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# FOCUS

## HMD leader in child food safety research

\$1.6 million USDA grant  
establishes Center of  
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## Setting the pace

The College of Human  
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Veteran staffers accumulate  
decades' worth of faces,  
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Spring 2012

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## Message from the dean

2011 was a year of turbulence — political, economic, social and weather turmoil made news worldwide. We cannot know yet what 2012 will bring — and the more distant future is even more uncertain. Yet, we educators are committed to preparing students to succeed in an unpredictable, interconnected, globally competitive environment.

How are we doing this? We are changing the way we prepare them for the future.

When freshmen arrive on campus, I advise them to come with a computer, a bicycle and a passport. We know that graduates need to be technologically savvy, physically fit and culturally competent to succeed in the professions for which this college prepares them.

Why a passport? We encourage study travel, so our faculty lead students on experiences around the globe where they study topics as diverse as the built environment, cuisine, couture design, human justice and conflict resolution.

This year our students participated in study travel opportunities, worked with research teams at international sites, participated in international service learning, and returned from these experiences with a much richer appreciation of the knowledge imparted here in the college. Our interior design students collaborated via Skype with students at a South Korea university in a collaborative design experience. This project is destined to become an annual event. This year our doctoral students in personal financial planning will travel to South Korea to expand their understanding of international markets and financial services in a different cultural context.

We expect faculty to be armed with passports, too. Six years ago when I became dean, I described a future where our faculty would have “one foot firmly grounded in Kansas serving the citizens of this great state and the other foot firmly grounded in the world.” We cannot provide a world-class education to our students without being immersed in the needs and capacities and preferences of cultures worldwide. Faculty are leading the way in internationalizing the college: the Sensory Center faculty work with professional colleagues worldwide, family studies and human services faculty have a rich research partnership with South China Normal University — and these are just two of many examples of valuable international linkages.

The international engagement of faculty and students is contributing greatly to the intellectual vibrancy of the college — and it is pushing us to assure that our research, teaching and outreach are truly world-class.

When new faculty arrive on campus and ask about expectations, we tell them that their responsibility is to advance knowledge and we expect them to do that by teaching and mentoring students and by engaging in the discovery of knowledge. By fall semester, the new classrooms and the new student advising center will be in use — these facilities constitute a tremendous asset to our teaching and learning environment. Faculty in the college have been extraordinarily successful in securing extramural support for major research programs. The major new research development during the past year is the award to the Department of Hospitality Management and Dietetics of the USDA Center of Excellence for Food Safety Research in Child Nutrition Programs. I am especially excited about the faculty and student research teams that are contributing to the work of this center.

This is a time of expansion in the college. In fall 2011 our enrollment reached an all-time high, we are expanding Justin Hall, we expanded the personal financial planning program to K-State Salina and the sensory science program to K-State Olathe, and we are expanding international study opportunities. The articles that follow describe some of these happenings.

*Virginia Moxley*

Dean Virginia Moxley

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# Jeannie Sneed

## New leader in Hospitality Management and Dietetics

By Trevor Davis



Jeannie Sneed tells a story about her grandfather.

Rodney Waller farmed near Stillwater, Okla. "One day we were riding to town in his pickup when he pointed at the library spire on the Oklahoma State University campus and said to me, 'One day you will go to college there.'"

Grandfather Waller planted the seed. Her mother, Jeanette Sneed, nurtured it. "She never let me think that I couldn't do something," said Sneed who became the first person in her family to earn a Ph.D.

Researcher in Tanzania. Professor in Iowa. Food safety specialist in D.C. Tourist in Europe. Volunteer in Chile. Whatever her destination, Sneed appreciates her rural roots. "They fit with being at a land-grant university like K-State," she said.

Sneed is settling into the small, unadorned — except for a ketchup bottle and mid-20th century child nutrition posters — office in Justin Hall. She became department head of Hospitality Management and Dietetics in October.

One of her goals is to strengthen the department's international acclaim for producing industry leaders and for research initiatives.

"Kansas State University has such a long-standing reputation in dietetics, particularly in food service management," Sneed said. "We've been one of the leaders in excellence since at least the 1940s, starting with faculty who wrote the textbooks used in teaching food service management."

Established in 1922, the department is one of the oldest of its kind and is preparing more graduates than ever before. Out of the college's record-breaking enrollment of 2,479 in the fall, undergraduate students include 261 hotel and restaurant management majors and 235 dietetics majors. The department now offers a concurrent bachelor/master's degree program in hospitality management in addition to master's and Ph.D. degrees.

"The department is in a position to prosper as more of the nation's attention turns to topics within our realm," Sneed said, pointing to three areas:

- First, dietitians can promote healthy eating habits through food and nutrition programs.

"The health and well-being of people and their nutrition is a big emphasis of our dietetics program," Sneed said. "With obesity rates rising and the cost of health care skyrocketing, we can positively impact people with good nutrition." About a third of American adults are categorized as obese — being 20 percent or more above their normal weight.

- Second, food safety is in the national spotlight as outbreaks such as tainted Colorado cantaloupes sicken and kill people. About 48 million cases of food-borne illness occur annually in the U.S., according to the Centers for Disease Control and Prevention. Sneed said the department is dedicated to food safety research and created a newly funded center to conduct research on food safety in child nutrition programs.
- Third, Sneed expects the department's faculty and students to play a part in the growing hospitality industry.

"Both the hospitality and dietetics fields play increasingly important roles in our lives and the two are woven together in our daily lives," Sneed said. "For instance, more than 50 percent of the food dollar is spent for meals eaten away from home, so restaurants are bound to the health and well-being of people."

Another goal is to boost research efforts; another to study possible expansion of online programs. K-State helped establish an online Master of Science in dietetics through the Great Plains Interactive Distance Education Alliance, one of the first of its kind in the country.

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On her office wall in Justin Hall, Jeannie Sneed displays three original National Dairy Council posters from 1943 and 1944 that advocate healthy food for children. In 1946, the National School Lunch Act established federally assisted meal programs for schools and those programs, years later, became the direction of much of Sneed's work in teaching and in food safety research.

Sneed (continued)

At Iowa State University, Sneed started a nontraditional doctoral program that combined distance education and campus work.

After graduating with the 23 other members of her high school class, she completed her B.S. and M.S. degrees at Oklahoma State. She planned to be a food service manager but, after her first professional job with the extension service in Oklahoma, she moved toward teaching.

"That was the first time I really started teaching people as I became involved in educating youth, 4-H members and adults through programs in the community," she said. "It really sparked my interest in mentoring and developing people, something I love and find to be so rewarding." Sneed has taught both dietetics and hospitality students.

Sneed earned a doctorate in food service systems management and organizational behavior at Ohio State University and is a registered dietitian, certified professional in food safety and school nutrition specialist. Her research has focused on food service safety in schools, assisted living centers and other retail establishments.

As a food safety specialist with the U.S. Department of Agriculture, she worked with Food and Drug Administration engineers on a cooling study. They wanted to identify a sensor to check the effectiveness of cooling equipment in schools. They came up with ketchup!

Later she received a package in the mail — a full Heinz ketchup bottle labeled "USDA School Lunch Cooling Sensor." It's displayed, unopened, beside her office computer.

Ketchup is still a sensitive topic at the USDA, Sneed joked. During the Reagan administration, USDA/FDA proposed that ketchup be reclassified from a condiment to a vegetable to meet school lunch requirements.

Sneed was director of the School of Family and Consumer Studies at Kent State University in Ohio and a professor at Iowa State University, Oregon State University and the University of Tennessee. She is past editor of the *Journal of Child Nutrition & Management*. In 2007 she received the National Science Foundation's International's Lifetime Achievement Award for Food Safety Education and Research.

"I've met so many people and have friends from all over," she said, thankful for the opportunity to dovetail business and travel. "I've built lifelong friendships."

Although her roots are deep in red Oklahoma earth, Sneed knows her loyalties. Out with the orange, on with the purple. "I know who signs my paycheck," she joked, and then added, "I've never lived in a place that had so much loyalty and pride. Graduates talk about how much they love Manhattan and they love K-State."

Wherever she is, when Sneed needs a break she heads back to Oklahoma to a house built on land her grandparents settled in 1891.

There, among the family antiques and a wall of 4-H awards, she eats breakfast by the pond Grandfather Waller dug in the '20s with a team of horses and lined with native rock. Cattle no longer graze nearby but it is a gathering place for deer and wild turkey.

