

**MEMORIAL RESOLUTION OF THE FACULTY
OF THE UNIVERSITY OF WISCONSIN-MADISON**

ON THE DEATH OF PROFESSOR EMERITUS CLARENCE E. (PAT) JOHNSON

Clarence E. (Pat) Johnson, professor emeritus in the Department of Food Science, died January 14, 2005 in Madison, Wisconsin. Professor Johnson was born June 25, 1923 in Corvallis, Oregon, and grew up in Pocatello, Idaho. He graduated from the Columbia University Midshipman School then served in the Pacific theater in World War II.

Pat earned bachelor of science and master's degrees in dairy products manufacturing from Oregon State College (now University) at Corvallis, Oregon. Later he took a job with a company that would eventually become Foremost Dairies. In the next 15 years he assisted in building and managing dairy processing plants in the Far East and in Central America. These plants prepared beverage milk from U.S. manufactured dry milk powder. This work was part of U.S. initiatives to improve nutrition in children in regions where milk was not readily available. He earned a PhD in food science from the University of Wisconsin working on the stability of thermally sterilized milk. He took a faculty position in the Department of Food Science in 1970 where he directed outreach programs for the food industry until his retirement in 1991.

Professor Johnson's extensive applied research assisted Wisconsin food industries and businesses, particularly in the area of vegetable processing and distribution. He directed research and developed methods for in the field vacuum cooling of celery, as well as modified atmosphere packaging methods for extending shelf life of vegetables and seafood. His work included validating thermal process parameters for retorting underutilized fish species of both fresh and salt water.

He was an instructor and director of the Better Process Control School for the food canning industry, American Brewers Association and Wisconsin Cheesemaker's short courses. At the request of the U.S. Food and Drug Administration, he organized and instructed a school in Madison for training food and drug investigators. He served as instructor and director for this school for several years. Pat's work in thermal processing made him and the University of Wisconsin important players in the successful effort to keep botulism out of the food supply. His cooperation with the FDA, his teaching of FDA inspectors, as well as his advice and counseling of industry technologists, all contributed to keeping the food supply safe.

Pat married his high school sweetheart Emily who preceded him in death in 1993. Together they raised two sons, Norman Patrick Johnson of Vermont, and Steven Vincent Johnson of Wisconsin. He is survived by sons and his wife Kay.

Pat was a problem solver and was counted on for delivering ideas and methods to the food industry in the state of Wisconsin. His short courses for food processors were routinely the most highly attended in the nation and attracted students from around the country as well as from the state. He was a good collaborator and tended to see the practical implications for the food technology that developed around him in the Department of Food Science. He is missed by his colleagues and friends.

MEMORIAL COMMITTEE
Robert Lindsay
John Norback, chair