

A pair of hands, one slightly larger than the other, are cupped together, holding a bright, glowing orb of light. The orb is the source of a stream of small, white, particle-like objects that are falling from the hands towards the bottom of the frame. The background is dark, making the hands and the light stand out prominently.

# THE *Scene*

WILLAMETTE UNIVERSITY

WINTER 2008

NOURISHMENT

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THE MAGAZINE OF WILLAMETTE UNIVERSITY



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The diverse views presented in The Scene do not necessarily reflect the opinion of the editor or the official policies of Willamette University.

## PRESIDENT'S REMARKS



We understand that the choices we make now affect the lives of present and future generations. This is the heart of a liberal education.

"When eating fruit, remember who planted the tree. When drinking clear water, remember who dug the well." — Vietnamese proverb

Whether encouraging our students to use their talents to improve the well-being of the communities in which they live or working to secure the financial soundness of the institution itself, we understand that the choices we make now affect the lives of present and future generations. This is the heart of a liberal education.

At Willamette, therefore, we teach not only about one's connectivity to natural laws or to outward expressions of aesthetic and cultural forms or to economic and political structures, but also one's connection to the earth and the environment that sustains life. It is difficult to talk about the environment that sustains life without eventually talking about food.

According to the Oregon Food Bank, hunger and food insecurity affect about one in five Oregon children, meaning their families do not always know where their next meal is coming from. In an average month, 192,000 people eat meals from an Oregon Food Bank emergency food box. More than 440,000 Oregonians — the majority of them children — receive food aid through the Food Stamp Program each month.

As food and fuel costs rise, we must reach out to those in need as well as redouble our own efforts to conserve, eat responsibly, waste little. As an employer and institution, Willamette must model the practices we hope to see reflected in the larger community and the nation.

Willamette's food service has been recognized for excellence in sustainable practices. We compost and recycle extensively. Seventy-five percent of all disposable tableware is made from sugarcane or recycled paper. We support more than 20 local artisans and farms within a 150-mile radius of our campus. We are implementing more than 20 procurement initiatives to reduce greenhouse gas emissions by 25 percent in the highest impact areas of our business by purchasing all meats and vegetables from North America; reducing the amount of beef and cheese purchased and served; eliminating air-freighted seafood; and decreasing purchases of tropical fruits.

We are reducing food waste and developing alternative uses for it, sending all used trans-fat-free cooking oil to be used for biofuel. Revising the service style at our main cafe has resulted in a 35 percent reduction of post-consumer waste. We seek to reduce consumption of processed foods, are currently evaluating portion sizes, and hope to reduce unnecessary food packaging and the expectation/demand for it. We also want to eliminate the use of bottled water, since the quality of local tap water is among the highest in the world.

Willamette's leadership and commitment to sustainability are not only transforming our campus culture and having a favorable effect on our institution's carbon footprint, they are also earning us a national profile: In an August 2008 report, the National Wildlife Federation named Willamette the nation's leader in sustainability in higher education.

The report, "Campus Environment 2008 Results: A National Report Card on Sustainability in Higher Education," surveyed 1,068 colleges and universities regarding their respective sustainability practices in both operations and curriculum. The report states, "The school engaged in the greatest number of such activities is Willamette University in Salem, Oregon. Willamette is committed to energy efficiency and conservation, greener transportation, environmentally friendly landscaping practices, as well as to orienting personnel and faculty to the sustainability goals of the campus." Read more about our sustainability efforts in the news briefs section.

As always, this issue of *The Scene* offers plenty of food for thought. Bon appétit!

## MANAGING EDITOR'S NOTE

*"If more of us valued food and cheer and song above hoarded gold,  
it would be a merrier world."*

—J.R.R. Tolkien

I still have turkey meat in my freezer. That's turkey from 2006. To say that I don't cook is an understatement; my friends actually collect take-out menus for me.

Every December when I hear Susan Stamberg, of National Public Radio fame, offer up her mother-in-law's recipe for cranberry relish, I punch another preset button. She's been sharing this recipe annually since 1971. It's online if you need it.

My issue is not with Stamberg or with her recipe. The annual NPR feature brings back a memory I've fought hard to suppress. When I first heard the piece, I was driving down a two-lane road toward Boothbay Harbor, Maine. Stamberg started her report by stressing how incredibly easy this recipe was to prepare and frankly, I got excited. Rather than pulling off the road to take notes, I reached over to the passenger seat to fish through my backpack for paper and pen and quickly drove off Route 22 and into a fruit stand. The details are no longer important, and the case was settled out of court.

But I digress. Being a committed non-foodie does not interfere with my capacity to share a memorable meal with friends and family. Everyone close to me cooks and the food they so lovingly prepare is almost always outstanding. And I am always grateful.

Which leads me to the point of this editor's note. It's not about the spices, the perfect pinot noir or the candles. It's about sitting at a table with people you care about and sharing food. It is, in its simplicity, one of the most primal things we do. It is ritual. It is tribal. It is communion.

Food sustains life and it sustains peace. For more than 50,000 years, food has defined the cultures of the world and has served as the primary economic driver in trade, agriculture and industry. Food has repaired misunderstandings between tribes. It has bridged the awkwardness between generations, and not infrequently, food has served as the entrée to all manner of proposals. Sharing food is how we show our humanity and the best of our intentions.



As the holidays spill over us, as we gather to share a meal and conversation, we will be repeating a ritual older than the birth of Christ. And it does not matter one whit if your cranberry relish comes from a can. Please enjoy our food issue, and happy holidays.

*Janis J. Nichols*

Janis J. Nichols  
Managing Editor

*(P.S. This issue of The Scene was edited by Rebecca Brant Miller, who left Willamette in November to begin a new life in Spokane, Wash. It is an exceptional issue, created and nourished by a gifted editor. We wish her and her new family all the best.)*

## MAIL BAG

## Going Green

As an eco-conscious recycler, United Methodist woman and former trustee of WU, I was thrilled and impressed to



read that you have "gone green." Most people need to be much more conscious of our environment and what we are doing to it and how we can stop those things that are not good stewardship of God's great gift of creation.

— Kay Delaney Moore

Omission or No Omission?  
One of Each, Actually

I just finished reading *The Scene* and, as usual, enjoyed it. Two things however:

What happened to news of the classes before 1960? Was that omission on purpose or accidental?

Also, in the article in regard to former Willamette alumni who were Olympians, you neglected a person, me. I was not an athlete on the Olympic Team, but I was an athletic trainer/physical therapist for the 1980 team. In the eyes of the USOC, we are considered Olympians. I traveled with the Olympic track team throughout Europe after the Olympics. I was also one of the trainers/physical therapists for the Pan Am Games and for the National Sports Festival.

I was also the first certified trainer (as a volunteer) for WU from 1957 until I went to the University of Oregon in 1966. I took over there as head trainer in 1968 and was there until 1980.

We trainers don't get much recognition for our work behind the scenes, so it kind of hurts that we are omitted.

— Larry Standifer '54

*Editor's Note:* As for class notes, we are most definitely not omitting any. We simply haven't

received any from alumni who graduated in the '20s, '30s, '40s and '50s. Please, write in!

As for Willamette Olympians, Mr. Standifer took us to school. We did not realize trainers were considered Olympians. We offer apologies both to Mr. Standifer and to Mark Fretta JD'10, a law school student who took a year off from his studies to train and compete in the triathlon. He went to Beijing as an alternate.



## I'll Second That!

The letter from Marvin Case, '65 in the last issue of *The Scene* was a cogent and needed tribute to the long

tenure of Prof. Stanley Butler. I would like to add my thoughts and gratitude for his important contribution to the WU School of Music.

Mr. Butler (I couldn't then and still cannot use the familiar "Stanley") was my major advisor from 1954 until I was granted my degree in piano performance in 1961. He remained my mentor throughout the years, always challenging my ideas, my performances and my compositions. He championed new music in the stodgy '50s and led students to be open to avant garde styles while always insisting on clear analysis. His dry sense of humor softened his extremely high expectations.

LETTERS TO THE EDITOR, critical or kind, are always welcome. Send them, or your questions, comments and suggestions, to

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Letters may be edited for length and content or posted online in their entirety as the editor deems appropriate.

Mr. Butler held those high expectations for his own study and performance, which continued until his last days. Mr. Case referred to the famous "last recitals," of which there were several, given for students, friends and residents of Willamette View Manor where he resided. Mr. Butler was the epitome of the lifelong learner and, as such, an inspiration to those of us who attended each of those lecture-recitals. Some of his last instructions to me, given one week before he left this earth, were that he hoped I was learning new ways to approach a certain Beethoven sonata.

— Geneva Russell Wright '58



## Before She Was Mrs. Hatfield

I very much enjoyed the fun and heart-warming article about Mark and Antoinette

Hatfield on the back cover of your recent magazine. It is nice to know she finally got her pin.

I graduated from Grant High School in Portland in 1960, and Antoinette Kuzmanich was my counselor one of those years. Mark Hatfield also knew my father intermittently through the years.

I would love to have their address so I can let them know how glad I am that this long overdue pinning finally took place.

— Suzanne Shane Myrene '64

*Editor's Note:* To Ms. Myrene and others wanting to send greetings to Senator and Mrs. Hatfield, please write us with your contact information and we will forward it to their assistant.

## TIDBITS &amp; BRIEFS

## Pelton Advises Next U.S. President



Prior to the November election, *The Chronicle of Higher Education* invited nine college leaders, including President Lee Pelton, to submit a letter to the next U.S. president. In the published article, Pelton wrote that accessibility and affordability are critical issues. Increases in college applications will come largely

from members of underrepresented groups, necessitating greater flexibility in institutional mission and assessment practices, and more investment in higher education, beginning with community colleges. In our knowledge economy, Pelton wrote, it's important to ensure that students from lower income backgrounds are not priced out of a college education.

"Sweep the ideologies out of the Department of Education," Pelton wrote. A cookie-cutter approach to all of higher education fails to recognize the significant differences that exist in sectors — such as liberal arts, big land-grant public universities and community colleges. This approach does not sustain educational excellence and has created a huge regulatory system that is redundant and not useful to measure. "Let us do our job and stop treating higher education as if it were some kind of regulated utility company," he wrote. "Higher education is more than a commodity, it is a social good."

Pelton also advocated incentives for public schools and colleges to work together in a more coordinated and seamless manner. An overarching goal, he wrote, must be to fix the healthcare system, so more dollars can flow toward educating U.S. citizens.

View the entire article at <http://chronicle.com/free/v55/i03/03a03801.htm>.

## Three Years in the Pearl District

The Atkinson Graduate School of Management's MBA for Professionals and Executive Development Center (EDC) celebrated three years at the Pearl District location. The event, "Business Savvy and the Creative Economy," celebrated the Atkinson School's commitment to innovative thinking and cross-functional learning, and featured a performance by the BodyVox dance ensemble.

The event attracted more than 100 people, including students, alumni, faculty, staff and friends from the business and arts communities. BodyVox, a fellow Pearl District resident and nationally renowned dance company, performed a number of vignettes in the center of the classroom space.

Since the MBA for Professionals program launched in 2005, more than 150 students have enrolled in the program, which expanded to include Salem cohorts in 2006. The Portland Center is now busy four nights per week with MBA students and often welcomes EDC programs during the day and on weekends.

## New Classes Arrive on Campus

Scottish bagpipes played and the Mill Stream was aglow with floating candles as 542 new undergraduate students celebrated the beginning of their Willamette experience in August. The new class, which includes 51 transfer students, comes from 25 states and 12 countries, and 57 percent are women. Twelve percent are the first in their families to attend college, and 15 percent are multicultural or international students. They represent Willamette well. Their median high school GPA was 3.77, with a median SAT score of 1850.

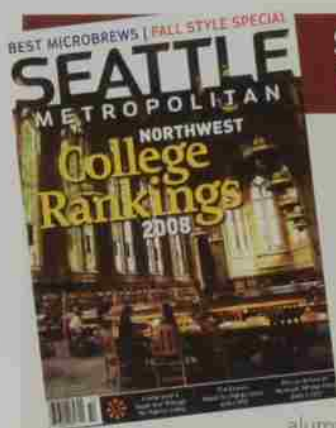
International students make up 39 percent of Atkinson's Early Career MBA Class.

They come from Bangladesh, India, China, Romania, Saudi Arabia, Peru, Japan and elsewhere. The 76 new students have the highest GMAT scores of any incoming class in the business school's history. The MBA for Professionals Program has approximately 40 new students — half in Portland and half in Salem.

More than half of the new law class comes from outside Oregon. A diverse group, the 161 JD candidates speak 14 languages and represent 42 undergraduate majors.

The School of Education has 91 new students, with 71 attending full time.

## TIDBITS BRIEFS

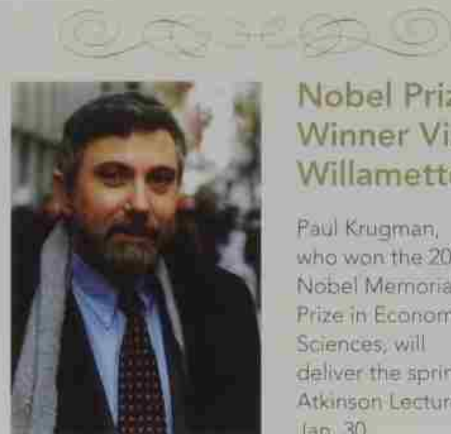


### Seattle Magazine Gives Willamette Fifth Place

Seattle Metropolitan magazine gave Willamette the fifth spot in its college rankings — behind Whitman College, the University of Portland, Reed College and Gonzaga University. "Willamette is the oldest university in the Northwest, but that doesn't mean it's old school," the magazine said. Classes are rigorous without being competitive, the roster includes impressive alumni and the school has outdoorsy charm.

An article about Kaneko Commons asks, "When did dorm life become the high life?" The hall is "not only the poshest spot for Willamette University students to call home (on an already posh campus), it's also the most eco-friendly... The place is so sought after, about 40 students camped out for days just to register for a spot." The article praised the "commons" concept, chic furnishings, Japanese-themed cafe, green construction and wireless technology.

Willamette was also featured in an article about "slacklining," the student fad of walking a tightrope hung between two trees.



### Nobel Prize Winner Visits Willamette

Paul Krugman, who won the 2008 Nobel Memorial Prize in Economic Sciences, will deliver the spring Atkinson Lecture Jan. 30.

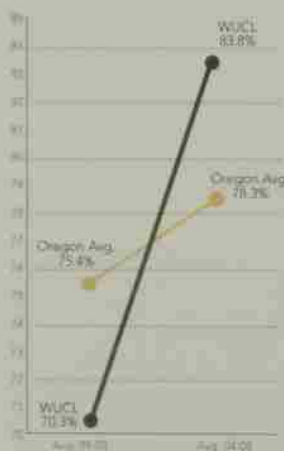
Krugman is a professor of economics and international affairs at Princeton University and a columnist for *The New York Times*. He received the Nobel Prize for his analysis of trade patterns and location of economic activity. He is well-known in academia for his work in international economics, including trade theory, economic geography and international finance.

### Oregon Writing Project Recognized

The Oregon Writing Project (OWP) was recognized for its partnership with the McMinnville School District at the All-District Welcome Assembly in August. This collaborative professional teacher development program includes a yearlong institute in which teachers write together as a community, share best practices in the teaching of writing and use of writing to learn, and study strategies for improving student writing.

This is the third year the OWP at Willamette has been supported by McMinnville School District Superintendent Maryalice Russell and Director of School Improvement Mike Loretz. The institute is funded collaboratively by the National Writing Project, Willamette University and the McMinnville School District.

### Willamette Leads the State in Bar Passage



Average Passage

This summer Willamette University College of Law graduates surpassed their peers in Oregon State Bar examination passage for the sixth consecutive year. Among Willamette's first-time takers, 89.2 percent passed the July 2008 examination. The state passage rate for all first-time takers was 81.4 percent. Willamette's 2008 passage rate for first-time takers was the highest since 1995 (90.7 percent) and almost three points higher than last year (86.4 percent). This year's overall passage rate for Willamette's first-time takers and repeaters was 83.1 percent — the school's highest overall passage rate since 1995 (88.6 percent).

Although Willamette's average passage rate for the first five years of the decade was below the state average (70.3 percent vs. 75.4 percent), the school's average passage rate increased to 83.8 percent in the last five-year period (see chart). Willamette's passage rate increased by 13.5 percentage points during the five-year period, while the state average rose by less than three points.

## University Buzzes About Election



As the country prepared to choose a new president this fall, Willamette students and faculty didn't hesitate to join in and discuss the action.

Students, both Republican and Democrat, brought local candidates to campus, canvassed, served as campaign interns and worked phone banks. Mathematics Assistant Professor Peter Otto led an interdisciplinary class, "Elections 2008," to explore multiple facets of the election. His students heard from computer scientists about electronic voting machines, from a historian about election systems in other countries, and from business professors about campaign finance, among other topics.

Several prominent campus visitors put the election into perspective. The Center

for Religion, Law and Democracy hosted *Washington Post* syndicated columnist E.J. Dionne in September to discuss the relationship of religion and politics in the election. In October the center brought Professor Dwight Hopkins of the University of Chicago Divinity School to campus to address black liberation theology and the impact of race and religion in the election.

Alice Rivlin, founding director of the Congressional Budget Office and a former U.S. Cabinet official, also visited in October to discuss economic challenges facing the new president. Her lecture was sponsored by Peter and Bonnie Kremer, both Class of 1962, who established an endowed chair in economics at Willamette in 2004.

## Executive Development Center: 2009 Plans

Sustainability, organizational effectiveness and leadership are the topics slated for discussion in 2009 through Willamette's Executive Development Center (EDC) at the Atkinson Graduate School of Management. Anne Murray Allen, appointed director of the EDC in 2008, brings experience in line management, process development, organizational effectiveness and knowledge and information management.

As part of the EDC portfolio, the Atkinson School will offer the Certificate in Public Management to a ninth cohort. This popular program has attracted hundreds of public managers in a format accommodating working professionals.

"We're delighted to continue offering our popular EDC programs, especially as we continually refine the curriculum to meet the needs of managers across industries, sectors and functions," Allen says. "It is also exciting to expand our portfolio with new programs."

One such program is the Certificate in Sustainable Enterprise, geared toward sustainability practices and value creation in the environmental, financial and social realms. The EDC is also partnering with the Oregon Bankers Association on an Executive Leadership in Banking program to be launched in March, and planning is underway for a Certificate in Organizational Performance.

## Ginsburg Dedicates New Civic Justice Center

U.S. Supreme Court Justice Ruth Bader Ginsburg joined President Lee Pelton and College of Law Dean Symeon Symeonides in cutting the ribbon at the dedication of the new Oregon Civic Justice Center in September. That evening Ginsburg was awarded an honorary degree prior to delivering the fall Atkinson Lecture.

The Oregon Civic Justice Center is located in the recently renovated Carnegie Building, at the corner of State and Winter streets, which once was Salem's first public library. The center houses the Clinical Law Program; the Center for Law and Government; the Center for Religion, Law and Democracy; the Center for Dispute Resolution; the *Willamette Law Review*; and the Oregon Law Commission.



## TIDBITS &amp; BRIEFS

## Willamette Recognized as First in Nation for Sustainability Activities



Christopher Glynn, 19, volunteers in the Willamette Bike Shop.

In the nation's largest survey to date, the National Wildlife Federation (NWF) recognized Willamette University as first in the nation for engagement in sustainability activities. NWF's *Campus Environment 2008: A National Report Card on Sustainability in Higher Education* surveyed 1,068 participating colleges and universities to create its rankings.

According to NWF, "Willamette is committed to energy efficiency and conservation, greener transportation,

environmentally friendly landscaping practices, as well as to orienting personnel and faculty to the sustainability goals of the campus."

"I am perhaps proudest that Willamette's sustainability achievements were largely student-initiated," says President M. Lee Pelton. "These are students whose passion, leadership and creativity transformed our campus culture. They inspire and motivate others on this campus and beyond."

David Orr, author of *Earth in Mind*, *Ecological Literacy*, *The Last Refuge*, and *Design on the Edge*, called the NWF report card "the gold standard for charting the sustainability movement in higher education." The NWF created the report card in partnership with Princeton Survey Research Associates International.

## Student and Faculty Initiatives Promote Green Campus

Each year the Sustainability Council awards mini-grants to fund innovative ideas across campus. This year the Travel Office will create a fund to offset carbon emissions for University-related air travel. Professors will incorporate sustainability applications into calculus classes; teach solar energy workshops for middle school girls and document Zenia Forest in photographs. Students will host a "Call to Action" workshop in Portland, start a composting program for food services in Putnam University Center, design a hot water switch for faucets that will conserve energy, establish additional bike parking at the business and law buildings, create a "Street Fleet" long-term bike rental program, attend a smart-growth conference and share the findings with Willamette and the community, and create more sustainable infrastructure for the annual Wulapalooza celebration.



"People at Willamette take their motto and mission seriously and genuinely try to walk the talk," says Judy Walton, executive director of the Association for the Advancement of Sustainability in Higher Education, in remarks last year. "I've rarely seen so much honest engagement and reflection on the issue of sustainability. It's a sincere commitment, not just lip service. The university takes time to make sure its efforts are deep and thoughtful."

To learn more about sustainability at Willamette, visit [www.willamette.edu/about/sustainability/](http://www.willamette.edu/about/sustainability/)

## Sustainable Endowments Institute Gives Willamette High Marks

A 2009 report card from the Sustainable Endowments Institute gave Willamette University an "A" for its sustainability efforts in food and recycling, green building and investment priorities. Willamette's overall score of a "B" was higher than any other small liberal arts college in the Pacific Northwest. The College Sustainability Report Card evaluates sustainability initiatives from the 300 colleges with the largest endowments in the U.S. and Canada.

## University Extends Campus to Zena Forest

Willamette's physical footprint has just increased — by 305 acres. The University purchased land at Zena Forest to establish a research station where faculty and students can conduct field experiments and outdoor labs.

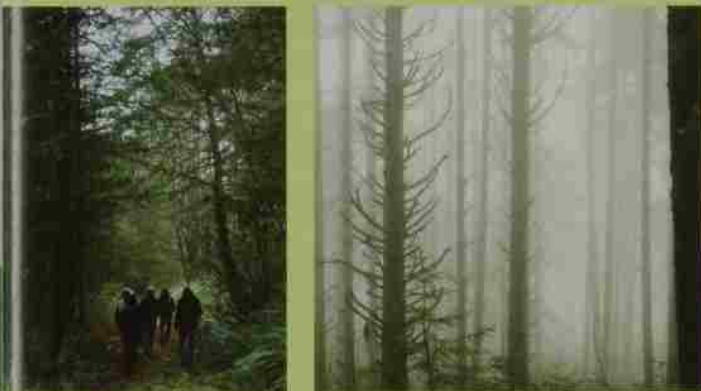
The forest, located 15 miles west of Salem, is the largest contiguous block of forestland in the Eola Hills and one of

the last remnants of undeveloped land in this part of the valley. Willamette's parcel has been managed for wildlife habitat and conservation values under its former owner, the Trust for Public Lands, and lies adjacent to a 1,156-acre parcel managed for sustainable forestry and conservation. It features upland prairie and oak savannah, Douglas fir and ponderosa forest, ash groves, wetlands and riparian areas, and several streams.

