processing program. His efficient organization and direction of this project won the full cooperation of his associates throughout the Station. In recent years particularly, his development of the taste panel as a tool for evaluating experimental results touched the activities of practically all Departments and afforded an example of the best kind of "team" work.

In addition to developing taste panel technics, he was also concerned with the utilization of fruit products, particularly as ices, sherbets, and ice creams. Notable among these were his apple-raspberry ice, apple ice cream, and grape sherbet and grape ice cream. He published numerous technical papers on physico-chemical problems, and on the manufacture of dairy products, on the preparation of various ice creams, sherbets, and ices, and on taste panel technics. He was frequently called on to report on his research at scientific and general meetings.

Professor Hening was a member of Alpha Zeta and Sigma Xi. He was long active in the National Dairy Science Association and in recent years in the Institute of Food Technology. At the time of his death he was President-elect of the Western New York Section of the Institute. He was active in community affairs. He was an Elder in the First Presbyterian Church where he had also been quite active in Sunday School work. He was a recent President of the Geneva University Club and a member of the Geneva Country Club and the Torch Club of Geneva. He was interested in athletics, an ardent baseball and football fan, but especially adept in handball and tennis. For sometime he sailed a Star in the races at the Geneva Yacht Club, and in late years had been interested in golf and fishing.

Professor Hening is survived by Mrs. Hening and her mother, Mrs. Jean Evans who makes her home with her daughter and a brother, Dr. Robert Hening. We share with them memories of a fine and genial companion whose unassuming manner, unfailing good humor, and high character made him a person whom we are proud to have had as our friend and colleague.

D. B. Hand, J. D. Luckett, C. S. Pederson