The Arabian Horse Center gets an EXTREME makeover
The Arabian Horse Center Gets An EXTREME Makeover!

For decades the W. K. Kellogg Arabian Horse Center has been the cornerstone of Cal Poly Pomona. In recent months, the 37 year old Center has undergone some major changes. Megan Herr is walking CP Tatiana on new rubber bark made from recycled tires.

Ag Education: Preparing Future Teachers to Meet a Growing Student Population

The Ag Education program helps coordinate FFA activities each year. FFA leadership activities are a major component of high school ag education programs.
Greetings everyone! It has been a very exciting year for the College of Agriculture. We were successful this past year in hiring five new faculty members who will join our ranks as new professors in our college. Our department search committees did a wonderful job in recruiting and selecting a group of top notch academic colleagues. Please read the biographical sketches of our latest faculty members beginning on page 7. We have also recruited our largest entering class this fall. Over 350 new first time freshmen, transfer students and new graduate students are currently enrolled to swell our student ranks to over 1,700 students. This makes our College of Agriculture the second largest undergraduate agricultural program in the state. To meet our new teaching demand, the College has successfully raised 60% of our Comprehensive Campaign goal of $26 million and is poised to complete our target of raising $10 million over the next two years. These funds will help the College of Agriculture add important additional facilities such as a new animal clinic, laboratory space, a food pilot plant for product development and testing, upgrading our animal facilities, and building renovations, to name just a few. These additions will provide us with more teaching infrastructure and give our students a much stronger hands-on educational experience.

Our hard working faculty have not only stepped up their teaching efforts but they have also increased their research activity by applying for more than $4 million in external grants and contracts. The increase in faculty research activity is up over 46% from last year despite heavy state budget cuts to our university. Our dedicated faculty and staff have continually worked extremely hard to maintain quality educational programs while receiving fewer state funded resources. We also have made some exciting changes and updates to our website, http://www.csupomona.edu/agri/, to make it more interactive and informative. Please take the time to visit us and let us know what you think.

I ask that you, friends and alumni of the College of Agriculture, help us realize our Comprehensive Campaign Goal over the next two years. We are becoming more and more dependent on outside funding to keep our academic programs strong and relevant. Please help us succeed by pitching in. With warm regards,
The Farm Store Celebrates Its 10th Anniversary

"It's a great store! Everybody should shop here!" says Dawn Taccone who is in her fifth year of managing the College of Agriculture’s Farm Store at Kellogg Ranch. The Farm Store, which celebrated its 10th anniversary in September, is open seven days a week and features the finest quality grocery products. Where else can you get vine-ripened tomatoes year round, fresh-squeezed orange juice, award winning wine from grapes produced on campus, and student-designed apparel?

The store is most famous for its fresh fruits and vegetables supplied by student enterprise projects, campus farming operations, and local growers. After having a relaxing lunch at the store’s delicatessen, visitors can shop for a variety of fresh produce including oranges, lemons, avocados, corn, melons, and squash. Operations at the hydroponics greenhouse at AGRIscapes were expanded to keep up with demand for tomatoes, lettuce, and peppers. Cal Poly Pomona raised pork and beef products, hydroponics greenhouse at AGRIscapes were expanded to keep up with demand for tomatoes, lettuce, and peppers. Cal Poly Pomona raised pork and beef products,}\n\nThese projects are not limited to produce. Students in the Meat Science Club created Broncowurst, a special sausage with the green and gold colors of the University thanks of proceeds from sales go back to the students to help finance their education.

Looking for a special one-of-a-kind gift? Create your own gift pack or basket with your favorite produce and specialty items from the Farm Store. These are especially popular during the holidays. To promote healthy eating, the Farm Store also takes its fresh fruits and vegetables on the road to farmer’s markets in Brea, Baldwin Park, Pasadena, Downey, San Dimas, and Irvine (check the web site for days/times: www.csupomona.edu/farmstore). And we can’t forget the thousands of pumpkins that are grown each year for the annual Pumpkin Festival and the fields of you-pick strawberries that are a favorite with families at the Tractor and Classic Car show.

The Farm Store at Kellogg Ranch supports the learn-by-doing philosophy at Cal Poly Pomona through sales of produce from student enterprise projects. A large portion of the proceeds from sales go back to the students to help finance their education. These projects are not limited to produce. Students in the Meat Science Club created Broncowurst, a special sausage with the green and gold colors of the University thanks of proceeds from sales go back to the students to help finance their education. 

Class Project Grows Community Relationships

Over 4,000 vegetable and herb seedlings were donated to the Messiah Nutritional Assistance and Human Development Foundation in Watts last fall and were used to create a community garden. Students in Dr. Terry Fujimoto’s PLT 131 lab prepared the seedlings and worked with Stephanie Struckus and Jonathan Berk of Rebuilding Together Greater Los Angeles, a nonprofit organization, to transport the plants to the Foundation. Donated plants included collards, spinach, cabbage, lettuce, and kale.

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Kirk and the Farm Store have fielded inquiries from local restaurants, produce companies, and a number of people in the community who are into making salsa. “A lot of people bring in their salsa to show us; a lot of them are in competitions,” explained Dawn Taccone, the Farm Store Manager. Kirk also considers it a novelty because this is not an item you can find in your local grocery store.

Originally from India, the Ghost Pepper, or Bhut Jolokia, averages just over 1 million heat units (SHU) on the Scoville scale compared to 200,000 units for habanero peppers and 5,500 units for jalapenos. The Ghost Pepper held on to its title until 2010 when it was surpassed by the Naga Viper which, on average, registers 300,000 points higher on the Scoville scale. “I wanted to grow the hottest pepper in the world,” said Kirk, who was now on the hunt for Naga Viper seeds.

Kirk hopes his celebrity status and experience with hydroponics will help him get a job when he graduates later this year. A former engineering student, Kirk also feels his engineering background gives him an edge particularly in terms of understanding the technology, operation, and maintenance of the equipment. In the meantime, he is training his replacement—Alfredo Del Real, whose family plays a key role in pepper production in Mexico. So it appears the flaming fruit with the powerful punch will continue to be available at affordable prices in the Farm Store for the foreseeable future.

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2011 Annual Open House Draws Huge Crowd

On March 5, 2011, 860 new students, their families and teachers learned how to give pets CPR, handled a few creepy crawlers, witnessed juice being turned into “caviar,” and tested their AG IQ during the College of Agriculture’s annual Open House. Student clubs and organizations encouraged future students to get involved in extracurricular activities. College faculty and staff as well as staff members from Admissions and Financial Aid were on hand to answer questions. Ag Ambassadors conducted bus tours of the campus; visitors were treated to tours of the W. K. Kellogg Arabian Horse Center, the greenhouse laboratories at AGRIScapes, and the Residence Halls. The Farmstore was busy providing our guests with a sampling of tasty treats from the store. Visitors also had a chance to meet Bessy, our special guest from the Dairy Council of California and a “Cow Poly” expert in milk production. The College’s next Open House will take place on Saturday, March 3, 2012.

