CFS Service Learning

Connects the Classroom to the Community for Students

In education, as in life, it’s not so much about what you get out of it, but what you put into it — what you give back. That important life lesson is being incorporated into an increasing number of courses at Purdue, including those in the College of Consumer and Family Sciences, through a teaching method called service learning.

Service learning is just what it sounds like — courses and projects that allow students to put into practice what they are learning in the classroom while helping people and organizations in the community.

“Service learning is a major trend with universities throughout the United States,” says Victor Lechtenberg, vice provost for engagement at Purdue. “At Purdue, we are leading the way and remain highly committed to it. Our students are eager to apply what they are learning and help others in the process.”

Within CFS, interest in service learning is growing among faculty and students, and opportunities for service learning are available across all departments and majors. Earlier this year, Mick LaLopa, associate professor in the
It’s hard to believe that another year is almost over! I remember celebrating New Year’s Eve 2005 playing euchre with my sister and brother-in-law, with my 4-month-old daughter sitting on my lap “helping me” because she apparently realized it was a special night and woke up to celebrate with us. Funny how euchre on New Year’s Eve is considered a big night, and how a little one in the home puts things in a different (and better) perspective. Everything for her is new and different, and she helps us look at everything with a sense of amazement and awe. This has been a challenging year overall with the natural disasters throughout the world, a crazy re-organization at work, and some family medical scares, but all of these tough events just make it clearer what’s really important in life: family, friends, and the communities in which we live. Our Purdue family is included in that, and we can be proud of the way Purdue is involved in the local community and how the students, staff, and faculty respond in times of need. You may have heard about the great efforts at Purdue to help with the hurricane relief efforts. Our own College of Consumer and Family Sciences prepared and mailed disaster relief kits to the hurricane zones to help people affected by Katrina and Rita. (You can read more about this on page 4.)

Closer to home, CFS students are making a difference in the Lafayette–West Lafayette community on a regular basis through service learning. Service learning is a type of experiential learning that engages students in service within the community as an integrated part of a class. In contrast to internships or co-op programs, service learning emphasizes the service contribution and civic responsibility of students. You can read more about the college’s service learning initiatives in this issue’s cover story.

The college is also making great strides in realizing its dream for a Human Development Institute on the West Lafayette campus. Gifts for the institute from Bill and Sally Hanley of Omaha, Nebraska, and Ben and Maxine Miller of Lafayette, Indiana, were announced during this fall’s Homecoming celebration. You can read more about the institute, as well as the Hanleys and Millers, on pages 6 and 7.

As I prepare for the holidays and reflect on this past year, I am going to try to focus on what is most important in our hectic world — treasuring the joyful moments of discovery by my daughter, the health and happiness of my family, and the strong relationships with my dear friends, many of which I formed while at Purdue. Have a wonderful holiday season, and get ready for a fantastic 2006! □

Hail Purdue!

Julie A. Eddleman, BS ’92, MS ’95
President, CFS Alumni Association
Service Learning
continued from page 1

Department of Hospitality and Tourism Management, was selected as one of five Community of Service-Learning Faculty Fellows for 2005–06 at Purdue. As such, he will serve as a campus leader and mentor to other faculty wanting to initiate service-learning projects.

“My task is to be the champion and get the word out,” says LaLopa, who teaches two service-learning courses in hospitality and tourism management. “It’s totally worth the effort. It connects the classroom to the community and brings the course materials to life.”

In LaLopa’s HTM 499 class, Hospitality and Tourism Business Feasibility Studies, students provide consultation services to non-profit agencies. Last fall semester, students completed a feasibility study for the Museum at Prophetstown. They analyzed the attraction and made recommendations, such as adding a gift shop and expanding foodservice, for increasing interest among tourists.

“To the students’ credit, most of the proposed ideas have been adopted or are being examined for future implementation,” LaLopa says.

His other service-learning course HTM 331 (Hospitality and Tourism Sales and Service) took an interdisciplinary approach in spring 2004. More than 150 students from hospitality and tourism management, horticulture and landscape architecture, and forestry and natural resources developed a comprehensive plan for utilizing the land surrounding a two-mile stretch of the proposed U.S. 231 road relocation.

The semester-long assignment was to develop a sustainable community that took into account land use, the region’s ecology, diversity of housing, open spaces, and commercial development.

“The service-learning courses I took helped me prepare for the real world in regards to teamwork and goal accomplishment,” says Carol Moricz, BS ’05, operations manager at Courtyard by Marriott in Valparaiso. She participated in both the Museum at Prophetstown and U.S. 231 relocation projects and says the courses also showed her how to be creative when selling an idea.

“Once a student leaves school, they will not always be learning out of a book,” she says. “Real life begins, and teamwork is mandatory. Creative ideas are expected in order to succeed.”

In F&N 424 (Communication Techniques in Foods and Nutrition), students get hands-on experience teaching a community audience about a foods and nutrition topic. Each student selects an audience, conducts a needs assessment and identifies a message. After researching their topic, they organize a presentation, and afterwards, conduct an audience evaluation.

Foods and nutrition students have presented on a variety of topics including benefits of calcium for kids, nutrition for athletes, food safety, and making wise choices in the school cafeteria.

Julie Frecka, BS ’05, says she knew very little about service learning before participating in the class. For her project, she gave a presentation on dietary supplements to a 10th grade health class at a local high school.

