

# The Sower

The American Farm School  
Thessalonica Agricultural & Industrial Institute  
Thessaloniki, Greece

Summer 2011

Issue 167



The new Educational Dairy and Milk Processing Center is the venue for farmers, business people and homemakers to learn techniques of artisanal cheesemaking, including producing Greece's traditional feta cheese.



**The American Farm School**  
Thessalonica Agricultural & Industrial Institute

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Perrotis College**  
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## The Sower

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## From the President



As we prepare for the start of the upcoming school year, we have many things to be proud of at the American Farm School. Over the past few months, all the necessary administrative and curricular work for our new environmental pre-K and kindergarten has been completed, and renovation of an important existing campus building to house the new program has been carried out. We are ready to welcome our first class of our youngest learners this September.

In the secondary school, we have seen a significant increase in applications this year, both from urban Thessaloniki youth whom we are encouraging to enroll as day students; and over the length and breadth of Greece, from the northern borders to the southern tip of the Peloponnese, and from far away islands such as Amorgos, Kea, Lesbos, Skopelos, Simi and Thasos. More and more, we are seeing that the top students from urban and rural junior high schools are applying. Officials of the Greek Ministry of Education, in the process of revamping the national curriculum for secondary schools, have told us they consider the American Farm School to be a model for the innovative, successful educational programs they are hoping to effect with their reforms.

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A business leader visiting campus recently commented:  
"The School is an inspiring ray of hope in the gloom of the Greek economy."

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In Perrotis College, we have an exciting new major, created in response to the demands of Greece and southeastern Europe's food industry, one of the most vital components in the regional economy. Food Science and Technology, using the outstanding production facilities of our educational farm for practical, hands-on instruction, prepares Perrotis students to become food scientist-production managers in the growing sector of enterprises devoted to cultivating, processing and marketing the fruit, vegetables, cereals, and dairy and other livestock products of the Balkan peninsula. Applying the "learn by doing" approach in another way, Perrotis students have taken over management of our campus retail store. In addition to selling the latest from the American Farm School – light milk and traditional pasta products – they are promoting and selling selected organic products cultivated by our graduates.

The financial crisis in Greece will continue. Our plans and decisions on how best to carry out our educational mission are influenced by the reality of a challenging economy. However we take heart, and renew our confidence, when we hear remarks such as what was said to me recently by a business leader visiting campus: "The School is an inspiring ray of hope in the gloom of the Greek economy."

And we are heartened by all of you who choose to support the Scholarship Program through your gifts to the Annual Fund. By helping to provide deserving young people access to an education that changes their lives and prepares them to be leaders in their careers and in their communities, you are reaffirming the values the American Farm School has stood by throughout its 107-year history. Thank you for your interest in the future of our students.

Panos Kanellis, Ph.D.  
President

American Farm School and Perrotis College



# An Evening with Olympia Dukakis

U.S. friends and supporters of the School enjoyed *An Evening with Olympia Dukakis* May 3rd at the Union League Club of New York to benefit the Scholarship Program of the American Farm School and Perrotis College. Ms. Dukakis' first cousin Arthur Dukakis was a longstanding and devoted Trustee of the School, and other Dukakis family

members count themselves loyal friends of the institution. Arthur's widow, Patricia, was on hand for the event, as were Trustees, President Panos Kanellis, Vice President Joann Ryding, philanthropist Mrs. Alike Perroti and other major supporters. Ms. Dukakis shared with the audience her personal recollections of seeking out her mother's family home in the

southern Peloponnese, and witnessing the local population who lacked the knowledge or skills to farm sustainably. She stressed how critical the role of the School is today in empowering its graduates in all corners of Greece to engage in agriculture and manage businesses successfully while remaining in harmony with the environment.



Olympia Dukakis, President Kanellis, Patricia Dukakis, Alike Perroti



Trustee Barbara Heming, Arthur Gosnell (*Greek Summer 1974*), Christy and Scott Hill



Loran and Meera Thompson, Event Chair Joannie Danielides and Alexander Danielides (*Greek Summer 2002*)



Barbara Fernandez, Trustee Truda Jewett, Lewis Cullman, Juan Pablo del Valle



Vayle Povinelli, Anna Saras Povinelli, Nick Veronis, Tom Povinelli



Consul General of Cyprus Koula Sophianou, Dorry Swope, Lila Prounis



Philippe Danielides (*Greek Summer 1999*), Irene Marinakis, Alexander Danielides, Trustee Manita Scocimara, Elliott Jones

