Benefactor’s gift helps Early Childhood Laboratory students and teachers. PAGE 4
Greetings!

The momentum of human accomplishment is a marvelous thing. Each of us is the beneficiary of the efforts and the generosity of our predecessors. Our achievements almost always rest on a foundation built by someone else. Those who shaped the professional fields for which we prepare students and the College of Human Ecology itself — like deans Justin and Hoffman, professors Shugart and West, and scores of alumni and friends — contributed directly to what is happening in the K-State College of Human Ecology today. And, what is happening today is truly significant and relevant to our time.

For instance, consider Edgar Chambers IV, recently named University Distinguished Professor. In part thanks to professor Jean Caul, who founded the Sensory Analysis Center 25 years ago and always strove for a world-class program, Edgar and his talented Human Nutrition faculty and staff have risen to international eminence in sensory analysis, resulting in a new partnership in Thailand and new opportunities for our faculty and students.

Or what about the long-planned and much-anticipated renovation and expansion of Justin Hall? Assistant professor Peggy Honey’s talented interior design students will gain experience working alongside professional architects, while rethinking completely how this 50-year-old building can most efficiently serve 21st-century needs. The students’ enthusiasm and fresh vision are moving us forward in the same spirit of innovation and good stewardship that has always been a prized value of our college.

Consider Dr. Vernon Deines, a professor emeritus in the College of Architecture, Planning and Design. He has honored his late wife’s commitment to the well-being of children by establishing a fund so that early childhood education faculty at Stone House can purchase the latest technology to help children with special needs better communicate and interact.

Everywhere I look in our College today, I see forward momentum fueled by faculty and students and sustained by past investments in the college. During this past year, we have added an online master's degree in dietetics, added a doctoral specialization in personal financial planning, begun the planned improvements to the interior of Justin Hall, expanded the international opportunities for our students and faculty, and strengthened academic and scholarly outcomes college-wide.

Sharing this publication with you is a pleasure. The stories you see here are not all inclusive of our work, but they will give you a glimpse of the intensity, integrity and intelligence with which our faculty, students and alumni pursue their work and their lives.

Virginia Moxley, Ph.D.
Dean

LEGACY OF EXCELLENCE

The 2008 Legacy of Excellence event, which honors those who give $100 or more annually to the College, will be held October 17.

For more information, contact Debby Hiett at 785-532-1553 or hiett@ksu.edu.

5TH ANNUAL ID STUDENT SYMPOSIUM

The 5th Annual K-State Interior Design Student Symposium will be held October 16, 2008 at 1:30 p.m. at the K-State Alumni Center. Dr. Craig Zimring will present the keynote lecture, “The Power of Design: Using the Evidence-Based Design Revolution to Increase Health, Safety and Financial Success.”

Contact Jennifer Rettele-Thomas, director of development, at jenniferr@found.k-state.edu or call 800-432-1578 for more information.
2008 has definitely been a breakthrough year for Edgar Chambers IV, professor of human nutrition and director of the K-State Sensory Analysis Center. The Center established an important partnership with a university in Thailand. Chambers was named a Kansas State University Distinguished Professor, and the Center is preparing to celebrate 25 years of setting the worldwide standard in sensory analysis education and research.

The Sensory Analysis Center, a program of the Department of Human Nutrition, is renowned for its research on the sensory properties of foods, beverages, cosmetics and many other products. The Center has collaborated on research and industry projects with four Thai universities for several years.

Multinational companies doing business in southeast Asia contract with Thai universities and the Center to test products for that market. The Sensory Analysis Center has often sent its highly trained sensory panel to Thailand to help carry out these business/university partnerships.

Thailand has proved to be an excellent locale for this type of research. “Thailand is centrally located, they are a stable trade partner and they have access to a lot of natural resources,” Chambers said. “Thailand is the world’s largest producer of rice and a huge producer of tropical fruits. They also have a highly educated population with a high literacy rate.

Over time, it became clear that it wasn’t cost-effective to continue to send the K-State panel to Thailand, so the Center helped Kasetsart University, the leading agricultural university in Thailand, set up and train its own sensory panel.

