Prime Minister Justin Trudeau visited the University of Saskatchewan on Jan. 25 to hold a regional town hall meeting in front of a full house in the Leslie and Irene Dubé Theatre in the Health Sciences Building. The stop was part of the prime minister’s cross-country tour to hold open discussions with Canadians from coast to coast.
Innovation Enterprise shifts tech transfer model

Johannes Dyring is reshaping the approach the University of Saskatchewan takes in getting knowledge and inventions into the marketplace—and a new name sums up the transformation.

“We’re now called Innovation Enterprise (IE) and that means we’re not just passively putting someone on the back when they have a new idea,” said Dyring, managing director of what was formerly known as the university’s Industry Liaison Office. “We’ll actually get engaged. We will invest. We will take risks, and we will collaborate with many stakeholders to build entrepreneurial teams.”

He said IE represents a fundamental shift away from the old mindset of a university technology transfer office.

“The traditional role of the university is to create new knowledge and invite others to come in to use that knowledge and turn it into some kind of product,” he explained. “That’s a very, very difficult thing to do for the private sector when that knowledge is often highly specialized.”

With the new approach, the university will be more proactive in turning great ideas into commercial realities. He notes that many researchers already have strong connections to industrial networks and know where innovations they have developed might fit into the marketplace.

IE can help by providing in-house technical, legal and financial expertise and experience to move an idea forward, possibly into a business start-up. IE has the experts to assess, protect and market intellectual property developed by the university research community.

As part of a broad consultation with stakeholders in academy, government and industry, the IE team has been re-engaging with the business community to see how specific industry research needs can be met by the university research cluster.

“At Innovation Enterprise we’re doing something new and very exciting,” Dyring said. “We’re turning new knowledge and ideas—innovations and inventions—into solutions, new products and services.”

Dyring came to the U of S from Sweden in 2015 after serving as CEO of a company established to commercialize innovations developed by the Swedish University of Agriculture.

He sees a large untapped potential at the U of S with its six signature research areas, its diverse research infrastructure, and the many leading researchers the university has attracted. He is particularly interested in engaging students at all levels who are excited about being part of innovation.

Murray Lyons is a communications contributor with Research Profile and Impact.
Vannelli prepared to take on provost post

JAMES SHEWAGA

Tony Vannelli has six months to make final preparations for a role that he has been waiting years for.

On Jan. 23, Vannelli was introduced by University of Saskatchewan President Peter Stoicheff as the next provost and vice-president academic at the U of S, with his five-year term slated to begin on Aug. 1. While his first official day on campus is still half a year away, Vannelli can’t wait to get started.

“I’m extremely excited, as you can tell, and it’s a real privilege to take on this role,” said Vannelli, who is originally from Montreal. “When Peter and the search committee came to me, I had always looked to Saskatchewan fondly because I had the highest regard for the university. I want to be connected with an institution that believes in where it’s going and has the commitment and collaboration and collegiality to do that, so I think that is very, very important. And it’s going to be great to be a part of that.”

Vannelli, who has worked the past 10 years as dean of the College of Physical and Engineering Science at the University of Guelph, will now serve as the senior academic, planning and budget officer at the U of S. In his new role, Vannelli will be responsible for developing an academic agenda that is connected to the financial decisions of the university and supports the student experience in all of the colleges and schools.

Vannelli was selected following an exhaustive international search, headed by Peter Stoicheff, with the assistance of global executive search firm Perrett Laver.

“I am extremely excited to welcome Dr. Vannelli to the U of S leadership team,” Stoicheff said. “Tony combines exceptional experience, an outstanding record of achievement and a deep knowledge of the post-secondary landscape in Canada—all of which will contribute to solidifying our place among the best universities in the country.”

Prior to joining the University of Guelph in 2007, Vannelli spent close to 20 years at the University of Waterloo as a professor of electrical and computer engineering, including serving as chair of the department from 1998 to 2006 and later as associate dean of research and external partnerships. An internationally renowned engineering expert, Vannelli held the Natural Sciences and Engineering Research Council of Canada University Research Fellowship at the Universities of Waterloo and Toronto.

An award-winning teacher and researcher with more than 100 publications to his credit, Vannelli earned bachelor’s and master’s degrees in applied mathematics from Concordia University, and a PhD in electrical engineering from Waterloo.

Vannelli will replace Michael Atkinson, who has been serving as interim provost since Oct. 1, 2016, and will return to the U of S a few times over the coming months to help prepare for his new role.

“I know what I am doing on August 1st, so you have to come in prepared,” he said. “We are going to be working with Peter and Michael on a transition plan, so I will be brought up to speed and get into the process very quickly.”
Centred on student success
Gordon Oakes Red Bear Student Centre celebrating one year anniversary

JORDAN SHERBINO

One year after the grand opening celebrations of the Gordon Oakes Red Bear Student Centre, the facility has become a bustling hub of activity for students—Indigenous and non-Indigenous—at the U of S. Second-year student JC Steele, a member of the Indigenous Students’ Council, recalled one particular instance that happened at the popular

Indigenous Students’ Council member JC Steele on the second level of the Gordon Oakes Red Bear Student Centre.

Soup and Bannock weekly lunch.

“There was a table of girls sitting, and when the elder got up and started talking they were looking around—kind of uncomfortable like they shouldn’t be here—and they didn’t know what was going on … and someone just walked up to them and said ‘everyone is invited.’”

That interaction has stuck with Steele as one example of how welcoming the centre has been for students. The member of the Cote First Nation said the centre created a sense of community in the transition to university.

“For a lot of students, especially first-year students, it can be very intimidating to put yourself out there,” Steele said. “And so the centre always has something going on that invites students in and gives you a chance to meet people.”