"Willamette University Forest at Zena provides opportunities to advance Willamette's core educational purposes by enhancing our teaching, research and practical commitment to sustainability," says Joe Bowersox, director of the Center for Sustainable Communities. Onsite classes and research will allow students a closer look at astronomy, plant ecology, wildlife, hydrology, ecological restoration, sustainable forestry and agriculture, climate change, geology and GIS mapping.

The property also provides opportunities for service learning about restoration ecology, and students have begun to invest sweat equity by removing non-native, invasive plants. One student volunteer said, "This place already feels like home." Seventeen miles of trails are available for Bearcat cross-country teams. A 2,000-square-foot building on the property, with an easement allowing Willamette to increase its size to 5,500 square feet, could eventually be converted to a state-of-the-art conference and retreat center. The land will continue to be managed for conservation values and sustainable forestry.

"Zena is an amazing, inspiring place," says President Pelton. "Future generations of Willamette students will probably become artists, foresters, archaeologists and writers because of their experiences at Zena. Local school kids will get to enjoy classes amidst restored prairie and oak savannah. It's truly an investment in Willamette's future as well as that of our region."



## BetterBricks Honors Willamette for Green Building Efforts

The 2008 BetterBricks Awards, which celebrate champions in the Northwest for green building, honored two Willamette administrators. Gary Grimm, manager of maintenance and operations, and Jan Gardner, project manager, were award finalists for their efforts to reduce Willamette's energy consumption and for recycling materials in renovation and construction projects for five campus buildings.

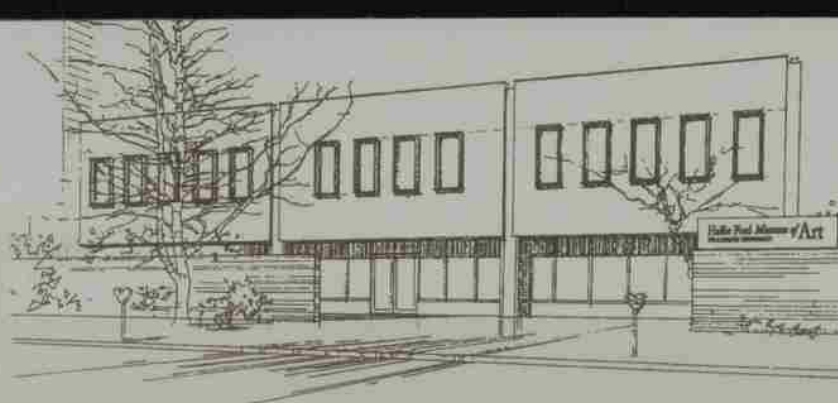
"Jan and Gary have been sincere and gifted advocates for high-performance

buildings on campus," according to BetterBricks. "Since 2004, they have promoted sustainable design not only for economic and environmental benefits, but as a learning opportunity for Willamette University's students."

Under Grimm and Gardner's leadership, Willamette's average electrical energy consumption for buildings larger than 5,000 square feet is 10.75 kWh per square foot a year, significantly below the national average of 19.6 kWh per square foot a year. The two also helped the University reuse more than 95 percent of the materials resulting from the demolition of existing buildings and salvaged about 75 percent for facilities remodeling projects.



Gary Grimm, left, manager of maintenance and operations, and Jan Gardner, project manager



## TEN YEARS OF FINE ART

The Hallie Ford Museum of Art opened in October 1998 with a three-person staff and a traveling exhibition of contemporary Oregon art. It was open only five hours a day, five days a week — the number of hours Director John Olbrantz could afford to pay the part-time receptionist and security guard.

This fall, as the museum celebrated its 10th anniversary, its full-time staff of eight worked tirelessly to prepare for *The Art of Ceremony*, an unprecedented exhibition of ceremonial regalia from all nine of Oregon's federally recognized tribes that brought tribal members to campus for a Procession of Nations and celebratory feast. The museum is now open six days a week with expanded hours and has an endowment of more than \$4 million.

"It's hard to believe we've been around for 10 years," Olbrantz says. "It seems like yesterday that we cut the ribbon to officially open the museum."

It was Mark and Janeth Sponenburgh's donation of 250

art objects to Willamette in 1990 that sparked the museum's creation. Art History Professor Roger Hull remembers the University had no way to properly care for the donated objects, or for a collection of nearly 260 Native American baskets acquired by Willamette in the 1940s. Discussions

about the possibility of a museum eventually led philanthropist Hallie Ford to donate \$2 million to bring the idea to life.

Willamette purchased a nearby telephone company building and transformed it into a museum with two temporary exhibition spaces and four permanent galleries, made possible by gifts from Maribeth Collins, Melvin Henderson-Rubio, Bruce and David Roberts and the Confederated Tribes of Grand Ronde.

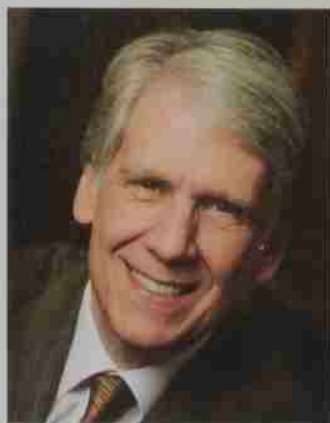
Just two years later, the museum presented its first significant historical art exhibition: *Best of Both Worlds: Human and Divine Realms in Classical Art*, a collection of Greek and Roman works on loan from the Museum of Fine Arts, Boston. "These exhibitions set the tone for what we wanted our major historical art exhibitions to be," Olbrantz says. "They focused on quality, not quantity, and on scholarship, not showmanship."

The expertise of professors and three faculty curators — Hull, Rebecca Dobkins (anthropology) and Ann Nicgorski (art) — led to a unique array of exhibitions, many of which solidified the facility's reputation as a supporter of regional artists. Rick Bartow, Fay Jones, George Johanson and James Lavadour are among the Northwest artists who have been featured.

During the past decade, the museum has acquired a number of significant artworks, including pieces of Egyptian art, Greek pottery, Roman glass and historical and contemporary regional art. Fourteen exhibitions have traveled regionally, nationally and internationally, enhancing

Willamette's profile worldwide. The museum has published 10 books and an array of brochures, building its reputation for rigorous scholarship and original research. Annual visitation has increased from 10,000 to 15,000 the year it opened to more than 30,000 the past few years.

The anniversary is a milestone, but not a resting place. The museum recently completed a \$1 million renovation of its basement and Print Study Center, creating a state-of-the-art support space for the collections, exhibitions and staff. This fall the building's façade got a facelift with the installation of 45 panels in the second-story windows, created by artist Dick Elliott using safety reflectors. Renovations of the permanent galleries are also underway.



John Olbrantz

### Coming Soon

Mary Randlett: Artist Portraits, Jan. 10–March 8, Study Gallery

Harry Widman: Image, Myth and Modernism, Jan. 31–March 29, Melvin Henderson-Rubio Gallery

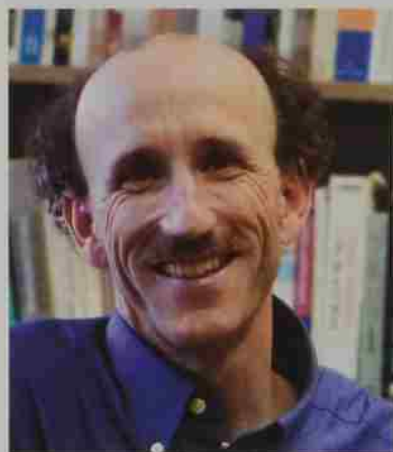
From Hestia's Sacred Fire to Christ's Eternal Light: Ancient and Medieval Lamps from the Bogue Collection, March 14–May 17, Study Gallery

James Thompson: The Vanishing Landscape, April 11–May 17, Melvin Henderson-Rubio Gallery

Senior Art Majors, April 11–May 17, Melvin Henderson-Rubio Gallery

## DEDICATED MENTOR HONORED AS PROFESSOR OF THE YEAR

Professor Richard Ellis has written or co-edited 13 books and numerous journal articles on the American presidency and American political culture, and he's frequently quoted in national and regional media for his expertise. But ask him to discuss his research, and he'll likely steer the conversation toward teaching.



"I've learned a tremendous amount about teaching from watching and talking with my colleagues at Willamette," he says.

Ellis' successful classroom style and dedication to students recently garnered him the prestigious 2008 Oregon Professor of the Year Award from the Carnegie Foundation for the Advancement of Teaching and the Council for Advancement and Support of Education.

Ellis, the Mark O. Hatfield Professor of Politics, is Willamette's ninth professor to be honored. Past winners are Jerry Gray, economics, 2005; Suresht Bald, politics, 2003; William Duvall, history, 1998; Daniel Montague, physics, 1995; Arthur Payton, chemistry, 1994; Roger Hull, art history, 1993; Mary Ann Youngren, psychology, 1991; and Frances Chapple, chemistry, 1990.

"I feel honored to be in the same category as the other outstanding Willamette professors who have received this award," Ellis says. "The

award is an affirmation for me that it's possible to be both a good scholar and a good teacher."

Ellis has already received quite a bit of attention for his scholarship. *To the Flag: The Unlikely History of the Pledge of Allegiance* was featured on National Public Radio's "Fresh Air" and received the Langum Prize in Legal History. His latest, *Presidential Travel: The Journey from George Washington to George W. Bush*, came out during the height of election season and had reporters nationwide calling to discuss the history of presidents on the road.

His research and publishing record already won him 2007 Oregon Outstanding Researcher of the Year from the Oregon Academy of Science.

But Ellis' students and colleagues will tell you his great teaching and willingness to mentor others are equally deserving of recognition. Alexis Walker '06 says Ellis "has gone out of his way to be there for me and countless other students, not because he has to, but because he genuinely cares.

"It's a running joke among his students about how quickly he responds to email, almost as if he can telepathically sense he has a message in his inbox," she says. "I never knew Professor Ellis' office hours because he was always available and kept his door open, inviting students in."

Walker is one of many students who worked with Ellis to assist with his scholarly work while learning how to write and research. "In the acknowledgement pages of five books, Ellis

thanks 33 Willamette undergraduates who worked as research assistants on those projects." College of Liberal Arts Dean Carol Long says, "It is a rare undergraduate professor who has done so much to introduce his or her students to the joys and rigors of research."

Ellis "has gone out of his way to be there for me and countless other students, not because he has to, but because he genuinely cares."

Ellis' commitment to personal attention originates in his teaching philosophy, one he has honed during his 18 years at Willamette. "When I first arrived, I believed that my mission was to convey the subject matter I had mastered in graduate school," he says. "I now believe the most enduring contribution I can make to the education and lives of my students is to teach them to think critically and to write clearly.

"The teaching of writing is the centerpiece of my work as a teacher. It is why I ultimately elected to remain at a small liberal-arts college, for only in small classes can I devote the intensive, individualized attention that is necessary to instill in students an appreciation for clear and concise prose."

## NEW FACULTY: A TO Z

Welcome Willamette's newest class of tenure-track faculty and fellows:



**Jade Aguilar**  
College of Liberal Arts  
Assistant Professor of  
Sociology  
PhD, University of Colorado



**Ray Black**  
College of Liberal Arts  
Lausanne Graduate Fellow,  
English  
Completing PhD,  
University of Chicago



**Robert Chenault**  
College of Liberal Arts  
Assistant Professor of  
Classics and History  
PhD, University of Michigan



**Caroline Davidson**  
College of Law  
Assistant Professor of Law  
JD, Harvard Law School



**David Friedman**  
College of Law  
Assistant Professor of Law  
JD, Yale University



**Allison Hobgood**  
College of Liberal Arts  
Assistant Professor of  
English  
PhD, Emory University



**Junggi Hong**  
College of Liberal Arts  
Assistant Professor of  
Exercise Science  
PhD, Oregon State University



**Christopher Irwin Smith**  
College of Liberal Arts  
Assistant Professor of  
Biology  
PhD, Harvard University



**Courtney Stevens**  
College of Liberal Arts  
Assistant Professor of  
Psychology  
PhD, University of Oregon



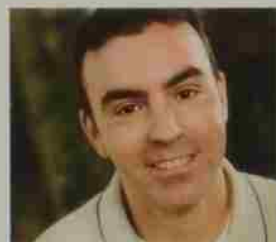
**Nicole Thibodeau**  
Atkinson Graduate School  
of Management  
Assistant Professor of  
Accounting  
PhD, University of Pittsburgh



**David Ward**  
School of Education  
Assistant Professor of  
Education  
PhD, University of British  
Columbia



**Ricardo de Mambro Santos**  
College of Liberal Arts  
Assistant Professor of Art  
and Art History  
D.Phil, Università di Bologna



**Jason Edward Duncan**  
College of Liberal Arts  
Assistant Professor of  
Biology  
PhD, University of Southern  
California



**Paul Dwyer**  
Atkinson Graduate School  
of Management  
Assistant Professor of  
Marketing  
PhD, Texas A&M University



**Larry Ettner**  
Atkinson Graduate School  
of Management  
Professor of Management  
Practice  
PhD, Case Western Reserve  
University



**Michaela Kleinert**  
College of Liberal Arts  
Assistant Professor of  
Physics  
PhD, University of Rochester



**Jong Bum Kwon**  
College of Liberal Arts  
Lausanne Graduate Fellow,  
Anthropology  
PhD, New York University



**Cindy Koenig Richards**  
College of Liberal Arts  
Assistant Professor of  
Rhetoric and Media Studies  
PhD, Northwestern  
University



**Gwynne Skinner**  
College of Law  
Assistant Professor of  
Clinical Law  
JD, University of Iowa



**Wei Wu**  
Atkinson Graduate School  
of Management  
Assistant Professor of  
Finance  
PhD, Rutgers University



**Aili Zheng**  
College of Liberal Arts  
Assistant Professor of  
German/Russian  
PhD, Johns Hopkins  
University

## SWEET SIXTEEN

Every year, Willamette University celebrates a new group of outstanding students who have garnered prestigious national scholarships. This year, we're celebrating our Sweet 16. Read more about these young scholars and their pursuits on our website at [www.willamette.edu](http://www.willamette.edu).



**Rositsa Atanasova '07**

Classical Studies

Jack Kent Cooke Foundation  
Graduate Scholarship  
(Willamette's first)



**Paige Folsom '06**

English

Fulbright Grant to Argentina



**Jacquie Grace '07**

Biology

National Science Foundation  
Graduate Research Fellowship  
(the seventh alumni to take  
this award in the last four years)



**Mika Lim '11**

Undeclared

Kemper Scholarship  
(Willamette has had two  
Kemper Scholars for each of  
the last three years)



**Jennifer McKenzie '08**

Anthropology and Spanish

Watson Fellowship



**Diana Serrano '10**

German and Sociology

DAAD Undergraduate  
Scholarship (Deutscher  
Akademischer Austausch  
Dienst/German Academic  
Exchange Service;  
Willamette's first)



**Collin Siu '08**

Economics and Spanish

Bill Emerson National  
Hunger Fellowship



**Tye Sundlee '08**

Economics

Fulbright Grant to Ukraine



**Cassandra Farrin '05**

Religious Studies

Fulbright Grant (the most competitive scholarship program in the nation, with Farrin taking one of only 10 grants to study in the UK)



**Marco Fiallo '11**

International Studies and Spanish

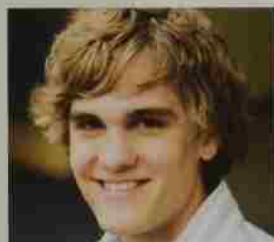
Kemper Scholarship  
(Willamette has had two Kemper Scholars for each of the last three years.)



**Trevor Findley '06**

International Studies

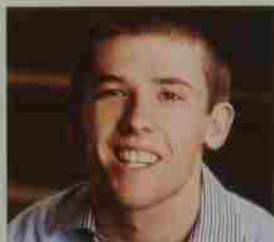
El Pomar Fellowship



**Lucas Nebert '08**

Biology and Chemistry

Fulbright Grant to the Netherlands



**Will Nevius '09**

Politics

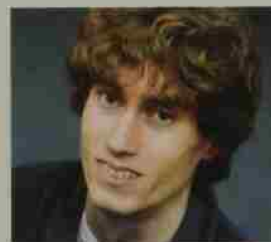
Pride Foundation Scholarship  
(Willamette's first)



**Jacob Swenson '07**

Philosophy

American Graduate Fellowship  
(Willamette's first)



**Jeff Weber '10**

Chemistry and Mathematics

Goldwater Scholarship



**Sarah Zerzan '08**

Chemistry

NCAA Post-Graduate Scholarship

## KEEPING A PROMISE



Something wasn't right, and Ashley Holmer '02 knew it.

She was part-way through her year as a volunteer English teacher at an East African secondary school. She and her twin sister, Haley, lived in a remote Tanzania village where they prepared lessons by lantern light and showered with buckets of water. Women in the village walked to distant watering holes to wash clothes or collect drinking water.

The Maasai people the sisters taught are traditionally nomadic, but the government limited their lands, forcing them into permanent residence. They live in bomas — thatched-roof huts made of mud and animal dung — and raise goats and cows for food and sale. A fiercely independent people, the Maasai govern themselves with a rigid hierarchy and cling to long-held customs.

When she wasn't teaching, Holmer coached soccer, the Maasai's favorite sport and one Holmer plays well enough to have gone to the NCAA Final Four twice while on Willamette's team. The young boys had never seen a woman play soccer.

Every day was an adjustment, but Holmer savored the adventure. She

also found a problem, and when she met Grosper Mollé, a Tanzanian teacher from another village, a potential solution began to take shape.

The youngest learners in Mollé's village studied, free of charge, in their three primary schools. But to continue their education, they had to walk five miles over uneven terrain — avoiding deep ravines where flash floods can claim lives during the rainy season — to secondary boarding schools that charge more than \$400 annually. Maasai families typically earn less than \$200 a year.

Beyond the expense, parents who work their fields rely on their children to do chores at home. They fear the children will lose their Maasai identity if they live at a distant secondary school.

Only 3.5 percent of rural Tanzanian youths attend secondary school, according to estimates. Instead, Maasai girls marry — sometimes as young as 14 — and bear children while boys seek work in the closest cities. Unemployment is high. Six recent years of drought have left the Maasai unable to feed their own families, much less sell crops. Of the 3,000 people in Mollé's village, about half are children; AIDS has killed many adults, leaving children in single-parent homes or with guardians.

Holmer, Mollé and Peter Luis, another American volunteer teacher, asked the villagers what would help

most. The answer was consistent: a secondary school. And so the three vowed to build one.

The Maasai were skeptical. "They've been promised so many things, and none of it has been delivered," Holmer says. "Every Westerner who visits leaves and doesn't return. I told my students in 2005 that I would be back. They said, 'We'll see.'"

Holmer wasn't giving up. She knew these students had the potential to work in government or become college-educated professionals and step out of poverty.

Together, Holmer, Mollé and Luis created the Indigenous Education Foundation of Tanzania (IEFT). Their plan was anything but simple: raise money to build and



run a secondary school to support students graduating from the area's three primary schools. Make the school affordable and close enough that the children could live at home. Build a water tank and pipeline to

provide clean drinking water for the village. And finally, secure the villagers' support and show them how to sustain the project.

When they saw that IEFT was serious, the villagers rallied to help. Holmer traveled between Tanzania and the United States, where she raised money and support. She and her co-founders worked with the Maasai to clear land, build the water tank and pipeline, dig latrines and construct the walls of a two-classroom building. They built two staff offices and a kitchen to prepare wholesome lunches, critical for these students, who often eat only one daily meal at home.

Instead of seeing school as a hindrance to doing chores, the villagers started telling their children education was important. Before the school was even built, 120 students showed up to take a test that might earn them one of 40 spots in the first class.

Those chosen, ranging in age from 14 to 22, attended English lessons in a church before the school opened. When a donation provided each pupil with a free English dictionary, the students cried. "This was their first book," Holmer says. "They went home and started reading their dictionaries."

Holmer wants these students to receive a better education than that offered by many of Tanzania's other secondary schools, where English teachers often aren't proficient in the language. IEFT's school has a mix of volunteer English-speaking teachers and Tanzanian instructors.

Typical secondary schools in the country charge for supplies in addition to the \$400 for boarding. IEFT's students pay only \$25 per year, which

includes all their supplies and uniforms. "When we tell the parents that, they kind of fall off their chairs," Holmer says. "They can't believe it's that cheap." Rather than offering the classes for free, IEFT charges the tiny fee as another way to get the villagers to buy in to the project.

For now, the Maasai have IEFT's help. In the future, the school must sustain itself. Holmer and her co-founders helped a group of village women start a goat-raising program to sell milk and meat, and they are exploring the possibility of a chicken co-op — money-making ventures to keep the school going.

On April 14, opening day for Orkeeswa Secondary School — named after the area of the village where it was built — more than 50 women arrived early to prepare a meal for the 400 people expected to attend the celebration. The villagers donated six goats for slaughter, along with four buckets of corn kernels and 10 buckets of milk to cook their traditional yogurt-like *leshoro*.

In a town where almost nothing happens without approval from the tribe's elders, the men's presence at the event was vital. The elders doused the classroom walls with a mixture of honey beer and medicinal plants and roots, blessing the building and its students while encouraging the villagers to support the school.

Then it was the students' turn. They gave speeches and performed a play in three languages: Swahili, Maai and their newfound English. Later came a soccer match, and for the first time in awhile, the players didn't vote to make Holmer the referee. Instead she joined them in their celebratory game after all their months of planning and work, capping off a

day confirming the true partnership between IEFT and the villagers, essential for the school's success.

When Holmer first went to Tanzania, she discovered a distressing problem. In three short years, she created a solution.

— Sarah Evans

## How to Help

The school is open, but IEFT is far from finished. The organization plans to build nine more classrooms, multiple offices, labs and staff housing, to reach its eventual goal: educating 400 students in six grades. Here's how you can help:

Monetary donations sponsor students and pay for classroom supplies, food and building materials. Donations of supplies are also accepted.

Volunteer teachers and staff members are needed at the school in Tanzania.

Short-term work crews can build more amenities at the school.

Volunteers in the U.S. can help with everything from publicity to fundraising to legal advice.

IEFT is a registered 501(c)(3) nonprofit in the U.S. and a non-governmental organization in Tanzania. For more information, visit [www.teftz.org](http://www.teftz.org).