Both K-State and Kasetsart provided some initial funding. Kasetsart provided the panelists and the facilities, and K-State trained the panel and provided expertise and oversight. In the long run, the arrangement will have many benefits for K-State.

“No money changes hands because it’s a mutually beneficial arrangement. They send us clients that are a better match for our facilities and expertise. We send them projects when it makes sense to test a product (such as certain tropical fruits that are hard to transport) in Asia. In addition, our graduate students are already benefiting from the arrangement.”

For example, a current student, Jee Lee, conducted part of her dissertation research on green tea at Kasetsart University, and a former student, Ellen (Hill) Mee, conducted research on taste sensitivity in Bangkok as part of her research on taste and nutrition. Another student, Panat Cherdchew, who was instrumental in helping establish the sensory panel at Kasetsart University, will become a Ph.D. student at K-State this fall.

Chambers is excited about the future possibilities. “You build these professional relationships and you never know where they’re going to go, but they always go wonderful places!” he said.

In recognition of accomplishments such as this partnership, in 2008 K-State named Chambers a University Distinguished Professor, the highest award presented to K-State faculty. “This award is good for the college because it means that the work that we do here is recognized by the university as valuable, important and world-changing, having an impact well beyond our borders,” he said. “The award places us in the upper echelon of this university in how it perceives the value of what we do.”

He added, with a smile, “For me personally, it’s the highlight of a career.”

Two special funds provide educational, research and other monetary support for sensory analysis students and faculty. If you would like to support the work of the Center by contributing to either the Sensory Research Fund or the International Opportunities Fund, please contact Jennifer Rettele-Thomas, director of development, 800-432-1578 or jenniferr@found.k-state.edu.
People in the K-State College of Human Ecology are always thrilled to learn they have helped make someone's dream come true. Often that someone is a student, or a client in one of the college's clinics. In at least one case, that someone was a retired K-State professor who was able to honor his late wife's dedication to children by establishing a fund in her memory.

Vernon Deines, professor emeritus in the K-State College of Architecture, Planning and Design, served as head of the Department of Regional and Community Planning for almost 20 years. His wife Doris volunteered for years at local schools, helping children learn to read.

“She always had an interest in helping children learn to read. She read every day herself, and she read to all of our children and grandchildren when they were very young. Our son Eric could read at two and half,” Deines recalled. “Doris was also a volunteer in the library at Marlatt and worked with kids who had reading problems. I thought giving a gift to this program was logical, and that’s why it’s in her name.”

This fund, one of three Deines has established at K-State, has benefited the inclusive, half-day programs of the Early Childhood Laboratory (ECL) of the Stone House Hoeflin Early Childhood Education Center and the C.Q. and Georgia Chandler Institute for Child and Family Studies. So far, faculty have used the fund to purchase assistive technology that greatly helps children with autism, developmental delays or other special needs.

The new equipment includes a computer with a touch screen; a large, one-button device on which teachers or children can record and play back a message; and another touch device that allows teachers to program in several phrases (such as “I want...” or “more, please”) that correlate to easily understandable pictures.

Loralea Wood, ’05 B.S. communication sciences and disorders, is a teacher in the ECL, working with three-, four- and five-year-old children. Wood earned her master’s degree in early childhood special education at the University of Kansas. She is actually employed by Manhattan-Ogden USD 383 and is part of Stone House’s 18-year-old partnership with the local district to serve children with special needs in the

“Find some problem that isn’t getting a lot of attention and put some money into it. I can see that the funds I’ve established are really helping people.”

Dr. Vernon Deines
LuAnn Hoover, instructor in early childhood education, has worked in Stone House for 30 years, moving to the ECL program in 1989 to work with kids with special needs. The teachers use the new technology to create learning aids that help children communicate with others and participate more fully in the classroom.

“Having these communication programs is very helpful because we had to make story boards, picture schedules and other items by hand, and it became quite time-consuming. It involved a lot of laminating and Velcro!” Hoover said.

“We are so grateful to Dr. Deines for all this help! To have someone call you and tell you they’re interested in this was overwhelming for us. These devices are going to allow children to be more successful more quickly,” she added.

Wood was delighted when she unboxed the new equipment in June.

“It was so exciting to have such an amazing piece of technology in our classrooms to help kids learn and explore,” she said.