The Gordon Oakes Red Bear Student Centre opened its doors to the university community last January and hosted a series of grand opening celebrations in early February 2016. Over the past year, the centre has been dedicated to supporting the academic and personal success of Métis, First Nations and Inuit students and has become a place for students to connect with one another, access campus supports and participate in ceremonies.

Patti McDougall, vice-provost of Aboriginal Initiatives, said the centre was able to reach more students. Joseph was thrilled that the centre to learn and take part in ceremonies. Joseph said the centre is actively working collaboratively with different partners at the U of S to expand offerings focused on student wellness, leadership and cultural programming, in particular.

Joseph said the centre is actively used as a study space, a place for events, and is a home for academic and cultural programming.

“First and foremost, we are a student centre and we are dedicated to supporting Aboriginal student success at the university,” he said.

Joseph went on to discuss the role the centre plays in intercultural education, noting how many non-Indigenous students are coming to the centre to learn and take part in ceremonies. Joseph was thrilled that the centre was able to reach more students and play a role in inclusive and respectful learning about Indigenous cultures.

“It brings people into our community, and it shows who and what we are about,” he said.

Steele is also excited about what the centre will continue to mean for students.

“You find your own identity here, you build your own little community, and you get so much more out of your academic experience.”

Jordan Sherbino is a communications strategist in Aboriginal Initiatives.
A little more than a year after hosting a ground-breaking national forum on reconciliation that attracted university and Indigenous leaders from across the country, the University of Saskatchewan will turn its attention inward next month.

On March 7, the university will focus on the internal campus community when it hosts the U of S Building Reconciliation Forum, as faculty, staff and students gather in Marquis Hall to discuss the progress that has been made and the work that still needs to be done.

“I think it’s critical that we continue to not only build on our progress, but to keep the momentum going,” said Patti McDougall, vice-provost of teaching and learning. “The University of Saskatchewan has been working actively on Aboriginal engagement and achievement for the last 15 years or more. What was new in November of 2015 was the inspiration that we took from the TRC Calls to Action. It lit a new fire and gave us new direction and new insights as to how work is to be done by, and with, Indigenous people.”

That successful 2015 forum—Building Reconciliation: Universities Answering the TRC’s Calls to Action—featured a landmark agreement by the U of S and 23 other post-secondary institutions in the province committing to work together to close the education gap between Indigenous and non-Indigenous peoples. What has followed has been a lengthy list of Indigenous initiatives, programs and projects across campus as the university continues to welcome and graduate more Indigenous students than ever before.

“We want to be the most welcoming environment that we can be for Indigenous students, faculty and staff,” said McDougall. “And I am very keen to see us advance on commitments, such as our goal of building learning outcomes for every program that is tied to Indigenous content and experiences grounded in Indigenous world views.

“To that end, I am proud when I see what we are accomplishing. When you step back and you look at where we’ve invested, we have done some great things, led by passionate people and we’ve had lots of success. But I believe that we still have much work to do, across the board.”

The upcoming internal forum—intended to be an annual event—will be open to all faculty, staff and student leaders. While the formal agenda and list of speakers is in the process of being finalized, there will be opportunities for informal discussion, as well as poster displays to browse that will highlight advancements in Aboriginal achievement in colleges, schools and administrative departments across campus.

“The university always knew that we needed our own internal forum because we need to keep those conversations going internally,” said McDougall. “So the forum we host in March will be an opportunity to share and showcase what we have done, what we’re currently doing, and what people are planning to do.”

McDougall said forum organizers hope to have involvement from residential school survivors on campus. To help prepare for this forum, McDougall has been in regular consultation with the university’s Aboriginal Advisors’ Circle, and has also received input from Indigenous faculty members at the U of S, while also connecting with the Indigenous community beyond campus.

“For all of our Indigenous initiatives, we are committed to that idea of ‘nothing about us, without us’ that was highlighted at our national forum and continues to inspire our work moving forward,” said McDougall. “What I have realized is it is hard work to get to the outcomes that we all aspire to. It takes time. And those of us who are not Indigenous are being educated every day.”

For McDougall, the mark of a successful forum will be having participants learn something new about Indigenous history or contemporary circumstances and a better understanding of the university’s commitment to supporting Aboriginal achievement across campus.

“I think I will feel like we were successful if people who participate in one or more elements of this forum walk away having learned something new about what we are doing at the university,” said McDougall. “We want to build awareness and understanding of how it all connects together, how it ties to history of the residential schools. In particular, if people walk away having learned something about Indigenous world views, that to me would be a move in exactly the right direction.”
International opportunities
College of Education engaged in attracting more Chinese students

HENRY TYE GLAZEBROOK

Eight years ago, the University of Saskatchewan Department of Educational Administration formalized a longstanding, but until then informal, partnership with Tianjin Normal University (TNU) in Tianjin, China. The purpose was to simplify TNU student transfer credits, promote student study abroad opportunities, and ignite faculty teaching and research exchange.

Now, well into their second agreement, the partnership is gaining momentum—in particular at the graduate level—and the College of Education leadership group is working to take what it has learned and reproduce similar agreements with several other Chinese universities in the coming years.

“This work is long overdue, and its growing importance in our priorities and those of the U of S as a whole is reflected in its inclusion in one of our associate deans’ portfolios,” said College of Education Dean Michelle Prytula.

“Now we’re looking at establishing similar agreements through our relationships at Beijing Normal University, Beijing Institute of Technology, Beijing Culture and Language University, and Yunnan Agricultural University (in Kunming). We have learned much from TNU about what students need and how our agreements are valued—and we are becoming more confident in what we’re doing.”

These agreements are just one small part of an expansion of internationalization across the U of S, the overall intention being to diversify the student experience and the student body, to increase research opportunities in other countries and to learn from others’ perspectives and share our own.

The goal is to increase the number of international students in the college from about 10 per cent at the graduate level to 30 per cent, as well as up to 10 per cent at the undergraduate level.

