



The Bailey Dailey

College of Agriculture and Natural Resources

November, 2002

'Tis the Season: Let's Show Our Bailey Pride at Upcoming November Events

by Marquita Chamblee, Director, Bailey Scholars Program

November is going to be an exciting month for the College of Ag and Natural Resources (CANR), and an opportunity for Bailey to show our support of and pride in our Community. I encourage Bailey faculty and students to participate in key upcoming events in Bailey and in our College.

Senior Learning Journey Night, is an opportunity for three of our graduating scholars to share their learning journeys in, through, and with Bailey. It will be held on Thursday, Nov 14th from 7:00-8:30 pm. Each semester we set aside a special time for these scholars to share with the community reflections of their Bailey experiences and their undergraduate careers. These culminating reflections have taken many interesting, unique, and creative forms over the years, and are as individual as the scholars themselves. I sincerely hope each member of the community can take the time to come support these terrific students—Drew Burmeister, Lauren Carroll, and Melissa Walden.

Autumnfest is one of the showcase events for the CANR. This annual gathering draws hundreds of alumni, students, faculty and staff, family and friends of the College and MSU. This year's Autumnfest is being held on Saturday, November 16, three hours before kickoff of the MSU-

Purdue football game. Each year, Bailey staffs a booth and display to allow visitors and friends to come by and ask questions about our program. It is quite common for President McPherson and Provost Simon to stop by and say hello, as well as colleagues from across our College, from CANR departments and student clubs, and alumni. There's good food and good fun. *We need volunteers to help set up, decorate, and staff our booth during the event. Tickets to Autumnfest are \$20, but Bailey will pick up the cost of your ticket if you sign up to help out at the booth. See or e-mail Cathy Larson (larsonc9@msu.edu) if you're interested.*

In addition to these special events, our ongoing activities-- weekly Wednesday lunches and the Friday reading circles-- remain important opportunities for Bailey Scholars and others to exchange information, ideas and reflections. I am always enriched by the thought stimulating conversations that are the hallmark of the Bailey Community. Please, join us!

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Bailey...Phase II

by Heather Van Den Berg, Fisheries & Wildlife, Alumnus, Spring, 02

For years, I've always wondered what life "on the other side" would be like once I earned my bachelor's degree. Ever since I can remember, I have anticipated finally being able to call myself an adult, have my college education, and start my "real" life. Well, come last May, I ceremonially crossed the line from the collegiate learner to the lifelong learner.

I started work for a non-profit watershed council in Southeast Michigan shortly after I graduated. I would coordinate education programs for teachers, youth, and volunteers. In addition there would be the occasional meeting to look at federally mandated regulations. Since my background was in Fisheries & Wildlife Management and my interest is in education, I thought this job would be the perfect blend of resource management and education...empowering people to see their everyday potential to impact our natural systems.

However, I quickly realized that in the metro-Detroit area, just about everything was sustained by the economy and the automotive industry. And, the scales of thinking were in a corporate or administrative style. Leaping from the Bailey learning environment and ethos into the corporate mind was just about as much as I could handle. After all, in my mind, this was my perfect job,

right? Well, just when I began to re-think my current position, that is when things started to fall in line.

You see, since I have the flexibility to work with teachers and students from across Southeast Michigan, I can also place an emphasis on the schools that I work with. After a couple of months of the monotony of the regular tasks, I started to see seeds of Bailey in primary and secondary schools. The cliché of close a door and open a window came to mind here. I began to find special schools that worked to educate students in the same philosophy as the Bailey Scholars Program. The door of my Bailey colleagues started to shut however the window to these special schools started to open.

I quickly located charter schools who organized foundational learning around character, committed learning, and positive people in the community. Models for collaboration and cooperation are created with students, teachers' gifts are accessed while students' gifts are affirmed. Students are prepared to become valuable members of society, with the ability and drive to make a difference in our world. These schools encourage students to accept personal responsibility for their own learning while creating a community that

accepts tolerance and celebrates diversity.

I look back at my experience in the Bailey Scholars Program as an undergraduate and now an alumnus. I cherish the time I spent with my co-learners in a respectful and trusting environment. Although I only experienced Bailey for my university years and continue to shape my life around a collaborative environment, I can only imagine what my personal development would be like if allowed to experience all of my formal education in a Bailey like manner. Kudos to the educators, leaders, and parents who have taken the step out to create a unique learning environment for the Kindergarten through high school students that I now have the pleasure of working with. In my mind...it is still the Bailey book, just with another cover on! It is Bailey...Phase II.

Scholar Spotlight

Nikki Beattie

by Scott Craven, Crop & Soil Sciences

Nikki Beattie is a third generation Spartan following in the footsteps of her father and grandfather. Nikki is an Agricultural and Natural Resources Education and Communications Systems (ANRECS) sophomore and a second year Bailey Scholar. She grew up in St. Louis, Michigan on a sheep farm. Nikki's parents Steve and Sue are both teachers and she has younger sister Tori, who is also a Spartan fan.

