LETTER FROM THE DEAN

Admittedly, national rankings of universities are based on a wide range of criteria and any school can land at different points on different scales. But it was exciting when the education information website Schools.com recently ranked Utah State University number 1 on its 2017 Best Schools list, based on what we think are some very important criteria.

Among the measures they included were in-state tuition costs, levels of scholarship assistance, the number of degree and certificate programs offered, student retention, graduation rates, policies like accepting Advanced Placement test credits, and academic and career counseling services. They also praised our programs that support and encourage undergraduate students to get involved in research.

That ranking came right on the heels of Time magazine naming USU’s Logan campus the state’s most beautiful college campus. Views from the Albrecht Agricultural Sciences Building in any season confirm that they made the right decision.

Our international agribusiness degree was recently ranked 4th in the nation by College Values Online. We are in some very good company on that list and ranked ahead of the University of California-Davis, Cornell and Iowa State. Our Department of Applied Economics offers outstanding programs that can be completed here or include study abroad in England or Taiwan, giving students opportunities to build a network of agribusiness colleagues from around the world.

Be assured we aren’t about to rest on these accolades. The College of Agriculture and Applied Sciences is continuously improving and planning for the future so our students are well prepared and our research continues to solve problems here and around the world. △

Kenneth L. White
Dean, College of Agriculture and Applied Sciences;
Vice President, Extension and Agriculture

CAAS ALUMNI COUNCIL PRESIDENT

I am a third generation Aggie who spent my life in agriculture and aviation. I am looking forward to serving the students and alumni in the College of Agriculture and Applied Sciences.

CAAS has such a wide range of disciplines within the college that it makes for a very unique and diverse academic environment. From agriculture to aviation is a very far-reaching academic endeavor, but we do it well. For example, the 2016 CAAS Aviation Maintenance Team took first place out of 22 teams in Aerospace Maintenance Competition, an international event. From growing crops, feeding the world, taking care of our livestock, and being stewards of the land, CAAS graduates face challenges and provide for the future of our country in many aspects. I challenge all of you to become involved and active with the CAAS Alumni Council and the college. We look forward to your advice and input in all areas of your interest and academic disciplines. Help us to continue to make Utah State University and CAAS a prominent force in the future of our citizens in this great country. Please contact CAAS or the Alumni Council at 435-797-2205. △

Robert Adams
CAAS Alumni Council President
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Family ties to USU agronomy professor Devere McAllister brought Mark and Mary Bold to St. George. Now they are investing their money, labor and energy in the belief that the special qualities of southern Utah’s Dammeron Valley will be infused in the grapes they grow there and the wine that is the end result.

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On the Cover: The view from high above campus on a beautiful Saturday in May as graduates began their procession from the west side of the Quad to the Smith Spectrum for USU’s 130th Commencement. Drone photography by Dennis Hinkamp.
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Utah State University is an equal opportunity/affirmative action institution.

*Enrollment based on fall semester day-15 headcounts
Laurel Hanson, in her fantastically adorned cap, shares a moment with Extension Assistant Professor Denise Stewardson at the 2017 College of Agriculture and Applied Sciences’ Commencement. Hanson, who Stewardson said is “A farmer from California and an awesome young woman,” plans to do graduate study in agricultural sustainability.

See video and more photos of a beautiful commencement day in Cache Valley online at: tinyurl.com/CAASgraduation2017
Katlyn Ulhart, an agricultural communication and journalism major at Utah State University, recently won a top honor and participated in several events at the 70th Annual Meeting for the Society of Range Management.

Ulhart won the extemporaneous speaking contest, a competition in which students are assigned a random topic and given 2 hours to prepare a 5-minute presentation.

“The most challenging aspect was probably fighting off the nerves I got right before competing,” she said. “I’m a naturally competitive person, so I always want to do my best, especially when I’m representing the university.”

Ulhart, from Oneil Basin, Nevada, is not a newcomer to public speaking. As a high school senior, Ulhart was selected as the outstanding speaker in the Society for Range Management’s 2016 High School Youth Forum in Corpus Christi, Texas. As last year’s winner of the youth event, Ulhart was invited to present her paper at this year’s meeting in St. George, Utah.

“She did an outstanding job,” said Fee Busby, USU professor of wildland resources. “And a few minutes later, Katlyn was announced as the winner of the extemporaneous speaking contest. Then later, the team of USU students won the Undergraduate Range Management Exam contest, which covers every topic that might be considered ‘range management.’”

“My experience at the conference was wonderful,” Ulhart said. “It was so great to meet with professionals, get involved with the student conclave and compete against other students.” 

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Alumni and other supporters help the college in many ways, though most don’t involve years of cooking experience, marinade and four fired-up charcoal grills. For more than 10 years, Fawn Ortiz has supported the USU Sheep and Goat Club by preparing and grilling lamb that is the highlight of the club’s annual BBQ, even though it means traveling to Cache Valley, where she hasn’t lived since 2009.

