

FOCUS ON MACDONALD

FACULTY OF AGRICULTURAL AND ENVIRONMENTAL SCIENCES

SUMMER 2017

MAC
HOMECOMING
INFORMATION
INSIDE



IN THIS ISSUE

PAGE 3

Seeds of Change
Library Seed Program

PAGE 5

Alumni Profiles:
Lisa Andrews
Howard Reitman

PAGES 6-7

Research Profiles:
Kyle Elliott —
Arctic Seabirds:
a barometer of
ecosystem health

PAGE 8

Did You Know?

PAGE 11

Homecoming 2017



McGill



Dean Anja Geitmann. Photo: Alex Tran

Dear Alumni and Friends of Macdonald, chers amis,

Another academic year has come and gone; at our June Convocation, we proudly applauded the many students who crossed the stage to receive their well-deserved degrees and diplomas.

Our students have certainly outdone themselves this year, showing outstanding creativity and entrepreneurship in their endeavours. Ten Macdonald start-ups advanced to the semi-finals of the McGill Dobson Cup, with five advancing to the finals. Four of those start-ups won two top prizes, a second-place finish and a third-place finish in the Small-Medium Size and Social Enterprise tracks of this start-up pitch competition held by the Desautels Faculty of Management. Congratulations to all involved!

Du côté recherche, le gouvernement du Québec a versé une aide de cinq millions de dollars pour la création d'un Consortium de recherche précompétitive en transformation alimentaire, mené par la professeure Salwa Karboune du Département de science alimentaire et agrochimie, afin de stimuler l'innovation dans les secteurs de l'agriculture et de l'économie de l'alimentation au Québec.

Bioresource Engineering professors Grant Clark and Chandra Madramootoo have received funding of \$1.3M and \$1.6M, respectively, for research aimed at the reduction of greenhouse gas

production in agriculture through improved water and biosolids management.

Le programme de Gestion et technologies d'entreprise agricole (Farm Management and Technology Program) a aussi reçu presque \$3,8 M; ceci donnera aux exploitants agricoles du Québec un meilleur à cette formation stratégique, ce qui contribuera à rehausser la compétitivité et la productivité de l'industrie agricole québécoise.

The Campus is bustling with construction projects this summer. Work on the Macdonald Farm Community Engagement Centre is progressing. The building infrastructure of the Old Dairy Barn is now ready to be refurbished, and architects and engineers are working on the final designs for the indoor space. The Centre is on track to open by late 2018.

Currently under construction and opening this summer is the Mac Paddle Shack. Constructed from repurposed donated shipping containers, the Paddle Shack will offer hourly kayak, stand-up paddle board and canoe rentals, paddling instruction and paddle board yoga classes. Once it's up and running, McGill will be the only Canadian university with a boathouse on campus and, along with the outdoor gym, fields, beach volleyball court and Morgan Arboretum, offers the Macdonald and surrounding communities unprecedented access to a superior selection of outdoor recreational facilities.

Homecoming is just around the corner, and I look forward to seeing many of you back on Campus to join in the celebrations. We are pleased to welcome author, journalist and human rights activist Sally Armstrong, who will be speaking at the Sir William Macdonald Luncheon.

This year, the Department of Food Science and Agricultural Chemistry is celebrating 30 years, and has planned an exciting program for returning grads, as well as a special fundraising initiative that will benefit the department. I encourage Food Science alumni to join in the celebrations.

In closing, I would like to take this opportunity to thank our alumni for all the support that they have shown for Macdonald. Supporting scholarships, entrepreneurship and innovation would not be possible without you. Macdonald is a special place for so many, and your generous support will continue to make it so for future generations.

Sincerely,

Anja Geitmann, PhD

Dean, Faculty of Agricultural and Environmental Sciences

COVER: The Macdonald Student-Run Ecological Garden (MSEG) team. Says team member and recent graduate Florence Bieler, BSc(AgEnvSc)'17: "MSEG is a one-of-a kind experience and completely run by students. Not only does it give you the space to learn about agriculture, hard work and practical techniques, but it also creates a ground to grow as a person and build up your confidence. MSEG has completely changed my University experience. I feel like I haven't stopped learning and growing since my first day. I am walking away from this with skills that will allow me to work in all kinds of environments in the future." Cover photo: courtesy MSEG

EDITOR: Helen Cohen Rimmer | CONTRIBUTORS: Helen Cohen Rimmer, Anna Duff, Ron Henry, Kathy MacLean, Kimberly Martin, Nadia Wendowsky

PHOTOS: Thank you to all who provided photos or took photos for this issue

Planting the



The idea for Seeds of Change was planted a few years ago when a University Advancement staff member noticed some McGill students raising money to support a trip to South America by playing a game of Twister. This seed has since turned into McGill's Seeds of Change crowdfunding platform for student-driven grassroots initiatives that feed back into the McGill Community. McGill students are passionate, driven and ingenious; they want to be a part of the greater good and want to make significant change on a local and global scale. **To date, 84 projects have been completed, 4,932 gifts have been made, and \$632,755 has been raised.**

Macdonald Campus students have been actively involved in this initiative since its inception in September 2014 and three projects have been successfully completed, with a new one launched this spring. In 2014, the Macdonald Student-Run Ecological Garden (MSEG) raised \$1,500 to build high tunnels for their produce to extend the growing season; in 2015, the Macdonald Peer Helper Program raised \$1,500 to provide mental health and wellness resources through peer-to-peer support; in 2016, the McGill University Tractor Pulling Team (MUTRAC) raised \$2,000 to help build an electro-mechanical transaxle for a pull tractor; and this spring, the Ecological Farm Project was launched to help finance the purchase of much-needed high-performance equipment to continue growing quality food for the local community.

