MESSAGE FROM THE DEAN
in PRAISE of PARTNERSHIPS

BY DEAN DAVID WEHNER

The College of Agriculture, Food and Environmental Sciences (CAFES) is privileged to have a large group of industry members, many of whom are Cal Poly alumni, willing to share their time and expertise to give guidance to our programs.

In March, it was my pleasure to host approximately 90 advisory council members from all nine departments within the college for a meeting and banquet. During the meeting, we heard from President Baker who said, “Cal Poly students are trained to rise to the challenge of issues confronting California agriculture. This would not be possible, however, without industry partners and advisory councils.” I would like to echo this sentiment and thank everyone who has contributed their time, money, goods, advice and energy to helping us achieve our mission.

Just as advisory councils play an important role in our ability to offer quality programs, industry partnerships are a crucial component in assisting us with the development of our facilities. This has never been clearer than witnessing the overwhelming attendance at the Animal Science Department’s Meat Processing Center groundbreaking ceremony and Animal Nutrition Center dedication. The level of commitment of our industry partners and alumni who have contributed to make these two projects a reality is truly inspiring.

My recent appointment by Governor Schwarzenegger to the California State Board of Food and Agriculture is, to be sure, an honor. I view it however as recognition for Cal Poly and the CAFES and our opportunity to work on California agricultural policy and the issues facing all of us: water, immigration, food safety, climate change, inflation, agriculture/urban interface and a consumer disconnect with agriculture, to name just a few. Working together as partners, we can continue to educate students who are ready and willing to confront these issues.

Of course much of our success is due to the hard work and commitment of our faculty and staff. During the annual awards banquet, we honored several of our outstanding people. Please join me in congratulating this year’s awardees: Stan Henderson, Jeff Wong, Mike Hall, Kendi Root, John Phillips, Debbie Ruiz, Casey Calaghan, Steve Auten, Katina Palamidas and Launnie Ginn.

Advisory council members, industry partners, alumni, faculty, staff and students—working together we can accomplish great things for the college, university and the agricultural industry in California!
A soil science student's research about heavy metal contamination has earned a top national award. David Guerena, a senior from Santa Barbara, won first place in the national Undergraduate Research Competition for his work assessing levels of zinc in soil and plants around a galvanized power line tower in San Luis Obispo.

His study was part of a class project conducted in spring 2007 for a soil and water chemistry class taught by Professor Chip Appel.

Guerena received the award at the joint meeting of the American Society of Agronomy, Crop Science Society of America, and Soil Science Society of America.

The four-day meeting was held in mid-November in New Orleans and attended by 16 Cal Poly students, along with Professor Appel and four other Cal Poly faculty members.

Photo: Chip Appel

Cal Poly's Dairy Products Technology Center and the Cal Poly Creamery were featured in an episode of The History Channel's "Modern Marvels" program early this year.

The program's production crew was on campus last October, filming segments for the episode, "Modern Marvels: Milk," which detailed the history of milk and its production – from dairy to grocery store shelves.

Research into new dairy food products, dairy nutrition elements, and applied science supporting the dairy products industry takes place at the Dairy Products Technology Center. The Cal Poly Creamery operation has been making dairy products for the Central Coast since 1903, using milk from the college's herd of Jersey cows.

Photo: Margit

Bill Hendricks, faculty member and coordinator of the Cal Poly recreation, parks & tourism administration program, is the first recipient of the new Lifetime Achievement Award from District VIII of the California Park and Recreation Society.

His experience in the parks, recreation and tourism field spans more than 25 years as an educator, park ranger and employee in the ski industry. He has written more than 50 publications and reports and made 85 presentations at the state, national and international levels.

Hendricks has introduced countless students to the benefits of development and service through professional organizations and was recently appointed to the CPRS Foundation Board of Trustees.

Photo contributed by Bill Hendricks
McOmie Fellowship Awarded

Nutritional science graduate student Jolene Hedges has been awarded the McOmie Graduate Education Fellowship to complete a master's degree in agriculture at Cal Poly and a doctorate at UC Davis.

