

ANR COMMUNICATIONS Product Team

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East Lansing, MI 48824



Product team specialties...

- Publication project consulting and management
- Editing
- Graphic design
- Print purchasing
- Publishing



What does an editor do for you?

Checks – and if necessary – fixes:

- Grammar and punctuation
- Content, organization, clarity, and consistency
- Style
- Jargon, biased language, and undefined terms, acronyms, and abbreviations
- Readability and accessibility



Editors, continued

An editor will flag potential problems with:

- Copyright, plagiarism and permissions issues.
- The accuracy of facts and reference citations.

(It's the author's responsibility to obtain permissions where necessary, to ensure information accuracy, and to cite sources completely and correctly.)

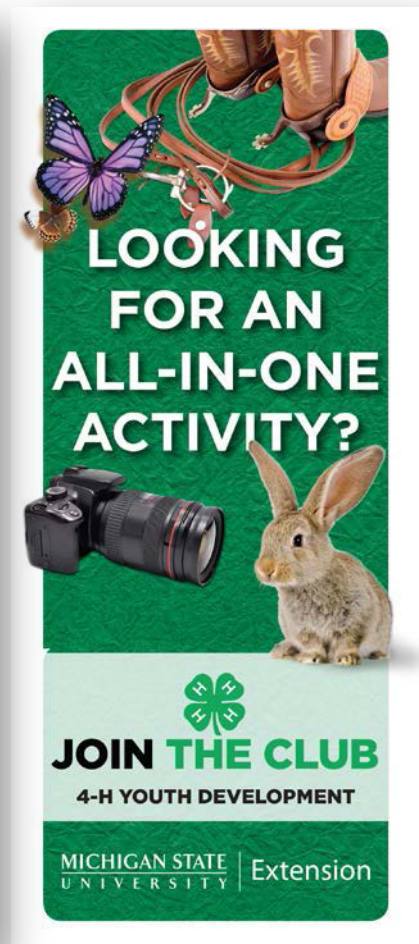
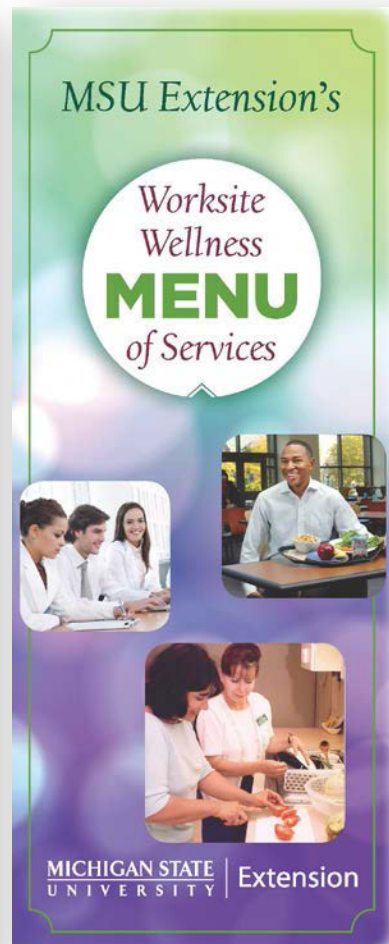


What does a designer do for you?

- Develops layout structures
- Develops color, font, and graphic themes
- Provides typography that makes reading easier
- Selects or creates visually consistent images that are appropriate for the intended audiences
- Understands and uses corporate brand standards
- Prepares artwork and documents for a variety of uses – web, print, signage, and more.
- Adds accessibility features to web documents



Brochures

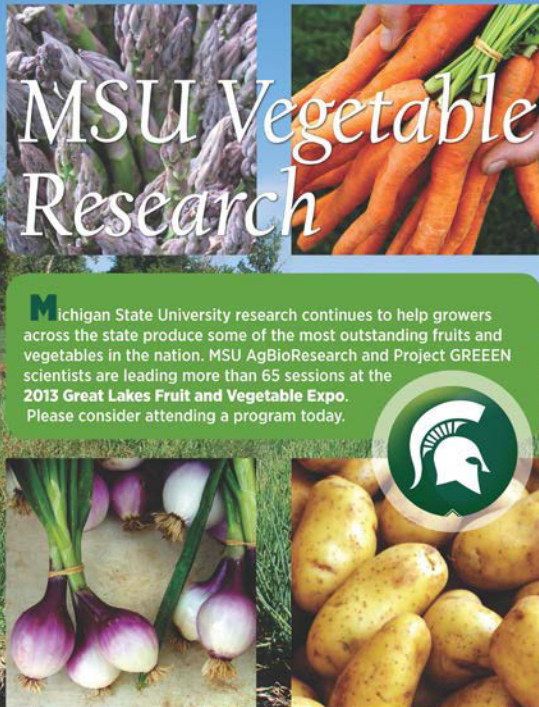


Banners, Displays, Signage

Michigan State University

AgBioResearch

AgBioResearch.msu.edu




MSU Vegetable Research

Michigan State University research continues to help growers across the state produce some of the most outstanding fruits and vegetables in the nation. MSU AgBioResearch and Project GREEN scientists are leading more than 65 sessions at the **2013 Great Lakes Fruit and Vegetable Expo**. Please consider attending a program today.

