

How to Judge Cheese

It's fair to say that judging cheese is similar to wine tasting, says Art Hill, professor and chair of the Department of Food Science.

"It's a sensory analysis," he says. "The tasting process is the same, but in addition to aroma, taste and 'body', cheese makers talk about texture and structure – how it feels between your fingers and the openings in the cheese." Whether it's the lacy openness and arrangements of holes in Swiss-type cheeses or the small 'eyes' in Gouda, holes in cheese are caused by either probiotic gas or bacteria – and the right arrangement of holes in the right place makes for the right cheese.

Canada has a long history of cheese making, he explains. By 1916, it was the third largest export, after fur and lumber. The export market required standards, which in turn drove the development of standards for other commodities. The traditions of grading cheese are still in use today.

Hill was one of 40 experts from 17 countries selected to judge the World Championship Cheese Contest held in Madison, Wisconsin in March. The experts, drawn from industry and academia, gathered to assess the merits of over 2500 cheeses from 24 countries in the biannual competition sponsored by the Wisconsin Cheese Makers Association.

"What's interesting is the mix of industry and academic expertise," Hill says. The cheeses are considered in 16 categories, including hard, soft, Swiss, parmesigiano, cheddars (mild, medium and old) and fresh (soft and ripened). The top in each category is then considered by all the judges.

"At the final round, instead of defects, the judges are looking for flavour and texture and something more" says Hill. "The final ranking is 50 per cent flavour, 49.5 per cent texture and .5 per cent wow."

For the record, the winning cheese with the wow was Vermeer, a semi-soft, reduced fat Gouda-style cheese from Holland. Hill enjoyed his experience. "It was fun," he says.

"You never know what you're going to get. It's not an exact science by any means." ■



▲ Prof. Art Hill with one of the contenders at the World Cheese Championships.



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ISSUE

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Message from the Dean

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As we wrap the semester and the academic year, I am very pleased to bring you this edition of FACE >forward. The depth and breadth of the activities at our College are a constant source of amazement and delight.

In this issue, you will see some of the outstanding work that extends beyond the classroom and the laboratory. Across each campus and each academic unit of OAC, students, faculty, staff, and alumni are active participants in the world around them, whether through leadership, collaboration or volunteerism.

This unique spirit is what energizes OAC and helps us to fulfill our mandate of education, research and service. The experiences gained here contribute to the life of the university and our communities, both local and international.

I am also pleased to be able to provide an update on our fundraising activities for the year. Support of The BetterPlanet Project provides ongoing support for students, research and teaching. We also recognize the generous benefactors who have been recognized for their contributions with the prestigious Order of OAC.

The end of the year for many means graduation or convocation. I look forward to seeing you at the ceremonies in War Memorial Hall on the Guelph campus on June 12, 13, and 14, at Kemptville on May 25, Campus d'Alfred on May 26 and Ridgetown on June 1. I hope that new and old grads will join us in Guelph for Alumni Weekend on June 15 and 16. ■



Robert Gordon

Dean, Ontario Agricultural College
Guelph | Alfred | Kemptville | Ridgetown



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For your free subscription, email us at oacinfo@uoguelph.ca

Associate Dean, External Relations
Rene Van Acker > vanacker@uoguelph.ca

Communications Assistant
Nancy Orso > norso@uoguelph.ca

Design > Deuce Design

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Inquiries: 519-824-4120 ext 56832
Website: www.oac.uoguelph.ca

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Economists Examine National Food Strategies

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Over 130 people, from academics to producers to processors, from representatives of national policy institutes to egg farmers and fisherman came together at a unique conference held in Ottawa on April 5th. “Growing our Future: Making Sense of National Food Strategies” was presented by the Institute for the Advanced Study of Food and Agricultural Policy, based in OAC’s Department of Food, Agricultural and Resource Economics [FARE]. Ottawa was selected as the site for the one-day conference because of the national significance of the discussion.

In the context of global discussions around the future of food and agriculture, Canada is holding its own conversation about food policy. In this country, the agriculture and agri-food system provides one in eight jobs, employing two million people and comprising over 8 percent of the Gross Domestic Product (GDP).

