ORGANIC FARMING
Learning one of the fastest growing segments of U.S. agriculture
Two students take on the task of learning to farm the organic way and end up producing an abundance of organic produce and eggs. | 20

Overcoming CHALLENGES
Five Ag students accomplish their goals despite difficult life circumstances. | 10

Debbie Alley-Zarkades has been a member of the Dean’s council for two years. In this issue she shares her perspectives on giving back for a good cause. | 19
A Few Words From The Dean

The College of Agriculture is quickly transitioning with retiring veterans leaving this year and new folks joining the College of Ag Team. I personally want to thank all of them for their many years of dedicated service to the College and University. We will miss them all. I want to extend a special welcome to Dr. Valerie Meliano, coming from U.C. Extension and taking over as Chair of the Plant Science Department. We have also received approval to begin two new faculty searches in Nutritional Science and Apparel Merchandising and Management.

The College is now embarking on some new and exciting projects. We’re kicking off two major capital campaign goals. The first is a new companion animal teaching clinic needed for our Animal Health Science program accreditation; the second project will be a new food plant to connect our Food Science and Technology program to the local food industry with product development and testing. These are major goals for our Comprehensive Campaign. Thanks to donors and friends of the College of Agriculture, we were able to bring in $800,000 in donated funds and in-kind gifts over the past year which brings us up to 67% of our University Comprehensive Campaign goal of $28 million, the most of any college at Cal Poly Pomona.

We have received a wonderful donation of $140,000 to plant a new 9.3 acre vineyard to produce more of our prize winning Horsehill wine. The new vineyard will be located on the N.E. corner entrance of the campus across from the Arabian Horse Center. In addition, we will be participating in the biological control efforts targeted against the Asian Citrus Pysllid with the California Citrus Research Board, which is interested in building a new greenhouse and beneficial insect rearing facility on our campus.

The College of Agriculture has recently been designated as a Hispanic Serving Agricultural College or University (HSACU) by the USDA which will make us eligible for future federal support in endowment funds, capacity equity grants, and competitive research projects. The College has also recently been awarded over $1.2 million in USDA (HSACU) by the USDA which will make us eligible for future federal support in endowment funds, capacity equity grants, and competitive research projects. The College has also recently been awarded over $1.2 million in USDA grants, to be received over the next three years to promote better student retention and success.

As we look ahead, we remain challenged to continue to provide a quality education with shrinking state funds. Our student body continues to grow with over 500 new students entering this fall, which will swell our numbers to nearly 1,700 enrolled students. The passage of Proposition 30, the temporary tax to fund public education in the State of California, temporarily stops further cuts to public higher education. However, it does not restore any of the $56 million cut from our university budget since 2007-2008. We need more support to ensure our students have the learning experiences they need to succeed in the workplace, so we depend on industry supporters, alumni donors and other supporters to help us meet our mission of providing California an educated workforce to keep California Agriculture strong. I wish to thank all of our supporters for helping us through these tough budget times.

Finally, I look forward to a very productive and exciting year at Cal Poly Pomona. Please come by and visit us soon.

With warm regards,

[Signature]
Agriculture in Eastern Europe

Dean Les Young Participates in International Study Tour with CALP

By Lester C. Young

It was an honor and a pleasure to be invited to accompany Class 41 of the California Agricultural Leadership Fellows Program on its International Study Tour of Eastern Europe. I was invited because I currently serve on the Dean’s Council and as a Board Member of the California Agricultural Leadership Foundation (CALF). CALF has been in existence for over 40 years and has successfully graduated over a thousand fellows who have served as agricultural leaders in various roles such as congressmen, state legislators, heads of grower groups and commodity cooperatives, and leaders in local community groups and school boards. The International study tour culminates an intensive two year program of leadership training.

The study tour took place in the dead of winter, February 2012. Our first stop was in Moscow, capital of the Russian Federation. We were greeted at the airport with a temperature of -10 degrees C. While in Moscow we had a chance to visit the Kremlin, Red Square and the new Armony Museum which housed artifacts of the Russian Czars including Nicholas II who was overthrown by the Bolsheviks in Russian Revolution of 1917. The following day we had a chance to visit the U.S. Embassy in Moscow. Corruption is still rampant in Russia and it is the single largest deterrent to international trade and business. The embassy staff spends most of its time protecting and arguing for fair treatment of American business interests facing corrupt officials and unfair business practices. One wonders how American agricultural business interests can survive under these conditions. We arrived during the Russian presidential election which turned out to be a sensitive time for foreign visitors. Our trip to Moscow University was abruptly cancelled, probably due to campus protests of the election.

The following morning, after going through very tight immigration security at Moscow airport with very stern looking Russian military guards, we took a short flight to Kiev, Ukraine. When we landed we noticed people were friendlier and the guards were much more relaxed. Our bus trip to downtown Kiev revealed a very interesting city with a mixture of modern and gothic architecture built on a series of hills bisected by rivers. We spent the next few days visiting the U.S. Embassy, Kiev University of Economics, and attended an evening reception with the members of the American Agriculture Foreign Service. Kiev represents the bread basket of Eastern Europe with hundreds of thousands of hectares of deep rich soil. Farmers were given small parcels of land after the fall of the Soviet Union, but they remain hampered by the lack of modern agricultural technology. Most agriculture families struggle to make a living and many were forced to sell back their farms to the government which is allowed to sell larger collective farms to foreign interests. We talked with several agriculture investors from Germany and the Netherlands. Government corruption is still pervasive in Ukraine and hampers its development as a new independent country. The Ukrainians are still at the economic mercy of Russia which controls its energy (coal and oil) needs.

The next leg of our trip was an interesting train ride to Krakow, Poland. At the border we were delayed for over two hours as engines had to lift and adjust all the train wheels to match the gauge of the Polish tracks. Apparently this was a military defensive move to prevent European invasion (and vice versa) of the Soviet Union by rail. The scenery through wintry Polish farmland and forests was quite beautiful. The weather began to warm up (10 C), quite different from the subzero temperatures of Russia. Krakow is a beautiful city which was spared from bombing during WWII. It is home to over a dozen major universities and populated by a lot of young university students. We met with professors at Krakow University to discuss agricultural and urban energy needs. We also had an opportunity to meet with the U.S. Agricultural Foreign Service and Embassy staff who discussed agricultural trade opportunities and major economic trade barriers between California and Europe in general. Poland is definitely leaning towards Western Europe and has embraced the economics and the lifestyle of the Eurozone. The agriculture is quite diverse and encompasses everything from tractors to the latest in biotechnology.

In need of a Wedding Dress?

AMM Department Receives Donation of Bridal Couture

Monique Luo, a leading designer of wedding couture, has donated a large collection of wedding apparel, equipment and furniture to the Apparel Merchandising & Management (AMM) Department. The merchandise collection includes approximately 1,700 wedding gowns, a large selection of flower girl dresses, and several items of designer evening wear. The new in box bridal gowns come in a wide assortment of styles and sizes.

The Monique Bridal collection features an array of classically-styled gowns that combine elements of traditional Chinese art and embroidery with European elegance and contemporary American style to spectacular effect. Monique describes her designer gowns as having “Hollywood glamour with European design quality.” Monique says, “I like to provide the bride with a gown that marries her dreams and her individual fashion sense.” The gowns are made from the highest quality fabrics and adorned with intricate embellishments and the highest level of craftsmanship. Exclusive motifs and designer details include Venice lace, antique rose lace, hand-embroidery, delicate beading, and sparkling Swarovski crystals. A feature of the collection is extensive and intricate embroidery detailing. Some of the merchandise will be kept for instructional purposes, including a bridal costume collection, but the majority will be sold to raise funds for student scholarships, facilities and equipment.

Monique has donated the collection to the AMM department with the intention that it can be used to generate funding for the program. The Department is planning to market the merchandise through a variety of venues including trunk shows, bridal fashion shows, an online store, and local bridal boutiques. Monique will be assisting AMM students in marketing the gowns, enabling students to gain hands-on experience in the wholesaling and retailing of couture.

So, if you are planning on getting married, know someone who does, or can otherwise help us sell this fabulous collection and create a major gift for the AMM Department, please contact Dr. Peter Holifield, Chair of the AMM Department at 909-869-2062 or at pkiduff@csupomona.edu.

Continued page 9
Prof. Daniel Hostetler Steps Down after 20 Years

After 20 years serving as the Department Chair in Plant Science, Prof. Daniel Hostetler stepped down in September 2012 to concentrate on what he loves best—teaching and managing the College Farm.

Dan earned his B.S. in Agronomy and M.S. in Agricultural Science here at Cal Poly Pomona. First hired in 1976 to supervise the Department’s farming operation, he eventually added teaching to his responsibilities and became a member of the faculty, rising to the position of Department Chair in 1992.

From 1978 to the present, Dan has continued to manage the day-to-day operations of the Department’s farming operation. So effective was he in this role, that in 2009 the Dean appointed him Director of the entire College Farm including 1,550 acres of diversified farming operations and the animal units.

During his tenure as Chair, Dan faced a number of significant challenges including budget reductions and two department mergers but his “hard work, dedication and leadership kept the Department strong and viable through some very rough and tough times,” said Lester C. Young, Dean, College of Agriculture. From the beginning, students were the number one priority, and Dan’s uncanny ability to guide students through the program and into rewarding careers earned him a reputation for being one of the best advisors and mentors in the College.

The Plant Science Department can boast significant advancements as a result of Dan’s leadership. The crown jewel is AGRIscapes, a 15,000 sq. ft. facility for sustainable agriculture and horticulture coupled with 50,000 square feet of greenhouses to assist with the education of our students and the public at large. Also featured is the Farm Store which celebrated its 10th anniversary in 2011. Two events first initiated by Dan and now hosted by the Farm Store have become a tradition with members of the surrounding communities—the Pumpkin Festival and Tractor & Farm Show/Strawberry Festival, together they attract over 40,000 visitors to campus each year. Additional highlights of his career include the establishment of an educational vineyard on campus that now produces grapes for award-winning Horsetail wine; a culinary garden for the Restaurant at Kellogg Ranch; and obtaining over 1,000 acres of additional farm land via a long-term lease with the Department of Corrections.

All’s Well That Ends Well

Agriculture Students Help Kenyan Primary School

While Cal Poly Pomona students were attending their Agriculture and the Modern World (AG 101) class, students halfway across the globe in a Kenyan classroom were also attending school...at a site with no running water.

AG 101 is a lecture class that all College of Agriculture students are required to take. One of the main topics of discussion is world hunger and the various causes contributing to it. A group of students in Professor Dorothy Farias’s class took a personal interest in the subject and decided to actively do something to help improve conditions. These generous students, who are also members of the Food Marketing & Agribusiness Management Club, partnered up with “The Water Project”, an organization that builds running water wells in poor communities throughout the world.

The Water Project recognized Madidi Primary School in the Kakamega district in Kenya as being in dire need of running water. Pupils had to search far for clean water, which took away from classroom instruction time; the closest stream is 2 km (1.24 miles) away from the school. Pupsil often brought their own water from home to avoid dehydration in the dry environment. The school grounds has a garden which is used to provide student lunches but without clean water, crops cannot be grown, and produce has to be purchased elsewhere, adding extra costs to the school budget. Clean water is also essential to good hygiene and health.

The Food Marketing & Agribusiness Management Club raised approximately $250 to contribute to The Water Project for the Madidi Primary School. The Water Project kept them updated by showing photos of the progress being made, so our students got to see the entire project from start to finish...from the well being dug, to seeing students pump clean running water. They even got to see the students and members of the surrounding community who would benefit from the clean running water. The well was completed in December 2011. Approximately 1,000 people have benefitted from this project.

New Course Prepares Students for California’s Agricultural Industry

Taking a page from the California Ag Leadership Program handbook, Dr. Peggy Perry and Ms. Joyce Jong designed a new course for selected seniors who have an interest in the future vision for California food agriculture and who want to learn more about themselves as emerging leaders. Through one-on-one individualized mentoring, students will undertake in-depth, personal self-examination and professional development. The course will explore the current challenges facing California agriculture and prepare students with the tools and skills to respond to industry challenges. Students will have opportunities to interact with industry role models and leaders. One of the course requirements is an all-expense paid trip to Sacramento to meet with leaders in the agriculture industry. Students will present their ideas on a selected agriculture issue and receive feedback from Sacramento officials. This represents an outstanding opportunity for students to network, polish leadership skills, and be challenged to think strategically about California’s food and agriculture future. According to Ms. Jong, twelve of the best and brightest seniors, representing every major in the College of Agriculture, were selected for the course which was offered for the first time in the 2012 Fall Quarter.

