The University of Wisconsin-Madison is 10th among public institutions in U.S. News & World Report’s latest college rankings and we are also proud to be one of the best graduate programs in the nation!

Please help us keep in touch with our alumni and friends by passing this newsletter along to others who may be interested in our work. We also encourage you to share news about your career status or update your contact information by sending an email to: student-staff@nutrisci.wisc.edu
Note from the Chair: Dr. David Eide

Greetings from the Department of Nutritional Sciences. Since the last edition of this newsletter, our department has experienced a large number of exciting developments in our research and educational programs. One of the most significant changes that I can note, highlighted elsewhere in this newsletter, is our new online Masters of Science degree program in Clinical Nutrition (MS-CN). This program is very exciting for several reasons. First, it will meet the needs of dietetics professionals across the country. With the increasing complexity of nutrition- and metabolism-related health conditions that we face in the US (e.g. diabetes, metabolic syndrome, obesity), there is a clear requirement for more extensive training for practicing dietitians to address these complexities. In addition, starting in 2024, a masters’ level degree will be required for all students to take the Registration Exam for Dietitians. We will be meeting these demands through our new MS-CN program.

While 2024 may seem like a long way off, it's just around the corner when you consider all of the effort and preparation needed to start a new degree program and develop new courses. That is why we are so pleased to have had our MS-CN program approved by the University of Wisconsin Board of Regents this fall so that we can begin to offer MS-CN courses in the fall semester in 2017. I'm proud to say that this program is among the very first like it in the US.

By establishing the MS-CN program, the Department of Nutritional Sciences is stepping even further into the realm of online education. This is by no means our first experience with online courses; our successful Capstone Certificate in Clinical Nutrition program has been up-and-running since June of 2015 and it is proving to be very popular. This certificate program has been led by our excellent program coordinator Lynette Karls and instructional staff Michelle Johnson and Julie Thurlow, who have been pioneers of online instruction in the department. With the advent of the MS-CN program, even more of our faculty and instructors (including me) are being drawn into the world of online teaching.

One of the first things I have discovered in making this transition to online courses is that there is so much more to the process than simply putting recorded lectures online for viewing by the students. A 50 minute videotaped lecture can be a mind-numbing experience for an online student. To have a successful online course, many more components are required including short and concise taped lectures, complementary reading assignments, multimedia presentations, interactive activities and quizzes, venues for student-to-student and instructor-to-student online discussion and much, much more. The challenge is to keep students actively engaged and give them a sense of community with their peers. With great advice from Michelle and Julie and additional assistance from the Department of Continuing Studies here at UW Madison, our faculty and instructors are learning how to best transition to this new educational medium and provide the best possible environment for learning. While I don't believe that online education will ever completely replace the face-to-face classroom experience, it can provide quality teaching in many circumstances such as the one we face in the MS-CN program.
Notable Alumnus: Dr. Robert Miller

Dr. Miller was Divisional Vice President of R&D, Scientific, and Medical Affairs at Abbott Nutrition. He was responsible for pediatric, adult, and performance nutrition product development, innovation, education, clinical and preclinical research. He joined Abbott in 1987 and has held several management positions in R&D, Business Development, and Innovation.

Rob also directed Advanced Technology Development as Director of Biotechnology at Battelle Memorial Institute. He was co-chair of the Abbott Scientific Governing Board overseeing talent development and programmatic efforts of Abbott's 2,500 scientists for all the divisions of Abbott Laboratories. Dr. Miller is currently a member of the Commission on Food Systems Leadership Institute for the Association of Public and Land Grant Universities (APLU).

Dr. Miller earned his bachelor’s degree in Biochemistry from the University of Minnesota and his Ph.D. in Nutritional Science from the University of Wisconsin-Madison followed by a staff fellowship at NIH. Rob is married to Anita Miller, an artist whose image of the fallen Marines of Lima Company was featured at the Ohio Statehouse, the Marine Corp Museum, and currently traveling to 35 states. They have three grown children.

Q. Discuss your time at UW-Madison, do you have any classes that stand out to you, any professors that made a difference in your education, any good memories from when you were on campus?
A. I was fortunate to have many excellent professors: Mo Cleland in Biochemistry because he was really tough, so you had to learn, or sink. And it made me want to prove that Nutrition Science students were every bit as good as any of the other students in a course like Biochem. But the most powerful 'course' I had was the Harper, Benevenga, Swick Seminar series. It was a weekly, consistent drum of critical thinking. I have used these tools of analyses, assessment and decision making day in and day out during my career to make me and the organizations I have been in better. It taught me to communicate effectively and efficiently and to drive forward on the path chosen.