The keynote speaker of the day was Joseph Glauber, chief economist at the United State Department of Agriculture. Other presenters included FARE professor John Cranfield, who is also president of the Canadian Agricultural Economics Society. He was joined by other academics, including Bruno Larue, Laval University professor and Canada Research Chair in International Agri-food Trade, James Vercammen, University of British Columbia professor of food and resource economics, and Murray Fulton, professor in the Johnson-Shoyama Graduate School of Public Policy at the University of Saskatchewan. ■

Planning for Tomorrow: Jobs Aplenty in Agri-Food

Ontario’s agriculture and food industry is booming, with more job openings than qualified people to fill them, according to a new report commissioned by OAC.

“Planning for Tomorrow” is the result of a survey of over 100 agriculture and food processing organizations which sought a much-needed snapshot of hiring trends in Ontario’s largest employment sector. Ontario has the most diverse agri-food industry in Canada – producing more than 200 commodities – and the nation’s largest food processing industry, with more than 3,000 companies. Overall, the sector contributes more than \$33 billion annually to Ontario’s gross domestic product and sustains more than 200,000 jobs.

The survey examined employer demand for OAC graduates at the diploma, bachelor, masters and doctorate levels. In each sector, and at each level, organizations indicated strong demand for the skills and training that OAC graduates bring to the workplace. The results reveal that employers in Ontario’s agriculture and food sector will increase the number of hires directly from university over the next few years by 10 to 20% on average. 60% of respondents indicated that they had a preference for formal training in agriculture and food when hiring, and that a large gap currently exists in Ontario in the supply of graduates trained in these programs. Respondents stated that OAC delivered very well in these technical and science-based areas. Financial and in-kind support for the study, which was carried out by JRG Consulting, was provided by the OAC Alumni Foundation and Association, Agronomy Company of Canada, Crop Life Canada, Farm Credit Canada, Pioneer Canada, RBC-Royal Bank, and the Workforce Planning Board of Waterloo Wellington Dufferin. ■

Food Science Students Win Gold at the Research Chefs Association Culinology Competition

By: Derek Vella – BSc Food Science 2012

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When the culinary arts meet food science, the goal is to translate fresh products from the test kitchen to something that can be enjoyed in a consumer's home, with all the flavors, textures and aroma of the original. The Research Chefs Association (RCA) has termed the process Culinology and sponsors an annual, international competition for chefs and food scientists.

In March, OAC Food Science students took first place competing against some of the most prestigious culinary and food science colleges and universities in the US. They are the only Canadian team to have participated in the competition, which was held at the Culinary Institute of America in San Antonio, Texas.

This year, the challenge was to develop a Tex-Mex style appetizer based on pork which was to be sold in a club store. On the day of the competition, the commercialized product (packaged & frozen) was prepared by the judges while the student team created the gold standard (fresh & on-site). The two product versions were then evaluated and compared.

The prize-winning creation, "Cowboy Carnitas", is an appetizer-sized morsel of smoky pulled pork coated in a hominy and jalapeno batter and served with two sauces: a tangy roast tomatillo sauce and a bright cactus-fruit and anejo tequila sauce. "Cowboy Carnitas" came from a desire to do something slightly apart from traditional Tex-Mex fare while also including a strong technical aspect: because the competition is only 1.5 hours long, the team had to develop a method of making pulled pork in less than an hour.

Despite the strong competition, University of Guelph Culinology Team emerged clear winners.

The U of G Culinology Team received support from Ontario Pork and National Starch Food Innovation. ■



U of G Culinology Team members Lizzie Chan, Aneta Rybak, Brandon Guild and Derek Vella (Team Leader), receive their prize from Janet Carver, president of the Research Chefs of America. ▲

Campus d'Alfred Director Re-appointed for Second Term

Professor Renée Bergeron, director of Campus d'Alfred, will continue in her administrative role at OAC's francophone campus until 2017.

Bergeron, an expert in animal behaviour and professor in the Department of Animal and Poultry Science, was appointed director of Campus d'Alfred in 2007. The campus, located 70 km east of Ottawa, is the only French-language institution in Ontario to offer diploma and certificate programs in agri-food and related fields.

Part of the Ontario Agricultural College since 1997, Campus d'Alfred offers associate diploma programs in agriculture; food, nutrition and risk management; and, in partnership with Collège Boréal, veterinary technology. ■

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Student Team Advances to SemiFinals in North American Agri-Marketing Competition

By: Rebecca Hannam BSc Agr 2012

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^ Student Chapter members are Emily den Haan, Caitlin Harvey, Lucas Meyer, David Schouten, Linda Slits, Cara van Burck, Ben Versteeg and Lorene Vanderwal, led by co-presidents Rebecca Hannam and Rachel Weber.

