TheSower

The American Farm School

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Emmanouil Karastergiou (Perrotis College, Class of 2015) examining a meat sample for his dissertation project using a textural analyzer in the Aliki Perrotis Food Science Laboratory. See full story page 4.

The Sower

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From the President



s the academic year draws to a close, we reflect on the year gone by — the accomplishments of our students, the reach of our programs, and the groundwork we have laid for moving forward. Across the campus, departments are braving new horizons. From our Primary division, which continues to grow and serve as a leading example in Greece of environmental education starting at the youngest ages; to the High School, consistently enhancing STEM learning to reflect the most current practices in the U.S.; to Perrotis College, with

its expanding scope of academic and industry-level collaborations.

These are only some of the developments you will learn about in this issue: the latest projects undertaken by the Center for Agricultural Innovation and Entrepreneurship (CAE), the budding enterprises founded with the guidance of CAE's Consultancy Office, but also student research projects such as that launched by Perrotis College seniors to test the effectiveness of liquid smoke in prolonging the shelf life of meat, the unique Arcadia Program, and other institutional initiatives in both Greece and the U.S.

In spite of the economic challenges that Greece faces and the resulting uncertainties our graduates will confront, we believe we have prepared them to be unwavering in their dreams, unyielding in their resolve for personal growth, and uncompromising in their pursuit of excellence.

For the country, this is a time of tumult and change. As our Perrotis College and High School seniors prepare to take the next steps in their academic or professional journeys, we cannot expect them to be unaffected by these realities. The educational experience to which they have actively contributed has prepared them to be enterprising thinkers and dynamic individuals, not only in the life sciences and agro-food sector, but in anything they choose to take on. In times of uncertainty, it is often the bold who are rewarded. In spite of the economic challenges that Greece faces and the resulting uncertainties our graduates will confront, we believe we have prepared them to be unwavering in their dreams, unyielding in their resolve for personal growth, and uncompromising in their pursuit of excellence. As long as they continue to envision a brighter future, we will do everything in our power to provide them with the tools they need to achieve success. Thank you for standing by us in this mission.

I am joined by the School's students and staff in expressing our gratitude for your support of our diverse programs through your contributions to our Annual Fund and the President's Strategic Initiatives Campaign. We wish you a restful and rejuvenating summer, in anticipation of exciting new beginnings in the fall.

Panos Kanellis, Ph.

President

American Farm School & Perrotis College

Rekindling Friendships – East and West

On the heels of the spring meeting of the Board of Trustees in New York City, President Panos Kanellis traveled to California to reinvigorate the School's ties on the West Coast. He was accompanied by Director of Development in the U.S. Patricia Chamberlin and Development Associate Maria Petrakis. Kicking off the visit was a reception in the School's honor hosted by Consul General of Greece in San Francisco, Mr. Dimitrios Xenitellis, who opened his home on the evening of March 17 to AFS friends and Greek Summer Alumni from the greater Bay Area.



President Panos Kanellis and President Joseph Castro of California State

Consul General Xenitellis noted the important role the American Farm School is playing through engaged education and by fostering entrepreneurship in the agro-food sector during this challenging time for Greece. Guests heard from President Kanellis about the many new initiatives on campus, including the development of the Perrotis College Krinos Olive Center that is actively collaborating with the UC Davis Olive Center. Highlights of the trip included visits to California State University, Fresno, and Santa Rosa Junior College, with the goal of expanding current academic and professional

collaborations. Meetings were also held with individual supporters, as well as new and long-time friends of the institution in the area.