While there are partnerships in place, and others being planned with countries from across the globe, Prytula has lately been focusing her efforts on bringing Chinese students to the U of S.

Of the more than 2,400 international students on campus, nearly half come from China. In December, Prytula joined arts and science Interim Dean Peta Bonham-Smith as part of a small delegation visiting the country to learn more about why their students are investing in the U of S, and to explore further partnerships to continue to increase those numbers.

“When the Confucius Institute asked if we wanted to come to China and learn more about the country, I thought it was a great opportunity to take our programs and the potential that we have, and meet with a variety of universities, while at the same time fulfilling our Confucius Institute responsibilities through our annual meeting with Beijing Institute of Technology board members,” Prytula said.

The delegation’s work revealed several key opportunities available to U of S students, both local and international alike.

“The delegation’s work revealed several key opportunities available to U of S students, both local and international alike. Using the College of Education as an example, Prytula said potential plans include more student internships abroad, the ability for students to attend some courses at Beijing Normal University, increasing the number of faculty exchanges between institutions and even contemplating the future possibility of students taking U of S programming offered through Chinese universities—all of which she said were more than exploratory, but still very much in the early stages of planning.

Past connections with international partners have already led to changes within the college.

“In our former undergraduate program, you simply couldn’t accept international students at year three for reasons related to certification as a teacher following graduation,” Prytula said, adding that such requirements have changed with the college’s direct admission option. “Now we are looking at our admissions requirements, noticing roadblocks that we hadn’t noticed before.”

Prytula stressed that the goal is not solely focused on increasing student numbers from China.

Rather, international initiatives expand the college’s understanding of how to make the U of S an attractive destination for undergraduate and graduate students from all over the world.

“I think societies do better when they consider multiple points of view and perspectives,” she said. “Universities are places where knowledge is constructed and advanced. For me, it’s not reasonable to imagine a strong university without it.”

Dean of education Michelle Prytula poses in front of keepsakes she picked up from a trip to China.
When most people look at discarded vegetable oil—browned and gritty from frying food—they likely see nothing more than waste.

But to Ajay Dalai, a professor in the University of Saskatchewan’s Department of Chemical and Biological Engineering, the cooking process creates a byproduct that has newfound potential as a source of fuel and biolubricant.

“We have made lots of contributions in biodiesel production from waste vegetable oil, such as the oil you get from restaurants,” Dalai said.

Transforming restaurant waste into fuel is only one of the projects that has helped Dalai become a recognized member of his field, including a longstanding position as Canada Research Chair in Bioenergy and Environmentally Friendly Chemical Processing, and an induction to the Royal Society of Canada.

In 2016, he was elected to the Royal Society of Chemistry in the United Kingdom, a world-renowned community of chemists dedicated to advancing their field of science.

It was this most recent appointment that led Dalai to do a lecture tour of the U.K., visiting the University of Edinburgh, Heriot Watt University, University of Aberdeen, Imperial College in London and Cambridge University, where he met with, learned from and shared his expertise with other chemists and engineers.

“The idea there was to discuss our contributions to the field of renewable energy and petroleum refining technology and also the environmental pollution control,” he said, adding that these are areas in which a group of U of S professors specialize. “You go and build on those strengths and learn more from some of the other fine people who are working in my field—bring them to the table and start working together with them.”

Dalai said these kinds of opportunities are vital to creating new opportunities to bring academics and researchers together.

“When I got this fellowship and travelled to the U.K., people really wanted to talk to me and collaborate with me and discuss with me about their facilities,” he said. “I think it opened up avenues to network with people from outside of Canada.”

While Dalai has worked on many different projects over the years that he believes contributed to his appointment with the Royal Society of Chemistry, he said his work with vegetable oil has attracted the most attention. The process is not entirely new for biodiesel production, but is largely limited on an industrial scale by the limited batch proportions on which it is reliant.

What sets Dalai and his team apart is their technique’s continuous mode of operation. Dalai has been working for 15 years on converting vegetable oil into biodiesel using solid acid catalysts and producing no byproducts outside of glycerol. For years, he has been focusing on the purification of this material and on the production of sustainable chemicals from glycerol. The result is a biodiesel that uses significantly less water and is much more environmentally friendly.

“You want to use less water in chemical processes to generate less waste water,” Dalai said. “This new method is a very environmentally friendly way of converting the waste oil into a diesel fuel product without using water.”

The resulting fuel is also much closer to being carbon neutral than other energy products. While energy sources such as potash and coal pull carbon out of the ground and release it into the air as new pollutants, biodiesel made from Dalai’s method releases carbon dioxide (CO₂) that was originally stored in plants, which in turn absorb it from the air as part of the photosynthesis process.

“That is where the motivation is coming from: You take the carbon from the air, into the fuel, and by using it you are simply putting that CO₂ back,” he said.

Ultimately, it is this push toward sustainability that Dalai said drives his research.

“When you look at our province and at Canada at large, we really want to show to the world that, though we are emitting a lot of CO₂ per capita, we are aware of that problem and we are working towards finding technologies in-house which can help us to have low CO₂ emissions down the road,” Dalai said.

“I think that’s a more international perspective, and we need to be a good citizen of the world by producing and using sustainable energy and chemicals.”
When the University of Saskatchewan’s third integrated plan was first unveiled, campus leadership committed to improving the institution’s Sustainability Tracking, Assessment and Rating System (STARS) ranking from bronze to silver by 2020.

This month, that goal became a reality, three years ahead of schedule.

“No that we’re silver, we’re being recognized for the things that we’re doing,” said Matt Wolsfeld, community engagement co-ordinator with the U of S Office of Sustainability. “It’s easier to talk about sustainability, it’s easier to talk about the successes we’ve had and to talk about keeping that momentum going.”

