

AGRICOLA

FOR ALUMNI AND FRIENDS OF DALHOUSIE'S FACULTY OF AGRICULTURE

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VOLUME 43 NO. 1, 2016



**DALHOUSIE
UNIVERSITY**

FACULTY OF AGRICULTURE

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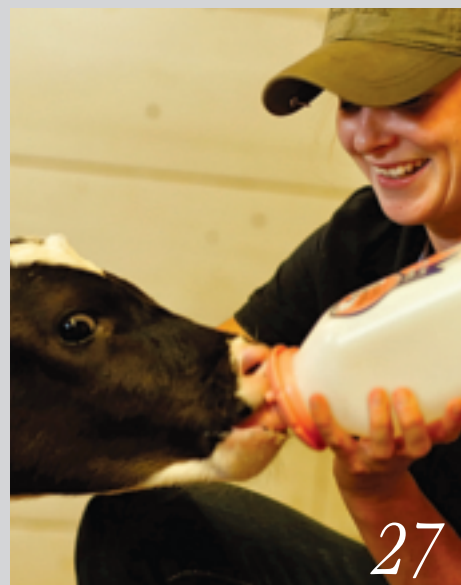
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Letter from the Editor

Happy New Year, Aggies!

This is my first edition of the *Agricola News* since taking over from Alisha Johnson in July of 2015. As a proud Aggie and avid reader of the *Agricola News* myself, I know I have big shoes to fill until her return from maternity leave.

Luckily for me, working at the Agricultural Campus means being constantly surrounded by inspirational people, whether they be alumni, students or staff. Finding content for the *Agricola News* is never a problem – so many of our people are doing incredible things in the world of agriculture and beyond.

Obviously, this is a trend we want to see continue. Our students are chock full of innovative ideas and solutions for the fast-paced agriculture industry, and now they have a space and the necessary resources to put these ideas into action - through Cultiv8, the province's only agricultural sandbox. As shared in the January 2015 edition of the *Agricola News*, Cultiv8 was launched in 2014, and has certainly fostered entrepreneurial spirit on campus since then. That's why we decided to highlight Cultiv8 in this edition and make the theme entrepreneurship. After all, don't agriculture and entrepreneurship go hand in hand?

You can read more about Cultiv8 and the great ideas coming out of it as part of our cover story on page 6. As part of this feature we are also including stories on some of our most innovative thinkers, including current student Holly Fisher and alumni Riley and Rob Giffen and Kevin Carver.


We had a successful lineup of events throughout the fall, including alumni receptions, reunions and Homecoming. We were pleased to see many familiar and new faces at Dean's Receptions in Sussex, Wolfville, Charlottetown and Toronto, and thrilled to host several class reunions on campus. Homecoming is a perfect time for reunions – there are numerous campus events to take in and it's a beautiful time of year. If you're curious about planning a reunion, please don't hesitate to get in touch with me!

In November, we honoured three very deserving alumni at our annual Blue & Gold awards gala. Dr. Helene Van Doninck, Mr. Cedric MacLeod and Mr. Eric Jennings are three truly inspirational Aggies with incredible stories to tell. You can read more about their accomplishments in this edition of the *Agricola News*.

Keep an eye on our website, dal.ca/agalumni, for an updated listing of alumni events, and look for us at industry-related events near you.

I hope you enjoy this edition – as always, if you have any comments, please send them along. We love to hear from you!

Regards,



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Dean's Message

Dr. David Gray

Dean, Faculty of Agriculture
Principal, Dalhousie
Agricultural Campus

The beginning of a new year always brings with it an opportunity for new beginnings, fresh starts and the chance to try something new.

Here at the Faculty of Agriculture on the Dalhousie Agricultural Campus, there are always creative new ideas, innovative ways of thinking and just the right place to channel entrepreneurial energy.

We are so proud to host the only Agricultural Sandbox in the province on our campus in collaboration with Acadia University and to feature its wonderful work in this issue of the *Agricola News*.

Cultiv8 aspires to be a place where ideas grow

and industry solutions and opportunities develop.

Consider it a playground for those who are still dedicated to their studies, but are looking to test the entrepreneurial waters. A place for budding entrepreneurs who have an idea but are not fully ready to launch. A networking and support system where dreams are encouraged and failure is an option.

By collaborating with industry on tackling real problems, challenges can be turned inside out and explored to provide solutions that support growth in agriculture and possibly create business opportunities.

By providing a space for students to dream, create and play we are creating opportunities for our region that could possibly accelerate

growth in agriculture.

Universities need to play a greater role as innovation hubs and connect with surrounding communities to strengthen opportunities for our students to benefit from experiential learning.

Our new program in small business management was specifically envisioned for those students who aspire to become small business owners and managers. This post-diploma program uniquely blends technical training with business skills, opening new doors for the next generation of entrepreneurs and business managers. Students will earn a Bachelor of Technology in only two years positioning them for endless possibilities in their professional or educational careers.

Please take a moment to learn more about some of

our creative alumni in this issue of the *Agricola News*. These alumni are looking at our industry in a different way and are willing to take the entrepreneurial risk. Just take Riley Giffen, who along with his family, has started Coldstream Clear distillery after an inspiring Organic Chemistry class, or Kevin Carver and his vision for developing a new product in the form of a blueberry puree. And the list goes on.

It is a new year of fresh possibilities and we at the Faculty of Agriculture are ready to welcome the challenge.

Bring it on! 🌱



Alumni Associaton Message

Chair
Jean Lynds, Class of '90

Greetings Aggies!

Once again I am happy to update you on the alumni activities since our last edition.

First of all we want to congratulate Alisha and Josh Johnson on the birth of their daughter Audrey, a sister for Avery, in July, and welcome Colette Wyllie, our alumni officer while Alisha is on leave - it has been a smooth transition.

During Homecoming in October we welcomed the Classes of '65 and '75 back to campus. It's always fun to hear the stories and how familiar they sound – it seems we have all had similar experiences and memories, just at different points in time.

November brought two key alumni events, the Blue and Gold Awards and the Scholarship Banquet.

The 2015 Blue and Golds celebrated three alumni – Mr. Cedric MacLeod, Young Alumni Achievement Award, Dr. Helene Van Doninck, Alumni Volunteer of the Year Award and Mr. Eric Jennings, Distinguished Alumnus Award – all are doing incredible things and are true difference makers. You will enjoy reading about their journeys in this edition.

At the scholarship banquet, 16 Alumni Family Bursaries were awarded – and perhaps even more impressive is that we had 62 applications – indicating the incredible family connections that have evolved at the Ag Campus. I can assure you that your donations to the Alumni Family Bursary are greatly appreciated – for some students, receiving this scholarship provided them the much-needed financial

resources to continue their education. These are two very special events in our alumni calendar.

November was also the launch of our special edition of the *Agricola News* - featuring several of our Aggie alumni and students. If you have not received a copy, please contact Colette for one - it is a great read!

Our Dean, Dr. David Gray, continues to host alumni receptions throughout the fall with stops in Sussex, Charlottetown, Annapolis Valley and the Royal Agricultural Winter Fair. As always we are very grateful for Dr. Gray's commitment to these events - it's a great way to share all the latest and upcoming activities on campus.

As most of you know, on August 24th, a fire destroyed our feed centre at the

Ruminant Animal Centre on the campus farm. The quick response of our staff ensured that our people and animals were safe and we were able to continue on with our operations and academic programs without interruption, as our cows moved back into their stalls within 24 hours and our students arrived back on campus 10 days later.

We are extremely grateful for the support we received from the seven fire departments who responded, the agricultural community and alumni. It was interesting, as we talked to alumni in the days and weeks following the fire, to find out where you were that night when you heard the news – many of you following it in real time on social media. The support from the alumni community after the fire is another demonstration of the pride and connection we have at this campus. As we move forward, we have chosen to focus on what we didn't lose as opposed to what we did lose, and I am happy to report that plans are underway to rebuild the Feed Centre.

All the best! 🍀

Jean Lynds

Barley Ring Photo Contest

Congratulations to Breagh Ross (Class of '15), winner of our Summer 2015 Barley ring photo contest! Says Breagh about her photo: "This picture is of my Barley ring as it took me to the United Kingdom last summer. I was able to share my experiences with agriculture that I learned at the AC and apply them on farms in the UK. This picture is on a day where I was out picking weeds, and I was reminded of how lucky I was to be from the AC and wear such an amazing ring!"



COVER STORY

CULTIV8

Fostering **Entrepreneurship** *on Campus*

Dalhousie Agricultural Campus' sandbox, Cultiv8, was launched in 2014 as the province's agricultural sandbox. Cultiv8 brings together Dal AC and Acadia University, two campuses connected to rural communities, each with a focus on supporting and growing the agricultural economy in Nova Scotia. Dal AC and Acadia work together to give students access to resources and events that have potential to further their agricultural business ideas.





THE BEGINNING

Where do great business ideas come from? How does one tell a good idea from a bad idea? That's something entrepreneurship programming in Nova Scotia aspires to teach the youth in this province.

Small businesses account for between 60 and 80 per cent of all jobs created in Canada.

The One Nova Scotia Report underscored the importance of entrepreneurship and changing the way the province does business. A significant outcome of Nova Scotia's 2013 Innovation Summit was the identification of the need for early stage supports to grow ideas into potential business opportunities. This led to the Sandbox Project.

In spring 2014, the provincial government announced the creation of the agricultural sandbox: a space to house and facilitate collaboration between students, industry and academia as they combine their education, energy and ideas to solve problems for industry, create new opportunities and potentially new business ventures.

The initiative is funded by the Department of Labour and Advanced Education with hopes to provide an environment in which entrepreneurship can flourish in Nova Scotia.