A team of OAC students advanced to the semifinals of an international marketing competition hosted by the National Agri-Marketing Association (NAMA) April 18-20 in Kansas City, Missouri.

Ten students represented the University of Guelph Canadian Agri-Marketing Association (CAMA) Student Chapter and placed in the top 12 of nearly 30 teams from across North America. The students create a product concept and develop a plan to successfully bring the product to the marketplace. The teams submit a written plan prior to the competition, and then make a formal presentation to a panel of marketing and agribusiness professionals. The U of G CAMA team developed their marketing plan for CropIntel, a mobile management product. CropIntel is a fictional tablet application for corn and soybean farmers to improve crop scouting and pest management efficiency. ■

Judging Team Excels at Winter Competitions

By: Emily Den Haan, Club President, BSc Agr 2013

The OAC Judging Club represented the University of Guelph and proved their analytical and oral reasoning skills at two recent winter intercollegiate competitions in Quebec.



^ At the Laval University Judging Competition are (back row, from left) Alan Nanne, Josh Burrows (front row, from left) Courtney O'Neil, Emily den Haan, Elizabeth Stubbs.

At the Laval University Judging Competition on January 14, OAC's team were the only competitors from Ontario. They took home third and second place ribbons in Beef Cattle, Dairy Cattle and Hay, Commodities and Environmental Farm Plan Scenarios, Plant Identification and the Animal Quiz categories. Individual ribbons were awarded to Alan Nanne for first place for Dairy Cattle and second place for Hay; and Elizabeth Stubbs for first place in Environmental Farm Plan Scenarios and third place for Beef Cattle.

Competing against colleges, CEGEPs, and universities from across Canada at the MacDonald College Judging Competition at McGill University on February 4, the team of Emily den Haan, Katie Deslippe, Patrick Leahy, and Lorene Vanderwal achieved first place for Dairy and second for Overall Reasons. Vanderwal also won individual ribbons for first place in Dairy, second place in Beef and second in Overall Reasons. ■

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Graduate Students Tackle Sustainability with Interdisciplinary Thinking

By: Mary Anne Smith, RD, PhD Candidate, Department of Food Science

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Fresh thinking from OAC aims to break down traditional research silos and tackle an old problem with new perspective.

On March 23rd, over 60 graduate students from all six departments in OAC gathered to discuss the sustainability of the food supply. The half-day colloquium, which featured keynote speeches on both the metrics of sustainability and the foundations and importance of interdisciplinary thinking, provided students the opportunity to better understand the complexity of food sustainability and to identify areas for crossover research between departments.

Teams of students from each department first presented their own perspective on the challenges of creating a sustainable food supply and then participated in interdisciplinary breakout sessions that aimed to identify opportunities for graduate food systems-related research and its applications.

The OAC Grad Council event committee will publish a full report on outcomes from the day and hope to build on the ideas generated by participants during breakout sessions to create more opportunities for interdisciplinary food systems scholarship in the future. ■

OAC Leadership Conference 2012

Breaking New Ground was the theme of the 2012 OAC Leadership Conference held January 27-28 at the Arboretum Centre in Guelph.

Forty-five OAC students from Guelph, Ridgetown and Kemptville joined together to discuss leadership in the university and the agri-food system and enhance their skills through interactive workshops, panel discussions and presentations led by industry members, faculty and alumni. Topics included communications, networking, career evolution and teamwork. ■

Student Run Environmental Sciences Symposium Draws a Crowd

By: Danny Jefferies, SES Student Representative

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The University of Guelph hosted its 18th Annual Environmental Sciences Symposium (ESS) Saturday January 21. The non-profit, student-run event focuses on current environmental issues and this year's theme was "Environmental Outlook on Agriculture: A Public Perspective."



▲ Prof. Claudia Wagner-Riddle addresses the Environmental Sciences Symposium

The symposium, open to both students and the public, was designed to bridge the gap between theoretical knowledge and practical application by showing research that has been translated into industry practices. Approximately 170 attended lectures and workshops in the Science Complex and MacNaughton building. A number of OAC faculty members participated and the major theme of the day was sustaining food production into the future. Many challenges were identified, workable solutions were presented, and successes were highlighted.

