

EVERGREEN

The Evergreen State College Magazine

Spring 2011

Green Appetit

Geoducks

Deliver

The Works

Food-Cartlandia

Compassionate Cuisine

A Flaming Eggplant

The Pie Life

Pixie Honey

Whimsy & Spice

and more!

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Photo: Hannah Pietrick '10

Dr. Purce joined students, faculty and staff in celebrating the newly renovated Evergreen Arts Annex on June 7. The reception included displays of student artwork and honored graduating senior Heather Hall, the 2011 recipient of the William Winden Achievement in the Arts award.

A few years back, I was a top contender in a succession of oyster-eating contests that are an integral part of Olympia's annual SLURP—the Shellfish Lovers Ultimate Rejuvenation Party. Held by the Pacific Coast Shellfish Growers Association, this community bash features all manner of delectable shellfish dishes, as well as microbrews, Washington wines, and, of course, the raw oyster-bolting race. Using enticing local fare as the fulcrum, the celebration not only fosters camaraderie—and a bit of jovial competition—it also raises money for protecting and restoring one of our key food sources along the West Coast: shellfish growing.

In this issue, we'd like to give you a taste for how some of Evergreen's creative individuals are using food to sustain themselves and their communities. Whether they are feeding or educating others, nourishing relationships and economic opportunities, or breaking new culinary ground, they all live, breathe, and literally eat the values to which they are committed. At the heart of these values is a dedication to making the world a better place—through that most metabolic and satisfying of human needs.

Food has been a part of Evergreen's educational banquet from day one, as "In Love with Food" (page 7) points out. Today, our students can study it in all its glory, from its microscopic makeup and the way it's produced, distributed and prepared to why it's nourishing and how it defines us. And with the three-year-old Flaming Eggplant, our student-initiated and operated café, they can take their knowledge and values to the experiential level and build a delicious and sustainable food movement right on campus.

Whether you're an omnivore, a locavore, a vegan, a gourmand or any other kind of eater, we hope you enjoy working your way through the following spread, from first bite to last.

Thomas L. Purce
President

Inside Evergreen



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Dinner?**

In print and online, Stacy Fraser and Leslie Hatfield help us make food that's healthy and delicious.

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Evergreen students are passionate about solving the global challenges of feeding the world.

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Setting a Greener Table

From baking pies to organizing food carts, and even running a cooking school in sunny southern Italy, these Greeners have made their life's work helping people enjoy amazing food.



The Patron of
Curbside Cuisine



Serving up Dreams



Whimsy & Spice



Stirring Up a Food
Revolution



Catching the Buzz



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Photo: Hannah Pietrick '10

What's for Dinner?

By Ann Mary Quarandillo

The question causes guts to clench and brains to fry every night. We know what should be for dinner, right? Vegetables and lean proteins. Low-fat dairy products. Whole grains. Carbs! No carbs! Low-fat! Organic! Most people want to cook and eat healthy food, but in today's oversaturated media landscape, what constitutes "healthy" seems to change daily.

"It's easy to make things a little bit healthier," says **Stacy Fraser '96**. "Try not to focus on fad diets, eating crazes. You can eat anything in moderation. You just need to adjust your portion sizes."

Fraser should know. She spends her days managing the Test Kitchen for EatingWell MediaGroup, and her recipes appear both in *EatingWell* magazine and on the immensely popular EatingWell.com website. Their motto, "Where good taste meets good health," exemplifies one of the great dining dilemmas: how does a regular person, cooking in a regular kitchen, make healthy food taste delicious?



In Fraser's aromatic kitchen, she and her team answer that question every day. They develop their own recipes or choose recipes developed by top chefs and food writers, and test each until it tastes wonderful, and, importantly, can be replicated at home. "We want to make it easy for people to be successful with our recipes, starting with the shopping experience," Fraser explains. "A recipe's success equals being able to easily follow the recipe, includes common ingredients, meets health standards and is delicious."

Fraser studied ecological agriculture at Evergreen, and her work at EatingWell stems from a longstanding passion for growing plants. To her, healthy food means more than simply low-calorie or vitamin-rich. It also includes knowing where food comes from, and choosing fresh, seasonal foods that are available to most people.

Stacy Fraser '96 (left) and her colleagues at EatingWell won a 2011 James Beard award (the culinary equivalent of an Oscar) for their recent cookbook, *The Simple Art of EatingWell* by Jessie Price (pictured, right) and the EatingWell Test Kitchen.

Finding out about local healthful eating has ironically been made easier by the global reach of the Internet, where blogs and recipe sites offer countless ways to make wiser food choices. The EatingWell site garners more than 2 million unique visitors per month, and blogs with media partners like Yahoo! and The Huffington Post extend its reach. Combining health information with how-to recipes online simplifies putting theory into practice.

Helping readers understand the implications of our food systems on the health of the planet, and interconnected issues of water and energy, is the mission of the Ecocentric blog, edited by **Leslie Hatfield '04** and published by the GRACE Communications Foundation in New York City. The foundation's initiatives include the "Eat Well Guide," an online directory of farms and locally grown food outlets, and "The Meatrix," a Webby Award-winning trilogy about factory farming. Hatfield has blogged about sustainable food since 2006, first with Sustainable Table, then with "The Green Fork," which was The Eat Well Guide's official blog before the foundation launched Ecocentric.

