

KANSAS ALUMNI

No. 4, 2016 ■ \$5



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and Valerie Spicher*

*Cover photograph
by Steve Puppe*

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Could one family's journey through Kansas' agricultural history produce a new global model for the future of farming?

By Julie Mettenburg



Video features online include Commencement coverage at kualumni.org/commencement and an interview with chef Rick Martin at kualumni.org/martin.

Download the KU Alumni Association app for iPhone and Android at kualumni.org/app.

Lift the Chorus



Friend and foe

HAVING BEEN IN THE alumni association world for 10 years, I read many alumni magazines. Most are good, but some are truly outstanding, and I would put *Kansas Alumni* in the outstanding category.

In fact, when we recently changed the format of the University of South Florida alumni magazine, we looked at two publications as the standard to which we should aspire—*Kansas Alumni* and *Mizzou*.

Yes, longtime rivals Kansas University and University of Missouri continue to produce, in my humble opinion, two of the best publications in the business. Keep up the great work: You are doing a stellar job communicating the wonderful aspects of your great university to your alumni, as well as to longtime friends of KU, like me.

Bill McCausland
Executive Director
University of South Florida
Alumni Association
Tampa, Florida

Across the pond

WHILST I DON'T GET involved in alumni activities,

even here in London, I always like to read the magazine. Some articles are very interesting; those and the photos take me back to fond memories of what was actually just one year for me at KU, March 1983 to April 1984. Seems a long time ago!

Simon Mills, '85
Ware, England

Lest we forget

WHILE I NORMALLY LOVE to read *Kansas Alumni* and appreciate the excellent articles, I was more than a little disturbed by "Command performances" [Hilltopics, issue No. 3]. I am glad the Lied Center serves young audiences, but it would have been good to mention that the KU department of theatre used to serve children all across the state.

Jed Davis developed and ran a wonderful children's theatre program at KU. The University abolished the program before Dr. Davis even passed away. I do not know all the politics of this loss, but I know we used to travel across the state and bring live theatre to children throughout Kansas.

This program also gave excellent experience to many students majoring in all facets of live theatre. We also produced plays on the main stage of Murphy Hall for area children.

I know the state has shown itself to be anti-education at all levels, but the least we could do in our alumni magazine is mention our excellent children's theatre history. If half the people contributing funds to the Lied Center programs

now had stepped up when our children's theatre program was under attack, the Lied would simply be icing on the cake. We should remember that there was a time when KU had a functioning—and top-notch—children's theatre program.

I am glad the Lied is stepping up to fill a terrible gap in arts education in Kansas, but let us not forget that we used to have that covered rather beautifully.

Constance Bixby Tanis, d'66
Hermann, Missouri

Editor's Note: According to Katherine Pryor, c'93, g'08, managing director and budget officer for the department of theatre, and Jeanne Klein, PhD'87, associate professor of theatre, the KU Theatre for Young People (KUTYP) thrived for more than 50 years, taking children's productions throughout the state.

KUTYP tours were funded by the Kansas Arts Commission (now defunct), which eventually stopped providing grants to state universities, ending the tours. Local children's programming then became the central mission of KUTYP, which produced two shows a year for elementary schoolchildren from the Lawrence Public Schools and surrounding areas. School districts paid for busing to Murphy Hall, and students paid \$1—except for those receiving free or reduced lunches, who attended free.

As school budgets declined, KUTYP in 2000 became an optional field trip and individual teachers or schools chose whether to attend on a play-by-play basis. Attendance rates began to decline. University Theatre produced its last play for children in December 2011, and a majority of faculty voted to discontinue children's productions in 2012.



Game(ly) worn

AFTER READING THE letter by Rocky Entriken ["Back in style," Lift the Chorus, issue No. 3] I thought I, also, could say a bit about the old-time uniforms.

When I joined the KU band as a freshman in 1954, I was measured and fitted for a new uniform. Dr. Wiley, director of bands, told us that the uniform was, in fact, returning to the original colors, maize and dark blue. To most of us it was black. It was, of course, wool, worn cold or hot, wet or dry. If one caught the uniform in the right light it did appear dark blue. I think Dr. Wiley called it royal blue.

We always played on the Saturday of the KU Relays. It always rained that afternoon. The spring band concert was the next day, and we sat in wet, stinky wool uniforms for that concert. I also played in the basketball pep band. No T-shirts! We wore our wool uniforms, in Hoch Auditorium for a year or so, then in Allen Field House. Neither was cool! How things have changed.

I always enjoy your magazine, although I rarely see a name I recognize other than those in the last few pages. I guess that is what happens when one lasts a bit.

Dick Ohmart, c'58, m'62
Oakley

July 2016

KANSAS ALUMNI

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KANSAS ALUMNI MAGAZINE (ISSN 0745-3345) is published by the KU Alumni Association six times a year in January, March, May, July, September and November. \$55 annual subscription includes membership in the Alumni Association. Office of Publication: 1266 Oread Avenue, Lawrence, KS 66045-3169. Periodicals postage paid at Lawrence, KS.

POSTMASTER: Send address changes to *Kansas Alumni Magazine*, 1266 Oread Avenue, Lawrence, KS 66045-3169 © 2016 by *Kansas Alumni Magazine*. Non-member issue price: \$7

Letters to the Editor:

Kansas Alumni welcomes letters to the editor. Our address is *Kansas Alumni* magazine, 1266 Oread Avenue, Lawrence, KS 66045-3169. Email responses may be sent to the Alumni Association, kualumni@kualumni.org. Letters appearing in the magazine may be edited for space and clarity. For letters published, we'll send a free gift of KU Campus Playing Cards, a \$5 value.

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FROM TO PROMISE POSSIBLE

♦ **MY PASSION IS:**
REDUCING THE STIGMA
AROUND MENTAL ILLNESS

♦ **MY SCHOLARSHIP:**
ALLOWS ME TO LEARN
AND EXPLORE BEYOND
THE CLASSROOM

♦ **MY GOAL IS:**
TO OPEN MY OWN
PRACTICE AND PROVIDE
RESEARCH-BASED THERAPY

KANSAS



*"The KU difference for me is
being involved with meaningful
research and personally
knowing my professors."*

—Ansley Bender, Salina, Kansas

**FAR
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*The
Campaign
for
Kansas*

The college feasts of our youth were rarely fussy, but we recall them fondly for the simple cravings they satisfied—and the friends with whom we shared the fries.

Fries were curly, crinkled or smooth, but mostly of uniform hue. (The sweet potato variety had not yet made its debut.)

Friday-night dates with my future husband often meant walks from Emery Road down Ninth Street to the Hole in the Wall deli, tucked into a convenience store. We toted sandwiches, deviled eggs and Boston cream pie (his favorite) back to his West Hills apartment to watch reruns of M*A*S*H. For Sunday dinners, he and his roommates poured Campbell's cream of mushroom soup over chicken in a Crock-Pot.

Campbell's tomato, usually paired with grilled cheese sandwiches, provided a lunch staple for my sorority sisters. We also bonded over a synthetic dessert concoction known as Air and Dirt: Cool Whip, pulverized Oreo cookies and sliced bananas—at least we boosted our potassium along with our blood sugar. Years later, as grownups, we take turns cooking monthly dinners in our homes, serving vibrant displays of fruits and vegetables grown in real air and dirt.

Fresh ingredients take center stage in today's cuisine and on the cover of this issue, a special tribute to food, glorious food. For our colorful cover, Susan Younger, f'91; Valerie Spicher, j'94; and Steve Puppe, j'98, played with food to construct a distinctive bouquet. They also artfully arranged the buffet of photos throughout these pages (Air and Dirt never looked so good).

Our stories highlight the creativity that abounds among Jayhawk chefs, farmers, entrepreneurs and enthusiasts who have transformed Lawrence into a destination for dining and a bastion of the farm-to-table movement.

If you haven't strolled down Mass Street lately, cookbook authors Frank, c'75, and Jayni Carey offer a tantalizing tour of our town's restaurants, including beloved landmarks and popular newcomers.

One Mass Street mainstay is Rick Martin, '97, whose dedication



A fluffy dessert called Air and Dirt—a concoction of Cool Whip, bananas and crushed Oreos—was a staple at some sororities in earlier college years. Fresh ingredients take center stage in today's cuisine, and Jayhawk chefs, farmers, entrepreneurs and enthusiasts are transforming the dining scene in Lawrence and on the Hill.

to creating simple, affordable dishes has guided him as a chef, restaurateur, teacher and community advocate. Steve Hill shares Martin's story and describes how he inspires local residents to prepare healthy meals, even on lean budgets.

On the Hill, dining has expanded to offer a cornucopia of choices at 15 locations. As Chris Lazzarino, j'86, discovered when he interviewed Mark Petrino, KU's new dining

director, campus food has ascended from the doldrums of merely decent to the lofty realm of home-cooking, even for students from other continents.

Farmers who produce our food are exploring different ways of managing land and livestock, and Julie Mettenburg, j'91, and her family are among the innovators. She explains how their generations-old farm in Franklin County near Princeton has become a hub for a new agricultural movement that began in Zimbabwe.

For nostalgia that nourishes, we ventured to 23rd Street, where burrito purveyor Mark Arndt, '76, keeps a long list of Lawrence restaurants that have closed their doors. You'll recognize many favorite haunts among our "Ghosts of Gastronomy" and no doubt crave flavors from your past.

Accompanying these feature stories are other tidbits, including profiles of Jayhawks who pursue culinary careers or study food history. Of course, these limited pages offer only a sampling of the ideas we stirred into the roux as we ruminated over this issue. Many more food stories await.

Thank goodness we never tire of taste testing. 🍴

On the Boulevard



University Theatre 2016-'17

SEPTEMBER

30, Oct. 1-2, 5-6 "Picnic," directed by Jack Wright, Crafton-Preyer Theatre

OCTOBER

21-23, 25-27 "Late, A Cowboy Song," directed by Jane Barnette, William Inge Memorial Theatre

NOVEMBER

11-13, 17, 19-20 "Pooter McGraw Is Not Dead Party," directed by Peter Zazzali, Stage Too!

DECEMBER

2-4, 5, 7-8 "R.U.R.," directed by Blair Lawrence Yates, William Inge Memorial Theatre

FEBRUARY

9-12 "Seminar," William Inge Memorial Theatre

16-17 Special performances by The Acting Company, Crafton-Preyer Theatre

MARCH

3-5, 10-12 "Company," directed by Leslie Bennett, Crafton-Preyer Theatre

31, April 1-2, 4-6 "Anon(ymous)," directed by Jason Bohon, William Inge Memorial Theatre

APRIL

21, 23, 27, 29 "Don Giovanni," directed by John Stephens, Crafton-Preyer Theatre

Academic Calendar

JULY

29 Summer classes end

AUGUST

20 Hawk Fest, Traditions Night

22 Fall classes begin

Kansas Honors Program

SEPTEMBER

21 Wellington

21 Leavenworth

21 McPherson

26 Sedgwick

28 Hutchinson

28 Lawrence

28 Dodge City

Sunny skies and near-perfect temperatures set the stage May 15 for the University's 144th Commencement, featuring the joyous walk down the Hill into Memorial Stadium. Rick Putnam, c'77, l'80, the Alumni Association's 2015-'16 national chair, congratulated the new graduates and welcomed them into a prestigious group as KU alumni.



Alumni Events

JULY

- 20** Houston: Networking breakfast
- 21** Denver: Networking breakfast
- 21** KU Alumni online networking
- 23** Phoenix Jayhawks Community Service
- 28** Wichita Ladies Night: Football 101
- 30** KU Night at Globe Life Park, Texas Rangers vs. KC Royals, Arlington, Texas



AUGUST

- 5** Milwaukee River Cruise, Pere Marquette Park, Milwaukee
- 7** KU Day with the Portland Timbers, Portland, Oregon
- 9** Kansas City TopGolf, Overland Park
- 10** Denver: Networking breakfast
- 21** KU Day at the K, Kansas City
- 23** Trivia Night, New York City
- 26** KU Kickoff at Corinth Square, Prairie Village
- 27** Walking Tour and Beer Tasting, Colorado Springs, Colorado



 See more at kualumni.org/commencement



SEPTEMBER

- 15** Denver: Networking breakfast
- 18** KU Day at Sporting KC, Kansas City
- 24** KU Night with the San Jose Earthquakes, San Jose, California



Events listed here are highlights from the Association's busy calendar. For complete listings of all events, watch for emails about programs in your area, visit kualumni.org or call 800-584-2957.

Jayhawk Walk

LARRY LEROY PEARSON



Game on

Are video games wrecking your kid's college options? Nah. Junior's joystick is a ticket to a free ride, not a flunk-out.

A team of KU graduate students recently presented a study at the College Sport Research Institute conference examining the experience of "e-sports" participants at five U.S. colleges that offer athletic scholarships for gamers. They interviewed 33 e-sport scholarship recipients to find out how they see themselves and how they're seen by others.

Claire Schaeperkoetter, g'14; Brent Oja; Jon Mays, g'14; Kyle Krueger, d'02, g'04; Sean Hyland, d'12, g'14; Ron Christian and Zach Wilkerson, g'14, found that gamers consider themselves athletes (e-thletes?) because they practice long hours, work with coaches and develop specialized skills to compete at a high level in strategy-based games like Halo, League of Legends and Heroes of the Storm.

Not only do they earn college degrees with a game controller, but many also hope to earn a living.

"One thing we were surprised by is that a lot of them said they wanted to go pro," says faculty adviser Jordan Bass, assistant professor of sport management. "In that sense they're just like many other college athletes."

Researchers did discover one difference: Gamers don't get the same enhanced social capital that jocks enjoy. Not yet the day of the BMOC (Big Minecrafters On Campus).

Dynamite work, team

LAST NOVEMBER, HUNDREDS of alumni and Lawrence community members gathered to witness the demolition of KU's mighty McCollum Hall, and thousands more viewed the blast live on the Alumni Association's website. The 10-story, 220,000-square-foot structure collapsed in just 18 seconds, thanks to 750 pounds of strategically placed explosives.

But good blasting technique wasn't the only reason McCollum fell flawlessly: A crew of 18 KU employees, known as the Implosion Team, ensured the hall's last hurrah went off without a hitch.

On May 4, at the University's employee recognition ceremony, the group received the 2015-'16 Team Award.

"It was the most fun thing I've ever done," says Laura Gagliano, g'98, project manager at KU's Office of Design & Construction Management. "We've taken down buildings before, but usually it's with a bulldozer and a claw."

Not so with McCollum, which required the coordination of several University, city and state entities, including student housing, parking, public affairs, and local fire and police departments.

"Amazingly enough," she says, "everything fell into place."

Pun intended?



COURTESY KU MARKETING COMMUNICATIONS

Orange is the new blue

NO DOUBT HE'S A FINE LAWYER, but South Florida attorney Laurence Leavy isn't famous for his courtroom prowess.

It's his alter ego—Marlins Man, constantly captured by TV cameras at games across the country while clad in orange Miami Marlins gear—that made Leavy famous for being famous. His latest passions—Kansas City, and, more recently, KU—inspired Leavy to join the flock.

COURTESY LAURENCE LEAVY



At the urging of freshman Matt Gilman, who grew up in Leavy's Fort Lauderdale neighborhood, and Gilman's basketball buds Wayne Selden Jr. and Brannen Greene, Leavy came to KU for the Jayhawks' overtime victory over Kentucky.

"I couldn't believe it," Leavy says of the Allen Field House experience. "So during the next timeout, I put up a video that got 536,000 views on Facebook. There's a lot of KU fans out there I didn't know about."

Leavy says fame forges friendships. He hands out tickets to games he attends, the only condition being that his companions can't bring their own family or friends. By the end of most events, Leavy says, they all have a dozen or more new pals.

"The catalyst that changed my life was being told by doctors last March that I had liver cancer and had four to six months to live. Wow. All of a sudden, all the money I had, everything I'd been waiting for, didn't matter. I'm on the clock. So I stopped waiting."



TIM GRIFFITH/GOULD EVANS

Library lauded

The Lawrence Public Library earned one of seven Library Building Awards given this spring by the American Institutes of Architects and the American Library Association.

Judges praised the recently remodeled library's "wonderful perimeter reading space" and "great civic presence" created by outdoor reading and performance areas, noting that the 2014 renovation by Lawrence firm Gould Evans (led by Tony Rohr, a'85, and John Wilkins, a'86) transformed the library into a "21st century civic place: from book repository to multimedia community hub."

"We really hope that people see the library as a coming-together space," says library director Brad Allen, c'97, who helped oversee the \$19-million, 20,000-square-foot expansion. "I love that it's a local architect and that so much of the project was locally grown. It really reflects the originality and creativity and the heart, really, of the great town that we live in."

'Sharks' bite

PRIDEBITES, AN AUSTIN, TEXAS, company that markets customizable products to proud pet parents, was well funded, buoyed with a strong social-media presence and poised for a successful surge. Even so, its four co-founders, three of whom met at KU, had long dreamed of diving into the hit ABC show "Shark Tank," where celebrities and prominent investors hear, and sometimes accept,

potentially profitable pitches.

When "Shark Tank" producers accepted their second application video, Steven Blustein, b'09, g'11, and his fellow co-founders Sean Knecht, Sam Lampe, c'12, and Ting Liu, g'11, began doing what they do best: prepare, a skill that Blustein says was hammered into them by accounting professor Allen Ford.

"You never thought you were prepared enough for his class," Blustein recalls.

PrideBites won deals on the April 8 episode with two investors, and is now seeking deals for kiosks in big retailers and expanded offerings at PrideBites.com.

"We stayed flexible and found our path," Blustein says. "You have the ability to think smart now and use tools that a lot of amazing people have provided. Just make sure the preparation is there. The only way flexibility works is if you're prepared."

Always good advice—especially when swimming with sharks.



COURTESY ABC/SHARK TANK

For love of University

Second-generation Jayhawk named provost

In her five years as dean of the School of Business, Provost Neeli Bendapudi has never been shy about wearing her Jayhawk loyalty on her sleeve. Or on her lapel, a good-luck pendant, or, as during her April 11 provost candidate presentation, a scarf.

Gesturing to her crimson-and-blue Jayhawk scarf, Bendapudi told a standing-room-only audience in the Adams Alumni Center, “I am not pandering by wearing this. You know that for five years you have never seen me without a KU something on me. I do that as a reminder. Truly, to me, I represent KU. It’s a reminder that whatever I do says something about KU as well.”

Bendapudi, PhD’95, was a child in India when her father, Ramesh Thippavajjala, g’72, PhD’74, left for a faraway place called Kansas to earn graduate degrees in English. When he returned, Bendapudi’s father regaled the family with stories of his wonderful experiences, both at the University and in Lawrence.

“I was 5 or 6,” Bendapudi told Lawrence Business Magazine when she was named dean, “and already enamored with KU.”

Says search committee chair Steve Warren, c’74, g’75, PhD’77, professor of speech-language-hearing, “Her passion for the University was something we appreciated.”

In her five years as dean, Bendapudi’s revitalization of the School of Business culminated in the opening of Capitol Federal Hall, the school’s gleaming new home on Naismith Drive. Before returning to KU, she was a professor at Ohio State, assistant professor at Texas A&M, executive vice president of Huntington National Bank and served numerous businesses as a consultant or director.

“I know Neeli’s deep commitment to our university will help make it a better place for all of us,” Chancellor Bernadette



Bendapudi

Gray-Little said in a campus email announcing Bendapudi as provost and executive vice chancellor of the Lawrence campus. “A true Jayhawk, Dr. Bendapudi’s enthusiasm for KU, her creativity and her academic and leadership experience will help us to elevate our stature as a national research university.”

A specialist in understanding how customers evaluate and eventually embrace long-term relationships with service providers, Bendapudi says her expertise will help her guide the University toward reaching its goal of delivering the best and most successful learning environments for students.

She says improved student retention could help alleviate most, if not all, of KU’s pressing budget shortfalls: 80 percent of fall 2014 freshmen returned in 2015, and Gray-Little hopes to boost that to 90 percent.

Plugging the drain of resources that are wasted when students leave before completing their degrees boosts more than

KU’s bottom line. Early departures also mean wasted money, depleted enthusiasm and limited opportunities for students, especially those most at risk: first-generation college attendees, those on financial aid and minority students.

“The worst thing that can happen is that they stay for a year and leave, so they’ve incurred all the costs and have nothing to show for it,” Bendapudi says. “There’s no question we’ve got to tackle retention.”

Other issues demanding her attention are faculty and staff development and telling KU’s story, especially to Kansans.

Noting that KU faces “a particularly tough time financially,” she says it’s imperative that leaders “find ways to build morale. When times are tough is when you really need to all work together. We don’t have the luxury of silos anymore.”

Spreading good news about KU has long been Bendapudi’s trademark, but she notes that it’s a ceaseless task that all Jayhawks must embrace with her.

“KU in my mind is truly this jewel whose story needs to be told,” she says. “Whether it is the breadth of our offerings, whether it is the depth into which someone can go if they want to study a particular topic, whether it is the sense of community that we have here, there are so many levels. How do we tell that academic story? How do we make sure that kids in Kansas stay here?”

Although none involved in the transition touted the fact that KU’s Lawrence leaders are now both minority women, it is not lost on Bendapudi. She sees it as another chance to praise her alma mater.

“From our very foundation, we are an institution that’s committed to allowing and helping and encouraging every individual to reach their full potential,” Bendapudi says. “I honestly believe there are a million ways in which we are all different, but there’s one overarching thing that we all have in common.

“We are Jayhawks.”

—Chris Lazzarino

Dyche's dire needs

'Grotesques' could come down as decay assessed before renovation

The decorative elements adorning one of Mount Oread's iconic buildings are not, as they are popularly known, "gargoyles." Because they do not serve as water spouts directing rainfall away from exterior walls, the eight mythical beasts perched high above Jayhawk Boulevard are "grotesques."

Whatever the nomenclature, the fanciful figures are badly deteriorated and might soon be removed from their aeries. Far more troubling, their sorrowful state is merely the most visible aspect of Dyche Hall's deteriorated upper levels, where unchecked humidity, temperature swings and the general decay expected of a 113-year-old limestone structure conspired to force the University to launch a \$3.7 million overhaul.

"Anybody who visits the seventh floor has known for a long time that it has suffered from a great deal of moisture invasion that has greatly deteriorated the internal walls," says Leonard Krishtalka, director of the KU Biodiversity Institute and Natural History Museum. "And

everyone knows that the external vapor barrier, this beautiful stone, needs a terrific amount of attention to start functioning as an external barrier."

Preliminary assessments by architects and engineers confirmed the urgent need for repair and renovation to the southern half of Dyche Hall's topmost floor, an area reserved for specimen collections, faculty offices and research space. (The northern half of the seventh floor is part of Dyche's 1963 addition and is in good condition.)

The recently completed assessment caused early estimates to rise from \$1.3 million for repairs to mechanical and air-handling systems to \$3.7 million for an outside-in renovation and remodel. Even at nearly \$4 million, it's anticipated that administrators will still be forced to prioritize and make do the best they can.

"The project that we currently have approved and funded is for a partial remodel of the seventh-floor south area, on the interior," says Steve Scannell, a'78, a'81, assistant director of KU's Office of Design and Construction Management, "and the first phase of what we anticipate to be a multiphase, multiyear project to restore the exterior of Dyche."

The Kansas City architecture firm GastingerWalker is now working with preservationists and engineers to complete

Milestones, money and other matters

■ **A \$3.7 million grant** from the National Institute of Mental Health will allow Yo Jackson, professor of clinical child psychology and director of the KU child and family services clinic, to study how children deal with trauma. The five-year study will focus on hundreds of children aged 3 to 5 who are clients of social service agencies in Kansas City, with a goal of developing protocols to help kids deal with trauma such as maltreatment, chronic stress caused by poverty, exposure to violence, or a parent suffering from alcohol, drug or psychological problems. Among Jackson's co-investigators on the multi-institution project is Lesa Hoffman, g'01, PhD'04, of KU's child language program at the Life Span Institute.

■ **Interim deans** have been named for two schools. James Guthrie, associate dean of academic affairs, will head the School of Business, and Stephen Kapp, associate dean of academic programs, will lead the School of Social Welfare.

■ **Steeple's Service to Kansas Awards** went to three professors this fall: Paul Atchley, professor of psychology; Shannon Criss, associate professor in the School of Architecture, Design & Planning; and Heather Getha-Taylor, associate professor of public affairs and administration. Established in 1997 by Don Steeples, professor emeritus of geology, and his wife, Tammy, PhD'00, to honor his parents, Wally and Marie Steeples, the award recognizes faculty contributions to the people of Kansas. Atchley is known for research on distracted driving, Criss for her work to build partnerships with faculty and students to improve access to healthy food and promote active lifestyles, and Getha-Taylor for sharing her expertise in collaboration and leadership.

