A Flavorful Field
Putting together the story list for each issue of Momentum has been a challenge that I’ve looked forward to over the past several years. It is a task not because we can’t think of topics, but because there are so many exciting new areas of interest and so many great activities related to the College of Agriculture and Natural Resources that I want you, our alumni, parents and friends to know about!

The editorial staff reminds me over and over again we can’t tell every story in just one issue and we have to stick to a theme and a page limit! To that end, this issue features some of the fun topics that you might not always think about as being directly related to AGNR. We are proud of our efforts to bring you not only the most interesting stories but also to share that our faculty, alumni and staff are working on projects related to something we all do each day—eat! I hope that you find the stories interesting and that you’ll have a better appreciation of the business and scientific aspects of ice cream, wine, beer and the food that you eat each day.

This issue includes a re-cap of our annual awards program. It is always gratifying to recognize the excellence of our faculty and staff. Additionally, the AGNR alumni chapter takes pride in recognizing the excellence of our students and alumni along with presenting faculty awards. There are so many individuals who are very talented and passionate about their specific field that making decisions on who to recognize can be agonizing for those charged with the task. I offer my congratulations to all that were nominated and those that won. To be surrounded by so much talent and dedication over the years has been inspiring to me as dean.

This summer marks my tenth year as dean, and I will be stepping down as Dr. Craig Beyrouthy arrives in November to take the helm of this amazing and dynamic college. I know that each of you will give him the support that you have shown me and my wife over the years. I have enjoyed getting to know you and visit at different events and I know that our paths will continue to cross. I have enjoyed learning about the challenges facing the state of Maryland as well as developing opportunities with our talented faculty, staff, alumni and partners to design opportunities to meet those challenges for the betterment of the citizens.

There are so many AGNR stories yet to tell and I look forward to reading about them in future issues of Momentum!
Terp Farm

Growing nutritious vegetables and agricultural experiences for students

By Nancy Luse

In a program that has students clamoring to get their hands dirty, plus puts smiles on professor’s faces, there’s also the bonus of it possibly curbing the dreaded “freshman 15,” the added pounds students tend to gain from eating too much of the wrong foods.

Terp Farm, now in its second year of a three-year pilot program, is located on two acres of the approximately 200-acre Research and Education Center a little more than 10 miles from campus. The garden plot is used for classes as well as providing fresh ingredients for the school’s dining services.

“Today we had 380 pounds of produce brought to campus from the farm,” said an obviously happy Allison Lilly, sustainability and wellness coordinator for dining services. Tomatoes, Swiss chard and cabbage joined an impressive 50 pounds of basil that was destined to be turned into pesto. The produce was divided up around campus, some going to the commissary for the dining halls to use, some to catering and to the Green Tidings food truck that makes stops around campus. Also benefitting was the campus food pantry that assists those facing food shortages.

The idea for Terp Farm originated with the university’s sustainability committee when a goal was established to have 20 percent of the food prepared on campus being sustainable. “One thing the committee kept coming back to was students growing some of the food,” said Lilly. Community gardens—including one on a rooftop—were already part of campus, but in order to grow the food needed to meet their goal, Terp Farm was the answer, financed with a $124,400 grant from the Univer-
Another important part to the program was to tie it in to the academic community, said Lilly.

Chris Walsh, professor of plant science and landscape architecture, is a cheerleader for Terp Farm, which “I use as my lab for fruit and vegetable technology.” Before that, the only hands-on place was a greenhouse on campus. His students are in the classroom from 11 a.m. until noon and then “they grab lunch and eat in the van” on their way to the farm where they work until 4 p.m. “We always have good discussions in the van,” he said. Some days it might be how the dwindling number of farmers is at the same time expected to feed more people and how there needs to be a balance to also protect the environment. Other times it could be chatter about how the crops are doing.

Most of the two acres is in raised beds and there are also high tunnels for starting seedlings to be transplanted outdoors as well as for crops that spend the entire time under cover—fresh lettuce in winter, anyone? Students learn to survey and plot out where crops will go, as well as study soil quality, in addition to planting, transplanting and harvesting. “There’s always something going on,” Walsh said, and they work no matter the weather. His class is a requirement for plant science majors.

“Most of our majors grew up in Montgomery and Howard counties,” he said. “They’re suburban kids interested in farming and here they get the chance to see what it’s like on a small scale. I’ve been here 35 years and this is one of the things that students have really responded positively to and I’m happy to be involved in it.”

**IT TASTES SO FRESH**

Standing in the middle of the field putting down straw between tomato plants to prevent weeds, Karyn Owens was spending another summer on the farm. She also had classes out here last fall and this spring. “I can’t get away from it,” she said with a laugh, but it’s clear she doesn’t want to. She could care less about having nice nails and the same thing goes for her hair. “Farming is definitely a passion,” said the plant science major who grew up in Calvert County “on a square acre next to what used to be our family farm.”

The pleasure of getting her hands dirty is something she’d like other students to experience, even if they’re not enrolled in an agriculture discipline. She’s hoping for more scheduled volunteer days when they can “plant with us, harvest with us.”

Owens pronounced the soil at Terp Farm as “a nice sandy loam” and mentioned that they use all-organic fertilizers. “The best part about farming is seeing the end results. I’m like a babysitter for the plants. Everyone keeps asking me what I’m going to do...
after graduation; ultimately I’d like to keep farming.”

In the meantime, there was weeding to attend to, as well as harvesting Swiss chard, cucumbers and peppers, among other crops. Planting can be a little tricky. “The issue for us is that we feed more students in the fall, so the crops have to come in at around that time which means we have to delay planting.” During the school year, 27,000 meals a day are served on campus.