She has plenty of firsthand knowledge about food; she grew up in rural Centralia, Wash., and worked in restaurants for more than 12 years, which is where she started really thinking about her own consumption. The Internet, Hatfield explains, provides new ways to raise awareness about problems in the food system and find solutions to make it better.

"I get really excited about both the new media and food parts of my work," she says. "It's fun to be in this rapidly changing world of new media and be able to look at it from the outside and theorize about it and watch it evolve. There is a lot of democratic potential there."

But Hatfield also sees the challenges in creating a real conversation around healthy, sustainable food online. "Not a whole lot of people get paid to blog full time. Only the people who can afford not to get paid are the people doing the talking, and that's problematic," she explains. "I've been in this extremely lucky position of getting paid by the GRACE Foundation, and gained a lot of readership through the Huffington Post, but I have lots of mixed feelings about this model. The sale of Huffington to AOL, with no compensation to those who've written for free all these years, left a bad taste in my mouth, as it did for so many other Huffington bloggers."

Neither Hatfield nor Fraser set out to pursue careers in journalism. "I feel like it sort of found me," Fraser says. After graduating from Evergreen, she moved to Vermont, the home state of her husband, Nate Carr '97, where they started a small market garden and had a farm stand down the road from EatingWell's editorial offices. "I needed to find something to supplement our income and was lucky enough to get a job testing recipes in the EatingWell Test Kitchen," Fraser explains. In the late '90s, the magazine closed down for a few years, and Fraser took a job as the kitchen manager of a Burlington breakfast and lunch hotspot. When EatingWell reopened in 2002, she began freelance recipe testing, and was named Test Kitchen manager in 2005.





Photo by Robin Madel

In addition to her work running the Ecocentric blog, Leslie Hatfield shared her expertise on food systems and the power of the Internet with Evergreen MPA students as a visiting faculty member in the spring program Food Policy: Digital Cultivation.

Hatfield earned her M.A. in public communication from American University in Washington, D.C., and was hired as communications coordinator by the GRACE Foundation. She credits Evergreen with not only giving her the discipline to write, but to jump into working on the Web. "The Internet was happening when I was in college, but I wasn't super involved and was a little scared of it," she recalls. In her program with faculty members Joe Tougas and Helena Meyer-Knapp, one assignment was to create a website. "Evergreen gave me a strong social justice framework, which I find is missing from some of the dialogue we have about food, and faculty made me write like crazy," she says. "But what was just as important was making us create that website. It made me less scared, so when the opportunity came to run the blog, I was ready."

"I really wish I knew what we need to do to convince Americans to eat more healthfully!"

— Stacy Fraser

Convincing people to think more about what they eat and helping them find convenient, workable and delicious ways to eat well is a continuing challenge. "I really wish I knew what we need to do to convince Americans to eat more healthfully!" says Fraser. "I think if people can taste and enjoy real, healthy food and develop a real connection to where that food comes from, we might have a chance, but I know that's a rosy outlook considering the huge health obstacles that we have before us." At EatingWell, they try to simplify the rules for the average person. "Don't eat too much, go for more fruits and vegetables, stop eating junk, make way for leaner meats, poultry and vegetable protein, go for more whole grains and eat sustainable fish twice a week," Fraser says.

She and Hatfield know that for many people, the time it takes to find and prepare fresh foods is as important a factor as the costs. "People could buy vegetables and whole grains on a small budget, but you're spending a major amount of time finding and preparing it," Hatfield says. "This is a huge factor, especially for people struggling financially who are working long hours or two jobs."

As demand for local foods grows, farmers have responded; many community-supported agriculture programs are becoming more affordable and flexible, and farmers' markets are beginning to accept food stamps. Still, Hatfield says, national policies have a long way to go to ensure that the funding dedicated to agricultural subsidies encourages the sustainable, healthier farming of a larger variety of crops. "Processed foods are cheaper because our current systems are fundamentally unjust," she explains. "We can vote with our forks, but policies need to change as well so that good food is not so much more expensive than crap."

Getting people excited about new ways of eating and inspiring them to cook with fresh ingredients encourages demand for these changes. Because EatingWell recipes appear on several partner websites, Fraser notes, even people who weren't looking for healthier recipes can find foods that appeal to their tastes. "When we can write a recipe that's easy to follow, can be made quickly on a busy weeknight and celebrates seasonal, healthy food that people enjoy eating, I feel like I'm doing my job well," she says. "Because of the Web's reach, we can get in front of someone who goes to McDonald's every day and help them think maybe, just for a minute, that there's another alternative out there."



Photo: Karissa Carlson

In Love with Food

By John McLain

Brittany Newhouse came to Evergreen four years ago and fell in love with food—not in the dining hall but in the classroom. The former student trustee has studied plenty of other subjects. Her transcript includes ample helpings of foreign languages, health, social history and government policy.

But ask what she cares about, and it's likely to come around to the complex wonders of food. Newhouse can tell you about the more than 800 volatile molecules you taste in every sip of coffee, the chemical processes that make eggs turn white and meat turn brown, why bread rises and milk curdles, how cucumbers became pickles and pork becomes prosciutto. Her interest has led her into crop science, small farming and agriculture movements through history.