Dr. Peggy Perry, Professor of Plant Science, is the coordinator for our University’s participation in the California Agriculture Leadership Program (CALP)—the longest continuously operating leadership training experience of its kind in the United States and widely considered to be the premier program, in its niche, in the world. Ms. Jong brings a wealth of industry experience to the classroom. She is co-owner of Jongs Poultry Farm, Inc., of its kind in the United States and widely considered to be the premier program, in its niche, in the world. Ms. Jong brings a wealth of industry experience to the classroom. She is co-owner of Jongs Poultry Farm, Inc., and Jongs Organic Celiteizers, Inc., in Riverside, California. She is also Manager of Jongs Egg Ranch, Inc. in Ontario. Both Dr. Perry and Ms. Jong are graduates of CALP.

Hands-On Learning Benefits Bronco Student Center

Ag Science student Chelsea Allen (foreground) and her colleagues in Dr. Terry Fujimoto’s Landscape Horticulture class had a chance to practice planting techniques last spring when they donated their time to landscape the lower entrance to the Bronco Student Center. According to Duncan McKee, Instructional Support Technician, Plant Science Department, all the plant material was donated by McKee’s Plants and by the Cal Poly Nursery. “This plant material was propagated by students from PLT 131 labs,” and all the students participated in the design and installation of the landscape.

Children are thrilled to have fresh running water at the Madidi Primary School in the Kakamega district in Kenya.
A Star is Born

Last spring, one of the College’s lambs was featured in the Theatre Department’s presentation of “Curse of the Starving Class,” a dark comedy by Sam Shepard. Howard—a name suggested by director and theatre professor Linda Bisesti—appeared on stage for much of the performance. Unfortunately, no new scripts have been forthcoming. How fleeting is fame!

Danny’s Farm

A Match Made in Heaven

The Animal & Veterinary Sciences (AVS) Department wanted to have a petting zoo on campus but did not have the manpower. Danny’s Farm, founded in 2007 by Jim and Cathy Gott for their son Danny who was diagnosed with autism, needed a home due to a zoning dispute. Recognizing a win-win situation, Dr. Broc Sandelin, Chair of the Department, contacted the couple and proposed a partnership. “We were grieving, thinking we were done, said Cathy Gott. “Then Broc called. I was so excited.”

The Animal & Veterinary Sciences Department and Danny’s Farm Help Those with Autism

The purchase of a truck and trailer last year has allowed Danny’s Farm to expand its reach and give more children the opportunity to be with animals and learn about agriculture. According to Dr. Sandelin, the mobile unit visited 20 elementary schools and was featured at about 15 mobile birthday parties last year. Danny’s Farm also hopes to expand the on-campus operation by raising money for a permanent structure which would help increase the number and variety of animals including bunnies, guinea pigs, hamsters, chickens and roosters. Current residents include eight Nigerian Pigmy goats, three sheep and a pot-bellied pig named Penelope.

Danny’s Farm is open on Saturdays from 11 a.m. to 3 p.m., weather permitting. The Danny’s Farm mobile petting zoo is also available by reservation. For more information, visit http://dannysfarm.org or call (213) 607-4432.

A Star is Born

Last spring, one of the College’s lambs was featured in the Theatre Department’s presentation of “Curse of the Starving Class,” a dark comedy by Sam Shepard. Howard—a name suggested by director and theatre professor Linda Bisesti—appeared on stage for much of the performance. Unfortunately, no new scripts have been forthcoming. How fleeting is fame!

Continued from page 4

is quite modern and commodity standards are high to maintain Euro trade standards. We met with several young entrepreneurial farmers who were developing many new modern value added products and new export opportunities. Poland has emerged quite strong after a nearly disastrous 2008 recession. Our visit to Poland also included visiting Schinder’s factory and a very emotionally sobering visit to the Auschwitz concentration camp where millions of Jews were put to death. Our visit appropriately took place during a cold winter snowstorm where we could imagine all the pain and suffering. We could see displayed the thousands of children’s shoes, spectacles and suitcases of the victims, kept as a reminder of the inhumanity and cruelty of the Nazi regime.

Our next stop was by tour bus to the Czech Republic. We were able to observe vast farmland and beautiful forests which dotted the countryside. The small towns seemed more prosperous as we moved further southwest into Prague. The city itself is very beautiful with a mixture of modern, gothic and baroque architectural buildings, castles, monuments, bridges and squares. The city is a popular international tourist center and as visiting Americans, we blended right in with the cosmopolitan mix. Once the center of the Holy Roman Empire and the Hapsburg Austro-Hungarian Empire, Prague now represents Central Europe with its historic past and emerging modernization of the Eurozone.

Our trip to Eastern Europe was quite memorable. We were able to observe and contrast the cultural differences from countries East to West. Eastern and Central Europe are historically so diverse and its agriculture so very representative of the stark differences between struggling Ukrainian farms and the modern organic specialty farms found in the Czech Republic. I felt believing I have a better sense of how American agriculture evolved from its European roots. How we are so very different from them now, and how these differences in social, political, and economic forces shaped our evolutions.

Food from their kitchens is made from ingredients certified by the USDA for human consumption. All of the necessary nutrients are added to make the meals complete and nutritionally balanced for dogs, as recommended by guidelines published by the National Research Council (NRC) on pet food nutrition. Some of the meat, including the orders for flank steak, is purchased from the Cal Poly Pomona Meats Lab.

In order to meet labeling requirements, the company is conducting an AAFCO (Association of American Feed Control Officials) feeding trial—the “gold standard” for determining nutritional adequacy in the pet food industry. “Traditionally, these trials are conducted on kenneted dogs in large facilities behind closed doors,” explained Dr. Oscar Chavez, veterinarian and Program Director of the College of Agriculture’s Animal Health Science (AHS) program. “Such conditions are not in line with JustFoodForDog’s transparent and humane philosophy, so the company asked Cal Poly Pomona to conduct the trial using owned dogs that will continue to be cared for at home by their owners.” According to Dr. Chavez, Cal Poly Pomona may be the first university to complete such trials with at-home pets. Jennifer Keating, an RVT and recent graduate of the AHS program, is assisting with organizing and running the six-month feeding trial.

In addition to the feeding trial, JustFoodForDogs provided funding for an annual $500 scholarship for a student enrolled in the program’s Clinical Nutrition class and sponsored the AHS program’s first RVT (Registered Veterinary Technician) continuing education event in September.
Overcoming Challenges

Tomas Campos – Plant Science

Plant Science major, Tomas Campos, grew up in the Coachella Valley with his younger brother. Later, they were joined by an older half-sister from Mexico who was the first to attend college, earning her B.S. and M.S. in mathematics from CSU San Bernardino before moving on to a teaching career. She set the bar and his parents, especially his mother, encouraged him to follow in her footsteps. “Every day they would mention it somehow—‘make sure you go to school and get a good job because you don’t want to be working in the fields like us,” said Tomas. “They took me to work in the fields for about three years to show me how hard it was. And, yes, it was hard and I didn’t want to do that.” When he made the decision to pursue his education, Tomas asked his high school teachers for a recommendation. “The majority said Cal Poly Pomona because of the hands-on learning.”

Now, the goal was set; he had selected the university, but how was he going to finance his education? “The one thing I wanted to do when I came here was not to be a drain on my Mom financially because she herself has had trouble with her expenses, so I wanted to make sure I was independent and could take care of myself without her giving me anything,” explained Tomas. The first two years were the hardest, but he succeeded through a combination of part-time jobs, Financial Aid, internships and scholarships. When the Financial Aid ran out this past year he turned to scholarships and earned over $10,000 to help cover expenses.

In addition to his studies and part-time work, Tomas immersed himself in extracurricular activities in an effort to overcome his shyness and improve his communication and networking skills. These included serving as an officer and member of Los Robles and Los Rancheros student clubs, helping out at the Pumpkin Festival and an Ag Beautification projects, and competing at the national level as a member of last year’s NACTA Team (National Association of Colleges and Teachers of Agriculture). Taking advantage of internships to gain work experience and help pay for school, he worked as a gardener at Disneyland and also with the California Department of Food and Agriculture checking for Japanese beetles in the Ontario airport, a nasty pest which devours over 200 different kinds of plants. When an opportunity for a two-year internship with the Natural Resource Conservation Service (NRCS) presented itself, he decided to apply and was one of three students selected from applicants throughout the State of California. Before the end of his senior year, the NRCS offered him a full-time position working out of their Merced, California office. Although he can look ahead and see a bright future, Tomas remembers watching classmates giving up in the face of tough times. Understanding fully the challenges many students must overcome to pursue their education, he encourages them to stay in school. “Sometimes there are bad times—you might get a bad grade or have financial problems—but you have to bear with it and hang in there. I’ve lived through those times; it’s tough but there is a light at the end of the tunnel and something good will come of it!”

How Determination, Resourcefulness & Compassion Helped Five Ag Students Achieve Their Goals

“You have to bear with it and hang in there. I’ve lived through those times; it’s tough but there is a light at the end of the tunnel and something good will come of it!”

Photo by Deanna Stewart
James Marin
Foods and Nutrition

When James was growing up, it seemed like the primary reason for pursuing higher education was to make more money. He witnessed his own family’s struggles and watched as his older brothers moved from job to job. Nevertheless, for James, who was the first in his family to attend college, choosing a career wasn’t about the money. It was about finding something he really enjoyed doing. With the goal of becoming a physical therapist, James enrolled in a community college majoring in kinesiology. When he noticed that he was reading more and more nutrition books during breaks and the summer months, he discovered his real passion. So, after community college, he enrolled at Cal Poly Pomona which he felt offered the best program in foods and nutrition.

“There were definitely financial challenges to attending college,” said James. “Around the time I started going to college, my parents divorced. It was tough; paying my bills, helping mom sometimes with her bills; and still studying and working. One of my goals was to never take out a student loan, and I’m really glad I didn’t.” Instead, he obtained a grant, earned a number of scholarships, and worked three jobs in order to meet his obligations. “There were also family challenges,” added James, “because they didn’t understand what I was going through. They had no idea how much studying I did and how difficult it was.”

In spite of the difficulties, James maintained over a 3.0 GPA and served on a number of student clubs including Phi Upsilon Omicron Honor Society, FN Forum, the Green Team, and the Food Justice Club. A desire to help those in need is part of what motivates James to succeed. “Around the time I started going to college, my parents divorced. It was tough; paying my bills, helping mom sometimes with her bills; and still studying and working. One of my goals was to never take out a student loan, and I’m really glad I didn’t.” Instead, he obtained a grant, earned a number of scholarships, and worked three jobs in order to meet his obligations. “There were also family challenges,” added James, “because they didn’t understand what I was going through. They had no idea how much studying I did and how difficult it was.”

About three years ago, James found a way to give back through the non-profit organization, “What in the World Are You Doing?”, which was started by another Cal Poly Pomona alumnus in 2003. The organization focuses on three areas: art, health and service learning. With his background in nutrition, James was soon put in charge of the health program. Through his activity, “Healthy Habits,” he not only provided free, tailor-made presentations about nutrition to a number of different audiences and age groups, he created numerous volunteer opportunities for fellow students in the Human Nutrition & Food Science Department.

James Marin
Foods and Nutrition

When James was growing up, it seemed like the primary reason for pursuing higher education was to make more money. He witnessed his own family’s struggles and watched as his older brothers moved from job to job. Nevertheless, for James, who was the first in his family to attend college, choosing a career wasn’t about the money. It was about finding something he really enjoyed doing. With the goal of becoming a physical therapist, James enrolled in a community college majoring in kinesiology. When he noticed that he was reading more and more nutrition books during breaks and the summer months, he discovered his real passion. So, after community college, he enrolled at Cal Poly Pomona which he felt offered the best program in foods and nutrition.

“There were definitely financial challenges to attending college,” said James. “Around the time I started going to college, my parents divorced. It was tough; paying my bills, helping mom sometimes with her bills; and still studying and working. One of my goals was to never take out a student loan, and I’m really glad I didn’t.” Instead, he obtained a grant, earned a number of scholarships, and worked three jobs in order to meet his obligations. “There were also family challenges,” added James, “because they didn’t understand what I was going through. They had no idea how much studying I did and how difficult it was.”

In spite of the difficulties, James maintained over a 3.0 GPA and served on a number of student clubs including Phi Upsilon Omicron Honor Society, FN Forum, the Green Team, and the Food Justice Club. A desire to help those in need is part of what motivates James to succeed. “Around the time I started going to college, my parents divorced. It was tough; paying my bills, helping mom sometimes with her bills; and still studying and working. One of my goals was to never take out a student loan, and I’m really glad I didn’t.” Instead, he obtained a grant, earned a number of scholarships, and worked three jobs in order to meet his obligations. “There were also family challenges,” added James, “because they didn’t understand what I was going through. They had no idea how much studying I did and how difficult it was.”