CHRIS LAZZARINO (2)



Even though they spent nearly half of their existence indoors, three of the four grotesques removed from Dyche Hall in 1963 (r) show signs of erosion; those still perched in their original locales (l) are eroded nearly beyond recognition. Exterior decay (p. 12) is evident from every seventh-floor window, and the once-splendid research space of room 713 is all but abandoned.

Hilltopics

CHRIS LAZZARINO (2)



a “historical structures assessment,” which is required because of Dyche Hall’s 1973 inclusion on the National Register of Historic Places. (Though that status could limit exterior renovation options, it also provides for tax credits on qualifying construction costs, which could amount to about \$400,000 in rebates.)

Even a brief visit offers ample evidence of the chore facing inspectors.

Large dehumidifiers chug noisily in the specimen storage space. Although specimens in modern Delta Design cases are safe from humidity and temperature variances, they are at risk when a case is opened by researchers. Because of the cost of state-of-the-art cases, other specimens are in less-than-ideal cabinets.

Windows lining exterior walls flood the room with natural light, but they are in such bad condition that upper sashes are screwed shut to prevent them from slipping open, and the joy of their magnificent campus views is tempered by the specter of deterioration that is obvious from every perspective.

Wood soffits, overhangs and trusses are badly rotted. Metal columns are rusted, and paint is cracked and spalling. The clay tile roof, now a patchwork of emergency repairs, also demands attention—as do sites across the Lawrence campus, whose buildings await an estimated \$325 million (and growing) in deferred maintenance.

“When Dyche was built, they didn’t have nearly the understanding of the need for insulation, vapor barriers and air barriers,” Scannell says. “Current wall technology is far more advanced, but we’re challenged because you can’t use all of the most modern technologies or you risk trapping moisture in the middle of the wall and possibly even making it worse.”

Air quality on the seventh-floor south is so compromised that only one faculty member continues to maintain a small, enclosed office there. The airy space of room 713 has otherwise been abandoned.

Officials expect the current assessment to last two to three months. Next comes project prioritizing, followed by a design stage that will require months to complete.

As for the grotesques, it seems assured that the only question remaining is how they might be replaced. (When an architect hoisted in a scissor lift conducted a thump test on a grotesque near Dyche’s southwest corner, an 11-inch chunk of limestone crumbled and fell to the ground.) Scannell offers the possibility that masons and sculptors might recreate them in stone or a more durable material, while Krishtalka is intrigued by the possibility of unleashing 3D printing technology to make copies.

The eight grotesques currently perched outside Dyche Hall were part of a set of 12 carved in 1901 and ’02 by sculptor Joseph Robaldo Frazee and his son, Vitruvius. Four were removed from Dyche’s north wall when the addition was built in 1963; one of those was lost, or perhaps stolen, and the remaining three squat heavily in the Biodiversity Institute’s office. They will likely one day rejoin their herd on display inside Dyche Hall, while artists and architects figure out how to best fashion facsimiles.

“The building would not be the same without the grotesques,” Krishtalka says. “They’re part and parcel of the building’s unique iconography and the historical architecture of Dyche Hall. We’ll certainly try and do everything possible to get the grotesques back up there.”

—Chris Lazzarino



STEVE PUPPE

Cathcart-Rake

MEDICINE

Salina medical school seeks room to grow in downtown move

TO PREPARE FOR A CURRICULUM change that calls for more active learning and small group activities at all three KU medical school campuses, the School of Medicine-Salina is renovating a former downtown bank to serve as its new classroom building.

Interior demolition and renovation started this summer at the 41,000-square-foot Planter’s State Bank building at 138 N. Santa Fe. The building was purchased by the Salina Regional Health Foundation, which will lease it without charge to the KU School of Medicine. A \$6.5 million capital campaign is underway to renovate, furnish and equip the building and to create an endowment for its maintenance. Plans are to move in by July 2018.

The move will give the school, which graduated its second eight-student class in May, room to grow.

“Even with small classes, we are at capacity now,” says Dean William Cathcart-Rake, m’74, of the school’s current 16,000-square-foot home at Salina Regional Health Center. “The new curriculum, which starts a year from now, places new demands on us in terms of space for simulations and small discussion rooms and so on. The new building will definitely give us greater flexibility and provide more study space and relaxation space for students.”

It also provides space the school could

use if the University ever decides to expand the program, Cathcart-Rake says.

"There's no promise that we'll do that, but I think it's a hope of everyone, of the local community and the governor, that Salina increase the class size to produce more primary care physicians for rural Kansas."

Launched in 2011 to help address a shortage of doctors in small cities and rural areas of the state, the School of Medicine-Salina has already received commitments from some graduates to return to Western Kansas, Cathcart-Rake says, and he expects more to follow as recent graduates finish their residencies.

"We've certainly been extraordinarily successful in educating young physicians," he says. "Their performance has been extraordinary, their ability to secure residencies in the disciplines of their choice has been there, and the majority are seeking primary care residencies. I think the majority of them will return to Kansas."

—Steven Hill

ARCHITECTURE

Audio-Reader's new pavilion a sensory delight

THE SENSORY GARDEN AT KU's Baehr Audio-Reader Center is a feast of stunning sights, sounds, smells and textures. Now visitors to the richly landscaped grounds can experience the new Sensory Pavilion, a structure designed and built last

semester by 20 architecture students in the Dirt Works Studio of the School of Architecture, Design & Planning.

More than 100 people attended the pavilion's May 13 dedication ceremony, including Randy Austin, c'63, l'67, and his sister, Colinda Austin Stailey, c'61. The siblings helped fund the project, which was built in memory of their uncle, Dr. Johnny P. Austin.

Austin, a 30-year Audio-Reader volunteer and chair of its development committee, didn't hesitate to help when he heard the garden's old gazebo needed a replacement. "I thought we'd go over to Lowe's and maybe pick out the 10-footer," he joked.

The garden got something much better. Chad Kraus, associate professor of architecture who teaches the Dirt Works Studio, enlisted his third-year students to craft a distinctive pavilion made of rammed earth, steel and charred timber. Rammed earth is a signature component of all the studio's structures and is created by combining locally harvested clay, cement and water and compacting the mixture using pneumatic ramming tools.

"This pavilion will be a signature part of this garden for many, many years to come," said Dan Skinner, '79, director of Kansas Public Radio and Audio-Reader. "It not only is the students' good work, but it would not have been possible without the financial support of Randy and Colinda."

—Heather Biele

Milestones, money and other matters

■ **Jennifer Hamer** has been named the first associate dean for diversity, equity and inclusion at the College of Liberal Arts & Sciences. The professor and chair of the department of



Hamer

American Studies and professor of African & African-American studies will work to strengthen retention of underrepresented students, clarify University strategies for recruiting underrepresented faculty and staff, and work within the College to address issues of campus environment.

■ **A \$4 million estate gift** from a Kansas City attorney who attended KU on scholarship will benefit students who show academic excellence and financial need. Irving Kuraner, c'40, who died in 2014, earned his undergraduate degree with the help of a Summerfield Scholarship, KU's first merit scholarship, and later graduated from Columbia Law School. The gift is from the estate of he and his wife, Leona, who died in 1996.

■ **A five-year, \$2.4 million grant** from the Eunice Kennedy Shriver National Institute of Child Health and Human Development will fund research on how parenting affects the development and behavior of adolescents with Fragile X syndrome, a single-gene disorder that is the most common cause of inherited developmental disability and the leading genetic cause of autism. The grant continues a 10-year study by University Distinguished Professor Steve Warren, c'74, g'75, PhD'77, and Nancy Brady, PhD'94, associate professor of speech-language-hearing.



The Sensory Garden is one of KU's hidden gems, tucked away on the grounds of Audio-Reader, just off 11th Street northwest of Memorial Stadium.

Sports by Chris Lazzarino



LAURA JACOBSEN

Lokedi

The All-American

Lokedi sweeps season honors in track and cross country, a KU first

Sophomore distance runner Sharon Lokedi capped one of the best seasons in the long history of KU track and field by running the final two laps of the NCAA championship meet's 10,000-meter run in 2 minutes, 29.79 seconds—her fastest half-mile split of the grueling race—to finish sixth in a field of 24.

Her performance June 9 at Oregon's Hayward Field earned Lokedi a triple sweep unprecedented by a KU track and field athlete: All-America honors in outdoor track, indoor track and cross country in the same academic year.

"I ended my season exactly the way I wanted and I couldn't be more thankful for everyone who helped me and motivated me this year," Lokedi said. "It gives me motivation for the next two years, to know I'm close to getting that national title."

Lokedi's sixth-place time of 32:49.43

shattered her own school record by more than 20 seconds and would have been good enough to win three of the event's last five renewals.

Men's track and field took silver at the Big 12 Outdoor Championships May 13-15 in Fort Worth, Texas, the program's highest finish at the conference meet since 1983.

Junior Mitch Cooper won his first Big 12 discus title with a throw of 192 feet, 7 inches, and sophomore Nicolai Ceban placed second at 188 feet, 7 inches. The men's 4x400-meter relay team rallied to beat Baylor, event winners in 14 of 19 Big 12 championships, with a winning time of 3 minutes, 5.73 seconds, the best by a KU squad in

three years. The team included freshman Ivan Henry, sophomores Jason Hartley and Tre Daniels, and junior anchor Strymar Livingston.

Livingston also rallied in the final 100 meters to place second in the men's 800 meters with a personal-best time of 1:48.42.

"I'm obviously very excited with the performance of our men's team this weekend," said coach Stanley Redwine, named Men's Big 12 Coach of the Year by his fellow coaches for the fourth time in his 16-year KU career. "We had many different athletes contribute, so it was definitely a total team effort."

Other event winners at the Big 12 meet were senior Daina Levy in the hammer throw, junior Jake Albright in the pole vault and Lokedi in the 10,000 meters.

Senior Evan Landes was the men's team's top scorer, running second in the 10,000 meters and third in the 5,000.

Junior Zainab Sanni, who ran second in the 100 and fourth in the 200, led the scoring for the women's team, which placed fourth, marking the first time since 1995 that both KU squads finished in the top four at the conference championships. Sanni also joined KU squads that placed third in the 4x100 and 4x400 relays.

New top target

Receiver Gonzalez shines in spring scrimmage

Sophomore slinger Ryan Willis is coming off a wrist injury sustained in a pickup basketball game, which kept him out of spring practice. Swift Montell

Cozart, again a junior after being awarded a medical hardship following the season-ending shoulder injury he sustained in the fourth game of KU's winless 2015 season, impressed coaches during spring drills, then threw three



Beaty

interceptions in the April 9 scrimmage, a performance that coach David Beaty termed Cozart's "toughest day that he's had throughout spring."

Beaty, who will coach quarterbacks and call plays this season, will need fall camp to sort through his options at quarterback, but there is no question about who the quarterback—any quarterback—will look to for star-power explosiveness: junior wide receiver LaQuvionte Gonzalez, a Texas A&M transfer who followed Beaty to KU and is eligible after sitting out 2015.

As a freshman at A&M, Gonzalez caught 21 passes from Heisman Trophy winner Johnny Manziel, including a 40-yarder against Alabama. In his KU debut in the spring scrimmage, Gonzalez caught six passes for 115 yards and a 61-yard touchdown.

"That dude looked like a kid in a candy store this morning," Beaty said afterward. "I think he was here at 6 [a.m.] because he hadn't played football in forever. He was so excited to get on that field, and he loves the game, so it was fun to see."

One athlete not in the mix at quarterback is Frank Seurer Jr., who threw for

"I ended my season exactly the way I wanted. ... I'm close to getting that national title." —Sharon Lokedi

1,600 yards and 12 touchdowns in leading Olathe South to the 2011 Kansas Class 6A state title. After throwing for more than 1,100 yards and 10 touchdowns at Hutchinson Community College and redshirting at KU in 2014, Seurer last year moved to safety but did not see any game action. He appears poised to change that this season after leading all defenders with eight tackles in the spring scrimmage.

KU opens Beaty's second season at 6 p.m. Sept. 3 against Rhode Island. The Sept. 10 game against Ohio is set for a 1:30 kickoff. KU closes the nonconference season Sept. 17 at Memphis and opens Big 12 play Sept. 29 at Texas Tech. Homecoming is Oct. 22 against Oklahoma State.



JEFF JACOBSEN

Gonzalez

UPDATES

Two-time All-Big 12 middle blocker **Taylor Soucie** in June was named Big 12 Sportsperson of the Year. Along with helping lead KU volleyball to its first Final Four appearance, the two-time Academic All-Big 12 honoree completed 140 hours of community service during the academic year, including a holiday toy drive for a pediatric hospital. "She proves that you can be a champion in all areas of your life," says coach **Ray Bechard**. ...

Soucie's All-Big 12 teammate **Kelsie Payne**, a junior, was named to USA Volleyball's women's national team for this summer's Pan American Cup in the Dominican Republic. ... Rowing scored a third-place finish at the Big 12 Rowing Championship, May 15 in Oak Ridge, Tennessee. ... **Anastasiya Rychagova** was named first-team All-Big 12 and was the Big 12 tennis coaches' unanimous choice for Freshman of the Year. ... Undrafted 'Hawks **Perry Ellis**



STEVE PUPPE

Soucie

(Dallas), **Jamari Traylor** (Indiana) and **Brannen Greene** (Memphis) found NBA summer-league teams. As of *Kansas Alumni* press time, **Wayne Selden Jr.** was still weighing his options. Late Night in the Phog is set for Oct. 1, and the KU-Kentucky rivalry renews Jan. 28 in Lexington. ...

Senior shortstop **Chaley Brickey** was named to softball's All-Big 12 team for the second year in a row. ... Junior catcher **Michael Tinsley**, who led the Big 12 in average (.377) and hits (80), was chosen in the seventh round of Major League Baseball's draft by the Cleveland Indians. ... **Brian Hanni**, j'02, was named play-by-play voice for football and men's basketball on the

Jayhawk/IMG Radio Network. Hanni replaces **Bob Davis**, who retired after 32 seasons. ... KU varsity athletes posted a record-best cumulative GPA of 3.04, and more than half of the athletes posted GPA's better than 3.0.

From Scratch



**Chef Rick Martin crafted a life,
a career and a restaurant
from humble beginnings.
Now he's helping build a local
food community in Lawrence.**

by Steven Hill

Photographs by Steve Puppe

Maggie is hungry. She's got a fire in her belly, and chef Rick Martin—manning the pizza station at Limestone Pizza Kitchen and Bar in downtown Lawrence—is working hard to feed it.

At 5:45 on a Friday night, Limestone's 15 tables and booths are already packed, the 15 stools that line the bar and pizza station are occupied, and the sidewalk tables out on Mass Street also are filling up, despite the 92-degree June heat. Standing before the hedge-fired French Panyol oven that Martin and his co-owners have named after his late friend Maggie Backus, the chef is a calm presence amid the din of happy supper-time chatter. He tells a visitor—one of a steady stream who lean over the counter to share a hug or a warm word—that he expects to do 100 to 150 pies in the next hour.





The Margherita
*Kansas wheat, tomato
sauce, house-made
mozzarella and basil oil*

The concept for Limestone Pizza Kitchen and Bar grew out of Rick Martin's stint as director of culinary arts at the Eudora-De Soto Technical Education Center.

"I learned so much teaching, because I knew I had to keep it simple or they would lose interest. So I went with french fries, mayonnaise. Let's can tomatoes. Let's sear chicken breasts in a pan and see what happens. It really started me thinking, 'God, you could open a restaurant based on real simple elementary dishes. And that's what I did at Limestone.'"

It doesn't get more elemental than The Margherita, Martin's take on the classic Neapolitan-style pizza that tops an airy crust with mozzarella cheese and basil. Eschewing the traditional presentation of whole basil leaves, Martin developed an infused basil oil to complement his house-made mozzarella and Kansas wheat dough. The chef calls the Italian-meets-Midwest pizza "Neoprairie." Diners call it delicious, voting it the Best Restaurant Dish in the 2016 Best of Lawrence awards. —S.H.

On a busy-scale of 1 to 10, Martin says, this is a 9. But there are no signs of stress in the compact kitchen, no titanic eruptions of temper or ego. Rick Martin is not that kind of chef.

In an era when celebrity chefs have become rock stars—frontmen for media empires built on TV shows, cookbooks and multiple restaurants known as much for their volatile temperaments and trademarked catchphrases as for their cooking—Martin, '97, is more like the principled singer-songwriter who quietly follows his muse at the local pub, then wakes one morning to find he's become an indie darling.

Martin landed in Lawrence in 1991, a couple of years after Free State Brewing Co. opened, and he spent 20 years there, working his way up from line cook to head chef, helping owner Chuck Magerl, '78, build the craft brewpub into one of the city's most iconic, beloved eateries. In April 2014, he opened Limestone, which immediately became one of the hottest meal tickets in town. In a Lawrence food scene brimming with restaurants featuring local, seasonal menus, Limestone offers one of the more affordable takes on the trend, elevating the humble pizza to artisan status by showcasing fresh ingredients from local farms. "We knew we

wanted to buy local, knew we wanted to make stuff from scratch," Martin says of the thinking behind the restaurant. "So how could we do that at an affordable price? It all came down to pizza."

"Truly exceptional" pizza, according to The Pitch. The Kansas City newsweekly named Limestone Best New Restaurant in its 2014 Best of Kansas City awards, praising the inventive menu, attention to detail and modest prices while anointing it "a place where smart restaurant trends have been considered and, in many cases, transcended." Limestone earned the Best Pizza award in the Journal-World's Best of Lawrence 2015, and in the 2016 vote, announced in June, defended its Best Pizza title and won Best Restaurant Dish for its signature Margherita pie. Martin himself took home Best Chef honors. Limestone's menu features other delectables (a great burger and steak; a fish-and-chips that rivals Free State's), but pizza is the star. As Pitch reviewer Charles Ferruzza enthused, "The pies—12-inch circles of light, puffy, slightly scorched Neapolitan-style crusts ... topped with simple elegance—are as close to perfect as I've ever tasted."

Martin's belief in the value of local food is broad and substantial: It extends far beyond using a few local tomatoes to dress up a pizza. Limestone makes its own mozzarella and basil oil, its own sausage and ketchup and chili oil. An impressive 54 percent of the restaurant's food and beverage purchases comes from local sources. The highest-volume ingredient, the flour for the crust, uses wheat from Heartland Mill in Marienthal for a Western Kansas take on Double-O Italian flour.

His dedication to the freshest, most nutritious ingredients also extends far beyond his restaurant kitchen, reaching into the community's food pantry and its food co-op, into the gardens and kitchens and classrooms of the county's schools and onto the banquet tables of its charity circuit. His ethos seeks to unite Lawrence's chefs and farmers, its lunch ladies and hip foodies, behind a simple idea: Eating well doesn't have to be complicated—or expensive.





Organic Kansas wheat flour makes Limestone pizza unique, Martin says. "When I taste crusts around the country that do what we do, I always think, 'It's good, but ours is better.'"



Appetizer

A sprig of cilantro

Rick Martin grew up—literally—on the wrong side of the tracks. Walking to school meant crossing a busy rail line that rumbled dozens of freight trains daily through his Wichita Midtown neighborhood. Dodging trains was only part of the peril. "There was a lot of bullying, a lot of intimidation, a lot of hierarchy within the different groups at school," Martin recalls. "Just walking home was threatening in a lot of ways. But it taught me a lot, and I wouldn't change it for the world."

The same multi-ethnic mix that created a volatile school environment also contributed to his early food education.

"Tasting and experiencing new foods was always such an adventure for me," he says. "I'm sure part of it was growing up poor and growing up in a Hispanic neighborhood with lots of Asian cultures, Vietnamese and Cambodian kids living in the neighborhood. Tasting the new things my friends introduced me to just blew me away."

The first time he tried cilantro is still one of his most vivid food memories.

"Out of this world. It was just this kind of goosebumpy, 'I didn't know things could taste like that' kind of feeling."

Martin's single mom worked 9-to-5 but also pulled a lot of second shifts to make ends meet. He and his sister and brother were often on their own for dinner. In lean times that might mean corn, beans or tuna straight from a can. Ramen noodles. Peanut butter sandwiches.

"I grew up in a low-income home; I was hungry a lot," Martin tells the two dozen people gathered at The Merc Co-Op for his class, "How to Cook Like a Chef on a Budget," which he originally taught to low-income families at Just Food, the Lawrence food pantry. He stands behind a gleaming kitchen counter, trim in smart chef's whites, lean face tanned, hair cropped close, mise en place just so.

"I wasn't malnourished, but it meant we had to make do with what we had. It meant being creative. And it certainly meant not wasting food."

More to the point, perhaps, it meant cooking.

"Used to be if you didn't have a lot of money, you knew one thing: You knew how to cook. You knew how to garden. You probably knew how to can food. But we've seen a big flip in our society in the last 40 or 50 years. Now a lot of low-income people don't know how to cook, because they didn't learn it from their parents."

When his mother was home—and when there was ample food—they cooked together. Beef stroganoff. Gumbo. Ham and beans. Martin cherished the kitchen time with her, even if it did mean grilling their own hamburgers instead of eating at McDonald's, like other kids, or shaving meat from a bone-in ham instead of packing deli sandwiches to school. Giant paper sacks of dirt-crusting vegetables from his uncle's huge garden punctuated summertime meals. Homemade pickles and canned green tomatoes brightened their winters. And even though he was the youngest, Rick became the one who cooked dinner when his mother was at work: He mastered the family recipe for lasagna while still in grade school.

He still remembers the first compliment he earned from his brother and sister.

"That was the reward; that was what made me want to be a chef. When I finally made that plate of food that was good and it was praised, that was the spark."

He still savors that reaction today.

"I built an open kitchen at Limestone," Martin says, "just so I could see that moment with my customers."



BLT Salad

Parsley, garden tomatoes, bacon, house-made mayonnaise and toasted day-old bread

But now our food system is broken, he tells his Merc class. And the way to repair it is to teach people to cook.

For the next two hours, he does exactly that. With humor and humility, he methodically demystifies the process, sharing tips on knife skills, stock-making, plate presentation. He demonstrates how



to keep herbs fresh for weeks, how to rescue a day-old baguette, how to convert vegetable scraps and chicken bones and stale bread from trash to culinary treasure. Using canned kidney beans and a home-made Cajun seasoning, he whips up a dish of red beans and rice that's hearty and—at 82 cents a serving—eminently affordable. Not once does he shout “Bam!”

He wows, but the sense of wonder comes not only from chefly creativity and inventiveness, which are on display in abundance. (Who knew a salad of parsley, made-from-scratch mayonnaise and fresh tomato topped with bacon could rival a BLT for deliciousness?) It also comes from the realization that simple food, simple ingredients, prepared and presented with the obvious care that Martin applies—to everything he does, by all accounts—can produce delightful meals that nourish body and soul.

“He’s not a showman,” says Nancy O’Connor, g’95, director of education and



Martin often visits local growers, like Scott Thellman (r) of Juniper Hill Farms, to select seasonal produce for the Limestone menu. A late-June harvest of beets inspired the warm beet salad (opposite page).

outreach at The Merc, who asked Martin to teach the class to counter the popular notion that only the rich can afford to shop the co-op's local, organic offerings. "He's just this genuine person standing up in front of you creating food, and you just love him for it."

"Exquisitely simple" is how she sums up Martin's food philosophy. "It's never 'foofy,' never inaccessible or mysterious. It tastes like magic, but it's not complicated. It's really about using the best possible ingredients, which he just honors."

Douglas County Commissioner Nancy Thellman, n'80, believes Martin's food philosophy "is a lot like him, actually. He can take humble ingredients and make something deep and rich and beautiful." Thellman has called on Martin to prepare special farm dinners she hosts at her Juniper Hill Farm north of Lawrence to raise money for charity, and she says he has a talent for helping others see what lies "beyond the plate."

"He'll come out before every course and talk about what it means," Thellman says. "Not just the food, but the meaning of the food and who is behind it. He paints this beautiful picture that compels people to not just enjoy the meal, but to care. That's a real gift."

Then there's the big flat-screen TV that hangs above the bar at Limestone, tuned not to sports channels (except during the Royals' 2015 World Series run) but instead showing a list of local farmers who sell meat, vegetables and cheese to the restaurant. "That's important because it helps people recognize the produce is grown by your neighbors," says Jen Humphrey, j'96, c'02, g'10, co-owner of Red Tractor Farm, a regular Limestone supplier. "It helps people see that there are real people behind the food that's being provided to the restaurant, and those farms are located in the area."

"He understands and he helps everyone else understand that everything on that plate represents people who put everything they have into growing it and getting it to the restaurant or store," Thellman says. "He's seen the big picture and embraced it and brought it to life in our community. He's absolutely a leader."

A leader not only on the Lawrence restaurant scene, but also in the city's burgeoning local food community, an expanding web of small farms that grow meats and vegetables, the grocery stores and farmers markets that sell to locavores seeking the freshest food they can find, and the chefs who feature this evolving seasonal rotation on their menus.

