

# WISHH

## World Initiative for Soy in Human Health

*Enhancing human well-being through soy*

**May 2002**

**Welcome to the WISHH List. This electronic newsletter provides updates on the many activities of the World Initiative for Soy in Human Health (WISHH) Program.**

## **PVOs To Get International Taste of Soy in Midwest**

WISHH is hosting representatives of Private Voluntary Organizations (PVOs) and U.S. government food aid officials to a "Midwest Workshop" where they will see and taste new ways to use soy in food aid. The program will be held May 8-10. It starts at the National Soybean Research Laboratory (NSRL) in Urbana, Illinois where participants will look at how soy fits timely government interests for food aid and HIV/AIDS nutrition programs. The Midwest Workshop will also include demonstrations of defatted soy flour, textured soy protein, soymilk, soy protein concentrate and other soy foods. On May 9, participants will tour a Central Soya facility in Gibson City, Illinois where they will see textured soy protein being manufactured before visiting the Bunge facility for blended soy products at Danville, Illinois. They will tour a soybean farm as well as visit Central Soya headquarters in Fort Wayne, Indiana on May 10.

For more information about the program, contact Pradeep Khanna at [p-khanna@uiuc.edu](mailto:p-khanna@uiuc.edu) or call 217-244-1706

## **Soy Showcase Draws 400 at USDA Food Aid Conference**

More than 400 representatives of international food aid organizations, agribusinesses and government agencies tasted and tested soy foods on April 23-25 during the U.S.

Department of Agriculture's Food Aid Conference in Kansas City. The WISHH

program worked with the NSRL to inform the food aid decision makers about the value of soy for food aid. Many of the organizations use thousands of tons of soybeans or corn-soy blend products each year. To expand their use of traditional and newer value-added soy products, WISHH provided samples and information on products such as soy-bulgur rice, corn-soy blend muffins, soy-fortified wheat flour cookies and soy-fortified flat bread for Afghanistan. An especially popular product was the textured soy protein and bean stew, a nutritious and economical combination that can be spiced to suit tastes around the world. WISHH team members were also on hand to inform the participants about soy's value to provide much-needed protein for HIV/AIDS patients.



## WISHH Team Provides On-the-Ground Support

**WISHH consultants have been busy in 2002 offering technical support to numerous international organizations on food aid and development projects, including...**

WISHH Program Director Jim Hershey traveled to Cote d'Ivoire and Nigeria for meetings with local U.S. Department of Agriculture officials, food industry contacts and PVOs. He also attended the Catholic Relief Services, All Africa Regional monetization conference in Ghana.

Karl Weingartner, WISHH technical lead, developed soy foods for Kenyan schoolchildren and HIV-positive babies with the help of Feed The Children staff in Nairobi. Weingartner, who is affiliated with the National Soybean Research Lab (NSRL) on the University of Illinois' Champaign-Urbana campus, is also working with Catholic Relief Services in Kenya, to monetize textured soy protein.

In Zimbabwe, Karl collaborated with Humana People to People to develop soy foods suited to local tastes. He also offered three training courses. In April 2002, Weingartner visited and evaluated 18 new soy restaurants in rural northeastern Zimbabwe. The restaurants are part of a Humana People to People program. He is presently working with the U.S. Agency for International Development in Kampala, Uganda to develop an agreement for future activities in that country and was recently in Tanzania to assess the potential for future projects.

Frank Daller, WISHH SoyCow and soya-dairy expert from Malnutrition Matters, worked with the Ark Foundation and Africare in Uganda and Tanzania, and met with World Vision, Adventist Development and Relief Agency International and UNICEF.

Meanwhile, Malnutrition Matters President Brian Harrigan provided WISHH programs with strategic and logistical support for Africare's soy flour and textured soy protein program in Angola. Brian is in Benin and Cote d'Ivoire this month for WISHH to assist Africare with their pilot SoyCow program, and meet with Catholic Relief Services.

WISHH HIV/AIDS Nutrition Advisor Cade Fields-Gardner worked with the University of Botswana and Humana People to People in Gaborone. In South Africa, she held discussions with the staff for the National Institutes of Health program for HIV-infected women. In Kenya, she worked with Feed the Children. In Uganda, Cade supported the efforts of ACDI/VOCA, Africare, Catholic Relief Services, The Aids Service Organization, World Vision as well as shared information with colleagues at Makerere University in Kampala.



**WISHH HIV/AIDS Nutrition Advisor Cade Fields-Gardner (right) discusses growth measurement and shares other information with colleagues at the University of Botswana. During Cade's recent trips to Africa, she also provided support to ACDI/VOCA, Africare, Catholic Relief Services, Feed the Children, Humana People to People, The Aids Service Organization, World Vision and others.**

## WISHH and NAMA Find a Finer Flat Bread



photo credit: World Food Programme

Relief efforts in Afghanistan have surfaced an important need to increase the protein content of the Afghan diet, ideally in their staple—flat bread. WISHH is collaborating with the North American Millers Association (NAMA) to field test soy-fortified wheat flour, which has 12 percent soy flour in the blend.

WISHH and NAMA are working to ensure the product will suit local tastes.

For more information about the flat bread effort, contact Pradeep Khanna at the National Soybean Research Laboratory at [p-khanna@uiuc.edu](mailto:p-khanna@uiuc.edu) phone: 217/333-6422 or contact Paul Green at NAMA at [PBGreenDC@aol.com](mailto:PBGreenDC@aol.com) phone 202/484-2200 x106

## Look at What's Cooking with Corn-Soy Blend

The **WISHH Soy Recipe Exchange** is growing at <http://www.wishh.org/> The searchable site is a place to exchange soy culinary wisdom. The National Soybean Research Laboratory (NSRL) has already tested recipes—like **soy sweet potato baby food to collard soy porridge to spicy coffee cake**—that can be easily incorporated into developing country diets. The database currently focuses on corn-soy blend recipes, but is expected to grow to include other value-added products. WISHH encourages submission of recipes on line at the website. NSRL will analyze the recipes and expand the site with submissions as well as recognize recipe contributors.

## Upcoming Courses on Soy Utilization

The NSRL has scheduled three programs on soy that are open to those wanting technical as well as hands-on training from NSRL at the University of Illinois.

**June 10-14, 2002--Soy and Meat Utilization**

**October 15-25, 2002--Soy Product Development**

**February 25-March 9, 2003--Soy milk and Related Products**

For information, contact: Dr. Karl Weingartner, [kweingar@staff.uiuc.edu](mailto:kweingar@staff.uiuc.edu) or call 217-333-4088

### Want to know more about WISHH ...

Because of soy's important role in international diets, the United Soybean Board, state soybean organizations and the American Soybean Association support WISHH. To learn more about WISHH, go to the WISHH website at <http://www.wishh.org/> or email [wishh@asaim.soy.org](mailto:wishh@asaim.soy.org)



**Soybean Research  
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