Ralph Martin, Loblaw Chair in Sustainable Food Production, provided the morning keynote presentation. During his lecture he raised issues on food production, health and ethics. He offered a vision of sustainable food production which included producing enough food to meet dietary needs today, while preserving productive capacity for future generations of people and other species. Martin also stressed the importance of expanding the kinds of plants that are edible, and minimizing the waste of human food resources if we are to have a chance at providing enough food for our growing world population.

The event was held the same day as the FarmSmart Conference in order to work towards bringing food producers and consumers closer together. ■

Construction Begins on New Student Service and Alumni Centre at Ridgetown Campus

Construction has begun on a new \$3.5 million Student Service and Alumni Centre at Ridgetown. The renovations to the Reek building will centralize and enhance student services, providing a central first-stop location for all students and visitors to campus including those that are considering Ridgetown for their future post-secondary studies. The project will also provide two new classrooms for the campus.

Funding for the project has been provided by the Province of Ontario from both the Ministry of Training, Colleges and Universities (MTCU) and the Ministry of Agriculture, Food and Rural Affairs (OMAFRA). The project has been a priority initiative of the Ridgetown Agri-Food Foundation, a volunteer board that works to enrich students' overall learning experience. ■

New Name, Same Tradition of Fun

By: Duncan Ferguson, OAC Class of 2012 Falcons

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On February 3 and 4, a record number of students from all four campuses of OAC descended upon Guelph for the 2012 edition of the Ontario Provincial Agricultural College Games. Almost 300 students participated in various sporting events over the course of the two days, showing pride for their own campuses as well as for the OAC as a whole. At the awards banquet, where winners of the individual sports were announced, each campus was well represented. In the end however it was Campus d'Alfred that took home the top award, the Plough. The Plough is presented to the campus that displays the most team and OAC spirit throughout the weekend. Since the trophy was first awarded 14 years ago, Campus d'Alfred has won the trophy 7 times.

Showing true collegiality, the students approved renaming the games to the OAC Winter Games, reflecting the College's four campus strength. The weekend as a whole was an incredible success and students are looking forward to the 2013 OAC Winter Games, to be held at Kemptville Campus. ■



▲ In keeping with tradition, Old Jeremiah got a fresh coat of paint for the OPAC Games.

Oldest Student Co-operative in Canada Turns 99

By students, for students – as relevant today as it was almost 100 years ago when seven Ontario Agricultural College (OAC) students created the OAC Students' Co-operative in 1913. Now known as the Guelph Campus Co-op, the business marks its 99th year in 2012, which has been declared the International Year of Co-operatives (IYC) by the United Nations General Assembly.

"It's a truly remarkable story that those first seven students pooled their own equity to start that business for the benefit of all students," says Tina Sorbara, human resources and finance manager, Guelph Campus Co-operative.

From 1913 to 1989, the Campus Co-op was the major retailer on campus providing books, housing, as well as pharmacy and food services. The Massey Coffeeshop, dug out of the basement of Massey Hall in only three evenings by OAC, OVC and Macdonald College students, was a popular gathering place for students until its closure in 1998.

Today the Guelph Campus Co-op Bookstore and housing offer students cost-effective and convenient alternatives, serving more than 5,000 members every year and providing 120 with lodging in shared houses and apartments at below market rates. ■

▼ **Campus co-op bookstore in 1947**
[Courtesy U of G Library Archives]



Since OAC scientists began soybean research in the 1880s, the search for new products and uses of the legume continues today. At the 17th annual Project SOY (Soybean Opportunities for Youth) competition held March 23, OAC students were among the contenders showcasing innovative products and marketing strategies for soybeans – from probiotic soysauce, soysicle sticks, and S'morbs to scented soy candles, skin wash and body scrub.



Cash prizes were awarded in two categories: diploma and undergraduate/graduate.

S'morbs Soyoriginals is a vegan-friendly and lactose- and gluten-free snack based on the popular S'mores. Each component – the graham cracker, marshmallow and chocolate – is infused with soy to make a healthy and nutritional alternative. The creation tied for third place and \$500 in the undergraduate/graduate category and is the work of students – John Antonio, Reid Berfelz, Ricky Davidovich and Mandy Feng.

