

## George K. York

### List of Publications (Category I)

1. York, George K., II, and Reese H. Vaughn. 1954. Use of sorbic acid enrichment media for species of *Clostridium*. *Journal of Bacteriology* 68(6):739-744.
2. York, George K., II, and Reese H. Vaughn. 1955. Resistance of *Clostridium parbotulinum* to sorbic acid. *Food Research* 20(1):60-65.
3. Vaughn, Reese H., George D., Balatsouras, George K. York, II, and Charles W. Nagel. 1957. Media for detection of pectinolytic microorganisms associated with softening of cucumbers, olives and other plant tissues. *Food Research* 22(6):597-603.
4. Pangborn, Rose Marie, Reese H. Vaughn and G.K. York, II. March 1958. Effect of sucrose and type of spicing on the quality of processed dill pickles. *Food Technology* 12(3):144-147.
5. Vaughn, Reese H., George K. York, II, Melvin F. Klemmick and L. Douglas Davis. 1958. Pretreatment of brandy stillage for disposal in a municipal waste treatment plant. *Food Research* 23(3):297-304.
6. Pangborn, Rose Marie, Reese H. Vaughn, George K. York, II, and Marlene Estelle. Sept. 1959. Effect of sugar, storage time and temperature on dill pickle quality. *Food Technology* 13(9):489-492.
7. MacMillan, James D., George K. York, II, and Reese H. Vaughn. 1959. BOD vs. COD methods for determining brandy stillage purification. *American Journal of Enology and Viticulture* 10(4):199-205.
8. O'Brien, Michael, George K. York, John H. MacGillivray and Sherman J. Leonard. Aug. 1963. Bulk handling of canning tomatoes. *Food Technology* 17(8):96-101.
9. O'Brien, Michael, L.L. Claypool, S.J. Leonard, G.K. York and J.H. MacGillivray. Nov. 1963. Causes of fruit bruising on transport trucks. *Hilgardia* 35(6):113-124.
10. York, G.K., M. O'Brien, F.H. Winter, Dagmar Tombropoulos and S.J. Leonard. Jan. 1964. Sanitation in mechanical harvesting and bulk handling of canning tomatoes. *Food Technology* 18(1):97-100.
11. York, George K., and Reese H. Vaughn. 1964. Mechanisms in the inhibition of microorganisms by sorbic acid. *Journal of Bacteriology* 88(2):411-417.
12. Tate, J.N., B.S. Luh and G.K. York. Dec. 1964. Polyphenoloxidase in Bartlett pears. *Journal of Food Science* 29(6):829-836.
13. York, G.K., M. O'Brien, Dagmar Tombropoulos, F.H. Winter and S.J. Leonard. Jan. 1967. Relation of fruit damage to quality and consistency of tomato concentrates. *Food Technology* 21(1):69-71.

Need to add between #12 and #13

Shimazu, F., C. Sterling and G.K. York. Oct. 1965. Rehydration in onion as a function of dehydration regime. *Journal of Food Science* 30(5):742-746.

Yokoya, Fumio and George K. York. Nov. 1965. Effect of several environmental conditions on the "thermal death rate" of endospores of aerobic, thermophilic bacteria. *Applied Microbiology* 13(6):993-999.

York, G.K. May 1966. Effect of pimaricin on the resistance of Saccharomyces cerevisiae to heat, freezing, and ultraviolet irradiation. *Applied Microbiology* 14(3):451-455.

