Engineering Independence
FROM AG HILL

Dear Alumni and Friends,

Growing up hearing stories about the Great Depression makes us wonder if the economic conditions we face today will set a new benchmark for future generations. In the midst of these volatile times, there are stories of struggles and triumphs. There are also opportunities to make cultural, pragmatic changes that often can only be born of necessity. And, there are some bright-shining lights in this dim economic picture.

Agriculture is among the brightest.

Added pressures of the economic downturn, backlash from food safety breaches and pending policy addressing climate change are forcing the world to rethink how we produce, market, trade and transport food. We must reduce carbon emissions, find alternatives to fossil fuels, increase the focus on food safety and carefully consider international policy affecting how we can produce enough food to feed the growing population. How we address these challenges will largely be answered in the classrooms, research facilities and Extension programs of American land-grant universities.

Keeping these vital programs moving against the current of dwindling budgets will be a challenge. I am confident we, and our colleagues across the country, are up to the challenge of recruiting, educating and training a strong agricultural workforce. The University of Georgia continues to draw the brightest minds from across the state, the nation and the world. It’s our job to make sure those incoming students know about the opportunities available in agriculture.

A recent UGA Center for Agribusiness and Economic Development study shows that by 2016 there will be twice as many agricultural jobs available in Georgia as there are students graduating from Georgia colleges in agriculture-related programs. That often puts agriculture students in the enviable situation of picking a position rather than searching for work.

A UGA Career Center survey showed that less than six percent of CAES graduates said they were still seeking employment, compared to numbers as high as 31 percent in other UGA colleges. Their starting salaries, including bonuses, are second among UGA colleges behind only the Terry College of Business. And, CAES tops all UGA colleges in the percentage of students attending graduate school, with 34 percent seeking advanced degrees.

Many students come to CAES following family tradition and dedication to an agrarian way of life. Others choose agriculture as an extension of their curiosity about science. Still others find agricultural careers the answer to an altruistic calling to help their fellow man. No matter why they choose agriculture, the future is bright.

Sincerely,

J. Scott Angle
Dean and Director
College of Agricultural and Environmental Sciences
Prolific Peanut Production

Promoting & protecting the legume’s legacy in Georgia agriculture

It has been said that if God intended to create a place to grow peanuts, it surely was Georgia’s Coastal Plain region with its sandy, loamy soil and long growing season.

“Unfortunately, that same environment makes for near-perfect conditions for disease and insect outbreaks,” said John Beasley, a College of Agricultural and Environmental Sciences agronomist.

To help farmers fend off diseases and insects, the legume’s primary enemies, CAES faculty and staff conduct hundreds of research trials across the state each year. The information from these tests saves farmers millions of dollars and adds millions more to the crop’s value.

To stay in business, farmers primarily need cultivars that can produce high yields in Georgia’s disease-friendly environment, he said. For decades, the University of Georgia peanut breeding program has met this need.

In the mid-’90s, the Tomato Spotted Wilt Virus threatened the industry’s sustainability. Old varieties were too susceptible to the disease, which damaged 12 percent of the 1997 crop, costing $40 million in losses or preventive measures.

Then CAES released Georgia Green, a TSWV-resistant variety that literally saved the industry. Last year, the disease affected only 1 percent of the peanut crop, costing farmers $2 million to $3 million, Beasley said. The program continues to release more-improved varieties.

To fight other diseases, CAES researchers pool information from several departments to create Peanut Rx, an index tool that assigns numbers to dozens of cultivars and production techniques. It provides guidance on planting date, insecticides, row pattern, tillage methods and plant population. Based on their personal management decisions, farmers add the numbers to gauge their annual disease risk.

“By using improved cultivars and the Peanut Rx, growers can greatly reduce costs,” Beasley said. Peanuts are also affected by what happens in Washington, D.C., where decisions are made that can help or hurt farmers, said Stanley Fletcher, a CAES economist and coordinator of the National Center for Peanut Competitive

The center creates and maintains model farms, which are composites made from information from real farms. They simulate different growing regions in Georgia and other states. When a regulatory or policy issue comes up, Fletcher and his staff plug in the scenario to see how it would impact the farms and send that information to the right decision-makers.