The College Welcomes Eight New Faculty and Staff

Dr. Chitra Dabas
Apparel Merchandising & Management

The Apparel Merchandising & Management (AMM) Department now has five full-time faculty to teach and advise students in their growing program with the addition of Dr. Chitra Dabas. Dr. Dabas completed her Ph.D. and M.S. degrees in Retailing at Michigan State University. She also has a M.S. in Fashion Management and an undergraduate degree in Fashion Designing along with significant apparel industry experience as a merchandise manager in India. While enrolled in her Ph.D. program, she gained valuable teaching experience at the undergraduate and graduate level. In addition, she has been involved in independent and collaborative research projects in the fields of international retailing strategy, consumer behavior and supply chain management.

“We are excited about this expansion to the AMM faculty,” said Dr. Peter Kilduff, Chair of the AMM Department. “Chitra’s experience combines a background in the international apparel business, with a degree from a top university in the field, and excellent classroom skills. Her area of specialization fits perfectly with the department’s requirements and dovetails well with other faculty members, opening avenues for future research and teaching collaboration.”

Dr. Kimberley Miller
Agricultural Science

An alumna of the College of Agriculture (B.S., M.S. Ag. Science, ’95, 97), Dr. Kim Miller returned to her alma mater in August to serve as coordinator of the Agricultural Science program. Her duties will include teaching and developing courses at the undergraduate and graduate level, serving as director of the Agricultural Teacher Credential Program, and coordinating the Master’s Degree program in Agricultural Science. Dr. Miller will also supervise student teachers and plan/ conduct educational activities for the secondary agricultural teachers and FFA members in our service area.

In the time between her graduation from Cal Poly Pomona and her return as a faculty member, Dr. Miller earned a Doctorate in Education from Texas A&M University/Texas Tech University and gained 14 years of experience teaching agriculture courses and serving as a FFA advisor at the high school level. Along the way she won numerous teaching awards at the county, regional, and state levels. At Mission Viejo High School, she revitalized a dying agriculture program and turned it into a four-year academy, increasing enrollment from 84 to over 300 students. “She’s a great class teacher,” said Jack Havens, the University’s liaison with the State Department of Education. Dean Les Young agrees: “Dr. Kim Miller brings a wealth of experience as a recognized outstanding educational leader from the California Agriculture Teachers Association – Southern Region.” “She knows and understands agricultural education programs in unique, non-traditional, urban communities,” added Prof. Dan Hostetler. “Under her leadership, this program will grow and flourish.”

Mr. Duncan McKee
Plant Sciences

An alumna who obtained his B.S. and M.S. degrees in Ornamental Horticulture and Plant Science, Duncan McKee was selected to serve as the Instructional Support Technician III for the Plant Science Department. A seasoned professional with more than 20 years experience in the wholesale and retail nursery/landscape construction and maintenance industries, Mr. McKee’s laboratory experience includes working in plant pathology, plant tissue culture, and soil science. As a Graduate Assistant in the Department, he became skilled in safety procedures and training students in the responsible use of equipment and chemicals.

In his position, Mr. McKee provides instructional support to the faculty and students in the Department, including inventory management; maintaining, overseeing and repairing instructional equipment; and assisting faculty and students with laboratories, lectures, and research projects. He will also serve as the Department’s safety coordinator, which includes managing a large hazardous materials inventory.
Dr. L. Allen Pettey
Animal & Veterinary Sciences

Dr. Allen Pettey’s knowledge of small ruminant and swine nutrition, physiology/management as well as his extensive experience in livestock evaluation and management were a welcome addition to the Animal & Veterinary Sciences Department. Dr. Pettey earned his M.S. and Ph.D. degrees in swine nutrition from Oklahoma State University, Stillwater, and the University of Kentucky, Lexington, respectively. Prior to his appointment at Cal Poly Pomona in January 2011, he was an assistant professor at Cal Poly University, San Luis Obispo, where he was particularly successful in involving undergraduate students in research projects. He also served as the supervisor of their Swine Research and Education Center.

“This spring, Allen took the reins as faculty supervisor of our sheep and swine units,” said Broc Sandelin, Department Chair. “In this short time, he has been successful in obtaining some high quality genetics to improve our sheep flock and swine herd. This will not only help bring revenue into the Department but also allows our livestock show team to show some top quality sheep and swine. Dr. Pettey’s research interests in swine production have huge potential, especially within the biotechnology sector here in California.”

Dr. Yvette Nout
Animal & Veterinary Sciences

Originally from The Netherlands, Dr. Yvette Nout joined the Animal & Veterinary Sciences Department in September to teach primarily in the area of equine sciences. Dr. Nout has a Doctor of Veterinary Medicine degree from Utrecht University, The Netherlands and a Ph.D. in Neuroscience from Ohio State University. She is also board certified in internal medicine and emergency medicine. She has an extensive knowledge of veterinary medicine, physiology, and equine science; an impressive record of high level research in the field of neurology; and has a large number of publications in peer-reviewed journals. Prior to her position at Cal Poly Pomona, Dr. Nout was an assistant researcher at University of California, San Francisco and researcher/surgeon at the University of California Primate Consortium.

“Dr. Nout brings a wealth of knowledge to the Animal Science Department,” said Danes Addison, a professor in the Department and Director of the W. K. Kellogg Arabian Horse Center. “Her versatility will allow her to contribute to the Equine Sciences, Animal Health Sciences, and Animal Science programs. The Department is very honored to have garnered such a high quality professor with her academic credentials.”

Dr. Wayne R. Bidlack
Animal & Veterinary Sciences

In 1994, Dr. Wayne R. Bidlack accepted the position of Dean at a critical time for the College of Agriculture. Faculty and staff had developed a strategic plan but needed a leader with vision to help direct and revitalize the College. During his tenure as Dean, enrollments in the College increased 40%, a new program in Food Science & Technology was implemented, research grants increased nearly 42%, AGRIScapes became a reality, and a new greenhouse teaching, research and production facility was completed. In recognition of his efforts, President Bob H. Suzuki presented Dr. Bidlack with the prestigious Wang Family Excellence Award for Administrators in 2002.

