AGENDA

1. Call to Order and Invocation

2. Roll Call

3. Adoption of the Agenda

4. Public Comments

5. Special Recognition
   - Ms. Simone R. Bray

6. Action Items
   A. Minutes of the April 11, 2014, regular meeting of the Board of Supervisors
   B. Committee Reports and Recommendations
      1. Academic Affairs Committee
      2. Personnel Affairs Committee
      3. Finance and Audit Committee
      4. Facilities and Property Committee
   C. Approval/Appointment of Interim Band Director, Nathan B. Haymer, SUBR
   D. Approval/Appointment of Interim Chancellor, SUBR (Executive session may be required)
   E. Strike/eliminate the word "Alumni" from the renaming of University Place, such that, the official renaming is recorded as "Donald Carlye Wade House" and not the "Donald Carlye Wade Alumni House"
   F. Consideration of professional service and consulting contract costs saving measures
   G. Resolutions

7. Informational Items
   A. System President’s Report
   B. Campus Reports
   C. Grad Act Executive Summary (President Mason and Vice President Monique Guillory)
   D. Discussion on the value of being in the SWAC and advantages
   E. Update on 2014 Bayou Classic

8. Other Business

9. Adjournment
Academic Affairs Committee  
Friday, April 11, 2014  
Board of Supervisors’ Meeting Room  
2nd Floor J.S. Clark Administration Building  
Southern University and A&M College  
Baton Rouge, Louisiana 70813

Minutes
The meeting of the Academic Affairs of the Southern University Board of Supervisors was convened by Chairman, Dr. Leon Tarver. The invocation was given by Rev. Joe R. Gant, Jr.

PRESENT
Dr. Leon R. Tarver II – Chair  
Mrs. Ann A. Smith – Vice Chair  
Atty. Tony M. Clayton  
Rev. Joe R. Gant, Jr.  
Mr. Willie E. Hendricks  
Dr. Eamon M. Kelly  
Mr. Mike A. Small  
Atty. Bridget A. Dinvaut – Ex Officio

ABSENT
Rev. Samuel C. Tolbert, Jr.

UNIVERSITY PERSONNEL ATTENDING
System President Ronald Mason, Jr.  
Chief of Staff Evola Bates  
System Vice Presidents Monique Guillory- Winfield, Kevin Appleton, and Tony Moore  
Chancellors James Llorens (SUBR), Victor Ukpolo (SUNO), Ray Belton (SUSLA), Freddie Pitcher (SULC), and Leodrey Williams (SUAREC)

BOARD COUNSEL
Attys. Winston DeCuir, Jr. and Tracie Woods

AGENDA ITEM 3: ADOPTION OF THE AGENDA

On motion of Rev. Gant, seconded by Mrs. Smith, the agenda was adopted as printed.

Motion carried unanimously.

AGENDA ITEM 4: PUBLIC COMMENTS
None

AGENDA ITEM 5: ACTION ITEMS
A. Approval for FY 2013 – 2014 Retention, Tenure and Promotion Recommendations, SUBR

Atty. Tony Clayton requested the total amount of increase in salaries.

Chancellor Llorens stated that the total increase is $157,000 dollars.

On the motion of Rev. Gant, second by Atty. Clayton, the committee approved and so recommends to the Board, SUBR FY 2013 – 2014 Retention, Tenure and Promotion Recommendations.

Promotion (Full Professor)
Humberto Munoz Barona (Mathematics)
Zhengmao Ye (Electrical Engineering)
Wanda Jackson (History)
Catrice Tolbert (Psychology)
Roslyn Richardson (Social and Behavioral Sciences)

Promotion (Associate Professor)
Conrad Jones (Chemistry)
Leslie T. Grover (Public Administration)
Sumita Roy (English)
Eric Horent (Public Administration)
Judy James (Music)

Promotion (Assistant Professor Tenure Track)
Michael Firven (History)
Harry Anderson (Music)
Don Hernandez (History)
Jason Casarotti (Music)

Tenure and Promotion (Associate Professor)
Mathieu Kourouma (Computer Science)

Tenure Only
Sonya Miller (Education)
Kinesha Harris (Chemistry)

Motion carried unanimously.
B. Approval for FY 2013 – 2014 Retention, Tenure and Promotion Recommendations, SUNO

Atty. Tony Clayton requested the total amount of increase in salaries.

Chancellor Ukpolo stated a Full Professor would get an additional $1,000 dollars and an Associate Professor additional $800 dollars.

On the motion of Rev. Gant, seconded by Atty. Clayton, the committee approved and so recommends to the Board, SUNO FY 2013 – 2014 Retention, Tenure and Promotion Recommendations.

Promotion (Full Professor)
Simeon Okpechi (Business Administration)

Promotion (Associate Professor)
Norbert Davidson (English)

Motion carried unanimously.

C. Request for approval of Recommendations for Endowed Chair/Professorship Positions, SUNO

1. Alvin James Lawson Endowed Professorship in Business
2. Dolores Margaret Richard Spikes Endowed Professorship in Business Entrepreneurship
3. Millie M. Charles Endowed Chair in Human Rights & Social Work

Rev. Gant gave words of appreciation to Dr. Dolores Margaret Richard Spikes.

Dr. Mason gave praise and admiration to Dr. Dolores Margaret Richard Spikes and Millie M. Charles.

On the motion of Atty. Clayton, seconded by Rev. Gant, the committee approved and so recommends to the Board, SUNO recommendations for Endowed Chair/Professorship positions.

Motion carried unanimously.

D. Approval to establish the Endowed (Alumni) Scholarship, SUNO
On motion of Atty. Clayton, seconded by Rev. Gant, the Committee approved, and so recommends to the Board, authorization to Southern University New Orleans to establish the Endowed (Alumni) Scholarship in the amount of $60,000.

Motion carried unanimously.

E. Recommendations for Tenure and Promotion, SULC

On the motion of Atty. Clayton, seconded by Rev. Gant, the committee approved and so recommends to the Board, SULC recommendations for Tenure and Promotion.

**Tenure and Promotion (Associate Professor)**

Shawn D. Vance
Prentice L. White

Motion carried unanimously.

F. Candidates for Degrees, spring 2014 Commencement Exercises

1. SUBR

On the motion of Mrs. Smith, seconded by Rev. Gant, the committee approved and so recommends to the Board, SUBR 613 candidates for degrees, spring 2014 Commencement Exercise

Motion carried unanimously.

2. SUNO

On the motion of Rev. Gant, seconded by Mrs. Smith, the committee approved and so recommends to the Board, SUNO approximately 500 candidates for degrees, spring 2014 Commencement Exercise

Motion carried unanimously.

3. SULC

On the motion of Mrs. Smith, seconded by Mr. Mire, the committee approved and so recommends to the Board, SULC approximately 143 candidates for degrees, spring 2014 Commencement Exercises
Motion carried unanimously.

4. SUSLA

On the motion of Rev. Gant, seconded by Mrs. Smith, the committee approved and so recommends to the Board, SUSLA approximately 220 candidates for degrees, Spring 2014 Commencement Exercises

Motion carried unanimously.

AGENDA ITEM 6: OTHER BUSINESS

Chancellor Llorens announced that Southern University Baton Rouge Spring 2014 Commencement speaker would be Mary Landrieu, United States Senator.

Chancellor Ukpolo announced that Southern University New Orleans Spring 2014 Commencement speaker would be Johnny C. Taylor, Jr., president and chief executive officer of the Thurgood Marshall College Fund.

Chancellor Pitcher announced that Southern University Law Center Spring 2014 Commencement speaker would be Judge James Graves, United States Fifth Circuit Court of Appeals.

Chancellor Belton stated that Southern University Shreveport Louisiana have not confirmed a spring 2014 Commencement speaker.

AGENDA ITEM 7: ADJOURNMENT

On motion of Rev. Gant, the meeting was adjourned.
Athletics Committee
Friday, April 11, 2014
Board of Supervisors’ Meeting Room
2nd Floor J.S. Clark Administration Building
Southern University and A&M College
Baton Rouge, Louisiana 70813

Minutes
The meeting of the Athletics Committee of the Southern University Board of Supervisors was convened by Chairman, Mr. Darren Mire.

PRESENT
Mr. Darren Mire – Chair
Atty. Murphy F. Bell – Vice Chair
Mr. Calvin W. Braxton, Sr.
Atty. Tony M. Clayton
Mr. Raymond M. Fondel, Jr.
Rev. Joe R. Gant, Jr.
Dr. Eamon M. Kelly
Mr. Mike A. Small
Mrs. Ann A. Smith
Atty. Bridget A. Dinvaut – Ex Officio

ABSENT
None

UNIVERSITY PERSONNEL ATTENDING
System President Ronald Mason, Jr.
Chief of Staff Evola Bates
System Vice Presidents Monique Guillory-Winfield, Kevin Appleton, and Tony Moore
Chancellors James Llorens (SUBR), Victor Ukpolo (SUNO), Ray Belton (SUSLA), Freddie Pitcher (SULC), and Leodrey Williams (SUAREC)

BOARD COUNSEL
Atty. Winston DeCuir, Jr. and Tracie Woods

AGENDA ITEM 3: ADOPTION OF THE AGENDA

On motion of Mrs. Smith, seconded by Dr. Kelly, the agenda was adopted as printed.

Motion carried unanimously.

AGENDA ITEM 4: PUBLIC COMMENTS

None
AGENDA ITEM 5: ACTION ITEM

A. Consideration of contract renewal for Athletic Director, SUBR

Atty. Clayton expressed concerns regarding the Athletic Director’s contract.

On motion of Mr. Small, seconded by Mr. Fondel, the committee approved, and so recommends to the Board, the extension of Athletic Director at Southern University Baton Rouge to June 30, 2014.

Motion carried: Roll call vote: 9 yea: Mire, Bell, Braxton, Fondel, Gant, Kelly, Small, Smith, and Dinvaut; 1 nay: Clayton; 0 abstentions

On motion of Mr. Small, seconded by Mr. Fondel, the committee approved, and so recommends to the Board, the renewal of Athletic Director at Southern University Baton Rouge to June 30, 2017.

Motion carried: Roll call vote: 9 yea: Mire, Bell, Braxton, Fondel, Gant, Kelly, Small, Smith, and Dinvaut; 1 nay: Clayton; 0 abstentions

AGENDA ITEM 6: INFORMATIONAL ITEMS

A. Information regarding the Scoreboard at the football stadium, SUBR

Chancellor Llorens deferred information regarding the Scoreboard at the Southern University Baton Rouge football stadium to the Southern University Foundation.

AGENDA ITEM 7: OTHER BUSINESS

Chairman Mire announced that the SWAC Tennis Championship would take place April 26, 2014 and April 27, 2014 in New Orleans. He will be hosting a crawfish boil for the tennis team on April 26, 2014 and extends an invitation to the board.

Chairman Mire announced that Joseph P. Brantley, IV donated a Domain Name: southern-jags.com, bought in 1999 to Southern University.

AGENDA ITEM 8: ADJOURNMENT

On motion on Mr. Small, the meeting was adjourned.
Finance and Audit Committee
Friday, April 11, 2014
Board of Supervisors’ Meeting Room
2nd Floor J.S. Clark Administration Building
Southern University and A&M College
Baton Rouge, Louisiana 70813

Minutes
The meeting of the Finance and Audit Committee of the Southern University Board of Supervisors was convened by Chair, Mr. Willie Hendricks.

PRESENT
Mr. Willie E. Hendricks - Chair
Dr. Eamon M. Kelly – Vice Chair
Atty. Murphy F. Bell
Mr. Darren G. Mire
Mr. Mike A. Small
Dr. Leon R. Tarver II
Atty. Bridget A. Dinvaut – Ex Officio

ABSENT
Mr. Myron K. Lawson

UNIVERSITY PERSONNEL ATTENDING
System President Ronald Mason, Jr.
Chief of Staff Evola Bates
System Vice Presidents Monique Guillory- Winfield, Kevin Appleton, and Tony Moore
Chancellors James Llorens (SUBR), Victor Ukpolo (SUNO), Ray Belton (SUSLA), Freddie Pitcher (SULC), and Leodrey Williams (SUAREC)

BOARD COUNSEL
Atts. Winston DeCuir, Jr. and Tracie Woods

AGENDA ITEM 3: ADOPTION OF THE AGENDA

On motion of Mr. Mire, seconded by Mr. Fondel, the agenda was adopted as printed.

Motion carried unanimously.

AGENDA ITEM 4: PUBLIC COMMENTS

Dr. Diola Bagayoko, Professor of Physics spoke in opposition of Action Item A.

AGENDA ITEM 5: ACTION ITEM

A. Approval of the 10141 Banner ERP and Technical Support, SUS
Tony Moore explained the process taken to support requests from each campus and components of the Banner System that are now implemented.

Mr. Small stated that the IT contract and the process would endure a cost savings and be a great opportunity for the IT Department to move forward.

Atty. Clayton expressed concerns with the Banner System.

Kevin Appleton explained the Request for Proposal (RFP) for technology service. He discussed that 400,000 dollars would be set aside for the first year of the contract and a total cost savings of 700,000 dollars would be seen.

Atty. Clayton asked is it possible to outsource Banner System and requested that Kevin Appleton provide an analysis for the complete outsourcing of the Banner System.

On motion of Mr. Small, seconded by Dr. Kelly, the committee approved and so recommends to the Board, Southern University and A & M College 10141 Banner ERP and Technical Support

Motion carried unanimously.

AGENDA ITEM 6: INFORMATIONAL ITEMS

A. Interim Financial Report, as of February 28, 2014, SU System entities

Mr. Kevin Appleton, System Vice President for Finance and Business Affairs, gave a status report. Details can be found on the Board’s website and tape.

B. Analysis of Executive Budget and BOR allocations, SUS

Mr. Appleton gave the board an update on how the Governor’s proposed Executive Budget and the Board of Regents’ allocation would affect Southern University System.

C. Discussion on the Food Service Contract between Southern University System’s Campuses and Aramark (Mr. Braxton)

Mr. Braxton expressed concerns regarding the contract with Aramark.

Mr. Appleton stated that the contract with Aramark is in progress, and stipulations in the Board’s resolution from Shreveport has to be finalized.

Paul Butler, Aramark General Manager for the Southwest Region, explained the process and the perimeters of the proposed contract.
AGENDA ITEM 7: OTHER BUSINESS

Dr. Kelly asked for the projected deficit that Southern University would incur from the Governor's proposed Executive Budget.

Dr. Mason stated a 13 or more million-dollar deficit.

Dr. Kelly asked for the percentage of deficit that would affect unrestricted revenue.

Mr. Appleton stated 8.6 percent.

AGENDA ITEM 8: ADJOURNMENT

On motion of Mr. Small, the meeting was adjourned.
Facilities and Property Committee
Friday, April 11, 2014
2nd Floor, J.S. Clark Administration Building
Southern University and A&M College
Baton Rouge, Louisiana

Minutes

The meeting of the Facilities and Property Committee of the Southern University Board of Supervisors was convened by Chairman, Atty. Walter C. Dumas.

PRESENT
Atty. Walter C. Dumas - Chair
Mrs. Ann A. Smith - Vice Chair
Atty. Murphy F. Bell, Jr.
Mr. Calvin W. Braxton
Rev. Joe R. Gant, Jr.
Mr. Willie E. Hendricks
Mr. Darren G. Mire
Dr. Leon R. Tarver II
Atty. Bridget A. Dinvaux - Ex-Officio

ABSENT
Rev. Samuel C. Tolbert, Jr.

UNIVERSITY PERSONNEL ATTENDING
System President Ronald Mason, Jr.
Chief of Staff Evola Bates
System Vice Presidents Monique Guillory-Winfield, Kevin Appleton and Tony Moore
Chancellors James Llorens (SUBR), Victor Ukpolo (SUNO), Ray Belton (SUSLA),
Freddie Pitcher (SULC) and Leodrey Williams (SUAREC)

BOARD COUNSEL
Attyys. Winston DeCuir, Jr. and Tracie Woods

AGENDA ITEM 3: ADOPTION OF THE AGENDA

On motion of Mrs. Smith, seconded by Mr. Mire, the agenda was adopted as printed.
AGENDA ITEM 4: PUBLIC COMMENTS

Mr. Terrell Tobias spoke on the deplorable living conditions in the dormitory on the campus of Southern University at New Orleans.

AGENDA ITEM 5: ACTION ITEMS

A. Request for Approval of Student and Faculty Housing Facility Management Contract, SUNO

On motion of Rev. Gant, seconded by Mrs. Smith, the Committee approved, and so recommends to the Board, SUNO’s Administration recommendation to enter into an agreement with American Campus Communities Management, LLC for management of Student and Faculty Housing Facility.

Motion carried unanimously.

B. Request for Approval of AT&T Cell Tower Proposal, SUS

On motion of Rev. Gant, seconded by Mr. Mire, the Committee approved, and so recommends to the Board, the AT&T Cell Tower Proposal for the Southern University System.

Motion carried unanimously.

C. DOTD Right-of-Way Request for Bridge Repair Southern University Experimental Farm, SUAREC

On motion of Rev. Gant, seconded by Dr. Tarver, the Committee approved, and so recommends to the Board, the DOTD Right-of-Way Request for (Baker Canal Bridge) bridge repair for Southern University Agricultural Research and Extension Center Experimental Farm.
Motion carried unanimously.

**AGENDA ITEM 6: INFORMATIONAL ITEMS**

A. Priority Projects Updates, by Campuses

System Vice President Kevin Appleton, provided a written and oral update on Priority Projects, by campuses.

**AGENDA ITEM 7: OTHER BUSINESS**

None

**AGENDA ITEM 8: ADJOURNMENT**

On motion of Atty. Dinvaux, the meeting was adjourned.
Student Affairs Committee  
Friday, April 11, 2014  
2nd Floor, J.S. Clark Administration Building  
Southern University and A&M College  
Baton Rouge, Louisiana  

Minutes  

The meeting of the Student Affairs Committee of the Southern University Board of Supervisors was convened by Chairman, Mr. Raymond M. Fondel, Jr.  

PRESENT  
Mr. Raymond M. Fondel, Jr. - Chair  
Mr. Mike A. Small - Vice Chair  
Ms. Simone R. Bray  
Atty. Tony M. Clayton  
Mrs. Ann A. Smith  
Atty. Bridget A. Dinvaut - Ex-Officio  

ABSENT  
Rev. Samuel C. Tolbert, Jr.  

UNIVERSITY PERSONNEL ATTENDING  
System President Ronald Mason, Jr.  
Chief of Staff Evola Bates  
System Vice Presidents Monique Guillory-Winfield, Kevin Appleton, and Tony Moore  
Chancellors James Llorens (SUBR), Victor Ukpolo (SUNO), Freddie Pitcher (SULC), Ray Belton (SUSLA), and Leodrey Williams (SUAREC)  

BOARD COUNSEL  
Attns. Winston DeCuir, Jr. and Tracie Woods  

AGENDA ITEM 3: ADOPTION OF THE AGENDA  

On motion of Ms. Bray, seconded by Mrs. Smith, the agenda was adopted as printed.  

AGENDA ITEM 4: PUBLIC COMMENTS  

None
AGENDA ITEM 5: INFORMATIONAL ITEMS

A. Special Recognitions, SUBR

The following SGA officials and Athletic Teams received special recognition from the Committee:

- Student Government Association officials who served academic year 2013-2014, System wide

- Southern University Marching Band named the second best band in the country by the National Collegiate Athletics Association

- SUBR Head Coach of Women’s Basketball Sandy Pugh - named “Coach of the Year”

- SUBR Head Coach of Men’s Basketball Roman Banks - named “Coach of the Year”

- Under Coach Banks’ leadership the Men’s Basketball Team won 2013-2014 SWAC regular season

- SUBR Football Team won the 2013 SWAC Championship, under the leadership of Coach Dawson Odums

AGENDA ITEM 6: OTHER BUSINESS

None

AGENDA ITEM 7: ADJOURNMENT

On motion of Mr. Small, the meeting was adjourned.
Southern University Laboratory School Committee  
Friday, April 11, 2014  
2nd Floor, J.S. Clark Administration Building  
Southern University and A&M College  
Baton Rouge, Louisiana

Minutes  
The meeting of the Laboratory School Committee of the Southern University Board of Supervisors was convened by the Chair, Atty. Walter C. Dumas.

Present  
Atty. Walter C. Dumas - Chair  
Mrs. Ann A. Smith – Vice Chair  
Ms. Simone R. Bray  
Mr. Raymond M. Fondel, Jr.  
Atty. Bridget A. Dinvaut - Ex Officio

Absent  
Mr. Myron K. Lawson

University Personnel Attending  
System President Ronald Mason, Jr.  
Chief of Staff Evola Bates  
System Vice Presidents Monique Guillory-Winfield, Kevin Appleton, and Tony Moore  
Chancellors James Llorens (SUBR), Victor Ukpolo (SUNO), Freddie Pitcher (SULC), Ray Belton (SUSLA), and Leodrey Williams (SUREC)

Board Counsel  
Attys. Winston DeCuir, Jr. and Tracie Woods

AGENDA ITEM 3: ADOPTION OF THE AGENDA

On motion of Ms. Bray, seconded by Mrs. Smith, the agenda was adopted, as printed.

Motion carried unanimously.

AGENDA ITEM 4: PUBLIC COMMENTS

None
AGENDA ITEM 5: INFORMATIONAL ITEM

A. Special Recognition of the Southern University Laboratory School Track Team, SUBR

The Committee recognized the 2012-2013 Southern University Laboratory School Boy's Track Team for winning the I-A State Track and Field Championship, under the leadership of Coach Henry Combs.

AGENDA ITEM 6: OTHER BUSINESS

Chancellor Llorens informed the Committee the accomplishments and the numerous activities taken place at Southern University Laboratory Miniature Lab.

AGENDA ITEM 7: ADJOURNMENT

On motion of Mrs. Smith, the meeting was adjourned.
Southern University Board of Supervisors
Friday, April 11, 2014
2nd Floor, J.S. Clark Administration Building
Southern University and A&M College
Baton Rouge, Louisiana

Minutes

The meeting of the Board of Supervisors was convened by Chairwoman, Atty. Bridget A. Dinvaut. The invocation was given by Rev. Joe R. Gant, Jr.

PRESENT
Atty. Bridget A. Dinvaut - Chairwoman
Rev. Joe R. Gant, Jr. - Vice Chairman
Atty. Murphy F. Bell, Jr.
Mr. Calvin W. Braxton, Sr.
Ms. Simone R. Bray
Atty. Tony M. Clayton
Atty. Walter C. Dumas
Mr. Raymond M. Fondel, Jr.
Mr. Willie E. Hendricks
Dr. Eamon M. Kelly
Mr. Darren G. Mire
Mrs. Ann A. Smith
Dr. Leon R. Tarver, II

ABSENT
Mr. Myron K. Lawson
Rev. Samuel C. Tolbert

UNIVERSITY PERSONNEL ATTENDING
System President Ronald Mason, Jr.
Chief of Staff Evola Bates
System Vice Presidents Kevin Appleton, Tony Moore, and Monique Guillory-Winfeld
Chancellors James Llorens (SUBR), Victor Ulkpolo (SUNO), Ray Belton (SUSLA), Freddie Pitcher (SULC), and Leodrey Williams (SUAREC)

BOARD COUNSEL
Atty. Winston DeCuir, Jr. and Tracie Woods
AGENDA ITEM 3: ADOPTION OF THE AGENDA

On motion of Rev. Gant, seconded by Mrs. Smith, the agenda was adopted as printed.

Motion carried unanimously.

AGENDA ITEM 4: PUBLIC COMMENTS

Dr. Diola Bagakoyo, SUBR Professor, opposed Finance and Audit Committee Item 5A., Approval of the 10141 Banner ERP and Technical Support, SUS.

AGENDA ITEM 5: ACTION ITEMS

A. Minutes of the February 7, 2014, regular meeting of the Board of Supervisors and Minutes of the February 24, 2014 special meeting of the Board of Supervisors

On motion of Dr. Tarver, seconded by Rev. Gant the following resolution was approved.

RESOLVED by the Board of Supervisors for Southern University, that the minutes of the February 7, 2014 regular meeting, and minutes of the February 24, 2014 special meeting of the Board of Supervisors, be and they are hereby approved.

Motion carried unanimously.

B. Committee Reports and Recommendations

On motion of Rev. Gant, seconded by Atty. Dumas the following resolutions were approved.

Motion carried unanimously.
ACADEMIC AFFAIRS COMMITTEE

RESOLVED by the Board of Supervisors for Southern University, upon the recommendation of the Academic Affairs Committee, that FY 2013-2014 Retention, Tenure and Promotion Recommendations for Southern University Baton Rouge named below, be and they are hereby approved.

Promotion (Full Professor)
Humberto Munoz Barona (Mathematics)
Zhengmao Ye (Electrical Engineering)
Wanda Jackson (History)
Catrice Tolbert (Psychology)
Roslyn Richardson (Social and Behavioral Sciences)

Promotion (Associate Professor)
Conrad Jones (Chemistry)
Leslie T. Grover (Public Administration)
Sumita Roy (English)
Eric Horent (Public Administration)
Judy James (Music)

Promotion (Assistant Professor Tenure Track)
Michael Firven (History)
Harry Anderson (Music)
Don Hernandez (History)
Jason Casarotti (Music)

Tenure and Promotion (Associate Professor) Mathieu Kourouma (Computer Science)

Tenure Only
Sonya Miller (Education)
Kinesha Harris (Chemistry)
RESOLVED by the Board of Supervisors for Southern University, upon the recommendation of the Academic Affairs Committee, that FY 2013-2014 Retention, Tenure and Promotion Recommendations for Southern University New Orleans named below, be and they are hereby approved.

**Promotion (Full Professor)**
Simeon Okpechi (Business Administration)

**Promotion (Associate Professor)**
Norbert Davidson (English)

RESOLVED by the Board of Supervisors for Southern University, upon the recommendation of the Academic Affairs Committee, that the Administration’s recommendation for Endowed Chair/Professorship positions at Southern University New Orleans named below, be and they are hereby approved.

-Alvin James Lawson Endowed Professorship in Business

-Dolores Margaret Richard Spikes Endowed Professorship in Business Entrepreneurship

-Millie M. Charles Endowed Chair in Human Rights and Social Work

RESOLVED by the Board of Supervisors for Southern University, upon the recommendation of the Academic Affairs Committee, that Southern University New Orleans is hereby authorized to establish the Endowed (Alumni) Scholarship in the amount of $60,000, be and it is hereby approved.
RESOLVED by the Board of Supervisors for Southern University, upon the recommendation of the Academic Affairs Committee, that Tenure and Promotion Recommendations for Southern University Law Center be and they are hereby approved.

Tenure and Promotion (Associate Professor)
Shawn D. Vance
Prentice L. White

RESOLVED by the Board of Supervisors for Southern University, upon the recommendation of the Academic Affairs Committee, that the Degrees at 2014 Spring Commencement Exercises at Southern University Baton Rouge, Southern University New Orleans, Southern University Law Center, and Southern University Shreveport Louisiana be and they are hereby approved.

ATHLETICS COMMITTEE

RESOLVED by the Board of Supervisors for Southern University, upon the recommendation of the Athletics Committee to renew the contract between Southern University Baton Rouge, through its management board, the Board of Supervisors of Southern University, and Dr. William J. Broussard, Athletic Director, effective July 1, 2014 through June 30, 2017, with a base salary of one hundred thirty-eight dollars ($138,000), and other emoluments as described in the contract document, be and it hereby approved.

FINANCE AND AUDIT COMMITTEE

RESOLVED by the Board of Supervisors for Southern University, upon the recommendation of the Finance and Audit Committee, to approve the Request for Proposal (RFP) Number 10141, Banner ERP Improvements and Technical Support for the Southern University System, be and it is hereby approved.
FACILITIES AND PROPERTY COMMITTEE

RESOLVED by the Board of Supervisors for Southern University, upon the recommendation of the Facilities and Property Committee, that Southern University New Orleans is authorized to enter into an agreement with American Campus Communities Management, LLC for management of Student and Faculty Housing Facility, be and it is hereby approved.

***

RESOLVED by the Board of Supervisors for Southern University, upon the recommendation of the Facilities and Property Committee, that the AT&T Cell Tower Proposal for the Southern University System, be and it is hereby approved.

***

RESOLVED by the Board of Supervisors for Southern University, upon the recommendation of the Facilities and Property Committee, that the DOTD Right-of-Way Request for (Baker Canal Bridge) bridge repair for Southern University Agricultural Research and Extension Center Experimental Farm be and it is hereby approved.

STUDENT AFFAIRS COMMITTEE

RESOLVED by the Board of Supervisors for Southern University, upon the recommendation of the Student Affairs Committee, that the Committee’s informational items be and it is hereby received.

SU LABORATORY SCHOOL COMMITTEE

RESOLVED by the Board of Supervisors for Southern University, upon the recommendation of the SU Laboratory School, that the Committee’s informational item be and it is hereby received.
C. RESOLUTIONS

On motion of Rev. Gant, seconded by Mr. Braxton, the following resolution was approved:

RESOLVED by the Board of Supervisors for Southern University, that the resolutions of condolences to the families named below be and they are hereby approved:

-Mr. Arthur James George, III
-Mr. Andrew Lewis

Motion carried unanimously.

AGENDA ITEM 6: INFORMATIONAL ITEMS

A. Showcasing the hibiscus wine and seeking patent, SUBR

Chancellor Llorens asked that the showcasing of the hibiscus wine be deferred to the next Board meeting.

Responding, Atty. Dinvaut approved his request.

B. System President’s Report

Dr. Mason made the following statement:

Earlier Board member Clayton asked me what we would do if we had another $12 million dollar deficit. I responded and said it would be a challenge, but I think I was understating the reality of the situation, I just wanted to make the point now for the records. Because as a System, we are in a very precarious situation. Dr. Kelly asked the question, what percentage of our budget would the $12 million dollar cut be? Kevin Appleton responded, 8 percent. The truth is that if you go back to when the budget cuts
started, our state funding would have been reduced by 50% or more over the course of the last four years. I know whenever I say this is a serious situation, people tell me that Southern has gone through tough times before. But it is difficult for me to image that we ever had our resources reduced by 50% over the course of any period of time.

This is a critical situation we are in; at a time when some people in the State want to close down some schools within the System. So, my job is to tell the Board the truth and I’m doing it now for the record. Because we have a plan in place that you approved, that is designed to help us deal with the reality of this situation. There has been constant resistance of the plan at all levels for whatever reason, but one of the issues we have is time, and the more time we take to put in measures to deal with the reality of the situation, the more precarious our situation becomes. I guess what concerns me more than anything else is some folks don’t understand the realities of the situation, and are resisting despite having no other alternative to deal with. I’m stating for the record now, because somebody is going to look back at us years from now and read what we say and do here today.

We are in a critical situation. If we have to take another $12 million dollar cut this year, I’m not sure if we can survive that kind of situation and be the Southern System that we are today. That needed to be said. I’m hoping people can hear what I’m saying, and I hope that you also understand there are a lot of people on the campus working very hard to make the best of a very difficult situation. Our job more than anything else is to make sure they keep some hope in the future for their lives and this system; and, the more we take away the possibility of hope and options for success, the more difficult it is for them to do their jobs.

I had planned to say something else, but I felt I needed to say what I have, because we have our work cut out for us for the sake of our children and our children’s children.
Dr. Mason made the following announcements:

- System Faculty Excellence Awards Program at SUNO on April 24 at 6:00 p.m.
- SUBR Centennial Gala at the L'Auberge Casino on April 17 at 7:00 p.m.

C. Campus Reports

Monthly updates were given by campus Chancellors. Details can be found on the Board's website and tape.

**AGENDA ITEM 7: OTHER BUSINESS**

Dr. Kelly made the following statement to the Board:

I want to go on record to indicate how strongly I object to the constant deferral of the decision and actions by this Board for not approving or dealing with the Transformation Plan. I think it is endangering the Southern University System.

I think the Board members are becoming perilously close to violating our fiduciary responsibility as Board members.

**AGENDA ITEM 8: ADJOURNMENT**

On motion Rev. Gant, the meeting was adjourned.
Athletics Committee
Friday, April 11, 2014
Board of Supervisors’ Meeting Room
2nd Floor J.S. Clark Administration Building
Southern University and A&M College
Baton Rouge, Louisiana 70813

Minutes

The meeting of the Athletics Committee of the Southern University Board of Supervisors was convened by Chairman, Mr. Darren Mire.