Learn more or support this year's project at:
www.mcgill.ca/seedschange/project/ecological-farm-project

"Team building is one of MSEG's most important goals and we find that it's through this that we can make better decisions, be more efficient and have a more successful season in the end. Working 50 hours a week with the same people makes you become very aware of others, how they work, their flaws and their strengths. They inspire you, which makes you want to improve your ways to keep a good team dynamic."

Florence Bieler, BSc(AgEnvSc)'17



MSEG teammates Anna Lyon, Florence Bieler and Shaina Hayes. Photo courtesy MSEG.

Mac Seed Library breaks new ground



Dana Ingalls, Liaison Librarian at Mac (left), and Colleen Cook, Dean of Libraries at the March 20 launch of the seed library. Photo: Lauren Goldman.

Not by accident, the Macdonald Campus Seed Library was launched on March 20, the first official day of spring. Housed in the Macdonald Campus Library, the Seed Library offers McGill students, staff, faculty and alumni free access to some 130 varieties of seeds – including flowers, herbs, vegetables, and a few

Dana Ingalls, the Liaison Librarian at Mac. "We are also trying to promote biodiversity. Large-scale farming tends to grow only a few species, so we're trying to promote heirloom seeds, species that are a little more rare."

The March 20 launch turned out to be even more popular than expected. The collection began with almost 450 packets of seeds (neatly filed away in recycled library card catalogues). By day's end, only 183 packets remained. The bulk of the original collection came from generous donations by farms; many seed companies and local farms are happy to donate seeds to this kind of initiative. Interestingly, people who request seeds from the collection are considered to be "borrowing" them, again, as they would with a book. Although not required, users are encouraged to preserve some seeds from their harvest at the end of the season and give them back to the collection.

fruits. While the concept is gaining popularity in public libraries, this is the first academic seed library of its kind in Quebec and the third in Canada.

"The idea is to give people the opportunity to grow some of their own food and to promote local agriculture," says

Find out more and register online with the seed library at
www.mcgill.ca/library/branches/macdonald/seed-library

Condensed version of article by Neale McDevitt, McGill Reporter. Reprinted with permission.



Baie d'Urfé residents at the Lunch and Learn event with MSc Applied candidate Bridget Pyke. Photo by Jeremie Battaglia, www.jeremiebattaglia.com

MAUREEN ROSE, BSc(FSc)'86, MEd'92, PhD'01, and a growing number of graduate students in the School of Human Nutrition, are on a mission to improve health and eradicate hunger, poverty and social isolation in the Greater Montreal area.

Maureen's latest project – Lunch and Learn – launched in February. This monthly nutrition education program, based on seasonal themes, is offered to Baie d'Urfé, Quebec residents, many of whom are seniors. The workshops have been a runaway success.

Says Baie d'Urfé mayor, Maria Tutino, “The Lunch and Learn Program has exceeded our town's wildest expectations! We fully expected it to be popular with our senior population, what we didn't expect is that it would become a happening event not to be missed. The sessions provide excellent nutritional information, introduce food in an innovative “young” way and allows our citizens to interact with young people, learn new ideas and share this pleasurable experience with their neighbours and friends. The demand has been so great that already some participants have been refused due to lack of space.”

The program is run entirely by graduate students who sign up to participate in two workshops. Teams develop the seasonally themed educational material and menu, test recipes, interact with guests and organize staff to make and serve the food.

May's “Spring into Vegetables” event touched on food, preservation, food security (at harvest time students process and preserve imperfect produce for the local nutrition outreach programs), nutrition facts, tips and tricks (increase your daily intake

Building Community and Wellness

of vegetables by wrapping your sandwich in a leaf of lettuce instead of bread), and ended with a delicious homemade lunch.

Adds Mayor Tutino, “Having been part of this wonderful youth-senior pilot project, our citizens are already looking to many more years of Lunch and Learn sessions. They sincerely hope, as do I, that we will find ways to continue to work together on this program and other programs of interest to our two communities.”

Partial funding for this community outreach project was made possible with a donation in memory of proud Macdonald alumni **CAROLE HAYES-GREENBANK, BSc(HEC)'49**, and **ROLAND GREENBANK, BSc(Agr)'47, DipEd'56**, who believed strongly in community support and engagement.