Project GREEN

GREEN.msu.edu



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MICHIGAN STATE UNIVERSITY | Institute of Agricultural Technology

Certificate Programs in Southwest Michigan

- Dual enrollment at SMC
- Practical hands-on training
- Professional internship opportunities
- Earn an Associate's Degree
- Financial aid available

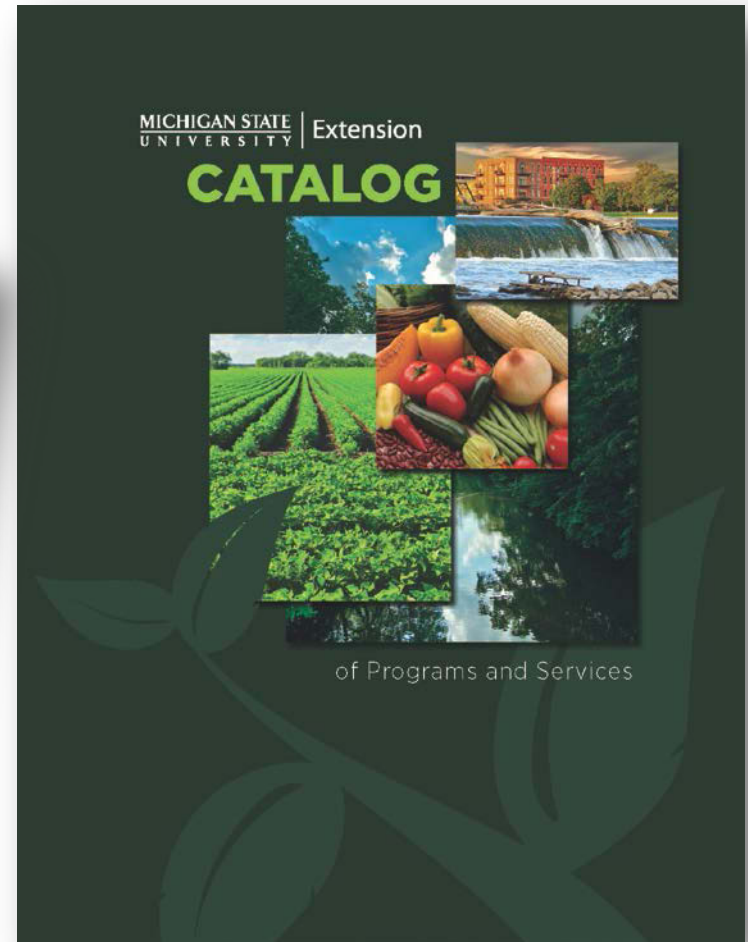




SOUTHWESTERN MICHIGAN COLLEGE



Catalogs



Curriculum and Educational Materials

MICHIGAN STATE UNIVERSITY | Extension

Teaching Life Skills

Why Life Skills?

Life skills are a basic foundation that prepares youth for success in life. The goal is that every youth possess the necessary life skills to succeed and lead a productive life.



What is the Targeting Life Skills (TLS) Model?

The TLS Model is designed to provide a simple and coordinated way for those who work with youth to incorporate life skills into their youth development work.

How is the TLS Model Organized?

In the TLS Model, categories of life skills are identified and divided on the basis of the familiar four H's from the 4-H Clover — Head, Heart, Hands and Health. Two general categories of skills are included under each of the four "H" headings.

Why is TLS Important to 4-H?

The Targeting Life Skills Model can help you plan age-appropriate activities for your 4-H participants. Think about the following questions as you plan your 4-H experiences.

- What is the life skill I want youth to learn?
- How can I teach this life skill through experiences?
- How can I help youth apply this life skill in future situations?
- How can this life skill be used to strengthen family relationships?
- How can I involve youth as resources for teaching others this life skill?



4-H Clover	Life Skills Model	Definition
Head	Thinking Managing	Using one's mind to make informed decisions and utilize resources to accomplish a purpose
Heart	Caring Relating	Understanding kindness and concern and having a mutual connection to others that is wholesome and meaningful
Hands	Giving Working	The physical or mental effort that is required to accomplish something while contributing to the common good
Health	Living Being	Personal development through one's actions and behaviors

STARTING OVER AFTER FORECLOSURE TOOLKIT

Getting a Fresh Start After Foreclosure



GM1010 | Michigan State University Extension | msue.msu.edu

GETTING A FRESH START AFTER FORECLOSURE

Welcome to the Starting Over After Foreclosure Toolkit

This toolkit is designed to help people who have been through home foreclosure or are now in the foreclosure process to rebuild their financial lives. There are eight distinct units available for use in this toolkit. They are:

- Getting a Fresh Start After Foreclosure
- Reimagining Your Future: What Direction Do You Want to Go?
- Assessing Your Financial Situation
- Reducing Your Financial Situation and Credit History
- Finding a Place to Call Home
- Knowing Your Rights and Responsibilities
- Getting Prepared, Getting Organized
- Returning to Homeownership