"You read stories all the time about the movers and shakers in our community, and they're very high visibility," O'Connor says. "Rick Martin in a more quiet way is transforming our community, but he's not on the front page of the newspaper every week. He's transforming the way this community eats, and he's not just doing it in his restaurant, feeding people who can afford to eat his food. He's taking the food to the people, regardless of where they are. That is a true changer."



Coconut Curry
Chicken thighs and fresh garden vegetables in a coconut-milk curry

At Free State, where he led the embrace of local ingredients, Martin is remembered as a chef with a restless mind and a no-fear attitude.

"Rick had a great curiosity for all aspects of food and flavor, from the agricultural perspective through the final plating and presentation," says Chuck Magerl. "There seemed to be nothing about food that he was afraid of, and he continued to seek out new ideas, new insights. Rick is not somebody who accepts the stasis of 'good enough.' There are always new insights to be gathered."

He's also remembered for organizing the staff's adopt-a-family project each Christmas, and for spending his Mondays off volunteering in his son's

classroom at Deerfield Elementary School. He became an advocate for more parental involvement in the classroom, organizing a Deerfield school garden, which he managed for two years, and co-founding a nonprofit called Homegrown Lawrence to raise startup money for gardens at other schools. The fund—now administered by the Lawrence Schools Foundation—will get a boost this fall from the Savor Lawrence food truck festival, which organizers estimate could raise \$40,000 for gardens now in place or planned for every middle and elementary school in Lawrence.

That involvement led to a seat on the advisory board for Lawrence Public Schools' Farm-to-School Program, and Martin worked with student gardeners to design recipes and give cafeteria presentations. He mentored middle-school and high-school students in the culinary arts, earning the Kansas Restaurant and Hospitality Association's 2009 Mentor of the Year Award. After leaving Free State in 2011, he taught full time for two years as the culinary arts director at the Eudora-De Soto Technical Education Center, winning the 2012 Horizon Award for new teachers; he has also trained school food-service workers in Lawrence and across Kansas on cooking techniques and farm-to-school initiatives.

When Commissioner Thellman established the Douglas County Food Policy Council in 2010 to identify the benefits, challenges and opportunities for a



sustainable local food system in the county, she enlisted Martin as a founding member. He started the Lawrence Area Farmer-Chef Alliance to make it easier for chefs and farmers to do business with each other, opening doors to more local food in local restaurants. And he founded Chef's Table, which enlists some of Lawrence's best chefs to prepare special fundraising dinners for charitable causes.

In 2015 the Lawrence-Douglas County Health Department named Martin a Douglas County Health Champion, citing these many projects he has undertaken over the years to model, encourage and promote health in Douglas County.

"In his world he is a rock star," Thellman says. "People have come to see him as the go-to guy in local food circles. For speaking. For judging. But he's the guy who will always credit everybody else first. He's very humble, but it's a very honorable and ambitious thing he's after."

Ambitious goal, simple idea: Reducing the distance between people and their food leads to healthier diets, healthier local economies and a healthier planet. The prescription might not always be easy to put into practice, but neither is it complicated to understand. The best thing you can do is grow your own food, Martin believes, and the best meals are those you cook yourself.

"I would like to see people respect food more," Martin says. "If everybody cooked we would be a much different society. Being a chef, and a teacher, and all the other things I want to do, I see all the road signs pointing to that. How do we get out of this rut we're in, these food-system issues we have with big ag and obesity and all the other things? I think it's just people need to cook at home with real ingredients."

Martin tries to avoid sounding preachy when talking about food. It's a personal, often sensitive topic, after all, and hardly anyone welcomes unsolicited dietary advice. But at Just Food he saw an urgent need for this message. After observing that many of the healthy food options offered by the Lawrence food pantry were languishing on the shelves, while less nutritious but more convenient processed

"He understands that everything on that plate represents people who put everything they have into growing it and getting it to the restaurant or store. He's seen the big picture and embraced it and brought it to life in our community. He's absolutely a leader." —Nancy Thellman

items disappeared quickly, Martin proposed a series of cooking classes that would teach low-income clients to make meals at home from scratch for \$2 per serving or less. Called Just Cook, the program has graduated more than 1,000 people and is credited with completely transforming the pantry's approach to dealing with food insecurity in Douglas County. Last fall Just Food awarded Martin the Ann Weick Leadership Prize (fittingly at a dinner for which he donated food and worked in the kitchen), named in honor of the late KU School of Social Welfare dean who founded Just Food.

"We realized that we were doing a lot to help the problem," says Elizabeth Keever, c'10, executive director of Just Food, "but we weren't doing a lot to solve the problem. What Rick allowed us to do was offer a solution to a lot of families."

Teaching low-income clients to cook, Keever notes, improves nutrition, benefits health and saves money: long-term solutions, not stopgap measures. Rather than measuring success by the quantity of food it distributes to families in need, Just Food now looks at quality.

"I think Rick played a huge role in changing how we serve people, and I think he changed the community perception of how we treat low-income individuals who are in need of food assistance. The conversation used to be, 'Let's just throw ramen noodles at the problem.' I think he helped create a conversation where there's dignity around the food we're offering.

"When we're asking the community to feed families in need," Keever says, "I think it's important to ask the community to feed families in need like they would feed their own family. Giving that level of respect and dignity is so important."

Take the Coconut Curry Chicken and

Vegetables that Martin taught at one of his Just Cook classes.

"I loved that, because it really encouraged our clients to eat outside the box," Keever says. The recipe calls for coconut milk—a food pantry staple that many Kansans have little experience with—and curry powder, which lends an exotic touch. But it also uses an affordable cut of chicken that also happens to be one of the most flavorful, and Martin's recipe calls for whatever garden vegetables are in season. "We have a lot of meat-and-potato people," Keever says, "and this taught that ethnic foods are cost-effective, easy and healthy."

Martin draws great satisfaction from feeding people, whether in his restaurant, a school cafeteria or a charity dinner. Food is powerful, he says. He can control a room. He can make people like him.

But clearly the Just Cook classes mean even more.

"It's a moving experience," Martin says. "These are real people with real struggles and real issues. And they are walking out with full bellies and great stories and coming back next time and saying, 'Hey, I made that dish.' That's just fantastic."



Bread Pudding

Custard, bread cubes and local cherries topped with creme Anglaise

Cook at home. Ironic advice from a man who co-owns a restaurant, perhaps. But Rick Martin is not your typical restaurateur.

"When it's all said and done and you think about what you want to hang your hat on," he muses, "I have to say, for me, it's not going to be a bunch of successful



Limestone Pizza Kitchen and Bar, 814 Massachusetts St., Lawrence

restaurants or a big house or anything like that. It's going to be, how many people did I affect and did I change things for the better?"

After his Merc class concludes, with a rich bread pudding that again balances humble ingredients (stale bread) and deep care (fresh cherries Martin picked himself from a friend's tree), a woman approaches the chef—who's wrapping up a 12-hour day in the kitchen—to ask why. You give so much of your time to the community, she says. What makes you want to do it?

"I really couldn't answer that," Martin says later. "I think it's just simply experience."

Martin is thankful for what he had growing up. But although he had a loving mother and father, there were times he struggled with a lack of parenting. At 16, he left home for California, where he lived with a friend for six months while his parents let him fare for himself. He saw other kids who had it much worse, with parents who were abusive or absent. But as he got older and became a father of two boys he realized things could have been—could still be—much better.

"You can raise kids really, really well. I not only want to raise my own kids well,

but I want to see other kids, especially in those situations of being low-income, raised well.

"You can be poor and happy. When you're poor and you're hungry and dealing with abuse or neglect, that's the real heartbreaking moment for me. Certainly that makes me want to do this."

Part of building a local food community is ensuring the *entire* community has access to good food—not only those with the income and inclination to shell out \$5 for an heirloom tomato.

What motivates Martin's community work and his approach to food, Thellman believes, is a desire for "a world that makes sense, in the deepest ways."

Local ingredients often turn out to be cheaper, more nutritious and less harmful to the environment. Spending our food dollars closer to home supports local and regional economies while investing in our farming neighbors rather than multinational corporations and their stockholders. That's a story Martin is telling with every class, every recipe, every Neoprairie pizza he serves.

"It's like food is only one part of this," Thellman says. "It's an avenue to a deeper message, I think, connecting all the dots

from soil to plate to economy to environment. He has an amazing palate and a love of great food, for sure, but I think it's the tool that he uses to get much, much deeper and to be really a change agent, someone who makes a mark on a community and makes it better."

It's most likely food, not philosophy, that has the Friday night crowd buzzing at Limestone. The ripping hot oven can turn out a pizza in about 90 seconds, and the friendly wait staff keeps the pies moving. Martin sneaks his peek as diners marvel, snap photos or pounce on their prize like hounds at a feast. Some come seeking local food and some are simply reeled in off Mass Street by the delightful smells. And if a few stop by a little less often because they're cooking at home, that's fine, too.

"I know people are always going to eat out," Martin says. "Especially at restaurants that try to do the right thing and offer good choices. I'm not worried about that.

"It's all about doing the right thing. I've always thought you do everything the right way. Even if it might not be the best business for you today, it could be great business for you down the line."

Rick Martin is that kind of chef. 

by Chris Lazzarino

Food *for* Thought

Campus dining fuels student needs with savory flair

Considering the mouth-watering variety represented in the 1.8 million meals KU Dining Services dishes annually in its three residential dining centers, three retail sites and nine satellite grab-and-go locations, the biggest hit with students might come as a bit of a deflating surprise.

“When we put out chicken tenders,” dining services director Mark Petrino says with a resigned chuckle, “it’s by *far* the most popular thing on the menu.”

In Daisy Hill’s Ekdahl Dining Commons, known to all as Mrs. E’s, the first food station students will bypass on their way to the chicken tenders offers entrées free of the eight major allergens, including gluten, nuts, shellfish, eggs and dairy. Next in line is a barbecue station featuring an authentic meat smoker in plain view of the patrons. There are platforms for world cuisine, homestyle meals, a colorful salad bar, house-made pizza, panini, cereal, soft-serve ice cream and an array of beverages, including fruit-infused ice water.

Although their daily menus differ and each locale features unique twists, concepts guiding the dining experience in Mrs. E’s are typical of the other two residential dining centers, North College Café, at Corbin-GSP, and Oliver Hall.

“We’ve made a conscious effort to move the kitchen from the back of the house into the front of the house, so that all the food is prepared in front of you,” says Petrino, who this spring came to KU from Colorado State University. “Most of our



STEVE PUPPE

platforms are interactive, so you get to pick the ingredients that you’d like and we cook it right in front of you. And the platforms are scattered around so you can go wherever you like.”

None of the residential dining centers—please don’t call them cafeterias—offer corporate kiosks, and the end is near for many brand-name offerings in KU’s retail food-service sites, such as Pizza Hut at The Market in the Kansas Union and The Underground in Wescoe Hall.

“We’re getting rid of them,” Petrino says, “I think we make pizza better than Pizza Hut can.” Explaining that KU Dining Services chefs find inspiration from the

How often does Mark Petrino sample the food served by KU Dining Services? “Every day. I run 5 miles every night at the gym just to make sure I can come in the next day and taste everything.”

exciting food scene happening downtown, he adds, “We’re not just doing cheese and pepperoni. We’re doing our own artisan pizzas, we’re making our own crust, and we make it front of the students in a wood oven. We’re trying to make the experience as pleasant for them as possible.”

(Corporate concepts won’t be eliminated

entirely. If he does away with The Underground's Chick-fil-A, Petrino concedes, he'd be next to go: "That's one thing that's kind of a sacred cow.")

KU Dining Services has 140 full-time employees and about 500 part-timers, 90 percent of whom are students. Petrino says they're the highest-paying student jobs on campus, and he boasts of flexible work schedules that can be altered for academic priorities—"You're here to learn," he says, "not to work for us"—and a vendor-supported scholarship program that last year awarded more than \$22,000.

About 40 percent of student employees who join KU Dining Services during their freshman year will keep their jobs throughout their time at the University, and they rotate through tasks as varied as cleaning tables or washing dishes one day to working at the salad bar or training in the pizza station the next.

This fall KU Dining Services will launch a student committee, with representatives from each residence hall recruited to share fellow students' likes and dislikes with managers and chefs.

"They see a guy wearing a tie who could be their father coming around and asking them what they want, they're not going to tell me," Petrino says. "But they're going to tell their peers what they want."

Except for standard grill and pizza fare, menus at each dining site are on five-week cycles, ensuring daily variety. International stations feature cuisines from around the world, with tips sought from international students ("How did your mom cook this back in Peru?") and authentic ingredients acquired on shopping trips to Kansas City.

"Does it cost a little more? Yeah, of course, but it's worth it," Petrino says. "We will take you around the world in 15 days. One day that area will be nothing but Bulgarian food. The next day, Cuban. Then Thai. We want students not to stop learning when they get out of class."

Takeout is available for students in a rush to get to class, but the option is not encouraged. Given the stress of college life, sharing daily meals with friends is, in KU Dining Services' estimation, critical to student well-being. They typically sit for between 15 and 20 minutes at breakfast

and 30 minutes, at most, during lunch.

"But at dinner they'll stay for an hour, an hour and 15 minutes," Petrino says. "They'll get caught up and unwind from the day by talking to their friends."

Though plastic trays are still offered at The Market, The Underground and the DeBruce Center's sparkling new Courtside Café, they're gone from residential dining centers. Meal plans allow students to enter up to eight times a day, and on each visit they can have as much as they care to eat. Without trays to haul plates of food, though, they are discouraged from overloading on that first hungry lap. That helps prevent overeating, reduces food waste and even saves KU Dining Services \$100,000 a year for tray-washing water.

Petrino says 23 to 24 percent of all food purchases are local and/or organic. Dairy and bread are all locally sourced, as is much of the coffee, meat, root vegetables and granola. A rooftop herb garden atop the Kansas Union even supplies Impromptu Café, which Petrino touts as Lawrence's best full-service dining value.

Industrial-scale food service had never been Petrino's intended career. He studied political science at Harvard University, thinking he'd become a lawyer; a college job at a cousin's restaurant changed his life.

"I fell in love with the business," he says. "So I left school, went back to Philadelphia, where I'm from, opened my own restaurants and stayed there for about three years. But I was always antsy because I never finished my education."

He sold his deli and catering businesses near the convention center in Philly's



CHRIS LAZZARINO

"We will take you around the world in 15 days. One day that area will be nothing but Bulgarian food. The next day, Cuban. Then Thai. We want students not to stop learning when they get out of class."

—Mark Petrino

Center City, returned to Harvard and completed his degree, but again steered into an unexpected detour when he hired on with Harvard University Dining Services: "That's when I fell in love with the institutional aspect of the job."

His career took him from Harvard to Williams College, and Petrino came west as associate director of dining services at Colorado State University. Now that he's in charge at KU, he intends to make the most of the opportunity.

"We had the bones that we needed to build upon my vision for the next level. I thought we had a very good dining services; I think we can become a great dining services, and I think we have the team, the facilities and resources to do it."

Just don't skimp on the chicken strips.



CHRIS LAZZARINO



Eat, drink *and be* merry



Kansas cookbook
authors and Lawrence
dining aficionados
offer personal
highlights of
downtown's delights

by Frank and Jayni Carey

Photographs by Steve Puppe

DOWNTOWN LAWRENCE FLOURISHES AS A PLACE TO LIVE, DINE AND CELEBRATE. THOUGH NEARLY ONE-FOURTH OF LAWRENCE RESIDENTS LIVE HERE TO BE EDUCATED, WE'VE MADE NO SECRET OF THE FACT THAT WE ALSO LIVE HERE TO EAT. BISTROS, BARS, COFFEE HOUSES, A BREWERY, JUST-GETTING-STARTED JOINTS, BEEN-HERE-FOREVER SPOTS AND YOUNG, WELL-TRAINED CHEFS ALL CONTRIBUTE TO A HUNGRY VIBE.

As alumni and Lawrencians of a certain age remember well, a downtown date night in the 1950s often meant the hushed atmosphere of a little Italian restaurant on the edge of South Park called the Campus Hideaway. Each table, topped with a checkered tablecloth, was appointed with a candle mounted in a wine bottle covered in wax drippings. The food scene progressed slowly over the next decade or so, but the 1970s brought change, resetting the table for a trend that catered to the burgeoning interest in casual dining.

In 1970, restaurateur Bob Schumm, j'68, opened The Bull and Boar, his first among several trendy downtown eateries designed to fit the student budget. The last of Schumm's restaurants, Buffalo Bob's Smokehouse, remained open until 2014, 37 years in business. Farther down Massachusetts Street, past South Park, Cornucopia Cafe opened in 1974 and brought us whole-grain bread to accompany a grand soup and salad bar maintained by a laid-back, hippie-sandaled staff. In 1976, The Harvest—where Frank worked, and which he helped open—awakened taste buds with an eclectic mix of sandwiches, salads and pan-sautéed dishes. The following decade brought the wildly popular Paradise Cafe with its traditional diner-style service and tasty, fresh fish entrees.

We met in the early 1980s over cashew butter BLTs at Sgt. Preston's of the North, then a bustling New Hampshire Street bar and restaurant. Frank's restaurant experience began to percolate with Jayni's love of French cuisine, and voila, a couple of published cookbooks and a weekly local TV cooking show for Jayni launched us on a quest for good food and drink. We knew it was love when we both set out to purchase our very own pasta machine but, instead, settled on buying one together.

Lawrence's vibrant modern dining scene—boosted in 1987 when Kansas approved liquor by the drink—features many restaurants that are owned and operated by talented chefs who embrace the farm-to-table movement and offer the best locally grown produce, organic Kansas meats and fresh fish. Some even embellish their menus with house-made pastas and breads, and their own pickled, fermented or cured products.

"Most of these guys have worked shoulder to shoulder as line cooks," says Michael Beard, former chef at the restaurant 715 who now owns a business called Meat, LLC. "That bonding experience has been carried forward and they continue to encourage one another to try new things."

Try new things? Excellent advice. We like to browse the downtown food scene unbiased and open for suggestions, hoping to be influenced by what we see and smell. Although we read posted menus, we also sneak glimpses of what's



Tuna Poke appetizer, RND Corner Grille



Estado Libre Lager, Wheat State Golden and Oatmeal Stout craft brews, Free State Brewing Co.

on the plates of the outdoor diners.

Another good way to work up an appetite is to first visit one of the many skilled mixologists who stir up tasty mixed drinks and serve quality wines and beer. Looking for a premium cocktail or glass of wine to start the evening? Try John Brown's Underground, so named because it's a few steps below sidewalk level and has no sign to indicate the "speakeasy" fun hidden within. To rub shoulders with folks who help make Lawrence unique, belly up to the bar at the Bourgeois Pig and indulge in beverages high in octane, whether it's alcohol or caffeine, along with insanely good French macaroons supplied by Parisian chef Claude Aoun, who moved to Lawrence in 2015. For craft brew enthusiasts, The Free State Brewing Co., owned by Chuck Magerl, '78, opened in 1989 and became the first brewery in Kansas since Prohibition.

If you're seeking a restaurant with ambience for a special dinner, there are several great choices.

A newcomer to downtown, RND Corner Grille, housed in the old Round Corner Drugstore, dishes up sumptuous delights such as pig wings, steaks and duck confit, along with top-shelf drinks and fine wines. We fall for the flavorful lump-meat crab cake every time.

Chef T. K. Peterson, '04, owner of Merchants Pub & Plate, located in the former Merchants National Bank building, offers burgers, sandwiches, pasta, vegetarian options, plus lunch and dinner specials, along with a large selection of craft beers, cocktails and wines. At the moment, we can't resist the warm meatloaf sandwich on crispy rosemary bread, the rich bison bolognese or the fish special.

The restaurant 715 focuses on seasonally appropriate dishes, using organic and free-range products whenever possible. Chef Zach Thompson says the restaurant has a strong tie to Italian fare, and all of the pasta is made in-house. He says some of 715's most popular dishes are the Duroc pork chop, lasagna and garlic shrimp.

The menu at 10 Restaurant in The Eldridge Hotel offers something for everyone—including hand-cut steaks, fresh seafood, pasta and vegetarian



Seafood pasta, Genovese



Beef shish kabob and Greek salad, Aladdin Cafe



Chicago dog, Leeway Franks

dishes—in a beautifully restored historic dining room. The hotel also houses The Jayhawker, one of the most popular watering holes downtown, especially for watching sporting events.

There are several popular Asian restaurants downtown. At the always bustling Zen Zero, vegetarians and meat eaters will delight in a Pan Asian menu featuring cuisines of Nepal, Tibet, Thailand, Vietnam and Japan. We can't resist the green papaya-cured flank steak, thinly sliced and draped over wasabi mashed potatoes with braised baby bok choy on the side. Or, "get your slurp on" at Ramen Bowls on East 10th Street, where noodles made fresh daily are served in bowls of seductively spiced broth topped with tender meats and fresh vegetables.

The magical Cafe Beautiful, nested one story above the sidewalk in the 700 block of Mass, offers a truly special dining experience. Chef Melinda Roeder, c'05, serves Asian fusion dishes, beautifully presented with an artistic flair in a peaceful, intimate setting. The chef questions each patron about food allergies, dietary restrictions and sensitivities, then prepares a seven-course menu accordingly. Her cozy restaurant is open by reservation only, so plan ahead.

There's no shortage of Latin-influenced

cuisine downtown, including Cielito Lindo, popular for its traditional Mexican dishes and a spacious outdoor patio, and the new Port Fonda, which delivers on its promise of a "modern cantina with a hipster vibe." Step into La Parrilla for a great margarita while considering a Latin American menu that extends from Mexico to Central and South America. Locals adore the homestyle Mexican comfort dishes of La Familia Café and Cantina.

No college town could exist without pizza, but forget the franchise fare and elevate your taste to some finer pies enhanced by the subtle smoke of a wood-fired pizza oven. Limestone, 715, Genovese and Ingredient all bake traditional and non-traditional pizzas, and offer other inspired, wood-fired specialties. WheatFields Bakery—the award-winning artisan bakery, cafe and pastry shop—dedicates its wood-fired oven to artisanal breads.

For a straight-up American breakfast and lunch, try Milton's or The Roost, or, for retro-inspired favorites, perch at



Fried chicken, tomato salad with goat cheese and specialty meats at Hank Charcuterie

Ladybird Diner's counter for a hot roast beef sandwich and a slice of one of Meg Heriford's heavenly pies. We go loco for Ladybird's huevos bravos, with a generous portion of seasoned black beans topped with a Cotija cheese quesadilla, chorizo and a fried egg. Sliced radishes and avocado garnish the dish with the flag colors of Mexico. Hit a favorite student hangout, Jefferson's Restaurant, for oysters, burgers and wings. Ingredient is the place for big salads, soups, sandwiches, along with a bar and live music next door at Five Bar & Tables.

We may be in Kansas, but we love "New Awlins"! Tiny Terrebonne Café on Vermont Street specializes in Cajun and Creole favorites. Order a shrimp po' boy to go, or savor your sandwich outside at a picnic table.

When it comes to international flavors, blockmates Jerusalem Cafe and Aladdin Cafe offer up the best of the Middle East and the Mediterranean, and Mad Greek has long been appreciated for its Greek specialties, and of all things, Italian dishes. Moving on to India, downtown offers two

good choices: India Palace and a new arrival, Bayleaf Indian Restaurant & Bar. The spicy aromas wafting off their lunch buffets are bound to draw you in.

Amble through the downtown Lawrence Farmers Market on Saturday morning and chow down on a smoky pork burger from Flory Family Farms, a breakfast burrito from Chef Alejandro Lule, or sample treats offered up by Lawrence's burgeoning food truck scene. Other market vendors offer a wide selection of pastries, pies, breads and baked goods.

South of downtown, Hank Charcuterie, at 19th and Mass, is the place to go for house-made Italian sausage, sliced and served on a plank of hearty cornbread drizzled with honey; a huge, brined pork chop; or a superb bone-in steak. We show up at lunchtime for the burger, made with fresh-ground Kansas beef and topped with house-cured bacon, house-made ketchup and a crunchy dill pickle on top. Chef Vaughn Good offers innovative dinners on Friday and Saturday nights, and his Sunday brunch is noted for the biscuits and gravy.

Just over the bridge in north Lawrence is the original Johnny's Tavern, a legendary hangout with burgers, pizza, music and beer. Locals wishing to eat



Green papaya flank steak, Zen Zero



Cherry pie, Ladybird Diner

south-of-the-border stay north of the river and head down Locust Street to visit two popular, family-owned Mexican restaurants, El Matador and La Tropicana, which both offer delicious homestyle Mexican food. In addition, La Tropicana has a beautiful patio, perfect for dining in the warm months.

1900 Barker, a neighborhood bakery and cafe south of downtown, uses freshly milled grains to bake up its breads, pastries and savory treats. Buy a loaf of the rustic raisin bread or try a ham-and-cheese croissant. The Basil Leaf on Ninth Street is a casual eatery featuring Italian food. At Ninth and Iowa, Biemer's BBQ makes our favorite pulled pork sandwich; be sure to ask for the special vinegar sauce to splash over it. Neighboring Leeway Franks, in the Hillcrest Shopping Center, serves Chicago-style hot dogs, bratwurst, patty melts and a gigantic breakfast burrito. Owner-butcher Lee Meisel buys his ingredients locally, cuts his own meat, and sells hand-crafted franks, brats and specialty sausages.

