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It's Reunion Time in the Bluegrass

We're busy getting ready for the **2018 Animal and Food Sciences Reunion**, to be held "under the tent" on Friday night, **September 28**. We hope you plan on coming!

Supper will be in the form of "commodity tasting stations," as has become a popular AFS tradition. It will include delicious smoked beef, lamb, and pork prepared by the Block and Bridle Club and served by some of your favorite faculty members. The culinary folks in the UK Meats Lab will be serving up their trademark **Spicy Fat Cat**, a flavorful sausage that is sold during games at Kroger Field and Rupp Arena. In addition to the carnivore cuisine, we'll have mouth-watering dessert crepes served by the always entertaining poultry personnel and old-fashioned fruit cobblers topped with ice cream provided by the Dairy Club. In between eating and socializing, you'll have the opportunity to bid on some great items in the **7th Annual Silent Auction** to benefit the AFS Undergraduate Scholarship Program.

After supper, this year's Distinguished Alumnus will be recognized and the 2018 Animal and Food Sciences Hall of Fame member will be inducted.

Following the award presentations, we'll hear from **Quita Michel**, the popular Midway, Kentucky chef who, according to Southern Living magazine, "creates fab food that speaks Bluegrass." Michel owns a family of restaurants across Lexington and Midway: Holly Hill Inn, Wallace Station, The Midway Bakery, Windy Corner Market and Restaurant, Smithtown Seafood, Glenn's Creek Café, and Honeywood. The chef's work earns accolades from local and national fans of her cuisine, especially for her use of local ingredients. Her restaurants have purchased more than \$2 million of Kentucky-grown meats, dairy products, fruits, and vegetables over the last 16 years.



Chef Quita Michel

Chef Quita Michel's reputation and commitment to Kentucky agriculture have earned speaking invitations and awards from local, regional, and national organizations. We're fortunate to have her as our speaker at this year's reunion. We know you'll enjoy hearing her story.

So come join us "under the tent" for this year's reunion. You'll be glad you did!

On the web

<http://afs.ca.uky.edu/>



<https://www.facebook.com/UKAnimalandFoodSciences>



Dr. Sally Northcutt,
2017 Distinguished Alumnus Award recipient



Dr. Gary Cromwell,
2017 Hall of Fame member

Department Update

Greetings from the UK Department of Animal and Food Sciences. We are excited about this year's Animal and Food Sciences Reunion and hope you will make plans to join us. The reunion gives us a chance to share with you many of the past year's department happenings and provides an opportunity for you to renew old friendships and start new ones. It is also a great time to enjoy a sampling of scrumptious meat products and crepes prepared and served by the department's faculty and staff. You will want to save room for some cobbler and ice cream.

As you can see from the information provided in this newsletter, the past year has been a successful one for the department. Our undergraduate student numbers remain strong and our graduate student program continues to train high quality students. Our graduates are in high demand and go on to successful professional careers. The extracurricular activities provided by the department (such as Block and Bridle, Livestock Judging, Dairy Judging, Meats Judging) are successful and provide important ways for students to improve the soft skills that employers seek in new hires.

The department is blessed with talented faculty and staff who are committed to the success of our teaching, outreach, and research programs. Their excellence led to several university, state, regional, and national awards and recognitions this past year.

You have likely heard that the university recently struck a deal with the city that will involve swapping the land that houses the department's Dairy and Poultry Units for control of many of the roads that traverse the interior of the UK campus. As a part of the agreement, we must vacate the current site where the Poultry and Dairy Units are located by 2022. We are exploring how to best move forward and continue serving the needs of these two important Kentucky industries. You can rest assured both the department and college remain committed to finding the best path forward that will enable us to meet our Land Grant missions for these two commodities.

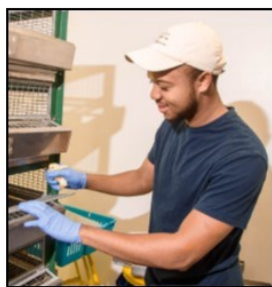
Let me close by stating that the department truly values the relationships we have with each of you. Your support and thoughtful insights are essential as we strive to remain the place where your children want to come for their educational pursuits and the place that you look to for technologies and practices that keep you profitable and sustainable. I hope to see you at the Animal and Food Sciences Reunion on September 28th "under the tent" and at other events throughout the remainder of the year. Anytime you are in Lexington, please stop by and say "hi".

