

GIVING BACK



Chris Clarke, '05, and Chris Donofrio, '84, talk about job opportunities at the U.S. Environmental Protection Agency. Donofrio is an on scene coordinator with US EPA Region II. Clarke is a founder of the Rutgers University Environmental Council and the son of alumnus Bruce Clarke, '77, director of the Rutgers Center for Turfgrass Science.



Jorge Berkowitz, '68, of Langan Engineering gives advice to Robert Blash, '04 and to Andrew Capers, '05, and Kathleen Schmeelck, '05.



Sheri Seminski, '97, Center for Environmental Indicators, talks with Stacey Kennealy, '04.

2004 ANNUAL ENVIRONMENTAL CAREER FAIR

VOLUNTEER
for April 20, 2005
Call 732/932-ALUM

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.



GREEN PRINT ALUMNI EDITION

Published by the Cook Alumni Association of Rutgers, the State University of New Jersey FALL/WINTER 2004-2005

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New Brunswick, NJ 08901-1262

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Ag Field Day
Saturday, April 30, 2005

Fish Fry/BBQ
Class Reunions
Friday-Sunday, July 29-31



Dated Material Do Not Delay Delivery



GREEN PRINT ALUMNI EDITION

Fall/Winter 2004-2005

Alumni Advance to the Top of Their Fields George Hammell Cook Distinguished Alumni Award



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 no 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.



Defining Landscape at Cook

Dr. Bruce Hamilton, '60, associate professor of landscape architecture, is an expert in orna-

mental horticulture and an outstanding teacher. Hamilton has garnered more awards from students than any other, including selection as Alpha Zeta Professor of the Year five times. Hamilton has recently added an international dimension to his instructional

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www.cookalumni.rutgers.edu



A Brief Note

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.

He was right. I'm still here.

Technically I'm chair of the alumni communications committee 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 cookalum@alumni.rutgers.edu or mail to

Cook Alumni Association
c/o Alumni Relations Office
7 College Avenue
New Brunswick, NJ 08901-1262

Name (Maiden if applicable) _____

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Class _____

Degree(s) Received _____

Job Title/Employer _____

Business Address _____

Business Phone and Fax _____

NEWS _____

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MEMBERS-AT-LARGE

Serving three-year terms through 2004

Herb August '98
Sean P. Carr, '93
Michael Toto, '80
one seat open

through 2005
David Earl, '76
Ellen Lauber, '81, '84, '89
two seats open

through 2006
Steve Goodman, '76
Karen Morgan Mallo, '93
Richard Porter, '84
Joan Barry, '88

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

COVER STORY

ALUMNI ADVANCEMENTS HONOR COOK

< continued from page 1 >

program by offering summer field courses in Mexico.

While still a relatively new professor, Hamilton chaired the committee that led to the development of Cook College at its current 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.

"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.



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.

"Lee Schneider's greatest single strength is his dynamic, consistent hands-on leadership, commitment, and total involvement. The result is the widely known recognition that Cook College has by far the strongest and most effective student life program within Rutgers University, and national acknowledgment that Cook has one of the leading student life programs in the country," said DeBoer.



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 alumnus whose outstanding accomplishments in the professional, civic or volunteer arena reflects dignity and distinction upon Cook College.

Nominations for both awards are continually accepted, with a deadline of October 15 for the next award's candidate pool. Printable nomination forms and guidelines are available at www.cookalumni.rutgers.edu, via email at cookalumni@alumni.rutgers.edu or by calling 732/932-ALUM.



GRADUATE ALUMNI ALSO HONORED



Dennis M. Fenton

The Dennis M. Fenton Distinguished Graduate Alumni Award will be presented annually to an alumnus who has earned a master's 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. Microbiologist 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.

INAUGURAL HONOREES 2003

- Dr. H. Allen Tucker
- Dr. Ajit K. Srivastava
- Dr. Daniel Rossi
- Dr. Stacey Angela Zowel
- Dr. Carl Safina
- Dr. Sonny B. Ramaswamy
- Dr. Richard T. Dewling
- Dr. Gilbert A. Leveille
- Dr. Richard Ruey-Chi Wang



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 was 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.

Thanks to a Rutgers Cooperative Extension (RCE) pilot program, and a few active alumni, eleven top Central Jersey restaurants and forward-thinking supermarket chains ShopRite, Wegman's and Kings have a new face-to-face relationship with New Jersey farmers. Initiated in the summer of 2004, the program has already boosted sales.

"Our Jersey farmers grow the best 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 just by talking 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,

cilantro, mint, and baby spinach. The greens are picked, cleaned, and packed right in the field to guarantee the freshest flavor.

That flavor and freshness of local produce is a big draw for discerning chefs. At the Frog and the Peach in

New Brunswick, owner and alumna Betsy Alger, '77, and her chef Bruce Lefebvre, 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

Teresa Ristorante, Teresa Caffè, Mediterra, Witherspoon Bread Company, Nova Terra, and Eno Terra scheduled to open in 2005. Momo opened his first restaurant, Teresa II, in 1982 while still an undergraduate. He says people are missing an important connection with their food when

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 ALGER, 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)

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 freshest, 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 Roosevelt, 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."