Hillcrest's anchor, The Merc Co-op, isn't

just about groceries. It also features a lavish soup and salad bar, a hot bar with daily specials, and prepared foods to go.

O Cafe Korean restaurant on Sixth Street prepares compelling Korean cuisine, and comes alive with karaoke at night. We're fans of the kimchi, as well as the bulgogi, in which marinated beef, pork or chicken is seared in a skillet and served with rice and lettuce for wrapping. On West 23rd Street, Fork To Fender is a new

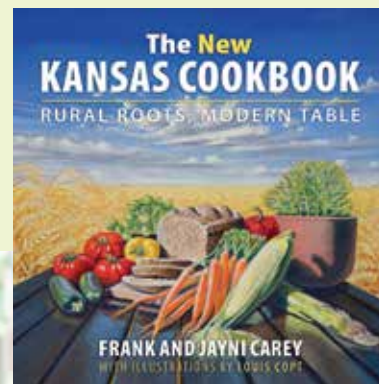


Frank and Jayni Carey enjoy outdoor dining at RND Corner Grille

food-truck hub with a restaurant owned by Eric and Julia Ireland. The Irelands also own the Torched Goodness food truck, which specializes in crème brûlée.

We are reminded every time we walk down Massachusetts Street how far our wonderful city has come and how fortunate we are to have this beautiful, historic downtown with so many great dining options—far too many to mention in one article. We've shared the places we love to frequent, but follow your own nose down Massachusetts Street, including a side-street detour (and beyond) to find more eateries, cafes, coffee shops and bars offering good eats and drinks. Wherever you choose to dine, Lawrence will not disappoint.

—Frank, c'75, and Jayni Carey are the authors of *The Kansas Cookbook: Recipes From The Heartland, and its eagerly anticipated follow-up, The New Kansas Cookbook: Rural Roots, Modern Table*, both from University Press of Kansas. The *New Kansas Cookbook* (\$29.95), with illustrations by Louis Copt, '96, will be published in October.



Ghosts of Gastronomy

Memories of favored restaurants spark hunger pangs for the past

By Chris Lazzarino

The big-as-a-plate Texas burrito is his top seller, and the taco bar, introduced in 1983, has proven a strong draw, but tasty Mexican food isn't the only attraction at Border Bandido on 23rd Street. Since owner Mark Arndt in 2005 first posted a list titled "Restaurants We've Outlasted," the bittersweet roster regularly sparks customer comments.

"It wasn't an idea about bragging," explains Arndt, '76. "I wanted to give people an idea of what a lot of the old-time restaurants were and let them kind of reminisce a little bit. They love that."

From A&W Drive-In to Z-Teca, the Border's current list, last updated in 2015, runs 250 deep. The next update will sadly include the beloved Panda Garden, along with once-popular joints such as Steak 'n Shake, Spangles and El Mezcal.

Whenever Arndt gets around to firing up his computer again—he says he updates the list every couple of years—it's certain that even more will be added. Some will be doomed-from-the-start mistakes; others could be longtime locales that housed precious memories.

One joint on the list is Griff's Burger Bar, where Arndt went to work shortly after he came to KU, in 1972, to study business. He found an original Griff's menu board in his basement and posted it

inside Border Bandido, which is just east of the old Griff's location.

"Their burgers were good," Arndt says. "They didn't need to change their burgers so much as they needed to change their surroundings. They had an old A-frame building, they didn't have any sit-down dining, and they had a lot of competition from McDonald's and Burger King."

As did Sandy's, Bucky's, Burger Chef, Vista Drive-In and Henry's Hamburgers. Even Jennings's Daylight Donut Shop—which Lawrencians Claire and Bill Jennings launched in 1965 at the corner of 23rd and Louisiana before opening a second location in the 700 block of Mass Street—grilled up memorably tasty cheeseburgers that in the 1970s and '80s were a favored takeaway lunch for clerks in downtown shops.

Campus Hideaway did much to introduce Lawrence to pizza and Italian food, but the first modern-style effort at creating seriously good pizza probably came in the 1970s at Green Pepper Pizza, at or near 600 W. 23rd, now the site of a Pizza Hut WingStreet outlet. Shakey's Pizza had been nearby, but it was more animatronics than gastronomics.

As is the case everywhere, especially in high-turnover college towns, longtime Lawrencians love to talk about their

old-time favorites. We argue about what was where when, and who did this, that or the other thing first, best or worst.

Whenever she has the itch make her public Facebook group "You Know You're From LAWRENCE, KS if..." light up like a giggly slot machine, site administrator Carol Guy posts a grainy image of an old restaurant or faded menu, then watches comments flood the group.

Encountering dusty photographs of restaurants, cafes, dance halls and even dearly departed drive-thrus "is equal to hearing an old song from your youth, instantly triggering memories of our past, remembering friends we met or accompanied at those fun-filled places," Guy says.

Restaurants of years gone by spark passionate discussion because many young people who landed first jobs as servers or dishwashers are now retirees who patched over the loss of, say, their Jennings's coffee klatch with Facebook chats. Many of the places were owned by local families who were well known at the time, and they hosted important life events, from first dates to weddings to anniversary parties.

"I call it 'sweet nostalgia,'" Guy says. "It's a bit of each of our own personal stories."

Random roll call: Drake's Bakery. Woolworth's lunch counter. Russell's East. Taco Grande. Cornucopia. Tin Pan Alley.

Don's Steakhouse. Arthur Treacher's Fish & Chips. Peking Restaurant. Bob's Big Boy. The Glass Onion. The Learned Club. Joe's Bakery. Vermont Street BBQ. Mr. Steak. Pachamamas. The Cheese & Salami Shoppe at Round Corner Drug. Teller's. Village Inn.

Each with its own story of why it succeeded and then failed, its own tale of hopes and dreams, some realized, some dashed.

Mark Arndt concedes that he nearly made his own list. When Border Bandido hit a rough spot after the latest recession and took longer than he'd hoped to recover, he wasn't sure it was still worth his trouble.

Border Bandido opened in 1970 as a Don Chilito's, then a small Kansas City-based chain of Mexican restaurants. Arndt came over from Griff's Burger Bar in 1976 as a manager trainee. After legal issues involved in the chain's expansion forced a name change for two outlets, in Lawrence and Johnson County, Arndt in 1984 bought the Border Bandidos in Lawrence and at West 79th Street and Quivira Road, in Overland Park, which he later closed.

He long ago stopped courting college students with daily specials and the costly advertising required to continually introduce his restaurant to newcomers, and instead focused on loyal locals and visiting alumni by locking in a menu that rarely changes.

"I'm so stubborn," Arndt says. "When we hit our lull, my feeling was that I thought people should know us. I shouldn't have to bring them in."

He saved Border Bandido, Arndt says, by forcing himself to embrace an innovation that wasn't available to most of the others on his roster of the doomed: paying for targeted advertising on Facebook, which sparked a much-needed renewal.

"When I decide to close up, which will happen," he says, "I will put my own self on that list."

But not quite yet. Our beloved Texas burritos are still lunch, and a decade or so after the last one is served, they'll be the best burritos we ever ate.



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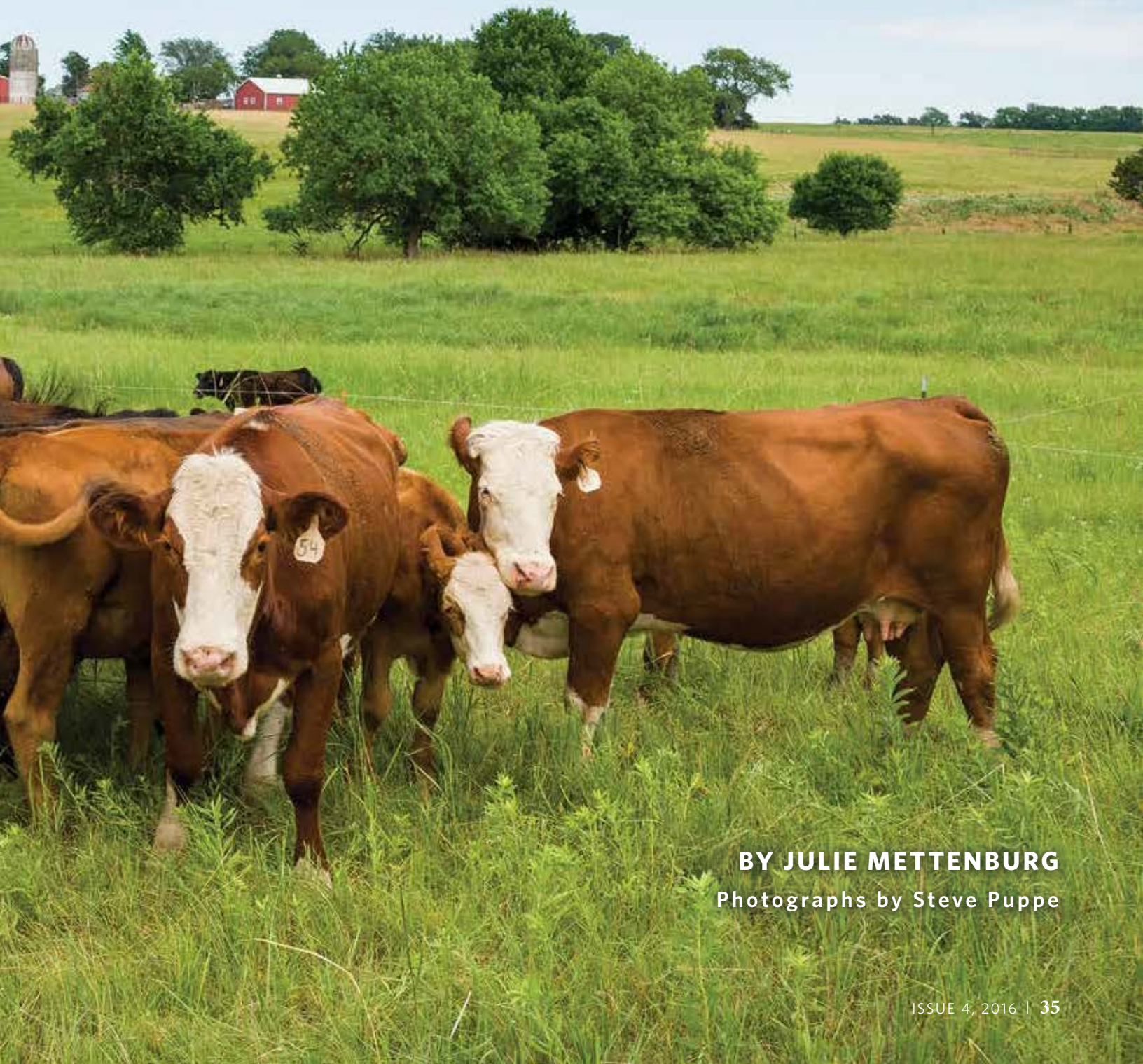
When Joe Smith (above) opened his namesake Ninth Street bakery in 1952, he had no idea that "Hot Donuts Now" would become a beloved student tradition—especially because it was the late-night smells of hot bread, not doughnuts, that lured students in the bakery's early years. Joe's Bakery closed in 2007, joining an ever-growing list of lost Lawrence deliciousness, including (below) Paradise Cafe, on Mass Street; the Glass Onion, at the crest of 12th Street; and Griff's Burger Bar, near 23rd and Iowa streets.





A Farm in the Family

Economics forced a Kansas family off the traditional agriculture path and into a growing global movement



BY JULIE METTENBURG
Photographs by Steve Puppe

At a 1978 luncheon in Ottawa, U.S. Sen. Bob Dole, '45, outlined a farming future that entailed consolidation and expansion for the biggest and best farmers. American farming would become the powerhouse food producer of the world.

My dad, Alfred Mettenburg, puzzled over that idea, and approached Sen. Dole for clarification.

"Are you telling me that if you were me, you would leave this lunch and go straight down to the John Deere dealer, and take out the biggest loan you could for the biggest equipment you can buy?"

"Yes sir, that's exactly what I'm saying," was the unwavering reply.

Perhaps it was my dad's Missouri skepticism, or an issue requiring deeper psychological study than this story, but he walked away determined to do the opposite. My dad's debt hang-up (and my parents' day jobs) are reasons we still have a farm today.

Sen. Dole's advice echoed farm policy of the 1970s, famously summed up by U.S. Secretary of Agriculture Earl Butz as "get big or get out." American farmers complied, but higher production led to lower prices. Interest rates soared and land prices dropped. Those who borrowed money to finance bigger farms and bigger machines could not stay afloat, and by the early 1980s, the Farm Crisis led to a significant rise in farmer bankruptcies and suicides, an exodus from Midwestern farms, and the devastation of whole families and communities in the name of agricultural production, "food security" and "efficiency."

My parents' decision to follow a different path led us away from farming but not the farm. My siblings and I enjoyed bucolic childhoods on land that had been in our family for generations. But in the wake of the Farm Crisis, we were discouraged from farming, and thus my sisters, my brother and I left the family land with no plans to return.

Now we stand at a crossroads, facing the same dilemma many farm families face: Come back to the farm or exit for good?

As politicians like to say about their parties: We didn't leave farming; farming left us. After a series of decisions that cascaded from my parents' fateful rejection of prevailing farm policy, we find ourselves in the vanguard of a global food and farming revolution, one that defies conventional wisdom, economists, experts and what we "know for sure" about farming and food.

Our path prepared us for a new journey: as leaders of the Tallgrass Network Savory Hub, a regional outpost in a global network of sites that demonstrate and train others how to farm in a new way.

Deep Roots in Farming

That we come into this story as farming outsiders seems absurd, for our family has farmed here since 1852, when our ancestors became the first white settlers of what would become Eudora.

Andrew Taylor Still, my mother's great-great-grandfather, first plowed 90 acres of rich Kaw River Valley prairie in 1853. The original family renegade, Dr. Still went on to found the field of osteopathic or "holistic" medicine.

The Still brothers and their father came to Kansas to minister to the Shawnee. They settled on Blue Mound, railed against slavery, helped found the City of Baldwin and Baker University, hoisted flags to warn Lawrence of approaching armies and watched it burn, tended to ill families, battled rattlesnakes in babies' cribs, and rode with John Brown.

And they farmed, "tediously breaking the prairie sod" according to Dr. Still's biography, and generated patents for agricultural tools. His daughter Marusha, my great-great-grandmother, settled on a Franklin County homestead in about 1874; it remains in the family to this day, my grandfather's birthplace and now my



uncle's farm. I grew up across the road on land purchased by my great-grandparents in 1949.

This is the farm on a rocky ledge of the Osage Cuestas that my mother, Roxanne Mettenburg, g'94, g'00, visited as a child, helping hand-whip meringues and angel food cakes from eggs laid by her grandmother's beloved hens. Today, my children and their cousins play on that farm, where they have raised chickens, built fence, pruned fruit trees, endured the wind, and helped their grandma whip meringues from fresh eggs.

Aren't we as entitled to the label "farmer" as any combine-driving, wheat-harvesting, cattle-raising Kansan?

The fact is, by following our own path



and bypassing the industrial agriculture promoted by so many, including our state's land grant university, we became disconnected from farming, from the old boy clubs and coffee klatches in Kansas cafes.

Another likely reason for our outsider status: Our family is mostly KU stock.

In attending KU, we long ago ceded "expert status" in farming. People serious about agriculture steer toward Kansas State. But my grandfather, Dean Martin, e'42, began our KU legacy in the late 1930s. There, he met my grandmother Dorothy Harkness Martin, '40, earned a degree in mechanical engineering, and played baseball for Phog Allen.

Serving in World War II, he earned a master's in meteorology, then took my

grandmother and their infant daughter to live in Germany with the occupation forces. They returned to Franklin County and purchased their own farm, which is still in the family, too.

As Kansans, farming is central to our identity. Agriculture is the foundation upon which the state's culture and economy formed. It's no small thing to own a piece of Kansas farmland today.

A Broken Food System

"People want what you have," I told my parents nearly 10 years ago, after reading an article about New York celebrity chef and local-food pioneer Mario Batali, who was touting the superiority of local meats.

Above: Julie Mettenburg and her daughter, Chloe Burns, push a mixed herd of sheep and young cattle to their next grazing pasture on the family farm near Princeton.

Pages 34-35: Chloe, a KU junior in film, prepares to move the main herd of mature cattle, horses and donkeys to fresh pasture.

My sisters—Jo Mettenburg, c'96, l'99, a commodities attorney in Kansas City, and Leslie Mettenburg Moore, c'00, a marketer in St. Louis—agreed. My family was raising good food, and we knew friends who would buy it for their families too.

With the farm not a sole means of support, my parents set a course that took



us further from professional farming. First came the decision to stop using industry-recommended treatments on our animals. My mother, a microbiologist with public health training, never accepted the industry's overuse of antibiotics or its reliance on hormone injections to boost production. My father read Michael Pollan's *The Omnivore's Dilemma* and realized that our true product was grass and, ergo, sunlight, and that animals were the means to transform those energy sources into human nutrition—no corn needed.

As Batali, Pollan and others encouraged, we started selling grass-fed beef directly to customers, exiting the commodity economy and joining our region's local food movement. My sister Leslie broadened our reach, developing Farmer Girl Meats in St. Louis, a farm-to-table food hub that markets meat raised by our family and others online. We realized that my parents, sitting on that heap of Kansas rocks that could grow only grasses, perched on the forefront of a global food movement.

There was one roadblock: Everyone knows small farms can't be profitable. Agriculture requires economies of scale.

We also recognized that the quest for scale is what got farmers evicted from farming in the first place.

Our "small" farm of some 500 acres was about the same size as that of the iconic local foods farmer Joel Salatin, featured in the *Omnivore's Dilemma* and the 2008 documentary "Food Inc." and himself the author of many books on sustainable farming. So we visited his farm in Virginia and came home with ideas. Here on the hot, dry prairie of Kansas, some worked, but many didn't.

We looked for local help and teamed up with the Bauman family of Garnett, who were leading promising projects, like a trial with the U.S. Department of Agricul-



Opposite page: Julie and her mother, Roxanne, feed the farm's small flock of pastured hens, which supplies eggs for the family and for Mettenburg Farm customers. Above: Roxanne and grandson William Burns take their position for moving the main herd.

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ture's Sustainable Agriculture Research and Extension (SARE) of portable poultry coops that could withstand the Kansas wind. We learned that Kansas State had a part-time SARE administrator, and one sustainable ag professor, a horticulturalist who since left. Otherwise, we were on our own.

So we learned about profitably grass-finishing cattle from Anibal Pordomingo, a professor in Argentina. We began to wonder, do those of us who live on the great grasslands of the world perhaps have more in common with one another than with our neighbors in the U.S. whose agricultural choices are so very different from ours?

Agronomist Ricardo Salvador, lead scientist for food and the environment at the Center for Science in the Public Interest, came to Kansas and talked about how worldwide, agriculture and its "efficiencies" are made possible by systemic exploitation of people and environment. The modern food system extracts our natural resources without paying their true cost and exploits human resources, as do most extractive industries. So, we began to admit, agriculture in Kansas is the business of mining: our soils of their nutrients and our people of their

economic sovereignty. Not only has farming depleted our soils by exporting those nutrients, but it has also depleted our food system by exporting economic opportunity in farming and by exporting the food itself.

Ninety-seven of 105 Kansas counties contain areas considered by the USDA to be "food insecure," either because residents must drive so far to reach a grocery store or because they lack the money to purchase food. According to the Kansas Health Institute, a public policy research entity, parents of 1 in 5 Kansas households lack access to enough nutritious food to sustain a healthy lifestyle.

That's hard to reconcile with the public relations message telling Kansans that our farmers "feed the world." How do we feed the world when we cannot feed ourselves? Are the commodities we grow providing nourishment to the world, or raw materials that get transformed into products like ethanol, high-sugar beverages and Big Macs, for which most of the money is captured by the manufacturer?

Such questions place our whole food and farming paradigm in doubt. For those of us who existed outside the mainstream model, the question was this: Are we outsiders, or is our way of farming the future?

A New Mentor, A New Way

In August 2014 our journey led us to a fresh-flowing stream deep in the heart of Africa, to Zimbabwe and Dimbangombe Ranch, the home of Allan Savory. This stream had been a dry creek bed a few years before, flanked by parched red earth that's now covered with abundant grasses taller than both cattle and humans.

Here on these banks, we found our home in agriculture, and the opportunity to join a global band of renegades with a shared guide for the journey: Allan Savory, a pariah, a heretic, a man whose theories



and practices are only now gaining interest and respect among academics.

Our new mentor was in fact a wildlife biologist, an elephant-lover and former cattle-hater, an “outsider” himself. In a lifetime working with ranchers in southern Africa, fighting for survival through times of intense drought, war, and economic turmoil, Savory borrowed from past thinkers to piece together Holistic Management, a decision-making process for managing natural and human resources.

Savory showed us how grazing animals regenerate soil, a claim that counters the conventional wisdom that grazers—cattle in particular—are the problem.

In more than 40 years of practice, Savory’s methods have yielded remarkably uniform results worldwide: abundant grasslands that were once degrading to bare soil and desert, restored streams and water cycles, 400 percent increases in productivity, improved biodiversity and stabilized grassland succession, healed social structures, financial self-sufficiency and more. Holistic Management has

proven successful on tens of thousands of acres and on 10 acres.

Central to Holistic Management is the local context, the notion that each family, each community, each piece of land and each part of the world has its own unique set of circumstances that must be tended for the successful management of the ecology, economy and society therein. Holistic Management helps us adapt our agriculture to the environment we live in. It uses nature’s efficiencies, rather than imposing industry’s. It deals in the reality of complexity, which describes both natural and human systems, and thus may provide a real path to “feeding the world.”

But Holistic Management’s promise is greater than that: It also offers a significant opportunity to mitigate climate change.

This outlandish claim, which Savory expressed in his 2013 TED talk, at first branded him a lunatic in some circles, but the claim is bearing itself out. The Savory Institute is a finalist in the Virgin Earth Challenge, a \$25 million prize to be awarded by Virgin Group founder Richard Branson for the most credible proposal for

Family members and leaders of the Tallgrass Network: Al Mettenburg, Julie Mettenburg, William Burns, Roxanne Mettenburg, Chloe Burns. Opposite page: With the herd relocated, Chloe will release her horse, Thunder, to graze.

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removing carbon from the earth’s atmosphere.

More than 2,500 proposals were submitted in 2007; rigorous vetting by teams of researchers has narrowed the field to 11. Savory’s is the only proposal among the finalists to work with Earth’s ecosystem; the rest propose technological fixes, like air scrubbing machines. Challenge scientists confirm that Savory’s solution can work. The soils, aided by properly managed livestock, can sequester the carbon. The question is whether humans can really change their agricultural paradigm with the speed and scale needed to make a global climate impact.

That’s where we come in. As one of 19 accredited Savory Hubs, the Tallgrass Network’s regional mandate is to spread

the use of Holistic Management across a 25 million-acre region of eastern Kansas and western Missouri. By 2025, the Savory Network will number 100 locations worldwide, a critical mass projected to affect the climate.

Hubs serve as a proxy for Savory himself by advancing the knowledge and practice of Holistic Management, training new holistic managers, auditing and certifying farms, building a global data platform for sharing with other practitioners and scientists, and ensuring that Holistic Management is not only executed with quality control, but also evolves and improves. Michigan State University hosts a new hub that will help spearhead the science, and Arizona State University leads a multidisciplinary, multi-institutional team that documentary filmmakers have dubbed the Soil Carbon Cowboys. As the movement progresses and more science bears out Savory's claims, he is looking less like a heretic and more like a hero.

When our family learned that we had been chosen as a hub, we faced a soul-searching decision. Were we up to this level of commitment, to not only stay on this road-less-traveled, but to lead others along it too? My sister Jo cast the deciding vote. "We have to do this," she said. "It's the best fit for who we are."

Who Will Farm?

To meet the future, Kansans are having to open ourselves to new ideas about not only what a globalized, sustainable food system looks like, but also what it means to be a farmer. This is the niche in which the Tallgrass Network finds itself.

It is perhaps the most challenging issue for our state, intersecting with our economics and politics: the advanced age of our current farmers, the exodus of my generation of farmers long ago, and the disenfranchisement of aspiring farmers who lack access to land and resources.

