

SUNY

# Cobleskill

MAGAZINE

Autumn 2016 | Published for Friends, Family and Alumni

## Growing Forward





PRESIDENT’S MESSAGE



After more than a year as President of SUNY Cobleskill, this institution never ceases to amaze and inspire me. From the newest incoming freshmen to the most veteran faculty, I see a community striving to educate tomorrow’s thinkers and doers with the skills to succeed and the desire to make a difference.

The stories in this magazine illuminate that spirit, starting with the four groundbreaking new degree programs introduced at the start of our second century.

Our Food Systems & Technology program will prepare students to understand and shape complex global food systems to continue feeding an ever-growing

population. With Therapeutic Horsemanship, students are learning to approach therapy from a new perspective. In the Fermentation Science and Applied Fermentation programs, students will learn to harness the power of microbes to produce everything from yogurt to pharmaceuticals and clean energy.

Appropriately for a year in which we cherish our history and look to our future, the College’s “Old Gym,” one of the four original buildings on campus, has been transformed into our new Design Center. The building now houses state-of-the-art Mac labs, art studios and galleries, as well as faculty offices, giving our Graphic Design students a home and an identity among their peers.

Our ambitious goal of improving lives globally has found expression in our innovative and expanding international programs. Going beyond traditional study abroad experiences, our programs are building bridges to carry SUNY Cobleskill’s proven model of applied education to those areas that can benefit most, from China to South Africa to Haiti.

As we celebrated our Centennial Homecoming in September, I looked back at our founding documents and felt proud that our 100-year standard of applied learning is now regarded as 21st century best practice. It is a practice that will carry us confidently into the future, ever on the cutting edge.

I am thrilled to be leading SUNY Cobleskill at this exciting time in its history. In this magazine, I invite you to discover how we are growing forward.

Sincerely,  
*Marion A. Terenzio, PhD*  
Marion A. Terenzio, PhD  
President of SUNY Cobleskill

SUNY Cobleskill

REAL LIFE.  
REAL LEARNING.

SUNY Cobleskill  
Magazine

SUNY Cobleskill Magazine is published twice a year for alumni, parents, faculty, staff and friends of SUNY Cobleskill.

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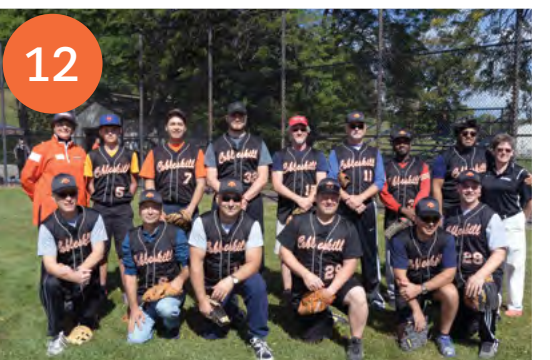
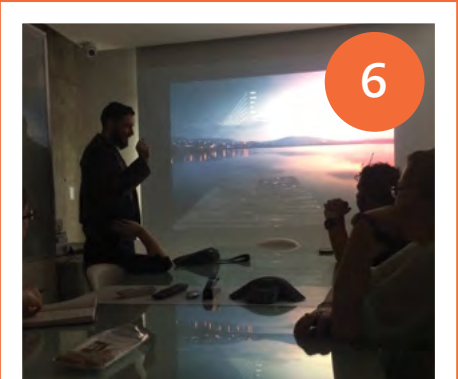
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# GROWING FORWARD

AT THE START OF ITS SECOND CENTURY, SUNY COBLESKILL ANNOUNCED FOUR PIONEERING NEW DEGREE PROGRAMS TO PREPARE STUDENTS FOR THE CHALLENGES OF TOMORROW

This fall, SUNY Cobleskill students are learning how equine therapy can assist people with disabilities to overcome obstacles. A year from now, the first class of Food Systems & Technology students will begin learning what it takes to produce, process, and distribute food to feed a hungry world. At the same time, students in Fermentation Science courses will be studying the science of harnessing microbial processes to produce everything from yogurt to pharmaceuticals to hydrogen fuel.

With these four pioneering new programs — Therapeutic Horsemanship, Food Systems & Technology, Fermentation Science and Applied Fermentation — SUNY Cobleskill is entering

its second century with a burst of innovation. From jobs in the global sustainability movement to working with people with special needs to contributing to the burgeoning food, beverage, and pharmaceutical industries, these fields offer countless and thriving career opportunities.

“One hundred years after our founding, SUNY Cobleskill is educating innovators and leaders to grapple with the next generation of big questions and help build a better world for those who come after us,” said SUNY Cobleskill President Marion A. Terenzio. “From cutting-edge therapies to new careers at the intersection of agriculture,

science and culture, we are not merely keeping up with change — we are driving it.”



Students visit a banana factory in Costa Rica to observe packaging earlier this year.

## A NEW APPROACH TO FOOD

### Food Systems & Technology

On a banana farm in Costa Rica early this summer, Daniel Dzen, an Agricultural Business major at SUNY Cobleskill, found a new perspective on the produce he had so often seen neatly stacked at supermarkets back home in the United States.

“After meeting the workers and managers, seeing the terrain, and feeling the weather, I can now pick up a humble banana and marvel at the journey it took to reach the local grocery store,” he said. “This is a view of the modern food system that the vast majority of American consumers will never get to see.”

