

SUMMER 2012

THE

# magazine

UNIVERSITY OF KENTUCKY

COLLEGE OF AGRICULTURE

## *The Grain Chain*



## FAR HORIZONS

Kentucky bourbons and wines, cattle, soybeans, and other foodstuffs have found a niche in the huge, developing markets of Asia. South America, too, is beginning to open up as a major importer of American agricultural goods.

The growth of those international markets, as both population and incomes rise, is key to the remarkable expansion of Kentucky farm sales over the last decade—about one third of the state's agricultural production is exported. Despite losing roughly \$1 billion of tobacco and equine sales during this time, farm gate receipts have increased by about \$2 billion. There are many positive factors in this success, but soaring grain prices driven by global demand is the largest.

Many forecasters predict that demand for food and agricultural products will grow faster than supplies over the next few decades. Some even conclude our long era of cheap commodities and food is coming to an end, or at least, long-lasting changes are under way.

The most recent estimates are that world food production must double by 2040 to meet the global demand. How is this possible if most of the planet's cultivable land with available fresh water is already in production? If these projections are to be realized, the pace of improvements in yield and productivity that we have enjoyed for several decades must be sustained, and possibly increased. Clearly, the need for agricultural research and technology transfer is as great as it has ever been.

Similarly, in a globalized economy America's universities can expect that an increasing fraction of our graduates will travel and work beyond our borders. This issue of the magazine includes a profile of Scott Hostetler, a 1988 graduate of the Landscape Architecture program, who founded one of the world's largest international landscape architecture design firms. His company has offices in four Asian cities and employs hundreds of designers worldwide.

International travel experience is one of the best ways we can help the graduates of our college become world-ready. Faculty-led study trips are nothing new—we have sustained a student exchange with a university in Dijon, France since 1991—but we appear to be on target to set a record this summer, with six organized groups of up to 14 students each slated to go to France, the United Kingdom, the Netherlands and Denmark, Argentina, the Czech Republic, and Ghana.

While the world is growing in population and, in many regions, wealth, it appears to be shrinking with regard to communication and interaction. In a future of increasing international competition and collaboration, we can expect increasing demands upon and opportunities for our food and agriculture systems and for the students we graduate. This creates an even greater role for America's land-grant university system, continuing to lead the way in education, research, and service.

**M. Scott Smith**  
Dean and Director, College of Agriculture



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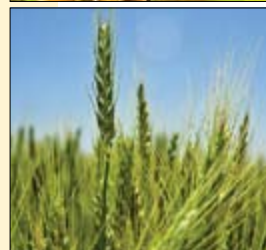
"It will make a rabbit walk right up and spit in a bull dog's eye."

—Melville Amasa Scovell, speaking in 1906 of rectified whiskeys.



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In October, it's only a tiny seed waiting to be planted. By June, it helps fuel economies, create jobs, build corporate partnerships, and most importantly, feed people around the world.



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## SHORT ROWS

# Cirque du Slug

The ground dwelling leopard slug *Limax maximus*, which UK entomologist James Harwood says can be found in suburbia, greenhouses, and farmland, turns into a high wire artist when its thoughts turn to procreation. Unlike other slugs, it mates suspended in the air on a thick mucus strand.

## A GROWTH INDUSTRY

The national greenhouse and nursery industry showed its biggest growth 20 to 30 years ago, but it wasn't until 2000 that Kentucky's industry started to expand, doubling its numbers in the first eight years of the new century. According to Dewayne Ingram, UK professor for nursery crops, the growth in the state coincides with Kentucky Agricultural Development Fund investments in research, extension, marketing assistance, and advertising cost-share programs through the Kentucky Horticulture Council. The economic downturn temporarily impacted some of the product line, but the industry remains strong.

## Don't be a Drip

Follow the advice of Ashley Osborne, UK Environmental and Natural Resources Initiative, and pledge to save 40 gallons of water a day. It's simple. Brushing your teeth? **Turn off the water** and save as much as eight gallons a day. Sweep your driveway rather than hose it down and save 22. If everyone who receives *The Ag Magazine* took the pledge, we'd save nearly 800,000 gallons of water in a single day—that's enough to produce more than an acre of corn! And that ain't chicken feed.

## True Blue

**THE TANGY, TASTY BLUEBERRY**, the essence of summer, is a natural for Kentucky and not just because of its color. The fruit is native to North America and gaining in popularity among Kentucky growers. Mostly passed over by pests or diseases, an acre of mature bushes can yield 5,000 to 11,000 pounds of berries if planted on a good site. They do require an acidic soil, however, and that's not all that common in the state. But UK horticulturist John Strang says soil amendments can create a welcoming environment for our true blue berry.



## It's No Picnic

**OUTDOOR DINING** can be rife with bacteria—*Salmonella*, *E. coli*, *Clostridium*, *Streptococcus*; the list goes on and on. And so might the stomach problems they cause. Foods and nutrition extension specialist Sandra Bastin preaches the mantra, **"Keep cold foods cold (below 40°) and hot foods hot (above 140°). And wash your hands!"**

## NEWS *in brief*



## 4-H MEANS BUSINESS

### There aren't many 13-year-olds who have their own businesses,

let alone a storefront business. But Boyle County's Griffin Blevins does. Two days a week, she sells her hand-made Scrabble-tile pendants and Murano and Pandora beads jewelry from her store in Danville.

It all started for Griffin after attending a 4-H Means Business sale in Madison County, where the club originated. Impressed with all the 4-H'ers

selling merchandise, she knew she wanted to go home and start a 4-H Means Business club in Boyle County. With the help of her mom, then University of Kentucky 4-H Extension Specialist Stephanie Blevins, that's what she did. The club started in 2010 with three members; it has grown to 17 today, with members ranging in age from 9 to 14.

"This, by far, is the most comprehensive program 4-H does. It lets kids implement what they learn," said Stephanie Blevins.

What they learn is record-keeping, budgeting, inventory, and how to count change. It also teaches them people skills.

"It's great for their interpersonal skills; it gives them lots of practice working with the public," said Kim Ragland, Boyle County 4-H youth development agent.

"One young man was so shy he would not speak to anyone outside of his family, no one," she said. "Today he will stand up and speak to strangers and does a great job."

Pet accessories and home-made soaps are examples of the variety of merchandise the Boyle County 4-H'ers sell. Some of them make their own products, while others buy and add value to merchandise for resale. But whatever they sell, they must give 10 percent of their profits to a charity of their choice, while also saving and putting money back into their businesses.

"It's a whole different way of thinking," Ragland said, "and for some, nothing else has spoken to them like this."

## No Pests, No Mess



**Cucumber beetles and squash bugs can wreak havoc on melons, squashes, and gourds.** Most cucurbit growers spray systemic insecticides to control insects, but UK entomologists and horticulture specialists are teaming up with Iowa State University faculty to investigate potential chemical-free alternatives.

"Cucurbit crops can be difficult to grow in Kentucky due to intense insect and disease pressure," said Tim Coolong, UK horticulture specialist.

A Pest Management Alternatives grant from the U.S. Department of Agriculture will help the team find more efficient ways of covering rows of cucurbits with polypropylene to physically prevent pests from reaching the plants. The covers remain on the plants until flowering. After the blooms are pollinated and the fruit is set, the covers will go back on the plants until harvest.

"The practice has long been used by organic farmers," Coolong said. "Our team is evaluating the feasibility of mechanizing the process, so it can be used for larger acreages and by conventional farmers who may just want to use fewer insecticides."



# Heal the Land, Heal the Heart

WIND WHIPPED out of the west: unrelenting, threatening rain. The volunteers lowered their heads, leaned into their dibbles, and pressed seedlings into the earth, planting native trees to heal a landscape twice traumatized.

Long before passengers and crew of United Airlines Flight 93 sacrificed themselves to avert an attack on the U.S. Capitol, surface mining sheared off this Western Pennsylvania

mountaintop. Today this barren grassland in the foothills of the Allegheny Mountains is part of the National Park Service's Flight 93 National Memorial. With the help of University of Kentucky researchers, students, and alumni, there is hope that the native ecosystem will thrive again, turning this ground into a living legacy for the 40 heroes who died here.

"Your work today is part of a bigger effort to create

a unique memorial, one that is as much about the land and the natural environment as it is the architecture," Jeff Reinbold said, speaking to the volunteers during the event's opening ceremony. Reinbold is the general superintendent for the National Park Service in Western Pennsylvania.