Vice President for Institutional Advancement Joann Ryding Beltes and Patricia Chamberlin visited with friends of the School in Florida in late February. Anne (GS '74, GS Counselor '80) and Peter Schmidt, together with Anne's parents, Tom (Honorary Trustee and former Chairman of the Board) and Joan Thomas, hosted a gathering for friends and School supporters in Stuart on February 24 at which Ms. Ryding presented the School and its programs. Audrey (GS '06) and Madeline (GS '08) Schmidt spoke about their "unforgettable" Greek Summer experiences. Long-time AFS friend Nicholas Pisaris hosted a cocktail reception in his Coral Gables home on February 26 to introduce new friends to the School. In attendance was AFS Board Chairman Robert W. Uek who shared with guests his view that the School is an outstanding example of American-style education in Greece as well as a "source of inspiration" as it continually fine-tunes its educational farm enterprises and extension services to provide students with real-world learning.



Presdent Kanellis with Consul General of Greece in San Francisco, Dimitrios



Former Greek Summer Head Counselor and alumnus Paul Robb Morgan and Patricia Chamberlin, Director of



Greek Summer friends and alumni, Anne Paxton, (L) with Sandy Lansdale (second from right) and John Hayes

Educational Farm Gets New Tractor

The School's Educational Farm adds a powerful new Zetor tractor to its fleet, through the generous joint gift of Greek agricultural machinery purveyor DEMETER S.A. and Czech tractor manufacturer Zetor. This significant in-kind donation, which will serve the Educational Farm and so benefit students, was unveiled at the High School graduation ceremony. Dimitris and Philip Gorgias, the father-son team behind DEMETER S.A., were in attendance, as was Director of Sales, Leonidas Ventourakis, who briefly addressed graduates.



Philip Gorgias presents the keys to the tractor to Dr. Athanasios Giamoustaris, Director of the Educational Farm.

Perrotis College Unveils Dairy-Free Dessert

From an institution that prides itself on the superior quality of its dairy products, comes the first dairy-free ice cream for the Greek market. The product was developed in the College's Aliki Perrotis Research Laboratories, in answer to a largely unsatisfied consumer demand for a viable alternative to the favorite warm weather dessert.

Under the guidance of instructor Nikolaos Chatzilias, students in the New Product Development class of the Food Science & Technology major created an ice cream containing only ingredients of vegetable origin, unlike traditional ice cream which contains animal-sourced ingredients (milk, cream and animal proteins). While similar ice cream substitutes exist worldwide, the national market had not catered to local needs and tastes in this food category.

Identifying a need and coming up with a way to bridge the gap between consumer

demand and industry supply is an important part of the Perrotis College program, and gives students practical entrepreneurial experience. The College's dairy-free ice cream was featured during its Food Taste & Society Conference in May and will be presented at two upcoming international exhibitions: the MIG International Ice Cream Exhibition 2015 in Belluno, Italy, and the SIGEP International Artisan Gelato 2016 in Rimini, Italy.



Lecturer Nikolaos Chatzilias and students produce the dairy-free ice cream at the Stelios Kanakis ABEE plant in Thessaloniki.

Commencement Ceremonies

One of the most memorable days a student may spend at an institution is the day he or she prepares to leave it. Commencement brings to a close students' academic careers at the American Farm School and Perrotis College, but it also heralds new and exciting beginnings, be it in the pursuit of further education, or through entry into the professional arena. This year, 68 students from Perrotis College and 85 AFS High School seniors graduated on June 24 and June 25, respectively. As distinguished speakers Dr. Athanasios Tsaftaris (former Minister of Rural Development and Food) and Mr. Dimitris Vlachos (President of V&P Nurseries in Arizona, notable AFS alumnus of the class of '54, and longtime supporter of the School) took to the stage to address students, faculty,

family and friends of Perrotis College and the High School respectively, audiences were visibly moved by the heartfelt words of praise and encouragement as well as the wishes for personal success and positive contribution to the community they offered graduates. We join them in wishing the Classes of 2015 the best in their future endeavors.



Liquid Smoke: Nature's Answer to Keeping Your Meat Fresh?

Liquid smoke may be a viable solution for keeping our meat fresher, longer, according to research undertaken in the College's Aliki Perroti Research Laboratories.

