Celebrating 125 Years of Opportunity

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- IMPACT Georgia
- Sweet Potato-Orange Salad
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www.surveymonkey.com/s/FvsuFOCUS

Your Opinion Counts!
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(From L-R) Joy Moten-Thomas, FVSU’s assistant administrator for community development and outreach, Rep. Calvin Smyre of Columbus, Francille Griffith, FVSU first lady, and Dr. Ivelaw Griffith, FVSU President, pose with FVSU mascots and cheerleaders during the Centennial Celebration of the Cooperative Extension Program on September 6, 2014.

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What is veterinary technology?
The Bachelor of Science degree in veterinary technology is designed to give students a broad-based background in basic sciences as well as veterinary disciplines. The degree which is accredited by the Association of Veterinary Medical Association (AVMA) prepares students to care for small and large animals.

Job outlook
According to the U.S. Department of Labor, employment of veterinary technologists and technicians is projected to grow 30 percent from 2012 to 2022. Veterinarians and veterinary technicians are identified as two of the top five growth professions over the next 15 years.

What can graduates do with a Bachelor of Science degree in veterinary technology?
• Become a veterinary technician at a veterinary clinic.
• Apply to a doctor of veterinary medicine (DVM) program.
• Become an epidemiologist.
• Become a forensics specialist for animals.


For more information about the Bachelor of Science degree in veterinary technology, call 478-825-6424 or visit ag.fvsu.edu.
Prepare for Emergencies

Each year thousands of people evacuate or become misplaced out of their homes due to the threats of natural disasters. These threats include floods, tornados, hurricanes and even wildfires. Taking preliminary steps could be the difference between life and death. Consider the recommendations below that may prepare families before a disaster strikes.

- Find out what type of disasters are common for your area. Know the peak season for each.
- Create a plan for disasters prone to your area.
- Compile a disaster kit. It should include: Water, a three day supply of non-perishable foods, flashlights, a first aid kit, batteries, a radio, medications, blankets and personal hygiene products.
- Make accommodations for pets by determining shelters and hotels that accept animals. *Consider FVSU’s State Animal Facility for Emergencies (SAFE) Center for animal care during a disaster.
- Pinpoint a friend or relative who lives outside the state that can serve as an emergency contact to notify household members of safety.

Spend or Save?
Steps for making wise financial choices.

Many middle class working families and individuals are finding it tougher to stretch dollars. Food, energy and clothing prices continue to rise while wages have decreased or flat-lined. The euphoria of pay-day often turns to frustration when it comes to paying bills, leaving some to wonder why their finances are D.O.A. or Done Once Again.

For consumers whose finances are seemingly sinking faster than the Titanic, Gail Adams, Fort Valley State University’s Peach County extension agent has some helpful tips.

**Put together a savings plan**
A savings plan can help with major purchases, such as home or automobile repairs. Also try to save five to 10 percent of net income monthly. If possible, build up three to six months’ salary for emergency purposes.

**Control spending and financial habits**
List daily and monthly expenses. Be aware of cash intake and output. Pay close attention to where money is spent. Use a ledger, notebook, or record keeping app to stay on track.
**Keep track of expenses and income**

Try to pay more than the minimum payment on credit cards. Do not allow charge card purchases to total more than what needs to be paid back.

**Pay bills on time**

Paying bills on time can help maintain a good credit rating. Contact creditors if it becomes difficult to make payments. If creditors make a call, answer the phone. Avoiding them is not the thing to do.

**Be careful with credit cards**

Limit debt payments to 20 percent of income. Only use credit cards for planned, safety or emergency purchases. Do not use one credit card to make a payment on another one.

**Cook and prepare fresh meals at home**

Cut back on trips to the restaurant to save money and gas. Cook fresh or frozen foods instead. They may take longer to prepare, but they are not as expensive as pre-cooked foods.

**Conduct research for items**

Use the internet to compare prices and brands. Different brands may carry the same item, but one brand may be less expensive than the other.

**Take advantage of “Lay-a-Way”**

Set a two or three month goal to pay on the item. If lay-a-way is not available, then make a decision to put back a certain amount each month before making the purchase.

**Shop at Goodwill or the Salvation Army**

Name brand or designer clothes can carry a hefty price when sold retail, but some of those same clothes can be found in thrift or consignment stores. When shopping retail, keep an eye out for bargains.

