Meet Bob Scholes

Robert Scholes began duties as interim Development Coordinator for the College of Agriculture and Home Economics on March 3. He will oversee the college’s annual giving program, including Call-A-Coug telemarketing and direct mail fundraising. He will also be responsible for Presidents Associates (gifts of $1000 and more) as well as alumni relations and production of the college’s magazine Connections.

Bob, who has a Bachelor of Science degree from Washington State University in physical science, is continuing his education by pursuing a second degree in civil engineering.

Prior to joining the College of Agriculture and Home Economics Alumni Development office, Bob worked in food service and facilities management for Cougar Restaurant Enterprises and the Compton Union Building, accumulating more than 16 years’ experience in the service industry.

“My new position in the College of Agriculture and Home Economics is an ideal fit for me. I will be working with alumni and friends in a similar manner as my prior jobs.”

While Scholes may be new to the job, he knows exactly how challenging fundraising can be. He participated in the Trans-America Bicycle Trek to help benefit the American Lung Association. To participate in the trek each rider was required to raise a minimum of $5000.

In his new role as Development Coordinator, Bob hopes to increase alumni involvement within the college and increase giving, particularly to the CAHE Excellence Fund.

Bob Scholes can be reached at rscholes@mail.wsu.edu or by contacting the College of Agriculture and Home Economics Alumni and Development Office.

AWARD WINNING PUBLICATION!

Information Department graphic designers Miro Vejzovic and Gerald Steffen have won an Award of Distinction from The Communicator Awards for the Fall 2002 issue of Connections. The Communicator Awards is an international competition that recognizes outstanding work in the communications field.

The WSU Office of University Publications and Printing/WSU Press has won an award for excellence in design and printing from the International Publishing Management Association (IPMA). CAHE’s Connections, Spring 2002 Magazine, took first place in the booklets category. Awards are presented annually to the top-rated facilities in the country.

DATES TO REMEMBER

August
30 Idaho vs. WSU—Seahawks Stadium

September
6 Notre Dame vs. WSU in South Bend, IN
13 Colorado vs. WSU—Colorado
20 New Mexico vs. WSU—Pullman
20 Second Annual Alumni Weekend—Agricultural and Resource Economics
25–27 WSU Home Economics Centennial Celebration
27 Oregon vs. WSU—Oregon

October
4 Arizona vs. WSU—Homecoming, Pullman
18 Stanford vs. WSU—Stanford, CA
24–25 Dad’s Weekend
25 Oregon State vs. WSU—Dad’s Day, Pullman

November
1 USC vs. WSU—LA, CA
8 UCLA vs. WSU—Armed Forces Day, Pullman
15 Arizona State vs. WSU—Pullman
22 Apple Cup—Seattle

For a complete Cooperative Extension calendar go to: http://ext.wsu.edu/calendar/index.asp

On the cover: Past and current images of Home Economics at WSU. Cover design created by Miro Vejzovic. Photos provided by WSU Manuscripts, Archives, and Special Collections.
World Class Showcase Debuts

Washington State University’s inaugural World Class Showcase, a multi-faceted university-sponsored event designed to bring college advisory boards and volunteer groups to campus, and to show off academic programs and honor faculty made its debut the weekend of March 28–29.

The event replaced Land-Grant Days, a celebration of the university’s heritage sponsored by the College of Agriculture and Home Economics from 1982 through 2000.

“The grants of land that the federal government gave the state were for the entire universe, not just sciences and agriculture,” said James J. Zuiches, dean of the College of Agriculture and Home Economics. “I thought it was important that we had a university-wide celebration of the land-grant mission, where education and research focus on the needs of the state.”

The net result of cross-campus discussions was a jam-packed two-day event. The first day included individual college advisory board meetings and a plenary session at which WSU President V. Lane Rawlins spoke to an assembly of the advisory groups and outlined the University’s Strategic Plan.

In the afternoon, Rodney Croteau, fellow with the college’s Institute of Biological Chemistry, was one of several university faculty honored at the Honors Convocation in Bryan Hall. Croteau received WSU’s Eminent Faculty Award.

John Slaughter, former WSU provost and academic vice-president, delivered the keynote speech at the convocation. His topic was “Diversity: An Opportunity, Not a Challenge.”

The day concluded with a jazz showcase, featuring performances by faculty and students from the School of Music and Theatre Arts.

High school juniors and their families from across the region met on Saturday with departmental representatives, faculty and student organizations as part of Junior Preview.

CAHE faculty showcased their instructional areas with classes on animal DNA analysis, bugs and people, food safety, i.e., making cheeses safely, and the demographics of apparel merchandising.

While on campus, CAHE’s advisory committee hooked up with college faculty across the state via satellite and Web-based video streaming for a joint meeting between the council and faculty.

“It thought it was a good idea, but it didn’t achieve its goal,” Zuiches said. “The advisory committee learned about two programs—the Center for Sustaining Agriculture and the new School of Natural Resources and Environment—two programs we’re moving forward. That was useful, but the discussion with faculty didn’t occur. In that I was disappointed.”

The first World Class Showcase was successful, but expect improvements in 2004. “We’re learning,” Zuiches said. “It will be better next year.”

Rodney Croteau, Fellow with the Institute of Biological Chemistry, received WSU’s Eminent Faculty Award at the Honors Convocation.

CAHE Alumni Board of Directors
President: Clint J. Adamson
Vice President: Chuck Chambers ’59
Board Members: Andrea Howell ’95, Diana Anderson ’94, Nancy Boettcher ’75, Lil Freese ’48, Tanja Damiano Huffman ’93, Alison Lane ’93, Jeff Safe ’95, Ginger Scobie ’71, Maureen Sprague ’89 & ’98, Bonnie Russell ’00, Tedd Wildman ’84

Mission: The College of Agriculture and Home Economics Alumni Board of Directors is the catalyst for uniting prospective students, current students, the college administration, faculty and staff, industry, and alumni while upholding WSU’s land-grant mission.

Web site: www.cahealumni.wsu.edu
AGRICULTURAL AND RESOURCE ECONOMICS

The Department of Agricultural and Resource Economics is holding its Second Annual Alumni Weekend on September 20, 2003, organized by the Friends of the Department and the Social Committee. See the following url for information on this event: http://www.arec.wsu.edu/announcements/index.html

Last fall our department name was changed from Department of Agricultural Economics to Department of Agricultural and Resource Economics (AREC).

The new B.S. degree in Environmental and Resource Economics and Management was approved by the Regents and introduced in the fall.

Students who have received awards/positions since June 2002

Elections were held recently for offices of the AREC Graduate Student Association for 2003–04. Elected were: Tyre Holfeltz, president; Cory Walters, vice-president; Xiaomei Chen, treasurer, and Quan Li, GPSA Senator.

Hiromi Ouchi’s master’s thesis “Japanese Consumer Preferences for Biotechnology and Food Safety with Implications for Trade” was selected Outstanding Master’s Thesis for 2003 by both the American Agricultural Economics Association and the Western Agricultural Economics Association. Hiromi completed her master’s degree in 2002 under the direction of Dr. Jill McCluskey.

Amanda McKinley and Lori McRae, seniors in Agricultural Economics, were recipients of the 2003 President’s Award, recognizing excellence in student leadership and service to WSU and the community.

Jeannie Ellsworth, an Agribusiness major in the Department of Agricultural and Resource Economics, was selected Outstanding Junior of the Year for CAHE.

Kristine Grimsrud, Ph.D., 2002, received the Faculty Women’s Harriett B. Rigas Award for Outstanding Ph.D. Student. Her major advisor was Dr. Ray Huffaker.

Tauhidur Rahman, Ph.D. candidate in Agricultural Economics, was elected President of the American Agricultural Economics Association Graduate Student Section. Tauhid’s major advisor is Dr. Ron Mittelhammer.

Jianqing Hu, Ph.D., 2003, has accepted a position as an econometrician with American Express. Jack worked under the supervision of Dr. Jill McCluskey.

Qinghua Liu, Ph.D., 2003, has accepted a position as Research Analyst with the Department of Fish and Wildlife in Olympia. Her research work was directed by Dr. Richard Shumway.

Quan Li, Ph.D. candidate, was selected Outstanding Ph.D. Student in the Department of Agricultural and Resource Economics for 2002–03. Dr. Tom Wahl is her major professor.

Jason Monson, M.A. candidate, was selected Outstanding M.A. Student in the Department of Agricultural and Resource Economics for 2002–03. Jason works as a research assistant under the supervision of Dr. Ken Casavant.

The Travel Grants Subcommittee of the Graduate Studies Committee awarded Spring 2003 travel grants to the following students: Tauhidur Rahman, Qinghua Liu, Quan Li, and Wen Du.

Faculty Awards since June 2002

Ken Casavant and Doug Young were chosen as two of the three inaugural Distinguished Scholars of the Western Agricultural Economics Association (WAEA). This is the highest recognition for individuals making an enduring contribution during their careers to agricultural, resource, and/or environmental economics in the western states and provinces and the WAEA.

Doug Young and Phil Wandschneider were members of the PM-10 program that won the CAHE Team Excellence Award for 2002–03. Their team worked with growers to develop farming practices that reduced wind-blown dust.

Fabio Chaddad received the outstanding dissertation award from the National Council of Farmer Cooperatives for his graduate research study entitled Financial Constraints in U.S. Agricultural Cooperatives—Theory and Panel Data Econometric Evidence. In addition to receiving a cash award, Fabio was invited to be the guest of the NCFC Foundation at the National Institute on Cooperative Education in Chicago and to present his research before a special session of professional educators.

Fabio’s paper, “Integrating Supply Chain and Network Analyses: The Study of Netchains,” was chosen as the best paper for 2001 in the international Journal of Chain and Network Science.

Ken Duft’s research on electricity generation from wheat stubble was selected by the Farm Bureau as one of their top three research essays. Ken was honored at their annual meeting in Tampa, FL, where he presented his work to 5,000 participants.

Jill McCluskey was elected to the executive committee of the Food Safety and Nutrition Section of the American Agricultural Economics Association.

ANIMAL SCIENCES

Animal Sciences Awards Program

Callie Fernandez and Matt Moore did an excellent job as the program emcees for the 18th Annual Recognition Program. The program was well attended by over 175 participants. The following awards were given to undergraduate students:

Outstanding Senior: Kathryn DeFrancesco, Outstanding Junior: Laura Odens and Outstanding Freshman: Michelle Leusink. Alumnus Awards were given
to the following people: Distinguished Service Award: Ed Heinemann; Outstanding Alumnus Award: Pete Rademacher; and Distinguished Graduate: Science, Education, and Technology: Rupert Seals. Outstanding Graduate Student Awards were given to Phoenix Rogers and Chris Hostetler. Kudos go to Everett Martin, Mike Dodson, Melinda Fernyhough, Jo Bonner, Spencer Alisch, Debbie Snyder, students and everyone who worked so hard to make this program a success.

President’s Award

Dessa Dal Porto, Lori McRae and Phoenix Rogers received the 2003 President’s Award.

CAHE Awards Banquet

Congratulations to the following people for receiving recognition at the CAHE Awards Banquet: Kris Johnson—R.M. Wade Teaching Award; Boon Chew—Excellence in Research Award; Mark Nelson—CAHE Advising Award; Jerry Weber—Classified/Technical Staff Award; and Kate DeFrancesco—Outstanding Senior and Aggie of the Year Award.

Dairy Challenge Contest

The Second Annual North American Intercollegiate Dairy Challenge Contest was held April 11–12 in East Lansing, Michigan. Twenty-four teams from 22 universities competed. The competition was sponsored by 52 allied agriculture industry organizations.

Representing WSU and Animal Sciences were: Jennifer Cain, Kate DeFrancesco, Chet Iverson, Michael Oliver and Shennelle Simonson. Shennelle competed on an Aggregate Team made up of four different colleges. The WSU Team of Jennifer, Kate, Chet and Michael finished first in the competition and were awarded handsome plaques and generous scholarships. Congratulations, your hard work paid off! For information regarding NAIDC 2004, contact Dr. Larry Fox or John Swain.

APPAREL, MERCHANDISING DESIGN AND TEXTILES

With the 2003–04 catalog comes a newly established Department of Apparel, Merchandising, Design and Textiles. This department has experienced 300% growth in the past five years. In the same time frame, faculty numbers have risen from three positions to seven. Dr. Linda Arthur joined the department as Chair in Fall 2002 after 10 years at the University of Hawaii. Her specialty in the meanings of dress relative to culture were highlighted in the Ethnic Dress and Contemporary Fashion Exhibit (4/12–5/9/2003) held in the Compton Union Gallery and soon will be available on the department Web site.

Another programmatic landmark was the 20th Annual Mom's Weekend Fashion Show “UNORDINARY” (4/11/2003) held for the first time as Beasley Coliseum’s new regular Friday night entertainment for subsequent Mom’s Weekends. We were delighted to have about 1200 in attendance (with room to spare) at the 7:30 p.m. event. The accompanying exhibition of student work, including design awards, will continue to be a featured part of this ongoing portfolio of student work. Please plan to join us next year. Awards announced at this year’s event included: Mollie Pepper Outstanding Student Designer Awards—Jodee Huber, Tammy Looney; Machine Embroiderer’s of Oregon and Washington Award—Julie McAndrew; Outstanding Achievement in Design—Meggan Zajac; Faculty Choice Award—Kimberly Clements; Outstanding Graduate Student Designer—Jennifer Sellen; Outstanding Computer Aided Designer—Jennifer Infanger; Outstanding Textile Surface Designer—Rachael Killings; Mollie Pepper Outstanding Service Award—Jennifer McDonnell; International Textiles and Apparel Association Student Chapter Promotion Award—Heather Michel; Graduate Research Development Award—Michelle Barringer; Matsuyo Yamamoto Scholarship—Mary Soumphonphakdy; Fashion Group International Graduate Student Award—Mary Pedersen.

