Warm greetings from the College of Agriculture! We have successfully celebrated our 70th Anniversary by bringing to our campus decades of alumni who were able to reconnect with the college and the campus. We look forward to educating more students for many more decades to come. According to the most recent figures from our Chancellor’s Office, the California State University System provides 52% of the graduates who make up California’s workforce in Agriculture and related fields. We are very proud of our successful “hands on” experiential learning style that produces work ready college graduates who will lead California’s number one industry which contributes over $36 billion to our economy in production alone.

These are tough times for state-supported institutions such as Cal Poly Pomona. We have experienced significant cuts to our budget and are feverishly putting our heads together to figure out ways to provide our students a quality education with diminishing general funding from the state. Our faculty, staff and administrators have voluntarily taken unpaid “furlough vacations” and students have experienced over 30% increase in fees to meet this budget short fall. However, I remain optimistic that we can weather the budget storm by focusing our efforts on resources and assets currently available to the College of Agriculture.

First of all, we a have a tremendous alumni base of nearly 10,000 graduates, many of whom have become very successful as agriculture professionals, teachers, consultants, business and industry leaders. We have a dedicated staff and very talented faculty members who are not only outstanding teachers but have been successful in pursuing grants and contracts that have enriched our academic programs. The College is now in position to seek available federal funding in the form of related competitive grants from the authorized provisions of the 2008 Farm Bill enacted by Congress. Coupled with funding from the Agricultural Research Initiative enacted by the California Legislature, these opportunities will bring to the College of Agriculture capacity building resources which will also add strength to our academic programs.

As the dean of the College of Agriculture, I am eliciting your support to help us get through the lean budget years. Your donations and in-kind contributions remain our most important source of supplementary income to support our core educational mission at Cal Poly Pomona. We believe our College can make a difference with the young people we educate, who in turn support California’s agricultural economy, environment, society and sustainable natural resources.
HORSEHILL VINEYARDS BRINGS HOME THE GOLD

It was a project initiated in 2001 with lottery funds and 100 year old grape cuttings provided by the Galleano Winery in Mira Loma and Rancho Cucamonga’s De Ambrogio Ranch. “Grapes are the second-largest agricultural commodity in the state,” explained Prof. Dan Hostetler, Chair of the Plant Science Department. “A lot of our students are getting jobs in viticulture or consulting to vineyards, and we wanted to create a hands-on lab in that area.” There were many challenges along the way, but with perseverance and a lot of hard work the College of Agriculture harvested its first crop of wine grapes in 2008. In the Fall, Cal Poly Pomona unveiled its private label wine, Horsehill Vineyards, and by Thanksgiving its inaugural vintage of Zinfandel Rosé wine was available for sale. It was a big hit, particularly with alumni, faculty and staff, and one-third of the limited production wine was sold in the first two days. It was also a hit at the 70th annual Los Angeles International Wine & Spirits Competition where it won the Gold Medal for Best in Class in the Best Rose Limited Production category. In addition, third-generation winemaker Don Galleano used a third of the original harvest to make a Zinfandel which won a bronze in the category Limited Production Zinfandel from 2007 or later. South Coast Winery bottled 30 cases of the Zinfandel in April, which will be available this fall at Restaurant at Kellogg Ranch.

This on-going project is a collaborative effort between the College of Agriculture and the Collins College of Hospitality Management and was a featured segment on Time Warner Cable’s news show, Local Edition. Prof. Dan Hostetler, Chair of the Plant Science Department, graduate student Paul Nurre, and a small army of students from the College planted and carefully tend the vineyards. Students at the Collins College benefit from the real-world experiences involving beverage planning and marketing. Proceeds from sales will be used for student wages to maintain the vineyards and to support the culinary garden located near the Restaurant at Kellogg Ranch which is also a joint venture between the two Colleges.

AG FIELD DAY TURNS 60 IN 2010

Thanks to over 100 student volunteers and assistance from numerous faculty and key staff members, the 59th Annual Ag Field Day was a great success. Ninety-four teams, totaling 383 high school FFA students, from 50 different high schools competed in 13 contests for sale. Approximately, 360 people feasted on a deep pit, beef barbecue lunch at AGRIscapes following the horse show held at the W. K. Kellogg Arabian Horse Center. Ron Simons, who took part in the two-day celebration enjoyed visiting with all the alumni who attended: “To a person, every ag alumni I spoke to... was so thankful for the wonderful ‘hands-on’ education they received while attending the Cal Poly Pomona (Voorhis) campus. The accolades always came back to the ‘quality of the professors’ and to their dedication to education.”

Weather threatened to cancel the anniversary horse show and drive the Sunday barbecue indoors, but at the last minute (literally) the rain stopped and the sun finally shone on the day’s activities. Approximately, 360 people feasted on a deep pit, beef barbecue lunch at AGRIscapes following the horse show held at the W. K. Kellogg Arabian Horse Center. Ron Simons, who took part in the two-day celebration enjoyed visiting with all the alumni who attended: “To a person, every ag alumni I spoke to... was so thankful for the wonderful ‘hands-on’ education they received while attending the Cal Poly Pomona (Voorhis) campus. The accolades always came back to the ‘quality of the professors’ and to their dedication to education.”

Special thanks go to President J. Michael Ortiz who welcomed everyone to the banquet; to Dr. Ron Fremont, Associate Vice President, University Relations, who served as M.C. for the evening; and to Vice President of Academic Affairs, Dr. Merten delHof, who congratulated the College on its 70th birthday. The College is also grateful to the Mayor of Pomona, The Hon. Elliott Rothman, and to The Hon. Grace F. Napolitano from the 38th Congressional District, Calif., for their special certificate presentations on Saturday evening and to the following government officials who sent their representatives to present to the College a Joint Resolution of the California Legislature: The Hon. Bob Huff, California State Senate, 29th District; The Hon. Gloria Negrete McLeod, Calif. State Senate, 32nd District; and The Hon. Curt Hagman and The Hon. Norma J. Torres, Calif. State Assembly.

The College looks forward to celebrating the 60th anniversary of Ag Field Day on April 10, 2010 and, once again, playing host to FFA students from high schools across Southern California. The California FFA Association is part of the National FFA organization and serves over 50,000 California members in over 505 secondary schools. The FFA mission is to make a positive difference in the lives of students by developing their potential for premier leadership, personal growth and career success. Each agricultural university in California that prepares agricultural educators (Cal Poly Pomona, Cal Poly SLO, CSU Chico, CSU Fresno, and UC Davis) participates in the preparation and training of the State FFA Officers.
In May 2008, agronomy majors Magdalena Vree, Brittany Moreland and Annette Hernandez planted four varieties of watermelons on 2.1 acres at the College’s Spadra Ranch. The “watermelon ladies” planted both seedless and seeded melons as the seeded variety as the male, is needed to pollinate the unseeded, or female. Most commercial farms have a 1-to-2 male-to-female ratio, but the students planted a 1-to-2 ratio because they liked the super sweet, seeded Sangria variety. Approximately 50 tons were harvested from their patch during the following summer; most were sold to a distributor who supplied stores in Los Angeles, but some were sold through the University’s Farm Store.