“Our food is a small percentage of that, but we’d like to think the chefs are encouraged when they consider where their produce is coming from,” Owens said, admitting that “I’m a little biased about how fresh it tastes. I eat things out of the field when I’m working. It tastes so fresh.”

Will Rogers, a chef for the Green Tidings food truck that goes around campus, attested to the quality of the produce. “It’s outstanding,” he said on a day that had cucumber and tomato salad on the menu. The tastiness of tomatoes is definitely noticeable, he said, especially when you consider the big growers from miles away that ship the fruit while it’s still green.

“The response (from customers) has been great,” Rogers said.

Guy Kilpatric is the farm’s lead agriculture technician, overseeing crop production. The English major who grew up in Western Maryland, “but not from a farm family,” nonetheless decided that it was a career he wanted to pursue and Terp Farm is a good fit. He said he enjoys seeing the progress of the students, knowing they will be equipped when they go to farms after graduation, knowing not just how to grow a crop, but also that “it’s a business and how to make a living at it.” He is also proud of the tangible part of the program—the fresh food that’s showing up on campus. As to what will happen at the end of the three-year pilot, he’s optimistic. “I felt confident from the start that it will continue past three years.”

For student Karyn Owens, the encouragement she experiences comes from struggling plants that could easily go either way, suddenly taking off. “I see little bees buzzing around the squash flowers of plants that once were sitting sadly in trays. It’s a good feeling to know we’ll have squash for the dining hall.”
Alumni winning in the state’s burgeoning wine business

By Ellen Ternes

When Dr. Joe Fiola, Viticulture Specialist for University of Maryland Extension, started talking to Maryland farmers about how the state could be a great place to grow wine grapes, he spent a lot of time on the road doing site visits to help growers evaluate their land’s vineyard potential.

Today Fiola does much of that site evaluation on his office computer. The technology is very helpful, he says, because otherwise, with the explosion of interest in starting a Maryland winery, he would be travelling all the time.
Maryland’s wine industry has grown from 11 wineries in 2001 to close to 70 today, with more springing up in every region. As the number of awards going to Maryland wine attests, quality also has risen. “They’re concentrating on the grape quality and fine-tuning their products,” Fiola said.

It’s not just wine that’s caught on. Maryland growers are turning to other adult beverage crops and products, such as hops for beer and apples for hard cider. There’s even a distiller producing commercial moonshine.

MomentUM talked with five alumni from the University of Maryland College of Agriculture and Natural Resources who produce adult beverages from their own crops. The keys to success, they all say, are to do your research, talk with other growers, be ready to work hard and think like an entrepreneur.

Advice from the Pros

• Do your homework; It’s agriculture and a business.
• Attend workshops and talk to other winery owners.
• Find a good vineyard site.
• Choose varieties that do best in your region.
• Plan on $15,000/acre to start a vineyard; 2-3 years for the first crop; 4-5 years for the first wine.
• Use the resources available, including:
  UM Extension - www.extension.umd.edu/smallfruit
  Maryland Wineries Association - www.marylandwine.com

Joe Layton ’70
Layton’s Chance Vineyard and Winery
Vienna, Dorchester County
www.laytonschance.com

Joe Layton says his favorite work is driving his tractor in the fields of the family’s Lazy Day Farm. Started by his father in 1948, the farm has 1250 acres of corn, soybeans and wheat.

But in 2000, the Laytons wanted another way to earn more money. Layton’s son, William ’96, and wife, Jennifer, wanted to return to the farm, and, says Joe “We had to find a new way to support two families.”

So, after six months of looking at the possibilities, the Laytons came up with the answer. Wine. “We started learning everything we could,” Joe says. “Every Sunday morning for two years, we sat down at the kitchen table and planned.”

Lazy Day still grows field crops, but today, Layton’s Chance Vineyard and Winery has 15 acres of grapes that produce 9,080 gallons of wine with names like Joe’s Cool Red, that are sold all over the state. There’s a tasting room, event site and vineyard tours, often led by Joe.

“I was confident as far as agronomy,” Joe says, “but with wine, the costs are so far ahead of the earnings. You try to decide what’s going to be popular five years from now.”

The work and risk have been worth it, Joe says. “I’m usually the last one out of the tasting room at night. I walk around and think ‘We really did this.’ It’s something I would never have imagined.”

Doris Wood Behnke ’84
Turkey Point Vineyard
North East, Cecil County
www.turkeypointwines.com

September, 2011. Doris Behnke and her husband were ready to harvest their first crop of grapes. They’d waited two years for the moment, but right before the harvest, the government shut down, holding up the permit they needed to sell wine. Then Hurricane Irene blew in.

“We lost the whole crop,” Behnke recalls. “We had to handpick five acres of grapes and burn them to keep them from rotting in the field.”

Behnke wasn’t new to the ups and downs of farming. Like four generations before her, she’d grown up working on the dairy farm that’s become Turkey Point Vineyard. It was a tough loss, she says, “but if disaster is going to happen, it’s best to have it in the first year.”

“I always had it in the back of my mind I’d like to start an agriculture business,” Doris says. In 2007, when she inherited a parcel of the family farm, the Behnkens decided that business would be a vineyard. Today they grow four varieties of grapes and produce seven wines, some award winners. They recently opened a tasting room on North East’s Main Street.

The Behnkens still work fulltime jobs off the farm, Doris as a Cecil County Extension agent, but they are in the vineyard many hours a week. “You question yourself every day if it was the right choice,” Behnke says, “but when you’re pressing the juice, it’s so beautiful, it gives me peace of mind knowing we have an agriculture adventure going on the farm that my ancestors worked hard on for so many years.”
Vic Aellen, ’81
Red Shedman Farm Brewery & Hop Yard
Mt. Airy, Frederick County
redshedman.com

“When you’re starting a business, you can’t just turn the key on,” says Vic Aellen. Aellen knows from experience. He saw his parents start the Linganore Winery in 1972 and build it into one of the state’s most successful wineries. In 2014, Aellen started a business of his own on the winery property, but the crop is hops, and the product is beer.