14. Vaughn, Reese H., A. Douglas King, Charles W. Nagel, Henry Ng, Robert E. Levin, James D. MacMillan and George K. York, II. 1969. Gram negative bacteria associated with sloughing, a softening of California ripe olives. *Journal of Food Science* 34(3):224-227.
15. Hart, S.A., W.J. Flocker and G.K. York. Feb. 1970. Refuse stabilization in the land. *Compost Science* 11(1):4-8.
16. Stevenson, K.E., and G.K. York. June 1970. Reprocessing of black walnut kernels. *Food Technology* 24(6):85.
17. Winter, F.H., G.K. York and H. El-Nakhal. July 1971. Quick counting method for estimating the number of viable microbes on food and food processing equipment. *Applied Microbiology* 22(1):89-92.
18. York, G.K. 1973. Pre-processing of fruits and vegetables. p.135-140, IN: J.L. Breeling and M. Nagy (eds.), Symposium on New Food Processing Technology, American Medical Association, Chicago, Illinois.
19. York, G.K. 1973. Air-borne microorganisms in meat plants. p.42-45, IN: *Proceedings, Meat Processing Conference, Department of Food Science and Technology, University of California, Davis.*
20. York, G.K. 1973. Management of food processing wastes. p.27-28, IN: *Proceedings, California Plant Soil Conference.*
21. Leonard, S., G.K. York, J.R. Heil and G.A. Spiller. 1974. Biologically stable natural rations for space feeding (of pigtail monkeys). IV International Congress of Food Science and Technology 7a:61-63.
22. Leonard, S.J., R.L. Merson, G.L. Marsh, G.K. York, J.R. Heil and T. Wolcott. April 1975. Flame sterilization of canned foods: An overview. *Journal of Food Science* 40(2):246-249.
23. Leonard, S.J., G.L. Marsh, R.L. Merson, G.K. York, J.R. Heil, S. Freyer, T. Wolcott and Ali Ansar. April 1975. Comparative procedures for calculating Steriflamme thermal processes. *Journal of Food Science* 40(2):250-253.
24. Leonard, Sherman, George L. Marsh, R.L. Merson, George K. York, J.E. Buhlert, J.R. Heil and T. Wolcott. April 1975. Chemical, physical, and biological aspects of canned whole peeled tomatoes when thermally processed by steriflamme. *Journal of Food Science* 40(2):254-256.
25. Leonard, S.J., G. Marsh, R.L. Merson, G. York, J.E. Buhlert, J.R. Heil and T. Wolcott. April 1975. Quality evaluation of canned fruit cocktail experimentally processed by Steriflamme. *Journal of Food Science* 40(2):257-258.
26. Luh, B.S., and G.K. York. 1975. General principles and methods. Chapter 1, p.1-32, IN: B.S. Luh and J.G. Woodroof (eds.), Commercial Vegetable Processing, Avi Publishing Co., Westport, Connecticut.

27. York, George K., J.R. Heil, George L. Marsh, Ali Ansar, R.L. Merson, T. Wolcott and Sherman Leonard. July 1975. Thermobacteriology of canned whole peeled tomatoes. *Journal of Food Science* 40(4):764-769.
28. Leonard, Sherman, G.L. Marsh, G.K. York, R.L. Merson, J.R. Heil, T.Wolcott and A. Ansar. Aug. 1976. Flame sterilization of some tomato products and fruits in 603 x 700 cans. *Journal of Food Science* 41(4):828-832.
29. Leonard, Sherman, G.L. Marsh, G.K. York, J.R. Heil, T. Wolcott and S. Coggins. Sept. 1976. Determination of a flame sterilization process for apricot halves in 303 x 406 cans. *Journal of Food Science* 41(5):1222-1224.
30. Leonard, Sherman, George L. Marsh, George K. York, J.R. Heil and T. Wolcott. Oct. 1977. Evaluation of tomato canning practices using flame sterilization. *Journal of Food Processing and Preservation* 1(4):313-323.
31. Rucker, Margaret H., Pamela Y. Tom and George K. York. Dec. 1977. Food safety - What do the experts say? *Journal of Nutrition Education* 9(4):158-161.
32. Patel, H.R., P.C. Patel and G.K. York. Dec. 1978. Growth and toxicogenesis of *Clostridium botulinum* type E on marine molluscs at low temperature. *Journal of Food Science and Technology (India)* 15(6):231-235.
33. Buhlert, James E., George K. York and Michael J. Lewis. Dec. 1981. Demonstration of the performance of an inclined anaerobic digester in wine stillage and pea blancher wastewater treatment. *Journal of Food Science* 46(6):1747-1750.
34. York, G.K. Feb. 1987. A guide to food plant sanitizers. *Food Processing* 48(2):118-120.
35. Luh, B.S., and G.K. York. 1988. General principles and methods. p.1-31, IN: B.S. Luh and J.G. Woodroof (eds.), Commercial Vegetable Processing, 2nd Ed., Van Nostrand Reinhold, New York.
36. Pasin, G., M. O'Mahony, G. York, B. Weitzel, L. Gabriel and G. Zeidler. June 1989. Replacement of sodium chloride by modified potassium chloride (cocrystallized disodium-5'-inosinate and disodium-5'-guanylate with potassium chloride) in fresh pork sausages: Acceptability testing using signal detection measures. *Journal of Food Science* 54(3):553-555.
37. York, G.K., and S.H.O. Gruenwedel. 1990. Food additives in the human food chain. p.87-128, IN: C.K. Winter, J.N. Seiber and C.F. Nuckton (eds.), Chemicals in the Human Food Chain, Van Nostrand Reinhold, New York.
38. Hardt-English, Pamela, George York, Richard Stier and Peter Cocotas. Dec. 1990. Staphylococcal food poisoning outbreaks caused by canned mushrooms from China. *Food Technology* 44(12):74, 76-77.

