New Mexico State University Administration and Finance A&F Weekly Report – Week Ending 1/29/2016

- Corbett Center Student Union Renovation Update: Two more areas within the building that have been completed as part of the on-going CCSU renovation project. The Corbett Fitness Center and Game Room are now open on the east side of the second floor. For more information contact kherna17@nmsu.edu.
- Visitors from Australia: When people come to NMSU what do they do? They visit with our researchers and step on our turf. This week Malcom Caddies, Grounds Manager at Suncorp Stadium in Brisbane, and Matt Roche from Australian Sports Turf Consultants, visited with Dr. Bern Leinauer, NMSU assistant professor of Plant and Environmental Sciences, Matteo Serna, NMSU assistant researcher, Elana Sevostianove, NMSU Turfgrass research associate, and the Grounds staff. They toured the Aggie Memorial Stadium, Lot 34, Baseball complex, West Football practice field, Soccer Athletic Complex, and the Softball field. They compared environments, economy, budgets, staffing, and equipment challenges.



From left to right: Bern Leinauer, Malcom Caddies, Matt Roche, Matteo Serna, and Elena Sevostianova.

- **Cityscapes**: EventTaos Restaurant continued its Cityscapes student engagement events by serving cuisine from San Francisco for lunch on Tuesday, January 26th. This special meal featured citrus herb pollock, roasted Yukon gold potato and beet salad, sun-dried tomato rice, cream of celery soup and mochalicious cupcakes.
- **Lunch at the Bistro:** The 3rd Floor Bistro featured popular regional dishes during the Southwestern Comforts Buffet for lunch on Wednesday, January 27th with a menu that included green chile chicken enchiladas, red chile pork posole, southwestern pinto beans, grilled Mexican squash, Spanish rice, and cinnamon crispas.
- **Sodexo:** Every Thursday for lunch, Sodexo Dining Services takes the time to connect student guests to a member of our committed staff. This week featured Joe Salcido who has cooked for NMSU students for the last 40 years and is retiring! For this event, Joe shared key recipes with guests at Taos Restaurant, including beef tostadas with house made salsa served with Spanish rice and pinto beans. Check all locations at http://dining.nmsu.edu/.