Aellen learned the beer craft when he lived in Grand Rapids, MI, from a couple of “Beer City, USA’s” best. He went on to become a head brewer and design and build a brewery there.

When he returned to Mt. Airy, the family thought a craft brewery would be a good way to diversify their wine business. The Red Shedman Farm Brewery was born. Within a year, five varieties of hops were in the ground, a 7,000-square-foot brewery and retail pub with 11 beers on tap were up and running, and five brews were in the can.

Red Shedman’s tasting room has helped build customer loyalty, and retail stores are open to taking new products, Aellen says. “The hardest thing is getting restaurants and pubs to sell from the tap. You have to be very proactive to promote your products.”

Aellen is already thinking outside the hops, making cider from local juice and planning cask beers and barrel aging. “We’re having fun,” says Aellen. “I’m always learning more about the art of brewing. It is a complicated mix of physics, chemistry and biology. It’s difficult to think the quest for the perfect brew will stop any time soon.”

Roy Crow ’77
Crow Vineyard & Winery
Kennedyville, Kent County

In 2008, Roy and Judy Crow took on two daunting tasks. They got married and they decided to start a winery on the Crow family farm, where Roy had been a dairy farmer. “I went from producing something you drink at the start of the day to something you finish the day with,” Roy says.

Roy and Judy both grew up on farms, so when they combined their families they wanted a new way to make the Crow farm sustainable. With corn and soybean prices unpredictable and the dairy herd gone, wine looked like a good future.

“I always wanted to market my own milk,” says Roy. “Now I can do that with wine.”

That decision led to a lot more than 10 acres of grapes and Crow’s eight varieties of wine. The Crows built their own winery, turned the old farmhouse into a B&B, and converted the milkhouse to a tasting room, where they pair their wine with local cheeses and other farm products, including Crow Farm Angus beef. Last year alone, Roy estimates, they had at least 3,000 visitors, many of them from neighboring Delaware and points north.

The best part of the venture, Crow says, “is working together on the farm, turning a commodity into a value added product that you’re proud of.”
Shelby Watson Hampton '07  
Robin Hill Farm & Vineyards  
Brandywine, Prince George’s County

From the time they bought Robin Hill Farm in 1955, Shelby Watson Hampton’s grandparents kept up with changing agriculture markets. They started with tobacco, brought in hogs, later planted nursery stock. Shelby had always wanted to return to the farm. In 2012, she and then fiancé, Wade Hampton, did just that, going into business with her aunt, Susan Watson, who was managing the farm. Together they came up with a plan to make the farm profitable again.

“The soil that was so good for the tobacco is also perfect for grapes,” says Shelby. “It wasn’t a romantic notion. We had the equipment we needed and the family knowledge. We know we need a good crop to keep the farm going.”

They did a lot of research, brought in a vineyard consultant and planted more than 2,000 vines. They’ll harvest their first retail crop next year and hope to have the winery ready soon after.

They also converted a horse barn into an event space. “Wade and I were the guinea pigs,” Shelby says about their April, 2014 wedding, the barn’s first, “and it’s really taken off. Income from the weddings is helping us stay in the vineyard business.”

Aunt Susan manages the vineyard and farm fulltime, while Shelby still works for the Maryland Department of Agriculture, but on weekends they’re all side by side in the vineyard or working an event until the lights are turned out.

“This is a long term business,” says Shelby. “It’s labor intensive, but I love the farm. It’s in my blood.”

Alumni share insight after dipping into creamery business

By Sara Gavin

Few treats are more tempting on a hot summer day than a heaping double-scoop of hand-dipped ice cream atop a sugary, crunchy cone. But for two alumni of the College of Agriculture and Natural Resources, ice cream represents much more than a sweet indulgence. It’s the future of the family farm.
“You have to offer something different than Cold Stone. It’s our story that makes us different,” says Chuck Fry, owner of Rocky Point Creamery in Tuscarora, Md.

Situated at the entrance to Fry’s dairy farm, Rocky Point Creamery is easily accessible from both Frederick, Md. and Leesburg, Va. Commuters and travelers passing through this area of Western Maryland routinely stop in for a scoop of Reese Pieces, Cowfee Chip, Salty Caramel Pretzel or one of the other 70 flavors Chuck’s daughter Gail makes fresh on the premises. The milk, of course, comes from the dairy herd housed on the hill overlooking the creamery.

While the creamery opened in the fall of 2011, the story behind it goes back a bit farther. In line to become a fourth generation farmer, Fry attended the College of AGNR in the early 1980s where he studied agricultural education and agricultural economics. He had planned to leave farming behind him and become a horticulture teacher but after a brief stint student teaching in Baltimore County, returned home to take over the reins at the farm from his ailing father.

“It was a tough decision to make,” says Fry. “I really didn’t know if I could do it.”

Fry has always approached farming with what he refers to as a “three-legged milk stool” business plan. A herd of roughly 170 Holsteins make up the first leg of the stool while crops, including corn, soybeans and barley, make up the second. Up until 2009, turkeys were the third leg in Fry’s stool but when they lost their turkey contract and milk prices were trending lower and lower, it was Chuck’s wife Paula who convinced him ice cream was the way to bring balance back to the farm.

Upon opening, the Frys kept their expectations low. “I think our initial business plan was to sell ten cones a day. We had no idea it would take off like it did,” says Fry.