Dalhousie Agricultural Campus' sandbox, Cultiv8, began in 2014 as the province's agricultural sandbox. It is led by sandbox coordinator Jolene MacEachern (Class of '02) who strategically plans and operates the entrepreneurial program.

THE GOALS

Sandboxes are a risk-free environment and are housed by universities and the Nova Scotia Community College to provide immense support to student entrepreneurs.

Taken from the world of information and technology, a sandbox is "an online environment in which code and content changes can be tested without affecting the original system." Translating that into a physical environment, it creates a space where big ideas can be tested without much risk.

In agriculture, to cultivate is "to promote or improve the growth of a plant, crop, etc. by labour and attention." And in the sandbox, this is how entrepreneurship is tackled.

Cultiv8's goal is to provide informal and flexible programming that provides many levels of engagement so people can choose how much they want to be involved. For innovation to prosper, the environment must include people with the right skills, attitudes and support systems to ensure the journey from idea to launch – and this is exactly what Cultiv8 creates.



Ideas Culminate in **SPRINT AG Competition**

Cultiv8 spent its fall semester hosting weekly Cultiv8 Club meetings with guest speakers and presentations, attending external events with students, hosting workshops and helping to host Truro's first food truck rally.

To wrap up the fall semester, Cultiv8 prepared a SPRINT AG competition for students. In the software development world, a sprint is defined as a get-together of people involved in a project to further a focused development of the project. Cultiv8 spun off that concept and developed SPRINT AG, where teams formed to work together on an idea. The ideas were gathered by the

agricultural industry and each team chose a problem or idea to work on for the month of November.

Participating students had four weeks to work with their teams and the business model canvas to develop a solution they pitched on December 1 for prizes.

SPRINT AG judges were Dal AC professors Chibuikwe Udenigwe and Kenny Corscadden. Students were judged on their ability to pitch professionally, the completeness of the business model canvas and their level of interaction with the agricultural industry for research purposes.

Third place went to Beichan Miao and Hartley Prosser

who pitched Hart's Hay – a business that added value to high-quality hay in Nova Scotia by exporting it to drought-ridden markets in the United States.

A close second was Soldier Feed who pitched to provide a poultry feed component through insect meal made from soldier fly larvae. Soldier Feed was presented by Holly Fisher, Connor Fullerton and William Hannah. Unique ideas, such as what one can do with bugs, are a few of the unusual concepts that Cultiv8 strives to explore and get students thinking *what if?*

The first place team was comprised of Morgan

McNeil, Shanthanu Krishnakumar, Mitesh Patel, Mia Conrod, Arin Douglas and Min Gong. Dal AC Community Supported Agriculture pitched a solution for the neglected land on campus. Their solution was a system of growing fresh local vegetables to feed the community with members buying shares into the business to receive an amount of seasonal produce on a regular basis.

WHAT'S NEXT?

Cultiv8 will engage students in the creation and development of ideas during the winter semester. The program includes credit and non-credit opportunities

and is available for students from both Dal AC and Acadia campuses when possible.

As usual, Cultiv8 will host its weekly Cultiv8 Club gatherings in 2016. The schedule also includes four other programs:

1. Starting Lean - Agriculture: A course for those interested in either starting their own for-profit or social enterprise or working on a startup team. Students will receive real world, hands-on experience.

2. Foodcamp: Cultiv8 has teamed up with Perennia, Extended Learning and Acadia for a unique opportunity for food product entrepreneurs and wannabes in Atlantic Canada.

3. Graduate Module: This graduate module focusing on innovation and entrepreneurship is a great opportunity to inspire graduate students to consider a career in entrepreneurship, to prepare them for skills

in problem solving and to provide them with the opportunity to identify and explore potential businesses that could result from their work in research.

4. Design Ag Competition: A course that provides a project-based exercise in the engineering design process. Students will work on defined projects that tackle an agricultural problem which apply knowledge and skills from their first three semesters.

Lastly, a Pitch Ag competition will provide students participating in Cultiv8's programming with an opportunity to present their learnings at the end of the semester and develop a clear and concise pitch.

The winners of the pitch competition will be able to funnel into an Ag Entrepreneurship Bootcamp, under development for summer 2016. Similar to a startup, Cultiv8 continues to develop and try new ideas. 🌱

B.TECH SMALL BUSINESS MANAGEMENT

If you are a diploma graduate, Dalhousie's new degree program may well be for you!

The Bachelor of Technology in Small Business Management is a two year, post-diploma program that complements technical training and expertise with business skills and knowledge. This powerful combination opens new opportunities for students in business ownership and management. The program is designed for graduates of virtually any non-business, 2 or 3 year diploma who are seeking to take the next steps in their career. Whether your background is in agriculture or architecture, geomatics or graphic design, web development or wildlife conservation – or almost anything in-between; earn your degree in only two years and position yourself for endless career possibilities.

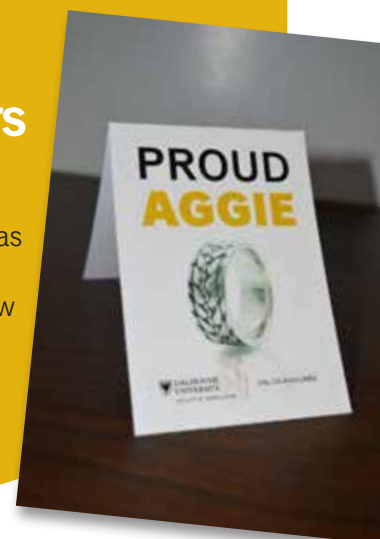
Dalhousie University is now accepting applications for Fall 2016. For further information visit dal.ca or contact Dr. Steven Russell (StevenRussell@dal.ca).



Winners of the SPRINT AG competition, Dal AC Community Supported Agriculture

Attention Business Owners

Are you a business-owning Aggie who wants to identify as such? Contact us for "Proud Aggie" tent cards and window posters for your enterprise!



ACTIVE
CULTIV8ORHolly Fisher
Insects and Innovation

Last year Holly Fisher, third year Animal Science major, was studying in the MacRae Library when she noticed construction happening on the main floor of the building. Intrigued, she decided to ask about the changes being made – and she's glad that she did.

"I didn't know what was being built in the Library so I went to speak to Jolene MacEachern to find out more," Holly explains. "She told me about the entrepreneurial possibilities offered to students and I knew that was something I would definitely be interested in."

From there, Holly started going to weekly Cultiv8 Club meetings, attending external events in the agricultural community and participating in

competitions hosted by the sandbox.

Holly has her own unique business idea that she developed by asking herself *what if?* She had been working with the budding inter-disciplinary research group, Insect for Food and Feed, and the group was discussing starting an insect farm on campus. This concept gave her a potential business idea for the Truro community: a mealworm farm to produce a protein supplement.

In North America there is an open market for insect farmers and Holly feels Nova Scotia would be the perfect place to start this innovative industry.

As an Animal Science major, Holly hasn't been exposed to business as much as she would like. "With the help of Cultiv8, I've been able to gain skills in producing a business model canvas, pitching a proposal and most importantly,

I've had the chance to network with local entrepreneurs and business professionals," Holly says.

Holly explains there's only so much one can learn about business in academia. At a certain point, students must look past the classroom to receive the necessary experience. "At Cultiv8 I've learned how to create a presentation that catches an investor's eye, how to create a business model and all the wonderful opportunities available for entrepreneurs in Nova Scotia," she says. With these new skills and knowledge, Holly has been able to go above and beyond with her business venture.

Cultiv8 has also been helping its students identify problems in the industry and come up with solutions to solve these problems. Holly has been doing this and expanding

even farther on her mealworm farm idea with this new knowledge.

"Cultiv8 brings value to our campus and the students have gained an incredible service over the past year," Holly says.

Having a resource like Cultiv8 on campus has been a valuable aspect for the students. She says one of the best parts about being involved with Cultiv8 is the friendly, cooperative environment that the coordinators have created.

"I would define entrepreneurship as having a creative personality and the drive to turn your unique idea into a conceivable business and this is exactly what Cultiv8 is helping with." 🌱

DISTILLING THE AC SPIRIT



Riley and Rob Giffen *Coldstream Clear Distillery*

An organic chemistry class, an entrepreneurial spirit and a family history of innovation helped engineering student Riley Giffen (Class of '14) distil his passion for the business of beverages.

A young entrepreneur and a chemical engineering student at Dalhousie University, Riley owns and operates Coldstream Clear Distillery with his parents, Elaine and Robert (Class of '89).

Riley hails from West St. Andrews, near Stewiacke, Nova Scotia. Although the AC was always on Riley's radar, it wasn't until after he started an electrical engineering degree at another university that he decided to switch streams and consider the AC again. In 2012, he began his post-secondary studies at the AC, pursuing a diploma in engineering.

"It was the closest place to home to study engineering

so in my first year I was able to work part time for my dad's bottled water business while I went to school. I knew the class sizes at the AC were small, which was appealing to me after attending a larger university."

During his time at the AC, Riley took advantage of all the opportunities and resources available to him. He is quick to acknowledge that what he learned at the AC started the chain of events leading to Coldstream Clear.

"I vividly remember day-dreaming in class and having this vision of how awesome it would be to start and run a real liquor company. I knew it had potential, but I had no idea how much. The possibility of creating something that people recognized and genuinely enjoyed was what inspired it all," recalls Riley.

"I worked really hard during my time at the AC. I learned

about distillation in an organic chemistry class which, even now, I think was one of the toughest courses I've taken. The engineering program at the AC taught me the science and mindset that helped in this business start-up."

Now, Coldstream Clear Distillery is growing in both consumer popularity and its variety of products. Coldstream Clear officially launched on September 5, 2015, and hasn't looked back.

