

Keeping in Touch

University of Vermont
Volume 21, Number 1

College of Agriculture and Life Sciences
www.uvm.edu/cals



Who Moved My Cheese?

Carrigan Wing Symbolizes New Directions

- Developing and marketing of organic soy products.
- Creating de-icers – ice-melting products – from cheese whey.
- Finding a method to quantify calcium lactate crystals on cheddar.
- Implementing strategies to prevent bacterial pathogens in food processing plants.

Food science in the College of Agriculture and Life Sciences (CALS) has never been more cutting edge; never been more pragmatic, as these projects show.

And this year, CALS nutrition and food science has a work setting that matches its entrepreneurial spirit – the new Carrigan Wing laboratories and offices.

“This is the first time that the nutrition and food science offices are under one roof,” says department chair Jean Harvey-Berino, noting that while the labs for food science are in the Carrigan Wing, the nutrition labs remain in Terrill Hall.

This top-notch science and *au cur-*

rant setting were among the reasons that Sylvia Reynolds Hill ('49) and Wilfred Hill ('48) of Quechee, Vermont generously offered \$170,000 to fund scholarships for nutrition and food sciences students.



In new lab and cheesemaking facilities, research scientist Paul Kindstedt, with students Elissa Ballentine, left, and Nicole Losambe, practice the science behind making small-batch, raw-milk cheeses. Vermont is well known for its farmstead cheeses.

This melding of science, support and setting gave approximately 30 University of Vermont scientists, staff, upper-level students and faculty who

moved their work into Carrigan Annex on January 4, not just the sense of beginning a new year, but of starting a new era.

So when that wintry day dawned in glittering hoar frost – it was an excellent omen because, for a few hours, the great outdoors echoed the motif of their new laboratories and offices – the south side of the new Carrigan Wing is a wall of windows permanently “frosted” top and bottom in seasonal motifs.

Carrigan Wing, attached to the Marsh Life Science Building, is the home of UVM’s nutrition and food sciences department, Vermont Institute for Artisan Cheese and Vermont Food Venture Center. The move made way for the expansion of the animal science department in Terrill Hall and the deconstruction of the elder Carrigan building as the site for the new Dudley H. Davis Student Center.

Continued on page 4

Peace Corps: More Popular Choice for Vermonters

Fellowship Adds Incentive

The success of Carmen Jaquez, Peace Corps recruiter for the University and the Vermont region, is inextricably linked to the way she tells her own story about being a volunteer in Nykabungu, Uganda from 1995-1997. She never omits tales of her tear-filled, homesick nights living in a 20-by-20-foot mud hut with a pit latrine, outside bathing shelter and cookhouse that she built with recycled bicycle crates and her Leatherman pocket knife.

Jaquez, who helped Vermont become one of the top producers of Peace Corps volunteers in the nation

and put UVM among the top 25 medium-sized universities for volunteers, talks candidly about language barriers and other obstacles. As her story continues, however, an undeniably rich and fulfilling experience emerges, overshadowing those obstacles.

“I don't remember the details of those (bad) days; only the times that I would walk home with the kids from school, or the good-natured bargaining with the women who sold tomatoes in the market. I went into the Peace Corps with a strong need to protect natural resources and walked out a person with a huge amount of respect for Ugandans and the challenges

Continued on page 5



Recruiter Carmen Jaquez spares no details when she speaks to potential Peace Corps volunteers. That's why she is so successful.

Cheryl Dorschner



Spring 2006

Keeping In Touch

is the bi-annual newsletter of the University of Vermont College of Agriculture and Life Sciences (CALs) Morrill Hall, Burlington, Vermont 05405-0106

Dean

Rachel Johnson 802-656-0137
calsdean@uvm.edu

Associate Deans

Michael Vayda 802-656-0137
Josie Davis 802-656-2980

Assistant Dean

Richard "Skip" Fanus 802-656-0288

Department Chairs

Animal Science

Thomas McFadden 802-656-2070

Botany and Agricultural Biochemistry

Thomas Vogelmann 802-656-2930

Community Development

and Applied Economics

Jane Kolodinsky 802-656-2001

Microbiology and Molecular Genetics

Susan Wallace 802-656-2164

Nutrition and Food Sciences:

Jean Harvey-Berino 802-656-3374

Plant and Soil Science

Deborah Neher 802-656-2630

Program Directors

Biochemistry

John Burke 802-656-8503

Biological Sciences

David Kerr 802-656-2113

Environmental Sciences

Deborah Neher, Interim

802-656-2630

Environmental Studies

Ian Worley 802-656-4055

Justin Morrill Honors Program

Don Stratton 802-656-9371

Alumni & Development Officer

Howard Lincoln 802-656-2509

Editor

Cheryl Dorschner

Writers

Cheryl Dorschner, Kevin Foley,
Rachel Johnson, Howard Lincoln,
Jon Reidel, Robin Smith

Designer

Futura Design

Photographers

Cheryl Dorschner, Kevin Foley,
Mark Isselhardt, uvmphoto



Rachel Johnson

Message from the Dean

Our Just Desserts

It's not just spring in the air that carries a sense of exhilaration on campus. Here in CALS our faculty, staff and students

move into new facilities, launch new academic programs and plan for future buildings.

As I write this, an enormous "muncher" is taking bites out of the old Carrigan Dairy Science Building to make way for the new Dudley H. Davis Student Center. I'm sure many of you have fond memories of Carrigan as home to the UVM Dairy Bar from 1950 to 1995. That story will be a part of the larger history of agricultural study at UVM that will be displayed in the Davis Center. In fact, six vintage stools from the Dairy Bar, sponsored by UVM donors, will be used in a second-floor dining area.

Fortunately, it is out with the old and in with the new. Dean Joseph Carrigan's name will continue to be honored with the addition to the Marsh Life Science Building – the new home for our nutrition and food sciences department (see page 1). The newly named Carrigan Wing promises to be a wonderful environment for our faculty, our students and the many Vermont food producers and business people who interact with our food scientists.

Along with the bricks and mortar,

we are building new academic programs. We are pleased that the UVM Board of Trustees approved a new master of science degree in dietetics. This graduate program will incorporate a dietetic internship and completion of the program will qualify students to take the national examination to become a registered dietitian. The program will meet a critical need in Vermont, as there are no other internship programs in the state.

It's recruitment season for our class of 2010. UVM admissions received over 17,000 applications, well over some 13,000 applications that arrived last year, and that far out-paced approximately 7,000 received in the mid-90s. It seems that being named one of "America's 25 Hot Schools" in the "Newsweek College Guide" is having an impact. In CALS we'll hold our second annual phone-a-thon during which our faculty call every student admitted to CALS to answer their questions and encourage them to visit campus.

We are grateful to our generous donors (read about Sylvia and Wilfred Hill and the Welch Fund donors) who are helping to grow our scholarship funds in CALS. Scholarships are essential to attract the best and the brightest students to UVM and CALS.

I hope you'll make a visit to UVM soon to see our new facilities, meet our new faculty and visit with old friends and professors. You'll like what you see! As always, please keep in touch by sending your news to calsdean@uvm.edu.

In Memoriam

Four friends of the College of Agriculture died this winter and were remembered by alumni, friends, staff and faculty.

Richmond Jay Bartlett – farmer, U.S. Army medic, newspaper reporter and University of Vermont Plant and Soil Science Professor; died at age 78 at The Arbors in Shelburne on Dec. 20.

He and his wife, the late Martha Harry Bartlett came to UVM in 1958. He taught there until his retirement in 1997. While at UVM he published widely and was honored as a University Scholar in 1983. He was a leader of progressive causes and builder of an experimental log cabin in a forest in Peacham.

Thomas Whitfield Dowe Sr. – Former University of Vermont College of Agriculture and Home Economics dean died Dec. 20. He was a UVM dean from 1965 to 1979. Dowe was also executive director of Partners of the Americas Vermont chapter. The program worked closely with the Center for Rural Studies and the Community Development and Applied Economics Department's Honduran projects. He and his wife Betty Ann Dowe moved to Vermont in 1957.