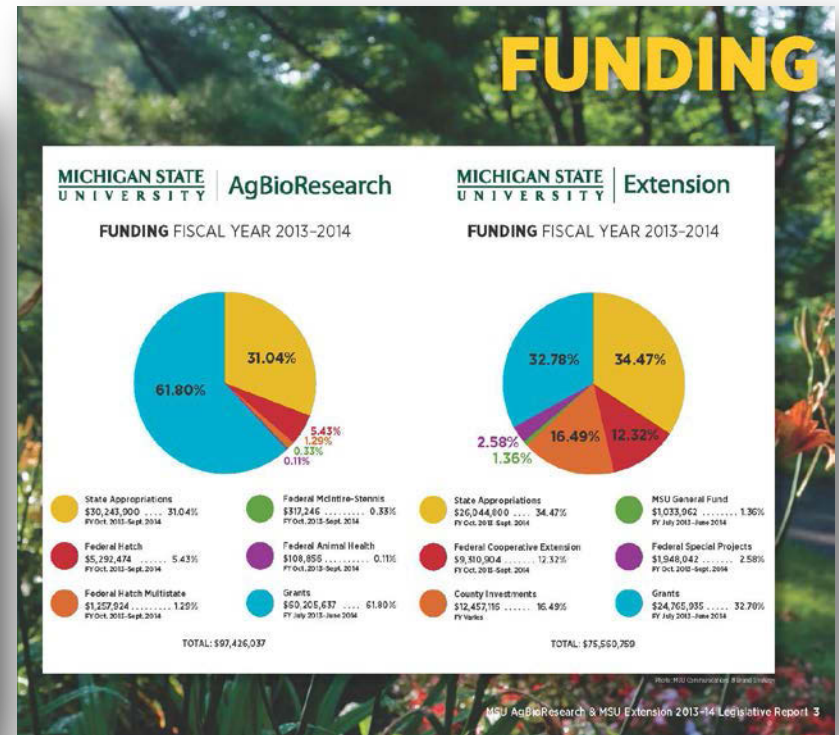
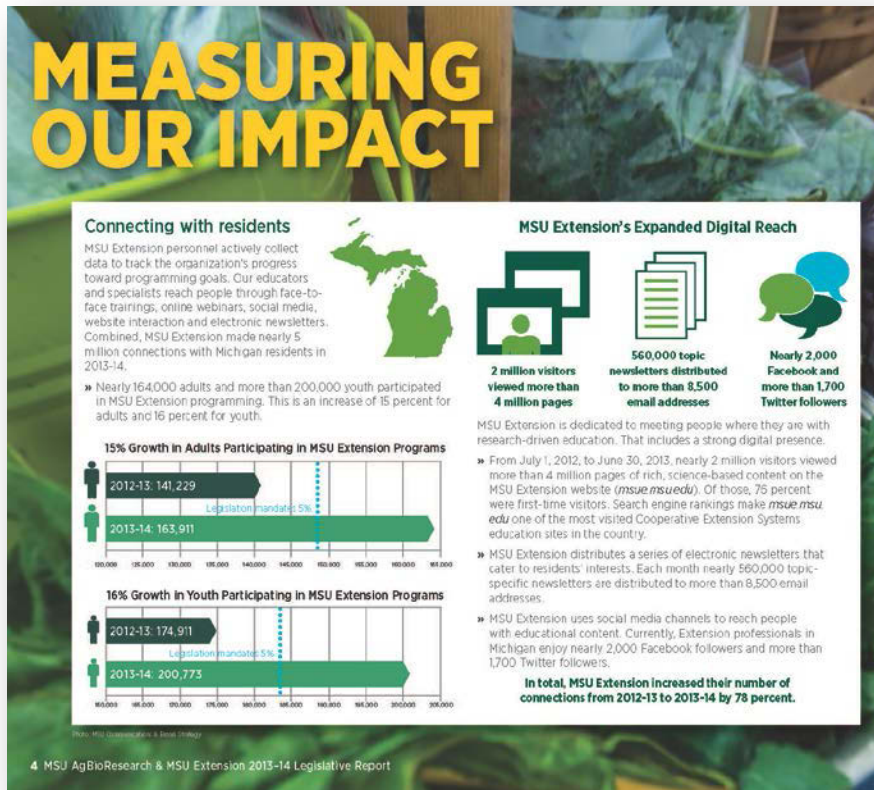
You may use each of the units in the toolkit when appropriate, depending on where you are in the financial rebuilding process after foreclosure. You do not have to read them in order from start to finish, although you could.

This unit, *Getting a Fresh Start After Foreclosure*, covers how home foreclosure affects a family's finances and lays out the steps it takes to start to rebuild. You'll identify your family strengths, recognize your family's needs and identify strategies you can use to help your family cope with change.

Annual Reports



Information Graphics



Impact Reports

MICHIGAN STATE UNIVERSITY | Extension

Michigan's kids thrive because of MSU Extension's children and youth programs

From infants to teens, thousands of Michigan's kids, as well as their families, participate in Michigan State University (MSU) Extension's children and youth programs.

