

vol. 48 no. 1 | 2017 | MEMBER THE TEXAS STATE UNIVERSITY SYSTEM

# hillviews



A  
**TASTE**  
— OF —  
**TEXAS STATE**

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TEXAS  
STATE  
UNIVERSITY

The rising STAR of Texas



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No. 1, 2017



### Coach Stewart

He's the new man on campus, and as director of track and field he has already led the Bobcats to an indoor championship.

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Plenty to see and do on campus.

**ABOUT:** *Hillviews* is produced three times a year by the University Advancement division. We'd love to hear from you. Send us your comments about the articles in this issue, or send story suggestions. Email [Hillviews@txstate.edu](mailto:Hillviews@txstate.edu); fax to (512) 245-3817; or mail to *Hillviews*, Texas State University, 601 University Drive, San Marcos, TX 78666-4613.

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FEATURE

# A Taste of Texas State

Current and former Texas State students are cooking up their own futures within the food industry, the food sciences, in education, and with government agencies tasked with protecting people and the food supply. Food fuels the world, and we are all part of it.



Check out some things that Bobcats are cooking up.

## hillviews

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## (from the president's desk)

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Dear Friends,

It is amazing to contemplate the various ways our lives are touched by food. We respond to it with all of our senses, and our very existence depends on it. It is no surprise that, as a society, we are preoccupied with cultivating, sustaining, modifying, preparing, and consuming food. I am pleased to note that Texas State University has an impact on food in more ways than you might otherwise imagine. Our students pursuing degrees in agriculture not only learn about farming and ranching, they are involved in research that explores the intricacies of our food supply and how threats to it can impact public health and the economy.

Our engineering and agriculture students are collaborating on grant-funded research that is helping them develop a model for creating a soil-free ecosystem that is fully sustainable on renewable resources. The implications for such a system are far-reaching, and may one day bring relief to areas of the world where hunger is most pronounced.

Bobcat Blend, a 9-year-old project of turning food waste into gardening compost, is an award-winning program that reduces waste-disposal costs for the university and is friendly for our environment.

Texas State's School of Family and Consumer Sciences is helping produce more teachers for public schools, which are facing a critical shortage of consumer science educators to help teach our younger generations about home economics and nutrition. Furthermore, some of our nutrition faculty have been involved with research aimed at reducing childhood obesity.

Texas State is also proud of the many graduates it has produced who have gone on to have their own impact on the food industry. In this edition of *Hillviews*, you will read several accounts of Bobcat success stories. We hope you enjoy them all.

Sincerely,

A handwritten signature in black ink that reads "Denise M. Trauth". The signature is written in a cursive, flowing style.

Denise M. Trauth



# (wide)views



## Stewart gets off to fast start

Director of track and field leads men's team to Sun Belt championship

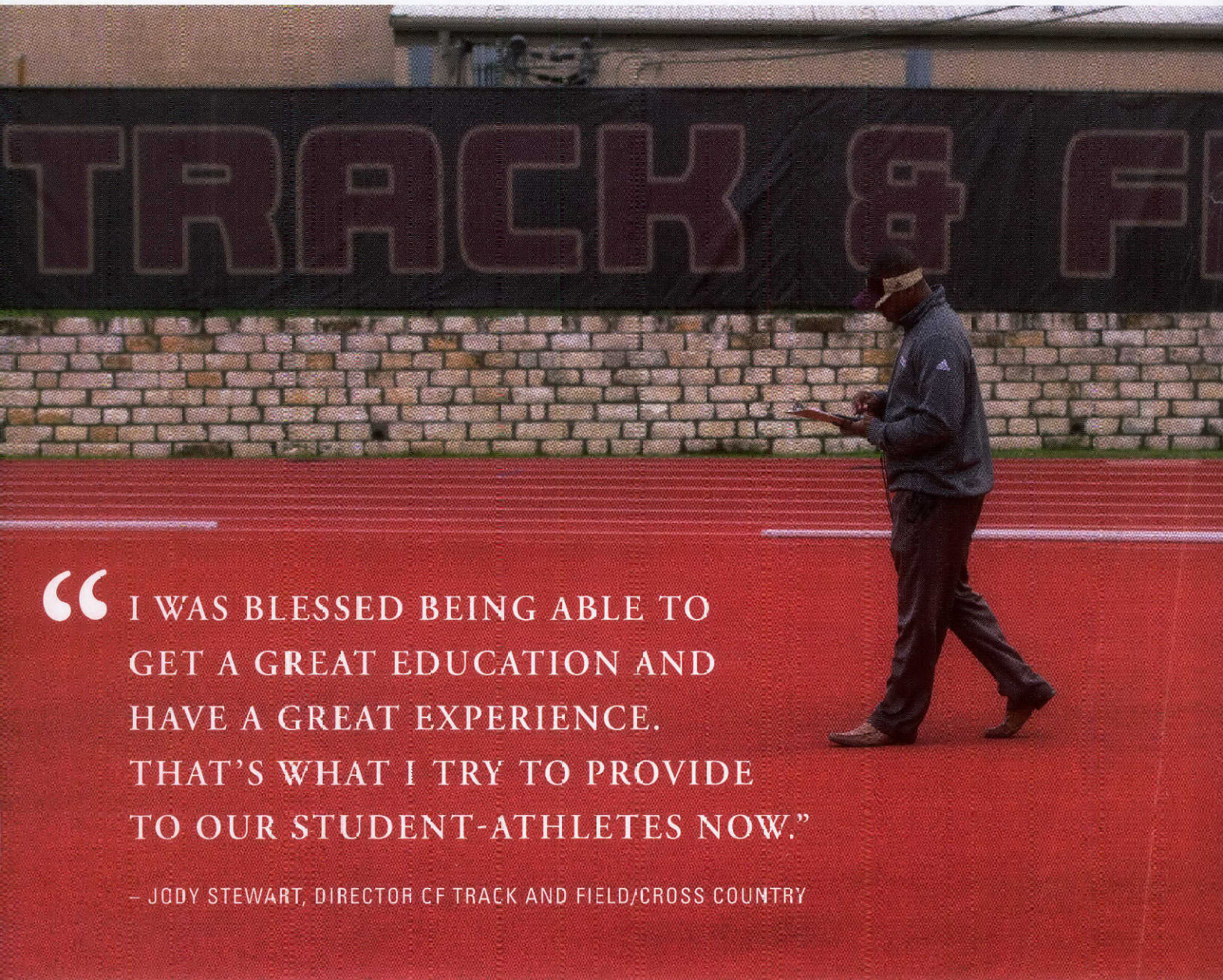
*By Edmond Ortiz*

You could say that Coach Jody Stewart hit the ground running.

He already had a reputation as a strong recruiter upon becoming Texas State's director of track and field/cross country in the fall of 2015, even though this school was his first head-coaching job.

Stewart quickly expressed confidence in his athletes' abilities and work ethic. "Early on, I told them, we will win a championship," he recalls. "It was a new system, but the student-athletes were able to buy in."





“ I WAS BLESSED BEING ABLE TO GET A GREAT EDUCATION AND HAVE A GREAT EXPERIENCE. THAT’S WHAT I TRY TO PROVIDE TO OUR STUDENT-ATHLETES NOW.”

— JODY STEWART, DIRECTOR OF TRACK AND FIELD/CROSS COUNTRY

Last season, the men’s team won the Sun Belt Conference Indoor Championship. The women’s team fell two points shy of repeating as indoor champs. Several Bobcats received All-American honors and honorable mentions following the NCAA championships. Stewart was named Sun Belt’s Men’s Indoor Head Coach of the Year.

Before coming to Texas State, Stewart spent three years as an associate head coach at Stanford, where he helped assemble the top men’s recruiting class in the NCAA in 2015. Prior to that, he had similar success as an assistant coach at Georgetown and Bowling Green State. But as much as he

has taught student-athletes to excel at sprints, hurdling and other track events, the Columbus, Ohio, native has emphasized quality academics.

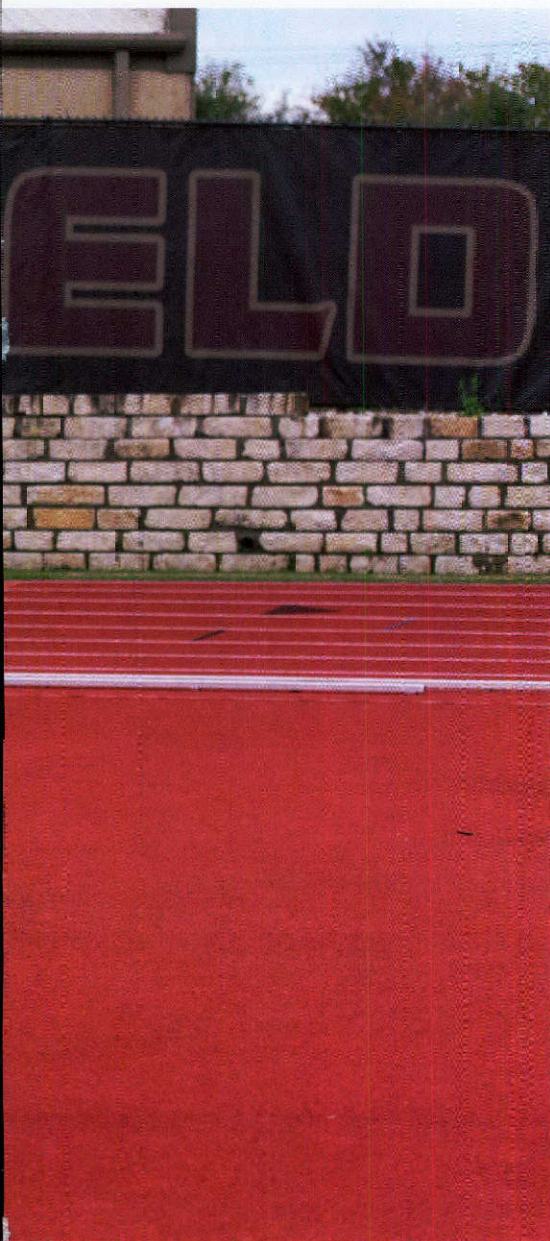
He knows that being a student-athlete can be simultaneously exciting and overwhelming, having earned a bachelor’s degree in education in 2006 from Ashland University in Ohio, and a master’s degree in education from Cleveland State in 2008. “The first time you’re on a college campus, you want to be part of all of the opportunities,” Stewart recalls. At Ashland, Stewart was a four-time NCAA Division II All-American, four-time

Academic All-American, four-time Great Lakes Intercollegiate Athletic Conference Champion, and the 2003 Great Lakes Intercollegiate Athletic Conference Most Valuable Performer.

“I was blessed being able to get a great education and have a great experience. That’s what I try to provide to our student-athletes now. We do a lot of things to enhance the student-athlete experience,” he says.

Stewart’s influence in this realm on and off the athletic field, has already paid dividends at Texas State. Seven Bobcats — four men and three women, more than all other Sun Belt Conference schools —





*Seniors Abby Hani (left) and Antonisha Stewart practice the hurdles.*

received All-Academic honors from the U.S. Track and Field and Cross Country Association following the 2015-2016 season. Stewart says these and other impressive showings demonstrate that Texas State track and field's star keeps rising. He attributes much of that success to an increasing number of skilled track and field athletes recruited from around the state. He says the men's team is "reloading" after graduating 10 seniors. "It's a great state. We want to recruit Texas. The state has tons of talent," he says.

Entering the spring 2017 season,

Stewart describes the women's track team as remaining strong. No surprise there because the squad is led by Tramesha Hardy, who was named the Sun Belt Women's Indoor Most Outstanding Freshman and the Sun Belt Conference's Women's Outdoor Most Outstanding Freshman.

Over the summer, Stewart, his colleagues, and athletes reached out via social media to former Bobcat pole vaulters Logan Cunningham and Anicka Newell, who competed at the Summer Olympics in Rio. Cunningham represented the United States, and Newell represented Canada.

Meanwhile, the cross-country program is headed toward achieving a level of consistent success. "We are putting more resources and more recruiting efforts into cross country," he says. "The goal is to continually move up in the conference."

Stewart called Texas a supportive scene for well-trained cross-country runners who successfully make the transition from high school to college. "There are strong distance schools in Texas. It's a great distance running community," he says. "We believe we can be a top three program in cross country in the future."