Karen Lynn Benjamin Magnan – 38, died New Year's Day of breast cancer. While a student at the University of Vermont, she was a founder and the first president of the student-run dairy program called "CREAM." She was a member of UVM's

Tandem Trials: Sweet Benefit of New Sugarhouse

The classic weathered wood-slab sugarhouse is a Northeast landscape fixture, with steam rising from its center cupola like a banner announcing “sap is running.” It stands as the universal symbol of maple sugaring season.

Until now.

From the outside, the new building at the Proctor Maple Research Center in Underhill looks more like a large cabin in the woods. Above its cedar-shingled front, solar panels glint in the spring sunshine. And no cupola. None. Instead, steam runs through a ducted ventilation system. Interior walls are metal paneled for easy hosing down at the end of each sap boil. This is the University of Vermont’s maple research lab where the goal is scientific discovery.

While the basics of sugaring have remained the same through the generations, the equipment and methods have changed dramatically in the past decade. Horse-drawn wagons, galvanized buckets and taps gave way to miles of tubing, reverse-osmosis extraction and even air injection methods.

“When you put all those things together, no one knows how the technologies affect the syrup,” says Proctor Center director Tim Perkins. “The last time anyone looked at how equipment affected syrup chemistry was back in the 1940s. This is an entirely new research direction for us, and the reason we’re doing it is

because no one has.”

Scientists at the Proctor Center may also solve industry problems with the new research.

“There’s a drive to make very light syrup, but sometimes this results



No mere sugarhouse, the maple reduction research facility at Proctor Maple Research Center in Underhill finished construction just in time for this year’s sap run.

Mark Iseslhardt

in less intense flavor development,” observes Perkins. Consumer demand, conversely, is for more flavorful maple products.

“There’s been a developing disjuncture between what the industry is doing and what the market demands. Our study will demonstrate what makes this ‘techno-syrup’ less flavorful, and whether, through alternative evaporator management, we can make it even better,” he explains.

No mere sugarhouse, the new maple reduction research facility will be able to run four evaporators simultaneously. By varying the mix of equipment and the management techniques, the scientists will be able to

determine the effects on maple syrup chemistry and flavor. The 28-by-44-foot building features a heated reverse-osmosis room, operating room for the four movable evaporators and two kilowatts of solar power on the roof.

“We expect it to generate more electricity than we will use annually,” says Perkins.

The building was completed in mid-February. A two-year, USDA-funded study of the effects of air injectors is ongoing, and future studies will delve into the effects of other technology such as reverse osmosis, steam-away units and pre-heaters.

The Proctor Center Endowment Fund, contributions from individuals,

state and county maple associations were tapped for construction and equipment. With an estimated cost of \$100,000, donations are still needed. Contact Perkins at 802-899-9926.

Meanwhile, the circa 1993 Sumner Hill Williams sugarhouse nearby remains the demonstration center, production and education building.

On March 24, the Governor’s Tree Tapping ceremony was held at Proctor Maple Research Center, repeating a tradition started 25 years ago in the exact same location. So while some things may stay the same, other things, even pure Vermont maple syrup, just get better and better.

Chester Dorschner

Welch Scholarship Makes a Difference

When animal science professor James G. Welch retired in 1997 after a 30-year career at the University of Vermont, several of his former students sent him cards and letters. Among them was William Julien (’71).

Along with those good wishes, Julien made a significant contribution. He launched the James G. Welch scholarship fund drive. Nearly a decade later, thanks to additional donations from many others, that fund has grown to more than \$100,000 and gives students from Vermont exactly the help envisioned by both Julien and Welch.

“Dr. Welch was concerned about where future leaders in Vermont agribusiness would come from,” said Julien from his office at Biovance Technologies, Inc. in Omaha, Nebraska. “He felt that the College of Agriculture and Life Sciences (CALs) could attract talented in-state students – students who already have a commitment to Vermont and familiarity with UVM. He knew these students would play

a prominent role in Vermont’s agricultural future.”