Maybe the book they are reading came from Extension's early childhood education program, or the cool science camp they are attending at MSU is part of 4-H. On average, nearly a quarter million Michigan kids each year are better prepared for school, become entrepreneurs, find the confidence to be leaders or learn healthy habits because of an MSU Extension children and youth program.


Economy
Extension is growing Michigan's future crop of employees and entrepreneurs. Its children and youth programs also brought in nearly \$1.4 million in grants in 2012. Young people in MSU Extension programs that teach employability and business skills often don't wait until they're grown up to

apply them. They're starting businesses right now, from petting zoos to farm stands, selling everything from honey to 4-H-raised animals, and learning the skills that will make them valuable employees in the future.

Education
MSU Extension staff members put on workshops on school readiness, early literacy, math and science – 1,500 of them in the past year – in every part of the state. Nearly 100 percent of the caregivers and parents who attended early childhood education workshops said they came out of them knowing more about how to prepare their young children for school and to help them learn. Because MSU Extension is also committed to forming partnerships with organizations having complementary goals, it was also able to provide thousands of books to Michigan kids, many of whom had never owned a book before.





MSU is an affirmative action, equal opportunity employer. Michigan State University Extension programs and materials are open to all without regard to race, color, national origin, gender, gender identity, religion, age, height, weight, disability, political beliefs, sexual orientation, marital status, family status or veteran status. Produced by ANR Communications. IP-4752-04/2013-LP.

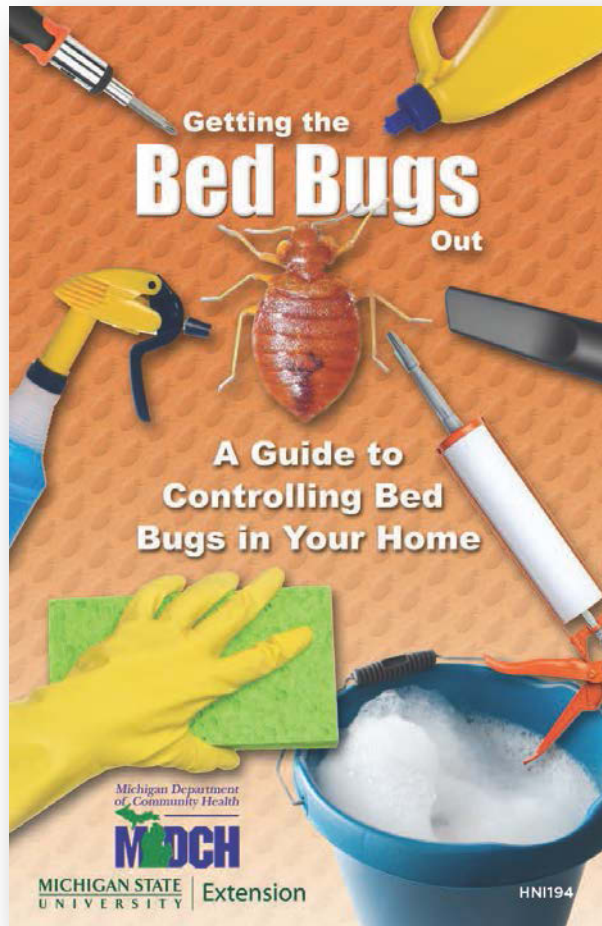


PREPARING MICHIGAN'S
CHILDREN & YOUTH
FOR THE FUTURE

MICHIGAN STATE UNIVERSITY | Extension



Instructional Booklets



MSU Extension Bulletins

Michigan Fresh Apples

Michigan State University Extension msue.anr.msu.edu/program/info/mi_fresh

Fruits and vegetables provide nutrients that will give you energy and help you feel satisfied longer. Preserving them for later use is easy and can save you money over time.

Michigan State University Extension provides education that helps people buy and prepare healthy, budget-friendly foods as well as live a balanced, healthy lifestyle.



For maximum quality, store apples in a cool place, between 32 and 40 °F. Apples stored at this temperature maintain nutritional benefits such as B vitamins, fiber and vitamin C and can be kept for about a month.

There are many varieties of apples, and they can be prepared in many ways.

Type of Apple	Best Use
McIntosh, Golden Delicious	Cooking and baking
Rome, Jonagold, Cortland	Canning

Preserving apples and other fruits and vegetables by freezing or canning them when they are at their nutritional peak allows people to use them throughout the year.



MSU is an affirmative action, equal opportunity employer. Michigan State University Extension programs and materials are available in various languages, including Spanish, Chinese, Vietnamese, and Hmong. Extension programs are available in various formats, including print, audio, and video. For more information, contact your local Extension office. © 2014 MSU Extension

Microwave-Baked Apples

Makes 4 servings

INGREDIENTS

- 4 large baking apples
- ½ cup brown sugar
- 1 teaspoon cinnamon
- Wax paper to cover

TO PREPARE

- Wash apples and remove core.
- Cut a thin slice off the bottom of each apple to form a flat surface.
- Place apples in a microwave-safe baking dish.
- In a small dish, mix brown sugar and cinnamon
- Spoon mixture into center of apples.
- Cover apples with wax paper and microwave on high power 6 to 10 minutes or until apples are soft.

