



Department of Food Science and Toxicology

Chair's Message

by Denise Smith



Greetings from the University of Idaho!

The students, faculty and staff in the Department of Food Science and Toxicology had another busy year with many exciting activities. We have a lot to report to you.

Our enrollments are still growing. We currently have 38 undergraduate majors, 2 students visiting us on study-abroad programs and 13 graduate students.

Four of our undergrads completed internships in the food industry last summer at Stimson Lane, Power Bar (Nestle), Purely Supreme Foods, and Alaska Sausage. Our goal is to require that all our food science undergrads complete an internship. Unfortunately, we have not been able to place all our students in internships. We need your help! Can you provide an internship for one of our students? We have a resume book available so you can preview our students. Our requirements are flexible, and we will work with you to meet your company needs.

We're expecting final approval soon on our new Ph.D. program by the Idaho State Board of Education. We are really excited about the opportunity

to train Ph.D. students and expand our research capabilities into some new areas.

Our distance course enrollments continue to increase. We have awarded our first Certificates of Proficiency in Food Science and Technology to students who completed our four-course distance sequence. We advertised outside of Idaho this summer and have 45 students enrolled in the web-based Food Science and Practice course during fall semester. The students are keeping Jeff Culbertson very busy during the weekly two-hour chat sessions. Another web-based course, Food Safety and

Quality, will be offered during spring semester.

Our Food Technology Center at the Caldwell Business Incubator is open for business. Jim Toomey, Director, and Drew Dalgetty, Food Processing Manager, are busy working with clientele that include caterers, food entrepreneurs and small to mid-sized food processing businesses. They offered their first Introduction to Food Business workshop in November. The course will be offered again soon. For more information on the Food Technology Center, please refer to the article in this newsletter written by *[continued on page 2]*

FOOD TECHNOLOGY CENTER OPENS

by Drew Dalgetty

The long awaited opening of the Food Technology Center is here! Drew Dalgetty (B.S. '00) was hired in May to start up and supervise the operation of the Caldwell facility. Planning and approval of modifications to retrofit the building are underway and should be completed by March.

The mission of the Food Technology Center is to provide resources to assist Idaho food companies with food related issues that involve processing, R&D, marketing, education and business strategy. To provide a multi-use facility to a very diverse industry, the Food Technology Center will house both a commercial kitchen to serve the needs of food entrepreneurs, restaurants, caterers and specialty food producers, and a pilot plant to accommodate the needs of larger food companies.

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Newsletter Editor: Renée Evans

Contributors:

Drew Dalgetty **Jeff Kronenberg**
Sean Finnie **Christy Maurin**
Kerry Huber **Greg Möller**

Chair's Message [continued from cover]

Drew Dalgetty.

Our students were very successful in obtaining scholarships last year. Our majors received six of the highly competitive national IFT scholarships for the 2003-04 school year. Our students were also supported by generous donations from the Intermountain Section of the Institute of Food Technologists, and the Idaho Milk Processors Association, along with scholarships under the control of the College of Agricultural and Life Sciences. Several department scholarships were made possible by donations from alumni and friends. We really appreciate your support of our students.

Renovations to the first floor of the Ag

Science building started in early fall. We are planning to move the department office and three faculty offices and labs into the Ag Science building in the spring. We are looking forward to having the department office located in the center of campus for easier access by our students.

We have reinvigorated our External Advisory Board, and held our second annual meeting in October 2003. The board has provided us with valuable suggestions for our programs, and has been a strong advocate for our department. We really appreciate their help and would like to acknowledge their contributions. We've listed our current advisory board mem-

bers below.

More information about our faculty, facilities, curriculum and research is available on our website at <http://www.ag.uidaho.edu/fst/>. You can see some great photographs of student activities, including the chili cook-off, culinary combat and college bowl team, by clicking on the Recent FST Activities link on the homepage.

Please don't hesitate to contact me directly if you'd like more information about department activities. I'd be glad to talk with you. My telephone number is 208-885-9234 and my email address is dsmith@uidaho.edu.