The James G. Welch scholarship fund provides scholarships to qualified undergraduate Vermont students with financial need who are enrolled in a CALs degree program and intend to pursue an agriculture career. Preference is given to students whose families operate working farms. Current recipients are dairy science majors Brendan Howrigan and Coral Kent-Dennis.

“Vermont dairy farmers are special,” said Welch, who lives in Colchester, Vermont. “There is a significant population of bright young people growing up on Vermont farms who need some financial encouragement to seek the education that will give them the larger picture of what is required to survive in this very difficult profession. Hopefully scholarships like this can play a role in this endeavor.”

For information about about this fund: 802-656-2509, or Howard.Lincoln@uvm.edu

Howard Lincoln

WHO MOVED CARRIGAN, Continued from page 1

The Wing houses two floors of laboratories and offices. In addition to four research labs designed for microbiology, biochemistry, product development and teaching, the features *du fromage* are the cheese lab, pilot cheesemaking plant and food product kitchen.

"These labs are larger, air conditioned, state-of-the-art laboratory facilities, as compared to the department's previous home, a 1950s laboratory building renovated in the '70s," observed Donald Foss, senior advisor to the dean, who oversaw the construction and the move.

Food science labs require washable and sealed surfaces, live steam and electrical power to specific equipment stations, walk-in refrigerators, fume hoods in certain labs and controlled access. As with all new UVM construction, the building meets national LEED certification standards – indicators of environmentally sustainable practices and materials. Among them:

- A wall of southern exposure windows combined with interior windows, brings daylight throughout the building.
- Intensive window glazing and interior screen shades reduce heat build-up.
- An upgraded heating and cooling system reaches the whole building.
- High-efficiency lighting and low gas-emitting materials are used throughout.



Cheryl Dorschner

Donald Foss, who oversaw the construction and move to the Carrigan Wing, inspects one of the new labs.



Carrigan Wing architect John Anderson, left, and nutrition and food sciences chair Jean Harvey-Berino discuss the entry space called "the egg" as they try out the new sofa made of sunflower hulls.

Besides meeting specifications, it's clear that architects for the John Anderson Studio had fun with this project as well. The frosted glass motifs that mimic the changing seasons are said to have been created from photographic images of actual objects: snowflakes, branches, grasses, corn stubble and raindrops.

The building's centerpiece is its spiraling maple staircase at the entrance dubbed "the egg" for its ovoid shape and dinosaur-sized, yolk-hued skylight. Landscaping will begin later in spring including the food gardens and restored vine garden courtyard.

Cheryl Dorschner

Farm Viability Drives Projects

The University of Vermont College of Agriculture and Life Sciences will receive more than \$360,000 of the USDA's agricultural risk management partnership funding in two partnership projects led by Robert Parsons, Extension associate professor of community development and applied economics.

Parsons, Glenn Rogers, Dennis Kauppila and Qingbin Wang's study of the profitability of organic dairy farming – new in fiscal year '05 – will run two years, and the researchers will seek third-year funding. These Vermont researchers split more than \$300,000 with the University of Maine to survey and tally the net profit of a sampling of farms in the two states.

The other project, conducted by Parsons and a dozen Extension faculty colleagues is the Crop Insurance Education Program for Vermont Farmers. This is the researchers' third year of these grants. Funding is \$226,000 for this year.

Initial results of the organic dairying profitability study gained international media attention in February, though interpretations mostly reported that organic dairy farms tallied lower profits despite higher prices for organic products because of high costs and fewer subsidies.

"We measured net farm income 2004, deducted appreciation and found that organic dairy farms net averaged was \$22,000 for the 30 farms measured," explains Parsons. "Compared to conventional farms, the year 2004 was the best year they ever had." Parsons notes that if a comparison is made to conventional farms numbers for 2003, the profitability gap closes. The number of cows per farm is a factor in the results as well; herd sizes compared were not quite the same.

Parsons' was the first study of its kind in the nation.

