



WISCONSIN SECTION

AMERICAN INDUSTRIAL HYGIENE ASSOCIATION

**2011-2012
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Wisconsin AIHA Meeting Announcement

**Topic: Endocrine Disruptors with a Focus on
Occupational Exposures**

Speaker: Professor Nancy Langston, UW Madison

Nancy Langston is Professor in the Department of Forest and Wildlife Ecology at the University of Wisconsin-Madison with a joint appointment in the Nelson Institute of Environmental Studies. Her work focuses on the environmental history of health and ecology. She is an expert on endocrine disruptors and environmental history. She is also past-president of the American Society for Environmental History, and current editor of Environmental History, the world's leading scholarly journal in environmental history.

She is the author of **Toxic Bodies: Hormone Disruptors and the Legacy of DES**. In this book Professor Langston explores why our environment has become saturated with synthetic chemicals that disrupt hormones, and asks what we can do to protect human and environmental health. Since World War II, these chemicals have penetrated into every aspect of our bodies and ecosystems, yet our government has largely failed to regulate them.

Toxic Bodies shows that the industry and the federal government knew as early as the 1940s that these chemicals caused cancer and disrupted sexual development. Yet they were approved by regulatory agencies and widely marketed to producers and consumers. Toxic Bodies explores how scientific uncertainty has been manipulated to delay regulation, and shows how we can use history to make better policy.

Copies of Professor Langston's book will be available at our meeting.

Date & Time: Thursday, November 10, 2011

4:00 to 5:30 Board Meeting
5:00 to 6:00 Social Hour/ Networking
6:00 to 7:00 Dinner
7:00 to 8:30 Meeting, Program

Location: Great Dane East, Madison

The newest Great Dane Pub, opened in November 2010, is the drinking and dining destination that Madison's east side has been craving! Located at Grandview Commons, in the building that formerly housed the Cloud 9 restaurant and Jovian Tap Haus, the Great Dane Pub-Eastside offers the full, awesome Great Dane food menu and at least 10 Dane beers on tap at all times. The remodeled ground floor space includes a two-sided bar, six TV's, ample booth seating, a pool table, shuffleboard, darts and more! The elegant second story dining area features panoramic views of Lake Monona, Lake Mendota, the State Capitol and downtown Madison from nearly every table.

876 Jupiter Drive
Madison WI 53718
Phone: 262-442-1333

Directions: Even though the Great Dane is right off of I-90, there are no off ramps at Cottage Grove Road. Therefore you have to take some sides roads to get there.

From Milwaukee: Take I-94 and take a left on Co Rd N at exit 244 Cottage Grove. Take a right on Co Rd Bb/Cottage Grove Rd. Continue on Bb and take a right on Star Rd and then a left on Jupiter.

From Madison: Take 51/Stoughton Rd to Co Rd Bb/Cottage Grove Rd. Go East on Cottage Grove Rd over the interstate. Take a left on Star Rd and then a left on Jupiter.

Cost: \$30.00 (includes dinner, dessert, tax and gratuity) See Dinner choices below.

Cedar Planked Chive Buttered Salmon A six-ounce wild-caught Sockeye salmon fillet baked on a cedar plank. Served with fresh grilled asparagus and French country hash browns with chive butter sauce and lemon.

Tandoori Chicken Indian spiced "BBQ" chicken tenders char'grilled and served with almond fragrancd Israeli cous cous, tomatoes, artichokes, olives and grilled flat bread. Served with a lemon yogurt dipping sauce.

Inner Warmth Peanut Stew A stew of butternut squash, tomatoes, onions, garlic, ginger, hot peppers and cilantro in a zesty peanut sauce. Served over rice with beer bread.

All meals come with choice of soup or salad. **Soup:** Tomato Mushroom Bisque: A combination of tomato, herbs, fresh mushrooms and parmesan cheese. **Salad:** Mixed Green Salad: Our house salad of greens, tomatoes, cucumbers, carrots, radish, red cabbage, endive, red onions and croutons with choice of Gorgonzola Blue cheese, Balsalmic Vinaigrette, Ranch or French dressings.

Reservations: Please register online at www.aihawi.org with your credit card or complete the attached reservation slip and send it with a check payable to WI Section-AIHA. Payment must be received no later than the end of business on Thursday November 3, 2011. If you need to cancel your reservation, please contact Steve Strebel at 608-224-6216 by November 3rd or your check will not be returned.

WI-AIHA September 2011 Dinner Meeting and Technical Program

NAME _____ COMPANY _____

GUEST _____ COMPANY _____

CHECK ENCLOSED FOR: \$ _____

____ Student (Students are asked to pay up front to hold reservation, but this fee will be refunded upon arrival at the meeting)

MEAL CHOICES (choose one meal and then soup or salad)

____ (1) Cedar Planked Chive Buttered Salmon

____ (2) Tandoori Chicken

____ (3) Inner Warmth Peanut Stew

____ Soup or ____ Salad

*Please mail the completed form and your check to:
Steve Strebel, WOHL,
2601 Agriculture Drive, Madison WI 53718*

OR Register online at www.aihawi.org with your credit card!

*****Reservations must be received no later than November 3, 2011*****