As it turns out, KU scholars are on the forefront of this important research. Don Stull, professor emeritus of sociocultural anthropology, wrote the seminal book on exploitation, *Slaughterhouse Blues: The Meat and Poultry Industry in North*



America. Jane Gibson, associate professor of sociocultural anthropology, studies the challenges for beginning farmers, such as a higher death rate due to lack of safety knowledge. Paul Stock, assistant professor of sociology and environmental studies, researches alternative agriculture and leads the University's multidisciplinary Food Utopias project. Kelly Kindscher, c'79, PhD'92, senior scientist at the Kansas Biological Survey and a Food Utopias collaborator, leads an interdisciplinary research team in a partnership between KU's environmental studies program and the Land Institute, the Salina alternative agriculture organization led by Wes Jackson, c'60, whose scientists focus on breeding a perennial polyculture grain crop.

And, finally, the only sustainable agricultural training program in the state does not exist at a state university: It is down the road at Johnson County Community College, led by professor Stu Shafer, g'85, whose students seeking to continue their training often end up at KU.

It makes sense that the future of agriculture may reside at KU and other places not traditionally associated with farming. In his book *Fields of Farmers: Interning, Mentoring, Partnering, Germinating*, Joel Salatin says he'll welcome kids from the streets of Brooklyn on his farm any day. They don't come with precon-

ceived notions. Paradigm change requires not just new ideas, but a little bit of ignorance to "the way things are."

The new farmers we know look like German Baptists in bonnets, nuns in blue jeans, youths of all types, women couples, young couples, non-couples, urban shepherdesses, retirees, veterans, second-career back-to-the-landers, young Jamaican families, Asian refugees, Montessori students, returning Gen Xers like my siblings and me, old farmers who've had enough with the old ways, and more.

They are growing honeybees, fruits and vegetables, poultry, small livestock. Things that require very little land or money to start. Things that sound a lot like food.

We call many of these new farmers friends, colleagues and students of Holistic Management with us. Together we are farming in collaborative teams and community networks. These new stewards are finding permission in regenerative agriculture, in places like our little farm and the Tallgrass Network, where doing things differently feels like the best fit for who we are. And this, to us longtime Kansas farmers, feels like progress. 🍃

—Mettenburg, j'91, is leader of the Tallgrass Network Savory Hub and former director of the Kansas Rural Center, a sustainable farming organization. She lives in Lawrence.

Association



Docking



Risley

Trusted service

Ellsworth honorees commit time, talent and resources to KU

The Association will present the 2016 Fred Ellsworth Medallion Sept. 9 to two exceptional Jayhawks, Jill Sadowsky Docking, c'78, g'84, and Allyn Risley, e'72.

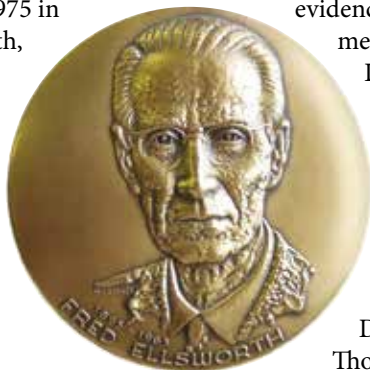
Each year the Association presents medallions to KU volunteers who have displayed outstanding service, a tradition that began in 1975 in memory of Fred Ellsworth, c'22, the Association's longest-serving chief executive. The recipients are honored in the fall during a meeting of the Association's national Board of Directors and will be introduced during the home football game Sept. 10.

Docking, c'78, g'84, Wichita, has been a steadfast advocate for the University and for higher education in Kansas. She served

on the Kansas Board of Regents from 2007 to '13 and acted as chair during her last four years of service. She has consistently supported KU as a member of Jayhawks for Higher Education.

Her commitment to the Alumni Association has been unwavering, as evidenced by her five-year appointment to the national Board of Directors and her service on its Executive Committee from 2004 to '06. She has contributed to the Kansas Honors Program as a donor and keynote speaker, and she has helped guide the Wichita Network. Docking and her husband, Thomas, c'76, l'80, g'80, are

longtime Life Members and Presidents Club donors and regularly participate in local alumni events and fundraisers, including the Jayhawk Roundup in



Wichita and the Rock Chalk Ball in Kansas City.

A Phi Beta Kappa graduate in history, Docking was honored in 2003 by the College of Liberal Arts & Sciences for distinguished achievement, and in 2010 she was recognized as a distinguished alumna of the School of Business, where she earned her master's in business administration. She served on the business school's Board of Advisors for five years in the early '90s.

For KU Endowment, she is a trustee, KU First donor and Chancellors Club member, and she and Tom helped lead the Far Above campaign as co-chairs. She served on the Women Philanthropists for KU advisory board as well as the KU Medical Center and 4-Wichita advancement boards. The Dockings also were funding partners of the KU Cancer Center in the University's successful quest for National Cancer Institute designation in 2012.

For Kansas Athletics, they are members of the Williams Education Fund.

"Jill's involvement with KU is long-term, consistent and deep," says KU Endowment President Dale Seufferling, j'77, who nominated Docking for the honor. "The Ellsworth Medallion criteria of 'individuals who have provided unique and significant service to the University' sounds like it was written to describe Jill's contributions."

Risley, e'72, Houston, has shown outstanding dedication to KU on national and local levels. He served on the Association's national Board of Directors from 2002 to '07, and he was a volunteer and officer for the Association's Houston Network for several years. His KU service in Texas earned him the Mildred Clodfelter Alumni Award in 2010.

He has recruited KU students in Texas as a HAWK (Helpful Alumni Working for KU) volunteer and served as a 'Hawk to 'Hawk mentor. He hosted and participated

in numerous alumni and athletic events in Houston and attended the Rock Chalk Ball in Kansas City.

Risley and his wife, Jill Bogan Risley, assoc., are Life Members and contribute annually to the Presidents Club. They also have provided \$50,000 to establish the Risley Family Texas Programs Endowment for the Alumni Association.

As a student, Risley belonged to the Society of Petroleum Engineers, and he has continued his leadership of the School of Engineering since graduating. He is a member of the school's advisory board and was inducted in the Chemical and Petroleum Engineering Hall of Fame in 2002. He was part of the SELF Engineering Fellows speaker series in 2011 and served as a keynote speaker for the KU Energy Conference. The School honored him with its Distinguished Engineering Service Award in 2011.

"As you look at Allyn's commitment to the University of Kansas, you will see a person who truly loves the University," says Frank Becker, e'58, who has known Risley for more than 20 years and nominated him for the award. "His activities are exemplary in every way."

For KU Endowment, Risley is a Chancellors Club and Mount Oread Society Life Member and a member of the School of Engineering Dean's Club. He has served as a longtime fundraiser and contributor to the school through Campaign Kansas and KU First, and he chaired the Far Above engineering campaign committee. He helped fund the renovation of the undergraduate petroleum engineering laboratory and has provided support to help hire key faculty members and enhance the SELF Engineering Fellows' international experience. He also contributed to the construction of the new Earth, Energy and Environment Center on campus.

For Kansas Athletics, he helped organize KU's participation in the Bear Bryant Coach of the Year Awards, and the Risleys contribute to the Williams Education Fund. They also are Friends of the KU Libraries.

A NOTE FROM HEATH

Advocate for KU with your vote

One of the most important roles of the Association and its members is to advocate for the University. I urge our members in Kansas to support KU and higher education by voting in the primary elections Tuesday, Aug. 2, and the general elections Nov. 8. This year, every seat in the Kansas House and Senate is up for election—so if you want to make your voice heard, this is the perfect time to do it.

In recent years, state financial support for higher education has decreased dramatically. From fiscal year 2000 to fiscal year 2016, state funding for KU fell by \$182 million. And though the total per-student cost of education has decreased from \$22,478 to \$22,034, students and families now bear most of the burden. Sixteen years ago, state funds provided 71.4 percent of the total cost per student, while tuition dollars paid 28.6 percent. In fall 2016, students and their families will



DAN STOREY

Peterson

pay 58.8 percent of the cost, and state funds will provide 41.2 percent.

I hope you will make support of higher education a key consideration as you evaluate the candidates and cast your vote on Aug. 2. Please also urge your fellow Kansans to register to vote and support candidates who are proponents of higher education.

If you cannot vote Aug. 2, you can vote early or mail an absentee ballot through Aug. 1. The last day to request an absentee ballot by mail is July 29, and all absentee ballots must be received by noon on Aug. 2.

If you would like to become more involved in legislative advocacy for KU, the Association also coordinates a statewide network, Jayhawks for Higher Education. More than 1,700 alumni and friends are JHE members. They receive emails highlighting KU's legislative priorities, and they take action on KU's behalf at critical points throughout the legislative session. If you live in Kansas and would like to add your voice to our advocacy efforts, please join JHE at kualumni.org/jhe.

Thanks for your Jayhawk loyalty—and Rock Chalk!

—Heath Peterson, d'04, g'09
KU Alumni Association president



STEVE PUPPE

Association



Putnam, Carroll, Seyfarth

National leaders

Board of Directors selects officers, new directors

Scott Seyfarth of Chicago and Kevin Carroll of Atlanta will guide the Association as chair and chair-elect during the 2016-'17 year, following elections during the national Board of Directors' meeting May 6-7. The Board also chose four new directors, who began their five-year terms July 1.

Seyfarth, b'83, began his national service to the Association in 2010 after a long stint as a volunteer for the Chicago Network. He has chaired the Finance and Audit Committees of the Board and served on the Executive Committee as well as the Communications, Marketing and Records Committee. He owns Hipskind Seyfarth Risk Solutions LLC in Chicago. He and his wife, Eileen, live in Hinsdale and are Presidents Club donors; he is a Life Member.

Seyfarth succeeds Richard Putnam, c'77, l'80, of Omaha, who will remain on the

Board as immediate past chair.

Carroll, assoc., joined the Board in 2012. A graduate of the Culinary Institute of America in Hyde Park, New York, he became a Jayhawk in 1983, when he was hired as the first director of the Adams Alumni Center and manager of The Learned Club for the Association. As a volunteer, he has served on the Executive Committee, the Alumni Programs Committee and the Communications, Marketing and Records Committee. He currently leads the Association's Task Force on Strategic Facility Planning for the Alumni Center. He and his wife, Lisa, assoc., have hosted KU student recruitment events in Atlanta and Florida. Carroll is chief operating officer and general manager of the Atlanta Athletic Club.

The four new directors on the Board include:

Ryan Colaianne, c'07, j'07, of Arlington, Virginia, is a senior account supervisor with Edelman public relations in Washington, D.C., and graduated from KU with degrees in journalism and political science. He leads the Washington Network

as president and has hosted numerous events to support the Association and student recruitment. He received the Dick Wintermote Award for his leadership. He and his wife, Erinn Schaiberger Colaianne, b'07, g'08, are Life Members and Presidents Club donors.

Jay Kerutis, c'82, of Mesa, Arizona, devoted his career to computer software, rising through the ranks at Digital River Inc. to become president of the software and digital commerce services division. Now retired, he is president of the Las Sendas Golf Club. He competed for KU as a swimmer and, as captain, led the team to two conference championships. He organized a 25-year reunion of his teammates. He is a Life Member and Presidents Club donor. He earned his KU degree in personnel administration. He is married to Pat Caldwell.

Janet Murfin, d'75, of Wichita, helped create the annual Jayhawk Roundup in Wichita and with her husband, David, b'75, has hosted the event every year at Murfin Stables. She is a member of the Wichita Network board and has volunteered for numerous programs, serving as an ardent KU advocate. The Murfins are Life Members and Presidents Club donors. She earned her KU degree in elementary education.

Portia Kibble Smith, c'78, Overland Park, owns PKS Executive Search & Consulting and has served on the Kansas City Network board for several years. She has participated in numerous events, including the Rock Chalk Ball and 'Hawks, Helmets and Handlebars. She personally recruits students to KU through her involvement in the local KU network as well as the Black Alumni Network. She earned her KU degree in personnel administration.

Six directors retired from the Board June 30:

James Bredfeldt, c'70, m'74, Bellevue, Washington;

John Jeter, c'77, m'81, Hays;

Shelle Hook McCoy, d'73, Topeka;

Lori Anderson Piening, b'92, Austin, Texas;

Mark Randall, j'03, Englewood, Colorado; and

Camille Briebesca Nyberg, c'96, g'98, of Wichita, who led the Board as national chair during 2014-'15.

The retirements of Nyberg, Bredfeldt and McCoy left three open positions on the Executive Committee, and the Board chose three directors to join the

group: John Ballard III, b'73, Overland Park; Cory Lagerstrom, c'94, g'98, l'98, Prairie Village; and Jill Simpson Miller, d'01, Webb City, Missouri.

Each year the Association invites nominations for new directors. Nominations will be accepted from Jan. 1 through

March 1, 2017. The Nominating Committee meets in April to review all nominees and select a slate for individual consideration and election by the Board at its May meeting. The Board meets three times annually in Lawrence.

'Hawks, Helmets and Handlebars

Bicycle safety and healthy outdoor living were on display June 4 at the KU Cancer Center's Westwood campus during the annual 'Hawks, Helmets and Handlebars event, which featured a bicycle safety course, Johnson County firefighters and Baby Jay.

The Kansas City Network, along with the Healthy Hawks program of KU Medical Center's pediatrics department, distributed donated bikes and tricycles, and the first 150 kids received free helmets.

"It was amazing to see the kids excited to get their 'new' bikes," said Jessica Nelson, j'11, community awareness chair for the alumni network. "Everyone loved the bike safety course, climbing on the fire truck and meeting Baby Jay."



DAN STOREY (4)



Association

DAN STOREY (4)



KU Alumni Association Invitational

More than 80 Jayhawks teed it high and let it fly at Prairie Dunes Country Club in Hutchinson during the seventh-annual KU Alumni Association Invitational. Ken Eland, c'81, Trey Herman, Markus Hilger and Tom O'Keeffe captured this year's tournament and will head to the Acura College Alumni Team Championship at the legendary Pinehurst Resort Oct. 27-30.



Life Members

The Association thanks these Jayhawks, who began their Life memberships May 1 through June 30. For information, visit kualumni.org or call 800-584-2957.

Logan M. Abbott	Jennifer A. Drake
Bill & Mary Lou Brewer	Capt. William R. Drury
Akright	Shirley Grounds Duncan
Shirley A. Algiene	D. Haynes Dunn
Alex D. & Pamela Clancy	Robert P. Edwards
Ammar	Robert C. Everhart
Christopher G. Andrist	Julie Ferrell
Christopher Avila	Sara A. Fevurly
Carolyn P. Bandle	Roseann Munoz Flagg
Jacques D. Barbera	Amanda M. Floerchinger
James N. Barton	Deborah A. Florido
Curtis A. & Margaret G. Sloan	Emma L. Flynn
Beall	Charles E. Franzke
Aaron Beaver	Elaine L. Frisbie
Philip R. Bennett	Aaron M. Garcia
Julia J. Berk	Chester D. George
Daniel L. Bjornson	Jeannene T. Glenn
Taylor L. Bonello	Eric B. Gold
Paul K. Bossert	Christine Gorrell
Steven Bower	Kathleen A. Graham
Emma L. Bowles	Joseph M. & Shanna
Benjamin W. Brittenham	Shoemaker Grant
Kaitlyn S. Brown	William A. Greenwood
Kevin M. & Kindra Estes	Sarah C. Hamilton
Browne	Diana Hall Harvey
Gregory J. Buehne &	Molly M. Hayes
Constance Cowley	Mary C. & Justin D. Healy
Sean T. Cameron	Thomas A. & Mary Lee
Jessica A. Campbell	Hedrick
A. Michelle Canter	Bradley D. & Lindsey Morse
Kelly Belden Carney	Heinz
Joel G. Carter	Barbara L. Hicks
Tamara K. Castor	Andrew M. Hielt
Michelle L. Cheung	Kathleen Hilgers
Richard D. Clark Jr.	Kirsten A. Himle
Kyle R. Clay	Cortnee L. Hosler
Kenneth M. Cochran	Stacy A. Howell
Lori Collins	Christine M. Hruska
Holly A. Colson	Christie L. Humphries
Brian R. & Amanda Radovich	Andrew R. Johnson
Cordes	Monica I. Johnson
John A. Curran & J J	Michael L. Jones
O'Toole-Curran	Bridget Kane
Ilana N. Cypes	Emily E. Kane
Kimberly M. Davidson	Jason J. Kane
Curtis C. & Ann Renfro Dorn	Emily N. Keesling
Molly Dougan	Christopher F. Kemp

Nicholas & Jennifer Booth
Kemp
Jennifer D. Kittlaus
Stephen A. Korte
Samuel A. Lamb
Robert A. Langer
James T. Large
David S. & Margaret Ortega
Lewis
Brianna J. Leyden
Darrell E. & Frances R. Lile
Celine M. Long
Jessica A. Luber
Garrett J. Lust
Brenna Long Malmberg
Nathan E. & Cheyenne
Hansen Marlow
Craig A. & Megan Younger
Mason
Michael B. Mason II & Leah
M. Mason
Karen Nichols McAbee
Lamont J. McCray-King
Barbara Artinger McHugh
James F. & Brigitte Wren
McKinney
Lee & Cathy L. Messinger
James B. Miller
Scott L. Mitchell
Adam C. Moon
William P. Moore II
Ryan D. Morfin
William L. Murfin
Madeline J. Nave
Jesse R. Newcomb
Robert W. Newsom
John T. Nguyen
Zachary J. Nicolay
Barbara Gelb Novorr
William M. Nye
Abby Ogden
Alyson O. Oliver
Hannah K. Oliver
Jorge A. Sosa Ortiz
Lia A. Palazzolo
Vanessa K. Panagakos
Taber L. Patee
Scott W. Pauls
Connor A. Peck
Brendan M. & Aaron M.
Pfeifer
Blake G. Phipps
Marcha Sawyers Pipes
James L. Potter

Luke E. Reber
Joey D. Richmeier
George A. Roberts
Remington Robinson
Amanda J. Rodriguez
Douglas H. Rofheart
S. David Ross II
David B. Ruisch
Michael E. Ryan
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Class Notes by Heather Biele

55 Stuart Knutson, e'55, is retired from Knutson Construction. He continues to make his home in Kansas City.

58 Bob Hartley, j'58, wrote *The Dealmakers of Downstate Illinois*, which was published in April by Southern Illinois University Press. It is his 12th book.

59 Joan Stafford, b'59, retired as human resources manager at Schneider Electric in California. She lives in Pasadena.

61 Larry Burke, c'61, retired professor of history and division chair at Dodge City Community College, was inducted in the DCCC Hall of Fame for outstanding

career achievement. He and **Sonja Hampton Burke**, '64, make their home in Dodge City.

David Edgell Sr., b'61, professor of tourism, trade and economic development at East Carolina University in Greenville, North Carolina, recently published an article in *The Brown Journal of World Affairs*. His latest book, *Managing Sustainable Tourism: A Legacy for the Future*, was released in March.

John Filbert, e'61, g'62, retired after more than 50 years with CH2M in Corvallis, Oregon, where he lives.

62 Harriet Kagay Coppoc, d'62, lives in West Lafayette, Indiana, where she teaches flute.

65 John DuBois, b'65, is a media consultant at 4PRIMA in San Jose, California, where he makes his home.

66 Thomas Billings, m'66, is a physician at the Hutchinson Clinic Walk-In Care. He lives in McPherson. **Franklin Scamman**, e'66, m'70, retired after a 36-year career at the University of Iowa Carver College of Medicine in Iowa City, where he makes his home with **Mary Braum Scamman**, d'65.

67 Thomas Edgar, e'67, is professor of chemical engineering and George T. and Gladys H. Abell chair at the University of Texas in Austin, where he lives.

Janet Miller Steury, d'67, is on the board of trustees of the P.E.O. STAR Scholarship. She and **Jack**, c'67, a retired American Airlines pilot, make their home in St. Joseph, Missouri.

69 Bill Coates, c'69, l'72, is an adjunct professor of trial advocacy at KU's School of Law.

70 Frank Dunn, c'70, a retired Navy captain, was named executive vice president emeritus after retiring from

Tidewater Community College. He's currently vice president for special projects at Hampton Roads Community Foundation in Norfolk, Virginia. Frank and his wife, Myra, live in Virginia Beach.

Marsha Miller Farley, f'70, is a real estate agent at Reece and Nichols. She and **Frank**, c'71, live in Belton, Missouri.

71 Peggy Grant Cobb, c'71, l'75, is an attorney at Cobb Legal Services in Kansas City, where she makes her home with her husband, John.

William Orrison Jr., c'71, m'75, is chief of neuroradiology at SimonMed Las Vegas. He lives in Las Vegas with his wife, Heather.

Dale Raymond, f'71, owns Design Lift. He and his wife, Ileana, make their home in Tampa, Florida.

72 Patricia Lafferty Ballard, c'72, graduated this spring from Santa Fe University of Art and Design in Santa Fe, New Mexico, where she and **David**, c'71, make their home.

John Robinson Jr., e'72, g'74, is founder and chairman of Hamilton Ventures in Kansas City, where he lives.

73 Harry Bontrager, c'73, is vice president of corporate accounts at Healthcare Links in Westmont, Illinois, where he lives with his wife, Louise.

Emily Cameron Shattil, l'73, is a retired judge and lives in Lincoln, Nebraska.

Susan Krehbiel William, c'73, b'81, l'90, retired after a 26-year career practicing law. She makes her home in Topeka with her husband, Larry.

74 Sarah Harrison Jackson, f'74, lives in Santa Ana, California, where she's the weaving editor for Handwoven magazine.

Mandy Patinkin, '74, a Tony and Emmy award-winning actor, received the 2016 Common Wealth Award of Distinguished Service.

Barbara Rosel, d'74, attended graduate school at the University of Central Oklahoma in Edmond. She lives in Gilmer, Texas.

Kent Sundgren, c'74, l'78, g'78, lives in

School Codes Letters that follow names indicate the school from which alumni earned degrees. Numbers show their class years.

a	School of Architecture, Design and Planning
b	School of Business
c	College of Liberal Arts and Sciences
d	School of Education
e	School of Engineering
f	School of Fine Arts
g	Master's Degree
h	School of Health Professions
j	School of Journalism
l	School of Law
m	School of Medicine
n	School of Nursing
p	School of Pharmacy
PharmD	School of Pharmacy
s	School of Social Welfare
u	School of Music
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Colorado Springs, Colorado, where he's semiretired after more than 25 years in the financial industry. He's also a certified motorcycle safety coach.

Mike Tackett, c'74, is the Midwest account executive at Mid America Mortgage. He makes his home in McCordsville, Indiana.

75 Melissa Damron Davis, c'75, g'78, is an adjunct instructor and academic adviser at Leavenworth Pioneer Career Center in Leavenworth, where she makes her home.

Ronald Farrin, e'75, is vice president and AE design principal at the Haskell Company in Jacksonville, Florida, where he lives.

Jacques Fluker, c'75, is chief technology

officer at Pixius Communications in Wichita. He and his wife, Jarene, make their home in Valley Center.

Steve Smith, c'75, is a senior associate attorney at Gates Shields Ferguson Hammond in Overland Park. He lives in Shawnee.

76 Howard Cohen, p'76, lives in Marlton, New Jersey, where he's president of Safe Medication Management Associates.

Barbara Haman, f'76, is a project manager for facilities and real estate at Burns & McDonnell in Kansas City. She lives in Leawood.

Debbie Kempston, f'76, is director of occupational therapy at Home Grown OT 4 Kids in Murrieta, California, where she lives with her husband, Christopher.

Rick McConn, l'76, is chief of facilities development for Tahoe Forest Hospital District in Truckee, California, where he makes his home with his wife, Phyllis.

Brad Williams, b'76, is CEO of Toby

Management in Surprise, Arizona. He and **Linda**, assoc., live in Buckeye.

77 Joe Baba, c'77, owns TMJ & Sleep Therapy Centre in Wichita, where he lives with **Jae Pierce-Baba**, f'76.

Gary Davis Jr., c'77, is an attorney at Butler Snow in Austin, Texas, where he makes his home.

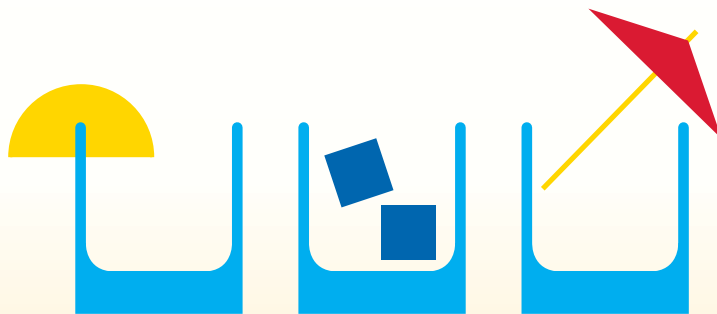
Rae Lynne Devilbiss-Baker, d'77, lives in Winfield, where she's the Community Developmental Disability Organization director for Cowley County.

Barton Goering, d'77, g'80, retired after 23 years as superintendent of schools in the Spring Hill school district. He's now a real estate agent in the Goering Group of Better Homes and Gardens Real Estate in Kansas City. Bart and **Cindy**, assoc., make their home in Olathe.

Alison Gwinn, j'77, lives in Denver, where she's a freelance writer and editor.