The country place keeps her centered.

"My mother had a great spirit. She had confidence in me and supported me in whatever I did," Sneed said.

And right now what Sneed is doing is reinforcing the College of Human Ecology motto: In a world focused on things, we focus on people.

*"Our research will help provide the foundation for science-based decisions about food safety for children."*

— Director Kevin Roberts

## HMD to lead child food safety research effort

**\$1.6 million USDA grant establishes Center of Excellence for Food Safety Research in Child Nutrition Programs**

By Trevor Davis

The school lunch program today feeds nearly 32 million children in more than 101,000 schools across America.

The National School Lunch Program got its start in 1946 under President Harry S. Truman after so many World War II soldiers were rejected from fighting because of childhood malnutrition. The program also helped farmers sell surplus goods.

Sixty-five years later, nutritious food for healthy children is still the goal — which also means safe food for all children.

"When we look at the epidemiological evidence, schools are some of the safest places to eat," said Jeannie Sneed, head of Kansas State University Department of Hospitality Management and Dietetics. "But the U.S. Department of Agriculture wanted to be proactive. It wanted scientific evidence that it can use to make decisions about issues such as food purchasing, education and other food safety-related issues."

Part of the effort included a national center to focus on the science of food safety in child nutrition programs.





This year an interdisciplinary team from K-State, under the leadership of the Department of Hospitality Management and Dietetics, received a two-year, \$1.6 million grant to fund the Center of Excellence for Food Safety Research in Child Nutrition Programs.

The center, housed in Justin Hall and administered by HMD, will conduct food safety research that impacts programs such as the National School Lunch Program, School Breakfast Program, Summer Food Service, After School Snack Programs and the Child and Adult Care Feeding Programs.

"Preparing and serving safe food to our nation's children should be a priority for all of us involved in the food chain," said Kevin Roberts, assistant professor of hospitality management and dietetics and director of the new center.

Also on the leadership team are Carol Shanklin, dean of the university's Graduate School and professor of hospitality management and dietetics; Junehee Kwon, associate professor of hospitality management and dietetics; and Kevin Sauer, assistant professor of hospitality management and dietetics.

USDA charged the center with providing a "new and holistic research approach to determine how new initiatives, such as farm-to-school purchasing and school gardens, and emerging science affect food safety in Food and Nutrition Service school and child care programs."

Research is related to evaluation of food safety program implementation in schools; effectiveness of cooling methods used in schools; comparison of produce washing techniques; and evaluation of health inspection scores of schools.

Current research highlights at the center are:

- Guidelines are in place to help keep food safe in school meal programs, but no one is sure how well they're working. The Child Nutrition Reauthorization Act of 2004 required schools to implement food safety programs based on Hazard Analysis Critical Control Point, or HACCP, guidelines. The protocols help identify potential food safety hazards. Researchers are interviewing food service directors and visiting schools to determine how these programs are being implemented in an effort to improve their effectiveness and generate priorities for future food safety research.
- Researchers are studying common methods used in schools to cool food in refrigeration and freezer units. Results will help develop best practices for school food service operators.
- School kitchen inspections, required twice annually, ensure schools comply with safety requirements. Researchers are analyzing a sample of school food service health inspection reports to determine scores and common violations. The study will help identify gaps in practices and food safety training among school food service employees.

USDA chose K-State because of its long history of research and education related to food service management, said Kevin Concannon, USDA's undersecretary for Food, Nutrition and Consumer Services.

Food safety issues at Kansas State University touch research and teaching across the campus in five colleges and 13 departments. University food safety research hubs include the Biosecurity Research Institute, Food Science Institute and the National Agriculture Biosecurity Center. The university is home to 50 nationally and internationally recognized faculty in this area.

"This gives us a fertile environment in which to work and collaborate," Sneed said. "The center will also help us develop food safety research as a profession within dietetics and food service management. We are already attracting students interested in this type of research."

USDA lauds the multidisciplinary approach that includes both basic and applied research.

"In a time of increasing public awareness of food safety and globalized nature of today's food supply, the center represents a proactive approach to ensure food safety," Roberts said. "The center gives the department and the university an opportunity to play an even more integral role in protecting food served to our nation's children."

For more information on the center and its work, refer to [cnsafefood.k-state.edu](http://cnsafefood.k-state.edu); [facebook.com/cnsafefood](https://facebook.com/cnsafefood); or [twitter.com/cnsafefood](https://twitter.com/cnsafefood).



## From retirement home dining to food allergies, current research addresses a myriad of issues

### Teaching about food allergies

Junehee Kwon, associate professor, and Kevin Sauer, assistant professor, are making sure more future food service managers and staff understand food allergies. More than 40 percent of people who have a seafood allergy — one of the most common allergies in the United States — have experienced an allergic reaction when eating in a restaurant. With funding from USDA's Higher Education Challenge Grant program, Kwon and Sauer are developing food allergy education materials for educators in hospitality management and dietetics.

### Training employees in food safety

Researchers Kwon and Sauer are developing materials that food service directors can use to train employees on improving produce food safety in school meal programs. In their research, they are observing food handling practices in schools, and they're collecting and analyzing samples of food, food utensils and food preparation surfaces. Funding comes from USDA's food safety initiative program.

### Conserving water in Kansas restaurants

Restaurant kitchens use 25 times the amount of water per square foot than the average commercial industry. This means they use millions of gallons every year to clean kitchens, wash dishes, create ice for drinks and serve diners. By 2050, 85 percent of Kansas counties are going to be under some sort of water stress. Matthew VanSchenk, doctoral student in hospitality management and dietetics, studied the amount of water used by casual dining restaurants in Kansas to help decrease water usage. He found that restaurants use less than a gallon of water for every dollar they make. He created baselines for Kansas restaurant water usage to help develop significant efficiencies and ways to decrease water usage. He received research funds from the college.

### Studying food issues in long-term care facilities

In 2020, about 12 million people will need long-term care services. Chihyung Ok, assistant professor, is working on three studies funded by USDA's Agricultural Experiment Station related to food and dining services in the retirement centers. He will analyze the role of the food and the relationship between residents and employees in the facilities. A second study will examine employees' attitudes toward their jobs. The third will look at college students' knowledge about aging and gauge their interest at working at long-term care facilities.

### Reducing food waste in university dining

One study is setting the foundation to reduce the carbon footprint at Kansas State University dining centers. Kelly Whitehair, assistant director at Van Zile Dining Hall and doctoral graduate in hospitality management and dietetics, researched edible food disposed of by students at a campus dining facility. With the assistance of students enrolled in the environmental issues in hospitality class, more than 11,000 student dining trays at Van Zile Hall were individually evaluated. An average of 2 ounces of food was left on each tray, totaling nearly 2 tons of food thrown out at lunch and dinner alone during the six-week study. General demographics and beliefs toward sustainability were found to have little impact on the student waste behaviors. When posters reminded students about food waste, Whitehair found a 15-percent reduction. This indicates that the use of simple, affordable, printed message campaigns may be a feasible option for food service managers. The Human Ecology Dissertation Research Award helped fund Whitehair's research.

Graduate students Jessica Keller, left, Diana Fan and Amber Grisamore conduct food safety research for the Center of Excellence.





Among the donated items at the Travel and Dining Auction last year were Wildcat toy vehicles.

Focus on HMD



# From auction donations to research grants, alumni move HMD forward

By Trevor Davis

*Philanthropic gifts and support from generous friends and alumni — from faculty research funding to a weekend on the town — help make the K-State Department of Hospitality Management and Dietetics one of the best in the country.*

"Our department and programs would not be where there are today without our alumni," said Deb Canter, professor and a member of the faculty since 1977. "Support from our loyal alumni helps improve the educational experience for our students."

One example is the annual Travel and Dining Auction, the largest student fundraiser in the college that is planned and executed by students. It raises money for scholarships and student travel to professional conferences. Last year's income was more than \$40,000. A record 347 people attended.

The 16th annual auction will be April 13 in the new Manhattan Hilton Garden Inn and Conference Center, 410 S. Third St. It has outgrown the K-State Alumni Center, where it was for several years.

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Students sell cotton candy at Open House to raise money for HMD activities.

#### Alumni (continued)

Attendees bid on items such as airline tickets, wine, meals, vacation packages and hotel accommodations.

