'Top Chef’s’ Padma Lakshmi ’92 dishes on cooking, career and Clark
A labeled popsicle stick helps guide the beet harvesters at the Clark Community Garden.
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EIGHT GREAT WAYS TO STAY CONNECTED TO CLARK

VISIT CLARKCONNECT.CLARKU.EDU, THE ONLINE COMMUNITY FOR CLARK ALUMNI, FAMILY AND FRIENDS
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Cover photo: Charles Thompson
Dear alumni, family and friends,

What a busy summer! With most students away, we used the summer to complete a series of terrific enhancements to the Clark campus. The most significant change is the closing of a section of Downing Street and the conversion of this space to a pedestrian plaza. This new plaza is now abuzz with students and faculty coming in and out of the Academic Commons at Goddard Library and the Kneller Athletic Center, or walking from Wright Hall or Dodd Hall across to the campus green and Jonas Clark Hall. With no cars to contend with, students and all members of the Clark community can now stop and talk, look out across new campus views, and feel the energy of the campus at work.

The creation of this new pedestrian plaza in the heart of our campus would not have been possible without the strong support of the Worcester city manager, the City Council and many leaders within the Main South neighborhood, which testifies to the strength of our shared vision and community partnership. I am also grateful to Bill ‘76 and Jane ‘75 Mosakowski for the generous gift they made to ensure this project could realize its full transformative potential for the campus. The motivation behind this project started with campus safety. With our University a hub of activity — day and night — we became increasingly concerned about automobile traffic running through a very busy section of the campus. Beyond safety concerns, the pedestrian plaza unites and opens up connections between many of our most heavily used buildings, including Goddard Library as the cornerstone of academic life. It is already hard to imagine Clark’s campus without this tremendous new outdoor space.

The Downing Street project was overseen by Paul Bottis ‘84, who retires this December after working at Clark University for 36 years, including 27 years as director of Physical Plant. Paul led an accomplished Physical Plant department that deserves much credit for the terrific progress that has been made in consistently and effectively enhancing our campus over many years.

In addition to the work on Downing Street, we continue to make improvements to student residence halls. This summer we completed a wonderful addition connecting Sanford and Johnson halls that provides much needed study and group meeting spaces for students. As with all of our projects, these improvements increase the accessibility of our campus to residents and visitors with limited mobility, and also allow us to improve energy efficiency and environmental performance. An additional benefit of this project, coordinated with the closing of Downing Street, is the opening up of the Fuller Quad as a flowing and light-filled space. I invite you to visit campus and see what a difference this makes for students living in Dodd and Johnson-Sanford halls.

I am sometimes asked by parents and alumni as to my thinking about investing in facilities and more generally about making campus improvements. We are fortunate at Clark to have a strong governance system in which the Board of Trustees very actively and rigorously examines campus facilities projects with an eye to the “return on education” for our students. It is no coincidence, for example, that the Sanford and Johnson addition includes a significant increase in study and meeting space for students. We target our investments to projects that directly benefit students as well as the faculty and staff who enable their education. Second, all those who work at Clark today recognize that we are stewards of a wonderful campus that has served many generations and will continue to serve many future generations of students, faculty and staff. In facilities projects and campus design, we take the long view to ensure we create a campus that supports our mission now and for many decades to come.

Funding for campus improvements typically comes from a combination of debt financing, operating funds, and very generous philanthropic support from alumni and friends of the University. We would not have the terrific campus we have today without wonderful gifts to Clark from alumni, from foundations, and from other Clark supporters. Next time you are on campus, take a moment to read the plaques on our buildings, study spaces, lounges and rooms that are our way of saying publicly: Thanks to all of you who support Clark facility projects.

I would be remiss in closing my letter to you if I did not also comment on our investment in people. After all, as many of you have told me, it is the talented, caring and committed staff and faculty at Clark who make a transformational difference in the lives of our students. This fall we welcome seven new tenure-line faculty members in chemistry, economics, education, Spanish, geography, international development, and management. These appointments continue Clark’s commitment to ensuring we have a world-class faculty dedicated to cutting-edge scholarship, and to teaching and student learning. One appointment of particular note here is Professor Katerine Bielaczyc, who is the new director of the Jacob Hiatt Center for Urban Education at Clark University. Professor Bielaczyc further strengthens Clark’s nationally recognized leadership in urban education. I welcome all of these new faculty members to Clark University.

Sincerely,

David P. Angel
President
In another life I worked as a film critic, and I was always a sucker for movies about food. “Big Night.” “Babette’s Feast.” “Eat Drink Man Woman.” “Like Water for Chocolate” — loved ‘em all. Heck, even watching an animated rat whip up French delicacies in “Ratatouille” stirred something deep in my soul.

So I was particularly excited about the possibility of tackling a food theme in CLARK alumni magazine, but doing so in a way that acknowledges our often complicated relationship with what we put into our bodies.

First of all, food is fun. And nobody knows that better than Padma Lakshmi ’92, who as host of TV’s “Top Chef” rubs elbows with some of the nation’s finest cooks and connoisseurs (not to mention celebrities of every stripe), and is an accomplished foodie in her own right. We’ve wanted to feature Padma in these pages for some time, and we were thrilled that she was able to take some time out from her busy production schedule for an interview. Here’s the scoop: she remembers her Clark days fondly.

Food is also serious business. I met New York Times food writer Mark Bittman ’71 when he spoke at last year’s Jonas Clark Fellows dinner, and while he made his reputation as someone who celebrates the preparation and consumption of good food, he also delivered some disturbing truths about the American diet that left me reconsidering the items on my plate (I devoured them anyway, but at least I didn’t ask for seconds). Mark is provocative, blunt, honest and funny — including about Clark cafeteria food — as you’ll see in the profile on page 22. He is also optimistic about an emerging healthy food movement, and in that vein I do believe he would be pleased with the evolution of Clark’s dining services.

Food is personal. In a story beginning on page 34 you’ll find six intriguing profiles of Clarkies who have approached food from a number of angles, from the entrepreneurial to the philanthropic, from raw to deep-fried. You may not have yet heard the term “freight farm,” but you may one day be eating broccoli that’s been produced in one thanks to the vision and drive of M.B.A. student Brad McNamara. So too, the work of Mahadevan Ramachandran, Ph.D. ’97, at the World Food Programme may have fallen under the radar, but that matters little to the people in places like Angola, Sudan and post-tsunami Sri Lanka who benefited from his ability to merge technology with economic analysis to get food quickly to areas devastated by war or natural disaster.

Okay, back to the “food is fun” thread. One of my favorite reporting gigs since coming to Clark was sitting on a stool in Annie’s Clark Brunch and observing owner/hash-slinger extraordinaire Annie Jenkins in action. Annie has presided at the corner of Main and Downing streets for 25 years, and what she accomplishes at the grill during the breakfast and lunch rushes is as much performance art as it is culinary workmanship. Indeed, her true talent may be keeping up a stream of banter with her regulars, who like to zing her and can expect a good zing in return, all while she balances multiple plates teeming with eggs, home fries, and those despicable pancakes (read the story, you’ll see what I mean by that). For many in the Clark community, Annie is family, her place home.

Twenty-five years ago, when Annie was waitressing at what was then Wendy’s Clark Brunch, she most surely served the pretty undergraduate who lived in the apartment above the diner and often wandered downstairs to eat with her friends. Her name? Padma Lakshmi.
Clark educates lifelong entrepreneurs who use their knowledge, gut, and the experience they gain at Clark to change our world. That kind of education is personal, and costly. Please help us.

Be a Clarkie. **Fund a Clarkie.**

Show your COURAGE.
Make a gift at https://clarkconnect.clarku.edu/courage.
And the bride wore tartan

Last August, after a courtship dating back to our undergrad days at Clark, we finally tied the knot. After a beautiful wedding we set off for our long-awaited honeymoon. We thought you might be interested in our “human interest” story.

We spent the first leg of the journey in Ireland visiting historic sites, exploring the countryside, and sleeping in three different castles. We did many exciting things, such as taking falconry lessons, and also enjoyed being immersed in the culture of my husband’s ancestral home.

The next portion of our trip took us to Scotland. We toured the country, making stops in Glasgow, the Highlands, and Edinburgh. After 12 glorious days it was time to head home, but Mother Nature had other plans for us.

On the morning we were to fly home we arrived at the airport to find our flight was canceled — thanks to Hurricane Irene. We spent more than 12 hours at the airport trying to make plans to get home, and trying to get ahold of our travel agent. Finally, it looked as if we’d be stranded for the immediate future.

It was then that an airport worker who had overheard us told us about his hometown of Dunfermline. Since every room was booked in Edinburgh he took it upon himself to find us a room at the Garvock House — a charming hotel in Dunfermline.

Our honeymoon wound up being extended an additional five days because all the flights home were overbooked. Rather than being a very stressful time, we were made to feel at home by everyone we encountered. From the taxi driver to the hotel staff to a worker at a museum who played “The Star Spangled Banner” for us, everyone was kind, generous and thoughtful. This even continued after our return home. I was in contact with someone who tried to get some beverages shipped to the States as a Christmas gift for my husband. When U.S. Customs would not allow the shipment she sent us a lovely gift basket instead.

We were so overwhelmed by everyone’s kindness that we wrote a letter to the local newspaper in Dunfermline. We opened our mailbox this Valentine’s Day to find a copy of the paper that our letter was printed in, along with a heart-shaped photo of us. We also got a postcard from a couple we had never met who had read our story in the paper. When our local newspaper, The Ridgefield Press, heard our story, they ran an article about us, too.

We got more than we bargained for when we planned our trip. We had the opportunity to visit the home of Andrew Carnegie, the tomb of Robert the Bruce (first king of Scotland), and to see the country through the eyes of the locals, rather than simply as tourists.

Jessica ’98 and Sean ’99 O’Connell
Ridgefield, Conn.

Dr. Roope was a special teacher

On page 26 of the spring issue of CLARK alumni magazine, the picture of the young man wearing a headset listening to a primitive radio set appears to be that of Percy Roope when he was a student. Dr. Roope, who was a student of Dr. Robert Goddard, was my physics professor at Clark, and I have been grateful to him throughout my life. I’m sure that he never realized it, but he saved my academic life and opportunity to graduate.

I was in my third year, and as a science major was required to enroll in a specific physics class. I was involved with a major program in biology and struggling in organic chemistry. At the end of the first semester, my instructor in physics informed me of his intention of giving me a failing grade despite a passing score on the semester exam. This was a man who considered teaching a distraction from his research work and who delighted in humiliating undergraduates.

I was devastated. My scholarship would be withdrawn. I had no money and my parents could only provide basic room and board. There were no such things as student loans at that time, and my dreams of a college degree would end. In desperation, I approached Dr. Roope, who was the chairman of the department, and explained my situation. He must have recognized by my breaking voice that I was at the “end of my rope.” His manner was friendly and reassuring. He understood that my future would not lie in the future of nuclear physics and that he would waive the requirement of the science major course. Instead, I could transfer into a physics class taught by him.

I will not detail the result of the transfer nor the succeeding events. It is sufficient to say that it was a success, and that I received great benefit. Percy Roope was one of those teachers whose name was seldom mentioned in student plaudits or who joined with those engaged in self-promotion, but he recognized that scholastic life went beyond grades and the classroom. He had compassion for the weaker student, and in my case, he made the difference between success and failure.

Roger T. Thurston ’51
Eastham, Mass.
Bringing light to Famagusta

Since graduating from Clark University in 2007, I have continued to expand my horizons and broaden my education. This has taken me to various places. One of them is the island of Cyprus, where I attended the University of Nicosia. While at the university I visited an art show, and was utterly inspired.

This show was unlike any other that I have attended — it stood for something greater. Viewing the art and learning about its purpose immediately triggered something I learned while attending Clark University. Our motto is “Challenge Convention. Change our World.” This, to me, means speaking out against injustice and taking a stand. The artists from this exhibit were single-handedly bringing change; showing in their art what many are afraid to talk about out loud.

From the island of Cyprus to the United States, with this article I am helping to shed light on the modern ghost town, Famagusta.

I walked into the gallery and instantly realized that the artists, Katerina Attalidou and Stefanos Karababas, were using techniques that I have wanted to explore in my own art. It looked like they were using photography, oil, acrylic, and ink to create texture.

I observed light switches next to some of the artwork, but thought they were a part of the building. Then I saw someone turn on one of the light switches and the canvas in front of them was transformed. This compelled me to do the same for the canvas before me. Once I did, the canvas completely changed. There was now a light shining through it, and the images were alive. You could see the people, the joy, and the life. One of the artists must have noticed my amazement because she immediately came over and asked what I thought. I asked how she had been able to do this. She smiled and told me the following story:

“Famagusta is a ghost city. By the end of 1974 the town was conquered by Turkish troops, fenced off completely, and has a population of zero. Today the former millionaires’ resorts still stand vacant and fenced off, guarded by Turkish soldiers and doubtful to open anytime soon. Homes still have closets full of clothes, cabinets full of dishes, and there is even a car dealership still stocked with “brand new” 1974 model-year cars. Dozens of hotels along the coastline sit empty with broken windows and fully furnished rooms, and countless cars collect dust in garages. There is even a construction crane still towering above the skyline, the future hotel it was to build never finished. This area is barricaded and patrolled by Turkish troops. Famagusta is protected by a 1984 UN Security Council resolution that states the empty town can only be resettled by its original inhabitants. This resolution has prevented Turkish authorities from reopening Famagusta as they are in no hurry to return it to the Greeks (if I can’t have it, you can’t have it either).”

Indeed, this art show was not just another multi-media event. The artists, through their talent, were resurrecting Famagusta. They challenged the powers that deemed Famagusta a dark city of the past by bringing light back to it. Maybe one day, this town frozen in time will be brought back to life and the inhabitants will be returned.

Eva Sano ’07
Boston, Mass.
Students in the class of 2016 will never experience the unwanted thrill of crossing the midsection of Downing Street as cars barrel over the rise from Park Avenue to Main Street. This summer, those safety concerns disappeared when a portion of Downing Street extending from Florence to Woodland streets was transformed into a pedestrian plaza. Brick walkways and a grass oval have replaced the old road, connecting the campus physically and enhancing it aesthetically.

Last December, the Worcester City Council authorized the abandonment of the section of Downing Street, enabling the city to fulfill its end of a payment-in-lieu-of-taxes agreement it reached with Clark in September 2010. Work progressed on the roadway throughout the summer and was completed before first-year students arrived on campus in late August.

Indeed, it was a summer of change on the Clark campus. In addition to the Downing Street work, a 10,000-square-foot addition now connects Sanford and Johnson halls, providing students with bright new study and group meeting space. The recent improvements also increase the accessibility to residents and visitors with limited mobility, and improve energy efficiency and environmental performance.

Across campus, the University — working with food service provider, Sodexo — has fully renovated and expanded the Bistro. The eatery now offers additional seating and more dining options, including sushi prepared fresh on-site daily and an Expeditions menu featuring food from around the world with the menu changing monthly.

In the Kneller Athletic Center, two gym floors were refinished and a third was replaced. The center also sports new bleachers, with the 1970s-era pinewood benches donated to the Worcester public schools for shop and carpentry classes.

The Clark construction projects were executed in tandem with sewer improvements completed on the streets surrounding the University. The din of jackhammers and backhoes, as well as the steady “beep, beep, beep” warning that heavy machinery was in the area, provided the summer soundtrack for staff, faculty and students working on campus.

The noise and traffic detours proved to be minor inconveniences as the University emerged in August with a fresh look and shared spaces for generations of Clarkies to enjoy.

Visit clarku.edu/downingstreet to view a slideshow of the Downing Street changes.
Clark team solves a coal case

“The mushroom that ate the earth.”

Okay, the headlines weren’t quite so lurid (though some came close) when an international team of scientists led by Clark Biology Professor David Hibbett published a paper theorizing that a fungus brought the planet’s coal production to a grinding halt some 300 million years ago.

In the paper, titled “The Paleozoic origin of enzymatic lignin decomposition reconstructed from 31 fungal genomes,” senior author Hibbett and his co-authors presented findings from fungal analyses of 31 genomes, including 12 newly generated for the project by the U.S. Department of Energy Joint Genome Institute. The findings appeared June 29 in the prestigious Science magazine.

The plant polymer lignin, which is a component of plant cell walls, gave rise to coal deposits for an estimated 60 million years. Evolution of fungi that can break down the lignin may have been a factor for the sudden drop in coal production. Hibbett noted that enzymes in fungi are prime decayers of wood — a property that presents potential applications for biofuels research.

The project involved both Clark undergraduates and graduates, with students working to annotate the genome, a labor-intensive process. Even as undergraduates, they were well prepared for the task, having been introduced to this skill through a course taught by Assistant Professor of Biology Heather Wiatrowski. The students were further trained in genome annotation by Clark Ph.D. student Dimitris Floudas, eventually becoming co-authors of the paper in Science, a remarkable outcome for undergraduates anywhere, Hibbett noted.

Indeed, 10 of the 71 authors who contributed to the paper are from Clark. Besides Hibbett, co-authors include: Floudas; former research scientist Manfred Binder; master’s students Darcy Young ’11 and Dylan Glotzer ’11; Clark postdoctoral fellow Laszlo Nagy; and Clark undergraduates Nathan Kallen ’12, Alexis Carlson ’13, Albee Ling (transfer), and Rachael Martin ’13.

The paper drew worldwide media attention, proving that a 300 million-year-old story is as relevant as today’s headlines.
Clark Police Chief Stephen Goulet was on hand as usual for the May Commencement, but his familiar uniform was replaced with a gown, and instead of a badge he wore a mortarboard and tassel. The longtime chief joined his fellow students to accept a diploma for earning his bachelor’s degree in criminal justice/legal studies. Goulet started at Clark as an officer in 1983, was promoted to sergeant in 1986, and was named chief in 1989. He began taking classes in 1985, his course load varying based on his family responsibilities as he and his wife, Kathi, raised three young children. Goulet says being questioned by his younger classmates about his work experience was “one of the most enjoyable aspects of my classroom experience.” He is the third Goulet with a Clark degree. Daughter Meaghan graduated from Clark in 2011, and son Kevin graduated in 2008.

A current affair

On April 2, the mood outside the Lasry Center for Biosciences was electric, with good reason. That date marked the debut of Worcester’s first electric vehicle (EV) charging station, situated in the Lasry parking lot. A second station is located behind the Downing Street administration building.

Owners of electric cars like the Chevy Volt, Mitsubishi MiEV and BMW ActiveE can now “plug in” at the meters, called ChargePoint portals. The portals are part of the international ChargePoint Network that helps online users locate stations within an EV’s mileage range, generally 100 miles per charge.