Nikki credits her father for being a big influence in her life—not only as her parent, but he has also been her coach, teacher, and friend. Nikki lives on campus and spends a lot of time as a mentor in Akers Hall. She has also been involved in intramural sports on campus, having played football and volleyball, and is a member of Agriculture Communicators of Tomorrow (ACT), which provides educational and social opportunities for students

interested in ANR communications and journalism. Last year, Nikki was a State Officer for FFA and worked with youth in Michigan. Having spent most of her life in Michigan, Nikki hopes to some day travel and study abroad while at MSU and expand her knowledge of the world.



The Bailey Scholars Program has been a great opportunity for her. The friendly environment is a place that Nikki enjoys. She really benefited from her ANR 210 class last spring especially, being able to work on what she loves to do—organize. Nikki hopes one day to work as a conference and convention coordinator and someday down the road become a wedding planner.

Nikki is full of personality and a big smile. Her enjoyment of others and her service in the FFA makes her an asset for all to have. She is a leader in the classroom and in the dorms and

a great benefit for Bailey. If you're not sure you've seen Nikki around Bailey or on campus, just look for her great smile and energetic personality.

The Student Organic Farm at Michigan State University

by John Biernbaum

The Student Organic Farm has recently evolved from an initiative and ideas to a reality and a place. With support from several departments and the College of Agriculture and Natural Resources, together with funding from the Kellogg Foundation Food and Society Initiative, it is time for action and planting. This reflection is a summary of progress to date, an outline of objectives and planned activities, and a call for support and help. Together we are going to write a new chapter of agriculture at Michigan State University.

The Name

"Student Organic Farm" (SOF), which is the title of the registered student organization (RSO) and the name of the farm site, primarily reflects the vision and initiative of the students that lead to the organization of the farm, and not that the farm is operated solely by or for students. While our desire is that the farm will be operated by and for students, the development has been a joint effort of the students, staff, and faculty. Based on gathering information about more than a dozen other campus or student lead farms around the United States, it appears that farms with joint efforts between students, staff and faculty and those with learning ties to the curriculum have remained the most productive learning

environments.

We would also like the SOF to become a place for the greater Lansing community and particularly local school children to come, similar to the MSU Children's Garden. Depending on the availability of growing space and the interest of other members of the university community, the SOF could become a location for organic farming related research and for education of extension staff.

Objectives

While many objectives have been expressed and shared over the years of planning and discussion, these three objectives were distilled for the proposal to the Kellogg Foundation:

To provide undergraduate and graduate students, staff and faculty active learning opportunities to grow and harvest a wide diversity of food crops during all three semesters of the academic year using sustainable, biointensive growing methods.

To provide learning opportunities for all students and community members that include smaller scale, community based agriculture productions systems with an emphasis on people, quality, and health.

To expand our ability to sustainably produce food year round in northern climates

through the use of season extension techniques including crop production in heated and unheated polyethylene covered cold frame greenhouses.

The Location

Originally we discussed locations associated with current university farms (south of Mount Hope Road) and locations north of Mount Hope Road closer to central campus and students. The initial conclusion was to look closer to campus, students, and nearby living accommodations. Investigative efforts lead to the conclusion that the campus 20/20 Vision already had plans for several of the proposed locations.

While we worked to identify a site for the farm, a research site for a project to study the organic production of winter salad greens in high tunnels was independently selected at the Horticulture Teaching and Research Center (HTRC). A site on the western edge, near the woods, was selected to minimize pesticide drift from the rest of the farm. It soon became evident that this site had many of the characteristics desired for the SOF. The original allocation of land for the salad greens research was expanded to five acres to include room for the new farm. The research and teaching will continue side by side.

The majority of the site was previously an orchard. The

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The Student Organic Farm *(continued from page 4)*

soils are heavier (more clay) than what might be selected for vegetable production. With the addition of organic matter over time, the soil type will be an advantage due to soil moisture retention. The accessibility to farm equipment and the willingness of the Horticulture Department and the HTRC staff to help with development of the farm has been and will continue to be a major benefit. The Horticulture Department is currently developing plans for a building to be used for teaching and outreach at the farm. Facilities for fruit and vegetable processing and storage related to the student farm are being included in the plan.

Time Line

The first organizational meeting was called in April of 1998. Primarily MSAN members attended, but other students, staff, and faculty were present as well. Ideas slowly evolved from a limited number of meetings held over the following year. Meetings during the fall of 2000 lead to plans for a selected topics class in the spring of 2001. Five students registered for the one credit class and as many as 15 students met once a week to discuss marketing and management options including community supported agriculture (CSA) and to learn about organic production

methods.

