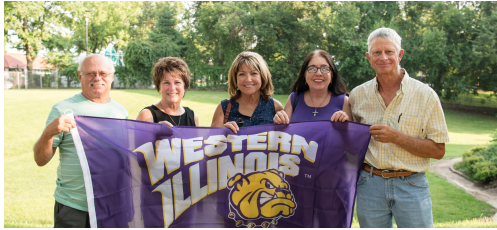


# WESTERN ILLINOIS UNIVERSITY AGGIES



## ILLINOIS STATE FAIR AGGIE ALUMNI EVENT HIGHLIGHTS

The Illinois State Fair has the beauty of bringing like minded and passionate agriculturists together. I like to call those individuals WIU Aggies.

This past August the School of Agriculture hosted an Alumni Event day here at the Illinois State Fair grounds. The event had the attendance of approximately 100 people. Aggies at the event raised approximately \$2,500 in funds for the WIU farm signage pictured to the right. Thank you to all who attended and pledged toward the project.



### WIU SCHOOL OF AG EVENTS

February 9th	WIU Aggie Alumni Event
February 9th-10th	49th Annual Farm Expo
February 21	3rd Annual Chili Cook-off
March 8th	47th WIU Bull Test Sale
March 22nd	School of Ag Open House

### WIU AGGIES & FRIENDS SOCIAL

Saturday, February 9 5:30-7:30 p.m.  
Buffalo Wild Wings-Macomb  
Appetizers compliments of  
McDonough Telephone Cooperative

# AGGIE DAY FOOTBALL GAME, WE BROUGHT THE MEAT

Who doesn't love the combination of BBQ ribs, college football, and agriculture? The School of Agriculture in conjunction with the University Union Board, hosted the first ever BBQ cook-off at the Aggie Day/Family Day football game.

The cook-off included eight BBQ teams, including one student team led by Alpha Gamma Rho.

Barbecue wasn't the only thing being served up at this event. Entertainments was provided to event goers, a concert featuring the Rock'n Papas, a bags tournament, face painting, Kona Ice, and local agricultural companies on display.

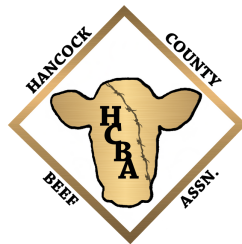


## See you Sep. 14!

### Come to cook or eat!

[wiu.edu/cbt/agriculture/football/](http://wiu.edu/cbt/agriculture/football/)

## Thank you to our sponsors!



# Smithfield®

Good food. Responsibly.®



# WIU CANCER PREVENTION TOMATO RESEARCH GETS BOOST FROM USDA GRANT

An exciting faculty/student research collaboration to investigate the cancer prevention qualities of heirloom tomatoes will be enhanced with this week's news that two Western Illinois University faculty have been awarded a nearly \$32,000 United States Department of Agriculture (USDA) grant to expand the project.

The research, being conducted by WIU Assistant Professor of Chemistry Mette Soendergaard and Assistant Professor of Agriculture Shelby Henning, along with their graduate and undergraduate students, began in Spring 2018. The project was born when Soendergaard and Henning found they had similar research interests involving work with vegetables.

The study began with looking at a handful of varieties of heirloom tomatoes, which were grown in the University's new greenhouse facilities. The harvested tomatoes were then taken into the laboratories of WIU's Currens Hall, where they were sliced, freeze dried and ground into powder. The finished product was tested with a variety of solvents.

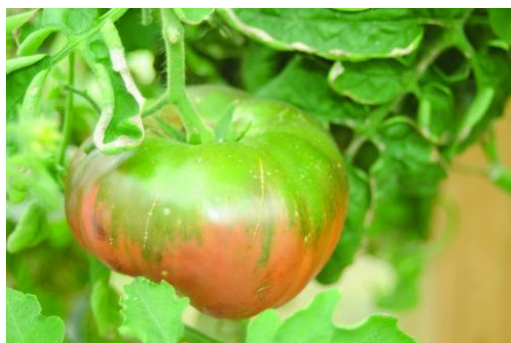
Henning said the grant will help him obtain better equipment for growing the tomato crop, including pumps, fertilizer, trellising materials, the water/fertilizer solution, analysis meters and growing media.



## **The heirloom tomatoes for the cancer prevention research are grown in the new greenhouse facilities.**

The greenhouse tomatoes are grown hydroponically, in volcanic rock, instead of soil.