A study done in 1999 sampled only seven farms. Interestingly, Parson says, "if you look at how profitability in 2004 compares to 1999, profitability was more than 40 percent lower due to flat milk prices and increased costs."

This new study confirmed organic dairy farmers' claim that they needed more money for their products. They negotiated and "milk prices started rising in mid- to late 2005. Some organic organizations feel that this study helped," Parsons says. Dairy farmers, lenders and policy makers all can make good use of these numbers.

"Organic dairy farming is not as profitable as people believed, yet it is a viable opportunity for small dairy farms, say, under 70 cows," he says. "It's a way for small conventional dairy farms to stay in business."

Vermont has 101 organic dairy farms. It takes three years to convert a farm from conventional to organic. Parsons and colleagues hope to study 50 farms this year and continue the study a third year.

IN MEMORIAM, Continued from page 2

cattle judging team, a finalist for the Harry S. Truman award, and a staffer for U.S. Sen. Patrick Leahy. Upon graduation from CALS in 1989, she managed her family farm which was then selected as Ben & Jerry's farm of the month in August 1992.

Agnes Powell – 92, former Nutrition and Food Science professor in the University of Vermont College of Agriculture and Life Sciences died Jan. 8 in Hillsborough, N.J. She was a resident of Burlington for more than 40 years and a devoted volunteer of the American Red Cross.

Students Star with Cheap Chic, Low-Budget Businesses

If you noticed Groovy UVY tee shirts, Cookies for Kitties or artful woolies among the table offerings at the UVM Bailey Howe Library portico last semester, you saw entrepreneurial spirit manifested on the cheap.

These were just a few of Chyi-Lyi Kathleen Liang's student projects for "Introduction to Agricultural and Resource Entrepreneurship, Entrepreneurship and Society" class—a three-week immersion activity dreamed up by Liang, associate professor of community development and applied economics. Liang's view is that the best way to learn about entrepreneurs is to become one, so she staked her students with a buck each, then challenged them to pony up another dollar to identify a niche and develop their own businesses. The business launches typically cost between two bucks and \$20.

"They have to identify ideas, test markets, make sure the timing is right. Once they find out that they have customers, they have to design strategies to produce their goods, market them, manage a team, evaluate outcomes," Liang says. "To make a cupcake is not that different from making a robot or a vacuum machine. It's the same procedure if you're doing it right."

Given their limited seed capital, student strategies quickly centered on low-cost, high-margin goods like cupcakes. Or they added value to in-kind donations from community partners like Shelburne Orchards. Other products included homemade jewelry, gift baskets and trail mix.

Liang freely admits that most of the student enterprises weren't novel but says that the classroom and practical experiences amplify each other, communicating a powerful message about what it means to be an entrepreneur.



Kevin Foley

Junior Corey Beach was one of 10 student entrepreneurial teams that launched quick, inexpensive businesses as part of Kathleen Liang's course last semester. Watch for another batch of student businesses April 1-14.

"This is taking students to a higher level of business skills and training so they can put everything together as a package," she says.

In Dollar Enterprise—unlike real enterprise—the bottom line isn't paramount. Profits went to charity. Eleven teams raised more than \$2,300 in two weeks through the Dollar Enterprise ventures. Money was donated to the Red Cross, Make A Wish Foundation, King Street Youth Center, Northeast Organic Farming Association, North Country Animal League, Chittenden County Humane Society and National Students Taking Action Now.

Another class of entrepreneurs will market their goods on campus April 1-14.

Kevin Foley

PEACE CORPS, Continued from page 1

they face," recalls Jaquez, whose work is part of her graduate assistantship through the department of community development and applied economics (CDAE). Anyone in Vermont interested in becoming a Peace Corps volunteer goes through Jaquez. In 2005, Vermont, along with Oklahoma, had the highest increase of volunteers in the nation – 33 percent, to 56 volunteers. Vermont also has the highest number of volunteers per capita — one out of every 8,200 adults.

A number of UVM faculty members are former Peace Corps volunteers, including associate professor Fred Schmidt, who credits Jaquez with the revival of a cross-state Peace Corps network.

