

JUL 11 2012

Ex-curator's son to lead MU research center

By Janese Silvey

The son of a University of Missouri curator who stepped down earlier this year has been hired to lead MU's Delta Research Center in southeast Missouri.



Trent Haggard

Trent Haggard begins his position as director of the center Monday, according to an announcement yesterday from MU's College of Agriculture, Food and Natural Resources.

There is no mention in CAFNR's news release on Haggard's hire that his father, David, was previously chairman of the Delta Center Advisory Board and was on the executive committee of the center's foundation, nor does it mention that Haggard's mother, Judy, resigned from the UM Board of Curators in January.

David Haggard stepped down as advisory board chair in January.

Mike Burden, a CAFNR spokesman who wrote the news release, said he did not think that information was relevant. He said he wanted the focus to be on Haggard's experience, which includes 18 years working as the U.S. sales and marketing manager for cotton harvesting for Case New Holland Global. The Delta center focuses on production and management of crops such as cotton, rice and soybeans.

Haggard, a CAFNR alumnus, will replace Jake Fisher, who announced late last year that he was retiring as director of the center, which has since been renamed in his honor. A committee

conducted the search for Fisher's replacement, MU spokesman Christian Basi said. He said Judy Haggard was not involved in the search.

Although some members of the Delta Center Advisory Board were on the search committee, David Haggard was not, said Kristen Smarr, a spokeswoman for CAFNR. Employees and administrators also were on the committee.

Marc Linit, an associate dean of CAFNR who led the search, was not available for comment this morning. Basi said Linit told him two finalists were interviewed and that Delta center employees were polled and overwhelmingly supported Haggard.

Judy Haggard's resignation was effective Jan. 17, a few months after Fisher announced his retirement. She said at the time "personal reasons" prevented her from fulfilling her term, which was supposed to end in 2013.

Days after her resignation, the Tribune received an anonymous note citing a concern that Haggard was helping her son get the position at the center, which is located near the family's home in Kennett.

Judy Haggard would have had to resign for her son to be considered for the position. The UM System collected rules prohibit blood relatives of curators from being hired by the university during a member's term. The rules also say curators should not influence decisions that benefit them, their spouses or their children.

Judy Haggard did not return Tribune phone calls.

Reach Janese Silvey at 573-815-1705 or e-mail jsilvey@columbiatribune.com.

COLUMBIA MISSOURIAN

Community Improvement District OKs Bengal's concert plan, street closures

By Alicia Kortendick

July 10, 2012 | 7:39 p.m. CDT

COLUMBIA — Bengal's Bar and Grill's plan to host a live concert Oct. 19 downtown was approved by the Community Improvement District on Tuesday.

The proposal was submitted to the community district by Bengal's co-owners, Jay and Dan Rader, and must still be approved by the City Council.

Bengal's wants to close Elm Street between Sixth and Seventh streets, as well as Sixth Street between Elm and Chestnut streets. The location of the event will be on Sixth and Elm streets surrounding the venue.

The district's board routinely makes recommendations to the council regarding requests for street closures. These closures require support from surrounding property owners. Casablanca has signed off on the proposal; MU has not.

Christian Basi of the MU News Bureau said university officials are currently reviewing the proposal. The Raders hope that MU will approve the plan before it goes before the council July 16.

"All indications say that it's a go," Dan Rader said. "Given the similarities of our event to other events that have happened downtown, we're not concerned."

The event would close the streets from 9 to 1 a.m., and open containers would be allowed from 4 to 11 p.m. The concert is planned for a weekend that does not include an MU football game.

The Raders are proposing this event despite signing a petition last summer asking the council to restrict concerts on weekends and during the fall college semester. The petition was prompted by The Blue Note's Summerfest concerts, saying they were a detriment to some downtown businesses.

The owners of Bengal's had a change of heart after being encouraged by members of the council, friends and family to have their own event, Dan Rader said.

A representative from Shakespeare's Pizza was among those who signed last summer's petition. Kurt Mirtsching, district manager for Shakespeare's, said the Bengal's proposal is fine with him.

"Anyone who wants to do something downtown that's fun is fine with us," Mirtsching said. "We just want a level playing field."

Adam Duschoff, co-owner of Addison's and a Community Improvement District board member, also signed the petition last summer. He said he was more concerned with the way street closures were done downtown than he was with the events other businesses had.