She studied animal science and, as is the case with hundreds of students, considers Professor Lyle “Doc” McNeal a great teacher, mentor and friend. So she makes the trip from her home (currently in Vernal, Utah) and donates her amazing cooking skills to support the club and to see old friends who often attend.

“It always feels like I’m coming home,” she said, as she expertly seasoned the meat and kept an eye on flare ups. Ortiz developed her considerable cooking abilities doing Dutch oven catering to help support herself and her children while she juggled being a college student and single mother. The secret blend of spices in the marinade, Ortiz’s grilling skills and her homemade Nantucket plum sauce that gets brushed on each piece just before it leaves the grill make the BBQ an event to remember.

“If you think you don’t like the taste of lamb, you haven’t tried lamb that Fawn cooked,” McNeal said. “And if you do like lamb, you’ll know this is the best.”

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By LYNNETTE HARRIS

By BEN FORDHAM
GOVERNOR’S MEDALS FOR SCIENCE AND TECHNOLOGY

BY LYNNETTE HARRIS

College of Agriculture and Applied Sciences faculty members Debra Spielmaker and John Morrey are among the 2017 recipients of the Governor’s Medal for Excellence in Science and Technology. Terry Messmer, a professor in USU’s Quinney College of Natural Resources and Extension wildlife specialist, was also recognized with the medal this year.

The honor is awarded annually to selected residents and companies that have provided distinguished service or made significant contributions to Utah’s advanced scientific and technological knowledge, education and industry.

John Morrey

John Morrey has built a career understanding and fighting viruses that cause devastating diseases. He is a research professor in USU’s Department of Animal, Dairy and Veterinary Sciences and director of the university’s Institute for Antiviral Research, which marked a milestone last year of having acquired more than $107 million in research funding since the institute’s founding in 1977. The institute’s faculty scientists, technicians and student researchers have used this funding to study Zika, West Nile, hantavirus, avian influenza, swine flu, SARS, yellow fever, dengue and other important viruses. They also test possible treatments and vaccines that are used to treat diseases worldwide.

Morrey’s own research in recent years has focused on West Nile virus. With funding from the National Institutes of Health, Morrey and his team have made important discoveries about neurological disease caused by West Nile virus. His work has led to world-recognized advances in understanding and treating viral diseases of the brain and liver. His career has resulted in 132 peer-reviewed publications, primarily in the areas of virology, neurology, immunology, and therapeutics. In addition, instructional videos on recombinant DNA laboratory techniques produced by his private venture have been used by scientists worldwide.

Debra Spielmaker

Debra Spielmaker has been an educator for more than 30 years, starting as a high school and middle school agricultural science teacher. She directed the Utah Agriculture in the Classroom program with USU Extension for 18 years, and provided professional development to over 15,000 K-12 practicing and pre-service teachers. She developed a comprehensive, dynamic and nationally recognized Agriculture in the Classroom program. Resources she developed for the Utah K-12 science core curriculum standards use agriculture as a context for learning science related to weather, soil, water, land use, microorganisms, genetics, sustainability, environmental science, and plant and animal science. She is currently director of USDA’s National Agriculture in the Classroom program and also a professor teaching and conducting research with practicing teachers enrolled in graduate programs in USU’s School of Applied Sciences, Technology and Education.

Spielmaker has been project director for the USDA-National Institute of Food and Agriculture’s (NIFA) Agricultural Literacy program since 2012 and is responsible for all national electronic resources, the Agriculture in the Classroom National Agricultural Curriculum Matrix, professional development, and agricultural literacy research. In 2015, she completed work on a new Utah seventh-grade required course, College and Career Awareness. She was responsible for developing project-based learning that integrates STEM and careers as well as teacher professional development.
A few days after his 19th birthday, a Utah State University Eastern welder relaxes in his instructor’s office with a big grin. He describes how as a kid he hated school, yet was just named the top welder in the United States. It happened last February when USU-Eastern’s Chandler Vincent and welding instructor Mason Winters, a faculty member in the School of Applied Sciences, Technology and Education, flew to Huntsville, Alabama, for the U.S. Open Welding Trials. Vincent had been there in November when the top six welders were scaled down to three. He had been there in January when the top three welders practiced with welding experts. And again he went back to compete for the top spot.

After four days of nonstop welding, he was named the USA WorldSkills welding champion, a feat never achieved by anyone from USU Eastern.

Winters, a former College of Eastern Utah student, was named the second-best welder in 2009 as was Jeremiah Garcia, who was named second-best welder in 2007. No one had ever been named number one from Eastern until Vincent, a freshman, claimed the prize and will represent the United States in the WorldSkills championships held in Abu Dhabi, United Arab Emirates, in October 2017. Winning the national contest also earned Vincent a $40,000 scholarship and tools from the American Welding Society.

