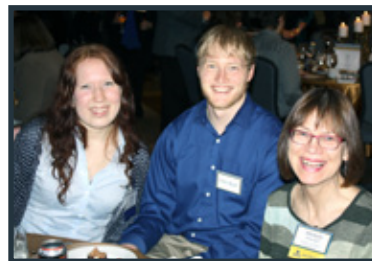


## **Awards for Excellence 2016 Recipients Honored at Banquet**



Clockwise:

Kathryn Riley and Tracy Krushensky;  
Haley Parker, Chris Ryan, Melody Anacker;  
Derrick Criner, Kathryn Will-Dubyak and  
the Criner family;  
Haley Swank and Ann Ellsworth;  
Logan Shrader and Sandra Osborne;  
and  
Colleen Trottier and  
Suzanne Held



At the 34th Awards for Excellence banquet held in February at the Strand Union Ballrooms, 40 top seniors were recognized, including five from the College of Education, Health and Human Development. Faculty and staff nominate seniors based on having at least a 3.5 GPA, as well as participating in campus leadership and community service. Co-hosted by the Montana State University Alumni Foundation and the Bozeman Chamber of Commerce, the event honors the students, who then select a faculty or staff mentor.

### **EHHD's recipients and their mentors:**

**Derrick Criner, elementary education, Kalispell, Montana, Kathryn Will-Dubyak**  
**Haley Parker, food and nutrition, Palantine, Illinois, Melody Anacker**  
**Kathryn Riley, health and human performance-exercise science, Broadus, Montana,**  
**Tracy Krushensky**  
**Logan Shrader, family and consumer sciences, Butte, Montana, Sandra Osborne**  
**Haley Swank, elementary education, Chinook, Montana, Ann Ellsworth**

## Fifth Annual Spring Convocation



Robert Carson accepts the Anna K. Fridley award from President Cruzado and Provost Potvin.

Robert Carson, professor of education and the director of Northern Plains Transition to Teaching program housed in the College of EHHD, was one of the people honored at the 2016 spring convocation in January. Carson was a recipient of the Anna K. Fridley Distinguished Teaching Award and was recognized for his commitment to students in the online program. According to former students, he “generated an atmosphere of respect and concern for his students, both in and out of the classroom.” He is dedicated to ensuring that all students are treated fairly and have what they need to be successful.

On accepting the award, Carson thanked MSU for supporting an innovative program for the last 12 years and for making adjustments to accommodate students in the program.

This year, an EHHD faculty member was selected to give the convocation lecture. MSU associate professor of adult and higher education Tricia Seifert delivered a lecture, “Why Your A-game Matters for Student Learning.” Seifert noted that the A-game actively engages students in their own learning and “invites students not to study, but to practice the discipline.

Active learning methods involve the use of clickers, collaborative groups, service learning, concept maps, and case studies.” MSU students are already using applied learning in service learning projects, labs, field work, and undergraduate research.

“The key is deliberate practice,” said Seifert.

Other events held were a convocation reception and the MSU library’s open house, “Celebrate This House of Sky,” featuring the newly acquired collection of author Ivan Doig, a Montana native who passed away last year.



HHD Professor Beth Rink

## EHHD Well Represented at Research Pecha Kucha

Faculty from several departments at MSU presented a Pecha Kucha on their research and creative activities serving Indigenous communities in Montana and the region. Each presenter(s) had six minutes and 40 seconds to share 20 slides, with 20 seconds per slide, on their topic.

Renee Reijo Pera, vice president for research and economic development at MSU, welcomed a large crowd to SUB Ballroom B for the second annual Pecha Kucha research presentation.

Organized by Suzanne Held, professor in community health, the event was co-sponsored by the MSU Office of Research and Economic Development, MSU Department of Native American Studies, MSU College of Education, Health and Human Development, and Montana INBRE.



### Presenters

**Elizabeth Rink**, Department of Health and Human Development, “The Sensuality of Place: The Intersection of Geography and Culture on Reproductive Decision Making in Greenland”

**Christine Stanton, Lucia Ricciardelli, and Cinda Burd**, Department of Education, School of Film and Photography, and Blackfeet Community College, “The Piikani Digital Story Work Project: Building a Model for Culturally Sustaining/Revitalizing Participatory Research”

**Kristin Ruppel**, Native American Studies, A Spoonful of Dirt: Native Landowners and the So-called de minimis Nature of Individually Owned Indian Land”

**Laura Larsson and Erika Tahnzani**, College of Nursing, “Oral Health Messaging in Indian Country”

**Gina Richard**, Native American Studies, “Radical Cartographies”

**Vanessa Simonds and Velma Pickett**, Department of Health and Human Development, “Guardians of Living Water: Children as Agents of Change”



