

AgriNaturalist

The Ohio State University College of Food, Agricultural, and Environmental Sciences

Spring 2011 Volume 117



Ohio State's *Best* Kept Secrets





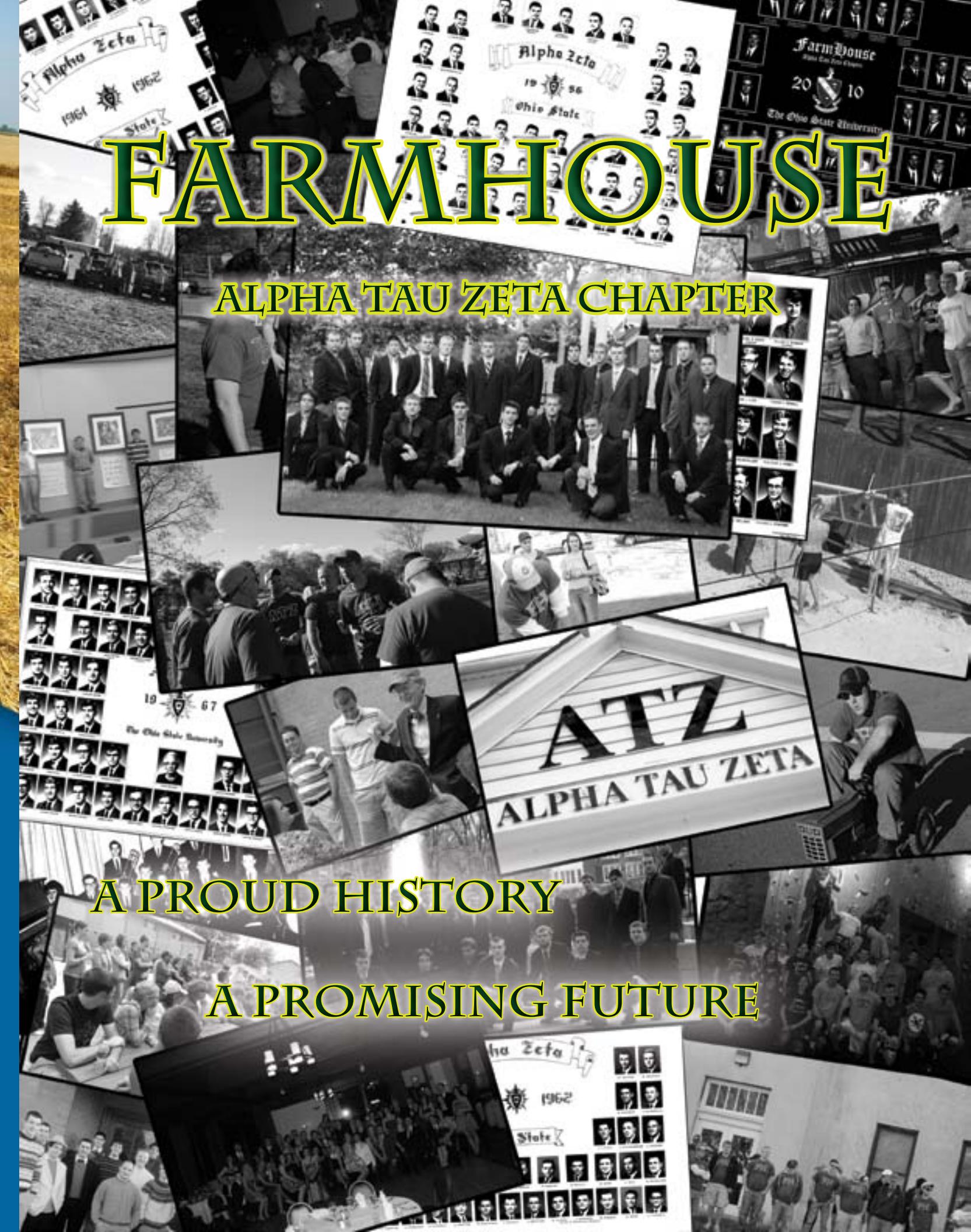
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In today's world, things are constantly changing. Every day there are new advances in technology, new members of a growing population and new global issues that are in dire need of solutions. In the College of Food, Agricultural and Environmental Sciences at The Ohio State University, we strive to bring students, faculty and the real world together to build a better tomorrow. In this, the 117th issue of the AgriNaturalist, we hope you will feel the excitement behind the stories of our latest endeavors and recognize the importance in stories of our past.

Our writers have enjoyed exploring the science behind new methods of food production (pg. 28) and discovering the importance of environmental responsibility (pg. 12). Our stories delve into the history of our programs (pg. 14) and celebrate the milestones of our departments (pg. 16). Between these pages you will find that, at Ohio State, we are working hard to not only make a difference on campus and in our communities, but to find solutions for the future (pg. 40). In the College of Food, Agricultural, and Environmental Sciences, we are leading the charge for a better tomorrow and challenge you to do the same!

Ohio State was founded on agriculture and focused on academics, but over the years it has blossomed into much more. While education is still at the forefront, students are more involved than ever before (pg. 27) and taking their education into their own hands (pg. 38). They are taking advantage of diverse opportunities on campus and as they travel the world (pg. 32). But you don't have to go worldwide or even to Ohio State to make a difference. Get involved in your neighborhood or begin a project in your community. Start small and find a way to impact your world!

2011 AgriNaturalist Staff



Front row, left to right: Kayla Weaver, Holly Dunfee, Hannah Long, Keri Bickel, Jenni Kafer, Elizabeth Heitkamp, Margo Overholt, Casey Beacom and Leslie Rhoades

Back row, left to right: Kay Smith, Sara King, Catie Noyes, Amanda Domsitz, Anna Hall, Morgan Large, Constance Staarmann, Kiersten Heckel and R. J. Blankenship

AgriNaturalist is the official publication of The Ohio State University College of Food, Agricultural and Environmental Sciences. Its purpose is to give practical journalism experience to students and provide faculty, staff and students with a source of information about college issues and current events.



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Hot Topic: Ohio's Other Great Lake



Profile: A Taste of the Real World



On Campus:

A Buckeye Bash 10 Years in the Making

Ohio State's Island Campus

Have Fun with Farm Safety

Dress for Success



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2008 & 2009 National ACT Chapter of the Year

Agricultural Communicators of Tomorrow

“Communication is the real work of leadership” - Nitin Nohria

A
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Towers Agricultural Honorary

To promote agricultural, food and environmental sciences throughout Ohio State, the state of Ohio, around the country and the world through scholarship, leadership and service.

Activities: FSR, Red Cross Blood Drives, Campus Food Drives, Campus Service Projects

Pre-Vet Medical Association

To promote opportunities through which interested students may meet, explore and gain knowledge of the field of veterinary medicine.

Activities: Volunteer at S.O.S. Vet Clinic, Capital Area Humane Society and Small Animal ICU Clinic at OSU Vet Hospital, Educational Meetings

Saddle & Sirloin

To promote interest in the animal and meat industries with the perpetuation of the traditions and the ideals of the Saddle and Sirloin Club at The Ohio State University.

Activities: Hog Show, Lamb Show, Steer Show, Little International, Work Learn Auction, FSR

American Society of Ag and Biological Engineers

To promote the advancement of engineering applicable to agricultural, food and biological systems.

Activities: Quarter Scale Tractor Team, Multiple Industry Field Trips, Guest Speakers

Clubs that hosted Regional Conferences this year:

ACT- Collegiate 4-H, Farmhouse-ATZ, MANRRS and Sigma Alpha

Saddle & Sirloin celebrated their 100th Anniversary!

Fish and Wildlife Society

To better educate and empower students interested in wildlife management, fisheries, the environment and to heighten wildlife awareness at Ohio State.

Activities: Fish and Wildlife Management Association Meeting, help at Deer and Turkey Expo

Agri-Business NAMA Club

To promote opportunities and experiences that allow students to grow as leaders, take part in valuable community service and network with industry professionals.

Activities: Annual Club Trip, Speed Networking, NAMA Competition, Resume Clinic

Collegiate 4-H

To promote collegiate 4-Hers to make a difference in their community through service, allow them more opportunities for volunteerism, resume building and serve in leadership roles.

Activities: Carving New Ideas, Plowboy Prom, Buckeye Bake-off, Food Drive with Towers

Crops and Soils Club

To help raise money for OSU Weed and OSU Soil judging teams.

Activities: Farm Science Review, Plant Sale, Weeds Team, Soil Judging Team

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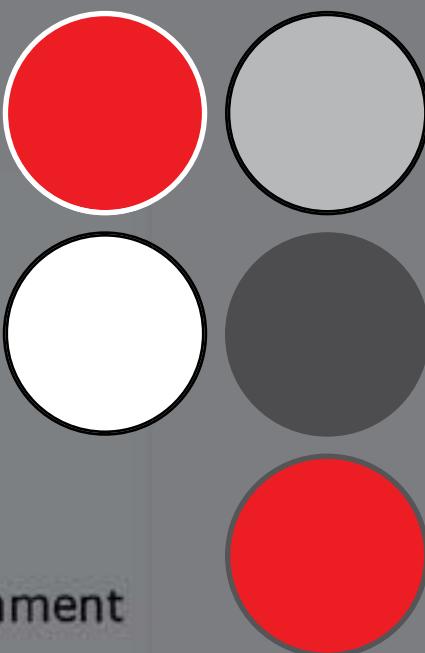
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Farmers therefore are the founders
of human civilization.”**

- Daniel Webster, 1840

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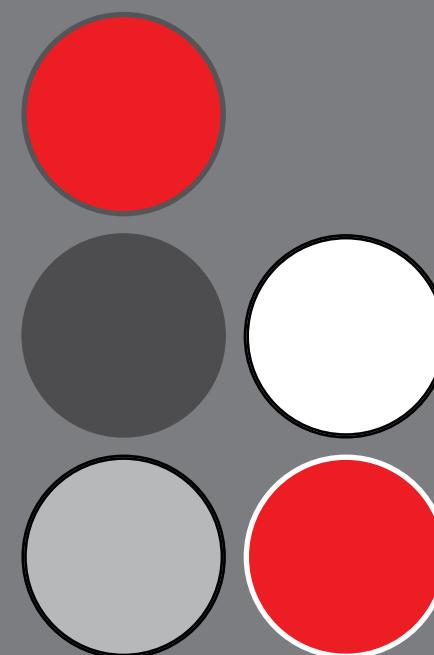
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Ohio's Other Great Lake

Story and Photos by Sara King

Imagine that you're going on vacation. Nothing major, just a weekend trip to the lake. You've got your bags packed with swimsuits, sunscreen and flip-flops. You're driving in your car with the windows down and the radio up. Your anticipation builds as you near your destination. You just can't wait to spend a weekend in complete relaxation. The sun is shining and a nice breeze is blowing, when suddenly you start to smell something. And that something does *not* smell good. The closer you get to your destination, the worse it gets. You pull into the parking lot of the condo where you're staying and get out of the car, covering your nose with your hand. You're thinking about how you can't wait to go out on a boat to get away from the smell and soak up some rays on the lake when you realize ... that awful smell *is* the lake.

This could have happened to you this past summer if you had travelled to Grand Lake St. Marys. Grand Lake is located in Mercer and Auglaize County in northwestern Ohio. The Lake Improvement Association (LIA) cites several of the lake's claims to fame over its long history. At one point, it was the largest artificial body of water in the world, and it is also home to the first offshore oil well. It used to have an amusement park on its shores called Gordon State Park, not to mention a monster called the "Hoedag" that is rumored to live in that lake that feeds on unsuspecting humans and dogs. There was even a terrorist attack in 1904 in an attempt to drain the lake so it could be used for farmland. And now, Grand Lake's current claim to fame: levels of toxic blue-green algae so high that the lake couldn't be used without the risk of serious illness.

Dangerous Waters

In the summer of 2010, a warning was issued that Grand Lake St. Marys shouldn't be entered, fished in, boated upon or used whatsoever. Levels of toxic blue-green algae were high enough that they could have caused serious illness to anyone that came in contact with them. The LIA said toxins from these algae blooms can cause allergic reactions, internal organ damage or failure, internal hemorrhaging, cancer, paralysis, respiratory failure or even death. And another inconvenient side effect of the algae: an awful smell that permeated the air near the lake.

The algae has really only been a problem the past two years, according to Donna Grube, executive director of the Auglaize and Mercer County Visitor's Bureau. "It wasn't a big deal until the warning was issued though," Grube said. A similar but less severe warning was issued in 2009 as well.

The LIA said seven lake-related illnesses were confirmed and more than 21 were claimed during the 2010 summer. In addition, countless birds and fish were harmed or killed as a result of the algae.

A Lake In Trouble

So what's the cause of the high algae levels? Ohio State University Extension Educator James Hoorman said there are many causes, such as erosion, industrial and residential drainage, shallow lake depth and nutrient runoff. Hoorman has been working in extension for almost 19 years and is currently Mercer County's agricultural and natural resources extension educator. Although there has been much debate over what the main cause is, Hoorman said that approximately 80 percent of the problem is nutrient runoff from farmers.

"It really irks farmers, but it is what it is," said Hoorman. He also explained that there is an extremely high livestock population south of the lake. He added that there are approximately 105,000 animal units in this small area. "One animal unit per two acres is ideal," said Hoorman. "But we have two animal units for every one acre."



The large amount of manure from these animals creates high levels of nitrogen and phosphorous. "We have one of the most concentrated sources of livestock in the world," Hoorman said. "Anywhere we have concentrated livestock, we have problems with nitrogen and phosphorous."

There are also dense soils in the area and silage that takes organic matter out of the soil. This combination makes it easy for nutrients to run into the lake rather than entering the soil. It doesn't help anything that the lake is man-made either. "It's basically a marsh now. It will never function like a true lake, it's just too shallow and that really compounds the problem," Hoorman said.

Hopeful Solutions

One of the main things Hoorman has been working on to help with the nutrient problem is encouraging farmers to use cover crops and no-till farming. "Roots expand the soil so it can store more water and manure," said Hoorman. His goal is to eventually have around 20 to 30 thousand acres in cover crop as opposed to the current five to six thousand.

Another project Extension is involved in is called "manure nutrient management plans." Hoorman said this involves helping approximately 300 with where and how to spread their manure. Starting in 2013, there is also supposed to be a manure ban preventing winter-applied manure in the area.

According to Laura Walker, Mercer County Soil and Water Conservation watershed coordinator for Grand Lake St. Marys, other projects being done to help with the lake are dredging, aerating and harvesting fish that stir up sediment.



Side Effects

The toxic algae and warnings have created some very negative side effects for the area. "Tourism is down 22 percent in Mercer County," said Grube. She added that some businesses and marinas have closed as a result. "Fixing the issues with the lake would increase job potential," said Hoorman.

Hoorman said at its peak, Grand Lake had about a half million visitors every year. In 2010, there were less than 100,000. Grube said they are trying to promote other attractions in the area besides the lake, such as the campgrounds, which are currently half price.

A Bright Future?

Although the warning has been lifted from Grand Lake, Hoorman expects there will be another warning issued during the summer of 2011, since heat makes the algae blooms grow more rapidly. He thinks realistically, cleaning up the lake is a 30- to 40-year project. Walker agreed saying, "An overnight fix is not realistic." Hoorman said it depends on how receptive people are to change though. He said some farmers are being forced to change their practices, while others are doing it on their own. "Farmers are trying to do their part," he said.

