I am always impressed by and proud of all the wonderful things going on in the College of Agriculture and Natural Resources and I am happy to share some of AGNR’s achievements and exciting news through this magazine. While this issue of Momentum features the diverse and dynamic activities in the Department of Nutrition and Food Science, please take time to read and appreciate the breadth and variety of student, faculty and staff activities and accomplishments across the campus, around the state, nation and world as presented in the “back” of the magazine. We often say that AGNR touches everyone’s life every day, and I think you’ll find that this is true in the news printed in these pages that represent a small fraction of all that our college does with so many partners in the private and public sector.

As you may know, my background is in nutrition and food science and while I am familiar with many of the areas of expertise in AGNR’s NFSC Department, I am also fascinated with the new areas of study and outreach by our faculty. I am constantly learning and asking students, faculty and partners to think bigger and bigger in meeting the needs of Maryland, the U.S. and the world when it comes to food safety, nutrition and food science. I am proud when I see our folks meeting these challenges.

While you will find this issue jam-packed with interesting information, please know that there is much more that is going on and that space just does not allow us to include everything. I encourage you to visit the websites of our departments and University Extension units across the state where even more activities and accomplishments are shared. From www.agnr.umd.edu you can click on Academics, Extension or Research or enter a topic in the search area to learn more about what AGNR has going on!

I am proud to be dean of a college that touches the lives of so many through the significant work we are doing through academics, research and Extension.

Please check out events listed on the inside back cover and I hope to see you at AGNR events throughout the rest of 2011 and into 2012.
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http://www.agnr.umd.edu

It is the policy of the University of Maryland, College of Agriculture and Natural Resources, Maryland Agricultural Experiment Station, and University of Maryland Extension that all persons have equal opportunity and access to programs and facilities without regard to race, color, gender, religion, national origin, sexual orientation, age, marital or parental status or disability.
Grape juice is a popular drink especially among toddlers, but it’s what is left over after making the sugary beverage that might be the most beneficial to the body. A patent secured by the University of Maryland Department of Nutrition and Food Science exhibits how to take the seed meal left over after pressing fruit seed oils and turn it into a healthy food product.

By Krista Brick
Former Ph.D. Student Jeffrey Moore and Acting Department Chairman Professor Liangli (Lucy) Yu worked together on a research project on fruit seed meals and their health benefits. What they wound up with was a patent on a new technology that takes the leftover seed meal and incorporates them into a food product recipe.

“Juice companies process tons of grapes a year and the seeds are not used. There are large supplies of these seeds that are free or inexpensive to purchase that we found a new use for,” Dr. Moore said.

Dr. Moore had a background in research and development at food companies before embarking on the Ph.D. research project.

“I used my experience as a food scientist to put things together to make an ingredient useful in a food product,” he said.

The research project took about four months and involved testing different particle sizes of the seed meal for consumption and sensory perception. Too large and the seed meal was gritty, too small and the meal required too much processing. Dr. Moore said the researchers who were also the tasters went through about 20 formulations that didn’t taste good before finding the right mix.

“The black raspberry worked the best of the ones I tried, in particular in combination with chocolate,” he said.
Grape and black raspberry seeds showed the most promise for creating a nutritional product. In each seed type are vital chemicals making them high in antioxidants and alpha linolenic omega-3 fatty acids. They also contain important dietary fiber useful in the human diet to combat cardiovascular disease. About 10 to 20 percent of the weight of the finished food product would be seed meal if formulated according to the recipes created through the research project.

The seed meal, once processed, was implemented in foods like muffins and breads. Dr. Moore and Dr. Yu worked to find recipes that would be tasty and healthy, incorporating enough seed meal to prove beneficial to the body. The scientists evaluated using the seed meal as a yogurt topping but found it challenging to incorporate enough seed meal to be a beneficial ingredient without being gritty. The yogurt application was abandoned.

The provisional patent was filed through the University of Maryland January 19, 2006, and the full patent applied for a year later. The abstract reads: “The invention provides premixes in solid particulate form comprising fruit seed or fruit seed fractions for the preparation of food products supplemented with linolenic acid, soluble or insoluble dietary fiber, antioxidants, phytochemicals or any combination thereof and methods of preparing and using the premixes and supplemented food products of the invention.”

A company in South America purchased the rights to the patent from the University. Dr. Moore was not sure the name of the buyer or plans for the invention.

“The motivation for me is finding a way to document this innovation and find someone who could pick it up and develop it to impact consumers. We have done the basic research and it is up to someone else to apply it,” he said. “I would be really excited to see the product, but since the rights were purchased from someone in South America I am not crossing my fingers that it will reach a supermarket around the corner.”

Dr. Moore graduated with a Ph.D. in food science from the University of Maryland in 2007. He now works for Food Chemicals Codex, United States Pharmacopeia, a not-for-profit company in Rockville. He works on analytical testing, applying food science to develop testing methods to evaluate the quality and authenticity of food ingredients.
When you were a kid, food wasn’t just food; it was a wonderland of potential magic. Oh, the potions you could create! Plain old carrots could make you fly. Boring broccoli could take you back in time. The possibilities were endless with the flick of an imaginary wand until Mom scolded, “Stop playing with your food!”
Well, Dr. Qin Wang, an Assistant Professor in the Nutrition and Food Science Department at the University of Maryland, may be all grown up, but she’s still playing with food, and teaching students to play with it too. Her research in food nanotechnology is leading to innovative new food-related products, and her course in product development is giving students a chance to wear the wizard hat.

Nanotechnology is not a new concept in electronic and biomedical fields, but for food, nanotechnology has only begun; its use stretches back just 10 to 15 years. In food nanotechnology, nanoparticles within polymers (molecules made of bound structural units, like links forming a chain) are created, explored or manipulated to produce new outcomes. To be considered nano, polymer particles must be no larger than 100 nanometers, or 1 billionth of a meter, in at least one dimension. These nanoparticles determine food properties, such as color, solubility and digestibility. By altering food polymers, Wang is able to create new products that could end up on your dinner table.

Ever wonder why you need to eat so many fruits and vegetables to achieve your daily quota? Many bioactive compounds, like polyphenols and omega 3 fatty acids that provide essential nutrition are unstable, making them susceptible to high temperature and oxidation. Additionally, once they are in the body, these compounds dissolve slowly. However, our bodies process them quickly, meaning only a small amount of these compounds actually reach our body systems. At times you may only absorb 10 percent of these important antioxidants and essential fatty acids that foods offer. That is why Wang designed more efficient delivery systems made of food polymers to increase the stability and bioavailability of vitamin E and selenium, and she is currently working toward the same for vitamin D and omega 3. This means that items like fruits and vegetables can retain more of their nutritional value.

Produce, especially fresh-cut fruits and vegetables, are expensive and have a short shelf-life. Wang, who has collaborators in government, university and industry sectors, is currently collaborating with Dr. Yaguang (Sunny) Luo from the USDA to create an edible protein coating for fresh-cut produce that mitigates microbial growth. By using control-released anti-microbial agents, the coating sustains a prolonged anti-microbial effect. Wang is also working to strengthen food packaging by arranging tiny nanofillers to seal gaps
in food polymers, preventing openings that release moisture and gases, like carbon dioxide and oxygen. With enhanced packaging and anti-microbial coatings, fresh-cut produce can stay fresh for much longer.

Food nanotechnology’s impacts can even stem beyond the food industry, for example, to the biomedical field. Silver is often used in wound dressings for its ability to keep bacteria out. The downside is silver can cause skin discoloration and other immune responses when released into the human body. Wang is researching ways to replace synthetic polymers in wound dressings with biodegradable, biocompatible food polymers to prevent silver from entering the blood stream. The research results were recently submitted for journal publication and a patent application.

It’s no wonder why Wang sees a hopeful future for food nanotechnology. “I think it holds lots of promise for the food industry and has lots of possibility for the future. It could be used to enhance flavors, textures or even colors in addition to freshness.” Although Wang has an optimistic outlook, she cautions, “We also have to keep in mind the uncertainty of engineered nanomaterials.” With food nanotechnology still in its pioneer stages, the safety and toxicity of engineered food products remains a concern. However, with the obvious potential for new and interesting products, University of Maryland students are taking notice.

Along with teaching graduate students in Food Polymer Science, Wang also has many undergraduate Food Science majors in her Capstone course, Food Product Research and Development. The course is designed to lead students through the product development cycle from brainstorming to creation to marketing by tasking them with creating their own original food product. Students start from scratch and use food chemistry, food processing, food microbiology and imagination to create a brand new food, which they must also package and market appropriately, including identifying the product’s cost and target demographic. “This will encrypt students with the knowledge they’ve learned so they can use it in their future endeavors,” says Wang. Another benefit to all of this practical knowledge? The taste test. After developing their product, students can invite guests to taste it during their product presentation.

Wang’s ideas for the course’s future include a possible contest between the teams. The winners would have their new product submitted to the Institute of Food Technologists (IFT) Student Association Undergraduate Research Competition where they could win prizes like a $500 travel award. Who knew playing with your food could be so productive?
By Krista Brick

If you plan to enroll in the University of Maryland College Park NFSC Dietetic Internship program be prepared to think outside the lunch box.

These students are learning not only the traditional clinical roles where dietitians plan school lunch menus and evaluate hospital meals for patients, but as program graduates they are found employed at the National Institutes of Health performing nutritional analyses, at the New England Dairy & Food Council providing nutritional education for the NFL’s Play 60 initiative and at the Center for Nutrition Policy and Promotion helping millions of Americans make better food choices.
The key is the unique way this internship program folds technology and nutrition informatics into its curriculum to turn out registered dietitians that are at the cutting edge of innovation and information.

When Lee Unangst was looking for an accredited dietetic internship program to complete his quest to become a registered dietitian, there was little question where he would attend. “I think the offering of an IT (information technology) focus was very unique. I think lot of what we do as dietitians is communication,” he said.

Unangst is a dietitian informaticist for the National Institutes of Health. His primary role is administering a computer system responsible for his department operations. That department takes recipes developed by chefs and forms nutritional analyses on them. The information is passed on to the clinical dietitian to assess them for compliance with patients’ diets.

“We are assuring that patients receive food that is safe for their diet restrictions,” Unangst said.

Unangst got his dietetic undergraduate degree from the University of Maryland, College Park in 2004. He started his career working for a weekly electronic magazine called the “Six O’Clock Scramble” which provided recipes and shopping lists for menus along with a nutritional analysis of the meals.

He chose the University of Maryland Dietetic Internship to expand on his IT skills. “I am still working with food but doing it in a more technical format,” he said. “The involvement of dietitians and IT is a new thing.”

Unangst said he believes dietitians will be called to become more skilled in informatics as electronic medical records become the norm.

“Departments will need a staff that has the skills both in their native area of expertise but conversant with the language of technology to make sure the department’s best interests are met by the general IT department of the hospital,” he said.

Phyllis McShane, director of the internship program at the University of Maryland, said the integration of IT with dietetics was an obvious decision.

“Most of the dietitian employees of USDA’s Food and Nutritional Information Center at the National Agricultural Library in Beltsville are members of my department. When we looked to add an area of expertise, we decided to focus on the use of technology as our department already had members with that expertise. It was a natural,” she said.
Rochelle Johnson is a 2006 graduate from the internship program and now works as a Nutrition Communication Specialist for the New England Dairy and Food Council.

“What really attracted me to the University of Maryland internship program was the emphasis on information technology. I wanted to be involved in the business and communications side. When I got there I wasn’t disappointed,” she said.

“For people who are interested in thinking outside your typical dietetics professions, this is one thing that is unique to have an information technology component. It helps you to have a little bit of an edge.”

Johnson works on Fuel Up to Play 60, a partnership between the Dairy Council and the National Football League that emphasizes nutrition and exercise. Johnson is in charge of community outreach and publicity.

She said her internship program helped to prepare her for some of the work she has had to do in website development and online communications.

“We created during the internship an E-portfolio which was an online resume

The program is so well respected that there are about eighty applicants for each of the ten internship slots each year. Nine of the ten graduates landed a job within dietetics in June 2010 in less than three months after graduation.