About three years ago, James found a way to give back through the non-profit organization, “What in the World Are You Doing?”, which was started by another Cal Poly Pomona alumnus in 2003. The organization focuses on three areas: art, health and service learning. With his background in nutrition, James was soon put in charge of the health program. Through his activity, “Healthy Habits,” he not only provided free, tailor-made presentations about nutrition to a number of different audiences and age groups, he created numerous volunteer opportunities for fellow students in the Human Nutrition & Food Science Department.

Asia Alexander
Apparel Merchandising and Management

Asia Alexander knew at a young age that she wanted to work in the fashion industry in some capacity. When she was in high school and it was time to decide on a career path, the choice was obvious. So she applied to New York’s Fashion Institute of Technology and was accepted. She was discouraged from pursuing her dream, however, because it was not considered to be a legitimate career path. “It was very heartbreaking,” said Asia, “because I knew what I wanted to do.”

So, she changed course and attended school in Texas for a short time before dropping out and going to work. Her plan was to earn enough money to cover living expenses and return to fashion school. She became impatient, however, and felt the need to get back on track. Moving to New York was out of the question, so she returned to California, her birthplace, and reunited with her mom who agreed to help support Asia so she could return to school. After earning her Associate’s Degree at Los Angeles Trade Tech, Asia looked at the job market and realized she would need a bachelor’s degree. Attached by the hands-on learning opportunities, she applied to Cal Poly Pomona and, after a one-quarter delay due to budget cuts, started her classes in the Apparel Merchandising & Management (AMM) program in the College of Agriculture.

Although she found the AMM major to be “very intense and not for the faint of heart,” Asia loved the smaller size of the program and the caring professors. She also thrived on the involvement in club and department activities and events. As the Event Coordinator and then President for the Apparel Merchandising & Management Association student club, she has organized a networking event with industry; coordinated the Club’s participation in the Pumpkin Festival and other fundraising activities; and arranged for guest speakers for club meetings. She has volunteered her time and encouraged her officers and other students to help with Department events such as Focus Days for incoming students, projects with industry partners, and the department banquet. Her high academic standing and service also earned membership on two honor societies—the National Society of Leadership and Success and Gamma Sigma Delta.

Originally, law school was the next step after graduation, but when she was offered a full-time position while still completing an internship with Luc-a-Tec, a company that develops computer-aided software for apparel patterns, she decided to accept it. She still wants to attend law school and eventually start her own consulting agency that would aid start-up companies in the apparel industry, but for now those plans are on the back burner. Early on she learned that you have to be flexible. As her stepdad often told her, “Do what is in front of you,” or as her Grandmother would say, “If you want to make God laugh, make plans!”

Through a number of starts, stops, and disappointments, Asia eventually discovered Cal Poly Pomona which helped launch her career.
Melissa Stevens  
Animal and Veterinary Sciences

When she was 17, Melissa Stevens moved to northern California to pursue her lifelong dream of becoming a veterinarian. She enrolled at Cal Poly San Luis Obispo and worked at a veterinary hospital, along with another student to help support herself and her horse. Working primarily during the day and weekends at the hospital, she decided it would be a great idea to work at Denny’s at night. “I was also going to school full-time, explained Melissa, so I was not sleeping. I was trying to support both of us and it was just too much.”

Melissa returned to her hometown to recharge her batteries and begin again. Before getting back on track, however, she got married and divorced, and lived in Virginia for a short time where she worked at the Pentagon. When she returned to southern California, she enrolled at Cal Poly Pomona and supported herself by working as a full-time graveyard-shift dispatcher trainer for the Los Angeles County Sheriff’s Department. Working 12-hour shifts meant she had to work 3-4 days a week. “The times when I had to work and go to school on the same day were the most difficult,” said Melissa. She managed with lots of coffee and by sleeping during her four breaks at work and in between classes in her car or on the grass under a tree.

“When the journey is just the beginning, when you get to the finish line, it makes the pain worth it!”

Melissa returned to her hometown to recharge her batteries and begin again. Before getting back on track, however, she got married and divorced, and lived in Virginia for a short time where she worked at the Pentagon. When she returned to southern California, she enrolled at Cal Poly Pomona and supported herself by working as a full-time graveyard-shift dispatcher trainer for the Los Angeles County Sheriff’s Department. Working 12-hour shifts meant she had to work 3-4 days a week. “The times when I had to work and go to school on the same day were the most difficult,” said Melissa. She managed with lots of coffee and by sleeping during her four breaks at work and in between classes in her car or on the grass under a tree.

According to Melissa, the driving force behind her determination to succeed was “the dream” of becoming an equine veterinarian. Animal science classes and extracurricular activities, however, opened her eyes to many new career possibilities.

Her involvement with the Meat Science Club sparked an interest in the meat industry and career opportunities with the USDA. Last year, she even “participated in a sausage making contest at the National Meatpackers of America Convention at Chico State University and won reserve grand champion with my homemade, hand-stuffed sausage.” Her experiences with the Pre-Vet Club taught her a lot about the requirements, pressures and opportunities of vet school as well as the possibility of schools outside the country. “ Somehow she has also found time to take care of pregnant mares as part of the Foal Watch, compete with the Intercollegiate Equine 1 Team, serve on the foil team at the Chino Valley Equine Hospital, and volunteer with the California Wildlife Center’s Marine Mammal Rescue Team.

Melissa graduated in June and said she thoroughly enjoyed her time in the College of Agriculture. “I loved the camaraderie at this school. Everyone helps each other and the friendships will be unforgettable.” She also tweaked the dream a bit and is now focusing on the large animal mixed field with emphasis on horses and cattle, but is still keeping the colt students who come after her, she advises, “Just keep truckin’. We can stand so much more than we give ourselves credit for. The journey is just the beginning, when you get to the finish line, it makes the pain worth it!”

Sonia Rios – Plant Science

When Sonia Rios completed the requirements for a B.S. in Plant Science last winter, she didn’t have to worry about finding a job. After she graduated, she returned to her position as a Staff Research Assistant II with the U.C. Extension Service, a position she was offered while attending an American Society of Agronomy meeting in 2011. She plans to continue school and obtain a master’s degree which will make her eligible for a Farm Advisor position—her ultimate goal. The journey to this point had not been easy and had been full of twists and turns. In the end, the challenges did not discourage her; they only fueled her determination to succeed.

According to Sonia, the greatest challenge was the instability during her formative years. Her parents separated when she was 8 or 9 and her mom was left to raise three children on her own without the benefit of a college education. “She went from a stay-at-home mom to not being there,” said Sonia and sometimes she and her two older siblings would be split up. Throughout it all, they were encouraged to get an education. Her mom and maternal grandfather, a migrant worker for over 50 years, were their strongest supporters.

She followed her sister to Fresno State University but the transition to college was difficult and she struggled. In her sophomore year her father passed away shortly after reconnecting with his family. Her family dropped everything and went into debt to go to Mexico for the funeral. After that, “I shut down. It didn’t help that I was failing my classes and there was no chemistry between me and the school, so I dropped out . . . and took time to regroup,” she explained. She worked several part-time jobs, helping her Mom and siblings financially as they finished up their degrees. When she turned 21, everyone graduated. Now it was her turn to go back to school.

Sonia got back into the groove at Chaffey College before transferring to Cal Poly Pomona. She knew she needed to focus more on school and to do that she could no longer work 40-60 hours per week. So, with scholarships ($14,275 between 2010-2012), part-time work, and paid internships, she was able to support herself and finance her education.

“Dan Hostetler and the entire Plant Science Department were supportive to me from day one,” said Sonia. Prof. Dan Hostetler, in particular, was especially helpful in identifying agriculture-related internship experiences such as working for the USDA Forest Service as a Recreation Crew Supervisor and Forestry Technician. Student activities included winning third place at the National PLANET Student Career Days leadership competition in 2011, serving as an Ag Ambassador, and growing flowers for Cal Poly’s Rose Float. She also found time to volunteer and serve as a youth mentor with the San Bernardino Urban Youth Conservation Corp and the USDA Central and Southern California Consortia.

Sonia is grateful for the unwavering support of her family and fiancée and from the faculty in her department. “The plant science undergraduate curriculum is by far one of the best programs for potential plant science professionals and I’m fortunate and proud that I went through the program,” said Sonia. To new students she advises “Don’t give up; perseverance is key. It doesn’t matter how long it takes you, just don’t forget to help as many people as you can on your journey, and don’t forget those that help you get there.”
The Spirit of Giving

MAJOR GIFT BENEFITS ANIMAL SCIENCE STUDENTS

Marty Evanson, a 1963 Animal Husbandry alumnus and long-time supporter of the College of Agriculture has pledged $100,000 through a bequest gift in support of his endowed scholarship for Animal Science students. “Marty Evanson attributes his success as a leader in the meat packing business to the education he received at Cal Poly Pomona,” said Dean Lester Young. “His generous donation to the College of Agriculture will provide future generations of students the same opportunity he received when he was a student.”

Marty’s involvement with the University began when he was an undergraduate. He was an active member of the Block and Bridge Club as well as the Poly Vale Committee. He was a member of the Junior and Senior Livestock Judging teams as well as cheer leader and head cheer leader during his last two years. “At the time, when I was attending Cal Poly, my parents were able to support me monetarily and were great supporters, and of course, proud that I was going to college. They also taught me to give back to the community. Today there are young people out there that deserve to go to college and can’t afford it. Isn’t it our responsibility to help them, especially if we can do something, anything?”

As an alumnus, Marty has made monetary and in-kind contributions to the University and to the Department of Animal & Veterinary Sciences. He is a member of the College of Agriculture’s Industry Advisory Council and a strong supporter of the Council’s development and fundraising goals. In recognition of his leadership and achievements, Marty was selected as the recipient of the College of Agriculture’s 2004-05 Award of Distinction.

Currently, Marty is President of Jobbers Meat Packing Company and Ice Cold storage Company located in Vernon, California. WillMar Ground Meat is a subdivision of Jobbers Meat Packing and provides just under one million pounds of ground beef per week to the retail markets and food service companies in California, Arizona, and Nevada. He has served on the National Meat Association’s Board of Directors, and now that NMA and North American Meat Processors (NAMP) have merged, he is one of the Co-Presidents of the new North American Meat Association (NAMA) with over 700 members. NAMA is a driving force in Washington and has developed a working relationship with USDA. In his community, he has been a philanthropic supporter of such organizations as the City of Hope, Jewish Big Brothers, and SINGITY, an animal rescue unit sponsored by the Buddy Hackett Foundation.

It’s Easy to Help Make Dreams Come True!

At the College of Agriculture, students lives are enriched, even transformed, every year. You can help make these transformations possible, and it’s easier than you think. In fact, you can plan a meaningful gift that costs you nothing today. If you support our Learn-by-Doing education mission, here are two simple ways to make a gift that you may want to consider.

• Make a gift of a life insurance policy; or name us as beneficiary. We can provide details about potential tax advantages.
• Name us in your will to receive a charitable bequest. We’re happy to work with you and your attorney to explore the options that are best for you.

For more information, please visit our gift planning website www.polylegacy.com or call Dan Wood at (909) 869-4825 or email dewood@cppomona.edu. It is always a pleasure to help you as you help the College of Agriculture.

Kellogg Company Establishes Endowed Scholarship

Since the initial donation of the Kellogg Ranch in 1949, the W.K. Kellogg Foundation has been an integral part of the College and University. The W.K. Kellogg Company, which established the Foundation in 1930, further strengthened the ties to our campus with a recent donation of $20,000 to establish an endowed scholarship for students in the Human Nutrition & Food Science (HNFS) Department. This amount was matched by SCIFTS (Southern California Institute of Food Technologists).

Dr. Nelson G. Almeida, Vice President of Global Chemistry, Nutrition & Regulatory Sciences at Kellogg Company, visited the HNFS Department in spring 2012 to tour its facilities and to discuss a partnership with the College. Prior to his visit to the Cal Poly Pomona campus, Dr. Martin Sancho-Madriz, Chair, HNFS Department traveled to Battle Creek, Michigan to give a presentation about the food science program and proposed food processing laboratory/pilot plant.

According to Dr. Sancho-Madriz, “the establishment of this scholarship and the addition of Cal Poly Pomona to the Kellogg Company Internship Program for Food Science Students reflects the beginning of a new phase in terms of support by the Kellogg Company to our programs in Nutrition and Food Science.” He added, “this is a natural partnership considering the historical support by W.K. Kellogg to our university and the fact that the company he founded is based on value added nutritious and tasty foods as reflected in their stated company purpose: ‘Nourishing families so they can flourish and thrive.’ This partnership will also open opportunities for our majors in terms of potential employment with the Kellogg Company, especially through the internship program.” We look forward to expanding this collaboration and partnership said Sancho-Madriz. “We are glad to help support the Cal Poly Pomona education and research efforts in the areas of food and nutrition,” said Dr. Almeida. “Mr. W.K. Kellogg was our founder and we are glad to be able to help continue his legacy of investing in people.”