"We're cautiously optimistic," said Grube about the future of the lake. "Everyone likes a comeback story, so hopefully people will want to be involved with it if it starts turning around."

Hopefully, toxic blue-green algae will not be Grand Lake St. Mary's final claim to fame. As Hoorman said, "We [farmers] are 80 percent of the problem, but we can be 80 percent of the solution."

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A Taste of the Real World

Story by Margo Overholt

In the basement of the Animal Science Building, you can hear chatter and the clash of lockers full of backpacks and textbooks. Bundled up with a sweatshirt (or two), and a white coat, you put on yellow boots that squeak as the soles meet the tile climbing up the steps. As you follow the stairs and open an unmarked door, a cold chill runs down your spine and you can see the crispness of your breath as a net covers your hair. The clean white walls hold in not only the chilly temperatures and proteins we love to eat, but also stories that have been written into the history of The Ohio State University.

Written on the hard cold walls

"The quality of such diets must have left much to be desired when we consider the kind and age of animals used for meat and the iron-pot cookery that was practiced with wood-burning fire places as the source of heat," said the late Ohio State Meat Science Professor L.E. Kunkle in 1962 as he guided attendees of the 15th Reciprocal Meat Conference through the historical timeline at Ohio State.

Without the signing of the Land Grant Act by President Lincoln in 1862 and one man's curiosity inspired by the mystery of carcass yield, The Ohio State University Meat Lab would never have come to exist. Across the country, many found the opportunity to integrate meat science into their university programs, such as the University of Minnesota. By 1920, the late Professor C.T. Conklin was confident enough in his findings to utilize meat to demonstrate the relationships of breeding, feeding and management with students.

In the '20s, Conklin and his fellow professors planned the original meat lab in the old Animal Husbandry Building and began to teach meat courses during the winter months to provide students the ability to know more than just the simple steak or roast. Students participated in the processing of beef, hogs and lambs while becoming acquainted with

"Working in the meat lab has taught me to be a better consumer."

- Rich Popadak

all kinds of products. Through the years, the meat lab has done more than teach students the importance of meat products; it has also transferred buildings and provided protein for the kitchens in the campus dining halls. Like many Ohio State buildings and programs, the meat lab has lasted through many trials and tribulations, lasting through the depression and being closed during the summer months from 1930-1933 due to the shift in meat purchases. "The Ohio State method of serving has kept faith with a few men who have decided to make some phase of meat his major interest and livelihood," said Kunkle.

One thing remains the same

Fifty-one years later, the meat lab is still a part of Ohio State and has always had one specific focus. "The meat lab follows all three missions of a land grant university by conducting research on nutrition, genetics and physiology, providing stakeholders a facility to put on programs, while teaching students fundamentals with a combination of hands-on experience," said Henry Zerby, assistant professor of animal science.

The meat lab is still a resource for campus departments to receive university

-processed meat products to serve in their kitchen dining halls. "Among the residence halls, we've now built a relationship with the Ohio Union to serve our product," said Ron Cramer, manager of the meat lab. "Our retail supplies have also become very popular among local restaurants and stores." In hopes to expand the already successful facility, the meat lab went through a voluntary process to transition from a state facility to becoming federally inspected. Zerby said the decision allows the meat lab to facilitate research with other groups and universities, while allowing fresh and processed product to be exported to other countries, such as Japan.

Under the hair nets

What student would choose to go work in a frigid cooler rather than sleep in bed until their 1 p.m. class? Meat lab employees. Between 10 and 15 Ohio State students choose to work in the meat lab each year to better develop skills that they have learned in previous classes, or just to try something new. "I decided to work in the meat lab to go hand-in-hand with my meat science minor," said Rich Popadak, a senior in agribusiness and applied economics. Popadak has also taken several meat-based classes, including becoming a member of the meats judging team.

Because meat science is only offered as a minor program, students studying a variety of majors can be found breaking down retail cuts and packaging product on any given day. Sabrina Eick, a senior studying animal science joined the meat lab after wanting to try something new. "Working in the meat lab has gotten me interested in other meat courses, such as Animal Science 555.03 (Branded Products)," she said.

Both Cramer and Zerby agree that students who work in the meat lab obtain additional knowledge of where products come from and learn the regulations within the industry to help open doors that could lead into a potential career. "I now have a better understanding of how in-depth and detail-oriented the food industry truly is," said Popadak.

Each student has the opportunity to step outside the group of the "average consumer" and become a part of the industry. By participating in the entire process from harvest to filing product orders, each student has the opportunity to see firsthand what goes into having fresh and processed product on the restaurant menu or in the meat case at the local grocery store. "Working in the meat lab has taught me to be a better consumer," said Popadak.

Forever changing

As Professor L.E. Kunkle asked fellow professionals as he concluded his speech at the 15th Reciprocal Meat Conference, "Let us go on in our thinking and estimate the changes in meat processing and the probable need for men with college meat training. Who will furnish the ideas and the eyesight to improve carcass yield, carefully handle the meat to insure wholesomeness, and to maintain and encourage consumer acceptance?" The industry is forever changing to find new ways to satisfy the wants of consumers and to educate the individuals who have the passion to put food on the table. So, in the basement of the Animal Science Building, you will always hear chatter and the clashing of lockers, see bundled up students in their white coats with a hair net on their head, and feel a chill as the door opens to the Ohio State Meat Lab.

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A Buckeye Birthday Bash

Story by Morgan Large

Ten Years in the Making

There is a birthday celebration on campus coming up in May and no, it is not Associate Dean Linda Martin's 30th birthday, or President Gee's for that matter. It will be an extravaganza complete with ice cream and all of the usual birthday surprises. For who or what could there be so much buzz just for a birthday anniversary, and only a 10th birthday at that?

The fact is that our very own Parker Food Science and Technology building had its huge 10-year anniversary birthday bash on May 26, 2011. It was a celebration of the building and what it has offered students over the last 10 years. All alumni, donors, such as Tom Parker from which the building gets its name, professors and students were invited to attend this momentous occasion. Even the man himself, President Gordon Gee, will be making an appearance and hopefully taking a bite out of a celebratory ice cream Drumstick.

Roll Back in Time

Dr. W. James Harper, professor in the department said, "When I arrived at The Ohio State University in 1949, they were just pounding in the pegs that outlined Vivian Hall. We moved into Vivian Hall before it was completed in 1951. Prior to that, the then "Department of Dairy Technology" was housed in Townsend Hall." Dr. Ken Lee, the department chair, said, "It was well known as the campus creamery during its prime, and the best Land Grant universities have some kind of dairy store operation. Students benefit by being able to eat their mistakes. Seriously, hands-on learning is a hallmark of this program and employers to this day prefer Ohio State graduates for their ability to walk into a pilot plant or dairy operation and know what to do." The Department of Dairy Technology and the Institute of Nutrition were combined in 1971 to form what is now the Department of Food Science and Nutrition.

Harper said, "In addition to Tom Parker, there were many different contributors to the building. You will find bricks labeled with names of their contributors in front of the building." Lee said, "There is a plaque in the lobby about the Drumstick ice cream cone that was invented by Parker. The cone was a chance invention at the 1904 St. Louis World's Fair when the waffle maker set up next to the ice cream stand. Our faculty members helped prevent the soggy cone by coating the inside with chocolate. The legend is we did not charge anything for this research and that is why we have a Parker Food Science Building today."

The Cherry on Top

A worthy note, especially about the ice cream at the event, is there may be a new flavor of ice cream present that has an Ohio State influence. Lynn Wischmeyer, a senior food science and technology major and dairy store student manager said, "We are working to develop an ice cream that we hope to reveal at the event. The intentions for the project was for Ohio State to have its own ice cream and it has taken various directions." She describes the ice cream as having a Buckeye influence, and as Wischmeyer said they are hoping to look into "other flavor expansions in the future and looking forward to Ohio Proud and other niche markets for the product."

Jessica Rose, a food science and technology major, and also a dairy store employee, described how important the building is to students and Ohio State saying, "I definitely think the dairy pilot plant is huge for the department. It lets us be hands-on and work with industry equipment." In the next 10 years of the building, Julie Townsend, administrative manager in the department, said she hopes to see the program "continuing to develop great students and provide an area for ag students to meet and greet. The students are great."



Small space with Big Dreams

Who would have thought something so vital to west campus and the Parker Food Science and Technology building would have started out of a storage closet? Yes, a storage closet. Coffee, Coca-Cola products and a hot dog roller, donated by Dr. Mangino, were the first few and only items in what is now the ever-famous dairy store. Today, Parker feeds many hungry students on a daily basis with anything from a warm soup to the yummy ice creams.

Wischmeyer spoke of the area in the lobby of Parker that is now the dairy store, saying, "The space wasn't designed to be a food store, so we have limitations with ovens and space." Wischmeyer has the enormous task of ordering food, publications/marketing for the store, overseeing employees and making sure to keep in line with safety standards. Schools like Michigan State University and Penn State University both have something similar to our dairy store. They have creameries on their campuses, with Michigan State's program even producing a chocolate cheese. Unfortunately, Ohio State does not have the capacity to store and receive raw milk to then make ice cream and cheeses.

Smorgasbord to choose from

But do not fret, the store has numerous items to choose from, all the while being sure to buy from university-contracted vendors such as Coca-Cola, Velvet and U.S. Foodservice. Rose talked about her time working at the dairy store saying, "I like that I get to meet people from all different majors. I really enjoy the people I work with and that we are the only place on the CFAES campus with food and people are drawn

here." Townsend said, "The store is all student run and staffed. It is a great opportunity for students to get involved." It is also not unusual to see the deans eating at the store on a regular basis or for certain professors to stop in numerous times a week to get their favorite ice cream. Wischmeyer described the importance of the store to Ohio State and the agricultural campus saying, "It is really neat to have the ability to serve the College of Food, Agricultural, and Environmental Sciences' campus. The store brings in a reason to have people in the lobby and increases camaraderie and interactions. Food is a way to bring people together to communicate, converse and a bonding event. It gives students an excuse to get lunch together and not go far."

Just this year, the dairy store has looked into offering healthier options for students, and even this spring quarter the store is now open at 8:30 a.m. for those who have class early and need that last-minute cup of joe before getting to class. Some new items offered on the menu are cinnamon sugar pretzels, Greek yogurt, broccoli au gratin and Italian ravioli soup. Wischmeyer said, "It is encouraging when students say I like the fact you have new options. I try to work with the customers as much as possible." Surprisingly, prices have not changed too much over the years, and that is what Wischmeyer also believes gives the store the edge over central campus.

Take a bite

Be sure to like, follow and even check out deals of the day offered by the store. They can be found on its Facebook page under "OSU Department of Food Science Parker Dairy Store."

The presence of Parker Food Science and Technology building has definitely made an impact on staff, students and research during its first 10 years. The educational opportunities and experiences students have will just continue to grow in the next 10 years. Parker is truly one of a kind, and Ohio State and CFAES should be proud to have it as a part of its campus. See you at the biggest birthday bash on campus on May 26!

Ohio State's Island Campus



LIVING AND LEARNING AT STONE LAB

Story by Catie Noyes

When summer break rolls around, students are faced with some tough decisions. Should they spend their summer on the beach, soaking up the sun, or stay in the classroom catching up on GECs in hopes of graduating early. When the summer sun is calling and the air begins to warm, students want to be outside. What would you say if you could spend your summer on a sunny island on Lake Erie and still earn course credit?

Ohio State students attending classes at Stone Lab are doing just that. Students are taking classes on a "summer, sun-drenched island versus [in] a concrete dungeon," said Eugene Braig, assistant director at Stone Laboratory and Ohio Sea Grant College program. "It's a great place to go to school."

Background

Stone Laboratory was established in 1895 and is the oldest freshwater biological field station in the United States, as well as the center of Ohio State's teaching and research on Lake Erie. The lab started out in a small fish hatchery in Sandusky, Ohio, and was called the Lake Laboratory. A new Lake Laboratory was constructed on Sandusky Bay (where Cedar Point is today) in 1903, and in 1918 the lab was relocated to the upper story of the State Fish Hatchery at Put-n-Bay on South Bass Island.

Julius F. Stone purchased Gibraltar Island from the family of Jay Cook, who had used the island as a summer home. Stone then donated the island to Ohio State, and it became the permanent home for the Lake Laboratory. The University accepted the gift and renamed the laboratory Franz Theodore Stone Laboratory in honor of Stone's father. Today, the lab has established itself as a premiere research facility on Lake Erie and is often referred to as "OSU's Island Campus," said Braig.

Stone Lab Today

Today, Stone Lab offers more than 25 college credit science courses to undergraduates, graduates and advanced high school students. Classes range from introductory courses in biology, ecology and oceanography to advanced classes

directed more toward students majoring in biological sciences, education and natural resources.

Students can petition to have one or two of the introductory classes fill a science credit toward their degree.

There is even a Lake Erie sport fishing course that can be taken as a one-credit-hour course. "If you can get credit for golfing here [main campus], why not get credit for fishing there [Stone Lab]," said Braig.

Students can choose to take one-week or five-week courses earning three to 12 credit hours, respectively. One-week courses at Stone Lab meet all day, every day, Sunday through Saturday. This may sound a little discouraging to the average college student having to spend their entire Saturday in class, but the structure of these classes is very different from the typical college class. Students spend an hour or two in lecture and then spend the rest of the day out on the island in their field of study.

"Roll up your sleeves and get wet and stinky," said Braig referring to the type of

work students are engaged in during their classes. Students are totally immersed in their work, but it is fun work said Braig. "Watching how students react to what they are learning" and "seeing those 'ah-ha' kind of moments" when students make those connections to what they are learning is a wonderful experience for Jill Jentes Banicki, assistant director and communications coordinator for Stone Lab.

Jessie Maier, an animal sciences major at Ohio State, took an evolution class at Stone Lab. Maier said she spent a lot of time in the classroom and out on the island collecting birds and studying them for things like natural selection. Maier said she really enjoyed having the opportunity to collect her own data and do her own research and feels she learned more doing hands-on research than she has in a classroom.

Maier also said that Stone Lab often made her wish she was an environmental science major. This is not an uncommon occurrence for students who do attend Stone Lab. According to Banicki, a lot of researchers and professors started out at Stone Labs and now are premier biologists, and even return to share their knowledge with students at Stone Lab.

Living and learning together

It is not surprising that there is a lot of interaction between students and professors with class sizes being very small and everyone being housed on this little rock in the middle of Lake Erie.

According to Braig, students not only spend all day in class with their professors, but they eat lunch with them in the lunch hall and at the end of the day, even play a friendly game of volleyball with them.

John Rueter, director at Stone Lab, said "I feel like I've had a tremendous opportunity to influence and help students and greatly improve the environment and enhance the economy. It's rewarding." To learn more about Stone Lab, visit <http://stonelab.osu.edu>.

Gibraltar Island Photo by
Focal Plane Photography, LLC

"Roll up your sleeves and get wet and stinky."

