

GREEN & WHITE

UNIVERSITY OF SASKATCHEWAN ■ ALUMNI MAGAZINE

FALL 2015



UNIVERSITY OF
SASKATCHEWAN

the
FOOD
issue

**Hard to
digest?**

Deciphering the
latest food trends

**Eating the
prairie view:**
the taste of *terroir*

**Pioneering
potent
potables**

**The
hummus
effect**



Cover/contents photo by Lisa Landrie

Ingredients in the photo:

GREEN PEA FLOUR, RED LENTILS AND CHICKPEAS COURTESY OF AGT FOODS; CINNAPOPS, VANILLA O'S, AND SASKATOON BERRY O'S CEREAL COURTESY OF MARQUIS CULINARY CENTRE, FRESH-PICKED HASKAP BERRIES COURTESY OF THE U OF S FRUIT PROGRAM; FLAX, WHEAT, BARLEY, AND OATS COURTESY OF THE CROP DEVELOPMENT CENTRE; AND RHUBARB, CORN, TOMATOES AND PANSIES FROM GOOD'OL SASKATCHEWAN SOIL.

THE GREEN & WHITE TEAM

A UNIVERSITY OF SASKATCHEWAN PUBLICATION

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One of the oldest eateries on campus, the University Club (formerly the Faculty Club) has been serving the University of Saskatchewan community for over 50 years. But the building's history goes back much further.



BLACK AND WHITE PHOTOGRAPHS FROM UNIVERSITY ARCHIVES AND SPECIAL COLLECTIONS, UNIVERSITY LIBRARY

1911 1912 1927 1961

Approval to build a residence for the first Dean of Agriculture, W.J. Rutherford, is received and construction begins.

The Board of Governors opted to use the local river rock called greystone instead of wood. The home becomes known as "Grey Gables."

Construction is completed and is over budget at a total cost of \$25,000.

This causes the President's Residence budget to be reduced to make up for the shortfall.

The Faculty Club was first established for males only. On November 17, 1943 a vote was carried to change the name to "Men's Faculty Club."

It was not until March 21, 1947 that the name was again changed, this time to the "University of Saskatchewan Faculty Club" and women faculty members were admitted.

Dean of Agriculture V.E. Graham moves out of "Grey Gables" in order to convert the building into the home of the Faculty Club.

The *Green & White* was established in 1939 and is published every May and October.

The views and opinions expressed in the *Green & White* do not necessarily reflect the official position of the University of Saskatchewan or the University of Saskatchewan Alumni Association.

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EDITOR'S NOTE

I often marvel at how easy it is to get such an enormous variety of food. Just stop and think about bananas. Farmers in the Caribbean, South or Central America labour to grow and harvest the fruit. It gets shipped via boat, train and truck to end up at my neighbourhood grocery store, and I buy them for about 50 cents per pound.

Now stop and think about bread, meat, produce. Mail carriers who deliver through rain and sleet and hail (for now, at least) have nothing on our farmers who endure drought and flood—sometimes in the same year—widely fluctuating commodity prices and an international trade bureaucracy that makes my head spin, to make sure my family is fed.

I'm far from a foodie, but I sure do love good food. And we happen to be blessed with an overwhelming abundance of it. So, as you enjoy the abundance of our local fall harvest—or fresh strawberries in the middle of the winter—take a moment to appreciate all the men and women who work to make sure your plate is full and your cup runneth over. ■

Derrick Kunz

PS: This is my parting issue of the *Green & White*; I'm moving on to a new adventure before I get to see this issue come to fruition. I hope your love for our university has grown by reading about its many wonderful people as much as mine has.

1972

A fire that had been smoldering in the roof insulation for hours became apparent inside the club.

Six units were eventually dispatched to battle the "stubborn" fire before a crowd of several hundred onlookers.

No one was injured in the fire and the building was saved from catastrophic damage.

1975

Renovations because of the fire create opportunities for improved food and beverage service and the club is operational by March 1976.

2012

The Faculty Club is renamed the University Club to better reflect its membership across the campus community.

2015

The University Club is open to members Monday to Friday, is a popular wedding venue on the weekend and serves a beautiful selection of seasonal dishes and perennial favourites.

Alumni are invited to become University Club members and enjoy all that this prestigious club has to offer.

Visit alumni.usask.ca/perks for more information or to apply.

If you're a U of S alumnus running a food-based business, we want to know about it. Please send a note to alumni.office@usask.ca

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GREETINGS, MY FELLOW ALUMNI

The dust being kicked up by combines all over the Prairies is giving us those signature sunsets, with that captivating, lingering orange-red glow, and bright harvest moons. Thanksgiving Day is a reminder that the work done in the field provides the bounty that ends up on tables all over the world.

From its founding, the University of Saskatchewan has been a known leader in agriculture. We are living the vision that Walter Scott, Saskatchewan's first premier, conveyed in his speech officially declaring the U of S open, that a university should "...contribute towards solving the everyday problems and meeting the everyday needs of the everyday people..." and that the U of S would "...become a leader amongst the universities which have become of the greatest practical use to the communities which they serve..."

What greater way to serve our community—whether you define that as our provincial, national or global community—than to ensure we are all fed?

Research done at our Crop Development Centre, in animal, poultry and soil sciences—aided by national facilities like InterVac-VIDO and the Canadian Light Source synchrotron in our own backyard—has made, and continues to make, great strides in growing and raising food for an expanding and increasingly hungry global population.

We often celebrate our success in the area of food security, and rightly so. But

what happens in the field is only half the picture. We don't often talk about how this work translates into what ends up on our plates. Our researchers, using the world-class facilities they have at their disposal, work toward one goal: to ensure people around the globe have an abundance of nutritious food grown and raised in a sustainable manner. This food issue of the *Green & White* will hopefully make the "field to fork" connection a little clearer for you, our readers. Read about a few of our people and their stories of how they work to get food on your plate (and beverages in your glass).

As many of us reflect on being thankful this time of year, I have one more reason to be thankful; I'm thankful to have served as interim president at the University of Saskatchewan. I was asked to serve during a time of transition for the institution and bring some stability. I like to think I have done so as I pass the proverbial reins over to our incoming president, Peter Stoicheff. As I transition to whatever adventure life has in store for me next, I do so as a proud U of S alumnus, happy and thankful to have served my alma mater. ■

Sincerely yours,

Gordon Barnhart, CM, SOM
(BA'67, PhD'98)

Interim President, University of
Saskatchewan
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FINE DINING: A BRIEF HISTORY OF U OF S CAFETERIAS

 TIM HUTCHINSON
UNIVERSITY ARCHIVES AND SPECIAL COLLECTIONS, UNIVERSITY LIBRARY

When Saskatchewan Hall—the first student residence and one of the oldest buildings on campus—was built, it naturally included plans to feed the young men and women who stayed there.

While it would ultimately be the women's residence, for the first few years after its completion in 1912, both men and women lived in the building—in separate wings. Dining was therefore co-ed from the beginning, and, at the time, was one of the few occasions men and women were allowed to be in the same room in that building.

The Saskatchewan Hall dining hall was originally two stories high—an “expansive, light-filled space” with a large fireplace in the middle of the west wall. Meals in the early days lived up to the formality implied by this space. Thomas Arnason (BSc'31, MSc'32) recalled in *Inside These Greystone Walls*, “I think that whoever was in charge had some notion that these raw farm kids would learn a few table manners...”

Former U of S President J.W.T. Spinks, who arrived at the university as a junior faculty member in 1930 and acted as a warden for the men's residence, further recalled that seating was assigned, “and every month or so we would change it so that [the students] got to know one another.”

The space in Saskatchewan Hall would be the main location for student dining on campus for over forty years. While a dining hall was built in Qu'Appelle Hall, the new men's residence completed in 1916, it appears to have been repurposed from the outset as a gymnasium. In 1955, the Memorial



Marquis Hall main dining room, August 1964

 PHOTOGRAPH COLLECTION A-7555

“The dining-room is conducted not like a hotel, but all the students enter at the same time, and no one leaves until the Superintendent leaves the room.”

U OF S PRESIDENT WALTER MURRAY, 1915



Memorial Union Building cafeteria, 1956
 PHOTOGRAPH COLLECTION A-577



Saskatchewan Hall dining hall, ca. 1915.

Miss Winkona Frank, the University's first dietician, is seated at the top of the right-side table.

Note numerous students in uniform.

A portrait of Chancellor Wetmore is on the wall at the back. The Chancellor was not happy with his portrait. President Murray wrote to him after the unveiling, "The portrait will be hung in the dining room, and I think it will be improved by being hung considerably above the level of the eyes."

A.M. SHAW FONDS, FILE II.1



Residence dining hall waiters, 1920s.
 E.R. SIMPSON FONDS, FILE I.2.3.5

Union Building opened with a cafeteria on the ground floor.

For several years, the School of Agriculture Building (later renamed Kirk Hall) also housed a cafeteria. This building was originally designed primarily as a student residence, and when it opened in 1949, there were enough bedrooms for all the students in the School of Agriculture (the diploma program). By the mid-1960s, the need for a dedicated residence for these students was being reviewed.

These earlier dining halls and cafeterias now survive only as archival photographs. In the 1950s, a second floor was added to the Saskatchewan Hall dining hall to accommodate a gymnasium, substantially reducing the ceiling height. Since then, all of these spaces have been subdivided and repurposed as office space, labs, study lounges or other spaces.

Marquis Hall was purposely built as a food-services building, with the first phase completed in 1962. Initial

requirements called for a large cafeteria to seat 605, a large lunch room to seat 450, a staff dining room and few smaller dining rooms. Consultations were held with the College of Physical Education to see if the height of doorjamb would need to be raised to accommodate basketball players. The average height was presented without hats, but "being gentlemen, the players do not enter dining rooms with their hats on—and being students, most do not have hats." The height was not raised.

Originally, the building was intended to be the first permanent home for the Faculty Club (now the University Club), but these plans changed in favour of taking over the Dean of Agriculture's Residence.

With a few renovations over the last 50 years, Marquis Hall has continued to be the main student cafeteria on campus, albeit no longer the only option on campus. Following the most recent renovations in 2011, the cafeteria was rebranded Marquis Culinary Centre. ■



See more archival photos of campus cafeterias online at alumni.usask.ca/rememberwhen

PRESENTING THE PRESIDENT: U OF S ANNOUNCES PETER STOICHEFF AS 11TH PRESIDENT

✍ KRIS FOSTER, BCOMM'98

The moment Peter Stoicheff stepped on stage as the 11th president and vice-chancellor of the University of Saskatchewan, a sustained clamour of claps and cheers filled Convocation Hall.

"I am excited and humbled and privileged to be named as the 11th president," said Stoicheff to the capacity crowd at the July 9 announcement. "I'm excited now, but was as excited when I came here as a new faculty member in 1986."

Stoicheff began his career at the U of S in the English department and steadily rose through the ranks in the College of Arts and Science, becoming vice-dean humanities and fine arts from 2005-2010, and then dean of the college in 2011.

He begins his five-year term on Oct. 24, 2015, when he is installed as president and vice-chancellor at the university's fall Convocation.

A highly regarded scholar, Stoicheff holds an undergraduate degree from Queen's University, and Master of Arts and PhD degrees in English literature from the University of Toronto.

From a career at the U of S spanning almost 30 years, Stoicheff has seen firsthand the university's potential.

Referencing strength in globally significant areas such as food and water security, infectious disease, and the

environment, Stoicheff said the most significant measure of greatness for a university is that it always strives to be an agent of positive change.

His address finished with a clear statement of what a top priority for his tenure as president would be.

"We cannot deem our role in the fostering of a civil society a success unless we become demonstrably, and with commitment, the best place we can possibly be for the Aboriginal people of this province and country. None of the rest of it matters at this point in our nation's history if we do not achieve this," said Stoicheff.

Following Stoicheff's address, U of S Chancellor Blaine Favel congratulated the incoming president and presented him with an eagle feather as a gift from the Aboriginal community. ■



MATT SMITH



MATT SMITH

Incoming President Peter Stoicheff addresses a packed Convocation Hall at the July 9, 2015 announcement.



Read more U of S news at news.usask.ca



For Huskie updates or to see a full season schedule, please visit huskies.usask.ca

The start of another exciting season of Huskie Athletics is underway!

Join us and cheer on our athletes at home or on the road.

ICYMI
(IN CASE YOU MISSED IT)

A lot goes on between issues of the *Green & White*...

Keep up to date and join the conversation on official U of S social media channels to help stay connected.



facebook.com/usask



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@usask

We are excited to announce that current @usaskArtsci Dean Peter Stoicheff will be our 11th President and Vice-Chancellor. #usask #cdnpse

RETWEETS 49 FAVORITES 17

10:25 AM - 9 Jul 2015

University of Saskatchewan
Published by Sprout Social (1) - 16 July - 📍

The tarps are off! Construction continues on our uniquely beautiful Gordon Oakes Redbear Student Centre. Read more: <http://bit.ly/114EBKJ>




23,121 people reached

336 Likes 5 Comments 26 Shares

University of Saskatchewan
Published by Sprout Social (1) - 7 July - 📍

U of S creates bursary for students from child welfare system <http://bit.ly/1eCKANA> via CBC Saskatoon



U of S creates bursary for students from child welfare system

The University of Saskatchewan has introduced a new bursary it hopes will enable people leaving the child welfare system to continue their education.

WWW.CBC.CA

13,920 people reached

167 Likes 1 Comment 47 Shares



HUSKIE COACH GOES FOR GOLD

University of Saskatchewan Huskies women's basketball coach Lisa Thomaidis guided the Canadian senior women's national team to a berth in the 2016 Summer Olympics in Brazil with an 88-26 win over Cuba in FIRA Americas final in Edmonton, Alberta.

"We certainly kept improving over the course of the summer," Thomaidis said, the day of clinching an Olympic berth. "We played our best basketball at this tournament."

This marks the second gold medal of the summer for Thomaidis and the team. The squad won its first ever Pan American Games title at home in Toronto in July, beating the United States. ■

NEW YOUTH FROM CARE INITIATIVE IN PLACE AT U OF S

The U of S will offer a new fund to encourage youth who were in care of the province's child welfare system to pursue post-secondary education.