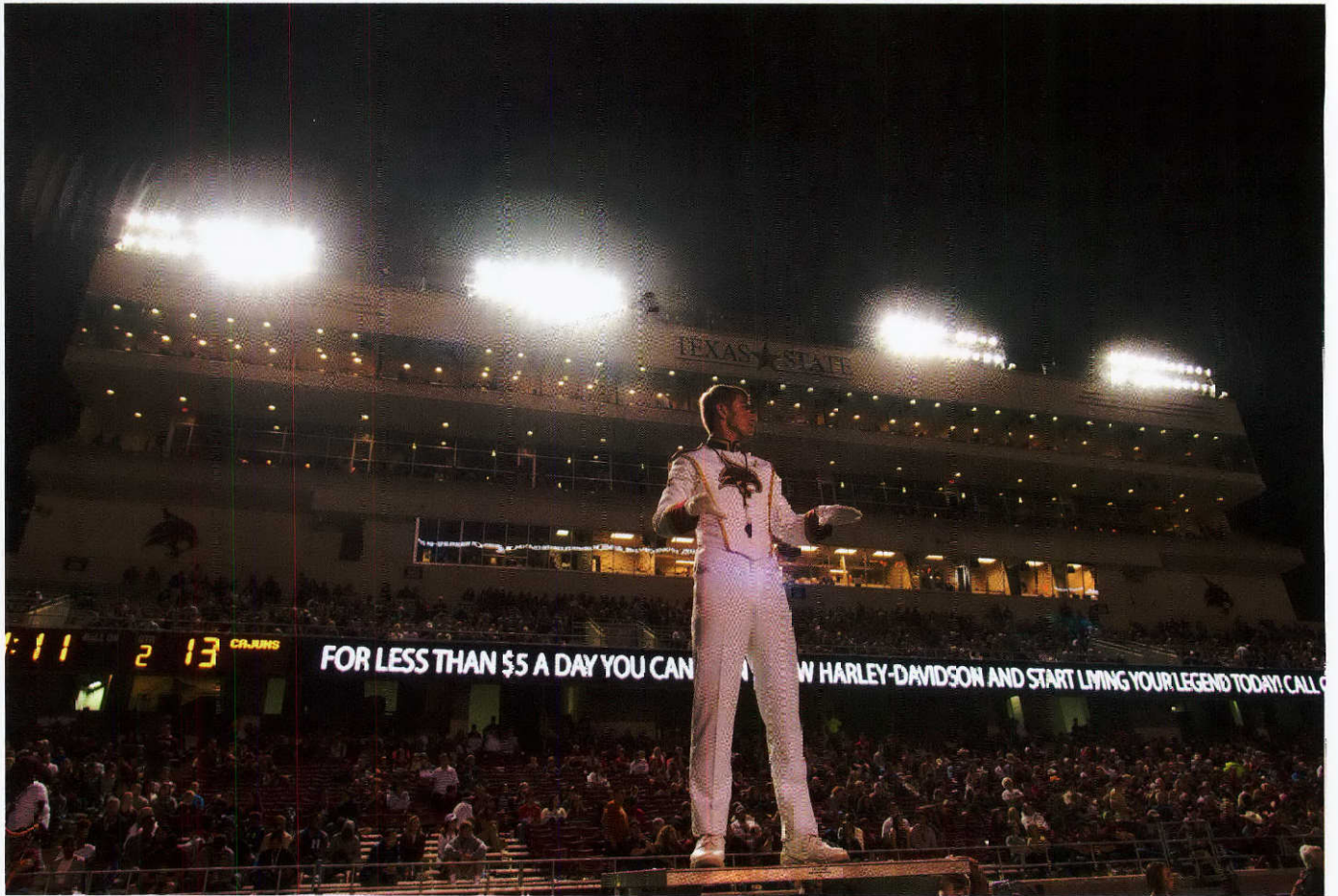


# Homecoming

Texas State University's Homecoming is much more than game day. You just don't get to be 117 years old without some festive traditions surrounding homecoming. The week's events have something for current and former students, ranging from a campus carnival and talent show, to a 5K run in Sewell Park and the Distinguished Alumni Gala. Homecoming events began October 15 and culminated in the football game against the Ragin' Cajuns on October 22.







**OPPOSITE PAGE, CLOCKWISE FROM TOP LEFT:**

*Senior Malik Mungo is crowned Homecoming King for 2016.*

*Bobcat fans are fired up in the first half of the game against the Ragin' Cajuns.*

*The Bobcats charge the field on game day.*

**THIS PAGE CLOCKWISE FROM TOP:**

*Drum major Connor Towns leads the Bobcat Marching Band.*

*The Texas State Strutters keep the homecoming spirit in the stands.*

*It was Bobcats vs. Ragin' Cajuns at the October 22 Homecoming Game.*

*Gunter Bax, Ellison Berger, and Charles Burdine represent the Bobcat band color guard.*

*Photos by Stephanie Schulz*



# Homecoming







**OPPOSITE PAGE, CLOCKWISE FROM TOP LEFT:**

*It's ladies only at the Powder Puff game held at Bobcat Stadium.*

*The Homecoming Talent Show is a chance for students to show off their specialty acts.*

*The Homecoming 5K Run in Sewell Park is open to all, including those not yet tall enough to be Bobcats.*

**THIS PAGE CLOCKWISE FROM TOP LEFT:**

*One of the longest-standing traditions of homecoming, the Soap Box Derby was held in front of the Family and Consumer Science Building.*

*The DA Gala, honoring special alumni, is held at the LBJ Ballroom.*

*The Homecoming Carnival, a one-day event, is the newest addition to the week's events.*

*Dr. Denise Trcuth greets the 2016 Distinguished Alumni, (from left) Ron Mitchell, Ernie Sadau, Jim West, Diana Schick, and Scott Emerson.*









## Innovations Lab students think outside the box

*By Dave Moore*

Comic books tell of beings who can see through solid objects, change costumes instantly, and be at more than one place at a time.

The students at Texas State University are developing technologies to perform those feats and more, through the university's Innovations Lab. The 2-year-old program melds industry tech and funding with students' drive, familiarity with computer apps, and problem-solving skills to create world-improving breakthroughs.

Granted, some are unnerving.

"I've had people jump off their seats and pull the steering wheels off the table," says David Morley, a lab coordinator who developed a virtual reality (VR) program that illustrates the difficulty of driving safely while using a smartphone. The innovation equips users with VR goggles, puts them behind a video game steering wheel and runs them through a gauntlet of road perils while they're checking their smartphones.

"We're addicted to interacting with these devices," says Morley, whose project is a collaboration between the School of Social Work and the College of Fine Arts & Communication. "We're trying to develop technology that helps people re-engage in reality." About 70 percent of those who tried the virtual reality/smartphone apparatus said that they used their smartphones less while driving, Morley says. He is now working to get the device used in driver's education courses nationwide.

The university's innovations were presented at the 2016 SXSW Interactive Festival, and also at last year's Smart Cities Innovation Summit in June. Students returned for this year's SXSW event, which was held March 10-19 in Austin.

"Academically, a student can benefit from this by solving a practical problem, and working with a company on real-world solutions," says José Beceiro, director of strategic corporate partnerships for Texas State's Division of University Advancement. "This also connects students with companies and many go on to full-time positions with those companies or can help them with full-time jobs."

Beceiro adds that the companies benefit because they can work with the students and implement the ideas.



# (wide)views

For engineering students, the projects at events such as SXSW are typically outputs of their Senior Design classes. "In addition to being important for program accreditation, Senior Design is a valuable part of the 'applied design philosophy' of the Ingram School. These skills and activities are critical aspects of all engineering fields, and enable students from the Ingram School to assimilate rapidly into industry environments after graduation," says Dr. Stan McClellan, professor and director of the Ingram School of Engineering. "A primary benefit of Senior Design projects is a requirement for direct, applied interaction with practicing engineers from industry partners. Participation from industry partners provides an 'extra dimension' of learning for students which enables rapid professional development."

About 50 other Texas State students are solving problems through technology by developing:

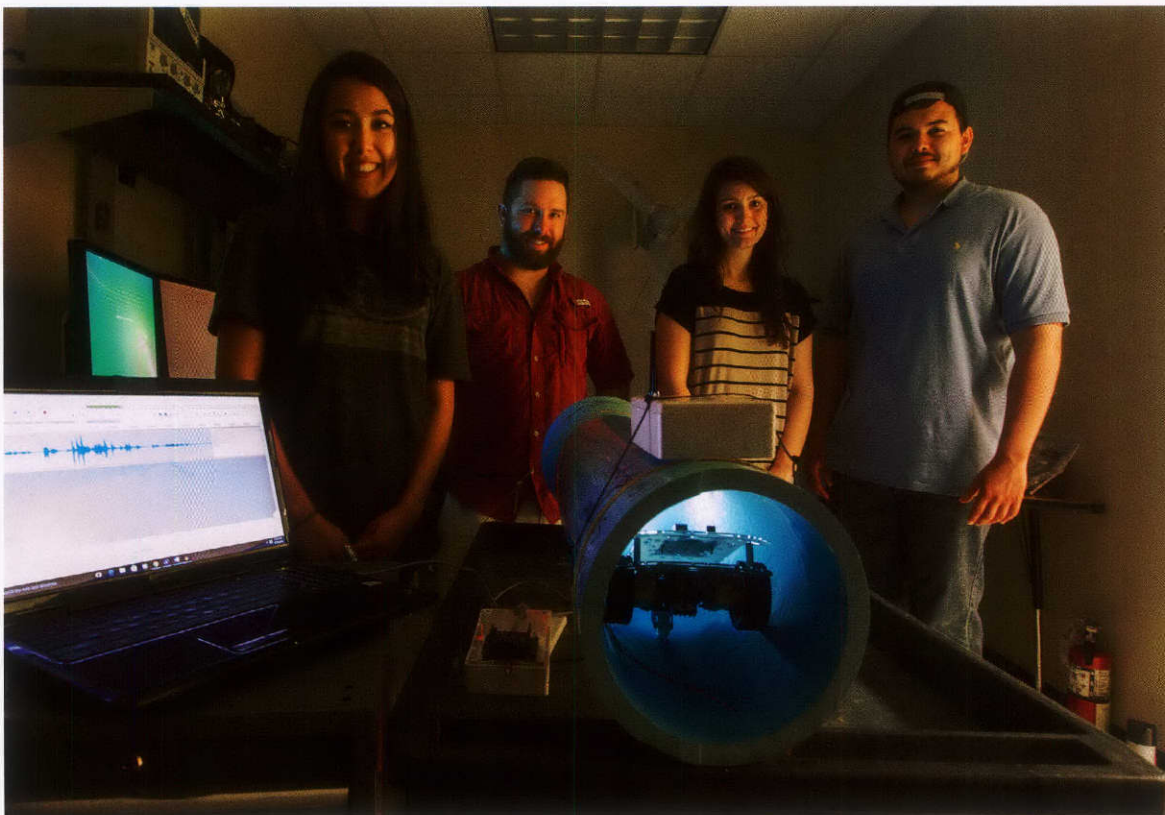
- A robot that uses GPS technologies and special sensors to help water providers locate and map leaks in underground water pipes, in an Austin-based Sensco Solutions collaboration with the Ingram School of Engineering Electrical Engineering Program;
- An instrument that uses ultrasound technology to remotely spot trouble in engine parts in advance through a collaboration between Seiffert Industrial Inc. and the College of Science and Engineering;
- A weather station that gives real-time rainfall, wind speed/direction, and barometric pressure through a wireless network, which is a collaboration between NXP Semiconductors and the Ingram School of Engineering;
- A method of using sensors to track a person's eye movements for purposes of confirming their identity and determining whether they are physically or mentally exhausted, which is a project shared by Google, the National Science Foundation, the National Institute of Standards and Technology, and the Department of Computer Science; and
- Using a custom mobile app for Kohl's, the fashion merchandising team created a plan to re-introduce millennial consumers to offline shopping. The app interacts with in-store technology through virtual fitting rooms and provides expert style advice for a unique in-store experience. It's a fashion merchandising project of the School of Family and Consumer Sciences.

The project from the fashion merchandising group took second place. "What they did was bring together existing technologies that Kohl's was not using, and presented them as part of a strategic plan to increase in-store engagement with millennials," says Dr. Rodney C. Runyan, professor and director of the School of Family and Consumer Science. You could say it was a win-win for students and business. "Working on these types of projects provides real-world experience for students, improves their verbal communication skills, and through interacting with executives and other entrepreneurs, builds self-confidence," he says.

Beceiro says the Texas State innovations program can be key to helping students find jobs in the private sector. "I think companies are expecting students to be able to solve problems, to think more outside the box and a lot of students are enrolling in programs that help them become entrepreneurs," he says.

## Coming up:

Smart Cities Innovation Summit,  
Austin  
June 26-28, 2017



*The Sonic Spectrogram team (from left): Ana Amaro, Anthony Goodson Jr., Haleigh Walker, and Luis Rivero Jr. partnered with Austin-based Sensco Solutions.*



# Dr. John Edgell

## 50+ years of math education adds up

By Julie Cooper

The year was 1966.

Lyndon B. Johnson was in the White House, the Beatles' *Rubber Soul* topped *Billboard's* pop chart, and more than 30,000 people marched on New York's Fifth Avenue demanding an end to U.S. involvement in Vietnam.

And on a handshake deal that year, Dr. John Edgell was hired as a math instructor at Texas State University. Fifty years later, Edgell is still at it, having served six university presidents and taught thousands of students.

From his Math Department office crowded with years of scholarly documents, Edgell recently took some time to reflect on a career from which he will retire this spring.

"When I first started here if you wanted a copy of something, you rewrote it," Edgell recalls. "Later you got a carbon sheet. There have been a lot of changes, but essentially we are still teaching in caves — with black rock walls and white rock chalk. But it works."

Of course, laptops are now the preferred learning instruments of students, and the math faculty has grown from the handful that were in the department when Edgell started in 1966 to roughly 80 people today.

Edgell received a bachelor's degree from Lamar University after transferring from Pittsburg State in his native Kansas to be with his wife, Lucy, whom he calls "the love of my life." They married in 1959 and began their teaching careers in Port Arthur. Edgell had accompanied Lucy to a job interview, but also got a job because the school needed mathematics teachers. He taught grades six through nine for five years.

Later, Edgell earned a master's degree in math and physics from Sam Houston State University while teaching undergraduates. While working on his Ph.D. at The University of Texas at Austin, he landed a teaching job at Texas State to help support his family. He started out teaching mathematics but says he "backed into" mathematics education.

The late '60s to mid-'70s were turbulent times on college campuses: domestically, there was tension over civil rights; overseas,



it was war. "There were a lot of student issues that needed to be addressed," Edgell recalls. The counter-culture movement was spreading, and Edgell took a cue from it. He wore T-shirts and jeans, and grew his hair long. "That was not the dress code of the day," he says with a laugh.

Over the decades, Edgell contributed to the university in several ways. He served as the advisor for the university's international students for seven years. He conducted field research, working directly with public school teachers and students. In 1998, Edgell was invited to Rome to present a paper about M.C. Escher's artwork during the centennial celebration of the artist's birth.

Looking back, Edgell says he's proud of what his students have achieved. A few years ago, while doing a field research study at an elementary school in Kyle, he learned that the school's principal and 19 teachers were former students of his. Several of his students later joined the university faculty.

For Edgell, a father of five and grandfather of 10, family means everything. "My children have done so well," he says proudly of Kara Green, Lora Klinge David, Sam, and Johnny (John III) Edgell. He also praised his wife, who taught special education students for more than 30 years. She earned a master's degree at Texas State and later taught in the College of Education. Daughter Kara, a retired kindergarten teacher, and son Sam are also Bobcats.

The Edgells have endured some setbacks. Son Johnny was seriously injured in a motorcycle accident in 1988 and his parents are now his caretakers. In 2015, the Edgells lost their home to a flood, and they since have relocated to New Braunfels.