Carolie Vossman Meade, n'77, is clinic manager at Laser Spine Institute in Cincinnati. She and her husband,





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July 31



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Everard, live in Loveland, Ohio.

Ross Weaver, p'77, is managing director of Clinical SCORE in Chadds Ford, Pennsylvania. He lives in Kennett Square with his wife, Anne.

78 R. Kent Allingham, b'78, manages accounting at Verizon in Lake Mary, Florida, where he lives.

Anne Burke, c'78, l'81, is partner at Burke McClasky Stevens in Overland Park. She lives in Leawood.

Avilio Liscano, c'78, e'78, is plant

manager at SternMaid in Aurora, Illinois. He lives in Hoffman Estates.

79 Ann Ardis, c'79, is senior vice provost for graduate and professional education at the University of Delaware in Newark.

Leslie Russo Bayer, j'79, g'86, '96, retired from ScriptPro. She makes her home in Kansas City.

Angela Price Chammas, e'79, lives in Hawthorn Woods, Illinois. She recently retired from Sprint.

Joan Hillgardner, h'79, is an EMS lieutenant for the New York City Fire Department.

80 Christopher Culver, b'80, is director of natural gas and safety at Valero Energy Corporation in San Antonio, where he makes his home with **Ingrid Winblad Culver**, b'81.

Bernie Hoffman, e'80, is a petroleum engineer and biofuel consultant at K-Coe Isom in Wichita, where he makes his home.

PROFILE by Chris Lazzarino

Brewmaster Bradt crafts unexpected beer career

Steve Bradt's exposure to the American craft beer revolution reaches back to the movement's early days, in the 1980s, when an older brother returning to Lawrence from jobs in the Pacific Northwest would fish from his travel bags now-legendary gems like Grant's Imperial Stout, by Yakima Brewing, and Redhook Brewery's Ballard Bitter IPA.

"I thought that was pretty cool, and I enjoyed it, but I was never a home brewer," says Bradt, c'88, director of brewing operations at Free State Brewing Co. "I'm kind of unusual in craft brewing that way."

Excited by the revitalization of the north end of downtown—which by the late 1980s had seen overhauls of Liberty Hall, where Bradt worked on the construction team, and the Eldridge Hotel—Bradt sought a job at Free State and was tending bar when the now-iconic brewpub opened on Feb. 23, 1989.

As Free State prospered, business demands pulled founder, owner and original head brewer Chuck Magerl, '78, away from his beloved beer tanks. That's when Bradt, a self-professed "process geek" with lifelong interests in science and cooking, slid out from behind the bar and headed back to make beer.

"It's not like there was ever a ceremonial 'and now you are bestowed the title of ...'" Bradt recalls with a laugh. "So at some point or another I started saying, 'I guess I'm kind of the head brewer here.'"

Today Bradt, an amiable American history major who serves as announcer for the Lawrence City Band's Summer Concert Series in South Park, oversees Free State's wholesale operation at an East 19th Street brewing and bottling site. That's where the brewery dispatches four year-round beers and an equal number of seasonal varieties to outlets in Kansas, Nebraska, Missouri and Iowa.

A dozen or so creative beers on tap at the brewery are still brewed in tanks visible behind a glass wall near the main bar, a task now overseen by Geoff Deman, c'95.

"I still throw my two cents in here and there," Bradt says, "and now and then they humor me."

The first Kansas brewery since Prohibi-



STEVE PUPPE

Steve Bradt says Free State's success is in "relationships that we build. It's people understanding the story of who we are and why people want to enjoy what we make."

tion, Free State has always touted its connection to the histories of both state and beverage, which suits Bradt fine.

"All this appeals to my American history background from KU," he says. "We try to tie a lot of history into a lot of things at Free State, whether it's our beer names or the insights we put into things that come out of the history of Kansas."

"Beer was the first recorded recipe, more than 5,000 years ago, so there's plenty of history to be plumbed, and to be made, in the brewing world."

And that suits Free State patrons fine, too, "because"—in the heralded words of Brother Epp—"without beer, things do not seem to go as well."

Class Notes

Mindi Strange McKenna, c'80, directs continuing medical education at the American Academy of Family Physicians in Leawood. She lives in Kansas City with her husband, Joseph.

James Obermeyer, j'80, is vice president of Hamilton Exhibits in Downers Grove, Illinois.

Vicki Stuckwisch, b'80, is chief financial officer at Tickets for Less in Kansas City.

Rick Taylor, b'80, is executive officer of Konica Minolta and president and CEO of Konica Minolta Business Solutions USA. He lives in Mission Viejo, California.

81 Sarah Smull Hatfield, b'81, g'83, directs human resources at Habitat for Humanity of Metro Denver. She lives in Aurora, Colorado, with her partner, Victoria McVicker.

Janet Houser, g'81, is provost of Regis University in Denver. She makes her home in Arvada, Colorado.

Linda Jassmann-Lane, b'81, manages contracts, logistics and procurement at Abacus Technology Corporation at Kennedy Space Center in Florida. She lives in Titusville with her husband, Douglas.

Jenny Triebel LaPointe, b'81, is a real estate broker at RE/MAX Suburban in Glen Ellyn, Illinois.

Robert Oppici, c'81, is president and CEO of Utitec in Watertown, Connecticut. He and **Julee Dickerson Oppici**, n'81, live in Woodbury.

Jama Smith Rice, g'81, is executive director and CEO at the Museum Store Association in Denver. She and **Carl Budke**, c'79, live in Arvada, Colorado.

Randy Smith, b'81, lives in Orange

Beach, Alabama, where he owns Attitude Sailing.

82 Philip Cedeño, m'82, is a surgeon at Northwest Hospital in Bentonville, Arkansas. He makes his home in Rogers with his wife, Melissa.

Ron Henderson, e'82, g'92, is retired vice president at Black & Veatch. He and his wife, Betsy, live in Walnut Creek, California.

Scott Landgraf, j'82, is assistant director of human resources at the University of Oklahoma in Oklahoma City. He lives in Moore, Oklahoma.

Timothy Peters, e'82, is an engineering manager at Spirit Aerosystems in Wichita, where he makes his home.

83 Sheryl Stevenin Chavez-Wright, s'83, s'92, is a social worker in the Lansing school district. She and **Greg Wright**, assoc., live in Wellsville.

Barry Dull, e'83, is an investor at the Foundry Club in Dallas, where he lives.

*Wooden Jayhawks
by Connie Patterson are
from the collection at the
Adams Alumni Center.*



David Eland, e'83, manages projects at Edgewater Technology. He and **Allene Hough Eland**, d'83, g'91, make their home in Lenexa.

Michael Jones, m'83, is a physician at Lake Regional Hospital in Osage Beach, Missouri. He lives in Sunrise Beach with his wife, Jeannie.

Susan Dressler Martin, c'83, is the director of agile technology solutions at KU's Achievement & Assessment Institute.

Debbie Ensз Mishler, p'83, manages the pharmacy at Omnicare in Lawrence, where she lives.

Mandy Rickart Pilla, '83, is a retired registered nurse. She lives in Wichita with **John**, e'81, senior vice president and chief technology officer at Spirit Aerosystems.

Marla Higley Row, n'83, is a critical care charge nurse at Children's Mercy Hospitals and Clinic. She and **Daniel**, c'79, live in Merriam.

Andrea Warren, g'83, an award-winning nonfiction author, was a guest speaker at KU's Gertrude Way Strong Literature Lecture Series in April.

84 Helen Neuringer Benefiel, c'84, '12, is a registered nurse at Lawrence Memorial Hospital in Lawrence, where she lives with **Gregory**, c'03, l'06.

Callie Sue Morris Candee, c'84, s'90, is chaplain at St. Luke's Hospital in Houston. She and her husband, Brian, live in Montgomery, Texas.

James Congdon, d'84, is an associate broker at Santa Fe Properties in Santa Fe, New Mexico. He lives in Glorieta.

Sherlyn Wyatt Manson, d'84, is director of global public relations and communications at Lexmark International in Lenexa. She and her husband, William, make their home in Lake Quivira.

Jim Swanson, m'84, a retired U.S. Army colonel, is a surgeon at DCH Orthopaedic Surgery & Sports Medicine in Lawrenceburg, Indiana.

Yuko Takahashi, g'84, PhD'90, is president of Tsuda College in Tokyo, where she makes her home.

85 Randy Baker, c'85, lives in Louisville, Kentucky, where he's an aviation meteorologist at UPS Airlines.

Theresa Gordzica, b'85, g'89, retired in March as KU's chief financial officer, a position she held for nearly 20 years. She lives in Lenexa.

Anne Benfer Hesse, f'85, is a real estate agent at Hawks Real Estate Professionals in Topeka, where she lives with her husband, William.

Julie Lenhart, g'85, is retired and lives in Albuquerque, New Mexico.

Peter Miene, c'85, is dean of the College of Liberal Arts at Winona State University in Winona, Minnesota, where he lives.

86 Keith Paden, c'86, is state manager at Kobrand Corporation in Overland Park, where he makes his home with **Christy Hanson Paden**, '95.

Paul Rabinovitz, j'86, is president of PMRI in Omaha, where he lives with his wife, Amy.

Kenton Sanders, m'86, is a hospice and palliative care physician at Lower Cape Fear Hospice in Wilmington, North Carolina.

Pamela Dorn Soltis, g'86, PhD'86, a distinguished professor and curator at the Florida Museum of Natural History at the University of Florida in Gainesville, in May was elected to the National Academy of Sciences.

Ann Duboc Sweeney, c'86, directs community engagement at Gordon Parks Elementary School in Kansas City. She lives in Mission Woods.

87 Craig "Tony" Arnold, c'87, professor of law at the University of Louisville in Kentucky, will be a visiting scholar at UCLA's School of Law in fall 2016.

Michael Brown, c'87, is a veterinary ophthalmologist at Veterinary Ophthalmology Services in Montclair, New Jersey, where he lives with his wife, Renee Alsarraf.

Tiger Craig, c'87, directs human resources at Wesley Woodlawn Hospital & ER in Wichita. He and his wife, Marilyn, make their home in Cheney.

Kathy Tawadros Gaumer, c'87, m'91, is a



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KU ALUMNUS EDWARD PATTERSON (e'11) WORKS AS AN APPLICATION DEVELOPER / SYSTEMS ANALYST WITH SPRINT'S INFORMATION TECHNOLOGY DIVISION.

physician at Aestheticare in Lawrence, where she lives with **Douglas**, g'10.

Becky Surber Gonzales, c'87, is senior manager of human resources at Golf Course Superintendents Association of America in Lawrence, where she lives.

Jose "Tony" Gutierrez, e'87, is managing director of business development at Nexeo Solutions in Columbus, Ohio.

Daphne Hearn, b'87, lives in Las Vegas, where she's vice president and deputy global chief compliance officer for the Las Vegas Sands Corporation.

Christian Hirsch, c'87, is assistant professor of surgery at NYU Langone Medical Center in New York City. He lives in Glen Head with his wife, Antonia.

Robert Howard, c'87, g'89, is partner at Kurt Salmon in Boston. He and **Cheryl Triola Howard**, c'88, g'91, make their home in Lenexa.

Sue Coleman Rozanski, e'87, '16, is a senior engineer at Honeywell Federal Manufacturing & Technologies. She lives in Kansas City with her husband, Charles.

Eric Scheck, b'87, j'87, is principal of the



media center of excellence at Information Resources Inc. He and his wife, Aileen, live in Ridgefield, Connecticut.

Jennifer Causey Schwendemann, c'87, j'87, in April received the Enterprise Award from Missouri Lawyers Weekly. She directs risk management and pro bono services at Husch Blackwell in St. Louis,

PROFILE by Heather Biele

Linns savor success after years of fruitful labor

When John and Renee Linn reflect on how far they've come in the past four decades, one word comes to mind: astounded. The couple, who arrived in Cambria, California, with three small children in tow, once had no jobs, no prospects for work and a whole lot of debt. Today, the Linns are successful entrepreneurs who own a handful of restaurants and shops that bear their name.

"We were hardworking people and we knew we wanted to do something as a family," says John, c'69. "That was our biggest motive."

In 1971, the Linns loaded their belongings in a '64 Volkswagen bug and left Lawrence for Denver, hoping to find work despite a dismal economy. With jobs in short supply, John borrowed money to buy a service station and devised a plan: They would stay for five years, save some cash and eventually move farther west.

When John and Renee visited Cambria in 1975 for a friend's wedding, they spotted a plot of land for sale. "We just fell in love with it," John recalls. "It was so beautiful."

They returned to Colorado and bought the 23-acre parcel over the phone. By the time they moved to the coast a year later,

they had acquired another 32-acre plot and a 30-foot trailer to live in. Their dreams were within reach, but they still had to develop the land, a process neither John nor Renee knew much about.

"The idea was to farm it," John says. "I didn't know anything about farming, but I had greenhouse experience. I did know something about growing things."

The Linns planted thousands of fruit trees and berry plants. Their crops were bountiful, and they opened their farm to locals who wanted to pick their own produce. Before long, customers requested homemade goods from the Linns' harvest.

"It became kind of a hit," says Renee, '70, who started making preserves and pies in her kitchen from raspberries, boysenberries and olallieberries (a variety of blackberry) they grew on the farm. "We had hundreds of people coming to our farm for pies and preserves, so we developed a little market."

By the mid-'80s, the Linns' business was booming. They sold their packaged goods at local grocery stores and gourmet



"We never really thought it would grow into something like this," Renee Linn says of the business she and her husband, John, created nearly 40 years ago.

markets, and eventually moved their production facilities off the farm. In 1989, they opened a full-service restaurant in the heart of Cambria.

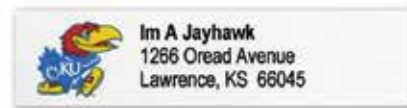
Today, the Linns manage 100 employees and five retail locations, including the flagship restaurant, a cafe, a gourmet goods store, a gift shop and the original farm store, Linn's Fruit Bin. Their wholesale distribution continues to grow, and in the past few years they began making preserves and syrups for their largest commercial account, Knott's Berry Farms.

Despite their overwhelming success, the Linns have no plans to expand their family-run business outside of Cambria.

"Bigger is not always better," says Renee. "We're happy with what we're doing right now."

COURTESY JOHN AND RENEE LINN

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where she's also vice president of the Bar Association of Metropolitan St. Louis.

James Secor, PhD'87, wrote *Oedipus' Blame* and *Justice is Mine*, which were published in 2015 and 2016, respectively. His short story "A Hero Comes to Town" appears in *The Nettle Tree*, which was released in June.

88 Elizabeth Bergman, c'88, lives in Los Angeles, where she's senior vice president of marketing and brand strategy at NBCUniversal TV Distribution.

John "Hans" Carttar, c'88, b'88, is senior distribution director at Target in Topeka. He commutes from Lawrence, where he lives with **Jennifer McLaury Carttar**, c'90.

Ervin Cash, e'88, is president and CEO of SloanLED in Ventura, California. He lives in Santa Barbara.

Dale Crandell, e'88, is associate professor of practice in the School of Engineering at KU's Edwards Campus.

James Davis, e'88, is division chief at the California Department of Transportation in Sacramento. He and his wife, Lori,

live in Davis, California.

Cynthia Guerrero Kuhn, c'88, wrote *The Semester of Our Discontent*, which was published in April by Henery Press. She teaches literature and writing at Metropolitan State University of Denver.

Patrick Meacham, c'88, is partner at McGuireWoods in Raleigh, North Carolina, where he makes his home with his wife, Sharmane.

Scott Nellis, c'88, j'88, is a managing member at Nellis Family Investments in Topeka, where he lives with **Gina**, assoc.

Jean Nuernberger, s'88, is professor and department chair of communication disorders and social work at the University of Central Missouri in Warrensburg. She and **Jerry Noernberg**, '89, live in Lee's Summit, Missouri.

Richard Page, a'88, lives in Austin, Texas, where he's a facility specialist at State Farm Insurance.

Deborah Wiliker Schmidt, b'88, is controller at Keais Records Service in Houston. She and **Curtis**, b'85, live in Spring, Texas.

89 Liz Grigg Felsen, c'89, is vice president of marketing at R Hahn Holdings in Greensboro, North Carolina, where she lives with her husband, Michael.

Kay Thompson Moore, n'89, is a charge nurse and trauma team leader at Rady Children's Hospital in San Diego, where she lives with her husband, Ed.

Angela Helmer Spielman, c'89, '99, teaches in the Baldwin school district. She and **Michael**, d'89, '93, make their home in Baldwin City.

90 Alice Craig, b'90, l'95, a staff attorney for KU's Project for Innocence & Post-Conviction Remedies, received the Sean O'Brien Freedom Award from the Midwest Innocence Project for winning the exoneration of Floyd Bledsoe ["Proven Innocent," issue No. 1].

Alan Mills, c'90, d'94, g'01, teaches at the Prairie School in Racine, Wisconsin. He makes his home in Mount Pleasant with **Melissa**, d'95, g'03.

Jean Gilles Phillips, l'90, a KU law professor and director of the Project for



Innocence & Post-Conviction Remedies, received the Sean O'Brien Freedom Award from the Midwest Innocence Project for winning the exoneration of Floyd Bledsoe ["Proven Innocent," issue No. 1].

Eric Thompson, c'90, is aircrew course director for the Missouri Air National Guard. He lives in Parkville, Missouri.

John White, c'90, is an editor and proofreader at American Voice on Paper. He and his wife, Jennifer, live in Lakin.

91 Elizabeth O'Leary Albers, j'91, directs events at the Lenexa Chamber of Commerce. She lives in Overland Park with **Bradley**, a'92.

Nancy Petrick Almasi, g'91, is a speech-language pathologist at Grant Wood AEA in Cedar Rapids, Iowa. She lives in Robins with her husband, Michael.

Rich Cornell, j'91, is president of Cornell Benefit Solutions in Lawrence, where he lives with **Wendy Poindexter Cornell**, c'91.

Molly Wanstall Reichard, c'91, is a senior user experience consultant at Valere Consulting. She lives in St. Paul, Minne-

sota, with her husband, Dean.

Keith Unekis, c'91, is a QA and testing manager at Harley-Davidson in Milwaukee. He and his wife, Jodi, make their home in Antioch, Illinois.

Vincent Vecchiarelli, c'91, is vice president of government practice at Lexmark Enterprise Software in Lenexa. He lives in Overland Park with his wife, Kelly, and their son, Joey.

Christine Walton Waldschmidt, c'91, l'94, lives in Leawood, where she's an attorney.

92 Ted Contag, c'92, is a wealth adviser at Thrivent Financial in Edina, Minnesota, where he lives with his wife, Karen.

Holly Hirschbach George, j'92, owns By George Marketing in Ashland, Wisconsin, where she makes her home with her husband, David.

Derek Goad, e'92, is vice president of AerCap in Los Angeles. He lives in Newbury Park, California, with **Randee**, assoc.

Vicki Kubota, c'92, lives in Kansas City, where she's an account supervisor at MMGY Global.

Curtis Marsh, j'92, is director of KU Info and the DeBruce Center. He lives in Lawrence.

Tracey Throop, c'92, is production manager at Alliance Mortgage Group in Centennial, Colorado. She makes her home in Greenwood Village.

James Welch, d'92, is a registered nurse at Walter Reed National Military Medical Center in Bethesda, Maryland.

93 Sean Sherman, b'93, lives in Bothell, Washington, where he's technology program manager at Getty Images.

Mindy Patton Short, n'93, is a registered nurse at Associates in Women's Health in Wichita, where she makes her home with her husband, Patrick.

94 Brian Billings, m'94, is a physician at the Hutchinson Clinic Walk-In Care. He lives in McPherson.

Elizabeth Seale Cateforis, l'94, a KU law

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professor and supervising attorney for the Project for Innocence & Post-Conviction Remedies, received the Sean O'Brien Freedom Award from the Midwest Innocence Project for winning the exoneration of Floyd Bledsoe ["Proven Innocent," issue No. 1].

Wayne Klawier, l'94, is a trust officer at BB&T Bank in Louisville, Kentucky, where he lives with his wife, Patricia.

Jamar Pickreign, g'94, PhD'97, is associate dean at the State University of New York in Plattsburgh. He and **Kelley**, g'00, live in Fredonia, New York.

Janice Steffen, g'94, is senior manager of human resources at McKinsey & Company. She and her husband, Craig, make their home in Olathe.

Kevin Vollrath, e'94, owns Certus Structural Engineers in Topeka.



95 Chad Girard, j'95, president of APAC-Kansas, was named to the Kansas Contractors Association's board of directors. He lives in Wichita with his wife, Tessa.

Jace McClasky, c'95, l'02, is partner at Burke McClasky Stevens in Overland Park.

Arthur Townsend IV, m'95, is president of Associates: Obstetrics and Gynecology in Cordova, Tennessee, where he lives with his wife, Deborah.

96 Julie Faust, j'96, is marketing coordinator at KU's Watkins Health Services. She lives in Lawrence.

Lynn Harrod, g'96, assistant principal at South Middle School in Lawrence, retired after 31 years in the city's public schools.

Max Myers, b'96, g'98, is co-founder and CFO of Tall Oak Midstream in Edmond, Oklahoma, where he lives with **Mary Manhart Myers**, c'96.

97 Jeffrey Brown, b'97, is president and chief legal officer at StoneEagle in

Richardson, Texas. He lives in Dallas with his wife, Angie.

Andreas Huhmer, g'97, PhD'97, directs marketing at Thermo Fisher Scientific in San Jose, California. He and **Jana**, assoc., live in Mountain View.

Kristee Scherich Metts, c'97, is a chiropractor at Haysville Family Chiropractic. She makes her home in Wichita with **Josh**, assoc.

Troy Nolte, c'97, is in congestion management and commitment analysis at MISO. He lives in Noblesville, Indiana, with his wife, Yuliya.

98 Shawn Collins, e'98, is vice president of manufacturing at the Ritedose Corporation in Columbia, South Carolina, where he makes his home with **Cindy Cluck Collins**, c'97, owner of Next Step Pediatric Therapy.

Aric Pozez, c'98, lives in Fort Worth, Texas, where he manages accounts at Lundbeck.

Joel Wright, c'98, is president and

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AUGUST 28-SEPTEMBER 5

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co-founder of #Hashoff. He lives in Dallas with his wife, Panteha.

BORN TO:

Nathan Benjamin, e'98, '05, and **Margaret Perkins-McGuinness**, s'05, g'11, daughter, Genevieve Lorraine, Feb. 16 in Kansas City, where she joins a brother, Lucas, 2. Nathan manages programs at Burns & McDonnell in Kansas City, and Margaret is director of external affairs at KU's Spencer Museum of Art.

Karen Polaschek, d'98, son, Jacob Adams, Feb. 22 in Scottsboro, Alabama.

99 Angella Unruh Teates, e'99, is senior vice president of marketing at Advantia Health in Arlington, Virginia. She lives in McLean.

00 Brian Allers, c'00, is vice president of local division at Television Bureau of Advertising. He and **Leslie Sevy Allers**, d'00, live in Overland Park.

Christopher Chelko, d'00, directs event

services at Syracuse Media Group in Syracuse, New York, where he lives.

01 Alan Block, g'01, manages operations at Purafile in Doraville, Georgia. He makes his home in Atlanta.

Matt Kovich, e'01, is a senior reservoir engineer at Newfield Exploration Company. He and **Wendy Wyman Kovich**, j'00, live in The Woodlands, Texas.

Marianne Soon, e'01, is vice president of Moelis & Company in Houston. She and her husband, Kyle Wray, live in Tomball, Texas.

Allen Xi, g'01, is senior vice president at Burns & McDonnell in Houston.

BORN TO:

Eric, c'01, m'05, and **Kari Sperber Rush**, n'03, daughter, Lucy, Jan. 14 in Omaha, Nebraska, where she joins a brother, Noah, 7, and a sister, Anna, 3. Eric and Kari work at the University of Nebraska Medical Center, where he's a physician and she's a nurse.

02 Jana Craig-Hare, g'02, PhD'11, assistant research professor at KU's Center for Research on Learning, in March received the Making IT Happen Award from the International Society for Technology in Education.

Jeremy Early, g'02, EdD'14, is a compliance manager at the U.S. Department of Education in Washington, D.C. He lives in Alexandria, Virginia.

Carolyn Ley Thomas, c'02, m'06, is a physician at Texas Breast Specialists in Dallas, where she makes her home with **James "Jake," j'02.**

Grant Wittenborn, e'02, is a flight test pilot at Garmin International. He lives in Olathe.

03 Sasha Barnett, c'03, lives in New York City, where she's a freelance tutor.



Anita Csoma, PhD'03, manages shared services at ConocoPhillips in Houston, where she lives with her husband, Gianni Mallarino.

Brett Koons, c'03, is an optometrist and co-owns Lens Mart Optical in Camden-ton, Missouri, where he makes his home with **Angela**, '04.

Stacey Schneider Lee, b'03, g'04, is project finance manager at Burns & McDonnell. She lives in Shawnee.