In the fall 2001 semester, the first meeting of students interested in developing an organic farm resulted in a turnout of over 15 students and the decision to form a registered student organization named the Student Organic Farm Initiative (SOFI). By this time, the site mentioned above had been identified, so we had people, a plan, and a place and only funding was lacking. A letter of interest (a preproposal) was submitted to the Kellogg Foundation in September. During the fall semester, the students got some experience starting from scratch and developing a detailed proposal.

We worked very hard in January to prepare a proposal for the USDA Higher Education Challenge Grant and in February to complete a proposal for the Kellogg Foundation. We were notified in June 2002 of funding from the Kellogg Foundation to support the Student Organic Farm and research related to year-round food production in high tunnels with experimental heating systems. The grant funding is for three years. The USDA proposal was not funded but received positive reviews and will be resubmitted in 2003. Our goal is for the farm to be self-sustaining by the fourth year.

Why Organic?

The goal of organic or ecological farming is to use production methods that are based on an understanding of nature and natural processes for maintaining soil fertility and limiting losses due to competition from other plants (weeds), or consumption by other herbivores (insects) and decomposers (fungi). In simple terms, the system needs to be environmentally, economically and socially sustainable and does not require the use of synthetic (manufactured) fertilizers or pesticides.

We firmly believe that economically sustainable yields that will feed the growing world population can be obtained with an ecologically based farming system that does not include genetically modified organisms (GMOs). New understandings of resource management and better appreciation of the role of humans as stewards of the land will need to be developed and implemented for this reality to replace the current chemical based farming paradigm.

Season Extension

One of the difficulties with any on-campus, student related farming operation is the normally limited activity during the academic year. Most CSA farms as outlined above would provide produce between the middle of June

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The Student Organic Farm *(continued from page 5)*

and the end of September, which is the time most students are away from campus. The MSU student farm is based on providing produce for 48 weeks of the year, with three, 16 week sessions aligned with the academic semesters. Students will work, volunteer or take a class for credit while both growing and marketing fresh produce for every week of the year except the last two of December and the first two of January. Produce will be made available during the cold months through the use of protected cultivation in high tunnels, production of cold tolerant crops, and storage of root crops (potato, beet, carrot, etc.), onions, and winter squash. Providing produce for 48 consecutive weeks will be one of the most challenging aspects of our ambitious plan. It will require team work and a rotation of responsibilities to prevent burnout or fatigue.

Crop Diversity

The SOF is a place to celebrate the diversity of the seasons and the diversity of crops and organisms that creation provides for our growth and sustenance. We currently have started planting tree and small fruit as part of a project funded by the Michigan Horticulture Society. While a primary focus the first few

years will be on vegetables, as soon as labor allows, we will begin working with culinary and medicinal herbs, cut flowers, and grain crops at least on a small scale. There is a 10 acre wood lot adjacent to the filed plots which could produce income generating crops or goods such as mushrooms or maple syrup.

Marketing: Generating Sustainable Income

Originally, a large number of possible activities were discussed for the farm, including students growing food for themselves, such as a community gardening plot, a place for graduate and undergraduate students to do research related to farming practices, and the production of food for the community. The desire to develop an income producing operation so that students could be paid for their activities was an important factor that surfaced in our early discussions.

Paid positions for a farm manager and for students are considered essential for successful management of the farm. Proper timing and scheduling are essential and certain activities must be completed every day. Passing on knowledge and experience to an ever changing student population will also be a serious challenge which must be aggressively addressed. Preparations must be made in

advance to facilitate activities and the education of student volunteers that will be an integral part of the success of the farm.

As we worked together to investigate different marketing activities that would work within the constraints of the university system, the preferred system was a community subscription/ supported agriculture system (CSA). In a CSA, members pay a fee in advance and then receive a weekly share of the production. The members or consumers share in the risks associated with high or low yields. Advance payment would limit time spent exchanging funds and handling money that is necessary for a market garden or selling at a farmers' market.

Our desire was and still is to focus sales on campus so as to minimize competition with local farmers. If production exceeds the marketing potential of the CSA, there are other marketing options on campus, such as the State Room at the Kellogg Center. Supporting local food banks and soup kitchens is also an option.

Community Supported Agriculture

Subscription farming is an exciting opportunity that appears to have unlimited potential for supporting local, small scale food production.

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Minature Golfing for Bailey Scholars



Pictured above is the winning team from the First Annual miniature Golfing for Bailey Scholars, held September 29, 2002 at Hawk Hallow Golf Course. Members of the "Fear Team" left to right are Richard Bawden, Scott Crave, Melissa Walden, and Frank Fear. Thanks to all those who sponsorship helped support the event: Doreen and Tom Woodward,; John L. and Martha L. Hesse; George G. Greenleaf, Kristen (Halsted) Marks, Lee and Lois Halsted; The Olender Family, Liam ,Seneca ,and Terry and Caroline Shaffer; Tom and Rhonda Coon and Family; New Image Hair & Tanning Salon, Denise Smith, Marquita Chamblee, Jared and Michal Jones; and Frank Fear. Refreshments were provided by an anonymous donor.