While the spring semester marks his final one at Texas State, the professor says he may continue teaching — perhaps as a volunteer at an elementary school near his new home. "I just really like teaching. I like to see people grasp the ideas and to be able to become more independent in their thinking."



# The play's the thing

Taylor enlightens students  
at Black and Latino  
Playwrights Conference





By Benjamin Olivo

In the theatre world, the creative process involves collaboration, script writing, rewriting, and much fine-tuning. And, as playwright and accomplished actress Regina Taylor puts it, that process starts with getting the voices in her head onto paper and culminates on opening night.

Taylor calls it “the beast,” for short.

“Through the rehearsal process, you want this beast to be walking around at least before you open it to the audience. You want it to be walking around and speaking something, saying something. You’re moved by it in some way,” Taylor, 56, told a packed Theatre Center in September during the 14th annual Black and Latino Playwrights Conference at Texas State University.

“When the audience comes that first time — you want it to start flapping around. The audience’s breath meets it and buoys it to be lifted and flying by the time you get to opening night,” Taylor added.

Taylor was one of eight guest artists from across the country to attend the conference. Among those featured artists was Hope Villanueva, a stage manager and playwright from Santa Barbara, California, whose work-in-progress *The Veils* was read by students. Judy Tate, a writer and four-time Emmy Award winner, covered the fundamentals of building drama in a piece.

The process that Taylor described so well is exactly what the playwrights’ conference is all about. The conference brought together playwrights, directors, and other theatre professionals of color to work directly with Texas State students. The conference received nearly 200 submissions from playwrights nationwide for the New Play Development Workshops.

The benefits go both ways, says Eugene Lee, the conference’s artistic director and Texas State artist in residence. “For these students to be a part of the unfolding of this process, it is life changing,” says Lee, an accomplished actor and playwright who has worked with Taylor in plays in Chicago and New York. “And whether it’s a professional playwright, director, actor visiting, or the students going through the process for the first time, it’s so wonderfully rewarding,” he adds.

This process played out repeatedly as students worked directly with professionals for seven days. It culminated in an evening with Taylor, who was selected as the



conference’s 2015 distinguished guest artist. Past honorees are Luis Valdez, founder of El Teatro Campesino, and Douglas Turner Ward, founder of the Negro Ensemble Company in New York.

Taylor is perhaps best known to TV audiences for the series, *I’ll Fly Away* set in the South in the 1950s. In 1993, she won a Golden Globe for the role of Lily Harper, housekeeper to the family of an attorney played by Sam Waterston.

A Southern Methodist University graduate, Taylor is a legend in the theatre world as both actress and playwright. She was the first African-American to play the lead role in *Romeo and Juliet* on Broadway. Her adaptation of Chekhov’s *The Seagull* into *Drowning Crow*, which was written specifically from the perspective of the black community, has earned Taylor much acclaim.

When she spoke inside the distinctive round Theatre Center, taking questions from the audience, students soaked up insight and advice. As a child, Taylor began cultivating her love for storytelling. “It was my mother sitting with me on the floor with construction paper, scissors, and crayons, creating children’s books,” recalls Taylor, who grew up in Dallas, before moving to New York and settling in Chicago. “This was the most important gift that my mother gave me: the power of creativity — wielding that power, being able to write my own stories from my own perspectives, from the eyes, the lens of an African-American

female who was born in Dallas, Texas.”

At SMU Taylor studied journalism and worked at the *Dallas Morning News* as a reporter. A university counselor suggested she take an acting class as an easy credit — after all, she says, “the jocks took acting classes, too.” The class changed her life, and she decided to shift from telling nonfiction stories to telling fictional stories.

Along the way, Taylor learned to always be prepared, and that hard work and determination can take you far, she told the budding actors, playwrights and theatre professionals. “When you have an opportunity, you charge in and you’re ready with all the tools that you gathered along the way.”

## More information

### THE 15TH BLACK AND LATINO PLAYWRIGHTS CONFERENCE

is September 4-10, 2017

For more information, contact Eugene Lee, (512) 245-2147; or email [el13@txstate.edu](mailto:el13@txstate.edu)



A  
**TASTE**  
— OF —  
**TEXAS STATE**





## Food, it's not just what's for dinner

By Matt Flores

Food doesn't just sustain our bodies, it nourishes our souls. For many, food offers comfort. For some, it provides cultural identity.

We not only consume food, we share our experiences over it, make it the centerpiece of our conversations, or criticize it for making us gain weight or less healthy. Sometimes, we express ourselves more freely while enjoying our favorite dishes. South Texas farmers often gather over a hearty breakfast at a rural diner; office co-workers find refuge from their daily grind during lunchroom conversation; and families and friends retreat regularly to dinner tables and restaurants as part of their social ritual.

There's much more to consider about food before it makes its way to our dining tables. And it involves far more than just harvesting crops and raising livestock. There are ethical considerations associated with producing, consuming or discarding food. How do we make our food supplies more renewable for future generations? What kind of carbon footprint are we creating in the production and distribution of our food? How do we provide food to those who need it most? And what are we doing to protect our food supplies?

This issue of *Hillviews* includes an array of stories that examine Texas State's impact on food: how the university is exploring ways to be greener about the way we produce it — or dispose of it; how we are preparing agriculture students to better safeguard crops and livestock; the efforts we are undertaking to expand nutrition education; and we also feature some of our alumni who have made a successful imprint in the food industry.

And for those who may appreciate another approach to food, we even offer a couple of requisite recipes that just might dazzle your taste buds. 🍴







**TO** many, an academic degree in agriculture might mean a pathway to farming and ranching. But to an increasing number, it's a step toward ensuring safety for the United States' food supply.

Threats to the nation's food supply, which can impact public health and the country's economy, are always a concern for the U.S. government.





“

**WE**

recruited

students anticipating they were going to come to a four-year university and major in agriculture or related science. We targeted biology students, engineering students, horticulture students, agriculture, and some kinds of life science.”

– Dr. Doug Morrish



Since 9/11, the government has ramped up ways to deter “agroterrorism,” defined as terrorist acts intended to disrupt or damage a country’s agriculture. Part of that campaign against agroterrorism is being waged with education and training in food safety and inspection. In 2011, Texas State University received a \$3.39 million grant from the U.S. Department of Agriculture (USDA) for its Food Safety & Agroterrorism Training Education (FATE) program. The university was one of seven federal Hispanic-Serving Institutions to be awarded the USDA grant.

To add some perspective to the threat to food safety, Texas State agriculture professor Dr. Doug Morrish puts it this way:

“What if I went to Iraq, or Iran, or any country where foot and mouth disease in cattle is pretty prevalent? I took out my handkerchief and rubbed it on a cow’s nose and put it back in my pocket. When I got on the plane to fly to the United States they check me for weapons, guns, or knives. But they don’t know I have foot and mouth disease on my handkerchief,” explains Morrish. “That person could then drive to Lubbock, throw that handkerchief into one of the pens and every one of those cows will get foot and mouth disease. When you really think about it, it is pretty scary.”

Although foot and mouth disease has not been a threat in this country since 1929, Morrish says such a scenario has the potential to cripple the nation’s beef supply.

Under the FATE grant, Morrish and Dr. Ryan Saucier, now a professor at Sam Houston State, trained 50 Hispanic undergraduates from community colleges in South and Central Texas for jobs in food safety and inspection or research with the Animal and Plant Inspection Service, the Food Safety Inspection Service, or another USDA agency.

Students received tuition and fee assistance, attended training and workshops, were eligible for USDA summer internships, worked with faculty mentors on research, and traveled to Costa Rica to study sustainable agriculture.

At a USDA research lab in Beltsville, Maryland, Elizabeth Gomez studied the effects of pesticides on flies and herbicides on plants. Margarita Barco conducted research on poultry also in the Maryland facility. Marissa Martinez interned along the U.S.-Mexico border in South Texas inspecting truckloads of produce as it crossed the border. David Vela completed five internships, four with the USDA as a FATE scholar and one with the U.S. Fish and Wildlife Service. Vela graduated in fall 2015 with a master’s degree in agriculture education and is pursuing a career with the Fish and Wildlife Service in an educational role.

“We recruited students anticipating they were going to come to a four-year university and major in agriculture or related science. We targeted biology students, engineering students, horticulture students, agriculture, and some kinds of life science,” Morrish says. As a recruiter, he stresses to prospective students that agriculture education “is not just cows, plows, and sows.” Since Morrish joined the agriculture faculty in 2005, enrollment has increased by roughly 54 percent, or about 470 students, in fall 2015.

In 2014 Texas State’s Department of Agriculture received another \$1 million grant to train 21 students – 11 graduate and 10 undergraduate – to be certified by the

# IN 2014 Texas

**State’s Department of Agriculture received another \$1 million grant to train 21 students – 11 graduate and 10 undergraduate – to be certified by the Department of Homeland Security with experience in food safety, food security, and agroterrorism.**

Department of Homeland Security with experience in food safety, food security, and agroterrorism. Southwest Agriculture and Food Security Education (SAFE) works with students transferring from Austin Community College and Southwest Texas Junior College to Texas State and New Mexico State University.

“Our students go and work for good places,” Morrish says. It might be the family ranch, large corporations such as H-E-B or state or federal agencies.

Changing the perceptions about agriculture education is one more thing to overcome. “That’s the battle we’ve had and that will probably be the battle agriculture will always have,” Morrish says. 🌟



# HUNGER CONTAINED

**ENGINEERING, AGRICULTURE PARTNER UP ON EVERGREEN**

*By Julie Cooper*

The United Nations expects that by the year 2050 the world population will reach 9 billion, up from 7.5 billion today. At Texas State University, a collaborative team of researchers is looking for new ways to feed that growing population. And a solution may be found in a surprising place: a shipping container.

“How are we going to grow food for a growing world population despite a changing climate and severe weather — and do so without irreparable damage to our environment?” asks Dr. Nicole Wagner, senior lecturer in the Department of Agriculture. “Those are big issues at the intersection of agriculture and engineering.”

“Assuming that trends in global population growth, rising incomes, food

waste, and average crop yields do not significantly change by 2050, it has been estimated that we will need up to 70 percent more food to feed the world’s population,” Wagner continues.

That need is where the EverGreen project comes in. Texas State has received a \$1 million grant from the U.S. Department of Agriculture (USDA) for the four-year project, a collaborative endeavor of the Ingram School of Engineering and the Department of Agriculture. The goal is to find innovative solutions for the global food-water-energy nexus, along with increasing the number and diversity of students with advanced technical degrees.

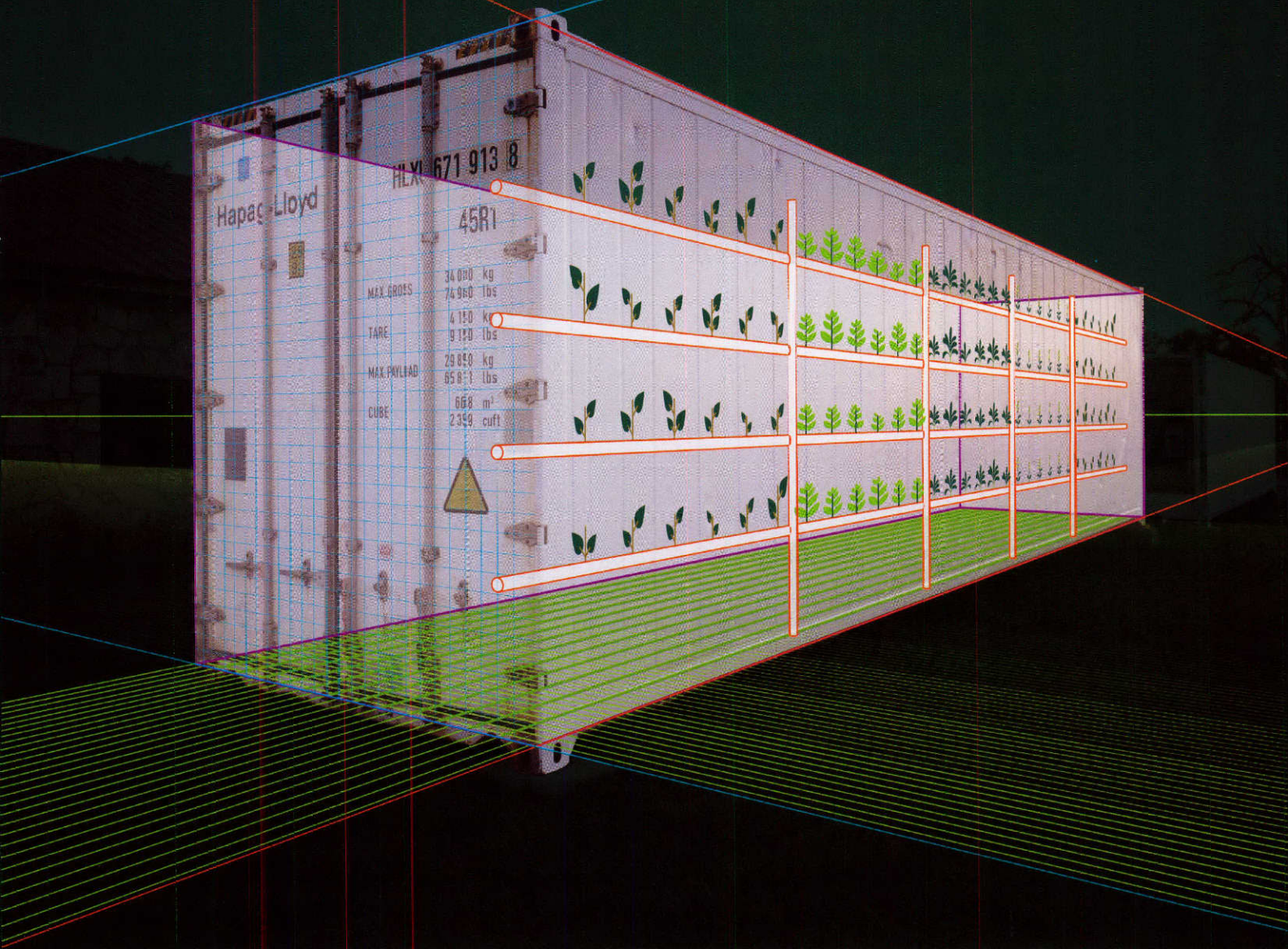
“Researchers seek to develop an agricultural system model that is off-grid, soil-free, and is sustainable by renewable resources — and creating it in a way that

is financially viable,” says Dr. Bahram Asiabanpour, associate engineering professor. “The affecting factors in such a model are related to energy, water, environment, market prices, and other fixed and variable costs such as labor, land, construction, and capital.”

