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December 1986

Kenyon

College Alumni Bulletin



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December 1986

Volume 10, Number 4

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The Editor's Page

The issue of food

I first learned of the International Foodists Society in 1984 when its founder arrived in the guise of a city hall reporter at the newspaper where I was working.

It was clear from the outset that she had no intention of even paying lip service to vain objectivity, and an unedited political commentary of hers might have gone something like this: "The mayor, who has obviously *not* been eating enough sausage or garlic, closed city offices early today and said if all five city unions wanted to strike, to 'Go right ahead. I'll be down at the Moose.'"

Foodists are relentless in their campaign to attribute all political crises, indeed all personal, economic, and social upheavals, to some sort of food deprivation.

Moreover, their solutions to these problems generally involve a trip to the gourmet counter of the local supermarket. You totaled the turbo? I've got chops on the grill. She told you she loved that jerk? We'd better do seafood. I'm so sorry to hear about your grandmother. Mind checking the broccoli?

While the foodist reporter was diligent in her attention to the mayor's diet—to everyone's diet, for that matter—it seemed perfectly clear to the rest of us that far from being deprived of the proper food-stuffs, the mayor had eaten himself silly.

Now, I am fond of saying that I eat to live, rather than the other way around. I find this philosophy particularly useful when I have people over for dinner and I burn the chicken. "Oh, well," I can say cheerfully. "At least we have each other." Friends chuckle at the incongruity they perceive in this statement when they consider my impatience with bad food in restaurants.

But most people are strictly minimalists when it comes to determining just what "bad food" means. Certainly a critique of a meal involves more than an examination of what's on the plate, which may or may not be identifiable. No, there are a host of variables to be considered, including the server's hairdo (a beehive as crisp as a butter cookie is fine at the Venus Diner outside Butler, Pennsylvania, but inexcusable at One Fifth Avenue, for example); the number of calendars on the wall from local gas stations (as William Least Heat Moon points out, the more of these the better in hole-in-the-wall greasy spoons, but even he would agree that a picture of a sweet little doe, with the caption "Go get her," hanging in the lobby of a place that features tournedos in Madeira sauce is criminal); and the color of the water. Yellow well water in a plastic glass is

fine in a rural outpost. It is not in an urban four-star establishment, no matter how many slices of lemon.

Still, it is the responsibility of a chef to make good on the promise implicit in the fact that she cooks for a living: she can do it better than I could at home. This is not a problem for most chefs. I am one who thinks putting slices of tomato in a salad is a big deal. Putting a piece of cheese on a hamburger is a special effort. Ice in a glass of water verges on decadence.

Clearly, a restaurant that touts its "home cooking" doesn't appeal to me much. This doesn't mean I expect sole almonidine from the proprietor at the joint on the corner. Just the opposite, in fact. While I do hope his filet will be this side of Mrs. Paul's, I fully anticipate its arrival on a white roll soggy with hot fat, accompanied by a plastic glass of yellow well water, and to be followed

Foodists are relentless in their campaign to attribute all political crises, indeed all personal, economic, and social upheavals, to some sort of food deprivation.

by a piece of raisin cream pie topped with white chemical whip.

On the other hand, if I order veal at a fancy French spot and am served meat frozen by de Gaulle and just now defrosted, latent foodist tendencies fly. At first I am hurt that some chump in the kitchen thinks I deserve meat from the Fifth Republic. But the longer I stare at the sorry dish the more indignant I become, thoughts of protectionist restaurant tariffs running through my head. Finally I am stubborn, not wanting to send the thing back, as pushing it around my plate and muttering in front of other customers makes me feel better.

All the hoopla is probably thin disguise for the guilt I feel at being insufferably cynical in the wake of my good fortune. Others seem to deal with these concerns far better. Calvin Trillin, a foodist whose talk at Kenyon we excerpt on pages 5 and 6, has a terrific attitude about food and its comic manifestations. Frances Moore Lappe, the expert on world hunger who came to speak at Kenyon recently, has dedicated her life

to issues and concerns about food far more complex than whether or not to attempt terrine of rabbit in aspic.

Lappe is a kind of reverse foodist. After more than fifteen years of research she knows that hunger isn't the cause of faulty reasoning among dictators, but the result. She stripped away the myths of world hunger like so many sheets of phyllo dough. There was no call for a guilty conscience at the dinner table but she did offer an outline for personal activism in a world where millions of people feast on three grains of rice a day.

Rejoicing in the bounty of good food is, finally, an immensely political celebration. Lappe heralds the meatless diet as a chink in the demand for grain-fed beef and a small victory for grain for people. Michael and Elizabeth Terry, whose fabulous restaurant we feature beginning on page 12, can spit out statistics on overfished southern waters as quickly as Southern chefs fill orders for blackened redfish.

Trillin, tongue sandwiched in cheek, notes progress is being made in his campaign to replace the Thanksgiving turkey with spaghetti carbonara. And our foodist reporter reports she gave up on the mayor and turned to playwriting. She does most of her writing on the kitchen table.

—M.H.B.

Letters

Mission accomplished

I just thought I would write you a brief note to let you know how useful I found an article in the June 1986 edition of the *Bulletin*. The article was written by Mieke H. Bomann and was entitled "A World Apart: Kenyon's Amish Neighbors."

As a physician employed by Wyeth Laboratories, it was my task to identify a previously unvaccinated population for a tetanus-diphtheria vaccine study. I had hoped to perform this study in an Amish population, but was at a loss for a contact amongst this group. It was at this time that the previously mentioned publication was brought to my attention. I contacted Dr. Hostetler, who was mentioned in the article, and he put me in touch with a group of researchers at Johns Hopkins University, who had previous experience with vaccine studies in the Pennsylvania Amish. This group has agreed to assist in the conduct of our trial.

I wanted to write to thank you for the information and to let you know that your articles are perhaps more widely read than you may have imagined.

Robert T. Maguire, M.D.
Director, Clinical Investigation
Wyeth Laboratories
Philadelphia, Pennsylvania

Along Middle Path



Eugene McCarthy

The sweet notes of Eugene McCarthy and Benny Goodman

Following Eugene McCarthy's defeat at the Democratic National Convention in 1968, E.W. Kenworthy, who covered McCarthy's campaign for the *New York Times*, described his subject like this: "A strange candidate. A strange campaign."

In 1986, the same adjective may still be used to describe him. Certainly for many Kenyon College students who crowded the Biology Auditorium recently, the former senator from Minnesota was not a familiar face. Some may have even confused him with the late Joseph McCarthy. Aside from bashful stabs at the presidency in 1972 and 1976, Eugene McCarthy, seventy, has lived in virtual obscurity since retiring from the Senate in 1971.

His ideas are still extraordinary. Describing Democratic hopefuls in the 1984 presidential campaign as akin to participants in a "sack race," he continues to bemoan the lack of moral force in American politics. "Rather than campaigns of principle, it's a matter of a little less of this and a little more of that," he says. "If there's a moral factor involved, you don't mention it. Instead, business is conducted based on everyone's limited self-interest."

It was just this welding together of leadership and morality, of politics and religion, of poetry and government, that twenty years ago made McCarthy's campaign seem so terribly eccentric, so "strange."

Here was a man, "a maverick senator," as Stanley Karnow puts it in his book *Vietnam: A History*, who "successfully defied an incumbent president and master politician in a performance that electrified the country."

He was referring to McCarthy's showing in the March 1968 New Hampshire primary, where he lost to President Lyndon Johnson by just three hundred votes. Later studies found that many of McCarthy's supporters—he won primaries in Massachusetts, New York, Oregon, Pennsylvania, and Wisconsin—endorsed him in protest against Johnson, rather than for an antiwar platform. Still, as one campaign poster of the day affirmed, "He stood up alone and something happened."

He is not and never was a pretty or flashy politician. He plays the clarinet and is like the musician Benny Goodman, whom he eulogized in one of the many essays he has written of late. "Clarinet players look vulnerable. . .," he wrote in *The New Republic*, "holding onto their horns with two hands, as though fearful that the horn might blow out of their mouths."

McCarthy continues to make an articulate statement against the "general militaristic approach" to governance today and for a humanness in government he says has been lost in man-eating bureaucracies. Said Kenworthy, "There was never . . . any question among those who followed his campaign about the seriousness with which he took his cause."

McCarthy at Kenyon did not—and perhaps could not—recapture the youthful passion that characterized his 1968 campaign. His visit to Kenyon was his second lecture this fall, and he has just two scheduled for the

winter. But he insisted that initiatives for change must come from academe.

"They are not apathetic," he says of students today. Rather, "they are kind of anxious and concerned, but find that difficult to express."

Like Jack and Robert Kennedy, Kenworthy notes, McCarthy as a senator seemed to find political philosophy much more to his liking than everyday politics or the legislative grind. He brought to the nation not only the pacifist convictions of a former Benedictine novice, but a platform of priorities, and he raised basic questions about the processes of American government and politics.

There is a softness about him, due in part, perhaps, to his advancing years and a rural home life in Rappahannock County, Virginia, where his main vocation now is as essayist and author.

But talking and listening to this man who made poetry of politics, remembering the spirit that he brought to his craft, one could not help but recall his tribute to Goodman: "Those who still have horns in dusty cases, got out their clarinets, tested the reed, possibly shaved it a little with a razor blade, lubricated the cork of the joints, tried a chromatic scale, or, failing that, blew a few notes in tribute to the master, as I did."

—M.H.B.

Frances Moore Lappe examines the roots of world hunger

It is not scarcity of resources or natural calamities that may be blamed for starving people but a scarcity of democracy, says Frances Moore Lappe, an expert on world hunger who spoke at Kenyon in December.

Lappe, whose best-selling book *Diet for a Small Planet* recently celebrated a tenth anniversary edition, in 1975 cofounded the Institute for Food and Development Policy in San Francisco, California. Nicknamed Food First, the nonprofit research center studies food and agricultural policies and how they relate to world hunger.

"There is enough grain on earth to make every single human being overweight," Lappe told a group in Rosse Hall. "And natural calamity is the trigger, the final straw, but not the cause of hunger."

Rather, she said, "Hunger is caused by a scarcity of democracy" in governments typified by little or no power sharing, limited accountability of leadership, and skewed purchasing power.

She cited as examples of the inequities in hunger-stricken nations these statistics: six families in El Salvador in the mid 1970s controlled as much land as three hundred thousand peasants; the net worth of banks tied to collapsed loans in Third World nations has increased substantially as headlines bemoan shareholder losses; one-half of all harvested acreage goes to feed livestock.

Lappe described the free market system as a useful concept that has become dogma. Rather than responding to human preference—certainly the hungry would prefer to eat, she says—it responds to money. Her response is not to throw out the market system altogether but to "distribute rather than concentrate."

The "Reaganesque" notion of "absolute unlimited control of productive property" is a very different concept of property and freedom than

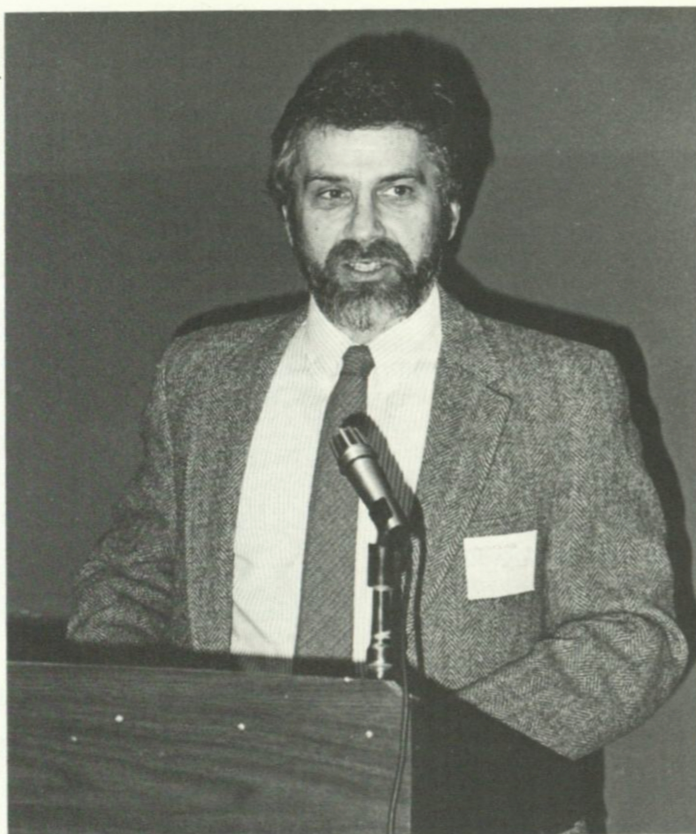
the Founding Fathers had in mind, she said, quoting from Jefferson: "Legislators cannot invent too many ways to subdivide property."

The consequence of dogma in foreign policy makes Americans afraid of change in the Third World and defeats their own national interests, she said. Lappe traveled to Central America in 1979 with development expert Joseph Collins, who served as an advisor to Nicaragua's ministry of agriculture. *Now We Can Speak* documents their journey through the countryside and the progress Lappe says the Sandinistas have made in feeding and educating the poor.

Her research finds that consumption of basic foods has soared; forty thousand landless rural families have gained access to land where they can grow food; the Sandinistas have tripled expenditures for health and education compared to the best year under Somoza; and the infant death rate has been reduced by one-third.

The solutions to world hunger are long-term, Lappe said. "All one can hope to do is to keep oneself humbly available, to allow oneself to become a battlefield," she said. Committed individuals realize that what food they put into their mouths—she is a dedicated vegetarian—what level of material wealth they feel they need, and how they live their lives, all touch the issue of world hunger.

Gordon W. Campbell '87



Gene Maeroff

Educators discuss teacher education, school-college cooperation in Gambier

Representatives from twenty-two colleges and forty-six secondary schools across the country met in Gambier in November to discuss two national trends in education: recruiting graduates of liberal arts colleges into the teaching profession and offering college courses to gifted high school students for credit.

One hundred thirty participants explored Kenyon's Student Teacher Education Program (5-STEP) and the School-College Articulation Program (SCAP), two models designed by the College to encourage cooperation among educators.

Gene Maeroff, education writer for the *New York Times* for sixteen years and currently senior fellow at the Carnegie Foundation for the Advancement of Teaching, gave the keynote address. Better working conditions for secondary school teachers, teaching techniques college professors can learn from

them, and the benefits of a unified education reform movement were the subjects of his speech.

"Thinking must tend more toward envisioning teachers and professors as part of a unified system," he said. Programs such as SCAP, "which predate much of the latest concern, stand as models upon which some of the new concern is focusing."

Founded in 1979 by six private high schools in Ohio, SCAP is designed to improve the transition for students from high school to college and to facilitate a new, collegial relationship between high school and college teachers.

Maeroff spoke particularly of the benefits for high school teachers that a partnership with college professors could mean. Isolation for primary and secondary school teachers is a big problem, Maeroff said; they often don't have nearly the kind of interchange

with each other that occurs among faculty members in colleges and universities.

But college professors stand to gain from joint enterprise too, he said. Concerned foremost with research and publishing, especially at the large universities, faculty members can learn a good deal from high school teachers, who are generally better versed in teaching techniques.

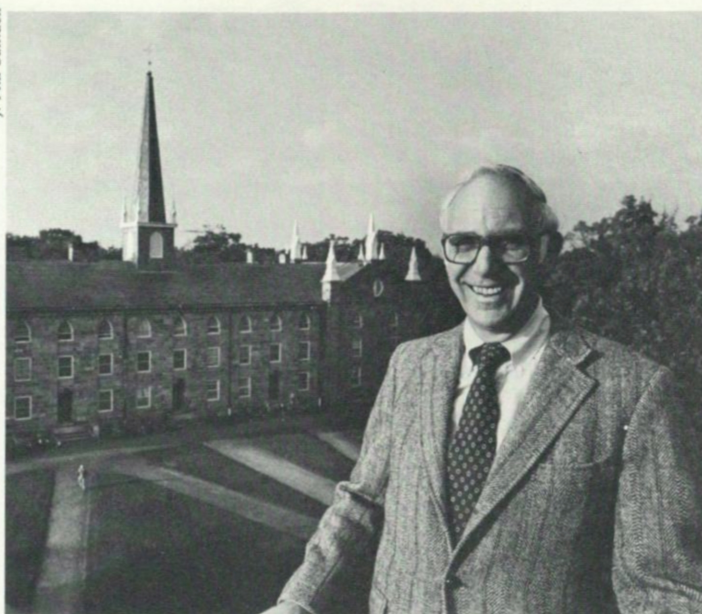
Programs such as 5-STEP, which seek to recruit liberal arts graduates into the teaching profession, are a step toward providing the best possible teachers for elementary and secondary schools, said Maeroff. Begun in 1984, the program is a partnership between Kenyon and Teachers College of Columbia University and the Bank Street College of Education, both in New York City. In five years, participating students earn a bachelor's degree from Kenyon and a master's from one of the teaching colleges.

Jane Rutkoff, director of 5-STEP, points to the national trend toward doing away with undergraduate programs in education. "Majoring in education alone doesn't prepare teachers well enough for the task; they lack the knowledge of a substantive discipline," she says. "5-STEP will prepare a new breed of teacher."

Said Maeroff, "The more that small liberal arts colleges can do to contribute teachers to the elementary and secondary schools, the better off America will be."

That so many educators registered for the conference is indicative of the introspection on today's campuses, says Rutkoff, the conference organizer. "Most of the people came very eagerly and from places of substance," she says. "People are ready to look beyond their own borders and realize there is a lot of cross-educating that needs to go on."

J. Phil Samuell



President Philip H. Jordan Jr.

Jordan named one of top college presidents in the nation

President Philip H. Jordan Jr. has been rated one of the most effective college presidents in higher education by his peers. Jordan was one of four Ohio college presidents named in a study conducted by Karen Wheeler, a doctoral student at Bowling Green State University in Ohio.

According to James L. Fisher, president emeritus of the Council for the Advancement and Support of Education in Washington, D.C., and designer of the survey, "This study demonstrates that effective presidents are different. They are strong, risk-taking leaders with a dream."

The study examined personal characteristics, professional backgrounds, and attitudes of one hundred top college and university leaders identified as the most effective college presidents in the nation. Interviews were then conducted with the presidents.

Preliminary results show that effective presidents rely on respect rather than popularity and do not believe in organizational structure as strongly as do their less effective peers. The study also found that those singled out as most effective make

decisions more easily than their peers and take more risks to move the institution forward.

Martha Tack, professor of educational administration and supervision at Bowling Green and codesigner of the study, said, "While these data are not definitive, the findings represent the most significant research currently available on the subject of presidential effectiveness."

Jordan came to Kenyon in 1975. He holds a bachelor's degree in philosophy from Princeton University and a master's and doctorate in history from Yale University. Prior to his tenure at Kenyon, he was a professor of history and dean of the faculty at Connecticut College in New London, Connecticut.

The other Ohio administrators singled out in the study were Nolen M. Ellison of Cuyahoga Community College in Cleveland; Elmer Jagow, president emeritus of Hiram College in Hiram; and David Ponitz of Sinclair Community College in Dayton.

The study was funded by the Exxon Education Foundation.

Search for a new provost is under way

A broad-based group of trustees, faculty members, and students has the task of reviewing the qualifications of applicants for the position of provost of Kenyon College.

Deadline for applications was December 15, and the provost search committee now begins the long process of evaluating and interviewing candidates.

Jerry A. Irish, appointed provost at Kenyon in 1980, resigned last summer to become vice president and dean of Pomona College in Claremont, California. Reed S. Browning, professor of history and a member of the Kenyon faculty since 1967, was named acting provost for the 1986-87 academic year.

The search committee was selected by President Philip H. Jordan Jr. Faculty members include Bruce L. Gensemer, professor of economics and search committee chair; Joan Cadden, associate professor of history; Micah D. Rubenstein, assistant professor of music; Elizabeth Wirls, visiting instructor in political science; Cyrus W. Banning, professor of philosophy and chair of the faculty; Barry L. Gundersen, associate professor of art; William F. Klein, associate professor of English; Russell H. Batt, associate professor of chemistry; Robert E. Bennett, associate professor of classics; and Joan L. Slonczewski, assistant professor of biology and secretary of the faculty.

Student representatives to the committee are Christopher E. Barnes '88, Paul B. Singer '89, and Sonya L. Kane '89. Trustees serving on the committee are Thomas R. Sant '65 and William R. Chadeayne '50.

Advertisements for the position ran in the *Chronicle of Higher Education* and the *New York Times*. In addition, Gensemer and Jordan sent letters to the chief academic officers and presidents,

respectively, of fifty-five liberal arts colleges soliciting nominations.

Their target group was the "Oberlin 50," institutions that participated in a science conference this summer at Oberlin College, and members of the Associated Colleges of the Midwest and the Great Lakes Colleges Association.

Kenyon faculty members were also asked to submit nominations and to solicit nominations from friends at other institutions. The committee is writing to every person nominated to inquire about his or her interest in the position.

The provost, as Kenyon's chief academic officer, plays an important role in determining the direction the College takes in matters affecting liberal education. The provost is elected by the Board of Trustees on recommendation of the president and reports to the president. The provost leads the faculty in planning and administering academic policies and programs, recruitment, evaluation, and development; teaches on a part-time basis; and serves as a member of the senior administrative staff.

Gensemer noted the committee had "no particular agenda" but that guidelines set out in the job advertisement would serve as parameters for evaluating candidates: distinguished credentials and performance as an undergraduate teacher and scholar; demonstrable commitment to liberal education and to the small, selective, residential, teaching-oriented liberal arts college; and experience and successful leadership in academic administration at least at the level of department chair.

The College hopes to fill the position effective July 1, 1987.

Calvin Trillin stir-fries the famous, heavy on the humor

A *New Yorker* staff writer for more than twenty years and a columnist for the *Nation* from 1978 to 1985, Calvin Trillin has produced antic commentary on the American scene that is simply some of the funniest stuff around. Following are excerpts from a monologue he delivered at Kenyon this fall.

The problem with the presidents is that they are constantly doing things that we can't top. . . . Reagan, particularly. He happens to be the one who's in now, and I must say, I'm opposed to whomever is in. Reagan, in a way, has provided a lot of material, but has also made it very difficult for us. For instance, several years ago—this is all reported in the press, the straight press, the grown-up press, whatever you want to call it—he was at a reception for big-city mayors in Washington, and the secretary of housing and urban development of the Reagan Administration came up to shake hands, and the president said to him, "Hello, Mr. Mayor. How are things in your city?" What did that leave for me?

I did try to think of how the secretary of housing and urban development might respond in that situation. I thought he might just play it straight: "Excuse me, Mr. President, I am not a mayor, I am your very own secretary of housing and urban development." Or he might get a little sarcastic: "Oh, things in my city are fine, Mr. President. Most of the federal agencies are in the hands of the loonies by now of course, and the president doesn't recognize his cabinet secretary, but otherwise, everything seems fine, garbage pick-up seems to be good, potholes are okay." I thought he might just play along as if it was just a little joke they had in the administration and say: "Oh fine, Count. How is the Countess? How are things up at the castle?"

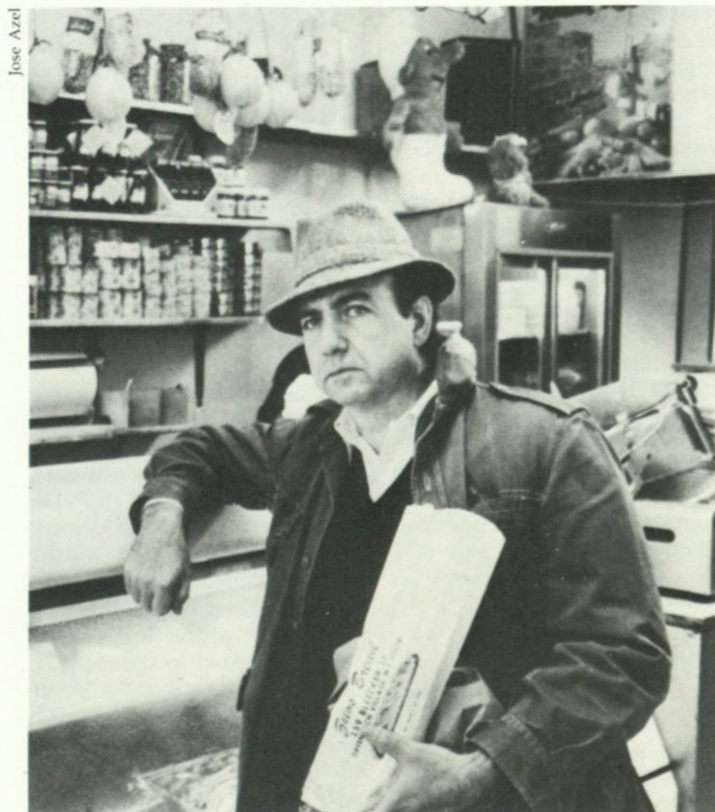
I've had a long crusade on the subject of Thanksgiving. You see I want to change the national Thanksgiving dish from turkey to spaghetti carbonara. I've got a lot of support, but it's still not a bandwagon. So I carry on the crusade, somewhat in private. We certainly do it at my house, have spaghetti carbonara. After the meal, I always tell the girls in the traditional way the story of the first Thanksgiving, which is that once upon a time there were some people in England who believed in keeping the Sabbath and cooking food without any flavor and that sort of thing. And they decided to go to America, where they would have freedom to nag. And all the other people in England were so glad to see the back of them.

So they went to America and tried farming and weren't very good farmers because they kept putting their best farmers into the stocks for crimes like suspicion of

cheerfulness. Crimes like that. And the Indians helped them out. The Indians didn't like them very much. They felt sorry for them. The Indians thought the Pilgrims were about as much fun as teen-age circumcision.

And the Pilgrims, after a year in the country, asked the Indians to come over for a Thanksgiving dinner. Well, the Indians had had some experience with Pilgrim cuisine in the past. So they brought a dish of their own. (This, by the way is the origin of the covered dish supper.) And they brought spaghetti carbonara, made with imported prosciutto. Well, the pilgrims hated it. They said it was heretically tasty. The Indians were so disgusted at the response of the Pilgrims that on the way back to their village the chief said—talking about the Pilgrims, not about the food—"What a bunch of turkeys." Now this is how the misunderstanding started.