Q. Why did you decide on this career path?
A. It was two fold, first my experience at NIH helped me recognize as much as I enjoyed basic research, that I was more interested and passionate about applied research, i.e., getting something in the hands of people to improve their lives. Also from a pragmatic perspective I had a family and could not keep looking for a position in academia. It was a tough time to find an academic position and I also didn't make the cut on a number of places. So it was in some ways learning that you couldn't always get exactly what you hoped to attain (you may not get what you want but you get what you need).

Q. Looking back at your career, what advice would you give to young professionals joining the workforce?
A. Develop your critical thinking capabilities first and foremost. It is a attribute that is needed and missing in many of the people coming out of schools these days and find what you excel at and drive that to its height of possibility.

Q. How can students who are interested in nutrition product development, or similar career paths to you, get more exposure to this career path?
A. Network! Find people in different walks of life: industry, academia, government, NGO and talk to them. Ask questions, pursue multiple opportunities in various areas and get exposure in areas that challenge you both in depth and breadth.
Remembering Professor Dorothy J. Pringle

This article was obtained from the Crest Funeral Home website (12/5/16)

Dorothy Jutton Pringle, a University of Wisconsin-Madison Nutritional Sciences Professor and a pioneer of independent dietetic practice, died on Monday, Oct. 3 at Oakwood Village University Woods. She was 97 years old.

Born in Evanston, Ill., Dorothy was the youngest of three daughters of Lee Jutton, a civil engineer, and Mary Busey Jutton, an opera singer. She grew up on the north side of Milwaukee and in the adjacent suburb of Shorewood, where she graduated from Shorewood High School in 1936.

She attended the University of Illinois in Urbana and Champaign, where she was a member of the Alpha Chi Omega sorority. She graduated with a bachelor's degree in home economics, majoring in foods and nutrition, in 1940, and then did a one-year internship at the University of Michigan in Ann Arbor.

Dorothy began her career as a dietitian at Cleveland City Hospital in Ohio. She later joined St. Luke's Hospital on Michigan Avenue in Chicago, where she counseled patients on special diets.

She was one of the first dietitians in the country to enter private practice when she became an independent diet consultant in Chicago around 1947. She counseled patients who were prescribed special diets by their physicians, helping them plan meals that accommodated their food preferences.

Dorothy began graduate study in 1949 at the University of Wisconsin-Madison, majoring in food and nutrition and serving as an instructor after earning her master's degree in 1951. She began her doctoral studies at Wisconsin in 1953, majoring in nutrition and biochemistry with a minor in medical physiology. Her advisors were Helen Parsons, who did early research on vitamin B, and Conrad Elvehjem, who identified niacin and later became the university's president.

After earning her Ph. D. degree in 1956, Dorothy joined the university's food and nutrition faculty and worked with colleagues to strengthen collaborations between the fields of biochemistry and nutritional science. Much of her research looked at social and economic influences on food habits and nutrition quality among minority families, including African Americans in Milwaukee, Native Americans in northern Wisconsin and children in Colombia and Nicaragua. Other work included a study demonstrating that weight loss programs can be more effective if people have smaller but more frequent meals. Her studies of sugar metabolism in obese rats had implications for understanding diabetes in obese people.

In 1961, Dorothy married John Donaldson Pringle, a Madison-based wholesale hardware salesman and University of Illinois alumnus who headed a local alumni association chapter.

After retiring from the university in 1985, Dorothy volunteered at the University of Wisconsin Arboretum and delivered lunches for the Madison Meals on Wheels program.

Dorothy was preceded in death by her husband, her sisters Lela Jutton Blesch and Mary Jutton Murphy of Milwaukee, nephews Richard Murphy of Madison and Robert Murphy of Milwaukee, and stepson John Pringle III of Baraboo. She is survived by a niece, Dorothy Murphy of Waukesha; a nephew, Carl Blesch, and his wife Anne of Bedminster, N.J.; her late nephew Richard's wife, Paula Sherman of Madison; and a stepdaughter, Allison Seaton, and her husband James of Lodi. She is also survived by five great nieces and nephews and three step-grandchildren.