Richard Coffey
Department Chair

Graduate Programs

Brian Bryson, 2018 Outstanding M.S. Candidate

Brian, a Cincinnati native, received his B.S. in animal sciences from Morehead State University in 2016. While an undergraduate at Morehead State, Brian was a club soccer player, supervisor of Intramural Sports, vice president of the Xi Alpha Chapter of Alpha Phi Alpha Fraternity, Inc., and was a member of the Pre-Vet Club and the Men's Empowerment Network. He began working toward his M.S. in nonruminant nutrition at UK in August, 2016 under the supervision of Dr. Tayo Adedokun. Brian is also a recipient of the Lyman T. Johnson Fellowship.

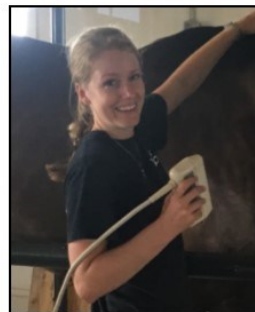


Brian Bryson

Ashley Fowler, 2018 Outstanding Ph.D. Candidate

A native of California, Ashley received her B.S. in animal sciences from the University of California, Davis. She

received her M.S. in equine nutrition from the University of Kentucky and began her Ph.D. program in 2013. While at UK, she received the Graduate School Academic Fellowship, the Kentucky Opportunity Fellowship, and the Karri Casner Environmental Sciences Fellowship.



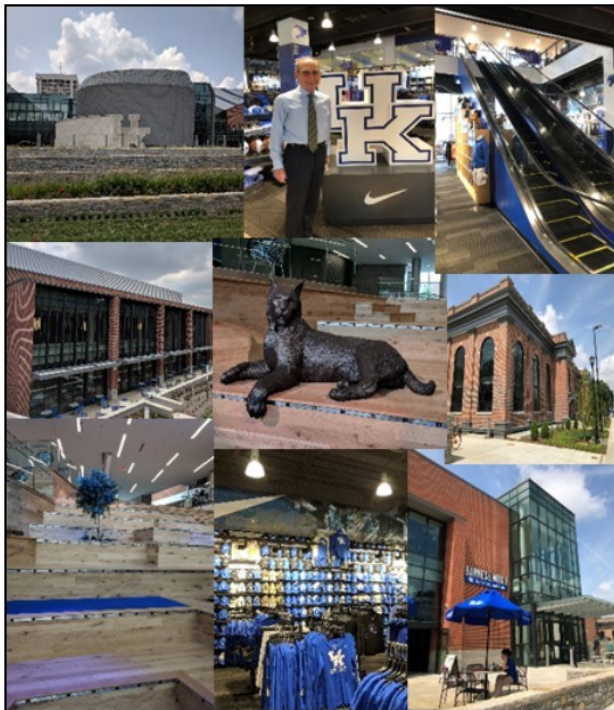
Dr. Ashley Fowler

Ashley's research focused on phosphorus digestion, metabolism, and excretion by horses. Her innovative studies shaped new concepts about dietary phosphorus requirements. During her graduate program, she authored or co-authored two book chapters, five refereed publications, three popular press articles, and she presented 12 research abstracts at national meetings. Ashley completed requirements for her Ph.D. in July, 2018 and accepted a post-doctoral position with Dr. Mieke Holder in the Department of Animal and Food Sciences at UK.

Undergraduate Programs

Undergrad Life

When students returned to campus this fall, they experienced the brand-new 200 million-dollar Gatton Student Center. The Student Center now boasts a 30,000 square foot, 2 story bookstore with all the UK apparel you can imagine, a dining center where students can make waffles in the shape of UK logos or Wildcat paw prints, a cinema



Scenes from Gatton Student Center and Alumni Gym

Animal and Food Sciences Alumni Scholarship

Emma Heimlich, a sophomore majoring in animal sciences is the recipient of the Animal and Food Sciences Alumni Scholarship for the 2017-2018 academic year. Emma is the daughter of Nicholas and Carrie Heimlich of Marion, Ohio. Raised on a small family farm, Emma was involved in agriculture starting at a young age. She and her family raised crossbred club lambs for over ten years. Involvement in 4-H and FFA, serving on her county Jr. Fair Board, and participation in national judging competitions strengthened her passion for animal agriculture and gave her different avenues to explore the animal industry.

featuring stadium style seating, and an open atrium resembling Raven Run Nature Sanctuary. As part of the renovations, Alumni Gym got a facelift and is now a state-of-the-art fitness center for students.