"Many of our alumni work in the hospitality industry across the United States and generously donate items for the auction," said Nancy Hansen, the hospitality management dietetics instructor who teaches the course that plans the auction.

"The auction helps me learn how to work better in teams and do things out of my comfort zone," said Jessica Alexander, who earned a department scholarship.

Students plan and host the auction. They ask for donations, market the event, set up the auction, move and track hundreds of items, record ticket sales, and coordinate food and beverage service.

Money raised helps students involved in professional clubs travel to regional and national food and lodging conferences. Student clubs include the Hospitality Management Society, Club Managers Association of America, Professional Convention Meeting Association and the Student Dietetic Association.

"Going to the professional conferences allows students to meet the big players in the industry," Hansen said. "Students build their professional network and have a leg up in starting their careers after they graduate."

Another example of support that fuels the department's success is Mary Ruth Bedford, El Paso, Texas, who established a distinguished faculty award to provide financial assistance to attract and keep outstanding faculty members. Bedford graduated from K-State in 1971 with a master's degree in dietetics and institutional management, and earned a doctorate in adult education in 1975.

She is funding two graduate assistantships, one in dietetics and one in hospitality, for gaining research and teaching experience. The positions will help faculty members focus on their research projects, which can bring outside funding to the university and raise K-State's academic reputation.

"Not all of our alumni can donate large gifts, but many of our friends and alumni give back to the department in other generous ways," Canter said.

"Many businesses that employ graduates or hire student interns also want to give back to us because they love our students so much," Hansen added.

## HMD alumni tapped for top professional honors

### Nona Prescott Golledge

Nona Prescott Golledge, a 1987 K-State graduate in dietetics, has been elected president of the National Association of College and University Food Services. She is director of University of Kansas Dining Services where she spearheaded sustainability initiatives such as trayless service in residential dining, a fresh herb and vegetable garden, biodegradable service ware and use of seasonally local products.

She was named 2010 Food Service Director of the Year by FoodService Director magazine in March. In 2009 she was named a KU Woman of Distinction.

### Lora Gilbert, MS, RD, FADA, SNS

As senior director of food and nutrition services for the Orange County Public Schools in Florida, Lora Gilbert turned around the troubled program — which was \$7 million in the red — and overhauled operations that have allowed the nutrition department to meet its goals of 40 percent food and labor costs.

She has been awarded the 2011 Silver Plate Award in school food service by the International Food Manufacturers Association. The award is considered one of the food service industry's highest recognitions.

Gilbert received her master's degree in 1981 from K-State in human nutrition. She was with Schwan's Food Service from 1991 to 2001, and joined the Orange County Public Schools in 2003.

Gilbert's operation serves nearly 150,000 meals a day with an annual budget of \$69 million. "I think one of the biggest challenges in school food services is that you have a captive market, so it's very easy to forget that you've got to provide customer service. That's really been our emphasis," she told FoodService Director magazine.

"One of the very first things I said was that nothing goes on the menu unless the kids love it," she continued. "We're not the teachers anymore of 'if you get green beans in front of you the 10th time you'll like it.' It just doesn't happen in school."

Reimbursable meals have increased 52 percent under Gilbert's leadership, which means an additional 11.9 million meals during a seven-year period.

She also invited area chefs into school kitchens to work with staff and students to develop new menu items.

### Vickie L. James, RD, LD

The director of Healthy Kids Challenge, one of the nation's leading school-based health initiatives, was named to the third class of the Sunflower Foundation Advocacy Fellowship. Only 15 leaders of nonprofit organizations in Kansas were selected, each noted for leadership and commitment to advocacy on behalf of those they serve.

James, a graduate in hospitality management and dietetics, leads a staff of registered, licensed dietitians who specialize in program assessment and guide user-friendly ideas and resources.

The group has won a national award for developing Viable Solutions for Childhood Obesity. James has received the American Dietetic Association Award of Excellence in Community Dietetics.

The team includes other HMD grads: Diana Floyd, Tammy Simons and Sarah Wamsley.

To donate items to the 2012 Travel and Dining Auction, April 13, contact Nancy Hansen at **785-532-5023** or [nhansen@k-state.edu](mailto:nhansen@k-state.edu). Or refer to [kstatetda.com](http://kstatetda.com)





Dean Virginia Moxley meets with site supervisor Kris Koenig in front of Justin Hall. Below is an architectural rendering of the finished addition.

# Justin Hall expansion to be ready for fall classes

If you passed by Justin Hall today, you know something big is happening. The yard is filled with heavy equipment and men in hard hats, busy drilling, welding, paving and installing the 13,180 additional square feet of space and renovating another 4,770.

It's the first expansion of Justin Hall since it was built more than 50 years ago. Dedicated in 1960, the 100,000-square-foot building carried a \$2.12 million price tag. Everything was top of the line — 28 teaching labs, 23 research labs, a lecture hall that seated 229. Even central air conditioning — a first for the university.

"Justin Hall has aged well," said Dean Virginia Moxley. "But today our academic and research programs have

clearly outgrown the available space. We teach more students than ever. Our mission has grown more complex and more vital. To meet these challenges, we need more classrooms, more research facilities and more technology."

Construction will be complete by the end of this academic year. Students will fill the new state-of-the-art classrooms and capitalize on the new student services center in the fall. "We will continue to evolve, grow and thrive," Moxley said.

The project is funded by friends and alumni of the college. To contribute, contact Jennifer Rettele-Thomas, director of development for the College of Human Ecology at [jenniferr@found.ksu.edu](mailto:jenniferr@found.ksu.edu) or 800-432-1518 or KSU Foundation, 2323 Anderson Ave, Suite 500, Manhattan, KS 66502.



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# Setting the pace

## The College of Human Ecology makes its mark on Kansas, times three

By Rachel Skybetter

*For more than a century, the College of Human Ecology has led and defined the field of understanding people, and as Kansas State University continues to expand, so too does Human Ecology.*

*With a growing Family Studies and Human Services program in Salina and a soon-to-be burgeoning Sensory Analysis Center in Olathe, the college is the first to have a presence on all three K-State campuses — making it a pacemaker for the university.*

### College's presence continues to expand in Salina

When assistant professor Mindy Markham started teaching K-State Salina's family studies and human services major in 2008, she had just one student. Today, there are more than 50 students and two additional full-time faculty.

The family studies and human services major focuses on the processes of human development: from birth to death and all of the major life obstacles in between. The classes for the general option major are

the same as the ones on the Manhattan campus, but the student experience is special to K-State Salina.

"We offer a very different atmosphere than what's available on the Manhattan campus. The largest class we've had has been 35 students, so we're able to have a lot of interaction in our classes," said Markham, a FSHS alumna. "We attract a different type of student. We have a lot of nontraditional students who work in the Salina community, and this program is much more accessible to them."

Markham is joined by assistant professor Roudi Nazarinia-Roy and this past August, assistant professor Kathleen Behan rounded out the team.

"Mindy and Roudi were very effective in expanding the program. To be able to handle that number of students and continue that growth, K-State Salina Dean Dennis Kuhlman agreed to find the resources to recruit the third person, Kathleen," said School of Family Studies and Human Services director and professor Maurice MacDonald. "It was encouraged by President Kirk Schulz, who's very interested in expanding the availability of K-State courses and majors across the state."

The courses are split among the three professors, and range from Early Childhood to Human Development and Aging, as well as ones about family relationships and parenting. Markham said that they will soon be adding additional courses in transitioning to parenting, family violence, and divorce and remarriage.

Beyond the family studies and human services general option, Human Ecology continued to establish its place as a leader among the colleges by adding a personal finance and financial planning option this past fall.

Daniel Botz, assistant professor, brings a wealth of finance and business-related background to the Salina program. MacDonald estimates the program will have 10 to 12 personal finance majors by the end of this academic year, a number that will continue to grow as K-State Salina's financial planning program continues to fulfill a void in Kansas.

"Fort Hays State University and Wichita State have business-related programs but they don't have the capacity to offer the finance program the way that we do," MacDonald said. "There are demands from employers in western Kansas that exceed what we're able to do in the Manhattan area."

K-State Salina's Human Ecology presence continues to evolve as K-State works toward becoming a top-50 public research institution by the year 2025.

"Relative to Vision 2025, we'd like to see more undergraduate research in the future and more opportunities for students to be involved in faculty-led research," Markham said.