The family suggests memorial donations to the University of Wisconsin Foundation, directed to the Dorothy J. Pringle Nutritional Sciences Fund. Checks may be sent to: UW Foundation, U. S. Bank Lockbox, Box 78807, Milwaukee, Wis. 53278-0807
A New Whey to Manage PKU

By Adityarup "Rup" Chakravorty
This article was obtained through the UW-Madison Waisman Center Website (12/5/16)

Food products made from a specific protein found in whey can safely be part of a more palatable diet for individuals diagnosed with phenylketonuria (PKU), according to a new clinical trial led by researchers at the University of Wisconsin-Madison and Boston Children’s Hospital.

“Our findings could also lead to increased insurance coverage for ‘medical foods’ that individuals with PKU need to lead healthy lives,” says Denise Ney, the lead author of the study. Ney is a professor of nutritional sciences in the College of Agricultural and Life Sciences at UW-Madison and a researcher at the UW’s Waisman Center.

PKU is a rare disease. It affects approximately 15,000 people in the United States. Individuals with PKU cannot metabolize the amino acid phenylalanine. If left untreated, PKU can lead to the accumulation of dangerous levels of the amino acid in the body, which can cause intellectual disabilities, seizures and other serious health problems.

There is no cure for PKU and individuals diagnosed with it find themselves in a double bind. The only way to manage the disease is to adhere strictly to a diet low in phenylalanine throughout life. But almost all naturally occurring proteins contain phenylalanine, and having to avoid it makes it very difficult for individuals with PKU to consume enough protein.

Traditionally, synthetic protein substitutes made from mixtures of amino acids have been used to create nutritional formulas that PKU patients need to drink daily to ensure they get enough protein in their diets. These protein substitutes can only be consumed as a formula, tablets or gel and cannot be made into other food products such as bars or spreads.

“Also, they are often described as ‘smelling bad and tasting worse’ and it can be difficult for adults, let alone children, to stick to this diet day after day,” says Ney. To overcome some of the shortcomings of the synthetic protein diet, Ney has worked to develop safer and more palatable options for PKU patients. She focused on a protein called glycomacropeptide (GMP), a natural leftover in the whey created during production of cheese. GMP is unusual in that it is the only known natural protein that contains no phenylalanine in its pure form. The small amounts of the amino acid in food products made using GMP come from other proteins left over from the process used to purify GMP from whey.

After promising results using animal models and a prior clinical trial to establish the safety of GMP medical foods, Ney and her colleagues in Boston initiated a clinical trial, which followed 30 individuals with PKU over several weeks. The results showed that trial participants who consumed GMP foods had similar levels of phenylalanine in their blood as participants who consumed the traditional amino acid formula, even though GMP foods contain more phenylalanine than the synthetic amino acids.

They also rated the GMP foods as more palatable — which could increase how strictly PKU patients stick to their diets — and showed fewer negative side effects, such as persistent hunger and gastrointestinal symptoms, compared to participants who were on the traditional synthetic amino acid diet. “We provide evidence that GMP medical foods provide a safe and acceptable alternative to synthetic formulas for managing PKU,” says Ney.

Medical foods made using GMP are currently more expensive than the traditional amino acid formula, but Ney believes that with wider usage and adoption of the new foods, the price difference will diminish. Screening and management of PKU has a long and storied connection to Wisconsin. Harry Waisman, a researcher and clinician — after whom the Waisman Center is named — was instrumental in initiating the testing of infants for PKU and treating individuals with the disorder throughout the state.

“I think this research exemplifies the Wisconsin Idea — developing a way to better manage a disease that cuts across demographics and nationalities using a byproduct of cheese production,” says Ney. Funding for this research was provided by the Office of Orphan Products Development of the U.S. Food and Drug Administration and the National Center for Advancing Translational Sciences. Ney is a co-inventor of the GMP medical foods used in the clinical trial, the patent on
New IGPNS Students

Grace Yang received her bachelor's degree from Rice University in May 2016 in Kinesiology. She has extensive research experience, having worked in an immunology laboratory investigating the role of immune pathology in the development of tuberculosis at the UT Health Science Center at Houston. She also has experience examining a condition called ileus (a blockage of the intestine) in a laboratory at the University of Houston. She is interested in the Biochemical and Molecular Nutrition Group within IGPNS, and hopes to work either in academia or industry.