## Rochester, NY Opens its Heart to Tad Lansdale and the American Farm School

One of the strongest traditions of community support for the American Farm School is in Rochester, NY, where over the decades many families and individuals have given generously to support scholarships and capital projects (the main administration building is named Rochester Hall in honor of those supporters). Nearly every year, there are Rochester teenagers participating in the Greek Summer program. This May, Deb Willsea (a two-time Greek Summer parent) and a committee of volunteers invited Tad Lansdale, Trustee David Acker and Vice President Joann Ryding to relish Rochester hospitality in three well-attended events paying tribute to Mrs. Lansdale and focusing on the exciting new directions the School is taking. Joann Ryding also met with staff from the Rochester Institute of Technology that has longstanding ties of academic collaboration with the School, and visited the Harley School to explore possible future association.



Bob Tait (*Greek Summer 1973*), Deb Willsea, Tad Lansdale



Sarah Duffas and David Hargrave (*both Greek Summer 1972*)



Tad Lansdale, Father and Mary Cowles with their daughter, Jennifer, Deb Willsea



Samantha Rathbun, Maggie Harris and Emily Thompson (*all Greek Summer 2010*), Will Willsea (*Greek Summer 2009*)



Todd Kearns (*Greek Summer 1985*), Donald Kitchen, Rudy Warren (*Greek Summer 1971*)



Susan Kitchen (whose daughter Isabelle is Greek Summer 2011), Shirley Kearns, Betsy Hallenbeck Daly (*Greek Summer 1976*)

**Mr. George Korres**, founder of award-winning manufacturer and global retailer **Korres Natural Products**, was the featured speaker at a recent lecture organized by the **Committee of Friends of the American Farm School in Athens**, entitled "**Korres Natural Products and the American Farm School: Creating the Future of Organic Cultivation and New Product Development.**" Mr. Korres has been a corporate educational partner of the School since 2008. Korres Natural Products also funds a pilot program in which students organically grow *Echinacea purpurea* in one of the campus gardens. The lecture was the third in a series designed by the Athens committee to make the School's work better known to residents of the capital. Mr. Korres is pictured, center, with Vice President Joann Ryding. Left is committee chair Daisy Pappas, and right is honorary chair Lydia Legakis.



# School Welcomes Thousands of Visitors at its "Mera Maiou" Festival

Brilliant weather, hundreds of student and staff volunteers, and the expert organization orchestrated by Vice President of Academic and Student Affairs Tasos Apostolides, made for the resounding success of the May 8th "Mera Maiou" (May Day) event. The all-day festival attracted more than 6,000 people from Thessaloniki and environs who enjoyed the beautiful green campus bustling with activities, and got to know at first hand the educational programs, starting with nursery school and kindergarten, continuing to secondary education, followed by higher education at Perrotis College, and Adult Education under the "Learning for Life" program. The day

was filled with cultural events and displays; face painting and other creative activities for children; an area housing the characteristic animals of Greek agriculture: sheep, goats, poultry and dairy cows; the exhibit and sale of the latest food products from the educational farm and from American Farm School graduates; traditional Greek folk dancing from student dance teams throughout the region; orchestras and marching bands; dance lessons; horseback riding, kite flying; a display of vintage and ecological vehicles; and delicious food prepared by friends and donors to the School. The event was sponsored by local area businesses, including those of the School's graduates.



Standing out from the crowds of "Mera Maiou" visitors was the 93 year-old American Farm School graduate, Konstantinos Kontopoulos, who enjoyed the celebration at his alma mater with his daughter, granddaughter, and two great grandchildren. He reminisced about his 1936-1940 studies at the School, especially doing practical agricultural projects in the fields each day and gathering with the other students for Sunday evening English lessons. His English proved good enough for him to serve as a translator for Allied forces in Crete during World War II. With his knowledge and practical expertise gained at the School, he and other graduates were selected for careers in the Land Reclamation Service of northern Greece that created the canals and other irrigation infrastructure instrumental to the postwar modernization of Greek agriculture.





# Collaboration with Stevens Institute of Technology Signaled at Commencement Ceremony

The Commencement Ceremony for the Class of 2011 of Perrotis College and the American Farm School secondary school was held on 24 June on the John Moschlaïdis Plateia in front of Princeton Hall. Graduates and their families, as well as faculty and staff, had the honor of welcoming Dr. George P. Korfiatis, Provost of Stevens Institute of Technology, to give the commencement address.