“Just look at all the smiles. I think that this intergenerational nutrition program is of immense value to both our guests and our students and is a project worth replicating,” says Maureen.

In addition to her Clinical Coordinator (Stage) and Coordinator of Graduate Dietetics Programs responsibilities in the School of Human Nutrition, Maureen Rose is the Director of the McGill Food and Nutrition Laboratories and teaches “Applied Sciences Communication” in the School, and “The Science of Food” in the Farm Management and Technology program.

To date, graduate students involved in the Lunch and Learn program include program pioneers Lynda Borowy and Louidgina Khoury as well as Bridget Pyke, Atheer Attar, Tizziana Cambiotti, Audrey Karabayinga, Andrea Sierra, SuJin Jung, Jiayi Goh, and Tian Lau.

NEW SCHOOL NAME, SAME GREAT PROGRAM

Originally established in 1907 as the School of Household Science, it has been known as the School of Dietetics and Human Nutrition since the 1980s. Now, it is taking on a new name—the School of Human Nutrition. The new name better reflects the School's evolving mission as it moves forward through the 21st century.

The School's human nutrition research, education and service objectives centre on understanding emerging roles of nutrients from the gene to the individual to the population level. The School provides leadership in application of principles of nutrition and health promotion to improve the health of individuals and, ultimately, society and the environment.

ALUMNI PROFILES

Lisa Andrews and Howard Reitman



LISA ANDREWS, BA(MSE)'14, MSc(IWRM)'15, always wanted to pursue a career in environmental management. Her journey at McGill University began in Environment and Development, a stream under the McGill School of Environment (MSE). This program was broad enough to give Lisa the knowledge and tools to decide which area to focus on in her Master's in Integrated Water Resources Management (IWRM).

A core component of this Master's degree was the completion of an internship. Lisa had the opportunity to do so at the United Nations Secretariat for the Convention on Biological Diversity in Montreal. The internship opened Lisa's eyes to the world of international organizations, where she began to understand at what level environmentalists can have an impact. After successfully completing her internship, Lisa scaled down to work for a small NGO based in Montreal and Ipswich, MA, called the Quebec-Labrador Foundation (QLF). QLF strives for environmental stewardship in Quebec, New England and beyond. However, always wanting to experience life across the pond, Lisa applied to work at the International Water Association (IWA) in The Hague, Netherlands, where she began as an intern and now is an employee in the Cities of the Future Programme.

Lisa continues to work both at QLF, as a consultant, and at the IWA. Something she has always taken with her from McGill (and that she learned the hard way) is that life is full of surprises, and if you persevere and jump on the right opportunities, everything will fall into place.

Pictured at left, Lisa at the Blue Mountains in Sydney, Australia after the IWA World Water Congress in Brisbane. IWA hosts the congress; Lisa took part in organizing the City Leaders Forum at the event. This event attracts over 2,000 water professionals.

After leaving Macdonald, **HOWARD REITMAN, DipAgr'80, BSc(Agr)'84**, started his career working for McCain's in the produce division. It was not too long before Howard was on to a new adventure; he moved into the film business and opened a special effects company. Fifteen years later, Howard decided it was time to change paths once again.

In 2006, he decided to follow his true passion: organic farming. Howard became an active partner at Ferme de Zéphyr in Senneville, QC, a certified organic farm that backs onto McGill's Morgan Arboretum. The farm steadily grew from 2/3 of an acre to 5 acres today, selling fresh produce to weekly basket subscribers and at local farmers' markets.

As the farm grew in size, so did Howard's desire to do more and give back to the community. In 2012, he entered into a partnership with Santropol Roulant to create the Ferme du Santropol Roulant in Senneville; the farm is an intergenerational community food hub where food is grown, prepared and delivered to those in need. With Howard's help, Santropol Roulant now has the capacity to sell the equivalent of roughly 250 Community Supported Agriculture baskets weekly, which directly helps to support a number of their other social community initiatives.

Howard is extremely proud of what has been accomplished on the Senneville farm which produces more than 38,000 lbs of fresh produce each year. "Not only are we farming and promoting food security and supporting wonderful programs, but we are preserving farmland and empowering aspiring young farmers." Howard has stayed in close touch with Macdonald students and graduates: he provides workshops, guidance and advice to the Macdonald Student-Run Ecological Garden (MSEG) and, over the years, has had more than 25 Mac students work or volunteer on his farm, expanding their knowledge of certified organic farming.



Howard at home on the farm.

Arctic Seabirds: a barometer of ecosystem health



Can seabirds really give us an indication of the health of Northern ecosystems? According to Canada Research Chair in Arctic Ecology and Natural Resource Sciences professor Kyle Elliott, “Changes in seabird physiology, behaviour and fitness can help us understand how climatic, toxicological and other changes impact Northern environments.”

Recently named one of the top Young Scientists (under 40) by the World Economic Forum, Kyle conducts research on the ecology of seabirds as an indicator of the health of the Arctic, where the impacts of climate warming are greatest. Alongside collaborators in Alaska, France and Canada, Kyle has been monitoring thick-billed murre colonies on remote sites in the North.