She thinks too many Americans have become disconnected from food, to the peril of the next generation. "We don't talk with kids about what they are eating," she says. "Instead we have rules. You have to get your kids to sit down for dinner. You have to make them eat their vegetables. But we don't make eating interesting and enjoyable."

Newhouse is one of many Greeners who have taken the study of food in new directions. They include vegans, vegetarians and meat lovers. Some are experienced chefs. Others never prepared anything more complicated than a can of soup before coming to college. They want to be teachers, farmers, health practitioners, scientists and activists. Despite their differences, they hold three things in common.



Students in the program Food, Health and Sustainability apply concepts they've learned in class and strengthen their learning community through cooking together and sharing homemade dishes at multiple potlucks throughout the year.

“The program sparked my first interest in science by connecting it directly with something I do everyday.”

— Dan Bolduc



They love good food, and by that they mean nutritious, ethical and tasty. They want to understand food socially, scientifically and aesthetically—how to cook it, how to grow it, how it defines us, what makes it good for us. And they've concluded that our food system is broken and must be fixed if we want a just and sustainable society.

Food has been part of Evergreen's curriculum from the day the college opened, when faculty member Bob Sluss assigned Georg Borgstrom's 1965 book, *The Hungry Planet*, to his political ecology students. Forty years later, the world's population has increased by three billion and food sits at the center of our most daunting global challenges—poverty, disease, climate, energy. No wonder the subject still ignites so much passion at Evergreen.

Donald Morisato, a geneticist who joined the faculty in 2002, discovered that passion as he settled into Olympia. Raised in a family that “always cared about food,” Morisato became a regular at the Olympia Farmers Market, where he discovered that many vendors were Evergreen students and graduates.

“I really liked these students,” Morisato says. “There was something really admirable about them—a sense of idealism and intellectual honesty—values that I really liked and respected, and I thought: why aren't these people my students?”

Morisato, who had largely taught straight science programs up to that point, figured if they weren't coming to him, he would go to them. He proposed a new program to his colleague, agricultural ecologist Martha Rosemeyer. It would explore food from many angles, including science. And it would involve cooking—a lot of cooking.

Rosemeyer signed on. “I never thought I'd do anything too far from agriculture,” she says, “but food is such a great vehicle for teaching culture, society, biology, physics, chemistry, botany, public policy.”

When Food, Health and Sustainability launched in 2008, the timing couldn't have been better for **Jesse Thurston**. He was facing a choice: go to culinary school or return to Evergreen. He'd been enrolled at the college before, studying politics and activism, but he left after a year. He was hired by a local pizzeria and later learned about fine dining at a waterfront bistro and wine bar. He also became an autodidact about all things food, devouring biographies of chefs, books on cooking techniques and anthropological studies of the culture of food.

“Cooking will always be a passion for me,” Thurston says, “but I wanted to take my interest in food further than that. I wanted to learn about the cultural history of food, the hard science behind the way food is prepared, to understand food distribution systems.”

The program allowed him to explore his concerns about the concentration of food production in the hands of a few corporations, the impact of pesticides and chemical fertilizers on climate change and how globalization wastes vital resources.

It also allowed him to cook and enjoy others' cooking, to value food for its pleasures and sustenance, while thinking about ways to improve the current system.

“Our potlucks were to die for. We had people gathering wild foods, people doing their own preservation and smoking their own meats, bringing egg dishes from their chickens in their backyards.” All that passion around the breaking of bread together, Thurston says, helped the class grow close over the course of a year.

After the program's first run, faculty knew they had a winner. Although Morisato had other teaching commitments, Rosemeyer decided to offer it again this year, linking up with biologists Amy Cook '90 and Jim Neitzel.

On the last Friday of winter quarter at the college's farmhouse, Rosemeyer stands in front of 75 students and a collection of chipped, scorched and discolored cookware. It's their twentieth weekly food lab, and they've studied antioxidants, animal husbandry, kosher foods, knife sharpening, fad diets, fisheries and a lot in between. Later in the day they'll conduct an experiment and bake cookies. Some will complete a workshop on special cuts of pork they've processed. But first, Rosemeyer says, "I'm going to show you how I ruined all these pans."

What follows is a lively discussion about metallurgy, the physics of heat transfer, why Teflon flakes into your scrambled eggs, and praise for cast iron (with some notable caveats).

For **Dan Bolduc**, who has been a professional cook, the program inspired a new career focus. "It sparked my first interest in science by connecting science directly with something I do everyday." In the spring, Bolduc is conducting a lab-based inquiry to determine how feed, pasturing, fresh air, exercise and other factors affect the flavor and nutritive qualities of beef. After Evergreen, he and Newhouse both plan to enroll in Oregon State University's graduate food sciences program.

Kate Savkovich, who studied with Rosemeyer in another program, Seeds of Change, celebrates the rising food consciousness in the U.S. She also worries that the movement may be passing by those who need it most. "The drive for food security, food choice and food autonomy has become a really liberal and progressive movement," she says, "and in some ways it has become less accessible or at least less appealing to low-income and underserved communities." After she graduates, Savkovich plans

to return to her hometown, Louisville, Ky., to help marginalized communities gain more control over how their food is grown.