Dr. Korfiatis, one of today's topmost engineers and educators, is responsible for leading the Center for Innovation in Science and Engineering Education at Stevens Institute of Technology in developing new curricula for all fields of engineering, and for creating challenging science, math and engineering curricula for secondary schools around the world. The center collaborates with K-12 educators, and with university researchers and educational policymakers, within the framework of the United States' STEM initiative (improving teaching and learning in Science, Technology, Engineering and Mathematics).

Later this year, Stevens Institute will join forces with the American Farm School to train secondary school science, math and agronomy teachers on how to deliver exciting new science curricula based on experimentation and team experiential learning. The next step will be for American Farm School school teachers to train other private and public teachers in Greece to enhance the quality and practical applications of their science teaching, at a time when the Greek Ministry of Education is placing greater emphasis on the importance of quality science teaching in the national curriculum at the

primary and secondary levels. Secondary school chemistry teacher Nancy Spiroglou has been asked to coordinate the effort, under the guidance of secondary school Principal Tasos Apostolides.

Among the outstanding students who were singled out to receive commencement prizes during the evening were Anastasios Hatzipapadopoulos, graduating from the Professional Lyceum, who received the baby calf presented by the Folsom family in honor of Robert Folsom, who was U.S. Consul General in Thessaloniki for many years. Dr. Korfiatis was asked to make the presentation. The Macedonian Thrace Brewery S.A. sponsored a prize awarded to deserving second-year Perrotis College student, Anna



Class of 2011 Commencement Ceremony

Tintzoglidou, to support the cost of completing her third and final year at Perrotis College in 2012.



Dr. Kanellis, Dr. Korfiatis, Nancy Spiroglou, Tasos Apostolides

## Partners in Education and Research

California State University, Fresno and the American Farm School have entered into a partnership for exchange of students, faculty and research work that will begin with agriculture and is expected to expand into other life sciences.

Fresno State President John D. Welty, Dean of the Jordan College of Agricultural Sciences and Technology Dr. Charles Boyer, dean of the Jordan College of Agricultural Sciences and Technology, and President Panos Kanellis signed a memo of understanding during Dr. Kanellis' visit to Fresno and other locations in northern California this spring. The partnership was arranged by Associate Vice President of Continuing and Global Education at Fresno State Dr. Berta Gonzalez.

At the signing ceremony, Dr. Kanellis said the American Farm School and Perrotis College "share Fresno State's educational philosophy of learn by doing." Fresno State's Jordan College has established a reputation for providing the practical application of up-to-date techniques, academic preparation and university-industry research necessary for students go seamlessly from campus to agriculture-related and other careers. A further attraction of the two institutions working together is tied to the many similarities in their cultivations and production processes, such as field, vegetable and fruit crops, vineyard and winery, and the state of the art dairy units that characterize the educational farms in both cases.

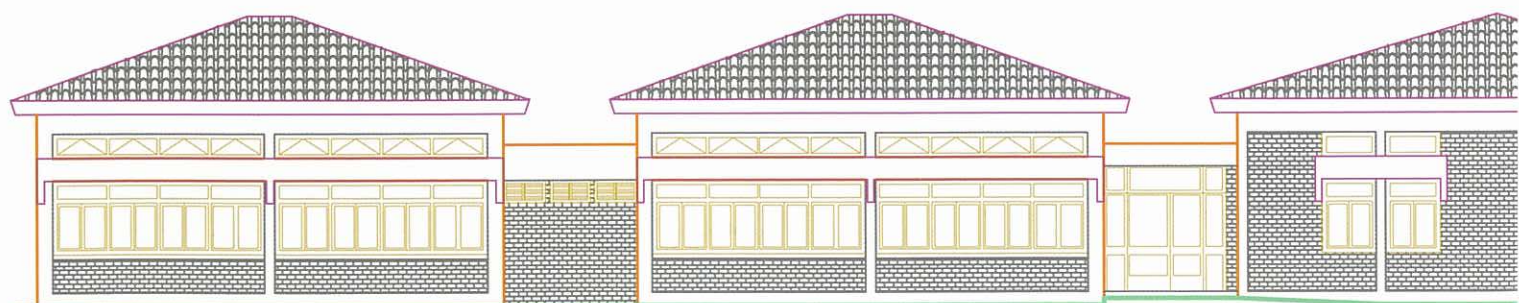
According to the agreement, U.S. students who enroll in the Perrotis College for summer, semester, or year-long study are eligible to receive credit for their courses from Fresno State. Dr. Gonzalez commented that "there is great potential in building our study abroad program for Fresno State students to engage in short-term studies as well as semester exchange programs. We hope to start with agriculture and expand to other disciplines in the future."

