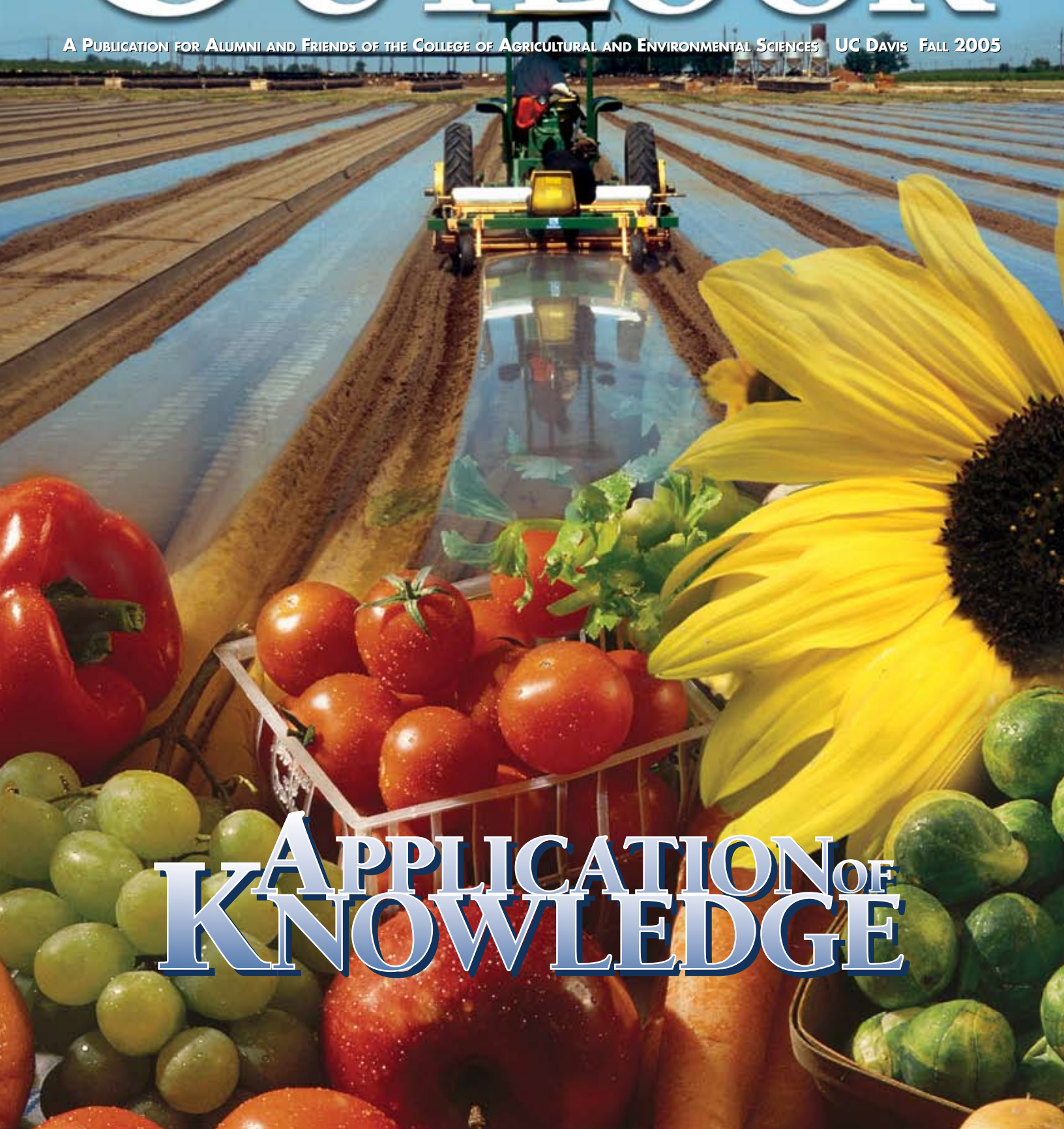


CA&ES OUTLOOK

A PUBLICATION FOR ALUMNI AND FRIENDS OF THE COLLEGE OF AGRICULTURAL AND ENVIRONMENTAL SCIENCES UC DAVIS FALL 2005



APPLICATION OF
KNOWLEDGE



FROM THE DEAN MESSAGE

A New Look

Over the course of our history, the College of Agricultural and Environmental Sciences has undergone a number of significant changes. In this issue of *CA&ES Outlook*, we're unveiling our most comprehensive alumni magazine redesign to date.

In addition to a fresh look and full-color printing, we're introducing new sections, such as "Happenings," a look at important events in the college; "Making a Difference," stories of extraordinary people making a difference in the lives of others; and "100 Years of Service," a series that will lead to our centennial celebration in 2008.

We continue to bring you stories highlighting the research of some of our distinguished faculty, such as the remarkable work Professor Kathryn Dewey is doing in maternal and child nutrition (page 8). Other stories explain how our researchers are protecting watersheds in California rangelands (page 12) and developing applications that result in reduced pesticide use and promote sustainable farming (page 13).

