



Well, we have reached that funny vortex of the summer. Things are winding down from summer terms and things are winding up to prepare for the start of the new academic year. I am taking a few days off to head to the beach before summer completely slips by. Kelly Gregg will be acting head while I am gone. I will be back next Thursday (16 August). However, I will be traveling again on Friday, 17<sup>th</sup> August. I should have email contact if anything urgent comes up

The redesigned Collaborative Classroom is nearly finished. Kelly is working on the last bits to a Student-centric Study Room. These are two giant steps that bring us well into the 21<sup>st</sup> Century and both set an example for the rest of the campus. I am curious to see how the rest of the campus follows these examples. I am grateful to everyone who have helped to make these room possible. Each project has required a vision, a passion and a lot of hours of work. A lot of different individuals have made this possible.

Kelly will hold down the fort while I am gone. If you need anything important, see Tracy! There are many updates below. The BlendKit on-line course is from Dr. Turner. So, you might want to consider if it could be appropriate for your teaching and your classes.

-- Lou

#### Department News

##### **Preview Day, 29 September**

Announcing the September 29th Preview Day. The browse session will be in Stephenson Gym from 9:30 - 12:00. Bottled water will be provided at your table but refreshments will not be available. Please let Joe Morgan know if you are willing to help.

##### **Academic Majors and Minors College Fair**

This is sort of a "Preview Day" for existing JSU students to pick a major. The event is run very much like Preview Day, except it is visited by existing students and no parents. It will be 1:30 to 3:30 on Thursday, 20 September in the Theron Montgomery Auditorium. Please let Tracy know if you can help to "man" our table and think of something eye-catching to put on the table.

### **Chemistry Evaluations**

The chemists are reminded to have their evaluations of the candidates for the organic chemistry position to Lou by 16<sup>th</sup> August so that we can move forward with the hiring process. Please contact Lou or Judy Harrison in HR if there are any questions or if you are having problem accessing the applications.

### **Summer Graduation, Friday 10 August**

Reminder that Friday, 10 August is graduation. We have seven students graduating:

Sephulamakosi (Kosi) Zichawo, Chemistry

Billy Bonner, Geography

Irish Ferguson, Geography

Alex Fowlkes, Geography

Kurt Miller, Geography

Robert Shuster, Geography

Holly Starlin, Geography

Congratulations to all of our graduating students.

### **BlendKit 2012**

BlendKit2012 is an open online course focused on blended learning. It is a 5-week course, Monday, September 24 - Monday, October 29, 2012. During last summer's BlendKit2011, approximately 200 faculty/designers from seven countries registered to participate as part of the cohort engaging with the BlendKit Course materials and with each other. BlendKit2012 will build on the successes of last year's open, online course by adding to the existing course:

- an LMS-based communications hub for registered participants
- two participant roles for registrants: 1) participant and 2) auditor
- online badges for completion of course activities
- certificates for successful completers of BlendKit2012
- new guest faculty for weekly webinars
- additional faculty case study audio interviews

For more information on BlendKit2012 and the underlying BlendKit Course materials, please visit: <http://bit.ly/blendkit2012> If you are interested in either auditing or participating actively in BlendKit2012, please complete the registration form at: [http://bit.ly/blendkit2012\\_registration](http://bit.ly/blendkit2012_registration)

### **University News**

#### **Jack Hopper Dining Hall Featuring Six-Dollar, All-You-Can-Eat Meals**

The Jack Hopper Dining Hall will feature Six-Dollar, "all you can eat" meals beginning with breakfast on August 10 and ending with lunch on August 21. During this promotion, the dining hall will have special hours as follows:

	<b>Breakfast</b>	<b>Lunch</b>	<b>Dinner</b>
Friday, August 10	6:30 a.m. - 7:30 a.m.	11:30 a.m. - 1 p.m.	5:30 p.m. - 7 p.m.
Saturday, August 11	6:30 a.m. - 8 a.m.	12 p.m. - 1 p.m.	7 p.m. - 8 p.m.
Sunday, August 12	Closed	Closed	Closed
Monday, August 13	6:30 a.m. - 7:30 a.m.	11:30 a.m. - 1 p.m.	4:30 p.m. - 8 p.m.