Mindy Markham was the first College of Human Ecology faculty member on the Salina campus.



Powercat Financial Counseling, a financial planning service on the Manhattan campus that began in 2009, will soon have a presence at K-State Salina as well. It's a peer program where students studying financial planning or financial services can educate fellow students on budgeting, saving, credit and student loans. Since its inception, PFC has conducted more than 135 workshops with more than 4,600 students and individual counseling sessions with more than 340 students.

"Powercat Financial is a great way for undergraduates to get experience in one-on-one financial counseling and education," MacDonald said.

Additionally, FSHS hopes to have a presence at K-State Olathe in the coming years, merging its online certification program in personal financial planning with courses at the Olathe campus. There's even talk of working with the University of Missouri — putting together more resources to reach more people.

"By cooperating with Salina and in the future with Olathe, we're going to make this kind of education available to more students in the state, so it really stays true to the land-grant mission of accessibility," MacDonald said. "Some individuals don't operate in a realm that lines them up with campuses like Manhattan, but K-State has these other locations that are going to overcome that barrier for people to get the kind of careers and education they're capable of."

## K-State Olathe provides research opportunities with Sensory Analysis Center

Before the K-State Olathe campus was built, the College of Human Ecology was already deeply involved in its origins. The college's Sensory Analysis Center, which tests products and services for consumer use, will be one of the first programs at the Olathe campus — leading the way and opening doors for future Human Ecology research in the Kansas City area.

The Sensory Analysis Center has provided confidential, effective solutions for more than 100 domestic and international companies in a range of industries, including food and beverage, cosmetics, fabrics, packaging, paints, health care products and many more. But with the advent of K-State Olathe, that can now grow to include other industries, such as pharmaceuticals and pets.

"Right now, we can't do tests with pets on the Manhattan campus, but the new facilities on Olathe's campus will have special rooms for doing safe testing on animals — like food and shampoos," said Edgar Chambers IV, a university distinguished professor of sensory analysis and consumer behavior and director of the center. "In the past, pet product companies weren't our primary target, but they will become a major target of the Olathe Sensory Analysis Center."

K-State Olathe, which opened in April 2011, will solidify the university's place as a national leader in animal health and food safety/security, Chambers said. Because the College of Human Ecology is dedicated to helping people, the center was a natural fit for Olathe.

"The role of K-State Olathe is food and animal health. And what is Human Ecology involved in? Food safety and food security," Chambers said. "The Sensory Analysis Center was of interest because the administration knew that a lot of the work we do is with companies, and K-State Olathe's target is not only the people of Kansas City but also to help industry in the area. We were a logical partner."

The Sensory Analysis Center is in the new International Animal Health and Food Safety Institute. The 108,000-square-foot, state-of-the-art facility is the first building on the 38-acre K-State Olathe campus, which is part of the Kansas Bioscience Park. The center has two labs for testing products on people and two labs for testing products with cats and dogs in the institute.

"Dr. Chambers was able to work in the very early stages of the planning process for the institute to ensure it had all of the functionality needed to support sensory and consumer research panel activities," said Dan Richardson, CEO of K-State Olathe. "The result is a section of the new International Animal Health and Food Safety Institute devoted entirely to sensory and consumer science."

Marianne Swaney-Stueve, research assistant professor in Human Nutrition, manages the Olathe program. She has a Ph.D. from the University of Missouri and was a senior consultant with Insights Now, a contract supplier of sensory, marketing research, and statistical services. She will oversee the Sensory Analysis Center, instruct courses and coordinate distance-learning opportunities.

Many people and companies in the Kansas City area, including College of Human Ecology alumni, have expressed interest in workshops and advanced degree programs that the Olathe campus will offer.

Chambers is eager to watch the Sensory Analysis Center and the college's presence grow in Olathe and internationally. Partnerships with Kansas City-area companies are being established, and contracts have been signed for many projects.

"Kansas City is huge and much more cosmopolitan than Manhattan," Chambers said. "There's a greater variety of products and services there, and we need that perspective because we don't just develop products for people in small Midwestern cities like Manhattan."

An additional testing facility is in Bangkok, Thailand, and moves are being made to secure a location in Spain.

"We're always leading the way," Chambers said. "We're not only looking locally in Manhattan, we're looking statewide and at the very broad picture because if we're going to export our products to Europe and Asia, we need the facilities to test those products."





*"We live in a global society and need to prepare our youth to live in it."*

— Janice Hamilton

# Janice Hamilton: The pioneer in purple

## Bringing her passion for education and global exploration back to Human Ecology

By Andrew Zender

Long before she ever set foot in this world, Janice Hamilton was destined to explore it. Her father's family traveled from St. Louis, Mo., to Colorado by wagon train. Her mother's family came to New Orleans, La., from Alsace-Lorraine, France, in the middle of winter, and ended up settling in Wyoming, the state Hamilton calls home. Her great-grandmother was the second woman in the United States to ever cast a vote — at a time when Wyoming was not yet a state but was the first territory to grant women the right to vote — and after her grandfather passed away, her grandmother farmed the family's 160 acres.

Judging from her heritage, a strong work ethic, restless spirit, pursuit of unfamiliar worlds and desire to break new ground is simply wired into Hamilton's DNA.

Hamilton is president of CarrotNew York, formerly JMH Education, an education marketing agency that enables corporations, government agencies and nonprofits to reach their audiences across the world with positive messages about health, nutrition, the environment, financial literacy and well-being.

While she lives in New York, it was in Wilson, Kan., where her career began, teaching for two years following her graduation

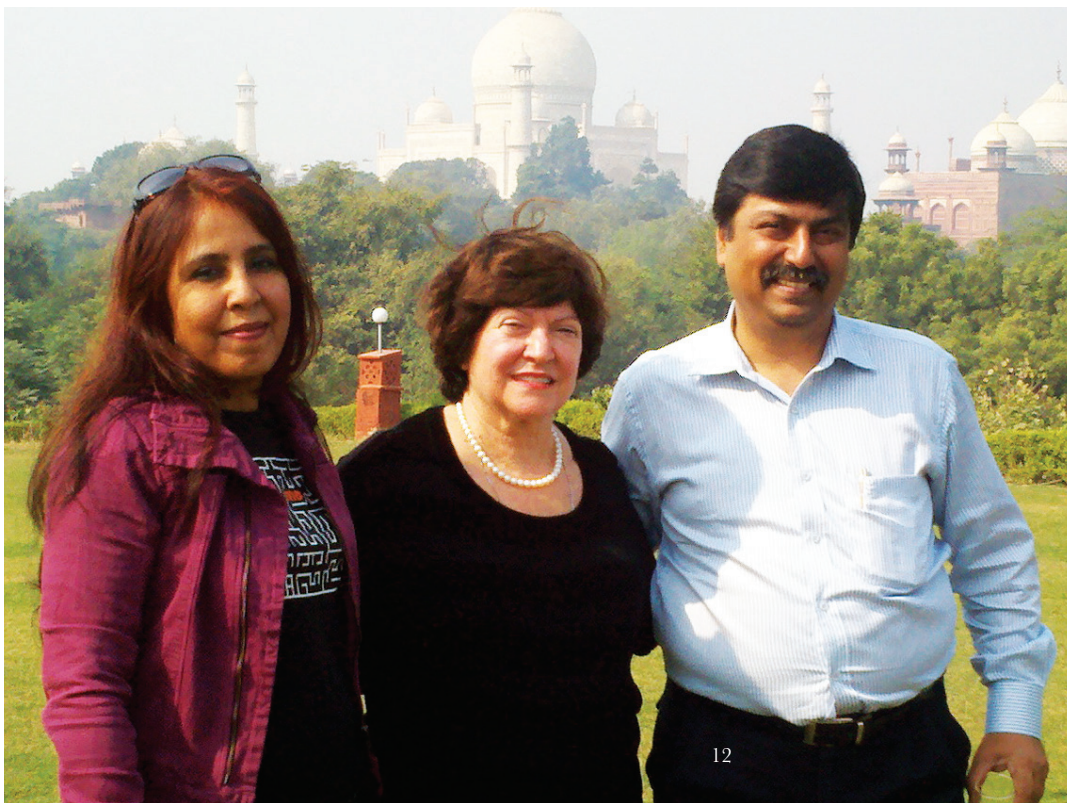
from Marymount College. She earned her master's in textiles and clothing from K-State and a Master of Business Administration from Pace University in New York. She spent a few years developing and promoting education programs for a textile company, traveling to schools throughout 17 states in the Midwest. She loved what she was doing, but knew there was something more for her.

