

FOCUS ON MACDONALD

FACULTY OF AGRICULTURAL AND ENVIRONMENTAL SCIENCES

SUMMER 2018

MAC
HOMECOMING
INFORMATION
INSIDE



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Homecoming 2018



McGill

Dear Alumni and Friends of Macdonald, chers amis,

Another eventful 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. We conferred Honorary Degrees on two outstanding individuals – Dr. Anna Lartey and Dr. Jitender Dubey – and the Macdonald Award for Teaching Excellence to Dr. David Titley-Péloquin (Freshman Program).

Once again, our students have excelled in their entrepreneurial undertakings, showing outstanding creativity in their endeavours. You can read about the achievements of one of these teams – Keenoa – in this issue. Furthermore, two of our Food Science teams were once again among the finalists in the MARS-IFTSA competition. With every achievement, we see the impact of the quality of education and the financial support that is only possible through the generosity of you, our alumni.

During my University travels this year, I had the pleasure of meeting many alumni – in London, Zurich, and in the USA. With Homecoming just around the corner, I look forward to seeing many more of you back on Campus to join in the celebrations.

We are pleased this year to welcome environmental strategist Gina McCarthy as guest speaker at the Sir William Macdonald Luncheon. Ms. McCarthy served as head of the Environmental Protection Agency under the Obama administration.

This Homecoming will see several celebrations: the long-running Desert Ecology course is hosting a reunion of past and present students, and the McGill School of Environment is celebrating its 20th anniversary. We hope to see many of you back to join in these events.

The Faculty is expanding. We have greater student numbers than ever before, as well as the addition of new, dynamic faculty members who are already breaking ground in their research.

With the upcoming legalization of cannabis, the Faculty has undertaken a new initiative – to provide training of the highly qualified personnel that will be needed for the fast-expanding medicinal cannabis industry. Our introductory workshops have been very successful and the Faculty is in the planning stages of creating a new post-graduate certificate program.



Dean Anja Geitmann. Photo: Alex Tran

Finally, we are looking forward to another great year at Mac that will see the development of a new strategic research plan as well as a master plan for the physical development of the campus. With ever increasing student numbers and new professors coming in we are excited to be at the forefront of research that addresses the challenges that our society faces, ranging from climate change to food security. Mac has a lot to contribute.

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,

A handwritten signature in black ink that reads "Anja Geitmann". The signature is written in a cursive style and ends with a long horizontal flourish.

Anja Geitmann, PhD
Dean, Faculty of Agricultural and Environmental Sciences

COVER: A day in the desert. Students climbing a sand dune. Photo courtesy of David Lewis.

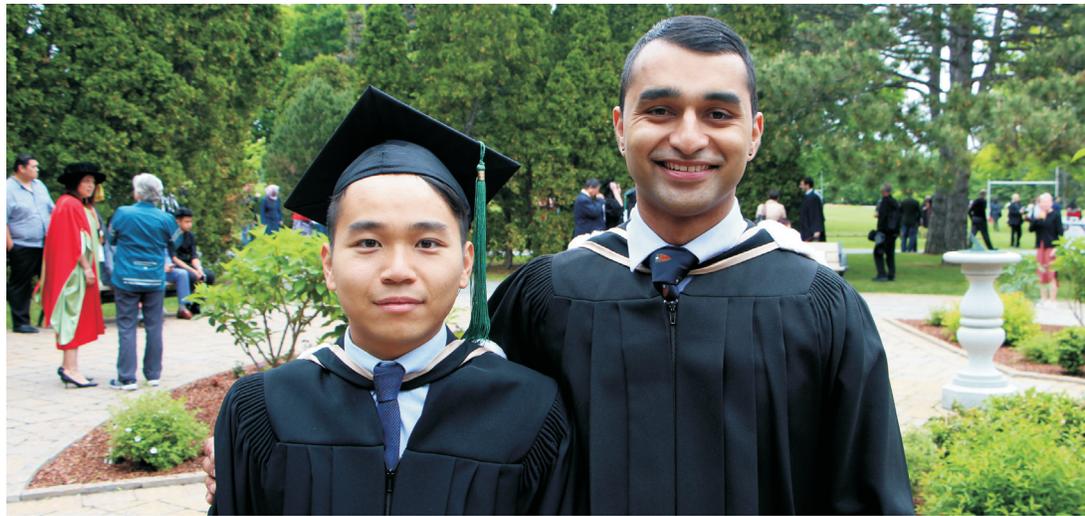
EDITOR: Helen Cohen Rimmer | CONTRIBUTORS: Helen Cohen Rimmer, Anna Duff, Ron Henry, Kathy MacLean, David J. Lewis
PROOFREADER: Jane Jackel | PHOTOS: Thank you to all who provided photos or took photos for this issue

WHAT'S NEXT? LIFE AFTER GRADUATION

Convocation day at Macdonald is always special – our newest grads are so excited to walk across the stage, to receive recognition for their hard work and to see, maybe for the last time, friends they have shared 3-4 years with. Both ceremonies captured the spirit of Macdonald and gave us the opportunity to ask, “What’s Next?”