COST

Per recipe: \$2.91
Per serving: \$0.73

SOURCE: Recipe adapted from Kansas State University, Kansas Family Nutrition Program, Kids a Cookin'. Retrieved from USDA, Snap-Ed Connection, Microwave Baked Apples at <http://recipefinder.nal.usda.gov/recipes/peach-crisp>

This material was funded by USDA's Supplemental Nutrition Assistance Program - SNAP.



Facts About Gluten

What is Gluten?

Gluten is a protein that is common in the diets of U.S. consumers. It is found in wheat, barley, rye, and their grain relatives. Gluten is what helps bread expand while the dough is rising and hold its shape while it's baking and after it cools. It's also what makes bread chewy.

Gluten as Part of a Healthy Diet

Grains, both whole and enriched, play a vital role in a healthy diet. One benefit is that they're great sources of antioxidants, fiber, B vitamins, vitamin E, magnesium, iron, folic acid, and other vitamins and minerals. The 2010 Dietary Guidelines for Americans (USDA & USDHHS, 2010) recommend that an average adult consume six 1-ounce portions of grain a day, with at least half of those in the form of whole grains. The complex carbohydrates found in grains are naturally low in fat, cholesterol and sodium, and they provide energy.

Behind the Gluten-Free Myths

Myth. Everyone should be on a gluten-free diet.

Reality. A gluten-free diet is necessary for those with celiac disease, gluten sensitivity, or a gluten allergy. It is not a healthy diet for the general population. (See section called "The Risks of a Gluten-Free Diet.")

Myth. Whole-free is the same as gluten-free.

Reality. Foods that don't have any wheat in them may still contain barley, rye, or other grains that have gluten. Wheat-free products may also come into contact with gluten during processing.

Myth. A gluten-free diet gives people increased energy.

Reality. Some people claim that they have more energy while eating a gluten-free diet. In reality, it's often eating increased fruits and vegetables in place of the high-calorie and high-fat processed foods they used to eat that gives people an energy boost. No reputable scientific studies to date have found that eliminating gluten from the human diet leads to increased energy levels.

Myth. Eating a gluten-free (GFCF) diet helps treat autism spectrum disorders.

Reality. Under the restrictive GFCF diet, all foods containing gluten and casein (a type of protein found in milk and dairy products) are removed from the child's daily food intake. There is only limited evidence in support of the GFCF diet as a treatment for autism spectrum disorders.

Myth. Following a gluten-free diet is a sure ticket to weight loss.

Reality. Celiac disease damages the lining of the small intestine, which makes it very hard for a person with the disease to digest nutrients and maintain or gain weight. After someone is diagnosed with celiac disease and goes on a gluten-free diet, the person actually gains weight because the small intestine is able to absorb more nutrients. Children with undiagnosed celiac disease are more likely to be underweight. Once a child with celiac disease begins a gluten-free diet, the body mass index (BMI) tends to increase significantly. (BMI is "an estimate of body fat based on comparing a person's weight to his or her height, National Institutes of Health, 2012).

Healthy people on gluten-free diets often lose weight but because they make healthier food choices, such as:


- Reducing high-calorie, high-fat foods.
- Eating more fruits and vegetables.
- Reading food labels more carefully and becoming more aware of what they're eating and drinking.



Handling, Using & Storing Poultry

Michigan State University Extension msue.anr.msu.edu/program/info/mi_fresh

Michigan-raised poultry is available year-round.



Written by:
Laurie Shewang, Extension Educator
Jeanette Schwedler, Extension Educator

Recommendations:

All poultry sold in retail stores must have a seal from the U.S. Department of Agriculture (USDA) that shows it was "inspected for wholesomeness by the USDA." This seal certifies that the poultry was inspected and is free from disease (USDA Food Safety and Inspection Service, 2014, July).

Storage & Food Safety:

- To prevent cross-contamination in the grocery cart or in your refrigerator, always place poultry in plastic bags to keep juices from leaking or dripping onto other food items.
- Place raw poultry on ice if you expect the trip from the market to your refrigerator to last more than one hour. This is especially important in warm weather.
- Raw poultry should be stored in a bowl or on a platter in the bottom of the refrigerator. Your refrigerator temperature should be 38 degrees to 40 degrees F or lower. Store fresh, raw poultry for no more than one to two days.
- Rinsing poultry before cooking is no longer recommended. Rinsing poultry spreads tiny droplets of contamination around the sink and kitchen area. Any bacteria present on the poultry will be effectively destroyed in the cooking process.

Thawing:

Always thaw meats in the refrigerator, in the microwave or in cold water. Never thaw meat on the counter.

- It is best to allow plenty of time for slow, safe thawing in the refrigerator. Small pieces of meat may defrost within one to two days. Large items will take longer - approximately one day for each 5 pounds of weight. Use thawed poultry within two days of defrosting.