PRESENT
Mr. Darren Mire – Chair
Atty. Murphy F. Bell – Vice Chair
Mr. Calvin W. Braxton, Sr.
Atty. Tony M. Clayton
Mr. Raymond M. Fondel, Jr.
Rev. Joe R. Gant, Jr.
Dr. Eamon M. Kelly
Mr. Mike A. Small
Mrs. Ann A. Smith
Atty. Bridget A. Dinivaut – Ex Officio

ABSENT
None

UNIVERSITY PERSONNEL ATTENDING
System President Ronald Mason, Jr.
Chief of Staff Evola Bates
System Vice Presidents Monique Guillory-Winfeld, Kevin Appleton, and Tony Moore
Chancellors James Llorens (SUBR), Victor Ukpolo (SUNO), Ray Belton (SUSLA), Freddie Pitcher (SULC), and Leodrey Williams (SUAREC)

BOARD COUNSEL
Atys. Winston DeCuir, Jr. and Tracie Woods

AGENDA ITEM 3: ADOPTION OF THE AGENDA

On motion of Mrs. Smith, seconded by Dr. Kelly, the agenda was adopted as printed.

Motion carried unanimously.

AGENDA ITEM 4: PUBLIC COMMENTS

None
AGENDA ITEM 5: ACTION ITEM

A. Consideration of contract renewal for Athletic Director, SUBR

Atty. Clayton expressed concerns regarding the Athletic Director’s contract.

On motion of Mr. Small, seconded by Mr. Fondel, the committee approved, and so recommends to the Board, the extension of Athletic Director at Southern University Baton Rouge to June 30, 2014.

Motion carried: Roll call vote: 9 yeas: Mire, Bell, Braxton, Fondel, Gant, Kelly, Small, Smith, and Dinvaud;
1 nay: Clayton; 0 abstentions

On motion of Mr. Small, seconded by Mr. Fondel, the committee approved, and so recommends to the Board, the renewal of Athletic Director at Southern University Baton Rouge to June 30, 2017.

Motion carried: Roll call vote: 9 yeas: Mire, Bell, Braxton, Fondel, Gant, Kelly, Small, Smith, and Dinvaud;
1 nay: Clayton; 0 abstentions

AGENDA ITEM 6: INFORMATIONAL ITEMS

A. Information regarding the Scoreboard at the football stadium, SUBR

Chancellor Llorens deferred information regarding the Scoreboard at the Southern University Baton Rouge football stadium to the Southern University Foundation.

AGENDA ITEM 7: OTHER BUSINESS

Chairman Mire announced that the SWAC Tennis Championship would take place April 26, 2014 and April 27, 2014 in New Orleans. He will be hosting a crawfish boil for the tennis team on April 26, 2014 and extends an invitation to the board.

Chairman Mire announced that Joseph P. Brantley, IV donated a Domain Name: southern-jags.com, bought in 1999 to Southern University.

AGENDA ITEM 8: ADJOURNMENT

On motion on Mr. Small, the meeting was adjourned.
Finance and Audit Committee  
Friday, April 11, 2014  
Board of Supervisors’ Meeting Room  
2nd Floor J.S. Clark Administration Building  
Southern University and A&M College  
Baton Rouge, Louisiana 70813

Minutes

The meeting of the Finance and Audit Committee of the Southern University Board of Supervisors was convened by Chair, Mr. Willie Hendricks.

PRESENT
Mr. Willie E. Hendricks - Chair  
Dr. Eamon M. Kelly – Vice Chair  
Atty. Murphy F. Bell  
Mr. Darren G. Mire  
Mr. Mike A. Small  
Dr. Leon R. Tarver II  
Atty. Bridget A. Dinvaut – Ex Officio

ABSENT
Mr. Myron K. Lawson

UNIVERSITY PERSONNEL ATTENDING
System President Ronald Mason, Jr.  
Chief of Staff Evola Bates  
System Vice Presidents Monique Guillory- Winfield, Kevin Appleton, and Tony Moore  
Chancellors James Llorens (SUBR), Victor Ukpolo (SUNO), Ray Belton (SUSLA), Freddie Pitcher (SULC), and Leodrey Williams (SUAREC)

BOARD COUNSEL
Attns. Winston DeCuir, Jr. and Tracie Woods

AGENDA ITEM 3: ADOPTION OF THE AGENDA

On motion of Mr. Mire, seconded by Mr. Fondele, the agenda was adopted as printed.

Motion carried unanimously.

AGENDA ITEM 4: PUBLIC COMMENTS

Dr. Diola Bagayoko, Professor of Physics spoke in opposition of Action Item A.

AGENDA ITEM 5: ACTION ITEM

A. Approval of the 10141 Banner ERP and Technical Support, SUS
Tony Moore explained the process taken to support requests from each campus and components of the Banner System that are now implemented.

Mr. Small stated that the IT contract and the process would endure a cost savings and be a great opportunity for the IT Department to move forward.

Atty. Clayton expressed concerns with the Banner System.

Kevin Appleton explained the Request for Proposal (RFP) for technology service. He discussed that 400,000 dollars would be set aside for the first year of the contract and a total cost savings of 700,000 dollars would be seen.

Atty. Clayton asked is it possible to outsource Banner System and requested that Kevin Appleton provide an analysis for the complete outsourcing of the Banner System.

On motion of Mr. Small, seconded by Dr. Kelly, the committee approved and so recommends to the Board, Southern University and A & M College 10141 Banner ERP and Technical Support

Motion carried unanimously.

AGENDA ITEM 6: INFORMATIONAL ITEMS

A. Interim Financial Report, as of February 28, 2014, SU System entities

Mr. Kevin Appleton, System Vice President for Finance and Business Affairs, gave a status report. Details can be found on the Board’s website and tape.

B. Analysis of Executive Budget and BOR allocations, SUS

Mr. Appleton gave the board an update on how the Governor’s proposed Executive Budget and the Board of Regents’ allocation would affect Southern University System.

C. Discussion on the Food Service Contract between Southern University System’s Campuses and Aramark (Mr. Braxon)

Mr. Braxton expressed concerns regarding the contract with Aramark.

Mr. Appleton stated that the contract with Aramark is in progress, and stipulations in the Board’s resolution from Shreveport has to be finalized.

Paul Butler, Aramark General Manager for the Southwest Region, explained the process and the perimeters of the proposed contract.
AGENDA ITEM 7: OTHER BUSINESS

Dr. Kelly asked for the projected deficit that Southern University would incur from the Governor’s proposed Executive Budget.

Dr. Mason stated a 13 or more million-dollar deficit.

Dr. Kelly asked for the percentage of deficit that would affect unrestricted revenue.

Mr. Appleton stated 8.6 percent.

AGENDA ITEM 8: ADJOURNMENT

On motion of Mr. Small, the meeting was adjourned.
Facilities and Property Committee
Friday, April 11, 2014
2nd Floor, J.S. Clark Administration Building
Southern University and A&M College
Baton Rouge, Louisiana

Minutes

The meeting of the Facilities and Property Committee of the Southern University Board of Supervisors was convened by Chairman, Atty. Walter C. Dumas.

PRESENT
Atty. Walter C. Dumas - Chair
Mrs. Ann A. Smith - Vice Chair
Atty. Murphy F. Bell, Jr.
Mr. Calvin W. Braxton
Rev. Joe R. Gant, Jr.
Mr. Willie E. Hendricks
Mr. Darren G. Mire
Dr. Leon R. Tarver II
Atty. Bridget A. Dinvaun - Ex-Officio

ABSENT
Rev. Samuel C. Tolbert, Jr.

UNIVERSITY PERSONNEL ATTENDING
System President Ronald Mason, Jr.
Chief of Staff Evola Bates
System Vice Presidents Monique Guillory-Winfield, Kevin Appleton and Tony Moore
Chancellors James Llorens (SUBR), Victor Ukpolo (SUNO), Ray Belton (SUSLA),
Freddie Pitcher (SULC) and Leodrey Williams (SUAREC)

BOARD COUNSEL
Attys. Winston DeCuir, Jr. and Tracie Woods

AGENDA ITEM 3: ADOPTION OF THE AGENDA

On motion of Mrs. Smith, seconded by Mr. Mire, the agenda was adopted as printed.
Facilities and Property Committee
Minutes, April 11, 2014
Page 2

AGENDA ITEM 4: PUBLIC COMMENTS

Mr. Terrell Tobias spoke on the deplorable living conditions in the dormitory on the campus of Southern University at New Orleans.

AGENDA ITEM 5: ACTION ITEMS

A. Request for Approval of Student and Faculty Housing Facility Management Contract, SUNO

On motion of Rev. Gant, seconded by Mrs. Smith, the Committee approved, and so recommends to the Board, SUNO’s Administration recommendation to enter into an agreement with American Campus Communities Management, LLC for management of Student and Faculty Housing Facility.

Motion carried unanimously.

B. Request for Approval of AT&T Cell Tower Proposal, SUS

On motion of Rev. Gant, seconded by Mr. Mire, the Committee approved, and so recommends to the Board, the AT&T Cell Tower Proposal for the Southern University System.

Motion carried unanimously.

C. DOTD Right-of-Way Request for Bridge Repair Southern University Experimental Farm, SUAREC

On motion of Rev. Gant, seconded by Dr. Tarver, the Committee approved, and so recommends to the Board, the DOTD Right-of-Way Request for (Baker Canal Bridge) bridge repair for Southern University Agricultural Research and Extension Center Experimental Farm.
Motion carried unanimously.

AGENDA ITEM 6: INFORMATIONAL ITEMS

A. Priority Projects Updates, by Campuses

System Vice President Kevin Appleton, provided a written and oral update on Priority Projects, by campuses.

AGENDA ITEM 7: OTHER BUSINESS

None

AGENDA ITEM 8: ADJOURNMENT

On motion of Atty. Dinvat, the meeting was adjourned.
Student Affairs Committee

Friday, April 11, 2014
2nd Floor, J.S. Clark Administration Building
Southern University and A&M College
Baton Rouge, Louisiana

Minutes

The meeting of the Student Affairs Committee of the Southern University Board of Supervisors was convened by Chairman, Mr. Raymond M. Fondel, Jr.

PRESENT
Mr. Raymond M. Fondel, Jr. - Chair
Mr. Mike A. Small - Vice Chair
Ms. Simone R. Bray
Atty. Tony M. Clayton
Mrs. Ann A. Smith
Atty. Bridget A. Dinvaut - Ex-Officio

ABSENT
Rev. Samuel C. Tolbert, Jr.

UNIVERSITY PERSONNEL ATTENDING
System President Ronald Mason, Jr.
Chief of Staff Evola Bates
System Vice Presidents Monique Guillory-Winfeld, Kevin Appleton, and Tony Moore
Chancellors James Llorens (SUBR), Victor Ukpolo (SUNO), Freddie Pitcher (SULC),
Ray Belton (SUSLA), and Leodrey Williams (SUAREC)

BOARD COUNSEL
Atty. Winston DeCuir, Jr. and Tracie Woods

AGENDA ITEM 3: ADOPTION OF THE AGENDA

On motion of Ms. Bray, seconded by Mrs. Smith, the agenda was adopted as printed.

AGENDA ITEM 4: PUBLIC COMMENTS

None
AGENDA ITEM 5: INFORMATIONAL ITEMS

A. Special Recognitions, SUBR

The following SGA officials and Athletic Teams received special recognition from the Committee:

- Student Government Association officials who served academic year 2013-2014, System wide

- Southern University Marching Band named the second best band in the country by the National Collegiate Athletics Association

- SUBR Head Coach of Women’s Basketball Sandy Pugh - named “Coach of the Year”

- SUBR Head Coach of Men’s Basketball Roman Banks - named “Coach of the Year”

- Under Coach Banks’ leadership the Men’s Basketball Team won 2013-2014 SWAC regular season

- SUBR Football Team won the 2013 SWAC Championship, under the leadership of Coach Dawson Odums

AGENDA ITEM 6: OTHER BUSINESS

None

AGENDA ITEM 7: ADJOURNMENT

On motion of Mr. Small, the meeting was adjourned.
Southern University Laboratory School Committee
Friday, April 11, 2014
2nd Floor, J.S. Clark Administration Building
Southern University and A&M College
Baton Rouge, Louisiana

Minutes

The meeting of the Laboratory School Committee of the Southern University Board of Supervisors was convened by the Chair, Atty. Walter C. Dumas.

Present
Atty. Walter C. Dumas - Chair
Mrs. Ann A. Smith – Vice Chair
Ms. Simone R. Bray
Mr. Raymond M. Fondel, Jr.
Atty. Bridget A. Dinvaut - Ex Officio

Absent
Mr. Myron K. Lawson

University Personnel Attending
System President Ronald Mason, Jr.
Chief of Staff Evola Bates
System Vice Presidents Monique Guillory-Winfield, Kevin Appleton, and Tony Moore
Chancellors James Llorens (SUBR), Victor Ukpolo (SUNO), Freddie Pitcher (SULC),
Ray Belton (SUSLA), and Leodrey Williams (SUAREC)

Board Counsel
Attys. Winston DeCuir, Jr. and Tracie Woods

AGENDA ITEM 3: ADOPTION OF THE AGENDA

On motion of Ms. Bray, seconded by Mrs. Smith, the agenda was adopted, as printed.

Motion carried unanimously.

AGENDA ITEM 4: PUBLIC COMMENTS

None
AGENDA ITEM 5: INFORMATIONAL ITEM

A. Special Recognition of the Southern University Laboratory School Track Team, SUBR

The Committee recognized the 2012-2013 Southern University Laboratory School Boy’s Track Team for winning the I-A State Track and Field Championship, under the leadership of Coach Henry Combs.

AGENDA ITEM 6: OTHER BUSINESS

Chancellor Llorens informed the Committee the accomplishments and the numerous activities taken place at Southern University Laboratory Miniature Lab.

AGENDA ITEM 7: ADJOURNMENT

On motion of Mrs. Smith, the meeting was adjourned.

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Southern University Board of Supervisors
Friday, April 11, 2014
2nd Floor, J.S. Clark Administration Building
Southern University and A&M College
Baton Rouge, Louisiana

Minutes

The meeting of the Board of Supervisors was convened by Chairwoman, Atty. Bridget A. Dinvaut. The invocation was given by Rev. Joe R. Gant, Jr.

PRESENT
Atty. Bridget A. Dinvaut - Chairwoman
Rev. Joe R. Gant, Jr. - Vice Chairman
Atty. Murphy F. Bell, Jr.
Mr. Calvin W. Braxton, Sr.
Ms. Simone R. Bray
Atty. Tony M. Clayton
Atty. Walter C. Dumas
Mr. Raymond M. Fondel, Jr.
Mr. Willie E. Hendricks
Dr. Eamon M. Kelly
Mr. Darren G. Mire
Mrs. Ann A. Smith
Dr. Leon R. Tarver, II

ABSENT
Mr. Myron K. Lawson
Rev. Samuel C. Tolbert

UNIVERSITY PERSONNEL ATTENDING
System President Ronald Mason, Jr.
Chief of Staff Evola Bates
System Vice Presidents Kevin Appleton, Tony Moore, and Monique Guillory-Winfield
Chancellors James Llorens (SUBR), Victor Ukpolo (SUNO), Ray Belton (SUSLA),
Freddie Pitcher (SULC), and Leodrey Williams (SUAREC)

BOARD COUNSEL
Atty. Winston DeCuir, Jr. and Tracie Woods
AGENDA ITEM 3: ADOPTION OF THE AGENDA

On motion of Rev. Gant, seconded by Mrs. Smith, the agenda was adopted as printed.

Motion carried unanimously.

AGENDA ITEM 4: PUBLIC COMMENTS

Dr. Diola Bagakoyo, SUBR Professor, opposed Finance and Audit Committee Item 5A., Approval of the 10141 Banner ERP and Technical Support, SUS.

AGENDA ITEM 5: ACTION ITEMS

A. Minutes of the February 7, 2014, regular meeting of the Board of Supervisors and Minutes of the February 24, 2014 special meeting of the Board of Supervisors

On motion of Dr. Tarver, seconded by Rev. Gant the following resolution was approved.

RESOLVED by the Board of Supervisors for Southern University, that the minutes of the February 7, 2014 regular meeting, and minutes of the February 24, 2014 special meeting of the Board of Supervisors, be and they are hereby approved.

Motion carried unanimously.

B. Committee Reports and Recommendations

On motion of Rev. Gant, seconded by Atty. Dumas the following resolutions were approved.

Motion carried unanimously.
ACADEMIC AFFAIRS COMMITTEE

RESOLVED by the Board of Supervisors for Southern University, upon the recommendation of the Academic Affairs Committee, that FY 2013-2014 Retention, Tenure and Promotion Recommendations for Southern University Baton Rouge named below, be and they are hereby approved.

**Promotion (Full Professor)**
- Humberto Munoz Barona (Mathematics)
- Zhengmao Ye (Electrical Engineering)
- Wanda Jackson (History)
- Catrice Tolbert (Psychology)
- Roslyn Richardson (Social and Behavioral Sciences)

**Promotion (Associate Professor)**
- Conrad Jones (Chemistry)
- Leslie T. Grover (Public Administration)
- Sumita Roy (English)
- Eric Horent (Public Administration)
- Judy James (Music)

**Promotion (Assistant Professor Tenure Track)**
- Michael Firven (History)
- Harry Anderson (Music)
- Don Hernandez (History)
- Jason Casarotti (Music)

**Tenure and Promotion (Associate Professor)**
- Mathieu Kourouma (Computer Science)

**Tenure Only**
- Sonya Miller (Education)
- Kinesha Harris (Chemistry)
RESOLVED by the Board of Supervisors for Southern University, upon the recommendation of the Academic Affairs Committee, that FY 2013-2014 Retention, Tenure and Promotion Recommendations for Southern University New Orleans named below, be and they are hereby approved.

Promotion (Full Professor)
Simeon Okpechi (Business Administration)

Promotion (Associate Professor)
Norbert Davidson (English)

RESOLVED by the Board of Supervisors for Southern University, upon the recommendation of the Academic Affairs Committee, that the Administration’s recommendation for Endowed Chair/Professorship positions at Southern University New Orleans named below, be and they are hereby approved.

-Alvin James Lawson Endowed Professorship in Business

-Dolores Margaret Richard Spikes Endowed Professorship in Business Entrepreneurship

-Millie M. Charles Endowed Chair in Human Rights and Social Work

RESOLVED by the Board of Supervisors for Southern University, upon the recommendation of the Academic Affairs Committee, that Southern University New Orleans is hereby authorized to establish the Endowed (Alumni) Scholarship in the amount of $60,000, be and it is hereby approved.
***

RESOLVED by the Board of Supervisors for Southern University, upon the recommendation of the Academic Affairs Committee, that Tenure and Promotion Recommendations for Southern University Law Center be and they are hereby approved.

Tenure and Promotion (Associate Professor)
Shawn D. Vance
Prentice L. White

***

RESOLVED by the Board of Supervisors for Southern University, upon the recommendation of the Academic Affairs Committee, that the Degrees at 2014 Spring Commencement Exercises at Southern University Baton Rouge, Southern University New Orleans, Southern University Law Center, and Southern University Shreveport Louisiana be and they are hereby approved.

ATHLETICS COMMITTEE

RESOLVED by the Board of Supervisors for Southern University, upon the recommendation of the Athletics Committee to renew the contract between Southern University Baton Rouge, through its management board, the Board of Supervisors of Southern University, and Dr. William J. Broussard, Athletic Director, effective July 1, 2014 through June 30, 2017, with a base salary of one hundred thirty-eight dollars ($138,000), and other emoluments as described in the contract document, be and it hereby approved.

FINANCE AND AUDIT COMMITTEE

RESOLVED by the Board of Supervisors for Southern University, upon the recommendation of the Finance and Audit Committee, to approve the Request for Proposal (RFP) Number 10141, Banner ERP Improvements and Technical Support for the Southern University System, be and it is hereby approved.
FACILITIES AND PROPERTY COMMITTEE

RESOLVED by the Board of Supervisors for Southern University, upon the recommendation of the Facilities and Property Committee, that Southern University New Orleans is authorized to enter into an agreement with American Campus Communities Management, LLC for management of Student and Faculty Housing Facility, be and it is hereby approved.

***

RESOLVED by the Board of Supervisors for Southern University, upon the recommendation of the Facilities and Property Committee, that the AT&T Cell Tower Proposal for the Southern University System, be and it is hereby approved.

***

RESOLVED by the Board of Supervisors for Southern University, upon the recommendation of the Facilities and Property Committee, that the DOTD Right-of-Way Request for (Baker Canal Bridge) bridge repair for Southern University Agricultural Research and Extension Center Experimental Farm be and it is hereby approved.

STUDENT AFFAIRS COMMITTEE

RESOLVED by the Board of Supervisors for Southern University, upon the recommendation of the Student Affairs Committee, that the Committee’s informational items be and it is hereby received.

SU LABORATORY SCHOOL COMMITTEE

RESOLVED by the Board of Supervisors for Southern University, upon the recommendation of the SU Laboratory School, that the Committee’s informational item be and it is hereby received.
C. RESOLUTIONS

On motion of Rev. Gant, seconded by Mr. Braxton, the following resolution was approved:

RESOLVED by the Board of Supervisors for Southern University, that the resolutions of condolences to the families named below be and they are hereby approved:

-Mr. Arthur James George, III
-Mr. Andrew Lewis

Motion carried unanimously.

AGENDA ITEM 6: INFORMATIONAL ITEMS

A. Showcasing the hibiscus wine and seeking patent, SUBR

Chancellor Llorens asked that the showcasing of the hibiscus wine be deferred to the next Board meeting.

Responding, Atty. Dinvaute approved his request.

B. System President’s Report

Dr. Mason made the following statement:

Earlier Board member Clayton asked me what we would do if we had another $12 million dollar deficit. I responded and said it would be a challenge, but I think I was understating the reality of the situation, I just wanted to make the point now for the records. Because as a System, we are in a very precarious situation. Dr. Kelly asked the question, what percentage of our budget would the $12 million dollar cut be? Kevin Appleton responded, 8 percent. The truth is that if you go back to when the budget cuts
started, our state funding would have been reduced by 50% or more over the course of the last four years. I know whenever I say this is a serious situation, people tell me that Southern has gone through tough times before. But it is difficult for me to image that we ever had our resources reduced by 50% over the course of any period of time.

This is a critical situation we are in; at a time when some people in the State want to close down some schools within the System. So, my job is to tell the Board the truth and I'm doing it now for the record. Because we have a plan in place that you approved, that is designed to help us deal with the reality of this situation. There has been constant resistance of the plan at all levels for whatever reason, but one of the issues we have is time, and the more time we take to put in measures to deal with the reality of the situation, the more precarious our situation becomes. I guess what concerns me more than anything else is some folks don't understand the realities of the situation, and are resisting despite having no other alternative to deal with. I'm stating for the record now, because somebody is going to look back at us years from now and read what we say and do here today.

We are in a critical situation. If we have to take another $12 million dollar cut this year, I'm not sure if we can survive that kind of situation and be the Southern System that we are today. That needed to be said. I'm hoping people can hear what I'm saying, and I hope that you also understand there are a lot of people on the campus working very hard to make the best of a very difficult situation. Our job more than anything else is to make sure they keep some hope in the future for their lives and this system; and, the more we take away the possibility of hope and options for success, the more difficult it is for them to do their jobs.

I had planned to say something else, but I felt I needed to say what I have, because we have our work cut out for us for the sake of our children and our children's children.
Dr. Mason made the following announcements:

- System Faculty Excellence Awards Program at SUNO on April 24 at 6:00 p.m.

- SUBR Centennial Gala at the L'Auberge Casino on April 17 at 7:00 p.m.

C. Campus Reports

Monthly updates were given by campus Chancellors. Details can be found on the Board’s website and tape.

AGENDA ITEM 7: OTHER BUSINESS

Dr. Kelly made the following statement to the Board:

I want to go on record to indicate how strongly I object to the constant deferral of the decision and actions by this Board for not approving or dealing with the Transformation Plan. I think it is endangering the Southern University System.

I think the Board members are becoming perilously close to violating our fiduciary responsibility as Board members.

AGENDA ITEM 8: ADJOURNMENT

On motion Rev. Gant, the meeting was adjourned.
President’s Report to the Board of Supervisors

2014-15 Budget
We are still analyzing exactly where we stand, but we know the picture will not be good. Even though we were relatively successful in the legislature, we did not receive sufficient special appropriations for SUBR to cover the projected deficit for next year. It will be in excess of $8 million. Cash reserves are very low, so we are also concerned about having sufficient cash to cover payroll through the end of next year. We will provide recommendations at the July meeting on steps necessary to construct a balanced budget. Salaries will be impacted in some way, because that is where the bulk of the expenses are. Kevin Appleton will provide more detailed information as part of his report.

Personnel Actions
Many of the personnel actions on the agenda have been awaiting approval since as far back as January. They fall into three categories: Transformation, SUBR Reorganization, and Routine Actions.

- Transformation – In consideration of looming budget challenges, we have changed our recommendation to remove any salary adjustments. We are recommending that the titles and responsibility changes go forward in order to clarify any uncertainty about lines of authority.

- SUBR Reorganization – We recommend that the new titles and salaries be approved and effective through June 30, 2014. The reorganization took place in January and the Deans, Associate Deans, and Chairs were promised additional compensation for the additional responsibilities they have been performing since then under the new structure. The total cost to the 2013-14 budget will be around $200 thousand. This will, in effect, be a one-time payment for services already rendered. However, given the challenges we will face next year, the affected personnel will have to decide prior to July whether they wish to continue in their new roles, or other roles, at whatever salaries the budget can support.

- Routine Actions - These are hires in the normal course of business and are recommended for approval.
SUBR Interim Chancellor

I know there has been much conversation about whether one should be named, and if so, who the person should be. Chancellor Llorens contract ends June 30. He will remain Chancellor without a contract until an interim is appointed. If an interim is appointed, it should be someone who:

• Will not be perceived as having an interest in the permanent position.

• Is an experienced administrator capable of managing the budgetary and other challenges the campus will face in the upcoming months.

• Be able to work with the System staff and SUBR faculties and staff in a way that facilitates addressing the challenges mentioned above.

SUBR Chancellor Search

A search firm has been hired and the search committee, chaired by Hon. Murphy Bell and Dr. Guillory – Winfield has met. The process will proceed over the next few months. It is likely that budget realities will force us to consider merging the System and SUBR campus administrations. In such an event, we may have to convert the Chancellor Search into a search for a President-Chancellor who would assume the combined position at the end of my term of employment, July 1, 2015.

Honore’ Center

The program is in the process of admitting its third cohort. We have kept the enrollment numbers low in order to keep the program alive until private support is received. We are being considered for a three year $450,000 grant from the Kellogg Foundation. We have also been offered a $1million match grant from another major foundation to expand the Honore’ Center to the other HBCUs in New Orleans. A third foundation is interested in providing $100 thousand to enable expansion to other HBCUs.

Professional Contracts

I am not sure what generated this agenda item, so I thought I would say a few words about it. As President, I have the authority to approve professional services contracts in an amount of less than $50 thousand per contract. From time to time, we hire consultants to do work that we do not have the staff to perform. We have hired professional help on the Transformation Plan, the Food Contract consolidation, increasing enrollment among veterans, Banner modification and upgrades, and so forth. All such contracts go through normal procurement processes. All have documented deliverables, and all deliverables have been or are being met. In some cases the cost is shared with the campuses. The Agenda item is about saving money on consultant contracts, so I will just note that we hire consultants because it is less expensive than hiring full time staff. (To put it in perspective, the level of similar authority that I had as president of Jackson State was $250 thousand.)
NCAA

I will lead a team to appear before the NCAA Academic Compliance Committee on June 25th. There will be two meetings. The first is to show to the committee that our student data is reliable. The second is to request that the post season ban be lifted from our winter sports. We have made good progress on cleaning up the records. We hope to have made sufficient progress by the June meeting to show that we have corrected the errors, taken the necessary actions to ensure that the errors do not occur in the future, and have the institutional commitment see through the promises that are made.

GRAD Act

As you know, the self-reports submitted by the campuses indicated that SULC, SUSLA and SUBR did not pass. BOR staff has agreed with that assessment. Both I and the campuses have been in conversation with BOR members and staff about data accuracy and extraordinary circumstances, e.g., changes in the bar exam or financial exigency. We are preparing appeals in all cases and will make our case to BOR at its June meeting. If the appeals are unsuccessful, the affected campuses will not be able to raise tuition, and 15% of their state appropriations will require a BOR approved academic improvement plan in order to be drawn down.

Revenue Task Forces

As you know, we appointed five task forces focused on different areas that will impact 2014-15 enrollment. They consist of System and SUBR staff. They will provide short and long term recommendations to me on how to maximize the number of new freshmen and students returning next year. For example, we are doing a television blitz, engaging deans and chairs, speeding up the SAP appeals, bringing on temporary and additional staff in the admission and financial aid areas, automating more of the processes, developing a team of retirees to help with the work, and so forth. We will have to aggressively project enrollment revenue in order to balance next year’s budget.

I can provide more detail on any of the above topics or answer any questions at or before the Board meeting.
SIGNIFICANT ACCOMPLISHMENTS/ACHIEVEMENTS

Senator Mary Landrieu Delivers Spring 2014 Commencement Speech

Southern University's Spring 2014 commencement was held at the F. G. Clark Activity Center on May 9, 2014. Senator Mary Landrieu served as commencement speaker and she encouraged graduates to build on the great legacy of the first 100 years the school has been located in Baton Rouge.

Senator Mary Landrieu spoke to approximately 589 graduates and another 5,000 family, friends, and supporters. She stated, "I challenge you to build an even greater century" for Southern. She told the graduates to reflect on "what has been accomplished since the school began with one building and 47 students...and nine professors...what a century that has been delivered to you."

Leading in the spring graduates was the Chief Student Marshal, Christine Baker, a 22 year-old student from DeQuincy, Louisiana. She graduated with a 3.85 GPA.
SUBR Centennial Celebration Continues

On Thursday, April 17, 2014, Southern University held its Centennial Gala at the L’Auberge Casino and Hotel. Over 450 supporters attended this event. It was an elegant and entertaining evening. Special musical guest was Ms. Regina Belle. Musical entertainment was also provided by the University’s own student musical group, the “Jazzy Jags.”

The Gala was, to date, the major fundraising event for the centennial celebration. Funds for this event were raised primarily through the purchasing of sponsorships.

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<td>The Gold Sponsorship</td>
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Individual tickets were $125.00 per person. To date, SUBR has raised $257,625 in celebration of its 100th year on Scott’s Bluff. Donations and contributions continue, and the University will continue to solicit centennial contributions until the official end of the celebration period which is October, 2014.

Class of 1964 Golden Anniversary
As a part of the University's centennial celebration, the 50th year gradation celebration for the Class of 1964 was made a part of the University's 100th year celebration.

Approximately forty (40) 1964 graduates participated in the 50th year celebration. A reception was held in the class' honor on Thursday, May 8, 2014. Prior to the reception, participating class members enjoyed a riding tour of the campus with a campus tour guide. In addition, the group visited the University Bookstore to purchase memorabilia. Group and individual photographs were also taken. On Friday, May 9, 2014, all class participants attended the 2014 Spring Commencement. The Chancellor formally recognized members of the 1964 class during commencement. Each participating class member received a special medallion in recognition of the class' 50th year anniversary.

Members of the class supported the centennial celebration through individual contributions totaling $5,850.

**Southern University's Louisiana Small Business Development Center Wins Distinguished Award**

The Louisiana Small Business Development Center (LSBDC) at Southern University has been selected to receive the "Small Business Development Center Service Excellence and Innovation Center Award" by the United States Small Business Administration's Louisiana District Office. Small businesses across Louisiana were recognized during National Small Business Week (May 12-16) and honored at an event held at the Governor's Mansion on May 14, 2014.

William Campbell, director of the LSBDC at SU, said the award means "that we surpassed all LSBDC Centers Performance in the entire network in counseling, capital infusion and job creation. It means we are building innovative programs for small businesses to grow and develop."

"What our LSBDC team has accomplished in three years has never been accomplished," he said. "This is a team committed to transformation. It also means a win in the vision to transform Southern University."

**ExxonMobil Retiree Group donates $100,000 to Southern University**

Southern University's Baton Rouge campus received a contribution of $100,000 from a local organization comprised of SU graduates who have retired from the ExxonMobil.
The money will be used for scholarships for students who meet the required criteria, said Bonnie S. Jackson the chairperson of the Golden Roots Annuitant Club and the owner of Bonnie Jackson CPA. According to Ms. Jackson, "We will continue to try to raise more money for Southern University."

Members of the Annuitant Club raised $25,000, which was matched 3-1 by ExxonMobil. The funds will be available for students in January of 2015. The $100,000 donation comes about two weeks after Dr. Llorens announced that the Chancellor's Scholarship Fund, which began in December of 2013, had raised $254,000. Chancellor Llorens and his wife, Glenda, launched the fund with a personal $10,000 donation.

Dr. Llorens said the $100,000 donation is important to maintaining and building enrollment on the Baton Rouge campus. The fall 2013 enrollment increased for the first time in 8 years. The first-time freshman count rose 40 percent over the freshman class of 2012.

**Coach Cador Set to Release Autobiography**

Roger Cador, Southern University's head baseball coach, is set to release his autobiography, "Against All Odds". The book will reflect on Mr. Cador's journey to success as a player, coach and person. Tressa Smallwood is heading the publishing effort at Life Changing Books and the book is set for the release in late summer of 2014.