Working under the tutelage of advisor Dr. Kyriaki Zinoviadou, 3rd year Perrotis College students in the Food Science and Technology major, Panagiotis Manasian, Nikolaos Gounaris, Aleksios Bisdikian and Emmanouil Karastergiou, spent part of this academic year testing the hypothesis that liquid smoke may be a means of prolonging the shelf life of chicken meat. Each student examined the issue from a specific angle.

Liquid smoke, produced by condensing wood smoke, contains a variety of compounds responsible for its flavor, color and antimicrobial properties. As several common food spoilage bacteria and foodborne pathogens have shown sensitivity to this element, students developed a marinade to measure its effectiveness as an all-natural anti-microbial agent.

As a member of this team, Emmanouil (Manos) Karastergiou chose to focus on evaluating the marinade by color, tenderness, uptake capacity, and possible effect on meat shrinkage following cooking. He documented his findings in his dissertation titled "Extending the shelf life of chicken meat by the use of marinades containing liquid smoke; effect on meat's physicochemical characteristics."

As both an alumnus of the AFS High School and 2015 graduate of Perrotis College, Manos spent many of his formative years in the campus' stimulating environment devoted to experiential learning in the life sciences. One thing is for certain -Manos has honed his investigative skills

through his years of hands-on learning experiences and close collaboration with instructors. According to Dr. Zinoviadou, the research project has yielded promising outcomes, with hope for future commercial applications.

The results from this project have been submitted as an abstract to be presented at the 29th EFFoST International Conference

in Athens this November on the topic of Food Science Research and Innovation: Delivering sustainable solutions to the global economy and society. In the year ahead, Manos hopes to acquire practical work experience while he prepares to apply for an advanced degree in fields related to sensory analysis or molecular gastronomy for the 2016-2017 academic period.



Manos has honed his investigative skills through his years of hands-on learning experiences and close collaboration with instructors. He is pictured here gathering data from measurements taken using a textural analyzer, a gift to the college by Honorary Trustee Stavros Constantinides.

Perrotis College: New Partnerships, New Horizons

Perrotis College's expanding network of academic alliances is both broadening student horizons and building the institution's reputation as the go-to link between academia and the agro-food sector. The College recently signed two new Memoranda of Understanding, one with the University of Thessaly and the other with the Cyprus University of Technology.

The MOU with the University of Thessaly establishes a targeted collaboration that assigns Perrotis College the role of innovation facilitator. In effect, the College will use its expertise in applied research and extension services to adapt the specialized research produced in the biotechnology division of the University of Thessaly to the operational needs of the food industry at a market level. Perrotis College's Food Science and Technology department and its Center for Agricultural Innovation and Entrepreneurship will be the primary participants in this project.

Under the second agreement, students from both institutions will benefit from a series of common lectures to be offered online. On completion, they will receive a certificate of attendance co-signed by both establishments.

CAE: Exciting Initiatives in a Challenging Environment

While most business sectors in Greece have seen progress stifled by the excessive caution that accompanies fiscal uncertainty, Perrotis College's Center for Agricultural Innovation and Entrepreneurship (CAE) stands out for fostering practical ingenuity in the agro-food sector.

In addition to providing technical training for individual producers in the primary sector and helping new entrepreneurs devise sustainable business strategies, CAE collaborates with national and international companies through its New Product Development and Consultancy Services.

This academic year has seen CAE successfully undertake projects with businesses that have sought out the Center's expertise, ranging from training of contract farmers in current agricultural applications and technologies to the development of new or improved food products. Recent partners include McCain Foods, Melissa-Kikizas Food Production S.A., Titan-Sharrcem, Athenian Brewery S.A., and Papastratos AVES, as well as Dodoni S.A., Epirus S.A., and Pelopac S.A. Through CAE, over 300 contract farmers were trained this year alone and many programs are scheduled to recur in the coming season.