Earlier this decade, the federal government ended the Depression-era peanut quota program, which regulated prices and how many and where peanuts could be grown. Today, peanuts compete nationally and internationally for market share, something new for the crop, said Nathan Smith, a UGA Cooperative Extension economist.

Georgia is one of the most diversified agricultural states in the country, he said, and peanuts are just one part of most farming operations. “There are no farms in Georgia that just grow peanuts,” he said. “Many grow three or four other crops along with livestock, too. We gather the information growers need and present it in a way that they can tailor to their own operations to make the best choices on acreage, inputs and marketing.”

County agents are also essential to the communication chain, as farmers often view them as the face of the college.

“Farmers benefit greatly from having information and updates on research provided to them through their local agricultural extension agent,” said Donald Chase, chairman of the Georgia Peanut Commission research committee.

CAES research benefits both farmers in Georgia and those in states that don’t have peanut research programs. “CAES provides the qualified staff and the Georgia Peanut Commission provides seed money in a partnership that provides needed research for Georgia producers,” Chase said.

Planting, growing and harvesting is only half the battle. CAES food science researchers find new and improved ways for people to benefit from and enjoy the nutritional value of peanuts.

Food scientists and nutritionists have helped to increase U.S. peanut consumption by 14 percent over the past five years, said Rakesh Singh, head of the CAES food science and technology department.

This research is often funded by Georgia farmers through funds they pay to the U.S. Department of Agriculture, which are administered by the National Peanut Board and Georgia Agricultural Commodity Commission.

“(Checkoff) funds are used for research projects in the Southeastern United States,” Singh said. “So actually, farmers are funding projects that will help create a demand for their crops.”

The federal Collaborative Research and Support Program for Peanuts, housed on the Griffin campus, provides $450,000 annually for peanut food science research. Said Tim Williams, the program’s director:

“Peanut products created by CAES researchers include peanut-butter tarts, peanut chips and peanut crackers. They’re also working on peanut pasta, a peanut puff snack food and a peanut burger. CAES researchers are developing products with added health benefits, too. Funded in part by a multi-year, $1 million U.S. Peanut CRSP grant, CAES food scientist Anna Resurreccion modified peanuts in her Griffin laboratory to increase their level of resveratrol, an antioxidant that protects against cancer, heart disease and Alzheimer’s, and delays the aging process. These modified peanuts have up to 12 times more resveratrol than red wine.

“This technology will help increase the number of product lines made using resveratrol-enhanced peanuts and will give the manufacturers a competitive advantage,” Resurreccion said.

A chocolate peanut spread, Vitamin-A fortified peanut butter and a reduced-calorie, cracker-coated peanut snack were also developed from the project. The fortified peanut butter is sold commercially in the Philippines, where 15 percent of preschool children are Vitamin-A deficient.

CAES will continue to help the peanut fight its challenges in both the field and the market place. Its economic weight has been increased in Georgia for a century, and likely will for centuries more. It’s almost like the state was made to grow them.”
Lust for Local

Extension-led farmers markets meet farmers’ and consumers’ needs

By Stephanie Schupska

E xtEn s i o n

Saturday, 6:00 a.m.

The sun still hasn’t cracked the night sky with light when Louise Estabrook heaves her new red and black tailgating tent into the back of her truck. She checks to make sure none of her sticky notes have fallen off her poster board before grabbing her cowboy hat.

She’s ready for another summer Saturday at the Riverside Farmers Market. Partnering with the City of Roswell, Estabrook helped start and now manages the Certified-Georgia-Grown market, one of a number of fast-growing local markets led by University of Georgia Cooperative Extension agents.

6:30 a.m.

Estabrook pulls into Riverside Park on the banks of the Chattahoochee River. On weekdays, she works as a UGA Extension agent in north Fulton County. On Saturdays, she’s the market manager.

“If people can’t make it to my office during the work week, there’s not much recourse for them,” she said. “Just for being a sixth day for the office, it’s great.”

A few minutes later, early-rising runners cut through the fog by the river. Vendors arrive with their produce, breads, flowers, soaps, candles, salsa, coffee and plants. Estabrook checks her board and adjusts her sticky notes – each one has a vendor’s name on it – and directs vendors to their spots in the closed parking lot.

