Flat Stanley arrived at MSU in a white envelope addressed to Dean Larry Baker in March. For several days, Flat Stanley accompanied Baker as he attended meetings on campus and enjoyed some time playing in the snow. After spending a couple of shivering weeks in Montana, Flat Stanley was mailed back to Magnolia, Texas, glad to be back in a warmer climate with Rebecca, the second grader who sent him on his national adventure.

For those not familiar with Flat Stanley, elementary students around the country read a story about Stanley Lambchop, a flat boy who visits his friends by mailing himself. The story has turned into an international literacy project, with young students making paper Flat Stanleys and mailing them to people, who keep a journal of their time with Stanley. Rebecca’s class in Texas mailed their Flat Stanleys to university deans, so students could learn about colleges around the U.S.

The 22nd Annual Employee Recognition Awards were held in the SUB Ballroom on March 23 to recognize 60 MSU classified and professional employees from all departments across campus. After a welcome from Provost Martha Potvin and remarks by President Waded Cruzado, each nominee received a certificate of recognition for their outstanding contributions to MSU. The nominees from the College of EHHD were Jackie Bergstedt (Field Placement and Licensure); Milana Lazetich (Department of HHD); Cyndi Meldahl (Education Advising); and Jamie O’Callaghan (Northern Plains Transition to Teaching).
On March 10, Melody Anacker’s nutrition class hosted an appreciation “Spice Lunch” for 11 home economics alumni and friends in the newly remodeled foods lab and adjoining classroom in Herrick Hall. The alumni were part of the Herrick Hall Alumni Advisory Committee and were instrumental in helping raise funds to renovate the foods lab and child development center. The alumni were treated to a wide variety of food items that were prepared by students in the class. Students researched a spice or herb to determine nutritional or health benefits, and then prepared a dish using the spice.

After nine years of fundraising, the committee was able to see first-hand the results of their efforts. Special guest President Cruzado told committee members that “this is a new beginning” and the renovations “would not have been possible without their contributions.”

“We are standing on the shoulders of giants,” said Cruzado, referring to the alumni. “This will make MSU an even better university.”

After lunch, Alison Harmon, nutrition associate professor, gave a short presentation on how the new lab was being used, and Melody Anacker, adjunct instructor, conducted a tour.

Carol Roehm, who served as the chairperson for the Herrick Hall Alumni Advisory Committee, said in the 1960s, her mother-in-law, Dr. Gladys Roehm and Dr. Bertha Clow (another nutrition professor) “worked hard to raise funds and design a state-of-the-art foods and nutrition lab” at that time. She said both “would be beaming and delighted to see the beautiful tile floors, the shiny stainless steel tables and stools, plus all new appliances and kitchen facilities” in the newest remodeling project.

“They would be most proud to see current students effectively learning the essential skills and knowledge connected with foods and nutrition,” said Roehm.
Several years ago, Greg Olson began discussing an idea for a partnership with Karin Söderlund, a professor and former department head, at the Swedish School of Sport and Health Sciences (GIH) about forming a partnership to exchange ideas. Olson, an assistant professor in health enhancement, and Söderlund began teleconferencing last year and decided it would be a great idea to offer student-exchanges as one aspect of the partnership.

This winter, Malin Berggren (pictured left) arrived from Sweden to spend spring semester at MSU, taking classes in the exercise science program. She is currently taking 15 credit hours in classes such as health psychology, human nutrition, and exercise programs for older adults. She said she will benefit from these classes when she returns to Sweden.

“I’m studying to be a health therapist,” said Berggren, “so Principles of Strength and Conditioning will be the most useful.”

Health therapists work in hospitals or fitness centers in Sweden. Berggren especially wants to work with obese children. She noted that obesity is “not as bad in Sweden as the United States.” However, 50% of the population in Sweden is overweight, with 10% in the obese category. Doctors in Sweden can actually write a prescription for physical activity.

