Newsroom

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Georgia Southern University and Leopold’s Ice Cream partner to create True Blue ice cream

OCTOBER 4, 2018

Georgia Southern University and Leopold’s Ice Cream have partnered to create True Blue ice cream, which will make its official debut at Georgia Southern’s Homecoming game on Saturday, Oct. 6, at Allen E. Paulson Stadium in Statesboro. The Office of Alumni Relations will give away 2,000 cups of True Blue ice cream at the game, compliments of Leopold’s and Eagle Dining Services.

Film producer, former Paramount Pictures Vice President and Distinguished Armstrong Alumni Award recipient Stratton Leopold (’64) and his wife, Mary, own and operate the iconic ice cream shop and downtown Savannah staple. Founded by Stratton’s Greek immigrant father and uncles in 1919, Leopold’s has been hailed as one of the best ice cream spots in the country by Travel & Leisure, Forbes, Thrillest, Food and Wine, Saveur, Martha Stewart Weddings, USA Today and The Travel Channel, among others. Leopold’s is also a longtime, active supporter of educational initiatives in the region.

“We are excited to partner with Georgia Southern,” said Stratton. “Education is one of cornerstones of what we believe in and to have a partner such as Georgia Southern is an honor.”

The True Blue flavor features Leopold’s handcrafted lemon custard ice cream filled with whole blueberries and toasted almond slices. The ice cream’s colors are a direct nod to the history and coming together of Georgia Southern’s multiple campuses.

“Following this weekend’s launch, the True Blue ice cream flavor will be sold on campus and Leopold’s will donate a percentage of True Blue ice cream sales to alumni scholarships,” said Director of Alumni Relations Wendell Tompkins. “We are grateful to Leopold’s for their partnership and ongoing commitment to education.”

The True Blue ice cream will be available for purchase in Statesboro at GUS Mart in the Russell Student Union and the IT Building, as well as Armstrong Campus’ Student Union.

“Leopold’s Ice Cream is woven into tradition in our community,” said Mary. “We love participating in our community, especially when it has to do with education. That is our platform. It’s very humbling and special to be a part of Georgia Southern’s legacy and we look forward to returning a portion of the True Blue ice cream sales to alumni scholarships.”

True Blue ice cream will also be available at Leopold’s Broughton Street parlor in Savannah and online for shipping across the U.S. at LeopoldsIceCream.com.

Georgia Southern University, a public Carnegie Doctoral/Research institution founded in 1906, offers 141 degree programs serving more than 27,000 students through nine colleges on three campuses in Statesboro, Savannah, Hinesville and online instruction. A leader in higher education in southeast Georgia, the University provides a diverse student population with expert faculty, world-class scholarship and hands-on learning opportunities. Georgia Southern creates lifelong learners who serve as responsible scholars, leaders and stewards in their communities. Visit GeorgiaSouthern.edu.
Virtually all life on Earth depends on the process of photosynthesis, in which plants use sunlight to convert carbon dioxide and water into simple sugars. A key question for biologists is whether global climate change will help or hinder this process. Georgia Southern University professor Kerrie Sendall, Ph.D., and her colleagues have found that “it depends.”

Published today in the journal Nature, Sendall and her colleagues describe the results of a 3-year field experiment designed to understand the effects of increased temperatures on photosynthesis in 11 tree species.

A warming climate might be beneficial by increasing the rate of the chemical reactions involved in photosynthesis. However, warmer temperatures are also associated with lower or less predictable rainfall and greater water loss from plants. This slows the rate of photosynthesis. Thus, the effects of warmer temperatures might be positive when moisture is plentiful and negative when conditions are drier.

Sendall and her colleagues set out to test this hypothesis in a field experiment in the forests of Minnesota.

“In boreal forests, like those in Minnesota, many species of trees are near the southern (i.e., warm) limit of their distribution,” explained Sendall. “Thus, they may have limited capacity to respond to a warming climate. These trees are good candidates to detect the early effects of global warming.”

The research involved 24 experimental plots in which 11 different species of trees were planted in each. Lamp heaters and soil heating cables were used to increase temperature by 3.4 C (6.1 F) on half the plots. The other half remained at ambient temperature. The scientists then monitored temperature, moisture, and the rate of photosynthesis.

“Field experiments like this one are logistically complex and labor intensive, and they lack the precision of a lab experiment,” says Sendall. “However, the big advantage of working in the field is realism; we can see how plants respond in their natural environment.”

Sendall and her colleagues found that warmer temperatures did indeed increase the rate of photosynthesis. However, this was true only when adequate moisture was available. In all 11 tree species, the beneficial effects of warming disappeared when the soil became drier.