

Martin W. Miller

List of Publications

1. Miller, M.W., and E.M. Mrak. July 1953. Yeasts associated with dried-fruit beetles in figs. *Applied Microbiology* 1(4):174-178.
2. Phaff, H.J., M.W. Miller and M. Shifrine. June 1956. The taxonomy of yeasts isolated from *Drosophila* in the Yosemite region of California. *Antonie van Leeuwenhoek* 22(2):145-161.
3. Phaff, H.J., M.W. Miller, J.A. Recca, M. Shifrine and E. Mrak. July 1956. Studies on the ecology of *Drosophila* in the Yosemite region of California. II. Yeasts found in the alimentary canal of *Drosophila*. *Ecology* 37(3):533-538.
4. Mrak, E.M., R.H. Vaughn, M.W. Miller and H.J. Phaff. Sept. 1956. Yeasts occurring in brines during the fermentation and storage of green olives. *Food Technology* 10(9):416-419.
5. Miller, M.W., and H.J. Phaff. Dec. 1958. A comparative study of the apiculate yeasts. *Mycopathologia et Mycologia Applicata* 10(2):113-141.
6. Miller, M.W., and H.J. Phaff. Dec. 1958. On the cell wall composition of the apiculate yeasts. *Antonie van Leeuwenhoek* 24(3/4):225-238.
7. Nury, F.S., M.W. Miller and J.E. Brekke. Feb. 1960. Preservative effect of some antimicrobial agents on high-moisture dried fruits. *Food Technology* 14(2):113-115.
8. Cooke, Wm. Bridge, H.J. Phaff, M.W. Miller, M. Shifrine and Elisa P. Knapp. March 1960. Yeasts in polluted water and sewage. *Mycologia* 52(2):210-230.
9. Phaff, H.J., M.W. Miller and Wm. Bridge Cooke. June 1960. A new species of *Schwanniomyces*: *Schwanniomyces alluvius*. *Antonie van Leeuwenhoek* 26(2):182-188.
10. Miller, M.W., and C.O. Chichester. June 1960. The constituents of the crystalline deposits on dried fruit. *Food Research* 25(3):424-428.
11. Kitchel, Robert L., and Martin W. Miller. Nov. 1960. The viability of a yeast in high density orange concentrates stored at various temperatures. *Food Technology* 14(11):547-549.
12. Miller, M.W., and C.D. Fisher. June 1961. Production of high-moisture raisins. *Food Technology* 15(6):276-279. (Also published as p.247-250, IN: **20-Years of Raisin Research, 1949-1969**, California Raisin Advisory Board, Fresno, California.)
13. Shifrine, M., and M.W. Miller. June 1961. Classifying yeasts on punch cards. *Antonie van Leeuwenhoek* 27(2):189-192.
14. Phaff, H.J., and M.W. Miller. Sept. 1961. A specific microflora associated with the fig wasp, *Blastophaga psenes* Linnaeus. *Journal of Insect Pathology* 3(3):233-243.
15. Taylor, D.H., M.W. Miller, F.S. Nury and J.E. Brekke. Nov. 1961. Temperature effect on colorimetric determination of sulfur dioxide in dried fruits. *Journal of the Association of Official Agricultural Chemists* 44(4):641-642.

16. Miller, M.W., H.J. Phaff and H.E. Snyder. Jan. 1962. On the occurrence of various species of yeast in nature. *Mycopathologia et Mycologia Applicata* 16(1):1-18.
17. Miller, M.W., and H.J. Phaff. Sept. 1962. Successive microbial populations in *Calimyrna* figs. *Applied Microbiology* 10(5):394-400.
18. Claypool, L.L., W.H. Dempsey, Paul Esau and M.W. Miller. Nov. 1962. Physical and chemical changes in French prunes during maturation in coastal valleys. *Hilgardia* 33(8):311-318.
19. Claypool, L.L., M.W. Miller, W.H. Dempsey and Paul Esau. Nov. 1962. The influence of harvesting procedures and storage on the quality of dried French prunes from coastal regions. *Hilgardia* 33(8):319-348.
20. Tanaka, Hirosato, and M.W. Miller. April 1963. Microbial spoilage of dried prunes. I. Yeasts and molds associated with spoiled dried prunes. *Hilgardia* 34(6):167-170.
21. Tanaka, Hirosato, and M.W. Miller. April 1963. Microbial spoilage of dried prunes. II. Studies of the osmophilic nature of spoilage organisms. *Hilgardia* 34(6):171-181.
22. Miller, M.W., and Hirosato Tanaka. April 1963. Microbial spoilage of dried prunes. III. Relation of equilibrium relative humidity to potential spoilage. *Hilgardia* 34(6):183-190.
23. Miller, M.W., R.B. Fridley and A.A. McKillop. Nov. 1963. The effects of mechanical harvesting on the quality of prunes. *Food Technology* 17(11):113-115.
24. Phaff, H.J., M.W. Miller and J.F.T. Spencer. June 1964. Two new species of *Pichia* isolated from slime fluxes of deciduous trees. *Antonie van Leeuwenhoek* 30(2):132-140.
25. Miller, M.W. June 1965. The drying of fruits in Australia and California. *CSIRO Food Preservation Quarterly* 25(2):33-37.
26. Gentry, J.P., M.W. Miller and L.L. Claypool. Sept. 1965. Engineering and fruit quality aspects of prune dehydration in parallel- and counter-flow tunnels. *Food Technology* 19(9):121-125.
27. Phaff, H.J., M.W. Miller and E.M. Mrak. 1966. **The Life of Yeasts**. Harvard University Press, Cambridge, Massachusetts, 186 pp.
28. McBean, D. McG., M.W. Miller, J.I. Pitt and A.A. Johnson. June 1966. Prune drying in Australia -- A reappraisal of methods. *CSIRO Food Preservation Quarterly* 26(1):2-11.
29. Miller, M.W. 1967. Food preservation and processing. p.344-350, IN: **The New Book of Knowledge**, Vol. 6, Grolier, Inc., New York.
30. Miller, M.W. 1967. Dried fruits. p.316-317, IN: **The New Book of Knowledge**, Vol. 4, Grolier, Inc., New York.
31. McBean, D. McG., M.W. Miller, A.A. Johnson and J.I. Pitt. March 1967. Sulphur dioxide levels for sulphuring tree fruits before drying. *CSIRO Food Preservation Quarterly* 27(1):22-27.
32. Miller, M.W., E.R. Barker and J.I. Pitt. July 1967. Ascospore numbers in *Metschnikowia*. *Journal of Bacteriology* 94(1):258-259.