I usually end by reading a column. This column was written a couple years ago, in 1984. Just when I was



Calvin Trillin

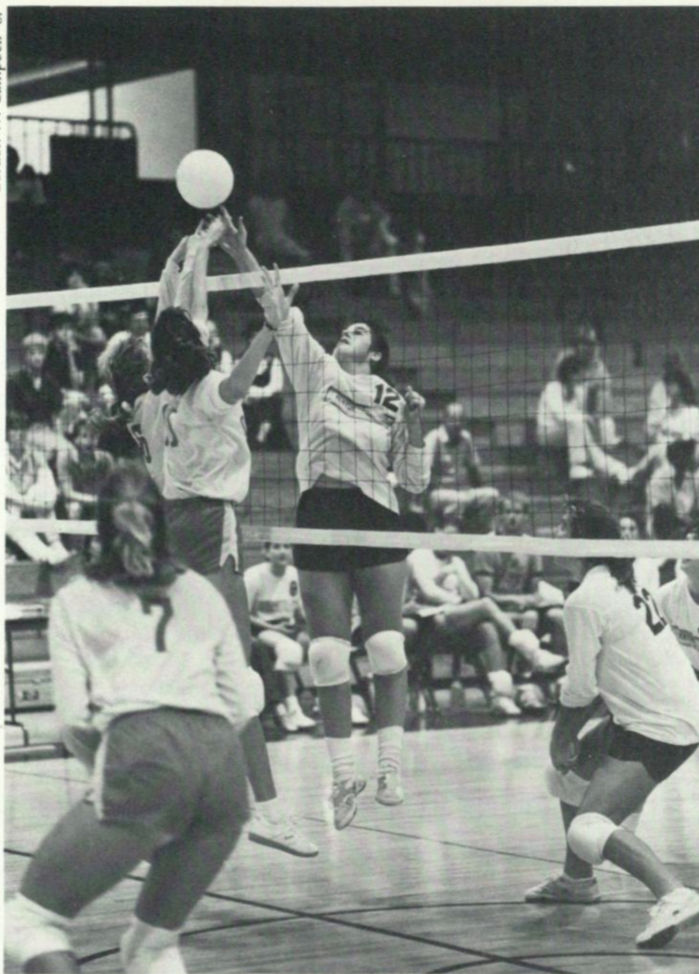
beginning to think that no one else was interested in the question of the president's mental capacities, *Time* ran a piece in its February 6 issue on the growing evidence that Ronald Reagan is what is delicately called "disengaged."

Time said—this is not me—that Reagan sometimes buttresses his arguments with historical examples that turn out to be from movies, and at a meeting with a foreign leader last year he pulled out and read from the wrong four-inch by six-inch cue cards. Disengaged move.

Time did not reveal the name of the foreign leader to whom Reagan read the wrong speech, but I like to think it was Margaret Thatcher. There in the Oval Office flanked by a few high ranking diplomats, Mrs. Thatcher is finishing her remarks about how to deal with opposition to deployment of Pershing missiles in Western Europe. "A few strokes of the riding crop would sort out that lot," she says.

Reagan takes some cards from his pocket: "My fellow Americans. . ." Mrs. Thatcher smiles politely, assuming that this is simply one more joke she doesn't get. "I would like to tell you tonight the true story of one American who had a job to do and did it, and who didn't join the crowd waiting around for a free ride from the government," the president continues. "Quite right," Mrs. Thatcher says. "A bunch of Bolshy layabouts." "It was in the American West," the president goes on, "and this man came to a place where farmers and cattlemen were having some problems. His name was Shane."

Gordon W. Campbell '87



All-Conference Player Kris Snyder tips the ball.

Spikers seize conference crown; Ladies earn regional ranking

Completing the best season in the history of Kenyon volleyball, the Ladies were crowned the 1986 North Coast Athletic Conference (NCAC) Champions in November. The conference's best team beat Allegheny College in the championship finals, 11-15, 15-11, 15-7.

Four members of the team received conference honors. Sophomore Holly Swank of Newark, Ohio, was named the NCAC Player of the Year and was a first-team selection to the All-NCAC team. Also chosen to the first team was sophomore setter Heather Spencer of Kenton, Ohio. Named to the second team was Kris Snyder '89 of Indianapolis, Indiana. Coach Gretchen Weitbrecht was named the NCAC's co-coach of the year. It was a repeat award for Weitbrecht, who

was the honor's sole recipient last year.

The 1986 season was full of highlights for the Ladies, including a 35-6 record, the best in the program's history. It was also a year of firsts, starting with the Ladies' first tournament victory, which came at the season opener when Kenyon breezed through the Oberlin College Early Bird Tournament, winning 7 straight matches without giving up a single game. The Ladies earned regional acclaim with a fifth-place ranking in the Midwest. Kenyon also extended its string of regular season consecutive conference victories to 13. The Ladies have not lost a regular season NCAC match since October of 1984.

These accomplishments were achieved with a team that consisted of one senior,

one junior, and ten sophomores.

"Last year, we needed to win to build our confidence," says Weitbrecht. "This year, with the same schedule, we needed to win a lot. There was no one team we thought we could not beat."

"That one year of experience really helped us," says senior Cocaptain Barb Evans of Cincinnati, Ohio. "This is the first year we played the whole season as a team, not as a group of individuals. Everyone got along well and we were excited about playing."

The 1986 championship team was three years in the making. Weitbrecht, who took over at the helm in 1984, inherited a team that had compiled a 7-21 record in 1983. Her first team completed their schedule with an 8-25 mark. In 1985, the program began to take shape and the Ladies improved to 22-14, paving the way for this year's record-setting season.

"I was told by other coaches in Ohio that we would get killed the first year," Weitbrecht says. "They said a program could be developed, but the next two or three years would be a struggle. We developed much more quickly than many people expected, including myself."

The key was recruiting. The atmosphere and programs of the College attracted several players, while Weitbrecht actively sought others. One player Weitbrecht wanted to attend Kenyon, but who was not actively recruited, was two-time Kenyon Most Valuable Player Holly Swank, who had the skills to attend a Division I institution.

"Holly is the type of player a coach dreams about recruiting," says Weitbrecht. "It was with a little bit of work and a lot of luck that Holly is here." Of course, it didn't hurt that Holly's sister, Shelley Swank '87, was already an integral part of Kenyon's volleyball team.

The two Swanks combined with Spencer, Snyder, Evans, and sophomores Kirsten Holzheimer of Euclid, Ohio, Chris Seyfried of Walcott,

Iowa, and Sarah Flotten of Minneapolis, Minnesota, to form the nucleus of this year's squad.

"I thought we could win more than we did the first year," says Weitbrecht. "We had the personnel, but it takes more than talent: it takes an attitude and a mental commitment. In my three years, we haven't changed the amount of time required, but we have changed the type of mental commitment. These players have committed to working hard to improve. They believe in the success of the team and they have some off-season motivation of their own."

"There were some individual matches that we really wanted to win," says Evans. "And we wanted to redeem ourselves at the conference tournament." Last year, the Ladies were the number one seed entering the tournament, as they were this year, but

they finished in fourth place.

The Ladies have set lofty goals for next year. Along with trying to repeat as conference champions, the Ladies will be working to get an invitation to compete in the NCAA Division III regional tournament. To meet those goals, there have been changes in the schedule. Kenyon will forego the Oberlin tournament to compete in a tournament at Carnegie-Mellon University. They will also be in the Great Lakes Colleges Association (GLCA) and the Ohio Northern University tournaments. These three events will include colleges that have been regionally ranked.

"Records don't mean much when it comes to determining who competes in the regional tournament," Weitbrecht explains. "We had one of the best records in the region, but the type of performance is more

important. We need to compete and perform well against regionally ranked teams."

She adds, "I'll be disappointed if we don't keep getting better. If the girls understand what's required of them, they'll work for it—and achieve it."

—Laurie Garrison

Fall sports roundup

Cross country. The Ladies claimed second place in the NCAC and earned the right to participate in the NCAA Division III regional finals. This was Kenyon's fourth consecutive appearance at regionals, and they finished tenth with 117 points. Sophomore Karen O'Brien of Ridgewood, New Jersey, was the Ladies' top runner, claiming eighth place, the highest finish ever for a Kenyon athlete. The Ladies ended the year with a 40-11 record against Division III competition. Coach Duane Gomez was honored by his peers as the NCAC co-coach of the year.

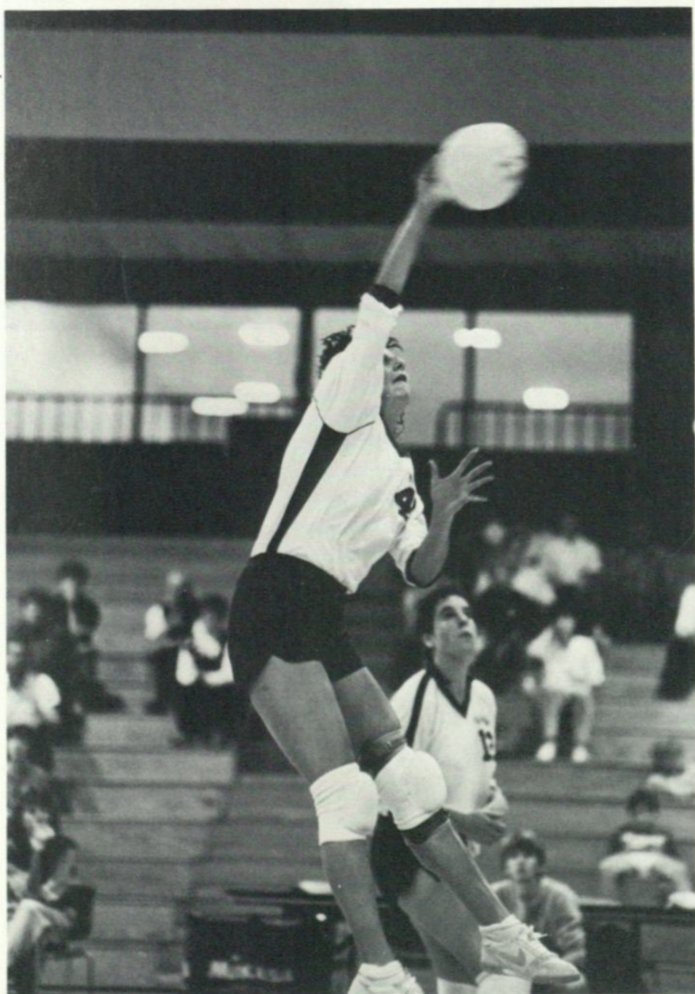
The Lords placed sixth in the conference with 139 points. They were only 6 points away from the fifth-place team, Oberlin College. Freshman Paul Worland of Tiffin, Ohio, was Kenyon's top runner and took fifteenth place at the NCAC championships. This enabled him to compete as an individual at the regionals, where he finished sixty-fourth.

Field hockey. The women earned regional recognition as they ended the year ranked in a tie for fourth place with Ohio Wesleyan University. Kenyon finished with a 9-9 record overall and a 3-5, fourth-place mark in the NCAC. The Ladies were paced by senior Harriet Stern of McLean, Virginia, with 26 points, 1.4 per game. She was the second leading scorer in the conference. Also placing in the conference rankings was sophomore Tracey Hummer of Worthington, Ohio, with 14 points, 1 per game.

Football. The Lords completed the year with a 4-6 record overall and a 2-4, fifth-place finish in the NCAC. They were the conference's best in both pass offense, with 194.7 yards per game, and pass defense, with 116.4 yards per game. Several times throughout the season they were nationally ranked in those categories. The Lords also paced the conference in the individual category of receptions. Senior Dan Waldeck of Cleveland Heights, Ohio, led the pack with 47 catches, 4.7 per game, for 512 yards and 1 touchdown. Freshman Mark Lontchar of Uniontown, Ohio, followed right behind with 26 catches, 3.7 per game, for 458 yards and 3 touchdowns.

Soccer. The Ladies came alive midway through the season and held a 5-game win streak. They completed the year in third place in the conference with a 7-4-1 mark. They were 9-4-2 overall. The second leading scorer in the conference was found at Kenyon as sophomore Stasha Wyskiel of London, England, tallied 41 points, 2.7 per game. The Ladies' goalkeepers, freshmen Mea Fischelis of Concord, Massachusetts, and Karen Riley of Rochester, New York, were ranked third and fourth, respectively, with .71 and .83 goals allowed per game. Sarah Turgeon of Gambier, Ohio, was named NCAC defensive player of the year.

The Lords closed the season on a positive note, winning their last 2 games, including a 3-1 victory over conference foe Allegheny College. Kenyon closed out the year tied for sixth place in the NCAC with a 1-4-1 mark. They were 5-9-2 overall. The Lords' leading scorer was sophomore Tom Elmer of Dayton, Ohio, with 12 points, .75 per game.



NCAC Player of the Year Holly Swank reaches for the spike.

Portraits at work

by Marc Royce '88



The following photographs are portraits of the workmen at the Olin Library. I thought it would be an interesting concept to make formal portraits on a construction site. I wanted each photograph to be relaxed in composition and content. Using a two-and-one-quarter-square Mamiya on a tripod, each portrait became deliberately composed.

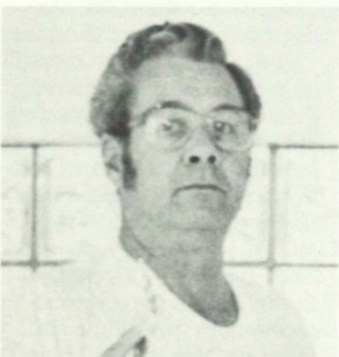
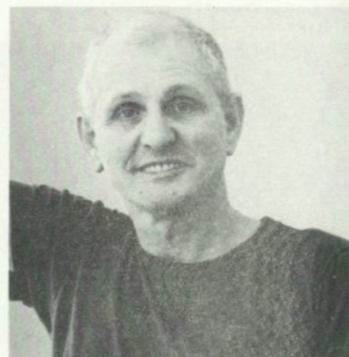
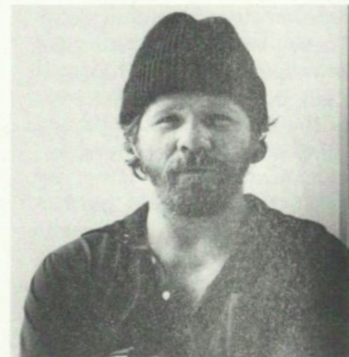
Before photographing the workers, I spent time talking to them. This way they felt at ease in front of my camera. I found the process of using a camera mounted on a tripod very slow and cumbersome. In order to be unobtrusive to the surrounding work, I positioned my camera, then asked if I could take their picture. This way I chose the proper setting and posed the workers with a predetermined background. I basically demonstrated how they should pose, then photographed their variations. I was more interested in the way they posed themselves, for this produced the relaxed quality I was looking for.

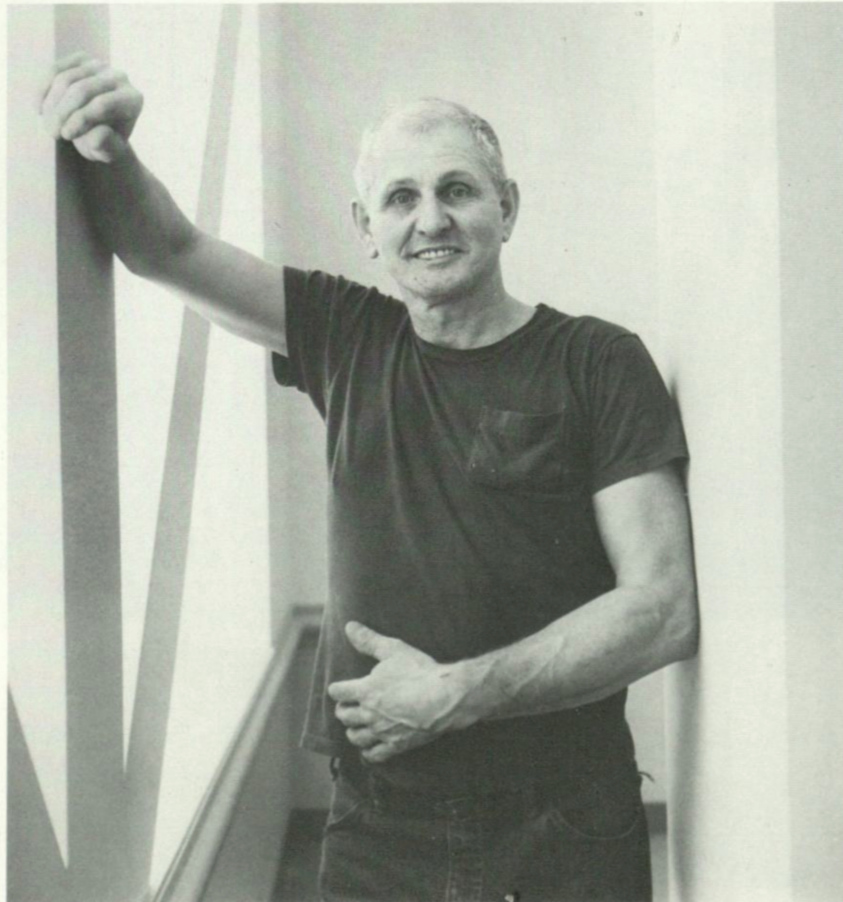
The workmen all reacted very positively to my camera. I returned to the library twice after the original shooting to take more pictures. The photographs run consecutively from the first sitting to the last. I brought copies of the photographs to the workers; this gave way to an easier and warmer response each time I returned. They no longer questioned my motives but began to accept what I was doing.

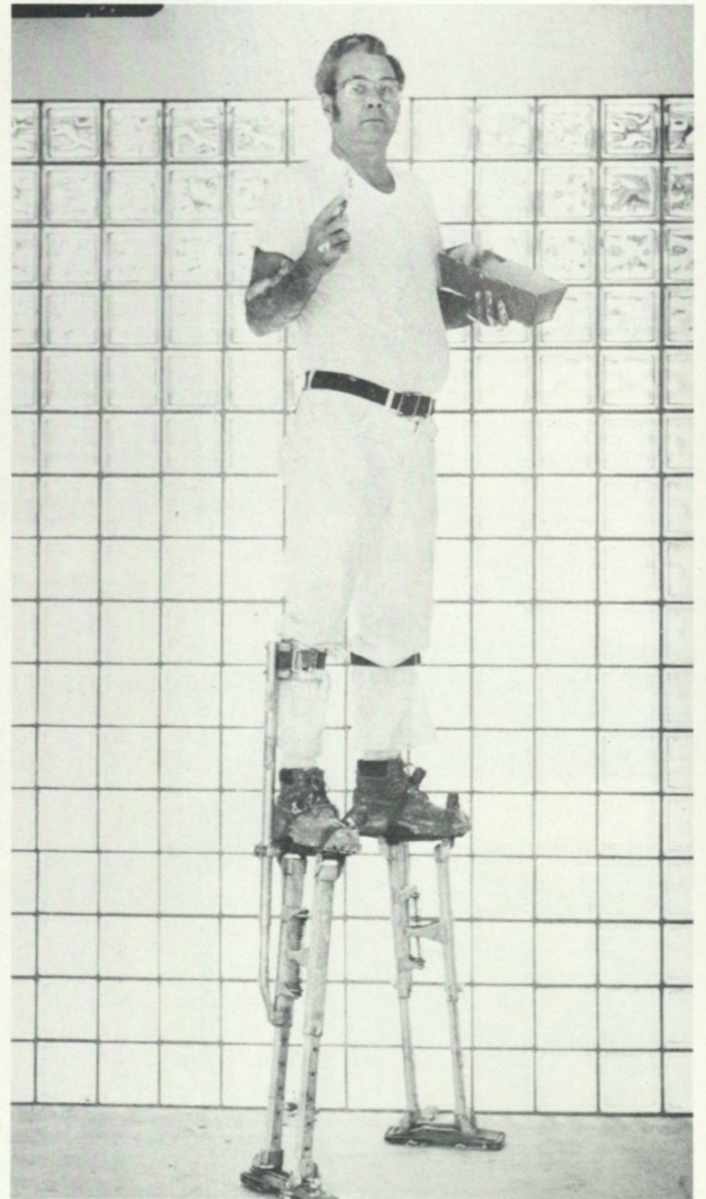
The workmen had many questions to ask about Kenyon College. Mostly they wanted to know what the school was about. I tried to explain that Kenyon was liberal arts, though this was sometimes confusing. One workman responded, "I knew it had something to do with the arts." I was acting as a liaison for the students and in a way for the College. These workers had no direct contact with other students. What I told them would be what they would think. In the same sense the workmen would represent my concept of them. Through the photographs, the result is apparent that we had and needed a good relationship. Otherwise the photographs would reflect a tension.

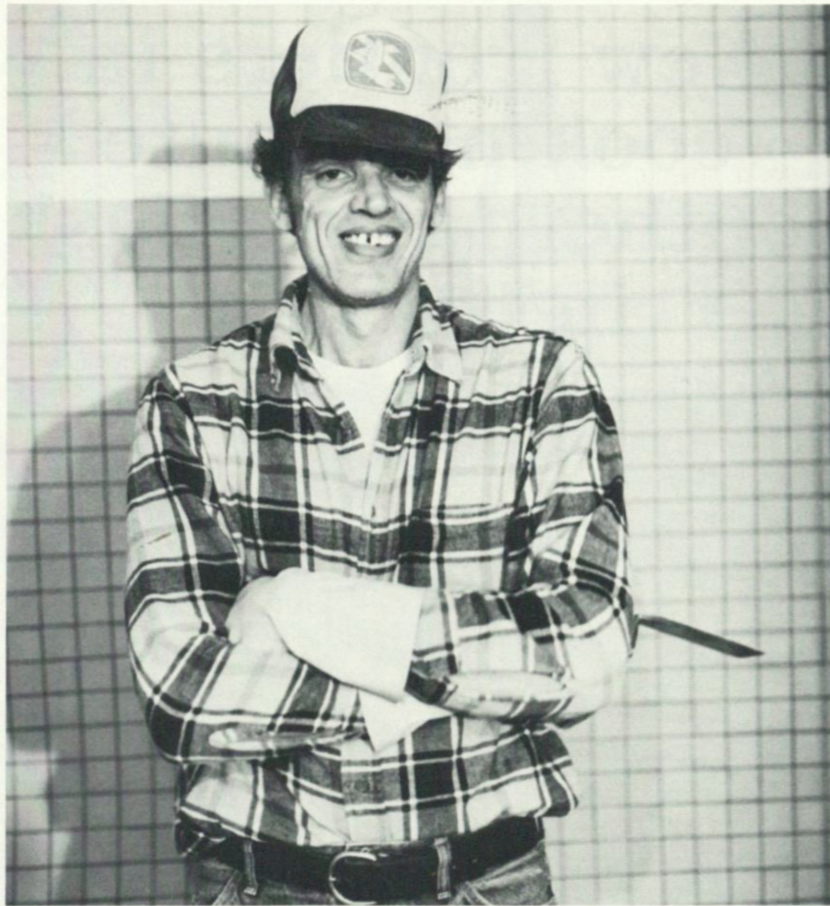
I prefer natural settings when photographing portraits. I use only available light when possible. A subject responds more positively when not kept under artificial light sources. People also react better when posed in a familiar environment. The combination of natural light and a familiar setting produced the relaxed portraits I was looking for. I had to adjust to the workmen's environment socially and photographically. The workers demonstrated through the portraits a sense of pride in their jobs and a positive evaluation of themselves.

Marc Royce is a junior from Princeton, New Jersey. These photographs were taken and the introduction written for a course at Kenyon. Royce will spend the second semester studying in Paris, France, under the auspices of the Center for Overseas Undergraduate Programs.









New frontiers in cooking: Haute Southern is no flash in the pan



At Elizabeth on 37th, diners are feted by one of America's finest chefs—and an intellectual wine steward

by Mieke H. Bomann

Oh, to be Alexis at Elizabeth on 37th!

Thirteen and the daughter of one of the country's top chefs. Thirteen and possessed of a deftness at describing her mother Elizabeth's cuisine to rival the rhetoric of the most seasoned of captains. Thirteen and, when a friend comes

over to play, may cook chocolate chip cookies in a commercial oven and then sit down to beef tenderloin with garlic and thyme ("Hold the mushrooms, please").

That Alexis takes this all in stride is not too surprising given the temperament of her parents. After fifteen years as a

hot shot lawyer in Boston and Atlanta, Michael H. Terry '64 and his wife, Elizabeth, wanted a change. So they packed their bags in Atlanta, moved to their beach house in South Carolina, and in 1981 opened a restaurant, Elizabeth on 37th, in Savannah, Georgia.

Like many big risks, the Terrys' foray into "Haute Southern" cuisine—"We are what Southerners serve on special occasions"—has paid off handsomely. From the day it opened, Elizabeth's was immensely popular. "It's a small town, people were curious," says Elizabeth, who is the chef.

That may account for opening night crowds, but in a business with a notoriously high failure rate—"We saw one house in Savannah go through three different restaurants while we were trying to get ours together"—it takes more than the initially inquisitive to get a new restaurant off the ground—and to keep it running.

It takes, in the Terrys' case, eighteen months of eighteen-hour days learning the ropes, an unwavering dedication to detail, reading almost every cookbook that has ever been written, and finally, a practical sensibility that said if they failed, well, "It was only a restaurant."

The odds were against them. Michael, who manages Elizabeth's, always had tastes in food that ran toward the exotic. "This whole gourmet thing was his idea," Elizabeth says. But he actually knew a lot more about preparing legal torts than those tortes concocted with eggs and nuts. Elizabeth brought to the kitchen a twenty-year apprenticeship in family cooking but little professional savvy, save a short stint as proprietress of Thyme for You, a luncheon counter in an Atlanta mall.

Touted last year as one of the "twenty-five hot new chefs" in America by *Food and Wine* magazine, Elizabeth says she has finally found her niche. Applauded in *Town and Country*, *Time*, and *Georgia Trend* magazines, Elizabeth on 37th in five years has expanded from three to four dining rooms, will soon accept dinner reservations in deference to loyal local customers, and consistently makes good on a promising menu.

"When we first opened I was very inexperienced," Elizabeth admits, leaning her slight frame against a counter in the upstairs bakery and sipping black coffee from a styrofoam cup that seems bottomless. "Now," she laughs, "I'm very good."

Michael Terry is a gentle, intelligent man with appetites for challenge and pleasure. He recognizes his good fortune in life and without pretense has taken advantage of the possibilities afforded one who is bright and well educated.

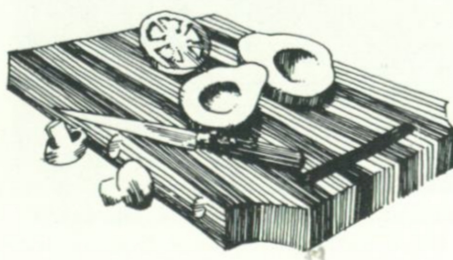


He grew up in Flint, Michigan. Following graduation from Kenyon with a degree in psychology—Elizabeth majored in psychology at Lake Erie College—Michael received his law degree from Wayne State University and then went on to Harvard University, where he earned a master's degree in law. Doors everywhere being wide open for a young counselor from Harvard, the Terrys narrowed their choices for residency to three places: Alaska, Hawaii, and Atlanta. Three frontiers, Michael says. Perhaps because of their family ties to the area—both Michael and Elizabeth had grandmothers from the South—they chose Atlanta.

For seven years he worked for the Atlanta Legal Aid Society as chief of litigation, a job he describes as "instant courtroom experience and very exciting." He then went to work for the city as director of the criminal justice coordinating committee that administered a federal anticrime program, looking for creative ways to thwart crime. Two years later he ran for county commissioner and lost.

"As it turned out, losing made it easier to do this... I didn't have to disappoint the electorate," he jokes.

In 1977, he returned to legal aid and became regional director for ten states of the Legal Services Corporation, an independent federal agency. He was responsible for an enormous budget and "almost choked" on the bureaucracy. Also, he became disillusioned with the "me generation" of law school graduates.



"A lot of people lost the concept of the responsibility of being a lawyer," he says. "We have lost the word counselor. Everybody looks at [the profession] as a way to get rich." He became frustrated.

"Working is fine," Elizabeth goes on. "But enough already. It seemed nuts to make so much money and then pay the stress managers." Says Michael, "All of our friends were changing partners. We decided to change jobs."