### Recognize her name?

Ashley Holmer is the granddaughter of Freeman Holmer, a political science professor at Willamette from 1949–59.

## CELEBRATING DISTINGUISHED ARTISTS — AND THE VISIONARY BEHIND THE SERIES

A quarter century ago Music Professor Anita King decided Willamette was worthy of truly great visiting artists. She was thinking three concerts a year — scheduling a hotel, arranging some campus logistics. How hard could it be?

Founding what has since become the Grace Goudy Distinguished Artists Series, King didn't realize the job would include frantically hemming sleeves backstage, speeding a sick musician to the emergency room, and turning her office into a kennel for a visiting artist's pooch. "I once retrieved a tuxedo from a hotel room 15 minutes before a concert," King says. "I do it with a smile. That's my job."

King has been bringing the world's most renowned artists to campus — traditional folk musicians from Afghanistan, a rhythm-wild pianist from Ghana, a Latin-influenced cello octet, dazzling classical ensembles — offering a breadth and depth of music we may not otherwise experience.

"I started with a zero budget in 1982," King says. The next year she made a deal with Willamette President Jerry Hudson. In exchange for \$3,000, she agreed to rebuild and administer Willamette's artists series with three concerts each year — and quickly discovered \$3,000 didn't go very far. She ran the series on a shoestring for a decade; it now operates with support from an endowment fund established by The Collins Foundation in the 1990s to honor the late Grace Goudy '22, one of the original trustees of the foundation.

King coordinates concerts, master classes, lectures, youth clinics, and Q and A sessions with students. She



spends many hours listening to artist recordings and reviewing press packets, negotiates contracts and arranges hotels, transportation, meals, rehearsal schedules, rooms, mailers, posters, press releases, programs and tickets.

The series, and King's music career, almost didn't happen. King went to a music camp at age 16 in order to abandon music. Her parents told her she could quit piano lessons after she attended the two-week camp. Instead, she came back on fire and threw herself into four hours a day of practice.

Her efforts paid off. King has performed throughout the U.S., as well as in Europe and South America, playing chamber music, solo recitals and concertos with orchestras. "Playing makes me feel alive," King says. "I love bringing the audience on a journey. My job as a performer is to reveal the emotion the composer intended and allow that emotion to come through in an authentic way. It can be tempting to force or exaggerate when you're playing in a large hall for a large audience, but performances are most poignant and

"Scheduling a hotel, arranging some campus logistics. How hard could it be?"

powerful when a performer finds a way to give the music a natural expression. There's an important process of trusting the innate wisdom of the composer."

The 25th anniversary season of the Grace Goudy Distinguished Artists Series opened Friday, Dec. 5, with musicians who are celebrated for their own natural, authentic sound. Anonymous 4, an a cappella quartet that has garnered critical international acclaim, performs haunting medieval chant and explores the interweaving melodies of polyphony. *Billboard* magazine wrote, "For sheer radiance ... no one else comes close," and *CD Review* wrote, "Whatever these four women sing, you're promised a sound as beautiful and pure and clear as the human voice can make."

King may be backstage during performances, hemming sleeves or rustling up odd last-minute requests, but she'll never be far away. After 25 years, she's got this gig down to an art form.

To learn about King's kinesthetic re-education lectures and workshops for musicians, visit <http://blog.willamette.edu/storims/>.

## SUNNY SIDE UP IN THE DARK OF NIGHT

A recent grad recalls the Willamette tradition of Midnight Breakfast

It was big exam time, and I was headed to my cave at the library to read a 300-page, \$200 textbook in three hours flat.

Passing Goudy on the way, I saw my frown reflected in the window of the dining hall. "What I'd give for some coffee and hash browns," I thought, making a left by the Mill Stream — only to run into a line of students trailing all the way back to the clock tower. A rain-soaked sign prompted my memory: Midnight Breakfast! 10 p.m. — 12 a.m., Goudy Commons, Sponsored by Willamette Events Board (WEB). While no one seems to recall exactly when the tradition started, it's been going strong for at least 17 years.

My rare talent for procrastination got the better of me, and I fell in line. "I'll study better if I'm not hungry, right?" I argued with myself, amazed at the turnout for this annual event.

Inside Goudy, Marc Marelich, Bon Appétit food service director, and his team were training more than a dozen new servers — Willamette faculty, staff and administrators — on hygiene matters and portion sizes. On the evening in question, they had traded in dry-erase markers for spatulas, but the questions they posed were almost as difficult as those in the classroom: eggs with cheese or without?

As the doors opened at 10 p.m., a bubbly WEB member greeted me and energetically clicked an arithmometer to keep a head count. It felt like a dream, but the smell of the four buffets was so real: scrambled

eggs, bacon, potatoes, French toast, pancakes — almost everything we saw during a normal breakfast at Goudy, plus Sunday waffles... and Nacho Córdoba, my rhetoric professor?! I skipped ahead to the next station, staffed by... Systems Librarian Bill Kelm '91. This wasn't a dream. This was as real and serious as the library resources Kelm discussed as he plated my food with experienced finesse. He worked in Goudy when he was a student, and he remembers joining his friends at one of the first Midnight Breakfast events — that's why he volunteers his time. Córdoba, who loves campus activity, volunteers because he thinks "many faculty see the classroom as the only place of activity, [but] all buildings are meant to be engaging."

"I'll study better if I'm not hungry, right?"



Engaging? More like magnetic. Nearly 400 students were served in the 20 minutes I stood there trying to convince myself this was real. Daniel Carroll '08, MBA '10, former WEB "random fun" chair, said the event averages 400 to 500 students. One year, Marelich said, they served nearly 1,000 students — roughly half of the entire undergraduate population — in just an hour.

In Goudy's Great Hall, the normally naked tables were covered with paper and crayons. I found a group of friends and took a seat, sawing into my stack of pancakes and bopping my head to the music being served up by ASWU Sound.

With every tick of the clock, I imagined textbook pages shredding, but enjoying time with so many friends was a rarity when everyone has such busy schedules — classes, work, clubs, study abroad. And those crazy schedules were reflected in students' attitude toward the evening's festivities. Some, like Carroll, stay for the full time, adhering to his "If I don't know it by now, I won't know it after staying up all night" mentality. He treated Midnight Breakfast as a party and helped initiate dining-hall-wide table dancing. For others, like Cheryl Moy '07, it was a chance to take a break past her usual school-night bedtime. "It's almost as though the University tells the students, 'Okay, take a break, now,'" Moy said.

And a refreshing break it was, both from quotidian routine and from the pressure that comes before the milestone of another semester successfully completed. "It's out of the ordinary," Córdoba said. "A lot of what we do is routine, so part of the appeal is break. When we encounter rupture, it provides an opportunity, a new meaning."

That meaning could be quite profound — "food as the perfect social rubric," as Córdoba suggests. Or it could be blissfully simple — "procrastinate and eat free food," two tenets of college life.

— Tatiana Mac '08



going  
**Locavore**

by Sarah Evans

**poke  
drop  
cover**

**poke  
drop  
cover**

**poke  
drop  
cover**

Over and over we filled small plastic trays with compost-rich soil, poked holes in the compartments, dropped a single corn seed into each, then covered them with dirt. Farmer Dave Eskeldson dreamed of harvesting corn for the Fourth of July, so during our cold, rainy spring break, we planted seeds to germinate in his greenhouses before he transferred them to his field.



Eskeldson once taught math and computer science to middle-schoolers, but on this day, his pupils were our group of 13 Willamette students and advisors. He eagerly shared lessons on organic growing methods and held true to his motto, "I'll tell you whatever you want to know," as we walked through his fields at Egar's Acres near Scio, Ore.

We met Eskeldson as part of a Take a Break (TaB) service trip to learn about sustainable agriculture from local farmers. Without even knowing it, we were already connected with his fields by eating his lettuce, cucumbers, broccoli, squash, carrots and potatoes in Gaudy Commons. Bon Appétit Management Company, Willamette's food service provider, works with 12 to 15 area farmers to provide the campus with sustainably produced vegetables, fruit, eggs and meat. Among these partners are Eskeldson and his neighbor, DuVann Amle, whose Thilledown Farm is known for its sweet heirloom tomatoes and other vegetables.

The local food movement has become so popular in recent years that the word adopted to describe those who follow it — locavore — was *New Oxford American Dictionary's* 2007 word of the year. The TaB group took the trend far beyond shopping at farmers markets by touring the fields where our food began its life, enjoying an afternoon getting to know two of the farmers and planting vegetables we knew might one day be served on campus.



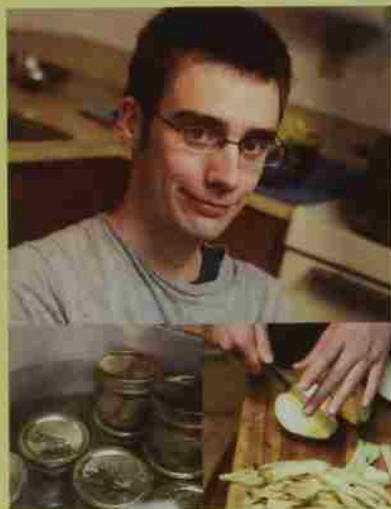
Groups like ours are becoming more common with the growth of the local food movement and its close companion, the organic movement.

Shoppers are heading to farmers markets and joining CSAs, or community supported agriculture, where they pay a fee to a farmer in advance of the growing season in return for a weekly box of fresh food, sometimes delivered to their doorsteps. City dwellers are planting edible gardens and starting chicken co-ops for fresh eggs. Families are vacationing at farms in the country while learning about agriculture. Summer internships are heading out of the office and into the fields, and a growing number of young urbanites are starting their own small farms.

The movement is thriving on college campuses, longtime supporters of "green" practices. A 2009 report card from the Sustainable Endowments Institute, which examines sustainability initiatives from the 300 colleges with the largest endowments in the U.S. and Canada, found that 82 percent devote at least a portion of their food budgets to buying from local producers. Almost three in 10 have a community garden or farm on campus. Willamette was among the 30 percent of campuses to receive an "A" grade for its efforts in food and recycling, recognizing Bon Appétit's dedication to buying from local, organic farms. Willamette students recently planted a garden near Kareko Commons.

"The amount of attention to this topic has been endless," says Kimberlee Chambers, an assistant professor of environmental science who researches the Willamette Valley's food system and advised the TaB trip. "Much of the attention has been focused on Oregon."

The Willamette Valley's rich soil and long growing season have made it one of the country's premier agricultural areas and a hotbed for the locavore movement. Its



#### ONE STUDENT'S ADVENTURES

Law student Justin Rothboeck JD '10 is attempting an all-local diet for a year, eating only foods grown, processed, packaged and sold within Washington or Oregon. He's been blogging about his experience at <http://salemdiet.blogspot.com>. Here are some excerpts:

#### Sunday, July 13 | Goodbye Condiments

I've been taking for granted some of the things that were in my fridge before I started this project. Now I'm running out. Ketchup ran out yesterday, and today I just used up my tamari. Peanut butter is another thing I'm really going to miss, and I just have a tiny bit left. Running out of these ingredients makes me wonder if I could make them myself. ... I know Oregon grows a lot of hazelnuts, maybe I can make some hazelnut butter.

#### Sunday, Aug. 10 | Good Bread — Finally

I neglected my starter for the last few weeks after I made a terrible batch of bread with it. In that batch I forgot to add salt, but it was hard for me to believe that forgetting salt could make bread that terrible. ... I gave it another whirl today, remembered the salt, and actually made some good French bread. Starter, flour, water, salt — with cornmeal and butter to line the pan. Every thing but the salt is local.

#### Tuesday, Sept. 9 | Canning Corn

On Sunday I canned corn. Oddly, none of my friends were chomping at the bit to help me shuck, wash, blanch, ice, de-cob and pressure can 100 ears of corn, so I did it myself and it took most of the day. Lesson learned, 100 ears of corn is a ton. I canned 32 cups, froze 12 cups and stuck a couple more cups in the fridge for immediate eating. I haven't tried any yet, but if it's decent, it should last me the whole winter.



community supported agriculture

**Community Supported Agriculture Harvest Box**

*All items are organic, and all are from Corvallis, Ore., unless otherwise noted.*

- 2 pounds carrots
- 2 Italian sweet peppers
- 3 heads garlic
- 2 pounds butterball potatoes
- 1 pound gold Roma tomatoes
- 2 sweet dumpling squash
- 1 pound Canadice grapes
- 2 pounds Concorde pears (from Boardman, Ore.)

Total cost: \$20 (approximate)

**Produce from Supermarket Chain**

*Items are not organic unless noted.*

- 2 pounds carrots — Bakersfield, Calif.
- 2 red bell peppers — Mexico
- 3 heads garlic (organic) — Gilroy, Calif.
- 3 pounds russet potatoes (organic) — unknown state, United States
- 1 pound red roma tomatoes — unknown
- 2 Swan white acorn squash — Sauvie Island, Ore.
- 2 pounds red seedless grapes — Calif.
- 2 pounds D'Anjou pears — Oregon and Washington

Total cost: \$25.91

produce from supermarket



proximity to Portland has helped the city's restaurant scene gain national recognition — locally grown produce is this year's second-hottest American food trend (behind bite-sized desserts), according to a National Restaurant Association survey of chefs. "Portland restaurants are making a name for themselves, and more and more chefs are moving to Portland," Chambers says. "One of the reasons is they have such easy access to seasonal, local produce coming out of the Willamette Valley."



Jeff Rosenblad, owner of Happy Harvest Farm in Mt. Angel, Ore., has benefited from the high-end restaurant market in Bend. As our ToB group tied ropes to guide Rosenblad's young tomato plants, the farmer explained he sells up to 2,000 pounds of watermelon a week to the Bend-La Pine School District. He travels to Bend twice weekly during harvest season to deliver to two school districts and sell at the farmers' market and to restaurants

and bakeries, all interested in local, sustainably grown produce. "The high-end bakeries provide really good business," he says. "They want very specific items to bake into their pastries."



When people sample their first strawberry or tomato from the farmers market, they are often surprised at how different it tastes compared to what they buy at the supermarket.

Locavores say the difference is partly because small farmers can grow more flavorful varieties of produce, items that may not have a long enough shelf life to go to a supermarket. Many small cattle farmers feed the animals grass — their natural diet — causing the meat to taste different from grain-fed animals.

Major grocery stores often purchase produce from agricultural companies that can conveniently provide large amounts of produce at cheap prices — and typically ship that produce from far-off locales, especially during winter when fewer vegetables are in season in the United States. According to the WorldWatch Institute, Americans' food typically travels between 1,500 and 2,500 miles from farm to plate, as much as 25 percent farther than in 1980. Large companies often harvest the produce before it's ripe so it can survive the long trip — which is why a vine-ripened tomato at the farmers market, picked within the last 24 hours, often routs the supermarket version in a taste test.

Shipping food long distances is another reason people are seeking local farmers: petroleum consumption and climate change. Many worry about the use of so much fuel to transport food and the consequences of the resulting carbon emissions.

Health and safety are also concerns. With mad cow scares and outbreaks of E. coli from spinach, more consumers are questioning where their food comes from and how it is raised. Locavores appreciate the ability to talk with farmers about whether they follow sustainable growing practices, and even visit area farms if they want to see how their food is raised and harvested.

But the largest draw for many locavores seems to be the sense of community they feel from becoming involved in a network of people who care about food. Chambers says, "They enjoy learning about what's growing in their area and feeling connected to the land."

#### WHAT TO READ (AND WATCH)

Documentary films and best-selling books, particularly those by author Michael Pollan, helped fuel the recent popularity of the locavore movement.

"These books and films are educating people, and that's causing a reaction," says Kimberlee Chambers, a Willamette professor and local food researcher. "Most of them show how you can change and make a difference."

#### books

*The Omnivore's Dilemma: A Natural History of Four Meals* by Michael Pollan (2006): Pollan explores the question "What should we have for dinner?" by detailing three food chains: industrial, organic and food we forage ourselves. [www.michaelpollan.com/omnivore.ph](http://www.michaelpollan.com/omnivore.ph)

*Animal, Vegetable, Miracle* by Barbara Kingsolver (2007): The popular fiction author moved her family to an Appalachian farm to spend a year eating only food raised in their neighborhood or that they grew themselves. [www.animalvegetablemiracle.com](http://www.animalvegetablemiracle.com)

*In Defense of Food: An Eater's Manifesto* by Michael Pollan (2008): This sequel to "The Omnivore's Dilemma" attempts to define what people should eat. Pollan's advice: Eat food. Not too much. Mostly plants. [www.michaelpollan.com/indefense.php](http://www.michaelpollan.com/indefense.php)

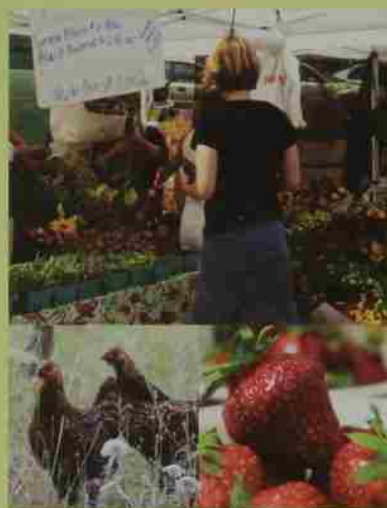
*Plenty: One Man, One Woman, and a Raucous Year of Eating Locally* by Alisa Smith and J.B. MacKinnon (2007): The authors attempt the 100-mile diet, eating only foods that originate within 100 miles of their home. In turn they learn about globalization, monoculture, the oil economy and environmental collapse. [www.100milediet.org](http://www.100milediet.org)

*Fast Food Nation* by Eric Schlosser (2001): Schlosser's book shows how America's infatuation with fast food led to today's industrial food system and transformed our diets, landscape, economy and workforce.

#### films

"King Corn" (2007): Two college friends move to Iowa to plant an acre of corn and learn about where their food comes from. [www.kingcorn.net](http://www.kingcorn.net)

"The Future of Food" (2004): This film investigates industrial agriculture, genetically modified foods and the multinational corporations controlling the world's food system. [www.thefutureoffood.com](http://www.thefutureoffood.com)



## TIPS FOR EATING LOCAL

**visit the farmers market.** One of the easiest ways to eat local is to shop at your area farmers market. The grower is often at the booth to answer your questions. Consider joining a CSA, or community supported agriculture, where farmers provide you with regular deliveries of fresh produce.

**eat seasonally.** Learn which crops are native in your area and what times of year they naturally produce, and eat them only when they're in season. Try canning, drying or freezing items to eat during winter.

**garden.** A growing number of people are tearing up their lawns to plant edible gardens. If you don't have a yard, plant herbs and vegetables in containers or join a community garden. Contact your area's master gardener program for advice.

**find like-minded people.** Many existing clubs and organizations teach about how to grow or preserve food and where to find local produce. If you can't find a club, start one.

**search your landscape.** Sometimes you can find free edibles growing in the wild. Blackberries are rampant in the Northwest landscape, and many people also hunt lettuce and mushrooms (make sure you know which ones are poisonous).

**read labels and ask questions.** At the supermarket, look for labels showing where the food originated, and pick items from your region whenever possible. If there are no labels, ask — some smaller stores buy from area farms, even if they don't advertise it.

**support restaurants serving local food.** More and more restaurants are buying from local farmers. Even some chains, including Burgerville, use seasonal local ingredients. Ask your favorite restaurants if they buy local.

"A lot of theoretical papers have been written about how we are simultaneously becoming a more global society as well as a more local society," Chambers says. "People want to feel like they belong somewhere. They want to feel at home. Going to the farmers market to buy your food, and talking with the farmer while you buy it, fulfills that need."



Kara Casey '08 initiated the sustainable agriculture TaB trip because she wanted her fellow students to experience that connection. She came up with the idea after spending the previous summer in the fields at her family's farm in Washington state and thinking about how nice it would be to have a community of students working alongside her.

"I think there's a bigger morality issue behind knowing where products are coming from and knowing who's growing and harvesting your food," Casey says. "I wanted Willamette students to make connections with their farmers and know their local community. I think the local food movement is about learning to be more interdependent. The movement creates community, and I think community creates peace."

Chambers has been on campus for only a year and a half, but students have already been knocking on her office door, wanting her to advise them on sustainable food research. "The sustainable ag interest here is hugely student driven," she says.

Chambers created a College Colloquium class called "Geography of Food" to help first-year students explore agricultural movements and their connection with the landscape. She brings in popular Willamette Valley produce to illustrate her lessons and introduce the students to crops many have never seen. She also addresses a common conception about the local food movement — that it's only for the rich. People who see expensive organic food at the supermarket or associate locavores with upscale restaurants often think they can't afford to eat locally. Katy Giambolini '10, who went on the TaB trip, later worked with Chambers to research this issue.

"She found that if you're not buying the luxury items, the things you get at the farmers market are often the same price or sometimes cheaper than what you buy at the supermarket," Chambers says. "I think people's concerns are based more on time. They don't have the time to garden or process their own food. People don't even have time to cook the items in their CSA boxes. Time is a bigger concern than money."



Executive Chef Paul Ieggi

Even if they're not active locavores, Willamette students support local farmers simply by eating at Goudy. Bon Appétit is nationally recognized for its efforts to buy from local growers through its Farm to Fork program. When Willamette Executive Chef Paul Ieggi and Catering Director Chris Iinn design menus, they first consider which items are in season and available locally. "Supporting local farmers is something we take to heart,"

says Marc Morelich, general manager, "We know the families of the farmers, know their dogs, know their cattle. They're like our family."

Bon Appétit follows a litany of sustainable practices. Among its activities, the company recycles grease to make biodiesel, gives food scraps to farmers to feed livestock, washes dishes with biodegradable soap and recently changed the all-you-can-eat option at dinnertime to reduce food waste.

In early August—four and a half months after our ToB group planted tiny corn seeds in plastic containers—I returned to Egor's Acres, this time with Lieggi and Linn on one of their annual visits to each local farm that supplies Willamette.

Eskeldson led us on another tour, showing Lieggi the plants nearing harvest and describing a purple winter broccoli he's growing specifically for Willamette. Farmers who raise food for the University have to be creative with what they grow and when—much of their typical produce is in season during summer, when classes aren't in session. Lieggi often requests specific ingredients from the farmers, and they work together to get the most out of what's in season. Once while Lieggi visited Happy Harvest Farm, he noticed Rosenblad tossing his blemished, un-sellable tomatoes to the side of his rows. Rather than letting the tomatoes go to waste, Lieggi said he'd buy them and turn them into sauce.

As Eskeldson's tour neared the north end of his farm, I spotted what I had really come to see: row after row of corn. While the wet, cold spring kept them from being ready for Independence Day, our seeds had grown into five-foot stalks, almost ready for harvest.

"Opening Days begins on the 28th, and we'll need a lot of corn for that," Lieggi told Eskeldson. "We're still planning our menu, but I know it'll include your corn."