Since fall semester began in August 2016, Vincent welded 10 hours a day, 7 days a week. The only time he did not follow his intense regiment is when he took a half day off to spend Christmas morning with his family in Roosevelt, then returned to Price to practice welding that afternoon.

He credits his instructor, Winters, who told him that he would have to yield to this regimented schedule if he wanted to compete with the elite welders in the nation. And he did every day for 7 months, including missing every major holiday except a half-day at Christmas.

“Everyone at the competition was insanely talented,” he said. “I am always happy, not stressed out. I adapted to the challenge I had during the competition without stressing out and by staying calm. I’m a pretty happy guy and doing something I love.” It just so happens that Vincent is the best in the nation doing something he loves.

Winters and Vincent have more in common other than their love for welding...
USU DIETETICS STUDENTS REACH OUT TO RETIREMENT COMMUNITY

BY SHELBY RUUD

The start of a new semester usually means meeting new people, but a team of dietetic students didn’t expect to make over two dozen new friends, all old enough to be their grandparents. But several months and one figurative trip around the world later, that’s exactly what happened.

Twelve Utah State University dietetic students created and implemented a health and wellness program at a Logan retirement center as a part of their capstone projects. Twice a month during spring semester the students visited their “grandfriends” at the Williamsburg Retirement Community and taught topics relating to self-care and longevity. The students were led by Tamara Steinitz, a professional practice professor in the Nutrition, Dietetics and Food Sciences Department.

“I jumped at the chance to lead this project because it teaches the students practical skills while also giving back to the community,” Steinitz said.

Titled “Living Life in the Blue Zones,” the presentations focused on the lifestyle and the environment of the places where the longest-lived people are found. With inspiration from towns designated as “Blue Zones” like Sardinia, Italy, and Okinawa, Japan, the students taught about the habits and diets that lead to longer, healthier lives. The “grandfriends” had the chance to practice relaxation and mindfulness techniques, discuss the importance of having a “tribe,” practice creativity and sample food from around the world.

“What these students are teaching fits perfectly with our mission of health and wellness here,” said Rachel Bott, the recreation therapy director at the Williamsburg Retirement Community. “We always look forward to having them visit us. They’ve really instilled a sense of community here.”

The students are enrolled in the dietetics practicum class, which is a service-learning course. Service-learning is a teaching and learning strategy that integrates community service with instruction and reflection in order to enrich learning experiences, teach civic responsibility and strengthen communities. Service-learning courses give students the opportunity to apply course materials and professional skills.

“In most classes, you’re just told what to do,” said Aubree Blackner, a student in the course. “It’s a completely different experience to create something from scratch. With this project, we get to be creative and we get to see the results of our efforts. It’s really been a growing experience.”

with both being first-generation college students. They both also hated high school and never thought they would graduate, let alone attend college.

All Vincent wanted to do was hunt and be in the outdoors when he was in high school. He hated school and wanted to drop out. His mother begged him to go to school and take just one class he loved. At 15 years old, he registered for a welding class at the Uintah Basin Applied Technology College and the rest is history. Winter’s story paralleled Vincent’s.

“I failed every class my sophomore year in high school and then I found welding,” he said.

Vincent cannot say enough good about the welding department at USU Eastern and its instructors.

“The biggest thing that I have learned from this program, is learning how to learn,” he said. “I learn from my own mistakes and better myself from the things that I have screwed up. I thought I was pretty good at welding and thought I knew everything. I came here and it was a big awakening for me. They [the instructors] opened up this huge world on the theory side and now I understand what is going on in the metal and how the machines get the power.”

“The instructors here definitely teach a one-of-a-kind program. The things students learn will last them a lifetime...Besides making great welders, the instructors develop character here.”

The instructors by Tyson Chappell
Southern Utah’s unique geography, ancient and pioneer history, geology and climate leave lasting impressions on people from around the world. They remember the spirit of the place, the spectacular rock formations, the colors that seem to stretch the “natural” palate, and temperatures that make the area alternately an oven and a haven.

Mark and Mary Bold have family and emotional ties to the area and are investing their money, labor and energy in the belief that the special qualities of southern Utah can become part of a new grape-growing region. Dammeron Valley Vineyards, 15 miles north and 2,200 feet above St. George, is where they have chosen to start this viticulture endeavor. Great wines are infused with the contributions of the soil, water and climate in which the grapes were grown, a quality known as the terroir (ter-wahr). The right soil is crucial, and the soil at the Bold’s three vineyards (totaling 8.5 acres) is the result of ancient glacial sediments, volcanic particulates and good drainage.
Mark likens Dammeron Valley to some of the great wine-producing regions in France, Italy and Argentina that are also at relatively high altitudes. Nevertheless, when they tell people, especially friends in California where he and Mary formerly lived, that they are growing wine grapes in Utah, the response is typically, “Right. Sure you are,” or “Why?”