Kyle is no stranger to seabirds. Raised in Vancouver, Kyle often accompanied his father, himself a seabird biologist for the government, in the field. After a brief detour in physics, Kyle returned to the field he was passionate about, obtaining both his Master’s and Doctorate from the University of Manitoba, carrying out research on Hudson Bay.

THE RESEARCH

Murres (Brünnich’s guillemot), known as “akpait” in Inuktitut, are among the most abundant seabirds in the North, with colonies crowded on cliffsides in the hundreds of thousands.

Coats Island, a small rocky island in the northern part of Hudson Bay, is the location of one murre population under observation. The island is certainly remote—everything is flown in by plane, and it takes researchers two days to get their gear up the cliffs to the campsite, where they will remain for several months. Data collection on Coats Island has been going

on for more than 30 years.

Along with simple observation, Kyle uses a variety of cutting-edge tech tools to monitor the murres. Birds are fitted with data loggers: GPS loggers to track location, depth loggers to measure how deep the murres need to dive to find food, accelerometers (“essentially a ‘Fitbit’ for birds,” says Kyle) to measure wind speed and energy expenditure, and even camera loggers. Drones are also used to view, and count, colonies. By analyzing all the data, Kyle and his research team have been able to build a fairly accurate picture of the changes taking place in the Arctic.

SO WHAT HAVE THEY LEARNED?

There have definitely been impacts on the Arctic due to global warming and early melting of sea ice. The marine ecosystem, especially in summer, has changed from an Arctic one to a more North Atlantic one.

“We can see changes in biodiversity through the murres,” says Kyle. “They are basically sampling the ecosystem through their diet.”

Food sources have changed. Murres, who used to feed on lipid-rich and plentiful Arctic cod, are now feeding on the one-third smaller and less rich capelin, a fish usually found in the colder waters of Newfoundland that has now made its way into Hudson Bay. Murre parents have to make more trips, expending more energy, to secure enough food to feed their young, which has affected the rate at which the young fledglings grow.

There are now also new predators—polar bears used to spend more time on ice floes, feeding on young seals. With polar ice melting much sooner, polar bears are now coming onto land much sooner and supplementing their diets by eating murre eggs and young fledglings.

Not a job for the faint-hearted – Kyle Elliott rappelling down a cliffside on Coats Island among a colony of murres.



Google map showing the location of Coats Island, Nunavut.



Arriving at Coats Island and unloading the plane.



A visitor to the campsite.



Murre colony.



Murre with an accelerometer.



Murre with a capelin. All photos courtesy Kyle Elliott.

“I am also particularly interested in what pollution levels measured in these seabirds tell us about pollution trends in the Arctic,” says Kyle. Random analysis of murre eggs has shown that mercury levels are still too high.

“As food used by northern people, seabirds [more than 200,000 are eaten annually] also provide early warning signals for changes in human health. We need to better understand the ecological mechanisms associated with a changing Arctic and to help ensure the environmental security of Arctic communities.”

WHERE DO WE GO FROM HERE?

The Arctic has always appeared vast and remote, and it is; its vastness makes it all the more important to ensure its protection.

“The government has promised to protect ten percent of the Arctic by the year 2020,” says Kyle. “The sustainability of Arctic communities depends on their access to clean and abundant food. By defining hotspots for birds and fish, we can hopefully define some of the key areas to protect.”

A bird’s-eye view Émile Brisson-Curadeau



“Je suis étudiant à la maîtrise à l’Université McGill, pour le laboratoire de Kyle Elliott. Mon projet est de trouver comment utiliser les guillemots de Brünnich comme espèce indicatrice des changements dans la faune marine en Arctique. Effectivement, avec les réchauffements climatiques, l’écosystème aquatique marin risque d’être bouleversé, et un outil efficace pour répertorier ces changements s’impose. Les oiseaux marins comme le guillemot de Brünnich ont une alimentation qui reflète la composition en espèce de la faune marine, et pourraient donc être utilisés pour surveiller ce qui se passe dans les eaux de l’Arctique.”

ÉMILE BRISSON-CURADEAU is an MSc candidate in the Department of Natural Resource Sciences, conducting research as part of Kyle Elliott’s team. In 2016, he captured 2nd place in the Natural Sciences and Engineering Research Council of Canada’s (NSERC) competition “Science Action” [category: Best Videos (French)]. The purpose of the competition was to explain your research in 60 seconds, using video or animation.

Using drones as part of his research, Émile has gone on to make short videos on the research team’s work on Coats Island. He is now a finalist in the photo competition *La preuve par l’image* (The Proof is in the Image) of the Association francophone pour le savoir – ACFAS.

You can view some of Émile’s videos on the **Macdonald Campus of McGill University YouTube Channel** (Voices of Our Community Playlist).

Mac students still on a winning streak



Protera founders: **ADEMOLA ADEKUNLE**, MSc'15, PhD candidate (at left), and **SIDIKI SOW**, past student Agr&Env'16.