Kellogg’s is the world’s leading producer of cereal, second largest producer of cookies and crackers, and the world’s second largest savory snacks company; it is also a leading producer of frozen foods.

SCIFTS Mission Benefits Food Science Program

Providing support to the College of Agriculture’s Food Science & Technology Program fits right in with the mission of the Southern California Institute of Food Technologists (SCIFTS) of the Institute of Food Technologists (IFT), the professional society for Food Science and Technology. SCIFTS devotes its resources to fulfilling human needs for a quality food supply through science, technology, and education. One of the ways they accomplish this is by establishing cooperative relationships with the faculty and students of educational institutions that offer food science and technology courses in the region.

Since 1997, the Southern California Institute of Food Technologists (SCIFTS) has supported the College of Agriculture’s Food Science & Technology program in a variety of ways. They have provided over $80,000 in donations as well as over $115,000 in research and equipment through competitive grants to faculty in the Human Nutrition & Food Science (HNFS) and the Animal & Veterinary Sciences (AVS) Departments. In July 2012, they donated $30,000 to the Kellogg Company Endowed Scholarship in the HNFS Department and before that SCIFTS contributed $25,000 start-up funds for the development of the concept and plans for the facilities of Cal Poly’s proposed Center for Food Innovation and Technology (CFIT). “Since we began our undergraduate program in Food Science & Technology (FST) SCIFTS’ support has been critical in developing hands-on experiences for our students through our laboratory courses thanks to the equipment and software that we have been able to purchase,” said Dr. Martin Sancho-Madriz, Chair of the HNFS Department. “It reflects strong support for our program from the professionals that work in the food industry in Southern California at a time when State support has been reduced making these contributions even more essential to better serve our students.”

SCIFTS also awards travel grants to students for the Institute of Food Technologists (IFT) Annual Meeting and Food Expo and has generously supported both the Product Development and College Bowl student teams. SCIFTS is known for its Suppliers’ Night Expo every year and is scheduled for March 6, 2013 at the Anaheim Convention Center Marriott (for more information visit www.scifts.net). This event brings together exhibitors from the food service, dairy, meat, seafood, bakery, nutraceutical and pharmaceutical industries. Purchasing and marketing professionals in the Western states attend to discover the latest ingredients and new concepts. Cal Poly Pomona students volunteer each year at the event, providing them with a unique opportunity to network with industry representatives.

“One of the great prides of my career has been as an IFT member, and specifically an active member of SCIFTS,” said Dr. Wayne Bidlack, HNFS Professor and former College of Agriculture Dean. “I recognize and salute the resources made available to the nutrition and FST programs in southern California. Specifically, I thank Mr. Dan Rosson (SCIFTS Supplier’s Night Chair and member of the Executive Committee) for his tireless service to SCIFTS and his annual creation of a very successful Suppliers’ Night which generates thousands of dollars for SCIFTS and their competitive grants program.”
The Spirit of GIVING

ADDITION TO THE FARM
1946 Tractor Finds New Home at Cal Poly Pomona

In 1921, Robert (Bert) and Catherine Dexter moved their growing family to Apple Valley, purchased an 80-acre parcel overlooking the Mojave River, and turned it into a successful alfalfa and dairy operation. They acquired a new, top-of-theline, model A, John Deere tractor in 1946. It was one of the first post-WWII tractors and, for forty years, was the Dexters’ workhorse for the day-to-day farming operations.

In 1949, the John Pettis family moved to the area then known as “Old Apple Valley” and rented a place just 2 miles around the field by a John Deere tractor. According to Bob, time seemed to stand still that morning as he sat on a bale of hay and watched the tractor go round and round the field. Not long after, Bob was operating tractors at the dary across the road, among other odd jobs, and all without pay.

This early introduction to farming, led to an interest and passion for farm equipment. Bob was involved with the FFA Tractor Skills competition at both the high school and college level, serving as the student chair of the competition each year while he attended Cal Poly Pomona. After graduation (agronomy, ’63) and serving in the Air Force, Bob Tractor Skills competition while he attended Cal Poly Pomona. After graduation (agronomy, ’63) and serving in the Air Force, Bob

In 1949, the John Pettis family moved to the area then known as “Old Apple Valley” and rented a place just 2 miles around the field by a John Deere tractor. According to Bob, time seemed to stand still that morning as he sat on a bale of hay and watched the tractor go round and round the field. Not long after, Bob was operating tractors at the dary across the road, among other odd jobs, and all without pay.

This early introduction to farming, led to an interest and passion for farm equipment. Bob was involved with the FFA Tractor Skills competition at both the high school and college level, serving as the student chair of the competition each year while he attended Cal Poly Pomona. After graduation (agronomy, ’63) and serving in the Air Force, Bob spent most of his working life with various farm equipment dealers in California, most of them John Deere dealers.

Bob never forgot the tractor that had changed his life and, during visits with his parents, he would always ask one of the Dexter brothers if it was for sale. The opportunity to purchase the tractor and its 1950’s era mower did not come until 2012. By this time, Bob and his wife Lynda owned a small vineyard in Paso Robles and were no longer interested in owning the tractor. After some inquiries, Bob and the Dexter family learned that the College of Agriculture at Cal Poly Pomona was in the process of collecting antique farm equipment. After a complete restoration funded by the Dexter family, Bob delivered the tractor and John Deere mower to the campus on September 6, 2012.

The Dexter family tractor now has a new home and a new life. Their generous donation will give present and future students, as well as campus visitors, a real-life example of early farm equipment in the Inland Empire area and help show just how far modern agriculture has come.

GIVING BACK FOR A GOOD CAUSE
Reciprocity-based innovation ideas for Cal Poly Pomona’s future
By Lisa Alley-Zarkades, ’82

Hard as it is for me to believe, it’s been 30 years since I graduated with a degree in Foods & Nutrition from Cal Poly Pomona. I recall being so excited about starting a career in nutrition. However, much like today, the 80’s recession was a tough time to find any job – much less my ‘dream job.’ Eventually, I found work in the food industry as an ingredients sales person (using my Food Science education). Although I hadn’t aspired to sales, I found the professional work challenging and rewarding, due in large part to the training I received from Cal Poly Pomona.

Nearly three decades later, I secured my ‘dream job’ and today, I’m heading up the new Animal Wellness business unit (a technical sales team) at Horn, one of the nation’s premier distributors of specialty ingredients. Without exception, every position I’ve held over the years that led to where I am today was directly contributed to by the education and preparation I received at Cal Poly Pomona.

“Personally and professionally, I can’t think of a more critical time to have the private sector help build a better future for the college.”

I’ve returned to campus many times over the years, but it was the current recession that brought me back in a surprising capacity. Since 2011, I’ve served on the College of Agriculture’s Dean’s Advisory Council with the aim of helping the college generate industry partnerships to advance its programs. The California budget crisis has dramatically impacted the state’s support of public universities. As a result, the college has had to increase its reliance on industry and individuals to help fund critical programs and facilities. The shortfall in the state’s budget has stalled several key college projects. Some of these great concepts will help keep our students and our state on the leading edge in the agriculture industry. One particular project I’m helping with is the new veterinary teaching clinic. Cal Poly Pomona has both AVMA and CVTEA accreditation for its four-year vet tech program. This is recognized as a truly exceptional program not only in California but nationally as well. To keep the program competitive and current, a new centralized teaching clinic is required. I’ve had the opportunity to bring industry leaders and experts to campus to showcase the vet tech program and discuss the funding needs for the clinic. Personally and professionally, I can’t think of a more critical time to have the private sector help build a better future for the college.

The motivation to lend my leadership skills to help support the university became stronger after reading “Leaders make the Future,” by Bob Johansen. The book outlines how reciprocity-based innovation ideas (different from altruism and philanthropy) are the most effective in the long run. For me, the objective is simple – to connect my network of industry relationships with Cal Poly Pomona in such a way as to facilitate reciprocally beneficial relationships.

There must be many California-based businesses leaders looking to make a difference by helping the university and the College of Agriculture thrive – they just need to be engaged. Please consider how you might help Cal Poly Pomona in ways you might not have considered before. Reciprocity-based innovation is the future. Let’s get into it!

To learn more about how you can support the College of Agriculture, please contact Kristen Daley, Director of Major Gifts, at kdaley@csupomona.edu or at (909) 869-5471.

To make a gift online visit: WWW.GIVETOAG.COM.
In her previous life, Joanne O’Sullivan was a widow raising two children. To provide for her family, she “grew a modest soap making endeavor” into a successful wholesale/retail business featuring “manufactured hand-crafted soaps, lotions, household cleaners, facial and spa products—all made with plant based, natural ingredients.” In 2009, she sold her business and returned to California to be near her mother. She remarried, put both her children in college and decided it was time that she, too, finish her college degree which was put on hold when she started a family in the early 90’s.

On a class visit to the college farm during one of Joanne’s plant science courses, Prof. Dan Hostetler said he was looking for students to take over a three-acre parcel and make it organic. A backyard gardener at heart, Joanne enthusiastically volunteered and enlisted the help of Andrew Esterson, an environmental biology major. Andrew grew up in Virginia and worked on a farm there. After he got married and his wife finished graduate school, they spent three months on a farm in Costa Rica before returning to the states. He eventually enrolled at Cal Poly Pomona where he met Joanne when they took some of the same courses. Andrew, who loved to work outdoors, was ready for the challenge.

The first step was writing a business plan, something Joanne had never done even though she had operated her own business for 18 years. Nevertheless, she and Andrew prepared a budget and obtained approval to move forward from the Cal Poly Foundation which provided the start-up funds for their project.

They prepared the soil and planted their first crop during the 2011 summer quarter. The acreage was divided between vegetable crops, oats, and green manure crops which were disked back into the soil to add nitrogen. Joanne and Andrew waged a constant battle with the crows and rabbits, which made a habit of feasting on the tasty shoots. Getting water to the entire site was also a challenge due to insufficient water pressure. In addition, the small size of the plot didn’t allow for the use of tractor equipment, so everything had to be done manually by the two students.

According to Andrew, the greatest obstacle, however, was “figuring out how to get things done, as quickly as possible, and involving as few people as possible.” He learned that persistence pays off and they managed to establish good working relationships with people along the way.

Undaunted, Joanne and Andrew overcame the challenges and supplied the Farm Store and the Collins College restaurant with a variety of fresh, organic produce—four varieties of lettuce, beets, radishes, spinach and peas. According to Andrew, they were harvesting up to 80 lbs. of beets each week for the Collins restaurant. In addition to the produce, 18 chickens (eight different breeds) live on site in a coop designed by Joanne’s husband. The hens, which were raised from
chicks by Joanne, are fed organic food from the garden. Their beautiful, multi-colored organic eggs are also available for purchase. Each of them has a name and they are so domesticated that “they actually lay eggs right in my hand,” said Joanne.

Joanne and Andrew are following all of the criteria and guidelines for an organic farming operation which means they are not using any medically modified seed; all pesticides/herbicides are organic based as well as all of their nutrients. To make their operation sustainable, “we try to minimize our water use,” said Andrew. “We use drip irrigation which is more efficient” and “we are really trying to make the soil better as we go . . . by incorporating different plants and putting all of the overgrown plants back into the soil.” They also do their own composting on site using two worm bins they built and placed under the shade of a huge tree near the garden. To this they add vegetable waste from the Collins restaurant and green waste from the greenhouses at AGRIscapes. The “black gold” that is produced is used for transplanting and fertilizing.

There is a great deal of labor involved, but the experience has forged a perfect partnership. “Having Andrew as a partner is ideal,” said Joanne. “We both know how to work hard and how to prioritize our school responsibilities as we both strive to stay on the Dean’s and President’s lists at all costs—even if it means letting the weeds grow tall during finals study!”

For Joanne, this has been the ultimate hands-on experience. “The theory you take from the classroom really comes alive when you are actually doing it.” With minimal input from faculty, the students had to find their own way. “At first that was rough,” said Joanne, “but I think it’s actually better in the long run because we actually had to dig deeper to figure out how to do something. It made me learn. I like that kind of responsibility.” Prof. Don Hostetler, Chair of the Plant Science Department, developed so much confidence in Joanne that he selected her for another project—developing a farm plan for 60 acres at a men’s prison in Castaic.

Andrew, too, feels that this has been a great experience and hopes to find interested students to carry on the operation after he graduates from Cal Poly Pomona and goes on to graduate school. He believes that the interest in organic food is not a passing fad and that it will increase. “We both know how to work hard and how to prioritize our school responsibilities as we both strive to stay on the Dean’s and President’s lists at all costs—even if it means letting the weeds grow tall during finals study!”