Laura Borth received a BS in dietetics with a minor in chemistry from the University of Wisconsin-Stevens Point and is a Registered Dietitian. Laura has experience working in a Milwaukee area healthcare system and last year worked through Nutrition and Health Associates in Janesville, Wisconsin with the Women, Infant, and Children Supplemental Nutrition Program (WIC). As a fellow of the US State Department in the Congress Bundestag Youth Exchange for Young Professionals, Laura worked in labs for five months at the Technical University of Munich while studying biology and nutrition. In Munich, she gained an understanding of molecular biology and proteomics and had experiences with mouse models and diverse techniques used in molecular biology. These experiences contributed to her interested in the Biochemical and Molecular Nutrition group within IGPNS.

Yiming Qin came to the US to attend the University of Wisconsin-Madison where she double majored in Biochemistry and Nutritional Sciences. During her time here as an undergraduate student she participated in several research projects, most recently in the laboratory of Brad Bolling. As part of her work with Dr. Bolling, she received a Hilldale Fellowship to support her research.

Jesse Sheftel is originally from Ontario, Canada and has a degree in biochemistry from Queen's University at Kingston. His main interest in nutrition is the biochemistry of metabolism. During college Jesse was a Dean's Honor List student, recipient of the Queen's University Principal's Scholarship, and a research assistant in four different laboratories. His previous research experience spans enzymology, work with long noncoding RNA, cell culture, and LC-MS/MS analysis of human sera. He has presented his work at national and international conferences and before coming to Madison permanently, completed a four-month visiting research position in the Pike lab in UW-Madison's Department of Biochemistry. His long-term goal is to run his own lab with an emphasis on biochemical and molecular nutrition.
Heidi Pak earned a bachelor's degree in biochemistry and molecular biology from the University of Nevada-Reno in 2011. Since then, she has been a research assistant in the lab of one of her undergraduate mentors. She completed an undergraduate research thesis through an NSF EPSCoR research grant in which she studies the enzyme ipsidenol dehydrogenase from Ips pini and its role in pheromone biosynthesis. As a result of this project, she became a co-author on two peer-reviewed manuscripts. Additionally, she completed a senior thesis project that was focused on the role of ryanoids on the ryanodine receptor binding and channel function through an NIH INBRE Undergraduate Research Grant. Her career goal is to become a researcher and mentor to future scientists. She is interested in the Biochemical and Molecular Nutrition Group within IGPNS.

Yirong Wang is originally from China where she began her college career at the Communication University of China as a computer science major. She subsequently transferred to Emory University in Atlanta and graduated with a BS in Biology in spring 2016. During her time as an undergraduate, she did research in a renal biology lab including the development of a project that resulted in an abstract for the 2016 Experimental Biology meeting.

James Votava received his bachelor’s degree in biology from UW-Madison. He has spent time researching both sleep related genes in Drosophila as well as iron-metabolism in neonates. His research interests include the cell autonomous role of IRP1 in various tissues as well as the regulation of hepcidin in neonates. He plans on completing his masters in biochemical and molecular nutrition then attending medical school with hopes of entering the pediatric field.

Samantha St. Clair received a BS in Nutritional Sciences with a minor in biology from Indiana University Bloomington in May 2016. Samantha has experience working in a biology lab where she researched genetic mapping and characterization and nutrient based gene activation studies. She also has experience in epidemiology research focusing on water and soft drink consumption analysis. Samantha's research interests are in industry research in genetics of Type II diabetes/metabolic syndrome.
Dale Schoeller, emeritus professor of nutritional sciences, has been selected to receive the 2016 Friends of Albert (Mickey) Stunkard Lifetime Achievement Award. The award is given out by the Obesity Society in remembrance of Mickey Stunkard. Schoeller was recognized for his outstanding contributions in the field of obesity. The award is "designed to recognize people who, like Mickey, have made a lifetime of outstanding contributions to the field of obesity in terms of scholarship, mentorship and education.” His research on obesity includes, among other topics, body composition changes, looking at dietary intake with emphasis on high intake of caloric sweeteners, the role of physical activity in weight control, how moderate exercise may help enhance the acute hormonal response of the hunger and satiety system, and the effects of aging and caloric restriction on body composition. Schoeller has also been working to prevent pediatric obesity through community- and school-based interventions and environmental assessments. He is also part of a university initiative that works to prevent pediatric obesity and promote healthy living in the state of Wisconsin.