Initially the Terrys thought about just moving to a smaller community, opening up a small private practice for Michael and a lunch place for Elizabeth. But the more they thought about it, the more that idea seemed certain to lead to just as much family separateness as had their life in Atlanta.

"We were older parents and we really wanted a family thing," Elizabeth explains. They stuck with the idea of a smaller community and chose Savannah, which they had visited several times before. Then they began to look around for a place to open a cafe. They really weren't interested in running an inn; many of the buildings they found were just too cold and big. Then they saw and fell in love with an enormously romantic house on the corner of Drayton and 37th streets.

Situated squarely between Savannah's breathtaking historic district to the north and more recent city suburbs to the south, the two-story home built in 1900 features arched Palladian windows, an imposing entrance, expertly crafted woodwork, and a feeling of old world grandeur. It was more than the Terrys could pass up. The mansion had been home for several decades to the Sprague family, owners of the Savannah Sugar Refinery, now Dixie Crystals.

"We had a feeling it was a very solid building," says Elizabeth. "We were very lucky."

What's more, in a variation of European farmhouse inns, the Terrys live on the second floor of the two-story house. Today there is no more husband-out-the-door, wife-to-work, oh, no, who'll-pick-up-the-kids syndrome for the Terrys. When Michael leaves for work in the morning the only traffic he fights is daughters Celeste, age six, and Alexis and maybe the pastry chef on the stairs to the dining rooms below.

The Terrys have decorated the walls of their restaurant in colors and fabrics that are historically accurate for turn-of-the-century Savannah, researched and designed by local artist Ann Osteen. Rather than the muted colors of Williamsburg—like "pea green" says Elizabeth, wrinkling her nose—historic Savannah wall colors are almost splashy. Yellow, deep green, aquamarine.

Each room has a different design and color pattern, prompting patrons to choose the decor that matches their mood. Elizabeth says male patrons have a predilection for the dark green dining room and women for the yellow sun porch. Michael and Elizabeth underscore that they are in the business of serving people. "Each person should have our best effort."

Originally, the Terrys had in mind an informal restaurant where you could eat simple, healthy food that looked great. Their first menus featured a lot of fresh vegetables and grilled fish, Elizabeth

recalls. While fish dishes are still prominent on the menu, and the Terrys continue to be dedicated to nutritional meals, Elizabeth today cooks many more intricate dishes. "People said, 'The house is so elegant, could you do more elegant things?'" she remembers.

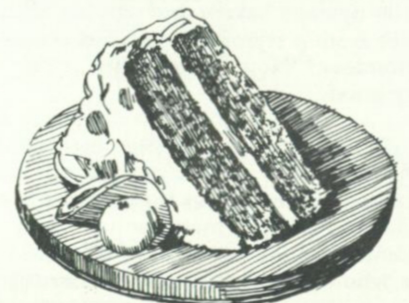
Because she had a flair for complicated menus from her days in Boston, when she gave dinner parties almost every night, she agreed to try new dishes. "I was always good at chemistry," she says. One Tuesday night at Elizabeth's in Savannah the hors d'oeuvres included a heart-shaped tart filled with wild

mushrooms in a savory cream sauce. The crust literally melted like butter, as no margarine touches Elizabeth's counters. The entree specials included grouper and dolphin filets grilled with delicate spices and served with paper-thin potato slices and a small hill of mixed vegetables. ("No, you're not eating Flipper," Michael assured a guest, noting the distinction between the popular porpoise personality and what lay on the plate. The Terrys have stopped serving rabbit for similar reasons. "People had the feeling they were eating Thumper.")

Such dishes as Cornish hen grilled with ham and onions and served with pecan rice, pan-broiled steak flamed with a Madeira cream sauce, and pork tenderloin marinated in a soy and ginger sauce, roasted, and topped with Roquefort cream accompany lighter fish fare on the menu. Grouper dipped in egg and dusted with sesame-almond crumbs and then roasted, flounder broiled with a topping of fresh crab in cream and sherry, and the unforgettable jambalaya—for which Elizabeth cooks each ingredient separately, rather than in a jumble, so that the shrimp, oysters, sausage, ham, and chicken retain their individual flavors—top the seafood offerings.

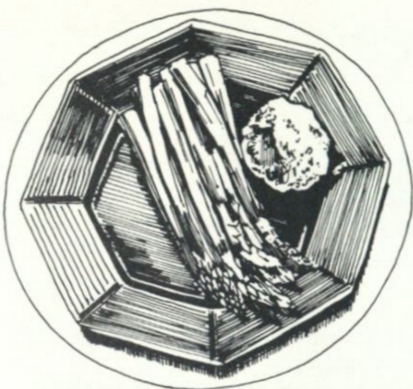
Lunch is no less tempting. A special curried chicken soup is filled with tiny pieces of tender poultry topped with scallions and tomatoes. One of four luncheon salad offerings, a tapestry of greenery is garnished with goat cheese, toasted on the outside and gooey on the inside, while rounds of toast dance along the outside of the plate. Other luncheon selections include fettuccine with fresh sausage, mushrooms, and onion and a crab and rice casserole with broccoli in a puff pastry shell.

Then there are the desserts. Elizabeth's employs a full-time baker (who is also the chief bassoonist with the Savannah Symphony), and his creations could elicit a high B from an alto. A spire of the creamiest, dreamiest white chocolate mousse sat shivering under a wet blanket of raspberry-strawberry sauce accompanied with a piece of dark brick chocolate. Another temptation was the sour cream cake with a thin layer of chocolate, graced with plump raspberries and strawberries and topped with whipped cream. Fresh brewed coffee ended a triumphant meal.



Michael Terry and his daughter Alexis tend the herbs in their backyard garden. The Terrys grow 70 percent of their herbs on the premises.

Steve Bisson



While much of the fare at Elizabeth's sounds vaguely life threatening in terms of cholesterol, sugar, and calories, there is sense in Michael's insistence that, taken together and in moderation, the offerings are not debilitating. He asserts that Americans gorge themselves on one foodstuff in a meal, forgetting the first rule of sound nutrition: love all of thy food groups.

"We went to France last year to check out the food and the wine," Michael relates. "We drank three bottles of wine each night with dinner and never felt bad. That's because everything was in balance. We were eating a complete meal in a leisurely way with pleasant conversation." Back home in Savannah, Elizabeth does not use salt, even in butter, and insists on well-trimmed meat.

Indeed, many local surgeons send their recovering heart patients to the restaurant. "We are interested in nutritional food that tastes good. We'll change something for you. Just tell us how you want it," Michael says.

Elizabeth's is very much of a local haunt—at least 50 percent of the clientele is native—and the Terrys are in tune with local sensibilities. "Savannahans don't like to wait. It's like New Orleans, where Antoine's has a side door for residents," Michael says. Thus their decision to accept reservations, despite the fact it will probably mean serving fewer customers.

Many older women had complained about tea bags. "So we got little teapots." The same for accepting the costly—to the proprietor—American Express card. Many people wanted to use it so they acquiesced.

Savannah is a drinking town, so the Terrys purchased a liquor license despite their disinclination for Elizabeth's to become a bar. They pride themselves on the fact that they serve more desserts than they do cocktails.

They still don't have a dress code. Michael says because of the semitropical climate of Savannah, he feels it would be wrong to require coats and ties. Many people insist on dressing up to go to Elizabeth's anyway, and Michael says it is not unusual to find a gentleman in

Steve Bisson



Elizabeth Terry shows her daughter Celeste the fine points of garnishing a dish.

black tie seated at an adjoining table to a sportsman in shorts.

Unlike many of her peers, Elizabeth has managed to have her steak au poivre and eat it too. While other up-and-coming female chefs across America—Lydia Shire at Seasons in Boston and Amy Ferguson at Kona Village in Hawaii, for example—report their only opportunity for romance is in the kitchen, both Elizabeth and Michael say the togetherness that running the restaurant affords them is their biggest reward.

Originally, Michael planned to take just one year off from his practice to help

Elizabeth establish the restaurant. It's been five years and he hasn't opened a law book yet—and he says he doesn't miss it in the least. Running a restaurant has opened up new worlds of interests for him, especially nutrition and coastal ecology. There are at least four books he says he could write. And the work is challenging, diverse, and pleasurable: managing the dining rooms and keeping the books makes good use of his administrative abilities, stocking the wine cellar appeals to his long-time love of a good vintage, and being home when the children arrive from school makes for a well-balanced life, he says.



The wine cellar at Elizabeth's is Michael Terry's pride. Here, he tempts a knowledgeable patron.

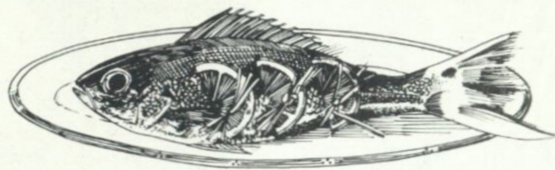
Elizabeth goes down to the kitchen Tuesday through Saturday at around 3:30 p.m. and usually leaves by 10:30 p.m. Michael makes sure the girls complete their homework, eat—sometimes Elizabeth brings them a meal upstairs, sometime they eat with the guests downstairs—and bathe. Then he comes downstairs at about 8:30 p.m. and becomes the host and wine steward. Elizabeth emerges from the kitchen to stroll through the dining room during a lull in the orders, immaculate in white chef's hat, jacket, and pants and obviously thrilling the diners.

"Many people ask if I've wasted my education," Michael muses. "But I did law for fifteen years. Many others say, 'I've always wanted to run a restaurant.' But not everybody is willing to take the risks we took. That's the heart of it."

Adds Elizabeth, "Kenyon did instill a confidence in him and that's three-quarters of it, believing you can do it."

Elizabeth on 37th is located at 105 East 37th Street in Savannah. It is open for lunch Tuesday through Saturday, from 11:30 a.m. to 2:30 p.m., and for dinner Tuesday through Saturday, from 6:00 p.m. to 10:30 p.m.

Recipes



We tried these recipes during the holidays. They're terrific!

Georgia Ragout with Rosemary and Wild Mushrooms

Ingredients:

2 lbs. stew beef, cut into small cubes
 1½ C. red wine
 ½ onion, minced
 1 carrot, minced
 2 celery stalks, minced
 1 clove garlic, minced
 2 C. chicken broth
 ½ C. whole tomatoes in juice, pureed in processor
 ¼ C. minced herbs: sage and rosemary
 2 leeks, sliced
 1 C. country ham
 2 C. shitake mushrooms, sliced
 ¼ lb. bacon, minced

Directions:

Preheat oven to 500 degrees. Place beef cubes in a roasting pan and brush with oil or butter and brown at 500 degrees for six minutes. Remove pan from oven and pour red wine over beef. Set aside. Reduce oven temperature to 325 degrees.

In a large pan, cook the bacon until light brown and add carrot, onion, garlic, and celery. Cover and simmer about five minutes over low heat until carrots are almost soft.

Add the vegetables and remaining ingredients to beef and cover with aluminum foil and bake for 1-1/2 hours at 325 degrees. Remove from oven.

Slightly thicken the broth of the ragout by adding 2 Tbsp. cornstarch dissolved

in ¼ C. water. This makes a nice glossy sauce.

Serve ragout with roasted potatoes and saute of peppers and onions. (Recipes follow.) Serves six.

Roasted Potatoes

Ingredients:

2 large baking potatoes, peeled and cut into small cubes
 Oil
 Salt and pepper

Directions:

Place potatoes in a container and cover with cold water until just before serving. Ten minutes before serving, drain potatoes and pat dry. Preheat oven to 500 degrees. Toss potatoes with oil, salt, and pepper, and spread on a cookie sheet. Roast in oven about seven minutes, until golden and crisp.

Saute of Peppers and Onions

Ingredients:

2 yellow or 1 yellow and 1 red sweet pepper, cored, seeded and sliced in a thin julienne
 1 Spanish onion, peeled and cut into a thin julienne
 1 clove garlic, minced
 2 C. fresh spinach, washed and chopped
 2 Tbsp. oil

Directions:

Toss all of the ingredients together in a pan, cover and saute for three minutes.

There's pride and vindication and a hint of smugness.

For centuries New Orleanians have preached the gospel of their native cuisine.

Suddenly the world is turning convert.

These days, Creole and Cajun dishes pepper menus from coast to coast. They've spawned restaurants—and followings—in a host of unlikely locales. Alaska, Zimbabwe, Australia. At a recent newspaper conference in Columbia, Missouri, guests couldn't wait to dash down to the town's latest hotspot—a Cajun cafe-cum-nightclub. A friend touring Vancouver sat down to the hotel's evening special: blackened fish of the day. In Chicago, where steaks are king, it's prime rib that's getting the blackened treatment.

At La Louisiane on New York's East Side, diners nibble at red beans and rice—with creme fraiche on top. The chef at the Holiday Inn Park View in Singapore is New Orleans-trained. He substitutes crocodile for the alligator in the etouffee.

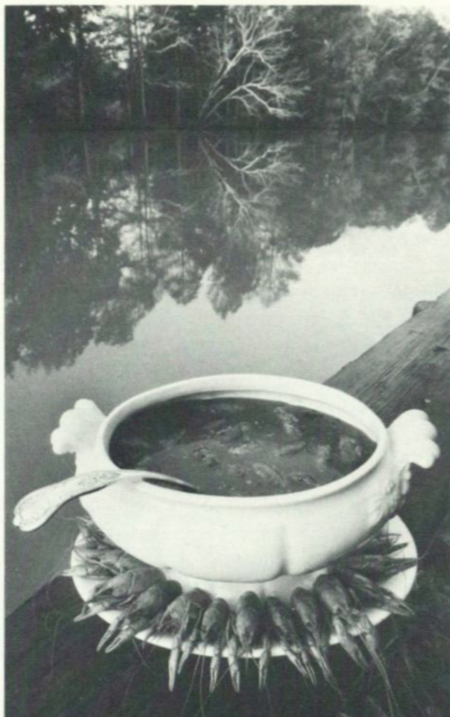
And when a former New Orleans fashion editor arrived for dinner a few years ago at a trendsetter's apartment at River House overlooking the East River, she found a slice of boudin on her porcelain plate. "I came all the way to New York to eat *blood sausage*?" she quipped.

It may all be a flash in the black iron skillet, but Orleanians aren't complaining. In this culinary capital, food has always been serious business indeed.

As far back as 1851, A. Oakley Hall wrote in "The Manhattener in New Orleans" that the Crescent City was "the boarding house" of the country, "with a cafe or restaurant on every block."

Things haven't changed much. The sheer availability of New Orleans food overwhelms. The city's five-star restaurants don't necessarily set it apart; its noisy corner dining rooms crammed with linoleum-topped tables, where the waitress calls you darlin' and the fried softshell crab melts on the tongue, do.

New Orleanians are passionate about food. New restaurants and old recipes



Suddenly, Louisiana's hot

by Renee Brandt Peck '75

are common conversational fodder. Chefs' reputations are argued as vociferously as any quarterback's and woe be to the gourmand who dares name the best restaurant in town. Even T-shirts sport such culinary wisdom as "Suck the heads and pinch the tails," which might go over well at a Kenyon fraternity party, but has to do with the accepted method of eating crawfish.

Where else, with high unemployment and a depressed economy, would a state legislature take the time to debate and pass a law making the beignet the state doughnut, as ours did this summer?

New Orleans chefs gave the world such diverse culinary *chef d'oeuvres* as oysters Rockefeller and green goddess salad dressing, and now they're getting their due.

Yet there's something both apt and ironic about that boudin on a porcelain plate, that Mississippi River-colored gumbo dripping on a fine linen cloth.

On the one hand, Louisiana cooking is an earthy culinary stepchild that got its start on a lowly kitchen's back burner. On the other, it has traditionally visited with aplomb in all the best homes.

According to Louisiana food historian and filmmaker Steve Duplantier, one of the unique things about New Orleans is that, historically, the aristocrats and the commoners have shared the same menus. The homespun native dishes spurned in other places were here diffused throughout society. Food is very much a unifying element.

In New Orleans, the local culinary dialect is Creole. In the bayou area to the west, it is Cajun. Each is unique; you won't find a shrimp Creole on a Bayou LaFourche table, and visitors to New Orleans will find they have another seventy-five miles to travel before they stumble across a crawfish pond.

It was Cajun that caught the country's attention, but Creole red beans and Creole bread pudding have inevitably crept into the menus, so that you now often find a melange of the two.

And the two cuisines do share common roots. Both embrace certain dishes, such as jambalayas, gumbos, and seafood stews. Both rely on long, slow simmering techniques and a predilection for one-pot cooking. They share many seasonings and a philosophy based on the use of fresh, indigenous ingredients.

And both Creole and Cajun cooks adhere to a basic culinary commandment: first, you make a roux. This meticulously simmered mixture of oil and flour, cooked to the color of peanut butter (or mahogany or caramel or taffy, depending on who's doing the arguing), forms the base of dishes in both cuisines.

Definitions? O.K. Creole belongs to the city, Cajun to the country. Creole is more cosmopolitan, Cajun more homespun.

Creole is an historical stewpot of techniques and ingredients and cuisines. It is a gastronomy, according to local food critic Gene Bourg, built on aromatic vegetables, piquant sauces, and a willingness to take the best from whatever diverse cultures floated up the Mississippi River or through the bayous—French, Spanish, Indian, African, Irish, Yugoslavian, German, Italian.

Creole is an historical stewpot of techniques and ingredients and cuisines.

It is a gastronomy, according to local food critic Gene Bourg, built on aromatic vegetables, piquant sauces, and a willingness to take the best from whatever diverse cultures floated up the Mississippi River or through the bayous—French, Spanish, Indian, African, Irish, Yugoslavian, German, Italian. Elsewhere, ethnic cuisines remained more or less true to their country of origin. Here, over the decades, they became “Creolized,” creating an intriguing roster of culinary nuances with the overall Creole theme. Thus you have Mama Mosca’s breaded and olive-oil drizzled oysters and Italian “barbecued” shrimp. In a more recent—and more daring—twist on tradition, Tai Kuo of Mr. Tai’s restaurant mixes Creole and Chinese into such delectable oddities as stir-fried softshell crab or sauteed quail wrapped in fresh lettuce.

But Creole also spawned dishes unique to its heritage—the hot, sweet rice cakes called *calas*, sugary pralines, bread pudding, and red beans and rice, a poor man’s dish traditionally served on Monday, washing day, because it could simmer unwatched. Creole had its unique ingredients, too, from rocket, a salad green being rediscovered by latter-day chefs, to odd vegetables like mirleton (pronounced with a hint of the “r”) and chicory coffee, launched during Civil War days when ground chicory root was added to stretch the scant supplies of coffee.

Cajun cooking followed a more insular tradition, having developed in the rural kitchens of the Acadians who settled in southwest Louisiana in the eighteenth century. It is based, according to New Iberia chef Alex Patout, on home-style cooking developed before mass communication. Patout, who has restaurants in New Iberia, New Orleans, and Los Angeles, will tell you that, in bayou country, a sauce piquant or court bouillon are as different as night and day based on a twenty-five mile radius.

Only a hint of the riches of Cajun cuisine has trickled beyond the bayous. A friend from Thibodaux used to stir up a twenty-gallon pot of redfish court bouillon every Super Bowl Sunday and invite over the neighborhood. When he returned to the country, the delicate flavor of his fish soup disappeared with him.

The *boucherie*, or community slaughtering, survives in Cajun country, as do its pungent by-products: andouille sausage, black and white boudins, cracklings, and hogshead cheese, which has everything to do with the hog and nothing to do with cheese. Few diners beyond the bayou are familiar with *couche-couche*, a fried corn mush, or *mague-choux*, a corn and tomato blend.

But the dish that best epitomizes the cuisine of either region is gumbo. Walk

through a swamp, says Duplantier with a laugh, and you know what gumbo is—muddy water filled with dead fish and animals. Indeed, it rounds up both the region’s polyglot culinary heritage and its dependence on indigenous species. The word itself is from the Bantu *gombo*, for okra. That okra, used as a thickener, is African in origin; the *filé* that seasons the soup, Indian. The crab, shrimp, duck, and other fillings came with the territory, the array of seasonings from the various interpretations of home cooks.

Louisiana cooking, according to its proponents, can be defined more than anything else by those seasonings and the resulting taste.

Jude Theriot calls Cajun cooking “a melting pot of flavors,” “power-packed with taste.” Paul Prudhomme feels that taste, more than anything else, makes Creole Creole. If done correctly, a Creole dish, he says, will satisfy all the tastes on the tongue—sweet, salty, hot.

Prudhomme’s “holy trinity” in the kitchen is onion, celery, and green pepper. Add parsley, garlic, and fresh peppers from the yard, and you’re on your way to solving the mysteries of Louisiana cooking.

Beyond the Mississippi, the consensus seems to be that, whatever else Cajun and Creole might be, they are *hot*.

But a liberal dose of pepper is not the route to a Louisiana repertoire. Traditionally, cooks here have concocted simple but rich seasoning blends, adding zest with a bird’s eye or a Tabasco pepper, subtlety with oregano and

thyme, paprika and a bay leaf. Cayenne pepper is the spice rack staple, not the black or white varieties more common elsewhere.

Another danger of the Americanizing of Creole and Cajun food is that a few headline items begin to identify the entire cuisine.

While Paul Prudhomme’s wildly successful blackened redfish helped more than anything to launch the present craze for Louisiana dishes, even he was quoted recently as being “amazed there is so much bad blackened redfish,” overseasoned and overcooked, out there.

But Louisiana cooking is a product of change, of innovation over the decades. And it’s fitting that it continue to evolve.

“Don’t ever let your cooking become predictable,” advises Theriot, and Louisiana chefs are not. A lightness and propensity to embellish has crept into local kitchens. Elle Brennan at Commander’s Palace restaurant elevates centuries-old dishes into the 1980s in what she has christened “haute Creole.” She tops an elegant filet mignon with a homey *debris* sauce, traditionally made in rural kitchens from the ends and leftovers of the roast. The idea, Brennan explains, is to “take an old dish and bring it into now—while keeping the taste.”

Elsewhere chefs are pitting pasta against sauteed crawfish, ladling champagne sauces over grilled pampano, and performing other kitchen sacrileges that would have caused cooks a decade ago to turn in their gumbo pots. At Indulgence restaurant, chef-owner Frank Bailey makes flourless sauces, dots softshell crabs with herb butter, and paints shrimp with Herbsaint in a culinary movement he calls contemporary Creole.

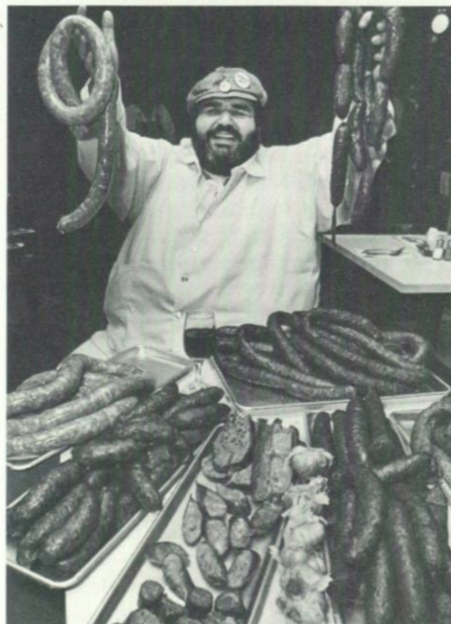
Louisiana food is coming of age. It has something to do with recent trends toward natural ingredients, traditional mores, and a search for things American. Following on the heels of sushi and French nouvelle, Louisiana’s was the first native cuisine that Americans took to heart. It is, according to *New York Times* restaurant writer Bryan Miller, “One of the few truly distinctive, indigenous cuisines in America.”

One day soon diners may not be able to sit down at a restaurant in London and order a sauce piquant. Tasso and Tabasco may give way to the next culinary darling, be it New Mexican sopapillas or Florida’s stone crabs.

But wherever Louisiana cooking goes, I’ll be along to enjoy the ride.

Renee Peck was food editor of the *States-Item* in New Orleans from 1977 to 1980 and of the *Times-Picayune/States-Item* from 1980 to 1983. She is now assistant editor of the *Living Section* of the *Times-Picayune*.

G. Andrew Boyd



Paul Prudhomme beckons to diners with his homemade sausage at K-Paul’s Louisiana Kitchen in New Orleans.

Those Left Bank cafes have nothing on Friday Cafe on the Kokosing



by Sarah S. Gudz

They're going to run out of food, I thought, as our party of nine joined the swarm of hungry people in the Parish House, home of Gambier's famous Friday Luncheon Cafe.

We formed the rear of the long line that led to the kitchen in the back of the house where Joyce Klein and Peggy Turgeon were dishing up a gourmet lunch with pit crew efficiency and chatting easily with each customer.

The heavenly smells of watercress soup, cheese crepes with tomato sauce, salad with vinaigrette dressing, and chocolate walnut cake collected in the entryway. Close to where we stood, a cook's assistant mixed steaming black coffee and dark liquid chocolate into mugs and topped each with a sinful dollop of whipped cream.

"We've run out of food a couple times," Klein had lamented in an interview several days earlier. "We much prefer to have leftovers."

This time I needn't have worried: a coworker had called ahead for reservations, the one possible formality in a restaurant where food is served cafeteria-style and customers bus their own dishes. The wait I thought would be

tortuous was over in five minutes.

"The cafe is more a social event than a job for us," says Klein, who, together with Turgeon, serves more than one hundred people each Friday between 11:30 a.m. and 1:30 p.m.

Their business partnership was cooked up in the spring of 1977. Klein and Turgeon, whose culinary talents were no secret in Gambier, offered to prepare and serve desserts in the KC to aid the College's efforts to bring students and local residents together and to raise money for several worthy causes. Exhilarated by their success, Klein and Turgeon tested a couple of lunches out on their eager public.

"We saw an opportunity to do work that we love and get paid for it," Klein says.

College administrators, eager to continue the Friday lunches, said Klein and Turgeon could continue serving lunch at the KC and be the College's official caterers. In 1979, after securing baker's permits, the partners moved the cafe to the Alumni House and expanded their services to include wedding receptions and parties off campus.

In 1985, when the Alumni House was

torn down, the cafe moved to the Harcourt Parish House, a brightly painted Victorian structure.

Cafe entrees are usually variations of several simple but splashy dishes—quiche, crepes, pita sandwiches, European soups, breads—punctuated with regional recipes from England, France, Germany, Italy, and Russia.

Says Klein, "At Kenyon, there is a remarkable interest in food, especially in cuisines from other countries. A lot of Indian and oriental cooking goes on here."

Sophisticated palates notwithstanding, a simple Shaker lunch of chicken noodle soup, wheat bread, relishes, and almond-laced white cake has been one of the most popular cafe meals, says Turgeon. "Our rule is that, more than anything else, a recipe must be interesting."

Business has grown to include as many as four catered events each week in the spring and fall. Their latest undertaking is the sale of a Linzer torte—a sturdy, almond pastry with plum filling and a lattice top—by mail order during the holidays.

The confection is so popular, says

Turgeon, who got the recipe fifteen years ago from a friend in Fredericksburg, Virginia, that advertisement will be limited to a small brochure displayed at the cafe and mailed to special friends.