The internship is the only American Dietetic Association accredited dietetic internship with an emphasis in IT or nutrition, communication and information management. Students acquire skills in website development, social media marketing and the use of technology tools such as web-conferencing and online surveys to work more efficiently.

In addition to traditional clinical placements in places like hospitals and nursing homes, students also have Twitter requirements, are trained in online writing including blogging and must create their own on-line website displaying all materials they have developed during the internship such as PowerPoint (or SlideRocket) presentations, links to online publications, etc.

“Much of this is new in the last three years. We are looking at an array of technology training to support dietetic practice and be efficient,” McShane said.
to house our presentations. It is a more attractive way to show potential employers my work. Doing that portfolio gave me the familiarity with programs such as Adobe Dreamweaver and the language needed to do website development,” she said.

Creating that personal website was the top reason Priscilla Flowers said she chose the University of Maryland Internship program. She maintains that website currently.

“The University of Maryland stood out as having the strong clinical and community component and the added information technology component,” said the 2008 graduate. “This internship opened my eyes to the field of nutrition informatics.”

Flowers, both a registered nurse and a registered dietitian, is a certified diabetes educator for the Washington Hospital Center, Department of Endocrinology. She provides inpatient and outpatient diabetes education to individuals and adults, with a special emphasis on those patients who have diabetes during pregnancy. She is the team leader for the Capital Area Coordinating Body of the American Association of Diabetes Educators.

“Dietetics is a growing field with so many opportunities. There is a fear of technology particularly among health professionals, but technology can help in working more efficiently. As dietitians, technology informatics is a field we need to be involved in if we want to move forward,” she said.

McShane said her students will be concentrating even more so in next year’s program with electronic health records as the federal government requires this directional change for hospitals getting Medicare funding by 2014.

Angela Leone, a 2010 graduate of the program, said she loves her job. She said she knew she didn’t want to work in a hospital setting but instead work to help people avoid illness and live a healthy lifestyle.

She found that job as a U.S. Department of Agriculture contractor working for the Center for Nutrition Policy and Promotion as a nutritionist consultant.

“The things that I work on will have a direct impact on millions of Americans’ lives,” she said. At her job, Leone works on MyPyramid, an interactive online menu and food tracker. Leone also volunteers with Cooking Matters, a six-week course where she gives nutrition and cooking lessons to clients referred to her through the Share a Strength and Capital Area Food Bank.

“I feel really lucky to have the opportunities in my life that I have. The next logical step for me is to give back. It is a really gratifying experience teaching healthy food options for these low income clients,” she said.

The University of Maryland Dietetic Internship Program is in its 10th year. It is a 43-week program including 1,200 supervised practice hours in clinical, community, food service management and information technology. For more information, log on to www.dietintern.nfsc.umd.edu, check out the blog at http://umdieteticinternship.posterous.com, follow the program at www.twitter.com/UMD_Dietintern or watch our three-minute animoto video at http://animoto.com/play/
Connecting with the world – inspiring her students

By Nancy Luse

Education is not just what occurs inside the walls of a classroom and Dr. Nadine Sahyoun is a shining example of what happens when the teacher leaves the building to participate in situations her students will face.

“One thing students appreciate is when you bring your experiences into the classroom. It’s important to remain connected to your work. Otherwise, you are only intellectually directed. You need to make a connection between theory and understanding people and behavior,” said Dr. Sahyoun, associate professor at the University of Maryland’s Department of Nutrition and Food Science and a registered dietitian.
A large part of her stepping outside the classroom came when she was awarded a Fulbright Scholarship in 2009-2010 to study the nutritional status of people in Lebanon.

For Dr. Sahyoun, who is Palestinian, lived in Egypt and Lebanon, coming to the United States to study was “like many other people.” Following her undergraduate work she returned home, but political unrest prompted her to come back to the United States to continue her education and build a life that included marriage and a daughter.

The chance to take a sabbatical in familiar surroundings and to be able to improve lives was a perfect blend for her personally and professionally.

Dr. Sahyoun spent the year conducting a survey of vulnerable people and their ability to acquire enough food in quantity and quality. Included were Palestinian refugees under the auspices of the United Nations Relief Works Agency (UNRWA), people in the southern part of Lebanon, as well as Bedouin tribes in the Bekaa Valley.

“As you know, Lebanon has gone through a lot of wars and displacement of people,” she said. “We found a high prevalence of severe food insecurity among the Palestinian refugees with about 15 percent of households going to bed hungry or not eating during the day.”

The United Nations provides basic staples of sugar, unfortified oil, rice, unfortified powdered milk, lentils and chickpeas, she said, and among the recommendations she and the team made was to substitute the unfortified foods with ones that had added nutrients.

“We cut down on the amount of sugar and added canned vegetables and tomato sauce, plus replaced some of the sunflower oil with tahini, a sesame paste product highly used in the food there,” Dr. Sahyoun said.

Although her husband was unable to get away for the year and accompany her, Dr. Sahyoun took their 12-year-old daughter along. “It was an amazing and fantastic experience for her being exposed to a different culture and making lasting friendships,” the mother said, with one of the youngsters coming to the U.S. for a visit.

Although the Fulbright has been completed, Dr. Sahyoun’s work goes on, including being named an adjunct professor in the Department of Nutrition and Food Science at the American University of Beirut.

“We are continuing to analyze the data that we collected to provide information that can help with establishing policies for the Lebanese
government and helping relief organizations provide better targeted services to those most in need,” she said, adding that she would like to expand the work to other countries in the region.

**Most basic human need**

It was the subject of biology that first grabbed Dr. Sahyoun’s attention, but the study of nutrition is what really ruled for the instructor of community nutrition on the undergraduate level and nutrition in aging on the graduate level.

“What I liked was that it was science that could be applied to people,” she said, and what is more basically human than to be nourished and fed?

**Asked about her own diet, she laughed. “I try my best to be very conscientious about what I eat, but it doesn’t mean that I don’t sometimes eat things I shouldn’t be eating. I believe everything in moderation and balance.”**

“I cook, but not as often as I’d like,” she said, trying out different national cuisines, most recently dishes from India, “and I try and maintain Lebanese cooking.” She favors the Mediterranean diet of fruits, vegetables, whole grains and yogurt, plus olive oil. The Japanese way of eating is also preferred, with a diet filled with vegetables and seafood.

The family enjoys going to the movies, hiking and camping, “plus we do a lot of driving around our daughter” who is now 13 and a full-fledged teenager.

Spending time with friends is additionally high on the list, and many of them include some of her former students.

Ucheoma Anyanwu, for example, invited her professor to her wedding. “She is a good friend,” Anyanwu said, as well as a well-respected teacher. “I learned more sitting in a chair in her office” than from any other source.”

Currently Anyanwu is in New Jersey administering several nutrition programs funded by the U.S. Department of Agriculture. “We are looking at hunger and food insecurity,” a topic that mirrors Dr. Sahyoun’s passion.

“She definitely taught by example,” said Anyanwu. “She has so many gifts.”

She recalled when she was working on her doctorate. “Someone once said the six months you spend writing your doctoral thesis is the longest three years of your life,” which accurately reflected her experience, but through it all, Dr. Sahyoun was “instrumental in helping me stay the course.”

Another former student, Suruchi Mishra, who is working for a non-profit, performing clinical trials on vegan diets to determine how they work on certain ailments, said her professor “is very dedicated to her
students and makes sure everyone understands what she is teaching.”

She recalled that during her graduate work she was faced with working with a lot of statistics. Dr. Sahyoun was “so quick, so smart, to offer feedback on what I was doing. She was like that with everyone.”

Mishra said her mentor “is very passionate about her work, whether it’s teaching or research.” She runs everything in a timely manner and “when you work with her you have to be up to speed and that’s a good thing” because it makes you a better teacher or researcher.

Amy Anderson is a former student who is now working with Dr. Sahyoun on developing a national program for Meals on Wheels to address food safety. “Older adults especially are more vulnerable to airborne contaminants,” she said, and believes the work is vital.

“She fosters a good environment” for coming up with answers, Anderson said. “She’s a good listener.”

Perhaps the most tangible sign of how well liked and respected Dr. Sahyoun is came during a typical day.

“I remember going with her to an office where she used to work and people immediately came running out of their offices to see her,” Anderson said.

JOYS, CHALLENGES, REWARDS

Dr. Sahyoun, who has a doctorate from Tufts University, Medford, Mass., has been at the University of Maryland College Park for 11 years. She worked at the National Center for Health Statistics and then at the USDA Center for Nutrition Policy and Promotion when she learned of an opening at Maryland for an assistant professor, an opportunity that she has embraced.

“Teaching comes with many responsibilities and clearly many rewards and challenges,” she said. “At the most basic level I feel responsible for providing the most recent information in the best possible way to the students in my class. But I also believe it is my duty to stimulate students to think beyond the classroom and develop a vision of the implications and adaptation of the information I convey to real life situations.

“Of course, education is not a one-way street. Students must also have the will and put in the effort to become engaged in the classroom,” she said. “My greatest joy is to see the information resonating with students.

“I also love maintaining contact with students after graduation and learning of their success stories. Isn’t it the most magnificent thing to feel that one has ignited a spark, or positively touched someone, even if slightly?”
It’s only been a few months since Dr. Abani K. Pradhan joined the Department of Nutrition and Food Science and the Center for Food Safety and Security Systems (CFS3) at the University of Maryland, College Park, but his aggressive agenda is more than impressive... for himself, the department and the students.

Dr. Pradhan is an assistant professor in the Department of Nutrition and Food Science and in the CFS3. Prior to taking on the College Park position, he was a research associate at Cornell University in Ithaca, NY, where he received his post doctoral training.
Some of his recent research interests include quantitative microbial risk assessment, predictive microbiology, food safety engineering and molecular epidemiology, all of which he literally brings to the table in Maryland.

Among some of his recent research projects, Pradhan has focused on quantitative risk assessment for *Listeria monocytogenes* contamination in foods, and molecular epidemiology and dynamics of endemic infectious diseases on dairy farms.

“There needs to be a better understanding of the complexities of the food production system that affect food safety and animal and public health – food systems from farm to fork,” he said. “And we will be working with several stakeholders in all of this, from government, like the U.S. Department of Agriculture to the food industry to the food producers.

“To ensure that foods we eat are safe and do not cause harm, we rely on a complex food safety system from farm to fork … from the actual production to include but not limited to transportation, processing to restaurants and grocery stores,” Dr. Pradhan added.

“Food safety goes into everything we do. We need to protect our food supply,” he continued. “I love working in this area of work and research. Further research will help us all better understand the need for reducing and controlling food-borne pathogens in our food safety systems, and that in turn will help us improve public health.”

Like his colleagues, Dr. Pradhan has many focuses in his position. His attention is on a number of research initiatives, pulling from his own research background and collaborating with others within the college, the university, the USDA and the FDA. “We do and will have a number of other stakeholders working with us, all of which benefit the program and the students.”

In addition to seeking potential funding opportunities to conduct research, Dr. Pradhan will be mentoring and supervising students. “And risk analysis and quantitative risk assessment is a critical component in the food safety area,” he said.

With a Ph.D. in biological engineering, Dr. Pradhan said that his research will focus on quantitative risk assessment as applied to the microbiological, chemical and nutritional safety of food and food products.

“In my career as a food safety risk assessment researcher, I have not encountered any single course incorporating most of the concepts and methodologies necessary to understand system-approaches to food safety and perform risk assessment as applied to food safety and security,” he added. “Since I was keen on working in this area, I learned these concepts and methods from several sources such as attending interdisciplinary courses … decision models, environmental and ecological risk assessment … participating in training and workshops, and through self-study.

“In this process I realized that it is imperative to design a single course that would be beneficial to students who are interested in learning food safety risk assessment. This would further save them time and effort to attend the multiple courses necessary to learn food safety risk assessment,” Dr. Pradhan said.
AGNR ‘ROUND THE WORLD!