Tuesday, August 14	6:30 a.m. - 7:30 a.m.	11:30 a.m. - 1 p.m.	4 p.m. - 7 p.m.
Wednesday, August 15	6:30 a.m. - 7:30 a.m.	11:30 a.m. - 1 p.m.	4:30 p.m. - 8 p.m.
Thursday, August 16	6:30 a.m. - 7:30 a.m.	11:30 a.m. - 1 p.m.	4:30 p.m. - 7 p.m.
Friday, August 17	6:30 a.m. - 7:30 a.m.	11:30 a.m. - 1 p.m.	4:30 p.m. - 8 p.m.
Saturday, August 18	9:30 a.m. - 10:30 a.m.	Closed	Closed
Sunday, August 19	Closed	Closed	Closed
Monday, August 20	6:30 a.m. - 7:30 a.m.	11:30 a.m. - 1 p.m.	4:30 p.m. - 8 p.m.
Tuesday, August 21	7 a.m. - 8 a.m.	11:30 a.m. - 1 p.m.	Meal Plans Begin

Cash, debit and credit cards will be accepted.

### **2012-2013 Vehicle Registration is now Open**

Vehicle registration for 2012-2013 opened on August 7. All vehicles that will be parked on the JSU campus during the 2012-2013 academic year must be registered in this manner and assigned decals must be displayed appropriately. For more information please visit <http://www.jsu.edu/police/parkingregistration.html>

### **International Research**

#### **Science Tour "Research in Germany" 2012: Understanding Biodiversity and Climate Change** November 25 - December 1, 2012

The German Academic Exchange Service (DAAD) invites scientists and administrators from universities and research institutions to participate in a tour with focus on interdisciplinary research in biodiversity and climate change in Germany. The dates are November 25 to December 1, 2012. The call addresses foreign researchers and administrators who are attempting to initiate close cooperation with German colleagues, either in their specific research area or at an institutional level.

#### **The Program**

In order to provide an optimum basis for the initiation of joint projects, the program will focus on issues related to biodiversity and climate change. However, due to the broad range of institutions involved, we expect the tour to be valuable to participants with more general interests as well.

Presently, visits to the following institutions are planned (tbc):

#### Universities

- 1) Friedrich-Schiller-Universität Jena ([http://www.uni-jena.de/en/start\\_en.html](http://www.uni-jena.de/en/start_en.html))
- 2) University of Leipzig (<http://www.zv.uni-leipzig.de/en/>)
- 3) University of Potsdam (<http://www.uni-potsdam.de/index.html>)

#### Research Institutions

Max Planck Institute for Biogeochemistry, Jena (<http://www.bgc-jena.mpg.de/>)

The Helmholtz Centre for Environmental Research - UFZ (<http://www.ufz.de>)

German Centre for Integrative Biodiversity Research - iDiv (Institute in construction)

(<http://www.idiv-biodiversity.de/>)

Potsdam Institute for Climate Impact Research - PIK (<http://www.pik-potsdam.de/>)

German Research Centre for Geosciences - GFZ ([www.gfz-potsdam.de/](http://www.gfz-potsdam.de/))

Institute for Advanced Sustainability Studies - IASS (<http://www.iass-potsdam.de/>)

Alfred Wegener Institute for Polar and Marine Research - AWI - Research Unit Potsdam

(<http://www.awi.de/en/institute/sites/potsdam/>)

The Program starts on Sunday, 25 November at 5pm in Jena.

#### **Our Services**

The DAAD is responsible for the organization and implementation of the tour. We will be at your disposal during your stay and for a follow-up. All program-related costs in Germany (accommodation, travel, most meals) will be borne by the DAAD. International travel will be at the participants' expense.

#### **Who May Apply?**

There are two types of applicants:

Research Application: Applicants are typically experienced scientists with a research profile in the topic of the science tour and with a strong interest in international cooperation. They must have held a PhD/doctorate for at least two years and be affiliated with a non-German university/research institute

Application for Administrators: Applicants are policy makers in national agencies and other experts in the fields of science and higher education.

All applicants should be in a position to initiate and to manage major projects in cutting-edge research or educational cooperation. They should not have recently participated in another informational trip to Germany. German language skills are not essential, as the program will be conducted in English.

#### **Your Application**

To apply and for more information, please visit the website [www.research-in-germany.de/sciencetour2012](http://www.research-in-germany.de/sciencetour2012) and send us your CV, a list of publications, and a letter of motivation (one page). The application deadline is 15 September, 2012.