Asiabanpour, Wagner, and Dr. Ken Mix from the Department of Agriculture serve as EverGreen’s principal investigators. Students from Texas State, San Antonio College (SAC), and Palo Alto College (PAC) are also participating. Other collaborators include Dr. Semih Aslan (Ingram School of Engineering), Dr. Hamed Ghodousi (Stevens Institute of Technology), Steven Lewis (SAC), and Ty Chumbley (PAC).

An innovative facility and updated curricula will enable students to study the highly interdisciplinary STEM-agriculture





concepts of food production, conduct research, and develop the technical, innovation, and leadership skills to address the food challenges of the 21st century. The USDA grant will also support summer internships, conferences, paid tutoring, and facilities.

And that is where the shipping container solution comes in. EverGreen will grow hydroponic crops in the containers' controlled environment, powered by renewable energy and irrigated by renewable water sources (such as rainwater harvesting and atmospheric water).

Engineering students will integrate the technology on the shipping containers with sensors that will monitor conditions from the inside and relay information via an app. The grant will provide scholarships for 11 students per year for four years. When the project is completed, students will be

prepared to enter positions in well-paid, technical jobs in agriculture-related fields.

Wagner says EverGreen is about increasing crop yields while teaching students about food production through innovation and resource efficiency. The shipping container aspect of farming is not brand new in the United States, she adds. Freight Farms, a Boston-based company, is building and selling fully functioning containers for about \$80,000 to urban businesses that want fresh, local produce. In California, farmers are growing some livestock feed in shipping containers.

"The crops we will initially grow include herbs, leafy greens, brassicas, and then potentially other fruits and vegetables," Wagner notes. "In the U.S., these are the type of crops that a growing number of Texans want locally and organically, but largely come

from California where there is limited water. We are missing local economic opportunities given the growing local food demand."

"Another project objective is to model this system in different parts of the world, as well as food deserts in the U.S.," she continues. "For example, places more prone to severe weather due to a changing climate or those that are drought stricken. Can one of these systems economically sustain vegetables that otherwise wouldn't be grown outdoors due to lack of healthy soil and irrigation water? That's another angle of our project."

Early indications are that the interdisciplinary partnership is right on track.

"The whole team is very excited about this project," Asiabanpour says. "This is one of those rare opportunities that you love, the world needs it, you are paid for it, and it is aligned with your expertise." 🌱



# BOBCAT BLEND

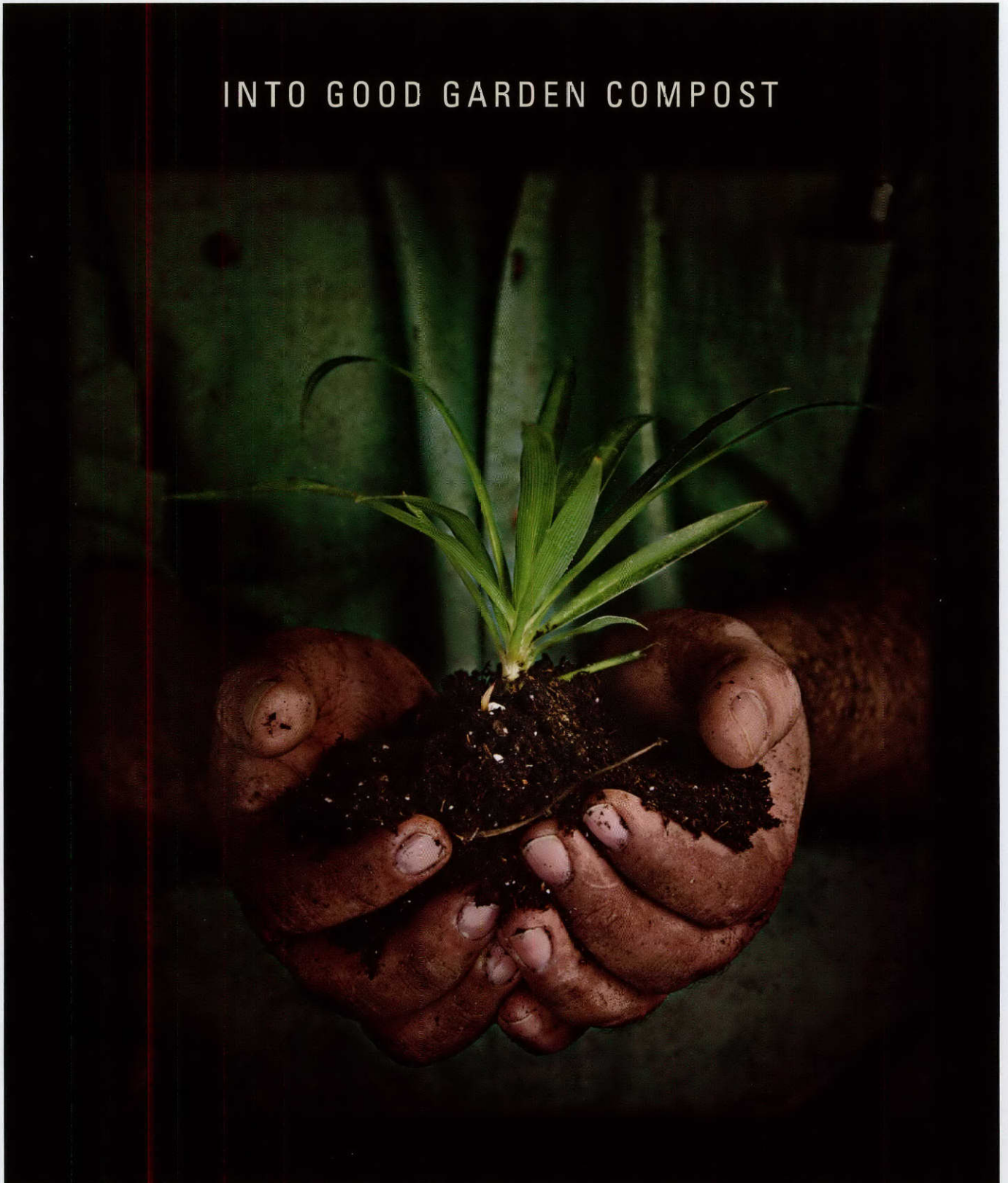
STUDENT-RUN PROJECT TURNS FOOD WASTE





*By Tracy Hobson Lehmann*

## INTO GOOD GARDEN COMPOST





Graduate student Kevin Walsh maneuvers a brimming 60-gallon trash bin across a dining hall loading dock toward a university pickup. As the container jostles over a bump, an unappetizing stench of discarded food wafts across the concrete.

Walsh continues unfazed, even though his shorts intercept part of the refuse. He methodically scatters dirt to absorb the splat and secures the bin in the truck before sweeping up and continuing his route.

It's just another afternoon at work for Walsh, the graduate-student manager of Bobcat Blend, the Texas State University composting program. The grant-funded project turns food waste into compost that's used in Agriculture Department gardens, greenhouses, and sold to the public.

Bobcat Blend began in 2008 as part of a university initiative to cut waste-disposal expenses, says Dr. Tina Marie Cade, the horticulture professor who oversees the student-run effort. It succeeded in diverting waste; crews collected almost 384 tons of cafeteria scraps from academic years 2010 to 2014.

A grant of nearly \$500,000 from the Texas Commission on Environmental Quality kick-started the program and funded construction of a five-acre waste-disposal site, a fully functional municipal solid waste facility at Texas State's Muller Farm, located off Center Point Road in San Marcos. Bobcat Blend stays in operation through the Environmental Service fee, grants from state and federal agencies, and other sources such as corporate sponsors State Farm Insurance and Patagonia clothing company.

Backyard gardeners know the value of converting kitchen castoffs into plant food. Now, large-scale composting is a growing focus of the horticulture, agriculture and waste-management industries, Walsh says.

Tossed-out edibles are the biggest single component in municipal landfills, amounting to 133 billion pounds a year, according to the U.S. Department of Agriculture. At Texas State, Bobcat Blend diverts on average 10,000 pounds of food waste a week from the waste stream, says Walsh, who is pursuing a master's degree in agricultural education.

"A lot of people are talking about (how to use) expired food or uneaten food from restaurants," he says. "When there are no more mouths to give the food to, we give it to the mouths of microbes."

Converting discarded food to compost is dirty work. Walsh and a team of about six paid students take turns on daily runs to Harris, Commons and Jones dining facilities. At each, they retrieve a bin

or two of food waste and transfer it to temporary storage at the campus ag building.

At the farm, the students might find themselves knee-deep in muck as they pluck out broken plates, flatware, drinking straws, and other noncompostables. They also blend in other ingredients — sometimes with pitchforks and sometimes with a skid-steer loader — to create piles about 5 feet high.

Bobcat Blend follows the standard compost recipe of one part nitrogen — green material such as vegetables, manure or lawn clippings — to three parts carbon. That comes from wood chips, sawdust, shredded leaves, and even pizza boxes.

The final ingredient is moisture, which can be drawn from rain, a water hose or, in some cases, water hyacinth and hydrilla pulled from the San Marcos River. The nuisance aquatic plants have fueled research projects for Cade and students looking at invasive species management. A current study focuses on composting seaweed. "The value of the program goes way beyond just processing food waste," Cade says.

The educational roots of Bobcat Blend stretch into the community. Student volunteers with the offshoot Bobcat Blend Club collect waste such as leaves, Christmas trees and pumpkins from the community to mix in with food waste, and they lead composting classes. In 2015, Bobcat Blend was selected by the United States Composting Council as Compost Program of the Year. "They're helping with this program that offsets food waste, but it's also building their resume," Cade says.

They also teach vermicomposting, a recycling method that employs earthworms to devour food waste. The wriggling invertebrates leave behind castings — a polite word for worm poop — even richer in nutrients than basic compost.

On the financial side, using the DIY compost instead of purchased products for Agriculture Department gardens and greenhouses whittles university expenses, Cade notes. Bobcat Blend also is sold at farmers markets in San Marcos.

Like the circle of life, the food that starts out in student dining halls ends up as compost that produces more food and vegetation for the Texas State campus. It's a win-win for everyone. 🍃



# BOBCAT BLEND

## COLLECT

**KITCHEN WASTE**  
**Dining halls**  
scraps from food prep,  
discarded food, pizza boxes

**PLANT MATERIAL**  
**Campus grounds**  
tree leaves, wood chips,  
aquatic plants

**ADDITIONAL**  
**Community**  
tree leaves, pumpkins,  
Christmas trees

## HAUL MATERIALS

MULLER FARM COMPOSTING SITE

## PROCESS

**MIX 3:1 RATIO**  
carbon to nitrogen

**ARRANGE IN PILES**  
about five feet tall

**WATER AND AIR**  
add water and turn weekly

**COMPOST**  
after two months,  
the process is complete

## DISTRIBUTE

**BOBCAT BLOOM**  
sold to faculty and staff

**ON-CAMPUS USE**  
Living Library gardens,  
organic gardening plots,  
agriculture greenhouses





# What's Cooking?

**Wellcats classes teach employees healthy recipes, techniques**

By Anastasia Cisneros-Lunsford

Following a complex recipe or planning for a tasty dish doesn't have to be a food fight in your kitchen. Nutrition and Foods Program students and faculty at Texas State are showing Bobcats how to make it easy.

Through Wellcats, the Texas State Employee Wellness Program, cooking classes are offered year-round and include tips, techniques, and new recipes that focus on seasonal produce, whole grains, and beans.

"We want people to have fun because cooking is really fun. It's kind of a lost art," says Dr. Sylvia Crixell, a professor of nutrition in the School of Family and Consumer Sciences. "We are all so busy these days. We worry about eating healthy but we forget that it's fun to cook together."

Crixell says there's also room for interpretation when cooking. "Our participants learn some new skills that they can translate and take home, and hopefully they improve their diets because we use healthy recipes in class."

Taking on one recipe at a time, a graduate assistant in nutrition and foods plans and coordinates the classes. Graduate and undergraduate nutrition students also

participate, circling the kitchens to answer questions as Bobcat chefs prepare, cook, and serve their dishes. The classes become an avenue for students to develop their teaching skills.

"Classes are very informal," Crixell says. "It's similar to what we do for our food science labs. We go around and talk about what was special about this recipe, or what they may have thought about it, or ask if they could make changes to it."

Dr. Lisa Lloyd, associate professor in the Department of Health and Human Performance and co-director of the Total Wellness Program at Texas State, says the faculty and staff members often attend cooking classes with co-workers. "They come together as groups so it's a great morale booster among co-workers."

During the summer, some members of the Office of University Marketing cooked together. Staffer Rodney Crouther says he learned a couple of good easy recipes. "It seemed like a fun, useful group activity for our team. Each of us is interested in encouraging habits for a healthier lifestyle," he says.

Crixell says co-workers see the newfound enthusiasm in others and become curious. "Our goal is to have an infectious interest in eating healthy," she says.

One of the biggest surprises that Bobcat chefs speak out on is how good a "new" vegetable is — such as kale. "They don't realize that healthy cooking can be really good so that really opens their eyes to new and different vegetables," Lloyd says.

Sometimes, just tasting good, healthy food — and preparing the meal in a short time span — is a game changer for participants. "They're really surprised that they can do all of this, cook all these foods, prep and everything beginning to end within an hour," she says.

The cooking classes involve simple steps for today's world, whether it's making a one-pot dish or modifying recipes for healthier favorites. The goal is to make the healthy choice an easy choice, Lloyd notes.

