

SUNY Cobleskill

MAGAZINE

Autumn 2017 | Published for Friends, Family and Alumni

The
Research
Issue

Global
Implications



PRESIDENT'S MESSAGE



I am excited to introduce every issue of *SUNY Cobleskill Magazine*, but there is something particularly special about this issue: it is devoted to research. Because SUNY Cobleskill is primarily a teaching college, applied research is at the heart of every academic pursuit. It is the process of using learning opportunities to methodically answer a question, to eliminate possibilities until only one remains. In short, it is a process that is performed Cobleskill style.

This issue is packed with incredible stories of that process — stories of curiosity and world-changing ideas.

You will read about the work our students, alumni, and faculty are doing to track Lyme disease in Schoharie County; to unearth an ancient city in Egypt; to better understand a rare bat; and to reintroduce a fish that Otsego Lake locals thought was gone from their waters forever.

You will learn about the role algae can play in mitigating climate change and how trash can be turned into energy. You will also get a glimpse of an exciting new learning model called SUNY Collaborative Online International Learning that makes global collaboration a regular part of the classroom experience.

There is something else special about this issue: it is the last print issue. Starting this coming spring, we will publish this magazine entirely online. This paper-free model is more sustainable and offers new opportunities for rich, multimedia storytelling. You will see all the same news and stories about our wonderful community that you expect on these pages, only now they will come with videos, interviews, and photo galleries.

To ensure you do not miss out, head to cobleskill.edu/connect to sign up today. Then, on to reading about the outstanding research our students, faculty, and alumni are conducting on campus and around the world.

Marion Terenzio, PhD

Marion A. Terenzio, PhD
SUNY Cobleskill President

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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COVER
The Research Issue: Shoot regeneration from internode explants of hops (*Humulus Lupulus* L.)
Photo: Mohamed Baligh

SPECIAL THANKS
Fort Orange Press
Mohawk Fine Papers Inc.
Printed on Mohawk Options Smooth 100% post-consumer recycled paper, certified by the Rainforest Alliance Program for FSC® standards RA-COC-000668. 100% of the electricity used to manufacture Mohawk Options is matched with Green-e certified wind energy.

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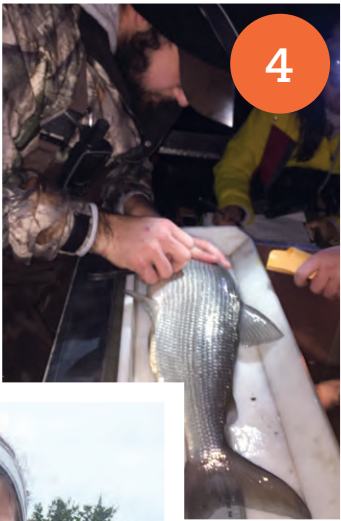
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RESEARCH FOR A BETTER TOMORROW

As the world continues to grow more crowded, climate change threatens crops, and energy demand rises, SUNY Cobleskill faculty and students are addressing tomorrow's biggest

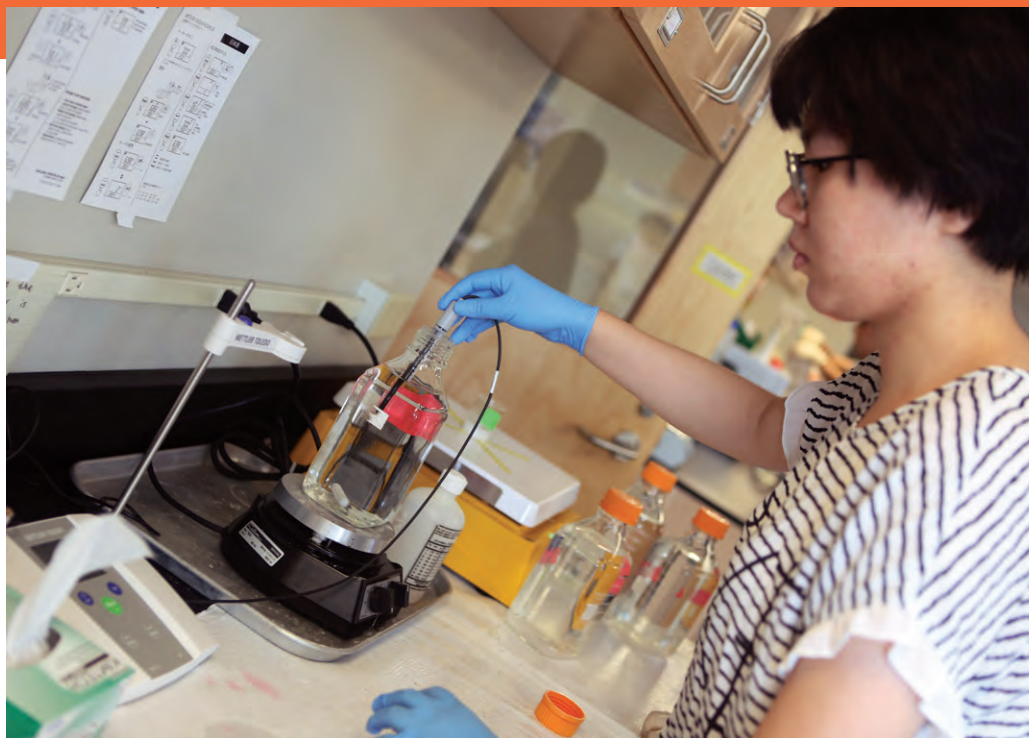
questions. With research into renewable energy, resilient crops, and green tech, they are developing solutions to sustainably feed and power the world for generations to come.

GROWING A TOUGHER SOYBEAN

In the biotechnology labs at SUNY Cobleskill, Professor Peiyu Zeng and her students are cultivating a better kind of soybean, one that can withstand the pressures of commercial farming and a changing climate.

"Soybeans are one of the world's leading sources of protein and oils, but farmers face serious challenges in meeting the demand," Zeng said. "Drought pressures from an ever-changing environment and build-up of salts that result from the regular use of fertilizers and irrigation diminish crop yield."