At GIH, Berggren is in a three-year program, but she wanted to study abroad somewhere besides Europe. The GIH/MSU exchange gave her the perfect opportunity. Like many students who come to Montana to study, Berggren chose spring semester “because I wanted to ski.”

When she returns home this summer, Berggren will have one more year to finish her degree. GIH, located in Stockholm, has 600 students and 70 faculty members. GIH educates students to become physical education teachers, public health educators for private companies, wellness programs, and athletic trainers.

Olson said about the exchange, “I’m pleased with the success of the collaboration and the growth of the program. At this point MSU has received two top-notch GIH students from the Stockholm campus, and HHD will be sending two students this fall.”

John Christopher, professor of counseling, has been asked to join the editorial board for the Journal of Humanistic Psychology. Founded in 1961, the journal is an interdisciplinary forum for contributions, controversies, and diverse statements pertaining to humanistic psychology. Editor Kirk Schneider asked Christopher to serve on the board “in light of my appreciation for your writing and editorial skills, your understanding and articulation of key areas of contemporary humanistic inquiry, such as mindfulness training, your theoretical and research skills, and your keen attunement to philosophical contexts.” Christopher will serve on the review board indefinitely and will peer review three to five papers a year.
Cora French-Robinson arrived at MSU in January as the new program director for two extension nutrition education programs—Supplemental Nutrition Assistance Program-Education (SNAP-Ed) and Expanded Food and Nutrition Education Program (EFNEP). In her new position, she travels to Montana counties for site visits, provides on-going training for nutrition educators around the state, oversees budgets, writes renewable grants, and gathers and evaluates impact data for the programs. French-Robinson returns to Montana after working for 20 years at Ohio State University Extension as a county agent and director of a county office. Originally from a cattle ranch outside of Dillon, Mont., she received her bachelor’s degree in home economics from the University of Montana and then moved to Ohio and received her Master’s in Education from Ohio State University. Her first job in Ohio was working for Viking White Sewing Machine Company as an education consultant, which allowed her to travel the country.

French-Robinson has two grown sons, and her husband is also employed at MSU in Facilities Services.

Nineteen educators from eight countries were in Bozeman for six weeks with the Teaching Excellence and Achievement Program (TEA) to receive intensive training in coursework and teaching methodologies. While in Montana, each visiting scholar served a one week internship in a Bozeman public school, spent time at Belgrade Middle School learning about a service project (ROC Wheels), and visited Hardin Public Schools and the Crow Reservation. This is the second year of the TEA program at MSU, and new to this session was a “Montana Tribe” Facebook page developed by the participants to share photos, blog about service activities, and communicate with one another. Ziola Sanchez (pictured below with Holly Hunts) from Honduras teaches English to students ages 12 to 18 in a 132 year-old school. She decided to participate in the program because she wanted to know more about American culture. Sanchez said she likes Bozeman even when it is snowing because “it’s like living in a postcard.”

TEA is sponsored by the Bureau of Educational and Cultural Affairs, MSU’s Office of International Programs, MSU’s Department of Education, and the Bozeman Public Schools, with a goal of developing personal and professional relationships between the U.S. and international educators.
During spring semester, students in Alison Harmon’s Culinary Management Practicum class will be hosting dinners in Herrick Hall featuring a variety of diets tailored for special health conditions. The first dinner was held on March 7, focusing on foods that are heart healthy (low fat, low sodium) with a Spanish theme—“Sabroso.” According to students who prepared the meal, a heart healthy diet consists of foods low in saturated fats, trans-fats, and sodium. To help replace salt’s flavor in foods, herbs and spices like chili were used to spice up the dishes. Student chefs Jordan Gazy, Allison Fisher, Shea Haugen and Tim Reusch created a menu consisting of ceviche de cangrejo, sopa Azteca, arroz con pollo, and plantanos azucar.

Other dinners this spring will include menus for Celiac, Crohn’s, diabetes, strength training, vegan and vegetarian diets.