

## Tribute Speech Outline

**Specific Goal:** To inform the audience about the impact Lloyd Augustus Hall had on the science of food. (See II in the introduction)

**Thesis:** Lloyd Augustus Hall created a flash drying technique, which cures meat by using sodium chloride and was able to obtain information about spices when preserving food.

(Mirrors thesis in bottom of introduction)

### Intro:

- I. In today's day and age we have been blessed with refrigeration to keep our foods, especially meat, from spoiling.
  - A. But before refrigeration was around sodium chloride was used to preserve food.
  - B. However, this was not always such a solid and safe technique.
- II. Today I will inform you about the impact Lloyd Augustus Hall had on the science of food. (Copies Specific Goal from the header)
- III. My love for food is what drew me to Lloyd Augustus Hall; I don't know what could be better than food and science.
- IV. Lloyd Augustus Hall created a flash drying technique, which cures meat by using sodium chloride and was able to obtain information about spices when preserving food. (Mirrors thesis in top of header)

**Transition:** Hall was a true chemistry lover. ( Uses different words than thesis)

### Body:

- I. So, I will start with how he used chemistry to create flash drying. (Restates 1<sup>st</sup> main point from the thesis)
  - a. Hall saw the important of saving meat for later uses. (General terms)
    - i. Hall changed his interest from a chemist at the Chicago Health Department to "food chemistry... and he began working for Boyer Griffith Laboratories" in 1919 (*Monkeyshines On America*, 2000).
    - ii. By 1925 he served as consultant for Griffith's Laboratories in (IBID).
  - b. Hall realized better techniques could be produced in order to preserve meat.

i. According to the *Monkeyshines On America* article of (2000), “Hall combined a mixture of sodium nitrate and sodium nitrite forming new salt crystals which were better than any other meat-curing salts ever produced”.

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ii. His research was patented. In fact, with his new found research he was able to help the military in WWII by “solving problems in maintaining the food supplies for the soldiers” (IBID).

**Transition:** Hall didn’t just stop there.

II. With his continued research in meat preservation, Hall became better informed about spices when preserving. (Restates 2<sup>nd</sup> point from thesis with same words)

a. People thought spices preserved food but Hall discovered otherwise.

i. Learned that those spices had a huge amount of dangerous mold within them, such as yeast and bacteria. Stated in article titled “Lloyd a Brilliant Chemist” found on aaregistry.org found February 2015).

b. So, he invented a process to sterilized spice when dealing with food.

i. According to the *Lloyd a Brilliant Chemist* article, he sterilized the spices by “remov[ing] mixtures and gases by subjecting the food to a vacuum and then adding ethylene oxide gas into a vacuum chamber” (IBID).

ii. He titled this technique as “Vacuga”. Even though this was originally used for sterilizing the spices when preserving food, the Vacuga became adopted for sterilizing drugs, cosmetics, and hospital supplies too (IBID).

Transition : So, let’s recap all the value we have gained from Augustus Hall work with food.

**Conclusion:**

I. Lloyd Augustus Hall created a flash drying technique, which cures meat by using sodium chloride and was able to obtain information about spices when preserving food. (Restated thesis from introduction and body.)

II. Hall has patented many things, but I have shared with you two of Halls legacies that

he’s left behind. ( Importance)

III. Now you know how that Hall is the creator of the flash drying techniques that has inspired what chemicals we use for meat today to keep our food from spoiling. ( Return to Hook)

## Work Cited

[http://www.aaregistry.org/historic\\_events/view/lloyd-hall-brilliant-chemist-born](http://www.aaregistry.org/historic_events/view/lloyd-hall-brilliant-chemist-born)

"Lloyd a Brilliant Chemist." *Historic Events by Name*. N.p., n.d. Web. 25 Feb. 2015.

"Lloyd Augustus Hall 1894-1971." *Monkeyshines On America* (2000): 14. MasterFILE Premier. Web. 3 Mar. 2015.