Mark may have asked himself “Why?” a few times since they started the venture 4 years ago. Like the year that rabbits ate their way through the upper vineyard, or this spring when frost in mid-May blackened the new bright green leaves and buds.

**Roots in Agriculture**

Mark did not grow up in a farming family, but his interest in hands-on agriculture began as he helped Mary’s father, DeVere McAllister, tend grapevines and the sizable garden McAllister planted when he moved to St. George following his career as a professor of agronomy at Utah State University. McAllister was also a USU alumnus, having earned a plant science degree in 1939. His wife, Ila, had inherited the land on Hope Hill in St. George, and the McAllisters grew abundant vegetables and some grapes for eating and juicing, not for wine making.

Although Mark and Mary lived in San Francisco, where both built successful careers in finance, they traveled to St. George a few times each year to visit Mary’s parents. In the later years of McAllister’s life, he was unable to get out to work in his garden and Mark took over care of the vines, pruning and tying in the spring and harvesting in the fall. He had seen vineyards in many of the world’s wine-making regions. The Bolds lived not far from California wine country and traveled extensively in Europe where they were drawn to good hiking trails and rural areas. Mark eventually planted four rows of wine grapes: Nebiollo, from Italy, and Malbec, that is grown in California and Argentina’s Mendoza region. The Bolds refer to these and McAllister’s table grapes as the “legacy grapes,” and their success was enough to convince Mark to look for a place to expand.

**“IT’S AGRICULTURE,” MARY SAID. “A VINEYARD SOUNDS A LOT MORE ROMANTIC THAN IT ACTUALLY IS.”**

**Dammeron Valley**

As with many premium crops, you don’t plant wine grapes on just any open piece of ground. The soil, altitude, water and microclimate are all important elements. Mark found a 5-acre plot in Dammeron Valley that looked promising and bought it in 2013. Later he bought two smaller pieces of land in the valley.

“The St. George area is at the confluence of the Colorado Plateau, the Great Basin and the Mojave Desert, so we’re close enough to the desert to off-set the influence the altitude has on temperature,” Mark said. “We wouldn’t want to go much higher than Dammeron Valley.”

But the altitude creates a critical microclimate.

“We do make wine from our legacy vines, but in the summer St. George only cools down to 72 degrees, and for about 10 minutes,” Mark said. “What the grapes need is a daily shift from high temperatures to low temperatures. Dammeron Valley gives us some 60-degree temperatures for a few hours each night. It lets the grapes calm down from all that sun and sugar-making, lets them sort of quiet down before they start the next day. That helps with the sugar/acid balance.”

Left: Hard at work harvesting at Dammeron Valley Vineyards in fall 2016. Above: Some of the fruits of last year’s labors. Mark Bold checks the condition of the vines.
Mark’s original plan was to plant three or four rows of wine grapes on that first piece of land and see how they did, sort of ease into being a vineyard owner. He had done a lot of homework, but knew enough to seek out good advice. Recommendations led him to Darin Evans who has extensive experience with vineyards, and makes wines at Dionysian Cellars in Layton, Utah. The Bolds credit Evans with giving them the support and confidence they needed.

“I call Darin a ‘vine whisperer’ and I can’t overstate how important his expertise has been,” Mark said. “He convinced me that we had to go big or go home because it was a good piece of ground and it would be 3 or 4 years before we would have the first harvest.”

Working for that many years, discovering the grapes that meet your expectations, and then restarting the clock for 3 more years before you have enough grapes to interest a winemaker didn’t make sense. The Bolds jumped in and planted 5,000 vines on the first 5 acres. The harvest last year, their first, yielded 4.5 tons of red and white grapes, enough to produce several “proof of concept” wines.

“The wine from last year is actually quite exceptional,” Mark said. “It was our first test. I’m not a sommelier and don’t have the most sophisticated palate, but people who are sommeliers have tasted it and are thrilled with it.”

Winemaking Revival

Winemaking is not new to southern Utah. Historically, people were likely less concerned about terriorn than just making a living, but they grew grapes, made and sold wine in the area. Toquerville and Santa Clara, which were settled largely by Swiss immigrants who were members of the LDS church and had traditional winemaking experience, were both wine-producing towns. They sold much of their wine to the miners in nearby Silver Reef, but when the mines closed, the market for local wine largely dried up.

Mary’s ancestors on her mother’s side of the family had an old stone house in Harrisburg, near Silver Reef, where they maintained a vineyard in the 19th century.