Meanwhile, Savkovich, Thurston, Bolduc and other students have put their values and food knowledge into the Flaming Eggplant, Evergreen's student-run café now in its third year of operation. There are free-range eggs on the menu, sausages from pastured animals, wild salmon patties, wholesome soups, plenty of vegan and vegetarian options, and organic espresso. A map on the café's wall shows the locations of the Eggplant's suppliers. Most are within 30 miles of Olympia; the farthest is in western Oregon.

Providing an alternative to the corporate-run campus food service was at the heart of the student movement that created the Eggplant, says Sarah Rocker, the café's staff advisor. "The students were learning about food justice, health, sustainability, all these things in the classroom, but they didn't have a place to put that in practice with their forks," she says. "Whether it's in meetings of café employees or through our always-open comment box, consensus decision making helps us ensure that the café is in tune with what people need."

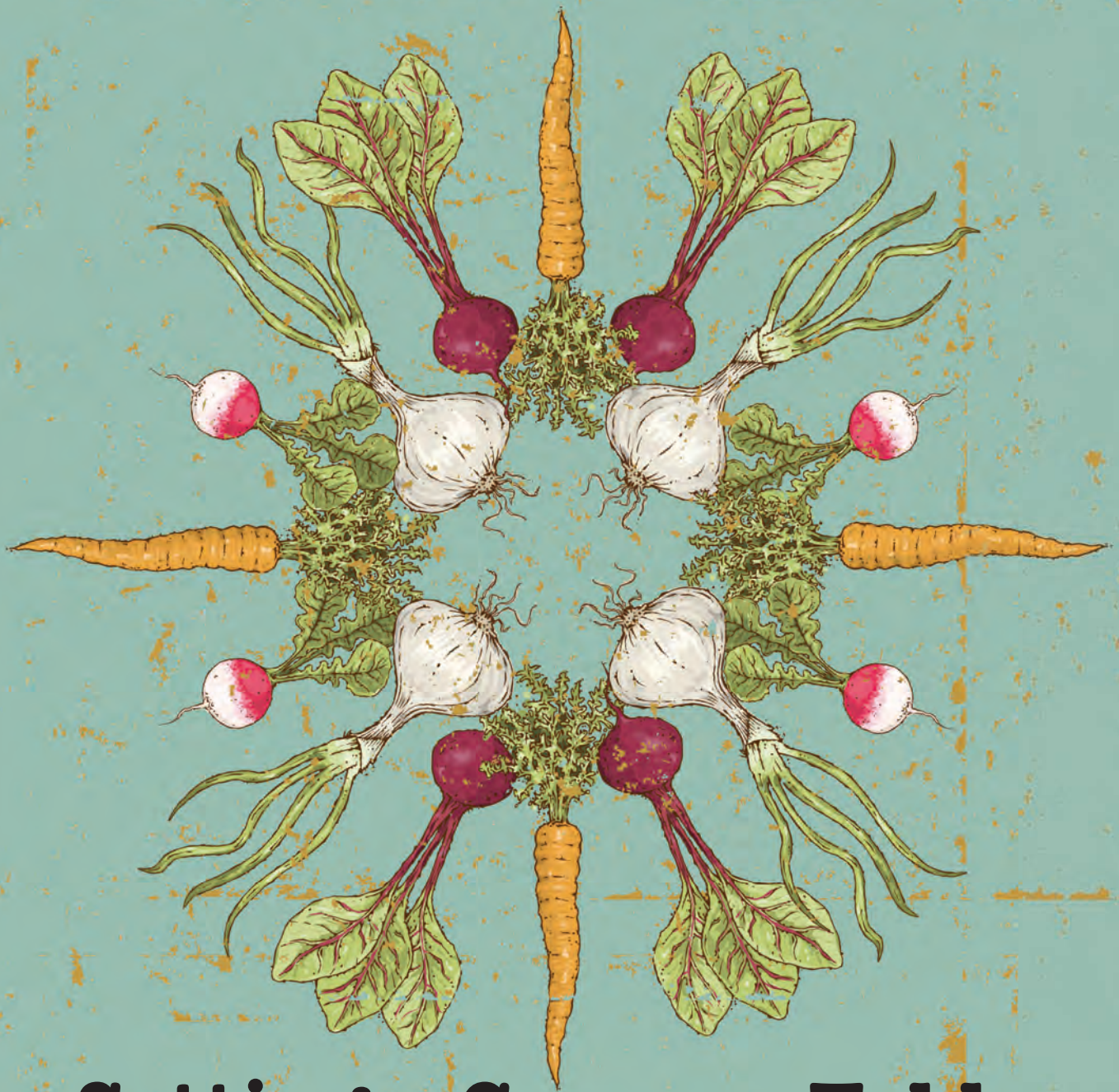
They say you are what you eat. For many Evergreen students—in academic programs, as food vendors and preparers, and at the Flaming Eggplant—how we meet that most basic need speaks volumes about who we are.