Casey, our ToB trip leader, was ecstatic when she heard that the corn—our corn—was heading to campus for Willamette's new student orientation: "It feels like a piece of me will be nurturing the new freshmen."



During the first week of classes, I headed to Goudy for lunch, wedged my way into a group hovering around the soup station, and saw a thrilling sign: "Egor's Acres Corn Chowder." I scooped the hot liquid into a cup and settled down to savor its sweet and salty flavors. Other diners may have dipped their spoons into a simple bowl of sweet corn mingling with milk, spices and vegetables. But my bowl contained so much more—pride in the

planting, a connection to the land, awareness and knowledge of where our food comes from. Most important, like so many other locavores, I saw the chowder as a symbol of community, newfound friendships with like-minded neighbors and farmers who put their hearts into providing their best.

*Sarah Evans is a staff writer in the Office of Communications and was one of three advisors on the sustainable agriculture Take a Break trip last spring. Read more about her experience at [www.willamette.edu/go/tab](http://www.willamette.edu/go/tab)*



**try the Low Carbon Diet.** Bon Appétit Management Company's campaign offers tips to help reduce global greenhouse emissions: Don't waste food, eat only seasonal and regional items, reduce your intake of beef and cheese, don't buy air-freighted food, and skip processed and packaged items. [www.eatlowcarbon.org](http://www.eatlowcarbon.org)

#### resources

**Oregon Tilth:** This nonprofit research and education organization certifies farms worldwide that follow organic practices and offers educational events throughout Oregon. [www.tilth.org](http://www.tilth.org)

**Edible Communities:** Edible Communities produces community-based local-foods publications in culinary regions throughout the U.S., Canada and Europe. [www.ediblecommunities.com](http://www.ediblecommunities.com)

**Local Harvest:** Find farmers markets, family farms, CSAs and other sources of sustainably grown food in your area. [www.localharvest.org](http://www.localharvest.org)

**Slow Food USA:** This grassroots movement seeks to change the food system by reconnecting Americans with the people, traditions, plants, animals, water and soil that produce our food. [www.slowfoodusa.org](http://www.slowfoodusa.org)

#### how tough is it?

Students in Kimberlee Chambers' "Geography of Food" class analyzed their hometowns to determine what food was produced there and how feasible it would be to eat local. Read some of their papers online at [www.willamette.edu/scenc/2008/fall/essays](http://www.willamette.edu/scenc/2008/fall/essays).

soul  
**FOOD**  
by Sarah Evans

*a Bon Appetit Recipe*

### CORN CHOWDER

*Serves 4-6*

- 3 cups corn, sliced off the cob
- 1/2 onion, diced
- 2 cloves garlic, chopped
- 2 sprigs fresh thyme, de-stemmed and chopped
- 1/4 cup butter
- 1/2 gallon low-fat milk
- Salt and pepper to taste

In a large pot, melt the butter and add corn kernels, onions, garlic and thyme. Once onion become soft and clear, add the milk and simmer for about one hour. Pour the chowder carefully into a blender and puree the mixture. Return to the pot and season with salt and pepper.

### *a Bon Appetit Recipe* SIMPLY BUTTERNUT SQUASH SALAD *Serves 6*

- 1 1/2 Butternut squash, peeled and de-seeded
- 1/2 bunch rainbow chard
- 1/8 cup olive oil
- Salt and pepper to taste

Slice squash into bite-sized chunks and toss in 1-2 tablespoons of olive oil. Place on a sheet pan or in a baking dish and roast the squash in the oven at 350 degrees for 15-20 minutes, until cooked but still firm. Set squash aside to cool.

what religion we follow, one element unites us: food.

Food is so tied to our spiritual and cultural identities that it seems impossible to hear about it without conjuring a web of memories about our personal and family traditions. Our country gathers every November to feast and be thankful for our blessings, families celebrate weddings and birthdays and holidays with joyous meals, sometimes they fast to reflect on their lives and draw closer to what they consider sacred.

We asked four members of our community — a Methodist minister, a Jewish student, a Medieval history professor and a Paiute tribal elder — to share their knowledge and stories of food's connection to spiritual and cultural traditions. As you read their words, you'll discover differences in the types of food people eat and the ways they use it as an extension of their beliefs. But you'll also see a commonality, regardless of historical time or cultural background: Food connects us with each other — and with the divine — and as we break bread together, we gather in fellowship to celebrate the values we share.



## What one moment changed your life forever?

We can almost always look back and think of a moment that changed our path in life — a turning point. Was it an unforeseen event? An epiphany about your true calling in life? A chance meeting, a first-year elective, an introduction, words of advice?

The next issue of *The Scene* will explore these life-changing moments, and we invite you to join the conversation. Share your story — tell us about your turning point. We'll print a sampling of letters in the spring issue, and we'll post all letters in *The Scene* online.

Send handwritten letters to *The Scene*, Willamette University, 900 State Street, Salem, OR 97301, or email us at [scene@willamette.edu](mailto:scene@willamette.edu). Keep your submissions to 250 words; they may be edited for length and/or content. Be sure to include contact information so a member of *The Scene* team can follow up if we have questions.

soul  
**FOOD**

BY Sarah Evans

*a Bon Appetit Recipe*

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*a Bon Appetit Recipe*

### SIMPLY BUTTERNUT SQUASH SALAD

*Serves 6*

- 1 1/2 Butternut squash, peeled and de-seeded
- 1/2 bunch rainbow chard
- 1/8 cup olive oil
- Salt and pepper to taste

Slice squash into three-sized chunks and toss in 1-2 tablespoons of olive oil. Place on a sheet pan in a baking dish and cover the squash in the oven at 350 degrees, for 15-20 minutes, until cooked but still firm. Set squash aside to cool. In the meantime, slice chard into thin strips. Toss cooled squash, chard and remaining olive oil in a large bowl. Season to taste with salt and pepper.

*a Bon Appetit Recipe*

### GOLDY FRESH APPLE BALSAMIC DRESSING

*Serves 4-6*

- 1/4 cup balsamic vinegar
- 5 fresh apple halves
- 1 1/2 cups olive oil
- 1/2 teaspoon each of the following: fresh basil, thyme, rosemary, black pepper, garlic, honey, Dijon mustard and salt

Place all ingredients except the oil in the blender. Blend the mixture on medium speed and slowly pour in the oil until all is mixed. Taste and adjust seasoning as needed.

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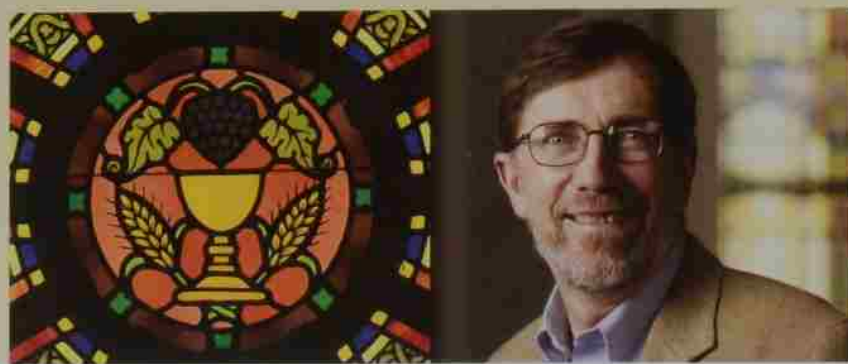
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### CHRISTIANITY: from communion to coffee socials

Willamette University Chaplain Charlie Wallace teaches a religious studies course called “Soul Food” to introduce his students to the importance of eating and drinking in Western religious tradition. From accepting the Eucharist at a religious service to meeting in the church social hall for supper, food has played a long and varied role in Christian gatherings.

“In Christianity we have traditions surrounding the Lord’s Supper or the Eucharist. I ask my students to visit various churches to view a highly ritualized version of a meal where bread and wine or grape juice are used. They are a representation of the deepest mysteries of Christianity in terms of the death of Jesus and the spiritual nature of its members.”

“Some historians studying the Mediterranean world tell us that when you look at the trade foodways at the time of Christian origins, you have the Mediterranean’s largely vegetarian economy of grapes, grain and olives meeting a northern European economy focused more on dairy and meat. By the early Middle Ages, as the culture of Europe develops, the church takes on the Mediterranean emphasis, and the nobility and monarchies of Europe take on the northern approach. So meat and beer become what real men eat, and what the church eats is bread and wine. The sacred food comes out of the territory Christianity was nourished in.”

“That could be replicated in smaller ways by the type of bread a particular culture makes — a Greek or Russian Easter

bread, Scandinavian Christmas cookies or the breads that go with the Day of the Dead celebration in Mexico. Though not as central as the bread and the wine of the Eucharist, they begin to have other meaning.”

“Scholar Daniel Sack wrote a book called *Whitebread* about various ways in which white Protestants use food. They still have communion in church from time to time, but more important in some ways is the fellowship of the informal coffee hour afterwards. Also, when somebody gets sick or dies, the ladies of the church supply food for the family. Feeding the hungry through soup kitchens and neighborhood food pantries also is a key expression of faith in many churches.”

“Sack has another interesting chapter on the controversy over wine and grape juice in Protestant communion services, based on the temperance movement, which relates to Methodist tradition. Former Willamette President G. Herbert Smith was a good example of Methodist abstinence from alcoholic beverages. The year I was ordained as a deacon (1968) was the first year Methodist ministers didn’t

have to sign a pledge not to drink alcohol. Methodist temperance was originally about physical and moral health, because they felt alcohol ruined so many families.”

“Methodist founder John Wesley was a health food nut. He wrote a book called *Primitive Physic* that contained home medical cures, and many focused on diet. He was vegetarian for awhile. He believed that a little wine and beer was not a bad thing, which is interesting given where Methodism went in the 19th century. He believed that fasting one day a week was good for spiritual purposes as well as for health.”

“There’s a traditional idea in Western religion that if you sit down to eat with people, you’ve created a familial bond, which means you’re not going to harm them. A companion is somebody you eat bread with, whether you’re kneeling at an altar or you’re sitting at a table. You’re thanking God for the food, for the creatures that gave life that you may have life, and you’re thankful for the people around the table with whom you’re in fellowship.”



### JUDAISM: gathering around food

Noah Zaves '09 is co-president of Willamette's Jewish Student Union. He and several other Jewish students revived the group four years ago to host campus gatherings that fit their non-traditional style of Judaism – more cultural and less religious. Despite their less conventional style, the students do stick with a longstanding Jewish tradition: food.

"If you're about to have dinner, you always have to open the door first and check outside on the street if there's anyone out there who might be hungry. You have to invite them in."

"During our sophomore year we said, 'Why not have a weekly Kiddush every Friday night? We can get together, light some candles, sing some songs and have some fun.' We started off with the candles, the wine and the challah, which is braided bread. [Oregon law allows consumption of sacramental wine by minors if it's part of a religious rite or service.] Originally we told stories every week. Last year we started singing as well.

"Our Kiddush is a bit of a non-traditional thing. We borrowed from a lot of different rituals and created something that's relevant to our community. The most traditional Jews would have a Friday night dinner before they went to synagogue for the Friday night services. Most of us here don't really go to synagogue anymore. So we've taken all the things that people like and made our own Kiddush.

"Our attendance increased quickly, with everyone squeezing into my dorm room. We were excited about having it in my dorm room because there's an important Jewish value about inviting people into your home. If you're about to have dinner,

you always have to open the door first and check outside on the street if there's anyone out there who might be hungry. You have to invite them in. So we didn't want to hold it in a meeting room or a classroom. It needed to be in a nice, welcoming, warm space.

"Whenever we serve kugel, everybody shows up – I'll have 40 people come to my dorm room. Kugel is a traditional dish. Imagine a bunch of noodles squished together with bits of apples and raisins and brown sugar and a little bit of egg, and usually with some sort of crumbs on top. It's so good.

"The food is one of the strongest identity elements in Judaism, especially for people like us, when most of it has become cultural rather than religious. On Yom Kippur, everyone fasts for the whole day. From sundown to sundown, no eating, no drinking, nothing at all. We just focus on praying.

"After last year's holiday, one of the girls in the youth group I lead said, 'My mom wants all of you to come over to our house afterward to have matzo ball soup.' These

people knew that matzo ball soup was exactly what a bunch of Jewish college students need when they've been away from home for three months. That's what we miss about home. Obviously no one makes matzo balls as good as my mom does, but these were very good.

"Seder is another tradition that involves four hours of 13 different rituals. Some of them are smaller, like taking the leafy greens and dipping them in salt water and eating them to commemorate the tears of the Jews who were slaves in Egypt. And there are longer parts like the telling of the story of the exodus from Egypt.

"The thing to realize about all Jewish events is that they will have food. You have to have food there, or else people are going to be disappointed, because they assume there's going to be food. It's how we connect as a culture. Everybody enjoys eating the food, and while we eat the food, we schmooze, which is Hebrew or Yiddish for talking to each other. But not just talking, we're catching up and talking about anything and meeting people and making connections."



### MEDIEVAL WOMEN: food as power

“Medieval women were often able to do things like avoid marriage by fasting.”

Students in Wendy Petersen Boring’s “Women and Gender in Medieval Europe” course not only learn about the centrality of food in medieval ritual and culture, but also about the way gender shaped the consumption and distribution of food. Feeding the poor was central to a Medieval women’s movement, and today’s women, including Petersen Boring, continue fighting hunger through modern campaigns.

“The Marion-Folk Food Share recently launched the Women Ending Hunger campaign to tap into the long association between women and food, but also between women and social change. I am primarily involved with the campaign as a community member and a mom. I’m a part of their harvest team. When someone has a bunch of extra apples on a tree in their backyard and they want to donate them, we have teams to go pick the fruit. My daughter and I have done that. It was important to me to have my daughter know about the importance of this issue and also be involved in fighting it!”

“Medieval women were often involved in charitable food distribution. My class is based on research by Caroline Walker Bynum, who wrote a book called *Holy Feast and Holy Fast: The Religious Significance of Food to Medieval Women*. Women were associated with food preparation, and food was oftentimes the only resource they controlled.

The first women’s movement in the West emerged in the 12th and 13th centuries. It was called the Beguine movement. Women gathered together in houses and lived a life of fasting, prayer and chastity

They began to funnel resources toward the urban poor. If you look at Cologne around 1390, you’ll see 30 percent of the town’s unmarried women belonging to the Beguine movement. A lot of the women would make a vow of belonging to the movement even while married, and they would manifest their vow by beginning this redistribution of food to the poor.

“One practice around food and medieval women that appeared frequently in the later Middle Ages was intense fasting – choosing not to eat. There are descriptions of women saints who went for months existing simply on a crust of bread and a sip of water, or who literally ate nothing at all and yet were miraculously kept alive. Part of the impetus for fasting was to imitate Christ and a life of simplicity and poverty.

“But there was also this issue of control. Medieval women were often able to do things like avoid marriage by fasting. They would point to the miraculous sustaining of their body without food as evidence of their sacred status, and as a result, they could be put into a monastery as opposed to a marriage. And that, for a lot of medieval women, sounded like a good

choice, if you consider the lack of power women had in marriage and the high rate of death during childbirth.

“They also carved out places of power and influence in the public sphere. In the late Medieval period, the idea of being directly connected to God via visions was upheld as the ideal. Somebody who had direct access to God – a mystic or a saint – had great power. Women’s fasting was a sign of their spiritual devotion, which garnered them respect and allowed them to do things like advise kings and popes.”

“Changes in the church liturgy of the time also emphasized the importance of Christ’s connection to food. With an emphasis on the celebration of the Eucharist, the body of Christ was increasingly seen as food. One iconographic image shows Jesus with a shaft of grapes coming out of one side of his body and a shaft of wheat coming out of the other. It supported the idea that Christ is present in the grain, and in the grapes, which infused those items with a sense of sacredness. A loaf of bread had a sacred quality to it because of its association with the body of Christ.”



### NATIVE TRADITION: the earth is sacred

Minerva Soucie of Burns, Ore., is a Paiute elder and a member of Willamette's Native American Advisory Council. The Burns Paiute Tribe is one of the nine federally recognized state tribes showcasing regalia in the Hallie Ford Museum of Art exhibition, *The Art of Ceremony: Regalia of Native Oregon*. Soucie, a talented basket weaver, contributed many of the items in her tribe's section of the exhibition. She also helped plan one of the integral parts of the event's opening ceremony: a feast of foods important to Oregon tribes.

"For Indian people, food represents a spiritual connection to the Earth. We feel that the Earth is the provider of food for us, for our bodies, our minds and our spirits. We take in the food to give us balance."

"For Native American people, it's always a part of our culture to have a feast connected with a special event. It's a calling for people to come together to eat and talk with one another, and share with one another. In the old days, we came together to celebrate a harvest. For our people, we gathered around rabbit hunting. Whenever we did a rabbit drive, people would come together to feed the hunters and their families, to provide them with nourishment. Recently we had a Veterans' Day dinner to celebrate our veterans and recognize the people who aren't with us today.

"For the opening of *The Art of Ceremony*, we wanted the dinner to represent Indian culture and Indian contributions to the Americas. We had food from our different tribes, and in the Northwest, that's pretty much salmon and other seafood from the coast, root vegetables, as well as some native grains. We had fry bread, and stew with elk and deer meat.

"I brought some plums from my yard. Every Fall our people in the southern part of the state and northern part of California gather a wild plum that grows way up in the hills. People appreciate these plums because it's so hard to climb up into the hills to gather them. They're kind of a delicacy. I transplanted three tiny bushes in my yard years ago, but it takes a long time for them to produce.

"Our people still go out and gather roots, and we're really strong about making sure our children know what they're gathering in the spring. We gather bitterroot and lanatum coos, which we call biscuit root. Those are the main staples for our people.

"A lot of hunting continues. Many families hunt deer and elk, and a lot of our people fish for brook trout or steelhead. In my family, my daughter and my grandson are my hunters — they provide me with deer meat, and I love to make jerky. When I was a child, my mother made muslin bags full of dried jerky, and she knew how many

bags to make to last us through winter. Most of our food is prepared by women. When the hunter brings in the meat, usually women cut it up or process it.

"For Indian people, food represents a spiritual connection to the Earth. We feel that the Earth is the provider of food for us, for our bodies, our minds and our spirits. We take in the food to give us balance. We respect the plants that we gather and make sure that we take care of them because they provide for us.

"The water is very precious to Indian people. It's precious because that's what keeps us alive. We have to take care of it. It's a blessing to have good clean water. We consider it sacred, along with the plants that we gather from the ground. We have to only gather clean food to put into our bodies. We were always taught to never put things into our bodies that would hurt us or cause us illness. We have to take care of the resources in order for the resources to take care of us."



# RUNNING DRY

how water is reshaping  
politics, profits and people  
in the 21st century

by Nadene Steinhoff

when  
I was  
19,

I did something my friends found odd and my parents found horrifying. I signed on for a 200-mile survival trek across one of the most parched landscapes in the country – the southern Utah desert. Walking wasn't the hard part, nor were the restrictions: no tent, sleeping bag or matches. I lost a pound a day for 28 days on a diet of ash-baked crackers made of flour and river water, and hunger was a constant.

But it was thirst that stalked us like a wolf. The human body – 60 percent water – can endure a month or two without food, but only three or four days without water. Sawed-off soda cans served as our canteens, keeping us alive from one alkali pothole or stream to the next, and once, when the landscape ran out of river, I came to know the cotton tongue and dizzy delirium of going without. I came home obsessed with water.

It's an obsession now shared by more than a third of the world's population, 2.6 billion people who live in perpetual pursuit of safe drinking water, or who lack water to bathe and flush away their sewage. "In the villages where I lived, the talk was constantly of water," says anthropology Professor Joyce Miller, who spent her formative years in rural Africa, walking miles for water and coaxing near-mud out of desiccated wells. By 2025 the United Nations predicts water scarcity will plague two out of three individuals worldwide, and Ismail Serageldin, founder of the Global Water Partnership, says, "The next world war will be fought over water."

We live surrounded by water on a blue planet, but less than one-half of one percent of the world's water supply is available to us, and the fresh water in rivers, lakes and underground aquifers is threatened by industrial pollution, water-intensive and chemical-

dependent agriculture, runaway development, and rates of consumption growing twice as fast as the population. Global warming exacerbates the problem with droughts, shrinking glaciers and rising sea levels, which inundate fresh water ecosystems with salt. And as the temperature rises, we use more water – for drinking, bathing, recreation, crops and wildfires. Scientists predict that many cities and nations will run dry in coming decades.

whiskey's for drinking,  
water's for fighting

The United States is not invulnerable. The Ogallala Aquifer, the largest in North America, is being pumped dry, and it seems that all major U.S. rivers are flowing mostly toward litigation, with states locked in combat over water rights. In the Western U.S., seven states and two nations are battling over legal rights to the Colorado River, whose waters are no longer plentiful enough to fulfill treaties made decades ago. Mexico is left with a salty trickle, and California, with one of the largest economies in the world, usurps the largest share. Even so, state planners estimate they will need almost twice the current amount by 2020.

"Western cities are growing, and they're thirsty," says economics Professor Don Negri, who develops statistical methods that calculate the impacts of climate change on agriculture. "Population is up and reservoir levels are down, and 80 percent flows to farmers. There won't be enough water to go around."

Not even in water-rich western Oregon, where drought has already driven hundreds of farmers out of business and water shortages have brought controversy. After a judge ruled in 2001 that Klamath River waters should be left instream to protect salmon runs, farmers stormed the head gates and illegally diverted irrigation water. Farmers, tribes and fishermen became embroiled in a "fish versus food" conflict so intense farmers patrolled canals with shotguns and federal marshals were called in to restore order. "It looked like a scene from the Old West," Negri says.

As the planet warms, Oregon will see reduced snow pack in the Cascades – mountains that act as an enormous storage facility, slowly releasing water as snowmelt through the summer. "We will need to find a way to capture and store the precipitation from winter rains – perhaps in underground aquifers – or we'll see serious water constraints," Negri says.

"When crisis occurs the old rules no longer work, and policymakers turn to the researchers who have been thinking about this for a long time. Crisis is often the catalyst for change, and that change will involve hard thinking about how we manage and allocate water. Right now, there is an institutional perversity in Western water law, especially in the 'use it or lose it' doctrine." Originally intended to discourage waste by preventing people from diverting more water than they could use, the law now serves to discourage conservation. Preposterous case in point: During a severe, multi-year drought in the interior West, some politicians encouraged residents to step up lawn watering so water rights wouldn't revert to the next appropriator in line. Ill-conceived federal programs exacerbate the problem, giving subsidies to grow water-intensive crops, like rice, in the desert.

Even though allowing rivers to flow freely was once considered wasteful and diversions for fish habitat controversial, many water managers now recognize the ecological benefits of instream uses. "We often forget that water has value when left in place," says Karen Arabas, an environmental and Earth sciences professor whose tree-ring research documents 500 years of drought in Oregon. "It's hard to put a price on habitat health,

so it doesn't show up in the marketplace. That's where problems crop up. Selling or transferring water can give the state a quick economic boost, but the value of leaving water in the river doesn't have an immediate perceived economic value."