33. Pitt, J.I., and M.W. Miller. May 1968. Sporulation in *Candida pulcherrima*, *Candida reukaufii* and *Chlamydozyma* species: Their relationships with *Metschnikowia*. *Mycologia* 60(3):663-685.
34. Miller, M.W., and Ellen R. Barker. June 1968. *Pichia angophorae*, sp.n. from the exudate of an Australian red gum tree. *Antonie van Leeuwenhoek* 34(2):183-187.
35. Barker, Ellen R., and M.W. Miller. June 1969. Some properties of *Saccharomyces kluyveri*. *Antonie van Leeuwenhoek* 35(2):159-171.
36. Miller, M.W., and N. van Uden. 1970. Genus *Metschnikowia* Kamienski. Chapter 11, p.408-429, IN: J. Lodder (ed.), **The Yeasts--A Taxonomic Study**, 2nd ed., North-Holland Publishing Co., Amsterdam.
37. Miller, Martin W., and Frank H. Winter. 1970. Packaging dried fruit. Chapter 20b, p.280-283, IN: R. Heiss (ed.), **Principles of Food Packaging--An International Guide**, Food and Agriculture Organization of the United Nations, P. Keppler Verlag, Heusenstamm, West Germany.
38. Baranek, Paul, M.W. Miller, A.N. Kasimatis and C.D. Lynn. Jan. 1970. Influence of soluble solids in 'Thompson seedless' grapes on airstream grading for raisin quality. *American Journal of Enology and Viticulture* 21(1):19-25.
39. Pitt, J.I., and M.W. Miller. May 1970. The parasexual cycle in yeasts of the genus *Metschnikowia*. *Mycologia* 62(3):462-473.
40. Pitt, J.I., and M.W. Miller. Sept. 1970. Speciation in the yeast genus *Metschnikowia*. *Antonie van Leeuwenhoek* 36(3):357-381.
41. Macy, J.M., and M.W. Miller. Feb. 1971. *Endomyces tetrasperma*, sp.n. *Journal of Bacteriology* 105(2):637-645.
42. Miller, M.W., Ellen R. Johnson and J.I. Pitt. Feb. 1971. Synonymy of *Metschnikowia pulcherrima* and *Torulopsis burgeffiana*. *Journal of Bacteriology* 105(2):679-680.
43. Sugihara, T.F., Leo Kline and M.W. Miller. March 1971. Microorganisms of the San Francisco sour dough bread process. I. Yeasts responsible for the leavening action. *Applied Microbiology* 21(3):456-458.
44. Phaff, Herman J., Martin W. Miller, Minoru Yoneyama and Masumi Soneda. 1972. A comparative study of the yeast floras associated with trees on the Japanese Islands and on the west coast of North America. p.759-774, IN: Gyozo Terui (ed.), **Fourth International Fermentation Symposium Proceedings: Fermentation Technology Today**, Society of Fermentation Technology, Osaka, Japan.
45. Talens, L.T., Mary Miranda and M.W. Miller. April 1973. Electron micrography of bud formation in *Metschnikowia krissii*. *Journal of Bacteriology* 114(1):413-423.
46. Talens, L.T., M.W. Miller and Mary Miranda. July 1973. Electron micrograph study of the asci and ascospores of *Metschnikowia* Kamienski. *Journal of Bacteriology* 115(1):316-322.