SUNY Cobleskill’s new four-year degree in Food Systems & Technology, launching next fall, will prepare students to approach food systems with a similarly holistic perspective — not in terms of farming or supply management or food policy alone, but as a dynamic system intricately tied to a community’s environment, economy, and culture.

The program pulls together four academic cores — sustainability, food policy and law, food production and science, and food business management — to teach students how to efficiently and effectively produce, process and distribute food. The interdisciplinary approach also aims to instill the innovative mindset that will be needed to feed an ever-growing global population.

“The basic construction of the program stretches across so many different disciplines such that even as major requirements, these students will be taking classes in ag business, culinary arts, animal science, plant science, ag engineering and more,” said Jason Evans, Associate Professor of Agricultural Business Management. “And that’s because the production of food engages the political system, it engages policy-making and law, it certainly engages sustainability topics, physical production, and science.”

Students in the program will get plenty of hands-on experience in the College’s livestock and dairy facilities, greenhouses, alternative energy labs and culinary facilities. Graduates will be prepared to find their niche in a wide variety of careers throughout

the food system and throughout the world.

Mark Benoit ‘14 found his niche working as Head Grower at BrightFarms Capital Greenhouse in Elkwood, Virginia, where he’s responsible for maintaining optimal growing conditions for a variety of plants with sophisticated environmental controllers. His days demand lots of innovative problem-solving encompassing a range of hands-on skills like plumbing, engineering, and electrical work as well as proficiency with Microsoft Excel and databases.

“Everything we do is data-driven,” he said. “So being able to articulate your positions and back them up with data is probably the most lacking skill that I see today, and one of the most sought-after skills.”

Mark earned his BT in Agricultural Business Management at SUNY Cobleskill while the Food Systems & Technology degree program was in development. Now that he’s working in the industry, he calls it a “step in the right direction” to prepare students to blend technical skills with the business and policy acumen required more and more in the industry today. That was precisely the aim of the program’s developers.

“The design of a food system impacts every part of the human experience,” Evans said. “It determines what we eat, so it shapes our bodies and health. The design of the food system absolutely impacts economies. It shapes what rural communities look like and it certainly shapes environmental outcomes. So every part of our lives is in some way shaped by the way food happens — and you can’t get more interdisciplinary than that.”



Mark Benoit '14





Samantha Sykes '15

realize that it truly is an area that's growing. A lot more people are realizing how much horses can make a difference and how much they can change you."

SUNY Cobleskill launched New York State's first four-year Bachelor of Technology in Therapeutic Horsemanship this fall, bringing together equine science, education, and psychology to train students to use horses as therapeutic aids in helping people with special needs overcome physical, cognitive, and emotional challenges. SUNY Cobleskill's program is one of fewer than a dozen across the country to offer Professional Association of Therapeutic Horsemanship (PATH) International certification as part of the curriculum. Samantha got her PATH certification in her senior year, and says it is crucial to her work.

"It makes or breaks your career," she said. "You can teach therapeutic riding without having your certification, but having that PATH certification behind you really proves that you know what you're doing and you went the extra mile to learn more and to educate yourself."

SUNY Cobleskill's new program focuses heavily on partnerships with community organizations to provide students with opportunities to work with real clients, from adults with special needs to at-risk youth and veterans. With professional guidance, interaction with carefully selected horses helps improve listening skills, focus, sequencing, and coordination, as well as develop greater self-confidence, patience, and control.

The four-year degree did not exist when Samantha was a student, and she did not come to SUNY Cobleskill with therapeutic horsemanship in mind. She started in a pre-veterinary program and realized quickly that it was not the path for her.

"Then I got into therapeutic riding and I just totally fell in love with it," she said. "There are so many career opportunities now. You can do equine therapy, which is what I'm doing, or you can start broadening your horizons a little bit with at-risk youth, Special Olympics para-dressage teams, para-equestrian teams. There are just so many different things you can do with it, which is why I love it so much."

## TAKING THE REINS

### Therapeutic Horsemanship

**S**amantha Sykes started her morning on a Wednesday in September tending to the horses at Bakas Equestrian Center in Tampa, Florida, before getting to work on a proposal for a new therapeutic program for at-risk youth. Her afternoon was spent in riding sessions with kids and adults with special needs.

She calls this her dream job. Just a year after graduating from SUNY Cobleskill with a Bachelor of Technology in Animal Science with a concentration in Equine and a minor in Equine Assisted Therapies, she's working full-time as a therapeutic horseback riding instructor.

"If I had the chance to go back and do it again, I would probably get my four-year degree in Therapeutic Horsemanship," she said. "People don't

## BEYOND BREWING

### Fermentation Science and Applied Fermentation

**W**inemaking was in Pindar Damianos' blood when he studied Crop Production at SUNY Cobleskill in the late 90s. His father, Herodotus "Dan" Damianos helped launch Long Island's winemaking industry in the 1980s with Pindar Vineyards, and Pindar and his four siblings grew into the business.

SUNY Cobleskill served as a springboard for Pindar to study viticulture in California, eventually becoming co-owner and Director of Vineyard Management at Pindar Vineyards.

"I currently manage over 400 acres because of that education," he says.

When it comes to making wine, Pindar says, "The art is on the label. What's inside the bottle is science — wine is 100 percent science."

Starting in the fall of 2017, SUNY Cobleskill will be offering one of the country's most robust programs in fermentation with two new four-year degrees: Fermentation Science and Applied Fermentation. The programs are notable in their breadth, focusing on fermentation as it applies to fields like food and beverage production as well as pharmaceuticals, industrial manufacturing, environmental conservation, even renewable energy.