Dubbed the “Jalapeno Brothers” by their fellow students, plant science majors Miguel Macias, Cesar Gonzalez and Daniel Pinedo harvested around 265,000 peppers this past summer from the 22,000 jalapeno plants they planted at Spadra Ranch. The students grew the six different varieties of jalapeno plants from seeds in the greenhouse during winter quarter, then transplanted them onto two acres of land at Spadra. They cut their labor and equipment costs by feeding a liquid fertilizer through the irrigation system, and used lace bugs and lady bugs to keep harmful insects under control. The bulk of their crop was sold to Hot Rod Pickles & Peppers, a Pomona-based business; the rest went to local restaurants. Both sweet and hot varieties of fresh jalapenos were also available on campus at the Farm Store at Kellogg Ranch.

The culinary garden adjacent to the Collins College of Hospitality Management is another example of an on-going joint project that directly benefits students in the Collins College and the College of Agriculture. Proceeds from the sale of the University’s Horschell Vineyards wine support the one-acre garden which was designed, planted and continues to be maintained by Ryan Connelly (plant science) Kyle McEnroe (landscape architecture), Deanne Ecklund (horticulture) and a number of agriculture students who volunteer their time to help. Last winter 44 dwarf trees, including blood oranges, avocado and Pink Lemonade lemons were planted along with a variety of other fruits and vegetables. The fresh produce from the garden is used by the students and supervising chefs in the kitchens of The Restaurant at Kellogg Ranch. Instructor and chef, Scott Rudolph, also hopes to have a pathway and gazebo built to the student operated and managed restaurant can host special events in the garden. Connelly, who has experience with micro-farms through his family’s business, Connelly Farms, supervised most of the design and planting with a little advice now and then from Prof. Dan Hostetler, Chair, Plant Science Department “Whoever wants to leave a positive mark on Cal Poly Pomona is welcome to help out with the garden,” says Connelly, who expects to graduate in 2010. “I want to set up a nice foundation, so when I graduate, the garden can continue.”

Plant science students took advantage of opportunities for hands-on learning by providing assistance with actual campus and commercial projects. Graduate student Duncan McKee and advisor Dr. Terrance Fujimoto designed and, with assistance from Dr. Fujimoto’s landscape horticulture class, installed rose beds for Weeks Roses near the Farm Store nursery. The installation of the beds and irrigation system was supervised by Duncan and completed during the winter and spring quarters. The class also planted the first bed with trial plants that Weeks is evaluating. In addition, the students were exposed to a new type of growing system when they and Dr. Fujimoto installed an irrigation system for a Verti-Grow operation at AGRiches. “The verti-grow system is designed to grow various vegetables in a vertically arranged series of plants which are staggered so that four corners of each planter is exposed to have a plant inserted into it,” explained Dr. Fujimoto. “The amount of stacked plants can range from four to six depending on the crop, . . . are constructed of a very tough grade of Styrofoam, and the crops planted could range from various herbs to peppers, tomatoes, edible flowers and strawberries.”

The present system includes basil, arugula, and assorted peppers for a u-pick operation at the Farm Store. Future plans are to grow strawberries and various lettuce varieties.
SPOTLIGHT

“VIRTUAL” PROJECT RUNWAY

New technology that will give AMM students a competitive edge in the apparel industry, from design to sales

**Design:** Students in the Apparel Merchandising & Management (AMM) Department will soon be way ahead of the curve due to the acquisition of special fashion design software that can be used with the Department’s TC2 body scanner. The Optitex 2D and 3D CAD/CAM Fashion Design Software system will be incorporated into the AMM program’s high tech apparel courses said Dr. Senanayake who is in charge of the apparel mass customization teaching/research lab. “This system has the following features that will be used for both teaching and faculty research.”

In addition to industry standard pattern design, grading, marker making and made-to-measure computer aided design (CAD), the system contains a 3D virtual reality suite. The latter includes tools for cloth simulation and modeling, enabling selected fabrics to be draped over and fitted to a 3D mannequin that features adjustable body measurements. The system contains pre-designed mannequins based on a range of body types, which can be adjusted. It also provides the capability to create a personal avatar with the aid of the body scanner.

Without physically making a garment to fit on the person, students will be able to make 2D patterns and electronically fit garments onto an avatar. In addition, they can add the fabric parameters and attributes (type, weight, construction, color, design, etc.) and visualize how the garment will fit on a person, when they are standing still and when they move. With these capabilities it is possible to create virtual runway shows.

While this technology is in the early stages of deployment in the product development studios of leading apparel companies, Dr. Senanayake considers that this will be an important technology for developing and marketing apparel products in the future. For product development, it will reduce the time to market and reduce material waste by eliminating production and physical shipment of multiple sample iterations. Designs can be produced, shared with customers or suppliers around the world and altered in real time. The technology will also improve product quality through precise virtual fitting. Ultimately, he believes that consumers will be able to use this technology to obtain a personal 3D animated model (avatar) created with a real face, skin color etc., based on a body scan.

**ETON System Upgrade Enhances Instruction in Apparel Production**

**Production:** The AMM department also recently obtained a major software upgrade for its ETON Unit Production System (UPS). The system is used for both teaching and research in apparel production. This upgrade was obtained as an in kind donation from ETON Systems Inc. valued at $15,000 as a part of mass customized apparel production research project initiated by Dr. Senanayake. The system facilitates automatic material handling or movement using an intelligent conveyer system. The new system upgrade “ETON Select” features advanced product tracking, effective production management and efficient realtime shop floor information. This system is an important technology for supporting mass customized apparel manufacturing where individual routing and tracking of customized apparel products is critical.

**Mockshop and Sample Room: Virtual Reality Store Design and Visual Merchandising**

**Sales:** Visual Retailing is donating 100 copies of its industry leading “Mockshop” and “Sampleroom” visual merchandising software to the AMM program. These virtual reality and visualization tools were developed specifically for the fashion industry to improve planning and communications regarding store design and visual displays.

Mockshop is a powerful 3D interactive virtual reality tool for planning, visualizing and implementing store layouts and visual displays. It lets users design interactive 3D stores of any size, including planograms and visual merchandise displays. Mockshop’s planograms provide a complete visual guide to every fixture in the virtual store. Photographs, sketches, or graphics of products can be included to complete the visualization. Mockshop allows store designers and visual merchandisers to experiment, adapt, and create effective store layouts and displays. It also provides fool proof instructions to help shop floor staff realize the designs in the store.

By providing clearer visual instructions and enabling rapid, flexible and more effective creations of store designs and layouts, Mockshop can halve the time it takes to layout the shop floor and eventually lead to increased sales and profitability. Apparel companies can also utilize the system to present how their new range will look in their buyer’s stores, helping improve selling and buying decisions.

Sampleroom, a sister application to Mockshop, is an interactive product range visualization tool that enables a merchandiser to view, manage, analyze and present their apparel range. Sampleroom’s database holds garment sketches and photos, along with detailed product information. Users can view all of their products and group or filter items however they need - quickly and easily to build their range.

According to Department Chair, Dr. Peter Kilduff, students will use these tools to “learn the principles of visual merchandising and store design, and develop their own displays and layouts based on real apparel retailers.” In addition, “students will use the software to develop visual displays for the two on-campus Apparelscape stores.
NATURAL FOOD COLORANTS: Will consumer demand for natural products bring an end to the use of synthetic dyes?

