



# reachout

Faculty of Land and Food Systems  
Grounded in Science | Global in Scope

## Think&EatGreen@School

## Helping students chew over their food sources



Alejandro Rojas

LFS researcher Alejandro Rojas is launching The Think&EatGreen@School Project which aims to connect Vancouver K-12 students to food and sustainability issues while helping schools lighten their ecological footprint and reduce greenhouse gas emissions.

The Think&EatGreen@School Project is a five-year interdisciplinary study that explores innovative ways to teach students about the impact of individual food choices on the planet's limited land and water resources.

LFS professors Art Bomke, Gwen Chapman, Andrew Riseman and Brent Skura, and UBC Farm Project Manager Mark Bomford are co-investigators on the study, along with Assoc. Prof. Jolie Mayer-Smith, Dept. of Curriculum and Pedagogy in the Faculty of Education and Wendy Mendes from the School for Community and Regional Planning.

As principal investigator, Rojas recently received a \$1 million grant from the Social Sciences and Humanities Research Council of Canada.

The study will investigate: the nutritional, ecological, social and economic practices of school food programs; the impact of on-site food production; the influence of curriculum and school physical design on student learning about the relationships between food security, sustainability and climate change; and the impact of creating a sustainable school food system on the ecological and carbon footprint of a school.

"One of our exciting ideas is to expose students to meal planning and preparations with local, seasonal ingredients that have a low-carbon footprint," said Rojas. "We're also looking at planting school food gardens and orchards so students can get some hands-on learning about the growing and harvesting of food."

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## Tea with a Conscience

When it comes to tea, there are a million different varieties to choose from; not many of them, however, can help make a difference in the lives of farmers half a world away.

Marise May, a graduate of our Nutritional Sciences program (2003), and her husband, Chanaka Kurera, started Sahana Ayurvedic Products, Inc. in May's native Montreal in 2007. The company imports and distributes fair trade organic teas, herbs and spices, as well as ready-to eat curries, all purchased ethically from Sri Lanka. The products are sold under the brand name Arayuma, which means "invitation" in Sinhalese.

"The farmer's project that produces our teas and spices is the first of its kind in Asia," said May, adding that over 2,000 farmer families participate in the project. "The farms are run in a sustainable way and the project gives back to the community by helping to build infrastructure and schools, in addition to ensuring fair prices for the farmers."

Arayuma products are sold in health food and specialty stores across Canada and are free of allergens such as nuts and gluten.

For more information, visit [www.arayuma.com](http://www.arayuma.com).



Marise May



a place of mind

THE UNIVERSITY OF BRITISH COLUMBIA



Murray B. Isman, Dean

## Message from the Dean

Sustainability. It's at the core of everything we do here in the Faculty of Land and Food Systems; whether it's helping local schools lighten their ecological footprint or finding ways to improve food safety, our researchers are focused on creating a more sustainable world.

The need to be sustainable has gained global attention in recent years. While the rest of the world is beginning to realize just how important it is that we take action and solve our environmental issues, our researchers are already working on finding the answers.

We have a responsibility to take care of the earth, not just for ourselves, but for future generations. Recently, we created an exciting new plan to protect and preserve UBC Farm, one of the university's most important educational resources. *Cultivating Place* will ensure that our land-based assets have the academic, social and cultural integration necessary to become a world-class academic resource and a central part of UBC's sustainability aspirations. To learn more, please visit [www.landfood.ubc.ca/cultivatingplace](http://www.landfood.ubc.ca/cultivatingplace).

Obviously we are delighted that sustainability has become a high priority at UBC. Earlier this year, the university signed a Memorandum of Understanding with the City of Vancouver in a partnership that will advance both the City's and UBC's aggressive sustainability and climate action goals. One of the initiatives is the Greenest City Action Team Scholars program, through which UBC will provide grants for 10 eligible graduate students enrolled in UBC Masters or PhD programs to support the Greenest City 2020 Plan and its implementation.

It's exciting to see sustainability initiatives like these helping to create positive, lasting change. Changes that the earth - and future generations - will thank us for.

Murray B. Isman, Dean  
Faculty of Land and Food Systems



## Lessons from Rwanda

Six of our International Nutrition students put their knowledge into practice as part of a nutrition project in Rwanda this past spring.

Led by Judy McLean, Adjunct Professor, Food, Nutrition & Health, the students spent between six weeks and three months in Rwanda, working in partnership with local students to conduct a household survey on the causes of malnutrition.

"In rural Rwanda, one in five kids die before age five," said McLean.

"The diet, based on bananas and cassava, is partly responsible for the high rate of malnutrition, but poor infant and child feeding practices and lack of clean water are more to blame. Diversifying crops is difficult due to inadequate rainfall and lack of arable land."

The students surveyed more than 400 households in 40 villages. The information collected will inform a nutrition intervention proposal.