She’s expecting 44 vendors today. Estabrook welcomed eight vendors when she opened the market last year. The market’s rapid growth and popularity follows increasing consumer demand for fresh, locally grown produce.

At the same time Estabrook arrives at the Roswell market, to the east in Clarke County, Extension agent Amanda Tedrow is pulling into the Athens Farmers Market. She’s at Bishop Park to help vendors and set up the Extension booth.

“There’s definitely been a trend across the country to get back to local foods and know where your food came from,” Tedrow said. “The Athens area has responded extremely well to having the market. There’s a tremendous support here for the smaller farmer.”

Athens used to have a state farmers market, but the building where it was housed now sits abandoned except for local farmers who drop off prepaid orders on Thursdays.

“Part of my work with Extension is answering the questions of local farmers,” Tedrow said. “And one of their needs was having a place to sell their produce. So Athens used to have a state farmers market. There’s a tremendous support from,” Tedrow said. “The Athens area has responded extremely well to having the market. There’s a tremendous support here for the smaller farmer.”

At 7:20 a.m., back in Roswell, a vendor yells a greeting to Estabrook: “Good morning, cowgirl! How are you?” Estabrook checks him in and then tells her UGA Extension – Fulton County Master Gardener volunteers where she wants the Extension tent set up.

At both the Roswell and Athens markets, Master Gardeners are on hand to answer questions ranging from composting to canning.

“Oh, more people are coming,” Estabrook said. “It gets crazy here.”

6:00 a.m.

Estabrook hands me a cowbell. She doesn’t usually share the honor, but this Saturday, I’m in charge of walking up and down the market with her, ringing the bell to ceremoniously open the market.

6:12 a.m.

A lady leaves the market with three reusable bags full of produce.

“Sometimes customers bring chairs to set up in front of their favorite vendors” as they wait for the market to open, Estabrook said. To be fair, she doesn’t let anyone buy or sell early as many vendors sell out quickly.

6:54 a.m.

By now, egg vendor Tim Gray has sold out. Gray increased the size of his flock because of the market, but still can’t keep up with the demand. By 11 a.m., most of the produce vendors will also be sold out, including the peach growers who drive up from Fort Valley.

The Roswell and Athens markets are just two examples of UGA Extension-led markets operating across the state. In Pulaski County, Extension agent Ronnie Barentine’s biggest challenge is having enough produce. His farmers also sell during the week, which is why he’s hoping for a location to start a daily farmers market.

Five years ago, Barentine, a few transplants from Atlanta, local farmers and the Hawkinsville Better Hometown Authority started the Hawkinsville Farmers Market. Before then, the local farmers would travel to Cordele and Macon to sell their harvests. “They would set up at vacant lots around town and sell, too,” he said.

The Cordele State Farmers Market has been open since the late 1940s and is one of 15 state farmers markets listed on the Georgia.gov Web site. Some are still booming, but that doesn’t make them easily accessible for all Georgians.

That’s part of the reason the Hawkinsville market opened. Plus, it’s starting to spark the town back to life.

“Really, these efforts – the farmers market, working on the river park, the beaches to the annual yard sale – they’re all starting to work together to make Hawkinsville a place to come on Saturdays,” Barentine said.
10:15 a.m.

The vegetables in the Dragonfly Farms’ booth have dwindled down to a few peppers and a squash. David and Marie Armal of the Atlanta Bee Factory are mixing up more honey lemonade. “People absolutely love the market,” Estabrook said. “From the viewpoint of the vendors, it has truly become a family unit. We’ve all become good friends.” Until the market closes at noon, Estabrook will circulate through the market answering questions, chatting with vendors and helping out where she’s needed.

Last year, she spent this time helping vendors to sell at the market. Now she doesn’t have room for more.

11:47 a.m.

Estabrook gathers children volunteers to ring the cowbell to close out the market.

12:00 p.m.

The markets close down with the clang of a bell in Roswell and with the clunk of tables being folded in Athens. The Hawkinsville market will stay open into the afternoon, giving attendees plenty of time to buy a Mennonite-made cake or a watermelon or two, as well as continue a conversation.

12:07 p.m.