And there's a bonus to learning in the Wellcats kitchen: no dishes! 🍴





## Sweet Potato and Kale Breakfast Hash

3

servings

### Nutrition Facts per Serving

198	Calories
6g	Protein
10g	Fat
26g	Carbohydrate

### Ingredients:

- 1 teaspoon + tablespoon olive oil
- 1 bunch dinosaur kale, stalks removed and sliced into thin ribbons (about 3 cups)
- 1 sweet potato, peeled and cut into ¼-inch cubes
- 1 small granny smith apple, peeled and cut into small cubes
- 1 garlic clove, finely chopped
- ½ small red onion, finely chopped
- ¼ teaspoon crushed red pepper flakes (or more, depending on level of desired heat)
- 2 tablespoons pumpkin seeds
- sea salt, to taste

### Instructions:

1. Heat 1 tablespoon of oil in skillet over medium heat.
2. Add the sweet potato and onion, and sauté until softened, approximately 10-12 minutes.
3. Add the apple, garlic, and red pepper flakes and sauté for an additional 2-3 minutes.
4. Toss the kale (and, if desired, the additional 1 tsp. olive oil) into the mix and sauté for 3 minutes until the kale is gently wilted.
5. Add pumpkin seeds and season with salt to taste.
6. Optional: sprinkle with fresh rosemary before serving.





## Lucia's Spanish Gazpacho

6

servings

### Nutrition Facts per Serving

82	Calories
3.5g	Protein
19g	Fat
17g	Carbohydrate

### Instructions:

1. In a big container, add the following:
  - 2 chunks/slices of (stale) bread
  - 1 garlic clove
  - 1 bell pepper (green/red/yellow/orange)
  - 1 cucumber, peeled
  - 1 boiled egg (optional)
  - 8 tablespoons of olive oil
  - 4 tablespoons of vinegar (any type)
  - 1 big pinch of salt

Add water to the container until all ingredients are covered. Then add 5 cups of mature, peeled tomatoes.

2. Blend all ingredients together
3. This soup is served chilled, so it must be refrigerated. When served, you can include bowls of very finely chopped red onions, bell pepper, and cucumber.

### Ingredients:

- 2 slices of whole grain stale bread
- 1 clove garlic
- 1 bell pepper, chopped
- 1 cucumber, peeled
- 1 boiled egg
- 6 cups tomatoes, peeled
- 1 red onion, finely chopped
- 8 tablespoons olive oil
- 4 tablespoons vinegar
- 1 big pinch of salt



# CAMPUS CUISINE

University dining experience evolves

*By Amanda Beck*



1950  
.....  
2016





Think back to your days of eating on campus. It may have been in a large, plain room with rows of hard bench seating. You might have grabbed a plastic tray and shuffled along a line of stainless steel food warmers behind clear sneeze guards. Campus dining today is quite a different experience.

Diners not only want tasty meals, they want variety and healthy options — and they are mindful of the impact their waste has on the environment, says Chin-Hong Chua, resident district manager of Chartwells, which has provided on-campus dining services since 1998.

“We have a much more discerning audience today,” Chua says. “Students are knowledgeable about global cuisine and want it prepared authentically.”

## Campus trends

Options that are gluten-free, vegan, organic, and come from sustainably-sourced ingredients have swept over the campus dining scene in recent years. The menus at many of the facilities can easily be adapted each semester to accommodate students’ dietary needs, or even national food shortages.

Whatever students are eating, they like to be in control. The campus dining website provides resources to help students make informed decisions about what they eat. The menus show the recommended portion sizes and provide nutritional information for everything, including ingredients so students with allergies or dietary restrictions can make informed decisions. Students also can customize their meal plans, which allow for smaller portions and snacks.

“We actually took away trays about six years ago,” says John Root, Texas State University’s director of Auxiliary Services. He explains that the change has reduced food waste because students are more carefully selecting their options. It also has improved the atmosphere of the dining hall. As students’ needs and tastes

evolve, more emphasis is put on better and varied ingredients and on the experience that extends beyond what’s on the plate.

## Convenience and experience

In addition to giving students greater food options, campus dining locations also offer convenience and welcoming atmospheres. Other recent additions have been a 24-hour Dunkin’ Donuts within Jones Dining Center, and a coffee shop and café (coming soon) to the Albert B. Alkek Library. For campus residents, the dining centers are also gathering spaces that foster community. Jones, which reopened in fall 2016 after being closed for an 18-month-long renovation, offers comfortable seating in a variety of configurations, including outdoor terrace seating with a view of downtown San Marcos.

Innovation also has a role. Dining facilities feature digital menu boards and charging stations, and students can access a mobile app that includes special offers from campus area food locations.

“Technology allows us to push out more information” to students when they need it, Root says. Now, he adds, food staff is offering options that encourage diners to try cuisine from other parts of the world.

After all, dining is also about building community and nourishing students’ minds. 🍷

## Did you know?

SINCE 2015, CHARTWELLS HAS PURCHASED PRODUCE INCLUDING LETTUCE, TOMATOES, BELL PEPPERS, AND CILANTRO FROM THE STUDENT SUSTAINABLE FARM AT FREEMAN CENTER.





# GOOD EATS

## Alumni recall their favorite spots



### Ruth Anne Cardwell Callaham ('71)

“My most outstanding memory goes back to 1970. The old dining hall was a great place. The food was tasty and friends would stay around to socialize for a bit after the meal.

“In the spring of 1970 former President Johnson visited campus and came through the dining hall for a brief meet and greet with students. Most of the students were quick to stand and applaud LBJ. Some however remained seated in mild protest. As you might know, the campus was conflicted over the Vietnam War. Protests were frequent but peaceful. President Johnson did not make much of the small protest. He just continued to greet students who wanted to shake his hand and then went on about his visit.

“As for the memory, the events as they unfolded, the look and atmosphere of the dining hall, as well as the appearance of a well-known president are remarkably fresh in my mind.”



### Lee Hardeman Grogan ('67)

“The Chili Dog stand was one of the most popular places for us SWT students to go for take-out dogs. When my roommate and I would get back to the dorm (Lantana Hall) loaded with chili-dogs, the aroma would attract nearly the whole wing to our room. White bread buns, wieners, and chili fueled our all-night study sessions — couldn’t get any better than that.

“Another favorite hangout was Alex’s Mexican Cafe. For 75 cents you could get a ‘Super Salad’ which consisted of a taco, a chili con queso, and a chalupa. Imagine eating a whole plateful of deliciously prepared Mexican food for under \$1!

“We loved Manske rolls and their baked potatoes and Hills Restaurant for their chicken-fried steaks, and the Lair’s pimento cheese sandwiches with fries at \$.25 were a great way to fill up. The Texan, Walling’s Creamery, and Carson’s rounded out the choices for places to meet friends and have a good change from the food in Commons.”



### Marty Lenard ('10 & '12)

“One of my favorite places to eat in San Marcos is Grin’s Restaurant on North LEJ. Getting the chicken fried steak with their famous broccoli and cheese soup could get me through any day. Lots of great memories at Grin’s: First place I ate as a freshman, eating with friends before class and taking my daughter there on a weekend visit. Look forward to making more memories there in the future.”

DUNKIN’ DONUTS | PANDA EXPRESS  
CHEE BURGER CHEE BURGER

## JONES DINING CENTER

WING IT | WOODS ST. PIZZA  
CREATE PREMIUM DELI  
ASADO LATIN GRILL

PAPA JOHN’S PIZZA | EINSTEIN BROS.  
BAGELS | OUTTAKES | MAIN ST. GRILL

## THE DEN FOOD COURT

TACO LOCO | ROOTED  
TEXAS WRAP | FRESHENS

COYOTE JACKS | CHICK-FIL-A  
BLIMPIE | STAEBUCKS | AU BON PAIN

## THE LAIR @ LBJ STUDENT CENTER

RED MANGO | SUSHI | WILD GREENS  
PIZZA HUT | SONO





## Family and consumer sciences instructors – demand is high, supply is short

By Laura Heinauer

**S**ome of the biggest issues we face as a society are obesity, poor nutrition, and a lack of financial literacy. Even from the White House, former first lady Michelle Obama campaigned for home cooking, exercise, and good nutrition as a way to reduce childhood obesity. But did you know there's a career path aimed at addressing these concerns? Family and Consumer Sciences (FCS) educators – once more commonly known as home economics teachers – are in high demand and in critically short supply. Texas State University is one of six public universities in the state that offers certification for FCS educators. “We have an epidemic of people who struggle with their health and finances, but we are not teaching them



Dr. Sandra Duke



nutrition or consumer economics,” says Dr. Kimberlee Davis, an associate professor of consumer affairs and assistant director of Undergraduate Studies and Online Education for the School of Family and Consumer Sciences. Both she and Dr. Sandra Duke, a senior lecturer and teacher education coordinator, say they frequently hear from high school teachers expressing concern that their programs could close if there aren’t more teachers prepared to teach consumer science.

“We have a lot of teachers who are ready to retire, and every year there are positions that go unfilled or are filled by someone who isn’t certified to teach FCS, and who doesn’t really understand the philosophy of the program,” Duke says. That philosophy, she adds, is much more college and career-oriented than it was in the past. Today’s FCS teachers are trained to delve much deeper into the science, research, and business aspects of nutrition, hospitality restaurant management, fashion design, financial planning, and early childhood education.

At Texas State, Duke says she’s working to get more students interested by working with the university’s career counseling and advising programs to ensure they are aware of the program. She has also started recruiting students both in the teaching and nutrition science programs who may not realize that teaching FCS is an option.

Students begin the program taking general courses and typically move into FCS courses in their sophomore and junior years, using their senior year to focus on teaching certification. Duke says Texas State, which graduates around a dozen

students per year, is one of the state’s largest producers of teachers with FCS certifications.

Laurel Duncil says she was recruited out of the university’s nutrition science program. A retired military firearms instructor, Duncil returned to college to major in nutrition and foods, but wasn’t

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“We have an epidemic of people who struggle with their health and finances, but we are not teaching them nutrition or consumer economics.”

— Dr. Kimberlee Davis

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really sold on the idea of working in a hospital — then she met Duke and learned about the education track.

“That’s when it all just clicked,” says Duncil. “Nutrition and wellness is what my passion is. It’s bringing together what my passion is and teaching it to other people.”

Each year, despite many openings across the state, dozens of FCS teaching jobs go unfilled. From 2005-2010, the number of certified FCS teachers with degrees in the field has dropped by 24 percent, and within the next two years it is estimated that 65 percent of certified Texas FCS teachers will be eligible to retire, according to the Texas Association, Family,

Dr. Kimberlee Davis



Career and Community Leaders of America (FCCLA).

Sharor Reddell Pierce, the FCCLA state advisor, says the FCS teacher shortage has to do with a shift in demand. Nationwide, enrollment has declined for decades as ideas shifted about the role of women in the workplace, and the classes went from required to optional.

Lindsey McNeill, a 2014 Texas State graduate now in her third year of teaching at Three Rivers Junior and Senior High School in South Texas, says she sees great benefit in teaching consumer science.

“When you start applying it to life situations you see that light bulb go off,” McNeill says. “I tell my kids on the first day: ‘Do you want to go out and buy a car one day, do you want to make sure you are raising your child right, to know what to feed your child? What you will be learning in this class is how we get through life.’”

Pierce notes that some universities have closed their FCS departments or have renamed them. The result is that college students may not know that a certification in FCS even exists. Pierce’s group has joined with the American Association of Family and Consumer Sciences’ “Say Yes to FCS” campaign to increase the number of FCS teachers through better marketing and social media. “The nation’s crying out for a strong family unit, for help with the obesity problem; and young people who have everyday living skills.

“When you look at personal finances and the struggles many people have there — it’s something that’s got to grow, but we have got to have teachers out there to keep it there,” Pierce says. 🍌





TEXAS STATE UNIVERSITY  
*The Great State of Texas*  
 HISTORY AND PHILOSOPHY

CLASS EATING ANIMALS IN AMERICA  
 INSTRUCTORS DR. BOB FISCHER AND  
 DR. JAMES MCWILLIAMS

FOR YOUR SAFETY DR. FISCHER AND DR.  
 MCWILLIAMS RECOMMEND ENGAGING WITH THE  
 POLITICAL, MORAL AND PRACTICAL CHALLENGES YOU  
 FACE THROUGH THE LENS OF EATING MEAT.

THE PRODUCTION AND CONSUMPTION OF ANIMALS IN AMERICA FROM

18TH CENTURY	PRESENT	TOTAL PRICE
ASK ABOUT PHILOSOPHY'S BIGGEST QUESTIONS	YOU DECIDE	???.??

**SAFE HANDLING INSTRUCTIONS**  
 THIS CLASS WAS DESIGNED TO MAKE YOU CONSIDER THE IMPLICATIONS OF EATING MEAT. SOME CONVERSATIONS MAY MAKE YOU UNCOMFORTABLE, BUT THE PHILOSOPHICAL DISCUSSION WILL BE WORTH IT. STUDY THOROUGHLY. KEEP RAW MEAT AND POULTRY SEPARATE FROM YOUR TEXTBOOK. THAW IN REFRIGERATOR OR MICROWAVE.



# EATING ANIMALS IN AMERICA

## ASKING THE HARD QUESTIONS ABOUT FOOD ETHICS

BY JULIE COOPER

“Eating Animals in America” may sound like a title for a cable TV reality food show. But in actuality, it’s the name of an Honors College class that chronicles the changing nature of — and views about — the production and consumption of animals in America since the 18th century.

The course, taught for the past four years by Dr. Bob Fischer of the Department of Philosophy and Dr. James McWilliams of the Department of History, also introduces students to the philosophical issues raised by the practice of eating animals.

For Fischer, animal and food ethics have become his area of concentration. A New York native who joined the Texas State faculty in 2011, he co-edited *The Moral Complexities of Eating Meat* (Oxford University Press, 2016), a book of modern essays with Dr. Ben Bramble, an assistant professor in philosophy at Trinity University Dublin.

“Every time I turn a corner in food ethics, I find some great philosophical puzzle to mull over,” he says. “I think it’s stimulating, exciting, and sometimes uncomfortable.” Indeed, Fischer thinks

about food ethics as learning to ask the hard questions about what we eat.

In the Honors course, Fischer explains, the class looks at how society reached the point where industrial and animal agriculture looks as it does. “What are the alternatives, and which is best?” he asks.