Among their favorite engagements is a dessert party given by the College each spring for the senior class. "Desserts, especially pastries, are fun because they are beautiful and require so much creativity," says Turgeon. "Most people are too diet-conscious these days to make a whole dessert table worthwhile, but the students always eat. We go all out for them."

One of a caterer's biggest challenges is keeping down the cost of doing business, says Klein. "For \$3.50 [the price of a lunch at the cafe] there are a lot of dishes we can't prepare." The women almost always cook the food in their own kitchens, so capital outlays for the business have included only a couple of heavy-duty mixers, Klein's sixty-dollar stockpot, and a few extra pans and cookie sheets.

Cost-cutting measures include buying ingredients in bulk and adapting recipes to include regional ingredients, such as baby Swiss cheese from Millersburg, Ohio, wild watercress hand-picked in Gambier, and raspberries hand-picked

at McConnell's Berry Farm outside Mount Vernon.

It is easy to imagine the possibilities for misfortune in this business. Recalling flops, Turgeon recalls the time she mistook an unmarked bag of salt for sugar. That evening, the trustees' chocolate dessert was garnished with a horrifying concoction of whipped cream and salt.

"It was my greatest public disaster," Turgeon remembers, "but it made for some interesting table conversation." Later, one of the diners confided that the dish had been a real test of his addiction to chocolate.



Turgeon's fascination with cooking began early in life, and she married into a family that cooks. Her mother-in-law, Charlotte Turgeon, writes and edits cookbooks and translates them from the French. She is also a member of the board of directors of the Cordon Bleu, the famous cooking school in Paris. Turgeon's husband, Tom, an associate professor of drama at Kenyon, teams up with his wife to teach cooking classes in Columbus, Ohio, several times a year. Turgeon herself hopes to study at the Cordon Bleu during Tom's sabbatical next semester.

Klein, too, is a devotee of French cuisine but, she admits, her interest in cooking has come from "being hungry all the time" and from the soul-satisfying "Midwestern" foods prepared for the family by her mother and father. Her parents, both doctors, created many of their best recipes during the Great Depression when food was scarce, says Klein.

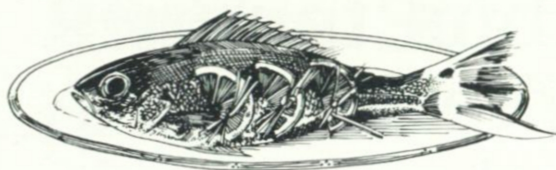
While their most successful ideas and recipes come from friends, "We don't get as many dinner invitations as we used to," jokes Turgeon. "It's too bad, because our best recipes have been plagiarized from theirs. Other people are really the best source for new ideas."

Gordon W. Campbell '87



Joyce Klein and Peggy Turgeon demonstrate the teamwork that is a key ingredient in serving more than one hundred hungry customers with a minimum of fuss.

Recipes



Here are some of Joyce and Peggy's favorite recipes:

Cardamom Cookies

Ingredients:

- 1-1/3 C. soft butter
- 3/4 C. sugar
- 1/4 tsp. ground nutmeg
- 1/8 tsp. ground cardamom*
- 1/4 tsp. salt
- 1 egg yolk
- 1/4 C. brandy
- 3-1/4 C. all-purpose flour

Directions:

Preheat oven to 350 degrees. Cream butter and sugar until fluffy. Blend in nutmeg, cardamom, and salt. Beat in egg yolk and brandy. Blend in flour gradually, until smooth. Divide the dough into three parts. Wrap each one; chill one to two hours. For each cookie, pinch off about two Tbsp. of dough. Roll into rope about five inches long, 1/4-inch thick. Curve and pinch to form a ring, or roll into small balls and press down in center with walnut halves, chocolate drops, or almonds. Bake on a lightly greased cookie sheet** ten to twelve minutes until pale golden.

*Peggy and Joyce use freshly crushed cardamom. **Ungreased cookie sheets work, too.

Pate Maison

(from Chicago's The Bakery restaurant)

Ingredients:

- 1 lb. chicken livers
- 2 large onions, peeled and chopped
- 2-1/2 C. turkey fat*
- 3/4 C. (1-1/2 sticks) unsalted butter
- 6 Tbsp. cognac
- 4 tsp. Spice Parisian**

Directions:

Cook chicken livers and onion in fat and butter in a pan until just pink. Cool. Grind mixture three times in grinder. (Or process in a food processor to produce the same results as with the grinder.) The mixture should be very smooth. Spread in an attractive 1-1/2 qt. serving dish. Cover with plastic wrap. Chill overnight in the refrigerator.

*Margarine or lard may be substituted for the turkey fat. **This ingredient is a blend of spices made by Spice Islands. It is available in most grocery stores.

Khachapuri (Georgian cheese bread)

Ingredients:

- 2 pkgs. active dry yeast
- 1 Tbsp. plus 1/2 tsp. sugar
- 1 C. lukewarm milk
- 3-1/2 to 4 C. flour
- 2 tsp. salt
- 8 Tbsp. softened butter
- 1 lb. sweet Muenster cheese, finely grated
- 2 Tbsp. soft butter
- 1 egg

Directions:

Sprinkle the yeast and 1/2 tsp. sugar over 1/2 C. lukewarm milk. Set aside for two or three minutes, then stir until the yeast is thoroughly dissolved. Place in draft-free location until mixture doubles in volume (five to eight minutes). Put 3 C. flour in mixing bowl. Make a deep well in center of the flour. Add the remaining 1/2 C. milk, yeast, 1 Tbsp. sugar, 2 tsp. salt, and 8 Tbsp. butter. Using a spoon, slowly incorporate flour into the mixture in the well. Beat until smooth. Knead dough on a lightly floured surface, adding remaining 1/2 to 1 C. flour a little at a time. Knead until smooth and elastic (about ten minutes). Place dough in lightly buttered bowl. Dust with flour and cover. Let rise in draft-free location approximately two hours (the dough will spring back when poked). Punch down and let rise again until double in size, about thirty to forty minutes. On lightly floured surface, roll dough into a fifteen inch diameter circle. Butter a 9 x 1-1/2 inch round pan. Place dough in pan (approximately three inches of dough will hang over the side of the pan).

Preheat oven to 375 degrees. Puree cheese in food mill. In bowl, add egg and butter to the cheese. Mound the mixture in the center of the dough in the pan. Working around the pan, fold overhanging dough into center of pan to cover cheese mixture (wide, attractive pleats will result). Six folds should suffice to bring all the overhanging dough to the center of the loaf. Seal the dough on top by squeezing it to form a small knob or top knot. Bake bread 50 minutes. Cut in pie-shaped wedges and serve warm.

A great main dish for a picnic or brunch.

Filletti di Polo con Spinach (Chicken breasts on a bed of spinach)

Ingredients:

- 4 whole chicken breasts cut in half, boned and skinned
- 1/3 C. olive oil
- 2 onions, finely chopped
- 1/2 C. Marsala wine or brandy
- 2 Tbsp. flour
- 3 lbs. fresh spinach or 4 packages frozen
- 2 Tbsp. butter
- 4 plum tomatoes, peeled and seeded
- 3 C. chicken stock
- 1 Tbsp. tomato paste
- 1 bay leaf
- Salt and pepper
- 2 cloves garlic
- 3/4 C. heavy cream
- 8 thin slices of mild cheese

Directions:

Lightly pound breasts between sheets of wax paper until 1/4 inch thick. Saute them in olive oil in a skillet until lightly browned (about two minutes). Remove breasts from pan and set them aside. Put onions into the same skillet and saute on low heat until soft and translucent. Return chicken to pan, pour in Marsala or brandy, and ignite. Shake the pan over the heat until the flame subsides. Remove chicken. Briefly boil juices in pan to reduce them. Reduce heat, add flour, and stir for one minute. Add stock, tomato paste, bay leaf, salt, and pepper. Stir. Place chicken breasts into the sauce in the pan, and simmer until chicken is thoroughly cooked and tender (about eight minutes).

Cook spinach in boiling water until just tender (about five minutes for fresh spinach). Drain and rinse in cold water. Squeeze spinach hard to remove water. Peel and mince garlic. In another skillet, cook garlic in a little oil until just soft. Add spinach and warm. Add cream and heat while stirring. Make bed of spinach down the center of a shallow, rectangular baking dish that is attractive enough to bring to the table. Remove breasts from sauce, and arrange on top of spinach. Place slice of cheese on each breast, then top each with 1/2 of a plum tomato. Broil until lightly browned.

Strain and reheat the sauce. Season to taste. Pour a little around the chicken. Serve the remainder of the sauce in a sauce boat. Makes eight servings.

A new Thai restaurant has Columbus tongues wagging: The food is terrific—and spicy!

Most Americans have a set notion of Oriental food that involves limp cabbage in opaque gravy, deep fried chicken and pork in orange sauce, and crisp flour cylinders stuffed with vegetables and shrimp.

So when Lori (Nash '81) and Lek Dhiraprasiddhi opened Thai Village in Columbus three months ago, they included on their Thai menu the popular Chinese dishes *wor sue gai* and sweet and sour pork.

"Those things have to be there," Lori explains to a visitor early one morning, as the staff prepared for the luncheon rush. The kitchen serves a lot of chicken *pad pak* as well—a familiar dish of sauteed chicken with mixed vegetables in a light brown sauce. But, she adds, 60 percent of the diners at Thai Village are ordering the restaurant's spicy Thai entrees, an indicator that this relatively unfamiliar eastern cuisine is garnering a corps of aficionados.

Situated just south of Grandview, a middle-class suburb of Columbus, and on the fringe of downtown, Thai Village occupies a large building that for many years was home to an Italian restaurant and later another Thai restaurant. Simply furnished with wooden booths, Thai fabrics hung in false windows, and white linen tablecloths, the restaurant seats one hundred fifty, and there is a lounge with a full bar and dance floor. Wednesday through Saturday nights a pianist plays and sings your favorites.

"This is much larger than we ever thought we'd have," Lori admits. In fact, owning and operating a restaurant was about the furthest thing from her mind when she graduated from Kenyon.

Interested in the culture of the Far East—she majored in both religion and political science and was awarded the Simpson Prize in religion—she studied Chinese at Middlebury College before traveling to Taiwan where she taught English for nine months. Her intent had been to go to Harvard Divinity School, but she was saddled with student loan payments and took a job as a cocktail waitress at Wally's, a French restaurant in Columbus, to start paying.

Lek, a native of Thailand who emigrated to America in the late 1960s, was the

manager at Wally's. He had been in the restaurant management business for twenty years. They married, and with the needling of friends to open a Thai restaurant, purchased the building at 909 Goodale Avenue eight months ago. Lori is assistant manager, responsible for seating the guests, keeping the books, and attending to the myriad details of running three dining rooms.

"So far, so good," Lori says. "We're tired, but happy." The hours are tough. She comes in every morning but Sunday at about 10:00, and leaves somewhere between 11:00 p.m. and 2:30 a.m.

Like many restaurant operations, Thai Village has a number of family members working in the kitchen. Lek's sister-in-law is the primary sauce chef, and Lori's brother Todd Nash '86, a student at Ohio State University's College of Veterinary Medicine, is a waiter on the weekends.

Lori has come to know the art of Thai cooking well and underscores that it is quite different from Chinese cuisine. While Chinese dishes consist primarily of vegetables with meat used as a spice, Thai dishes are meat-based and much spicier.

"Thai food is very light in corn starch

and every dish has its own sauce," Lek elaborates. "The Chinese have two sauces, white and dark."

Appetizers at Thai Village include the traditional *sate*, or skewered slices of tender beef marinated in coconut milk and a light curry sauce and served with a delicious, spicy peanut sauce and a cucumber sauce. Shrimp are grilled and cooked with lime juice, lemongrass, onions, and hot peppers. There are also the more familiar spring rolls and barbecued ribs.

A variety of soups are offered, including spicy shrimp and spicy chicken soups, and a chicken soup with coconut milk, galanga (a Thai spice similar to lemongrass), and lime juice.

Main courses include chicken lightly sauteed in Thai curry with mushrooms, bamboo shoots, green and red peppers, and coconut milk. A superb beef dish is sauteed in curry and coconut milk and spiced with hot peppers. Thai stew consists of chunks of tender beef, peanuts, and potatoes in a curry and herb roux. *Pad Thai*, one of Lori's favorites, features Thai noodles that resemble fettuccini, shrimp, ground peanuts, bean sprouts, egg, and scallions.

The secret of Thai food is in the seasonings. Lime, basil, garlic, ginger, curry, and lemongrass are used with vigor. Hot peppers are added to the diner's taste. (A chart on the back of the menu describes the spice options from coward—one star—to native Thai—four stars. One-star meals are not to be scoffed at.)

As people's notions of "hot" differ considerably, Lek says his servers are trained to find an area of common ground. The adventuresome are asked if they have had Mexican food, for example, and if so, what kind.

"If anything, people's fear is of spice," Lori says of diners new to the cuisine.

And funny looking meat. Several native dishes were left off the menu because of their potential alien appearance. "We took American's tastes into consideration," says Lori. "When you begin to know your clientele, then you can introduce new things."

It is a regular clientele that the Dhiraprasiddhis are looking for. "This is not a particularly busy traffic spot," says Lek. "People must make a special trip from their home to here. So everything must be well attended to, and the environment must be very special."

—M.H.B.

Thai Village, located at 909 Goodale Boulevard in Columbus, Ohio, is open for lunch Monday through Friday, 11:00 a.m. to 3:00 p.m. Dinner is served Monday through Saturday, 5:00 p.m. to 11:00 p.m. Reservations are accepted.

Gordon W. Campbell '87



Lek Dhiraprasiddhi and Lori Nash
Dhiraprasiddhi at Thai Village

Kenyon's Rhodes Scholars: A measure of strength

Second in a series

William Webster Sant was lost to time in Egypt.

Thomas R. Sant '65 thought his father might remember him. But Robert Sant, a retired Armco Steel executive, said he had only a faint memory of his uncle, William Webster Sant '14, Kenyon's second Rhodes Scholar.

Robert was just five years old when he met the son of his grandfather, John Sant, and John's wife, Josephine Webster Sant, in East Liverpool, Ohio. In those years the town on the Pennsylvania border was a thriving commercial pottery center. Both Robert's father and his grandfather, John Sant, were in the clay brokerage business and owned clay mines in Georgia and Kentucky. (Today there are just three potteries in the area, down from thirty-five at the industry's zenith.)

But Robert was certain Helen Sant, William's sister-in-law, had known the young man well. They had attended East Liverpool High School together at the turn of the century.

In her nineties, Helen Sant is as sharp and lively as any woman thirty years her junior. In a telephone interview she related that she had married William's brother Richard Sant in 1914. There was another, younger Sant brother, Francis, who graduated from Kenyon in 1920 and from Bexley Hall in 1924 and who received an honorary degree from the College in 1942.

Of William, she says, "He was a scholar," one who "loved the girls, but no one in particular," and who liked to play tennis. "I think what he liked to do most of all," she says, "was go to school. He was very interested in any kind of knowledge. We thought he would end up teaching at a college."

Certainly his academic record at Kenyon attests to his intellectual prowess. But like his predecessor at Lincoln College, William Bland '10, Sant was to forfeit promise and fortune to war, and his potential would only be recognized in thin paper files, old photographs, and the remembrances of relatives who survive.

William Webster Sant was born in East Liverpool on October 7, 1891. He attended East Liverpool High School and enrolled at Kenyon in 1910. William was a classics major, a member of Beta Theta Pi, and an active participant in sports and literary pursuits. He took part in track his freshman and sophomore years and was assistant football manager his junior year. Also in his junior year, he served as class president and editor-in-chief of *Reveille*, until he fell sick.

The forward of the 1913 *Reveille* says, "Due acknowledgment must be made of the services of Mr. Sant, who was compelled by illness to give up his position as Editor-in-Chief, and who is responsible for whatever of merit or originality there is in the plan of our *Reveille*."

Records in the Office of the Registrar show he received all As at Kenyon. Following graduation in 1914 he went to Oxford and was a student at Lincoln College. When the war broke out, he enlisted in the British Army. At the time Americans were not being assigned to battle duty, so he performed war relief work for the YMCA in Egypt.

In letters to Kenyon President William F. Peirce in 1922, Ralph B. Foster, applying for a teaching position at Kenyon, mentions that he was a friend of Sant at Lincoln College and worked with him for about a year in Egypt. He was a "worthy representative of his college, his faith, and his country," Foster noted.

"He was avid for learning and had a great humor," Helen Sant recalls. "He must also have had some sense of adventure or he wouldn't have landed in Egypt."

Sant for some months was on duty at the YMCA headquarters in Cairo, but he later saw hard service in the Sinai desert. It was in a dugout in the firing line at Gaza that he fell ill with dysentery and died on June 20, 1917. He was buried in a military cemetery at El Arish. He was twenty-five.

—M.H.B.



Above, William Webster Sant. Below, his burial in the cemetery at El Arish.

Book Reviews



A Summons to Memphis

By Peter Taylor '40
Alfred A. Knopf, Inc.

Peter Taylor is an acclaimed master of the short story; he has given us, over the years, a body of this fiction as good as anything ever written. Now, in *A Summons to Memphis*, he has produced a marvelous novel. It treats, as his distinguished prose pretty often does, of the war between parents and children and the absolutely mythological necessity of such struggle. But how circuitously and gently is this accomplished!

The narrator here is forty-nine-year-old Philip Carver, removed from his family's Tennessee affluence to reside in New York City where he lives with a younger Jewish woman (who, surely, is equally preoccupied with her own family density) in a kind of pressureless anonymity. Philip has a perfect perspective, then, for telling the story which is simple enough in action. His father, Mr. George Carver, an eminent Nashville lawyer, after a business betrayal by his best friend Mr. Lewis Shackleford, quietly relocates the whole family in Memphis, where, in that new life, the name of Mr. Shackleford is forbidden mention forever. The event occurred when Philip was a young boy, his brother Georgie not much older, and his sisters, Betsy and Josephine, recent Nashville debutantes. The shocking experience for this family was, indeed, a summons by the honor, the whole persona, of the father. Eventually, we surmise, the transplanting resulted in the mother's apathy, the brother's military death, and the almost hysterical spinsterhood of the girls.

The book opens with a summons to Philip by his sisters, each a substantial business woman in her own residence, that he come to Memphis and prevent Mr. Carver, for two years a widower, from marrying again. The intent is cruel, successful, and, practically, purposeless. The daughters move back into their father's house, committed to taking care of the old man for the rest of his life. The girls should have defied their father long ago in terms of their own youthful desires; now they punish him in terms of his elderly wishes. The tragedy is that Mr. Carver's children never found an energy for independence in the vigor of their younger lives; their late filial dissonance becomes merely viciousness. Like a wasted ace in the game of bridge, the vendetta beats empty air.

Peter Taylor's donee, of course, is the prosperous, well-born, well-mannered societies of Southern cities. Here, he constantly, and most beguilingly, contrasts the "imaginary gardens" of Nashville and Memphis, telling us at every turn how important the differences are. Had there been youthful rebellions in the Carver family, those acts would have let the young people push out from the home to establish families of their own in exactly the same familiar tradition of their Nashville heritage. But whatever the Tennessee soil, their lives would have been progenitive, fruitful, and truly, ripeness is all. The graphics that demonstrate this are those differences, many ways detailed—sociologically, architecturally, societally—between two Southern cities. We are fairly drenched in such disparities and drawn to consider them as the cause of futility. The successful inhabitant of both worlds is George Carver himself, the impeccable adult, the complete man, selfishly steadfast in either city. Long passages, of the most delicate and sometimes absurd detail, are devoted to Mr. Carver's appearance, posture, wardrobe, gestures, so that we are permeated with the flavor of the man, and we sympathize with the cautious narrator, unable to erase the picture of his father as "a person of great power and stature." Philip simply takes himself away from that fierce spell; under it, his sisters are frozen in perpetual girlhood.

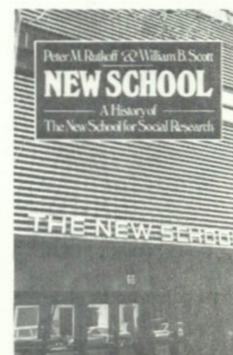
Human beings, certainly those without the exigencies of monetary needs for survival, construct elaborate patterns, behaviors, of their daily affairs which become overwhelming and necessary, possibly the very purpose of their lives. So it would seem here. All along we have delighted in the particulars of the Carvers, we have been sensually absorbed in their peculiar family essence. But Mr. Taylor, in a near final episode, makes the whole book an irony, a revelation of the truth that one must kill one's parents (figuratively, in one's own mind) before becoming an adult entity. That is the only natural way to grow up.

Philip makes a penultimate visit to his Memphis family, and the three middle-aged children with their father vacation briefly at a Cumberland Mountain resort. They take all their meals at Owl Mountain Inn, and one Sunday, the unmentionable betrayer, Mr. Lewis Shackleford, amid his own family members, lunches there. Immediately, before a full dining-room audience of peers, the two old gentlemen embrace and reconcile. Philip thinks: "I felt myself on the verge of bursting into tears. I might actually have done so had I not at that instant looked over at Betsy and Josephine. They sat dry-eyed, gazing at each other for a moment and then glaring almost threateningly at me. It took only that to make me remember the ugly significance the moment held for all three of us again."

No one can do this kind of thing better than Peter Taylor: bring home, through a wealth of pure pictures, through the slow, depictive persistence of his style, the epic quality of human reality. He lays his material out for us to observe, fastidiously, conscientiously, without moral earnestness, so that

we must decide things for ourselves. (The speculations made by Philip throughout are part of the picture of Philip.) Mr. Taylor stays out of the way of his story; he stands back from its crescendo as dispassionately as ever did Flaubert. Again, much of our pleasure comes from the fine start of recognition, of how deeply we always enjoy the intelligent, unique voice of this splendid story-teller.

Book review by Helen Forman.



New School: A History of the New School for Social Research

By Peter M. Rutkoff and William B. Scott
The Free Press

The New School for Social Research, an experiment in higher education begun in New York City's Greenwich Village, has stood since its birth in 1918 as America's hub for modern thought. Fashioned to forward research in the social sciences, the daring enterprise soon embraced education in the arts and, in the 1930s and 1940s, provided shelter and work for more than a hundred European intellectuals displaced or threatened by the rise of Nazism.

Peter M. Rutkoff and William B. Scott, both members of Kenyon's history department, have produced a neatly titled book, *New School: A History of the New School for Social Research*, which chronicles the birth of the institute and its first fifty years. The history weaves around a succession of minibiographies profiling the careers and daring ideologies of intellectuals who shaped the school's reputation.

While the profiles enrich and humanize the work—as does the intriguing collection of early photographs of the school's plant and people—their rapid succession in chapters 6, 7, 8, and 10 is wearying and somewhat disruptive to an otherwise cohesive chronology.

Heady digressions on the subjects' theories presuppose a scholarly familiarity with social and political philosophy—and a certain amount of patience—on the part of the reader. The lay reader may be tempted to skip some of the lengthier compendia.

The New School was formed as the result of a highly-publicized controversy over academic freedom in American universities. The argument erupted in 1917 at Columbia University over the firing by President Nicholas Murray Butler of two faculty members openly

opposed to America's war policies. Outraged by Butler's blow to free expression and the growing tide of reaction on other American campuses, historians Charles A. Beard and James Harvey Robinson resigned their posts at the university.

Together with a handful of bold intellectuals—such as philosopher John Dewey and economist Thorstein Veblen—Beard and Robinson determined to create an urban institute that would be controlled by its faculty and cater to adult students who would attend for no other reason than to learn.

The organizers—who called themselves “democratic cosmopolitans”—envisioned a research division whose faculty would study the social sciences freed from the tedium of teaching. The founders hoped their research, conducted by the empirical methods common in the hard sciences, would spearhead society's return to more democratic principals.

When the school opened—thanks to private donations—it offered an array of courses in contemporary social issues to “intelligent men and women” preparing for careers in journalism, municipal administration, labor organization, and teaching. The school's informal curriculum and night courses attracted an extraordinary student body of clerks, housewives, public officials, social workers, and teachers.

The teaching faculty was formed of a small core of full-time teachers and an enviable array of part-time instructors including anthropologist Franz Boas and philosopher Morris Cohen, drawn from the city's vast pool of intellectuals. Visiting lecturers, who were on the faculties of nearby universities, helped to establish the school's cosmopolitan nature and its legitimacy in the eyes of its patrons.

Four years later, faced with debt and disillusioned by its failure to reconstruct post World War I society, the school turned to the remedies of board member Alvin Johnson, a respected, if unconventional, economist, who took over the presidency in 1922. Johnson took the fiscally expedient measures of expanding programs in culture and the arts and temporarily tabling the independent research division.

By the end of the 1920s, modern thought, defined by its proponents as the expression of creativity, social research, and democratic reform, had pervaded every discipline.

In the early 1930s the school moved to a new building designed by architect Joseph Urban on West Twelfth Street in Manhattan. The building's bold modern facade and daring interior murals by artists Jose Clemente Orozco and Thomas Hart Benton exemplified the school's function as a center for new ideas. Today, the building remains a visual symbol of the school.

In 1933, when the first round of European intellectuals—mostly Jews and socialists—were fired by the Nazis from their positions in academia, Johnson seized a golden chance to protect an invaluable human resource and procure the longed-for research faculty. The New School's University in Exile was formed by Johnson, who traveled to Europe to recruit displaced intellectuals. Among the first Europeans to join the university were economists Karl Brandt and Hans Speier, sociologist Karl Mayer, and political scientists Arnold Brecht and Frieda Wunderlich. From 1933 to 1944, one hundred seventy-eight European scholars received appoint-

(Continued on page 39)



The Kenyon Review

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Kenyon College A World of Difference

The award-winning film *A World of Difference*, produced by Kenyon College and Seven Seas Cinema of New York City, is now available on videotape. The twenty-minute film captures the special qualities of Kenyon and its faculty members and students in classrooms and laboratories, on the playing fields and in extracurricular activities.

If you wish to purchase a videotape of *A World of Difference*, please send \$20 per tape (includes postage) to:

Linda Smith

Office of Development

Kenyon College

Gambier, Ohio 43022-9623

Please make your check or money order payable to Kenyon College (do not send cash). Specify VHS, Beta, or PAL (European) format.

Allow two to four weeks for delivery.

Almanac

Faculty news

Anthropology/Sociology

Rita Kipp has returned from three months of library research at the Institute of Southeast Asian Studies (ISEAS) in Singapore and three months of field research in Indonesia. Her project, funded by a Fulbright grant, concerns ethnicity and religious pluralism in Karo Batak society. She presented her findings at ISEAS and at three other institutes and universities in Indonesia. She recently edited, with Susan Rodgers of Ohio University, the book *Indonesian Religions in Transition*, published by the University of Arizona Press. Her paper "Terms of Endearment: Karo Batak Lovers as Siblings" was published in the November 1986 issue of *American Ethnologist*. In November, **John Macionis** and **Christopher Wright** gathered with anthropologists and sociologists from other colleges belonging to the Great Lakes Colleges Association. Wright, who came to the United States from his native Great Britain for the first time in September, joined Macionis in discussions about anthropology and sociology curricula in small colleges. In February, Macionis will present a talk, "The Sociology of Humor," at a meeting of the Texas Junior College Teachers Association in Houston. Thanks to an invitation from the National Institute of Mental Health, **Esther Merves** presented her findings on homeless women at a research colloquium, "Ethnographic Research on Homeless and Homeless Mentally Ill Women," in October 1986 in Washington, D.C. She is writing a chapter for the book *Homelessness: National Perspectives*, slated for publication by Plenum Press in 1987. The book is part of a series in social psychology. **Howard Sacks** recently attended meetings of the Folk Arts Panel of the National Endowment for the Arts in Washington, D.C. **Edward Schortman** and **Patricia Urban** announce the birth of their son, Hayden Nicolai Schortman, on September 23. In December, Schortman presented a paper on the uses of the concept of ethnicity in archaeology at a meeting of the American Anthropological Association. While there, Urban participated in a discussion of the classification of pottery from Southeastern Mesoamerica. Their book *The Southeast Maya Periphery* was published in November 1986 by the University of Texas Press, and their article on the first two seasons of the Santa Barbara Project in Honduras was recently published in the *Journal of Field Archaeology*.