Having the professionalism to go to the international level is exhibited by our third consecutive acceptance of WSU designs at the International Textiles and Apparel Juried Exhibit. Featured undergraduates included, Cheri Hollist, Jessica Kuper, and Ji-Yoon Kim. Graduate student Hsueh-Ping Meier exhibited two designs.

Dr. KyeongSook Cho, faculty, exhibited for the third time at ITAA and also had a design exhibited at the International Juried Exhibition in New York, NY (12/12–02–02/01/03), and a second design exhibited in the 4th Biennial International Juried Wearable Expression 2002/2003 at the Palos Verdes Art Center, Rancho Palos Verdes, CA (11/15–02–01/05/03).

Dr. Linda Arthur’s book on the design evolution of Hawaiian textiles and apparel inspired Prada’s current fashions on the runways in Paris.

At the College of Agriculture and Home Economics Banquet, Lisa Appel was recognized Outstanding Junior in CAHE. Lisa was also recipient of the Else Marie Fuhs Hinrichs Endowed Scholarship Award in recognition of being Outstanding Junior in Apparel, Merchandising, and Textiles. In addition to ongoing, extensive leadership in statewide 4-H, Lisa has just returned from Paris where she completed a study abroad experience in a museum with historic costume and handled haute couture apparel. Her honor’s thesis will be presented in Fall 2003, in the Holland Library.

Also recognized for excellence by the Apparel, Merchandising, and Textiles faculty were: Jennifer Falk, Outstanding Freshman; Julie McAndrew, Outstanding Senior; Cheri Hollist, CAHE Family and Consumer Scientist of the Year Candidate for Apparel, Merchandising, and Textiles.

Members of the Dean’s Honor Roll for the 2002–2003 graduating class included: Tammy Looney, Heidi Pottle, Michaela Elliot, Alexis Duncan, Cheri
Hollist, Megan Minarik, and Holly Peterson.

Fashion Group International Scholarship Recipients included: Julia Holland—Study Abroad; Mary Pedersen—Graduate Student; Jennifer McDonnell—Leadership in Merchandising; and Jessica Hill—Leadership in Design.

Honoring student achievements through scholarships has been aided by private and corporate donors. These donors include: The Bon Marché, Fashion Group International, FGI, Apparel, Merchandising, and Textiles faculty (emeritus and current) and alumni. This year’s scholarships from FGI represent a new opportunity for the program to compete for a statewide grant in support of student scholarships and in this case, the program’s efforts to link with our Seattle-focused apparel and textiles industry through Career Days, Networking Dinners, Advisory Board Meetings, field trips and Internships. We have now added an annual Seattle-based Career Day hosted by our Advisory Board during the Seattle field trip in September. Also, please join the IAAA student chapter at the ITAA/FGI sponsored networking dinner in Seattle at the Women’s University Club (Spring and Seneca on 6th) September 18, 2003, at 6 p.m. Contact Dr. Joan Anderson, joan@wsu.edu, or Professor Carole Urquhart, curquhart@wsu.edu, ITAA Chapter Advisors for details.

Finally, we invite our readers to explore a newly developed resource supporting finding career positions, The Dress to Impress Web site, http://amid.wsu.edu/amt/dti.intro.html, developed in collaboration with Career Services by Dr. Carol Salusso and graduate student Erin Ward. This site has become a regular component of Career Services support to WSU students. Your feedback is invited.

Departmental awards were: Outstanding Scholar—Dr. Joan Anderson; Outstanding Teacher—Professor Patti Fischer; Outstanding Service—Dr. Carol Salusso.

## BIOLOGICAL SYSTEMS ENGINEERING

### Retirements

The department honored the two latest retirees this year: Dr. William Symons and Dr. Gary Hyde. Dr. Symons, Associate Professor, retired in May 2002 after 22 years of service at WSU. He taught Agricultural Technology and Management, Agricultural Education and General Agriculture undergraduate students. He was a Cooperative Extension specialist on farm safety. Dr. Gary Hyde, Professor and Scientist, taught undergraduate and graduate students in Biological Systems Engineering and undergraduates in Agricultural Technology and Management. His area of research was mechanization and post-harvest. Dr. Hyde retired in January 2003 after 27 years of service. The department appreciates the contributions of these two faculty members through their many years of association with WSU. Please visit our Web site http://www.bsyse.wsu.edu/people/outtime and enjoy pictures of the retirement receptions.

### Three New Professors

The following faculty members of the department were recently recommended for promotion to the rank of Professor, effective July 1, 2003. This is in recognition of their achievements and academic excellence: Dr. Shulin Chen, promoted to Professor and Scientist; Dr. Michael Swan, promoted to Professor; and Dr. Juming Tang, promoted to Professor and Scientist.

### Recognition of Faculty Quality

Dr. Shulin Chen won the 2003 College of Engineering and Architecture research faculty award. This is well-deserved recognition of his strong research program.

Dr. Gustavo Barbosa-Cánovas was selected a Fellow of the Institute of Food Technologists. He was also selected as a permanent member of the International Academy of Food Science and Technology and elected to the Governing Council of the International Union for Food Science and Technology for the term 2003–2006. This organization is the only international organization gathering all the professional societies from around the world dealing with Food Science and Technology. This is national and international recognition of Dr. Barbosa’s efforts on behalf of the profession of food engineering.

### CAHE Awards

At the 2003 College of Agriculture and Home Economics awards banquet, the AgTM Club won the Superior Club Award. The PM-10 wind erosion team (with Drs. Keith Saxton, Joan Wu, and Claudio Stöckle as members) won the Team Excellence Award. Abby Kammerzell won the Alpha Zeta Freshman of the Year award. She is now a sophomore in Agricultural Communications and has been very active in several areas, including state and national FFA, as well as various activities here on campus. Another of our students, Katie McMahon, who is a double major in AgTM and Agricultural Economics, officiated at the awards ceremony as President of the Agriculture and Home Economics Student Senate. Congratulations to the winners and to all of the department’s nominees. We were well represented in several categories for awards, giving this department a strong presence in the program.

### COMMUNITY AND RURAL SOCIOLOGY

Don Dillman has received the American Association for Public Opinion Research Award for Exceptionally Distinguished Achievement. His work has transformed the practice of survey research. His “Total Design Method,” first formulated in his 1978 book Mail and Telephone Surveys: The Total Design Method, is widely regarded as the
“Bible” for conducting mail and self-administered surveys.

His contributions go well beyond his publications. In 1970, he was the founding coordinator of the Survey Research Center’s Public Opinion Laboratory, one of the first university-based telephone survey laboratories in the U.S. In 1985, it was renamed the Social and Economic Sciences Research Center and Don served as its Director from 1986–1996. From 1991–95, he served as Senior Survey Methodologist in the Office of the Director, U.S. Bureau of the Census, where he provided leadership for the development of new questionnaire designs and procedures for the 2000 Decennial Census and other government surveys. This and other related work led to his receiving the Roger Herriot Award in September 2000 for innovation in federal statistics.

Don has served as president of the American Association for Public Opinion Research and the Rural Sociological Society. He was a recipient of the Rural Sociological Society’s Excellence in Research Award. He joins many other distinguished recipients of the AAPOR Award, such as George H. Gallup, Harold D. Lasswell, Walter Lippmann, and Rensis Likert.

CROP AND SOIL SCIENCES

The Crop & Soil Science Club conducted its second annual Agronomy Career Development Event on April 18, 2003, at Big Bend Community College in Moses Lake. Fourteen teams competed on subjects such as fertilizer, soil, weed identification, and entomology. The top team, Moses Lake High School, will advance to national competition; the top individual was awarded a $1,000 scholarship coupon from Crop & Soil Sciences.

2003 CAHE Awards

Deb Marsh, Extension Secretary in the Department of Crop & Soil Sciences since 2000, received the Clerical Excellence Award; Bob Stevens, Extension Soil Scientist at WSU-Prosser Irrigated Agriculture Research and Extension Center, received the Extension Excellence Award; the PM-10 Team, a multi-discipline, multi-agency team of faculty from WSU, U of I, OSU, and USDA-ARS, received the Team Excellence Award for their work on the physics of soil erosion on the Columbia Plateau of eastern Washington; Aivars Nollendorfs, Outstanding Student for ASA; Carol Powers, Outstanding Senior in Crop Science.

Markus Flury, WSU Soil Physicist, and Jim Harsh, WSU Soil Chemist, were featured in the President’s research viewbook for their work on radionuclide interaction and transport through the vadose zone. Amanda McKinley, Crops undergraduate major, was also featured as an example of world class research interfacing with undergraduate education. Amanda published her work on chemical treatments for Rhizoctonia in Fungicide and Nematicide Tests, published by the American Phytopathological Society; she also recently received the President’s Award from WSU. The WSU NSF Integrative Graduate Education and Research Training (IGERT) Program was also featured in the viewbook; several students from CSS have been or are IGERT fellows: Szabolcs Czigany, Marco Bitelli, Laura Wending, and Blake Ketchum.

Jim Harsh, WSU Soil Chemist, will be on professional leave 12/03–11/04 to write a book on ion exchange in soils and examine the far-infrared spectra of zeolite like materials used in hazardous waste management.

Alan Busacca, WSU Soil Scientist, will be on sabbatical leave 8/03–7/04 to collaborate with world-class researchers using soil microscopy and other analytical tools to elaborate soil-formation processes at cutting-edge research sites in Washington, Colorado and Hawaii, in addition to publishing previously completed research and revamping his pedology course.

John Reganold, WSU Soil Scientist, will be on professional leave 8/03–8/04 to write a handbook on organic wine grape growing and management; to measure soil, compost, wine grape and wine qualities under organic and biodynamic farm management; and to measure the sustainability of no-till, perennial grain, organic annual grain and Conservation Reserve Program systems.

Frank Peryea, WSU Soil Scientist at WSU Wenatchee Tree Fruit Research and Extension Center, is on professional leave in Flagstaff, Arizona, from 1/03–12/03, to research and prepare a book-length manuscript on the history and environmental consequences of arsenical pesticide use.

Tami Thomas, M.S., Soils, 2002, has started her own business in Woodinville, WA, called Terre-Source LLC, whose slogan is “helping compost happen!”

Mary Williams, Weed Scientist at WSU Prosser Irrigated Agriculture Research and Extension Center, has accepted a position with USDA/ARS in Urbana, IL.

Co-investigators Joan Davenport, WSU Soil Fertility Scientist, and Bob Stevens, Extension Soil Scientist at WSU Prosser Irrigated Agriculture Research and Extension Center, received a Washington Wine Advisory Board $20,000 grant to study grape nutrient management.

Kim Campbell, USDA/ARS Wheat Geneticist and Adjunct Faculty in the Dept. of Crop & Soil Sciences, is coordinating the International Collaboration for Agricultural Research in Central Asia and the Caucasus project, facilitated through the WSU office of International Programs and funded by USDA-CSREES special grants. The project goals are to improve food security in Central Asia.
and the Caucasus (CAC) and to address agricultural research issues of mutual concern to both the CAC countries and wheat-growing states in the United States. The grant will be funding small collaborative projects between CAC and United States researchers in such areas as alternative legume crops in wheat cropping systems, conservation tillage methods that reduce soil erosion and plant germplasm preservation and exchange.

Brady Carter, WSU Cereal Chemist, is currently serving as vice chair of the Western Coordinating Committee-081, and vice chair of the PNW section of American Association of Cereal Chemists.

Jim Cook, Endowed Chair in Wheat Research, will complete the third year of his three-year term as an elected member of the Council (Board of Directors) of the National Academy of Sciences, meeting six times each year. He will continue to serve as an appointed member of the National Academies’ Committee on Science, Engineering, and Public Policy (COSEPUP) meeting four times each year.

Joe Yenish, Extension Weed Specialist, was named chair for the second year of the Western Coordinating Committee-077 project, a western region association of scientists working on biology, ecology, and management of winter annual grass weeds in winter wheat.

Kulvinder Gill, Vogel Chair for Wheat Breeding and Genetics, was invited to deliver seminars at the University of California-Berkeley and at Kansas State University. He also recently received a $250,000 three-year USA Plant Geno grant to study molecular characterization of a major gene-rich region of wheat.

Tim Miller, Weed Scientist and Extension Specialist at WSU’s Mt. Vernon Research and Extension Unit, received tenure and promotion in 2003. Tim’s program is geared toward integrated approaches to weed management, with special emphasis on weed control strategies in minor crops.

Kim Kidwell, WSU Spring Wheat Breeder and Geneticist, was selected by ARC to participate in the 13th annual ESCOP/ACOP-sponsored Leadership Development Program for emerging leaders in agricultural experiment stations.

Ryan Higginbotham, graduate student in Crop Science, was selected to be campus coordinator for Campus Crusades.