The Institute for Energy & Sustainability, a nonprofit housed at Clark, received a Massachusetts Department of Energy Resources grant to install 10 charging stations in Central Massachusetts. They are among more than 150 stations awarded to more than 20 municipalities across the state.

In a program held inside the Lasry Center lobby, Clark President David Angel noted the strong partnerships involving participants from federal, state and city government, private business and higher education that have put Worcester “at the cutting edge of another sustainability initiative.” Massachusetts has created an Energy Climate Plan, with a goal to reduce greenhouse gas emissions by 25 percent by 2020, and 80 percent by 2050. An estimated 30 percent of those reductions will come through transportation improvements, said Mark Sylvia, commissioner for the Massachusetts Department of Energy Resources. Introducing electric cars, hybrids and alternative-fuel vehicles into the mass market will “lead us in the right direction,” he said.
HALL OF FAME

For scholars, G. Stanley Hall is the gift that keeps giving.

Clark’s first president was a man of supreme contradictions—a brilliant intellectual whose raging egotism and duplicitous dealings skirted self-destruction; a public success story whose private life was darkened by tragedy.

Harvard University historian and New Yorker staff writer Jill Lepore found Hall so fascinating that she devoted an entire chapter to him in her well-reviewed book “The Mansion of Happiness: A History of Life and Death,” released in the spring by Knopf.

Lepore’s book traces the human condition “before the cradle to beyond the grave” through true-life stories that incorporate everything from Darwin’s theories to the moon landing. Hall stars in a chapter titled “Happy Old Age,” which recounts not only his personal journey, but his own studies of aging in the last half of life—she credits the renowned psychologist as the founder of gerontology. Lepore reports several memorable passages from Hall’s life, among them his colorful interactions with Sigmund Freud and Carl Jung on their 1909 visit to Clark, which involved a séance conducted by a local medium; his academic triumphs and administrative defeats (including a faculty defection); and the death of his wife and young daughter, who asphyxiated from a gas leak in their home.

Lepore concludes the chapter with the image of a dying Hall being wheeled into his study where he hoped that the books that had long sustained him could somehow save him. She writes, “Hall stared at his desk, the shelves of books. Divinity, philosophy, psychology. Nothing. He collapsed in his chair.”

“The Mansion of Happiness” features other Clark appearances, including mentions of birth control inventor and Clark Professor Gregory Pincus, and Anthropology Professor Franz Boas, who famously railed against racial bigotry at the turn of the last century.

Jill Lepore’s connection to Clark University transcends that of the typical researcher. Her late father, Frank Lepore, was a Clark graduate, class of 1949.

Wheeeeeeeeeeeeee!

The playground at the corner of Florence and Downing streets had grown so dilapidated that it was unusable by neighborhood children. There was no fencing to prevent kids from toppling off a nearby stone wall, and exposed concrete promised a hard landing for anyone who fell off the equipment. The swings, slide and Jungle Gym were 1975 vintage, and over time had become broken, corroded and unsafe.

A group of students led by Mary-Kathryn (Katy) Cleminson ’12 was having none of it. They formed Project Playground to coordinate the process of replacing the decrepit equipment, and adding lighting, fencing and mulch flooring. Clark’s Student Council contributed $39,497 toward the work, which took place in the spring.

“Project Playground is an opportunity for students to engage the community directly and form a lasting, tangible bond with the community,” said Cleminson.

Cleminson spearheaded the effort in Main South after conducting a similar initiative abroad last summer for students at a primary school in South Africa. She noted that a safe, accessible playground has been shown to reduce school violence and improve students’ social and motor skills.

The positive results of the Clark students’ efforts are seen almost daily, with young children climbing, sliding and swinging in their restored playground.
Coach Cool

If you had to explain what “cool” is, could you?

Maybe that’s not a fair question. “Cool,” after all, is in the eye of the beholder. It’s an attitude, a personality, a something. If you can define cool, then it’s not cool anymore.

But online newspaper golocal-worcester.com gave it a try in a July story titled “The 10 Coolest People in Worcester.” Among those featured in this eclectic mix of activists and entrepreneurs was Jeff Cohen ’02, head men’s lacrosse coach at Clark.

The newspaper reported that Cohen led the team to six wins his first year (2010), more than the team had achieved the previous two years, and was named Pilgrim League Coach of the Year for 2010 and 2011. The former player ranks as Clark’s fifth all-time leading scorer.

But why does that merit Jeff Cohen’s inclusion on this particular list? Because as everyone knows, winning is pretty cool.

CLARK CHOWS DOWN

What do Clark students eat in a given year? Heather Vaillette, general manager of Clark Dining Services (operated by Sodexo), offers some statistics to chew on:

<table>
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<th>Item</th>
<th>Quantity</th>
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<tr>
<td>47,100 burgers</td>
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<tr>
<td>1,476 lbs. of ketchup</td>
<td></td>
</tr>
<tr>
<td>36,477 lbs. of French fries</td>
<td></td>
</tr>
<tr>
<td>5,870 lbs. of tofu</td>
<td></td>
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<tr>
<td>11,360 lbs. of shredded mozzarella cheese</td>
<td></td>
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<tr>
<td>2,332 bread bowls</td>
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<tr>
<td>81,720 cage-free shelled eggs</td>
<td></td>
</tr>
<tr>
<td>4,890 lbs. of bacon</td>
<td></td>
</tr>
<tr>
<td>91,200 slices of American cheese</td>
<td></td>
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</tbody>
</table>

The words “cage-free” are one indication that this isn’t the dining experience you may remember from your Clark days. According to Vaillette, Executive Chef Denis Gagne and his team prepare all the food from scratch, right down to the croutons, and try to purchase as much locally produced food as possible. “We’re pushing the envelope with flavor profiles and keeping up with food trends,” she said. “It’s our responsibility to teach students about healthy eating and to introduce new foods. We don’t want to see them gravitate to the deli — that’s a bad day.”

In 2011, Mass Recycles awarded Sodexo the Gold Award in the Food Establishment category in Massachusetts for its sustainability efforts, which include a comprehensive composting program. Vaillette says her team also has made it a priority to work with community groups like Hunger Free Worcester and Rachel’s Table, and with student groups such as Food Truth, The Local Root (Clark’s new food co-op) and Relay for Life.
The road to justice

For much of his early life, D’Army Bailey ’65 (pictured third from left) traveled the lonely path of an activist — leading civil rights protests in Louisiana and Worcester, being expelled from Southern University for agitating for racial justice, and earning a thick FBI file that labeled him a “subversive” and a “radical.” Recently, the retired circuit court judge who took his fight to the streets was honored by his hometown of Memphis, Tenn., in fitting fashion: with a street named in his honor.

In a May 16 ceremony, outside the downtown Memphis courthouse where he presided for 19 years, Adams Avenue was rechristened Judge D’Army Bailey Avenue to recognize Bailey’s contributions to the city. Bailey, who continues to practice law, is also well known as founder of the National Civil Rights Museum in the former Lorraine Motel in Memphis — the site of Martin Luther King Jr.’s assassination.

In the fall 2010 issue of CLARK alumni magazine, Bailey recounted the journey that led him to Clark University in the early 1960s. While at Clark, he brought Black Muslim leader Malcolm X to campus for a speaking engagement in a packed Atwood Hall and led student pickets to demand that local companies hire and promote African-Americans to managerial positions. He went on to earn his law degree at Yale University.
Entrepreneur, philanthropist, celebrity, and host of TOP CHEF Padma Lakshmi ’92 has found a recipe for a sweet and savory life by Jane Salerno

PADMA POWER

ILLUSTRATION BY ALEX WILLIAMSON
But if you’re looking for Lakshmi anywhere else, no problem. You’ll easily find her on TV, in magazines, in the cookbook aisle, online in countless red-carpet slideshows or dazzling the paparazzi alongside other A-list celebs at posh fundraising events. Drop her name in Google and it lists “about 3,870,000 results.” You even can watch video of speeches she has delivered at medical conferences.

Lakshmi — cookbook author, actress, entrepreneur, designer, philanthropist, model and mom — is arguably Clark’s most famous and glamorous alum. She recently took time out during her work as host and judge on the Emmy Award-winning series “Top Chef” to recall her days as an undergraduate and talk about her journey to and from Clark.

“I remember during freshman orientation there was this big, ominous moment when the welcoming person said, ‘Look to your left. Now look to your right. One of you won’t be here in four years.’ I think that the ‘one of you’ they were talking about was me, because in my last semester I high-tailed it out of Clark to go abroad,” she says. “I was ready to go and see the world and had pretty much done all my credits at that point.”

Lakshmi marvels that she somehow talked her way into the Department of Foreign Languages’ study-abroad program in Madrid. “I hadn’t taken any Spanish classes. I just convinced them to send me to this beginning program, the same one the other kids were going to.” Heading overseas in her last semester was an unusual move, she admits, but it dramatically changed the trajectory of her life and career. (She figures the semester abroad is probably why she had no official yearbook portrait.)

The Hollywood script-worthy story of Lakshmi’s “discovery” begins in Spain. And that’s where she came awfully close to dismissing an offer that set her on the path to fame and fortune.

After arriving in Madrid, Lakshmi was met at the airport by fellow Clarkie and friend Santiago Molina ’91, who today is head of equity research at Spanish banking giant la Caixa. At a café one evening, Molina introduced her to his friend who was a modeling agent. He asked Lakshmi if she’d considered modeling.

“I was a bit of a snob about it and said I didn’t want to ruin my GPA in the last semester,” she laughs. But since she only had to be in school from 9 a.m. to 1 p.m., Molina finally convinced her to visit the agency one afternoon. “And that’s how I started modeling in Madrid.”
FROM HOT PLATE TO HAUTE CUISINE

Not long after her graduation from Clark, Lakshmi was being celebrated as the first supermodel of Indian descent, marching the fashion runways in Paris, Milan and other cities around the world.

Amid all the travel, Lakshmi practiced her love of cooking, experimenting with a wide range of global recipes and spices. She published “Easy Exotic: A Model’s Low-Fat Recipes from Around the World,” which won awards for a first cookbook. She hosted a top-rated TV cooking show based in Rome. (Italian is one of five languages she speaks. Spanish, English, Hindi and Tamil are the others.) This feat led to her own show back in the United States, “Padma’s Passport” on The Food Network, as well as a documentary series “Planet Food,” also seen on Discovery worldwide, which brought her to the “Top Chef” hosting spot in 2006. The Bravo network program gained a cult-like following and Lakshmi’s star grew brighter. In March of that year, she appeared resplendent in a sari on the cover of Newsweek, illustrating a feature on “The New India” and Indians in America.

In 2007, the year she appeared among People magazine’s “100 Most Beautiful People,” Lakshmi also published her second cookbook, “Tangy Tart Hot & Sweet: A World of Recipes for Every Day.” In vignettes accompanying the recipes, she lovingly traces her culinary roots from Southern India to the immigrant-infused home kitchens and restaurants she experienced with her mother in New York and Southern California. She writes: “By the time I was in college, I was trying different recipes from the international students who cooked in my dorm. When I studied abroad in Spain, the first things I learned to say in Spanish were the names of ingredients I needed to make the dishes that reminded me of home.”

From hot-plate cuisine in Dana Hall during her first year, to Maywood the next, Lakshmi savored opportunities to try out new foods. In her junior year, she lived above Wendy’s Clark Brunch (now Annie’s) on Main and Downing streets. “There was always the smell of hash browns, or bacon and eggs cooking,” she recalls, “but I didn’t really mind that. In those
days, the place opened at 5:30 and closed in the afternoon. The owner was very good about being good-humored no matter what time we strolled in, even if it was after closing time.”

**BIG PASSION IN THE LITTLE THEATER**

Lakshmi enrolled as a psychology major, but changed her mind during the second semester of her first year. “I just decided that there were enough people out there more interested in Pavlov’s dog than I was. I loved college, but thought something was missing,” she says. “I was very involved in theater in high school, so I tried out for a play with CUPS [the Clark University Players Society]. I think I did ‘Crimes of the Heart,’ by Beth Henley.” She also worked on costumes in “The Madwoman of Chaillot.”

Getting involved in theater made Lakshmi realize “that’s what was missing.” She enjoyed an introductory class in creative movement taught by Gino DiIorio, professor and playwright who is now the chair of the Visual & Performing Arts Department. “I switched my major to theater after that,” she says.

Lakshmi remembers spending many hours in the Little Theater, where she had what she describes as an apprenticeship of sorts with Catherine Quick Spingler, a former French instructor who also designed costumes for stage productions. Lakshmi also styled hair and makeup for other actors when not cast in a play. “It was a very small theater department, so it was pretty much all hands on deck wherever possible.”

As a financial aid student with merit-based scholarships, Lakshmi spent her extracurricular time in work-study positions, with Spingler, and also in a job with the administration. One summer, she worked as a teaching assistant in a “History of Science” course, she says. “I did whatever job I could because, you know, I needed the dough!”

Despite the hard work, Lakshmi says she regards her Clark days with a sense of satisfaction. She recalls being a student representative for the honorary degree committee. “I really enjoyed bringing different people to campus — whether it was Václav Havel or Madeleine Albright, who we invited to come before she was secretary of state. Those were interesting moments for me.”

She happily conjures memories of Spree Day and concerts in The Grind (formerly the Pub). “Spree Day was always fun. And I remember seeing Dave Matthews. He wasn’t as well-known as he is now, not nearly. We didn’t really know who he was. He came to play at the bar at Clark. Do they still have that bar? It was underground; very dark and dingy.”

Lakshmi reminisces about exploring different dining experiences at area establishments, naming favorite places nearby. “There was a place downtown called Tommy Guns that I really liked,” she offers. “They had waiters who would sing and dress up like they were in the 1920s. And there was an Armenian place called Art’s Café. … I remember Coffee Kingdom with great fondness.”

Professor emeritus Michael Spingler and his wife Catherine, who each taught in the Department of Foreign Languages and Literatures, remain Lakshmi’s most enduring link to her college. “I love the Spingers, and I became very close to both Michael and Cathy — at Clark and after Clark,” she says. “I’ve kept in touch with them over the years. I would say that Michael Spingler probably had a very good hand in helping me learn to cook. My first cookbook is dedicated to him.”

Lakshmi’s high regard for education is evident to anyone examining her life and career. Her official online biography and many media interviews mention her Clark theater arts degree. When the conversation turns to current headlines about higher education and questions about the necessity and costs of a college degree, she expresses strong opinions, informed by her own experiences:

“I remember when somebody once approached me about modeling, about the time of high school, and my mother said, ‘If you’re pretty at 17, you’ll be even prettier at 21.’ She was very adamant that I go to college. You know, we couldn’t afford college. It took a lot for me to be able to get through college financially. If it wasn’t for modeling, I don’t believe I would have paid back my college loans nearly as quickly as I did.

**AS A FINANCIAL AID STUDENT WITH MERIT-BASED SCHOLARSHIPS, LAKSHMI SPENT HER EXTRACURRICULAR TIME IN WORK-STUDY POSITIONS. ONE SUMMER, SHE WORKED AS A TEACHING ASSISTANT IN A “HISTORY OF SCIENCE” COURSE. “I DID WHATEVER JOB I COULD BECAUSE, YOU KNOW, I NEEDED THE DOUGH!”**

I have some college friends who were also on financial aid who didn’t really pay back their college loans until almost last year. And that’s not uncommon. It is a big investment, but I think it’s worthwhile. There is a way to get a lot of academic learning and knowledge of a cultural sort outside of college; college is not the only provider of that kind of intellectual thinking or academic learning, but it is the main source of it in our culture.”

College, she continues, is also valuable “because it is the only time in most of our lives where we have a level of freedom to explore who we are and who we want to be without having the responsibility of complete adulthood. Those four years are really to inform
oneself. If you're not in college and you have to right away go out and get a full-time job, you don’t go through that experience. I think college serves to get a lot of questions answered and gives us time to feel like individuals — out of our parents’ home. And, even if we live at home and go to school, there’s still an autonomy that you can have without fully having the responsibilities of being an adult.”

‘TOP CHEF’S’ WORKING MOM

Now, just turned 42, Lakshmi is juggling responsibilities that would be daunting to the most energetic 20-something.

A paradoxical mix of glitterati and literati — her eight-year relationship (including a three-year marriage) with renowned author Salman Rushdie was an international sensation — Lakshmi has impressed fans and even critics by proving to be much more than a pretty face. She has employed entrepreneurial savvy to build an empire of sorts. Her jewelry designs, “The Padma Collection,” are in top retail stores, along with her “Easy Exotic” line of cooking products such as teas and spice blends, teapots and cooking tools.

She is formulating her third cookbook, as yet without a theme or title. “I don’t really know what it’s going to be until I actually finish it. I tend to do a lot of writing and a lot of cooking and then try to carve a book out of that thicket. The writing takes a lot of concentration and it’s hard to carve out time to do that in any meaningful way,” she says. “It is the most gratifying of all my jobs, I would say. But I’m thankful for all of the work that I’ve been able to do. I have a lot of down time from ‘Top Chef’ because we film the show all in one go. And when I’m not working on ‘Top Chef,’ obviously, I’m doing other things, attending to my family and being a mom.

“Before ‘Top Chef’ I was writing a lot more,” Lakshmi continues, citing earlier work as a contributing editor to Harper’s Bazaar and writing a syndicated column for The New York Times. “It’s harder to write now because I don’t do it as consistently. Writing is like any other muscle: the more you do it the better you get and the easier it is to do. But I’m lucky in that I’m able to at least experience...
all these different jobs in the course of any given year.”

“Top Chef,” entering its 10th season, remains Bravo’s most popular program and has inspired several spin-offs and numerous imitators. Lakshmi clearly enjoys working with the contestants, even when she has them fixed with a laser-like stare and issues the dreaded command, “Pack your knives and go.” She’s reluctant to name favorites. “Sometimes the chefs that you wind up staying in touch with or become close to aren’t even necessarily the winners,” she acknowledges. “It’s like being a teacher and every year you get a new set of third graders.”

She does mention Dale Talde, a contestant from Season 4 who opened a restaurant in Brooklyn. “I’ve been there. I’m very proud of him and it’s nice to see what he’s accomplished after the show.”

It seems remarkable that nearly six years after being profiled in a *Variety* feature titled, “Model Entrepreneurs: Banks, Klum and Lakshmi take beauty and brains to the bank,” all three of the story’s subjects — Lakshmi and fellow supermodels Heidi Klum and Tyra Banks — have remained in the spotlight as celebrities, successful businesswomen, fashion icons and TV personalities/ producers.

**DOING WELL, AND DOING GOOD**

Amid all the glitz and business enterprise, Lakshmi devotes a good deal of time working to benefit various causes, chief of which is advancing the Endometriosis Foundation of America, which she co-founded with Dr. Tamer Seckin in 2009. Her work for this cause is where she reveals heartfelt personal motivation and her most vulnerable, yet empowered, self.