“The class was an opportunity to develop a presentation for a different audience than is typical for college projects,” says Frecka, now a graduate student in foods and nutrition at Purdue. “I think the most important thing I learned was how to adapt a message to meet the needs of a target audience.”

LaLopa says employers are increasingly interested in how students spend their time outside of class.

“More firms are requiring managers to become involved in the community as a means by which to give back to those who sustain their business,” he says. “Service-learning experience is important to recruiters.”

Emily Klingler, BS ’04, (pictured here as a senior in fall 2004) gives her community presentation a practice run in class first. Students in F&N 424 (Communication Techniques in Foods and Nutrition) select an audience in the community and then conduct a needs assessment to determine an appropriate topic.
Mary Louise Foster
Named Special Boilermaker

For those who know Mary Louise Foster, it won't come as a surprise that she received a Special Boilermaker Award this fall from the Purdue Alumni Association. The award honors a person who has contributed significantly to improving the quality of life and/or bettering the educational experience for students. To many, Foster has been a “special Boilermaker” for a very long time.

Her connection with Purdue began as an undergraduate in 1939. After earning a bachelor's degree in 1942 and a master's in family economics in 1954, she joined the faculty and taught in the Department of Consumer Sciences and Retailing. Upon “retirement” in 1986, she decided to continue part-time as an academic advisor in the department — a position she holds to this day.

“I enjoy the students, I always have. It's not work to me,” Foster says when asked why she continues to work. “Every year, I think 'I'll get this group [of students] through and then I'll retire.' But then another group comes along!”

Foster’s part-time position started at 10 hours per week, but she’s not sure just how many hours she works now. “You don't do academic advising by the hours,” says Foster, whose hours vary by the day. “I work according to what needs to be done — that's what I do.”

Despite her part-time status, there’s nothing “part time” about Foster’s involvement at Purdue and within CFS. In addition to counseling students, she is often seen attending department, college, and University events after hours and on the weekends.

In Foster’s nomination letter, someone writes, “Mary Louise is frequently the first person our new students and parents meet. She is also the first person alumni ask about when they return to campus.”

Through the years, Foster has been recognized for her contributions. In 1968, she received the Distinguished Alumni Award from CFS, and in 2000, she received the Helen B. Schleman Gold Medallion for her contribution to improving students’ lives through her role as a professor and counselor. Last year, CFS established the Foster Award in her honor. The award is presented to a CFS faculty or staff member for outstanding citizenship in the college.

The Special Boilermaker Award was presented to Foster at the Purdue football game on October 8. The college hosted a luncheon for Foster and invited family, friends, and colleagues in honor of her being named a Special Boilermaker.

“People keep saying that I couldn't have been surprised,” she says, “but all they have to do is look at my face in the photos. I was surprised!”
Students from Ireland Study Foods and Nutrition

Four students from Ireland are studying in the Department of Foods and Nutrition this semester to help them complete their research requirements for a degree in dietetics from the Dublin Institute of Technology.

“This is the first time our department has been able to participate in an exchange program like this so we can’t pass up the opportunity to bend over backward,” says Carol Boushey, associate professor and official host to the students. “It’s our goal to make sure our students get international experience. With exposure to students as they visit here and the chance to take courses overseas, the benefit goes both ways.”

The students are here as part of an agreement with the Dublin Institute of Technology through the College of Consumer and Family Sciences and the College of Technology. They are staying at the homes of Foods and Nutrition faculty and staff.

Two of the students, Anne Marie Campbell and Claire Reilly, are studying television viewing, food patterns, and body sizes of sixth-graders. By studying at Purdue, they say they have a chance to be part of a bigger nationwide project than they would in Ireland. Still, studying abroad does present some challenges, they say.

“It is definitely hard to adjust to the different system at first,” says Reilly. “The library, the size of the campus, getting around — these can be very daunting. But there are so many opportunities to meet people that making new friends is inevitable.”

The other two students, Sarah Browne and Holly Guiden, are conducting lab research to analyze the effects of calcium from different diets or supplements.

“We hope to be able to use the results in our final thesis, which we’ll write when we return,” Guiden says. “The lab experience here is similar to what we would be able to get in Ireland, but Purdue has a far greater selection of equipment.”

The students will return to Dublin in December.

Purdue Hosts Master Sommelier Introductory Course for HTM Students

This fall, 21 hospitality and tourism management students had the opportunity to learn about wine from three world-class wine experts, called Master Sommeliers, in an intensive two-day program.

Students learned about wine from the ground up, including vineyard management, winemaking, harmony of food and wine, and wine-tasting skills, including recognition of typical characteristics and detection of faults.

The introductory course is the first of three required for attaining the Master Sommelier credential from the Court of Master Sommeliers. All 21 students passed the introductory course exam.

This is the second time the introductory class has been offered at the West Lafayette campus. Purdue was host to the nation’s first on-campus Master Sommelier class in 2001.

“The 2001 program was an experiment to see how well college students would fare in the first tests to attain the Master Sommelier credential,” says Ray Kavanaugh, head, Department of Hospitality and Tourism Management. “Our students passed at the same rate as that of self-study professionals. “The program was a unique university offering then, and even now there’s only one other university offering a Master Sommelier class. We believe this program gives our students an edge when they enter the job market and then provides them a tool for fast-track advancement in the hospitality industry.”
Purdue University’s new Human Development Institute, which will be home to centers and programs that promote research on families, aging, and leadership, moved closer to becoming reality with two leadership gifts from CFS alumni. The gifts from Bill and Sally Berner Hanley of Omaha, Nebraska, and Ben and Maxine Horn Miller of Lafayette, Indiana, were announced as part of the University’s two-week Homecoming celebration in October.

