We presented KSU license plates to those who hosted us throughout France, with the warning that they shouldn't try to put these on their cars. Here, Nolan McClain presents the license plate to Pascal, melon farmer and head of the local melon consortium. Our tour guide/host from Purpan, Michel de Rancourt, is on the right.

At the farm of Monsieur Jean-Yves Roulot in the Champagne Region of France (just Northeast of Paris). This farmer produced champagne, purebred Charolais cattle and milked approximately 80 Holstein cows. He has also served as a local politician. This was one of the few tour stops where the host asked us more questions than we asked him.

At the Lacaune sheep farm, where we had a picnic lunch after viewing the Roquefort cheese caves. Most French farms now have "education rooms" where they host agri-tourists and others interested in learning about food production.

Milking Lacaune sheep for the production of Roquefort cheese. These are one of only three breeds used for Roquefort, which is produced and aged only in central mountain caves of France. The sheep turn red due to iron in the soil in the region.

In front of the Eiffel Tower

Photos & captions: Tim Rozell
The American Cemetery in Colleville, Normandy. The cemetery is located just above the hill from Omaha Beach and is considered United States territory.

At Pointe du Hoc on the Normandy coast. This is the site of the Ranger attack on D-Day which was conducted to silence the guns situated between Omaha and Utah beaches. The site is maintained just as it existed after June 6, 1944.

Discussing the attack on Omaha Beach with our fabulous tour guide, Anne.

Saying goodbye to our hosts from Purpan. KSU students were paired with Purpan students for the first week of our trip, and there was much “cross-cultural exchange.”
Food for Thought Workshop

Tour of Fink Beef Genetics

K-State Leadership Academy
June 8-11, 2011

Working on Public Service Announcements with Eric Atkinson

Tour of KLA
Photos: Chelsea Tomascik