Lakshmi has been candid about her long struggle with endometriosis, an often painful condition in which cells from the lining of the uterus grow in other areas of the body. She suffered, undiagnosed, until age 36. Her crusade is to get all young women to talk
My identity can be very accurately traced through my fork. I grew up first in South India, and the roots of many of my recipes are there. Starting out with a few chilies, some mustard seeds, and ginger, I was able to learn the secrets of my grandmother’s kitchen. Most of my fondest early memories are of being with my mother, my aunts, and my grandmother in the kitchen. I came to equate cooking with celebration, and food with love.

Most of us do not eat a single cuisine all the time, or indeed even for all of one week. Whenever we celebrate anything, a birth, a marriage, a death, when we court each other; for business or friendship or romance, what do we do? We eat. What do we eat? All kinds of things. One day sushi, another Thai, a third Italian, and the fourth day ... maybe Mexican, or how about Moroccan?

I cook the way I eat. I love fresh ingredients, clean flavors that stand out on their own, and healthy dashes of some unexpected spice that give a dish originality. The only recipes I remember are ones that arouse passionate and emotional responses in me. I want to eat a rice dish that transports me to the paddies of Indonesia, a couscous dish to remind me of mysterious Marrakech, and a fiery curried broth to evoke my lost childhood in the deep lushness of the South Indian rain forest.

—From “Tangy Tart Hot & Sweet”

openly about and demand attention to the symptoms of endometriosis, which, she says, are often misunderstood, ignored or simply brushed aside. In 2009, she delivered the keynote speech at the official launch of the new Center for Gynepathology Research at the Massachusetts Institute of Technology. She is continually engaged in raising money to educate women and physicians about the disease. Her annual Blossom Ball in New York is a high-society “must” event, and she organizes every detail, from the guest list to the “too spicy” menu to the flower arrangements.

Lakshmi also serves as a global ambassador for “Keep a Child Alive,” a charity that supplies treatment and services to children and families affected by HIV/AIDS in Africa. She is active with Habitat for Humanity and other philanthropic causes as well, including supporting the sustainable food movement.

Always, food is at the core of Lakshmi’s life and work. “I love to cook even when I’m not working,” she says. “When you travel a lot for work, it’s nice just to be home as well.” New York City is her home base, where she lives with her 2-year-old daughter, Krishna. “I wouldn’t want to live in any other city in the world. … I go back to India still, about once a year for three or four weeks to be with my family. Other than that I still love to travel. It’s not as possible now because of my young daughter, but she gets around. Her passport is much more filled than that of most adults in this country.”

In a video of a speech she made on behalf of the Endometriosis Foundation of America, Lakshmi recounts being told she would never have children, having been medically untreated or mistreated for so long. As an Indian, she says, she believes in karma, and after deciding to launch her foundation she discovered she was pregnant. “I sincerely believe that it was me being galvanized by my own selfish needs that encouraged me to help other women,” she tells the audience, “so that young women who are in their college years now can get tested and do not have to go through what I went through. [That] gave me the good karma of the universe, or God or whoever you want to say, to give me my little baby girl.”

Padma Lakshmi does indeed seem blessed by a kind of good karma that might be credited with supplying the beauty, intellect, creativity and drive that has led to her success.

A Forbes magazine headline once asked, “Where Will Padma Lakshmi Go Now?”

Karma may indeed direct her path, and the journey undoubtedly will be a zesty one.
what's eating mark bittman?

THE NEW YORK TIMES' FOOD EDITORIALIST, CLARK CLASS OF '71, OFFERS A SANE RESPONSE TO AN AMERICAN DIET FLIRTING WITH MADNESS ➔ BY JIM KEOGH

PHOTOGRAPHY BY SCOTT BRAUER
But the reason for the intense vitriol directed his way had nothing to do with Bloomberg battling public-employee unions or slashing social-service budgets. His perceived sin was proposing a limited ban on the sale of sugar-sweetened beverages greater than 16 ounces. If the law were enacted, waistline-expanding mega-cups of soda and other sugary drinks would be a thing of the past at a variety of city venues.

The outcry was fast and furious. The American Beverage Association accused Bloomberg of restricting freedom of choice; other pundits blasted the mayor for promoting a “nanny state,” an angle of attack exacerbated by his earlier ban on transfats from restaurant food.

Mark Bittman was having none of it.

In his New York Times column, Bittman noted that sugar-sweetened beverages account for a full 7 percent of the typical American’s caloric intake, and that obesity-related health-care costs are at $147 billion and climbing. Soda, he argued, is simply a sugar-delivery system — it is not food any more than cigarettes, beer or heroin are food. The ban? Fine by him.

“We should be encouraging people to eat real food and discouraging the consumption of non-food,” he wrote. “Pretending there’s no difference is siding with the merchants of death who would have us eat junk at the expense of food and spend half our lives earning enough money to deal with the health consequences.”

Such unvarnished candor is typical of Bittman. The veteran Times food guru and best-selling author — whose columns and books have guided millions in the kitchen — migrated to the newspaper’s op-ed pages in 2010 specifically to address the government policies, corporate machinery and marketing sleight-of-hand that are shaping, and warping, the American food system. His 2009 book, “Food Matters: A Guide to Conscious Eating,” is a clarion call about the disastrous impact of factory farming on health and the environment (not to mention the animals) and America’s unchecked abandonment of “sane” eating habits in favor of a diet heavy on refined carbohydrates and meat.

“We’re obviously on an unsustainable course,” Bittman says in an interview by phone from his summer home on Cape Cod. “Though I tend to be lighthearted, and the sky isn’t in fact falling, things are not good. There are two big issues we’re facing: the overproduction and overconsumption of meat, and the overconsumption of sugar. The goal is to disincentivize the eating of bad food, and incentivize the eating of good food.”

Mark Bittman’s relationship with food was much like that of many other first-year students when he arrived at Clark University in 1967. He once told an interviewer that he
began cooking at college “out of self-defense” because of the bland cafeteria offerings.

“Oh, it wasn’t Clark’s fault,” he says today with a laugh. “Cafeteria food in general was pretty abysmal back then. I mean, at first it was exciting because you could get anything you wanted, and that quickly devolved into Cokes, cheeseburgers and vanilla ice cream. Freshman year, dietarily speaking, was the worst year of my life.”

He moved off campus as a sophomore and by necessity began cooking for himself. “I was vaguely interested in cooking, but it was certainly nothing that thoughtful, nothing approaching a passion,” he recalls. His roommate, a part-time short-order cook, taught him a few things, and he found further inspiration from kitchen-savvy roommates when he returned to his native New York to do his junior year at New York University. By the time he returned to Worcester for his senior year in the fall of 1970, “I was really into cooking. I tackled Indian food, seafood, Japanese food — whatever appealed to me.”

Bittman graduated with a psychology degree in 1971, but remained in Worcester for another nine months. He drove a cab and taught classes at Clark under a program that allowed students and recent grads to be instructors. (“A class in anarchism — that was what I taught.”) He left town with his girlfriend (and later wife) for Somerville, Mass., where for about nine years he drove a truck, taught high school and found himself again behind the wheel of a cab.

Energized by the tumultuous politics of the time, Bittman became a community organizer, agitating for rent control, women’s rights and fair welfare benefits, and defending — sometimes physically — the Haitian immigrants who had moved into Somerville’s neighborhoods to an unwelcoming response. The social causes he championed found voice in a small scrappy newspaper that Bittman and other volunteers published. “It was basically a propaganda sheet, and we were beneath nonprofit, but it was real enough for me to become familiar with the vernacular of newspapers,” he says. “The paper served me really well because I learned how to deal with everything from printers to photography to the so-called technology of the time.”

In 1978, when the first of his two daughters was born, Bittman and his family moved to New Haven, Conn.

“I’d been working for nearly no money for many years, and clearly it was time for me to find a real job. The country was in a recession at the time and I was shocked that I couldn’t find work. I thought I was so talented and so smart anyone would want to hire me,” he laughs. “Not the case.” As he’d done in Worcester and Somerville, Bittman found a way to stay financially afloat, this time by selling photography equipment.

Cooking remained a constant in his life, and as he built his repertoire in his home kitchen, Bittman knew he wanted to write about food. In 1980, on the advice of a friend, he approached the editor of The New Haven Advocate, an alternative newsweekly, and made two blunt observations: The paper’s restaurant reviewers were terrible, and the job should be his.

“He said, ‘All right, you write something, and if it’s better, you can do it.’ My arrogance, I have to say, paid off.” Connecticut’s relatively tight media circle worked to his favor. As Bittman’s reputation grew he began writing for The Hartford Courant as well as The Advocate, and then became Connecticut Magazine’s restaurant critic.

In 1997, The New York Times hired Bittman to write The Minimalist column. His unfussy recipes and wit-spiced narratives quickly earned him a devoted following and served as a roadmap for eating well. One reporter tagged him “the self-taught champ of culinary simplicity.”

A year later saw the publication of his book, “How to Cook Everything,” the culmination of a four-year odyssey that began when Bittman agreed to author a volume in which he discussed cooking from a very personal perspective, an approach he’d admired in the seminal “Joy of Cooking” but found lacking in a subsequent edition. Researching, composing,
revising and bringing his book to market was as all-consuming as the title suggests.

“Writing the book led to many unpredictable, and some unwanted, consequences,” he acknowledges. “I didn’t have much of a life beyond cooking and writing. I’d be up at five and worked until eight or nine every night. I think I kept up my obligations as a parent, and I certainly did all the cooking at home, but I wasn’t as present for my kids during those years as I was earlier and later.”

“How to Cook Everything” not only sold better than expected, but has become a staple in American kitchens. (He’s written several follow-ups, including the newly published “How to Cook Everything: The Basics.”) Bittman calls it the “single best piece of work I’ve ever done and will ever do.”

The twin successes of “Everything” and his popular Times column gave Bittman his first tangible financial security.

“After seventeen years of wondering where the next check was going to come from, being hired at The Times and having ‘How to Cook Everything’ published marked some measure of success,” he says. “From there, it seemed likely things would be all right. But it had been almost twenty years by that point — a slow and steady crawl.”

He was happy writing about food. For more than 13 years his Minimalist columns were a necessary read, and a vicarious thrill, for foodies who wanted to see where Bittman would take them next. The work gave him an opportunity to travel and cook alongside some of the world’s great chefs. In 2008 he hit the road with actress Gwyneth Paltrow and celebrity chef Mario Batali for a 13-part PBS TV series exploring the culinary riches of Spain. Life was good.

But he was wary of stagnation. Always something of a political animal, Bittman saw a need to talk about the destructive trends in the American food system that have led to alarming increases in obesity, diabetes and heart disease, and which contribute to the planet’s environmental distress. “Nobody should write a food column for more than ten years,” he says. “I was angling for ways to change it, but the people in control weren’t interested in that. So I went to other people at The Times and told them I have more interesting things to say than what I’m saying in the column.”

He was steered to the Week in Review section (now Sunday Review), where a few times a year he offered deep analysis on such topics as factory farming and the decline of once-abundant fish species. After two years of continuing with the Minimalist columns and his Review pieces, Bittman approached the opinion page editor about creating a food column suitable for the op-ed pages, one that would offer timely commentary about the American food system — what’s wrong with it, ways to make it better, and the heroes and villains battling over the contents of the nation’s tables. The Times seized on the idea, and from September 2010 to early 2011 Bittman transitioned from The Minimalist to the Opinionator.

The shift has given Bittman a forum to critique Big Food, the industrial-agricultural complex that he sometimes compares to Big Tobacco for its rapacious self-interest and disregard for the public good. Many of his best writings punch holes in common notions and practices, offering counterintuitive challenges to decades of accepted wisdom. He’s delivered a withering assessment of the traditional food pyramid, unraveled the sometimes unholy alliances between government agencies and
THE MARK BITTMAN CANON IS EXTENSIVE. HERE IS A SAMPLING OF HIS BOOKS:

> Food Matters: A Guide to Conscious Eating
> Mark Bittman’s Kitchen Express
> How to Cook Everything
> How to Cook Everything Vegetarian
> The Best Recipes in the World
> Fish: The Complete Guide to Buying and Cooking
> How to Cook Everything: The Basics
> How to Cook Everything: Bittman Takes on America’s Chefs
> Mark Bittman’s Quick and Easy Recipes from The New York Times

WITH JEAN GEORGES-VONGERICHEN

> Simple to Spectacular
> Jean-Georges: Cooking at Home with a Four-Star Chef

Bittman prefers to illuminate rather than excoriating (unless it’s warranted); counsel rather than nag. He detests overly prescriptive diets, and simply recommends eating more fruits, vegetables, legumes and whole grains, and less meat, sugar, junk food and overrefined carbohydrates. He talks of food that’s “real” and “normal,” and of the lost art of preparing meals at home, an unfortunate byproduct of convenience and packaging.

Personally, he observes a strict vegan regimen before 6 p.m., but in the evening allows himself anything he wants within reason — over time he’s found himself naturally attracted to healthier options post 6 p.m. The ultimate benefit is that he’s shed 35 pounds since adopting this eating plan seven years ago — aided by long-distance running — and has kept the weight off.

Not that it’s always easy. Bittman has confessed to the allure of a Gray's Papaya hot dog, a New York guilty pleasure, and to avoiding a certain subway stop near a pizza joint whose slices call out to him. There’s nothing wrong with indulging now and then, he insists, as long as you return to dietary moderation once you’ve satisfied the craving.

There is reason to hope that the American food system will improve, Bittman says. He cites an emergent, if fragmented, movement in the country that’s embodied by individuals who are trying to eat more healthily and cook their own meals. Some people may focus on their children’s diets, perhaps others are most concerned with organic farming, and still others are taking pains to buy locally produced food whenever possible.

“When McDonald’s says it’s banning gestation crates, it may not be a life-changing thing, but symbolically it’s huge,” Bittman says.

“It shows the pendulum swinging a bit. At least these corporations are giving lip service to doing better, and if we hold their feet to the fire they’ll carry through on this stuff and then they’ll be forced to take the next step.”

In an Opinionator column, Bittman noted that the rate of U.S. meat consumption, surprisingly, showed a recent decline. He’s long made it clear that industrial livestock production is creating a world of ravenous meat eaters with accompanying health and environmental impacts (one-fifth of greenhouse gas emissions is traced to factory farming) and he’s not afraid to be provocative to get the message across. He memorably introduced a 2008 lecture — one of the popular TED Talks — by showing a slide of a cow and announcing, “This, is this year’s version of this …” followed by a slide of a mushroom cloud.

Will it take some devastating event to effect a major overhaul of the American diet? A moment in time when resources run out and the delivery system collapses — a food-pocalypse, as it were?

“Will nothing get fixed until there’s a catastrophe? That’s a bigger question than just a food question — it applies to so many things,” Bittman says.

“Look, there’s been progress, and there’s reason to believe there will be more progress. Does this take ten years, twenty years, fifty years? Does it take that catastrophe? No one knows. The ‘bad food’ scene is relatively young, and the ‘let’s make food better’ scene is even younger. In the U.S. right now, things are getting somewhat better. I think we’ve had an impact.”
ANNIE JENKINS HAS BEEN FILLING CLARKIES’ BELLIES FOR 25 YEARS. THEY FILL HER HEART.

By Jim Keogh

“I hate making pancakes! They’re just an all-around hassle.”

“Hey Annie, you’re not supposed to boil them, you know!”

Annie Jenkins looks up from the grill at the guy wearing the NStar T-shirt and grins. He’s just delivered a good punchline, and she knows it. In fact, she would have been a little disappointed if he’d kept silent. Mr. NStar is a regular, and the regulars like to zing Annie a little because they know she’ll give as good as she gets. Earning Annie’s attention is part of the game. Still smiling, Annie goes back to tending her mound of home fries. She’ll return fire later, maybe even tomorrow. There’s always time.
It's just another morning inside the nook at the corner of Main and Downing streets known as Annie's Clark Brunch. This is not the priciest real estate in Worcester, but its value to Clark University and the surrounding neighborhood is immeasurable. The place has been a diner under a series of owners dating back to the 1930s, a destination for generations of students, professors, cops, construction workers, and the stray person who wanders in off the street with no money and a look that says he hasn't eaten in a while. Annie feeds them all.

"I never say no to somebody who's hungry," she says. "If they don't have any money — feed 'em. If they're hungry — feed 'em. I won't turn somebody down. If you're hungry, you eat. If you're a Clark kid waiting for a check from home, then just eat. You'll be back. Pay me then."

Dozens of photographs of Clark alums with their arms slung across Annie's shoulders don't merely decorate the wall, they seem to buttress it. The people in these photos are her customers, her audience, her friends. Some consider themselves her surrogate children. She's attended dozens of alumni weddings, and if she can't make one, the couple is sure to send a picture of the happy event. These photos represent lots of good times celebrated by lots of Clarkies whose collective DNA surely bears the trace of an Annie Jenkins tuna melt.

A Worcester girl, Annie did a lot of things at a young age: got married young, had kids young, went to work young. There were jobs processing purchase orders at the Worcester School Department and selling neckties at Tie Plaza downtown. She later enjoyed her time as a buyer for specialty clothing stores.

In the mid-'80s Annie lost everything in a fire. It was a rough time; the marriage was going bad and would soon end in divorce, and she needed steady employment. In the summer of 1987, a couple of friends, brothers Billy and Arthur James, asked Annie to work at a diner they'd bought called Wendy's Clark Brunch (named for the previous owner).

"It was great because it was within walking distance and I didn't have a car. I came here at eight when the kids went to school, and worked until two or three and was home by the time they got out of school," she recalls.

She started as a waitress, but the James brothers taught her to cook on the grill and soon she was opening on Saturdays. Her daughter Megan would come with her on weekends to cut potatoes and wait on the customers who crossed Main Street to Wendy's after Sunday Mass at St. Peter's Church.

Annie met Jerry Jenkins in the late '80s. He owned a landscaping business, and he and his crew chowed down at Wendy's every morning. Jerry
was a big guy, a Harley rider with a long salt-and-pepper beard tumbling down his chin. He was 17 years Annie's senior and liked to party, but that was, Annie notes, “B.A.” (Before Annie).

They fell in love, moved in together, and had a notion to buy Wendy's from the James boys, who were looking to sell. On March 25, 1991, with the help of a loan from Jerry's father, Charlie, they signed the deal and took ownership.

Annie and Jerry's love affair endured, and included marriage in 2002. (On the wedding license, Annie insisted her occupation be listed as “hash slinger.”) In those early days, the now-renamed Annie's Clark Brunch was a seven-day-a-week commitment. Jerry did much of the cooking at home — stirring up pots of chili, soaking beans for pea soup, barbecuing pulled pork.

“He made steak and eggs on Sundays, and the students loved it. And this just wasn’t a steak — it was a STEAK!” says Annie, who often ends her sentences a few decibels louder than she begins them.