"You can study food security and nutrition, but it's completely different to experience it," said Roberta Wozniak, a recent Nutritional Sciences graduate who saw first-hand the challenges the country is facing.

Outside a nearby orphanage, Wozniak met Pascasie, a 22 year old, HIV positive, genocide orphan, and her 7-month-old son Chelsea. She measured the boy's mid upper arm circumference; it was the diameter of a loonie, indicating severe malnourishment.

Although her son needed to be hospitalized, Pascasie didn't have the \$2 fee and so the hospital didn't want to admit him. Thanks to the students' intervention, however, the doctor eventually relented and treated the child.

"Navigating through the system, getting Chelsea treated and tested for HIV - there's no way I can teach the reality of that in the classroom," McLean added.

Gurjeet Kaur agreed. "The practical experience of being out in the field is very important," she said. "You gain a different perspective when you are actually out there interacting with people."

Kaur is heading back to Rwanda in September to take part in the second stage of the project, which includes collecting more qualitative data via key informant interviews, focus groups and discussions.

## Ronaldo Cerri, Assistant Professor, Animal Reproduction

Brazilian-born Ronaldo Cerri joined our Faculty in September in the newly created role of Assistant Professor in Animal Reproduction.

Earlier this year, Cerri finished his post-doctoral research at the University of Florida and prior to that, he completed his MSc and PhD at the University of California, Davis. His original plan when he was in veterinary school at Sao Paulo State University in Brazil was to work with small animals but he soon changed his focus to dairy and beef cows.

"I fell in love with them," said Cerri, adding that the strong group of scientists and the UBC Dairy Education and Research Centre were the main reasons he was drawn to our Faculty.

"The combination of talented researchers, outstanding infrastructure at the UBC Dairy Education and Research Centre, and a robust dairy industry offers a unique environment to conduct research in animal reproduction," said Cerri,

adding that creating a strong research program and providing excellence in teaching are his main goals for this position. Cerri's research involves solving infertility problems in dairy cows.

"We push cows to produce a lot of milk, which for a variety of reasons results in poor reproduction," he said. "I'm interested in how new biotechnologies, nutrition, animal health, animal behavior and welfare affect their reproduction."

During the next year, Cerri will be spending a lot of time in Agassiz at the Dairy Education and Research Centre, where his main lab is located. He will begin teaching in the Fall of 2011.



Ronaldo Cerri

## Yvonne Lamers, Assistant Professor, FNH

Yvonne Lamers considered becoming a doctor. In view of the global burden of malnutrition, however, she decided to study human nutrition as she wanted to focus on preventing diseases instead of treating them.

Originally from Germany's Black Forest region, Lamers graduated from the Rheinische Friedrich-Wilhelms-Universität Bonn with a "Diplom" (Master equivalent) in Human Nutrition and Home Economics. She performed the research project for her master thesis at the University of Otago in New Zealand before returning to Germany for her PhD, where she started to work with B-vitamins in 2001.

Her PhD research included a human intervention study that compared the efficacy of folate forms in 144 pregnancy-aged women. The women took different folate supplements over a six month period during which the impact of the folate supplements on risk markers for pregnancy complications was measured.

After completing her PhD, Lamers worked at the University of Florida, where she spent five years researching the metabolic consequences of low vitamin B6 intake with the use of stable isotope tracer studies. Low level of vitamin B6 intake can lead to marginal vitamin B6 deficiency and an increased risk of coronary artery disease, stroke, and Alzheimer's Disease.

Now that she has joined LFS, she plans to combine her research interests by conducting human supplementation trials and tracer studies to measure the metabolic consequences of high folic acid intake and less than optimal vitamin B12 intake in humans. Her research will contribute new knowledge about B-vitamin adequacy among Canadians and help determine some of the underlying connections between nutrition and disease.

Lamers will begin teaching in the Food, Nutrition and Health program in the Fall of 2011.



Yvonne Lamers

## UBC Farm Sustainabili-tea

The TD Friends of the Environment Foundation rewarded one of our students with a \$25,000 grant for her green idea earlier this year.

Queenie Bei, a third-year student in our Global Resource Systems program, and her team received the funds as part of the annual TD Friends of the Environment Foundation's \$100,000 Go Green Challenge, a national competition that invites university and college teams to share proposals and ideas that have a positive environmental impact on communities.

Bei, along with Sauder School of Business student Jessica Cho, were one of only four teams chosen from across the country and the first UBC team to win the nation-wide challenge. Their submission, *UBC Farm Sustainabili-Tea*, proposed growing and producing herbal teas at UBC Farm.

Originally drafted as part of Kelleen Wiseman's Small Business Management in Agri-food Industries class (FRE 302), the 20-page winning submission was revised for the competition with the help of LFS Associate Dean, Academic Brent Skura. The proposal outlined everything from a marketing plan to projected revenue and consisted of an analysis of the current tea industry, the production process of a local herbal tea and addressed the challenges and advantages of a business plan.