"It grew out of a meeting of interdisciplinary academics," said Neil Law, Assistant Professor of Natural Sciences and Mathematics at SUNY Cobleskill. "We had folks from all different corners of campus in the room. It started interdisciplinary and it has always stayed interdisciplinary."

In using microbial processes to help turn waste into energy, the programs address sustainability and conservation; in growing fruits, vegetables or grains for a top-to-bottom farm brewery, they draw on agriculture; in producing foods like sauerkraut, kimchi, summer sausages, tea and coffee, they bring in the College's Culinary Arts program. They even include business courses, a rarity for fermentation programs.

"We set out to do that because many people end up working in industry, being their own entrepreneurs, or perhaps being in an environment where they have to manage grant dollars, and this will give them a sense of the business piece that is not always taught in a science program," Law said. "The spirit of the program and our students will be pan-Cobleskill. We want well-rounded critical thinkers."

Fermented products are already contributing to New York's economy. To celebrate its role as the nation's top yogurt producer, New York named yogurt the official state snack in 2014. From 2013 to 2014, the state's craft beer industry grew 59 percent with a total economic impact of \$3.5 billion, according to a report released by the office of Governor Andrew M. Cuomo. New York is also the second largest producer of wine behind California, with 373 wineries producing 33.5 million gallons a year.

"There is absolutely no shortage of jobs in that industry," Pindar says. "It's an excellent degree program to be a part of right now and well into the future."

Pindar Damianos '98





# THE GLOBAL CLASSROOM

SUNY COBLESKILL  
TAKES APPLIED  
LEARNING AROUND  
THE WORLD, AND  
BRINGS THE WORLD  
TO COBLESKILL



From the shores of the Amazon to vocational schools in China, SUNY Cobleskill students and faculty are taking the College's expertise in applied learning around the globe — and expanding their own horizons in the process. In recent years SUNY Cobleskill has been breaking the traditional study abroad mold to expand opportunities for others and contribute meaningfully to the global community.

"So much of what SUNY Cobleskill does with its applied education is replicable in many, many places around the world," said Susan Jagendorf-Sobierajski, Executive Director of International Education. "We don't just stop at theory. We put our theories into practice. And the idea is to do that globally so that we are preparing students to be good global citizens, to be flexible so that they can take their skills around the world and be competitive."

Early this year, SUNY Cobleskill put that idea into practice in China with the Path Pro program. The College is the first in the United

States to implement a program of this kind in China, leading the way for SUNY and other universities and colleges across the country.

Path Pro brings SUNY Cobleskill's applied-learning approach to vocational schools in China, where students face difficulty earning bachelor degrees in technical trades. Students in the program eventually have the opportunity to complete their bachelor degrees at SUNY Cobleskill. Thanks to years of relationship-building, the College has established partnerships with four vocational colleges in China, and the program is likely to continue evolving and expanding.

"SUNY Cobleskill is becoming very prominent in China with the support of those organizations and SUNY. We have a model that really fits with certain segments of the Chinese higher education system," Jagendorf-Sobierajski said. "We've been able to get our brand out into the forefront to lead in an educational field in the United States."

A different kind of partnership is forming with Universidad La Salle in Mexico. This coming spring, SUNY Cobleskill is launching a new cross-cultural, interdisciplinary graphic design program in partnership with La Salle. A remarkable feature of the program is that it will normalize the "internationalization" of curriculum, making cross-cultural interaction a regular part of the classroom experience.

At SUNY Cobleskill, graphic design students will partner with agricultural business students to research, develop, and market a local farm product to a foreign market — in this case, their peers at La Salle — all the while sharing designs and feedback with their Mexican partners online. The project will culminate in a two-week trip to Universidad La Salle.

In developing these programs, SUNY Cobleskill is diligently building the underlying framework for creating lasting and fruitful international partnerships, as well as an educational culture that promotes a global mindset. As a result, faculty are becoming more and more interested in taking students abroad.

Over the summer, faculty took students to study agribusiness in Costa Rica, biodiversity and development in Panama, and the native fishes of the Amazon River in Peru. A new study abroad program will give students the opportunity to study in Valencia, Spain this coming spring. Earlier this year, a group of Educational Opportunity Program students toured Nordic arts and culture through Finland and Sweden in a new program that aims to be a model for ongoing international experiences for EOP students.

"The way people live in Sweden and Finland has taught me better ways to live my own life," said senior Jallah Lahon of the Nordic studies trip. "A souvenir T-shirt will fade, a hat will get lost, but the experience as a whole I will cherish forever."

SUNY Cobleskill is earning a reputation for its innovative approach to international education. The College has been selected by the SUNY Office of Global Affairs to participate in an ambitious project to develop a sustainable community in Haiti that

Left: SUNY Cobleskill students in China.  
This page: (top): SUNY Cobleskill students in Finland  
(bottom): Faculty and students at Universidad La Salle, Mexico.



would serve as a model for future development. SUNY Cobleskill has been asked to contribute its expertise in agriculture and early childhood education. It will be a long-term project that exemplifies SUNY Cobleskill's two-way street approach to international education.

"The idea is to put the SUNY Cobleskill model into practice in a number of different environments," said Jagendorf-Sobierajski, "to demonstrate that it's workable and that it can contribute to larger world issues."