In Memoriam

Edward Burke, 88, of Ferndale, WA, died 9/4/02. Edward held the position of administrative manager in the Dept. of Crop & Soil Sciences for many years, retiring in 1980.

Alvin Law, 87, of Pullman, WA, died 12/9/02. Al was a turf specialist and professor in the Dept. of Crop & Soil Sciences for 43 years, retiring in 1982. He was instrumental in the organization of the Washington State Crop Improvement Association and the Northwest Turf Grass Association. He was a Fellow of the American Society of Agronomy and the Association for the Advancement of Science.

Events Calendar

Attention Alumni! There will be a tri-state (OSU, WSU, UI) alumni reception at the November 2003 ASA-CSSA-SSSA annual meetings in Denver. Please look for details and join us there.

ENTOMOLOGY

John J. Brown’s collaboration with Boise Cascade and Potlatch Corporation on research toward developing an integrated approach to pest management in hybrid poplars is entering its third year. Two graduate students and one undergraduate are being supported by grants from WSCPR, IR-4 Biopesticide program and pulp and timber companies.

Dr. Maciej Pszczolkowski has taken a new position at Kansas State University after completing 3 years of post-doctorate research in the physiology laboratory of Dr. Brown. Eight publications have been published from Dr. Pszczolkowski’s research.

Dr. Laura Corley has received a grant titled “Understanding the Genetic Architecture Underlying Phenotypic Novelty in Animals Using the Candidate Gene Approach to Study the Development and Evolution of Polyembryony in a Parasitoid Wasp” for $9,000 from the WSU Graduate School. In July, Laura will be traveling to Tokyo to begin collaboration with Dr. Toru Miura of the University of Tokyo. In August, Dr. Corley was invited to present her research at the Japan Society for Evolutionary Studies Annual meeting in Fukuoka. She has also been invited to present guest lectures in the Friday Harbor Laboratories course “The evolution & development of the metazoa.”

Dr. Richard Zack delivered the plenary address “Insects an Underutilized Tool—Entomological Diversity on the Hanford Site,” at the joint conference of the Society for Ecological Restoration and Society of Wetland Scientists held in Portland, OR, March 26, 2003.

Dr. Arthur Antonelli was awarded the Distinguished Achievement Award in Teaching by the Pacific Branch of the Entomological Society of America at their annual meeting in Tucson, AZ, in March.

A Master’s student working with Dr. Richard Zack, Diana Johnson, received the “Student Activity Award,” Entomological Society of America (ESA) Pacific Branch, March 2003, and was the Student Paper Competition 2nd Place Winner (MS), ESA Pacific Branch, March 2003. She was also a member of the Linnaean Games Championship Team Member at the ESA Pacific Branch meeting in March 2003. She received an Entomology Travel Scholarship in November. Diana’s master’s research on molecular systematic study of the leafhopper genus *Erromus thrips* project is progressing. Diana also created the permanent display for E. Paul Catts Memorial Lecture, April 2003, and still found time to assist Carol Ramsay in the Pesticide Training Program and volunteer at the 50th ESA Annual Meeting, Fort Lauderdale, FL.
Dr. Carol Sheppard presented the 2003 WSU Honors College invited lecture titled “Science Matters: Evolution and Society,” April 23, 2003. Dr. Sheppard’s request for professional leave has been approved; the sabbatical research for Carol encompasses two objectives, both of which focus on the insect immune system. The first objective is to study the role of genes that suppress the immune response of insects infected with a polydnavirus. The second objective is to examine the role that microsporidia (protozoan) play in Mare Reproductive Loss Syndrome (MRLS), which has caused unusually high fetal abortion rates in thoroughbred horses. Microsporidia are associated with the eastern tent caterpillar (ETC), which has been strongly implicated in MRLS. In conducting her sabbatical research, Dr. Sheppard will gain technical expertise with modern molecular biology approaches.

Dr. Gary Piper, Associate Professor of Entomology, and Daro Palmer, graduate student in entomology, were invited to make presentations on their research at the XI International Symposium on the Biological Control of Weeds in Canberra, Australia, in late April.

The Entomology Club received a $700 WSU Student Programming Grants Fund award to bring in a speaker (Dr. Brian Smith from Ohio State University) for our Student Choice Seminar.

Deidre Prischmann received the Harold and Jeanne Rounds Olsen Writing Across the Curriculum Fellowship of $2,500 last fall.

Bill Snyder and Gary Chang have received word from the USDA-NRI that their proposal “Alternative prey and biocontrol by generalist predators” was funded for $230,000. The grant will fund Dr. Chang’s postdoctoral work for the next 3 years. Dr. Snyder also received funding for a USDA Western Region Sustainable Agriculture grant to support Renee Prasad’s Ph.D. work. Renee was the lead author of this proposal, and will use the funds to examine strategies to improve the conservation of beneficial insects on organic farms. Finally, Prasad and Ph.D. student Cory Straub, co-authored a grant that was funded by the Organic farming Research Foundation, also in support of their conservation biological control work on organic farms.

Dr. Marina Meixner has returned from Germany and is working with Dr. Walter Sheppard on multiple apiary projects. Dr. Meixner and Sally Hasher are managing the apiary program at the research sites throughout the state with help from graduate students Deb Delany, Ph.D., and James Strange, Ph.D. Dr. Sheppard received a $569,000 grant from IFAFS to work on IPM of African Honey Bee Parasitic Mite and is conducting WSCPR projects and continuing his work with the beekeepers in Washington State.

Rebecca Redinger, Principal Assistant for 13 years in Entomology, was awarded her B.A. in pre-law and criminal justice this May. She will continue her work in Entomology. Tentative future plans include attending Law School at the University of Idaho or graduate school in Criminal Justice at WSU. In the WSU program she might explore working with Dr. Faith Lutze and Michael Erp on the criminal relationships between the decline of social capitalism and family dysfunction.

Allan Felsot gave the lead-off presentation in the Fifth Biotechnology Roundtable “Biopharming and Biosafety” which was sponsored by the American Bar Association and the Council for Agricultural Science and Technology. Dr. Felsot spoke at the Donald Danforth Plant Science Center in St. Louis, MO, titling his presentation “Pharmaceutical Farming: It’s Not Your Father’s Agriculture.” Dr. Felsot has been engaged in risk communication about agricultural biotechnology and has traveled overseas to give presentations about his ideas regarding how agricultural biotechnology meets technology meets the goals of agricultural sustainability.

Spring 2003 Student Entomology Awards

Congratulations to Christian Krupke on the WSU Wenatchee campus as he has been named “Graduate Student of the Year” and will receive a scholarship check from the department as well as a
plaque. Christian was also awarded a travel grant for upcoming travel. Dr. Brunner is advising Christian.

Renee Prasad was awarded a travel grant for travel in connection with her research. The committee commented on how impressed they were with her productivity level. Renee is working under the advisement of Dr. Snyder.

Deirdre Prischman received a travel grant for attendance at the ESA meetings. The committee wishes Deirdre continued success in her projects. Deirdre works with Dr. James at the IAREC at Prosser, Washington.

James Strange was awarded a travel grant in connection with his continued research in France. James is preparing for his next departure to France to continue his research project. James works with Dr. Steve Sheppard.

Michael White was awarded a $3,000 Century II research grant to use towards his research project under the advisory of Dr. Corley. He also received a travel grant for upcoming meetings he will be attending.

Cory Straub was awarded a research grant and the committee expressed how impressed they are with Cory's productivity and wish him continued success on his project. Dr. Snyder advises Cory Straub.

Food Science and Human Nutrition

The WSU Dairy Product Development Team has created another winning product! Their newest product, Cheezzlers, won “Most Creative Award” from the Dairy Management Inc. Discoveries in Dairy Ingredients Contest. Cheezzlers has also been selected as one of six finalists in the Institute of Food Technologists Student Association Product Development Competition, sponsored by M&M Mars. The student team will present their product, a poster and oral seminar at the IFT annual meeting this summer in Chicago, IL.

Cheezzlers is an innovation that combines the wholesomeness of cheese, the richness of chocolate, the excitement of natural tropical flavors, and vivid natural colors. Cheezzlers consists of two parts: (1) colorful fruit-flavored Mozzarella string cheese core with white or milk chocolate filling, and (2) three peelable mystery-colored, fruit-flavored “lassos” of string cheese wrapping the core.

Congratulations and best wishes to the team: Christine Alexandre-Zeoli, Shantanu Agarwal, Tinyee Hoang, Seung Yong Lim, Xiaoming Liu, Kirti Sharma, Elly Soeryapranata, and Dr. Stephanie Clark (advisor).

Horticulture and Landscape Architecture

The 2003 Department of Horticulture and Landscape Architecture graduation was celebrated at the department’s annual luncheon held in recognition of graduates and their families. Students, family and friends, faculty, Linda Fox, Associate Dean and Director of Extension, and Dr. Jim Zuiches, Dean of the College of Agriculture and Home Economics, were among the attendees. Twenty-seven undergraduate and seven graduate students received their degrees from the department.

Andrew G. Wright, Horticulture, and Ole Sleipness, Landscape Architecture, were recognized as Outstanding Seniors in the department last spring. Jody Maxwell, Horticulture, received the ASHS Outstanding Undergraduate Student Award. Deborah Baldwin, Torrey Hansen, Andrew Wright, Rebecca Carlson, Ryan Lambert and Ole Sleipness were on the Dean’s Honor Roll.

A recent gift to the Landscape Architecture Program by the Berger Partnership has been used to establish an ongoing lecture series. Tom Berger, founder and Senior Principal of the Berger Partnership, has lectured both in Pullman and Spokane several times over the past few years, and feels strongly that it is important for our students in horticulture and landscape architecture to have opportunities to hear from and interact with professionals who are making contributions to the landscapes of the Pacific Northwest. The grant is for $4,500 for a three-year period. The kick-off for the lecture series was held this past April with a presentation by William Johnson, founder of the internationally recognized landscape architectural firm of Johnson, Johnson, and Roy.

Dr. Virginia Lohr, Professor in Horticulture, is on professional leave to work with national and international leaders in human issues in horticulture in France.

Landscape Architecture welcomes its new faculty member, Jolie Kates, Assistant Professor. Jolie joins us from the University of Colorado at Denver. Jolie received a Bachelor of Science in Conservation and Resources Studies in 1992, a BLA in 1998 and MLA in 1999 from the University of Oregon at Eugene, Oregon. Jolie will be teaching LA 102 Introduction to Computer Graphics in Landscape Architecture, LA 262 Landscape Architectural Design I, and LA 380 Ecological Applications in Design.

Human Development

Kim Weatherford was recognized as Senior of the Year and received the Consumer Sciences Student of the Year Award at the CAHE Awards Banquet, April 12, 2003. Also at the banquet, Tracie Geer was recognized as the department’s first DDP Senior of the Year. Heidi Pascoe was the Human Development Junior of the Year.

Graduate student Heidi Stanton received the 2003 President’s Award. Both Kaycee Bennett and Kelly Kirkness received 2002–2003 Margaret Hard Research Awards ($250 each). Kaycee’s grant was to help evaluate horseback riding programs for children with autism. Kelly’s grant was to help evaluate...
Washington Career and Wage Ladder Study, a wage enhancement program for early childcare providers.

Suzanne Smith won the WSU Vancouver Students’ Award for Teaching Excellence. Mary Deen has accepted a 40 percent appointment to direct the National 4-H Youth Development Practitioner Apprenticeship Program for one year. This Department of Labor program trains professional youth workers through instruction and on-the-job training.

Mary Deen and Louise Parker received a grant from USDA to support the development of high quality, effective programs serving children, youth and families at risk. Two communities in Washington will receive training, technical assistance, and funding to build community capacity. The programs will serve a primarily Latino population in Shelton, WA, and the Slavic community in Spokane.

Chris Blodgett, Brenda Boyd and Tom Power received a grant from the U.S. Department of Health and Human Services: Administration on Children, Youth and Families, to develop procedures for improving instructional quality in Head Start through the systematic collection of educational outcome data. Chris Blodgett also received a grant from NIH to develop and evaluate a program for addressing domestic violence in the workplace.

INSTITUTE OF BIOLOGICAL CHEMISTRY

Rodney B. Croteau was named winner of WSU’s Eminent Faculty Award. The award was created at the request of WSU President V. Lane Rawlins to “honor career-long excellence within WSU’s superb academic community.” Croteau is the third recipient of the highest honor the university bestows on a faculty member.

Croteau was also named this year as one of three faculty members—along with Don A. Dillman and Ralph G. Yount—to the newly established rank of Regents’ Professor.

Norman G. Lewis’s research laboratory received a generous gift from the G. Thomas Hargrove Foundation to create the G. Thomas and Anita Hargrove Center for Plant Genomic Research. The Hargrove Foundation’s $1 million gift brings additional postdoctoral fellows and graduate students into the program, which will accelerate the pace of the functional genomic research, advancing applications with potential to improve people’s lives.

Ronald Nugen, engineering technician lead and scientific assistant, received one of three 2003 Employee Excellence Awards. Ron is responsible for maintaining all complex instruments at the institute. He conducts preventive maintenance and repairs all equipment housed at the IBC, regardless of its age or condition. Not only does he install, maintain, troubleshoot and repair instruments, he also designs and builds new equipment. Faculty, staff and students say the IBC would not function nearly as well without him.

