

# SUNY COBLESKILL MAGAZINE

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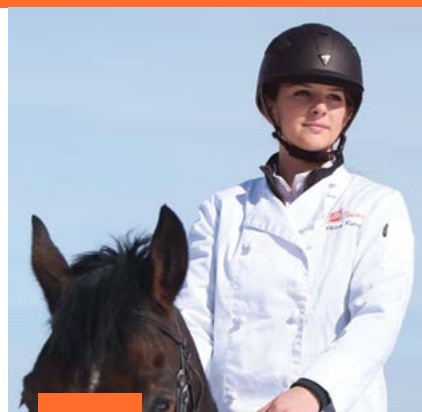
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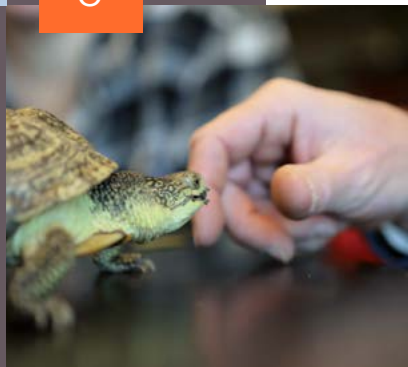
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# TEACHING MACHINES

OUR PARTNERSHIPS WITH THE FOREMOST NAMES IN AGRICULTURAL EQUIPMENT ARE YIELDING KNOWLEDGE AND CAREER OPPORTUNITIES.

Deere, Caterpillar, New Holland, Case IH, Komastu: They're all household names to anyone who works in agriculture, construction or forestry. And thanks to the steadily expanding relationships between SUNY Cobleskill and these companies – plus a half dozen more – our students are getting an education that extends well beyond the classroom.

In keeping with our long-standing commitment to "hands-on" learning, SUNY Cobleskill forged an initial partnership with John Deere back in 1991. And similar programs with a host of other top manufacturers have since followed and flourished.

As Doug Hammond, SUNY Cobleskill's Agricultural Engineering Department Chair explains: "Our goal has always been twofold. First, we want our students to gain in-depth, practical experience working with heavy equipment. But we also want to give them a pathway to career opportunities with the companies that make that equipment. And these partnerships allow us to do both."



GPS technology at work in agriculture

While SUNY Cobleskill's relationships with the various manufacturers differ somewhat in their particulars, the basic outlines are these: Students earn a two-year Associate Degree through traditional classwork, as well as through actually operating agricultural, forestry and construction equipment provided to SUNY Cobleskill by the manufacturers. They also take part in internship programs with those companies' local dealerships during the regular school year or over summer break.

Then, at the end of the process, the dealerships and the students have an opportunity to continue their relationships as full-time employers and employees.

"It's a terrific program," says participant Easton Murray, who is majoring in Agricultural Equipment Technology and now interns with Capital Tractor, a local New Holland dealership. "I've been working in their parts department which might not sound too exciting, but it's a great way to learn about every component of every machine. And dealerships want people with that kind of detailed knowledge."

Ultimately, these partnerships are beneficial to all concerned. "We get access to an array of the most advanced heavy equipment to teach with," Doug Hammond says. "Our students become thoroughly familiar with the kind of machines they're likely to work with after graduation. And the local dealerships get additional staffing at moderate cost, while having a chance to conduct long-term, on-the-job evaluations of possible permanent employees. It's really no wonder these kinds of partnerships with SUNY Cobleskill have

become so numerous over the years. There's great enthusiasm for the idea from everyone involved."

To learn more about the Associate Degree partnership program described above, visit <http://www.cobleskill.edu/academics/schools/agriculture-and-natural-resources/agricultural-engineering/agricultural-power-machinery-aas.asp>.



B.T. Agricultural Equipment Technology majors Emily Hidde (L) and Easton Murray, interns in SUNY Cobleskill's heavy equipment manufacturer partnership program.



# LIGHTS, CAMERA, TRUTH

WORKING WITH WMHT-PBS, ASSISTANT PROFESSOR JULIE CASPER ROTH HAS CREATED *OUT IN ALBANY*, A DOCUMENTARY ON THE LGBTQ EXPERIENCE IN THE CAPITAL REGION.