The book chronicles Mr. Cador's childhood, high school, college and professional baseball years with the Atlanta Braves organization. The book highlights his experience as
an assistant basketball coach and head baseball coach at Southern University.

Coach Cador credits his dear friend, Alice Park, who insisted he write this book to help motivate people. "She said I needed to write this book because someone out there is going through what you went through and they may need to hear your story to help them," said Coach Cador.

Through this book, Coach Cador said he hopes people will "learn the value of someone who had struggled with every facet of life and who was deprived of a basic education at a young age, who got laughed at and endured a lot of other things said about them. I didn't quit. I just found ways to keep working and doing my thing and ignoring all of the negative things."

One message he makes in the book is "That no matter what you go through, you never give up or find fault or blame people. We live in a great country in the world. I was able to elevate myself from all of that horrible past to make good things happen," said Coach Cador.

Coach Cador is in his 30th season as the head baseball coach of Southern. He took over the program in 1984 and has become one of the most respected coaches in the Southwestern Athletic Conference with the accomplishment of compiling an 857-509-1 record.

During his time at Southern he has reached many accomplishments including: 14 SWAC Championships, eight NCAA Tournament appearances, three NCAA Play-In Tournament appearances, and his Jaguars became the first HBCU to win an NCAA Play-In game with the defeat of Austin Peay University in 1996.

**Dr. Zhu H. Ning Receives Most Outstanding Researcher Award**

Dr. Zhu H. Ning, professor in the Urban Forestry Program, College of Science Agriculture, received Southern University's Most Outstanding Researcher Award at the Faculty and Staff Research and Academic Achievement Award Program held April 24, 2014 in New Orleans.

Dr. Ning's research focused on climate change induced environmental problems, mitigation strategies, adaptation options, and sustainable management practices. She has made significant impacts in climate change research and education at the national, international and
regional levels. As the Director of the Gulf Coast Regional Climate Change Assessment, which encompassed five U.S states along the Gulf of Mexico, she successfully led the region in contributing significantly to the U.S. National Assessment on climate change and the Inter Government Panel on Climate Change report.

Dr. Ning’s climate change research, education, and outreach efforts received commendation from the White House Office of Science and Technology Policy and the governor of Louisiana. Her scholarly work earned her an invitation as the Oxford Roundtable Scholar. Her accomplishments also earned her awards from Society of American Foresters, the largest and oldest professional forestry society that accredits forestry education programs in the nation.

Dr. Ning has published eight books, three book chapters, 22 journal articles, five journal abstracts, 35 full proceeding articles, 12 technical reports, and 38 conferences abstracts. Her scholarly publications have landed her an Associate Editor position of the Journal of Arboriculture and Urban Forestry, one of the only two journals in urban forestry in the world. She is frequently invited by agencies and universities to serve on scientific review panels and is a peer reviewer for at least 4 journals.

She has obtained almost $16 million external funding for Southern. Her projects provided students with research and training opportunities, graduate assistantships and undergraduate research stipends, and study abroad scholarships.

Southern University’s Team of Students Earn Awards in Academic Competition

![Southern University’s Team of Students Earn Awards in Academic Competition](image)
A Southern University student team, called the Ag STARS (Shaping Tomorrow's Agricultural Research Scientists), earned second and third place honors in an academic competition at a recent conference in Birmingham, Alabama.

The Undergraduate Oral Research and Poster Competition was conducted at the 29th Annual Minority in Agriculture, Natural Resources and Related Sciences (MANRRS) Conference held March 27-29, 2014.

The second place poster was titled: "An Economic Analysis of Chicken Consumption in the United States from 1970-2012." A non-competitive poster titled, "Assessing Financial Literacy Among A Selected Group of Undergraduate Students" was also presented at the MANRRS Conference.

The second place recipient in the oral competition was Adria Smith, senior, agricultural economics major from Salina, Kansas. Her presentation was "Examining University Students' Body Mass Indices and Frequency of Reading Nutrition Facts Labels."

The third place recipients for the oral competition were: Pickney Perez, junior, agricultural economics major from Zachary, Louisiana; Robert Hobbs, Jr., senior, agricultural economics major from Collinston, Louisiana; and Jeremy Thomas, junior, agricultural economics from Opelousas, La. "An Empirical Investigation of U.S. Demand for Beef," was the group's project.

Jeremy Thomas said his group was shooting for a higher position, "but we were excited to hear our school called. Dr. Meyinsse had us well prepared." Dr. Patricia E. McLean-Meyinsse serves as the faculty advisor for the students' papers and posters.

Members of the second place team for the poster presentation were: Megan Thomas, sophomore, agricultural economics from Opelousas, Louisiana; Tewanda Pinson, junior, agricultural economics from Houston, Texas; and Donzel Lee, senior, animal science from Tallulah, Louisiana.

Authors of the non-competitive poster were: Aramis Harris, junior, agricultural economics from Washington, Louisiana; Patience Muse, senior, agricultural economics from Greensburg, Louisiana; and Darius Knox, junior, agricultural economics from Zachary, Louisiana.

Ag STARS members must maintain a cumulative grade point average of 2.50 and must be majoring in or intend to major in agricultural economics, animal sciences, or plant sciences. Each participant is required to attend weekly mentoring sessions, and in turn, receives a $2,500 stipend per semester.

The program's primary goal is to use interdisciplinary research in the food and agricultural sciences to enhance participants' critical-thinking, analytical, writing, and
oral communication skills. The Ag STARS Program is funded by a grant under the U.S. Department of Agriculture’s Capacity Building Grant Program.

**Southern University's English Department Earns First Place in Essay Contest**

A team of four English majors from Southern University's English Department defeated two teams in the African-American Essay contest portion of the 2014 Southern Conference on African American Studies, Inc. (SCAASI) convention. SCAASI began in 1979 following a successful statewide African American History and Culture program at Texas Southern University. It is a regional conference for professors throughout the South who gather annually to present and share critical papers. Each year a portion of the conference is devoted to undergraduate students to provide opportunities to educate and showcase undergraduate scholars.

The team took first place in the writing contest, beating out Bennett College of Greensboro, North Carolina. The conference theme was "The Aftermath of the Brown Decision: 60 Years Later."

Southern competed in the contest seven years ago when the English Department also took first place. The winning team received a trophy and individually framed certificates for their paper "Black Assimilation to the Middle-Class after Brown: Literary Portrayals by Contemporary African-American Writers." Team members included: Tanisha Penn, a graduating senior from New Orleans; Alan Shaw, a graduating senior
from Cross, South Carolina; Luke McKnight, a senior from Baton Rouge, Louisiana; and Naomi Ariza, a graduating senior from Alexandria, Louisiana.

Individual papers included: "Linden Hills: Assimilation and the Destruction of African-American Community," by Ms. Penn; "Satisfied with Nothin': A Mind too Scarred to Assimilate," by Mr. Shaw; and "Bad Neighbors: Unassimilated or Not?" by Ms. Ariza.

"Each school had to create a unique way of presenting the theme in writing," Luke McKnight said. "Our approach was through assimilation and how modern literature uses assimilation when it is negative and when one can use it to its benefit. And when you can compromise your own self-identity."

Other advisors that helped guide the students included Southern English Professors Cynthia Downing Bryant and Natalie d’Auvergne-LaMotte.

2014-2015 Student Government Association and Royal Court Elected

Students at Southern University recently elected their candidates to represent SU’s 2014-2015 Student Government Association and Royal Court. The student body’s new campus leaders will take over officially in May.

Director of Student Life, Jonas Vanderbilt, announced Nicholas Harris, a junior biology major, as the new SGA President. Shortly thereafter, he declared Shanice Mae Sam, also a junior biology major, as the 2014-2015 Miss Southern University.

Nicholas "Nick" Harris is a 20-year-old Rosedale, Louisiana native and SU Laboratory School graduate. Shanice Mae Sam is a 20-year-old student from Maurice, Louisiana and a graduate of North Vermilion High School.

The other elected student officials include: SGA Vice President- Sara Martin; Chief Justice- Trenton Holt; Men’s Federation President- Chase Evans; Men’s Federation Vice President- Dominque Diamond; Association for Women Students President- Kiana Upshaw; Association for Women Students Vice-President- Shante Harvey; Senior Class President- Joshua Ross; Senior Class Vice-President- Juwan Sims; Miss Senior- Diamond Moses; Junior Class President- John Carmouche; Miss Junior-Mar’Lesha Hollins; Sophomore Class President- True Brown; and Miss Sophomore- Kadasjah McMillon.

SUBR Office of Media Relations Update

On April 11, 2014, the Louisiana Public Broadcasting ran a story about Southern University-Baton Rouge celebrating its Centennial on the local campus. Several SU present and past officials were interviewed.
WBRZ-TV Ch. 2 did a story on April 16, 2014 about technology giant, IBM bringing its recruitment efforts to the Baton Rouge campus.

On April 28, 2014, The Advocate published a story about Southern University’s Centennial Celebration. The story also delved into some of the historical figures in the University’s history. The story was later carried by The Associated Press and sent to other publications around the country.

On May 7, The Advocate published a story about a $100,000 donation to Southern from a group of SU grads that are retirees from ExxonMobil.

On May 9, The Advocate newspaper ran a feature story on its front page about SU graduating senior Sybille Polynice, a native of Port-au-Prince, Haiti. The story focused on how she survived a devastating earthquake in Haiti that killed her father, sister and brother. The story detailed her journey to becoming an honor student at Southern.

WBRZ-TV Ch. 2, WAFB-TV Ch. 9 and WVLA-TV Ch. 33 did stories on the SU’s graduation ceremony at May 9, 2014.

The Advocate published a story on Southern’s graduation ceremony and the speech by U.S. Sen. Mary Landrieu on Saturday, May 10, 2014.
THE CHANCELLOR’S REPORT TO THE SOUTHERN UNIVERSITY BOARD OF SUPERVISORS

May 2014
Significant Events/Accomplishments

Former Chief Justice of the Louisiana Supreme Court, Catherine “Kitty” Kimball addressed Moot Court Board at Induction Ceremony
fifteen students inducted, April 11

Congratulations New Moot Court Inductees--Front row, from left: Rachal Cox, Courtney Allen, Alexis Normand, Justice Catherine “Kitty” Kimball (retired), Chancellor Freddie Pitcher, Rachel Dunaway, Christine Wells, and Shoneak Glass; back row, from left: Xavier Semien, Oscar Battle, John Blanchard, and Diangelo Frazer.
More than 170 Graduates Participated in SULC 2014 Commencement, May 10

More than one hundred and seventy graduates participated in the Southern University Law Center 2014 Commencement held at 10 a.m. Saturday, May 10, in the F. G. Clark Activity Center on the Southern University Baton Rouge campus. The group included Fall 2013 graduates and Summer 2014 graduates.

The Honorable James E. Graves, Jr., Judge of the U.S. Fifth Circuit Court of Appeals, gave the 2014 Commencement address.

The graduates are:

Nicholas Z. Abbott, Prairieville, LA
Janice Adeloya, Stafford, TX
Robert C. Ainsworth, Bossier City, LA
George H. Amann, IV, Madisonville, LA
Erica Michelle Andrus, Baton Rouge, LA
Justin M. Arrington, McDonough, GA
David Augustin, Lithonia, GA
Tyler D. Bailey, Chapin, SC
Rashida Danielle Barringer, Baton Rouge, LA
Alex Barthelemy (JD/MPA Dual Degree), Port Sulphur, LA
Shannon Michele Bates, Baton Rouge, LA
Kimona S. Berry-Hogan, Jacksonville, NC
Natalie Shalane Blackman, Mansura, LA
Bethany Allyce Blackson, Winnboro, LA
Jordan Lynn Bollinger, Covington, LA
Brooke Denise Bond, Lafayette, LA
David Isaiah Booker, Gautier, LA
Taryn Cherrelle Branson, West Monroe, LA
Brandon A. Brisco, St. Rose, LA
Kimberly Hope Brown, Baton Rouge, LA
Bernetta Yvette Bryant, Jackson, MS
Brittany C. Bryant, Baton Rouge, LA
Marshall Dow Burton, Baton Rouge, LA
Ashley Nicole Butler, Columbia, SC
Erin Tianna Campbell, Houston, TX
Adrian D. Carter, Baker, LA
JaVonna RaTisha Charles, Lafayette, LA
Lauren Lenya Clark, Baton Rouge, LA
Brilliant P. Clayton, Port Allen, LA
Johnathan Colby Coghlann, Zachary, LA
Siegfried Charles Coleman, Shreveport, LA
Chanelle Latrelle Collins, New Orleans, LA
Benjamin Anthony Comeaux, Thibodaux, LA
Harold Eugene Cradic, III, New Orleans, LA
Brittany M. Culotta, Baton Rouge, LA
David Daniels, New Orleans, LA
Karnina Dominque Dargin, Sunset, LA
Cara Dianna—Janae Davis, Hahira, GA
Ja'Net Lyneice Davis, New Orleans, LA
Shonta Janelle Davis, Natchitoches, LA
Tyne Nicole Davis, Baton Rouge, LA
Jaime Danylle Dicks, Baton Rouge, LA
Ashley Dorsey-Foster, Belle Rose, LA
William Tyler Downing, Baton Rouge, LA
Lindsay L. Dugas, Baton Rouge, LA
Quinn M. Eubanks, (Public Law Certificate), Baton Rouge, LA
Kadia J. Fogo-Nnedu, New Orleans, LA
Kelly Ann Foster, Baton Rouge, LA
LaToya Trenise Franklin, Amite, LA
Tzivia Freeman-Dasent, Hartford, CT
Jordan Nicole George, Noble, LA
Shandell Catrice George, Baton Rouge, LA
Catheline Jessica Georges, Palm Bay, FL
Shaakira S. Gold-Ramirez, Newark, NJ
Janeane Gorocyca, Shreveport, LA
Andrea LaNiece Gordan Greene, Baton Rouge, LA
Ana Lynette Gregory, Bapstrop, LA
Janet B. Greig, Abbeville, LA
Donald James Guildry, Jr., Opelousas, LA
Felicia Melachie Hamilton, Shreveport, LA
Ryan C. Hart, (Public Law Certificate), Baton Rouge, LA
Michael C. Hendry, Baton Rouge, LA
Kevin Hernandez, Morgan City, LA
Danielle Cherie Hertz, Baton Rouge, LA
Christopher Blake Higginbotham, Church Point, LA
Richard Gary Higginbotham, Jr., Ponchatoula, LA
Donte Lamar Hill, Shuqualak, MS
Ron'eeke Allyce Hill, LaPlace, LA
Jessica Marie Holman, Baton Rouge, LA
Brady Paul Holtzclaw, Baton Rouge, LA
Carlos J. Hombrook, New Orleans, LA
Mindy Renee Howland, Baker, LA
Tori M. Howze, New Orleans, LA
Cornel Hubbard, Zachary, LA
Alonso P. Jackson, Jr., (Public Law Certificate), Shreveport, LA
Loreal Marquis Jackson, Franklin, LA
DeVonn H. Jarrett, New Orleans, LA
Jordan Leigh John, Lafayette, LA
Gary William Johnson, New Orleans, LA
Joaquin Michael Johnson, Baton Rouge, LA
Sky/a Rayn Johnson, Arlington, TX
Vanessa Griddle Jones, (Public Law Certificate), Houston, TX
Theophile J. Jones, Jr., Franklinton, LA
Kendra Joseph, Shreveport, LA
Aimee Elizabeth Kaloyares, Gonzales, LA
Rashida O. Keith, Bogalusa, LA
Jennifer M. Kennedy, Baton Rouge, LA
Cherish Ashley Kenner, LaPlace, LA
Jasmine Nichal Kimble, Memphis, TN

2 Southern University Law Center, Baton Rouge, Louisiana
Soddee Knight, Oklahoma City, OK
Elizabeth Courtney Kretzinger, Pineville, LA
Chad Mitchell LaCombe, Lafayette, LA
LeeAnne Jenise LaMotte, Baton Rouge, LA
Christian Boyd Landry, Lafayette, LA
Orelia Rachel Lawdins, Baton Rouge, LA
Teressa B. LeDay, Lafayette, LA
Drake L. Lewis, Denham Springs, LA
Ruby Aquinus Lewis, Opelousas, LA
Jared Scott Lightfoot, slidell, LA
Misham Rea Linton, Central, LA
Matthew Henry Long, Monroe, LA
John Lulich IV, New Orleans, LA
Katie Elizabeth Luminais, Garyville, LA
Kevin Wilcox Mahdi (JD/MPA Dual Degree), Baton Rouge, LA
Michael W. Margiotta, slidell, LA
Jean-Pierre Marquet, Lafayette, LA
Priscila E. Martin, Baton Rouge, LA
Eva Maria Martinez, Baton Rouge, LA
Kelly Logan Massey, Vidalia, LA
LaClaire Lorraine Matthews, Baton Rouge, LA
Sharee Latrice McCall, Apex, NC
Derrick McCorey, Baton Rouge, LA
LeShonda R. McCraw, Houston, TX
Talibah McIntyre, Baton Rouge, LA
Christopher Glenn McNeil, Raceland, LA
Holland Jude Miclotto, Shreveport, LA
Ne'Shira D. Millender, Baton Rouge, LA
Carlton Jerrold Miller, Baton Rouge, LA
Bernard Ray Minyard, Church Point, LA
Eboni S. Morris, Amite, LA
Joseph Miller Mouton, II, Prairieville, LA
Floyd Lewis Munn, III, Memphis, TN
Lesley Chanel Muse-Vincent, (Public Law Certificate) Baton Rouge, LA
Akia Janai Neville, New Orleans, LA
Andrew Klein Nicholas, Baton Rouge, LA
Steffi Obilsundar, Baton Rouge, LA
Cynthia C. Odika, Sugar Land, TX
Diana C. Onyejika, Antioch, TN
Paula Ouder, slidell, LA
Lane Dyson Pate, Baton Rouge, LA
Gregory Edward Payton, Monroe, LA
Matthew J. Pertuit, Metairie, LA
Linda Pham, Prairieville, LA
Brandy M. Phillips, New Iberia, LA
Kristen Chariay Muna Pride, Brooklyn, NY
Destinee Decoty Prout, Gretna, LA
Elisa Stephens Randall, Baton Rouge, LA
Ross Rebold, Metairie, LA
Gavin Michael Peter Richard, Baton Rouge, LA
Martha T. Richard, Baton Rouge, LA
Michael Jeb Richard, Church Point, LA
Orshelle Schorer Roberts, Zachary, LA
Charity S. Robinson, Jackson, MS
Christopher U. Robles, New Orleans, LA
Ryan Jude Romero, Baton Rouge, LA
Carlo V. Rossetti, Kenner, LA
Heather Michel Royer, Baton Rouge, LA
Jeremiah J. Sams, Lacombe, LA
Eric Joel Sanchez, SW. Ranches, FL
Aisha Arlene Sanders, Natchez, MS
Christine Abisola Sangobowale, Bronx, NY
Erica McLeuan Schultz, Baton Rouge, LA
Eric Martin Scott, Baton Rouge, LA
Chase Magness Shelton, Greenwell Springs, LA
Ronald J. Sholes, Jr., New Orleans, LA
Courtney D. Skidmore, Baton Rouge, LA
Margaret Susan Summersgill, Monroe, LA
Marie A. Sweeney, Baton Rouge, LA
Whitney J. Talbot, Baton Rouge, LA
Ta-Lisha Renee Tanner, Baton Rouge, LA
DeAndre M. Tate, Baker, LA
Caroline Whitney Thomas, Baton Rouge, LA
Shari Devon Trahan, Lake Charles, LA
John S. Troutman, Roanoke, LA
Jarrette Joseph Tuicruit, Reserve, LA
Artis Glenn Ulmer, III, Gonzales, LA
Lauren Elizabeth Ventrella (JD/MPA Dual Degree), Greenwell Springs, LA
Ricky Lauren Verret, Lafayette, LA
Michael Burnett Victorian, Baton Rouge, LA
Marcus Durell Walker, Saint Joseph, LA
Joseph L. Waitz, III, Houma, LA
Ashley C. Warren, Ruston, LA
Shantel M. Wempren, Baton Rouge, LA
Kandice Nicole Williams (JD/MPA Dual Degree), Baton Rouge, LA
Tierany B. Williams, Mobile, AL
Jasmine J. Wilson, Baker, LA
Devionne N. Wren, Baton Rouge, LA
Ta-Tanisha Youngblood, Baton Rouge, LA
John B. Zachary, Jr., Baton Rouge, LA

Fall 2013 graduate(s)
Summer 2014 graduate(s)

3 Southern University Law Center, Baton Rouge, Louisiana
Five SULC faculty members were among those honored at the Southern University System 2014 Faculty and Staff Research and Academic Achievement Awards Program held Thursday, April 24, at Southern University New Orleans.

The honorees from SULC are:

**Rising Stars in Research**

*Angela Allen-Bell, Associate Professor of Legal Analysis and Writing*
*Chris Odinet, Assistant Professor*

**Excellence in Teaching**

*Shawn Vance, Assistant Professor*
*Wendy Shea, Assistant Professor of Legal Analysis and Writing*

**Excellence in Research**

*Alfreda Sellers Diamond, Justice Revius O. Ortique, Jr., Endowed Professor of Law*
Eight alumni judges participated in the 2014 SULC Judicial Wall of Fame Portraits Unveiling and Installation on Thursday, April 3, at the Gallery at Manship Theatre, Shaw Center for the Arts, in downtown Baton Rouge.

The event was part of the 2014 Alumni Round-Up and included Judge Ernestine "Teena" Anderson-Trahan '92, of Second City Court for the Parish of Orleans, the first African American to be elected judge in 2nd City Court in Algiers; Judge Paula A. Brown, '92, of Civil District Court, Division J, in Orleans Parish; Magistrate Judge Harry Cantrell, '81, Orleans Parish Criminal District Court; Judge Wilson Fields, '94, for Division O of the 19th Judicial District Court in East Baton Rouge Parish; Judge Frank E. Lemoine, '88, of Kaplan City Court in Vermilion Parish; Judge Brenda Bedsole Ricks, '84, of the 21st Judicial District Court, Division E, for Livingston, St. Helena, and Tangipahoa Parishes; Judge Shonda D. Stone, '88, Caddo Parish Juvenile Court and Family Preservation Court (formerly Family Drug Court); and Judge Felicia Toney Williams, '80, of the Second Circuit Court of Appeal.

Following the unveiling and installation ceremony, these portraits will be placed with 23 others that now hang in the North Wing of A. A. Lenoir Hall.
“What a wonderful opportunity to preserve and honor the Law Center’s judicial legacy and to inspire our students and others,” Chancellor Freddie Pitcher, Jr., said.

Vice Chancellor Russell L. Jones, '82, Jesse N. Stone, Jr., Endowed Professor of Law, was the master of ceremony for the event.

2014-15 SBA Officers and Board Members Sworn in at Barrister’s Ball

Chancellor Freddie Pitcher, Jr., swore in the 2014-15 Student Bar Association officers and board members during the 2014 SULC Barrister’s Ball, March 21. Pictured from left are: Brittany Tassin, 2L representative; SeNita McRae, 3L representative; Arisa Banks, 3L representative; McKinley James, 2L representative; Michael A. Guillory, Evening Division president; Kyla Hemphill, editor-in-chief, Public Defender; Diangelo Frazer, SBA president; Chancellor Pitcher; James Mattox, ABA representative; Venese Morgan, parliamentarian; Katrena Porter, treasurer; Brittany Bass, secretary; and Xavier Semien, SBA vice president. Nana Mireku-Boitenang, 3L president, is not pictured.

Faculty Member’s Research Cited in Reference Source Under “Solitary Confinement”

Prof. Angela A. Allen-Bell’s article discussing the constitutional implications of prolonged solitary confinement has been cited as a periodical reference source under the topic “solitary confinement” in the American Law Reports, Vol. 82. The title of Prof. Bell’s article is “Perception Profiling & Prolonged Solitary Confinement Viewed Through The Lens of The Angola 3 Case: When Prison Officials Become Judges, Judges Become Visually Challenged and Justice Becomes Legally Blind.” It was published at 39 Hastings Constitutional Law Quarterly 763 (2012).

6 Southern University Law Center, Baton Rouge, Louisiana
The Law Clinic

The SULC Law Clinic, Baton Rouge Bar Association and the Louis A. Martinet Legal Society hosted an Ask-A-Lawyer day at the Law Center on March 8, 2014. Topics discussed were juvenile justice, consumer tax and bankruptcy, workers compensation, estate planning, successions, divorce and grandparent custody. The Law Clinic also presented “Clinical Education Day” to the student body on March 12 and March 18, 2014. This was to inform students of the clinical opportunities and requirements. The clinic also made alumni and current student attorneys available to the law students to discuss their clinical experiences.

The SULC Law Clinic was also asked by Immaculate Conception Church to present an Ask-A-Lawyer day to its congregation and four other participating churches on April 12, 2014. Similar topics were discussed, as stated above. The following clinical faculty participated: Virginia Listach, Jacqueline Nash, Dorothy Jackson, Alvin Washington and Christian Fasullo. The Louis A. Martinet Legal Society and Cynthia Reed of the Law Center also participated.

The Law Clinic held a clinic picnic on April 15th, 2014 9am-4pm. This was used to thank the current student attorneys and to recruit new clinic students. Information relative to the clinics and extern opportunities the clinics offer was given to the students. Each clinic also recognized its outstanding student with a plaque.

OFFICE OF FINANCIAL AID

The SULC Office of Financial aid held an Exit Day Monday, March 24th, 2014 9am-4pm. The Office of Financial Aid staff answered questions, provided information on the Loan Repayment Assistance Program (LRAP) and Bar Loans and distributed Department of Education pamphlets and publications explaining debt management, consolidation, and forbearance. The students also received assistance in completing the online exit counseling, if needed. The event was well attended. Approximately 110 prospective graduates took advantage of the financial aid exit day to ensure a smoother graduation check out.

Students that could not attend the event, were still able to complete their exit counseling online and pick up their financial aid exit packet at a later date.
Harrington wins 2014 National Law Review Law Student Writing Competition


The article analyzes the treatment of religion under the current legislative and jurisprudential climate in light of the historical evolution of religious protections under the Constitution, the Bill of Rights, and subsequent federal law.


Harrington of Rosedale, Louisiana, is a member of the Southern University Law Review and President of the Real Estate Law Society. He is one of the recipients of the Spring 2014 Brace B. Godfrey, Jr., Scholarship, the 2014 Herschel and Charlotte Richard Scholarship, the 2012 Judge Alvin B. Rubin Memorial Scholarship, and the SULC Retention Scholarship. During his second year of law studies, he was presented the Cidardo Scholarship for ranking 1st in his Evening Division class.

Harrington is also the recipient of CALI Awards for the highest grades in Legal Research, Sec. V, Fall 2011; in Professional Responsibility, Sec. III, Spring 2012; and in Constitutional Law I, Sect. III, Spring 2013.

ON THE GO

Prof. Chris Odinet presented a paper, “Special Taxing Districts, Super Liens, and Mortgage Meltdowns,” Saturday, May 3, at the annual meeting of the Association of Law, Society, and Property at the University of British Columbia’s law school in Vancouver, Canada.

He was also the speaker at the monthly
meeting of the Baton Rouge Property Lawyers at noon Wednesday, April 2, at the Baton Rouge City Club. Odinet discussed his article, "Successor Liability for Lenders Turned Declarants in Louisiana Common Interest Communities, which will appear in the upcoming issue of the Louisiana Law Review.

Additionally, he presented a law review article, "Fairness, Equity, and A Level Playing Field: Development Goals for the Resilient City," at the Idaho Law Review's annual symposium at the University of Idaho College of Law, Boise, Idaho, on April 4. The article will be published in the spring issue of the Idaho Law Review. Odinet was also quoted in The Advocate, April 2, regarding the law and policy goals of section 8 housing vouchers and the program's interaction with the discriminatory prohibitions in the U.S. Fair Housing Act in Rebekah Allen's news article, "Section 8 'Welcome' Signs Cause Stir in Southdowns."

Vice Chancellor John Pierre was a featured speaker for "Constructing Citizenship from 1619 to the 1964 Civil Rights Act: A 50-Year Commemorative Scholars Roundtable," Thursday, April 17, at Brown Hall, Little Theatre at Norfolk State University, Virginia. The panel examined the 1964 Act as it has been broadened to include the recent debate about individual civil liberties.
Susan Nelson’s paper, “Increased Penalties for Child Pornography Leading to Reparation for Victims: A Federal Legislative Model for Criminal and Civil Reform,” was selected as the second-place paper to NCVLI’s 4th Annual Law Student Victims’ Rights Writing Competition. As the second-place winner, Nelson will receive a $100 prize, a waiver of conference tuition, and will be part of a panel presenting Emerging Victims’ Rights: Law Student Perspectives, which is scheduled for Saturday, June 21. Nelson’s paper was written for Prof. Ruby Andrew’s Legislative Drafting Seminar.

Tanya M. Freeman, Director of Development, addressed the gathering for the ribbon-cutting and dedication ceremony for the new main library building, 7711 Goodwood Boulevard, on Saturday, April 12. Freeman is President of the East Baton Rouge Parish Library Board of Control. The ceremony was followed by a reception, tours, and an open house celebration.

ALUMNI NEWS

Mayor-President Melvin “Kip” Holden, ‘85, was one of four pioneering journalists honored by the Baton Rouge Area Association of Black Journalists (BRAABJ) at the Second Annual Scholarship Luncheon, Thursday, April 17, at Boudreaux’s. Holden formerly worked in radio and television news in Baton Rouge, New Orleans, and Port Allen, between 1975-79.

Brittany Elizabeth Bell, ’12, has been appointed a misdemeanor Assistant District Attorney for the 14th Judicial District in Calcasieu Parish. Prior to her employment with the District Attorney’s Office, Bell was a judicial law clerk for Judge David Ritchie of the
14th Judicial District Court. While in law school, Bell was a legal writing teaching assistant for first-year law students and served as a student attorney for the Juvenile Law Clinic during her third year.

Kimberly Thomas, '07, has been appointed one of eight Orleans Parish Citizen Nominees to serve on the new Board of Directors for the Sewerage and Water Board of New Orleans. Thomas is currently a funding project manager/public assistance program specialist with Jacobs/CSRS, a construction management company with expertise in disaster recovery services. She also serves on the Algiers Economic Development Association Advisory Board.

Matthew J. Davis, '12, is an Assistant Attorney General with the Louisiana Department of Justice, Civil Rights Division.

Channette Lewis, '10, is a contract attorney at Richmond County Juvenile Court in Augusta, Georgia.

Jessica Theall, '11, is a reading interventionist for the Vermilion Parish School Board in Abbeville, Louisiana.

**Special Problems**

None

**Significant Administrative or Policy Changes**

None
Leodrey Williams

CHANCELLOR'S REPORT

Presented to:
Board of Supervisors
Southern University and A & M College System

"Linking Citizens of Louisiana with Opportunities for Success"

May-June 2014

Number 243-88
Annual Procurement Conference Empowers Small Business Owners

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Southern University Agricultural Research and Extension Center, an entity of the Southern University System. Leodrey Williams, Chancellor; Ronald Mason, Jr., System President; Attorney Bridget A. Dinvaux, Chairman; Board of Supervisors.

It is issued in furtherance of the Cooperative Extension Work Act of December 1914, and the Agricultural Research Program, in cooperation with the U.S. Department of Agriculture. All educational programs conducted by the Southern University Agricultural Research and Extension Center are provided to all persons regardless of race, national origin, or disability. © 2008 SU Ag Center.

Chancellor Williams welcomes conference participants

Hundreds of small business owners and exhibitors assembled at the Southern University Smith-Brown Memorial Union on April 16, 2014, for the 10th Annual "CONNECTING BUSINESSES TO CONTRACTS" Procurement Conference hosted by the Southern University Ag Center. The event was featured on the evening news by NBC 33 TV News at 10 and FOX 44 in Baton Rouge. The full story is available at WGMT-TV - Online: Setting up for success: Southern University hosts conference to help small business owners

As always, the goal of the conference is to stimulate the economy by aligning existing and potential business owners, small contractors, non-profit organizations, and others with contracting officers, and purchasing agents, as well as providing an outlet to network and exchange information and ideas.

Keynote Speaker, Jackson addresses audience

This year, Lydia Jackson, Capital One Bank Community Reinvestment Act (CRA) Business Development Officer, served as the keynote speaker.

Jackson offered some sound advice to conference attendees including tips on doing business with Capital One Bank. These tips included being certified and committed to competing nationally or at least regionally; having a relationship with a bank before presenting a loan package; registering on the bank's website; and learning/preparing to speak the lender's language. She directed small business owners to the Capital One Bank website where they can access a wealth of business resources and tools to help grow their businesses.