Thirty potato farmers in the region of Notia, Aridaia, took part in a 45 hour training program, intended to update their practical knowledge base in the use of new technologies, while honing their entrepreneurial skills. The program, which seeks to foster environmentally-friendly practices, enhance product quality, and ensure compliance with the new CAP 2015-2020 regulations, is sponsored by McCain Foods Limited and is set to continue through 2017.



Titan-Sharrcem has sponsored an ambitious initiative to reduce unemployment in Kosovo, partnering with CAE in the effort to achieve this goal. The idea is to bolster the primary sector by educating local producers so that they may take full advantage of the opportunities available in agriculture. By fostering viable business and agricultural practices, the company hopes to engender sustainable economic growth in the region. The first phase of the project was recently completed with great success. Pictured viewing the forest fruits production with Sherrcem staff are Associate Professor Christos Vasilikiotis (center) and Associate Dean of Continuing Education & Extension Services, Evangelos Vergos (second from right).



Pasta company Melissa-Kikizas Food Products S.A. collaborated with CAE to provide a tailored training program for its contract farmers. The 30 durum wheat producers who participated were taught quality assurance and production techniques using precision agriculture and plant protection applications. The collaboration has resulted in a premium line of pasta products for the market featuring the AFS quality seal. The endeavor was initiated last season and will continue in 2016.

CAE Success Stories



Olive Joy. Through the support of Perrotis College's CAE and the Krinos Olive Center, Ms. Anna Pouskouri and Mr. Johannes Hoffman (CAE Class of 2015) acquired the technical know-how and consulting services required to establish and grow Olive Joy, a company that sources olives from local producers, then bottles and exports olives from local producers to bottle and exports this quality olive oil to Germany. Operating in both countries, the company cites the Perrotis College Krinos Olive Center, as well as Perrotis College professors Dr. Athanasios Gertsis, Dr. Kyriaki Zinoviadou and Mr. Nikolaos Chatzilias as its partnering Field Experts.

www.olive-joy.com

Yanni's Olive Grove. Based in Nea Potidea, this budding enterprise founded by Ioannis Prodromos and Evi Psounou (CAE Class of 2015) has focused on the production of a series of specialty olive oils made exclusively from the Halkidiki olive varieties. Most impressively, the company is now producing an Early Harvest Extra Virgin Olive Oil containing the highest level of antioxidants and polyphenols of any other extra virgin product on the market. The cultivation process and business plan were overseen by the Perrotis College Krinos Olive Center and the CAE's Extension Services and Consultancy Office respectively.

www.yannisolivegrove.gr/

AFS Student Shines at Paris International Agriculture Show

For the past 50 years, the Paris International Agriculture Show has been an important meeting point for those in the fields of horticulture and livestock farming. The 2015 show featured more than 1,000 exhibitors and 700,000 visitors, among them the contestants taking part in this year's Youth Livestock Judging Competition (Concours de Jugement d'Animaix par les Jeunes, CJAJ).



The event, organized by the French Ministry of Agriculture, Food and Forestry, brings to the arena students from all over Europe, including Germany, Italy, Spain, Bulgaria, Belgium, Greece, the Netherlands, and more. One of the stars of this year's challenge was AFS High School student Christos Maschas, a second-year student from Kerkini, who placed third in the competitive judging division, creating quite a stir as the first Greek to place so highly in this event.



A recent gift from the Jeanann Gray Dunlap Foundation has enabled the creation of an educational greenway, to serve as a physical and metaphorical bridge between the Elementary School and Pre-School. The new walkway does more than provide a pedestrian-safe space for the School's youngest learners - it is a path of discovery, of active exploration and observation, and is already being used in these capacities as a launching point for many experiential learning activities. Pictured here, a pre-school class paints on the pathway using branches and leaves as paintbrushes.

STEM Learning

The Primary and Secondary divisions persist in their concerted efforts to enhance STEM education (science, technology, engineering and mathematics) and incorporate innovative learning tools and methodologies across grade levels and subject matter.

