Cook Needs Your Help

Though some welcome news for Rutgers University, Cook College and the New Jersey Agricultural Experiment Station came in New Jersey’s 2004-2005 budget, the outlook for next year is uncertain. State revenues have been falling below projections and it looks like another challenging budget season lies ahead.

Help us meet this challenge by joining the Friends of Rutgers, a network of volunteers working to increase awareness and support for the university among state and federal government leaders, the media and New Jersey voters.

As a Friend of Rutgers you will receive timely information and easy-to-use tools that will help you to maximize your support of Cook, NJAES and Rutgers. Friends might telephone elected representatives, write, fax, or email letters to key decision makers, submit letters or opinions to newspapers, talk to community groups, meet with legislators, attend hearings, or join a rally in Trenton or Washington.

Join now and help to shape the fiscal and policy decisions that affect your state university and your college.

To learn more or to register go to for.rutgers.edu or call 732/932-7084, ext. 649 or 626.

Exploring the Depths of the Sea

Dr. Cindy Van Dover, ’77, is a pioneer in the exploration of deep-sea hydrothermal vents and in understanding their exotic ecology.

In 1989, Van Dover joined the group that operates the deep-diving submersible Alvin and, after nine months of grueling on-the-job training, was certified by the U.S. Navy as a submarine pilot. “By many measures this would be an ordinary accomplishment; there are, for example, more astronauts than there are Alvin pilots,” notes Dr. Richard A. Lutz, director of the Center for Deep-Sea Ecology and Biotechnology at Rutgers’ Institute of Marine and Coastal Sciences.

Despite an international fleet of deep-diving submersibles, Van Dover remains the only woman qualified to dive two miles below the surface of the sea as pilot-in-command.

Her book *The Ecology of Deep-Sea Hydrothermal Vents,* is the definitive textbook on the subject. Van Dover also wrote *The Octopus’s Garden,* reissued in paperback as *Deep-Ocean Journeys,* to help the general reader experience life under the sea.

In the works is a book about estuaries. “This new book will have been nurtured by the environmental conscience that Cook College helped to establish in her so many years ago,” says Lutz. On land Van Dover is an assistant professor at the College of William and Mary.
Welcome to the new Green Print–Alumni Edition

I like to say I earned my degree in animal science, but I majored in Green Print. Alumni who were passionate about a college club or the people in it will understand.

It started in December 1977, at my first Green Print meeting. Bob Siedentop, a long-haired hippy–style guy who made my mother question my choice of colleges, was the editor. He surveyed the new recruits, turned slowly, locked the office door, and laughed ominously. “You can never leave,” he said.

We had a laugh. I’m still here.

Technically I’m chair of the alumni communications committees covering anything requiring words, including a web site and email announcements. In my heart I’m a Green Print editor so it was inevitable that Alumni News (and before that the Cookie Sheet, the Cambium, and the Agri-Gator) become Green Print - Alumni Edition.

Along with a new name, Alumni News has gotten an extreme make-over. We promise more color and content with new features about Cook College, the New Jersey Agricultural Experiment Station, the faculty and, of course, you the alumni.

Want to help out, send feedback, or just share a Cook memory? Green Printers can contact me at GreenPrintAlumni@aol.com anyone else is welcome at CookAlumni@alumni.rutgers.edu.

Laurel Van Leer, ’81

We Want to Know

Please let us know your latest professional or personal news. Tell us the following information and send it to us via email at cookalumni@alumni.rutgers.edu or mail to

Cook Alumni Association
7 College Avenue
New Brunswick, NJ 08901-1262

Name (Maiden if applicable)
Address
Class
Degree(s) Received
Job Title/Employer
Business Address
Business Phone and Fax
NEWS

Cook Alumni Association
Margaret O’Donnell ’93
President
Alan Grossman ’82
First Vice President
Bethany Rocque-Romaine ’83
Second Vice President
Carol Broccoli ’93
Treasurer
Joan Sempkowski DeBoer ’84
Secretary
Laurel Van Leer ’81
Alumni Trustee Rutgers University
Justin Findler ’05
Chair, Cook College Council
Lee Schneider ’70
Dean of Students
Keith Cooper
Executive Dean, Cook College
Rutgers Alumni Relations Office
Cook Representative
(732) 932-7609

MEMBERS-AT-LARGE
Evelyn Lea ’83
Robert H. Poole ’70
David R. Swanger ’65

Serving three-year terms through 2006
Herb August ’98
Sean F. Carr, ’93
Michael Toto, ’80
one seat open