In closing Jackson said, "We at Capital One are very proud to continue to be a part of this procurement conference. We recognize how important your economic growth and health is to the community and to our business." She expressed her desire to see the businesses grow and expand, create new jobs in the community and continue to do business with the bank and grow new customers for the company.

In the 2007 legislative session, Jackson, who is a former Louisiana senator, authored a bill to create the first refundable Earned Income Tax Credit in the South.

The conference attracted many Baton Rouge-based businesses along with others from across the nation. Activities included concurrent sessions, exhibitions, and luncheon.

Continued on page 2
First time attendee, Marcus Evans of BEREAN Wellness, a Baton Rouge small business focusing on natural health remedies, said his expectations were "to create more awareness and to network."

Another Baton Rouge-based business, Cajun Consultants, that has attended the conference for several years and Omer Libich, field clerk, who represented the company this year said, "It is a lot of networking, a lot of new businesses and a lot of fun times; a great opportunity to see what's out there and what's here locally."

"The Center for Rural and Small Business and its partners were able to accomplish its overall goal on yesterday at the Annual Procurement Conference. We provided small businesses an opportunity to gain knowledge from well-developed workshops and the opportunity to network with individuals and other businesses," said Gloria London, Director, Center for Rural and Small Business Development. "This will spur further economic development throughout Louisiana.

We have been sponsoring this event ten years and look forward to many more," she added.

Presenters and exhibitors who represented their companies included: Entergy, Inc., Regions Bank, Liberty Bank and Trust Company, SBA Surety Bond Brokers, South East Procurement Technical Assistant Center, USDA Rural Business Development, (Federal & State) Office of State Purchasing, Baton Rouge City Purchasing Department, Southern University Purchasing Department, LSU Purchasing Department, Louisiana Small Business Development Center, Louisiana State Contractor Licensing Board, Louisiana Housing Finance Agency, The Shaw Group, Capital One Bank, Louisiana Department of Labor, Louisiana Department of Economic Development.

Other exhibitors included: United States Department of Commerce, Secretary of State's Office, and Louisiana Department of Workers' Compensation, Department of Veterans Affairs, FEMA, DoE, Bureau of Prisons, GSA, Minerals Management Service, U.S. Coast Guard, Louisiana National Guard, Dept. of Navy, and Shaw Industries.

The event was coordinated by Gloria London, Eual Hall, and Lakeshia Giddens who can be reached at (225) 771-4107 or 4105.

The Procurement Conference was hosted by the Center for Rural and Small Business Development at the Southern University Ag Center, the U.S. Small Business Administration, Louisiana Small Business Development Center of Baton Rouge, Louisiana Economic Development and the Louisiana Procurement Technical Assistance Center (PTAC).
The Southern University Agricultural Research and Extension Center hosted the 45th Annual Horse Show and Trail Ride, April 11-13, 2014 at the Maurice A. Edmond Livestock Arena in Baker. This year, approximately 200 riders traveled with horse in tow from Arkansas, Mississippi, Georgia, Florida, Texas and New Mexico to join Louisianans in Baton Rouge for the event. The horse parade, including riders ranging in age from 5-80 years old, different horse riding associations, and six covered wagons, galloped around the Baker area for two hours. First and second place winners were selected by judges at the completion of the event.

Debra Lee, a member of the Southern University Posse Horse Riders Association was proud to announce that she has been enjoying this event for the past four years. "I hope to be here next year; this is our trail ride, the Southern University Posse helps host the Show," Lee said.

The event was coordinated by Christie Monroe who can be reached at 225-771-4350 or via email: christie_monroe@suagcenter.com

Local entertainers, Leon Chavis and Tyree Neal performed at the event. Each year, the Southern University Posse Horse Rider Association helps host the event. Apart from riding associations, privately trained youth and adults also participate in the ride. One of the participants, 18-year old Dale Houston from Career Academy, said this is his second year on the ride and he loves it. While waiting under a shade tree for the ride to kickoff, Houston hung out with friend, 15-year old Daquan Smith from Glenn Oaks High School who said he's been riding since age 10 and plans to keep riding because it is fun.
The Southern University, Baton Rouge Campus hosted one of the series of the USDA/1890 Task Force Meetings on March 27, 2014. The role of the Task Force is to bring together USDA officials and 1890 land-grant university leaders to discuss and provide guidance about issues of mutual interest to USDA and 1890 Institutions. This joint effort aims to ensure that the partnership between the two entities is productive through the use of collaborative research, grant and employment opportunities for students, faculty, and research staff.

The group meets four times a year in diverse locations across the nation to work and initiate opportunities in research, extension, research, academics and capacity-building. Membership in the task force consists of 11 USDA officials, seven 1890 institution presidents and three ex-officio members, with the executive committee serving as the administrative arm of the task force.

Dr. Juliette Bell, Task Force Co-chair and President of University of Maryland, Eastern Shore, and Mr. Thomas Tidwell, Co-chair and Chief of US Forest Service presided over the meeting.

The welcome and orientation were brought by Dr. Joe Leonard, Assistant Secretary for Civil Rights, USDA and Dr. Ronald Mason, President of the Southern University System. Dr. Gregory Parham, Assistant Secretary for Administration, USDA addressed the team, followed by a report by the Executive Committee. The Executive Committee is co-chaired by Ms. Angela Coleman, Associate Deputy Chief, US Forest Service; and Dr. Moses Kairo, Dean, Agricultural and Natural Sciences, University of Maryland, Eastern Shore.

Also in attendance were Dr. Clarence W. Hawkins, Louisiana State Director, USDA Rural Development; Administrators, faculty and staff from the Southern University Ag Center and SU Baton Rouge Campus.

Dr. Juliette Bell reported that “the meeting was very engaging and provided opportunity for USDA and 1890 presidents to have an in-depth discussion about the future of both entities.” And she was very pleased about the experience.

The afternoon agenda included an executive committee report and discussion focusing on new initiatives for the partnership; Summer Feeding Program presented by Ms. Audrey Rowe, Administrator, Food and Nutrition Service, USDA; Tree Campus USA Proposal, by Ms. Angela Coleman, Associate Deputy Chief, US Forest Service; and Mr. Dan Lambe, Vice President of Programs, Arbor Day Foundation. Dr. Bell and Mr. Tidwell gave closing remarks with an outline of next steps.

When asked what the goal of the meeting was, Mr. Tidwell responded “This meeting brings leaders together to strengthen leadership in agriculture and reach out to the potential leaders in order to remain the world leader in agricultural sustainability.” We need to train, mentor, and prepare students to assume leadership positions.

USDA/1890 Program’s mission is to attract students into careers in agriculture and related fields; share expertise and resources in areas such as agricultural research, extension and teaching programs, technology development, limited-resource farmers and minority farmer programs, and rural development programs; and to increase the involvement of the 1890 Land-Grant Institutions and Tuskegee University in the delivery of USDA programs.

In response to the question of the caliber of students that Southern University selects to participate in the 1890 National Scholar’s Program, Ms. Phyllis Holmes says she is “very impressed with your scholars. They are well prepared academically and professionally, and they are very polite. I think it is the southern culture.” Ms. Holmes serves as the Acting Director, 1890 National Scholar’s Program, Office of Advocacy and Outreach, USDA.

The 2014 Farm Bill gave Central State University, Ohio the land-grant status as the 19th 1890 Institution. This year, for the first time, Central State University participated in the Task Force Meeting.
The Lower Ninth Ward native returned to New Orleans in 2007 to help rebuild the community after the 2005 Katrina disaster. Mwendo is director of BGN and community organizer who focuses on strengthening the community through urban agriculture. The non-profit organization's mission is community building, neighborhood revitalization and cultural preservation through urban gardening. They organize food demonstrations, educational workshops, potluck meals, and live musical entertainment.

“We get to share home-cooked foods with each other,” she said, adding that her 9-year-old daughter has been a big part of her work. “The kids in the neighborhood now appreciate what it takes to grow good food.”

“If you have your own food source, you can bounce back a lot quicker after hurricanes,” Mwendo said.

Jenga enjoys living in New Orleans “despite all the obstacles.” To learn more about BGN, visit backyardgardenersnetwork.org at http://backyardgardenersnetwork.org/

Following her graduation from the Leadership Institute in 2011, Mwendo was among 14 fellows selected by the Institute for Agriculture and Trade Policy (IATP) Food and Community to receive an award.

The 2011-2013 class of Fellows was a mix of grassroots advocates, thought leaders, writers, and entrepreneurs. The award came with a two-year fellowship that provided an annual stipend of $35,000 in addition to communications support, trainings, and travel. The program supports leaders working to create a food system that strengthens the health of communities, particularly children. For this class of fellows, the selection committee focused on work that creates a just, equitable and healthy food system from its roots up. Over 560 individuals applied for fellowships that year.

Southern University Ag Center's Small Farmer Agricultural Leadership Institute, a two-year course of study specifically designed to guide small, socially disadvantaged, limited resource and minority farmers through the transformative process of becoming successful agricultural entrepreneurs, has produced outstanding community leaders across the nation since its inception.

Dr. Dawn Mellion-Patin directs the Institute which is supported by the USDA Outreach and Assistance for Socially Disadvantaged Farmers and Rancher Competitive Grants Program, National Institute of Food and Agriculture.
SU Ag Center researcher, Dr. Patricia E. McLean-Meyinsse, mentors college students, leading the S. U. Ag STARS to another successful performance in undergraduate research competitions at professional meeting.

Southern University students, dubbed the Ag STARS (Shaping Tomorrow’s Agricultural Research Scientists), earned second and third place positions in the Undergraduate Oral Research and Poster Competitions at the 29th annual Minority in Agriculture, Natural Resources and Related Sciences (MANRRS) Conference held March 27-29, 2014 in Birmingham, Al. The second and third place oral papers were titled: “Examining University Students’ Body Mass Indices and Frequency of Reading Nutrition Facts Labels” and “An Empirical Investigation of U.S. Demand for Beef,” respectively. The second place poster was titled: “An Economic Analysis of Chicken Consumption in the United States from 1970-2012.”

A non-competitive poster titled, “Assessing Financial Literacy Among A Selected Group of Undergraduate Students” was also presented at the MANRRS Conference.

The 2nd place recipient in the oral competition was Adria Smith, senior, agricultural economics, Salina, Kansas. The 3rd place recipients for the oral competition were Pickney Perez, junior, agricultural economics, Zachary, Louisiana, Robert Hobbs, Jr, senior, agricultural economics, Collinston, Louisiana, and Jeremy Thomas, junior, agricultural economics, Opelousas, Louisiana. Members of the 2nd place team for the poster presentation were Megan Thomas, sophomore, agricultural economics, Opelousas, Louisiana, Tewanda Pinson, junior, agricultural economics, Houston, Texas, and Donzell Lee, senior, animal science, Tallulah, Louisiana.

Authors of the non-competitive poster were Aramis Harris, junior, agricultural economics, Washington, Louisiana, Patience Muse, senior, agricultural economics, Greensburg, Louisiana, and Darius Knox, Junior, agricultural economics, Zachary, Louisiana.

Ag STARS members must maintain a cumulative grade point average of 2.50 and above and must be majoring in or intend to major in agricultural economics, animal sciences, or plant sciences.

Each participant is required to attend weekly mentoring sessions, and in turn, receive a $2,500 stipend per semester.

The program’s primary goal is to use interdisciplinary research in the food and agricultural sciences to enhance participants’ critical-thinking, analytical, writing, and oral communication skills. The Ag STARS Program is funded by a grant under the U.S. Department of Agriculture’s Capacity Building Grant Program.

Patricia E. McLean-Meyinsse, professor, Agricultural Economics, is the principal investigator for the grant; she was also the faculty advisor for the students’ papers and posters.
Wisteria Alliance Workshop Teaches Container and Herb Gardening Techniques

More than 30 community members gathered at SU Ag Center on April 5, 2014 with indoor and outdoor plants in pots asking for restoration guidance at the Wisteria Alliance training. The workshop started in the morning with lectures and presentations on raised bed and container gardening. Stephanie Elwood, extension associate, presented on raised bed while Mila Berhane, senior research associate, presented on container and herb gardening. After lunch break, the classroom moved outdoors for hands-on demonstrations, where, the two experts engaged workshop participants in potting and re-potting plants.

The training series continues to teach gardening techniques to interested individuals in the community.

As always, workshop participants went home with free seedlings to grow their own food or ornamentals. Yardbird Farm owner from Zachary, Elaine Muhaimin, expressed her satisfaction with the workshop. After arranging her potted plants to take home, Yas-Sin said, “We are ready for spring planting!”

Some participants came from as far away as Colfax, Louisiana to take advantage of the training. Lunch consisted of some great tasting dishes prepared with several of the herbs discussed during the workshop.

This free workshop was organized by Zanetta Augustine, extension associate, and Dawn Mellion-Patin, extension specialist-agriculture, who can be reached at 225-771-2242.

SU Ag Center Partners with St. Landry School Board, Town of Washington

Southern University Agricultural Research and Extension Center has signed a Memorandum of Understanding with St. Landry School Board, and the Town of Washington to construct a greenhouse. A city beautification project is proposed for the Town of Washington where a greenhouse facility to grow ornamental plants will be located at the Washington Career and Technical Education Center on 605 Buhot, within the St. Landry Parish School District. Faculty, staff and students of the Washington Career and Technical Education Center will maintain the greenhouse and propagate plants. The beautification project maintenance will be administered by Washington City employees. Southern University Ag Center has begun, and will continue to provide technical assistance and on-site training in greenhouse and ornamental maintenance. SU Ag Center’s Extension Associate, Stephanie Elwood and Senior Research Associate, Mila Berhane began assisting with the greenhouse rejuvenation, and implemented the initial workshop focusing on greenhouse sanitation, plant propagation, and watering. Additional trainings will include hands-on experience of the complete plant propagation operation, starting with greenhouse seedling preparation, planting and maintenance.

For further details, contact Stephanie Elwood at 225-771-2134.
The current-trend titled sessions such as "Doing the NAE NAE: A New Agricultural Experience, Maintaining Your Swag, and Gateway to College", kept students intrigued and interactive throughout each assembly.

Junior MANRRS participants also journeyed to two Science Centers for exciting innovative experiments. The McWayne Science Center provided interactive exhibits, inventive and environmental science demonstrations. The Birmingham Botanical Gardens combined Chemistry, Art and Botany to engage the students in discovery classes which allowed the utilization of scientific tools for chromatic and somatic observation, bird watching, the adaptation of trees and environmental data collection.

After three full days of meeting new people and realizing new possibilities, the culminating event was the Gala Awards Dinner. Dressed to impress, the students received additional inspiration through the sincerity of each Speaker as they shared stories of determination for success.

Our participants also got a chance to show off their table etiquette skills which were taught in previous summer training. When asked of their overall experience this weekend, the students expressed absolute gratitude for the opportunity to be a part of such a meaningful event. Seven of ten students made a verbal commitment to include Southern University in their college application process this month with the hope of becoming members of an auxiliary that will not only enhance their education process, but will augment their ethical philosophies to assist in becoming community leaders creating a better quality of life for others.

SU Ag Center mentors accompanying students to the conference included Zanetta Augustine, leader, assisted by Kim Butler, Tiffany Franklin and Janana Snowden.

As Junior MANRRS associates, students were exposed to vast developmental opportunities in the fields of Agriculture and Science. This year’s theme, “Embracing Today’s Challenges to Embark on Tomorrow’s Opportunities”, set the tone for a rewarding experience. During the High School Symposium, students joined in discussions about problem-solving and professional development, leadership and networking potentials, and the significance of ethical decision making.

The Southern University Agricultural Research and Extension Center’s Academy for Academic Enhancement of High School Students in the Food and Agricultural Sciences (Ag Academy) participated in the 29th Annual Minorities in Agriculture, Natural Resources and Related Sciences (MANRRS) Career Fair and Training Conference in Birmingham, AL, March 27-29.
SU Ag Center researchers mentor college students through the USDA (Evans Allen) funded project entitled *Nutritional Content, Antioxidant Activity and Microbiological Safety of Goat Meat and Value-Added Goat Meat Products*. Fatemeh Malekian, professor, nutrition, and Margarita Khachaturyan, research associate, mentored Shaina Graig, and Caroline Babin.

Dietary habits are major factors in development of obesity and cardiovascular diseases. Red meats such as beef and pork are associated with an increased risk of heart disease. Although it has not been researched as extensively as beef or pork, data show that goat meat has high nutritional value and greater unsaturated to saturated fatty acid ratio as opposed to traditional red meats. However, goat meat is generally unavailable in retail markets and annual consumption of the meat is low in the USA (USDA, 1998).

The unavailability and low consumption may be due to factors such as consumers’ unfamiliarity or dislike of goat meat. Goat meat has the potential to improve health of susceptible population without taking meat products out of their daily diet by replacing traditionally consumed meats. The objective of this study was to compare the nutritional composition of a goat meat product, to similar pork product, and to evaluate consumer acceptability of the prepared goat meat product.

Shaina Graig, an undergraduate student majoring in Animal Science in the College of Sciences and Agriculture, accepted the challenge to conduct a study as her Honors College project. The title of her research project was, *Nutritional Analysis and Consumer Acceptability of Goat Meat Patties Compared to Pork Patties*.

Shaina, who graduated in May, 2014 worked in the Food Composition Laboratory at Southern University Agricultural Research and Extension Center for the past three years under the supervision of Khachaturyan and Malekian.

Craig has gained experience on the goat meat project, learned to operate all the instruments, and co-authored a poster titled “Antioxidant Activity and Simultaneous Determination of Vitamin E and Cholesterol in Rice Bran Added Goat Meat Products.”

Shaina prepared goat and pork patties in the Southern University meat laboratory under supervision of Albert Howard, she then cooked the patties and conducted consumer acceptability test in the metabolic kitchen. She also analyzed the patties protein, fat, moisture, ash, Carbohydrate.

The result of her consumer acceptability showed that there was no significant difference in the aroma, taste, juiciness and overall acceptability between goat and pork patties. There was a significant difference in tenderness between goat and pork patties. The goat patties were less tender. Also there was a significant difference in fat and moisture content. Goat has less fat and more moisture. The results are promising. Even though goat meat patties are a little tougher but everything else was equal or better than pork patties (especially with fat content).

The researchers also mentored Caroline Babin, a junior student at St. Joseph’s Academy by guiding her to conduct a science project titled The Effect of the Hosing of the Chicken on its Egg’s Nutritional Composition. The project won Babin 1st place in Biochemistry at the 2014 Louisiana State Science and Engineering Fair, held March 24-26 at the LSU Union.
CoC Network Holds Kick Butts Day Activities in Baton Rouge

"Kick Butts Day" is a national initiative to prevent young people from ever picking up a cigarette. In Louisiana, many organized activities marked the event. The SU Ag Center celebrated national Kick Butts Day 2014 with the Communities of Color Network in Baton Rouge with two activities conducted by regional coordinator, Frankie Poland.

Poland conducted a workshop with the youth of Oasis Christian Church in Baton Rouge. The workshop centered on the dangers of tobacco use. The workshop included group discussions regarding the dangers of secondhand smoke exposure and about new tobacco products on the market. The group played tobacco related games that dealt with the diseases caused by tobacco use and games identifying the more than 4000 poisons in cigarette smoke. Winners and participants received prizes for playing. Brochures were made available to participants regarding ways to avoid tobacco use.

In addition, Poland participated in the Kick Butts Day at the Louisiana Capitol, which was sponsored by the Louisiana Campaign for Tobacco-Free Living. Kick Butts Day is a national day of activism that empowers youth and young adults to stand out, speak up and seize control against “Big Tobacco.” She served at the information desk where staff engaged the youth in conversations, and answered their questions on tobacco related issues. Poland distributed wristbands, pencils with a quit smoking message along with “no smoking signs” to participants.

SU Ag Center Establishes Community Garden at Westside Homeschool

The official Westside Homeschool Community Garden is now established. The group has eight families with 17 children homeschoolers helping out with the garden. The garden was started on Monday April 21, 2014 on the west side of the river under the direction on Mrs. Christie Monroe, Livestock Program Manager at SU Ag Center. The Westside Homeschool group was started in 2012 by a couple of moms on the west side of the Mississippi River who are home-schooling their children. Its mission is to bring homeschooled families in the area together for fun and fellowship while playing hard and having fun learning. The home schoolers are from East Baton Rouge, West Baton Rouge and Pointe Coupee Parishes. The group consists of children ranging from Kindergarten to High School age.

One of the parents contacted Mrs. Monroe following the group’s previous participation in the Louisiana Hall of Ag at the Annual Livestock Show. The students decided they would like to plant a garden.

Mr. Kevin Belizard from the SU Ag Center Research unit assisted with the preparation of the soil, and as they say, the rest is history. The group planted squash, banana peppers, bell peppers of all colors. The group also has cantaloupes and watermelons. It has plans for okra, eggplants and sweet corn. The goal of the group is to provide their families with enough produce and eliminate purchase of produce at the stores.
SU Ag Center Research Creates Impact, Opportunities

The impact of Dr. Chin's research at the SU Ag Center was mentioned in the May 1, 2014, Volume 1, Issue 2 of the NIFA Ed-Facts. Kit Chin at Southern University Research and Extension Center, an 1890 land-grant university in Baton Rouge, Louisiana, used funding from NIFA's 1890 Research Capacity grant to study the roselle hibiscus. This plant, with its striking red calyx-enclosed fruits, could give Louisiana farmers a new niche crop that supports trade, local agriculture, and economic development. His research found roselle hibiscus accessions from Nigeria, Jamaica, and Senegal thrive in Louisiana's climate. More than 65 farmers, homemakers, and retired church volunteers from various parishes attended the project director's workshop and grew hibiscus in their home gardens. A 12-member roselle hibiscus grower's cooperative also visited the lab.

One Ph.D. student, Ryan Nicolas, joined four Southern University business majors to develop a hibiscus business plan for Louisiana.

The team placed third among 13 student groups presenting at the 2013 Opportunity Funding Corporation's Venture Challenge. "This NIFA-funded project has given me the focus of my doctorate work," Nicolas said. "Because Dr. Chin's hibiscus research project received a NIFA grant, many doors of opportunity opened for me. I never thought I would be doing so many interesting things in science and entrepreneurship. It would not have happened if Dr. Chin had not been able to pursue his research goals." The full publication is available online for download at: https://dl.dropboxusercontent.com/u/75269546/2014/NIFA-EdFacts.pdf

The research project was funded by USDA/National Institute of Food and Agriculture (NIFA). Ryan Nicolas is currently a Ph.D. candidate at Southern University focusing his dissertation research on roselle hibiscus under the supervision of Drs. Yadong Qi and Kit Chin.

SU Ag Center Revitalizes Community Garden to Teach Youth How to Grow Produce

The SU Ag Center has established a community garden in Opelousas to teach young people how to grow their own produce. The First Harvest Community Garden is planting and welcomes anyone who wants to grow their own food. The Opelousas Daily World featured this effort on May 8, 2014 in an article entitled Community Garden Seeks Helping Hands. The full article is available at dailyworld.com

The SU Ag Center provided a tractor, driven by Kevin Belizeard, to turn the soil in the garden. Its agricultural extension has taken the community garden under its wing.

"This is very good soil," said C. Rubin Walker, an organic farming expert with the university, as he dropped off four large sacks of his special fertilizer made from crawfish waste.

All the garden needs now is more people hungry for the experience of growing their own food.

The garden has existed since 1991, but most of the young people who used to work the land have graduated and moved on to careers elsewhere.

Organizer Eva Iford is eager to introduce the joys of farming to another generation. crop.
Communities of Color Statewide Initiative: “Putting Your Heart into Your Health”

In April, under the direction of Linda Early Brown, Communities of Color Network (CoC) regional coordinators held a variety of events in recognition of the statewide initiative, “Putting Your Heart Into Your Health.” The purpose of the program was to educate Louisiana residents about the health benefits of smoking cessation, not only to smokers, but to their families as well.

Dr. Fatemeh Malekian, Professor of Food Science & Nutrition, collaborated with CoC in this endeavor. During her presentations, Dr. Malekian addressed the significant roles that proper nutrition, healthy eating and physical activity play during the quit smoking process.

Alexandria: on April 8, Shawntell Harrell hosted a Dinner at New Bethel Community Missionary Baptist Church. Among the participants were her special guests with whom she collaborated. It is a group of health conscious church members who are using the Dietary Approaches to Stop Hypertension (DASH) program to maintain a healthy lifestyle. The lessons learned through the power point presentations given by Harrell and Dr. Malekian served to further assist in that healthy living goal. Members were served a delicious healthy meal amid a lively question and answer session. They received tips on physical activity to maintain healthy weight.

Shreveport: on April 16, Urina Holt invited the community to attend a Dinner. The presentations began with a Pre-test of the audience to measure their knowledge regarding tobacco cessation and healthy nutrition. Following the engaging presentations, the listeners’ knowledge of lessons learned was challenged again with a Post-test and with favorable results. Holt asked the audience to make a commitment to do their part to help create a tobacco-free environment. A nutritious meal was served. A physical trainer demonstrated exercise tips that everyone could perform at home. Door prizes included T-shirts and water bottles.

At each event, a “Putting Your Heart Into Your Health” gift bag was presented to participants which included a “Good Nutrition Starts with MyPlate” paper plate, a MyPlate magnet, a stress box of cigarettes, tips on quitting smoking and cessation resource information.

SU Ag Center—CHANCELLOR’S REPORT  Page 12, May-June 2014
The Center for Rural and Small Business Development held a Small Business & Non-Profit Start-Up Workshop on March 8 inside the E-Learning Center Mobile Unit in the parking lot of the Concordia Bank & Trust in Ferriday, La.

Participants received technical assistance in the form of the applications and forms needed to legally register a business and non-profit organization. Additionally, they received information on application for the 501(c)3 tax exempt status with the federal government, marketing information, business plan development information, one-on-one counseling, copies of the Small Business Administration’s Business Resource Magazine, information on how to create and read a cash flow and profit and loss statements, CRSBD staff business cards and brochure.

Additionally, the E-Learning Center participated in the 2014 Health Crusaders Tour on March 19. The tour was held at the Smith-Brown Memorial Student Union on the Southern University Baton Rouge campus.

The purpose of this event was to assist about 60 men and women, who will be released from prison within six months, with finding their first post-prison job.

Giddens and Butler were available to talk with individuals who were interested in starting a business. Individuals who visited their table were provided with limited one-on-one counseling, the forms and applications needed to legally register a business in the state of Louisiana, and brochures from the CRSBD and its’ E-Learning Center.

An article featuring the efforts of the SU Ag Center to enhance the quality of life for residents at the Opelousas Lighthouse Mission was published in the April 23 issue of the Daily World newspaper.

The workshop was sponsored by SU Ag Center and Sustainable Agriculture Research & Education.

SU Ag Center—CHANCELLOR’S REPORT
Art comes in many forms and, St. Helena Central High Woodworking Academy has spotlighted exceptional work in many of those forms. The woodshop at the S.H.C.H. always seems to be buzzing with the sound of power tools every time Ahmad R. Robertson visits Terry Guy's class.

Robertson provides hands-on training to youth by teaching them once a week and offering advice and leadership on marketing their artwork at St. Helena Central High. Robertson has acquired valuable skills from Building Opportunities Through Leadership and Development classes and is utilizing the skills to enhance the learning outcomes among this group of students. His goal is to motivate and empower the youth and provide them with basic agricultural skills and knowledge.

The High School's woodshop projects are a rite of passage for many young men and women. There is not much that's more therapeutic than the scent of piles of sawdust, and splinters in your fingers. Something about a handcrafted woodshop project makes students keep them around for years. The students are currently working on architecting Shaker Plant Stands.

"I gave them a successful blueprint to complete the project this semester. Also we showed them how to market their projects and become effective future Agriculture leaders," Mr. Guy said.

Ahmad R. Robertson serves as Assistant Area Agent, Agriculture & Natural Resources, in Tangipahoa and St. Helena Parishes, and can be reached at (985)748-5462; or (225) 222-4136 or Ahmad_robertson@suagcenter.com

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**Successful Grandparent Training Held in DeSoto Parish**

**Patricia Lee**, Assistant Area Agent, DeSoto and Caddo Parishes held a Foster grandparent training in DeSoto Parish for 46 Foster grandparent training in DeSoto Parish for 46 Foster grandparents for their monthly training where they were provided information on How to Live Healthy with Diabetes. Seniors were taught about carb counting, how the AIC Test Helps, Grains that are starches, starchy vegetables and beans. Seniors also gained knowledge on how to use their hands to measure meal sizes. Finally, seniors were provided some low carb recipes to try out at home.

Lee also conducted an advisory board meeting with 14 board members in attendance to set strategic goals for the next year that will meet the needs of the residents of Caddo and DeSoto Parishes. The meeting was held on April 4, 2014 in Caddo Parish Extension Office.

The article supports the body of knowledge that claims a relationship between obesity, obesity related diseases, and diet. Goat meat has the potential to replace the traditionally consumed red meats such as pork and beef. In this study, goat meat sausages were formulated to contain 0, 1.5 or 3 percent stabilized rice bran. Proximate and fatty acid composition, α-tocopherol, cholesterol concentration, and antioxidant activities of cooked goat meat sausages containing varying percentages of rice bran were measured. It was observed that fat percentage in the goat meat sausages increased in response to increasing rice bran percentages. Saturated fatty acids concentration decreased linearly, while unsaturated fatty acids and omega-3 and omega-6 fatty acids increased linearly in response to increasing rice bran percentages. The study found that goat meat sausages with added rice bran have a more beneficial fatty acid composition in regard to more mono- and polyunsaturated fatty acids. Based on the results from this study and because of these factors, adding 3% stabilized rice bran to goat meat sausage is recommended to provide more health benefits.

The article was co-authored by Margarita Khachaturyan, Sebhatu Gebrelul, and James F. Henson, SU Ag Center.


Proximate and fatty acid compositions and sensory acceptability of rib-eye steaks (fresh and 6 months frozen-stored) from three forage-finished steers were evaluated. The study found that all forage-finished steaks had significantly higher n-3 fatty acids, lower n-6/n-3 ratios, but similar PUFA compared to commercial steaks. Purchase intent was positively affected when consumers were informed of the health benefits of forage-finished steaks but negatively affected by the fact that steaks were previously frozen-stored before cooking. The acceptability of forage-finished beef was not affected by 6 months frozen storage at -20 °C. This study demonstrated that forage-finished steaks are potentially healthier than grain-finished commercial steaks. Besides, forage-finished steaks, especially those obtained from the S3 production system, have a market potential towards Hispanic population residing in the USA.

Other co-authors are: Damir D. Torrico, Wannita Jirangrat, Marlene E. Janes, Witoon Prinyawiwatkul, School of Nutrition and Food Sciences, Louisiana State University Agricultural Center, Baton Rouge; Guillermo Scaglia, Iberia Research Station, Louisiana State University Agricultural Center, Jeanerette; Kenneth W. McMillin, School of Animal Sciences, Louisiana State University Agricultural Center, Baton Rouge, LA.

The publications are enclosed in PDF format for easy access.
Renita Marshall, DVM, has co-authored an article entitled “Effect of Replacing Corn and Soybean Meal with Brewers Rice and Dried Distillers Brewer's Yeast on Performance of Growing-finishing Pigs,” in the *American Journal of Animal and Veterinary Sciences*, Volume 9, Issue 2, Pages 110-115. Other co-authors are Ondieki Geeka, and Talesha Dokes, Department of Agriculture, University of Arkansas, Pine Bluff.

The objective of this study was to determine the effect of replacing corn and soybean meal (SBM) with Brewers Rice (BR) and Dried Distillers Brewer's Yeast (DDBY). Sixty-four Yorkshire x Duroc x Hampshire crosses were randomly assigned to corn/SBM (CSM), BR/SBM (RSM), corn/DDBY (CBY) or BR/DDBY (RBY) diets. Compared with pigs finished on corn based diets, pigs fed BR based diets gained faster and had better gain to feed ratio. Pigs finished on RBY diet had the least fecal DM output and greatest ATTD, followed by RSM, CBY and CSM pigs, respectively. Pigs finished on RBY diet lost the least amount of N and P in the feces, followed by pigs finished on RSM, CBY and CSM, respectively.

In conclusion, brewers rice and dried distillers brewers yeast can replace all corn and soybean meal, respectively, in diets for growing-finishing pigs and reduce fecal DM output and fecal loss of N and P with no negative effects on animal growth and productivity. In this study, brewers rice/dried distillers brewers yeast based diets may have provided animals with highly digestible nutrients and less manure, contributing to reduced environmental pollution. However, the superior performance of brewers rice and dried distillers brewers yeast over corn and soybean meal, respectively, may need further investigation to determine the effect of diet on carcass quality and other characteristics including eating attributes.

Follow the link below to access the article appearing in the latest edition of AJAVS:
Follow the link below to access the full article online: [http://thesci.pub.com/abstract/10.3844/ajavsp.2014.110.115](http://thesci.pub.com/abstract/10.3844/ajavsp.2014.110.115).