Dietitian Julia Lévy-Ndejuru, BA'12, BSc(NutrSc)'18, is working as a Project Assistant at Équilibre and will be starting her Masters in Nutrition in the fall.



Andes Ng, BSc(NutrSc)'18 Nutrition (left), is returning to Hong Kong to pursue his Masters in Food Science; Nihal Mandanna CP, BSc(NutrSc)'18 Nutrition, is pursuing a Public Relations Certificate in Toronto.



Amanda Smith-Stasinopoulos, BCom'12, BSc(AgEnvSc)'18 Life Sciences, is Office Coordinator at Le Nichoir in Hudson.



Cindy St-Laurent, BSc(NutrSc)'18, is a Dietitian with Nutrinous working to bring nutrition to the general public.



Guillaume Gary, BEng'18 Bioresource (left), is an Assistant Junior Engineer at Gobeil Dion et Associés; Jamil Benhamida, BEng'18 Bioresource, is interning as an Environmental Technician at Sanexen.



Improving Milk Production – the Buffalo Edition. A Canadian first!

NOVEL REPRODUCTIVE TECHNOLOGIES AIM TO BUILD CAPACITY IN THE CANADIAN BUFFALO MILK INDUSTRY

| KATHY MACLEAN

Cheese lovers rejoice! Researchers at Mac are helping Canada's craft buffalo milk industry build capacity to meet the ever-growing demand for buffalo milk products long enjoyed by Italians and South East Asians – milk that transforms into delicious, fresh, rich, creamy buffalo milk cheeses like burrata, mozzarella di bufala and paneer, as well as yogurts and butters such as ghee.

Buffalo farmers wanting to expand their operations are faced with sanitary regulations that mostly prohibit their ability to import additional live animals. As a result, they are turning to assisted reproductive technologies to improve production per lactation and to reduce the time to first breeding.

Says Animal Science researcher **HERNAN BALDASSARRE**, PhD'09, "Artificial insemination using semen from elite Italian bulls is the most common breeding method practiced by Canadian water buffalo producers, but productivity increase can be a lengthy process when genetic improvement is only coming from the sire's side and the offspring requires about two years to mature before they can be bred for the first time."

It was Animal Science professor **VILCEU BORDIGNON**'s research in prepubertal reproduction of cattle and laparoscopic ovum pick-up technologies that led Martin Littkemann and Lori Smith, owners of the Ontario Water Buffalo Company, to Macdonald. The pair are highly innovative and enthusiastic, industry-leading buffalo producers, always in search of new technologies that can be applied to improve herd productivity.

Our Strategy

Says Bordignon, "If there are rather few buffalos in Canada, and many of them are not great milk producers, one part of the strategy is to use those underperformers as "foster mothers" to carry the embryos produced from the females with the best milk production genetics in the herd using Italian semen. If

the herd manager is doing his work properly in choosing the semen, the newborns are genetically superior to their mothers. If we can start having progeny from those animals before they can carry their own pregnancy, these genetics will be available faster, thereby accelerating the speed of increased productivity." He adds, "We now have genomic markers that allow prediction of phenotype of dairy animals from the moment they are born, including how much milk they can produce. So it makes sense to start reproducing those animals as soon as possible."

Breeding

As explained by Baldassarre, the team collected oocytes from the female calves born from the Italian semen lines when they were only two to six months of age, fertilized them *in vitro* and then implanted the resulting embryos in adult cows that carried the pregnancies to term. The process shortened the generation interval by at least one year, accelerating the genetic progress. This has translated into having the improved lineages of animals available sooner, thereby increasing the average milk production of the herd faster. All procedures except the transfer to recipient cows were conducted at the Large Animal Research Unit (LARU) at the Macdonald Campus Farm, as part of a University-Industry Collaborative Research program sponsored by an NSERC grant and the industry partner.

The Results

Jeanette (pictured above with her genetic mother) is the first calf to be born in North America using this technology. The ecstatic research team are now in the early stages of expanding this collaboration to include two buffalo breeders/dairies in Quebec. Says Baldassarre, "The results so far reflect a quick adaptation of cattle procedures for use in buffalo, but we feel we can do much better by creating buffalo-specific conditions for *in vitro* embryo production. We are excited about the prospect of achieving that. Hopefully, in the not too distant future, we won't have to look too far for farm-fresh buffalo milk products."

Keenoa aims to transform Dietetics Practice

| KATHY MACLEAN

It's one more feather in the cap for Keenoa co-founders, Registered Dietitian and PhD candidate **ANNE-JULIE TESSIER**, BSc(NutrSc)'16 (right), **ANTHONY GARANT**, BSc(NutrSc)'09, MSc'11, PhD Candidate in the School of Human Nutrition. Not only was Keenoa a finalist in McGill's 2017 Dobson Cup (Innovation Track) Competition, but Anne-Julie won the "Sight and Life Elevator Pitch" competition at the recent American Society of Nutrition conference. The theme of the entrepreneurial competition was disruptive ideas to stimulate networks and dialogue, especially among innovators, to improve existing approaches to measure nutrition. We sat down with Anne-Julie late last spring to learn more about Keenoa and to test drive the app.