Their current products include four liqueurs (apple pie, coconut, salted caramel and coffee), a candy cane-flavoured liqueur for the holiday season, two different vodkas and rum that is presently aging in the barrel. Considering fermentation, distillation, bottling, labelling, sealing and checking, all which happen on-site, the products can take upwards of three weeks to make from start to finish. With

strong community presence through events and food galas almost every weekend and a retail store, the Giffen's are busy working as a family to build their brand.

"We support the vision Riley has," explains Robert. Together, the family tackles different facets of the business. Elaine works with the finances and product packaging, Robert is involved in developing and making the products and Riley's brother and sister are involved in developing recipes and helping out around the distillery wherever possible.

The Giffen family even has a unique historical link to distilling. The first Giffen to settle Nova Scotia was Simon Giffen, also a distiller, and keepsakes to his memory are featured at the on-site retail outlet.

"Unlike most things in this world, making rum hasn't changed a whole lot from way back then," says Riley.

"When we found out the first member of our family to settle in Nova Scotia was a distiller, it seemed that starting a distillery was meant to be."

Riley and his family also recognize present-day challenges.

"You have to be ready to adapt in the agrifood industry. If things aren't working out, you have to be ready to change," shares Robert.

Social media has played a significant role in launching Coldstream Clear's products.

"We appreciate the effect social media has had on our business," says Robert.

"Social media was and is a key way of creating brand awareness for us. We try to be personal and let people know what we're up to. It's great for spreading the word but also for sharing the excitement," explains Riley.

Although busy balancing school and business



responsibilities, Riley makes time to give back to the AC and recently launched his products in the campus pub, The Barn. Hosting a successful kitchen party, current students and alumni gathered to celebrate Riley's success. Riley has also been featured as a guest speaker with Cultiv8's Business of Beverages, a showcase of local talent.

When asked about the

best part of Coldstream Clear's journey so far, Riley says "making a product that people associate with celebration and bringing people together is what it's all about. People are happy and excited to purchase the products, which is awesome."

Riley plans to finish his engineering degree in spring 2016 and has big dreams for the future

direction of Coldstream Clear Distillery.

"I'd like to give my full attention to Coldstream Clear after graduation and see where we can go with this business, because it's only the beginning."

Riley exemplifies the skills needed to carve out a unique niche in the agrifood sector and the Faculty of Agriculture is proud to call him one of their own. 🌱



FROM PEI
TO PUREEKevin Carver *PEI Berries Ltd.*

Kevin Carver (Class of '84) is, above all else, a farmer. Like most farmers, he pours his heart and soul into his operation and cares deeply about the land he works. Like most farmers, he seeks knowledge on how to improve upon his business and shares what he learns with others. Like most farmers, he supports the community that supports him.

And like most farmers, Kevin Carver is also an innovator.

Kevin is the owner and president of PEI Berries Ltd., a blueberry and poultry farm out of Alliston, PE, and the home of PURE Blueberries, a wild blueberry puree that makes use of the entire

fruit with an advanced technology known as Tekmash. This technology uses hydrothermodynamics (HTD) to process and pasteurize products in one step. A relatively new product on the market, PURE Blueberries was born out of Kevin's desire to be what he considers a better farmer.

"I wanted to implement a more sustainable system," says Kevin. "I wanted to work with nature to grow my crops, not against it."

After graduating from the then NSAC in 1984, Kevin returned home to PEI to partner with his family

to grow the farm. At the time, it was a hog farm, but soon transitioned to a broiler chicken operation. Eventually, Kevin found his way to wild blueberries, and this is where he found his penchant for innovation.

Established in 2007, Kevin's original intent for PEI Berries was to research reduced-input growing methods for wild blueberries to increase sustainability and produce healthier food. This research involved using alternative approaches for every stage of the management cycle. Insecticides and fungicides were eliminated and compost teas and manures replaced conventional fertilizers.

"We understand what

our soils need to be fed," says Kevin. "Soil is a living thing with bacteria, fungi and microbes. We want to feed them so they feed our blueberries what they need."

The farm grows berries using an integrated strip-crop and hedgerow layout in the fields. For every 120 feet of blueberries, 22 feet of naturalized hedgerows are co-managed with Mother Nature, and subsequently serve as important sources of forage and habitat for native pollinators. This is one way PEI Berries has tried to reduce its dependency on managed bee colonies.

"Our pollinators live directly in the ground. If you're spraying insecticide it

makes life really tough for them. If you want bees in your fields every year, you need to feed them and create a home for them.”

Harvesting methods were also improved so as to transport whole, intact berries post-harvest and minimize damage to soil and plants.

All of these management changes were major stepping stones on Kevin's path to farming sustainably. But there was more to come.

Several years after PEI Berries was established, Kevin was introduced to Tekmash technology. Tekmash uses HTD in combination with the physical process of cavitation to simultaneously heat and blend materials in a single, energy efficient step. The technology can be used to process a variety of fruits, berries, vegetables and beans. It allows the entire blueberry – skin, seeds and pulp – to be used to create a puree. Unlike juicing, nothing goes to waste – and this is in keeping with Kevin's vision of sustainability. The perfect final product for a crop grown so diligently year after year – minimal inputs, minimal waste.

After conducting research trials with the Faculty of Agriculture's Dr. Alex Martynenko, the technology was ready to implement. PURE Blueberries puree was born.

Each bottle of PURE Blueberries contains over 800 wild blueberries. HTD allows the skin to be broken down to molecular form and



the seeds to be cracked so the oils are released into the product, creating a smooth texture ideal for drinking or as a sauce or topping.

“It's fresh fruit in a bottle,” says Kevin. “Nothing added, nothing taken away. This is nature at its finest.”

A 350 ml bottle of PURE Blueberries retails for \$6.99 and can be found at Sobeys in Atlantic Canada and major retailers in Quebec. It is currently exported to the US, Taiwan, Japan, Korea and China, and the product line is expanding to include a cranberry and maple puree

in the immediate future. Kevin plans for further market expansion across Canada and internationally after launching the cranberry puree.

Although the vision for PEI Berries is certainly Kevin's, he is quick to credit the many people he considers to be part of his team. With over 20 employees, PEI Berries is far from a one-person show. Fellow AC alumni Nathan Archibald (Class of '99) and Alison Walsh (Class of '08 and '09), general manager and project coordinator respectively, work closely alongside Kevin to ensure the financial health and management of the operation. PEI Berries maintains relationships with

many research partners around the world, actively researching every aspect of crop production and sharing new knowledge with fellow producers.

However, in Kevin Carver's opinion, Mother Nature deserves the most credit. “We are blessed with natural beauty and bounty in this province, but it means nothing if we do not protect it and work with what we have been given.”

He should know – since he is, above all else, a farmer. 🌱

EVENTS AND REUNIONS

BLUE & GOLD AWARDS

The Blue and Gold Awards program honours alumni who have distinguished themselves through outstanding service to the alma mater, their communities, the Province of Nova Scotia and beyond.

The 2015 awards gala, held on November 5th, recognized three deserving alumni for their exceptional achievements in the areas of volunteerism and contribution to the agricultural industry.



L to R: Murdo Messer (representing Dr. Helene Van Doninck), Eric Jennings and Cedric MacLeod.

YOUNG ALUMNI ACHIEVEMENT AWARD



MR. CEDRIC MACLEOD (CLASS OF '99)

The Young Alumni Achievement Award recognizes the outstanding achievements of Faculty of Agriculture alumni aged 40 and younger. Alumni are recognized for outstanding achievement that may have earned them regional, national or international prominence through service to humanity in their profession or volunteer organizations,

through community service or the advancement of knowledge and service to the Faculty of Agriculture.

Alumnus Cedric MacLeod lives and breathes agriculture. Anyone who has worked with him can tell you that he pours his heart and soul into his 105-acre beef operation, Local Valley Beef, from which he provides local, sustainable and healthy beef to hundreds of New Brunswick residents each year. However, it is his commitment to the success and sustainability of the industry and his fellow farmers that truly sets him apart.

As a farmer, agrologist and consultant, Cedric has a unique ability to connect with and engage fellow farmers, bringing enhanced insight and demonstrable relevance to the farming community – showing farmers how they can overcome the vast challenges presented by an ever-changing and increasingly complex sector.

Cedric's commitment to young farmers and their professional and personal

development is a building block to their success. As a founding member and now general manager of the New Brunswick Young Farmers' Forum, his enthusiasm for the young farmer program in both his own province and Canada-wide is a major contribution to the industry. In encouraging Canada's young farmers to continuously seek opportunities to learn and grow their capacity to manage for success, Cedric in turn has sought to meet with and learn from the industry's finest experts in Canada and across the globe, channeling their teachings to the farming community in New Brunswick, and Canada as a whole.

Cedric's work has contributed significantly towards progressing Canada's agricultural industry in farm business management practices and specifically, in ensuring a future for Canada's young farmers. Ambitious and visionary, Cedric is extremely passionate about the success of the industry and sees pathways to get there. 🌱

**ALUMNI VOLUNTEER
OF THE YEAR AWARD**



**DR. HELENE VAN DONINCK
(CLASS OF '88)**

The Alumni Volunteer of the Year Award honours a volunteer who has consistently and enthusiastically donated their time and talents to advancing the objectives of the Faculty or the Alumni Association.

Dr. Helene Van Doninck dedicates her life and every ounce of her spare time to helping others. Quite often, the “others” have four legs, fur or feathers. Dr. Van Doninck exemplifies a passion for animal husbandry that knows no boundaries and a strong desire to share her knowledge and skills with others, which has culminated in the establishment and growth of the Cobequid Wildlife Rehabilitation Centre with her husband, Murdo Messer.

You can read more about Dr. Van Doninck’s accomplishments and the CWRC in Around and About on page 29.