- Eugene Braig

Students at Stone Lab are learning and working alongside professors and researchers from other colleges and agencies to deal with real-life issues involving Lake Erie and the other Great Lakes. The Ohio Sea Grant College Program was established to address these issues through research, education and outreach. According to director Jeffery Rueter, the current issues surrounding the dead zone of Lake Erie's western basin involves the development of harmful algal blooms. These blooms are caused by an increase in phosphorus because it has the most production agriculture runoff in its basin. For more on algal blooms see page 12, our coverage of Grand Lake St. Mary.



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Have FUN with Farm SAFETY!

Story by Leslie Rhoades

Children in the United States are not always aware of the dangers that can happen while on a farm. They are taught about animals and even a little about crops, but they are not always taught how to stay safe while on the farm.

Farm Safety 4 Just Kids (FS4JK) is an organization that was set up to help children understand the dangers of farm equipment and how to prevent accidents from happening. In 1986, the 11-year-old son of Marilyn Adams, the founder of Farm Safety 4 Just Kids, suffocated in a gravity flow wagon filled with shelled corn on the family farm in Iowa, said Tracy Schlater, who is Marilyn's assistant at the head office.

After losing her son in what could have been a preventable accident, Marilyn started campaigning for farm safety, and by 1987, she formed FS4JK. Now in 2011, there are chapters in all but 13 states in the continental United States and four regions in Canada. There are nine states that have outreach coordinators and Ohio is one of those states.

Reaching out

Megan Buechner, an Ohio State student majoring in agricultural communication, is the current Ohio outreach coordinator. "My job is that I am responsible for planning at least 20 events a year for children in 4-H or Clover Buds," said Buechner. "I could kind of be considered a liaison for the organization."



Buechner travels throughout the spring, summer and autumn to different parts of Ohio to speak to children of all ages about the importance of farm safety. "My favorite is talking to the inner-city school children because I feel like they get the most out of what I have to say because they are not around equipment like tractors daily," said Buechner.

The typical age group Buechner speaks to is third to fifth grade, or ages five to eight. Depending on the age group she is speaking to, Buechner has to adjust her topic. Much of the material Buechner gets is from the FS4JK website.

Popular program around ohio

Buechner is not the first person to have this job however; another Ohio State student held this position in 2009. Christa Lierer, who is majoring in agricultural communication, was one of the first Ohio outreach coordinators for the organization. "The Farm Bureau my mom works for is linked to Farm Safety 4 Just Kids. They wanted an intern to get the program growing, so my mom told me to post it at school. I knew it was something I was interested in, so I applied for the position," said Lierer.

Getting that position was a step in the right direction for Ohio, since it has had a coordinator every year since. This organization has supporters from all over the country like Monsanto, Cargill, Land O' Lakes and Farm Credit Services of America. "What I liked most about this position, besides teaching the kids, is the contacts that I made all over the state," said Lierer. There are people who Lierer still stays in touch with that she met from this job.

"I just love my job. I love working with the children and teaching them something useful," said Buechner. This program is set for children to either get information about what happens on the farm that they have never experienced or to keep the children who do experience the farm lifestyle safe and away from danger while still having fun. 

Dress for Success

Story by: Kay Smith

Nancy Rudd, from the College of Education and Human Ecology at Ohio State, said, "[It] is important to sell yourself as a whole [to the interviewer]."

What can I do?

The best route to take, in general, is a pair of khakis. Know that jeans are almost never fitting for an interview. If later you find that the environment is more relaxed, then it is perfectly acceptable to dress like your contemporaries.

For women, "it is extremely important to dress in non-revealing clothes," said Kathleen Whitman, lecturer in the College of Education and Human Ecology at Ohio State. Deborah Thomas-Nininger, who owns DTN Productions International and travels around the world teaching etiquette practices, advises to keep the mindset of "conservative on top of conservative" when preparing for the interview. For this reason, a heel should not be above three inches. Tights and leggings are not recommended at all; however, hosiery is a must.

For men, a tucked-in, button-up shirt is fine for any interview. A tie may or may not be worn; take into consideration the type of employment. Thomas-Nininger recommends shoes and fingernails be polished, and for men, the back of the neck should be completely shaved.

Remember, it is always acceptable to ask the person who sets up your interview what the dress code is, or call the human resource department and find out about the company's dress policy.

One last piece of advice Rudd gives students going into an interview is "don't appear too stiff or too far out of your position, dress who you are, if you dress too restricted it will show in your behavior. Dress in what works for you and tells who you are." Ultimately that is what matters; they are interviewing you, not your clothes. 

11

CFAES Top 20 Seniors

Jed Bookman
Major: Agricultural & Extension Education
Hometown: Loudonville, Ohio
Plans after graduation: To pursue a master's degree in FABE with a research associateship in Ag Safety.
Hardest class taken at OSU: The "BLOCK"
Favorite class taken at OSU: Animal Science 340- Management Intensive Grazing with Dr. Zartman.



Dan Brown
Major: Food, Agricultural and Biological Engineering
Hometown: New Bremen, Ohio
Plans after graduation: Attend graduate school at Ohio State and work as a research associate at OARDC in Wooster studying anaerobic digestion.
Favorite class taken at OSU: FABE 694- Environmental Options for Modern Food Animal Production



Sarah Butterfield
Major: Agribusiness & Applied Economics
Hometown: Oxford, Ohio
Plans after graduation: Accepted a position as a marketing representative with John Deere.
Hardest class taken at OSU: ACCTMIS 211- Introduction to Accounting
Favorite class taken at OSU: AEDE 410- Farm Business Management & AGRCOMM 390- Oral Expressions in Agriculture



Emily Chappie
Major: Agribusiness & Applied Economics
Hometown: Troy, Ohio
Plans after graduation: Accepted a position in commodity transportation logistics at Union Pacific corporate headquarters in Omaha, Nebraska.
Favorite class taken at OSU: Agriculture Marketing 488



Rachel Crusey
Major: Agribusiness & Applied Economics
Hometown: Huntsville, Ohio
Plans after graduation: Plans to work in the agricultural industry in marketing or finance.
Hardest class taken at OSU: ACCTMIS 211- Introduction to Accounting
Favorite class taken at OSU: Chocolate Science and History of Rock and Roll



Maria Goubeaux
Major: Agricultural & Extension Education
Hometown: Versailles, Ohio
Plans after graduation: Plans to teach high school agriculture.
Hardest class taken at OSU: Chemistry
Favorite class taken at OSU: AGRCOMM 390- Oral Expressions in Agriculture



Amber Hoffstetter
Major: Plant Health and Resource Management
Hometown: Kinsman, Ohio
Plans after graduation: Pursuing a Master's Degree and has a position as a research associate in horticulture and crop science studying wheat breeding.



Hanna Lemle
Major: Animal Sciences
Hometown: Monclova, Ohio
Plans after graduation: Accepted a position with Cargill Meat Solutions.
Favorite class taken at OSU: Animal Sciences 355.01- Principles of Meat Science and Animal Sciences 355.02- Meat Science Products Laboratory



Tara Milliken
Major: Agricultural Extension & Education; English
Hometown: West Alexandria, Ohio
Plans after graduation: To work in a university undergraduate admissions office for one year before pursuing a master's degree in higher education and student affairs.



Lyndsey Murphy
Major: Agricultural Communication
Hometown: Mechanicsburg, Ohio
Plans after graduation: Pursue a master's degree in agricultural communication at Ohio State.
Hardest class taken at OSU: Animal Science Genetics or Math
Favorite class taken at OSU: All of my Ag Communications classes!



Stephanie Neal
Major: Animal Sciences
Hometown: North Canton, Ohio
Plans after graduation: Attending graduate school at Virginia Tech studying dairy calf nutrition and management.
Favorite class taken at OSU: Physiology of Reproduction 610, Physiology of Lactation 617 and Dairy Herd Management 547.



Justin Rismiller
Major: Agribusiness & Applied Economics
Hometown: Rossburg, Ohio
Plans after graduation: Accepted a position in Commodity Merchandising with Cargill in Sidney, Ohio.
Hardest class taken at OSU: AEDE 502- Production System Analysis
Favorite class taken at OSU: Plant Pathology 470- BioTerrorism



Emily Severt
Major: Animal Sciences
Hometown: Coldwater, Ohio
Plans after graduation: Starting vet school at Ohio State, pursuing food animal medicine.
Hardest class taken at OSU: Biochem. 511
Favorite class taken at OSU: Animal Science 250



Kathleen Shircliff
Major: Animal Science
Hometown: Randolph, Ohio
Plans after graduation: Grad school to study microbiology and food safety.
Hardest class taken at OSU: Gen Chem 123 and Micro 636.01
Favorite class taken at OSU: Animal Sciences 355.01- Principles of Meat Science and 355.02- Meat Science Products Lab



Kip Shoemaker
Major: Agribusiness & Applied Economics
Hometown: Leesburg, Ohio
Plans after graduation: Accepted a position with Farm Credit Services of Mid-America in Washington Court House, Ohio.
Hardest class taken at OSU: AEDE 500
Favorite class taken at OSU: Ag Comm 390 and AEDE 503



Katrina Swinehart
Major: Agricultural & Extension Education
Hometown: Lancaster, Ohio
Plans after graduation: Attending The Ohio State University for my master's degree in agricultural and extension education.
Favorite class taken at OSU: AEE 530- teaching methods course



Shalie Terrill
Major: Agricultural & Extension Education
Hometown: Rushsylvania, Ohio
Plans after graduation: To work as a high school agricultural instructor.
Hardest class taken at OSU: ASM 300 & 301
Favorite class taken at OSU: Art Science 500



Hannah Thompson
Major: Agricultural Communication
Hometown: Walkersville, Maryland
Plans after graduation: Will begin graduate studies in agricultural communication at Ohio State.
Favorite class taken at OSU: Ag. Comm. 500- Agricultural Feature Writing



Omar P. Turay
Major: Agribusiness & Applied Economics
Hometown: Chicago, Illinois
Plans after graduation: Accepted a position as operations associate with Cargill in Springdale, Arkansas.
Favorite class taken at OSU: AEDE 402, 403, 503- Principles of Agribusiness Marketing, Principles Agribusiness Finance, Economic Public Policy Analysis



Kayla Weaver
Major: Agricultural Communication
Hometown: Upper Sandusky, Ohio
Plans after graduation: Work in the communication industry, focusing on producer and consumer interactions.
Hardest class taken at OSU: ASM 300/301- Ag Engineering
Favorite class taken at OSU: Ani Sci 250- Food Animal Products



Lynn Wischmeyer
Major: Food Science and Nutrition
Hometown: Ottawa, Ohio
Plans after graduation: Work as an Associate Food Technologist in product development with Nestle in Solon, Ohio.
Hardest class taken at OSU: Food Science 613- Fruit and Vegetable Processing
Favorite class taken at OSU: Food Science 613- Fruit and Vegetable Processing



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Where are they Now?

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Story by Keri Bickel

It's funny how things work out over the years, especially your senior year and the years following graduation. Some receive those dreaded rejection letters and many will get the "Congratulations, you have been hired with our company" letters. Some may do an additional internship for the experience and some will continue with the job they had while in college. Where will you be going? Or, where are you now?

"Life takes you different places," said Allison Specht, in reference to her experiences since her college years at The Ohio State University. Following graduation, everyone goes in different directions and the paths taken along the way are different. Years later, some graduates find that they are not fully utilizing the degree that they obtained from Ohio State. They may have very successful careers that do not have a direct connection with the particular major they had while in college.

Each year, the College of Food, Agricultural, and Environmental Sciences adds 20 students to the growing list of Top 20 Seniors. Throughout their time at Ohio State, these students have been involved in the college and maintained good grades throughout. Basically, these are the most well-rounded seniors of CFAES, and it is with being named a Top 20 Senior that they are recognized for their outstanding college years. But where are they now?

Side Job to Full-Time Business

Linde (Calhoun) Sutherly was also a Top 20 Senior in 2001 and majored in animal sciences. During college, Linde started the early stages of what is now Linde's Livestock Photos by taking photos at a few cattle shows. While working at one of these shows, Mrs. Sutherly met her future husband, Dave Sutherly. In 2005, the couple were married and now live in New Carlisle, Ohio, where they have Da-Lin Show Cattle, in which they locate and sell club calves. In January 2011, they welcomed their first child, a son named Austin. With her photography business being primarily based around beef shows, Mrs. Sutherly said, "It's nice that I get to be home with Austin."



A Step in the Right Direction

In 2002, Jana (Crossgrove) Mussard was a Top 20 Senior who had majored in agricultural extension and education. While working on her bachelor's degree, she did not know that she was going to get a part-time job with COBA>Select Sires while finishing her master's degree in youth development at Ohio State. Following graduation for her master's degree in 2003, she became the administrative assistant to the general manager of COBA>Select Sires in a full-time position, and she still works there today. In 2005, Jana and Martin Mussard were married, and they now reside with their two children Lane and

Phoebe in Powell, Ohio, where they have a cow calf and seed stock operation. The Mussards are awaiting the arrival of their third child this fall. While in college, she was involved in various clubs and organizations, which helped her network into the business world. "I emphasize for college youth to be active and participate in the clubs they are part of because future employers are watching," said Mrs. Mussard.

Across the Country

A 2004 Top 20 Senior, Specht graduated with a bachelor's degree in agribusiness and applied economics and master's degree in agricultural economics in 2007. Following graduation, she spent four years working in Washington, D.C. She spent the first year working on Capitol Hill for a senator. She then spent three years working as an economist researching agricultural policy with American Farm Bureau. In the fall of 2010, Specht moved from Washington, D.C. to Denver, Colorado, to work for

Leprino Foods as a dairy economist. Leprino Foods is the "largest mozzarella cheese maker in the world," said Specht. Since graduation, "I haven't lived in Ohio, but I've met so many Buckeyes along the way," said Specht about taking job opportunities outside of Ohio.

An Additional Internship

In 2005, Adam Cahill graduated as a Top 20 Senior in CFAES majoring in agricultural communication. After graduation, Cahill decided to take another public relations/marketing internship with the Ohio State Fair, which allowed for great networking. He then worked two years for Purebred Publishing in Reynoldsburg, Ohio. In the fall of 2007, he started working as the career development coordinator at The Ohio State University College of Food, Agricultural, and Environmental Sciences. While in college, Cahill was involved in the Agricultural Communicators of Tomorrow (ACT) organization. "The network and people I engaged with really helped me to get where I need to be," said Cahill.



Once a Buckeye, Always a Buckeye

Marlene (Von Stein) Eick is no stranger to Ohio State, as she is the student services coordinator in the Human and Community Resource Development Department serving agricultural and extension education and agricultural communication majors. She graduated from Ohio State as a Top 20 Senior in 2006, majoring in agricultural extension and education. Following her time at Ohio State, she graduated with a master's degree in agricultural education and communication with a

focus in agricultural leadership in 2008 from the University of Florida. She married B.J. Eick in the fall of 2008, right after she began teaching as an adjunct lecturer at the Agricultural Technical Institute in Wooster, Ohio. They reside in Radnor, Ohio, and raise purebred Hampshire hogs.

A Hometown Girl

In 2008, Elizabeth "Libby" (Duncan) McNeal graduated as a Top 20 Senior majoring in agricultural extension and education. She and Jason McNeal were married in December 2008 and reside in Leesburg, Ohio. While working for OSU Extension Highland County as the program assistant, she earned her master's degree in agricultural communication from Ohio State in 2009. In October 2010, she became the extension educator for 4-H youth development and county director of OSU Extension Highland County. As an extension educator, she likes "working with older youth and getting to talk to them about going to college." Especially since she has only been done with college for two years.