Over two weekends in late April, 600 volunteers from Pennsylvania, Kentucky, and Massachusetts planted 14,000 trees. It's

just the beginning. The multi-year task of reforesting more than 200 acres with 150,000 trees requires a collaborative effort, said Christopher Barton, associate professor in the UK Department of Forestry.

"We've only been able to do this because of the partnership between the Appalachian Regional Re-forestation Initiative (ARRI), the Appalachian Regional Commission, the American Chestnut Foundation, the

National Park Foundation—the list goes on and on."

The College of Agriculture's participation in the project is significant, he said. It includes students and alumni working on the reclamation effort, the growing of hundreds of trees to be planted at the memorial, including rare American chestnuts, and years of research from Barton, as the ARRI science team leader, and other UK researchers before him.

"I've devoted so much of my time and effort to the research to figure out a way to restore the ecosystem on these mine lands. And now we're applying the work we did in the lab, in the greenhouses, and in the field on a large scale," he said. "In about 10 years, these little seedlings we're planting today, which are 1 year-old bare-root stock, will start to form a canopy. Then you'll really see the condition of these lands change very rapidly."

UK Ag alumnus Patrick Angel is a soil scientist who works for ARRI in the Office of Surface Mining Reclamation and Enforcement. He oversaw the team leaders for the planting.

"This is a very special site," Angel said. "This is a healing of the heart and of the land. Many folks I've

spoken with said this work is an expression of grief for the 9/11 victims and their families, and at the same time, a positive response to this issue of drastically disturbed lands and forest fragmentation across Appalachia. Planting trees is a good thing to do."

Everyone involved felt a deep connection to the setting. Brandon Perry and Cameron Stone were among the fifth-year Landscape Architecture students who were studying the site for their capstone course and were two of UK Ag's team leaders for the event. They were in middle school on 9/11.

"It's an amazing opportunity to be part of something this big," Perry said.

Hannah Angel, a sophomore forestry major from London who was also one of the team leaders, was in the fourth grade on 9/11. Though she didn't comprehend much of what went on that day, she understands it a lot better now.

"I'm just happy to be here to help reclaim a surface mine and to help grieve in a positive way," she said.

And to Cameron Stone, it was simple. "It's an honor."

Hannah Angel wields a dibble and Cameron Stone plants a seedling on the grounds of the Flight 93 National Memorial near Shanksville, Pa. They were two of the many UK Ag alumni and students who helped to reforest the site.



UK Forestry and Landscape Architecture students led teams of volunteers in reforesting strip mined lands on the site of the Flight 93 Memorial in southwestern Pennsylvania. Here, Landscape Architecture Associate Professor Brian Lee (in orange vest) and fifth-year student Cameron Stone (left, bearded) sorted tree seedlings with volunteers from multiple states.





# First the Fury, Then the Fortitude



**Who would have expected this in the mountains? On March 2, when 14 powerful tornadoes pummeled the state, Morgan, Magoffin, Menifee, Johnson, and Wolfe counties in Eastern Kentucky took a direct hit from an EF-3 twister that stayed on the ground for approximately 86 miles.**

The tornado, at times a mile wide, destroyed the town of West Liberty in Morgan County, including the Morgan County Cooperative Extension office.

In Northern Kentucky, an EF-4 tornado left a 10-mile swath of damage.

The storms tore apart homes and barns and wiped out fencing, equipment, and feed. Livestock ran loose for more than a week in some places, and feed supplies were destroyed. School children were left without books and classrooms.

UK Cooperative Extension agents immediately stepped in to lend support and expertise.

“Our agents are very much part of the communities where they work,” said Jimmy Henning, UK College of Agriculture associate dean and director of the Kentucky Cooperative

Extension Service. “It was no surprise that they were some of the first to begin coordinating relief efforts in the affected counties.”

Once agents helped ensure human safety, they shifted their attention to the needs of agricultural producers and townspeople who suddenly found themselves faced with rebuilding their lives.

In Johnson County, more than 500 families were affected; 70 completely lost their homes. Family and consumer sciences extension agent Brenda Cockerham plunged in after the storm to find ways to meet people’s basic needs.

“We cooperated with community volunteers to set up a relief center,” she said. “We were amazed by the generosity of people who donated supplies that were shoulder high above 30 tables; they filled an entire gym again and again.”

Ag agents coordinated pasture and field sweep teams to collect small debris that could harm livestock if they picked it up while grazing; delivered round bales of hay for livestock; got access for groups of volunteers from other counties to help clean up debris and build fences; and distributed the many donations that poured into the traumatized areas.

In Laurel County, where an EF-2 tornado touched down and destroyed everything in its path for more than six miles, agriculture and natural resources agent Glenn Williams said many farmers didn’t realize their fences weren’t covered by insurance. The Laurel County Extension office worked with other agencies to raise funds for fencing supplies to meet farmers’ needs.

The world can change in a moment. March’s fury proved that. But Extension staff and volunteers pulled together for a common purpose: to take care of people—because in the end, that’s all that matters.



(Top) West Liberty after the storm. (Bottom) Volunteers and extension agents came together to sort and deliver much-needed fencing materials to farmers hard-hit by tornadoes in March. In blue is Wolfe County ag agent Daniel Wilson.



## SPOTLIGHT: MARK WILLIAMS

To say Mark Williams exudes a passion for sustainable agriculture understates the obvious. An associate professor in the Department of Horticulture, he led the development of and directs the College’s multidisciplinary undergraduate degree program in sustainable agriculture.

**Q** You grew up in Lexington. How did you become interested in agriculture?

**A** I sometimes think an interest in agriculture might be genetic. My grandparents on both sides of my family had farms or very large gardens. I started gardening when I was 11 or 12. I really prided myself on my ability to garden. I was reading books, I was watching “Crockett’s Victory Garden” on PBS. It was a real passion. Then a College of Agriculture professor, Wilbur Frye, moved in behind our house. He had a spectacular garden—better than mine. He’s the one who taught me what it meant to be a plant scientist. I wanted to be in agriculture, and he gave my idea legitimacy. He made me see my only choice wasn’t just to farm—I could be a scientist as well.

**Q** When did your interest in sustainable agriculture sprout?

**A** I did my doctorate in plant molecular biology at the University of California, Irvine. I was really indoctrinated into that whole West Coast food scene and organic food.

**Q** How did the organic research farm and Community Supported Agriculture (CSA) Program on UK’s Horticulture Research Farm come about?

**A** When I came here, I tried to forge an area where I could make a contribution. Brent Rowell, chair of the farm committee in those days, believed there was a place for organic agriculture and supported me. That was my calling card. I started out in weed control and organic agriculture, but then I expanded into all aspects of organic horticulture production. I look holistically at farming now, not just at individual components. Our goal is to make the whole system more sustainable and preserve our rich agricultural heritage.

**Q** What makes you most proud?

**A** I’m proudest that we’ve built this community in the College and on campus that thinks about sustainability. We are in our sixth year of the CSA. We’ve got 31 majors in the degree program and eight or so minors. The organic farming unit continues to expand. The College is positioning itself to be a leader in sustainable agriculture in the United States. To feel that I’ve been part of that is a great feeling.



## To Relish an Education

Zach Cozart has grown up watching his father garden, so unlike many boys in the BMW/STEM Academy, the work was familiar to him when the boys began planting a salsa garden in 2011. The salsa garden was part of a long-term project in partnership with the UK College of Agriculture.

“In school, you don’t learn science in the same hands-on way that’s done here,” said Cozart, an eighth grader at Lexington Traditional Magnet School. “This project was different, because I grew an organic garden; I didn’t know anything about that before I started this project.”

Cozart is one of 141 teenage boys from Central Kentucky enrolled in the Black Males Working Academy, founded by Lexington educator Roszalyne Akins to address the achievement gap between African-American males and other students.

“I want these boys to know that college is not just a dream,

it can be a reality,” Akins said. “I wanted to get these boys on campus and let them start building relationships.”

That’s where Carol Hanley and her team from the College’s Environmental and Natural Resources Initiative come in. The salsa garden is just one of many science, technology, engineering, and mathematics (STEM) projects the boys successfully completed in partnership with UKAg personnel and resources.

“It’s an opportunity for them to get an understanding about agriculture and all the career fields that they can go into with a major in agriculture,” Akins said. “It’s so much more than just farming.”