Today the area is booming, with people settling in Washington County from all over the country and a steady stream of tourists who come for the area’s natural beauty and a taste of the West. Mark thinks the time is ripe for reviving a local wine industry, but the rapid spread of housing and other infrastructure means that some of the best potential agricultural land is disappearing, leaving little time to waste.

Mary said, “People are developing land everywhere. I sometimes wonder what my grandmother would think about this place now. Even my folks wouldn’t recognize it now.”

Mark says he’s not certain he’d say his current operation is much bigger than a large hobby farm, but he sees an opportunity to build a viticulture industry in Utah that will preserve agricultural land and create some specialized jobs. Currently, there are too few vineyards in the area to support a team of people to prune, tend and harvest grapes, but he sees opportunities and hopes to team with USU on research and student internships.

“Right now, some of my best workers are retirees who enjoy the opportunity to get out and work in the vineyard,” he said. “But we need to develop a younger labor pool that can get excited about the long-term prospects of viticulture in Washington County. The subtleties and nuances of vineyard management are remarkable. Understanding why you prune a vine a certain way, what you take away and what you leave is an ongoing experience. It takes a couple of years before you get a clear understanding and can start to see the consequences of cutting a branch or tying vines up in certain places.”

Both Mark and Mary are familiar with a mindset of weighing risks and potential benefits. Mark worked, retired, built another company, retired and is now semi-retired from the securities industry. Mary, the only woman to receive a degree in economics in her USU class of 1969, started her own business developing and managing employee retirement plans for professionals and small companies. But the vineyard, like any kind of crop production, presents its own special risks. Mark, who tends to be something of an existentialist, gets continual new insights from observing the cycles of the vineyards, which tend to keep one honest, alert and engaged.

“You have to have honest perceptions before you can act or speak with honesty.
and confidence,” he said. “The vineyard makes you honest. If you prune wrong, or at the wrong time, it’s going to haunt you for years…There is no wishing something away, no rhetorical flourish that will fix things. You can’t turn a phrase and make a vine do something it’s not set to do. That’s what I really enjoy about it.”

He relishes the changes, the rhythm of the vineyard where dormant vines showcase old growth from the previous year and you have to develop the skill and muster the will to cut them back to just two buds. Then you wait. And when the temperatures are just right, the buds burst and you can almost see the vines grow as they put on 2 or 3 inches of new growth each day.

This year the excitement over bud burst and anticipation of the first big harvest from Dammeron Valley Vineyards was short lived though as frost took a heavy toll. Some vines have made a comeback, but the hope this year is for half of the crop they were expecting. One consolation is that they share the frosting of 2017 in common with the great wine regions of Bordeaux, Burgundy, Champagne and Tuscany.

The realities of the vineyard are inescapable. Growing food, and allowing time for wine to develop, alternately require urgent action and great patience, feet in the present with an eye to the future. The Bolds have a corps of vineyard workers, including Evans and others with ties to the Utah wine community, but Mark knows that his expansion plans will require more trained people and research. If the vineyard were just one among many in California, or even in Oregon or Washington, contractors would be bidding to do the pruning, control pests and harvest the grapes.

“I think this could potentially be a good industry for southern Utah,” Mark said. “The climate will support it and with viticulture you also enhance interest in food and tourism. Envision Utah’s study said Utahns want to be locovores, to have relationships with their food producers. But we’ve got to find the good soil and preserve it.”

Agricultural land is attractive to developers because it is largely flat and easy to dig. Food won’t grow just anywhere though, as Mark observed, and once infrastructure is in, the land is lost to agriculture. Again, the balance of urgency and patience is important, as they search for the right soil, microclimate and people coming together at the right time. △
As a high school student in St. Louis, Missouri, in the late 1970s, Kurt Altvater was searching for a prestigious landscape architecture program to launch him into a successful lifelong career. A mentor of his suggested the program at Utah State University, so Altvater applied, was accepted, and packed his bags to move 1,300 miles west.

When he arrived on campus, USU and the landscape architecture program did not disappoint. In particular, Altvater enjoyed attending guest lectures given by professional landscape architects.

"There’s this dynamic, collaborative relationship between USU and the outside world," he said. "It really made an impact to see these people spend quality time with students. It made me realize that I had to come and give back to students once I had entered the field."

An opportunity to do that arose when Altvater learned about the Utah Real Estate Challenge from a colleague. The event is an intercollegiate real estate development competition for college students throughout Utah, allowing them to work together across disciplines to prepare and present a real estate development plan to a panel of expert judges.

Altvater, now a senior vice president of CBRE Capital Markets, an international real estate investment firm, decided the competition would be the perfect opportunity for current students at USU.

"I knew that I wanted to help get Utah State involved," he said. "It is so important for students of different disciplines, such as business, landscape architecture and engineering, to work together as a team. That kind of collaboration is unique in the academic world and an everyday reality in the business world."