### **Student Opportunities**

#### **Chemistry Graduate Study at New Mexico State University**

We offer M.S. and Ph.D. degrees in the five traditional subdisciplines of chemistry, Analytical, Biochemistry, Inorganic, Organic, and Physical, plus research in Toxicology. More information about the research projects available to students in our program can be found at <http://www.chemistry.nmsu.edu>. We offer competitive teaching assistantships to all students admitted into our program. We do not admit students into our program that cannot be supported financially during their first year of study. The maximum annual stipend is \$21,289. Students after their first year are typically supported by research funds from their chosen advisor or from departmental funds, provided that they are making good progress toward completion of their graduate degree. Interested students can contact me, William Quintana, Dept. Head, [wquintan@nmsu.edu](mailto:wquintan@nmsu.edu) or Ms. Pedraza at (575) 646-2556 or [dpedraza@nmsu.edu](mailto:dpedraza@nmsu.edu). Admission requests can be made through the Graduate School website of NMSU at <http://gradschool.nmsu.edu>.

#### **Internships for Chemistry Students**

I received a phone call and the email, below. I am not certain about the quality of the work, but some students might be interested. . . .

Dear Department of Chemistry Students,

If you're searching for a paid internship or scholarships, be sure to check out AfterCollege. [<http://www.aftercollege.com/>] This customized portal has a large network of employers

specifically looking to hire members and recent graduates with your major at your school, and there is no cost for you to use this resource.

[Want a paid internship?](#) Access our internship network to gain experience while you're in school.

[Interested in scholarships?](#) There are new ones available every quarter.

[Ready to launch your career?](#) Access your customized Career Network featuring jobs from employers looking for you.

We know you'll find great opportunities through AfterCollege, and we encourage you to join today.

Sincerely,

Elena Romanyuk

AfterCollege University Relations Team

## Top Ten List

### Here are the world's Top Ten Coffees:

This list of the top ten coffees for all those who enjoy a cup in the morning or those of us who sip on coffee all day. Note the importance of Africa in the coffee world. Although, when I was in Tanzania there were only a few fields with coffee bean plants, they still planted most of their land in crops they needed for food. Coffee was a luxury item.

Source: <http://www.espressocoffeeguide.com/2010/10/the-top-ten-coffees-in-the-world/>

#### 1) Tanzania Peaberry Coffee

Grown on Mt. Meru and Mt. Kilimanjaro, Tanzania Peaberry coffee is a bright coffee with a medium body and delightful fruit-toned acidity. The taste is deep and rich, often revealing hints of black currant which soften to chocolate and then blend into the coffee's lingering, sweet finish. Try a medium roast which provides an aroma that is floral and complex, often exhibiting hints of pineapple, citrus, or coconut. The flavor is delicate, sometimes revealing winery notes and a velvety feeling on the palate. Tanzania Peaberry coffee beans come from a coffee cherry (fruit) that is comprised of one whole coffee bean instead of the usual two half-beans. Typically less than seven percent of a coffee crop is peaberry.

#### 2) Hawaii Kona Coffee

An Arabica coffee grown at about 2,000 feet above sea level on the fertile slopes of Mauna Loa and Hualalai Volcanoes on the Big Island of Hawaii, Kona coffee is known for its rich yet light and delicate taste with a complex aroma. Well-balanced with a medium body, it is clean in the cup with a bright and cheerful acidity. Kona coffee often reveals buttery as well as spicy qualities and subtle winery tones with an excellent aromatic finish.

#### 3) Java Arabica Coffee

This wet processed (washed) Arabica coffee is grown on the Indonesian island of Java, and in particular on the Ijen Plateau at elevations around 1,400 meters on the east side in the Ijen volcano complex. With a somewhat heavy body, Java Arabica is nonetheless lighter than many other Indonesian coffees and also has a lower level of acidity (medium acidity). The flavor is

somewhat rustic with a lingering, herbaceous aftertaste. The coffee's body that is clean and thick with a low-toned richness and earthy qualities, though less earthy than Sulawesi and Sumatra coffees. The aftertaste of Java Arabica often reveals a smoky or spicy twist and leaves the coffee drinker with an overall sweet impression, supple and smooth. Five large coffee estates established in Java by the Dutch government in the 18th century.

#### **4) Sumatra Lintong Coffee**

Exhibiting a medium body and low acidity, Sumatra Lintong is also known for its sweetness and earthy, complex aroma. The coffee is grown in the Lintong region in north central Sumatra near Lake Toba.

#### **5) Sulawesi Toraja Coffee**

This multi-dimensional coffee is grown in the southeastern highlands of Sulawesi. Known for its full body and rich, expansive flavor, Sulawesi Toraja coffee is very well balanced and exhibits notes of dark chocolate and ripe fruit. The acidity is low-toned yet vibrant, with less body than a Sumatran coffee though slightly more acidic, and with more earthiness than a typical Java Arabica coffee. Toraja's rustic sweetness and muted fruit notes create a deep and brooding taste with a pungent spicy quality similar to finer Sumatran coffees. Toraja coffee is processed using the Giling Basah wet-hull method, which produces chaff-free green coffee beans. For Toraja coffee a dark roast is recommended.