Estabrook hugs Will Jackson before he drives away in his truck. He says he works harder as a farmer now than he did when he worked on “all of the computer systems in the 1960s and 70’s” at the Atlanta Journal-Constitution.

Estabrook finishes a discussion with a Master Gardener as her husband and son pack up her tent. She’s completed her Saturday Extension work, and she’s happy about a job well done. After all, being at the market is “good visibility for UGA Cooperative Extension – Fulton County,” she said.

For more information on Georgia farmers markets, visit www.pickyourown.org/GAFarmersMarkets.htm or www.localharvest.org.
**Water Ways**

4-H’ERS NAVIGATE WATER EDUCATION CAMP

By Brad Haire

**Playing under the water sprinkler isn’t an unusual way for children living in Georgia to cool off on a hot summer day. Standing under one that can dump a thousand gallons in just minutes is, and it’s a cool way to learn an important lesson about the state’s most valuable resource.**

Before they can respect it or better conserve it, children need to learn the important roles water plays in their lives. From streams and rivers to irrigation and food to just plain refreshing fun, water touches everyone, said Jennifer Grogan, county 4-H agent for University of Georgia Cooperative Extension in Mitchell County. “It’s the essential ingredient to life and a healthy economy, particularly in southwest Georgia, she said.

Grogan started the three-day 4-H2O summer camp last year to literally get the hands of area 4-H’ers wet with learning. “Many kids don’t understand about water. They think you just go turn on the faucet and there it is,” Grogan said. “With this camp, we want them to understand the connection of all aspects of water, which is one of our main focuses in 4-H.”

On a hotter-than-normal June day at the UGA C.M. Stripling Irrigation Research Park near Camilla, Ga., 6th middle school 4-H’ers from Mitchell, Dougherty, Baker, Worth and Decatur counties saw firsthand how water is used wisely for farming in their area and why. They learned how the Floridan aquifer – the region’s largest underground water supply – is recharged with rainfall during a typical year, and how a pump and well are used to draw water from it and other sources. Experts showed them cutting-edge technology that farmers use to conserve water, putting just the right amount on fields to grow healthy crops while protecting rivers and streams.

The 4-H’ers also helped calibrate a 260-foot center pivot irrigation system. They played tug-of-war with a tractor. “Who won? It depends on who you ask,” said Rad Yager, outreach director for the Stripling park. “The park is in the heart of the state’s heaviest agricultural water-use area: the Dougherty Plain. It is where water research and outreach programs are conducted by both UGA College of Agricultural and Environmental Sciences and U.S. Department of Agriculture scientists.”

In 2000, then 80-year-old C.M. Stripling, an early advocate of responsible irrigation and forestry practices in southwest Georgia, donated 133 acres of his land to Mitchell County to lease to CAES to establish the park.

Since his death, Stripling’s family has continued to be water management and conservation leaders in the area. To help the 4-H2O summer campers, the Stripling family donated 75 percent of the camp’s total cost, estimated to be $1300 per student. They will continue to do so for the next several years, too.

Stripling’s son, Charles, charged the students at the camp to become their own leaders and wise users of water for their generation. “You will be learning a lot about water during this week, but you will deal with the issue of water use and management for the rest of your life,” Stripling told the inaugural campers. “We are proud you are here. Let this be the first day for you to begin your education on how to be responsible stewards of water and its management.”

After the lesson in agricultural water use, the students spent their second day at the Flint RiverQuarium in Albany, Ga., where ecological experts introduced them to the many habitats along the Flint River and the creatures that call its banks home. There they learned how it all can be protected for future generations to enjoy.

And on the third day, there was splashing, as campers visited Water World in Dothan, Ala. They learned how water is used for entertainment, lessons the kids likely already knew.

To measure any improvements in the students’ water-related knowledge, Yager said, they took a written test before the camp. They took the same test again at the end of the camp. For the sixth-graders, scores improved by 60 percent. The seventh-graders more than doubled their scores.

“I felt that this camp was a great success for our children in south Georgia. The hands-on experiences at this camp helped the children better understand our water and how precious it is to our community,” said Jenny Cranford, a Mitchell County teacher who attended the camp along with her son Palmer. “The camp gave me lots of ideas and resources that I can use in my 5th grade science class.”

