The Annual Christmas Party
The Departmental Christmas party will be on Saturday, December 14 from 4-8 p.m. at Country Lanes (go west out of town for about 3 miles-it will be on your left; if you go down a hill, you have gone too far). Following is the schedule of events:

- Bowling: 4-6
- Dinner: 6-7
- Santa: 7-7:30
- Cleanup: 7:30-8

Please bring one of the following to share: Hors d’oeuvres, a vegetable or potato dish, salad or dessert. The meat, rolls, and drinks (non-alcoholic) will be provided. Please come and join us for any or all of the above.

Ag Appreciation Weekend/Ag Days Recap for 2002 by Sandra Germann

The fourth annual Ag Appreciation Weekend on campus Nov. 15-16th was a huge success with record numbers of people participating! The kick-off to the weekend was the 1st annual Ag Appreciation Weekend Dean’s Reception for donors, sponsors, and supporters. It was held at the MSU Foundation Great Room and some 125 people attended. A cash bar supplied by the Point After and heavy hors d’oeuvres were served. President Gamble and Dean Sharron Quisenberry welcomed the group.

Also Friday the College of Ag state Development Board met with the dean on campus in the morning, while the state MAES (Montana Ag Experiment Station) board met in the afternoon. The Steer A Year judging contest began at 2:00 p.m. at the Miller Pavilion and had a record turnout for participants. Coffee and pop were served to the crowd while MSU Livestock Judging Team Coach, Marc King, introduced the 6 traveling team members who judged the 54 steers that were on site. Steers can be donated to 1) the College of Agriculture (all proceeds go to benefit student activities, top priority is the Judging Team), 2) MSU Athletics (proceeds to support student scholarships), and 3) MSU Rodeo Team (proceeds for student scholarships). This year the College of Ag received 44 donations, Athletics received 38, and Rodeo received 3, for a total of 88 animals, which is up from 86 last year and 46 the year before. (Donations can be either live animals or the proceeds from their sale).

In conjunction with Ag Appreciation Weekend, a separately held three-day event called Ag Days takes place on campus. Ag Days is a series of contests and competitions in which high school aged students, most 4-H and FFA members, come to campus to compete in events such as Sales & Service, Agronomy/Range/Soils, Mechanics, Meats and Livestock Judging. The last few years have brought record numbers of students to campus with Ag Days participation around 500 students. This year some 750 students participated. The contests are run by college students, faculty and staff, and many volunteers from the community. Hats off to all these fantastic young people and volunteers for a job well done!

Saturday is the biggest day of Ag Appreciation weekend with the grand finale being the Boots and Bowties Banquet and dance that evening. This year, the College of Agriculture and Montana Extension Service co-hosted a pregame tailgate party in the big alumni tent east of the stadium. Thanks to a wonderful group of sponsors, we were able to “feed the masses” hamburgers, chips, brownies and beverages free to all who brought a ticket. The ticket count confirmed 648 people through the gates but many say that even more than that stopped by. Look for this event again next year, bring your ticket (mailed to all departments) and stop by to eat and say hello to alumni.

Outstanding Ag Leaders: From left to right - Greg Bennett (Ronan), President Geoffrey Gamble (MSU), Dave McClure (Lewistown), Kevin Halvorsen (Big Timber), Senator Conrad Burns (Washington D.C.), Shawn Fladiger (KMON), Don Adolphi (Extension Agent East Rollman)
and friends.

The football game got off to a slow start, but certainly picked up speed and became a nail biter towards the end. A highlight of the game for agriculture was having the four Outstanding Agricultural leaders (and spouses) honored on the field at halftime. This year’s honorees were: Kevin Halverson from Big Timber; Dave McClure from Lewistown; Greg Bennett from Ronan; and Senator Conrad Burns from Washington, D.C. The ten Outstanding 4-H alumni were also honored at the game between third and fourth quarters. The perfect ending to what became a great game was the win for the Bobcats which moved us into being tied with the Grizzlies for this past weekend’s game. The rest…as they say…is history.