# A PLACE TO CREATE

SUNY COBLESKILL'S  
"OLD GYM" FINDS  
NEW LIFE AS A  
CENTER FOR DESIGN

"It's like our own design studio. We have all of our Macs here, we have all of our design teachers here."

— ANDREW STEVENS, SENIOR GRAPHIC DESIGN MAJOR

Ryan Karim was finishing his associate degree in Graphic Design at SUNY Cobleskill in 2015 and considering transferring to another institution to earn a bachelor degree. Then a transformation happened. The College's "Old Gym," one of the oldest buildings on campus, was converted into SUNY Cobleskill's new Design Center, a place where design and the visual arts all come together under one roof.

"I was told it was going to change, and it did — the whole entire program," Ryan said. "I feel like everybody notices us now, and notices me as a designer."

During the first year of Ryan's associate degree, design classes and faculty offices were spread across campus, tied together only by an idea. After extensive renovations during the summer of 2015, design students and faculty walked into a home of their own at the start of the fall semester. That was enough to make Ryan stay to pursue a bachelor degree at SUNY Cobleskill.

"It's our building," Ryan said. "I finally feel like we are part of campus."

The centralization was driven by the introduction of a four-year Graphic Design program in 2010. On the second floor of the building today, art studios and

gallery spaces have been carved out of what used to be a large gymnasium. As the name of the building implies, it served as a basketball court and physical education facility in 1928, when the entire campus consisted of four buildings and a quad. The second floor's high ceilings, exposed rafters, and towering windows lend the space the atmosphere of an artist's loft, with colorful art punctuating the white walls. On the floor, the red, black and green lines of the basketball court have been carefully preserved under fresh layers of polish.

That was important to Kayla Cady Vaughn, Assistant Professor of Art and Graphic Design and Director of the Grosvenor Art Gallery, who advocated for leaving the basketball lines on the floor. She wanted to preserve the history of the building while showcasing the re-use and adaptation that had taken place.

"Re-designing and re-imagining a building that was created for a different purpose echoes what we do as designers," she said. "We are innovators."

In the basement, a kiln arrived this summer to complete a ceramics studio in a room that had previously been a plant science lab. On the first floor, another plant science lab has become a Mac Lab where students can work on their own when classes are not being taught.

In all, the building now features two Mac Labs, two student study stations, renovated classrooms, a large format printer/scanner, Wacom illustration tablets, and faculty offices on site, as well as the art studios and Grosvenor Art Gallery on the second floor. With a home base, tutoring programs have taken off, with upperclassmen offering assistance in subjects like coding, digital imaging, and advanced typography in the evenings.

The labs offer easy, reliable access to the kind of technology students will encounter in the work environment, meaning owning an expensive Mac computer is not a requirement of being a design student. The new Design Center also offers greater access to faculty.

"When offices were off-site, students only came in to register for classes," Vaughn said. "Now we have the opportunity to continue to interact with them even if we don't have them in class that semester."

Around the same time that the building was being renovated, the Graphic Design teaching faculty was increased from one full-time faculty member to four. With more faculty and elevated visibility for the program, dormant courses like Painting and Drawing II have been revived, with thoughts of more to come.

"Our new enthusiastic faculty have so many ideas for possibilities to maximize the use of the facilities and to add new ideas to the curriculum — and those two things

go hand in hand," said Professor Margrethe Lauber. "This is a cutting-edge field. In five years, the needs of students might be different."

The student design club, Logos, has experienced a revival, as well. Previously a place for students to share ideas and take design-related field trips, the club now functions as a student-run design agency for other clubs and community organizations. Club members design logos and flyers as well as offering other creative design solutions on a real-world commission model.

As a senior, club president Sarah Dancer was around before the renovation, when the design program was spread around campus. She talks about the Center in the same terms as many other design students, reaching to define the sense of identity they feel there. She compares it to a Dairy Science student going to the cow barn, or a biology student in a lab.

"You just feel at home there," she said.

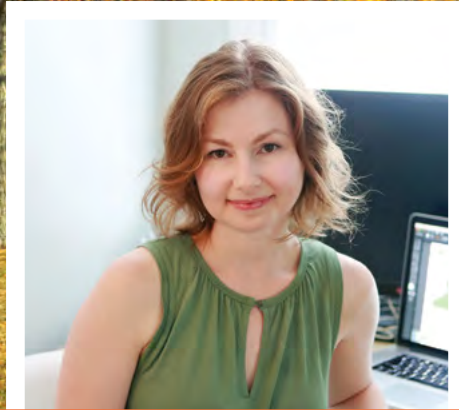
While the bulk of the renovation is complete, the building does not feel static. It's more like a canvas. The Grosvenor Art Gallery is upstairs, but every free wall in the building seems to hold a painting, a design-centric inspirational poster, a drawing, a sampling of student work — an impossibility when classes were spread across other buildings.

"It's our building: 'Old Gym.' Graphic Design," said Senior Andrew Stevens. "It's our own building to brand."





"Old Gym," the new Design Center



## DESIGNING WITH HEART

### JENNIFER OZGUR '13

In her senior year at SUNY Cobleskill, Jennifer Ozgur combined graphic design with public nutrition and saw her future. Working with Professor Margrethe Lauber on the design side and Professor Anne Rogan in Agriculture and Food Management, she devised an independent study project exploring the intersection of design, nutrition, agriculture and psychology.

"My program at SUNY Cobleskill allowed me the flexibility to pursue my interest in food and poverty as deeply as I wanted to within the context of studying design," Jennifer said. "Having those projects in my portfolio when I started looking for a job was a huge help and uniquely qualified me for the job I have today."