UNDER THE LEADERSHIP OF DR. RAY MILLER, DIRECTOR OF INTERNATIONAL PROGRAMS IN AGRICULTURE & NATURAL RESOURCES (IPAN), THE DIVERSITY AND DEPTH OF AGNR’S TEACHING, RESEARCH AND OUTREACH PROJECTS AROUND THE WORLD WERE HIGHLIGHTED IN 14 SUCCINCT PRESENTATIONS AT AGNR’S 2011 CONVOCATION ON MAY 5, IN THE STAMP UNION. AGNR’S EXPERTISE COMBINED WITH PARTNERS ENHANCES INSTRUCTION, RESEARCH & EXTENSION PROGRAMS IN MARYLAND AND ‘ROUND THE WORLD.

1. ‘Challenges and Opportunities Presented by the World Food Crisis’ - Ken Leonard, Associate Professor, AREC
   Crediting “The World Food Problem”
   Howard Leathers & Phillips Foster

2. ‘4-H Youth Civic Engagement’ - Senegal
   Manami Brown, Senior Agent, Baltimore City

3. ‘Study Abroad’ - New Zealand
   Kelsey Farrish, Junior, Landscape, Architecture and Civil Engineering

4. ‘Soil Health, Human Health and African Development’ - Tanzania, Ethiopia & Chad
   Ray Weil, Professor, ENST

5. A Neglected Basic Need: Menstrual Management in Developing Countries’ - South Africa & Burkina Faso
   Vivian Hoffman, Assistant Professor, AREC

6. ‘Food Security and Nutritional Status of Vulnerable Populations in Lebanon’ - Lebanon
   Nadine Sahyoun, Associate Professor, NFSC

7. Helping Others Benefits Us, Too - Panel: Chair, Susan Schoenian, Principal Agent and Regional Specialist; Panel Members: Dave Myers, Senior Agent, Anne Arundel Co. and Stan Fultz, Senior Agent, Fredrick Co.

8. AGNR’s 2 + 2 Program - China
   Ziyan Yang, Senior, AREC

9. ‘Joint Institute for Food Safety and Applied Nutrition’ - Many Countries
   Jianghong Meng, Professor, NFSC and Director of JIFSAN
   Morocco, Mexico, China and Bangladesh featured for this presentation

10. ‘Helping Solve the Wheat Scab Problem in Argentina and Maryland’ - Argentina
    Jose Costa, Associate Professor, PSLA

11. ‘Supporting Agriculture and Veterinary Medicine in the Caucasus’ - Georgia & Armenia
    Valerie Ragan, Research Associate & Director, Center for Public & Corporate Veterinary Medicine, VMRCVM

12. ‘Using Ecological Engineering to Turn Waste into Energy’ - Haiti
    Stephanie Lansing, Assistant Professor, ENST

13. ‘Short Term International Training Programs at UM and in the State’ - Many Countries
    Dale Johnson, Principal Agent & Extension Specialist

14. ‘Genetic & Molecular Basis for Chicken Growth’ - France
    Tom Porter, Professor & Chair, ANSC

For more information each of the presentations can be viewed at http://agnradmin.umd.edu/convocation/index.cfm. Contact information for presenters can be found http://agnr.umd.edu/directory/alpha.cfm and to learn more about AGNR’s international programs http://agnradmin.umd.edu/IPAN/
Congratulations to honored faculty

AGNR is fortunate that several retired faculty have received recognition from their Departments, our College and our University for the contributions they made during their many years of instruction, research and service. Congratulations to those who have been awarded the Emerita/Emeritus rank.

Senior Agent Emerita:
- Kendra Wells (UME) – 4-H Youth Development
- Pamela King (UME) – Agriculture and Natural Resources, Charles County
- Joanne Hamilton (UME) – Family and Consumer Science, Carroll County

Principal Agent Emeritus/Emerita:
- John Hall (UME) – Agriculture and Natural Resources, Kent County
- Susan Morris (UME) – Family and Consumer Sciences, Montgomery County
- Mary Ellen Waltemire (UME) – 4-H Youth Development

Professor Emeritus:
- David Ross (ENST)
- Fred Wheaton (ENST)
- Timothy Ng (PSLA)
- Darrell Hueth (AREC)

Highest Academic Honor Bestowed

Dr. Marc Nerlove, Professor, Department of Agricultural and Resource Economics, was awarded the title of Distinguished University Professor on July 1, 2011. This title is the highest academic honor that the University of Maryland bestows on members of the faculty. President Loh stated in his letter to Professor Nerlove, "It is awarded to you in recognition of your pioneering work in developing and applying statistical methods to analyze economic data in the field of agricultural and resource economics, which has had an enduring impact on your field."

Glenn Chosen as Outstanding Teacher

During the 51st annual meeting of the Weed Science Society of America (WSSA) in Portland, Oregon, Dr. Scott Glenn was awarded the Outstanding Teacher Award. Nearly two dozen individuals from academia, government and private industry were honored for their outstanding contributions to the field of weed science.

Dr. Glenn is an Associate Professor of weed science at the University of Maryland. His research focuses on perennial weeds and the environmental impact of herbicides. He worked to develop an agricultural education program at the university that was approved in 2009 and has won numerous awards for excellence in teaching, research and academic advising. Dr. Glenn advises Agricultural Science and Technology Students and coordinates the AGNR teacher education program with the College of Education.

McGrath earns agronomy honor

ENST faculty member Dr. Joshua McGrath was awarded the 2010 Inspiring Young Scientist Award from the American Society of Agronomy. The prestigious and competitive award recognizes early-career scientists (less than seven years post PhD) who have made outstanding contributions toward sustaining agriculture through environmental quality research, teaching or extension activities. McGrath was recognized by AGNR with the On-Campus Junior Faculty award in 2010 and by the AGNR Alumni Chapter in 2011 for Excellence in Extension. McGrath also serves as AGNR Student Council Advisor.

Fac-Toids

Department Chair is Welcome

Dr. William “Bill” Bowerman, began his duties as Professor and Chair of the Department of Environment Science and Technology in May. Dr. Bowerman was previously Professor of Wildlife Ecology and Toxicology in the Department of Forestry and Natural Resources at Clemson University in Clemson, South Carolina. He received his B.A. in biology from Western Michigan University, M.A. in biology from Northern Michigan University and a Ph.D. in fisheries and wildlife/environmental toxicology from Michigan State University.

Majeskie receives posthumous induction

Former ANSC faculty member, Dr. J. Lee Majeskie was inducted into the National Dairy Shrine posthumously during the 2010 World Dairy Expo in Madison, WI. Known as an excellent judge of dairy cattle, the late Dr. Majeskie is “remembered by
many as a devoted supporter of dairy youth and the inspirational coach of the Maryland 4-H dairy judging teams for 25 years. During his coaching career, his 4-H teams ranked third or higher at national contests for 18 out of 25 years, with five first place and seven second place finishes.

Dr. Majeskie was also a respected cattle show judge, having judged over 20 international shows in 12 countries and over 100 district, state, regional and national shows in his lifetime. In addition to dairy judging, Dr. Majeskie was actively involved in other programs that helped dairy youth.

As an Animal Science professor in genetics and academic advisor at the University of Maryland for 31 years, Dr. Majeskie developed the Partners in Education dairy internship, which gave college students with limited experience with large animal agriculture the chance to get on-farm training at local farms and the opportunity to show registered cattle at Maryland fairs. Dr. Majeskie also founded the 4-H Dairy Leasing program, giving many 4-H members the opportunity to lease animals from dairy producers and develop their love of the dairy industry. Many of these students would have never considered careers in agriculture without this exposure. He was also supportive of youth development activities not directly involving the dairy cow, including his dedication to the Maryland Dairy Bowl program and the Maryland Dairy Princess program.

Dr. Majeskie’s sudden death in 2008 left a void with many who were touched by his teaching, coaching, research, service and public relations that helped shape the dairy industry and those involved with it.

Dr. Majeskie joined others with Maryland connections that have been recognized as either Pioneers or “Guests of Honor” by the National Dairy Shrine over the years, including Dr. Gordon M. Carins, Jacob Fussell, Guy E. Harmon, Paul B. Misner, John Morris, Dr. H. Duane Norman, Rex Powell, John Homer Remsberg Sr. and A. Doty Remsberg.

**STEINHILBER LEADS WORKSHOPS IN PAKISTAN**

Dr. Trish Steinhilber recently returned from a trip to Lahore, Pakistan, where she taught Afghan and Pakistani workers about Extension, with an emphasis on improving their technical skills and working with rural farmers.

The University of Maryland was part of a team of four land-grant universities that held workshops. UC Davis was the lead university and acted as coordinator of the contract with USDA/ARS. Other participating universities were Washington State and Purdue. The local partner was the University of Agriculture, Faisalabad.

Dr. Steinhilber has gone to the Republic of Georgia and has been to Russia to conduct Extension, soil and nutrient management training.

**DR. RAGAN WORKS ON COLLABORATIVE EFFORT IN ARMENIA**

Dr. Valerie Ragan, director of the Center for Public and Corporate Veterinary Medicine, traveled to Armenia as part of a new agreement with the U.S. Department of Agriculture, Foreign Agricultural Service (USDA, FAS). Under the agreement, the CPCVM works with the USDA, FAS, Office of Capacity Building and Development to provide technical assistance to the USDA Caucasus Animal Health Programs with an emphasis on work in Armenia and the Republic of Georgia. The Ministry of Agriculture in Armenia has asked USDA to collaborate on developing a work plan for future animal health activities, and the USDA provided a grant to the CPCVM to revise an existing animal health work plan taking into consideration new information about animal health conditions in Armenia. Armenia was a former republic of the Soviet Union and gained independence in 1991.

The purpose of the plan is to assist the country in developing an effective framework for managing any livestock disease of concern. The end result of the effort as proposed will be a more effective government and veterinary infrastructure for monitoring and controlling animal diseases that impact the health and productivity of livestock and human health.

While in Armenia, Dr. Ragan and USDA, FAS officials met with the U.S. Ambassador to Armenia, as well as officials from the Armenia Ministry of Agriculture, including the Deputy Minister and the Chief Veterinary Officer. They also met with officials from the Food and Agriculture Organization (FAO) of the United Nations and a few days were spent in the field working with Armenian veterinarians.

Dr. Ragan has previous experience working in Armenia for several years prior to joining VMRCVM. She is planning to use CPCVM’s involvement in Armenia as a learning opportunity for students working in public and corporate veterinary medicine to potentially see livestock diseases they may not see in the U.S., and to learn about the interactions between the U.S. and foreign ministries of agriculture and the importance of those interactions.

**SAMAL BOOK IS RELEASED**

“The Biology of Paramyxoviruses,” edited by Dr. Siba K. Samal, Professor, Chair and Associate Dean of VA-MD Regional College of Veterinary Medicine, University of Maryland, College Park, has been released.

The valuable book provides a timely and comprehensive review of current knowledge of all paramyxoviruses and is written by renowned scientists who have made seminal contributions in their respective paramyxovirus fields of expertise. Topics include mumps virus, simian virus 5, parainfluenza viruses, Newcastle

This book is an invaluable reference source of timely information for virologists, microbiologists, immunologists, physicians, veterinarians and scientists working on paramyxoviruses. It is also strongly recommended for all medical and veterinary school libraries.

**CASE Institute led by Hyman and Slaughter**

Agriculture education continues to thrive at the University of Maryland, and the College of Agriculture and Natural Resources is doing more to help agricultural science teachers in Maryland and across the country. Led by Glory Hyman, Acting Director of the Institute of Applied Agriculture (IAA), and Dr. Leon Slaughter, Associate Dean for Academic Programs, the University of Maryland hosted a Curriculum for Agricultural Science Education (CASE) Institute in July.