STARS, created by the Association for the Advancement of Sustainability in Higher Education, is a transparent, self-reporting framework used by more than 700 universities and colleges. The program measures performance in sustainability and awards rankings, including bronze, silver, gold and platinum, based on performance metrics.

The U of S made it first STARS submission in 2011, with subsequent submissions made every two years. In many cases, data from 2004 is used as the baseline for charting progress.

President Peter Stoicheff has made increasing sustainability on campus a priority since he assumed the role in 2015. Last year, he signed a memorandum of understanding with the U of S Students’ Union to work together on the objective and created the President’s Sustainability Council, chaired by School of Environment and Sustainability (SENS) Executive Director Todd Steelman.

“The U of S is three years ahead of schedule in hitting its silver rating, which is great news,” Steelman said. “We are also only about 10 points away from achieving gold, which is a realistic goal for us to achieve in the next three years. Importantly, out of the U15 (universities), only eight actively participate in the STARS program, so we are among the elite who really invest in this kind of public reporting and commitment to achieving sustainability outcomes.”

The STARS silver ranking comes as a result of the Office of Sustainability, including Wolsfeld and sustainability co-ordinator Margret Asmuss, collecting and submitting data on hundreds of sustainability indicators, ranging from energy use to student involvement to university-led research.

Asmuss said several operational initiatives helped the university gain points toward STARS silver, including lighting efficiency upgrades in several buildings, toilet retrofits that save 30,000 litres of water every day in the education building alone, as well as the campus sustainability revolving fund, which reinvests savings accrued from environmentally-friendly endeavours to support future initiatives.

The work of the Sustainability Education Research Institute, faculty and SENS—which will be hosting its 10th anniversary this March—focusing on environmental issues has also had an enormous effect on the U of S rating.

Asmuss highlighted the university’s partnerships with First Nations, increased Aboriginal enrolment and recent developments such as the opening of the Gordon Oakes Red Bear Student Centre as areas that some may be surprised to learn have had their own effect on the STARS ranking.

“Sustainability, at its core, isn’t just about the environment. There are three legs to the stool: environment, society and economy, and those three have to be working together,” she said. “Our university’s commitment to indigenization speaks to the social and cultural aspects of sustainability.”

The improved ranking can in part be attributed to the Office of Sustainability’s improved ability to quantify efforts that were either missed or under-reported in previous STARS submissions. As an example, Asmuss pointed to a recent audit done within Consumer Services that provided more specific numbers on the amount of local food being used on campus.

“They were always making efforts to purchase local food, but we had no idea how much of it actually was,” Asmuss said. “It was just an estimate. Now we actually know that it is more than we had even expected. Plus this gives us another baseline. You can’t manage what you can’t measure.”

Both Asmuss and Wolsfeld believe that the general push toward sustainability has built momentum over time, increasing awareness, available data and interest as the message has grown and spread.

“As we’ve gone through the history of sustainability at the university, we’ve had a lot more partnerships from different departments and we’ve had a lot more co-operation,” Wolsfeld said. “People are working with us really, really openly. We’re seeing that people really want to move sustainability forward at the university. With that comes more metrics, more data, more co-operation in moving projects ahead, and all of that gets us points. So it is kind of a snowball effect.”

“Sometimes even just sharing those questions for our STARS submission creates a discussion about things that could be done, but aren’t being done yet,” Asmuss added.
A cooler campus commute
Winter cycling puts the wheels of sustainability in motion
HENRYTYE GLAZEBROOK

Rare are the days when Leah Hildebrandt will drive to work.

Instead, she prefers to knock back her kickstand and ride—year-round—on one of her two bicycles, swapping out one for the other, depending on the season. And she does so even as temperatures plummet in the coldest months of the year.

“There’s no cold point when I won’t bike,” she said. “When it gets to minus 40, that’s when I just have to make sure I’m prepared for the time I’m on the road.”

Hildebrandt is a graduate secretary in the Department of Chemistry. She has been biking to campus most days for five years now, pedalling through thunderous storms, beating heatwaves and wicked winter winds alike.

The only thing that stops her is the occasional heavy snowfall, which coats parts of her commute—such as the overpass where 108th Street connects with Preston Avenue—in too much powder to make riding a sensible option.

“The wind blows across that field there. If there’s a big snowfall, that section stops me from biking that day,” Hildebrandt said. “But even if there’s not a big snowfall and the wind starts to blow across that overpass, you’ll get these big drifts. And then you’re pushing and carrying instead of biking. It’s great exercise.”

Hildebrandt’s passion for biking to work supports the university’s commitment to sustainability, with a number of initiatives designed to make cycling to campus easier, from multiple paths and bike racks across campus to events like Bike to Work Day as well as Hike, Bike and Roll.

While keeping one more car off the road is a nice bonus, Hildebrandt said cost savings was the main factor that drove her to cycling. Rather than pouring money into parking fees, insurance, gas, and the cost of a vehicle, she would rather spend that money on bikes and quality gear.

“I think it’s fun,” she said. “I just think it’s an enjoyable way to get to work. And why not? If you can get your exercise in going to and from work, even that small amount is great.”

Most people assume the cold would be a big issue for Hildebrandt, but she said the act of cycling itself, coupled with the right gear, generates more than enough heat to keep her comfortable during her commute.

“I’m moving. I think sometimes people look at bikers and they pity them. ‘Oh, it’s freezing out there! Look at that person!’ But we’re actually quite warm,” Hildebrandt said. “Because we’re moving, we don’t need extremely warm clothing. I just layer up, and as long as I have a good wind layer and good gloves, I’m fine.”

In fact, Hildebrandt said she is less weighed down by the layers protecting her from the cold than she is by her backpack. Each day she stuffs her pack full of any and all equipment she might need, which ranges widely from common items like lunch, to a change of clothing for the office, to a small bike repair kit.

“Some days I feel like I bring everything but the kitchen sink with me to work,” she said, laughing.