Clubs and teams are still a vital part of student life in Animal and Food Sciences. Block and Bridle continues its tradition of hosting the Little North American every fall, feeding visitors during Roundup Week, and assisting at the Kentucky Beef Expo. The Pre-Vet Club is one of the largest clubs on UK's campus. This summer the Dairy Club spent several weeks in Ireland, Scotland, and England learning about the European dairy industry. In April, 2018, the Livestock Judging Team hosted the All-East Judging Contest, bringing over 15 colleges and universities to the Bluegrass for the three day contest. Speaking of judging teams, past team members are invited to the judging team alumni gathering on Friday, September 28 at 4:30 p.m. "under the tent".

For the 2018-2019 academic year, the College of Agriculture, Food and Environment awarded almost two million dollars in undergraduate scholarships. Each year at the Animal and Food Sciences Reunion, a silent auction is held to support the Animal and Food Sciences Alumni Scholarship. This year that scholarship was awarded to Emma Heimlich, featured below.



Block and Bridle Club at Kentucky Beef Expo

At UK, holding offices in clubs such as Block and Bridle and Sigma Alpha, as well as being an ambassador for the College of Agriculture, Food and Environment keeps her busy. Emma likes to say she is "Buckeye raised and Wildcat saved." When it comes to future career plans, Emma is exploring different options and opportunities through internships and summer jobs.



AFS Alumni Scholarship Winner Emma Heimlich

Distinguished Alumnus

Debra K. Aaron, a native of Russell Springs, Ky., earned her B.S. and M.S. degrees from the University of Kentucky and Ph.D. from Oklahoma State University. Now, she is a professor in Animal and Food Sciences at UK.

Dr. Aaron has dedicated her professional career to animal agriculture through research, instruction, and outreach. She has maintained a significant presence in genetics/animal breeding research and production/management of sheep and beef cattle. Her pioneering research in development of a White Dorper (hair type) sheep flock from a Polypay (wool type) flock have reverberated from Kentucky to regional and national acclaim. Evidence of Dr. Aaron's dedication to teaching young people about animal agriculture can be gleaned from the 3,000+ graduate and 1,000+ undergraduates she has taught. She is a Graduate of Distinction from Oklahoma State University. She received the Distinguished Service Award and served as President of the Southern Section American Society of Animal Science. Most recently, she has served as President of the American Society of Animal Science, the pre-eminent professional society for animal scientists around the globe.

Dr. Aaron's distinguished career is a result of her character, respect for animal agriculture, and caring for people. These attributes have motivated her to conduct animal research to benefit Kentuckians, teach young people, and lead national organizations so future animal agriculture will benefit all mankind.



Dr. Debra Aaron

Hall of Fame Induction

Dr. David Williams is a Kentucky native and received degrees in animal sciences from the University of Kentucky before finishing his graduate work at Iowa State University. He returned to Kentucky and worked for the Extension Service before entering private business as a nutritionist for Farmers Friend Mineral Company in Louisville.

In the late 1970s, Williams went into business with a college friend to start Burkman Feeds in Danville, Ky. This company has grown to cover a large area of Kentucky and sells feed in several other states. The long-time success of Burkman is due to its core principle of customer service. Williams' priorities are faith, family, fellowship, and feed, in that order.



Dr. David Williams

Williams is involved with agriculture and the local community outside of his business involvement. He has been a mainstay of the Boyle County Fair for over 30 years and served as treasurer of the Kentucky Cattleman's Association from 2001 through 2011. He has served as director of the Kentucky Feed and Grain Association, United Way, Chamber of Commerce, and Kentucky Ag Heritage Center. In addition, Williams has served as chairman of the board of Ephraim McDowell Regional Medical Center and Ephraim McDowell Health, Inc. and has been a member of the Federal Reserve Bank Agriculture Advisory Council. He is now a member of the Kentucky State Fair Board.

2018 Faculty, Staff, and Student Awards



American Society of Animal Science (ASAS); from left, Dr. Surendranath Suman, Meats Research Award; Dr. Carolyn Loos accepting for Dr. K. Darrh Bullock, ASAS Fellow, Extension Category; Morgan Pyles, Josie Coverdale Memorial Award; Dr. Richard Coffey, ASAS Fellow, Administration Category; Dr. Kyle R. McLeod, Animal Growth and Development Award.