Food Technology Center Opens [continued from cover]

One of the key issues for opening the Food Technology Center is providing education and resources to small and pre-venture food companies. Having sufficient background in areas such as food safety, sanitation, food regulation and business planning are critical to ensure success and growth. The Food Technology Center offered its first course in November entitled **Developing Your Food Product Idea: A Blueprint for Pre-Venture and Start-up Food Companies**. The course provided the background information necessary for starting a food business and served as a prerequisite for use of the commercial kitchen. The course included interactive take-home assignments and visits from local agency personnel to provide insight into licensing, marketing resources and liability concerns.

Future plans for the Food Technology Center revolve around acquiring specialized projects and equipment that will allow practical internship opportunities for both graduate and undergraduate students. The facility has the potential to provide a wide variety of hands-on learning opportunities that may help bridge students with the private sector. There are many other possibilities for the Food Technology Center.

For information about the Food Technology Center, or to inquire about using or visiting the facility, please visit their website at www.ag.uidaho.edu/ftc/ or call Drew Dalgetty or Jim Toomey at (208) 455-9650 or e-mail Drew at dalgetty@uidaho.edu.



Drew Dalgetty (left) and Jim Toomey at the Food Technology Center

External Advisory Board

We would like to thank the following members of the Food Science and Toxicology External Advisory Board for their valuable advice:

Dwane Benson, H.J. Heinz Company

Ed Fong, Purely Supreme Foods

Tim Gregersen, Kraft Foods

Connie Kirby, Northwest Food Processors Association

Ron Luedeman, Basic American Foods

Deborah Mikesell, Land O'Lakes, Inc.

Mary Valentine, Idaho Department of Health and Welfare

Stephen Vernon, J.R. Simplot Company

National IFT Award Winners for 2003-2004

Karina Polar Cabrera (junior)

Jeremy Higley (graduate student)

Clifford Hoyer (freshman)

Angela Spears (sophomore)

Clint Stevenson (junior)

Clarisse Vaury (sophomore)



As the new school year began, the University of Idaho's Food Science Club geared up for our biggest fundraiser of



the year, the North Idaho Chili Cook-off. The Food Science Club has sponsored a community-wide chili cook-off for the last 11 years. Members of the community and university enter their best chili concoctions to be ranked by three judges. This year the winning participant received \$50. Other winners received gifts donated by community businesses. After the judging, the chili was sold, along with hotdogs, baked potatoes, slushies, and shaved ice. It was a big success!

The University of Idaho has the privilege

of hosting the Institute of Food Technologists (IFT) Western Regional College Bowl competition in the spring. This will be a great opportunity for us to show off our great campus and recruit future graduate students. Representatives from schools around the western area will be here competing, including University of California-Davis, California Polytechnic University-San Luis Obispo, Brigham Young University, Utah State University, and Washington State University. Since we have the "home field advantage," we hope to see as many people as possible supporting our team.

The Food Science Club held their annual International Potluck Dinner after their December meeting. Each student brought a family dish to share. Our international students always bring some fabulous treats. It is a great way for all of us to be exposed to different foods. Another upcoming activity we have planned is Culinary Combat, inspired by the University of California-Davis. After the last club meeting of the year we break off into

teams. Each team receives the same ingredients to make the most appealing, creative, and tasteful dish within a specified time limit.

This year the Food Science Club has two trips planned. The first trip is to the Northwest Food Processors Association annual convention in Portland, Oregon. The second trip is to the Intermountain IFT section meeting in Sun Valley. These



trips provide great opportunities for students to put their books down and see how the industry works.

As you can see, the Food Science Club has many activities planned throughout the school year. If you have any questions, I can be reached at finn5088@uidaho.edu.

Distance Education in Food Science and Technology

To meet the training needs of the food industry, we offer a series of web-based introductory food science courses. Our online *Certificate of Proficiency in Food Science and Technology* provides a solid foundation in food science and includes:

- Food Safety & Quality (starts January 14, 2004)
- Food Chemical Safety (Fall semester 2004)
- Introduction to Food Processing (Spring semester 2005)
- Food: Science & Practice (Fall semester 2005)

The instructor and students are in frequent contact by email and weekly chat sessions. No prerequisite courses are required.

The four-course Certificate program is \$1500. Individual courses are \$400. Students are awarded 4.5 Continuing Education Units upon completion of each course. These courses may also be taken for regular university credit.

For more information or to enroll, please go to www.ag.uidaho.edu/fst/a_o_distance.htm or contact Renée Evans at evansr@uidaho.edu or 208-885-6455.