Joanne plans to add to the growing number of organic farms. In light of the hands-on experience she is receiving at Cal Poly Pomona, she is considering the prospect of another small business—growing and canning heirloom tomatoes. She also plans to become a licensed pest control advisor as an essential small business—growing and canning heirloom tomatoes. She also plans to become a licensed pest control advisor as well.

Below: a beautiful view of the organic farm with mountains in the background.

Research Targets Threat to Aquaculture Industry
by Dr. Ángel A. Valdés

In June 2005, ninety people reported skin irritations after swimming at Robert Crown Memorial Beach in San Francisco Bay. The beach was immediately closed, but more outbreaks occurred in subsequent years. These were cases of cercarial dermatitis, a condition caused by the penetration of human skin by parasites that develop in aquatic snails. Further investigation revealed that the snail host of this parasite was Haminoea japonica, a species supposedly introduced from Japan with oyster imports.

The native oyster fisheries in California collapsed after the near extinction of the Olympia oyster due to overharvesting during the Gold Rush in the 1850s. When the first oyster farms were established, they began growing the much harder, faster growing Pacific oyster. Oyster seed for California farms was imported from Washington State, but those oysters were originally imported from Japan into North America during the early 20th century. H. japonica probably hitched a ride with them across the Pacific, but the evidence supporting this hypothesis was circumstantial and based on observations of some H. japonica in an oyster seed shipment.

This issue is particularly important for the aquaculture industry in California. Aquaculture has a reputation as a source of invasive species, and in spite of substantial efforts to minimize environmental impacts, several high profile cases (abalone sabellid worm, Atlantic salmon) remain vivid in the minds of regulators and policymakers. The case of H. japonica, because it has implications for human health and potentially the tourism industry, is particularly worrisome. However, it could very well be that H. japonica came from Asia in the ballast water of ships or by other dispersal mechanisms.

Supported by an ARI grant, Dr. Ángel A. Valdés, Biological Sciences Department, and graduate student Dieta Hanson embarked on a project to investigate the origin and dispersal pathway of H. japonica using genetic data. The objectives were two-fold: 1) to provide definitive evidence on the origin of the North America populations; and 2) to understand the chances of this species moving to Southern California along with the undesirable parasite. We collected a number of specimens in San Francisco Bay and screened several genes to find those that showed the highest variability between specimens in order to identify the population from which an individual snail originated. Subsequently, we obtained specimens from the entire range of the species, including Japan, Korea, British Columbia, Washington, California, as well as France and Spain. The molecular data was definitive; H. japonica is native to Japan and Korea and was introduced in North America and Europe. More importantly, we discovered that all the North American and European populations of H. japonica originated in northeastern Japan (Miyagi, Iwate and Fukushima prefectures), where most of the Pacific oyster imports to North America originated, providing strong evidence that H. japonica most likely was introduced with oyster imports. This could also provide an explanation as to why H. japonica is not in Southern California. The waters of northeastern Japan are very cold in the winter, with temperatures more similar to those in northern California. It is possible that the snails which came to North America are not adapted to survive or compete with other species in our warmer ocean temperatures. Another student in the lab is currently testing this hypothesis by exposing live animals to different environmental conditions.

This research has been recently published in the scientific journal Biological Invasions, and provides important information for the aquaculture industry in California in order to prevent further spread of this species. There are active oyster farms in Santa Barbara and Carlsbad, so there is a chance H. japonica could spread south. The consequences of closing beaches in Southern California during the summer because of the presence of waterborne parasites could have deep and lasting consequences for our economy. We must remain vigilant.

Andrew, too, feels that this has been a great experience and hopes to find interested students to carry on the operation after he graduates from Cal Poly Pomona and goes on to graduate school. He believes that the interest in organic food is not a passing fad and that it will increase. “We both know how to work hard and how to prioritize our school responsibilities as we both strive to stay on the Dean’s and President’s lists at all costs—even if it means letting the weeds grow tall during finals study!”

Research Targets Threat to Aquaculture Industry
by Dr. Ángel A. Valdés

In June 2005, ninety people reported skin irritations after swimming at Robert Crown Memorial Beach in San Francisco Bay. The beach was immediately closed, but more outbreaks occurred in subsequent years. These were cases of cercarial dermatitis, a condition caused by the penetration of human skin by parasites that develop in aquatic snails. Further investigation revealed that the snail host of this parasite was Haminoea japonica, a species supposedly introduced from Japan with oyster imports.

The native oyster fisheries in California collapsed after the near extinction of the Olympia oyster due to overharvesting during the Gold Rush in the 1850s. When the first oyster farms were established, they began growing the much harder, faster growing Pacific oyster. Oyster seed for California farms was imported from Washington State, but those oysters were originally imported from Japan into North America during the early 20th century. H. japonica probably hitched a ride with them across the Pacific, but the evidence supporting this hypothesis was circumstantial and based on observations of some H. japonica in an oyster seed shipment.

This issue is particularly important for the aquaculture industry in California. Aquaculture has a reputation as a source of invasive species, and in spite of substantial efforts to minimize environmental impacts, several high profile cases (abalone sabellid worm, Atlantic salmon) remain vivid in the minds of regulators and policymakers. The case of H. japonica, because it has implications for human health and potentially the tourism industry, is particularly worrisome. However, it could very well be that H. japonica came from Asia in the ballast water of ships or by other dispersal mechanisms.

Supported by an ARI grant, Dr. Ángel A. Valdés, Biological Sciences Department, and graduate student Dieta Hanson embarked on a project to investigate the origin and dispersal pathway of H. japonica using genetic data. The objectives were two-fold: 1) to provide definitive evidence on the origin of the North America populations; and 2) to understand the chances of this species moving to Southern California along with the undesirable parasite. We collected a number of specimens in San Francisco Bay and screened several genes to find those that showed the highest variability between specimens in order to identify the population from which an individual snail originated. Subsequently, we obtained specimens from the entire range of the species, including Japan, Korea, British Columbia, Washington, California, as well as France and Spain. The molecular data was definitive; H. japonica is native to Japan and Korea and was introduced in North America and Europe. More importantly, we discovered that all the North American and European populations of H. japonica originated in northeastern Japan (Miyagi, Iwate and Fukushima prefectures), where most of the Pacific oyster imports to North America originated, providing strong evidence that H. japonica most likely was introduced with oyster imports. This could also provide an explanation as to why H. japonica is not in Southern California. The waters of northeastern Japan are very cold in the winter, with temperatures more similar to those in northern California. It is possible that the snails which came to North America are not adapted to survive or compete with other species in our warmer ocean temperatures. Another student in the lab is currently testing this hypothesis by exposing live animals to different environmental conditions.

This research has been recently published in the scientific journal Biological Invasions, and provides important information for the aquaculture industry in California in order to prevent further spread of this species. There are active oyster farms in Santa Barbara and Carlsbad, so there is a chance H. japonica could spread south. The consequences of closing beaches in Southern California during the summer because of the presence of waterborne parasites could have deep and lasting consequences for our economy. We must remain vigilant.
The Remarkable Sperm
by Ms. Cynthia M. Anderson and Dr. Sepehr Eskandari

The mammalian sperm is a remarkable motile cell! It has many unique properties not seen in other body cell types and, in addition, it faces and must overcome challenges unmet by any other cell type in the body. Bovine sperm, for example, can travel at rates up to 120 µm/s. When corrected for size, this rate is equivalent to a human swimming at over 6.5 miles per hour, and would smash the world record for the fastest human swimmer. Moreover, sperm can continue at this rate for hours! On its route, to an egg awaiting fertilization, the sperm must swim through vaginal fluid, penetrate the viscous cervical mucus, travel through the uterus, and ultimately enter one of the two oviducts, where it may make contact with and fertilize an egg. Along the way, the sperm uses chemical signals present in the female reproductive tract as a road map to the egg. Some of these chemical signals are “navigation” or chemotactic signals. Other signals cause the sperm to hyperactivate and capacitate, which are essential cellular processes that enable a sperm to fertilize an egg.

One aspect of sperm function that is essential for successfully navigating to the egg is normal sperm motility. Indeed, normal sperm motility is highly correlated with male fertility. Therefore, a thorough understanding of the physiological and environmental conditions that influence sperm motility is essential to our knowledge of sperm physiology. Moreover, such knowledge can have useful applications for sperm cryopreservation and artificial insemination – techniques that are increasingly used by the beef and dairy industries for cattle production. Unfortunately, current cryopreservation technologies lead to a 50–80% reduction in the percentage of cells with normal motility, significantly reducing the success rates of artificial insemination attempts.

Sperm cells from a variety of animals, ranging from sea urchins and starfish, to mice and rats, to bovine, swine, and humans, exhibit rotational movements about the long axis of the cell. These rotational movements are brought about by the beating action of the sperm flagellum, and are thought to aid with forward progression in viscous media. They are best studied in sperm that exhibit flattened head morphology such as bovine sperm (see Fig. 1). The direction of rotation could be clockwise, counterclockwise, or even change direction occasionally.

Figure 1: Bovine sperm time lapse as it rotates.

Funded by a grant from the California State University Agricultural Research Institute (ARI), our laboratory has embarked on a detailed characterization of kinematic parameters of bovine sperm with the aim of better understanding motility patterns and how these parameters are altered by physiological signals present in semen and/or in the female reproductive tract. One such chemical signal is the transmitter molecule γ-aminobutyric acid (GABA) that is present at high concentrations (≤ 100 µM) in both seminal and vaginal fluids. While the function of GABA as an inhibitory neurotransmitter of the central nervous system is well understood, the role of this signaling molecule in sperm physiology it is not known. Preliminary studies suggest that GABA leads to hyperactivation of sperm and even capacitation, suggesting that this molecule may play a key role in preparing the sperm to fertilize an egg. Ongoing experiments in this laboratory aim to characterize the effect of GABA on bovine motility parameters with the ultimate goal of guiding innovations in cryopreservation and artificial insemination technology that are used widely in today’s beef and dairy industries.

RESEARCH HIGHLIGHTS

Dr. Valerie Mellano
Chair-Plant Science

A respected leader in the San Diego agriculture community, Dr. Valerie Mellano was appointed as Chair of the Plant Science Department in September. A 30-year veteran of the University of California, Dr. Mellano was appointed Environmental Issues Farm Advisor for the U.C. Cooperative Extension, San Diego County in 1990. She also served as the Assistant County Director from 2003-2008 and as County Director for 2011-12. In her role as the Environmental Issues Farm Advisor, she focused on water issues related to horticultural production, the regulatory process and various waste management issues. County Director responsibilities included strategic planning, human resource management, and finance management of several million dollars as well as the County government budget. Dr. Mellano obtained her B.S. in Animal Science and M.S. in Plant Pathology from Montana State University and her Ph.D. in Plant Pathology from the University of California, Riverside. “We are really excited about Dr. Mellano joining our leadership team this fall. She has a great deal of southern California agriculture experience by way of U.C. Extension. She will bring the Plant Science Department a new and fresh perspective to its programs,” said Dr. Lester Young, Dean, College of Agriculture.

Mr. Steve Miller
Sheep and Swine Unit Manager
Animal & Veterinary Sciences

Mr. Steven Miller (’01, Agriculture Science) returned to the College of Agriculture last year to manage the sheep and swine units for the Animal & Veterinary Science Department. Prior experience includes management and sales positions at Western Milling/O.H. Kruse Grain and Milling and Star Milling Company. More recently, he was a mobile dairy classroom instructor for the Dairy Council of California and traveled to elementary schools to conduct educational assemblies for the dairy industry. For many years, Steve coordinated and presented livestock nutrition seminars for 4-H, FFA, and community members at a number of youth livestock and leadership events. He has also served as a member of high school agriculture advisory committees for Bloomington High School, Mission Viejo High School and Fullerton Joint Union High School District. According to Department Chair, Dr. Broc Sandelin, “Steve brings a wealth of information regarding sheep and swine production to the Department. His numerous contacts in southern California have helped to increase our sales of high quality sheep and swine to 4-H and FFA groups in the region. He also serves as co-advisor to the Cal Poly Livestock Show Team”.

Mr. David Matias
Farm Supervisor-Plant Science

After graduating from Cal Poly Pomona (Agriculture Biology, ’77), David Matias began his career at Irvine Ranch, working with row and field crops, citrus, and avocados. Later, he accepted a position with the Corona Foothill Lemon Company where he continued to work with citrus and avocados but also became involved in consulting on ornamental tree crops and pest management issues. For several years he served on the California Citrus and California Avocado Research Boards and conducted research. In 1994, he started Canyon Landscape which includes management and sales positions at Western Milling/O.H. Kruse Grain and Milling and Star Milling Company. More recently, he was a mobile dairy classroom instructor for the Dairy Council of California and traveled to elementary schools to conduct educational assemblies for the dairy industry. For many years, Steve coordinated and presented livestock nutrition seminars for 4-H, FFA, and community members at a number of youth livestock and leadership events. He has also served as a member of high school agriculture advisory committees for Bloomington High School, Mission Viejo High School and Fullerton Joint Union High School District. According to Department Chair, Dr. Broc Sandelin, “Steve brings a wealth of information regarding sheep and swine production to the Department. His numerous contacts in southern California have helped to increase our sales of high quality sheep and swine to 4-H and FFA groups in the region. He also serves as co-advisor to the Cal Poly Livestock Show Team”.