To watch Annie in action is like witnessing a kind of ballet, only with more shouting and tattoos. In the narrow space behind the counter, Annie, in her signature black tank top, works the grill, pivots and spins to avoid her waitresses, balances plates weighted with three-egg omelets or slabs of meatloaf, barks out orders, and vies for precious square footage with Megan, who does most of the heavy-duty cooking in the back kitchen. (“She’s the face; I’m the hands,” Megan says of their roles.)

Annie accomplishes all this while keeping up a running dialogue with her favorite customers; her views on the issues of the day spill forth without apology and sometimes in language that’s saltier than her bacon. Over the years, she’s built a certain expectation among the regulars, who come for the food but stay for the show.

“If she can’t make an alumni wedding, the couple is sure to send a picture. These photos represent lots of good times celebrated by lots of Clarkies whose collective DNA surely bears the trace of an Annie Jenkins tuna melt.

“Did you read the story in the paper this morning about the woman who went to Mexico and got a tummy tuck, liposuction and a boob job for eight grand?” Annie asks. “I’m gonna put a cup out for donations so I can go.”

“Here’s your first donation,” says a regular as he tosses a crumpled dollar bill on the counter.

“Go away,” she quips. “I’ve got a BIG KNIFE.”

### Annie’s Law

Within a relatively short conversation with Annie Jenkins, it’s clear she has a few golden rules. These are four good ones:

**Do not complain about your job, especially if you’re young.** “Honey, be glad you have a job. Look, I’m beat, too. I got twenty five years in this place and I’m running around like a maniac. You’re twenty years old and, oh God, you’re tired. YOU’RE TIRED?”

**Do not linger in a booth once you’ve eaten, and don’t sit in a booth until your entire party has arrived.** “This is not a big place. We’ve got to keep things moving.”

**Do not badmouth Main South.** “I hate to hear people talk s*** about this neighborhood. It makes me crazy. I’ve been coming to this corner at 4:30 in the morning for many years and never felt threatened. We all know each other here.”

**Never pull the “Do you know who I am?” stunt.** A Worcester basketball legend once ate breakfast at Annie’s with a group of friends and afterward proceeded to the door without paying. “I said, ‘Who’s taking care of the tab?’ and he said, ‘Do you know who I am?’ I just looked at him and said, ‘I don’t care who you are. Somebody’s paying this bill.’” He paid.

Annie's Clark Brunch isn't officially annexed to Clark, but it’s close. The University purchased the Main Street building in the late 1980s and is Annie's landlord. “Best thing that ever happened,” she says. Alongside Annie's are other popular Clark food hangouts like Acoustic Java, New China Lantern and, one street over, Fantastic Pizza.
Everybody’s mother

Annie’s scared me a little bit at first.

How could it not? Walking in was a shock to the senses: a strange brew, a cacophony of sounds and smells and yelling that really defied the laws of nature.

Indeed, I mostly stayed away my first year or so at Clark, venturing in only occasionally with a group.

But the time Annie’s became “mine” was somewhere around 2002, when my father was ill in the hospital.

I was in a bad spot — stressed with school, worried about my family, and in need of some sort of comfort that I couldn’t define. After an aimless walk around campus and Main South, I walked in, and placed an order for home fries to go. Annie Jenkins brought them to me, asked for $3, and I reached into my pockets to pull out ... two crumpled dollar bills.

It was the proverbial straw. I got teary, looked at my hands, looked at her, looked at my hands, and just kind of gave up on maintaining composure.

Annie looked at me and in an instant became my mom.

“You know what you need, honey? Bacon.”

Annie took the container from me, piled on a double order of home fries, added two sides of bacon, and refused to take my money.

Despite the fact I didn’t eat bacon at the time, it was the single kindest thing anyone could have done for me at that very moment.

Since then, Annie has often played a second mom to me, as she has to legions of Clark students — her own large (and yes, often dysfunctional) family. Annie yells at you the more she knows you; puts you to work if she’s busy; kicks you out of a booth if you dally after a meal. She even once broke an egg in my hand after I said ... well, I don’t even remember what I said, but she was angry.

But from letting me cover the cost of breakfast by helping her clean up, to sending a beautiful plate of food (sans bacon!) to my (real) mom’s house when my father died, she’s been a constant over my years in Worcester as a student and alum.

And Annie’s is still where, after a long week, I know I can walk in on a Saturday morning, say barely a word, and get a giant overstuffed omelet — occasionally to order, but more often with whatever she wants to feed me.

—Scott Zoback ’04, M.P.A. ’05
On a steamy summer morning, Pat Hassett, Clark’s retired women’s athletic director, follows her weekday ritual of fueling up at Annie’s before making her customary eight-mile trek around Worcester.

“I’ve been coming here since I was eight years old,” Hassett says as she sits at Annie’s counter. She recalls the days well before Annie when her mother would bring Pat and several of her 15 brothers and sisters to visit an aunt in Main South. “This isn’t just a place to eat, it’s a place to talk. It’s a real community.”

While Hassett talks, a photographer is snapping Annie’s photo for this story, and she’s not happy about it. She’s never minded posing for a quick group shot at an alumni wedding, but all this personalized attention is a little too much. Besides, the regulars now have new ammunition.

“They from Playboy?” asks another.
And so on …

Annie Jenkins and daughter Megan (above right) strike a pose outside of Annie’s Clark Brunch, mirroring the photograph at left taken generations earlier at the same corner of Downing and Main streets.

Annie likes the sunlight, especially in the early morning when it rises over the St. Peter’s rectory across the street and floods her diner. Good things happen during daylight hours. She once toyed with the idea of opening late into the night, but reason won out. “Why would I want to deal with drunks?” she asks. “Dealing with their hangovers is bad enough.”

In 25 years, some things have changed. Vegetarian meals weren’t even an option when she started. And who ever heard of an egg-white omelet? Today, she reserves an area on the grill strictly for veggie dishes (“No meat has ever touched it”), and she’s skeptical of anyone ordering a yolk-less omelet, but with cheese and bacon (“Come ON!”).

Sometimes, the changes make for a good story. By way of explanation, Annie points to a yellowed newspaper clipping on the wall in which a Clark student badmouthed her diner to a reporter — nasty stuff about yellow lettuce and obnoxious customers. She then reaches behind the counter, pulls out a grease-stained guidebook to New England and flips to page 231. On it is a listing of Worcester’s best diners, with Annie’s featured prominently among them. Both the newspaper insult and the flattering guidebook profile were delivered by the same Clarkie, now an author, about a decade apart.

“Enclosed is a little bit of payback I’ve owed you for the last 10 years,” the alum wrote in a note accompanying the book. “I hope I’ve finally managed to redeem myself for that first misguided review. I miss your place, the people in it, and would like to say thanks for a pile of excellent memories.”

“How about THAT?” Annie marvels.
Of course, she would welcome him back any time. She’d even make him pancakes.
From building freight farms to battling post-disaster famine to conjuring up deep-fried epiphanies, Clarkies are changing the way we think about food

BY ANNE GIBSON, PH.D. ’95

There was a time when food was something you ate but rarely pondered. You did not know, or care, where your dinner came from, or how it would interact with your body once it was consumed.

That was then.

Sure, many folks still eat with abandon, but many others, like the Clarkies profiled on these pages, are trying to foster a healthier relationship with food — not only on a personal level through diet change, but also by cultivating some uncommon strategies to help fill the world’s plate.

ILLUSTRATIONS BY BARRY FALLS
**A MOVEABLE FEAST**

**A Movable Feast, the Lowly Shipping Container.** Existing only to transport items from here to there, it is an essential tool of mobile commerce but is itself a hub for nothing.

Graduate student Brad McNamara has other ideas about that. With business partner Jon Friedman, he’s taking a giant step by using shipping containers to ensure food is locally grown — not to mention pesticide/herbicide-free, climate-independent and affordable.

Refrigerated shipping containers have long been used to transport fruits and vegetables from rural areas where they’re in season (warm, sunny places like Florida and California) to regions where the growing season is restricted by snow, cold, and cloudy skies, and the population is too densely settled to support much agriculture (think New England). McNamara is reincarnating the containers as portable, stackable, greenhouses that can be situated on the site of any business or institution that wants fresh produce year-round — places like restaurants, hospitals, nursing homes, and college campuses.

A shipping container has several advantages over the traditional greenhouse: it is wind-, water-, and earthquake-proof. Once retrofitted with lights, water and electricity, it can provide a computer-monitored and controlled mini-climate just right for leafy vegetables and herbs, McNamara says. And by being located near the customer, the not-insignificant cost of transport is eliminated and there’s less spoilage. Delicate vegetables can be bred for taste and nutrition, not durability.

McNamara and Friedman built and are operating their freight-farm prototype at the site of the Clark Recycling Center and have sold a unit to a customer in Boston. They raised capital via kickstarter.com, where they described their project and solicited investors. Thanks to donations from 479 people, a month and a half was all they needed to raise more than $30,000. The project is one of 125 (out of 1,237) finalists in the 2012 MassChallenge global startup competition (masschallenge.org).

While studying for a career in radio as an undergraduate at Northeastern University, McNamara maintained a strong interest in the environment and sustainability. Several years after graduation, he turned to Clark, where he’s now pursuing two concurrent master’s degrees, one in business with a sustainability emphasis and the second in environmental science. He focuses on exploring creative — and profitable — solutions to what he describes as “our broken food system.” His vision for Freight Farms, the company he and Friedman started, is big: “To create sustainable, local food economies around the globe.”

For McNamara, taking environmental sustainability into consideration when running a business is good practice — not just ethically, but from a profit standpoint.

“Sustainability is no longer a side project in business,” he says. “It’s part of the bottom line.”

Visit freightfarms.com for more information.

**THE IMPORTANCE OF EATING SMART**

At the tender age of 12, Janine (Grinberg) Whiteson ’90 was diagnosed with severe hypertension. She endured the recommended kidney surgery and medications (some experimental), but to no avail. Her parents’ online research suggested that diet modification and biofeedback might help. The doctors were skeptical, but with this new approach, her blood pressure returned to normal.

Whiteson’s childhood experience led to a lifelong interest in the power of good nutrition, and she has devoted her career to spreading the word — through the media and in face-to-face counseling — about how to achieve and maintain health through a sensible, balanced diet.

As a sociology major/women’s studies minor at Clark, Whiteson found her calling while researching the role and history of nutrition in women. Spending her junior and senior years in London allowed her to explore a variety of European approaches and attitudes toward food, and she eventually applied and was accepted to the master’s degree program in nutrition at King’s College London. There, in the company of students from around the world, she learned to consider nutrition from a global perspective, including the roles of...
of poverty, malnutrition and over-nutrition in both developing and developed countries. She particularly liked how the program at King’s “fostered debate and the cross-pollination of ideas and solutions from a multitude of perspectives.”

Since completing her degree, Whiteson has forged a successful career as a nutrition expert. She says her greatest satisfaction “comes from reaching out and influencing many people, dispelling the nutritional myths and promoting health issues and affordable food choices.”

Known for her work throughout Great Britain and the United States, Whiteson has provided nutrition counseling at exclusive sports clubs in New York and London, franchised her own successful weight-loss plan, appeared on television and radio on both sides of the Atlantic, and published “Get a Real Food Life: Janine Whiteson’s Revolutionary 8-Week Food Makeover.” She is a contributing editor to the popular “Cooking Light” series and authored “What to Eat: A Real-World Guide to Making Smart Choices.” Whiteson also maintains an online presence at janinewhiteson.com.

Her nutrition advice is straightforward: control portion size, keep processed foods to a minimum, emphasize fruits, vegetables and lean protein, and include a moderate amount of complex carbohydrates and healthy essential fats.

Whiteson is deeply concerned about the nutrition challenges facing both children and adults in the United States, which arise from what she describes as “the American culture of portion super-sizing — the belief that value-for-money equates to large plates filled with fried and fatty foods; the readily available fast foods on every Main Street, and the direct marketing of these foods to children.”

She notes that even convenience stores offer healthy options, if you know where to look and how to read labels. Good food is out there, Whiteson insists. You simply have to be knowledgeable and make the right choices.

**DIGITAL DISHING**

**THE TUPPERWARE SHAKE.** Chocolate Library, Pizza4dayz. Breakfast for Dinner.

These are just of few of the intriguing post titles on Deep Fried Epiphany, the equally intriguing name of the food blog written by Jennifer Cantin ’11. An English student while at Clark, Cantin says her blog allows her to consider her favorite hobby — cooking — from a writer-philosopher perspective.

By turns freewheeling, irreverent and thoroughly practical, Cantin’s posts at deepfriedepiphany.com confront such topics as how best to enjoy ice cream, whiners who complain about the inadequacies of apple slicers, and ways to minimize the number of dishes needing to be washed at the end of a cooking spree. She also experiments with enhancing or tweaking recipes she likes, and shares successes with her readers. “I like to add something new to the discussion,” she says, citing her addition of caramelized onions to bacon and cheese potato skins as a “truly magical” combination.

While Cantin has always loved trying new foods, considering it a “safe way to be wild and experiment in life without losing anything of value, like your dignity,” her foray into serious cooking is more recent. She describes herself now as “hoarding kitchen gadgets and filling the freezer with enough Tupperware to last all winter.”

Cantin, who recently relocated from Worcester to Philadelphia, began Deep Fried Epiphany as a way to record random thoughts and impressions that arose when reading other people’s food blogs, and take note of perspectives she thought were missing from the conversations. Contrary to some people’s expectations, Deep Fried Epiphany is emphatically not about fried food. Cantin says that by joining “deep fried” (“something you know is bad for you but tastes and feels good”) with “epiphany” (“a realization that is profound and intellectual”), she can juxtapose mind and body.

Cantin hopes to continue blogging long term, but says one of the hard things about blogging is staying motivated, especially when readership might not be as high as she’d like. She also finds it difficult
not having an editor who can supply her a fresh eye and a boost of confidence.

But her blog has not gone unnoticed. Deep Fried Epiphany caught the attention of Small Kitchen College, a more established food blog that serves as a resource and inspiration for college students cooking on and off campus. Cantin has been writing a weekly post for SKC, two of which were published on The Huffington Post. The HP folks obviously experienced their own deep-fried epiphany.

THE JOY OF (NOT) COOKING

LESS YOU'RE IMMEDIATELY PREPARED to make a shopping list and head to your local farmers’ market, don’t visit Natalia Karoway-Waterhouse’s website. There’s no boring, beige food at nataliakw.com. Instead, the vivid tropical colors of her beautifully photographed appetizers, entrees and desserts will make your mouth water even if you’ve just eaten.

And no stovetop, oven or microwave is required to make her luscious-looking recipes. Karoway-Waterhouse ’03 is a chef, photographer and cookbook author who maintains that adopting a raw-food diet changed her life.

Desperate to find relief from a variety of physical ailments plaguing her in her early twenties, the studio art major switched to a raw-food regimen at the urging of her brother.

“I transformed my diet,” she recalls. “All of my health challenges disappeared, and all aspects of my life significantly improved. Not only was I thriving physically, but I was so much happier and found all of my goals so much easier to attain.”

Karoway-Waterhouse, a former Americorps VISTA volunteer and textile designer, also discovered a whole new way to be creative. Her enthusiasm for raw foods shines on her website, and she doesn’t seem to be at a loss for new recipe ideas. She’s also written two books, “Pure Pleasures” and “Cupcake Heaven,” and coauthored a third, “Raw Food Juice Bar.” Her husband, and fellow Clarkie, Adam Mills ’01, designed “Pure Pleasures” and “Cupcake Heaven,” as well as her website.

“I am blessed with constant inspiration to create new dishes,” she says. “Sometimes I recreate classic comfort foods with a fun raw-food twist. Other times I’m just deeply inspired with the fresh produce I find at the farmers’ market or with a certain herb or spice that catches my eye. I’ve definitely had my share of random ideas just popping into my head and having them work out beautifully.”

Karoway-Waterhouse admits it took some rethinking to learn how to substitute raw foods like coconut oil and agave nectar for common staples like canola oil and sugar, and to find raw versions of old favorites like nut butters. A blender, food processor, and dehydrator are must-haves for the raw-food practitioner, she notes.

“It’s so important to be prepared when you make a lifestyle change,” she says. “With raw foods, you can chop veggies for salads and make your own dressings so that you can always grab a healthy meal when you’re in a hurry. You can make energy bars with nuts, dates and chocolate to keep on hand for snacking. I always keep desserts tucked away in the freezer for when I want to indulge. Dehydrating is also a fun way to enjoy crunchy snacks. You can make seed-based granolas or kale chips and keep them for quite a while.”

Adhering to a raw-food diet has also transformed Karoway-Waterhouse’s shopping routine, admittedly made easier by living in California, where she can get fresh organic products almost year-round. Since the bulk of her diet is fruits and vegetables, she does most of her shopping at farmers’ markets, venturing to the store for nuts, oils, sweeteners and spices. Some specialty items she purchases online.

She features plenty of recipes on her website. For those new to the raw-food diet, Karoway-Waterhouse recommends starting with the Cherry Chocolate Truffles. Eat dessert first. Life is short.

UNDOING THE LIVESTOCK REVOLUTION

EBRASKA NATIVE AND CLARK GEOGRAPHY Professor Jody Emel didn’t grow up on the family farm, but while helping out in her parents’ feed and seed store she had plenty of opportunities to rub shoulders with neighbors who raised pigs, sheep and cattle for slaughter. She now studies the social and ecological impact of the global livestock industry.

The “Livestock Revolution,” which took off in the 1970s, was, and continues to be, an attempt to produce more meat at a lower cost by restricting large numbers of animals to unnaturally cramped spaces where their food is brought to them. Emel’s scholarship paints a stark picture of factory farming made even bleaker when couched in dispassionate academic prose. The animals she sees during visits to industrial-scale pig, cattle and poultry production sites have lives very different from those on the relatively small farms of her Nebraska childhood, where animals could move around, choose sunshine or shade, and engage in some semblance of normal social behavior with other animals before being slaughtered.

Emel points out that most meat production in the U.S. is controlled by just a few large companies, which has an enormous impact on human communities both local and global. Factory farms are often located in poorer rural communities where residents have less control over what happens in their neighborhoods. Animal waste runoff threatens their water supplies and the reek of manure pervades the air they breathe.

The industry also generates unpleasant consequences for people living farther away, Emel notes. As the demand for meat soars, forests and grasslands are converted to grow food for livestock, and these land-use alterations — along with the methane released by livestock — generate carbon dioxide emissions that fuel global warming. Factory
farms also crowd out smaller farms, or force farmers who want to survive economically to raise animals according to industrial protocols. “Smaller farmers find it more difficult if not impossible to compete with these large operations,” Emel says. “The larger corporations have a chokehold on the legislative process — to their advantage.”