This spring, Fischer will also be part of the sustainability studies master’s program in which the food ethics course is taught. Graduate students with different interests and concerns — representing business, engineering, and family and consumer sciences — will be looking at sustainability issues in the food system, as well as how our food choices affect the environment.

“What’s exciting about teaching about food ethics is that some of the biggest questions in philosophy come up through the lens of food. It is a unifying theme. It allows you to get at some of the biggest moral problems that face our society, but through this lens that students find engaging, accessible, and comprehensible.

“Think about all the questions you can ask through the lens of food.

Questions about famine relief and our obligations to folks in the developing world,” he says. “Massive questions about climate change — something like 14 to 15 percent of greenhouse gas emissions are traceable to animal agriculture — what are our obligations in light of that?”

There are also questions about how animals are treated, society’s obligations to future generations of humans, and the fundamentals of consumer responsibilities. “These choices people make every day: going to the dining hall, going to a restaurant or the grocery and plunking down money. Those actions raise big moral questions. The kind of questions we ought to think through together. And hopefully, philosophy helps us do that better,” Fischer says.

“[Food] is this wonderful way of getting at so many political, moral, and practical challenges that we face through this one simple question: What’s for lunch today?” 🍴

**“SOME OF THE BIGGEST QUESTIONS  
IN PHILOSOPHY COME UP THROUGH  
THE LENS OF FOOD.”** — DR. BOB FISCHER



# SPICE IT UP



*Bobcats Keith (left)  
and Scott Vrana.*



## BROTHERS PARLAY BUSINESS DEGREES, EXPERIENCE INTO SUCCESSFUL FOOD PACKAGING FIRM

By Bryan Kirk

Passing the salt during a family dinner has a different meaning for Keith and Scott Vrana than it does for members of most other households. That's because the brothers often are focused on how the salt makes it to the table in the first place.

In fact, the owners of Consolidated Mills Inc. and Alamo Red, known to many as “those brothers down in Houston,” have acquired a reputation for being an exceptional food contract packaging company.

The brothers, who are 18 months apart (Keith is older), graduated from Texas State University two semesters apart in 1990 with bachelor's degrees in business administration. They both began post-collegiate careers with consumer giant Procter & Gamble, where they mastered the art of sales, marketing, and closing the deal. It proved to be an important skill that would ultimately lead to the success of Consolidated Mills.

After a few years of working at Procter & Gamble, Scott Vrana took a position with Berlin Packaging in San Antonio. One of his accounts was Consolidated Mills and over the years he formed a bond with the owner, Chuck Ordner. When Ordner announced he was ready to retire he asked Scott Vrana if he wanted to buy into the business. Around that time, Keith Vrana was working for Sugar Foods Corp. and was often on the road. He was hoping to start a family and stay in one place, so he accepted the offer to join in the venture. In 2003 the Vranas and their parents, Edward and Martha Vrana, purchased Consolidated Mills. Today, Scott Vrana is president and Keith Vrana is the firm's executive vice president.

Incorporated in 1962 as a packaging company, Consolidated Mills became the first Texas company in 1970 to import jalapeño peppers from Mexico, which were distributed under the FARO brand and sold to Sysco, Whataburger, and Church's Chicken. “When Scott and I bought the company, we really were just a spice packer and blender as well as an importer of the FARO jalapeño peppers,” recalls Keith Vrana.

There was some packaging equipment, but it was never really utilized, so they taught themselves how to operate the equipment and design an actual production line. Not long after taking over, they landed their first big contract manufacturing and packaging enchilada sauce for Trader Joe's. “It was like the *I Love Lucy* show with the chocolates on the conveyor belt,” says Scott Vrana. “Total chaos. But it's just like anything else, and each time it got a little better.”

So they switched their focus to expanding the packaging aspect of the business. In 2009, a team of students from the McCoy College of Business Administration sold SuperCat Salsa as part of an entrepreneurship course under the guidance of their professor and the fundraising sector at Consolidated Mills. The specialty salsa was sold on campus and in local stores.

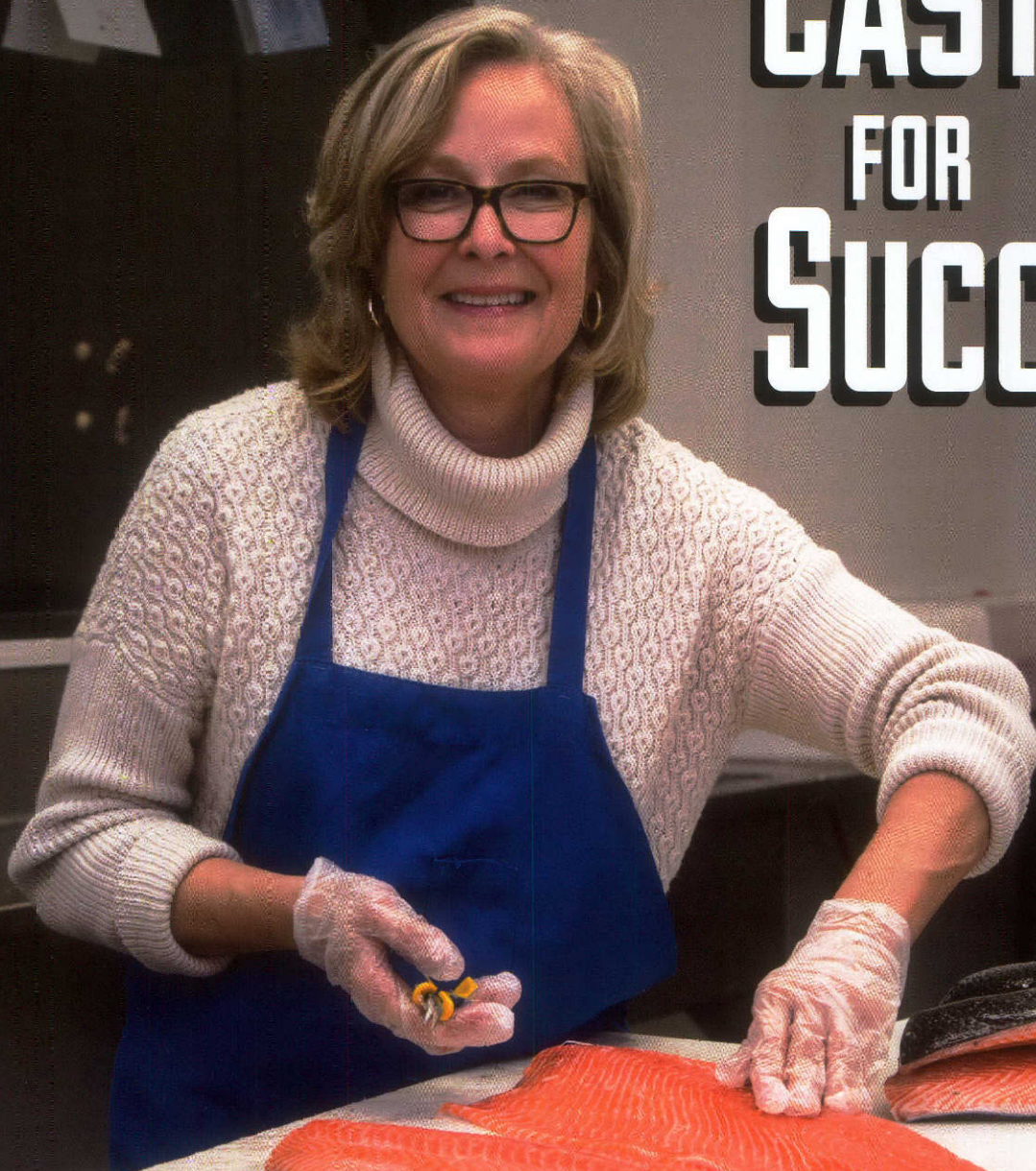
“Our flavoring department started growing and we started getting some bigger accounts,” Scott Vrana says. Since 2004, annual revenue in manufacturing and packaging has more than quadrupled. Today, the operation employs more than 40 people.

In 2013, Consolidated Mills was named Small Business of the Year for the Cy-Fair area of Greater Houston and Medium Business of the Year from the Cy-Fair Houston Chamber of Commerce. In 2014, the Vrana brothers launched their own brand of Bloody Mary and cocktail mixers under the name Alamo Red with the challenge to “Come and Taste It,” printed under the name. Stores such as Spec's, Fiesta, and Kroger now carry many of their products.

“We have this great line of Texas products,” says Keith Vrana. “Our vision is to continue to grow this brand, while remaining focused on our contract packaging business.” ❄️



# CASTING FOR SUCCESS



Bobcat finds calling with Austin's Quality Seafood Market

By Jacque Crouse



**W**hen Carol Fowler Huntsberger earned her accounting degree in 1983 from Texas State University, she never dreamed that one day she would be standing on the deck of a shrimp boat learning the seafood trade or discussing the finer points of yellowfin tuna.

Today she is the owner of Quality Seafood Market in Austin. Before taking over the restaurant/fresh seafood counter, Huntsberger followed a more traditional route as an auditor and then an assistant comptroller.

She traveled across the nation with her career, before marrying fellow Bobcat Paul Huntsberger. They moved to Austin to start a family. He was a rising star in financial services, and she was a stay-at-home mom to their two children. But it was hard to break the entrepreneurial streak and she began selling cosmetics, eventually becoming a sales director and managing a team of 75 people.

“It was during those years I learned a lot about working with different people – it was very educational,” Huntsberger says. “I learned to be a good cheerleader to people in general and to some in particular.”

After 9/11, her husband left his job with a healthy severance. The Huntsbergers asked their friend Sam Eaves if they could open a second Quality Seafood in another part of Austin. Instead, Eaves offered to sell them the original. “It is 78 years old and a kind of Austin fixture. Looking back, I had no idea when we bought it what this business meant in Austin,” she says. “It is one of the oldest restaurants in town.” In fact, it started out in 1938 as a stall in a fruit and vegetable market.

By 2003 the Huntsbergers were the new owners and had changed the name to Quality Seafood Market. About a year later, the office manager called and told her that they could “make payroll or pay the fish suppliers, but not both.” That’s when she brought her practical business experience and education to the seafood shop.

Huntsberger not only spent time all along the Texas Gulf Coast learning the business from shrimpers and fishermen, but also worked the counters and kitchen, learning how to cook the seafood. She added an oyster bar, got a beer and wine license and added a grill, creating a new dimension to what had been basically a fried food eatery.

In 2010 following a divorce, Huntsberger took over as sole owner. Quality Seafood grew from 8,000 to 16,000



square feet. And she added catering to her business repertoire. The business has grown steadily every year, she says.

Huntsberger credits Texas State with some of her success, saying the university was a great breeding ground for confidence that came from being able to approach professors or deans, be in clubs and learn from others around her.

“My daughter (Audrey) says it best — they taught me to be resourceful,” she says. That spirit has led her to be named to the McCoy Advisory Board, the Airport Boulevard District Redevelopment Advisory Group, the Texas State Development Foundation, and a seat on the board of Candlelight Ranch, dedicated to helping at-risk children. This year, Huntsberger became president of the Austin chapter of Les Dames D’Escoffier International,

a philanthropic society of professional women in the food industry.

But, you can’t let all that go to your head, she cautions.

“One day I was going to the Four Seasons to speak to the head chef about buying some of our yellowfin tuna,” Huntsberger says. “I was so nervous I thought I would forget all I knew about seafood and just choke up.” She spent the afternoon on a terrace with the chef as they sampled several courses, including her tuna, and drank appropriate wines with each course.

“I thought, this is it, and I could get used to this life,” she recalls. “Then, when I got back to the restaurant a dishwasher had called in sick. So I pulled on my boots and washed dishes for five hours. That’s what keeps you grounded.” 🍷



## By the numbers

**38,849**

record-setting enrollment  
for fall 2016

**34,276**

undergraduates enrolled,  
up 2.3 percent from 2015

**5,733**

incoming freshman class

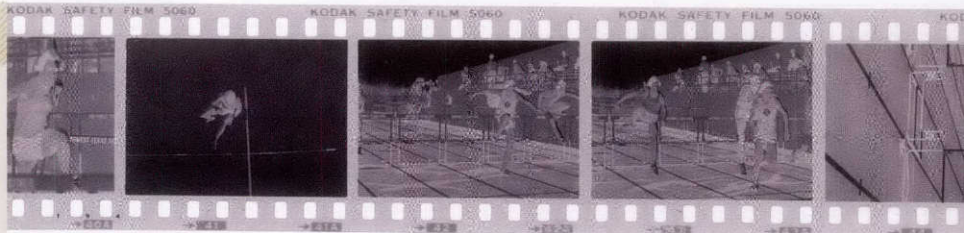
**1,829**

students enrolled at Round Rock  
Campus, an increase of 2 percent

**6,253**

students – up 6.4 percent  
from last fall – for the College of  
Science and Engineering.

Overall enrollment rose 2.3 percent from a year ago, and this fall's student count marks the 19th consecutive year Texas State set a record for total enrollment. Ethnic minorities account for slightly more than half of the overall student population at Texas State. Nearly 52 percent of incoming Texas State freshmen ranked in the top quartile of their high school graduating class, a quality metric important to the university's goal of becoming a top-tier research university.

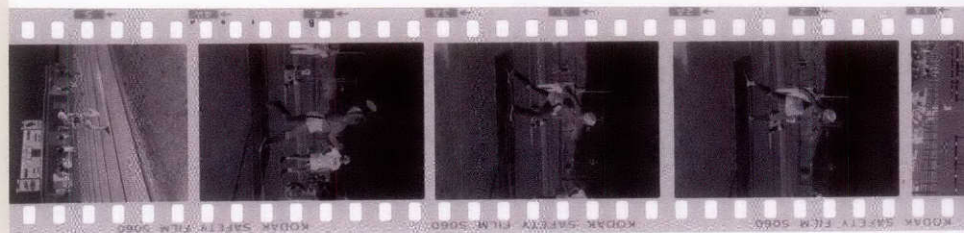


## Alkek to digitize 1.5 million negatives

The Albert B. Alkek Library at Texas State University will begin digitizing an estimated 1.5 million photographic negatives and making the digital copies available to researchers, thanks to a new grant.