Candidates Square Off in ANR 210

by Dave Brooks, Packaging

With the upcoming elections the Bailey Tuesday/Thursday 210 class has been working on a project for a couple of weeks. We decided that the elections were something that we wanted to look into, but none of us knew any of the issues at all. We talked about a couple of formats on finding out the most about each candidate and the issues that they stand on.

The first thing that we talked about and agreed on was the issues that we wanted to find out about. Those issues are the following: education, the economy, the environment, and agriculture. To get the best information on the candidates, we figured that we could try and get someone for the different political parties to come in and give a speech to our class. But this fell through because of time, and we ended up choosing other students in our class to represent the candidates and proposals.

Once we found out that we had to give a speech / debate, we spent a couple of weeks trying to get all the information that we could on the candidates. In both of our classes this past week we presented what we found out to the rest of the class. The four parties that were represented were Democrats, Republicans, the Green Party, and the Taxpayer Party.

On Tuesday Oct. 22nd, the Taxpayer Party and Democrat sides were presented and Thursday, Oct. 24th, the Green Party and the Republican sides were presented. On Tuesday Oct. 30th, we will discuss as a class the issues and how we stand on them.

The Student Organic Farm *(continued from page 6)*

The farmer must recruit members committed to the philosophy of local fresh food and to learning how to incorporate new foods into their diet and meal planning. The farmer typically helps members learn how to prepare and enjoy the produce while it is fresh.

There are many different models available for the CSA. In some cases all the work is done by the farmer, while in other cases members are required to work as part of their membership. Many combinations are possible including a sliding payment scale determined by the hours worked or the ability to pay.

We anticipate offering three opportunities to be a member each year. Each subscription period will be for 16 weeks and will align with one of the academic semesters. We envision soliciting primarily student members, but keeping a percentage of the memberships open to faculty, staff, and the community. Our current plan is to offer 25 memberships the first year while we learn and gain experience growing and providing food each week. If all goes well we will increase to 50 and 75 members over the next two years. We believe the economically sustainable membership for the land currently available will be somewhere in the 75 to 100 member range.

Management

One of the positive aspects of working at a university is the regular addition of new, excited students with enthusiasm for being in a new place. One of the more difficult aspects of working at a university is that when students have been here long enough to contribute in many different ways, they graduate and leave. How do you organize and operate a farm where so many students are coming and going?

Our current plan is to operate with a Steering Team composed of paid and volunteer members including students, faculty and staff. The Steering Team approach has been used successfully for many years by the Michigan Sustainable Agriculture Network (MSAN), a primarily student organization that has been intimately responsible for and involved in the development of the SOF.

At least five members of the current steering team have completed internships or worked on a CSA farm in the last three years. Their experience is essential to the success of the SOF. We will continue to cultivate students gaining experience at the MSU SOF as well as completing internships at other organic and CSA farms. The faculty advisor has visited over a dozen organic CSA farms over the past two years, including

the Rutgers Student Farm in New Jersey. The Rutgers farm was started in 1992 and has been a 100 member CSA farm since their third year. The farm is located in a setting very similar to the location of the MSU SOF.

Learning

The farm is a celebration of the ever present student in all of us, independent of age and expertise. We ask that everyone that comes to share in the experience come first as a student and learner. This requires not only being open to the knowledge of the mind, but also the guidance of the heart and spirit. Opening one's self up as a student requires the courage, trust, and faith to accept that which we may not see or understand.

Learning and discovery related to sustainable agriculture production methods were and continue to be primary driving forces. The farm is a place for students to come, see, do, experience and learn about living and growing healthy food in partnership with nature. Recovery of knowledge forgotten, together with new understanding that comes with expanding vision, will both be vital as we allow a healthy and connected (whole) system of farming with nature to emerge.

New Courses?

One objective related to the student organic farm is the development of a sustainable

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The Student Organic Farm *(continued from page 8)*

agriculture specialization in the College of Agriculture and Natural Resources and the College of Social Science. There likely will need to be a new course developed that would offer a practicum work experience at the farm. The course could be titled: Student Organic Farm Practicum (ANR 394?) There is also the potential to develop a certificate program in organic CSA and market farming similar to the new enology and viticulture program.

Before we consider the addition of new courses, a primary objective is to integrate the farm as a learning tool in existing courses. A list of over 12 courses in 4 departments was generated as part of the USDA Higher Education Challenge Grant that was prepared in January 2002. The proposal was not funded but will be resubmitted in 2003. It was proposed that a half time position would be funded to serve as a coordinator and to work with faculty to help them develop curriculum materials and laboratory exercises that would occur at the farm.