Lawn or garden questions?
Visit msue.msu.edu.
Call toll-free 1-800-678-3464.

MSU Extension Bulletins

E-2575 • October 2014 • Major Revision • Destroy Old



Emergency Planning for the Farm



MICHIGAN STATE UNIVERSITY

Extension



Extension Bulletin E3208 • New • February 2014

MICHIGAN STATE UNIVERSITY | Extension

Perennial Wheat



Authors: Sieg Snapp, W. K. Kellogg Biological Station and MSU Department of Plant, Soil and Microbial Sciences, and Vicki Morrone, Center for Regional Food Systems in the Department of Community Sustainability, Michigan State University

What is Perennial Wheat?

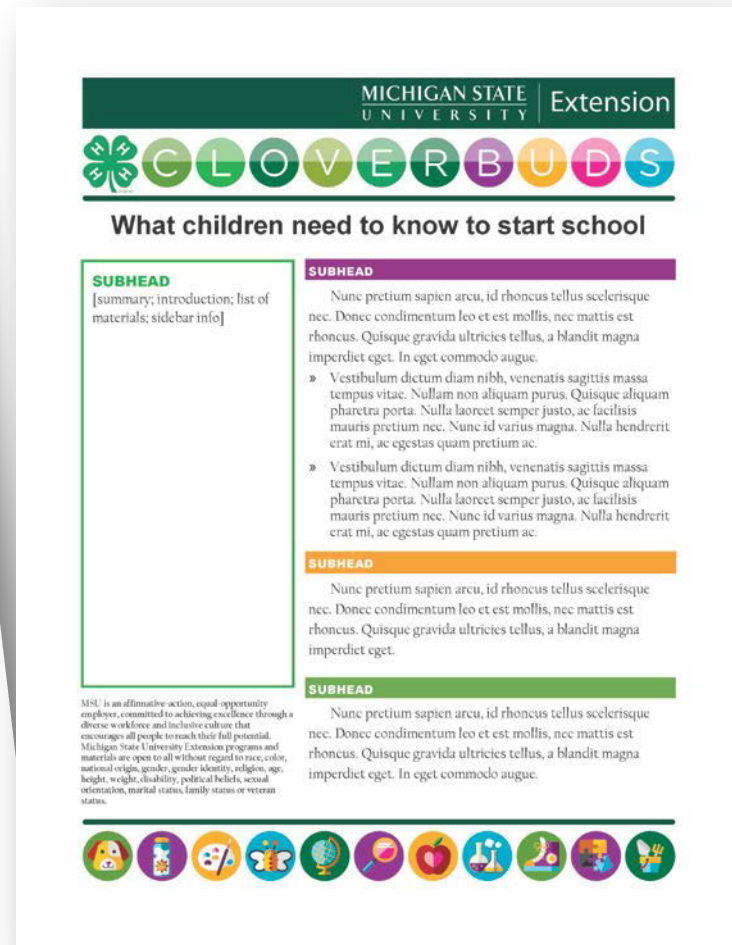
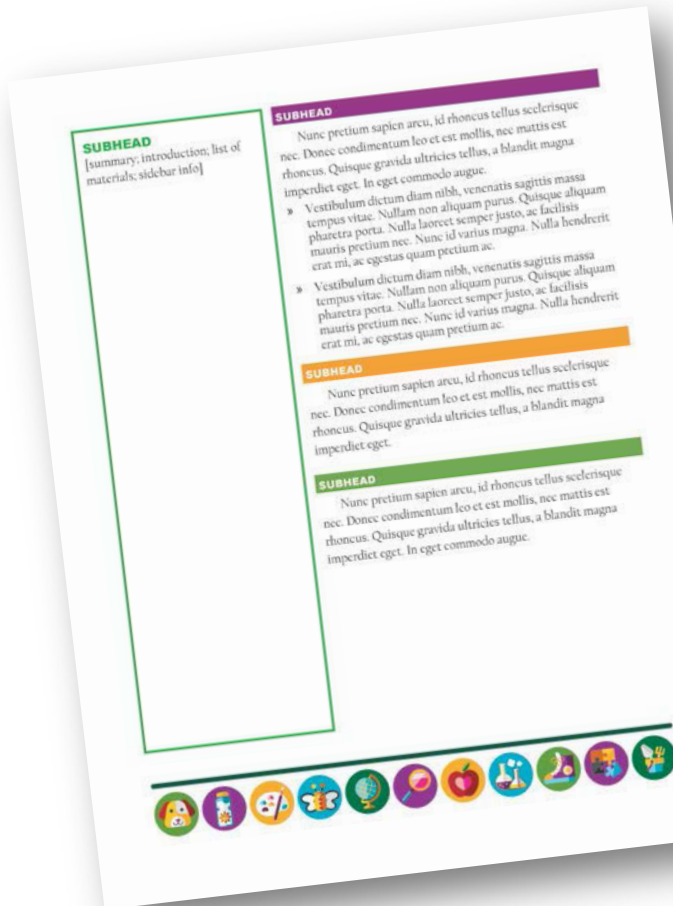
Perennial wheat, a crop under development at the time of this writing, has the potential to be used as a multi-purpose crop. Farmers can grow it for grain and fodder as well as make use of its environmental benefits that include erosion reduction and water quality improvement (Glover et al., 2010). Plant breeders developed perennial wheat through several crosses with annual wheat (*Triticum aestivum*) and perennial grasses such as *Thinopyrum intermedium* (intermediate wheatgrass) and other species related to wheat. Researchers selected this new crop for its perennial growth habit and ability to exhibit grain characteristics similar to that of the annual wheat parent. Perennial growth habit refers to the regrowth of the plant at the crown after grain is harvested. This provides multiple grain harvests without having to sow each year. Perennial wheat is a non-GMO (genetically modified organism) developed through traditional breeding methods, with the majority of its genetic makeup from annual wheat.