The project, funded by a \$25,000 “TexTreasures” grant from the U.S. Institute of Museum and Library Services and the Texas State Library and Archives Commission, will allow Alkek Library to install two custom-built film negative capture stations that will be used to digitize negatives held in the University Archives.

The San Marcos Daily Record donated its archive of photographic negatives to the University Archives in January 2016. The collection includes an estimated 800,000 images and spans approximately 70 years, from the mid-1930s to the 2000s. When combined with the negatives already housed in the University Archives, the number of negatives is estimated at 1.5 million.



## Bobcat cooks up Texas barbecue in Beijing

Samuel T. “Tim” Hilbert took his accounting degree and a fondness for Texas barbecue all the way to Beijing, where he owns two locations of Tim’s Texas Bar-B-Q.

A 1979 graduate of Texas State, Hilbert has been at the helm of this operation since 2006. Prior to serving barbecue he made his living in the U.S. oil and gas industry. The Beijing eatery recently moved to a new location in Central Park – a 10-minute walk from the original location near the Silk Market. A second location is at the Wangjing International Commercial Center.

Tim’s sells brisket, pork and beef ribs, in addition to Mexican food such as enchiladas, fajitas, and chalupas. The drink menu includes Texas favorites Dr Pepper, Dos Equis, and the “house specialty” margarita. The restaurants also host darts tournaments, live music, and trivia nights.

If the web site (timsbarbq.com) is any indication, then Tim’s is a popular spot for locals and expatriates who like barbecue. In 2015, Hilbert was nominated as Best Manager by readers of The Beijinger.com, an English-language web magazine.



## ACCOLADES

# Mexico government recognizes President Trauth with Ohtli Award

The government of Mexico honored Texas State University President Denise M. Trauth with the Ohtli Award during a ceremony September 27, 2016, in Austin.

Trauth was recognized for the support Texas State has provided for Mexican and Mexican-descent students. Under her leadership, Texas State earned official recognition as a Hispanic-Serving Institution (HSI) from the U.S. Department of Education in 2011. To receive the HSI designation, an institution must have an enrollment of undergraduate full-time-equivalent students that is at least 25 percent Hispanic. In fall 2016, Hispanics made up 34.7 percent of the student body. The Ohtli is considered the highest honor bestowed by the government of Mexico to a leader outside of Mexico and acknowledges and celebrates the commitment, vision, and impact of an individual in lifting the Mexican or Latino community.



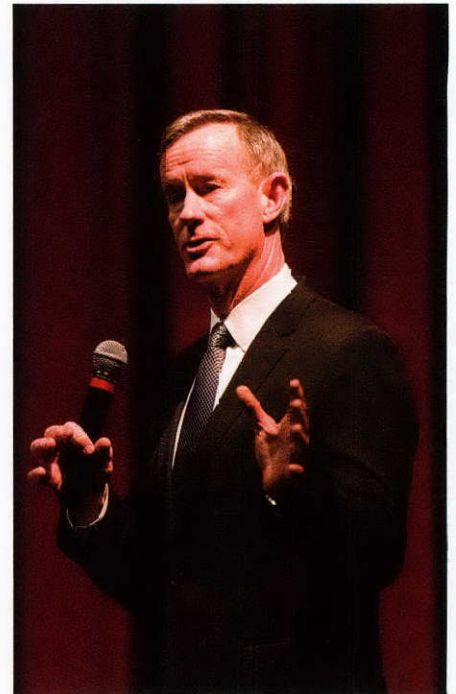
President Denise Trauth is flanked by James Taylor (left), chair of the Texas State University Development Foundation, and Carlos González Gutiérrez, Consul General of Mexico in Austin.

## Bobcat Pause set for April 12

Bobcat Pause is an annual event sponsored by the Student Foundation and the Dean of Students Office that honors members of the campus community who have passed away in the last year. This year's event will be at 6 p.m. Wednesday, April 12, in the LBJ Student Center Ballroom.

This will mark the 30th year that Texas State has held the Bobcat Pause Memorial Service. A reception precedes the memorial ceremony. Texas State President Denise Trauth will make some remarks and there will be a roll call of Bobcats to remember. The university community, and friends and family of the deceased are invited to join in the honoring of fallen Bobcats. Attendees are encouraged to bring photos or flowers to display in honor of their loved ones.

Following Bobcat Pause, the Student Foundation will post the names of those who have passed away during the previous year (March 1, 2016 to Feb. 28, 2017). Guest book tributes can be also found on the website, <http://sfoundation.dos.txstate.edu>.



## William H. McRaven: 2016 LBJ Distinguished Lecturer

William H. McRaven, retired U.S. Navy admiral and current University of Texas System chancellor, delivered the LBJ Distinguished Lecture on October 11, 2016, in Evans Auditorium as part of Texas State University's Common Experience, "A Century of Conflict: Dialogues on the U.S. Experience of War Since 1917."

McRaven said his personal military experiences contrasted with those Karl Marlantes wrote about in *What it is Like to Go to War* (Atlantic Monthly Press, 2011) — the book that freshmen received during orientation.

"I am not a war hero — I was just a good boss. Karl Marlantes was an honest-to-goodness American hero," said McRaven, who led 69,000 men and women in the U.S. Special Operations Command and was responsible for conducting counterterrorism operations worldwide. McRaven was credited for the special ops raid in 2011 that led to the death of Osama bin Laden.

The retired naval admiral also is a recognized national authority on U.S. foreign policy and has advised presidents George W. Bush and Barack Obama. His book, *Spec Ops: Case Studies in Special Operations Warfare: Theory and Practice* (Presidio Press, 1996), is considered a fundamental text on special operations strategy.



# Chance encounters

## LBJ memories still stir for '69 alumnus

By Bryan Kirk

A visit to Texas State's lush campus and sparkling San Marcos River lured Bob Covey away from his arid West Texas roots in 1964, but it was two up-close encounters with President Lyndon Baines Johnson that made his student experience truly memorable.

As a freshman music education major, Covey joined the Bobcat Marching Band, made friends quickly, and pledged a fraternity. Outside of the typical college life, it would prove to be one of the most interesting times in history to be a student at the university.

After LBJ won the 1964 election, marching bands from Texas were invited to the Inauguration Day parade in January 1965. "He specifically asked that the Bobcat band and Strutters come to Washington and be part of the inaugural parade," says Covey. On Inauguration Day, The University of Texas Longhorn Band arrived early and formed at the head of the line, Covey recalls. Arriving later, the Bobcat band was farther back.

"Lyndon (Johnson) got out of his car, walked through their band and told us to line up behind his car," Covey says. "We walked through the UT band — and we got behind his car."

Later during Johnson's administration, the president was visiting his alma mater and was near the music building, from which Covey was racing — late for his next class. "I burst through the door, and ran straight into LBJ," Covey recalls. The president grabbed Covey by the shoulders while Secret Service agents surrounded them. LBJ and Covey talked briefly about the campus, and then the president asked if Covey was late for a class. When he said yes, the president replied, "Well, you tell them LBJ said it's OK."

While the periodic visits and chance encounters of a sitting president made university life eventful in those days, so did learning and the relationships Covey formed with his professors. "The instructors were very interested in helping all of us succeed, and I see that even now," he says.



Covey, who earned a bachelor's degree in 1969, would teach school for three years before joining American Alloy Steel, where he served as vice president of sales until his retirement in 2011. Since 2005, he has served on the Cy-Fair ISD board of trustees, and along the way he's encouraged many to attend Texas State University. So far, 17 family members have gone on to earn degrees from Texas State, including all three of his sons.

Covey says it was the San Marcos River that first drew him to the Hill Country and Texas State, but it's the people and the university he loves that still bring him back. He derives great pleasure in visiting with students, and recognizing in them the same enthusiasm for university life that helped shape him decades earlier. "The ones I've met are very similar in personality to the students who were there when I was there," he says.

Covey has remained active at Texas State and has served as president of the Texas State Alumni Association, president of Lambda Chi Alpha Alumni Association, and on the College of Education Alumni Advisory Committee. He is also a recipient of the Texas State Alumni Star

“LYNDON (JOHNSON) GOT OUT OF HIS CAR, WALKED THROUGH THEIR BAND AND TOLD US TO LINE UP BEHIND HIS CAR. WE WALKED THROUGH THE UT BAND — AND WE GOT BEHIND HIS CAR.”

— BOB COVEY

Award and the Key of Excellence Award.

Nearly 50 years after his graduation, Covey continues to share his love for the university. "I don't think that in all my years I ever lost the luster for being there," he says. "I was just so happy there, and the relationships I formed during my college years have remained with me all my life."



# The opportunity to lead

## Business graduate carves out his place at H-E-B

By Alex Dominguez

Andy Russ got his start with supermarket giant H-E-B as a high school junior bagging groceries and performing other entry-level duties. While a full-time student at Texas State University, he worked weekends at a south Austin H-E-B in the seafood department, assisted with front-end operations, and eventually was elevated to assistant service manager.

Today, the 37-year-old is a director of Financial Planning and Analysis at H-E-B corporate headquarters in San Antonio.

As a standout high school student, Russ had several post-secondary options after graduating from Austin's Crockett High School. "I am proud and happy that I ended up at Texas State — it was a blessing," says Russ.

Russ' Bobcat journey began when he was invited to Texas State to interview as a scholarship candidate. "They put me through a long, painful interview, after which I didn't think they would even let me attend school there," Russ recalls. But the interview went better than he thought. Russ was awarded the University Scholars scholarship, which provided the support he needed to take full course loads and complete two degrees in four years.

And it was through the scholarship interview process that he met Dr. Paul Gowens, then dean of the McCoy College of Business Administration, who became one of Russ' mentors. "During my time at Texas State, I had a lot of people that plugged in to me, invested in me. I feel like I have a lot to give back. The biggest thing is — and I don't know that this happens at other universities — Texas State gives students the opportunity to lead," Russ says.

Russ took advantage of those opportunities. He became president of the Accounting Club, helped initiate Business Leadership Week, and delivered the commencement speech in 2002 upon receiving his two degrees — accounting and computer information systems and quantitative methods.

As he prepared to graduate, Russ considered a position with one of the Big Four public accounting firms after a successful internship. "Somewhere between Christmas and Easter of my senior year I was offered an associate analyst position at Central Market and I did what we always do at H-E-B — I stepped in," Russ says.



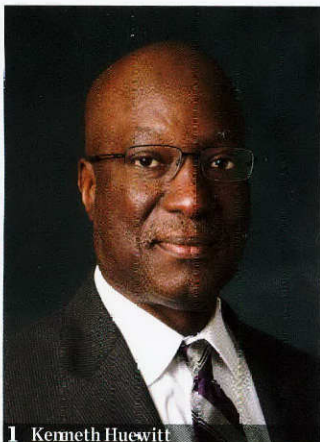
As Russ's career began to develop, his relationship with his alma mater evolved. He once again received an offer to lead, and embraced the opportunity to become a member of the McCoy Advisory Board. He and other business alumni provide a sounding board for the dean as the business college continues to evolve.

When reflecting on how the pieces of his life came together, Russ says it was a combination of university experiences that helped make it work. "Texas State is a pretty amazing place and I had some strong mentors that taught me there is something to just showing up and seeing what happens; don't be afraid to make the effort."

“ DURING MY TIME AT TEXAS STATE, I HAD A LOT OF PEOPLE THAT PLUGGED IN TO ME, INVESTED IN ME. I FEEL LIKE I HAVE A LOT TO GIVE BACK.”

— ANDY RUSS





1 Kenneth Huewitt

## 1 Kenneth Huewitt '85

Houston, has been named vice president of finance and administration and chief financial officer for Texas Southern University. He was previously deputy superintendent and chief financial officer for the Houston Independent School District, and served as interim superintendent in 2016. He served as chairman of the Texas State Development Foundation Board, a member of the T-Association Board, and president of the Alumni Association Board.

## 2 Judy Everett Ramos '87

Hurst, has received the 2016 Mamie Wynne Cox Historical Research Award from the Daughters of the Republic of Texas (DRT) for her research article on early Texas history, *Maria Gertruds Perez Brcught Her Pedigree and Aristocratic Status to Early Texas Government*. The research article is now on file in the DRT library. Ramos is a freelance writer and the owner of Judy Ramos Public Relations.

## 3 Wendy Atkins-Sayre '94, '96

Hattiesburg, Mississippi, recently became chair of the Department of Communication Studies at the University of Southern Mississippi. She has also co-authored a book, *Consuming Identity: The Role of Food in Redefining the South* (University Press of Mississippi, 2016).



2 Judy Everett Ramos

## Ron Hines '96

Orlando, Florida, has been named VP of Creative Development at Nickelodeon Experience Design, where he will oversee the early creative development process for new projects around the globe. He was previously senior studio director for Nickelodeon.

## Shannon Silva '97

Wilmington, North Carolina, has received a \$10,000 N.C. Artist Fellowship Award for 2017. Silva is an associate professor of film studies at the University of North Carolina Wilmington. She plans to use the grant to complete work on her short film called *Baby Oil*. Her best-known film, *It's a Girl Thing* (2012), explored the creation of the "tween" consumer market and advertising's impact on young girls.

## M. Keith Cox '98

Juneau, Alaska, joined the University of Alaska Southeast (UAS) as an assistant professor of marine fisheries. Cox received his doctorate in fish physiology and bioenergetics from West Virginia University. He previously served as the director for the Alaska Native Science and Engineering program at UAS and taught microbiology.

## Victoria 'Tori' Waggoner '07

## Meghann Waggoner '08

Kingsbury, were honored in August by the Governor's Small Business Forum. The sisters own and operate the Kingsbury Café on East U.S. Highway 90 in



3 Wendy Atkins-Sayre

Guadalupe County.  
[www.kingsburycafe.com](http://www.kingsburycafe.com)

## Liana Melendez '10

Pflugerville, was elected to a two-year term as the director of education and professional development of the Texas Association of College and University Student Personnel Administrators (TACUSPA). Melendez is the student conduct officer at Texas State. TACUSPA serves more than 70 institutions across the state.

## 4 Nicholas Ross '14

Dallas, won *Advertising Age's* Cannes issue cover design contest. He shared the prize with his creative partner at Dieste Inc. where they are both digital junior art directors. This is the second time a U.S. team has won the cover contest, and the first time the winner has been from an Omnicom agency.