Cozart hopes to one day be a mechanical engineer and said projects like the salsa garden have helped him better understand science.

## First Fridays are Fresh

THE SMELL of fresh eggs, country ham, sautéed kale, and Asiago cheese wafts through the air, blended with coffee and the sound of laughter and friendly discussion. It sounds like breakfast at a quaint, rural bed-and-breakfast, but all this is actually served up the first Friday of each month by the UK College of Agriculture’s Sustainable Agriculture and Food Systems working group.

“We really wanted to bring together a diverse group of people from the university and the community,” said Lee Meyer, UK agricultural economist and chair of the working group. “We realize that sustainability has three main components—environmental stewardship, economics, and community—and all these things blended together really do go right along with our core land-grant mission.”

Nearly 100 people ranging from faculty, staff, and students to community leaders, farmers, and local-food enthusiasts fill their plates and then find a seat to listen to speakers talk about topics related to sustainable agriculture.

“The First Friday Breakfasts are a great example of cross-disciplinary collaboration and community engagement, and the focus on sustainability through the lens of food and agriculture is very exciting,” said Shane Tedder, UK sustainability coordinator.



# Kentucky Spirit(s)

by Aimee Nielson

In the 1700s, Kentuckians began cultivating whiskey and wine, two industries that, over the course of the next 200-plus years, thrived then nearly disappeared before once-again becoming prominent. Along the way, the UK College of Agriculture has been there to champion the bourbon and wine industries, supporting them with regulatory assistance and solid agricultural research.

## Give it to me straight!

In the 1700s, the first Kentucky settlers labored hard transporting crops to markets over steep mountains and narrow paths. Converting grain to whiskey made it easier to transport and gave excess grain a purpose.

Whiskey is distilled from corn, rye, wheat, or malted barley, then aged in barrels. Straight whiskey comes from a single batch, but legitimate rectified whiskey is made by blending various whiskeys to obtain a desired quality. Some less reputable folks figured out it was quicker and cheaper to blend the straight whiskey with other ingredients or dilute it with water or grain alcohol and skip the aging process. This could leave the product either pretty tasteless or tasting vile; makers either had to blend it with aged whiskey or add colorings and flavorings to it to get a similar look and taste to straight whiskey.

By the late 1800s, federal bottling acts allowed whiskey producers to label bottles distinguishing straight whiskey from blended products. Straight whiskey gave them a competitive edge with consumers, but producers could still rectify it after taxes were paid on the product.

Diluted whiskey is not how Melville Amasa Scovell wanted Kentucky to be known. The first director of the Kentucky Agricultural Experiment Station had in

mind a pure, straight bourbon whiskey that would make the Bluegrass State famous. So, in the early 1900s, the man who would later become dean of the UK College of Agriculture set out to purge the industry of the rectifiers.

In 1903, Scovell had an opportunity, with the first commissioner of the U.S. Food and Drug Administration, Harvey Wiley, to lobby for a Pure Food and Drug Act. He enlisted the help of Edmund Taylor, maker of the Old Taylor brand of straight whiskey, and Robert Allen, another employee of the Kentucky Agricultural Experiment Station.

Taylor represented Kentucky's straight whiskey makers. Remains of his Old Taylor distillery along Glenn's Creek in Woodford County still stand today, complete with a castle and a unique peristyle springhouse.

In preparation for the 1906 Pure Food and Drug Act, Scovell chaired a committee that ruled on whiskey at a Pure Food Congress. After much discussion, the congress ruled that even though rectified alcohol had fewer impurities in it than straight whiskey, only straight whiskey was the true product.

When the act passed, Scovell gave a passionate speech describing this "fake" whiskey.

"It is this sort, made out of this new alcohol, that will eat the very vitals out of a coyote; it will make a howling dervish out of



*Dean Scovell purges the rectifiers and saves the whiskey industry.*





The remains of the Old Taylor Distillery still stand along Glenn's Creek in Woodford County. Edmund Taylor is known as bourbon's second "father," after James Crowe, considered the Father of Bourbon, died in the 1850s. Taylor lobbied with Melville Scovell for a Pure Food and Drug Act.

an anchorite; it will make a rabbit walk right up and spit in a bull dog's eye."

The act provided a vague definition of whiskey, so it was left to President Theodore Roosevelt's attorney general to define the true meaning of whiskey. He decided that rectified whiskey was not to be included in the definition. But President William Howard Taft changed the definition to allow rectified spirits a place.

Scovell would not stand for it. He decided Kentucky would have its own definition of what would and would not be whiskey. He

took the narrow road and said whiskey manufactured and sold in Kentucky would only be that which is "the properly distilled spirit from the properly prepared and properly fermented mash of sound grain... as distinguished from commercial alcohol, refined alcohol, and neutral spirits."

Scovell's statement was published in *The Washington Times*, and it's believed that his definition shaped the reputation of Kentucky bourbon whiskey, even through the dark years of prohibition, to its world-renowned status today.

Scovell served the UK College of Agriculture until his death in 1912. A writer for Louisville's *The Courier-Journal* said he had become one of the most influential and popular citizens of Kentucky and described his death as a "savage loss."

## Back to the future

Contrary to what some might think, the American wine industry did not begin in Napa Valley, Calif.; it began in Central Kentucky. In 1799, Swiss vinedresser James Dufour began work on a vineyard located on the Kentucky River in Jessamine County. He named it none other than First Vineyard. On about 630 acres, Dufour, his family, and friends identified the Cape grape as one that did very well in the Bluegrass climate and soils.

The vineyard continued until 1809, when a late May freeze destroyed the crop and many of the vines. Dufour gave up and moved to Indiana. But Kentucky did not give up on wine, and its

grape growers overcame many obstacles, including the Civil War and various vine diseases, to make the state the third largest grape and wine producer in the United States by the late 1800s.

Prohibition put the brakes on the industry, and many growers turned over their acreages to tobacco production.

Fast forward to the late 1900s. Kentucky passed legislation in 1976 allowing wineries to operate again. Later, after the 2004 tobacco buyout cut deep into the state's burley crop, some farmers turned back to grapes. In 1999, Kentucky had fewer than 70 acres of grapevines. Now that number is more than 500 and growing, according to Patsy Wilson, viticulturist for the UK College of Agriculture.

Wilson helps grape growers across the commonwealth plan vineyard varieties, teaches pruning techniques, and answers production questions that arise. She works with UK Ag enologist Tom Cottrell, who helps the wineries in their quest to make award-winning wines.

"As with any industry, we have our own set of challenges, the biggest ones being climate and making sure we choose the right types of grapes for each vineyard," Wilson said. "There are a lot of excellent wines in Kentucky now; they win local, regional and international awards. So we are definitely making a name for Kentucky wine."

Through her contacts with growers, Wilson got to know Tom Beall, who purchased a small tract of land in Jessamine County in 1994.

Beall, a modest Winchester native, has always been a farmer.

Once he started buying land near the Kentucky River, he couldn't stop, buying up adjacent tracts as they became available. Then one day, a friend who had been brushing up on history read that the very first commercial vineyard was located in Jessamine County, maybe near where Beall lived.

"We knew that it was on the Kentucky River, and we read a survey Dufour did about this unique parcel of land—a peninsula—that is known as the great bend of the Kentucky River," Beall said. "It took us about four years to gather all the documentation we needed, to know exactly where it was, then we pulled the deed and found it in about 2002."

As somewhat of a history buff himself, Beall was excited to find out his farm was the actual First Vineyard site. Around 2006, he decided to reestablish the vineyard.

"I tried to restore as much as I could," Beall said. "I propagated vines from about 40 cuttings of the same variety of grape Dufour started the vineyard with. I think it's going to be good for all the vineyards and wineries. We can say, 'This is where it all started.'"

Beall will try to make wine this year from the Cape grapes. He replicated a cabin tasting room where visitors can sample in a historical setting wine similar to what Dufour may have made. Beall said he might serve wine from other Kentucky wineries as well.

"We just want to give people a little bit of the ambiance of the way it might have been," said Beall, who kept the name First Vineyard. ♦



"This is where it all started," said vineyard owner Tom Beall, shown here working with UK Horticulture Extension Specialist Patsy Wilson to restore First Vineyard in Jessamine County.