Over the years, these past Top 20 Seniors have taken different paths, which have lead them to where they are today. As Linde Sutherly said it best, "You never know what's going to work out ... follow your heart and just do it."



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Story by Constance Staarmann

You are sitting at your desk, staring at the clock, just waiting for the professor to say those words: "See you on Wednesday." Just when you think you're ready to get out the door you hear that dreaded last sentence, "Don't forget to have chapters one through three read by our next class session." There never seems to be enough time in the day to juggle all the things you need to accomplish such as class, homework, projects and work. So how are you supposed to add in free time, sleep and most importantly, a social life?

Your college career does not have to be all about class and homework. There are many extracurricular activities that can help give you a breather from the stress and hassle of your daily routine. There are nearly 100 student clubs and organizations to be involved in at The Ohio State University, from clubs related to your major or minor to organizations that focus on the many flavors of barbecue, there is something for everyone.

So why get involved?

Student clubs and organizations provide students with opportunities to get involved in a wide range of activities, outside of their involvement in the classroom. In the College of Food, Agricultural, and Environmental Sciences (CFAES) there are many clubs and student organizations a student can get involved in. In fact, whether you are looking for something to help build your networking capabilities or looking to find friends with similar interests, getting involved helps make this campus home and gives you the means to feel like you've made a difference and left your mark at Ohio State.

But why should you personally choose to get involved in a student organization or club? You already have enough to do, so why waste what time you have left committing to yet another calendar filler? Lauren Eisemann, a sophomore majoring in animal sciences, said, "It's a fun experience to be part of student organizations and have an impact on their success and the events they put on. I strive to be a hard working and dependable member in order to help these student organizations with all of the wonderful events they put on for College of Food, Agricultural, and Environmental Sciences students, to be a success. It is also a wonderful experience to be able to work with, and make friendships with all of the wonderful members of these organizations."

Decisions, Decisions

You may have already decided you want to be a part of a club or a student organization. How do you decide on which one? Casey Wilson, a junior majoring in agricultural communication, said, "By word of mouth I found out about a lot different clubs and student organizations in which to be involved in. By hearing what different instructors, classmates and friends had to say about what all they were involved in also helped make my decision on what student organizations or clubs I wanted to join."

Sometimes the best way to learn about an organization or club is to talk with

your friends and others involved in the club or organization, to find out more about its events, meetings and other activities hosted throughout the year. There are even teams that compete; from marketing new products to judging livestock, there's no doubt you'll find your niche on this campus. You just have to explore the possibilities.

Even if you have narrowed it down to what you want to be involved in, how will being in student organizations and clubs help you as a person, besides giving you a break from the classroom? Emily Krueger, a junior majoring in agricultural communication, said, "It's helped me learn how to apply my skills to my future career; I have met so many great people from it, which has helped me grow. It's helped me learn how to get personally involved in things and help bring other people in and help them find what they like."

According to Emily Chappie, a junior majoring in agribusiness and applied economics, "I think people need three types of education; a financial education, academic education and real-life education. We already have great academics here, and I think the next best thing is getting involved in clubs and organizations is for that real-life education and getting leadership experience and communication experiences and just learning how to communicate with others, as well as finding yourself. I think students can grow on a personal level, especially on this campus." Being involved in different extracurricular activities can help build upon skills you already have, along with enhancing those skills and applying them to everyday life.

What's in it for you?

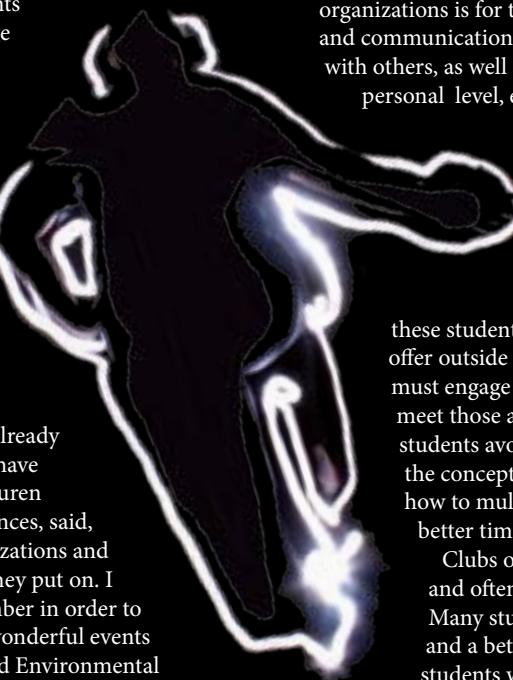
Each fall, thousands of students come to Ohio State for the first year of their undergraduate career. Many of these students never take a moment to realize what Ohio State has to offer outside the classroom. To truly live the Buckeye experience, you must engage with the community you are already immersed in and meet those around you. Fear and doubt are major factors in why many students avoid getting involved in activities, especially when facing the concept of adding another commitment to their list. But learning how to multitask, prioritize and organize is part of life, and what better time than the present to start practicing.

Clubs offer opportunities to travel, nationally and internationally, and often at much lower costs than traveling on your own time.

Many students leave the university with international experiences and a better understanding of the global economy. These are the students who took the initiative to get involved.

The big bonus in becoming an active member of any club or organization is the fun you'll have, and the friends you'll meet along the way. Many students find their closest college friends through their club involvement, because you can't really get to know someone sitting next to them in Biology 101, and you aren't going to meet new people unless you get involved in new experiences.

Take the time to experience Ohio State beyond the walls of your lecture hall. Mingle with people you have never met before, try things you never thought you would and go places you never imagined visiting. We're only here for a short time, so don't waste these moments sitting at home on the Internet. In the end, we won't remember the nights we spent at home on the couch, we'll remember the people we met, the places we went to and the memories we made as Buckeyes. 





Breaking Loose with Produce



Everyday you take a shower, wash your clothes and cook your dinner. You take care of your pets, clean your car, wash your dishes and use the toilet. What do all of these everyday tasks have in common?

Water! Water is a chemical substance that you need and use every day. Up to 60 percent of the human body is water, and the earth consists of 70 percent water. Water is also the key ingredient in an emerging area of the agriculture industry: hydroponics. Hydroponics is defined as growing crops in a soilless medium, with water being the most important aspect.

Frank Beckloff of RO Apelt Sons Inc. Hydroponic Greenhouses in Cleveland, Ohio, believes that growing hydroponic produce is the most ideal way. Beckloff said, "If you can grow locally, efficiently and cost effectively, why not?"

More than Water

Growing produce hydroponically is about more than just the main ingredient. It is a more precise way to grow crops by allowing all of the nutrients to be recycled. A producer can use many types of media to grow plants in, including coconut fibers, rock, tree bark, pumice and even polyurethane. Media is used to give plants something to anchor their roots in, as well as provide some water-holding capacity.

A faster turnaround time is also a benefit, because there is very little downtime between planting and replanting crops. Hydroponics also allows the producer to grow excellent-quality crops by using automated systems to monitor the nutrients. It is a closed irrigation system, which means there is no contamination for the produce or runoff water.

Hydroponic greenhouses are also closed environments; therefore, many producers do not use pesticides on that mouth-watering tomato you had for supper. Many producers pollinate by using bumblebees, which is another reason that hydroponics can offer you all-natural, pesticide-free products.

Having a closed environment also prevents the effects of drought or too much rain. Professor Bob McMahon from the Agricultural Technical Institute at Wooster, a facility of The Ohio State University, said, "You have complete control of your crops nutrition. You can't grow a crop more precise than that."

The Yummy Stuff

Hydroponics is a growing phenomenon in the agriculture industry. Ohio, as well as the rest of the country, is striving for more natural,

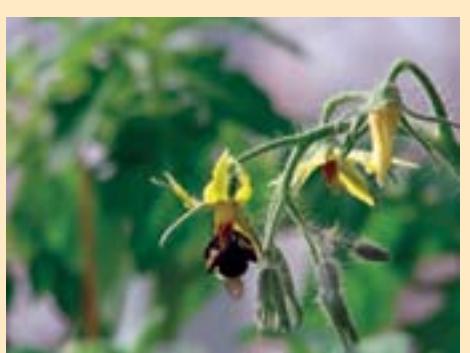


Photo by VanScoy Farms

locally grown food. How early do you see locally grown lettuce? Fresh tomatoes? What about fresh picked strawberries? How long does your typical produce last in your refrigerator?

Hydroponics can help provide this locally grown food year-round. If there is enough demand for products, producers can heat the greenhouses and grow through the middle of winter. More produce can be grown per acre as well. For example, at the Ohio Agricultural Research and Development Center, they are growing 324 heads of lettuce in 124 square feet every month. This compares to roughly 875 heads of lettuce in one acre.

So when you go to the farmer's market or local grocery store, what can you buy that is hydroponically grown? Lettuce, cucumbers and tomatoes seem to thrive in a hydroponic atmosphere. You can also get green beans, peppers, cabbage, herbs and even strawberries. Hydroponics can adapt to many different crops and these are just a few that have been grown effectively.

"When CSA subscribers sign up, we ask them if they would like us to try anything new," Bill VanScoy, another hydroponics producer from Ridgeway, Ohio, said about his Community Supported Agriculture subscribers. "That is how we ended up with hot peppers, snow peas, yellow cherry tomatoes and heirloom tomatoes as staples in our CSA."

A CSA is simply purchasing a share of produce every week from a local farm. Every farm will have a different length for their program as well as a different cost. This is a great way for you to know exactly how your food is grown and receive fresh produce every week! If you buy local hydroponic produce, it has more than likely just been picked. As a result of being so fresh, it is going to have a longer shelf life. This means you get to enjoy your fresh produce even longer!

Researching for You

"We can grow it here and market it here. That is what people want, so we are helping producers make it possible," said Robert Hansen, a research scientist at OARDC.

OARDC works with Ohio State to do the necessary research in hydroponics. Roughly five years ago, OARDC and Ohio State started research projects focused around systems to help develop the hydroponic industry in Ohio. Producers need to know things such as the best pH level of the water that they use and what the effects are if it is too low or too high. Research has also been done about the amount of water flow, added nutrients and lighting.

Expanding the Future

Everyday, there is more and more interest in learning what hydroponic production is all about. Fresh produce, longer shelf life, no pesticides and no contamination ... why don't more do it? "You can create an ideal growing environment for the crop with the computer controls, but if you enter a parameter wrong or have

Story by Anna Hall



Photo by VanScoy Farms

a computer glitch, you can kill the entire crop in a matter of hours," said VanScoy.

"It looks a lot easier than it is. Starting from scratch is a very difficult task," Beckloff said. Economics continues to be an issue for many industries. However, when you consider building a hydroponic greenhouse, the capital costs, energy costs and operating costs are a lot for any entrepreneur to swallow. "You have to take a big risk for your passion, and it still may not work."

Energy is also a concern of many producers. With the prices of propane, oil and coal rising, it is becoming much harder to heat the greenhouses. It is an everyday discussion at the RO Apelt facility on whether they should switch to biomass or other energy alternatives. The ultimate decision is typically made by the fact that other energy alternatives are simply too expensive.

"Everyone in the hydroponics industry has a passion for what we do. That is why we do it," Beckloff said. Just as any farmer will tell you, the

job is not for the money but for the love of what you do. "People just need help getting started. Anyone can do it. If you have a good product and market it well you will have loyal customers."

Water is the main resource in hydroponics. Water is also the main resource for your everyday life. We can use water for the betterment of our food as well as continue to use it for everyday tasks. Everyone could use a little more water in their life, so why not?

Research Funneled Away

Story and Photo by Anna Hall

As Ohio State prepared for another quarter of students, classes and research, Mother Nature gave it an unexpected blow. In early September, a tornado hit the Agricultural Technical Institute in Wooster as well as the Ohio Agricultural Research Development Center (OARDC), destroying everything in its path. Most importantly, it funneled away research.

At OARDC, the tornado ruined several buildings, as well as many of the greenhouses containing the research of many students and scientists. OARDC workers were able to recover 90 percent of the structural components inside the greenhouses before they were completely deconstructed. However, much of the research was lost.

One of the research scientists, Bob Hansen said that everyone was sneaking in "illegally" to get their plants and research out. "There weren't enough cops around to keep all of us out of the greenhouses." The buildings had been condemned, but that didn't stop the research from being saved.

The Agricultural Engineering building had major damage and administration is currently working on plans for the new facility. Whether this means a new building or an addition to the little piece that remains has yet to be determined.

Hansen was in the Agricultural Engineering building during the tornado. "Several people went to the basement when the storm hit. Then the garage door flew off and they were left standing there staring at what they thought was their protection fly away," he said.

At the beginning of 2011, temporary greenhouses were constructed and research was back up and running while faculty, staff and graduate students were moved into other buildings. OARDC and the ATI campus are now running at normal speed again, just not tornado speed!



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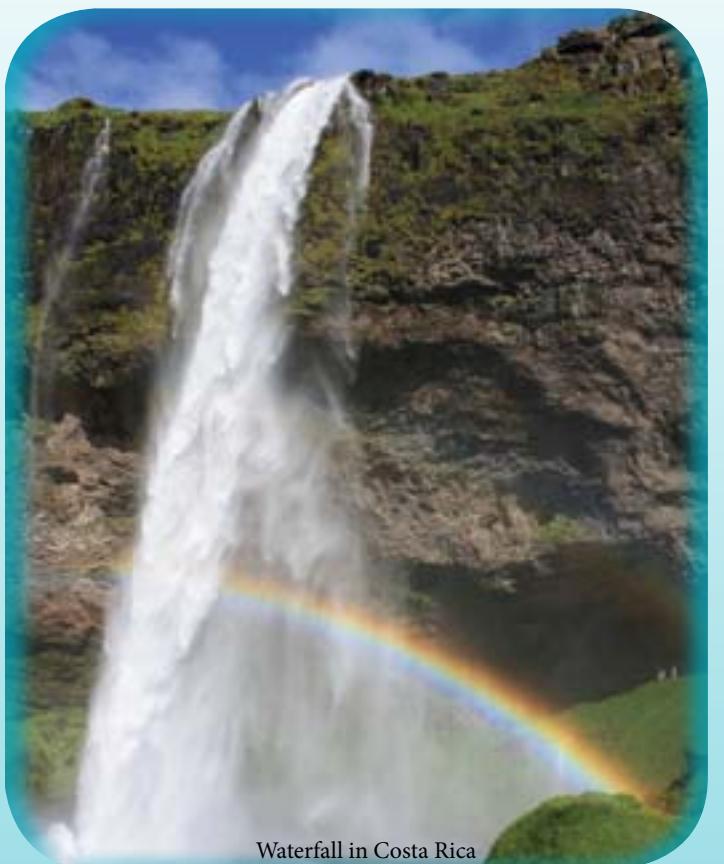
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Where in the world are CFAES students?

Story by Casey Beacom



Students and faculty get together before going ziplining in Ecuador.



Waterfall in Costa Rica

Imagine closing your eyes, spinning a globe and pointing at random. Your finger lands on Ireland and the next thing you know, you're there immersing yourself in their culture, talking with locals and kissing the Blarney stone. Or you are in Iceland swimming in hot springs and waterfalls everyday while learning about how different the soil is than soil in the United States, and how people cope with it.