COLOR is one of the first and most significant indicators of food quality. An undesirable color will lead the consumer to believe the food has passed its expiration. Enhancing the appearance of food and beverages is nothing new. Colorants have been added to food and beverages for centuries. Ancient Romans added substances to enhance the appearance of wine; medieval cooks especially loved yellow, so added saffron and egg yolk to their food; the Parisian government in 1396 prohibited the coloring of butter whereas the U.S. Congress in the late 1800s passed a law indicating adding dye to butter was indeed a good thing. Today many food and beverage labels include the words “artificial and synthetic dyes added”. The food industry has favored synthetic dyes because of their stability, dye strength and consistency of hues. Increasingly, consumers demand “natural” over “synthetic” prompting a market and need for investment in suitable natural colorants.

A significant challenge confronting the wider use of natural dyes is to improve their stability through food processing and storage. Understanding the range of behavior of natural colorants derived from a variety of foods is the first step in unlocking the secrets to extend their stability. Natural food colorants may be derived from fruit and vegetables: red, orange and yellow colored pigments called carotenoids are found in fruits like lemons, peaches, apricots, oranges, strawberries, cherries and vegetables like carrots and tomatoes. Purple food colorants are derived from pigments called anthocyanins that are produced in plants like blueberries and grapes and as you will read below, purple carrots.

In the Department of Human Nutrition and Food Science here at Cal Poly Pomona, Dr. Ann Marie Craig studies natural colorants in an effort to determine if they can replace artificial colorants currently used in processed foods. Using purple carrots grown in California’s Central Valley, Dr. Craig removes and purifies the anthocyanins (i.e., the purple color) from these carrots. A trip to your refrigerator will verify that all food ages while it is stored. During this time it will undergo a range of physical and chemical transformations, changing color, texture and even smell, that eventually culminates in food that has passed its prime. Dr. Craig devises experiments to simulate these processes and examines the subsequent stability of the carrot-derived purple coloring. Natural food colorants must meet or exceed the industry-standard synthetic dyes if they are to replace them or be offered as suitable alternatives. The idea of Dr. Craig’s research comes from consumers demanding a more natural product and in response from food industry suppliers and manufacturers trying to meet these demands. Dr. Craig collaborates with ColorMaker, Inc. (Anaheim, CA), a natural colorant supplier, in performing the research necessary for understanding the complexities of the natural colorants found in the purple carrots.

A European study in which researchers linked specific synthetic dyes to hyperactivity in children is another impetus for developing natural sources of food coloring. Advocacy groups have proposed a ban on synthetic colorants in the United Kingdom used in foodstuffs and their endeavors are proving successful. Currently, there is a voluntary ban set forth by the Food Standards Agency (FSA), Europe’s equivalent to the U.S. Food and Drug Administration (FDA). The FSA wants artificial, synthetic coloring to be removed based on the Southampton study on children and hyperactivity. By mid-2010 a requirement for labeling on food products containing artificial colorants is predicted to go into effect in Europe. Products must have a statement indicating that an additive “may have an adverse effect on behaviour and attention in children”. Most large manufacturers in Europe have begun product reformulation to comply with the change in synthetic colorant usage. This change in European policy is being investigated in this country and it is likely that reform in the usage of artificial colorings will be considered. The U.S. FDA has stated that they will closely monitor the scientific literature for new information regarding harmful effects of such additives in our food supply.

A change in policy in the U.S. will likely occur in the future. Researchers like Dr. Craig are working on ways to understand how the extraction of these natural colorants from fruits and vegetables can be used, specifically in the food industry. Natural compounds are much more fragile than their synthetic counterparts currently being used. By studying the anthocyanins from purple carrots, Craig’s research can offer information about the interaction with changes in pH, with salts and sugars, and changes that occur when heat processed. All of these variables must be understood before a natural-colorant can be considered for use in the food industry. Besides their behavior in different environments, Dr. Craig will also have to understand ways to stabilize these compounds as they can be easily oxidized by light, heat, or air. The concept of the research appears simple, but the research and analyses tend to be complex which is why Dr. Craig plans to devote her research career to studying natural food colorants. In the case of the purple carrot, since it is locally grown, understanding the properties of the colorant could have a significant positive impact on the agricultural scene in California.
Dr. Robert Talmadge, an Associate Professor in the Department of Biology, research on the biology of muscles has the potential to insights as to what might work in a human diet. Certainly not everybody would like to have a bodybuilder’s body, but most would welcome a method by which our calories could be diverted from fat to muscle as indicated by the fact that Americans spend tens of billions of dollars a year on weight-loss (i.e., fat-loss) products. Predictably, the need supplement Paylean® has not escaped the attention of some dieticians and bodybuilders. It should be noted, however, that humans are not pigs (or rats) and products that have been tested and regarded as safe for animals are not necessarily safe for human consumption. It is important to understand the difference between the two: dietary supplement products are for humans, can make no specific health claim and are not regulated by the Federal government; feed supplements are for domesticated animals, are regulated by the Federal government and make specific health claims.

Another extension of Dr. Talmadge’s work is for people who may suffer from muscular atrophy, which is the decrease of muscle mass due to loss of activity. Muscle atrophy often accompanies many chronic diseases and is also an unfortunate by-product of aging. Dietary supplements that target these muscle-building pathways could conceivably help maintain muscle mass in these groups. In fact, maintenance of muscle mass is a good predictor for a positive long-term prognosis in humans that suffer from muscle wasting due to cancer or other conditions that cause muscle atrophy. Thus, Dr. Talmadge’s research on the biology of muscles has the potential to affect many areas of agriculture and human health. If the research in these types of dietary (and feed) supplements is successful, one can imagine the patent holder of the “magic pill” that allows the consumer to shed fat while maintaining muscle will be in hog heaven.

Dr. Talmadge’s experiments have implications and possibilities beyond the barnyard. To a remarkable degree, all mammals, including humans, use the same pathways to build muscle mass and store calories as fat or muscle. To a remarkable degree, all mammals, including humans, use the same pathways to build muscle mass and store calories as fat or muscle. Barnyard. To a remarkable degree, all mammals, including humans, use the same pathways to build muscle mass and store calories as fat or muscle. It turns out that growing a pig is not unlike growing a bodybuilder. The goal in both is to build a body that is massive, and lean. Both groups, that is, pigs and body builders, must eat a balanced diet and it is generally accepted that diets are the key to success for realizing their genetic potential. But, what if we could develop a magic dietary supplement that would help gain muscle mass instead of gaining fat? That day has apparently arrived in the pig producing world. A feed supplement has been developed that changes the way nutrients are used in that calories normally stored as fat are shifted to lean tissue (muscle). The net effect is a larger animal that has a leaner body. University studies have shown that a particular feed supplement called Paylean® increases body mass and significantly increases feed efficiency compared to pigs that did not receive the supplement.

Mr. Redondo joined the College of Agriculture just in time to participate in the 70th anniversary celebration. Mr. Redondo, who earned his B.A. in Political Science and Master’s in Public Administration from San Jose State University, served as Director of Development for the College of Natural Sciences at Cal State University, San Bernardino, prior to accepting the position at Cal Poly Pomona. At San Bernardino, he prepared an annual fundraising plan, was responsible for the cultivation of new prospects; and managed the stewardship of current donors. Mr. Redondo was very successful with regard to the solicitation of gifts which included over $7 million in foundation and government grants and over $4 million from corporations. As the College of Agriculture’s Director of Development, Mr. Redondo has his work cut out for him as the College was without leadership in this area for nearly two years. Not allowing any grass to grow under his feet, he quickly familiarized himself with the College’s programs and opportunities for growth. Plans are under way to reach out to alumni throughout the state and encourage them to reconnect with their alma mater. He organized a very successful alumni event in Ventura County this summer soon to be followed by similar events in Sacramento and Imperial County.