Dr. Bidlack, who has a Ph.D. in biochemistry, joined the faculty of the Human Nutrition & Food Science Department for the 2007/08 academic year and taught upper division courses in nutrition. He plans to remain an active member of the Southern California Institute of Food Technologists and the national organization. He will gradually transition into full retirement by taking advantage of the Faculty Early Retirement Program and will continue to teach for the department one quarter each year until the 2015/16 academic year.

Dr. Richard S. Kaae

Over the years, literally thousands of students across the campus have learned about “Insects & Civilization,” from Dr. Richard Kaae. The immense popularity of the course can be attributed to Dr. Kaae’s passion for the subject—along with classroom visits by members of his own collection of insects and reptiles. Hired in 1972, Dr. Kaae taught classes in entomology and pest management for the Plant Sciences Department. For many years, he served as the coordinator of the Agricultural Biology program and as the advisor to the Agricultural Biology Club. He is probably best known for the College of Agriculture’s annual Insect Fair which he and Dr. Les Young started in the early 90’s to raise funds in support of international travel for students who wanted to study insects and agriculture in other countries. Today, the Insect Fair is part of the College’s annual Pumpkin Festival which brings approximately 30,000 visitors to campus during the Fall weekend.

Dr. Kaae chose to participate in the Faculty Early Retirement program and, therefore, will continue to share his passion for insects with students each spring quarter through the 2015/16 academic year.

Mr. Anthony Estep
Animal & Veterinary Sciences

Mr. Anthony Estep filed the vacancy left by Ms. Linda Schmidt who retired last year after 21 years overseeing the Beef Unit in the Animal & Veterinary Sciences Department. Mr. Estep has an undergraduate degree in Animal Science/Production Management from Cal State University, Fresno. Before his appointment at Cal Poly Pomona, Mr. Estep was the animal technician at the 119-acre equine facility at University of California, Davis, which houses 200-250 horses. Prior experience also includes serving as the assistant intercollegiate rodeo coach at Cal State Fresno. Professional accomplishments and activities include membership in the Professional Rodeo Cowboys Association and the California Cowboys Professional Rodeo Association, and past Calf Roping Director of the National Intercollegiate Rodeo Association.

Mr. Estep will be responsible for herd health and maintenance, assisting faculty with instruction of classes and laboratories and faculty/students with research projects, and maintaining the facility and equipment. “He is an exceptional person and a great asset to the department and is always willing to go above and beyond in making sure things get done,” explained Broc Sandelin, Chair of the Animal & Veterinary Sciences Department. “He is one of those guys that can do just about anything, and if he doesn’t know he will take the time and figure it out.” In addition, he also volunteers his time to help out the Cal Poly Rodeo.”
In the history of ag education, in 70-80 years, there has always been a shortage of ag teachers," said Jack Havens, Cal Poly Pomona's liaison with the State Department of Education. Although the current economic environment and budget cuts have certainly had an impact, "I say every year those who really want jobs and are willing to move somewhere within California can find them," said Mr. Havens who is responsible for making sure positions in Southern California are filled with qualified teachers.

In California - where agriculture is the No. 1 industry - there are approximately 305 agriculture education departments and about 700 agriculture teachers at high schools and community colleges. In California, high school enrollments in agriculture education have been increasing at a steady pace and this is expected to continue. One reason that agriculture courses, like Ag Biology, meet California State University entrance requirements and high school principals would prefer they be taught by agriculture rather than science teachers "because they tend to be more involved with the students and provide more hands-on education," explained Mr. Havens. In addition, retiring baby boomers over the next several years will also create openings for those interested in teaching agricultural education at the high school and community college level.

Numerous opportunities exist to teach agricultural education outside of California. "High schools in every state, the District of Columbia, Puerto Rico, Guam, and the Virgin Islands provide vocational agriculture training for over half a million students yearly," (Wikipedia.org) Dorothy Farias (M.S. Ag. Science, 2004) taught high school agriculture courses and coached FFA teams on the east coast for three years before returning to California where she now teaches in the College of Agriculture. "I was fortunate to teach in Massachusetts at a vocational school devoted to agricultural disciplines," said Ms. Farias, "My education and experiences in California agriculture were unique and I was able to bring a different perspective to the students." In addition to her teaching and coaching responsibilities, she "worked with other agriculture educators in the state to create and align specific agricultural curricula.”

Cal Poly Pomona is one of five universities in California that prepares students to be agriculture education instructors; the other institutions are UC Davis, CSU Fresno; CSU San Luis Obispo; and CSU Chico.

Ag Education – Going Beyond Classroom Instruction

Agricultural education programs at the secondary level are based on three components: classroom instruction, Future Farmers of America (FFA) leadership activities, and Supervised Agricultural Experience (SAE) Projects. Agriculture teachers of grades 9-12 serve as advisors for the local FFA* chapters at their schools, "giving advice based on what they know about students’ needs and aspirations for the future," explained Dr. Kimberley Miller an alumna and a former high school agriculture education teacher who now coordinates the Agricultural Science/Agricultural Education programs at Cal Poly Pomona. "The opportunities in FFA are endless, from public speaking to judging teams to leadership, grants, scholarships, award programs and much more." Both SAE and FFA provide opportunities for students to apply what they are learning in the classroom to real-world projects, events, and activities.

Dr. Miller is looking forward to starting a Collegiate FFA Chapter here at Cal Poly Pomona which would be open to all students on campus. "A new CF chapter here will strengthen our bonds with our immediate region’s high school FFA chapters and hopefully heighten interest in the Agricultural Science program here at Cal Poly Pomona.”

* The National FFA Organization is a premier youth leadership organization with 507,753 members in 7,439 chapters in all 50 states, Puerto Rico and the Virgin Islands. The organization's mission is to make a positive difference in the lives of students by developing their potential for leadership, personal growth, and career success through agricultural education. (www.ffa.org)
Why Major in Agricultural Science (Agricultural Education)?

“Cal Poly Pomona’s credo of ‘learn-by-doing’ is very much exemplified in the College of Agriculture,” said Dr. Miller. “The courses I completed as an undergraduate, a credential candidate, and a master’s student, were very much hands-on and ‘go out and do’ types of courses. I enjoyed the diverse opportunities outside of required major courses that help an individual gain the knowledge desired in most any field of agriculture.”

Angie Seaman completed student teaching two years ago and is currently the agricultural education instructor at Covina High School. “I cannot imagine teaching an agriculture science class without my Ag Science background because it is so much hands-on and ‘go out and do’ types of courses.”

Even if teaching is not your chosen career path, the Agricultural Science (AGS) major is still ideal for those who like variety. According to Dr. Miller, “The beauty of the AGS major is that a student is exposed to opportunities in four major facets of agriculture: plant science, animal science, agricultural business, and mechanized agriculture—it’s like four majors in one!” Graduates of the program are also working in the livestock and dairy industries, managing feed stores and stockyard auctions, working in agricultural public relations and promotions, managing wineries, and working for the USDA.