Eisenstein named Vilas Distinguished Achievement Professor at UW Madison

Nutritional Sciences Professor Rick Eisenstein has been appointed a Vilas Distinguished Achievement Professor and a Douglas D. Sorenson Professor. The five-year professorships come with a total of $75,000 in flexible funds, including $50,000 from the university’s Vilas Trust and $25,000 provided by CALS, specifically from a UW Foundation account established by Douglas and Juanita Sorenson. The funds can be used for books, research travel, supplies or similar expenses incurred in pursuit of scholarly activity. After the professorships end, Eisenstein can keep the Vilas Distinguished Achievement Professor title for the duration of his UW-Madison career. Professor Eisenstein is an expert in iron metabolism and the post-transcriptional control of proteins required for the uptake, storage, and use of iron. Recently, his research efforts have focused on understanding how iron metabolism and erythropoiesis are coordinated in health, but dis coordinated in disease states.

Omdahl and Murali Receive Academic Staff Awards

Nutritional Sciences received two awards at the 2016 CALS Faculty and Staff awards. Congratulations to:

Bill Omdahl - University Staff Award- “the purpose of this award is to recognize outstanding Univeristy Staff performance or service to the College of Agriculture and Life Sciences.”

Sangita Murali - Academic Staff Award for Excellence in Research - This award is given to someone who not only “conducts or supports the research mission of the college” but also shows excellence in performance, initiative and creativity, and outstanding acheivement.
Awards and Honors Recipients Cont.

Emma Lankey Named Runner-Up for the 2016 Bucky Most Involved Award

Emma Lankey, an undergraduate research assistant in the Ney lab, was named runner-up for the 2016 Bucky Most Involved Award. This award is given to a student that is well rounded in their interests and actively involved in multiple organizations and programs on campus. “This student applies the different skills acquired in the organizations to better improve themselves, the students on campus, and the surrounding community.” Emma is currently involved in the Dietetics and Nutrition Club, where she is the current president, and the Alpha Epsilon Delta Pre-Medical Society. She also volunteers at the American Family Children's Hospital on the general inpatient unit and with MEDLIFE where she traveled to Peru for medical and public health outreach.

Alexandra MacMillan Uribe Receives Baldwin Mini-Grant

Congratulations to Nutritional Sciences Dissertator, Alexandra Macmillan Uribe, and her partner Rachel Bergmans for receiving the Baldwin mini grant for their West Madison Community Kitchen Program. MacMillan Uribe and Bergmans found that in Dane County, female-headed households and African American communities are more likely to live in poverty compared to the general population. Poverty is associated with a failed food system which, in turn, negatively affects eating behaviors. In collaboration with Lussier Community Education Center (LCEC) and High Point Church (HPC), the West Madison Community Kitchen program aims to empower and engage local low-income mothers and caretakers in a cooking class that emphasizes healthy, flavorful, time-efficient, and affordable meals to address malnutrition and food insecurity, and foster community cohesion in West Madison.

Elaina Jones- Received an NIH F31 Award

Congratulations to Graduate Student and Groblewski Lab Research Assistant, Elaina Jones for receiving an NIH F31 award from the National Institute for Diabetes and Digestive and Kidney Diseases for the final two years of her graduate career. “The purpose of this Kirschstein-NRSA program is to enable promising predoctoral students with potential to develop into a productive, independent research scientists, to obtain mentored research training while conducting dissertation research.”

Susan Smith Retirement

Nutritional Sciences would like to wish Susan Smith a happy retirement! Dr. Smith now joins other celebrated faculty in Emeritus status.
The University of Wisconsin System Board of Regents has approved an online master of science degree with a focus on clinical nutrition, among the first of its kind in the United States.

UW-Madison will launch the program next year, enrolling the first students in fall 2017. Designed for working professionals, the curriculum will cover advanced nutritional science, clinical nutrition, and professional skills over four semesters. The university hopes to attract students from across the nation, meeting the growing demand for nutrition professionals with advanced credentials.

The U.S. Bureau of Labor Statistics predicts that employment of dietitians will increase 16 percent between 2014 and 2024, more than double the growth in demand for most occupations. The Wisconsin Department of Workforce Development predicts a nearly 11 percent increase in dietitian and nutritionist jobs by 2022. An advanced degree is increasingly important for dietitians competing for internships and jobs, and starting in 2024 a master’s degree will be required for licensure.