"If they can go through the proper paperwork and get approval from the businesses around them, that's fantastic. I don't believe my business is negatively affected by this," Duschoff said.

Supervising editor is Scott Swafford.

theman eater

Nixon cuts millions from higher education for third straight year

Efforts from MU's student body and administration have prevented deeper cuts.

By Griffin Matis

Published July 10, 2012

MU mention page 2

Gov. Jay Nixon slashed nearly \$9 million from higher education from the \$24 billion budget for Missouri's next fiscal year.

Nixon cited concerns about low state revenues, like those from the Missouri State Lottery, as reasoning for the cuts.

"Cuts are needed — it's the harsh reality," said Brian Long, Council on Higher Education in Missouri director. "It's part of a really difficult situation."

Because some feel universities have alternate methods of revenue, their budgets are often cut in troubling times, Long said. Higher education was not the only area to take cuts - social programs will also be affected.

Each university will have to cope with the cuts, Long said.

"It'll be variable — every public university is grappling with lower budgets," Long said. "They're employing less staff, there are low or no raises for staff and faculty and there's reduced maintenance."

The cuts pushed universities to adopt a business-like way of approaching budgets, Long said. They would have to decide to either do less or do better and consider alternative methods of educating as well as gaining revenue.

This is the third year in a row in which higher education has taken severe cuts, placing Missouri 45th in the nation for higher education funding. But past cuts have not gone unnoticed. The Missouri Students Association started the More for Less campaign last academic year. The campaign culminated with a letter-writing campaign that sent more than 6,000 letters to members of Missouri's government, including every member of the legislative branch.

"Gov. Nixon's withholding represents just a tiny fraction of the originally-proposed 12.5 percent cut for higher education in Missouri," Zach Toombs, MSA Director of Communications and former Maneater staffer, said in an email. "This is a huge legislative win for students, and students' vocal presence in lobbying for our own interests will have effects on lawmakers' decisions for years to come."

Toombs, creator and co-director of the More for Less campaign, said Nixon's cuts are a signal to students they can — and should — give input on issues at the state level.

“If it wasn't for the passion and knowledge students showed in fighting for their interests at the state level, the university could have faced a financial disaster — that's been averted, for this year at least,” he said.

MU has alternate methods of gaining revenue, Toombs also said. MSA passed a bill last February in support of raising cigarette taxes.

Another possible method often discussed is an increase in tuition, which the More for Less campaign advocates to prevent.

“The university is an efficient institution,” Toombs said. “And our leaders at the UM System and MU administrative level should be able to handle a withholding of this size without hurting the student experience at Mizzou.”

theman eater

MU sophomore aims to raise awareness about heroin abuse

Police said there have been at least 12 near-overdoses in Columbia in the past year.

By Laurien Rose

Sophomore Sara Hooshmand has seen the effects of drug abuse from both a personal and community perspective; from her experience, Hooshmand plans to raise awareness about heroin abuse at MU.

During her senior year of high school in Jefferson City, there were 13 reported heroin overdoses, with numbers on the rise ever since. Last September, her friend Cody Marshall died due to a heroin overdose.

"After his death, I've taken more notice of the rapidly evolving drug problem in the academic atmosphere, which has been brushed aside for far too long as part of the college experience," Hooshmand said. "The effects of this experience will last far longer than the time we're in school."

An emergency town hall meeting entitled "Heroin: A Community Perspective" was held in May to address Columbia's growing heroin problem. In the past year, two Columbia men have died due to heroin overdose, and police have seen at least a dozen near-overdoses in the community, according to the meeting.

Heroin has become the fastest-growing type of narcotics case in the past six months in Columbia, Boone County Circuit Judge Christine Carpenter said.

A recovered heroin addict named Emily, an MU student who chose to withhold her last name, spoke at the town meeting. Emily said she dabbled in all sorts of drugs, but got hooked on prescription drugs her sophomore year of high school.

She was arrested at age 16 but did not start using heroin until her senior year of high school. After her first time insufflating heroin, she began using it no more than seven times daily. She recalled having no relationships with her family, having no friends and choosing not to attend her classes at MU.

"It's not a crime to be an addict," Emily said. "It's a crime to possess, produce and distribute it."