Take special note of the insert in this issue, which you may want to remove and display. This "College Tree" presents the 100-year history of the college, along with a historical timeline of significant events over the past century.

We hope you'll enjoy our new format, and we welcome your comments.

Neal K. Van Alfen
Dean
College of Agricultural and
Environmental Sciences

Right: Senior artist Margarita Camarena ('98, Design; Art Studio) meets with Dean Neal Van Alfen (Ph.D., '72, Plant Pathology) to discuss a revised layout for the college's alumni magazine.



PHOTO: Ann King Filmer

CA&ES OUTLOOK

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COVER DESIGN

Margarita Camarena

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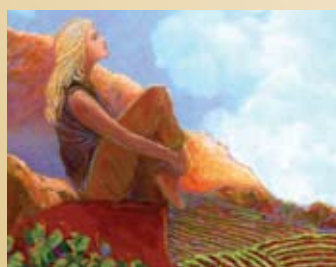
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POST HARVEST TECHNOLOGY

By Ann King Filmer

Quality and Safety From Field to Consumer

In the world of fresh fruits, vegetables, and flowers, UC Davis is unquestionably an international leader in developing postharvest technologies that prolong the life, quality, and safety of fresh produce. Most produce and floral products in commercial markets have been processed, packaged, stored, or delivered using techniques and materials developed at UC Davis.

Many factors affect deterioration of fruits, vegetables, and flowers, including time, temperature, pests, and ethylene (a natural gas produced by ripening and decaying plant materials).

Postharvest researchers at UC Davis have spent decades studying how all of these factors affect quality and how this information can be used by industry professionals to provide consumers with fresher flowers and safer, fresher, better-tasting produce. As a result, consumers now have produce and flowers that last much longer than they did 20 years ago and that are available more months of the year.

CA&ES postharvest scientists cover a range of topics including crop production, food processing, nutrition, engineering, biochem-

istry, plant physiology, and genetics. They provide information for farmers, packers and shippers, food processors, food safety agencies, and home consumers.

We've briefly outlined five projects that represent the work of our postharvest research group and show how CA&ES research benefits California consumers and agricultural producers.





Increased Longevity of California Flowers

The longevity of cut flowers in the home is closely related to the temperature at which the flowers are held after harvest. When temperature is not low enough, longevity usually decreases.

Commercially, most cut flowers are cut, bunched, boxed, cooled, and then ideally held at temperatures just above freezing during the entire shipping and distribution period. California, a major producer of cut flowers in the U.S., routinely ships flowers across country by truck.

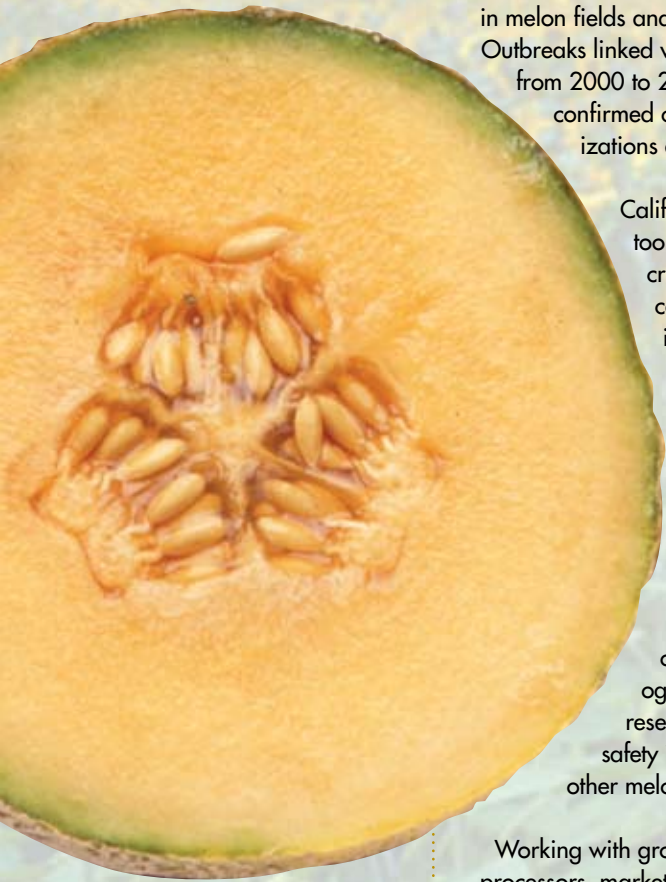
Michael Reid, a postharvest researcher in the plant sciences department, is working with the California Cut Flower Commission and floral wholesalers across the U.S. to develop methods to keep flowers cool during shipping. He is working with Infratab, Inc. to develop radio frequency identification tags placed in individual boxes of cut flowers so that temperature can be monitored during cross-country transport.

"Americans buy far fewer cut flowers than most Europeans," Reid said, "and they often cite poor longevity as a primary reason."