Ms. Nanette Miller
Administrative Support Coordinator
Human Nutrition & Food Science

The Human Nutrition & Food Science Department welcomed Nanette Miller into the Department last spring as their Administrative Support Coordinator (ASC). The mother of 17-year-old triplet girls who loves to cook bread and make chef salads, Ms. Miller has a B.A. in Liberal Studies from Cal State, Sacramento and a great deal of office management experience in both the public and private sectors. In her ASC position, she provides comprehensive office and administrative support to the Department Chair and faculty. She responds to inquiries from on and off-campus and interacts with students on a daily basis, answering their questions, processing their petitions, and guiding them through the various processes and procedures inherent in an academic institution. Ms. Miller is a board member for a non-profit organization called The Incredible Edible Garden and a member of Generations—a local food security consortium.
Dr. Kara Caldwell-Freeman
Professor-Human Nutrition & Food Science

Dr. Kara Caldwell-Freeman retired at the end of the 2012 Winter Quarter after logging nearly 40 years of service as a professor in the Human Nutrition & Food Science Department. Kara was the driving force behind the establishment of the dietetic education and internship program which is currently in its 23rd year of operation. Kara played a key role in training high caliber dietitians via the nationally recognized Dietetic Internship Program which placed nearly 300 interns in hospitals and health care facilities throughout southern California. For many years she was the faculty advisor for FN Forum and Phi Upsilon Omicron student honor society and served on various committees at the Department, College, and University level. Beginning in 1970, Kara held appointed or elected positions in both the California Dietetics Association and the American Dietetics Association. In 2007, she received CDA’s highest award recognizing her contributions to the field of nutrition and dietetics and college finances and personnel issues and transactions. She served on numerous College and University committees and was the “go to” person at every level with whom to interact, and helped earn our office a reputation for cooperation and being pleasant and a “can do” approach to every assignment. She quickly caught onto university policies, identified people at every level with whom to interact, and helped earn our office a reputation for cooperation and being pleasant and helpful with identifying and solving problems. Kara was responsible for planning the College’s 70th anniversary celebration and served as the College’s Disaster Preparedness Coordinator and Commencement Coordinator. At the University level, she was a member of the University’s Strategic Planning Committee, the Foundation Board, and is past President of Staff Council.

Ms. Anna Marie Barlet
Administrative Support Coordinator-Plant Science

Once described by a student as the “glue that holds the Plant Science Department together,” Anna Marie Barlet retired in September 2012 after serving as the Department’s Administrative Support Coordinator for nearly 12 years. During that time, Anna Marie assisted the Department Chair and faculty with the day-to-day administration of the academic programs, the college farm laboratory, and AGRIspecs; maintained the records for over 30 State and Foundation accounts related to the Department and College Farm operations; trained and supervised student assistants; responded to on and off-campus inquiries, and not only helped students navigate through the various processes and procedures of the University but provided a sympathetic ear and advice to those who needed to talk about what was going on in their lives. For her efforts she was named the College of Agriculture’s Staff of the Year in 2006-07. The Department hosted a luncheon in August to give students, faculty and staff an opportunity to bid her adieu.

Dr. Louis Foster
Professor-Animal & Veterinary Sciences

Dr. Louis Foster joined the Animal & Veterinary Sciences Department in 1999 and taught courses in both the animal science and animal health science programs. Dr. Foster served as the faculty advisor for the Pre-Vet and AHSTA student clubs. As a member of one of the largest departments on campus, he would advise up to 80 students each quarter on topics ranging from scheduling and career choices to veterinary schools. Dr. Foster represented the college on the Academic Senate and assumed the duties of the University Veterinarian as needed. Dr. Foster chose to participate in the Faculty Early Retirement Program and will continue to teach in the Department during the spring quarters through the 2016-17 academic year.

Mrs. Janet Mundy
Administrative Analyst-Dean’s Office

Looking back, Janet remembers, “When I was hired in December of 1980 to be the Administrative Analyst in the Dean’s Office, there were no computers in the offices; we still used typewriters.” A lot changed during those 32 years, including the leadership of the College. Over the years, Janet analyzed and maintained the College budget for six deans and eight associate deans. Janet was the “go to” person for questions and assistance with department and college finances and personnel issues and transactions. She served as the editor of the college magazine, Agricol, and for 16 years was a co-advisor for the Ag Council student organization. She served on numerous College and University committees and is a past recipient of outstanding staff awards from the University, College, and Gamma Sigma Delta. Janet is an alumna of the University (Business Management, ’73) and held positions in the ASI Business Office and Academic Programs prior to joining the College of Agriculture. “The University has been good to me,” said Janet. “I’ve been truly blessed to work with so many wonderful students, faculty and staff. Now it’s time for the next big adventure.”

Mrs. Sharon Roth
Administrative Support Coordinator-Dean’s Office

After 12 years serving as the Dean’s Administrative Support Coordinator, Sharon Roth will retire in December 2012. A past recipient of both the University Outstanding Staff and the College’s Staff of the Year Awards, Sharon has always been extraordinary at juggling multiple tasks at one time. She has a very professional manner, a wonderful sense of humor, and a “can do” approach to every assignment. She quickly caught onto university policies, identified people at every level with whom to interact, and helped earn our office a reputation for cooperation and being pleasant and helpful with identifying and solving problems. Sharon was responsible for planning the College’s 70th anniversary celebration and served as the College’s Disaster Preparedness Coordinator and Commencement Coordinator. At the University level, she was a member of the University’s Strategic Planning Committee, the Foundation Board, and is past President of Staff Council.

Ms. Anna Marie Barlet
Administrative Support Coordinator-Dean’s Office

Once described by a student as the “glue that holds the Plant Science Department together,” Anna Marie Barlet retired in September 2012 after serving as the Department’s Administrative Support Coordinator for nearly 12 years. During that time, Anna Marie assisted the Department Chair and faculty with the day-to-day administration of the academic programs, the college farm laboratory, and AGRIspecs; maintained the records for over 30 State and Foundation accounts related to the Department and College Farm operations; trained and supervised student assistants; responded to on and off-campus inquiries, and not only helped students navigate through the various processes and procedures of the University but provided a sympathetic ear and advice to those who needed to talk about what was going on in their lives. For her efforts she was named the College of Agriculture’s Staff of the Year in 2006-07. The Department hosted a luncheon in August to give students, faculty and staff an opportunity to bid her adieu.

Dr. Merlino is “my ‘ninja advisor’” said Kirren Dolan, a student in the Agribusiness & Food Industry Management program. Kirren and her fellow students were so impressed by Nancy Merlino’s knowledge, skill, and compassion that they nominated her for the 2012 Mack Kennington Advisor of the Year Award. Such is her reputation, that even students outside of the Agribusiness & Food Industry Management/Agriculture Education Department seek her advice. “We all know that she cares about us and she has motherly warmth about her; yet we also know that she is tough and will be honest even when the truth is hard to hear,” explained Leandra Gossett, President of the Food Marketing & Agribusiness (FMA) Club. A cancer survivor who has also worked with the military, Dr. Merlino gives Ory’s guidance and support she needed to stay in school through her mother’s battle with cancer and her husband’s deployment to Afghanistan. “By her being there for me, I was able to face my fears of failure and overcome obstacles throughout these years. Dr. Merlino will always be Advisor of the Year to me.”

Teacher of the Year Dr. Oscar Chavez

As the former chief of staff and lead veterinarian for the Banfield Pet Hospital in Huntington Beach, California, Dr. Oscar Chavez has a wealth of practical knowledge to bring to the classroom. He creates study cases based on his experiences as a veterinarian giving his students the opportunity to see how knowledge learned in the classroom is applied in real-world situations. This method of instruction also opens the door to additional research by students which only adds to their depth of understanding.

Dr. Chavez, an Assistant Professor in the Animal & Veterinary Sciences Department, “Truly cares about the success of his students and puts in a lot of effort, hard work and enthusiasm in preparing his classes,” said Anna Slatnovic, one of his students. “He is always available for extra help and is willing to explain the concepts over and over in order to help his students understand the material and succeed.”

Staff of the Year Kathleen “Kate” Smith

I think it’s safe to say that the duties and responsibilities of most positions pale in comparison to those of Ms. Kate Smith. Barn Manager at the W. K. Kellogg Arabian Horse Center: managing and monitoring the health status of all the horses including the reproductive status of the mares, supervising their feeding, administering all necessary medical treatments, artificially inseminating and foaling out the mares, helping to set up instructional labs, and keeping all the inventory, physical plant and equipment in good repair and up-to-date. “It doesn’t matter if it’s treating a colicky horse in the middle of the night or coming on in on Saturday or Sunday to check the reproductive status of the mares, Kate is always there and always gets the job done.” said her supervisor and Center Director, Dr. James Alderson. “Kate’s dedication, skill, and knowledge are crucial to the success of the Arabian Horse Center.”

Her presence at the Center is also crucial to the success of the students who work and volunteer there. The Foal Watch program, which Kate initiated five years ago, pairs students with expecting mares and exemplifies her desire to provide students with valuable hands-on learning experiences. According to fellow staff member Holly Greene, it is one of the most popular programs among the animal science students. In addition, said Holly, “she includes students in many of the activities required to ensure that the breeding program is successful.” This includes assisting with “insemination, embryo collection and ultrasound techniques.”

“She has the energy of three people and has a smile on her face every time she comes to work,” said Jeannette Maner, a fourth year agriculture student who lives and works at the center. Because of Ms. Smith and her ability to make anything fun and enjoyable, work isn’t work; it is an amazing life-changing experience.”
Andy Tuy  
John E. Andrews Student Leader of the Year  
ASL Agriculture Senator, Aq Ambassador, President of Food Science Society (FSS) student club, and member of Aq Council’s Executive Board are just a few of the ways that Andy Tuy has served the College, his Department, and his fellow students.

Through his involvement in the Institute of Food Technologists (IFT) - the largest international organization for food science professionals - and Southern California IFT, Andy has been a tireless promoter of the food science profession. As one of eight representatives of the Institute of Food Technologists Student Association (IFTSA), Andy "did an outstanding job securing and organizing the College Bowl held at our campus," explained Dr. Martin Sancho-Madriz, Chair of the Human Nutrition & Food Science (HNFS) Department. In addition, he is a member of IFT’s Fun Run Committee which secures donations for scholarships benefiting food science students across the United States, said Doanho Ha, HNFS Instructional Support Technician. "He is constantly promoting these (IFT/ SCIFT) events and always trying his hardest to make arrangements and raise money to allow every interested student to attend," said FSS Treasurer Adrienne Gilkes. "His involvement and dedication has set a great example for incoming students. He is never boastful, but his contributions to our school and to IFT are invaluable."

According to Dr. Sancho-Madriz, Andy participated in numerous department activities including the annual open house where he conducted demonstrations for visitors, and regularly assisted with new food industry orientations where he was "always enthusiastic and willing to provide advice to them." Last fall, he also played a key role in persuading the Department to include the trip as part of the Food Systems in Developing Nations course. He helped with the travel arrangements and obtained a group discount for the 22 students who visited Costa Rican universities and food processing plants.

Dr. Olive Li, one of the faculty members who traveled with the students, was impressed with Andy’s leadership, time management, and organization skills as well as his willingness to help others at his own expense. "I attended the study tour," said fellow student Julian Roche, "and, thanks to Andy, it was an experience of a lifetime."

In the 2012 national competition, the College acknowledged his leadership, service and dedication during the 2012 commencement ceremony and presented him with the 2011-12 John E. Andrews Student Leader of the Year Award.

Lauren Alexander  
Wins at Horse Show Nationals  
Lauren Alexander, President of Cal Poly Pomona’s Intercollegiate Equestrian Show Team, captured first place for Alumni Equitation on the Flat at the 2012 Intercollegiate Horse Show Association National Championship in North Carolina. "I was in shock," Lauren said. "It was a dream come true."

After placing first in the regional competition and second in the zone championships, Lauren competed against 17 other riders at the nationals. In the Equitation on the Flat, riders are judged on their ability to ride a walk, trot, and canter, sometimes without stirrups. "I was a fantastic learning and networking opportunity. The outdoor market is much larger than most people would assume. For me, the best part of the experience was talking with all the vendors, designers, and product developers. The textiles at the show were mind-blowing, and to have the opportunity to learn and work with the most cutting edge and technologically advanced materials on the market was an incredible experience."