“We are particularly pleased with Roberto’s background in Science that we believe will translate very well in the College of Agriculture,” said Dean Les Young.

“It’s great to be here and as I’ve said to many, I’ve come full circle,” said Roberto Redondo, New Director of Development. “I started in the agricultural field in the San Joaquin Valley picking the crops and now I’m raising funds for the crops. This is a great opportunity as the College of Agriculture prepares itself for the Comprehensive Campaign. There are many challenges that lie ahead but I’m confident that with the support of the Dean, faculty and staff we will be successful.”

In September 2008, Tami Harshberger was appointed as the Administrative Support Coordinator for the Food Marketing & Agribusiness Mgmt./Agricultural Science Department. Tami assists the department chair and agricultural science program coordinator with the day-to-day operations of the Department which administers the B.S. and M.S. programs in Agricultural Science and the B.S. program in Food Marketing & Agribusiness Mgmt., and prepares teachers of agriculture education for the public secondary schools of California. Tami also provides critical support for two alumni events sponsored by this office: Ag Field Day and the Western Collegiate Food Marketing Competition. “I love my job here at Cal Poly!” said Tami. “I have learned so many new things and I want to thank everyone for their help and for making me feel so welcome.”

This fall, the College of Agriculture welcomed new faculty member, Dr. Oscar E. Chavez, to our agriculture family. Dr. Chavez joined the Animal & Veterinary Sciences (AVS) Department to serve as their companion animal veterinarian. Dr. Chavez received his MRCVS (DVM equivalent) from the Royal Veterinary College, University of London, and his B.A. in integrative biology from U. C. Berkeley. Prior to accepting this position, Dr. Chavez was Chief of Staff and Lead Veterinarian for the Banfield Pet Hospital in Huntington Beach, California. According to Dr. Robert Bray, he was responsible for starting the hospital and providing the leadership which made it profitable within three years. He was involved in Banfield-sponsored symposia and with training and teaching RVT’s (Registered Veterinary Technicians) at the hospital. For the AVS Department, his teaching assignments may include courses and laboratories in veterinary assistance, veterinary assistant procedures, radiology, clinical pathology, clinical anatomy, and pharmacology. Department Chair, Dr. James Alderson, is excited about the contributions that his new faculty member will make to the department. “Dr. Chavez is a great communicator and team builder. He is an invaluable asset to the Department, bringing to the Animal Health Sciences program a fresh perspective, gleaned both from his educational and industry achievements.”

Dr. Chavez is looking forward to the challenge: “As a veterinarian, I appreciate that we are in a unique industry; one that consistently ranks above average in reported job satisfaction across the different levels: reception, technicians, assistants, and doctors. This is a dream job for many of us, however, certification is difficult and the road to certification is strenuous, as it should be. My goal as a faculty member is to keep students as connected as possible to their personal source of motivation, as it is this passion that will get them through the more difficult quarters and the seemingly impossible academic hurdles.”
The “learn-by-doing” philosophy that Cal Poly Pomona is known for has expanded over the years in order to develop in our students a sense of civic responsibility and leadership. Through specific courses, students are given opportunities to use knowledge learned in the classroom to benefit the community. Many of our students are instilled with a desire to help others and have gone beyond the classroom to find ways to lend a hand. So in between attending classes, doing homework, taking tests, and working part-time jobs to help pay for school, our students have found numerous ways to make a positive difference in the community through projects developed and organized by student clubs and organizations. Whether it was through a class project or initiated by students themselves, the result is a win-win situation for the students and the community.

For the Upland Pet Adoption Fair, Pre-Vet Club students borrowed “Stumpy,” the dummy dog used in animal and veterinary science courses to demonstrate how to perform CPR on animals. Members of the Upland Fire Department were so impressed with the presentation they asked the students to visit their station and show them how to do basic first aid for animals. Other community service activities included responding to a call for help by the Inland Valley Humane Society and collecting needed supplies—blankets, cat toys, puppy pads, a camera, cat litter and much more—for the animals in their care, and raising $500 for the society by participating in the Inland Valley Paw-a-thon.

In April, fourteen Cal Poly Pomona Ag Ed Club members conducted seven separate workshops at the 2009 California FFA Leadership Conference in Fresno. Together with agriculture education students from Cal Poly SLO, CSU Fresno, CSU Chico and UC Davis, students presented the workshops to over 3,500 high school FFA students from programs across the State. Cal Poly Pomona made approximately 735 individual contacts with high school agriculture students during the event through workshops they created, planned, and presented. This service-learning experience was co-sponsored by CPP’s agriculture science program and the Ag Ed Club. Secondary students learned about a variety of topics that they could implement in their own high schools. Our students gained valuable field experience and enjoyed applying what they have learned in a real world situation where they are making a positive difference in the lives of future agriculturalists.

Once again, Apparel Merchandising and Management (AMM) students used their skills to make life a little easier for others in need. Through a course taught each year by Dr. Muditha Senanayake, a professor in the AMM Department, students designed and manufactured baby items that were presented to representatives of Pomona Valley Hospital Medical Center for distribution to low income families. The donated items included baby caps, mittens, diaper changing pads, hooded blankets, burp cloths and other baby items that are so important in the lives of new parents. The donated items were presented to Pomona Valley Hospital Medical Center.

The Pre-Vet Club found a place to use their special skills just around the corner from the University. As part of its mission to provide quality services and support to people with developmental disabilities, the Lanterman Developmental Center has on-site pet therapy and equestrian programs. On more than one occasion, Pre-Vet Club members have provided assistance by cleaning out the barn, grooming and exercising the horses, and taking inventory of all the tack and grooming supplies. Some of the volunteers also took the facility’s own dogs and cats to the clients for pet therapy. According to pre-vet major Elyse Wells, the students “had an amazing time and cannot wait to go back there again!”

Students have a great opportunity to volunteer during Ag Beautification Day which happens three times a year. They paint, repair and spruce up College of Ag facilities on campus.
cloths with specially designed pockets to hold tissues, and slings particularly helpful for carrying premature infants. St. John Knits, American Apparel, and one of the department's faculty members supported the project by contributing the materials. Outside of class, the AMMA Club held a clothing drive during the spring quarter and collected bags of donated clothing from students. AMM majors Stefanie Garcia and Reisa Boddin hand delivered the clothing to Shepherd’s Pantry Donation Center in Glendora.

Service-minded students have found plenty of opportunities to provide assistance here in the College. Since 2001, Ag Council has organized groups of students to give an area of the College a much-needed face lift. Each quarter, Ag Council officers and club members paint facilities, perform landscaping tasks, and clean/organize laboratories. At the W. K. Kellogg Arabian Horse Center, student volunteers serve as caretakers for pregnant mares during the 11-month gestation period. Since the Center breeds up to 20 mares each year, looking after them would be a daunting task if it were not for the students participating in the Foal Watch Program. In return, the volunteers learn to care for the horses and participate in the birthing process.

This past year, Turf and Irrigation Club members volunteered at the Children’s Homework Center in the Pomona Library in order to help elementary school students from grades 1-6 in this after-school program. They also prepared meals for the homeless at the Union Station Homeless Shelter in Pasadena. Ag Council officers organized a team of students from the College to participate in Relay for Life and raised $1,500 for cancer research.