De'Shoin York Friendship, Associate Specialist, Nutrition has been selected to serve on the Land Grant SNAP-Ed Program Development Team as the 1890 Representative. The purpose of the team is to: Serve as sounding board for national leadership; Establish a communication conduit to effectively and appropriately share accurate information; Grow leadership and systems capacity - Land-Grant Universities; with NIFA, with FNS and other potential partners; Strengthen administrative/coordination integration; Support use of developed resources/actions (multi-state, state/national efforts); Contribute to the development of resources/completion of projects for SNAP-Ed; Help position universities/NIFA for other nutrition education opportunities and resources.

Friendship has also been selected to serve on the National USDA-NIFA Nutrition and Physical Activity Policies and Programs Subcommittee. The committee guides program leaders concerning policy and programmatic issues relative to nutrition and physical activity from a scientific and practice-based perspective.

She also presented a session entitled “Cooking Camps” at the National Expanded Food and Nutrition Education Program (EFNEP) Conference in Arlington, VA, Feb. 23 - 27. The session focused on the successes and best approaches used while conducting summer youth cooking camps. De'Shoin presented the session with Shanman Charles, Karen Stevens and Heli Roy, LSU Ag Center.
The SU Ag Center Chancellor and staff from research and extension represented the Center at the conference the 2014 National Extension and Research Administrative Officers Conference held April 27-May 1 in Indianapolis, Indiana. The conference was attended by about 500 participants targeted administrative staff all over the United States, its territories and the Islands who work in areas such as evaluation, finance, grants, human resources, etc. The conference is held annually to bring the officers of the United States Department of Agriculture/ National Institute of Agriculture (USDA/NIFA) to the same table with Land-Grant institutions (1862, 1890, 1994, HIS, 2008), experiment stations, territories to discuss important issues affecting agricultural research and extension. The theme of the 2014 conference was “Driven to Success.”

This year’s conference was really critical given the fact that the United States Congress, after debating for about two years, finally passed the Farm Bill dubbed The Agriculture Act of 2014.

The Farm Bill is the primary agricultural and food policy tool of the federal government, and is an omnibus, multi-year piece of authorizing legislation that governs an array of agricultural and food programs. NERAOC provides an avenue for the USDA/NIFA experts to inform partners about new policies and procedures and how they may impact funding of several programs. USDA/NIFA is stepping up its mandate for actual evaluation to show outcomes and impacts on funded projects/activities. Information obtained is usually used to defend USDA/NIFA budget before Congress and the Office of Management and Budget.

SU Ag Center was well represented for the planning and conducting of the conference, Linda Batiste served in the planning committee. Our staff made presentations at the conference including, Gina E. Eubanks and Linda Batiste, “Ethics: Don’t Come to the Job Without It”; Linda Batiste in collaboration with LSU Ag Center staff presented on Wellness, and also Leading from any chair. Oscar Udoh presented on USDA Success in Communities; and Adell Brown’s presentation, Organization and Transition Changes was delivered by Linda Batiste. Other presenters shared their knowledge of best practices on subjects relating to international programs, impact reporting, networking for effective performance measurement, management in the midst of dwindling resources, diversity, information technology, etc.

The case of program fund misuse by one 1890 Institution South Carolina State University received serious attention from all in attendance. South Carolina State University had to refund $6.5 million of agricultural research and extension funds that was spent on non-agricultural related purposes. The administration had used the money to plug budget deficits for several years. This action was deemed illegal by both the Federal Auditors and the State Attorney General.

Bridget Udoh, Communications Specialist attended and participated in the Association of International Agricultural, Extension Education (AIAEE) 30th Annual Conference in Miami, FL, April 27-May 1, 2014.

This year’s conference was themed “Integrated Agricultural Systems for Environmental Sustainability and Production.” Activities included numerous posters, concurrent, professional development sessions and a cultural tour. The 160 attendees came from 13 countries, diverse institutions and agencies.

The Association for International Agricultural and Extension Education, established in 1984, is a professional organization for agricultural and extension educators who share a common goal of strengthening agricultural and extension education programs and institutions worldwide.
SU Ag Center Faculty Recognized at System Awards Program

The Southern University System held its 2014 Awards Program to honor the 2013-2014 outstanding faculty and staff in Research and Academic Achievement on April 24.

The SU System and campuses held a recognition banquet in the gymnasium at Southern University New Orleans. Albert Sam II, M.D., a member of the Louisiana Board of Regents was the guest speaker.

For the second year, the SU System presented $1,500 achievement awards in outstanding research, outstanding teaching, and outstanding service.

Dr. Yadong Qi earned the SUS Award for Research. Qi has worked with the SU Ag Center since 2004 where she serves as a professor and post-doctoral advisor in urban forestry. Within the past five years, Dr. Qi has served as PD and Co-PD for nine projects totaling $2.93 million. She has published 21 papers including 10 in refereed journals, two book chapters, and nine technical proceedings papers. She is one of the key founders of the USA’s first urban forestry Bachelor of Science degree programs where she played a key role in the development of the undergraduate curriculum during the program’s establishment in 1992.

Renita Marshall, DVM, associate professor, SU Ag Center, earned special recognition for excellence in research.

Most Outstanding Researchers in the Southern University Agricultural Research and Extension Center, were Kit Chin, professor, plant and soil sciences and Yadong Qi, professor and post-doctoral advisor in urban forestry.

Outstanding Extension Specialist was Kasundra Cyrus, extension specialist/family and human development.

SCHEDULE OF EVENTS

May 17: Wisteria Alliance training series. Contact Dawn Mellion-Patin at 225-771-2242

June 12-14: Family and Youth Exposition. Contact Wanda Burke at 225-771-2242.

June 28: Wisteria Alliance training series. Contact Dawn Mellion-Patin at 225-771-2242
Attachments
Composition and Fatty Acid Profile of Goat Meat Sausages with Added Rice Bran

Fateme Malekian, Margarita Khachatryan, Sebhatu Gebrelul, and James F. Henson

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A scientific consensus on the relationship between obesity, obesity related diseases, and diet has emerged. One of the factors is overconsumption of the red meats such as pork and beef. Goat meat has the potential to replace these traditionally consumed meats. Rice bran is a rich source of antioxidants such as vitamin E. In this study, goat meat sausages were formulated to contain 0, 1.5 or 3 percent stabilized rice bran. Proximate and fatty acid composition, α-tocopherol, cholesterol concentration, and antioxidant activities of cooked goat meat sausages containing varying percentages of rice bran were measured. Data were analyzed using a fixed effects model. The fat percentage in the goat meat sausages increased in response to increasing rice bran percentages (P < 0.001). Saturated fatty acids concentration decreased linearly (P < 0.01), while unsaturated fatty acids and omega-3 and omega-6 fatty acids increased linearly in response to increasing rice bran percentages (P < 0.05). The concentration of α-tocopherol in sausages increased linearly in response to increasing rice bran percentages (P < 0.01). Also, antioxidant activity increased linearly in sausages in response to added rice bran (P < 0.01). The cholesterol concentration of sausages did not vary significantly in response to added rice bran.

1. Introduction

A scientific consensus on the relationship between diet and obesity related diseases such as diabetes, heart disease, stroke, and some forms of cancer has been documented [1]. The obesity rate in Louisiana is 28.9%, which is the eighth highest in the USA. Furthermore, Louisiana is in the top seven states in obesity-related medical expenditure [2]. Foods from animal sources have been a part of human diets for years. Even though the percentage of fat in meat has decreased in recent years, the polyunsaturated to saturated fatty acid ratio in meat is usually less than 0.2 when the fat content is above 2% [3]. Blood cholesterol level depends less on the intake of cholesterol from foods and more on the amount of saturated fats consumed, especially the ratio of polyunsaturated to saturated fats [4]. A study has shown that with proper dietary intervention, the mean blood cholesterol level of 90% of a test population was reduced by 3% to 23% [5]. Dietary habits are major factor in the development of obesity and cardiovascular heart diseases.

During the past few decades, epidemiological studies have suggested that a healthy diet and lifestyle are critical for the prevention of many diseases such as breast cancer. Breast cancer is one of the most common cancers and is the second leading cause of death in women. Dietary fat is one of the most studied factors. The most promising dietary fatty acids to reduce the risk of breast cancer are omega-3 polyunsaturated fatty acids [1].

Lean goat meat is low in fat and saturated fatty acids, but high in unsaturated fatty acids such as linoleic and oleic that have been shown to possess hypocholesteremic properties [6, 7]. The chemical composition of goat meat is as follows: moisture 74.2–76.0%; protein 20.6–22.3%; fat 0.6–2.6%; ash 1.1% [8]. Goat meat cuts have protein levels comparable to similarly prepared beef, lamb, and veal but have lower fat content [9]. In addition, the percentage of saturated fat in goat meat is lower than in chicken, beef, pork, or lamb [10, 11].

Considering its high nutritional value and its greater unsaturated to saturated fatty acid ratio, goat meat has the potential to improve the health of susceptible populations.
without taking meat products out of their daily diet. Consumption of goat meat is becoming popular and is often available at the fine dining level [12].

Currently, there is an increased interest in the use of dietary antioxidants, including vitamins C and E, to prevent cardiovascular diseases [13]. There are many natural antioxidants which can be added to the meat products to increase their health benefits. Some examples are rosemary oil [14], rice bran oil [15], rice bran oil plus rice bran fiber [16], oat bran [6], and oat flour [17]. A number of studies have shown that vitamin E, as a chain-breaking antioxidant, prevents the propagation of free radical reactions [18-20]. Vitamin E inhibits lipid peroxidation in vitro and in vivo because of its radical scavenging and antioxidant properties [21].

As a major isofrom of Vitamin E, α-tocopherol is effective in vivo only against free radical-mediated oxidation. It inhibits LDL oxidation in vitro and has therapeutic effects against atherosclerosis [22]. The rice bran oil antioxidants are very efficient in reducing low density lipoprotein (LDL) and total serum cholesterol [23]. Rice bran oil contains about 0.1-0.14% vitamin E components and 0.9-2.9% oryzanol. The concentrations can vary substantially according to the origin of the rice bran [24, 25]. Vitamin E is a generic term for a group of four tocopherols (α-, β-, γ- and Δ-) and four tocotrienols (α-, β-, γ- and Δ-), of which α-tocopherol has the highest biological activity [26].

Rice bran, a byproduct of the rice milling process, is a naturally rich source of antioxidants along with vitamins and minerals. Additionally, it contains 14-16% protein without gluten, 12-23% fat, and 8-10% crude fiber [27]. Nutritional studies in animals and humans have demonstrated the cholesterol lowering potential of rice bran and rice bran fractions [28, 29]. Rice bran fractions such as rice bran oil and soluble fiber are crucial factors in the regulation of plasma cholesterol levels, and the insoluble fiber plays an important role in intestinal regulation [23, 30]. Rice bran also has some beneficial dietary components. These components lowered blood pressure and improved the lipid profile by decreasing the low density lipoprotein (LDL) level in hypertensive rats [31]. Substituting saturated fatty acids in the diet with unsaturated fatty acids such as oleic, linoleic, and linolenic acid lowered low-density lipoprotein-cholesterol in human subjects [32]. The protein in rice bran does not contain gluten, therefore, it is a healthy food choice for people with celiac disease. Approximately, 1 in 133 people in the United States has celiac disease, an immune-mediated disorder associated with gluten, a protein present in wheat, barley, and rye. Most affected individuals experience a remission of the disease after excluding gluten from their diets [33]. In June 2008, the United States Department of Agriculture Food Safety and Inspection Service (USDA FSIS) approved the use of stabilized rice bran as a binder to a maximum of 3.5% in various meat products such as sausage, meatballs, meat loaf, and meat patties [34]. Stabilized rice bran can hold moisture up to three times its weight which can contribute to the juiciness of the goat meat products. Rice bran also has a meat-like texture when it is cooked [35].

The goal of this study was to formulate a healthy goat meat sausage with a higher level of antioxidant activity, a higher level of unsaturated fatty acids, and a lower fat content compared to beef sausages as well as a gluten free product by incorporating varying amounts of stabilized rice bran to the formulation. Nutritional characteristics of raw and cooked goat meat sausages with added rice bran were determined by analyzing the samples for proximate composition and cooked goat meat sausage for fatty acid composition, α-tocopherol and cholesterol concentration, and antioxidant activity.

2. Materials and Methods

2.1. Preparation of Sausages. Goats were reared at the Southern University Agricultural Research and Extension Center (SUAREC) goat farm until slaughter and preparation of products. All meat was prepared in the state inspected Southern University Meat Processing Laboratory. Shoulder, leg, and other parts of one-to-three-year-old goats were deboned and ground.

Rice bran was obtained from Planters Rice Mill in Abbeville, LA and stabilized using microwave heat [36]. The stabilized rice bran was sieved with a 20 mesh screen in order to remove broken rice and husks and to obtain a uniform particle size.

Chili seasoning was obtained from Symrise Inc., Teterboro, NJ. Chili seasoning (3% by weight), salt (1.6% by weight), and water (3.3% by weight) were incorporated into the ground goat meat. Chili seasoning and salt were added for taste, rice bran was added as a binder, and water was added to provide moisture in the mix. The meat samples were divided into three groups. Group 1 was the control with 0%, group 2 with 1.5%, and group 3 with 3% (by weight) stabilized rice bran. The meat/rice bran mixtures were packed into collagen casing. Raw sausages were cooked in a preheated (53.3°C) "Koch" stainless steel cooker/smoker (Koch Supply, North Kansas City, MO). The temperature was increased manually at 2.7°C per hour until the temperature of the cooker reached 65.5°C. The smoker was then turned on and the temperature increased until the internal temperature of the sausages reached 70°C for at least 15 seconds. The cooking and smoking time was 6 to 7 hours. Approximately, 500 g of each raw and cooked sausage were homogenized in a Robot Coup R2 food processor (Robot Coup USA Inc., Ridgeland, MS) for two minutes to obtain a homogeneous sample. Three aliquots were prepared for the raw and cooked sausages and were frozen at −20°C until further analysis.

2.2. Proximate Analysis. On the day of analysis, samples were taken out of the freezer early in the morning and were thawed at room temperature. Samples were analyzed using standard American Official of Analytical Chemists (AOAC) approved methods (983.23, 992.15, 920.15, and 985.14) with modifications [37]. Lipids were extracted using a chloroform/methanol solution with butylated hydroxytoluene (BHT), as an antioxidant, and determined gravimetrically. Aliquots were taken from lipid extracts for determination of fatty acids. Protein content was determined using thermal conductivity on a Series II Nitrogen Analyzer 2410 (PerkinElmer Instruments, Norwalk, CT). Ash content was
determined with using a Phoenix microwave furnace (CEM corp., Matthews, NC). Moisture content was determined using a Smart system 5 (CEM corp., Matthews, CT). Percentage of carbohydrate was determined by difference using formula: %Carbohydrate = 100 - (%Moisture + %Fat + %Ash + %Proteins). Each sample was run in triplicate.

2.3. Fatty Acid Determination. Lipid extracts aliquots (prepared during total lipid extraction according to Section 2.2) were used for the determination of fatty acid composition using a Varian Saturn 2100 (Agilent Technologies Inc. Wilmington DE) Gas Chromatography/Mass Spectrometry (GC/MS) with a fused silica column (30 × 0.25 mm) [38]. GLC-490 Reference Standard and C23:0 methyl esters (Internal Standard) were purchased from Nu-Chek Prep. Inc. (Elysian, Minnesota, USA) and used for determination of fatty acids. Each sample was run in triplicate.

2.4. Simultaneous Determination of α-Tocopherol and Cholesterol. Cholesterol and α-tocopherol were measured simultaneously on an 1100 Agilent High Performance Liquid Chromatography (HPLC) system (Agilent Technologies Inc. Wilmington DE). Homogenized sausage samples were prepared, extracted and quantified [39]. A ZORBAX RX-SIL 5 µm, 4.8 × 250 mm column was used. The mobile phase was composed of 99% hexane and 1% isopropyl alcohol (HPLC grade) at a flow rate of 0.5 mL/min. The total running time was 12 minutes. The detector was a diode array detector (DAD) operating at λ = 202 nm. The injection volume was 5 µL with a needle cleansing system and thermostat temperature of 20°C. The α-tocopherol and cholesterol standards and other chemicals were purchased from Sigma Aldrich Co. (St. Louis, MO). Standards were dissolved in hexane. Solutions with 500 ppm of each standard were diluted volumetrically. A calibration curve for each component was made. Analytes were detected using DAD and peak identification which was accomplished by comparing the retention times and HPLC peaks with those obtained from standard solution of mixture analyzed under the same conditions. Quantitative determination was performed using the standard curve. Each sample was run in triplicate.

2.5. Antioxidant Activity Determination. The DPPH (2,2-diphenyl-1-picyrylhydrazyl) free radical scavenging method was used to measure the antioxidant activity [40] with a slight modification. The chloroform/methanol lipid extraction solution without BHT was used for extraction of components having antioxidant activity. Absorption of the intermediate colored complex was measured on UV-Via Beckman Coulter spectrophotometer (Loveland, Colorado) at 515 nm and the results were expressed in terms of micromole equivalents of Trolox (6-hydroxy-2,5,7,8-tetramethylchroman-2-carboxylic acid) per 100 grams of sample [40]. The DPPH radical and Trolox were purchased from Sigma Aldrich Co. (St. Louis, MO). Each sample was run in triplicate.

2.6. Experimental Design and Statistical Analysis. The study was conducted as a two-factor experiment in a completely randomized design with three replicates. The two factors were sausage preparation (raw or cooked) and three levels of rice bran inclusion (0, 1.5 and 3%). The experimental data were analyzed using PROC GLM of SAS version 9.3 [41]. The data were fitted to a fixed model with the factors sausage preparation and rice bran level treated as fixed effects. The treatment means were compared using the least squares means method of PROC GLM. The effects of the rice bran percentages were compared with trend analysis using orthogonal polynomial contrasts.

3. Results and Discussion

3.1. Proximate Analyses. The results of the proximate analyses of stabilized rice bran, goat meat, and chili seasoning are presented in Table 1. The proximate analysis percentages for rice bran are similar to those found in the literature [42], but the percentages for goat meat analysis differed from those obtained by Devendra [8]. Goat meat moisture and protein percentages were lower than those reported by Devendra, while fat percent was higher and ash percent was similar [8]. According to Devendra, goat meat had lower fat content than fat content in this study because in their study the tissue was more concentrated in viscera than the muscle. In this study, a mixture of shoulder, leg, and other parts of meats of one- to-three-year-old goats was used, while Devendra used meat from kids (young goat). The composition of meat depends on the age of animal and the part of the animal used [43].

The proximate analyses of sausages with added rice bran are presented in Table 2. The moisture content of the raw sausages decreased slightly in response to increased rice bran percentage. In contrast, the moisture content of cooked sausages decreased linearly in response to increasing rice bran percentages. This was due to the addition of ample water to the mixture before rice bran is added at three different levels and 6-7 hours of cooking and smoking process. Also, the results of this study for cooked goat meat sausage are similar to other studies [6]. The percentages of fat, ash and protein were greater in the cooked sausages than the raw sausages. This probably was due to the moisture loss during the treatment and cooking process. The fat content of both raw and cooked sausages increased linearly in response to increasing rice bran percentages as a result of addition of fat from rice bran. Thus, sausages with added rice bran might have a more beneficial fatty acid composition in regard to more mono- and poly unsaturated fatty acids [15] as discussed in Section 3.2. The ash percent of raw sausages did not vary significantly across the rice bran percentage. The ash percent of cooked sausages decreased linearly in response to the increasing rice bran percentage, even though the variation among means was small. This could be due to a very sensitive equipment Phoenix microwave furnace (CEM corp., Matthews, NC), the variability within the replicates were so small that significant differences (P < 0.001) were detected. There was no significant effect of added rice bran on the protein content of raw sausages and cooked sausages. On the other hand, the cooking and smoking process increased the percentage of protein. The carbohydrate percentage of
raw and cooked sausages did not changed significantly in response to the increasing rice bran percentages. This could be due to cooking and smoking process. Cooking process decreased the carbohydrate percentage from raw to cook. In this study we did not measure cooking yield due to complexity of the cooking and smoking process.

### 3.2. Fatty Acids

Fatty acids are important components of meat lipids [10] which can have an important influence on human plasma cholesterol level. For instance, saturated fatty acids increase cholesterol levels in contrast to total monounsaturated fatty acids (MUFA) and total polyunsaturated fatty acids (PUFA). Not all saturated fatty acids have the same influence on the cholesterol level; C16:0 and C14:0 can increase cholesterol levels, while C18:0 does not have such effect [10].

Fatty acid content, as percentages of total fatty acids, for goat meat reported in the literature are oleic acid (C18:1) 28–50%, palmitic (C16:0) 15–31%, stearic (C18:0) 6–17%, and linoleic (C18:2) 4–15% [10]. The high concentration of C18:0 in goat meat will not increase cholesterol levels in human, and more importantly, the ratio of (C18:0 + C18:1) to C16:0 could have beneficial health effects when it falls between 2 and 3 [10]. Meat can be also classified to have health benefits by concentration of desirable fatty acids (DFA) which include the total of C18:0 and all unsaturated fatty acids. These DFA are considered to have either neutral or cholesterol lowering effects [10].
Table 3: Fatty acid composition of cooked goat meat sausages with added rice bran (Means ± s.e.)

<table>
<thead>
<tr>
<th>Fatty acids</th>
<th>Percent rice bran</th>
<th>Linear effect</th>
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</thead>
<tbody>
<tr>
<td></td>
<td>0.0</td>
<td>1.5</td>
</tr>
<tr>
<td><strong>Saturated fatty acids</strong></td>
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</tr>
<tr>
<td>C14:0</td>
<td>2.37 ± 0.04</td>
<td>2.48 ± 0.01</td>
</tr>
<tr>
<td>C16:0</td>
<td>24.40 ± 0.77</td>
<td>23.75 ± 0.20</td>
</tr>
<tr>
<td>C18:0</td>
<td>38.25 ± 0.14</td>
<td>34.76 ± 0.35</td>
</tr>
<tr>
<td><strong>Mono and poly unsaturated fatty acids</strong></td>
<td></td>
<td></td>
</tr>
<tr>
<td>C16:1</td>
<td>1.17 ± 0.01</td>
<td>1.41 ± 0.01</td>
</tr>
<tr>
<td>C18:1</td>
<td>29.51 ± 0.78</td>
<td>32.52 ± 0.3</td>
</tr>
<tr>
<td>C18:2n6</td>
<td>3.02 ± 0.15</td>
<td>3.56 ± 0.14</td>
</tr>
<tr>
<td>C18:3n6</td>
<td>0.27 ± 0.04</td>
<td>0.32 ± 0.03</td>
</tr>
<tr>
<td>C18:3n9</td>
<td>0.30 ± 0.02</td>
<td>0.38 ± 0.02</td>
</tr>
<tr>
<td>C20:2n6</td>
<td>0.03 ± 0.01</td>
<td>0.03 ± 0.02</td>
</tr>
<tr>
<td>C20:3n6</td>
<td>0.09 ± 0.01</td>
<td>0.07 ± 0.01</td>
</tr>
<tr>
<td>C20:4n6</td>
<td>0.57 ± 0.06</td>
<td>0.65 ± 0.02</td>
</tr>
<tr>
<td>C20:5n3</td>
<td>0.01 ± 0.00</td>
<td>0.06 ± 0.03</td>
</tr>
<tr>
<td><strong>Sums and ratios of fatty acids</strong></td>
<td></td>
<td></td>
</tr>
<tr>
<td>∑ Sat</td>
<td>65.02 ± 0.79</td>
<td>61.00 ± 0.31</td>
</tr>
<tr>
<td>∑ MUFA</td>
<td>30.69 ± 0.77</td>
<td>33.93 ± 0.32</td>
</tr>
<tr>
<td>∑ PUFA</td>
<td>4.28 ± 0.15</td>
<td>5.07 ± 0.08</td>
</tr>
<tr>
<td>DFAB</td>
<td>73.2 ± 0.80</td>
<td>73.6 ± 0.19</td>
</tr>
<tr>
<td>(C18:0 + C18:1)/C16:0</td>
<td>2.78 ± 0.15</td>
<td>2.83 ± 0.04</td>
</tr>
<tr>
<td>∑ n6</td>
<td>3.97 ± 0.02</td>
<td>4.63 ± 0.09</td>
</tr>
<tr>
<td>∑ n3</td>
<td>0.31 ± 0.02</td>
<td>0.44 ± 0.02</td>
</tr>
<tr>
<td>∑ n3/∑ n6</td>
<td>0.08 ± 0.00</td>
<td>0.09 ± 0.00</td>
</tr>
<tr>
<td>∑ PUFA/∑ Sat</td>
<td>0.06 ± 0.01</td>
<td>0.08 ± 0.00</td>
</tr>
</tbody>
</table>

4 All sausages contain chili seasoning (3% by weight) and salt (1.6% by weight).
4* The + sign indicates a positive response and the - sign a negative response to increasing percent rice bran levels.
4* Indicates the linear effect, ***Significant at the 0.05, 0.01, 0.001 level of probability, respectively.

Essential omega-6 and omega-3 fatty acids play a crucial role in the human body. They carry fat soluble vitamins and support immune systems. These fatty acids cannot be synthesized by human organisms and need to be consumed in the diet [35]. The C20:4 eicosatetraenoic fatty acid is an essential fatty acid [10] which can be derived either from C18:2 linoleic fatty acids or directly from the diet. Goat muscle contains nearly twice as much C20:4 as lamb muscle [10]. The C18:2 and C20:4 fatty acid contents in goat meat used for this study were lower than in the literature which may be explained by the utilization of different parts of the goat and older goats that contain less total PUFA.

The fatty acid compositions of cooked goat meat sausages with added rice bran are presented in Table 3. Goat meat, stabilized rice bran, and chili seasoning were analyzed for fatty acid composition also (data not shown). The fatty acid results for rice bran were comparable to previously published results [36]. The fatty acids composition of goat meat sausages without rice bran was comparable to goat patties without oat bran [6]. The individual fatty acid components and sums and ratios of individual fatty acids are presented as a percentage of total fatty acids. The percentage of total fatty acids of 3 of the 12 individual fatty acids increased linearly in response to the increasing rice bran percentages, while only 2 fatty acids decreased with increased rice bran. The percentage of total fatty acids for the sum of the saturated fatty acids (∑ Sat) in unmixerd rice bran was 22.7% (data not shown) compared to 65.2% for goat meat sausage without rice bran as shown in Table 3. Consequently, it was expected that incorporation of rice bran to decrease the saturated fatty acids content of goat meat sausages. In this study, the total saturated fatty acids decreased significantly (P < 0.001) in response to increasing rice bran percentage of the goat meat sausages (Table 3). The percentage of total fatty acids for the ∑ MUFA in unmixerd rice bran was 49.8% (data not shown) compared to 30.7% in goat meat sausages without rice bran as shown in Table 3. Therefore, the incorporation of rice bran, into goat meat sausages was expected to increase the ∑ MUFA of the goat meat sausages. In this study, the percentage of total fatty acids for ∑ MUFA increased significantly (P < 0.05) in response to increasing rice bran percentages of the goat meat sausages (Table 3). The percentage of the total fatty acids of the monounsaturated fatty acids C16:1 and C18:1 increased linearly. The percentage of total fatty acids for 3
Table 4: α-Tocopherol, cholesterol, and antioxidant activity of rice bran and cooked goat meat sausages with added rice bran (Means ± s.e.).

<table>
<thead>
<tr>
<th></th>
<th>Rice bran</th>
<th>Goat meat sausage</th>
<th>Linear effect&lt;sup&gt;4&lt;/sup&gt;</th>
</tr>
</thead>
<tbody>
<tr>
<td></td>
<td></td>
<td>0</td>
<td>1.5</td>
</tr>
<tr>
<td></td>
<td></td>
<td></td>
<td>(mg/100 g)</td>
</tr>
<tr>
<td>α-Tocopherol</td>
<td>7.37 ± 0.21</td>
<td>0.96 ± 0.08</td>
<td>0.99 ± 0.08</td>
</tr>
<tr>
<td>Cholesterol</td>
<td>51.4 ± 0.90</td>
<td>51.4 ± 1.18</td>
<td>51.0 ± 2.18</td>
</tr>
<tr>
<td>Antioxidant activity</td>
<td>236.95 ± 0.26</td>
<td>13.5 ± 0.38</td>
<td>14.3 ± 0.005</td>
</tr>
</tbody>
</table>

<sup>1</sup>All sausages contain chili seasoning (3% by weight) and salt (1.6% by weight).
<sup>2</sup>The + sign indicates a positive response to increasing percent rice bran levels.
<sup>3</sup>Indicates the linear effect. **Significant at the 0.05, 0.01, 0.001 level of probability, respectively.
ns: not significant.

of the 7 polyunsaturated fatty acids C18:2n6, C20:2n6, and C20:5n3 increased linearly in response to increasing rice bran. In contrast, the percentage of total fatty acids of one polyunsaturated fatty acid C20:3n6 decreased linearly.

The (C18:0 + C18:1) to C16:0 ratio did not vary significantly in response to the increasing rice bran percentages. Thus, the (C18:0 + C18:1) to C16:0 ratio remained in the healthy range of 2-3 [10]. In this study, the ratio was from 2.7-2.9 across the rice bran percentages, which is in agreement with reported values [10]. The percentage of total saturated (ΣSat) decreased linearly with increasing rice bran. The percentage of total MUFAs and total PUFAs increased linearly with increasing rice bran from 30.7% at zero percent rice bran to 33.4% at 3% rice bran. Subsequently, the percentage of total PUFAs increased from 4.3% at zero percent rice bran to 5.2% at 3% rice bran. The percentage of total omega-6 and total omega-3 in sausages increased linearly with increased rice bran from 3.97% and 0.31% at zero percent rice bran to 4.64 and 0.51% at 3% rice bran, respectively. These differences were significant (P < 0.05). The omega-3 to omega-6 fatty acid ratio (n3/n6) did not change significantly. The total DFA concentrations in this study increased linearly from 97.3.2 to 974.5 at zero percent rice bran to 3% of rice bran, respectively, which was not significant. These data are similar to data range presented by Banskalieva et al. [10]. In this study, the ratio of ΣPUFA/ΣSat was lower than in some reported literature [10] and similar to others [44]. The ratio of ΣPUFA/ΣSat increased linearly with increasing rice bran at a significant level (P < 0.001). This could be an additional health benefit of incorporating rice bran in the sausages. There was a linear increase in the fat percent of sausages in response to increasing rice bran percentages (Table 2). However, the percent of total saturated fatty acids decreased in response to increasing rice bran percentages (Table 2). The percentage of total unsaturated fatty acids, both MUFA and PUFAs, and both total omega-6 and omega-3, increased in response to increasing rice bran percentages.

4. Conclusions

Goat meat sausages with 3% of stabilized rice bran had higher concentration of α-tocopherol, higher antioxidant activity, higher total omega 3/omega 6 ratio, higher total MUFA and total PUFAs content, nonsignificant higher concentration of DFA, and an acceptable ratio of (C18:0 + C18:1) to C16:0 compared to zero percent rice bran. The (C18:0 + C18:1) to C16:0 ratio remained in the healthy range of 2 to 3 [10] across the rice bran percentages. Thus, sausages with added rice bran have a more beneficial fatty acid composition in regard to more mono- and polyunsaturated fatty acids as discussed in Section 3.2. Based on the results from this study and because of these factors, adding 3% stabilized rice bran to goat meat sausage is recommended which will provide more health benefits.

Conflict of Interests

The authors declare that there is no conflict of interests regarding the publication of this paper.

Acknowledgments

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Palle, Curtis Chisley, Albert Howard, and Shaina Craig for their assistance in carrying out the study.

References


Proximate and fatty acid compositions and sensory acceptability of Hispanic consumers towards rib-eye steaks from forage-finished steers

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Summary
Proximate and fatty acid compositions and sensory acceptability of rib-eye steaks (fresh and 6 months frozen-stored) from three forage-finished steers [S1 (bermudagrass + ryegrass, etc.); S2 (bermudagrass + ryegrass + berseem, etc.); S3 (bermudagrass+berseem+soybean+brown midrib sorghum, etc.)] and one commercial steak (C), cooked by one-sided and/or two-sided grilling, were evaluated. All forage-finished steaks had lower [omega-6/omega-3] ratios than C. Sensory liking was assessed by Hispanic consumers. Raw C steak had higher fat and lower protein contents than others (S1, S2 and S3). Concerning raw steaks, S3 had higher liking scores for overall appearance and fat appearance than others. Two cooking methods did not cause significant differences in sensory liking. Juiciness and overall liking of cooked C and S3 (one-sided grilling) steaks were not significantly different. Purchase intent (after knowing health benefits of forage-finished steaks) increased from 62.0–73.8% to 69.8–85.7%. Forage-finished steaks showed a potentially healthier lipid profile than grain-finished steaks and had market potential towards Hispanic population.