Biology

Robert Burns presented some of his sabbatical work at a Biology Lecture Series Seminar in September in Kenyon's Biology Auditorium. He is now editing his extensive film coverage of his Australian and New Zealand trips. He plans to return next year to Australia to

complete his study of the continent. **Kathryn Edwards**, who is on leave this year, is working in Barbara Pickard's laboratory at Washington University in St. Louis, learning the new technology of single ion channel recording from plant cell membranes. **Raymond Heithaus** is on sabbatical in the botany department at Duke University in Durham, North Carolina. He is using the technique of protein electrophoresis to work on issues of population genetics. Heithaus and Edwards plan to set up their respective techniques—patch clamping and electrophoresis—in Kenyon's new molecular biology laboratory for use in teaching and research. **Dorothy Jegla**, who recently had two articles accepted for publication, gave a Common Hour lecture at Kenyon on her sunflower research. She continues her research with **Beth Welty**, a senior honors student from Corunna, Michigan, on clonal analysis of sunflower development. Several members of the department have recently served as consultants. **Jose Kudakasseril** taught plant physiology courses first semester and is preparing to research rubber plant biochemistry. One of his objectives is to stimulate rubber production in organ culture systems with sterol biosynthesis inhibitors and plant growth regulators. **Dietrich Sedlmeier**, who came to Kenyon in September from the University of Bonn in West Germany, is serving as a research assistant to **Thomas Jegla**, thanks to Jegla's research grant from the National Institutes of Health. Sedlmeier will return to Germany at the end of March. Jegla recently reviewed the University of Western Florida's life sciences curriculum for the Florida Board of Regents. **Joan Slonczewski**, who continues her research on pH regulation in bacteria, has completed a paper on her findings. She is working with honors student **Tania Gonzalez**, a senior from Paris, Ohio. Gonzalez recently presented results of the research at a regional meeting of the American Society for Microbiology. **Jay Tashiro** has completed a review of the St. Croix Island Marine Laboratory for Fairleigh Dickinson

University. **Francis Yow** recently visited colleges to review them for accreditation by the North Central Association of Colleges and Schools.

Chemistry

Russell Batt has prepared, with John W. Moore, an annotated bibliography and collection of reprints of articles entitled *Iteration: Computing in the Journal of Chemical Education—Selection of Reprints and an Annotated Bibliography, January 1981 to September 1986*. The volume will be published early in 1987 by the American Chemical Society's Division of Chemical Education. Batt is also assisting a group of chemical educators, sponsored by the Division of Chemical Education, in the preparation of a computer data base that will eventually contain abstracts of all articles describing high school- and college-level laboratory experiments published in the *Journal of Chemical Education* from 1924 to the present. In June, **Gordon Johnson**, who is department chair, was a reader for the Advanced Placement program in chemistry. On December 3 he served as an Advanced Placement consultant for an Ohio Advanced Placement conference at Hiram College in Hiram. Last summer, **John Lutton** presented a paper entitled "A Systems Approach to Teaching First-Year Chemistry" at the Ninth Biennial Conference in Chemical Education at Montana State University in Bozeman, Montana. The paper was cowritten by Lutton, Johnson, **James Pappenhagen**, and **Owen York**. Pappenhagen continues to serve on several committees for the seventeenth edition of *Standard Methods for the Examination of Water and Wastewater*. York will present a lecture, "The Chemistry of Biomass—The Future without Petroleum," at Kenyon as part of the College's Faculty Lectureships program. He will discuss the utilization of renewable chemical resources. York is also chair of the College's Committee on Library

Job Openings in Admissions

The Office of Admissions anticipates several openings on the staff for the 1987-88 academic year. Precise job descriptions will be developed to reflect both the needs of the office and the background of appointees, but will include travel to secondary schools, interviewing, class selection, participation in strategic planning and program review, and administration of special projects and programs within the office. Qualifications include excellent oral and written communication, strong organizational and time management skills, ability to work both independently and as part of a team, strong interpersonal skills, and a commitment to the mission of Kenyon College. We are particularly interested in persons with experience in administration or teaching at the secondary school or college level and persons with computer management and research skills. Nominations or applications may be sent to John W. Anderson, Dean of Admissions, Ransom Hall, Kenyon College, Gambier, Ohio 43022-9623.

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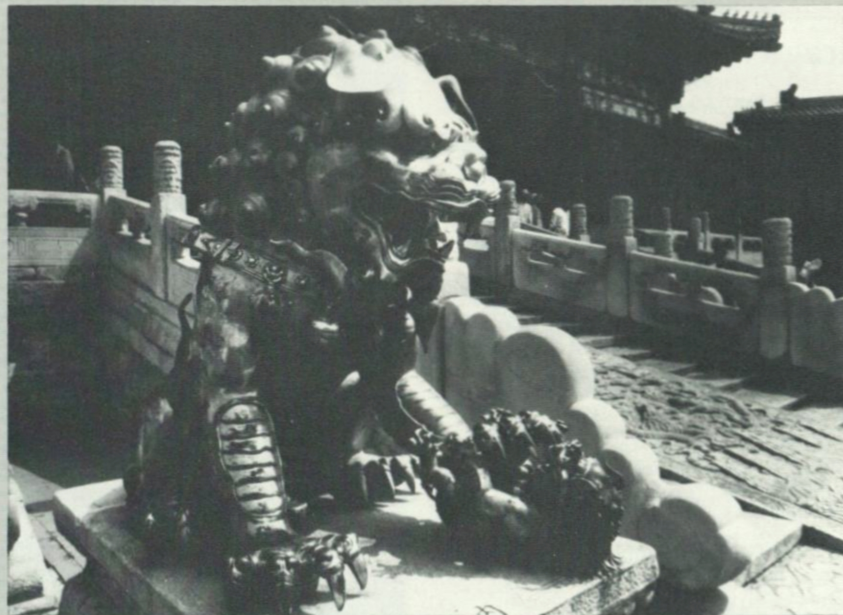
Automation. Students **Kathleen Kahle**, a junior from Columbus, Ohio, and **Bruce Szabo**, a junior from Euclid, Ohio, have been named 1986 George E. Frederick Jr. Scholars by the American Chemical Society. The scholarships recognize outstanding students who are considering a career that would lead to work in the chemical industry. The department's latest equipment acquisitions include a Varian DMS 100S UV-Visible spectrophotometer with DS 15 data station (purchased with grants from the National Science Foundation and the W. M. Keck Foundation) and a Varian Model 1275 atomic absorption spectrophotometer (purchased with grants from the Amoco Corporation and the Spectroscopy Society of Pittsburgh). The department's offerings at the College's Department Alumni Program, October 31 through November 2, included presentations on the department's curriculum in the 1980s, a symposium on careers for chemistry majors, and a discussion, "Science in the Liberal Arts College." Department alumni participating in the program included **Paul K. Conn '51**, **Donald D. Bly '58**, **Robert H. Carningham '59**, **Brian A. Bidlingmeyer '66**, **Nathan W. Lipsett '69**, **Daniel T. Plummer '78**, **Stephen M. Penn '80**, **Mary E. Roth '83**, and **Diana L. Mears '85**.

History

Stephen Averill and **Michael Evans** are developing a freshman seminar for students with advanced standing in American or European history. **Robert Baker** is teaching English history for **Reed Browning**, who is acting provost, and medieval history. **Joan Cadden** recently signed a contract with the Cambridge University Press to publish her book on medieval ideas of gender. **Will Scott**, department chair, reports that **Mary Sparlin** is now working full-time for the department and running it efficiently. **Roy Wortman** is a fellow at the Newberry Library in Chicago, Illinois, working with the Great Lakes Colleges Association's Humanities Seminar. He will be on sabbatical in the spring, researching the Farmers Union.

Music

Benjamin Locke recently attended a workshop in Oberlin, Ohio, on orchestral conducting, sponsored by the American Symphony Orchestra League. Workshop sessions were led by Pierre Boulez, Otto Werner Mueller, and Maurice Abravanel. Locke conducts the Knox County Symphony, which was founded by **Paul Schwartz**. Soprano **Marlene Rosen** gave a faculty recital in September and performed a premier of **Adrienne Elisha Rubenstein's** *Seasons* in October at the College. On November 17, Rosen was a soprano soloist in a concert at Cleveland State University to honor composer Pierre Boulez, who was present to receive an honorary degree. Rosen performed Boulez's *Improvisations sur Mallarmé* and Luigi Dallapiccola's *Cantata for Christmas Eve*. In a review by music critic Robert Finn published in the November 19 Cleveland *Plain Dealer*, Rosen is described as "surely one of the most accomplished singers of difficult contemporary music around. . . [She] sang the solo part with wondrous technical skill and a good



Middle Path Goes to China

A Guided Tour of Centers of Ancient Chinese Wisdom for Alumni, Parents, and Friends of Kenyon

Discover the paths (*tao*) of Confucius, Lao Tzu, and Buddha as we visit Qufu (the birthplace of Confucius), the Yungang and Longmen Caves (with their Buddhist bas-reliefs and statues), and the monasteries and temples of Sichuan province. We will also explore the thirteenth-century Jewish influence in Kaifeng, contemporary modern practice in Xian, and contemporary Christian churches in Beijing. Tien An Men Square, the Forbidden City, the Great Wall, the Ming Tombs, the Qin terra cotta warriors and horses, the eight-thousand-year-old Banpo village, Guangzhou (Canton), Hong Kong, and much more fill out the itinerary.

Join Diane Obenchain, assistant professor of religion at Kenyon, on this three-week passage to China starting June 1, 1987.

For a complete brochure, write *immediately* to:

Diane B. Obenchain
Department of Religion
Kenyon College
Gambier, Ohio 43022-9623

deal of expressivity. Her sound was always beautiful (and on pitch) no matter what hurdles Boulez had posed for her. Rosen was also heard to good advantage in Dallapiccola's Christmas concerto." **Micah Rubenstein** presented a Common Hour lecture first semester entitled "What a Drag! A Look at Cross-dressers in the American Musical Theater." He delivered the lectures "Everything You Always Wanted to Know about Modern Music But Were Afraid to Ask" at the University of Toledo, Ohio, and "Music

Theory and the Liberal Arts" at Indiana University in Bloomington, Indiana. His *Violin Sonata* was recently broadcast over German National Radio, and his *Overture to a Celebration*, which was played by the Albany Pops Orchestra to commemorate the remodeling of the Troy, New York, waterfront area, was heard by more than ten thousand people. His *Knox County Fanfare*, commissioned by the Knox County Symphony, will premier in April 1987. The latter two compositions have been published by the Aura Music Company.

Chicago

Ninety-one Kenyon alumni, parents, students, and friends attended the annual Chicago Alumni Association dinner. The diverse group represented classes from 1925 through 1988. Keynote talks by Associate Professor of History Roy Wortman and history student Brad Gregg '88 were well received by all in attendance. Jeff Robinson '49, director of alumni affairs, unveiled the new Kenyon film and updated the group on doings in Gambier. Special thanks go to the group of parents in attendance, organized by Chicago parents Nancy Ullmann P'89 and Mr. and Mrs. Glenn Connick P'89.

—Dave Cannon '73

Cincinnati

The annual Cincinnati Alumni Association dinner was held on September 10 at the Camargo Country Club with thirty-seven alumni, parents, and friends in attendance. Guests had the opportunity to meet with Jeff Robinson '49, director of alumni affairs, his wife, Annie, and Lisa Dowd Schott '80, director of volunteer programs. In addition to learning about Kenyon's 5-STEP as presented by its director, Jane Rutkoff, those present viewed the film "Kenyon College: A World of Difference." Both presentations were highly regarded and enthusiastically received. The evening concluded with the recognition of Christopher Romer '83, who will fulfill the responsibilities of vice president for the Cincinnati Association.

—Jeffrey R. Bonyne '79

Cleveland

The second annual picnic of the Cleveland Alumni Association, hosted by Fritz Ahlers '83, Doug Ramsayer '84, and Will Rogers '84 at their residence in Bratenahl, was held on August 10. Despite a rain-plagued day, which forced the picnic indoors, more than thirty alumni, parents, and students were in attendance. Ten members of the Class of '90 received their formal introduction to the Kenyon alumni community.

—Bart Ziurys '71

Columbus

The dancer, Noura, wore purple and white in honor of the Kenyon alumni and friends who had come to the Aegean Restaurant in Columbus on November 15. The evening was a success, drawing twenty Columbus-based Kenyon alumni and friends for an evening of fellowship and a taste of the Middle East. Among those present were Marie Charvat '73, Becky Robbins-Penniman '76, Nancy Herrold '78, David Jaffe '78, Carlos Dague '80, Matt Karshner '83, Jonathan Keller '84, Debby Leopold '84, Lynn Tyler '84, Ken Winn '84, and Emily Reidenbach '85. Cleveland-based David Adams '70 braved the perils of Interstate 71 to join in the fun.

—Marie Charvat '73



Dancer Noura, decked out in purple and white for the occasion, entertained alumni at a gathering in Columbus, Ohio.

Indianapolis

In September, the Indianapolis Alumni Association and friends gathered at the Milano Inn for dinner. The Kipkas, parents of Julia '89, Tom Jenkins '28 and his wife, John Jenkins '66, Howard Kay '82, Cindy Frost '84, and Maurya Milliken '84 were honored by the appearance of Jeff Robinson '49, director of alumni affairs, his wife, Annie, Lisa Dowd Schott '80, director of volunteer programs, and Jane Rutkoff, director of 5-STEP, all from Kenyon.

—Cindy Frost '84

London, England

In mid-August, Ruth Staveley '86 and Lee Tucker '86 hosted a tea for London-based Kenyon alumni. The gathering included graduates from 1950 to the most recent class. None had come into contact with any other alumni while residing in London, and the day proved a success. Guests included John Mitchell '50, vice president and managing director of an energy conversion company; Richard Krupp '68, deputy creative director for Kato Johnson; Richard Balaban '72, a management consultant; Clare Kendall '74, a student at St. Mary's Medical School; Barbara Gill '77, a research officer for the National Association for Mental Health; Peter Meyer '77, codirector of the Castellani Company; Chris Peterkin '80, who is with Merrill Lynch; and Bill Pumphrey '82, who is with a consultancy firm. Leslie Dotson Sharples '81, who lives in Brighton and is the proud mother of a young daughter, was not present but extended her regards.

—Ruth Staveley '86 and Lee Tucker '86

Los Angeles

The Los Angeles Alumni Association met on October 11 in Altadena, California. An enthusiastic gathering of alumni enjoyed drinks and a poolside buffet lunch at the home of George McMullin '40 and his wife, Janet. Heartfelt feelings of loyalty and enthusiasm for Kenyon were expressed by all when John W. Anderson, dean of admissions, spoke about life on the Hill. Everybody thoroughly enjoyed the film "Kenyon College: A World of Difference," shown by Jeff Robinson '49, director of alumni affairs, who attended with his wife, Annie. As a result of this enthusiastic gathering, the association enlisted five new volunteers to help in its mission: Fred Barends '83, Ian Lane '83, Darwin Toll '83, Gina Bauman '85, and Mike Stoner '86.

—Jeff Rucker '74

Minneapolis-St. Paul

The highlight of the annual Twin Cities alumni gathering held on November 15 in Minneapolis was a presentation by Associate Professor of History Roy Wortman, who is currently on sabbatical from Kenyon as a humanities fellow at the Newberry Library in Chicago, Illinois. He spoke about the exciting new Storer Professorship in Asian History, which is held by Assistant Professor Stephen Averill and devoted to the study of Chinese and Asian History as well as to interdisciplinary topics in those areas. Graciously hosting the evening in their home, Janet and Gerhard Weiss, parents of Jim Weiss '86 (now in graduate school at Princeton University), extended hospitality to about thirty-five alumni, parents, and friends (a good turnout in light of the fact that there are only about one hundred alumni in the Twin Cities area). Playing piano, Janet Weiss led a motley choir in renditions of "Philander Chase" and other Kenyon favorites. The group made a joyful noise indeed. Alumni were updated on changes and familiar themes in the development of Kenyon by the film "Kenyon College: A World of Difference," which was shown by Jeff Robinson '49, director of alumni affairs. The beauty of the film and the warm welcome given by our host and hostess left the Kenyonites with a reinvigorated love of their alma mater as they departed into a cold November night.

—Beth Lerch Oxley '75

New York City

More than one hundred twenty-five alumni, parents, and friends gathered on November 5 for the annual fall gathering of the New York City Alumni Association at the Yale Club in Manhattan. Following a very enjoyable and extended cocktail hour, seventy-five Kenyonites sat down for the annual dinner. Professor of History Peter Rutkoff gave an extremely interesting talk on the SCAP project and led a lively discussion focusing on the College's efforts to attract minority students. Attending from Gambier along with Professor Rutkoff were Jeff Robinson '49, director of alumni affairs, and his wife, Annie. Jeff concluded the program by showing the new Kenyon film, which was highly praised by all. Among the assembled crowd, the asso-

ciation was pleased to welcome several members of the Class of 1986, our most recent alumni, and Willis Lamb '26, the most senior alumnus at the event.

—Mark Rennie '79

Philadelphia

The home of Len Lodish '65 was the location of the Philadelphia Alumni Association's annual get-together, with alumni, parents and friends meeting for hors d'oeuvres and wine. Roger Brown '70, Barry Gross '72, Carol Heiberger '74, Cathy Hazlett '83, and Tracie Morrissey '83 managed to coordinate the food and drink. Storer Assistant Professor of Asian History Stephen Averill spoke about his wanderings in the Orient in a manner both informative and amusing. Long-lost friends Thad Toole '74 and Bob Mayfield '74 were there, along with Larry Enright '72, John Salvucci '75, Kurt Myers '78 and Ann Hess Myers '79, Dave Parsells '78, Peyton Patterson '78, Linda Brock '83, and Ted Lee '83. During the evening Ted Thomas '49 agreed to represent Kenyon at a local university's inauguration of their new president. Ray Woodall '49 brought his Kenyon African violets (purple and white). Jules Richter '58, Ron Hoxter '69, and his wife, Deborah, were also among the crew that included new graduates Matthew Richter '86 and Matt Sall '86 and parents of current students.

—Carol Heiberger '74

Pittsburgh

The Pittsburgh Alumni Association held its annual family picnic at Point State Park on July 17 to share reminiscing about Kenyon and to listen to the music of the Pittsburgh Symphony Orchestra in an outdoor concert. It was a beautiful summer evening, and the strains of Dvorak's "New World Symphony" were as harmonic as the gathering was convivial. Attending were Art Stroyd '67 with his wife, Susan, and daughter, Elizabeth, Rob Medonis '89 with his father, Robert, Patty Cicero '90 with her father, Joseph, Karl Ruttan '70 with his wife, Mary, Tina Mullins '89, Glen Singer '86, Betsy Wertheimer '80, and Lydia Jarrett '86. Business included electing Rich Brean '70 as the new president of the association, relieving Art Stroyd of his duties after a busy and successful year for Kenyon activities in Pittsburgh, and Robert Thomas '80 as vice president. Carole Supowitz Katz '81 was elected secretary-treasurer, replacing Jere Lamp '76 who moved to Boston to undertake studies in business administration.

—Art Stroyd '67

St. Louis

The annual dinner meeting of the St. Louis Alumni Association was held on November 21. The response was heartening, with 34 percent of the alumni invited attending. The classes represented ranged from "Hap" Easter '44 to three members of last year's graduating class. After a cordial cocktail hour, the attendees feasted on succulent prime rib. Following dinner, Anne Ludington '82 reported on recruiting activities. It was agreed that the association would sponsor

some type of outing in early summer that would include alumni, parents, and current and prospective students. The awareness of Kenyon in the St. Louis area has been constantly increasing, as evidenced by the growing number of area students, and the association is dedicated to giving Kenyon even greater exposure. The highlight of the evening was a speech by College Archivist Tom Greenslade '31 in which he commented on the history of Kenyon libraries and the new Olin Library. Tom's speech was followed by the film "Kenyon College: A World of Difference," which brought back pleasant memories to all of us. After the meeting closed, members of the association mingled with Jeff Robinson '49, director of alumni affairs, and his wife, Annie. Theta Nu Epsilon was represented by Dave Jones '58 and Jeff Jones '68, with two other area members, Charlie Polk '56 and Henry Pflager '57, unable to attend (Henry opted to cruise on his yacht on the River des Peres). A good time was had by all.

—David C. Jones Jr. '58

Seattle

The Seattle Alumni Association, which meets once a year in the fall, met at the Grubstake Restaurant on Seattle's waterfront on October 8. The Grubstake is one of eight restaurants operated by Great Western Pacific, of which Tate Egger '66 is operations manager. Eighteen alumni and their spouses met for cocktails and hors d'oeuvres. The alumni who attended this year represented classes from each decade back to the 1940s. Those in attendance were Richard Francis '52, Ed Pettigrew '65, Tate Egger '66 and his wife, Jane, Chuck Maurer '68 and his wife, Carol, Pierce Scranton '68, Jeff Spence '69 and his wife with their new baby boy, Bob Boruchowitz '70, Joseph Chu '71, Tom Teicher '73, Kristin Knopf '77, Howard Hansen '85, and Dave Kiefer '86. All were eager to ask Dave his impression of Kenyon as it is now compared to the way they remembered it. Our goal for next fall is to expand the number of alumni attending as well as to include parents of current students.

—Tate Egger '66

Class notes

'20

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Russell V. Eastman writes, "Greetings to the two other surviving members of the original Class of 1920: Alden Seitz ('21) and George I. Zollinger ('21). May the blessings of the Lord continue to be upon us. By His grace and our good luck have we attained these late octogenarian years. With deep fondness do I look back at my two years of activities at Kenyon." Russell lives in Coral Gables, Florida.

'21

Mr. George I. Zollinger
1135 16th Street, N.W.
The University Club
Washington, D.C. 20036

'22

65th Reunion
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'24

Rev. Donald C. Ellwood
33 Alfred Drive
Tolland, Connecticut 06084

'25

Mr. Theodore C. Diller
416 Cumnor Road
Kenilworth, Illinois 60043

'26

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'27

Kenyon College
Office of Public Affairs
College Relations Center
Gambier, Ohio 43022-9623

The 1987 Kenyon College Calendar

The 1987 Kenyon College Calendar features beautiful color photographs of the campus by Marc Royce, a junior from Princeton, New Jersey. The calendar indicates all important dates on Kenyon's academic calendar, as well as alumni and parent gatherings scheduled on campus during the year.

Order your calendar now at the special reduced price of \$4!

Kenyon College Calendar

Office of Alumni Affairs

Kenyon College

Gambier, Ohio 43022-9623

Please make your check or money order payable to Kenyon College.
All proceeds benefit the Kenyon College Student-Alumni Association.

'28 **Kenyon College**
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John F. Correll, who lives in Venice, Florida, reports, "I was delighted to get a congenial telephone call from my old friend and classmate **John E. Carroll** of Kissimmee, Florida. When in College our names were frequently confused, but John Carroll was the handsome one, and that's how we'd always identify him!"

'29 **Mr. Edward Southworth**
4141 Williams Road, Route 1
Monroeville, Ohio 44847

C. Murray Cott II writes that he represents the American Association of Retired Persons on the board of the Council for the Advancement of Citizenship. He also serves as the council's secretary and as a member of its Executive Committee. Murray lives in Kennebunk, Maine.

'30 **Mr. William G. Caples**
990 Lake Shore Drive, Apt. 24B
Chicago, Illinois 60611

'31 **Mr. Thomas B. Greenslade**
P.O. Box 569
Gambier, Ohio 43022

'32 **55th Reunion**
Mr. Richard S. Tuttle
5825 Drewry Farm Lane
Cincinnati, Ohio 45243

'33 **Mr. F. Merrill Lindsay**
1810 West Wood Street
Decatur, Illinois 62522
Co-Agent: James W. Newcomer

William T. Hatcher, who lost his wife of forty-nine years in 1982, tells us he married Virginia Hyatt on March 1, 1986. Although he is retired, he says he keeps busy with a rice farm in Arkansas and another in Missouri near his home in Shawnee Mission, Kansas, as well as with Kiwanis and church activities. Bill and Ginger also find time to keep up with the children; she has three in California and one in Florida, while he has one in Spain and two in Kansas City.

'34 **Mr. John B. Tritsch**
547 Old Plantation Road
Jekyll Island, Georgia 31520

'35 **Mr. Benjamin A. Park**
50 Coe Road, Apt. 236
Belleair, Florida 33516

Wharton F. Keppler, a resident of Yuma, Arizona, reports he has been retired since July 15, 1977. **Gerald L. Long**, who also is retired, tells us he finds "travel and golf a great way of life." Gerald and his wife, "who wins regularly at golf," live near Kunkletown, Pennsylvania.

'36 **Mr. Robert P. Doepke**
1228 Edwards Road
Cincinnati, Ohio 45208

'37 **50th Reunion**
Dr. Edmund P. Dandridge
4316 Galax Drive
Raleigh, North Carolina 27612
Co-Agents: Robert W. Tuttle,
Arthur P. Schmidt,
Harold A. Sparks,
Walter C. Curtis

The 50th Reunion Planning Committee, namely **Walter C. Curtis**, **Edmund P. Dandridge**, **Arthur P. Schmidt**, **Harold A. Sparks**, and **Robert W. Tuttle**, are working toward a record-breaking turnout for May 28-31 and contributions from 100 percent of the class to the Kenyon Fund. Forty-one members survive, hailing from the Far West, Deep South, Midwest, and New England. **Walter E. Kirijan** writes that he is still general manager and vice president of Arlington Industries, manufacturers of electrical fittings. "I have been busy planning a new building to be constructed next spring, which keeps me out of mischief. The family, including my wife, Beatrice, is doing fine; son Rick is a manager for three states with MONY, son Fred is a pilot with Delta Airlines, and my daughter is a True Value Hardware Queen. How about that!"

'38 **Mr. Jay C. Ehle**
Winton Place, Apt. 2613
12700 Lake Avenue
Lakewood, Ohio 44107

'39 **Mr. William T. Alexander**
12700 Lake Avenue, Apt. 1808
Lakewood, Ohio 44107

Colonel Lino D. Simonetti sends his "best regards for 1987 to the Class of 1939!" Mike lives in Follansbee, West Virginia.