Project SOY was introduced at the University of Guelph in 1996 and is now supported by sponsors including Dekalb Brand Seeds, SOY 20/20, Grain Farmers of Ontario, Agriculture and Agri-Food Canada, and the Ontario Ministry of Agriculture, Food and Rural Affairs. ■

▲ **Mélanie Sanscartier and Alicia Desaulniers of OAC's Campus d'Alfred won the \$2500 first prize in the diploma category for developing Ricosoy, soy ravioli with soy-infused ricotta cheese and available in both sweet and savoury flavours.**

SkyGarden: Undergraduate research project has designs on vertical farming

MP congratulates students on innovative project



When agriculture meets architecture, the result can look like SkyGARDEN, a conceptual vertical-urban farm project, unveiled at a community event on April 3.

In agricultural technology, vertical farming is a theory that combines the food production possibilities of traditional farming with the efficient use of land in urban areas. It is the focus of a first year seminar taught this semester by Prof. Vern Osborne of the Department of Animal and Poultry Science. Eighteen students, representing a diverse range of undergraduate programs, teamed together to approach a future concept of skyscraper food production from four aspects: basic design; education; plants and animals; and marketing and funding.

The resulting project is a self-contained and sustainable environment that uses solar and wind power, fresh air ventilation systems and advanced rainwater collection to support internal greenhouses and areas for raising animals.

In a congratulatory letter to the students, Frank Valeriote, Member of Parliament for Guelph, wrote: "Bringing together principles of architecture, engineering and agriculture to solve the pressing environmental, social and economic issues facing Canada and the world in the years to come are vital and your participation in the process crucial to its success." ■

▲ **Photo by Rob O'Flanagan, Guelph Mercury.**

OAC Volunteers will Leave for Change this year

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Three members of the OAC community have been selected to participate in Leave for Change, the University of Guelph program that pairs faculty and staff willing to volunteer their knowledge and skills during short assignments in developing countries. In total, eight volunteers were selected in a university-wide competitive process.

Volunteer assignments and travel dates are being finalized for:

Patti Goodman, Program Manager, Kemptville Campus

Susan Kelner, Program Coordinator, Ridgetown Campus

Nicole Tessier, Supervisor, Student and Conference Services, Communications and Alumni Relations, Alfred Campus

The Leave for Change program is offered in partnership with Uniterria, a joint initiative of World University Service of Canada (WUSC) and the Centre for International Studies and Co-operation. The University of Guelph was the first university in Canada to join the program. ■

Staff Dedication Earns Industry Recognition

Staff at the Arkeil Swine Research Centre have been recognized for their contributions to research with the annual Award of Excellence from Ontario Swine Improvement, an industry-run organization.

The 300-sow purebred Yorkshire herd at Arkeil was started in the 1980's to provide healthy animals in a clean environment to foster research that will translate commercially. There are six full-time technicians at the Centre, some of whom have been part of the team for more than ten years, and a number of students gaining part-time work experience. Everyone working at the station must undergo training and annual assessment by U of G's Animal Care Committee. They are also assessed by the Canadian Council on Animal Care.

Among their duties, staff provide bi-weekly data to the national Swine Improvement database. In addition to research activities, staff conduct tours for visitors from around the world to show and educate people about swine. The Arkeil Swine Research Centre is funded in partnership with OMAFRA, Ontario Pork, and a number of other groups interested in usable data for Ontario producers to maintain competitiveness in pork production around the world. ■



▲ The award-winning staff of the Arkeil Swine Research Centre

Kemptville Equine Students tour England

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From the wild ponies of Dartmoor Heath to the Royal Mews at Buckingham Palace, students from the Kemptville Campus equine programs toured England in May, visiting some of the most iconic places in the country for horse breeding, racing, research and business. Among their stops were Greenwich Park (the site for the 2012 Olympics equestrian events); the Beaufort Embryo Transfer Centre; Tattersalls, Europe's largest bloodstock auctioneers; the British Racing School; and Dalham Hall Stud. While in England, they attended Salisbury Races, one of the oldest racecourses in the United Kingdom, where meetings have been run since the 16th century. They also had the opportunity to tour other agricultural and equine education facilities, including the Royal Agricultural College campus, Hartpury College, and Nottingham Trent University. A highlight of the trip was seeing Her Majesty the Queen and the Duke of Edinburgh as they travelled by coach to the State Opening of Parliament on May 9. ■



▲ Kemptville Equine Students enjoying their tour of England

Nealanders International Honours Alumnus with Support for Students

Nealanders International, recognized as Canada's leading food ingredient supplier, was founded by graduates of OAC's Department of Food Science. Over the years, Nealanders has provided a great deal of support to the department, both financially and in an advisory capacity.