47. Phaff, H.J., M.W. Miller, Mary Miranda, W.B. Heed and W.T. Starmer. Oct. 1974. *Cryptococcus cereanus*, a new species of the genus *Cryptococcus*. *International Journal of Systematic Bacteriology* 24(4):486-490.
48. Martini, Alessandro, Ann Elizabeth Martini Vaughan and Martin W. Miller. Dec. 1975. Protein content and amino acid composition of the yeasts *Saccharomyces uvarum*, *Schwannyomyces castellii*, *Saccharomyces ludwigii*, *Pichia membranaefaciens* and *Lipomyces starkeyi*. Estratto dagli Annali della Facolta de Agraria dell 'Universita di Perugia 30:573-577.
49. Martini, Alessandro, Ann Elizabeth Martini Vaughan and Martin W. Miller. Dec. 1975. Protein content and amino acid composition of the yeasts *Kluyveromyces fragilis*, *Saccharomyces cerevisiae* and *Candida utilis*. Estratto dagli Annali della Facolta di Agraria dell 'Universita di Perugia 30:563-570.
50. Heed, William B., William T. Starmer, Mary Miranda, Martin W. Miller and Herman J. Phaff. 1976. An analysis of the yeast flora associated with cactiphilic *Drosophila* and their host plants in the Sonoran Desert and its relation to temperate and tropical associations. *Ecology* 57(1):151-160.
51. Miller, M.W., H.J. Phaff, Mary Miranda, W.B. Heed and W.T. Starmer. Jan. 1976. *Torulopsis sonorensis*, a new species of the genus *Torulopsis*. *International Journal of Systematic Bacteriology* 26(1):88-91.
52. Starmer, W.T., W.B. Heed, Mary Miranda, M. W. Miller and H.J. Phaff. Jan. 1976. The ecology of yeast flora associated with cactiphilic *Drosophila* and their host plants in the Sonoran desert. *Microbial Ecology* 3(1):11-30.
53. Miller, M.W., Minoru Yoneyama and Masami Soneda. April 1976. *Phaffia*, a new yeast genus in the Deuteromycotina (*Blastomycetes*). *International Journal of Systematic Bacteriology* 26(2):286-291.
54. Phaff, H.J., M.W. Miller and Mary Miranda. July 1976. *Pichia scutulata*, a new species from tree exudates. *International Journal of Systematic Bacteriology* 26(3):326-331.
55. Lachance, Marc-Andre, Mary Miranda, Martin W. Miller and Herman J. Phaff. Dec. 1976. Dehiscence and active spore release in pathogenic strains of the yeast *Metschnikowia bicuspidata* var. *australis*: possible predatory implication. *Canadian Journal of Microbiology* 22(12):1756-1761.
56. Miller, Martin W. 1977. Yeast, industrial. p.682-685, IN: D.N. Lapedes (ed.), **McGraw-Hill Encyclopedia of Food, Agriculture and Nutrition**, McGraw-Hill, New York.
57. Vasconcellos, J.A., M.W. Miller, W.C. Weir and A. J. Clifford. Feb. 1977. Growth and metabolism of rats fed heat dried and freeze-dried yeast. *Nutrition Reports International* 15(2):199-206.
58. Daoud, H.N., B.S. Luh and M.W. Miller. March 1977. Effect of blanching, EDTA and NaHSO₃ on color and vitamin B₆ retention in canned garbanzo beans. *Journal of Food Science* 42(2):375-378.

59. Daoud, H.N., M.W. Miller and B.S. Luh. Oct. 1977. Effect of commercial processing on vitamin B₆ retention in almonds. *Canadian Institute of Food Science and Technology Journal* 10(4):244-246.
60. Miller, M.W. Oct. 1977. A business management option in a food science/technology program. *Food Technology*. 31(10):59, 54.
61. Phaff, H.J., M.W. Miller and E.M. Mrak. 1978. **The Life of Yeasts**, 2nd ed. Harvard University Press, Cambridge, Massachusetts, 341 pp.
62. Miller, Martin W. March 1978. Yeasts. p.878-880, IN: Martin S. Peterson and Arnold H. Johnson (eds.), **Encyclopedia of Food Science**, Avi Publishing Co., Westport, Conn.
63. Starmer, W.T., H.J. Phaff, Mary Miranda and M.W. Miller. April 1978. *Pichia cactophila*, a new species of yeast found in decaying tissue of cacti. *International Journal of Systematic Bacteriology* 28(2):318-325.
64. Phaff, H.J., W.T. Starmer, Mary Miranda and M.W. Miller. April 1978. *Pichia heedii*, a new species of yeast indigenous to necrotic cacti in the North American Sonoran Desert. *International Journal of Systematic Bacteriology* 28(2):326-331.
65. Starmer, W.T., H.J. Phaff, Mary Miranda and M.W. Miller. July 1978. *Pichia amethionina*, a new heterothallic yeast associated with the decaying stems of cereoid cacti. *International Journal of Systematic Bacteriology* 28(3):433-441.
66. Miller, Martin W. Jan. 1979. Yeasts in food spoilage: an update. *Food Technology* 33(1):76-80.
67. Phaff, H.J., M.W. Miller and Mary Miranda. Jan. 1979. *Hansenula alni*, a new heterothallic species of yeast from exudates of alder trees. *International Journal of Systematic Bacteriology* 29(1):60-63.
68. Starmer, W.T., H.J. Phaff, Mary Miranda, M. W. Miller and J.S.F. Barker. April 1979. *Pichia opuntiae*, a new heterothallic species of yeast found in decaying cladodes of *Opuntia inermis* and in necrotic tissue of cereoid cacti. *International Journal of Systematic Bacteriology* 29(2):159-167.
69. Martini, Ann E. Vaughn, Martin W. Miller and Alessandro Martini. Oct. 1979. Amino acid composition of whole cells of different yeasts. *Journal of Agricultural and Food Chemistry* 27(5):982-984.
70. Martini, Alessandro, Ann E. Martini and M.W. Miller. Oct. 1979. Variations of cellular nitrogen components of different yeasts during growth. *Journal of the Science of Food and Agriculture* 30(10):1012-1014.
71. Del Rio, M.A., and M.W. Miller. 1980. Effect of pretreatment on the quality of frozen melon balls. p.921-926, IN: **Progress in Refrigeration Science and Technology**, Vol. III, Proceedings of the XVth International Congress of Refrigeration, International Institute of Refrigeration.
72. Neves, L.B., C.K. Clifford, G.O. Kohler, D. DeFremery, B.E. Knuckles, C. Cheowtirakul, M.W. Miller, W.C. Weir and A.J. Clifford. April 1980. Effects of dietary proteins from a variety of sources on plasma lipids and lipoproteins of rats. *The Journal of Nutrition* 110(4):732-742.