## Mary Lutka '14

San Antonio, was named the first Teacher of the Year for the School of Science and Technology main campus in 2016. She currently teaches sixth, seventh, and eighth grade social studies. In addition, Lutka is the archery instructor and the head of the school's spirit committee.



4 Nicholas Ross

## IN REMEMBRANCE

### William E. "Ed" Jordan

(B.B.A. '51) retired comptroller of Texas State University died November 3 in San Marcos. He was born October 20, 1924, in Stockdale and served in the U.S. Navy during World War II. He earned his bachelor's and master's degree from Texas State, and also met his wife, Kathryn Montier, at the university. She preceded him in death. He is survived by two sons, two grandchildren, and two great-grandchildren.

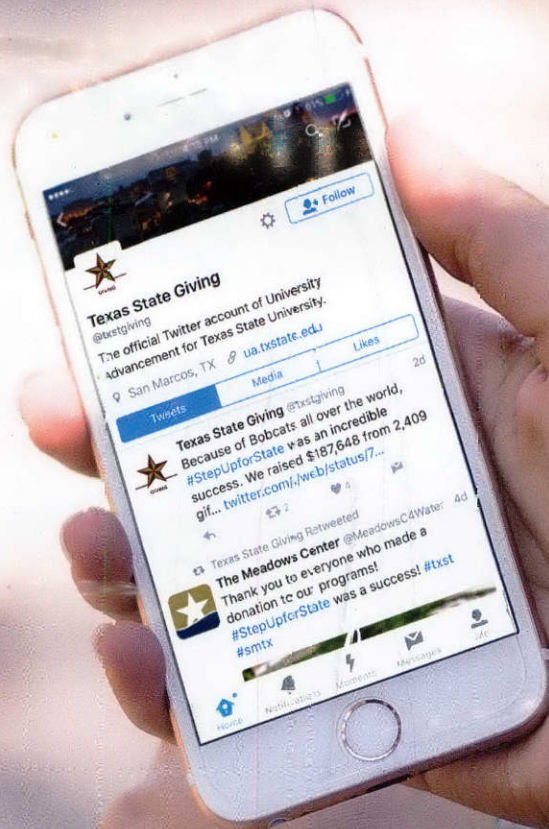
### Malcolm Frank Miller

(B.B.A. '62), a former captain of the Texas State basketball team, died September 21, 2016, at his home outside of Houston. In 1961, he was named an All American basketball player when the team competed in the NAIA championships. A talented guitarist, he was a member of Roy Head & the Traits who had a national hit in 1965 with the song *Treat Her Right*. Miller founded the United General Insurance Exchange in 1973 for the oil and gas industry. He was president of the American Contractors Insurance Group until his retirement in 2005. He is survived by his wife Patricia, three children, two stepchildren, four grandchildren; a brother, Ed, and his wife, Dorothy.

Send your Class Notes contributions to:  
[hillviews@txstate.edu](mailto:hillviews@txstate.edu)



# WE'RE BUILDING A FOLLOWING



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TEXAS  STATE  
UNIVERSITY ADVANCEMENT

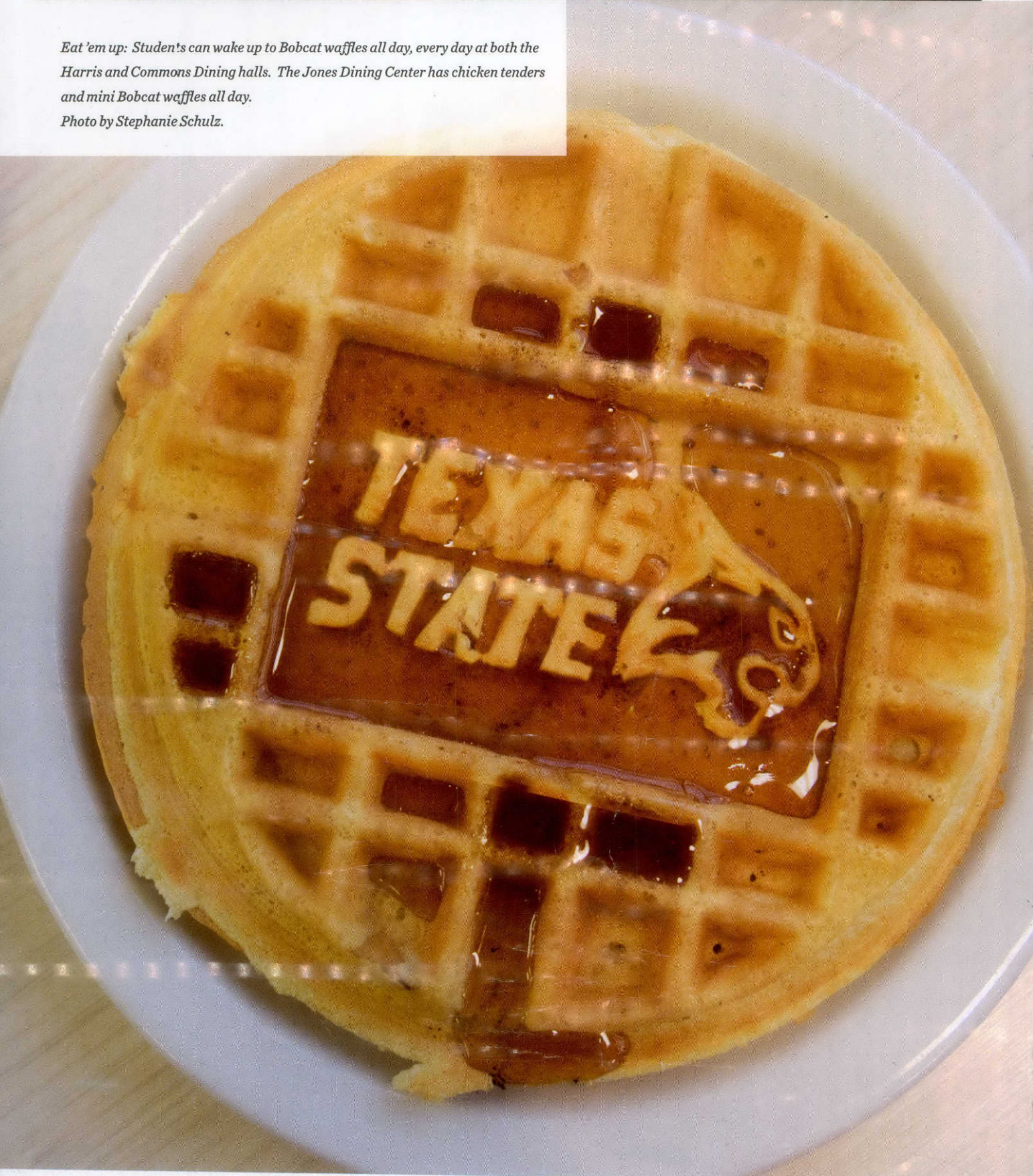
Dedicated to expanding community and tradition and increasing awareness and philanthropic contributions to Texas State University.



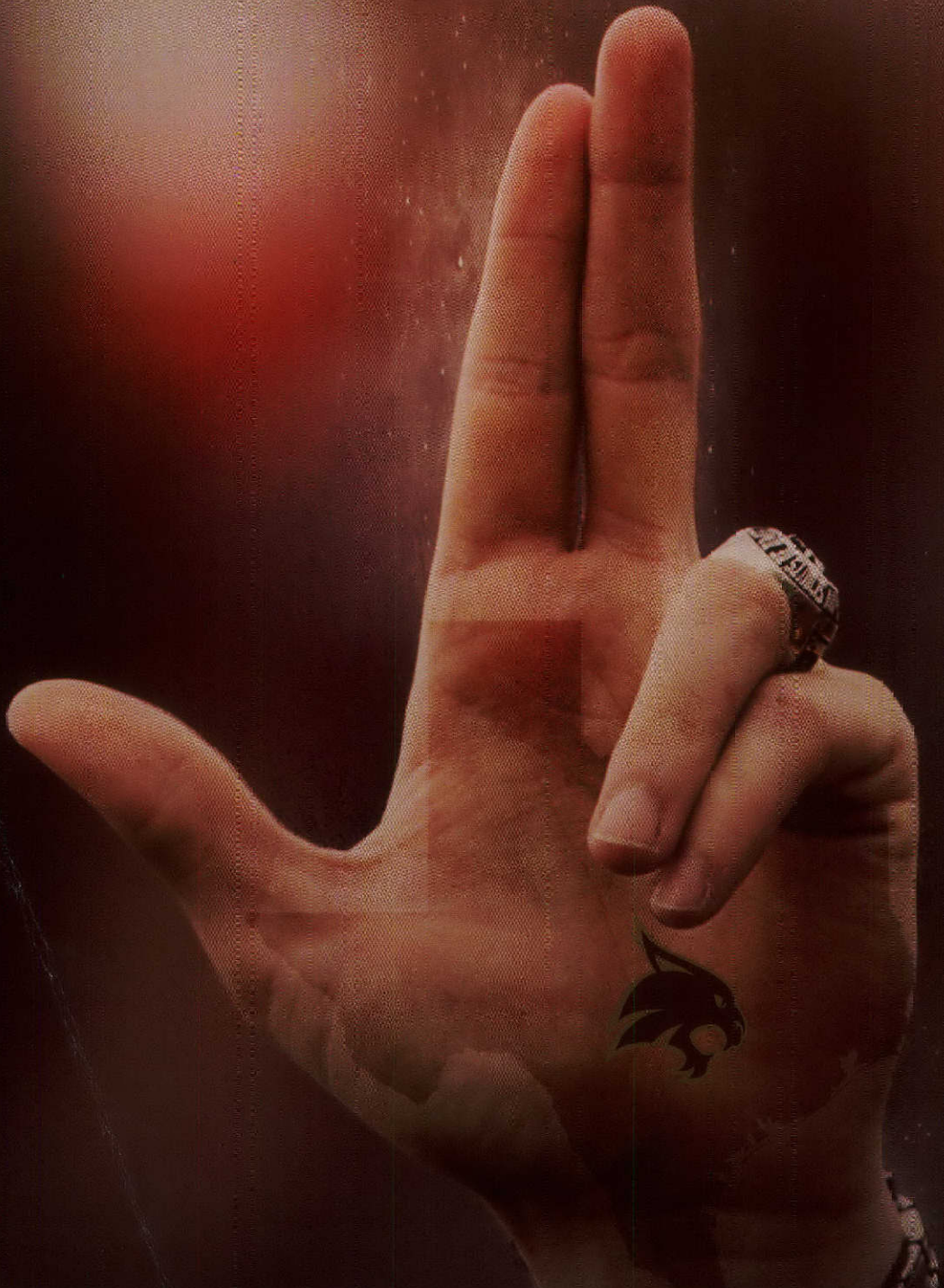
# The (last) view

*Eat 'em up: Students can wake up to Bobcat waffles all day, every day at both the Harris and Commons Dining halls. The Jones Dining Center has chicken tenders and mini Bobcat waffles all day.*

*Photo by Stephanie Schulz.*







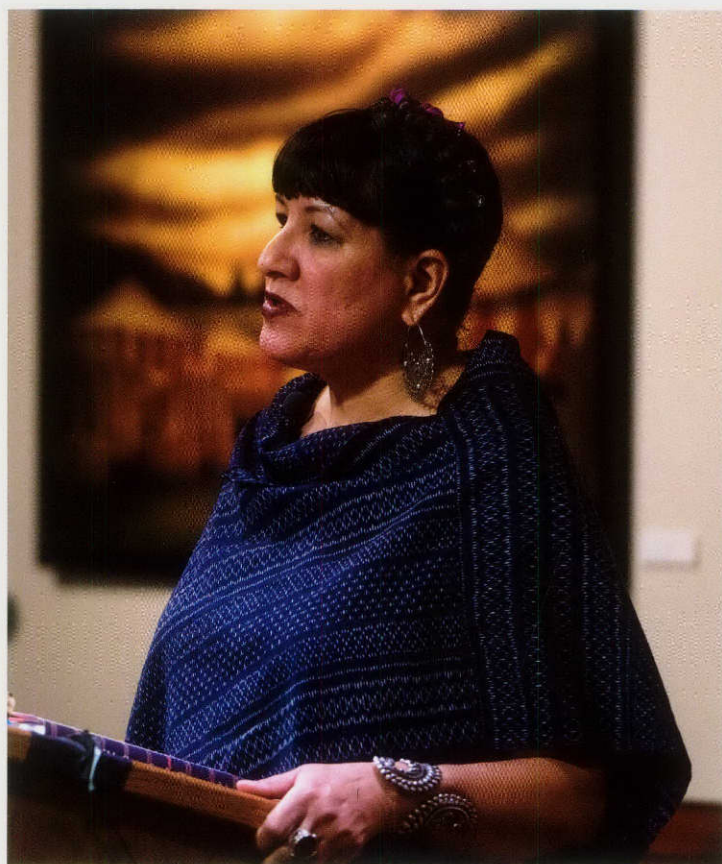
# EAT 'EM UP CATS

**TEXAS STATE**  
DEPARTMENT OF ATHLETICS





## from the collections



*The Wittliff will hold a special public event on April 30 with author Sandra Cisneros.*

## AT THE WITTLIFF COLLECTIONS

### *Sandra Cisneros: A House of Her Own*

NOW THROUGH JULY 1

Internationally acclaimed author Sandra Cisneros is the subject of a major new exhibition at the Wittliff Collections.

The Cisneros Papers, some 250 file boxes in all, document the life and work of this writer best known for her classic, *The House on Mango Street*, which has sold more than 6 million copies and inspired generations of readers.

*Sandra Cisneros: A House of Her Own* highlights key artifacts from the Cisneros archive: manuscripts, correspondence, photographs, original drawings, publicity materials, Cisneros's portable typewriter, and her diaries and journals – where many of the earliest incarnations of her stories and poems can be found.

On April 30 the Wittliff Collections will host a special public event at 2 p.m. with Cisneros. For more information, visit [www.thewittliffcollections.txstate.edu](http://www.thewittliffcollections.txstate.edu).