As Outreach and Education Designer for the non-profit Hunger Solutions New York, Jennifer helps maximize participation in federally funded programs like the Supplemental Nutrition Assistance Program (SNAP), the School Breakfast Program and National School Lunch Program, the Summer Food Service Program, and more.

Her job is to make complicated information both digestible and appealing, whether it's explaining a new policy rule to a SNAP recipient, presenting school superintendents in high-poverty districts with ways to serve free breakfast to all students, or designing educational pieces for policy makers and the general public.

"Since we have such a crucial message to impart — namely ensuring that hungry New Yorkers have access to nutrition — it's important that it be delivered clearly and effectively," she said. "That's where design comes in. Good design facilitates understanding."

Her career direction comes from her own experience. Growing up in an economically insecure household, she said, she knows how much stress poverty can put on a family and on a child. The skills she uses in her work every day, meanwhile, come from her education at SUNY Cobleskill.

"No one should have to worry about affording a basic need like food," she said. "It's a huge motivation and reward to know that your work might help a hungry child eat. I can't imagine a better job than that, and SUNY Cobleskill helped me get here."



### WENDY GILMAN

Vice President for Business and Finance

Wendy Gilman joined SUNY Cobleskill in January, 2016. Prior, she worked at SUNY System Administration in various roles, most recently as Assistant Vice Chancellor for Budget, Planning, and Analysis.

She holds a B.A. in Economics from Massachusetts Institute of Technology and an M.S. in Operations Research and Statistics from Rensselaer Polytechnic Institute. She conducted doctoral work in Educational Administration and Policy Studies at SUNY Albany.

#### Q: What brought you to SUNY Cobleskill?

I had worked at System Administration for about 20 years and I had always known Cobleskill was a fascinating campus. When I learned that the position was available for vice president, I said, "Well, sounds like an interesting opportunity." And it has been.

#### Q: Why do you say it was a fascinating campus?

It's unique among the SUNY campuses in the different kinds of programs that are offered, and in the mixture of hands-on technology, liberal arts, science and business that we offer.

#### Q: What kinds of opportunities do you see here at Cobleskill both for yourself and for the College?

I think the College has a wonderful opportunity to showcase its uniqueness. Every day I learn about a new thing that we do that I didn't know we did. Getting that message out to the world is really important — and something that I know people are working on.

For me personally, I have so much to learn — it's not just about what Cobleskill does differently, but how the campus actually works. How do the different departments work together, what is the relationship between the campus and System Administration? It's a 360-degree view now.

## WELCOME



### ANNE HOPKINS GROSS

Vice President for Student Affairs

Anne Hopkins Gross was named Vice President for Student Affairs in May. She most recently served as Dean of Students at Southern Vermont College in Bennington, Vermont. She previously served at Connecticut College in New London, Connecticut, in three consecutive positions, culminating as Senior Associate Dean of Student Life.

She holds an M.S. in College Student Personnel Services from Miami University in Oxford, Ohio and a B.S. in Management from The College of New Jersey in Ewing Township, New Jersey. She recently completed her Ed.D at New England College in Henniker, New Hampshire.

#### Q: What brought you to SUNY Cobleskill?

I was intrigued by the unique academic programs here, and the students. When I was preparing for the interview, I was reading the college catalog and usually if you've read one college catalog you've read them all. But it was a page-turner for me. I thought it was fascinating — fermentation, the canine program, along with the really strong hands-on piece for students.

I love the student population: really diverse group, students from the city, students from rural, some from in between. It's a good place to be.

#### Q: What opportunities do you see here, both for yourself and for the College?

I'm really excited about growing the wonderful work that's already been done here, and adjusting the lens a little bit. Are we being as inclusive as we can be with all the different student populations that we have on campus and really embracing that? Are we being really thoughtful about who our programs are catering to, and how do we adjust that?

#### Q: And personally?

I'm looking forward to seeing things unfold here and being part of the future of the College — the next hundred years.



# RING IN THE NEW

**S**UNY Cobleskill and the broader Cobleskill community celebrated 100 years of innovative education with a three-day Centennial Homecoming from September 23 through September 25. Alumni from across the country came home to see old friends, share memories, and catch a glimpse of things to come at SUNY Cobleskill.



The weekend featured a visit from national oral history project StoryCorps, student and alumni award ceremonies, the Schopinsky Brothers Alumni Run, the 50th Anniversary of Curtis Mott Hall, and an Alumni Baseball Game among many other activities. Saturday culminated with a lively Centennial Parade through the village and SUNY Cobleskill campus before capping things off with a Centennial Fireworks display to welcome our next hundred years.