**Bill and Sally Hanley Hall**

Sally Berner Hanley, a 1961 vocational home economics graduate, and her husband, Bill, a 1960 industrial management graduate, gave $3 million to help fund the new Human Development Institute.

“The Hanley family has been generous toward the University in countless ways, and their generosity will inspire others to share their commitment,” said President Martin C. Jischke at the President’s Council annual dinner October 7. “Their name on this building serves to remind the entire community of their hard work and support. I am extremely grateful to them for all they have done.”

“I’m doing this for my wife, but I’m proud to see both of our names associated with our alma mater,” says Bill Hanley, retired chairman of Cummins Great Plains, Cummins Inc. “Since we retired, our mission has been to give back to the communities, organizations, and people who were instrumental in our development. Also, we have nine grandchildren, three sons, and three daughters-in-law, so it makes sense to promote a center that focuses on the family.”

The Human Development Institute will include programs and centers from the College of Consumer and Family Sciences and possibly from the College of Agriculture as well. The building to house the institute will be named Bill and Sally Hanley Hall.

“After giving to several areas at Purdue, we thought it was time to give to the child care center because of the importance of an early foundation,” Maxine says. “I was taught that the first four years of a child’s life is the basis for the personality, so the time children spend there will be very important to their development. I’m happy to know that our hard work,” says CFS Dean Dennis Savaiano. “The types of projects that will be undertaken by the centers will benefit not only the University but also the state and the country.”

The Hanleys also have funded a professorship in gerontology. Bill currently serves as the Region 13 director on the Purdue Alumni Association board.

**Ben and Maxine Miller Child Learning Center**

Ben and Maxine Horn Miller made a significant leadership gift to the Purdue Child Care Program in the Department of Child Development and Family Studies. The program, to be renamed the Ben and Maxine Miller Child Learning Center, will be part of the planned Human Development Institute.

Maxine is a 1959 vocational home economics graduate, and Ben, a 1959 industrial economics graduate, is the retired president and CEO of Tri-County Communications Inc. The gift is just one of many the couple has made to Purdue over the years.

“After giving to several areas at Purdue, we thought it was time to give to the child care center because of the importance of an early foundation,” Maxine says. “I was taught that the first four years of a child’s life is the basis for the personality, so the time children spend there will be very important to their development. I’m happy to know that...
Parents everywhere will be able to benefit from research done at my alma mater.”

The current Purdue Child Care Program features a learning laboratory to provide child development practicums and student-teaching experiences for students. It provides care for children ages 2 to 5 on a full-day basis throughout the year.

“This institute is really going to give us a base to work from to help the state with the difficult and challenging issue of ensuring that our youngest children are ready for school, that they’re ready to learn, and they can be successful as they move into elementary and higher education,” Dean Savaiano says.

“This is yet another indication of the importance of the College of Consumer and Family Sciences to alumni, and the people who will benefit in the end will be the people of Indiana,” said President Jischke. “Ben and Maxine Miller have shown time and again their commitment to helping Purdue, not only with gifts but also with strong leadership in committees and academic endeavors. These are the people who make up the Purdue family. We are all grateful to them for their leadership and trust.”

The Millers serve on the Campaign for Purdue Steering Committee and were co-chairs of the President’s Council in 1998-99. In 1999, they endowed a Beer-Schaffer Scholarship and currently provide scholarship funds to several areas, including CFS.

For information on how you can support the Human Development Institute, please contact Lora Adams at (800) 535-7303, (765) 494-7890, or e-mail lmadams@purdue.edu.

The Human Development Institute may include the following areas:

- The Department of Child Development and Family Studies is a national leader in early childhood development, work and family issues, and marriage and family therapy.

- The Center on Aging and the Life Course brings together faculty and graduate students from 17 departments. A central location for the center’s activities will allow for integrated research and growth.

- The Center for Families conducts research and programming with a focus on improving the quality of life for families. The new building will provide the center with the space and resources to handle more projects.

- The Department of Youth Development and Agricultural Education includes agricultural education, agricultural communication, and the academic unit of 4-H. Space in the new facility may house a university-wide youth development center.

- The Volunteer Leadership Development Center will offer a convenient location on the Purdue campus for leadership training. New resources and technology integrated into the building will enable the center to prepare adults who volunteer their time to community programs.

- Interdisciplinary Research Space will accommodate other University-wide collaborations.
Women who take oral contraceptives can counteract bone loss by making sure they have enough calcium in their daily diet, according to research from the Department of Foods and Nutrition.

Earlier research has indicated that optimizing bone mass in adolescence and young adulthood prevents low bone density and osteoporosis later in life. However, oral contraceptives appear to decrease bone density.

“It’s estimated that eight out of 10 women in the United States use oral contraceptives at some time during the years in which peak bone mass is developing,” says Dorothy Teegarden, assistant professor in the Department of Foods and Nutrition. “The results of our study suggest that the loss for this group can be prevented by increasing calcium intake.”

According to the National Academy of Sciences, the recommended dietary allowance of calcium for women age 19 to 50 is 1,000 milligrams a day. The recommended daily allowance of calcium for adolescents age 9 to 18 is 1,300 milligrams a day.