"A local herbal tea enterprise can contribute towards a more sustainable food system," said Bei, adding that a 363 square foot plot at UBC Farm will be cultivated with plants suitable for growth in our mild west coast climate.

The specialty herbal tea will consist of blends made from dried chamomile, lavender, catnip, lemon balm, calendula and native rose hips and will be sold at two student-run cafes on campus – Agora and Sprouts – and during the summer at the Farm's weekly Saturday market.



Kevin Allen

### Boiled salad anyone?

Consumers who like their veggies raw may find themselves in the position of "making faith-based purchases when it comes to produce," said Kevin Allen, a UBC food safety expert who studies *E. coli* and other pathogens.

In May, several U.S. states issued massive recalls for romaine lettuce contaminated by *E. coli*. Days later, the Canadian Food Inspection Agency also issued a recall of romaine lettuce.

Currently, government and beef and produce industries have procedures in place to monitor and test for *E. coli* O157:H7 bacterium. However, there are not yet any detection methods available to show up a strain such as *E. coli* O145 which was associated with the romaine outbreak in May.

While it is important that consumers continue to include fresh fruit and vegetables in their diet, noted Allen, they also need to understand that our produce is not risk free. "Certain commodities such as alfalfa sprouts and certain leafy greens are frequently associated with foodborne disease."

An important facet of Allen's work is looking at how and why *E. coli* is so successful at finding its way into, and surviving in, our food chain.

Prior to joining LFS in January as an assistant professor in the Food, Nutrition and Health program, Allen worked within industry, researching a vaccine to minimize *E. coli* O157 prevalence in cattle. He continues this task at UBC.

Allen is also comparing various strains of *E. coli* O157 to devise better food safety policies and intervention strategies. This fall, he will collect physiological data on how different stressors such as heat or chemicals affect the bacteria.

"What we're going to do is look at stress response and virulence gene expression and compare three lineages to see if there are differences explaining why these lineages are linked differentially to human disease."



L-R: Jessica Cho, Mike Pride, District Vice President, TD Canada Trust, Brent Skura, Queenie Bei

## Agriculture in the City

Our Faculty took part in the annual Agriculture in the City event April 23-25, 2010 at Metrotown Centre in Burnaby. Led by Agriculture and Agri-food Canada, the event coincided with Earth Day weekend and featured interactive displays and live presentations from key organizations in the agriculture industry. Our Faculty display was focused on the blueberry and included free freeze-dried samples of the fruit, a live blueberry tree and a poster display.

Thank you to Brent Skura, David MacArthur, Christine Scaman and Erin King for their assistance. A special thank you to our student volunteers Jessica Chan, Aaron Cheng, Fiona Cheung, Fiona Kwan, Janice Wang and Elia Zanon for working our Faculty booth.

## Community Volunteers Make a Difference at UBC Farm

Almost 100 volunteers from Concert Properties took part in a special community building project at UBC Farm on June 10, 2010.

Over the course of an afternoon, volunteers removed invasive species such as blackberries and other perennial weeds, and built 10 picnic tables and a hoop house.

"The hoop house will allow us to increase our production of heat-loving plants like tomatoes and peppers, and extend our growing season further into the winter," said Gemma McNeill, UBC Farm Volunteer Coordinator. "It also means more field time for students during the academic year."

Concert Properties' \$17,000 in-kind donation included volunteer time, building supplies for the hoop house, tools and gloves.

"The donation of tools and supplies gives us the capacity to host more volunteer based projects in the future," said McNeill, adding that this was the largest corporate volunteer day the Farm has ever hosted.

The partnership between Concert Properties and UBC Farm is a natural one; Concert Properties is building the Tapestry Seniors Development on UBC's South Campus. The community will include a restaurant and discussions are underway to provide fresh produce from UBC Farm. As well, the Farm plans to create opportunities for the residents to get involved.



Natalie Yuen and Dr. Temple Grandin

## The Belted Galloway Cattle Project

UBC Farm welcomed some special visitors this past spring. Two Belted Galloway cattle arrived in mid-April, thanks to a directed-studies project by UBC Farm Administrative Coordinator and Agroecology undergrad, Natalie Yuen. The project involved designing and implementing a rotational grazing management system in a spare field at the UBC Farm.

"This project is a good marriage between my interests in animal welfare and agroecology," said Yuen.

The cattle were borrowed from Harold Steves, a former school teacher and local politician who owns a family-farm in Richmond. Belted Galloways are a rare breed of beef cattle that originated in Scotland. Black with a white band around their middle, they have a long, hairy coat and weigh an average of about 1,800 lbs.

For Yuen, an enormous personal highlight of the project was the opportunity to meet world-renowned animal scientist Dr. Temple Grandin. Yuen studied Dr. Grandin's work while doing research and subsequently became a huge fan.