"The grant is also going to allow us to expand what it is we are looking at in terms of root stock and scion combinations," he said. "At this point, we have only looked at two heirlooms and a commercial standard grafted to four different rootstocks. We can now expand the scope of our research. I may even put some plants in the field, but still grown hydroponically. I'm excited for what possibilities the grant is going to allow for."



Soendergaard said the USDA grant will allow her and her students to expand their study to include more tomatoes and rootstocks.

"Overall, that means that we will have more confidence in our results, so that we may eventually share our data with farmers and the research community," she said. "Also, the grant provides a research assistantship for a graduate student. This student will get his/her tuition waived and receive a monthly stipend to work on the project."

The research project specifically studies tomatoes and the antioxidants they contain in terms of cancer prevention. Research goals include looking further into whether heirloom tomatoes have different disease prevention qualities than more commonly encountered, commercially grown varieties.

"We are trying to see whether we can grow the heirloom tomatoes efficiently and how it impacts the health benefits," said Soendergaard.

Additionally, Henning was awarded a nearly \$46,000 USDA grant for a separate research project, "Variety Selection and Integrated Pest Management for Production of High-Value Crops in High-Tunnels in Illinois."

**The USDA grant will allow the research study to expand the number of varieties of heirloom tomatoes it can grow in the University's greenhouses.**

# School of Ag Happenings

## Adopt-a- Classroom

We celebrated with the future of 'Neck Nation with our Adopt-a-Classroom at Macomb 185 Schools. We taught Mrs. Helling's first grade class about Western Illinois University, the importance of agriculture, and all things Homecoming. They got to sample hydroponic lettuce (minimal tears for eating vegetables) and snack on popcorn while designing their own football helmets. We wrapped up by helping them sport some purple by giving everyone a new t-shirt. It was a great ending to the day!

The WIU School of Agriculture has adopted a total of three class! 1st, 2nd, and 3rd graders receive multiple interactions with students from the department.



## WIU Aggies Secure another Win at the National Barrow Show

The Hoof N Horn club returned from a very successful trip to the National Barrow Show in Austin, MN, in September where they spent 4 days representing the WIU Swine Unit. The club exhibited two purebred truckloads of market hogs, one Yorkshire load and one Spotted load. The Yorkshire load ended up winning the title of Champion Purebred Truckload and Reserve Overall Truckload! The crew also exhibited the Champion Yorkshire Boar, the Champion Spotted Boar (high seller at \$5,000) and the High Selling Spot Gilt in the Open Breeding Hog Show. The night before their departure to the Barrow Show, the club utilized these pigs plus several others to host a 10 class swine judging workout at the Livestock Center. Almost 400 high school and collegiate livestock judges from around the country attended this event!



# YOU CAN'T ARGUE A LEGACY

It is nearly impossible to talk about the history of our agriculture program without talking about the history of our Livestock Judging Team. The roots of our livestock judging program here at WIU runs deep, and the history that trails is just as rich. Thanks to social media and the willingness of those to help tell this story, I have been able to learn of a legacy that has shaped WIU's agriculture program.

This legacy stems from the WIU Judging Team in 1965. Over 50 years ago, the judging team was heading to the Chicago Exposition to evaluate various livestock species. Members of that team included Larry McMillian, Bill Henning, George Sperry, Glenn Stevens, Bob Wagner, Randy Johnson, Terry Dennson, and coach Gary Cowman. Their story began to unfold right before me as I eagerly began investigating about the livestock exposition and their experiences judging.

The International Chicago Livestock Exposition originally began in the beginning of the 1900's. In 1971, the stockyards were eventually closed and the North American Livestock Expo was born. NAILE, the show we all know and love is now hosted in Louisville, Kentucky, where our teams have competed every year. This contest is part of the competitive and elite collegiate judging experience. In the picture (above right), the team was heading to the International Chicago Livestock Exposition.

Glenn Steven's, a member of the team from 1965, shared his experience as an alternate during that year over a phone interview. "It was a tremendous experience which I use everyday picking out replacement heifers," says Stevens, "It was great group to be apart of."



## 1965 LIVESTOCK JUDGING TEAM

**Back Row:** Bob Wagner (AGR), Bill Henning (AGR), Randy Johnson (AGR)

**Front Row:** Glenn Stevens (AGR), Coach Gary Cowman, George Sperry (AGR), Terry Dennson, Larry McMillian

This team was coach Gary Cowman's (creator of the livestock judging program at WIU) second livestock evaluation team.

According to team member Bill Henning, Gary Cowman was such an inspirational coach. During the interview on the phone Henning said, "The team was green being the second team that WIU had. It was an awesome experience at the big stockyards. Coach Cowman was a tremendous motivator, always enthusiastic, and was what bonded the team together."