Hedges' research involves using mouse cells to characterize some of the harmful effects of aging that may lead to muscle loss. She will also use the model to examine how certain nutrients may help prevent muscle cell damage and loss during aging.

She works under the supervision of Dr. Scott Reaves of the Food Science and Nutrition Department, who said Hedges will have the ability to "produce intriguing, publishable results that will also foster collaboration with researchers outside of Cal Poly."

Photo: Susan Henry

Learning by Moving

A team of students worked with ValleyCrest professionals last March to transplant a 25-ton Coral Tree that had outgrown its location on campus.

ValleyCrest Companies brought in some heavy equipment to show Cal Poly landscape architecture, construction management and environmental horticultural science students how to successfully relocate the huge tree. Yet another example of learn by doing, or moving, as the case may be.

ValleyCrest Companies employs Cal Poly graduates in management positions and provides student internships, and has been closely involved with students and faculty on campus for many years.

Photo: Agnus-del Farrant

Not Your Usual Senior Prom

The "Senior Prom" organized by agribusiness senior Brandon Styles was not the usual spring soiree enjoyed by teenagers everywhere. Styles and Student Community Services sponsored the afternoon dinner dance for senior citizens at The Manse on Marsh, a San Luis Obispo senior-living home, to raise awareness about Alzheimer’s disease. Live jazz by Cal Poly students, auctions and a raffle added to the festivities.

"For nonprofit organizations, the 'gift' of a young person's creative energies, enthusiasm and hard work on our behalf is a rarity...and in this case, a real privilege," said Dr. Loretta Redd, executive director of the Central Coast Alzheimer's Association. "Brandon will no doubt succeed in whatever he puts his mind toward."

Photo: Megan Mastache
GENEROUS DONATION PUTS IRRIGATION CLASSES ONLINE
BY TERESA MARIANI HENDRIX

Fred Harnisch, far right, and his wife, Virginia, make their gift to help support student endeavors. "They are the ones who will be producing the crops that feed the world."

Cal Poly plans to offer students and professionals across California and the West the chance to earn university credit for irrigation classes without leaving their jobs or their hometowns.

The online irrigation classes may soon be on their way, thanks to a $500,000 donation to the BioResource and Agricultural Engineering Department from Cal Poly alumnus Fred Hamisch and his wife, Virginia.

Cal Poly's Irrigation Training and Research Center (ITRC) is currently seeking additional matching funding for the online courses from the U.S. Department of Agriculture and from industry supporters. According to BRAE Professor and ITRC Chair Charles Burt (above center), the funding will be used to create a wide variety of high-quality online irrigation courses and ongoing course updates for professional development or for university credit.

There is a growing need for trained irrigation specialists, said Dean David Wehner. "California is the largest agricultural region in the United States, and we're facing a catastrophic lack of people capable of designing and installing the complex irrigation systems the industry relies on."

Cal Poly offers extensive irrigation training, including a bachelor's degree in bio-resource and agricultural engineering and a specialty in irrigation, as well as a water science (irrigation) minor for non-BRAE students. The department also offers a master's in agriculture, with a focus on irrigation.

Students in these programs get hands-on experience in Cal Poly's outdoor irrigation laboratories funded by industry and by ITRC contracts with irrigation districts, California Energy Commission, California Department of Water Resources, U.S. Bureau of Reclamation, manufacturers and others.

Hamisch, the initial donor for the online program, graduated from Cal Poly in 1963 with a degree in agricultural engineering. His wife, Virginia, attended Cal Poly and studied elementary education. After serving in the Marine Corps, Hamisch worked for irrigation dealerships, eventually purchasing Hydratec in Delano in 1988.

The couple recently sold Hydratec, enabling them to make the $500,000 gift. "Cal Poly gave us a strong foundation to launch our careers," said Fred Hamisch. "We just hope this gift will provide future students the same opportunity. They are the ones who will be producing the crops that feed the world."