Born autistic, Dr. Grandin is a successful livestock-handling equipment designer and Professor of Animal Science at Colorado State University. She was recently named one of Time Magazine's 100 Most Influential People in the World for her work to improve the lives of beef cattle and was also the subject of the 2010 HBO biopic *Temple Grandin*. On June 19, 2010, Dr. Grandin was in Vancouver to give a sold-out SPCA-sponsored lecture based on her book *Animals Make us Human* and Yuen arranged for her to visit the Farm to see her project.

"Having Dr. Grandin visit the Farm meant everything to me. She's done so much for the well being of all animals, especially cattle," said Yuen. "Meeting your hero is something that few people ever get to experience, so I feel very lucky."

Yuen will mimic the Belted Galloway Project on a larger scale next year by integrating cattle into the UBC Farm's annual crop rotation as a Master's student in the Integrated Studies in Land and Food Systems program.



## Sowing the Seeds for the Future

For the past two years, the Centre for Sustainable Food Systems at UBC Farm has offered aspiring growers, educators and agricultural professionals the opportunity to further their education through a practicum in sustainable agriculture.

The Sowing Seeds for the Future program is a part-time, eight month practicum that offers instruction and daily work experience in small-scale sustainable farm management. In a balanced, hands-on learning approach, students work alongside staff in the greenhouse, gardens, fields, and orchard, and attend lectures, demonstrations, and visits to other local farms. They also participate in a variety of practical and reflective educational activities.

"This Program offers students the opportunity to develop skills through daily and seasonal activities like planning, production, crop care, harvesting and marketing," said Mark Bomford, the Centre's Director.

The program runs from March until November. During the growing season, the students spend between 7-21 hours a week on the 24 hectare UBC Farm, gaining experience in the production and direct marketing of a wide range of horticultural crop and animal enterprises in a mixed farm setting.

Brittany Buchanan, one of ten students enrolled in this year's program, has been blogging about her experience as part of her directed-studies learning objective.

"Being a farmer is hard work," she said. "It's a job that demands a huge breadth of skills and knowledge. I wanted to learn more about the inter-workings of an organic farm system, and this program seemed like a good fit for me."

To read more about Brittany's experience in the Sowing the Seeds for the Future program, visit <http://blogs.landfood.ubc.ca/bbuchanan/2010/04/>.



Sowing Seeds 2009

## Joel Salatin Visits the Faculty

Joel Salatin, American farmer, author, and proponent of sustainable agriculture, paid a visit to our Faculty on Monday, September 27.

Salatin gained international recognition after he was profiled in Michael Pollan's New York Times bestseller, *The Omnivore's Dilemma*. He was also featured in the documentaries *Food Inc* and *Fresh*.

He shared stories and insights based on his new book, *The Sheer Ecstasy of Being a Lunatic Farmer*, at a free student lecture held in our MacMillan building. Later that evening, UBC Farm hosted an intimate dinner in Salatin's honour. Twenty guests paid \$95 a ticket for a gourmet meal created by Andrea Carlson, Executive Chef at Bishop's Restaurant. Proceeds from this special event went to the Farm.

Salatin also gave a sold-out lecture later that evening. Tickets were \$45, with ticket sales benefiting the Farm, and included a signed, pre-released copy of *The Sheer Ecstasy of Being a Lunatic Farmer*.

UBC Farm Administrative Coordinator Natalie Yuen was instrumental in organizing Salatin's visit. "Joel Salatin is making a tremendous impact in the agricultural world by demonstrating how you can successfully integrate animals into agroecosystems by allowing them to express their natural behaviours," said Yuen. Salatin's mixed livestock rotation system on Polyface Farm is the model Yuen is using for her Master's thesis at UBC Farm (for more on Yuen's thesis, see page 5).



Joel Salatin



Kailee Price

## Lending Students a Helping Hand

Finishing an undergraduate or graduate degree is an achievement and often one of life's milestones. But obtaining that degree is not easy, especially if paying for education is a hardship.

"The time I spent as a student in this Faculty meant so much to me," said Sig Peterson, class of 1948. "It helped to shape my career and my life. If I can give a little back to help today's student have that same experience, then I'm happy to do it."

After earning a BSc (Agr) degree, Peterson worked for the BC Ministry of Agriculture and Lands for 35 years, ten of which he spent as Deputy Minister.

Peterson is now a regular donor to LFS, giving students a helping hand by supporting scholarships and bursaries.

Kailee Price, a student in our Food, Nutrition and Health program, received the Waikiki Aekai Uniona (WAU) scholarship in 2009.

"The support I received from the scholarship meant that I could really focus on my studies," said Price. Thanks to that focus, Price graduated at the top of her class this past spring.

Today's students need your help more than ever. Scholarships and bursaries are just one way you can give back. You can also give to a wide range of other LFS educational projects and initiatives that make a world of difference to our students – making getting that degree just a little bit easier.

To learn about how you can support the Faculty of Land and Food Systems, please visit <http://www.landfood.ubc.ca/support/ways-giving>.