“It started almost two years ago while I was working at WMHT-PBS in Troy,” recalls award-winning filmmaker Julie Casper Roth. “My idea was to produce a documentary that explored the past and present of the Albany area’s LGBTQ community.”

But then something happened that might have complicated the continuation of Julie’s project: She accepted a position as Assistant Professor of Communications at SUNY Cobleskill.

Fortunately, a unique partnership was forged between the college and WMHT. The heart of this arrangement was that, despite having already approved the film as its own project, WMHT agreed that Julie could proceed independently with the actual production while working at Cobleskill. The result is the compelling one-hour documentary *Out in Albany*.

But WMHT’s granting of such creative leeway was only the beginning. “The network’s underwriting department helped secure the funding for *Out in Albany*, Julie explains. “They even ran a ‘Kickstarter Campaign’ to get the financial ball rolling, and they had never done that before for anyone.” Happily, WMHT’s efforts proved eminently successful, as funding soon flowed in from private donors, local businesses such as The Enchanted Forest, Joyelles Jewelers and Northeast Acura, and from The Ernest O. Reaugh Foundation and the University at Albany.

All of this cleared the way for Julie to begin the approximately six months it would take to film the documentary and do the post-production work.



Julie Casper Roth, Assistant Professor of Communications at SUNY Cobleskill and producer/director of *Out in Albany*.

And finally came the fruition of Julie’s vision: *Out in Albany* was aired by WMHT in January of this year and has been met with wide acclaim.

As to the film itself, “It traces what the lives of LGBTQ people in the area were like ten, twenty, even fifty years ago,” Julie says, “and how that experience has changed and gradually improved in the last decade or so. Unlike the film, though, the story has no end. There’s still a long way to go.”

And as to the role that SUNY Cobleskill has played? “I arrived on campus a new professor, not knowing more than a couple of people and, obviously, with the

responsibility to teach my classes conscientiously,” Julie says. “But everyone here was very understanding that I was juggling my professorial work at the same time I was into full-scale film production, and the patience and support I’ve received from everyone here at SUNY Cobleskill has really been tremendous. Without them, it’s likely the film would have remained just a concept.”

*Out in Albany* may be viewed either in excerpts or in full on WMHT’s website <http://video.wmht.org/video/2365398028/>, as well as in its entirety on Julie Casper Roth’s personal site <http://www.juliecasperroth.com/documentary-projects.html>.

A few of the individuals who appear in the *Out in Albany* documentary.





# AS REAL AS IT GETS

TODAY, NEW YORK'S LEAD ENVIRONMENTAL AGENCY KNOWS EXACTLY WHERE TO GO WHEN IT NEEDS ADDITIONAL STAFF.



Dr. Michael Losito, Creator of the Wildlife Management B.T. program, the primary SUNY Cobleskill internship source for the NYSDEC, with student, Samantha Spaulding.

The New York State Department of Environmental Conservation (NYSDEC) is, among other things, very smart. Some 30 years ago, the department hit upon the eminently sensible idea of hiring SUNY Cobleskill students as paid summer interns to participate in actual field projects around the state.

"The internship program started small," explains Dr. Michael Losito, Professor of Wildlife Management. "There were only ten students involved that first summer, but it was successful right off the bat, and it definitely got the ball rolling."

At the outset, a specific degree program – Associate of Applied Science Degree in Fisheries and Wildlife Technology – was created expressly for the purpose of "feeding" the NYSDEC. When the needs of both public and private environmental employers became broader, however, SUNY Cobleskill expanded its curriculum in various agricultural areas of study into bachelor's programs. Finally, in 1995, Mike Losito created a specific Bachelor of Technology program in wildlife management, which, besides culminating in a valuable four-year degree, has become the primary SUNY Cobleskill internship source for the NYSDEC.

Today, more than 30 paid interns spend their summers on department projects throughout New York State. Working side-by-side with state biologists and other

experts, these Cobleskill third- and fourth-year students take part in field work ranging from wetland delineation and mapping to wildlife and fisheries surveys used to track populations and protect habitats, as well as helping perform complex data analysis.

Since its inception, the NYSDEC/SUNY Cobleskill partnership has provided internships for nearly 200 students, who in turn have earned a total of well over \$1 million in wages. And a new multi-year contract is in the works that will likely increase wages even more.