Dietetic students in Dr. Lisa Kessler’s Community Nutrition service learning class provided nutrition education in the community at several locations in Pomona. For local women from the Renacimento Community Center in southern Pomona, students conducted grocery store tours, teaching them how to make the healthiest food choices, followed by cooking classes for children as well as adults, demonstrating how these healthy foods could be prepared in tasty and low-fat ways. Foods and Nutrition major, Christine “Betty” Crocker found the youngsters to be eager students. She learned that “... all children, regardless...
Mike Moran, Staff of the Year, Epitomizes the Cal Poly Spirit

A technician in the Plant Science Department, Mike Moran has been the unsung hero in the College of Agriculture for the past 39 years. After joining the Department in 2000, Anna Marie Barlet said, “It didn’t take long before I figured out that Mike was the center cog in the large wheel we were turning every day.”

In addition to setting up all soils labs, purchasing supplies, maintaining/repairing equipment, maintaining an inventory worth over $2 million, and serving as the hazardous waste coordinator, Mike has unstintingly provided support to all the departments/offices in the College of Agriculture.

Mike has logged over 80,000 miles over 30 years in errands for faculty and staff in the College, according to Department Chair, Prof. Dan Hostetler. “Mike meticulously maintains every microscope in the College . . . and serves as the College’s ‘handy man’ whenever a picture needs to be hung or something needs to be repaired . . .” When the Pumpkin Festival committee needed a way to get trash bags into the large roll-off dumpsters, “. . . Mike built a wooden staircase that worked perfectly,” said Anna Marie. When a more efficient way was needed to move large banquet tables at AGRScapes, Mike saved the day again with two hand-made dollies.

Mike is always available to students who need lab supplies or have questions about lab procedures. Undergraduate and graduate students can always count on Mike for assistance with soils tests for their senior and research projects. Many might not have been able to finish their projects without Mike’s help. “In all this,” said Dr. Peggy Perry, “Mike has such a positive attitude and generous spirit. He never makes you feel like your request is an imposition.” “He is truly an old school Cal Poly employee who is always there to help our students first . . .,” concluded Dan; “. . . you will not find a more dedicated and willing employee than Mike in this College and University.”

“I think he spends every waking moment scouring the newspapers, journals and Pub Med looking for new information to share with his students,” added Christine “Betty” Crockert. Kristi Laughlin and Angie Carlson agreed, “With the intriguing material and Dr. Lewis’ enthusiasm, you can’t help but find yourself excited about cells, lactation, and birth weights.” And why does he do it? “Students are his number one priority,” explained dietetics student Jeannette Hand.

His dedication and commitment to his students is not limited to the classroom. He supports and participates in many of the club activities. He actively engages incoming and prospective students during Open House with entertaining demonstrations to help teach them about nutrition. He is also quick to show his appreciation for students who assist him and the department at various functions, like the students who volunteered to help with new student orientation last summer. “As a thank you,” explained Jeanette, “he took all of the volunteers out to lunch. . . He personally paid for lunch and desserts for fifteen students.”

“Dr. Lewis is my role model of what a caring, intelligent, hardworking and effective teacher should be,” concluded Dr. Kessler. “He has the respect of every student and he has my respect and appreciation for the wonderful teacher he is.”

Dr. Fred Roth – Advisor of the Year

A faculty member in the Plant Science Department for 39 years, Dr. Fred Roth has earned a reputation as a caring advisor and mentor to students. According to Dr. Peggy Perry, Professor in the Department and Director of the Faculty Center for Professional Development, “Whenever I run into alumni from our department, they invariably ask about Fred. His interest in the ‘whole student,’ not just what courses to take and other academic matters, has made him a friend and supporter of dozens of students over the years.”

For the past 23 years, Fred has prepared students for industry careers by encouraging them to compete at the national level. Under his leadership and direction, the College’s ALCA Team (American Landscape Contractors’ Association; now known as PLANET), has placed among the top three teams - including one 1st place award - on nine different occasions. Professor Emeritus Eudell Vis, who has served as an assistant coach for the last 10 years, said “A number of students have expressed that being a part of this team was a high point in their Cal Poly Pomona career.”

Fred’s involvement with the industry has led to internship and career positions for the students. “Fred has also groomed students, and their applications, for the receipt of prestigious scholarships sponsored by industry and professional organizations,” said Dr. Peggy Perry. As the advisor of the Los Robles Club, he has worked alongside his students at events like the annual Pumpkin Festival. As an academic advisor and teacher, “He is known for his patience, caring and valued attention to the student,” said plant science major Alfred Garcia. “More importantly,” said colleague Daniel Delgado, “Dr. Roth should be recognized for his commitment and dedication to providing us, his students, with the best education and guidance possible.”
Paul Nurre - Graduate Student Leader of the Year

Recognized in 2007 for his leadership while an undergraduate, Paul Nurre has continued to take a leading role in almost every department function or activity, according to Prof. Dan Hostetler, Chair, Plant Science Department. “Paul has demonstrated an uncommon willingness and enthusiasm to participate and take charge of student activities that involve growing crops, supervising students, working weekends, running errands, and solving problems with innovation and resourcefulness,” explained Dr. Victor Wegrzyn, Paul’s major advisor. “He has taken charge of tillage, planting, irrigating, harvesting, marketing, and supervising student crews.” This past year he has also served as a laboratory instructor, performing well beyond expectations. A well-rounded student who “reads extensively,” has participated on the Cal Poly Model United Nations Debate Team, and who has acted in many plays, Paul has a 3.77 GPA, and a biodiesel research project that “is cutting edge for Cal Poly Pomona,” said Hostetler. “Without Paul’s help from the start, the inaugural vintage of Horsehill Vineyards would never have come to fruition. When Paul does graduate at the end of the calendar year, his assistance and leadership will be truly missed.”

“Amanda is without a doubt one of the most intriguing, assertive, though respectful, inquisitive and brilliant students with comprehending knowledge with whom I have had the pleasure to interact,” said advisor Dr. Shelton Murinda. She “has a variety of well-managed interests and a strong quest for success and solid future goals,” he added. Amanda transferred to Cal Poly from Mt. San Antonio College with an impressive list of honors and awards including Outstanding Chemistry Student, Phi Theta Kappa certificate of membership for the International Scholastic Order of the Two-Year College, and Honor’s Program Scholar. While at Cal Poly, Amanda successfully balanced academics, extracurricular activities and work. A very successful entrepreneur recognized at the 2009 commencement ceremony. A very successful entrepreneur, Amanda expressed her gratitude to her teachers, family and friends who helped her along the way. She was especially grateful to her Mom, “. . . who was my first teacher, . . my rock and my support.” She reminded her fellow students of the College of Agriculture’s 70th anniversary and that they have a legacy to live up to. “We have been handed the stewardship of our world. We have something special that needs no artificial flavorings or preservatives. We can’t be outsourced or outmoded. We are the ones who will clothe and feed everyone else, take care of their pets, and make the hard decisions about the ethics and morals of our new technology. Right now is a good time to reflect on the state of the world, not with trepidation, but with vigor and energy to face the challenges of the future.”

During her commencement address, Amanda expressed her gratitude to her teachers, family and friends who helped her along the way. She was especially grateful to her Mom, “. . . who was my first teacher, . . my rock and my support.” She reminded her fellow students of the College of Agriculture’s 70th anniversary and that they have a legacy to live up to. “We have been handed the stewardship of our world. We have something special that needs no artificial flavorings or preservatives. We can’t be outsourced or outmoded. We are the ones who will clothe and feed everyone else, take care of their pets, and make the hard decisions about the ethics and morals of our new technology. Right now is a good time to reflect on the state of the world, not with trepidation, but with vigor and energy to face the challenges of the future.”