Both Negri and Arabas believe more water will flow from agriculture to cities and habitat restoration in the future, with farmers making up the difference with better technology, stronger conservation measures and high-value crops, such as berries and nursery plants.

### polluting the world's well

Shortages are not the only threat to our water supply. The goods we consume are part of the problem. For example, it takes more than 100,000 gallons of water to produce a car. "We can't have our standard of living without chemistry and manufacturing, but one of the byproducts of industry is water pollution," says Dave Goodney, environmental chemistry professor. "If we want to solve our environmental problems, we need to understand them, and chemistry is a big part of the solution."

"Until environmental protection laws came along in the 1970s, companies could dump virtually anything into waterways," Goodney says. "The local canneries and paper mill put a heavy load on the Willamette River, which was terribly polluted. We've seen a dramatic improvement in water quality since their closing, and since the new regulations took effect." A lingering problem is that the toxic industrial chemicals that settled into river sediments long ago are almost impossible to remove. Some contaminants in Portland Harbor, now a Superfund cleanup site, are the result of industrial pollution that occurred decades ago.

Today's industrial byproducts include estrogen mimickers and endocrine disruptors, which enter the water supply and play havoc with human development and reproduction, but many chemicals come from our own bathroom cabinet. The prescription and over-the-counter drugs that pass through our bodies or get flushed down the toilet are almost impossible to remove from drinking water, and have been linked to cancer and hormonal and reproductive problems.

One of the largest problems is the chemical runoff from farms and households. "Every time we throw away leftover paint or fertilize our lawn, it ends up in the Willamette River," Goodney says. "With municipal sewers and factories, you know where the pipeline is going into the river, but nonpoint source pollution is a tougher nut to crack because it comes from all over the place." States, counties and individuals are starting to respond, regulating chemical use and making sure chemicals are disposed of as safely as possible. And some cities, like Silverton, are using biology to remove fertilizer nutrients: the city finishes cleaning municipal sewer water with waterfalls, gardens and wetlands at the Oregon Gardens.

### the oil of the 21st century

Many believe the most significant threat to water is the privatization of the planet's water resources. In 2000 *Fortune* magazine reported that water would be the "oil of the 21st century," shaping the rise of transnational corporations and the fate of nations.

The frenzied rush toward private ownership of water has alarmed and energized an alliance of national leaders, economists, scientists, farmers, environmentalists, indigenous peoples, churches and nonprofit groups. Even the United Nations and the Pope issued

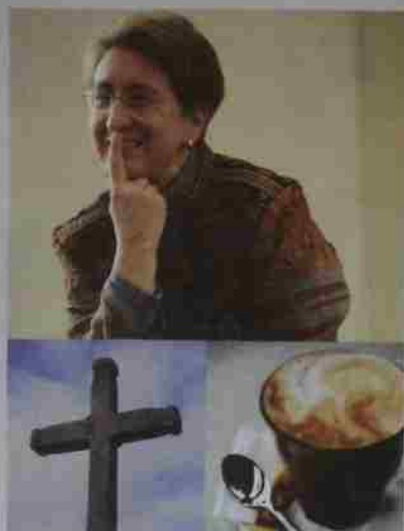


### THE PAST COMES BACK

Religious studies Professor Dave McCreery has witnessed the dramatic effects of water scarcity more than most. He is a palaeoethnobotanist who has spent the last 35 years unearthing ancient cities in the Middle East. "Civilizations rise and fall based on how people manage their water resources," says McCreery, whose work has been featured on the History Channel. "We think of civilization as progress, but when people settled into villages their health deteriorated, raw sewage flowed through the streets and epidemics ran rampant, much like today. Over-irrigation increased the salinity of the soil until crops failed — and societies collapsed. There's a pattern of cities growing until a point of sudden abandonment, and that collapse often centers around how people use — and misuse — water."

"Archaeology has taught me that you can't take anything for granted. We have the idea that we're invulnerable, but if the U.S. lasts forever we'd be the first nation to accomplish that. We have to realize our limitations and vulnerabilities and plan accordingly."

"As we become more aware that water is not an inexhaustible resource, we'll adopt the practices used in the ancient world for thousands of years. The Romans had indoor toilets, but they didn't have toilets that took 10 gallons to flush. In the Middle East today, almost all homes have cisterns that collect winter rainwater. You live off that water all year long."



**WATER FOR LIFE, ONE VILLAGE AT A TIME**

The best advocates for water are local citizens. We can carry our own water bottle, clean with vinegar and baking soda, use native plants in our gardens, buy food produced with fewer chemicals and help restore local streams.

Those who are especially energized, like Susan Smith, can take it one step further. Smith, an environmental law professor who provides pro bono legal expertise to the World Council of Churches about water as an inalienable right, asked members of her church congregation to give up soda and lattes during Lent, drink water instead, and send the savings overseas to an "adopted" village to help provide water. "I thought the only way we can begin to deal with the global water crisis is one village at a time," she says. "We all belong to communities — academic, religious, social — and so I started with my village, my church, and we reached out to another village."

Children listened while Smith explained the idea to her congregation, and after they left for Sunday school classes, she said, "Every 15 seconds a child dies from a disease that would have been preventable with clean drinking water. If we lived elsewhere, in the time I've been speaking all these children would have died."

*"If we want democracy and political stability around the world, the first thing we need to ensure is that people are not thirsty," says Smith, who is working toward a master of divinity degree and plans to push water justice as part of her ministry. Her Drink Water for Life movement is spreading to other congregations in the Willamette Valley.*

declarations that water is an inalienable human right. "Nothing illustrates global injustices more starkly than the question of who has daily access to safe drinking water and who does not, because water is one of the most basic requirements of human life," says Millen, who has helped establish health projects on several continents, including one in Lima, Peru.

Like many other large cities around the world, Lima has vastly outgrown its water infrastructure. "The municipal system was built for a fraction of the current population," Millen says, "and the tens of thousands of recent arrivals who reside on the outskirts of the city have no piped-in water. They are forced to buy water from private vendors who get it free from city taps, sell it at exorbitant prices, and profit from human desperation. The poorest people spend up to a third of their income on water that wealthier people in the valley receive free.

"We need to decide as a global community whether water is a commodity to be sold for profit to enrich a few or a basic human right available to all. In a world where 2 million children die every year for want of clean water, it's regrettable we have to ask that question."

The problem isn't reserved to the developing world. Aging infrastructure has not kept pace with population growth in U.S. cities, where 70,000 miles of corroded, leaky pipelines jeopardize public health and community budgets. City officials sometimes see public-private partnerships as attractive solutions, but privatization has not been the panacea they hoped. Once privatized, water is managed for profit, not for water quality, public health or fair access, and rate hikes and substandard practices often follow.

Bottled water has also gained closer scrutiny, even at Willamette, where its elimination is under consideration. "Bottled water is marketed as the 'natural' choice, but there's nothing natural about it," says President Lee Pelton. "It takes three liters to produce a one-liter bottle, the packaging is a landfill item, and the water doesn't receive the same scrutiny as tap water." Slow to regulate, the Food and Drug Administration has only recently proposed testing source water for fecal contamination.

"Corporations shouldn't have the right to plunder aquifers," Millen says. Bottlers often profit from water resources that are owned, developed and maintained by taxpayers, but citizens are starting to push back. Upscale restaurants in major cities are canceling bottled water contracts and community opposition is growing against large-scale extraction of water by bottling giants. Willamette, which receives Salem tap water — voted the "Best of the West" by the American Water Works Association — is developing plans to give each incoming student a reusable water bottle and serve pitchers of water at events.



A focus on water is not relegated to one or two physical sciences at Willamette. The topic shows up in almost every discipline across campus — including anthropology, economics, education, English, history, law, environmental and Earth sciences, chemistry, biology, politics, religious studies and psychology — in the form of research, curriculum, service projects or artistic endeavors. Some faculty members even offer pro bono expertise at the local or even international level. In each case, their disciplinary background informs their thinking and activities.

They share a hope that squeezed water supplies will shape a new management paradigm, one based directly on science rather than political and economic drivers, but they recognize that there are no easy answers.

"People look to the oceans, and we do have the technology to extract salt from seawater, but it requires enormous amounts of energy, causes environmental destruction and is prohibitively expensive," says Scott Pike, an environmental and Earth sciences professor whose paleoenvironmental research uncovers the hydrological profile of past civilizations. Massive water transfers are also losing acceptance. "You can't simply transfer water from Oregon to California without recognition of the environmental and social impacts, even if they can pay for it," says Negri.

Pike believes we will need to think more about limits, including restricting development to the capacity of our underground aquifers. "We have all these new homes pulling water from an aquifer that might not be recharged for a long time," he says. "Any new construction has to go through analysis, but the process is often driven by economics and politics rather than science. If we pump too rapidly, the surface of the groundwater table sinks. The greatest threat to Oregon's water is not scarcity, but poor management."

In an effort to help gain a clearer understanding of local supplies, Pike and his students monitor stream quality throughout the Mill Creek Watershed, gathering data for state and county planners. "This watershed is one of the major drainages for Salem, but it only gets monitored once it gets to the urban areas, while the headwaters are located up in the mountains. It's a very manipulated system, running through federal lands in the mountains, farmland, municipalities and industrial areas, so any policy has to deal with all the stakeholders."

Other Willamette professors are helping stage rescues as well. One of Millen's medical anthropology classes coordinated with county health officials to investigate water resources in Marion County, pinpointing inadequacies of the local sanitation system and problems with sewage overflow. Joe Bowersox, director of Willamette's Center for Sustainable Communities, coordinates student restoration projects on local streams.

And biology Professor Gary Tallman is developing genetically modified plants that withstand heat and associated drought. "As global warming speeds up evaporation from crop plants and irrigators have less water, we will see more starvation worldwide," he predicts. "There are concerns with genetically modified plants, but most of the concerns are about modifying plants with non-plant genes. My work focuses on modifying existing plant genes. It's not unlike breeding, but traditional crop breeding is less predictable and takes years." Tallman wants to speed up the process to meet what he considers a crisis.

Ultimately, there's no easy technological fix, and so many solutions will have to come from leaders and citizens choosing wisdom over shortsighted actions. "It will take a tremendous amount of political willpower to create wiser laws," Arabas says, "but there's no option. Unlike the auto industry, where people can switch from oil to hydrogen, there's no substitute for water."

"Certainly when it comes to water, economics and politics must be part of the equation," says Bowersox, whose scholarship focuses on water and forest policy. "But we have to talk in terms of broader values as well. Our decision-making is often stripped bare of less tangible human and non-human consequences: What is the cultural, spiritual and ecological value of salmon? Of a heron rookery? Of children having clean water to drink? The danger is that many arguments become abstract accounts, devoid of language that compels people to rethink their values. As a society, we need to measure water according to its true worth and manage our resources with the wisdom of a long-term perspective."

On my trek through the desert, I carried a small can of water for 200 miles, and once when it ran dry I collected drops of rain on my tarp and dug down through the sand toward moisture. Rivers were veins of life that flowed through the canyons, and the sweet breath of rain was the first and last resort for every juniper, jackrabbit and rattler. I came to understand that water represents the clearest, strongest hold on life. All I had was a few long swallows, carefully balanced between sun-chapped fingers, but it was enough.

## FROM THE SENIOR DIRECTOR



When I was in college, a lot of conversation revolved around food — be it the latest creative concoction we'd be served for dinner in the residence hall or whether there would actually *be* food when we moved off campus and found other temptations for our money.

Food was often the centerpiece for our gatherings and for the social exchanges, discussions and debates that made my time at Willamette so memorable. It feeds the memories (no pun intended) I recall most warmly because it has to do with how we relate to each other.

Although my tastes and budget have improved slightly over the years, I still look to gather my college friends around the proverbial table in much the same way I used to, and I don't think I'm alone. I watch students, faculty, staff and community members interact in Goudy, and I see bonds that grow stronger every day. These ties extend beyond our days at Willamette.

I also saw it during Reunion Weekend — classmates would gather around the table after 10, 30, 50 years or more, and the time just seemed to melt away. It was both inspiring and reassuring, and it made me appreciate Willamette's role in providing that common ground. Maybe the secret to happiness really does lie in chocolate cake on Wednesday night with an old friend.

Denise M. Callahan '95, MBA '00

### 'Old Boys' Rejoin Willamette's Rugby Tradition

Alumni sporting events are commonplace on college campuses, but people tend to notice when the competition involves that grizzliest of sports: rugby.

In September a group of former WU rugby players known as the Old Boys (whose name is really more affectionate than it seems) helped the Willamette Rugby Football Club (WRFC) celebrate its shared sporting tradition. Alumni from years past joined the current rugby squad for a high-spirited reunion match at McCulloch Stadium, where the newly energized WRFC has met with remarkable success in the last few years.



As these photos attest, the Bearcats can, indeed, play rough in their free time.

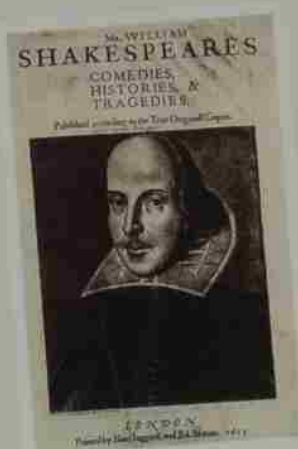


## ALUMNI TRAVEL PROGRAM

### FULL 2009 SCHEDULE NOW AVAILABLE

In the last edition of *The Scene*, we reported on three of 2009's Passport to Learning alumni trips: Wonders of the Galapagos (Jan. 30–Feb. 7), Paris and Normandy (April 25–May 3) and Aegean Adventure (June 12–24).

The remainder of the 2009 schedule has been set. Below are the trips that will round out the full schedule — but be sure to check online at [www.willamettealumni.com/travel](http://www.willamettealumni.com/travel) for details on these and future trips.



### Shakespeare in Ashland July 9–12, 2009

A recurring favorite, Shakespeare in Ashland, is a time to celebrate one of the state's true gems: the Oregon Shakespeare Festival. Join your friends and enjoy incredible performances by world-class actors — right in our own backyard.

Shakespeare in Ashland is one of the most popular and affordable trips we've ever offered. If you're versed in Shakespeare — or if you'd like to be — this is your opportunity to broaden your horizons while staying close to home. This trip fills up quickly, so book now.



### South Pacific French Polynesia Cruise Oct. 29–Nov. 7, 2009



If autumn's chill has you dreaming of a dose of summer, take note: Next fall you could be cruising the South Pacific, discovering the cultures and people of French Polynesia and the Tahitian Islands — and the unrestrained natural beauty that comes with the territory.

Based from the small but luxurious Pacific Princess cruise ship, this trip will prove to be one of the more memorable adventures for the alumni travel program.

Further details about these and upcoming trips can be found by logging onto the travel program website at [www.willamettealumni.com/travel](http://www.willamettealumni.com/travel). You can also contact Jim Booth '64, senior director of alumni relations, at [jbooth@willamette.edu](mailto:jbooth@willamette.edu) or 503-370-6746.

### Canada's Atlantic Coast Sept. 29–Oct. 8, 2009

Eastern Canada is truly a destination on the rise, and this trip — new for 2009 — will be perfect for alumni and friends who want to see Nova Scotia, New Brunswick and Prince Edward Island.

One highlight of the trip will be a visit to Cape Breton Island and the famous Cabot Trail, whose rugged, mountainous beauty promises one of the most scenic and refreshing drives on the Atlantic Coast, especially given the colorful time of year.

## REUNION WEEKEND: CELEBRATING PAST AND FUTURE

In September Willamette welcomed to campus the Classes of 1958, 1963, 1968, 1973, 1978, 1983, 1988, 1998 and, as always, the Jason Lee Society — those celebrating 50 years or more since graduation.

This year's festivities were boosted by some special news. Prior to Reunion Weekend, Willamette was named first in the nation for campus sustainability activities by the National Wildlife Federation. The events of this reunion weekend exemplified the University's commitment to sustainability, the same kind of collective commitment we see every year from our returning classes.

Congratulations to this year's reunion classes and committees for a job well done. We already look forward to Reunion Weekend 2009, with all the spirit and celebration it entails.





## CAREER NETWORK SPOTLIGHT:

# The Modern Professional's Career Guide

In October the Career Network produced a new alumni workshop series called *The Modern Professional's Career Guide*. Aimed at Willamette alumni who are in the midst of a job search or who want to explore their options down the road, these workshops were held at Willamette's Atkinson Graduate School of Management (AGSM) Portland campus in the Pearl District.



The series, organized and presented by Stacey Lane, associate director of alumni and career networking, is intended to answer the common questions — and alleviate the common worries — associated with the job search process. Already more than 60 alumni have taken part in the workshops, and many have attended several or all of the meetings.

Here's a glimpse of what each workshop is all about. We're thrilled that our alumni have supported the Alumni

Career Network so eagerly and continue to provide us with the energy to keep expanding. As always, stay tuned for many more events and services to come in the near future.

### Session 1 — Brand You: Positioning Yourself in Today's Job Market

You know you could do that job, if only you could figure out a way to get there, right? Learn ways to survey the professional environment for new opportunities to use your unique expertise (even if you don't think you have any), evaluate your most marketable skills and experience, and strategically position yourself for a new career or an improved opportunity.

### Session 2 — Marketing Yourself (especially if you're shy, introverted or marketing-averse)

Find it difficult to talk about yourself? Most people do. But modern professionals are savvy communicators with targeted resumes, relevant cover letters and online application smarts. Learn how to stand out from the competition without sending silly packages to the hiring manager or wearing a gorilla suit to the interview.

### Session 3 — Don't Be That Guy: Network like a Pro

We've all met him. He gets your business card, tells you how fantastic he is, and calls you the next day to ask for a job. If that's what you think networking



is, we need to talk! Learn a whole new way to think about networking — including some tips on using the Willamette Career Network and social networking sites to maximize your results.

### Session 4 — Insider Secrets: Tapping into the Hidden Job Market

Did you know that more than 80 percent of all job openings are never advertised? Get real advice and examples on tapping into the jobs you won't find online. Find out what recruiters and hiring managers are really looking for. Learn how to make an impeccable first impression and target the right companies at the right time.

### Session 5 — Ask Stacey Anything

You've got questions, and the Career Network's resident career coach, Stacey Lane, has answers. Concerned about your resume? Need help finding a specific networking contact? We'll also discuss common mistakes professionals make and how you can avoid them.

To learn more about these workshops and other Career Network events, visit [www.willamettealumni.com/career](http://www.willamettealumni.com/career) or contact Stacey Lane directly at [lanes@willamette.edu](mailto:lanes@willamette.edu) or 800-551-6794.

## WHAT'S FOR DINNER?

Sam Elliott is one of those admirably quiet actors. He usually speaks to us from the shadow of a worn cowboy hat in big-screen Westerns, but he's also served as the rugged purveyor of the beef industry's branding messages. In those familiar commercials, he tells us "what's for dinner" with a drawl so seductive it's hard to imitate.

But despite the marketing hook, recent discussions about our food choices can make us wonder: Is beef still on the table?

Jack Wilson '52 and his wife, Meredith, have made a fruitful life's work out of raising cattle in Oregon's expansive eastern half. The longevity of the family business, now in its fifth generation and run by Jack's son John and nephew Jim, says something about the sustainability of the industry as a whole.

Despite the beef industry's reputation for moving about as quickly as the animals it raises, Wilson articulates the continual need for ranchers to adapt. Wilson Cattle Company is a case in point. As the beef industry has been shaped by a dramatic recent increase in the scale of production, with large conglomerates either absorbing or brushing aside small farms, Wilson's company has grown to keep pace. Wilson Cattle has joined others in conscientiously marketing their products to answer consumers' concerns and provide fresh incentive to eat local beef. As governments have enforced stricter environmental regulations, Wilson has used them to generate a discussion and, ultimately, reaffirm a set of priorities his family's business has always shared.

"Most ranchers are realizing that, instead of just selling a commodity, we now have to brand our products," Wilson says. Wilson Cattle has joined a group of Northwest ranchers in a co-op

known as Country Natural Beef. The brand label guarantees the beef to be free of hormones, antibiotics and other additives. Health-conscious consumers buy it for reasons beyond flavor.

But maintaining a commitment to quality and building a brand identity are only parts of the equation. When asked about the daily worries of the job, Wilson's response is one that resonates with the Willamette community: sustainability.

"In the last 20 years, we've focused on being environmentally aware," he says. "We've always believed in it, but there are new methods of achieving it." And ranchers would know. They are necessarily connected to the land in ways most businesses are not, and environmental preservation is both an ideological issue and a purely pragmatic one. Wilson welcomes government oversight of the industry. "There's been a need to regulate," he says, and while those regulations can be cumbersome, many of them ultimately serve the best interests of ranchers.

Bonnie West (mother of Stacy West '06), project director with The American National Cattlewomen Inc., also appreciates the working relationship between the industry and regulators. Wilson's business is a good example, she says, that "[ranchers] live on their land for decades — sometimes centuries in the same family. If they don't take care of their water and land, they



wouldn't still be there." In a sense, she says, "they could consider themselves the original environmentalists."

Of course the relationship between ranchers and government isn't always seamless. Sometimes regulations that are meant to be environmentally mindful can end up missing the mark. "One example is when the EPA was trying to put up nationwide particulate regulations," West recalls. "What it meant to a rancher in Texas or Wyoming was that they couldn't herd their cattle if the land was dry because they would create too much dust. [But] if the land is dry, that's when you need to move your cattle to different pastures so you don't over-graze."

The challenges of getting cattle to market have changed dramatically from the days of warding off rustlers during long cattle drives. Today ranchers survive on flexibility and innovation as they seek to meet regulatory requirements, adapt to economic changes and appeal to consumers who make food choices based on increasingly complex factors.

Just ask Jack Wilson — beef is still on the table.

## CLASS NOTES

## We miss you!

Classes of the 1930s, '40s and '50s, we miss you — and we miss hearing your stories. Class notes aren't the same without you!

What's new in your life? What are your resolutions for 2009? Run into any classmates lately?

Share your news by writing to us at  
The Scene, Willamette University,  
500 State Street, Salem, OR 97301,  
or email your news to [scene@willamette.edu](mailto:scene@willamette.edu).

We look forward to sharing your class notes in the spring issue!

College of  
Liberal Arts  
Class Notes

## 1940s

50-YEAR PLUS REUNION

Senator Mark O. Hatfield '43 is the subject of a recently released biography, *Stand Alone or Come Home*, written by former staff member Lon Fendall. In a review of the book, University of Notre Dame History Professor Mark A. Noll said, "Fendall explores the moral and Christian principles that undergirded Hatfield's public career, and also shows how such principles might help others to engage in public service with higher ends in view." The book is available through [www.barclaypress.com](http://www.barclaypress.com).