Now, less than four years later, Rocky Point is serving more than 700 people a day on weekends in the summer. The line of customers clamoring for the creamy confections can snake around three or four times in front of the counter while a colorful array of frozen flavors tempts them from behind the glass.

Trail of Tasty Treats

Fry credits their success in part to the Maryland’s Best Ice Cream Trail, an initiative launched by the Maryland Department of Agriculture in 2012 as a way to encourage residents in the state to visit working dairy farms and to learn about where their food comes from.

“It’s a really good way of driving people around the state to see the dairy industry is still here and alive in Maryland,” says Fry.

The trail includes eight farm-based creameries and stretches from Washington County in western Maryland down to the Lower Eastern Shore in Worcester County, the home of Chesapeake Bay Farms, owned and operated by the Holland family.

Ken Holland ’64, a dairy husbandry graduate, is recently retired but his family has been farming in the Pocomoke area since the Civil War. Roughly three years ago, the Hollands decided the only way to keep their dairy farm profitable was to start making and selling cheese and ice cream.

“We felt like we had to get a higher value for our product,” says Holland. Holland eventually turned over the dairy farming operations to his son Danny but it was his daughter-in-law, Laura Holland, who took over the task...
of starting the creamery.

“I love to cook and this job is everything my other job isn’t,” says Laura Holland, who owns a DC-based concierge business.

Laura says she’s always had a deep respect for farmers cultivated mostly by her father; the late Joseph Trum- bauer, a longtime Extension agent in Somerset County and 1973 graduate of the College of AGR. Still, she never pictured herself living on a farm or developing a passion for ice cream.

“I know it sounds corny but I really just love making ice cream,” she says.

“I am never sad to get up and go to this job.”

In 2012, the Hollands installed a processing plant on their farm and opened up a retail store in nearby Ber- lin, Md. where they started selling their ice cream and cheese. Before long, they couldn’t keep up with the demand – especially for Laura’s signature flavors, like Blueberry Crunch, which contains chunks of homemade shortcake.

“They’re very popular. People like to go to the farm. They like to see, smell, hear and they like to believe they’re seeing where their ice cream is coming from,” says Semler. “In most cases, the product is excellent, which is also a very good selling point.”

However, Semler advises farmers to “do their homework” before taking any official steps towards launching a creamery operation.

“I’m the guy who asks the tough questions,” Semler says. “Who’s really interested? How is this going to work? Who’s going to do the work? It’s not something you can just add to your to-do list.”

Semler says figuring out zoning and health department regulations are one of the biggest hurdles farmers have to clear before deciding to get into the creamery game. And just like real estate, it’s all about location, location, location.

“If you’re in a holler down a crooked road, it’s probably not going to work,” he says. “Another thing to consider is: Do you have the personal- ity to work with the public? A lot of farmers choose to be farmers because they don’t really like interacting with people.”

Sweet Rewards

Still, Semler says many farming families have found that creameries are a good way to engage the next genera- tion, which might not be as interested in milking and feeding cows as they are in scooping and selling ice cream.

Both the Fry and Hollands now have three generations involved with their creamery operations.

“They think it’s cool,” Fry says of his grandchildren who work in the creamery scooping ice cream, washing dishes or feeding calves for public demonstra- tions on the weekends. “I don’t think they could’ve cared less about the cows before.”

For Fry, the creamery has also opened an avenue to incorporate his earlier interest in teaching into his farming operations. Throughout the school year, he welcomes thousands of students from Montgomery County to the farm and escorts them around on “do their homework” before taking any official steps towards launching a creamery operation.

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While the recipe for a successful creamery involves numerous ingredi- ents including a good business plan, strong work ethic and, of course, deli- cious ice cream, Fry says one element is particularly important: “If you don’t love what you do, it’s not going to work.”

Falling Branch Brewery founded by my oldest son, Alex, ‘13 Environmental Science and Technology, is an extension of our agri-tourism efforts. It was his idea to put in the hops and pursue opening a farm brewery as the Maryland farm brewery bill was passed about the time he graduated. I’m the vice president of this business and help facilitate all that goes into this new venture. Our hops have been growing for three years and they are doing well. The brew house is remodeled and ready for production. We are working with a brewer who also has a full time job as an engi- neer, so I’m the only one who can be here every day. Our license is pending but we hope that is completed soon. Hop harvest by hand is a pretty intensive job.

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Can’t say no to ice cream and other sweet treats? Researchers in the Department of Nutrition and Food Science are studying the chemical root of the sweet tooth and its effect on things like appetite and weight gain.

Researchers from the Department of Environmental Science and Technology are looking into how cover crops can help boost corn yields and reduce nitrogen applications.

Thanks to faculty from the Department of Plant Science and Landscape Architecture who helped develop the Fall Soil Nitrate Test, farmers growing wheat for this hamburger bun were able to determine whether or not to apply nitrogen to assist their crop.

Nine University of Maryland Extension wines received medals in the 2014 American Wine Society Amateur Wine Competition, including one that earned a “Double Gold” – the highest honor awarded by the judges.

Extension educators planted a Hop Yard at the Central Maryland Research and Education Center to help gather data for MD farmers interested in capitalizing on the popularity of craft beer and micro-breweries in the region.

At the heart of nearly everything the College of AGNR does is food – growing it, making it safer, assessing its nutritional benefits, figuring out how to produce more of it with fewer resources. From before a seed is planted in the ground to after a fork makes its way to a mouth, researchers from the College of AGNR are studying all things related to food on a local, regional, national and global scale.