I had this seed of an idea and just so happened to have a very keen software engineer Anthony Garant as a partner. We took this idea of an intelligent food diary to a hackathon at Harvard University where we coded for 48 hours straight. The feedback that we received from the judges, including representatives from Microsoft, was phenomenal – and we decided then and there to develop a prototype with a mobile application.

What is the platform based on?

The app is based on the Canadian Nutrient File (CNF), which is typically used in research settings. The CNF contains about 5,000 food items that are typically eaten in Canada, and we are working to incorporate other food databases from around the world.

What is Keenoa?

Keenoa is an intelligent online food diary intended to improve communication and the quality of information gathered and shared between a client and their dietitian.

Where did the idea come from?

After spending some time in private practice, I felt that there had to be more that dietitians could do to be more effective and maximize their impact on the health of the population. I found that much of my time with clients was spent talking about what they were eating, leaving little time to work on problem solving and improving their health through dietary modifications.

What kind of feedback have you had?

As soon as dietitians see our product, they are on board. They are astounded by the amount of information they receive and the potential they have to improve health outcomes and prevent disease. The most common thing we hear from clients is that the product is fun to use; and many of our older clients tell us that they feel somewhat "hip" using the app.

What's next?

We are thrilled to have been selected to participate in the 10-week 2018 McGill X-1 Accelerator program run by the McGill Dobson Centre for Entrepreneurship to help us scale up our operations.

How does the interface work?

Clients take a snapshot of what they are eating through a mobile app. The app recognizes food items from the picture and then asks the client a series of questions aimed at refining details.

In our test, the app quickly recognized my cup of coffee with milk, then asked questions related to the type of brew, to select serving size, and to provide details from a pick list on sweeteners and the type of milk that was used. I can also provide information on how I am feeling when I eat (low energy needed a boost), as well as details about where I am eating this meal (at my desk, no time for lunch).

On the other end of the app, my dietitian can see all of the details of my meals, what I consumed, when, the nutrient profile of what I am eating, even the psychological state I was in when I was eating (if I have provided this information). Based on this, my dietitian can now communicate with me through the app ("you are drinking too much coffee"), and offer words of encouragement and sound nutritional advice.



Want to learn more? Visit www.keenoa.co
PHOTO OF KEENOA TEAM: MCGILL X-1 ACCELERATOR PROGRAM



DESERT ECOLOGY

| DAVID J. LEWIS

2005 Desert Ecology group

Gather your classmates and register now for the Desert Ecology Reunion at Homecoming 2018 (see foldout).

The "Texas Trip," as it was initially known, was developed by Professor Roger Bider in 1975. At that time, participants travelled to the Welder Wildlife Refuge near Sinton, Texas, where students learned how agricultural activities and wildlife conservation could be practiced together. Given the nature of the academic programs and research at Macdonald, Professor Bider believed the time spent at Welder would be quite beneficial for the students. Subsequently, students and staff moved on to the desert to study the relationships between plants and animals and their environments.

In the early years, the group of up to 24 students and four staff members would pile into several vans and drive almost nonstop to Texas; the fatigue experienced by all was exceeded only by the



excitement of finally arriving! In recent years, students and some of the staff travel by air; this is quicker, less tiresome, and safer for everyone. However, the camping gear and teaching and research equipment still travel by ground transport.

The group camps in national or state parks, preserves or refuges, and overnight stays range from one to four days. Several students share a tent and are grouped into cooking and clean-up teams. The course cookbook "Recipes for 24" or "Gastronomic Delights for Starving Students" thankfully provides

Students were organized into shopping/cooking/clean-up teams, and typically one person was designated "class treasurer" for most things financial. In 2001 there were six shopping/cooking teams, and Christine Gagnon, BScAgr'02, was the treasurer. On one of the food-shopping escapades, each team had filled a supermarket cart with food items and approached one of the checkouts. Subsequent to checking in all the items, the sales clerk was heard to say, "That's quite a lot of food." Christine's response: "I have a big family, and this will last only three or four days!"

a shopping list for these meals and the group purchases food every three or four days.

The course has undergone numerous changes over the years and now takes place over a three-week period. Excursions have been expanded from Texas and the Chihuahuan Desert to the Sonoran Desert in Arizona and the Mojave Desert

in California, and course content has shifted from a focus on plants, reptiles and birds to include all animals and aspects of geology.

The sites visited over the years have varied; some of the better-known ones include Bentsen State Park, Big Bend National Park, Cave Creek Canyon, Catalina State Park, Organ Pipe National Monument, Joshua Tree National Park and Grand Canyon National Park.

Students are evaluated in a number of ways; these have included book reports of selected desert texts, written reports of sites to be visited (completed in advance of travels), individual and team oral presentations of on-site activities, maintenance of a field book, and overall participation.