'40 **Mr. Lawrence G. Bell Jr.**
10129 Ford Road
Perrysburg, Ohio 43551
Co-Agent: Robert O. Cless

'41 **Mr. Thomas H. Monaghan**
90 North Columbia Avenue
Columbus, Ohio 43209

'42 **45th Reunion**
Mr. James D. Logan
1207 Evergreen Road
Yardley, Pennsylvania 19067

'43 **Mr. Maier M. Driver**
488 Lane Drive
Bay Village, Ohio 44140

'44 **Mr. Donald B. Hamister**
1141 Camino Del Rio
Santa Barbara, California 93110

A. Arnold Bell, president of Bell Detroit Diesel, Inc., in Middletown, Connecticut, was inducted into the Free Enterprise Hall of Fame on December 4 in New Haven, Connecticut. The program for the event noted that "Arnold Bell has always believed that businesses must act as responsible leading members of the community. . . . When he speaks of the 'morality of profit' he makes the point that it is through profit that new opportunity arises for the enrichment of the lives of the employees and families of the company and allows the company the freedom to use its

resources to better the community." **Robert W. Davis** reports he is an accounting advisor and senior lecturer at the University of Texas at Dallas.

'45 **Mr. John W. Shepherd**
7 Ambler Road
Westport, Connecticut 06880

'46 **Mr. Judson F. Chase**
4104 Arlington Street
Midland, Michigan 48640

Erwin H. Leopold updates his activities, writing, "I sold the business and retired to Punta Gorda, Florida, five years ago. Shirley and I welcome all friends. Please give us a call at 813-637-7390." Erwin's address is 2809 LaMancha Court, Punta Gorda, Florida 33950.

'47 **40th Reunion**
Mr. Oliver C. Campeau
336 Wellington Avenue, Apt. 1505
Chicago, Illinois 60657

'48 **Mr. David Harbison**
640 Dartmoor
Ann Arbor, Michigan 48103

'49 **Dr. Bernard S. Hoyt**
400 West Washington Blvd.
Grove City, Pennsylvania 16127

Raymond L. Woodall represented Kenyon at the inauguration of Reverend Nicholas S. Rashford, S.J., as president of Saint Joseph University in Philadelphia, Pennsylvania, on October 10.

'50 **Mr. Louis S. Whitaker**
Principio Recess
Route 1, Box 338
Wheeling, West Virginia 26003

Robert E. Klein writes that he is a departmental associate in the Department of History at Northwestern University and an associate professor at Mallinckrodt College in Wilmette, Illinois. "Since earning my Ph.D. at the University of Chicago in 1983, I find that planning a postbusiness career in academics is an extra impetus to those retirement years." **John C. Mitchell** was Kenyon's representative at the inaugural convocation to celebrate the founding of Regent's College in London, England, on June 16. John writes, "It was especially enjoyable because the new president, Dr. Norman L. Stewart, is from Rockford College (the initiating institution in the founding of Regent's College) and knew Gordon Keith Chalmers very well from his days at Rockford, prior to coming to Kenyon. Dr. Stewart sends his very best to President Jordan and everyone at Kenyon."

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On October 6, **Harold T. Duryee** was sworn in as federal insurance administrator following his nomination to the post by President Ronald Reagan and his confirmation by the Senate. The Federal Insurance Administration (FIA) is a part of the Federal Emergency Management Agency, an inde-

pendent agency. Harold joined FIA in March 1984. **Donald H. Gillis** reports he has moved. His new home address is 6 Norwich Road, Pleasant Ridge, Michigan 48069 (313-398-2770); his new office address is 100 East Big Beaver, Suite 900, Troy, Michigan 48063 (313-689-2880). **David A. Keyt** was named acting chair of the Department of Philosophy in the College of Arts and Sciences at the University of Washington in Seattle. David, who earned his Ph.D. at Cornell University in 1955, has been at the University of Washington since 1957; he was acting chair of his department in 1967-68 and chair in 1977-78. **John P. Schlemmer** was recently voted Educator of the Year by the Ohio Family Practice Association. He directs a family practice residency program in Akron, Ohio.

'52 35th Reunion
Mr. Peter D. Paisley
2126 Willowspring Court
Encinitas, California 92024

Roger L. Warnshuis represented Kenyon at the inauguration of Peter David O'Connor as president of Aquinas College in Grand Rapids, Michigan, on October 31.

'53 Mr. R.S. (Dick) Harrison
422 Wards Corner Road
Loveland, Ohio 45140
Co-Agent: Mr. Ward B. Gordon

'54 Mr. Richard R. Tryon
2 Moraine Court
Champaign, Illinois 61821

Patrick J. Jackson was recently awarded the Gold Anvil by the Public Relations Society of America (PRSA). The Gold Anvil is a significant award in public relations, presented to a practitioner who, "during a distinguished career, has made a major contribution to the profession and has consistently applied public relations techniques in a highly professional manner to achieve meaningful societal goals." Patrick is senior counsel to and a founder of the international public relations firm Jackson, Jackson, and Wagner, headquartered in Exeter, New Hampshire. He was honored at PRSA's National Conference in Washington, D.C., in November. **Richard R. Tryon** was recently promoted to chairman of Colwell Systems, a subsidiary of Deluxe Check Printers in Champaign, Illinois. His daughter Amy, a former member of Kenyon's Class of '88 and now Mrs. John Thornbury, is a junior at Washington University in St. Louis.

'55 Mr. Lewis C. Leach
3908 Versailles Drive
Tampa, Florida 33614

Jim W. Vahey, who lives in Grand Rapids, Michigan, tells us his son, Doug, graduated from Kenyon with the Class of '86.

'56 Mr. Charles L. Schwarz Jr.
28 Snyder Road
Medfield, Massachusetts 02052
Co-Agent: Ben H. McCart

'57 30th Reunion
Mr. Richard E. Thompson
565 Hawthorn Lane
Winnetka, Illinois 60093

'58 Mr. Robert S. Price
1034 West Upsal Street
Philadelphia, Pennsylvania 19119

David C. Jones Jr. reports his son Tres, after achieving a 3.60 grade point average during his four years at Texas Christian University, is now working in Dallas. David's other son, Ted, is currently in college, majoring in hotel administration. As president of St. Louis Investment Advisors, David manages both personal and corporate portfolios. He remarks, "My majoring in French at Kenyon has had little effect on my career thus far."

'59 Mr. Robert B. Palmer
190 Riverside Drive
New York, New York 10024

Richard A. Dickey, an endocrinologist, tells us he heads up the recruiting committee for his fifteen-person, multispecialty medical group. The group is seeking to add a cardiologist, an ear-nose-throat surgeon, a rheumatologist, and a urologist—please alert him to anyone interested in locating in the beautiful Carolina Piedmont area. Richard and his wife, Margaret, continue to enjoy their home in Piedmont, North Carolina, where Margaret plays on a tennis team and participates in a newcomer's group. Their daughter, Kirsten, is a senior at North Carolina State University, son Jim is a junior at Purdue University, and son Kurt is a senior in high school. **H. Alan Wainwright** reports he recently moved his family and business to Circleville, Ohio. His new address is 428 East Main Street, Circleville, Ohio 43113.

'60 Mr. Robert G. Heasley
422 Linden Lane
Nicholasville, Kentucky 40356

'61 Mr. Patterson H. Travis
1515 Gone Away Court
Wheaton, Illinois 60187

'62 25th Reunion
Mr. James G. Carr
4525 Wedgewood Court
Toledo, Ohio 43615
Co-Agent: William P. Russell

Charles E. Albers was interviewed in the September 1 issue of *Fortune* magazine. The discussion deals with his investment approach as president of the Guardian Park Avenue Fund. This \$130-million mutual fund has returned 578 percent over the last ten years, compared with 289 percent for the Standard and Poor's 500-stock index. Charles is a resident of Short Hills, New Jersey.

'63 Mr. Neal M. Mayer
8305 Burdette Road
Bethesda, Maryland 20817

Alan W. Beck tells us he is now the director of the business management department at the Defense System's Management College. Alan lives in Alexandria, Virginia.

'64 Mr. George S. McElroy
105 Preston Road
Columbus, Ohio 43209

After five and a half years as senior editor in the marketing department at *Sunset*

magazine in Menlo Park, California, **Thomas F. Black** has resigned to start his own public relations and marketing communications firm, Tom Black and Associates. The new business is also located in Menlo Park, where Tom and his wife, Pat, reside at 1785 Stanford Avenue, 94025. They have two children, Jessica, who is eleven years old, and Andrew, who is eight. Tom says he looks forward to attending the twenty-fifth ("Egads!") reunion in 1989.

'65 Rev. William S. Hamilton
6316 Iris Avenue
Cincinnati, Ohio 45213
Co-Agent: Gene E. Little

Daniel B. Boylan and his wife, Glo, announce the arrival on January 17 of a daughter, Erin Mihye Michie, by adoption. The family is living in Pearl City, Hawaii. **John A. Gable** reports he has recently had two lectures published: *The Many-Sided Theodore Roosevelt: American Renaissance Man*, published in the spring by the Roosevelt Study Center in Middelburg, the Netherlands; *Adventure in Reform: Gifford Pinchot, Amos Pinchot, Theodore Roosevelt, and the Progressive Party* came out in July from the National Friends of Grey Towers, Grey Towers Press, Milford, Pennsylvania. The former publication is a lecture John delivered in Middelburg on December 3, 1985, for the government of the Dutch Province of Zeeland. The latter is based on a lecture he delivered on July 14, 1985, at Grey Towers, the former home of U.S. Chief Forester Gifford Pinchot. The Roosevelt Study Center in Middelburg, formally opened in September 1986, is a research library on twentieth-century U.S. history and is dedicated to the memory of Theodore, Franklin, and Eleanor Roosevelt, three prominent Americans with Dutch roots. John serves on the Advisory Board of the center, which is run by the Province of Zeeland, the area in Holland where most authorities believe the Roosevelt family originated.

'66 Mr. Denis B. Pierce
1231 Oak Avenue
Evanston, Illinois 60202
Co-Agent: Carl S. Mankowitz

Peter A. White reports he has been named president of International Skye Associates, Inc., a firm with offices in Washington, D.C., and New York City that provides personal counseling services to individuals and advises charitable foundations, family offices, and private businesses. He remains as counsel with the Washington law firm of Fulbright and Jaworski.

'67 20th Reunion
Mr. Lawrence C. Schmidlapp
538 Centre Island
Oyster Bay, New York 11711
Co-Agents: Jeffrey B. Ellis,
Robert E. Koe

Michael E. Smith represented Kenyon at the inauguration of Martha Kime Piper as president of Winthrop College in Rock Hill, South Carolina, on November 12. Michael lives in Charlotte, North Carolina.

'68

Mr. Howard B. Edelstein
48 Lyman Circle
Shaker Heights, Ohio 44122

John E. Carman tells us he is now the television critic and columnist for the San Francisco *Chronicle*. John and his wife, Kit, live at 3047 California, San Francisco, California 94115. Howard B. Edelstein was Kenyon's representative at the November 17 inauguration of Sister Anne Marie Diederich, O.S.U., as president of Ursuline College in Pepper Pike, Ohio. Stuart W. Revo tells us he recently acquired a Class A Carolina League franchise (currently the Kinston Eagles) affiliated with the Cleveland Indians. He relocated them to a new stadium in southern Maryland, just south of Washington, D.C. The team, which will now be called the Chesapeake (last name undecided), will continue to be a farm club for the Tribe. Mark E. Sullivan writes that he and Craig R. Jackson '67 recently had a reunion in Raleigh, North Carolina. Mark practices law and lives in Raleigh; Craig works in Raleigh as creative director at Price McNabb, an advertising firm, and lives in Chapel Hill, North Carolina. They both invite any alumni who live in or are passing through the area to get in touch with them.

'69

Mr. Brackett B. Denniston
20 Seabury Point Lane
Duxbury, Massachusetts 02332

Kenneth R. Abraham invites Kenyon alumni to visit him in Orlando, Florida, as they take in the eighth wonder of the world—Disney World/Epcot. Ken specializes in business acquisitions, and his wife, Eileen, is a programmer-analyst with Martin Marietta Data Systems. Thomas B. Lifson reports he is coauthor of a book published by MIT Press. *The Invisible Link*, reviewed in the September *Bulletin*, is a study of the Japanese sogo shosha trading companies. Thomas recently moved from Boston, Massachusetts, to Oakland, California, where he continues to work as a management consultant and part-time academic. Jeffrey D. Spence announces that he and his wife, Mary Lou, had their first child, Patrick Metzger Spence, on July 17. Jeff and his family live in Seattle, Washington.

'70

Mr. Richard J. Brean
300 Le Roi Road
Pittsburgh, Pennsylvania 15208

Jeffrey C. Franklin received a master's degree in liberal arts from the Graduate Institute of St. John's College, Annapolis, Maryland. The institute's program is centered in reading and discussion of great books of Western civilization. Jeff, who operates several toy stores in Maryland, has served as a visiting tutor at the institute and has taught in St. John's College's continuing education program. Jeff also has a master's degree in education from the Antioch-Putney School of Education. Elliott S. Robinson III tells us he is taking a year off from his job to go back to school for a degree in computer science. Elliott lives in Joppa, Maryland. Reed Woodhouse, who is living in Boston, Massachusetts, reports he is teaching English courses at Boston College and MIT, in addition to coaching opera at the New England and Boston conservatories. During the summer he was a musical assistant at the Des Moines (Iowa) Metro Opera,

At first, Tony Ridgway thought the restaurant business was nothing but a lot of bologna

It may have been the Wurst Place, but for Tony Ridgway '66, it was the best place, too.

The Naples, Florida, eatery was "strictly bratwurst and liverwurst" when he bought it in 1971, but soon after, the restaurant boasted such dishes as shrimp in a tarragon marinade served with avocado mousse, tomato quiche, and chicken and grape salad. Not to mention desserts made with butter, sugar, and ahhhhhhh, real whipped cream.

Ridgway, who says his love affair with food began when he was ten, did a lot of cooking at the Wurst Place and, when it closed, at the Chef's Garden, which he opened in 1972. No longer. Cuisine Management, Inc.—the corporation that now includes four restaurants, two clubs, a catering business, and a commercial bakery—will gross about \$5 million this year. Ridgway has little time to cook.

But he still works with the chefs to devise a roster of dishes that appeals to all tastes, and what a menu it is. The special on a recent Saturday night was sauteed loin of veal topped with a shallot and raspberry beurre blanc sauce. That in addition to the sixteen or so standard entrees featured nightly.

"We try not to be trendy, but current," Ridgway says. For example, blackened fish a la Paul Prudhomme is the latest craze in seafood preparation. Chef's Garden offers "something blackened" but it doesn't dominate the menu. The kitchen offers a variety of styles of cooking, including Italian, French, and American. Country-style dishes are offered too, as well as simple food, such as sauteed or grilled fish. "People are either looking for a big burst of flavor or a simply prepared filet," Ridgway says.

He believes the health consciousness of Americans is skin deep. "When people go to a really fine restaurant their diets go out the window," he says. "Dessert sales have never been better."

Jefferson D. Robinson III '49, director of alumni affairs, rolls his eyes with delight remembering desserts served at a regional alumni dinner at Chef's Garden. "It's not just tapioca pudding," he deadpans. "There are wine sauces and all sorts of exotic fruits."

"The menu is endless and always presented to you by memory. It's almost like the servers are on stage and have a part to play," he says.



Tony Ridgway (left) and his partner, Beirne Brown, outside Truffles

Truffles, a cafe-bistro that Ridgway and his partner opened in 1978 above Chef's Garden, offers a less formal menu and atmosphere. Ridgway says the lighter fare that Truffles features is the "hottest type of cuisine around." For a reasonable price—between \$5 and \$11—a person can order a dinner or lunch in a casual, relaxed atmosphere. There is also an enormous case of pastries and gourmet pates at the front of the cafe.

Ridgway and partner Beirne Brown also own Plum's Cafe and the Villa Pescatore in Naples and manage the Wiggins Bay Club, a yacht and racquet club there, and the Club at Linville in Linville, North Carolina. There is a bakery inside Truffles and plans to expand in and outside of Florida.

"An interest in food is something you're born with," Ridgway explains. "I do very little cooking now, but I do still spend time devising new desserts."

—M.H.B.

where he helped prepare the chorus of Lee Hoiby's opera *The Tempest*, set to a libretto by **Mark E. Shulgasser '68**. Reed is involved with the AIDS Action Committee's hotline and the Human Rights Campaign Fund. He says he would be glad to hear from "any Kenyon contemporaries who find themselves in Boston."

'71 **Mr. Jeffrey A. Oppenheim**
156 East 79th Street, Apt. 7A
New York, New York 10022

Michael D. Schlemmer and his wife, Mary, announce the birth of their first child, daughter Molly Elizabeth, born in March. Molly's cousin, Alison Flint Schlemmer, arrived shortly thereafter in Pittsburgh, Pennsylvania, the first child of Michael's brother **Patrick K. Schlemmer '81** and sister-in-law **Amy Flint Schlemmer '81**. Michael, Mary, and Molly live in Gambier, Ohio. **Major Gordon D. Weith** and his wife, **Diana Morgan Weith '73**, announce the birth of their second son, Caleb Mackenzie, on August 23. Gordon and Diana live in East Lansing, Michigan.

'72 **15th Reunion**
Mr. Perry R. Thompson
254 Claremont
Elmhurst, Illinois 60126

Barry I. Gross reports he is an attorney with the U.S. Department of Justice in Philadelphia, Pennsylvania, specializing in labor racketeering and organized crime prosecutions. In June, Barry married Joanne Green, a graduate student in counseling psychology. **John T. Ryerson Jr.** has been appointed director of development at Ohio Dominican College in Columbus, Ohio. He was previously director of annual funds at Kenyon. In his new position, John will plan and administer all phases of gift income programs relating to corporations, foundations, and other prospects such as alumni, parents, and friends of Ohio Dominican. **Tracy G. Smith**, a first-year student at the Capital University Law School, is working on the student-edited publication *Law Review* for 1986-87.

'73 **Mr. Jackson Y. Au**
11 Hooper Street
East Northport, New York 11731
Co-Agents: Marci Barr Abbot,
Thomas P. Stamp

Carl G. Mueller, formerly manager of public relations with Cooper Industries in Houston, Texas, has joined Connecticut National Bank's Corporate Communications Department as assistant vice president and manager. At the Hartford, Connecticut, bank he is responsible for media relations, writing news releases, and editing the bank's biweekly newsletter. Carl and his wife, **Frances Lugbauer Mueller '75**, live in Marlborough, Connecticut. **Sally Deacon Ritterbush** reports she visited Annapolis and New York City last spring with her husband, Kilino Patolo, and daughter, Niyeda, who was born January 16. She says she had a wonderful time at the wedding of **Chip Herbst '71**, where she saw a "very clean, well-tailored" group of old friends from Kenyon—"I almost didn't recognize them!" Deacon has a new position at the Pacific Business Center, where she works with entrepreneurs from Samoa and the North Pacific

Islands. In late September, she left with Niyeda in tow for Fiji, Samoa, and Tonga, where she presented her recently published report, *Entrepreneurship in the Kingdom of Tonga*. Deacon says her Ph.D. is "still on the back burner, cooking slowly." **Diana Morgan Weith** and her husband, **Major Gordon D. Weith '71**, announce the birth of their second son, Caleb Mackenzie, on August 23. Diana and Gordon live in East Lansing, Michigan.

'74 **Mr. William A. Kozy**
165 Conestoga Trail
Sparta, New Jersey 07871

David H. Brown tells us he married Marilyn Barth on June 28. In October, he left the University of Dayton for W.J. Schafer Associates, an aerospace consulting firm. David and Marilyn are living in Dayton, Ohio. **Patreca M. Cooper** was Kenyon's representative at the inauguration of Alvin O. Austin as president of LeTourneau College in Longview, Texas on November 7. Patreca lives in Tyler, Texas. **Roger H. Medoff** reports he and his wife, Juliet, moved to Belmont, Massachusetts, about a year ago after he completed law school in New York City. Roger is practicing with a small firm outside Boston and Juliet is working as a psychiatric nurse at one of Harvard University's teaching hospitals. **Dennis R. Pannullo** writes, "After traveling to the far corners of the globe, from Iceland to Zimbabwe, from the Pribilofs to Snowdownia, I finally found 'Miss Right.' We were married on October 4 and spent our honeymoon at seven thousand feet inside a volcanic crater on Tenerife. Life is bliss; I've called off the search for Aleppo." **John P. Sinzer** left Deloitte, Haskins, and Sells to join Clarendon, Ltd., an international oil and metal trading concern based in Stamford, Connecticut, and Zug, Switzerland. He says, "Commuting from New York City to Connecticut isn't as bad as I thought. Oh, yeah, one other thing—I got married in December 1984." **Peter Smagorinsky** and his wife, Jane, announce the birth of their first child, Alysha Farrell Smagorinsky, on June 4. Peter reports the National Council of Teachers of English will soon publish an educational source book, *Introductory Activities for Pre-Reading and Writing*, which he cowrote.

'75 **Ms. Deborah A. Jansen**
29 Whittier Street
Amesbury, Massachusetts 01913
Co-Agents: S. Blake Axtell,
Linda Dickman Findlay,
William D. Lindenmuth,
Donna Bertolet Poseidon

Steven C. Durning writes that he continues to teach English at Walnut Hill School in Natick, Massachusetts. Steve is also the college counselor there. **Michael R. Halleran** and his wife, Erin, announce the birth of a son, Thomas Michael Halleran, on October 9. Michael and his family live in Seattle, Washington. **Charlotte (Shami) Jones McCormick**, who lives in Westport, New York, tells us she is still enjoying the Adirondacks and operating a summer theater on Lake Champlain. She and her husband, Dan, have two boys, Eamon (born in December 1982) and Daly (born in August 1985). **Matthew S. Mees** says he "took time off from the model-making business to get married" to Elizabeth

Horth (Kirkland College) on October 18 at Hamilton College in Clinton, New York. Matthew and Elizabeth are living at 25 Cedar Street, Somerville, Massachusetts 02143.

David A. Meyer and his wife announce the birth of their first child, Tara Ashley Meyer, on September 5. The Meyers live in San Francisco, California. **Captain John A. Mitchell** has been assigned to the Pentagon after two years at Holloman Air Force Base in Alamogordo, New Mexico, where he was involved in research activities. John and his wife, Russetta, and their three children, eleven-year-old Amanda, eight-year-old Oliva, and four-year-old Vanessa, live in Cloverly, Maryland. **Curtis T. Poor** reports he married Kay Sigardson on April 20, 1985. Among those in attendance were **James Minter**, **Miles Poor**, and **Brent Stubbins**. **Janice E. Paran** reports she is still teaching in the theater department of Drew University in Madison, New Jersey. She is also working as the literary manager of the New Theatre of Brooklyn, New York, where **Stephen F. Stettler '74** is associate artistic director. **Lieutenant Commander James A. Yackee** recently participated, with an air antisubmarine squadron, in Distant Hammer '86, a major NATO exercise which took place from Cyprus to the Aegean Sea and included forces from France, Great Britain, Italy, Turkey, and the United States.

'76 **Ms. Susan H. Smith**
982 Crisfield Drive
Cincinnati, Ohio 45245

Anne Barnum Alexander tells us she is a practicing landscape architect, as is her husband, Peter. Anne and Peter, who live in Greenwich, Connecticut, have their own practices and a "wonderful" daughter, Celia, born in September 1985. **Lynn Manierre Cuthbert** reports she and her husband, John, are living in Bound Brook, New Jersey. Lynn is an account executive for Genigraphics, and John is an associate minister at the Bridgewater Evangelical Free Church. **Anne L. Munroe** begs to inform her classmates that she is now **Anne Munroe Shapiro**. Anne's new address is Box 220, Oxford, Georgia 30267. **Becky Robbins-Penniman** represented Kenyon at the investiture of Paul J. Otte as president of Franklin University in her hometown of Columbus, Ohio, on October 2. **Gillian Teweles** married Francois Denavit in Paris, France, in November. They will continue to live in Paris at 148 Boulevard Montparnasse, Paris 75014. **Kenneth S. Thompson** announces that his Father's Day gift on June 15 was the birth of Harry Stewart Thompson. Ken, Harry, and Ken's wife, Andrea, are doing fine in New Rochelle, New York. Ken is the senior chief resident in the Department of Psychiatry at Albert Einstein College of Medicine in the Bronx. "Contrary to *Commentary* magazine's image of Kenyon," he says, "I'm still working for the Revolution."

'77 **10th Reunion**
Ms. Nina P. Freedman
25 Central Park West, Apt. #3-F
New York, New York 10023
Co-Agents: Patrick J. Edwards,
John R. Layton

Linda Angst hopes friends, especially if they are planning to attend the tenth reunion this spring, will write to her c/o Inter-

University Center (Stanford University), 3-29, Kioi-cho, Chiyoda-ku, Tokyo 102 Japan.

"Tokyo is an exciting city, but mail from friends is always welcome!" **Kristin L. Knopf** reports she graduated from the University of Washington with master's degrees in business administration and professional accounting in June. She began working for a public accountancy firm, Clark Nuber and Company, in Bellevue, Washington, in October. Kristin is living in Seattle. **Carol Bruggman Mitchell**, who is enjoying working at home caring for her eighteen-month-old, Andrew, and studying oil painting at the Hampton Arts Studio, says she plans to be at the tenth reunion.

Richard S. Myers married Mollie A. Murphy (St. Mary's College, University of Notre Dame Law School) in Marion, Ohio, on May 31. Among those in attendance at the wedding were Kenyonites **Craig Davidson**, **Floyd Fishleigh**, **David Jamieson**, **Bill Kirby**, **John Polena**, and **Cory McKee Polena** '78. Richard, who is also a graduate of the University of Notre Dame Law School, and Mollie are teaching at the Case Western Reserve University Law School and living in Shaker Heights, Ohio.

'78

Mr. Peter J. Bianchi
70 Strawberry Hill
The Westport, Apt. 3-D
Stamford, Connecticut 06902

Edward S. Brokaw and **Wendy Cassidy Brokaw** announce the birth of their first child, a daughter named Jessica, on August 6. Ned and Wendy report all is well in Baltimore, Maryland. **Michael T. Ryan**, who was recently promoted to vice president for company sales and operations with Remco, writes that he is engaged to be married this spring. He notes that he is also building a new home and that he has become an avid sailor. **Katherine N. Spelman** reports she married **Peter W. Burroughs** in Fairfield, Connecticut, on July 5. "After ten years of dating, Peter felt the day after Independence Day would be appropriate for tying the knot!" **Andy Brown** was best man and **Alan Frank** '77 was an usher. **Jim Giles** and **Jane Winans McKim** were in attendance. **H. Noyes Spelman** '45 gave away the blushing bride. Kate and Peter are living in Mechanicsburg, Pennsylvania. **Robert S. Thompson Jr.** and his wife welcomed the arrival of a baby boy, Robert S. Thompson III, on September 26. The Thompsons live in Evanston, Illinois. **Lindy Van Vlissingen Jolliffe** and her husband, David, announce the birth of Laura Catherine Jolliffe on April 27. Lindy says she continues to work as a mortgage underwriter at Avondale Savings Bank in her hometown of Lake Forest, Illinois.