ASL Project Highlights

by Greg Möller



The Analytical Sciences Laboratory continues to support a multitude of projects with great significance to UI research and the Idaho economy and environment.

CSI - Idaho?

A potato authenticity project, funded by the Idaho® Potato Commission, seeks to create a geochemical “fingerprint” of the Idaho® Potato. This fingerprint allows a degree of protection of this branded commodity in the national and international marketplace. In this forensic work, ASL compiled a database characterizing the trace element profile of 670 potato samples collected from 17 growing regions throughout North America. The work is a result of collaboration with the UI Statistical Consulting Center to refine a chemical and statistical model capable of confirming the geographic origin of potatoes. According to project leader, Dr. Steve McGeehan, “we have excellent data to show when a potato is not from Idaho and our next phase of research will help re-

fine our fingerprint database to identify where the impostor potato was grown.”

Huckleberry Hounds

Dr. Todd Taruscio and Professor Jerry Exon evaluated cranberries, blueberries, and huckleberries for a range of bioactive compounds using animal and cell culture models. In this USDA funded research, the berries’ bioactive profile of anthocyanins, flavanols, flavonols and phenolic acids was examined for antioxidant activity. “This work broadly examines the nutraceutical potential of northwest berries” says Dr. Taruscio.

Wastewater Phosphorus Removal

Removal of nutrient load from wastewater discharge remains a critical challenge in the maintenance of healthy aquatic ecosystems. ASL was the prime support laboratory to a recent demonstration project at the City of Moscow Wastewater treatment plant. In this effort, a high flow treatment engineered by Professor Greg

Möller demonstrated the ability to scrub phosphorus levels in discharge water to very low concentrations. The technology is being commercialized by a new Idaho start-up company, Blue Water Technologies, Inc.

Clean Environment

ASL supports the Kootenai River Ecosystem Improvement Project for the Kootenai Tribe of Idaho by examining algae formation. The project goal is to identify the most appropriate and effective management strategies to enhance aquatic biota in the Kootenai River Ecosystem and recover native species. Partnering with the Idaho State Department of Agriculture, ASL helps create a database of groundwater agricultural chemical contamination. The Idaho Department of Fish and Game is working with ASL in their River Otter Survey. This work looks at tissue levels of bioaccumulating organochlorine compounds such as PCB’s.

College Bowl

by Christy Maurin



Every year food science students have a chance to participate in the College Bowl Competition sponsored by the Student Association of the Institute of Food Technologists (IFTSA). Kari Head (grad student), Sean Finnie (jr.), Amanda Watson (jr.), Christy Maurin (sr.) and our coach, Dr. Gülhan Yüksel, made up the 2002-2003 UI team. Practices started at the beginning of the fall semester, and by spring semester we were practicing daily for at least an hour. The Western Area Conference and College Bowl Competition was hosted by the University of California, Davis at the COPIA Center in Napa, California in April. COPIA (American Center for Wine, Food & the Arts) is a cultural museum and educational center dedicated to exploring and celebrating the distinctively American contribution to the character of wine and food in close association with the arts and humanities.

We met the other teams at a local pizzeria on Friday night. Saturday morning, Dr.



Pictured from left to right are Clint Stevenson, Sean Finnie, Kari Head, Christy Maurin and Amanda Watson

Herbert Stone, President of Tragon Corp. spoke to us about the benefits of IFT. The new Western Area IFT Student Association officers were announced. We are happy to report that Clint Stevenson, a UI junior, is the Western Area Representative to the IFT Student Association this year. We completed the morning with a tour of the COPIA Center.

The competition was held Saturday afternoon. We beat California State Univer-

sity, Fresno in the first round. We lost in the second round in a very close match against Washington State University. Other teams in the competition included University of California-Davis, California Polytechnic University, San Luis Obispo, Utah State University, and Brigham Young University. We enjoyed watching the other teams compete. After the competition, each team was split up and we went to dinner at different restaurants. The competition was intense, the activities were entertaining, and we met some incredible people.

We would like to thank the sponsors who helped finance our travel, including the College of Agricultural and Life Sciences, CALS Ag Student Affairs Council, Wal-Mart and the department.

The College Bowl team is happy to announce that the University of Idaho will be hosting the Western Region Conference and College Bowl Competition this coming spring in Moscow, Idaho. We’re looking forward to it!