How does it grow? Perennial wheat is planted at the same time as annual wheat and initially, the plants grow similarly. However, perennial wheat matures about three weeks later than annual wheat. A major difference occurs after the plant dries down and the grain is harvested: perennial wheat regrows from the base of the plant. This occurs about three weeks after the grain is harvested. The plant overwinters and starts to grow earlier and faster than annual wheat in the spring. Potentially, the crop could be grazed in the spring without harming the grain, which is common practice for annual wheat in regions with an extended spring season. Perennial wheat is generally a weak perennial since the current lines of the crop regrow only two times. Researchers are working on developing stronger perennials that will regrow multiple times.




Perennial wheat in the first year of growth (left photo) and regrowth (right photo) after harvest.

Templates



Promotional Flyers


**FOOD, ENERGY &
ENVIRONMENT**



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**ENVIRONMENTAL STUDIES
and SUSTAINABILITY**

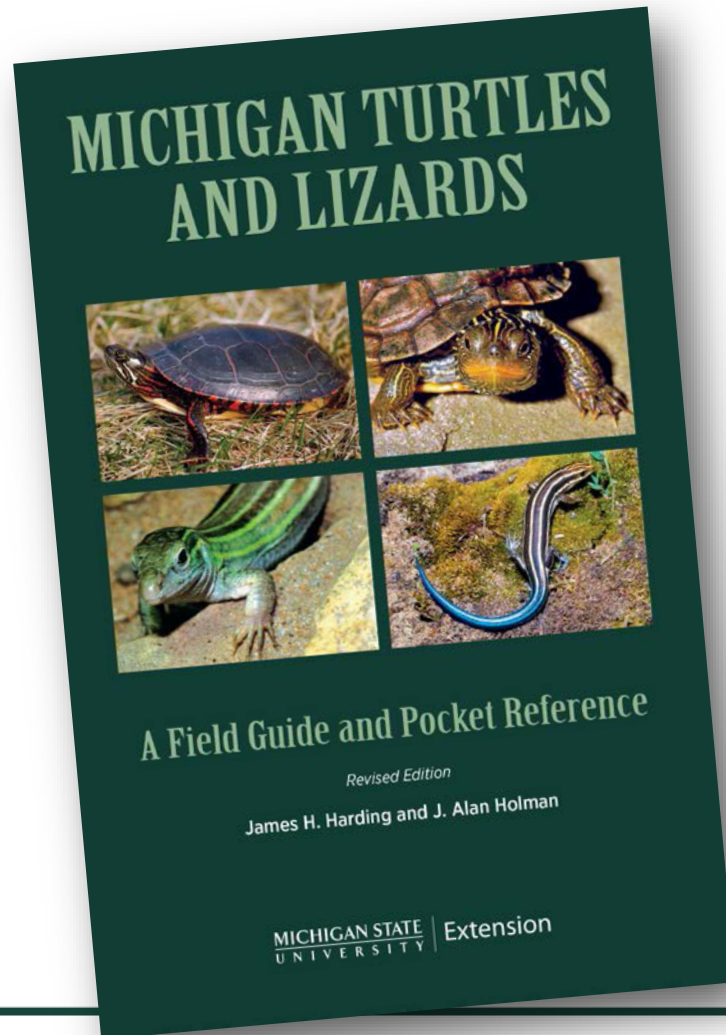


A bachelor's degree program in **Environmental Studies and Sustainability** prepares students to help **communities, organizations and individuals** pursue a path of **sustainability** in areas of **food, energy** and the **environment**. Through this field of study students **learn** about the **interconnectedness** of **human** and **natural systems** and gain tools necessary to make positive impacts on these systems. Graduates find a wide range of **employment** possibilities with **government agencies, non-profit organizations, environmental consulting firms** and **advocacy groups**.



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From Books to Bookmarks...



Ads (Print and Online)



Early registration ends January 16!

Great Lakes Regional Dairy Conference

February 5-7, 2015
Bavarian Inn and Conference Center • Frankenmuth, Michigan

Consumers expect high quality, safe and nutritious dairy products that are produced in a socially, economically and environmentally responsible way. This year's conference will focus on techniques, tools and strategies to deliver the type of dairy products consumers expect.