They are demonstrating that it's possible to feed ourselves in ways that hold out the promise of life for all of Earth's seven billion people, and that still taste delicious.

Kate Savkovich and Jesse Thurston share a passion for food and food consciousness, which they put into practice working at Evergreen's student-run Flaming Eggplant Café.



Photos: Karissa Carlson



Setting a Greener Table

To read the news, mealtimes have become a chore. We don't have time to cook, we are overwhelmed by choices, we work so hard to balance what we think is healthy with what tastes good, that people throw up their hands and order in.

But for a number of Evergreen alumni, helping people enjoy good, healthy, sustainable and delicious food is their calling and life's work. They turn baking organic sourdough bread into a thriving organic bakery and café—in Alaska. They create a community gathering place around food carts in Portland, and help train homeless and unemployed people in the culinary arts in Seattle. They make spicy sweet confections in Brooklyn and organic honey in Olympia. One even runs a locally sourced cooking school in “the most beautiful town in the entire sunny south of Italy.”

These seven alumni all know one thing: as chef Dione Lucas, the first female graduate of the famed Le Cordon Bleu, says, “The preparation of good food is merely another expression of art.” And they all have unique ways of sharing that art with the world.



The Patron of Curbside Cuisine

By Carolyn Shea

Above: Roger Goldingay '73 (left) and Kevin Sandri '92 are ready to take orders at Sandri's Garden State food cart in Portland's Mississippi Marketplace.

Sometimes desperation is the real mother of invention.

Roger Goldingay '73 is proof. In 2007, he purchased a 10,000-square-foot lot on a forlorn corner of North Mississippi and Skidmore in Portland, Oregon, intending to make some money by making it a better place. He planned to raze the dilapidated 19th-century building on the property and in its place, construct a multistory condominium with commercial space on the ground floor. Then the economy nosedived.

Unable to secure financing for his project, Goldingay found himself facing a serious cash-flow problem: he still had to make payments on the property, but it produced no income. He tried to sell it, but after a year on the market, there were no buyers. "I was sweating it," he says. "I had to come up with something. I only had so much time before the checks started bouncing."

What he conceived was a novel way to support Portland's lively food cart scene, which has been credited with helping many people weather the recession and nourishing the city with high-quality, low-priced chow. He succeeded in not only pushing through his own financial ordeal, but also catalyzing a revitalization of the neighborhood by turning a forsaken address into a community gathering place and small-business incubator.

As the mastermind behind Mississippi Marketplace, one of the city's most touted developments over the last few years, Goldingay is now hailed as Portland's "food-pod pioneer." He spotted an opportunity to provide cart owners with the kind of amenities they weren't getting elsewhere: electricity, water, bathroom access, customer seating and shelter from the rain. And he converted his property into an urban harbor for a fleet of entrepreneurs, breaking new ground in the city's blossoming street-food landscape.

The Mississippi Marketplace opened for business in 2009 with 10 vendors. Three have since been rated among the city's top-ten food carts, including Garden State, which is run by another Greener, **Kevin Sandri '92**, and bills itself as the purveyor of

"Italian street food from the Willamette Valley." All are stationed around Prost!, a neighborhood pub occupying the remodeled old building once slated to be demolished.

Customers find a veritable smorgasbord at Goldingay's cart lot: vegetarian curry and sushi, gourmet sandwiches, sopaipillas, cupcakes. Vendors use recyclable serving containers and local food sources (whenever possible), recycle trash, and compost or donate leftovers to area food banks.

Today, the Mississippi Marketplace is a food lovers' hotspot. Goldingay says one its chief benefits is social. "We have grandparents bringing grandkids, families, the pierced and the tattooed, bikers, pedestrians—a wide range of humanity comes to this formerly abandoned lot. They have a safe place to congregate. It's changed 180 degrees from being a crack-dealing corner."

With that achieved, Goldingay has shifted into the next gear of his cart-and-community-development journey. In May, his new "super pod"—Cartlandia—began operations along a once-neglected stretch of southeast Portland's Springwater Corridor bike trail. The one-acre, "bike-centric" site will host 35 carts and offer bicycle repairs, tire pumping and gear—not to mention good eats on the fly.



Photos:
Hannah Pietrick '10

*"Food is a way to nurture and build community.
It's really about bringing people together."*

Serving Up Dreams

By Carolyn Shea

Food is at the heart of many of the nonprofit groups **Cheryl Sesnon '88** has steered over the last two decades, as a vehicle for providing work and skills, an enterprise solution to poverty, a fundraising tool, and the means through which relationships and community are built.

After graduating from Evergreen, Sesnon ran a catering and custom cake-making business and studied culinary arts at Seattle Central Community College, where she created a cookbook containing simple recipes for low-income people to prepare salmon. It was distributed to area food banks, bringing her in contact with Common Meals, which originally provided nutritious, quality meals to homeless shelters and disadvantaged populations in Seattle, and evolved into a culinary job training and placement program for homeless people. She volunteered for the organization, became a board member, and before long, stepped into the role of acting director.