University of Maryland Extension experts then take that research out to the people of the state, making them more aware of where their food comes from so they can make informed decisions for themselves and their families. Here, we’ve dished up a few lesser-known “bites” of information to chew on:

Getting locally grown produce in your salad (like these veggies from Terp Farm) is easy thanks to the abundance of farmer’s markets and CSAs throughout Maryland. Faculty from the Department of Agricultural & Resource Economics helps farmers develop plans and contracts to market their products and manage consumer expectations.
2015 AGNR Faculty & Staff Excellence Awards

Off-Campus Staff Excellence Awards

Libby Dufour, Assistant Director, Animal & Avian Sciences Undergraduate Program

In her role within the Animal & Avian Sciences Department, Libby is responsible for advising students, supporting faculty in their work as advisors, recruiting prospective students and collaborating on curriculum review and revision. Faculty and staff members within her department tout Libby’s ability to carry out these critical tasks with the highest possible standards. She is called upon for advice by faculty, staff and students alike and represents the department at various community events. Libby never misses an opportunity to talk with prospective students and their families about what ANSC has to offer and inspires others to further their outreach efforts on behalf of the department as well.

Linda Smith, Administrative Assistant II, UME Frederick County

Over the 30 years Linda has served as an administrative assistant in the Frederick County Extension Office, she has adapted to many changes within the university, the College of AGNR, Extension and technology — going from typewriters and mimeograph machines to computers and copiers. As the administrative support for the Area Extension Director and Family and Consumer Sciences office, Linda fills the roles of assistant, coordinator, problem solver, repairman, courier, delivery person and leader whenever the need arises. Co-workers praise Linda for her work ethic and describe her as professional, thorough, honest and the point-person whom everyone in the office turns to for guidance.

On-Campus Staff Excellence Awards

Jennifer Reynolds, Coordinator, UME Equine & Poultry Activities

Jennifer assists Extension faculty all over the state with the planning and execution of equine and poultry educational programming. This includes a four-day University Seminar Series at the Horse World Expo, a two-day Mid-Atlantic Nutrition Conference, Introductory to Farriery and Nutrition Clinics, Maryland 4-H Poultry Bowl, multiple statewide Poultry Expos and multiple pasture management trainings each year. Jennifer is involved in the planning and marketing of the events, securing speakers, negotiating contracts, equipment rental, food coordination, registration, moderating the events and event impact evaluation. Colleagues describe Jennifer as a dedicated staff member who works tirelessly for the good of the College of Agriculture and Natural Resources.

Non-Tenure-Track Faculty Awards

Paul Goeringer, Research Associate & Extension Legal Specialist, Agricultural & Resource Economics

Paul has established himself as a leader of the Agricultural Law Education Initiative, a partnership between the College of AGNR, the University of Maryland Carey School of Law and University of Maryland Eastern Shore established in 2013. Since that time, Paul has filled a major void of legal outreach that previously existed in Maryland by traveling to countless meetings to make presentations or provide legal counsel and advice to producers across the state. Paul has authored more than 100 educational articles covering a host of legal issues important to Maryland’s agricultural community. He also played a major role in carrying on the substantial and well-received risk management outreach program left short-handed by a faculty member’s retirement. Paul provided continuity for the program and was able to adapt it to address new issues raised by the passage of the 2014 Farm Bill.

Trish Steinhilber, Extension Associate & Program Coordinator, Agricultural Nutrient Management Program

As an Extension Associate and Program Coordinator for the Agricultural Nutrient Management Program, Dr. Steinhilber’s insight and expertise is regularly sought by the Governor’s office, the heads of state agencies, federal agencies, agricultural and citizen constituent groups and farmers across Maryland. Dr. Steinhilber has developed, imposed and maintained the highest standards for program delivery during her long-standing leadership of the externally funded nutrient management program. A true believer in rigorous training and pro-active preparation, she has infused continuous life-long learning into her expectations for the two dozen nutrient management advisors who deliver technical information to the agricultural community. Dr. Steinhilber has a passion for teaching in the university classroom and in professional continuing education sessions and is described as a fair and demanding supervisor who inspires and requires excellence from those around her.
**Amanda Rockler, UME Agent & Regional Watershed Restoration Specialist**

During her three years as a tenure-track Extension educator, Amanda has achieved an impressive scholarly, Extension program and service record. She has authored or co-authored multiple articles and publications, assisted in securing grants totaling more than $4 million and been invited to make dozens of regional and national presentations. Amanda has provided leadership for several major programs including the Watershed Stewards Academy, Restoring the Environment and Developing Youth (READY) and Chesapeake Bay Landscape Professional Training. She also works with four Chesapeake Bay Landscape Professional training programs. Amanda has achieved an impressive scholarly, Extension program and service record. She has authored or co-authored multiple articles and publications, assisted in securing grants totaling more than $4 million and been invited to make dozens of regional and national presentations. Amanda has provided leadership for several major programs including the Watershed Stewards Academy, Restoring the Environment and Developing Youth (READY) and Chesapeake Bay Landscape Professional Training. She also works with four Chesapeake Bay Landscape Professional training programs.

**Stephanie Lansing, Assistant Professor, Environmental Science & Technology**

Dr. Stephanie Lansing is a competitive research force while dedicating much energy to teaching and leadership of students enrolled in her courses or busy working in her lab. Dr. Lansing’s research focus is agricultural and municipal waste treatment, anaerobic digestion design, microbial fuel cells and sustainable technologies for developing countries. Her work often takes her to those developing countries where she conducts research while also providing service to the communities. In one example, she and her team train locals in Haiti to use digesters to convert waste to energy and water. Dr. Lansing has received more than $1.5 million in research grants in the past five years from agencies ranging from USAID to NSF. She’s published 15 peer-reviewed articles in high-impact journals from this funded work, leading to more than 300 citations.