Featured Faculty



Dr. Kerry Huber joined the Department of Food Science and Toxicology as an Assistant Professor of Food Chemistry in November 1998. Dr. Huber received B.S. and M.S. degrees in Food Science from Brigham Young University in 1992 and 1994, respectively, and subsequently earned a doctoral degree in Food Chemistry from Purdue University in 1998 following study within the Whistler Center for Carbohydrate Research.

Dr. Huber's research in starch chemistry focuses on key Idaho agricultural commodities, wheat and potatoes. As starch properties and behavior are key determinants of texture and end-use quality within many processed foods, his research seeks to better understand the relationship between starch characteristics (composition, structure, etc.) and starch function. Research projects in wheat are

directed toward elucidation of factors important to starch functionality in novel wheat lines and identification of starch intrinsic factors responsible for growing environment-induced flour quality fluctuations. In both wheat and potato food systems, research efforts also probe the effect of variable processing parameters and raw material differences on the quality of food products (i.e. udon noodles; baked, frozen, and fried potato applications) with the goal of understanding and maximizing product quality. Further, as starch is a superb source of functional biopolymers, Dr. Huber's laboratory also screens novel starches (i.e. tef, quinoa, and garden orach) for niche behaviors for potential use in food and industrial applications. More basic research interests include elucidation of starch granule microstructure and investigation of starch modification processes. Kerry's research is funded by the USDA, commodity groups and the food industry.

Dr. Huber provides instruction for the course, 'Food Product Development', a progressive, hands-on, course that serves as a "capstone" experience for our seniors. He teaches polysaccharide and starch chemistry at the graduate level. Kerry also serves as faculty advisor to the student Food Science Club.

Dr. Huber is an active member of the Institute of Food Technologists and the American Association of Cereal Chemists Professional Societies, and serves in elected offices within the Carbohydrate Divisions of both organizations. Beyond professional responsibilities, Kerry enjoys spending time with his wife, Lori, and their four children BreAnne, age 9; Christopher, age 7; Matthew, age 3; and newborn Ryan. He enjoys all sorts of outdoor activities including fly fishing, backpacking, hunting, and mountain biking.



Jeff Kronenberg is Food Processing Specialist with the University of Idaho, Department of Food Science and Toxicology, and TechHelp Idaho. He has been with the department since 2000, and is housed at the UI Boise campus.

Jeff grew up in Southern California, and moved to Washington State in 1969 where he graduated from high school. After receiving a B.S. degree in Biology from Western Washington University, Jeff went on to receive a M.S. in Food Science from Cornell University. His master's studies centered on solid substrate soy fermentations, and included a year of overseas study at Hebrew University in Jerusalem, Israel. Over the past 20 years, he has had responsibility for quality, food safety, HACCP and work-

place safety while working for Frito-Lay, the J.R. Simplot Company, PowerBar, and AIB International.

Jeff has a joint appointment through UI Extension and TechHelp Idaho. TechHelp is a non-profit organization that is part of a nationwide Manufacturing Extension Partnership. Tech-Help provides services through UI, Boise State University, and Idaho State University.

Jeff's goal is to assist Idaho's food manufacturing community to be more productive and competitive through consultation, on-site assistance and educational programs. Examples of educational programs offered to food processors over the last several years include Practical Food Safety Workshop, Practical HACCP Workshop, Advanced HACCP Workshop, Engineering for Food Safety Workshop, Better Process School, Food Microbiology, Sta-

tistical Process Control, Lean Manufacturing for Food Processors, and Wastewater Management. Recent on-site technical assistance projects for Idaho processors include preparation for third-party food safety audits, HACCP audits, Quality System Improvement, Preventive Maintenance Systems, and Cheese Processing Feasibility.

Jeff enjoys traveling, and has visited Fiji, Samoa, Tonga, Bali, New Zealand, Singapore, Israel, Greece, and Egypt. He sojourned in New Zealand for one year and spent almost two years in Israel. Jeff has been married to Shira for 24 years, and they have two children, Zev and Ariel. Zev is currently a freshman at UI, and Ariel is a junior at Boise High School. The family hobby is cross-country skiing, and they regularly compete in amateur ski-marathon races.