Jenni Jones Miller, j'03, directs marketing at Viracor-IBT Laboratories in Lee's

Summit. She and her husband, Jordan, make their home in Overland Park.

04 Nicholas Bunnell, l'04, is partner at Foley & Mansfield in Leawood.

Crystal Hudson, j'04, lives in New York City, where she directs consumer marketing at Time Inc.

05 Andrew Ford, c'05, directs operations and sales at Business Instruments. He and **Briana Thiessen Ford**, c'05, live in Louisburg.

Bradley Heinz, b'05, manages sales at Phoenix Metals in Kansas City.

Cote Smith, c'05, g'09, wrote his debut novel, *Hurt People*, which was published in March by FSG Originals.

06 Thomas Morrow, c'06, a U.S. Marine Corps captain, in May received the Corps' Leftwich Award for outstanding leadership during a six-month deployment to the Asia-Pacific region in 2015.

Amy Alfredson Ogden, j'06, is assistant

PROFILE by John Watson

Hayes finds artistry in vegetable fermentation

Where some may see a jar of spicy sauerkraut, Brooklyn food preservationist and chef Michaela Hayes instead sees a palette with potential for delicious beauty.

Hayes' organically grown excitement for preserving foods forms the roots of her vegetable fermentation business, Crock & Jar, founded in 2011. Foodies throughout the nation, especially at New York City farmers markets, can enjoy Crock & Jar's locally farmed, homemade, flavorful ferments.

The company's most popular pickled veggies? Zesty, crunchy Caraway Kraut.

"It's a classic for a reason," says Hayes, f'95. "It can go on anything—on a sandwich, potato salad, or any classic brat or sausage."

Pickled fresh produce was not always Hayes' favored medium. Her photography career drew Hayes to her true calling while shooting advertising images for a local restaurant in New York City. She knew then that she belonged on the food creation side of the business.

"That's when I went back to school to get my culinary degree," Hayes says. "Since I have been in the world of food I realized this is my arena, this is my home, this is

where I always want to be working."

In addition to a passion and profession, Hayes discovered a platform to advance a fermentation movement dedicated to sustainability. She helped organize a group of more than 1,000 members and even started a 3-acre farm with her wife and two friends.

"It's incredibly critical that there are four of us," she says. "We help each other stay on track and dream big, and also scale it back when we need to."

Crock & Jar (crockandjar.com) encourages anyone interested in the ancient process of fermentation to also dream big and create their own masterpieces.

Hayes teaches food preservation courses, primarily in New York. Whether it's a hands-on, "make your own kraut" course for 16 students or a conference demonstration for hundreds, the fermented-cuisine crusader and her colleagues are popularizing pickling in a fertile East Coast market.

Hayes loves it when students can return home and successfully preserve their own healthfully scrumptious recipes. The fermentation possibilities are endless, from sauerkraut to sourdough to the more common American ferments such as beer, cheese, coffee and even chocolate.

The fermentation front-runner even discovered that a shot of concentrated



Chef Michaela Hayes had just turned 30 when she left commercial photography to attend The French Culinary Institute.

kraut juice provides an invigorating start to her day.

"I think it can be a very transformative thing, when people realize food can be artistic and that it is a place to get creative. That is the joy in teaching about food."

—Watson is a Lawrence freelance writer and a member of the Association's Adams Alumni Center hospitality staff.



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director of alumni relations at Northern Illinois University Alumni Association in DeKalb, Illinois. She and her husband, Ryan, live in Chicago.

Amy Preece Stucky, PhD'06, manages projects at Mead Johnson Nutrition. She lives in Newburgh, Indiana.

BORN TO:

Nora Nemchock Hawley, f'06, and **David**, f'09, son, Lucian Wilder, April 7 in Lawrence, where he joins brothers Jack, 7; Rowan, 5; and Skye, 2. Nora manages product development at Payless Shoe-Source in Topeka, and David owns Papa Keno's Pizzeria in Lawrence. He's also a project manager at Architectural Titanium.

07 Jessica Babcock Wood, b'07, is chief financial officer at Cottonwood in Lawrence, where she lives with her husband, Curtis, and their daughter, Everly Regina, who's nearly 1.

MARRIED

Andrea Wolf, c'07, '08, to Ryan McLin, March 11 in McKinney, Texas. She's an emergency-room physician assistant at Plano Presbyterian Hospital in Plano, Texas. They live in Addison.

BORN TO:

Kevin, d'07, and **Melissa Malone Veltri**, c'10, daughter, Mackenzie Ann, March 26 in Richmond, Texas, where they make their home.

08 Samantha Hamilton, c'08, is a travel specialist at Ultimate Cruise & Vacation in Lenexa.

Matthew Kincaid, c'08, g'12, f'12, is an attorney and owns Kincaid Business & Entrepreneurial Law in Leawood. He lives in Kansas City.

Cara Montgomery, d'08, g'10, is a registered nurse at the University of Kansas Hospital. She makes her home in Overland Park.

John Mullen, b'08, g'09, is senior finance

manager at Epiq Systems in Kansas City. He lives in Overland Park with **Tiffany Relph Mullen**, c'08, n'09.

09 J. Tyler Schwenk, c'09, g'14, is a senior research geophysicist at Primal Innovation. He lives in Lenexa.

MARRIED

Lindsay Shoemaker, f'09, to Niels Meewis, Sept. 13 in Allenspark, Colorado. They live in Arvada, where she's a speech-language pathologist at Jefferson County public schools.

10 Angelique McNaughton, c'10, j'12, a staff writer at the Park Record in Park City, Utah, won first prize for Best General News Story, Group 3, in the Utah Press Association's 2015 Better Newspaper Contest.

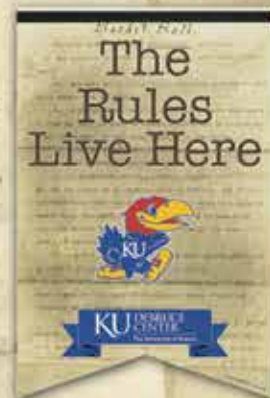
Robert Stracener, c'10, '16, lives in Kansas City, where he's an engineering trainee at Wolf Creek Nuclear Operating Corporation.

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—Jessica Nelson, j’11, Proud Member, Managing Director, Team KC:
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11 Adam Dees, l'11, is an attorney at Vignery, Mason & Dees in Goodland, where he lives with his wife, Alyssa.

Brenna Long Malmberg, c'11, j'11, is an editorial associate at Kiwi Crate in Mountain View, California.

Donald Sykes, c'11, is a senior RMD and beneficiary consultant at Empower Retirement. He lives in Olathe.

MARRIED

Katherine Carter, c'11, '16, to Marcus Lytle, Sept. 12 in Overland Park. Katie is

an applied behavioral analysis therapist at Summit Center for Child Development in Kansas City. They make their home in Shawnee.

Hannah Gillaspie, j'11, to Perry Gross, Jan. 9 in Kansas City. Hannah is a fashion photo shoot coordinator at Neiman Marcus in Dallas, where they live.

12 Timothy Miller, l'12, lives in Austin, Texas, where he's an associate at Kennedy Sutherland.

Whitney Schieber, j'12, was promoted

to development officer for major gifts at KU Endowment. She lives in Lawrence.

Daniel Shay, b'12, is a managing financial planning associate at Stepp & Rothwell in Overland Park.

13 Bradley Brooks, a'13, lives in San Diego, where he's a designer at Grizzly.

MARRIED

Benjamin Wilson, d'13, g'15, and **Leslie Queen**, d'14, Sept. 5 in Lawrence, where

PROFILE by Chris Lazzarino

Prohibition book reveals secret recipes, lost history

Author Matthew Rowley, a specialist in tales of "illicit beverages," was visiting his late friend Fritz Blank, a Philadelphia chef who boasted a cookbook collection 10,000 strong, when Blank slid a slim volume across the table and said, "Here. This is more your field than mine." Considering their shared interests and the breadth of Blank's collection, Rowley sensed it could be intriguing.

He had no idea.

The book's spine proclaimed it to be a volume of poetry. It was not. Inside, blank pages were filled with unattributed, handwritten recipes and notes for Prohibition-era alcoholic concoctions.

Rowley, g'96, author of the authoritative and still popular 2008 book *Moonshine!*, embarked on an adventure that resulted in *Lost Recipes of Prohibition*, a James Beard Award-nominated book that tells the story of Victor Lyon, a New York City physician whom Rowley identified through painstaking research into ephemera found within the book's pages, including a New York City Public Library call slip.

"It was me getting to be a proper historian, a detective, a sleuth," Rowley says from his San Diego home. "A lot of things we think we know about Prohibition turn out to be only a piece of the picture."

Although Rowley firmly established Lyon as the notebook's author, he still can only speculate about why Lyon created a secret "compounder's formulary."

Our modern impression that Prohibition banned alcohol is incorrect, Rowley notes. The 1920 Volstead Act offered numerous loopholes, including alcohol prescribed by physicians for medicinal purposes. Juniper in gin, for instance, had long been prescribed for kidney ailments, and mint and ginger were thought to quell upset stomachs.

"He wasn't running a speakeasy," Rowley says of Lyon. "I think he saw the medicinal value in them."

And Rowley, as is his speciality, saw the value in Lyon's secret formulas for illuminating an important and misunderstood chapter in American history.

"What does it say about where we came from and where we are now? It's really the only book that deals with Prohibition with this kind of material."

Rowley argues that Prohibition inflicted "profound damage to the beverage arts in America" long after its 1933 repeal. With vodka's rise in popularity in the 1950s and '60s, American tastes continued to thin.



DOUGLAS DALAY



Beyond "esoteric knowledge about history and booze," Matthew Rowley says, *Lost Recipes of Prohibition* also ponders "a sense that we've lost part of our history."

Now enthusiasts embrace bold cocktails from earlier eras. Thanks to *Lost Recipes*, they can have a better idea of how alcohol flourished even while banned.

"Now we know more about food and drinks in general, and alcohol is not, to my mind, something that is special and unique. It fits into that idea that we like bigger tastes, so we're going back to some of those old spirits and cordials and mixers that we've lost."

Class Notes

they make their home. Ben is director of student-athlete development for Kansas Athletics, and Leslie is a policy assistant at KC Healthy Kids in Kansas City.

14 Joshua DeBoer, c'14, '16, is an academic adviser for KU's College of Liberal Arts & Sciences. He lives in Lawrence.

Brandon Kuzara, b'14, lives in Kansas City, where he's a project analyst at Service Management Group.

Andrew Locke, c'14, is a recruitment manager at Teach Across America in Oklahoma City.

15 Robert Langer, l'15, lives in Valparaiso, Indiana, where he's an attorney at Langer & Langer.

Hugo Macias, g'15, is an admissions recruiter at Texas A&M University in College Station.

Justin O'Guinn, m'15, is a physician at Presbyterian Healthcare Services in Albuquerque, New Mexico.



Hanumantha Rao, g'15, is a bioinformatician at University of Pennsylvania's Perelman School of Medicine in Philadelphia. He lives in Narberth.

Sarah Taylor, e'15, is a systems engineer at Boeing Defense, Space & Security in Oklahoma City, where she lives.

Breyawna Washington, b'15, is an infrastructure support analyst at Textron Systems in Hunt Valley, Maryland. She makes her home in Aberdeen.

Dustin Wolfe, c'15, j'15, is partnership development manager at Visit KC. He lives in Kansas City.

16 Elaine Huspeni, g'16, lives in Wichita, where she's a senior analyst at Koch Ag & Energy Solutions.

Max McBride, j'16, owns Max Productions. He lives in Lenexa.

Adam Miller, c'16, is the Silver Lake neighborhood advocate for Los Angeles City Council District 4. He lives in Pomona, California.

ASSOCIATES

Kevin Boatright, assoc., retired as director of communications for KU research and graduate studies after 14 years on the Hill. He lives in Lawrence.

Ross McKinney, assoc., NT Veatch Distinguished Professor Emeritus of civil engineering at KU, in May received the Distinguished Engineering Service Award. He is retired and lives in Chapel Hill, North Carolina, with his wife, **Margaret**, assoc.

Jan Roskam, assoc., professor emeritus of aerospace engineering at KU, in May was honored with the Distinguished Engineering Service Award. He and **Jan Barron**, '79, live in Lawrence.

Cynthia Yulich, assoc., is market president at Emprise Bank in Lawrence, where she makes her home.

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In Memory

30s **Otis James Jr., c'39, m'42**, 98, May 5 in Olathe, where he was a retired orthopedic surgeon. He is survived by two sons, one of whom is Robert, g'78; a daughter; a stepdaughter; a stepson; six grandchildren; and eight great-grandchildren.

James Owens, c'37, 100, March 7 in Lawrence, where he founded Owens Flower Shop. He served as mayor from 1964 to '65, chaired the Chamber of Commerce and was school board president. In 2011 he was inducted in the Lawrence Business Hall of Fame. Survivors include a son, Martin, '67; a daughter, Laura Owens Schulte, d'72; and several grandchildren and great-grandchildren.

Evelyn Worden Varah, c'33, g'34, 102, April 4 in Liberal, where she was a retired English teacher. Surviving are two daughters, Elinor Varah Bowman, c'62, and Virginia Varah Minturn, '64; a son; three grandchildren; and a great-grandson.

40s **Paul Briley, b'47, g'48**, 92, Feb. 11 in Millbrae, California, where he managed sales for Procter & Gamble. He is survived by two sons, Jeffrey, d'74, and John, c'76; a daughter, Jane Briley Shiller, d'79; eight grandchildren; and four great-grandchildren.

Maxine Patterson Bruner, c'41, 97, March 31 in Olathe. She was a volunteer in her community. Surviving are two daughters, Nancy Bruner Mohler, c'64, and Mary Bruner Graham, h'71; a son, Sam, e'79; 12 grandchildren; and 24 great-grandchildren.

Albert "Deck" Decker, c'42, m'44, 94, June 28, 2015, in Lawrence, where he retired after practicing medicine for nearly 40 years. A daughter, a son, a grandson and two great-granddaughters survive.

Carl Griswold Jr., '49, 89, March 22 in Tampa, Florida. Survivors include a son, a daughter, three grandchildren and three great-grandchildren.

Kathleen McBride Hall, d'49, 88, April 27 in Lecompton. She was a teacher and homemaker. She and her late husband,

Hubert, c'49, established KU's Hall Nature Reserve in Lecompton and endowed the Hubert H. and Kathleen M. Hall Professorship of Geology. She is survived by a brother, John, c'53, l'55; and a sister, Nancy McBride Stewart, '60.

Beverly Pyke Howard, d'49, 88, April 30 in Lawrence. She was a teacher. Surviving are two daughters, Kathryn Howard Pike, d'72, p'97, and Kristine Howard White, b'76; seven grandchildren; and five great-grandchildren.

Harlan Lill, '48, 91, April 1 in Lawrence. Survivors include a son, Jon, b'73, g'80; two daughters, JoAnn Lill Wempe, d'75, and Jeanette Lill Davis, b'81; eight grandchildren; and 11 great-grandchildren.

William Martin, m'44, 96, March 8 in Topeka, where he was a retired anesthesiologist. He is survived by his wife, Virginia Shimer Reinking-Martin, c'48; two sons, one of whom is John, n'78, h'81; a sister; four grandchildren; and eight great-grandchildren.

Leone Lentz Monroe, c'40, 97, April 4 in Stillwater, Oklahoma. She published children's poetry and short stories and also tutored GED students. Surviving are a son, Terry, b'67, g'71; a daughter, Sherry, d'69; a granddaughter; and a great-granddaughter.

Robert Mosser, c'48, m'52, 89, April 29 in Bakersfield, California, where he was a retired physician. He is survived by his wife, Wanda, two sons, a daughter, a stepson, a stepdaughter, a sister, seven grandchildren and several great-grandchildren and step-grandchildren.

Virginia Larsen Nicolet, '48, 90, March 3 in Cimarron, where she co-owned Nicolet Clothing Store. She is survived by three sons, two of whom are Gregory, '70, and Marc, '72; a daughter, Suzanne, d'79, s'83; six grandchildren; and 11 great-grandchildren.

James Oram, e'49, 90, March 13 in Plantsville, Connecticut, where he retired after a 38-year career with General Electric. His wife, Dorothy, three daughters, a sister, nine grandchildren and 11

great-grandchildren survive.

Edgar Rickel, e'48, 90, April 23 in Prairie Village. He was president of Rickel Inc. Surviving are his wife, Virginia Peete Rickel, f'48; three daughters; and a granddaughter.

Jenila Adkins Schneider, d'47, 94, April 15 in St. Joseph, Missouri. A daughter survives.

William Shinkle, m'46, 94, March 1 in Mound City, where he was a retired urologist and owned a cattle ranch. Surviving are two sons, W. Michael, '68, and David, c'72; a daughter, Margaret Shinkle Goodison, g'08; five grandchildren; and five great-grandchildren.

James Shive, e'49, 94, March 23 in Sarasota, Florida, where was a retired pilot. He is survived by his wife, Patcharee; two daughters; three sons; a sister, Jessica Shive Gatz, d'48; 16 grandchildren; and 13 great-grandchildren.

Mary Bovaird Stark, c'49, 88, March 15 in Prairie Village. She was a deacon and also taught Sunday school. A son, a daughter and two grandchildren survive.

Louise Schiesser Stockton, j'47, 90, April 27 in Kingsville, Texas, where she taught English for 23 years. A son, three daughters, four grandchildren and a great-grandson survive.

Vincent Tharp, e'42, 96, March 29 in Atchison. He worked for the Social Security Administration. Survivors include three sons, two of whom are Stephen, '71, and Eric, c'75; a daughter; a grandson; and a great-grandson.

Sarah "Sadie" Wilkinson Vaughn, n'47, 89, March 26 in Lawrence, where she was a nurse and medical office manager. A memorial has been established with KU Endowment. A son, Bruce, e'75, survives.

Christine Mann Zeidner, c'49, 87, Dec. 23 in St. George, Utah. She was a librarian at the University of Utah in Salt Lake City. She is survived by her husband, Robert, a daughter, three sons, a sister, four grandchildren and a great-grandson.

50s **Shirley Jarrett Bennett, d'53**, 84, March 17 in Prairie Village. She was active in Daughters of the American Revolution and the Kansas Historical Society. Survivors include a son, Paul, e'78,

b'79; two daughters; six grandchildren; and five great-grandchildren.

Harry Bond Jr., e'53, 89, March 7 in Kansas City. He is survived by his wife, Mary Jane; four sons, one of whom is Richard, e'70, g'77; and five grandchildren.

Georganne Brown, c'57, 80, March 25 in Prairie Village. She was a music instructor and legal secretary. Surviving are two sons, one of whom is Kenneth Jones, b'88; a sister, Dorothy Brown Childers, d'54; and five grandchildren.

Kenneth "Buzz" Burdette, f'56, 82, April 28 in Prairie Village, where he had a 50-year career as an illustrator. He is survived by his wife, Cheryl Frazee Burdette, f'61; a daughter, Evin Burdette Wood, c'93; two brothers; and two step-grandchildren.

Lavina Horkman Gresham, c'50, 88, Jan. 18 in Williamsburg, Virginia. She was a physical therapist and Meals on Wheels volunteer. Three daughters, a son and six grandchildren survive.

Grace Whitenack Hayden, n'55, 85, April 4 in Parkville, Missouri, where she was a retired nurse. She is survived by a daughter, Jill Hayden Hagel, n'87, g'91; two sons; and four grandchildren.

Marilyn Perkins Karns, n'52, 86, March 8 in Draper, Utah. She was a homemaker. A memorial has been established with KU Endowment. Surviving are a son, a daughter and four grandchildren.

Charles Kimbell, b'54, 83, April 21 in Hutchinson, where he was an insurance agent. He and his family supported Kansas Athletics and established the Kimbell Family Scholarship at KU. Surviving are his wife, Sharon Lynch Kimbell, d'58; a son, Michael, b'87, g'91; a daughter, Katherine Kimbell Almanza, c'88; and three grandchildren.

Janice Fosha Kirkpatrick, n'56, 82, Feb. 25 in Denver. She was head nurse in pediatrics at KU Medical Center and later worked in hospice. She is survived by her husband, Charles "Chuck," c'54, m'58; two sons, one of whom is Brian, '92; a daughter; and six grandchildren.

Daniel Kubat, g'57, 87, March 30 in Waterloo, Ontario, where he was professor and chair of the sociology department at the University of Waterloo. He is survived by his wife, Marnie McNally, a brother, a

stepson, a stepdaughter and a grandson.

Richard Lance, b'52, 85, April 21 in Overland Park, where he was a retired Air Force colonel. Survivors include his wife, Janice McFarland Lance, '54; three daughters, one of whom is Melissa Lance Meng, j'87; a sister; and eight grandchildren.

Susan Montgomery Morrison, d'56, g'57, 82, March 17 in Prairie Village, where she served on several nonprofit boards and committees. Surviving are her husband, Richard, m'60; two sons, David, '84, and Steven, '89; a daughter, Mary Morrison Stiles, '86; a sister, Sally Montgomery Horn, c'60, g'64; and four grandchildren.

Robert Nash, c'51, m'55, 85, April 13 in Olathe. He was a psychiatrist and medical director at Wyoming State Hospital in Evanston for 18 years. He received the Pioneer in Mental Health Award from Lawrence's Bert Nash Center, a nonprofit mental-health organization founded in memory of his father. He is survived by his wife, Barbara Clarke Nash, f'67; two sons, one of whom is Robert Nash Jr., '77; a daughter; a sister, Barbara Nash Mills, d'51; two stepsons, Aaron Walker, d'95, and Justin Walker, '95; and three grandchildren.

Don Peete Jr., b'52, 85, Feb. 23 in Prairie Village, where he was president of Don Peete & Associates. Survivors include his wife, Jean Embree Peete, j'52; a daughter, Nanette Peete Wooten, '80; a son; two sisters, Virginia Peete Rickel, f'48, and Sammy Peete Scott-Stark, f'50; five grandchildren; and a great-granddaughter.

Donald Roberts, d'50, 88, March 10 in Prairie Village, where he owned Don Roberts & Associates. Surviving are two sons, John, j'77, and David, assoc.; a daughter, Kay Roberts Findlay, h'81; a sister, Barbara, c'47, c'48; a brother, Ronald, d'50; 10 grandchildren; and five great-grandchildren.

Frank Robl Jr., e'57, 82, March 14 in Fairview, Texas. He had a longtime career with Mobil Oil. He is survived by his wife, Leanna Pearce Robl, '64; two daughters; and five grandchildren.

Jackie Smith, b'57, l'59, 82, April 27 in Boise, Idaho, where he was a retired mediator and volunteered in the Peace

Corps. Three sons, four grandchildren and two great-grandsons survive.

Leo Smith, d'50, 92, April 18 in Lawrence. He helped construct KU's Campanile and was one of the first graduates to walk through it. He also was a purchasing agent, a farmer and a cattle rancher. Survivors include his wife, Margo Pierce Smith, d'50; a daughter; a son; four grandchildren; and 10 great-grandchildren.

Charles Whitham, c'52, 87, April 25 in Leoti, where he owned Western Seed & Supply. He is survived by his wife, Waneta; three daughters, two of whom are Julie Whitham Diehl, h'79, and Shawn Whitham Peters, c'01; a son, Bradley, '83; and 11 grandchildren.

Jane Figge Yerxa, f'55, 82, March 12 in Yelm, Washington. She was a homemaker and was active in the art community. Three sons, six grandchildren and two great-grandchildren survive.

Wendell Yockey, d'50, g'51, l'60, 91, March 19 in Topeka, where he was an attorney for the State of Kansas. Surviving are his wife, Pauline; a son, Paul, '93; a daughter; and two grandchildren.

60s Robert Burton, f'64, g'68, 74, March 1 in Wichita, where he owned Burton Design. Surviving are five sons, four of whom are Blair, f'96, Mark, '98, Brad, b'99, and Ryan, a'05; three sisters, one of whom is Susie Burton Parrent, c'69; and 12 grandchildren.

Paul Cacioppo, c'61, g'65, l'65, 76, April 23 in Parkville, Missouri, where he retired after practicing law for more than 50 years, including serving as chief counsel for the U.S. Department of Health and Human Services. He is survived by his wife, Betsy O'Hara Cacioppo, d'62; two sons, Christopher, '89, and David, '93; his mother; a sister, Elaine Cacioppo Keling, d'69; a brother, Michael, j'75; and five grandchildren.

Frank Colaw, EdD'68, 88, April 5 in Las Vegas, where he was a retired teacher and superintendent of several school districts in the Midwest. Two sons, three grandchildren and two great-grandchildren survive.

Jay Cooper, j'68, 69, April 6 in Tampa, Florida. He had a long career in radio broadcasting and communications and

In Memory

owned Florida Snow Removal Inc. Surviving are his wife, Valerie; two daughters, one of whom is Jenifer, c'13; two brothers, Mark, '72, and David, d'74; and a sister.