Emel likens factory farming to the mining industry: “Both produce a huge amount of waste and are not usually good for the communities around them.” She recommends meat-eaters buy grass-fed beef because the cows are raised in healthy, humane conditions.

Emel, who rarely consumes meat or dairy, says you don’t have to give up meat to help reverse these trends. “‘Lessen’ is the key word,” she insists. “In general, eating less meat and dairy means having fewer negative impacts.”

A WARRIOR IN THE HUNGER GAMES

PEOPLE CAUGHT IN THE CHAOS of war or a natural disaster can’t afford to be too preoccupied with where their meals rank on the Michelin star scale, or the niceties of presentation. They just need something to eat. Now.

That hard reality hit Mahadevan “Mack” Ramachandran in 1997 when he found himself in the middle of the Angolan Civil War, surrounded by anti-aircraft guns, and armed only with geographic information system (GIS) software, a laptop, and a just-completed Ph.D. in economics from Clark. A newbie with the United Nation’s World Food Programme, Ramachandran was allotted a mere two weeks to figure out where and how many Angolans needed food aid.

Fortunately, his Clark education in economics and geographic information science prepared him well to analyze where the neediest people were likely to be found.

“The techniques I learned at Clark in terms of satellite data analysis and econometrics helped me produce a map that WFP used to target food to more than one million people,” he remembers.

Angola was only the first of Ramachandran’s global forays bringing food to people in crisis. Over the next 14 years of working for the World Food Programme, his successful response to his trial by, and under, fire in Angola led to rapid-analysis food-security requests in more than 25 countries. He went on to assist with large-scale food emergencies resulting from Hurricane Mitch in Central America, civil wars in Cambodia and Sudan, floods in Bangladesh, and the 2004 tsunami in Sri Lanka.

While Ramachandran’s doctorate is in economics, the self-described “data hound” discovered the relevance of GIS technology to economic analysis while working as a graduate assistant in the Geography Department’s Clark Labs. There, under the mentorship of the lab’s founder, geographic information scientist J. Ronald Eastman, Ramachandran used IDRISI, Clark’s home-grown GIS, to analyze vegetation indexes for Africa from 1981 to 1995 in conjunction with a data set of food prices in Ethiopia.

The application of GIS to economics was an epiphany for Ramachandran, and resulted in his dissertation, titled “Food Security: Economics of Famine, Food Aid, and Market Integration in Ethiopia.”

“The idea for my doctoral thesis and my interest in food security was born out of the need to integrate the African vegetation index with the Ethiopian price data set,” Ramachandran explains. “The results helped predict six months ahead of time how many people in each Ethiopian county would be in need of food aid. The model also indicated where food aid should be delivered directly, and where markets could be used to dampen prices, thus helping people buy more with limited finances.”

Ramachandran, who completed his bachelor’s degree and a master’s degree in economics at the University of Madras in India, praises Clark for the flexibility that allowed him to conduct cross-disciplinary research.

“I cannot say enough about the support from Ron Eastman and my economics adviser Wayne Gray,” he says. “I could never have done this at a big school.”

Ramachandran is taking a sabbatical from the World Food Programme to launch his own business, Offset4Poor.com, which brings the benefits of the carbon finance markets directly to those affected by climate change on the ground.
Game Changers

Nine women who helped shape Clark athletics

In the 40 years since Indiana Sen. Birch Bayh introduced Title IX to the United States Congress, female student-athletes at Clark have boasted extraordinary achievements. And with help from some forward-thinking women, some who predated that landmark legislation, they have blazed a trail for future generations of Clark athletes. Here are nine women who have made a difference.

M. HAZEL HUGHES, PIONEER, ADMINISTRATOR, COACH
Long before Title IX had a name, Hazel Hughes was banging the drum for equality for women on Clark's campus — especially in athletics. Hughes was on campus for 26 years, spending 10 seasons as the coach of the newly formed women's basketball team beginning in 1942, the same year the school went coeducational. She served in numerous administrative roles, including director of women's athletics and director of student activities for the Women's College. Her efforts helped bring additional sports such as rowing and archery to Clark, and in 1977 the Athletics Department named its top award for a female student-athlete the M. Hazel Hughes Award.

MARIE O'BRIEN '83, WOMEN'S BASKETBALL
The most decorated women's basketball player in school history, Marge O'Brien was a three-time first-team All-America selection (1981, 1982 and 1983) and was named Division III National Player of the Year. O'Brien is the only Cougar — male or female — to score more than 2,000 points (2,224) and corral 1,000 rebounds (1,367). Only in her junior year did the NCAA begin recognizing women's sports championships, and she promptly guided Clark to back-to-back Final Four appearances. Interestingly, during her four-year career the Cougars won 82 games under former head coach Barbara Stevens, who is the all-time leader in Division II basketball with 852 career wins.

PAT HASSETT, ATHLETICS ADMINISTRATOR
One of the most influential figures in the development of Clark women's athletics at Clark, Pat Hassett arrived at the University three years before the birth of Title IX and went to work immediately. She resurrected the women's basketball program, and started several intercollegiate programs for women, including rowing, softball, tennis and volleyball. She coached women's basketball from 1969 to 1973 and served as director of women's athletics for 18 years, while also overseeing what is now the intramural program. Hassett established the M. Hazel Hughes Award, given annually to the senior female athlete who has made a significant impact on the Clark athletics program. More than 40 years after her arrival at
Clark, the Pat Hassett Award was established in 2010 to honor the student-athlete who makes great contributions to the Clark and Worcester communities.

**PAT GLISPIN,**
**WOMEN’S BASKETBALL COACH**
For 28 seasons, Pat Glispin has walked the sidelines in charge of the most successful women’s program in school history. She has nearly 500 wins, made seven trips to the NCAA Tournament, and held the nation’s longest winning streak (36 games) in the late 1980s. Her teams have won 20 games or more 11 times, produced 23 winning seasons and formed the first true dynasty of the New England Women’s and Men’s Athletic Conference era, playing in five consecutive championship games.

Before her coaching career began, Glispin was an excellent athlete in her own right, playing field hockey, basketball and softball in high school and basketball at UMass-Amherst before graduating in 1975. Glispin experienced the effects of Title IX first-hand, as the women’s team at UMass moved to the same gymnasium as the men’s squads that once featured Julius Erving and Rick Pitino.

**LINDA WAGE, FIELD HOCKEY AND SOFTBALL HEAD COACH**
Not many coaches at any level of collegiate athletics can say they are the all-time winningest coach in two separate sports at the same school. That is the case for Linda Wage, who has spent 24 seasons in the dugout with the softball team to the tune of 400 career wins, and 28 seasons on the sidelines with the field hockey program and nearly 300 wins. Wage also was an assistant women’s basketball coach for 13 seasons (1984-1996), helping guide the Cougars to four NCAA Tournament appearances and three Eastern Collegiate Athletic Conference crowns. A remarkable athlete during her collegiate career at Providence College, Wage collected 12 varsity letters playing field hockey, basketball and softball, and she is still the school’s all-time leading scorer in field hockey with 95 goals and 213 points. One of those goals actually came against Clark when the Friars defeated the Cougars, 6-2, on Oct. 11, 1977.

**ELYSE DAREFSKY ’79, VOLLEYBALL, BASKETBALL AND SOFTBALL, TRUSTEE**
Darefsky experienced success at Clark as both a student-athlete then as a coach. She was a member of the first-ever volleyball team at Clark in 1976 and played three years, eventually helping the Cougars to the state tournament in just the program’s second season. On the hardwood, she was a team captain and a member of two state championship teams (1977 and 1979). In the spring, Darefsky was again a part of a first — a Clark softball team that advanced to postseason play. A recipient of the M. Hazel Hughes Award, Darefsky coached the volleyball team from 1980 to 1986, posting a 165-87 overall record. Her 1983 squad won a still-school record 32 games and her 1984 and 1985 teams captured state titles.

**LINdA MOuLTOn, ATHLETICS DIRECTOR**
When Linda Moulton was hired as the director of athletics at Clark in 1987 only 20 percent of the 654 colleges and universities in Divisions II and III had a woman AD. Moulton immediately put her stamp on the Cougar program by adding men’s lacrosse as a varsity sport in 1991, adding additional coaches and staff and increasing the participation numbers in varsity athletics and in recreational sports. Her biggest coup, however, was getting Clark membership in what eventually became the New England Women’s and Men’s Athletic Conference, one of the strongest Division III conferences in the country.

**JENIFER (WEST) MCCArTHY ’94, FIELD HOCKEY**
An out-of-this-world goalkeeper, McCarthy was a part of an incredible run in field hockey history that saw the Cougars go 48-17-9 and make four straight postseason appearances, including the program’s only NCAA Tournament berth. She hopped right into the fray as a first-year student, leading the Cougars to a school-record 14 wins, while setting school records for shutouts (12.5) and goals-against average (0.44). In 1991 during Clark’s NCAA Tournament season, McCarthy allowed just 14 goals in 17 games — a 0.17 goals-against average, still the second lowest in NCAA history. An exceptional student and athlete, West received both the Alice Higgins and the M. Hazel Hughes awards as a senior and was featured in *Sports Illustrated.*
APPOINTMENTS ANNOUNCED

Amy Richter, associate professor and chair of the Department of History, was named associate director/director designate of the Higgins School of Humanities. Current director Sarah Buie will step down from directing the Higgins School at the end of 2012, with Richter assuming the directorship in January 2013. This spring, Richter was cited by Clark students as the 2012 Outstanding Teacher of the Year. Richter, who has taught at Clark since 2000, earned a B.A. in urban studies from Columbia University and a Ph.D. from New York University. Her 2005 book “Home on the Rails: Women, the Railroad, and the Rise of Public Domesticity” helped establish her reputation as an important American cultural historian.

William Fisher was named associate provost and dean of graduate studies, replacing Priscilla Elsass. Fisher came to Clark in 2000 to launch the International Development, Community and Environment Department. Within its 11 years he oversaw the program’s expansion to more than 200 graduate students (there were 30 in the first year) and about 120 undergraduates. Prior to joining Clark, Fisher was an anthropology professor at Harvard University. In a 2010 story in CLARK alumni magazine he recalled that he knew little about Clark when contacted about the IDCE opportunity, but was told by his Harvard colleagues “that it was this absolutely great place; a little secret gem with fabulous faculty.” Fisher holds a B.A. in philosophy and history from Bucknell University, and from Columbia University he earned an M.A. in economic and political development, and an M.A. and a Ph.D. in anthropology.

Katherine Bielaczyz has joined Clark University as the director of the Hiatt Center for Urban Education. Bielaczyz’s research involves collaborating with students, teachers, and school communities to investigate new approaches to teaching and learning. Her work focuses on developing supportive technological and social infrastructures that enable participants to work together as a knowledge-building community regarding personal, pedagogical, and systematic transformation. Before coming to Clark, she was the deputy head of the Learning Sciences Lab at the National Institute of Education in Singapore; assistant professor at Harvard University in Teacher Education and Technology in Education; senior scientist at Bolt, Beranek, and Newman; and director of the Learning Communities Research Group at Boston College. Bielaczyz has also worked on educational technology projects in France, Italy and the United Kingdom, and with the Harvard Institute for International Development on the evaluation of technology integration into classrooms in the Bogota School District in Colombia. She received a B.Sc. Honours in computer science from the University of Edinburgh in Scotland, and a master’s and Ph.D. in education from the University of California-Berkeley.

CLARK POLL EARNs NATIONAL SPOTLIGHT

May saw the launch of the Clark University Poll of Emerging Adults, which surveyed more than 1,000 adults between the ages of 18 and 29 to determine their views on a variety of subjects including work and the economy; love, sex and marriage; use of social media; relations with parents; and what it means to be an adult. The poll, based on the research of Clark Psychology Professor Jeffrey Jensen Arnett, earned attention in outlets like USA Today, The Wall Street Journal and The Huffington Post, and has become a linchpin for a national discussion about the hopes, fears and expectations of this key population. Learn more at clarku.edu/clarkpoll.

GUIDANCE COUNSELORS VISIT CLARK

In March, the Admissions Office hosted guidance counselors from across the United States, who came to learn about Clark and engage in dialogue about how the needs of young adults will be met by higher education. Among the speakers were President David Angel, who talked about strengthening students’ capacities to carry their education into real-world situations, and Dean of the College Mary-Ellen Boyle, who introduced the counselors to Liberal Education and Effective Practice (LEEP), Clark’s innovative model for higher education, and the ways the University has made LEEP’s transformative experience available to all students. The counselors also participated in a spirited discussion with Jeffrey Jensen Arnett regarding how “emerging adults” and their parents are persevering in a down economy.
THE NEW COLLECTIVE BARGAINING // Gary N. Chaison, Professor of Industrial Relations, Graduate School of Management

The workplace has changed dramatically in the past decade; one could argue the pros and cons of such changes. Labor unions (with membership at an all-time low) have lost influence in the workplace and in the economy, and workers’ job and income security are declining. How has union influence evolved, and what types of bargaining are prevalent in the 21st century workforce? Chaison explains how collective bargaining has changed in important and lasting ways over the past decade.

SELLING A ‘JUST’ WAR: FRAMING, LEGITIMACY, AND US MILITARY INTERVENTION // Michael Butler, Associate Professor of Political Science

Butler uses Just War theory to analyze how the decision to go to war was framed for public consumption in three recent U.S. military interventions: the Gulf War, Kosovo, and Afghanistan. He shows how presenting operations as legitimate and virtuous has proven to be a highly salient, adaptable, and therefore effective mechanism for manufacturing societal support. This crucial component of statecraft, he says, allows the president to sustain an effective monopoly over war decisions, ensuring the continued primacy of military force in U.S. foreign policy.

RELEASE POINT // Gino DiIorio, Professor of Theater

“Release Point” is the story of Mike, a former coach, just released from prison. He has few illusions regarding his chances on the outside and is holding on as best as he can. Upon his release, Mike begins the difficult and almost impossible task of reconnecting with his son and daughter the only way he knows how — through baseball. The play was read at the Berkshire Playwrights Lab in July, and received its world premiere at the New Jersey Repertory Theatre in August. “Release Point” was a finalist for the Thomas Barbour Award and was developed through the Greenhouse New Play Festival Award at the Hotcity Theatre. The play earned a Clark University Development Grant in 2011.

GAY DADS: TRANSITIONS TO ADOPTIVE FATHERHOOD // Abbie Goldberg, Associate Professor of Psychology

When gay couples become parents, they face a host of questions and issues that their straight counterparts may never have to consider. How important is it for each partner to have a biological tie to their child? How will they become parents: will they pursue surrogacy, or will they adopt? Will both partners legally be able to adopt their child? Will they have to hide their relationship to speed up the adoption process? Will one partner be the primary breadwinner? And how will their lives change, now that the presence of a child has made their relationship visible to the rest of the world? Goldberg examines the ways in which gay fathers approach and negotiate parenthood when they adopt.

NOVEL HISTORIES: BRITISH WOMEN WRITING HISTORY, 1760-1830 // Lisa Kasmer, Associate Professor of English

Kasmer argues that British women’s history and historical fiction in the late 18th and early 19th centuries changed not only the shape but also the political significance of women’s writing. Through an examination of the conventions of historical and literary genres; historiography during the period; and the gendering of civic and literary roles, this study shows not only a social, political, and literary lineage among women’s history writing and fiction, but also among women’s writing and the writing of history.
LETTER TO ALUMNI:

I never imagined when I moved across the country 15 years ago to begin my first year at Clark that I would one day be writing to you as president of the Clark University Alumni Association. This is an important position, and I am honored and humbled to serve this incredible community.

I would first like to take this opportunity to thank my friend, Scott Zoback ’04, M.P.A. ’05, for his hard work in leading the Alumni Association for the past two years. Thanks to his dedication and strong leadership, the association has expanded its programming and continues to engage more alumni. I look forward to working with Scott during his time as immediate-past president.

I also need to thank many of the past presidents, who have become my good friends over the years, for their guidance and encouragement. Individually and collectively, they have made great strides for the Alumni Association and leave big shoes to fill. I hope to continue building on their legacy by representing and serving you during my presidency.

In August 1997, I moved from Southern California to Johnson Hall, sight unseen, to become a Clarkie. I was taking a gamble by moving 3,000 miles to attend Clark and can honestly say that my time at the University far exceeded my hopes and expectations. The past decade and a half have been filled with unparalleled experiences — and incredible people, who helped shape me into the person I am today. Although I didn’t become a lawyer or a psychologist, as I thought I would, I found a career that allows me to challenge convention and change our world. I am the senior director of annual giving at Harvard Medical School, where I raise money to support groundbreaking discoveries in the basic sciences, as well as the training of the next generation of leaders in science and medicine.

I am excited to bring my expertise in higher education advancement to help continue the Alumni Association Executive Board’s work to engage alumni; expand the alumni contribution to LEEP® (Liberal Education and Effective Practice); and, last but not least, inspire more alumni to invest in the University — and the next generation of Clarkies — by making gifts to the Clark Fund.

I encourage you to become more involved with Clark. If you haven’t done so already, take a moment to visit the Clark Connect Online Community (clarkconnect.clarku.edu). Share your email address with the University to stay in the loop about all things Clark, connect with other Clarkies and the University on various social media platforms (visit clarku.edu/socialmedia), volunteer for one of the existing committees, attend a Clark event in your community or on campus, and make a gift, regardless of the size, to support current and future students.

During the coming year, I look forward to meeting you at an event or hearing from you via email at ssulikyan@alumni.clarku.edu, or snail mail me at 12 Endicott Drive, Westborough, MA, 01581. Please don’t hesitate to contact me if you have ideas and suggestions for how the Alumni Association can better serve you.

Sincerely,

SHAKÉ SULIKYAN ’01
Alumni Association President
It’s official. Tom Dolan is a Clarkie for life.

If you were to read aloud the list of positions, awards and achievements that Tom Dolan ’62, M.A.Ed. ’63, compiled during his 42-year career at Clark University, you would first have to draw a deep breath. Indeed, just typing it could give you carpal tunnel syndrome. Regardless, here goes:

In his time at the University, Dolan worked as director of admissions, director of financial aid, director of alumni affairs, director of the Clark Fund, vice president of development, vice president of alumni affairs and planned giving, and senior vice president. He received the Alumni Association’s Distinguished Service Award, and he was the first administrator to be named an honorary faculty member. The Thomas M. Dolan ’62 Outstanding Service Awards are now given annually to the male and female juniors who have demonstrated exemplary service and commitment to Clark and who have outstanding potential to become future leaders of the University and the Alumni Association.

He can add one more honor to the stockpile. On May 18 at the Reunion Weekend annual dinner, and on the occasion of his 50th class reunion, Dolan was presented with the first Clark University Lifetime Service Award.