## ALUMNI AWARD WINNERS

Outstanding Alumni  
Todd Lighthall '93 and Shari Lighthall '92

Distinguished Alumni  
Matthew Fagnani '76 and Kyle Tuttle '84

Young Alumni Achievement Award  
Earl Morrison '06 and Carolyn Barkley Morrison '06

## OUTSTANDING STUDENT AWARD

Easton Murray '17

## HONORARY ALUMNUS

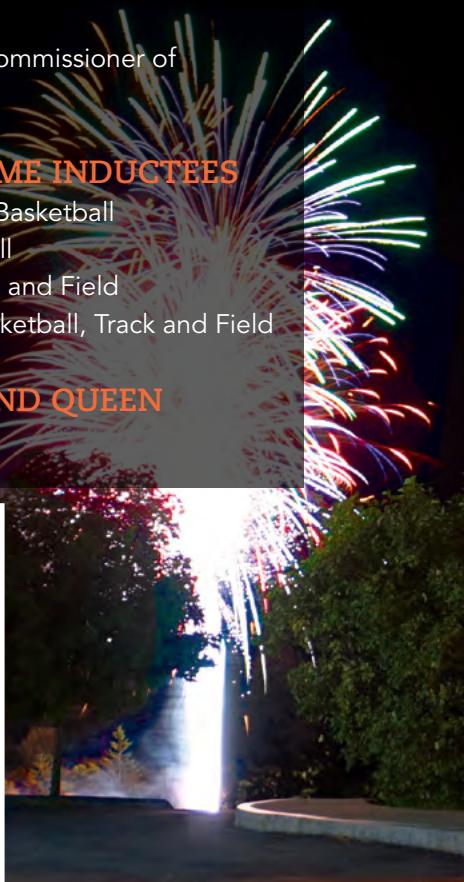
Richard Ball, New York State Commissioner of Agriculture and Markets

## ATHLETIC HALL OF FAME INDUCTEES

Arthur MacNamara '50, Men's Basketball  
Fred Guay '59, Men's Basketball  
Carl Tillipauagh '69, Men's Track and Field  
Leslie Martin '05, Women's Basketball, Track and Field

## HOMECOMING KING AND QUEEN

Jeff King and Carley Butzgy



# FIGHTING TIGER SCHOLAR-ATHLETES MAKE HISTORY

**T**he SUNY Cobleskill Fighting Tigers set a College record this year with 36 Scholar-Athlete Awards from the North Eastern Athletic Conference (NEAC), the highest number of honorees since SUNY Cobleskill joined the conference in 2008.

Each of the award-winners distinguished themselves by earning a GPA of at least 3.4 during the 2015-2016 academic year while participating in Fighting Tiger sports. All 312 Fighting Tigers student-athletes earned an average GPA of 2.78 with 102 earning a GPA over 3.0.

Congratulations to all Scholar-Athletes for excellence in their academics and their sports.



**"To me, being a Scholar-Athlete means that hard work pays off. Hard work is what makes a great student in the classroom, makes a great athlete on the playing field and a great person for the real world."**  
— Taylor Tommell, Women's Cross Country

**"To be a scholar-athlete you must be able to balance academics, athletics, and social interaction and learn to prioritize on a daily basis. Organization is essential and communication between teachers and coaches is necessary to stay organized and on time."**  
— Shawn Westridge, Men's Golf



**"I dedicate a lot of time to both my education and basketball, so it means a lot to be recognized for my hard work. It's a great feeling knowing that I am associated with some of the best on campus."**  
— Shelby Preston, Women's Basketball

**"Being a Scholar-Athlete means that I have kept myself motivated, determined and succeeded at achieving my goals. Working hard during the season and during the off-season is the only way that being a Scholar-Athlete is possible."**  
— Gabby Clark, Women's Volleyball



## NEAC 2015-2016 SCHOLAR-ATHLETE AWARD WINNERS

Tracy Anderson, Animal Science – Women's Basketball

Anthony Bouchard, Renewable Energy Technology – Men's Cross Country

Gabby Clark, Social Sciences – Women's Volleyball

Kaitlyn Clute, Wildlife Management – Softball

Ashley Creighton, Business Administration – Women's Basketball

Gabriella Danthine, Business Administration – Softball

Sean Degnan, Information Technology – Men's Lacrosse

Jessica DeVoe, Culinary Arts – Softball

Marjie Entrolezo, Communications Technology – Women's Volleyball

Chantal Fauteux, Plant Science – Women's Cross Country

Briannah Florian, Health Science Studies – Women's Soccer/Basketball

Mary Greagan, Wildlife Management – Women's Cross Country

Jack Gibbs, Agricultural Business – Men's Cross Country

Mike Girolamo, Culinary Arts – Men's Swimming

Codi Gorman, Business Administration – Men's Basketball

Casey Haughney, Animal Science – Softball/Volleyball

Aniel Headley, Graphic Design – Men's Soccer

Ben Henry, Agricultural Engineering – Men's Swimming

Corey Johnson, Biotechnology – Men's Soccer

Leigha LaTourette, Animal Science – Women's Soccer

Jeasha Lopez-Gonzalez, Culinary Arts – Softball

Jaimee Lord, Early Childhood Education – Softball

Tegan Matthews, Plant Science – Women's Basketball

Connor McCarthy, Social Sciences – Men's Golf

Nia Moore, Early Childhood Education – Women's Basketball

Easton Murray, Agricultural Power Equipment – Softball

Victoria Opalka, Animal Science – Women's Cross Country

Brandi Persico, Communications Technology – Women's Volleyball

Quinn Porter, Animal Science – Women's Cross Country

Shelby Preston, Communications Technology – Women's Basketball

Jillian Scofield, Social Sciences – Women's Soccer

Taylor Tommell, Communications Technology – Women's Cross Country

Shawn Westridge, Turfgrass Management – Men's Golf

Kasey Williams, Applied Psychology – Women's Volleyball

Hannah Young, Early Childhood Education – Softball

Jocelyn Zaneski, Applied Psychology – Women's Basketball





"I established the Derwin and Annie Bennett Scholarship Endowment to honor my mom, her many acts of giving and most importantly, to provide some assistance to deserving students in pursuit of their educational dreams."