## Home Ec Reunion

Hundreds of alumni returned to campus May 28-29, 2010 as part of UBC Alumni Weekend. The annual event presents a great opportunity for former classmates to get reacquainted with each other and with the campus.

This year, the Home Economics Class of 1980 gathered for their 30-year reunion. Although the School of Family and Nutritional Sciences that was housed under our Faculty officially closed in 1999, it helped lay the foundation for our current Food, Nutrition and Health program and its legacy has been carried through in some of our food-related programs.

As part of the Alumni Weekend celebrations, the Faculty invited the group to tour our Food, Nutrition and Health building, our newly refurbished Culinary Lab and our Food Science plant, hosted by Professor Christine Scaman. The twenty-three attendees were also treated to a special tour of the wine library given by Associate Dean, Research Hennie van Vuuren. The afternoon was capped off with a hands-on nutrition class by Dietetics Instructor Gerry Kasten. The group prepared vegetarian wraps and were treated to Gerry's delicious home-made baked fruit crisp with ice-cream.

## Launch of Faculty Video

UBC's International Student Initiative created a 7 minute recruitment video for our Faculty that beautifully highlights the UBC Farm and our Global Resource Systems program. The video includes interviews with GRS graduates Blake Hanacek, Afton Halloran and Laura-Ashley Wright, each of whom enthusiastically speak about their experience as a student in our Faculty.

To view the video, please visit:  
[www.landfood.ubc.ca/undergraduate](http://www.landfood.ubc.ca/undergraduate).

## FNH Culinary Lab Renovations

Renovations to the FNH Culinary Lab were recently completed. Located on the first floor in our Food, Nutrition and Health building (2205 East Mall), the beautiful facility includes six kitchen stations and a demonstration kitchen that will allow our students to learn from some of Vancouver's top chefs.

Students from all over the world come here to study nutritional science, food science, dietetics and food market analysis. Despite its integral role in the education of hundreds of students every year, the Culinary Lab had not been updated since its original construction in 1982.

"Today, more than ever, students need to learn the importance of preparing food and understanding the vital connection of food, nutrition and health," said Anne Lindsay, Cookbook Author and Nutritionist. "The upgrade of this facility enhances the culinary experience for students as they gain a deeper sense of the role of food within our world."

The FNH Culinary Lab will officially open later this Fall but is available now for bookings. Please contact **Barb Wakal at 604-822-2502 or [fnh.rental@ubc.ca](mailto:fnh.rental@ubc.ca)** for booking information and rates.

# Roseline Sturdy Amphitheatre Opens

On June 19, 2010, friends and family of Roseline Sturdy gathered at the UBC Botanical Garden's beautiful new amphitheatre named in her memory.

A long-time supporter of the Garden, Roseline Sturdy passed away in 2008. Her husband, Morgan, generously donated a large portion of the funds needed to build the amphitheatre.

Located in the northeast corner of the Garden, the Roseline Sturdy Amphitheatre provides an intimate, unique environment for lectures, plays, musical performances, and wedding ceremonies.

The theatre consists of a gravel performance area surrounded by a curving, rammed-earth wall, and rising tiers of polished concrete that can seat up to 250 people. It also features a stunning stainless steel water feature created by internationally recognized artist William Pye.

At the June event, three actors from the Fredrick Wood Theatre performed an excerpt from Shakespeare's Twelfth Night to demonstrate the theatre's acoustics.

"This amphitheatre is the first of its kind in Vancouver,"

said Patrick Lewis, Director of the UBC Botanical Garden and Centre for Plant Research. "We're very excited to be able to provide a facility that will contribute to the city's cultural scene."

While the amphitheatre is now open, it's still in need of donor support for finishing touches, such as lighting for the pathways, improving wheelchair access and building washrooms.

For more information, please contact Marcia Thompson, Development Officer, 604-822-0623 or [marcia.thompson@ubc.ca](mailto:marcia.thompson@ubc.ca)

The Roseline Sturdy Amphitheatre, as well as other UBC Botanical Garden facilities including the Nitobe Memorial Garden, are available for rental for weddings and other special events. For more information, please visit [http://www.ubcbotanicalgarden.org/general/rental\\_facilities.php](http://www.ubcbotanicalgarden.org/general/rental_facilities.php).



Roseline Sturdy Amphitheatre



## UBC Apple Festival

The Fall season just wouldn't be the same without the annual UBC Apple Festival. This year marks the 20th anniversary of the popular family event and will take place October 16 and 17, 2010 from 11am-4pm at the UBC Botanical Garden.

More than 30,000 lbs of apples and hundreds of apple trees are sold to a hungry public during Apple Fest each year. For the price of a \$2 admission fee (kids under 12 are free), event goers can check out grafting and cider-pressing demonstrations, take in a musical performance by the buskers roaming the grounds, and try their hand in Choices longest peel contest. Not to mention taste-testing more than 60 varieties of delicious BC-grown apples, grown both conventionally and organically.