Keywords Beef, consumer acceptance, fatty acid profile, forage-finished beef, rib-eye steaks.

Introduction
Reduction in consumption of saturated fatty acids, trans-fatty acids and cholesterol in human diets has been highly recommended because a number of studies have associated these compounds with atherosclerosis and various cardiovascular diseases (CVD) (Daley et al., 2010). Correspondingly, numerous studies have demonstrated the necessity to increase intakes of polyunsaturated fatty acids (PUFA), especially those belonging to the omega-3 (n-3) group, in foods for infants and adults (Riediger et al., 2009). Calder & Yaqoob (2009) reported that frequent consumption of long-chain n-3 fatty acids modifies, in a beneficial manner, a number of risk factors related to CVD, including blood pressure, platelet reactivity, thrombosis, plasma triglyceride concentrations, vascular functions, cardiac arrhythmias and inflammation. In addition, a balance of the omega-6/omega-3 (n-6/n-3) fatty acids ratio must be taken into consideration. A compilation of studies made by Simopoulos (2008) indicated that a balance of n-6/n-3 (approximately a ratio of 1) plays an important role in decreasing the risk of CVD.

Simopoulos (2008) reported a trend of increasing n-6 and decreasing n-3 intakes in Western diets. The n-3 enrichment of meats can be achieved by modifying diets of animals (Riediger et al., 2009). An extensive review of fatty acid profiles in forage- and grain-finished beef revealed that no significant changes in the global concentration of n-6 fatty acids were observed between these two feeding regimes in the majority of the studies; however, forage-fed beef consistently had higher concentrations of PUFA and n-3 fatty acids, producing a more favourable n-6/n-3 ratio (Daley
Differences in chemical composition of the meats such as fat content and fatty acid composition may cause differences in flavour between forage- and grain-fed beef (Maughan et al., 2012). In some studies, sensory panels were not able to detect a lack of beef flavour in forage-fed beef but rather a manifestation of an off-flavour described as gamy, barny, bitter, grassy and milky (Brown et al., 1979; Melton et al., 1982; Maughan et al., 2012). Sensory differences between forage- and grain-fed beef can most likely be explained by the production systems which also affect the levels of energy intake, days on feeding, growth rate, age of the animal, fat deposition, fat composition and carcass weight (Calkins & Hodgen, 2007).

Some studies (Bowling et al., 1977; Killinger et al., 2004; Kerth et al., 2007; Maughan et al., 2012) reported that US consumers favour grain-finished beef over forage-finished beef in certain sensory attributes including flavour, juiciness, tenderness and overall acceptability; however, other studies indicated no significant differences in overall acceptability of the forage- and grain-fed steaks and consumers rated both steaks as desirable (Bidner et al., 1981, 1986). In the US, one important factor that affects consumption of forage-finished beef is its availability throughout the year, as some forage production is seasonal. One alternative solution is frozen storage of forage-finished beef. However, freezing and frozen storage can affect the structural and chemical properties of muscle foods, including changes in muscle fibre, lipids and proteins. All of these alterations can significantly influence the quality attributes of meat and meat products (Miller et al., 1980), hence their sensory acceptability.

Information related to the health benefits of forage-finished beef in conjunction with the growing demand for natural, environmental friendly products and production systems is currently an important driver of consumer willingness to buy (Umberger et al., 2009). Sensory perceptions, along with memory, culture, and emotions, are what consumers associate with food quality, and they have great influence in determining consumer acceptance and purchase intent for food products (Herrera-Corredor et al., 2010). According to the US Census Bureau (2013), Hispanic population in the US is expected to grow from 47.8 million in 2010 to 102.6 million in 2050, representing an increase from 12.5% to 24.4% of the total population in the US, which make Hispanics an important ethnic group to consider for product marketing. To date, information on sensory acceptability of forage-finished beef perceived by the Hispanic consumers residing in the US is very limited. Thus, the objective of this study was to evaluate proximate and fatty acid compositions and sensory acceptability (of Hispanic consumers) of rib-eye steaks from forage-finished steers, and one commercial steak cooked by 'one-sided grilling' vs. 'two-sided grilling'. In addition, sensory acceptability of cooked rib-eye steaks that were previously 6 months frozen-stored was also assessed.

Materials and methods

Steers, feeding systems and rib-eye steaks

A total of fifty-four fall born steers (3/8 Gelbvieh, 3/8 Red Angus and 1/4 Brahman) were purchased from a single source to minimise initial variations. Steers were blocked at weaning by weight into nine groups (six steers/group), of which three groups were randomly assigned to one of the three forage feeding systems (S1, S2 and S3). Table 1 shows the description of each system where S1 and S2 had three paddocks and S3 had five paddocks. The experiment was carried out in the Gulf coast region of Louisiana, USA. The forage systems used in this experiment were selected for mainly two reasons: high production and excellent adaptation. The bermudagrass is an excellent pasture in summer in the southeast region. Soybeans and sorghum sudan in S3 were used to increase forage production and its nutritive value. Ryegrass is an annual winter grass and is the best (by far) adapted to this region. Addition of clovers was to extend the grazing season. The use of berseem clover was mainly due to its excellent adaptation in this area. Red and white clovers are commonly used in the southeast region.

At an age of 17–19 months, two steers per group were randomly selected from each forage feeding system and sacrificed at a commercial plant by humane procedures under meat inspection supervision. Six rib-eye steaks (0.75 inches of thickness) from each side (left and right) of each carcass were used for two studies. Left-sided steaks were used for the fresh beef consumer study (the 1st study), and right-sided steaks were stored for 6 months at -20°C for the 2nd consumer study. A commercial grain-finished USDA Choice rib-eye steak (C, Winn-Dixie, Baton Rouge, LA, USA) was used as a control.

Proximate and fatty acid analyses of rib-eye steaks

The raw rib-eye steaks were analysed in duplicates for all three forage systems (S1, S2 and S3) and one commercial sample (C) for a total fat content using a chloroform methanol extraction (AOAC #983.23, 1995), the protein content using thermal conductivity (Perkin Elmer 2410 Nitrogen Analyser Ser. II, Norwalk, CT, USA; AOAC # 992.15, 1995), the ash content using a CEM Phoenix Microwave Ashing System (AOAC # 920.153, 1995) and the moisture content using CEM SMART System 5 (AOAC #985.14, 1995). The fatty acids profile was determined by gas chromatography (a Hewlett-Packard 6890 GC using a fused
Table 1 Description of samples from the forage feeding systems and a commercial sample used in the study

<table>
<thead>
<tr>
<th>Treatment label</th>
<th>Description</th>
</tr>
</thead>
</table>
| S1              | Rib-eye steaks obtained from steers that were fed with:  
|                 | Padock A: bermudagrass (*Cynodon dactylon*, BG);  
|                 | Padock B: annual ryegrass (*Lolium multiflorum*, RG; seeding rate of 23 kg ha⁻¹);  
|                 | Padock C: BG + RG (seeding rate of 14 kg ha⁻¹). |
| S2              | Rib-eye steaks obtained from steers that were fed with:  
|                 | Padock A: BG;  
|                 | Padock B: RG (seeding rate of 14 kg ha⁻¹) + rye (*Secale cereale*; seeding rate of 14 kg ha⁻¹) + barseem (*Trifolium alexandrium*; seeding rate 7 kg ha⁻¹), red (*Trifolium pratense*; seeding rate 5 kg ha⁻¹) and white (*Trifolium repens*; seeding rate 3 kg ha⁻¹) clovers;  
|                 | Padock C: dallisgrass (*Paspalum dilatatum*) + barseem, and white clovers. |
| S3              | Rib-eye steaks obtained from steers that were fed with:  
|                 | Padock A: BG;  
|                 | Padock B: dallisgrass + barseem, red and white clovers;  
|                 | Padock C: RG + rye + barseem, red and white clovers;  
|                 | Padock D: forage soybean (*Glycine max*; seeding rate 30 kg ha⁻¹)/RG (for summer and winter, respectively);  
|                 | Padock E: brown midrib sorghum (*Sorghum bicolor* (L.) *Moench.*) × sudangrass (*Sorghum sudanense* *Piper*) hybrid (seeding rate of 14 kg ha⁻¹)/RG (for summer and winter, respectively) |
| C               | Commercial USDA Choice rib-eye steaks obtained from Winn-Dixie (Baton Rouge, Louisiana, USA) |

silica column, 30 × 0.25 mm) and mass spectrophotometry (MS) of the fatty acid methyl esters (Frestone, 2006). For simplification, only polyunsaturated fatty acids (PUFA), n-3 (combined C18:3, C20:5 and C22:6) and n-6 (combined C18:2 and C20:4) fatty acids, and the n-6/n-3 ratio were reported. There are little trans-fatty acids in raw beef and meat products compared with other processed products, particularly hydrogenated or fried foods, which are relevant to human health (Fritsche & Steinhart, 1997). Thus, the total trans-fatty acids content was not measured in this study.

Sample preparation and consumer studies of raw and cooked rib-eye steaks

For the cooking procedures, frozen steaks were thawed (3.9 °C for 12 h) and cooked by either ‘one-sided grilling’ or ‘two-sided grilling’. For the ‘two-sided grilling’ method, thawed steaks were placed in a preheated clam-shell-style grill (Model GR144; George Foreman® Healthy Cooking, Miramar, FL, USA) for 6 min, resulting in a final internal temperature of 71.1 °C (degree of doneness = medium; USDA, 2011). For the ‘one-sided grilling’ method, thawed steaks were placed in a preheated iron stove plate (Frigidaire; Electrolux Home Products, Augusta, GA, USA). Each side of the steak was heated for 6 min, resulting in a final internal temperature of 71.1 °C (degree of doneness = medium; USDA, 2011). The two cooking methods were used in the 1st consumer study, whereas only ‘one-sided grilling’ cooking method was used for the 2nd consumer study. After cooking, about 4–5 transversal slices (0.20 inches of thickness) of each steak treatment were served to the consumers.

Consumer evaluations were conducted at the Sensory Analysis Laboratory in the School of Nutrition and Food Sciences, Louisiana State University, Baton Rouge, LA, USA. For both studies (fresh and frozen-stored steaks), Hispanic population (N = 112 for the 1st study and N = 51 for the 2nd study) were recruited from Baton Rouge, Louisiana, USA. The tests were conducted in a large conference type room illuminated with cool, natural, fluorescent lights. The questionnaires were written in English; however, Spanish translation was provided as needed. Consumers were briefed about the questions, particularly, the sensory attributes and their meanings, and sample handling during the evaluation. For each session, 5–10 consumers participated. A balanced incomplete block (BIB) design, Plan 11.10 (r = 8, k = 4, r = 7, b = 14, λ = 1, E = 0.86, Type 1), was used (Cochran & Cox, 1957) for the 1st study. Each consumer tested only four samples (of eight samples: (three forage treatments + one commercial grain-fed sample) × two cooking methods). This BIB design was repeated 8 times, resulting in a total of 56 observations per treatment. For the 2nd study, a randomized complete block design (RCBD) with consumers as blocks was used as consumers only tested three samples (rib-eye steaks from three forage systems cooked using the ‘one-sided grilling’ method). In summary, for the 1st study, the BIB design was used to obtain fifty-six responses from 112 consumers; for the 2nd study, the RBBD design was used to obtain fifty-one responses from fifty-one.
consumers. Crackers, water and expectoration cups were provided to consumers to use during the test to minimise any residual effects between samples.

Questionnaires were divided into two parts. Part I: consumers were asked to provide demographic (age, gender and country of origin) and product information including the most preferred cooking method (grilling, skillet, roasting and frying; by ranking, 1 = most preferred and 4 = least preferred) and degree of doneness (rare, medium rare, medium, medium well and well done; by ranking, 1 = most preferred and 5 = least preferred). Additionally, only for the 1st study, acceptance and preference (by ranking, 1 = most preferred and 4 = least preferred) for overall appearance and overall appearance of the fat, and willingness to buy (yes/no) the raw rib-eye steaks based on visual appearance were assessed by 70 randomly selected consumers of 112. Visual appearance of raw S1, S2, S3 and C was visually assessed from photographs (Fig. 1, size of each picture of ‘8 x 11’). Part II: consumers were asked to evaluate acceptability of cooked steak samples in the following order: overall appearance, overall beef flavour, juiciness, tenderness and overall liking using a nine-point hedonic scale (1 = dislike extremely, 5 = neither dislike nor like, 9 = like extremely) (Perryam & Pilgrim, 1957). Consumers were also asked to rate the intensities of juiciness and tenderness using the just-about-right scale (JAR) with three categories (not enough, just about right and too much). Subsequently, they determined overall acceptance and purchase intent of each steak using a binomial (yes/no) scale (Sae-Eaw et al., 2007). Additionally, purchase intent (yes/no) of consumers after knowing the health benefits (a better ratio of n-6/n-3 fatty acids) of forage-finished beef and after knowing that the steaks were previously frozen-stored was determined.

Statistical analyses

All data were analysed at α = 0.05 using the SAS software 9.1.3 (SAS Inst., 2003). Frequency tables were constructed from the demographic and product information data. Analyses of variance (ANOVA) and the post hoc Tukey’s studentised range test were used to locate differences among steak samples. A penalty analysis was used for analysing JAR ratings in conjunction with means consumer acceptance scores (Rothman & Parker, 2009). Multivariate analysis of variance (MANOVA) was used to determine whether significant differences existed among steak samples when correlations among all sensory attributes were tested simultaneously. Descriptive discriminant analysis (DDA, Huberty, 1994) was used to determine sensory attributes responsible for the underlying difference among steak samples. The Kruskal–Wallis test was used for testing the global hypothesis that all rank sums are not different. The critical difference for the multiple rank comparisons was obtained from Christensen et al. (2006). The Cochran’s Q-test and the simultaneous confident intervals were used to determine differences in percentages of willingness to buy for all steak samples.

Results and discussion

Proximate and fatty acid analyses of rib-eye steaks

The raw S1, S2 and S3 rib-eye steaks had significantly higher moisture content compared to C (74.07–75.35% vs. 66.76%), while C had significantly higher fat (14.16% vs. 2.42–3.80%, on wet basis) but lower protein (18.80% vs. 22.22–22.76%, on wet basis) contents compared to S1–S3 samples (Table 2). Our results are comparable to those reported by Brown et al. (1979) where fat content (on wet basis) was higher (19.49% vs. 18.44%), while protein content was lower (17.77% vs. 18.07%) for high-energy full grain-finished beef compared with low-energy grass-finished beef, both having a moisture content of 61.74–62.44%. Total ash
Table 2: Mean values* for proximate and fatty acid compositions of the raw rib-eye steaks

<table>
<thead>
<tr>
<th>Treatment*</th>
<th>Moisture</th>
<th>Fat†</th>
<th>Protein†</th>
<th>Total ashes†</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>Proximate composition (%)</strong></td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>S1</td>
<td>74.07 ± 0.89ab</td>
<td>3.90 ± 0.89ab</td>
<td>22.22 ± 0.48ab</td>
<td>1.00 ± 0.05ab</td>
</tr>
<tr>
<td>S2</td>
<td>75.13 ± 0.48ab</td>
<td>2.42 ± 0.34ab</td>
<td>22.76 ± 0.32ab</td>
<td>1.02 ± 0.09ab</td>
</tr>
<tr>
<td>S3</td>
<td>75.36 ± 0.47ab</td>
<td>2.76 ± 1.12ab</td>
<td>22.56 ± 0.80ab</td>
<td>1.02 ± 0.02ab</td>
</tr>
<tr>
<td>C</td>
<td>66.76 ± 0.60ab</td>
<td>14.18 ± 0.39ab</td>
<td>18.80 ± 0.28ab</td>
<td>0.76 ± 0.06ab</td>
</tr>
<tr>
<td><strong>Fatty acids</strong></td>
<td>Σn-6 (%)‡</td>
<td>Σn-3 (%)§</td>
<td>Σn-6/Σn-3 ¶</td>
<td>PUFA (%)¶</td>
</tr>
<tr>
<td>S1</td>
<td>3.87 ± 0.23abc</td>
<td>1.76 ± 0.19ab</td>
<td>2.23 ± 0.22ab</td>
<td>6.74 ± 0.36ab</td>
</tr>
<tr>
<td>S2</td>
<td>4.30 ± 0.88abc</td>
<td>1.96 ± 0.26ab</td>
<td>2.21 ± 0.40ab</td>
<td>6.36 ± 1.04ab</td>
</tr>
<tr>
<td>S3</td>
<td>3.29 ± 0.30abc</td>
<td>1.52 ± 0.29ab</td>
<td>2.19 ± 0.25ab</td>
<td>4.94 ± 0.58ab</td>
</tr>
<tr>
<td>C</td>
<td>5.39 ± 0.42abc</td>
<td>0.51 ± 0.05ab</td>
<td>10.55 ± 0.38ab</td>
<td>5.98 ± 0.51ab</td>
</tr>
</tbody>
</table>

Data are mean ± standard deviation values of duplicate samples.
Mean values with the same letter within the same column (proximate or fatty acids composition) are not significantly different (P ≥ 0.05).
*Treatment labels are specified in Table 1.
†Based on a wet basis.
‡Σn-6 = Total percentage of omega-6 fatty acids; Σn-3 = Total percentage of omega-3 fatty acids; Σn-6/Σn-3 = a ratio of Σn-6 and Σn-3 fatty acids; PUFA = Total percentage of polyunsaturated fatty acids.

Table 3: Mean consumer acceptance scores for overall visual appearance and overall visual appearance of the fat of raw rib-eye steaks and their positive purchase intent (％)

<table>
<thead>
<tr>
<th>Treatment*</th>
<th>Overall appearance*</th>
<th>Overall appearance of the fat*</th>
<th>Purchase Intent (%) †</th>
</tr>
</thead>
<tbody>
<tr>
<td>S1</td>
<td>5.92 ± 1.85b</td>
<td>5.11 ± 2.02b</td>
<td>61.43b</td>
</tr>
<tr>
<td>S2</td>
<td>5.63 ± 1.89b</td>
<td>4.86 ± 1.86b</td>
<td>45.71b</td>
</tr>
<tr>
<td>S3</td>
<td>6.89 ± 1.70b</td>
<td>5.84 ± 1.82b</td>
<td>85.71b</td>
</tr>
<tr>
<td>C</td>
<td>5.44 ± 2.14a</td>
<td>4.94 ± 2.19a</td>
<td>47.14a</td>
</tr>
</tbody>
</table>

Data are mean and standard deviation values of N = 70 randomly selected consumers out of 112.
Mean scores with the same letter within the same column are not significantly different (P ≥ 0.05).
All values are based on a nine-point hedonic scale where 1 = dislike extremely, 5 = neither like nor dislike and 9 = like extremely.
*Treatment labels are specified in Table 1.
†Purchase intent (％) with different letters indicating significant differences (Bonferroni’s T-test and simultaneous confidence interval testing (df = 3) – 28.01, P ≥ 0.05).

Grass- and grain-finished beefs did not show significant differences in the total amount of n-6 fatty acids; however, grass-finished beef possessed a higher n-3 fatty acids content compared to its grain-finished equivalent, thus resulting in lower n-6/n-3 ratios (1.7–2.0 vs. 6.9–10.4) (Nuernberg et al., 2005; Garcia et al., 2008; Alfaia et al., 2009; Tansawat et al., 2013). Chin et al. (1994) reported that remnant fat is the largest natural source of conjugated linoleic acid (CLA), which has been reported to be a potential anticarcinogenic and antiatherogenic substance (French et al., 2000). In our study, all forage-fed steaks had significantly higher CLA (C18:2 cis9 trans11 + C18:2 trans10 cis 12) than the grain-fed sample (0.84–1.16% vs. 0.48%, data not shown); similar findings were reported by Tansawat et al. (2013). The subsequent part of this research further analysed consumer acceptance and preference of the rib-eye steaks obtained from S1, S2 and S3 forage systems compared with one commercial steer.

Study I: Consumer acceptability of rib-eye steaks (freshly harvested beef)

Hispanic consumers (N = 112) participated in this study, and their characteristics were as follows: 61.6% females and 38.4% males; 24.75% were Hondurans, 12.87% Colombians, 8.91% Ecuadorians, 8.91% Mexicans, and the remaining were Belizeans, Bolivians, Brazilians, Costa Ricans, Salvadorians, Guatemalans, Nicaraguans, Peruvians, Dominicans and Venezuelans (data not shown in Table).

Based on visual observation of the raw rib-eye steaks (Fig. 1), S3 had significantly higher mean scores.
for overall appearance (6.89) and overall appearance of the fat (5.94) compared with other treatments (5.44–5.92 and 4.86–5.94, respectively, Table 3). Furthermore, S3 had the highest affirmative purchase intent (85.71%) compared with that of S1 (61.43%), S2 (45.71%) and C (47.14%) (Table 3). Table 4 shows the rank sums for overall appearance and overall appearance of the fat (more yellow) compared with other treatments. Tansawat et al. (2013) reported that grain-fed rib steaks had higher fat content and were lighter, redder and more yellow than pasture-fed rib steaks. Moloney et al. (2013) reported that the type of silage affects fat colour. Results (Tables 3 and 4) collectively indicated that S3 was the most visually accepted and preferred raw rib-eye steak for Hispanic consumers over other forage-finished steaks (S1 and S2) and C.

The mean acceptance scores of sensory attributes (overall appearance, overall beef flavour, juiciness, tenderness and overall liking) of rib-eye steaks (S1, S2, S3 and C) cooked by two methods ('one-sided grilling' and 'two-sided grilling') are shown in Table 5. Generally, for all sensory attributes, no significant (P > 0.05) differences were found between the two cooking methods, except for juiciness for S3 where the 'one-sided grilling' sample had a higher mean score compared with the 'two-sided grilling' sample (6.68 vs. 5.71, P < 0.05). For overall appearance (5.76–6.45) and overall beef flavour (6.09–6.76), no significant differences were found (P > 0.05) among all steak treatments. The major differences between volatile compounds from fat of forage-fed steers compared with grain-fed steers are the higher concentration of 2,3-octadienone, and various diterpenoids present in the meat samples of forage-fed animals (Larick et al., 1987). Higher intensity values for barny, bitter, gamey and grassy were observed in the grass-fed meats (Maughan et al., 2012). Brown et al. (1979) described that a lower quantity of free sugars in grass-fed steers resulted in the production of lower quantities of desirable beef flavour volatiles; however, sensory panels were not able to detect this lack of flavour. Melton (1983) indicated that corn could be replaced partially or totally with high-quality alfalfa or timothy hay in cattle diets without a substantial change in flavour of the beef. Although no significant differences in acceptance of overall beef flavour were found (P > 0.05) among all steak treatments, it was not necessarily implied that their flavours were not different; sensory descriptive flavour profiles should be further evaluated.

For juiciness and tenderness, C (for both cooking methods) and S3 (only 'one-sided grilling') consistently (not significantly different in all cases) had higher mean scores compared with other treatments (6.57–6.96 vs. 5.71–6.30 and 6.51–6.89 vs. 5.82–6.09, respectively, Table 5). Among forage-finished steaks, the greatly higher scores (but not significant) for juiciness and tenderness of S3 (only one-sided grilling) may be attributed to the type of grass/forage. The grazing period that potentially affects beef characteristics is the last 60–80 days before the animal is harvested. This means that, in this study, only ryegrass in S1 and only ryegrass and clovers in S2 and S3 contributed to texture differences. More in-depth studies are needed to determine how these grasses contribute to texture differences. In terms of texture measured by instrumentation, S1, S2 and S3 rib-eye steaks were not significantly different in Warner–Bratzler shear and slide shear (3.19–3.42 kg and 19.82–23.96 kg, respectively, data not shown). French et al. (2001) reported that no significant differences were found in sensorial tenderness and juiciness of steaks from grass- and grain-fed steers.

For overall liking scores, C and S3 (only 'one-sided grilling') had the scores over 6.6 (moderately liked) and generally higher than other treatments. Bowling et al. (1977) described that overall palatability was scored higher for grain-finished compared with forage-finished beef (6.1 vs. 5.1, on a eight-point hedonic scale). Kerth et al. (2007) reported that grain-finished steaks were rated more acceptable to consumers compared with forage-finished steaks (76.46 vs. 51.34 out a maximum score of 100). In a recent study, an averaged 7.05 (moderately liked) and 6.08 (slightly liked) score was, respectively, rated for grain- and grass-fed meats

<table>
<thead>
<tr>
<th>Table 4 Rank sum analysis* for overall visual appearance and overall visual appearance of the fat of raw rib-eye steaks</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>Overall appearance</strong></td>
</tr>
<tr>
<td>Kruskal-Wallis test ¹</td>
</tr>
<tr>
<td>P value ²</td>
</tr>
<tr>
<td>Critical difference ²</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Treatment ³</th>
<th>Rank sum *</th>
</tr>
</thead>
<tbody>
<tr>
<td>S1</td>
<td>174 *</td>
</tr>
<tr>
<td>S2</td>
<td>195 *</td>
</tr>
<tr>
<td>S3</td>
<td>128 *</td>
</tr>
<tr>
<td>C</td>
<td>207 *</td>
</tr>
</tbody>
</table>

Rank sums were computed from N = 70 randomly selected consumers out of 112.

Rank sums with the same letter within the same column are not significantly different (P ≥ 0.05).

*Rank values range from 1 (most preferred) to 4 (least preferred).

†Kruskal-Wallis test was used for testing the global hypothesis that all rank sums are not different (N = 70 and df = 3).

²The critical difference for the multiple comparisons was obtained from Christensen et al. (2006) with N = 70. Number of samples = 4, and α = 0.05.

³Treatment labels are specified in Table 1.
on a nine-point hedonic scale, implying a slightly lower degree of liking for the meat obtained from the grass-fed cattle (Maughan et al., 2012). In contrast, Bidner et al. (1981) reported that grain- and grass-finished steaks did not show significant differences in overall desirability by consumer panels. Differences in consumer acceptance among steaks could be due to differences in consumer demographics, inherent variability of meats (Maughan et al., 2012) or quality and types of the grasses for feeding cattle (Melton, 1983).

For this study, the affirmative purchase intent of all cooked steaks treatments was >60% (data not shown). By comparing grass- and grain-finished steaks, Umbarger et al. (2002) found that approximately 23% of consumers were willing to pay more for grass-fed beef. In this study, we did not measure price-willing-to-pay, but we found that there was an increase from 62-73.8% to 69.8-85.7% (data not shown) in the purchase intent after knowing the health benefits of rib-eye steaks obtained from forage-fed systems.

Based on the penalty analysis (Fig. 2) using JAR scale ratings and mean acceptance scores, a large number of consumers (up to 50%) perceived that the cooked rib-eye steaks were not juicy enough, resulting in a mean drop of 1.31-1.70 on a 9-point overall liking scale for S1-'one-sided grilling,' S2 and S3-'two-sided grilling'. Similarly, up to 46.43% of consumers perceived a lack of tenderness in the steaks, resulting in a mean drop of 1.16-2.27 for S1-'two-sided grilling,' S2 and S3. In brief, overall liking scores of S2 and S3 were negatively affected by the lack of juiciness and/or tenderness. Conversely, for C, <1.82% of consumers perceived the steaks to be 'not juicy enough' and <16.36% perceived the steaks to be 'not tender enough' (Fig. 2). Kerth et al. (2007) indicated that the sensory characteristics that influenced consumer preferences for steaks are flavour, tenderness and juiciness, in that order. Bidner et al. (1986) reported that no significant difference in tenderness was found between grass- and grain-finished steaks by a descriptive sensory panel; however, there were small differences in juiciness between these two steaks which did not affect their acceptability.

MANOVA was performed to determine whether the eight treatment combinations (four types of steaks *two cooking methods) differed considering simultaneously all sensory attributes (overall appearance, overall beef flavour, juiciness, tenderness and overall liking). There existed overall differences among all combinations (Wilk’s lambda P-value < 0.05, Table 6). Descriptive discriminant analysis (DDA, Table 6) identified tenderness, juiciness and overall liking as the main sensory criteria differentiating among all cooked rib-eye steak treatments with pooled within canonical structure r's values of 0.830, 0.721 and 0.648, respectively.

Study II: Consumer acceptability of cooked rib-eye steaks (previously frozen-stored for 6 months)

Hispanic consumers (N = 51) participated in this study and their characteristics were as follow: 52.9% females and 47.1% males; 20.83% were Ecuadorians, 16.67% Hondurans, 10.42% Colombians, 10.42% Brazilians, and the remaining were Bolivians, Costa Ricans, Cubans, Guatemalans, Jamaicans, Mexicans, Nicaraguans, Panamanians, Peruvians, Puerto Ricans, Dominicans and Venezuelans. Among the four cooking methods of the rib-eye steaks, grilling was significantly (P < 0.05) most preferred, followed by skillet, roasting and frying (Table 7). Regarding the degree of doneness, consumers preferred, respectively, from most to least: medium well, medium, well done, medium rare and rare (Table 7).

Table 8 shows the mean acceptance scores of overall appearance, overall beef flavour, juiciness, tenderness and overall liking of S1, S2 and S3 which had been 6 months frozen-stored before cooking with the
Figure 2 Penalty plots showing mean drops of overall liking scores as affected by juiciness and tenderness JAR scores of the rib-eye steaks (treatment labels are specified in Table 1).

Table 8 Pooled within canonical structure (*'s) describing variables that underlie group differences

<table>
<thead>
<tr>
<th>Variables</th>
<th>Fresh beef Can 1*</th>
<th>Fresh beef Can 2*</th>
<th>Fresh beef Can 3*</th>
<th>Frozen-stored for 6 months Can 1*</th>
<th>Frozen-stored for 6 months Can 2*</th>
</tr>
</thead>
<tbody>
<tr>
<td>Overall appearance</td>
<td>-0.028</td>
<td>0.543</td>
<td>0.219</td>
<td>0.511</td>
<td>-0.267</td>
</tr>
<tr>
<td>Overall beef flavour</td>
<td>0.504</td>
<td>-0.082</td>
<td>-0.219</td>
<td>0.483</td>
<td>0.211</td>
</tr>
<tr>
<td>Juiciness</td>
<td>0.721</td>
<td>0.500</td>
<td>-0.211</td>
<td>0.814</td>
<td>0.044</td>
</tr>
<tr>
<td>Tenderness</td>
<td>0.830</td>
<td>0.095</td>
<td>0.281</td>
<td>0.806</td>
<td>-0.471</td>
</tr>
<tr>
<td>Overall Liking</td>
<td>0.848</td>
<td>0.287</td>
<td>0.264</td>
<td>0.910</td>
<td>0.049</td>
</tr>
<tr>
<td>Cumulative variance explained (%)</td>
<td>68.18</td>
<td>82.63</td>
<td>91.62</td>
<td>62.58</td>
<td>100.00</td>
</tr>
</tbody>
</table>

Bolded and italicized values indicate attributes largely contributing to the overall differences among all rib-eye steaks.
Can 1, Can 2 and Can 3 refer to the pooled within canonical structure in the 1st, 2nd and 3rd canonical discriminant functions, respectively.
*Based on the pooled within group variances with $P < 0.01$ of Wilk’s lambda from MANOVA.

'one-sided grilling' method. No significant differences were found ($P \geq 0.05$) among steak treatments in terms of the mean consumer acceptance scores for overall appearance (5.76–6.35), overall beef flavour (6.43–6.84), juiciness (5.92–6.63) and tenderness (5.94–6.73) (Table 8). However, S3 and S1 consistently showed slightly higher (but not significant) mean scores compared to S2. For overall liking, S3 showed a significant ($P < 0.05$) higher mean score compared to S2 (6.69 vs. 5.92) but was not significantly different ($P \geq 0.05$) from S1 (6.69 vs. 6.45). From the MANOVA results, overall differences did not exist among all treatments (Wilk's lambda $P$-value of $\geq 0.05$) when all attributes (overall appearance, overall beef flavour, juiciness, tenderness and overall liking) were considered altogether.

The purchase intent of cooked S3 (75.00%) was significantly higher than S2 (48.65%) but not significantly different from S1 (65.85%, data not shown). After tasting the samples, the purchase intent of the rib-eye

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Table 7 Rank sum analysis* for preferred cooking methods and degree of doneness of rib-eye steaks (frozen-stored for 6 months)

<table>
<thead>
<tr>
<th>Cooking method</th>
<th>Degree of doneness</th>
<th>Critical difference^2</th>
<th>Rank sum^4</th>
</tr>
</thead>
<tbody>
<tr>
<td>Kruskal-Wallis test^1</td>
<td>Χ² = 81.05</td>
<td>Χ² = 86.65</td>
<td>26</td>
</tr>
<tr>
<td>P-value</td>
<td>P &lt; 0.001</td>
<td>P &lt; 0.001</td>
<td></td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Method</th>
<th>Rank sums^4</th>
<th>Degree</th>
<th>Rank sum^4</th>
</tr>
</thead>
<tbody>
<tr>
<td>Grilling</td>
<td>68^4</td>
<td>Rare</td>
<td>215^3</td>
</tr>
<tr>
<td>Skillet</td>
<td>125^4</td>
<td>Medium rare</td>
<td>170^6</td>
</tr>
<tr>
<td>Roasting</td>
<td>134^4</td>
<td>Medium</td>
<td>124^6</td>
</tr>
<tr>
<td>Frying</td>
<td>172^4</td>
<td>Medium well</td>
<td>98^4</td>
</tr>
</tbody>
</table>

Rank sums were computed from N = 51 observations. Rank sums with the same letter within the same column are not significantly different (P ≥ 0.05).