DOBSON CUP SWEEP

Social Enterprise Track Award Winners

PROTERA FARMS | 1st Place Winner \$10,000

Protera Farms proposes to meet the challenge of feeding 2+ billion people in 2050 through the development of insect farming for human consumption and animal feed in West Africa. (www.proterafarms.com).

Small to Medium Track Enterprise Award Winners

MYCO-RISE | 1st Place Winner \$10,000; Food and Agribusiness Convergent Innovation Prize Winner \$5,000

Mycro-Rise transforms organic sources of post-consumer and agricultural waste into nutritionally dense and delicious gourmet mushrooms for everyone to enjoy. (www.facebook.com/MycroRise)

VEZZA | 2nd Place Winner \$7,000

Vezza is a vegetable-based frozen pizza kit made with healthy ingredients and that provides a product packed with flavour, innovation and customization options. (plantifulproducts.wixsite.com/vezza).

MANDALA CHEESE | 3rd Place Winner \$3,000

Mandala Cheese produces a growing range of ripened, artisanal, organic, non-dairy cheeses: cheddar, brie and parmesan. They seek to bring the pleasures of the cheeseboard to the non-dairy world. (mandalacheese.com)



John (at right) receiving a 2017 Emerald Key Sustainability Award from Mr. François Miller, Director of the McGill Office of Sustainability.

AWARD-WINNING SUSTAINABILITY

McGill's Office of Sustainability hosted its seventh annual Catalyst Awards Gala in April 2017, celebrating those who have made lasting contributions to the sustainability of the University. Emerald Key Sustainability Award recipient **JOHN LINDSAY, BSc(AgEnvSc)'17 – MSE**, is humble about being recognized for his commitment and passion for the work he has done on sustainability while a student at McGill. His multi-disciplinary environment program in the Faculty allowed him to create two research courses to study sustainable institutional food procurement, which led to improvements in auditing and reporting along this chain. He worked as the Food and Dining Sustainability Coordinator, where he was able to expand the scale and impact of food and waste education initiatives.

According to John, "When working in sustainability, I don't think any award should say 'good work – you're done.' Rather, the award acts as an indicator that I've made some contributions to the sustainability movement, but there is much more work to be done." John was also recognized at the Faculty level when he received the New Sun Joy Harvie Maclaren Award in Environment for the 2015-2016 Academic Year.



THEY TOLD IT BEST – AND IN 3 MINUTES!

All of the participants in the inaugural **Lister Family Engaged Science Initiative 3-Minute Thesis (3MT) Competition** are to be congratulated on a job well done! Finalists (left to right) are PhD candidate **SALAM HABIB**, School of Human Nutrition (Second place; Supervisor: L. Agellon), MSc candidate **MARIAM SAAD** (First place and recipient of the People's Choice Award; Supervisor: S. Faucher) and PhD candidate **MI LIN** (Third place; Supervisor: E. Bennett), both students in the Department of Natural Resource Sciences.

Working with YOU for our STUDENTS and the COMMUNITY



MCGILL24: BREAKING MORE RECORDS

On March 15, 2017 the McGill community surpassed all expectations with its second annual day of giving, McGill24. Thanks to the generosity of donors, alumni, students, faculty, staff, family and friends of the University, McGill24 shattered Canada’s single-day university fundraising record. **With online**

gifts being made every 25 seconds, together we raised a university-wide total of \$1,393,016!

This year we asked our global community, “What makes you McGill/Macdonald proud?” and the response was astounding. Hundreds of videos poured in, and social media posts reached over one million people. #McGill24 and #McGillProud became top trending hashtags on Twitter, and events were held around the globe bringing together McGillians from all faculties and generations.

The Faculty of Agricultural and Environmental Sciences raised an impressive \$63,309 — an increase of 196% over last year’s totals! Of course, this would not be possible without the generous support of many first-time and loyal donors, as well as generous matching gifts from The Stewart Brown & Anne Myles Brown Granting Committee of The Martlet Foundation, the October Hill Foundation, and the Faculty’s Advisory Board. Way to go, Macdonald – you continue to demonstrate to the world what true community support looks like.

CLASS GIVING: THE HEART OF ALUMNI COMMITMENT

What comes to mind when you hear the words Homecoming & Reunion Class Giving? Do you think back fondly to your time at Macdonald, the lifelong friends you made, the courses you took and how it set you up for your career? Well, that’s part of the historical backbone of Class Giving – collective giving to mark a milestone anniversary. Macdonald classes have been extremely generous and supportive over the years – endowing scholarships, creating travel awards and, most notably, helping to fund large infrastructure projects such as the Library & Learning Centre and the Food Lab. **Over the last 5 years, \$639,500 has been donated thorough this class giving program.** Some of the Mac classes have been giving collectively since graduation, while other classes have chosen the 50th anniversary milestone to leave their legacy – giving back when one is looking back!