The Ohio State University study-abroad programs are able to make this dream a reality. With more than 100 different programs, you can virtually go anywhere in the world, ranging from a few weeks abroad up to an entire year.

Whether you are looking for an internship or a full-time job, it's no secret that the job market is more competitive than ever. Many students are looking for ways to set themselves apart and be more appealing to potential employers. "Study abroad programs are a great way to further your education. They are guaranteed to be the best experience of your college life, especially if you have not traveled out of the country before," said Brad Piper, senior in animal sciences.

How do I start?

If you want to check out one of the study-abroad programs available, you are encouraged to schedule a meeting with Kelly Koren, study-abroad specialist in the College of Food, Agricultural and Environmental Sciences (CFAES). Koren will eagerly welcome you to her office filled with pictures and mementos from around the world and help you determine your goals of what you want to get out of your experience while abroad.

"It is never too early to plan your study-abroad trip; you can start planning as early as a year in advance, and in as little as two-and-a-half months in advance," said Koren. She suggests getting your passport as early as when you are a senior in high school, since it is valid for 10 years, and it can take about six to 10 weeks to process.

There are multiple information sessions throughout the year to inform you about particular study-abroad trips and answer any questions you may have. After you have attended a session, you can apply to study abroad by going to buckeyelink.osu.edu and filling out the application and writing a personal statement. This will take approximately 15 minutes. There is also a required \$150 fee when applying, which will be refunded if you are not accepted.

After you apply, you will not find out if you have been accepted until at least the day after applications are due. You will then be notified of acceptance by means of e-mail, and will then be required to interview so the trip advisors can understand your goals for studying abroad and help you get the most out of your experience.



How much does it cost?

If financial issues are holding you back, Koren suggests talking with Pat Whittington, Ph.D., about possible loans through the college. Once you have been accepted, you will receive a link for various study-abroad scholarship opportunities, including assistance offered by the University, CFAES and grants. Study-abroad program costs depend on the length of the trip, whether or not airfare is included, where you will be staying and other organized group tours and trips. "Don't worry about the financial part of the trip. It's a once-in-a-lifetime opportunity to make memories you'll have forever," said Trey Miller, sophomore in agribusiness.

What happens after I get accepted?

Once you are accepted into the program, you will be required to attend two orientation meetings before you go abroad. This will give you a chance to meet those traveling with you, learn what to pack, the history of the country and a little about the language spoken in the particular region you will be visiting. Previous language courses are not required and usually are not an issue, but it largely depends on your comfort level and the country in which you are studying abroad.

While abroad, you must earn a minimum of three credit hours paired with a two credit hour class prior to going abroad. You can earn a maximum of 15 credit hours.

"The experience helps you develop personally," said Koren. "It looks good on your resume, is a great conversation point in interviews, helps make you stand out by showing you are willing to invest in yourself and that you value other cultures."

So wipe the dust off your globe, find your dream destination and start planning your study-abroad experience of a lifetime. 

www.cfaes.osu.edu/majors

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COLLEGE OF FOOD, AGRICULTURAL, AND ENVIRONMENTAL SCIENCES

Going for a Ride

Story by Elizabeth Heitkamp

The options were endless: winter, spring or summer? North, south, east or west? Animals or people? After ranking each option, the choices were submitted. An adventure was in the works, and applicants anticipated the final decision of where they were destined to go and what would become of them.

The time had come and bags were packed. While some groups peered into an open van door to look at fellow passengers, others climbed onto buses waiting to haul 50 people from The Shoe at The Ohio State University. Some knew one another

after a few mere meetings during the quarter, while others looked into the eyes of strangers.

Leader Sarah Frontz, a junior majoring in biology, experienced nerves and questioned if everything was going to run smoothly. "It's a bit nerve-racking for people," she said. Initial uneasiness and uncertainty dispersed because each traveler shared a common bond. This Buckeye spirit encouraged students to take a leap of faith, travel to one of the 35 to 45 volunteer locations, lend a helping hand and make a difference.

Students, faculty and staff can snatch quarter break ideas by taking advantage of Ohio State's array of Buck-i-Serv trip options. Assistant Director for Service and Outreach, Rosie Holmes, explained that volunteers sometimes depart with people they have never seen before and do not know the type of community they are shipped to or the conditions they will experience until arrival. "Every trip is unique," she said.

Animal Alternative

Cleaning horse stalls, washing down a barn and cleaning feeders thrilled students who attended Old Friends Equine in Georgetown, Kentucky, during spring break 2011. Sara Shults, a junior studying agricultural communication, reflected on the opportunity to meet other students who shared her passion for animals and volunteering. "As a transfer student, it's hard to meet people," she said. "You get to know these people well. It's a nice alternative to go away for a week and give back at the same time."

"It's one of the most impactful experiences you could potentially have."

-Rosie Holmes

Shults' group was originally going to volunteer with the Elephant Sanctuary program in Tennessee, but two to three weeks before departure, plans were turned upside down.

The sanctuary experienced a management shift that was not ready for volunteers. Disappointed, she said, "How often do you get to work with elephants?" Within the last few weeks of the winter 2011 quarter, Shults became excited about her new destination where she would learn more about the horse industry at Old Friends.

According to Shults, opening the farm to tourists is shining a light on the racing industry. "They are showing that these horses can make money after racing," she said. Old Friends hosted 20,000 visitors last year and currently boards more than 100 racehorses. "It was nice to interact with some horses," she said.

People Preference

Instead of working with animals, other students interacted with people, such as Frontz on both of her Buck-i-Serv trips. On winter break 2009, she volunteered with Project

Lazarus in New Orleans, Louisiana, where she interacted with HIV and AIDS residents. Her group planned events, played bingo and cleaned rooms. "I interacted with residents because they don't have a lot of visitors," she said.

The following winter break, she leaped into a new opportunity with Buck-i-Serv by volunteering as a leader. Taking on this role required even more willingness to give her time and energy. She attended 10 hours of training and was responsible for talking to the volunteer coordinator at the destination site. "In high school, I liked leadership projects," she said. "This was a good way to be involved with college leadership."

Her group traveled to Atlanta, Georgia, and delightedly sorted and delivered 1,000 gifts in two days, assisted with a food mission and responded to flooding destruction. "The people are really appreciative and are amazed students will go on these service projects instead of Cancun," she said. During both of her excursions, she was handed business cards as an invitation to return any time.

Affordable Education

The relationships developed during the trips were made possible because of the people who worked behind the scenes during the quarter. Holmes advises the Ohio Union's ServeCorps, a cohort of 34 students who coordinate programs at Ohio State. These students make initial contacts with sites, plan housing options for volunteers and determine what programs to do. Decisions are made based off evaluations completed after each trip. Coordinators determine what is popular among participants, and they are willing to try new programs because more students are taking advantage of the volunteer opportunity.

Some programs travel out of the United States but are not considered studying abroad. They are, instead, referred to as service-learning projects. "All leaders are encouraged to throw in an educational component," Holmes said. This education could be about the city or the issue they are learning about at the site and is then related back to the university.

Ironically, Shults was scheduled to go on the study abroad "Equine Fundamentals in Europe" but, instead, decided to take advantage of Buck-i-Serv, a more affordable opportunity where she could learn and volunteer. Shults' group ate at various local restaurants in Georgetown and visited Keeneland Race Track, and Frontz learned about nonprofit organizations.

There were 16 winter break programs, 26 spring break programs and 11 summer break programs with costs ranging between \$175 and \$350 during the 2010-2011 school year. When Frontz thought about the cost of her two trips, she said, "It's not any different than other break options."

After Effects

Shults' group was already invited back to Kentucky for an after-derby fundraiser during the first week in May. She said, "You never know where this opportunity can take you." She believes her valuable and unique experience could make her shine amid other candidates when applying for internships and career positions. She hopes to obtain a position with a horseracing magazine.

Both Shults and Frontz smiled at the thought of their new, lifelong friendships that were created. Shults said, "We wanted to go horseback riding when we were there, but it didn't work and it rained." Now back at Ohio State, Shults' group is planning to go riding and watch horse races. Frontz's group also prioritizes further bonding experiences and said, "We are all Facebook friends. We send out threads and try to meet up during the quarter for dinner."

Now What?

Holmes believes students are able to enjoy trips and fellow volunteers because these programs are offered during breaks when students have no worries of a homework load. "They can just be in the experience," she said.

Frontz reminisced about both of her Buck-i-Serv trips and said, "Once you go on one, you try to go on another one." Shults and Holmes genuinely agree and encourage students to grasp the opportunity that Buck-i-Serv offers. "It's one of the most impactful experiences you could potentially have," Holmes said. "It's here. A hidden gem."



Volunteers enjoyed this farm view while on winter break.

Photo by Sara Shults



Buckeye Sara Shults bonds with horse Flick.

Photo by Ashley Ehmann

Interested?

Groups can range from 10 to 50 people and are intended to be gender balanced and diverse. A student advisor who can be faculty, staff or a graduate student accompanies the group and trip leaders. Applications and descriptions for each role is available online at www.ohiounion.osu.edu/get_involved/student_activity_fee/buckiserv and inquiries can be directed to holmes.443@osu.edu.

The group of volunteers at Project Lazarus enjoyed the French Quarter in New Orleans.

Photo submitted by Sarah Frontz

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The School Up North...

Story and Pictures by Hannah Long

What is located in the heart of Amish Country, has hands-on learning and a tie to The Ohio State University? While you may have never heard of it, many students in Ohio State's College of Food, Agricultural and Environmental Sciences (CFAES) have probably attended or have had friends that have attended this branch campus.

As you drive on state Route 250 in Wooster, Ohio, you might think that its main building is a small high school. As you walk through it, you see rooms that look like any other educational building. What you do not see at first sight is that this small building houses some Ohio State students. Ohio State Agricultural Technical Institute (ATI) is a regional branch of Ohio State, but ATI's punch of influence does not stop at the small building on state Route 250.

"When I visited ATI as a senior in high school, I thought to myself, 'I drove three hours to visit this?'" said Abbie Trick, a second-year animal science student at Ohio State. Trick attended ATI her freshman year of college, and said she wouldn't have traded a second of her time there.

With a farm just down the road, ATI creates a non-traditional teaching environment. Students are responsible for chore-like duties throughout their course work. Together, students create a working farm, complete with the production of beef cattle, hogs, horses, dairy cattle and a variety of crops. All are functioning businesses for the college and all of these programs help to make an easy transition for students who may be nervous about attending such a large university.

Most students who attend ATI come from a small town. In small towns, there are familiar faces everywhere; it may be the guy at the diner who orders eggs over easy everyday, or maybe the lady who always wears a funny hat. Well, at ATI, it's Director Stephan Nameth, Ph.D. He's the upbeat guy in the bow tie, the one who rides his bike to work everyday. Those small-town feelings are a charm that only ATI possesses.

"We have students that come here and are first generation college students. ATI is a great way to keep a large campus to a workable size. It is a good way to have one on one education but have the option of transferring to one of the largest campuses in the country," said Nameth.

"ATI is another avenue to the Columbus campus. All regional campuses are viable ways to starting and continuing an education at Ohio State. About 60 percent of students at ATI transfer to CFAES in Columbus," said Nameth. Even though students think they have time to kill in Wooster, this is the time they need to use to get on the right track, get involved, and enjoy college.

You mean I have to go to Class?

"Yes, I was one of those people that loved to sleep in, and on occasion I drove to class. At ATI, this is considered pathetic because the building is less than a five-minute walk from the apartments," said Trick. Even though Trick was reluctant to go to class, she realizes the importance of attending.

One of the major concerns for students who want to transfer to Columbus is the course work. Some do not realize they may be in the wrong program to transfer. "The best thing to do when you are scheduling for classes with your adviser is to follow the associate of science curriculum and identify yourself as a

transition student," said Jill Pfister, Ph.D., director of admissions for CFAES.

Though the two-degree systems seem confusing, students need to understand what they are signing up for. Pfister explained the differences between the two-degree systems. "The misunderstanding is that all courses are accepted. The difference between the Applied Science and Associate of Science curriculum is the course work," said Pfister. "Applied science degrees are designed to be terminal, usually ending with a job at the end and therefore have more technical courses. The associate of science degree allows students to continue their education at main campus." Some majors that transfer include agricultural communication, animal sciences, dairy science and equine science, among others.

Students should try to contact advisers in their major from Columbus to make sure they are taking the right courses while at ATI. "Asking a lot of questions about your course work and familiarizing yourself with course work from main campus is how to avoid confusion when transferring," said David Dietrich, director of admissions at ATI. Dietrich said that 75 students transferred from ATI in 2009 and 80 students have transferred in 2010. So, it can be done.

I'm Here. Now what?

"I thought the city would be a bit more glamorous and a bit less noisy. I definitely miss the peaceful drives to the grocery that we had in Wooster," said Jessica Schroeder a second-year animal science major. To make the transition a bit easier, the college provides Transition Day where students can explore the Columbus campus and how to travel around. The day also allows students to meet peers who are planning to make the transition from various regional campuses.

"We've got a campus Transition Day where we drive students down to CFAES at the Columbus campus and experience it for a day. We start at the CFAES campus and walk to the stadium for a tour. We then have lunch in the Ohio Union and take the bus back. It gives students the opportunity to experience the transportation around campus, and meet with others who are transferring as well," said Dietrich.

While this Transition Day is a great start, the big city can be a bit intimidating the first few weeks. But just as family looks out for each other, ATI students are encouraged to keep in contact. "Look up some people you know from ATI. Keep in contact with them and ask questions when you need help," said Nameth. "Keep your head on your shoulders and talk to people when you are in difficult situations."

Some students still will not feel at home in Columbus, and Pfister has found it is one of the major problems for ATI students who transition to Columbus campus. "The biggest challenge I see for students is the transition from rural to city," said Pfister. "Students should realize two years is very short. Look at your time here as an opportunity instead of as a burden. We have seen an extremely positive improvement over time of students transitioning to Columbus campus."

"Now that I am here, I am trying to enjoy the opportunities that are here," said Trick. 



Hands down, The Best Way to Learn

Story by Kayla Weaver

You roll out of bed at 8:00 a.m. and head to campus in flip-flops. Grab a seat in the lecture hall and pull out the slides you printed off last night to take notes. The only conversation you have is with the student next to you about whether or not there was any homework due. A few more classes then you head home for the day, relax a little, hit the books for a while and hang out with friends. This is a typical day for some students at The Ohio State University.

Hanna, however, rolls out of bed at 4:00 a.m. and heads to the dairy barn where she milks 100 cows with a fellow student worker. Once she goes

home and cleans up, she is off to the meat lab where she is working with her team to develop a new pork product for a niche market. A quick lunch, and then it is time for another class before she leaves to help the new livestock judging team with practice. Finally, it is time to head home, but only for a few hours before she leaves for a meeting. Her day ends with homework and if she's lucky, a little time to relax. This is a typical day for Ohio State senior Hanna Lemle, who studies animal sciences, works at the university dairy farm and is involved in co-curricular and extra-curricular activities in the College of Food, Agricultural, and Environmental Sciences.