Winter cycling is much harder on her bike than it is on her, Hildebrandt said, noting that she does regular maintenance to make sure everything’s in good shape throughout the season.

The key, though, is to install a good set of studded tires on your bike.

PEDAL POWER POINTS:
As a veteran winter cyclist, Leah Hildebrandt knows the vital equipment that you’ll need if you want to try pedalling through snow for yourself. Here are her top five items:

STUDED TIRES: A thick set of well-studded tires will keep your bike upright and keep you off the ground.

SNOWBOARD HELMET: Unlike their biking counterparts, snowboard helmets allow you to secure goggles over your eyes while you ride, making facing the snow easier on your field of vision.

GLOVES AND FOOTWEAR: Extremities are the first body parts to cool down, especially when you’re moving quickly. Keep your digits and toes protected.

LAYERED CLOTHING: Staying warm is key to turning winter activities from a chore into a breeze. Invest in good outerwear and layer appropriately for best results.

A SECOND BIKE: This one isn’t a necessity, but Hildebrandt says that the wear-and-tear on your ride will vary greatly, depending on the season. If you can manage it, a second bike will simplify things greatly.
To market, to market

Since its start last September, the monthly U of S farmers’ market has offered a variety of local food and fare to the campus community.

A collaborative effort between the Office of Sustainability, the University of Saskatchewan Students’ Union and the Saskatoon Farmers’ Market, the campus market recently shifted its day of operation from Friday to Thursday. What hasn’t changed, however, is the variety of eclectic handmade goods available each month in upper Place Riel.

“There is definitely a lot to see and smell and sample,” said Matt Wolsfeld, community engagement co-ordinator in the Office of Sustainability. “It’s a great way to connect with customers who can’t make it to a weekend market, want to pick up a few things on their coffee break, or for those who want to discover local producers and try something new.”

The vendors see it that way, too.

“Consumers want to know their producers,” said Gail Cutts, owner of Soap Cutts Handmade Soap. “The human-to-human connection is so important. We are supporting and strengthening our local community with each interaction.”

A former teacher, Cutts jumped at the chance to get back into an educational environment, albeit in a different role.

“I love the energy on campus,” she said. “Students are curious and creative. Their professors and supporting staff are always feeding that curiosity. It makes for great discussions about handmade products—both the outcome and the process.”

The creative process—something not typically associated with mass-produced goods—is another draw for Cutts.

“It is such a rush when you unmold a batch of soap,” she said. “I feel like a chemist every time I blend a combination of carrier oils with lye, or when I make a scent blend with essential oils.”

Another vendor, Tracey Street, lives by the old expression “you are what you eat.” After being diagnosed with Crohn’s disease many years ago, Street quit eating bread and became her own baker. Now, the owner of Good Spirit Bakery makes a variety of baked goods for customers in need of something nourishing.

She added that while purchasing goods at big box stores may be ideal for the pocketbook, supporting smaller businesses helps bolster the local economy in the long run.

“The draw of local,” she explained, “is the knowledge of knowing where and who has made or grown what we eat especially, but also what we wear and use.”

Studded tires a must for winter cycling

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While more expensive than the rubber seen on summer rides, Hildebrandt said picking up a pair is an investment that will help keep you from getting up-close-and-personal with the road.

“Last year was my first time biking with good, studded tires,” she said. “The first few seasons I’d just had cheaper sets with studs only on the sides. The older I get, the less fun it is to have big bruises and to go through the adventure of trying to stay upright.”

Hildebrandt said when temperatures dip downwards of -30 C, stiff tires and frozen, creaky equipment makes getting your bike moving not unlike operating a cold car; it takes time to get everything going.

Still, she hopes such minor qualms won’t prevent more people from leaving their regular drivers at home and trying out a winter bike ride, even if sharing the road isn’t always easy.

“Cars are probably my biggest concern,” she said. “You can slip around a bit in a car, but there’s not another car right there beside you. When they drive so close as they’re going by you on a bike, it’s concerning. But I can’t stop cycling just because I’m worried someone will hit me. It’s just part of what you take with this, and you hope that everyone will respect you.”
When you’re feeding a crowd of 600 people, sometimes there’s no such thing as too many cooks. At least that’s what a pair of students learned last year during the University of Saskatchewan Student Iron Chef competition. After entering the contest with plans for a mass supply of three varieties of Chinese dumplings, the duo quickly discovered they needed all-hands-on-deck if they wanted to finish their complex preparations in time.

“They ended up bringing some of their friends along, probably about 10 of them,” said James McFarland, assistant director and executive chef for U of S Culinary Services, chuckling. “There was a small army of them in the kitchen the night before, I think because they realized they might have over-committed a bit.”

McFarland is part of the team that plans and oversees the Student Iron Chef competition, which has become an annual tradition on campus since it was first introduced in 2014. The event, scheduled for March 22 this year, encourages student involvement and highlights the university’s culinary profile.

“We’re trying to show people that our culinary services aren’t just your stereotypical lunch ladies in hairnets,” said Kylie Slade, marketing co-ordinator with Consumer Services, adding that McFarland has worked in the food industry his entire career and recently entered in a Gold Medal Plates competition. “The way that we prepare food isn’t how people are familiar with it having been years ago.”

“Campus dining in general has really taken off in a different direction,” McFarland added.

Student Iron Chef has about 10 teams of up to four core members—with allowances for assistance based on necessity—pouring into the Marquis Hall kitchen and whipping together their signature dishes for a crowd numbering in the hundreds. To help ease the pressure of cooking for such a large crowd, the university kitchen staff helps with prep work.

The result is a kitchen teeming with rookies and skilled experts alike, chopping, frying, grilling, dicing and generally contributing to a lively cooking experience.

“This ends up being something for our staff, too,” McFarland said. “They really get excited. It’s a busy kitchen. It goes from a normal crew of six to eight people in that kitchen to suddenly having around 50.”