Tom Dolan’s love affair with Clark began shortly after he returned to his hometown of Worcester, having served three years in Germany as a Russian interpreter for the United States Army. He’d already completed two years at Holy Cross before entering the military, and assumed he’d finish his degree there.

But the dean of Holy Cross, in an interview with Dolan, noted that he was a different young man than the one who had left campus three years earlier. He was older, wiser (and, Dolan notes, thanks to a little too much good living in Germany, 40 pounds heavier). Tom Dolan had changed, and Holy Cross had not. The dean suggested Tom might find a better fit across town at Clark University, and suggested he investigate.

Dolan soon visited the campus and spotted a student walking across the green. He asked for directions to the admissions office.

“At Holy Cross, they would have led you by the hand to the office, or at least pointed out how to get there,” he recalls. “This student turned to me and said, ‘Why do you ask?’” He laughs. “What a great question!”

Dolan enrolled as a history major and played basketball for Clark. A tall, hard-nosed forward, he was typically assigned to guard the opposing team’s leading scorer. During his two years the team earned a 25-9 record.

After graduating with a history degree in 1962, Dolan completed his master’s degree in education and planned to embark on a teaching career when he was asked by Director of Admissions George Merriam if he would be interested in an admissions job. He accepted, and spent the next four-plus decades in a wide range of “A” positions — admissions, alumni, advancement and administration — to recruit students, connect with alumni, raise money and enhance the University’s reputation.

“When someone asks what I did at Clark, I usually say I held every job at the place except two: being president, and running the boiler room,” he says.

He especially enjoyed traveling with his wife Joan Dolan ’60, M.A.Ed. ’74 (pictured with Tom above) to visit alumni, parents and friends of Clark, crisscrossing the United States and making excursions to far-flung countries like Thailand, Korea and Japan. To this day his recall for all things Clark is exceptional; the contacts file on his smartphone is busting with 2,000 names, phone numbers and personal details (including the names of folks’ pets). Trying to find a photo in the Clark records of Tom Dolan by himself is nearly impossible: his arm is invariably wrapped around someone else’s shoulders, urging the person into the frame with him, and always wearing a wide smile while he’s doing it.

“Eighty to ninety percent of what I did was friend-raising — building relationships,” he says. “I’m a future kind of guy, and I was trying to lay the foundation for the future. Friend-raising first, fund-raising second.”

Dolan served under seven Clark presidents, saw thousands of students pass through the University’s gates, and in retirement remains a reliable presence at Clark events, ever the ambassador for his University. He is still a competitive tennis player, despite two cancer scares, one necessitating the removal of his stomach (Dolan proudly notes that his five-person medical team was composed entirely of Clark alumni).

In 2003, Clark named the new field house on Beaver Street in honor of both Tom and Joan.

Dolan’s decision to retire in 2004 was surprisingly easy. He wanted to devote more time to his family, which includes sons, Thomas ’79 and Brian, M.B.A. ’87, and five grandchildren.

“I’d been at it forever,” he says, “and Clark was always at the front of the parade. It was time to rearrange things.”

Of course, Tom Dolan was a visible presence at Reunion Weekend, doing what he enjoys — sharing laughs, telling stories, and putting those long arms across the shoulders of friends. For these couple of days in May, Clark again led his parade.
Clark says, ‘Welcome back!’

Old friends reconnected, and new memories were made as Clarkies from the class years ending in “2” and “7” returned to campus for Alumni Weekend, May 17-20. Alumni enjoyed a variety of events that ranged from a beer tasting with master brewer Luke Livingston ’07 to alumni panels featuring experts sharing their knowledge of business/finance, politics, media and the arts. To view more Reunion photos visit clarku.edu/reunion2012photos.

(Clockwise from left) Network TV may have “Dancing With the Stars,” but the Reunion Weekend-capping event, Dancing Under the Stars, is its own brand of fun. Good friends gather outside the Dolan Fieldhouse for the annual picnic. The Class of ’67 joins the All-Class Parade. President David Angel addresses the Jonas Clark Fellows from the porch of Harrington House. Catching up with fellow alums was all part of the fun at the class dinners.
In the United States, we take fair elections for granted. When we hear about vote rigging and intimidation in places like Egypt, Russia, or Iran, we insist, “That couldn’t happen here.”

We have the luxury of believing this thanks to people like Thomas Hicks ’93, who help safeguard the integrity of U.S. elections.

Hicks is the Democratic Elections Counsel for the Committee on House Administration in the U.S. House of Representatives. He advises Rep. Robert Brady, the Democratic leader of the nine-person committee, to ensure elections run smoothly.

According to Hicks, one or two contested results occur every election cycle so “we have to be ready.” Members can petition the full committee to determine if a close election needs to be investigated for violations. “We train staff to go out and gather information in a bipartisan manner, not to influence. Then we make recommendations to the committee members whether to pursue the particular case or not.”

The Committee on House Administration, comprising six majority and three minority members, has the final say over federal elections and also has jurisdiction over election financing. “There are issues that we disagree on, but for the most part, everyone wants to see a clean election,” Hick says. “We all want to make sure that one vote equals one vote counted. If you don’t have confidence in the process then all other aspects of the election are called into question.”

For Hicks, working with people who have opposing opinions comes naturally. He served as class president in his Concord, Mass., high school, no small feat for a black teenager from Roxbury who was being bused to the predominantly white suburban school. “I learned there that people might be different, but there’s always some kind of common goal that brings you together.”

He found that mindset reinforced at Clark. “Being part of the lacrosse team helped me a lot,” he recalls. “There were guys from all different backgrounds. We weren’t always on the same page, but we all had the same goal: to win. We didn’t do it often,” he adds with a laugh, “but I think it taught me to listen, to compromise, and to work with people with different approaches.” Hicks, who majored in government, also met his former wife at Clark.

His profound belief that people have to get along is what caused him to organize a forum on race relations during his senior year. “You have people from all over the world with diverse backgrounds at Clark. For such a small school to have people share ideas and get along like that is pretty amazing.”

Hicks’ interest in election law came from his mother. “She brought me and my brother to the polling place when I was ten years old and told us to always try to vote. It was pretty impressive to see those huge lever machines, the curtains drawn, and to watch my mom cast her vote. It was amazing to see democracy in action.”

For Hicks, who is the first in his family to go to college and law school, the Gore v. Bush election lit his political spark. He’d taken a leave from his job at the U.S. Office of Professional Management to volunteer for the Gore campaign. “We were sitting around watching the results come in; we all knew something was terribly wrong. So after the Supreme Court made its decision, and the Democrats were asked to leave the White House on Jan. 20, 2001, I said I was going to find a job so this would never happen again.”

He landed a position at Common Cause as lead lobbyist on the bill that became the Help America Vote Act. The Act allows for provisional ballots to be given to citizens so no one leaves a voting booth without being given the opportunity to vote. It also appropriated $3.1 billion to improve the national voting system, which included review of voting machines and the creation of the Election Assistance Commission to ensure the Act is implemented appropriately.

A highlight of Hicks’ current job is his involvement with changes to the Military and Overseas Voter Empowerment Act in 2010. “We were able to pass legislation to make it easier for our men and women overseas to cast their ballots and have those ballots counted,” says Hicks, who has spoken to U.S. troops overseas. “They use absentee ballots, but before the law was changed, there was a question about when those ballots could be sent out in time. If you send a ballot a week before an election, that’s not helpful.” Under the revised law, ballots are sent at least 45 days before the election, and some locations allow ballots to be faxed.

Despite his active role, Hicks shuns the limelight. “I try to help other people behind the scenes. I’ve always had a love of politics, so I thought the best way I could really change the system is to be an active part of it. That’s what I’ve tried to do in my life and career.”

Watch a video interview with Thomas Hicks at clarku.edu/hicks.
IN MEMORIAM


He is survived by a family of Clark alumni: his wife, June Allstrom Ahmadjian ’56, and sons Jonathan ’84 and Christopher, M.B.A. ’92.

Dr. Ahmadjian served for two years in the United States Army Combat Medical Corps in Korea following his graduation from Clark in 1952. He subsequently returned to Clark and earned his master’s degree in 1956, followed by a Ph.D. from Harvard University in 1960.

He taught at the University of Massachusetts and the University of California at Berkeley before coming to teach at Clark. During his tenure, he developed techniques to isolate and culture lichens in the laboratory. Dr. Ahmadjian’s research led to numerous discoveries concerning the nature of lichen symbiosis. His scholarship was remarkable both for its significance and its breadth. He provided the National Cancer Institute with special lichen cultures for screening programs designed to identify cancer and AIDS-fighting compounds.

He authored and co-authored hundreds of research articles and numerous books. In 1967 the National Science Foundation awarded him the Antarctic Medal for his work on lichens at McMurdo Station in Antarctica and announced that a peak in the Queen Alexandria Range of the Transantarctic Mountains had been named “Ahmadjian Peak” in his honor.

In 1996, the International Association of Lichenology awarded him the Acharius Medal for his lifetime achievements in lichenology and pioneering research, and in recognition of his civility and generosity.


Dr. Van Tassel served in the Army Air Corps during World War II as a B-25 bomber pilot. He taught cadets how to fly the B-25s during the war, and was discharged as a lieutenant. After earning a B.A. from Union College in Schenectady, N.Y., a master’s from Cornell University and a Ph.D. from Brown, he came to Clark and taught economics for 42 years.

During that time, he was department chairman for 21 years, and held other positions such as director of the Institute for Economic Studies, director of the Summer School, and director of the Evening College (a position now known as the COPACE graduate dean). Dr. Van Tassel was also an economics consultant to the Federal Reserve Bank in Boston.

His passion for and dedication to his field led him to become a sought-after speaker on the topics of U.S. and international economics. At one time he wrote a column on economics for the Worcester Telegram & Gazette. Dr. Van Tassel also authored an economics textbook, “Principles of Economics: A Core Approach,” as well as co-authoring many articles.

While he was at Clark, Dr. Van Tassel spent a month in South America learning about gold; was a visiting professor for a semester at the University of Leuven, Belgium; taught a short course at the University of Trier, Germany, and taught a semester on economics at the Italian branch of Johns Hopkins University in Bologna, Italy.


In 1961, she founded the Arlington School of McLean Hospital, an independent school for adolescents in residence at the hospital. She also held teaching positions at Northeastern University and Harvard University.

She received her undergraduate degree from Emmanuel College and a master’s degree in education from Boston College, concentrating in psychology and guidance. She earned her Ph.D. in education from Boston University and completed two certificate programs from Radcliffe College and Suffolk University, concentrating in business administration and paralegal studies, respectively.

She published on a range of topics, from the teaching of disadvantaged children to the development of hospital programs. Dr. Kenney also directed many research and development projects and was a professional consultant to a host of universities in Massachusetts and other states.

Dr. Kenney proudly served in the U.S. Navy during World War II, achieving the rank of lieutenant.

LLOYD J. SCHNELL ‘64 died at his home in Weston, Fla., on April 25, 2012. An active member of his Clark class, he served as president of the Alumni Association from 1987 to 1988.

Schnell never missed an alumni committee meeting, according to his friend and fellow Clark alumnus Tom Dolan ’62, M.A.Ed. ’63 — even when he had to drive from New Jersey, through inclement weather, to attend.

Dolan adds, “He had it all — low-key, brilliant, humble, and with a quick wit and a warm, engaging personality. He was simply the best.”

EMIEL CHRISTIAAN HENRIK VEENDORP, professor emeritus of economics, died on April 19, 2012, in Washington, D.C.

At Clark, Dr. Veendorp taught undergraduate and graduate courses in microeconomics, statistics and industrial organization. His courses were highly sought out by students who appreciated his mathematical rigor and high standards. He also served as the departmental adviser to new Ph.D. students. He maintained close friendships with many of his students throughout his life.

He published widely in theoretical and applied microeconomics. His articles appeared in top-rated journals including American Economic Review, Quarterly Journal of Economics, and Econometrica. He also served on the editorial board of the Southern Economic Journal. He received his undergraduate degree in mathematics and economics from the University of Groningen in 1960, and earned his Ph.D. in economics at Rice University in 1963.

Dr. Veendorp spent much of his later life traveling to remote corners of the world, embarking on journeys throughout Asia, Africa, Latin America, and finally sailing across the Atlantic Ocean in a small sailboat. He was passionate about protecting the earth’s natural resources and beauty.
Can you tell how today’s Clark dining experience differs from the lunchtime reverie depicted in this undated photo of the former Jefferson Hall dining room? Let us count the ways:

1. Clark dining today is tray-free.

2. While a pack of cigarettes can still conceivably be spotted on a dining hall table, nobody is allowed to light up inside — like this student (2a).

3. The same basic meal for all — soup, entrée, milk, dessert. Dining Services General Manager Heather Vaillette says Clark offers minimally seven entrees at each meal in addition to a full salad bar, three types of soup, whole grains, fresh veggies, and a variety of vegan and vegetarian options.

4. Whole milk with every meal. The notion of soy milk — offered today along with 2%, skim, and, of course, chocolate — would have sounded like science fiction to these students. Vaillette notes that today’s students favor water and soda, except at breakfast.

5. One word: plastics. Clarkies settle into wooden chairs in today’s dining hall.

6. Two words: white bread. These days, Clark diversifies the carbs with sourdough, wheat, whole grain, wraps, pita, multigrain and kaiser rolls.

7. Lots of paper, zero cellphones.
1951

**VIRGINIA NICHOLAS CLARKE** has published “American Slang and Sayings especially for Businessmen and Tourists.” The book, available on Amazon.com, contains more than 3,000 definitions of American slang and sayings, many of which are presented with humor and wit and a unique American flavor. Many of the definitions are illustrated with appropriate sentences that illustrate their application in everyday situations. Virginia lives in Tewksbury, N.J., with her husband, Dr. Frank H. Clarke; they have two children and three grandchildren. She is an avid reader and bridge player.

1952

**ELLIOT BAKER** and his wife, Sara, recently moved to Miami Beach, Fla. One of Elliot’s plays, “A Glimmer,” was performed last November in New Bedford, Mass., as part of the 10th Annual Short Plays Marathon. Another of his plays, “Two Hearts,” was performed in New York City, and “One Last Bet” was broadcast in Spokane, Wash. Elliot also wrote a musical, “All Mixed Up,” which received an honorable mention award in Indianapolis, Ind.

1954

**RICHARD B. ERICKSON ’54, M.A. ’59,** has been elected to the College of Fellows of the American Institute of Certified Planners. After graduating from Clark with degrees in geography, he spent 37 years as the executive director of the Southeastern Connecticut Regional Planning Agency/Council of Governments. He retired in 1998 and has worked as a planning consultant since. He currently is working as the interim executive director of the Southeastern Connecticut Enterprise Regions, dealing with economic development. The College of Fellows cited four major accomplishments in electing Richard: persistent and effective advocacy for public sector planning; exceptional leadership in successfully responding to southeastern Connecticut’s major economic crisis of the 20th century; a high level of success in creating regional agencies to implement planning recommendations; and a successful, long-term role as a mentor to staff members and other planners. He credits his education at Clark and the ethic of public service he learned there for much of his professional success. Richard lives in Norwich, Conn., with his wife, Marcia, M.A. ’59. The couple met at the Graduate School of Geography in 1956.

1967

**NANCY SHEFTEL-GOMES** is education director of Congregation Sherith Israel (CSI) in San Francisco. Nancy directs all the religious education and youth endeavors from early childhood education programs through high school, including facilitating student preparation for b’nai mitzvah studies. Passionate about repairing the world and teaching Judaism through action, Nancy coordinates CSI’s twice-a-year Mitzvah Days. She also co-directs and supervises HaMotzi and is the CSI staff member of the board and the joint management group of Our Hills of Eternity cemetery. Nancy joined the CSI education team as a part-time teacher in 1986, while she worked in retail and industrial sales. She has always mixed her work with community service and involvement, and has been a member of the Interfaith Council for 20 years. “I’m very attached to Jewish ritual and practice, love to study Torah, and love teaching and studying in community at Sherith Israel,” Nancy says.

1970

**JACQUELYN BONOVO** has released her first jazz vocal CD, “Necessary Arrangements,” under her
What if the rules of modern motherhood were turned upside down? That’s the question posed by Miriam (Abramson) Katz ’99 and co-author Megan Massaro in “The Other Baby Book: A Natural Approach to Baby’s First Year,” which draws on timeless parenting practices such as co-sleeping and baby-wearing that are used across cultures to develop strong parent-baby bonds. The book is a companion to the authors’ website, theotherbabybook.com, which delves into these topics (and more) and features blogs from mothers across the country.

“We cover some quirky yet incredibly effective practices like infant pottying, a green and baby-friendly practice that gets babies out of diapers sooner — or keeps them out altogether — and baby-led solids, where babies beginning solid foods are given table food and allowed to feed themselves, as opposed to being spoon-fed purees,” Katz says. “Our book presents those concepts in a way that is accessible to all.”

The book has been featured on various parenting websites, including cafemom.com, attachmentparenting.org and progressive-parenting.com, and the authors have been interviewed by CNN, FoxNews and U.S. News & World Report.

“The response to ‘The Other Baby Book’ has been amazing. Readers appreciate its empowering style and the breadth of useful information not available through mainstream parenting resources,” Katz says.

Along with her work on the book and website, Katz is a professional career and life coach, a mentor with Diaper Free Baby and blogger for Attachment Parenting International. She is a “work-at-home mom” and lives in Boston with daughter Dalia and her husband, Misha. For more information, visit theotherbabybook.com or email Katz at Miriam@theotherbabybook.com.

JOSHUA L. MILLER, a professor of social work at Smith College, published “Psychosocial Capacity Building in Response to Disasters.” In the book, Miller focuses on a range of disasters at local, regional, national and international levels, and the community interventions following them. He encourages developing people’s capacities to direct their own recoveries, using a social ecology framework to conceptualize disasters and their consequences. Miller is a member of three disaster-response teams and a panelist for managed-care companies offering crisis response to companies. He’s worked with disaster survivors from 9/11, Hurricane Katrina, the Asian tsunami, the Haitian earthquake, China’s Wenchuan earthquake, and the armed conflict in northern Uganda. His books include “Racism in the United States: Implications for the Helping Professions,” “School Violence and Children in Crisis,” and “Direct Work with Families.”

DON SEGAL, of Guilford, Conn., has had a poem published in Deep Waters, a trade paper published by Outrider Press, Inc. in affiliation with the TallGrass Writers Guild. Deep Waters features poetry, short fiction and creative nonfiction from across the nation. Don has published poems in the “Emily Dickinson Poetry Award” (Universities West Press) anthology as a semifinalist, Bottle Rockets, The Small Pond Bottle Rockets, The Small Pond Magazine, Hummingbird, Blueline and at miriamswell.wordpress.com. His poetry, drawings and landscape photographs can be viewed on his blog, donsegal.wordpress.com.