In Great Britain, cut flower sales doubled in a five-year period because the floral industry guarantees a home vase life of at least seven days. Reid feels that California flower growers would benefit by making similar promises to customers. ■



Left: The influence of temperature on flower quality is examined by Professor Michael Reid and Annemarie de Theije, a graduate student from the Netherlands.



Improving Melon-Handling Systems

In 2002, the importation of Mexican cantaloupes was banned due to successive outbreaks of salmonellosis and unsanitary conditions in melon fields and processing facilities. Outbreaks linked with Mexican cantaloupes from 2000 to 2002 resulted in over 150 confirmed cases, including 18 hospitalizations and at least two deaths.

California cantaloupe growers took a financial hit during this crisis, although California cantaloupes were never implicated in the salmonella outbreaks.

To head off the possibility of such an outbreak occurring in California-grown cantaloupes, researchers **Trevor Suslow**, Department of Plant Sciences, and **Linda Harris**, Department of Food Science and Technology, developed a proactive research program to assure safety in California cantaloupe and other melon-handling systems.

Working with growers, distributors, fresh-cut processors, marketers, consumers, and public health officials in California and Mexico, Suslow developed data-based GAPs ("good agricultural practices") for cantaloupes and other melons.

Focusing on the consumer, Suslow and Harris also developed consumer handling and preparation practices, along with publications such as *Cantaloupe: Safe Methods to Store, Preserve, and Enjoy* (download at <http://anrcatalog.ucdavis.edu/pdf/8095.pdf>). Additional publications for commercial melon producers are available through the UC Vegetable Research and Information Center (<http://vric.ucdavis.edu/>).

Food safety in the melon industry is an important part of postharvest handling, and CA&ES research is addressing this consumer and industry need. ■

New Packaging Reduces Contamination

Mechanical damage to soft fruits such as pears, peaches, and avocados is a common problem in the postharvest distribution chain. By the time these ripe fruits reach the consumer in the supermarket, a lot of fruit loss occurs due to bruising and puncturing.

Protection from mechanical damage reduces loss during shipping and handling and provides consumers with better quality fruit. It also could provide a means of protecting fruit from pathogen contamination.

According to **Jim Thompson**, Department of Biological and Agricultural Engineering, "At a typical supermarket, many shoppers may touch a piece of fruit before it reaches the final consumer. Packaged fruit reduces the likelihood of this contamination."

Thompson and UC Davis engineer **David Slaughter** developed a new shipping and retail package for soft fruits that provides protection from mechanical damage and reduces the number of hands that contact the fruit. Their prototype (pictured below) protects fruit by providing a suspended tray within a protective plastic clamshell container.

The system provides protection from vibration during shipping and from 'squeezing hands' in the supermarket, according to Thompson.

Thompson and Slaughter are commercially testing their product with FDS Manufacturing Co., Inc. in Pomona. While the container itself adds a small cost to the producer, it could be offset by savings in lost fruit. Watch for this new package in supermarkets next year. ■



PHOTO: Ann King Filmer

Treating Fresh Walnuts to Control Navel Orangeworm

Consumers have little tolerance for cracking open walnut shells only to find larvae of navel orangeworm tunneling through the walnuts.



"Farmers and food processors know that consumers do not want pests in their food. They also know that consumers want safe methods for treating food," explained **Elizabeth Mitcham**, postharvest research scientist in the plant sciences department.

Navel orangeworm (which has nothing to do with oranges but has everything to do with walnuts) is a difficult pest to control [see related article on page 13]. Methyl bromide, which has been used to control navel orangeworm on harvested nuts, soon will be phased out as a control option.

Mitcham developed an innovative method to treat harvested in-shell walnuts with radio frequency heating, the same energy source used by cell phones. The process is similar to microwaves, but provides a more uniform penetration into the walnuts.

"This nonchemical treatment is effective in controlling larvae, and has no negative impacts on walnut quality," said Mitcham. Walnut processors are excited about this new control method and currently are working with Mitcham to try it on a commercial scale. The cost of the equipment is high, but will eliminate the use of methyl bromide and save time.

Working with Mitcham on this project are research associate **Bill Biasi**, graduate student **Maria Monzon**, California walnut processors, scientists at the USDA Agricultural Research Service, and Washington State University researchers. ■

Postharvest Research and Information Center

The UC Postharvest Research and Information Center offers a wealth of information on postharvest handling to consumers, industry professionals, and academics from around the world.

Researcher **Adel Kader**, Department of Plant Sciences, spearheaded an extension program aimed at developing useful postharvest educational resources. He helped pioneer the Postharvest Research and Information Center and its internationally recognized Web site.

Many UC Davis postharvest researchers contribute to the site, which, according to Kader, receives a phenomenal 70,000 to 90,000 hits each month.

Industry short courses and publications for consumers and industry are some of the many offerings. The most-used link on the site is "Produce Facts," an extensive database of postharvest handling practices for individual fruits, vegetables, and ornamental crops.