Hoover noted that they’ve just scratched the surface as to what’s available to help children in the ECL.

“We are seeing more and more children coming to us with autism. The numbers are rising. And along with that come communication issues and delays.

We want to look at more software and interactive games.” Hoover added that even a few hundred dollars can make a huge difference in enabling ECL to purchase the latest technology.

For Deines, there is a very simple equation to use, if you want to help.

“Find some problem that isn’t getting a lot of attention and put some money into it. I can see that the funds I’ve established are really helping people,” he concluded.

*If you would like to invest in the work of the Early Childhood Laboratory, or any other program in the College, please contact Jennifer Rettele-Thomas, director of development, at 800-432-1578 or jenniferr@found.k-state.edu.*
Hoffman Lounge, in students Kara Schmidt's and Alexandra Sumpter's rendering of future possibilities.
In 2007, assistant professor Peggy Honey’s fourth year interior design students executed a project that will change the face of Justin Hall for decades to come. Challenged by the scope of their charge from Dean Virginia Moxley, the students spent the fall 2007 semester researching, planning, envisioning and designing a complete reallocation of space for the entire 50-year-old building. What follows is a sample of the project, representing the high caliber of work the students produced.

In the first phase of the project, Honey, at Dean Moxley’s request, spent spring 2007 analyzing space in the building, interviewing students and faculty about how they used College facilities. After the results showed that some spaces were quite underutilized — due to changing program needs — and others were massively overused — thanks to heavy demand for adequate space and furnishings — Dean Moxley then tasked Honey and her students with re-imagining classrooms, labs, offices and storage, reflecting the college’s ongoing commitment to responsible stewardship of its resources.

“The high-level work that these students produced has given them a professional experience that few other interior design students in the country could even imagine having,” Moxley said. “Not only have they worked with spaces, budgets and clients, they have produced a plan which can serve as our blueprint to move forward in improving our facilities. I am proud of these students, and appreciative of Peggy Honey’s expert management of this project.

“All the upgrades will be funded though philanthropic gifts from our alumni and friends. We deeply appreciate their investment in the improvements to our facilities.”
Hoffman Lounge: A Beautiful Welcome

In fall 2007, Honey gave her students a list of all the spaces they must make function better while respecting the building’s heritage, including Hoffman Lounge, seen here reconfigured with classic, modern furniture and greatly improved pendant lighting. The students worked in pairs, interviewing faculty and students, measuring, photographing, and negotiating the delicate task of asking stakeholders to give up some territory without a guarantee of benefit to their own department.

Alexandra Sumpter, ’08 B.S. interior design from Leawood, worked on redesigning Hoffman Lounge as her part of the project. Sumpter has landed a job with prestigious HMN Architects in Overland Park, Kan. ”This is a rare opportunity for our students to be involved in a project of this scope. I’ve trusted her a lot, and she’s brought a lot to this process,” Honey said of Sumpter’s work.
Kristen Henriksen, junior in ID from Courtland, Kan., will take over this semester as Honey’s main student assistant on the Justin Hall project. Henriksen is the recipient of the JMH Education Marketing Professional Development Fund, established by Janice Hamilton, ’65 M.S. clothing and textiles.

Justin 129: Research Space
In this carefully phased-in plan, the ID students propose that Human Nutrition research assistants have desks, proper furnishings and surfaces that stand up to the high demands of the important food safety research they conduct there. New cabinets will have adequate materials storage, new sinks, and ergonomic configurations, allowing for increased efficiency and productivity.

Justin 326: Room to Work
The Family Studies and Human Services graduate student offices may be made more efficient as they are reconfigured into “public” and “private” spaces, with an entryway, small conference room and work spaces. Reflecting the large amount of time the FSHS GTAs spend there, the ID students also recommended ergonomic chairs and a small kitchenette.
Room 150/151: A New Home for Hospitality Management and Dietetics

Although the ID students prudently offered a sliding, budget-conscious scale of redesign possibilities for every element of their plan, they were clear that the Department of Hospitality Management and Dietetics (formerly Hotel, Restaurant, Institution Management and Dietetics) should have what they call a stronger “front-door image.” An efficient, welcoming environment — with hard-working furniture, more natural light and improved ventilation — will create a cohesive image and help the department function more efficiently.

