Employee of the Month - Vladimir Kanazin

The most difficult part in the writing of my life's story for the "Employee of the month" column was "what should be my first sentence?" I'm sort of a reluctant writer, i.e. I'm trying to procrastinate with my writing assignments for as long as I can. But the deadline for the Irene's newsletter came, and here it goes...

I grew up in South-Western Siberia, in the Omsk region. It is located about 2,000 miles east of Moscow, a three hour flight. It is not that far by Russian standards since whole countries span eleven time zones. Climate in that area is similar to Montana's weather, except that winters are a bit colder and longer. That part of the country is also pretty flat. The very diverse landscape, forests, lakes and rivers, make up for the lack of mountains. Ice hockey in winter and soccer any time of the year are the most popular sporting activities. Skiing down the riverbank slopes is about as close to downhill skiing as you can get, although cross-country skiing is tremendously popular. After graduating from the high school, I entered the Omsk Agricultural University, majoring in Agronomy and Plant Breeding. During my academic career, I did quite a lot of field work - planting, harvesting, crossings, etc. One of the biggest surprises for me at MSU was the fact that plant breeders here also do hand-sickling to harvest experimental plots. After graduating from the University, I somewhat changed my major area of research and was accepted into graduate school at the Institute of General Genetics of the Russian Academy of Sciences in Moscow. It is there I started working on the subject of barley genomics. As it turns out, our lab in Moscow was working on a project closely related to the North American Barley Genome Mapping Project. So, when Tom Blake, one of the NABGMP coordinators, offered me an opportunity to continue study at MSU, I gladly accepted. To make a long story short, after getting my PhD from MSU, and living a few years in the Midwest, I came back to Montana a few years ago. Although many people complain about Montana's weather, I don't mind it. Also, I do miss having a large city within driving distance from Bozeman which is probably not a popular sentiment. However, all in all, I'm glad to be working on the barley genome project and to live in Bozeman.

Growing Tips by Bob Gough

*When, and how deeply, should I plant spring bulbs?*

Plant spring-flowering bulbs now. The bulbs will establish a good root system this autumn and the plants will be ready to make good growth as soon as temperatures warm in spring. Spade the soil well, working some high-phosphorus fertilizer into the top 6 inches, and arrange the bulbs on TOP of the soil to be sure they fit into your planting plan. When all are laid out where you want them, dig a hole for each. The depth at which you plant them depends upon the species and upon soil type. Plant hyacinth bulbs about 6 inches deep; tulips about 4 inches deep; narcissus, about 3 inches deep, and crocus about 1 to
2 inches deep. Plant the bulbs slightly less deeply in heavy, wet soils and slightly more deeply in light, droughty soils.

Remember the old saying about putting a handful of bone meal in each hole? Just how much good this does depends upon where you live. In the alkaline, high pH soils of our state the phosphorus in bone meal becomes available only after many years, so its use is questionable here. It is more useful where soils are more acid.

Oh, and by the way... make sure you plant the bulbs right-side-up.

**Horticulture Position Search Update**

by Kirstin Golga

Well, the search went on, and we hope it will come to an end soon. The fourth candidate, Ms. Amy Wright, was in Bozeman on September 17 and 18 to interview for the position of Assistant/Associate Professor of Horticulture. Amy is currently a Teaching Assistant at North Carolina State University where she will fulfill her Ph.D. requirements by February 2002. Her dissertation title is “The Physiology of Kalmia latifolia Establishment in the Landscape.” She has won many teaching awards, including the University Graduate Student Association Outstanding Teaching Assistant from NCSU and the national NACTA Graduate Student Teaching Award. Amy’s master’s and bachelor’s degrees were obtained at Virginia Polytechnic Institute & State University. Her major was in Horticulture was obtained in 1998 and her thesis title was “Influence of Lime and Micronutrient Amendments on Growth of Containerized Landscape Trees Grown in Pine Bark.” Her bachelor’s degree is in Chemistry with a minor in Biochemistry, obtained in 1996.

Amy’s research seminar was entitled “The Physiology of Landscape Horticulture” and her teaching seminar was “An Introduction to Plant Propagation.” Amy was very well-received here and has been offered the position. We will know by October 25 whether or not she chooses to accept it, but the general consensus seems to be a big hope that she will.

Particularly your secretary in LJH who is sick of making itineraries (ha ha!) Anyway, have a happy October!

**New Graduate Students**

Jason Cook - Luther Talbert - 419 LJH

My name is Jason Cook and I am a new graduate student in the Plant Sciences and Plant Pathology department. My major advisor is Dr. Luther Talbert. I am originally from Big Sandy, MT where I grew up and have been associated with agriculture all my life. I have always had a strong interest in plant science in relation to agriculture. Through my interest in plant science, I obtained my Bachelor’s degree at MSU – Bozeman in crop science. In wanting to continue with my education, I have decided to get a Master’s degree in plant science as well.

The research that I will be conducting for my thesis will primarily be focused on finding a closely linked molecular marker for the stem solidity gene in wheat. The molecular marker will be used for marker-assisted selection of solid stem varieties in both winter and spring wheat-breeding programs.

**Account Tech - Lananee Bulkley - 334 LJH**

Hello, I am Lananee Bulkley, the new Accounting Technician. I am originally from Belgrade and have been living in Missoula since I graduated from high school. I moved back to the Bozeman area last winter due to my husband getting a job transfer. I graduated from UM (go Griz!) in December (with a BS in Accounting) and moved to Bozeman shortly after. I am currently preparing to sit for the CPA exam so in my spare time, I study. After the CPA exam is over, I will be outside hiking, biking, rafting, camping or just reading a book.

**Fall International Potluck**

There will be a Fall International Potluck in 108 ABS on Friday, October 26 at 12:00. If possible, please bring interesting ethnic dishes which will serve at least 8. If you do bring a dish from another country, please put a label on it with the name of the country and the dish. Anything you bring will be greatly appreciated. We will not be having coffee break in LJH that day.

**Grants**

Gary Strobel, “Analyzing Lethal Gases of Endophytes”, NSF

Barry Jacobsen, “Biologically based Pest Management for Sugarbeet Pathogens”, USDA


**On The Personal Side**

Chris and Becky Murphy became the proud new parents of Burke Riley on September 27. He weighed 7 lbs 14 oz and was 21 3/4 inches long. I just talked to Becky and she said...
that Burke is doing great but she is sleep deprived.
Congratulations to Chris and Becky!

Do you have carpentry or handyman projects that need doing at your house? Consider calling Steve Mikkelson (586-3031) or talking to Martha (5150).

**October Birthdays**

- Kirstin Golga: 4
- Kelly Hansen: 5
- Hope Talbert: 5
- Bob Sharrock: 11
- Arunrut Vanichanón (Yui): 11
- Mary Roloff: 18
- Jamie Sherman: 20

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**Recipe of the Month**

**Worlds Greatest Cookie**

- 1 cup butter, or margarine
- 1 cup peanut butter, crunchy
- 1 cup sugar
- 1 cup brown sugar, packed
- 2 large eggs
- 1 1/2 cups flour, all-purpose
- 1 teaspoon baking soda
- 6 ounces chocolate chips, semi-sweet

Cream butter and peanut butter together; gradually add both sugars and cream until well blended. Sift together flour and soda; add to creamed mixture. Stir in chocolate chips. Drop from a teaspoon onto a greased baking sheet. Slightly flatten cookie dough with back of spoon. Bake in preheated 325 degree oven for 15 minutes.