Lauren Alexander, President of Cal Poly Pomona’s Intercollegiate Equestrian Show Team, is a member of the Intercollegiate Horse Show Association (IHSA) and rides out of the W. K. Kellogg Arabian Horse Center. IHSA is the world’s largest intercollegiate equestrian organization with over 350 colleges and more than 7,500 riders. Anyone can join the team and owning a horse or having experience is not required. For more information visit: http://www.csupomona.edu/~horseshowteam/.

Meat Science Club Wins Sausage Making Competition

The California Association of Meat Processors’ annual convention was held in February at Chico State University, and Cal Poly Pomona’s Meat Science Club was there to showcase its members’ unique blends and recipes. In attendance were Sarah George, Rachael Fisher, Summer Hutchcroft, and Melissa Stevens. They went to compete in the sausage competition, each submitting their own recipe. Sausages must be submitted fresh, unsmoked, and uncooked, and can be made with beef, lamb, pork, or veal. Judges inspect the sausage’s characteristics both before and after cooking.

The special varieties entered in the contest were Italian, Asian-fusion, Polish, a breakfast blend which incorporated apples and cranberries, and Melissa Stevens’ winning recipe, Hatzbach sausage. Melissa won the Reserve Grand Champion award for her Hatzbach sausage, which is a lean pork shoulder meat sausage with parmesan cheese, white wine, apple cider vinegar, and various spices. This special blend may one day be for sale at the Farm Store.

Meat Science Club is best known for its original sausage recipe. At the Farm Store’s annual Pumpkin Festival, the Meat Science Club sold their unique “Broncowurst,” a green and gold pork sausage. The special green coloring is made from parsley, and the gold coloring is made from parmesan cheese and red pepper. It was a delicious hit at the Pumpkin Festival!
Over 300 volunteers from Ag Council, Science Council, and the Inland Empire United Way participated in this renovation project. What does the contest consist of? Over four-hundred plants and seeds for identification, a laboratory practical of hands on knowledge and abilities, a written exam based on the Certified Crop Advisor from the American Society of Agronomy, and a series of mathematical calculations.

United Way united with Ag Council to participate in a philanthropic activity, they were more than happy to participate. Together with Science Council and the Inland Empire United Way, Ag Council helped to renovate Kingsley Elementary School’s playground in April.

Top: Penne Fode, Advisor; Left-right: Ryan Hu, Melissa Zukle, Janel Adley, Melissa Fost, Kristian Sanchez, Brittany Hyde, Gabe Barrios, Kristie Conde

Livestock Show Team at California Collegiate Livestock Show

The livestock show team exhibited cattle and sheep at the first-ever California collegiate Livestock Show held in Porterville, California in March 2012. The team exhibited the Reserve Supreme Champion Ram and all cattle and sheep placed in the top five of their respective classes. Individually, Esther Jimenez made the final group in advanced beef showmanship and Taylor Zumstein was fifth out of 12 in advanced sheep showmanship. The Livestock Show Team is advised by Dr. Allen Pettry with assistance from livestock Technician, Mr. Steve Miller.

Nearly Perfect Kim Rhode Makes Olympic History

Missing only one shot out of 100 in women’s skeet shooting, Kim Rhode won her third Olympic gold medal and became the first American to win individual medals in five consecutive Olympics. Kim made her debut in Atlanta in 1996 when she was just 17 years old, winning her first gold medal in double trap. The Food Marketing & Agribusiness Management major won a bronze medal in 2000 and then earned her second gold in Athens in 2004. When women’s double-trap was discontinued in Beijing, Kim switched to skeet shooting and took home the silver medal.

Summer Project at the ERC

Dr. Yvette S. Nout (Animal & Veterinary Sciences) along with Holly M. Greene (Equine Research Technician) conducted a research project this summer that examined the kinematic and kinetics of chemically induced ataxic horses while walking on a high-speed treadmill and over a force-plate. With the support of several AVS undergraduate students and one graduate student, preliminary data was presented at the Summer Science Series held on-campus on August 22nd, and an abstract has been accepted at the upcoming Southern California Conference for Undergraduate Research (SCCUR), hosted in November at CSU Channel Islands.

Crops Judging Team Takes 5th Overall at NACTA

This past spring, the 2012 College of Agriculture Crops Judging Team travelled to Coffeyville, Kansas, to compete in the NACTA (National Association of Colleges & Teachers of Agriculture) judging competition. The team consisted of (list to right) Lucio Zoyeda, Tomas Campos, Courtney Habecker, Dan Hostetler (Advisor), Mishra Parfet, Gabe Esparrza, and Alfredo Del Real.

What does does the contest consist of? Over four-hundred plants and seeds for identification, a laboratory practical of hands on knowledge and abilities, a written exam based on the Certified Crop Advisor from the American Society of Agronomy, and a series of mathematical calculations.

Cal Poly Pomona’s team finished fifth out of eleven teams, fifth place in the Agronomic Quiz, and third place in the Laboratory Practical. Not only are these outstanding scores, but they’re Cal Poly Pomona’s highest ever.

Cal Poly Pomona was the only team from California to travel to Kansas for the competition, and they are the only California State University campus to have a competing crops judging team. While in Kansas, the team also travelled to the National Grass Prairie Reserve in Northern Oklahoma. While there, they observed range management and improvement techniques by way of bison grazing and prescribed burning. This prairie reserve, owned by the Nature Conservatory, is a 15 square mile ranch which has never been tilled. This gave our students a firsthand look at what prairies were like before the United States was settled.

Goals are set high next year. Cal Poly Pomona is hoping to place within the top three at NACTA; and they will be travelling to the National Crops Competition sponsored by the Kansas City and Chicago Board of Trade in November.

Ag Council Partners With United Way

When the Volunteer Coordinator at the Career Center contacted Ag Council to participate in a philanthropic activity, they were more than happy to participate. Together with Science Council and the Inland Empire United Way, Ag Council helped to renovate Kingsley Elementary School’s playground in April.

The Inland Empire United Way renovated the schoolyard by replacing equipment, making repairs, and painting murals. Science Council planted a vegetable garden.

Ag Council contributed to the project by installing five garden beds. Two of the beds were strictly drought resistant plants native to California. One bed was a “butterfly bed,” consisting of flowers that attract butterflies. Another bed contained flowers that attract hummingbirds. Last but not least was a “rainbow bed,” which held flowers of every color in the rainbow.

To leave a lasting impression on the school, Ag Council members painted stepping stones leading up to the gardens. The stones were decorated with agriculture images—cows, chickens, barns, plants, and tractors. The children of Kingsley Elementary School appreciated Ag Council’s hard work and sent handmade thank you cards with drawings of the new gardens and what they learned from them.

Over 300 volunteers from Ag Council, Science Council, and the Inland Empire United Way participated in this renovation project.
ALUMNI NEWS

Ventura Alums Reunite at Leavens Ranch

CPP ALUMNI+REUNION=A GREAT TIME!

Over 100 College of Agriculture alumni, family and friends attended an alumni reunion hosted by Paul Leavens (Fruit Industries, ’55) and Joseph Link Leavens (Fruit Industries, ’73) at their beautiful Leavens Family Ranch in Santa Paulia, California, on Saturday, August 18. This was the second gathering of Ventura area alumni; the first reunion was held in 2009.

Agriculture Biology alumni Bill Bowie (’83); Lisa Fox (’87); Jane Delahoyde (’97); Sam McIntyre (’58); Neale McNutt (’58); Tom Roberts (’82); and Phil Villa (’61); along with Don Duflau (Fruit Industries, ’57); Romualdo Ochoa (Food Marketing and Agribusiness Management, ’61); and Bill Jacobson (Animal Science, ’81) organized the this year’s event. What was “really cool,” according to Prof. Dan Hostetler (B.S., Agronomy, ’75; M.S., Agricultural Science, ’82) was that alumni from every decade were present, from the 1950’s through 2011.

During the evening’s activities, Dean Les Young presented Phil Villa with a lifetime achievement award. “Phil Villa is responsible for almost every major Capsicum (chile) genetics used in the industry for the last 40-50 years, starting with the Jalapeno M to the Ortega Chile and now the AZ 1904 as the standard green chile in the entire industry,” said longtime friend and business associate, Ed Curry. Romualdo Ochoa remembers Phil as “a very studious man, married to Faye, and the father of three small children in 1957. He achieved his degree while on the GI bill and working odd jobs to support his family. I arrived in Ventura County in 1964 and reaquainted myself with Phil and his family as well as the many Cal Poly Pomona grads in our Country.”

“Our reunion with Cal Poly Pomona alumni of the Ventura area was a huge success,” said Dean Young. “Beginning with the 1950’s, I had a chance to meet with folks who graduated over six different decades. We look forward to keeping close and maintaining our alumni connections.” Alumni reunions are very rewarding by seeing and talking to friends and colleagues about past experience, classes, and faculty that were shared during the years at Cal Poly Pomona,” said Neale McNutt. “It is amazing to me how much we have in common.”

In addition to Dean Young, Prof. Hostetler, and Ms. Kristen Daley, the contingent from Cal Poly Pomona included Dr. Doug Lewis, Associate Dean; Dr. Fred Roth, Plant Science Department; Dr. Bonny Burns-Whitemore, the Human Nutrition & Food Science Department; staff member David Matas (Agricultural Biology, ’77) and Mr. Cal Poly and recently retired Dr. Ron Simons (Agronomy, ’64, Agribusiness Management, ’69). Contributing to the evening’s success were raffle sponsors Limoineira, Red Hot Foods LLC, Underwood Ranches, and the Cal Poly Pomona Farm Store.

KUDOS to Our Alums

2012 Distinguished Alumnus Richard Wilson, Horticulture, ’76

Colorama Wholesale Nursery, Inc. was born in Richard Wilson’s back yard when he was a student. Over time it grew into a multi-million dollar company with a main office in Azusa and growing areas in the Coachella Valley, Thermal, and Carpinteria. Anyone who buys flowers, bedding plants, color bowls, or other nursery stock at Lowe’s, Home Depot, Menards, or other large home improvement stores, no doubt has Colorama plants in their yards. He also started Cal-Agro-Transplants, a major supplier of vegetable transplants to the California agricultural industry, and acquired LaVerne Nursery which supplies most of the fruit trees to major nurseries in the Southwest.

Mr. Wilson is a major player in the Nursery Growers Association of Southern California and has taken the lead in addressing environmental issues. “On his Azusa nursery, every drop of water that is applied and runs through a pot is recycled (including rainwater); plastic, pots, soil, and even name tags are also recycled,” said Dan Hostetler, Chair of the Plant Science Department.

An innovator and fierce competitor in the industry, Richard’s company - along with close friend Tom Conley who manufactured Cal Poly Pomona’s greenhouses - is the leader in cutting edge design of greenhouses and their internal components. “His constant search to stay one step ahead of the competition has led to many new introductions to the market including unique fruits, early mums, petunias ready in January, and organic herbs,” explained Prof. Hostetler.

In addition to his contributions to the industry, Mr. Wilson has been a loyal supporter of the Plant Science program and its students. His donation of hydroponic equipment will allow for continued expansion of educational endeavors in this area. His La Verne Nursery is working with the Department on a plant tissue culturing project which will not only provide additional hands-on learning opportunities for our students but may generate monetary returns to the students and the Department in the future.

“Thousands of our students and associated groups have been hosted at one of his nurseries which are prime examples of how to do business in a very competitive industry,” said Prof. Hostetler. “Richard is always one to challenge students to critically think about impacts of changes to his operations and is always there to help students.” Members of his management team are graduates from the Plant Science Department and many of them have made a career working for Richard in an industry where there is a high turnover in positions because, explained Prof. Hostetler, “he is that kind of leader.”

Former College of Agriculture Valedictorian, Krystal Allen (Animal Science, 2004), completed her D.V.M. degree in 2010 and received a Ph.D. in August, both from Cornell University. After graduation, she started her residency in laboratory animal medicine at the University of Pennsylvania. Krystal was a McNair Scholar, President’s Council Scholar, and Kellogg Scholar.

Cal Poly Pomona Animal Science alums, Cindy Barnes, graduated from Colorado State University, Fort Collins in May 2012 with a Doctor of Veterinary Medicine degree. Following graduation, she opened up her own advanced reproductive technologies practice called “Glacier View Veterinary Services,” in Kalispell, Montana, specializing in bovine and equine embryo transfer.