—Adapted from the *Fresno State News*, 3/11/2011

## AFS Students Attend Summer Academic Programs in the U.S.

Stevens Institute of Technology hosted rising seniors **Olga Tsiohari** and **Antonis Tsakmakis** on its Hoboken, New Jersey campus for the "Exploring Career Options in Engineering and Science" summer program, while **Dimitra Hina**, **Mihaela Orphanidou**, **Theodoros Saroglou**, **Dimitris Passalides** and **Marianthi Taggili** attended the "Summer College for High School Students" on the main campus of the University of Mississippi in Oxford. Rising junior **Theodosios Dimitrasopoulos** continued the tradition established by Trustee Seth Frank when he was selected to go to Camp Rising Sun in Rhinebeck, New York. Mr. Frank is himself an alumnus of this renowned international leadership program and sponsors the participation of American Farm School students.







# First Steps in Primary Education

The introduction of primary education at the American Farm School in September 2011 is based on the belief that to educate new generations of healthy, responsible young people who respect the environment, they must be reached at the earliest possible age. The fully enrolled pre-K that begins this fall focuses on environmental education through experiential learning, and will provide families with a much-needed alternative to mainstream early childhood education programs. The kindergarten will open in the fall of 2012, followed soon by an elementary school.

The pre-K and kindergarten are housed in a two floor, 1,500 m<sup>2</sup> building formerly used by the Ministry of Agricultural Development and Food as a short course center. The attractive red brick structure, surrounded by green space, has been renovated using environmentally friendly materials and employing bioclimatic principles in its design and operation. The floor plan includes classrooms, multipurpose rooms for play and resting, teachers' offices and storage facilities, and a

large central kitchen and dining room capable of fulfilling food service needs for the entire American Farm School campus. Landscaping, including edible gardens, provides a safe and green environment for outdoor play, exploration and discovery.

The business and philanthropic communities are responding positively to the School's latest educational initiative by supporting it with donations and gifts in kind. The first of these donors include Procter and Gamble Hellas Ltd., with a gift to underwrite the P & G Environmental Classroom and the Charity Brotherhood of Thessaloniki, for a classroom in its name. Trustee George Milonas' company, Alumil S.A., gave the material to replace doors and window frames throughout the structure; Ideal Standard S.A. made a gift of bathroom fixtures; the Ougrinis O.E. company of Thessaloniki gave a complete supply of eco-friendly paint and varnish; and Isomat S.A. donated the waterproof membrane underlying the vegetation cultivated on several sections of the roof.





# 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 are often thought of as leaving a legacy that benefits not only the donor and the donor's family, but also future generations. Changes in the tax laws that will be in effect until December 2011 may make this kind of gift particularly advantageous to some donors.

## 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 appraised 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 by association with the titles of books by Bruce M. Lansdale, *Metamorphosis: Why Do I Love Greece?* and by Elizabeth Lansdale, *My Metamorphosis*.

David Acker  
Charlotte Armstrong  
Peter Bien  
Mr. and Mrs. C. W. Carson Jr.  
Marvin Fisher  
Phillip G. and Mary Foote  
Truda Jewett  
Edmund and Mary Keeley

Lois Kerimis  
Bruce M. and Elizabeth (Tad)  
Lansdale  
Mary R. and Charles F. Lowrey  
Nicholas Pizaris  
Charles L. and Joan Thomas  
Barbara Wood

## BEQUESTS

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

Esther Carhart  
Maria Couvaras  
Alexander Drapos  
Angeline Ducas  
Lula Ducas

Elizabeth M. Godley  
Eve Curie Labouisse  
Eleanor McKay Norris  
Winifred E. Weter

## 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  
Ernest Thomas Chepou  
Philip and Hazel  
Constantinides

Fred W. Kolb  
Mary P. Gill  
Henry T. Maijgren  
Dean C. Zutes

For more information about joining the Metamorphosis Society, please contact Ms. Rena Karypidou, U.S. Annual Fund Coordinator, at [rkaryp@afs.edu.gr](mailto:rkaryp@afs.edu.gr).