'79

Ms. Mary A. Gorman
616 South College, Apt. 90
Oxford, Ohio 45056

Nina Brodsky Beno and her husband, Yona Beno, announce the birth of their son, Daniel Saul, in Tel Aviv, Israel on May 8. Nina is working at home as a mother and in her private dietetics practice. Yona, a mechanical engineer, is working at Israel Aircraft Industries. **Jeffrey R. Bonyne** represented Kenyon at the inauguration of Albert J. DiUlio, S.J., as president of Xavier University in his hometown of Cincinnati, Ohio, on October 24. **Rosemary Brandenburg**

reports she has been set decorator for several films in the past year, including *Extremities*, *Made in Heaven*, and *La Bamba* (the story of Ritchie Valens). The executive producer for the latter, Taylor Hackford, is directing a tribute to Chuck Berry in St. Louis, Missouri, for which Rosemary will be art director of the period sets. She lives in Los Angeles, California. **Michelle F. Browner** tells us she recently completed her Ph.D. in molecular biology. She is leaving Houston, Texas, to pursue a fellowship in human genetics at Yale University's School of Medicine in New Haven, Connecticut. "It was quite a change moving from the southwest to the northeast," notes Michelle, who is living in Branford, Connecticut. **Orion G. Cronin** reports she married David P. Hyson (Rhode Island School of Design) in St. David's Episcopal Church in Washington, D.C., on November 8. Fellow Kenyon alumni at the wedding included **Gregory Kirkpatrick** '75, **Mitch Dickey** '78, **Jeff Day**, **Elizabeth Mueller Gross**, **Thomas Gross**, **Lauran Reeve Kirkpatrick**, and **Cindy Poorbaugh** '80. Orion and David are living at 1630 Webster Street, N.W., Washington, D.C., 20011. **Laura L. Daykin** writes that Boston, Massachusetts, has been treating her well. She has been dancing since last spring with Dance Visions, and later this year she will be working with a couple of independent choreographers. A year ago, Laura took a vacation from her dancing and spent three weeks in the Sierra Nevada on an Outward Bound program—"A fantastic experience!" **Miriam A.**

Holzman married Kenneth Lerner on Shelter Island, New York, on September 28. Kenyonites present included **Brian Marshall** '77, **Margaret Garland**, **Ellen Abrahams Marshall**, **Richard Siegel**, and **Jennifer Bakewell Siegel** '80. Miriam and Kenneth live in New York City. **Sandra E. Lane** writes, "I'm wrapping up my residency in family medicine in Columbus, Ohio. Tony and I will be making Columbus home, and I will pursue a career in sports medicine. I presently doctor the local high school athletes and Otterbein College's football team—love those jocks! If you're in the area, please drop by and visit me in my new house (telephone 614-451-8095)." **John C. Lentz Jr.** married Deanne Ramler in Edina, Minnesota, on September 27. **Kimball McGinnis** married Len Biss in San Francisco, California, on June 28. Among those in attendance were **Danna Bortz Breen** '76, **Stephen Breen** '78, **Bruce Brownell**, and **Kevin Nagle** '80. Kim and Len are living in San Francisco. **David K. Nees** was selected to be notes editor of the 1986-87 *Law Review* at Capital University Law School in Columbus, Ohio. **Thomas L. Pappenhagen** writes that he is "finally out of school and living in New Orleans, Louisiana." Tom says "if anyone wants to stop by for Mardi Gras," he has lots of space. **Howard R. Sutherland** reports he is a captain in the U.S. Air Force Reserve with the 704th Tactical Fighter Squadron in Austin, Texas, flying the F4 Phantom II. "The flying can't be beat!" **Mark R. Rennie** was Kenyon's representative at the inauguration of Shirley Strum Kenny as president of Queens College in New York City on November 6. **Barry Rosenberg** writes that he had a busy summer—he spent three weeks in July working as a juggler in a theme park outside Nagasaki, Japan, and returned to the States in August to marry Marilyn Tucker. Their

new address is 36 Cedar Street, Wellesley, Massachusetts 02181.

'80

Mr. William S. Lipscomb
2946 Carlton Road
Shaker Heights, Ohio 44122
Co-Agent: Stephen R. Sexsmith

Mary Melber Ames represented Kenyon at the inauguration of Carol J. Guardo as president of Rhode Island College in Providence, Rhode Island, on October 19. Mary lives in Rumford, Rhode Island. **Christine Amiot Carter** tells us her husband, David, accepted a position as chaplain at the White Mountain School in Littleton, New Hampshire, where she looks forward to teaching and enjoying the mountains. Her new address is White Mountain School, West Farms Road, Littleton, New Hampshire 03561. **Carlos Dague** reports he was promoted to assistant manager of Mid-Ohio Imports following his fifth year with the car dealership. In addition to continued racing of Formula Fords, Carlos says he plans to present an "Introduction to Racing" program, available to any interested groups. **Joan M. Friedman** married Bruce Harris in Hewlett, New York, on May 31. Joan works for Metromedia Telecommunications in New Jersey, and Bruce owns a business in Rockland County, New York, where they are living at 10 Brevoort Drive, Pomona, New York 10970. **Robin H. Gabriel** has been appointed the first director of education at Monticello, Thomas Jefferson's home in Charlottesville, Virginia. She is responsible for developing outreach programs for school and other groups, managing a new Study Center, and establishing educational programs to complement a permanent new exhibition on "Thomas Jefferson at Monticello," which opened this fall. Robin, who has a master's degree in museum education from George Washington University, encourages anyone in the area to look her up; "I'll give them a tour of the off-limits floors of the house!" **Mark C. Hallinan, S.J.**, professed perpetual vows of poverty, chastity, and obedience in the Society of Jesus in Syracuse, New York, on August 16 with **Andrew Bowers** in attendance. Mark is now at Fordham University studying philosophy. His address is Murray-Weigel Hall, Fordham University, Bronx, New York 10458. **Maria A. Masucci** writes that she is continuing graduate studies in archaeology at Southern Methodist University in Dallas, Texas. She began her dissertation research in Ecuador, South America, this fall. She invites Kenyonites traveling to South America to "visit and lend a shovel." **Wilhelm M. Merck**, who was married in June, writes that he is working as a security analyst at Adams, Harkness, and Hill in Boston, Massachusetts. His home address is now Box 343, Hamilton, Massachusetts 01936. **Michelle Ouellette** reports she is in law school at the University of Southern California in Los Angeles, California, where she plans to specialize in environmental law. In 1982, she married **Ralph A. Murphy Jr.** '78, who earned a bachelor's degree in geology in 1986 and is employed as a staff geologist with a firm of consulting engineers. They live in Fullerton, California. **Nancy Beachy Overfelt** writes, "We are busier than ever since the birth of our daughter, Catherine Irene, last March. At seven months, she is a very busy baby, which makes career and family life a

challenge!" **Drew A. Peterson**, who is a U.S. Navy flight surgeon, tells us he enjoyed the beaches of Spain and France on a six-month Mediterranean cruise aboard the aircraft carrier *J.F. Kennedy*. "A sun bather named Gertrude in Toulon, France, asked me, 'Where is **Tom Rickels**?'"

'81

Ms. Catherine T. Hazlett
210 Bainbridge Street,
Second Floor
Philadelphia, Pennsylvania 19147

E. Douglas Beach was Kenyon's representative at the inauguration of Marvin Bailey Scott as president of St. Paul's College in Lawrenceville, Virginia, on October 26. Doug lives in Raleigh, North Carolina. **Douglas M. Gertner** tells us he has returned to Colorado, after stints in Gambier, Ohio, and New York City, as assistant to the dean of students at Colorado College in Colorado Springs. Says Doug, who completed a one-hundred-fifty-mile bicycle tour (including Independence Pass, the highest paved pass in the States) to Aspen, Colorado, "It's a great job in a great location." He is looking forward to ski season and to hearing from any "westward Kenyonites." **Wendy A. Macleod** reports her new play, *Apocalyptic Butterflies*, is being produced at the Yale Repertory Theater in January 1987. Wendy lives in the theater's hometown, New Haven, Connecticut. **Andrew J. Marshall** writes, "Since leaving Kenyon, I have continued to develop new standards for academic apathy. I'm hoping that, by 1996 or so, I will have completed my degree. I'm now married and working for General Electric as an electronic publications coordinator. I'd love to hear from anyone who remembers me. Where are you **Michael Lindner**, **Jim Ricca**, **Tom Stults**, and **Scott Subler**?" Andy is living at 957 Clopper Road, Apt. B1, Gaithersburg, Maryland 20878. **Mark K. Robinson** tells us he was spotted by a talent scout and filmed for a Toyota truck commercial to be screened this winter. He is loading a cooler of ice into the back of a new Toyota truck. Mark is a student at the Episcopal Divinity School in Cambridge, Massachusetts. **Amy Flint Schlemmer** and her husband, **Patrick K. Schlemmer**, announce the birth of their first child, **Alison Flint Schlemmer**, last spring. The Schlemmers are living in Pittsburgh, Pennsylvania. **Joseph C. Wilson** reports he has returned to Gambier and the Kenyon swimming program, taking the position of assistant men's and women's coach. Joe's address is Box 721, Gambier, Ohio 43022. **Urquhart A. Wood** was featured in a recent issue of *Philadelphia Magazine* as one of that city's twenty most eligible bachelors.

'82

5th Reunion
Mr. James G. Allen
1400 North Meade Street, Apt. 303
Arlington, Virginia 22209

John C. Chabut reports, "After four years of engineering school in St. Louis, Missouri, three-and-a-half years of marriage, and one year in Dayton, Ohio, my wife, Jill, and I are flying high with the birth of a baby boy named Craig James Chabut—Kenyon or O.S.U. Class of 2009, depending on which of his parents is more successful in brainwashing him." John and his family live at 217 Avon Way, Kettering, Ohio 45419. **Mary Hunter**

Paul Grimes now helps the master in the art of French cooking

Paul Grimes' roommate says the 1978 Kenyon graduate can do wonders with leftovers.

Gambier caterer Joyce Klein says Grimes is one of the best cooks she knows.

Grimes simply calls his home cooking "improvisational."

A studio art major, Grimes won a Watson Fellowship following graduation to study the aesthetics and function of kitchen design in Paris. He visited the city's finest commercial kitchens to develop the most efficient and aesthetically pleasing layout for a commercial kitchen.

Then he discovered the art of traditional French cuisine and stayed on in France to study cooking at La Varenne, one of the world's premier cooking schools. "I had always been interested in food," he says. "I was brought up at a good table, and I cooked in Philadelphia in the summers during college and for a few parties at Kenyon."

He landed a job peeling vegetables at Taille Vent, one of France's best restaurants, and soon was promoted to assistant to the sauce chef. "It was one of the most grueling experiences of my life," he recalls.

Through Richard Orney, who is best known for his Time-Life series on food and who had been helpful in introducing Grimes to France's finest kitchens for his Watson project, he met Simone Beck. Beck, who is a collaborator with Julia Child on that Bible of French cuisine, *Mastering the Art of French Cooking*, needed a teaching assistant at her school, Chateaufort de Grasse, in the south of France. He agreed and since 1978 has returned each fall to help her set up the four one-week cooking sessions. (Grimes is also illustrating Beck's new book, a combination of menus and autobiography, due out next year.)

Grimes lives in Philadelphia and commutes to New York City, where he teaches cooking at Peter Kump's New York Cooking School. The school offers a professional program for chefs, caterers, and food writers. He teaches food styling and presentation and classic French cooking.

"I made a decision that in order to have a certain amount of freedom I can't really marry a restaurant," he says of his resolution to teach cooking. "I also like the idea of new food everyday," a perk of the teaching profession that a chef dedicated to a set menu does not enjoy.



Paul Grimes

Grimes also teaches a pastry class in the evenings but says he finds desserts rather fussy. "I tend not to be so fussy, or exacting, or scientific. I prefer to be more innovative, creative. I'm always terribly involved with visuals in what I'm doing in food," he says.

Leftovers. How much better they would look...

Estes married Clayton R. Cone (University of California at Berkeley) on July 19. Hunter and Clay, who met at the University of Exeter, are living at 18251 Via Jose, San Lorenzo, California 94580. **Wilbur H. Hane III**, a first-year student at Capital University Law School in Columbus, Ohio, is working on the school's *Law Review* for 1986-87. **Michael J. Holmberg** writes, "I've spent the last three years working for Inland Steel (alma mater of many Kenyonites) in Chicago, Illinois, and I'm now moving down to Hyde Park to pursue an M.B.A. at the University of Chicago." Michael's new address is 5514 South University Avenue, Chicago, Illinois, 60637. **Christopher F. Hoyle** reports he is now a counselor with another drug rehabilitation program in New York City. He continues to perform with his comedy group, "The New York Improv Squad." **Daniel M. Johnson** writes that he received his master's degree in business administration, with a concentration in finance, from Washington University in St. Louis in May. In September he began working in commercial lending at the Bank of Oklahoma in Tulsa, Oklahoma. **Christopher H. Martone** reports he graduated from dental school at the University of Pittsburgh in May. He is currently in a residency at Montefiore Hospital in Pittsburgh, Pennsylvania, where he lives at 519 Guyasuta Road, 15215. **David J. McNamara** is now living at 134 West Main Street, Apt. 15, Pleasant Valley, Connecticut 06063. **James C. Nichols-Fleming** tells us he and Diane Nichols-Fleming were married at the Wesley Chapel in Kent, Ohio, on June 28, with **Matthew Bloomfield** as best man. Kenyonites in attendance included **David Carson '80**, **David Pugh '80**, **Cindy Simpson '80**, **Joyce White '81**, **Jennie Bard Carson**, **Gretchen Cline**, **Liz Towson**, **Andrew Welsh-Huggins '83**, **David Kelly '84**, **Mary Marolf '85**, and **Karlene Reid '85**. After a honeymoon in Vermont, Jim and Diane flew to Hawaii, where they are teaching at Waimea Elementary and Intermediate School on the Big Island. Diane teaches hearing impaired children, while Jim teaches elementary students with learning disabilities. They can be contacted c/o Waimea School, Box 339, Kamuela, Hawaii 96743. **Jonathan W. Painter** tells us he is working for the Boston, Massachusetts, law firm of Nutter, McClennen, and Fish in securities and international law. He and his wife, Robin Rabinowitz, whom he married in August 1985, are living in Salem, Massachusetts—"a charming city." Their address is 22 Winter Street, Salem 02160. **Lynne B. Roblin** writes that she is now living at 390 Madison Avenue, Apt. 3, Albany, New York 12210. **Sylvia M. Smith** reports she once again spent the summer in Honduras as the lab director for the Santa Barbara Archaeological Project run by Ed Schortman and Pat Urban of Kenyon's anthropology department. She is now back in Milwaukee, Wisconsin, "Where we have hot water and cold weather instead of the other way around." Sylvia, who is attending graduate school at the University of Wisconsin and working part time at the Milwaukee Public Museum, was in Northfield, Massachusetts, on September 27 to be a bridesmaid in the wedding of **Mary Sorenson '83** to Ted Smith. After that she spent a day in Boston, where she saw **Joe Grimes**, **Kit Mahlman**, and **Dan Wilson**. **Anne J. Thomas** married Todd McCormack on August 23. Anne is teaching at Shady Hill

School in Cambridge, Massachusetts. **Michael K. Zorek** tells us things have picked up for him. After spending several weeks in Rome, Italy, where he was in a horror film called *Spellcaster* (due out in January), he stopped off in New York City, where he attended the wedding of **Chris Smith '81**. Back in Los Angeles, California, Michael landed a Wendy's commercial, and he will be appearing once again on "Family Ties." He says besides seeing his manager **Trice Koopman '77** and **Elizabeth Alda** frequently, he has bumped into **Mike Berick**, who roomed with him for a while before settling down in Los Angeles, **Richard Schoenberger '76** at the black tie party for the one hundredth "Family Ties" show, and **Frank Dicopoulos '79** at the Hard Rock Cafe.

'83

Mr. Edward F. Spodick
P.O. Box 347
Gambier, Ohio 43022

Frederik S. Barends wrote in September that he was looking for a front office job in professional sports and actively pursuing positions with three different clubs. "I have stopped working at Bank of America and am enjoying California as it is meant to be enjoyed," says Fred, who is living in Claremont, California. **Lisa J. Disch** reports her new address is 10 Suydam Street, Apt. 12, New Brunswick, New Jersey 08901. **Ensign Peter M. Driscoll** received his commission through the Naval Aviation Officer's Candidate School in Pensacola, Florida, in May 1985. He completed flight school in May 1986 and is currently a U.S. Navy pilot stationed in Jacksonville, Florida. **Eric W. Fonkalsrud Jr.** reports he recently accepted a software engineering position involving graphics simulation modeling at Northrup Aircraft in Torrance, California. He says his roommate of two years, **Chris Shedd**, has "moved back from Los Angeles, California, to Boston, Massachusetts, to seek fame and fortune there." Eric spent time this summer with "the ever-increasing Kenyon contingent in Los Angeles," which includes **Fred Barends**, **Rose Brintlinger '84**, **Steve Kelley '84**, **Bryan Merryman '84**, **Karen Agee '85**, **Gina Bauman '85**, and **Mike Stoner '86**, among others. **Timothy P. "Rake" Girian** writes, "Having lived in Chicago, Illinois, for three years, I have relocated to Boston, Massachusetts, and joined a real estate, investment banking, and advisory firm. I am residing at the family home, 'The Refuge,' in Concord, Massachusetts." Tim, who says he will also be pursuing a master's degree in business administration, is actively involved in the Illiteracy Foundation, a campaign to fight illiteracy and teach the fundamentals—"the three Rs." **Gwen Koller Kreager** tells us she spent part of the summer working on the set of *The Witches of Eastwick*, which stars Jack Nicholson. Animal Episodes (Gwen's company) supplied all the animals used: birds, dogs, kittens, and rabbits. "My beagle, Dee, is in the movie, so everyone should see it." Gwen also notes, "The first annual canoe fest was held at my house in Ipswich, Massachusetts, this summer. Those present included **Chris Cole '82** and his wife, Cheryl, **Paul Murphy '82** and his wife, Deb, **Andi McEvoy**, and **Morris Thorpe**." **Ian B. Lane** reports he and Merrill Klosek (Smith College '86) were married at the Stouffer's Inn in White Plains, New York,

on May 25. Among those in attendance were **Willie Portnoy**, **Nick Valdejeuli**, and **Susan A. Smith '85**. After the wedding, Ian and Merrill flew to the Bahamas for their honeymoon. Ian, who is in his second year at Southwestern University School of Law in Los Angeles, California, lives at 201 South Occidental Boulevard, Apt. 12, Los Angeles 90057 (telephone 213-383-9922). "All Kenyonites in Los Angeles are welcome to stop by for a visit!" **Douglas J. Mayers** writes that his new address is 4800 Cole Avenue, Apt. 101C, Dallas, Texas, 75205. **Suzanne D. Morrill** tells us she completed her master's degree in visual design at the University of Oregon, where she is now teaching classes in photography and computer graphics. Susie is also directing photography at the Oregon Gallery of the Museum of Art in Eugene, Oregon. **Nancy R. Powers** tells us she has "finally gone back to school. I am working on a master's degree in political science at the University of Notre Dame." Nancy is living in South Bend, Indiana. **Mary H. Sorenson** married Ted Smith in Northfield, Massachusetts, on September 27. **Sylvia Smith '82** was a bridesmaid, and guests included **Julia Gindele** and **Bruce Cummins '84**. **William S. Spann** reports he has been promoted to lieutenant in the U.S. Navy. As of January 1987, he will be assigned to the USS *Mobile Bay*, an Aegis class cruiser "equipped with all the most modern sea-going warfare technology available today." Bill is living in Jacksonville, Florida. **William B. Talpey Jr.** has joined the French department faculty at Gould Academy in Bethel, Maine. Will also coaches junior varsity soccer at Gould and serves as a dormitory master in Holden Hall. The ever-zany **J. Morris Thorpe** tells us he "had such a good time shoveling drunks out of his house following the last Kenyon gathering there that he changed his name to Hektor Bellarosa and is presently involved in a campaign to stamp out burning ducks in Massachusetts." **M. Jeffrey Tikson** writes that he is still in Little Rock, Arkansas, serving as the assistant to the national director of the family ministry of Campus Crusade for Christ.

'84

Mr. Jonathan E. Tazewell
P.O. Box 725
Gambier, Ohio 43022

Susan Opatrny Althans reports she has been elected to the board of trustees of Young Audiences of Cleveland, Ohio, an affiliate of the national organization that brings performing arts to school-age children. **Beverly S. Balger** reports she is pursuing a master's degree in art history and museum studies at George Washington University in Washington, D.C. **Sylvie B. Bouvier** and **Glen D. Schroeder** were married this summer in Vourles, France. **Pam Sweet** and **Philippe Raphaelen '85** were in attendance. Sylvie and Glen, who honeymooned on Crete, are living in Washington, D.C. **Phillip R. Corryn '85** reports **Don Hassler** is working on his Ph.D. in physics in Colorado. **Dave Danovitch** is working for the Bank of Boston part time while finishing his last year of law school, and **Liam Winters** is working as a stockbroker on Wall Street and living in Larchmont, New York. **Mallory M. Cremin**, who is "working in various interesting but low-paying jobs," writes that "things are going well in California." She says **Liz Agee**, who is a neighbor, "is painting

lots of her own stuff, as well as theater sets, for a living." Mallory and Liz get together often, and they also see **Jeffrey Betcher '82**, "a young executive, who lives happily near Haight Street, works for a bank, and seems to have made San Francisco his home." Mallory recently saw **Anne Rock**, who is staying with **Diana Paine '81**. Mallory's new address is 965 Dolores Street, San Francisco, California 94110. **Nancy E. Currey** reports she works for Munsen's Discovery Travel in Chicago, Illinois, designing and developing tours. She normally travels twenty to twenty-five days a month, so, she says, "Don't be surprised if you bump into me—anywhere!" **Andrew A. Folkerth** writes that he is anxious to graduate from the Ohio State University College of Law in May, but he is "not looking forward to the bar exam." Andy will be an associate with the law firm of Bricker and Eckler in Columbus, Ohio, after graduation. **Cynthia A. Frost** represented Kenyon at the inauguration of William P. Robinson as president of Manchester College in North Manchester, Indiana, on November 8. Cindy lives in Indianapolis, Indiana. Kenyonites in attendance at the September 6 wedding of **Elizabeth B. Honea** to Greg Buckles included **Doug Mayers '83**, **Birgitta Sutter '83**, **Bill Alderman**, **Brenda Berlin**, **Hilary Dunford**, **Jay Houck**, **Kate Mali**, **Laura Peale**, **Candy Owen Williams**, **Eliza Winans**, and **Professor Royal Rhodes**. Elizabeth, who continues to teach at the Loomis Chaffee School in Windsor, Connecticut, began work this summer on her master's degree in liberal studies at Wesleyan University. **Kirsten A. Kuhn** tells us she is working as an account representative for a public relations firm in Philadelphia, Pennsylvania. **Robert R. Pandaleon** has begun first-year studies at the Dickinson School of Law in Carlisle, Pennsylvania. Among those in attendance at the May 24 wedding of **Jennifer K. Rie** and **Michael Van der Linden '83** were **Christopher Rie '77** and **Kathy Bieber Rie '77**, **Dana Blacik**, **Doug Heuck**, **Robin Hoffman**, **Liese Isbrandtsen**, **Jean Milligan**, and **Dale Slavin**. After Mike took the Virginia bar exam, the newlyweds honeymooned on Tahiti, Bora Bora, and Moorea. They are now living in Arlington, Virginia. **Beatrice A. Segal**, who reports she spent an interesting summer in an isolated town in Mexico constructing a road, moved back to New York City from Boston, Massachusetts, this fall to work on a master's degree in social work at Hunter College. **Stephanie J. Suntken** married **Jeffrey A. Seidel** in Upper Montclair, New Jersey, on October 11. In the wedding party were bridesmaid **Katie Berman**, best man **John Tomes**, and groomsmen **Tim Fox** and **Mike Putnam**. Other Kenyonites in attendance were too numerous to mention. Stephanie is teaching four-year-olds at Greenwich Academy in Connecticut, and Jeffrey is working as a senior analyst with NYNEX Business Information Systems. Their new address is 580 Bedford Road, Apt. 22, Pleasantville, New York 10570 (914-769-7390).

'85

Ms. Deborah A. Johnson
3307 Jefferson Avenue, Apt. 18
Cincinnati, Ohio 45220

Carolyn A. Caner reports she no longer lives in Chicago, Illinois. She received an assistantship with the development office at

Miami University in Oxford, Ohio, and has enrolled in a two-year master's degree program in college student personnel services. **Phillip R. Corryn** reports he and **Pete Orne** are living in a "wonderful" brownstone in Brooklyn, New York. Phil is a stockbroker, and Pete is an options trader. Their address is 292 Clinton Street, Brooklyn 11201. **Christopher Dale** tells us he was recently promoted to music buyer for Bender's Christian Supplies in Buffalo, New York. He also began taking graduate courses in English (part-time) at the University of Buffalo. Chris, who hopes to teach English eventually, lives at 4634 Salt Works Road, Medina, New York 14103. **Anne P. Downey** says she has been working in Fairlee, Vermont, as a program coordinator at the Hulbert Outdoor Center, which provides three- to five-day residential programs for school groups from the fifth to the ninth grade. The students work in small groups on initiative and adventure problems on both high and low ropes courses. The center also leads most groups on hikes in the White Mountains to examine and discuss environmental concerns of the 1980s. Last summer Anne worked at Wediko, a therapeutic camp for emotionally disturbed children. **Paige M. Hanchett** reports her graduate studies at the University of Illinois are going well. She plans to marry a fellow graduate student, David Morse, in Pittsburgh, Pennsylvania, in the spring. **Jeffrey L. Heller** tells us he and **Peter Propp** are attempting to survive in downtown New York City, where Jeff is a commercial real estate broker and Peter works as an assistant at a literary agency. "We miss Kenyon, but we now have Mookie and the Mets!" Their address is 172 Sullivan Street, New York 10012. **Rebecca J. Hought** is working for a management firm in their trade show division, "learning all aspects of a growing small business." She is living at 207A Summer Street, Apt. 3, Somerville, Massachusetts 02134. **Julia C. Miller** reports she gave up driving horse-drawn carriages to start graduate school in archaeology at the University of Pennsylvania. She is living at 4641 Spruce Street, Philadelphia, Pennsylvania 19139. **Robin E. Muller** tells us she is at Georgia Southern College in Statesboro, Georgia, pursuing a master's degree in sports management and working as a graduate assistant in biology and with the women's basketball team. **Lisa A. Neuville** writes that, having braved Phoenix, Arizona, where she worked as a summer associate for a law firm, she is now back in Somerville, Massachusetts, for her second year at Harvard Law School. **Neil L. Pepe** is now at Actors Theatre of Louisville, Kentucky, as an acting apprentice, "acting up a storm and getting back into the Midwestern swing again." He reports the wedding of **Jonah Maidoff** and **Ingrid Goff** was "the greatest" and **Chris Macdonald** is "lost in love somewhere in Ireland." **Laura A. Plummer** writes that she is in her second year of graduate school in English literature at Indiana University in Bloomington, where she is "teaching freshman composition and studying hard." **Kyle Primous** is dancing with Footpath Dance Company and singing with a rhythm and blues band known as Dream Team in Cleveland, Ohio. He says he keeps in touch with **Pat Shields**, "who is in New York City and doing fine." **Bruce R. Rutledge** reports he is teaching English for another year in Funabashi, Japan, where he is very happy. **Mary J.**

Schwendener tells us she is in a graduate program in counseling psychology at Southern Illinois University. Her address is 500 West Freeman Street, Apt. 4, Carbondale, Illinois 62901. **Christopher K. Taft**, a U.S. Marine second lieutenant, is now assigned to the First Marine Division, Camp Pendleton, California. **Frank R. Virnelli Jr.**, who is still writing sports for the *Woburn Times* in Massachusetts, says **Billy Pinkston** came up from Atlanta, Georgia, in August to visit for a week and "left surprised he hadn't seen snow." **Lynne E. Williams** reports she is teaching physics at St. Christopher's School in Richmond, Virginia, where she is also pursuing an M.B.A. at the University of Richmond. She says **Jennifer Balshaw** is working for a trade association in Washington, D.C., where she is also studying German at Georgetown University. **Brian Zacharias** tells us that after graduation he traveled in Europe for three months and then moved to Los Angeles, California, to start his acting career. He will soon be seen in two films, *Painted Dolls* and *Magic of Christmas*, under the name of Brian Harte.