"I loved teaching and I loved education, but I wanted to have an experience beyond the classroom," Hamilton said. "I saw the effect that teachers can have in a classroom, but I was more interested in how I could take it beyond that environment and across the globe in nontraditional ways."

It was then that JMH Education was born. Fast-forward to present day, the company, now CarrotNew York, has designed education-based initiatives in 30 languages and 80 countries, reaching 50 million children, K-3 students and their families annually. The company's client list is as diverse as the communities in which it introduces positive, life-changing messages, ranging from corporate clientele such as Colgate-Palmolive to The Ad Council, the National Institute of Alcohol Abuse and Alcoholism, the Food and Drug Administration and the U.S. Department of Agriculture.

According to Hamilton — a newly minted graduate of Harvard Business School — CarrotNew York has always strived to take complicated messages and communicate them in ways that are understandable to every audience they reach, whether they're in China, Argentina, South Africa or anywhere in between. The company's focus is on creating prevention messages that inspire a shift toward healthy behaviors and are customized for the communities they're reaching — a cornerstone of the human ecological approach to education.

"We live in a global society and need to prepare our youth to live in it," Hamilton said. "They need to better understand different cultures and the only way that can happen is through immersion experiences."



Janice Hamilton, center, stops in India to visit Disha and Naresh Raisinghani.



The desire to build greater global awareness spurred her to make a deferred gift to K-State, the Janice Hamilton International Travel Fund in Human Ecology, to provide students in the college with opportunities to have life-changing experiences abroad. The first international trip supported by her fund is planned for spring 2013 when students and faculty from the conflict resolution program, led by Terrie McCants, will travel to South Africa.

"When I learned that K-State and the college are planning to expand and enhance international offerings for all of its students, I knew that I wanted to help support it," Hamilton said. "I love the fact that we're making an effort to ensure all students have international experiences. Time spent immersed in other cultures will open their eyes and shatter their preconceived notions of the world."

The story of Hamilton's leap from the Little Apple to the Big Apple — or from Wyoming to the world — is peppered with fascinating anecdotes of the people and places she's discovered along the way, and demonstrates that she carries forward the legacy of the generations of explorers in her family.

"I prefer to look at this as 'giving forward' rather than 'giving back,'" Hamilton said. "K-State made a difference in my life, and I think young people really want to make a difference in our world. I want to make sure that continues through the generations."



## Students travel the world to study culture, conflict, cuisine

Students experience other countries and cultures in several ways: faculty-led study, individual study on campuses around the world and internships. The number of Human Ecology students participating is on the rise, said Shawna Jordan, assistant dean for student support. She reports that since 2002, 364 students have participated in an international experience.

Here are summaries of recent faculty-led studies abroad:

- Bronwyn Fees, associate professor of early childhood education, and Marilyn Kaff, associate professor of special education, led a three-credit study tour to South China in January. Seven graduate and undergraduate students met in the classroom last fall to study Chinese protocol, cuisine and language before the two-week trip. In China they met with early childhood students at South China Normal University; visited the Qiya Kindergarten in Zhuhai, which is known for its art program; visited Beijing Normal University Zhuhai campus; and observed other early childhood education programs directed by Chinese faculty who visited the School of Family Studies and Human Services program in October 2010. A highlight of this trip was a visit to a school for children with special needs, Fees said. The Chinese have expressed interest in the American model of



In Thailand, students met in rural and urban areas.



Historic buildings, inside and out, were the focus for ATID students in England.





integrating special needs children into the classroom. Students were required to keep a journal and to make presentations to other groups and classes.

- Peggy Honey and 32 interior design students traveled to England to see English architectural history — Stonehenge, gothic revival and more — firsthand. Honey teaches History of Architecture and Interior Design. They stayed in London for 10 days and York for seven days, with day trips to places like Bath, Salisbury, Cambridge and Edinburgh. The group took guided tours at more than 15 architecturally significant sites such as Chatsworth, King's College Chapel and Inigo Jones' Banqueting Hall. The students produced sketching and photographic portfolios of their visits.
- Junehee Kwon, associate professor of hospitality management and dietetics, and four students headed to Korea where they took a walking dinner tour of Seoul, made bulgogi and radish soup in a Korean culinary workshop, visited the 1,500-year-old city of Gyeongju, toured a tallgrass conservatory and had a green tea experience where they picked fresh green tea leaves and processed them. They stayed at a Buddhist temple, eating, meditating and exercising with the monks. A favorite visit was to the major university hospital where Eastern and Western medicines are practiced under one roof. Students heard a lecture on herbal medical therapy.
- Terrie McCants, program coordinator for the certificates in conflict resolution and co-coordinator for the conflict analysis and trauma studies minor in the School of Family Studies and Human Services, led Peace and Conflict in Northern Ireland, a study in international

conflict and trauma, with 15 students. The purpose was to examine the historical, political and religious roots of Northern Ireland's conflicts and the prospects for continued and sustainable peace. In predeparture sessions, they learned about the history of the conflict and about current background from Colin Noble, a Manhattan resident from Belfast. Highlights included meeting with mediators in Derry who do a lot of cross-community work, checking out murals on both sides of the divide, conversation with a former IRA paramilitary member and a former UVF paramilitary member, meeting with Nobel Peace laureate John Hume and other officials, and trips to Corrymeela Reconciliation Center and WAVE Trauma Center.

- Edgar Chambers and Delores Chambers, directors of the Sensory Analysis Center, along with nine graduate students and three other faculty members, participated in a USDA-sponsored study tour to Thailand in November. The goal was to understand Thai markets and culture to better test U.S. food products in Thailand. The students then developed a website to provide U.S. manufacturers with information on issues they need to consider for testing products in an Asian country like Thailand. The participants visited food markets, attended lectures by experts on Thai culture and eating behavior, and examined differences in food products from various geographic areas of Thailand.



*"I just want to be the way I was."  
"I just want my husband back."*

# Healing soldiers and their families

## New Flint Hills program uses community-based holistic model

By Jane P. Marshall



Sheri Hall



Capt. Joshua Mantz  
and Victoria Bruner

Their stories were the stuff of movies: comrades dying in their arms, buddies with missing limbs, best friends whose faces were no longer there.

Their wives' stories evoke more despairing drama: gazing into the vacant eyes, living with the fear of suicide, coping with anger and rage that emerges volcano-like and unexplained.

"I just want to be the way I was," the soldiers say.

Clinician Victoria Bruner, who works with hundreds of combat weary and stressed soldiers at Walter Reed National Military Medical Center, bluntly tells them, "That will never happen."

"I just want my husband back," their wives say.

On that subject she is more positive.

Bruner can't heal the invisible wounds of every combat soldier. She can't touch the lives of every veteran couple facing post-traumatic stress and other post-combat problems. But the Institute for the Health and Security of Military Families in the School of Family Studies and Human Services is collaborating with Walter Reed and the 2-year-old National Veterans Wellness and Healing Center in Angel Fire, N.M., to bring a healing program to the Kansas Flint Hills.

"This is an increasingly critical public health and public service need across the nation," said Briana Nelson Goff, professor, institute director and a driving force behind the Flint Hills program.

The story of each of those soldiers — 42 percent of them deployed more than twice — resonates in the stories of their spouses, children, parents, family members, friends and communities. That's why the center uses a community-based holistic, integrative model for their couples retreat developed at the national center in Angel Fire.

The first Kansas retreat was at Rock Springs 4-H Center near Junction City. Eight veterans of Iraq or Afghanistan wars and their spouses participated.

Goff explained that the holistic nature of the retreat can involve Native American ceremonies, acupuncture, yoga, relaxation techniques and a variety of therapies such as massage, equine, traditional group, couples, drama and financial. "Couples pick the ones that fit them best," she said.

Five defining principles make this program more effective than any he has seen, said Capt. Joshua Mantz, company commander in the Fort Riley Warrior Transition Battalion. He, Maj. Jeffery Hall and Sheri Hall have helped lead national efforts to break down the stigma associated with getting treatment for post-traumatic stress and traumatic brain injury. The three, Bruner and Howe joined Goff at Rock Springs.