Brent House was named Graduate Student of the Year by the WSU College of Sciences for his work developing new methods for genome scale genetic manipulation of bacteria. Brent has used these techniques to investigate metabolism in bacteria that form nitrogen-fixing symbioses with alfalfa.

Graduate students Anne Anterola, Coralie Halls, Alisa Huffaker and Ann Patten each received the Loyal and Helen Davis Fellowship for 2002.

Sanja Roje, IBC’s newest faculty member, will be on board Fall 2003. Dr. Roje earned a Ph.D. in Molecular Biophysics from Florida State University in 1998, and completed her postdoctoral work in plant metabolism at the University of Florida.

Karen Maertens, long-time WSU employee, retired on April 30, 2003, from the IBC where she had worked the last 14 of her 31 years at WSU.

INTERIOR DESIGN

Program News

The Interior Design Program underwent a site visit by the FIDER accreditation team consisting of professionals from Mississippi State University, Brenau University in Georgia, and Holland, Michigan. FIDER (Foundation for Interior Design Education Research) is an international non-profit organization that accredits postsecondary interior design education programs in the United States and Canada. Its primary purpose is to ensure a high level of quality in interior design education to meet the needs of students, the interior design profession, and society. The site visit took place on March 25, 2003. Exit interviews were very positive, and the Program anticipates a good report. As the Program of Interior Design moves towards Department status it will be one of the first to respond to President Rawlins’ vision for centering the administrative home on the Spokane campus, and will also maintain a strong presence in Pullman. Washington State University is the only FIDER accredited program in the state of Washington.

Faculty

Nancy Blossom joined the Program in July of 2003 as Program Director and successfully led the Program through FIDER accreditation, which will move the Program towards Department status. Nancy chairs the IDEC Council of Fellows, serves on the Accreditation Commission for FIDER and the Executive Board of the Journal of Interior Design.

Catherine Bicknell, Associate Professor of Interior Design, was able to rejoin the faculty in January 2003, and led a special honors class between Spokane and Pullman. She continues to guide graduate students in Interior Design, and is currently working on the publication of a book featuring her photography.

Nancy Clark Brown, Assistant Professor of Interior Design, and Judy
Theodorson, Instructor of Interior Design, and Interior Design graduate student Ronda Mohr, attended a three-day workshop paid for through a fully funded fellowship from FIPSE (Fund for the Improvement of Postsecondary Education), to train design educators in case study methodology. The fellowship was paid for through an “Agents of Change” grant awarded to the University of Oregon.

Tina Johansen, Assistant Professor of Interior Design, won third place in the 2002 Design Educators National Exhibition Competition's category “Visual Art 2-D” with the art piece “Symbols of the Winter Sun.” Professor Johansen was also selected to present at the 2003 IDEC (Interior Design Educators Council) conference in San Diego. She will be giving a research presentation entitled “Visual Communication: An Incremental Approach.”

Robert Krikac, Associate Professor of Interior Design, had two pieces accepted for show at the Design Educator's National Exhibition and was awarded “Best of Show.” In addition, Professor Krikac had four pieces accepted for show at the Design Communication Association National Conference in 2002. He has also had published “Duet—the development of a personal sketchbook” through Loughborough University in the United Kingdom. Professor Krikac presented “Development of an intensive field sketching course” at the Interior Design Educator’s Council Regional Conference, as well as designing the CAHE Christmas card this past year.

Matthew Melcher, Assistant Professor of Interior Design, received a citation from AIA (American Institute of Architects). He also won “Best in Show for Interior Design” at the IDEC International conference in San Diego, CA. This is the second time he has won this award.

JoAnn Thompson, Professor of Interior Design and Associate Dean, was one of two interior design educators recognized by Teknion and IIDA (International Interior Design Association) as Outstanding Educator of the Year. As a result of the award, she and Denise Guerin, Univ. of Minnesota, have co-authored a paper on graduate education in the area of interior design education.

John Turpin was awarded tenure and promoted to Associate Professor of Interior Design. Professor Turpin will be on professional leave this next academic year, pursuing advanced studies at Arizona State University.

Students
Cynthia Goold was appointed to the IIDA National Student Advisory Board and was in Chicago for the national board meeting in June.
Jamie Herring received first place in the 2002 Institute of Store Planners Student Design Competition.
Emily Moses served as the student representative for the Washington State Chapter of the ASID (American Society of Interior Designers) and has been nominated for the Outstanding Student Representative national award.
Darci Rohrbach received second prize for the 2002 ASID Washington Chapter Student Works Award.
Sundi Schmierer, Nate Kappen, Sarah Shears, and Sean Brackett, students from Professor Melcher's class, received honorable mention in the 2002 DYAD Folding Chair Design competition in Fall 2002.

PLANT PATHOLOGY

David Weller, Research Leader, USDA-ARS Root Disease and Biological Control Research Unit and adjunct faculty member, Department of Plant Pathology, is a visiting professor in the Willie Conmellin Scholten endowed chair at the Section Phytopathology, Faculty of Biology, Utrecht University, The Netherlands.

Weidong Chen, Research Plant Pathologist, USDA-ARS Grain Legume Genetics and Physiology Research Unit and adjunct faculty member, Department of Plant Pathology, received a Certificate of Merit signed by ARS Pacific West Area Director Antoinette Betschart citing his “Development of an outstanding and focused research program that addresses critical disease problems with the grain legumes.”

Dr. Hanu Pappu was recently named to the President Samuel H. Smith Distinguished Professorship in Plant Virology and joined the department in October 2002 as an Associate Professor. Pappu has a Ph.D. in Plant Pathology with specialization in plant virology from the University of Alberta, Edmonton, Canada. He did postdoctoral work at the University of Florida, Gainesville, FL, and held positions as Assistant and Associate Professor at the University of Georgia. Most recently, he served as a Staff Biotechnologist at USDA’s Biotechnology Regulatory Services at Riverdale, MD.

Dr. Pappu has teaching and research responsibilities at WSU. His research interests include: elucidating the genetic and molecular mechanisms underlying the infection process of Dahlia mosaic virus, and to develop novel strategies for virus elimination and control. Besides viruses of dahlia, his research focuses on utilizing molecular and biotechnological approaches for managing viral diseases of vegetables and grain crops. Additional information can be found online: http://plantpath.wsu.edu/people/faculty/pappu.htm
Boeing Donates Microwave Technology to BioSystems Engineering

Drying process could one day revolutionize fresh food preservation

Boeing has donated patents to the College of Agriculture and Home Economics at WSU for microwave technology that could now be used to produce new, flavorful, dried fruits and vegetables that are free from additives. This technology was originally designed to dry soybeans.

Called the Microwave Vacuum Dehydration Technology, or MIVAC®, the technology could revolutionize the commercial process for preserving fresh foods. The process integrates microwave energy and vacuum to dry food quickly at low temperatures. The result is lightweight dried products that retain their original color, flavor, shape and nutritional value. Strawberries remain naturally red, for example, and grapes stay tangy and tasty without the use of chemical additives.

“It’s exciting to think that Boeing might make a major contribution to feeding the world,” said Gene Partlow, vice president of the Boeing Intellectual Property Business. “The donation of this patent portfolio represents another advance in Boeing’s efforts to seek out new avenues for use of its aerospace inventions for applications in other industries. More research is needed before the process can be refined for the design of a commercial system. But, ultimately, successful commercial application of MIVAC could lead to improvements in the quality of the food supply and expand the demand for employment in food processing.

“We’re proud to have made this donation to Washington State University, a fine research organization that has the expertise to bring such a commercial application to life,” said Partlow.

The value of the donated intellectual property, including three Boeing patents and numerous documents that provide related know-how for the use of the microwave drying process, has not been disclosed.

“Research into MIVAC technology began in the 1970s at McDonnell Douglas, now part of the Boeing Company, with a view to expanding the utility of vacuum drying techniques developed for space programs and for the curing of composites for our fighter aircraft,” said Fred Wear, a Boeing engineer who has been instrumental in the development of the technology. “Over the years, we have spent some $2.5 million to gather the know-how that has gone into the processing technology and equipment.

“In the 1980s, we designed the microwave apparatus that consisted of the 40-foot-long MIVAC dehydration equipment then being used by Dr. Carter Clary at California State University-Fresno,” said Wear. Dr. Clary is now a scientist with Washington State University’s Agricultural Research Center and an assistant professor in the Department of Biological Systems Engineering at Washington State University.

The possibilities for the technology’s applications, he said, have ranged from the drying of medical waste, removal of toxic solvents from waste, and preparation of pharmaceutical products to the killing of insects in grains.

Dr. Clary, the principal investigator of MIVAC research at WSU, worked with the development of the technology for some 20 years. He said, “MIVAC introduces a revolutionary way of uniformly heating fruits and vegetables so that the moisture vaporizes from all areas of the food product simultaneously. The benefits of the process include rapid, low-temperature dehydration without changes in color, flavor, appearance or nutritional value.

“Dried fruits, such as strawberries, exhibit a brilliant red color,” he said. “Bananas have a crunchy, fresh taste and grapes maintain a tangy, fresh flavor—all accomplished without the use of added preservatives.”

Moreover, it was found that MIVAC technology produces food quality superior to that of freeze-dried products, but at a cost that is only a little more than the traditional air-dried process. Its most likely application, he said, would be for cereals, snacks, nutritional bars and other reconstitutable fruit-based products.

For more information, contact Dr. Clary at cclary@wsu.edu or call 509-335-6647.
A new potato developed by scientists at Washington State University and colleagues in neighboring states, could help boost potato yields by 10 percent while reducing growers’ production costs by as much as 30 percent.

The new potato, which was unveiled at the Washington State Potato Conference in February, has increased resistance to races of a plant pathogen that causes a disease called “late blight.” The disease, which caused the Irish Potato Famine in the 1840s, has been kept in check for years by applications of fungicides.

Late blight has re-emerged as a significant problem in almost all production areas in the United States due largely to new aggressive strains of the pathogen *Phytophthora infestans* that causes the disease. The bred-in disease resistance of the new potato should enable growers to cut fungicide applications by half.

The new potato is the culmination of a decade of work by scientists in the Tri-State Potato Variety Development Program. This collaborative program includes scientists from Washington, Idaho, Oregon and the USDA Agricultural Research Service.

Debra Inglis, Extension Plant Pathologist at WSU Mount Vernon Research & Extension Unit, conducted the laboratory and field evaluations that determined the new potato has improved resistance. Although some late blight may develop on the plant, disease is limited and spreads slowly.

“By accepting some low level of disease, we are better able to select desirable yield and processing characters in a plant and then manage the disease with fewer fungicide applications,” Inglis explained.

The new potato is suitable for both fresh and processed uses and is suitable for potato growers using conventional, reduced and organic fungicide spray programs. Potatoes are a big business in Washington, the nation’s second leading potato producing state. Last year, the state’s growers harvested a crop worth more than $550 million. Processing and retailing turns the raw crop into a $1.5 billion dollar enterprise. Food processing in Washington employs thousands of people, but is dependent on farmers being able to produce the crop.

The new potato is going through final approval processes and could be available to growers for the 2006 growing season.
Two definitions found in Webster’s for the word crossroad are “a central meeting place” and “a crucial point where a decision must be made.”

Thus, the title of this year’s annual conference of the National Agricultural Biotechnology Council was especially apt: “Agricultural Biotechnology: Science and Society at a Crossroad.” The NABC 15 conference was held in Seattle in June, co-hosted by Washington State University and Oregon State University.

In addition to the usual cadre of scientists and academics among the 170 participants in NABC 15, both the program and the audience included a diversity of viewpoints about the role of GM (genetically modified) crops in the future of agriculture.

“One of our objectives was to bring both sides to the table for dialogue,” said Sandra Ristow, associate director of WSU’s Agriculture Research Center and co-chair of the conference planning committee.

University of Washington professor Phillip Bereano, an expert on the ethics of genetic engineering and noted GM skeptic, praised conference organizers, saying it was the first time in NABC’s fifteen-year history that the organization had balanced its program with speakers from both sides of the biotechnology debate.

Despite divergent viewpoints, participants quickly agreed that the debate has moved beyond the science to issues of environment, sustainable agriculture, politics and economics.

Karla Chambers, co-owner of the 2,000-acre Stahlbush Island Farms in Corvallis, Oregon, said her farm sells products throughout the United States and exports to 14 countries. She told a conference breakout session that the science and promise of GM crops are meaningless if the marketplace won’t accept them.

“The first question my customers ask me is whether our crops are GM free, and whether we can document it,” she said. “If I can’t assure them that we have no GM contamination, I lose a customer.”

While the conference didn’t resolve the contentious issues surrounding biotechnology, advocates for differing positions came away with a better understanding of each other’s viewpoints.

As NABC wound to a close, Ralph Cavalieri, director of WSU’s Agriculture Research Center commented, “I think we just raised the bar for future NABC conferences.”
Nutrition experts advise us to eat a variety of foods to get the essential nutrients our bodies need. To thrive, crops need healthy diets, too. That’s where Joan Davenport comes in.

Davenport, a soil scientist at the WSU-Prosser Irrigated Agriculture Research and Extension Center and member of the faculty of the crop and soil sciences department, conducts research on soil fertility and plant nutrition on irrigated crops grown in the Yakima and Columbia valleys.

“What I really try to do,” she said, “is blend what’s going on in the soil, in terms of how plant nutrients become available and how plants access and use them, and how efficient and effective plants are in terms of both nutrient and water intake.”