## George K. York

### Reports (Category II)

1. Vaughn, R.H., G.K. York, II, and M.K. Klemmick. 1957. Problems of brandy stillage disposal in municipal waste treatment plant. p.10-42, IN: Report of Operations, Sonoma Valley County, Sanitation District Sewage Treatment Plant.
2. O'Brien, M., G.K. York, J.H. MacGillivray and S.J. Leonard. July 1961. Bulk Handling of Canning Tomatoes. Research Progress Report, Departments of Agricultural Engineering, Food Science and Technology and Vegetable Crops, University of California, Davis. 24 pp.
3. York, George K., Sherman J. Leonard, John H. MacGillivray, Michael O'Brien, Dagmar Tombropoulos and Gordon Rowe. 1962. Report of 1961 Research on the Effect of Mechanical Harvesting and Bulk Handling on the Quality of Processing Tomatoes. Progress Report, Departments of Food Science and Technology, Vegetable Crops and Agricultural Engineering, University of California, Davis. 20 pp.
4. York, George K., Sherman J. Leonard, Michael O'Brien and Frank H. Winter. Feb. 1963. Report of 1962 Research on Mechanical Harvesting and Bulk Handling as Affected by Depth of Bin. Progress Report, Departments of Food Science and Technology and Agricultural Engineering, University of California, Davis. 11 pp.
5. Leonard, Sherman, George K. York, Coby Lorenzen and Hans P. Riemann. 1967. Preprocessing Clingstone Peaches. Progress Report, Departments of Food Science and Technology, Agricultural Engineering, and Epidemiology and Preventive Medicine, University of California, Davis. 4 pp.
6. Leonard, Sherman, George K. York, Coby Lorenzen and Hans P. Riemann. 1968. Preprocessing Pear Concentrate. Progress Report, Departments of Food Science and Technology, Agricultural Engineering and Epidemiology and Preventive Medicine, University of California, Davis. 25 pp.
7. York, G.K., and J.E. Buhler. March 1977. Modified gas atmosphere storage of table ripe tomatoes. Progress Report to St. Regis Paper Co.

## George K. York

### List of Abstracts

1. York, George K., II, and Reese H. Vaughn. 1954. Use of sorbic acid enrichment media for species of *Clostridium*. Bacteriological Proceedings, No. A30.
2. York, George K., II, and Reese H. Vaughn. 1955. Site of microbial inhibition by sorbic acid. Proceedings of the 55th General Meeting of the New York City Branch, Society of American Bacteriologists, No. A4.
3. Vaughn, Reese H., C.W. Nagel, I.J. Mehlman and G.K. York, II. 1955. Fermentation of  $\alpha$ -D-galacturonic acid by the *Bacillus polymyxa-macerans* group of bacteria. Institute of Food Technologists, Columbus, Ohio.
4. York, G.K., II, and R.H. Vaughn. 1960. Studies on microbial inhibition of acid. Bacteriological Proceedings, No. A63.
5. Vaughn, R.H., A.D. King, Jr., C.W. Nagel, J.D. MacMillan and G.K. York, II. 1962. Microorganisms associated with "sloughing" spoilage of California ripe olives. I. Gram-negative bacteria. Annual Meeting, Institute of Food Technologists.

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### Extension Publications

1. Groppe, C.C., and G.K. York. May 1975. Pickles, Relishes, and Chutneys: Quick, Easy, and Safe Recipes. University of California Cooperative Extension Service Leaflet No. 2275, 32 pp.
2. York, G.K., C.C. Groppe, M.T. Tate, H.D. Ullrich, L. Farber and G.W. Hooper. May 1975. Smoking Fish at Home. University of California Cooperative Extension Service Leaflet No. 2669, 5 pp.
3. York, G.K. June 1975. Home Freezing of Fruits. University of California Cooperative Extension Service Leaflet No. 2713, 16 pp.
4. York, G. Sept. 1975. Sun-Drying Apricots and Peaches at Home. University of California Division of Agricultural Sciences, Cooperative Extension Service Leaflet No. 2742, 4 pp. (and revised 1980).
5. York, G.K. Sept. 1975. Freezing Prepared Foods at Home. University of California Cooperative Extension Service Leaflet No. 2751 (revised), 17 pp.
6. Vaughn, R., and G. York. Sept. 1975. Home Pickling of Olives. University of California Division of Agricultural Sciences, Cooperative Extension Service Leaflet No. 2758 (revised), 12 pp. (and revised 1980)
7. 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 No. 217, 20 pp. (Also published as University of California Division of Agricultural Sciences Leaflet No. 2785, 20 pp. (Oct. 1975). (and revised 1978)
8. Buslaff, C., and G.K. York. Aug. 1979. Canning Apricots, Peaches and Plums. University of California Cooperative Extension Service Leaflet No. 2424, 2 pp. (and revised in 1981)
9. York, G.K., and P. DeJong. Oct. 1979. ABC's of Home-Cured, Green-Ripe Olives. University of California Division of Agricultural Sciences, Cooperative Extension Service Leaflet, 4 pp.
10. Price, R.J., and G.K. York. June 1980. Smoking Fish at Home. University of California Cooperative Extension Service Leaflet No. 2669, 4 pp.
11. York, G. Dec. 1981. Sun-Drying Apricots and Peaches at Home (Como Secar Chabacanos y Duraznos al Sol). University of California Cooperative Extension Service Leaflet No. 2426, 4 pp.
12. York, George K., Kathryn J. Boor and Joan E. Byers. 1989. Safe Methods for Preparing Pickles, Relishes and Chutneys. University of California Cooperative Extension Publication No. 4080 (revised). University of California Division of Agriculture and Natural Resources, Oakland, California.