73. Phaff, H.J., W.R. Starmer, Mary Miranda and M.W. Miller. July 1980. *Candida mucilagina*, a new species of yeast found in decaying cladodes of *Opuntia inermis* and in necrotic tissue of cereoid cacti. *International Journal of Systematic Bacteriology* 30(3):596-600.
74. Thompson, James F., Manjeet S. Chhinnan, Martin W. Miller and Gerald D. Knutson. Dec. 1981. Energy conservation in drying of fruits in tunnel dehydrators. *Journal of Food Process Engineering* 4(3):155-169.
75. Starmer, William T., Herman J. Phaff, Mary Miranda, Martin W. Miller and William B. Heed. 1982. The yeast flora associated with the decaying stems of columnar cacti and *Drosophila* in North America. p.269-295, IN: Max K. Hecht, Bruce Wallace and Chilleen T. Prance (eds.), **Evolutionary Biology**, v.14, Plenum Publishing Co., New York.
76. Miller, M.W. 1982. Yeasts. p.15-43, IN: Gerald Reed (ed.), **Prescott & Dunn's Industrial Microbiology**, 4th ed., Avi Publishing Co., Westport, Connecticut.
77. Grilione, P., F. Federici and M.W. Miller. Jan. 1982. Yeasts from honey bees (*Apis mellifera* L.). p.599-605, IN: G.G. Stewart and I. Russell (eds.), **Advances in Biotechnology: Proceedings of the 6th International Fermentation Symposium/5th International Symposium on Yeasts**, Pergamon of Canada.
78. Phaff, H.J., M.W. Miller and E.M. Mrak. 1982. **The Life of Yeasts** (Japanese edition), Gakkai Shuppan Ltd., Tokyo.
79. Macy, J.M., and M.W. Miller. Feb. 1983. Anaerobic growth of *Saccharomyces cerevisiae* in the absence of oleic acid and ergosterol? *Archives of Microbiology* 134(1):64-67.
80. Phaff, H.J., and M.W. Miller. 1984. Genus 6. *Cyniclomyces* van der Walt et Scott. p.125-129, IN: N.J.W. Kreger-van Rij (ed.), **The Yeasts; A Taxonomic Study**, 3rd ed., Elsevier Science Publishers, Amsterdam.
81. Miller, M.W., and H.J. Phaff. 1984. Genus 16. *Metschnikowia* Kamienski. p.266-278, IN: N.J.W. Kreger-van Rij (ed.), **The Yeasts; A Taxonomic Study**, 3rd ed., Elsevier Science Publishers, Amsterdam.
82. Miller, M.W., and H.J. Phaff. 1984. Genus 17. *Nadsonia* Sydow. p.279-284, IN: N.J.W. Kreger-van Rij (ed.), **The Yeasts; A Taxonomic Study**, 3rd ed., Elsevier Science Publishers, Amsterdam.
83. Miller, M.W., and H.J. Phaff. 1984. Genus 18. *Nematospora* Peglion. p.285-288, IN: N.J.W. Kreger-van Rij (ed.), **The Yeasts; A Taxonomic Study**, 3rd ed., Elsevier Science Publishers, Amsterdam.
84. Miller, M.W., and H.J. Phaff. 1984. Genus 23. *Saccharomycodes* Hansen. p.396-398, IN: N.J.W. Kreger-van Rij (ed.), **The Yeasts; A Taxonomic Study**, 3rd ed., Elsevier Science Publishers, Amsterdam.
85. Phaff, H.J., and M.W. Miller. 1984. Genus 26. *Schwanniomyces* Klocker. p.423-426, IN: N.J.W. Kreger-van Rij (ed.), **The Yeasts; A Taxonomic Study**, 3rd ed., Elsevier Science Publishers, Amsterdam.