The university's Saskatchewan Youth From Care Bursary will pay for up to five years of tuition, fees, textbooks, accommodation and meal plans, as well as a laptop to help recipients complete their first undergraduate degree.

Former USSU President Max FineDay was a catalyst for the initiative, which will be one of the most comprehensive university-sponsored funds in Canada. ■



More information about the bursary is available at students.usask.ca/awards

DUBÉ DRIVING FORCE BEHIND 'SUPPORT OUR TROOPS' GAME

On September 18, Huskies alumnus, philanthropist and Board of Governors member David Dubé (BA'85) championed the Huskies' sixth annual 'Support Our Troops' game at Griffiths Stadium in PotashCorp Park.

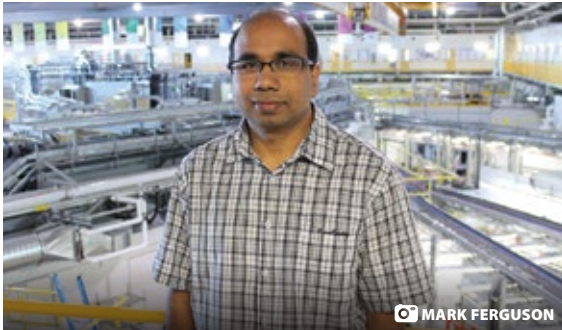
The Huskies wore custom-designed Arctic camouflage uniforms for the game, courtesy of Dubé and his wife Heather Ryan, who also topped up donations made at the game to contribute \$25,000 to the Soldier On Fund that provides financial aid to injured and ill military members.

Hundreds of soldiers and their families received free tickets and food vouchers for the game. ■



Members of the military were honoured prior to the matchup between the Huskies and the Regina Rams, which ended with a 33-18 win for the Huskies.

TRACKING BREAST CANCER BEFORE IT GROWS



A team of scientists led by University of Saskatchewan researcher Saroj Kumar is using cutting-edge Canadian Light Source (CLS) technologies to screen and treat breast cancer at its earliest stages.

Kumar's work focuses on fibroblasts, cells that play an important role in cancer progression.

Using the advantages of infra-red imaging to detect breast and skin cancers, Kumar and his team are able to map chemical information across thousands of cells.

The CLS, known for its innovative and cutting-edge research, celebrated 'ten years of light' in June 2015. ■



NEW FUNDS DIRECTED AT BEEF CATTLE RESEARCH

A \$25 million Livestock and Forage Centre of Excellence will be funded, in part, by both provincial and federal governments, the Saskatchewan Cattlemen's Association (SCA) and the University of Saskatchewan.

The College of Agriculture and Bioresources and the Western College of Veterinary Medicine are leading this project, which will operate in two facilities southeast of Saskatoon.

Research will encompass a wide variety of topics including: soil and water monitoring, economic and policy work, reproduction, and nutrition research.

Both facilities are projected to be in operation by 2018. ■

On September 2, 2015, the College of Education launched its inaugural pinning ceremony, marking an opportunity for new teacher candidates to be recognized for their commitment to the profession.

Dean Michelle Prytula says that the transition from student to teacher should be more significant, equating it to white coat ceremonies in health care colleges. “It’s an exciting and meaningful time,” she says, “and we need to honour that.”

During the ceremony, students received pins and signed an oath titled, “The Educator’s Profession”, which will be displayed in the college. ■



50 YEARS OF VETERINARY MEDICINE IN SASKATCHEWAN

The University of Saskatchewan’s Western College of Veterinary Medicine (WCVN) celebrated its 50th anniversary from June 11-13, 2015.

The homecoming events spanned the entire weekend and included a pancake breakfast at the Forestry Farm, class reunions, campus facility tours, a conference and a gala at TCU Place that attracted a crowd of more than 600 alumni, faculty and friends. ■



Members of the WCVN class of 1969 at the 50th anniversary celebration



Preston Smith, dean of the College of Medicine invites you to watch *The Way Forward*, a video outlining the strategic plan for restructuring the College of Medicine.



Watch the video online
alumni.usask.ca/medicine



NEW JOHNSON-SHOYAMA DIRECTOR

The Johnson-Shoyama Graduate School of Public Policy (JSGS) has appointed Jeremy Rayner as its new director for a five-year term beginning July 1, 2015.

Rayner has had an extensive career in research and teaching with a focus on three primary areas: global forest governance, resource, environmental and energy policies and policy theory.

He came to the JSGS U of S campus in 2010 as the Centennial Research Chair. ■



Hard to digest?

Deciphering the latest food trends

 BEVERLY FAST

Growing consumer interest in healthy foods is evident in the proliferation of blogs, books and magazine articles on everything from foods that help you lose weight, to foods that help you fight disease and live longer.

But food is also viewed through an increasingly sociopolitical lens: where is our food grown, how is it processed and what, ultimately, is in the food we put on our table?

A meaty debate

In 2013, A&W became the first, and so far only, national burger restaurant in Canada to serve beef raised without the use of hormones or steroids.

“We did a lot of research, and it became clear that today’s restaurant consumers want to see things on the menu that are free of steroids and hormones. So, we did something about it,” said Jeff Mooney (BA’66), a U of S alumnus who headed A&W Food Services Canada until 2005 and remains the company’s chairman emeritus and controlling shareholder.

“There are a lot of groups advocating for change in the foods Canadians eat,” Mooney said, “but it’s one thing to talk about change and another to actually do it. A&W serves over 200 million customers a year. I could argue that A&W is doing more to change the way Canadians eat than many other organizations.”

“
Food animals
are an important
component of
sustainable food
production in a
globally secure
food system.”

VAN KESSEL

The debate about the use of steroid hormones, or hormonal growth promoters (HGP), in beef cattle has been going on for decades, and is one of the longest-running trade conflicts between North America and the European Union (EU). North America allows the use of HGPs in beef cattle, the EU does not. Six HGPs are approved for use in Canada: three natural, three synthetic. Most are administered as time-release implants behind the ear, with each implant containing a specific dose of hormones.

North American producers use HGPs because it allows them to produce more and higher quality beef at less cost, on less land and with lower greenhouse gas emissions (meaning less manure). The EU does not allow their use because of concerns about their impact on the environment and human health. There are studies to show that HGPs can leach into surrounding aquatic ecosystems and impact fish habitat. The scientific evidence supporting a negative impact on human health, however, is hotly debated.



Andrew Van Kessel

“No regulatory health agency has identified HGPs as a human health hazard. The World Health Organization, U.S. Food and Drug Administration, Health Canada—all have used strict measures to rigorously investigate therapies and pharmaceuticals used in cattle, and HGPs have been found to be sound,” said Andrew Van Kessel (PhD’93), professor and head of the Department of Animal and Poultry Science at the U of S.

Hormone-free is something of a misnomer. All animal products contain hormones because animals produce natural hormones. “The level of hormones in beef cattle given HGP and those not given the hormones is similar, and in both cases, it is far less than what you’ll find in products like soy or even cabbage,” Van Kessel said.

According to the Canadian Cattlemen’s Association and Beef Information Centre, a 100 gram serving of beef from cattle given HGPs has 2.2 nanograms of estrogen and 44 nanograms of progesterone. The same serving of beef from cattle not given HGPs has 1.5 nanograms of estrogen and 27 nanograms of progesterone.

Compare this to a 15 mL (one tablespoon) serving of soybean oil, which has 28,773 nanograms of estrogen equivalent activity (phytoestrogens) or a 100 gram (2/3 cup) serving of cabbage, which has 2,381 nanograms.

As the debate about hormones in beef cattle production continues, Van Kessel wondered, “Maybe we, as scientists and researchers, haven’t done enough to inform people. Maybe we are letting special interest groups lead the discussion instead of having science lead the discussion.”

The threat of antibiotic resistance

In 2014, Health Canada announced a plan to limit the use of antibiotics for growth promotion in livestock within three years. In 2015, it issued a “notice of intent” to address personal/own-use importation of veterinary drugs, including “medically important” antibiotics that are critical to human health. Such steps ensure Canada’s food safety standards align with those in other developed countries.



Dr. Trisha Dowling

Antibiotic resistance is not just a concern—it is a reality. Dr. Trisha Dowling, DVM, is a professor of veterinary clinical pharmacology at the Western College of Veterinary Medicine at the U of S. She is also founder and co-director of the Canadian gFARAD, a national food safety service that provides veterinarians with guidance regarding drug therapy in food animals.

“I’ll get calls from veterinarians trying to treat an infection, but it’s primarily about a dog or cat. They’ll tell me what they’ve used so far and as they go down the list of antibiotics, I often have to tell them, ‘that’s it, I’ve got nothing left,’” Dowling said.

In a presentation at the 2015 Beef Cattle Conference at the University of Calgary, Dowling said, “It’s our own complacency that brought on the threat of antibiotic resistance. We got complacent about thinking there was a pill for every ill.”

In the food industry, the issue is not the use of antibiotics to fight infection, but their use as a prophylaxis (to prevent infection).

“We need these tools; we can’t overuse and risk losing them,” she added. “We teach our students proper guidelines for antibiotic use, but we also have to train people not to demand antibiotics for everything—for themselves or their pets.” ▶

Haskap: underdog of superberries?

“The sub-therapeutic inclusion of antibiotics in feeds for growth promotion and prophylactic control of disease is a valid concern,” Van Kessel agreed. “If an animal is sick, we need to treat it, but we need to regulate how and when we use antibiotics. I think there is a reasonable link that sub-therapeutic prophylaxis is contributing to antibiotic resistance, and I think the food industry should discontinue the use of antibiotics that are important to human medicine.”

Restricting antibiotic prophylaxis is driving research into alternatives. “There’s no silver bullet that we can add to animal feed that will do the same thing, but there’s good scientific evidence that pre and probiotics can influence the development of resistance to, or protection from pathogens,” Van Kessel said.

Research has shown that the live organisms in pre and probiotics occupy niches in the intestinal tract that a pathogen would normally occupy, so the pathogen cannot attach.

“There are a thousand different kinds of bacteria in your gut, so we’re still in the early stages of understanding how they work and which parts of the immune system they turn on. There’s also phytochemicals, organic acids and other chemicals—all are thought to modify microbiota, limit pathogens and increase a host animal’s ability to protect itself.”

Dowling thinks the answer lies in better vaccines and disease prevention. “It’s just not effective to chase bugs with drugs. Bacteria develop so quickly—that’s their survival advantage. When you throw antibiotics at bacteria, the bacteria develop resistance. It’s like night following day. I think it’s about preventing disease in the first place.”

Despite concerns about HGPs and antibiotic use, Dowling is confident in the safety of Canada’s food supply. “I thank farmers for giving us the safest food supply in the world and for the fact that I’m going to outlive my grandma by 20 years,” she said.



HASKAP BERRIES, U OF S FRUIT PROGRAM

When the U of S’s Fruit Program began breeding a berry bush called haskap in 2001, they were intrigued by its hardiness. Haskap can withstand the intense cold of a prairie winter, yet it is still one of the earliest fruits to mature—haskap berries are ready to pick in June.

The Fruit Program received funding from Saskatchewan Agriculture in 2006 and released its first haskap variety in 2007. It has since sold more than a million plants to growers, with new cultivars set for release in 2016 and 2017. The popularity of U of S-bred haskap has a lot to do with its taste (somewhere between blueberry and raspberry), but its nutritional profile is earning the headlines.

A 100 gram (2/3 cup) serving of haskap berries provides 60 per cent the daily value (DV) of vitamin C, 15 per cent DV vitamin A and 12 per cent DV fibre. The berries are also high in antioxidants, which are believed to help the body combat a host of health issues, from cancer and heart disease to Alzheimer’s and rheumatoid arthritis. This has some calling haskap the new “super berry,” although you probably won’t hear the term from James Dawson.

Dawson is a PhD student in the Department of Plant Sciences at the U of S. He’s keen on haskap, not so keen on the superberry label.

“I understand that it’s great for marketing,” Dawson said. “But I think we get hung up on terms like that, and then we don’t hear the science.”

Dawson is all about the science. He is currently working to quantify the content of specific phytochemicals in haskap. “Haskap has a ton of antioxidants,” he said, “but we don’t know exactly how the antioxidant compounds in haskap work.”

At first, it was thought that since plants use antioxidants to quench oxygen radicals, eating foods high in antioxidants would provide humans with a similar benefit, that the antioxidants would get into our bloodstream and quench oxygen radicals. Science proved otherwise.

“They found that only a small amount of antioxidants make it past the gut and into the bloodstream,” Dawson said. “So, the science changed. Research has now found that some antioxidant compounds act as messengers to tell your body to react to the radicals.”

“It’s a case of the science evolving,” he added. “We thought we knew the way it worked, but we didn’t. That’s the kicker—if you rely on the science to help with marketing, then you have to let the science evolve.” ▶



“

I’m not afraid of my food supply. I’m more afraid of a plane engine falling out of the sky and hitting me on the head than what’s in my lunch.”

DR. TRISHA DOWLING, DVM

Drink your fruits and veggies

The fact that Canada's Food Guide continues to recommend adults eat seven to ten servings of fruits and vegetables a day, combined with the fact that Canadians seem unable to meet this guideline, are perhaps the biggest drivers behind the growing popularity of cold-pressed juices.

Cold pressing uses hydraulic pressure to extract more vitamins, minerals and phytonutrients from fruits and vegetables than traditional spinning blade methods. But for many consumers, the real secret to cold-pressed juices is often what is not in the bottle.

"Every 16-ounce bottle of Thrive juice contains three to five pounds of raw, cold-pressed produce. We don't add sugar, preservatives or any other additives. We stay with simple, raw ingredients," said Maile Crowe.

“Cold-pressing produces an extra smooth texture and really rich flavours and colours—it's like the fine wine of juices.”

MAILE CROWE, THRIVE JUICE CO.

Crowe and Danica Slattery (BA'15) are the co-founders/co-owners of Thrive Juice Co. They had known each other since childhood, but reconnected while attending the U of S. A shared passion for healthy foods—especially knowing what was in the foods they were eating—led them to establish Thrive Juice Co.