**DISTINGUISHED
ALUMNUS**



MR. ERIC JENNINGS (CLASS OF '58)

The Distinguished Alumni Award is the Faculty of Agriculture’s most prestigious award, recognizing truly outstanding service and commitment to the Faculty of Agriculture, the agriculture industry or to society in general.

What began as a means to sell his fresh produce in his home community has grown to be a venture more successful than Eric Jennings could have imagined. In 1969, Eric founded the Masstown Market, now one of Nova Scotia’s most well-known shopping destinations - and hasn’t looked back.

When Eric Jennings graduated from the Nova Scotia Agricultural College in 1958, he left his home community of Masstown, Nova Scotia, for employment opportunities in the Annapolis Valley. However, he knew that what he truly wanted to do was farm, and where he truly wanted to do it was at home. And so in 1965, he and his wife Priscilla packed up their things and headed back to Masstown, where they began to grow produce and sell it to their neighbours.

Eric noticed there was a lack of fresh goods in the West Colchester area, and felt that he could do something to fill the gap. In 1969, he opened a roadside produce stand just minutes down the road from his home. Affectionately known as “the fruitstand” by locals, the Masstown Market was born.

Eric began selling his own produce as well as that of other local farmers, including apples from the Annapolis Valley. In 1973, due to growing demand, Eric added a piece to the original building and started selling home-baked goods from local kitchens. And the growth hasn’t stopped.

As Eric sought out ways to attract new customers and further satisfy existing ones, expansions to the Market took place roughly every three years. The operation is now home to a grocery store, two restaurants, deli, bakery, ice cream counter, gift shop, garden centre, fish market, lighthouse complete with Bay of Fundy interpretive displays, and Nova Scotia Liquor Commission outlet, all on the same 9.5-acre property. Across the road can be found a corn maze and playground, a welcome centre that can also be rented out for events, a gas station, and a Tim Hortons Express. Combined, the two properties encompass roughly 55 acres and handle well over a million transactions every year. All departments collectively employ over 150 people in the summer months, and 120 during the winter.

Although Eric is technically retired, he can still be found at the Market most days working alongside his two sons, Laurie and Wade, who respectively oversee the management and operational sides of the business. The Masstown Market is truly a family business – Laurie’s wife, Lisa, is also heavily involved, and several of Eric’s grandchildren as well as extended family members work or have worked there.

A good many things at the Masstown Market have changed since 1969. However, the things that haven’t changed are perhaps more important. When Eric founded his business, he sought to provide three things: good quality produce, friendly service, and reasonable prices. These three things have remained ever-present within the business and have proven to be the keys to his success. 🌱

ANNUAL RECEPTIONS

Our annual alumni receptions with Dean Gray were a great success again this year. We enjoyed social evenings with alumni and guests in Sussex, NB, Wolfville, NS and Charlottetown, PE. Thanks to all for joining us – we hope to see new and familiar faces in 2016! 🍷



Lockett Vineyards, Wolfville, NS



PEI Brewing Co, Charlottetown, PE

ROYAL AGRICULTURAL
WINTER FAIR

We decided to up the ante for our second year at the Royal Agricultural Winter Fair. Roughly 30 alumni and guests joined Dr. Gray and the Advancement office in a sky suite for a Sunday afternoon of fun at the Ontario Toyota Dealers Rodeo in Toronto, and a great time was had by all.

The 2016 schedule of events starts now – visit dal.ca/agalumni for an updated listing! 🍷

HALL OF FAME



L to R: Mervin Wiseman, Dale Dewar, Dick Huggard, Stephen Moffett

Atlantic Agricultural Hall of Fame 2015

Inductees into the Atlantic Agricultural Hall of Fame for 2015 included two Faculty of Agriculture alumni: Richard Huggard (Class of '56) and Stephen Moffett, (Class of '72). Mr. Huggard, former Deputy Minister of Agriculture for Nova Scotia, and Mr. Moffett, a pork producer from New Brunswick, were honored during the induction ceremony in October, alongside Ms. Dale Dewar of Prince Edward Island and Mr. Mervin Wiseman of Newfoundland and Labrador.

Housed at the Faculty of Agriculture on the Dalhousie Agricultural Campus, nominations for the AAHF are received annually from farm and rural organizations. One inductee from each of the four Atlantic Provinces is selected per year.



RICHARD (DICK) HUGGARD - NS

Richard (Dick) Huggard has proven himself an invaluable asset to the agricultural industry in Nova Scotia. Through his decades of leadership and engagement with farmers, industry groups and scientists, Dick

has been touted as one of the best ambassadors for Nova Scotian agriculture.

Dick was born in 1935 in Norton, New Brunswick, spending his early years on the family farm and developing a deep appreciation for agriculture. After graduating from high school he attended the then NSAC. Dick's first job was as a Livestock Fieldman with the NS Department of Agriculture, where he was responsible for dairy and beef cattle and delivering lectures to animal science students at NSAC.

In 1975 Dick was appointed as Director of the Extension Services Branch and

held this position for 11 years, making wholesale improvements to the industry and laying the foundation for the success of today's producers. A keen supporter of 4H, Dick established the first provincial 4H Leaders Council and Nova Scotia 4H Show, cornerstones of the provincial 4H program.

In 1991, Dick was appointed Deputy Minister of Agriculture and Marketing, a position he held until his retirement in 1994, after 36 years of service to the province.

Dick has been recognized by many organizations for his extensive achievements: he was honored as a Fellow of the Agricultural Institute of Canada, named Distinguished Agrologist by the Nova Scotia Institute of Agrologists and was recognized by the NSAC as a Distinguished Alumnus, to name only a few. In 2006 he became Dr. Huggard when he received an honorary Doctor of Laws degree, conferred jointly from NSAC and Dalhousie University.

In retirement Dick continues to support agriculture. He was instrumental in establishing the Class of '56 Graduate Scholarship at NSAC, supporting students engaged in water-related research. He is active in the Cobequid Salmon Association and is Chair of the Nova Scotia Provincial Exhibition Farm Equipment Museum, which boasts over 2,000 items. .



STEPHEN MOFFETT - NB

Stephen Moffett spent his career as not only an outstanding pork producer himself, but as a tireless advocate for his fellow producers.

Born in 1952 in Sussex, New Brunswick, Stephen had an early introduction to agricultural life. His father raised a few pigs in the backyard, which inspired his interest in pork production. Wanting to further his agricultural knowledge, Stephen attended NSAC to study business and graduated in 1972.

Shortly after graduation, Stephen and his wife Marlene rented a barn in the Sussex area and began raising feeder pigs. Moffett Farms was established and Stephen soon saw an opportunity to expand. He purchased a barn in nearby Penobsquis, where he started a 75 sow farrow to finish operation. Stephen expanded again when he recognized the potential of whey from the local cheese plant and built the first computerized liquid feeding system in Canada. Moffett Farms soon became a leader in the pork

production industry through modern technology, a commitment to food safety and the production of a high quality product. The farm grew to 4,500 sows, 90 milking cows, and a few beef cows, complete with its own feed mill.

Stephen has worked to develop a sustainable and prosperous hog industry, serving as Chair of the NB Swine Breeding Stock, NB Pork Producers, NB Hog Marketing Board, and NB Pork. He has also served as vice chair of the Canadian Pork Council. In recognition of Stephen's efforts to improve the industry, he was named Pork Producer of the year by the New Brunswick Hog Marketing Board.

Other inductees at the October ceremony included Dale Dewar and Mervin Wiseman. Ms. Dewar has committed herself to agricultural education and the youth of Prince Edward Island. From her early days as a 4H member to senior positions in government, Dale's leadership has left an indelible mark on PEI's agriculture industry.

Merv Wiseman's leadership in the agriculture industry has been wide-ranging and influential. His hardworking and innovative ethic has helped transform the provincial fur industry and provided invaluable policy support to his fellow producers in Newfoundland and Labrador. 🌱

UPCOMING EVENTS

GANDER ALUMNI RECEPTION

Bistro on Roe, Gander, NL
Tuesday, Jan. 26
7 p.m.

AGGIE NIGHT AT THE BEARCATS

Rath Eastlink Community Centre, Truro, NS
Saturday, Feb. 27
7 p.m.

DAIRY FOCUS ALUMNI RECEPTION

Harbourfront Marriott, Halifax, NS
Wednesday, Mar. 30
5 p.m.

COMMUNITY DAY

Agricultural Campus
Thursday, July 21

Find more details at dal.ca/agalumni or call 902.893.6022.

REUNIONS 2015



Class of 1975

The Agricultural Campus was proud to host three class reunions onsite during the 2015 calendar year. In keeping with tradition, the Class of '54 met for its annual gathering during Community Open House in July, while the Classes of '65 and '75 met on campus during Homecoming weekend. The Class of '75 enjoyed an extended 40th anniversary celebration over the course of two days, while the Class of '65 enjoyed a Saturday afternoon of wine, cheese and reminiscing.

The Class of '56 celebrated its annual reunion in Fredericton in September, while the Class of '60 gathered for its 55th reunion in Charlottetown in July.

If you are interested in planning a class reunion, get in touch with the Alumni office by calling 902-893-6022 or emailing agalumni@dal.ca.



Class of 1954



Class of 1960



Class of 1965



Class of 1966

SAVE THE DATE!

Homecoming 2016
October 13-15, 2016

Round up your classmates and come back to campus to relive days gone by! Homecoming is a perfect time to hold your class reunion.

Stay tuned for specific details:
dal.ca/aghomecoming
902.893.6022

IN MEMORY

The Agricultural Campus and the Alumni Association acknowledge the passing of the following alumni. We extend our deepest sympathy to family and friends.