For some students, Desert Ecology has helped conquer phobias (e.g., arachnophobia, ophidiophobia) but the program's most enduring feature is the life-long bonds that have been formed as a result of our participation in this meaningful and memorable learning experience.

A Facebook event has been created "The Desert Revisted" - memories and photos will be shared leading up to Homecoming.



DAVID RODRIGUE, BScAgr'94

Executive Director, Ecomuseum Zoo, Ste-Anne-de-Bellevue, QC

Twenty years of participating in the Desert Ecology course, first as a student and then as an instructor, was definitely one of the most enriching experiences in my life. Looking back on my initial decision to change institutions and enroll at McGill University, specifically to have the opportunity to register in the course, it becomes clear that it was in many ways a turning point for me personally and for what would come of my professional path afterwards. Not only was Desert Ecology in itself one of the landmark experiences in my life, it was also through that course that I met the wonderful woman who would then become my wife, and because of that course that I came to Macdonald Campus where I met with the Ecomuseum Zoo, an organization I instantly fell in love with and that I today have the privilege of leading.



NATHALIE BAYS, BScAgr'93, MSc'97

Manager, Interpretive Centre Operations, Oak Hammock, MB

Participating in the Desert Ecology class was an education beyond just the material covered. Spending days and nights travelling together gave a new meaning to the concept of teamwork. Through all the challenges we faced, including weather (extreme heat, snow, even a tornado), we each grew as individuals but also as a group. Our fearless leaders were knowledgeable, patient, and at times hilarious (or maybe it was the lack of sleep). Experiences like these are few and far between and yet can have such a lasting impact; I know it did for me.

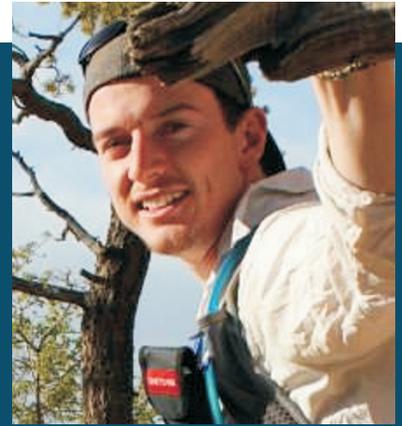


WILLIAM (BILL) VICKERY, BSc'71, MSc'73, PhD'76
Professor, UQAM

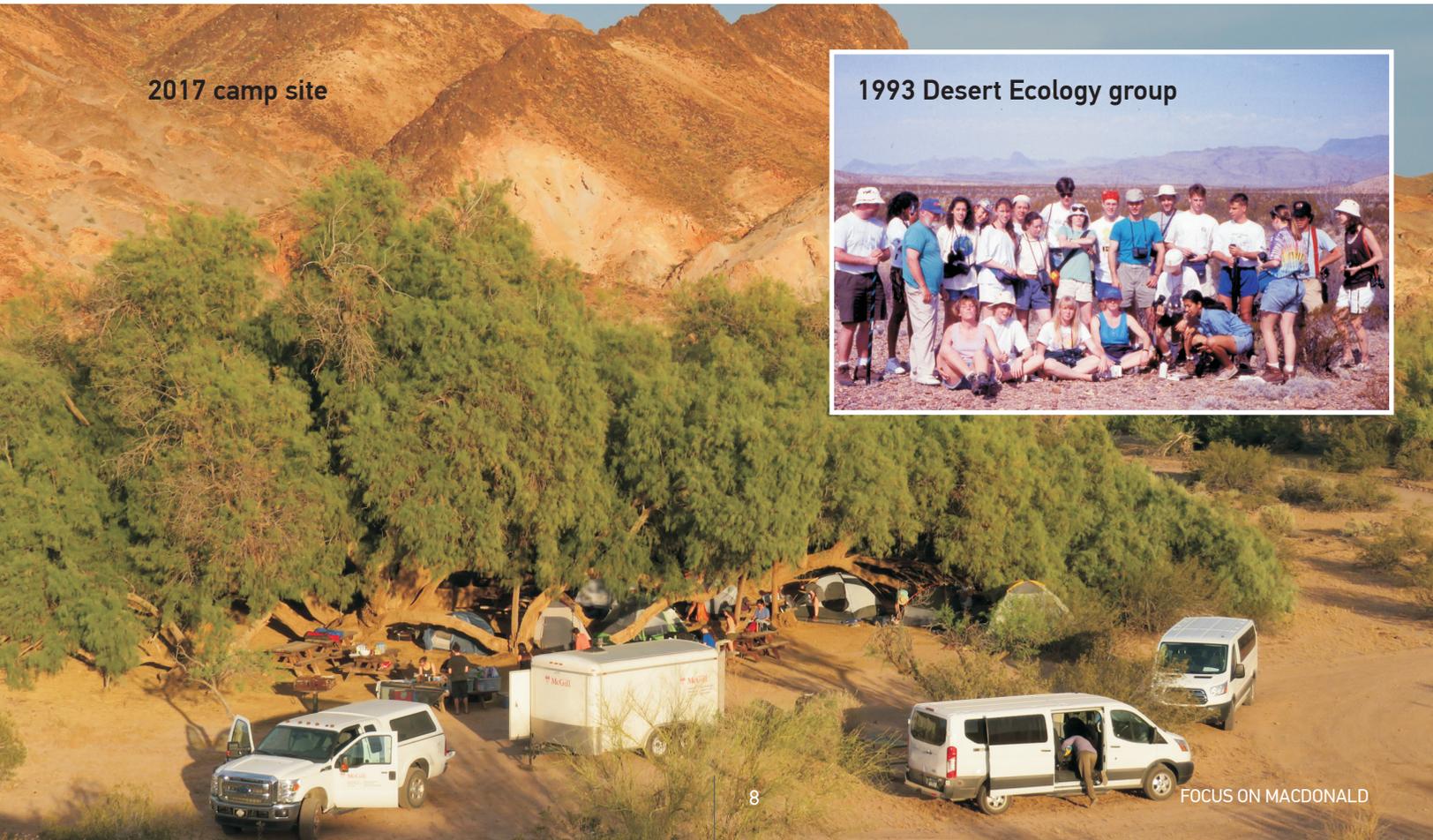
I was fortunate to have participated in the first Desert Ecology field trip in 1975. The project emerged from a group of students who had created a student chapter of The Wildlife Society at Macdonald. The idea was to explore wildlife in habitats which Macdonald students would not normally visit. We were aided and encouraged by two Faculty members, Roger Bider (whose connections in Texas allowed us accommodation at Aransas, Texas) and Rodger Titman (whose passion for birds was an inspiration throughout the trip). While Roger and Rodger organized the academics and logistics, the prime mover among students was Gary Stewart, who, unfortunately, was unable to go on the trip which he had worked so hard to develop. I regret that Gary missed out on this experience, which introduced me to arid habitats that have fascinated me ever since. The first Desert Ecology trip visited only Texas. First planned as a graduate student project, undergraduates were invited to join as space was available. We camped at Aransas and travelled through south-east Texas, including Padre Island and the Rio Grande Valley. I had my first taste of Tex-Mex cuisine in McAllen and an encounter with US border patrol agents who were suspicious of two vans full of young people driving north away from the Mexican border.