Later renamed FareStart, the Seattle-based enterprise had an annual budget of \$250,000 and was deeply in debt. "We literally tossed a coin at a board meeting to shut it down or keep it open," she says. Sesnon was given 18 months to turn it around. She met that goal, and ended up leading the organization for the next six years. At her departure, FareStart had a budget of \$2.5 million. In 2011, it won the "Humanitarian of the Year" award from the James Beard Foundation.

"We prepared 2,000 meals a day for shelters and kids in Head Start," says Sesnon. "We had an 87 percent retention rate in the 16-week intensive program," which helped hundreds of homeless and unemployed people get off the street and into jobs. "It turned many people's lives around."

A single parent, Sesnon left FareStart to spend more time with her daughter, Samantha. She earned a master's degree in nonprofit leadership from Seattle University, and for the next few years, worked as a consultant and trainer for local, national and international nonprofits.

Today, Sesnon runs Seattle's Jubilee Women's Center, a FareStart partner, which provides transitional housing to more than 30 homeless women—as well as referral services, technology and life-skills training.

Sesnon just completed a yearlong term as president of the Seattle chapter of Les Dames d' Escoffier, an international society of professional women involved in the food, wine and hospitality industries. Membership is by invitation only and open to those who have distinguished themselves in their fields. Les Dames raises money to provide scholarships for women going into culinary and hospitality-related careers and supports food-oriented enterprises in the community through such initiatives as Green Tables, which aims to strengthen the links between school, restaurant and kitchen tables and urban and rural farms and gardens.

"I think food and love are absolutely inseparable," says Sesnon, who has been lauded for her accomplishments as a nonprofit leader. "Food is a way to nurture and build community. It's really about bringing people together."



Photo: Karissa Carlson





A family business: Mark Sopchak and Jenna Park balance their thriving business with caring for daughters Claudine (pictured) and Mia.

Whimsy & Spice

It can't be just a chocolate chip cookie.

By Ann Mary Quarandillo

That was the direction **Mark Sopchak '94** and his wife **Jenna Park '94** took when they started the Brooklyn confectionery, Whimsy & Spice. "I'm not trying to start a revolution with food, just trying to make something you haven't had before," says Sopchak. "If you take a bite of something that makes you think, that's even better."

An Olympia native, Sopchak developed a love of spices when he spent two years of his childhood in Yemen, enjoying the different scents of the street vendors he saw daily. His love of savory flavors comes through in the unexpected combinations of his pastries, from pink peppercorn sandwich cookies and rose and black pepper thumbprint cookies to chocolate chili cashew biscotti and handmade cardamom marshmallows.

"It's a creative process," Sopchak says. "The whole idea is to try interesting combinations of things, let go of your preconceived notions. That has become my style, putting different flavors into desserts where you wouldn't expect them."

People are surprised when they learn Sopchak didn't go to cooking school. He studied music at Evergreen, and followed that passion to New York after graduation, working in restaurants "to pay the bills." Sopchak went on to become the pastry chef at several restaurants, including the well-known Soho eatery Zoë and Central Park's Boathouse restaurant. "I started cooking for a living because I needed the job, but found I liked the process," he explains. "You see this new field opening and you see the possibilities and you just go with it."

Starting their own business wasn't expected either. In 2008, Park and Sopchak were sitting in their Brooklyn apartment, trying to decide their next path, as his Boathouse job had just ended. "All of a sudden, we came up with this plan," Sopchak recalls. "I can't remember a time when both of us were more excited about something."

Park, a graphic designer who also studied music at Evergreen, came up with the Whimsy & Spice name. Today, she does all their public relations work and takes the photographs on their website.

Starting the business during a major recession was challenging, but they've found a niche for their spicy-sweet offerings. They made their first sale at the Brooklyn Flea market on its opening day, and their products are now sold in a number of places around the city, including Dean & DeLuca and the Ace Hotel, as well as through their own website. Media from the Cooking Channel to The Martha Stewart Show have recommended their treats.

They still do all their own baking, packaging, shipping and deliveries from rented kitchen space near their apartment. Sopchak also does consulting work with the Boathouse. They are mulling the idea of a Whimsy & Spice storefront, but for now, Sopchak would rather grow their current model.

"It's easy to get burned out by the whole day-to-day process, but in the end, I make cookies," he says. "It's hard work, but I'm making people happy in a small way. I never thought starting a business was me, but this idea just inspired us. We kind of had to do it. And the rest is history."



STIRRING Up a Food REVOLUTION

By Carolyn Shea



Nowadays, it's not only hip to be eco-conscious but also easier than ever, especially when it comes to how we feed ourselves. America has developed such a hearty appetite for locally produced, organic products that even the most mainstream providers are catering to the demand.

But this wasn't the case when **Donna (Goodman) Maltz '81** blazed a trail from Olympia to Alaska after graduation and ended up opening the state's first natural food restaurant.

Maltz originally set out to fulfill her dream of seeing Alaska's wild beauty before settling into a career. She took off with a friend, earning money along the way by peddling her organic sourdough bread, which she baked out of her "bread-wagon-on-wheels," a 1972 truck towing a trailer fitted with a six-loaf oven.

In Homer, she made up her mind to stay. She continued baking and selling bread out of the van. Sales were so brisk that she quickly realized she had the makings of a business. Six months out of Evergreen, Maltz became the pioneering proprietress of the 360-square-foot Fresh Sourdough Express Bakery and Café. Its motto: "Food for People and the Planet."