After a year of trying to quit, she was finally able to kick the habit after her second arrest and four months of rehabilitation.

In order to help students like Emily who struggle with addiction, Hooshmand plans to raise awareness of the use and abuse of heroin at MU by collaborating with existing organizations such as the MU Counseling Center, the Wellness Resource Center and the Residence Halls Association. She plans to create brochures and bulletin boards with information to help and inform students.

"I would like to see Res. Life (become) certified with Mental Health First Aid," Hooshmand said. "This will better equip our campus leaders in public identifying, understanding and responding to signs of mental illnesses and substance abuse."

After these first steps have been accomplished, Hooshmand wants to provide freshmen with literature, problem-based solutions and lectures through Freshman Interest Group courses. The literature and problem-based solutions will include how to confront roommates, friends and family through drug education; prevention; safety; and healthier alternatives to stress.

The lecture-based portion of the program will incorporate the resources of Project HOPE (Heroin Overdose Prevention Education), bringing in guest speakers who have either personal or professional experience with substance abuse and mental health resources.

"Hearing someone who has personally been through many of the issues that students face will alleviate the taboo association with substance abuse and mental health issues," Hooshmand said.

Hooshmand's long-term goal is to start a Narcotics Anonymous chapter at MU to establish a recovery network where students could engage with and learn from fellow peers going through similar circumstances.

"We must do our best to eliminate substance abuse and the ties of depression and anxiety of a college student," Hooshmand said. "I believe through the awareness, education and rehabilitation of these issues, we can work collectively toward rebuilding a community where the causality and silence of drug and mental health issues has grown out of control."



The Norton inspires a fourth-generation farmer and Osher class to dig into Missouri's winemaking

By Marcia Vanderlip

Orion Beckmeyer is not unlike the wild Norton grape, which he describes this way: "You can't hold 'em down." The silver-haired farmer is bumping up against 73, but he toils in his vineyard as if skipping through his 30s.

WANT TO LEARN MORE

or more about the Osher Lifelong Learning Institute courses — designed as enrichment classes for adults older than 50 — go to www.extension.missouri.edu/learnforlife.

NOTES FROM THE VINEYARD

Here are some of the favorite picks of the recent Osher Lifelong Learning Institutes's wine class that both studied the history of the Norton grape and tasted a few notable Norton wines. The quoted material is from Cathy Salter.

The favorite Norton among the Salters' class was Terry Neuner's Westphalia Vineyard Norton. "He uses no sulfites, which was popular with the group. Westphalia is one of only a handful of wineries in the country that do not use sulfites in their process. We also loved his Cabernet/Franc and the Riesling."

The 2009 Chrysalis Vineyard Norton "was enormously popular. One among the group has already ordered wines from Jenni McCloud's Virginia vineyard."

PStone Hill Norton Private Reserve. "Very nice."

The dark-horse surprise: Mizzou Cellars' Missouri Norton. This year, the Norton was made by Augusta Winery for the University of Missouri's Institute for Continental Climate Viticulture and Enology. "It got the highest cumulative score from the group during a testing of Norton wines." Each year, after the call goes out for bids, a panel of wine aficionados, in a blind testing, selects the winery that will make the Mizzou Cellars wine. The Norton can be purchased at Les Bourgeois Vineyards in Rocheport or online at <http://iccve.missouri.edu>.

The class also was fond of Orion Beckmeyer's homemade Norton/Chambourcin blend, which he served in a decanter. "He is on to something."

Beckmeyer shows off some of the Chambourcin grapes he has cultivated at his 8-acre vineyard in Hartsburg.

From left, Nancy Grant, Jack Wax and Joanne Heisler discuss wines with Orion Beckmeyer during their June 27 vineyard tour.

"He just won't stop," his wife, Barbara, said. So she cooks for him and whoever else is around and also helps him clear thorn trees to make way for grapevines. The two have farmed together since they married 50 years ago.

Last Tuesday in Hartsburg, amid the dry, ovenlike heat, she picked blackberries for her blackberry cobbler while Orion bulldozed a path through the woods, preparing to pump water from their lake up to an irrigation pond near the house. Orion has been growing grapes since 1999, when he first planted his acre of Norton grapes. Before that, and for most of his life, he farmed soybeans and corn and raised cattle in the Hartsburg bottomland. Then, not long after the Flood of 1993, the proprietor of the former Thorn Hill Winery in Hartsburg persuaded him to " 'stop growing hay and grow me some grapes,' " Orion said.

