

Food science expert Guy Crosby to deliver Samuel R. Scholes, Jr. Lecture

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Guy Crosby

ALFRED, NY Guy Crosby, renowned expert on the science of food and nutrition, will deliver the 20th annual Samuel R. Scholes, Jr. Lecture on April 17 on the campus of Alfred University.

The lecture, “Chemistry in the Kitchen,” will be held at 8 p.m. in Nevins Theater, Powell Campus Center; it is free and open to the public.

Crosby is a well-known molecular gastronomist, professor, author, and science editor. He currently serves as an adjunct associate professor of nutrition in the T.C. Chan School of Public Health at Harvard University, teaching a course in food science. His research has included food chemistry; culinary chemistry; cell wall structure and the texture of plant foods; and resistant starch. He has been on the faculty at Harvard since 2006; he also served as an associate professor in the Department of Chemistry at Framingham (MA) State University from 2005-11.

He currently serves as science editor for *Cooks Illustrated* and *Milk Street Kitchen* magazines, and is former science editor for the PBS television cooking show “America’s Test Kitchen.”

Crosby earned a BS degree in chemistry from the University of New Hampshire in 1964 and a Ph.D. degree from Brown University in 1969.

The Samuel Scholes, Jr. Lecture was established in 1999 with a donation from the late Joshua Fierer, AU class of 1959, to honor his mentor and longtime friend Samuel Scholes, Jr. A 1937 alumnus of AU, Scholes, Jr. came to Alfred in 1932 when his father joined the faculty of the College of Ceramics. After graduating from AU, he went on to earn a Ph.D. from Yale University. He then served as a faculty member in the Chemistry Department at Alfred University from 1946 until his retirement in 1980. Scholes, Jr. passed away on May 24, 2012 at the age of 97.