Jaquez says the university is ripe recruiting ground. Since starting in her position in 2003, she has attracted dozens of students and alumni to the

Peace Corps, including 17 alums currently serving. Approximately 14 returned Peace Corps volunteers chose to attend UVM, due in part to a new graduate fellowship program started last year that offers benefits to returning volunteers. At least eight of these graduate students have applied to the Fellows/USA program, available to graduate students in CDAE's master of public administration program. Students receive three or four credits for their Peace Corps work.

Students showing interest in the Peace Corps, traditionally come from social work and environmental studies backgrounds. Recently, however, Jaquez says more students from business, history and romance languages have expressed interest.

The Peace Corps, a two-year program initiated by President John F. Kennedy in 1961, is on the verge of its

45th anniversary. Its number of volunteers has reached a 30-year high with more than 7,500 volunteers in over 70 countries.

"I think we do so well recruiting here because UVM is strong on service learning," says Jaquez. "Students at UVM really want to see a fair and just world. They want to represent the underdog whether environmentally or in economic development. Vermont is pretty committed to community service, and I think students see that and take it with them when they leave. I think being part of this community and serving in the Peace Corps makes them realize they can have a voice and make change."

Jon Reidel

CALS Kudos

Animal Science

Jason Devino began in January as the new director of plant and animal facilities. He also is an advisor to the board for CREAM (cooperative for real education in agricultural management) and is a former executive director of the Holstein Foundation. Devino is an animal science degree alumnus.

Betsy Greene, Extension associate professor, received the 2005 Sister Elizabeth Candon Distinguished Service Award, presented at the annual conference of the Vermont Women in Higher Education.

Laura Lintault, a graduate student, was awarded second place in a competition at the American Society of Gravitational and Space Biology meetings in Reno, Nevada. "Effects of Hypergravity and Food Intake on Gene Expression of Enzymes in the Liver of Periparturient Rats" was one of 20 presentations.

For the second year, the North Hardwick Dairy earned the 2005 Highest Quality Dairy in Vermont award at the Farm Show in Barre in February. The dairy is owned and operated by the **Meyer family** of alumni including: **Andrew** ('92), **Nick** ('99), **Stephen** (G'71) and **Taylor** ('97); also **Mary Parke Meyer** and **Patricia Meyer**.

Photos of the **Paul Miller Research Complex, Horticultural Research Farm** and Perkins Geology Museum were featured in "Travel & Leisure" magazine's Family edition.

Botany and Agricultural Biochemistry

At the annual meeting of the prestigious Linnean Society in London on May 24, **Bobbi Angell** ('77) will step up to the podium to receive the 2006 Jill Smythies Award for outstanding botanical illustration.

Professor **David Barrington** was awarded a \$22,600 National Geographic Society grant to support his research on *Polystichum* in China. *Polystichum* is a genus of ferns whose diversity is greatest in China, with about 120 species, and Latin America, with about 190 species. Barrington will travel in China with Chinese fern experts to observe and collect plants.

Community Development and Applied Economics

An Associated Press wire story on the value of the "Vermont" name in marketing, traveled world wide in late autumn, spreading the expertise of the **Center for Rural Studies**. The

article used research from the Center finding that an association with the State of Vermont could boost sales of a product 15 percent.

Christopher Koliba, co-director of the master of public administration program, published in the "American Journal of Education." His article, "Place-Based Education in the Standards-Based Reform Era—Conflict or Complement?" was co-authored with Nancy Jennings and Steve Swidler.

Chyi-Lyi Kathleen Liang and colleague Paul Dunn presented several papers at recent conferences. Among them: "Women Entrepreneurs of Northeast Louisiana—Demographics, Challenges, and Learning Experiences," at the joint conference of USASBE/SBI in Tucson, Arizona in January and "Pre-Venture Needs Assessment for Nascent Entrepreneurs—Does Gender Matter?" at the Association of Small Business and Entrepreneurship, in Albuquerque, New Mexico in October.