Altvater reached out to USU’s Department of Landscape Architecture and Environmental Planning (LAEP) and Huntsman School of Business to begin preparing for the competition. Working with Todd Johnson, associate professor in the LAEP department and faculty advisor to the teams, Altvater was able to have a large role in helping the students prepare. Though he is based in San Francisco, Altvater communicated with the students via conference calls, video chats and the occasional campus visit. Throughout the project he acted as a sounding board for the students’ ideas, provided market research published by CBRE, and connected the students with more USU alumni and other professionals in the field.

Each team was required to submit a development proposal and present to a panel of judges their idea for a real estate development.

"It’s especially rewarding to give back with your time, because you can’t put a price tag on that. It holds value and it’s a lot of fun."

"There’s this dynamic, collaborative relationship between USU and the outside world," he said. "It really made an impact to see these people spend quality time with students. It made me realize that I had to come and give back to students once I had entered the field."
The teams had to demonstrate how their proposal would maximize the highest and best use of the site. Judges were also looking for the financial feasibility of the project, the probability of development, the sustainability of the project and the quality of the presentation.

Teams led by Huntsman senior Cole Butterfield and LAEP graduate student Yana Neely represented USU with remarkable submissions.

The sixth place team, consisting of Huntsman seniors John Thompson and Ethan Kaufman, LAEP junior Kyle Funk and LAEP senior Chris Creasy, impressed the judges with their presentations and became the top team consisting of only undergraduates.

Joseph Nielson, an LAEP senior, led the fourth place team and partnered with Jake Nelson, a law student from the University of Utah. They were the first intercollegiate team to enter the competition and received an honorable mention and $800 in prize money.

USU’s top team, consisting of Huntsman graduate student Sierra Hofferman, LAEP senior Steve Woody, and junior Brad Bennett took third place and received $5,000 in prize money. As competition finalists, the students had to create a full, 25-page real estate development business plan, detailing exactly how their project would come about.

According to Altvater, USU’s teams were the underdogs of the competition, contending with teams composed primarily of graduate students working toward specialized master’s degrees in commercial real estate finance and development from the University of Utah. USU’s top team placed ahead of six teams of graduate students from the U of U and all the BYU teams.

Altvater and Johnson worked with each of the USU teams to help round out ideas and clarify details.

“Everyone has something to give to students,” he said. “And it’s especially rewarding to give back with your time, because you can’t put a price tag on that. It holds value and it’s a lot of fun.”

Be an Aggie Mentor

The USU Alumni Association is hosting a dinner during Homecoming Week as part of its initiative to connect current USU students with alumni mentors. Career Launch Networking Night is Tuesday, October 10, in the Taggart Student Center Ballroom. Alumni and current students will meet and network during an appetizer reception prior to dinner, and will be seated together at tables organized by career or academic interests.

The event is limited to 120 alumni, who are asked to co-sponsor dinner for the students at their table, a cost of $200 per alumnus. Learn more or register to attend at USU.edu/alumni/beAmentor.

Other mentorship opportunities will be available throughout the academic year, many without cost. Alumni interested in acting as mentors are invited to sign up at the same website.
Days begin early and finish late in the College of Agriculture and Applied Sciences. In fact, if you account for students who are studying abroad in our programs in Taiwan or England, and faculty who collaborate with researchers around the world, the sun never really sets on CAAS. We selected two “average” days—April 12 and 13, 2017—and made an effort to capture some of the things happening in CAAS on and near USU’s Logan campus. See more of these days online at: caas.usu.edu/caas-day.
**Teaching Greenhouse (1)**
Craig Aston is right at home as he teaches a class in one of several greenhouses on campus. Under his direction, students learn about producing fruit and vegetable crops, commercial landscape construction and managing home gardens.

**Kaysville Research Farm (2)**
Finding ways to grow food on less farmland is increasingly important. Professor Brent Black and graduate student Sheriden Hansen are putting closely spaced and carefully pruned fruit trees to the test at the Utah Agricultural Experiment Station’s Kaysville Research Farm.

**South Farm Dairy Surgery (3)**
Students observe as Drs. Rusty Stott and Lexie Sweat work together to perform surgery on one of the dairy cows at the Matthew Hillyard Animal, Teaching and Research Center. Thanks to their quick work and expertise, she made a speedy recovery and is now back home at the dairy.

**Tractor Shop (4)**
Students in the Ag Tech Club work on tractors and other projects in the high bay at the Applied Sciences, Technology and Education Building. By getting this hands-on experience, students are increasing their knowledge and developing skills that are specific to equipment used in the agricultural industry.

**Caine Dairy Teaching and Research Center (5)**
Before dawn, Shan Sherwood is at work at the Caine Dairy Research and Teaching Center. About 100 cows greet the milking crew there each day and thanks to them (the crew and the cows), the pipeline to the Aggie Creamery and all that delicious cheese and Aggie Ice Cream never runs dry.