At stake are not only the health and productivity of the crop, but also the grower’s pocketbook. Fertilizer applications can compose 30 percent of the costs of producing some crops, according to Davenport.

The majority of her work is with perennial crops, such as grapes and sweet cherries, which she finds both challenging and rewarding. “In perennial crops, anything we do in terms of nutrient management actually doesn’t influence the crop this year,” she said. “It will influence it for two or three years. It means that research has to be longer term because a one-year project won’t give you any meaningful answers.”

This summer, she and Bob Stevens, an extension soil scientist, embarked on a project to update an old extension fertilizer guide for grapes.

“One of the problems we face in Washington is that our fertilizer guides are old,” she said. “They were developed in the ’60s and ’70s. As a result, the majority of wine grape growers are relying on standards from California for assessing their plant nutrient status.

When the now dated guide was written, most growers depended on furrow irrigation to water their crops. While furrow irrigation still dominates production of juice grapes, 40 percent of the state’s wine grape acreage is now under drip irrigation.

Davenport and Stevens applied different rates of nitrogen through cooperating grape growers’ drip irrigation systems crops, a process called fertigation. Their primary goal is to determine the best time to test plant tissue and identify which tissues to test. A secondary goal is to determine which nitrogen fertilizer rates are optimal on the two different soil types in which the majority of Washington wine grapes grow. The project is expected to take three to four years.

While Davenport is able to do some research on station, the majority of her work takes place in growers’ vineyards and fields. “Growers have been very welcoming about letting us come out and either put on different fertilizers or try different practices,” Davenport said.

This past summer, Davenport and Stevens started another project which may facilitate production of organic grape juice, a growing segment of the consumer market which is translating into premium prices for growers.

“We’re looking at using different kinds of legumes, which would be nitrogen fixing, as cover crops,” she said. “Cover crops could be incorporated into the soil at different times during the growing season to try to meet nutrient demand.”

Davenport and Stevens are testing a couple different legumes at a commercial organic vineyard. They also are comparing their organic treatment side-by-side with conventional fertilizers and with no fertilizers at the university’s Roza research unit to find out what worked best and how organic treatments worked in comparison with what a conventional grower would be doing.

Davenport and Stevens hope to develop guidelines for organic growers offering options other than animal manure as a fertilizer source.

Helping Growers Squeeze Profits Out of the Soil

BY DENNIS BROWN
March came in like a lion for WSU’s fledgling viticulture and enology program, bringing with it $174,900 in financial support.

About 125 people attended the March 1 “Celebration of Washington Wines” gala auction in Redmond, bidding on items ranging from a “cook’s tour” of Italy to a football weekend dinner for three couples at the home of President and Mrs. Rawlins. Special bottles of wine donated by some of Washington’s premiere wineries attracted big bids.

The auction proceeds included a donation from Stimson Lane Wineries, parent company of Chateau Ste. Michele and Columbia Crest, of $50,000 in vineyard rootstock to a program at WSU’s Irrigated Agriculture Research and Extension Center near Prosser.

Ted Baseler (’76 Communication), Stimson Lane president and CEO, pointed out that the Washington wine industry is one of the few outright success stories in the state’s economy right now. In two decades it has grown from a dozen wineries to more than 200. An independent analysis for the Washington Wine Commission valued the wine industry’s impact on the state economy at $2.4 billion, and growing.

“We know these are tight times for the state budget,” Baseler said. “As we request vital state funding for a viticulture and enology academic program, we want to show that the wine industry is putting up major financial support as well.”

The program currently offers a two-year certificate program in grape growing and winemaking through the community colleges in Walla Walla, Tri-Cities, Yakima and Wenatchee, and a four-year program at the Pullman and Tri-Cities campuses.

At the auction, WSU president V. Lane Rawlins said one goal of the academic program is to train and educate young people from within the state to fill jobs in the industry that are currently being filled through out-of-state recruitment.

“There is no reason why the growing number of jobs in our state’s wine industry can’t be filled by young people educated right here in our state,” Rawlins told the crowd. “This is a need that our higher education system can meet.”

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SHARE YOUR NEWS WITH CLASSMATES

What have you done recently? Share your news with classmates by filling out the form below and mailing it to: Connections, CAHE Alumni & Development Office, Washington State University, PO Box 646228, Pullman, WA 99164-6228. Or, e-mail your information to: nitcy@wsu.edu. Please type or print clearly.

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Your News: (Use additional paper if necessary)


Throughout the past century, home economics at WSU has broken new ground at the state, national, and international levels while responding to our world’s changing needs. WSU Home Economics faculty were pioneers a hundred years ago; they remain pioneers today.

In 1903, Washington State Agricultural College opened the first Domestic Economy program in the state. The impetus for this new degree program went back to the late 1800s when pioneer women stoked the fires of the growing home economics movement. In 1897, at the first annual meeting of the Washington State Federation of Women’s Clubs, the president recommended the study of child nature and home economics. These women were open-minded and eager for science that would contribute to the betterment of their homes and families. Similar sentiments sprang up around the nation.

A common myth about home economics is that the scope consists solely of basic cooking and sewing. From early in its history, the field of home economics went beyond those basics. Eighty-seven years ago, Agnes Craig, Department Chair, wrote to WSU President Holland and argued for a separate college for Home Economics and described the history to date of the department.

In that letter dated 1916, Craig wrote, “Less than a decade ago, it was merely cooking and sewing, then it was domestic science because someone injected a little chemistry and sanitation in it. Next came some art and then a few dreamers began to translate the work into terms of social economics involving a wider field of science and art which contributes greater stability and substance to this finer ideal of the homes of the future.”

President Holland was convinced. WSU had broken new ground by opening the first Department of Domestic Economy in the state in 1903, and went even further to organize the first college of Home Economics in the nation in 1916.

Other pioneering efforts from the early 1900s include national recognition for curriculum development in home economics and in 1914, opening the first home economics practice cottage west of the Mississippi.

The 4-H program in Home Economics at WSU also saw some firsts in the early 1900s. Guess how long it took the very first women’s 4-H club in Washington to get to their first country fair in Skamokawa, Wahkiakum County, in 1915? It took members of the Seal River School Canning Club four hours on the Columbia by fishing boat to get to their county seat. But, get there they did and by doing so opened the way for the many thousands of 4-H members who would feel the excitement of and learn from participating in shows, contests and exhibitions at county fairs in the decades since.
Some of the contributions by Home Economics at WSU in the past one hundred years are surprising. For example, during World War I, home economics students served over 17,000 meals to hundreds of soldiers-in-training stationed at WSU who were sickened by an influenza outbreak.

Other contributions are sobering. After the Hanford planned releases in the 1950s, food scientists analyzed skim milk powder for radioactive contamination.

Some initiatives give us hope, such as the research on at-risk children to identify and address learning and social behavior problems.

Projects like the apparel research investigating the symbolism in dress of the Nez Perce connect us to our past and enrich our cultural diversity.

Still other projects inspire us, such as how WSU helped a one-woman home-based business produce cheese for the Latino market. This cottage industry had been shut down because of unsafe manufacturing practices. WSU provided training in food safety manufacturing and got one more home-based business up and running, one more life touched by Home Economics at WSU. This nationally recognized program, like so many others at WSU, has been a model for similar projects in other states.

Services and outreach of home economics did not occur in a vacuum over this past century. In the past one hundred years, sweeping changes transformed the landscapes of our counties, our state, and our nation.

Throughout the two world wars, the Great Depression, Rural Electrification, growing consumerism, farm mechanization, the women’s movement, energy crises, the changing family structure, the escalation of costs for housing and health care, and the electronic and information ages; the Home Economics faculty at WSU responded to changing needs. The three departments within Home Economics (Apparel, Merchandising and Interior Design; Human Development; and Human Nutrition and Food Science) have consistently broken new ground and served as pioneers in our changing world.

**Apparel, Merchandising, and Interior Design (AMID)**

Gone are the corsets that once artificially forced women’s waistlines to eighteen inches. As the women’s movement fought for voting and workplace rights, women also began demanding clothes that were comfortable and fit their bodies.

Dr. Linda Arthur, Chair of AMID, reports that, “This trend continues today. Women of the twenty-first century want clothes that fit them—not a ‘Barbie’ idealization of what a woman’s body should look like.” WSU faculty in Apparel, Merchandising and Interior Design are working on the cutting edge to provide information for pattern sizes that are based on measurements from real bodies. They’ve also been recog-
Technology at WSU Home Economics—*THEN and NOW*

Excellence in education, outreach and teaching has always been a part of WSU Home Economics, but one thing that has changed in the past 100 years is technology. Over the decades, WSU has always offered top-notch equipment for education and research for students and faculty. But, here are just a few ways technology used by the different departments has changed over the years:

* THEN...  

**Kitchen lab in early 1900s.**

**Hand sewing dresses for $1 a dress in early 1900s.**

**Lab school child learns about a typewriter in the 1960s.**

**Dr. Patricia Fisher and student Erin Ward use computer-aided embroidery design.**

* ...NOW...NOW...NOW...NOW... *
computerized measurements. WSU faculty are collecting body scans to help clothing manufacturers turn those body size measurements into clothing that fits.

The AMID Department has also tested new fibers or fiber combinations over the years including studies of heat retention on wool and cotton blended blankets in 1935; providing information to help develop rayon for the apparel market in 1944; and testing new clothing fibers for flammability and environmental impact in the 1950s.

In merchandising, faculty of AMID pioneered new avenues of data mining to help the retailers both here and abroad find nuggets from the plethora of available data which can be used in making key decisions affecting their businesses.

Interior Design, like other components of AMID, was also affected by the women’s movement and more women working outside the home. According to Dr. JoAnn Thompson of AMID, “In the early 1900s, the field of interior design focused almost exclusively on helping women decorate their own homes. Back in the Victorian years, this frequently meant that women developed skills in the decorative arts in order to display the wealth and help establish the social position of the male head of household.”

Today, professionals in interior design must take an exam to be certified as a professional interior designer. These professionals design work spaces, restaurant interiors, hotel rooms, airports, child care and a host of other facilities. Interior designers consider the health, safety and welfare of the people who will live and work in the spaces they create. Quality of air space is a concern as is how the space meets the needs of people with disabilities. All spaces must meet building codes, so interior designers need to understand these. Interior design has become a very technical arena. Even though it has branched out in many different directions, the decorative arts—its root—is still very much a part of the profession.

One aspect of work at WSU related to interior design that may become a model for other states is the well-praised Interdisciplinary Design Institute. This Institute allows students to work in teams with students from other disciplines similar to how they will work in the real world. Students learn to think “out of the box.” This is one of the first successful models for this type of effort in the nation.

WSU students and faculty in Apparel, Merchandising, and Interior Design have repeatedly won national and international recognition for their work.

Human Development

The services of the Human Development Department span a lifetime, from childhood to old age. Human Development serves individuals as well as families. According to Dr. Tom Power, Chair of the Human Development Department, “One of the most significant changes that affected our department in the past one hundred years was the changing structure of the family.”

Back in the days of Domestic Economics, services were provided primarily to two-parent families with several children. The 1960s and beyond saw...
more teenage parents, escalation of divorce rates resulting in more families headed by single parents, more women in the workforce, increased use of child care, and increasing numbers of grandparents raising children.

One effort to serve the needs of these new kinds of families involves working with other states to examine the problems in the child care workforce and test possible solutions. Children in divorce situations are the beneficiaries of another WSU effort that resulted in a course that provides information to parents on helping children caught in the middle when their parents divorce. This course is now court-mandated in several Washington counties.

Other progressive research involves learning about how girls and boys are aggressive in different ways. The study is finding that while boys engage in more physical aggression such as hitting and shoving, the targets of girls’ aggression are more likely to be their classmates’ relationships with others.

An unprecedented number of children are being raised solely by their grandparents. These children typically land in the homes of their grandparents because of drug abuse by the parents, AIDS, neglect or abuse, or because their parents are in prison. One research effort currently underway at WSU uses a national data base to determine to what extent child behavior problems in these grandchildren contribute to elevated levels of depression in the grandmothers.

Home economics education in secondary schools changed dramatically over the century. In the early 1900s, the program emphasized food preservation, sanitation and cooking, but now covers a much broader range of issues including parenting, decision making, life skills, career development, leadership, nutrition and exercise. WSU adopted one curriculum specifically to serve the needs of today’s teenage parents called “Graduation, Reality and Dual Role Skills.”

In international education, WSU professors worked through U.S. AID to strengthen the home economics programs at colleges in Pakistan and Indonesia.

The world wars also impacted Human Development at WSU. In World War II, WSU Human Development researchers studied work simplification for tasks in the home for working “Rosie the Riveters” and for farm wives who needed improved methods to handle increased farm production.

During the energy crisis in the 1970s, WSU faculty investigated the acceptance of various energy alternatives to energy use by consumers. When the cost of single dwelling housing escalated, faculty developed consumer information accepting various alternatives for family housing. In the 1990s, when needs for housing for elderly people increased substantially, researchers at WSU collected information from those nearing retirement for their housing preferences.

In the early 1960s, before Head Start, awareness was increasing about the need to provide early childhood education to migrant farm workers. WSU teachers...
traveled with migrant workers beginning in Texas, and staying with them through the long route to Washington State, providing critical education and skills to their children along the way.