^Rank values range from 1 (most preferred) to 4 (least preferred) for cooking method and from 1 (most preferred) to 6 (least preferred) for degree of doneness.

Kruskal-Wallis test was used for testing the global hypothesis that all rank sums are not different (N = 51 and df = 3 for cooking methods and df = 4 for degree of doneness).

The critical difference for the multiple comparisons was obtained from Christensen et al. (2008) with N = 51. Number of samples = 4 for cooking method and five for degree of doneness, and α = 0.05.

Steaks increased (from 48.65–75.00% to 68.63–82.35%) after knowing the health benefits of steaks obtained from forage-fed systems, but it decreased (62.75% for all steak treatments) after knowing that the steaks were previously frozen-stored before cooking.

From the penalty analysis, a large number of consumers (up to 50%) perceived the cooked rib-eye (S1–S3) steaks to be ‘not juicy enough’, which was similarly noted for the cooked fresh (not previously frozen) steaks (Fig. 2). This lack of juiciness resulted in a mean drop of 1.18–1.79 for all samples (S1, S2 and S3) on a nine-point overall liking scale. Similarly, a lack of tenderness in the steaks produced a mean drop of 1.59–2.11 for all samples (Fig. 2). To sum up, overall liking of all forage-fed steaks was negatively affected by a lack of juiciness and/or tenderness.

Frozen storage can significantly affect beef lean (drip loss, % solids and N in drip, extractable protein, water binding, emulsion capacity) and fat (beef thiobarbituric acid and peroxide values), as well as sensory perception (Miller et al., 1980). However, in this present study, mean overall liking scores between freshly harvested and previously 6 months frozen-stored rib-eye steaks (S1, S2 and S3 cooked by the 'one-sided grilling' method) were somewhat similar (6.11–6.65 vs. 5.92–6.69, Table 5 vs. 8). These results preliminarily implied that consumer acceptance of forage-finished steaks was not affected by the frozen storage (6 months at -20 °C), which may guarantee availability of these steaks all year round.

Table 8 Mean consumer acceptance scores for sensory attributes of rib-eye steaks, frozen-stored for 6 months and cooked by the 'one-sided grilling' method for the 2nd consumer study

<table>
<thead>
<tr>
<th>Treatment^5</th>
<th>Overall appearance</th>
<th>Overall beef flavour</th>
<th>Juiciness</th>
<th>Tenderness</th>
<th>Overall liking</th>
</tr>
</thead>
<tbody>
<tr>
<td>S1</td>
<td>6.35 ± 1.69^a</td>
<td>6.61 ± 1.56^a</td>
<td>6.41 ± 1.56^a</td>
<td>6.79 ± 1.51^a</td>
<td>6.45 ± 1.57^ab</td>
</tr>
<tr>
<td>S2</td>
<td>6.76 ± 1.97^a</td>
<td>6.43 ± 1.32^a</td>
<td>5.92 ± 1.70^a</td>
<td>6.04 ± 1.87^a</td>
<td>5.92 ± 1.85^a</td>
</tr>
<tr>
<td>S3</td>
<td>6.33 ± 2.00^a</td>
<td>6.84 ± 1.83^a</td>
<td>6.63 ± 1.67^a</td>
<td>6.55 ± 1.88^a</td>
<td>6.68 ± 1.58^a</td>
</tr>
</tbody>
</table>

Data are mean and standard deviation values (N = 51). All values are based on a nine-point hedonic scale where 1 = dislike extremely, 5 = neither like nor dislike and 9 = like extremely.

Mean scores with the same letter within the same column are not significantly different (P ≥ 0.05).

^Treatment labels are specified in Table 1.
Acknowledgment

This research work was financially supported by the USDA-NIFA AFRI, award notification 2011-67023-30098.

References


EFFECT OF REPLACING CORN AND SOYBEAN MEAL WITH BREWERS RICE AND DRIED DISTILLERS BREWERS YEAST ON PERFORMANCE OF GROWING-FINISHING PIGS

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ABSTRACT

The objective of this study was to determine the effect of replacing corn and Soybean Meal (SBM) with Brewers Rice (BR) and Dried Distillers Brewers Yeast (DDBY), respectively, on ADG, G:F, Apparent Total Tract Digestibility (ATTD), fecal DM output and fecal loss of N and P of growing-finishing pigs. Sixty-four Yorkshire x Duroc x Hampshire crosses (BW = 73±5.7 kg) were randomly assigned to corn/SBM (CSM), BR/SBM (RSM), corn/DDBY (CBY) or BR/DDBY (RBY) diets. Compared with pigs finished on corn based diets, pigs fed BR based diets gained faster (0.868 vs. 0.730 kg pig⁻¹; p<0.01) and had better gain to feed ratio (0.30 vs. 0.25; p<0.01). Pigs finished on RBY diet had the least fecal DM output (0.245, 0.352, 0.575, 0.639 kg pig⁻¹; p<0.001) and greatest ATTD (91.5, 87.8, 80.0, 77.9%; p<0.001) followed by RSM, CBY and CSM pigs, respectively. Pigs finished on RBY diet lost the least (p<0.001) amount of N (0.010, 0.013, 0.019, 0.021 kg pig⁻¹) and P (0.010, 0.014, 0.016, 0.019 kg pig⁻¹) in the feces followed by pigs finished on RSM, CBY and CSM, respectively. In conclusion, BR and DDBY can replace all corn and SBM in swine diets with no negative effects on performance of growing-finishing pigs.

Keywords: Corn, Brewers Rice, Soybean Meal, Dried Distillers Brewers Yeast, Growing-Finishing Pigs, Fecal DM, Fecal N and P

1. INTRODUCTION

Swine diets are generally formulated on least cost basis and to obtain optimal nutrient use and minimize excretion of dietary nutrients. However, some nutrients are utilized less efficiently and are excreted in excess through the feces contributing to environmental pollution. Nitrogen and P are the most significant contributors to environmental pollution although other nutrients such as Ca, K, Cu and Zn are also of concern (Schutte et al., 1993). Dietary nutrients are excreted in excess because they are utilized less efficiently or nutrients supplied in the diet exceed the amounts needed by the animal (Lenis and Schutte, 1990; Kerr, 1995). Approximately 50 to 80% of N and 40 to 80% of P consumed is excreted, a substantial amount through the feces (Yano et al., 1999). Surplus N in manure leaches into ground and surface water, resulting in high nitrate levels in ground water and O₂ depletion by O₂-depleting plants growing in surface water (Aarnink and Verstegen, 2007).

Modifications of swine diets to replace feedstuffs used less efficiently or the more expensive feedstuffs continue to attract considerable research over the years. Other investigations have looked to include only nutrient amounts in diets to match animal needs; reports show a significant reduction in the excretion of nutrients such as N and P when dietary levels were restricted (Sutton et al., 1999; Cole et al., 2003; Aarnink and Verstegen, 2007). In addition, prices of
traditional feedstuffs in swine diets, corn and Soy Bean Meal (SBM), continue to rise owing to their alternative uses as renewable energy sources. Alternative but effective energy and protein feedstuffs need to be investigated for their optimal utilization by pigs. Brewers Rice (BR), a by-product of rice processing and Dried Distillers Brewers Yeast (DBBY), a by-product of beer manufacturing, can be suitable and cheaper alternatives to corn and SBM, respectively. Although BR has a lower energy density compared to corn, its starch is more readily available because of a low amyllose to amylopectin ratio (Goddard et al., 1984) and lower Non-Starch Polysaccharides (NSP) and resistant starch (RS; Berry, 1986). These biochemical differences make BR more digestible than corn because rice contains about 20% amyllose compared to more than 25% for corn (Rooney and Pflugfelder, 1986; Bjorck et al., 1994). Literature is lacking on the effect of replacing corn and SBM with BR and DBBY, respectively, on pig performance, fecal DM output and fecal loss of N and P by growing-finishing pigs. We hypothesized that replacing corn and SBM with BR and DBBY, respectively, will increase nutrient utilization (G:F and ATTD) and reduce fecal DM output and loss of N and P with out any negative effects on pig productivity. The objectives of this research were to determine the effect of: (1) replacing corn and SBM with BR and DBBY, respectively, on fecal DM output and loss of N and P in growing-finishing pigs and (2) replacing corn and SBM with BR and DBBY, respectively, on ADG, G:F and ATTD of growing-finishing pigs.

2. MATERIALS AND METHODS

The experiment used growing-finishing managed to meet the recommendations of the University of Arkansas at Pine Bluff (UAPB) Institutional Animal Care and Use Committee.

2.1. Animals, Housing and Experimental Design

Animals used in this experiment were a mixture of barrows and gilts of approximately ¾ Yorkshire×¾ Duroc×¾ Hampshire breeding. The animals weighed 73±5.7 kg on day 0. Sixteen animals were born and raised on the UAPB Farm while forty eight animals of similar breeding were sourced from a nearby private farm. Experimental animals were housed in semi-open concrete floor pens measuring 2.13×6.26 m of which 2.13×2.13 m portion is open section and a similar area is under roof. All animals were grouped by weight and randomly assigned to four experimental diets. The design of this experiment was a randomized complete block with each pen consisting of four pigs considered the experimental unit. There were four diet treatments in this experiment, replicated four times, for a total of sixteen pens. This study was conducted between November 2, 2012 and November 30, 2012 and lasted 28 days.

2.2. Diets

Experimental diets were mixed at the UAPB Farming ingredients sourced locally. The treatment diets were: (1) Corn/Soybean Meal (CSM; control); (2) Brewers Rice/Soybean Meal (RSM); (3) Brewers Rice/dried distillers Brewers Yeast (RBY); and (4) Corn/dried distillers Brewers Yeast (CBY). All diets were formulated to contain 14% CP; dietary Ca and P met the National Research Council (NRC, 2012) recommendations for pigs in this class. Feed was weighed and fed manually to the animals daily at 0900 h. Daily feed amounts offered were based on the daily nutrient requirements for growing-finishing pigs following NRC (2012) recommendations. Animals were fed at 3.7% of BW on a DM basis. Feed intake at this level was calculated to supply adequate nutrients to support maintenance and attain more efficient ADG. The feed amounts were adjusted midway through the experimental period, to match changing animal needs due to increased growth. Drinking water was provided at all times via wall mounted nipple drinkers.

2.3. Variables Measured

Variables determined included: ADG, G:F, ATTD, fecal DM output and fecal loss of N and P and feed and fecal N and P. To determine ADG, animals were weighed on days 0, 14 and 28. The ATTD of DM, N and P was the calculated percent difference between intake DM, N and P and fecal DM, N and P. The fecal loss of N and P was calculated from average fecal output excreted during the five days of the sampling period. Fecal DM output was determined by multiplying the average total feces collected by the DM percent of each fecal sample.

Feed and fecal samples were dried and ground to pass through a 2 mm screen using the Wiley mill (Thomas Scientific, Swedesboro, NJ). Ground samples from five sampling days were composited into one sample each. Composite fecal and feed samples were analyzed for DM, N, P, Neutral Detergent Fiber (NDF) Acid Detergent Fiber (ADF) and ash.

Samples for P analysis were digested in nitric acid (HNO₃) on a hot block heated to more than 60°C for up
to 1½ h with appearance of reddish smoke signaling that initial digestion was complete. Hydrogen peroxide (H₂O₂) was added at this point and further digestion allowed to continue until about 5 mL of sample was left in the tube. The digested solution was diluted to bring the volume to 25 mL. The diluted sample was run through the Inductively Coupled Plasma-Atomic Emission Spectroscopy (ICP-AES) analyzer for final determination of P concentration.

2.4. Sampling Procedures

Animals were weighed at the start (day 0), day 14 and end of the experiment (day 28). Sub-samples of each feed were placed in a bag and stored in a freezer at-20°C, until further lab analysis. Total feces were collected within each pen during the last five days of the experiment. The feces were collected at the same time, in numerical order starting with the same pen every collection day. All feces were gathered and placed in pre-weighed buckets. Once the weight was determined, the feces were mixed within the bucket and a sub-sample prepared for lab analysis. The fecal sub-samples were stored in a freezer at-20°C, awaiting further lab analysis. During the sampling period the pens were not allowed to be washed down to ensure that all the feces excreted by the pigs during the sampling period were collected.

2.5. Statistical Analysis

Data was analyzed as a randomized complete block design, with pen comprising of four pigs as the experimental unit and block based on initial pig BW. All data were subjected to Analysis Of Variance (ANOVA) generated using the GLM procedures of SAS (SAS Inst. Inc., Cary, NC). The error term of pen within diet was used to test the effect of treatments on response variables determined. Treatment differences were considered significant at p<0.05. Least significance difference was used to separate means when a significant F-value for treatment means (p<0.05) was observed in the ANOVA.

3. RESULTS

Compared to pigs finished on corn based diets, pigs finished on brewers rice based diets gained faster (p<0.01); the protein source had no negative effect on pig ADG (Table 2). Fecal loss of dietary N was reduced (p<0.001) the most for pigs finished on RBY diet and reduced the least for CSM and CBY pigs, RSM pigs were intermediate (Table 3). Response to dietary P was somewhat different; pigs finished on RBY diet had the least (p<0.001) loss of dietary P followed by RSM, CSM and CBY in that order. Consequently, digestibility of dietary N and P was greater (p<0.001) for BR based diet compared with corn based diets.

4. DISCUSSION

Possible reasons why pigs fed BR based diets had a significant reduction in fecal DM output was probably due to lower NDF and ADF (fiber) levels (Table 1) compared to corn based diets. Fiber has a negative correlation with digestibility and this inverse relationship probably explains why corn with higher fiber content was less digested compared with BR. Greater ATTD for BR based diets meant that less feces was excreted compared to corn based diets. These findings compare favorably with our previous work (Gekara et al., 2013) and those of Yano et al. (1999), although the latter group used chickens in their studies.

Greater ATTD for RBY pigs followed by RSM, CSM and CBY, in that order, may have been due to differences in the concentration of NSP, mainly the cell wall carbohydrates, RS to amylase digestion and other complexes (Englyst et al., 1992; Gallant et al., 1992; Brown, 1996). Brewers rice based diets probably had a lower amylase (Goddard et al., 1984), NSP and RS (Berry, 1986) concentration making BR more digestible than corn based diets. Regular rice contains about 20% amylase compared to more than 25% for corn (Bjorck et al., 1994; Rooney and Pfugfelder, 1986).

The significant reduction in the fecal loss of N and P may have been due to differences in ATTD and dietary NDF and ADF. Brewers rice based diets had a greater N and P digestibility and lower levels of NDF and ADF compared with corn based diets. Fiber (mainly ADF) and digestibility are negatively correlated, thus, the significantly lower ADF levels in RBY and RSM diets compared with CSM and CBY diets probably explains the corresponding differences in animal response. Furthermore, a probable more favorable N to P ratio (Bjorck et al., 1994; French, 1973) in BR based diets compared with corn based diets may have resulted in greater digestibility and lower excretion of N and P in the feces. Additional research should determine the extent of N and P bound to NSP and how this affects availability of N and P in corn and BR relative to utilization in swine.
Table 1. Composition of experimental diets

<table>
<thead>
<tr>
<th>Item</th>
<th>Experimental Diet⁵</th>
<th></th>
<th></th>
<th></th>
</tr>
</thead>
<tbody>
<tr>
<td></td>
<td>RBY</td>
<td>CBY</td>
<td>CSM</td>
<td>RSM</td>
</tr>
<tr>
<td>Brewers rice (%)</td>
<td>-</td>
<td>76.80</td>
<td>-</td>
<td>77.74</td>
</tr>
<tr>
<td>Corn, dented yellow (%)</td>
<td>78.20</td>
<td>-</td>
<td>77.15</td>
<td>-</td>
</tr>
<tr>
<td>Soybean meal (%)</td>
<td>10.00</td>
<td>13.60</td>
<td>-</td>
<td>-</td>
</tr>
<tr>
<td>Alfalfa pellets (%)</td>
<td>8.15</td>
<td>5.60</td>
<td>8.00</td>
<td>4.46</td>
</tr>
<tr>
<td>Dried distillers brewers yeast (%)</td>
<td>-</td>
<td>-</td>
<td>11.15</td>
<td>14.55</td>
</tr>
<tr>
<td>Dicalcium phosphate (%)</td>
<td>2.45</td>
<td>2.15</td>
<td>1.75</td>
<td>1.50</td>
</tr>
<tr>
<td>Limestone (%)</td>
<td>0.75</td>
<td>1.80</td>
<td>1.10</td>
<td>1.30</td>
</tr>
<tr>
<td>Salt (%)</td>
<td>0.20</td>
<td>0.20</td>
<td>0.20</td>
<td>0.20</td>
</tr>
<tr>
<td>Mineral/vitamin premix² (%)</td>
<td>0.25</td>
<td>0.25</td>
<td>0.25</td>
<td>0.25</td>
</tr>
<tr>
<td>Nutrient composition</td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>ME, kcal/kg</td>
<td>30.18</td>
<td>27.30</td>
<td>30.74</td>
<td>28.54</td>
</tr>
<tr>
<td>CP (%)</td>
<td>14.03</td>
<td>14.03</td>
<td>14.03</td>
<td>14.03</td>
</tr>
<tr>
<td>P (%)</td>
<td>0.79</td>
<td>0.75</td>
<td>0.84</td>
<td>0.74</td>
</tr>
<tr>
<td>Ca (%)</td>
<td>0.99</td>
<td>0.90</td>
<td>1.00</td>
<td>0.94</td>
</tr>
<tr>
<td>Lys (%)</td>
<td>0.56</td>
<td>0.76</td>
<td>0.62</td>
<td>0.42</td>
</tr>
<tr>
<td>Analyzed composition</td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>N (%)</td>
<td>1.86</td>
<td>2.33</td>
<td>2.15</td>
<td>2.27</td>
</tr>
<tr>
<td>P (%)</td>
<td>0.60</td>
<td>0.86</td>
<td>0.73</td>
<td>0.74</td>
</tr>
<tr>
<td>NDF (%)</td>
<td>10.50</td>
<td>2.73</td>
<td>10.15</td>
<td>2.34</td>
</tr>
<tr>
<td>ADF (%)</td>
<td>4.94</td>
<td>2.85</td>
<td>4.22</td>
<td>2.83</td>
</tr>
<tr>
<td>Ash (%)</td>
<td>5.63</td>
<td>5.70</td>
<td>5.88</td>
<td>4.81</td>
</tr>
</tbody>
</table>

¹Treatments: CSM = Corn/Soybean Meal; RSM = brewers Rice/Soybean Meal; CBY = Corn/dried distillers Brewers Yeast; RBY = brewers Rice/dried distillers Brewers Yeast
²Mineral/vitamin premix provided per kilogram: Iron, 180 ppm; Zinc, 180 ppm; Manganese, 37 ppm; Copper, 75 ppm; Iodine, 2.5 ppm; Selenium, 1.5 ppm; Vitamin A, 15,000 IU; Vitamin D₃, 2,500 IU; Vitamin E, 60 IU; Vitamin B₁₂, 62 µg; Menadione, 2.5 mg; Riboflavin, 13.7 mg; D-pantothenic Acid, 102.5 mg

Table 2. Average daily gain, fecal output, apparent total tract digestibility and feed efficiency of growing-finishing pigs

<table>
<thead>
<tr>
<th>Item</th>
<th>Treatment⁶</th>
<th></th>
<th></th>
<th></th>
<th></th>
<th></th>
</tr>
</thead>
<tbody>
<tr>
<td></td>
<td>CSM</td>
<td>RSM</td>
<td>CBY</td>
<td>RBY</td>
<td>SEM</td>
<td>P value</td>
</tr>
<tr>
<td>BW at start (kg)</td>
<td>70.259</td>
<td>71.989</td>
<td>73.722</td>
<td>74.066</td>
<td>5.710</td>
<td>&lt;0.100</td>
</tr>
<tr>
<td>BW at end (kg)</td>
<td>90.795</td>
<td>97.045</td>
<td>94.034</td>
<td>97.557</td>
<td>5.204</td>
<td>&lt;0.010</td>
</tr>
<tr>
<td>DM intake (kg)</td>
<td>2.889</td>
<td>2.886</td>
<td>2.870</td>
<td>2.899</td>
<td>0.000</td>
<td></td>
</tr>
<tr>
<td>ADG (kg)</td>
<td>0.734⁵</td>
<td>0.895⁵</td>
<td>0.725⁵</td>
<td>0.841⁴</td>
<td>0.041</td>
<td>&lt;0.010</td>
</tr>
<tr>
<td>FO (kg)</td>
<td>0.639⁵</td>
<td>0.352⁵</td>
<td>0.375⁵</td>
<td>0.245⁴</td>
<td>0.093</td>
<td>&lt;0.001</td>
</tr>
<tr>
<td>ATTD (%)</td>
<td>77.896⁴</td>
<td>87.794⁵</td>
<td>79.956⁵</td>
<td>91.518⁴</td>
<td>3.217</td>
<td>&lt;0.001</td>
</tr>
<tr>
<td>G/F (kg/kg)</td>
<td>0.254⁶</td>
<td>0.310⁷</td>
<td>0.253⁵</td>
<td>0.290⁴</td>
<td>0.014</td>
<td>&lt;0.010</td>
</tr>
</tbody>
</table>

¹Treatments: CSM = Corn/Soybean Meal; RSM = brewers Rice/Soybean Meal; CBY = Corn/dried distillers Brewers Yeast; RBY = brewers Rice/dried distillers Brewers Yeast
²FO = Fecal Output (dry matter)
³ATTD = Apparent Total Tract Digestibility

Table 3. Intake and digestibility of N and P in growing-finishing pigs

<table>
<thead>
<tr>
<th>Item</th>
<th>Treatment⁶</th>
<th></th>
<th></th>
<th></th>
<th></th>
<th></th>
</tr>
</thead>
<tbody>
<tr>
<td></td>
<td>CSM</td>
<td>RSM</td>
<td>CBY</td>
<td>RBY</td>
<td>SEM</td>
<td>P value</td>
</tr>
<tr>
<td>Intake N (kg)</td>
<td>0.054⁴</td>
<td>0.067⁷</td>
<td>0.062⁵</td>
<td>0.066⁶</td>
<td>0.003</td>
<td>&lt;0.001</td>
</tr>
<tr>
<td>Intake P (kg)</td>
<td>0.017⁸</td>
<td>0.025⁸</td>
<td>0.021⁸</td>
<td>0.018⁸</td>
<td>0.001</td>
<td>&lt;0.001</td>
</tr>
<tr>
<td>Fecal N (kg)</td>
<td>0.021⁸</td>
<td>0.013⁸</td>
<td>0.019⁸</td>
<td>0.010⁸</td>
<td>0.003</td>
<td>&lt;0.001</td>
</tr>
<tr>
<td>Fecal P (kg)</td>
<td>0.016⁸</td>
<td>0.014⁸</td>
<td>0.019⁸</td>
<td>0.010⁸</td>
<td>0.002</td>
<td>&lt;0.001</td>
</tr>
<tr>
<td>Digest N (%)</td>
<td>60.443⁴</td>
<td>79.943⁸</td>
<td>69.420⁵</td>
<td>84.443⁷</td>
<td>5.388</td>
<td>&lt;0.001</td>
</tr>
<tr>
<td>Digest P (%)</td>
<td>8.971⁸</td>
<td>45.167⁷</td>
<td>11.630⁸</td>
<td>43.678⁸</td>
<td>9.870</td>
<td>&lt;0.001</td>
</tr>
</tbody>
</table>

¹Treatments: CSM = Corn/Soybean Meal; RSM = brewers Rice/Soybean Meal; CBY = Corn/dried distillers Brewers Yeast; RBY = brewers Rice/dried distillers Brewer's Yeast a-d; Means within a row with different superscripts differ (p<0.05)
A better gain to feed ratio for pigs fed BR based diets compared with corn can be attributed to greater ADG since feed intake was the same across diets. Although intake of N and P was greater for pigs fed BR based diets, pigs fed corn based diets excreted more N and P in the feces. Diet modification BR and replaced corn and SBM, respectively, may have resulted in greater N and P digestibility and reduced excretion in the feces.

3.1. Implications

Results of this study further confirm that diet modification to include highly digestible plant based feedstuffs remains a viable option that can reduce excessive excretion of feed nutrients, notably N and P. Furthermore, significant reduction in fecal N and P is a boon and adds value to efforts aimed at reducing environmental pollution caused by manure generated through intensive swine and poultry operations.

4. CONCLUSION

Brewers rice and dried distillers brewers yeast can replace all corn and soybean meal, respectively, in diets for growing-finishing pigs and reduce fecal DM output and fecal loss of N and P with no negative effects on animal growth and productivity. In this study, brewers rice/dried distillers brewers yeast based diets may have provided animals with highly digestible nutrients and less manure, contributing to reduced environmental pollution. However, the superior performance of brewers rice and dried distillers brewers yeast over corn and soybean meal, respectively, may need further investigation to determine the effect of diet on carcass quality and other characteristics including eating attributes.

5. REFERENCES


Moving Ahead

A Message from the Chancellor

Commencement Speaker announces $100,000 Gift

Johnny C. Taylor Jr., President & CEO of the Thurgood Marshall College Fund (TMCF), not only delivered the keynote address Saturday, May 10 at the Southern University at New Orleans (SUNO) 2014 Commencement, but he also delivered a $100,000 donation.

The TMCF gift, which will provide scholarships to deserving SUNO Students, capped off a year in which the University made tremendous progress in renovation projects on buildings damaged by Hurricane Katrina.

“We all know that getting to college is half the battle,” Taylor said. “However, education only pays off for those who actually graduate and TMCF is proud of the 498 SUNO graduates.”

During his speech at the Lakefront Arena, Taylor told the graduates that the degrees they received are not theirs. “At the end of the day, that degree belongs to a whole group of people who brought you here. You may possess it, but the state of Louisiana helped pay for your education. Then there were the people who prepared you: your K-12 teachers ... the SUNO faculty and staff ... and your families,” he said. “I want you to use ‘our’ degree to make this world a better place.”

SUNO’s Class of 2014 consists of 54 honor graduates: five Suma Cum Laude, 10 Magna Cum Laude, 27 Cum Laude and 12 Honors. Business Administration Major Bruce O. McLean graduated with the highest grade-point average of 3.975.

Hoang-Minh Nguyen receives his hood Friday, May 9 for earning a Master of Social Work during the Hooding and Medallion Ceremony in the SUNO Gymnasium. 181 graduate students received their master degrees in Social Work, Criminal Justice, Museum Studies and Computer Information Systems.
College of Arts and Sciences
Dr. Henry E. Mokosso, Dean

Arts & Humanities
Norbert R. Davidson, Interim Chair for the Department of Arts & Humanities, attended the Louisiana Board of Regents' Statewide Workshop on Developmental Education Outcomes in Baton Rouge at the end of March, and participated in a two-part webinar entitled "Moving Beyond Memorization: Advance Thinking Skills Training," which followed on April 2 and 3.

Associate Professors of English Dr. Chester St. H. Mills and Dr. Xiongya Gao attended a conference of the National Council of Teachers of English (NCTE) in Indianapolis, ID, April 19 – 22.

Assistant Professor of Music Michael Pierce performed at the 20014 New Orleans Jazz and Heritage Festival ("Jazz Fest"), participating in sessions with Dr. John and with the gospel group Shades of Pride.

Assistant Professors of Communication Dr. Douglas Marshall and Dr. Sarah Jackson both presented papers at the April 5 conference of the Southern States Communication Association, which was in New Orleans April 3 – 6. Dr. Jackson successfully defended her dissertation at Louisiana State University and was officially awarded her Ph.D. in May.

Natural Sciences
Murty S. Kambhampati, PhD: Department of Natural Sciences celebrated 2013-14 Annual Student, Faculty and Staff Awards Day. Mr. Terrell Brumfield (President of BKX Chapter), Mr. Samuel Okpechi (NIS President), Ms. Sonya Hill (Treasurer, BKX and NIS Chapters), and Ms. Anne Marie-Neba (NIS-BKX Chapter's Secretary) received awards for their service in their respective chapters on recruitment, fund raising, attending seminars, etc. Following are the members of faculty who received awards: Dr. Mostafa Elaasar (Department of Natural Sciences Award for his seven years of service as the Chairperson); Dr. Joe Omojola (Mentoring and Service Award); Drs. Illya Tietzel and Belmasrour (Outstanding Service Award); Drs. Cynthia Singleton, Joseph Olubadewo, Alvin Bopp, and Carl P. Johnson (Service Awards); Ms. Phyllis Okwan (Outstanding Service Award); and Ms. Polly Richter (Service Award).
Department of Natural Sciences continued

On April 25, Drs. Joe Omojola, Murty S. Kambhampati, Carl P. Johnson and Phyllis Okwan participated in an annual E$\text{MaS}$ Advisory Committee meetings and evaluations of the program with external advisory committee members.

NIS and BKX Chapters, under the sponsorship of Drs. Kambhampati and Omojola, initiated “Recycling of Plastic Bottles” in NSC and BRN buildings on the eve of Earth Day.

Dr. Kambhampati engaged actively in Faculty Handbook revisions and Post-Tenure Review process along with colleagues on campus and submitted his reports to Dr. Mokosso, Dean-CAS and shared the same documents with all faculty of CAS and Dean Udeh, College of Business.

Dr. Illya Tietzel: Dr. Tietzel’s and Dr. Elaasar’s undergraduate research mentee Ms. Janice Carter was accepted in the LSUHSC Research Experience for Undergraduates (REU) Program, a 10-week program beginning May 27 and ending August 1.

Dr. Tietzel’s undergraduate research mentee Mr. Keith Perkins was accepted in the LSUHSC Research Experience for Undergraduates (REU) Program, a 10-week program beginning May 27 and ending August 1.

On April 24, Dr. Illya Tietzel, Associate Professor of Biology, received the SUNO campus award as Most Outstanding Researcher at the Southern University System 2013-2014 Faculty and Staff Research and Academic Achievement Awards Program event.

In April 2014, Dr. Tietzel received a departmental award for Outstanding Service of the Department of Natural Sciences.

Dr. Tietzel submitted on April 3 a grant proposal “Modeling the impact of oil spill microbe on intestinal microbes and invertebrates” to the LA Board of Regents Supervised Undergraduate Research Experiences (SURE) program that will support undergraduate research of Mr. Donald Brown with Dr. Tietzel’s oil spill research.

Mr. Sheldon Williams, mentee of Dr. Tietzel, won 2nd place for oral presentation at Dillard University’s LAMP conference undergraduate research day on April 1 for his research about “Biological Characterization of the Alphavirus nsP1 Guanylyltransferase Enzyme” done in the lab of Dr. Geiss at Colorado State University.

Dr. Tchavdar Marinov: Dr. Marinov became a member of the editorial board of the Universal Journal of Computational Mathematics (an international peer-reviewed journal that publishes original and high-quality research papers in all areas of Computational Mathematics). (Please visit http://www.hrpub.org/journals/jour_editorialboard.php?id=24)

A paper titled “Behavior of the Numerical Integration Error,” from Tchavdar Marinov, Joe Omojola, Quintel Washington (SUNO student) and LaQuinia Banks (SUNO student), was accepted for publication in Applied Mathematics Journal.

Dr. Marinov’s review of the Bormotin K. S. paper “Inverse optimal control problems in creep theory,” was published in AMS Mathematical Reviews. Dr. Marinov also prepared a referee report for a paper submitted for publishing in Applied Mathematics Journal.
Museum Studies

GENERAL: Dr. Sara Hollis is an At-Large-Senator on the Faculty Senate. She attended both Senate Meetings in April, as well as several meetings for the 2014 Commencement Program. Dr. David Riep attended meetings for the Council of Deans and Directors.

Both Dr. Hollis and Dr. Riep participated in the defense of written theses for several 2014 MA Museum Studies graduates and have attended all of their exhibitions. Dr. Hollis is now a member of the National Women’s Caucus on Art, the New Orleans Chapter of the Women’s Caucus on Art, and the New Orleans Art Association. She has been attending exhibitions of both groups. She is also a member of the Louisiana Watercolor Society and regularly attends their exhibitions. She is a member of the international quilt group, the Studio Art Quilt Association, and a half dozen other quilt organizations. She is a co-op member of the Second Story Gallery in the Healing Center and shows her art regularly there and at Le Boulevard Marketplace.

