Swiger, Distler to address Fall Commencement participants

By Sherri Box

The university will celebrate its Fall Commencement for graduate and undergraduate students in Cassell Coliseum the weekend of December 20 through 21.

Paul Antonie (Tony) Distler, alumni distinguished professor and the director of the School of the Arts, will be the keynote speaker at the Graduate School ceremony beginning at 2:30 p.m. Friday, Dec. 20.

L.A. “Andy” Swiger, dean of the College of Agriculture and Life Sciences and the longest-serving agriculture dean in the southern region of the U.S., will be the keynote speaker at the undergraduate ceremony to be held on Saturday, Dec. 21, beginning at 10 a.m.

University officials expect approximately 1,059 candidates to participate in the undergraduate ceremony and 1,026 candidates to participate in the graduate ceremony. There are no individual college ceremonies in the fall.

Since joining the university in 1967, Distler has received the university’s W.E. Counsel House Research conduct surveys, last year.

Report gives high rankings to Interior Design Program

By Sarah Newbill

The College of Architecture and Urban Studies (CAUS) was ranked in the top-15 schools of its kind by the 2003 DesignIntelligence report. The program moved up from eleventh in the nation and the college has broken new ground in investigating eye injuries.

“We’ve developed a model that can be used to accurately predict the probability of injuries to the eye.” said Joel Stitzel, a Ph.D. student in mechanical engineering (ME) and principal developer of the model.

In fact, the model can be used to predict the probability of any type of eye injury, said Stefan Duma, director of the Virginia Tech Impact Biomechanics Laboratory and Stitzel’s major professor. “Joel’s research breaks new ground in investigating eye injuries. This is the first model that can produce truly accurate eye-injury predictions.”

The model can investigate a range of injury-causing objects as diverse as military goggles, airbags, BB guns, baseballs or plastic hair bands—“any object that comes in contact with the human eye,” Duma said.

The model was designed by Stitzel, Duma and ME student Joe Cormier in collaboration with Jan Herring of the Virginia-Maryland Regional College of Veterinary Medicine.

“The way fluids and structures interact in this model is an approach that could be used to predict injury and rupture in certain other parts of the body,” Stitzel said. “For example, it could work with the vasculature—the system of blood vessels—or any of the fluid-filled organs, such as the heart, kidneys or bladder.”

“This model sets the stage for future research,” Duma said. Accurate predictions of injury probabilities can lead to the design of better airbags, goggles and other safety equipment, and he is the voice of Lane Stadium’s pre-game and half-time programs.

Swiger joined the faculty of Virginia Tech in 1980 as head of the Department of Animal Science. He served as director of the Virginia Agricultural Experiment Station before being named dean of the College of Agriculture and Life Sciences in 1992. During his tenure as dean, the college’s biotechnology program has earned national respect, Tech’s agricultural research has risen to seventh in the nation and the college has broken new ground in food-production research.

Tickets are not required for either ceremony. New security procedures will subject all bags and purses to search before entry to the coliseum. Families and guests should arrive early and expect a delay entering the building.

Students may pick up Fall 2002 graduation-accommodation packets for family and/or friends who need accommodations due to a disability or impaired mobility at the Dean of Students Office in 152 Henderson Hall.

Achievement earns Di Ventra fellowship in IOP

By Sally Harris

His “very high level of achievement in physics and outstanding contribution to the profession” have earned Massimiliano Di Ventra of the Department of Physics the title of fellow of the Institute of Physics (IoP). Fellowship is the senior class of membership in IoP, a leading international professional body and learned society that promotes the advancement and dissemination of knowledge of and education in pure and applied physics.

In 2001, Di Ventra received a National Science Foundation (NSF) Nanoscale Exploratory Research grant of $85,000, which served as seed money to explore the nanoscale world through computer simulations. He then received a NSF Faculty Early Career Development Program (CAREER) Award for $300,000 over five years. That grant allows him to use newly developed atomic-scale first-principles approaches to study.