Started by the National Council for Agricultural Education in 2007, CASE is creating and implementing a national curriculum in agricultural sciences, designed to enhance students’ understanding in science, math and English. Using scientific inquiry, lessons employ activity-, project- and problem-based instructional strategies. To ensure quality teaching, CASE provides extensive training that leads to certification for teachers. The University of Maryland is one of eight national sites that provides teacher training. The IAA hosted and managed the 10-day intensive professional development workshop that prepares high school teachers to teach Introduction to Agriculture, Food and Natural Resources (AFNR). AFNR is the introductory course in CASE’s sequence of four courses, and in subsequent years the IAA plans to expand its course offering. Working closely with the Maryland State Department of Education, the IAA is helping to promote professional development for the state’s agricultural science teachers. After completing the CASE Institute in 2010, IAA Instructor Roy Walls became a CASE Affiliate Professor and will help oversee Maryland’s CASE Institute and serve as a resource for the state’s teachers.

**Working with Nitrogen Footprint Team**

Dr. Richard Kohn, Professor and Extension Specialist, Animal Nutrition Management, in Animal & Avian Sciences, is part of a team developing a tool for determining nitrogen footprints as reported in Earth & Climate and Science Daily. This project is supported by the Agouron Institute, the U.S. Environmental Protection Agency, University of Virginia and the Energy Research Center of the Netherlands. The tool can be found at http://n-print.org/sites/n-print.org/files/footprint_sql/index.html#/home.

Dr. Kohn also maintains a website, Maryland Nutrients Resources Network, to help farmers, scientists, teachers, students, policy makers and other citizens understand methods of improving animal production systems to reduce nutrient losses to water and air resources. http://nutrients.umd.edu/

**Hanson travels to Afghanistan**

University of Maryland College of Agriculture and Natural Resource faculty member Dr. Jim Hanson recently traveled to Afghanistan as the team leader for a group of American and Afghan faculty experts working to revitalize agricultural research and extension services in the war-torn nation. Agriculture is the largest component of the Afghanistan economy. USAID is providing $115 million for the project.

Dr. Hanson said the job of the Agricultural Research and Extension Design and Implementation Team was to develop a plan for the USAID funds. ‘A robust agricultural economy will play a major role in helping to stem poppy production and create both economic and political stability,’ he said.

An extension economist and associate professor in the Department of Agricultural and Resource Economics, Dr. Hanson is an expert in international agricultural extension, farm management and sustainable agriculture. He said this project aims to increase the productivity and profitability of farmers in Afghanistan. "It is important to emphasize that even farmers provided with education and improved technology still need a micro-credit system, access to inputs (like seeds, equipment and fertilizer) and connection to markets if they are going to be profitable," he said.

**Two new additions made at VMRCVM**

The Virginia-Maryland Regional College of Veterinary Medicine are pleased to announce the arrival of Dr. Gary Vroegindewey and Dr. Georgiy (George) Belov.

Dr. Vroegindewey, DVM, MSS, DACVPM, former Director, Department of Defense Veterinary Service Activity and Assistant Chief U.S. Army Veterinary Corps, now works with the Center for Public and Corporate Veterinary Medicine, part of the VMRCVM.

Dr. Vroegindewey brings a wealth of global health experience ranging from dairy production in South America, food safety in Egypt, Avian Influenza global planning to developing international training and programs for the Middle East. He currently serves as an advisor to the Committee on International Veterinary Affairs-American Veterinary Medical Association and is the...
After completing his postdoctoral training, Dr. Belov investigated mechanisms used by poliovirus and other picornaviruses to hijack normal cellular pathways to assemble their own replication complexes and to counter cellular defenses. His work helped to elucidate complex interference of picornavirus replication with such fundamental cellular processes as nuclear import and export, secretory membrane traffic, as well as an intricate regulation of induction and suppression of apoptotic pathways in infected cells. Many of positive strand RNA viruses represent significant human and animal health challenges. However a large number of them still cannot be controlled with vaccines or available anti-viral drugs. Research of Dr. Belov provides the possibility of development of the next generation of more efficient antiviral therapeutics targeting cellular proteins essential for viral replication.

**ADVANCE professors chosen**

The ADVANCE Program for Inclusive Excellence aims to transform the institutional culture of our University by facilitating networks, offering individual mentoring and support, and providing information and strategic opportunities for women faculty in all areas of academia. AGNR’s **Dr. Mary Ann Ottinger** is among the first cohort of ADVANCE Professors, distinguished women faculty of all disciplines who will act as mentors for junior women faculty members in their colleges as well as serving as role models for all college women. ADVANCE Professors will work with department chairs, deans and promotion and tenure committees to transform local values and beliefs about women academics, and put resources, policies and practices in place to invest in their professional growth.

**AG-Mazing Students**

Students involved in campus teaching garden

The Institute of Applied Agriculture’s “hands-on” teaching mission encourages students to get their hands dirty, and what better way to accomplish that than digging into a garden. Thanks to a $15,000 grant from the University Sustainability Fund, the campus now has a teaching garden.

The north-facing hillside between the School of Public Health and the Eppley Recreation Center, previously considered a hot spot for weed identification, is steadily transforming into the Public Health Garden, a community and teaching garden demonstrating sustainable agriculture and environmental best practices in support of public, environmental and community health.

Led by Allison Lilly, a MPH student, a garden club formed and the project officially kicked off at Maryland Day this spring. The IAA’s first Sustainable Agriculture Certificate student and Garden Manager Deborah Dramby, along with Lilly, has worked to drum up support and get the farm rolling.

The garden offers a unique opportunity to unite many collaborators in support of sustainable agriculture and already has commitment and involvement from the UMD School of Public Health, Institute of Applied Agriculture, Department of Landscape Architecture, Sustainability Office, Facilities Management and Department of Civil and Environmental Engineering. The
Public Health Garden has also received generous support from alumni, notably Alan Richardson of Potomac Valley Brick and the College Park community.

Master Gardener and IAA Instructor Ken Ingram volunteered himself and the students enrolled in Greenhouse Management for the task of early planting in the university greenhouse. Since hundreds of seed packets were donated to the garden project from local nurseries, the America the Beautiful Fund and national companies, Ingram and his students were able to spend weekly lab periods experimenting with seeds, learning which seeds grow best where and why, and nurturing hundreds of seedlings for the new garden.

Despite delays in site construction, Ingram, Lilly and Dramby found homes for the greenhouse-grown plants. Many tomato, basil and pepper plants were disseminated to Maryland Day attendees and gifted at community outreach meetings. Cucumbers, marigolds, tomatoes and green beans found homes in old pickle and ice cream buckets donated from Dining Services. Quite a few tomato and pepper plants ended up in the first guerilla-gardened bed on site.

The winning design for the site, a product of a healthy competition between students in both graduate and undergraduate Landscape Architecture classes, is being implemented this summer and into the fall semester. Grading for permeable pavers and raised beds in the teaching space of the site is taking place. Depending on future grants and community involvement, the club hopes to implement the next phases of the design, which include minimal grading for community beds down the slope of the hill, a butterfly garden and a neighboring orchard, in 2012. Construction on the west-side rain garden, a project and grant awarded to Department of Civil and Environmental Engineering’s Allen Davis, has begun.

The thick cover of invasive vegetation on the site turned out to be a most successful adventure in publicity. Since the garden aims to meet the highest expectations of sustainability, herbicide was not an option. The club’s creative solution was to call in the Eco-Goats, a herd of weed-eaters who eat away kudzu, Canada thistle, multi flora rose, English ivy and others. After the goats gobbled up the worst of the weeds, student club members and volunteers met on site twice a week to pull up decade-old root systems and prepare the soil for planting.

Interested volunteers, sponsors and/or local experts are invited to visit the official Public Health Garden blog and to “like” the Public Health Garden Facebook page.

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**NFSC Graduate Student Receives Award**

Michael Wiederoder was named the 2010-2011 Byer Scholarship winner. Wiederoder received $1,250 to assist in his graduate work. The scholarship was established as a memorial to Marvin Byer who served as an active member of the Research and Development Associates for Military Food and Packaging Systems Inc. for 34 years. RD&A, based in San Antonio, Texas, is a non-profit service organization for coordinating research and development activities in food, food service, foodservice equipment and packaging systems between government agencies, academic institutions and private industry.

Michael’s graduate work includes collaborating on food safety projects with USDA Beltsville Ag Research Center. Dr. Martin Lo, Associate Professor, Food Bioprocess Engineering & Extension Specialist, Food Processing Safety, in the Department of Nutrition & Food Science, serves as Wiederoder’s advisor.

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**AREC Student Wins Research Awards**

Deborah Namugayi, a junior in Agriculture and Resource Economics was one of three recipients of the inaugural awards funded by the University Libraries. Her paper was written for an Environmental Science and Policy class under the direction of Dr. Wendy Whitemore, Associate Director of ENSP, and ENSP lecturer Ms. Joanna Goger. The award included a $1,000 prize to the recipients and aims to promote the thoughtful and creative use of library services and resources in the creation of a research project. Applicants provided a completed assignment and reflective essay on how the University Libraries helped them succeed. Winning papers or projects are publicly available at the Digital Repository at the University of Maryland.

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**Students Compete in Solar Decathlon**

A team of University of Maryland College Park students, faculty and mentors has earned one of 20 spots in the elite international Solar Decathlon Competition sponsored by the U.S. Department of Energy. This is the fourth time the Terp team has made it to the final competition to build a house that is fully and creatively powered by solar energy. In 2007, Maryland’s LEAFHouse entry led all U.S. designs and captured second in the competition.

Dr. David Tilley’s students plan to build a green wall inspired by his research. The wall will be part of a house built on the Na-
ment for the competition in October. Tilley is one of several faculty members helping students prepare the entry which will feature a green wall as part of an integrated living system that helps save water and creates edible and medicinal products, clean water and a beautiful look.

Every two years, the energy department chooses 20 college teams from around the world to design, build and operate solar-powered houses. They are judged on affordability, design, energy efficiency and attractiveness. The contest is open to the public and seeks to teach visitors how they can use energy-saving features in their own homes. The contest also provides students and faculty real-world experience. Mentors, including Tilley and members of Maryland’s architecture and engineering programs, developed courses in which students design, prototype, construct and implement details of the Solar Decathlon house, called WaterShed.

U.S. Deputy Secretary of Agriculture meets with AGNR students

The AGNR Student Council and AGNR Academic Programs welcomed Kathleen Merrigan, U.S. Deputy Secretary for Agriculture, to campus in April at an evening seminar to kick off the USDA initiative, “Know Your Food, Know Your Farmer.” The national initiative is an effort to create new economic opportunities by better connecting consumers with local producers. Speaking with college of agriculture students is a major component of the initiative.

Merrigan’s visit at Land Grant universities is just one aspect of the national conversation about the importance of understanding where food comes from and how it gets to the plate. Today, with too much distance between the average American and their farmer, the USDA is marshaling its resources to help create the link between local production and local consumption. The program was open to students, faculty and staff across the campus.

Lechlider awarded AGNR Medallion of Excellence

The AGNR Medallion of Excellence was presented to George Lechlider during the December 2010 commencement exercises.

A lifelong resident of Montgomery County, George operates The Leck’s Farm, a grain and livestock operation in Laytonsville. He has played significant roles in the Farm Bureau, Soil Conservation Districts, Montgomery County Agricultural Center and the 4-H.

He has been an outspoken advocate for higher education and the role it plays in the agricultural community. He served as chair of the Maryland Vocational and Technical Education Council, actively lobbied for state and federal funding for vocational education and met with Maryland Governors to advocate for agriculture education. As a lobbyist, he worked to secure funding for University of Maryland Extension and was involved in preparing legislation to create the Maryland Department of Agriculture.

George’s vision and commitment to educating future generations of Marylanders resulted in programs such as the statewide Envirothon, coordinated by Maryland Soil Conservation Districts. He was also...
AG-Mazing Students

MOMENTUM 25

instrumental in creating “Close Encounters with Agriculture” held in collaboration with UME faculty.

AGNR has benefitted from the hard work and commitment of George Lechlider as a farmer, producer of food, steward of the land, outspoken advocate and friend of the College of Agriculture and Natural Resources.

University of Maryland Alumni Gala

The College of Agriculture and Natural Resources was honored to have four of its family members honored during the University of Maryland Alumni Association Gala on April 9, 2011.