"It was a case of creating what we wished existed," Crowe said. "Danica and I both wanted to create something around healthy food, so we became the first in Saskatchewan to offer raw, unpasteurized, cold-pressed juices."

The proof is in the label. "The Local" smoothie contains Saskatoon berries, haskap berries, raspberries, seabuckthorne berries, blueberries, raw honey, coconut H₂O and protein. "Rejuvenate" juice contains beet, carrot, celery, grapefruit, orange and lime. It is this kind of basic ingredient list, minus additives and preservatives, that is so appealing to consumers—so much so that they will pay a premium.

There is debate about unpasteurized products. Health Canada recommends that children, the elderly and people with weakened immune systems not consume unpasteurized products due to the risk of potentially harmful bacteria.

"We're aware of the advisory, and we do let our customers know that Thrive Juices are raw and unpasteurized," Crowe said. "But we also have measures in place to ensure our produce is clean and that our back-of-house production is properly handled. In the end, I think it comes down to choices—and our customers want natural, healthy alternatives."

Thrive Juice has grown by leaps and bounds since taking third place in the U of S's i3 Idea Challenge in 2014. The company has gone from a booth at the Saskatoon Farmers' Market, to online subscriptions, to the Thrive Juice truck, to a new storefront cafe on 20th Street in the heart of Saskatoon's foodie district.

The growth of a local cold-pressed juice company, the surge in interest in the little-known haskap berry, the ongoing debate over hormone and antibiotic use in the food industry—it all attests to growing consumer interest in knowing more about the food on our tables. ■



According to a 2015 Global Health and Wellness Survey by Nielsen, North Americans are **going back to the basics** when it comes to food.

32% want GMO-free

32% want foods made from fruits/vegetables

32% want no high-fructose corn syrup

31% want natural flavours

29% want all natural



The Global Institute for Food Security

As U of S alumni, you can take pride in the contributions that your university has made to our world: from our development of therapeutic radiation as a treatment for cancer to setting world records in sport, the U of S has had an impact in every field imaginable.

Though Saskatchewan people are known to be modest, here is something to brag about. Your university is home to the **Global Institute for Food Security (GIFS)**. Created in 2012 through an innovative public-private partnership among PotashCorp, the Government of Saskatchewan and the U of S, the institute's vision is to create ingenious science that delivers sustainable food security for the world.

In an issue of the *Green & White* devoted to food, here's what the U of S is doing to ensure that the rest of the world does not go hungry.

What is food security?

The World Health Organization defines food security as:

- **Food availability:** sufficient quantities of food on a consistent basis.
- **Food access:** enough resources to obtain suitable foods for a nutritious diet.
- **Food use:** proper use based on knowledge of basic nutrition and care, as well as adequate water and sanitation.

While often thought of as a developing-world issue, food security affects every country, and is a serious and growing challenge in Canada's northern and remote Aboriginal communities.

Why does it matter?

With the world population expected to reach 9.6 billion by 2050, food security is one of the greatest issues facing humanity today.

In order to meet demand over the next 50 years, farmers will need to grow more food than has cumulatively been grown since humankind emerged.

Saskatchewan is a major player in global food security based on the quantity of food we produce and export, but because of this, we also have a social and moral responsibility to help feed the world.

Why our campus?

The U of S is uniquely positioned to address food security issues at home and around the world through GIFS.

"Saskatoon is home to one of the most agricultural research-invested universities in the world. And it is right next door to the Canadian Light Source, VIDO-Intervac, the Crop Development Centre, and the Global Institute for Water Security," said Maurice Moloney, executive director of GIFS. "Adding the Global Institute for Food Security to that core group of research entities gives it a high probability of success."



Maurice Moloney, executive director

But it is not just our agricultural strengths that will shine on the world stage. The Johnson-Shoyama Graduate School of Public Policy also works closely with GIFS on issues of food policy and regulatory affairs.

This concentration of talent, investment and infrastructure allows GIFS to promote major efforts and to accelerate mobilization of research discoveries to end-users.

What kind of work are we doing?

GIFS is attracting talent and funding research in three areas:

- | | | |
|---|--|---|
| 1. Investigating how to improve the value of seeds for farmers and producers. | 2. Improving crop yields by better understanding how roots interact with the soil. | 3. Accelerating plant breeding through digital computation and agriculture. |
|---|--|---|

Can we create seeds and plants that thrive in drought or cold weather?	Are farming decisions we make today threatening our fields tomorrow?	Can we improve efficiency in farming through better data acquisition and management?
--	--	--

Today, GIFS is growing a team that will include researchers, post-doctoral fellows and graduate students located at the University of Saskatchewan and pursuing partnerships with researchers and countries around the world focused on food security.

How we're making a difference



Timothy Sharbel,
GIFS Research Chair
in Seed Biology

The Institute recently recruited internationally-acclaimed researcher, Timothy Sharbel, to work in the area of seed developmental biology. Sharbel's research is looking at how we can design crops that are asexual—not created from male and female germ cells—which would allow for more consistent and stable crops over time.

Sharbel's work with this technology could play a major role in feeding the growing population of our planet, especially resource-poor farmers in developing countries.

Upon receiving the \$37.2 M grant this past summer:

“**Identifying useful traits is still done manually by plant breeders—an approach as old as agriculture itself.** If images of these traits can be digitized, they can be analyzed rapidly and then used to match specific DNA sequences to agronomic traits. This will greatly accelerate plant-breeding efforts.”

MAURICE MOLONEY, EXECUTIVE DIRECTOR OF GIFS

fast facts

Established
December 10, 2012

Founding partners PotashCorp and the Government of Saskatchewan committed to invest up to \$35M and \$15M, respectively, in the first seven years of the institute.

Maurice Moloney is the executive director. His career spans over 25 years in which he has published more than 90 original research papers and holds over 300 patents worldwide.

On July 29, 2015 GIFS received \$37.2 M—the single largest federal grant ever received by the U of S—to design crops by combining DNA sequencing and analysis with identification of useful traits using high performance computing and advanced imaging technology.

Learn more about the Global Institute for Food Security at gifs.ca



Growing science for life

GIFS | GLOBAL INSTITUTE FOR FOOD SECURITY

PotashCorp - a Founding Partner

What's an Ag Buff?

Saskatchewanians are infamous for our local dialect: anyone wearing a bunnyhug and drinking a Vi-Co would agree. When you set foot on the U of S campus as a first-year student, or as a new faculty or staff member there's a whole new language you have to learn around how and where to eat.

Should you meet at the Ag Buff (the buffet-cafeteria in the Agriculture building)? Or in Upper MUB (the Memorial Union Building, which today is the location of Louis' Loft)?

Here's where some seasoned staff and alumni found the best campus chow.

“
A loaf of home made bread for two bucks at the Agriculture Buff.”

ROB TROUPE, BED'02

“
STM soup and a biscuit.

I'm not sure my long days at *The Sheaf* would have been as productive if not for that wonderful, wonderful cafeteria.”

MARK FERGUSON, BA'03

“
Marquis.

Rosemary roasted turkey with pan gravy, bacon and raisin stuffing and mashed potatoes every Thursday;

it's like Christmas once a week.”

JEFF DRAKE, BA'94
UNIVERSITY MARKETING AND COMMUNICATIONS STAFF

“
Le Crêpe Bistro

is the only place of its kind in Saskatoon. They make them fresh when you order so they're always nice and warm and the menu has a ton of options. I like the sweet crêpes best.”

TERI PARKHURST, BA'06
UNIVERSITY MARKETING AND COMMUNICATIONS STAFF

“
Marquis was the place to go when I was a student. I used to love the chips and gravy—but I don't know if I want my grandkids to read that!”

GRIT MCCREATH, BED'91
U OF S BOARD OF GOVERNORS MEMBER

“
A bran muffin and a bucket of coffee from the Arts Buff; eaten in the fish bowl if no seats available.”

KAREN GIBBS (HORVATH),
STUDENT FROM 1987-1989

“
Santa's Pizza

before Taco Bell or Tim Hortons existed! The perfect blend of pizza, beer and shag carpet.”

AMANDA STALWICK, MEDUC'05

“
Mulligatawny soup at the STM cafeteria circa 1999. And fajitas in the Arts Buff around 1996. And of course the

Das Clubber at Louis'.

I could go on....”

DR. DONNA CAMERON, MD'02

“
Veggie sandwich with cheese on Texas bread at the 'old' Louis.

It was ridiculously cheap and you could sit for hours in those '70s style chairs.

JESSICA ELFAR, BCOMM'02

“
I recall a garlic-laced Caesar salad

that was less than \$2 from any of the Food Services outlets but you had to ensure that you had your toothbrush and toothpaste, especially if you had afternoon classes.”

MELANA SOROKA, BA'84,
DIRECTOR OF U OF S ALUMNI RELATIONS

“
The butter chicken from Mrs. Vanelli's in Lower Place Riel. So unexpectedly good that I could eat it every day.”

PIERRE WILKINSON, GRAPHIC DESIGNER
INFORMATION COMMUNICATIONS TECHNOLOGY

See more campus food reviews online at alumni.usask.ca/foodreviews

Eating the prairie view: the taste of *terroir*

 DEE HOBSBAWN-SMITH

The idea of dining on what grows around you is an ancient one, and honoured by travellers: we expect to eat *cassoulet* in Toulouse, *jamone Iberico* in Spain, and pesto in Liguria.

Closer to home, the idea of such locavore dining has taken a little longer to take root. In 1992, in Calgary, I opened Foodsmith, my 37-seat restaurant. It was a groundbreaking locavore restaurant, one of the first in Canada. I wrote a new menu daily, using local meats, cheeses, greens and fruits as my starting point, naming their producers on the menu.

My mother was one of my earliest inspirations. Born and raised on the Saskatchewan prairie, she called me, laughing, in 2007 when the first interviews for *The 100-Mile Diet* began to air. “Don’t those BC writers know that some of us have been eating local all our lives?” she asked.

When I moved to my family’s Saskatoon-area farm in 2010, the reason was clear: not to farm, nor learn to make cheese, nor raise my own goats, chickens or pigs, but to write novels, poems, essays and short stories. Before I lifted my pen, the first order of business was finding local food, beyond what I harvested in my garden. I asked my writing colleagues for the names of their community supported agriculture (CSA) farmers. Haunted farmer’s markets. Poked around online. Talked to other chefs. In the five years my partner and I

have lived west of Saskatoon on the land we fondly nicknamed Dogpatch, I have assembled a short list of local producers who feed us. I know their names and their farming practices. We both say a heartfelt “thank you” at every meal.

Reasons for eating locally have not changed since I opened that small restaurant. Eating our view lessens the disconnect between farm and fork, and creates community, so we know our farmer by name, and can ask how our food was raised. Buying local food keeps money in the local economy, and farmers who sell direct to their customers receive the full value of the transaction, instead of pennies with the rest going to transportation, processing, packaging, refrigeration and marketing. Buying local keeps farmers on their farms, and preserves farmland as farmland. If we do not support our farmers, who will feed us in coming years when we have exhausted fossil fuels and we cannot afford to import food from China or Chile or California? A locavore diet keeps us in touch with the seasons, provides tastier, fresher food that is picked ripe and does not need a frequent flier card. It promotes biodiversity, often as heirloom varieties that may not be tough enough to travel long distances required by mass production farms and big-box stores.

James McFarland, the university’s executive chef and assistant culinary director, has made efforts to source local ingredients for menus in Marquis Culinary Centre as part of the student and faculty meal plans. He utilizes Saskatchewan sour cherries, camelina oil, steelhead trout, haskap, mustard, wild rice, lentils and chickpeas as much as possible, but is hampered by a short growing season and variable supplies. “There is no local food policy [at the university],” he said, “but we hold ourselves to it as a goal in procurement.”



James McFarland, executive chef and assistant culinary director at the University Horticulture Club’s garden preparing to buy fresh produce

He sends out an annual survey to students in residence to determine if they see the value in supporting local food and sustainability. “The response is a fifty-fifty mix, but I am encouraged that they are asking more questions.” ▶



Satisfy your locavore craving:

Get dee’s recipe for chicken ballotine stuffed with kale, mushrooms and sage online at alumni.usask.ca/locavore

 DAVE MARGOSHES

Here's a peek into the lives and work of several U of S alumni who are also Saskatchewan locavore producers.

In 2005, Colin Rosengren (BSA'97) sat in a curling rink in Midale, SK with his neighbours, Ron Emde and Dan Vandenhurk. Between grumbling about low canola prices and high crush margins, they started to toss around ideas on adding value to raw ingredients. Soon after, Rosengren went to an ag-biotech conference, where he learned about camelina oil. After analyzing its attributes—high in Omega-3, 6 and 9; nutty, earthy flavour; high smoke point—it struck him as an alternative to grumbling. “Camelina oil is unique,” he said. “You don't have to compete with Cargill and other big companies.”

Rosengren wondered why no Canadian company was “doing camelina” as an edible oil, but learned in short order just how hard it was to get a new product approved as a food by Health Canada. “My wife is an epidemiologist, good at research and reading papers,” he explained. “She found data and historical uses and properties, and we did testing and presented data and trial results of our first fields to Health Canada.”

But nothing is ever simple. “Stuff always looks easier from the outside,” he said wryly. “It took years, and a lot of work to create a product that will keep up with trends. People are looking for safe, natural ancient products and the traceability factor—we grow it and press it and tell you where it comes from.” As fourth generation farmers, Rosengren, Emde and Vandenhurk have kids who look to be interested in farms. “Sustainability is one of our big goals. And two of my neighbour Dan's kids, Elysia and Natasha Vandenhurk (BA'07), are driving the show up front.”

The “show” is aptly named Three Farmers. Most of the seeds are cold pressed on-campus, at the Food Centre at Innovation Place, in six pressings per year, producing up to 100,000 bottles annually.

Developing recipes and flavour profiles is handled by Elysia, a Red Seal chef. Elysia also oversaw the development of the company's latest food, dry-roasted and seasoned chickpeas.