The Johnny Appleseed Children's Area will feature activity stations for kids, while the Food Fair will showcase tasty apple treats including apple cider and apple pies. Apple-related merchandise will be available at the Shop in the Garden and other vendors, such as UBC Herbarium and UBC Farm, will also be on-hand.

The admission fee also covers entrance to the Garden itself. All funds generated from the Festival will support research and educational activities at UBC Botanical Garden and Centre for Plant Research.

For more information, visit <http://www.ubcbotanicalgarden.org>.

## Viterra Helps Graduate Students Reach their Goals

Viterra Feed Products has supported our students for a number of years through the Viterra Fellowship, a scholarship worth \$20,000 that is awarded annually to graduate students studying dairy cattle at the UBC Dairy Education and Research Centre. Recently, the company recommitted to funding the fellowship for another two years.

Fellowship recipients have contributed important research findings of direct benefit to the dairy industry, including projects on cow comfort, detecting illness in calves, feeding behaviour, and reproduction. Their research has received considerable attention from dairy producers throughout BC and around the world.

The graduate students often study and work at the Dairy Centre in Agassiz for months at a time. Thanks to the Viterra Fellowship, they are able to devote their time to their academic work.

*"The Viterra Fellowship really allowed me to focus on my work,"* said Miriam Gordon, recipient of the 2008 Viterra Fellowship. Gordon is studying dairy cow reproduction, placing her overall emphasis on resolving the differences in fertility between heifers and lactating dairy cattle.

Over the next two years, Viterra Feed Products will provide \$80,000 in funding, translating to \$20,000 a year each for two deserving students.



UBC Dairy Education and Research Centre

## Agassiz Slow Food Tour

Three hundred men, women and children pedaled into UBC's Dairy Education and Research Centre Saturday, August 21 as part of Slow Food Vancouver's fourth annual cycling tour. The Dairy Centre was a favorite among many of the cyclists, who meandered through more than a dozen of Agassiz' well known slow food hot spots during the day-long event.

Slow Food Vancouver is part of the rapidly growing Slow Food International Movement, whose mission is to localize food supplies, help small farms and garner public awareness to the state of the food industry. The Slow Food movement hopes to reconnect urbanites with farmers producing their food, and encourage them to buy locally and reduce their dependence on imported food.

2010 marks the first year that the cycle tour included The Dairy Education and Research Centre. The Centre's international reputation for dairy cattle research including its important contributions toward cattle welfare and its location in a dairy-dependent region make it the pride of Agassiz.

*"Visitors were impressed with the Dairy Centre's animal facilities and were particularly impressed with the enthusiasm and wealth of knowledge displayed by our students,"* said Jim Thompson, Director of the UBC Dairy Education and Research Centre.

For more about Slow Food Vancouver, and the annual Agassiz/Chilliwack Cycle Tour, visit [www.slowfoodvancouver.com](http://www.slowfoodvancouver.com).

For more about the Dairy Education and Research Centre, visit [www.landfood.ubc.ca/dairycentre](http://www.landfood.ubc.ca/dairycentre).



Miriam Gordon

## Animal Welfare PhD Student Part of San Diego Zoo Project



Liv Baker

"My affinity for animals has really shaped my life and my research interests," said Liv Baker, a PhD student in our Animal Welfare program.

Baker, a native of Queens, New York, is currently working on a research project spearheaded by the San Diego Zoo's Institute for Conservation Research. The project is looking at the translocation of 150 kangaroo rats in the semi-arid region between San Diego and Los Angeles. Considered an endangered species, the kangaroo rat is a nocturnal rodent with long hind legs that hops in a similar manner as the kangaroo, though the two species are not related.

"Translocations, although well-intentioned, are often unsuccessful

and as a result individual animals suffer greatly, and the stress of the move likely strains the coping mechanisms an animal requires to survive in the wild," Baker said, adding that no viable populations had been successfully established via translocation prior to the Zoo's involvement.

The primary goals of the project are to identify the welfare problems that come with translocation, find solutions for those problems and then apply those solutions, which Baker hopes to do during the next field season.

"I'm interested in the interface of conservation behavior and animal welfare," she said. "I believe that by tending to the welfare of the individual, you can improve the welfare and survival of the whole population; and revealing this interface is the intent behind my research."

To learn more about our Animal Welfare Program, please visit [www.landfood.ubc.ca/animalwelfare](http://www.landfood.ubc.ca/animalwelfare)

## An Egg is an Egg?

Tired of the same old scrambled eggs? Why not try specialty poultry eggs, like salted or preserved duck eggs instead.

Jennifer Arthur, a Masters of Animal Science student, is looking at the market for specialty eggs in BC, in particular the Chinese market, as duck and quail eggs are traditional food products in the Chinese culture.

"I'm interested in how the purchase and consumption of these eggs change over time, as immigrants become acculturated," said Arthur, adding that no other research has been done in this area in North America.