The principles are:

- Intergenerational combat veteran interaction. Older veterans who learned to manage and control the symptoms of post-traumatic stress can pass lessons to younger veterans. Conversely, older veterans find a new purpose by assisting the young generation.
- Focus on veteran and spouse as a single unit. Stresses placed upon military spouses, both during a deployment and in dealing with the effects of PTSD, can itself be traumatic.
- Heavy community and state involvement. "Communities must take ownership and pride in the program," Goff said.
- The "Soldiers Saving Soldiers" concept. "An important part in any veteran's road to recovery is the support and interaction with those who have the shared experience of combat," Goff explained.
- Preparation and follow-up care. The Flint Hills retreats provide each couple with a follow-up care team who will provide support before, during and after the retreat. Providing follow-up services for the first retreat are Goff, associate professor Elaine Johannes, two master's degree students and four undergraduate students from family studies and human services.

Recently Goff received the Stowe Faculty Development grant which she will use to further her collaboration with the Deployment Health Clinical Center at Walter Reed National Military Medical Center in Maryland and the national center in Angel Fire.

The institute has scheduled six Flint Hills retreats this fall. Cost of the preliminary retreat in Kansas was provided through donors and alumni of the College of Human Ecology through the On Our Behalf Fund.

Find more information on the institute at K-State at [militaryfamilies.ksu.edu/programs/outreach/flint-hills-veterans-wellness-retreat](http://militaryfamilies.ksu.edu/programs/outreach/flint-hills-veterans-wellness-retreat)

*"What keeps me motivated is not the food itself but all the bonds and memories the food represents."*

— Michael Chiarello, chef and vintner



# K-State sesquicentennial food history and recipe book

Teatime to Tailgates: 150 Years at the K-State Table

To celebrate K-State's sesquicentennial, the College of Human Ecology will publish "Teatime to Tailgates: 150 Years at the K-State Table," a book about the university's rich food heritage featuring stories and recipes from 1863 to 2013.

Although it is a college project, the book will encompass the entire university, from Call Hall's ice cream parlor to Van Zile's dining room, from Practical Cookery's recipe for Floating Islands to the K-State Student Union's Crown Rolls.

"The most important part will be the people — faculty, staff and students who have collected food memories and built our food legacy," said Jane P. Marshall who is researching and writing the book. Marshall, a food journalist and culinary historian, teaches food writing in the Department of Hospitality Management and Dietetics and is communications coordinator for the College of Human Ecology.

Some of the first students 150 years ago learned the science of agriculture and of cookery. They learned, in other words, to grow better wheat and bake better bread as they strengthened their families and their communities.

The tradition continues. Academic programs flourish around what goes on tables around the world. Campus society celebrates, meets and romances with food. Food

is a part of sports events, of finals week, of Open House weekends, of friendships new and old, of the "freshman 15," of graduation revelries.

What is a special — or unusual and interesting — food memory you have connected with K-State? Do you have a story your mother or father, aunt or grandfather told you about their college days?

Send your food stories — and a recipe that goes with it if possible — to Jane P. Marshall, 110 Justin Hall, KSU, Manhattan, KS 66506 or by email to [jpm2@k-state.edu](mailto:jpm2@k-state.edu). Include your name and telephone number, please, so she can contact you if she has questions. Add approximate dates of your story.



Tea is served in the basement of Anderson Hall more than 100 years ago.



# Earl and Molly McVicker open doors with two leadership scholarships

By Andrew Zender

What does it mean to pay it forward? It's a phrase heard frequently in our world, particularly in the world of nonprofits, community organizations and higher education. To Earl and Molly McVicker, it's generating the same opportunities that helped them succeed as students.

The McVickers attribute much of their success to the university where they first met as freshmen, began dating and married prior to their senior years. They both graduated in 1971 — Molly from the College of Human Ecology and Earl from the College of Agriculture — and it was their time at K-State that they believe prepared them well for their lives and careers, which have taken them from Kansas to Colorado and back. The McVickers live in Hutchinson, Kan., where Earl is president, CEO and chairman of Central Bank and Trust Co.

"We've followed Earl's career opportunities in banking, which has a great foundation in K-State," Molly said. "The skills and flexibility I learned at K-State — from my studies to working several jobs to pay for my college expenses — allowed me to find positions in education, health services and fundraising, and develop the ability to balance work and family demands."

In 2011, the McVickers established two four-year scholarships: the Molly and Earl McVicker Leadership Scholarship in the College of Human Ecology and the Earl and Molly McVicker Leadership Scholarship in the College of Business Administration. The first two scholarships — \$5,000 each — were given in fall 2011 to Katie Benson, McPherson, and Carter Olson, Wamego, both of whom the McVickers had an opportunity to meet.

"They were energetic, talented and focused young people," Molly said. "We were so happy to meet them and look forward to getting to know them more as they continue their years at K-State."

With scholarships as one of the top priorities for K-State — and realizing that financial aid is an important factor in students' decision making regarding college choice — the McVickers feel that establishing the scholarships is a great way to help K-State attract the best and brightest students to its campuses.



Katie Benson and Carter Olson receive McVicker Leadership scholarships.

"It's our hope that these scholarships will assist future students when selecting their schools," Earl said. "We want to create opportunities for the top students to come to K-State and succeed here."

"I know how hard it is to make ends meet — to succeed as a student and work to pay for tuition," Molly said. "I was fortunate to receive a competitive scholarship when I was an undergrad student at K-State, and this is a natural way to provide the same type of support that I received."

## Katie Benson, McPherson, Kan.

Freshman, communication sciences and disorders

"This scholarship has helped me and my family so much. My brother also attends K-State and if it weren't for this scholarship, it would have been very difficult for my family to put us both through college paying full tuition. It's very inspiring and motivating knowing someone is investing in your education. I'm honored to be one of the first recipients of this scholarship and I will always be grateful to the McVickers for believing in my future."

## Carter Olson, Wamego, Kan.

Freshman, business

"I feel really fortunate that I was chosen to receive this scholarship, which has been huge to me. It's allowed me to focus on school, my internship and building skills for my future job, rather than taking on a bigger job to pay for school. It's great having the support of people like the McVickers, who are genuinely interested in helping me during my college experience. People like them change the lives of college students across the country."

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# Constant links

## Veteran staffers are connectors, reconnectors in fast-paced world and ever changing departments

by Jane Marshall

*Between them, Janet Finney, Connie Fechter and Gina Jackson have spent nearly 90 years greasing the wheels in the College of Human Ecology.*

*Their roles in Human Nutrition, Family Studies and Human Services, and Apparel, Textiles and Interior Design, respectively, have been a mix of hard work and caring. The three administrative assistants share common backgrounds — each was*

*raised on a farm. They share common affection for their jobs. And they share longevity.*

*Department heads, faculty and students may come and go, but these three have been constants for more than a quarter century, their faces and voices familiar to former students and faculty, their minds an important part of the college's institutional memory.*

### Janet Finney

Last spring, Finney left her post as senior administrative specialist in the Department of Human Nutrition and flew to Mexico. In Querétaro, she visited “my four adopted grandchildren,” ages 13, 10, 7 and 4. Their mother, JoEllen Deters Campos, and Finney have been friends since the former was a student in human nutrition. Deters graduated in 1995.

Such connections are commonplace with Finney, who has been with Human Nutrition for 32 years.

After more than three decades, two department heads and four interim department heads, Finney still looks forward to her days in Justin 212. “There is a lot of variety,” she said, stopping to answer a student’s question about a fax. He just received word that he got into medical school and wanted to fax the letter to his parents.

The most fun is the annual Institute of Food Technology meeting where she works in a booth shared by the Division of Continuing Education and the Food Science Institute. She’s been to New Orleans, Orlando, Chicago and Anaheim, and at every turn she sees K-State alumni.

The job has serious moments (such as mountains of filing) and special memories. She recalls how Jane Bowers, who was department head from 1974 to 1997, celebrated every award with Call Hall ice cream and every Kansas Day by handing out sunflower stickers.



In summer, Finney gardens and fishes with her husband Leonard. Both their sons are K-State graduates. During winter she quilts, channeling the spirit of her mother, she says.

For the Kansas sesquicentennial, she constructed a quilt called “My Kansas Roots.” She transferred photos of favorite spots onto the



quilt face. One photo depicts a red rock by her childhood home near Onaga. Another shows her church, and another pictures Justin Hall.