# THE GRAIN CHAIN

by Katie Pratt

**W**HHEAT seed is not very big, but what it helps produce is huge. Kentucky farmers, like the Hunts in Hopkinsville, plant that tiny seed in their fields in mid-to-late October. By June, it has developed into grain that helps fuel economies, create jobs, build corporate partnerships, and most importantly, provide nourishment to countless numbers of people every day in Kentucky and across the nation.

When many people think about Kentucky agriculture, horses and tobacco quickly come to mind, but the state boasts a significant amount of wheat production. Kentucky ranked 16th in the nation in winter wheat production in 2010, with growers producing 16.5 million bushels of the soft red winter wheat that provides flour for cookies, cakes, pastries, breads, and crackers.

Kentucky producers started growing more wheat when double-cropping it with soybeans became popular in the 1970s, giving them the chance to get two crops from a field in one growing season.

## Rise in Wheat

A charter member of the Kentucky Small Grain Growers' Association, Wayne Hunt has been growing wheat since 1961. His son, Steve, started farming in the 1980s. Steve's son, Brandon, now has joined them.

The Hunts, like many Kentucky wheat growers, have seen dramatic yield increases.

"In 1962, I got 40 bushels per acre," said Wayne Hunt. "In 2011, we got 70 to 80 bushels per acre."

In the 1990s, University of Kentucky College of Agriculture faculty formally organized the Wheat Science Group. They partnered with Kentucky Small Grain Growers, innovative crop producers, suppliers, and consultants, such as Miles Enterprises in Owensboro. With more intensive management and better inputs,

Kentucky wheat yields leapt from a typical 54 bushels per acre in 1997 to some reports of 90 to 100 bushels in 2011.

Over the years, the Hunts have worked with members of the UK Wheat Science Group, including soil scientist Lloyd Murdock and wheat breeder David Van Sanford, on various projects. Trials, such as those for wheat varieties and remote-sensing nitrogen applicators, have helped farmers across the state improve their yields and, more importantly, their bottom lines.

"It's good to have university specialists who don't have their heads stuck in the sand," said Steve Hunt. "The research these guys are doing is cutting edge."

The Hunts also raise Pembroke wheat, a variety developed by Van Sanford, and use minimal- and no-till practices as much as possible.

"It's really a good combination of UK wheat scientists and producers," said Murdock, who is known for his work improving no-till practices. "In Kentucky, we have to be better managers, because we don't have the field conditions that other states have."





Steve Hunt (second from left) and father Wayne Hunt (right) have seen dramatic yield increases in their years as wheat growers, due in part to research conducted by College of Agriculture specialists David Van Sanford (left) and Lloyd Murdock (second from right).



## To the Mill

As wheat production and quality improved in Western Kentucky, Kentucky-based markets began to develop. The Hunts harvest their wheat in June and ship it to Siemer Milling Company in Hopkinsville.

“It’s a direct market for us and other wheat growers in this part of the state,” said Wayne Hunt. “For Siemer to accept the wheat, it has to be government grade, which has actually helped us sharpen our management practices a little.”

Siemer Milling is a flour milling company based out of Teutopolis, Ill. The company built the Hopkinsville facility in 1995. When Siemer Milling arrived, the enthusiasm of Western Kentucky growers and UK specialists was a welcome surprise, said Carl Schwinke, vice president of grain supply for Siemer.

“The growers here have a real desire and intensity to produce a quality product,” Schwinke said. “We were really surprised at how few markets there were here for farmers to sell their wheat year-round.”

Siemer’s Hopkinsville Plant has 36 full-time employees and turns 36,800 bushels of wheat into flour each day.

When the wheat arrives at the facility, it is segregated according to its attributes and blended four or five times to get a consistent product. Then the wheat is cleaned, soaked for four to six hours and cleaned again. This tempers the kernels and makes it easier to separate their parts.

From there, machines roll and sift the grain, producing smaller and smaller particles until the right size is reached for the desired flour.

“Wheat can make one pass through the roller and the sifter, or it can make 20 before it becomes flour,” said Todd Perry, Siemer Milling Hopkinsville Plant manager.

## Connecting Companies

Some of that flour blows through a pipe to Siemer’s next-door neighbor, Continental Mills, which produces easy-to-make baking goods.

“Flour is our main ingredient. We were trying to expand the distribution of our products and were looking for a milling partner,” said Mike Churchill, Continental Mills’ Hopkinsville Plant manager, talking about the company’s proximity to Siemer.

The Seattle-based Continental Mills built their connected facility in 1999 and added on in 2008. Flour moves through the pipe at a rate of about 40,000 pounds per hour.

The partnership has been mutually beneficial.

“The Siemer team does a fantastic job of building and keeping good relationships,” Churchill said.

“We use the experience Continental has with their products to make us better,” Perry said. “This truly is homegrown food at its best.”

From the pipe, the wheat flour is stored in silos until Continental puts it to use in their 100-plus formulas for baking mixes.

## Feeding the Nation

Continental Mills’ Hopkinsville facility employs 200 people and produces products for several national brands including Krusteaz, Ghirardelli, and Classic Hearth. Finished products are distributed to club stores and groceries east of the Mississippi River.

In addition to piping flour to Continental Mills, Siemer trucks it 29 miles to Bremner Food Group, the largest supplier of private label crackers, cookies, and snack nuts in the United States. One of the reasons Siemer decided to build the Hopkinsville facility was because Bremner, its largest customer, relocated to nearby Princeton from Louisville in 1993. The Princeton location is Bremner’s largest facility. It produces more than 150 million pounds of product each year.

Siemer also provides flour to Ralcorp Frozen Bakery Products in Louisville. Headquartered in Downers Grove, Ill., Ralcorp Frozen is a national supplier of frozen products including pancakes, French toast, waffles, biscuit mix, private-brand refrigerated dough, pre-baked cookies, and artisan breads for in-store bakeries. Their major customers include national and regional restaurants, grocery stores, mass merchandisers, and foodservice distributors, including McDonald’s USA. As the leading global foodservice retailer with more than 33,000 restaurants in 119 countries, McDonald’s USA serves nearly 68 million people each day and employs 1.7 million.

Kentucky wheat goes into McDonald’s biscuits, hot cakes, cookies, oatmeal, and McGriddles.

“Farmers and ranchers are a critical part of our supply chain, and as any great chef will tell you, good food starts with great ingredients,” said Danya Proud, McDonald’s USA spokesperson.

With by-products of economic advancements and opportunities, not to mention food products that feed a nation, a grain of Kentucky wheat is anything but small. ♦



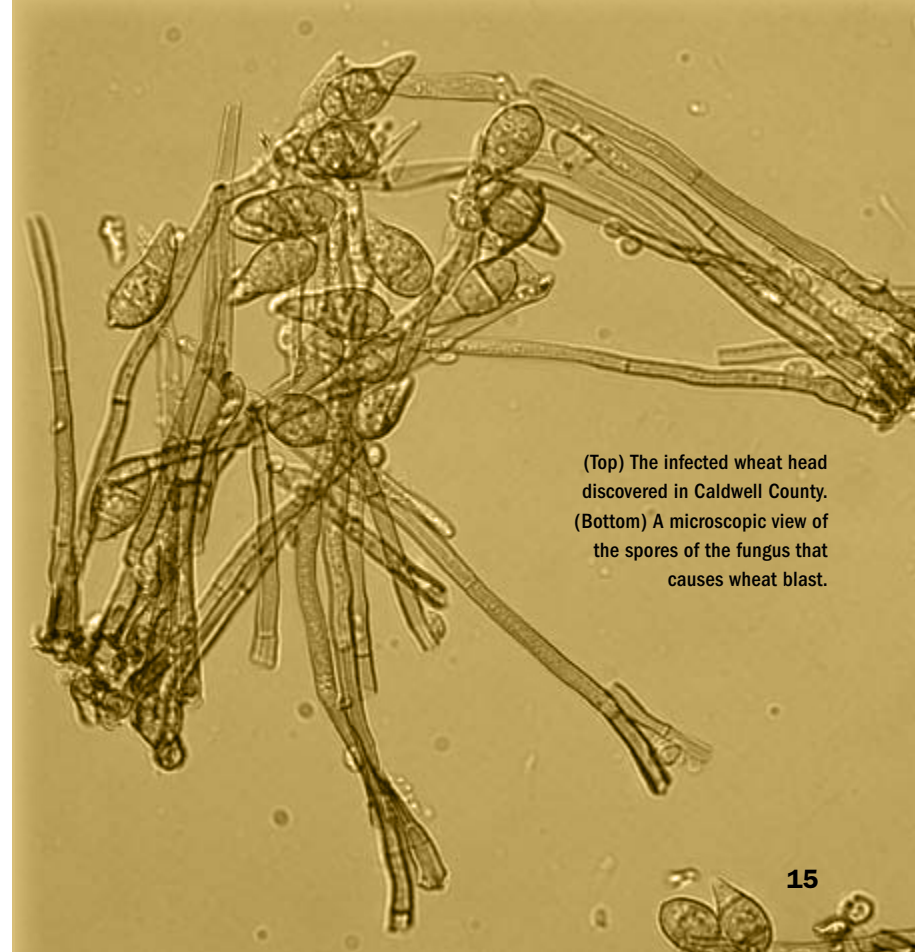
# HEADS UP

When **Lloyd Murdock**, UK soil scientist, found wheat blast on a head of wheat in May 2011 in Caldwell County, it was the first find outside South America of what could be an emerging worldwide disease.