This special giving would not be possible without the commitment of our volunteers – class reps do all the heavy lifting from beginning to end, culminating in a cheque presentation to the Dean during the Homecoming Luncheon. **The Faculty is proud that this giving tradition is supported by our alumni and continues to leave an important mark on the footprint of today.**

Projects supported in part by Reunion Class Gifts: the Gazebo, the Sir William Macdonald statue, landscaping of the patio, and the Food and Nutrition Laboratories.



UPCOMING EVENTS - details at www.mcgill.ca/macdonald/about/events

Wednesdays, September 6 – November 15 @ 7:00pm
FOOD FOR THOUGHT LECTURE SERIES
 Nourishing the Body: the inside story on nutrition and health

September 16, starting at 11:00am
MACDONALD ALUMNI EVENT IN OTTAWA
 Anderson Links Golf and Country Club
 Golf and/or Dinner, alumni and spouses welcome

September 28, 5:30–7:30pm, Redpath Museum, McGill University
A. JEAN DE GRANDPRÉ DISTINGUISHED SPEAKER SERIES
 Conservation Bright Spots in Canada - Success stories connecting people to nature
 With Professor Elena Bennett (Natural Resource Sciences); Nathalie Zinger, BScAgr’81, DipEd/MSc’83 (Executive Coordinator, Conservation Engagement, Nature Conservancy of Canada); moderated by Dean Anja Geitmann

Alumna rejoining Mac community



The School of Human Nutrition is excited to welcome alumna Dr. **TREENA WASONTI:IO DELORMIER, BSc(NutrSc)'93, MSc'96**, back to the McGill community as Associate Professor of Indigenous Peoples' Nutrition and Food Security. In addition, she is the incoming Associate Director of the Centre for Indigenous Peoples' Nutrition and Environment (CINE), and a member of the McGill Institute for Global Food Security.

Dr. Delormier is a Professional Dietitian and holds Bachelor and Master degrees in nutrition from McGill University, and a PhD in Public Health from l'Université de Montréal. She is Kanien'kehà:ka (Mohawk) from the Kahnawake (by the rapids) community, and has had a long-time involvement with the Kahnawake Schools Diabetes Prevention Project. Her research interests include food, food security, nutrition and health, social perspectives of food choice, Indigenous research methodologies, qualitative methodologies, Indigenous Peoples' food systems, and the prevention of diabetes and obesity. Dr. Delormier is doing research in collaboration with Indigenous communities in Canada and Hawaii. Her current projects aim to apply social perspectives and theories of food choice to better understand the lived experience of food insecurity at the family level and translate community understandings of health issues to guide actions to support healthy lifestyles at the community level. She is also involved with research on the factors influencing implementation and impact of a successful diabetes prevention training program in First Nations, Inuit and Métis communities across Canada.

Dr. Delormier will be rejoining the Mac community in August 2017.



François Gagné-Bourque (left) and David Bernard-Perron, friends and collaborators.

Where are they now? '50s

Congratulations to **WILLIAM (BILL) RITCHIE, BSc(Agr)'51**, who was awarded an Honorary Doctorate from St. Mary's University in Nova Scotia.

'60s

DENHAM JOLLY, BSc(Agr)'60, recently published his autobiography, *In the Black*, which traces his personal and professional experience as a black Canadian who came to Macdonald from Jamaica, facing overt and covert discrimination, which led him into social activism. The success of the book has led to numerous interviews on television and radio and more recently the naming of a street in Scarborough "Jolly Way." His book is available on Amazon.ca and in major Canadian bookstores.

'70s

KAREN LAPSLEY, BSc(FSc)'74, member of the Faculty Advisory Board, is now the Chief Scientific Officer at the Almond Board of California. She manages nutrition and food research programs and established the scientific rationale and research network that has made science-based global messaging a standard practice at the Almond Board of California since August 1999.

'90s

ÉRIC GOSSELIN, BSc(Agr)'91, member of the Faculty Advisory Board, is now a partner at McCarthy Tétrault LLP in the Business Law Group. He represents a variety of companies and financial institutions involved in the agri-food sector, notably manufacturers of food and alcoholic beverages, and advises these clients on transactional work, regulatory matters and general commercial matters.

2000s

FRANÇOIS GAGNÉ-BOURQUE, BSc(AgEnvSc)'09, MSc'12, PhD'16, is Director of Scientific Development at Ulysse Biotechnologies Inc. François is interested in plant bio-stimulation and bio-protection and enjoys being out in the field looking for environmental samples.

DAVID BERNARD-PERRON, BSc(AgEnvSc)'10, MSc'15, is Chief Science Officer at Whistler Medical Marijuana Corporation. David has not only developed the first certified organic medical cannabis-growing program in Canada, but consults across North America, gives conferences and owns a living-soil and fertilizer company.

Meeting while lab mates during their graduate studies at Mac, François and David have continued their friendship and professional collaboration. They have developed and tested bio-fertilizers that, on their first trial, increased medicinal marijuana dry flower yields by nine percent. François is now commercializing the bio-fertilizer with Ulysse Biotechnologies Inc.

We'd love to hear from you! Keep in touch and send your news to Anna Duff at anna.duff@mcgill.ca.