#### **6) Mocha Java Coffee**

Perhaps the most famous coffee blend, Mocha Java includes Arabian (Yemen) Mocha coffee and Indonesian Java Arabica coffee, two coffees with complementary characteristics. The Yemen Mocha provides a lively intensity and pleasant wildness which complements the clean and bright smoothness of the Java coffee. The traditional blend of Mocha and Java coffee beans creates a complex and yet well-balanced brewed cup. See the World's Best History of Coffee to read about how sailing ships arriving from Java Island arrived in the the great Yemen port of Mocha [Mokha] where the two types of beans became mixed in the wooden hulls of the ships creating the favored blend, a happy accident of history.

#### **7) Ethiopian Harrar Coffee**

Spicy, fragrant, and heavy-bodied, Ethiopian Harrar coffee is a wild and exotic dry-processed (natural) Arabica coffee grown in southern Ethiopia at elevations from 4,500 and 6,300 feet above sea level. The dry-processing creates a fruity taste likened to dry, red wine, a power house coffee exhibiting a bold taste that resonates in the cup. Known for its winery and fruity, floral-toned acidity, Ethiopian Harrar is bright in the cup, even intense with a heady aroma that is rich and pungent, often with notes of blackberries and a lingering finish that may seem slightly fermented with intense notes of jasmine. Edgy and bold, Ethiopian Harrar displays a complexity of spice tones including cardamom, cinnamon, apricots, blueberry jam, and compote. Some Harrars exhibit tones of very rich, dark chocolate.

#### **8) Ethiopian Yirgacheffe Coffee**

Fragrant and spicy, Yirgacheffe coffees are known for their sweet flavor and aroma with a medium to light body. The coffee is wet processed and grown at elevations from 5,800 feet



to 6,600 feet above sea level. Ethiopian Yirgacheffee displays a bright acidity along with an intense, clean flavor and a complexity of floral notes in the aroma, perhaps a hint of toasted coconut, along with a vibrant aftertaste and perhaps a slightly nutty or chocolaty quality. Yirgacheffe coffees are high-toned, floral and citrusy in contrast to the wild and jammy Ethiopian Harrars. If you prefer your coffee heavy and sweet then choose a medium-dark roast or dark roast, though a medium roast allows the coffee's delicate qualities to shine and enhance the bright acidity.

#### **9) Jamaica Blue Mountain Coffee**

Grown in Jamaica's Blue Mountain District, Jamaica Blue Mountain coffee is often described as sophisticated with a smooth and silky, complex taste, outstanding full body, and very well balanced. Many have called it the quintessential cup of coffee and it clearly stands among the world's top gourmet coffees. Jamaica Blue Mountain is a wet processed (washed) coffee, and its slightly sweet flavor is refined and mild, sometimes almost creamy and with rich hints of chocolate. The acidity is vibrant and bright, yet very smooth, revealing virtually no bitterness in its overall clean taste. The aroma of Jamaica Blue Mountain is sparkling and bold exhibiting floral notes as well as nutty and herbal overtones. Jamaica Blue Mountain peaberry coffee beans - when one whole bean forms in a coffee cherry (fruit) rather than the usual two half-beans, are separated out from the other coffee beans and traditionally used for espresso. Named for Jamaican mountain ridge, the Blue Mountain coffee growing region is located south of Port Maria and north of Kingston. To be certified as Jamaica Blue Mountain and not one of the lesser grades the coffee must be grown on the estates at elevations between 3,000 feet and 5,500 feet above sea level.

#### **10. Kenya AA Coffee**

Clearly one of the world's finest premium coffees, Kenya AA is grown at more than 6,600 feet above sea level on Kenya's high plateaus. The AA refers to the biggest screen size in the Kenya coffee grading system with specifications that the beans are just a little more than one-fourth inch in diameter. Kenya AA coffee beans exhibit a full body and strong, rich taste with a pleasant acidity that some say provides the world's brightest coffee. The aroma of Kenya AA is fragrant with floral tones while the finish is winey with berry and citrus overtones.

#### **Contact Details**

If you have items of news or interest that you would like included in the Department of Physical and Earth Sciences newsletter, then contact **Tracy Casey** before noon on Thursdays at: [tscasey@jsu.edu](mailto:tscasey@jsu.edu) or phone (256) 782-5232.