Gertrude H. Crist
Honorary Membership
~ For providing outstanding service to the university and the alumni association over a period of years

Gertrude first visited the University of Maryland in 1938 and stayed. She worked at the Extension Service, where she met and married student, Howard Crist. Together, they started Farm and Home Service Inc., a Howard County business providing everything from farming and garden supplies to home décor and hardware. Gertrude has been an active leader in many organizations, including the University of Maryland Howard County Alumni Chapter, the Board of Education of Howard County and the League of Women Voters. The Executive Board Room of the Samuel Riggs IV Alumni Center is named in honor of the Crists.

Charles and Judith Iager
Spirit of Maryland
~ For reflecting the best of the University of Maryland spirit

Charles and Judy have worked closely with the Extension 4-H youth development programs and Charles is Vice President of the Maryland 4-H Foundation. He has served several terms on the College of Agriculture and Natural Resources Alumni Chapter Board. Both he and Judy are members of the Maryland Society. They established the Judy and Charles Iager Scholarship for students specializing in Animal and Avian Sciences. The Iagers regularly host students, faculty and dignitaries from around the world at their renowned dairy, Maple Lawn Farm.

John F. Soper
Distinguished Alumnus Award Agriculture and Natural Resources

John’s work in agricultural genetics has helped improve the productivity of essential food crops around the world. At Pioneer Hi-Bred he developed 35 varieties of soybeans that improved productivity across North America and Europe. He also led the development of sunflower hybrids for many global markets. His team developed the Accelerated Yield Technology system, making Pioneer an industry leader in soybean products. Today he oversees research and product development for all of Pioneer’s commercial seed products worldwide.
AG DAY
AGNR Celebrates 86th Annual Ag Day

More than 97,200 people flocked to campus on Saturday, April 30, 2011 for the 13th annual Maryland Day, celebrated concurrently with AGNR’s 86th annual Ag Day.

Visitors learned about the opportunities at the University of Maryland by exploring areas like the Arts Alley, Science and Tech Way and the Terp Town Center. Ag Avenue events were held in the Animal Sciences Courtyard and at the Campus Farm.

Student groups, 4-H clubs, and academic departments sponsored nearly 70 educational booths and activities in the ANSC Courtyard. Representatives from AGNR academic departments answered questions about gardening, nutrition, and animal science.

At the campus farm, AGNR students, faculty and staff participated in livestock and riding competitions. Visitors interacted with cows, sheep and pigs at the barn, and decorated horse shoes with the Equestrian Club. The most daring visitors stuck their hands inside the “Holy Cow,” a research cow with an open hole in its stomach.

Mark your calendars – Maryland Day 2012 will be held on Saturday, April 28, 2012 from 10 a.m. to 4 p.m. To view all of the photos from the day’s events, go to http://agnr.umd.edu/alumni/Award%20Nominations/index.cfm

“Celebrity Chefs” Adel Shirmohammadi, Associate Dean/Associate Director Maryland Agricultural Experiment Station, right, Nick Place, Associate Dean/Associate Director University of Maryland Extension, center, and Andy Lazur, Assistant Dean/Assistant Director University of Maryland Extension, Agriculture & Natural Resources programs, left, joined others at the AGNR Alumni Welcome Back Breakfast to kick off Ag Day/Maryland Day. The Maryland Egg Council Inc. provided expertise and ingredients to the celebrity chefs.
Dr. Wallace Loh, University of Maryland president, visits with Budhan Pukazhenthi, DVM, PhD '96, reproductive physiologist at the Smithsonian Conservation Biology Institute, National Zoological Park, about his recent work with “big cats” and their reproductive challenges and successes.

University of Maryland President Wallace Loh, left, visits with AGNR alumnus Charles lager '64 at the lager’s display of dairy equipment including several University of Maryland milk bottles.

Environmental Science and Technology students raise funds the “sticky way.”

Dr. Charlie Coale introduces Animal and Avian Sciences major Tiffany Carro as the recipient of the H. Palmer Hopkins Scholarship during the AG Day breakfast. The fund was established by Charles W. (Charlie) Coale, Jr. and Ellen Kirby Coale.

Dr. John R. Moore introduces Jason Wong, an Environmental Science and Policy student, who received assistance from the John R. and Marjorie C. Moore Fund for International Programs in Agriculture. The award supports students as they pursue international experiences.

“STICKY WAY”

Maryland Milk Bottles

BIG CATS
CONVOCATION

Faculty and Staff Excellence awards were presented during the College of Agriculture and Natural Resources Awards Convocation. Honorees from left, are, Tim Ellis, Ginny Rosenkranz, Bob Kratovil, Iqbal Hamza, Mary Ann Ottinger, Utpal Pal, Donnie Inskeep, Sandy Corridon, Dee Dee Allen, Phyllis McShane and Dr. Cheng-i Wei. Missing from photo are Jeffrey Cunningham, Christine Haken-kamp, Mary Concannon and Patrick Kangas.

Faculty and Staff honored at Awards Convocation

AGNR in the World was the theme of the morning session at this year’s AGNR Awards Convocation on May 5, in the Stamp Student Union. Dr. Ray Miller, Director, International Programs in Agriculture and Natural Resources welcomed attendees and introduced the program which featured 15 faculty presentations. The complete program can be found at http://http://www.agnradmin.umd.edu/convocation/index.cf

Following lunch, Dr. Cheng-i Wei, Dean and Director, Agricultural Experiment Station and University of Maryland Extension, presented service awards to several faculty and staff members. Honored for 35 years of service were Verna Clarkston and Nancy Scruggs. Accepting 30-year honors were Carla Colvin, Steven Dantley, Timothy Ellis, Thomas Miller, Daniel Poet and Gary Seibel.

Twenty-five-year awards went to Georgeann Browning, Vivian Calder, Sel-lumi Joseph, Terri Kieckhefer, Rosalind Kilroy, Catherine Kimbles, Debbie Ross, Stanley Schlosnagle and David Wyand Jr. Taking 20-year honors were David Bowman, Patricia Burdette, Robert Carter, Daniel Kuennen, Lois Manfull, Theresa Simmons, Richard Spoonire and Carol Taylor.

The 15-year honors were given to Terwana Brown, Joseph Derico, Lynne DiBastiani, Christie Germuth, Leonora Harper, Cheryl Hill, Hermetta Hudson, Suzanne Klick, Liesl Koch and Joseph Street. Serving the college for 10 years were David Armentrout, Wendy Dilworth, Ali Djamshidi, Laura Ellestad, Alica Harrison, Jaclyn Marsh, Michael Mobley, Kimberly Monahan, Ricardo Morales, David Reiff Jr., Christopher Sargent, Mark Shute, Nicole Skoro-batsch, Brian Spieman, Daphne Stanley, Kerry Turner, Sydney Wallace and Linda Waters. Five-year honorees were George Brady, Roni Cline, Deborah Collison, Jeri Cook, Barbara Duncan, Wanda Guard, David Sohns and Dr. Cheng-i Wei.

Outstanding faculty and staff were then introduced. Taking the awards were:

**Tim Ellis ~ Off-Campus Staff Excellence Award**

Tim has been at the Western Maryland Research and Education Center (WMREC) for 30 years and is the Agricultural Technician Supervisor and Agronomic Program Manager. He has been involved in every aspect of the development of the 500-acre facility to make it suitable crop land and forestry for AGNR’s research and education activities.

**Dee Dee Allen ~ Off-Campus Staff Excellence Award**

As the administrative assistant in the West Regional Extension Director’s office, Dee Dee is the front line support for customer service. She handles the details of multiple projects, maintains personnel files and tracks the operating budget and is the behind-the-scenes organizer of many successful programs and events.
Phyllis McShane ~ On-Campus Staff Excellence Award
Phyllis has been director of the University of Maryland College Park Dietetic Internship since its inception in 1999, growing it to a nationally recognized program. She is a mentor to the students and provides the best possible experiences. She is also an active researcher and receives ongoing funding to enhance the intern projects.

Jeffrey Cunningham ~ On-Campus Staff Excellence Award
The complexity of the Department of Agricultural and Resource Economics’ computing system has grown exponentially under Jeff’s leadership for the past 25 years. He recently led the entire campus by adopting desktop virtualization, providing cost savings, reliability and remote access for end users.

Ginny Rosenkrantz ~ Non Tenure-Track Faculty Excellence Award
Ginny is widely known as the Delmarva Peninsula’s Commercial Horticulture Educator. Besides working with the commercial industry, Ginny has a huge homeowner following, training several Master Gardeners each year. She also provides a positive image for the College and University through her weekly television broadcasts.

Christine Hakenkamp ~ Non Tenure-Track Faculty Excellence Award
As a lecturer in the Department of Animal and Avian Sciences, Dr. Hakenkamp is known for her enthusiasm and sense of humor. She also supervises up to eight graduate and undergraduate teaching assistants to conduct laboratory sessions. To keep her students’ attention, Dr. Hakenkamp has been known to show YouTube and The Daily Show clips to emphasize statistical concepts.

Donielle Inskeep-Axline ~ Off-Campus Junior Faculty Award
Donielle is the 4-H Educator in the Frederick County Extension Office and has been with Extension since 2005. Her work focuses on animal science and after-school and outreach programs. She is also president of the Maryland Association of Extension 4-H Agents and is active on a number of committees and impact teams.

Mary Concannon ~ Off-Campus Junior Faculty Award
Mary is responsible for nutrition, physical activity and food safety programming as a Baltimore County Extension Educator. She focuses on providing ‘place-based’ programs in communities where people need them the most. She has also taught hundreds of professionals, youth and adults in nutrition and health education and participates in many outreach events.

Utpal Pal ~ On-Campus Junior Faculty Award
Dr. Pal is an assistant professor in the Department of Veterinary Medicine. His research has made important contributions to the molecular biology, pathogenesis and transmission of the Lyme disease pathogen. Since joining the University, he has published 16 research articles and two book chapters and he is considered to be one of the leading researchers in his field.

Bob Kratochvil ~ Integrated Research and Extension Excellence Award
Dr. Kratochvil has been a student, farm manager, researcher and professor – all at the University of Maryland. He is associate professor in the Department of Plant Science and Landscape Architecture where he splits his time in research and Extension. He works closely with county agricultural educators and commodity organizations and is active member of the American Society of Agronomy.

Iqbal Hamza ~ Faculty Research Award
Dr. Hamza is an associate professor in the Department of Animal and Avian Science. His research focuses on the assimilation of heme and iron by parasitic worms, livestock and humans. Dr. Hamza’s research proposals are consistently scored in the highest percentiles for federal funding and he has acquired over $5 million in competitive funds while in the department.

Patrick Kangas ~ The Paul R. Poffenberger Excellence in Teaching and Advising Award
Dr. Kangas is a systems ecologist with interests in ecological engineering, tropical sustainable development and general ecology. He is an associate professor in the Department of Environmental Science and Technology. Through his many unique classes over the past 21 years, he has specialized in hands-on learning. As one student eloquently articulated in a teaching evaluation, “This was the best class ever. Kangas is the man!”

Cassandra Corridon ~ University of Maryland Extension Excellence Award
Sandy has been the 4-H Extension Specialist, 4-H Youth Development, in the Maryland 4-H Center since 2008. Her commitment to Extension and 4-H, however, can be traced back to her early days as a 4-H member. She provides leadership for all aspects of the 4-H Human Sciences program and coordinates several statewide workshops, seminars and teaching events.

Mary Ann Ottinger ~ The Dean Gordon Cairns Award for Distinguished Creative Work and Teaching in Agriculture
Dr. Ottinger is a professor in the Department of Animal and Avian Sciences and is Associate Vice President for Research Compliance and Policy for the University of Maryland. She is a highly respected neuroendocrinologist, and her long-term research interests have been associated with the effects of the aging and endocrine disrupting chemicals on reproduction in birds. She has been a pioneer and was the first woman elected as president of the Poultry Science Association.