Some of Honey’s students had responsibility for general spaces or College-wide concerns, such as flooring, sustainability issues or restrooms. Other students organized the entire 120-page plan, laying out a cohesive presentation. Honey corrected errors, asked for clarifications, and then, after several revisions, approved (and graded!) the final plan. Honey, having worked in industry and higher education for many years before joining the college in 2003, is a realist. Working with CHE students and faculty on this project for a year and a half has also made her an optimist.

“Whenever I have called upon faculty members in this college for help, they have been very helpful and very gracious. We have an opportunity to make this building work better, and it needs to happen now, not ten years down the road.”

If you would like more information about how you can participate in the renovation of existing spaces in Justin Hall, as well as the new addition, please contact Jennifer Rettele-Thomas, director of development, at 800-432-1578, or jenniferr@found.k-state.edu.
Stewart Lane, senior in hotel and restaurant management, spent part of his summer in Beijing cooking for the 2008 Summer Olympics.

“While this might be one of the hardest jobs I have ever had, the experience and knowledge gained will stay with me forever,” he wrote in an e-mail from China. “Last Monday we served 1,000 people between 5 p.m. and 1 a.m. with seven different menus.”

Lane, a catering chef in the family business – Lon Lane’s Inspired Occasions, in Kansas City – is part of an American delegation of bakers, chefs and other workers who staffed kitchens for the U.S. Olympic Committee’s main hospitality headquarters, USA House.

The K-State student arrived in Beijing on Aug. 1 and returned on Sept. 1. He knew he would miss a week of school, but cleared it with his teachers in advance.

USA House concentrated on American food such as chicken potpie and barbecue. “We try to make USA House an American oasis in the heart of Beijing,” he wrote at the time. “We are also here to wow them with our culinary creations.”

Diners included USA Olympic team sponsors, donors, Olympians past and present, the media and guests. Stewart listed a few of his celebrity guests: multi-gold medalist Michael Phelps, former President George H.W. Bush, Prince Albert of Monaco, Katie Couric, David Schwimmer (Ross from “Friends”), Serena and Venus Williams and many past track and field Olympians.

The senior explained how the system worked:

“At 11:00 we have a lunch buffet and the grill station outside serving hot dogs and hamburgers. Then at 5:00, we have happy hour that includes three or four different trays of finger foods. Dinner starts at 7:00 and ends around 10:00.

“At 10:00 the Bud Deck is open and we serve small plates of upscale bar food. We make up four different plates every night and produce them right there for the guest. Last night we did a barbecue duo plate with a pulled pork and pulled beef sandwich with fries, fried spring rolls with shrimp or crab with vegetables, spinach pasta with chorizo and shrimp, blackened tuna with coleslaw and avocados, cilantro aioli, chicken quesadillas with homemade guacamole and salsa.”

Lane had little free time: USA House served food daily from 11 a.m. to 1 a.m. Via cab he commuted to work every day from the “apartotel” at Beijing Normal University where he lived.

Stewart took in a few Olympic events – water polo, beach volleyball, ping-pong. He zip-lined (which involves a cable and a pulley) off the Great Wall and planned jaunts to the Forbidden City, Tiananmen Square and the Silk Market.

Stewart sampled local cuisine whenever he could. “Chinese food, real Chinese food, has so much flavor and complexity to it. They call it simple but I call it magic,” he said.

“The experience of participating in food preparation and service for Olympic athletes in Beijing is a once-in-a-lifetime opportunity for this dynamic college student and culinarian,” said Deborah Canter, department head of Hospitality Management and Dietetics. “We are so proud of Stewart, and we wish every student in our department could experience such an opportunity prior to entering their chosen profession. Alumni and friends of our programs are individuals who can help make these kinds of experiences a reality for students.”

**Contributing writer: Jane Marshall**
1930s

Maria Elizabeth Pfuetze Patzold, LaVerne, California, ’34 B.S. home economics and nursing, was a pediatrics post-graduate at Children’s Hospital in Pittsburgh, Pennsylvania. She is now retired and, at 95, still lives independently at the Hillcrest Retirement Home. She has three sons, eight grandchildren, and six great-grandchildren, and enjoys tai chi three times a week.