Zeng and her students have been steadily overexpressing genes in soybeans that make them more drought-tolerant and disease-resistant. Her students are currently using a gene transfer method called agrobacterium-mediated plant transformation to develop new strains of drought-tolerant soybeans — and gaining plenty of valuable experience in the process.



Biotechnology student Yao Chen

"The research program provides students with a firm theoretical framework of molecular biology and genetic engineering, as well as ample opportunities for hands-on experience and the development of techniques critical to the field," Zeng said.

Their research could have far-reaching commercial and social benefits in parts of the world hard-hit by drought and high soybean demand — making one of the world's most popular and useful crops even more beneficial.

Algae within John Fox's '17 experimental bioreactor

CAPTURING CARBON WITH ALGAE

Last year, Plant Science senior John Fox built an 8-foot glowing green tube in a lab at SUNY Cobleskill's Center for Environmental Sciences and Technology. The tube was filled with algae that Fox was cultivating to mitigate climate change — a big job for a tiny organism.

"Algae is the most efficient photosynthetic organism at converting CO₂ [a primary greenhouse gas] into a useful biomass," Fox said. "It is possible to build algae greenhouses next to industry and use the waste CO₂ from the burning of fossil fuels to grow algae for biofuel, bioplastic, fertilizer, animal feed, and even human food depending on how clean the gas is."

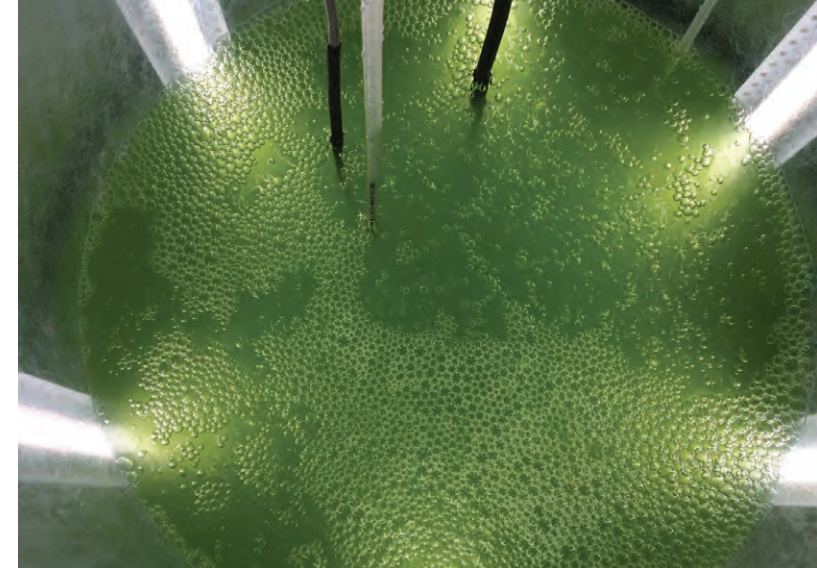
Fox began his research, under the direction of SUNY Cobleskill professor David Waage, with algae in a test tube and grew it to fill a 40-gallon bioreactor, a task he called "challenging and rewarding." He needed to work out the growth medium recipe and scale it up, keep the system sterile, and perfect the lighting and temperature, among other factors. The project was a promising and educational first attempt.

Fox graduated in September and is currently working as a grower at a Spirulina farm. Spirulina is a cyanobacteria, similar to algae, considered a superfood for its beneficial health properties.

"I learned a lot from the project at SUNY Cobleskill," Fox said. "It was a great project to be involved in and I will continue pursuing algae for carbon capture because I think it has great potential."

MORE ENERGY, LESS TRASH

SUNY Cobleskill's gasifier — a prototype machine that turns most combustible waste into a clean-burning gas — may soon help power a recycling center at a county landfill and transfer station in New



York State, reducing both power consumption and waste going into the site.

The gasifier has been in development since 2008 with initial funding from the Department of Defense. Its creators, SUNY Cobleskill professors Paul Amodeo and David Waage, have refined the long-established technology of gasification to unparalleled efficiency. The gasifier burns most trash and produces a clean-burning gas that can be mixed with conventional diesel to run a generator. The only other byproduct is a small amount of ash, which can be used in building materials like cement.

At the county landfill, the gasifier would close the gap between the energy produced by an on-site solar array and the energy used by the recycling center, making the operation 100 percent renewable. The professors are currently coordinating with county officials and securing funding for the project.

Landfills make sense for the gasifier, especially since it requires no pretreatment of material. "It doesn't matter if it's totally dirty, because the dirt just goes for a ride and comes out with the ash," Amodeo said. Eventually, the team envisions the technology progressing to the point that it could actually mine landfills to produce energy.

The patent-pending gasifier is beginning to turn heads in other areas, as well, passing the first round of a Fuzehub Competition for a grant to draw plans for commercial units and another grant to upgrade the existing unit on campus.

"I think landfills are a very, very good starting point," Amodeo said. "But others are watching."

RESEARCH ON THE WATER



With the Northeast's largest indoor cold-water fish hatchery, a long history of aquaculture education, and a deep concern for environmental conservation, SUNY Cobleskill finds its efforts often turned toward one of our most fundamental resources: water.

On campus and in the field, SUNY Cobleskill faculty, students, and alumni are researching new fish varieties, water pollution, and lake ecology to help build sustainable models for managing our waterways — so that both humans and the environment may continue to thrive long into the future.



Above (L-R): Fisheries and Aquaculture faculty members John Foster and Brent Lehman '04

BREEDING A BETTER FISH

Arctic char is a light, sweet-tasting fish that thrives in cold waters. It typically ships to restaurants in the U.S. from places like Canada, Iceland, and Norway. The brook trout, on the other hand, is less desirable for its meat, but thrives naturally in New York's waterways.

For more than 20 years, faculty and student researchers at SUNY Cobleskill have been carefully breeding a hybrid that combines the best of both fish, providing a sustainable and profitable way to meet market demand for Arctic char with a local product.