At the time, her budding eatery was considered a countercultural anomaly, a "hippie-granola" enterprise. A good portion of each day was spent answering the question, "What's organic?" and educating customers and staff.

Maltz landed in Alaska with a love of nature, a social ecology degree from Evergreen, and a desire to do her part in rebalancing an unstable food system. Her background included experience as an environmental educator (she initiated an organic gardening project at Olympia's Garfield Elementary School), a health food store manager and an organic farmer, who was among the earliest group of students involved in Evergreen's Organic Farm.

With these ingredients, she cultivated a sustainable business model, eventually in partnership with Kevin Maltz, who joined the café as its head baker in 1984 and later became her husband and business partner. In 2010, the U.S. Small Business Administration selected the couple as Alaska's Small Business Owners of the Year.

Their guiding philosophy focuses on paying attention to the ecological, social, economic and political impacts of their operations. "We're conscious about everything from the soil to the table and from the ceiling to the floor," Maltz says.

Maltz has also created a line of organic, fair-trade chocolate products called Ah!aska, which is sold nationwide; authored *Yummy Recipes*, *Wilderness Wonders*, a children's cookbook incorporating lessons and activities about nature and Alaska wildlife; and launched an eco-friendly bed-and-breakfast, catering and wedding business in Homer called A Memorable Experience. In 2007, she helped start a nonprofit group called Sustainable Homer to promote green business practices and lifestyles in the community.

At this point, Maltz and her husband are ready to move on. They've put the bakery and café—with the old bread van parked out front—on the market. They hope to mentor the next likeminded owners and pass on the lessons they learned over the past 29 years of serving and empowering people. And they're taking their experience to Hawaii, a longtime winter refuge, where they're already stirring up their next food revolution.

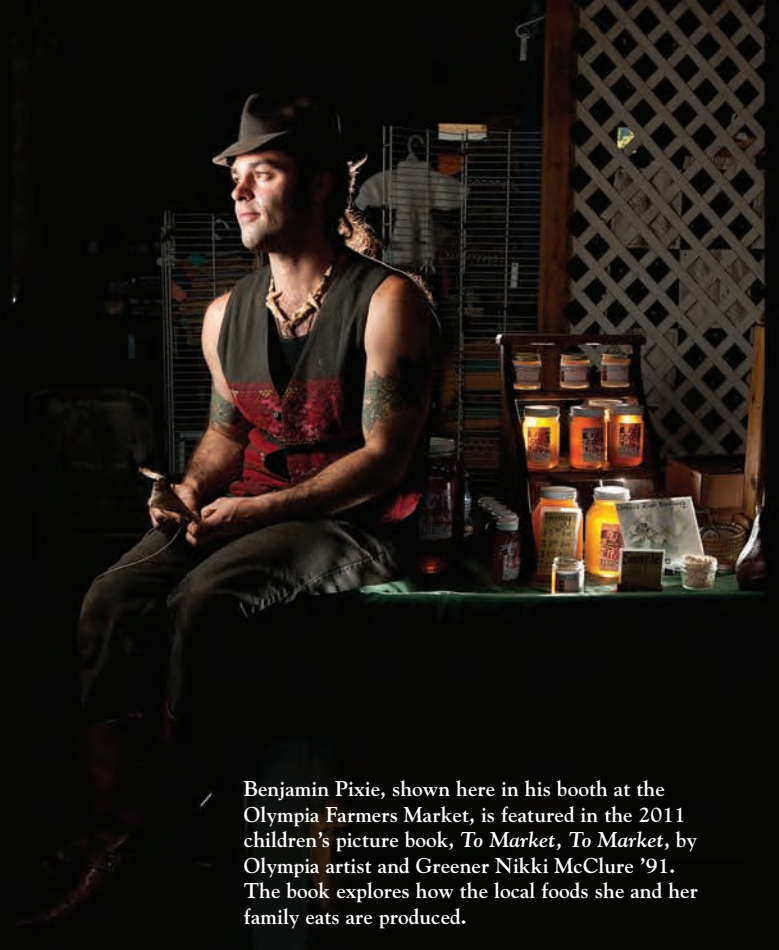


Donna and Kevin Maltz

Catching the Buzz

Pixie Honey brings
sweet energy to feeding
the community.

By Carolyn Shea



Benjamin Pixie, shown here in his booth at the Olympia Farmers Market, is featured in the 2011 children's picture book, *To Market, To Market*, by Olympia artist and Greener Nikki McClure '91. The book explores how the local foods she and her family eats are produced.

Photo: Hannah Pietrick '10

It started with mead, that intoxicating elixir of honey, yeast and water. **Benjamin Pixie**, long enamored with bees, began brewing the honey wine about a decade ago. "I was intrigued by using honey for fermentation," he says. "I'd been in love with honey and bees and studied them for a really long time. That opened the door for keeping bees."

Pixie quickly advanced from enthusiast to apiarist. At first, he managed 40 beehives. Within two years, he had 200, and his honeybee colonies were pollinating organic blooms from Thurston County to as far away as Trout Lake, 200 miles southeast. He has since pruned back the number of hives he tends to about a hundred, a more manageable quantity to handle alone, he says.