“The need for advanced education has affected all healthcare professions in the last decade,” says David J. Eide, chair of the Department of Nutritional Sciences. “The online master's degree in clinical nutrition will benefit those who want to advance in the field and better serve the public. By being among the first to deliver a clinical nutrition master's program online, UW–Madison is poised to serve more students as the degree requirements change for dietitians.”

The M.S. in clinical nutrition will build on the success of UW–Madison’s online capstone certificate in clinical nutrition, offered by the Department of Nutritional Sciences since 2014. The post-baccalaureate program is designed for practicing registered dietitians and others who require continuing education to remain competitive. All 12 of the certificate credits will transfer seamlessly into the master’s program for those seeking an additional credential.

The online master’s degree will emphasize projects, discussions, and other active learning strategies. It offers flexibility for working professionals, similar to the online capstone certificate.

“I could work at my own pace,” says Sarah Droege, a graduate of the capstone program. “The flexibility was key because I could look at the course schedule and choose when I wanted to get things done.”

MANTP Requests Your Input and Assistance:

The Molecular and Applied Nutrition Training Program (MANTP), funded by the NIH, is centered in the Department of Nutritional Sciences and provides support for graduate students and postdoctoral researchers in the research programs of 25 faculty across campus. As we work toward the submission of our next 5 year competitive renewal to the NIH in May 2017, we ask for alumni suggestions of new opportunities, or funds for current activities, in professional development for our trainees. This could include: seeking short-term internships in industry or government (e.g. public policy); their participation in laboratory courses (e.g http://meetings.cshl.edu/courseshome.aspx) that provide state-of-the art training not currently available at UW or in leadership training opportunities; in bringing scientists to campus to talk about their research while also providing research and professional development advice for trainees. Please direct inquiries to: Rick Eisenstein, PhD. MANTP Director, UW-Madison Nutritional Sciences, 1415 Linden Drive, Madison, WI 53706 or by email (Eisenstein@nutrisci.wisc.edu)
DNC Updates

The goal of the DNC is to strengthen the relationship between club members and professionals in the field of dietetics, encourage leadership and initiative, and provide a social network for students with similar interests. While exploring the various opportunities dietetics has to offer, it stands to contribute knowledge, skill, and professionalism to the community through the club activities.

Recently, they have been working on projects such as the monthly “Lunch ’N Learns” in collaboration with the CALS Wellness team. With these events, the club brainstorms hot topics in the media regarding food. They then work together to research, prepare, and give a presentation on the topic for peers and faculty! There is always a snack involved pertaining to the topic at hand!

Another project that has recently started is the Senior Center Project. This project, in collaboration with the Kinesiology Club on campus, works together to come up with a topic for senior citizens pertaining to both food and movement. The two organizations then prepare a discussion-style presentation to work with the seniors on common misconceptions that people of their age group often have.

The final long-term project of this organization is maintaining a display board at the Southeast Recreational Facility (SERF). The goal of this is to provide relevant information in an artistic and aesthetic way for students. Typically, these include recipes or ideas based on the current season when posted that students can follow. This has been a fun way to get artistic while still exhibiting the knowledge learned in the classroom.

In addition to the three ongoing projects, DNC participates in many short-term volunteer events. Some common examples are Saturday Science at the WID where the club goes and works with children, teaching them about MyPlate and what a balanced meal really looks like. They have done a lot of events with SlowFood UW-Madison, helping prepare the meals served to the local community. In addition, Campus Kitchens is putting on an event later this month in collaboration with DNC to help serve food to the campus community whom otherwise may not be able to eat a balanced meal that day, utilizing food waste on campus.

There are always a variety of volunteer and networking events within this organization. They are always looking for new members to join and help out in any way!
Many of the stories featured in these articles feature activities and research funded through grants, scholarships, and other donations. These opportunities are possible because of our alumni and donors. Thank you for contributing to our continued success!

Please consider making a tax-deductible gift to the University of Wisconsin Foundation put toward the Department of Nutritional Sciences. To make a gift online, visit www.supportuw.org/giveto/nutrisci, under “Make a Gift” type in the Department of Nutritional Sciences. Or, make a check payable to the University of Wisconsin Foundation and mail it with this completed form to: University of Wisconsin Foundation; U.S. Bank Lockbox, Box 78807, Milwaukee, WI 53278-0807.

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Julia Molaski, editor
email: student-staff@nutrisci.wisc.edu

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