SCOTT PEMBERTON, BSc(AgEnvSc)'13
Naturalist, Morgan Arboretum, Ste-Anne-de-Bellevue, QC

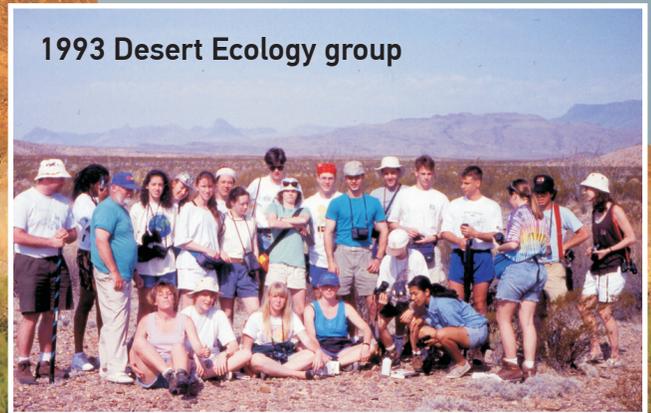
Visiting the desert was a dream I'd held as a kid flipping through exotic photos of lizards and snakes in National Geographic. It wasn't the goal type dream you aim for and hope to achieve, moreover it was the nigh impossible type dream you ascertain will never actually come to be, but it's nice to think about, isn't it? I thought myself rather lucky when I found out there was a desert trip at Mac and applied for the course immediately. Once we arrived in the desert I realized quite quickly that luck has nothing to with visiting the desert. The incredible Mac professors involved have chosen the desert ecosystem as a destination for study because it is the perfect place to learn about all things nature. Vastly different in landscape and species than Montreal, the newness of it all refreshes the mind, inspires curiosity and excitement and allows for some really enthusiastic learning. At the same time, the desert ecosystem has the same limitations and constraints that our ecosystem does. Energy flow through the system, water cycles and nutrient cycles all follow similar patterns. The same ecological functions and niches are being filled, simply in different ways. It's a great way to learn about our ecosystem by comparison, to learn about the magnificent desert ecosystems and understand better nature in general. All in all the Desert Ecology trip is a beautiful and wonderful experience with great camaraderie and some really valuable learning. What a trip!



2017 camp site



1993 Desert Ecology group



IN AND AROUND CAMPUS



CANNABIS LEGISLATION OPENS NEW TRAINING OPPORTUNITIES

The imminent legalization of cannabis in Canada will result in an immediate need for highly qualified personnel with technical and legal knowledge in cannabis production and processing. In response, the FAES, in conjunction with the School of Continuing Studies, has offered two one-day professional workshops on the industrial production and quality control of medical cannabis. The fully subscribed workshops targeted professionals associated with the plant production and greenhouse industries and professionals working in food science and medicinal chemistry who wished to begin work with medical cannabis.