As in any productive partnership, this one amply benefits both parties. Besides enhancing its reputation as an institution, SUNY Cobleskill can offer its students intensive real-world work experience along with the opportunity to network with environmental experts statewide. For its part, the NYSDEC is able to add knowledgeable staff during its busy summer months while getting to know students to whom it might want to offer full-time positions after graduation.

"It's great that the program can open up career opportunities with NYSDEC," Mike observes, "but having interned with the state on important projects also gives students an impressive credential for potential private employers. To say that this partnership opens doors would really be an understatement."



# A DAIRY THAT'S MORE THAN A DAIRY

SUNY COBLESKILL'S NEW DAIRY PROCESSING CENTER WILL BENEFIT BOTH OUR STUDENTS AND OUR REGION.

Thanks to sizeable financial gifts from Stewart's Shops and the Dake Family Foundation, the SUNY Cobleskill Campus will soon feature a significant new structure with a highly important dual purpose.

Our College's new Dairy Processing Center will enable both faculty and industry experts to teach students the latest techniques in processing cheese, yogurt, fluid milk and ice cream. But the Center's operations will encompass a larger population as well, offering shared processing space and technical assistance and education to New York dairy producers and processors at large.

The Center was launched by a Dake Family gift of \$100,000, with an additional pledge of \$150,000 contingent on SUNY Cobleskill's securing of government grants. The College's initial grant request to the Empire State Development agency was for \$277,000 – but the state has since increased its award to \$1,000,000.

Says Susan Dake, President of the Dake Family Foundation, "We want to give back to all of our shops' communities while also recognizing the importance of SUNY Cobleskill's current and potential role in serving the entire region's dairy industry."

It's a sentiment echoed by our Acting President, Dr. Debra H. Thatcher, who says, "The Dairy Processing Center not only advances SUNY Cobleskill's learn-

by-doing approach to agricultural education, it clearly establishes us as a valuable partner to dairy professionals virtually anywhere in New York State."



SUNY Cobleskill's Dr. Jason Evans, Associate Professor of Agriculture & Food Management, and Barry Gell, Director of Research & Sponsored Projects, have been instrumental in bringing the Dairy Processing Center to fruition.

For more information, visit <http://goo.gl/zm8v1Z>. To learn more about the work of the Dake Family Foundation, go to <http://www.stewartsshops.com/news/stewarts-shops-and-the-dake-family-giving-back-to-the-community/>.





# STEPPING BACK, LOOKING FORWARD

**SUNY COBLESKILL AND THE FARMERS' MUSEUM JOIN FORCES  
TO PRESENT THE EVER-CHANGING FACE OF AMERICAN FARMING.**



(Left page: top left to bottom right) SUNY Cobleskill archives; Ryan Harrison, B.T. Plant Science, Adam Wild, Visiting Instructor of Animal and Plant Science, Sarah March, B.T., Plant Science; Emma Briceland, B.S. Animal Science; archives. (Above) Bob Sutherland.

**A**mong the many remarkable projects, properties and passions of the Robert Sterling Clark Foundation is The Farmers' Museum of nearby Cooperstown. Built on land once owned by James Fenimore Cooper, the Museum showcases the history of American farming through an array of indoor exhibits and outdoor facilities, including the Historic Village and the Lippitt Farmstead. It first opened to the public in 1944 and has welcomed visitors from New York State – and well beyond – ever since, including 63,000 last year alone.

Surprisingly, given the Museum's focus and its proximity to the SUNY Cobleskill Campus, the idea of a partnership between the two institutions did not just "self-generate." Rather it was the product of a symposium jointly organized by Lois Goblet, the College's Chief Advancement Officer, and Bob Sutherland, who is both an alumnus ('77) of and former professor at SUNY Cobleskill, and is now a Clark Foundation executive.

In discussing their plans for the symposium, Lois and Bob realized that a college-museum partnership was not only feasible, but could greatly benefit both entities. Thus the seed was planted for "SUNY Cobleskill: A Century of Innovation," an exhibit

that now forms part of the Museum's own, larger installation titled "Farming's New Era: A Century of Innovation."