...the site receives a phenomenal 70,000 to 90,000 hits each month.

For consumers, the site (<http://postharvest.ucdavis.edu>) has downloadable publications on home storage and handling of fruits and vegetables. For industry professionals, the publication "Postharvest Technology of Horticultural Crops" is a bestseller. ■

Left: Navel orangeworm





FACULTY

SPOTLIGHT

Kathryn Dewey Receives Kellogg Prize

Kathryn Dewey, professor in the Department of Nutrition and associate director of the Program in International and Community Nutrition, is the recipient of the 2005 Kellogg Prize for International Nutrition.

The award, which recognizes excellence in the field of international nutrition research, is presented annually to a Society for International Nutrition Research member actively engaged in research to benefit populations in less-industrialized countries. SINR promotes excellence in basic and applied research on all aspects of human nutrition of relevance to both economi-

cally less-developed countries and to disadvantaged populations of more affluent countries.

Dewey conducts human epidemiological research in maternal and child nutrition, both in the U.S. and in developing countries. She received her B.S. in biology from University at Albany, the State University of New York, and her M.S. in zoology from the University of Michigan, Ann Arbor. She earned her Ph.D. in biological sciences at the University of Michigan in 1980. She came to UC Davis to take a position in community nutrition the same year. ■

Right: Professor Kathryn Dewey, left, assists an undergraduate student in weighing a baby.



PHOTO: Margarita Camarena

FACULTY NOTES

Three faculty from the College of Agricultural and Environmental Sciences have been elected as fellows of the American Association for the Advancement of Science (AAAS). Founded in 1848, the association recognizes achievement in the natural sciences, social sciences, arts, and humanities. It is widely regarded as a magnet for the world's finest scientists, scholars, artists, and leaders.

Alan Bennett, professor of plant sciences and associate vice chancellor for research, is recognized for his research on the biology of fruit ripening and postharvest performance and for leadership in transferring scientific discoveries into agricultural practice.

Alan Hastings, professor of environmental science and policy, is noted for his ability to use mathematical models to predict population changes of plants and animals over time and space, and to study problems in ecology.

Walter Leal, professor of entomology, is recognized for his work on chemical ecology and insect physiology. His research focuses on insect pheromones and the olfactory system that enables insects to smell.

Other UC Davis faculty elected to AAAS this year are Robert Cardiff, Cheuk-Yiu Ng, and Neelima Roy Sinha.

Alison Van Eenennaam ('90, M.S., Animal Science; '97, Ph.D., Genetics), animal genomics and biotechnology specialist, was selected to serve as a member of the USDA Advisory Committee on Biotechnology and 21st Century Agriculture. The group addresses issues regarding biotechnology in agriculture, including those pertaining to international regulations. Her research focuses on transgenic modification of milk fatty acid composition and triglyceride structure, development of methods for the biological containment of transgenic

fish, and the applied use of biotechnology in animal agricultural systems. Her 2004 science-based video titled "Genetic Engineering in California Agriculture" won an Award of Distinction from Communicator Awards and was a national finalist in the National Association of Agricultural County Agents communication awards competition.



John Whitaker, professor emeritus in the Department of Food Science and Technology, received an Academic Senate Distinguished Public Service Award, recognizing significant contributions to the world, nation, state, and community. For many years, Whitaker delivered teaching and research training programs to international scholars in their own countries. A faculty member since 1956, he began his international activities in 1968 at the National University of Mexico. He taught in Mexico, Brazil, Norway, Pakistan, India, England, China, South Korea, Japan, Thailand, and Taiwan. Whitaker spearheaded efforts to develop formal programs between UC Davis and international institutions and served in several leadership positions with the UC MEXUS Program.

FACULTY

AROUND *The College*

New Leadership - New Vision

Diane Ullman, professor and former chair of the Department of Entomology, joined the Dean's Office as associate dean for undergraduate academic programs. She will help faculty develop new teaching and curricular initiatives. Ullman served on numerous college and campus committees, including service as a member and as chair of the college's faculty personnel committee. A popular example of Ullman's creativity is her design of the course, "Art, Science, and the World of Insects" (ENT 1) -- viewed across campus as an exceptionally innovative and successful class, achieving an exciting fusion of art and science.



Right: A class mural created by students integrates art and science in Professor Diane Ullman's Entomology 1 class.

James Hill has been appointed associate dean for international programs. He previously served as chair and vice chair of the college's former Department of Agronomy and Range Science, which recently was merged with three other departments to become the Department of Plant Sciences. Hill served as program leader and division head at the International Rice Research Institute in the Philippines, was a founding member of the Temperate Rice Conference (TRC), and served as chair in 1999 of the International Steering Committee that organized the second TRC in Sacramento.