Natasha's role as CEO is administrative. “Where I'm not so good, she's great,” Elysia said. “She does organizing and planning for production, forecasting and financials, building business and marketing plans, contracts, funding applications for new products and new equipment.” ▶



Colin Rosengren learned that the old-world seed, Camelina, was ideally suited to Saskatchewan's climate and worked with his neighbours to create Three Farmers Camelina Oil



Natasha Vandenhurk and sister Elysia Vandenhurk with their newest Three Farmers product: crunchy roasted chickpeas

n. lo·ca·vore

one who eats foods grown locally whenever possible



Pine View Farms' Kevin and Melanie Boldt

DAVID STOBBE

Melanie Boldt (BComm'92) and Kevin Boldt (Dip/Ag'89, Cert/BusAdm'96) of Pine View Farms near Osler were serendipitous early adaptors of locavore principles in 1998, when they realized it was time to expand from his family's cattle and grain farm. They bought property with chicken barns and an abattoir, and began selling their chickens at the farmgate. In 2001-02, they expanded into beef, lamb, pork and turkey, and sold off their grain machinery.

"Those early years crystallized our beliefs around sustainability and what that meant for us as farmers," Melanie recalled. "We wanted to make a living on the farm without going away to the mines in the winter, to be economically sustainable and provide good value, and environmentally, to leave this place in better shape than we found it. That's where our all-natural protocol came into play. Once we were inspected by the provincial meat inspection program, we started to sell wholesale."

Pine View currently employs Kevin, Melanie and five full-time employees, provides work for their teenaged sons, Adam and Liam, and twenty or so part-timers. "Local can make a difference," Melanie said. "This was the economy just before the boom. Rural areas needed employment. Local economies are supported when local people work, it creates economic spinoff, and keeps money in the area."

Their farm shop is stocked with fresh and frozen meats, as well as house-made sausages, bacon and specialty cuts,

and their products are available online, and in markets, health food stores and restaurants from La Ronge to Swift Current. The Boldts have tapped the contemporary food zeitgeist in more than one way. "People are cooking less and eating out more, or buying value-added half-ready food and finishing it," Melanie observed. "For producers, just a few cents of profit go to a raw product. But if you add value at every step, you realize incremental profit at each step. How to be profitable is not a dirty word. It means we stay in business." The realization changed their business plan. "We realized it's not sexy enough to sell meat in a small shop, so we add value and capitalize on the current casual food style."

The Boldts believe that their job is to raise awareness of the value of food. "It's not just fuel," Melanie said, "but to be savoured and enjoyed, part of physical, social and community health. Eating well can save money in the long run, and your health, and the environment."

But people have to be ready to hear that message. "Life is all about choices; we all need to live within our means and our budget," she said. "I never want to chastise. But people buy big TV screens and spend more research and money on that than the food they put into their bodies. There's a choice that people make, and I hope they think hard about where they are putting their money. Processed food is the bane of all evil."

A locavore diet has been criticized as being expensive, but there are ways to stay within the budget. "Buy a whole bird

as opposed to skinless boneless breasts," Melanie advised. "Roast the bird, make leftovers, then make stock for soup... we get at least three meals for the four of us out of a chicken. That's less than \$2 per portion. Shop the perimeter of the grocery store for fresh and whole food. Spend time peeling and cooking and roasting."

As advice goes, it sounds eerily like my mother's. "Nothing fancy," she would say as she set down platters of homegrown and home-cooked food. Mom's pushing 80, on a prairie locavore's diet, long before that word existed. Her simple approach of honouring the primal importance of food and putting the welfare of the land first has a lot to do with the quality of her life.

The solutions are equally down-home. Learn to cook. Buy direct from the producer: find a CSA farm; shop at the farmer's market; buy from a rancher. Eat better quality but less meat and more pulse crops. Understand what you are paying for: shop at stores that cite provenance; shop the perimeter of a grocery store instead of buying processed or packaged food. Grow a garden. Visit u-picks and farm stands. Dine at restos that use locally sourced food and can tell you the names of their farmers. Support local food artisans and shops. Buy family-farmed or fair-trade when local is unavailable.

Eat with your loved ones, and with gratitude. Thank your farmer. Nourishing ourselves and our world can start simple. ■

Where our food comes from SUSAN PEDERSON

With over 25,000 people on the U of S campus on an average day, we consume a lot of food (but we produce a lot, too!)

Getting the lay of the land

41%

of Canada's arable land is in Sask.

778

acres
(average size of a Canadian farm)

1,668

acres
(average size of a Sask. farm)

27%

of Canada's organic farms are in Sask.

3,713

organic farms in Canada in 2011

1,015

organic operations in Sask. (mostly field crops and hay)

How does our garden grow?

1,865

acres occupied by the university campus

4,300

acres of farmland outside Saskatoon owned by the U of S*

5,720

acres of research land used by the U of S and associated institutions

* All of this land has been donated to the U of S and is leased to tenant farmers. The university uses all net annual revenue from this land to fund scholarships and research.

Always something new cropping up

In **1971** the Crop Development Centre (CDC) was established to increase farmers' revenues by improving existing crops, creating new uses for traditional crops and developing new crops.

Over **400** crops developed by the CDC have been commercialized. How do these commercialized crops stack up?



Campus animals

Livestock animals raised at the university are an invaluable part of our agricultural research, helping us to find new ways to improve production methods, increase yields and fight disease.

750

head of feeder cattle can be held at the Beef Research and Teaching Unit

43,000

chickens and turkeys can be raised at the Poultry Centre each year*

100

lactating Holstein-Friesian cows in the Rayner Dairy Research and Teaching Facility



Each dairy cow eats **50kg** of feed, drinks **115 L** of water and produces about **39 L** of milk per day.

*maximum yearly capacity— broilers, white leghorns, pure chicken breeds and commercial turkeys

Researchers at the U of S fruit program breed and select cold-hardy prairie fruit plants to provide superior quality and yield. The fruit program has been around for more than **90** years.



In the **1940s** Les Kerr began breeding dwarf sour cherries at the U of S.



7 varieties of haskap have been developed at the U of S since 2007.



6,000 wild/prairie hybrid grape seedlings were grown in 2009.



35,000

apple seedlings have been grown at the U of S in the last 25 years.



5,000

hazelnut seedlings have been distributed.

for more info
fruit.usask.ca

The dish on campus food

Marquis Culinary Services serves up thousands of meals to students, faculty, staff and visitors each day. What do they go through in a year?



18,000 kg beef
(66 steers)



8,000 kg pork
(123 pigs)



21,000 kg chicken
(4,873 chickens)
and **12,000 kg turkey**
(1,058 turkeys)



197 hens would be needed to lay **6,000 dozen (72,000) cage-free eggs**



2,000 kg trout
(700 whole trout)

If you lined up Lake Diefenbaker's record-breaking 43-lb trout tip to tail, they would stretch **111 meters**.



11,500 kg lettuce
(35 heads of lettuce per day)



12,550 kg carrots
(15 x 5 lbs. bags per day)



14,000 kg broccoli
(enough to give nearly 250 people their daily dose of vitamin C for a year)



13,600 kg coffee grounds
(more than the weight of an African elephant—the largest land animal in the world)



x3
4,800 L ketchup
(enough to fill 3 half-tons)



x3
1,100 L BBQ sauce
(enough to fill the back of a Mini Cooper)



x3
640 L salsa
(enough to fill 3 rain barrels)

Over **90%** of the meals served in Marquis Hall feature **Saskatchewan-grown** chickpeas and lentils.



Pioneering potent potables

✍ CRAIG SILIPHANT

You're sitting on the patio with friends and family on a beautiful Saskatchewan fall evening. The heat lamp above you provides enough warmth to make our climate bearable, at least for another few weeks.

You've just pushed back from the table after finishing an amazing meal that took advantage of many locally sourced foods.

But what are you drinking with that great bounty of local fare?

Being in the land of CFL football and wheat fields, a lot of people might answer that question with "beer." And while there are many great local brewers, from the larger-scale Great Western Brewing Company to craft brewers like Paddock Wood, there are also some other delectable choices outside the venerable "barley sandwich." You can pair your food with drink that is more in the realm of spirits, wines, and ciders that are also produced in the Saskatoon area.

Lucky Bastard Distillers, or LB Distillers, as it's called in more prudish circles, was started by Cary Bowman (BA'99) and Dr. Michael Goldney (HosAdm'98, MD'02) in 2010. They leapt into the fray when Bowman read an article about micro-distilleries in an in-flight magazine on his way to Europe.

"I started doing some research," said Bowman, "and realized there was nothing going on in Saskatchewan, and nothing going on really, in Canada. The scene in Saskatoon is becoming more foodie [oriented]. People are looking for more hand-crafted products, not a bunch of mass-produced things anymore."

LB produces whiskey, vodka and other products—one of my favourite being their Gambit Gin, which makes a mean gin and tonic. To make this floral gin, they start out with their wheat-based vodka. They use dried botanicals like juniper and Saskatoon berries, anise, chamomile, lemon peel and more to give it a more distinct personality.

"Basically, we're making a gin tea," explained Bowman. "We take those botanicals, put it in the alcohol, and the alcohol extracts the flavours, oils, and essence from those botanicals."



Cary and Michael didn't meet over a drink at Louis': Cary was Michael's investment banker after Michael won the lottery in 2006. Their partnership—and the name of the company—evolved from there.

DAVID STOBBE



DAVID STOBBE

We then take that gin tea and put it back in the still one more time. As those alcohols boil up and vaporize, it compounds all of those flavours together, and out the other end of the still comes our beautiful gin. From that point, it's going to be chilled down to just above freezing and filtered one more time before it's proofed down for bottling."

Flavour-wise, it's referred to as a new western gin, as opposed to the strong pine and juniper flavour of a London gin. The Saskatoon berries and the other botanicals bring out more floral and citrus notes.

Like Bowman and Goldney, the husband and wife team of Sue Echlin (MA'99) and Vance Lester (BSc'96, MSc'05) were trailblazers when they started Living Sky Winery. As with LB, there just wasn't much going on in the province in fruit wine production when they planted their orchard.

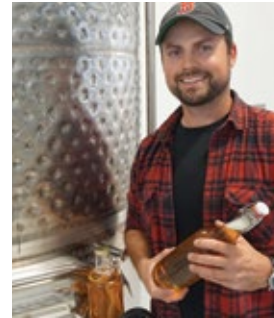
"In our orchard," said Echlin, "we have some apples, cherries, black currant, raspberries and rhubarb, which is our most popular."

To make rhubarb wine, they harvest the rhubarb in the middle of June; it's the one thing they have to manually harvest as there's no way to mechanize it (in 2015, they handpicked 24,000 pounds!) The rhubarb is frozen for a couple of weeks in order to get enough juice out of it, and then it is fermented. The process is laborious and takes about six months, which should silence self-proclaimed wine connoisseurs who refuse to consider it wine at all.

"I've had arguments with people telling me that we shouldn't be able to call our stuff wine," Echlin laughed. "Only grapes make wine. I had to point out that grapes actually make a fruit wine. Because grapes are fruit."

You'll be seeing yet another new Saskatchewan-made beverage on shelves soon: a variety of ciders from Crossmount Cidery. Tyler Kaban (BSA'08 and MSc'12) is the Orchard Manager and Landscape Designer at Crossmount, which means he's helping to bring these new products to market, one of them being a delicious apple cider.

He starts by washing and crushing the apples, then putting them through a press. After this, they ferment in tanks—how long is dependent upon how much tannin is in the apple. Oddly enough, apples used for cider are actually not the same type that you'd normally eat.

Tyler Kaban of
Crossmount Cidery

"Cider apples are actually called 'spitters,'" said Kaban, "because they taste chalky in your mouth. They might be high in acid. But they make excellent product."

If you're looking for a food pairing for cider, a traditional English-style cider that's dark and tannic is kind of like a red wine, so you'd likely pair it with a red meat.

"I just came back from Northern Spain, and they have probably the longest tradition of making cider," said Kaban. "Their ciders are very food friendly because they're not very sweet at all. They're dry and high in acid. That might not be something the North American public is ready for, but you can definitely pair that with food. And obviously the sweeter ciders pair really well with desserts and anything you can think of that would be made with apples."

In the pioneer spirit we're famous for, all these U of S alumni saw a hole in the local market and set to create something special. It may have taken each of them a significant amount of effort, but along the way there's still been room for them to have fun. One thing that comes across with each of them is their passion and an obvious love for what they're doing.

"If you're making alcohol and you're not having fun," said Bowman, "you're not doing it right." ■



The Hummus Effect:

Changing North American
flavour palates one
pulse-based dip at a time

 ASHLEIGH MATTERN

Tangy hummus and crackers. A steaming hot bowl of dal. Stick-to-your-ribs Moroccan stew. Chances are you've eaten beans, peas or lentils in some form recently, and the snack or meal was probably delicious.

The secret ingredients are dried seeds from the legume family—such as peas, beans, chickpeas and lentils—known as pulses. Pulses are widely consumed the world over, but they weren't always as common in North American diets as they are today.



Twenty years ago, **Dorothy Long** (BSHEc'89, BEd'90) co-edited a pulse cookbook with the goal of trying to introduce the food to a population of people who may have never heard of the lowly legumes before, let alone cooked with them.

"When the Saskatchewan Pulse Crop Development Commission first started promoting [pulses], especially here in North America, not many people knew what to do with them," said Long, a food marketing specialist with Blue Sky Ideas Consulting. "If you want people to eat more of your product, you need to give them a good recipe."



Get Dorothy's Greek lentil salad recipe online at alumni.usask.ca/lentilsalad

One of her favourite recipes from that cookbook is Greek lentil salad. With its abundance of tomato, cucumber and cauliflower, it's a safe way to discover a new food like lentils.

"Specifically in Saskatchewan, and in that time, we didn't see a lot of spicy dishes and ethnic flavours, which lend so well to pulses. So I think as our diet, as our palate, has changed in the last 20 years, you see lots more people trying lentils, or making hummus or making a lentil dough."