Student Achievements continued ➤
CPP Students Capture ASA Awards
Each year, students throughout the state compete for two scholarships offered by the California Chapter of the American Society of Agronomy. This year both awards went to Cal Poly Pomona Plant Science students. For their winning essays on the benefits of biotechnology, Miguel Macias received a $1,000 scholarship; and Jennifer Kubel took second place and a $500 award. The awards were announced during the 2009 California Plant and Soil Conference in February and their essays were published in the Conference proceedings. “This award means a lot, not only financially,” said Jennifer, “but to know that students in agriculture are being supported by professionals in the industry.”

AMM Sophomore Team Win’s 1st Place in National Competition
Retail giant, Target Corporation, invited the Apparel Merchandising and Management (AMM) program to participate in their nationwide Apparel Profitability Case Study Competition in the Spring. Target’s Case Studies are designed to promote hands on learning for students, providing them with the chance to create strategies for solving current opportunities in Target’s business. Target was seeking solutions to increase the profitability of its apparel operations through improvements in merchandising, visual display and promotional strategies. Fourteen teams, each comprising four AMM students competed for the first prize of $4,000. From these a set of four finalists were chosen to present their cases to a panel of Target managers, AMM faculty and industry advisory board members. A team of sophomores—Nichole Palumbo, Renee Roberts, Samantha Gagne and Lynette Salgado—beat out a team of juniors and two teams of seniors to win first prize. Target personnel were delighted by the solutions provided and by the quality of the presentations. They have invited AMM to participate in next year’s competition starting in January.

CPP Makes the Top Ten in National Landscape and Lawn Care Competition
Fifty-nine teams—a total of 753 individual student competitors—representing universities and colleges across the country descended on campus last March to participate in the 33rd Annual Student Career Days competition sponsored by the Professional Landcare Network (PLANET) and hosted by Cal Poly Pomona. The students, including 23 from Cal Poly Pomona, competed in 26 different turf and landscape events, each one designed and run by a company in the industry. According to Dr. Fred Roth who coordinate the event, “... the contests are as true to life as you can get,” and included tree climbing, irrigation design and assembly, plant identification, computer aided landscape design, construction cost estimating, business management, leadership skills.

The College of Agriculture has entered a team in this annual competition for the last 21 years and has not only finished in the top 10 nearly every time, but has often placed in the top 5. True to form, our team placed 6th overall in the three-day event; high point individual was Danny Hirchag who was 18th out of over 700 contestants.

Hard Work Pays Off for CPP’s Turf Bowl Team New Orleans was the site of the 15th Annual Turf Bowl Competition hosted by the Golf Course Superintendents Association of America. The contest consists of a written exam, prepared by superintendents, and an essay. The exam focuses on all facets of the superintendent profession. The essay is based on a business/financial case-study scenario. Each team submits one exam and essay which are graded by superintendents. According to team advisor, Kelly Parkins, each member of our team “was responsible for a section of the over 500 point exam.” After receiving their assignments, “each week, for a period exceeding two months, the students met to collaborate on the different disciplines and decide strategies for approaching the essay portions. We also engaged our local agronomist from the USGA greens section to come in for a study session as well as alumni who were team members in previous competitions.” Support also came from the Syngenta Chemical Company and local golf course superintendent’s associations from the Southern California and San Diego chapters who provided funds for travel costs. Although only one of the four-member Cal Poly Pomona team had ever worked on a golf course, Plant Science majors Marvin Seaman, Phill Calhoon, and Khalid Khan, along with Greg Steele (Irrigation Science major), placed 18 out of 83 teams. Advisor Kelly Parkins was proud of her team’s accomplishments and will be preparing a team for the 16th Annual Turf Bowl which will be held in San Diego in 2010.

Broncowurst Ears High Marks at National University Cook-Off Cal Poly Pomona was one of ten universities chosen to compete in a university cook-off held during the 63rd National Meat Association Convention & Exposition, February 25 in Las Vegas, Nevada. For their entry, Edwin Arriola, Britanny Ball, Sabrina Meldrum and Jose Navarro from Bob Karmann’s Fall AVS 327 laboratory created a spicy sausage. They named it Broncowurst and even mixed in yellow garlic and green parsley to give it the school colors.

According to Mr. Karmann, the team’s coach and an Instructional Support Tech in the Animal & Veterinary Sciences Department, the students “worked to improve this product every week” during the fall quarter and up to a few days before the convention, obtaining input on the flavor from faculty, staff and students. Although Broncowurst lost to Texas Tech’s Blueberry Sausage, “For (the students) to come in that close, without a processed meat product like most of the other universities, was a great achievement,” said Karmann.

The competition will, no doubt, continue as each of the universities vowed to return with tastier products for the next university cook-off during Meat Expo 2011.
**CPP’s WCFMC Team Takes 2nd Place with “Freezy Beezy”**

Promoting “the best tasting and healthiest popsicle in the industry” that is also “a deliciously cool snack with a protein punch,” Cal Poly Pomona’s Food Marketing & Agribusiness Management Marketing Team pulled out all the stops to prepare an outstanding marketing campaign for a no-drip popsicle dubbed “Freezy Beezy.” Team members Katie Engler, Alice Giford, Elsie Lopez, Jessica Lukito, Katelyn Picket, Sara Shepard, Jackie Smith and Anthony Xavier developed a fully integrated and operational website, filmed a hilarious commercial, and created a power point presentation demonstrating product innovations, company strategies, advertising approaches, product promotions, financial results and descriptions of the different brands. A cool twist was the idea of adding vegetable nutrients and focusing the campaign on children who did not like to eat vegetables. Advisor and coach, Prof. Rick Mathias, was extremely proud of his team indicating they made no mistakes during their presentation at the 5th annual Western Collegiate Food Marketing competition last April. Missing the 1st place award by only one point, he praised his students for the robustness in their presentation and their enthusiasm. “Moreover, (they) all helped each other and (showed) others what it means to sacrifice your time for the betterment of the team.”

**Horse Show Team Does It Again!**

Following a successful showing at the 2008 Nationals, seven members of the Cal Poly Pomona Intercollegiate Horse Show Association (IHSA) Team qualified for the 2009 IHSA National Championships hosted by Middle Tennessee State last April. In the Western field, Krista Whitney earned a second-place award for Intermediate Western Horsemanship, Danielle DeMel took seventh for Advanced Western Horsemanship and Catherine Pabst came in 14th among riders nationwide in the American Quarter Horse Association’s High Point Western Rider category. Cal Poly Pomona won ribbons for Angus Champion Bull, Angus Sr. Champion Female and Angus Sr. Reserve Champion Female. Students placed in the top six in Novice and Advance Showmanship categories. Team members took the top three awards in Showmanship-Market Goats. Stacy Potter captured the 1st place award in Novice Steer Showmanship while teammates Kristi Perkins and Sarah Dick placed 2nd and 3rd in Advanced Steer Showmanship. Cal Poly Pomona steerers walked away with a number of ribbons including College Champion Black Progress Steer, College Champion Black Market Steer, and College Reserve Champion Black Market Steer. Preparing for competition requires a great deal of dedication from all the team members. According to advisor, Linda Schmidt, “Students spend many hours before the show selecting, gentling (halterbreaking), brushing, bathing, trimming feet, clipping and getting equipment ready. The animals need to be worked several hours a week . . . and the students learn all they can about the animals so they can promote the animals at the sale site.” “It was a huge success for the entire team,” said team member Sarah Dick. “It is definitely an excellent event for students who want to pursue a career in agriculture, because of all the hands-on experience each student will obtain while having fun.”