The Joint Institute for Food Safety and Applied Nutrition (JIFSAN) celebrated its 15th year in April 2011. The celebration began with an Open House at the new JIFSAN Offices, followed by a symposium, reception and celebration dinner. The keynote speaker was Dr. William E. Kirwan, Chancellor, University System of Maryland. Dr. Cheng-i Wei, Dean, College of Agriculture and Natural Resources, attended the events and introduced Dr. Kirwan at dinner. The celebration was sponsored by the JIFSAN Advisory Council Membership and was held at the Greenbelt Marriott Hotel. Enjoying the evening, from left, are Brian Darmody, Paul Mazzocchi, William Kirwan and Jianghong Meng.
**Jason ‘73 and Donna ‘74 Myers** of New Windsor were inducted into the Maryland Dairy Shrine in February 2011. Both were born to the life of Maryland dairying, Jason with registered Holsteins at Del-Myr Farm in Carroll County and Donna with registered Guernseys at Maple Spring Farm in Montgomery County. After graduating from the University of Maryland, they married in 1974 and began a partnership in dairying with Jason’s parents. Ten years later they moved to a farm in New Windsor where they started their Windsor Manor herd.

Their emphasis was to breed certain cow families for index and other cow families to show and sell. The results were having the number one TPI bull Windsor Manor Machoman and the two-time All-American Windsor Manor Encore Taz standing in adjoining hutches as baby calves. They’ve sold over 45 bulls and bred numerous All-MDs, Jr. All-MDs and All-American candidates in three different breeds. They are the only herd in Maryland to have been awarded the Progressive Genetics award for the 20 years it has been presented. They have bred over 100 excellent cows and sold cattle or embryos to countries on four continents.

The couple has served in many leadership capacities with the Maryland and National Holstein Associations.

Jason has also served on the Carroll County Land Preservation board, Carroll County Land Trust, Carroll County Agricultural Master plan and various other ag-related boards. He served two terms as director of Maryland-Virginia Milk Producers.

Donna has been the Maryland State Fair 4-H Dairy Superintendent for the past nine years, and served as a director for Maryland State Fair since 1999. She was also president of the Maryland Agricultural Council. She chaired the Carroll County Fair from 1996 to 1998 and chaired publicity, entertainment and commercial exhibit committees of the fair, and created and edited the Yearbook for the fair for five years.

Both Jason and Donna were recognized as Maryland Cooperative Milk Producers Young Cooperators, Maryland Jaycees Outstanding Young Farmers, Maryland Holstein Outstanding Jr. and Sr. Breeders, Maryland Holstein Distinguished Service Award, Maryland Friend of 4-H Award, Friend of Carroll County Land Preservation and Honorary FFA Chapter Degrees.

Jason and Donna are the parents of two daughters; Kelly, who works with them on the family farm, and husband Gabe Zepp; and Kristin and husband Jason Brauth, and are the grandparents to Bryce, Kelsey and Lexi Zepp.

**Robert Jones ’50** has fulfilled the dream of his former 4-H’er, fellow AGNR alumnus and Alpha Gamma Rho fraternity brother Marlin Hoff ’67, to move a barn built 1794 from his family farm in New Windsor, to the Carroll County Farm Museum. Jones started the effort shortly after Hoff’s death in 2004, with the help of private funds and state grants. Now that the project is complete, fellow alumnus and UME retiree Bob Shirley ’82 M.S. serves as docent and tour guide at the Hoff Barn.

The Maryland Agricultural Foundation Inc. worked with the Marlin K. Hoff Log Barn Committee regarding the educational aspect of the exhibit. The moving and reconstruction of the barn, which boasts ‘no nails were used’ as well as the agricultural history of how the barn was used is part of the ongoing display. Jones and this project were featured in the Fall 2009 issue of *My Maryland*, a publication of Maryland Farm Bureau.

**Jim Brownell ’39 and ’41** and his wife, Zora (Mac), were featured in a Washington Post story, “A love of the land kept dairy farmer in Loudoun.”

At 93 and 91 years old, respectively, this couple is one of the last traditional farmer-politicians in the Northern Virginia area. Jim has been a dairy farmer and supervisor for the Blue Ridge District from 1968 to 1992. He received a bachelor’s in animal husbandry and a master’s in animal genetics.

Dr. Mike Orzolek ‘74 Ph.D., vegetable crop specialist at Penn State, received the “Annual Award” from the Pennsylvania Vegetable Growers Association at the Mid-Atlantic Fruit and Vegetable Convention. Dr. Orzolek earned a doctorate in horticulture at the University of Maryland and served as extension vegetable specialist with the University of Delaware. In 1981, he joined Penn State and moved up the academic ranks to his present position as professor of horticulture. He has been heavily involved with the use of plastics in horticultural crop production for many years, with his latest efforts moving high tunnels. He has worked with all phases of the plasticulture system and even had Martha Stewart do a piece on colored mulches for designer fields.
Seven new veterinarians
Seven former Animal Science graduates from UMCP's College of Agriculture and
Robert Simmons '07, Cassie Fox '07, Jessica Adamany '07, Hope Poffenbarger,
Mills Dempsey
Veterinary Medicine at Michigan State University and those in gowns graduated from
the joint Virginia-Maryland Regional College of Veterinary Medicine.

AGNR in the News

Claudia McFadden '96 was recently featured in a story in the Charlotte Observer for her work as an oncologist veterinarian – the only one in the Charlotte area who specializes in animals with cancer. McFadden is an animal sciences graduate.

The story reads: “Although it is an up-and-coming career option, only 5 percent of veterinarians practice specialized medicine. McFadden, 36, has been married to her husband, Bryan, for five years. She is an animal lover who started volunteering at a veterinary clinic when she was 11. McFadden’s mom, Barbara Walter, claims that when she was nine months pregnant with McFadden, she was rescuing some cats from the road when she went into labor, so McFadden’s love for animals was meant to be.

“McFadden is a graduate of the University of Maryland and VA-MD Regional College of Veterinary Medicine in Blacksburg, and she completed an internship in Florida and her oncology residency at Colorado State University. All in all, she has had 13 years of schooling. Today she works for Carolina Veterinary Specialists. In addition to working 60-hour weeks and running marathons, McFadden and her husband have established Murray’s Fund, a foundation at her practice that helps owners in financial need cover the cost of cancer therapy.”

Master Gardeners join
First Lady in opening
GARDEN

The University of Maryland Master Gardeners along with Agriculture Deputy Secretary Mary Ellen Setting and more than a dozen students from Cedar Chapel Special School planted vegetable seedlings in First Lady Katie O’Malley’s “Grow It Eat It” garden. The plants were grown by the students in their school greenhouse with seeds purchased by the Anne Arundel County Master Gardeners.

“Backyard gardening teaches young people the value of the work it takes to grow something, the perseverance to see it through to harvest, and the joy of tasting something delicious that they grew themselves,” said First Lady O’Malley. “We look forward to growing out the seedlings and expanding the garden offerings as an example of what all Marylanders can do whether they have a patio with planters or a larger backyard garden to improve their health and fitness and to being a part of the state’s backyard gardening promotion.”

The First Lady, Cedar Chapel students, Deputy Secretary Setting, University of Maryland’s Dr. Nick Place, and University of Maryland Extension’s Master Gardeners joined together to put in a variety of vegetable plants including tomatoes, cucumbers, peppers, squash and herbs.

First Lady O’Malley is partnering with University of Maryland Extension’s Home and Garden Information Center and Master Gardeners to promote the “Grow It Eat It campaign” which encourages Maryland families to improve health and save money by growing fresh vegetables, fruits and herbs using sustainable practices. The campaign hopes to encourage 1 million Marylanders to produce their own affordable, healthy food.
AGNR IN THE NEWS

We are always saddened when we learn of fellow alumni, colleagues and friends that have died. We honor their accomplishments and carry on their legacies. We are particularly saddened when members of our AGNR extended family, students and 4-H’ers leave us early in their promising lives. AGNR suffered two such losses recently. We also offer sympathy to those whose spouses were significant members of the AGNR family.

WALTER C. BAY ’58, retired Carroll County Agriculture Extension Agent, died January 12, 2011. Walt graduated from the University of Maryland in 1958 and had an extensive career with Extension prior to his retirement. At Walt’s request, there was an Irish Wake for invited friends and co-workers to celebrate his life.

At press time, we learned of the passing of Walt’s widow, Mary Ellen Bay on July 3, 2011. She was 74. Mary Ellen was a self-employed interior and landscape designer and enjoyed working in her gardens. She was the former president of the local garden club.

Walt and Mary Ellen are survived by two sons, Mike and Tom Bay, and four grandchildren. Walt felt that flowers were solely for the living. If so inclined, send flowers to a friend or loved one and think of Walt when you do it. The family would very much appreciate anyone having photographs of Walt during his University of Maryland Extension career to send them to their son, Thomas Bay, 1110 Trevarion Road, Union Bridge, MD 21791 as they assemble a scrapbook for the grandchildren.

Memorial contributions for both Walt and Mary Ellen may be made to the Carroll County Land Trust, Attn: Treasurer, P.O. Box 2137, Westminster, MD 21158.

RAYMOND EARL “Ray” BROWN, husband of former AGNR scholarship coordinator Sheila Brown, died June 13, 2011, after an extensive battle with multiple physical conditions. He was 76.

Following his retirement from the U.S. Department of Interior, Ray supported AGNR Academic Programs in helping Sheila and others prepare for Ag Day, Clarksville Open House, State Fair; AGNR Fall Bash and other tasks related to academic program efforts. He loved UM ice cream and looked forward to regular visits to the Dairy.

A native of Washington D.C., he enlisted in the U.S. Navy during the Korean War serving as a radioman aboard the minesweeper, USS Hawk. He enjoyed a 34-year career doing everything from inventing equipment that was patented to being a minerals commodity specialist. The Browns moved to Arizona following Sheila’s retirement in 2009.

Ray is survived by his wife, Sheila A. Brown of Gilbert, AZ; son, Raymond “Tony” Brown of Gilbert, AZ; daughters, Laura “Betzy” (Daniel) Dorey of Maryland, Melissa Peterson of North Carolina, Amy (Michael) Morrison of Gilbert, AZ; six grandchildren and three great grandchildren. He is also survived by his sister, Betty Robison of Arnold, MD and his brother, David Brown of Greenbelt, MD.

The family requests that memorial donations be made to the charity of your choice. Condolences may be sent to Sheila Brown 3252 East Greenview Drive, Gilbert, AZ 85298.

ROBERT S. CHANDLER ’58, a horticulture graduate, died of multiple myeloma on December 23, 2010, in Bakersfield, CA at the age of 74. He was a resident of Tehachapi, CA. He was superintendent of many of the country’s largest national parks and took the lead in implement-

ing the Santa Monica Mountains National Recreation Area in the late 1970s and early 1980s.

His 38-year career with the National Park Service began in 1958 and included serving as superintendent of the Grand Canyon, Olympic and Everglades national parks. Robert was known as an effective leader who worked with local communities and state and government officials on tough issues.

Robert is survived by a son, Alan.

CHAD DULIN CLARK, a sophomore Animal Sciences major, died in a traffic accident on December 18, 2010 near his home in Caroline County. He was 19.

A 2009 graduate of North Caroline High School, Chad was pursuing an Animal Sciences degree at the University of Maryland. Continuing many of his high school activities which included leadership positions in Student Council, 4-H, the Junior Charolais Association and as a competitor in soccer and baseball, he became a natural leader on campus and demonstrated his leadership in Alpha Gamma Rho Fraternity. He assumed leadership positions on the College of Agriculture and Natural Resources’ Student Council by helping with beef cattle exhibitors at the 2010 campus open house, University of Maryland’s Ag Day and was elected coordinator for the 2011 Ag Day. In addition, his energy and quick smile made him a natural recruiter for Alpha Gamma Rho. He was liked by his classmates and inspired others to set higher goals related to activities and accomplishments in and out of the classroom.

He was an invaluable asset to the Alpha Theta chapter and had been elected as the next Noble Ruler (president) prior to winter break. He was also slated to coordinate 2011 Ag Day activities for AGNR student clubs.

