Susan Kirkpatrick’s long resume is bursting with leadership positions. But it was her passion for cooking that drove her current venture: owner of the Savory Spice Shop in Fort Collins.

“Spices are now my livelihood. I love to inspire, inform, learn, and talk about cooking, but mostly in relation to spices,” Kirkpatrick said. “Prior to opening my retail spice store in downtown Fort Collins, I spent decades working in public policy as a professor and as a practitioner.”

After leaving public office and academia, Kirkpatrick was looking for a different opportunity instead of retirement. She has always loved cooking and after receiving a gift certificate to the Savory Spice Shop in Denver, she thought, “This is what I want to do in my next life.” She competed for the franchise, and Savory Spice Fort Collins opened in 2011.

Kirkpatrick, through her shop, has been an avid supporter of the Department of Food Science and Human Nutrition, establishing the Savory Spice Shop Fort Collins Scholarship in 2014. When asked why a scholarship with FSHN, she replied she wanted to contribute to the community in a meaningful way and made a commitment to philanthropy as part of her business plan.

Higher education has been engrained in her family and with her previous experience managing the scholarship program at Aims Community College, she saw what a difference scholarships can make in the life of a student. She went on to explain her son and daughter-in-law were both graduates from the College of Health and Human Sciences and how impressed she has been with the way CHHS is committed, as a whole, to practical application of knowledge.

“I admire the ability to transform a field of study to work,” she said. As she was contemplating the creation of a scholarship, she was focused on providing financial support to graduate students as often, the majority of scholarships are awarded to first- and second-year students.

“Susan’s scholarship has been instrumental in supporting graduate students in our department,” said Mike Pagliassotti, FSHN department head.
STUDENT SPOTLIGHT

TIL TULLIS is originally from Ione, Oregon, and is an undergraduate student in the Fermentation Science and Technology program. He is intend on gaining a variety of experiences in brewing and distilling with the long-term goal of owning his own business.

Tullis is a student veteran with seven years active army experience as an officer including two deployments, to Iraq and Afghanistan. In his free time, he likes to snowboard, cross-country ski, backpack, fish, hunt, and raft. Tullis currently works at CopperMuse Distillery where he handles most of the production and packaging.

LAUREN BIGNER is originally from Highlands Ranch, Colorado, and is an undergraduate student studying hospitality management at CSU.

Bigner’s long-term goals are to be an event and wedding planner. Later in life she would like to open a B&B with her parents. Bigner is the president of the Hospitality Management Club and in her spare time she hangs out with her boyfriend and Newfoundland puppy. She loves to cook and bake more than anything. “I am so thankful for all the opportunities that have opened up for me in this program,” she said.

EMMA SICKLES is originally from Centennial, Colorado, and is an undergraduate student studying nutrition and food science with a concentration in dietetics. She works with CSU Extension to develop social media materials for Instagram, Facebook, and Pinterest. Sickles’ long-term goal is to work as a registered dietitian serving an organization that specializes in the care of women and children. It is her aim to use nutrition as a tool to empower women, girls, and communities to accomplish their most important goals and achieve optimal states of mental, physical, and emotional well-being.

When she is not working or studying, she loves snuggling with her dog, trying new coffee shops, and training for the Horsetooth Half Marathon in April! Emma also finds time to volunteer at Poudre Valley Hospital in the food pantry. “I love working with CSU Extension in the nutrition office and being the study group leader for FSHN 350,” she said.

ALUMNI SPOTLIGHT

LISA SCHMIDT

Lisa Schmidt is a food application scientist at MycoTechnology Inc., in Aurora, Colorado. Schmidt graduated in Fall 2017 with her master’s in food science and nutrition.

Simply put, Schmidt makes food taste better. She experiments with ingredients in other companies’ food items to try to improve the taste. Food formulation and sensory analysis are two of her major roles in addition to assisting research and development. She feels as though she has found her dream job, so she sees herself with this company for a long time.

Schmidt is an Iowan at heart, but she loves everything Colorado has to offer: skiing, hiking, camping, and of course, the endless number of amazing restaurants, food trucks, and breweries. “I couldn’t be happier about my choice of CSU to attain my master’s. I wouldn’t be where I am today without it!” she said.

GRADUATE STUDENT SPOTLIGHT

FAIRE HOLLIDAY

Faire Holliday is originally from Klamath Falls, Oregon, and is a graduate research assistant for Associate Professor Laura Bellows in the Health Behaviors Lab in Food Science and Human Nutrition. She is an M.P.H. student in the Global Health and Health Disparities concentration at the Colorado School of Public Health.

Holliday’s long-term goal is to become a professor of public health while continuing to work directly with communities impacted by food insecurity and related health problems. In addition, she hopes to grow or produce as much of her own food as possible on her own land. In her spare time, she loves to read, write, and travel. She is an outdoor enthusiast who loves to bike, hike, swim, and backpack.

MICAH BATTSON

Micah Battson is a Ph.D. student in the Department of Food Science and Human Nutrition. Battson is pursuing his Ph.D. in the lab of Associate Professor Chris Gentile in collaboration with Associate Professor Tiffany Weir. He is researching how harmful changes to the gut microbiome may be linked to damage in blood vessels.

Battson is originally from Santa Barbara, California. After graduating from UCLA with a degree in biochemistry, Battson attended CU-Boulder, where he began his research studies in integrative physiology. In 2014, he came to CSU to pursue his Ph.D. in food science and nutrition in order to broaden his understanding of how metabolic diseases such as obesity and type 2 diabetes increase the risk of developing heart disease.

In the meantime, Battson keeps busy as the captain of his rec softball team made up primarily of FSHN graduate students, their significant others and friends. Battson is also an avid dancer. “If we can find time in our busy schedules, my wife and I hope to start teaching swing and blues dancing in Fort Collins,” he said.

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