## Connie Fechter

Fechter has a pool in her backyard, dozens of quarts of canned vegetables in her basement and a lasting love of her job.

In 1985 she went to work for the Department of Family and Child Development, now the School of Family Studies and Human Services. She laughs about her first couple of years there.

"When I started here, the department had just purchased its first computer — a word processor. We had to pad the walls because the printer made so much noise," the administrative specialist remembered. Professors wrote out their work in longhand and gave it to a typist. The person hired to operate the computer was in charge



of big projects: books, chapters, manuscripts. Fechter did the smaller jobs — letters, exams, syllabi — using an IBM Selectric typewriter, making copy files with carbon paper on onion skin.

"One time Dr. (Betsy) Bergen gave me an exam to type for her human sexuality class. I was shocked. I didn't know half the words I was typing and I'd had two kids!" said Fechter, who is celebrating her 39th wedding anniversary this year.

Fechter commutes to work from Belvue, not far from where she grew up on a farm. She was a stay-at-home mom until her two children were in school. She plays the piano and attends many K-State basketball, football and baseball games.

During summers, her seven grandchildren — ages 21 through 10 — swarm to grandma's house, drawn by Fechter's cooking and swimming pool.

"They always want to take home jars of dill pickles and tomato juice," Fechter said. She has plenty. This summer she and her husband, Harold, grew and canned 122 quarts of tomato juice, 50 quarts of tomatoes, 55 quarts of potatoes and dill pickles and salsa. "We really only have to go to the store to buy milk, bread, cheese and paper products," she said.

Fechter keeps up with former students through Facebook. About five years ago, Bill Meredith, who was department head then, encouraged her to sign up. "A lot of alumni have found me through Facebook, even graduates from 15 or 20 years ago," she said.

She gets attached to graduate students. The hardest part of the job is saying goodbye when they graduate, she said. But it's also the most

fun part of the job to know they're moving on to do what all of their hard work has trained them to do.

"Long after I've retired," she said, "I will have forgotten about the day-to-day work. But I'll always remember all the wonderful people and how supportive they have been, how respectful. They all make me feel like I've accomplished something, like I've helped them accomplish things."

## Gina Jackson

Jackson grew up on a dairy farm near Alta Vista. That work ethic and farmer flexibility has, she believes, served her well in the job as administrative specialist in the diverse and busy department where she has spent 29 of her 32 years at K-State.

She sees herself as a hub — a connection and a reconnection — for the Apparel, Textiles and Interior Design Department.

She forwards information to retired faculty, recalls what happened at a department event 20 years ago, tracks down alumni, helps students secure references.

The best part of her job, Jackson said, is interacting with people and getting to know them. "I like helping people," she said. "It is a good feeling knowing you can make their day a little better."

She especially likes learning from the international students. "I enjoy watching them as they experience new things, everyday things that we take for granted like the first snowfall of the season," she said.

The most remarkable change in her nearly three decades with the department is with technology, Jackson said. Students today are very tech savvy, she added.

Facebook, she said, has made it quicker and easier to stay in touch with alumni, former students and faculty. "It is always good to hear from alumni and to catch up with where their jobs have taken them over the years and how their families have grown. It is fun to watch the incoming freshmen change over four years."

"Through all the changes over 29 years, the one thing that lasts is the relationships we make," she said.



Weekends find Jackson outdoors "after being at the desk all week." Her parents raise cattle on the place where she grew up 25 miles south of Manhattan.

She and her husband, Dean, have been married for 27 years and have a son and a daughter. She was a 4-H leader for nine years. "Our family still volunteers for community and 4-H activities," she said.

# Legacy of Excellence Society

The Legacy of Excellence Honorary Society was established in 2001 to recognize donors who contribute \$100 or more annually to the College of Human Ecology in annual gift club memberships. Donors renew their memberships each year by making an investment at one of five levels: Directors (\$2,500+), Leaders (\$1,000 to \$2,499), Partners (\$500 to \$999), Colleagues (\$250 to \$499) and Associates (\$100 to \$249). This list includes gifts of \$100 or more for the fiscal year July 1, 2010 to June 30, 2011. All benefactors are honored each fall during the Celebration of Excellence event. All private gifts to the college ensure that our legacy of outstanding accomplishment and leadership will continue.

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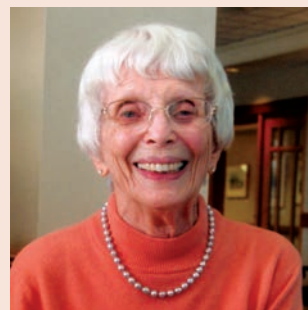
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## Ruth Wells

### Distinguished Service Award

Ruth Wells earned a Master of Science degree in foods and nutrition from Kansas State University in 1948. Her career has taken her from the classroom to the K-State campus where she was an extension nutrition specialist.

She graduated in 1943

with a bachelor's degree in vocational home economics from Central Missouri University in Warrensburg, Mo. Following graduation, she joined the U.S. Marine Corps Women's Reserve and served during World War II. After receiving her master's degree from K-State, she studied at Columbia University in New York, University of Wisconsin and University of Arizona.

She taught vocational high school home economics in Missouri. In 1952 she joined the extension service as a home economist in Neosho and Jefferson counties. She was a district agent, then a nutrition specialist at K-State where she helped start the Expanded Food and Nutrition Education Program in Kansas. She retired in 1980.

Wells is a life member of Epsilon Sigma Phi, a professional organization for extension, and the Kansas and American Home Economics Association. She travels extensively, most recently in Peru. She volunteers with Homecare and Hospice in Manhattan.

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## Sara Kadolph

### Distinguished Research Award

Sara Kadolph, who received a Master of Science in clothing and textiles from K-State in 1973, spent more than 35 years in teaching, research and leadership. She recently retired after a 30-year career at Iowa State University. She was

named the Donna Danielson Professor of Textiles and Clothing in 2009 and is a fellow of the International Textiles and Apparel Association.

She is the author of several textbooks that focus on textiles and quality assurance in the textiles and apparel industry. *Textiles*, now in its 11th edition, is used at more than 200 universities in the U.S. and internationally, and has been translated into Korean. *Quality Assurance for Textiles and Apparel* is now in its second edition. *Textiles: Basics* will be published later this year.

Kadolph received a Ph.D. from the University of Minnesota in textiles and clothing.

Her early research focused on clothing safety and product performance. Later she became interested in sustainability issues and developed a passion for natural dye research. Her main focus as a university faculty member was on teaching. She received the USDA Food and Agriculture Sciences Excellence in Teaching Award for the North Central Region in 2002, and the Bobbin Educator of the Year Award from International Textiles and Apparel Association in 2000. Her research has been published in several journals related to college teaching, textile science, consumer education and research.

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## Courtney Lair

### Young Professional Award

Courtney Lair, 2006 graduate in apparel and textiles and associate buyer for Bloomingdale's, is a third-generation K-State graduate. For Bloomingdale's,

she buys women's ready-to-wear brands, including Calvin Klein, DKNY and Michael Kors, and she has full buying responsibility for Lauren by Ralph Lauren.

Lair helps K-State students and young graduates with career guidance. She is a member of the New York Junior League and the Tri Delta New York Alumni Chapter. For Sponsors for Educational Opportunity, she has helped six high school seniors from underprivileged inner-city schools receive scholarships and admission to competitive colleges. She also mentors fifth-grade students through Bloomingdale's Mentor America program.

In New York she has worked as an assistant merchandise manager for Saks Fifth Avenue's online business, responsible for product placement, editorial assortments and the execution of online promotions; merchant assistant in women's shoes at Bloomingdales.com; and assistant buyer at Bloomingdales.com, where she was a member of the Best Merchant Team for both fall 2009 and spring 2010.

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Aaron and Lori Nickell  
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## Jet Tila

### *Friend of the College Award*

Jet Tila, executive chef with Wazuzu Encore/Wynn in Las Vegas, is a nationally known chef specializing in Asian cuisine. Although he has no ties to Kansas, he has used his time and talents to help K-State's Dining Services and the Department of Hospitality Management and Dietetics create and execute the Culinary Enhancement Workshop series for students, alumni and food service professionals. Tila helped recruit high-profile chefs to present the workshop for a nominal professional fee in four of the last seven years.