Today, faculty in Human Development still provide instruction to many students at a distance, but now it doesn’t involve physical traveling. Distance Degree Programs use Internet and video capabilities along with top-notch materials to provide primarily non-traditional students with interactive education they might otherwise not be able to access. A Bachelor of Arts is now offered in Human Development through distance learning. The distance program serves students from Washington, other states and nations.

**Human Nutrition**

In 1913, home economists joined other extension specialists and traveled for three weeks on the Northern Pacific Railway, providing nutrition-related information to crowds around the state on the “demonstration train.”

During World War I, WSU nutrition experts helped meet the need for more production and preservation of food through both research and outreach.

The 1960s saw a major change in WSU’s program to train nutrition experts. Also in the 1960s, the costs of hospital care escalated dramatically.

Individual hospitals could no longer afford to provide on-site training for dietitians at their institutions. WSU filled the need by expanding training in this field. Dietitians are nutrition experts and today’s graduates work in a wide variety of settings including health care, business and industry, public health, education, research, fitness centers, school and university food services and private practice.

According to Dr. Linda Massey, “The most significant change in the last hundred years in Human Nutrition and Dietetics is that in the earlier part of the last century, the primary focus was on treating the sick. Now the emphasis is on prevention.”

This focus on prevention is not only at the state level, but also at the federal level. Beginning in the 1970s, significant numbers of graduates of the Human Nutrition program at WSU became employed by the federally-funded WIC program which focused resources on high-risk low income women. Beginning in the 1990s, WSU-trained dietitians began meeting the demand for nutrition experts in another prevention program—the Meals on Wheels programs for seniors.

Helping minorities improve their nutrition is another focus area of Human Nutrition. This involves studying traditional diets and helping modify eating patterns without abandoning historic cultural values. According to Margaret Viebrock, who served for thirty years as an extension agent based in Waterville, Douglas County, “Sometimes minorities can eat healthier by returning to abandoned practices and learning to eat with moderation.” Viebrock encourages Spanish-speaking families to eat more of their native foods, like salsa, which is very high in vitamins.

The way food is processed has changed dramatically over the last one hundred years. In the 1970s, due to increasing concerns about the nutritional content of food, WSU dietitians assisted the federal government in implementing food labeling.

Researchers at WSU have provided leadership on a broad range of human nutrition issues. One study documented that nursing staffs of five skilled nursing facilities in Washington lacked adequate knowledge to prevent protein-calorie malnutrition, which affects as many as eighty-five percent of people in nursing homes and is linked to increased death rates. The study identified topics and approaches for effective in-service training.

In another study which received national attention, WSU researchers documented that too much soy in the diet could lead to kidney stones because oxalate can bind with calcium in the kidney to form stones. Other cutting edge work includes a study on a vitamin helpful to smokers and another study focused on the links between diet and cognitive behavior.

**Food Science**

Do you know how Cougar Gold cheese got its start? WSU’s famous award-winning cheese was developed
in response to a need in World War II for improved methods of processing and storing cheese that would make it easier to ship to soldiers overseas. WSU food scientists invented the process of using metal cans for storing cheese which met the needs of World War II and is still one of the unique elements of great tasting Cougar Gold cheese today.

Do you know who encouraged the planting of grapes which launched the profitable wine industry in our state? A horticulturist stationed at the Prosser Experiment Station and a food scientist at Pullman collected data and provided recommendations to the early commercial wineries. But, the job of food scientists at WSU is far from complete when it comes to Washington’s wine industry. Faculty continue to test products, experimenting both with the process of making wine as well as developing new grape varieties.

According to Dr. Lloyd Luedecke in the Department of Food Science, “While Food Science is more often associated with Agriculture and the field of Human Nutrition is more often associated with Home Economics, there is a great deal of overlap, collaboration, and cooperation. For example, information generated by food scientists is often disseminated by human nutritionists.”

Dr. Luedecke explained that, “Two events which had major impacts on the work of food scientists were the increase of mechanical refrigeration in the 1930s and the growing increases in the number of large mechanized farms from the 1950s on.” Both developments resulted in the need for food scientists to evaluate food processing methods to assure that the food is safe and the nutritional value is maintained or enhanced.

In the 1960s, WSU provided assistance to the Spokane County Health Department in establishing one of the first, if not the first, mastitis control program in the U.S. Minimizing mastitis infections increased the milk production from cows and also provided a higher quality of milk to the processing plants and consumers. Currently, WSU is a national leader in developing food processing methods that do not use heat in order to retain more of a food’s nutritional qualities.

Another major development that affected food scientists is the advent of microbiological testing which makes food testing much quicker.

Of course, WSU food scientists are hard at work testing new types of wheat including varieties for the Asian market as they study protein content, milling quality, how the variety reacts when made into dough and many other variables as well. Back in the 1930s, WSU faculty broke new ground in developing a type of wheat that used less straw so that more of the plants’ growing power could be funneled to the wheat seed. Many other innovations followed.

Pioneers of Tomorrow

These are the pioneers of yesterday and today. What about the pioneers of tomorrow? We look to students for leadership into the future, but escalating costs of higher education have closed the doors to many seeking college degrees. Scholarships in the fields of home economics make a difference. For some students, the availability of these funds will determine whether or not they can attend WSU.

You can join others who have made contributions to scholarships that help shape the future. To support or establish a scholarship fund for Home Economics, return the enclosed envelope or contact CAHE Alumni and Development Office at 509-335-2243, or email cahealumni@wsu.edu.

The Centennial Celebration

For ten decades, WSU’s Home Economics program has continued the commitment to the individual, the family, and the home while expanding its focus to include a wide array of services including those that stretch
beyond the home kitchen to hospital food services where human nutrition experts work; beyond the management of the home to management of hotels; beyond the home nursery to child care centers; beyond the home seamstress to fashion houses and retailers; and beyond home decorating to designing workplace interiors.

Dr. JoAnn Thompson of AMID offers her perspective on Home Economics at WSU, “At Washington State University, Home Economics is a vibrant and exciting area of study which trains individuals to take leadership roles in business and industry, while maintaining concern for people as social beings as they interact with various behavioral structures and environment.”

As the science in home economics deepened from 1903 to 2003, Home Economics faculty and students have continually served as pioneers and leaders in our everchanging times.

Join us to remember and celebrate one hundred years of Home Economics at WSU. The upcoming Centennial Celebration is a chance to meet old friends as well as see firsthand how home economics has changed over the years.

The gala event will include tours of home economics facilities, the chance to see students and faculty in action, the Cook’s Tour presentation, interest area gatherings around technology and other topics, receptions and an evening banquet. Conference dates are September 25–27, 2003. Mark your calendars. The full agenda appears below.

To receive registration materials for this exciting Centennial Celebration, return the enclosed envelope, or contact Britta Nitcy at 509-335-6479, nitcy@wsu.edu.

Happy Centennial and here’s to another hundred years of excellence in service!

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**Home Economics Centennial Highlights**

**THURSDAY, SEPTEMBER 25, 2003**

1–7 PM  Registration Check-In—Lewis Alumni Centre

- Walk the Campus—memory time

4 PM Centennial Kick-off & Reception—Lewis Alumni Centre

- Welcome by the Provost and Dean
- Meet old friends and renew memories
- Meet our current faculty

Dinner on your own

**FRIDAY, SEPTEMBER 26, 2003**

8 AM Registration Check-In—CUB Mezzanine

9 AM Scholarship Frames the Future

- Understanding Brain Development—The Role of Dolls and Play

**SATURDAY, SEPTEMBER 27, 2003**

9 AM Looking to the Future

- Technology forum: New Environments for Teaching & Learning
- Distance Learning and new classroom opportunities
- Closing brunch featuring A Century of Scholarship for our Future
Students and Employees Recognized at 44th Annual CAHE Awards Banquet

BY DENNIS BROWN

Students, faculty and staff of Washington State University’s College of Agriculture and Home Economics were recognized at the 44th annual college awards banquet in April.

Kathryn DeFrancesco, a senior from Mountlake Terrace, was named the Aggie of the Year. The award recognizes the top agriculture student overall in the college. After graduation, the animal sciences major plans to enter veterinary school.

Kimberly Weatherford, a senior from Edgewood, was honored as Family and Consumer Scientist of the Year. After graduation, the human development major plans to pursue a position with Head Start as a preschool teacher.

Lisa Appel, an apparel, merchandising and textiles major from Endicott, and Jeannie A. Ellsworth, an agribusiness major from Captor, were recognized as the Capital Press Outstanding Juniors in family consumer sciences and agriculture.

Abigail Kammerzell, a sophomore from Colfax, was named Freshman of the Year. The award recognizes achievements from the student’s previous academic year. Kammerzell is majoring in agricultural communications.

Kristen A. Johnson, associate professor of animal sciences, received the R.M. Wade Award for Excellence in Instruction.

“She always goes the extra mile to help students excel,” one student wrote in a letter supporting Johnson’s nomination. Another added, “She has been a top-quality professor and friend to many students at WSU. It is rare to find a professor who takes it upon herself to become available to all students, whether it is for academic advice or simple conversation.”

Mark L. Nelson, associate professor of animal sciences, received the college Excellence in Advising Award. Nelson has advised 147 undergraduate and graduate students over the past six academic years.

Current and former students writing in support of his nomination praised him for taking time to listen to them and develop a rapport. “I truly appreciated the time he took to help me through a tough decision making process,” one wrote.

Nelson joined the WSU faculty in 1984.

The annual Faculty Excellence in Research Award went to Boon P. Chew, professor of animal sciences.

Chew, who came to WSU in 1979, is a recognized world leader in the field of nutritional immunology. His research takes a multi-disciplinary approach to the study of the role played by carotenoids in immunity, cancer and reproductive physiology.

Carotenoids are naturally occurring plant pigments. They constitute a significant component in the diets of both herbivorous animals and humans.

It was previously believed that carotenoids merely served as a Vitamin A precursor. Chew has demonstrated that carotenoids possess specific functions that enhance immunity, inhibiting mammary cancer growth.

The college’s Excellence in Extension Award went to Robert G. Stevens, extension soil scientist. In a letter

The 44th College Awards Banquet was held in CAHE’s recently remodeled historic Livestock Pavilion.
nominating Stevens for the award, a colleague wrote: “Over the past 18 years, he has made a very significant contribution to WSU, to farmers and other client groups throughout the state and soil management on a national level as well.”

Stevens, who is stationed at the WSU Prosser Irrigated Agriculture Research and Extension Center, has conducted field research on five of Washington’s top 10 agricultural commodities. Over the past 17 years, he has made 567 presentations to various groups covering a broad spectrum of topics, including contamination of heavy metals in fertilizers, an issue that received widespread attention in the media in the late 1990s.

In response to that issue, Stevens and fellow soil scientists in Pullman and Puyallup developed concurrent research in key crops to determine the response of the crops to uptake of heavy metals. Stevens played an integral role in the design of the research and was responsible for implementing the project on irrigated crops.

Carolee N. Armfield, administrative manager in the food science and human nutrition department, received the college Administrative Professional Staff Excellence Award.

In a letter nominating her, Ray Wright, interim department chair, wrote, “She is one of the most effective staff members I have worked with during my 20-year tenure at WSU.” Armfield supervises the office and clerical staff, oversees budgets for the department’s 60 to 80 accounts and helps faculty prepare grant proposals. Outside of work, she has been active in the Pullman Delta Gamma sorority alumnae, serving as both an officer in the alumnae association and on the House Corporation Board. She recently received the national Cable Award for service from Delta Gamma.

Armfield has been with WSU for 23 years.

Debra Marsh received the college Classified Excellence Award.

Marsh, a senior secretary in the crop and soil sciences department, facilitates programs, budgets and interaction with clientele of Pullman-based crop and soil sciences extension faculty and their research and technical staff. In addition, she supports the department’s teaching faculty on electronic Web page design, media support and departmental seminars. She also coordinates three major departmental field days.

“Debbie is an outstanding employee who emulates excellence through her enthusiasm, technical ability and productivity,” a nominator wrote.

Marsh has been with WSU 21 years.

Jerry E. Weber, maintenance mechanic lead in the animal sciences department, received the Classified Staff Technical Excellence Award.

“Through innovative procurement and skillful fabrication of needed equipment at minimal costs, Weber has saved the university thousands of dollars during his career,” Weber’s supervisor wrote.

Outside of work, Weber is a member of the Colton City Council, active in the Knights of Columbus and has coached softball and baseball.

WSU faculty and Pullman-based U.S. Department of Agriculture scientists participating in the regional PM-10 Wind Erosion Air Quality Project received the college Team Excellence Award.

Since 1993, the multi-agency, multi-disciplinary team of faculty and staff from WSU, the University of Idaho, Oregon State University and the USDA Agricultural Research Service, has been conducting research that has led to a greater understanding of the physics of soil erosion in the Columbia Basin Plateau.

Research has linked high levels of particulate matter of 2.5 microns to 10 microns in size to strokes and heart disease.

“This team project is one of the first where the environmental, agriculture, research and agency communities have successfully worked together in addressing an environmental, agricultural and health-related issue,” wrote, David Bezdiceck, professor of soils.

At the same banquet, awards were presented to the top students in each class. In addition, the names of 78 students were added to the Dean’s Honor Roll and more than $447,000 in scholarships were awarded to 352 students.
A BRIEF HISTORY OF THE PAVILION

The Pavilion was originally built as the Judging Arena and has stood the test of time. Here are a few interesting facts about the Pavilion.