Alumnus, Betsy Alger, '77



Alumnus, Raoul Momo, '83



Alumnus, James Graiff, '94

CREAMY PUMPKIN BISQUE

Seasonal Recipe from The Frog and The Peach Restaurant
Serves about eight 8-ounce bowls
Note: the frog has been left out of this peach recipe.

½ Cup Jersey Fresh onion, sliced thin
¼ Cup carrot, peeled and sliced thin
¼ Cup celery, sliced thin
¼ Cup parsnip, peeled and sliced thin
1 Tbs fresh thyme leaves, (dried will work as well)
½ Stick butter (2 ounces)
½ cup flour
½ Cup Bourbon
2 Qt vegetable stock, or water
2 pounds fresh roasted Jersey Fresh pumpkin
¾ Cup crème fraîche, (heavy cream will also work)
1 ½ tsp Chinese five spice
½ tsp white pepper
2 Tbs salt
½ c pumpkinseeds, toasted
1/3 c Pumpkinseed oil, (Extra virgin olive oil will do if not available.)

-Preheat oven to 375 degrees. Cut pumpkins in half, drizzle with oil and place cut side down on a roasting rack
-Roast until tender, approx 1 hour. Scoop out flesh and discard skins
-Heat a 4-5 quart sauce pot and melt the butter
-Add the onion, carrot, celery, parsnip and thyme, sweat until tender.
-Stir in the flour and cook for 8-10 minutes over medium heat stirring occasionally.
-Remove the pan from the heat and deglaze with bourbon.
-Return to the heat, add vegetable stock and stir with a whisk until flour is dissolved. Bring to a boil, reduce heat to a simmer. Simmer for about 30 minutes, 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 a regular standing blender will do. Just blend a little pumpkin puree with the soup base in batches.
-Once the soup is pureed you may strain through a fine strainer pushing it through with a ladle, though this is not completely necessary but strongly recommended.
-Finally, stir in the crème fraîche with a whisk and adjust the seasoning as needed.
-Pour soup into bowls and sprinkle into each bowl 1 Tbs of pumpkinseeds and drizzle in 2 tsp of pumpkinseed or extra virgin olive oil.



Where to Find



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

Know of a New Jersey restaurant that 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.

CALENDAR OF COOK COLLEGE ALUMNI EVENTS

*Alumni Executive Board Meetings
All alumni are welcome to attend.
All meetings are Tuesday, 6:30 p.m.,
in the Cook Campus Center unless otherwise noted.*

- January 11 - location to be announced
- February 8 • March 8 • April 12 • May 10
- June 14 - annual meeting and volunteer recognition BBQ at the Log Cabin Alumni Pavilion

For information on any meeting or event contact 732-932-ALUM unless alternate number is listed.

The Cook/NJAES Awards Ceremony
Thursday, April 28, 2005
Cook Campus Center
For information contact 732-932-9000

Ag Field Day
Saturday, April 30, 2005
A showcase of research and education in agriculture and the environment. Children's activities, plant sales, meet the faculty, animals shows, food sales. Alumni activities all day, all over. Welcome back reception, yearbooks, birthday cake, located at the Cook alumni area.

The Rutgers Gardens Spring Flower Fair
Saturday, May 7th and Sunday, May 8th, 2005 -10 a.m. - 4 p.m, Rain or Shine featuring: Landscape Plant Sale, Spring Color Tours, Food Sales, Children's Activities, Free Admission For information call 732/932-8451.

Cook Alumni Heritage Scholarship Deadline
May 30th
Applications due May 30th for children or grandchildren of Cook or C.A.E.S. alumni.

Call 732-932-ALUM for information.

From time to time other events of interest to alumni are announced by email only. If you are not getting email from the Cook Alumni Association and want to be on the distribution list, send your name, class year, and email address to cookalumni@alumni.rutgers.edu. Email announcements are sent to all Cook alumni, regardless of their membership status. Please share this information with friends.



Shannon Martiak, '00, and a colleague at the New Jersey Division of Fish and Wildlife discuss ways to protect endangered species.

LEARNING FROM...



Justin Gayliard, '03, and Rachel Holmes, '04, catch up with Tim Casey, Dean of Academic and Student Programs.



Food Science Professor Mukund Karwe and Assistant Dean for Academic and Student Affairs Penny Carlson, '82, take a break from advising students.



Alumni Association President Margaret O'Donnell, '93, and Assistant Dean for Academic and Student Affairs Kristin Peacock, '92, join forces to keep the program moving.

...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@aesop.rutgers.edu.

REQUIRED READING



Horse Tales for the Soul vol. five, compiled by Bonnie Marlewski-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 Contributing 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.

"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

"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."

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 Saddles and Spurs 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 untacked 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. ■

TO ORDER

Each book is \$19.95 plus \$3 shipping and handling and can be ordered through [Hunterdon County 4-H Horse Clubs](http://HunterdonCounty4-HHorseClubs.com) website at www.hunterdon4horseclubs.4t.com.

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 run.

Horse Tales is available to other non-profit groups for fund-raising. Contact

Marlewski-Probert at <http://TheCompletePet.com> for details.



Thinking Ahead...

YEAR	AG FIELD DAY	FISH FRY REUNIONS RUTGERS GARDENS SUMMER 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 OSPAR, 71 Lipman Drive, New Brunswick, NJ, 08901. Please autograph your work and feel free to inscribe it with a Cook College memory.