**Reduce entertainment costs**

Premium and specialty channels can increase cable or satellite bills. See if some of the stations can be removed from a premium package. Also consider cutting back on trips to the movies and rent DVD’s from Redbox or consider Netflix.

*These tips may serve as a guide to help families reduce spending in grocery stores.

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**Super savings at the supermarket**

One of the largest expenses for families is the grocery bill. The U.S. Department of Agriculture (USDA) estimates the average monthly grocery bill for a family of four, with parents between the ages of 19-50 years and children between the ages of 6-11 years is $1,271.20. Here are some ways to keep the food bill under control.

- Put together a grocery list. Be disciplined and only buy the items on the list.
- Look to put together menus that last two weeks. This cuts down on trips to the store.
- Cut out coupons of items routinely purchased.
- Try to find the ideal grocery store, one that is economical and close to home.
- When preparing leftovers get creative. The results can be surprising.
- Look for store specials when planning meals.
- Be aware of how much money is set aside to purchase food.
- Go meatless from time to time. Use substitutes such as dried beans, peas and eggs.
- Try to buy store brand over name brand products. Check the quality of the two.
- Don’t go to the store with an appetite. This causes many shoppers to overbuy and overspend.
- When grocery shopping, try to leave children with a friend or relative if possible. Children can persuade parents to purchase items not on the grocery list.

Sources: U.S. Department of Agriculture (USDA), Gail Adams, FVSU Peach County extension agent, University of Georgia Cooperative Extension Service
An ELITE OPERATION
Finding a job in a competitive job market can be challenging. Statistics from the U.S. Department of Education’s National Center for Educational Statistics show during the 2011-2012 school year, 1,791,046 students graduated with college degrees, making for a crowded job market.

To help students gain professional skills needed in the corporate workforce and improve chances for employment, Fort Valley State University and North Carolina Agricultural and Technical State University have developed a program called Emerging-Leaders-Interactive-Training and Experience or ELITE. The program is funded by the U.S. Department of Agriculture and the National Institute of Food and Agriculture. It is designed to help students entering their sophomore year of college develop leadership skills by participating in professional development activities. Students selected for the ELITE Program will interact with leaders in business, industry and communities. The ELITE Program, which accepted its first class of 20 students from FVSU spring 2014 will began activities in August completing the program in May 2015.

Participants receive a stipend of $800, attend professional conferences and travel on a six day domestic tour of agribusiness firms, government agencies and 1862 land-grant institutions.

Amber Brown, a 19-year-old sophomore agricultural economics major from Macon, is one of the FVSU ELITE participants. Brown took time out of her schedule to answer some questions about the ELITE Program.

What motivated you to participate in the ELITE program?

AMBER
My advisor sent me the information and said it would be a great opportunity for me to learn about the professional world and how to better my leadership skills. Also, I saw a lot of posters about it.

As an ELITE participant, you will participate in professional conferences, what will you hope to learn at these conferences?

AMBER
I expect to learn leadership building skills, interviewing techniques and how to be more of a professional person.

What advantage do you think you will have after completing the ELITE program over a student who has not participated in ELITE?

AMBER
I can say I have more knowledge about interviewing for jobs, being professional and being a leader.

Can you give an example of a skill you are expected to master as a result of participating in ELITE?

AMBER
We’re supposed to have an ‘elevator speech’ to tell who you are, what you’ve done and what you’re doing in 30 seconds or less.

Where do you see yourself five years from now in the job market, and what skills will play an important role for you?

AMBER
Five years from now, I should have a job. I want to be good at my job. I am going to have to have the leadership skills and the interpersonal skills to have a job in corporate America.
How can I be ELITE?

Eligibility and Requirements
• Must be a rising sophomore declaring a major in the College of Agriculture.
• Must hold a minimum GPA of 2.50.
• Must complete the online application package by March 30, 2016.

*Online applications are available at ag.fvsu.edu/elite.

A complete application consists of:
• A signed application.
• An official transcript.

• Two letters of recommendation. At least one letter must be completed by a professor, or administrator discussing the applicant’s academic achievements and involvement in extracurricular and community activities.

ELITE Program Objectives
• To enhance participants knowledge and understanding of the culture of the corporate business sector, academia and government.
• To increase participants self-awareness and identify personal strengths and opportunities for improvement.