86. Phaff, H.J., and M.W. Miller. 1984. Genus 30. *Wickerhamia* Soneda. p.440-442, N.J.W. Kreger-van Rij (ed.), **The Yeasts; A Taxonomic Study**, 3rd ed., Elsevier Science Publishers, Amsterdam.
87. Miller, M.W. 1984. Genus 9. *Phaffia* Miller, Yoneyama et Soneda. p.890-892, IN: N.J.W. Kreger-van Rij (ed.), **The Yeasts; A Taxonomic Study**, 3rd ed., Elsevier Science Publishers, Amsterdam.
88. Federici, F., M.W. Miller and M. Petruccioli. 1987. Glucoamylase production by immobilized *Aureobasidium pullulans* in sequential batch processes. *Annali di Microbiologia ed Enzimologia* 37(1):17-24.
89. Petruccioli, M., M.W. Miller and F. Federici. 1987. Morphological development of *Aureobasidium pullulans* immobilized in calcium alginate. *Annali di Microbiologia ed Enzimologia* 37(1):65-72.
90. Petruccioli, Maurizio, Federico Federici, and Martin W. Miller. 1988. Extracellular enzyme production in species of the genus *Penicillium*. *Mycologia* 80(5):726-728.
91. Federici, F., M.W. Miller and M. Petruccioli. April 1989. Semicontinuous production of glucoamylase using immobilized growing cells of *Aureobasidium pullulans*. *Yeast* 5(Spec. Issue):S175-S179.
92. Federici, F., M. Petruccioli and M.W. Miller. July 1990. Enhancement and stabilization of the production of glucoamylase by immobilized cells of *Aureobasidium pullulans* in a fluidized-bed reactor. *Applied Microbiology and Biotechnology* 33(4):407-409.
93. Federici, F., M. Petruccioli, Rita Gallo Federici and M.W. Miller. Oct. 1991. Scanning electron microscopy of Ca-alginate-immobilized *Aureobasidium pullulans* grown under various culture conditions. *Mycologia* 83(5):595-600.
94. Miller, Martin W. 1993. Food spoilage. p.145-146, IN: **1993 McGraw-Hill Yearbook of Science and Technology**, McGraw-Hill, Inc., New York.
95. Christensen, L. Peter, Mary L. Bianchi, Curtis D. Lynn, Amand N. Kasimatis and Martin W. Miller. 1995. The effects of harvest date on Thompson seedless grapes and raisins. I. Fruit composition, characteristics, and yield. *American Journal of Enology and Viticulture* 46(1):10-16.
96. Christensen, L. Peter, Mary L. Bianchi, Martin W. Miller, Amand N. Kasimatis and Curtis D. Lynn. 1995. The effects of harvest date on Thompson seedless grapes and raisins. II. Relationships of fruit quality factors. *American Journal of Enology and Viticulture* 46(4):493-498.
97. Phaff, H.J. and M.W. Miller. 1998. *Cyniclomyces* van der Walt and Scott. p.154-156, IN: Cletus P. Kurtzman and Jack W. Fell (eds.), **The Yeasts - a taxonomic study**, 4th Edition, Elsevier Science Publishers B.V., Amsterdam.
98. de Hoog, G.S., C.P. Kurtzman, M.W. Miller and H.J. Phaff. 1998. *Eremothecium* Borzi emend. Kurtzman. p.201-208. IN: Cletus P. Kurtzman and Jack W. Fell (eds.), **The Yeasts - a taxonomic study**, 4th Edition, Elsevier Science Publishers, Amsterdam.

99. Miller, M.W. and H.J. Phaff. 1998. *Metschnikowia* Kamienski. p.256-267. IN: Cletus P. Kurtzman and Jack W. Fell (eds.), **The Yeasts - a taxonomic study**, 4th Edition, Elsevier Science Publishers, Amsterdam.
100. Miller, M.W. and H.J. Phaff. 1998. *Nadsonia* Sydow. p.268-270. IN: Cletus P. Kurtzman and Jack W. Fell (eds.), **The Yeasts - a taxonomic study**, 4th Edition, Elsevier Science Publishers, Amsterdam.
101. Miller, M.W. and H.J. Phaff. 1998. *Saccharomyces* E.C. Hansen. p.372-373. IN: Cletus P. Kurtzman and Jack W. Fell (eds.), **The Yeasts - a taxonomic study**, 4th Edition, Elsevier Science Publishers, Amsterdam.
102. Phaff, H.J. and M.W. Miller. 1998. *Wickerhamia* Soneda. p.409-410, IN: Cletus P. Kurtzman and Jack W. Fell (eds.), **The Yeasts - a taxonomic study**, 4th Edition, Elsevier Science Publishers B.V., Amsterdam.
103. Miller, M.W. and H.J. Phaff. 1998. *Phaffia* M.W. Miller, Yoneyama and Soneda. p.789. IN: Cletus P. Kurtzman and Jack W. Fell (eds.), **The Yeasts - a taxonomic study**, 4th Edition, Elsevier Science Publishers, Amsterdam.