For details on contributing to the online irrigation classes at Cal Poly, contact Tanya Kiani at tkiani@calpoly.edu. For details on the irrigation program, contact Burt at cburt@calpoly.edu. For more information on the ITRC, visit the Web site at http://www.itrc.org/.
The Cal Poly Alumni Association has recognized Omer King Jr. (B.S., Soil Science, '56) with its highest accolade: the Honored Alumni Award.

Each year, Cal Poly honors one outstanding alumnus from each college, and this year’s honor for the College of Agriculture, Food and Environmental Sciences was given to King at the Honored Alumni Awards & Grand Reunion Banquet, held during Homecoming 2007.

King and his wife of 52 years, Claudia, have been passionate in their support of Cal Poly programs. They have established a number of endowments and scholarships, as well as providing major funding for a soil science laboratory in the new, soon-to-be-built Center for Science and Mathematics. Omer serves on the Earth and Soil Sciences Department advisory council.

After graduating from Cal Poly, King went to work for the U.S. Soil Conservation Service. He worked for the state in a variety of capacities, including field representative for the Division of Soil Conservation, budget analyst and management analyst for the Department of Health Care Services, supervisor of the Management Analysis Unit, and chief of administrative services for the Water Resources Control Board. Following his government service, King spent the last 17 years of his career as vice president of administration and co-owner of the Clarkson Company. Founded by Claudia’s father, the company manufactured products for the mining, power and pulp and paper industries that were developed by her father and brother.

While at Cal Poly, King was an original member of the university’s ROTC Battalion in 1952. He served for many years in both the U.S. Army Reserve and the U.S. Air Force Reserve, retiring with the rank of lieutenant colonel in 1982. His decorations include the Defense Meritorious Service Medal and the Air Force Commendation Medal. The Kings live in Reno.
Like the vines themselves, the roots of winemaking are taking hold at Cal Poly. After just three years, the wine and viticulture program has grown to nearly 300 students, making it the largest university program of its kind in the state.

This has been a landmark year, with the 2006 Cal Poly vintage chardonnay, pinot noir and “Mustang Red” wines bottled, a pilot winery in the works on campus and a new enologist with both industry and academic credentials guiding student winemaking.

It’s a natural progression that began with vines planted on Radio Tower Hill in the late 1970s. Along the way, in the mid-90s, Cal Poly Extended Education offered wine marketing courses and students started the Vines to Wines Club. A few years later, students could minor in wine and viticulture. In 2005, it became a full-fledged major, a unique blend of viticulture, enology and wine business courses not found at other universities.

The program’s growth and success has depended on numerous dedicated faculty and staff from each of the three disciplines, and in no small measure on the professional support of local industry leaders like the Niven family of Edna Valley Vineyard and Orcutt Road Cellars, and Ken Volk, founder of Wild Horse Winery and Vineyards. Volk currently chairs the Wine and Viticulture Advisory Council and provided private gift support to fund a new pilot winery on campus. “We wouldn’t be here today if it wasn’t for their support,” said wine and viticulture program co-director Mary Pedersen, who is also associate dean of the College of Agriculture, Food and Environmental Sciences.

The progress continues with the addition of Gerry Ritchie as the new director of enology in the Food Science and Nutrition Department.
Originally from England, Ritchie taught soil chemistry for 16 years at the University of Western Australia in Perth. Her industry experience includes winemaking work at Roederer, Bouchaine, Justin and Beringer vineyards. She came to Cal Poly from Napa Valley College, where she developed a winemaking program and ran a teaching winery.

"When I arrived last fall, I started looking at what was here and what we could do to build up the enology program," Ritchie said. "We're now in the process of implementing 11 new courses, and I'm already thinking of more."

This summer she is putting the finishing touches on a small winery in the Crops Unit to give students some hands-on experience using industry-grade winemaking equipment. The 10- to 12-ton-capacity winery houses a cool room, presses, a de-stemmer and elevator, tanks, sinks and work areas. "It's really quite small — more the size of a garden shed," she said. "But that's fitting. That's where everybody starts."