• To enhance participants ability to communicate effectively and efficiently.
• To improve participants interpersonal skills and abilities to work with diverse teams.

For more information, contact Dr. Erika Styles, associate professor, agricultural economics at 478-825-3134 or stylese@fvsu.edu
Food Safety Trivia

TRUE OR FALSE

Food poisoning and foodborne illnesses are common threats that can be easily avoided with precautionary practices and preventive techniques. To test the knowledge and ensure safety around the kitchen, Fort Valley State University’s Family and Consumer Sciences Department wants to expose some hidden truths.

INSTRUCTIONS

Determine if the following statements are true or false. Check the answers at the bottom of the page. Consider making the appropriate changes to reduce the possible risks of food poisoning and foodborne illnesses.

1. Consuming raw cookie dough or cake batter is safe when preparing baked dishes.
2. Frozen food can be cooked without thawing and still be safe to eat.
3. Food should cool off before it is refrigerated.
4. Food poisoning is common and not life threatening. It’s usually over after a day or two.
5. When cleaning kitchen surfaces, one teaspoon of liquid bleach per one quart of water is an adequate amount to disinfect.
6. To eliminate bacteria in raw meat such as beef, poultry or seafood, wash raw meat using water.
7. Cooked food kept in a refrigerator is typically safe to eat until it begins to have an odor.
8. Never thaw food on a kitchen counter.
9. It is unnecessary to wash fruits and vegetables if the rind or peel will be removed.
10. Kitchen sponges and dishrags often hold bacteria, but are cleaned when rinsed in warm water.

Is it done yet?

To make sure food is cooked at a temperature safe to eat, consider purchasing a food thermometer. Check to see if your food is safe to eat by using the information below.

<table>
<thead>
<tr>
<th>Food type</th>
<th>Temperature</th>
<th>Rest time*</th>
</tr>
</thead>
<tbody>
<tr>
<td>Ground beef, pork or lamb</td>
<td>160°F</td>
<td>None</td>
</tr>
<tr>
<td>Ground turkey or chicken</td>
<td>165°F</td>
<td>None</td>
</tr>
<tr>
<td>Steaks, roasts, chops and fresh veal, beef or lamb</td>
<td>145°F</td>
<td>3 minutes</td>
</tr>
<tr>
<td>Poultry</td>
<td>165°F</td>
<td>None</td>
</tr>
<tr>
<td>Fish and shellfish</td>
<td>145°F</td>
<td>None</td>
</tr>
<tr>
<td>Pork and Ham</td>
<td>145°F</td>
<td>3 minutes</td>
</tr>
</tbody>
</table>

*Once meat is removed from a grill, oven, or other heat source, allow it to rest for the specified amount of time. This rest period allows temperatures to remain constant or continue to rise, eliminating the consumption of harmful bacteria.

Sources: Foodsafety.gov, Academy of Nutrition and Dietetics and North Dakota State University Extension Service, Kena Torbert, FVSU’s family life specialist.

Fort Valley State University • Cooperative Extension Program
The year 2015 marks a historical moment in history for 19 Land-Grant, Historically Black Colleges across the United States. Fort Valley State University, along with 18 other 1890 Land-Grant institutions will celebrate the signing of the Second Morrill Act of 1890.
A Peek Into the Past:
History of FVSU’s College of Agriculture and Cooperative Extension Program

Fort Valley State University, the only 1890 Land-Grant University in Georgia, is one of three public Historically Black Colleges and Universities (HBCUs) in the state. Located in Fort Valley, the university sits on 1,366 acres of land with 80 acres compiling the main campus. The remaining acreage is dedicated to agricultural research and future expansion.

Founded as Fort Valley High and Industrial School in 1895, the school merged with the State Teachers and Agricultural College located in Forsyth in 1939 and became Fort Valley State College. In 1944, FVSC established a four-year Bachelor of Science degree in agriculture, following the establishment of the degree, in 1945 FVSC opened the College of Agriculture.

Two years later (1947), the Georgia Board of Regents reorganized the three state supported HBCUs. During this process, the land-grant status transferred from Georgia State College (now Savannah State University) to Fort Valley State College, designating it as the new land-grant college for African-Americans.