All alumni are invited to join us for Homecoming 2017 as we celebrate anniversaries for classes ending in “2” and “7.” Macdonald programming takes place on **Saturday, October 14**; registration is required for most events. Homecoming information/registration will only be sent via email – so please remember to update your contact information!



Photo: Peter Bregg

PROGRAM HIGHLIGHTS

- TEDx Ecosystems & Health • Sneak Peek Student Research Projects • Campus Tours
- Gathering of the Clan BBQ & Contra Dance

Sir William Macdonald Luncheon 12noon-2:00pm

Feature presentation by award-winning author, journalist and human rights activist Sally Armstrong, CM, BEd'66, DLitt'02

“Uprising: Despite Donald Trump, a New Age is Dawning for Every Mother’s Daughter”

Special Event 5:00-6:00pm: Food Science & Agricultural Chemistry 30th Anniversary Celebration (includes BBQ)

REGISTRATION

Registration is now open on the **McGill Homecoming website** – for ease of use, Macdonald Campus events are all listed together.

Three easy ways to register:

1. Online: alumni.mcgill.ca/events/mac2017
2. By phone: 1-800-567-5175
3. By completing and mailing in the registration form below

For Mac Reunion related questions, please contact Anna Duff at Mac at anna.duff@mcgill.ca or 514-398-7852.

Hotel and other information: www.mcgill.ca/macdonald/alumni/events/homecoming

Name:	Sign up for:	# tickets	Cost	Total	Dietary restrictions:
Degree:					
Address:	TEDx - Ecosystems & Health		N/C	N/C	
	Macdonald Sneak Peek		N/C	N/C	
Tel:	Sir William Macdonald Luncheon		\$50.00		Please make your cheque payable to "McGill University" and return this form along with your payment to:
Email:	Campus Tours		N/C	N/C	
Guest(s) Name:	Gathering of the Clan BBQ		\$20.00		Homecoming Registrar c/o McGill Alumni Association 1430 Peel Street Montreal, Quebec H3A 3T3
Guest(s) Degree:	Food Science 30th Anniversary		\$20.00		
Guest(s) Name:					
Guest(s) Degree:	TOTAL				



THE GIFT OF
A LIFETIME

PAUL JENSEN: "One of the best decisions I ever made"

One of the best decisions Paul Jensen ever made was to take a drive from Montreal out to Macdonald late on a Friday afternoon in the early summer of 1979.

"I started my studies off at McGill in the Faculty of Arts and, after completing my second year, I wasn't certain if it was right for me. I was thinking about studying agriculture, so I took a chance and headed out to the Macdonald Campus to see what I could find out. It was late on a Friday afternoon and not many people were around; I knocked on the Registrar's door and, to my surprise, the then Registrar, Steve Olive, opened the door and invited me into his office. Steve took the time to listen to my wants. After learning what I wanted to achieve with my studies, he stood up and said, 'Enjoy the summer and we will see you here in September,' and I have never looked back."



Paul is a second-generation McGill graduate, receiving his BSc(Agr)'82 & MSc'85 in Plant Science. He recently retired as President and owner of Jenco International, a leader in the sale of ornamental horticulture products. Paul credits his success to the education he received at Macdonald. It provided him with the tools to plan, think independently, create strategies and use his scientific knowledge over his competitors.

"Studying at Macdonald was an incredible opportunity and I truly enjoyed the campus environment. I made a tremendous number of lifelong friends and was able to start meaningful relationships with many of my professors that continued into my professional career."

Paul wanted to share some of the good fortune that he has received so, as part of his estate planning, he decided to include a bequest for Macdonald. The bequest will support experiential learning activities for students enrolled in the Faculty — activities that take place outside the traditional classroom environment at Macdonald, such as internships and travel awards, as well as mentoring opportunities and helping students in financial need.

"My ability to have a successful career was due to the education I received at Macdonald and I would like to give that opportunity to other young people."

Paul's generous bequest to the Faculty will have a lasting impact on future generations of Macdonald students.

There is no time like
the present to think
about the future.

It has never been easier to make arrangements to include McGill in your estate plans, whether through a bequest, charitable gift annuity, charitable remainder trust or donations of retirement plan assets and life insurance. With a little careful planning, you can have a lasting impact, and potentially secure significant tax benefits for yourself and your family.

To learn more about
Bequests and Planned Gifts, please visit
www.mcgill.ca/planned-giving
OR
contact Ron Henry,
University Advancement (Macdonald)
ron.henry@mcgill.ca
514-398-7695