Jan Busco (Ornamental Horticulture, 1985) says she has “the most wonderful career of any human being on earth.” Jan’s office is Grand Canyon National Park where she is the horticulturist in their Vegetation Program. She’s also written three books and has worked with a former Cal Poly Pomona alumni in connection with an endangered plant species at the park. One of her major projects has been improvements to the Mather Point/Grand Canyon Visitor Center with over 14 acres of vegetation restoration and planting over 25,000 plants grown at the park nursery.
Santa Cruz County Farm Bureau named Stanley E. Iversen (Agricultural Biology, 1957) as the 2011 Farmer of the Year for his contributions on behalf of the community. In 1989, Stanley founded Suncrest Nurseries, Inc. with assistance from Tri-Cal Management. He has been a long-time supporter of a number of organizations including the Saratoga Horticulture Foundation, the Second Harvest Food Bank, Ducks Unlimited, California Waterfowl Association, many local schools, and the Santa Cruz County Farm Bureau.

Dr. John Kabashima (Agricultural Biology, 1975) was recognized by the California Association of Pest Control Advisors (CAPCA) with their Outstanding Contribution to Agriculture award, their highest commendation for those who have gone far beyond others in support of agriculture. John is a 24-year veteran of the University of California Cooperative Extension, South Coast Research & Extension Center in Irvine, California. In his position as Environmental Horticulture Advisor, he coordinates and supervises insect, disease, and weed management in ornamental horticulture production systems, and biological control of exotic pests for the county. He is also engaged in water use/water-related problems, manages the Master Gardener Volunteer Program, and contributes his time and knowledge to CAPCA and other related professional organizations.

Melissa Tompkins-Rupert (Animal Science, 2005), became a Certified Veterinary Practice Manager in 2011 by successfully passing the certification exam offered by the Veterinary Hospital Managers Association (VHMA). The certification program evaluates the knowledge and experience necessary to manage the ever-changing business environment of today’s veterinary practices and the CVPM designation is known and appreciated as the highest level of credential for professional veterinary managers (www.vhma.org). Melissa is the Practice Manager for The Cat Care Clinic in Orange, California.

In November 2010, Ryan Connelly (Plant Science, 2010) and landscape architecture student, Kyle McInerney, received a national award for the design and installation of the culinary garden at The Collins College of Hospitality Management. Today, Ryan and his mother, Ann, co-own and operate Connelly Farms in Ramona, California, supplying a wide variety of produce to individual buyers and restaurants in San Diego County. Ryan, Connelly Farms installs and/or maintains Micro-Farms for homeowners, restaurants, and businesses who want to grow their own produce. For more information, check out the winter 2011-12 issue of edible San Diego and www.connellyfarms.com.

In an effort to preserve our most precious resource, Christopher Curry (Landscape Irrigation Science, 2004), designed a drip irrigation system for the Riverside, California, that saved the city over one million gallons of water per year. He helped the San Diego Park & Recreation Department save up to 3 million gallons of water per year on just 10 acres of turf by helping them acquire a new rotor system that uses recycled water and a central control system. As a design member of the American Society of Irrigation Consultants, he also participated in the Association’s webinars to discuss standards for irrigation efficiencies and irrigation audit guidelines. For overall excellence in the area of water efficiency and advancing the mission of WaterSense, an EPA Partnership Program, Christopher was recognized as a 2011 WaterSense Partner of the Year.

Dr. John Kabashima

In Memoriam

NoelisAltimate, Harold F. Greet passed away on May 27, 2011. According to his wife June, "Harold always felt that Cal Poly Pomona was part of his very body and soul and he dearly loved the university and the campuses, as well as his fellow graduates, instructors, employees, and professors." Harold began his association with the campus in 1941 as a freshman in the Horticulture program. He left for a short time to serve in the Navy during World War II but returned in 1946 to finish his studies and "to help clean up and reopen the campuses at Voth and Kellogg," explained June. "He was subsequently appointed to serve as the Grounds Manager, Suptes Properties Coordinator, and Instructor in the Ornamental Horticulture Department." In 1961, he left the campus to accept a position as the Superintendent of Parks for the City of Pomona. Their son, Richard, is a Cal Poly Pomona graduate from the College of Science.

"Mr. Cal Poly Pomona" Awarded Honorary Doctorate

After being involved with the campus for a span of six decades and serving under every president, Ron Simons, a.k.a. “Mr. Cal Poly,” was awarded an honorary degree Doctor of Humane Letters during the College of Agriculture’s June 2012 commencement ceremony. Honorary degree recipients are determined by the CSU Chancellor and awarded by a Trustee and the university president. It is the highest honor that can be earned in the CSU system.

Dr. Simons’ story started out like many others. He grew up in the Imperial Valley in the agriculture community, and planned to study agriculture, return to his community with his degree, and continue farming. He did indeed study agriculture, but his career blossomed in ways he never imagined.

During his first week of school, Ron was invited to attend a Rose Float meeting. He was done with classes for that day, and said “sure, why not?” Ron remained involved with the Rose Float each year after that, becoming construction chair, then co-chair, then chair of the entire project. According to Ron he considers this activity one of his greatest achievements. He even met his future wife, Judy, at a post-parade banquet. His involvement with the Rose Float provided him with great networking opportunities, including professional relationships with the university presidents.

It was his relationship with President Robert C. Kramer that led to his first full-time job here on campus. After his second graduation from Cal Poly Pomona (M.S. Agribusiness Management, `89), Ron met with President Kramer, who presented him with an incredible opportunity: Cal Poly Pomona had just separated from Cal Poly San Luis Obispo, and President Kramer wanted the campus to have its own alumni affairs office. Starting from scratch, with literally no office, staff, or budget, Ron created what is now known as University Advancement.

In 1998, Ron was awarded the Alumni Association Lifetime Achievement Award. This one-time-only award recognized his efforts in starting the organization from the ground up. Throughout his career, Ron has been a loyal, dedicated and enthusiastic ambassador for Cal Poly Pomona as well as its “unofficial” historian who can relay the colorful history of our University at a moment’s notice. Because of this, he was dubbed “Mr. Cal Poly Pomona” in the 1990’s by President Suzuki’s wife, Agnes. The name stuck, and since then everyone on campus knows Ron by this title.

Ron and Judy retired to Atascadero, California to continue caring for rescued animals. “We have a 5-acre plot of land to care for cats, rabbits, non-flying ducks, gerbils, and lots of others,” explained Ron. “We’ve had to stay connected to his alma mater, however, and campus colleagues will continue to see him at campus events. He also plans to host an alumni event in the near future for nearly 500 Pomona graduates who live in the community nearby.

In these tough times, he had this advice for students and current alumni: “Tenacity! Don’t give up. Just keep trying and remember to network! Keep in touch with professionals and peers. No question about it, you will use that network in life. Don’t forget to maintain your networks too.”

With regard to the College of Agriculture, Ron believes “We’re headed in the right direction when it comes to focusing on urban agriculture. That’s where the jobs are. In my day, I was all about production agriculture. Agriculture has to be bigger now than it was before. Teach and learn what’s in the future of agriculture. Try to stay current, try to stay ahead of the curve, bring in outside expertise, and take students to where the action is. They need to get a visual effect of what’s in their field, and today, we have many alumni who can help make that possible.”

“Mr. Cal Poly Pomona” Awarded Honorary Doctorate

After being involved with the campus for a span of six decades and serving under every president, Ron Simons, a.k.a. “Mr. Cal Poly,” was awarded an honorary degree Doctor of Humane Letters during the College of Agriculture’s June 2012 commencement ceremony. Honorary degree recipients are determined by the CSU Chancellor and awarded by a Trustee and the university president. It is the highest honor that can be earned in the CSU system.

Dr. Simons’ story started out like many others. He grew up in the Imperial Valley in the agriculture community, and planned to study agriculture, return to his community with his degree, and continue farming. He did indeed study agriculture, but his career blossomed in ways he never imagined.

During his first week of school, Ron was invited to attend a Rose Float meeting. He was done with classes for that day, and said “sure, why not?” Ron remained involved with the Rose Float each year after that, becoming construction chair, then co-chair, then chair of the entire project. According to Ron he considers this activity one of his greatest achievements. He even met his future wife, Judy, at a post-parade banquet. His involvement with the Rose Float provided him with great networking opportunities, including professional relationships with the university presidents.

It was his relationship with President Robert C. Kramer that led to his first full-time job here on campus. After his second graduation from Cal Poly Pomona (M.S. Agribusiness Management, `89), Ron met with President Kramer, who presented him with an incredible opportunity: Cal Poly Pomona had just separated from Cal Poly San Luis Obispo, and President Kramer wanted the campus to have its own alumni affairs office. Starting from scratch, with literally no office, staff, or budget, Ron created what is now known as University Advancement.

In 1998, Ron was awarded the Alumni Association Lifetime Achievement Award. This one-time-only award recognized his efforts in starting the organization from the ground up. Throughout his career, Ron has been a loyal, dedicated and enthusiastic ambassador for Cal Poly Pomona as well as its “unofficial” historian who can relay the colorful history of our University at a moment’s notice. Because of this, he was dubbed “Mr. Cal Poly Pomona” in the 1990’s by President Suzuki’s wife, Agnes. The name stuck, and since then everyone on campus knows Ron by this title.

Ron and Judy retired to Atascadero, California to continue caring for rescued animals. “We have a 5-acre plot of land to care for cats, rabbits, non-flying ducks, gerbils, and lots of others,” explained Ron. “We’ve had to stay connected to his alma mater, however, and campus colleagues will continue to see him at campus events. He also plans to host an alumni event in the near future for nearly 500 Pomona graduates who live in the community nearby.

In these tough times, he had this advice for students and current alumni: “Tenacity! Don’t give up. Just keep trying and remember to network! Keep in touch with professionals and peers. No question about it, you will use that network in life. Don’t forget to maintain your networks too.”

With regard to the College of Agriculture, Ron believes “We’re headed in the right direction when it comes to focusing on urban agriculture. That’s where the jobs are. In my day, I was all about production agriculture. Agriculture has to be bigger now than it was before. Teach and learn what’s in the future of agriculture. Try to stay current, try to stay ahead of the curve, bring in outside expertise, and take students to where the action is. They need to get a visual effect of what’s in their field, and today, we have many alumni who can help make that possible.”
DONOR HONOR ROLL
Thank you for helping us make a difference!

BUSINESSES
Agricultural Products and Chemicals
Anonymous Donations
B&B's Restaurant
Barrett Pet Hospital
California AgStock
California AgStock Leadership Foundation
California Crop Improvement Association
Cal Poly Crops
Carmel Valley Farms
Dan Andrews Farm
Dana Food Store
Garden Valley Valley East Peak Valley

rasinton.com
Edison International
Donations Campaign

Estate of Barbara B. Groth
2012 Tractor and Car Show.

Bottom: A brightly colored tractor is on display at the 2012 Tractor and Car Show.

Middle: Laura Fogg is an Animal Science major who lives at the beef unit and cares for the cattle.
dlewis@csupomona.edu
(909) 869-2200
Dr. Douglas Lewis, Associate Dean
(909) 869-2201
pkilduff@csupomona.edu
(909) 869-3377
Apparel Technology and Management

Animal and Veterinary Sciences

Apparel Merchandising and Management

President: Dr. Peter Kitts
(909) 869-3377
pkitts@csupomona.edu

Humane Nutrition and Food Science

Plant Science

DEAN’S OFFICE

Dr. Lesley Young, Dean
(909) 869-2201
lyoung@csupomona.edu
Dr. Douglas Lewis, Associate Dean
(909) 869-2209
dlewis@csupomona.edu

DEPARTMENTS

Agricultural Business & Industry Management

Animal and Veterinary Sciences

Apparel Merchandising and Management

Other: Agriculture Research Institute

(909) 869-3363
swatfield@csupomona.edu

Agricultural Science (Education)

(909) 869-3395
kmiller@csupomona.edu

Student Recruitment & Retention

Ms. Rhonda Ostrowski, Coordinator

(909) 869-3333
kamiller@csupomona.edu

OTHER

AGRIC organizes

www.givetoag.com

www.csupomona.edu/agri

AGRIC

College of Agriculture

AGRIC

www.csupomona.edu/agric/organizes

Donate to the College of Agriculture at www.givetoag.com

www.givetoag.com

FARM STORE AT KELLOGG RANCH www.farmstore.csupomona.edu

Meat Lab

www.meatlab.csupomona.edu

Top: Delicious strawberries from the Farm Store are offered at the 2012 Southern California Tasting and Auction. Middle: Laura Fogg is an Animal Science major who lives at the beef unit and cares for the cattle. Bottom: A brightly colored tractor is on display at the 2012 Tractor and Car Show.
We want to keep in touch • If you are planning a move, please let us know • Call (909) 869-2201

Overhead view of AGRIscapes right before the 20th Annual Pumpkin Festival held on October 20 & 21, 2012.