Chair, Cook College Council
Lee Schneider ’70
Dean of Students
Keith Cooper
Executive Dean, Cook College
Rutgers Alumni Relations Office
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MINORS-AT-LARGE
Serving three-year terms through 2005
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Sean F. Carr, ’93
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one seat open

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Lee Schneider ’70
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Rutgers Alumni Relations Office
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MINORS-AT-LARGE
Serving three-year terms through 2006
Steve Goodman, ’76
Karen Morgan Mallo, ’93
Richard Porter, ’84
Joan Berry, ’88

Nominations for open and expiring positions are accepted year-round. Contact:
cookalumni@alumni.rutgers.edu
for information

DR. LEE SCHNEIDER’S Dynamic Leadership

Dr. Lee Schneider 70, is Dean of Students. Since joining the administration in 1978, Schneider has served in many academic, administrative, athletic and student-life positions. Among those, he served as Cook’s first resident counselor.

“Bruce Hamilton chaired the committee that developed and made the recommendations for the formation of Cook College as we know it today, including his part in selecting the name of the college after George H. Cook, ” notes Dr. Roy DeBoer, retired professor of landscape architecture.

The Dennis M. Fenton Distinguished Alumni Award recognizes an undergraduate alumni whose outstanding accomplishments in the professional, civil or volunteer arena reflects dignity and distinction upon Cook College.

As a student at the College of Agriculture and Environmental Sciences, Schneider was captain of one of Rutgers’ few undefeated football teams. He has also been a linebacker for the New York Giants and the Jersey Tigers, and was assistant football coach at Rutgers from 1970 to 1971. In 1994 he was named to the Rutgers Football Hall of Fame.

The George Hammell Cook Distinguished Alumni Award recognizes an undergraduate alumni whose outstanding accomplishments in the professional, civil or volunteer arena reflects dignity and distinction upon Cook College.

The Dennis M. Fenton Distinguished Alumni Award will be presented annually to an alumnus who has earned a masters or doctoral degree from a program currently or historically linked to Cook College, the College of Agriculture and Environmental Science, or the Rutgers College of Agriculture.

The Dennis M. Fenton is executive vice-president of Amgen Inc., the world’s largest biotechnology company, and is an inspiring supporter of graduate education at Cook College.

The Dennis M. Fenton

GRADUATE ALUMNI ALSO HONORED

INAGURAL HONOREES 2003
Dr. H. Allen Tucker
Dr. Ajit K. Srivastava
Dr. Daniel Rossi
Dr. Stacey Angela Zavel
Dr. Carl Safina
Dr. Sonny B. Ramaurampay
Dr. Richard T. Dewling
Dr. Gilbert A. Levellie
Dr. Richard Roey-Chi Wang

COVER STORY

ALUMNI ADVANCEMENTS HONOR COOK

< continued from page 1 >

program by offering summer field courses in Mexico.

While still a relatively new profes- sor, Hamilton chaired the com- mittee that led to the develop- ment of Cook College at its cur- rent site rather than at a proposed site in Piscataway. As chair of the building and grounds committee, Hamilton fought to maintain the campus’ rich pastoral setting. In 1993, Hamilton became director of the Rutgers Gardens and helped to raise funds and recruit volunteers to bridge budget shortfalls.

“If Bruce Hamilton chaired the committee that developed and made the recom- mendations for the formation of Cook College as we know it today, including his part in selecting the name of the college after George H. Cook, ” notes Dr. Roy DeBoer, retired professor of landscape architecture.

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Dr. Richard T. Dewling
Dr. Gilbert A. Levellie
Dr. Richard Roey-Chi Wang
**COOK COLLEGE ALUMNI INVOLVED IN JERSEY FRESH PILOT DISTRIBUTION PROGRAM**

**JACK RABIN,** Associate Director for Farm Services, NJAES (CC ’78)

**CINDY ROVINS,** Agricultural Communications Editor, RCE (CC ’79)

**JAMES GRAIFF,** Farmer, Dan Graiff Farms (CC ’94)

**ELIZABETH ALGIER,** Owner, The Frog and The Peach Restaurant (CC ’77)

**RAOUL MOMO,** Owner, Terra Momo Restaurant Group (CC ’83)

**WILLIAM WALKER,** Agriculture Marketing Specialist, NJ Dept. of Agriculture (CC ’79)

“**It’s better for me because I get the freshest, just-picked vegetables and it’s better for them because they get a good price.**” –Larry Robinson, Mediterra

The do not understand where it came from or how it was produced. Some people, he jokes, even think that the supermarket aisle not the farm field is the source of fine food. Momo says he knows the provenance of every item served at his restaurants and that makes for a superior meal.