Chad is survived by his father, David, and brother Ben who were also members of Alpha Gamma Rho at different universities; his mother Melinda L. and stepfather, Rick Conner of Denton, MD, younger brothers Mark and Chase Conner of Denton; two stepisters, Lisa Conner of Denton and Katie Mc Clemens of Dover, Delaware.

The Alpha Gamma Rho Brothers are building a memorial at the chapter house in College Park. Donations can be made to Alpha Theta Chapter, Alpha Gamma Rho, 7511 Princeton Ave, College Park, MD 20740.

BERNADINE COLEMAN, retired Cecil County 4-H Agent, died on December 30, 2010. Bernadine was a familiar face at almost every 4-H activity in Cecil County.
and across the state. She particularly enjoyed camp. A funeral mass was held in Elkton.

Gertrude H. Crist, wife of the late Howard G. "Buck" Crist, Jr., died April 21, 2011. She was 92.

A native of North Dakota, she received her formal education at Barnard Consolidated School, Barnard, South Dakota, and at South Dakota State University in Brookings from 1924 to 1938. She married Howard on November 2, 1940. In 1951, the Crist family moved to Glenelg in Howard County, near her husband's family farm. They established a business, Farm and Home Service Inc., a Southern States Cooperative agency that served farmers in Howard and Carroll counties. She worked alongside her husband as vice president and secretary-treasurer of their business, which had branches in Ellicott City and Sykesville. They sold the business to a son in 1978.

Mrs. Crist was an active community volunteer. She joined the PTA as her sons started elementary school. She also belonged to the League of Women Voters, the American Red Cross, Girl Scouts of Central Maryland, the Maryland Association of Boards of Education and the National School Boards Association. She was an education advocate and was inducted into Howard County’s Women’s Hall of Fame.

Howard was very active in University of Maryland alumni activities. She attended many AGNR and campus alumni functions following his death in 1993. The Gertrude H. Crist & Howard G. Crist, Jr. Executive Board Room in the Samuel Riggs IV Alumni Center was donated by Mrs. Crist. On April 9, 2011, she was named an Honorary Member of the University of Maryland Alumni Association.

She was a devoted mother to Howard G. Crist, III and the late Douglas F. Crist; loving grandmother of Challis Alexis Crist, Nora Freeman Crist and Nathan Clark Crist. She is also survived by one great-grandchild.

She and Howard were active members at St. John’s Episcopal Church in Ellicott City where services were held. Memorial contributions can be made to the church.

William (Bill) Gaiser ’50 & ’69, retired UME Agricultural Extension Agent and County Extension Director in Calvert County for over 30 years, died on March 17, 2011.

Bill graduated from the University of Maryland in 1950 with a degree in animal sciences. In 1969 he earned his Master of Science in agricultural economics.

During his UME career, he resided in St. Leonard. He had relocated to Sarasota, Florida in recent years. A funeral was held in Prince Frederick. Cards may be sent to Mrs. Betty Gaiser, 7107 St. Andrews Lane, Sarasota, FL 34243-3815.

Larry James Grossnickle ’71, died February 4, 2011 in Kline Hospice House, Mount Airy, after a short illness. He was 61.

He was a 1967 graduate of Middletown High School, attended Bridgewater College for two years and was in the Bridgewater Touring choir. At the University of Maryland he majored in agriculture and was a member of the collegiate dairy judging team and a member of Alpha Gamma Rho fraternity. He was a longtime dairy and crop farmer and was a member of the Maryland Virginia Milk Producers.

He was baptized member of the Myersville Church of the Brethren and attended Frederick Church of the Brethren for more than 20 years and a very active member of the Pathfinders Sunday school class. He was involved in 4-H as a youth and parent, was a 4-H All Star and enjoyed singing in various choirs.

Survivors include his wife of 37 years, Muriel (Bonnie) Grossnickle; three children, Carolyn M. Grossnickle of Honolulu, Hawaii, Andrew P. Grossnickle and wife Anna of Fredericksburg, Va., and Stephanie Grossnickle Batterton and husband Jim of San Antonio, Texas; and one sister, Mary Ann Grossnickle of Middletown.

Memorial contributions may be made to Hospice of Frederick County, P.O. Box 1799, Frederick, MD 21702; or Brethren Disaster Ministries, 601 Main St., P.O. Box 188, New Windsor, MD 21776-0188.

Joygale Howard ’89, a National Zoo scientist known as the “sporn queen” for her skill and ingenuity in helping clouded leopards, giant pandas and other endangered species with the delicate task of breeding in captivity, died March 5, 2011, at the Washington Home and Community Hospices in the District. She was 59 and had malignant melanoma.

A native of Dallas, Texas, she was a veterinary science graduate of Texas A&M University and received her degree in veterinary medicine in 1980. She received a doctorate in reproductive physiology from the University of Maryland in 1989.

Dr. Howard trained and mentored hundreds of students and postdoctoral fellows from the U.S. and abroad. She wrote more than 100 peer-reviewed research articles and received many professional recognitions, including a Recovery Champion award from U.S. Fish and Wildlife Service for her work with black-footed ferrets.

Dr. Howard began her career at the National Zoo as a paid intern in 1980, when the reproduction of captive animals was more art and luck than science. During the next three decades at the zoo and the Smithsonian’s Center for Species Survival, she became a leader among scientists working to improve animals’ reproductive chances by understanding their basic biology. She used her clinical skills to pioneer the use of common human infertility treatments, such as artificial insemination and in vitro fertilization, on animals. She also played a key role in figuring out how to freeze sperm and thaw it for viable use years later.

Perhaps Dr. Howard’s most famous achievement was the 2005 birth of the giant panda Tai Shan. A star attraction at the zoo until his departure for China in 2010, Tai Shan was the product of a long-shot artificial insemination conducted by the steady-handed Dr. Howard. That successful procedure was the result of years of work by Dr. Howard and her colleagues to untangle the mysteries of giant panda reproduction, who are famously fickle about breeding in captivity. Dr. Howard and her team, as well as colleagues from China, perfected the science of freezing panda sperm. They also figured out how to monitor the hormones of females to identify their short window of fertility, pinpointing the best moment for insemination.

“Nature’s Matchmaker,” an hour-long television special about Dr. Howard, runs regularly on the Smithsonian cable channel.

Randall L. Jackson ’69, a former dairy farmer and president of Chesapeake Petroleum, died November 25, 2010, at St. Peter’s Hospital in Albany following a long illness. He resided in Fort Plain, New York and was 64.

A native of Kansas City, Kansas, Randall was a 1965 graduate of Annapolis High School. He received his bachelor’s degree from the University of Maryland in 1969.

He was the president of Chesapeake Petroleum in Maryland until moving to Starkville in 1984 to become the owner and operator of Welden Hills Dairy Farm, retiring in 1989. He served with the National Guard in Maryland during the Vietnam era. He was a member of the Starkville United Methodist Church until its closing. He was a member of Fort Plain VFW Earl Stock Memorial Post No. 3275 and loved spending time with his family and woodworking.
Randall is survived by his wife of 20 years, Linda S. Jackson of Starkville; daughters, Kathy and Brian Vavrina of Annapolis, Emily and Greg Fisk of Annapolis; stepdaughters, Amy and Willis Geweye of Starkville, Cynthia and Chad Becker of Mohawk; grandchildren, Rob, Sara, Jackson, Stephen, Maxine, Glen, Johnna, Joshua, Jeffery, Jeremy and Matthew. He was predeceased by his sister, Sherri Gallagher.

**Marjorie C. Moore**, wife of retired Agricultural Resource Economics professor John R. Moore, died March 3, 2011, of abdominal cancer at Washington Home and Community Hospice in the District. She was 79.

Mrs. Moore taught English and American studies in Ithaca, NY, and Madison, WI, before moving to the Washington area in the early 1960s. She was a substitute teacher in Prince George’s County and in New Delhi where she and her husband lived for several years in the last 1960s. During the 1970s she supervised University of Maryland student teachers and taught parenting classes in Prince George’s County.

A long-time resident of College Park, Mrs. Moore was a docent for 15 years at the University of Maryland student teachers and taught at the Maryland Agricultural College from 1940 to 1943. He briefly served in the U.S. Navy’s Medical Corps, where he was stationed at Camp Lejeune, N.C., and then returned home to help his father on their family farm, Willow Oak, which borders the Patuxent River. He grew tobacco, corn and wheat and raised livestock.

After the federal government’s tobacco buyout in 2003, the Proutys stopped growing tobacco and began cultivating wheat, barley, rye, corn, soybeans, heirloom tomatoes and cut flowers. By double-cropping soybeans, they even managed to grow 200 acres of crops on the 160-acre property. John, his wife, Margaret, and son, John C. Prouty, became the third Calvert County family to be inducted into the Governor’s Agricultural Hall of Fame in February 2010.

Throughout his life, John was active in agricultural legislative issues, serving on the county’s first planning commission and as president and vice president of the county and state Farm Bureaus, respectively. He also was an original member of the Calvert County Agriculture Preservation Advisory Board. His farm was one of the first in the county to be part of Calvert’s agricultural preservation program.

John is survived by his wife of more than 61 years, Margaret Gray Prouty; a daughter, Susan Howe Prouty and her husband, Vincent Garone, of Phoenixville, Pa.; a son, John Chesley Prouty and his partner, Roxana L. Whitt; and a daughter, Elizabeth Anderson Prouty, and her husband, Richard C. Due, all of Huntingtown. He also is survived by grandchildren, Katherine E. Garone, Andrew T. Garone, Meredith V. Prouty-Due and Clare O. Prouty-Due.

**Lynne D. (Bedgar) Norris**, Extension Program Assistant with the Military 4-H Program, died May 12, 2011, following a long battle with cancer. She was 62 and resided in White Hall.

Lynne coordinated the computer lab at major events for people to send encouraging messages to our soldiers overseas and worked with hundreds of Maryland military children to craft and send a message to their deployed parent. She was also a strong presence at the Maryland State Fair as she supported her daughter, Meghan, who serves as the Dairy Steer Show Superintendent.

She is survived by her husband, Pearce “Jutsy” Norris and children Seth Jacob Norris and Meghan B. Norris. She is also survived by a brother, Thomas C. Bedgar, a sister, Carol A. Bedgar; several nieces and nephews and grand nieces. Memorial contributions may be made to the American Cancer Society, 8219 Town Center Drive, Baltimore, MD 21236.

**John Alfred Prouty** of Huntingtown died November 17, 2010. He was 87. He was actively farming until the time of his death.

John attended the University of Maryland Agricultural College from 1940 to 1943. He briefly served in the U.S. Navy’s Medical Corps, where he was stationed at Camp Lejeune, N.C., and then returned home to help his father on their family farm, Willow Oak, which borders the Patuxent River. He grew tobacco, corn and wheat and raised livestock.

Memorial contributions may be sent to St. Paul’s Episcopal Church, 25 Church St., Prince Frederick, MD 20678, or to the Calvert Farmland Trust, P.O. Box 3448, Prince Frederick, MD 20678.

**Don Riddle ’71**, owner of Homestead Gardens in Davidsonville, died near his home on June 30, 2011. He was 63.

Don graduated from Northwestern High School in 1966. He enlisted in the U.S. Navy and upon his return from military service, Don attended the University of Maryland and pursued a career in horticulture. His studies and a long-standing family tradition of truck gardening were to become the inspiration for Homestead Gardens. With the support of his parents, the business was founded in the back yard of the Riddle family home in Hyattsville.

Riddle began Homestead in 1973 with a roadside stand in Davidsonville where he sold azaleas, mums, poinsettias and bedding plants. Retail greenhouses and pavilions were built during the late 1970s, and the greenhouse production division was conceived during the same period to supply the retail store as well as to sell wholesale plants to businesses, organizations and churches throughout the Metro D.C. area.

Don continued to expand the company to include two more divisions. The Homestead Gardens Landscape Services Division was established in 1980 and in 1985, the company purchased additional land to introduce the wholesale production division for selling supplies to independent landscape contractors and to supply Homestead Gardens’ retail store with the bulk of its annuals, perennials and nursery stock.