Not every entrant takes on the herculean task of producing enough dumplings to feed hundreds of hungry mouths. Instead, dishes range greatly and have included recipes such as family spaghetti and cedar plank salmon. The variety leads to a contest that’s as thrilling to judge as it is to take part in.

“It all comes back to flavours and to how things work on the plate, complementing each other through taste and visual presentation—the subtle complexities,” McFarland said.

Each dish is considered by a panel of five judges, including one guest chosen at random from the audience, and are marked based on taste, originality, complexity, kitchen sanitation and plating. And while each area is equally important, some teams go above and beyond a traditional restaurant-style presentation when they bring their dish to the judges.

“The students got really creative in their presentation,” McFarland said. “The first year, we got fancy little menu printouts. Last year we had students serve their item on dry ice. I think they were really trying to craft a story about their dish.

“The rest of it can lead into points, but from a professional standpoint of judging, we’re really looking more for how a dish is plated as well as the effort, complexity and skills behind it—not that we want to discourage that other stuff, since it really makes things more fun.”

Entrants in the competition range greatly, with everyone from food hobbyists to part-time line cooks, doctors-in-training and even university administration taking part.

The Student Iron Chef competition takes place on March 22 from 5:30 pm-8 pm in Marquis Hall. Anyone is welcome to attend and enjoy a meal, and one can of non-perishable food will be donated to the U of S Students’ Union Food Centre for each ticket purchased. Last year, 160 pounds of food was donated.
The completion of the Delta Days travelling display has been only half of the journey.

Now that the display is touring through several river delta communities, School of Environment and Sustainability (SENS) alumna Kiri Staples is excited at the prospect of community members revisiting the work that involved more than 100 participants from Western Canada.

The display, a multi-media art exhibit, is a part of the University of Saskatchewan-led Delta Dialogue Network, which brings together researchers, communities and decision-makers to understand and address water issues in three Canadian river deltas.

Aiming to spread ideas of delta health and restoration via artwork, photography and interactive displays, these messages were compiled during conversations that U of S researchers had with delta residents during Delta Days in 2016. Staples, a project manager for the Delta Dialogue Network since 2014, helped organize the event.

“Kiri has been the glue that has held the many moving parts of project together over the last three years,” said Toddi Steelman, executive director of SENS and principal investigator on the project, which was funded by the Social Sciences and Humanities Research Council. “She had a unique combination of experience and dedication that has made this project a success.”

Staples, who was born and raised in Whitehorse, co-ordinates the project over a large geographical area. She said she appreciated the experience and enthusiasm that SENS faculty brought to the northern research project.

“Being from the Yukon, this was very important to me, and to be able to continue with SENS as a project manager for the Delta Dialogue Network was an opportunity to continue pursuing that interest in new areas,” said Staples.

After finishing her Masters of Environment and Sustainability, Steelman continues her research on gender and decision-making on natural resource co-management boards in the Yukon—Staples worked alongside a number of other researchers in raising awareness of the issues facing delta communities.

Residents from the Slave River Delta (N.W.T.), Peace Athabasca Delta (Alta.) and Saskatchewan River Delta (Sask./Man.) revealed how the change in flows has created conditions of despair. They said that the cycle can only be reversed by restoring the rhythm of these deltas, to bring hope for the next generation.

Construction of the Delta Days travelling display began last year and Staples only recently had the chance to see the exhibit as it neared its final stages of completion.

“It’s a way of acknowledging the shared experiences of people living far away from one another and putting it on a larger scale, all the while acknowledging the differences between these places.”

Acknowledging the contributions from SENS, along with the art and drama departments at the U of S, Staples is excited to share what she calls an example of mobilizing knowledge in new ways.

“It’s a way of acknowledging the shared experiences of people living far away from one another and putting it on a larger scale, all the while acknowledging the differences between these places.”

Chris Morin is a communications specialist in the Global Institute for Water Security and the School of Environment and Sustainability.
Andrew Johnson juggles a busy course load in the College of Engineering, with a demanding training schedule as a member of the Huskie Athletics men's wrestling team.

Like father, like son, for Huskie standout

JAMES SHEWAGA

Andrew Johnson never really wrestled with his decision to study electrical engineering while representing the University of Saskatchewan as a Huskie athlete. Truth be told, it was only natural to follow in his father’s footsteps.

“Yeah, the apple doesn’t fall far from the tree, I guess,” Johnson said with a grin. “He’s an electrical engineer, I’m an electrical engineer. I guess in much the same way that wrestling demands discipline and hard work and proper time management, engineering does as well and I really like those aspects of both.”

Thirty years after his father led the Huskies wrestling team to the Canada West conference title, Andrew helped the Huskies end a three-decade drought and capture the conference title again in 2016, this time with his father in the stands cheering him on. For Andrew, it was one of the most memorable moments in his star-studded student-athlete career, winning his first conference gold medal and the team title in a year in which he was also named an Academic All-Canadian for the fourth straight season.

“It was great,” Johnson said. “There had been a 30-year drought, so to finally end it, and to have my dad in the stands watching, that was one of my most special moments in my Huskie career. We have raised the Canada West banner in the PAC (Physical Activity Complex) and now that banner will sit next to his.”

Now in his final season of competition, Johnson wants to engineer back-to-back titles, this time at home in the PAC. The Huskies are hosting this year’s Canada West championship Feb. 10-11 in front of students, staff and alumni as well as plenty of family and friends, including Johnson’s father Terry, mother Yvonne and sisters Emily and Berit.

“Definitely it will be great to be at home,” said Johnson, a 22-year-old from Saskatoon. “The format of the Canada West tournament is more of a team versus team competition, so it’s more of a spectator-friendly format and it is fun to get the Huskie alumni watching you, it feels special. We have been working really hard to repeat this season. That is our goal and I think we have a good shot.”