- Mr. Leander Archibald.... 1947
- Mr. James Hornbrook 1933
- Mr. Laurence Stewart..... 1946
- Mr. Donald Cox 1946
- Mr. Peter Stewart 1946
- Mr. George Magee..... 1947
- Mr. Herman Pierce 1947
- Mr. Chesley Lockhart 1948
- Mr. Stuart Allaby 1949
- Mr. Kenneth Daniels..... 1949
- Mr. Robert Hanes 1949
- Mr. Norman Logan 1950
- Dr. Donald Young..... 1950
- Mr. Victor Sutherland..... 1954
- Mr. Donald MacInnes..... 1955
- Mr. Guy Losier 1956
- Mr. David Loomer 1958
- Mr. Bill Herbert 1959
- Mr. Wilson Freeman 1963
- Dr. Donald Carter 1963
- Mr. Carl Murphy..... 1964
- Mr. Lorne Fisher..... 1965
- Mr. Rick Delbridge..... 1967
- Mr. William Ogilvie..... 1967
- Mr. Glenn Hurshman..... 1969
- Mr. William Bowie..... 1970
- Mr. John Dalton 1971
- Mr. Jan van der Leest..... 1971
- Mr. Lloyd Barnes..... 1974
- Mrs. Ethelynn Thurber ... 1976

STUART ALLABY (CLASS OF '49)

The Faculty of Agriculture was saddened to learn of the passing of Mr. Stuart Allaby in July 2015. Throughout his long career with the Nova Scotia Department of Agriculture, Stuart had a significant impact on the agricultural industry, and more specifically, poultry production.

Born in Bloomfield Station, New Brunswick, Stuart spent his early years in Norton and Sussex. Following service in the Royal Canadian Air Force during World War II he enrolled at the former Nova Scotia Agricultural College

and went on to graduate from MacDonald College of McGill University in 1951.

His first appointment as Poultry Fieldman with the Nova Scotia Department of Agriculture and Marketing marked the beginning of a life-long career in the agriculture industry. He went on to be Director of Technical Services for Maritime Co-operative Services and in 1964 rejoined the Nova Scotia Department of Agriculture & Marketing as Provincial Poultry Superintendent. Stuart was appointed Director of the Livestock Services Branch in 1975, a position he held until his retirement in 1986.

Throughout his career Stuart promoted efficient poultry production and marketing. He encouraged the development of supply management programs in Canada and served as chairman of the Nova Scotia Natural Products Marketing Council. An honorary member of the Chicken Producer's Association and the Atlantic Provinces Hatchery Federation, Stuart was instrumental in the establishment of the Atlantic Poultry Research Institute. He was inducted into the Atlantic Agricultural Hall of Fame in 1994. 🌾

DONALD MCINNES (CLASS OF '55)

Nova Scotia suffered a great loss in the passing of Mr. Donald Peter McInnes in August 2015.

Over the course of his life, Donald had a tremendous impact on the agricultural industry in Nova Scotia and on his own community of Lyons Brook, Pictou County, where he returned after graduating from the former NSAC in 1955.

Donald worked as an assistant agricultural representative for the Nova Scotia Department of Agriculture and Marketing between 1955 and 1957. During this time he started the first Leaders Council in Pictou County and the

first 4-H rally for public speaking competitions. After returning to the family farm in 1956, Donald changed his Jersey herd to Holsteins and became active with the Central Nova Holstein Club as well as the Nova Scotia Holstein Association. Donald was elected to the Nova Scotia Animal Breeders Co-op, as president of the Nova Scotia Milk & Cream Producers and as a director of the Dairy Farmers of Canada. He was appointed to sit on the Nova Scotia Natural Products Marketing Board and remained on this board until 1978. Donald served eight years as secretary-treasurer of his local Federation of Agriculture. As a shareholder of

Scotsburn Co-op, Donald served as a director for 22 years and board chair for 15 years. During this time the Scotsburn Creamery grew into Scotsburn Co-op Services.

First elected to the Nova Scotia provincial legislature in 1978, Donald was a well-respected politician. He left politics in 1998. During this time he served as several committee chair positions and cabinet posts, including that of Minister of the Department of Agriculture & Marketing in 1992. Donald dedicated his life and work to the promotion and betterment of agriculture in his home province. He was inducted into the Atlantic Agricultural Hall of Fame in 2002. 🌾

Ernest L. Eaton Scholarships

The Class of '53 during 60th reunion festivities in 2013. Back row, L to R: Lawrence Yeaton, Bob McMahon, George Eaton, Bill Daniels, Don Miller, Keith Casey, Paul Musial, Gerald Freeman. Front row, L to R: Eddie Tupper, Jack Aitchison, Al Blades, Glenn Ellis, Andy Johnson.

"I was born in the same house as all of my male ancestors since 1760."

Dr. George Walter Eaton (Class of '53), originally from Upper Canard, Nova Scotia, is quite proud of his family history.

However, family history isn't the only thing George has to be proud of. Although quite modest about his achievements, he has a long list of triumphs, including over 100 refereed publications that attest to his significant scholarly contributions in horticultural research.

George attended high school at Kings County Academy and went on to take the degree program at the former NSAC, graduating in 1953. He completed his degree in horticulture at Guelph University in 1955. George went on to pursue graduate studies at Ohio State University and later graduated in 1959 with a PhD in horticulture and forestry.

George began his career working as an extension specialist in fruit and vegetables at the Ontario Department of Agriculture after graduating from Guelph and before pursuing his graduate studies. Upon finishing his doctoral program, George began work as a research scientist in horticulture

at the Ontario Experimental Research Station. Here he performed work as a tree breeder in fruit crops including apple, pear, plum and cherry.

The next chapter of George's career is where he found his niche. In 1964, he became assistant professor of horticulture at University of British Columbia (UBC) where he was employed continuously until his retirement in 1995. During his 31 years of service at UBC he held various positions such as assistant and associate professor and now, in retirement, Professor Emeritus.

George was not the only member of the family to pursue a career in agriculture. George's father, Ernest Eaton, also attended the former NSAC, graduating in 1918. Ernest went on to Guelph University and completed his degree in 1920 followed by an MSc in 1925 from McGill.

Ernest was engaged in fruit and mixed farming in Upper Canard and went on to hold a variety of key positions to support this industry in Eastern Canada, including as professor of agronomy and farm superintendent at NSAC

between 1929 and 1933. He personally established the Ernest L. Eaton Scholarships, endowed scholarships that will live on in perpetuity, a legacy of which George and his siblings are very proud. Throughout Ernest's lifetime he maintained a keen interest in scientific agriculture, as well as the education and development of interested young minds, an interest he shared with his children, especially George.

George explains that this interest has been the entire nature of his career. From extension work, work with 4-H Clubs in Ontario and Nova Scotia and to educating students at UBC, he has been involved in the shaping and growing of young minds in the agriculture industry.

Reflecting back on his time at the former NSAC, George's fondest memories are of those who influenced him as a student. He remembers Parker Cox, who worked enthusiastically on correcting his grammar and punctuation, and David Crowe, who had a significant impact on his time there, along with many wonderful, influential professors who truly set the stage for his career in agriculture. 🌱

CELEBRATING ALUMNI FAMILIES

Alumni Family Bursary

For many students, attending the Faculty of Agriculture is a family tradition. The campus has always had a culture of closeness, not only because of the small class sizes and attentive instructors, but also because multiple generations of the same families have called Dal AC home. When reflecting on their time at the Faculty of Agriculture, many alumni are heard to say their decision to attend was greatly influenced by family members.

In 2009, the Alumni Family Bursary was established with funds raised through the Annual Appeal to celebrate the sons, daughters, nieces, nephews and grandchildren of AC alumni. The bursaries range from \$500-\$1500, with the largest amounts awarded to students with the strongest connections to AC alumni.

To date, the Alumni Family Bursary has awarded \$70,000 to more than 90 students. The bursary provided \$10,000 in scholarships to deserving students in 2015/2016 alone and the fund now totals nearly \$270,000, allowing it to provide approximately \$10,000 in awards each year.

The intent of the Alumni Family Bursary is to inspire future students to follow in the footsteps of their family members and attend the AC. The Faculty of Agriculture is grateful to have the Alumni Association provide encouragement to students to pursue careers in agriculture. 🌱



Alumni Family Bursary recipients for 2015/16 are (back row, L to R): Daniel McCallum, Connor Morse, Chad Bent, Morgan Blois, Thomas Henderson. Middle row, L to R: Jonathan Bent, Amy Harrington, Mandy Smith, Luke MacKinnon, Jean Lynds (chair, Alumni Association). Front row, L to R: Alana Bent, Jillian Bent, Mollie Pickard, Nichole van Dyk, Katie McCallum. Missing from photo are Jacob ter Beek and Erin Maxwell.

AGGIE APPRECIATION



Thank a Donor Week

The Agricultural Campus celebrated the generosity of donors and the impact they make on our campus from November 16-20, 2015. Gifts made to the Faculty of Agriculture were recognized with a beautiful display of over 300 pinwheels, representing every gift made to our campus by generous donors this year alone. A large 'card' was also circulated around campus for students to sign, offering the opportunity to thank alumni and friends of the AC for the difference they make.

The annual Scholarship Banquet took place on November 19th, celebrating our generous donors and the accomplishments of students. Donors from as far away as Ontario attended to meet the students they support and see first-hand the difference giving makes in the lives of our students.