**Livestock Show Team Scores at the Great Western Livestock Show**

Nineteen members of Cal Poly Pomona’s Livestock Show Team exhibited 39 head of livestock at the Great Western Livestock Show in Tulare, California, March 6-8, 2009. In the breeding Cattle category, Cal Poly Pomona won ribbons for Angus Champion Bull, Angus Sr. Champion Female and Angus Sr. Reserve Champion Female. Students placed in the top six in Novice and Advance Showmanship categories. Team members took the top three awards in Showmanship-Market Goats. Stacy Potter captured the 1st place award in Novice Steer Showmanship while teammates Kristi Perkins and Sarah Dick placed 2nd and 3rd in Advanced Steer Showmanship. Cal Poly Pomona steerers walked away with a number of ribbons including College Champion Black Progress Steer, College Champion Black Market Steer, and College Reserve Champion Black Market Steer. Preparing for competition requires a great deal of dedication from all the team members. According to advisor, Linda Schmidt, “Students spend many hours before the show selecting, gentling (halterbreaking), brushing, bathing, trimming feet, clipping and getting equipment ready. The animals need to be worked several hours a week . . . and the students learn all they can about the animals so they can promote the animals at the sale site.” “It was a huge success for the entire team,” said team member Sarah Dick. “It is definitely an excellent event for students who want to pursue a career in agriculture, because of all the hands-on experience each student will obtain while having fun.”

**Don Huntley Awarded Honorary Doctorate**

Don Huntley’s love of learning took him on a wonderful journey of research and discovery and ultimately led to his success as a farmer, businessman and avid art collector. In recognition of his service to the agricultural industry and the University, Mr. Huntley was awarded an honorary doctorate during the College of Agriculture’s commencement ceremony on Saturday, June 13. After graduating in 1960 with a degree in Animal Husbandry, he first sold animal health products for American Cyanamid before getting his real estate license and moving on to selling agricultural and recreational land. In between, he entered into...
permanent tree crops through a partnership, Huntley & Moore. In 1982, Huntley ventured into raising pistachios. Today his 480-acre pistachio orchard is among the finest in the Central Valley and part of a growing industry in California that produces almost half of the 750 million pounds of pistachios consumed worldwide. His very best pistachio nuts are sold through Williams-Sonoma, a leader in the gourmet food market—and through our very own Kellogg Ranch Farm Store. In 1996, a 140-acre cherry orchard was added—a living laboratory with 20 different varieties of fruit. Huntley is on a quest to find the best tasting cherry and one that can be harvested early to ensure a better sales price. “Having success in cherries is like trying to line up the stars,” explained Huntley. “Many applications of foliar sprays, pruning, good pollination, no rain, and a measure of luck are required for a good cherry crop.” Cherries are exceptionally site specific, and Huntley has developed a wide reputation for successful experimentation with cherries from around the world to identify the types that might grow in the Fresno area.

Don has been tremendously supportive of the university, donating eight paintings from his fine art collection (one of a very few fine art collections within the California State University system) and providing funding for research initiatives in the Colleges of Agriculture and Science. “I have great pride in what’s going on here at this university….to educate young people today in the biotech and medical industries, as well as crop development,” said Don. “I intend to do my little bit to help.”

ASA Lifetime Achievement Award Presented to CPP Alumnus

Cal Poly Pomona alumnus, Mr. Dennis W. Westcott (agronomy, ’67), received a 2009 Lifetime Achievement Award from the American Society of Agronomy (ASA), California Chapter, at the statewide conference in February ’09. One of only three honorees in the State, Dennis was recognized for his many contributions in the area of water quality here in the United States and abroad.

Dennis’ interest in water quality and salinity began while an undergraduate student here at Cal Poly Pomona. His senior project focused on using higher salinity water for crop production. After completing his military service, he returned to graduate school in New Mexico and earned a M.S. degree in Soil Physics in 1972 with a minor in Surface and Ground Water Hydrology.

Immediately after graduation Dennis began work with the Central Valley Water Quality Control Board as their Southern San Joaquin Valley Agricultural Specialist. During that time he coordinated development of the water quality control plan for the largest irrigated area in California (Tulare Lake Basin) and developed numerous water quality monitoring and testing programs for projects involving land disposal of municipal and industrial wastewater and the use of wastewater for irrigation.

In 1975, Dennis was recruited to develop the water quality program for the United Nations Food and Agricultural Organization (FAO). For seven years, he served as FAO’s water quality specialist, traveling to assist irrigation projects in over 40 developing countries. While at the FAO, Dennis and UC Extension Specialist (and a 1992 honoree) Bob Ayers prepared an international handbook, “Water Quality for Agriculture,” dealing with higher salinity waters and other water quality programs. This handbook, now over 30 years old, is in its fifth printing and is available in five languages.

Dennis returned to the Water Quality Control Board in 1982 where he played a major role in the development of water quality standards, dairy waste disposal techniques and special studies on water quality and waste load assessments. His efforts have laid the foundation for how the state deals with agricultural surface and subsurface drainage problems, the impacts of drainage water disposal and reuse, drainage water reduction programs and animal waste management programs. Partially through his efforts, California agriculture leads the nation in water quality protection and sets the standard for the remainder of the country.

Although he retired from the Board in 2006, Dennis continues to serve as a consultant in state and national policy and program development on water quality. He has published numerous articles on water quality, salinity control, water quality assessments and agricultural water quality impacts including international guidebooks. He has been an active member of California ASA and served on the Board as its president in 1996 and as chairman of the Scholarship committee. Currently, Dennis is the Project Administrator for the San Joaquin River Group Authority, a joint powers authority of several water agencies that are coordinating the timing of flows in the San Joaquin River to increase salmon smolt survival and migration across the Delta.

CPP Alumnus Selected for Class 39 of the Ag Leadership Program

In November 2008, Jose Aguiar (’87, agronomy) was among the twenty-five outstanding Californians in agriculture who were selected to participate in the California Agricultural Leadership Program (CALP). Mr. Aguiar and the other members of Class 39 will take part in a two-year program designed to create forward-thinking leaders who have the ability to engage and positively influence society, and who can participate in communication networks that enhance California agriculture. The program includes seminars delivered by four partner universities, including Cal Poly Pomona, and other academic institutions as well as a 10-day national seminar during the first year and a 15-day international seminar the second year. For the latter activity, Mr. Aguiar and his classmates will visit Ecuador and Peru in early 2010.

Mr. Aguiar is currently a Farm Advisor with the University of California Extension Service, Riverside County, and works primarily with vegetable crops. In addition to his B.S. degree from Cal Poly Pomona, he has a master’s degree in vegetable production from the University of California. Mr. Aguiar is actively involved with CHAPA (California Hispanic Agriculture Professionals) and with the Coachella Valley Police Officers Association.