## Celebrating the Buffalo

By Debra Redburn and Elizabeth Bird

For thousands of years the buffalo was integral to every part of the lives of American Indians—from being a source of food and clothing to their spiritual and cultural traditions. After being eliminated from their lands during the 1800s, the Montana tribes (Assiniboine and Sioux) of the Fort Peck area began acquiring mixed genetic buffalo again in the late 1990s, and in

2012 had the opportunity to obtain a small, genetically pure herd from Yellowstone National Park. This return provided the basis for a unique partnership with Fort Peck Community College (FPCC), Montana State University, and the World Wildlife Fund (WWF).

Elizabeth Bird, project development specialist for the College of Education, Health and Human Development, along with Elizabeth Rink, associate professor in community health, worked with the people of Fort Peck and FPCC to build “a ceremony of research.”

“An advisory board was created to investigate the significance of the buffalo herd’s return for the health and well-being of the people,” said Bird, who helped conduct a series of presentations and interviews beginning in 2013.

To move the project forward, late in 2014, the group began organizing a community event called the Buffalo Summit with the principal audience being the children and teachers of the Fort Peck reservation. Organizers Julia Haggerty (MSU geography), Elizabeth Bird, and Dennis Jorgensen (WWF), in partnership with FPCC, began raising funds for the event. Direct support came from the World Wildlife Fund that invests in sustainable management and expansions of the herds, the MSU Institute on Ecosystems, the O.P. and W.E. Edwards Foundation, and the Mountain Social Ecological Observatory Network (centered at University of Idaho).

Bird said the five-day Buffalo People Summit during Native American Week in September 2015 began with a reenactment of the Pté San Win (the White Buffalo Calf Woman) story conducted by the Fort Peck Tribes Language & Culture Department, included three days of field trips for over 1000 school children at the Fort Peck Tribes’ Cultural Buffalo Herd Ranch Facility, with tipi presentations at the Ranch by 20 educators and elders on the social and natural history and spiritual connection to the buffalo. It concluded with a full-day workshop for adults culminating with the Fort Peck Taste of Buffalo feast. In addition to Language & Culture, key partners in organizing the summit included the Tribes’ Fish and Game and Education Departments, as well as FPCC and about a dozen citizen leaders and members of the grassroots Pté Group that coalesced around summit organizing and continues in 2016 with new projects.



Original Art Work  
by Lance FourStar

<https://www.facebook.com/fortpeckbuffalo>

## Education Students Help Kids Leap into Literacy



On Leap Year Day, February 29, Heck Quaw Elementary School in Belgrade, Mont., bustled with activity as students from the Department of Education hosted “Leap into Literacy” for families with children in kindergarten through fourth grade. Funded by seed grant funds for engagement and outreach by the College of EHHD and organized by Kappa Delta Pi (KDP) honorary society, students in KDP and the language arts methods class created literacy games to play with children, read books, and offered up slices of pizza. President-elect, Stephanie White, said Literacy Alive is a service project that Kappa Delta Pi puts on every year to promote literacy and build community relationships.

“The goal of the evening was to share a love of literacy with children and their families,” said Kathryn Will-Dubyak, director of EHHD’s Field Placement and Licensure and advisor to KDP.

Will-Dubyak worked with principal Lori Degenhart, who had wanted to do an event like this for a long time. Through collaboration with MSU, the seed grant funds, and dedication from KDP students, the event was a success for the many children who attended.

Even Bobcat student athletes volunteered for “read to a Bobcat.” One fourth grader read a book to the entire women’s golf team, while others read to defensive linemen on the football team. By special request, Tanner Butterfield, elementary education major and a member of the MSU rodeo team arrived in jeans, boots and cowgirl hat so that a young girl could meet and read specifically to a rodeo athlete. Her mother said she had been waiting all day to read to Butterfield.

Carly DeLorenzo, a freshman from Easton, Conn., said one child came back to her four times to read her books because she enjoyed it so much.

“Just the idea that they (KDP) put this literacy event on for the children opened my eyes to the beauty of the tight-knit (school) community, and it’s events like these that seem to bring local families and students together through education,” said DeLorenzo.

In all, over 100 volunteers attended to make the evening a success for the 89 children and 64 parents who attended.

“One of the best outcomes of the event,” said White, “was receiving a thank you note from a parent explaining how her child, who struggles in reading, loved playing the literacy games. Now, the child wants to be a writer.”