The 12-month study, funded by the American Dairy Association/National Dairy Council, was published in the July issue of the *Journal of Clinical Endocrinology and Metabolism*.

The study compared 135 oral contraceptive users to non-users between the ages of 18 and 30. Three groups were randomized to receive one of three diets: control (less than 800 mg calcium a day), medium dairy (1,000-1,100 mg calcium a day), and high dairy (1,200-1,300 mg calcium a day).

At the end of the year, women using oral contraceptives and consuming the medium- or high-dairy diet gained significantly more bone mineral density in their hips and spines compared to the low-dairy group.

“It’s estimated that eight out of 10 women in the United States use oral contraceptives at some time during the years in which peak bone mass is developing.”

“These results suggest that many women who are using oral contraceptives in their peak bone-development years could reduce their risk of osteoporosis by approximately 3 percent to 10 percent over one year by making sure they get enough calcium in their diet,” Teegarden says. “This demonstrates the importance of calcium intake, either by getting enough dairy or with supplements.”

Teegarden’s laboratory currently is involved in a number of clinical trials to investigate the effect of calcium consumption on body fat. Her studies have shown that a high consumption of calcium slows weight gain for young women, but her more recent studies show that it may take years to make a noticeable difference.

For more information on calcium research in the Department of Foods and Nutrition, visit www.cfs.purdue.edu/f&n/research/ and click on “Bone Health.” To contact Dorothy Teegarden, send an e-mail to teegarden@purdue.edu.
It's been more than 30 years since Danita Howell Rodibaugh, BS '75, was visiting trade shows and walking through the sawdust of the show ring to promote the pork industry as Indiana Pork Queen. Today, her sash and crown are tucked away but her voice for the pork industry is stronger than ever.

In July, she took over as president of the National Pork Board (NPB), an organization that administers the research, consumer information, and demand-building programs for pork that are supported by all pork producers through the Pork Checkoff. A member of the board since 2001, Rodibaugh served as vice president last year and is only the third woman to lead the 15-member board since its creation in 1986.

"It is a tremendous honor to lead an organization that is committed to helping all pork producers, regardless of where they live or the production system they use," says Rodibaugh, office manager and stockholder in Rodibaugh & Sons, a farrow-to-finish and seedstock producer in Rensselaer, Indiana.

Rodibaugh, who grew up on a hog and grain farm near Greentown, earned a degree in home economics education at Purdue. Her husband, Dave, a 1973 graduate in agricultural economics, and his three brothers run the 1,800-acre family farm. She is responsible for all financial records, herd records and activity, and a customer database. Her role as farm office manager is a full-time job that she juggles with her demanding schedule as NPB president.

"There’s a lot of travel; I’m out of town at least once a week," she says. "When the kids were growing up, we were always running somewhere. So this is just a different kind of busy. Then and now, there’s always work waiting for me when I get home!"

Rodibaugh spends much of her time attending industry events and NPB committee meetings across the country and internationally. She has traveled to China, Japan, Hong Kong, Mexico, and Canada. (A devoted Purdue fan, she turned down a trip to Rome in order to attend Purdue’s Homecoming in October!) Recognized as one of the pork industry’s experts on environmental issues, she is a member of the Pork Checkoff’s Environmental Committee, and also sits on the Foodservice Advisory, Nutrition, and Producer and State Relations committees.

Since her days as Indiana Pork Queen, Rodibaugh has been an active volunteer and advocate for the pork industry. She sits on the Agriculture Advisory Board of the Indiana Department of Agriculture and is active in the Indiana Farm Bureau and the Livestock and Poultry Policy Committee. She is a member of the Purdue Animal Science Advisory Board and the Purdue Farm Policy Group. She is past president of the Indiana 4-H Foundation.

Rodibaugh, whose one-year term as president will end next July, says the NPB has several initiatives this year. “We are working to build on a new marketing program that is helping to raise awareness of pork among the new generation of consumers. We’ll be continuing our work to improve air and water quality, to support research that helps producers with their production practices, and to help our neighbors better understand today’s pork production practices. We also will be continuing to support export opportunities, which are opening new markets for U.S. producers.”

Once her term is over, she will remain on the board for a year as past president and will continue her committee work. “Even after I’m off the board, I’ll still find ways to be involved in the industry and agriculture,” she says.

Danita Rodibaugh and her husband, Dave, have two sons (both Purdue grads), two daughters (CFS grads), and one grandchild. To contact Danita, send an e-mail to drodi@nwiis.com or visit the NPB Web site at www.porkboard.com.
Alums Return to Campus for Homecoming 2005

**Welcome to the CFS tent!** Heidi Connors, BS ’87, works the registration table in the CFS Homecoming tent.

**Guest appearance** Valerie MacLean and Karen Ednoy were guests of Sharon Milewski, BS ’81, at Gourmet Goodies during Festive Friday.

**Seems like old times** Jennie Jones, BS ’66, catches up with friends during Festive Friday events.

**Class of ’67** This group of friends (all 1967 graduates) reminisce in the CFS tent before the game. They are (from left) Susie Phillips Merrill, Debbie Baldwin Perryman, Debbie Myers Croxall, Jane Shade Link, and Sandy Clarkson Stuckman.