"We are trying to grow a fish that can survive in a little warmer water but tastes like and has the growth characteristics of Arctic char," said Brent Lehman, SUNY Cobleskill's Fish Hatchery Manager.

The hatchery is currently on its tenth generation of hybrids, each one inching closer to the ideal mix of characteristics. In the College's 40,000-gallon

cold-water facility, students work to identify and sort the offspring of each generation, chart growth statistics, collect and incubate eggs, and grow the fish from fry to adults.

"The students are intimately involved in the whole process," Lehman said. "They're learning the fish culture stages, spawning techniques, the whole gambit."

The true test comes in the tasting. The hatchery, designed by faculty and students, has sold hybrid fillets to a local restaurant and served them on campus. They recently supplied 75 pounds of fillets to a fundraiser for the Northeast Regional Food Bank.

"We sell for food only right now, not for stock," Lehman said. "And everyone seems to really enjoy it."

GETTING THE FACTS ON RIVER HEALTH

In October, SUNY Cobleskill faculty and students, in partnership with environmental watchdog Riverkeeper, wrapped up the third year of water quality monitoring on the Mohawk River. The data they produce continues to inform better decisions about the river's use — as well as efforts to clean it up.

Supported with grants from the New York State Department of Environmental Conservation, SUNY Cobleskill Associate Professors Neil Law and Barbara Brabetz and their students have been sampling the entire river each summer from May through October with Riverkeeper and other volunteers. The samples are then brought back to campus for analysis.

"This work exemplifies SUNY Cobleskill's commitment to hands-on learning," Law said. "Our students gain experience collecting and processing samples, then reading and interpreting the data. The data then becomes a tool that empowers the public and municipalities to make better decisions."

In the past two years, the data has contributed to the response to a series of large sewage spills near the City of Amsterdam and shed light on the dynamics of pollution via run-off after rain



Senior Dan Sweeney processing water samples.

storms. When Brabetz presented the project's findings at the Mohawk Watershed Symposium at Union College in March, The Daily Gazette of Schenectady took notice — particularly to the fact that 60 percent of samples taken at Mohawk Harbor in Schenectady exceeded water safety standards set by the Environmental Protection Agency.

"The Mohawk River is dirty, and has been for a long time," wrote columnist Sara Foss. "But it doesn't have to be. With some investment, we can clean up the river."

NEW LIFE FOR THE OTSEGO LAKE WHITEFISH

This December, SUNY Cobleskill Fisheries Technician and alumna Samantha Carey '16 will be taking students to Otsego Lake to go electrofishing.

It's not for sport — it's for science.

Carey and the student researchers will be harvesting eggs and sperm from lake whitefish, a native species that nearly disappeared from the lake, to spawn and raise in the SUNY Cobleskill fish hatchery. If things go

BUILD IT AND THE FISH WILL COME

Ed Roseman '89 left SUNY Cobleskill with a passion for fish biology and the hands-on experience he needed to build a career as a researcher. As a fisheries research biologist with the U.S. Geological Survey Great Lakes Science Center, he has been deeply involved in studies of the lakes' marine ecology.

"The absolute true passion of the professors and leadership at SUNY Cobleskill was contagious, and I try with all of my heart to continue to grow the passion for my work, and to pass it on to those who work with me," Roseman said.

Much of Roseman's career and research has focused on the early life stages of fish, particularly the relationship between that early development period and the fish's habitat — for spawning and incubation, and as larval nursery areas.

For more than a decade, Roseman and his team have been replacing lost spawning reefs in the St. Clair and Detroit rivers and monitoring the results. Almost immediately, native fishes like the imperiled lake sturgeon began using the reefs for spawning.

"Yes, we built it, and the fish did come," Roseman said.



From left: Kevin Thomas '14, Samantha Carey '16, Lyndon Watkins '16

well, they will soon have thousands of mature whitefish to send back into Otsego Lake.

"The lake whitefish used to be so abundant that people called them the Otsego bass," Carey said. "But when the alewife came in, their population just diminished so quickly."

The alewife was introduced in the 1990s to support the population of lake trout, a popular game fish. But it soon decimated the whitefish population. The days of fishing for "Otsego bass" and ordering whitefish in local restaurants faded into memory.

SUNY Cobleskill Associate Professor Mark Cornwell '95, who has been involved with the Biological Field Station at Otsego Lake for decades, helped solve the alewife problem when he introduced walleye as part of his own master's thesis. That opened the door to the reintroduction of the whitefish, which Carey and another student began in 2015.

"They're such an important part of the ecosystem," Carey said.

The project is a long one. Carey expects another five or 10 years to return the whitefish population to pre-alewife levels.

"The research aspect of it was demanding — we had to figure out every part of it," she said. "It helped me become a better researcher."

Now she gets to take other students out onto the water to get that same invaluable experience.

RESEARCH IN THE WILD

It's a wild world — and SUNY Cobleskill students, faculty, and alumni are working hard to keep it that way. Their research into topics like duck migration, tick-borne illness, and bat habitats is advancing our understanding of the environment we live in while helping us preserve it. That means a healthier, safer, and more sustainable world for all of us.



AS THE DUCK FLIES

SUNY Cobleskill Professor Michael Losito and Assistant Professor Roger Masse know that wood ducks migrate from Schoharie County to southeastern coastal plain states like Georgia, the Carolinas, and Florida. This year, they are beginning to find out exactly how they get there.

"Our new research question is: What is the pathway these birds take on their journey?" Losito said. "Is it a direct flight? Do they zig-zag? Do they travel across land, or do they travel across the ocean?"

They can answer that question now thanks to advances in GPS tracking technology that have made the devices small enough for birds like wood ducks. With funding from the Gerald and Elizabeth Jennings Foundation, they deployed the cutting-edge GPS tags this fall.

"With older radio tracking technology, a researcher would have to put a VHF radio tag on a bird and physically be in the field following that bird," Masse said. "GPS tracking has made it possible for researchers to study in fine detail the actual movement of birds."