## Why I Give



**Derwin Bennett**  
Director of Educational Support Services,  
SUNY Cobleskill

## THE PRESIDENT'S SECOND CENTURY CIRCLE

**W**e have begun our second century with renewed commitment to the vision of our founders, exploring new ways to prepare our students for success in a rapidly changing world. At SUNY Cobleskill, we are united in our role as stewards of sustainability, educating innovators and leaders to help build a better world for those who come after us.

SUNY Cobleskill has launched countless stories of success, and countless reasons to give back. Your story is an indelible part of the College's story, and your generosity is integral to our students' success. By joining the President's Second Century Circle your annual donation will help our students grow as they challenge themselves today and thrive as they challenge the world tomorrow. With your support, SUNY Cobleskill will continue to prepare our students to feed a growing world, preserve the earth, and build a sustainable future.

### LEVELS OF GIVING

Frisbie Society	\$5000 and up
1916 Society	\$2500 to \$4999
Old Quad Society	\$1001 to \$2499
Van Wagenen Society	\$500 to \$1000
Rolling Hills Society	\$250 to \$499

For more information, please contact Lois Goblet, [gobletle@cobleskill.edu](mailto:gobletle@cobleskill.edu), 518.255.5524.

## KEEP US GROWING FORWARD

**T**here are many ways to support SUNY Cobleskill and our students to ensure that the things you value most about the College thrive into the future. Donating is simple and flexible. You can choose how to give — from online donations to payroll deduction, matching gifts, and more — and how your gift benefits students through specific scholarships, programs and organizations. However you want to help the College grow forward, we can help you make it happen.

Explore your options at [www.cobleskill.edu/give](http://www.cobleskill.edu/give) or by calling us at 518.255.5524.

## MAKE A DIFFERENCE FOR \$3.85

**E**mployees of most New York State agencies can sign up for easy payroll deductions that contribute directly to SUNY Cobleskill. It only takes a few moments and it makes a meaningful difference in the lives of our students — a regular deduction of just \$3.85 will make you a \$100 donor in a year. You can choose exactly how your gift is put to use or leave it unrestricted. It's as easy as 1-2-3.

1. For SUNY employees, fill out a payroll deduction form at [www.cobleskill.edu/payrollgiving](http://www.cobleskill.edu/payrollgiving) or request one from [advancement@cobleskill.edu](mailto:advancement@cobleskill.edu) or by phone at 518.255.5524. For employees of other state agencies, please contact your payroll office.
2. Choose your deduction amount and designation.
3. Return the form to the SUNY Cobleskill Foundation Office or your payroll office.

Give your way, and give SUNY Cobleskill students a foundation for lifelong success.



## A CHANCE TO SAY THANK YOU

Above: Mary Morawski, left, recipient of the Soil Science Scholarship, with Cindy Barber, representing the Roger Barber Scholarship, at the Annual Scholarship Luncheon. Below: Jeff King '17

**J**eff King '17 is fervent in his gratitude. Without scholarships and support from the SUNY Cobleskill community, he could not imagine being where he is today, confidently poised for graduation.

At the Luncheon, SUNY Cobleskill President Marion Terenzio announced a new scholarship endowment in honor of lifelong Schoharie County residents Clifford and Elizabeth Hay, who have distinguished themselves in business, education, community engagement,

and youth leadership. The annual scholarship will go to a student majoring in Dairy Science who is active in the FFA.

"From business to education to work with the county's youth, the Hays have given tremendously to Schoharie County and its residents," Dr. Terenzio said. "We are proud to announce this new endowment in their names."

To all the donors gathered in the ballroom, she said, "We know you believe in the power of education and we thank you for investing in our students and our College."

"I would not be here ready to start a career that I couldn't have even imagined before coming to SUNY Cobleskill," he said in a speech at the 2016 Scholarship Luncheon in September. "I know I do not speak only for myself when I say to all of you, our mentors, our supporters, our comrades, our friends: Thank you. Thank you for being there, thank you for showing us that we are not alone, and thank you for believing in us."

The annual Scholarship Luncheon provides an opportunity for scholarship recipients to meet and thank their benefactors; and for donors, the chance to see the effects of their generosity.



**"...Thank you for being there, thank you for showing us that we are not alone, and thank you for believing in us."**



# CELEBRATING THE HARVEST

CULINARY EXTRAVAGANZA DELIGHTS THE SENSES



Above: (Left) From left: Tim Warnock of US Foods, Chef Yono Purnomo of Yono's, Ryan Brooks of Brooks' House of BBQ, and SUNY Cobleskill President Marion Terenzio at the 5th Annual Culinary Extravaganza. (Center) Pastries courtesy of SUNY Cobleskill Culinary Arts students delighted at the 5th Annual Culinary Extravaganza. (Right) Doug Plummer, event co-chair and proprietor of The American Hotel in Sharon Springs, watches donations roll in live.

SUNY Cobleskill students, faculty, alumni and celebrity chefs served up fresh, local produce with creative flare during the 5th Annual Culinary Extravaganza on October 21. The best of the region's autumn harvest met the best of the region's culinary talents for a full menu of appetizers, entrees, desserts, and wine and beer tastings.

This year's Extravaganza, moved to October for the first time, was co-chaired by American Hotel proprietors Doug Plummer and Garth Roberts. "Supporting the College Foundation is a long-term investment in the future of our students, and the enormous asset that SUNY Cobleskill provides to our region," said Mr. Roberts.