Insert in list:

Tate, Marion T. and George K. York, Jr. Aug. 1964. Brining Pickles at Home. University of California Agricultural Extension Service Publication No. HXT-67, 14 pp.

York, George K. 1975. Making Jellies, Jams, and Preserves. University of California Division of Agricultural Sciences Leaflet 2803, 15 pp.

York, George K. 1975. Home Freezing of Meat, Poultry, Fish and Shellfish. University of California Division of Agricultural Sciences Leaflet 2725, 8 pp.

Hawthorne, R., W. Kowallis and George K. York. 1975. Snails as Food Escargots. University of California Division of Agricultural Sciences Leaflet 2222, 4 pp. (revision).

York, George K. 1976. Home Freezing of Vegetables. University of California Division of Agricultural Sciences Leaflet 22724, 10 pp. (revision)

York, George K. and Paulette de Jong. 1976. Home Canning of Fruits. University of California Division of Agricultural Sciences Leaflet 2269, 9 pp. (revision)

Kowallis, Winifred A. and George K. York. 1977. Making Jams and Jellies with Little or No Sugar. University of California Division of Agricultural Sciences Leaflet 2992, 10 pp.

York, George K. 1977. Home Freezing of Vegetables. University of California Division of Agricultural Sciences Leaflet 22724, 12 pp. (revision)

York, George K. 1977. Homemade Olive Oil. University of California Division of Agricultural Sciences Leaflet 289, 3 pp. (revision)

York, G.K. and Paulette de Jong. 1977. Safe Methods for Preparing Pickles, Relishes, and Chutneys. University of California Division of Agricultural Sciences, Publication No. 4080, 25 pp. (revision).

York, George K. and Paulette de Jong. 1978. Safe Methods for Preserving Peppers. University of California Division of Agricultural Sciences Leaflet 21022, 4 pp.

York, George K. 1978. Buying and Using Nuts. University of California Division of Agricultural Sciences Leaflet 21028, 2 pp. (revision of original publication by Christine C. Groppe and Marion T. Tate).

York, George K. and Ruth E. Crawford. 1979. Prepare to Enjoy Venison. University of California Division of Agricultural Sciences Leaflet 2418, 8 pp.

York, George K. 1979. Sourdough French Bread. University of California Division of Agricultural Sciences Leaflet 2420, 2 pp.

York, George K. and Paulette de Jong. 1980. Bottling, Canning, Freezing Fruit Juices and Tomato Juice. University of California Division of Agricultural Sciences Leaflet 2423 (revision).



York, George K. 1980. Freezing Prepared Foods at Home. University of California Division of Agricultural Sciences Leaflet 2751, 17 pp. (revision).

Schuler, George A., J.A. Christian and W.C. Hurst. 1980. University of Georgia Cooperative Extension Service Publication made available to California readers by George K. York and Paulette de Jong. University of California Division of Agricultural Sciences Leaflet 21176, 8 pp.

York, George K. and Paulette de Jong. 1981. Home Storage of Nuts, Cereals, Dried Fruits, and Other Dried Products. University of California Division of Agricultural Sciences, Leaflet 2413, 2 pp. (revision).

York, George K. 1981. Home Freezing of Fruits. University of California Division of Agricultural Sciences, Leaflet 2713, 16 pp. (revision).

York, G.K. and P. de Jong. 1984. Home Canning of Fruits and Vegetables. University of California Division of Agricultural Sciences, Publication No. 21392, 12 pp. (revision).

York, G.K. and Paulette de Jong. 1984. Safe Methods for Preparing Pickles, Relishes, and Chutneys. University of California Division of Agricultural Sciences, Publication No. 4080, 25 pp. (revision).

York, G.K. and K.J. Boor. 1985. ABC's of Home-Cured Green-Ripe Olives. University of California Division of Agricultural Sciences (revision).