Your college education is more than what you learn in the classroom.

For those who want to teach, Dr. Miller tells people that she has “the greatest job on the planet.” Because agriculture touches everyone’s life, “What better subject to teach to tomorrow’s leaders? Agriculture teachers have the opportunity to include leadership education, coach competitive teams, and travel with their students. I say, no better way to get to know students, learn about their hopes and goals for the future, and build an outstanding program with them and for them.”

“Tours to an agricultural science class in my school of freshmen. I remember being in their shoes, and wanted to give them all the advice and tips that I wish I had known. It was truly rewarding and fun!” Amanda Ford

Cal Poly Pomona is so lucky to have someone like Kim Miller in the Agriculture Education (Program). She is one of my mentors and I believe the Department, the College of Ag, and our careers will greatly benefit from her leadership.”

AG AMBASSADOR & PEER ADVISOR NEWS

AG AMBASSADOR OF THE YEAR

Sonia Rios

AGREES Peer Advisor Program PROVIDING A UNIQUE LEADERSHIP OPPORTUNITY FOR AGGIES

For the AGREES Peer Advisors the “more” they learn outside the classroom is quite a lot. They learn how to be a mentor, an advisor, a friend, to new students entering Cal Poly Pomona. They develop the skills needed to provide this service, skills they will take with them beyond Cal Poly Pomona. And they experience working as a team, with faculty, staff, and other students, to accomplish important goals for the College.

AG AMBASSADORS HAVE RECORD-SETTING YEAR

The 2010-2011 Agriculture Ambassadors, serving as student recruitment ambassadors for the College of Agriculture, for the road and visited 38 high schools in central and southern California last year. They also participated in 35 additional recruitment activities to reach a total of over 4600 students—a record setting year! For their efforts, 13 Ag Ambassadors achieved Star Ag Ambassador status by completing five activities in a great quarter! Sonia Rios was recognized as the Ag Ambassador of the Year for her 5 school visits, 10 other activities, and total of 179 hours volunteered.

Along the way, the Ag Ambassadors bonded with one another and created life-long memories. When asked “what will you take away from your Ag Ambassador’s experience?” they replied “funny memories shared on the road, great friends, self-improvement, public speaking skills, contributions to the College of Ag, and helping high school students really consider college as an option.”
The multi-year campaign is historic for the University. It aims to transform education and research at Cal Poly. Donations will enable the university to extend a special thank you to all of our donors who have generously contributed to the College of Agriculture during this period.

In-kind, or planned giving, our commitment to training future leaders in agriculture is strengthened. As a result, CoA can expand its impact on the Agricultural community through the development and enhancement of influential programs and resources. Some of the funding priorities necessary to achieve these goals are:

- Endowing a chair for the Plant Science Department
- Constructing a veterinary teaching facility and functional veterinary hospital
- Expanding the AgSciences complex with the addition of a plant tissue culture lab

To that end, we will continue to call upon our community of alumni, faculty, parents, and friends for support. Your collective leadership will be the future powerbrokers of the agricultural industry.

To learn more about Cal Poly’s comprehensive campaign and the CoA’s priorities, please visit the campaign website at www.cabopoly.com. For questions about the campaign, please contact Kristen Daley, University Advancement, at (909) 869-5471 or kdaley@csu.fullerton.edu.
CPP and UC Faculty Team Up on Ag Research

Two projects spearheaded by Cal Poly Pomona College of Agriculture faculty were among TEN selected for funding by the University of California's Division of Agriculture and Natural Resources. A total of 44 proposals were submitted which addressed high priority issues in agriculture, natural resources and human sciences. Each of the winning proposals received a $10,000 grant which will help foster collaboration among California’s colleges and universities.

Ag Research

CPP and UC Faculty

Team Up on

Dr. Shelton Murinda. Animal & Veterinary Sciences (AVS) Department, is working with Dr. Nyles G. Peterson, U. C. Davis Cooperative Extension, San Bernardino County, and Mr. Henry Siegel, CEO of Magnes Magnetica, LLC in Silverlake, CA, to explore new technologies for the detection, monitoring, and treatment of mastitis in dairy cows. Students from the AVS Department will also be involved in the project. “The mentoring the students will receive in the field and laboratory, and the skills they will acquire are relevant to their professional development and could lead to careers in the dairy industry,” said Dr. Murinda.

Mastitis is a disease characterized by inflammation of the udder and results in an estimated loss of $200 per cow per year in the United States. Mastitis is an animal welfare concern and also a food safety issue to those who consume raw milk and raw milk products. It is hoped that the use of new technology will result in early detection and improved treatment of the disease and have a positive impact on the profitability of the dairy industry.

Dr. Muditha Senanayake, Apparel Merchandising & Management (AMM) Department and Dr. Michelle Raheja, Department of English at U. C. Riverside, will be assessing the technology literacy of minority college students of the Colleges of Agriculture, Cal Poly Pomona, and Humanities and Social Sciences at UCR. They will be looking for literacy gaps for success in respective programs by comparing the technology literacy levels of these students with what is expected in each College. “The ultimate objective of this research,” said Dr. Senanayake “is to find ways to ensure that students beginning their higher education have, or will quickly develop, the information and technology literacy skills they need to complete their studies. Further, this research will assist in graduating students that have the requisite skills to be productive lifelong learners in their chosen careers.” The research results will be shared with the two colleges to assist in the development of programs which support minority students’ success in higher education.

ARI RESEARCH

Computer-Aided Vision Systems

The Seed of Things to Come

by David W. Still, Director, Agriculture Research Institute

Seeds are where our food supply begins. As such they are the world’s most important agricultural product. Before any seed is sold and planted, it must first be subjected to a battery of tests designed to gauge its ability to germinate and establish a plant in the field. Seed companies and commercial seed testing laboratories typically evaluate thousands of seed lots each year based on standards set by the International Seed Testing Association.

Today, virtually all seed quality assessment is performed by humans with little to no automation. The information in these tests is used by the agriculture industry to make decisions on the quality of the seed, inventory control, and the probability of the seed to germinate once planted. The seed evaluation process begins by counting seeds into groups of 50 or 100 seeds, placing the seeds into Petri dishes or onto special paper towels, and then subjecting the seeds to an assortment of environmental stresses (usually temperature and dark/light cycles) and observing how many seeds germinate and if the resultant seedlings are “normal” or “progeny”. Understanding the biology behind how a seed germinates under environmentally-imposed stresses is becoming increasingly important as climate change is likely to produce a less predictable environment and one typified by larger environmental fluctuation.