UK plant pathologist **Mark Farman** studies the fungus that causes blast diseases. He and the UK Advanced Genetic Technologies Center sequenced the genome of the Kentucky fungus and found it to be genetically more similar to a strain causing gray leaf spot disease on annual ryegrass than to South American wheat blast.

Farman concluded that the Kentucky incident was caused by a local strain that jumped hosts and was not due to an exotic pathogen. He says strains causing disease in wheat could have been in the United States for the past decade.

Wheat blast currently does not affect yields in Kentucky, because the climate doesn’t favor it. That could change if the state trends warmer and wetter. The disease’s early discovery may give researchers time to develop resistant varieties before it becomes a major threat to wheat production.



(Top) The infected wheat head discovered in Caldwell County.  
(Bottom) A microscopic view of the spores of the fungus that causes wheat blast.





by Carol L. Spence

When Delores Stephens ladles made-from-scratch Kentucky Proud taco soup into Matthew Tuttle's bowl at Montgomery County High School, she becomes a link in a very short chain. After her are consumers, in this case students. Before her are the local processor and the Central Kentucky farmer who raised the steer that provided the beef that flavored the soup that Matt ate.

A few years ago, Matt probably wouldn't have eaten local food at school unless he brought it from home. Often processing was the missing link in the chain. But the College of Agriculture and a group of dedicated Kentuckians are helping to strengthen the system.

### *They'd Laugh*

"Our ancestors a century ago would laugh at some of the conversations we're having now," chuckled Todd Clark, a first-generation, full-time farmer in Fayette County. "They would be confused about how we got to where we are. 'What do you mean you're going to do local food? Where else does it come from?'"

When Clark started farming, he went the conventional route, raising tobacco, hay, and stocker cattle. At his peak, he grew 125 acres of tobacco. This year he planted 40.

"What I was doing was pretty traditional," he said. "We're still doing some of those things, but we're trying to move in some new directions."

Last year, Clark started finishing cattle, a decision that had its origin 10 years earlier when he enrolled in UK Cooperative Extension's Master Grazer School.

"That was kind of a light bulb moment for me," he said. "I had heard of things like management-intensive grazing, rotating animals, rest periods, and all those sorts of things. But until I went to grazing school, I didn't realize exactly what

all that meant or to what degree it all worked. It was a pretty big moment."

UK Ag researchers have shown that rotational grazing on smaller pastures increases forage and animal productivity.

"Most of this stuff is exciting to me just to see how simple it can be, how over-complicated we've made things," Clark said. "That if you run chickens before or after the cattle, what effect it has. How the farm itself—the soil—seems to be improving just because of the different livestock."

Over the years, Clark continued to enroll in Extension programs—"I didn't go to college, so I basically got my college 'degree' through Extension." He decided to venture into the local market by raising poultry on a limited scale. But he discovered something that a 2010 U.S. Department of Agriculture study showed: the high costs of on-farm processing can raise significant obstacles. Producing the birds was one thing, but getting them to the consumer turned out to be problematic. Clark could not process them himself, and the closest processor was three hours away.

### *Fortune Favors the Bold*

That same USDA study found that a local food supply chain often was not cost-effective without the proper infrastructure to move food from farm to market. Preston Correll, John-Mark Hack, and Richard McAlister shared some frustrations that reflected that deficiency in infrastructure.

"I love food, I love meat, and I was a bit frustrated about not being able to get the local meat here at the quality I wanted," said McAlister, a Scottish stonemason who owns McAlister Stone in Garrard County.

Correll is a Lincoln County livestock producer whom McAlister describes as "a wee bit frustrated with getting his product to market in a fashion he was comfortable with." College of Agriculture lecturer Hack has been a "tireless campaigner for small-scale ag,"

Key to Marksbury Farm Market's success is their kitchen, run by Brian McConnell, shown here with the College's Bob Perry.

McConnell, from Scotland, was a chef with the Royal Navy. "He can pinch a pie and knock out short crust pastry," said Richard McAlister, one of the partners in the business.

beginning as an agriculture and natural resources extension agent and later as founding executive director of the Governor's Office of Agricultural Policy under then Gov. Paul Patton.

The three men, joined by Correll's cousin Greg Correll, decided to build something to fill the

gap—Marksbury Farm Market, a USDA-inspected, full service processor and market.

McAlister approached his friend Bob Perry, the College's resident chef and sustainable agriculture liaison, for help.

"I was able to help them in the planning phase through my con-

Three links in the short chain that is the growing local food system: beef on the hoof at Todd Clark's Fayette County farm, Garrard County processor Marksbury Farm Market, and lunch at Montgomery County High School.







The butcher shop at Marksbury Farm Market was an important part of the project, Richard McAlister said, “because it seemed ridiculous to us to help build that local food economy there and not give people access to it. Telling people they could buy it in Louisville or Cincinnati didn’t make any sense to us.” Shown here is shop manager Jon Reed with customer Sue Churchill.

tacts with other meat processors all over the country,” Perry said.

For two years before beginning construction, the men visited and studied plants in places like New York, Michigan, and Georgia.

“They toured everything,” Perry said. “Big plants, small plants. They really pulled the best of everything.”

Gregg Rentfrow, associate extension professor in UK’s Department of Animal and Food Sciences, also advised the partners. “We talked about the volume that they wanted to put through there versus whether that volume existed on a consistent basis,” Rentfrow said. “The local movement is gaining momentum. From a livestock standpoint, it creates unique challenges because of the size and volume of animals and what you need to do from a legality standpoint.”

### ***Making the Most with What You Have***

Meat, unlike horticultural crops destined for a farmers market, must be inspected and approved by the USDA in order to be sold in cuts to consumers.

“The challenge we have is to help farmers understand the law. And the challenge we have with the public is they like the concept of locally produced products, but they’re most familiar with the way things look in the grocery store,” Rentfrow said. “That’s where I come in. If we’re going to do these market chains for local products, (farmers) need to find processors who can break down the animal so the cuts look familiar to the customer.”

Rentfrow, a former commercial butcher, has conducted meat

cutting trainings at Marksbury. He’s also one of the principal investigators in the College’s Food Systems Innovation Center.

The center assists in the production, processing, and marketing of local and national food products. Much of FSIC’s work is to help farmers transition from tobacco dependence to value-added food production. From his standpoint, Rentfrow knows if a business wants to be sustainable, it’s important to use the entire animal.

“I think what’s really helped them (Marksbury), they’ve gotten into making other products than simply cuts of fresh meat,” he said.

Marksbury partner Hack believes that their full commercial kitchen, smokehouse, and chef has set them apart. “We’re able to add value in a variety of ways to all of the products that are coming out of here.”

### ***It Starts on the Farm***

Half of Marksbury’s business is contract work for farmers who already direct market. But the processor also has agreements with approximately 45 other producers who agree to Marksbury’s guidelines, which include on-farm visits from Marksbury personnel and customers, as well as sanitation and diet specifications and restrictions on using hormones, steroids, and antibiotics.



Clark raises poultry and 200 head of beef for the Marksbury brand.

“I had a good run with the stockyards, but I’d rather be involved with food than just being part of the system,” Clark said. “There’s satisfaction in knowing you did a good job and feel comfortable with someone eating what you produced.”

### ***More Than a Fad***

Hack has strong opinions about local food.

“I think it’s important to point out that the local food interest is not a fad,” he said. “It’s the beginning of a trend and the reorientation of the food system from the ground up.”