Mary McVey Schroeder, Manhattan, Kansas, ’38 B.S. dietetics and institution management, ’67 M.S. extension education, is a retired assistant professor and area extension home economist for the 21 counties of the Northwest Kansas area. Since retirement, Mary has volunteered for the Crisis Center and has been a volunteer tax preparer.

1940s

Evelyn Wilson Seck, Gardner, Kansas, ’40 B.S. home economics, is a farm wife and mother of three who was a substitute high school teacher for ten years. She is also a 16-year volunteer for cancer research.

Gladys Devore Fletcher, Maryville, Tennessee, ’43 B.S. home economics education, retired after 38 years teaching in Kansas and Tennessee high schools. She remains active in her community.

Lily G. Johnson, Hays, Kansas, ’43 B.S. home economics, retired from General Electric Company in 1984. Since then, she has worked as a sales associate in a quilt store, and was inducted into the Home Economists in Business Hall of Fame in 1987. She has 3000 volunteer hours at Huntington Memorial Hospital in Pasadena, California.

Martha Jean Hadley, Dallas, Texas, ’45 B.S. dietetics and institution management, is retired.

Patricia Redmond Lawrence, Sterling, Kansas, ’48 B.S. general home economics, worked 25 years for a savings and loan association and is now retired. She has a son and a daughter, is active in the Methodist church, and does some art work.

Jaunita Luthi-McKee, Kansas City, Missouri, ’49 B.S. general home economics, is president of the Greater Kansas City Foundation for Citizens with Disabilities and a member of the board since 1960.

1950s

Faye Converse Brown, Tucson, Arizona, ’50 B.S. home economics and journalism, has been a freelance writer for “Lovin’ Life After 50” for 22 years. She is also a member of the Society of Southwest Authors and the PEO Sisterhood.

Velma M. Weaver Getty, Lisle, Illinois, ’50 B.S. dietetics and institution management, retired after a 17-year career as an elementary school teacher. She has been married for more than 58 years and has four children, 10 grandchildren, and 12 great-grandchildren. She is active in the Methodist church of which she was a charter member 50 years ago.

Marilyn Moore deSoto, Snohomish, Washington, ’56 B.S. home economics and nursing, worked as a nurse for the Universities of Kansas, Virginia, and Washington before retiring. She volunteers her time at the local blood center. She has three children and three grandchildren.

1960s

Marla (Marti) Simmons Nanninga, Manitou Springs, Colorado, ’60 B.S. home economics education, is retired.

Rosalie Russell Burns, Fort Mohave, Arizona, ’66 B.S. general home economics, ’81 M.S. institutional management, works for the Fort Mojave tribe as a certified dietitian and diabetes educator at the Fort Mojave Indian Health Center.

Alberta Blount Kodras, Wichita, Kansas, ’67 B.S. general home economics, ’72 M.S. family and child development, is a Democratic Party committeewoman, vice-president of a solos square dance and round dance club, and an active member of TOPS.

Janice Hamilton

In the age of corporate responsibility, your image can make or break you. Janice Hamilton (’65 M.S. clothing and textiles) knows this, and she knows how to do more than help a company look good — she knows how to help a company do good.

A College of Human Ecology Alumni Fellow (1989), Hamilton was recently honored at the Women’s Business Enterprise National Council’s 10th anniversary gala as a Business Star — one of only 14 recipients across the nation.

Hamilton is founder and president of JMH Education, located in New York. JMH Education is a creative education marketing agency that enables corporations, government agencies and nonprofits to reach their audiences with positive messages about health, nutrition, the environment, financial literacy and well-being. Among her agency’s campaigns are Colgate’s “Bright Smiles, Bright Futures” program and the FDA’s latest childhood obesity awareness program.

Hamilton has received many other awards of recognition from various women’s business associations, and serves on the Foundation Board of St. Mary’s Children’s Hospital in Bayside, N.Y., as well as the advisory board of Be A Student’s Friend for the Inner City Scholarship Fund.

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Marylin Babbit Jacques
Watters, Quinlan, Texas, ’68 B.S. family and child development, is the co-owner of the Catfish House restaurant which opened in November 2006.