Here's just a sampling of what you'll experience:

Hear from Tim Hunt, the global strategist and team leader of the Rabobank Food & Agribusiness Research and Advisory Dairy team; Don Bonnick, a Florida dairyman; and Mike Haynes, professor emeritus, University of Illinois, about the future of the dairy industry, strategies to work and producers' plans to meet future needs on their farms.

Learn how to enhance your ability to successfully develop heifers with optimum milk production ability, improving not only your bottom line, but also contributing to a more sustainable farm from expert Dr. Mike VanAmburgh, Cornell University.

Learn what money-oriented milk really means and what changes are possible on your farm if you choose to focus on the margins and not the noise from Greg Ballard, CEO from Pajala's Pasture Perfect Dairy and Dairy Dreams, Kaukaunee, Wis. Dr. Mike VanAmburgh and Dr. Hawley Shaver, both from the University of Wisconsin, will look at herd management.

Check out the Great Lakes Commercial Heifer Extravaganza X Sale and the Exhibitor Showcase.

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hrt.msu.edu/garden-day-2014

New Day - SATURDAY!

Garden Day

Michigan State University
Horticulture
GARDENS

August 2, 2014

MICHIGAN STATE UNIVERSITY



Featuring Amy Stewart, best-selling author of *The Drunken Botanist*, *Wicked Bugs*, *Wicked Plants*, and *Flower Confidential*.



FOOD, ENERGY & ENVIRONMENT

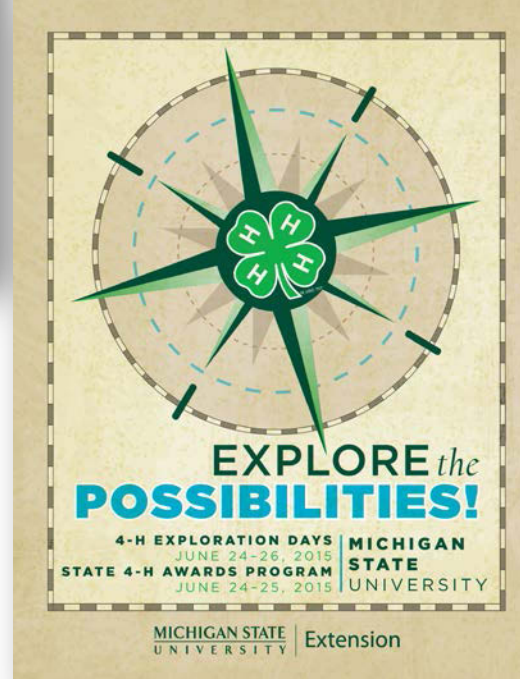
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Event Programs



What is our typical project workflow?

STEP 1: Intake, Review, Estimate



STEP 2: Production



STEP 3: Distribution



STEP 4: Billing

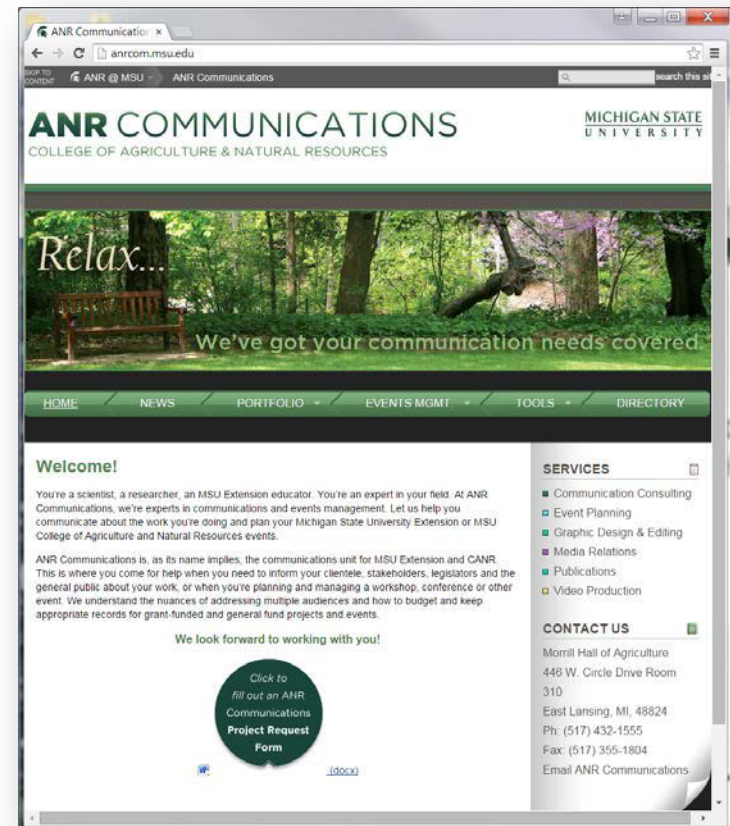


STEP 5: Archiving



To learn more

For more information about how ANR Communications can help with your projects, visit <http://anrcom.msu.edu>.



QUESTIONS?

We look forward to working with you on
your next project!



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