As a plant science researcher, this was an excellent opportunity to connect with industry to better understand their challenges.

(Rachel Backer, Post-Doctoral Researcher)

Work is well underway to offer a professional, post-Bachelor cannabis education program, with projected implementation in Winter 2019. The program is being built in partnership with the Canadian cannabis industry.

Learn more at:
www.mcgill.ca/macdonald/programs

A. Jean de Grandpré Distinguished Speaker and Seminar Series

Labeling GMO foods: What do we need to know?

In collaboration with  McGill | Faculty of Agricultural and Environmental Sciences 

Tuesday, September 11 at 18:30, Raymond Building R2-046

Moderator Dean **ANJA GEITMANN** will lead guest speakers **ROB SAIK** and **SARAH BERGER RICHARDSON** in a town hall discussion to demystify safety concerns surrounding genetically modified food and explore interests in the way our food is labelled. Rob Saik, founder of The Agri-Trend® Group of Companies (now part of Trimble Navigation) is a Professional Agrologist and a Certified Agricultural Consultant. In addition to being a keen entrepreneur, his technical strengths lie in soil chemistry, plant physiology and crop nutrition. Sarah Berger Richardson, BA'06, BCL/LLB'12, is a Doctoral Candidate in the Faculty of Law at McGill University; her research focuses on the relationship between science and ethics in food law and policy, particularly the social and cultural values underlying food safety regulations.

Registration required: alumni.mcgill.ca/events/degrandpre2018



EAGLE SPIRIT CAMP

In July, School of Human Nutrition professor **TREENA WASONTI:IO DELORMIER**, BSc(NutrSc)'93, MSc'96, Associate Director of McGill's Centre for Indigenous Peoples' Nutrition and Environment (CINE), led day-long activities at Macdonald in the inaugural Eagle Spirit Science Futures Camp – an initiative to encourage Indigenous youth from Algonquin, Cree, Inuit, Mi'kmaq and Mohawk communities to learn about, and consider health-related careers such as medicine, nursing, nutrition and physiotherapy.

HOW TO SPEND YOUR SUMMER VACATION

Sixty-four young students were hosted by McGill for the month of July, as part of SHAD, a cross-Canada enrichment program for high school students. Their first week was spent on the Macdonald campus, where they met with some of the researchers, were introduced to the different programs of study the Faculty offers, and participated in various workshops and field trips. **JIM FYLES**, Associate Dean Student Affairs, was "very impressed with the intellectual curiosity of these students."

In another enrichment program – the McGill Summer Academy – high school students were offered the chance to see what university life is like. In a visit to the Mac campus, students toured the farm facilities and participated in a workshop offered by Food Science.

ALUMNI NEWS AND NOTES

The Silk Roads Food Initiative

Two Mac alumni, **DANIEL SUTHERLAND**, FMT'14 (left), and **FRÉDÉRIC RIVARD**, BSc(AgEnvSc)'15, spent the summer investigating agriculture across Eurasia.

Their project – “The Silk Roads Food Initiative” – involved visiting dozens of agri-businesses in eight Eurasian countries, including Turkey, Azerbaijan and Kazakhstan. These countries form a region referred to as the “Silk Road,” where agriculture is a key industry and is experiencing rapid change as the focal point of China’s sweeping Belt and Road initiative. The project had two parts: an inquiry and an educational component. During their visits, the duo interviewed individuals involved in the agrifood sector, with the aim of identifying general patterns across the region’s food systems. In every country, they gave presentations on Canadian agriculture at local agricultural universities and also developed educational modules touching on international agriculture, in partnership with École-O-Champ. The latter is a Quebec nonprofit, founded at Macdonald, to promote agricultural, environmental and nutritional youth literacy across the province.



Since graduating from McGill, Daniel completed his Bachelor's in the United Kingdom and has now returned to the family farm in Godmanchester, Quebec. Frédéric has spent the past two years working in microfinance and agricultural development in South America.

Andrea Papamandjaris, PhD'99, and Marco Di Buono, BSc'95, MSc'99,: A Life-Changing Time at Mac