**Marie Walsh’s Lab (6)**
In CAAS, students often get the chance to participate in groundbreaking research. Marie Walsh, a food science professor, has several undergraduate and graduate researchers conducting experiments to improve food safety and extend the shelf life of milk by controlling and reducing bacteria.

**Ernstrom Nutrition and Food Sciences Building (7)**
It may taste magical, but producing Aggie Ice Cream requires skill and plenty of work. Today was a production day and delicious ice cream was being put into individual-serving cups. An average batch of ice cream is 250 delicious gallons and fills 7,000 cups.

**South Farm Beef Production Class (8)**
Codi Blanchard, Ian Sroufe and Maddie Johnson watch and learn as Dr. Rusty Stott and Brett Bowman teach students how to perform a breeding soundness exam (BSE). Students in the beef production class performed a BSE and evaluated the overall health and condition of four different bulls at USU’s South Farm.

**Crop Physiology Laboratory (9)**
Photosynthesis is a remarkable and vital process for plants, turning light into food. But what about plants that are not exposed to sunlight, and what difference does the color of artificial light have on them? Undergraduate student researcher Boston Swan re-engineered these growth chambers in the Crop Physiology Lab where she works with Professor Bruce Bugbee, and is involved in ongoing work that is important to growing crops in controlled environments, including aboard spacecraft and, hopefully, someday on Mars.

**Equine Center Foal Watch (10)**
Second-year students in USU’s School of Veterinary Medicine stayed overnight at the Matthew Hillyard Animal, Teaching and Research Center to help this mare successfully give birth to her foal. Throughout the night, students checked the mare every hour to monitor her progress and determine how close she was to foaling.

**Logan-Cache Airport (11)**
Austin Bartschi, a student in the aviation program in the School of Applied Sciences, Technology and Education, prepares aircraft for flight before taking off. Students in this program get hours of hands-on experience before graduating with their degrees and moving on to work with some of the biggest airlines in the industry.
If you are an aviation major in our School of Applied Sciences, sometimes “field trips” come to you. This day our students got a close-up look at U.S. Army UH-60 Blackhawk helicopters that were part of an annual visit, courtesy of USU’s Army ROTC program. Our students explored the interior of these aircraft and talked with the pilots and crew members. (PS: The helicopter in the air did not suddenly drop to the ground after this photo. The blades were actually still moving, but were captured by the camera’s very fast shutter speed.) △
When a high school teacher told James Brent McKinnon he would never succeed at veterinary medicine because he did not have the chemistry background, McKinnon’s exact words were, “Watch me.” He took three chemistry classes in one semester of college and settled for nothing but “A”s.

McKinnon and his wife, ReNee, both graduated from Utah State University, she from the College of Education with her teaching degree, and he from (what was then named) the College of Agriculture. A passion for taking care of animals, particularly bovine, led him to the School of Veterinary Medicine at Colorado State University. He graduated at the top of his class, was recognized as the outstanding large animal veterinary student, and earned the name most people have known him by since: Doc.

For the next 42 years, the McKinnons, along with their daughter, owned and operated Bear River Animal Hospital in Tremonton, Utah. In addition, they provided veterinary services for ranchers in Cache, Rich, and Weber counties, as well as parts of Southern Idaho and Wyoming. Dr. McKinnon said of the travel, “It’s never too far to go if there is a herd of cows to check at the end of the road.”

He was truly passionate about helping people and animals. “It was never about making money for him,” said ReNee. “It was all about what he could do to help others.”

Their service and strong work ethic extended far beyond the clinic. For many years, Doc chaired the Animal Health Committee of the Utah Cattlemen’s Association, and ReNee was recently president of the Utah Cattlewomen’s Association.

In addition to keeping a prompt schedule and beating all the cowboys to the chute, Doc always stayed current on the cutting-edge advancements in veterinary medicine. He purchased a Silencer chute on wheels, enabling him to pregnancy test cows anywhere. As new vet med technology advanced, Doc made sure he knew about it, had it on hand, and taught everyone at the hospital how to use it. Gary Rose, a friend from Park Valley, Utah, once told ReNee that Doc had done more than anyone to change the face of veterinary medicine during his years of practice.

Today, many USU students seeking DVM degrees identify Doc McKinnon as the biggest influence in their decisions to become veterinarians. Doc and ReNee say they’ve had the pleasure of working with the finest people on Earth and they built many friendships along the way. Not only did they care about animals, but they truly loved the people they helped. And it’s safe to say those people have never met more honest, hard-working, and incredibly genuine people as Doc and ReNee.
“WE WERE BOTH BORN IN LOGAN AND HAVE MADE OUR HOME HERE. WE HAVE A GREAT LOVE FOR THE UNIVERSITY AND THE COMMUNITY.”