**Utpal Pal, Associate Professor, Veterinary Medicine**

Dr. Pal is a leading expert in the biology of Borrelia - the bacteria that causes Lyme disease - and scientists all over the world seek his advice on research. He has helped identify antigens of the bacteria for development of vaccines and diagnostics. Since joining the faculty in the 2006, Dr. Pal has authored two book chapters and 45 papers that have appeared in prestigious and high-impact journals. As a principal investigator, he has received two intramural and 11 extramural grants, including four concurrent NIH grants, totaling more than $7.1 million. On top of his research, Dr. Pal serves as major advisor for five Ph.D. students, supervises six postdoctoral fellows and leads a graduate level course on infectious disease.

**Bruce James, Professor & Director, Environmental Science & Policy Program**

A tenured professor, Dr. James is the first and so far only Director of the Environmental Science & Policy Program. He has helped identify antigens of the bacteria for development of vaccines and diagnostics. Since joining the faculty in the 2006, Dr. Pal has authored two book chapters and 45 papers that have appeared in prestigious and high-impact journals. As a principal investigator, he has received two intramural and 11 extramural grants, including four concurrent NIH grants, totaling more than $7.1 million. On top of his research, Dr. Pal serves as major advisor for five Ph.D. students, supervises six postdoctoral fellows and leads a graduate level course on infectious disease.

**Paul R. Poffenberger Excellence in Teaching & Advising Award**

**Gary Felton, Associate Professor & Extension Water Quality Specialist**

Dr. Felton is active in state Extension programs, focusing primarily on nutrient fate and transport. This includes improving agricultural practices for the protection of human health, water quality and the environment. Dr. Felton has maintained Extension and research programs as a water quality specialist with responsibilities in composting, non-point source pollution, water quality and ground water hydrology. He has been instrumental in bringing in $7.5 million in grants, $4 million of which was directed solely to Extension activities. He has provided exemplary leadership for Extension, serving on the UME Faculty and Staff Advisory Committee where he helped develop a number of important studies, reports and recommendations.

**Dean Gordon Cairns Award for Distinguished Creative Work and Teaching in Agriculture**

Frank Coale, Professor, Environmental Science & Technology

Dr. Coale joined the College of AGRN in 1993 as associate professor and Extension specialist for agricultural nutrient management. He launched an innovative research and Extension program through which he would become an internationally recognized leader in his field. To date, Dr. Coale has published more than 50 refereed journal articles and more than 150 Extension publications. He has delivered nearly 200 scientific presentations and more than 500 Extension educational talks. Dr. Coale has mentored 31 graduate students and has supported his programs with more than $15 million in external grant funding. In 2006, Dr. Coale became the inaugural chair of the newly formed Department of Environmental Science and Technology, a role he filled for six years during which time he added nine tenure-track faculty members to the department’s ranks. He now serves as Director of the Gemstone Program for the university’s Honors College – a unique and prestigious multidisciplinary four-year research experience for selected undergraduate students of all majors.
Despite clouds and unseasonably cool temperatures, crowds still flocked to College Park on April 25th for the 17th annual Maryland Day and 90th annual Ag Day. Hands-on educational activities, livestock shows, riding demonstrations, games and crafts make Ag Day Avenue a popular spot every year!

AGNR Students Receive NOAA Hollings Scholarship

Three College of Agriculture and Natural Resources students received the prestigious National Oceanic and Atmospheric Association (NOAA) Hollings Scholarship. Awarded to just 120 students across the country annually, the scholarship provides a two-year, $8,000-per-year scholarship, as well as a 10-week, full-time paid internship position starting the summer after the recipient’s junior year. Environmental Science and Policy sophomore Annie Rice, as well as Environmental Science and Technology sophomores Maya Spaur and Victoria Monsaint-Queenee (also double majoring in English and concentrating in Environmental Health), were among nine students from the University of Maryland who received a NOAA Hollings Scholarship.

UMD Wins EPA Campus RainWorks Challenge

The U.S. Environmental Protection Agency awarded first prize in the demonstration project category of the national Campus RainWorks Challenge to an interdisciplinary team from the University of Maryland. The team consisted of four landscape architecture students including Harris Trobman, Penny Jacobs, Nicholas Yoder and Johnathan Gemmell as well as civil engineering students Jaison Renkenberger and Yan Wang. The students were advised by Dr. Victoria Chance, an assistant professor in the Department of Plant Science and Landscape Architecture (PSLA). The team’s design focuses on a prominent seven-acre site next to the university’s Memorial Chapel on the College Park campus.

Alternative Break Students Work to Save the Bay

While many University of Maryland spring breakers were vacationing in hot sunshine and warm ocean waters, 13 students, including five from the College of Agriculture and Natural Resources, camped along the Phillip Merrill Environmental Center’s private Annapolis beach sleeping in tents, cooking on camp stoves and doing their part to save the Chesapeake Bay by working on a variety of projects with the Chesapeake Bay Foundation.
AG-complishments

Rhodes Receives DPI’s Distinguished Citizen Award

Delmarva Poultry Industry (DPI) presented Jennifer Rhodes, Senior Extension Educator in Queen Anne’s County, with the J. Frank Gordy, Sr. Delmarva Distinguished Citizen Award, DPI’s highest honor, at the organization’s annual banquet in April.

New Leader for Department of Animal and Avian Sciences

The beginning of summer brought with it a new chair for the Department of Animal and Avian Sciences (ANSC). Dr. Chad Stahl took over the reins at ANSC on June 1st. Stahl most recently worked at North Carolina State University where he served as a professor in the Department of Animal Science. He has also been an assistant professor in the Department of Animal Science at Iowa State University. Originally from southern New Jersey, Stahl earned a bachelor’s degree in animal science from NC State, as well as a master’s and PhD in animal science from Cornell University. His research focuses on developmental nutrition primarily utilizing the pig as a model species.