Murad Al-Katib (BComm'94) called this "the hummus effect." He said that 10 years ago, if he asked 100 people if they had eaten hummus in the past month, only a handful would have. Today, he estimates nearly everyone would have eaten the popular dip composed mainly of chickpeas.



As the president and CEO of AGT Food and Ingredients, one of the largest suppliers of pulses in the world, he has seen pulses go from being relatively unknown—or even having negative connotations as a poor person's food—to being embraced in fine dining and making regular appearances in everyday meals.



Sound yummy? Try Murad's recipes by visiting alumni.usask.ca/pulserecipes

Some of Al-Katib's favourite recipes include Turkish red lentil soup and red lentil chocolate chip cookies (pictured on the cover).

"Chickpeas, lentils, beans—these are now not only accepted but sought out by North American consumers as healthy, high-protein meat alternatives," he said. "These are the types of food that are becoming prevalent. Everyday tastes are turning toward these types of products."

There's an overall desire for more international flavours and a rise in demand for healthy foods, both in grocery stores and in restaurants, where you'll regularly see meals featuring chickpeas, beans and lentils.

They're also growing in popularity as a local food. According to Saskatchewan Pulse Growers, Canada is the world's leading exporter of lentils, chickpeas, and peas, and Saskatchewan grows 96 per cent of Canada's lentil crop, 90 per cent of Canada's chickpea crop, and 70 per cent of Canada's dry pea crop.

This dominance is a relatively new development. SaskPulse reports that Saskatchewan farmers only started diversifying into pulse crops in the 1970s, pushed by the wheat glut of that time and by the availability of well-adapted varieties developed at the University of Saskatchewan. Among other benefits, farmers also learned they could add pulses to their crop rotation in place of summer fallow because of their unique ability to naturally add nitrogen back into the soil.

"And the market was already there for these lentils in the Middle East and northern Africa," said Al-Katib.

The next development Al-Katib foresees is the use of lentils, peas, chickpeas and beans as ingredients in snacks, baked goods and cereals.

Culinary Services at the U of S recently experimented with serving lentil-based cereals at the Marquis Culinary Centre. The experiment started three years ago when they began researching the idea of developing their own food products. The Culinary Services team approached the Food Centre on campus, and together they created three locally produced cereals. In March 2015, they served their first batch of Cinnapops, Vanilla O's, and Saskatoon Berry O's in Marquis (pictured on the cover).

"It's gone very well to date," said George Foufas, associate director of Consumer Services at the U of S.

The cereal was so well received that they've run out of their first batch and are finishing a second production run. They're also looking in to the possibility of developing a lentil-based cereal bar that they could sell at retail locations on campus.

"It was a health-based choice, but also a choice to have something that we've developed on our campus with locally produced items," said Foufas.

While health was only one of the motivating factors for Culinary Services' lentil cereal, it appears to be playing a major role in the further acceptance of pulses in the North American diet.

Lentils lend themselves well to being made into an alternative flour with high protein that can be used to make gluten-free products like pastas, and Al-Katib has heard of an egg-free mayonnaise product made from pea protein.

"People are trying to eat healthier," said Long. "Pulses are very low in fat, they're low in sodium, they're also a very good source of protein and they're an excellent source of fiber, both soluble and insoluble. There are lots of different vitamins and minerals in them as well. For a healthy diet, they're great."

The UN declared 2016 the International Year of the Pulse, with the goal of positioning pulses as a primary source of protein and other essential nutrients. They hope to create awareness and start discussions about food security, market stability and environmental sustainability. With Saskatchewan at the forefront of pulse production, you can expect to hear more about pulses in the coming year.

"It's an exciting time for pulses and lentils," said Long. ■

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*based on average Canadian home and auto policies. Auto insurance not available in BC, SK and MB

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There are no recorded medical cases of someone having two left feet.

If there were, the only known cure would be lessons from the **U of S Ballroom Dancing Club.**



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It started in **1946** in the first drama department in Canada and the Commonwealth.

About **8%** of U of S students live in residence but in the summer you can book accommodations in one of their rooms, or at several other Canadian universities.

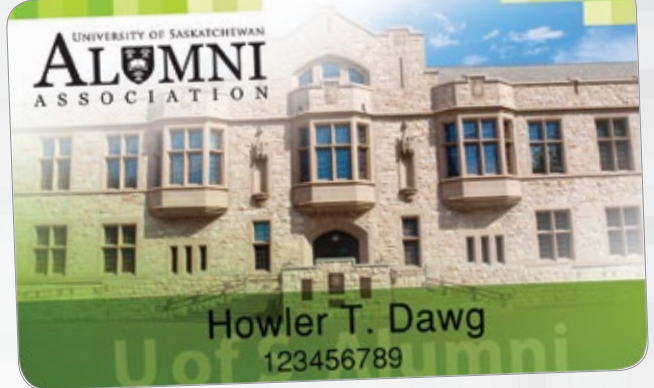


People who don't exercise are almost **2 times more likely** to get heart disease as people who are active.

PAC Fit Centre memberships are available for U of S alumni.



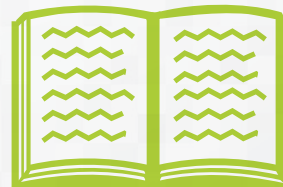
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“ Anyone who stops learning is old, whether at 20 or 80. Anyone who **keeps learning stays young.**”

— Henry Ford



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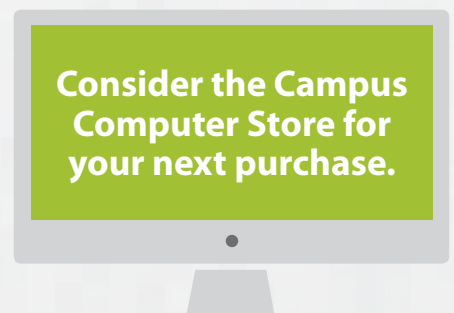
Entertain clients and friends at the historic University Club—no jackets with elbow patches required.



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Over **140 million** computers have been sold worldwide so far this year.



ALUMNI ASSOCIATION PRESIDENT'S MESSAGE



Greetings, or Aanin in my native Ojibway. I am both delighted and honoured to have been elected the first Aboriginal president of the Alumni Board of Directors.

What an exciting few years it will be for all current 146,000 alumni. Starting with the Board and Centennial Committee who are planning various celebrations and those of you who will be attending these events—I know our 100th anniversary will be a success in 2016-17. To be kept informed of events in your area ensure your contact information is accurate by contacting the Alumni Relations office by visiting alumni.usask.ca, emailing alumni.office@usask.ca or calling 1-800-699-1907.

One of my most treasured possessions are the journals, drawings, letters and short illustrated stories my great-great grandfather Archie Belaney (Grey Owl) sent to his children Agnes and Benjamin. Through their pages the wilderness of Saskatchewan is captured, and I fell in love with the wildlife, serenity and beauty of this province long before I attended the College of Law. Although Angele was never able to move here with Grey Owl from Temagami, Ontario due to illness, I am thankful that I have been welcomed to Saskatchewan, as I know my great-great grandmother would have been.

I wish to thank Gordon Barnhart for his outstanding work as interim president and congratulate our new President Peter Stoicheff on his new role. On October 22 we are also celebrating this year's Alumni Achievement Awards recipients featured on page 30.

All of us connected to the U of S through our educational paths are family. Each of us are branches on a tree that are able to grow and blossom, in part because of the roots we planted here.

In closing I invite all my alumni brothers and sisters to walk in my moccasins and become reacquainted with your alumni family.

Sincerely,

Tanyann Belaney
BA (Honours) Dean's List, JD

EVENTS



(1)

RICHARD MAEROV



(2)



(3)



(4)



(5)

Join us!

Visit alumni.usask.ca for up-to-the-minute listings of events with other U of S alumni in your area.

- (1) Incoming President Peter Stoicheff (Centre) with U of S alumni at the All-Alumni Canada Day reception in California June 25, 2015.
- (2) U of S Board of Governors member Grit McCreath (BE'd'91) with Edwards School of Business student Ty Archer at the Alumni Association Welcome Week Pancake Breakfast.
- (3) The annual pancake breakfast served over 2,500 students and campus community members on September 4, 2015.
- (4) Interim President Gordon Barnhart (BA'67, PhD'98), volunteer Dr. Charles Simpson (MD'71) and Past Alumni Association President Wayne Evanisky (BComm'77) at the Annual General Meeting and Volunteer Appreciation for the Alumni Association on June 17, 2015.
- (5) Alumni and friends enjoy a tour of Patterson Gardens on campus on May 23, 2015—these spring and fall tours were extremely popular, with spaces filling up in under 24 hours for each offering.



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ICYMI (IN CASE YOU MISSED IT)

A lot goes on between issues of the *Green & White*...

Check out the alumni Facebook page and LinkedIn group to help stay connected.



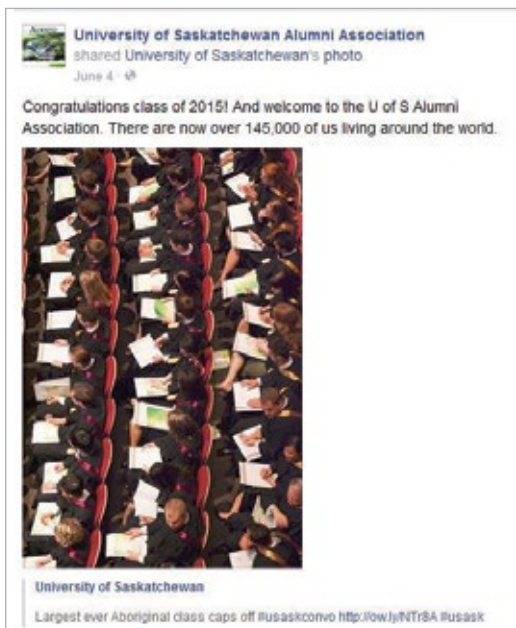
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Update your contact information to make sure you get *Beyond the Bowl* monthly e-news, event invitations, college news and more.

alumni.usask.ca/update



2015-16 U OF S ALUMNI ASSOCIATION BOARD OF DIRECTORS

Back row (L to R): Jim Blackburn, BSP'60, Vice-President; Wayne Evanisky, BComm'77, Past-President; Peter Zakreski, BA'61; Sean Junor, BA'00

Middle row (L to R): Kara Exner, BA'92, MCTgEd'01; Kelly Strueby, BComm'84; Judy Buzowetsky, BEd'67, BSHEc'67; Tracy Sletto, BA'94

Front row (L to R): Chris Unsworth, DipAgB'12; Tanyann Belaney, JD'05, President; Melana Soroka BA'84, Ex-officio; Peter Stroh, BA'70; BEd'75; MED'85

Missing: Charlotte Pilat Burns, BScNutr'92; Paije McGrath, BE '99

U OF S SENATE ELECTION RESULTS

The five members-at-large elected for a three-year term from July 1, 2015 to June 30, 2018 are:

- Gary Gullickson (BEd'61, BA'64)
- Deborah Mihalicz (BSc'84, BEd'89)
- Chandran (Bud) Sambasivam (BE'04)
- Lenore Swystun (BA'87, MA'97)
- Christine Wesolowski (BEd'78)

District representatives elected for a three-year term from July 1, 2015 to June 30, 2018 are:

- Rae Mitten (JD'00, LLM'04, PhD'11)
District 1 (Weyburn-Estevan-Carlyle)
- Russell McPherson (BCS'76)
District 5 (Kindersley-Delisle-Lucky Lake)
- Adelle Kopp-McKay (BEd'83, MEduc'94)
District 6 (Wynyard-Esterhazy)
- Allan Adam (BA'12)
District 10 (Sandy Bay-Creighton-Stony Rapids)
- Jim Pulfer (BA'64, MSc'68)
District 13 (Saskatoon)

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CONGRATULATIONS TO THE RECIPIENTS OF THE 2015 ALUMNI ACHIEVEMENT AWARDS PRESENTED BY THE U OF S ALUMNI ASSOCIATION.

DAPHNE ARNASON (BCOMM'77)



For her dedicated service as a volunteer and contributions to business and industry.

Daphne became a chartered accountant and worked for several years with Deloitte before she joined PotashCorp in 1988, where she held various professional and leadership roles. Daphne became a member of the senior management team, and an officer of the company, when she was promoted to vice-president, internal audit. She was later promoted to the newly created position of vice-president, global risk management, where she served until retirement.

Daphne is a Fellow Chartered Accountant (FCA) of the Institute of Chartered Accountants of Saskatchewan and has served on several FCA committees. On top of being an active volunteer and fundraiser for a number of community based causes over the years, she has served on the board of the Saskatoon Airport Authority, is currently on the board of the United Way of Saskatoon and Area and is a U of S Senate representative on the university's Board of Governors.

MARK BOOTS (BE'08, BSC'08, PHD'13)

* Young alumni ▼



For his innovative developments in research and application of technology for social change.

As a student, Mark was active in Engineers Without Borders and the U of S Space Design Team. He conducted research on, and made design enhancements to, a beamline at the Canadian Light Source synchrotron that, according to his supervisor, achieved "performance comparable to the three best spectrometers in the world."

Mark co-founded VOTO Mobile, a technology startup in Ghana providing innovative software tools to help organizations share information and gather feedback from the people they serve. Pioneering the use of SMS and voice-based interactions in local languages, accessible on the simplest mobile phones, VOTO has been able to provide information on demand—including maternal health education, effective farming practices, feedback for policy development and information for human rights report—to hundreds of thousands of rural mobile phone users. VOTO now has 35 employees with offices in seven countries and has enabled more than 250 organizations in 22 countries to impact over 2.4 million stakeholders.

RICHARD (RICH) BURTON (BE'68, MSC'71, PHD'75)



For his contributions to education and research.

The U of S has been Rich's second home for almost five decades. While still a graduate student, he became a lecturer in the College of Engineering, was a professor until he retired in 2012, and served a five-year term as assistant dean of undergraduate studies for the college.

Teaching over 25 undergraduate and graduate courses, and supervising/co-supervising over 70 graduate students, Rich was ahead of his time in demonstrating the now common teacher-scholar model, employing techniques such as distance learning, flexible timetables, group learning and inquiry-led study that encouraged students to explore their theories and "see where it went."