Our children are third-generation graduates of USU. Years ago, my father, Dee Broadbent, and his siblings began the tradition of helping others gain valuable education through providing scholarships. We have seen the difference this has made in the lives of students through the years and desire to continue that tradition.

— Curtis and Marilyn Broadbent

The university gave so much to me, in providing a very rewarding and interesting job, and I always felt I was paid better than I deserved. The work that I got to do, the university funded. It was such a benefit to the state, and was appreciated by the farmers in the state. So I said, if I can help some student with an interest in agriculture who will also contribute to the industry, I should do that and pay back the university and the industry in general. The students who get my scholarship are always so appreciative and deserving of the money they receive.

“IT MAKES YOU FEEL GOOD TO HELP STUDENTS A LITTLE. I LOVED WORKING WITH THE STUDENTS AND SEEING THEM COME ALONG WITH BETTER ASPIRATIONS AND GOALS THAN I DID AT THEIR AGE. I AM VERY ENCOURAGED WITH THE QUALITY OF THE STUDENTS.”

— Wade Dewey

“DURING OUR CAREERS AS VETERINARIANS, WE HAVE BENEFITED FROM THE SUPPORT AND MENTORSHIP OF NUMEROUS VETERINARIANS WHO HAVE GIVEN SELFLESSLY TO THIS WONDERFUL PROFESSION.”

Therefore, we give to help support veterinary students, because they are passionate about what they are learning, and their contributions will benefit society through improved animal health and strengthening of the human-animal bond.”

— Dirk Vanderwall and Allison Willoughby
The alumni experience in the Department of Landscape Architecture and Environmental Planning varies from person to person. Beckoned by nostalgia and by a wish to engage in our program, alumni are encouraged to participate as speakers, mentors and contributors. I experienced this in my own pathway as a return speaker, an alumni board member, board chair and now teaching here as a practitioner-in-residence. My observations 30 years ago were critical of where the program was headed. At some point in this journey, it struck me that if I was going to complain about the program, then I should be willing to do something about it.

Founded 15 years ago, the LAEP Alumni Board sought to define its mission. I was there for the inaugural event and picture taking. I remember poking around the studios to see the work on the walls and the students milling about, but found little evidence of either. Seeing the vacant studio, I flashed back 25 years when as a first-week sophomore my professor and older brother looked me in the eye and said, “Get your butt (sic) in the studio and keep it there!” The point Craig was trying to make was that we learn from each other and build a studio-learning atmosphere by being there and facing creative challenges with our colleagues.

“PRACTICE PROVIDES THE RAILS ON WHICH KNOWLEDGE FLOWS.”

- John Seeley Brown

I faced the same challenges in 40 years of private practice. The quintessential challenge has always been the same: How to stimulate a creative and productive atmosphere among smart and independent colleagues, where critical thinking and discovery are the norm? Not surprisingly, the issues and answers in practice are much the same as they are in the academy. We do not alter our instincts or life-experiences as we step from the academy into professional practice. If we have not been taught how to deepen our investigations in collaborative settings, the work will be superficial. Here
are some lessons learned in going from primary education (high school in Minnesota), to the academy (undergraduate student at USU), to practice (Calgary, Alberta), to the academy (graduate student at Harvard), to practice (Denver), to the academy (practitioner-in-residence at USU):

1) Autocratic teaching methods are the norm in primary and secondary education where learning conforms to a predetermined syllabus and a sequence of fact-based lessons.

2) Teaching in the creative realms, like landscape architecture, requires a more investigative teaching style. These question-based methods of problem solving are new to our incoming freshmen and sophomores.

3) Graphics, history and theory of design are typically taught in a conventional manner. Design is the synthesis of these skills and information into new and unique patterns. To learn design requires an open studio where questions can get immediate answers, where trial and error and criticism abound.

4) Establishing a “studio culture,” with students competing less and cooperating more, is essential for accelerated design competency.

5) Occupying a common studio space and interaction among students in various class levels, including graduate students, result in forming the collaborative skills and poise that are essential in professional settings.

Each stage in my career, oscillating from school to practice and back, has highlighted the importance of group learning and discovery-based problem solving. Look at the literature of “studio learning” and you will find that many fields are using these forms of learning to develop complex problem solving skills. The complexity of contemporary global challenges requires that we prepare well-rounded and competent graduates who are ready to collaborate with others on the world’s greatest issues.

“CONVERSATION IS A CATALYST FOR INNOVATION.”
- John Seeley Brown
Utah Agricultural Products BBQ

*All proceeds benefit CAAS student scholarships through the Utah Agricultural Leadership Endowment.

SATURDAY 10.7.17 NOON - 2 PM
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