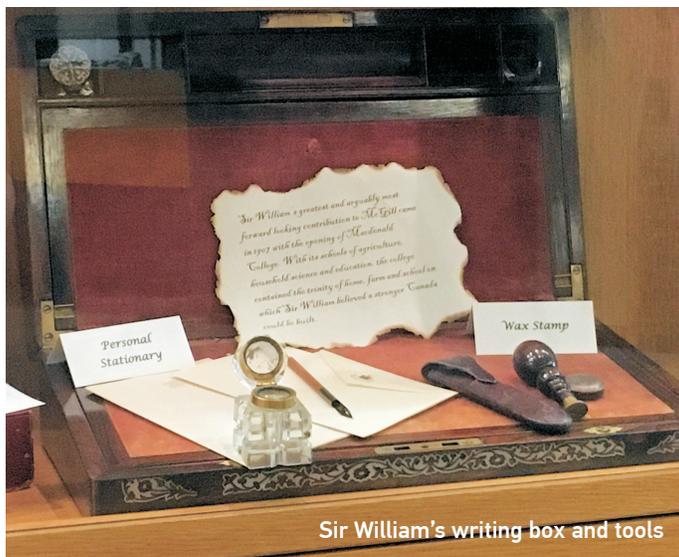


Our time as graduate students at the School of Human Nutrition was truly a life-changing event for both of us. Before meeting, we chose McGill for our graduate studies based on the quality of research and academics as well as the innovative scientific platforms. The School of Human Nutrition offered both of us the opportunity to work on novel scientific applications to support better health through nutrition and we have never looked back. We went on to apply the research and knowledge transfer skills we honed at McGill in an industry setting. I joined Nestlé Canada in 2001 and have had the opportunity to leverage my academic training and credentials through increasingly varied and senior roles. Marco went on to complete a PhD in Nutrition at the University of Toronto and then started his career at Kellogg Canada. He then worked at Heart and Stroke, American Heart Association, and is now supporting the Jumpstart Program at Canadian Tire. Without McGill as a launch point, we would not be where we are today. We have challenging and satisfying roles impacting the health of Canadians. And more importantly, we met at the School of Human Nutrition and now have three amazing children. What a great work-life balance!

Mentoring and Job Shadowing Opportunities

Remember when you were a student at Mac and you were looking for that summer job or were graduating - you didn't have anything lined up as you weren't sure what you were qualified to do or you were unsure about your career path. Times haven't really changed; students today are still looking for those opportunities to work in their field during the summer months and explore various career options. The Macdonald Mentoring Program is in its 5th year of offering students a chance to meet one-on-one with alumni from various careers, have meaningful conversations about the transition to the workforce and share stories about life after Macdonald. We have also started a unique job shadowing program, providing students with a professional experience that is definitely unique. You can be part of this dialogue and job shadow placement by completing the online form on our webpage (www.mcgill.ca/macdonald/alumni/giving/mentoring-and-job-shadowing).

The Sir William Macdonald Giving Society: Celebrating 10 Years of Loyal Support



Sir William's writing box and tools

The Sir William Macdonald Giving Society was established at Homecoming 2008 to recognize our most loyal annual giving donors. Over the last five years 535 members have donated close to \$1 million to support initiatives at Macdonald.

Dean Anja Geitmann cordially invites all members to join her in celebrating the 10th Anniversary Celebration of the Society at Homecoming 2018. From all of us, to all of you, thank you for your annual support.

Thank you for your generous support...



2017 donations to the **FAES Annual Fund** topped the \$500,000 mark for the first time with a total of **\$503,000**.



To date, the **Macdonald Farm Community Engagement Centre** has achieved **\$3.1 million** of its \$4-million target.



McGill24 One Day of Giving Campaign raised **\$53,340** from alumni, faculty & staff, students and friends. With **171 donors** making gifts, this represents a 19% increase in the participation rate over last year.



In 2017, **125 undergraduate students** received more than **\$400,000 in scholarships** and **graduate students** were awarded more than **\$450,000 in fellowships**.



The **Bieler Family Internship Office** administered over **138 internships** in 2017.



Also in 2017, the **Entrepreneurship & Innovation Program** provided over **\$38,000 in awards and travel assistance** for teams to participate in competitions all over North America.

Staying in touch

More and more information is now being sent out electronically — the Faculty e-newsletter, regional information about upcoming events and opportunities, as well as class information/letters. Don't miss out! Make sure we have your current email address and stay informed.

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

Wednesdays, September 11 – November 21 @ 7:00pm
FOOD FOR THOUGHT LECTURE SERIES

September 11, 5:30–7:30pm, Raymond Building R2-046
A. JEAN DE GRANDPRÉ DISTINGUISHED SPEAKER SERIES
See page 9 for details

October 13
MACDONALD HOMECOMING 2018
See foldout for details and special events



THE GIFT OF A LIFETIME

How does a planned gift work? Is there any financial benefit to the donor who makes one?

A planned gift is a charitable donation arranged during a donor's lifetime but not available to McGill until sometime in the future. The most common type of planned gift is a bequest, but it is just one of many types.

A planned gift to McGill can help to achieve tax and financial goals, as well as philanthropic goals, and it can help the donor make a much larger gift than otherwise possible.



McGill

**Bequests and
Planned Gifts**

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T. 514-398-7695
mcgill.ca/planned-giving

Planned Gifts have had a tremendous impact on the FAES, totalling more than \$450,000 in the last three years. Supporting: scholarships, student awards, internships, the Entrepreneurship & Innovation Program, the Faculty Development Fund and Community Outreach.