## 1960s

50-YEAR PLUS REUNION,  
CLASS OF 1964 AND 1969 REUNION

Jeffrey R. Slottow '67 works in the office of the treasurer for the City of Los Angeles. He also works part-time proofreading legal depositions. His wife, Joan, retired from UCLA, and is enrolled full time at the local community college, pursuing education to become an architectural ceramicist.

## 1970s

CLASS OF 1974 AND 1979 REUNION

James S. West II '76 joined the sales team of Vancouver (Wash.) based Coldwell Banker Commercial

Jenkins-Bernhardt Associates. He has 10 years' experience providing consulting and other services to local investors. He previously worked in finance and operations for regional and national chain restaurants and was a principal partner and financial planner for City Financial Group in Vancouver.

Jeffrey Robinson '78 is the economic development manager for the City of SeaTac, responsible for the planning and implementation of activities designed to enhance economic development and tourism. He most recently served as director of community and economic development for the Martin Luther King Development Association in Tacoma, Wash.

## 1980s

CLASS OF 1984 AND 1989 REUNION

Dean Larson '80 was awarded a Pollock-Krasner Foundation Grant for his artistic works. The foundation awards grants each year to individuals of merit internationally who have worked as artists over a significant period of time.

Jeffrey J. Cain '81 was elected to the board of directors of the American Academy of Family Physicians, which represents more than 93,000 physicians nationwide. He has been the chief of family medicine at the Children's Hospital in Denver since 2001 and is also an associate professor in the Department of Family Medicine at the University of Colorado Health Sciences Center. He graduated magna cum laude from Willamette before earning his medical degree at OHSU.

Richard Whitley '83 was named administrator for the Nevada State Health Division in January. He had been deputy administrator since November 2004. He will have direct

oversight of day-to-day operations, charged with promoting and protecting the health of Nevadans. The division consists of six bureaus and more than 600 employees.

Patrick Carman '88 released two new books in continuation of two previous series: *The Land of Elyon*, Book 4: *Stargazer and Elliot's Park #2: Haunted Hike*. The former series is written for children ages 9 to 12, while the latter is written for children ages 6 to 8. Carman lives in Walla Walla, Wash., with his wife and two daughters.



Mike Kelly '88, Richard Ragins '87 and John Duley '87

recently met up at the TIUAWU Reunion in Shibuya, Japan. Kelly is a commander on the staff of Commander Naval Forces Japan in Yokosuka, Japan. Duley is managing director of Advantage24, and Ragins is director of IOS Co. Ltd, both located in Shibuya.

## 1990s

CLASS OF 1999 REUNION

Lance Peeler '91 was appointed assistant rector of the Episcopal Church of the Good Samaritan. He was awarded a master of divinity degree from the Episcopal Theological Seminary of the Southwest in Austin, Texas, in May. He and his wife have two children.

To Sarah (Tyson) Hanson '94, JD '98 and husband Loren, a daughter, Nora Beatrice, born Feb. 6. She joins brother Owen. Sarah continues to practice municipal law as the county counsel for Columbia County, Ore.

To Kimberlee (Harper) '94 and Marc Hanken '93, a daughter, Lucy Willa, born June 11. She joins sister Claire. Kimberlee is fundraising events manager for Ronald McDonald House Charities, and Marc is senior vice president of sports for Special Olympics Oregon.



To Minda (Hedges) '94, MBA '08 and Robert Siebert '94, a son, Will Harold, born June 20. Minda

is a community relations officer with MercyCorps, and Rob is a vice president with Silver Falls Bank.

Joe Morgan '94 retired from teaching at Dankook University, Korea. He and his wife, Kwang Hee, will begin an around-the-

world motor scooter trip in April 2009, leaving from their home in Lebanon, Ore., and returning in May 2011. Any of his classmates who want to contact him may do so at [hindul1936@gmail.com](mailto:hindul1936@gmail.com).

Elizabeth (Lindley) Tinseth '95, MAT '96 is a first-grade bilingual teacher at Weddle Elementary School in the Salem-Keizer School District. She and her husband, David, have three boys. Jonah and Jacob are enrolled in a dual-language program at Hamitt Elementary School in West Salem, learning Spanish and English. Jonathan is in preschool.



To Thea (Wilmarth) Shiota '96 and husband Marc, a daughter, Amelia Marie, born June 26.

Tiffany (Ellis) Campbell '97 was featured in an episode of the new season of "Ask This Old House" (episode No. 406). Roger Cooke hosted the show, which aired the week of Oct. 23.



Andy Frazier '97, MBA '08 has been voted onto the Small Business Advisory Council (SBAC). The

SBAC represents the diversity found in the Portland business community and provides an organized voice for small business with the Portland City Council on policies that impact small business.

To Emily (Ashton) '97 and Andrew Robinson '95, a daughter, June Mary, born Feb. 20. She joins sisters Caroline, 6, and Greenley, 3. The family lives in Eugene, Ore., where Andrew is an adolescent educational trainer, consultant and writer.

Rebecca E. Saunders '97 lives in Chiang Mai, Thailand, teaching English as a foreign language.



To Ryan York '97, JD '01 and Heidi (Moldenhauer) JD '01 a daughter, Grata, born Aug. 4. She joins brother Alex.

Jamie Barton '98, MAT '99 released her first book, *The Fourth Flag*, an action novel set against the backdrop of Nazi Germany. Barton is a teacher with the Salem-Keizer School District.

To Lynnette (Snell) Cattron '98 and husband Chad, a daughter, Gwynnovere Celeste, born May 29. She joins siblings Caleb and Cassandra.

**Kristina (Frame) Gonier '98, MM'99** is a manager with BearingPoint's public services practice. Her home office is in Sacramento. She deals primarily with state and local system implementations.

## 2000s

**Jessica Asai '00** received her JD from Lewis & Clark School of Law in 2007. After passing the bar exam in July 2007, she joined Farleigh Wade Witt in October as an associate attorney working in the firm's corporate, securities and employment practice groups.



To **Chelsea (Morton) Frankovich '00** and husband Steve, a son, Cruz James, born April 22.



To **Ryan Pappe '00** and wife Toni, a daughter, Genevieve Annina, born May 15. Ryan is a brewer for Dick's Brewing Company in Centralia, Wash.

**Courtney Gregoire '01** and Scott Lindsay were married Aug. 9 in Olympia, Wash., at the governor's mansion. She is legislative director for Senator Maria Cantwell and has a law degree from Harvard University. He is an associate at K&L Gates in Washington, D.C.



**Melissa Van Acker '01, MAT'02** and **Brandon Wiley** were married Dec. 29, 2007, in a Celtic Renaissance ceremony in Chandler, Ariz. In attendance

were **Sarah (Miller-Kobayashi) Beatty '99** as well as many family and friends. Melissa teaches sixth-grade language arts at Santa Maria Middle School in Phoenix.



To **Terri '01, MBA'06** and **Riley Savage '99**, a daughter, Parker Lynn. The family resides in Hillsboro, Ore., where Terri is a senior financial analyst for Intel.



**Elisa Schorr-Winger '01** received a Milken Educator Award in March during what *Teacher* magazine calls the "Oscars of Teaching" at the culmination of the Milken National Education Conference. She was

among only 75 educators selected nationwide. The award includes a check for \$25,000. The Milken Educator Awards represent the largest teacher recognition program in the U.S.

**Clyde "Pat" Halstead '02** won an award of excellence from the Arizona Game and Fish Department for his work as a prosecutor in Arizona's White Mountains. He notes his biggest success throughout his cases as "convicting a billionaire."



**Mat Hunnicutt '02, MBA'03** was elected to the board of the Rotary Club of Portland, the 15th oldest Rotary club in the world, with 350 members. The two-year term involves leading the club's strategic vision.

**Noah Horton '02** has been in the tech industry since graduation, and for the last two years has been running his own company, [www.kivolver.com](http://www.kivolver.com). He and his co-founder were listed among the Top 30 Entrepreneurs under 30 by Inc.com.

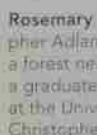
**Julie Stefan '02, MAT'04** and **Ian Lindsay '04** were married Sept. 29, 2007, in Salt Lake City. The wedding party included **Trevor Lindsay '01, Michael Kiefer '04** and **Paige Lindsay '07**. Julie is a writer, editor and teacher, and Ian is starting his fourth year of medical school at the University of Utah. They live in Salt Lake City.



**Janice Belknap '03** graduated from Oregon State University/OHSU in June with a doctor of pharmacy degree. She lives in Portland and works for Safeway as a community pharmacist.



**Rosemary Roberts '03** and **Christopher Adlam** were married June 21 in a forest near Montreal. Rosemary is a graduate student in anthropology at the University of Montreal. Christopher is a graduate student in biology at Concordia University. They live in Montreal.



**Armand "A.J." Virtuoso '03** received a doctor of dental medicine degree from the University of Nevada-Las Vegas School of Dental Medicine on May 17. He plans to practice in the Las Vegas area.



**Aaron '04, MAT'05** and **Evelyn (Williams) Young '03** won the relay portion of the Circle the Bay 30-kilometer run in Coos Bay, Ore.

To **Carrie (McIntyre) '04** and **Anthony Jones '02, MBA'05**, a daughter, Tatum Eliza, born May 6. She joins brother Spencer.

To **Rebecca Lynn (Stott) Mendez '05, MAT'06** and husband Richard, a son, Alejandro Luis, born July 9. He joins sister Jasmine, b.



**Hannah Meisen-Vehrs '06** and **Jacob Vasey '05** were married July 26 in Aloha, Ore. The wedding party included **Stephanie Hartford '05, Erin Kerrigan '05, Kristin Hill-Williams '05, Lauren Fiala '05, Nathan Rietman '02, JD'05, Johnny Vong '02, Joshua McDowell '02, Nathaniel Willson '02** and **Nathaniel Cole '02**. Many other alumni also attended the wedding. Hannah is pursuing her law degree at the University of Oregon, and Jake works in human resources at the University of Oregon.

To **Alison Rae Nunamaker '05** and husband Mychal Lucas, a daughter, Kenadie Rae, born Feb. 19.

**Robert Hand '07** is starting his second year with Teach For America in the New Orleans area. A winter break volunteer trip to gut flood-damaged homes in New Orleans inspired Hand to put plans for law school on hold and apply with Teach For America instead.

**Amanda Helfer '08** has been hired as the assistant manager at Ten Thousand Villages in Salem. In addition to managing the store, she coordinates the volunteer staff and off-site sales.

**Ihor Tsymbalysty MBA'96** is working in Kiev, Ukraine, as a project director at the Ukrainian Center for Common Ground, an NGO related to the Search for Common Ground ([http://www.sfcg.org/sfcg/sfcg\\_home.html](http://www.sfcg.org/sfcg/sfcg_home.html)), an international organization that works to introduce new ways to resolve conflicts. In his spare time, he dances the Argentinean tango and organizes tango festivals in Ukraine. He was elected president of the Association for the Development and Support of Argentinean Tango in Ukraine.

## AGSM Class Notes

## 1970s

To **Brian Schmidt MBA'98** and wife Carl Elise Marie Schmidt, a daughter, Elise. She joins brother Owen, 3. The Schmidts live in Lake Oswego, Ore.

To **Jason Cody MBA '98** and wife Amy, a daughter, Maben Frances, born July 13.

**Patrick Pine '74, MBA'76** is benefits manager for Providence Health and Services, Washington.

**James A. Fitzhenry MBA/JD'81** was named executive vice president of Schmitt Industries, Inc., in June. He was most recently president of Capital Strategies Group, a federal government business development and government relations firm. Previously he was a senior executive at FLIR Systems, Inc. for 15 years, most recently as senior vice president for corporate operations and law. Schmitt Industries designs, assembles and markets computer-controlled balancing equipment primarily to the machine tool industry.

## 1980s

**Sandy Baruah MM'95**, who now heads the Economic Development Administration, was recently selected by President George W. Bush to lead the Small Business Administration. The announcement of the appointment appeared in the Portland Business Journal in June. Read the full article here <http://www.bizjournal.com/portland/stories/2008/06/23/daily32.html?r=et75&>.

## 1990s

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To **Jason Cody MBA '98** and wife Amy, a daughter, Maben Frances, born July 13.

**Robyn MacKillop MBA'98** recently published *Online Teaching For You?* available at



[www.amazon.com](http://www.amazon.com)

## CLASS NOTES

Amazon.com. She works as site coordinator of an alternative high school, overseeing online teaching and learning, discipline, class registration and employment opportunities for students.

**Kristina (Frame) Gonier '98, MM'99** is a manager with BearingPoint's public services practice. Her home office is in Sacramento. She deals primarily with state and local system implementations.

# 2000s

**Sid Parakh MBA'02** was promoted to vice president of equity research after serving as assistant vice president with McAdams Wright Ragen in Seattle.



**Mat Hunnicutt '02, MBA'03** was elected to the board of the Rotary Club of Portland, the 15th oldest Rotary club in the world, with 350 members. The two-year term involves leading the club's strategic vision.

**Gerald "Jerry" Mathias MBA'03** moved from Columbus, Ohio, in 2007 to work in Toronto as an independent consultant on business intelligence projects for Marsh & McLennan and the government of Ontario. He is senior business intelligence analyst for the global investments and corporate lending division of Scotia Capital, the capital investments arm of the Bank of Nova Scotia (ScotiaBank) and Canada's top foreign exchange bank.



**To Debra Spears-Turner MBA/JD'05** and husband Ryan Turner, a daughter, Jordyn Bailey Irene, born July 14. Jordyn joins her sister, Kamryn, 4. The Turner family lives in Salt Lake City, where Debra is HR Manager and General Counsel for Tomax Corporation and a part-time staff attorney for Salem-based Whitford Law Offices.



**To Amanda Hemmert MBA'06** and husband Jamison, a daughter, Elaine Victoria, born June 4. The family moved into a new house in Indianapolis, Ind., the week before her birth.



**To Terri '01, MBA'06** and Riley Savage '99, a daughter, Parker Lynn. They live in Hillsboro, where Terri is a senior financial analyst for Intel.



**Andy Frazier '97, MBA'08** has been voted onto the Small Business Advisory Council (SBAC). The SBAC represents the diversity found in the Portland business community and provides an organized voice for small business with the Portland City Council on policies that impact small business.



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## School of Education Class Notes

# 1990s

**Elizabeth (Lindley) Tinseth '95, MAT'96** is a first-grade bilingual teacher at Weddle Elementary School in the Salem-Keizer School District. She and her husband, David, have three boys. Jonah and Jacob are enrolled in a dual-language program at Harritt Elementary School in West Salem, learning Spanish and English. Jonathan is in preschool.

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# 2000s



**Melissa Van Acker '01, MAT'02** and Brandon Wiley were married Dec. 29, 2007, in a Celtic Renaissance ceremony in Chandler, Ariz. In attendance were Sarah (Miller-Kobayashi) **Beaty '99** as well as many family and friends. Melissa teaches sixth-grade language arts at Santa Maria Middle School in Phoenix.



**Julie Stefan '02, MAT'04** and Ian Lindsay '04 were married Sept. 29, 2007, in Salt Lake City. The wedding party included

**Trevor Lindsay '01, Michael Kiefer '04** and **Paige Lindsay '07**. Julie is a writer, editor and teacher, and Ian is starting his fourth year of medical school at the University of Utah. They live in Salt Lake City.

**Aaron '04, MAT'05** and **Evelyn (Williams) Young '03** won the relay portion of the Circle the Bay 30-kilometer run in Coos Bay, Ore.



**To Rebecca Lynn (Stott) Mendez '05, MAT'06** and husband Richard, a son, Alejandro Luis, born July 9. He joins sister Jasmine, 6.

**Tracy (Taylor) MAT'08** is a sixth-grade block teacher specializing in English and social studies at Clagget Creek Middle School. A resident of Keizer for 15 years, she and husband Thomas Larimer JD'08 have four children.

**Kevin O. Arndt MAT'08** is a first-year teacher at McNary High School in Salem. He teaches algebra and math lab. His wife, Erin, started her third year of teaching, also at McNary.

## In Memoriam 1920s

**Marguerite (Bridgeman) Wygant '26** died Aug. 14 in Lewiston, Idaho. Born in Harrison, Idaho, in 1903, she married Ernest Mason Wygant, her childhood sweetheart, in 1927. They first resided in Harrison, then Pocatello, Idaho, for 20 years before ultimately settling in Lewiston. She was always involved with the community and was a member of the Lewiston Reading Club, Chapter Q of PEO, Social Order of the Beauceant, Daughters of the Nile, Daughters of the American Revolution, Society of Mayflower Descendants and the Congregational Presbyterian Church. An avid reader and library user, book reviews became her specialty, and she presented more than 150 programs to local clubs and civic organization. She and her husband were charter members of Meistersingers, a highly regarded choral group. She also provided piano lessons for two generations of Lewiston children. Her husband and daughter preceded her in death. Survivors include her son-in-law, four grandchildren and three great-grandchildren.

## 1930s

**Ethel M. (Given) Edwards '31** died July 18 in Sublimity, Ore. In 1928 she married Lawrence Edwards, and they moved to the family farm in

Turrier, where she lived until 1997. Together they raised three children while operating a dairy. She helped with the daily farm chores, was an accomplished seamstress, food preserver and pianist, and taught her children the many skills she had acquired over the years. She enjoyed many active years of membership in Eastern Star—Victoria Chapter #76, Stayton Grange, the Oregon Cowbells and the Turrier Birthday Club. Her husband and a daughter preceded her in death. Survivors include a son, two daughters, son-in-law Eric "John" Dahlberg Jr. '56, two grandchildren, six great-grandchildren and one great-great-grandchild.

**Jennie E. (Delzell) Savage '31** died April 18 in Casa Grande, Ariz. Born in 1910 in Klamath Falls, Ore., she moved to Salem with her family and finished high school. She was a member of Delta Phi and Pi Beta Phi sororities and received an honorary plaque from the latter in honor of her 78-year membership. She taught high school English and home economics until marrying Hal Savage in 1938 in Medford, Ore. She handled accounting for the family welding supply business in later years. Known for her sunny disposition, she loved to read and play the piano, and she played bridge well into her 90s. Survivors include two sons, a brother, four grandchildren and several great-grandchildren.

**Kenneth A. Oliver '34** died June 23 in The Dalles, Ore. He was born in 1912 in Sweet Home, Ore. After graduation, he served in the Navy in World War II, and later in the Naval Reserve, where he achieved the rank of lieutenant commander. He earned a master's degree from the University of Washington and a PhD from the University of Wisconsin. He worked as a professor of English and comparative literature at Occidental College until 1977. He was an active member of the National Council of Teachers of English and a member of the American Legion. He enjoyed reading, politics, writing poetry and golf. His wife and a son preceded him in death. Survivors include a son and two grandchildren.

**Lucile I. (Miles) Satchwell '34** died Aug. 24 in Oregon. She was born in Nebraska in 1911 and moved to Oregon with her family following her father to serve as a Methodist minister to many Oregon towns. Shortly after graduating she married Stanley Satchwell '31. They moved to Forest Grove, Ore., in 1955. She taught at Harvey Clarke and Joseph Gale elementary schools in the Forest Grove School District for 17 years and greatly enjoyed the many students who kept in touch over the

years. She was an active member of the Forest Grove United Methodist Church. She was preceded in death by her husband and sister-in-law **Helen (Satchwell) Gragg '21**. Survivors include a son, a daughter, a brother, a sister, two grandsons, three great-grandchildren, a great-great-granddaughter, nephew **Donald M. Gragg '55** and nieces **Linda (Gragg) McPherson '54** and **Doris (Gragg) Sherry '50**.

**Dwight B. Aden Sr. '37** died July 13 in Washington. He was born in 1915 in Wilsonville, Ore. He was a natural athlete, with a love for baseball, and after graduation was drafted by the Boston Red Sox. He played for the Lewiston, Idaho, team before moving to Spokane, Wash., in 1937, where he spent the rest of his life. In 1940, Aden married **Ester Black '36** in Salem. Aden served in World War II as a Naval flight instructor in Steerman biplanes. Once home, he became an insurance agent with the McGovern-Carroll Company. During his life, he was a member of many Christian, political and charitable organizations. His family remembers him as an athlete, a gentleman, a devoted husband and father. His wife preceded him in death. Survivors include two sons, a daughter, a brother and 18 great-grandchildren.

**Eugene W. Hibbard '37** died May 10 in Des Moines, Wash. He was born in 1915 in Singapore and lived in Sumatra, and later China, where his father was a missionary. He graduated with a degree in chemistry and received his master of divinity degree from Garrett Seminary at Northwestern University. He and his wife, Mary Emma Painter, wed in 1943. He served Methodist churches in northeastern Ohio, Washington and Idaho. He enjoyed gardening, camping and hiking in the Cascade Mountains. He participated in CROP Walks for Hunger and was active in the Washington State Youth Hostel Association. Survivors include his wife, three daughters, two sons, nine grandchildren, four great-grandchildren and three sisters.

**Cornelia H. (Hulst) Adams '38** died July 21 in Orinda, Calif. Born in Oak Harbor, Wash., in 1917, her family moved to Salem when she was seven, and she graduated from Salem High School. She earned her degree and a teaching credential from Willamette and took a teaching position in Ashland, Ore., where she was also dean of girls. With the start of World War II, she left teaching and enlisted in the Woman's Auxiliary Army Corps where she attended officers' candidate school and graduated as a second lieutenant in February 1943. As a commissioned

officer she was assigned to head up WAC recruiting in New Mexico and later served as camp adjutant in various Army posts. She retired from military service in 1946 with the rank of captain. She then rejoined civilian life as an employment interviewer with the California employment department. In April 1952, she traveled to Austria to marry her fiancé, Dan Adams, then a civilian accountant with the U.S. Army. In 1953 they returned to California, where Adams became a homemaker, continuing to lead an active civic life. She served on the city planning committee after the incorporation of Orinda, and she worked extensively with committees relating to the city library. She was also active in the League of Women Voters. She is remembered as an elegant woman who respected good food, enjoyed cooking and was an expert seamstress. Survivors include her husband, a daughter, two grandsons, sister **Jeannette (Hulst) Onffroy '41**, and niece **Janine (Onffroy) Shalley '70**.

**Harlan M. Sheldon '38** died Dec. 22, 2007 in Kansas City, Mo. After graduating with a business administration degree, he took his first job working as an accountant at a sawmill. Later he owned the OKOMA Airways between Okanogan, Wash., and Spokane, Wash. With his experience in accounting and construction, he worked as a cost engineer in Saudi Arabia, Vietnam, Thailand, Korea, Indonesia and elsewhere. He worked, lived and traveled overseas for more than 30 years. He was an accountant, businessman, airline owner, engineer and shrimp farmer, retiring in 1985 as a senior highway engineer, though he had never taken engineering courses. His sister, **Loraine (Sheldon) Kissling '35** preceded him in death. Survivors include his wife Sirjon.