As part of an on-going program of professional assessment and development, Dr. Lisa Nyberg of California State University, Fresno, visited campus this spring to conclude the most recent round of training for AFS faculty, which focused on inquiry-based teaching practices. The six-month curriculum was completed by 12 teachers, and will benefit the AFS student body at large. Contributing to this year's program was AFS STEM Fellow Christopher Wright who helped facilitate Dr. Nyberg's visit.

Chris, a recent Kenyon College graduate with a B.Sc. in Bio-Chemistry, has become a visible figure in the High School science departments, serving as a teacher's aide in the classroom, and leading after-school science workshops in English and SAT II prep classes – all under the rubric of the Study USA program – while continuing to support the curriculum mandated under the Greek state system.

Chris heads to Stanford University this month where he will serve as Assistant Director of the iD Tech Camp, a summer program for



AFS STEM fellow Chris Wright.

children and teens focusing on the development of STEM skills through activities such as robotics, game design, programming, and more. Chris will return to the School this fall to spend a second year enriching the academic experience of AFS students.

Student Services — Study USA

The U.S. College Counseling Office posted important successes again this spring for AFS High School students aiming to pursue an undergraduate education in the U.S. Among admissions offers received were those from Worcester Polytechnic Institute (WPI), Rhodes College, Sewanee: University of the South, University of Richmond, Saint Lawrence University, Eckerd College, Albion College, John Carroll University, Texas Christian University and more. All acceptances were accompanied by sizeable scholarship offers.

The College Counseling Office guides students throughout their high school careers, not only during the competitive college admissions process, but in adapting to a new educational system in a second language. This assistance includes matching students with academic summer programs, the selection of extra-curricular and community service activities, preparation for standardized testing, building study and time management skills, financial aid counseling and more.

Farewell Imani!

Staff and students alike join in wishing AFS College Counseling Fellow Imani Ladson success as she heads to Johns Hopkins University to pursue an MSc. in Counseling.

Already a poised and dynamic young woman when she arrived on campus two years ago, her internship at the School has sharpened new skills and competencies in an international setting. Imani credits the American Farm School and her work with U.S. College Counselor Georgia Proestopoulos for both professional and personal growth, and attributes the admissions offers from top U.S. graduate programs to her hands-on experience at the School.

"Not only was I incredibly lucky to learn from someone like Georgia, but I was also fortunate to work at an institution that is changing direction. I got to play an active role in establishing and building the 'Study USA' program, and in helping deserving students achieve goals they may have once believed impossible." She notes that although her experience at the School was greatly rewarding, it was not without its challenges, including learning how to function professionally within a foreign cultural and linguistic



Imani Ladson on her last day at AFS, pictured with students in the Study USA program who threw her a surprise farewell party.

setting while also adjusting to life after college. But Imani is eager to take the lessons she has learned in serving an international student body, from limited means, back to the U.S. "I am sad to go – but I know that I am always welcome here," she notes. "I have a family here in Greece – AFS!"

SPOTLIGHT

Arcadia Program

Believing that all students can become selfempowered, confident, and lifelong learners - regardless of differences in abilities - the School established the Arcadia Program in the High School through the support of the Androus Foundation.

The Arcadia Program assists students who learn differently to adapt strategies that will enable them to succeed. It is a supplemental program offered in tandem to the curriculum, primarily aimed at students with learning challenges. AFS is one of only a handful of schools in Greece that strategically addresses this issue at the high school level.

The School's Learning Specialist Katerina Stamatika, assisted by School Psychologist Pelagia Martimianaki, works with faculty to identify and assess students requiring assistance, and then focuses on helping these students achieve their full potential in an inclusive manner. The program offers a wide array of resources that are tailored to fit the needs of individual students.



Learning Specialist Katerina Stamatika works with High School students (L to R) Sotiria Boziki, Agapios Ninachidis and Haris Kakaris on a Nutrition Science project, supplementing textbook materials with programs on the Arcadia tablet computers in the Dimitris and Aliki Perrotis Library.