Service Learning and Volunteering

A number of MSU classes and instructors are looking for opportunities for students to be involved in service learning projects. The Bailey Scholars specialization is an example of a program where the focus is on the student's personal

growth and developing interdependence. The SOF can be a laboratory for all types of Bailey activities. We need to develop a system of being organized and ready with useful tasks for students to complete and to have SOF employees or volunteers ready to provide instruction and explanation to visitors.

Work to be completed in the short term:

Completing greenhouse and high tunnel construction for winter production.

Continue soil building through addition of organic matter from green manures and compost.

Continue production of compost and growing crops to make compost.

Develop schedules for year round crop production and a 48 week delivery schedule for the CSA.

Develop a plan to organize the administration of the CSA including the subscription costs, the methods of delivery, the membership requirements, advertising, information about how to use the foods provided each week, and much more.

Continue grant writing and fund raising efforts.

Develop relationships with existing courses and work to develop any necessary new courses and curriculum.

Constantly work to improve sustainability of production methods and yields through

planting and scheduling trials, cultivar selection, and farm management.

Constantly work to expand the variety of the produce and crops offered including vegetables, fruits, culinary and medicinal herbs, and flowers.

Vision:

The student farm can become many things. The opportunities to create a world-class small farm learning center are too numerous to count. The following vision statement was developed over a year-long period as I worked at incorporating as many ideas as possible into something that would get people's attention. While the focus is on food and farming, hopefully the importance of integrating the mental, physical, emotional and spiritual aspects of a whole, connected life is expressed.

*Friends and families
using facts and feelings
to faithfully, physically and
fearlessly
farm
fields and forests
for food, feed, fiber, flowers,
fuel,
fertility, fun, freedom and the
future.*

We clearly desire to integrate the diverse aspects of agriculture. While animals are not part of the current farm plan, we are using compost and manure from other

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RED CEDAR RIVER: The “Tipping Point” is Growing Closer

The Student Organic

Farm (continued from page 8)

university farms and would like to integrate concepts of crop and land rotation that consider or mimic grazing. The crops will be composted which mimics animal digestion. As previously mentioned, the wood lot adjacent to the SOF provides an excellent opportunity to study agroforestry. We currently have faculty and students from Horticulture, Crops and Soil Science, Anthropology, Agriculture and Natural Resources Education and Communication, Entomology, Plant Pathology and Resource Development (and probably more) involved with the SOF.

For the grant proposal submitted to the Kellogg Foundation, we also developed this purpose and vision statement:

The Michigan State University Student Farm is home to a diverse learning community experiencing sustainable, local, year-round, diversified food production and reaching out to people with the belief that, if you grow it - they will eat it.

As the SOF community expands, these vision statements can be amended as necessary as our goals and abilities evolve.

John Biernbaum is a professor in Horticulture and a member of the Bailey Community

~

by: John L. Hesse

It has been an exciting Fall Semester on the Red Cedar River. A lot is happening that I'd like to share with the Bailey Community.

In an earlier issue of the Bailey Dailey (“On the Banks of the Red Cedar”, December 2000) I talked about several initiatives started by students who were enrolled at that time in my ANR 392 class, **The Red Cedar River, A Meandering Laboratory**.

Knowing the river's long-standing public image of being badly polluted and the problems with it being trashed with bicycles, shopping carts and other litter, the students focused on small actions that they hoped would help improve the river's image and the negative behaviors toward it.

The students were acting under the concept put forward by Malcolm Gladwell in his book, “**The Tipping Point**”, that even small actions can sometimes have a large impact toward solving social problems. Gladwell theorized that similar to the way a disease can suddenly turn into an epidemic when certain conditions occur, positive actions can also touch off a sequence of events that can become “epidemic” in proportion. Seven small projects were carried out as part of the class and some of them,

including river cleanups each semester, have been maintained as on-going efforts.

Unfortunately, widespread apathy and negative attitudes continue to persist. The public perception is that the river is so polluted it won't support life and is very dangerous to humans or animals who come in contact with the water. In reality, early results of studies being conducted as part of a current research effort on campus show that water quality is very good with diverse communities of pollution-intolerant fish and macroinvertebrates found in the river. Elevated *E. coli* levels do occur periodically following rain events but, for the majority of time, the river meets either swimming water quality or partial body contact health standards. Chemical monitoring of water and sediments are currently underway.