Recent Food Science Graduates

Spring 2003 Undergraduate students

Pictured from left to right: Lanor Bailey, Christy Maurin, Scott Fields, Tricia Knoll, Joanie Marshall, Jessica Lessard

Summer 2003 Graduate Student

Amanda Fessler [not pictured]

Introductory Food Microbiology Short Course a Success



Gülhan Yüksel presented a four-and-a-half-day "Food Micro" short course at Boise State University in June 2003. This course was sponsored by the department, Washington State University, Intermountain IFT, and Idaho TechHelp. Industrial co-sponsors were

Hardy Diagnostics and International Bio-products Incorporated. Participants from thirteen different companies in three states learned about food safety, food spoilage, and food preservation. They were given hands-on instruction in basic microbiology lab procedures, sanitation microbiology, enumeration of food borne pathogens, and microscopy. Upon suc-

cessful completion of the short course, the participants received *Certificates of Achievement*. Due to student demand, another short course on advanced microbiological techniques is planned for June 2004. If you are interested in having your name added to our micro short course mailing list, please contact Renée Evans by email at evansr@uidaho.edu.

Alumni News

Lanor Bailey (B.S. '03) is enjoying her new position as Quality Assurance Manager/Corporate Training Candidate with Swift & Co. in Nampa, ID.

Jill Branan (M.S. '98) is employed as a postdoctoral researcher at the UI Center for Advanced Microelectronics and Biomolecular Research in Post Falls, Idaho. Fall semester she taught a FST graduate course, Biotechnology of Plant-Based Foods.

Drew Dalgetty (B.S. '00) is Manager of the UI Food Technology Center in Caldwell, ID.

Last year **Steven Davis** (B.S. '96) was the lead internal auditor for ISO 9001:2000 certification at DSM Food Specialties in Millville, UT. As their Production and Shipping Manager, he is responsible for DSM's HACCP plan, safety, production and shipping. DSM

manufactures dairy ingredients and has customers in Europe, Australia, Asia, South and North America.

Tamra (Thompson) Dobler (B.S. '02) is working as a Research and Development Technician with Hydroblend, Inc. in Nampa, ID.



Amanda Fessler (M.S. '03) is a newly hired Scientist with the Research & Development Department of Penford Foods in Englewood, CO. She and Bill Janowsky were engaged Thanksgiving weekend.

Scott Fields (B.S. '03) recently started working for Everfresh Fruit Company in Boring, Oregon as a Quality Assurance Technician.

Webb Girard (B.S. '00) is working as a Research and Development Technologist with Oberto Sausage Co. in Kent, WA.

Akiko Koyama (B.S. '01) is a Food Technologist in Research & Development at Ajinomoto U.S.A., Inc. in Portland, OR.

Jessica Lessard (B.S. '03) landed a position as Quality Assurance Manager with Naumes Concentrates, Inc. in Wapato, WA.

Jennifer Weekes (M.S. '03) just started working as Research & Development/Quality Assurance Manager at Idaho Pacific Corporation in Ririe, ID.

Special Student Activities Fund

You Can Help! Our students in the Department of Food Science and Toxicology need your help. They need to participate in many outside activities as part of their educational experience to prepare for professional careers. These include the Northwest Food Processors annual meeting, national Institute of Food Technologists (IFT) meeting, Intermountain IFT meeting, and College Bowl team competitions. Department funds that help our students attend these important activities are severely limited. Our budgets have decreased during the past three years, yet our student numbers are up more than 400%. Be involved—join us! Your donations are fully tax deductible. If your company has a matching gift pro-

gram, your gift can have an even larger impact on the lives of one or more of our students. Your gift is especially important now—make a difference for our students' success today.



Food Science majors who attended the March, 2003 Intermountain IFT Meeting in Sun Valley, Idaho are pictured above.

Please make checks payable to the University of Idaho Foundation, Inc.

Reference the Department of Food Science and Toxicology Special Student Activities Fund on your check.