Central to this effort has been the institution's targeted investment in faculty development over the past three years. This has included training in differentiated instruction (providing diverse students with different learning pathways to meet curriculum objectives), the use of assisted technology (giving students appropriate tools to work around their challenges and proceed at their own pace) and projectbased learning (engaging students in investigation). Much of the professional development has been provided through on-going collaboration with U.S. universities, including California State University, Fresno; St. Leo's University, Florida; and the Stevens Institute of Technology, New Jersey.

Instructional formats based on the premise of differentiated learning now in use at the High School include co-teaching and small group instruction within the same classroom, assisted technology, the provision of alternative and supplementary learning materials as well as assessment methods, and counseling for study skills and test taking, among others. These methods are reinforced by the School's underlying Learn by Doing educational philosophy that provides myriad, hands-on educational opportunities outside of the classroom, on the campus farm and in laboratories.

Demonstrated student progress has led the School to expand the Arcadia Program to include the Elementary School. This will allow for early intervention and the opportunity to help the School's youngest students build the foundation for a lifetime of active and effective learning.

Recent strides in the program are due both to the long-time support of the Androus Foundation championed by Trustee Deborah Androus, as well as new support from other U.S. donors for this purpose, including that of the Samourkas and Demos Foundations.

Additional funding is currently sought for continued professional development, the purchase of tablets and other assistive technology, and the improvement of the physical classroom environment to allow for the flexibility needed in differentiated instruction.



Ms. Eleni Chimara and Ms. Maria Rapti co-teach a High School class.

Planned Giving

Planned giving allows supporters of the American Farm School to integrate gifts into their overall financial, tax, and estate planning. A planned gift enables a donor to make a positive financial difference for the donor and his or her family, while also contributing significantly to the School. Planned gifts leave a legacy that benefits not only the donor and the donor's family, but also future generations.

METAMORPHOSIS SOCIETY

The Metamorphosis Society recognizes and honors the generosity and foresight of those individuals who have made provisions in their estates to include the American Farm School, and who have apprised the School of their intentions. The name "Metamorphosis" is chosen for the resonance this word has in the School's tradition of education that brings about positive change, or metamorphosis, in the individual; and also by association with the titles of books by the late Bruce M. Lansdale (long-time AFS Director), *Metamorphosis: Why Do I Love Greece*? and by his wife Elizabeth Lansdale, *My Metamorphosis.*

David Acker Truda Jewett Charlotte P. Armstrong Claire C. Katsanis Peter Bien Edmund Keeley Elizabeth (Tad) Lansdale **Emily Carey** Mr. and Mrs. C. W. Carson, Jr. Susan Mees Longfield Mary R. and Charles F. Lowrey Hugh Cullman Marvin Fisher Nicholas Pisaris Dr. and Mrs. Alexander Doolas Gail and Ruth Schoppert Phillip G. and Mary Foote Charles L. and Joan Thomas Barbara K. Heming Nancy Worcester Sarah Holland

BEQUESTS

By including the American Farm School in their wills, the following individuals provided a final gift to strengthen the School's endowment or to support other educational needs.

Theodora Abrames Eve Curie Labouisse Charles Storrs Barrows III Clara Nickolson James Michael Broomas Eleanor McKay Norris Esther Carhart Mr. and Mrs. James G. Maria Couvaras Paterson, Sr. Andrew Ponaras Alexander Drapos Mary Elizabeth Stewart Angeline Ducas Barbara L. Wood Lula Ducas Winifred E. Weter Elizabeth M. Godley

ESTATES AND TRUSTS

By creating an estate or trust, the following individuals provide annual support to the American Farm School past their lifetimes.