"We look forward to having Diane and Jim on our Dean's Office team," said Dean Neal Van Alfen. "Diane will provide strong leadership for the undergraduate programs

of our college, and Jim has the vision and leadership abilities to develop initiatives that will generate excitement for international activities among our faculty." ■

New Department Chairs Announced

Professor **Charles Bamforth**, who holds the Anheuser-Busch Professorship in Malting and Brewing Sciences, chairs the Department of Food Science and Technology. His research specializations cover issues relevant to maltsters and brewers, primarily focusing on quality of product from both industries -- flavor stability, foam stability -- and the wholesomeness of beer.

Associate professor of developmental genetics **Mary Delany** is now chair of the Department of Animal Science. Delany was part of an international research team that analyzed the recently sequenced chicken genome, the first genome of a livestock or bird species ever sequenced. Her research interests include avian developmental genetics, embryology, cytogenetics, and genomics.

Professor **Steven Nadler** was named chair of the Department of Nematology. His research involves using gene sequences to understand the evolutionary biology and biodiversity of nematodes, the most numerous multicellular animals on earth. Nadler is curator of the UC Davis Nematode Collection, among the largest repositories of nematodes in the world.

Hydrology professor **Jan Hopmans** is chair of the Department of Land, Air and Water Resources, focusing on atmospheric science, hydrology, and soils and biogeochemistry. His research relates to the physics of water flow, soil and water management, plant-soil water relationships, and x-ray tomography of soil-root systems. He is a member of the Hydrologic Sciences Graduate Group. ■

HAPPENINGS

2005 College Celebration

On Friday, October 14, 2005, the College of Agricultural and Environmental Sciences presented seven Awards of Distinction to individuals whose contributions and achievements have enriched the image and reputation of the college and have enhanced its ability to provide public service. It is the highest recognition bestowed by the college.

In addition, Calvin M. Dooley, former representative of California's 20th District, was presented the award he received in 2003 but was unable to accept at that time. A fourth-generation farmer in the San Joaquin Valley, he earned a B.S. in agricultural economics from UC Davis.

The 17th annual College Celebration ceremony was followed by a gala reception featuring hot and cold hors d'oeuvres and a variety of wines and beers. At the end of the evening, attendees dismantled the Farmer's Market welcome display and took home bags of California's freshest produce and grains.

A list of all Award of Distinction recipients is found on the Web at <http://caes.ucdavis.edu/Events/Celebration/Recipients.htm>. For more information about College Celebration or the Award of Distinction, contact Claudette Oriol, (530) 752-2120 or cgoriol@ucdavis.edu. ■

2005 Award of Distinction Recipients

Michael L. Campbell
Merced, California
('68, Agricultural Business Management)
Associate Vice Chancellor
UC Merced

Robert B. Fridley
El Macero, California
(M.S., '60, Agricultural Engineering)
Professor Emeritus
Department of Biological and
Agricultural Engineering

Kenneth Grossman
Forest Ranch, California
Owner
Sierra Nevada Brewing Co.

Tara Habig McHugh
El Cerrito, California
(Ph.D., '93, Food Science)
Research Food Technologist

John Stuart Rowe
Dixon, California
('53, Animal Science)
Dairy Farmer

J. Neil Rutger
Woodland, California
(M.S., '62, Agronomy; Ph.D., '64, Genetics)
Research Geneticist

Jack Stone
Stratford, California
Farmer and Industry Leader



PHOTO: Margarita Camarena

Left: Pictured left to right are award recipients J. Neil Rutger, Kenneth Grossman, Calvin M. Dooley, Robert B. Fridley, Jack Stone, Tara Habig McHugh, John Stuart Rowe, and Michael L. Campbell. Second from right, Chancellor Larry N. Vanderhoef, and Dean Neal K. Van Alfen, right.



RESEARCH

SPOTLIGHT

By Ann King Filmer

Watershed Protection in Rangelands

Ten years ago, leaders of the livestock industry asked the State Water Resources Control Board how they could change their practices to protect watersheds in California. **Melvin George**, a rangeland management specialist in the Department of Plant Sciences, stepped forward and developed a training program to assist livestock producers in writing water quality plans for their own ranching operations.

California livestock producers are restoring streambanks to improve watershed quality.

George works with county Cooperative Extension (CE) advisors to conduct local short courses for ranchers. Each rancher writes a water quality plan for his or her own ranch, and establishes a timeline for implementing the practices. The Ranch Water Quality Planning Short Course was a success from the start; more than 60 short courses have been conducted for California ranchers. The USDA Natural Resources Conservation Service collaborates on the program, helping livestock producers select and implement conservation practices for their ranches. CE advisors help with the training and help identify unique needs in local watersheds.

According to George, more than 700 livestock producers in California are trained in developing water quality protection practices for their rangeland and surrounding watersheds. "They are establishing erosion control practices to reduce topsoil and nutrient movement into waterways," he said, "maintaining dirt roads to reduce sediment erosion, fencing riparian areas for wildlife protection, and restoring streambanks to improve watershed quality."

George and CE colleagues **Stephanie Larson** and **John Harper** have determined that more than two-thirds of ranchers who have taken the training course are implementing water quality protection practices, covering more than 1.2 million acres of rangeland.