The Boots and Bowties dinner, dance and silent auction finalized the weekend. Over 200 items were donated and available for bidding; items ranged from bronzes to meat packets to arts and crafts, jewelry, and even an airplane ride! Nearly $14,000 was raised throughout the weekend when all was said and done, with all benefits from the weekend going to Student Activities. Thanks to all the generous donors who made this possible. The total number of people served at the banquet was 345, which is about 50 more than last year. Many stayed to dance to the music of Country Traditions after the banquet program. Plans are already in the works to add a dinner theatre to the banquet next year, as well as continue the dance.

If you missed the excitement this year, we hope you’ll be able to join alumni and friends in celebrating agriculture on our campus November 1st of 2003.

Strobel speaks at Rockefeller University
Gary Strobel delivered a talk entitled “Gifts from the Rainforest” on November 4 at Rockefeller University. He was a guest of the university, a number of departments within the university and the graduate students. During the course of that week, other visitors to Rockefeller University giving seminars were from such places as Columbia University, Stanford, and Johns Hopkins University.

Publication
Adam Richman recently had an article entitled “Evolution of MHC Class I E beta diversity within the genus Peromyscus” accepted by Genetics Oct, 2002.

Merrit Stinson Graduates
Congratulations to Merritt Stinson who will complete her Master’s degree in Plant Pathology this month. We wish her all the best in her future endeavors.

Bob’s Byte
By Bob Johnston
If you need to get a handle on your junk or spam email - read on.

Most of us get a large quantity of unwanted email each day. For the last few months, the folks at ITC have been trying to identify unsolicited email as “Potential Spam”. For most part they are doing a good job identifying these messages. So, how does this work to your advantage?

If you are using Outlook for your email program, you can setup a “rule” to automatically handle these messages. You can either move them to a separate folder for review and later deletion or if you are really frustrated with the amount of mail you receive, you can have these messages automatically deleted before you ever see them.

How do you create this little bit of magic you ask. It is actually very easy.

Open outlook
Click on tools and select Rules Wizard
Select new

XP users select start from a blank rule and then click on check message when they arrive

2K users just click on check message when they arrive

Select the condition you want to check - for the potential spam email, check the box with specific words in the subject or body.

In the lower window, click on specific words and enter Potential Spam in the window. Click add, click ok, click next.

Now you need to decide what to do with the flagged message. You can either move it to your deleted mail folder, permanently delete it, or just move it to a different folder for later review.

If you want to move it to a new folder, select the appropriate box and create a new folder for the spam - i.e. Spam or Junk-mail. Just follow the prompts within the rules wizard to complete the action.

When you have finished, open the Rules Wizard again and select Run Now to check the activity of the rule and if all your spam gets deleted or moved.

This technique will work for putting mail that you get on a routine basis in separate folders – thus allowing you to keep yourself somewhat organized.

For more info, visit this site:

http://www.pcmag.com/article2/0,4149,481459,00.asp
Instructions for Using CD’s More than One Time with the Roxio Easy CD Creator 5 Program

Easy CD Creator Method
A session is a recorded area on a CD containing one or more music or data tracks. A CD can have either a single session (as is the case with most music CDs) or multiple sessions, which are called multisession CDs.

To make a multisession CD:
To record the first session, follow the instructions in either Making a Data CD or Making a Music CD. Before you start recording, do the following:

1. If the first session is part of a data CD, we recommend that you record the CD in the Mode 2: CD-ROM XA format. (From the File menu, select CD Project Properties).
2. In the Record CD Setup dialog box under Options, select Finalize Session. Don't Finalize CD as the record method.
3. When you are ready to add another session to the CD, insert the CD into your CD-Recorder and follow the instructions again in Making a Data CD.
4. When prompted to add another session to the CD, select Yes.
5. Continue with the instructions in Making a Data CD.

Direct CD Method:
1. Make the CD writable by following the instructions in the Direct CD program.
2. Copy files from your source drive to the CD write drive by either copy and paste or doing a save as.
3. When done copying, press the eject button.
4. If you are using the disk for backup, tell the program to leave the disk the way it is.
5. If you are going to use the disk in another computer, tell the program to change the format of the disk so that it can be read in another computer.
6. If you use step 5, when you want to write back to the CD, you will need to use the Direct CD program to make the CD writeable once more. Just follow the on screen instructions after you reinsert the CD.