1970s

Donna McKaig Anderson, Newton, Kansas, ’71 B.S. family and child development, is currently a parent educator with Harvey County Parents as Teachers. She also serves on Newton Presbyterian Manor’s Advisory Board and was named Newton’s 2007 Woman of the Year.


Susan Crist Jackson, Hutchinson, Kansas, ’73 M.S. general home economics, is a family and consumer sciences agent for Kansas State University Research and Extension in Harvey County.

Elizabeth Ytell Kang, Sacramento, California, ’75 B.S. home economics child development, ’77 M.S. home economics, is the executive director of the California/Nevada section of the American Water Works Association.

Diana Bonner Milne, Kansas City, Missouri, ’77 B.S. home economics, ’80 M.S. family life education, has spent more than 27 years as a regional human development specialist with University of Missouri Extension. She is currently serving a two-year term as secretary for the National Extension Association for Family and Consumer Sciences.

1980s

LuAnn Laurice Soliah, Waco, Texas, ’80 M.S. foods and nutrition, is a professor in Family and Consumer Sciences at Baylor University. She wrote the book “Good Things Happen to Healthy People.”

Julie Reineke Wittich, Wichita, Kansas, ’81 B.S. early childhood education, ’83 M.S. early childhood special education, is the director of the Little Lambs Preschool. Her daughter is an industrial engineering student at K-State and her son attends Maize High School.

Alice A. Clapsaddle, Larned, Kansas, ’84 M.S. home economics education, is the retired coordinator of the home economics program at Barton County Community College. She received the Texas NISOD Excellence Award. She is a 40-year member of Beta Sigma Phi and spends time substitute teaching, quilting and researching Santa Fe Trail history.

1990s

Tamra Jo Hagman Portenier, Kirwin, Kansas, ’90 B.S. human development and family studies and social work, has spent over 16 years working for the Phillipsburg Regional Service Center of Kansas Social and Rehabilitation Services. She is currently the SRS liaison and social work specialist for 15 counties in the West region. In 2006, she received the Governor’s Award for Exemplary and Distinguished Service to

Michelle Higgins Awarded Goldwater Scholarship

Michelle Higgins had a plan: go to K-State, knock out her prerequisites in two years, then head off to pharmacy school and become a pharmacist. Instead, she ended up with a five-year plan that culminated in winning the Barry M. Goldwater Scholarship, a prestigious designation that is awarded to just 300 science, mathematics or engineering undergraduate students nationwide, and is worth up to $7,500 annually.

Higgins, daughter of associate professor of human nutrition Mary Meck Higgins, spent her freshman year as a red-shirt on the women’s rowing team. Her coach didn’t want that kind of talent to leave after only two years, and worked at convincing her to stay.

“She asked me, ‘What’s three years of your life?’” Higgins said. “I thought about the people I’d meet, the experiences I’d have, and decided to stay. Looking back, I’m so glad I made that decision.”

Higgins switched from pre-pharmacy to the nutritional sciences program, added a secondary major in biochemistry, and set about gaining as much research experience as possible in human nutrition and pharmacology. Fortunately, the Department of Human Nutrition has a wealth of undergraduate research opportunities, setting it apart from similar programs across the country. Since summer 2005, Higgins has helped conduct research in numerous labs, mostly in cancer research, where her own career interests lie.

Higgins will graduate in May 2009, and plans to study pharmacology. Until then, she has plenty of other activities to keep her busy. A member of the College of Human Ecology honors program, Higgins also belongs to Alpha Chi Sigma professional chemistry fraternity and Phi Kappa Phi honor society. She’s also served as the team captain for the American Cancer Society Relay for Life for the past four years.

Though a lot of things are up in the air as far as where to attend graduate school and what she’ll choose for her career path, Higgins knows one thing for sure:

“When I go to grad school, I’ll still have all these people here at home — faculty, staff members, friends — that give me a strong foundation, and that will help push me even further.”

Denis Medeiros, head of Human Nutrition; Dean Virginia Moxley; Goldwater scholar Michelle Higgins; Mary Meck Higgins, Michelle’s mother and associate professor of human nutrition.
Karla Hughes

Women are becoming more prevalent in the ranks of academic administration, and Morehead State University, Morehead, Ky., is no exception to the trend. Karla Hughes ('72 B.S. and '74 M.S. foods and nutrition) was appointed to the position of provost and vice president for academic affairs at Morehead State in July 2007.