William Fox, b'60, 81, April 3 in Mount Pleasant, South Carolina, where he owned a construction company. A son and two daughters survive.

Duane Ginavan, m'62, 80, April 28 in Emporia, where he was a physician. He is survived by his wife, Mary Root Ginavan, n'60; a daughter, Dana Ginavan Witten, '85; two sons, one of whom is Dan, '98; three brothers; eight grandchildren; and a great-granddaughter.

James Gordon, c'61, PhD'68, 82, March 31 in Topeka. He had a longtime career with Los Alamos National Laboratory in New Mexico. Two daughters, a son and three grandchildren survive.

Leslie Freeze Johnson, c'63, g'64, 74, March 22 in Topeka. She worked for several animal rescue groups and started Friends of Felines in Tulsa, Oklahoma. A brother and several nieces survive.

Keith Kinyon, c'67, g'74, 70, March 23 in Louisville, Colorado. He worked for Ford Motor Company. A brother and sister survive.

Cathy Speer Klaver, d'67, 71, March 13 in Wichita. She was a French teacher and homemaker. Surviving are a daughter, Kelly Klaver Pecheux, e'92; a son, William, c'97; a brother, Gregory, '71; a sister; and four grandchildren.

Michael "Tony" Morrow, j'60, l'63, 78, March 20 in San Antonio, where he was a security representative for the San Antonio Spurs basketball team. He is survived by his wife, Virginia; a son; a daughter; a brother, John, c'70; and four grandchildren.

Janet Faye Hoagland Nichols, d'68, 79, March 11 in Olathe. She taught second grade for 30 years. Surviving are a daughter, Karen Nichols McAbee, a'85, e'85; and two grandsons.

Sallie Little Norton, '60, 77, April 20 in Overland Park, where she was an avid golfer and a member of the Women's Golf Association of Kansas City. A memorial has been established with KU Endowment. She is survived by a daughter, Heather, '87; a son; four grand-

children; and a great-grandson.

Robert Protzman, m'68, 76, March 16 in Fort Worth, Texas, where he was an orthopedic surgeon. Surviving are a son; a daughter; a brother, Ronald, '66; and four grandchildren.

Thomas Pugh, c'64, 74, August 25, 2015, in Vancouver, Washington, where he was a pilot for Delta Airlines. A memorial has been established with KU Endowment. Survivors include his wife, Carolyn Hendricks Pugh, p'64; a daughter; a son; two brothers; and two grandchildren.

Jan Engstrand Redfearn, d'63, 74, April 3 in Aiken, South Carolina. She was a teacher and homemaker. Surviving are her husband, James, b'61; two daughters, one of whom is Rebecca Redfearn Halterman, s'90; a sister, Mary Lee Engstrand Cooksey, d'61; and six grandchildren.

Donna Stearns Swall, s'69, 86, April 3 in Lawrence, where she was a social worker for 24 years. Surviving are two daughters, Tara, d'85, and Maria, c'86; a son, Ronald, g'90, '98; a sister; and a grandson.

Edward Tatge, b'60, 78, Feb. 20 in Plano, Texas, where he was a U.S. Army veteran. His wife, Carimonde, a son and a grandson survive.

Robert "Ben" Whitacre, b'66, 73, March 12 in Springfield, Missouri. He worked for Western Auto Supply Company for more than 40 years and also coached tennis. Survivors include his wife, Mary, two daughters, a sister and two grandchildren.

Tom Wobker, j'67, l'74, 71, April 23 in Spokane, Washington, where he was a retired attorney. He also published more than 600 poems under the pen name, "The Bard of Sherman Avenue." His wife, Sharon, two sons, a daughter, a brother and three grandchildren survive.

70s Bernard Albina, m'71, 76, March 24 in Houston, where he was a retired orthopedic surgeon. He is survived by his wife, Corliss "Cindi" Kelder Albina, n'71; a son; two daughters; his mother; a sister; a brother; and four grandchildren.

Diana Erdman Bennett, g'79, 87, March 28 in Shawnee, where she was a retired elementary-school teacher. She is survived by a daughter, Dorothy Bennett Hiatt,

d'82; a sister; and a grandson.

Barbara Fields Brantner, d'71, 67, April 21 in Austin, Texas. She was a physical education teacher for 36 years. Surviving are her husband, Ted; a daughter; a son; two sisters, one of whom is Patricia Fields Findlay, d'67, g'75; and four grandchildren.

Henry Bretthauer, c'72, 70, April 8 in Eugene, Oregon. He worked internationally for Chevron Oil and later was a private consultant. He is survived by his wife, Ardith, assoc.; two daughters; a son; two sisters, Mary Bretthauer Rounds, d'65, and Ruth Bretthauer Wickey, d'78; four brothers, three of whom are Franklin, c'76, Jerry, c'77, and Donald, c'83, g'87; and two grandchildren.

Evelyn Driscoll Dallman, n'71, 89, March 23 in Seattle. She was a nursing instructor at several community colleges. Two sons, a daughter, eight grandchildren, two step-grandchildren and seven great-grandchildren survive.

Gayle Trigg Hoshour, j'72, 67, April 23 in Orange Park, Florida, where she led community Bible studies and tutored students. She is survived by her husband, Richard; a son, Thomas Trigg, c'89; a daughter; four sisters; and four grandchildren.

Carol Lilgendahl Jones, d'71, 66, May 4 in Colorado Springs, Colorado, where she was a retired elementary-school counselor. Surviving are her husband, Ron, a daughter, four sons and six grandchildren.

Margaret "Peggy" Morrison, g'72, 67, Nov. 11 in Conway, Arkansas, where she worked in the library at Hendrix College. Her husband, Ralph "Steve" Butcher, PhD'73; a daughter; her mother; and three sisters survive.

Bruce Myers, g'70, 73, April 25 in Topeka, where he was a CPA and co-founded Myers and Stauffer. He is survived by his wife, Jane; three daughters, two of whom are Amy, c'96, and Heather, '99; a brother; and five grandchildren.

Richard Newberg, c'71, 66, April 25 in Fairfax, Virginia. He worked for the U.S. Agency for International Development. Survivors include his wife, Virginia; a son; a daughter; three brothers, one of whom is Eric, c'70; and three sisters.

Ronald Plemons, m'77, 68, March 1 in Granite Bay, California, where he was an orthopedic surgeon. His wife, Melody, a daughter, two sons, a brother and five grandchildren survive.

Suzanne Wedel, m'79, 60, March 30 in Boston, where she was CEO and medical director of Boston MedFlight. She is survived by her husband, Alasdair Conn; a daughter; two sons; her father, Arnold Wedel, g'48; her mother; a brother, Edward, l'89; and a sister.

Paul Womble, e'71, 67, April 19 in Folsom, California. He was an electrical engineer for the Army Corps of Engineers. He is survived by his wife, Carol; a son; three daughters; two brothers, one of whom is Jerry, e'68; and two grandchildren.

80s Brenda Worley Billings, '83, 57, April 13 in Golden, Colorado, where she was co-artistic director at Miners Alley Playhouse and president of the Denver Actors Fund. She also served on the board of the Colorado Children's Chorale. Surviving are her husband, Jim, b'80, g'82; three daughters; a son; her mother, Ruth Taggart Barker, d'57; a brother, Paul Worley, c'82; her stepfather; and a grandson.

Sherry Angle Rein, g'83, 68, March 5 in Overland Park. She was a fiscal officer for the State of Kansas. Survivors include her husband, Marlin, g'63; a daughter; and three grandchildren.

Thomas Simmons, m'82, 70, March 22 in Mission Hills, where he was a physician and co-founded Hospital Inpatient Management Services. He is survived by his wife, Wanda Smith Simmons, '86; two sons, one of whom is Thomas Jr., '09; two daughters, one of whom is Elizabeth, '09; and two granddaughters.

90s Phyllis Budin, g'90, 70, April 2 in Overland Park. She was a special-education instructor. Surviving are a son, David, '95; a daughter, Sara Budin Stokle, f'95; a sister; and a granddaughter.

Sharon Rush Williams, '97, 74, March 20 in Kansas City, where she was superintendent of recreation for Johnson County Parks & Recreation District.

She is survived by her husband, Jack, b'57; a son, David, b'88; a stepdaughter; a stepson; four grandchildren; and two great-grandchildren.

00s Patrick Prewitt, b'03, 38, April 4 in Pleasant Ridge, Michigan, where he was a salesman at Midland Tools and Supply. He is survived by his parents; his grandmother; three brothers, one of whom is Timothy, c'10; and a sister, Elizabeth, c'09.

UNIVERSITY COMMUNITY

D. Kay Clawson, 88, March 11 in Palm Springs, California. He was an orthopedic surgeon and executive vice chancellor at KU Medical Center. His wife, Janet, a daughter, a son and five grandchildren survive.

Alice Downs, 79, April 30 in Lawrence, where she was an associate professor of piano. A memorial has been established with KU Endowment. Surviving are her husband, Cal; a daughter, Allyson Downs Adrian, g'92; a son, Kevin, e'94, g'96; a brother; and four granddaughters.

Suzanne Thompson Knowles, c'55, 84, Feb. 22 in Kansas City. She was a medical technologist and supervised several laboratories at the University of Kansas Hospital. A brother survives.

Stephen Parker, 76, March 14 in Lawrence, where he was a professor of Russian literature and chaired the department of Slavic languages and literature. A memorial has been established with KU Endowment. Surviving are his wife, Marie-Luce Monferran Parker, g'73, PhD'84; a daughter, Sandra Parker McGill, c'88; a son, Richard, c'93; and five grandchildren.

R. Neil Schimke, c'57, m'62, 81, April 28 in Leavenworth. He was a professor of internal medicine and pediatrics at KU Medical Center. A memorial has been established with KU Endowment. He is survived by his wife, Loretta; three sons, two of whom are Doug, p'83, and Todd, c'85; six grandchildren; and three great-grandchildren.

Val Smith, c'73, 65, April 2 in Lawrence, where he was a professor of ecology and evolutionary biology. A memorial has been established with KU Endowment. He

is survived by his wife, Marilyn, c'73; two daughters; and a sister.

Marilyn Stokstad, assoc., 87, March 4 in Lawrence, where she was the Judith Harris Distinguished Professor of Art History, department chair and director of the Spencer Museum of Art. She wrote a best-selling textbook, *Art History*, and is a member of the KU Women's Hall of Fame. In 2012 she established the Marilyn Stokstad Directorship at the museum, and she supported the Spencer Research Library renovation. A memorial has been established with KU Endowment. A sister and niece survive.

Thomas Taylor, 78, April 28 in Lawrence, where he was the Roy A. Roberts Distinguished Professor of Ecology and Evolutionary Biology and curator of paleobotany for the Biodiversity Institute and the Natural History Museum. He is survived by his wife, Edith, two sons, four daughters, a sister, a brother and 14 grandchildren.

ASSOCIATES

Barbara Meyer Abercrombie, assoc., 86, April 30 in Lawrence. Surviving are two sons, Clemeth, a'75, and John, b'79; two grandchildren; and a great-grandson.

Ann Kroh, assoc., 96, March 8 in Leawood. Survivors include three daughters, one of whom is Sue Paffenbach Callahan, c'70; five grandchildren; and a great-granddaughter.

Jean Courter Lemesany, assoc., 90, April 16 in Lawrence. She is survived by two daughters, Sheryl, '72, and Beverly Lemesany Hebbert, d'74, d'78; three sons, William, '76, Glen, j'78, and Leland, b'85, g'88; seven grandchildren; and nine great-grandchildren.

Leah Ashe McBride Puckett, assoc., 91, April 10 in Lawrence. A memorial has been established with KU Endowment. Surviving are her husband, Gene, '55; a stepdaughter, Jana Puckett Smith, '87; a stepson, Randall, g'92; a grandson; and four step-grandchildren.

George Stretton, assoc., 77, Feb. 4 in Springfield, Missouri, where he was a retired firefighter. His wife, Kathleen McNaughton Stretton, d'73; a son; and two grandchildren survive.

Rock Chalk Review



Growing pains

Professors' collaboration chronicles struggles, triumphs of small farmers

Growth is at the heart of a collaboration by three KU professors that examines the proliferation of small-scale farmers who are taking a nontraditional approach to agriculture.

"New Farmers: An Observation of Today's Independent Kansas Farmer," combines the photography of Bryon Darby and the graphic design of Tim Hossler, both assistant professors of design, and interviews conducted by Paul Stock, assistant professor of sociology and environmental studies. Together they tell the stories of independent northeast Kansas farmers who are trying to break into farming by practicing sustainable agriculture on acreages a mere fraction of the size of large ranches and farms that

traditionally come to mind when people think of Kansas agriculture.

The more than 20 farmers featured in an exhibition at The Commons last fall are growing food, to be sure. ("My rule of thumb is that I don't want to grow anything out here that I don't like to eat," one says.) But they are also growing families, growing communities, and—in the case of "new" farmers who've been at it for decades—growing the roots of a local food system that's now beginning to flourish thanks to the burgeoning farm-to-table movement.

"Sustainable in this instance means working toward building a food system that works for a lot of different things, not just for financial gain," says Stock, an agrifood sociologist. "That means it works for the soil, the animals, the family that lives on the land, the neighbors, the customers. Here in Lawrence it works for the local food co-op, restaurants, and regional distribution. It's aspirational: Here's what we're building towards."

Stock interviewed and Darby photo-



graphed dozens of farmers on field trips throughout the region, and Hossler helped them present the material they gathered. Inspired by the Farm Security Administration photo surveys of the 1930s, which produced iconic work by Dorothea Lange, Walker Evans and Kansas native Gordon Parks, and drawing on propaganda posters and Depression-era typefaces, Hossler designed poster-size broadsides with text and photography for the exhibition at The Commons. He also designed a newspaper

to distribute at the Spirit of Sustainable Agriculture Conference at Harvard Divinity School, where the researchers presented their work this spring. The collaboration has also produced a video and a website, newfarmersproject.com.

"I think it's really important to give a face to movements, that we really understand who people are," Hossler says.

Even the unique interdisciplinary nature of the collaboration, supported by a starter grant from The Commons, with funds from the KU Office of Research, and a Collaborative Research Seed Grant from the Hall Center for the Humanities, is growth-oriented, Darby notes.

"Because of the collaboration, the work we put together as a group is not what any of us would have done as individuals. There's all a level of compromise there, which is a scary thing, right? But I think

it's a good thing, because without it we're not growing."

Among the farmers featured are alumni Tom, c'99, and Jennifer Welch Buller, c'99, of Buller Family Farm; and Bob, c'71, d'74, and Joy Fellows Lominska, d'75, g'85, of Hoyland Farm. Interviews tell of the idealism that underlay their decision to embrace farming, the frustration that grows out of the long odds they face, and the sheer immensity of the work it takes to raise food on a small farm. There's joy and pain in taking on an enterprise one farmer describes as both "unceasing grind" and "constant wonder."

The portraits of farmers at work or posed with family bring home the notion that farming is more than a job; it's part of their identity.

"For the most part, these are people who did not grow up on conventional farms

and don't have backgrounds in farming," Stock says. "Some are not beginners anymore, but they entered into farming not from an ag background; they didn't get an agricultural degree and don't have a soil background. That's what we mean by new."

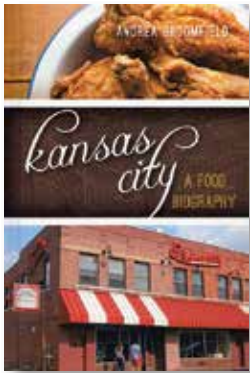
Some of their techniques and attitudes hark back to an old way of farming, the researchers allow, reminding us that paths other than conventional, mechanized large-scale farming exist. "We know we have a future food problem, we know we have a water problem and we know we have an aging-farmer problem," says Darby, citing statistics that estimate the average age of farmers today in the late 50s or early 60s. "I feel like these people are experimenting and putting forward potential solutions, and, for me, the more options the better."

—Steven Hill



Small growers featured in the New Farmers collaboration include (from l to r) the Bauman family, Bauman Cedar Valley Farms; Amy Saunders, Amy's Meats at the Homestead; Phil Holman-Hebert, SweetLove Farm; the Buller Family, Buller Family Farm; and Joy and Bob Lominska, Hoyland Farm.

Rock Chalk Review



*Kansas City:
A Food Biography*

by Andrea
Broomfield

Rowman &
Littlefield, \$38

Beyond barbecue

New 'food biography' details KC's culinary delights

Even before it was a city, the region we now know as Kansas City was always a crossroads. It's where Eastern woodlands meld into what once was boundless tallgrass prairie. It is a confluence of two important rivers and a geographical nexus where people searching for fresh starts on the American frontier relished abundant fresh water, big game, fruits, nuts, wood for cook fires and magnificent soil for crops that feed both humans and livestock.

It's where provisioners set up shop to outfit wagon trains, railroads hauled in cattle and wheat, barbecue became a secular rite, ethnic foods flourished among waves of immigration, and booze and beer, legal and otherwise, flowed unabated.

With *Kansas City: A Food Biography*, culinary historian Andrea Broomfield, c'87, g'89, digs deep into the unexpectedly bountiful story of Kansas City foodways.

With a longtime local's wealth of experience and an academic's depth of interests, Broomfield, professor of English at Johnson County Community College, opens with a vivid description of the plentiful food and hospitality that have become trademarks of pregame tailgate parties outside Arrowhead Stadium. She then detours clear of our now-famous tailgate culture and barbecue fame to examine how local inhabitants fed themselves here across millennia.

With welcome detail, Broomfield

explains native cultures' expansion of hunting, cooking and farming across centuries, as well as taste trends. Osage and Kansa preferred bison, deer and bear, Broomfield notes, and tended to view fish, small game and fowl as little more than emergency rations. Because "these animals did 'not feel good in the mouth,'" they were avoided if at all possible.

The 1822 establishment of a fur-trading post on the north bank of the Missouri River was shortly followed by steamboat landings in what became Independence, Missouri, and, 20 miles west, John Calvin McCoy's founding of "West Port."

The selling of provisions and foodstuffs expanded with the post-Civil War push to steer European settlers and former slaves toward farming in Kansas. Then came railroads, which heralded rapid expansion in grain milling and brewing and, notably, meatpacking, which attracted African-American, European, Mexican and Asian newcomers. Industrial success could be replicated at smaller scales, many laborers foresaw, and traditions took root.

"Kansas City's culinary richness emanated," Broomfield writes, "from many immigrants going into the catering and provisions business for themselves, creating restaurants, bakeries, grocery stores, butcher shops, and small food manufacturing businesses, many of which survive today."

When Broomfield's story arrives at the origins of Kansas City's barbecue heritage, it offers a historical precision sorely lacking in tales of our most famous food. As far back as 1858, Fourth of July festivals and political rallies "inevitably featured barbecue," including bison roasts.

Former slaves—who once were forced to provide the hard labor of digging trenches, chopping wood, tending fires and serving food—now lived free in neighborhoods "hazy with hickory smoke on weekends." Wood was plentiful and free, and neighbors often shared the cost of tough cuts of meat and offal.

African-American restaurateur and former steamboat cook Henry Perry, a 1907 arrival who learned to barbecue as a boy in Tennessee, "is credited with being the first man in Kansas City to take

barbecue, what had traditionally been offered up for free, and make a substantial living selling it," Broomfield writes. Texas brothers Charlie and Arthur Bryant learned the slow-roasting arts as apprentices in Perry's many barbecue outlets, and went on to become iconic figures who helped launch local barbecue.

Kansas City closes with savory explorations of signature dishes—some with recipes—including burnt ends, strip steaks, cheese enchiladas and fried chicken.

Kansas City is hardly unique in boasting a rich and proud culinary heritage. But Broomfield's brilliant mix of food's rich narrative and the region's historical stages makes us feel especially blessed to dine within a crossroads where rich resources and creative people combined forces to create so much good food.

—Chris Lazzarino

Eat well, live well

Nonprofit engages community with local food programs

Emily Hampton and Melissa Freiburger want Lawrence residents to feel excited about what they put on their plates. That's why they founded the Sunrise Project, a local nonprofit organization that aims to raise awareness about food and the environment. But even more, they want to inspire individuals to be catalysts for a healthier community.

"We do everything through food and the environment," says Hampton, c'07, executive director of the Sunrise Project, "but it's really about engaging new voices and getting people connected to the community."

Hampton and Freiburger worked together at the Douglas County Child Development Association, where they ran Healthy Sprouts, a farm to preschool program that educates young children about the benefits of eating healthy, local foods. When the program's funding was discontinued in 2014, the two friends decided to create an organization that

could support Healthy Sprouts and similar community programs.

They joined forces with the Lawrence Fruit Tree Project, a group that was filing for its own nonprofit status at the time, and established the Sunrise Project, drawing inspiration for the name from the recently closed Sunrise Garden Center at 1501 Learnard Ave.

“That was always where we wanted to locate,” says Freiburger, PhD’10, who directs programs for the organization.

The 3.5-acre site, which includes two buildings, greenhouses and ample plots for gardens, had been vacant for about a year when Hampton and Freiburger set their sights on it. “The only way we were going to do it was to partner with other businesses that wanted to be on the site and aligned with our mission,” Hampton recalls.

She contacted Dave Millstein, ’80, a longtime Lawrence businessman and owner of Central Soyfoods, a local tofu and tempeh manufacturing company. Millstein had expressed interest in relocating the company’s production facility to the vacant site and teamed up with the Sunrise Project to purchase the property.

Hampton and Freiburger plan to convert the garden center’s former retail space into a community center for after-school workshops and classes and use one of the greenhouses for gardening programs. They will share the rest of the site with Central Soyfoods, Seeds from

Italy, One Heart Farm and Lawrence Organics.

“We’re already gardening and planting fruit trees on the grounds, but we still have to get all the money and go through the building permits to get going on the renovations,” Hampton says.

Over the past year, the Sunrise Project has received more than \$100,000 through donations and grants from the Kriz Charitable Fund, Douglas County Community Foundation and LiveWell Lawrence. Hampton and Freiburger also have hosted several community fundraisers, including two Chef’s Table events and a pie auction, and many local businesses and community members have raised money for the project as well. Hampton estimates the organization needs another \$90,000 to reach its renovation and operating goals this year.

In the meantime, she and Freiburger continue to focus on creating new programs and expanding existing ones. In addition to Healthy Sprouts and the Lawrence Fruit Tree Project, which is responsible for the city’s community orchard in East Lawrence, the Sunrise Project operates Food Rocket, a hands-on cooking and gardening program for children ages 5 to 12, and Summer of Service, which offers volunteer opportunities for youth ages 12 to 18.

A new endeavor for Sunrise Project is vermicomposting—using worms to turn organic waste into high-quality compost—at four local schools. “We’ll have worm

bins on-site,” Hampton says, explaining that students will learn about the process in class. “We’ll take food waste from the schools and the worms will break it down.”

Construction at the garden center should be underway within the next six months, and Hampton says they hope to be in the new location this winter.

“There are so many things we can do once we get there,” says Freiburger. “We’ll have something for everyone.”

For more information on the Sunrise Project, visit sunriseprojectks.org.

—Heather Biele



RYAN COODY



EMILY HAMPTON



STEVE PUPPE



BYRON WILEY

Through programs focused on local food and sustainability, Sunrise Project co-founders Hampton and Freiburger (left) aim to connect Lawrence residents of all ages and backgrounds to their community.

KU 150

Historical notes in celebration of the University's sesquicentennial

For decades Watkins and Miller scholarship halls have provided young women with more than a low-cost cooperative housing alternative. As the *University Daily Kansan* noted years ago, these students received “a triple education,” combining “housework, schoolwork, and play.”

“Watkins girls” shared domestic responsibilities in the halls, which were equipped with seven kitchens in each basement. Groups of six or seven residents were assigned to a kitchen, and the women shared the responsibilities of buying and ordering food, paying the bills and cooking meals—skills Elizabeth Miller Watkins, who donated the funds to build the halls, deemed important for young women to acquire.

“It is surprising,” wrote the *Graduate Magazine* in July 1937, “how soon those who have done no more than make an occasional pan of fudge before they came to the Hall learn to wield a frying pan and a roaster. Most of the girls by the end of a year in the Hall are able to prepare meals that are real culinary triumphs.”

Cooking wasn't the only skill the young women mastered. “The housemother taught us etiquette, the officers taught us cleaning,” Gayle Barry Matchett, '59, a Watkins resident from 1955 to '57, recalled, according to *kuhistory.com*. “But the memories were made in the small kitchens of Watkins Hall, learning to cook together. This cemented our friendships far more than any social life.”

Sunday dinners were formal, requiring the women to wear dresses or skirts, nylons and heels. Often they set an additional place at their tables for Mrs. Watkins, who would occasionally visit from her residence at the Outlook.

Although dining formalities gave way to more relaxed meals over the years, today's Watkins and Miller residents enjoy the ceremonial New Women Dinner, hosted each fall by Kitchen 8, the affectionate name given to alumnae of the halls.

—Heather Biele



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