Since May 2002, a group of students and faculty have been meeting monthly to generate and implement new ideas that might have a larger long-term impact toward changing the public image of the river. The project is now being called the **Red Cedar River Educational Initiative**. One very significant effort has been the incorporation of Red Cedar River issues into numerous courses being taught this Fall. These include (but may not be

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RED CEDAR RIVER *(continued from page 10)*

limited to) Laurie Thorp's RISE Seminar class (NSC 192), Geoff Habron's FW 100 Introduction to Fisheries and Wildlife Management Principles course, Terry Link's RD 491 class on Sustainability, Jo Ann Beckwith's RD 300 course on Environmental Conflict Management, Chuck Elzinga's Honor's Biology course in Lyman Briggs, and Lois Wolfson's FW 474 course on Limnological and Fisheries Techniques.

These classes have a combined enrollment of approximately 200 students. Each course has included one or more field trips on the river (with MSU-WATER representatives) and other activities to give students a better understanding of the water quality and the public perception issues.

FW 100 undertook 4 lab periods to engage in Red Cedar watershed activities. The first lab entailed conducting observations of the ducks at the dam near the Administration building. The following lab focused on a "river walk" from Farm Lane upstream to the Sanford Natural Area. Students collected data on the number and location of storm sewer outfalls, the number and location of squirrels and ducks, the density and sizes of trees and the number and activities of humans in each of the 4 lab sessions. In the third lab they

conducted macroinvertebrate sampling at three different locations. One lab group collected just downstream of the dam, another group collected just downstream of Sparty and the third group collected behind the Kellogg Center. They spread out the effort to reduce any environmental impact of having 25 students in the stream at each location. The final lab involved students conducting interviews at 6 different locations on campus on issues and perspectives of the Red Cedar watershed. This was followed by a reflective writing exercise. One specific question on the second exam asked students to use the Red Cedar watershed to describe their understanding of fisheries and wildlife management. As a result of these collective activities, many students wish to do something to raise awareness about the river and to engage in watershed protection activities.

Students in the Environmental Conflict Management class designed and carried out detailed interviews of various community members (including other students) about their perceptions of the river. Following the in-depth interviews (Authors Note: some of these were absolutely excellent) and a field trip to the river, the FW 300 students are designing public

involvement strategies (as small groups) to address the sociological issues identified. Each group will also prepare a web page to complement their public involvement strategy.

The FW 474 and RD 491 classes joined forces on October 17 to help celebrate the 30th Anniversary of the federal Clean Water Act and its impact on improving water quality nationally and in Michigan's surface waters. Students gathered at the Red Cedar River (on a very cold morning-21 degrees!) to measure dissolved oxygen, pH, temperature, and water clarity as part a nationwide volunteer monitoring effort. Working with federal and state agency representatives on-site, they compared test results as measured by three different methodologies. On this day, results were very similar using equipment ranging from extremely inexpensive to very sophisticated, all showing fairly high water quality. Data were entered into a national database that will report out combined results from thousands of lakes and streams across the United States.

What is really exciting is that student involvement in river issues this fall has not been limited to formal coursework. Several student organizations are carrying out stewardship projects related to helping the river. On October 12, the

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RED CEDAR RIVER

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Friends of the Red Cedar organization (created during the Red Cedar course taught Fall semester, 2000) hosted its regular river cleanup now conducted each semester on the campus portion of the river. A total of 55 students representing several student groups participated in this event, during which they removed a record amount of trash from the river, including 29 junk bicycles. They plan to participate with an educational display at Autumnfest, November 16. For more information, contact Bailey Scholar, Shawn Mullaly.

The RDUO (Resource Development Undergraduate Organization) is currently hosting a photo contest focusing on the beauty of the river, with cash prizes for winners in several categories. The photos will be used in educational displays across campus. The deadline for entries is November 28. For more information, contact RDUO president Sara Felker.

Fisheries and Wildlife students have developed two educational posters that have already been used in many settings, including use in each of the class field trips mentioned above. One poster focuses on the diverse range of fish species that live in the Red Cedar and the other compares photos of the river in the 1960's to now, showing a

dramatic improvement in water quality.

These posters were also used as part of two displays set up at key points near the river for 3 hours preceding the two largest football Saturday home games this Fall (the Notre Dame and Minnesota games). The displays also included live macroinvertebrates and fish collected from the river. Hundreds of students, alumni, and other visitors to campus on these game days viewed the displays and voiced astonishment at the biological diversity and well-being of the river.

At Minnesota game day, students had live displays of **16 different fish species** that they had collected from the river in two hours the previous day... an incredible statement about the high water quality in the river! This trial "Football Saturday" project appears to have been extremely effective and will likely be expanded next Fall. What a great experience to see the students and faculty volunteers having such a large impact on so many people! Commonly heard statements from display visitors or passers-by were "I never had any idea that the river was so clean" or "...that the river had improved so much since I went to school here!"

In summary, MSU faculty and students have taken some giant steps toward changing negative attitudes and behaviors associated with the Red Cedar River. Hopefully, more and more people working together in ways like those described above will indeed soon reach the "Tipping Point" described by Malcolm Gladwell, where the initiatives take on a life of their own, resulting in protection and greater use of this wonderful resource with which we are blessed on the MSU campus.