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Left: Steve Rainey with the Georgia Youth Science and Technology Centers tests the water quality of the Flint River outside the Flint RiverQuarium in Albany, Georgia.

Center: Learning how water is used to help farmers grow healthy, plentiful crops, a Decatur County 4-H’er helps take a measurement to calibrate a center pivot irrigation system.

Right: 4-H students get wet under a center pivot irrigation system at the UGA C.M. Stripling Irrigation Research Park.
Today, Fletcher is using his University of Georgia biological engineering degree as a prosthetist and orthotist with Hanger Prosthetics and Orthotics Inc., in Columbus, Ga. His career choice allows him to treat patients just the way he envisioned and use the engineering skills he honed while studying at CAES.

“I wanted to be a family physician and know people from birth to death,” Fletcher said. “Now I’m forming those kinds of relationships.”

His parents were both UGA alumni (William “Bill” Fletcher, Jr., BSA, ’74 Ag. Mechanization and Patricia Fletcher, FCS, ’75 Home Economics Education). His mother, Patricia, is a retired UGA Cooperative Extension agent and his father, Bill, is a diehard bulldog fan. You’d think UGA would have been first on Fletcher’s college choice list. It wasn’t. “I was thinking about medical school, but biomedical engineering allows you to take premed required courses without limiting your career options,” Fletcher said.

Wanting to become a biomedical engineer, Fletcher first looked at Georgia Tech’s offerings. “They didn’t have a program, but they were willing to make one for me,” he said. “Mercer had a program, but the tuition was more expensive.”

When he enrolled in college, Billy Fletcher (’03, BS, Biological Engineering w/Biomedical Emphasis) planned to become a small-town doctor. You know, the kind that knows all his patients by name and ultimately treats their children and grandchildren, too.

In the end, he followed in his parents’ footsteps and became a Georgia Bulldog. During his junior year at CAES, Fletcher explored the idea of becoming a physical therapist. Following his mother’s suggestion, he volunteered at a physical therapy office and soon discovered that wasn’t the job for him.

Fletcher decided to test drive becoming a prosthetist. He called four prosthetics offices in search of an internship. “I was willing to work for free and everyone said ‘no’ except for Hanger in Athens,” Fletcher said. “I worked with them for a semester and asked a million questions.” (With more than 600 offices, Hanger is the world’s largest clinical provider of artificial limbs. The company was established by Civil War Confederate soldier J.E. Hanger, the war’s first amputee.)

By a stroke of luck, Fletcher found a flyer publicizing an Amputee Coalition of America camp in need of counselors. Having been a 4-H summer camp counselor at Rock Eagle 4-H Center, the opportunity was tailor-made for him. Fletcher served as an ACA counselor for three summers.

Next, Fletcher enrolled in graduate school at the University of Connecticut to study prosthetics and orthotics. “My undergraduate degree at Georgia really prepared me for graduate school,” he said. “My UGA background was such that a lot of my (graduate) classes felt like repeats of material I had already been taught. I learned how to apply it clinically at graduate school.”

Soon Fletcher was working on his first year of residency at Shriners Hospital in Springfield, Mass. “My Shriners Hospital experience was truly invaluable,” he said. “In that year alone, I was involved in fitting more than 50 patients for arms. I saw more arm amputees in a year than some prosthetists do in an entire career.”

With his career well under way, Fletcher married his college sweetheart, Katherine Doster (’02, BA, history education, ’04, MS, physical education). The couple first met during 4-H district project achievement at Rock Eagle. They now have two daughters, Carter, 3, and Larkin, 1.

Fletcher returned to his home state for another year of residency with Hanger in Macon before joining the company full-time.

Today, he describes his Columbus office as a “combination physician’s office and body shop.”

On one side of the building he helps patients with wound and edema care and guides them through the process of being fitted for prostheses. On the other, he and his staff build artificial limbs.

“We help patients (who have) partial missing fingers and those who are missing both arms up to the collar bone,” Fletcher said.