Unique eye-injury prediction model developed

By Liz Crumbley

Each year, about 2.4 million people in the U.S. sustain some type of eye injury and about 30,000 are rendered legally blind. A computer model developed at Virginia Tech can be used to accurately predict the probability of injuries to the eye.

“We’ve developed a model that can be used, for example, by airbag manufacturers and car companies to predict the probability that a given airbag deployment will rupture the eye if contact occurs,” said Joel Stitzel, a Ph.D. student in mechanical engineering (ME) and principal developer of the model.

In fact, the model can be used to predict the probability of any type of eye injury, said Stefan Duma, director of the Virginia Tech Impact Biomechanics Laboratory and Stitzel’s major professor. “Joel’s research breaks new ground in investigating eye injuries. This is the first model that can produce truly accurate eye-injury predictions.”

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(See UNIQUE on 2)
Friday, 13
Exams Begin.

Saturday, 14
Women’s Basketball, 6 p.m.: At Liberty.
Men’s Basketball, 7 p.m., Cassel Coliseum: Morgan State.

Monday, 16
Pay Date for Faculty and Staff Members.
University Council meets, 3 to 5 p.m., 1045 Pamplin.

Tuesday, 17
Alumni Trip to Cuba Information session, 5 to 6 p.m., Montgomery Floyd Regional Library, Blacksburg branch.

Thursday, 19
Staff Senate, noon, 1810 Litton Reaves.
Exams End.

Friday, 20
Graduate Commencement, 2:30 p.m., Cassel Coliseum.
International Graduation Reception, details TBA.

Calendar features ‘Cool Women of Virginia Tech’

Some of the most interesting women of Virginia Tech have been gathered in the “2003 Cool Women of Virginia Tech” calendar. Published by the Women’s Studies Program, the calendar highlights women’s contributions to the university community.

The women featured in the calendar are all ages, shapes and sizes and embody a love of ideas, creative achievement and “true grit.” Not to be confused with the “Women of Virginia Tech” bikini calendar, this calendar includes features such as the first women in the Corp of Cadets in 1973 and the current Virginia Tech women’s basketball team.

Developed to honor women for their intellect, imagination, dedication and determination, the calendar also offers facts about women’s history at Virginia Tech, as well as standard 2003 Virginia Tech dates. The calendar will cost approximately $13 and will be sold at the Volume II Bookstore, the Women’s Center and the Women’s Studies Program Office in 131 Lane Hall.

For more information, call Martha McCaughhey at 1-5812.

Radke, local business receive award for climate-change research

By Lynn Davis

Phil Radke, assistant professor in the College of Natural Resources’ forestry department, and Britt Boucher, president of Foresters Incorporated, have received an outstanding achievement award from Virginia’s Office of Science and Technology for their work related to global climate change.

The office recently recognized their collaboration and success in securing U.S. Department of Energy’s Small Business Technology Research (STTR) Phase I funding, which will enable the two researchers to improve ways to measure carbon stored in forests of the Eastern U.S. Such measurements are needed to monitor and offset the change that is occurring due to the burning of fossil fuels.

Radke co-principal investigator representing Virginia Tech, and Boucher, principal investigator representing Foresters Incorporated, have received $100,000 in STTR funding to develop and test methods for measuring canopy structure and above-ground biomass with commercially available 3-D laser scanners.

A laser-scanning instrument will be used to make 3-D measurements in research forests across the eastern U.S. Estimates will be made of a leaf area index (LAI), the spacing of the forests, and the biomass of leaves, tree trunks and large branches. The estimates will be compared to traditional measurement methods.

“New tools and methods are needed for measuring carbon stored in forests more accurately, less expensively, and faster than traditional measurement methods. A commercially available 3-D laser-scanning instrument may help, and provide faster and more accurate measurements of above-ground carbon stored in the wood and leaves in the eastern U.S.,” Radke said.

STTR funding is used to help transfer technology or research from educational institutions to the business sector. Phase I funding is generally used for helping to prove that a particular technology or research can be used successfully by businesses. If Phase I is successful, Phase II funding can be sought that will help businesses implement the technology or research.