Mail to:

Food Science & Toxicology
University of Idaho
P.O. Box 442201
Moscow, ID 83844-2201

Student Awards and Recognition



Lanor Bailey

2003 FST
Outstanding Senior
Award



Jennifer Weekes

Second place IFT
Biotechnology
Division Student
Paper Competition

Graduate Student
Association Travel Award \$500 in 2003
Graduate Student Association Poster Award
\$100 in 2003

American Society for Microbiology (ASM)
Travel Award \$500 in 2003

Gamma Sigma Delta (Honor society of
agriculture) inductee in 2003



Jeremy Higley

2003 Alumni Award
for Excellence



**Karina Polar
Cabrera**

Student Employee
of the Year
Nominee



Jaime Yañez Farfan

Received the 2002-
2003 ASUI Student
International Leader-
ship Award



Christy Maurin

2003 FST
Outstanding
Researcher Award
Student Employee
of the Year Nominee

Faculty and Staff Awards and Retirements

Dr. Jeff Culbertson was promoted to Professor, and voted best professor in the Argonaut Best of UI for 2003. **Kathy Hendrix** was awarded CALS 2003 Out-

standing Technical/Lab Support Staff.

Jim Nelson was a 2003 recipient of the Alumni Award for Excellence for Inspiration. **Dr. Elizabeth South** retired from

her position as Research Scientist 3 after working 16 years for the university.

Graduate Students Currently Enrolled in Food Science and Toxicology

FOOD SCIENCE MAJORS:

Mansour Alotaibi from Riyadh, Saudi Arabia, Major Professor: Gülhan Yüksel

Scott Frewing from La Grande, Oregon, Major Professor: Kerry Huber

Geera Bhimalingeswara from Adoni, Andhra Pradesh, India, Major Professor: Kerry Huber

Murali Gurajala from Mittoor, Chittoor, India, Major Professor: Denise Smith

Kari Head from Pocatello, Idaho, Major Professor: Denise Smith

Jeremy Higley from Rupert, Idaho,

Major Professor: Kerry Huber

Claudia Ionita from Calarasi, Romania, Major Professor: Gülhan Yüksel

Manish Kulkarni from Ahmednagar, India, Major Professor: Pawan Singh

Christy Maurin from Moscow, Idaho, Major Professor: Gülhan Yüksel

Sailendra Nichenametla from Nandyal, Andhra Pradesh, India, Major Professor: Jerry Exon

Jennifer Weekes from Moses Lake, Washington, Major Professor: Gülhan Yüksel

Tao Wang from Hangzhou, Zhejiang, People's Republic of China, Major Professor: Gülhan Yüksel

Barbara Welch from Freemont, California, Major Professor: Denise Smith

ENVIRONMENTAL SCIENCE MAJOR:

Elmer Diaz from Popayan, Columbia, South America, Major Professor: Greg Möller

CHEMICAL ENGINEERING MAJOR:

Huajing Xing from Shijiazhuang, People's Republic of China, Major Professor: Pawan Singh



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Meet the Technical Staff



Kathleen Hendrix has been employed by the Department since 1975. She assists Denise Smith in her laboratory as Research Technician Senior. Kathy enjoys hiking, ATV riding and fishing in her spare time. When asked what she most likes about her work she said it was learning new research methods and working with people.



Galina Dimitrieva Moats joined the department in 2001 as Research Support Scientist 1 assisting Gülhan Yüksel in her laboratory. She earned her Ph.D. in plant physiology/cytology from the Institute for Plant Physiology, Kiev, Ukraine. She enjoys everything about her work - especially helping students. In her leisure time Galina enjoys embroidery, arranging dry flowers, dreaming and the great outdoors.

James E. Nelson ("Swede") is Research Support Scientist 1, and works with Dr. Kerry Huber. Jim says he most enjoys working with outstanding students from around the world, and being involved with cutting-edge research. He earned his M.S. degree in Food Science from UI. In his spare time Jim enjoys hunting and gardening.



Alumni ~ We would enjoy hearing from you! Please send us your current contact information and any professional and personal events/activities you would like to share with us. You may send information by email: fstasl@uidaho.edu
phone: 208/885-7084
fax: 208/885-8937
mail: Holm Research Center, P.O. Box 442201, University of Idaho, Moscow, ID 83844-2201.
Or you can fill out the form on our website at <http://agweb.ag.uidaho.edu/fst/alumni.html>

Tell us about yourself!

Name _____

Street Address _____

City _____ State _____ Zip _____

Phone () _____ Email _____

Occupation _____

Business Address _____

City _____ State _____ Zip _____

Business Phone () _____

Professional and Personal Events and Activities _____