As a leading researcher in fluid power systems (hydraulics and pneumatics), he served on many organizations, committees and professional bodies, produced over 200 conference and journal papers, and has been recognized with many awards and honours, including an Outstanding Achievement Award in 2014 from the Association of Professional Engineers and Geoscientists of Saskatchewan.

* Young alumni recipients are subject to the same criteria; however, they must be under 35 years of age and have graduated from the U of S no more than 10 years ago.

DELWYN (DEL) FREDLUND (BE'62)



For his service, philanthropy, and outstanding contributions to research and learning.

After earning graduate degrees at the University of Alberta, Del returned to the U of S College of Engineering where he taught for 34 years, served as department head, and developed the Unsaturated Soils Group.

He literally “wrote the book” on Soil Mechanics and Unsaturated Soils along with over 400 research papers. He has been leader, advisor and collaborator on several projects in several countries. A colleague of over 25 years said, “He is without question the top expert in the world in his disciplinary field.” He has earned many awards and honours, including the Order of Canada.

In addition to Del’s engineering assignments, he helped establish Canadian Food for the Hungry, a non-governmental organization that works to meet the needs of “the poorest of the poor” through development projects in about 50 countries. He also established a personal registered charity for education and work needs in developing countries such as Vietnam and Mexico.

DR. RYAN MEILI (BSC'00, MD'04)

* Young alumni ▾



For his significant contributions to public and Aboriginal health and the medical profession.

Ryan is a family doctor at the Westside Community Clinic in Saskatoon and an assistant professor at the U of S College of Medicine, where he serves as head of the

Division of Social Accountability, director of the Making the Links Certificate in Global Health and co-lead of SHARE: the Saskatchewan HIV/AIDS Research Endeavour.

As a student, he helped establish the SWITCH clinic—providing medical care for the underserved population in the city’s west side—and later Making the Links that allows undergraduate students to serve at the SWITCH clinic, in remote northern Aboriginal communities and a handful of developing countries.

He authored a book, *A Healthy Society: How a focus on health can revive Canadian democracy*, in 2012, and he also serves as vice-chair of Canadian Doctors for Medicare, is a Broadbent Institute fellow, an Evidence Network expert and is the founding director of Upstream: Institute for A Healthy Society.

NAMARTA KOCHAR (BA'00)

* Young alumni ▾



For her volunteerism and community service.

Balancing her day job as a development officer in Advancement and Community Engagement at the U of S and her many community commitments is a feat itself.

Namarta has energetically volunteered for numerous organizations including Dress for Success, Ovarian Cancer Canada, Leukemia and Lymphoma Society of Canada, Arthritis Society, Saskatoon Salvation Army, Alzheimer Society, The Children’s Wish Foundation, The Children’s Hospital Foundation and Raise-a-Reader. She is a public representative on the Drug Advisory Committee of Saskatchewan and the Saskatoon Environmental Advisory Committee and has been a mentor for the Saskatchewan Association of Human Resource Professionals.

Recognizing her dedicated service, Namarta was named a Women of Influence by SaskBusiness Magazine, a U of S College of Arts and Science Alumni of Influence, one of CBC Saskatchewan’s Future 40 in 2013 and she received the Saskatchewan Volunteer Medal.

JENNIFER PEREIRA (BA'01, LLB'03)

* Young alumni ▾



For her community leadership and contributions to her profession.

As a lawyer at Robertson Stromberg LLP, Jennifer is an active member of the Court of Queen’s Bench Bar Judicial Committee and has acted as president of the Saskatchewan Trial Lawyers Association, the Saskatoon Bar

Association and as the chair of the Canadian Bar Association’s (Sask) Professional Image Committee.

Jennifer’s commitment to her profession is mirrored by her commitment to giving back to her community. In 2014, Jennifer was recognized by the CBC as one of Saskatchewan’s Top 40 under 40. She is president of the Persephone Theatre board of directors and her work for that organization garnered her recognition as a Tourism Leader by Tourism Saskatoon. Jennifer is also a director of the board for music festival and technology conference MoSo Fest. She served on the University of Saskatchewan Senate for two elected terms, has sat on several boards and hosted a radio program on CFR 90.5FM for 14 years.

RICHARD (DICK) REMPEL (BA'58)



For his leadership in teaching and learning and his ongoing dedication to telling the story of the university and its people.

After studying at the U of S, Richard went to Oxford University as a Rhodes Scholar, earning bachelor, master's and doctor of philosophy degrees.

He then taught briefly at the University of South Carolina before joining the history department at McMaster University in Hamilton, Ontario. There, he was co-ordinator of the Collected Papers of Bertrand Russell project and later served as director of the research centre dedicated to the 20th century British philosopher and political activist.

Richard, a fellow of the Royal Historical Society of Britain, aided the understanding of what the university and its people—staff, faculty and alumni—are to Saskatoon and Saskatchewan through several articles in the *Saskatoon History Review*. He wrote the book *Research and Reform: W.P. Thompson at the University of Saskatchewan* about Canada's first geneticist and the university's third president, that drew extensively from, and added to, University Archives and Special Collections.

AL SCHREINER (BE'63)



For his community leadership, philanthropy and significant contributions to business and industry.

Al served as president and chief operating officer of Stream-Flo Industries. Under his guidance, the company experienced significant success and growth, and developed and delivered significant technical and safety innovations for the industry.

Al has served the industry through professional organizations, such as the Oilmen's Executive Association and the Petroleum Services Association of Canada. He is a U of S Alumni of Influence, a member of the Saskatchewan Oil Patch Hall of Fame, was a CJ MacKenzie Distinguished Lecturer.

Always generous with his time, Al has chaired or served on committees in Calgary. He is most generous with his time and resources toward the U of S—he is on the Engineering Advancement Trust board of trustees, is a long-time advocate and volunteer for the college's Calgary chapter and is always a willing mentor for young engineering alumni. He and his wife established the Al and Gisele Schreiner Scholarship for U of S engineering students.

LYNNE VAN LUVEN (BA'68)



For her service to the arts, literature and education.

Lynne is a highly-respected journalist, editor and author. She established a career in journalism before attending the University of Alberta to earn her master's and PhD degrees in English.

She taught at Carleton University before joining the Department of Writing at the University of Victoria, where she developed the creative non-fiction section and served as associate dean of fine arts.

Lynn became a regular on CBC Radio's *The Arts Tonight* and *Talking Boots*. She is one of the founders of the Creative Nonfiction Collective, past president of the Creative Writers and Writing Programs, and has served as judge or juror for several writing awards.

Lynn created and edited the anthology series on Canadian families that includes *Nobody's Mother, Nobody's Father* and *Somebody's Child* and she co-edited *In the Flesh: Twenty Writers Explore the Body*.

She is now working on a book of essays, *I'll See Myself Out*, about aging.

JANET VERJOVSKY (BA'64)



For her leadership and service to teaching and education.

Janet began her teaching career in Mexico City, as a science and biology teacher in bilingual schools, after obtaining her master's of science in biology from Brown University, a master's of education from the University of the Americas, Mexico, and a PhD in educational research from CINVESTAV-DIE, Mexico.

Janet then taught biology and applied chemistry as part of the International Baccalaureate diploma program at the United World College of the Adriatic in Italy, and then in France.

After returning to Mexico, Janet coordinated various masters programs for in-service science teachers before coordinating the academic program of the newly founded PAUTA—a non-governmental organization that identifies and develops mathematic and scientific talent in children and youth, especially in underprivileged communities—at the state and national level. She also served as a delegate in the World Council of Gifted and Talented and a member of the European Council for High Ability.

KWOK-KEUNG (PETER) WONG (MSC'75)



For his significant contributions to business and industry, dedicated public service and philanthropy.

Peter—a registered professional engineer in three countries and fellow of three professional engineering institutions—is chairman and CEO of the Kum Shing Group, an engineering and construction firm in

Hong Kong.

After working in a variety of engineering consultant jobs, Peter returned to Hong Kong to manage Kum Shing, a family construction business founded by his father. He transformed the company from a small firm with fewer than 10 employees into a business group with 600 professional employees, 3,000 workers and an annual revenue of over HK\$1.6 billion (CDN\$200 million).

Peter created the Kum Shing WKF Education and Charity Foundation that has established 128 schools, provides university scholarships for rural students and supports numerous local charities and initiatives.

His leadership has been recognized with several awards and honours, including Director of the Year in 2015 by the Hong Kong Institute of Directors, and he was one of the inaugural inductees into the HKIE Hall of Fame in 2010.

A reception honouring the recipients will be held on October 22, 2015.

More information about these honourees, the event as well as past recipients can be found online at alumni.usask.ca/achieve.

Honorary Alumni status may be granted to any person who is not otherwise a member of the Alumni Association in recognition of their exceptional contribution to the Association or the University.

HONORARY ALUMNAE

Jacqueline (Jackie) Huck and Heather Magotiaux will be recognized as honorary members of the U of S Alumni Association at the Honouring our Alumni: Alumni Achievement Awards on October 22, 2015.

JACKIE HUCK



Jackie's career at the U of S began in 1980, when she was appointed Secretary in the Development Office. After joining the College of Pharmacy in 1982, it was not long before Jackie's professionalism, enthusiasm and devoted work ethic garnered her a promotion to Secretary/Executive Assistant to the Dean.

She remained in this position until her retirement in June 2015.

Jackie is an avid volunteer and has donated her time to countless campus events including a total of thirty-three convocation ceremonies. Her time spent in the college earned her a knowledge and expertise of the university, making her a constant support for her deans and the entire campus community.

HEATHER MAGOTIAUX



Heather served the University of Saskatchewan as the first Vice-President Advancement and Community Engagement from 2004 until 2015.

Throughout this time, she led a team of more than 100 people across a variety of disciplines and was instrumental in encouraging alumni and donors to become more actively and financially involved in the university. Her efforts helped raise over \$300 million and have enhanced First Nations and Métis engagement and outreach on campus.

SHARE YOUR STORY.

TELL US THE RECENT HIGHLIGHTS OF YOUR CAREER, ACHIEVEMENTS AND PERSONAL UPDATES.

Your story will be shared online in class notes and may be published in the next issue or in college publications. Visit alumni.usask.ca/classnotes.

1930

Dr. Margaret M. Brooke, BHSC'35, BA'65, PhD'71, of Victoria, BC will have an Arctic patrol ship named in recognition of her heroism during World War II by the Government of Canada. She is a member of the Order of the British Empire. The ship will bear the name of the HMCS Margaret Brooke. It is the Navy's first vessel ever named after a living Canadian woman.

Mr. Gary H. Gullickson, BEd'61, BA'64, of Saskatoon, SK, was elected as a Member-at-Large to the University of Saskatchewan Senate for a three year term (2015 - 2018).

Ms. Bev A. Brennan, BComm'62, MBA'75, of Edmonton, AB, was awarded the 2015 Lifetime Achievement Award from the Institute of the Chartered Accountants of Alberta.

Mr. Jack D. Neumann, BComm'69, BA'70, of Calgary, AB, received the Austin-Matthews Award from Canadian Interuniversity Sport.

Mrs. Sheila D. Early, BSN'69, of Surrey, BC, was featured as "Nurse to Know" in *Canadian Nurse* in May 2015 which was the cover article. She is a Coordinator of the Forensic Health Sciences Option at BCIT Forensic Sciences and Technology Program.

1950

Mrs. Pat E. Turcotte, BA'54, Educ'55, of Mississauga, ON, together with three sisters published their father's diary after his death. He was Lieut. Leonard B. Corrigan, from Swift Current, who fought with the Winnipeg Grenadiers in the Battle of Hong Kong in 1941. The diary was written through the nearly four years he was a POW in Hong Kong. If it had ever been discovered, he would have been killed. In 2008, it became part of a full-length book titled *A Hong Kong Diary Revisited: the Family Remembers*.

Dr. Carl J. Zylak, BA'58, MD'62, DSC'15, of Tuscon, AZ, was awarded an Honorary Doctor of Science degree during Spring 2015 University of Saskatchewan Convocation ceremonies.

Mr. Arthur L. Opseth, BE'59, MSc'61, of Regina, SK, was presented with The Brian Eckel Distinguished Service Award from the Association of Professional Engineers and Geoscientists of Saskatchewan.

Mr. Gerald W. Runolfson, BE'63, of Vancouver, BC, was named an Honorary Life Member of the Association Of Professional Engineers and Geoscientists of BC. He also received a Certificate of Appreciation in recognition of 50 years of membership service in the American Concrete Institute on April 12, 2015 in Kansas City MO.

Dr. Jim J. Tomkins, BA'65, of Regina, SK, received the Distinguished Science Alumni Award from Purdue University. He is the first Canadian to be so honoured.

Ms. Elaine D. Ayre, BSHEC'65, BEd'69, Educ'69, of Linden, AB, recently self-published a book through Friesen Press – *The-Princess-Doll's Scrapbook*—her families' emigration/ immigration stories.

Dr. Lloyd G. Nelson, BA'66, BEd'66, BA'68, of Black Diamond, AB, along with his wife, returned to Kelaniya University, formerly Vidyalandara University of Ceylon (Sri Lanka), after 45 years, aiming to re-establish contact with the academic staff members of the new generation who are currently serving in the Geography Department as well as students who are studying the subject. He also visited Vidyalandara Pirivena at Paliyagoda where his hostel facilities were arranged by the university during the period between 1969 and 1971 and met the chancellor of the University of Kelaniya.

Dr. Christopher Gantela, MSc'69, of Richmond, TX, has retired after completing the M.Sc. in geology at Osmania University in India, and has worked in Canada, Algeria, Syria, Saudi Arabia and the United States as a development geophysicist of seismic data processing.

1970

Dr. Joan M. Stewart-Hay, DVM'70, of Dugald, MB, was named the 2015 MVMA Veterinarian of the Year by the Manitoba Veterinary Medical Association.

Ms. Jannice E. Moore, BSN'70, of Calgary, AB, was a recipient of the International Policy Governance Association's Distinguished Service Award in 2014.