In 2009, Matt Tatham, an employee of Nealanders and Food Science alumnus, died suddenly. Not only was Matt one of the most respected professionals in the bakery business in North America, but an avid

tri-athlete, hiker, kite flying enthusiast and horticulturist. In memory of Matt, Nealanders set up the Matt Tatham Memorial award to honor Food Science undergraduates who are well rounded individuals, demonstrating not only academic success, but also support for the community, and a broad range of interests. On March 26, Nealanders hosted a reception at the Guelph Delta hotel that was well attended by students and professors from the Food Science department. This year's winners were: Jamie Ross (first prize - \$5000); Brandon Guild (second prize - \$3000); Andrew Wong (third prize - \$2000). OAC is grateful to Nealanders for their continuing support and commemoration of Matt Tatham. ■



▲ Jamie Ross receiving the first prize award. Along with Jamie is Judi Hogg (left) and Beth Farr (right) from Nealanders.

OAC Liaison Officer Concludes Successful Contract

Highlighting education and career opportunities in food, agriculture, the environment and rural communities.

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Jason Tran, who has been instrumental in developing and implementing OAC's liaison program since August 2010, will be leaving in June. During the past two years, Jason was responsible for implementing many innovative activities and events designed to reach prospective students, their parents and teachers to make them aware of the unique possibilities of an OAC education. He hosted five professional development workshops that were attended by over 200 high school teachers from 26 school boards. He developed and managed "Reach Ahead" events aimed at the province's Specialist High Skills Majors students with focus on the environment, food science, horticulture, business and both crop and animal agriculture. More than 2500 students from 84 high schools had the opportunity to learn more about OAC through a combination of competitions, special lectures and information sessions. Community organizations such as the Career Education Council, Ontario Agri-Food Education Inc., OAC's student groups SFOAC and ESSE, and alumni participated in various events. Support for OAC's liaison effort is provided by the Grand River Agricultural Society, OAC Class of 53, the OAC Alumni Foundation, Monsanto and the Agri-Food and Rural Link KTT program under the OMAFRA – U of G partnership.



▲ Jason Tran

Jason will be joining OMAFRA. Liaison activities will continue in 2012 with the appointment of a new liaison officer this summer. ■

SEDRD Students Study Chautauqua



▲ SEDRD students and faculty advisors in Chautauqua.

More than two dozen Rural Planning and Development students were guests of the Chautauqua County, New York Department of Planning and Economic Development on March 1 and 2. The students undertook the field trip as part of their requisite studies. They chose Chautauqua County because its rural planning initiatives have won numerous awards for planning and implementation. It is also part of the Concord Grape Belt, a region on the eastern shores of Lake Erie that was designated New York state's first Agriculture Heritage Area in 2006.

During their stay, students and advisors toured multiple cities, villages and hamlets, visited scientific, educational and industrial facilities and heard presentations from representatives of local industry, government and educational institutions.

SEDRD's Rural Planning and Development program is regarded as one of Canada's leading centres for the study of rural issues. The program is involved with rural development issues in Canada and around the world, with both Canadian and international streams of study. ■

Five New Members for the Order of OAC

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At the annual general meeting of the OAC Alumni Association and the Alumni Foundation, five individuals who made contributions to the college in excess of \$100,000 were recognized.

They are:

James and Shirley MacDonald

Jim was born and raised on a dairy farm in Carleton County. He graduated from OAC in 1950 and accepted a position as Livestock Specialist at Ridgetown College in 1957. Jim served as principal of Ridgetown from 1980 to 1985.

In addition to two scholarships for Ridgetown students, Jim and Shirley have provided a very generous gift which funded the recent renovations to the OAC Program Counselling Office in Johnston Hall. The Counselling office will be named in Jim and Shirley's honour.

Andrew Wilder

Andy Wilder, B.Sc.(Agr) '84, has had an impressive career in agriculture as a farmer and with various international grain companies including James Richardsons International, Cargill and most recently Parrish and Heimbecker here in Ontario. Andy has provided a gift to the Institute for the Advanced Study of Food and Agriculture Policy. The institute is an important initiative of the Department of Food, Agricultural, and Resource Economics (FARE).

June Laver

June Laver, DHE '40, met her late husband, Keith Laver, BSA '40, when they were students at Guelph. The Laver family ran a successful nursery business, first in Mississauga, then in Caledon, Ont. One of Canada's most prolific rose hybridizers, Keith hybridized and introduced more than 80 varieties of miniature including a deep yellow miniature rose for his wife June. The Keith and June Laver Endowment Trust Fund will encourage others to become innovators by providing two \$10,000 annual awards to graduate students studying environmental issues in horticulture.