In the 1970’s, Fort Valley State University continued to advance as a land-grant institution. In 1972, John Demons, jointly staffed with the University of Georgia, was appointed as assistant director for FVSC’s Extension Program. Six years later (1978), Demons is named the first administrator of the Cooperative Extension Program at FVSC. Other appointments enhancing the institution’s land grant status that year include Dr. Ira Hicks as director of resident instruction in agriculture and Dr. Melvin Walker as research director. In that same year, Fort Valley participated in the first Sunbelt Agricultural Exposition in Moultrie.

As the 80’s approached Fort Valley State’s footprint as a land-grant school continued to expand. The College of Agriculture began to add bachelor degrees in agricultural economics (1981), ornamental horticulture (1981) and veterinary science (1986). In 1982, Dr. Fred Harrison Jr. accepted the position of Extension administrator. In addition, Dr. Glenwood Hill revived the Ham and Egg Show with the Ham and Egg Breakfast, an event designed to have citizens have personal contact with officials on the local, state and national levels. Furthermore, to help support research and extension projects, the Georgia Small Ruminant

What is the Second Morrill Act of (1890?)
The Second Morrill Act of 1890 is a legislative document that aimed to extend access to higher education by providing additional funds for all land-grants. Since Segregation was common in the Southern U.S., and African-American students were denied admission to 1862 land-grant colleges in Southern states, the Southern states provided a separate land-grant institution (HBCU) for African Americans. These institutions became designated as the “1890 land-grants” in the segregated states in the South.

What is a land-grant college or university?
A land-grant college or university is an institution with a mission to teach agriculture, military tactics and the mechanic arts as well as classical studies. This mission aims to educate the working classes to receive a liberal, practical education. Land-grant institutions are designated by state legislatures or Congress to receive funds to carry out specific programming.
Research and Extension Center began operations in 1987, and in 1988 the university purchased the 725 acre Hendricks Farm.

As the final decade of the 20th century arrived, a major change occurred at the institution. In 1996, the University System of Georgia renamed Fort Valley State College to Fort Valley State University, a state and land grant university.

Furthermore, Fort Valley State continued to grow as a land-grant university in the 21st Century. In 2005, a permanent facility at the Sunbelt Agricultural Exposition opened, followed by the opening of the Agricultural Technology Conference Center in 2008. The year 2010 saw the College's name change from the College of Agriculture, Home Economics and Allied Programs to the College of Agriculture, Family Sciences and Technology. Lastly, the State Animal Facility for Emergencies (SAFE) Center, the only one of its kind in the Southeast U.S., opened its doors in 2012.

In 2005, FVSU opened a permanent 40 x 60 foot exhibit at the Sunbelt Agricultural Exposition in Moultrie.

Dr. Glenwood Hill was instrumental in reviving the Ham & Egg breakfast at FVSU.

Members of the first class at FVSU’s College of Agriculture pose for a photograph in 1945.

Dr. Ira Hicks served as director of resident instruction for the FVSC College of Agriculture.

John Demons was the first Extension administrator for the FVSU Cooperative Extension Program.

Dr. Melvin Walker served as the first research director of FVSC in 1978. He also served as dean of the College of Agriculture in 1987 and was named acting president of Fort Valley State College in 1988.

Dr. Glenwood Hill was instrumental in reviving the Ham & Egg breakfast at FVSU.
To celebrate 125 years, multiple events will take place throughout 2015. The tentatively scheduled events are listed below.