To add to this challenge, only a small percentage of seeds will germinate even if given the correct amount of water, temperature and light—which is part of a plant’s survival strategy. How a seed monitors its environment and makes the “decision” to germinate or remain dormant is one of the top unsolved biological mysteries. The types of experiments needed to unravel the inner workings of seed germination require the scientists to typically work with large numbers (hundreds) of genetic populations. Due to limitations of space and labor, a bottleneck exists in evaluating seed germination both for commercial and research purposes. Clearly, agriculture in California and worldwide would benefit from an automated system.

Dr. Amar Raheja, a professor of Computer Science and an expert in the field of image processing and computer vision at Cal Poly Pomona, is hoping to streamline this process. The goal of his research is to develop an imaging system that will be capable of capturing images of seeds at various time intervals as the seeds germinate. Importantly, the software will be able to accurately identify all the seeds in a Petri dish and for each seed determine if germination has occurred. The experiments are performed over multiple days during which the seeds in each Petri dish are photographed multiple times. The software must keep track of hundreds of Petri dishes in a typical experiment in order to calculate the information needed to assess the vigor and viability of each seed lot or among the different genetic materials being screened. These germination tests are very laborious, time consuming, and expensive to perform. A distinct advantage of this system is that it provides a record of each Petri dish over time so a human can assess its accuracy by inspecting the photographs at a later time.

Although Dr. Raheja’s research group is focused on improving the efficiency of seed analysis, it has applications beyond assessing seed germination. For example, the software can calculate differences in seed size, which may be useful to plant breeders interested in changing the size of the seeds (rice, corn, for example) harvested from crop plants.

The Raheja group is working to provide a fast and reliable solution to a routine and mundane process of seed testing with the hope to make seed research more at a significantly faster pace. The same system will help seed testing labs and companies increase throughput and additionally provide a more detailed analysis of the seeds to their clients.
DO WE EAT WHAT WE EAT?

By Dr. David W. Still, Director, Agriculture Research Institute (ARI)

WHY DO WE EAT?

Dr. Lisa Kessler

Whether or not we do the cooking, we are programmed to like or dislike certain foods, but how do we develop certain food preferences?

It is well established that we are predisposed to five basic tastes related to sweet, bitter, sour, salt, and umami (savory), and these taste receptors reside on your tongue. Further establishing the genetic basis for food preference, a study of 5,390 pairs of twins revealed that the aversion to trying new foods is largely inherited. However, food is far more complex than these basic tastes, and discovering what lies behind food preferences has important implications for human health as well as for the chef who is trying to develop a menu that is creative and original.

A number of elementary schools have garden-based nutrition education programs which engage students in how to grow, harvest and prepare vegetables. However, do these garden-based school programs really work? If given a choice between the typical fast food snack or plates of fruits and vegetables, what would the children choose?

Recent research has revealed a number of relationships between gene variations and traits related to food preference. For example, if you don’t like Brussels sprouts, cabbage, or dark beer, it might be that you are sensitive to bitter taste—the result of a gene mutation which encodes taste receptors in the tongue. Children with two copies of a “G nucleotide” in a specific location in the ADRA2A gene tend to eat more sweets than those children with one or no “G”.

So, if your child (or spouse) tells you he does not like his peas, or tomatoes, then you may have to give him the benefit of the doubt knowing that science may be on his side. Because the unknown is vastly larger than the known when it comes to food preferences, however, it is still incumbent upon you as the knowledgeable parent and wiser spouse, to stubbornly persist in trying to improve poor eating habits. Good luck with that!

Dr. Lisa Kessler

A follow-up study conducted years in the future would be interesting to see how long-lived these effects are.

To answer these questions, Dr. Lisa Kessler, an assistant professor in the Department of Human Nutrition & Food Science, and graduate student Megan Somerville, designed a program for the local Boys and Girls Club in Pomona which included snack preparation, games, and crafts involving a variety of fruits and vegetables. Snacks consisted of fruit kabobs, veggie pizzas, and green smoothies. Games and activities included fruit and vegetable BINGO, apple stamping, Pictionary, and blind taste testing. The classroom and garden activities were coordinated so the students would learn about the nutritional value of the produce as it was harvested. Student participants also received a weekly newsletter and corresponding produce item (donated by the Cal Poly Pomona Kellogg Farm Store) after each session to encourage fruit and vegetable use within the home. Their study showed that daily consumption of fruits and vegetables increased for those students participating in the program. Results likewise showed an increased preference for healthy snacks.

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Facility Improvements

Shortly after taking over the reins at the Center—which includes 38 acres of pasture, four barns, foaling stalls, two arenas, and a 36-stall horse repair shop—Dr. Alderson conducted a thorough evaluation of the facility and operations and came up with a lengthy “to-do” list. Through effective negotiations, the securing of donations and assistance from students and staff, he’s already been able to scratch a number of things off the list including the leveling of all paddocks between the main barn and main barn to prevent years of erosion and prevent standing water forming; safety fences and gates; replacing galvanized plumbing in the main barn with new copper piping; installing rubberized stall mats and arena bark. The Kellogg Arabian Horse Center ranks “in the top five in the world in most performance categories and overall in the total number of horses registered,” said Dr. Alderson.

Students also play an important role in Center activities. Besides the 15-17 student employees, over a hundred students from the College and across the University participate on the Equestrian Drill Team, Horse Show Team, and volunteer for the Foot Watch program. The Kellogg Arabyans, ridden and handled by Cal Poly Pomona students and staff, perform for more than 11,000 guests each year.

Going “Green” at the Kellogg Arabian Horse Center

On the other hand, the Center is making progress on a different front. “We’ve got a mission to improve the existing facility and streamline operations to make the Center more efficient, cost-effective, and safe for visitors, students, faculty, staff, and for the animals under our care,” said W. K. Kellogg, Founder of the Kellogg Company in Battle Creek, Michigan, who built the original stables in 1925 which housed the Kellogg Arabians until 1974 when they were moved to the current facility. “Today, the Center is home to approximately 80 purebred Arabian horses which are used in instruction, outreach, research, and internationally recognized breeding and training programs. In addition to housing the oldest Arabian horse-breeding program in the United States, the W. K. Kellogg Arabian Horse Center ranks “in the top five in the world in most performance categories and overall in the total number of horses registered,” said Dr. Alderson.

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New Show & Practice Arena Installed

A galvanized arena on the north side of the Center was replaced with white vinyl fencing. The new arena is getting lots of use by the 30-member Horse Show Team. Team advisor Jennifer Earles “has been very good about bringing in outside funders,” said James Alderson. Thanks to her success in obtaining donations, 12 trucksloads of sand to improve footing and safety were added to the arena, and 15 California pepper trees were planted around the area.