## 1940s

**Willard "Pete" H. Petre '40** died Aug. 3 in Hillsboro, Ore. He was born in Rickreall, Ore., in 1917, and graduated from Dallas High School before attending Willamette University and San Francisco State. He operated a gas station in Salem before enlisting in the Air Force in December 1941. He quickly rose to the rank of sergeant and attended officer candidate school, receiving his commission in December 1942. He was among the first wave of U.S. troops sent to Europe and was assigned the duty of setting up American air bases throughout England, serving as squadron and battalion commander, and station adjutant with Strategic Air Forces. In 1944 he met and married Cheryl Wright. In 1946, after achieving the rank of major in the Air Corps, he

returned to Salem, to be joined by his wife and baby daughter later that year. After leaving active duty, he remained in the Air Force Reserve, retiring in 1977 as a lieutenant colonel. Back in civilian life, Petre primarily worked in the insurance and real estate business after owning and operating a Union Oil distributorship with his brother. He ran his own agency, Petre Insurance and Real Estate, until selling the business in 1976, but he continued to work in real estate until 1990. He was also active in the local community, serving on the board of directors for Security Bank, Coquille Parks and Recreation Commission, and was a Coos County Hearings Commission member. He was a life member of the Elks, a life member and Master Mason of Chadwick Lodge No. 68, a 15-year member of the Lions Club, Grand Chapter of Royal Arch Masons, a member of Hilar Temple of Shriners and a life member of the Knights Templar of Pacific Commandery No. 10. His wife Cheryl preceded him in death. Survivors include two daughters, two grandchildren and a great-granddaughter.

**Helen L. (Hinz) Caywood '41** died July 16 in Jefferson, Ore., where she lived most her life. She worked as a histologist at Salem Hospital and Albany General Hospital until retirement. She was a member of the Jefferson United Methodist Church and Jefferson Women's Club, and a member of Eastern Star for 62 years, where she was also Grand Matron. She was an accomplished artist who also enjoyed cooking, flowers and reading. She is preceded in death by a brother and a sister. Survivors include a son, four grandchildren, seven great-grandchildren and two sisters.

**Elizabeth "Jean" J. (Schell) Rossman '41** died June 27 in West Bloomfield, Mich. She was born in 1919 in St. John, Wash. She attended Oregon State University before graduating from Willamette, where she studied English literature, fine arts and library science. She was involved for many years with the fine arts departments at Michigan State University, where she established the Elmer C. Rossman Endowed Scholarship in memory of her late husband. She is preceded in death by her husband, a brother and a sister. Survivors include two sons and a daughter.

**Gayle D. (Denison) Strome '41** died Aug. 5 in Junction City, Ore. She was born in Roseburg, Ore., in 1919. In 1948 she married Carey Strome. She was a math and physics teacher and served as dean of women at Grants Pass High School. She also served on the board of Citizens

Bank. Her husband preceded her in death. Survivors include several nieces and a nephew.

**Esther M. (Devore) Franklin '42** died Aug. 19 in California. She was born in Portland in 1920.

**Laveda L. (Lester) Garver '42** died July 31 in Portland. She was born in Hood River, Ore., in 1920 and raised near Pine Grove, in the Hood River Valley. Following graduation, she worked as an accountant at an airport in Blythe, Calif., where she learned to fly. In 1947 she met and married James Garver, and spent the rest of her life as a homemaker. Her husband and a son preceded her in death. Survivors include her brother, a son and two grandchildren.

**R. "Luree" (Norris) Hughes '42** died May 26 in Oregon. She was born in Hebo, Ore., in 1921. She married Kenneth M. Hughes '41 in 1942 and they were married until his death in 1980. She was a gifted gardener and frequently shared her love of flowers in the arrangements she prepared for her church. Her life was one of service, and she taught knitting to college students, volunteered at ARC and lent caps for children in her community. Survivors include her brother, daughters **Allison Llesse '00** and **Anita Hughes MM '99**, a son and two grandchildren.

**Beth (Manchester) Reid '42** died June 17 in Oregon. She married Frank D. Reid in 1939, and eventually settled in Helm Springs, Ore. She was widowed in 1998 and married long-time family friend Paulsen Kaseberg in 2002. She was noted for her exceptional sewing skills, especially her quilting, winning numerous awards and ribbons, including a top award at the state level in the late 1960s. Survivors include two sons, two grandsons, a granddaughter, two great-grandchildren, four nephews and three nieces.

**Alvin L. Schmitt '43** died Sept. 3 in Medford, Ore. He was born in Florence, Ore., in 1920, and attended Willamette until he enlisted in the U.S. Army in 1942. As an Army corporal, he fought in the Rhineland, Central Europe, Northern France, Ardennes and Normandy campaigns. He was a marksman and received a Good Conduct Medal and the European-African-Middle Eastern Service medal. In 1954, he married Mary, and they moved to Medford and raised two daughters. He worked for the Bureau of Land Management until his retirement in 1975. Survivors include his wife, two daughters, four grandchildren and four great-grandchildren.

## CLASS NOTES

**Richard O. Chase '44** died Aug. 10 in Oregon. He was born in Minneapolis in 1919, and moved with his family to Salem the same year. His health prevented him from enlisting, so instead he worked for the State Highway Department for the Army Ordnance Department. He continued to work for the State of Oregon until his retirement in 1981 from the state hospital. Chase was a longtime member of the United Englewood Methodist Church, where he served on numerous committees. He was an avid train collector and enjoyed traveling across the United States with his family. Survivors include his wife, four sons, two daughters, seven grandchildren and eight great-grandchildren.

**Grace L. (Stowaser) Brown '45** died March 21 in Oregon. She was born in 1922 in St. Helens, Ore. She married Garthe Brown in 1944, and they enjoyed 64 years together. They built their dream house in southwest Portland, where they raised their two children before moving downtown. She enjoyed traveling with her husband, and her favorite places included Hawaii and Australia. Her son preceded her in death. Survivors include her husband, her daughter, three grandchildren, a great-grandson and several nieces and nephews.

**Laura (Garoff) Woodard '45** died June 27 in Oregon. She was born in 1923 in Portland, where she lived all her life. She married Elbridge Woodard in 1944 and enjoyed being a homemaker. He and a son preceded her in death. Survivors include a daughter, eight grandchildren and one great-grandchild.

**James "Millard" M. Leslie Jr. '47** died Sept. 18 in Newberg, Ore. He was born in 1922 in Brownsville, Neb. He received his naval commission at Northwestern University and served in the Navy in the South Pacific during World War II before enrolling at Willamette. He taught music and math in various Oregon cities and later became a real estate agent. He married Carol Haskin in 1944. Two sisters, **Madge Leslie '40** and **Helen (Leslie) McCulloch '43**, preceded him in death. Survivors include his wife, five daughters, a son, nine grandchildren and one great-grandchild.

**Robert D. Perry '47** died June 22 in Hillsboro, Ore. He was born in St. Helens, Ore., in 1922. During his time at Willamette he played on the varsity basketball and baseball teams. He married Beverly in 1943 and served as a B-17 pilot in the South Pacific during World War II. He was a teacher, coach and counselor at Beaverton High School from 1951 until his retirement in

1983. He and his brothers started and operated Perry's Basketball Camp in Vernonia, Ore., from 1964 to 1980, with thousands of young people participating over the years. He enjoyed golf and volunteered in many organizations in his community. Two daughters preceded him in death. Survivors include his wife, a daughter, a son and three grandchildren.

**Elsie E. Tripp '47** died Aug. 9 in Albany, Ore. She was born and raised in Albany, graduating from Albany High School in 1942 before enrolling at Willamette, then the University of Washington. She worked at the University of California Medical School in San Francisco and enjoyed collecting antiques. She is survived by two brothers including **Russell W. Tripp '50**, sister-in-law **Barbara "Duffy" (Mac Duffee) Tripp '49** and numerous nephews and nieces, including **Wendy Tripp '78**.

**Craig C. Coyner '48** died April 11 in Utah. He was born in 1921 in Bend, Ore. He married Betty Cooper in Salem; after her death, he married Nedra Lucherini in 1972 in Salt Lake City. During World War II he served in the U.S. Army Air Corps. For 55 years he worked as an attorney. He was a member of the LDS church and of the Rotary. He enjoyed fishing. Survivors include his wife, three sons, a daughter, 10 grandchildren and five great-grandchildren.

**Rachel A. (Tulley) Sutphin '48** died June 29 in Pandleton, Ore. She was born in 1925 in Wallowa, Ore., and spent her formative years there. In 1948 she married Clayton Sutphin of Wallowa. She worked for the U.S. Forest Service and then as secretary to the superintendent at Wallowa High School until 1960, when she and her family moved to Enterprise, Ore. There she was a library assistant for 18 years at Enterprise High School, a job she particularly loved because of the opportunity to help young people in their research and get to know them. She was an active vocalist throughout her life, performing in a number of operettas, choirs and solo performances, and even in retirement she continued to take voice lessons. She was a member of the Enterprise Congregational Church choir for more than 40 years. Survivors include her husband, two sisters, a daughter, two sons and four grandchildren.

**Charles J. Zerzan Jr. '48** died May 23 in Oregon. He was born in 1921 in Portland and raised in the Portland and Salem areas. At age 16, he enlisted in the Oregon National Guard. During World War

II he served in the China-Burma-India theater. At the end of the war, by which time he had earned the rank of captain in the U.S. Army, he returned to Oregon to attend Willamette. He met his wife, **Joan M. Kathan '48**, and they married Feb. 7, 1948. After Willamette he attended medical school at Marquette University College of Medicine, where he earned his MD. Zerzan re-enlisted in the U.S. Army, rising to the rank of lieutenant colonel, and served in many prominent posts including chief of medicine at Rodriguez Army Hospital and U.S. Army medical advisor to the Jordan Arab Army. As both a soldier and a physician in the Army, he earned Honors including the Legion of Merit, the Army Commendation Medal with two oak leaf clusters, the World War II Victory Medal, the Pacific Theater Medal with two battle stars, the National Defense Ribbon and the American Defense Ribbon. He and his family returned to Oregon in 1968, and he served as director of continuing medical education at the Medical School of the University of Oregon (now OHSU). He is survived by his wife, 12 children including **Gregory '93, JD '96, Kevin '89, MAT '90, Rose Marie (Zerzan) Freeby '83, JD '87** and **Terrance '78**, his sister, **Dorothy A. (Zerzan) Sanford '46**, 30 grandchildren, including **Sarah '08**, and three great-grandchildren.

**William E. Dunn, Jr. '49** died May 11 in Oregon. He was born in 1926 in Moberly, Mo. At Willamette he was a member of Beta Theta Pi fraternity. He lived most of his adult life in Portland. In 1945 he married Roberta Paulus. He served as president of the Sons of the American Revolution and the Historical Auto Collector Organization. He was also an active member in various local branches of Christian Science churches. His wife preceded him in death. Survivors include three sons, two daughters, six grandchildren and five great-grandchildren.

**Joy L. Meuler '49** died June 1 in Vancouver, Wash. She was born in Madison, S.D., in 1928 and spent her childhood in small South Dakota towns as her father taught in one-room schoolhouses across the state. In 1940 her family moved to Oregon. While at Willamette, she was a member of Delta Gamma sorority, and she graduated with a degree in vocal music. In 1950 she married and began her teaching career in Myrtle Point, Ore. In 1955 she moved to Vancouver, Wash., where she lived the rest of her life. She married Bob Meuler in 1969. She taught second and third grade, and elementary music at Lacamas Heights Elementary School in Camas, Wash., retiring in

1993. She was a member of the first Presbyterian Church in Vancouver, where she sang in the choir for 38 years, including two years as vocal director. She also sang with local groups including the Vancouver Choraleers, the Brahms singers and the Portland Chorale. Her family remembers her love of the beach, singing, listening to great vocalists and symphonies, baking and hosting family meals, among other favorite pastimes. Survivors include her husband, two sons, two daughters, two stepsons and three grandchildren.

**James M. Oakes '49** died Aug. 17 in Oregon. He was born in 1927 in Portland, where he lived his entire life. He served in the Navy during World War II and later was an assistant manager with the pharmaceutical company Merck, Sharp & Dohme for more than 35 years. A sister, **Miriam (Oakes) Jones '46**, preceded him in death. Survivors include his sisters **Eleanor (Oakes) Girod '53** and **Helen (Oakes) Knutson '52**, two nieces and a nephew.

## 1950s

**Evan B. Boise '50** died Feb. 14 in Oregon. He was born in Salem in 1926, and graduated from Salem High School and the University of Oregon, where he was a member of the Phi Delta Theta fraternity. After graduating, he worked at U.S. Bank in Portland where he met his wife, Janet Bozorth. They married in 1954 and moved to Salem, where he began his career as a real estate and property manager. He committed himself to the health and vitality of the Salem community, championing urban renewal, especially in the development of the downtown and riverfront areas. A longstanding member of the Salem Downtown Association, including a term as president, he continually advocated for a vital business presence and promoted the construction of the sky bridges. His membership in the Salem Rotary Club, Chamber of Commerce and Waterfront Committee reflected his commitment to the betterment of the city. He loved to sing and was the leader of the Tillamook County Marching Band every Fourth of July. He was also an avid skier, tennis player, golfer and river rafter. His brother preceded him in death. Survivors include his wife, two sons and five grandchildren.

**Rodney K. Beals '52** died Aug. 7. He was born in 1931 in Portland. After Willamette, he went on to the University of Oregon Medical School. He was an orthopedic surgeon at OHSU. In 1955 he married Joyce Campbell. He received an Alumni Citation in 1991 for his many accomplishments as a teacher.

scientist, physician and surgeon. Survivors include his wife, a daughter, two sons and four grandchildren.

**John "Jack" M. FitzMaurice '53** died July 20 in Salem. He was born in Salem in 1927 and graduated from Salem High School. He joined the U.S. Navy in 1944 and, after serving for two years, he returned to attend the University of Oregon, where he met his wife, Patricia Arrowsmith. They moved to Salem where he enrolled at Willamette and played basketball. In 1952 he started R.M. FitzMaurice and Son, an agricultural supply business. He sold the business in 1984 and moved on to a successful career developing land for residential use. He greatly enjoyed boats and spending time on the water, whether river, lake or ocean, in addition to woodcarving and furniture building. He enjoyed fishing and hunting, sports he pursued until age 78. Survivors include his wife, three sons, a daughter and nine grandchildren.

**William A. Hess '53** died May 5 in California. He was born and raised in Medford, Ore., and attended Willamette before transferring to Washington State College. He met Val Lee Ann Vegler and, after he completed his degree in the school of veterinary medicine, they were married. They moved to California and Hess entered the U.S. Army, serving two years in the Veterinary Corps. Returning home, he opened his own veterinary clinic, the Dog and Cat Hospital, where he practiced for 36 years before retiring in 1997. He was devoted to his family, church and charitable organizations, spending countless hours helping others. An avid reader and music enthusiast, he was known for his sense of humor. A son preceded him in death. Survivors include his wife, a son, a daughter and six grandchildren.

**Alan R. Hallowell '54, JD '56** died Sept. 4 in Washington. He grew up in Farmer City, Ill., and attended the University of Illinois before enlisting in the U.S. Army. When his service was completed, he moved to the Pacific Northwest, graduating from Clark College before coming to Willamette. After finishing law school, he moved to Longview, Wash., with his wife, Patricia Bright. He joined the law firm of Atwell, Moore and Walstead, where he eventually made partner before successfully running for the superior court in 1970; he retired in 1991. He was a longtime member of the Longview Country Club, the Kelso Elks, the Palmbrook Country Club in Arizona and the Kelso Kiwanis club. A respected jurist, he was admired for his love of law, sense of humor

and storytelling. Survivors include his wife, three daughters, a son, and eight granddaughters.

**James "Woody" W. Simmons '54** died Aug. 30 in La Grande, Ore. He was born and raised in Texas. He skipped his own high school commencement to attend the World's Fair in Chicago. He married Lois Eileen Hodges in 1937. He enlisted in the U.S. Army in the mid-1930s and served in the Signal Corps, stationed in London in 1944-45. Following World War II he moved to Salem, where he worked for a car dealership owned by Douglas McKay, then Oregon's governor. He later opened a radio repair shop in Salem. He started a new life by enrolling at Willamette with the help of **Mark Hatfield '43**. After graduating, Simmons taught high school English and Spanish in Oregon and California. He continued his education at the University of California, Berkeley, and the University of Washington, where he received his master's degree in library science. He started libraries at the College of the Siskiyous and Lane Community College in Eugene, Ore. He moved to La Grande in 1967 to work as a librarian at Eastern Oregon University, retiring in the late 1970s. He was a lifelong amateur radio operator who enjoyed communicating with people around the world, and he shared messages with operators in every country but Libya — with certification cards to prove it. Survivors include two daughters, three grandchildren and several great-grandchildren.

**Roland B. Bliss '56** died June 17 in Texas. He was born in Portland in 1934 and while at Willamette he was a member of Sigma Chi Fraternity. He served in the U.S. Army and was stationed in Anchorage. Bliss worked for many years in the hospitality industry, and retired from La Quinta Inns as a vice president of operations. He greatly enjoyed trail riding, fishing and the outdoors. He was also an enthusiastic supporter of the Sisters (Ore.) Rodeo and spent part of his retirement in Sisters. Family recalls his wit and sense of humor, which he retained until the end. Survivors include his son, two grandchildren, a brother and a sister.

**Patrick M. Dering '56** died June 28 in Scappoose, Ore. At Willamette he was a member of Sigma Chi Fraternity and both the football and baseball teams. After graduating from Oregon State University, he joined the family business, Petersen & Dering Wholesale Rose Growers — once the largest rose growers in the United States. After completing a degree in hotel management at the University of Denver, he lived

and worked in San Francisco before returning to Portland to start his own landscaping business, Suburban Landscaping. He enjoyed hunting, fishing and racing his dragster. Two sons preceded him in death. Survivors include his significant other, a son, a daughter, a grandson and two sisters.

**William A. Frederickson '56** died June 9 in Oregon. He was born in Sidney, Iowa, in 1934. He completed a degree in mathematics at Willamette followed by a master's degree in psychology from Baylor University. He then moved to Lafayette, La., in 1958 as an instructor at Southwest Louisiana Institute, where he met and married Patsie McCauley. After a stint in the U.S. Army, serving in Washington, D.C., he returned to the psychology department at the University of Louisiana at Lafayette. In 1964 he moved to Edmond, Okla., and earned his doctorate from the University of Oklahoma. He then became a faculty member and first chair of the newly formed psychology department at then Central State College. Survivors include his wife, a daughter, two brothers and a nephew.

**Charles "Bill" W. Pickett '56** died April 28 in Oregon. He was born in 1934 in Klamath Falls, Ore. He graduated from Klamath High School in 1952 and spent two years in ROTC at Willamette. He worked as a State Farm insurance underwriting supervisor for 39 years, a position he retired from in 1997. He married Lenore Nieswander in 1965 in Klamath Falls. He was a member of Knight Memorial Church, the Salem Vistors Association and Keizer Elks. The great enjoyment in his life was singing, and Pickett was a member of Salem Serenade Aires and the Breeze Guys Chorus for many years. He was also a dedicated sports fan and enjoyed bowling. Three sisters preceded him in death. Survivors include his wife, a sister, a son, two daughters, three grandchildren, two great-grandchildren and many nieces and nephews.

**Allen Daniel "Dan" Feller '57, MME '64** died June 20 in Portland. He was born in 1935 in Salem. He earned his master's degree in science and education and also served in the U.S. Air Force. He was a high school chemistry teacher for 30 years before retiring in 1991 and joining Intel as a research chemist for 14 years. He received numerous teaching awards as well as 18 patents while at Intel. He married Jean Holzinger Feller in 1983 in Hood River, Ore. He enjoyed gardening, cooking, travel and winemaking, and also volunteered at New Avenues for Youth in Portland. He was preceded in death by his brother,

**Wayne E. Feller '59**. Survivors include his wife, his mother, a sister, sons **Tom '86** and **Ted**, a stepson, six grandchildren and numerous nieces and nephews including **Scott E. Feller '89**, **Mary Michelle (Feller) Wade '93** and **Daniel R. Feller '97**.

**Judson H. Jones '57** died July 8 in Leominster, England. After a year at Willamette he joined the U.S. Air Force, spending two years in Japan maintaining airborne rocket firing systems. Following a year at Oregon State University studying physics and chemistry, he decided history was his true interest and transferred to Boston College, graduating in 1961. After studying education at Portland State University, he accepted a job with Teachers for East Africa at a school in a remote area of Kenya. He eventually rose to the position of headmaster, successfully managing both the school and the attached farm. He went on to teach at a school in Kampala, Uganda, where he also coached its national championship athletic team. In 1967 he married a colleague, Rose Watson. Inspired by his experiences abroad, he enrolled in an international development program at the University of Oregon, but instead finished a PhD in political science. While in Eugene, Ore., he taught in the international development section of the School of Community Service and Public Affairs. He was appointed assistant professor of political science at the University of Southern Illinois in 1976. In 1983 he left academia to join a hedge fund investment firm before moving on to work at a statistical software firm, a job that landed him in the Netherlands. In 2000, he and his wife retired to Leominster. He considered the highlights of his life to be extensive travel, experience living in other cultures and, above all, his wide intellectual interests. Survivors include his wife and numerous nieces and nephews.

**Sherman C. Turner '57** died June 27 in Oregon. He was born in 1915 on a Cherokee Indian reservation near Okmulgee, Okla. He married Martha Maphies in 1943 in Montana before attending Willamette University and the University of Oregon. From 1941-1946 he served in the U.S. National Guard and the U.S. Army. He worked as a general contractor in civil engineering. A daughter preceded him in death. Survivors include his wife, a son, four grandchildren and one great-grandchild.

**Peter F. Meyer '59** died Aug. 14 in Oregon. He was born in 1936 in Hebron, N.D., and moved with his family to Salem in 1941. He served with the HQ 249th Artillery of the

## CLASS NOTES

Oregon National Guard. For more than 50 years he worked for companies operated by Merritt W. Truax. In 2002 he retired as the executive vice president and chief operating officer of State Investments, LLC. He was active with many industry trade groups including the Oil Heat Institute of Oregon and the Oil Heat Regional Advisory Board. As a board member and officer of the Oil Heat Institute Credit Union, which he helped establish, he led the organization through a variety of mergers. He also served on the boards of many civic organizations including Salem Catholic School Community, the Sacred Heart Auction Committee, Salem Catholic Schools Inc., and was an advisor to the Sacred Heart board of directors. In 1958 he married Sheron. She survives him, along with two sons, two daughters, five grandchildren, his brother and nephews **Daniel Hall '76** and **Phillip "Moose" Hall '76**.