## Correction

In the "Donors in the United States 2009-2010" list that appeared in the Winter 2011 issue of *The Sower*, several names were omitted or the total giving for an individual was reported in error. We apologize to the donors involved, and record the correct information, below.

### 1904 FOUNDER'S CIRCLE

(\$5,000 - \$9,999)

Barbara K. Heming\*\*\*

### STEWARDS (\$2,500 - \$4,999)

Constantine N.\*\*\* (GS'87) and  
Katherine Darras  
Mr. and Mrs. Harold S. Wertheimer

### SOWERS (\$1,000 - \$2,499)

Mr. and Mrs. Daniel L. Bernstein  
Mr. and Mrs. George S. Coumantaros  
Mr. and Mrs. John G. Coumantaros  
Joannie\*\*\* C. and Nicholas Danielides  
(GSP'99,'02)

### CONTRIBUTORS (\$500 - \$999)

David G.\*\*\* (GSC'75,'76) and  
Jane Acker  
Mr. Peter H. Callahan (GS'76)  
Mr. Anthony D. Kouzounis  
Mr. and Mrs. Vincent A. La Padula  
John and Joella Lykouroutzos  
Mr. Michael Manning  
Mr. Rory Riggs

### FRIENDS (\$250 - \$499)

Mr. Francis J. Greenburger  
John and Chrysoula Phufas  
Joel S.\*\*\* (GS'83) and Valerie Post  
Jonathan and Cyndie Seeley  
Mr. and Mrs. Loran Thompson

### DONORS (Up to \$249)

Ms. Helene D. Bodman

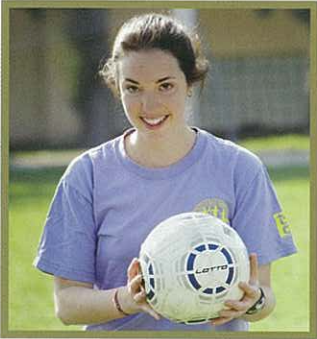
\*\*\*Trustee



# Carrie, Kate, Micah: In Their Own Words

Three recent graduates from U.S. colleges who served as interns at the American Farm School during 2010-2011 each focus on one aspect of their multifaceted experiences living in the student dormitories, teaching English formally and informally, and promoting American values to the students of the secondary program.

*Carrie Rosenblum, is from West Hartford, Connecticut, and majored in Environmental Studies and Geography at Dartmouth College.*



“I had a chance to become very involved with the athletic program at the American Farm School as the coach of the high school girls’ soccer team. I found myself one crisp fall day nervously waiting on the field with a whistle around my neck and a list of drills in hand. It was certainly a challenge to coach girls who had never played before, especially given the communication barrier. In general, the lack of a women’s athletic culture in Greece was also hard for me to wrap my head around. Despite these difficulties, coaching the girls’ soccer team was one of my most rewarding experiences at the school. Over the course of the year, we progressed from last place in our first tournament showing, to the undefeated champions of the regional tournament! Seeing the joy and pride on my girls’ faces after that victory was a priceless moment for me; none of them had ever won a tournament before, so it was a big deal. The girls even wore their gold medals draped around their necks when they left campus to go out for coffee later in the afternoon. Both the girls and I accomplished something that we never dreamed we were capable of!”

*Kate Peterson is from Bozeman, Montana, and majored in English at Linfield College near Portland, Oregon.*

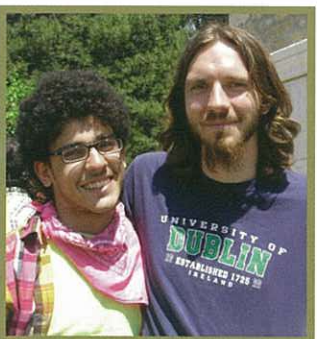


“I was placed at the American Farm School as an English Teaching Assistant by the Fulbright Foundation in Greece. Besides what I had read in *Zorba the Greek*, all I knew was that the economic crisis was in full swing. During the first day of teaching students with an intermediate level of English, I totally overestimated their skill level – they may have understood only 10 to 20% of what I was saying. Things only went up from there. I learned how to communicate with non-native speakers, they learned how to communicate with me, and I then had the distinct pleasure of watching some of the students who were in my group on that first day make enormous progress in English over the course of the school year. And I dare say I learned as much as they did.