It's a College Thing

Not every student in CFAES has quite the same experience, but they all have the opportunity to get involved in hands-on learning through an education that takes them outside the typical classroom. From environmental science to food science and even agricultural systems management, students enrolled in CFAES are getting the opportunity to not only learn about, but interact with the very things they are studying.

Even in the first year, students have the chance to work on projects that allow them to "utilize classroom information in real-life applications," said Lynn Wischmeyer, a senior in food science. "It is also helpful to gain skills in working with groups and you have a more interactive experience with your classmates." One of the sweetest projects she mentioned was formulating frozen yogurt with different types of sweeteners to observe the effect it can have on a product's flavor and consistency.

Chris Gehret, a sophomore in agricultural systems management said, "I like that my major is more hands-on than most you will find at Ohio State. There's a balance between lecture and lab and what we learn about in lecture, we get to physically work on the next day in lab. Learning is easier and class is more enjoyable when you can go out and get your hands dirty."

Through these experiences, students are developing practical skills that will benefit them as they head out to start a career in the industry. And while hands-on learning is a focus for the college as a whole, the Department of Animal Sciences is at the forefront.

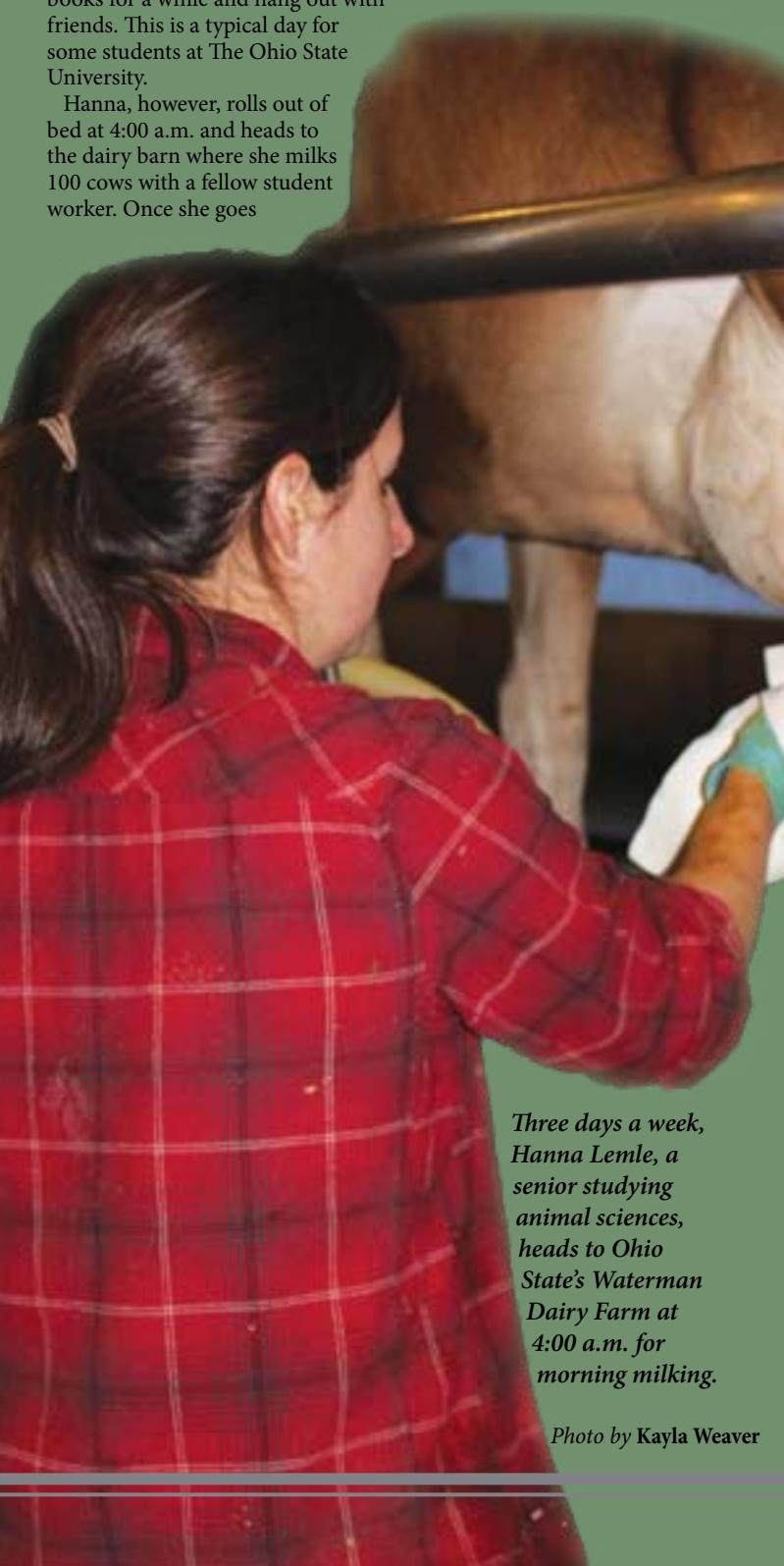
Hands-On Experience

Animal sciences is the largest major in CFAES and has ties back to the 1870 founding of the university, as it was originally named The Ohio Agricultural & Mechanical College with a focus on skills students would need to return to the farm and be successful. Whether it is a class taught off campus at the Ohio State livestock facilities, or a lab held in the Animal Sciences Arena, students are getting the chance to interact with animals and view real examples of the principles they are learning daily. These methods of teaching are what set animal sciences apart from other disciplines at the university and give it the "ability to take science and make it relevant," said Joe Hogan, interim chair for the department.

In addition to classes, students have the opportunity to participate in student organizations, co-curricular teams and be employed on the farms. Having these facilities available allows students to experience more and put themselves in real-life situations relevant to their field of study. "People learn from what they remember, they remember experience," said Kyle Culp, a faculty member of the Department of Animal Science and current livestock judging team coach.

Three days a week, Hanna Lemle, a senior studying animal sciences, heads to Ohio State's Waterman Dairy Farm at 4:00 a.m. for morning milking.

Photo by Kayla Weaver



The 2010 Livestock Judging team, pictured at Pennsylvania State University, traveled to many states throughout the year to practice judging skills and participate in judging contests.

Student Development

Students who participate in these opportunities are able to develop themselves professionally by building a skill set that will prove valuable, no matter what career field they enter. It can be a two-way street when you work in the field you are studying. As Lemle said, "Sometimes, the material that is taught in class I have already learned by working at the dairy; and as I learn more things in class, I get more responsibilities at the dairy." She also learned a great deal from her participation on the meat judging, livestock judging and academic quadrathlon co-curricular teams. She even credits her experience on the meat judging team to changing her focus and helping her determine a career path.

Being involved with a judging team is a unique experience for students, and in the animal sciences department there are seven to choose from. Whether students are working as a team or as an individual in these competitions, they are collecting information, analyzing data, evaluating animals or products and making decision that they will be asked to back up. "Over the course of a year, students on the livestock judging team must make more than 400 decisions. Each time, they have to look me in the eye and tell me why they did it," said Tom Turner, who coached the livestock judging team at Ohio State for more than 30 years. Students on the livestock team work individually, so when it comes time to give oral reasons, "it has to be you," said Turner. These students develop their abilities to compose their thoughts and be concise in their arguments, and then they have to be able to defend their decision. Skills such as these will be beneficial to students as they enter professional careers.

Lasting Effects

Students may only be able to take advantage of these opportunities while in college, but the effects and benefits of these experiences will be evident for years to come. "You really get to know the students when you spend 18 hours a day travelling the country with them to visit farms and look at livestock," said Turner. Lemle said, "When I started the team they were coaches, but through the year, they became more like mentors." These relationships are important as students seek advice in their academic ventures and even more crucial upon graduation when employers ask students to provide references.

When graduation comes, former team members and classmates become colleagues and students enter the work force with an instant professional network. "Having evidence of working in teams and taking an active role in your education stands out to employers," said Lemle, who happens to have a job offer from Cargill waiting for her upon graduation. Industry professionals are often involved with, or provide support for, the hands-on classes and co-curricular experiences students take part in.

So, if you are looking for a major that is hands-on, provides real-world experience and moves beyond the confines of a classroom, why not check out animal sciences or one of the other 18 interactive majors offered in CFAES? **11**

CFAES is home to 17 co-curricular teams that enhance students' education through experiences outside the classroom. They include:

- American Landscape Contractors of America Team
- Animal Sciences Quadrathlon Team
- ASAE Quarter Scale Tractor Team
- Bio-Environmental Design Team
- Dairy Cattle Judging Team
- Dairy Challenge Team
- Equestrian Team
- Food Product Development Team
- Food Science College Bowl
- General Livestock Judging Team
- Meat Evaluation Team
- NAMA Marketing Team
- Poultry Judging Team
- Professional Landscape Network (PLANET)
- Soil Judging Team
- Turfgrass Team
- Weeds Team





Creating Ohio Jobs

One dandelion at a time

Story and Photos by Catie Noyes

They pop up in fields all across the United States and can be a farmer's worst nightmare. Thousands of these little, yellow weeds take over backyards and playgrounds alike. Landscapers and farmers spend most of their time and money every year just to get rid of these crop- and yard-killing pests. However, The Ohio State University's Ohio Agricultural and Research Development Center (OARDC) is working on a project that will change some of these little yellow eyesores into fields of gold.

Taraxacum Officinal (Tuh-rak-suh-kuhm O-fih-shin-al), or the common dandelion has a very distant Russian cousin which could prove itself to be a cash crop and help improve the economy for the state of Ohio. Taraxacum Kok-saghyz (Kohk-sah-geez) (TKS), also known as the Russian Dandelion, is one of around 2,500 species of plants that produce rubber, said Bill Ravlin, associate director of OARDC. This rubber is very similar to the natural rubber harvested from *Hevea Brasiliensis*, the Brazilian Rubber Tree, found in Southeast Asia.

When people ask Matthew Kleinhenz, Ph.D., a researcher who works in the development of the plant, how the common dandelion is different from the Russian Dandelion, he says, "They are related because if you saw them both on the table today or out in the field you would probably say 'looks like a dandelion.' But if you look more closely you see how they differ. Not only do you see how they differ [on the outside] but researchers like Katrina, Brian, Fred and others also recognize how they differ on the inside. It's how they differ on the inside that really makes the project go."

The science behind the rubber

As a little kid, you may remember picking these beautiful yellow weeds for your mother to put in her windowsill. When you broke the stem of the flower you may have noticed a white sticky substance, much like that of the milkweed, coming from the stem and covering your hands. This sticky white substance in the common dandelion does not produce rubber and is absolutely useless to the industry, said Kleinhenz. That same substance produced by the Russian dandelion is a latex that can be very valuable in the rubber industry. "So while they look the same, they don't behave the same," says Kleinhenz.

"White milky fluid coming out of the plant does not mean it contains rubber," said Katrina Cornish, Ph.D., a researcher who specializes in the biology of the plant. Rubber is a polymer made by plant enzymes. Plant growth regulators, chlorophyll and many other acids travel through the same plant pathway as the rubber enzyme, so the rubber can only be made in the plant if the monomer (small molecules that binds with other monomers to form polymers) is not limiting. All of the other enzymes within the plant receive the monomer first and set themselves up to out-compete rubber in order to keep the plant healthy going. The goal is to look at the innerworkings of the plant and maximize the amount of rubber that can be obtained from any of these species, said Ravlin.

Domesticating the dandelion

It is a process of "going all the way back to literally having a handful of seeds from the wild," said Ravlin. "So you got a handful of seeds, what do you do with them? Do you just plant them and start making rubber? It doesn't work out that way because you have all these characteristics and problems that are biological in nature and genetic in nature, and those are things that we have to address and understand."

Kleinhenz relates the domestication process of the plant to that of a dog. If a dog lover has a specific breed of dog, they know that that dog has been bred to have a specific set of characteristics. When relating this to the plant, Kleinhenz would take a wild version of TKS and "make it behave a certain way that everyone can rely on to do certain things under all circumstances."

Why plant TKS?

"This plant is being domesticated because of the set of circumstances that we're being faced with, with respect to natural rubber and its current future shortages," says Brian Kinnaman, retired manager for alternative rubber crops at Goodyear and current researcher for the Program of Excellence in Natural Rubber Alternatives (PENRA) at OARDC. Kinnaman feels it is unlikely that this project would have been taken on for anything other than rubber. Kinnaman said he spent almost 35 years in the rubber industry, and for 33 of those years he was always facing a rubber shortage that never happened. Because natural rubber fluctuates up and down, there had never been an actual

threat of a shortage, but new research suggests that this particular shortage is happening for a variety of reasons.

The development of China and India has played a big factor, said Kinnaman. The Chinese and Indians want cars just like the United States have, which requires large amounts of rubber. Another factor is industries are moving into these parts of the world for the low cost of labor and labor is shifting away from rubber. "People would much rather work in the air-conditioned factories rather than tapping the trees for rubber," said Kinnaman.

Kinnaman said the world demand for rubber will increase 40 percent by the year 2020. During that same time, China's demand will grow by more than 75 percent and India's by 101 percent. By 2020, almost 60 percent of rubber in the world will be consumed by Asia. This creates two problems. "There is not going to be enough natural rubber as we know it, and secondly China and India are a lot closer to the trees than we are," Kinnaman said. "We have a serious economic and strategic issue we are addressing." The projected shortfall of natural rubber by the year 2020 is about 2 million tons or a 12- to 15-percent shortfall.

The markets for this natural rubber are primarily in transportation, such as tires. The bigger the tire, the more natural rubber is needed, and aircraft tires require nearly 100-percent natural rubber due to performance standards of adhesion and heat tolerance. Natural rubber also goes into many other products such as automotive parts, medical supplies, miscellaneous adhesives and other products.

According to Kinnaman, the North American market consumes about 2.7 billion pounds of natural rubber, which has a market value of about \$6 billion. Since all of our rubber is imported from Southeast Asia, this \$6 billion dollars is being paid out.

The rubber coming from the dandelion has to be competitive with rubber coming from trees, said Kinnaman. Prices for rubber are very volatile and PENRA's goal is to be competitive in the rubber market. In order to do this, they must consider how much it costs to plant an acre and how much crop can be produced. They must also consider how much to pay the farmer at the gate in order to convince them to grow TKS instead of corn, wheat etc., said Kinnaman.

TKS creating Ohio jobs

Kinnaman predicts a threshold yield of about 1,000 lbs. per acre and at full commercialization about 3,000 to 4,000 lbs. per acre. This means scientific jobs to further research and development of the plant. It also means farming jobs to grow and harvest the plant and processing plants to extract the rubber from the individual plants. Because these manufacturing plants will most likely be placed in small rural areas, it may mean aspects of rural development. By making the source of natural rubber domestic, we can try to keep some jobs domestic. It also provides the opportunity for the United States to become exporters as well as importers, said Ravlin. The bottom line is that not only is it a source of natural rubber, but it is developing jobs.

In the future, as you drive through the Ohio countryside, you may find yourself hypnotized by fields, full to the brim with bright yellow plants. Instead of thinking of these plants as field destroying weeds, you will have a new respect and understanding of how the Russian dandelion can improve Ohio's economy. www.oardc.osu.edu/penna/



(Left) High tunnels are similar to greenhouses except they are not heated and depend on the plastic covering to modify internal climate. High tunnels are used for extending the normal growing seasons and are favorable for growing TKS since they can grow in colder temperatures.