Larry Robinson, Momo’s chef at Mediterra, was so inspired to meet the farmers and get their produce directly into his kitchen that he bought a new pick-up truck. “I can use it to drive out to these farms and bring their produce back,” he says. “I love the idea of doing this direct. It’s better for me because I get the fresh-est, just-picked vegetables and it’s better for them because they get a good price.”

Knowing that farmers are generally not marketing experts, Rabin contracted with Gold Group Consulting to help them out. Founder, Bob Gold, RC ’80, used these marketing strategies on his own organic farm, located in Rosedale, N.J. “I understand the challenges of the small farmer,” says Gold. “I also understand how to market produce. It’s not hard, but it isn’t something that the typical farmer has the background or time for.”

**Where to Find JERSEY FRESH FROM THE GARDEN STATE**

- **Clydz** - New Brunswick
- **Doral Forrestal** - Princeton
- **Ferry House** - Princeton
- **Frog and Peach** - New Brunswick
- **Hyatt** - New Brunswick
- **Mediterra** - Princeton
- **Nassau Inn** - Princeton
- **Nova Terra** - New Brunswick
- **Rat’s** - Hamilton
- **Stage Left** - New Brunswick
- **Tre Piani** - New Brunswick
- **Triumph Brewery Co.** - Princeton

A New Jersey restaurant could be Jersey Fresh?

The chef or owner can call Jack Rabin at 932-732-9395 or email njfarmfresh@rce.rutgers.edu for more information.

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**CREAMY PUMPKIN BISQUE**

Seasonal Recipe from The Frog and The Peach Restaurant

Serves 8-12, 1-cup servings, 1-cup bowls

**Note:** The frog has been left out of this peach recipe.

- 1 cup Jersey Farmer's cheese, crumbled
- 1 cup carrots, peeled and sliced thin
- 1 cup onions, peeled and chopped
- 1/3 cup pumpkin oil, (Extra virgin olive oil will do if not available.)
- 2 tsp salt
- 1/2 cup Bourbon
- 1/2 stick butter (2 ounces)
- 1 tbs fresh thyme leaves, (dried will work as well)
- 1/4 cup parsnip, peeled and sliced thin
- 1/4 cup celery, sliced thin
- 1/4 cup Jersey Fresh onion, sliced thin
- 1/4 cup carrot, peeled and sliced thin

**In a large saucepan or Dutch oven:**

1. Heat a 4-5 quart sauce pot and melt the butter.
2. Add the onion, carrot, celery, parsnip and thyme, sweat until tender.
3. Pour soup into bowls and sprinkle into each bowl 1 Tbs of pumpkin seeds and drizzle in 2 tsp of pumpkin seed or extra virgin olive oil.

Preheat oven to 375 degrees. Cut pumpkins in half, & place cut side down on a roasting rack. Roast until tender, approx 1 hour. Scoop out flesh and discard skins.

**In the large saucepan or Dutch oven:**

1. Stirring occasionally, remove from the heat; add pumpkin puree, Chinese five spice powder, salt, and pepper. With a hand blender puree the mixture until completely smooth. If you do not have a hand blender, use a food processor and process the ingredients until smooth.

“**I think it’s better for me because I get the freshest, just-picked vegetables and it’s better for them because they get a good price.**” –Larry Robinson, Mediterra

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“**It’s dinner time in the Garden State. Do you know where your food has been? If you bought it at a Jersey Fresh supermarket or are eating at a participating white-table restaurant chances are it is grown locally which means your table features the freshest, best tasting produce available. Just by eating your Jersey Fresh vegetables you are helping to support regional farms and farmers.**”

“**Our Jersey farmers grow the first produce in the country, yet they are struggling to make ends meet and each year it is becoming harder and harder,**” says alumnus Jack Rabin, ’78, RCE’s associate director of farm services. “They are trying to compete with huge growers in California, Florida and Chile and they have a relatively short growing season in which to make their profits for the entire year. Our goal is to help our farmers increase their exposure.

“We’re opening doors and introducing people,” says Rabin who gathered farmers, chefs, restaurant owners, supermarket representatives, and produce distributors together for the first time. “We all sat at a table together and realized that we were making history by taking directly to each other. Chefs were telling growers what they wanted and growers felt empowered by hearing this directly. Even the distributors, who knew of the farmers had not met many of them.”