The chef, a Los Angeles native, learned the ancient traditions of classical Asian cuisine in family restaurants. He is a frequent guest on NPR's "Good Food with Evan Kleiman" and has appeared on such food shows as "The Best Of," "Food Finds," "Anthony Bourdain: No Reservations" and "Smart Solutions." Recently he was on "Iron Chef America." In 2009, Tila unveiled Wazuzu, a Pan-Asian restaurant at the Encore resort in Las Vegas. He has a signature line of Asian dishes in Schwan's Home Delivery Service catalog.

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## K-State Intercollegiate Athletics, Sports Medicine Department

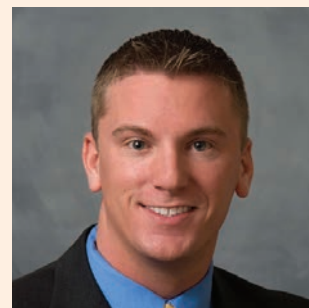
### *2011 Human Ecology Partner Award*

The long-running partnership between the Department of Intercollegiate Athletics and the athletic training education program in the Department of Human Nutrition is an example of athletics and academics working together for a common goal: education of our students. The relationship, nourished under the leadership of John Currie, director of athletics, has opened many doors for fundraising, internship opportunities and work experience for the undergraduate athletic training degree program.

Sports medicine's athletic trainers provide supervision for students during their clinical experiences as well as classroom instruction. By using their facilities and trainers, students gain real-world experience at a first-rate athletic program in the U.S., and athletics benefits from additional assistance with injured athletes and in prevention of injuries.

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## Marc C. Shaffer

### *Entrepreneur Award*

Marc C. Shaffer, a 2005 graduate in personal financial planning with a minor in business and economics, is principal at Searcy Financial Services in Olathe.

A certified financial planner professional and an accredited investment fiduciary designee, he joined Searcy Financial Services in 2006. He is also an enrolled agent (a federally-authorized tax practitioner) and a member of the National Association of Enrolled Agents, Investment Management Consultants Association.

Shaffer serves as the career chair of the Kansas City chapter of the Financial Planning Association and was chosen by KC Magazine as a member of the 2010 class of "Rising Stars," individuals under 40 years of age making a difference in their community and business. Philanthropic endeavors include Jazz in the Woods festival at Corporate Woods, the Kansas City K-State Alumni Planning Committee and the MS150 Bike Ride that raised money for multiple sclerosis research.



# Land Grant Legacy Society

*The Land Grant Legacy Society represents the past, present and future of Kansas State University. The society, which is part of the KSU Foundation Presidents Club, honors alumni and friends who have chosen to support the university by including K-State in their estate plans. By remembering the College of Human Ecology in their estate plans or deferred gift arrangements, these alumni can ensure future opportunities for students and faculty of tomorrow (as of July 2011).*

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*Every effort has been made to ensure the accuracy of our donor list. However, if an error has been made, please accept our apologies. To report a change, contact Jennifer Rettele-Thomas, director of development, at 785-532-7592 or [jenniferr@found.ksu.edu](mailto:jenniferr@found.ksu.edu)*

*\*Deceased*



## Janet Helm

### *Public Advocacy Award*

Janet Helm, executive vice president with Weber Shandwick in Chicago, received a bachelor's degree in human ecology and mass communication in 1979 and a Master of Science in institutional management in 1984. The registered dietitian

has combined degrees in journalism and dietetics to create a career as a nutrition communicator.

She is the chief food and nutrition strategist in North America for Weber Shandwick, a global public relations firm providing strategic counsel to a variety of food and beverage clients, including the award-winning Got Milk? milk mustache campaign.

Helm is the author of the popular blog Nutrition Unplugged and the founder of Nutrition Blog Network, a site that features blogs written by registered dietitians. She is a regular contributor to the Chicago Tribune and Cooking Light magazine, and is currently writing a book with Cooking Light titled "The Food Lover's Healthy Habits Cookbook," which will be published in April 2012.

A former media spokesperson for the American Dietetic Association, she has appeared on "Today," "Good Morning America" and CNN. For three years, she helped lead media training sessions for registered dietitians at the American Dietetic Association Food and Nutrition Conference and Expo.

## How you can help

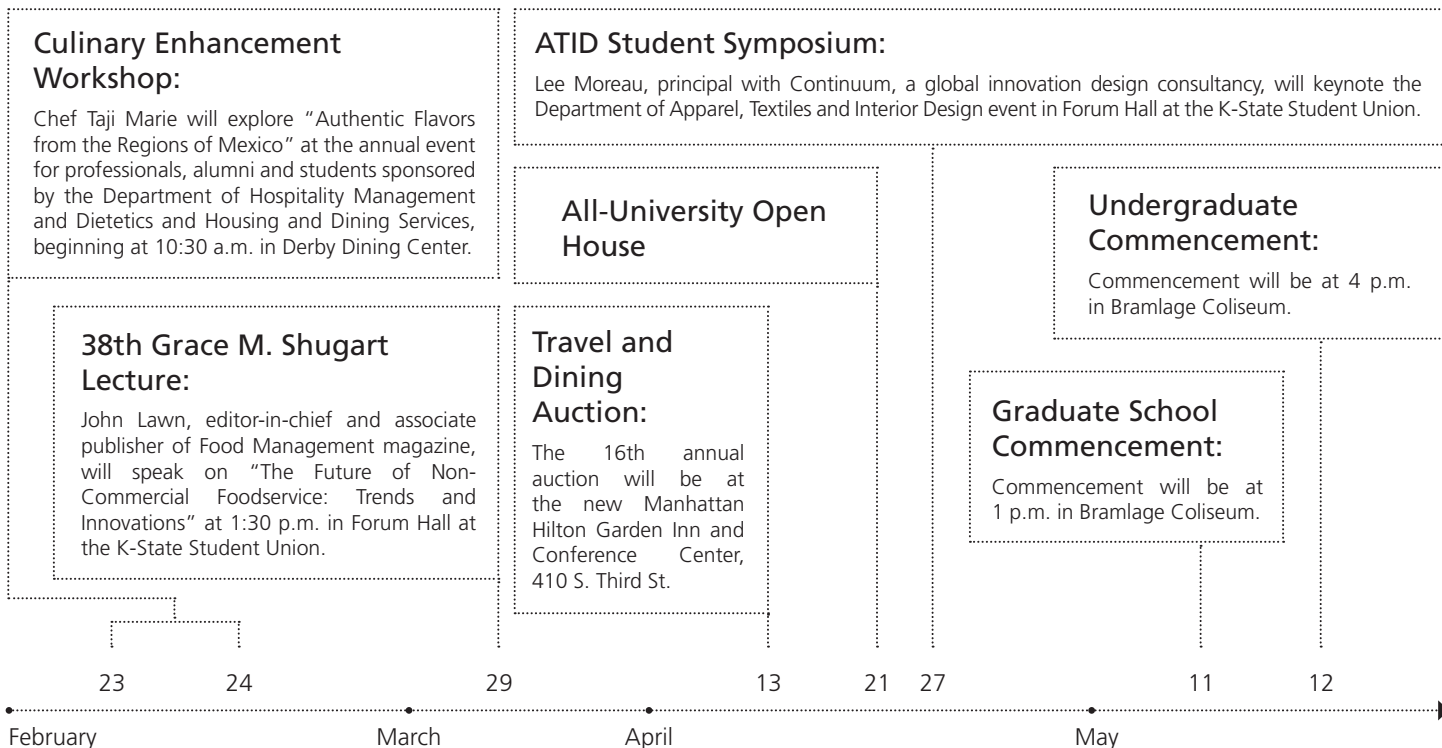
**Focusing on people. Focusing on Human Ecology. Engaging students, the world and you.**

Want to make a difference in the lives of Human Ecology students? Be an active part of our motto — "In a world focused on things, we focus on people"? Explore ways to give to the college? Contact Jennifer Rettele-Thomas, director of development for the college, at the Kansas State University Foundation, 2323 Anderson Ave., Suite 500, Manhattan, KS 66502, or [jenniferr@found.ksu.edu](mailto:jenniferr@found.ksu.edu) or 800-432-1578.

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## Spring 2012 calendar



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To keep up on the news from the College of Human Ecology, check out [he.k-state.edu](http://he.k-state.edu)