<table>
<thead>
<tr>
<th>Date</th>
<th>Event Description</th>
</tr>
</thead>
<tbody>
<tr>
<td>APR 12-18</td>
<td>National Library Week</td>
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<tr>
<td></td>
<td>“Unlimited Possibilities @ Your Library”</td>
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<tr>
<td></td>
<td>125th Anniversary Presentations/Videos</td>
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<tr>
<td>APR 21</td>
<td>Ham &amp; Egg Breakfast</td>
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<tr>
<td></td>
<td>Proclamation/Historical Museum: Celebrating 125 Years of Service/“Get to know your 1890” Presentation by Dr. Mark Latimore Jr.</td>
</tr>
<tr>
<td>APR 23</td>
<td>1890 Day/Wellness Walk</td>
</tr>
<tr>
<td>JUN 1-12</td>
<td>FAME Camp</td>
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<td></td>
<td>Historical Tribute to the 1890 Land-Grant Universities</td>
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<tr>
<td>JUL 10</td>
<td>TEAM Success Closing Ceremony Presentations</td>
</tr>
<tr>
<td></td>
<td>“125 Years of Significance” 1890 Land-Grant Universities</td>
</tr>
<tr>
<td>AUG</td>
<td>Research Career Fair</td>
</tr>
<tr>
<td>OCT 20-22</td>
<td>Sunbelt Agriculture Exposition</td>
</tr>
<tr>
<td>FEB - DEC</td>
<td>County Celebrations (30 county sites)</td>
</tr>
<tr>
<td></td>
<td>The Community Outreach Exhibition will travel to all 30 counties for community residents to self-educate on the impacts of FVSU and its land-grant mission</td>
</tr>
</tbody>
</table>

Visit our celebration events page: goo.gl/nTc7Nf for details. Add us on Facebook @FVSUAg or follow us on Twitter for detailed updates throughout the year.
How did we help?
Beginning in September 2013, low to moderate income families in the central Georgia region began receiving free energy audits through the GREEN Project. During the energy audit, the house is surveyed inside and out for cracks or abnormalities where air leakage may occur. Crawl spaces under the house (if applicable) are checked for moisture or loose duct work, and attics are examined for proper insulation and loose duct work also. After the inspection, the client is presented with a list of needed modifications for the home.

How did we educate?
Free workshops were conducted across the state. 1,750 copies of two publications were produced on the proper use, installation and disposal of CFLs. These were provided to customers who received energy audits and those who attended GREEN workshops.

Results
484 CFLs distributed to Georgia residents.

$32,525.00 Energy efficient equipment savings experienced by CFL users.

14 residents were eligible for free energy kits that provided a total of $20,007.68 in energy efficiency savings.

FVSU partnered with Middle Georgia Community Action Agency to perform weatherization upgrades for three eligible senior citizens valued at $10,000+

For more information about the GREEN Program contact Billy Brown, FVSU energy educator, at 478-825-6368 or brownb@fvsu.edu

*Rural, disadvantaged and low-to-moderate income families are spending up to 15 percent of their income on home energy costs. To help these families, Fort Valley State University’s Cooperative Extension Program offers the Georgia Residential Energy Efficiency Network (GREEN) Project. The GREEN Project is an outreach program offering free workshops, energy audits and energy kits to residents throughout the state. The workshops are designed to educate families about ways to cut utility costs in an environmentally friendly manner.

The free energy audit kits valued at $1,429.12 help to cut home energy costs.

Each kit contains the following:
- Compact Fluorescent Lamps (CFLs)
- Programmable thermostats
- Toilet tummy
- Low flow shower head
- Foam gaskets
- Vent deflectors

*The information presented is compiled from data collected in September, 2014.*
Sweet Potato-Orange Salad with Honey Mustard Dressing

Makes 8 servings

You will need
- about 1 pound of sweet potatoes, peeled, cut in ½-inch cubes
- ¾ cup water
- 1 (11-ounce) can mandarin oranges, drained
- ½ cup thinly-sliced celery
- ⅔ cup chopped green or red bell pepper
- ½ cup dried cranberries
- 2 medium green onions, chopped
- 2 teaspoons peeled, grated ginger root
- ¼ cup light honey mustard dressing
- ¼ teaspoon kosher salt
- ⅛ teaspoon freshly-ground black pepper
- ½ cup chopped pecans, toasted*

Steps
1. Place the sweet potatoes in a microwave-safe container; add water. Cover; microwave on medium-high for 8 to 10 minutes until the sweet potatoes are fork-tender, not mushy. Drain; chill.

2. Meanwhile, put the mandarin oranges, celery, bell pepper, cranberries, green onions and ginger root in a medium bowl. Add the sweet potatoes; toss gently.

3. Pour the honey-mustard dressing over the sweet potato mixture. Gently combine, coating the ingredients with dressing. Season with salt and pepper.

4. Just before serving, mix in the pecans.

Tip*
Toast the pecans in a small, heavy dry skillet over medium heat, shaking the skillet frequently for 1 to 2 minutes, to release the flavorful oils.