During the second half of the year, I had the opportunity to design and teach a series of classes on American-style research papers for second-year students. I had the excellent support of one of the School’s own English teachers, when needed, but otherwise, I came up with lesson plans, taught my classes alone, and guided the class through two 5-page research paper assignments. Finally, one of the most impressive

activities I witnessed on campus was the Model United Nations. I had competed in Speech & Debate for eight years myself, so it was a delight to help the students prepare their speeches. On the big day, I was floored! Hundreds of teenagers from schools in the region volunteered their weekend to meet and speak in English about international relations, economics and politics! Many schools participate in MUN in the States, but to watch and hear non-native speakers do the same was twice as impressive. I came away feeling very proud of our students.”

*Micah Smith grew up on a small farm outside Berea, Kentucky, and majored in Mathematics at Berea College.*



“While teaching and conversing with students of different backgrounds, I was given the opportunity to learn about the values, beliefs, behavior and customs that are central to their culture. I tried to immerse myself in their mindset and behave in a manner that reflected the American Farm School values. These impressions really stand out to me: while on home visits, learning how to cook traditional foods from my students and their mothers; leading students in tie-dyeing shirts, which is one of my favorite activities for young people; teaching them how to play baseball and kickball; and trying new ideas in my English classes.

Throughout this year the diversity, culture, and warmth of Greece and its people were wonderful to experience first-hand. I think I speak for all the interns in describing the American Farm School students and their families we grew to be so close to this year, using words that mean a lot to me:

*Some people come into our lives and quickly go. Some people move our souls to dance. They awaken us to a new understanding with the passing whisper of their wisdom. Some people make the sky more beautiful to gaze upon. They stay in our lives for awhile, leave footprints on our hearts, and we are never, ever the same.”*

To learn more about applying to be an American Farm School or Perrotis College Student Life Intern, contact Thanos Kasapidis, Head of Student Life, at [tkassa@afs.edu.gr](mailto:tkassa@afs.edu.gr).



# Artisinal Cheesemaking Takes Off

Small scale dairy producers, curious urbanites interested in mastering an agriculture-related skill, and homemakers wanting to economize on household budgets by producing some of Greece's favorite cheeses for their own families, flocked to the first Intensive Course in Artisinal Cheesemaking offered by the division of Research and Adult Education's "Learning for Life" program this spring.

The ten-week course was taught by American Farm School graduate Georgos Tsobikos (Class of 1996), who is a manager in the renowned Tossitza Foundation Cheese Enterprise at the historic town of Metsovo in the Epirus region of northern Greece. After theoretical instruction about the food chemistry and microbiology of milk and the various cheese produced, the emphasis was on practical, hands-on learning in the Educational Dairy and Milk Processing Training Center laboratories.

Due to high demand, a second class was fully enrolled and taught by an experienced cheesemaker from Mevgal, one of the larger dairy companies in the region and a donor to the School's new dairy building. By the time students finished in early May, they had produced traditional Greek Feta, Telemes, and Batzos cheeses; soft cheeses such as Anthotyri, Myzithra and Galotyri; and hard and semi-hard cheeses such as Graviera and Kaseri.

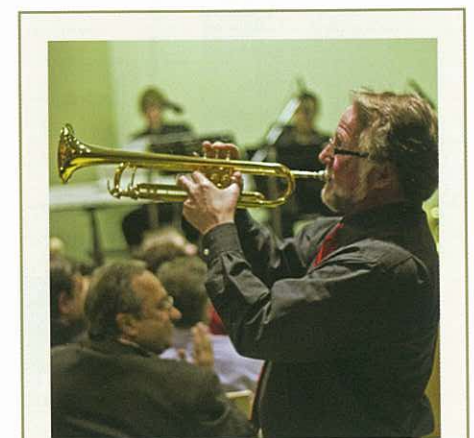
This successful curriculum has also been scaled down and adapted for a two-day course that is taught to Study Abroad students from the United States and Europe who enroll at the American Farm School and Perrotis College campus for semester and summer academic and service learning programs. Participants in Greek Summer 2011 were thrilled to be the first to take the course (see photos on page 12).



# Perrotis College Students Run Campus Retail Store

The School's retail store, making farm products such as milk, eggs and Christmas turkeys available to campus residents, visitors and the public of Thessaloniki, is now under new – student – management. As part of their overall responsibilities to undertake work internships, Perrotis College students have upgraded the campus store's services and are promoting sales to a wider audience they believe will become loyal customers.