Hard work is something that comes naturally to Johnson, who developed his work ethic and his love of wrestling at an early age from his father, a former national champion wrestler himself before beginning his career as an electrical engineer. Johnson regularly trains three hours a day, five days a week, with the Huskie wrestling team, and spends most of his weekends travelling and competing in tournaments. His determination is reflected in his trophy case, with Canada West gold and national silver medals to his credit.

Johnson’s wrestling work is matched by his commitment in the classroom in the College of Engineering, with four straight years of grade point averages between 81 and 86 to earn Academic All-Canadian honours all four years while taking full course loads.

“Having been All-Academic in each of my four years is definitely a point of pride for me,” Johnson said. “I put a lot of pressure on myself to get the marks that I want, and to have the same success in wrestling requires the same work.”

Serving as captain of the Huskies wrestling team, Johnson leads by example and knows exactly when to speak up, according to head coach Daniel Olver.

“He is just a great role model for us, showing how you can be a successful student-athlete,” Olver said. “He is in a tough college in engineering and yet he has some of the best marks on the team, while also achieving a high level of success in the sport, finishing second at nationals last year. So he shows that you can manage both at the same time. And he always delivers the perfect message to his teammates. He definitely knows when to speak up, and when he does, it’s right on the mark.”

As he completes his final year of studies, Johnson is looking forward to building a career as an entrepreneurial engineering consultant and designer. Athletically, he is focused on becoming a national champion, with hopes of representing Canada in the 2020 Summer Olympic Games in Tokyo. But first, he wants to cap his career with another Canada West conference championship here at the U of S, while raising the profile of the Huskies program and putting wrestling in the spotlight.

“Wrestling is a bit of a niche sport and the recognition is not really there,” Johnson said. “But when we host these tournaments, I always look forward to trying to raise the profile of wrestling and that is something that I am really passionate about. We are in the PAC for the first time for the conference championship, so I am hoping that we can get a good turnout this year.

“And personally, I came up a little short on the podium last year at nationals, but all of my energies have been focused on getting gold this year. If I could end my career like that, that would be the best way to go out.”
What do people think about the University of Saskatchewan?

Each year, we get some insight into the answer through a survey of public perceptions in Saskatchewan, Edmonton, Calgary and Vancouver. The marketing and communications team works with the Social Sciences Research Laboratory in the College of Arts and Science to complete the study.

**U OF S EDUCATION**

We asked people if...

...the U of S offers students a high-quality education.

...the cost of a U of S education is worthwhile.

...a U of S degree helps people secure a successful career.

**REAL WORLD IMPACT**

All regions

U of S research is important to the growth and well-being of Canada.

In Saskatchewan

The U of S provides good value for taxpayer investment.

**WORD OF MOUTH**

I would recommend the U of S as one of the top institutions to pursue post-secondary education to...

53.8% a close friend

56.6% someone in my province

56.8% someone in Canada

49.2% someone globally

* Total average across all four locations, combining strongly agree and somewhat agree

**OVERALL REPUTATION**

How has the university’s reputation changed in the last five years?

2016

2015

2014

*Total average across all four locations

**Visit communications.usask.ca to read the full perceptions survey report.**
northern of Europe and their potential for Saskatoon. For more information, visit usask.ca/~akkerman.

**JGS Lecture - Health Care Zombies: Evidence and Values in Canadian Health Care Policy**

Feb. 16, 2–3:30 pm, Prairie Room, Diefenbaker Centre. Join us as Dr. Danielle Martin, family physician, health care administrator and policy expert, drives an evidence-based stoke through the heart of health care zombies and proposes evidence-informed solutions to health care challenges. Dr. Martin’s new book, *Better Now: 6 Big ideas to Improve Health Care for All Canadians*, will be released by Penguin Random House in January 2017 (www.6bigideas.ca). Copies will be available for purchase at the lecture.

**COURSES / WORKSHOPS**

**Winter Conversational Language Classes**

Looking to maintain, learn or improve your language skills? All courses are taught by experienced and qualified instructors. For more information, visit learnlanguages.usask.ca or call 306-966-4355 or 5539.

Conversational Language Classes began Jan. 16 and run for two weeks hourly:
- French levels 1–8
- Spanish levels 1–8
- Japanese levels 1 and 2
- Japanese for the Traveller
- German levels 1, 2, 3 and 7
- Italian levels 1, 2, 4 and 5
- Cree level 1

**1-week Intensive French Immersion**

Feb. 20–25: Intensive French immersion for all levels of ability. The focus of the course is on spoken production, spoken interaction and listening comprehension. 37.5 hours over six days, cost: $575 (includes manual, Saturday final luncheon, progress report card, transcript and certificate of completion). GST exempt. Taught by experienced, qualified instructors who are also native French speakers.

**French Voyageur Weekend Workshop**

Feb. 17–19: ideal for the traveler who has little or no French-speaking abilities. 20 hours over 2.5 days; cost $325 (includes manual, progress report card, certificate of completion, Saturday and Sunday lunch). GST exempt. Taught by an experienced and qualified instructor, Irene Gould.

**Edwards School of Business Executive Education**

For information call 306-966-8686, email exce@edwards.usask.ca or visit edwards.usask.ca/exceed.

- Feb. 16, Engagement Series - Part 2: Boosting Energy - Taking a Break to Get a Grip - Saskatoon
- Feb. 16–June 24, The Masters Certificate in Project Management - Saskatoon
- Feb. 23–24, Business Sales and Strategy - Saskatoon - NEW
- Feb. 28–Mar 2, The Business Analyst’s Course - Regina
- March 7, Emotional Intelligence: Another Side of Smart - Saskatoon
- March 16, Engagement Series - Part 3: Tapping Passion - Moving Beyond Mid-Life Malaise - Saskatoon

**Effective Communications Workshop**

March 1, 9:30–10:30 am, Biology 124. Personal success, effective human relationship and interpersonal communications are necessary for understanding and for action. This workshop explores interpersonal skills and techniques necessary for successful interactions. To register visit effectivecommunications.usask.evbrite.ca.