Masse, Losito and the students working with them hope to identify significant resting and feeding spots the ducks visit as they migrate. They will share that data with local officials, who will then be able to make better decisions about conservation efforts.

"Perhaps the most amazing thing is that we can do all of this from our mobile devices," Masse said.

TRACKING TICK-BORNE ILLNESS

Since 2005, cases of Lyme disease have tripled across the United States, according to the Centers for Disease Control. Lyme disease is carried by ticks — and in Schoharie County, SUNY Cobleskill Assistant Professor Illona Gillette-Ferguson and her students are keeping a close eye on ticks and the diseases they carry.

Gillette-Ferguson works with Boy Scout Venturing Crew 008 in Cobleskill to survey the tick population in Schoharie County and determine which, if any, diseases they carry. In addition to Lyme disease, ticks can transmit a number of bacteria, viruses, and parasites including the rare but potentially deadly



Powassan virus that was discovered in ticks in Upstate New York this past August.

The Venturing Crew is a co-ed Boy Scout division with Scouts ranging in age from 14 to 21. As they test local ticks for various diseases, they're learning technical skills like DNA purification, polymerase chain reaction, and DNA electrophoresis.

"This research can help notify regional doctors and veterinarians of the tick-borne threats in the area, and the prevalence of ticks that are infected with more than one disease," Gillette-Ferguson said.

That means the people of Schoharie County and environs get a head start on any potential tick-borne threat.

A NEW BAT IN TOWN

In the rocky hills of the Shawnee National Forest in Southern Illinois, Kristi Confortin '14 is getting to know one of North America's rarest bats. The 2014 SUNY Cobleskill alumna, now a master's degree candidate at Ball State University, is researching the roosting habits of the eastern small-footed bat, only discovered in Illinois in 2005.

"Since the discovery in Illinois, limited research has been done on the species," Confortin said. "This species is different from other eastern

myotis species of bats — they prefer rocky outcrops, rather than trees, for roosting."

Confortin's research began in the summer of 2015, the same year the bat was added to Illinois' endangered and threatened species list. She and her teammates use radio transmitters and other methods to observe the roosting choices and behaviors of this little-known bat.

"We wanted to get a better understanding of the population and roosting ecology in the forest," she said. "Our research will improve understanding of the species and aid conservation and management decisions in Illinois."

Confortin was a member of the Student Chapter of The Wildlife Society at SUNY Cobleskill, where she gained leadership skills that she puts into practice "every day" in her graduate research.

"SUNY Cobleskill prepared me with the skills and knowledge I needed to enter graduate school," she said. "I'm very fortunate to have mentors that have provided me guidance and support to follow my dreams of making a difference in the wildlife profession."

Kristi Confortin '14, Wildlife Management, holding an Eastern small-footed bat while conducting surveys on the rocky outcrops in the Shawnee National forest.



Faculty members Kim Tarvis '07, Andrew Gascho Landis and John Foster learn about traditional fishing gear and processes from community members.

RESEARCH IN A SHRINKING WORLD

Last Spring, students at SUNY Cobleskill conducted market research via Skype with their peers at Universidad LaSalle more than 2,000 miles away in Mexico City. In May, Instructor Amy Wilson flew to Egypt to continue her work at an archaeological excavation with a multinational team. This September, three SUNY Cobleskill faculty

members traveled to Haiti to gather information for an ambitious collaborative project to build a sustainable village and learning community.

This is what research and learning looks like in an ever-more connected global community — and SUNY Cobleskill is ensuring its students graduate with the global mindset and cross-cultural skills they will need to thrive in a shrinking world.

MODELING SUSTAINABILITY IN HAITI

At the end of September, three SUNY Cobleskill faculty members traveled to a 40-acre plot of land in the town of Akayè, Haiti, to spend a week researching local conditions and assessing needs for an ambitious project: to build a sustainable village and learning community that could serve as a model for development in Haiti and beyond.

SUNY Cobleskill joins a coalition of 10 SUNY campuses and five not-for-profits, funded by an \$800,000-grant from the Kellogg Foundation, to develop educational, economic, and social programs for Akayè over the coming years. Eventually, students will embark on service-learning projects and internships at the site — but nothing can start without the research.

"This assessment period is crucial," said SUNY Cobleskill Executive Director of International Education Susan Jagendorf-Sobierajski. "For any

kind of sustainability in Haiti, people need a way to harness the resources that are indigenous and make them productive. Because of our strong applied-learning focus, we're perfectly poised to work with Haitians to make that happen."

SUNY Cobleskill is contributing its expertise in agriculture, fisheries, water resources, and environmental protection, among other fields. Professor John Foster (fisheries & aquaculture), Assistant Professor Andrew Gascho Landis (environmental conservation, plant science), and Assistant Professor Kim Tarvis (livestock, animal science) made the initial trip in September.

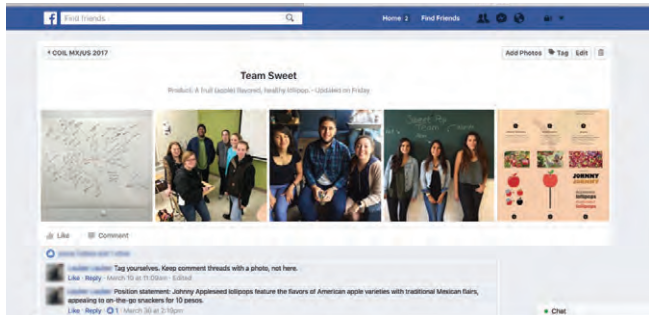
"Haiti has suffered from centuries of environmental degradation, which has resulted in massive amounts of soil loss and polluted water," said Gascho Landis. "By working closely with Haitians our goal is to create a development plan that matches their cultural, political, and economic realities while limiting continued negative impacts on the environment."