Mr. Robert (Bob) E. Wanner, BA'70, of Medicine Hat, AB, was elected as speaker of the Legislative Assembly of Alberta.

Mr. Graham S. Leask, BEd'70, of Surrey, BC, was approved as the president-elect for the Peace Arch/White Rock Rotary Club.

Mr. George T. Watson, BA'71, is the author of five teacher support books initially published by Simon and Schuster/Prentice Hall and now by John Wiley and Sons of San Francisco, including *Teacher Smart* and *125 Tested Techniques for Classroom Management and Control*.

Ms. Barbara D. Gibson, BA'71, of Bronxville, NY, has been seconded as a senior advisor to the Independent Commission on Multilateralism in NY, Foreign Affairs, Trade and Development Canada. This new commission will be making recommendations to the new UN Secretary General in late 2016 on revitalizing UN multilateralism (www.icm2016.org). Her secondment is part of Canada's support for this commission.

Dr. Charles T. Harper, BE'71, MSc'75, of Regina, SK, was presented with the Outstanding Achievement Award from the Association of Professional Engineers & Geoscientists of Saskatchewan.

1960

Dr. Bruce R. Schnell, BSP'60, DSC'15, of Saskatoon, SK, former dean of pharmacy and academic vice-president, received an honorary D.Sc. degree during Spring 2015 University of Saskatchewan Convocation ceremonies. In 2014, he authored *Pharmacy: An Art, a Science, a Profession – Reflections on 100 Years of Pharmacy Education in Saskatchewan, 1913-2013*, at the time of the College of Pharmacy and Nutrition centennial.

Dr. Lawrence K. Jung, BSc'71, MD'75, of Washington, DC, was awarded the Marriott Lifetime Achievement Award from the J. Willard and Alice S. Marriott Foundation for his contributions to the field of pediatric rheumatology and arthritis care.

Dr. Linea R. Lanoie, DMD'72, of Prince Albert, SK, received her M.Div. with highest honours in May 2015 from North Park Theological Seminary in Chicago, IL.

Mr. Lorne A. Calvert, BA'73, BD'76, of Saskatoon, SK, was named to the Saskatchewan Order of Merit for 2015.

Mr. Ian G. Colvine, BA'73, of Cochrane, AB, has retired for the second time after 10 years of promoting running as a fun, lifetime activity working at Brainsport - The Running Store.

Dr. Wayne G. Wouters, BComm'74, LLD'12, of Ottawa, ON, joined the firm of McCarthy Tetrault LLP as strategic and policy advisor.

Dr. Terry L. Wotherspoon, BA'76, BEd'77, MA'83, of Saskatoon, SK, was elected president of the Canadian Sociological Association for 2015-16.

Mr. Regan D. Roy, BSA'77, of Grimsby, ON, presently lives and works with WUSC in Miraflores, Lima, Peru. He is involved in promoting water, basic sanitation, environmental recovery and economic development projects with a new civil society association in the city of Ica, where he has worked over the last 25 years.

Ms. Caroline M. Melis, BA'77, of Ottawa, ON, received a Lifetime Achievement Award from Citizenship and Immigration Canada.

Ms. Susan M. Clark, BA'78, Arts'80, of Basel, Switzerland, presented *The Invention of Modern Color: Synthetic Dyes* at TEDxBasel on May 9, 2015. Clark is passionate about the magnificent textile history of central Europe.

Mr. Ian M. McConnell, BSc'78, of Cochrane, AB, has been corporate vice-president business development for Core Laboratories Canada Ltd. in Calgary for the last three years while living in Cochrane, AB.

Ms. Nancy V. Brentnell, BA'78, BComm'83, of Saskatoon, SK, will be inducted into the Saskatoon Sports Hall of Fame on November 7, 2015.

Ms. Sylvia R. Smith, BSPE'79, of Ottawa, ON, is currently a partner of Evan Thornton. She was USSU Vice-President External Affairs 1982 to 1983 and won the Governor General's Award for Excellence in Teaching History in 2011.

Dr. Brett B. Wilson, BE'79, LLD'15, of Calgary, AB, was awarded an Honorary Doctor of Laws degree during the Spring 2015 University of Saskatchewan Convocation ceremonies.

Mrs. Cindy M. Litman, BSN'79, of Saskatoon, SK, moved to Los Angeles, California in 1999, and works with 9 Neurosurgeons specializing in Pediatric Neurosurgical Nursing.

1980

Mr. Larry J. Mikulcik, BEd'80, of Saskatoon, SK, was selected by the USC Shoah Foundation and Discovery Education as the only Canadian teacher and one of only 25 teachers worldwide to take part in the *Auschwitz: The Past is Present* professional development program in Poland.

Ms. Patricia M. Prowse, BEd'80, MEd'90, BA'06, of Saskatoon, SK, was recently appointed to the position of associate director, Saskatchewan Educational Leadership Unit, College of Education, University of Saskatchewan.

Ms. Brenda L. Baker, BFA'81, of Saskatoon, SK, won the Young Adult Literature Award from the Saskatchewan Book Awards with her most recent book, *Camp Outlook*.

Ms. Patricia P. Coulter, BEd'81, BA'94, of Cold Lake, AB, recently retired from teaching. Now selected to be *Artist to Watch* by Art Business magazine. *Big Sky Country* painting will be included in the book *AcrylicWorks 3* to be published in 2016 and was the featured artist at the "Verve" show at the Art Gallery of St. Albert, AB in August and September, 2015.

Mr. Justice Gary A. Meschishnick, BComm'82, LLB'83, of Saskatoon, SK, was appointed by The Honourable Peter MacKay, P.C., Q.C., M.P. for Central Nova, Minister of Justice and Attorney General of Canada, as a judge of the Court of Queen's Bench of Saskatchewan.

Mr. Justice Daryl E. Labach, BA'84, LLB'88, of Saskatoon, SK, was appointed by The Honourable Peter MacKay, P.C., Q.C., M.P. for Central Nova, Minister of Justice and Attorney General of Canada, as a judge of the Court of Queen's Bench of Saskatchewan.

Dr. Gary M. Entwistle, BComm'84, MSc'91, of Saskatoon, SK, was a recipient of the 2015 Provost's College Awards for Outstanding Teaching - Edwards School of Business.

Ms. Gaylene R. Hagarty, BEd'85, PgD'90, MEd'91, of Exeter, ON, became the principal of St. Mary's Catholic School in Goderich, Ontario.

The Hon. Kevin A. P. Doherty, BA'85, of Regina, SK, was appointed finance minister for the Province of Saskatchewan on May 21, 2015. He had previously served in Cabinet as minister of advanced education.

Mr. Jim M. McDonald, BA'85, of St. Albert, AB, was appointed as director of transit for the City of Saskatoon.

Mrs. Brenda M. Kelly, BEd'86, MEd'01, of Perdue, SK, was a recipient of the USSU 2014-2015 Teaching Excellence Award.

Mr. Craig E. Lothian, BA'86, LLB'88, of Regina, SK, has joined Greystone Managed Investments Inc. as an independent board member.

Dr. Timothy R. Daniels, MD'86, of Toronto, ON, an international expert in foot and ankle surgery at St. Michael's Hospital in Toronto, was recently appointed the hospital's first chair in foot and ankle research. This is the first foot and ankle chair in Canada and one of the few that exist in North America.

Mrs. Rae L. Bourner, BusAdm'86, of Saskatoon, SK, was presented with the President's Service Award during the Spring 2015 University of Saskatchewan Convocation ceremonies.

Mr. Robin D. Bellamy, BEd'86, of Saskatoon, SK, was appointed as a director to the Ministry of Education's Saskatchewan Professional Teachers Regulatory Board (SPTRB) by Education Minister Don Morgan.

Mr. Morgan L. Hackl, BSc'86, of Saskatoon, SK, became the new fire chief for the Saskatoon Fire Department.

Mr. Michael C. Maguire, BE'87, MSc'92, of Somerset, NJ, has retired from the engineering profession and is now pursuing volunteer activities in Franklin Township, New Jersey, USA.

Dr. Thomas Hadjistavropoulos, MA'87, PhD'91, of Regina, SK, received the 2015 Faculty Awards for Excellence in Graduate Research Mentorship from the University of Regina Alumni Association.

Mr. Duane G. Smith, BComm'87, of Swift Current, SK, sold his business, JayDee AgTech to the Jim Pattison Group. He worked as CEO for this past transitional year and since retired as of May 15, 2015. He is currently the chairman of the Surface Rights Board for the Province of Saskatchewan.

Mr. Jeffery T. Dumba, BSc'87, Arts'93, MA'95, of Saskatoon, SK, was a recipient of the 2014 - 2015 Doug Favell USSU Staff Spirit Award.

Dr. Sara E. Williams, BSA'87, MSc'97, LLD'15, of Grasswood, SK, was awarded an Honorary Doctor of Laws degree during the Spring 2015 University of Saskatchewan Convocation ceremonies.

Dr. Cheryl L. Waldner, DVM'88, PhD'99, of Grandora, SK, was a recipient of the 2015 Provost's Award for Outstanding Teaching - Outstanding Graduate Teaching Award from the University of Saskatchewan.

Mr. Jay R. Wilson, BA'89, BEd'95, MEd'00, of Saskatoon, SK, was presented with the Master Teacher Award during the Spring 2015 University of Saskatchewan Convocation ceremonies.

1990

Dr. Richard E. Florizone, BE'90, MSc'92, of Halifax, NS, was named a fellow of the Canadian Academy of Engineering.

Mr. Ken A. Seitz, BSA'91, BE'96, MBA'99, of Saskatoon, SK, has been appointed the new president and CEO of Canpotex. This appointment is effective November 1, 2015.

Ms. Cheryl A. Besse, BSN'92, MN'00, of Saskatoon, SK, was a recipient of the USSU 2014-2015 Teaching Excellence Award.

Ms. Rhae-Ann S. Holoien, BEd'92, BA'02, of Yorkton, SK, became the director of education for the Good Spirit School Division.

Ms. Melissa J. Hart, BEd'92, of Kelowna, BC, debuted her first young adult novel *Queen of the Godforsaken* in October 2015 by ThistleDawn Press.

Dr. Kevin M. Ansdell, PhD'92, of Saskatoon, SK, received the 2015 Barlow Medal for Best Geological Paper from the Canadian Institute of Mining, Metallurgy and Petroleum (CIM).

Dr. Loleen D. Berdahl, BA'93, of Saskatoon, SK, was a recipient of the 2014-2015 College of Arts & Science Teaching Excellence Awards from the University of Saskatchewan.

Dr. Michael J. Klebuc, MD'93, BSc'93, of Houston, TX, Director of the Center for Facial Paralysis Surgery and Functional Restoration located at Methodist Hospital in Houston, TX, led a surgical team that performed the world's first skull and scalp transplant in May, 2015.

Dr. Brenda R. Kalyn, MEd'94, of Saskatoon, SK, was a recipient of the 2015 Provost's College Awards for Outstanding Teaching - College of Education.

Ms. Christina M. Janzen, BEd'94, PDC'12, MEd'14, of Tisdale, SK, was appointed as a director to the Ministry of Education's Saskatchewan Professional Teachers Regulatory Board (SPTRB) by Education Minister Don Morgan.

Mr. Scott C. Horner, BSA'94, of Coaldale, AB, was elected to serve as the president of the Canadian Seed Trade Association for the 2015-2016 term.

Ms. Tasha A. Hubbard, BA'94, MA'06, of Saskatoon, SK, received the 2015 YWCA Women of Distinction Award in Arts, Culture & Heritage category.

Ms. Corrin A. Harper, BComm'95, MBA'00, of Saskatoon, SK, was named one of 2015 W100 Top Female Entrepreneurs by PROFIT and Chatelaine magazine.

Mr. Matthew T. Dalzell, BEd'96, BSc'97, MSc'07, of Saskatoon, SK, assumed the position of commanding officer of HMCS Unicorn.

Ms. Brandy L. Mackintosh, BComm'97, of Saskatoon, SK, was a recipient of the USSU 2014-2015 Teaching Excellence Award.

Mr. Chris A. Woodland, LLB'97, of Saskatoon, SK, was re-elected to the Greater Saskatoon Chamber of Commerce Board of Directors for 2015/2016.

Mr. Craig S. Reynolds, BComm'98, MPACC'99, of Regina, SK, was named one of CBC Saskatchewan Future 40 for 2015.

Dr. Jenny F. Basran, MD'98, of Saskatoon, SK, was named Physician of the Year for 2015 by the Saskatchewan Medical Association.

Ms. Colleen M. Norris, BComm'98, BEd'03, MEd'10, of Saskatoon, SK, was appointed as a director to the Ministry of Education's Saskatchewan Professional Teachers Regulatory Board (SPTRB) by Education Minister Don Morgan.

Mr. Ryder J. Lee, BSA'99, of Regina, SK, was appointed the new CEO for the Saskatchewan Cattlemen's Association.

Ms. Michelle M. Duchene, BSKI'99, PGD'01, of Saskatoon, SK, received the 2015 YWCA Women of Distinction Award in Athletics category.

Dr. Brenda G. Bruner, BSKI'99, MSc'02, PhD'09, of North Bay, ON, is currently an associate professor in the School of Physical and Health Education at Nipissing University.

2000

Ms. Katrina L. German, BA'00, of Saskatoon, SK, received the 2015 YWCA Women of Distinction Award in Entrepreneurship category.

Dr. Rae R. Mitten, JD'00, LLM'04, PhD'11, of Redvers, SK, was elected as a district member representing District 1 (Weyburn-Estevan-Carlyle) on the University of Saskatchewan Senate for a three year term (2015 - 2018).

Ms. Dawn-Marie J. Anderson, BA'01, BSN'05, of Penticton, BC, received the Florence Nightingale Award from the Canadian Red Cross for her work in the 2015 Israelei-Gaza conflict.

Mr. David P. Lieffers, BA'03, BComm'05, of Regina, SK, completed the master's program at the University of Regina to achieve his MBA.

Mr. Jamie H. Epp, BSKI'03, of Saskatoon, SK, will be inducted into the Saskatoon Sports Hall of Fame on November 7, 2015.