According to John Peterson, program co-director and head of the Horticulture and Crop Science Department, "The long-term plan is to build a bonded commercial-sized winery on campus that will be totally managed and operated by students. A capital campaign will soon be launched to raise $5 million in private funding to build the winery in the next five years."

Ritchie will be introducing sustainability to the enology classes and believes the winery should be designed as sustainable, as well. "We have a fantastic opportunity on the winemaking side," she said. "Sustainability is so what Cal Poly is all about."

Ritchie also works as the advisor to the university's student winemakers. This year seniors Nicole Chamberlain and Mike Bruzes were chosen for the two coveted positions.

The students began work last fall by discussing the style of wine to make and setting up protocols. Then they went out into the vineyard to learn more about analyzing the crop and determining when to harvest. Chardonnay, pinot noir and syrah grapes were grown on campus. The zinfandel grapes were donated by Russ Foote of Froggy Hill Vineyard in Templeton.

The crush and winemaking took place at Orcutt Road Cellars, under the direction of winemaker Christian Roguenant of Baileyana and Tangent, resulting in about 22 barrels of zinfandel, 18 pinot noir and 14 each of syrah and chardonnay.

And, how will the wines taste? According to the student winemakers, the syrah has rich aromas and will be excellent; the chardonnay is crisp and food-friendly. The pinot is temperamental, but has great potential. And the zinfandel will go into the Mustang Red blend.

The winemaking experience that students receive at Cal Poly provides a true connection with industry, making them highly sought for internships and competitive in the job market, Professor Ritchie said. "They are not afraid to get their hands dirty. They actually do the work — and they truly want to do it."

This summer, Professor Gerry Ritchie is putting the finishing touches on a small winery in the Crops Unit.
Mike Bruzus was in high school when he became interested in winemaking. He started working at the Picchetti Vineyard in Cupertino, first mowing lawns and cashiering in the tasting room, then assisting the winemaker with lab analysis and other cellar jobs. The 120-year-old zinfandel vineyard not only provided industry experience, he said, but gave him an historic appreciation for winemaking. "And," he said, "they made some of the best wine I've ever tasted."

A degree from Cal Poly gives wine and viticulture grads a definite advantage, Chamberlain said, because students not only get hands-on experience in local wineries, but are schooled in the three major components of the wine industry: viticulture, enology and business. "Our program is more in line with the wine industry than you'd find at other universities."

When Bruzus transferred to Cal Poly from De Anza College a couple of years ago, he immediately went to work at the prestigious Domaine Alfred. “I knew where I'd work before I found a place to live,” Bruzus said. He worked a couple of harvests—"the most challenging, most rewarding time of my life" — and looks forward to returning to the winery next year to do his senior project.

After graduation in 2009, he will set his sights on vineyards in France, New Zealand, Chile and Germany to gain some international winemaking experience.

Nicole Chamberlain graduates this June. She started as a biology major, but a couple of enology classes piqued her interest and prompted her switch to the wine and viticulture major. "I didn't want to go to med school or be a lab technician. I wanted to do something I'm passionate about. And that's turned out to be food and wine."

She completed her senior project at Orcutt Road Cellars, where she was able to do real-world, large-scale lab testing. "It was a great opportunity," she said. Chamberlain plans to start a wine-related business after graduation.

BY THE NUMBERS

WINE AND VITICULTURE ENROLLMENT
- Fall 2005: 46 students
- Fall 2006: 110 students
- Fall 2007: 176 students
- Fall 2008: 288 students

2007 ENROLLMENT BY CONCENTRATION
- Wine Business: 163 (57 percent)
- Viticulture: 70 (24 percent)
- Enology: 55 (19 percent)
THE RIGHT PLACE AT THE RIGHT TIME

Cal Poly’s location in the heart of the Central Coast wine region couldn’t be better. Not only are the climate and topography of the region excellent for growing wine grapes, but the proximity to so many outstanding vintners provides countless possibilities for student winemakers. And, with more Americans drinking wine, the timing couldn’t be better for graduates ready to enter the wine industry.