"So I put in 4 acres," Orion said. The winery has since closed, but Orion continued to grow grapes for other winemakers — and for his own homemade wine.

At least one Hartsburg resident was at first puzzled by the sight of a vineyard near town. "One woman asked me: 'How did you grow trees in such a straight row?' " he told his houseful of guests two weeks ago. Orion stood next to the wide kitchen counter in the couple's brick-and-cedar home, which he helped build. The place is on a hill, hidden from Route A, and surrounded by his now 8-acre vineyard planted in Norton, Chambourcin, Chardonel and Trimonette grapes.

Orion cradled a glass of Norton as he told his visitors about his second career, his "retirement" in the vineyard.

"I didn't know anything about growing grapes, but I knew a little bit about farming. The first year they did all right; the following year, I learned how to prune, but it didn't matter because they all froze to the ground. I got off to a rocky start," he said.

The Beckmeyer vineyard was the final setting for a four-session Osher Lifelong Learning Institute class, offered through University of Missouri Extension. Earlier, the dozen students and some other guests gathered at Hartsburg's central meeting place, the American Legion Hall. There, the former mayor of Hartsburg, Nancy Grant, offered some colorful Hartsburg history lessons, which included Orion's grandparents, who were early settlers in the community. Grant, a student in the wine class, is a longtime Hartsburg resident who helped establish the Hartsburg Pumpkin Festival.

Among the guests who joined the class for the field trip were author William Trogon — William Least Heat-Moon — his wife, Jan, and Missouri landscape painter Billy O'Donnell.

The other three class sessions were set at Stephens Lake Activity Center in Columbia, where wine-tasting was integrated with various perspectives on the past, present and future of Missouri wine. Primarily, the focus was on the comeback kid of grapes: the native American Norton grape.

Tribune columnist Cathy Salter and her husband, cultural geographer Kit Salter, teamed up to teach the class on Missouri's viticulture history and the story of Hermann's role and its evolution.

Lucy Kirby, one of the students, said she learned how Missouri was akin to the first Napa Valley in America "but lost its footing due to Prohibition, World War I and discrimination against the German immigrants in Hermann wine country." She learned how Missouri's Norton grape helped save France's wine industry; the Norton connection between Missouri and Virginia's vintners; a bit about the winemaking process; "and we got to drink, taste and critique wines each Wednesday-morning meeting."

At the core of this course was a very good read — Todd Kliman's "The Wild Vine: A Forgotten Grape and the Untold Story of American Wine."

Orion, too, could hardly put the book down, joking, "It was the first book I've read in 40 years."

He started farming with his dad even before he finished college in 1961 at MU. His family of German immigrants had farmed the Hartsburg bottoms since 1890, and his son, Mark, continues to farm there with Orion's sister, Janet, and his brother, Glen.

Orion left the bottoms for good in 2008 to focus on the vineyard. He has sold grapes to Stone Hill Winery in Hermann and Les Bourgeois in Rocheport. Last year, he and Barbara trucked his Norton grapes to Valiant Vineyards in Vermillion, S.D. This year, all of his Norton grapes will go to Terry Neuner of Westphalia Vineyards in Argyle. Neuner raises Wagyu cattle, grows grapes and makes award-winning sulfite-free wine. The Osher class heard Neuner's story and tasted his wines in a previous session.

The first class featured Tammy Jones, who tends a small vineyard near Rocheport and is the outreach coordinator for the MU Institute for Continental Climate Viticulture and Enology. She brought along some Mizzou Cellars Norton for the class to sample.

Norton wine has its niche in the Missouri wine industry, but Orion has noticed many Missouri winemakers prefer working with Chambourcin, Chardonel and Trimonette grapes. So he grows them as well. He also is fond of the red Chambourcin and offered samples from the oak barrel in the basement. He also shared his homemade Norton-Chambourcin blend.

Most of the students brought a bottle of Missouri wine — though a Spanish white and a French red also slipped through the door. Among the stars of the evening was a Virginian — a very well-received estate-bottled Norton from Chrysalis Vineyards of Middleburg, Va. The winemaker, Jenni McCloud, is doing her best to bring back the Norton grape. Her Chrysalis Vineyard is home to the largest single planting of Norton in the world. McCloud was a major character in "The Wild Vine," which depicts "parallel passions of Dr. Daniel Norton" — credited

with creating the hybrid — "and Jenni McCloud to introduce/reintroduce this lost vine to the world," Cathy Salter said.