**Robert L. Morgan '59** died March 5 in Oregon. He was born Oct. 6, 1937. Survivors include his wife.

**Lars W. Nelson '59** died May 11 in Washington. He was born in 1937 in St. John, Wash., to **A. Lars Nelson '27** and **Rose (Wetherell) Nelson '27**. After graduation, he returned home to run the family farm. His family fondly remembers his devotion to all things living, animals and plants alike, and recalls his deep commitment to his extensive family. He "knew no strangers" and always enjoyed visiting with friends or a new acquaintance. His sister **Karen R. (Nelson) Bolshazy '61**, and a grandson preceded him in death. Survivors include his wife, three sons, a daughter and 16 grandchildren.

**David Atley Peterson '59** died May 13 in Chandler, Ariz. After graduation, he attended the University of Minnesota (medical school). He served two years in the U.S. Army at Ft. Rucker, Ala., before joining the staff at Emanuel Hospital in Portland. He was instrumental in designing the lab for the new Meridian Park Hospital. Upon its opening, he was named chief of pathology, and he served in that capacity until he retired in 1999. He enjoyed traveling, hunting, fishing and camping with friends and family, in addition to playing racquet sports and golf, reading and investing. Survivors include his wife, **Martha (Eagleson) '59**, three sons, including **Wade '83**, and seven grandchildren.

## 1960s

**Gretchen E. (Bolmier) Bush '60** died Sept. 16 in Oregon. She was born in 1938 in Fargo, N.D., and moved to Vernonia, Ore., in 1947.

After graduating, she lived in Iran for three years. In 1972 she moved to Hillsboro, Ore., and owned Gretchen's Lingerie Closet for eight years. She married Richard Bush in 1963. Survivors include two daughters, a son and seven grandchildren.

**Timothy J. Campbell '60** died May 8 in Oregon. He was born in 1938 to Della and **Charles Campbell '32**. He lettered in football, golf and tennis at Willamette. He received his MD from OHSU in 1964. Following a pediatric surgery fellowship in Pittsburgh, he returned to Portland to start his practice. In his later years, he enjoyed mentoring young surgeons, teaching not only technique, but also compassion and caring. On May 3, 1986, he married his loving wife, Shelly LeDoux Bunce, and together they built a life on their farm, Windbourne, where they enjoyed raising and showing black and tan coonhounds. His great joys in life were fly fishing, playing golf and cards with friends, and watching his grandchildren learn to swim. Survivors include his wife, two daughters, a stepson, a stepdaughter, two sisters, a brother and five grandchildren.

**Karen R. (Nelson) Bolshazy '61** died July 4, 2004, in Williamsburg, Va. She was born in 1939 in St. John, Wash., to **A. Lars Nelson '27** and **Rose (Wetherell) Nelson '27**. She became a social worker, volunteering with the Red Cross in San Diego. In 1977 she became a government civil service employee and spent the next 25 years in federal employment, retiring in 2002 as an analyst. She was a member of the Kitsap Gem and Mineral Society and the Washington State Grange for 53 years. She is survived by three sons and three granddaughters.

**Margery M. Mendenhall '61** died March 29 in Washington. She finished high school in Weiser, Idaho, and attended Willamette and later Kinman Business School in Spokane, Wash. After traveling the country working for various businesses, she settled in Seattle, where she began a 30-year career at the University of Washington. She greatly enjoyed spending time with her many friends, who remember her as a strong advocate for animal rights. Survivors include her brother.

**Arthur H. Lysne '62** died Aug. 18 in Washington. Born in 1935 and raised in Fergus Falls, Minn., he moved with his family to Portland, where he graduated from Parkrose High School in 1953. That year he entered the U.S. Air Force, spending four years as a provost marshal in Korea and Japan. After an honorable discharge in 1957, he began his college education at Portland

State College before transferring to Willamette. He met his wife, **Linda Simonsen '63** when they both served on the Homecoming committee. They were married in 1961. After completing a degree in economics and business, he worked as a stockbroker for some years before going to the University of Utah to complete a master's degree in social work. He received numerous outstanding leadership awards from the school of social work. After graduating, he and his wife moved to Spokane, Wash., where he was director of the Spokane Drug and Alcohol Council, director of the community services board and co-founder of the Eastern State Hospital Social Offender program. He also served as the regional director of an employee assistance program before starting his own program, Inland Empire Employee Assistance Program in 1992. Lysne enjoyed studying World War II and the Civil War and also enjoyed painting, drawing, skiing, sailing and golf. Survivors include his wife, two sons, a daughter, 11 grandchildren and two great-grandchildren.

**Zandra "Sandy" L. Winters '62** died March 23 in Portland. She was born in 1939 in Astoria, Ore. She attended the University of Arizona and Willamette. She held various sales, marketing and manufacturer representative positions, owned and operated a catering business and was experienced in the fishing industry, both sport and commercial. She volunteered at the children's store in Portland and was board chair of the Lakewood Center in Lake Oswego, Ore. She enjoyed the outdoors, gardening, cooking, digging razor clams and preparing them for friends. She is survived by a large extended family.

**Peder D. Knudsen '63** died Aug. 6 in California. He was a member of Sigma Chi fraternity at Willamette. Knudsen was a successful insurance broker with Putnam, Knudsen and Weiking, Peder D. Knudsen Inc., and Insurance Associates of Walnut Creek. He enjoyed the Bay Area and golf, and he treasured his friends. Survivors include his wife and two brothers.

**Bruce A. Rose '63** died March 5 in Oregon. He was born in 1941 in Portland, to **Harold '33** and **Lucille (Flanary) Rose '33**. He attended Western Oregon College of Education and Oregon State University, and after earning his master's degree he worked as an English teacher at North Eugene High School and Churchill High School. He married **Barbara (Balsinger) '62** in 1990 in Eugene, Ore. Survivors include his wife, daughter **Shannon A. Rose '97**, sister **Doris**

**(Rose) Burkland '67**, a son and six stepchildren.

**Janet K. (Waterman) Hinrichs '65** died June 12 in Oregon. She was born in 1943 in Tacoma, Wash. After graduating, she went on to receive a master's degree from Portland State University. She was a special education teacher for Woodburn High School and Multnomah County Education Service District, and she was most recently a MAX operator trainer for TriMet. She was also a master gardener through Oregon State University. In 1979 she married Donald Hinrichs. Survivors include her husband, three daughters, one grandchild and two great-grandchildren.

**Melinda L. (Martin) Littlehales '65** died April 15 in Oregon. She was born in 1943. While at Willamette she was a member of Chi Omega sorority. She taught Spanish briefly in Portland and Honolulu. Later she volunteered as a Court Appointed Special Advocate, as well as with Habitat for Humanity and FISH Emergency Services. In 1994 she began a new teaching career in English as a second language. She retired in 2005. Survivors include husband John, a daughter, a son and two grandchildren.

**Gary W. Wynia '65** died Aug. 26, 2007, in Minnesota. He earned his PhD from the University of Wisconsin and in 1969 joined the political science department at the University of Minnesota, where he was appointed professor in 1979. At the time of his retirement he was Keenan Professor of Latin American Studies at Carlton College. He authored five books and numerous scholarly articles on Argentina and Latin America, though students recall him most as a dedicated and caring teacher. His family remembers him as a man of great determination and intelligence, gentle character and humanity. Survivors include his wife, two sisters and many extended family members.

**Jan L. Shephard '66, JD '69** died Dec. 11, 2006, in Texas. He was born in 1943 in New York and spent his formative years there. He was a self-employed attorney. Shephard enjoyed motorcycle riding, horses and baseball. Friends and family remember his knowledge, wisdom, advice and humor. His brother preceded him in death. Survivors include his wife, a son, a daughter, two stepchildren, his mother, two brothers, a sister and three grandchildren.

**Clifford "Kip" Stitz Jr. '66** died June 23 in Washington. He was born in 1944 in Olympia, Wash., where he lived his entire life, when

not enrolled in higher education in Salem, Los Angeles and Seattle. After clerking for Washington Supreme Court Justice Robert Finley, he spent 13 years in private practice until 1985, when he was appointed to the Thurston County District Court where he presided until his death. He led many organizations, participated in numerous civic activities and devoted his career to the law. Survivors include his daughter, his father, a grandson and his brother.

**David B. Welch '67** died Sept. 4 in New Rochelle, N.Y. He was born in 1945 in Portland and attended Cleveland High. While at Willamette his Freshman Glee songs placed first for three consecutive years. He received his MA in music composition and PhD in ethnomusicology from Northwestern University. His dissertation subject was the Nigerian study of Sango, the God of thunder, and the contemporary folk opera based on Sango. He was an associate professor of music at Ramapo College in Mahwah, N.J., until his retirement. He was the author of *Voices of Thunder: Eyes of Fire*. He also composed musicals that were presented in the New York City area. He received an Alumni Citation in 1983 for his contributions to the world of education and music. Survivors include his son and a sister.

**Gregory L. Gourley '69** died Sept. 9 in Kirkland, Wash. He graduated from Lebanon High School. He spent many years helping immigrants become legalized American citizens, and he assisted in humanitarian efforts in remote areas of Sierra Leone. He served as a captain in the U.S. Air Force from 1969-75. On several occasions he appeared on public television in Seattle speaking about his volunteer work and interaction with the president of Sierra Leone. He most recently worked as a volunteer with the Fallen Heroes Project, honoring uniformed servicemen. Above all, he believed in the beauty of ordinary people, and the value of those striving to do right. Survivors include his mother, three brothers and two sisters.

## 1970s

**Mark L. Ail '70** died July 25 in Vancouver, Wash. He was born in 1946 in Portland, and completed two master's degrees — one in education training at Oregon State University, the other in education corrections at Western Oregon State University. He was a certified facilitator of Seven Habits and Principle Center Leadership, and he served as president of Congregations: Neveh Shalom, the Columbia Credit Union, and its regional

president of United Synagogue of America. Most recently he worked as an advertising consultant, motor sports producer and facilitator for strategic planning for both for-profit and nonprofit organizations. Survivors include his wife, his father, a daughter, a stepson, a granddaughter and his brother.

**Beckie T. Freres '71** died March 3 in Oregon. She was born in Salem in 1949 and worked as a mortgage officer for 36 years. Survivors include her father, a daughter, two sons, two sisters and a brother.

**Delbert R. Jones '73** died Aug. 13 in California. After graduating, he began a 32-year teaching career, starting with two years at a junior high school where he met his wife, Mary, a fellow teacher. In 1974 they moved to California where he taught at Tulare Union High School. He was named head coach for the varsity football team in 1984, a position he held for 11 years. In 1986 he led the team to a league championship. His health prompted him to retire after 29 years of teaching. Players and students remember him as an excellent role model and as someone who made a deep impression on those he mentored; many of his students stayed in contact well after their graduation. Survivors include his wife, daughter **Cindy Bianco '00**, a son, a grandson and two sisters.

**Wendy M. Cho '78** died July 10 in Oregon. She was born in Honolulu in 1956. At Willamette she was an outstanding student athlete, lettering 13 times. Cho taught physical education at Leslie Middle School in Salem for 29 years. She promoted lifetime activity to more than 122,000 students and helped to organize every school activity over the past nine years. Her hobbies included scrapbooking, quilting, sewing and cooking, as well as music and dance, and she was especially devoted to her children. Survivors include her husband, two daughters, son **Jordan '11**, her mother, father, stepmother and several aunts and uncles.

## 1980s

**Betty J. (Page) Luellen '81** died Aug. 18 in Norfolk, Neb. She was born and raised in Rome, N.Y. In 1964 she married William Luellen. Following his discharge from the U.S. Army Air Corps, the couple moved to Oneida, N.Y., then to Beaver Falls, Pa., in 1974. Following her husband's death, she moved to Oregon, then to San Jose, Calif., then to Norfolk in 1996 to be close to her family. Her husband, a son and a daughter preceded her in death. Survivors include three sons,

a half-sister, five grandchildren and three great-grandchildren.

**Marie "M.J." J. (Dempsey) Cummings '84** died Sept. 4 in Salem. She was born in Ohio in 1925 and moved to Salem with her husband, David, in 1969 after living in Berkeley, Calif., and Seattle, Wash. Soon thereafter she divorced and faced many challenges as a single mother. After her sons were grown, she pursued her own interests. In her late 50s she was a popular student at Chemeketa Community College and was selected to give a speech at graduation. She was awarded a special scholarship that allowed her to attend Willamette, where she majored in art and speech. She later volunteered with English as a Second Language students at Chemeketa. From 1987-90, she served on the WU Alumni Association board. A college highlight was a trip to London that exposed her to all things British, which became a fascination for her. Always known for her unique, colorful fashion and for wearing interesting hats and gloves, she is remembered by friends for her curiosity and zest for learning, her strength and determination, and her resilience in the face of adversity.

## 1990s

**John M. Jesse MM '97** died July 29, 2007, in Wisconsin. He was 47. Survivors include his mother and two sisters.

**Daniel K. Young '99** died July 19 in Salem. He was born March 3, 1977, in Kalaheka, Hawaii. After graduating with a degree in psychology, he became a commercial real estate appraiser and married Andrea. An avid hunter and fisherman, he had a knack for bagging trophies, whether elk, marlin or sockeye. He enjoyed basketball and belonged to several softball teams. He died participating in a three-on-three basketball tournament, an event he had not missed for eight years. Survivors include his mother and father, his wife, four brothers and numerous extended family.

## Faculty



**Adele Birnbaum** died June 1 in Oregon. She originally moved to Salem and began teaching at Willamette in 1963. As a professor of English, she passed on her love of world literature to her students. In addition to teaching, she co-directed a summer program in Florence, Italy. She also enjoyed

traveling on her own, visiting nearly every state in the U.S. In addition to Japan, Kenya, Peru, Greece and Spain. After retiring in 2000, she focused on writing projects, publishing "The Santiago Tales" in 2006. To promote this book about her experiences as a pilgrim in Spain, she traveled to bookstores across the nation, meeting new people and sharing her story. Friends remember her as an author, poet and world traveler, a lifelong learner and a strong advocate of the importance of higher education for women. Survivors include her brother, two daughters and four grandchildren.



**Howard A. Mader '51** died July 30 in Aumsville, Ore. While at Willamette he met and married his wife of 56 years, **Jacqueline Johnson '52**. He was also a member of Sigma Chi fraternity and served in the Oregon National Guard. His lifelong career was farming, but he served as an assistant professor of economics at Willamette from 1954-60, and as a stockbroker for Donald C. Sloan and Co., of Portland. He was involved with many agricultural groups, including serving as president of the Oregon Seed Growers League, the Oregon Seed Council and the Cascade Foothill Seed Growers Association. In 2004 he received a Diamond Pioneer Award from the Oregon State University College of Agricultural Sciences. He was an avid historian, a collector of early Western postal history, and a downhill skier. He is survived by his wife, two sons including **Scott Mader '77**, and four grandchildren.

## WE'VE SURVIVED WORSE TIMES



Dear Friends,

In my role as a certified financial planner, I've heard from many friends, family members and clients who are concerned and confused by the October \$700 billion rescue plan. If history is prologue, it might be helpful to remember that we've survived worse times.

After Sept. 11, 2001, stock exchanges closed for almost a week, and posted enormous losses upon reopening, especially in the airline and insurance industries.

The recession of the early 1990s hit much of the world in 1990-91. On Black Monday in October 1987, an unprecedented stock collapse peeled 22.6 percent off the Dow Jones Industrial Average. The collapse, larger than that of 1929, was managed well by the economy and the stock market quickly recovered.

In 1933, the national unemployment rate was about 25 percent. Currently the unemployment rate is about 6 percent.

What is also significantly different about the crash of 1929 and the rescue plan of 2008 is citizen engagement. The \$700 billion plan began with a three-page memo written by the Secretary of the Treasury. Protests in 41 states and thousands of emails to Congress delayed its adoption.

When it was finally passed, it had grown to 110 pages and included protection for taxpayers and promised a share in any profits. It cut the payment of \$700 billion in half and made future payments dependent on Congressional review. It limits excessive compensation for CEOs, and ensures strong independent oversight and transparency to protect the taxpayer. Finally, it allows the government to review mortgage agreements to assist home owners.

American investors and mortgage holders demanded and won tighter controls and regulations on Wall Street. This is very good news. Going forward, new guidelines will make long-term investing and home ownership safer.

The effects of the rescue plan will not be known immediately, but we should expect a recession either later this year or early in 2009; it is expected to last 9 to 10 months. What is a prudent course of action knowing that the credit markets are significantly tighter?

For older donors looking for a safe haven, charitable gift annuities remain a solid choice. Willamette annuity payments are fixed and guaranteed for life and are secured by the full faith and credit of the University. In addition to the security of a guaranteed return, gift annuities yield an income tax deduction, and annuities funded with appreciated property will result in substantial capital gains tax savings as well, all while supporting the Willamette program of your choice. In today's market, the fixed payments of a gift annuity are an attractive feature as part of an overall retirement portfolio and are especially advantageous for those alumni over age 70. Younger donors can reap the same benefits from a deferred annuity. For donors considering this option, I encourage you to contact Willamette University's Office of Gift Planning soon. Gift annuity rates at Willamette will decrease Jan. 1, 2009.

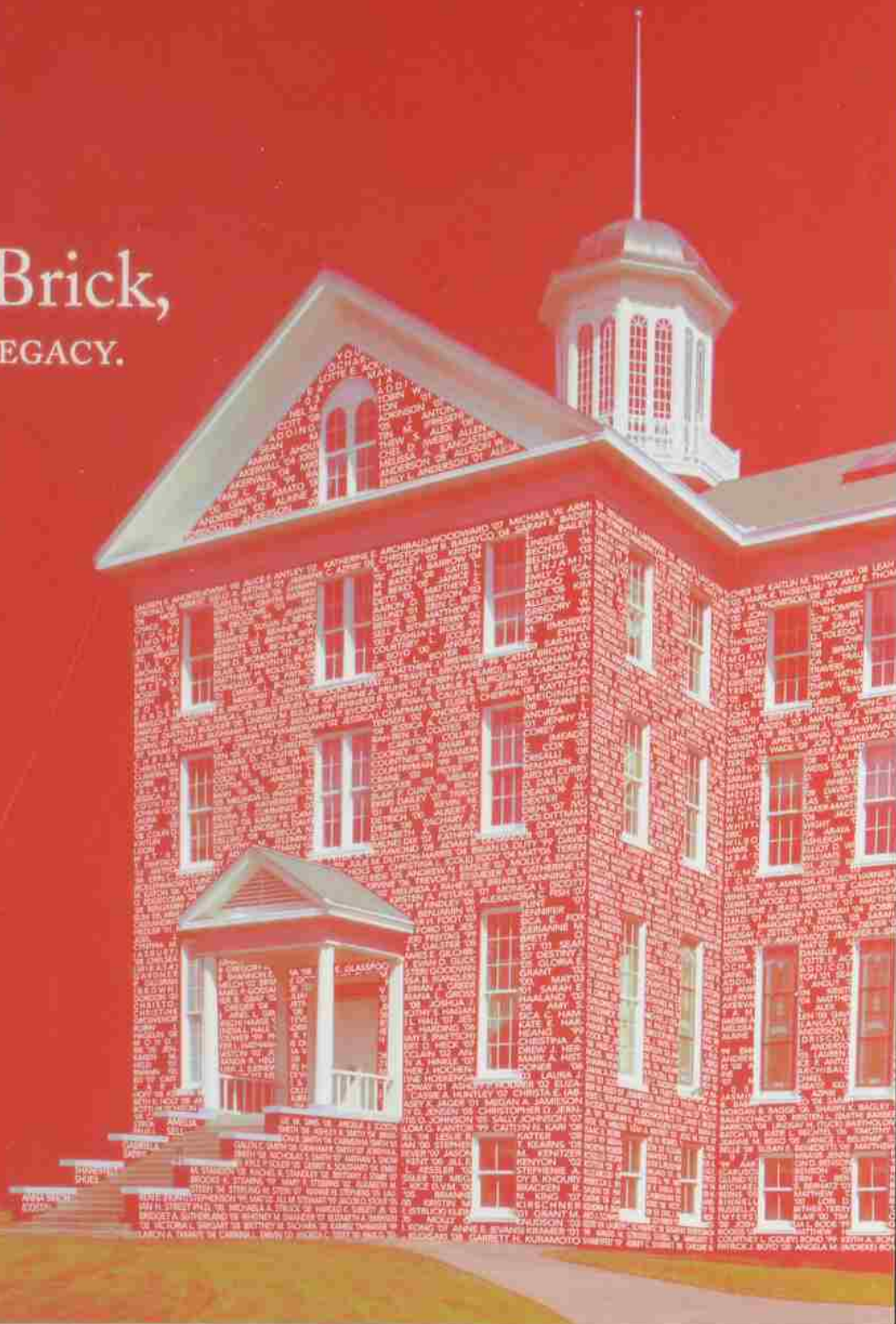
If we have learned anything over the past 50-plus years, it's that investing is about the long term. Markets will fluctuate, but there are ways to plan for the future and means to make prudent investment decisions. For investors, this is not the time to sell; it is time to stay the course, stay diversified and, if one is not already in place, to develop a long-term strategy.

Warm regards,

Peg Moreland '75  
Chair of the Financial Affairs Committee  
Board of Trustees  
Willamette University

Peg Moreland is vice president of family wealth management for a securities firm in Chicago.

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## WILLAMETTE G.O.L.D.

GRADUATES OF THE LAST DECADE



## BEHIND THE SCENES: THE ART OF CEREMONY

About 900 members of Oregon tribes and the Willamette and Salem communities gathered on campus in late September to witness a historic event: a procession involving all nine of the state's federally recognized Native American tribes in honor of an exhibition of their ceremonial regalia.

After a welcoming ceremony in Jackson Plaza, Eric Sheoships and Les Minthorn of the Confederated Tribes of the Umatilla Indian Reservation (top right) led the tribes in a procession to the Hallie Ford Museum of Art. There they celebrated the opening of *The Art of Ceremony: Regalia of Native Oregon*, which features items the tribes use in private ceremonies and rituals. Many tribal members donned their personal regalia for the event, including Luella Spino Azule and her granddaughter Alyssa Azule of the Confederated Tribes of the Umatilla Indian Reservation (top left), and Charles Nathan of the Confederated Tribes of Warm Springs, who attended Willamette in the 1950s (bottom right).

After the procession, about 450 people gathered in Goudy Commons for a traditional Native American feast. The next day, visitors had the opportunity to view multiple regalia makers at work in the museum.

The exhibition is on display at the Hallie Ford Museum through Sunday, Jan. 18. It then travels to the Tamastslikt Cultural Institute on the Umatilla Indian Reservation in Pendleton, Ore., Feb. 20-May 28, and on to the Museum at Warm Springs in central Oregon, June 26-Sept. 12.



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