Show Winnings & Breeding

CP Dance Card has produced three daughters who have won national titles: CP W44 Carol, CP Rick On and CP Shenanigan. It’s not uncommon for CP Shenanigan—winner of the National English Pleasure Futurity and $35,000—to get standing ovations at horse shows. CP Dance Card’s foals are worth $40,000-$50,000 and owners are waiting in line to breed their stallions to her.

Sales

A year ago, the Center housed about 110 horses which put a tremendous strain on the facility, budget and staff. Through the use of on-line auction technology, Dr. Alderson has reduced the head to 60 and horses to reduce it further to 70-75 horses. “We need a certain number to keep the drill team going and for the horse shows that means you have about 50 horses between mares and up-and-coming, plus about 20 you are using; that’s about as low as we can go.”

Stalling horses in the current economic environment is a challenge; in spite of that, Dr. Alderson has been able to sell 30 horses by using this new marketing tool. The on-line auctions—conducted by the largest on-line auctioning company in the United States—have increased the visibility of the Center and expanded our market base resulting in a more predictable revenue stream.

What’s Next

A new training center behind the main barn will probably be next which will keep students, staff and horses away from a main driveway and vehicle traffic. A new stock barn has been made to the old Kellogg room, and six funds become available, it will be set up for internet access and large screen video presentations. “It’s to do list is still long, but Dr. Alderson has accomplished a great deal in a short period of time. “People in the industry are spending a lot more money trying to do what we do here on a lot less,” he said. “And a lot of it is due to the generosity of the stallion owners.”

The New W. K. Kellogg Arabian Horse Library

Open to the Public January 2012

After several years of temporary housing in the original Kellogg stables, the University’s Arabian horse collection finally returned to the University Library. The collection has been re-packaged and improved custom-designed faculty due in part to financial support from the W. K. Kellogg Foundation,” said Danette Cook-Adamson, special collections librarian at the University Library. A gala grand opening of the new Arabian Horse Library was held in November.

Ms. Katherine Staab was hired as the Arabian horse subject specialist and has been working with library staff to prepare the collection for public view when it officially opens in January 2012. “According to Ms. Adamson, the collection was very popular in its previous location, garnering the attention of royalty including an Arabian prince and a queen from Afghanistan.

The vast collection includes documents from the original Kellogg stables, books and periodicals from around the world. Ms. Staab is looking forward to hosting guests from campus and far beyond. “I hope that once the library opens, people from all over the world will come to the library and be able to join me in saying that there is no one best item in the collection—it is all marvelous.”
Dr. David Still Receives USDA Fellowship

Plant Science professor, Dr. David Still, received a United States Department of Agriculture (USDA) Science Fellowship last spring. The E. (Kika) de la Garza Fellowship Program offers opportunities for professional growth while fostering workforce diversity and strengthening the nation’s capacity to provide high quality education and increased opportunities for Hispanic-Americans.

Dr. Still spent a week in Washington, DC, with a cohort of education and science fellows learning about the federal agencies that support research and education in agriculture and life sciences. He then spent three weeks in Salinas, CA, where he collaborated with geneticists and plant breeders from the USDA-Agriculture Research Services, one of the world’s premier scientific institutions. While there, he worked with three research geneticists from other Hispanic Serving Institutions (HSI) who have been working on different aspects related to improving the horticultural performance of lettuce, California’s most economically valuable and favorite vegetable crop. For several years, Dr. Still has been researching how to improve the nutritional and storage quality of lettuce using genetics.

“The Fellowship allowed me to learn about the education, research, and career opportunities available to our students. I made many valuable contacts and have already started some collaborative projects which would not have been started without this experience. It was great and I’d love to do it again!”

Dr. Sancho-Madriz Selected for National Leadership Program and as Chair, HNFS

During the 2010-11 academic year, Dr. Martin Sancho-Madriz was notified that he had been selected as a participant in LEAD21, a national program for developing leaders in land grant institutions and their strategic partners who link research, academics, and extension in order to lead more effectively in an increasingly complex environment. USDA-NIFA (National Institute of Food and Agriculture) and LEAD21 also presented him with a scholarship of $7,100 toward the tuition for the program. Additional support came from the Division of Academic Affairs and the College of Agriculture. The program goals for participants are to: enhance application of skills and knowledge learned in nine leadership competencies; develop a peer leadership network in order to enhance personal leadership practice, collaboration, and diversity of perspective; and develop/implement an individual leadership development process.

Dr. Sancho-Madriz’ participation in this program was especially timely since he was selected as Chair of the Human Nutrition & Food Science Department in September 2010. “I was humbled and honored to be selected and awarded a scholarship,” said Dr. Sancho-Madriz.

“I learned plenty in the first session of the program and appreciate the support and input provided by colleagues and administrators that was critical for identifying strengths and areas for further development.”

Among his achievements are the creation of the Food Science & Technology program and a Culinology minor which he developed with the Collin’s College of Hospitality Management. He is a past recipient of the College of Agriculture’s Teacher and Advisor of the Year Awards. At the University Level, he served as a Senator and then Vice Chair and Chair of the Academic Senate from 2008 to 2010. He is a professional member of the International Association for Food Protection, the American Dietetics Association, the Institute of Food Technologists (IFT) and its Southern California Section (SCIFT) which honored him with their Outstanding Volunteer Award in 2008.

Peter Kilduff Invited Speaker at World Textile Conference in Shanghai

In June, Peter Kilduff, Chair of the Apparel Merchandising & Management Department, travelled to China to give a presentation on “Current Developments in the US Apparel and Textile Sector” to an audience of industrialists and scholars in Shanghai. He was among an invited panel of international academics, economists and senior government officials speaking at the “Summit on The Transition of the World Textile Economy”, organized to mark the 60th anniversary of Dong Hua University. Formerly known as China Textile University, Dong Hua University is China’s leading center for textile and apparel business and technology research and education. The summit was organized by the Glorious Sun School of Business and Management where Dr. Kilduff is a guest professor.