Dr. Stephanie Lansing Recipient of 2015 ConE Junior Faculty Award

The University of Maryland Council on the Environment (ConE) named Dr. Stephanie Lansing, an assistant professor in the Department of Environmental Science &Technology, the recipient of the 2015 Junior Faculty Award. The Council presents the award annually to a faculty member who has demonstrated outstanding accomplishments over the previous three to five years that have raised the profile and visibility of the university through significant contributions to environmental issues across the full range of professional activities: student impact, seminal contributions to the literature, extraordinary service pursuits, and/or collaboration with external non-governmental organizations. Dr. Lansing received a plaque and cash prize of $3,000 and delivered a presentation about her research related to anaerobic digestion at a cross-campus seminar held in early June.

Landscape Architecture Faculty Receives International Award

Victoria Chanse, PhD, an assistant professor in the Department of Plant Science and Landscape Architecture, was recognized with the 2015 Excellence in Service Learning Award from the Council of Educators in Landscape Architecture (CELA). Chanse received this prestigious award during CELA’s conference held at Kansas State University. Each year the council honors up to two faculty members for accomplishments in the area of outreach or service-learning education. Chanse received the junior level (3 to 10 years of experience) service learning award for her work on sea level rise design and planning investigations on Maryland’s Eastern Shore that involved graduate and undergraduate students at the University of Maryland. She was also recognized for leading students in projects focusing on social and design dimensions of stormwater management in Washington, D.C. and areas of Maryland.

Perfect Piggies

Eighteen piglets born early this spring were the result of two years of intense research by scientists in the College of Agriculture and Natural Resources and represent a breakthrough in the field of genetic engineering. This winter, Bhanu Telugu, PhD, an assistant professor in the Department of Animal & Avian Sciences (ANSC) and Ki-Eun Park, PhD, a faculty research assistant in ANSC, successfully produced genome-edited pigs using a recently developed, groundbreaking technique called the CRISPR system. Park and Telugu’s lab is one of only a handful in North America to successfully use the method in pigs. The research duo plans to look for other applications for improving animal welfare, including disease resistance.
**Fearless Foaling**

This summer, the College of Agriculture and Natural Resources began a Launch UMD fundraising campaign called Fearless Foaling to benefit the equine studies program. A goal of $10,000 was met within the first two weeks of the campaign! Generous donations will help cover unexpected emergency veterinary costs the program incurred after a thoroughbred filly born this spring on the Campus Farm experienced serious health complications. Thanks to quick actions of UMD faculty, students and staff, the filly is now doing great!

However, the equine studies program still needs assistance to sustain its future and to accommodate the growing interest foaling has generated with students on campus. The program would like to expand and add a third warmblood/thoroughbred foal to the program next year to provide more hands-on experience for students. Visit go.umd.edu/fearlessfoaling to learn more.

**CYC Come Alive Outside**

Kids enrolled in the Center for Young Children (CYC), located on the University of Maryland College Park campus, now have an updated, interactive playground space thanks to a project led by Professor Steve Cohan, coordinator of the Landscape Management Program in the Department of Plant Science & Landscape Architecture. As part of the national Come Alive Outside campaign, which aims to encourage children to step away from screens and handheld devices to enjoy the outdoors, Cohan brought together students from his Landscape Management Program as well as the College of Education and School of Architecture, Planning and Presentation. Kindergartners at the CYC helped brainstorm concepts for the new playground space and UMD students helped make them a reality. A Launch UMD fundraising campaign to pay for the new playground equipment was fully funded, raising more than $11,000. UMD Provost Mary Ann Rankin cut the ribbon at the playground’s official opening in May.

**Landscape Architecture Alumni Awarded for Building a Better World**

The Landscape Architecture Foundation’s prestigious Olmsted Scholars Program recognized two University of Maryland scholars for their outstanding work in the field of landscape architecture this spring. Harris Trobman, who completed a Master of Landscape Architecture in May, was named one of only six National Olmsted Scholar Finalists. Dorsa Afsharjavin, who completed a bachelor’s in landscape architecture from UMD in December of 2014, was chosen as a University Olmsted Scholar. Each year, the Olmsted Scholars Program recognizes one outstanding student from each accredited landscape architecture program in the U.S. and Canada, along with the jury-selected graduate and undergraduate national award winners and finalists.
Congratulations to the Class of 2015!

Congratulations to the recipients of the 2015 College of Agriculture and Natural Resources Alumni Awards! The honorees were celebrated at an awards banquet held at the University of Maryland’s Samuel Riggs IV Alumni Center on April 16. From left, are Dean Cheng-i Wei and his wife Wen Pei, named honorary alumni of the College of AGNR; Lynn Little, Washington County Family & Consumer Sciences, Excellence in Extension; Abani Pradhan, PhD, Nutrition & Food Science, Excellence in Instruction; Robert Morris, College of AGNR Alumni Chapter President; Erik Lichtenberg, PhD, Professor, Agricultural & Resource Economics, Excellence in Research; Peter May ’92 Environmental Science & Technology, Outstanding Alumnus; Angela Peranton, Outstanding Student, 4-year program, Environmental Science & Technology; Mike Barrett, representing Mid-Atlantic Association of Golf Course Superintendents, Circle of Friends award winner; Nicole Fiorellino, Outstanding Graduate Student, Environmental Science & Technology, PhD Candidate; Bryan Hogan, Outstanding Student, 2-year program; Govindarajan Dhanasekaran PhD ’05 Veterinary Medicine, Merck Research Laboratories, Outstanding Alumnus Early Career.