Based on the success of George's program for livestock producers, a similar water quality program was designed by CE farm advisor **Mary Bianchi** and colleagues for California farmers. That program has been very successful; California farmers also have stepped forward to protect watersheds in their local farming areas.

Long-range vision and present-day planning by UC Davis researchers, livestock producers, and collaborating agencies are in place to help protect the watersheds in California rangelands. ■

RESEARCH ^{NOTES}

RESEARCH

Rice Diseases and World Hunger



For the hungry people of the world, rice is an important crop. Much of the population of Asia and parts of Africa rely on rice as a daily staple. Improvements in rice

quality and production methods are imperative in helping to establish sustainable farming practices that relieve global hunger. **Pam Ronald**, professor in the Department of Plant Pathology, understands the importance of rice and has spent much of her career working on rice plant diseases.

It is estimated that half of the potential yield of global rice production is lost to plant diseases. Bacterial leaf blight is a serious problem in Asia and Africa, causing major yield losses during the last century.

Ronald identified and cloned a gene from a wild African rice plant that is resistant to bacterial leaf blight. A genetically engineered rice strain containing the disease-resistant gene is now available and could markedly increase rice yields while reducing pesticide use. This new rice may soon go into production in China. If so, it would be the world's first large-scale commercialization of genetically engineered rice. This could be a boon to production of rice not only in China, but in other developing areas of the world, too.

"One of my primary research goals," Ronald said, "is to develop applications that result in reduced pesticide use and promote sustainable farming." ■

Navel Orangeworm, a Major Pest

Almonds, pistachios, and walnuts are major crops in California, with a total value of \$2.1 billion per year. Nuts destroyed by larvae from navel orangeworm are undesirable to consumers, food processors, and nut growers. The tolerance level for navel orangeworm is zero because it renders the nut completely inedible.

Many nut growers prefer to reduce or avoid pesticide use, and many pesticides are not very effective; but, few 'control alternatives' exist for navel orangeworm.

Pheromones have been used successfully in some crops to disrupt mating of specific insects, thereby serving as a nonchemical control measure and a way to monitor insect populations. The pheromone for navel orangeworm has puzzled scientists and growers for a long time.

Walter Leal, professor in the Department of Entomology, took on the task of characterizing the navel orangeworm pheromone, and then adapting its use in commercial nut production. He is now working with Bedoukian Research Inc., the Almond Board of California, and the California Pistachio Commission to see if the new pheromone can be used on a large-scale commercial basis to disrupt mating of the navel orangeworm.



"If so," Leal explained, "this may produce a viable nonchemical control measure for this troublesome insect pest, which would be of great value to nut producers and consumers." ■



MAKING A DIFFERENCE

By Christine Schmidt

Connecting with Communities

California's communities are continually in transition due to population pressures, shifting demographics, and fluctuating economics. These transitions are transparent in some communities, while in others they are life threatening.

Bayview Hunters Point, San Francisco, is a predominantly low-income community of color whose land historically has served as the dumping ground for San Francisco's most toxic industries. Its breast cancer rates are two times higher than that of the surrounding Bay Area and childhood asthma rates are four times higher than California's average. One-third of the Bayview's residential population is children.

...leveraging the university's expertise in agriculture, nutrition, and community development...

In a survey of their community's resources, community members found that convenient and affordable sources of fresh fruits and vegetables were nearly non-existent. Corner markets sold primarily fast foods and processed snacks. The community lacked what many regions take for granted: fresh food. Through the nonprofit organization Literacy for Environmental Justice, a project was started in partnership with

neighborhood shop owners to increase the availability and accessibility of healthful foods.

In response to this and similar growing community needs, the W.K. Kellogg Foundation made a gift of \$1.5 million to the UC Davis College of Agricultural and Environmental Sciences in order to leverage the university's expertise in agriculture, nutrition, and community development -- providing knowledge and accessibility to community members and policymakers working toward sustainability in communities such as Bayview Hunters Point.

The person ultimately hired to hold the W.K. Kellogg Endowed Chair in Sustainable Food Systems will assist California's rural and urban communities and policymakers in understanding and implementing sustainable food and agricultural systems.

This is another example of how individuals and institutions are making a difference in the lives of Californians. ■

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By Allison Chilcott

A Personal Acknowledgement

Students and campus visitors alike will learn to identify dozens of varieties of grapes -- including table, wine, and raisins -- when the Harry E. Jacob Demonstration Vineyard opens adjacent to the Robert Mondavi Institute for Wine and Food Science courtyard in 2008. The demonstration vineyard will serve as UC Davis' primary vineyard education site for classes and tours hosted by the Department of Viticulture and Enology.

This unique interactive learning center, to be located along the prominent southern gateway to the campus, is made possible by a \$500,000 gift from Davis resident **Wendell Jacob**. He chose to fund the demonstration vineyard in memory of his father Harry E. Jacob, a UC Davis faculty member from 1921 until his death in 1949.