All of this is an outgrowth of meetings started in 1998 by the University Committee for a Sustainable Campus and the establishment of a Watershed Management Planning organization/process on campus referred to as MSU-WATER (Watershed Action Through Education and Research). In addition to the educational components described above, several MSU-WATER workgroups are making great strides toward inventorying problems, modeling, and gathering baseline chemical and biological data associated with the university's impact on the Red Cedar. One primary goal is to develop a plan to address any problems and to collaborate with upstream and downstream partners to meet or surpass all water quality standards.

RED CEDAR RIVER

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John Hesse is an adjunct faculty member in Fisheries & Wildlife and Bailey Scholars.



Salimah Turner... Where are you?

by Salimah Turner, Packaging

Greetings Bailey! Since June of this year I have had the opportunity to intern at Kimberly-Clark Corp. in Neenah, Wisconsin. KC's Consumer Packaging department is comprised of: Infant & Child Care (Huggies, Pull-Ups, Wet Wipes), Feminine & Adult Care (Kotex, Depends) and Family Care. I work in the Family Care Sector where we deal with: Cottonelle Bath Towels, Scott and Viva Towels and Kleenex. KC is the name behind products that we all use on a daily basis.

It seems like yesterday when I attended Career Gallery 2001 at the Breslin Center. The career fair was very crowded and it was quite a challenge to find companies who were seeking Packaging interns. I was ready to call it quits, but a force out of nowhere pulled me to the KC booth. The two minute conversation with the recruiter changed my life for the better.

This internship has allowed me to see what actually happens in the life of a packaging engineer. It is a wonderful feeling to know that I am a member of the Family Care Consumer Packaging team where I am more than "the intern." Throughout my 4.5 months with the company I've had plenty of worthwhile assignments. I am able to take full ownership of my assignments. The total experience has allowed me to see packaging from a different perspective. I find myself making frequent trips to Target, Wal-Mart and Sam's Club in an effort to view KC's products on the store shelves. It's great seeing products on the shelf that I have worked on personally. It makes me smile knowing that packaging engineers play an active role in getting that particular product onto the shelf and into the consumer's hands.

Neenah, Wisconsin is approximately 7.5 hours from Detroit. Being so far away from home has allowed the adult in me to really shine. This is a different experience because I am not able to make frequent trips home to visit family and friends. I have my cat with me for support and we have adjusted to the area quite well. I hesitated before accepting the offer because I

knew that I would be far away from campus for an entire semester. I am a student and I love every aspect of being a student at MSU. Besides, I love MSU's campus in the Fall. From time to time I get the feeling that I am missing out on the happenings at MSU. The Consumer Packaging team is comprised of MSU-School of Packaging Alumni. So I know that I have not ventured too far from MSU. In addition to the support from my Consumer Packaging family, I have support from my roommate who is also a Packaging major interning in the Infant & Child Care sector. It's tough being away so I constantly remind myself that college is a journey. I know that this journey alone will lead to bigger and better things.

My previous internships have been 3 months in length. I highly encourage 6 month internships. The extra time spent with KC has allowed me to fully understand how the company operates. Throughout my time here I've networked and established friendships that will last a lifetime. Being away from campus is a challenge, however, I would not trade my internship experience for the world.

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ANR 210 Robinettes Class Experience

by Jennifer VanderLaan, Fisheries & Wildlife, Graduate Student

Greetings from ANR 210 (Section 2)! We've had a busy first half of the semester, planning our learning goals for the course and how we hope to meet them.

Our class consists of seven members with backgrounds in horticulture, fisheries and wildlife, animal welfare, agriculture communications, and agricultural business.

With such diversity in our backgrounds, it didn't take long to generate an impressive "wish list" of learning experiences. We found that we had many common interests even though our backgrounds are diverse, particularly the role of small agricultural businesses as community resources.

On September 24, 2002 we traveled to Grand Rapids to visit Robinette's Orchard. Shannon Holt arranged for us to meet Ed Robinette, the owner of the business, to discuss how the orchard has changed over the years. We came prepared with a list of

questions to find out more about this unique agricultural business. Ed described the orchard's early history in the 1870's as a peach farm.



Peaches could earn a lot of money in the days before refrigerated trucks. The orchard later turned to wholesale apple, peach and cherry production. This wholesale operation continued until the 1970's, when they introduced value-added products such as apple cider and donuts.

While talking with Ed about the orchard's history, we realized that it has been a community resource in many ways. Not only is it a source of locally grown produce, a trip to the orchard provides a unique outdoor experience for

the families of west Michigan. Families can enjoy a hayride through the orchard and feel the cool autumn breeze on their faces and smell the sweet

scent of apples in the air. They can pick out a pumpkin that doesn't come from the parking lot of a grocery store, and they can eat warm donuts that were made in the orchard's bakery.