'86

Mr. Christopher M. Schwarz
28 Snyder Road
Medfield, Massachusetts 02052

Mary Beth Atkinson writes that she is in St. Louis, Missouri, along with **Pat Gallagher** and **Jim Hetlage**, both of whom are at Washington University's law school, and **Jim McCudden '88** and **Nick Franco '88**, who are in the 3-2 engineering program. She says she also sees **Harvey Stephens '85**, a second-year law student at the university. **Daniel M. Bell** reports he entered law school this fall at George Washington University in Washington, D.C. **Elizabeth W. Cody** writes that she is working in New York City for Jules Fisher, a Broadway lighting designer. She will be moving into an apartment with **Alison Tobin** in January. Beth would appreciate hearing from **Bob Pfeiffer**—"Is he still on earth?" **Lauren C. Davis** reports **Heidi Hottinger** married Dave Slemmer on June 28. **Claire Howard** was her maid of honor, and her bridesmaids included Lauren and **Jennifer Chabot**. Also in attendance were **Charlie Bissel**, **Sean Cottle**, **Tracy Davis**, **Rob Holmes**, and **Liz Sigel**. **William F. Fritz Jr.** is in the Peace Corps in Morocco. Bill can be contacted at Lycee Gheris, Goulmima, Morocco. **Bradley D. Hazelrigg** works, "like Wallace Stevens, in the world of insurance brokerage." He lives at 59 Vinal Avenue, Apt. 3, Somerville, Massachusetts 02143. **Claire L. Howard** reports she began working at First Atlanta in their management training program on September 8. She is living at 1810 Summerbrook Drive, Dunwoody, Georgia 30338. **Anne M. Lafave** tells us she is living in an apartment with two friends and working for a computer software company called Travis Datatrack in Newton, Massachusetts. Her address is 39 Chester Street, Apt. 1, Allston, Massachusetts 02134. **Elizabeth Leik** reports she is working as a community living supervisor for the American Red Cross in Calvert County, Maryland, "enjoying five days on and five days off." She is living at 1426 Third Avenue, York, Pennsylvania 17403. **Maura S. Minsky** tells us she worked on "one of television's top seventy-two shows, 'The Ellen Burstyn Show.'" Maura lives with **Ali Bender** at 282

Sackett Street, Brooklyn, New York 11231. **John Morgan**, who, in his own words, "became an alumnus only through the efforts of his classmates who had the fortitude to graduate," will be wintering in blustery Schenectady, New York. **Charles R. Needle** is pursuing a master's degree in journalism at the University of Missouri in Columbia. His address is 2309 West Broadway, Apt. 536, Columbia, Missouri 65203. **D. Nadine Neil** tells us she accepted a job with Sea Pharm Laboratories in Marine Chemical Applications. She lives at 1300 Seaway Drive, Apt. D8, Fort Pierce, Florida 33449. **Carey A. Pivcevic**, who is in the Peace Corps, is serving as an English language instructor. She left for Botswana, Africa, on November 25, after orientation sessions in the United States. **Sarah K. Quillin** reports her new address is 3003 Roundtree, Apt. A3, Ypsilanti, Michigan 48197. **Steven B. Rovniak** is working in sales for the Darien Dinner Theater in Darien, Connecticut, "while living in one of the few safe areas of Bridgeport, Connecticut." He suggests, "Drop into the theater for a great show!" **Jennifer A. Russell** writes that she "retreated, after six weeks in the 'real world,' into the relative safety of academia." She is teaching Spanish at the George School in Newtown, Pennsylvania, north of Philadelphia, and she says she plans to spend her summers gallivanting around South America with **Marie Hamilton '85**. Jenny reports, "**Merm Ersoz** returned, with a savage tan, from the wilds of Canada where she had been a camp counselor last summer. She is now pounding the pavement in nylons and heels in search of meaningful employment." **Kreig A. Spahn** is attending medical school at Ohio University, where he can be contacted at 411 Boyd Street, Athens, Ohio 45701. **Ruth J. Staveley** and **Lee A. Tucker** write that they are in London, England, for six months on a work exchange program. Ruth works for a car dealership in South London and Lee for a publishing company in Knightsbridge; they are living in West Kensington. They have been back to visit friends at Exeter and have been in contact with several members of the Class of '86, including **Liz Fried**, **Jenny Huff**, who is attending graduate school in international relations at the University of Chicago, **Matt Van Deventer**, and **Alison Wright**, who is engaged to Pelham Smithers of London.

Deaths

Clarence J. Ader 1917 on February 15, 1986, in Hamilton, New York. He was ninety-one.

At Kenyon, Clarence played football and was a member of Sigma Pi. During World War I he served as a lieutenant in an artillery division of the U.S. Army. Following his military service, Clarence worked briefly for Procter and Gamble in Cincinnati, Ohio, then moved to Buffalo, New York, where he spent most of the rest of his life engaged in the real estate business. In the mid 1970s he moved to Hamilton to be near his daughter, Elisabeth. At the nursing home where he spent his last days, pictures of Kenyon's campus lined his nightstand.

Clarence is survived by his daughter, Elisabeth Williams; a son, James; eight grandchildren; and eighteen great-grandchildren.

Carl R. Brick '18 on August 22, 1986. He was eighty-nine and a resident of Pensacola, Florida.

At Kenyon, Carl majored in English and played football. He was a member of Delta Tau Delta and the social fraternities Kappa Beta Phi and Kappa Lambda Mu, of which he was a charter member. The remarkably active student also held memberships in the Choir, Glee Club, Mandolin Quartet, Plane Surveying Team, Sophomore Hop Committee, Junior Prom Committee, *Reveille* board, Honor Committee, and Rifle Club. Carl entered the U.S. Navy in 1917, during World War I. He served as a watch and deck officer aboard the U.S.S. Columbia, flagship of the Cruiser Convoy Force. He was discharged with the rank of ensign. In World War II, Carl served as an instructor at the Navy's officer candidate school at Abbot Hall in Chicago, Illinois. He earned the ranks of district civil adjustment officer, Ninth Naval District, and retired commander of the U.S. Naval Reserve. Carl spent his career in a variety of top executive positions with the Borg-Warner Corporation. He was executive director of development when he retired. Throughout his life, Carl maintained a warm association with Kenyon, and took an active part in the College's recruitment and fund-raising campaigns. A class agent from 1968 until his death, he was awarded the Alumni Association's Distinguished Service Award in 1977.

Carl once wrote of his college days, "There's quite a story here. World War I was declared on April 7, 1917. Within a few days the campus became almost deserted. I believe that 90 percent of the student body volunteered immediately. While some colleges accorded degrees to juniors in good standing, Kenyon didn't. It wasn't until 1940 that I received a special dispensation from President Peirce to prepare a thesis to enable me to earn a degree."

Carl is survived by his wife, the former Geraldine Henderer, whom he married in 1926; two sons, John H. Brick and William C. Brick; six grandchildren; and two great-grandchildren.

Richard B. Lyman '26 on September 6, 1986, in Portland, Maine. He was eighty-one.

At Kenyon, Richard was a member of Delta Kappa Epsilon, the basketball and track teams, and the Puff and Powder Club. He also sang in the choir. After graduation, Richard worked for two years as a life insurance agent in Cleveland and Akron, Ohio. In 1928, he went to work for his father's retail automobile dealerships in Akron and Kent, Ohio. He left the business in 1936 to join the Chevrolet Motor Division of General Motors as a district manager. Until 1970, he held various positions with the company in Billings and Great Falls, Montana; Portland, Oregon; Oakland, California; Seattle, Washington; Memphis, Tennessee; Kansas City, Missouri; Buffalo, New York; and Portland, Maine. He was a zone manager when retired in 1970. An avid outdoorsman, Richard was an expert wilderness camper, canoeist, and fisherman.

Richard met his wife, the former Betty Wooden, "at the Junior Prom in 1924, when Kenyon was celebrating its centennial. Daniel M. Braddock '26, classmate and fraternity brother, and I had been playing bridge that

evening; we went to Rosse Hall to get the keys to my mother's car (she was chaperoning some girls from Akron, Ohio). Betty was here with some friends from Columbus, one of whom was a boyhood friend from Akron, my home. My mother introduced us. Five years later we were married." Betty died in 1985.

Richard is survived by a son, Richard Jr., and two brothers, including Alfred L. Lyman '30.

Robert S. Clippinger '30 on April 9, 1986, in Rocky River, Ohio. He was eighty-six and a resident of Rocky River.

At Kenyon Robert was a member of Delta Phi. Although he studied classics, he once wrote that his favorite course was surveying and engineering; his class surveyed for the building of Peirce Hall. His favorite professors were, he wrote, "'Fauncy' Ashford, 'Uncle Bobby' Radford, and 'Gummy' Allen." After graduation, Robert attended Bliss Electrical School and worked in various professions in the Cleveland, Ohio, area. He was a social service case worker, head of the service department at the Ediphone Company, then for twenty-eight years a price coordinator at the W.S. Tyler Company. He also played the organ and directed choirs. Robert once wrote that he was most proud of his son, Reverend Richard Clippinger, minister of a large Presbyterian Church in Louisville, Kentucky.

Robert's father, R.D. Clippinger, was a member of Kenyon's Class of 1895 and captain of the baseball team. His brother, Richard F. Clippinger, is a member of Kenyon's Class of 1934.

Robert is survived by his wife, the former Ruth Knapp (two of her older brothers, now deceased, attended Kenyon); his son, Richard; his sister Londa Ann Beaudon; his brother Richard; and four grandsons.

John S. Fangboner 1930 on June 12, 1986. He was seventy-eight and a resident of Cleveland, Ohio.

John attended Kenyon for two years and then enrolled at Ohio State University, where he graduated with a bachelor's degree. He began an illustrious career in banking in 1931, with a Toledo, Ohio, firm of investment bankers. From 1933 to 1936 he worked in the bank examination department of the Federal Reserve Bank of Cleveland. He returned to investment banking activities in Cleveland in 1936. In 1942, he began work for the National City Bank of Cleveland, rising in 1956 to vice president and to president in 1960. He served as a director of the Cleveland and Pittsburgh Railroad Company and of the Addressograph-Multigraph Corporation. He was a trustee of the Cleveland Health Museum, the Cleveland Area Heart Society, and the Hathaway Brown School. He also served on the Cleveland chapters of the Executive Council of Boy Scouts of America and the American Red Cross.

John is survived by his wife, Frances.

Richard H. Pochat 1930 on May 10, 1986, in Cincinnati, Ohio, of a stroke. He had been ill for many years and had just turned eighty.

Richard, who attended Kenyon his freshman year, was a member of Alpha Delta Phi. After leaving Kenyon, he worked for fifteen years in the banking business, followed by fifteen years in the food brokerage business.

Richard then returned to banking and for fifteen years worked for the Southern Ohio Bank, now the Central Trust Bank, in Cincinnati. He enjoyed hunting, fishing, and golf.

Richard is survived by his wife, Virginia, to whom he had been married for fifty years.

Albert A. Hacker '35 on February 27, 1986, in Milwaukee, Wisconsin. He was seventy-four.

At Kenyon, Albert earned a bachelor of philosophy degree in economics. He attended summer programs at Marquette University in Milwaukee, Carroll College in Waukesha, Wisconsin, and Denison University in Granville, Ohio. Albert lived most of his life in Milwaukee, working in accounting.

There are no immediate survivors.

William E. Beattie '48 on October 27, 1986, in Mansfield (Ohio) General Hospital after a brief illness. A Mansfield native and lifelong resident, he was sixty.

At Kenyon Bill was a member of Beta Theta Pi, the Drama Club, the Debate Club, the Riding and Polo clubs, and the Rifle Club. After graduating from Kenyon, he attended the Western Reserve School of Law (now Case Western Reserve University's School of Law). He worked for thirteen years for the Westinghouse Manufacturing Company, then became a manager for Top Value Enterprises in the Columbus, Ohio, sales area. He later was appointed a sales representative for the E.F. MacDonald Company, a sales incentive and motivation firm where he worked for many years.

Bill is survived by his wife, Joy; two sons, William C. and Robert E.; and four grandchildren.

Constantinos A. Patrides '52 on September 23, 1986. He was fifty-six and a resident of Ann Arbor, Michigan.

During World War II, Gus fought in the Greek underground movement against German occupation. In 1946, he was awarded the Golden Medal and Citation of the Order of the Unknown Heroes, signed by the patriarch of Jerusalem and presented in 1952 by Kenyon President Gordon Keith Chalmers. Gus majored in English at the College, studying under John Crowe Ransom and Charles M. Coffin, and was a member of the Archon Society. He graduated with high honors and then enlisted for two years in the U.S. Army, where he was awarded a Certificate of Meritorious Service, a Good Conduct Medal, and a Commendation Ribbon with Medal Pendant, the last bestowed by the secretary of the army. In 1957 Gus earned a doctorate at Oxford University in England and began a distinguished career as a scholar of Renaissance literature. He rose to the rank of associate professor at the University of California at Berkeley in 1963, then took a position at the University of York in England, where he achieved the rank of professor and was awarded a personal faculty chair. Gus moved to the University of Michigan at Ann Arbor in 1978 as a professor of English literature. In 1981, he was named the University's G.B. Harrison Professor of English Literature. Gus was described by his colleagues as "one of the preeminent scholars of his generation. Enormously erudite, he understood Renaissance theology and philosophy with a depth and

breadth that is as astonishing as it is intimidating." The author of more than one hundred publications, including twenty books, he was internationally renowned, and over his life he garnered numerous awards for scholarship, including two Guggenheim Fellowships. He was named an Honored Scholar of the Milton Society of America in 1978 and was awarded the University of Michigan's Distinguished Faculty Achievement Award in 1982.

Gus is survived by his mother and sister.

Harry P. Speed '52 on September 7, 1986. He was sixty-one and a resident of Standardville, New York.

At Kenyon, Harry majored in political science and was a member of Delta Kappa Epsilon. In 1943, before enrolling at Kenyon, he served for almost three years with the U.S. Navy in the Asiatic and South Pacific. He was decorated with three stars for his service in the Asiatic and Pacific theaters, two stars for service in the Philippine Liberation, an award from the American Theater, and a Victory Medal. After graduating from Kenyon, Harry earned a master's degree at Syracuse University's Maxwell Graduate School of Citizenship and Public Affairs. He taught American history at the high school level for thirty years, retiring in 1984.

He is survived by his wife, Virginia Mead Speed, whom he married in 1966, and two daughters, Virginia and Patricia.

Benedict G. Ciacchia '58 on October 14, 1986. He was fifty and a resident of Oakland, California.

At Kenyon, Ben majored in mathematics, managed the soccer and football teams, and was a member of the Drama Club. He was a founder and member of Alpha Lambda Omega and served as its treasurer. Ben received a master's degree in mathematics at Case Western Reserve University. He worked as a computer programmer for Lockheed Missile and Space Company in Burbank, California, and as a data processor at the Systems Development Corporation in Camarillo, California. In the early 1970s Ben joined Information Management International, where he worked until he died. He served as vice president and general manager of its Palo Alto office, where he was responsible for research development and servicing software and hardware applications related to the health care and direct mail industries. He was also president of I.M.I. Health Systems Corporation, a subsidiary. Throughout his life, Ben was devoted to Kenyon. He served as a member of the San Francisco Alumni Association's steering committee and as the association's vice president in 1985. He was a Kenyon Fund phonathon volunteer and a member of the 1985 Kenyon Fund Executive Committee. In July 1986, he was named to the Alumni Council.

Ben is survived by his parents, Benedetto and Jennie Ciacchia, two brothers, and a sister.

Judith A. Sandberg 1985 on November 22, 1985, when hit by a car while bicycling in front of Earlham College, in Richmond, Indiana. She was twenty-two.

Judith, a resident of College Park, Maryland, attended Kenyon during her freshman and sophomore years. She played viola in the Chamber Ensemble and at the International

Music Festival in Vienna, Austria. She also completed an intensive German course that, wrote her mother, "led to warm friendships in Germany and Austria." After Kenyon, Judith enrolled at Earlham College, where she took international studies courses with a concentration in studies of German-speaking countries. She was awarded a bachelor's degree posthumously in June from Earlham.

She is survived by her parents, Stephen R. and Anna P. Sandberg, and two brothers, Jerry and Andy.

We have been notified of the deaths of the following alumni:

Bradlee W. Williams 1925 in December 1984.

William A. Spurgeon 1940 on February 1, 1985.

Book Reviews

(Continued from page 25)

ments at the University.

The Europeans brought to the school a special brand of liberalism, based on an ideology of social democracy and zealous antifascism. Later in 1933, the University in Exile was renamed the Graduate Faculty for Political and Social Science. Its faculty, which during World War II led intensive efforts to analyze European politics and fascism, later applied their findings to the study of American society.

In 1942, the Ecole Libre des Hautes Etudes opened its doors in facilities donated by Johnson, further enhancing the New School's reputation as a gathering place for European intellectuals.

A third new division, the Dramatic Workshop, was created in 1940. Directed by Erwin Piscator, the noted German dramatist, the workshop earned its own recognition. For the next twenty years Piscator, a radical Marxist, brought epic, politically-informed drama to New York audiences.

From a rebel base to a degree-granting urban university, the New School's survival in the first fifty years mandated the adoption of some of the very conventions opposed by the school's founders: an administrative staff, permanent quarters, academic degrees, and programs in the arts.

New School clearly accomplishes its primary literary mission of leaving the reader satisfied but wanting to know more. What kind of students came to the New School after World War II? Were the students as radical and outspoken as their teachers? Did the adoption of academic conventions and policies draw an increasingly conventional student body? Did the school's chronic financial crises diminish its legitimacy in the eyes of its students? What sort of reputation did the school establish with other colleges and universities? What roles did this openly liberal school and its students play in the turbulent 1960s?

While *New School* carefully and compellingly iterates the events and people that shaped the school, the book gives a less clear picture of those shaped by it.

Book review by Sarah S. Gudz.

Love's Garden

For Barbara

I

Cold weather's coming in.
To hell with the weeds, let's
go to bed, I said, and she agreed.

Until the cold weather came in, and
the garden turned dead. Then she said,
and I agreed, the cold time is come
and that damn garden is dying. We
can't just go to bed, we've
got some hot work left.

Business in the kitchen,
with steam, bottles, tongs,
rubber rings, old farm paraffin,
muddy vegetables with thin skins
in yellows and greens and reds,
juices and seeds, pulp, rind.
So we went down together again.

II

Because the ground in the garden
is grown hard put, tossed up, stoned,
the carrots come up like mandrakes,
gnomes screwing, or baby alligators.
Twisted, contorted, orange-skinned,
with odd bumps and groovings:
old goat pricks buried
in the frost-tossed earth,
corkscrewing round sharp
cornerings of iron, glass,
buried bones, arrowheads.
Innocent, bland, inert now
on formica, they're a weird
welcome from underground.
She scrubs your dirty hide,
she rinses your damned clean,
cold carrot. Turnip. Tater.

III

Emptiness doesn't grow from
grave underground: our animal
eyes grow pale when there is no
grave ground left us at all.
No mother-womb, father-death.
Nothing of the Garden left.
Lethal, the sterilized kitchen.

Her carrots don't care
how wrinkled they grow in thin air.
You can scrub them till you're silly,
their bumps and twists stay,
rock-socketed, well-sprung.
Scrubbing them reminds us
what is stuck in common ground,
dark-rooted as lashes, filaments
of the binding, curled hair.
My skull is rind, vegetable.

IV

There's a fire round the garden.
What's still stuck in the ground?
We are, mother, to tell the truth.
Fathered there, we grow and go back.
And what do we hammer into the earth?
A stake to show a man what he owns?
A few rotten posts to mark your
boundaries.

A pole, a well-pipe, an old spade?
A hole the spring rains wash open,
tangling roots like white hair,
polishing fingernails like copper
needling north. Moss and ore.
Rocks and calcified manure.
Come on, girl, sing me a song.
Love is an unlettered word.

V

Window open, the kitchen grows
steamier and steamier. Hot about
our work, we strip down to skin,
our hairless, thin hide. Her
pointed breasts jut out, sheathed,
sway a little, like corn,
as she moves from carrots
to red and green peppers,
swigging a can of beer,
throat ridged and working,
sweatslick from throat to
belly to delta-hair. And

the steaming pots melt down
my bigger belly, while onions,
peppers, eggplant, tomatoes
(tonight, will you come to me?
my god, there's a million
tomatoes!) bubble, soften.
The cold sky, the naked, bone
ground, the barren garden,
is merely empty, alone.

Cold weather keeps coming in
through the wide open window.
Cornstalks are yanked, bound,
the land is laid for winter.



Gourds, melons, pumpkin, pile
rich against this starlit, clear,
cold and winter-clearing sky. Now,
the kitchen is so hot you can
only breathe freely with your
nose right out the window. Look!
a pumpkin moon grins the night sky
like a cartoon in a coloringbook.
Air like icewater sloshed over you
cutting grass in July, ambushed
by a sister or brother, icecold
warming down chest to belly, thighs.
Home in Ohio, where people still do
the edenesques of commercials.

VI

She's got three cauldrons going now.
She's cutting up everything in sight:
zucchini, rhubarb, cucumber, eggplant,
packing it all into steaming bottles.
Ignored, I slice up what's left over—
onions, tomatoes, peppers, more tomato,
more onion—into a fourth pot. I pour in
oregano, dill, parsley, basil and bay.
I got garlic, olive oil and peanuts sizzling.
I might even start a bloody mole, by god!
Two three gallons of earth bubbling
on the back burner, the walls grow
rich with it. "What in the hell are
you doing?" she says, and I agree.

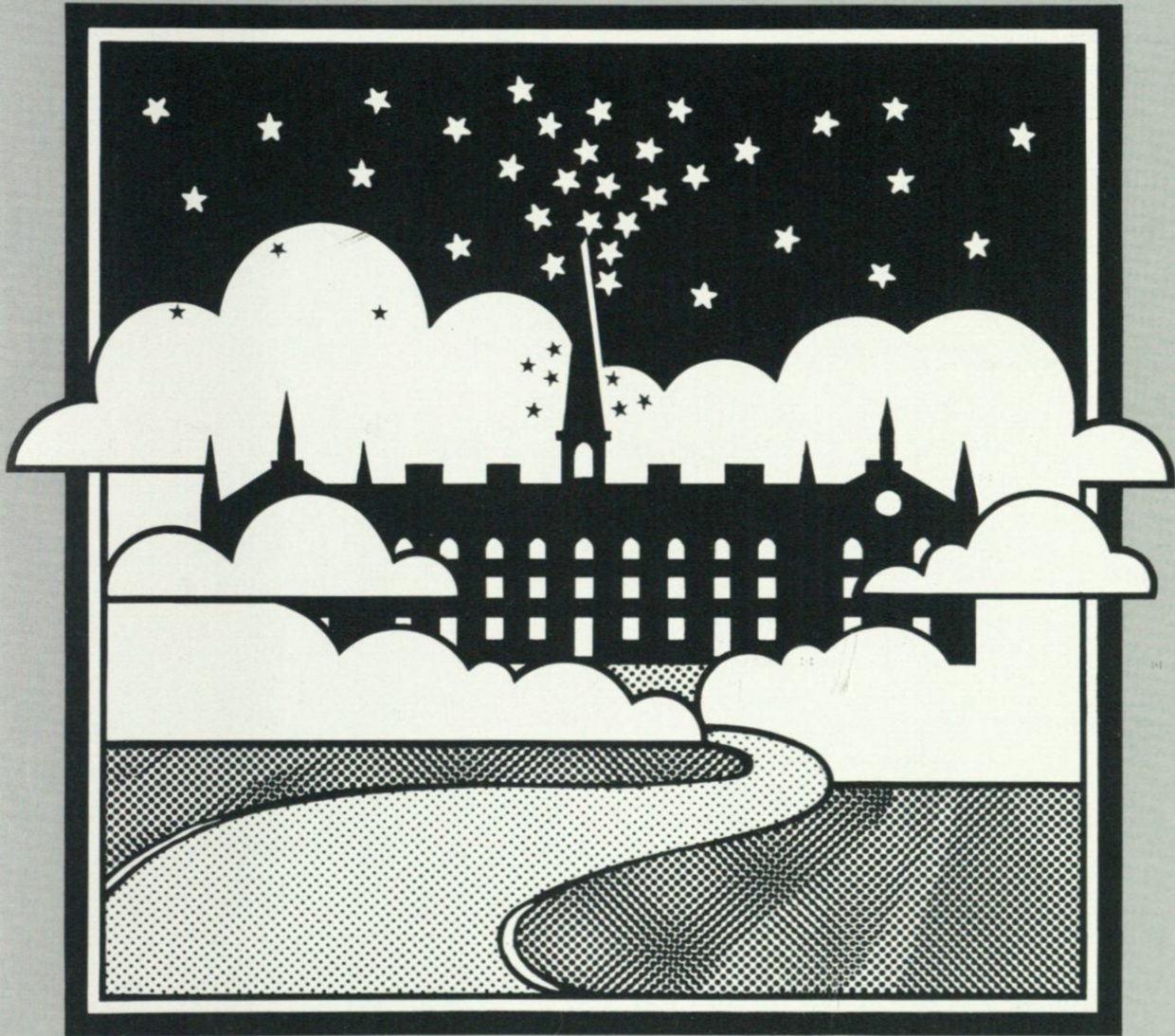
I reach across knife, seed and rind,
cup her breasts, the boned pelvis.
The girls descend, overhearing us
so late conspiring in the kitchen.
Sisters, they pare, chop and slop,
one moment laughing, arguing, the
next second rubbing their eyes.
Now the mists are rising, drifting.
Close the window, get the lights.
The kitchen's a mess, the air is cold.
I smoke too much, you're
too thin. It's late, late.
Check the stove. It's cold, cold.

Blundering upstairs, the girls' arms
beat like wings. Later, after I came
over you like a hound, we turned to
the open window, smelled the mist
and vegetable planetshine, sleep-
drunk as children hiding down
a deep well or dell or barn.

Phil Church
Gambier, Ohio

Phil Church is professor of English at the
College and coeditor, with Galbraith
Crump, of the Kenyon Review.

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Join classmates, faculty members, administrators, and friends for a full schedule of activities—and plenty of time for reminiscing about your time on the Hill.

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