On Friday, May 22nd, roughly 250 students became graduates (and new alums!) of the College of Agriculture & Natural Resources. The College of AGNR presented 220 Bachelors of Science (BS) degrees, 26 Masters of Science (MS) degrees and 13 doctoral degrees. We can’t wait to see what big things the AGNR Class of 2015 will go on to achieve!
Virgus Ray Cardozier, former professor and department chair of agricultural and Extension education at the University of Maryland and professor emeritus of higher education administration at the University of Texas at Austin, died in Austin, Texas, November 2, 2014 of complications from a stroke.

Dr. Cardozier was born on April 2, 1923 and reared on a farm in north central Louisiana. He enrolled at Louisiana State University in 1940 where his studies were interrupted in May 1943 when his entire class of ROTC cadets was called to active duty in the Army. He served in the Southwest Pacific Theater.

Following the war, he completed college and taught adult education in Shreveport. In 1949 he returned to LSU to complete his master’s degree and then to The Ohio State University where he earned his PhD in 1952. He completed post-doctoral studies at the University of Michigan and the University of California at Los Angeles. He accepted a position in private industry in Memphis where he met and married Nancy Fyfe, a sculptor and graduate of the Art Institute of Chicago. In 1957 he joined the faculty of the University of Tennessee as an associate professor in the College of Education. He moved to the University of Maryland in 1960 where he served as professor and department chair of the Department of Agricultural and Extension Education for 10 years.

In 1970 he was appointed vice president for academic affairs for the newly authorized University of Texas of the Permian Basin in Odessa. Four years later he was named president and served in that capacity for eight years. He moved to the University of Texas at Austin in 1983 to become director of the higher education administration doctoral program. He co-authored or authored ten books about higher education. Following retirement, he continued lecturing and led seminars in higher education in Austin. Memorial donations may be sent to the Cardozier Fund at the LSU Press, Louisiana State University, 338 Johnston Hall, Baton Rouge, LA 70803.

Ed Downey ’52, Maryland 4-H Foundation Board of Directors member, University of Maryland and 4-H program philanthropist, died June 7, at his home from liposarcoma, a rare type of cancer that arises in deep soft tissue. Ed was born in Cumberland, grew up in College Park and attended the University of Maryland. After graduation he joined the Air Force as a second lieutenant and served in Korea. He started two companies, one that published magazines and coupon flyers for military families, and the other an information technology company which collected and analyzed scanner data from retailers, primarily military commissaries.

Ed’s father, Mylo S. Downey, was a first Indian-born students to attend the University of Texas protecting and restoring wilder-

Katherine “Katie” Laurie Kinney Wash ’78, agricultural resource economics, died January 31, in Oregon. She was 64.

Katie was raised in Olney, graduating from the Sandy Spring Friends School before earning her bachelor of science degree in resource economics from the University of Maryland and chemistry at Antioch College. She earned her master’s degree in interdisciplinary science and education at Western Oregon University, and was a PhD candidate at the University of Washington in Seattle where she studied educational media.

Katie was a child of the ’60s, went to Woodstock, worked with the Quakers advocating for civil rights in the South and participated in a variety of peace marches. She worked for the National Park Service as a park ranger in the Everglades National Park, the Great Smoky Mountains, in Sequoia & Kings Canyon National Parks and for the Corps of Army Engineers at the Bonneville Visitor Center in the Columbia River Gorge National Scenic Area. Katie spent most of her career with the Bureau of Land Management in California Desert Conservation Area where she served as the wilderness specialist for the Ridgecrest field office between 1988 and 2002. Among her many accomplishments, she is credited with starting the Sand Canyon Environmental Education Project in Ridgecrest, Calif., now in its 20th year educating children in desert ecology and history. Katie also established the California Wilderness Restoration Team with the Student Conservation Association, which is still operating throughout the state protecting and restoring wilderness. Katie retired from the BLM in 2008.

In retirement she put her boundless creativity and energy into several local organizations including the Oregon Extension Office’s Master Food Preserver and Master Gardener programs, teaching canning and gardening skills. She was a mentor for the student advising program at the North Bend High School where she assisted numerous students applying for admission to college, scholarships and grants. Always looking to help those in need of a boost, she helped to establish a donated clothing outlet in the high school for students in need of assistance. She loved to garden, gather wild mushrooms, hostiprte, prepare exotic dinners, write poetry, travel and connect and care for others. But mostly, she loved spending time with her family. Her life was a testament to the Quaker motto “Let your life speak.”

She is survived by her parents, Herb and Betsie Kinney of Coos Bay, Oregon, her husband Dave who she married in 1987 and her son and daughter, Galen, both living in the Portland area. She was preceded in death by her beloved brother, Jon Brian Kinney.

In recognition of Katie’s lifelong commitment to education, donations may be made to the Katie Wash Memorial Scholarship Fund at the North Bend High School, 2323 Pacific Ave., North Bend, OR 97459. A memorial service was held February 21, at the North Bend Community Center. Aashes will be interred in the family plot at the Quaker Cemetery, Society of Friends in Sandy Spring.
As the summer draws to a close, there is great excitement in the air as AGNR welcomes Dr. Craig Beyrouty as dean November 1.

Dr. Beyrouty comes to Maryland with more than 35 years of teaching, research and Extension experience. Most recently he served as dean of the College of Agricultural Sciences at Colorado State University and concurrently served as director of the Agricultural Experiment Station. Previously he held positions as professor and head of agronomy at Purdue University and professor at the University of Arkansas. He has led international research, teaching and administrative activities across the world, in places such as Rwanda, Tokyo, Madrid and Moscow.

Dr. Beyrouty earned his PhD and MS degrees in soil chemistry from Purdue University and a BS in soil science from Cal Poly State University. He is a fellow of the Soil Science Society of America and the American Society of Agronomy.

We look forward to seeing you at these upcoming signature events for AGNR and the agricultural community! We know that you will make him feel welcome in Maryland.