Wendell Jacob wanted his gift to be "more than just a vineyard." He specifically selected the 2.5 acre demonstration vineyard because of his father's emphasis on teaching.

Wendell's father, viticulturalist Harry Jacob, is remembered as being keenly interested in students and generous with his time advising students about both educational and personal matters. He taught a year-long course in grape

production and a semester course in fruit handling, certification, and inspection.

Wendell was 20 years old when his father passed away. Over the years, he met various farmers who remember looking to his father for guidance. "I appreciate learning more about my father's influence by listening to stories from his former students," Wendell explains.

Wendell has had what he describes as a "rapport" with UC Davis for some time. In the mid-1990s, his generous gift established the Harry E. Jacob Research Facility at the Oakville Experimental Vineyard in Napa Valley. His personal interest as a film aficionado and collector led to a gift of commercial-grade projection equipment in a room bearing his name at the Robert and Margrit Mondavi Center for the Performing Arts.

Wendell reflects that this most recent gift of a demonstration vineyard reminds him of the delicious table grapes his father often left on the back porch of their College Park home throughout his childhood.

"My father died quite young," he says modestly. "In my own small way, I thought it would be nice to do something to acknowledge his work." ■

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Left: Architectural rendering of the proposed Harry E. Jacob Demonstration Vineyard, UC Davis

ALUMNI SPOTLIGHT

By Ann King Filmer

Working every day training eagles, owls, cranes, and hornbills, **R. Harrison Edell** ('02 Animal Biology) is the youngest permanent animal trainer with The Zoological Society of San Diego. He has bred and reared endangered bird species, and now focuses on bird

Below: Harrison Edell applies skills he learned in UC Davis animal science classes while training Tonka, an American golden eagle, at the Zoological Society of San Diego.

behavior in the zoo's Department of Animal Behavior Management. He is training birds for a new public presentation.

Edell recently graduated from UC Davis with a degree in animal biology. Originally from the Bay Area, he now resides in the San Diego area, along with his love bird and his Australian rosella parrot. He credits UC Davis with giving him the tools to be successful in his current job.

...the hands-on experience I gained [at UC Davis was] invaluable.

"The animal biology major was fairly new when I started," Edell said, "but the research and hands-on experience I gained were invaluable." He believes that his focus on animal behavior and reproductive behavior prepared him to work with the endangered species he now handles.

Edell values the opportunities he had at UC Davis to create and execute his own research projects, and particularly praises Professor **Jim Millam** in the animal science department for his mentorship in research. Edell notes that the skills he learned as a student made him passionate about the work he does now with birds.

As for his future plans, after working so closely with birds, one might say that "the sky's the limit" for this ambitious college alumnus. ■



By Aldrich Tan and Ann King Filmer

Larry Meeks ('71, Applied Behavioral Science) recognized the steel floating-house that he built on the Sacramento River the minute he looked at the cover of the Spring 2005 issue of CA&ES Outlook. "It's the second dock from the left," he said. "I am very proud of it. It will be here long after I am gone." [See cover photo at right.]

Meeks, retired director of Health Planning and Development for the state of California, called the college to comment on the photo and to update us on his activities. Meeks attended UC Davis after returning from military service in Vietnam. After 25 years of public service, he is now pursuing a lifelong dream -- creating public art as a metal sculptor.

"UC Davis was a haven for me to get my life together," he said. "And I felt inspired to do metal sculpting after seeing a Picnic Day float made completely of junk material." In 1970, one of Meeks' sculptures -- made of brass doorplates from a campus dormitory -- won first place in a University of Colorado art contest.

After earning his degree with an emphasis in urban planning, Meeks pursued a graduate degree at Cosumnes River College. He pursued his art career while teaching at Golden Gate University's Sacramento campus. Meeks is involved in public art projects statewide, and his sculptures can be found at the UC Davis Medical Center and the California state capitol.

Meeks and his wife, Dinnie, have two children and two grandchildren. When he's not

working, he relaxes in his river house and watches the boats sail by. "This is the most wonderful period of my life," he said. ■



Editor's Note: We inadvertently omitted credit for the cover photograph used in our Spring 2005 issue. Our apologies to photographer Marc Schenker, professor, School of Medicine, Department of Public Health Services, UC Davis.

Below: Larry Meeks installs a metal sculpture in Sacramento.



ALUMNI

NOTES

'53

Ray Rinder ('53, Animal Science) of San Diego retired in 1987 as assistant agricultural commissioner of the San Diego County Department of Agriculture. He was with the department for 33 years.

'67

Albert Donald Guinn (M.S., '67, Horticulture) of Sun City, Ariz., is enjoying retirement after a stint in the U.S. Air Force and a long career as a horticulturist. He worked for the Arizona Department of Highways from 1971 until his retirement in 1983.