A live fundraising drive during the Extravaganza raised more than \$30,000, including a matching pledge of \$10,000 by a "very proud SUNY Cobleskill alumnus," toward the purchase of a professional batch freezer for making ice cream, gelato and sorbet, as well as a professional brewing system. The new equipment will allow the College to expand learning and opportunities for students in Culinary Arts, Dairy Science and our upcoming Fermentation Science and Applied Fermentation programs. Sponsorships and ticket sales for the event grossed more than \$23,000 for the College Foundation.

The Extravaganza is one of two major annual fundraisers for the Foundation. The event owes its success in large part to the talent and dedication of SUNY Cobleskill Culinary faculty members Rich Benninger, David Campbell, JoAnne Cloughly, Michael Lapi and David Yanisko, as well as all the hardworking Culinary Arts students who participated.

## CELEBRITY, ALUMNI AND FACULTY CHEFS

**Rich Benninger '81**, Ryck Proctor '16, Malcum Warner '16, *The Olde Tater Barn*  
**Ryan Brooks**, Brooks' House of Bar-B-Que, 2016 Recipient of the James Beard Foundation America's Classics Award  
**David Campbell**, CCC@, CCE@, SUNY Cobleskill American Cuisine Class  
**JoAnne Cloughly**, CCC@, CEPC@, SUNY Cobleskill Advanced Pastry Class  
**Josh Coletto and Noah Sheetz**, The Chefs' Consortium  
**Antony Daou**, Black Cat Cafe  
**Joan Dembinski**, CC@, Yono's  
**James Gavin and Keith Stanton '06**, Chieftans Restaurant  
**Michael Kaphan '15**, Purdy's Farmer and the Fish  
**Michael Lapi**, SUNY Cobleskill Farm to Table Class  
**Margi Neary**, MOS Delicious  
**Norm Phenix**, 204 Main Bar & Bistro  
**Caroline Torres**, Bull's Head Inn  
**Tim Warnock**, CCSP@, US Foods  
**Jay Wood '83**, Coby's  
**Lee Woolver**, American Hotel  
**David Yanisko**, SUNY Cobleskill

# THE GIFT OF A LIFETIME

DR. MICHAEL MURPHY & PETER HALEY



Above: Dr. Michael Murphy and Peter Haley

The SUNY Cobleskill College Foundation recently received its first-ever charitable gift annuity, a unique donation from Dr. Michael Murphy, Distinguished Professor Emeritus at SUNY Cobleskill, and Peter Haley, Professor Emeritus at Siena College and founder of the Siena Opera Club. Their generous gift will bolster the Michael Murphy Biotechnology Endowed Scholarship Fund to benefit students of biotechnology.

A gift annuity is one of many ways to make a planned gift to the SUNY Cobleskill Foundation. Gift annuities to SUNY Cobleskill are facilitated by the Charitable Gift Annuity Program of the University at Albany. Dr. Murphy and Mr. Haley hope their latest gift will benefit students as well as inspire others to make similar contributions.

"It's all about the students," Dr. Murphy said. "Especially in a challenging program, even a small gift can help them value themselves and succeed in their studies and career. That, and inspiring professors, can make all the difference."

Dr. Murphy taught at SUNY Cobleskill from 1987 until 2008, the last 10 years as a SUNY Distinguished Teaching Professor Emeritus in biotechnology, medical career areas and ethics in science. He was instrumental

in establishing the College's first high-tech STEM baccalaureate program, a synergy among the Biotech, Animal Science and Plant Science programs. He is an active international scholar, having been selected as a Senior Fulbright Scholar in Residence at the Czech Academy of Sciences from 1997 to 1998 studying fetal kidney development and polycystic kidney disease.

More recently, he was selected by China's State Administration of Foreign Experts Affairs as a High-End Foreign Expert in 2015 to teach, advise and mentor students, faculty and business collaborators at the Zhejiang University School of Technology in Hangzhou, China. Zhejiang University is a partner with SUNY Cobleskill in the pioneering Path Pro program. The focus of the program is to assist Chinese students in earning bachelor degrees in technical trades.

Mr. Haley is well known in the region as president and founder of the Siena Opera Club, where he teaches opera and leads trips to performances from the East Coast all the way to Europe. He taught music at Siena College from 1975 to 2005.

To learn more about charitable gift annuities or find a planned gift that fits your needs, contact Lois Goblet, Chief Advancement Officer, at [gobletle@cobleskill.edu](mailto:gobletle@cobleskill.edu) or 518.255.5524.



## INTRODUCING THE LIFESTYLE FARMING CONFERENCE

**A**t SUNY Cobleskill, we believe in hands-on learning and using our resources to empower our neighbors. That is why we are proud to launch the inaugural Lifestyle Farming Conference, an intense one-day educational event covering more than a dozen topics in farming and homesteading skills on **Saturday, April 8, 2017.**

In our classrooms and labs, SUNY Cobleskill faculty will teach organic gardening, home brewing, composting, mushroom growing, yogurt making, apiary management, and more. With three levels — 1.5-hour Introductory Courses, 3-hour Skill Builders, and a 6-hour Intensive — everyone from novice to experienced homesteaders will find a course to suit their interests and skill levels.

The conference will be accompanied by a specialized vendor fair featuring goods and supplies that complement the workshops, such as brewing equipment, apiary supplies, animal feed, and orchard necessities.

To learn more, visit [cobleskill.edu/lifestylefarming](http://cobleskill.edu/lifestylefarming).