Ron and Doreen McCracken

Understanding the importance of an agricultural education the McCrackens have established the McCracken Family OAC Bursaries which will provide five OAC students each a \$2,000 award. Thanks to matching money from the Ontario government, this award will be available to OAC students in perpetuity.

Gintarius (Ginty) Jocius

The late Ginty Jocius, OAC '70, was an entrepreneur committed to agriculture. One of Ginty's most visible creations is Canada's Outdoor Farm Show. He left behind a legacy of deep commitment to Ontario agriculture and a stellar reputation as an innovative and creative marketer of agribusinesses, both large and small. His equally creative and hard working wife, Lorie, ensures that this legacy will continue as she keeps the momentum going at Canada's Outdoor Farm Show.

Another visionary creation of Ginty's is the "Order of OAC" which he created when he served on the OAC Alumni Foundation. Ginty felt it was important for alumni of OAC to give back at their best level.

Their gift to the College will be directed to Phase II of the Bioproducts Discovery and Development Centre.

We are pleased to acknowledge with gratitude these newest members of the Order of OAC.



Update on The BetterPlanet Project

2011-2012 marks the third year of the University of Guelph's BetterPlanet Project, the campaign to raise \$200 million to enhance teaching, research and the student experience, and to ensure that the University of Guelph remains a centre for excellence. Donations, including the support by alumni, friends of the university, professors, students, and staff members, support virtually everything on campus that does not come from government funding, tuition, or external contracts.

This year's campus-wide effort raised \$22 million and of that significant amount, OAC raised over \$7 million, more than any other college at the University of Guelph.

Here are some of the significant gifts to OAC in the past year:

- > A \$3 million gift from the **W. Garfield Weston Foundation** to establish the Rebanks Family Chair in Pollinator Conservation through the School of Environmental Sciences. The endowed Chair is a Canadian first and a search is underway to find an outstanding leader to develop a world-class research program, raise awareness of the importance and plight of pollinators, inform public policy, help train highly qualified personnel.
- > A \$1.5-million gift from the **Gosling Foundation**, to establish the Gosling Research Institute for Plant Preservation (GRIPP) will help prevent loss of plant diversity through research, education and service. OAC researchers will hone cutting-edge technologies to preserve, multiply and conserve threatened plant life. The institute will be run by Professor Praveen Saxena, in the Department of Plant Agriculture who is known internationally for work in protecting valuable plant species through methods such as in-vitro preservation and multiplication. Earlier support from the Gosling Foundation has already helped a team of scientists, led by Saxena and including plant agriculture professor Alan Sullivan, to develop technology to clone American elm trees that have survived repeated outbreaks of Dutch elm disease, their biggest killer.
- > Ridgetown Campus Alumnus **Don Pestell** has committed \$600,000 to the renovation of the Reek building at the campus to support renewed space for student resource and services.
- > **James and Shirley Macdonald** have donated \$400,000 for improvements to the OAC Program Counseling Office in Johnston Hall and to establish some very generous scholarships for Ridgetown students. James is an OAC alumnus and past principal of the Ridgetown Campus.
- > OAC students are the beneficiaries of a \$200,000 gift from **Ron and Doreen McCracken** – residents of Scotland, Ontario. With matching funds from the provincial government, this money will annually provide bursaries in the amount of \$2000 for five OAC students.
- > A \$100,000 gift from Vancouver-based **Glacier Media Inc.** will support the development of Phase 2 of the Bioproducts Discovery and Development Centre (BDDC). Opened in 2008, the BDDC is an interdisciplinary centre with plant scientists, chemists and engineers working to develop and commercialize biomaterials. After acquiring Canada's Outdoor Shows (parent company of Canada's Outdoor Farm Show and Canada's Outdoor Equine Expo) in October 2011, Glacier Media Inc. made the donation in memory of Ginty Jocius. The gift was formally presented on January 20 at the Student Federation of OAC's annual Good Times Banquet.
- > Also in support of The BetterPlanet Project, the **OAC Alumni Association** has made a five-year commitment to provide funding for OAC's "highest and best use." ■

The
BetterPlanet
Project

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CHANGING LIVES
IMPROVING LIFE