

# Course Exercises Five Senses



**Flavor Tasting**  
Investigation of the elusive qualities of dairy foods is the purpose of a course known as Dairy Products Judging at Texas A&M. Using four of the five senses, students learn the tricky art of determining what's good or bad about milk and its products. Left

to right are Dr. A. V. Moore, professor of dairy science and teacher of the course; Weems Avant of Palestine, dairy science major; and Nolan Blaschke of Nordheim, agricultural education major.

Of the wide variety of subjects and courses offered at Texas A&M, there is one which is way out in front when it comes to exercising at least four of the five senses.

The course is known as Dairy Products Judging. It is taught by Dr. A. V. Moore, professor in the Department Dairy Science and a man with many years of experience in investigating the elusive and sometimes intangible qualities of dairy foods.

When this class is in session, visitors will see the students deeply engrossed in the task of tasting, feeling and looking their way through a wide assortment of samples to determine which ones are of high quality.

Working in almost complete silence and with the fervor of a French wine connoisseur, the students will note a sample's general appearance, its feel, and then most important, flavor.

In flavor tasting, just a little dab will do these boys. A swallow of milk, a patty of butter, a small slab of cheese, a spoon of ice cream. From this they can tell what's good or bad and why.

They take the sample, roll it around in their mouths, and move their jaws up and down in strange ways while staring down at the table top or off into space. When a student reaches a decision, he quickly steps over to a sink, spits

out the sample and rinses his mouth with water.

No swallowing of samples, please. Dr. Moore says swallowing tends to dull the taste for other samples, causing inaccurate judging.

Flavor, of course, is most important in judging dairy products. Other faults, such as poor color and texture, can be forgiven somewhat by receiving a lower numerical value on the judge's score card. But not bad or peculiar flavor.

Of the 100 points assigned to a sample, 45 are for flavor. The balance is applied to texture and color, depending on the kind of product. Salt for example is important in butter.

Dr. Moore says flavor can tell a near-complete story about a sample. Like a crime laboratory analyst drawing all sorts of conclusions from a suspect's coat, the students learn to tell fairly accurately what has happened to a dairy product from the time it's still in grass or feed form until it is packaged and ready for sale. All this from flavor.

According to Prof. Moore, flavor is made up of both taste and smell. The tongue alone can ferret out only four taste sensations—acidity, bitterness, sweetness and saltiness. From there on, it's teamwork with the schnoz, the latter doing most of the detective work.

To get a vivid impression of flavor, the student is taught to swish the sample around in his mouth and then flutter the tongue up and down. This tongue fluttering wafts the aroma to the upper rear portion of the mouth, where it enters the nose by the back door and tickles the olfactory nerves. The nerves tell the brain what's about the sample in the mouth.

Simply bending over and sniffing the sample via the nostrils is insufficient, Dr. Moore said. It seems that this layman's method dilutes the aroma with too much air.

Flavor determination of dairy products can be pretty tricky. The following are the factors which the student should be able to judge

in a milk sample: Barny, bitter, cooked, cowy, feed, flat, foreign, garlic or onion, high acid, malty, metallic, musty, oxidized, rancid, salty, unclean and weedy.

All these terms are self-explanatory except "barny" and "cowy." Those two are beyond word description. Only a person who has worked around cattle barns milking cows can tell that kind of flavor.

To an ordinary person, just about any kind of ice cream tastes good. But A&M's hypercritical judging students can detect such flavor sins as cooked, eggy, improper amounts of extract, high acid, metallic, neutralizer, old ingredient, oxidation, rancidity, saltiness, improper storage, poor use of sweetener, and plain uncleanness.

With cheese, texture receives almost as much emphasis as flavor.

These criticisms include the following terms on the score card: corky, crumbly, curdy, gassy, mealy, open pasty, short, spongy, sweet curd holes, weak, and yeast slits.

It's hard to realize that so many flavor germlins can affect such a tasty product as butter. However, here is what the student judge must be able to sense with his nose in mouth: acidity, bitterness, presence of brine, cheesiness, coarseness, cooked, feed, fishy, garlic, maltiness, metallic twang, mustiness, neutralizer, oiliness, cream, oxidation, rancidity, proper storage, tallowy, uncleanliness, weedy, woody and yeasty.

There's just one drawback to the dairy products judging course, Dr. Moore says. The students may someday make mighty hard-please husbands at mealtime.

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## Manley Accepts A&M BSU Post

James O. Manley has accepted the invitation of the Student Division, Christian Education Commission, of the Baptist General Convention of Texas to become Assistant Director of the Baptist Student Union at A&M for the summer months. Manley assumed his duties June 1.

He will office at the Baptist Student Center, 201 N. Main, College Station, where he will share responsibility for the Baptist student ministry with Cliff Harris, the director.

Manley is a graduate of A&M in finance. During his student days at A&M, Manley served as scholastic officer for the Corps of Cadets, Civilian Student Chaplain, Vice-president of the Baptist Student Union, and was a member of the 1957-58 State BSU Executive Committee. In the summer of 1957, he was appointed a student summer missionary by the Baptist students of Texas, serving in Hawaii. Manley remained in Hawaii, Hawaii, for several months to pastor the Baptist Church at the in-

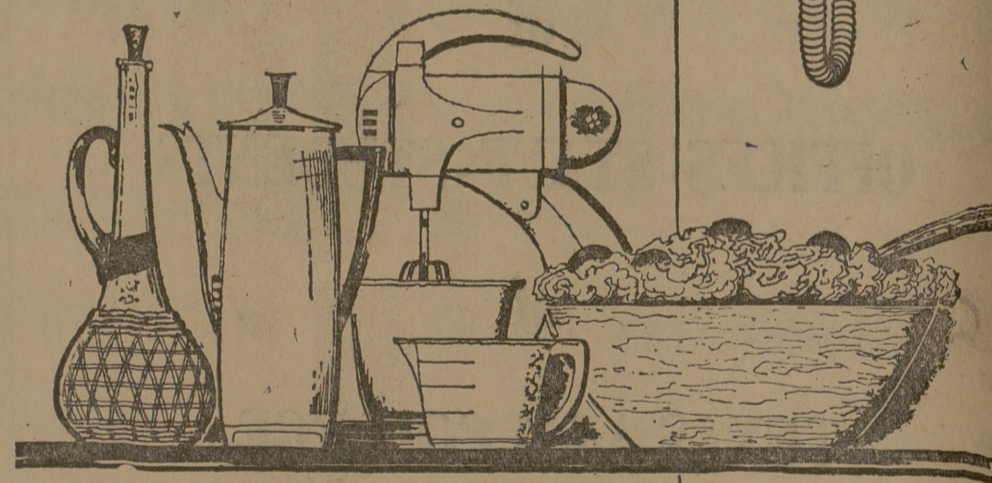
itation of the Foreign Missions Board of the Southern Baptist Convention while the regular missionary was on furlough.

He has completed one year of graduate study at the Southwestern Baptist Theological Seminary in Ft. Worth. His experience includes work in youth-led evangelism with the Student Division for two years. He is in frequent demand as a speaker for youth groups and churches.

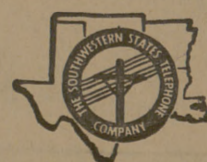
Manley and his wife, Frances, will reside at 304 Ehlinger Dr. They will return to Ft. Worth in September following his service with Baptist students at A&M this summer.



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