Try both methods and see which one you prefer to use. Hope this helps reuse those CD's.

Phone tip:
Have you ever been listening to a voicemail message, and needed to hear again the time it arrived, or the name or number of the sender? This information is in the message header, or “envelope”, and can be heard at any time during the message playback by pressing “72”.

Living Christmas trees a good investment?
by Bob Gough
In today's ecologically-conscious society, many of us choose to purchase living Christmas trees. These not only give you holiday enjoyment, but add to your landscape as well. Living Christmas trees are highly regarded in warmer areas of the country, but how about here in the North? Are they a good idea?

Living Christmas trees are purchased either bailed and burlapped or as container-grown plants. You can plant them after the holidays, but it's tricky and you'll have to make some preparations ahead of time. First, plant well ahead. Dig a planting hole larger than the tree's rootball before the soil freezes. Cover the hole and the soil you took out of it with at least six inches of leaves, and cover them both with plastic to keep the rain and snow out. If you haven't done this yet, it may be too late for this year. Keep the living tree in the house no more than a week. Longer than that and it might dry out or become active and begin to grow. In either case, it won't last long when planted outside. And don't let the trees sit around on the back porch after Christmas. The tree's roots are very sensitive to cold and can die if temperatures drop below about 15 degrees.

Plant it as soon after Christmas as possible, water it in very well and pull the leaf mulch over the planting area. Don't put fertilizer into the planting hole. Drive four stakes into the ground around the plant and wrap the plastic or burlap around them to block the wind, but be sure the wrap does not cover the tree or touch the branches. And remember...the tree is little now, but it can grow very large. Don't plant it too near the house.

Poetry by David Sands
Delete
I hit the wrong key
Simplified my life,
Lost all my addresses
Save that of my wife
And I sometimes think
That all preserved in ink
Should be erased
As each new day we face.

Recipe of the Month
Contributed by Kirstin Golga
Grandma Golga's Pumpkin Roll
3 eggs
3/4 c. canned pumpkin
1 c. sugar
1 tsp. salt
1 tsp. baking soda
\(\frac{1}{2}\) tsp. cinnamon  
\(\frac{3}{4}\) c. flour  
powdered sugar

wax paper  
kitchen towel

1 8-oz. pkg. cream cheese, softened  
2 tbsp. butter, softened  
1 c. powdered sugar  
1 1/2 tsp. vanilla

In mixing bowl, combine first 7 ingredients. Beat well. Grease 10"x15" cookie sheet, line cookie sheet with wax paper, then grease wax paper. Spread mix on cookie sheet. Bake at 375° for 15 minutes.

Sprinkle kitchen towel with powdered sugar, turn cake upside-down on towel, peel wax paper off. Roll cake up in towel and put in the fridge to cool for an hour.

Mix final four ingredients. Unroll cake, spread filling on it, and reroll without towel. Wrap in Saran Wrap and put back in the fridge for at least half an hour before serving.

**December Birthdays**

Denny Hall 1  
Ted Clack 3  
Patti Grey 4  
Thatcher Meyer 4  
Nancy Blake 6  
Martha Mikkelsen 6  
Todd Osmundson 7  
Merritt Stinson 8  
Carol Asleson 13  
Cathy Seibert 21  
Cheryl Moore 23  
John Ansley 23  
Sue Brumfield 26  
Dick Pohl 29  
Lucy Cooke 30

Contributed by Rich Stout  
**Coffee, more deadly than you think**

It is said that ‘one man’s meat is another man’s poison’. And, if we are considering coffee, it has the ring of truth about it. Some of the most persistent pests of gardens are slugs and snails; and many ways of eliminating them have been suggested over the years. Although chemical solutions are effective, they are indiscriminate and harmful to other garden inhabitants, and their residues can contaminate crops. Recent work by Robert Hollingsworth and colleagues (Nature 417, 915) seems to provide the ultimate solution – caffeine in water. Caffeine, found in such natural products as tea and coffee, proves to be an extremely effective and environmentally acceptable alternative molluscicide.

From: Trends in Plant Science, Sept. 2002

**Merry Christmas to all of you from Joice, René, Kirstin, Jody and Irene!**