They have stocked the shelves and refrigerators of the modest-sized space located in the central administration building (Rochester Hall) with the newest items produced by the School's educational farm – 1.5% fat light milk; and the traditional Greek pasta favorites, "hilopites" and "trachanas." Whole chicken, chicken schnitzel and chicken burgers are available seasonally courtesy of another Perrotis College student enterprise, "Koto Fresca." And, in a direction that is sure to grow, American Farm School graduates are placing their organic and traditional products for sale. The first product line to be introduced is from the "Marianna's Vineleaves," located in the Greek Summer 2011 village of Nea Gonia, and includes all-organic frozen stuffed vineleaves, fire-roasted eggplant, handmade cheese pies, table olives, jams and marmalades. Organic pasta sauces and bakery goods; and butter, yoghurt and desserts made from water buffalo milk, are on sale from other graduates.



The University of Richmond (Virginia) Jazz Combo directed by world renowned trumpeter and musicologist, Dr. Michael Davison, played to a standing room only audience in the Seth Frank Assembly Hall of the new Aliki Perroti Student Residence, the main stop on their tour of music venues in Thessaloniki and Athens. The 13-piece "little big band" from the university's stellar music education program captivated students and others in the audience with their uptempo repertoire of Swing, Dixieland, and Latin Jazz. The musicians (only some of whom are actually majoring in music) making up the brass, rhythm and vocal sections are undergraduates representing one of the U.S.'s finest private liberal arts universities. While in Greece the band played at top jazz clubs: Mylos and Ideal in Thessaloniki and the Bacaro Jazz Club/ Restaurant in Athens. They also conducted master classes at local music schools and performed with musicians from the National Philharmonic Orchestra.



# A New Major at Perrotis College: Food Science and Technology

*Acting Academic Dean of Perrotis College Dr. Philippos Papadopoulos explains the strategy behind the new specialization that will be introduced this year. Dr. Papadopoulos currently holds the Athina A. Martinos Endowed Professorship at Perrotis College.*

## **Please describe your background and interests.**

I completed my higher studies in the United Kingdom, with a bachelor's degree in Economics at the London School of Economics, a master's degree in International Relations at the University of Sussex, and a Ph.D. at the Stevenson Chair of International History at the London School of Economics. Since returning to Greece I have been actively involved in both the academic and business worlds, based on my belief in the need for a close relationship between academic knowledge and the real economy. This belief is expressed in my role as consultant to the Federation of Exporters of Northern Greece in the development of a joint professional qualification with the University of Macedonia in Thessaloniki, and has guided my actions in preparing the new major in Food Science and Technology at Perrotis College.

## **What is Food Science and Technology, exactly?**

The Food Science and Technology body of knowledge is a fast developing field that belongs to the wider Life Sciences stream. It is the study of the nature of food and the principles of its healthy and nutritious production, processing, preservation and packaging. Students concentrate in biology, chemistry, physics and algebra, and gain knowledge about nutrition, food preparation, consumer behavior, and European Union and other legislation and regulations. The skills component covers both scientific expertise in a laboratory environment, and production and management-related skills.

## **What are the strengths of the Perrotis College curriculum in Food Science and Technology?**

Perrotis College has adopted the curriculum of the University of Wales Institute, Cardiff after extensive research and comparative analysis with the curricula of other universities worldwide, on the grounds that it meets the market requirement of a combined scientific and technological, production-oriented, approach. What makes the real difference when this curriculum is applied at Perrotis College is the close contact of students and faculty from the different fields of agriculture, business and food science. It is only through the cross-fertilization of ideas from these different disciplines that you get such outstanding multi-skilled graduates.

## **Do the facilities at the American Farm School and Perrotis College offer something special for this major?**

The uniqueness of the Perrotis offering is based on the collaboration between the Educational Farm and the College. A centerpiece is the training and research conducted in the state-of-the-art Educational Dairy and its scientific laboratories where the development of new milk-based products takes place.

Turning to the Educational Farm's poultry division, the Perrotis student broiler project illuminates the point better than any analysis. A team

of six students raises, slaughters, processes and markets its own meat bird flock. Completing the project, students will have combined experiential and applied theoretical learning on topics such as the quality of drinking water and feed, monitoring health and safety issues, adding value by producing chicken burgers and chicken schnitzels, and pricing, promoting and distributing their products.