Julie Tuttle, ’92, believes part of that reorientation can start when consumers are young. Tuttle, Matt’s mom, is nutrition

director for Montgomery County Schools—the first in the state to be named a Kentucky Proud School System. She sees the cafeteria as an extension of the classroom.

“We’re a learning laboratory and a learning environment just like their classrooms are,” she said. “We’re teaching them to make healthy choices.”

Montgomery County High School’s kitchen hops with enthusiastic staff. Some of what is prepared for breakfast and lunch is made from scratch, and Tuttle gets as much local product as she can. A lot of the ground beef her cooks use is processed and delivered by Marksbury, about 60 miles away. She works closely with her county’s extension office—perhaps even more closely than most, since her father is the ag agent, Ron Catchen, ’68, ’92. Catchen has helped her make connections with local farmers, and she has reached

many through the local farmers market.

Tuttle is excited about her Beef Project, a farm-to-plate program she hopes will be the first in the nation this fall. High school students will raise cattle through a classroom project tied to FFA. A local USDA-approved facility will process the meat, and Tuttle will serve the resulting ground beef at the high school.

“It’s a true farm-to-table experience for them,” she said. “This is so new that the USDA is even helping us finish out the guidelines and get the food in here properly.”

In a short chain, Clark, Marksbury, Tuttle and UKAg are building stronger links to good food.

“We want to bring people along to the notion of reconnecting with food in a way that represents an entirely different kind of relationship,” Hack said. ♦

Julie Tuttle sees the school cafeteria as being as important as the classroom in teaching students to make healthy choices. Tuttle gets feedback on new menu ideas from students. “They like being involved. We’ve been testing more whole grain products, and they have approved everything.”





## 2012 UPCOMING EVENTS

■ Joe T. Davis Memorial/  
Ag & HES Alumni Association  
**Golf Tournament**  
FRIDAY, MAY 11

■ **Area Summer Events**

JUNE 5—WILDERNESS TRAIL  
JUNE 7—NORTHERN KENTUCKY  
JUNE 25—NORTHEAST  
JUNE 28—LOUISVILLE  
JUNE 29—LICKING RIVER  
JULY 14—BLUEGRASS  
JULY 19—LAKE CUMBERLAND  
JULY 27—PURCHASE  
JULY 29—MAMMOTH CAVE  
JULY 30—GREEN RIVER  
JULY 31—PENNYRILE  
AUG. 2—QUICKSAND AREA  
AUG. 4—LINCOLN TRAIL  
AUG. 6—FORT HARROD

■ **Summer Board Meeting**  
SATURDAY,  
AUG. 4

■ **Roundup**  
SATURDAY,  
SEPT. 15

■ **50 Year Reunion**  
THURSDAY,  
OCT. 18

■ **Fall Board Meeting**  
SATURDAY,  
NOV. 3

■ **Scholarship Luncheon**  
SATURDAY,  
NOV. 10



### 2011 ANNUAL EVENTS SPONSORS

**PLATINUM: \$10,000+**

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Kentucky Farm Bureau Federation

**GOLD: \$5,000–\$9,999**

Kentucky Association of Electric Cooperatives Inc. &  
Kentucky's Touchstone Energy Cooperatives  
Kentucky Poultry Federation  
Kentucky Thoroughbred Owners and Breeders Inc.

**SILVER: \$2,500–\$4,999**

Farm Credit Services of Mid-America  
Lexington Convention and Visitors Bureau  
University of Kentucky Alumni Association  
University of Kentucky Horticulture Department  
Whayne Supply Company

**WILDCAT: \$1,000+**

Kentucky Corn Growers Association  
Kentucky State Fair Board

**BLUE: \$500–\$999**

Hands On Originals  
Kingsford Manufacturing Co.  
Monsanto  
Southern States Cooperative  
Workman Tobacco Seed Inc.

**WHITE: \$250–\$499**

AgriBusiness Association of Kentucky  
Ale-8-One  
Burley Tobacco Growers Cooperative Association  
The Council for Burley Tobacco  
Embassy Suites Hotels  
H & R Agri-Power  
Hyatt Regency Lexington  
Kennedy Bookstore  
Kentucky Portable Toilets  
Liberty Mutual  
Stith Wimstatt and Associates, CPAs  
University of Kentucky Bookstore  
University of Kentucky Federal Credit Union

# Half-a-World Away

WHILE AMERICAN WORKERS report spending an average of 46 minutes commuting to work, Scott Hostetler spends 15 hours.

That's because he often commutes to Asia.

Hostetler, '88, and four other University of Kentucky Landscape Architecture alumni work for HZS USA Landscape (Hostetler Zhang Studer), a company Hostetler founded. One of the world's largest international landscape architecture design firms, the company is headquartered in Atlanta, Ga. with offices in Shanghai, Beijing, Hong Kong, and Manila and more than 600 designers worldwide.

Hostetler, has to his credit over 400 built landscapes in China alone. He launched the company in 2006 and, along the way, added fellow UK graduates Matt Zehnder, '88, Spencer Holt, '88, David White, '88, and Mark Arnold, '85, to the expanding HZS talent base.

Each of them tries to overlap their travel schedules to coordinate their work on more than 150 active landscape projects. In the last two years HZS has been awarded China's highest landscape design award by the China Central Government in Beijing.

"Our sustainable and regenerative-based landscape architecture built work is being celebrated by our peers worldwide as a direct result of our personalized service," Hostetler says.

Matt Zehnder, who lives in Shelbyville, recalls how he came on board with HZS in 2008.

"Scott called me out of the blue asking me to come to work for him, because his business in Asia was booming. He said with a grin, 'I need you in China in about a week,'"

Zehnder said. "Scott had me fill in for him on this high profile estate project which ultimately morphed into a full-time position."

Maybe it was only natural that Hostetler would have so much faith in Zehnder. After all, Zehnder was best man in Hostetler's wedding and the two attended graduate school together at the University of Pennsylvania.

Zehnder says it is a dream job. "I have spent many years asking other people, 'How did you fall into that great position you're in?' We now find ourselves having coffee together sometimes in Shanghai, Hong Kong, or Tibet and talking about how amazing, rewarding, and unique our lives have become."

HZS USA Landscape continued to expand. In direct response to the new opportunities, Holt became director of golf course design and development; White, director of construction documentation; and Arnold, design director for the Shanghai Office.

"With built work and contracts in more than 100 Chinese cities, these directors are on air-

planes daily, meeting with clients and providing great service." Hostetler said.

In 2011, HZS USA grossed nearly \$33 million. One of the main reasons for the tremendous success is the landscape design innovation and quality work that HZS USA has introduced to China.

"This has been a fantastic opportunity, and we have been blessed to be able to share this amazing experience together," Hostetler said, referring to working with his fellow UKAg alums.



Scott Hostetler (top) began his career journey as a UK Landscape Architecture student. Now, 24 years later, the firm he founded designs projects throughout Asia, including the Shanghai Gemdale roof garden park that transitions down to an existing river and famous nature park preserve.



*In 2011, we honored the lifetime achievements of three remarkable and dedicated individuals, whose contributions to the University and the world will continue to impact people for years to come.*

# 2011 HALLS OF FAME

## HUMAN ENVIRONMENTAL SCIENCES



Nothing seemed to limit **Betty Jean Brannan**, Ed.D., when she became the first dean for the new UK College of Home Economics in 1969. Behind her stretched a career ladder in Oklahoma and Florida that included being a home economics teacher, an extension agent, an extension faculty member, a university professor, and an administrator. In front of her were opportunities to grow a new college at UK and, later, to occupy state-level extension administrative positions in Kansas and Arkansas.

At UK, she oversaw the establishment of four new departments and the development of additional majors. It was also during that time when the Home Economics Alumni Association was organized; its success is one of her lasting legacies.

With Doris Tichenor, a 2001 Hall of Fame inductee, Brannan wrapped extension specialists into the college. Though it was a difficult change, the colleagues succeeded in integrating the two groups. Now, 40 years later, family and consumer sciences extension specialists and Human Environmental Sciences faculty continue to collaborate and serve the commonwealth through their research and program development.

**Carolyn Workman Breeding**, '72 home economics, '78 food and nutrition, has spent 36 years as an advocate and entrepreneur in the field of dietetics and long-term care. She began her career as a corporate dietitian with a chain of nursing homes and soon discovered she loved working in this branch of health care, getting to know the elderly residents and making a difference in their lives.