From left: Ryan Karim, Graphic Design Technology, Rudy Weitze, Agricultural Business Management

Last Spring, SUNY Cobleskill Graphic Design Technology and Agricultural Business students worked together to design a new product — for a consumer market in Mexico. To gain local insight, they collaborated with their peers at Universidad LaSalle in Mexico using a pioneering global learning model called SUNY COIL, or Collaborative Online International Learning.

The students talked on Skype, shared market research and design ideas via Facebook, and worked together to develop products that would resonate with Mexican consumers. “Our students were able to directly ask Mexican students about consumer trends and to get their reactions to their design ideas,” said Agricultural Business Professor Jason Evans.



The results — an environmentally friendly cigarette, Johnny Appleseed lollipops, an American-style pre-packaged breakfast — reflected the evolving tastes of Mexican consumers and the blend of American and Mexican perspectives. Design students turned the market research of agricultural business students into marketing campaigns and packaging.

“Opportunities like this are important for our students because it’s real-time exposure to different cultures,” Evans said. “They communicate with people their age whose lives are different from their own. They also get a sense of how similar we all are in terms of our goals and motivations.”

“We went through their process and they went through ours, so it was truly interdisciplinary,” said Graphic Design Professor Margrethe Lauber. “All of the students got a wider, deeper understanding of the global context for their field.”



UNCOVERING EGYPT’S PAST

Adjunct Instructor Amy Wilson returned to Beheira in Egypt’s Western Delta early this summer for her fifth field season at the Kom Ahmer & Kom Wasit Archaeological Project (Metelis). Now a senior supervisor, Wilson is working with a multinational team to excavate an ancient city beneath the silt of the Nile Delta.

The site, about 31 miles southeast of Alexandria, is believed to be the ancient city of Metelis, the provincial capital of the area during the Graeco-Roman Period. The mission is led by the University of Padova and the Centro Archeologico Italo-Egiziano (CAIE).

“With every season, we learn more about the geographical and social relationship between the areas of Kom Ahmer and Kom Wasit, together with their history,” Wilson said. “Ultimately we hope to reconstruct the history of the site from its foundation to abandonment. We also hope to learn more about the ancient daily lives of the people living in the city as well.”

Wilson presented a paper on never-before-seen female terracotta figurines from the site at the Society for the Study of Egyptian Antiquities Scholars’ Colloquium in Toronto, Canada in November, with a focus on the evidence for their use in magico-medicinal practices.

As a new faculty member, Wilson is eager to share this experience with SUNY Cobleskill students. She hopes to offer an Egypt Study Tour in the summer of 2019 with students exploring individual research topics at various sites throughout Egypt.

GROWING LOCAL BUSINESS

When CeCe’s Wool Farm Store in Schoharie County wanted to know if there was a market for a DIY wool comforter kit, it turned to the students of SUNY Cobleskill’s Advanced Agribusiness class.



From left: students Rudy Weitze, Jeff King, Colleen Dempsey, Kennedy Crothers, Ashley Oeser, Kaylah Gulley, and Daniel Dzen with Elias Barber

Under the guidance of Assistant Professor Sophie Winter, the students developed and executed consumer surveys, visited the business, and analyzed the data to answer questions like, Is there any consumer interest? What price should be charged? How should the new product be advertised?

In addition to CeCe’s Wool, the class has recently helped Weathertop Farms evaluate the cost and dynamics of hiring a part-time employee and redesigning the company’s online presence, and assisted Barber’s Farms in studying the feasibility of opening an additional tasting room in New York State.

The class brings benefits on all sides: students gain valuable practical experience, local businesses get access to vital data and business tools, and many students end up with internships and jobs with their business partners.

BREEDING A BETTER COW

SUNY Cobleskill Farm Coordinator Tom Poltynski ’89 and Dairy Herd Manager Stacie Barbic ’04 have piles of catalogs filled with tables of statistics about bulls. Their job is to select the best bulls to breed with the campus dairy herd — and according to the awards, they are doing an excellent job.

“We try to pick the animals that have genetic numbers that are going to improve our animals as efficiently as we can,” Poltynski said.

The herd has been named a Progressive Genetics Herd Award winner by The Holstein Association USA for the past three years in recognition of high standards of breeding. The College also owns the number two cow in the entire country for milk production in her age category, and the whole 150-cow dairy herd is one of the best in the nation for dairy production.

All of this expertise is passed to the students who work with the herd day in and day out as part of their classes. “We consider the whole farm a learning lab,” Poltynski said.

And the students could not ask for much better animals to learn with.



A NEW WAY TO MOVE SUNY COBLESKILL FORWARD

SUNY Cobleskill has gained prominence nationally and globally as an institution that prepares graduates to build a sustainable future — and we could not do it without you. The continuing support of our generous community of alumni and friends allows the College to cultivate new generations of students prepared to thrive and contribute in a changing world.

This year we are introducing a new unrestricted endowment to sustain our second century of growth: the **SUNY Cobleskill Endowment for Innovation and Vitality**. This endowment will have a direct impact on our continued progress and commitment to our mission. Together with the Institute for Rural Vitality and new forward-moving initiatives, the endowment will support educational innovation for years to come.

Your generosity will help us reach our \$10,000 establishment goal and will ensure that you become a founding member. With a donation of \$250 or more, you will become a member of the President's Second Century Circle, established by President Marion Terenzio to extend SUNY Cobleskill's founding vision into its second century.

Additionally, you may choose to support a growing number of scholarships by giving to the **SUNY Cobleskill Endowment for Student Success**. You may also opt to give to the **SUNY Cobleskill Endowment for Equipment and Technology**, which will help ensure that our students are learning and training with the latest equipment — an increasingly vital aspect of education in our tech-driven world.

To learn more about supporting or establishing endowments at SUNY Cobleskill, please visit www.cobleskill.edu/give or call 518.255.5524.



HELP US ACHIEVE 50% FACULTY & STAFF GIVING IN 2018

Donations from faculty and staff are crucial to supporting SUNY Cobleskill's mission — and last year, we hit our highest contribution level ever with 32.39 percent of campus participating. With just a few dollars coming out of each paycheck, faculty and staff collectively gave \$78,674 to support SUNY Cobleskill students.