To end the week, our second annual Thank a Donor Card Party was held. Many students came together with development staff to prepare thank you notes for their donors. 🌱

DAL AC CROWDFUNDING SUCCESS



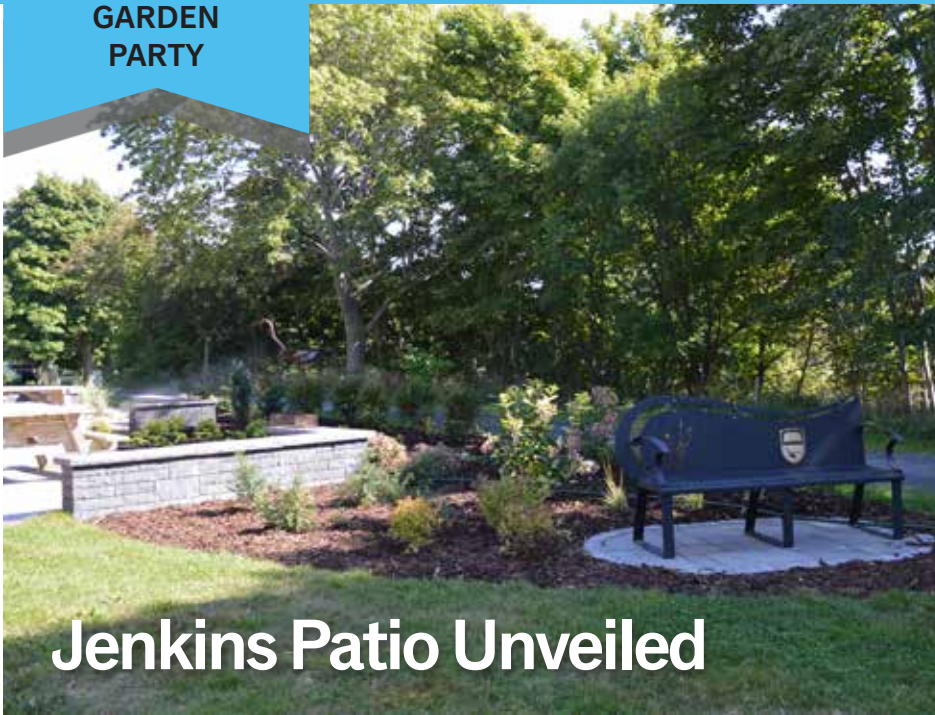
The Agricultural Campus launched its first-ever crowdfunding project, 300 Felines, this past fall. 300 Felines is a student-led, extra-curricular, community-service based initiative with an ultimate goal of providing care to 300 feral cats in Cumberland Colchester. Students from the Veterinary Technology

program raised the \$10,000 needed to achieve their goal through a month-long online campaign.

Through the Vet Tech program of study, a number of the region's many homeless cats are spayed/neutered and are provided with veterinary medical treatment and preventative health care – but students wanted to reach a greater number of cats per year.

The 300 Felines campaign wrapped in mid-December. Thanks to all those who backed the initiative - you are not only providing medical care to animals in need, but enriching the lives of our students. 🌱

GARDEN PARTY



Jenkins Patio Unveiled

As part of the 2010/11 and 2011/12 Annual Appeals, the former Development and External Relations department raised funds for the purpose of grounds improvement. Alumni and friends gave generously to help make campus more functional for the student body as well as the community. Specifically, these funds were intended to be put toward the construction of a patio behind Jenkins Hall.

After six years of fundraising, planning and building, the patio was unveiled this past summer. Located behind the Riverview Room and along the Cobequid Trail, this new patio is not only functional, but beautiful. The patio features professional brickwork and landscaping and provides exterior seating for students, staff and community members alike. It will serve as a striking addition to weddings, banquets and graduations and will be equally enjoyed by those walking along the trail.

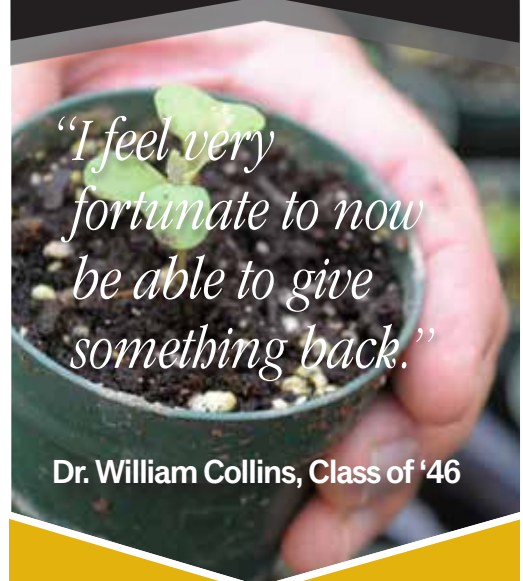
The patio is also home to two beautiful pieces created by local artisans.

“Coal Shovel Crane,” - created by Jackie Ross to honour Dr. Bernie MacDonald’s 18 years of service to NSAC - can be found beside the patio, as well as a new bench donated by the Faculty of Agriculture Alumni Association in collaboration with DASA. The bench, crafted by alumnus Shawn Taylor (Class of '94) of Brokkr Forge, was commissioned by the Alumni Association to memorialize the legacy of NSAC, and is now housed on the patio.



Campus celebrated the opening of the patio with a garden party on September 10th. It is now ready to be enjoyed by the community at large. 🌱

Planned Giving



“I feel very fortunate to now be able to give something back.”

Dr. William Collins, Class of '46

For Dr. Collins, or Bill as his classmates will remember him, the AC holds great memories and great significance. Which is why he chose to remember the AC in his estate planning. He fondly recalls working the campus grounds, both with a lawn mower and behind Clydesdales cultivating the gardens. Dr. Collins’ classroom experience provided a quality education that prepared him for further study, a career in agriculture, and the opportunity to support the next generation of scientists and agriculturalists.

Dr. Collins already experiences the impact of giving through the Charles M. Collins Memorial Scholarship, established in memory of his father, former NSAC professor and Class of '30 alum. Dr. Collins’ planned gift will enable even more students to benefit from the generosity of AC alumni.

Whatever your passion – be it funding a scholarship for a deserving student, giving to outreach programs, or supporting research in a discipline that’s meaningful for you – we can help you create a meaningful gift.

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ATYPICAL AGRICULTURE

Taco Stiles

John (Class of '97) and Mari Ann Stiles

John (Class of '97) and Mari Ann Stiles have a different "Stile" of farm.

The Stiles farm wild blueberries but the other half of their operation is truly unique.

John and Mari Ann own and operate a taco food truck, the first of its kind in their hometown of Truro, NS.

"I have always had a passion for cooking and entertaining,"

Mari Ann explains.

"But we wanted flexibility with our menu so we decided to open a food truck."

Serving Truro and surrounding areas, John

and Mari Ann developed their business on a hunch that Truro was ready for a food culture change. With evidence of a "foodie" culture in Truro and excitement for the local food movement, John and Mari Ann searched for 18 months before finding the perfect food truck.

"We bought the truck in the spring of 2014," Mari Ann explains. "I finalized the menu planning, acquired all the necessary permits and inspections and we were off and running."

Only in their second year of operation, the Stiles have been overwhelmed with the support from the community. With a variety of different types of tacos on their menu, Mari Ann explains that what makes them truly unique is the ingredients that they

use. The Stiles only use fresh, local ingredients in their taco truck. For them, it is important to know where their food came from and it's important to help out local farmers.

"Buying local is important to us because we can see how much it does for a small community," she explains. "I can see how much it helps the farmer down the road and I want to invest in that. I have a buying relationship with some of the suppliers at the local farmers market and we also source our meats from Moxsom Meats in Shubenacadie. Everyone has been great and supportive and happy to be a part of our buy/sell local goal."

As for the farming half of their operation, John is a second generation

farmer. His love for farming blueberries started when he was in high school.

"My father used to farm the land, growing grains and other crops," John explains. "Eventually that ended. He got out of farming but continued to rent the land to local farmers. During my years in high school the woodland was harvested revealing the potential for growing blueberries. Two years after, the woods were harvested and the landscape turned blue with berries which sparked my interest in how to cultivate and grow the blueberries."

John spent several weekends and evenings cultivating the berries with an old lawn mower. When he finished high school, he enrolled in classes at the Nova Scotia

AROUND AND ABOUT

Agricultural College (now Dalhousie University Faculty of Agriculture) and took the Agricultural Engineering Technician program. He spent much of his spare time using the university's resources to expand his knowledge of wild blueberries. Over the years, John continued to clear more and more land for wild blueberry growth. He did all the work himself, picking away at the work and keeping his costs low. Now, 16 years later, John has ten acres of blueberry land with 100 per cent coverage.

"For the past 16 years, the berries have been hand raked by local children and families," John explains. "This created some local job opportunities, especially for the kids who were looking to earn money in the summer."

This year, the berries will be hand raked for the last time. Starting next year, John will be harvesting the field using a machine.

"As the fields grow larger it becomes more difficult to manage a raking crew," John explains. "One thing we will miss about hand raking is the opportunity to educate young people, as they always have lots of questions of how the berries grow."

Although the Stiles sell most of their berries, they do keep a portion to use in their taco truck. They use the berries for their blueberry lemon cheesecake dessert taco, a blueberry mango salsa chicken taco, and in a blueberry honey barbeque sauce. All of the sauces are homemade by Mari Ann.

While John can be

found preparing tacos for customers on the weekends, he is employed full time as Apiary Manager at Kittilsen's Wildflower Honey, a local honey bee farm. Mari Ann on the other hand, works in the taco truck full time.

"We are usually open Thursday through to Sunday unless we are vending at a special event," Mari Ann explains. "Monday through Wednesday are used as preparation days where I prepare all the fresh ingredients for the upcoming service."

Just like their farm, the Stiles' tacos are not typical at all.

"Although we do offer authentic selections, we tried to switch it up and be more creative," Mari Ann explains. "We usually do a weekly 'special' taco to add to the variety. We try to use what's in season and what's trending in the culinary world."