Over the years, Breeding founded and has operated six nontraditional dietetics-related service businesses, including Dietary Consultants, Inc. in Richmond, Quality Provider Services, Breeding and Associates, and NAPA Health Care Connection. She served as president of the Kentucky Dietetic Association from 1993-1994, when she pushed for professional licensure for registered dietitians. From 1995-2003, Breeding served on the state Board of Licensure and Certification for Dietitians and Nutritionists. Her passion for nutrition management in long-term care led to her becoming involved in the Kentucky Consultant Dietitians in Health Care Facilities state practice group, where she served two terms as president. The American Dietetic Association awarded her their prestigious Medallion Award in 2008.

## ANIMAL AND FOOD SCIENCES

**Pearse Lyons**, Ph.D. has revolutionized the animal feed industry through the introduction of organic and other natural ingredients. A native of Ireland, Lyons came to America with several natural science degrees to his credit and, in 1980, founded Alltech Inc., an international animal health company headquartered in Jessamine County. The company has grown to annual sales of more than \$500 million and now operates in 128 countries.

Having authored more than 20 books and numerous scientific research papers, Lyons recognizes the importance of a science education, believing that it cannot start too early. He funded the building and equipped science laboratories in several elementary schools in the Lexington area, and also provided financial support for graduate assistantships and postdoctoral fellowships in a range of disciplines at UK. He is a top contributor to research programs in the Department of Animal and Food Sciences and created the Alltech/University of Kentucky Alliance for Nutritional Research and the Alltech/UK Center for Nutrogeonomics.

In 2011, the Kentucky Chamber of Commerce awarded him their first Commonwealth Legacy award for his leadership of the 2010 Alltech FEI World Equestrian Games.

## 2011 BOARD OF DIRECTORS AG & HES ALUMNI ASSOCIATION

### AREA PRESIDENTS

BLUEGRASS—Charlie Edgington, '97, '00, Lexington  
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LICKING RIVER—Celia Barker, '95, Sharpsburg  
LINCOLN TRAIL—Christi Marksbury, '99, '01, Bardstown  
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WILDERNESS TRAIL—TBD

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Ag and HES Alumni Assoc. Lincoln Trail Area  
Bill and Jane Smith  
Mike and Kelly Wainscott  
Phillip and Michelle McDonald







## FAST FACTS

2,915  
TOTAL COLLEGE ENROLLMENT

■ Undergraduate students 2,446

■ Graduate students 416

■ Undergraduate students in  
Human Environmental Sciences 888

■ BS degrees awarded 537

■ Faculty recognized  
as "Great Teachers" 28

■ Female  
students 60.5%

■ Graduating seniors  
who say that the College  
met their expectations 88%

■ Dollars of  
undergraduate  
scholarships awarded \$506,000

■ Number of undergraduate  
students receiving a  
College of Agriculture scholarship 407



### SELECTED UNDERGRADUATE ENROLLMENTS:

245 Human Nutrition

244 Agricultural Economics

238 Animal Sciences

219 Equine Science & Management

201 Dietetics

193 Community and Leadership Development

175 Merchandising, Apparel, and Textiles

108 Biosystems and Agricultural Engineering

# Academic Programs

ANNUAL REPORT 2011-2012

The Office of Academic Programs works with outstanding faculty and staff in 17 different undergraduate programs across the College of Agriculture, including the School of Human Environmental Sciences, to provide a high quality education to nearly 2,500 students.

Enrollment continued to increase, officially reaching 2,446 students, an increase of more than 3 percent over the previous year. The greatest growth occurred in two clusters of majors: food, animal and biotech-

nology, an increase of 28 percent, and environment and sustainability, an increase of 26 percent.

A key step we took as a college to improve our service to students has been to bring on several new academic coordinators. Geri Philpott (Nat-

ural Resources and Environmental Sciences), Liz Combs (Human Nutrition and Dietetics), and Ann Leed (Animal Sciences) joined Esther Fleming (Agricultural Biotechnology) and Laura Lhotka (Forestry) this past year, and all of them have made great strides in helping students in various ways.

Academic Programs staff continues to provide strong support for student advising, curriculum development, student retention, recruiting (through the new imAGine materials), and scholarships.

We continue to strengthen the Agriculture Residential College as an on-campus home for some of our College freshmen.

We would love to tell you all 2,446 students' stories, but here are just a couple to whet your appetite to learn more about what the College's students have been doing lately:

Meredith Cinnamon, who graduated in May 2012 with double degrees in Career and Technical Education—Family and Consumer Science Education and Merchandising, Apparel, and Textiles, is from Salvisa. She's been president of both clubs connected with her majors and is returning to the College for graduate studies in Merchandising, Apparel, and Textiles.

Philip Houtz, from Lexington, graduated this May with his Bachelor of Science degree in agricultural biotechnology. He has been both a Beckman Scholar and a Goldwater Scholar and has focused on research in Professor Bruce Webb's laboratory in the Department of Entomology.

*We thank you for your support* of our college and the many ways that you provide financial, career, and other opportunities for our students. We look forward to working with you in the future.

**Larry J. Grabau**

Associate Dean for Instruction  
Office of Academic Programs  
N-6 Agricultural Science Center  
University of Kentucky



# Advancement

ANNUAL REPORT 2011

## 2011 GIVING

to the College of Agriculture

for the period Jan. 1, 2011 through Dec. 31, 2011

### NEW EXPECTANCIES:

\$200,000

### NEW PLEDGES:

\$625,480

### CASH GIFTS:

\$4,834,691

BEQUESTS RECEIVED: \$ 5,000

TOTAL DOLLARS RAISED: \$ 5,465,171

Number of Gifts Received: 5,982

Number of Donors: 4,230

**Drew Graham,**  
Assistant Dean  
Director of Advancement  
Office for Advancement  
University of Kentucky  
E.S. Good Barn  
1451 University Drive  
Lexington, Kentucky 40546-0097  
E-mail: drew.graham@uky.edu

COLLEGE OF AGRICULTURE



# Donors

## SCOVELL & ERIKSON SOCIETY

Introducing our new members:

Rodney Andrews ('99) and Czarena Crofcheck ( '97, '01)	Dennis O. ('65) and Virginia L. Liptrap Edith M. Lovett '71
Terry ('79) and Donna ('79) Ashby	John T. ('58) and Maseen Marks
Lisa K. Barclay Ernest ( <i>in Memoriam</i> ) and Nadine Barker	Deborah Adkins ('12) and Lowell Dean Murray
Sandra S. ('79, '87, '95) and Ronnie ('79) Bastin	Dennis ('81) and Lisa Parrett
Robert L. Beck	Darrell Wayne Powell '83
B. J. Jr. ('65) and Elsa J. Brown	Keelan Wayne ('71, '74) and Diana Moore ('72, '74) Pulliam
Dennis L. Cannon '93, '05	John B. ('85) and Rebecca ( '85) Reynolds
Lisa Phelps Collins '99, '08	Daniel M. Rosenberg
Debra B. ('76, '02) and Charles ('76) Cotterill	Mary L. Sandford '69, '74
Douglas A. ('88, '92) and Elizabeth A. ('94) Coyle	Pamela Bush Scallan '68
Larry A. Dame '76	Helen Anderson Shaw '58
Wade A. ('90) and Sue-Elise Flowers	Kristin Sherman '77, '78
Donna Little Griggs '81, '82	Mark S. Smith ('86) and Tammy Thomason-Smith
Arthur Francis Jr., ('96) and Karri Anne ('96) Hathaway	Jack H. Snyder '57, '66
Jason J. E. Headrick ('02)	Patricia M. and John Sobrero
Jimmy Carroll ('86) and Faye Fleming Henning	Carroll B. ('51) and Doris A. ('52, '58, '69) Tichenor
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Casey A. ('93, '95) and Kara ('94, '96) Jetton	Derek G. ('86) and Amy Miller ('89) VanMeter
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# Funding the Future

In late 2004, the Tobacco Transition Payment Program, also known as the tobacco buyout, forever changed Kentucky agriculture. The University of Kentucky College of Agriculture had a large tobacco quota due to its research farms. Dean Scott Smith saw the buyout as an opportunity for more students to afford an education.