(Continued on next page)

Bilateral below-knee amputee Jonathan Clemens comes to Billy Fletcher for adjustments to his prostheses.
The most advanced prosthetic hands available now work with sensors. “When a patient thinks about opening the hand, it opens,” Fletcher explains. “When your muscles fire, they give off a signal and the computer picks up on it and controls what the hand does.” Fletcher and three of his CAES classmates (Scott Guetter, Jeff Lepis and Kristina West) developed a similar prosthetic hand during a senior engineering course (ENG 4920) in which students perfect and refine products that are already on the market.

“Team set the bar too high for my future students,” said CAES professor Tim Foutz who, along with other UGA engineering faculty, teaches the course. “After three or four meetings I just let them go and they ran with it.”

Color switches are used to match skin tones and some prosthetic arms are realistically designed, from the hair on the forearms down to the moons on the fingernails.

Today, prosthetics may cost as little as $1,000 for a simple partial hand and $1,000 for a complete amputation with a computer-controlled shoulder level. Available now work with sensors. “When a patient thinks about opening the hand, it opens,” Fletcher said. “When your muscles fire, they give off a signal and the computer picks up on it and controls what the hand does.”

Fletcher says most arms are lost in electrical accidents or farming accidents while lower extremity losses are most often due to uncontrolled diabetes.

“Twenty percent of Fletcher's patients have congenital deficiencies or have suffered a loss due to a traumatic accident. “Most are either work-related accidents or motorcycle wrecks,” he said. Prosthetic feet have come a long way, too, he said. “We buy the feet and then we provide the physics behind how it all works together,” Fletcher said. “We custom manufacture the interface that the patient will be able to wear.”

When it comes to selection, the patient has a lot of decisions to make. “Patients can choose to cover their prosthetics with synthetic skin or not,” he said. “Men don’t seem to care and many actually want their limb to look high-tech. Ladies usually like to have them covered.”

Men also don’t care about the nail details, but women do and most even want to be able to paint the nails, he said.

“One of our ladies is a quilter and she has a quilted arm,” he said. “We have men who request UGA sleeves for their limbs.” Fletcher says most arms are lost in electrical accidents or farming accidents while lower extremity losses are most often due to uncontrolled diabetes.

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Young Scholars program sparks interest in global health

By Allie Byrd

Christine Akoh wants to change the world through agriculture, one country at a time.

A sophomore food science major from Athens, Akoh aspires to work as a global health advisor and help reduce hunger and poverty and improve health.

She got her first taste of international agriculture as a high school student when she was selected for the College of Agricultural and Environmental Sciences Young Scholars Program. Through the program, Akoh worked alongside CAES faculty and assisted with research in pharmacology, entomology and food science.

The program allowed her to travel to Honduras in 2008, where she planted chili peppers and toured farms. She also participated in homestays and took Spanish classes.

“I love the Young Scholars Program. It was my first time doing research and traveling abroad,” Akoh said. “Going to Honduras helped me realize I can live abroad and do international work, and it sparked my desire to want to help people in other countries.”

Having graduated from high school, Akoh is no longer eligible to participate in the Young Scholars Program so now she serves as a chaperone.

In her new role, she traveled to Costa Rica in 2009. There she and the Young Scholars program allowed her to travel abroad and do international work, and it sparked my desire to want to help people in other countries.”

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There she and the Young Scholars planted trees for the carbon offset and visited coffee farms.

Ainhoa Arraya

Ainhoa Arraya, who graduated from CAES in 2009, said the class opened her eyes to a lot of global health problems and what federal and international organizations are doing to help.

“The class opened my eyes to a lot of global health problems and what federal and international organizations are doing to help,” she said. “I became interested in international agriculture and global issues and learned key elements that are connected to Akoh’s home life, too. Her father is CAES food science professor Casimir Akoh.

In addition to her studies, Akoh serves as an Ag Hill representative and participates in Minorities in Agriculture, Natural Resources and Related Sciences. She has traveled to MANRRS conferences and workshops in South Carolina, Indiana and Washington, D.C.

After graduating from CAES in 2012, Akoh plans to attend graduate school at the University of California, Los Angeles. She plans to work in food science research.

“Food science research is closely connected to Akoh’s home life, too. Her father is food science professor Joe Frank. She is studying Listeria monocytogenes, a food-borne pathogen found in produce, raw meat, raw milk and ice cream,” Akoh said.