**Gourmet Goodies** Jim Johnson and Janet Marsh Johnson, BS ’63, enjoy Chef Carl Behnke’s “Gourmet Goodies” at the end of the day on Festive Friday.

**Sister act** Annie Watts Cloncs, BS ’69, and her sister, Kitty Watts Decker, BS ’67, catch up during Festive Friday.
**Employers Come to Campus**

Career fairs in the college provide an opportunity for students to meet with potential employers and check out job opportunities. The annual HTM Career Fair (above) and the bi-annual Careers in Community Service Fair (right) were both held this fall.

**CFS Scholarship Recipients Honored**

CFS Dean Dennis Savaiano talks with students and their parents at the CFS Scholarship Reception in the John Purdue Room. For the 2005-06 academic year, 148 students received scholarships through CFS.

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**Menu makeovers** Mike Chapter, BS '97, a corporate chef with Kraft Foodservice, shows how to give recipes a healthy makeover during a Festive Friday class at Homecoming.

**Fall career fairs** Career fairs in the college provide an opportunity for students to meet with potential employers and check out job opportunities. The annual HTM Career Fair (above) and the bi-annual Careers in Community Service Fair (right) were both held this fall.

**Once an ambassador...** Stacey Beck, BS '02, returned for the 10-year reunion of CFS Student Ambassadors.

**Sign up for Student Council!** Meagan Moyer, a senior in dietetics; Beth Banks, a senior in HTM; and Kirsten Harris, a sophomore in HTM, walk in the Homecoming parade.

**Scholarship reception** CFS Dean Dennis Savaiano talks with students and their parents at the CFS Scholarship Reception in the John Purdue Room. For the 2005-06 academic year, 148 students received scholarships through CFS.
She is mother of 10 children, all of whom are college graduates (three are Purdue grads). She has 16 grandchildren, and enjoys traveling, camping, and visiting with family.

Sarah Geisen Craigin (BS ’56), Bear Lake, Michigan, is retired and enjoying her lakefront home. She has six children and 11 grandchildren.

Elizabeth Stafford Riggs (BS ’56), Indianapolis, Indiana, and her husband, Dale (’59 Purdue grad), are enjoying retirement. Elizabeth enjoys quilting and traveling, and has a granddaughter currently enrolled in CFS at Purdue.

Ellen Butterworth Taggart (BS ’56), San Diego, California, is retired from teaching kindergarten for 26 years in New York and California.

Marilyn Woerner Peretti (BS ’57), Glen Ellyn, Illinois, exhibited 32 pieces of artwork on cranes (watercolors and drawings) at the International Crane Foundation in Baraboo, Wisconsin, during summer and fall 2005. She is owner of a Web site design and management company, Pages by Peretti.

Connie Mills Kidd (BS ’63), Indio, California, has retired from her position as volunteer services manager at Irvine Regional Hospital after 14 years.

Shirley Miller Washburn (BS ’66), Gahanna, Ohio, has retired from corporate life and moved to Ohio with her husband, Dwight. She will continue to teach online courses for Roosevelt University in Chicago.

Margaret Humke Wernecke (BS ’66), Irvine, California, is retired after teaching kindergarten for 32 years in the Anaheim City School District.

Robert Jeffrey Becker (BS ’76), Woodstock, Georgia, accepted a new position as a technical specialist with American Honda Motor, Power Equipment Division.

Marietta Amatangelo (BS ’80), Germantown, Maryland, is a leukemia survivor.

Marlene Troike Moss (BS ’80), Hamilton, Ohio, is a service coordinator in the Help Me Grow program at the Butler County Educational Service Center. Help Me Grow provides services to families who have children under age 3 who have disabilities or are at risk for developmental delays.

Linda Adams Segovia (BS ’82), Crown Point, Indiana, accepted a new position as retail advertising manager at the The Times, the largest daily newspaper serving northwest Indiana and southeast Illinois. She and her husband, John, have three children, Ian, 14, Emily, 8, and John Paul, who is in the Navy and currently serving in Iraq.

Denise Rabenstein Seeger (BS ’84), Lafayette, Indiana, accepted a new position as fertility care practitioner for the Creighton Model Fertility Care System (a model of natural family planning) at Fertility Care Services of the Lafayette Diocese.

Fairfax, Virginia, and her husband, Randy, are settling down in the DC area with their three boys following 20 years with the Air Force.

Lorrayne McCullen Christianson (BS ’85), Fairfax, Virginia, is the director of technology for the National Association of Child Care Resource and Referral Agencies in Washington, DC.

Natalie Sapper Horowitz (BS ’86), Carmel, Indiana, has been a stay-at-home mom to three boys for 10 years. She has returned to the workforce using “all the skills I learned at Purdue.” As an independent consultant for Southern Living At Home, she is able to work and be with her family.

Karen Pence Miller (BS ’86), Huntingtown, Indiana, is a home-based consultant for BeautiControl Cosmetics and Spa. She married Jeff Miller in 2001 and had a son, Evan, in 2002.

Donald “Chip” Misch (BS ’88), Boynton Beach, Florida, has accepted a new position as community general manager with Quail Ridge Country Club.

Elizabeth Blumenstock Schaefer (BS ’88), Austin, Texas, is owner of Catwoman and Dogman Petsitters. She is mother to Grace, 5, and Claire, 2.
Robert Hertel (BS ’89), St. Louis, Missouri, is an associate professor at St. Louis Community College and was named Hospitality Studies department chair.