ALLAN G. SAVAGE retired in June 2011 from his position as senior technical information specialist at the National Library of Medicine. He has returned to his previous vocation as a professional chess teacher and chess journalist in the Washington, D.C. area. His website is savagechess.com and he can be reached at allansav@aol.com.

WILLIAM H. MULLIGAN JR., M.A. ’73, PH.D. ’82, reports that his review essay, “Alive and Well: New Perspectives on Irish America,” was published in the Journal of American Ethnic History in spring 2012. In addition, he was an external reader for a doctoral dissertation at University College Cork (Ireland) in November 2011, and he was selected to receive the Murray State University Alumni Association Distinguished Researcher Award for 2012.

GAYLE L. GIFFORD ’75, P ’06, is excited to announce the release of the newest edition of her book for nonprofit boards, “How to Make Your Board Dramatically More Effective, Starting Today” (formerly “How Are We Doing?”). The book is a one-hour guide to helping boards ask the right questions to evaluate their performance, sprinkled with many tips on becoming a better board. It is available through Emerson and Church Publishers (contributionsmagazine.com) or at Amazon.com. Gayle also has four articles printed in “You and Your Nonprofit: Practical Advice and Tips from the...”
When Walter Townes graduated from Clark University in 1984 with a degree in English literature, he never dreamed he would end up writing a novel. But truth is stranger than fiction.

Following graduation, Townes pursued his first love, sports, and went on to coach college basketball at several prestigious schools. He was head coach at Drew and Clarkson universities; worked under legendary coach Lou Carnesecca at St. John’s University; and had stints at Columbia, Rutgers, College of the Holy Cross and Dartmouth College.

Besides turning around marginally performing basketball teams and developing talented players who went pro, he also developed community youth programs and camps. Townes was tapped in the summer of 2007 to travel the East Coast with Packy Play Fair, speaking to both players who went pro, he also developed community youth programs and camps. Townes was tapped in the summer of 2007 to travel the East Coast with Packy Play Fair, speaking to both

After 25 years of hands-on involvement with collegiate athletics, Townes decided to take on a whole new challenge — telling his personal story. With the aid of two other writers, he created “Comin’ Home,” a semi-autobiographical novel about overcoming adversity and challenges such as racism, interracial marriage and career politics. Townes, the product of a single-parent household in Queens, N.Y., still speaks at schools and youth organizations, citing education as the single most important way for disadvantaged youths to rise above their circumstances.

“Comin’ Home” has received accolades from prominent people, including Boston Celtics assistant coach Armond Hill and author-speaker Les Brown. Townes is now intent on turning his book into a film. Visit cominhomethenovel.com to learn more.
aboriginal and environmental issues; he also serves as executive director of the Clean Energy Association of British Columbia. He previously held various governmental positions in fisheries and oceans, and was the executive director of the Pacific Salmon Foundation from 2002 to 2008. Paul and his wife Diana have three adult sons. Paul spoke at Clark in March about renewable energy initiatives in British Columbia.

1988

JULIE SILVER and her partner Mary Connelly welcomed Catherine Crawford Silver Connelly in January. Catherine joins her older sister, Sarah Elizabeth.

EDWARD H. SHAPIRO became a partner in the New York office of Reed Smith LLP after working for Grubman Indursky Shire & Meiselas, PC, one of America’s top boutique entertainment law firms. He is a transactional lawyer, specializing in the music industry. Ed represents many top individual performers and musical groups, and has become one of the leading attorneys in the electronic dance music area. He joins Reed Smith’s growing music industry practice, which is now co-located in Century City and New York, with meaningful capabilities in London. A 1991 graduate of Brooklyn Law School, Ed was an executive with two record companies, the general counsel of an electronic media company, founder of another electronic media company, and associated with a Los Angeles-based entertainment law firm, prior to joining Grubman in 2006.

1991


1989

ADAM RUDIKOFF is a certified financial planner with Centinel Financial Group, one of the premier financial services firms in Needham, Mass. He specializes in wealth management and retirement planning for individuals, families and small business owners. He lives in Franklin, Mass., with his wife, Leia and their sons Cai and Eli.

1989

MICHELLE A. (SILVER) COVE shares the most common confessions of working moms and offers helpful, practical strategies for coping in her new book “I Love Mondays: And Other Confessions from Devoted Working Moms.” Michelle allots a chapter to each of the 11 most prevalent concerns expressed by working mothers — from “I’m tired of apologizing when I try so hard to please everyone” to “I stress about falling behind at work when my kid needs extra attention.” She provides real-life anecdotes, new perspectives and mom-tested approaches for dealing with each one. Michelle is the director...
and producer of the award-winning documentary “Seeking Happily Ever After” and the co-author of the national bestseller “I’m Not Mad, I Just Hate You: A New Understanding of Mother-Daughter Conflict.”

ALBERT AEEED ‘91 and EMILY WALKER ‘01 recently welcomed a son, Owen Robert Aeed, who was born on May 21, 2012.

1993
RICHARD T. HOWARTH graduated on May 26, 2012, from UMass Lowell’s Graduate School of Education, with a doctor of education in mathematics and science education.

1997
JASON BERRY ‘97, M.B.A. ‘96, and his classmate THOMAS ERIXON ‘96, M.B.A. ‘97 got together in Italy last winter for some back-country skiing and snowboarding. They joined a group of about 30 Swedes who have been skiing together for the same week every year for the past 30 years all over the world. This year they skied on Italy’s Monte Rosa in a tiny village called Gressoney, high up in the Italian Alps.


2003
RICHARD FIELDS and his wife, Wendy ‘04, welcomed their daughter, Vivian, on April 19, 2012.

MATTHEW T. HOLDEN married Brittany Benassi (Campbell University ’12), on Dec. 11, 2011, in Delray Beach, Fla. In attendance were Krystle Correll ‘05, Edward “Don” Lau ‘04, and Quincey Xavier.

MOLLIE (GROTPETER) MURPHY and her husband, Gavin, welcomed a little girl, Norah Joyce, on to: Oct. 1, 2011. Mollie and Gavin are learning to juggle nurturing and caring for their first baby with a software company that works with nonprofits.

2004
DENISE H. SUTTON, PH.D. ‘04, has published “Globalizing Ideal Beauty: Women, Advertising, and the Power of Marketing.” The book is now available in paperback. It tells of the forgotten history of a group of women copywriters whose successful ad campaigns went international in the 1920s and spread an American notion of feminine appeal from Bangor to Bangkok. This timely work explores how working women had — and continue to have — major influence in business around the world. Denise’s approach is grounded in a huge body of original archival research that has so far remained largely untapped.

2006
SEAN HURLEY and FAUNA SHAW HURLEY, both class of 2006, were married in Tilton Hall at Clark on July 14, 2012. They celebrated with dozens of Clarkies including those in their bridal party: Stephen Jacobson ’05, Evan Wilson ’06, Jeff Frank and Bronwyn Williams ’06. Robin E. Cohen ’06 and Jessica M Loomis ’06 acted as trivia tour guides before the ceremony.

NINOS E. HANNA recently welcomed a son, Rabi. Rabi joined his parents and a big brother at home.

In May, KSENIA VARLYGUINA delivered the graduation speech at Columbia University’s Mailman School of Public Health, where she earned a master’s degree. Ksenia shared the
SOME THINGS YOU SHOULD KNOW ABOUT LAWRENCE KLEIN ’91 RIGHT OFF THE BAT:
While he is an attorney, he has never represented a ruthless killer. He is not a compulsive hand-washer. And yes, he enjoys comics, but has never entertained the notion of actually existing in one.

Well, perhaps we’ll have to reconsider that last item. Reality blurred with fiction in a very public way for Klein, when a character based on him appeared in the nationally syndicated Dick Tracy comic strip in March. The legendary crime fighter found himself squaring off not only against the notorious gangster Doubleup but also his lawyer, Larry Kleen.

Any similarity between Larry Kleen and Lawrence Klein is strictly intentional.

According to Klein, Joe Staton, the artist for the Dick Tracy strip, was to give Klein some original Dick Tracy artwork in exchange for legal services.

“A friend of mine suggested Joe draw me in a strip as a background character, and that could be among the strips he gave me,” Klein recalls.

The payout was more extensive than he could have imagined. Staton created Larry Kleen, a mob attorney whose name is a single vowel away from Klein’s and who shares the same bald pate as his alter ego. Larry Kleen appeared in a story arc defending Doubleup in court.

“Who could I have imagined, Staton created Larry Kleen, a mob attorney whose name is a single vowel away from Klein’s and who shares the same bald pate as his alter ego. Larry Kleen appeared in a story arc defending Doubleup in court.

“I was surprised when Joe said he was going to create an entire character in the Dick Tracy world based on me,” Klein says. “My dad read Dick Tracy growing up.”

Larry Kleen is an avowed germaphobe, who will stop a trial in mid-sentence to scrub his hands.

“That part is definitely not me,” Klein says with a laugh. “I have two little kids, and I’ve learned not to be that clean.”

Staton insists that Larry Kleen is a pure “what-if?” invention. “Lawrence is so unlike the stereotype of the sinister lawyer — friendly, helpful, considerate — it’s impossible not to wonder what he would be like if he went over to the dark side. Larry Kleen is one possibility.”

Lawrence Klein’s “appearance” in a comic couldn’t be any more appropriate. In the summer of 2001, the former comics collector founded the Museum of Comic and Cartoon Art in Manhattan, largely in response to what he’d seen transpiring in the New York schools. As in-house counsel for dot-com companies, he’d watched great wealth being created, but noted little of it made its way into the schools — where teachers like his wife were buying supplies for their classrooms, art budgets were being cut, and students were forced to learn from outdated history books.

“I saw inequities that were scary, and I thought, ‘What can I do to make a difference?’” he says. Klein saw the museum as a way to educate the public, especially young people, about all types of comic and cartoon art, well beyond the familiar like Mickey Mouse and Superman. The museum would include political cartoons, graphic novels, animation and more.

Klein no longer runs the museum but remains on the board of trustees. He and his family live in Pittsfield, Mass., and he works as associate director of advancement and general counsel at Darrow School in New Lebanon, N.Y. He sat on the board of the Storefront Artists Project in Pittsfield, and from 2008 to 2011 curated an annual event to introduce the community to the artists responsible for well-known characters like Spider-Man and SpongeBob SquarePants. At the August 2010 exhibit, Klein hosted a reception at the Storefront Artists Project for Clark alums.

Klein credits Clark with giving him the tools to become a lawyer and a drive to help others. “That’s part of the reward of being skewered in a great little comic strip.”
A STAR FOR CANCER REHAB

Diane Stokes, M.B.A. ’96, co-founder of Oncology Rehab Partners, was named to Massachusetts General Hospital Cancer Center’s “The One Hundred,” an award given to the top 100 people in the U.S. who are making a difference in cancer care. Oncology Rehab Partners’ STAR Program® Certification, a cancer rehabilitation training and certification program for clinicians and healthcare facilities, has been the catalyst for the implementation of hundreds of cancer rehab programs across the nation, enabling thousands of survivors to recover from debilitating treatments.

“Cancer rehab has been a missing part of the survivorship puzzle,” Stokes says. “The opportunity to be involved in work that makes it possible for cancer survivors to heal fully after treatments is thrilling for me.”

“The One Hundred” gala was hosted by actor Matt Damon on June 6. The mission of Oncology Rehab Partners, based in Northboro, Mass., is to make cancer rehabilitation the standard of care in hospitals, cancer centers, and rehab practices so survivors can recover from the side effects and after-effects of cancer treatments. The STAR Program Certification, a unique model of evidence-based cancer rehabilitation, has been adopted by healthcare facilities in more than 30 states and is anticipated to reach more than 100 sites throughout the U.S. by the end of 2012.

“Healthcare providers are responding to the call for improved cancer care. They’re committed to providing state-of-the-art rehab services so patients can recover and get back to their lives, and it’s great to be able to help them do it,” Stokes says.

In addition to her role as social entrepreneur, Stokes is a certified personal trainer and triathlon coach and develops fitness programs for breast cancer survivors.

stage with Michelle Bachelet, the director of UN Woman and past president of Chile, which is where Ksenia worked after graduating from Clark. “Health is a human right,” Ksenia told the audience, “and human rights are not negotiable.” Ksenia’s connection to Clark dates back to 1990 when she arrived with her parents, including geography graduate student mom, and current IDCE faculty member, Yelena Ogneva-Himmelberger, Ph.D. ’98, and began climbing the campus trees.

2008

Upon graduation from Clark, SAMANTHA MEYER joined Teach for America and taught for three years at a public high school in the Bronx, N.Y. In the fall of 2011, she started a Ph.D. program in industrial engineering and management sciences at Northwestern University. She aims to pioneer the use of engineering tools to help public school districts be more efficient and more strategic.

SEERNA RHEW was married to Jerome Epstein, a lighting technician and sculptor, on Dec. 20, 2011, in Nashville, Tenn. The private ceremony was witnessed by fellow Clarkie Brandy Oliver ’08. Prior to the wedding, Laurill Spinazola ’08 and Miranda McSweeney joined the bride and Brandy for a celebratory girls’ weekend in Charleston, S.C.

MIRANDA LYNN SIMON received her doctor of medicine degree from the Medical College of Wisconsin in Milwaukee at its 99th annual commencement exercises on May 18. Following graduation, Dr. Simon began a pediatrics residency in the Harriet Lane Pediatric Residency Program at the Johns Hopkins Children’s Center at Johns Hopkins University.

2009

KARLEEN PORCENA, who works for Action for Boston Community Development, was appointed as lead organizer for the Mattapan Family Service Center. Karleen writes: “I’m able to work with the residents and stakeholders to really make an impact in the neighborhood. Clark has given me the foundation to do this community organizing work. I learned to look at myself as a part of a community and was taught the strength of working collectively toward change. Even in my early years I was given leadership opportunities and always felt as though my voice mattered. Now I’ve been given the opportunity to help empower residents and am confident and excited about the new possibility.”

2010

VERONICA NAVARRO ’10, M.A.T. ’11, is currently living and working in Washington, D.C.

2011

ALLISON SCHENKLER ’11, M.A.T ’12, a resident of Port Washington, N.Y., has begun selling her Coptic stitch handmade journals at the independent Dolphin Bookshop, which has been serving Port Washington’s waterfront community for more than 65 years. Allison began making journals in Jen Hilton’s artist books class in the Visual and Performing Arts Department, and upon graduation she found the free time to start this small business. In the fall, Allison will begin teaching at an elementary school in New York City, though she hopes to continue bookbinding on the side. Visit dolphinbookshop.com or contact Allison at booksbyallison@gmail.com to order the journals.
### PASSINGS

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<thead>
<tr>
<th>Name</th>
<th>Location</th>
<th>Date</th>
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<tr>
<td>T. Lloyd Fletcher '37, M.A. '38</td>
<td>Seattle, Wash.</td>
<td>10/15/2011</td>
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<tr>
<td>Murray Lubowitz '39</td>
<td>Longmeadow, Mass.</td>
<td>6/6/2012</td>
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<td>Celeste B. Kostanick, M.A. '42</td>
<td>Woodland Hills, Calif.</td>
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<td>Malcolm K. Jones '43</td>
<td>West Hartford, Conn.</td>
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<td>Daniel P. O'Keefe '45, M.A.ED. '46</td>
<td>Worcester, Mass.</td>
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<td>Angela M. Castaldi '46</td>
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<td>John W. Allen Jr. '47</td>
<td>Dalton, Mass.</td>
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<td>Russell A. Benigno '47</td>
<td>Chatham, Mass.</td>
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<td>Shirley M. Aspinwall '48</td>
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<td>Margaret M. Jacques '48</td>
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<td>Donald E. Sabolinski '48</td>
<td>Franklin, Mass.</td>
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<td>Mitchell B. Booth, '49, P '80</td>
<td>New York, N.Y.</td>
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<td>Francis E. Lepore '49</td>
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<td>Ruth C. Shirley '49</td>
<td>Harrisonburg, Va.</td>
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<td>Dr. John A. Sobel, M.A. '49</td>
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<td>Loukia S. Bitzas '50</td>
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<td>Charles N. Rassias '51</td>
<td>Sun City West, Ariz.</td>
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<td>Allan F. Torres '51</td>
<td>Dover, N.H.</td>
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<td>Vernon Ahdadjian '52, M.A. '56</td>
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<td>Manoog S. Young, M.A. '52</td>
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<td>Henry W. Stone '53</td>
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<td>Bruce M. Barsley '56</td>
<td>Fort Pierce, Fla.</td>
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<td>Burton S. Weisman '56</td>
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<td>Roger I. Williams '56</td>
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<td>Henri L. Caron '58</td>
<td>Fitchburg, Mass.</td>
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<td>Patricia (Maloney) Blinn '59</td>
<td>Northampton, Mass.</td>
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<td>Robert C. Borjeson '60</td>
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<td>Doris D. Salzer, M.A.ED. '60, ED.D. '67</td>
<td>Palo Alto, Calif.</td>
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<td>Richard Mason '61</td>
<td>Philadelphia, Pa.</td>
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<td>Karl F. Lindblad '62, M.A. '64, PH.D. '72</td>
<td>Phillipston, Mass.</td>
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<td>William T. Nelson '64</td>
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<td>Robert D. Bushey '69</td>
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<td>Gail P. Kriebel '70</td>
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<td>Virginia L. Riorden, M.A. '70</td>
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<td>Hillel I. Raskas '72</td>
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<td>Alan S. Brown '73</td>
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<td>Mortimer H. Apple, LL.D. '84</td>
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<td>Christine Lambros, '87</td>
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<td>Jack W. Forrest, M.B.A. '89</td>
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<td>Paige S. Kane, M.S.P.C. '99</td>
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Goldie Michelson, 110, is Clark’s marquee name

IT IS THE STANDARD reporter’s question, posed to anyone who has turned 100 years old: What is the secret of your longevity?

Goldie Michelson, M.A. ’36, doesn’t flinch when asked, and why should she? At age 110, she’s had the opportunity to answer this same question for 11 consecutive years.

“Walking,” she says while sitting in a comfortable chair in her Worcester home. “I was a great walker — four or five miles every morning, weather permitting. I never used a car if I could walk. One of the great joys of life was when I sold my car.”

Her son-in-law, Leonard Minsky, seated nearby, pipes up. “Goldie, what about the cigars and whiskey?”

She laughs and waves her hand. “He’s just kidding. I never smoke or drank.” Then she adds in a semi-conspiratorial tone, “But I do love chocolate. Lots of chocolate.”