Dr. Roy Burris, Hall of Fame Inductee, Kentucky Cattlemen's Association

Dr. Jeff Lehmkuhler, Garry D. Lacefield Public Service Alfalfa Award, Kentucky Forage and Grassland Council

Drs. Tony Pescatore and Jacquie Jacob, Outstanding Program Award (Small and Backyard Poultry Flocks), Kentucky Association of State Extension Specialists

Dr. Donna Amaral-Phillips, Award of Honor, Southern Branch, American Dairy Science Association (ADSA)

Dr. Richard Coffey, President, Midwest Section, ASAS
Anqi Guo, 1st Place, Graduate Research Paper Competition, Muscle Foods Division, National Institute of Food Technologists

Gustavo Mazon, 1st Place, Three Minute Thesis Competition, Graduate Student Division, ADSA; 2nd Place Graduate Student Oral Competition, Southern Branch, ADSA; \$5,000 National Dairy Leadership Scholarship, National Milk Producers Federation

Melissa Cantor, Treasurer, Graduate Student Affiliate Division, ADSA

Marquisha Paul, 1st Place, Student Poster Award, Southern Poultry Science Society

Karmella Dolecheck, Outstanding Ph.D. Student Award, Gamma Sigma Delta

Emma Shelton (Meats Lab), Undergraduate Student Employee of the Year, University of Kentucky

Lorena Sistig (Poultry Unit), Undergraduate Student Employee of the Year, University of Kentucky

Paige Cecil, 2nd Place, Undergraduate Dairy Foods Oral Competition and Treasurer, Student Affiliate Division, ADSA

Sarah Mac, 2nd Place, Undergraduate Original Research Oral Competition, Student Affiliate Division, ADSA

Megan Woodrum, 3rd Place, Undergraduate Dairy Production Oral Competition, Student Affiliate Division, ADSA

Around the Farms . . .



Grand Champion Ram, National White Dorper Show, 2017 North American International Livestock Exposition, Bred and Exhibited by Dorpers of Distinction, University of Kentucky Sheep Unit.



A recent gift from Dr. John Pirri, Jr., retired veterinarian and alumnus from the University of Kentucky's College of Agriculture, Food and Environment, provided funding for the addition of a classroom facility to the existing Equine Teaching Pavilion at the department's Maine Chance Horse Farm. The smart classroom will accommodate up to 75 students.



Storm damage left by 70 mile per hour winds at the C. Oran Little Animal Research Center on July 20, 2018. Hardly a tree on the farm was left unscathed.



In the AFS Alumni Spotlight



The 2018 AFS Alumni Spotlight is on the Fink family. **Endre** and **Betsy Fink** are both UK graduates. Endre received his B.S. in animal sciences and M.S. in animal breeding in 1987 and 1989, respectively, and Betsy graduated in 1988 (animal sciences). Their children, Stefan (agriculture economics and technical systems management, 2016) and Alison (animal sciences and agricultural and medical biotechnology, 2021) followed in their footsteps.

After graduation, Endre and Betsy began raising sheep in partnership with Betsy's brother **James Albert Farris** (animal sciences, 1979) on the family farm in Winchester. Together they established the Hampshire flock known as **Double F Club Lambs**. After obtaining his Master of Science degree, Endre worked alongside Winston Deweese at the UK Sheep Unit. He was promoted to Research Specialist after Winston's retirement and continues in that role today. Endre is an active leader in his local cattleman's association, Farm Bureau, and manages the family's stocker steer program. Betsy has worked in animal and clinical research since graduating, with 25 of those years spent at UK in the Division of Plastic Surgery. She assists surgeons investigating peripheral nerve repair, wound healing, tissue hemodynamics, and improvement of surgical outcomes. Additionally, she teaches surgical residents methods of microsurgical repair of vessels used in tissue flap procedures.

Five years ago, the Finks diversified to include a value added product with **Double F Freezer Lamb**. Led by Betsy, they started by selling out of coolers at the Bluegrass Farmers Market in Lexington with just ground lamb and chops. With the addition of a dedicated trailer and freezer on wheels, they expanded their business to include a larger offering of lamb products. They joined the thriving Winchester/Clark County Farmer's Market in 2017 and are now a local favorite, serving up lamb sausage sliders and brats off the grill each Saturday morning on Depot Street. Betsy notes that selling at farmer's markets gives Double F the opportunity to educate consumers on how sheep are raised and to show them multiple ways of tastefully preparing lamb.

Address Service Requested



Animal and Food Sciences Reunion

September 28, 2018

5:30 p.m. Registration

6:00 p.m. Tasting Begins

7:00 p.m. Program

**RSVP by Friday, September 21, 2018 to Robin Notton at (859) 257-7508
or Robin.Notton@uky.edu
Tickets \$10 for adults, free for children under 12.**