Nutrition and Food Sciences

Vermont Public Radio Switchboard Program's Fran Stoddard hosted department chair **Jean Harvey-Berino** and Ben Littenburg Jan. 5 for a call-in program on staying healthy in winter. **Harvey-Berino** discussed her \$3.5 million grant-funded Internet weight-loss study with veteran "Burlington Free Press" feature writer Sally Pollak in its November health section.

When the prestigious "Journal of the American Medical Association" (JAMA), Nov. 16, published results of a study presented the day before at an American Heart Association conference in Dallas, reporters called professor and dean **Rachel Johnson** for a reaction. Johnson was quoted in an Associated Press story that traveled worldwide within 24 hours.

Frank Lee, a post-doctoral associate and researcher, lent his expertise to explain the concept and role of "probiotics" or "friendly bacteria" in an article in the November/December issue of "Eating Well," a nationally circulated bimonthly reaching some 200,000 subscribers.

Plant and Soil Science

In collaboration with the colleagues from the University of Colorado (Boulder) and the Swiss Federal Institute of Technology (EWAG), **Aleksandra Drizo**, research assistant professor, published a book "Adsorbent treatment technologies for arsenic removal" published by American Water Works Association in September. In collaboration with colleagues from New Zealand, Massay University, **Drizo** also published "Phosphorus Removal by an 'Active' Slag Filter...in "Water Research" 40 (113-118).

Rosanna Giordano, research associate,

and colleagues published "Genetic diversity of *Triatoma infestans* (Hemiptera: Reduviidae) in Chuquisaca, Bolivia based on the mitochondrial cytochrome b gene" in *Memorias do Instituto Oswaldo Cruz*, Rio de Janeiro, Brazil. 100 (7): 753-760.

Gov. Jim Douglas presented the 2005 Vermont Tree Steward award to entomologist **Margaret Skinner** for her outstanding contributions to the goals of Vermont's Urban and Community Forestry Program through her years of service to Branch Out Burlington! and in particular, her efforts to start the Burlington Community Seedling Nursery.

Department chair **Deborah Neher** and Ph.D. candidate **Brian Darby** contributed a chapter to "Freshwater Nematodes: Ecology and Taxonomy" edited by A. Eyualem, W. Traunspurger I. Andrassy and published in January. **Neher** and colleagues also published "Ecosystem type affects interpretation of soil nematode community measures" in the journal "Applied Soil Ecology" 30: 47-64.

The 2006 edition "New England Environmental Horticulture Economic Impact Survey" by plant and soil science Extension professor **Leonard Perry** and colleague Lois Berg Stack, University of Maine, was published by the New England Nursery Association. **Perry** was also featured in the November 2005 issue of "People, Places, and Plants."

Research associate professor **Donald Ross**, and colleague published "Denitrification as a nitrogen removal mechanism in a Vermont peatland" in issue 34: 2052-2061 of the "Journal of Environmental Quality."

Associate professor **Mark Starrett** was deemed "outstanding advisor" by Alpha Zeta, a national agriculture honor fraternity, at the October celebration of the centennial anniversary of the group's Green Mountain Chapter.

Across CALS

UVM's office of Community-University Partnerships and Service-Learning named six service-learning fellows for its spring class. Among those chosen are assistant professors **Lynn Gregory**, community development and applied economics, and **Amy Trubek**, nutrition and food sciences.

Post-hurricane reconstruction in Mississippi and environmental restoration in Kentucky are among 10 community service projects that nine CALS students worked on during UVM's Alternative Spring Break in March. They are: juniors **Ashley Gesner**, **Nathaniel Moore**, **Alison Murphy**; sophomores **Jenna Damareck**, **Lena Forman**, **Jennifer Frick**, **Xona Bari**; and first-year student **Kate Riley**.