Along with their tacos, Taco Stiles offers fresh cut fries, taco fries and pulled pork fries. Mari Ann explains that, depending on their location, Taco Stiles can easily have 150-200 customers while street vending. While at festivals or special events, they can service crowds of up to 5000 or more. They are usually open until they run out of fresh ingredients.

While the Stiles may not be your typical family farmers, they still contribute to the local agriculture industry in a unique way. A way that has proven, so far, to be extremely popular with food lovers from all corners of the community and beyond. 🌱

"Buying local is important to us because we can see how much it does for a small community..."



COOPERATION AND
COMMUNICATION

Josh (Class of '13), Emma (Class of '11) and Everett Hayes

At first glance, Spruce Valley Holsteins appears to be a dairy farm. The big red barn, the cows in the pasture, and most noticeably the name all point to one thing: milk production. However, if you take a closer look at this Carsonville, New Brunswick family farm, you'll notice something else: diversity.

For Emma and Josh Hayes, a diverse farm is a successful farm. On top of their 60-head Holstein herd, the Hayes grow 20,000 turkeys a year, keep Angus beef cattle, hogs, and goats, produce their own silage and maintain woodland on the 700-acre operation.

"We don't keep all our eggs in one basket," says Emma (Class of '11). "It keeps us on our toes."

Managing multiple commodities has a number of benefits common for all farms: along with keeping things

fresh and interesting, it means that shifting markets don't affect the overall operation as deeply. However, for the Hayes, diversity has one additional advantage: it keeps them out of each other's hair.

As a sister and brother duo, Emma and Josh (Class of '13) are defying tradition and have both returned to their third generation family farm after graduating from the animal science and diploma in business management programs at the Dalhousie Faculty of Agriculture. Along with their parents, Everett and Dale, Emma and Josh are cooperatively managing the many functions of the operation, and plan to do so for many years to come.

Thanks to the diverse nature of their farm, Josh and Emma have found a way to work together that allows them each

to do what they love while keeping the business running smoothly. After roughly a year of struggling to divy up chores, grappling with schedules, and mild competitiveness, the siblings found the answer to their issues: each would take over management of an individual area of the farm, rather than trying to share the workload for each commodity.

"It works for us," says Emma, who takes care of the animals and is more heavily involved with the dairy side of the operation. "It creates boundaries. But it doesn't mean that we don't help each other out – he'll milk once in a while and I'll do field work when needed." Josh oversees the turkey flock and cropping for the farm.

This division of duties has significantly improved cooperation and communication between the siblings



as well as the strength of the business. Although Everett is still in charge of the farm and Dale still handles the financials, the family makes decisions as a unit. “We all bring good ideas to the table, but we have to be in agreement,” says Emma. “If we don’t all agree on something, it doesn’t go through.”

As the efficiency of the operation has improved, Emma and Josh’s schedules have freed up a bit, allowing them to pursue their own ventures on their own time. Emma raises veal to sell

locally while Josh grows wheat, soybeans, barley, straw and corn with their uncle, David.

Both are also heavily involved with agriculture in New Brunswick. Josh is the youngest board member for the Turkey Farmers of New Brunswick, while Emma sits on the board for the New Brunswick Young Farmers Forum and is a former member of the Sussex Holstein Club, where she was the only female member during her tenure.

Emma and Josh feel fortunate to play a role in

the industry they love both through their volunteer work and by operating their family farm. Emma wasn’t always sure she wanted to farm for a living, but after a few years at the Faculty of Agriculture, she couldn’t imagine wanting to do anything else. “I realized that working with cows wasn’t a chore,” she says. “It was what I loved to do.”

It means even more to her to be able to do what she loves alongside her family. “I am proud to say I work on my family farm. I am lucky to be able to work with my

parents and brother every day. I am happy to wake up and go to work every morning. Not many people can say that.”

Having recently completed a new dairy barn, plans for the future of Spruce Valley Holsteins include additional dairy quota, a larger land base and further commodity diversification. Josh and Emma will continue to work side by side in pursuit of these goals.

The Hayes are proud of how far they have come. When asked what advice they would provide to someone considering family farming as their future, Emma has one word: communication.

“Communication is key. You need to have common goals. You won’t agree all the time, but it’s important that everyone is involved in decision-making. Everyone needs to have their say. It may be a lot of work, but it’s completely worth it.”

If the success of Spruce Valley Holsteins is any indication, she is exactly right. 🌱



AROUND AND ABOUT
PASSION
TAKES
FLIGHT

Cobequid Wildlife Rehabilitation Centre

Dr. Helene Van Doninck (Class of '88) and Murdo Messer

*Dr. Helene Van Doninck
and her husband Murdo
Messer proudly welcome
visitors to their newly
erected Nursery and
Drop-off Centre on the
site of the Cobequid
Wildlife Rehabilitation
Centre on their home
property in Hilden NS.*



AROUND AND ABOUT

"I started out doing a little bit of rehabilitation work but then it went crazy," explained Helene. "This new facility will allow us to gradually move things out of our home and to register and admit animals from this site."

Helene Van Doninck dedicates her life and every ounce of her spare time to helping others. Quite often, the "others" have four legs, fur or feathers. Dr. Van Doninck exemplifies a passion for animal husbandry that knows no boundaries and a strong desire to share her knowledge and skills with others.

Passionate about animals since her early days in New Waterford, Nova Scotia, Helene chose to study pre-veterinary medicine at NSAC and graduated as a Doctor of Veterinary Medicine from the Atlantic Veterinary College in 1991. However, while working at a veterinary practice in Newfoundland in the years following her graduation, Helene realized her true calling: helping injured and orphaned wildlife.

"When I finished school, I saw a lot of wildlife coming into the clinic that we were not trained to treat or we could treat them medically but then had nowhere for them to rehabilitate," she explained. "There were not a lot of options for individual animals."

As Helene came to recognize that help for individual wild animals was not readily available, she began caring for animals that came into the clinic on her own time. But this wasn't enough.

In 2001, Helene and Murdo founded the Cobequid Wildlife Rehabilitation Centre from the ground up. The Centre is a rehabilitation centre for wildlife and is located on the property of their home in Hilden, Nova Scotia. Helene's team, made up entirely of volunteers, works tirelessly to rehabilitate and care for the animals that come through the Centre, with the goal of releasing all back into the wild.

"We are filling a real void by caring for injured wildlife and are one of only a few facilities in the province to do so," she added.

All medical procedures take place at the Central Nova Animal Hospital in Bible Hill, also run by two alumni who provide the facility free-of-charge to Helene.

In addition, the organization strives to educate the public about wildlife concerns, most notably the issue of lead poisoning in bald eagles. Through awareness campaigns and presentations, Helene has persuaded many hunters to switch to non-lead ammunition, saving the lives of both birds and potentially humans who consume wild meat that could otherwise have contained lead.

Despite the fact their facility runs solely on donations and fundraising, Helene and Murdo manage to provide state-of-the-art care to roughly 300 animals every year. The Bald Eagle Flight Recovery Centre, the first of its kind in Canada, is a large oval-shaped enclosure which allows eagles to fly freely during their rehabilitation. A number of large enclosures



"Our Bald Eagle Flight Recovery Centre is the most recent addition to our site but we do have plans to build more enclosures. As the funding becomes available we will add as needed..."



on Helene's property allow wildlife to roam at liberty with limited human interaction. The enclosures replicate the animal's wild habitats, allowing them to exercise their natural instincts and ensuring their survival in the wild upon release.

"Our Bald Eagle Flight Recovery Centre is the most recent addition to our site but we do have plans to build more enclosures. As the funding becomes available we will add as needed," she said.

Cobequid Wildlife Rehabilitation Centre was the recent recipient of \$14,000 from the 100 Women Who Care program.

"This funding will allow us to begin to gradually populate the Nursery and Drop-off Centre with a walk-in freezer, incubator and a generator," she added.

As if running the Cobequid Wildlife Rehabilitation Centre weren't enough to fill her schedule, Helene also works part-time at a number of clinics in Nova Scotia. She is passionate about sharing her knowledge and expertise with others and gives various seminars through Zoetis, a global animal wellness company dedicated to delivering quality medicines, vaccines and knowledge to businesses and their clients.

Dr. Van Doninck is an avid member of many different

non-profit organizations. She is a member of the Nova Scotia Bird Society where she sits on the board of directors. She also works as an Oiled Wildlife Response and Emergency Preparedness Consultant/Trainer. In this role, she works with various companies, organizations, institutions, government agencies and individuals to help train for oiled wildlife prevention and response. Her training in oil spill response has enabled her to respond to many oil spills in Canada and USA to provide care and rehabilitation for affected wildlife.

Dr. Van Doninck has impacted hundreds of students here at the

Dalhousie Faculty of Agriculture. For eight years, Helene was a lecturer and surgical skills instructor in both the Animal Health Technology and Veterinary Technology programs. She has been welcomed as a guest lecturer for several degree courses such as Avian Biology, Companion Animal Nutrition, Companion Animal Behaviour and Aquatic Ecology. Helene currently teaches a few days a month at AVC. She inspires students to work hard to reach their goals despite any odds that may be against them and is a real-life example of what can be accomplished when passion and skills combine. 🐾

MILKING SHEEP FOR
ALL THEY'RE WORTHWoolly
Wonders
Farm

Joseph Leck (Class of '09) and Janice Cameron (Class of '11). Photo taken by Jennie Mae Roy.

Story written by Lyle Carter and originally published in the Truro Daily News on December 31, 2015.

I have known Joseph Leck, the oldest of four children of Bruce and Janice Leck, since he was a young boy.