Esther Carhart Mary P. Gill
Ernest Thomas Chepou Henry T. Maijgren
Philip and Hazel Constantinides Demosthenis Raptelis
Lois Kerimis Dean C. Zutes
Fred W. Kolb

For more information about joining the Metamorphosis Society and other Planned Giving opportunities, please contact Laura Sommers at lsommers@amerfarm.org.

DONOR FOCUS

Dr. George R. Gavalas

Following a visit to campus in the spring of 2014, Dr. George R. Gavalas, Professor Emeritus of Chemical Engineering at the California Institute of Technology, became sold on the mission of the American Farm School and its record of transforming lives.

Dr. Gavalas first came to know of the American Farm School through Los Angeles-based friends who were School supporters. It was their admiration for AFS that originally sparked his interest. Later, searching for a worthy and effectual organization to support in his homeland, Dr. Gavalas learned more about the School's current innovative initiatives from a close friend and former classmate from the National Technical University of Athens.

Wishing to experience the institution first-hand, Dr. Gavalas spent time on campus to learn more about its educational programs and plans for the future. He met President Panos Kanellis, talked with Perrotis College faculty about their applied research, and lunched with high school students headed to the U.S. for undergraduate studies. Upon his return to the States, he confirmed his contribution of a major gift in support of the School's Scholarship Program, the largest and longest-standing program of its kind in Greece.



Dr. Gavalas learns about Perrotis College student-operated Campus Store.

When asked what ultimately prompted him to lend his support, Dr. Gavalas candidly responded: "I appreciate the School's hands-on and practical approach to learning. This is what is in short supply in Greece." He particularly noted the establishment of the new Center for Argicultural Innovation and Entrepreneurship at Perrotis College, the Continuing Education and External Services, the Perrotis College Krinos Olive Center, and the College's majors as being "right on target" given opportunities for growth in Greece's agro-food sectors.

Born in Athens, Dr. Gavalas graduated from the National Technical University of Athens and completed his M.S. and Ph.D. degrees at the University of Minnesota before moving to Caltech in 1964 where he spent most of his professional career as a professor and researcher.

The George R. Gavalas Scholarship Fund will give scores of promising students from families of limited means the opportunity to fulfil their potential and contribute to their communities. The entire American Farm School community joins in thanking Dr. Gavalas for his generosity and foresight.

PBS' The Cooking Odyssey Gets a Taste of AFS

Filmed on location throughout the Mediterranean and in New York, the PBS produced culinary TV series The Cooking Odyssey is a food lover's journey through Mediterranean culture, traditions and diet. Director George Stamou, host Michalis Nourloglou and crew visited the School in March, to prepare authentic Greek recipes using American Farm School products.

The episode, which airs in the U.S. in mid-July, takes viewers on a tour of the School and its Educational Farm, highlighting aspects of its history, but also of the educational programs in place today. Several dishes were prepared with the help of students and staff of Perrotis College. After filming was completed, Mr. Stamou addressed Perrotis students on the future of Greece and the important role of the agro-food sector in revitalizing the economy and the country's global standing. Emphasizing the part they as Greece's youth must play in the rebuilding of the country, Stamou underscored the importance of staying in one's place of origin, to produce high quality goods and specialty products for export.

To learn more about the show, or watch episodes, visit: www.thecookingodyssey.com.











AFS welcomed close to 200 foreign students and faculty to campus this year as part of its Study Abroad Program. Pictured above a faculty-led student group from Texas A&M spends its first day on campus enjoying an olive oil tasting seminar at the Perrotis College Krinos Olive Center. Students learned about olive oil production and different olive oil characteristics and qualities before participating in some olive oil tasting of their own.

Study Abroad at Perrotis College: Your Unforgettable Way to Experience Greece

Choose from a wide variety of vibrant semester and summer residential Study Abroad programs and tailor-made internships on the American Farm School/Perrotis College campus and educational farm in Thessaloniki for U.S. and international college students.

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American Farm School

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For tickets and more information, contact the School's U.S. Office at 212-463-8434 or gala@afs.edu.gr