Radke can be contacted at pradke@vt.edu or 1-8653.

Geyer will head Department of Agricultural and Applied Economics

By Jennifer Sills, University Relations intern

Leon Geyer, professor of environmental and agricultural law, will assume the leadership of the Department of Agricultural and Applied Economics on Jan. 1, according to Andy Swiger, dean of the College of Agriculture and Life Sciences.

Geyer will replace 10-year Department Head Lester Myers, who is retiring.

“Dr. Geyer has outstanding qualifications based on his productive years of teaching, outreach, and research; his leadership role in the academic programs of the department; and his extraordinary record of participation in college and university governance,” Swiger said.

Geyer, who joined the faculty in 1981, conducts research in law and economics, working in areas such as the environment, commercial law, business organization, taxation, and tort problems of the farm and commercial sectors. Geyer retains a production interest in agriculture with a partnership interest in Indiana.

He also teaches in and directs the state’s largest tax practitioners workshop.

Before coming to Virginia Tech, Geyer worked as an economist and attorney for U.S. Department of Agriculture (USDA) and for the House Committee on Agriculture in the U.S. Congress. He is currently adviser to the university’s undergraduate honor system, past president of the Faculty Senate and past president of the American Agricultural Law Association. He is a past recipient of the outstanding research award of the American Agricultural Law Association.

Myers led the department since joining the faculty at Virginia Tech in 1992. “Dr. Myers’ outstanding leadership has been instrumental in maintaining the department’s national reputation for excellence,” Swiger said.

During Myers’ tenure as department head, the department has solidified its position as a highly valued resource for state-wide and national commodity groups, government officials, and others. Myers provided leadership for the development of a Ph.D. program jointly administered with the university’s Department of Economics and led the department to membership in the School for Public and International Affairs,” Swiger said.

ACHIEVEMENT

Continued from 1

some of the most fundamental issues in transport in molecular wires that can have major impact in the development of molecular electronics. These include current-induced forces, local heating and heating dissipation, electric-current fluctuations, and interference effects at the molecule-leads contacts.

Di Ventra also works with experimentalists to advance the new technology and provide new input for future developments in molecular electronics. By providing theoretical models, Di Ventra will help shorten the experimental time needed for selecting materials and structures with specific transport properties.

Di Ventra came to Virginia Tech in the summer of 2000. In addition to holding the position of research assistant professor at Vanderbilt, he has been a visiting scientist at the IBM T.J. Watson Research Center since 1998. Di Ventra also received the Ralph E. Powe Junior Faculty Enhancement Award and the New Century Technology Council Innovation Award, among others.

Di Ventra is a co-editor of the book Nanoscale Science and Technology, scheduled for publication in 2003, and has written a number of book chapters and articles for professional publications.

UNIQUE

Continued from 1

ment, he said.

Stitzel’s presentation of the research won first place in the student paper competition during the 46th Stapp Car Crash Conference in November.

The Stapp conference, founded by the late John Paul Stapp and sponsored by the Society of Automotive Engineers and a number of universities, is the premier forum for presentation of research in fields that advance the knowledge of land-vehicle crash-injury protection. Stapp was an Air Force physician who pioneered research in human tolerance to acceleration and crash impacts, often acting himself as the test subject.

“It’s extremely difficult to have a paper accepted by this conference,” Duma said. “Receiving the top paper award was a great accomplishment for Joel, and places Virginia Tech on the international map for automobile safety research.”

Stitzel expects to complete his doctorate in 2003 and is interested in working in the field of automotive safety. “I would really like to perform more advanced modeling of the tissues in the human body,” he noted. “Computational models of the body are probably going to replace automotive crash test dummies one day, and I’d like to be at the forefront of that work.”
Hallerman’s research genetically fingerprints wildlife

By Hillary Fussell, University Relations intern

Eric Hallerman’s genetic-fingerprinting research is providing critical information needed for the management of black bears and other animals in the wild. Hallerman, an associate professor in the Department of Fisheries and Wildlife Sciences and the sole geneticist in the College of Natural Resources, has been conducting research in the field of genetic fingerprinting since 1984.