A collaborative effort by the School of Agriculture and Natural Resources and the School of Business, Liberal Arts and Science, SUNY Cobleskill's exhibit traces the incredible progress American farming has made over the last 100 years through the contrast of historic and current photos – a progression that neatly parallels the College's own century of innovation in virtually every phase of the agricultural "food system," from field to table.

"This makes great sense for both institutions," explains Bob Sutherland. "It helps SUNY Cobleskill demonstrate its impressive credentials to a broad spectrum of the public who might otherwise be unaware, while the Museum gains fresh, interesting content for our many new and returning visitors. It's an idea that just ... fits."

SUNY Cobleskill's exhibit at The Farmers' Museum runs from May through October this year and from April through October, 2016. For more information, visit [http://www.farmersmuseum.org/farmings\\_new\\_era](http://www.farmersmuseum.org/farmings_new_era).



# THE POWER OF PARTNERSHIP

IN CONCERT WITH THE U.S. MILITARY AND OTHER PARTNERS, SUNY COBLESKILL IS HELPING CREATE A NEW TECHNOLOGY THAT TRANSFORMS TRASH INTO ENERGY.

Coursing through the “veins” of every U.S. military installation around the world is the lifeblood known as electricity.

On bases in developed nations, electrical energy is easy enough to come by; simply tap into the grid. But when the facility is located in the barren hinterlands of Iraq or Afghanistan, the only practicable way to produce the copious amounts of electricity that a “forward operating base” (FOB) requires is by using a massive array of generators, powered by JP-8, a military fuel similar to diesel.

For the U.S. Department of Defense (DOD), this has long presented a problem, because the cost of delivering JP-8 to FOBs in active war zones is estimated to range between \$350 and \$850 *per gallon*. Given an FOB’s near-endless need for energy, that expense quickly becomes monumental.

## THE TRASH FACTOR

But FOBs face another problem as well: In the course of their daily operations, FOBs produce an enormous amount of trash. The military is extremely reluctant to have this refuse carted away by local people and their trucks because that can pose very real threats to base security. Consequently, the common alternative is simply to incinerate the trash in large burn pits. But that “solution” presents health

risks to base personnel and nearby residents, while negatively impacting the environment.

So, what to do about these twin problems? Happily, it now appears that the DOD may have found an answer, thanks to an initiative known as the Gasifier Project.

## A GATHERING OF PARTNERS

The seeds of this innovation were sown in 2008 when the DOD launched a project dubbed “Biowaste to Bioenergy” in hopes that it might create a waste-to-energy conversion mechanism capable of alleviating both its fuel and trash problems. Initially spearheaded by the U.S. Army Corps of Engineers, the effort was soon joined by nearly a dozen partners, from the Environmental Protection Agency to the U.S. Military Academy at West Point – to SUNY Cobleskill.

Why Cobleskill? “There are two reasons,” says Dr. Paul Amodeo, Information Technology Professor, and

Principal Investigator for the Gasifier Project. “Almost all military generators are diesel-powered, and SUNY Cobleskill’s Agricultural Engineering department has an unusually strong diesel technology program. The other factor was SUNY Cobleskill’s pledge to create a new Environmental and Energy Technologies



Catherine Roberts, Adjunct Professor in Agricultural Engineering



Catherine Roberts and Paul Amodeo, Professor of Business and Information Technology.

curriculum to support the gasification effort, which we’ve done.”

Thanks to funding of more than \$5 million secured by the DOD and the U.S. Department of Energy, a gasifier prototype was built at New York’s Watervliet Armory, then transported to India for long-term testing.

While the results of these initial efforts were highly encouraging, the Army Corps of Engineers ultimately determined that the gasifier system would have to be made smaller and more portable if it was to be a truly workable solution for America’s far-flung FOBs. Pursuant to this directive, a months-long effort was launched, finally culminating in a more compact version of the system – a version that now resides at SUNY Cobleskill for further testing.

“We’re currently experimenting with various mixtures of the kind of waste materials that FOBs produce to find out where the greatest energy efficiencies lie, as well as doing exhaust sampling,” says David Waage, Visiting Professor and Principal Project Engineer, “and that work is now very close to completion.”