After discovering this amazing story that is part of the WIU Livestock judging history, I can't imagine how differently this legacy might look. I applaud Coach Cowman for seeing the potential in those students and starting this unique experience for all.

Special thanks to Glenn Stevens, Bill Henning, and Abby Sperry for helping this story come to life.

# WIU WINS NWSS



The Western Illinois University Livestock Judging Team finished first in the senior college livestock judging contest at the National Western Stock Show.

Devon Boyer - Blandinsville, IL  
Morgan Carrick - Blanchard, MI  
Jeremiah Cupps - Burlington, KY  
Adam Gradert - Geneseo, IL  
Gage Hank - Aledo, IL  
Logan Hebert - Baldwin, LA  
Blake Hennenfent - Gilson, IL  
Drew Lamle - Columbia City, IN  
Aleck Main - Altona, IL  
Cassie Perrin - Coopersville, MI  
Robert Scholl - Marysville, OH

The team is coached by WIU Associate Professor of Agriculture Mark Hoge and WIU MBA student Hayden Wilder, of Remington, IL.

"This win is a tremendous milestone for our program," said Wilder. "It marks the first time that the WIU judging team has won Denver in many, many years. This group of students has worked incredibly hard for the past month. They are absolutely dedicated to progress and improvement - I believe that is the key reason they were able to experience so much success right out of the gate. Looking forward, we will need to put this win behind us and keep working harder than ever, because the field is extremely competitive this year."

## **BUY A BRICK. BUILD YOUR LEGACY.**

The WIU Alumni Plaza Project is a unique opportunity for you to become a permanent fixture of campus and preserve your legacy as a part of our great University.

You, your family, business or student organization can purchase a personalized brick which will be installed in the new Alumni Plaza, just a few steps away from the University Union, Hanson Field, and future home of the Mascot Memorial Plaza which will pay tribute to WIU's past and present live mascots, Col. Rock.

This will ensure that thousands of students, alumni and campus visitors will recognize your role as the foundation of Western Illinois University.



### **HOW IT WORKS.**

Your donation determines the size of your brick.

- Large Bricks are 7" X 14" and can include 4 lines of up to 25 characters per line (\$225)
- Small Bricks are 4" x 8" and can include 3 lines of up to 16 characters per line (\$100)

\* Upon checkout, you will receive an email with your personal link to specify your engraving instructions.

For more information about the WIU Alumni Plaza Project, contact Ashley Katz at (309) 298-1986.



### **LIVESTOCK CENTER BEAUTIFICATION**

Being a Leatherneck, you know how instrumental your hands on classes were. Help us show off that WIU Aggies pride on the side of our Livestock Center. Please help the WIU Aggies make these improvements a reality.

Please contact Jana Knupp for more information at JM-Knupp@wiu.edu or (309) 255-5297.

# Open for Business

Farmhouse Meat Company officially opened in November of 2018 and is located on the east side of Carthage, IL. The services include: custom harvesting of animal agricultural products and deer, retail cuts (fresh or frozen), and dry goods. The idea of Farmhouse Meat Co. was to provide local meat products to the community and offer a location for those in agricultural to bring their products to be harvested.

The company is owned by multiple owners and many of which are WIU Alums or have family members that once attended. Specifically, John Carroll (WIU Ag Business major and AgVocator) and Adam Gratton (manager). Carroll said, "After the local meat market shutdown, many agriculturist in the community saw a need for this type of service and thus created Farmhouse Meat Company."

The business is brand new and offers great customer friendly options. Some of those include: 2 kill days a week (by appointment) and various pork or beef bundles which are ready for pick-up at anytime. Farmhouse Meat Company is in the process of creating various recipes for snack sticks, sausages, and other meat products. Farmhouse Meat Co. is accepting feedback on those newly created recipes.



Interested in visiting? Check out Farmhouse Meat Co. on Facebook or give them a call to place an order at (217) 357-1565.

Store Hours: Mon-Fri 9:00 A.M. to 5:30 P.M. Sat 9:00 A.M. to 12:00 P.M.





**We are excited to introduce the newest venture of the WIU School of Agriculture, Leatherneck Country Meats. This student centered offering allows for the purchase of high quality pork from the WIU farm. Bundles of 25 pounds, 70 pounds, or a whole hog can be purchased. Contact Jana Knupp at [jm-knupp@wiu.edu](mailto:jm-knupp@wiu.edu) for more information.**