Throughout the evening, while waiting for the temperature to drop outside, the Salters and Orion held forth as the group nibbled on appetizers and admired the vineyards in the surrounding hills through picture windows. Among the goodies was a home-smoked summer sausage from Kathy and Jim Tunink. The couple raise cattle and make the sausage from their own beef — to the delight of friends and family. Columbia-area residents for 30 years, the Tuninks signed up for the class, Kathy said, because they wanted to know more about Missouri history. Later, Kathy provided the sausage recipe and her impression of the class. "That was the best class. Each session built upon the one before it. We learned a lot of Missouri history," and they tasted some good wines, she said.

At about 8:30 p.m., the evening had cooled enough for the class to venture into the vineyard. After a short walk and a talk about some nearby Chambourcin vines — laden with clusters of grapes — Orion mounted his ATV four-wheeler, O'Donnell hopped on the front and guests scrunched together on hay bales atop the trailer hitched to the ATV. The sun was setting as Orion guided the visitors through the lush rows, stopping intermittently to work as he talked. Armed with pruners, he cut out laterals that would not produce fruit and fielded questions about irrigation, pests and the importance of getting just enough sun to the fruit. Before the ride was over, the amiable Orion had enlisted some new friends and some oenophiles to help him harvest grapes in August.

The National

(International newspaper focusing on English-language journalism in the Middle East)

Index offers new insight into food security

Omar Karmi Jul 11, 2012

MU MENTION P. 2

WASHINGTON // The United States, Denmark and France are the most food secure countries in the world, according to a new index released yesterday.

The Global Food Security Index, commissioned by Du Pont, a leader in genetically modified food production, assesses 105 countries from every region in the world and ranks them according to a indices-based system developed by the Economist Intelligence Unit (EIU). It was presented yesterday at simultaneous conferences in Washington and Brussels, with additional presentations in Brazil and South Africa.

The assessment is based on three pillars; affordability, availability and nutritional value.

According to the index, Israel ranks is the most food secure country in the Middle East (22nd in the world), followed by Saudi Arabia (28th in the world). At the other end of the scale, Yemen is the lowest ranked country in the region coming in at number 83 overall. There was no calculation for the UAE.

Rajiv Shah, the head of the US Agency for International Development, called the index "one of the most significant steps forward" in tackling an issue the Obama administration has set as its top global development priority.

The index builds on data from bodies such as the United Nations' food and agriculture organisation, the World Bank and the World Health Organization, but seeks to "stake out" new ground by adding a comprehensive definition of food security that includes nutritional value, according to Leo Abruzzese from the EIU.

"Over the past years it has been clear that nothing shocks the food system more than price volatility," Mr Abruzzese said yesterday in Washington. He cited price shocks brought on by droughts and floods in recent years that the World Bank estimates pushed an estimated 44 million people into deep poverty.

Global food prices have risen twice as fast as inflation over the past decade, and with greater globalisation has come greater exposure to environmental factors. Food riots broke out across the world in 2008-2009, after droughts in Australia and floods in Russia caused prices to increase. Riots broke out again last year in which, it has been argued, high food prices led to the unrest in Tunisia that sparked the Arab Spring.

Ellen Kullman, the Du Pont chief executive officer, said the company had sponsored the index because a lack of a "common language" about food security meant there were no agreed-upon measures. "What gets measured, gets done," she said.

Experts hope the index will provide policymakers with a tool to design solutions to enhance food security, but it yields no easy answers.

Patrick Westhoff, an economist with the University of Missouri, said that while current production is more than enough to meet current demand, simply lowering prices will not ensure that regions affected by starvation will become more food secure. That is because, he said at yesterday's conference in Washington, many of the world's most food insecure are themselves farmers who would suffer should prices drop.

In addition to the rankings, the index also found that rich countries average more than 1,500 calories per person per day more than in poor economies; landlocked countries are not necessarily more food insecure than those with access to the sea; and governments can directly improve food security by providing access to financing for farmers, a strong food safety net and better information about nutrition and diet diversification.