Genetic fingerprinting is a procedure that begins with the extraction of DNA from a research subject. The DNA is then amplified to identify specific target sequences for that particular subject by placing it into a PCR (polymerase chain reaction) machine. The machine heats the target molecules causing denaturation, which provides double the number of templates for the next cycle. Once the DNA is amplified substantially, it is transferred into a gel and detected by gel electrophoresis and staining (also known as DNA sequencing). Once these sequences are characterized, geneticists can then assess into which population or species a given subject fits.

Hallerman has genetically fingerprinted species such as the black bear, walleye, Madagascar fish eagle, and the bacterium E. coli. In collaboration with wildlife Professor Michael Vaughan, Hallerman helped identify subspecies of the American black bear to facilitate protection of certain populations belonging to endangered subspecies. In addition, Hallerman and Vaughan are studying the population of black bears near the Great Dismal Swamp to identify possible effects on the population if federal highways are widened through their habitat.

The walleye is a fish that once thrived in Virginia’s New River. When the population decreased, walleyes were brought in from Minnesota with hopes of regenerating a stable population. However, walleyes native to the New River grow up to four times larger than those from Minnesota. Hallerman, along with fisheries and wildlife Professor Brian Murphy, genetically fingerprinted the population of walleyes in the New River to determine which individuals were native to the river. The native walleyes were then spawned in a hatchery to create a population of fish that have the same genes as the native walleyes. Hallerman, along with fisheries and wildlife Professor James Fraser and post-doctoral student Melanie Culver; Rick Watson of the Peregrine Fund; and Ruth Tingay of Nottingham University determined that “helper” males attending nests of Madagascar fish eagles were not just helping to feed the young, but also breeding. Because a larger number of individuals are involved in breeding, loss of genetic variation is less likely to threaten the viability of the species. The species for research are chosen by Hallerman’s on site.

Fulfillment

The following classified positions are currently available. Position details, specific application procedures/position-closing dates may be found on Personnel Services website http://www.jobs.vt.edu. Positions are also listed on the Job Line, a 24-hour recorded message service. For information on all job listings, call 1-5300. Some positions include state benefits. Individuals with disabilities desiring assistance or accommodation in the application process should call by the application deadline. Closing date for advertised positions is 1 p.m. Monday. An EO/AA employer committed to diversity.

GASHED POSITIONS

FULL TIME

Four full-time food-service positions available.
Animal Care Supervisor, 006998M, PB 4, VTH.
Architect, 008048F, PB 5, Physical Plant.

Electrician Senior, 002219F, PB 3, Power Plant.
Fiscal Technician Senior, W022963F, PB 3, University Bursar.
HVAC Installation/Repair Senior Technician, 007007F, PB 4, FMU.
HVAC Installation/Repair Senior Technician, 007007F, PB 4, FMU.
HVAC Technician, 008001H, PB 3, RDP.
Lab Specialist Senior, 007435M, PB 4, PMU.
Lab Technician, 008042K, PB 4, VBI.
Laboratory Specialist, 007474M, PB 3, Biochemistry.
Pre-prep Supervisor, 000394H, PB 2, RDP.
Small Animal Speciality Medicine Technician, 002872M, PB 3, VTH.
Unit Manager, 007961H, PB 5, RDP.
PART TIME

Cass/Surgery Technician, W022190M, PB 2, VTH.
ICU Veterinary Technologist Large Animal, W022218M, PB 2, VTH.
Laboratory Technician Senior, W022172M, PB 2, VTH.
Large Animal Husbandry, W022155M, PB 1, VTH.
Research Specialist, 008012M, PB 3, En-tomology.
OFF CAMPUS

Laboratory Specialist, 007887B, PB 3, Occoquan Laboratory.
Nursing Supervisor, 006726M, PB 3, CVM.
Program Support Technician, 007912G, PB 3, NVC.
Research Specialist, 004529M, PB 3, Tide-water AREC.