Martin W. Miller

Reports, Regular Distribution

1. Miller, Martin. March 1952. Yeast associated with the dried-fruit beetle in figs. p.8-9, IN: Sixth Annual Research Conference of the California Fig Institute Proceedings, California Fig Institute, Fresno, California.
2. Mrak, E.M., Reese H. Vaughn and M. Miller. June 1953. Further report on yeast. p.20-23, IN: Thirty-Second Annual Technical Report of the California Olive Association (Proceedings), California Olive Association, San Francisco, California.
3. Phaff, H.J., and M.W. Miller. Jan. 1957. The role of *Drosophila* in initiating yeast spoilage in Calimyrna figs. p.32-33, IN: R.M. Warner (ed.), Proceedings of the Eleventh Annual Research Conference, California Fig Institute, Fresno, California.
4. Miller, M.W. Dec. 1958. Yeast-*Drosophila* relationships. pp.4-5, IN: *Drosophila* Conference Proceedings, Western Regional Research Laboratory, Albany, California. (Also published as p.142-143, IN: **20-Years of Raisin Research, 1949-1969**, California Raisin Advisory Board, Fresno, California.)
5. Miller, Martin W. Feb. 1959. Growth of molds as affected by temperatures and concentrations of sugars. p.15-19, IN: Thirteenth Annual Research Conference of the California Fig Institute Proceedings, California Fig Institute, Fresno, California.
6. Miller, Martin W. April 1959. Raisins, prunes and spoilage problems. p.33-35, IN: Dried Fruit Research Proceedings, 51st Annual Meeting of the Dried Fruit Association of California, Santa Clara, California.
7. Miller, M.W. July 1960. Dried fruit sanitation, a year round job! California Agricultural Experiment Station Leaflet, 2 pp.
8. Fridley, R.B., P.A. Adrian and M.W. Miller. July 1960. Dry bulk handling of prunes. *Western Fruit Grower* 14(7):19.
9. Fisher, C.D., and Martin Miller. Feb. 1961. A low cost portable dehydrator for dried fruits. p.14-15, IN: Fifteenth Annual Research Conference of the California Fig Institute Proceedings, California Fig Institute, Fresno, California.
10. Miller, M.W. June 1961. Why bother with research? p.1-3, IN: Second Annual Research Conference of the Dried Fruit Research Industry Advisory Committee, Santa Clara, California.
11. Miller, M.W. June 1961. Progress reports on research being conducted at the University of California at Davis on dried fruits. p.4-6, IN: Second Annual Research Conference of the Dried Fruit Research Industry Advisory Committee, Santa Clara, California. (Also published as p.251-250, IN: **20-Years of Raisin Research, 1949-1969**, California Raisin Advisory Board, Fresno, California.)
12. Miller, M.W., and F.H. Winter. 1962. Processing. p.224-260, IN: V.H.W. Dowson and A. Aten, **Dates Handling, Processing and Packing**, FAO Agricultural Development Paper No. 72, Food and Agriculture Organization of the United Nations, Rome.

13. Miller, M.W., and H.J. Phaff. March 1962. Figs, insects, and diseases. p.8-10, IN: Proceedings of the Sixteenth Annual Research Conference, California Fig Institute, Fresno, California.
14. Miller, M.W. June 1963. Changes in the composition of prunes during processing. p.48-53, IN: 4th Annual Research Conference of the Dried Fruit Industry Research Advisory Committee Proceedings, Santa Clara, California.
15. Miller, M.W. June 1963. Grapes to raisins. p.25-33, IN: 4th Annual Research Conference of the Dried Fruit Industry Research Advisory Committee Proceedings, Monterey, California. (Also published as p.19-24, IN: **20-Years of Raisin Research, 1949-1969**, California Raisin Advisory Board, Fresno, California.)
16. Miller, M.W. June 1964. Study of the influence of grape maturity on the quality and yield of raisins. p.1-4 + 3 p. figures, IN: 5th Annual Research Conference of the Dried Fruit Industry Research Advisory Committee Proceedings, Santa Clara, California. (Also published as p.12-18, IN: **20-Years of Raisin Research, 1949-1969**, California Raisin Advisory Board, Fresno, California.)
17. Miller, M.W. June 1964. Progress report on parallel- and counter-flow dehydration of prunes. p.12-15, IN: 5th Annual Research Conference of the Dried Fruit Industry Research Advisory Committee Proceedings, Santa Clara, California.
18. J.P. Gentry, M.W. Miller and L.L. Claypool. June 1965. Parallel flow ups prune dehydrator capacity. Canner/Packer (Western Edition) 134(6):22A.
19. Gentry, J.P., L.L. Claypool and M.W. Miller. Aug. 1965. Parallel-flow prune dehydration. California Agriculture 19(8):12-14.
20. Miller, Martin W., Frank H. Winter and Christine Groppe. May 1966. Drying Fruits At Home. Agricultural Extension Service Leaflet HXT-80, University of California, Berkeley, California, 9 pp.
21. Miller, Martin W., Frank H. Winter, and Christine Groppe. Aug. 1966. Drying Fruits at Home. University of California Agricultural Extension Service Leaflet HXT-80 (Revised), 9 pp.
22. Miller, Martin W. June 1968. Dried fruit processors and sanitation. p.33-39, IN: Proceedings, Eighth Annual Research Conference, Dried Fruit Industry Research Advisory Committee, Fresno, California.
23. Miller, Martin, and Frank Winter. Sept. 1968. Packaging dried fruit. Chapter 20b, p.360-364, IN: R. Heiss (ed.), **A Guide for Food Packaging for Developing Countries**, FAO Report NU:MISC/68, Food and Agriculture Organization of the United Nations, Rome.
24. Miller, Martin W. June 1969. Nutritional components of dried fruit products. p.11-17, IN: Proceedings, Ninth Annual Research Conference, Dried Fruit Industry Research Advisory Committee, Fresno, California.
25. Miller, Martin W., Frank H. Winter, Christine Groppe and Charlotte Buslaff. Aug. 1969. Drying Fruits at Home. University of California Agricultural Extension Service Leaflet HXT-80 (Revised), 9 pp.