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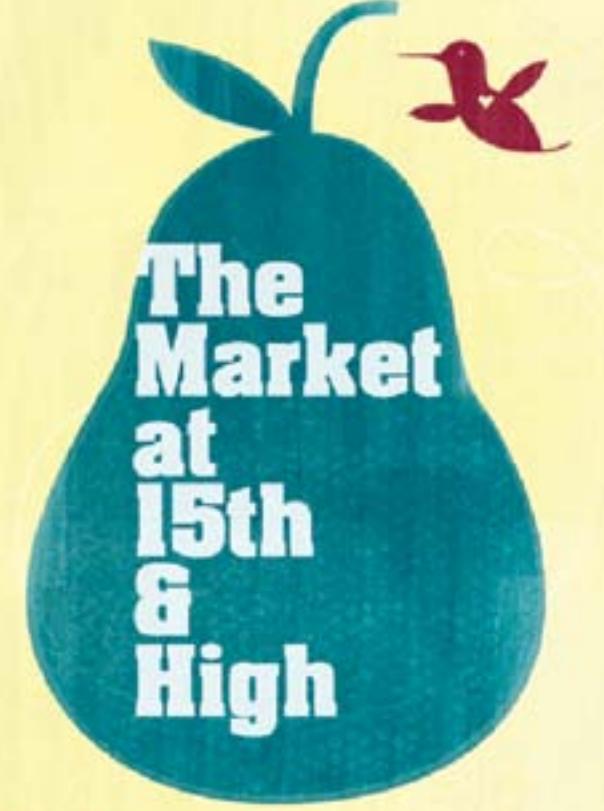
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Blooming with Opportunities

Story and Photos by Kiersten Heckel

It is a beautiful day at The Ohio State University. You just happen to be walking past the Agricultural Engineering Building on Woody Hayes Drive when you look over to see a giant praying mantis staring at you. Your first thought might be to run away from this large insect, but upon further investigation you come to the realization that this is not a real, breathing bug. In fact, it is merely a decoration, a piece of art.

Now, you might be wondering why there is this 15x11 foot steel sculpture seemingly guarding a building. "Annabelle," as the praying mantis is known, sits in the Phenoology Gardens and is just one of the many pieces of art scattered about. Here, in the middle of all of the concrete and hustle and bustle of Columbus, Ohio, sits 62 quiet, serene acres called the Chadwick Arboretum and Learning Gardens.

History of Chadwick

The founders intended for the arboretum to be campus wide when it was established in the late 1800s, and by 1926, the Horticultural Gardens west of Campbell

Hall were opened to the public. Campbell Hall was further developed as the agricultural campus between 1967 and 1979. The arboretum was then dedicated in 1980 by the Ohio State Board of Trustees for Lewis C. Chadwick, a well-known horticulturist and professor at Ohio State.

Chadwick Arboretum and Learning Gardens "hopes to provide an educational environment to advance the knowledge of students in their horticulture studies and to be a resource for learning about plants for the campus community and general public." The arboretum is considered to be a "living lab" for students. The horticultural and crop science students use the arboretum for identification purposes and landscape architecture, while the grounds are also used for natural resources and plant pathology studies. One may even be surprised to know that other non-agricultural classes take advantage of this hidden treasure as well. Yoga and Renaissance classes use the lab at times as well as the James Cancer Survivorship Program. "We are really here for anybody that wants to learn about plants," said Jenny Pope, Chadwick Arboretum and Learning Gardens program manager.

Chadwick Today

All the plants within Chadwick are labeled and the arboretum is split up into three parts on West Campus. In Arboretum North sits a three-acre lake that many within Buckeye Nation know nothing about. There are also 1,000 trees located there that are all native to Ohio. The Learning Gardens in front of Howlett Hall are the most extensively planted gardens according to Mary Maloney, director of Chadwick Arboretum and Learning Gardens, with an ever-changing showcase of annuals, perennials, bulbs, bamboo, wildflowers, shade plants and tropical plants. The oldest gardens, located on Lane Avenue, began in 1981 when the arboretum was dedicated. The highlight of the gardens on Lane Avenue is the labyrinth, which is a meditative journey as you walk on a winding path. "Right before you take your exams, you should walk there," encouraged Maloney.

Are you feeling stressed?

In addition to learning about the plants, Pope hopes that the arboretum is a place of respite for stressed out students and a place where students can just enjoy nature when normally surrounded by concrete. "We hope we can be an oasis, a green space for students," said Pope.



If you think the arboretum is just about the trees and pretty flowers, you are sorely mistaken. Chadwick Arboretum is blooming with opportunities, events, and programs that most people within Ohio State are completely unaware of. Pope, who supervises the student workers, also runs the horticultural therapy program. Wait, horticultural therapy? Yep, that's right. The therapy program primarily works with adults with developmental disabilities, and they also run a program at Dodd Hall in the rehabilitation hospital.

Chris Gerbetz, a student horticulturalist worker who has been with Chadwick for nearly two years, is quite passionate about his work. Gerbetz works alongside Pope with the horticultural therapy program, but also describes himself as a jack-of-all-trades type of worker as he does a little bit of everything. "Students that work in the arboretum are from all different backgrounds" according to Pope. "We employ students from horticulture to art education," Pope said. "We do hire from outside of the department." Gerbetz can attest to the good work experience that

Chadwick provides for any student.

"A great asset of the arboretum is flexibility for the student," said Gerbetz. "There are so many projects you can do and it's such a large environment." There are events that happen at the arboretum year-round. A few of them include their annual spring plant sale, tours, a pancake breakfast and winter walk in February and an Arbor Day celebration where they dedicate trees on the Oval. All of the many events allow students to find their niche.

Nick Esthus, another student worker who assists Pope with the horticultural therapy program and the satellite garden at Dodd Hall, says the arboretum is attempting to connect more with central campus so that students can get more in touch with nature. "I always see people on their computers and they need to just get their hands dirty," said Esthus, the lead student with the day-to-day operations. "There are plenty of volunteer sessions that students can come to."

Chadwick also boasts a large volunteer program for those who just want to jump in and get their hands dirty. Literally, around 200 volunteers come out to help in the arboretum on a regular basis. "If you have two hours of time, I'll take you!" said Pope. The arboretum has to raise 100 percent of their operating dollars. Pope gives credit to the plant sales, volunteers and student workers who really keep Chadwick alive.

Giving Back

The arboretum attempts to give students real-world experience and offers opportunities to mingle with staff and faculty. Since the garden is a public garden, it is also connected to the community. Most of the volunteers are from the surrounding communities, while only around 20 percent are from within the university. Chadwick employees also enjoy working with other student organizations on campus. During their plant sales, the Saddle and Sirloin Club comes and sells hamburgers and hotdogs. This not only helps bring in more people for the sale, but allows Saddle and Sirloin a fundraising opportunity as well.

Esthus says that he enjoys working with the public a great deal and he enjoys educating the public, since many have lost touch with "getting their hands dirty." Chadwick is a great place to get back in touch with nature. So, the next time you are walking near any part of Chadwick, stop and smell the flowers and maybe even lend your hand for an hour or so to give back to nature.

ON THE PURSUIT OF HAPPINESS... DUCKS DREAMS DANCING



On any given spring day in Columbus, Ohio, the atmosphere on The Ohio State University's Columbus campus consists of the following: grayness, rain boots, puddles and gloom. The various patterns and colors of the thousands of umbrellas do little to brighten the day. People scurry from class to class in order to avoid the splash zone of the buses screaming through campus. On one random spring day, however, things on campus look a little different. A flash of bright yellow, music in the air and genuinely happy students bring about a change of pace.

You ask, "When could this day be?" For one of Ohio State's most legendary organizations, Ohio Staters, Inc., this day is called "Best Day of Your Life." The student-led organization sponsors this day to advocate and educate the campus community about the seriousness and vastness of mental-health issues concerning college-aged people today. The organization focuses on campus and local resources available to current undergraduate and graduate students. When Columbus' rainy season is at its worst and classes are getting hard, the need for this day is great.

The mission

Falon Rainer, a fourth-year political science and criminology major and a two-year member of Ohio Staters, Inc., explained the mission of Best Day. "There are really two parts to this day. One is letting students know about mental-health services around campus. The second part is creating a day where it's the best day and... everything is happy," Rainer said. Rainer is a co-chair for Best Day, along with four other students, and helped to plan the event this year.

Lindsay Seitz, Rainer's cohort in brainstorming Best Day, stated, "There is a need for a day because of the increasing pressures that college students face." Seitz, a third-year human development and family sciences major, stressed the many burdening thoughts that plague students today. "Even faculty members see the stress that students are under," Seitz said. Everything about college is more competitive, which leads to more stress. More entry exams for professional and graduate schools create tension between normal schoolwork and studying for strenuous, life-deciding exams. To add to that, there is also the financial impact of continuing education that is scary all in itself.

The backup

Staters works with many organizations, such as Buckeye Campaign Against Suicide and REACH, in order to gain a better understanding of the mental-health issues students face, and, in turn, how to combat them. The campus Counseling and Consultation Service also helps the group with its mission, and gives insight into the psychological factors that bring about mental-health issues. "The National Alliance on Mental Illness states nearly two-thirds of young people do not talk about or seek help for mental-health problems," said Rainer. "Everyone is so connected and always worrying about what they have to do next." Students try to push problems away, or fail to address them as not to bring attention to their troubles.

The affect

"Being a first-year student last year, I had no idea what was going on when I walked to my class and people were just dancing on the sidewalks," said Mari Frost, a second-year food science and technology major. Because the date is never the same, Best Day takes some people by surprise. "Normally, on campus you try to avoid people on the sidewalks, but they were everywhere last year. They wanted to make you feel good about yourself and the day," said Emily Lodwick, a second year pharmacy major. Everything from deejay stations located around campus to a large, air-filled duck stationed on the Oval try to make students crack a smile on their dreary walks to class.

The development

"Last year, everyone had a lot of fun. This year, we are trying to hone in on the issue at hand," Rainer said. The stigma around mental-health issues is large. Ohio Staters, Inc. wants to bring this widespread issue into the open, while helping students to feel at ease and actually utilize the resources around campus. This year, the members of Staters plan to talk to students on campus about the mission of the day by having information pertaining to the various resources available to students enrolled here at the university. A custom-made website will provide further information for students who want to learn more about mental health issues.

The support

Many businesses on High Street and around Columbus support Staters and their efforts for the day. Coupons and donations are a common thing, and seem to generate some form of happiness related to free or discounted food for Ohio State students. To truly make it the "Best Day," however, the Staters believe in simply talking to people. Compliments about everything from shoes to book bags flow freely on Best Day in order to boost students' self-esteem. Allie Franchek, a third-year material science engineering major, said, "Some girl told me my rain boots were cute. I had no idea why, but she made me smile at least."

The stuff

"Free" is a big word on Best Day. Staters provides students with free ice cream, beach balls, sunglasses, hot dogs and stress balls, or stress ducks in this case. Staters wants students to remember the little things in life that make them happy and then incorporate those things into their daily lives. While the issue at hand is a serious one, Staters believes that the way to get people to start a dialogue about mental health is to make it as fun as possible. Whether it is dancing on the oval or riding around shouting from cars, Staters wants people to know about this day, and make it a tradition for Ohio State.

When you least expect it, Best Day will have arrived and you will be attacked with compliments, dancing and ducks on your walk to class. People will be smiling, regardless of exam scores or work schedules. Whether it's raining or not, the ducks will be everywhere, reminding you to be happy, no matter the circumstance. With the help of the Staters, that day could truly be the "Best Day of Your Life."

Best Day 2011 was on May 11. Will you be ready for the next Best Day?



The Best Day stands (above) pass out "stress ducks" (right) to students.



Story by Jenni Kafer
Photos by Kyle Bruggeman

A Growing Community

How Urban Gardening is Sprucing Up America

Story by Amanda Domsitz



"The highest reward for man's toil is not what he gets for it, but what he becomes by it." This quote by John Ruskin gives you a sense of the hard work, dedication and the patience some have. It could be related to how a person works on school projects, on the job site or even in sports. However, it could also refer to volunteers across America getting their hands dirty to make our country healthier as well as more picturesque.

The movement of community gardens in urban areas across the United States is growing. The rewards for these gardeners are not just beautiful pieces of land; they are creating bonds between community members.

From Dump to Dazzle

Often in low-income neighborhoods, abandoned pieces of land are turned into beautiful gardens that not only feed the locals, but also make the neighborhood a better place to live. There are many benefits to having community gardens, such as lowering the crime rate in the area, helping youth learn about self-sufficiency and educating families on proper nutrition.

Community gardens started developing in the early 1940s. After World War II, the federal government asked families to plant what they called "Victory Gardens" to increase food production. Today, there are around 18,000 community gardens in the United States that not only produce food for their own families but also donate to homeless shelters and charities.

The Buckeye Touch

Julia Barton works with a program called the Cambodian Mutual Assistance Association. The association assists with many programs, including teaching English for Speakers of Other Languages (ESOL), citizenship classes and running the Horn of Africa community garden located in Northeast Columbus, Ohio.

This garden sits near Capital Park, which is a government-subsidized housing community ran by the Volunteers of America. Most of the people who live in this area are Somali refugees, who also work in the garden. The garden is open at all times so families can access the vegetables at any time. Donations for the seeds are made through garden centers, the Keep America Beautiful program and private donations.

Each family has an individual plot that measures 4 feet by 8 feet. Families are in charge of taking care of their own plot and may have more than one if they desire. "It's not a market garden, it's like a community garden," said Barton, "It's all food that goes home to their families, and they eat it."

The garden is also where the Summer Food Program takes place. Sponsored by the United States Department of Agriculture, this program offers free breakfast and lunch to all children regardless of income.

Digging Up the Root

Community gardening has also become an interest on The Ohio State University's campus. On April 20, 2011, the Agricultural Communicators of Tomorrow and Collegiate Young Farmers hosted the Earl McMunn Contemporary Issues in Agriculture Forum.

This year's theme was Urban Agriculture. OSU associate professor Joseph Kovach and food educator for Local Matters Organization Yolanda Moser were the guest speakers for the event.

One of the big questions of the night was why urban gardening is so important. The speakers explained that America is trying to figure out what to do with vacant lots available in the city. Turning these lots into gardens gives easy access to fresh produce for community members.

Moser explained that this will create a closer relationship between the consumer and the farmer by "Putting a face on your food." This could possibly have a negative effect on the larger rural farms though. "We'll have more farmers, just smaller farms," said Kovach.

One major concern with urban gardening is that the produce has a much higher chance of being contaminated in the city than in rural areas. Some suggestions to increase production in urban areas include raising the pH of the soil and building raised beds. Also, planting fruit in areas that are at risk for lead contamination can help because lead from the soil does not go into fruits as easily as root crops and green vegetables.