## NEARING THE FINISH LINE

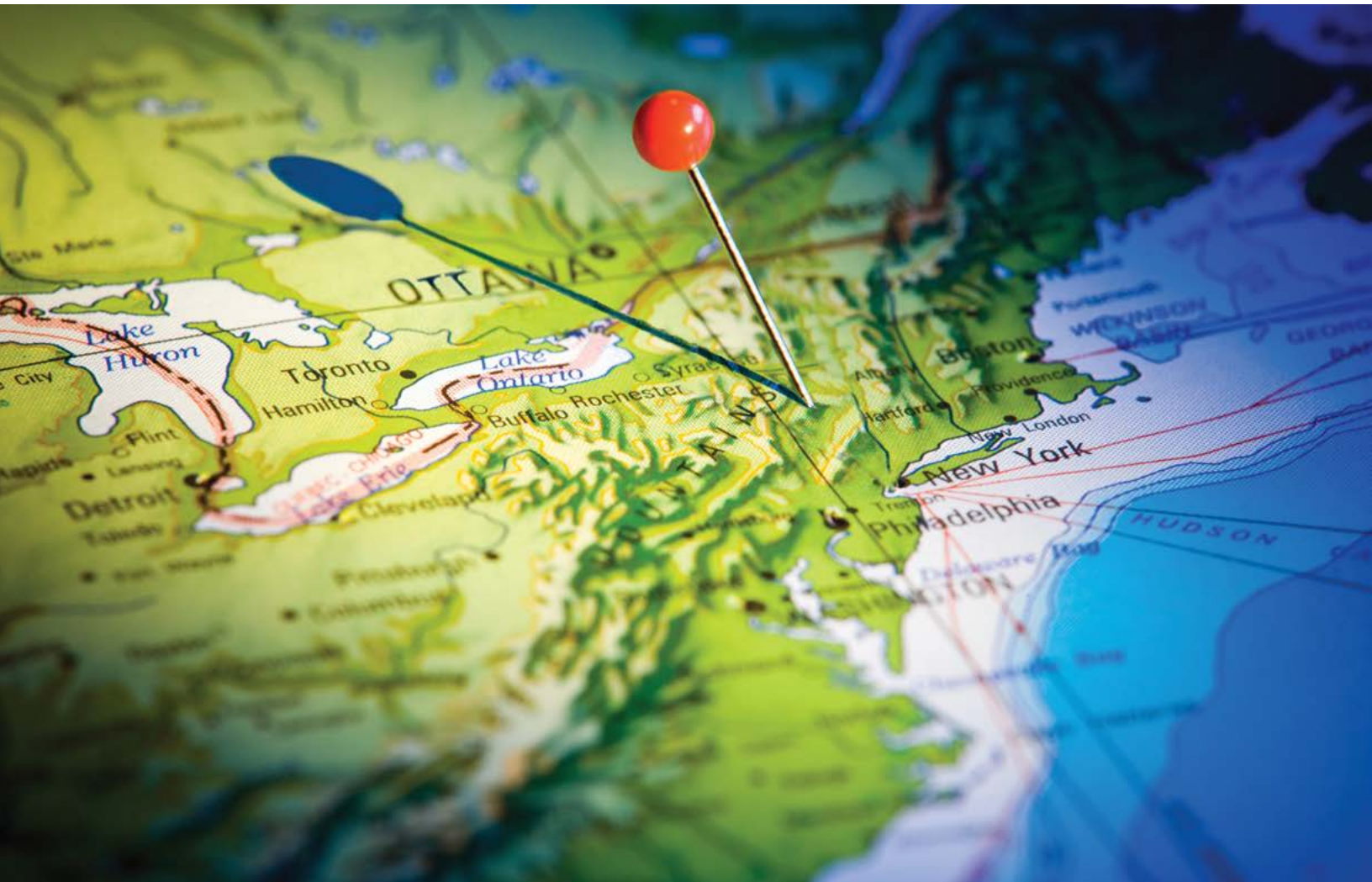
As a result of all the project partners’ determined and dedicated efforts, the current prognosis for the gasification system is excellent – and its potential benefits many. It now seems eminently possible that, in one highly innovative stroke, money can be saved, security concerns lessened, and the negative health risks and environmental impacts of trash burning very nearly eliminated.