Under Don’s direction, Homestead Gardens evolved into one of the most prestigious independent garden centers in the U.S.

He was actively involved with the boards of the Maryland Nurserymen’s Association and ECGC Distributors, a group consisting of the finest independent garden centers in the country. Don served as one of the six board members of Garden Centers of America, a nationwide organization of garden centers, of which he was president in 2001. He was Lt. Governor from Maryland to the American Nursery and Landscape Association and was vice president of American Horticulture Society. In 2008 he was awarded the Jack Schneider Lifetime Achievement Award from the Garden Centers of America.

Don was a board member for the American Lung Association for the state of Maryland and Commerce First Bank. He was involved in the Annapolis Business Association, London Town Historic Society and several other local non-profit organizations. Recent achievements include designation as the Official Gardener of Camden Yards, the home of the Baltimore Orioles, and the introduction of hanging baskets and container gardens to the Historic Gardens.
District of Annapolis as part of a master beautification program.

Riddle served on the South River Federation board of directors. Homestead hosted events for the federation including an annual auction. He was also involved with land preservation efforts in the Annapolis Neck area.

Don was preceded in death by two infant daughters and his father, Don Riddle, Sr., who was a driving force behind the success of Homestead Gardens. He is survived by his wife, Laura, son, Brian of New Jersey, daughter, Quinn, his mother, Evelyn of Hyattsville, brother Gerald of White Post, Va., and grandchildren Bailey and Bryce.

Memorial donations may be made to Annapolis and Anne Arundel County Chamber Foundation to benefit Don’s passion “City of Flowers by the Bay” Mail to 49 Old Solomon’s Island Road, Suite 204, Annapolis, MD 21401.

**Dr. Benjamin Lanham Rogers Jr.** died November 29, 2010.

He was born in Roebuck, S.C. in 1920. After studying at Bob Jones College, he completed a B.S. degree at Clemson University, taught one year, and then volunteered for the Navy service. Following World War II, he earned M.S. and PhD Degrees from universities of Minnesota and Maryland, respectively. These prepared him for experimental work on fruit trees in Washington and western Maryland aiming for better quality fruit.

For many years he taught lay persons and served as elder in churches. His quiet faith touched many as he hosted Christian missionaries, pastors and newcomers, most recently those at Westminster Presbyterian Church. In leisure he enjoyed gardening, reading and bowling.

He is survived by his wife of 59 years, Elinor MacDonald Rogers; children Daniel B. Rogers of Denver, PA, husband of Selma A. Rogers and Julia L. Rogers of Ukiah, CA; grandchildren Melissa Agan (Welty) and Benjamin M. Rogers; brother Dr. Joseph M. Rogers of Greer, S.C. husband of Juanita G. Rogers; and by two nieces and four nephews.

**James Walter “Jim” Simms,** retired Garrett County AGNR Extension Educator, died April 18, 2011. He was 72 years old and resided in Oakland.

Jim was a graduate of West Virginia University and was an avid supporter of WVU sports. He was the founder and former owner of Green Acres Garden Center, past president of the Oakland Lions Club and a member of the Oakland Elks Lodge #2481. He worked for AGNR for 36 years as the Garrett County Extension Agent.

Surviving are his wife, Jane (Bissett) Simms; son, Jason Simms of Cincinnati, OH; grandchildren, Carson and Beau Simms; brother, Steve Simms and wife, Sheila of Celempo, PA; and sister, Diane Stewart and husband Danny, Paden City, WV. He was preceded in death by a son, Jimmy Simms.

Memorial contributions may be made to Hospice of Garrett County, P.O. Box 271, Oakland, MD 21550. Condolences may be sent to Jane Simms, 16 Underwood Road, Oakland, MD 21550.

**Charles W. St. Clair Sr. ’43,** an accountant who launched a second career as a Jarrettsville Christmas tree farmer, died May 31, 2011, of pneumonia at Upper Chesapeake Medical Center in Bel Air. He was 88.

Born on a Jarrettsville dairy farm in the early 19th-century house he would restore and move back to in 1977, Charles was a direct descendant of Luther Jarrett, founder of Jarrettsville. He grew up on the farm but had a career in business before he started moonlighting in the early 1960s as a Christmas tree grower as a way to put his children through college.

Even when he returned to his agricultural roots, he did so on rented land, off the family farm. Charles planted his first crop of trees in 1961 on about five rented acres and expanded to 50 acres by the time his father died in 1971. Today, Jarrettsville Nurseries is one of the largest Christmas tree farms in Maryland, covering about 100 acres. Still owned by his family and run by his stepson, Boyd Saulsbury, and a nephew, Gary Thomas, the farm specializes in Fraser firs, which are desirable because their needles don’t drop.

Mr. St. Clair graduated from Highland High School in 1939. As a teenager, he was active in 4-H and played trumpet in the school band. He graduated from the University of Maryland with a degree in agricultural education in 1943. He was a member of Alpha Gamma Rho Fraternity. After returning to the family farm for a year, he enlisted in the Army as an infantryman. He qualified as an expert marksman on both the M-1 carbine and the light machine gun. During World War II, he was stationed in France and was honorably discharged with the rank of master sergeant in August 1946.

After returning from the service, he was appointed the assistant county agent for Cecil County. He left that position to become the vice president of D.E. Foote & Co., and remained there until the canning firm was purchased by the American Can Co. a decade later.

During that time, Charles attended the Baltimore College of Commerce, where he earned a degree as a certified public accountant. He later formed an accounting firm, Knair Associates, with colleagues Mel Nizer and Dick Knight. In 1957, Charles began a 30-year career with the Baltimore Gas & Electric Co., working primarily as an investigator in the methods department.

Because of his agricultural background, he also oversaw the buffer farm around the Calvert Cliffs nuclear plant.

In 1961, he launched his Christmas tree venture to earn extra money for his children’s college fund. Growing trees appealed to him more than dairy farming because he could do much of the work on weekends.

Charles was preceded in death by his wife, the former Eleanor Saulsbury. He is survived by a son, Charles St. Clair, Jr. and stepson Boyd Saulsbury; two daughters, Patricia Wertman of Staunton, Va., and Lynda McRee of Jarrettsville; seven grandchildren; and two great-grandchildren. His first marriage to the former Dorothy Woerner ended in divorce.

**Fred Wheaton,** former department chairman of Biological Resources Engineering (currently Environmental Science and Technology), died March 25, 2011, at Montgomery Hospice’s Casey House in Rockville of colon cancer. He was 68.

Dr. Wheaton joined the faculty at the University of Maryland in 1968, spent 42 years as an engineering professor and was known as a leading authority on the harvesting of shellfish and the wider field of aquaculture. He published three major books in his field. His 1977 book “Aquacultural Engineering” has been translated into several languages and is regarded as authoritative. He held leadership in many professional organizations and was a past president of the Aquacultural Engineering Society. He retired from the university 2010.

He developed one of the country’s first aquacultural engineering, research and extension programs and served as a primary scientist on at least 20 projects. Beginning in 1976 he worked extensively with Chesapeake Bay watermen on problems associated with harvesting shellfish. He had five patents on processes and equipment for oyster shucking. His research focused on the processing of seafood and on increasing...
the production of fish, shellfish and aquatic plants. He reviewed fishing and aquaculture systems throughout the world and consulted with private enterprises and the U.S. government.

Dr. Wheaton was an editor of professional journals and for the past five years had been director of the Northeastern Regional Aquaculture Center. Even in his final days, Dr. Wheaton continued to receive recognition for the contributions he made during a remarkable career. He received the Distinguished Life Time Achievement Award from the U.S. Aquaculture Society, a Chapter of the World Aquaculture Society, for his contribution and broad impacts to the aquaculture industry. This award is the highest recognition the professional society bestows on its members.

Dr. Wheaton was born in Petoskey, Michigan. He received his bachelor’s and master’s degrees in agricultural engineering from Michigan State University in 1964 and 1965, respectively, and a doctorate in agricultural engineering in 1968 from Iowa State University.

A Rockville resident, Dr. Wheaton coached youth soccer and served on the boards of the Old Farm Swim and Paddle Tennis Club. Survivors include his wife of 44 years, Marjorie Boyer Wheaton of Rockville; three children, Glenn Wheaton of Carlsbad, CA, Scott Wheaton of Woodbury, MN, and Wendy Pierce of Hermosa Beach, CA, a brother and a granddaughter.

**Charles Eugene “Gene” Wiles**, a 12-year-old 4-H member from Washington County, died June 15, 2011, from injuries sustained in an all-terrain-vehicle accident.

He attended Clear Spring Middle School, where he just completed the seventh grade as an honor-roll student. He was a member of Five Forks Brethren in Christ Church, where he was a member of the youth group and the archery club. He also was a member of the Washington County 4-H Dairy Club and Swine Club.

Aside from his family, the love of Gene’s life was cows, pigs, tractors and everything on the family farm, Heaven Sent.

He is survived by his parents, Brad and Cathy Wiles, two sisters, Tessa Elaine Wiles and Macaya Graceyln Wiles, of Hagerstown; Charles Austin Wiles and Martha Jean (Pryor) Wiles, paternal grandparents of Boonsboro; Arlan Eugene Martin and Doris Louise (Shafer) Martin, maternal grandparents of Hagerstown; Alta Elizabeth Martin, maternal great-grandmother of Hagerstown and numerous aunts, uncles and cousins.

Memorial donations may be made to the Washington County 4-H Dairy Club, 7303 Sharpsburg Pike, Boonsboro, MD 21713.

**Fred P. Miller**, a former faculty member of the University of Maryland’s Department of Agronomy, died on June 7, 2011, of a heart attack while hiking and rafting in the Grand Canyon and Colorado River. He was 74.

Born in Springfield, Ohio, he received his bachelor’s, master’s and doctoral degrees from The Ohio State University. He served as director of environment and natural resources, College of Food, Agriculture and Environmental Sciences from 1994-1998 and was professor and chairman of the Department of Agronomy at Ohio State from 1986-1994. Prior to that, he served as chairman of the Department of Agronomy at University of Arkansas and was a faculty member in the Department Agronomy at University of Maryland.

Dr. Miller was a Fellow of the American Society of Agronomy, a Fellow of the American Association for Advancement of Science and a member of the Soil Science Society of America, serving as president 1990-1991. Throughout his career, he traveled to 45 countries across six continents. He was an avid hiker and motorcyclist.

Surviving are his wife, Donna Abbott Miller; a sister Marilyn Miller (Mrs. Jerry) Barber; and four stepchildren. He was predeceased by his first wife, Marilyn Smith Miller and second wife, Jan Miller.

Memorial contributions may be made to the Barber EB Fund, ref. Molly J. Barber, Fifth Third Bank, Delaware, Ohio, or a charity of one’s choice. Fred’s great-niece and great-nephew are afflicted with Epidermolysis Bullosa (EB).
October 1, 2011
“The College in Your Backyard” - AGNR Open House – Bring the family to the Central Maryland Research and Education Center’s Clarksville Facility near Ellicott City and enjoy educational displays, wagon farm tours, hands-on learning, dairy cattle, baby chicks and many other FREE, fun-filled activities. See what AGNR, “The College in Your Backyard,” has to offer you! Visit http://agnropenhouse.umd.edu/ for more information or call 301-596-9330. Free and open to the public.

October 15, 2011
AGNR Ag-toberfest Tailgate at the campus farm will begin three hours before kick-off against Clemson for the Homecoming Game. Join in the fun and food prior to the Terps taking the field. AGNR Ag-toberfest is FREE! Reservations requested by emailing gyeiser@umd.edu.

Game ticket purchases: http://www.umterps.com/sports/m-footbl/md-m-footbl-body.html

Looking Ahead to 2012
Wednesday April 18
45th Annual AGNR Alumni Reunion and Awards Celebration
Samuel Riggs IV Alumni Center

Saturday April 28
Maryland Day/AG Day
10th annual EggCiting Start to Ag Day Breakfast

Check out other news for AGNR Alumni and Friends on Facebook
http://www.facebook.com/#!/pages/University-of-Maryland-AGNR-Alumni-Chapter/115419941422