26. Miller, M.W., P. Kamber and W.W. Huang. July 1970. Changes in prunes resulting from drying procedures, storage and processing. p.29-38, IN: Tenth Annual Research Conference of the Dried Fruit Industry Research Advisory Committee Proceedings, Fresno, California.
27. Miller, M.W., and Pius Kamber. June 1972. Drying of fruit purees (fruit leathers). p.60-64, IN: Proceedings, Eleventh Annual Research Conference, Dried Fruit Industry Research Advisory Committee, Fresno, California.
28. Beutel, James A., Frank H. Winter, Spencer C. Manners and Martin W. Miller. Oct. 1976. A new crop for California: Kiwifruit. *California Agriculture* 30(10):5-7.
29. Miller, Martin W., Frank H. Winter and George K. York. Jan. 1977. Drying Foods At Home. United States Department of Agriculture Home and Garden Bulletin Number 217, 20 pp. (Also published as University of California Division of Agricultural Sciences Leaflet No. 2785, 20 pp. (1975).)
30. Thompson, J.F., M.W. Miller and M.S. Chinnan. March 1977. Energy conservation in prune dehydration. *Sunsweet Standard* 61(2):4-6.
31. Miller, Martin W. June 1977. Microbiology's future role in food manufacturing. p.68-71, IN: Fifty-Fifth Annual Technical Report of the California Olive Association, Sacramento, California.
32. Claypool, L.L., M.W. Miller, D.E. Ramos and R.M. Carlson. July 1978. Predicting dry prune size and dry-away on a fresh fruit basis. *Sunsweet Standard* 62(4):5-7.
33. Miller, Martin W. May 1979. The processing of Spanish style olives. p.35-41, IN: Fifty-Seventh Annual Technical Report of the California Olive Association (proceedings), Sacramento, California.
34. Miller, Martin W. 1980. Raisin. p.238, IN: **The Encyclopedia Americana**, v. 23, Americana Corp., Danbury, Connecticut.
35. Thompson, J.F., H.E. Studer and M.W. Miller. Jan. 1980. Solar drying of prunes. p.9-10, IN: Proceedings of the 52nd Annual Rural Energy Conference, University of California, Davis.
36. Miller, Martin W. June 1980. Research on factors affecting the flavor of processed ripe olives. p.33-37, IN: Fifty-Eighth Annual Technical Report of the California Olive Association, Technical Papers Presented at the 1980 Olive Technical Conference, California Olive Assn., Sacramento, California.
37. Miller, Martin W. 1981. Yeast. p.461-462, IN: **The World Book Encyclopedia**, Volume 21, World Book-Childcraft International, Inc., Scott and Fetzer Co., Chicago.
38. Miller, Martin W. 1981. Gluten. p.226, IN: **The World Book Encyclopedia**, Volume 8, World Book-Childcraft International, Inc., Scott and Fetzer Co., Chicago.
39. Miller, Martin W. 1981. Food preservation and processing. p.344-350, IN: **The New Book of Knowledge**, Volume 6, Grolier, Inc., Danbury, Connecticut.
40. Miller, Martin W. 1981. Dried fruits. p.316-317, IN: **The New Book of Knowledge**, Volume 4, Grolier, Inc., Danbury, Connecticut.

41. Miller, M.W. Aug. 1981. Fruit maturation in prunes: when to harvest. p.142-146, IN: David T. Ramos (ed.), **Prune Orchard Management**, Special Publication 3269, University of California, Division of Agricultural Sciences, Davis, California.
42. Miller, Martin W. Jan. 1982. Yeasts isolated from Spanish-style olive fermentations. p.21-23, IN: Fifty-Ninth Annual Technical Report of the California Olive Association, June 1981, Sacramento, California.
43. Miller, Martin W. Jan. 1982. Process versus flavor of ripe olives. p.15-20, IN: Fifty-Ninth Annual Technical Report of the California Olive Association, June 1981, Sacramento, California.
44. Andris, Harry, Peter Christensen, Martin Miller and Rhonda Smith. 1986. Influence of grape maturity and drying method on raisin quality and susceptibility to sugaring. p.163-173, IN: Raisin Research Reports 1986, California Raisin Advisory Board, Fresno, California.
45. Christensen, Peter, Harry Andris, Martin Miller and Mary Bianchi. 1986. Raisin quality: Effects of drying conditions and temperature on raisin grades and sugaring; cultural practices and raisin sugaring. p.1-11, IN: Raisin Research Reports 1986, California Raisin Advisory Board, Fresno, California.
46. Christensen, Peter, Martin Miller, Mary L. Bianchi and Michael Moriyama. 1992. Raisin sugaring studies: Effects of variety, fruit maturity, cultural practices, and drying temperatures on raisin sugaring. p.169-180, IN: Raisin Research Reports 1992 and Index of Raisin Research 1949-1992, California Raisin Advisory Board, Fresno, California.