As part of this research, which is funded by the British Columbia Specialty Birds Association, Arthur conducted focus groups with Chinese-Canadians and immigrants of Chinese ethnicity to find out how they view these products and how they use them.

Recruited from notices posted in libraries, community centres and in community papers, the focus group participants were eager to have their voices heard. "Even those who don't normally eat these products were glad to talk about why they don't eat them and to have their culture recognized," added Arthur.

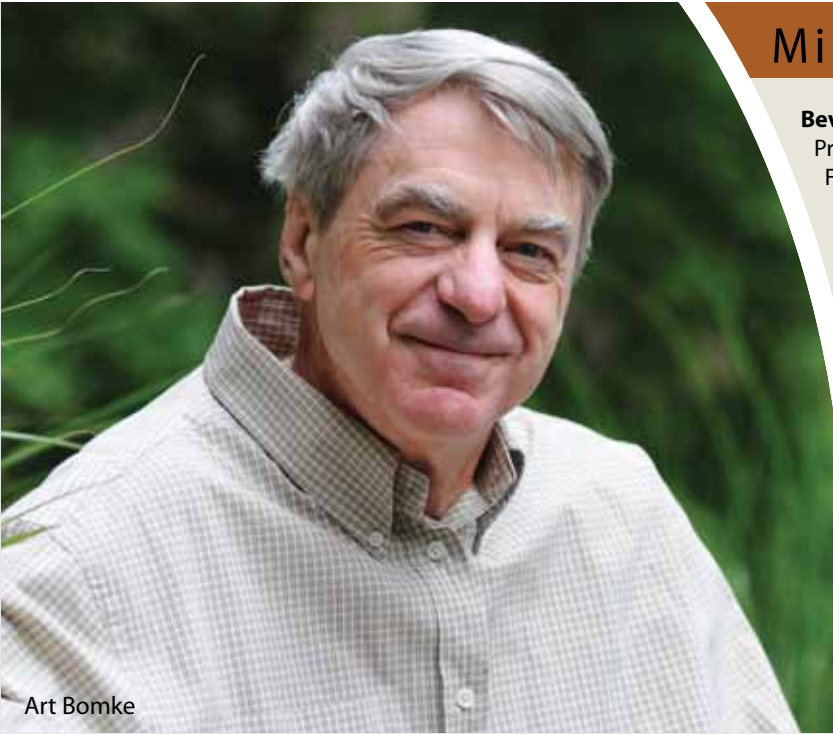
The focus groups helped to set the stage for the random consumer survey (translated in English and Chinese) that was mailed to 1,500 people with Chinese surnames in the spring of 2010.

Beyond the survey, Arthur is also researching ways to connect these delicacies to our local food production chain.

"Preserved and salted duck eggs are currently imported to BC. I'm looking at local production opportunities so that immigrants can have access to traditional foods that are created locally," she said.



Jennifer Arthur



Art Bomke

## Killam Award

Associate Professor Art Bomke was recently honoured with the Killam Teaching Award for 09/10. The Award is given annually in recognition of excellence in teaching and recipients are nominated by students, colleagues and alumni.

Bomke also received the Killam in 1999. The fact that he's been recognized with another Killam speaks to his success as an educator and the impact he's made at UBC and in our Faculty.

Five other members of the Soil Science group have also received the UBC Killam Teaching Prize in the past, including Tim Ballard ('91), Les Lavkulich ('96), Maja Krzic ('06), Suzanne Simard ('06) and Andy Black, who was given the special Killam Award for Excellence in Mentoring in 2006, only one of which is given out each year.

## Mexican Secretary of Agriculture Visits LFS

The Hon. Francisco Mayorga, Mexico's Secretary of Agriculture, Livestock, Rural Development, Fisheries and Food, paid a special visit to LFS in May. During his visit, he was accompanied by the Hon. Ernesto Maldonado and the Hon. Edith Duarte, agricultural attaches at the Mexican Embassy in Ottawa. He met with Dean Murray Isman and several of our faculty members to discuss the possibility of developing an exchange between LFS and the Federal Ministry of Agriculture in Mexico, SAGARPA. The focus of the conversation was the development of stronger ties between the two countries' agricultural sectors and in particular with UBC around education and sustainable technologies. Secretary Mayorga visited some of the Faculty's labs and the Wine Research Centre. He expressed interest in reaching a basic agreement to exchange scientists, students and co-develop programs around 5 strategic areas. Dan Badulescu, a native of Mexico and a graduate student in our faculty, is helping develop this project.

## Milestones

### Beverton Medal

Prof. Tony Farrell recently received the Beverton Medal from the Fisheries Society of the British Isles. The Beverton medal is awarded to a distinguished scientist for a lifelong contribution to all aspects of the study of fish biology and/or fisheries science, with a focus on ground-breaking research.