Much of the Cal Poly wine and viticulture program’s success depends upon partnerships between the wine community and the university. More than 50 local vineyards, wineries and wine-related businesses provide students with unmatched work experience, including the student winemaker project at Orcutt Road Cellars, field work in the Gallo Vineyard on campus, participation in Vines to Wines Club and Cal Poly Wine Festival, as well as learning opportunities through graduate research programs, senior projects and internships.

The Niven family of Edna Valley Vineyard has been a vital partner along the way. From providing grapes and wine to boost the output of Cal Poly’s very first vintage to currently sharing their winemaking facilities at Orcutt Road Cellars - with a lot of teaching, mentoring and practical experience in between - the Niven family’s commitment to wine education at Cal Poly is exemplary.

“It all goes back to my parents,” John Niven said about Jack and Catherine Niven, pioneers of winemaking in the Edna Valley. “They were always big supporters of Cal Poly, and their personal friendship with Warren and Carly Baker provided the right connection.”

John Niven is continuing what his parents began and sees the partnership as a two-way street that benefits both the university and local winemakers.

“Cal Poly has always been a good resource for our industry,” he said. “It’s a great relationship. We’ve had a lot of interns working for us, and so have a lot of other operators. The students are young and energetic. Some have stayed on with us after graduation.”

A NEW LOOK AT PASO ROBLES TERROIR

Professor Thomas J. Rice and Certified Wine Educator Tracy G. Cervellone have published a book that weaves together human history and facts about the Paso Robles American Viticulture Area (AVA). “Paso Robles: An American Terroir” offers detailed information about the area’s land, climate, people and wines.

The book is the result of decades of earth science studies conducted by Rice. The studies are accompanied by 70 stories about Paso Robles’ family-owned wineries. Appendices provide a case study of a representative vineyard, information about soil properties related to viticulture, a complete directory of the area’s wineries, and useful maps of the Paso Robles AVA.

Rice, who teaches soil science at Cal Poly, is a nationally recognized Certified Professional Soil Scientist. Cervellone is a 20-year wine industry veteran and Master of Wine student.


Industry gives back by offering hands-on experience in the vineyards and the wineries, he said. “We provide a great learning environment and will continue to help grow this program.”

With release of the 2006 vintage coming this summer and plans to build a commercial winery and expand campus vineyard operations on the horizon, Cal Poly winemaking is “popular and doing quite well,” Niven said. “This is a really fun project.”

The 2006 vintage chardonnay, pinot noir and Mustang Red wines will be available for purchase online at www.calpolywine.com or at Taste in downtown San Luis Obispo.
Cal Poly opened the doors of its brand-new Animal Nutrition Center during a March 19 dedication ceremony, and actual feed production began later in the month. The nearly 21,000-square foot, $5.5 million teaching and research plant can produce up to six tons of animal feed per hour for a variety of animal species and is filled with state-of-the-art processing equipment.

Cal Poly's Animal Science Department uses the plant to make feed for all 13,325 animals on campus: 400 beef cattle, 250 dairy cows, 125 horses, 50 sows, 500 piglets, 5,000 egg-laying hens and 7,000 broiler chicks.

The Animal Nutrition Center also manufactures specialty feed products that are part of ongoing industry-sponsored research on campus, as well as custom products for commercial companies. Students from animal science, agribusiness and many other majors across campus take classes and labs focusing on animal food processing and related food safety in the new facility. The Animal Nutrition Center also serves as a training site for feed mill managers from the Western United States, as well as from international companies based in Asia.
GROUNDBREAKING FOR MEAT PROCESSING CENTER

On March 19, the same day the Animal Nutrition Center opened, Cal Poly celebrated the groundbreaking ceremony for the nearby J and G Lau Family Meat Processing Center.

The $5.5-million, 13,500-square-foot center will include a conference room, meat processing labs, food safety research space and ready-to-eat product development facilities for Cal Poly and companies in the meat industry.