Martin W. Miller

Reports, Limited Distribution

1. Miller, M.W. Dec. 1958. Prune research at the University of California. Prune Program News 43:1-2.
2. Miller, Martin W., and C.D. Fisher. July 1960. The sulfuring of cut fruits for drying. Mimeographed Report, 5 pp.
3. Gentry, J.P., M.W. Miller and L.L. Claypool. 1964. Drying prunes in a parallel-flow dehydrator. Paper No. 64-331, American Society of Agricultural Engineers, St. Joseph, Michigan, 14 pp.
4. Miller, M.W., R.W. Bray, N.W. Derosier, A.E. Humphrey, H.A. Morris, K.W. King and M. Workman. Oct. 1966. Report of the Action Committee on Food Science. Commission on Undergraduate Education in the Biological Sciences and Commission on Education in Agriculture and Natural Resources, Washington, D.C., 10 pp.
5. Miller, M.W., R.W. Bray, N.W. Desrosier, A.E. Humphrey, K.W. King, H.A. Morris and M. Workman. Oct. 1967. Report of the Action Committee on Food Sciences. CUEBS Publication No. 21d, Commission on Undergraduate Education in the Biological Sciences and Commission on Education in Agriculture and Natural Resources, Washington, D.C., 7 pp.
6. Lynn, Curtis D., Paul Baranek, A.N. Kasimatis and Martin Miller. Aug. 1968. Picking Your Picking Date; A Guide for the Raisin Grower. University of California, Cooperative Extension, Fresno and Madera Counties Farm and Home Advisors Office, 9 pp.
7. Miller, Martin W., and Charles D. Fisher. 1969. The need for research in raisin dehydration and other crop protection methods. p.29-38, IN: **20-Years of Raisin Research, 1949-1969**, California Raisin Advisory Board, Fresno, California.
8. Miller, Martin W. 1969. Raisin research, 1958. p.261-262, IN: **20-Years of Raisin Research, 1949-1969**, California Raisin Advisory Board, Fresno, California.
9. Tilden, Doris H., Martin W. Miller and Charles D. Fisher. 1969. Studies of mold damage in 1958 crop raisins, with recommendations. p.470-472, IN: **20-Years of Raisin Research, 1949-1969**, California Raisin Advisory Board, Fresno, California.
10. Crisan, Eli V., and Martin W. Miller. 1972. Natural fermentation of marine products. p.48-49, IN: University of California Sea Grant Annual Report, 1971-1972, Sea Grant Publication No. 24, University of California Sea Grant College Program, La Jolla, California.
11. Crisan, E.V., and M.W. Miller. 1974. Natural fermentation of marine products. p.66-67, IN: University of California Sea Grant College Program Annual Report, 1973-1974, Sea Grant Publication No. 41, University of California Sea Grant College Program, La Jolla, California.
12. Crisan, E.V., and M.W. Miller. Jan. 1976. Final Report - Natural Fermentation of Marine Products - UCSG Project R/MP-3 September 1, 1971-August 31, 1975. Annual Report 1975-76. University of California Sea Grant College Program. La Jolla.

13. Christensen, Peter, James F. Thompson, Carter Clary and Martin Miller. March 1988. Feasibility of tunnel dehydration versus sun-drying for raisins. p.1-36. Southern California Gas Company.

Martin W. Miller

List of Abstracts

1. Phaff, H.J., and M.W. Miller. 1957. Successive populations of yeast in Calimyrna figs. Bacteriological Proceedings, 57th Annual Meeting, Detroit, Michigan.
2. Pitt, J.I., and M.W. Miller. 1969. Some aspects of taxonomy in *Metschnikowia*. Antonie van Leeuwenhoek 35(Supplement: Yeast Symposium 1969):A3-A4.
3. Phaff, H.J., M.W. Miller, M. Yoneyama and M. Soneda. March 1972. A comparative study of the yeast floras associated with trees on the Japanese Islands and on the west coast of North America. p.289-290, IN: Fourth International Fermentation Symposium Abstracts, Kyoto, Japan.
4. Miller, M.W. March 1972. Applications of scanning electron microscopy to morphological and taxonomical studies of yeasts. p.291, IN: Fourth International Symposium Abstracts, Kyoto, Japan.
5. Miller, M.W., H.J. Phaff, W.B. Heed, W.T. Starmer and Mary Miranda. 1974. Yeasts associated with *Drosophila* breeding sites in various species of cactus in desert regions of Arizona and northern Mexico. p.257-258, IN: Proceedings, Fourth International Symposium on Yeasts, Part I, Vienna, Austria.
6. Starmer, William T., William B. Heed, M.W. Miller, H.J. Phaff and M. Miranda. April 1975. The diversity of yeasts associated with cactiphilic *Drosophila*. Journal of the Arizona Academy of Science 10(Proceedings Supplement):12-13.
7. Daoud, H.N., B.S. Luh and M.W. Miller. June 1976. Effect of blanching, EDTA, and NaHSO₃ on vitamin B₆ retention in canned garbanzo beans. Abstract 52, p.96, IN: Program, 36th Annual Meeting of the Institute of Food Technologists, Anaheim, California.
8. Starmer, W.T., M.W. Miller, H.J. Phaff and Mary Miranda. Sept. 1977. The unique yeast flora of necrotic cacti in the Sonoran desert. p.53-54 IN: Proceedings of the 5th International Special Symposium on Yeasts, Keszthely, Hungary, International Commission for Yeast and Yeast-like Microorganisms.
9. Grilione, Patricia, Federico Federici and Martin Miller. July 1980. Yeasts from honey bees (*Apis mellifera* L.). Abstract Y-7.3(L), IN: Abstracts, VIth International Fermentation Symposium and Vth International Symposium on Yeasts, University of Western Ontario, London, Ontario, Canada.
10. Federici, F., M.W. Miller and M. Petruccioli. 1987. Immobilizzazione di cellule fungine vitali in "growing state". p.1-2, IN: Proceedings of the VIth Annual Meeting of the Societa Italiana di Microbiologia Generale e Biotecnologie Microbiche, Cortona, Italy.
11. Federici, F., M.W. Miller and M. Petruccioli. Aug. 1988. Semicontinuous production of glucoamylase using immobilized growing cells of *Aureobasidium pullulans*. p.63, IN: Abstracts, Seventh International Symposium on Yeasts, Abstracts, Perugia, Italy.