And there may be another positive consequence as well. “SUNY Cobleskill has recently filed its application for a patent on the gasification system to the U.S. Patent and Trademark Office,” Dr. Amodeo explains. “If and when that patent is granted, the door suddenly opens for the possible commercialization of our technology. The environmental ramifications could be very significant, and it certainly wouldn’t be the first time that a military-inspired innovation wound up benefiting the general public in important ways. With luck and effort, our gasifier will be the latest in that long line of successes.”



# BIG HELP FOR SMALL BUSINESS

AS PART OF START-UP NY, SUNY COBLESKILL IS ALREADY PLAYING A KEY ROLE IN THE STATE'S NEW ECONOMIC DEVELOPMENT PLAN.



Last year, New York State introduced START-UP NY, a bold new program aimed at spurring the growth of small businesses located in proximity to college campuses statewide – and SUNY Cobleskill is already participating in this unique and promising initiative.

The basic architecture of START-UP NY is quite simple. Eligible companies are given the opportunity to partner with nearby colleges to develop and grow their business operations. In return, those companies

receive complete exemption from sales and state income taxes for ten years, while their new employees also receive income-tax exemption for that period.

Not surprisingly, the interest this program has generated among entrepreneurs has been tremendous, and SUNY Cobleskill has recently designated four sites (one on-campus and three off-campus) as START-UP NY zones. The small business owners in these areas will develop internship and

employment opportunities for Cobleskill students, allow their company facilities to be used as “external laboratories” for student training, and collaborate with SUNY Cobleskill faculty to create courses relevant to the businesses involved.

To date, five companies have joined the SUNY Cobleskill START-UP NY effort. The first of these, Royal Meadery, is a business started by Cobleskill alumnus Greg Wilhelm that does exactly what its name implies: distills mead, the time-honored, honey-based liquor, made largely from honey produced by Greg’s own fifty bee hives.

“I’ve always been interested in the liquor industry,” he explains, “but it’s a very difficult business to break into. START-UP NY and SUNY Cobleskill are helping me and my company gain entry to that field. And it will also help me pursue another interest of mine, mentoring students in business planning and operations. For me, compared to those benefits, the tax breaks are very nice, but secondary.”

The full list of START-UP NY companies now partnering with SUNY Cobleskill are listed below. For more information visit, <http://goo.gl/rYDts0>.

## BUSINESSES LOCATED IN THE ZONE

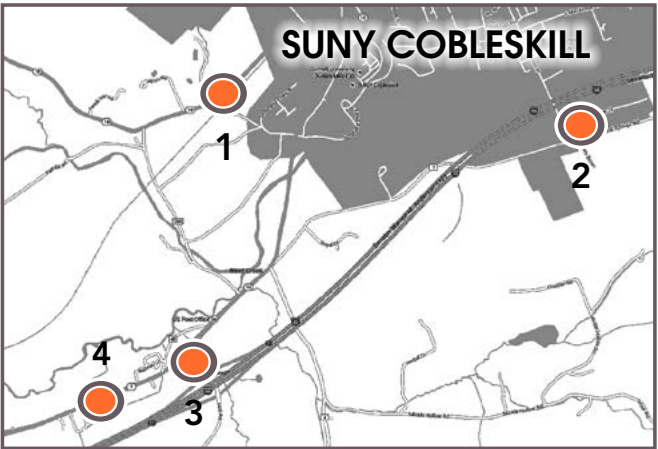
- Royal Meadery**  
Distiller of the small-batch honey wine traditionally known as “mead”
- Blenheim Parmacal**  
Contract packager of prescription legend drugs and other pharmaceuticals
- Echelon Materials**  
Manufacturer of high-performance textiles for use in ballistic armoring
- SAKAT Consulting**  
Telemarketing call center and developer of call center technology
- ECO-Convergence Group**  
Developer of scalable indoor hydroponic food production systems



Greg Wilhelm, alumnus and owner of Royal Meadery, the first of SUNY Cobleskill’s START-UP NY partners.