That support means more real-world learning opportunities, better equipment in our classrooms and labs, a more affordable education for more students, and shoring up the things we do well while funding bold new initiatives to keep SUNY Cobleskill on the cutting edge.

One in three people made a huge difference by effortlessly giving a few dollars per paycheck — imagine what could be achieved with 50 percent. For just \$3.85 per paycheck, you can give \$100 in a year and help us hit our goal of 50 percent giving in 2017-18.

Payroll deduction takes just a few minutes to make a big difference:

1. Visit www.cobleskill.edu/payrollgiving
2. Choose your deduction amount and designate your gift
3. That's it.

For more giving options, visit www.cobleskill.edu/give or call 518.255.5524. You'll find countless ways to direct your gift to SUNY Cobleskill — and if you don't find what you're looking for, you are welcome to create something new.

COBY PRIDE COMES HOME

Alumni, students, friends and family gathered at SUNY Cobleskill from October 13 to 15 to celebrate Coby pride during Homecoming & Family Weekend. The festivities kicked off with the 6th Annual Culinary Extravaganza, a farm-to-table feast featuring the talents of SUNY Cobleskill students and faculty along with celebrity chefs from around the region and beyond.

Saturday was full of fun with a family activity fair, farmers' market, woodsmen demos, tractor tours of campus, soccer games, and of course the Alumni Awards & Athletic Hall of Fame Dinner. It all led up to the big Homecoming Parade and Fireworks to cap off the day.

If you would like to nominate someone to be recognized as Outstanding Alumnus, Distinguished Alumnus or for the Athletic Hall of Fame, please visit www.cobleskill.edu/alumniawards.

ALUMNI AWARD WINNERS

Christopher Knight '73, Outstanding Alumnus
Donald Humphreys '66, Distinguished Alumnus, School of Agriculture & Natural Resources
Victoria Gerlach Kleinberger '07, Distinguished Alumna, School of Liberal Arts & Sciences and Business

OUTSTANDING STUDENT AWARD WINNER

Daniel Dzen '17

ATHLETIC HALL OF FAME INDUCTEES

Carlos Dolmo '97, Men's Wrestling, Baseball, Cross Country
Mary Hamm, Head Coach, Women's Soccer, Softball, Basketball
Robert Jontos, Technical Assistant, Coach, Instructor
Marion "Bried" Richards '00, Women's Volleyball

HOMECOMING ROYALTY

Judith Motolinia and Alijah Gibbs



From left: 2017 Alumni Award and Outstanding Student Award recipients, Christopher Knight '73, Daniel Dzen '17, Victoria Kleinberger '07, and Donald Humphreys '66.



From left: 2017 Athletic Hall of Fame Inductees, Carlos Dolmo '97, Marion Richards '00, Mary Hamm, and Robert Jontos.

MARIE CURRAN-HEADLEY TAKES THE REINS OF FIGHTING TIGER ATHLETICS

SUNY Cobleskill’s 19 athletics teams and 250 student-athletes have an experienced and enthusiastic new leader this year in Marie Curran-Headley. Curran-Headley was hired as the College’s new Athletic Director in July, the sixth person to hold the position since SUNY Cobleskill became associated with an athletics governing body in 1946.

“I am passionate about the success of our student athletes and dedicated to enhancing their overall experience on and off the field,” Curran-Headley said. “We will work to build on our past success and rise higher in our future. It is a privilege to join the Fighting Tiger family.”

Among many other initiatives, Curran-Headley will oversee the reintroduction of Fighting Tiger Baseball in the spring of 2018. Head Coach Robert Fisk is busy recruiting players, raising funds, and rallying the community around the team to build a winning program.

Curran-Headley comes to SUNY Cobleskill from The State University of New York College at Buffalo, where she served as Assistant Director of



Athletics. Prior to working at Buffalo State, Curran-Headley acquired 13 years of Division I coaching experience and had an accomplished four-year softball career at the Division III level. She has coached softball at the University at Buffalo, Northern Illinois University, and Creighton University.

Curran-Headley is pursuing a Ph.D. in educational leadership from the University at Buffalo. She holds a bachelor’s in exercise science from Trenton State, a master’s in sports administration from Canisius College and a master’s of library science from UB. She is a member of the National Fastpitch Coaches Association and the National Association of Collegiate Woman Athletic Administrators.

CALLING ALL FIGHTING TIGER ALUMNI

You spent some of your most memorable years at SUNY Cobleskill — meeting lifelong friends, finding your way forward, learning who you are and want to be. If you played a sport, a lot of that growth happened on the field and in the gym as you tested your character along with your teammates.

You formed a foundation here. We want to know where life has taken you since.

Have you continued in your sport? Perhaps you are now a coach, mentoring a new generation of young athletes? Have you remained local or moved away?

Gotten married?
Built a career?

Your story is our story. We want to hear your updates — and we want to be sure you know about important developments at SUNY Cobleskill, like the return of Fighting Tiger Baseball, the hiring of our new Athletic Director, and opportunities to get involved.

Please email alumni@cobleskill.edu with a brief update and the best email to contact you. Let’s keep in touch.



SUNY COBLESKILL SCHOLAR-ATHLETES WIN RECORD HONORS — AGAIN

SUNY Cobleskill student-athletes have topped themselves for the second year in a row, setting a new College record for most Scholar-Athlete Awards from the North Eastern Athletic Conference (NEAC). Thirty-seven student-athletes were awarded for the 2016-2017 season, up from 36 the previous year.

In order to be eligible for the award, recipients must have earned a 3.4 grade point average or higher during the academic year. During 2016-17, the 316 student-athletes in the Fighting Tigers program posted an overall GPA of 2.74 with 147 student-athletes earning over a 3.0 GPA for the year.