Recipe by Roberta L. Duyff, MS, RDN, FAND, CFCS
Source: eatright.org

Nutrition Facts
Serving size: ¾ cup
Servings per recipe: 8
Amount per serving
Calories: 150   Calories from fat: 50

<table>
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<tr>
<td>Saturated Fat</td>
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<tr>
<td>Sugar</td>
<td>13g</td>
</tr>
<tr>
<td>Protein</td>
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</tr>
</tbody>
</table>
Fort Valley State University’s Cooperative Extension Program and the College of Agriculture, Family Sciences and Technology continuously make impacts on residents throughout the state. Learn about our most recent contributions to Georgians.

**Housing**

Fort Valley State University’s housing unit offers workshops and resources designed to help consumers make informed energy efficiency and conservation decisions for their home through the Georgia Residential Energy Efficiency Network (GREEN) Project. The project also teaches consumers how to be proactive in energy usage which can result in energy and monetary savings. Through the project:

- FVSU’s housing program has a public value of more than $68,000 in the form of energy efficient upgrades, energy starter kits and compact fluorescents distributed to residents.
- FVSU staff conducted workshops for 312 participants. Economic impact is valued at more than $10,000.

**4-H and Youth Development**

- In 2014, FVSU’s 4-H Program increased the knowledge of healthy living in more than 3,000 underserved and unrepresented youth.

The National 4-H Council administered surveys to 20 percent of the 3,000 participants. The results indicated:

- **85%** improved dietary choices.
- **91%** improved attitude toward and understanding of healthful foods.
- **97%** increased willingness to try new nutritional foods.
- **82%** increased understanding of the elements of sound nutrition and daily caloric need versus physical exercise.
- **71%** increased participation by the family in eating together.

**Mobile Information Technology Center**

FVSU’s Mobile Information Technology Center is a 48-foot mobile classroom equipped with 20 computer stations. Through a partnership with GeorgiaCares, the mobile classroom
The LIFE Program has helped residents successfully complete:

- **179** wills
- **141** advanced healthcare directives
- **154** financial power of attorneys
- The LIFE Program has **saved Georgians over $265,500**.
- The developed succession plans manage **$33 million** in homes and assets.

**COMMUNITY OUTREACH**

FVSU operates the State Animal Facilities for Emergencies (SAFE) Center. During a natural or man-made disaster, the center is equipped to house 105 dogs, 80 cats and 30 horses. Animal care is provided by veterinary science staff and students. It is also used in statewide emergency trainings and helps with animal welfare locally. The SAFE Center and veterinary science staff are helping the community by:

- Providing vaccines and deworming for more than 100 stray animals in central Georgia.
- Serving as a temporary shelter for hurricane evacuees and their pets during the statewide hurricane evacuation simulation called HURREX.
- Hosting AgDiscovery, a U.S. Department of Agriculture sponsored program introducing high school students to animal health and agriculture.

FVSU’s Landowner Initiative for Forestry Education (LIFE) Program teaches residents the importance of will and estate planning and land management practices. FVSU conducted twenty “Managing Your Land for Profit Workshops” for more than 1300 landowners and 10 estate planning clinics.
Sabrena Johnson
Program Assistant
Coverage Area: Peach County

Sabrena Johnson is a familiar face in Peach County. She literally puts her work on the table by teaching clients how to properly prepare healthy, balanced meals. Johnson provides nutrition education from the national Expanded Food and Nutrition Education Program (EFNEP), and conducts programs such as Food Talk and Meals in Minutes. She also collaborates with the Fort Valley Neighborhood Service Center, a local organization that helps Peach County residents with energy assistance and home weatherization.

Johnson provides services in the following areas:
- Nutrition Education
- Food Budgeting
- Food Safety

For more information about programs offered in Peach County contact Johnson at:
Phone: 478-825-6466
Email: johnsons@fvsu.edu
700 Spruce Street, Wing A
Fort Valley, GA 31030
**What is Extension?**

The Cooperative Extension System is a nationwide educational network. Each U.S. state and territory has a state office at a land-grant university, such as Fort Valley State University, which has a network of regional offices.

Within these offices staff and experts are available to provide useful, practical and research-based information to agricultural producers, small business owners, youths and others in rural areas and communities of all sizes.

Sabrena Johnson, based in Peach County, is one of three program assistants who works personally with residents in nearly 30 counties throughout middle, east and south Georgia.