You are cordially invited to the
UVM College of Agriculture and Life Sciences

13th Annual
Alumni and Friends Dinner

Saturday, April 29, 2006
The Doubletree Hotel
1117 Williston Road
South Burlington, Vermont

4:00-5:30pm Reception for Hubert "Hub" Vogelmann, 2006 UVM Honorary Degree Recipient
5:30-6:30pm Registration and Social Hour with Cash Bar
6:00-6:30pm Dean's State-of-the-College Address
6:45-7:45pm Dinner
7:45-9:00pm Award and Recognition Presentations for
 ▪ Lawrence K. Forcier Outstanding Senior Award
 ▪ New Achiever Alumni Award
 ▪ Outstanding Alumni Award

For room reservations and directions, call The DoubleTree Hotel 800-222-TREE or online at www.burlington.doubletree.com.
A room rate of \$93 applies for reservations made before April 8. Room block reserved under "UVM Dinner."

Cut and return to: CALS Dean's Office, UVM, 146 University Place, Burlington, VT 05405-0106 by Monday, April 24, 2006.

Name _____ Class Year _____

Guest(s) _____ Class Year _____

Address _____

E-mail address _____ Home Phone _____

Yes, reserve _____ (number) seats at the Reception for Hubert Vogelmann

Yes, reserve _____ (number) seats at \$40 each for dinner. Select meal/s below. \$ _____

Choose one entrée and one dessert.

Chicken Kirby (boneless chicken breast stuffed with asparagus, prosciutto and brie, then baked and served with a light carbonara sauce)
(name/s) _____

Baked Stuffed Sole (delicate fillet of sole with fresh crabmeat stuffing, served with a light lobster cream sauce)
(name/s) _____

Vegetarian Tartlett (layered with smoked mozzarella, fresh basil and vegetables)
(name/s) _____

Chocolate Velvet Cake OR # **Vanilla Cheesecake**

Enclosed is a donation for Undergraduate Student Opportunity Scholarship Fund \$ _____

Enclosed is a check (payable to UVM) for a total amount of: \$ _____

If you have accessibility and/or dietary concerns, call 802-656-0321 or e-mail robin.smith@uvm.edu.

Keeping in Touch

University of Vermont
College of Agriculture and Life Sciences
Morrill Hall, 146 University Place
Burlington, VT 05405-0106

Nonprofit Organization
U.S. POSTAGE PAID
Burlington, VT
Permit No. 143

 Printed on recycled paper.

An Affirmative Action and
Equal Opportunity Employer



Please pass this publication on, recycle it, or let us know if you wish to unsubscribe. Send address changes to calsdean@uvm.edu or to the address above.

Friends Invited to April 29 Vogelmann Reception

As a prelude to May's University of Vermont commencement ceremony at which Hubert "Hub" Vogelmann will receive an honorary degree, the College of Agriculture and Life Sciences will host a reception in his honor on Saturday, April 29, 4-5:30 p.m. at The DoubleTree Hotel in South Burlington, Vermont. The reception will precede the College's annual Alumni and Friends dinner at the same location (see page 7).

Organizers hope that Vogelmann's former students will attend this special event.

Others are requested to send letters, cards and photos that will be shared with Vogelmann at this occasion.

"We want to incorporate greetings and reflections from some of Hub's former students and colleagues into the reception," remarked Rachel Johnson, dean of the College. "We also want Hub to have a volume full of fond memories to take home with him."

During his 36-year career at UVM, Vogelmann was professor and chair of the botany department. He started



the master of science, field naturalist program.

Vogelmann is known internationally as the research scientist who sounded the alarm on environmental effects of acid rain. His acid rain studies in the high-elevation forests on Camel's Hump in Vermont showed damage to spruce trees from pollution originating in the Midwest.

Vogelmann's contributions have been widely recognized including the Oak Leaf Award from The Nature Conservancy, the Environmental Protection Agency Merit Award and the Franklin Fairbanks Award from the Fairbanks Museum in St.

Johnsbury. Vogelmann was also named Fellow of the Vermont Academy of Arts and Sciences.

For more information about the April 29 reception, and to send cards, letters and photos for Vogelmann, contact Robin Smith, UVM CALS Dean's Office, 146 University Place, Burlington, Vermont 05405-0106 or e-mail Robin.Smith@uvm.edu