**Volunteering – it’s in Saskatchewan’s DNA!**

Join us for the inaugural volunteer summit on March 25 as part of the University of Saskatchewan’s Alumni Association Centennial. This event welcomes all managers of volunteer resources, volunteers and board members, organizational leaders and future leaders. For more information and to register, visit alumni.usask.ca/volunteersummit.

**Volunteer Summit Symposium**

March 25, 8 am–4 pm, Health Sciences Building. You’ll have the opportunity to:
- Connect with other volunteers, managers, community leaders and content experts;
- Learn about current research, important trends and how can we build our skills and knowledge;
- Learn how to effectively inspire others to do great things; and
- Keep volunteerism thriving in Saskatchewan.

**Volunteer Summit Gala**

March 25, 6–10 pm, TCU Place. The celebration continues into the evening featuring a keynote address from Bruce MacDonald, president and CEO of Imagine Canada. In addition, we will celebrate your volunteer stories, present a new volunteer award and invite you to join a national Canada 150 challenge to volunteerism.

**Sunday Mass at STM Chapel**

Each Sunday until Oct. 22, 11 am–noon, join the campus ministry team for the celebration of the Eucharist! Come worship God in a welcoming environment with people from the campus community. For more information, visit stmcollege.ca.

**Resiliency: Bouncing Back After a Setback**

March 16, 2:30–3:30 pm, Physics 128. Thrive in the face of adversity and learn how to succeed against all odds. This workshop will examine the characteristics of resilience and discover ways to introduce greater resilience into our lives. To register visit resiliency-usask.evbrite.ca. This event is free for all U of S students. For more information contact wellnessresources@usask.ca or call 306-966-4580.

**Greystone Theatre presents: Illusion by Tony Kushner**

Feb. 8–18 (no show on Feb. 12), 8–10 pm, John Mitchell Building. Pulitzer Prize-winning Tony Kushner playfully adapted Corneille’s 17th-century L’Illusion Comique into a magical mystery tour of wit and style. This serio-comic fable has it all: passionate lovers, quirky sorcery, juicy language—even a sword fight. What is real and what is art? Come decide for yourself! Admission: $22, seniors $19, students $17. Available online at artsandscience.usask.ca/drama/greystone/tickets.

**U of S flagship research centres awarded $69M**

Three unique-in-Canada University of Saskatchewan research facilities received good news to start 2017, with a renewal of their operational funding from the Canada Foundation for Innovation (CFI).

In total, almost $69 million was approved for the U of S, including $48 million for the Canadian Light Source (CLS), $19.3 million for the Vaccine and Infectious Disease Organization-International Vaccine Centre (VIDO-InterVac), and $1.56 million for SuperDARN, the U of S-led initiative to track space weather over Canada. The CFI provides 40 per cent of operating costs, with the remainder sought from other public and private sources.

U of S President Peter Stoicheff noted that the U of S was awarded about a fifth of the $328 million in CFI funding for 17 national institutions announced by federal Science Minister Kirsty Duncan on Jan. 9. Ten days later, the minister paid a visit to the U of S where she met with the president, toured the U of S cyclotron, and held a roundtable discussion on research and innovation at the CLS.

“Canada’s Minister of Science had an amazing day on our campus and had a glimpse of the breadth of research that goes on here in our signature areas,” said Karen Chad, vice-president research at the U of S. “While our three national facilities all earned their CFI funding renewals by making their case before panels of their peers, we were delighted to have face-to-face discussions with Minister Duncan on how the total federal investment in science is having such a positive impact on Canada.”

**Paradise Lost Reading**

Feb. 12, 9 am–9 pm, Agriculture E180. John Milton’s *Paradise Lost* is a 17th century classic of English literature and widely influential—not only in literature but in popular and theological representations of the biblical story of the war in heaven, and the fall and redemption of humankind. The epic begins in hell with Satan and his followers assessing the aftermath of their expulsion from heaven for their rebellion against what they consider God’s tyranny and the authority of His chosen Son. The end result is Adam and Eve’s temptation, their fall, and their subsequent redemption. Coffee, tea, snacks and supper provided. Feel free to come and go.

**Sisters United: An exhibit on women’s suffrage in Saskatchewan**

Daily until March 14, 2017, 9 am–8 pm, Diefenbaker Centre. Sisters United commemorates the centennial of women winning the right to vote in 1916. Explore compelling stories of suffragist leaders who laid the foundation for women’s rights in Saskatchewan.

**Next OCN: Friday, March 10 Deadline: Tuesday, Feb. 28**
What is your name?
I go by Agriculture Al. That’s sort of a nickname, given my location. But really, I am part of a sculpture called Garden of the Mind by Saskatchewan artist Victor Cicansky.

How long have you been here?
I was created by Cicansky in 1992 and joined the University of Saskatchewan art collection a year later.

What are you made out of?
I’m made out of bronze, a popular substance for sculptures, thanks to its strength and durability over time.

Tell me more about Victor Cicansky.
He is from Regina and earned his education degree from the U of S. He is very much inspired by prairie imagery and aesthetics, a big part of which involves agriculture. An avid gardener, much of Cicansky’s work involves produce of some sort—as you can see, there is an apple tree behind me and this bench is shaped like a corn cob. I think that’s why I fit into this building so nicely.

What do you like most about the Agriculture Building?
I like that I’m in a prime people-watching spot. The scents from the nearby Agriculture Café are delightful, too. I also like my bench—not only does it show how art can be functional, but it’s an invitation for people to sit down, take a break from their day and reflect on the simple pleasures in life.