- Built in 1933 from first growth timber.
- The last of our agricultural buildings from the early days of Washington State University—still in use!
- Serves many student organizations and activities including the Back to School BBQ, Swine Sale, and Horticulture Club’s plant sales.
- Classes have been held here for nearly 70 years.
- Contains restroom facilities for Rugby field.
- Is a piece of the College’s Land-Grant History.

FUTURE PAVILION PLANS

Following the Save The Old Pavilion (STOP) Campaign, the building, which was to be demolished, is now being restored. A committee was formed by Agriculture and Home Economics Student Senators with the help of the CAHE Alumni and Development Office to establish an endowment that will be used to further remodel and maintain the Pavilion. In the future we hope to use the Pavilion to host banquets, hold club meetings and activities, and have a place for students, staff and faculty of the College of Agriculture and Home Economics to gather in a social atmosphere.

GIFT OPPORTUNITIES

There are numerous ways in which you can contribute to the restoration of the historic pavilion. Here are a few options:

### DONOR PLAQUES

An area in the Pavilion will feature friends of the Pavilion. Donors who contribute will have their name and a brand of their choice on display.* Individuals can display either their ranch brand or the Cougar emblem.

Donor Plaque .................................. $500.00
(2 lines of text and brand or Cougar emblem)

### PAVILION WATER COLOR PRINTS

Created by Robert Krikac, prints of this water color depict the newly restored Pavilion in its original appearance. As a limited edition, each matted (18 x 20”) print is numbered and signed by the artist.

Limited Edition Pavilion Print .......... $125.00

### AUTHENTIC PAVILION PENS

Made from the original wood of the Pavilion, these pens feature the name “Washington State University Pavilion” and a Cougar emblem. You also have the option of purchasing a matching pen box made of the same wood, also decorated with the Cougar emblem.

Authentic Pavilion Pen ...................... $75.00
with a matching engraved box ...... $125.00

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**PAVILION MEMENTOS ORDER**

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Please mail to: CAHE Alumni & Development Office, Washington State University, PO Box 646228, Pullman, WA 99164-6228. Questions? Email nitcy@wsu.edu or call 509-335-6479.

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*If you would like to order a donor plaque, a separate order form is necessary. Please return this form and we will send you the information required.
Audrey Helen Ensminger, ’43, presented a $250,000 check to WSU President Lane Rawlins on April 11 to support ongoing efforts to renovate the college Livestock Pavilion

“The Save The Old Pavilion Campaign was started to preserve the Agricultural Pavilion as a symbol of history and pride for the College of Agriculture and Home Economics,” said Patrick Kramer, executive director of development for the CAHE. The building was to be demolished and is now being restored with both private and public money.

The Agriculture and Home Economics Student Senate and CAHE Faculty formed a committee with the help of the CAHE Alumni and Development Office to establish an endowment that will be used to further remodel and maintain the pavilion.

There are many visions and ideas for the use of the pavilion. In the future we hope to use the pavilion to host banquets, hold student club meetings and activities, and have a place for students, staff and faculty of the College of Agriculture and Home Economics to gather in a social atmosphere.

In 1941, Marion Eugene Ensminger married Audrey Helen Watts of Winnipeg, Canada, whom he met at the University of Minnesota, and the two formed an enduring team. Mrs. Ensminger brought degrees from the University of Manitoba, and later WSU, to their publishing ventures. The Ensmingers are known around the world for their educational programs and publications on animal husbandry. M.E. joined the Washington State University faculty in 1941, and became chair of the animal science department in 1944. Ensminger served as chair until 1962. The animal science department later merged in 1965 with the poultry and dairy departments to form the current animal sciences department.

The Ensmingers spent 21 years at WSU. During that time Audrey and M.E. authored several world renowned textbooks. After they left WSU in 1962, the Ensmingers created the Agriservices Foundation. The foundation’s stated objective was to foster and support programs of education, research and development for the effective application of science and technology to the practice of agriculture for the benefit of mankind. The foundation was largely supported by royalties from the many books that the Ensmingers authored. M.E. was president of the Agriservices Foundation from 1962 until his death in 1998. He conducted seminars, or ag-tech schools, in over 69 countries.
IN MEMORIAM

Anderson, Gladys M.—’34
Bishop, Fae C.—’36
Blair, Elaine J.—’49
Bond, Cecil R.—’36
Connacher, Michael—’59
Gibbs, Ethelyn—’37
Hammett, Dorothy P.—’31
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Malloy, Benjamin S.—’27
Nelson, Della—’58
Nutting, Mildred—’30
Rogers, Rhea—’56
Schmidt, Robert—’53
Schroeder, Twila—’61
Shipe, Barbara F.—’38
Stack, Frances—’40
Traneth, Clifford—’40
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Father of Washington Wine Industry Dies

BY JODI FREDERICK

Dr. Walter Clore, “Father of Washington’s Wine Industry,” died Feb. 3 in Yakima at the age of 91. Determining where premium wine grapes could be grown in the vast semi-desert of eastern Washington was among Clore’s contributions to the state’s wine industry. He made the correlation that Washington’s wine grape production areas share the same geographic latitude as the wine grape-growing regions of France and Germany.

The impressive growth of the Washington wine industry since the 1960s is evidence of Clore’s influence. In 1968, Washington cultivated only 500 acres of wine grapes according to Dr. Raymond Folwell, WSU agriculture and resource economics professor. Today, Washington grows 29,000 acres of prime vinifera, or European type grapes, which produced $88 million in grapes last year. The number of wineries has also increased. Washington is currently home to 230 wineries, up from only six in 1976.

“Walter Clore was a true pioneer in agricultural research,” said James Zuiches, dean of the WSU College of Agriculture and Home Economics. Clore came to Washington in 1934 with his wife, Irene, and a horticulture degree. Three years later he finished his doctorate in pomology at WSU. Clore worked as a horticulturist at the WSU Prosser Irrigated Agriculture Research and Extension Center for 40 years, retiring in 1976. He was named professor emeritus after he retired. His dedication to the wine grape industry did not end there. He continued as a tireless consultant and advocate for Washington wine for years afterward.

In 2001, the Washington State Legislature passed a resolution formally naming Clore the “Father of Washington’s Wine Industry.” “Clore was a true gentleman,” Folwell said. “He worked as a true team player on interdisciplinary research and through his persistence, the wine industry developed.”

Folwell worked with Clore, Chas Nagel and several other researchers on an interdisciplinary research project to determine the viticulture, enology and economic feasibility of developing a wine/grape industry in Washington.

Clore’s legacy of hard work and dedication to the Washington wine industry will continue. In 1993, the WSU Foundation established the Walter J. Clore Scholarship Endowment for WSU students pursuing studies in grape production, processing or marketing.

At the time of Clore’s death plans were underway to construct a $6 million Walter Clore Wine and Culinary Center in Prosser.
College Honors Two Alumnae

The College of Agriculture and Home Economics honored two alumnae in March as part of its observance of Women’s History Month.

Tammy Bray, dean of Oregon State University’s College of Health and Human Sciences, received the Women’s History Award for Professional and Academic Leadership. Anne Schwartz, a Rockport, WA, organic farmer, received the Women’s History Award for Leadership and Public Service in the Pacific Northwest.

Bray is an internationally recognized scientist in the interaction of nutrition and disease, according to Dean James Zuiches. She has had a distinguished research career, including authorship of 100 refereed publications, including two books. In 2001, Bray testified before the Congress Subcommittee on Appropriations on behalf of the American Society of Nutritional Sciences.

Bray received a master’s in human nutrition from WSU in 1971, and a doctorate in nutrition and biochemistry in 1979 from the WSU animal sciences department.

Schwartz owns and operates Blue Heron Farm, a 20-acre diversified organic farm that produces a wide variety of vegetables, berries and nursery stock.

“Anne is known as a visionary leader in agriculture for her strong commitment to farms, consumers, the community and the environment,” Zuiches said. “She has tirelessly built and supported Washington Tilth Producers, which she has served as president of for eight years.”

Schwartz also serves on many other community organization boards such as the Northwest Agriculture Research Foundation, Skagit Agriculture Viability Through Education, the WSU Center for Sustaining Agriculture and Natural Resources, and is a member of the Steering Committee of Farming and the Environment.

In addition, Schwartz is a volunteer emergency medical technician and firefighter for the Rockport Fire Department. She received a bachelor’s degree in animal sciences from WSU in 1979.

Have YOU included The College of Agriculture and Home Economics in your estate plan?

• In a bequest through your Will or Living Trust?
• As a beneficiary designation on your life insurance or IRA?
• Through a Charitable Remainder Trust of Gift Annuity?

The CAHE Alumni and Development Office and WSU Foundation Gift Planning Office will be happy to provide you and your advisers examples tailored to your personal goals.
2003 Golden Grads

Front Row (Seated, Left to Right): Joanne (Johnson) Barbee, Gwen (Willis) Phibbs, Winton Wefer, Mary (Johnson) Howard, Shirley (Andrews) Prouty, Pat (Howell) Quann-Baker, Willa Mae (Boozer) Hardesty, Tom Quann.


Back (Top) Row (Left to Right): Leslie (Nelson) Rendle, Kathryn (Schumacher) Willstatter, Marian (Wallace) Larsen, Joan (Barron) Roehl, Nancy (Gray) Rodeman, Dorothy (Teel) Waelti, Jean (Stubbs) Green, Sylvia (Thorstenson) Schonberg, Bob Ackerman.

2003 Diamond Grads

Left to Right:
Roy Halstrom,
Trula (Selph) Smith,
Shirley (Ott) Kiehn,
Frances (Graves) Hurd,
Katherine (Horrocks) Scialla.
PRIVATE GIVING

THE COLLEGE OF AGRICULTURE AND HOME ECONOMICS

2002–2003 Honor Roll of Donors
In appreciation of gifts to the College from July 1, 2002 to June 30, 2003

The Laureates of Washington State University ($1 million or more cumulative)
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Bill & Melinda Gates Foundation

Audrey Burg
Max Baxter
Thelma Baxter
Bill & Melinda Gates Foundation

Lorenz Bohnsen
Audrey Burg
Lewis & Dorothy Cullman
G. Thomas ’63 & Anita Hargrove
NW Agricultural Research Foundation, Inc.
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Washington Barley Commission
Washington State Potato Commission
Washington State Tree Fruit Research Comm.
Washington Wheat Commission

The Benefactors of Washington State University ($100,000 or more cumulative)

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Bayer Corporation
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Stanley Berg
E. Donald & Jane Biersner
Bonnie Braden Foundation
Francis Bradley
Ethan Brines
Ruth Brines
Oscar Burg
Busch Agricultural Resources, Incorporated
Fredric Button
Janet Button
Donna Camp
Melvin Camp

Indicates deceased

Reynolds-Biersner Endowed Scholarship

Though not a college graduate, Anne Reynolds knew the importance of education. She was widowed when her daughter Jane was only six, but helped make Jane’s degree from Whitman College possible.

It was at Whitman that Jane met Don Biersner, a Walla Walla native. He also earned his degree from Whitman and went on to work for Boeing throughout his career. Don and Jane have three children. After the children were grown, Jane also went to work for Boeing for 11 years before beginning her own small business. The Biersners lived in Federal Way and then Monroe before retiring and moving to Cheney where they have a home on ten acres.

Three of the areas of WSU to benefit from their gift are based upon the area of studies of the Biersner children and the fourth area includes athletics since it is an area of the University Don and Jane have supported and enjoyed for years. Son David of Houston, earned his degree in Geology in 1983. Son John of Quincy, Washington, is a 1982 Crop and Soil Sciences alumnus. Daughter Marty lives in Greenville, Mississippi. She received her undergraduate degree at Linfield College in McMinnville, Oregon, before earning a master’s degree at WSU in Food Science and Human Nutrition in 1997.
<table>
<thead>
<tr>
<th>Connections</th>
<th>Fall 2003</th>
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<tr>
<td><strong>Silver Associates ($10,000 and above annual support)</strong></td>
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<td>Agway Agriculture Products</td>
<td>Otto ’37 &amp; Doris (Jones) ’40 Amen</td>
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<td>Anne S. Reynolds Charitable Lead Trust</td>
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<td>Bayer CropScience, LP</td>
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<td>Cella Michel ’24</td>
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<td>Procter &amp; Gamble Fund</td>
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<td>Robert Reiley ’38</td>
<td>Marvel Reinbold</td>
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<td>Simon Reinbold</td>
<td>Research &amp; Scholarship Foundation of Washington State</td>
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<td>James ’54 &amp; Lee (Neff) ’54 Ruck</td>
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<td>John &amp; Alice Ruud</td>
<td>Virginia SchAFE ’52</td>
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<td>Lydia Sheffels</td>
<td>Harold Shepherd</td>
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<td>Helen Shepherd</td>
<td>Syngenta Crop Protection, Inc.</td>
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<td>Horace Telford</td>
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<td>Louise Thurber</td>
<td>John &amp; Alice Ruud</td>
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<td>Van Waters &amp; Rogers, Incorporated</td>
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<td>Harold ’49 &amp; Joanne Vaughn</td>
<td>W. K. Kellogg Foundation</td>
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<td>Beulah Wilke</td>
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<td>Minnie Wittenbach</td>
<td>Tula Young Hastings</td>
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<td>Edna Young</td>
<td>Leonard Young</td>
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**Crimson Associates ($5,000 to $9,999 annual support)**

| A Cookie’s Tour | Philip Abelson ’33 |
| Agronom U.S., Incorporated | Aventis |
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| Charles ’54 & Barbara (Heathman) ’54 Quarm | PayuLap Valley Flower |
| Thomas Quann ’53 & Mary Kohli | 32 |
Château Ste. Michelle Viticulture and Enology Endowed Scholarship and Diversity Scholarship

Founded in 1934, at the end of Prohibition, Château Ste. Michelle is the oldest winery in Washington, with current production from some of the most mature vineyards in the Columbia Valley. Combining Old World winemaking traditions with New World modifications, this Woodinville winery is best known for its award-winning Chardonnay, Merlot and Cabernet Sauvignon. Wine and Spirits magazine named Château Ste. Michelle “Winery of the year” in 2001. Located 15 miles from Seattle, tourists include the winery as a major destination in the Seattle area. It also serves as company headquarters for Stimson Lane Vineyards and Estates.