In 2001, Mr. Frank Yee joined the Plant Science Department as a part-time lecturer after already serving as a department chair of horticulture at Cerritos College for over 30 years. From the moment he stepped into the classroom, everyone knew he was the perfect fit. “Frank is a natural at teaching because he has always incorporated the hands-on, learn-by-doing philosophy,” with practical and current knowledge of the industry, and “lectures which hold and keep the students interested in learning the subject,” said Prof. Daniel Hostetler, Department Chair. Students have changed majors into Plant Science as a result of Frank’s hands-on, learn-by-doing philosophy with practical and current knowledge of the industry and as Chair, HNFS

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STUDENT ACHIEVEMENTS

John E. Andrews Student Leader of the Year Award
Ms. Courtney Habegger

According to Prof. Dan Hostetler, Chair of the Plant Science Department, “Courtney will one day be a leader in California agriculture.” A junior with one more year to go, Courtney is the first student manager of the College’s 127-acre Spadra Ranch. With minimal supervision, she and her crew of students transformed a mismanaged stone fruit orchard into a valuable instructional tool, produced “some of the best crops of sweet corn and melons we have ever had,” and prepared ground for over 90 acres of oats, wheat and barley, and assisted with a major crop of strawberries,” said Prof. Hostetler. He added, “Courtney was a patient, guiding leader who taught the students many techniques . . . and continues in this capacity today.” “She is eager to learn and effectively combines what she learns in class with hands-on experience on the ranch. She unites this knowledge with her leadership skills to efficiently get a job done with the help of her fellow students,” said Chad Cleveland Farm Manager of the College’s Westwind Ranch in Chino.

Courtney developed her leadership skills during her first two years at Cal Poly Pomona. She joined Los Rancheros Club as a freshman and currently serves as its President. According to classmate Pete Berry, she learned all she could about farming operations from upper classmen and professors during her first year in the College of Agriculture, and then worked as a member of the farm crew when she was a sophomore before assuming responsibility as a student manager. As President of the club, she organizes many work days where the students volunteer their time on projects such as the Collins Garden, repairing buildings on the farm, and on erosion control, school garden and vermiculture projects, said fellow student Misha Partlet. “She also organizes educational field trips for the club members in order to help us expand our knowledge of different aspects of the agriculture business.”

Courtney has maintained a “3.6 GPA while taking a full load and commonly working over 30 hours per week,” said Prof. Hostetler. In addition, “her academics have earned her several prestigious scholarships,” he added.

Her dedication, hard work, and leadership are much appreciated by the students, faculty and staff in the Department. “You can tell that she enjoys what she does and has a strong passion for agriculture,” explained Chad Cleveland. “Courtney is a valuable asset to the CPP farm and the Plant Science Department and well worthy of recognition.”

Ag Student Aims to Make Olympic History
Kim Rhode, a four-time Olympic medalist in shooting events, has qualified for the 2012 Olympic Games. In doing so she had to meet a new requirement, implemented after the games in Beijing, by earning sufficient points at International Shooting Sport Federation World Cups and World Championships. If she wins in London, she will become the only American to receive a medal in five consecutive Olympic Games. Ms. Rhode, a food marketing and agricultural business management major, won her first gold medal at the 1996 Olympic Games in Atlanta. She went on to win a bronze in Sydney, a gold in Athens, and a silver in Beijing.

Kirk Weatherton, who had no previous experience, was selected for the physically challenging climbing and throwing ball competition. It was Dr. Roth’s goal to take him from “limb hugger to limb walker” in just three months’ time—a difficult task especially when many of his competitors had already been working on tree crews or had industry experience. “I finally got Kirk to swing in a controlled glide from one limb to another in our last practice before the trip to Illinois.” I was just hoping for a few points, but things didn’t turn out as I expected. Kirk carefully watched the two climbers before him, both with excellent skills. He took all that he learned from me and added what he learned by just watching the experienced climbers and flew through the tree in a near flawless climb of 6 minutes and 15 seconds,” well within the 8 minutes allowed.

“All three of the advisors put great value on selecting an academically diverse team,” said Dr. Roth. The 11-person team included six students from the College of Agriculture, four from landscape architecture and one biological sciences student. They competed against nearly 800 students in 27 events including design, construction, irrigation assembly, business management, plant identification and equipment operation. “The team worked particularly well this year” said Dr. Roth. “We had contest assignments that required students with very different backgrounds to work closely together. The discussions we had in the evenings and quiet moments during the contest were equally thought provoking. We shared in a free flow of ideas that included all our viewpoints. I don’t doubt that numerous preconceptions and stereotypes were shattered. It was a mind expanding experience for us all.”

CPP Students Score in National Competition
A multidisciplinary team coached by Fred Roth, Eudell Vis (Plant Science) and Andy Wilcox (Landscape Architecture) placed 12th out of 60 schools in the National PLANET Student Career Days competition which took place in Joliet, Illinois, March 18-20, 2011. Although Cal Poly Pomona is usually in the top 10, “this was a small concern compared to the value of the Career Days as a personal growth, career expanding and learning experience for the students who participated,” said Dr. Roth. Among the personal victories, Alex Casillas took second in 3D landscape design, Isaac Rosales and Kirk Weatherton placed second in irrigation construction, and Sonia Rios was third in the leadership category. Alex was the second highest-scoring individual overall and received a $1,000 prize.

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Student Partnership Earns National Recognition
Three years ago, Kyle McEnroe (landscape architecture) and Ryan Connelly (plant science) were charged with designing and installing a culinary garden adjacent to the Restaurant at Kellogg Ranch. Not only did they have to meet the normal challenges that come with tending a garden, they also had to design a site that could not only be seen by patrons of the Restaurant but one that was “tractor friendly,” a task made difficult due to the location of the Restaurant which is perched on a hill overlooking Ag Valley.

Kyle’s plans for the overall plot had to consider spaces that allowed for “…vegetable production, an interactive learning environment and a space for leisure social activities.” Ryan worked on the agriculture garden and installed an advanced irrigation system whose water output can be customized for each of the 21 beds. His goal was to ensure that the garden was relatively low maintenance and sustainable. For their efforts, Kyle and Ryan earned a national award presented by the American Society of Landscape Architects.

Today, the garden is not only a living laboratory for students but provides fresh vegetables, herbs and fruit for dishes served by The Restaurant at Kellogg Ranch.
The College of Agriculture’s Food Marketing Team draws inspiration from their own back yard when selecting a project for the 2011 Western Collegiate Food Marketing Competition held at Cal State University, Fresno, on March 11. As one way of promoting healthier eating habits, they tested to see if there was an untapped opportunity to sell Cal Poly grown produce. Their preliminary research found that about 85% of students, faculty and staff would purchase a weekly produce basket. The contents of the basket would vary from week to week depending on the season and the availability of produce; produce obtained from local growers could help supplement any shortages experienced in sales.

Team members pictured from left to right: Brenda Trujillo, Samantha Pearson, Sarah Maso, and Tatianna Assemian, along with their advisor, Mr. Rick Mathias prepared a comprehensive marketing plan for their Community Supported Agriculture project. Team members spent about 500 hours developing the PowerPoint slide show, preparing the accompanying dialogue, product development, posters/handouts, advertising fundamentals, and, of course, practicing their presentation.