## SUNY COBLESKILL DESIGNATED SITES AS START-UP NY ZONES

- Fredric R. Bennett Recreation Area Ski Lodge**  
5044 NY State Highway 10, Cobleskill
- Guilford Mills Manufacturing/Warehouse Facility**  
118 Aker Drive, Cobleskill
- Wood Frame Unoccupied Manufacturing/Warehouse**  
1532 State Route 7, Richmondville
- Warehouse Facility FKA Maranatha Family Center**  
1461 State Route 7, Richmondville





# FOOD, FAR AND WIDE

**TODAY, SUNY COBLESKILL'S CULINARY STUDENTS ARE INTERNING – AND IMPRESSING WOULD-BE EMPLOYERS – AT VENUES ACROSS NEW YORK.**

In addition to the many other fields of study it offers, SUNY Cobleskill produces students with top-notch culinary skills – a fact that has not escaped many prominent New York employers. Consequently, Cobleskill's culinary students are awarded dozens of internships each year at prominent businesses and organizations throughout the state.

A course of study in which more than 175 students are currently enrolled, the Culinary Arts curriculum can result in either a four-year bachelor's or two-year associate degree. And, along the way, those students receive much more than a conventional classroom education.

"Our program teaches both food preparation techniques and culinary management principles," says JoAnne Cloughly, Associate Professor and Department Chair of SUNY Cobleskill's Agricultural and Food Management program. "And for even longer than my 16 years here, our students have found employers eager to take them on as interns in all sorts of food-related settings."

Current examples include the College's partnership with Wegmans, for whom student Brandi Mastin is interning in the grocery chain's baking plant and at

their store in Rochester. And SUNY Cobleskill student – and the College's "Equine Chef" – Christy Camiolo will soon begin her internship at Beechnut, a stint that will likely involve her in research and development as part of Beechnut's new effort to "reinvent" their baby food line for use in adult recipes.

But that just scratches the surface of SUNY Cobleskill students' off-campus endeavors. Some work at companies like yogurt-producer Cowbella, others at popular restaurants such as the New World Bistro in Albany, while many more are spending their internships on farms and wineries across the state.

"We also have a long-standing catering partnership with the Diamond Mills Horse Shows that take place throughout the season," JoAnne notes, "including the Saugerties \$1 Million Grand Prix event that's held every September. I believe it really says a lot about our College and our program that, even though Diamond Mills is geographically much closer to the Culinary Institute of America in Hyde Park, it's our students they want, year after year."

Known by some as SUNY Cobleskill's "Equine Chef," Christy Camiolo, B.B.A. Culinary Arts, will intern at the 2015 Diamond Mills Horse Shows in Saugerties, New York.





# SUNY COBLESKILL INTERNSHIP PROGRAMS

Nearly all bachelor's degree programs at SUNY Cobleskill require that students participate in a credit-bearing internship, and, according to Lisa Lopez, Assistant Director of the Student Success Center, there are very good reasons for that requirement. "Internships," she says, "help our students clarify their career goals, gain invaluable work experience, and establish personal connections that can open up opportunities for them after graduation."

As one of many examples, Lisa cites the current internship of student Natalie Kirkwyland, who has been conducting high-level research in Plant Science at The Samuel Roberts Noble Foundation in Ardmore, Oklahoma. Her work there has not only helped open new avenues of scientific inquiry, it has resulted in an invitation for her to do graduate research next year at Cornell, followed by entrance into that University's Ph.D. program in Plant Breeding. "It's a perfect illustration," says Lisa, "of how far a young person's efforts can take them in only a matter of months."

Here are some of the other companies and organizations with whom SUNY Cobleskill students have interned this year:

- Milton Cat
- Brickman Group (Landscape)
- The Sagamore Resort (Culinary)
- Prime @ Saratoga National (Culinary)
- AJ Trucco Inc. (affiliated with Hunt's Point Market, world's largest import/export hub, NYC)
- USDA Natural Resources Conservation Service
- Syngenta (Agronomy – sponsored by Professor George Crosby)
- Conversa (refuge in Costa Rica hosting Plant Science interns)
- Cotton Tree Lodge, Belize, Spring 2014 (an Eco lodge/Jungle Retreat)
- NYS Department of Environmental Conservation
- USDA APHIS Wildlife Services
- Great Swamp National Wildlife Refuge - US Fish and Wildlife Service
- Northwestern Mutual
- Dovetail Restaurant (NYC, Culinary)
- Los Angeles Country Club
- National Park Service
- Stein Show Horses, LLC
- Oak Hill Country Club
- Eagle's Wing Rehabilitation and Therapy
- Agroforestry Center Cornell Cooperative Extension
- Virginia Cooperative Extension - Greene Unit
- New Jersey Division of Fish and Wildlife Bureau of Law Enforcement
- Bighorn National Forest (US Forest Service)
- Helena Chemical Company
- Nationwide Agribusiness
- Albany Country Club
- Adirondack Beef Company
- Quality Milk Production Services (Canton, NY)
- Lake Placid Pub and Brewery
- Farm Credit East
- Saratoga County Cooperative Extension - Equine Division
- Reeves Reed Arboretum (New Jersey)
- Dairyland Seed Co, Inc.
- Paint Rock Canyon Enterprise (a livestock/farming/ranch operation in Wyoming)
- NYS DEC Educational Summer Camps
- Longwood Gardens
- Nortrax, John Deere

# THE MANY WAYS TO SUPPORT OUR COLLEGE

Giving to SUNY Cobleskill can be done in several different ways, for several different purposes. What unites all of them, however, is the desire to give back and to see SUNY Cobleskill continue to thrive in its educational mission both today and tomorrow.

## HERE ARE SOME POPULAR AVENUES FOR PROVIDING SUPPORT

### Scholarships

Scholarships are the method of giving used most often by individuals and organizations. Gifts can be made to accomplish specific goals or earmarked for our general scholarship fund, from which dollars can be made available to help defray the tuition costs of students needing assistance, as well as to help cover the steadily increasing operational expenses that all colleges currently face.



Named scholarships are also a popular form of giving. Recently, for example, two scholarships were funded in the names of Dr. Zhongchun "ZJ" Jiang, a SUNY Cobleskill faculty member, and of a student, Nick Failla, both of whom passed away unexpectedly. Such gifts accomplish two highly worthy goals:

increasing the educational resources of our institution, and commemorating for all the years to come the names of those who hold a special place in our hearts.

### Academic Initiatives

Donors often wish to fund particular areas of academic work by directing their gifts to help construct and maintain the facilities where teaching is done. Currently, we encourage interested supporters to support any of these:

- Dairy Processing Center
- Conservatory
- Canine Program
- Beef Barn

### Methods of Giving

Funds in support of SUNY Cobleskill can of course be made as outright gifts. These can be provided as a single lump sum contribution, or they can be paid over time; for instance, a \$10,000 donation could be made in the form of five annual \$2,000 gifts.

Some donors prefer to use "planned giving," whereby SUNY Cobleskill is made the beneficiary of annuities or other forms of structured support, including charitable trusts.

Whatever your preferred method of support – and however you choose to have your gift put to use – please know that your contribution to SUNY Cobleskill's future will be received with our utmost gratitude, treated with the utmost respect, and applied with our utmost care.

Give Online Now >>





# 99 AND COUNTING

HOMECOMING 2015 WILL BE BOTH A CELEBRATION IN ITSELF AND A FITTING, HAPPY PRELUDE TO OUR 100TH BIRTHDAY PARTY NEXT YEAR.

As we approach our centennial celebration in 2016, we've dubbed this year's Homecoming *99 and Counting* – an event that promises to be great fun for everyone from SUNY Cobleskill students and alumni to parents, faculty and our friends from the community.

Continuing a tradition begun some years ago, we will be giving special recognition to those whose graduation took place on one of the five-year dates prior to this year. That means our upcoming "grads of honor" will be those from the classes of 2010, 2005, 2000, 1995, and so on... all the way back to 1965.

But whatever class you're a member of, we invite you to come and enjoy all the great things we've got

planned, like general and specialty reunions, an awards ceremony for outstanding alumni and current students, a Bonfire Beer Band Barbeque at Fake Field...and much more.

It all happens the weekend of **September 26**, and we'll make sure you get the full details as that special date approaches.

So mark your calendars, one and all – then come join us for SUNY Cobleskill's *99 and Counting* celebration, our biggest, best party of the year!

For more information about Homecoming 2015, please contact Matthew Barney, Executive Director for Alumni Relations, at [barneym@cobleskill.edu](mailto:barneym@cobleskill.edu).