Dr. Hughes went on from K-State to earn her Ph.D. in agriculture, majoring in animal science, from the University of Tennessee. She also completed postgraduate work at the University of Missouri-Columbia, where she studied personnel management, organizational theory and finance. Dr. Hughes' works have been published in several professional journals, and her varied and extensive knowledge allowed her to serve as a professional consultant for over 10 years.

Her creativity and leadership have led to administrative positions at several institutions, including East Carolina University, where she served as dean for the College of Human Ecology. The college was the first to offer a Ph.D. program in medical family therapy in the United States.
IN MEMORIAM


Margaret Butler, Dallas, Texas, ’50 B.S. interior design, June 13, 2007.


Sally Linn, Smyrna, Georgia, ’42 B.S. dietetics and institution management, June 30, 2007.


Ethel Griffing, Mesa, Arizona, ’40 B.S. home economics education, August 8, 2007.


Laberta Simmons, Sacramento, California, ’49 B.S. general human ecology, August 9, 2007.


Cindy Wesley, Broken Arrow, Oklahoma, ’83 B.S. fashion marketing, August 19, 2007.


Charlotte Miller, Bartlesville, Oklahoma, ’72 B.S. clothing and textiles, October 25, 2007.


Joyce Pinniger, Gainesville, Georgia, ’64 B.S. clothing and textiles, November 23, 2007.


Dr. Joan Coleman, Dumas, Texas, ’38 B.S. dietetics and institution management, December 13, 2007.


Fashion Innovator and Popular Professor Helen Brockman Dies

Helen Lewis Brockman, professor emerita of apparel and textiles, died on July 22, 2008, two months shy of her 106th birthday.

Brockman was born and educated in Iowa, spent a good part of her adulthood in New York City, and reveled in careers as varied as teaching, art direction, airborne radar instruction, insurance and fashion. Her textbook, ”The Theory of Fashion Design,” published in 1965, was an authoritative work in the field for many years. At Dean Doretta Hoffman’s invitation, Brockman moved to Manhattan in 1968 — at age 66 — to teach, write and conduct research in clothing construction.

After retiring in 1974, Brockman pursued various interests. She wrote a cookbook, a book of verse and a memoir, “Both Sides of Nice,” published in 2005. Her home just east of campus, Brockman House, served as a long-term residence for guests of the University, and Brockman offered hospitality to scientists, artists, musicians, mathematicians and many others over the years.

To commemorate her 100th birthday, friends and former students established the Helen Lewis Brockman Apparel and Textiles Fund. Contributions will enhance student experiences and maintain the prominence of the apparel design program. For more information, please contact Jennifer Rettele-Thomas, director of development, at 800-432-1578 or jeniferr@found.k-state.edu.
Please Join Us at Our Hospitality Tent!

Two hours prior to kickoff. Wear purple!

You’ll find us in Cat Town, directly under the Powercat, in front of the Brandeberry indoor workout complex. No reservations necessary, just stop by. Register to win Purple Power Packed prize drawings each game. Our college’s very own hotel and restaurant management students will prepare a delicious menu for you!

Oct. 4: K-State vs. Texas Tech
Red Raider Buffalo Brats

Oct. 25: K-State vs. Oklahoma
Burnt Ends and BBQ Chicken Sandwiches

Nov. 15: K-State vs. Nebraska
Roasted Pit Ham & Cornhusker Cobettes

Nov. 22: K-State vs. Iowa State
Whole Roasted Hog

In the event of a morning kickoff, breakfast will be served.

Questions? Call Jennifer Rettele-Thomas at 785-532-7592 or 800-432-1578.

Check out our website! www.humec.k-state.edu

Hospitality Management and Dietetics

As of summer 2008, the Department of Hotel, Restaurant, Institution Management and Dietetics (HRIMD) has changed its name to the Department of Hospitality Management and Dietetics (HMD). The change will more accurately reflect the department’s expertise in a variety of fields.

Contact Deborah Canter, department head of Hospitality Management and Dietetics, at canter@k-state.edu or call 785-532-5507 for more information.