One of those farmers is Cook alumnus James Graiff, ’94, who farms 200 acres in Newfield, N.J. with his brother Dan on a farm established by their father. They grow arugula, basil, dill, New Brunswick, owner and alumnus Betsy Alger, ’77, and her chef Bruce LeFevre, feature seasonal menus using local ingredients. A Jersey Fresh tasting menu is offered in the summer months to reflect the growing season.

Alumnus Raoul Momo, ’83, is also proud to use fresh, local ingredients at his family of restaurants including Betsy Alger, ’77.
HORSE TALES FOR THE SOUL

Horse Tales for the Soul vol. five, compiled by Bonnie Mariekas-Probert, includes two touching stories by alumna Lillian (Ryan) Shupe, ’89. Shupe first heard about Horse Tales when she saw a press release about the project at Horse News, a regional monthly equestrian newspaper, where Mrs. Shupe is Senior Coordinating Editor.

“I said to myself, ‘I should write something. ’ After all I write about horses for a living,” Shupe recalled. “Unfortunately there always seemed to be something more important to do. Before I knew it, Horse Tales for the Soul, volumes one through four had come and gone. When I heard about Volume Five I was not going to let it pass me by.”

She eventually wrote two stories. “The first one I wrote was sad. I cried as I wrote it but it was a story that I thought goes to the heart of what Horse Tales was all about.” That story is about how App, a borrowed horse, helped her cope with the sudden death of a friend.

“Horse Tales was about such sadness, so I wrote a funny story too,” also about App. In high school Shupe took care of several horses in exchange for riding privileges. “They were just backyard horses but they were within bicycling distance to my home in Old Bridge, N.J. I didn’t have a horse and I desperately wanted to ride.” A shy teen, Shupe credits her 4-H experience as a horseless member of the Sakkles and Spars 4-H Club with giving her “the guts to ask if I could earn the right to ride instead.”

Accepted at Cook College, with freshman year looming, Shupe knew her days with App were numbered. “I wanted lots of photos to remind me of those days,” she said. Her second story is called Photo Opportunity. “I wanted a picture of him running along the edge of the reservoir. I untackled him. I got him to run and you can guess the rest.” She did get a good shot of App grazing in front of the setting sun before he left her standing there with her saddle and bridle.

4-H did wonderful things for me. I even got my start in journalism by writing press releases for my club. This is a great way to not only tell that to the world, but to help out my favorite organization.”

A portion of the sales will benefit 4-H horse programs in Hunterdon County where Shupe has been a 4-H leader for more than 12 years. “We are trying to raise funds to build a show ring at the Hunterdon County Fairgrounds. Last year we could not have any kind of horse show since we did not have a safe place to hold one,” Mrs. Shupe said. That included a handicapped rider show which the 4-Hers ran.

Horse Tales is available to other non-profit groups for fund-raising. Contact Mariekas-Probert at http://TheCompletePet.com for details.

...EXPERIENCE

Alumni expertise was on tap at a new program that brought together students, former students and faculty to discuss career opportunities related to Cook majors. Do you have some sage advice for the younger generation? Help them learn from your mistakes. To volunteer for next year’s Academic Career Fair or for other ideas on working with students contact.

Joe Ventola, Office of Scholarships and Alumni Relations, at (732) 932-ALUM or cookalumni@asapp.rutgers.edu.

REQUIRED READING

“I didn’t want people to think my life was all about such sadness, so I wrote a funny story too,” also about App. In high school Shupe took care of several horses in exchange for riding privileges. “They were just backyard horses but they were within bicycling distance to my home in Old Bridge, N.J. I didn’t have a horse and I desperately wanted to ride.” A shy teen, Shupe credits her 4-H experience as a horseless member of the Sakkles and Spars 4-H Club with giving her “the guts to ask if I could earn the right to ride instead.”

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Thinking Ahead...

YEAR AG FIELD DAY FISHTFY REUNIONS RUTGERS GARDENS SLUMPER OPEN HOUSE (all weekend)

2005 Saturday, April 30 Saturday, July 30
2006 Saturday, April 29 Saturday, July 29
2007 Saturday, April 28 Saturday, July 28
2008 Saturday, April 26 Saturday, July 26

ALUMNI BOOKSHELF

CALLING ALL ALUMNI AUTHORS AND EDITORS!

Donate a copy of your book to the Cook Alumni Bookshelf and be an inspiration for students and other graduates. Send your book to: Alumni Bookshelf, c/o OSAR, 71 Lipman Drive, New Brunswick, NJ 08901. Please autograph your work and feel free to inscribe it with a Cook College memory.