### Best Student Awards

One of Prof. Tony Farrell's graduate students, Erika Eliason, received two best student awards this year; one from the Canadian Society of Zoologists and the other from the World Congress of Fish Biology in Barcelona.

### Canadian Institute of Food Science and Technology Conference

A team of four UBC Food Science students - Angie Dueck, Keely Johnston, Jay Martiniuk and Sara Saberi - won first prize in the Student Challenge Cup competition at the Canadian Institute of Food Science and Technology (CIFST) conference held in Winnipeg, May 30-June 1, 2010.

Several of our Food Science faculty and staff also received awards at the conference, including Tim Durance who was presented with the **Gordon Royal Maybee Award** on behalf of Enwave Corporation for outstanding applied development in the food sector; Eunice Li-Chan with the **William J Eva Award** for outstanding contributions to food science through research and science; and Rebecca Robertson with the **Food Production Award** for outstanding contribution to the food processing industry by QC or QA management personnel with a minimum of 10 years' experience.

### Distinguished Masters Thesis Nominee

Animal Welfare MSc student Amelia MacRae was UBC's nominee for the 2010-2011 Distinguished Masters Thesis Award given annually by the Western Association of Graduate Schools (WAGS). MacRae's 2009 thesis is entitled *Hand-rearing harbour seal pups (Phoca vitulina): the effect of diet and supplementary heat on growth and survival*. MacRae completed her thesis using the facilities at the Marine Mammal Rescue Centre of the Vancouver Aquarium.

### Dan Weary Guest Professor at SLU

Dan Weary, Professor, Animal Welfare, was appointed Guest Professor in the Department of Animal Environment and Health at the Swedish University of Agricultural Sciences (SLU) this past spring. Dan delivered lectures to veterinary students and SLU students in the Animal Welfare and Behaviour program, as well as industry groups including veterinarians, the Swedish Board of Agriculture and AstraZeneca. He also initiated new collaborative projects on calf rearing systems, welfare of cattle on pasture, euthanasia, and public attitudes to animal use.

### Dr. Bob Blair Publishes Trilogy

Professor Emeritus Dr. Bob Blair will publish *Nutrition and Feeding of Organic Cattle* by CAB International (UK) later this year. The book will complete his trilogy on organic production of farm animals. The other two titles are *Nutrition and Feeding of Organic Pigs* (English and Chinese editions) and *Nutrition and Feeding of Organic Poultry*. Dr. Blair will also publish *Effects of Organic Production on Food Quality* by Wiley (US) in 2011. A former President of the World Association of Animal Production, Dr. Blair now serves as a member of the Expert Database of the European Food Safety Authority.

## Robert John Young

Born in Calgary in 1923, Robert Young grew up on a dairy farm in Chilliwack, BC. After graduating from High School in 1942, he enlisted in the RCAF. After his discharge as a Flying Officer in 1945, he enrolled in UBC. He completed his BSA (Honours) degree in 1950, majoring in Food Science and Poultry Nutrition, and was awarded the Wilfrid Sadler gold medal for graduating first in his class. In 1953 he received his PhD in Animal Nutrition from Cornell University.

Young held several important positions during his long career, including Research Scientist with International Minerals and Chemical Corporation. His research was in mineral metabolism of poultry, primarily phosphorus

availability and during his tenure with the company, Young and a colleague made the discovery that zinc is an essential nutrient. He also worked for Proctor and Gamble Co and as Chairman of the Department of Poultry Science at Cornell University.

He received many awards for his outstanding contributions including UBC's Lifetime Career Accomplishment Award in 1990 and an LFS Centenary Award in 2008.

Young passed away in April 2010 in Ithaca, New York. He is survived by his wife Greta, his son Kenneth, daughter Donna and their families.

## Jim Thompson Steps Down as Associate Dean, Grad Studies

After many years of exceptional service, Jim Thompson retired as Associate Dean of UBC's Faculty of Graduate Studies in June. Jim will continue on as Director of the UBC Dairy Education and Research Centre and maintain an active part-time appointment with the Faculty of Land and Food Systems.

Under his careful guidance, the UBC Dairy Education and Research Centre has become an internationally-recognized, world-class facility that supports the development and adaptation of new technologies for the dairy industry in BC and beyond. Students and researchers from

around the world contribute to the Centre's rich international academic environment.

Jim has also helped to integrate the Dairy Centre as part of the Fraser Valley community. Through his work, the Centre has developed strong relationships with the local dairy industry and offers many opportunities for community connections including educational tours for school classes, and dairy industry courses and information sessions.



Jim Thompson

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- Animal Welfare Program
- Biometeorology and Soil Science
- UBC Botanical Garden and Centre for Plant Research
- Centre for Sustainable Food Systems at UBC Farm
- UBC Dairy Education and Research Centre
- UBC/DFO Centre for Aquaculture and Environmental Research
- Food and Resource Economics
- Food Science
- Human and Animal Nutrition
- Wine Research Centre



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