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Many of the goals are tied to agriculture, she said. She first studied the goals in an international agriculture development class taught by CAES assistant professor Maria Navarro.

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Supporters Toast Viticulture Programs, Professorship

By Faith Peppers

Most Georgians know wine by the bottles they buy it in. But some know wine by the grapes that hang in abundance in their fields.

Georgia’s wine grape growers are adding a touch of Italy and Sonoma Valley to the mountains of north Georgia. The industry is growing so quickly that it has tripled its acreage in the past five years.

To provide the state’s wine grape and wine-making industry with the research and outreach it needs, the University of Georgia is expanding programs in viticulture—the science of growing grapes—and enology—the study of wines and wine making—and establishing a new professorship.

Georgia’s 2008 grape crop was worth $10.5 million, up from $6.4 million in 2003. The state’s 26 wineries generate $41 million per year and provide 430 jobs throughout the state’s economy.

This rapid growth has created a critical need for research scientists, a trained workforce and regional outreach efforts, said J. Scott Angle, dean and director of the UGA College of Agricultural and Environmental Sciences.

“It is our job, as a land-grant university, to provide cutting-edge research, sound economic development advice, outreach training and classroom education to support the emerging industries in Georgia,” Angle said.

“This professorship will give us a prime opportunity to help foster this new industry in Georgia.”

The person in this position will work with industry leaders to address research needs, engage world-renowned wine makers and grape growers and boost agitourism in Georgia.

To help get the professorship started, the college hosted a fundraising event on June 11. “An Alfresco Evening on the River” featured wine, entertainment and food from Atlanta-area chefs at the home of Richard and Sherri Smith in Atlanta. More than 170 people attended the event, which raised about $85,000.

“This event began a campaign to raise funds for a $150,000 endowment to support this important new professorship,” said Martha Ezzard, a member of the CAES Advisory Council. Ezzard co-chaired the event along with Carla Fackler and Donna Masinter.

“A first-class academic program in viticulture and enology with extensive internship opportunities will help today’s CAES students become the leaders of the Georgia wine industry tomorrow,” Ezzard said. She and her husband, John, have hosted interns at their Tiger Mountain Vineyards in Rabun County, Ga., for the past two summers.

For more information or to contribute to the endowment, call the CAES Office of College Advancement at (706) 542-3390 or visit www.caes.uga.edu/alumni.

College Gardening Show Goes Regional

By Faith Peppers

After a 10-year run, the final episode of Gardening In Georgia with Walter Reeves, a Georgia Public Broadcasting television series produced by the College of Agricultural and Environmental Sciences, will air this fall and Your Southern Garden, a new regional show, will take its place. The new show, a CAES production in cooperation with the University of Florida IFAS Extension, will air across the Southeast.

Your Southern Garden is a one-of-a-kind program geared specifically for the Southeast and unique to land-grant television programs. It features UGA and UF experts, top-notch sources from local gardens, green industry businesses and homeowners in the region.

“We aim to give gardeners in this growing region a program full of educational information they can use outside today,” said Scott Angle, CAES dean and director. “It also allows us to pool regional resources and talent to deliver the best product we can.”

Show host Walter Reeves, a retired UGA Cooperative Extension agent, will continue to bring the same down-home flavor to this new project. Working closely with UF and UGA Extension specialists and researchers, Reeves will show viewers how to put the universities’ expertise to work in their lawns and gardens.

Your Southern Garden will air throughout the Georgia Public Broadcasting viewing area, across north Florida and down to Tampa. Check local listings for showtimes in your area.
William “Bill” Lanier, BSA–Agronomy ’49, received the Georgia Farm Bureau Commodity Award in recognition of a lifetime of service to Georgia agriculture. A native of Candler County, Lanier began farming row crops, raising livestock and growing timber at the age of 20. He is a World War II veteran and served as a Seabee in the U.S. Navy. He served as president of the Candler County Farm Bureau for 21 years and president of Georgia Farm Bureau from 1964 until 1970. He also served six terms in the Georgia House of Representatives. In 2004, he was inducted into the Georgia Agricultural Hall of Fame. He is a past recipient of the Progressive Farmer Man of the Year in Service to Georgia Agriculture Award and was named the Georgia Tree Farmer of the Year in 1995.