Douglas Campbell (BS ’90), Westfield, Indiana, has been with Union Federal Bank for 11 years where he is a corporate trainer. He received a master’s degree from Indiana Wesleyan University in December 2003.

Theresa Galey (BS ’90), Indianapolis, Indiana, has returned to Indiana after living in Sarasota, Florida, and then traveling out West. She is currently a grad student at Purdue in organizational leadership and supervision. She’s looking to get back into the hospitality industry full time.

Joy McBrearty (BS ’90), Frisco, Colorado, is an agent with Farmers Insurance and Financial Solutions. After seven years of owning a mortgage company in the Colorado Rockies, she is expanding into wealth management.

Cammie Enloe Larey (BS ’91), Granger, Indiana, accepted a new position as a firm-wide search manager with Crowe Chizek and Company LLC where she will see to the staffing needs of the firm’s Enterprise Solutions Group and Marketing Services department. She has two children, Sam, 6, and Gracie, 3.

Joel Paska (BS ’92), Noblesville, Indiana, accepted a new position as general counsel for Venture Logistics Inc. Joel graduated from the John Marshall Law School in January 2004 and welcomed a son, Jake, on February 17, 2004.

Heather Kohlmeir-Schaffer (BS ’93), Aurora, Illinois, welcomed triplets (all girls!) on September 13. They are Kayla, Addison, and Taylor. Heather is a general manager at TGI Fridays in St. Charles.

Julie Smith Rogers (BS ’93), Indianapolis, Indiana, accepted a new position as president of Indy Gas Works Corp. She was recently voted Diplomat of the Year by the Greater Greenwood Chamber of Commerce and elected to the chamber’s board of directors.

Stacy Payne (BS ’94), Noblesville, Indiana, accepted a position as corporate development specialist with Big Brothers Big Sisters in Indianapolis.

Michelle Rosen Ross (BS ’94), Pendleton, Indiana, welcomed Mikala Dawn on June 1, 2005. She joins Tristan, 4, and twins, Ethan and Avery, 2.

Amy Warfield Zoller (BS ’94), Moores Hill, Indiana, was remarried in 2003 to Joe Zoller. They welcomed Carly Jo three months early on May 13, 2003. Amy is education manager for Head Start in southeast Indiana.

Krista Kraemer Campisano (BS ’95), Sellersburg, Indiana, was married to James Campisano on June 24, 2005. She continues to work as a family resource center coordinator at Indiana Trail Family Resource Center in Louisville. She participates in CFS alumni activities and currently serves on the CFS Alumni Board.

Jennifer Stickels Cook (BS ’95), Oak Creek, Wisconsin, welcomed her first child, Reese Andrew Cook, on September 16, 2005. Jennifer is a human resources representative at IPC International Corp.

Autumn Brown Fletcher (BS ’95), Wilkinson, Indiana, accepted a new position as a developmental therapist with First Steps. She works full time so that she can be an active volunteer at her children’s school. She and her husband, Bill (’95 Purdue grad) have three children, Sydney, 9, Samara, 8, and Saben, 6. Autumn is serving her eighth year on the board of directors for the Indianapolis chapter of the Association for the Education of Young Children.

Joe Green (BS ’95), Aurora, Illinois, and his wife, Lisa (’96 Purdue grad) welcomed their third child, Ryan, in March 2005. They also have an 8-year-old daughter and 5-year-old son.

Christine Troiano Rizzo (BS ’95), Ridgewood, New York, was married October 1, 2005, to Daniel Dalton Rizzo on Long Island. Christine accepted a new position as manager of online marketing with Starwood Hotels & Resorts.

Kristi Babcock Skinner (BS ’95), Greenwood, Indiana, welcomed a son, Brayden, on August 29, 2005. She is a customer communications specialist with RCI.

Kirsten Clark Watkins (BS ’95), Indianapolis, Indiana, accepted a position working for St. Vincent Hospital.

Paige Flowers (BS ’96), Bonita Springs, Florida, is an inflight crewmember with JetBlue Airways.

Melissa Rhoton Harlan (BS ’96), Speedway, Indiana, married James Harlan on June 18, 2005.

Kristal Palmer Moore Heffley (BS ’97), Fort Wayne, Indiana, is an administrative assistant at Verizon. She belongs to a Toastmasters group and is vice president and co-communications director of the Fort Wayne Women’s Association of Verizon Employees (WAVE). She has two children, Amber, 11, and Dillon, 4, and is married to Chris.

Colleen Cashman-McSweeney (BS ’98), Tamarac, Florida, competed on the LPGA and Futures Professional Golf Tour for the past seven years. She hung up the clubs for a new position as director of marketing and membership at Plantation Preserve Golf Course & Club, a new 18-hole facility set to open in December 2005. Colleen was married on December 13, 2003, to David McSweeney.

Amy Coffing Freeman (BS ’99), Macy, Indiana, accepted a new position as intake coordinator with First Steps. Amy has two sons, Mason, 5, and Jake, 15 months, with another child on the way.

Kelly Cox Huegerich (BS ’99), West Allis, Wisconsin, welcomed her first child, Alexander Preston, on September 2, 2005. Kelly is assistant general manager at Courtyard by Marriott in Brookfield.

Jessica Pettry (BS ’99), Alexandria, Virginia, finished her master’s in human resources at Krannert School of Management in May 2005. She accepted a position as a human resources management associate with Northrop Grumman Mission Systems in June.