Private funding for the $5.5 million Animal Nutrition Center came from major industry supporters and alumni including:

- Format International
- Harold and Rose Marie Page
- California Pellet Mill / Roskamp Champion
- The Essmuller Company
- Scott Equipment Company
- Associated Feed
- Ledwell & Son Enterprises
- Automated Process Equipment Corporation
- Thiele Technologies, Inc
- T.E. Ibberson Company
- Land O'Lakes Purina Feed LLC
- Screw Conveyor Corporation
- ACI Mechanical, Inc.
- Interstates Companies
- Supreme International
- Eastern Instruments
- Seedburo Equipment Company
- ROTEX Global, LLC
- Cardinal Scale Manufacturing Company
- Clayton Industries
- NuWest Milling, LLC

Private funding to date for the $5.5 million J and G Lau Family Meat Processing Center came from major industry supporters and alumni including:

- J & G Lau Family
- Oreggia Family Foundation
- Beef Products, Inc.
- Peter & Mary Beth Oppenheimer
- Foster Farms
- Richard & Kathleen Zacky Family Trust
- Superior Farms
- Mrs. Beverly Zacky
- Michael T. Kaney Memorial Fund
- Mr. & Mrs. Roger G. Reiser
- American Foodservice Corporation

Cal Poly's Animal Science Department still needs to raise $1.5 million to complete the J and G Lau Family Meat Processing Center.
HONORARY DOCTORAL DEGREE
FOR LONGTIME FRIENDS

Cal Poly is set to honor three people who have spent decades as advocates for the College of Agriculture, Food and Environmental Sciences during commencement ceremonies June 14 and 15.

They are alumnus (AgBusiness '66), attorney and well-known California agriculture policy leader George Soares and former U.S. Ambassador William “Bill” Lane and his wife, Jean Lane, longtime supporters of the university and CAFES.

As a respected and successful attorney, lobbyist and dairyman, George H. Soares has been an influential leader in the California agriculture industry for more than 30 years. He is the managing partner of Kahn, Soares & Conway, a law firm well-known for its expertise in agricultural, environmental, water, business and administrative law, with offices in Sacramento, Hanford, Visalia and Washington, D.C. A Sacramento resident, he owns and operates a dairy and farming business in Hanford with his wife, Gloria.

Soares has been a strong advocate for many issues related to support of the university, higher education and his true passion — agriculture. As the current chair of the CSU Agriculture Advisory Committee, Soares was instrumental in strengthening the system's essential role in agricultural research and education and in expanding partnerships between the university and agriculture industry.

Since his days as a student, Soares has been actively engaged with Cal Poly. He served as superintendent of Poly Royal from 1964 to 1965 and as student body president in 1965-1966. He served on the Cal Poly Corporation Board of Directors from 1981 to 2006 and became a member of the President's Round Table in 1983. He served on the university's Centennial Campaign Committee for the College of Agriculture, Food and Environmental Sciences in 2000 and was a founding member of the Cal Poly Foundation Board of Directors in 2005. In 1987, he was named the college's honored alumnus.

Soares and his wife, Gloria, established the Louis H. and Stella S. Soares Outstanding Achievement Award in 1983, and in 2001, created an endowment in that name. The award, created in memory of his parents, is presented to an outstanding agriculture junior. In 2007 they established charitable bequests through their estate plan that will benefit CAFES by creating a public policy program within the college. Their careful planning and generosity will help perpetuate our learn-by-doing tradition of excellence.

Soares is the recipient of many honors, including lifetime memberships in the California Agricultural Aircraft Association and the Western Crop Protection Association; the Outstanding Service Award from the American Crop Protection Association; the Golden Bear Award, presented by the California State Fair for service to youth. He was selected as a 2002 recipient of the California Agricultural Leadership Program's Profile in Leaders award in the category of Public Policy.
Sunset Magazine has been the standard bearer for the American West since it was founded in 1898.

Longtime Sunset publisher (and former United States ambassador) William “Bill” Lane and his wife, Jean, have spent their lives showcasing and preserving the best in the West. Supporting Cal Poly was a natural choice.