## **What are the labor market needs served by an undergraduate degree in this subject?**

The peculiarities of the Greek and southeastern European markets stem from the fact that the majority of food processing firms are small and medium enterprises that can hardly afford the cost of specialist scientists who don't contribute directly to the production process. They seek production managers with scientific knowledge and skills that cover a wide range of issues, from laboratory tests, to health and safety legislation, to product development.

At present for instance, many Greek dairy companies tend to rely on imported yogurt cultures that do not always match local Greek preferences for textures and flavors, or they fall back on traditional methods that do not guarantee consistency of output over time. A well educated food scientist with local market knowledge, having graduated from Perrotis College, would be able to experiment with cultures in order to produce competitive and not easily imitated products.

## **Will this new major lead to other new majors in the future?**

Speaking about university-level studies, the natural development would be to introduce a Food and Nutrition major. One of the important aims at Perrotis College is to build an overall American Farm School brand name as a premium provider of "Farm to Fork" products and services.



Learn how to take part in a summer, semester or year-long Study Abroad program at Perrotis College by contacting Don Schofield, Dean of Special Programs, at [dschof@afs.edu.gr](mailto:dschof@afs.edu.gr).



# Greek Summer 2011

Greek Summer returned this year to the beautiful village of Nea Gonia, Halkidiki, where the program was also hosted in 1983. GS2011's work project was to build a park and seating area around an historic stone spring house to make a recreational site for the villagers and visitors. Led by returning Head Counselor Robb Morgan, participants also tried their hand at dairy cattle care, cheesemaking, beekeeping, tractor driving and traditional Greek cooking during their stay on the School campus. They also learned to make stuffed vineleaves at one of their host village's most successful enterprises, operated by the family of AFS graduate Pangalos Kazakis (Class of 1992). The mayor of Nea Gonia, Miltos Harenis, is also an AFS graduate (Class of 1989).

This year Greek Summer parents and alumni from Pasadena and Santa Cruz, CA to Cincinnati, OH, to Greenwich CT, to Rochester NY and New York City held events to promote the program. Other events in more locations are being planned, as is participation in school fairs, in the cities across the country that boast sizable communities of Greek Summer friends and supporters. Follow the Greek Summer Alumni—American Farm School Facebook for details.



Searching for your Greek Summer village? Not quite sure you can name everyone in your class? Use Google Maps to view the locations of 41 years of Greek Summer villages, and see complete lists of the participants for each year, at: <http://bit.ly/bCXzbp>.

## Greek Summer 2011 Participants

Lucas Athanasiadis  
Agoura Hills, CA  
Viewpoint School

Natalya Bettey  
Laguna Hills, CA  
Laguna Hills High School

Alexis Fineman  
Ross, CA  
San Francisco University  
High School

Destiny Franklin  
Washington, DC  
Sidwell Friends School

Christian Frelinghuysen  
Tucson, AZ  
Forman School

Alexandra Gimbel  
New York, NY  
Trinity School

Emily Greene  
Westport, CT  
Staples High School

Sara Halsey  
Mystic, CT  
The Williams School

Mackenzie Hargrave  
Madison, NJ 07940  
Madison High School

Adele Helmers  
Greenville, SC  
SC Governors School for  
the Arts and Humanities

Tessa Kaye  
Portsmouth, NH  
Portsmouth High School

Isabelle Kitchen  
Rochester, NY  
Williston Northampton

Catherine Koutsaris  
Montreal, QC  
Royal West Academy

Robert Luchars  
Norwalk, CT  
New Canaan Country School

Kurt Medina  
Temple Hills, MD  
Sidwell Friends School

Antonis Mikalis  
Rockville, MD  
Rockville High School

Robert Montgomery, II  
Atlanta, GA  
The Lovett School

Gideon Nachman  
Brooklyn, NY  
Saint Ann's School

Jason Papadopoulos  
Great Neck, NY  
Great Neck South High School

David Pepper  
Calabasas, CA  
Viewpoint School

George Post  
Beaufort, SC  
The Taft School

Arianna Riva  
Riverside, RI  
Moses Brown School

Sarah Mae Selnick  
Cincinnati, OH  
Cincinnati Country Day

Cristina Tamarez  
Ridgewood, NY  
Bushwick School for  
Social Justice

For more information on applying to Greek Summer 2012 as a participant or as a counselor, please contact Ms. Rena Karypidou, Greek Summer Admissions, at [rkaryp@afs.edu.gr](mailto:rkaryp@afs.edu.gr)