Now that her secrets are out, Goldie Michelson can rest assured there are readers of this story who at this very moment are lacing up their walking shoes or rifling through the cabinets for a Hershey bar. Naturally, she has slowed in recent years — the eyesight and hearing have diminished, and while she can still walk, she needs to hold onto someone for balance. But otherwise, Goldie is in remarkable health.

To truly put Goldie (“Everybody just calls her Goldie,” daughter Renee Minsky observes) into perspective, you need to place her in historical context. Here’s a woman who, when she was born in Russia in 1902, entered a world in which the Wright Brothers had not gone airborne at Kitty Hawk, Theodore Roosevelt occupied the Oval Office, and Civil War veterans were marching in Memorial Day parades.

Her father, Max Corash, was a medical student in Russia, married with three young children, and he needed to pass only one more exam to open his own practice. Max had already served in the military, but the Russian army needed doctors and notified him that he would be reenlisting.

“He said thank you very much and packed his bags,” Goldie says. Her father immigrated to Worcester, where his two brothers and a sister had been living since 1885. Six months later, when the youngest of the three Corash siblings was old enough to travel, his wife and children joined him in the city. Goldie was two years old at the time.

Max Corash pondered returning to medical practice, but he was dissuaded by a local doctor, a bachelor, who served the growing immigrant community. He advised Max that medicine was no profession for a family man. “If you deliver a baby, they may send over a chicken or invite you to their home for dinner,” the doctor said. “I promise you that you will never make enough money to afford a wife and three children.” Instead, Max opened a successful dry goods store in the Water Street section of Worcester.

Goldie attended city schools, where she threw herself into the theater — whether it was acting, finding costumes, or working the lights. By the time she was a freshman at Classical High School, Goldie’s passion for the stage was so well established that one Friday afternoon the chairman of the English Department stopped her in the hallway, handed her the 19th-century poem “Lasca,” and informed her that she would be reciting it from memory at Monday’s assembly. “It was a long poem,” she says. “I went home and memorized it over the weekend.” Not only did Goldie nail her performance, but to this day she can recite “Lasca” verbatim.

Goldie Michelson, 110, is Clark’s marquee name
When she informed her father about her newfound employment, he took $25 from his pocket and told Goldie that he would pay his “little girl” the same sum if she didn’t accept the position.

“My father was old-fashioned in that respect,” she says. “He was not happy that the job was at the state hospital, and that it was mostly men working there. He didn’t think it was a proper place for a girl.”

Goldie didn’t take the job, nor did she take her father’s money. That first summer out of school, she headed to the tennis courts to play against her brother, Harry Corash ’21, who had starred at Clark. (Harry later endowed the Corash Tennis Courts near the Dolan Fieldhouse.)

One night, Goldie’s brother, Jack, brought home to dinner a young man named David Michelson, whom he’d met swimming at the YMCA. David had been working in Worcester but was leaving the next day to return to his home state of New Jersey. He wasn’t thrilled with Worcester, and he was lonesome. Then he met Goldie.

“He said when he saw me walk down the stairs he had to get to a phone, because his plans had changed. He knew he wasn’t going home,” she recalls.

Goldie married David, who fashioned a successful career developing medical office buildings, and they had a daughter, Renee. She loved her family, but life as a homemaker bored Goldie.

“I said to my husband, ‘I really should get a job or something!’ And he suggested I go back to school.”

Goldie enrolled at Clark University and went on earn her master’s degree in sociology. Her thesis, “A Citizenship Survey of Worcester Jewry,” examined the reasons why many of Worcester’s older Jewish residents chose not to pursue American citizenship. “I found that they were scared to death of the language, and never believed they would be able to learn it,” she says.

In the basement of Goldie Michelson’s Worcester home are the remnants of a theater. On a small raised stage she taught neighborhood children to perform, illuminated by footlights that still peek through the dust and cobwebs. Costume changes were made in a laundry room that doubled as a dressing room, complete with a star on the door.

Passion for the theater has been central to her life. When Goldie learned she was pregnant with Renee after she’d landed the lead role in “The Importance of Being Earnest,” her mother let out her costumes and the show went on. (Nature and nurture alike clearly played a role in shaping Renee’s career as a longtime drama teacher in the Bangor, Maine, public schools.)

Goldie and David made regular pilgrimages to New York City for Broadway marathons — seeing as many as four plays in a single weekend. She still recites passages from her favorite Shakespeare plays, never tiring of the Bard’s magical words.

She spread her love of theater to children and adults in schools, clubs and, well into her 90s, to senior citizens in area nursing homes. She taught her students the elements of drama and music, and how to speak publicly without fear and anxiety.

“I can’t remember when I wasn’t coaching a play,” she says. “That’s when I was happiest — when I had my hands on a production.”

The lone problem Goldie encountered in her directing career was finding a venue for her productions. Fortunately, Clark University offered her unfettered access to Atwood Hall.

“Clark never turned me down, never refused me,” she says. “I was always grateful for that.”

The feelings are mutual. In her will, Goldie has supplied generous funding for future renovations to the Little Center Theater, since renamed Michelson Theater on the gleaming marquee installed in 2009. She has also endowed the David and Goldie Michelson Drama Fund, which for the last 10 years has provided support for many theater programs.

“We have brought in touring troupes and guest lecturers, organized field trips and run special classes, and last year we used the fund to commission a new full-length play to be developed with Clark students,” says Gino DiIorio, professor of theater at Clark. “Goldie Michelson and the Michelson family have been invaluable to the theater program. She is a true theater friend and a great benefactor to Clark University.”

Goldie Michelson is presumed to be Clark’s oldest living alum, and her connection to the University is multi-generational — her great-granddaughter, Deanna Minsky, is a junior here.

Her remarkably full and long life even surprises Goldie a bit, pleasantly so.

“It never occurred to me that I would live this long,” she says. “I just went on and on, and I’ve loved it.”

On August 8, Goldie Michelson celebrated her 110th birthday at home with family and friends. The cake, of course, was chocolate.
Student success drives North Star Academy partnership

At many high schools across the country, a student-athlete’s official commitment to join a Division 1 college sports program typically culminates with a “signing day” ceremony that is a source of pride for the school and the subject of local media coverage.

North Star Academy has its own version of signing day. Each spring, the high school and middle school students gather in the auditorium, where, to the cheers and applause from the crowd, the seniors stand and announce what college or university they will be attending in the fall. This May, for the first time in the school’s 16-year history, three seniors were able to tell the audience that their destination is Clark University.

The students’ arrival this August was the positive outcome of a formal partnership that originated two years ago between Clark and the Newark, N.J.-based charter school. Jarrad Nunes, associate director for recruitment, paid a visit there while doing work in New Jersey and expected the usual round of meetings with a guidance counselor and some students, but instead found himself galvanized by a learning environment in which the faculty and administration were fully invested in ensuring that 100 percent of the students — most from working-class and low-income neighborhoods — are well prepared to enter and excel in college.

Recalls Nunes: “I remember calling [Dean of Admissions and Financial Aid] Don Honeman after visiting and being so enthusiastic about this place and thinking out loud: We really need to do something to connect with these students, because Clark, for a long time, has had as part of its mission to attract a diverse student body. I thought this was a great way to get really well-qualified, well-prepared, poised, articulate, thoughtful students of color to Clark’s campus.”

For the past two years, North Star Academy juniors have come to Clark for three-day workshops that expose them to the academic and social realities of college life. During this time, the students are introduced to the college admissions process, and instructed in the fundamentals of composing an effective application essay. Recently, Clark alumna Suzi Davis ’63 donated money for the purchase of two webcam-outfitted laptops that will allow admissions staff to stay connected with North Star students throughout the year.

North Star Academy, a pre-K-12 school spread across nine campuses, is a bona-fide success story, a safe place within a hard-edged urban setting where academic accomplishment thrives. Located in one of the nation’s most economically depressed cities with a notoriously underperforming public school system, the Academy admits students via a lottery system that Michelle Mason, North Star’s director of College Access & Success, likens to “winning the Power Ball for these kids.” She says the teachers and guidance staff are committed to prepping their students for college achievement, and that the relationship with Clark is particularly compelling because the University’s strong emphasis on student-teacher connections, diversity of thought, and global scholarship resonates with North Star’s values. “This is a true partnership; it’s not just dropping kids off at Clark,” she says.

“North Star Academy compensates for what is often an unstructured out-of-school environment by creating an incredibly structured educational setting,” Honeman says. “There is an impressive college-going mentality among the students. The day they walk in, it’s made clear that college is not a possibility, it’s a certainty. And so everything they do is focused on ‘you are going to college.’”

To help North Star students navigate the process, a contingent of Clark faculty and administrators made the trip to Newark in January to meet with students individually and in group settings. Joining Honeman and Nunes were Associate Dean of Students Jason Zelesky, Assistant Dean of Students for ALANA Mounira Morris, and professors John Baker in biology, Bob Ross in sociology, Michael Bamberg in psychology, and Luis Smith in chemistry. The professors delivered lectures that gave the high-schoolers a taste of what they will experience in a university classroom. Honeman says Clark ultimately would like to collaborate on four or five annual activities with North Star.

This June and August, Clark hosted 50 NSA juniors for writing workshops aimed at helping them craft their personal statements that will be refined into college-application essays.

“We get a lot of feedback from the teachers and admissions officers here,” said North Star student David Segarra during a lunch break in the Bassett Admissions Center following one of the June workshops. “They explain that applying to college is a growth experience for students.”

Tashiyanah Hutchins, who aspires to act on Broadway, was all smiles after completing the second draft of her essay. “It’s a great piece of literature,” she quipped.

Michelle Mason, who accompanied the North Star juniors to Clark this June, says the experience is allowing the students to “jump-start the college application process.”

“We are so thankful for this opportunity, and for Clark’s commitment to us,” she says.
Mortimer Appley was the man for tough times

THE CLARK COMMUNITY was saddened to learn of the passing of Dr. Mortimer Appley, the University’s sixth president, on March 29 at the age of 90.

Dr. Appley was a psychologist and scholar with a deep history of accomplishment in academia. In his 1986 memoir, “A Decade of Change: Some Reflections on My Ten Years at Clark,” he noted that he was drawn to Clark by the prospect of following in the footsteps of G. Stanley Hall, the University’s first president and a pioneer in the field of psychology. “It pleased me to be the first psychologist since Hall to be invited to head this historically important institution,” he wrote. He would go on to serve 10 years at Clark’s helm, from 1974 to 1984.

He leaves his wife Mariann, and sons John and Richard.

Appley arrived at Clark at a time of social and political turmoil, with student distrust of institutions running high following the Vietnam War and an economic recession. Here, he encountered a significant budget deficit, reductions in staff and maintenance, and the lingering effects of the University having been led by three different presidents in the preceding eight years. Appley immediately went to work to right the fiscal ship, balancing the budget by the end of his second year in office, and launching major fundraising and campus/academic initiatives that continue to be felt today.

“There was a general condition of low morale in America, and an undercurrent of surliness, resentment, distrust and, indeed, confusion, especially on the nation’s college campuses, not excluding Clark’s,” he wrote. “My task was to present myself not as another ‘new boy’ but as someone who would help the Clark community lift its horizons, find its way back to earlier traditions, and regain its sense of shared goals.”

Under Appley’s leadership, Clark established the Graduate School of Management, initiated the formation of the College of Professional and Continuing Education, and significantly increased undergraduate scholarship aid. He also oversaw major capital campaigns that led to the construction of the Sackler Sciences Center and enhanced the campus by adding student living space and extensively renovating other buildings, often in the interest of energy conservation.

“Mort’s strengths turned out to be in development and external relations,” said Clark President David Angel. “He helped run two capital campaigns while he was in office, increasing annual giving and scholarship endowments. He reached out to donors and alumni, expanded the Board of Trustees to include national members, and encouraged faculty and staff to reach out beyond the campus and to sit on other boards. During his ten years in office, Mort left his mark on Clark, just as Clark left its mark on him.”

Appley was recalled as a gifted academic and voracious reader who would argue issues with faculty and trustees. He appreciated and cared about culture and the arts, was blessed with a keen sense of humor, and loved a good cigar.

One of his greatest joys was engaging with Clark’s students.

“I will never forget the many students who gave me the feeling that what I was doing was worthwhile,” Appley wrote in his memoir. “Even when I was nonplussed by their surprise birthday ‘gift’ of a belly-dancer sent to perform for me in my office, or the T-shirts they wore at the senior breakfast with ‘Mort’s Place’ on them, or when some of them swarmed through the private nooks and crannies of the President’s House at our annual senior reception, leaving cute notes in closets and cabinets, their underlying good spirit came through.”

Prior to coming to Clark, Appley had already enjoyed a full career as a professor of psychology at several colleges, including the University of Michigan and Wesleyan University. He also established and chaired the psychology department at York University in Toronto, and served as dean of the graduate school and coordinator of research at the University of Massachusetts at Amherst.

Mort Appley saw his tenure at Clark as an important bridge in which he helped the University rebound from some of the unmet challenges of the recent past, reinvigorate itself, and prepare for a robust future in ways both tangible and spiritual.

“Restoring, developing and sustaining facilities, resources and programs was (and is) important, to be sure. But restoring, sustaining, and further developing the Clark spirit was the common thread underlying the efforts and actions that made up my working agenda during the decade of my presidency,” he recalled.

“Whatever history may say of my years at Clark — if anything at all — they were neither dull nor idle! The joy, the pride, the sense of satisfaction in accomplishments — and even the sadness from time to time — made up a richness of experience that I would not have missed for anything in the world.”
Food for the soul

Ron Shaich ’76, the founder, chairman and co-CEO of Panera Bread, is a contrarian. Rather than follow the pack, Shaich is a true entrepreneur who spends his life creating unique solutions for problems he sees in the world. Take Panera Cares, an initiative Shaich launched out of the Panera Bread Foundation in 2010. These nonprofit community cafés seek to address the growing problem of food insecurity in the United States by committing to feed with dignity each and every person who walks through the doors regardless of their means. Creating the first national chain of “pay-what-you-can” cafés is most certainly a contrarian approach … and Shaich would have it no other way.

Each year, through various charitable programs, Panera gives away $50 to $100 million worth of product and cash to various nonprofits across the country. These are big numbers. And yet, despite the fact that these contributions are not insignificant, I have long found this type of giving to be inauthentic. Why? Because we’re disconnected from it. The product goes out the back door in a black plastic bag to a food pantry or soup kitchen. We don’t serve it. We don’t interact with the people on the other end who are eating it. Same goes for the money. We write a check to an organization and then hand it off, allowing them to decide how to use the funds.

A few years ago, I challenged myself to figure out another way Panera could do it. How do we do something that’s more connected with our own arms and legs, our own bodies? In other words, how do we use our core competencies and our own people to make a direct and real difference in the communities in which we operate?

When we first embarked on this social experiment we now call Panera Cares, it was all about learning. We didn’t know what it would look like. We knew that we wanted our experience to enhance, to uplift, to offer dignity, and we worked out the details along the way. I originally thought we would open places that offered baked goods and some coffee at discounted rates. Soon, however, we began to realize that, if we were going to put the Panera name on this and attract customers by creating environments that brought them together, we had to put the full Panera menu out there — the full-bore Panera experience. It was going to be Panera without price tags and cash registers. Instead, we would have suggested donation amounts and donation bins.

There is always a moment of truth and, in any adventure, you don’t know what’s going to happen until you do it. We jumped
For me, Panera Cares has been proof positive that humanity is fundamentally good. Give people the chance and most will do the right thing.
Some people can't wait to get home from a long day of work and relax at the dinner table. Then there's Stephen DiRado.

For the professor of practice in the Visual and Performing Arts Department, the dinner table is a much-utilized setting for his photographs.

Growing up in a large Italian-American family, DiRado lived in a house that was often bustling with relatives eager to share a meal and a story. So when he turned 14, the budding photographer started capturing mealtimes on film.

"Dining at a table along with others is such a great setup for drama. It is a setting few photographers explore in detail," DiRado says.

Since 1985, DiRado has documented thousands of dinners — as many as three per week — attended by immediate and extended family, close friends and former students. He's photographed everything from holiday celebrations to post-funeral get-togethers.

DiRado's black-and-white "Dinner Series" photos resemble Hollywood films of the 1930s and '40s in their use of light and framing to create a particular mood. He also looked to the paintings of Caravaggio and Vermeer for inspiration on how to use light to energize his dinners.

With a hot meal on the table, DiRado sets the lights, loads his camera with an 8" x 10" sheet of film and directs his subjects. Then, as he takes a seat, he triggers the shutter from underneath the table to capture the participants at the height of their energy, or in some cases, at their most reflective moment. The entire process is completed in eight to 10 minutes.

The photographer's goal is not to immortalize people with their eyes closed or mouths open, but to find the essence of "the ambiance and camaraderie centered at the table."

Typically, DiRado only exposes one negative, unless a subject feels he or she blinked or was not prepared for the photo. If so, DiRado will take three more exposures within minutes of each other to capture the scene.

"Each case is different; this is the beauty of this project," he says. "I have to gauge how receptive and forgiving my subjects are to my futzing around the room, disrupting dinner. The worst hazard is to attempt to make a successful photograph at the beginning of a meal; a stressful task for me to hastily direct my subjects, disrupting their consumption of food and conversations. This translates to cold dinners and patience that runs short. So, at times I have been ordered to abandon my efforts."

If you ask DiRado how the scene around the dinner table has changed over the last 28 years, he'll say his more recent pictures reveal less smoking and fewer sweet drinks, healthier foods and wines of a finer vintage. Some of his subjects, he says, are aging, even dying off.

DiRado's "Dinner Series" has won the attention of photographers near and far. The series was subject of a feature article in the United Kingdom's Royal Photographic Society Journal in 2002, and a year later earned him a Massachusetts Cultural Council Fellowship. In 2008, he held an exhibition at the Fitchburg (Mass.) Art Museum. Earlier this year, DiRado was awarded a prestigious John Simon Guggenheim Fellowship to continue shaping his impressive body of work.

DiRado has pursued many other long-term documentary projects with names like "Beach People" (a study of nudes on the beach at Martha's Vineyard), "Jump" (depicting people in swimsuits joyously launching themselves from a low bridge) and "With Dad" (a moving chronicle of his late father's struggle with Alzheimer's disease). His work is viewable at stephendirado.com. He also discusses some of his best "Dinner Series" photos at clarku.edu/diradodinners.

The projects are "my spiritual connections to how I live and process the world around me. That said, I do enjoy the challenge of making these photographs," he says. "Each takes a lot out of me."

What could be added to the "Dinner Series"? DiRado says that photographing a number of meals in a very large hall or in a claustrophobic setting would make an interesting challenge.

However, he might chew on those ideas for a while.

"If you look closely at any of my work, my plate is the one with the most uneaten food, all because I am running about setting up the photo, and worrying if I can get it all right," he says. "Someday I might quit altogether and just sit down and enjoy the meal."
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