Thomas Schrier (BS ’99), Las Vegas, Nevada, earned his MBA from Ball State University in 2004 and is currently working on a doctorate in hospitality administration at the University of Nevada, Las Vegas.
Lisa Cherry Thompson (BS ’99), Westerville, Ohio, welcomed her first child, Jack Francis Thompson, on September 17, 2005. Lisa is a Midwest regional account manager with Labeltex Mills Inc. in Columbus.

Daniel Wu (MS ’99), Round Rock, Texas, welcomed daughter, Kaylee Wu, on August 19, 2005. Daniel is a project manager with Dell Inc.

### 2000-05

Jessica Myers-Peterson (BS ’00), Williamsport, Indiana, is a loan clerk at Fowler State Bank.

Rachel Foster Teodoro (BS ’00), Tacoma, Washington, is a stay-at-home mom to Aidan, 7, Isabella, 3, and Owen David, born August 4.

Shannon Gardner Vukosa (BS ’00), Quincy, Massachusetts, was promoted to director of food and nutrition services at Somerville Hospital.

Kristin Wood (BS ’00), Indianapolis, Indiana, is a graduate student in tourism at Indiana University. She plans to pursue a doctorate and teach at the college level.

Lauren Baker (BS ’01), Chicago, Illinois, accepted a new position as a planning assistant in the merchandise planning department at Crate and Barrel's corporate office.

Kristy Cottingham (BS ’01), Waterford, Michigan, accepted a position as office manager with the Cystic Fibrosis Foundation.

Deanna Chrobot Finfrock (BS ’01), South Bend, Indiana, accepted a new position as developmental therapist with Anthony Wayne Infant & Toddler Services. She welcomed a son, Nolan Drew, on July 22, 2005.

Amy Vielie Greenup (BS ’01), Racine, Wisconsin, accepted a new position as nutritionist and certified breastfeeding educator with Health and Nutrition Services (WIC). Amy was married February 5, 2005. She has a son, Logan, 3, and was expecting a second son in October.

Suzanne Pearce (BS ’01), Elkhart, Indiana, accepted a new position as personal banker with JP Morgan Chase.

Denise Synder (BS ’01), Rensselaer, Indiana, accepted a new position as therapist with Wabash Valley Hospital Outpatient Clinic. She is a first-time grandmother to Emma Leigh Curtis, born March 10, 2005, to her daughter, Tristan Curtis, and son-in-law, Gary.

Betsy Webster Downs (BS ’02), Georgetown, Indiana, was married to Mark Downs (’02 Purdue grad) on July 30, 2005. She took a new position teaching family studies and nutrition at Floyd Central High School.

Anneliese Kay (BS ’02), Lafayette, Indiana, received a master's from Purdue in May 2005. She accepted a new position as an undergraduate academic advisor for the Kranert School of Management.

Julie Bennett Lieb (BS ’02), Cedar Rapids, Iowa, married Christopher Lieb on May 28, 2005. Julie is an account coordinator with Marsh Advantage America.

Amy Pino (BS ’02), Chicago, Illinois, accepted a new position as a commercial real estate commercial deposit representative with MB Financial Bank.

Brandy Stone Cook (BS ’03), Rensselaer, Indiana, started her first teaching position as a FACS teacher at Rensselaer Central High School. She and her husband are expecting a baby in January.

Kier Crites (BS ’03), Lafayette, Indiana, accepted a new position as house manager for Perrin House Bed & Breakfast.

Danielle Howell (BS ’03), Lafayette, Indiana, is the program director for Boys & Girls Club of America in Lafayette. She has initiated several new programs and increased daily attendance from 30 to 100 persons in just three months.

Brooke McClure Kitchel (BS ’03), West Lafayette, Indiana, and her husband, Kelly, welcomed twin boys, Cooper Andrew and Carson McClure, on April 27, 2005. Brooke and Kelly own Alley Flowers Inc. in Lafayette.

Anneliese Kay (BS ’03), Carmel, Indiana, is engaged to Heidi Boerema and is planning a March 11, 2006, wedding in Indianapolis. Dennis is a FACS teacher at Eastern Junior/Senior High School in Greentown.

Tessa Rampage Wardrip (BS ’03), Palatine, Illinois, was recently promoted to basic department coordinator (merchandiser) for Walgreens corporate office in the health and wellness division.

Shawna Stensland Abbott (BS ’04), Plano, Texas, married Tyler L. Abbott (’04 Purdue grad) on August 26, 2005. Shawna accepted a new position as a sales assistant with Renaissance Hotel.

Jason Burton (BS ’04), Noblesville, Indiana, accepted a new position as outsourcing representative with Schilli Transportation Services. He became engaged to Rachel Reinke, a graduate of Hanover College, on August 12.

Jessica Butcher (BS ’04), Indianapolis, Indiana, accepted a new position as sponsorship coordinator with Clear Channel Entertainment Properties.

Ellen Chow (MS ’04), Sacramento, California, completed a dietetic internship at VA San Diego Medical Center. She accepted a new position as a dietitian/supervising dietitian with the Sacramento County Health Department.

Emily McDowell Foltz (BS ’04), Lafayette, Indiana, married Nicholas Foltz on April 2, 2005. Emily is lead teacher at Grace Daycare.