The couple put down roots at Cal Poly when their youngest daughter, Brenda Lane Munks, came to campus as a freshman — with her horse in tow. She graduated in 1986 with a degree in recreation administration from what is now the College of Agriculture, Food and Environmental Sciences.

The Lanes agreed to serve on the Cal Poly President’s Cabinet in 1980, the year it was founded. The 45-member body is an advisory board to President Warren J. Baker. Jean Lane went on to serve in the cabinet for 26 years until stepping down in 2007.

Bill and Jean Lane also played pivotal roles in the creation of the Baker Forum in 2002. Held every other year, the Baker Forum gathers top international science and technology leaders from universities and industry to tackle issues and develop creative solutions. The event is financed by the Baker Forum Endowment, created by leaders like the Lanes.

“It was Warren Baker who really inspired me to get involved at Cal Poly,” said Jean Lane. “He and Carly have done so much at Cal Poly to get the community involved, and get the students involved. I thought his idea of having an advisory President’s Cabinet was great.”

The Lanes still share the goal of the president and the cabinet: improving science and mathematics education in elementary, middle and high schools across the state. “It is absolutely necessary in order to keep up in this technological world we’re living in, and I think the President’s Cabinet has been instrumental in working for that change,” Jean Lane said.

The couple has maintained their decades-long tie to Cal Poly through an almost unending list of government, industry and charity work.

Their service to country includes Bill Lane’s time in the U.S. Navy and his appointments as the U.S. Ambassador to Australia and Nauru from 1985-1989, and as ambassador-at-large and commissioner general at the world’s first international ocean exposition held in Japan in 1975.

With his late brother and co-publisher, Mel, Bill Lane shepherded Sunset, “The Magazine of Western Living,” to immense popularity and profitability. The brothers sold the magazine, and the family publishing company, to Time Warner in 1990.

Bill Lane has served on boards or advisory councils for the National Park Foundation, the Yosemite Fund, the California State Park Foundation, Stanford University’s Hoover Institution, and the California State Park Foundation.

Jean Lane has served on the boards of the Smithsonian’s Museum of Natural History, the Natural Tropical Botanical Garden, and the Filoli Center, a Natural Trust for Historic Preservation site, in addition to the Cal Poly President’s Council.

But, among the places they hold most special is Cal Poly’s Leaning Pine Arboretum. The quiet 5-acre spot includes gardens reflecting the five natural Mediterranean climate zones from across the globe. It serves as a learning laboratory for both Cal Poly students and Central Coast gardeners. The Lanes have donated more than $150,000 to the Leaning Pine Arboretum over the years.

To Jean Lane, a woman who is able to identify hundreds of plants by both their botanical and common names at a glance, the arboretum exemplifies the best aspects of Cal Poly.

“It really is an example of learn-by-doing at Cal Poly. The students get hands-on experience there, and they learn so much,” she stressed. “With all the new planting they do, every year it’s just gotten better and better.”
BOUND FOR GROWER’S PARADISE

JOIN CAFES ALUMNI AND FRIENDS IN A VERY SPECIAL TRIP TO CHILE AND ARGENTINA.

JANUARY 24 – FEBRUARY 6, 2009

Chile is often called a grower’s paradise. On this trip we will meet Cal Poly alumni who live in Chile and grow crops and plant vineyards in a Mediterranean climate zone similar to California. Chile has every imaginable type of geography, from the Atacama Desert, the Andes Mountains, the Pacific Ocean and even Antarctica. Beginning in Santiago, we will journey during Chile’s growing season to explore the agricultural regions of Casablanca, Maipo and the Aconcagua Valley, and visit the coastal cities of Viña del Mar and Valparaíso. Crossing the Andes, we will tour the wine-growing region of Mendoza, Argentina, before ending our trip in Argentina’s sophisticated capital, Buenos Aires. For more information, contact Emily Reneau at (805) 756-7071 or by e-mail at ereneau@calpoly.edu.