RESEARCH: Dr. Riep has been editing his article proofs for his essay on East African trade routes and South Sotho cosmology for a new publication under the Africa Meets Africa banner. He is also completing final edits for the Fall publication of his article “Hot Women” in African Arts Magazine. In addition, he has been developing exam questions for the College Board AP art history test.

Dr. Hollis researched and wrote an article for the New Orleans Tribune about the 30 Americans exhibition of African American art at the Contemporary Arts Center. She is now writing an article on the Talladaga Murals that are going to be shown from May to September at the New Orleans Museum of Art, also for The New Orleans Tribune. She attended the preview of the exhibition that was held for educators in the New Orleans area. She has visited the exhibition several times since, and attended the field trip to it with her students and those in Dr. Sarah Clunis’s Curatorship Class. Dr. Clunis lead the tour of the exhibition that day. Dr. Hollis also assisted Ms. Jane Coleman in hanging her Master’s Project Exhibition at the McKenna Museum.

Graduating Museum Studies student Ms. Renae Friedley researched the community of Breaux Bridge while in the Program and her research has been published. More than 500 of the book have been sold. She has done several book signings.

COMMUNITY: Museum Studies students opened a number of exhibitions in April. On April 5, Museum Studies student Ms. Jessica Jenkins presented her graduating exhibition on the subject of African American Weddings at the McKenna Museum. An article on her exhibition, as well as her experience in the Museum Studies program was featured in the April 7 edition of The New Orleans Advocate. Ms. Jeanne Johnson held her exhibition of the work of a self-taught artist at LeMusee April 12. Ms. Amrit Moore, installed her final exhibition at the East Jefferson Public Library in early April and gave a lecture there on April 23, documenting her trek through the Amazon to draw and photograph plants used for weaving and dyes. She will continue this project with the Field Museum in Chicago. Graduating students Ms. Belinda Johnson and Ms. LuChana Keller defended their theses.

Dr. Riep chaired a panel at the 2014 Louisiana Association of Museums Conference in Natchitoches April 28. The panel featured two MA Museum Studies students, Ms. Rachel Warner and Ms. Amrit Moore, who presented aspects of their work. Dr. Riep also was the featured art history speaker at the Annual Culture Day Celebration at Nicholls State University. He presented aspects of his work on South Sotho art and history in southern Africa. Finally, Dr. Riep met with representative from several area museums, including the Historic New Orleans Collection, to develop professional relationships with the MA Museum Studies program. Museum Studies students currently are completing internships in New Orleans and Baton Rouge Museums, including the Ogden Museum, the New Orleans Museum of Art, the McKenna Museum and LeMusee.
School of Social Work
Dr. Beverly Favre, Dean

Harry J. Doughty, LMSW, Assistant Professor, made a presentation on military families to Amy Riep's Child Welfare Services class Wednesday, April 2. The presentation was a supplement to the text's chapter on military families and related issues.

Bonnie Alston, Field Director, attended the regular monthly University Faculty Development Meetings and met with Field Faculty and a group of Field Supervisors to discuss revisions to the BSW/MSW Field Evaluation Form (identifying what objectives are to be covered each semester).

Dr. Ronald Mancoke was approved for the Millie M. Charles Professor in Human Rights and Social Work endowed chair by the Southern University Board of Directors on April 11. He attended a three-day conference presented by the Group for the Advancement of Doctoral Education (GADE) on "The Science of Social Work." The conference focus was on fostering scientific methods in doctoral education, the management of programs, and trans-disciplinary research. Dr. Mancoke participated in a three-day National Conference on Child Abuse and Neglect presented by the U.S. Department of Health and Human Services, Administration for Children and Families. The focus of the conference was on collaborations to prevent child maltreatment and support at risk families, and promoting child welfare.

College of Education & Human Development
Dr. Mwalimu Shujaa, Dean

Accreditation:
Child Development and Family Studies

On Friday, April 4 at 11 a.m., Dr. Wanga and Dr. Bordenave participated in a Conference Call with Dr. Carol Anderson, Director of Accreditation at the American Association of Family and Consumer Sciences (AAFCS) to discuss ways to respond to factual errors and recommendations of the Site Visit Report. Dr. Wanga completed writing the response and garnered Dean Shujaa’s and CDFS faculty approval to submit the document.

Dr. Wanga, NCATE Coordinator, also developed and distributed, to all faculty in the College of Education & Human Development, a summary sheet for each NCATE standard, associated elements and committee assignments to expedite the writing of the NCATE Institutional Report due on February 25, 2015. Dr. Wanga provided accreditation updates for CDFS and NCATE during faculty meetings of the College of Education & Human on Tuesday afternoons of April 1, 8, 22, and 29. Dr. Wanga is Chair of the Overview and NCATE Standard 5: Faculty Qualifications, Performance, and Development. All faculty in the College of Education & Human Development, including CDFS faculty, are involved in the drafting of at least one NCATE Standard.

Dr. Mwalimu Shujaa, Dr. Bordenave, Dr. Jones, and Dr. Wanga prepared and submitted the 2014 CAEP Annual Report by the April 15 due date. Dr. Bordenave confirmed passage rates and prepared WESTAT Title II Report. Dr. Bordenave was appointed to Chair Standard 2: Assessment System and Unit Evaluation for the NCATE Institutional Report due February 25, 2015. Dr. Bachus is a member of the NCATE committees on Standards 3 and 5.

Dr. Delarious Stewart served as a member of the Committee to Review and Revise the Policies and Procedures Manual For Assessing Candidate Progression and Performance in the College of Education & Human Development. He was named Chair of Standard 4: Diversity, for the NCATE Institutional Report due February 25, 2015. He was also named to serve as a committee member for NCATE Standard 2: Assessment System and Unit Evaluation, the Conceptual Framework, and the State Supplement.
College of Education & Human Development continued

CoEHD:
Dr. Raquel Ezell started the process of updating and building the College of Education & Human Development's new website.

Dr. Katherine Robinson, Dr. Jenita Hegwood, Mr. Charlie Johnson, Dr. Louise Kaltenbaugh, and Dr. Delarious Steward edited and updated the College of Education & Human Development's Policy and Procedures Manual. The modifications were presented the faculty and approved.

Workshops, Conferences and Scholarly Activities:

Child Development and Family Studies
Ms. Celina Carson attended classes in alignment with the Program of Study for her doctoral degree at Southern University and A&M College, College of Science and Agriculture. She also attended the Promethean Workshop sponsored by the College of Education and Human Development and participated in the American Association of Family and Consumer Sciences Leaders webinar.

Dr. Diane Bordenave presented with Dr. Biruk Alemayehu on “Student Engagement in Online Learning at HBCUs” at The Sloan Consortium 7th Annual International Symposium April 10 and was Session Chair for two presentations at the same Symposium. Dr. Bordenave also attended the Promethean Workshop at the College of Education & Human Development on Friday, April 25. Dr. Wanga participated in the E-PAF training for SUNO supervisors and staff Monday, April 28 in the IT Building.

Dr. Stewart engaged in the following professional activities:
  Keynote speaker, Franklinton High School Academic Signing Day for Seniors.

Alternative Certification
Dr. Kaltenbaugh conducted a workshop for Praxis II - Content English and a PLT workshop. She also had a guest workshop presenter for EDUC 110 and EDSN 350 classes.

Dr. Kaltenbaugh completed the Alternative Certification 80-hour workshop and presented completion certificates to five individuals.

Dr. Kaltenbaugh attended CoEHD meetings, two faculty development meetings, conducted seven intern observations and post conferences, and met with nine individuals interested in Alternative Certification.

Teacher Education Programs
Mr. Charlie Johnson hosted a Promethean Workshop on Friday, April 25 from 9 a.m.-3 p.m. It was an interactive whiteboard workshop that was available to 40 SUNO faculty and staff and select students on a first-come-first-served basis.

Dr. Vincent Johnson was selected as a judge for the Student Government Association Presidential Debate and
College of Education & Human Development continued

the Miss SUNO Debate.

Participants participated in hands-on activities and requests were made for additional professional development opportunities on the Promethean Board.

Dr. Jenita Hegwood evaluated and conducted closeout activities on student teachers in the field. Cooperating teachers submitted evaluation forms and grade recommendations on these students.

Dr. Jenita Hegwood started accepting Student Teaching Applications for the Fall Semester.

Professional Outreach to Students and Community:

Child Development and Family Studies
Ms. Carson provided instruction in five courses, three campus-based, two on-line, and one independent study. She met with community partners, such as SU Agriculture Center and LSU Agriculture Center to discuss community and university collaborations on activities for the both HMHB program, SUNO student’s employment, and professional development.

Dr. Bordenave communicated via email with CDFS Alumni regarding Alumni Voices of SUNO for Commencement and sharing updates on alumni educational accomplishments. She met with approximately 25 students for pre-advisement for summer and Fall 2014.

Dr. Wanga participated in SUNO’s International Fest Wednesday, April 24 and contributed a food item. On Wednesday, April 9, Dean Shujaa and Dr. Wanga presented awards to CDFS candidates during the SUNO Student Honors and Awards Day. Dr. Wanga also advised more than 30 students, including graduating seniors, current students, new and transfer students. On Thursday, April 24, Dr. Wanga volunteered to observe and evaluate six teachers at the Islamic School of Greater New Orleans in Kenner, Louisiana.

Praxis
The College of Education & Human Development hosted a Praxis II Workshop to examine several Secondary Content and All Grades Areas delineated by Louisiana Test Requirements for teacher licensure and certification. The sessions discussed each assessment’s format, content categories required for mastery and strategies to improve test performance. The workshop, conducted April 19 and April 26, was facilitated by Dr. Louise Kaltenbaugh and Ms. Gilda Jones.

On April 14, Dr. Raquel Ezell submitted recommendations to the Chancellor for increasing the student passage rate on PRAXIS I.

Teacher Education Programs
Ms. Chanel Payne reinitiated the Education Club and had the first meeting in April. The club has more than 25 members. The club officers are: Olakute Awagboe(President); Chante Gaman (Vice President); Sabrina Pierce (Secretary); Jessica Brown (Treasurer); and Joshua Brown (Alternate).

Dr. Willie Jones III submitted a proposal to the curriculum committee to reduce the number of required hours for completion in the Early Childhood Education degree program from 127 semester hours to 121 semester hours. The proposal was approved by the faculty of the College of Education & Human Development and the Curriculum Committee.
College of Education & Human Development continued

*Child Development and Family Studies*
Ms. Carson pre-advised CDFS students for both the Summer and Fall 2014 semesters, attended weekly CDFS Departmental meetings, and performed duties as Faculty Senate Secretary.

Dr. Wanga developed agendas and facilitated CDFS Departmental meetings on April 1, 8, 22, and 29, all on Tuesdays. Dr. Bordenave participated in the College of Education Departmental Meetings on April 1, 8, 22 and 29. She attended and prepared notes for the CDFS Departmental meetings of April 2, 23 & 30 and attended Faculty Status Committee on Post-Tenure Review convened by Dr. Evelyn Harrell on April 4, and the Faculty Senate Meeting on April 24.

Dr. Wanga attended the System-wide Faculty and Staff Research and Academic Achievement Awards Day at 6 p.m. Monday, April 28 and the Council of Deans and Directors Meeting at 11 a.m. Tuesday, April 29.

*Teacher Education Programs*
Dr. Willie Jones III submitted a proposal to the curriculum committee to remove the passage of PRAXIS prerequisite requirement for EDUC 311 (Children’s Literature & Media) and EDUC 357 (School and Family). The proposal was accepted and approved by the committee.

Dr. Jones submitted a research proposal to Jackson State University’s College of Education & Human Development School Leaders and Teachers Institute. The theme of the institute is: **Embracing Leaders and Teachers with Strategies to Support Education in the Twenty-first Century.** The proposal is entitled **Highly Qualified Teachers Affect on Student Achievement in Preschool.**
June 2014

Chancellor's Report
SUSLA Hosts Spring 2014 Commencement Ceremonies  (Written by Dr. Lalita Rogers)

On Saturday, May 10, 2014, Southern University at Shreveport celebrated its 47th year commencement program highlighting as many as 356 graduates during the academic year. Further, SUSLA was afforded the opportunity to acknowledge the achievements of several programs to include: the first-time passage rate of 100% as enjoyed by the Dental Hygiene and Emergency Medical Technician Programs, the 93% five-year average pass rate achieved by the Radiology Technology Program, the graduation of forty-nine (49) registered nurses and the initiation of two degree programs offered 100% online.

A highlight of the commencement exercises worthy of noting is the three graduates who shared the role of the Chief Student Marshall. Vickie Artison, Marcia Henderson and Gwendolyn Tennell all earned a 4.0 GPA while pursuing their respective degrees.

Mrs. Artison, who served as the Chief Student Marshall for the Fall 2013 Commencement Exercises, returned to SUSLA in the Spring to earn an Associate of Science in Business Management. This degree, coupled with the Associate of Science in Accounting earned in the Fall, has equipped her for a career in finance. A native of Fort Worth, Texas, Mrs. Artison plans to continue her academic journey in Shreveport by pursuing a Bachelor's degree at Wiley College and, later, a Master's degree at Louisiana State University at Shreveport. A mother of three, Mrs. Artison was a full-time student who invested in her educational goals through grants, student loans, and scholarships.

Mrs. Henderson relocated from Michigan after the loss of her husband. She moved to the Shreveport area to be with her son, who was stationed at Barksdale Air Force Base. New to the area, a church member introduced her to Southern University at Shreveport where she decided to continue what she started years ago. Earning an Associate of General Studies in Psychology degree provides the foundation she needs to ultimately open a youth center where she can encourage students to keep moving forward toward their life goals. While at SUSLA, she funded her education through scholarships, student loans, work-study and grants, which allowed her to pursue her educational goals on a full-time basis. Ms. Henderson's immediate plans are to continue her studies at LSU-Shreveport.

Ms. Tennell, a Shreveport native, is the mother of two adult children who's made sacrifices in order to remain a full-time student while earning an Associate of Science in Computer Science, as well as a Certificate of Technical Studies in Web Development. She plans to immediately continue her studies at Louisiana State University at Shreveport and aspires to obtain a PhD in Computer Science. Her ultimate career goal is to enter the world of academia and give back to the industry that's afforded her a brighter future. She gives God the glory for all of her accomplishments.
Mrs. Rosaline Michelle Caldwell, Pediatric Surgery Nurse Practitioner with Pediatric Surgical Associates of Willis-Knighton Physician Network, served as the 10:00 a.m. commencement speaker. In her address to graduates of the Allied Health Sciences and Nursing Divisions, she shared the story of her personal academic journey, while encouraging graduates to find their God-given purpose and stay focused on reaching their goals.

Mrs. Caldwell, along with two Pediatric Surgeons, formed the only pediatric surgery team in Northwest Louisiana. Mrs. Caldwell and her team, now consisting of three surgeons, care for the pediatric surgical needs of a population of 1.2 million in Shreveport and surrounding parishes. Rosaline Caldwell is a published author of five peer-reviewed medical journal articles, a content reviewer for the 3rd edition of Nursing Care of the Pediatric Surgical Patient, and a speaker on the local, regional and national levels.

The newly appointed superintendent of Caddo Parish Public Schools, Dr. Theodis Lamar Goree, Jr., served as the commencement speaker for the Noon Commencement Exercise

Dr. Goree challenged graduates in the Divisions of Behavioral Sciences and Education, Business Studies, Humanities, and Science and Technology to chase their dreams while working hard to reach their goals.

Dr. Goree's career in public education spans from math teacher in both Cobb County Schools in Georgia and Fort Worth Independent School District (ISD) in Fort Worth, Texas, to assistant principal in Fort Worth ISD, principal in both Fort Worth ISD and Mansfield Independent School District (ISD), assistant superintendent in Mansfield ISD, and most recently area superintendent in Mansfield ISD.

Dr. Goree is committed to providing students of Caddo Parish with the highest quality education possible, with a primary goal of providing each student the opportunity to graduate college ready and equipped with the skills necessary to pursue their wildest dreams. In this quest, he embraces the triangular relationship between the school, the family, and the community.

This event was well attended by city officials, SUSLA alumni, and members of the Southern University System and Board of Supervisors, represented by Dr. Monique Guillory-Winfield, Vice Chancellor for Academic Affairs for the System, and the Honorable Willie Hendrix, Chairman of the Finance Committee for the Southern University Board of Supervisors. In fact, the University experienced another year of record-breaking attendance.
Congratulations
To All Spring 2014
Southern University
At Shreveport
Graduates

ACCOUNTING
Tina Ashley
Brandon Butts
Natasha Davis
Demiko Duty
Phillippa George
Shayvon Johnson
Natasha Sudds
Alexus Thompson
Casey Williams

AIRFRAME AND POWER PLANT MAINTENANCE
TECHNOLOGY
Mobtar Abushakau
Josiah Johnson
Joshua Merville
Leon Moore

BIOLOGY
Justin Enche
Niqualla Geines
LaShonda Turner

BUSINESS MANAGEMENT
Vicki Artison
Quincy Ashley
Brenda Dixon
Phillippa George
Kadeem Kidd
Tamika Kirkendoll
Harvey Mims
Tobia Williams
Daniel Winbush

CHILD DEVELOPMENT
Lisa Dickerson
Crystal Gordon
Lakira Hooper
Sharus Johnson
Santasia McKinney
Shane Morgan
Britney Simpson

COMPUTER SCIENCE
John Bell
Chukwuemem Nwokolo
Gwendolyn Tennell

CRIMINAL JUSTICE
Brandon Curry
Tierra Demming
Jerry Dunn
Cabrini Griffin
Justice Gennells
Tamika Jackson
Lurredena Moses

CRIMINAL JUSTICE (continued)
Karen Richardson
Ashley Sanders
Kasie Vaughan
Demitrius Weathers
Darrell Williams

DENTAL HYGIENE
Jessica Bitell
Kelli Garland
Romiko Loehr
Shelby Mitchell
Inez Nowlan
Heather Tritapoe

DIABETES TECHNOLOGY
Crystal Odum

EMERGENCY MEDICAL
TECHNOLOGY - BASIC
Mercedes Blount
Darren Cannon
Spencer Carter
Unique Heard
LaDarryl Jefferson
Carlton Jenkins
Reagan Johnson
Anthony London
LaMarvis Musco

GENERAL STUDIES
BIOLOGY
Velma Brown
Chastana Cage
Tara Eckles
Brittney Fertner-Deal
Lakeshia Jackson
Michelle Kellum
Benisha Manning
Marvin Williams II

COMMUNICATION
Srita Webb

COMPUTER SCIENCE
Rhonda Williams

ELEMENTARY EDUCATION
Kristian Shepherd
Rosa Thompson

HEALTH AND PHYSICAL EDUCATION
DeBrandon Fuller
DeMaria Williams

HISTORY
Celeste Powell

JOURNALISM
Ivy Heath
Timmy Lane
Ebone Mitchell
Timothy Wilson

MATHEMATICS
Ebony Jones
Charles Newton
Stanley Sandifer
Dyamond Williams

PRE-ALLIED HEALTH
Shakena Chatman
Lisa Myles

PSYCHOLOGY
Crystal Brown
Latasia Easter
Felonesiae Pincher
Marcia Henderson
Ronnesia Hill
Shatori Kellum
Dorothy Ray

SCIENCES
Shaina Abney
Kristen Gilliam
Mariah Gilliam
Emmanuel Sims
Milagro Tinnin
Marquita Witt
Karen Woodley

SECONDARY EDUCATION
Norman Taylor

SOCIOLOGY
Connie Green
Tevin Marshall
LaDarius Reed

HOSPITALITY OPERATIONS
Eloise Moore

HUMAN SERVICES
Nichole Flemings
Frania Lawrence
Katina Lemos
Nodja Richardson
Keysha Taylor
LaShonda Thomas
Angela Williams

MEDICAL LABORATORY TECHNICIAN
Latasha Allen

MUSIC TECHNOLOGY
Justin Haastrop

NURSING
Patrick Adams
Danielle Baird
Germaine Boll-Turner
Erica Brunssard
Delisa Davis
Alexandra Filer
Melanie Geoghegan
Anouchka Johnson
Christi Mayer
Katherine Nelson-McLain

PHLEBOTOMY
Shanequa Armstrong
Kiara Canada
Shadreema Copeland
Conisia Hayes
Kargui Lewis
LeVon Newton
Tanzania Randle
Carmella Robertson
Shernora Simon
Christian Sledge
Bonita Ware
Sharanda Webster
Shelia Williams

RESPIRATORY THERAPY
DeOndra Bhat
Tiffany Clinton
Demetria Fisher
Errol Howard
April Reed
Haley Rodrigue
Kourtney Sloan
Panta Williams
Rita Williams-Jackson

SURGICAL TECHNOLOGY
Maddily Barnett
Tiana Fletcher
Anshaniea Gaines
Marquita Henry
Ragena Mack
Jennifer Mauldin
Tomiea Roberson
Phillip Swift

WEB DEVELOPMENT
John Bell
Gwendolyn Tennell

*A Monthly Publication of the Office of the Chancellor*
Yearly at the close of the Spring semester, Southern University at Shreveport pauses to bestow honor upon hardworking students. On Friday, May 2, 2014 in the Jesse N. Stone Lecture Hall, this hallowed tradition continued as students were recognized for academic excellence, induction into prestigious honor societies, and the accomplishment of extraordinary academic feats.

Dr. Rosetta Jones, Vice Chancellor for Academic and Student Affairs, presided over the program. USL Student Leaders were present to share invocation, words of welcome, and the purpose of occasion. Those students honored ranged in grade point average of 3.0 to 4.0, respectively, and name announcement was executed by Dr. Lonnie McCray. Dr. McCray serves as Department Head of English within the Division of Humanities. Dr. Barry Hester, Division Chairman for Science and Technology, offered special recognition to deserving students.

The keynote speaker, Attorney Jacqueline Scott, a Southern University alumnus, was introduced by Professor Frederick Jackson. Attorney Scott urged the students to continue pursuit of excellence while maintaining impeccable character.

Chancellor Ray L. Belton closed the program with glowing remarks for the honorees, their families, faculty, and staff. Southern University at Shreveport is proud of these exceptional students, and looks forward to their continuing contributions.

Southern University at Shreveport’s Beta Beta Nu Chapter of Phi Theta Kappa held its 2013-2014 induction ceremony on April 23, 2014 at 6pm. The honor society inducted seventy-seven (77) new members into its chapter.

Established by Missouri two-year college presidents in 1918, Phi Theta Kappa International Honor Society serves to recognize and encourage the academic achievement of two-year college students and provide opportunities for individual growth and development through honors, leadership and service programs.

Today, Phi Theta Kappa is the largest honor society in American higher education with more than two million members and 1,200 chapters located in 50 United States, U.S. territories, Canada and Germany.

In 1929, the American Association of Community Colleges recognized Phi Theta Kappa as the official honor society for two-year colleges.

Over one-hundred (100) students, faculty, and family members attended the ceremony.

The following students were inducted into the Southern University Shreveport Chapter:

<table>
<thead>
<tr>
<th>FALL 2013</th>
<th>SPRING 2014</th>
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<tbody>
<tr>
<td>Gary Bass</td>
<td>Karlos Adams</td>
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<tr>
<td>Briauna Berinobis</td>
<td>Tina Ashley</td>
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<td>Belandra Capers</td>
<td>Cody Cox</td>
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<tr>
<td>Eric Clarke</td>
<td>Dorothy Ray</td>
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<td>Michael County</td>
<td>Jessica Daley</td>
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<td>Lakisha Ester</td>
<td>Willie Davis</td>
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<td>Allison Foster</td>
<td>Treasure Dotson</td>
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<td>Sylvia Gatson</td>
<td>Abel Ebenezer</td>
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<td>Ashley Guzman</td>
<td>Patricia Ray</td>
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<td>Quaneshia Howard</td>
<td>Canessia Thomas</td>
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<td>Christy Johns</td>
<td>Demetrias Weathers</td>
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<td>Amanda Kidd</td>
<td>Keltia Lemon</td>
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<td>Sabrina Malone</td>
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<td>Sharonvin Baylor</td>
<td>Defonshay McMillon</td>
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<td>Angela Berry</td>
<td>Sarah Pepper</td>
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<td>Shequila Hayes</td>
<td>Laimingrid Puckett</td>
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<td>Julian Collins</td>
<td>April Roberts</td>
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<td>Joseph Cropprue</td>
<td>Naisha Scott</td>
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<td>Krystal Faust</td>
<td>Gwendolyn Sims</td>
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<td>Jacqueline Gatsen</td>
<td>Beverly Tyler</td>
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<tr>
<td>Teresa Gillyard</td>
<td>Sherrica Walker</td>
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<td>Jennifer Hembry</td>
<td>LaTonzia White</td>
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<td>Kenbyronee Jefferson</td>
<td>Williams Knox</td>
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<td>Josiah Johnson</td>
<td>Kyla Lewis</td>
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<td>April Howard</td>
<td>DeMaria Williams</td>
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<td>Jennifer Mauldin</td>
<td>Krystal Mosely</td>
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<td>Demarcus Pool</td>
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<td>Dorothy Ray</td>
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<td>Kerrie Sanders</td>
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<td>Emmanuel Sims</td>
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<td>Felise Doyle</td>
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<td>Amanda Villand</td>
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<td>Kathleen Watson</td>
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<td>Angela Williams</td>
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<td>Katrina Lemons</td>
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<td>Kimber Lumley</td>
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*A Monthly Publication of the Office of the Chancellor*
From the Office of the Registrar

The Registrar's Office, in collaboration with Follett Bookstore, sponsored the first-ever graduation fair designed to offer a "one-stop" experience for our graduates. This event afforded an opportunity for students to address graduation needs and requirements in one place at one time.

Seventy-nine students took advantage of the event on Thursday, April 24, 2014, 9:00 a.m. - 3:00 p.m., in the Johnny Vance, Sr. Student Center. Verbal feedback from students and staff commended the institution for meeting their needs and considering the hectic schedule of a full-time student who also works full-time.

Students were able to obtain their regalia and commencement announcements and secure the required signatures for the graduation check-out process, as well as, take advantage of a professional graduate photo session with McDowell Photos.

Units invited to provide excellent service to prospective graduates were: Bursar, Financial Aid, Registrar's Office, Research, Sponsored Programs & Institutional Effectiveness, Testing Center, University Library, and University Police.

As a result of the positive feedback, this will definitely become an annual event. Dr. Lalita Rogers, University Registrar was presider.

Registrar's Office Hosts the First Registrar's Rap Session

The Registrar's Office hosted its first-ever Registrar Rap Session designed to ensure prospective graduates are prepared for graduation a year in advance.

The session was offered Friday, March 28 and Saturday, March 29 for students who are on track to complete degree requirements in December 2014 or Spring 2015.

Topic of discussion were as follows: (1) Graduation Process; (2) Degree Plans; (3) Transfer Credits; (4) Collegiate Assessment of Academic Proficiency (CAAP) Exam; (5) Course Substitutions; (6) Exit Loan Counseling and (7) the Registered Early Express Line (REEL) Plan.

Thirteen students took advantage of this opportunity and faculty supported the initiative as captured in the photos below.
MESSAGE FROM THE VICE CHANCELLOR

Greetings from the Division of Research, Sponsored Programs, and Institutional Effectiveness (RSPIE). The process of developing and organizing this great division has been a wonderful journey — and the journey continues. ... The core values of RSPIE (Truth, Loyalty, Sharing Information, and Elevation of the Mind) continue to motivate and drive our operations that support RSPIE's vision and mission — focused on creating a culture infused with excellence, accountability, and collegiality. Thank you, RSPIE Team, for your dedication and diligence in serving Southern University at Shreveport Louisiana (SUSLA) — you are truly awesome!

Again, this is an exciting time for the institution as we have proven, once again, the quality of our operations through our recent success with the Substantive Change Onsite visit by SACSCOC. Because of this effort, SUSLA now has the wherewithal to offer online programs, beginning with Business Management and Health Information Technology. Congratulations to Dr. Ray L. Belton, Mr. Marty Fortner (SACS Liaison) and the SUSLA team for a job well done!

As the national and state demands remain to require our constant attention, The Office of Planning and Institutional Research is diligent in efforts to refine existing procedures and processes that will consistently assure the integrity of data and reporting measures. The Office of Outcomes Assessment and Quality Management is persistently engaging the faculty and staff in the process of strengthening assessment practices and exemplifying continuous improvement. Please read about the anticipated activity to recognize and reward the great work of the faculty and staff in regards to outcomes assessment. Efforts continue in developing surveys needed to acquire data that will drive decisions for strategic planning and continuous improvement. Please take the time to review the survey results for the Spring 2014 Faculty/Staff Institute (page 2). Additionally, we press forward in centralizing and reinforcing our grant procurement activity. Because of the great work of the faculty and staff, supported by the Office of Sponsored Programs, SUSLA is proud to have been awarded five Board of Regents grants and others are in the pipeline!

Certainly, the Division of Research, Sponsored Programs, and Institutional Effectiveness has been very productive in efforts to build a culture that speaks quality, excellence and accountability. SUSLA is a great institution and RSPIE stands firm in supporting her mission. We look forward to future endeavors and successes as we aim to propel this institution to be the premier enterprise of higher education. We thank you, SUSLA, for the strides made during this quarter and we look forward to collaborating with you in future efforts. Please continue to journey with us as we work to move SUSLA from good to great!

Always In the Spirit of Excellence!

Regina S. Robinson
Regina S. Robinson, Ph.D.
Vice Chancellor for Research, Sponsored Programs & Institutional Effectiveness

HISTORY IN THE MAKING!

"Esprit de Corps!"
Inspirational enthusiasm, devotion and strong regard for the honor of RSPIE with a common spirit of excellence.

A Monthly Publication of the Office of the Chancellor
DIVISION OF ALLIED HEALTH

DENTAL HYGIENE
Lynne C. Eatman, Interim Program Director

On April 29, 2014, the Dental Hygiene Faculty was notified that all seniors had passed their National Board Exams, giving the department a 100% pass rate. Prior to this date, the Senior Dental Hygiene students were surprised by their “little sisters” freshman class with a “Breakfast for Champions”. This event marks the final stretch of the program for them as they prepare for the National Board Exam. The seniors then embarked on a treasure hunt through downtown Shreveport which ended at the Metro Center where a Limousine awaited their arrival.

Then the senior class were transported to “Spa Concepts” to get a spa full treatment and pampering. This event was sponsored by the Freshmen class of Dental Hygiene, who sponsored various fund raising throughout the year in preparation for this special day.

Pinning Ceremony for the 2014 graduating class was May 9, 2014.

DENTAL HYGIENE CLASS OF 2014

(Pictured Left to Right): are: Kumiko Loch, Heather Trigapoor, Inez Nolan, Shelby Mitchell, Jessica Bisce, and Kelly Garland

Junior and Senior class at Spa Concepts located in Ashley Ridge

EATMAN, RECOGNIZED BY SUSLA’S OAQM

Ms. Lynne C. Eatman, Interim Program Director, was chosen from a group of seventy-five (75) to conduct a poster presentation at the 2014 Assessment Summit on May 5. Lynne was selected because her department’s Institutional Effectiveness Plan and/or Report represented planning and reporting practices that Southern University at Shreveport would encourage others to exhibit in their assessment processes.

In addition to this recognition, Ms. Eatman is preparing for the upcoming review of the Dental Hygiene's accrediting board and site visit team. The program's review documentation is due to the review team in October of this year. The team will conduct the on-site evaluation in January of 2015.

Congratulations Lynne on a Job Well Done!!!!

HEALTH INFORMATION TECHNOLOGY
Kimberly A. Newlan-May, Program Director

Nine graduates from the Fall 2013 semester sat for the HIT National Certification Examination in 2014 and eight were successful in passing the exam. Our very own faculty member in the HIT program, Pam McMillon (a 2012 graduate), sat for the RHIT exam this month (April) and was successful in passing the exam.

Congratulations to the graduates!!!

Pamela McMillon
HIT Faculty

A Monthly Publication of the Office of the Chancellor
CONGRATULATIONS

David Francis
Men's head Basketball Coach
Named 2014 Coach of the Year
By The Louisiana Association of Basketball Coaches

Mark Gray
Port City Jag Player
Named 2014 Player of the Year
By The Louisiana Association of Basketball Coaches

UNIVERSITY LIBRARY
NEWS & EXHIBITS

The library's current exhibit will be on display until May 15. Join us on Wednesday, May 14 from 2 p.m. – 4 p.m. for a closing reception. For more information, contact - Raegan C. Stearns, Archivist - 318.670.9482

Library Announces New Exhibit

"Master Teacher: Paintings By Roosevelt Daniel" on display through May 15, 2014.

Mr. Daniel was the founder and head of SUSLA's art department for over thirty years.

SUSLA
Don't forget to sign the registry!

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Title IX Coordinator: Ms. Linda Hines, Fine Arts Building, Room C01, (318) 670-9480; Section 504 Coordinator: Ms. Rubie Soree, Johnny L. Vance Jr., Student Activity Center, Room 212, (318) 670-9473

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