The MacKay Siding resident has an interesting sideline these days: operating a dairy sheep farm. Employed fulltime with Fundy Compost in Pleasant Valley, Leck and I talked two weeks before Christmas regarding his interest in sheep farming.

"Would you be interested in going for a drive Wednesday night?" Leck, 28, asked me surprisingly. "I'll be taking lambs to market, at Martock near Windsor. You are welcome to come along."

Very interested, I arrived at his sheep farm at six o'clock anticipating a 6:30 p.m. departure. Warmly greeted by Leck and his future wife, Janice Cameron, we looked

over 70 breeding ewes and three rams. A quick tour of the barn included the milking parlour, milk house, feeding area and the sectioned-off livestock pens.

Right on schedule, at 6:30 p.m., Leck and Cameron had eight lambs loaded aboard his truck and he and I were quickly on the road heading to the valley.

"Janice is a huge help," Leck said as we started out. "Janice goes non-stop, she's a terrific worker. I couldn't run the farm without her."

Leck said they had met while both were attending the former Nova Scotia Agricultural College in Bible Hill.

"Janice will be teaching at Riverside Middle School in Milford in the new year. We are planning our wedding for next October."

We discussed Leck's youth and his growing up in Brookfield on the Leckbrook Dairy Farm. He explained that he knew from a young age that he wanted to farm.

Graduating from the NSAC in 2009, Leck received his bachelor of science, majoring in bioenvironmental systems with a minor in economics.

"I landed a job at a grain elevator in P.E.I. I enjoyed the experience but it wasn't something I wanted to do as a career."

Beginning in April 2011 and extending well into 2012, Leck worked on dairy farms. An interesting career step took place during October 2012.

"I purchased a number of meat sheep. I was looking for a profitable hobby and there was a couple dollars

to be made selling lamb."

Once into the sheep industry, Leck learned about a business in Cape Breton that processed sheep's milk into cheese. In December 2012, Leck made a trip to Wandering Shepherd Cheese in Cape Breton.

"They were looking to buy sheep's milk. In 2013 I did a business study to look at profitability. I decided to proceed," he said.

That summer and fall Leck purchased 50 dairy sheep.

"They are interesting animals. I've been learning and adapting as I go. When I'm milking, that's summer and fall, my hours increase to about 20 hours a week. That's up from the normal 12 hours a week. In the summer of 2016 we plan to be milking 60 sheep."

Leck described the April and May lambing season as a nightmare. "It's basically eight weeks without sleep. But, watching those little lambs running around is a real enjoyment. Overall, I thoroughly enjoy the lambing season."

We arrived at Mike Oulton Meats in Martock at 7:30 p.m. After unloading the sheep, we began the trip back to MacKay Siding. It included a brief stop in Windsor for coffee. Continuing on, I asked Leck about his operation's name, Woolly Wonders Farm.

"I sometimes wonder what I'm doing around these woolly animals," Leck said. "That's usually what I tell people when they ask me about the name of the farm." 🐏

THE EXCITEMENT ABOUT WEEDS



Dr. Scott White

Annoyance, displeasure and frustration are common reactions to the mention of weeds. Excitement is not often an emotion shown when dealing with the pesky garden invaders. Who could really be excited over something as aggravating and persistent as weeds?

Scott White (Class of '03 and '07) gets excited. His face lights up at the mention of weeds and his enthusiasm increases as he goes into detail about his research.

"I find weeds quite fascinating," he explains. "These plants are here specifically because they have been able to survive everything that Mother Nature has thrown at them up to this point in their evolution. You have to give them a bit of respect for that."

Scott has been an assistant professor in the department of environmental sciences at Dalhousie Agricultural Campus since September 2014. A native of Amherst, NS, he completed his undergraduate degree and Master of Science degree at NSAC (now Dalhousie Agricultural Campus). He then pursued a PhD through the University of Guelph. Scott's latest research program is still in the early stages of development. His research focuses on the development

of integrated weed management plans for a variety of crops.

"I personally enjoy working with perennial weeds and perennial crops," Scott says. "I'm working with the wild blueberry industry as I get my program started."

Scott's research was sparked by his love for the agriculture industry in Atlantic Canada. From wild blueberries, cranberries, carrots and other crops, Scott values the diversity among the industry.

"I grew up here and I want to see the region prosper," Scott explains. "I think I understand the weed problems and feel I can pursue the appropriate solutions to those problems."

Scott sees weeds as a major yield-limiting factor in most cropping systems. As weed floras become more complex and species adapt to traditional management practices, many important crops in Atlantic Canada face significant weed management challenges. Through his research, Scott hopes to provide effective and economical solutions to weed management problems.

Scott's ultimate goal is to focus on weed management in perennial

systems and management of perennial weeds, but he stresses that he wants a diverse research program tackling problems in a variety of systems. He wants to integrate knowledge of weed population ecology and reproductive biology into weed management strategies, improve timing and effectiveness of management practices, maximize the effectiveness of currently registered herbicide products, and explore non-chemical approaches to weed control. He is working to establish connections with local industry and commodity groups, such as the Wild Blueberry Producers Association of Nova Scotia, to develop proposals and begin tackling management issues.

"I'd like to talk directly to industry and actually discuss problems with the growers and producers who are dealing with those problems on a regular basis," Scott explains.

It's Scott's passion for helping others solve problems and his love for agriculture in Atlantic Canada that will help manage weeds and allow our local agriculture industry to thrive and become more productive. With Scott's research helping to increase productivity, it's hard not to be excited about weeds. 🌱

ATHLETICS

MIDWAY POINT SEES OPTIMISM FOR 2016



Ally Campbell in the Intermediate Fences Class at Todd Hill

Equestrian

The equestrian team had a great start to the season with a Champion Ribbon result at the first event hosted by StFX at Creekside. The next competition hosted by Dalhousie Halifax Campus at Todd Hill on Dec 6th saw the Rams again claim the Champion Ribbon. The Rams sit at 2-0 for the first half of the season, and are looking forward to two or three more competitions in the winter semester.

Festive Craft Market

The 27th annual Festive Craft Market was held November 14-15 with excellent weather, great quality crafts and happy shoppers! Student athletes assisted with set-up, admissions, parking and clean-up. As always, the vendors expressed many thanks and compliments on the helpful and friendly student-athletes who moved their products into the market and then back to their vehicles prior to departure at the end of the show. There were hourly door prize winners and the Grand Prize Winner (\$500) was Lyndsay O'Connor of Truro.

FALL SPORTS



Katie McQueen carries against UNB

Rugby

The women came on strong as the season progressed and in their last weekend of play in Fredericton, tied STU 12-12 and lost to UNB 29 - 5.

The Rams finished league play in fourth with a 2-5-1 record. All-Conference Team members were Katie McQueen (scrum half) and Jill Bent (standoff).

Cross Country

The running season finished well for the Rams as they competed in the Holland College-hosted ACAA Championships in Brookvale, PE. The women's team placed second overall and due to injury, the men's team had two runners only and so did not get a team placing.

Hannah Arseneault, DAL AC's top runner and the ACAA Champion for 2015, attended the CCAA Cross Country National Championship at St Lawrence College in Brockville, Ontario in November. In a field of 107 runners, Hannah finished 22nd with a time of 20:13. Hannah remained undefeated over two years of competition, winning the ACAA Title, Player of the Year and an All-Conference Team position. Hannah was also ACAA Female Athlete of the Week for October 19-25, 2015.

Golf

The Dal AC women's golf team of Lindsay Cameron and Brette Holland finished in second place in the ACAA and advanced to the October CCAA National Championships in Chilliwack, BC, where they competed with the best in college golf in Canada. The event, hosted by University of the Fraser Valley, was held over four days with three rounds of competition. The Dal AC team placed 11th with the best rounds coming on the final day.



Jonathan Bent beats a UNBSJ Seawolf to the ball in ACAA action

Soccer

The men's and women's teams finished the ACAA league schedule with identical records of 3-8-1. Although playing great games through the schedule, neither team made a play-off berth. Sian Rankin and Emily Merks were named to the ACAA Women's All-Conference Team while Craig MacEachern and Richard MacNevin claimed spots for the Men's.

Cora Sharp received the coveted Gerry Leblanc Award. This award recognizes a combination of talent, sportsmanship, leadership and community involvement.

WINTER SPORTS



Neel Amin beats a MTA defender to the hoop

Basketball

The men's basketball team is on a re-building track in 2015-16. They have yet to register a win (0-5), but with a small roster, the guys are competing for portions of games until the sheer contingent sizes of the opposing teams wear them down. Leading the Rams are Isaac Bokma (10 ppg), Brian Sawler (9.5ppg) and Neel Amin (7.5 ppg).

Volleyball

The women are off to a good start for the 2015-16 season. They have a record of 2-4 with very competitive scores against all teams. Leading the Rams are Thea McLachlin with 3.5 kills per set and Kayla Wolfe (libero) with 3.5 digs per set. The most recent win was a great comeback against the Blue Devils at Kings, where the Rams were down 0-2 before coming back to win the match 3-2 with a final 16-14 set.

Woodsmen

The woodsmen team is working hard to move up in CILA rankings and the results for the men at SSFC are proof that their efforts are paying off.

The SSFC results include:

- Women's A – 2nd
- Women's B – 6th
- Men's A – 1st
- Men's B – 6th

After two CILA competitions, the DAL AC Rams have:

- Women's A – 2nd, 2nd
- Women's B – 8th, 6th
- Men's A – 4th, 1st
- Men's B – 9th, 6th

The next competition is January 23 at McDonald Campus of McGill University.

Badminton

The Rams had their first tournament of the year at Universite St Anne on November 6-7. The team finished fourth. At the next tournament on November 29 at DAL AC the Rams again finished fourth but moved closer to challenging for the third spot in ACAA Standings. 🏸

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