**Who Does the Extension Program Serve?**

Extension has something for every Georgian, including limited-resource farmers. One-on-one assistance, agricultural events and workshops are available to address an array of issues facing clients. Services and expertise vary with each coverage area.

Extension is here to help Georgians with their challenges.

Clientele Include:
- Animal Producers
- Families
- Future and Current Homeowners
- Gardeners
- Limited-Resource Farmers
- Parents
- Seniors
- Youths
EXTENSION PERSONNEL EARN STATE, REGIONAL AND NATIONAL AWARDS

Six Fort Valley State University Cooperative Extension employees were honored for their work by the Georgia Extension Association of Family and Consumer Sciences (GEAFCS).

Keishon Thomas, Phillip Petway, Terralon Chaney, Stefan Price, Billy Brown and Leslie Weaver all received awards for their projects at the GEAFCS annual conference Aug. 8, 2014 in Jasper, Ga.

SAFE CENTER ACTIVATES, SAVES THE LIVES OF 20 DOGS

On July 11, FVSU’s State Animal Facility for Emergencies (SAFE) Center opened its doors taking in 20 dogs scheduled to be euthanized. The dogs were stray animals being housed at a middle Georgia animal control facility.

“There was nowhere else for these animals to go in middle Georgia. Everybody is beyond full and they were just going to die,” said Center director Dr. George McCommon.

The SAFE Center is a 7,800 square-foot facility equipped to house dogs, cats and horses during natural and man-made disasters. The center, which became fully activated in 2012, is managed by FVSU staff. It also serves as a hands-on classroom for veterinary science students enrolled at FVSU. Although the center is primarily set up for disasters, McCommon said service is the main priority.

McCommon said when he received the call and learned of the puppies’ fate; he immediately wanted to save the animals lives.

For a week, veterinary science students and FVSU staff provided food, vaccinations, deworming and treatment for parasites. After their treatments, the animals were sent to a rescue shelter in Arizona where the puppies will be adopted by responsible pet owners.

McCommon, who also serves as an associate professor in the FVSU Department of Veterinary Sciences and Public Health said, his staff and students used the experience as a teachable moment.

“We’re an asset for the community and were willing to use our time and experience to help people and animals,” McCommon said. For more information about the SAFE Center and its use, contact FVSU’s Department of Veterinary Science and Public Health at 478-825-6424 or visit ag.fvsu.edu.
Scholars travel to Dubai for international conference, cultural experience

FVSU seniors Ashley Norris, Jasmine Scott and junior Brandon Beaty traveled to Dubai, United Arab Emirates (UAE) March 10-11 to present research at the Global Science and Technology Forum’s 4th Annual International Conference on Biotech.

Norris, Scott and Beaty who are pursuing undergraduate degrees in plant science-biotechnology described the seven day trip as a once in a lifetime opportunity. “The experience was mind-blowing,” said Beaty, referencing the architecture of buildings, culture and knowledge shared among more than 70 scientists and students representing countries across the globe.

Beaty admitted he was nervous about presenting among the scholars. But through the encouragement of his peers and professor, Beaty presented and won an award for best paper oral presentation award.

In addition to presenting research, students also had a chance to visit the Birla Institute of Technology and Science (BITS) Dubai Campus, International Center for Biosaline Agriculture (ACBA), United Arab Emirates University as well as experience Middle Eastern culture.

Dr. Sarwan Dhir, a FVSU professor of biotechnology and director of FVSU’s Center for Biotechnology said Norris, Scott and Beaty were selected for this trip based on academic performance, internship experience, leadership qualities and research presentation skills. Dhir said he is proud of his students’ accomplishments.

“Students were exposed to several cultures which prepare them for a globalized workforce. For the first time, our students were selected to present their research work at an international meeting and they did an excellent job. Our undergraduates also exposed Fort Valley State University to an international audience,” Dhir said. This conference and travel expenses for the students are funded by the National Science Foundation.

For more information about FVSU’s plant science biotechnology program, contact Dr. Sarwan Dhir at 478-825-6687 or dhirs0@fvsu.edu.

Latimore appointed chair of the Association of Extension Administrators

Latimore, who began his role as chair November 2014, will hold this position for two years. For more information about AEA, visit 1890aea.org.