EMPLOYMENT

By Katrina Hosh University Relations intern

Who would have thought the culinary arts could be such a competitive sport? Virginia Tech’s senior executive chef for Owens Dining Center, Jud Flynn, is proof that competition is an eminent aspect of the culinary arts.

Over the years, Flynn has collected a number of accolades including 30 culinary medals as well as a silver medal at the 2000 Interna-tional Culinary Olympiads held in Erfurt, Ger-many, He is also the only approved American Culinary Federation culinary judge in Virginia, and is one of just 100 in the nation.

Flynn said competing inspires him to ex-pand his skills as a chef and that it is a good way to exhibit his skills among his peers.

During competitions, Flynn would have to display 13 intricate plates of food. “Really what you do…is a lot of artistic display work, where no one is actually going to eat it, but you’re judged on all the fundamentals that it takes to produce it,” he said. “We’re taking it to the next level.”

Flynn began competing nationally about seven years ago. He said that competing is a self-rewarding experience that has contributed to his accomplishments as a chef. “It takes a lot of brainstorming perfecting your ideas,” Flynn said. “Because you’re going to try to come up with something unique, that you’ve only seen bits and pieces of this idea used over the last few years.”

Flynn said his passion for competition and thinking of unique ideas has inspired him as a chef. “We come up with purely eclectic recipes, and entrees, and side items, that we haven’t done before, because we don’t want to reiterate some of the same things,” he said.

He also noted that cooking trends change every four years and usually stem from various concepts brought up at competitions. “Our ideas now on presentation stuff are getting to be more refined, cleaner work, smaller portions, bolder, stronger, eclectic flavors. So everything

See COMPETITION on 4

Facility Position

INSTRUCTIONAL

112621 Assistant Professor of Equine Internal Medicine. Marion duPont Scott Equine Medical Center, Virginia-Maryland Regional College of Veterinary Medicine. Contact: G. Frederick Fregin, Marion duPont Scott Equine Medical Center, Virginia-Maryland Regional College of Veterinary Medicine, Box 1938, Leesburg, VA, 20176.
Center for Organizational and Technological Advancement appoints three fellows

By Susan Feller
Senior Fellow for Biomedical, Bioengineering, and Health Projects and Executive Director for Virginia Tech’s Northern Virginia operations James Bohland, Veterinary Teaching Hospital Director Robert A. Martin, and Civil War scholar James I. Robertson Jr., have been appointed fellows of the Center for Organizational and Technological Advancement (COTA).

Announcement of the appointments was made by J. Douglas McAlistier, director of Outreach Program Development, who said, “These distinguished scholars have made outstanding contributions to their fields while at Virginia Tech. Their expressed willingness to make their knowledge and experience available to a wider audience through COTA will strengthen the university’s outreach efforts.”

Virginia Tech established COTA in 1994 to foster economic-development and continuing-education initiatives with special emphasis on connecting university research to the needs of Virginia’s industrial, commercial, governmental, academic, and professional organizations.

COTA’s primary objective is to help Virginia’s organizations and individuals compete in an information-driven global economy. The center works with Virginia Tech faculty members to develop programs at the Hotel Roanoke and Conference Center and assists with small grants. COTA projects are administered through Outreach Program Development, which is part of University Outreach and International Affairs (UOIA).

“COTA Fellowships are designed to connect distinguished scholars and their research to many external audiences,” said UOIA Associate Provost John Dooley. “By using a multidisciplinary perspective, COTA fellows focus university resources on specific real-world problems and areas where university expertise can make a distinct contribution.” COTA fellows are responsible for developing and implementing lifelong learning and executive management programs at the Hotel Roanoke and Conference Center.

Bohland joined Tech’s faculty in urban affairs and planning in 1980 after serving 11 years at the University of Oklahoma, where he chaired the geography department. He attained the rank of full professor at Tech in 1984 and chaired the Urban Affairs and Planning Program from 1984 to 1995. Since 1996 he has directed the School of Public and International Affairs, which he helped found.