As one of the few premium wineries in the world with two state-of-the-art winemaking operations, one devoted to whites and another to reds, Château Ste. Michelle is on the cutting edge for innovation in the industry. All of Château Ste. Michelle’s vineyards are located on the east side of the Cascade Mountains where the climate is dry and sunny, which is considered a contributing factor to the winery’s success in producing world class wines for the premium market.

Along with its history of pioneering vinifera grape growing in the Columbia Valley, Château Ste. Michelle is recognized for its advancements in viticultural research. The winery has been assisted by WSU in conducting various research projects such as the six-year Columbia Valley irrigation study completed in the 1990s.

Château Ste. Michelle established the Viticulture and Enology Scholarship to help students seeking a degree in the College’s viticulture and enology program.

Château Ste. Michelle also established two Diversity Scholarships: one in the College of Agriculture and Home Economics and one throughout WSU in the belief that diversity is one of the strengths of American society and business, and education is the key that unlocks so many doors in our great nation. By offering financial support through the Château Ste. Michelle Diversity Scholarship, Ted Baseler, CEO for Stimson Lane Vineyards and Estates, hopes the financial burden that often falls disproportionately on minority families is eased so that a gateway to a great education and success in life and business is not closed to some just because they do not have the financial means many others have.
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Sidney
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Columbia Point Golf Course
Columbia Tower Club
Both Amy Jean (Allen) Roberson and John A. Roberson were born and raised on farms near Woodland, Washington, where both graduated from Woodland High School in 1942, when WWII was at its peak. John joined the Navy and Amy enlisted in the Navy WAVES (Women Accepted for Volunteer Emergency Services). In the fall of 1946, Amy and John enrolled at Washington State College, he as a junior in Civil Engineering and she as a sophomore in Textiles and Clothing. They both were helped by the G.I. Bill, which paid tuition, fees, books and equipment needed plus a stipend applied to living expenses.

John and Amy were married August 17, 1947. Amy made her wedding and attendants' dresses out of an entire bolt of surplus parachute silk for an all-white wedding. John earned his B.S. degree in Civil Engineering in June 1948. Later, after Roger was born and twins David and Janice followed, Amy earned her B.A. in Home Economics in 1954, by taking one course each term to complete her degree requirements. She is a member of Omicron Nu, the Home Economics honorary. All three Roberson children are WSU alumni.

Career activities for John include graduate school at the University of Wisconsin and his Ph.D. from the University of Iowa, as well as civilian employment in the Navy and General Electric Co. He also taught and did research in the Civil Engineering department and was associate dean for research in the College of Engineering and Architecture at WSU before retiring in 1982. John also taught at the Asian Institute of Technology in Bangkok for two years.

Amy was a volunteer teacher of English as a Second Language at Thailand and for wives of foreign students at WSU. Amy and John collaborated on the publishing of two textbooks in Engineering. John, with co-author Clayton Crowe, provided the technical details while Amy edited the manuscripts and typed originals and final drafts of several editions. John and Amy are avid partners in the Chipman Trail and Pullman Downtown River-walk project.

Because of the help that Amy and John received through the G.I. Bill and because of the academic climate at WSU, they support Civil Engineering, KWSU/Northwest Public Radio, and scholarships for sophomore, juniors and seniors majoring in Apparel/Textiles, Human Development, and Human Nutrition.
Leonard ‘65 & Diane Eldridge
Leonard ‘79 & Jill (Rode) ‘85 Elson
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William ‘79 & Peggy Ellis
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Jeffrey ‘85 & Angie (Dennison) ‘86 Feuerstein
Jim ‘86 & Crystal Field
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Kestrel Vintners Winery
Key Bank
Dean ‘60 & Jeanette Kile
John ‘84 & Jean (Beaulaurier) ‘83 Kilian
Debbie Killinger

Agricultural and Resource Economics
Endowed Professorship

The Department of Agricultural and Resource Economics is very pleased to announce that with a gift of stock from Norman K. and Cynthia Whittlesey they have been able to establish an endowed professorship. More sources of funds are needed to reach the $250,000 level required before the professorship can be filled, but the generous gift from the Whittleseys have started the ball rolling.

Contributions to this fund are being accepted and support can be sent to the CAHE Alumni and Development office at: WSU, CAHE Alumni and Development, PO Box 646228, Pullman, WA 99164-6228. Questions? Call 509-335-2243.
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Gerald ‘74 & Carol Stevens
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James ‘75 & Patricia (James) ‘73 Stockbridge
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Robert Stout ‘55
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Kathleen Stuart ‘73
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Steven ‘82 & Lori Sunich
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Paul ‘74 & Christine (Carlson) ‘75 Swinheath
Wayne ‘79 & Getrude Silling
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<td>11:00 AM–5:00 PM</td>
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<td>Sunday</td>
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Change Brings Opportunity
Comments from New Interim Dean R. James Cook

We have all heard it said that change is the only constant in our lives. Change can bring uncertainty and it can bring opportunity. We tend to resist change when it brings uncertainty; we embrace change when we sense it will bring opportunities.

Change came unexpectedly into my life (and Bev’s, my wife and greatest supporter for 45 years) halfway through our 39th eastern Washington summer. One day I am contentedly conducting research and preparing for another semester in the classroom, and the next day I am considering the request from Provost Robert Bates to assume the position of interim dean of the College of Agriculture and Home Economics (CAHE) at Washington State University. As most of you will know by the time you read this issue of Connections, on July 14, 2003, Dr. Jim Zuiches announced he would return to a faculty position, and Provost Bates announced I would be the interim dean until a new dean could be hired. The change was effective August 10.

I am humbled and honored by this opportunity to serve Washington State University, agriculture and all its related industries and stakeholders in this state as the interim dean of CAHE. I only hope I can live up to the confidence shown in me by Provost Bates in asking me to assume this awesome responsibility.

My first order of business, as soon as the change was announced, was to give a huge vote of thanks to Dr. Zuiches for his years of leadership and service, including his eight years as dean of CAHE, and before this, 8 years as Director of the Agricultural Research Center. It has been a privilege to work with Dr. Zuiches, both during the later period of my 33+ years as an ARS scientist and adjunct faculty member in CAHE, and especially during the past five years as the Endowed Chair in Wheat Research. I wish him the very best in his pursuit of new career opportunities.

Obviously, every group, organization, department and person served by, or who is part of, CAHE is wondering what changes I will bring during my one to two years as interim dean. I cannot state strongly enough my intention to foster an environment of opportunity more than uncertainty. It is also my style that the changes we make or begin will be through consensus building. At the same time, I think I know our faculty well enough to anticipate consensus on one important principle: even with declining budgets, or perhaps because of declining budgets, CAHE can and must continue to grow in those areas of science and technology where our college currently has leadership or the potential for leadership nationally and internationally.

By “science and technology,” I mean both the fundamental understanding (new knowledge) that comes from basic research, such as our world-class plant biology/plant biochemistry programs, and the mission-linked research and extension programs that develop and deliver new technologies, create new opportunities and provide new understanding and solutions to problems in service to the diverse agricultural industries and stakeholders in this state and the nation. Getting all this done depends on teamwork among faculty and departments within CAHE, collaborations and partnerships with the U.S. Department of Agriculture and with other WSU colleges, and partnerships with the private sector and various interest groups. For many agricultural industries in this state, CAHE is the primary or only source of research and development, but conversely, the programs of CAHE could not exist without the financial and political support of the industries and interest groups that we serve.

WSU makes no greater contribution to Washington’s agricultural and related industries than our graduates. WSU must remain competitive in its academic programs if we expect to attract the best students, and like the industries we serve, status quo is never an option.

One of Dr. Zuiches’ legacies as dean is the college’s new name—College of Agricultural, Human and Natural Resource Sciences. Hopefully by the time you read this, the name change will be finalized. I like this new name because of its focus on the major areas of fundamental and mission-linked science represented in this college. I am committed to assuring delivery of the highest quality science in the classroom and to the greater scientific community. This commitment includes providing new knowledge and new opportunities for the benefit of the people of this state and nation.

I have been fortunate during my career in the Pacific Northwest to do a significant portion of my science in cooperation with growers. This has led not only to practical solutions to their problems, but to an unending list of ideas for more basic research and projects for graduate students. In addition, the benefits to me personally of getting to know some wonderful farm families, and the benefits to my program of common sense, honesty and incredible observational skills of growers have been incalculable. I am going to miss this aspect of my professional life, but expect to continue my style of working closely with people.

R. James Cook
August 5, 2003
FROM DOMESTIC ECONOMY TO HOME ECONOMICS TO HUMAN SCIENCES

Our Centennial Celebration of Home Economics at Washington State University is an opportunity to review the history and accomplishments, the changes and impacts on people’s lives and society. It is also an opportunity to look to the next 100 years and create the future by the decisions we are making now.

Since 1903, academic instruction in Home Economics has been an integral part of our university curriculum. Initially, a Department of Domestic Economy was established for “instruction in the fundamental principles and practices of domestic science”—1904 College catalog. In 1912, the name was changed to the Department of Home Economics, and fine arts, chemistry, and bacteriology were prerequisites for courses in foods and nutrition, clothing and textiles, home management, family economics and home economics education.

In 1916, when Washington State College was reorganized into five colleges, the College of Home Economics was established as the first such college in the United States.

In the first 50 years, students from around the world came to Pullman and 1,556 graduates left to have an incredible impact on society. We are especially proud of Miss Matsuyo Omori from Japan. When she returned to Japan, she wrote the home economics curriculum for Japanese grades 5–12, and established an adult education extension system throughout the Japanese islands.

In Washington, the curriculum on the campus was matched by extension throughout the state with Home Economics extension complementing agricultural extension. M. Elmina White left a lasting impact in the many roles she played from teacher to administrator. The research agenda accelerated in 1925 after the Purnell Act was passed, which authorized support for social, economic, and behavioral research for “the development and improvement of the rural home and rural life.”

The merger of the colleges of Home Economics and Agriculture in 1982 combined the departments of Human Nutrition and Foods with Food Science and Technology, creating a department educating registered dietitians and conducting research on the biochemical and behavioral basis for nutrition.

The Department of Apparel, Merchandising, and Interior Design has recently been separated into two departments. Interior Design, a nationally accredited and ranked program, is an integral part of the WSU Spokane Interdisciplinary Design Institute. Apparel, Merchandising, Design and Textiles is a design and business program with linkages to some of the largest apparel design and retailing companies in the Northwest.

After a reorganization, the Department of Human Development emerged with an excellent undergraduate and distance degree program. It prepares students for a wide range of occupations in education and human services with specialties in early childhood, family studies, adolescence and aging. Its students all complete a supervised internship, and its research focuses on prevention approaches to problems of high-risk youth and families.

These departments graduated 265 students in this past year to add to the 6,500 living graduates of the Home Economics programs.

These graduates benefitted from numerous scholarships. One goal is to ensure the next generation of students will experience the world class teaching and advising we all are celebrating in this centennial year.

I acknowledge the leadership and thank the many generous donors to these scholarships. Three recent examples include the Sherrill Richarz Scholarship in Human Development, the scholarship and fellowships in food science and human nutrition established by alumna M. Virginia Schafer, former U.S. Ambassador to Papua, New Guinea, and the Solomon Islands, and scholarships in Apparel, Merchandising and Interior Design, created by Betty Manring to honor her mother Elshe Marie Fulfs Hinrichs. I invite others to contribute to these or create new scholarships in these departments.

Finally, we continue the organizational changes as the WSU Faculty Senate considers a name change proposal for the College, which includes Human Sciences.

In 1999, the Board of Home Economics of the National Association of State Universities and Land-Grant Colleges reviewed the names of colleges and the Board, representing all institutions, adopted the new name of the Board of Human Sciences. Many Colleges of Home Economics have changed to Colleges of Human Sciences or a variant of that name.

We have proposed a similar name change for the next century of our programs. Changing and adapting to benefit people, families, and society remains our long-term goal.

P.S. One additional change must be noted. This is my last Dean’s Connections Letter as I will be taking a professional development leave and returning to the faculty in the Department of Community and Rural Sociology.

After eight years as Dean, I must thank everyone who has contributed to the success of this college. It has been an honor to serve.

James J. Zuiches, Dean
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