Gene Ragan, BSA–Agriculture ’43, received the 2009 Distinguished Alumnus Award from the ABAC Alumni Association. Widely known for his role in farm journalism, he is a member of the National Association of Farm Broadcasters’ Hall of Fame. His stint of 40-plus years working in agricultural broadcasting is believed to be the longest in the nation at a single television station. He and his wife live in Dothan, Ala., and celebrated their 50th wedding anniversary in 2008.

Lee E. Blakely, BSA–Food Science ’62, of Visalia, Calif., received the 2009 Award of Merit from the American Dairy Products Institute. Blakely was recognized for his service to the nation’s dairy industry. He retired in 2008 after a distinguished career in the dairy industry working with companies such as Land O Lakes and Saputo Cheese & Protein. He continues to serve as a dairy industry consultant and is also chairman of the organizing committee for the 2011 International Whey Conference.

Angela Stewart DeLomme, BSA–Ag Economics ’81, owns and practices with Angela Stewart DeLomme, P.C., a law firm specializing in real estate, wills, trusts, probate and small business law.

Glenn Smith, BS–Ag Economics ’82, is vice president of global operations for TraceGains. Smith joined the organization in 1999 and served as USA county manager from 2001 until 2008. TraceGains delivers positively assured traceability to food packers, processors and retailers to help secure the supply chain.

Doug Makemson, BS–Horticulture ’92, is a metal sculptor whose art is exhibited around the United States. The representational sculptures are made from steel, stainless steel, copper and brass. Almost all of the raw materials Makemson uses are recycled from businesses, scrap yards and farming activities. (The steel and chrome sculpture pictured above, “Henry,” was created from a John Deere hay baler.) The use of thick or non-corrosive material ensures his work will last when exposed to the outdoor environment. In the 1980s, Makemson focused on farming activities. He says he created “the time-honored performance art that all farmers do: the winding windrows of cut hay, the field of hay bales ready to move in the afternoon slanting sun, the forms and textures of the vegetable garden and the sounds of animals chewing contentedly in the barn.” In 1994 he transferred his energy to metal sculpting. His work can be viewed at www.makesculpture.com.
TRAVEL WITH CAES ALUMS AND FRIENDS

Story and photos by Juli Fields

Thirty CAES alumni and friends traveled over 900 miles of Ireland’s narrow roads touring many of the country’s most famous southern gardens and farms. Horticulture professor Tim Smalley guided the group and provided tremendous insight into the history and philosophy of Irish gardening. The seven-day trip began in Ennis on Ireland’s west coast and concluded in Dublin in the east.

For many, the highlight of the trip was an evening in a bed and breakfast near Kilkenny, where hosts shared their personal accounts of life on the farms and rural lands of southern Ireland. Other highlights included the Cliffs of Moher, the Burren, Bunratty Castle, Muckross House and Gardens, Garinish Island Gardens, Kilkenny Castle, Glendalough, Powerscourt and St. Patrick’s Cathedral.

Plans are underway for a 2010 trip to England. The tour includes visits to the Royal Horticultural Society’s gardens at Wisley, Stourhead, Hidcote, Koosham, Henry VIII’s Hampton Court, and Sissinghurst. Extracurricular highlights of the tour will be punting on the Cherwell river, strolling through picturesque Cotswold villages, visiting Shakespeare’s birthplace in Stratford-Upon-Avon, petting rare livestock breeds at the Cotwold Old Farm, and a free day for sightseeing, theater and shopping in London.

The trip registration price includes a $500 tax-deductible donation to support the Deans’ Promise, which funds student internships, fellowships, study abroad programs, leadership training, service learning and research opportunities.

If you are interested in traveling with CAES in 2010, please contact Juli Fields at jfields@uga.edu or (706) 542-3390.
Burgers, Bugs and More at the CAES Annual Welcome Back Party

Avian biology major Samantha Litz takes a closer look at a hissing cockroach at the College of Agricultural and Environmental Sciences annual welcome back party. The event gives CAES students, faculty and staff the opportunity to chat over hamburgers, hot dogs and veggie burgers. It also gives students the opportunity to promote and learn more about CAES clubs, organizations and opportunities—like study abroad and the college’s certificate programs.