'71

Christian Hellwig ('71, Biological Sciences) of Mill Valley, Calif., is a biologist with the National Park Service. She works on Alcatraz Island in Golden Gate National Recreation Area, monitoring nesting seabird populations.

'72

Sheri Schneider Sankey ('72, Atmospheric Science) of Rockville, Md., just started teaching high school math and computer science after spending 26 years as a freelance computer consultant.

'74

Judy John Steiner ('74, Home Economics) of Boise, Idaho, is a diet technician at St. Luke's Regional Medical Center. She takes online distance courses that will enable her to apply for a dietetic internship, a required step to becoming a registered dietitian.

'86

Andy Bledsoe (M.S., '86, Horticulture) of Napa, Calif., is senior vice president, asset management, for Vintage Wine Trust in San Rafael. He oversees the acquisition and management of vineyard and winery facilities in California.

'86 *CONTINUED*

James Christie ('86, Fermentation Science) of Walnut Grove, Calif., is president of Bryant Christie, Inc. in Sacramento. He assists food, beverage, and agricultural companies and commissions with trade policy, international marketing, and research needs.

Michael Darnell ('86, Agricultural and Managerial Economics) of Sutter, Calif., is executive director of the Yuba Sutter Regional Arts Council and the Middle Mountain Foundation, a land trust working to protect the Sutter Buttes.

'91

Jennifer Joy Goldstein Lewis (M.S., '91, Agricultural Economics) of Mason, Ohio, received a Masters in Hebrew Letters from Hebrew Union College-Jewish Institute of Religion in Cincinnati in June and was ordained a rabbi.

'95

Christine McCracken (M.S., '95, Economics) of Manhattan Beach, Calif., is a food and agribusiness analyst in the FTN Midwest Research unit of First Horizon National Corp., Los Angeles. She was named "#1 Stock Picker in Food Products" by *Forbes* Magazine.

'98

John Coelho Warmerdam ('98, Crop Science and Management) of Hanford, Calif., manages a family business that farms 1,500 acres of peaches, plums, nectarines, cherries, apples, and wine grapes. The operation processes \$18 million annually in fresh fruit.

'01

Jaime Sims Aron ('01, Dietetics) of Menlo Park, Calif., is a registered dietitian with Stanford Hospital and Clinics, working primarily with post-op cardiovascular patients.

100 Years of Service

By Susan Kancir

Carol Shelton: America's Most-Awarded Winemaker

"...an endless source of enthusiasm and energy." That's how professor emeritus **Ann Noble** remembers **Carol Shelton** ('78, Fermentation Science), winemaker and co-owner of Carol Shelton Wines. "Doing this work requires someone who is dependable, hardworking, and responsible, but what made [Carol] special was that she always made it fun."



that we pursue in every level of life, continuing our education long after the degree is earned."

Shelton assisted Ferrari-Carano Vineyards winemaker **George Bursick** (M.A., '79, Food Science), on his thesis research related to viscosity. "I must have absorbed some of his data by osmosis," says Shelton, "because I've

always been told that my wines stand out for their rich mouth-feel!"

Exemplifying the contribution that CA&ES students play in the fine wine industry, Shelton was named "Most Awarded Winemaker in America" for 12 of the past 15 years. Her resume includes stints for Robert Mondavi and Buena Vista wineries, Saltrams Wines in Australia's Barossa Valley, and a 19-year run at Windsor Vineyards in California.

Five years ago Shelton pursued her dream of making ultra-premium wines by forming Shelton-Mackenzie Wine Company with her husband, Mitch Mackenzie. She serves as a consultant to several small wineries as the owner of Vincare Consulting.

Shelton worked to advance the science of winemaking through positions on the boards of the UC Davis Trellis Alliance, the California Enological Research Association, and the board of directors of Zinfandel Advocates and Producers. "I credit my success to hard work, integrity, and the advice of enologist Ann Noble," Shelton said. "I worked in her sensory lab. She taught me that true professionals do not stop working when they go home at night. [This] is a passion

...true professionals do not stop working when they go home at night.

Shelton adds enologist **Ralph Kunkee** and emeriti food scientists **Marty Miller** and **Hermann Phaff** as influential mentors. She urges today's students to "keep in touch with their UC Davis professors. Not only will graduates stay current in knowledge and networking, but they can give back to UC Davis and stay focused on current industry issues." ■



Editor's Note: This is the first in a series of articles highlighting the accomplishments of our alumni as we reflect on our 100 years of service to Californians and communities worldwide.

Left: Winemaker Carol Shelton hosts a barrel and bottle tour in the cellar.

THE WINEMAKER

Bon Appétit/Tchelistcheff
Winemaker of the Year - 1993
Jerry Mead's Winemaker of the Year - 1996
Dan Berger's Winemaker of the Year - 1999

THE WINE

Golden Winery Award - California State Fair 1996
Best Pinot Noir in California - California State Fair 1996
Best Merlot in California - California State Fair 1996
Best Cabernet Sauvignon in California - California State Fair 2000

Alumni Update!

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