### Carjuzaa Honored at Annual Pow Wow



At the 41st annual MSU American Indian Council Pow Wow in March, associate professor Jioanna Carjuzaa from the Department of Education was the honoree for the event, which brought together tribes from Montana and across the U.S. for a two-day celebration at the Brick Breeden Fieldhouse. At the Friday evening ceremony, Carjuzaa was wrapped in a Pendleton blanket and escorted around the arena floor by a large crowd of colleagues and friends, including visiting Teaching Excellence and Achievement (TEA) Pakistani Fellows and EHHD’s J.E.E.M. scholar from Uzbekistan. Carjuzaa

was honored for her dedicated work with American Indian students on campus as co-advisor of the American Indian Council, co-facilitator of the Pow Wow leadership and fundraising course, and advisor for the Wanji Oyate Education cohort. Additionally, she has written numerous grants to support Indian Education for All professional development and is the director of EHHD’s Center for Bilingual and Multicultural Education.

## **HHD Faculty Study Food Waste in Newly Renovated Miller Dining Hall**

by MSU News Service



A team of Montana State University faculty members, students and staff have found that changes to the university's recently renovated Miller Dining Hall have reduced food waste by more than 50 percent and improved campus sustainability.

Those changes include using smaller serving utensils, serving smaller portion sizes, using smaller pans of food on the buffet and creating signs that state the amount of food that is wasted, according to Carmen Byker Shanks and Selena Ahmed, assistant professors

in the Department of Health and Human Development, who facilitated the study along with Alicia Leitch, a graduate student in health and human development.

"The study findings suggest that small or large modifications in the food environment can change what and how much consumers eat and waste," said Byker Shanks.

As part of the study, researchers collected data about food wasted on consumers' plates, during food preparation and after meal service in Miller Dining Hall. The researchers measured all food waste – or any food that was discarded – by weight. They also assessed consumer food waste by evaluating the types of food wasted, as well as how much food was wasted.

The team found that before Miller Dining Hall's renovation, food waste collected in Miller over a period of three days totaled 5,132 pounds; after the renovation, food waste collected during the same period of time had fallen to 2,707 pounds. The team also strategized ways to reduce food waste in the hall, such as switching from a buffet service style to a cook-to-serve service style, creating more space between food stations, using smaller plates and serving utensils and increasing aesthetics.

"We are very proud to be involved in MSU's sustainability efforts," said University Food Services executive chef Martin Lewis. "You know it's successful when you can modernize the style of service, significantly improve quality of food, reduce waste, extend the life of the facility and provide research opportunities all with one project. We're doing something right."

Ahmed noted that as part of the same study, the team is also examining the feasibility of MSU creating a composting system, which includes testing the quality of this compost. She noted that in January 2015, staff members in Miller Dining Hall began composting food preparation waste, hoping to create a rich, organic soil addition to be used for campus landscaping. In August, that compost was tested and scored as a high-quality, safe finished product, according to Tommy Bass of MSU Extension. The quality of the compost was further tested and found to positively impact crop yields and quality, Ahmed added.

"The project has demonstrated that collaboration and cooperation are critical in effecting real change," MSU facilities director, E.J. Hook said. "Most importantly, it shows that together, small changes reap big rewards."



Roasted cricket quesadillas? Chocolate chip worm cookies? Adventurous students and community members sampled these and other “buggy” foods at a week-long celebration of edible insects. EHHD’s sustainable food and bioenergy systems introductory class participated in the event by hosting Ian Toews, a documentary filmmaker from Canada, who showed the class a series of film clips on a chef who forages for wild foods in the forest, a family of trappers who live off the land, and a film called “Bugs on the Menu” that was screened in its entirety at the Procrastinator Theater in the Strand Union Building.

Anna Diffenderfer, instructor in sustainable food courses and a planning committee member, said she wanted her class to be exposed to other means of sustainable food production.

“Part of critically thinking about our current state and what that might mean for the future will require some ‘out of the box’ thinking from our students as they become the future players in our food system,” said Diffenderfer.

An award winning filmmaker whose films have appeared on television and at film festivals over the past 15 years, Toews said that millions of people in African and Asian countries already eat insects which add a great source of protein and nutrients to their diets. With worldwide population expected to be around nine billion people by 2050, the world will need to produce more food on less farmland, and insect farming is a viable option to enhance traditional agriculture.

Over 300 students in the College of EHHD, College of Agriculture, and the College of Arts and Architecture benefited from Toews’ expertise in filmmaking and knowledge of the natural world. Florence Dunkel, professor of entomology at MSU and founder of the Bug Buffet 28 years ago, said 750 people attended the event, nearly double last year’s event.