Branching Out

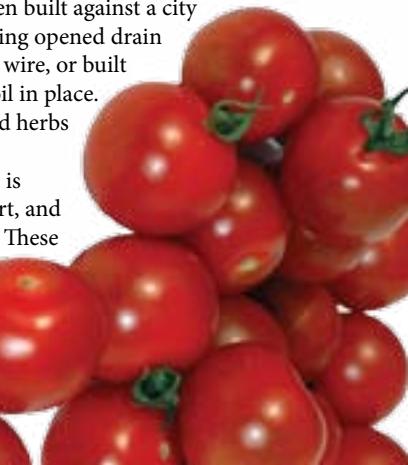
People all across America are becoming very creative with how they bring agriculture into urban areas. Collette Azzopardi, a professional landscaper from Burlingame, California, explained how important community gardens are because of their ability to create a bond between neighbors and people sharing tips in trade and food grown in their local gardens.

She also explained that community gardens are not just helpful in nutritional ways but can also make the city a much more beautiful place to live. "I worked on a community park garden in San Mateo, California. I did the

rose garden design. It was a great area that I transformed into a meditation garden. I hid the buildings with climbing roses and put miniature roses around the benches."

Gardeners are becoming creative with the little space they have in the city. "The latest thing here is the vertical garden built against a city wall," said Azzopardi. "It is done by hanging opened drain pipe that are spaced apart and hung with wire, or built against a board with mesh holding the soil in place. They also can produce enough lettuce and herbs to feed a family."

The real beauty of a community garden is that it does not take a lot of money to start, and you can be creative in how it is designed. These gardens not only reward locals with fresh produce, they help create a beautiful area to live while giving neighbors a chance to bond.



The Nutty Truth About Buckeyes

Story and Photos by Holly Marie Dunfee

The rivalry between the Michigan Wolverines and The Ohio State Buckeyes dates back to the 1800s, but the rivalry between farmers and the Ohio Buckeye has even more of a history. Surprisingly, Michigan fans are not the only ones who worry about the Buckeyes each year. Changing seasons can make livestock producers uneasy due to the increased chance of contracting buckeye toxicity in their herds.

Buckeye toxicity is the diagnosis given when any part of the buckeye tree is consumed, causing harmful and even life threatening effects. "The Buckeye is one of the first trees to leaf out each year," said David Glass, forest manager at The Ohio Department of Natural Resources. "Toxicity most often occurs in the spring and fall when livestock eat buds, leaves, seeds, bark or the nuts of the plant."

Origins of the Buckeye

The buckeye is the state tree of Ohio as well as the inspiration for The Ohio State University mascot "Brutus Buckeye." The word "Buckeye" is derived from the term used to reference all residents of state of Ohio. According to The Ohio State University's newsroom website, the university athletic council officially adopted the term in 1950, but it had been in common use for many years before. The buckeye (*aesculus glabra*) is a tree native to Ohio and particularly prevalent in the Ohio River Valley. Settlers who crossed the Allegheny Mountains found it to be one of the only unfamiliar trees in the forest. Pioneers carved the soft buckeye wood into troughs, platters and even cradles. Before the days of plastic, buckeye wood was used to make artificial limbs. The nuts are even said to be good luck when carried in ones' pocket. However, in general, the trees are toxic and of little practical use. When consumed, buckeyes can cause serious problems. "Buckeye poisoning affects the central nervous system of the animal," said Dr. Tony Forshey, Ohio Department of Agriculture state veterinarian. "Prominent symptoms include staggering, weakness, breathing problems, severe trembling and even death."



It is important for livestock producers to monitor their pastures each season in order to eradicate any toxic trees or plants to prevent animals from getting sick.

How much is too much?

As with any type of toxicity there is a fine line between the tolerance level and an overdose. "Clinical toxicosis is caused by the intake of dosages less than one percent of the animal's body weight," said Forshey. This can be a disturbing fact for farmers. In order to give a perspective, a 1,000-pound animal can eat less than 10 pounds and be severely poisoned. Toxicity can occur with only a small amount of consumption of the buckeye plant.

However, if caught soon enough an animal can be treated and survive. "There is no specific treatment, but fluids and laxatives, or tubing of the animal can save them," said Kimberly Cole, Ph.D., The Ohio State University equine extension specialist.

Toxicity most often occurs in cattle, horses, sheep and swine. These animals are pastured when buckeye trees bud and leaf out in the spring and also during the fall when the nuts are present.

"The buckeye is one of the first trees to have shade," said Glass. "On hot days, producers have to watch because animals are drawn to shade and it only takes a few fallen leaves to make the animal sick."

Unfortunately for Glass, he learned about the deadly factors of buckeye poisoning the hard way. "I lost a cow to them once," said Glass. "One of my cows had recently had a calf and then suddenly died." According to Glass, when the veterinarian looked in her rumen, it was full of the unmistakable buckeye leaves.

Preventing Poisoning

As a livestock producer, it is important to be aware of the types of trees and plants that are present in the pastures where your animals are grazing. "Producers need to survey pasture areas, especially woodland pastures for the tree," said Cole. Each year, Cole makes it a point to teach information about toxic trees and plants to all students in her classes. "It is important because it is something that we overlook," said Cole. "We sometimes concentrate on what to feed an animal and overlook what *not* to feed."

Animals are not the only ones affected by the buckeye tree; humans can be poisoned as well. Insects ingesting parts of the buckeye tree may pass the poison on to humans through bi-products. When bees pollinate the buckeye tree during the spring, when the tree's flowers are present, the bees can be killed. However, the ones that survive have been reported to produce honey that can make humans sick.

The name "Buckeye" comes from the folklore of the Native Americans who noticed that the nut of the Buckeye tree resembles the eye of a male deer, "a buck eye." They also roasted, peeled and mashed the buckeye nut, which they called "Hetzuck" into a nutritional meal. Heating and leaching can eliminate the poisonous and bitter taste.

Nuts about the Bucks

This was information that a couple of previous Ohio State students obviously had not yet learned in college. "During the OWL (Ohio Welcome Leader) conference, the story was told about two students who tried to make 'buckeye butter' in support of the football game," said Nicole Boudreau, a 2010 Ohio Welcome Leader.

The students believed since peanuts can be used to make peanut butter, buckeyes could be used to make buckeye butter. "Instead of making a famous meal, they ended up spending their night in the hospital," said Boudreau. "They both lived, but the true tragedy of the story is that they missed the football game." Ohio State may support the wearing of buckeye necklaces, but not the consumption of buckeyes.

A Unique Nut

Perhaps the uniqueness of the buckeye contributes to its popularity, because it has few other attractions. The wood does not burn well, the bark has an unpleasant odor and all parts of the buckeye tree and nut are toxic when consumed. Still the tree has fortitude. It grows where others cannot, it is difficult to kill and it adapts well to its surrounding circumstances. Daniel Drake, who gave a speech on behalf of the Ohio State Buckeyes in 1833, put it well. "In all our woods, there is not a tree so hard to kill as the buckeye. The deepest girdling does not deaden it, and even after it is cut down and worked up into the side of a cabin it will send out young branches, denoting to the world that buckeyes are not easily conquered, and could with difficulty be destroyed." The buckeye, although toxic, is beautiful, attractive and unique. It is part of the history and tradition of the state and the university. Buckeyes are great in more ways than one, and deserve respect from all.



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Story by R.J. Blankenship

Insight on insurance

Some can relate to the long nights, countless cups of coffee and the radio blaring in the cab of what some might refer to as their "second home." A farmer's life is always on the go with countless hours spent in the field or in the shop. Dry field conditions are ideal for a successful harvest, but with those conditions also lay a precarious threat; it's silent, lies dormant just waiting for the right moment to strike and only takes moments to get out of control. It can take out a whole season of crops and ruin a valuable piece of equipment. Yes, I'm referring to combine fires and it is any farmer's worst enemy.

"The fire was so intense that the fire extinguisher had no effect on the fire."

-Stan Stutzman

Don't play with fire

Many factors contribute to combine fires, some of which might include: overheated bearings and belts, burning exhaust components, heated clutches, overused brakes or electrical malfunctions. Through the years, combines and machinery have grown in size, which allows the equipment to house more fuel, oil and other lubricants, not to mention their ability to hold more crops and operate at faster running speeds. Now, common sense tells us this is a good thing, but when you actually think about it, this can spell disaster quickly. Small leaks in any of the systems that use flammable liquids can act as an accelerant in the smallest fire.

Fire prevention

Stan Stutzman, owner and operator of Stutzman Family Farm located in Wasson, Ohio, had a bearing fire break out that resulted in total loss of the machine. "The smell of smoke caused me to immediately stop the machine, get out and check. I turned back to get my computer out of the cab, but it was too late the fire had already gotten out of control," said Stutzman. Machinery fires can spread at a rapid rate to surrounding fields and buildings. In some cases, it can cause reduced visibility to motorists, but keep in mind no matter how big or small the fire is, use extreme caution because you can always run the risk of serious injury or death. Installing and maintaining at least one 10-pound ABC (multipurpose dry chemical extinguisher) fire extinguisher capable of handling a variety of fires can either extinguish or control the fire until help arrives. In some cases it might be too risky to climb back in the cab to get the extinguisher, so installing a secondary extinguisher on the outside of the machine might prove useful. "The fire was so intense that the fire extinguisher had no effect on the fire," said Stutzman. Having these fire aids might not always help to extinguish the fire but it's worth having them on hand, especially when the machines that can cost more than half a million dollars. Mike Berry, an Ohio State student and co-owner in his family's 200-acre farm, said proper maintenance and knowing your equipment is key. Taking care of your equipment not only helps prevent breakdowns but also helps to protect your investment as well as the value of the machinery. Try keeping in mind that there are three key elements that a fire needs: ignition source, fuel and oxygen. Take the time to examine your machinery, because removing one of the three elements can eliminate a fire from breaking out or getting out of control. "We keep an air compressor in the truck during harvest, in case there is a buildup of dust or dry material on the motor. We also check wiring to spot any wires that might get worn through or for any bare wire spot," said Berry.

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The advertisement features a large red "NTPA" logo with "Live!" in red below it. Below the logo is the text "Pay-Per-View Live Streaming". To the right, a yellow pickup truck with "LEXION" and "Ohio Ag Business Center" branding is shown pulling a massive, billowing plume of black smoke. The truck is on a dirt track. In the top right corner is the NTPA logo, which includes a shield with stars and the text "NATIONAL TRACTOR PULLERS ASSOCIATION, INC.". At the bottom, a video camera is connected by a red cable to a laptop screen displaying the truck. The URL "www.NTPAPULL.com/LIVE" is prominently displayed at the bottom in yellow and red. A small note at the bottom left says, "Check requirements on website to see if your mobile device is compatible."



The image is a promotional graphic for the Collegiate 4-H program at The Ohio State University. It features a green background with a white 4-H logo in the top left corner. The logo includes a graduation cap above a four-leaf clover, with the text 'COLLECTING TO SHARE' and 'SHARING TO LEARN' around the top and 'NATIONAL COUNCILBOARD 4-H' at the bottom. To the right of the logo, the text 'COLLEGiate 4-H' is written in large, bold, green letters, with 'at THE OHIO STATE UNIVERSITY' in a slightly smaller green font below it. Below this, in a smaller red font, are the words 'Community Service · Leadership · Networking · Professional Development'. In the center, there is a large photograph of a group of approximately 15 people in green t-shirts standing in two rows outdoors. To the right of this is a smaller photograph of people in green shirts working on a large wooden structure, with the text 'Ag-Lympics' below it. To the left is a smaller photograph of a group in various casual attire, with the text 'Plowboy Prom' above it. At the bottom, there is a call to action: 'Join us on Facebook: Collegiate 4-H at The Ohio State University' and a website link 'http://www.ag.ohio-state.edu/~collegiate4h'. The bottom right corner contains the text 'For more information, contact Nicole Steinmetz at steinmetz.52@osu.edu'.

In Good Taste Catering

The image is a collage of several photographs. At the top, the words 'The Turf Club' are written in a large, bold, black font. Below this, a message reads 'To join contact Dave Gardner at gardner.254@osu.edu'. The background of this section shows a golf ball, a soccer ball, and a football resting on a green grassy field. In the bottom half, there are two photographs of a group of people. On the left, a group is standing in a turf equipment store, with a red riding lawn mower in the foreground. On the right, another group of people in red shirts is standing in the same store. The store has various turf equipment and supplies in the background.



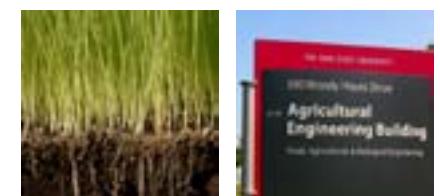
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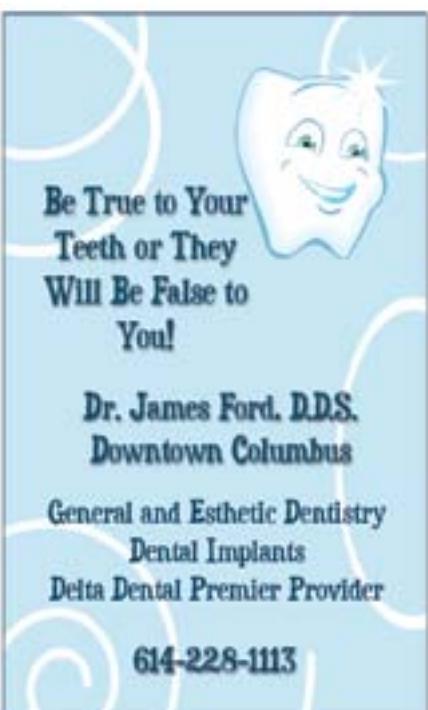


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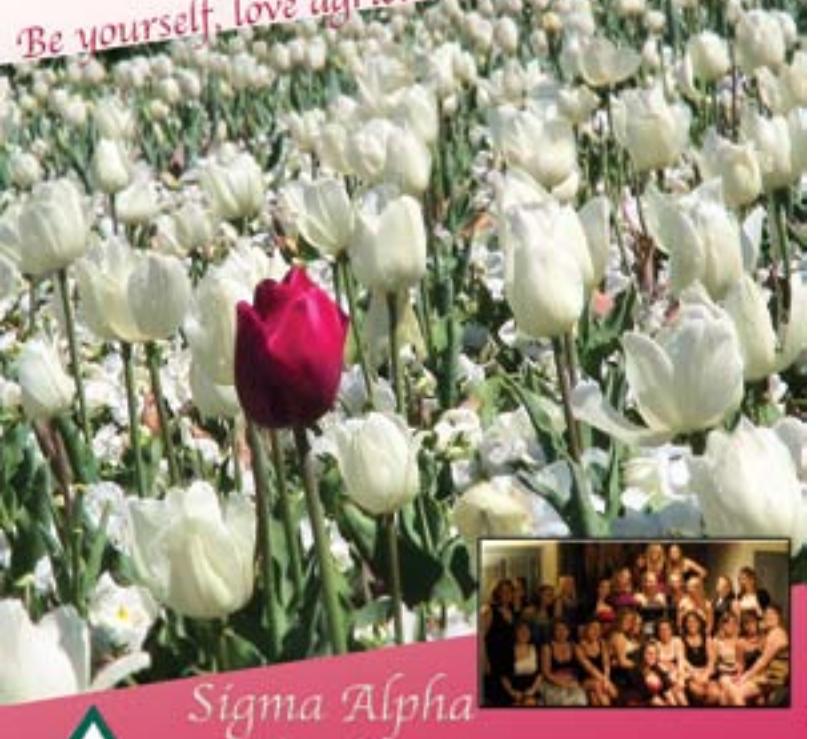
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