Ag Ambassador Alum Wins National Recognition

It took only three short years for Jessica Weihsert to take a neglected agricultural education program and transform it into one of the premier agriculture education programs in the state of California. Jessica, who actually graduated from Cal Poly Pomona with a degree in Political Science, started out taking agriculture classes and served as an Ag Ambassador for the College of Agriculture. When she joined Buena Park High School in 2006 as an ag teacher, the program had 3.5 acres of desert farm land, a poultry and rabbit barn used for trash, no facilities to work with animals, and no landscaping. Today, the 4.5 acre facility includes a new barn with space for 100 market animals, three show and exercise areas for steers, sheep, goats and pigs, and a refurbished poultry and rabbit facility that currently houses 65 laying hens.*

The garden plot boasts a brand-new sprinkler irrigation system and the 350 fruit trees have micro-sprinkler irrigation installed, thanks to a little assistance from Dr. Greg Partida, professor of plant science at Cal Poly Pomona. Partida is a member of the high school’s Ag Advisory Board and has been a strong supporter the last three years. Needing someone with knowledge of avocados, Jessica was given Greg’s name by another teacher she met at a professional meeting. “When I first called him, I expected him to bring one or two trees, but he showed up with 150 avocado trees!” explained Jessica. He also volunteered his help with the planting and irrigation system. Community members helped students landscape the front lawn areas and install a six foot waterfall and sign to recognize the agriculture program. “Parent involvement has been great,” said Jessica, and “the school site and district support has been amazing. They love ag!”

Along with the facilities the curriculum was also updated. The ag earth, ag biology and vet sciences courses now meet high school graduation requirements for science credit and are recognized by the University of California and California State University. Thanks to the Teacher Pipeline Grant, tutors are provided and inspire some of the students to become agriculture teachers. Jessica is extremely proud of her students’ success, not only in capturing numerous awards but also in “the number of students finishing the agriculture program and moving on to college, getting jobs, and acquiring skills like public speaking.”

Jessica’s hard work and dedication were recognized at the national level when the Buena Park High School Agriculture Program was selected as the 2009 Outstanding Secondary Ag Ed Program for Region I of the National Association of Agricultural Educators (N.A.A.E.).

*Information obtained from the N.A.A.E. website.
Plant Science and Agribusiness Students benefit From Local Company’s Generosity

Four students, currently enrolled in the College of Plant Science’s Plant Science, Shown Court (O’Haire), Leonardo Ramos (Cortés) and Francisco Macias (Plant Sciences). Center: (left) Mr. Jim Hicks, (right) Prof. Dan Hostetler, Chair, Plant Sciences Department.

F o ur students, currently enrolled in the College of Plant Science’s Plant Science, Food Marketing and Agribusiness Management programs, each received a $4,000 scholarship thanks to Mr. Jim Hicks, owner of Jim Hicks & Company, and Prof. Dan Hostetler, Chair of the Plant Sciences Department, was instrumental in maintaining the relationship with Mr. Hicks that led to the scholarship donation benefiting Plant Science majors. Miguel Macias and Francisco Macias (no relation) and FMAM majors Leo Carrera and Shawn Coates.

“I believe the University staff has done an outstanding job in the selection process of the scholarship recipients. The outstanding students and which are destined outstanding job in the selection process,” said Dean Les Young.

If you would like to know more about how you can support within the mission of the University.

Photo by Tom Zasadzinski

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In Memoriam

Mr. James G. Boswell II died last April leaving behind a legacy that includes a company that is the largest producer of cotton in the United States and a lasting contribution to California agriculture. A private memorial service was held in his honor in December, followed by a public celebration of his life in February.

Professor Emeritus Haven Quin Conard who taught at Cal Poly Pomona for 33 years, died November 7, 2008 at the age of 87. Chair of the Agricultural Engineering Department from 1946 to 1979, Professor Conard enjoyed working with young people and was generous with his time. He had a passion for teaching and was known for his engaging classroom style.

As the first Director of Research at Cal Poly Pomona (1968-1974), he established a new office to administer research grants on campus while continuing to teach his courses. He developed a scholarship in Swine Science which has been continued by his family. Dr. Conard is remembered by many students of that era for his hard work, dedication to students, and the high standards he set in both teaching and research.

Dr. Homer Fausch, founding member and professor emeritus of the Animal Science Department, passed away on New Year’s Day 2009. He joined the faculty for 26 years, taught courses in animal breeding and swine production, and also in beef cattle and sheep in the early years. The Department moved to the Kellogg campus the year he arrived, and he coordinated the design and construction of the Swine Unit. He served as Marshal for the first graduation of the Cal Poly Pomona students in 1957, founded the chapter of Gamma Sigma Delta (honor society of agriculture) at Cal Poly and was its first president, and was among the first to conduct and publish research on campus.

Dr. Fausch consulted with swine producers and county advisors all over the state and worked to develop a viable swine industry throughout California, especially in the San Joaquin and Chino valleys. He conducted research on viable swine industry throughout California, especially in the San Joaquin and Chino valleys. He conducted research on viable swine industry throughout California, especially in the San Joaquin and Chino valleys. He conducted research on viable swine industry throughout California, especially in the San Joaquin and Chino valleys.

Professor Emeritus Charles Stark, spoke fondly remembered by family, friends, former students, and colleagues at a memorial service November 15, 2009. He was survived by two daughters, Carol and Valerie.

The College of Agriculture has long enjoyed a loyal and active student body. Students contribute daily to the overall success of the College. From working on the farm and assisting with research, to performing community service projects and organizing club activities. Two groups that provide unique contributions to college life are the Cal Poly University and Ag Advisors. Ag Representatives represent the college at outreach activities both on and off campus. Peer Advisors mentor our new crop of students entering each fall. For a snapshot of what these dedicated students accomplished in 2008-2009, read on.

In 1970, the California Agriculture Leadership Program was born with funding from the W. K. Kellogg Foundation, the James Irvine Foundation, and from the James G. Boswell Foundation. According to former Dean of Agriculture, Allen C. Christensen, “Mr. Boswell liked what he saw by way of university participation and cooperation.” Each of the four Cal State University campuses with agriculture programs—Cal Poly Pomona, San Luis Obispo, Fresno, Chico—and U.C. Davis contributed to the program by offering workshops and seminars for program participants and led us as a public service. Mr. Boswell “knew of the high ratings our (Cal Poly Pomona’s) seminars were given,” added Dr. Christensen, and “actually came to more than one on our campus.” In 1977, Mr. Boswell told the dean that he would like to do something for them in recognition of their service explained Dr. Christensen, and through the Foundation established by his uncle, he provided funding in the form of discretionary grants to each of the campuses. The Agriculture programs at each of the five campuses continue to benefit from the annual grants from the J. G. Boswell Foundation due to their on-going participation in the California Agriculture Leadership Program. The continuing support from the Boswell Foundation has enabled us to enhance educational programs and facilities in the College of Agriculture, and to take advantage of professional development opportunities benefitting our students, faculty and staff.

It is not an exaggeration to say that the College would not be where it is today without the generosity of Mr. James G. Boswell II and the James G. Boswell Foundation.

J. G. Boswell II

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If you are planning a move, please let us know. We want to keep in touch! 

CALL (909) 869-2201 

PUMPKIN FESTIVAL ROMANCE: College of Agriculture alums Ricardo Sierra, Horticulture 2006, and Alesha Solis, Animal Science 2008, met at the Pumpkin Festival in 2005. They were wed on Friday, October 16, 2009. A fall wedding was a natural for them and a photo stop at the patch after their ceremony was irresistible!