“We are so proud of our 37 NEAC 2016-17 Scholar-Athlete Team members,” said SUNY Cobleskill Director of Athletics Marie Curran-Headley. “This individual award shows the work ethic of these fine student-athletes both in the classroom and in their respective sports. Congratulations to them on such a fine achievement.”

NEAC 2016-2017 SCHOLAR-ATHLETE AWARD WINNERS

- Anthony Bouchard, Renewable Energy – Men’s Cross Country
- Brittany Boyce, Culinary Arts – Women’s Volleyball
- Gabby Clark, Business Administration – Women’s Volleyball
- Kaitlyn Clute, Wildlife Management – Women’s Volleyball/Softball
- Ashley Creighton, Business Administration – Women’s Basketball
- Mackenzie Cross, Culinary Arts – Women’s Swimming
- Sean Degan, Information Technology – Men’s Lacrosse
- Jessica DeVoe, Culinary Arts – Women’s Softball
- Briannah Florian, Health Sciences – Women’s Basketball/Soccer
- Roy Garrett, Agricultural Equipment Technology – Men’s Swimming
- Mary Greagan, Wildlife Management – Women’s Cross Country
- Mike Girolamo, Culinary Arts – Men’s Swimming
- Ben Henry, Agricultural Engineering Power Equipment – Men’s Swimming
- Hannah Hoffman, Business Administration – Women’s Softball
- Mackenzie Holbert, Early Childhood – Women’s Volleyball
- Danielle Hoyt, Applied Psychology – Women’s Swimming
- Corey Johnson, Bio-Technology – Men’s Soccer
- Leigha La Tourette, Agriculture Science – Women’s Soccer
- Jaimee Lord, Applied Psychology – Women’s Softball
- Olivia Madison, Liberal Arts & Sciences-Social Science – Women’s Cross Country
- Tegan Matthews, Plant Science – Women’s Basketball
- Ashley Maye, Culinary Arts – Women’s Swimming
- Connor McCarthy, Liberal Arts & Science-Social Science – Men’s Basketball/Golf
- Islam Mustafa, Business Administration – Men’s Basketball
- Mike Parrow, Turfgrass Management – Men’s Golf
- Quinn Porter, Animal Science – Women’s Cross Country
- Emily Potter, Animal Science – Women’s Volleyball
- Shelby Preston, Communications Technology – Women’s Basketball
- Jillian Schofield, Liberal Arts & Sciences-Social Science – Women’s Soccer
- Stacey Sprague, Business Administration – Women’s Volleyball
- Samantha Springstead, Business Administration – Women’s Soccer
- Taylor Tommell, Communications Technology – Women’s Cross Country
- Chelsey Trombley, Culinary Arts – Women’s Volleyball
- David Vosatka, Business Administration – Men’s Soccer
- Emile Vwaza, Business Administration – Men’s Soccer
- Kasey Williams, Applied Psychology – Women’s Volleyball
- Jocelyn Zaneski, Applied Psychology – Women’s Basketball

EVERYONE WINS AT 31ST ANNUAL COLLEGE FOUNDATION GOLF TOURNAMENT

Rainy skies did not stop generous golfers from raising more than \$16,000 to support academics and athletics at SUNY Cobleskill during the 31st Annual College Foundation Golf Tournament at the Cobleskill Golf and Country Club in June.

This year’s tournament benefited both Fighting Tigers Athletics and the College Foundation, which supports scholarships and academic programming for faculty, staff, and students, as well as other enrichment programs.



From left: John Ryan, SUNY Cobleskill College Foundation Board Vice President Regina Ryan, SUNY Cobleskill President Marion Terenzio, Robert Tator

Golfers and other donors also raised funds to help buy equipment — from uniforms to turf covers — for the Fighting Tiger baseball program, which returns to intercollegiate play this coming spring.

If you missed the tournament but still want to support the baseball team, visit cobleskill.edu/baseball to make a donation today.

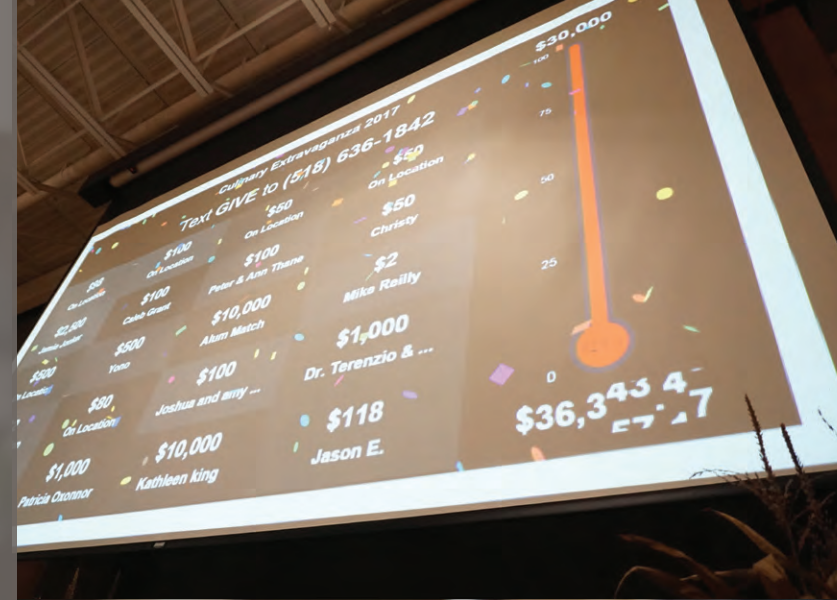
6TH ANNUAL CULINARY
EXTRAVAGANZA DELIVERS
MEMORABLE CULINARY EXPERIENCE

Celebrity chefs, Culinary Arts students, and faculty put their talents together at the 6th Annual Culinary Extravaganza at SUNY Cobleskill to make a mouthwatering feast from local, seasonal ingredients — all while supporting academic success at SUNY Cobleskill.