Jill Cade Hemmer (BS ’04), Dublin, Ohio, accepted a position as a child life specialist at Children’s Hospital of Columbus. She married Nicholas Hemmer on July 9, 2005.

Jessica Molter (BS ’04), Clifton, Illinois, accepted a new position as executive assistant with Provena St. Mary’s Hospital.

Jason Biddinger (BS ’05), Lafayette, Indiana, accepted a new position as golf course manager with the City of Lafayette.

Sarah Exline (BS ’05), Louisville, Kentucky, accepted a new position as housekeeping manager with White Lodging Services.

Jill Henderson (BS ’05), Hebron, Indiana, was married to Mike O’Barks on October 15, 2005.
Marilyn Johnston Talks Turkey

If you've ever called the USDA's Meat and Poultry Hotline for advice on the best way to thaw a turkey or to find out just how long leftovers can sit out and still be safe to eat, then chances are you might have talked to Marilyn Graper Johnston, BS '52, of Silver Springs, Maryland. For the last 18 years, Johnston has been happily serving up advice on safe food preparation and handling to consumers who call the USDA's hotline service.

Johnston, who now works part time at the hotline, answers 20 to 25 calls during an average shift. And just like a teacher, she says there's no such thing as a bad question.

"Some of the questions we get asked might seem bizarre, but it's not bizarre to the person calling," says Johnston, who may spend up to 20 minutes talking to a caller. "When someone calls, at that time they are the most important person. I really enjoy talking to people and helping them."

With her cheerful voice and genuine interest, Johnston truly makes callers feel like no question is too silly to ask. Had a turkey in your freezer for two years? Don't feel guilty; chances are good Johnston has talked to someone whose turkey has been in the freezer longer. "I had someone call in who had a turkey in their freezer for eight years!" reassures Johnston. (She adds: It is safe forever if there is no extended power outage, however, for best quality store for one year.)

Between calls, she's not idle. She updates information for USDA publications and the Web site and is responsible for a weekly report that tracks all calls (more than 100,000 a year) made to the hotline. She, along with 11 others who answer the hotline, also keep an ear open for new concerns in food safety.

"We learn a lot about what's going on from the consumer," she says. "There may be something out there that people start hearing about, and then we get wind of it from the calls that come in. It's like one big focus group."

In an effort to promote stories in the media about food safety, the USDA developed a 2005 calendar (shown at left) filled with food safety information. Each month features a hotline representative along with safe food tips. As the person responsible for writing and updating the "turkey manual," it's no surprise that Johnston was tapped for the November spread. Wearing a "Let's Talk Turkey" apron and brandishing a food thermometer, Johnston provides turkey dos and don'ts from the calendar page.

"This was the first year for the calendar, and it was fun to do," says Johnston, who laughingly admits her husband teases her about being a pin-up girl. "One thing is for sure, I've never had a problem with not wanting to go to work."

To get food safety information, visit the Food Safety and Inspection Service Web site at www.fsis.usda.gov or call the Meat and Poultry Hotline toll free at (888) MPHotline or (888) 674-6854. In addition to consumers, the service works with food writers, reporters, educators, students, government officials, and others in the food industry.
### Winter 2005

<table>
<thead>
<tr>
<th>Date</th>
<th>Event</th>
<th>Details</th>
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<tbody>
<tr>
<td>December 18</td>
<td>Winter Commencement</td>
<td>For information on commencement ceremonies, visit <a href="http://www.purdue.edu/registrar">www.purdue.edu/registrar</a> and click on “Commencement Information.”</td>
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<tr>
<td>February 7–8</td>
<td>Midwest Career Conference</td>
<td>For more information, contact the Department of Consumer Sciences and Retailing at (765) 494-8292 or e-mail <a href="mailto:csr@purdue.edu">csr@purdue.edu</a>.</td>
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<tr>
<td>February 18</td>
<td>CFS Alumni Association Board Meeting</td>
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<tr>
<td>April 1</td>
<td>Spring Fashion Show</td>
<td>For more information, contact the Department of Consumer Sciences and Retailing at (765) 494-8292 or e-mail <a href="mailto:csr@purdue.edu">csr@purdue.edu</a>.</td>
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<td>April 7</td>
<td>Felker Leadership Series</td>
<td>Look for more information in the spring 2006 issue of <em>Focus</em>. Invitations will be mailed in February 2006.</td>
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<td>April 8–9</td>
<td>Spring Fest</td>
<td>This event features activities for the entire family. Stop by the CFS tent on Memorial Mall. For information on SpringFest, visit <a href="http://www.ces.purdue.edu/sfest">www.ces.purdue.edu/sfest</a>.</td>
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<td>April 9–10</td>
<td>Gala Weekend</td>
<td>Gala Weekend will include photos of the Class of 1956 and Forever Classes. Look for more information in the spring 2006 issue of <em>Focus</em>.</td>
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<td>April 28</td>
<td>Purdue on the Road</td>
<td>Purdue on the Road will be traveling to the following cities in 2006. To register or get more information, visit <a href="http://www.purdue.edu/events/purdueontheroad.html">www.purdue.edu/events/purdueontheroad.html</a>.</td>
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<td>FEBRUARY 9: Miami, Florida</td>
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<td>FEBRUARY 24–25: Los Angeles, California</td>
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<td>FEBRUARY 26: San Francisco, California</td>
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<td>MARCH 22: Denver, Colorado</td>
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<td>APRIL 28: St. Louis, Missouri</td>
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