He suggested the College take the nearly \$900,000 lump sum payment it received and put it in an endowment. Donors who gave a gift of at least \$10,000 for the creation of a new scholarship endowment received a \$5,000 match from the tobacco settlement dollars.

For longtime College donor Eleanor Botts '57, the matching funds were extra incentive to give. In fact, she gave twice.

"I believe in education, and I believe in helping those who need a little boost up," she said. "That's how I got my start."

Another bonus for donors was the ability to pay off their scholarship pledge over five years. For Tom Cravens, '83, '86, and the rest of the Quicksand Area Chapter of the Ag and HES Alumni Association, this was an opportunity they couldn't let pass. In fact, they were one of the first of the 14 area alumni association chapters to finish their \$10,000 pledge.

"We've always given a scholarship, but each year we'd have to conduct a fundraiser among alumni association members to get the funds needed for the scholarship," said Cravens, the association's president. "With donations from Hazard/Perry County Kiwanis Club, Hazard Rotary Club, Hazard Lions Club, and the Perry County Conservation District, we were able to reach our goal quickly. Now our annual fundraiser will just add to our endowment."

Many donors like Botts and the Quicksand Area Alumni Association responded to the incentive and contributed nearly \$1.8 million. This, combined with the tobacco settlement funds, increased the College's endowment by nearly \$2.7 million and created 97 scholarships.

Since donors had five years to pay off their pledge, the first scholarships were awarded to those in the 2011 incoming freshman class.

Victoria Bailey, a Merchandising, Apparel, and Textiles major from Smilax in Leslie County, was one of the first scholarship recipients. She received the Quicksand area alumni association scholarship.

"The scholarship means a lot to me, because my mom's helping me pay my tuition," she said. "This scholarship helps me contribute to my education and not put all of the financial burden on her."

Bailey is already the secretary of the MAT Club and hopes to one day be a fashion buyer for a department store or an owner of a clothing boutique.





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## A Gift of Grain

What others saw when Sam Hancock's trucks arrived at the grain elevator were two loads of corn ready to be sold. What Hancock, '97, '99, saw was an endowment for student scholarships and support for an agricultural leadership program. He also saw a sizable tax write-off for his gift of grain to the University of Kentucky College of Agriculture.

Gifting grain can be an easy way to contribute to the University. Any commodity in any quantity can be donated to the UK program of your choice. In Hancock's case, he contributed two truckloads of corn to be divided between the Purchase Area Ag and HES Alumni Association Chapter Scholarship and the Kentucky Agricultural Leadership Program.

College Development Director Marci Hicks said she and her staff are there to help individuals wishing to contribute grain or livestock.

"It's an asset that you can turn into cash for the University," she said. "The producer can donate any percentage of the truckload. We'll accept livestock too. A producer could tell the stockyard to put three or four animals in the name of the University of Kentucky prior to selling their animals."

Hancock learned of the idea from attending UK Cooperative Extension Tax School taught by Craig Infanger, Agricultural Economics professor. Being able to take a full tax write-off by gifting a commodity, he said, made more sense than just writing a check.

"If you (as a farmer) write a check to the University, it goes on your (income tax) Schedule A, you're still paying self-employment tax on it, and you only get the benefit if you itemize," Hancock said. "This way, it's an above-the-line deduction; it was money you never made, so there's no tax on it."

Recently the Kentucky Small Grain Growers' Association established a research endowment fund with the College to support continued small grain research.

"Our leadership has been extremely pleased with the quality of research conducted at UK, and growers have benefited greatly from the results," Don Halcomb said in a statement on the association's website. Halcomb is chairman of the Kentucky Small Grain Promotion Council.

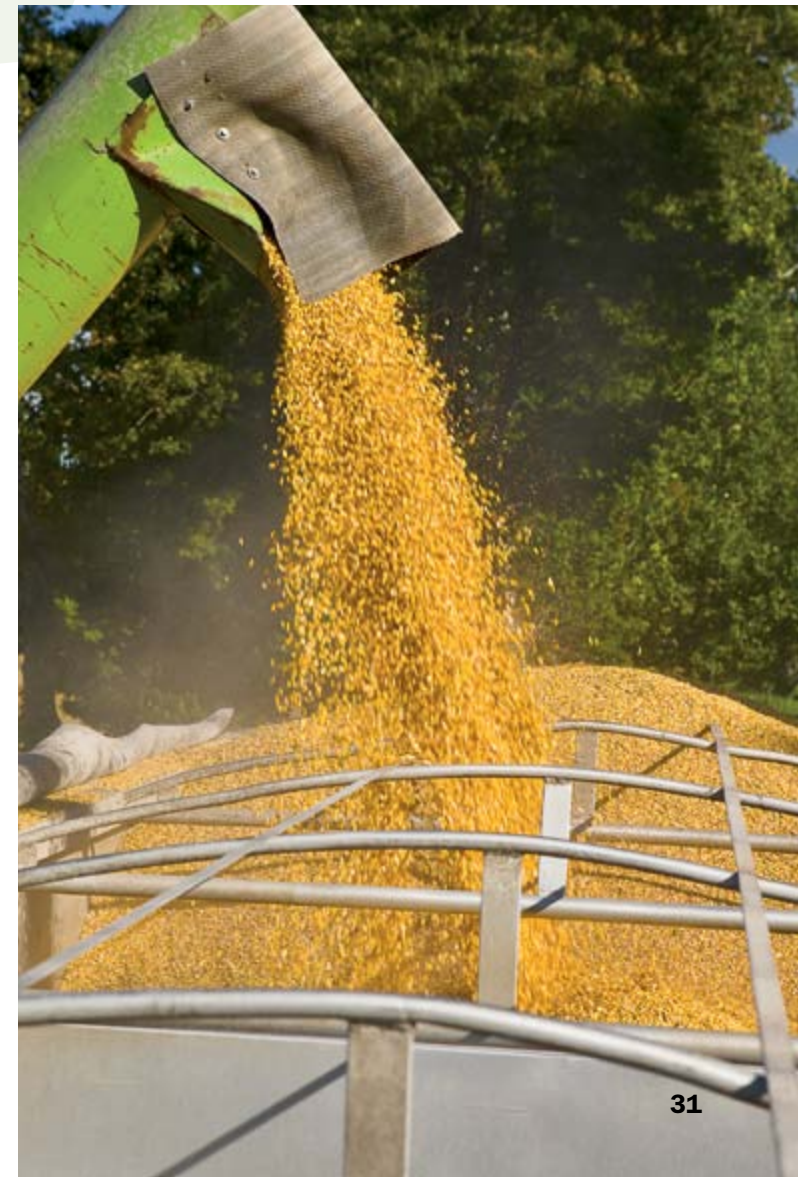
KySGGA will match the sum of donations up to \$50,000. Those donations could be either cash or an above-the-line donation of grain.

Hancock's gift was the first of its kind to the College, but Hicks and her staff have contacted elevators to inform them of what she hopes will turn into a trend.

"With the challenge from the Kentucky Small Grain Growers' Association to match their \$50,000 commitment toward small grain research, we hope to receive more gifts of commodities," Hicks said.

"I think it's a great way to give back to the university that gives us so much," Hancock said.

For information about how to contribute a gift of grain or livestock to the College of Agriculture, contact Hicks at 859-257-7200 or marci.hicks@uky.edu.





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# Giving

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about becoming a donor, contact the Office for Advancement at (859) 257-7200.

# GLEANNINGS



**WHEREVER KENTUCKY MILK GOES**, the staff of the College's Regulatory Milk Program follows, educating, testing, licensing, and wearing cool lab coats. "We license labs, milk haulers, and fieldmen to assure producers and processors are paid a fair price," said program director Robert Kiser. Milk haulers sample and measure volume, and regional labs test the sample for butterfat and other components for payment purposes. Do it right, the farmer gets a fair price. Do it wrong and... well, UK's Regulatory Milk Program makes sure it doesn't get done wrong. (Right) Robert Kiser (Back left to right) Kristin Brock, Debra Sipe, and Yvonna Daily



*The Ag Magazine*

College of Agriculture  
University of Kentucky  
Lexington, Kentucky 40546

*Change Service Requested*



The St. Regis Lhasa Resort illuminates the Tibetan landscape. Its dramatic feature courtyard was designed by HZS USA Landscape, founded by College of Agriculture alumnus Scott Hostetler. Hostetler's team was inspired by the Lhasa riverside landscape that existed years ago in that location.