 [Macdonald-Campus-of-McGill-University](https://www.facebook.com/Macdonald-Campus-of-McGill-University)

 [@McGillMacCampus](https://twitter.com/McGillMacCampus) #McGillMacCampus

 [McGill University - Macdonald Campus](https://www.linkedin.com/company/McGill-University-Macdonald-Campus)

 [Macdonald Campus of McGill University Channel](https://www.youtube.com/channel/UC...)



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All alumni are invited to join us for Homecoming 2018 as we celebrate anniversaries for classes ending in “3” and “8.” Macdonald programming takes place on Saturday, October 13; registration is required for most events. Homecoming information/registration will only be sent via email – so please remember to update your contact information! For details and hotel information, please see www.mcgill.ca/macdonald/alumni/alumevents/homecoming

PROGRAM HIGHLIGHTS

- TEDx *Researchers Changing our Lives and our World* • Sneak Peek Research Projects • Campus Tours • BBQ & Contra Dance



GINA McCARTHY

Friday, October 12 MSE Public Lecture 5:30PM, Moyses Hall (see reverse for details)

Free admission, online registration required: alumni.mcgill.ca/events/MSELecture2018

Saturday, October 13

Sir William Macdonald Luncheon NOON-2:00PM

Feature presentation by Gina McCarthy, former Head of the Environmental Protection Agency under the Obama administration. Online registration: alumni.mcgill.ca/events/SWMLuncheon2018

Campus Tour 2:15PM

Visit the old Macdonald buildings - the Main building, the dining hall and Stewart Hall. Tour also includes bus ride to the Farm.

Special Event 5:00PM: The Desert Revisited - A 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/homecoming
2. By phone: 514-398-3554 (in Montreal) or 1-800-567-5175 (toll-free in North America)
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: mcgill.ca/macdonald/alumni/events/homecoming

Name:	Sign up for:	# tickets	Cost	Total	Dietary restrictions:
Degree:	MSE 20th Anniversary Lecture		N/C	N/C	
Address:	TEDx - Changing our Lives		N/C	N/C	
	Macdonald Sneak Peek		N/C	N/C	
Tel:	Sir William Macdonald Luncheon		\$50.00		
Email:	Campus Tours		N/C	N/C	
Guest(s) Name:	Gathering of the Clan BBQ		\$20.00		
Guest(s) Degree:	Desert Ecology Reunion (includes BBQ)		\$20.00		
Guest(s) Name:					
Guest(s) Degree:	TOTAL				

Please make your cheque payable to “McGill University” and return this form along with your payment to:
Homecoming Registrar, c/o McGill Alumni Association, 1430 Peel Street, Montreal, Quebec H3A 3T3



McGill School of Environment (MSE) 20th Anniversary Public Lecture

Friday, October 12 @17:30
Moyses Hall

Moving Forward in Uncertain Times: the Future of our Environment

Gina McCarthy

Director, Center for Health and the Global Environment
Professor, Harvard T.H. Chan School of Public Health

Since 1998, when the MSE held the first classes in what would become an innovative and significant undergraduate program, McGill's academics across all disciplines have come together to give our students the best possible team-taught multidisciplinary environmental education.

In celebration of the MSE 20th anniversary, we are pleased to host Gina McCarthy as the 2018 MSE Environment Public Lecture speaker. Gina McCarthy will build on her distinguished career in environment to discuss the importance of maintaining constructive dialogues and ways to move forward in times of uncertainty to achieve sustainable solutions for a healthy planet. Gina McCarthy gained international recognition as head of the Environmental Protection Agency under President Obama, leading historic progress to achieve the administration's public health and environmental protection goals and Climate Action Plan. She is currently the Director of the Center for Health and the Global Environment and Professor, Harvard T.H. Chan School of Public Health. A passionate advocate for sustainability and one of the world's most respected voices on the environment, Gina McCarthy is a gifted communicator and strategist with a talent for making environmental issues nonpartisan, highly personal, and solidly backed by science and the law. She is consistently credited with finding common ground and forging sustainable, common-sense solutions to environmental issues.

Attendance is free but registration is required – alumni.mcgill.ca/events/MSELecture2018



Students from various faculties have come together to lead the School of Environment into new territory in celebration of its 20th anniversary. Using McGill's online fundraising platform, Seeds of Change, these students are hoping to raise \$2,000 to fund experiential out-of-the-classroom learning opportunities to complement the academic studies of Environment students. The funds will be issued to students to cover experiences including non-credit internships, attending relevant conferences and engaging in unique community initiatives that allow students to share their knowledge and skills and make a difference in the world.

Please consider making a contribution to this worthwhile endeavour by giving through their crowdfunding page:
mcgill.ca/seedschange/project/mse-20th-anniversary

I'm excited about this project because of how different it is from other established funds, as it allows more versatility with what you can do with the funding – such as going on trips and attending conferences – which I feel is valuable for students who want to do more outside of class.

(Conor De Santis. Conor is a FAES student and is involved with the MESS (McGill Environment Student Society) as an executive. He will be one of the ambassadors.)