This year's annual farm-to-table feast was led by honorary event chair Kathleen King, a 1979 alumna of SUNY Cobleskill and founder of the nationally renowned Tate's Bake Shop on Long Island. King was joined by an all-star lineup of chefs from around the region and beyond, including Yono Purnomo, owner of Yono's Restaurant in Albany, and Ryan Brooks of Brooks' House of BBQ, which recently won the James Beard America's Classic Award.

The Extravaganza raised over \$20,000 in ticket sales and sponsorships to support academic programming and scholarships through the SUNY Cobleskill College Foundation, with 50 percent dedicated to the Culinary Arts program. Over \$34,000 was raised additionally throughout the evening to help purchase much-needed new equipment for SUNY Cobleskill's Canine training and management curriculum, which prepares students to train dogs for law enforcement, search and rescue, therapy, and as companion animals.

The Culinary Extravaganza is one of two major annual fundraisers for the College Foundation.



It owes its success in large part to the talent and dedication of SUNY Cobleskill Culinary faculty members JoAnne Cloughly, David Campbell, Michael Lapi, David Yanisko, and Cherryl Vaccarella '89 as well as all the hardworking Culinary Arts students.

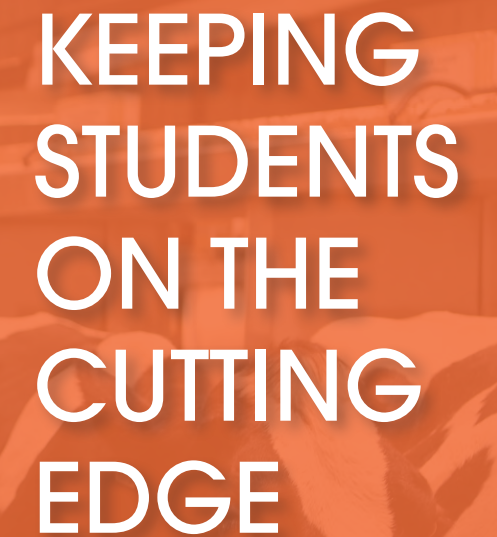
**2017 CULINARY EXTRAVAGANZA
CELEBRITY, FACULTY & ALUMNI CHEFS**



Abbas Acres
Bear Pond Winery
Ryan Brooks, Brooks' House of Bar-B-Que
Buck Hill Farm
Bull's Head Inn
David Campbell, CCC®, CCE®, SUNY Cobleskill Culinary 1 Class
Capital City Coffee Roasters
JoAnne Cloughly, CCC®, CEPC®, Advanced Catering Class
Josh Coletto and Noah Sheetz, The Chef's Consortium
Cowbella Creamery
Tyler DeGroff, The Hen and The Hound
Joan Dembinski, CC®, Yono's
Denise's Kitchen
Rob Handel, Heather Ridge Farm Bees Knees Café
Helderberg Meadworks
Hessian Hill Farm/Farmhouse Floral Design
Michael Lapi, SUNY Cobleskill Farm-to-Table Class
Red Shed Brewery
1857 Spirits
Keith Stanton '06 and Jayne Marquart, Chieftans Restaurant & Bar
Cherry! Vaccarella '89, Service Class
Tim Warnock, CCSP®, US Foods
Wellington Herbs & Spices
Malcolm Jay Wood '83, Coby's
David Yanisko, CEC®, Catering Class



Harry Worthington '44



KEEPING STUDENTS ON THE CUTTING EDGE

AN INVESTMENT IN TECHNOLOGY ENSURES NEW GENERATIONS OF STUDENTS BENEFIT FROM THE COLLEGE ADVANTAGE

When Harry Worthington '44 returned from his service in World War II, he had a distinct advantage when it came to finding a job — thanks to SUNY Cobleskill, he had a college degree. “That put him above all the other candidates,” said Mary Clements, Worthington’s daughter. “And he wants to make sure others have that advantage, as well.”

To accomplish that, he has established the Harry Worthington Equipment and Technology Endowment for Dairy or Beef Science to support the ever-evolving equipment needs of SUNY Cobleskill's dairy and beef science programs. "I think it is important that we teach young people new ways. I like the progress I see being made here," Worthington said. "He just thinks it's really important for the country's future to be sure the students get the best they can," added Clements.

He has worked many jobs throughout his life, including at the Knolls Power Atomic Laboratory in Niskayuna, New York, and as a dealer for a dairy equipment supply company. He has also practiced dairy farming, his true love, in one form or another for most of his life. Through it all, he has never forgotten how important that college degree was in getting him started.

Worthington visited SUNY Cobleskill over the summer and toured the agricultural facilities, where he took a quick interest in the technology involved in modern dairy farming. Milking machines and digital monitoring and management systems like the ones used at SUNY Cobleskill have vastly changed the way the industry operates — and new technologies continually push the envelope. During his visit, Mr. Worthington was particularly interested in supporting the purchase of a “milk taxi” which pasteurizes and cools milk, mixes milk replacer, transports and dispenses easily to calves.

This was not Worthington's first trip back to SUNY Cobleskill. He has been returning for class reunions and Homecoming celebrations throughout the years, most recently for his 70th Class Reunion in 2014. He also keeps in touch with a good friend he met at college, even after more than 70 years.

"That probably has a lot to do with what he's doing now," Clements said. "It was going back and connecting, and seeing what a great place it is still that made him want to give back."

SUNY COBLESKILL MAGAZINE IS GOING PAPERLESS

Starting Spring 2018, SUNY Cobleskill Magazine is going fully digital.

This sustainable new model will offer all the same great stories and updates that keep you connected to the SUNY Cobleskill community while opening new opportunities for richer multimedia storytelling — and saving reams of paper.

We look forward to continuing and deepening our connection with SUNY Cobleskill alumni in this new format. You can still expect two issues a year filled with profiles of alumni, faculty, and students, and stories about the important work they are doing on campus, in their own communities, and around the world.

To be sure you do not miss out, please visit cobleskill.edu/connect to sign up for the digital magazine — it is entirely free.

We are building a thoroughly modern magazine as we chart the course of our second century. Thank you for following us into the future.