Competing against the University of Colorado, the University of Hawaii, Utah State University, Cal State Universities Chico and Fresno, Cal Poly Pomona’s Food Marketing Team “dominated the field” according to Rick Mathias and walked away with the first place award.

Food Marketing Team Captures 1st Place

Memorial Scholarship Honors Local Veterinarian

For many years, Dr. Carl Becker operated an emergency clinic in Diamond Bar. Dr. James Alderson, University Veterinarian and Director of the W. K. Kellogg Arabian Horse Center, said he was much like the Dr. Doolittle movie character. “He was a great guy, liked by everyone and was very compassionate, even tempered and caring veterinarian.” In addition, Dr. Becker was a huge fan of the Animal Health Science (AHS) program and raved about our students that he helped through our externship program.” When he passed away last year, the East Valley Emergency Clinic Group honored him by establishing the Dr. Carl Becker Memorial Award and contributed $2,000 toward a scholarship banquet for graduating seniors. Three scholarships of $500 each were awarded to “most improved” AHS seniors Krystinalei Tanaka, Rebekah Tribble and Sam Kong who were selected by AHS faculty and staff. “The focus was on clinical skills, not grades,” said Dr. Alderson. “We felt this would best represent Dr. Becker’s wishes, as he was all about practicality and performance, not necessarily didactic ‘book knowledge.’” The Department’s Animal Health Technician and RVT, Sherri Reichardt agreed: “All of the awardees share a similar career path. The road was sometimes long and required a lot of hard work, but they each continued to develop and apply their technical skills and display a passion and dedication to veterinary technology.” Krystinalei and Sam are now working in small animal clinics while preparing to take the California state RVT Licensing Exam. Rebekah is preparing for the national exam and plans to work in a veterinary practice in Texas, focusing on small ruminant animals.

2011 Distinguished Alumna – Lisa Alley-Zarkades

Ms. Lisa Alley-Zarkades graduated in 1982, summa cum laude and valedictorian of the Foods & Nutrition program at Cal Poly Pomona. Today, she is Vice President of the Animal Wellness Group at E. T. Horn. She and her Animal Wellness team focus on the improvement of the overall health, wellness and quality of life of animals. E. T. Horn is one of the nation’s premier distributors of raw materials and chemicals for use in a variety of products including animal foods and supplements. Ms. Alley-Zarkades has over 30 years of food industry experience in technical sales and technical sales management positions. The company’s culinary lab, established when she was Vice President of the FoodTech Group, is an outstanding example of how Lisa and her team set the standard for technical leadership in the specialty ingredient distribution industry.

Ms. Alley-Zarkades is a board member of the World Pet Association; a member of The Foundation for the Pure Spanish Horse; and a professional member of the Institute of Food Technologists. She has also participated in the University’s Professor for a Day program and is a member of the Dean’s Council for the College of Agriculture.

“Like many, I really didn’t know what I wanted as a career, but I’ve always had a passion for fitness, nutrition, and animals,” remarked Lisa, “and that’s what led me here to Cal Poly. As a polytechnic university, it provided me with excellent on-the-job training and a wonderful, very practical learning experience. I am just thrilled to be representing and giving back to my Alma Mater.”

AVS Grads Give CPP RAVE REVIEWS

Christine Decarlo was a Master’s student at Cal Poly Pomona working with Dr. James Alderson in the Department of Animal & Veterinary Sciences. “Her master’s work was so innovative and well executed, it was deemed worthy of a Ph.D. by her evaluators,” said Dr. Alderson. Christine obtained her Ph.D. from Cornell University in New York studying the spread of West Nile virus in New York. On November 1, 2010, she began a post-doctoral fellowship with the California Council on Science and Technology in Sacramento. At the end of her interview in Sacramento, she was asked if she wanted to make a statement. Her reply: “I told them that the reason for my success was my California State University education, but particularly my Master’s degree at Cal Poly Pomona. I finished an Ivy League education that takes most people a minimum of 5 years in 3 years because of Cal Poly Pomona. I mean that sincerely.”

We were excited to hear from Animal Science graduate, Katrina Fedorina, who has completed her first year of veterinary school at Michigan State University. “I am in the top 50 ranking of my class of 114, and I credit this to my fine undergraduate education. I know that much of what I learned at Cal Poly Pomona has set me apart from some of my classmates because I am prepared for the strenuous class load.” Special thanks went to faculty members Edward Fonda, Robert Bray and Broc Sandelin and staff members Linda Schmidt, Perre Fode and Jennifer Earles. “I cannot imagine my education without the hands-on learning that makes Cal Poly Pomona what it is! I am so grateful that I received such a quality and thorough education at Cal Poly Pomona. I want to send out a thank you to EVERYONE in the College of Agriculture.” After she finishes vet school, Katrina plans to return to California and work as a small animal and exotic veterinarian in San Diego where her family resides.
Malia Wofford (Apparel Merchandising & Management, ‘08) always dreamed of working in Hollywood. Last fall, her prayers were answered when she was selected to serve as the head costumer for a production of the “Chocolate Nutcracker,” (ethnic version of the original “Nutcracker”) through Warner Bros. The non-profit production is a fundraising effort with the Los Angeles Preparatory and Performing Arts Center that has been in existence for 16 years and benefits the Salvation Army and local elementary schools. Following this project, she was asked to be a co-producer for a music showcase to present new recording artists to the Warner Bros. Christian label, “Word.”

Melissa Glier (Animal Health Science, ’06) returned to Cal Poly Pomona in October 2010 to share her current research with students in the College of Agriculture. Melissa is currently the lab manager and research assistant at the Child and Family Research Institute, University of British Columbia, Vancouver, BC. In her position she gets to plan, design and conduct experiments, analyze data, utilize her molecular biology and laboratory animal procedures skills, grant writing and more. The objective of her research is to determine the effect of prenatal exposure to maternal obesity on the functioning of blood vessels and the underlying molecular mechanisms contributing to these effects in adult offspring. She is using a mouse model of diet-induced obesity. The offspring are studied in adulthood. Support for the series was provided by the ADVANCE grant, a National Science Foundation award to Cal Poly Pomona to increase the number of women faculty in the science, technology, engineering, and mathematics (STEM) disciplines and to help further their careers.

Congratulations to Jessica (Weisbart) Fernandes who was named Outstanding Teacher, Region I, by the National Association of Agriculture Educators and received an all expense paid trip to the NAAE Convention in St. Louis, MO, in November 2011. Jessica has been in charge of the agriculture education program at Buena Park High School since 2006. She is credited with transforming a neglected agriculture program and facility into a premier program that also earned national recognition in 2009.