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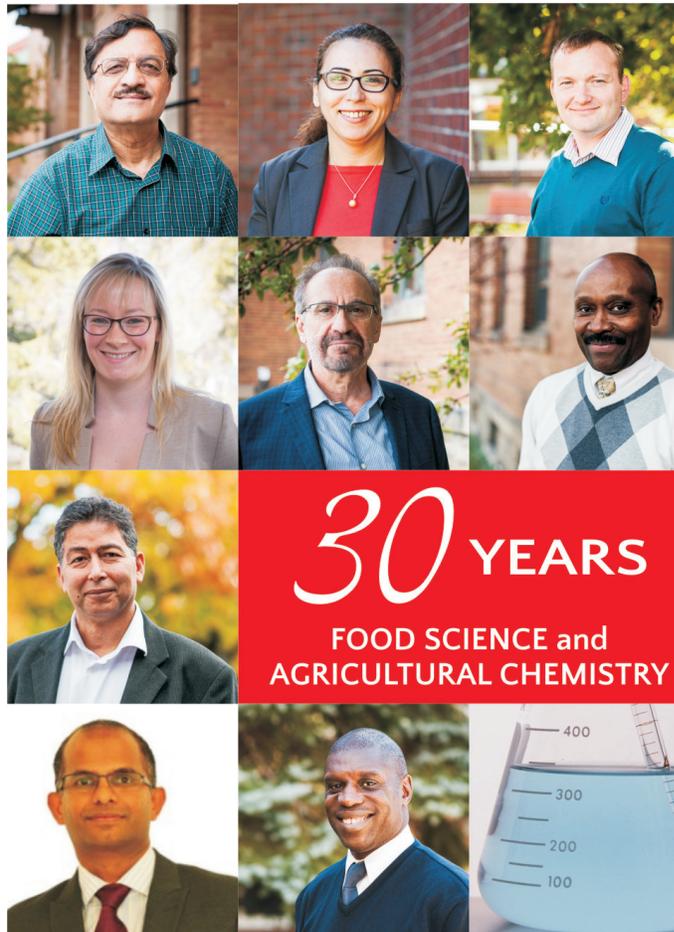


Food Science & Agricultural Chemistry 30th Anniversary

The Department of Food Science and Agricultural Chemistry at Macdonald has seen tremendous growth and accomplishments since its creation in 1973. Interest in the study of food science at McGill, and across Canada, has skyrocketed, and enrollment in the program has never been higher. The Department is extremely proud of its achievements and reputation for excellence. The student opportunities, which include exposure to innovative research and hands-on experience, are what set the Department apart from those programs at other universities.

In honour of this special anniversary, a fundraising campaign is underway with a goal of \$40,000. A donation to the Department will allow students to participate in initiatives that go beyond their traditional classroom learning: product development competitions, internships, entrepreneurship competitions and undergraduate research. These are key experiential and motivational elements that help today's students gain broader knowledge and self-confidence in finding employment and career opportunities, and add to the Food Science department's overall branding, visibility and growing superb reputation.

A gift towards this initiative will continue to allow the Department to train the best food scientists and provide them with real-world learning opportunities so when these future alumni enter the workplace, like you did, they can lead the charge to feed tomorrow's world. This campaign will run until Homecoming. **Be a part of this opportunity to celebrate the Department of Food Science and Agricultural Chemistry and support it for many more years to come.**



Yes, I would like to support:

Food Science and Agricultural Chemistry 01361

Enclosed is my tax deductible gift of:

\$50 \$250 \$500 \$1,000 Other \$ _____

I am pleased to make this a recurring payment

Frequency: Monthly Quarterly

Start: _____ (DD/MM/YY)

End: Until further notice or _____ (DD/MM/YY)

You may charge my gift to my credit card.

CDN \$ US \$ Visa MasterCard American Express

Card number _____ Exp. _____

Signature _____

I have enclosed a cheque payable to **McGill University**.

Please return completed form with your donation to:

University Advancement
Macdonald Campus, McGill University
Faculty of Agricultural and Environmental
Sciences
21111 Lakeshore Road
Ste-Anne-de-Bellevue, Quebec,
Canada H9X 3V9

☎ 514-398-7984

✉ development.macdonald@mcgill.ca
www.mcgill.ca/macdonald

In celebration of

Food Science and Agricultural Chemistry's 30th Anniversary

we invite all Food Science alumni to attend a special presentation
moderated by
Associate Dean (Research) and Associate Professor Salwa Karboune

THE FOOD REVOLUTION

What's next?

Guest alumni presenters:

Wes Parker, BSc(FSc)'92, *Product Manager, Mitsubishi International Food Ingredients*
Jacinthe Côté, BSc(NutrSc)'99, MSc'04, *Director, Bakers Yeast Product Management, Lallemand*
Ziad Khoury, BSc(FSc)'01, MSc'04, *R&D, N3 Nutrition Inc.*
Luke Haffenden, PhD'07, *Chief Flavourist, Novotaste*
Sabrina Lu, BSc(FSc)'10, *Senior R&D Project Manager, Alimentos Ultima Inc.*
Chloé Anderson, BSc(FSc)'15, MSc'17, *AvocadoDesserts*

Saturday, October 14, 2017 @ 5:00pm
Centennial Centre CC1-163
Cost: \$20/person (includes BBQ dinner)

Presentations will be followed by a Q&A session with
continued conversations and networking taking place in the Ceilidh during the BBQ.

Registration is required as seating is limited.

Register online (alumni.mcgill.ca/events/mac2017) or complete the Homecoming registration form on page 11.