In addition to directing the Veterinary Teaching Hospital, Martin teaches at the Virginia-Maryland Regional College of Veterinary Medicine, where he has been a member of the faculty since 1983. Martin oversees both the Extension and continuing-education programs in veterinary medicine. Martin practices and teaches both orthopedic and general small-animal surgery.

Robertson is the recipient of every major award given in the field of Civil War history. He has written such award-winning books as General A.P. Hill, Soldiers Blue and Gray and Civil War! America Becomes One Nation and directed the nation’s Civil War centennial celebration. Robertson appears regularly in Civil War programs on the Arts & Entertainment Network and the History Channel and writes and narrates a weekly broadcast carried by 11 public radio stations. His book, Stonewall Jackson: The Man, The Soldier, The Legend, was a main selection of two major book clubs and has won eight national awards.

Tech’s marine-aquaculture research flourishing with flounders

By Angela I. Correa
The Aquaculture Center at Virginia Tech has received more than 2,500 juvenile summer flounder (Paralichthys dentatus) from the Virginia Seafood Agricultural Research and Extension Center (VSAREC) in Hampton.

The fish will be used in a research project funded by the National Marine Aquaculture Initiative of Sea Grant. For this collaborative effort, approximately 50,000 summer-flounder eggs spawned at the University of Rhode Island were shipped to the VSAREC, hatched and reared using a unique greenhouse water culture system developed and refined by Michael Schwarz and researchers at the Hampton Seafood Center. The protocol resulted in 60-day post-hatch survival rates in excess of 90 percent. The high survival rate is remarkable, because during this time period, larval flounder must be fed a succession of live feeds, be weaned to dry feeds, and undergo substantial metamorphic changes.

Approximately 30 days post-hatch, larval flounder transform from a free-swimming stage to the larval stage. By the age of 21, they become an executive chef.

Flynn went on to receive his formal culinary training at the New England Culinary Institute in Montpelier, Vermont earning a culinary-arts associates degree.

Flynn and Brian Grove, project and training manager, along with the Residential and Dining Programs’ marketing division, presented the two-hour show, titled “The Heart of Virginia Tech’s Grand Buffet.” The cooking school show proved to be a success as Culinary Services was invited to host the event again next year.

Flynn developed his passion for the culinary arts at the age of 13 when he began working at his family’s restaurant. By the age of 16, Flynn became a chef’s assistant, and by the age of 21 he became an executive chef.

Flynn went on to receive his formal culinary training at the New England Culinary Institute in Montpelier, Vermont earning a culinary-arts associates degree.

HALLERMAN’S

Continued from 3

based on their population levels and on the necessity for understanding differences between individuals and populations in a species.

Hallerman and Yechzekel Kashi of Technion University in Israel created a collection of molecular tests for the presence of E. coli in food and water. Use of a kit containing these testing materials would cut the time needed to detect and identify dangerous E. coli in food and water.

Genetic fingerprinting has ramifications for national security because it makes identification of suspects and victims much easier. For example, genetic fingerprinting studies showed that that source of the spore in the anthrax mailings were identical to stocks of anthrax maintained by the U.S. Army since 1980.

is more bang for the buck so to speak, in the flavor, but not necessarily in over portions.”

Flynn said that the current cooking trends have become more elaborate and that service is the principal issue. Appetizers can even now be served in little skillets if you want to serve them on an individual basis. Appetizers can even now be served in little skillets if you want to serve them on an individual basis. Appetizers can even now be served in little skillets if you want to serve them on an individual basis. Appetizers can even now be served in little skillets if you want to serve them on an individual basis. Appetizers can even now be served in little skillets if you want to serve them on an individual basis. Appetizers can even now be served in little skillets if you want to serve them on an individual basis. Appetizers can even now be served in little skillets if you want to serve them on an individual basis. Appetizers can even now be served in little skillets if you want to serve them on an individual basis. 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