The family's commitment to education was apparent from our conversation with Ed Robinette, a 3rd generation

graduate of Michigan State University. Many of the family members found their niche in the orchard even if they pursued other careers. For instance, a teacher in the family organizes school field trips to the orchard. (Consequently, we were the second group from MSU to visit the orchard that day and the orchard did not accept any payment for the time Ed spent with us.)

Over the years, the orchard has shifted its focus from being an exclusively wholesale business to include a number of value-added products. Our

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Soup From Our Stoop

by: Christopher Reynolds 5th grade- Gunnisonville Elementary

We all know that everyone isn't as fortunate as we are, but with a little bit of help we can promote the common good. Together we can help the welfare of others become a concern to powerful people. Here at Gunnisonville Elementary School, that's what we are trying to do. Here are a few more details about our project.

All year long students at Gunnisonville Elementary have been growing and harvesting their very own fresh fruits and vegetables. We have eagerly been growing, harvesting, cleaning, and preparing our luscious produce for our project. Gunnisonville is putting on a soup night for the students, their parents, and anyone else who wants to join the excitement. We will have lots of tasty soup made from fruits and vegetables grown by the students. Just for another surprise, the soup will be served in beautiful homemade pottery bowls handcrafted by the students themselves. We students enjoyed making the exquisite clay bowls. We used real leaves and plants for our bowls intricate designs. Don't worry though the bowls will be fired, glazed, and cleaned. In the garden we grew things such as: tomatoes, potatoes, parsley, oregano, lettuce, carrots, corn, and plenty more delicious vegetables.

The soup night will be on Thursday November 21, 2002. The time will be from 5:30 pm to 7:00 pm. Tickets will be on sale soon at Gunnisonville School. Fifty percent of the funds will go to the Greater Lansing Food Bank, and the other fifty will go back to Gunnisonville for the next project. Gunnisonville Elementary is located at 1743 E. Clark Rd. (near the corner of Wood and E. Clark Rd.) We would love to have you come and dine with us. So please bring your appetite, someone you know, and get ready to have a good time. Tickets much be purchased for this event. One again, Gunnisonville Elementary School is located at 1754 E. CLark Rd., for more infomration call Lauri Thorp at 432-4944. Tickets can be purchased at 65 Ag Hall from Cathy Larson

ANR 210 Robinettes

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class thought it was interesting how the orchard embraced change to reflect the needs of the community. Please stop by to see our learning reflections posted in 65 Ag. Hall.

Jennifer VanderLaan is a Bailey Graduate Fellow and a ANR 210 Convener.



Salimah Turner

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I am working on my final portfolio where I will go into detail about my assignments. Stay tuned for the completed product!



Upcoming Events

November 5 Student Conservation Association Information Session for Internships

November 14 Senior Learning Journey Night, 7:00-8:30pm

November 15 CANR General Scholarship Applications due to 121 Ag Hall

November 16 Autumn Fest 2002, MSU Pavilion

November 20 CANR Alumni Assn Scholarships for Juniors, applications due to 121 Ag Hall

A New Look for an Old Friend

Over the past few months we have made some changes, rearrangements and updates in the “physical” appearance of Bailey. We rearranged the space in Bailey Central, updated and changed the appearance of the Bailey web page, and created new displays and brochures. You are now holding and reading the latest of our updates. Thanks to the work of our active PR crew—Katie Olender (Bailey Dailey editor), Erin Sneller, Cathy Larson and others, the Bailey Dailey now has a new format and a new look.

The Bailey Dailey has been a part of the Bailey community since 1999, when Jim Lucas (ANRECS and Bailey faculty) first created and launched it. Brandon Lupp (ANRECS and Bailey) became student assistant working on the BD, eventually taking over as editor. According to Jim, “The name was sort of a joke and a pun. We tossed around a lot of ideas, but we wanted something simple. The words Bailey Dailey obviously had the same sound of words just a different letter. The spelling was also inspired by Melinda Dailey [Bailey alum, Horticulture 2000)...we did it all for her! Over the years, it has become a source of information for members of the Bailey community, as well as folks across the CANR, the University and around the country. It is a place for us to showcase what Bailey students and faculty are working on, researching, reaching out, and learning. We spotlight students, announce special events, provide helpful hints, and create a forum for sharing.

We are fortunate in Bailey to have numerous talented and creative people who are putting their knowledge, experience, and studies to work in helping us improve the way we “do business” in Bailey from convening learning experiences to creating new looks for Bailey. I hope you enjoy what we’ve done with the Bailey Dailey as well as the other things you see springing up around you. Please let us know what you think about this new format or other things you see and learn about in Bailey.

Liberty Hyde Bailey Scholars Program

Michigan State University

65 Agriculture Hall

East Lansing, MI 48824