Ms. Lisa M. Mogleby, BSc'04, of Prince Albert, SK, started Aurora Forensics in March 2014.

Mrs. Sally R. Meadows, BEd'04, of Saskatoon, SK, released her first children's book *The Two Trees* in April 2015. The book was published by Your Nickel's Worth Publishing (Regina) and is available online and at major bookstores including the U of S bookstore.

Mr. Jeff N. Post, BComm'06, of Calgary, AB, was appointed CFO of Zargon Oil & Gas Ltd.

Dr. Ryan J. Arsenault, BSc'06, PhD'12, of Middletown, DE was appointed to the position of assistant professor in the Department of Animal and Food Sciences, University of Delaware.

Dr. Brett J. Trost, BSc'07, MSc'09, PhD'14, of Saskatoon, SK, was presented with the Governor General Academic Medal (Gold) during the Spring 2015 University of Saskatchewan Convocation ceremonies.

2010

Mr. Vincent A. Bruni-Bossio, MBA'10, of Saskatoon, SK, was a recipient of the USSU 2014-2015 Teaching Excellence Awards.

Mrs. Anna M. Pacik, BusAdm'11, of Saskatoon, SK, received the Certified Fund Raising Executive (CFRE) international designation.

Ms. Sarah M. Buhler, LLM'11, of Saskatoon, SK, was a recipient of the 2015 Provost's College Awards for Outstanding Teaching - Law.

Mr. Russell P. Paskimen, BEd'11, of Regina, SK, was hired as an aboriginal advocate teacher for the Regina Public School Division and is also currently enrolled in the Master of Education in Curriculum & Instruction Program at the University of Regina.

Mr. Jeffrey N. Wandzura, BSP'13, of Saskatoon, SK, as co-founder of company, TrueVation, won the University of Saskatchewan's Tech Venture Challenge for their PatientPrep app.

Ms. Whitney-Lynn C. Sparrow, BSKI'15, of Saskatoon, SK, was presented with the Governor General Academic Medal (Silver) during the Spring 2015 University of Saskatchewan Convocation ceremonies.

THE ALUMNI ASSOCIATION HAS NOTED, WITH
SORROW, THE PASSING OF THE FOLLOWING
GRADUATES.

1930

Day, John M.
McBean, Duncan S. (Stuart)
Middlemiss, Eric J.
Rebin, Paul M.
Scratch, Norvel W.

1940

Abbey, Audrey C.
Barsky, Marilyn J.
Bryce, Ronald C.
Chapman, William A. (Bill)
Coldwell, Arthur L. (Larry)
Daly, Albert J. (Joe)
Denison, Audrey C.
Einhorn, Olga T.
Gertler, Max M. (Menard)
Hagerman, Kenneth C.
Holm, Alfred D.
Howard, David L.G.
Johnsrude, Richard L.
Kargut, George H.
MacFadyen, Lynn N.
Makinson, Barbara
McConechy, Colin J.
McLean, Frances M.
McPherson, Arlean E.
Muttitt, Frederick C. (Bert)
Ourom, Donald I.
Parker, George W.
Penn, Elaine M.
Riddell, Harold A.
Walker, Bruce G.
Walker, Margaret K.
Watson, Alice H.
Wilson, Gordon A.

1950

Allison, Ray A.
Banks, Ronald H.
Bannister, Raymond J.
Brown, Kelvin C.
Downey, Margaret A.
Fothergill, Dorothy M.
Gutek, Ted T.
Guy, Alexander J.

Henry, Francis M. (Murray)
Hnidy, Michael A. (Mitch)
Irvine, David R. (Ross)
Irvine, Donald
Johnston, Wendell I.
Kerr, William C.
Kondzielewski, Marianne A.
Kyba, Stanislaus G. (Stanley)
Lissel, Kurt M.
Nordine, Maynard C.
Pawliw, William
Sakundiak, Edward C.
Shtenko, Valentin W. (Val)
Stewart, Kenneth G.
Ukrainetz, Harry
Weber, Wesley L.

1960

Bittner, Elmer J.
Bollinger, Kenneth E.
Borch, Arild S.
Carlson, Kenneth M.
Clarke, Annie M. (Marion)
Douglas, Herbert P. (Paul)
Evans, Mavis E.
Freitag, Theodore B.
Halldorson, Jacob T.
Henry, Carman D.
Holizki, Frank G.
Leitch, Donald S.
Lovell, Stuart L.
MacDonald, Kenneth S.
Marshall, Murray A.
Martin, Dimian
Martin, Helen M.
Matsalla, Adolph S.
McAdoo, Frances M.
McHugh, William J.
Melia, Joseph I.
Nakrayko, Stanley
Nordvall, Gordon J.
Pecho, Verne D.
Perras, Delmar W.
Rein, Lois M.
Rezansoff, Paul J.
Robbins, Donald H. (Don)
Sawilla, Karl F.
Schmidt, Cecile A.
Sherdahl, Raymond M.
Shoforost, George L.
Skarsgard, Peder S. (Sylvan)
Smith, Donna M.

1970

Amundson, Eldon T.
Bartram, P. Thom.
Bird, Karen J.
Bompas, Barry M.
Chycoski, Sonja A.
Cooper-Stephenson, Shelley A.
Cox, Marguerite M.
Degenhart, Eltje H.
Dumont, Robert S.
Eaton, Susan L.
Gallinger, Mary B. (Bernarda)
Grams, Arthur M.
Guedo, Ronn G.
Hubbard, Barbara L.
Hudson, Ralph N.
Jordan, Raymond F.
Knight, David G.
McIntosh, William G.
Nykiforuk, Mary L.
Propp, Murray E.
Rolheiser, Agnes A.
Schnell, Monica M.
Spafford, William W.
Threlfall, Gerald W.
Wiens, Eric J.
Yaychuk, Elaine A.

1980

Gilani, Abid J.
Gudmundson, Evelyn G.
Kingery, Patricia A.
Lahti, Jan P.
Lefebvre, Melanie J.
Letwiniuk, Dennis P.
Orr, Stewart D.
Papirnik, Theodosia T.
Sinotte, Vaughn K.
Sutherland, Joan E.
Wasylyshin-Baldwin, Corinne L.
Wiebe, Roberta J.

1990

Dufour, Ruth Y.
Farries, Amanda
Gimas, Darcy K.

Names are listed by decade of receipt of their first U of S degree. Maiden names or surnames of individuals while they were students may not be available.

Degrees, date of death and last-known address can be found online at usask.ca/greenandwhite.

Mah, Donald J.
Messier, Margaret A.
Tait, Katherine J.
Wood Steiman, Marie P.
Young, Marilyn J.

2000

Strasser, Trevor J.
Marty, Janet L.
Zinchuk, Melanie D.

2010

Grant, Howard A.
Martini-Olmstead, Alison L.
Smuk, Cody M.

THE ALUMNI
ASSOCIATION HAS
NOTED, WITH SORROW,
THE PASSING OF THE
FOLLOWING
**FACULTY,
STAFF AND
FRIENDS.**

Belle, Gerard H.
Berko, Walter
Bracken, Bonnie
Carlson, Clifford A.
Cribb, Peter H.
Froess, John L.
Gong, Jiang-Hong
Hinds, Todd W.
Kaplan, David L.
Livingstone, Allen E.
McCullough, Ernest J. (Ernie)
Mihai, Dumitru (Dem)
Owen, John S.
Purdue, Peter A.
Spore, Melissa A.
Zhu, Liping

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Kari Duerksen is a fourth-year Arts and Science student, majoring in psychology.

Working part-time as a neuro-feedback technician and volunteering at the Sexual Assault Centre in Saskatoon, Kari applies the skills she's learning at the U of S to make a difference in people's lives.

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Nominations open for University Senate members

Your opportunity to participate in university governance

An election will be held in the spring of 2016 for nine (9) Senate districts and four (4) member-at-large positions that expire on June 30, 2016. Elected senators serve three-year terms beginning July 1 and are eligible for re-election to a second consecutive term.

As a senator, you are part of the university's tri-cameral governance structure (Board of Governors, Council and Senate). Senate is 'the university's window on the province and the province's window on the university,' and has authority over matters such as selections of the chancellor, awarding of honorary degrees, and making regulations concerning non-academic discipline for students.

Saskatchewan District Senators

The nine districts in Saskatchewan that are open for nominations are:

- District 2** Chaplin – Moose Jaw – Rockglen
(Postal codes beginning with S0H, S6H, S6J, S6K)
- District 3** Leader – Climax – Swift Current
(Postal codes beginning with S0N, S9H)
- District 4** Kenaston – Indian Head – Moosomin
(Postal codes beginning with S0G)
- District 7** Unity – Duck Lake – Watrous
(Postal codes beginning with S0K)
- District 8** LaLoche – Green Lake – Battleford
(Postal codes beginning with S0M, S9X)
- District 9** Nipawin – Melfort – Hudson Bay
(Postal codes beginning with S0E)
- District 11** Prince Albert – Stony Rapids
(Postal codes beginning with S6V, S6W, S6X)
- District 12** Blaine Lake – Uranium City
(Postal codes beginning with S0J)
- District 14** Regina
(Postal codes beginning with S4L, S4N, S4P, S4R, S4S, S4T, S4V, S4W, S4X, S4Y, S4Z)

Senators currently representing the following districts eligible for re-election are:

- Tenielle McLeod (District 2);
- Sarah Binnie (District 4);
- Corinna Stevenson (District 9);
- Jerri Hoback (District 11);
- Richard Michalenko (District 12); and
- Jim Nicol (District 14).

Only members of convocation¹ residing in the above electoral districts are eligible to nominate and vote for the member of the Senate to represent the above electoral districts.

Members-at-Large

There are currently four member-at-large positions expiring on June 30, 2016. The incumbents eligible for re-election are Evan Cole and Joe Wickenhauser.

These positions are nominated and elected by all members of convocation. There are no restrictions as to where these Senators reside.

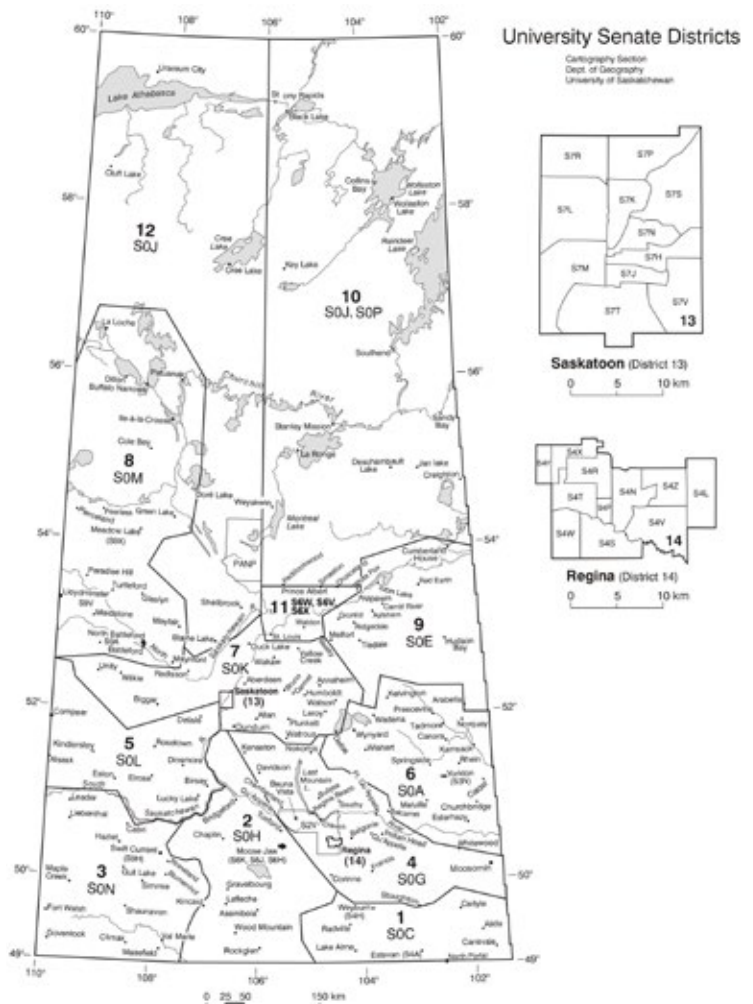
Election Procedures

Nominations for senators must be signed by at least three (3) qualified voters and endorsed by the nominee. Nominators should clearly indicate their name and address on the nomination form. Each nomination should be accompanied by a biography of the nominee.

Nomination forms are available from the University Secretary's Office website (usask.ca/secretariat) or by calling 306-966-4632. You may also draft your own.

Please send your nomination by March 1, 2016 to:

Elizabeth Williamson, University Secretary
University of Saskatchewan
Room 212 Peter MacKinnon Building
107 Administration Place
Saskatoon, SK S7N 5A2
Phone: 306-966-4632 Fax: 306-966-4530
senate.nominations@usask.ca



1. Convocation includes the chancellor, members of Senate, and all graduates of the U of S.



Your support can help paint a bright future

“ I have always had a passion for art and I find inspiration all around me. Despite the fact that careers in fine arts can be uncertain, being able to call myself a working artist is my dream.

When I chose to study painting at the University of Saskatchewan, I was determined to avoid student loans, knowing the difficulty I would face as I tried to repay my debts while making a name for myself in the art world. The student awards I received have allowed me to hone in on my creativity, and have allowed me more time to devote to my studio practice.

Support from donors is more than just financial assistance. With each award I received, I felt more motivated, confident and determined to succeed. Your support has had a profound effect on my life, and will continue to impact my future as I pursue graduate school, and fulfill my dream of a career as a painter.”

– **Shelby Lechman, B.F.A., 2015**

Supporting students with a gift in your Will allows them to pursue their passions and fulfill their career aspirations. Elizabeth Evelyn Scholie generously established a scholarship for fine arts students through a legacy gift, which Shelby Lechman was honoured to receive two years in a row.

If you would like to leave a gift through your Will to support students like Shelby, please contact us.

Bev Cooper, Associate Director of
Development, Planned Giving
306-966-5186 or 1-800-699-1907
bev.cooper@usask.ca



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