Five years ago, he started his apicultural business, the Pixie Honey Company, with his wife, **Emily (Plott) Pixie '05**, who he met in an Evergreen ethnobotany program. Their flagship product, Pixie Honey, is available year-round at the Olympia Food Co-op and seasonally at the Olympia Farmers Market in a multitude of varieties, from echinacea to fireweed to blackberry. In any given season, the company may offer up to a dozen or so different types, garnered from bees that visit one kind of flower or a mix of floral sources as they gather nectar.

A medicinal herbalist who studied at the Southwest School of Botanical Medicine (and helps out at the Olympia Free Herbal Clinic), Pixie harvests dozens of wild ingredients for his products, which also include bee pollen, beeswax candles and a line of botanical extracts and salves. Some of his honeys are infused with the wild-foraged plants he has collected, like roses, mint and balsamroot.

Pixie practices natural beekeeping, an approach that renounces the use of chemical pesticides, insecticides and antibiotics to control the mites, parasites and viruses plaguing honeybees. He has been experimenting with organic acids and essential oils to treat sickened bees.

When he's not out tending his hives, or collecting, extracting and bottling honey, he can often be found at the weekend farmers market, manning the Pixie Honey table, where rows of glass jars glimmer with colors ranging from pale golden amber to reddish brown. The honey is also distributed by an online direct sales service called Wholly Locally Grown, a virtual farmers market that connects local farmers and producers with customers in the area.

He still homebrews mead, the oldest libation known to humanity. And with his bees, he is also participating in one the most ancient forms of food production. "It's wonderful work," he says. "A lot of my time and energy is invested in the growing world and I get to bring the sweetness from the flowering of that world back to feed the community."





Cooking with Silvestro

By Ann Mary Quarandillo

Imagine waking up in a 16th-century palazzo in southern Italy, knowing you'll spend your day learning to cook traditional dishes from fresh ingredients you'll find during your stroll through the local market, and later enjoy the meal you've prepared, paired with wine from grapes grown in the same region. It sounds like a scene from a Hollywood movie, but at The Awaiting Table cooking school, it's a daily occurrence.

For owner **Silvestro Silvestori '99**, cooking is directly connected to culture. His 8-year-old school in Lecce immerses visitors in this philosophy, centered on the local Pugliese cuisine. It has been named one of Italy's top cooking schools by *Food & Wine* magazine, and has been profiled in *Bon Appétit* and the *Los Angeles Times*.

According to Silvestori, "the New World does a poor job of teaching eaters to think holistically about food and wine." He believes they "talk about recipes when really they want lifestyle. They talk about pairings, as if any wine could go with any dish, rather than looking to a local wine with a local dish, the two having developed in tandem. What I really teach are these relationships," he says. "Or put another way, there is nothing ironic in the fact that the fava beans growing between the local vines to replenish nitrogen in the soil also happen to make up the dishes that best accompany that same wine."

Before opening The Awaiting Table, Silvestori worked as a baker, wedding-cake decorator, butcher, waiter and high school teacher. "My heart was never really in any of it," he says. "As a schoolteacher, I spent all my free time learning Emilian pasta techniques from my upstairs neighbor."

Silvestori—who writes regularly for *Wine & Spirits* magazine, and whose writing and photographs have been featured in multiple international publications—is also a nationally certified sommelier. In October, his school is launching Terronia, a regional wine program. Each spring, he bikes through Southern Italy, researching indigenous grapes and the wines historically made from them, and promoting these traditionally underappreciated

wines through his blog. "These grapes have been in these places for 2,000, 2,500 years," he says. The wines, he adds "keep me awake at night, reading and reading. And they keep my overloaded bicycle always moving forward."

Silvestori has extensive roots in the Puglia region, located on the Salentine Peninsula, the heel to Italy's boot. His great-grandparents were born here, and he chose Lecce because of that. Besides instructing visiting students, he also teaches local children how to cook. "I love feeling that I'm playing a part in a continuum," he says. "I'm not just the Vanna White of Italian food, posing in front of it, taking credit by association."

Above all, he savors living in a place "where walking down the street involves 15 conversations with 12 different people. I love that my fishmonger really looks out for me. That my wine vendors set aside interesting wines for me, that all of my friends are wine or olive oil producers. In Lecce, food and wine are not just things I do two or three times a day."



Living the Pie Life

*"My theory is that the world needs more pie.
If everyone baked more pies, gave more pies away,
or just ate more pie, the world would be a better place."*

—Beth Howard's first entry in her pie blog,
The World Needs More Pie, December 6, 2007

By Carolyn Shea

A self-made "pie evangelist," **Beth Howard '83** is on a mission: to spread the glad tidings of pie. Pie heals, she says; it comforts, builds community and makes people happy.

Her main pulpit is her blog, *The World Needs More Pie*, which has been plugged by *The New York Times*, *Better Homes and Gardens*, NPR, numerous newspapers and scores of blogs. Some of her followers have even taken to identifying her as "America's Pie Lady."

Howard uses other platforms, as well. She holds pie parties and teaches the art of pie baking to groups of all ages, from elementary school kids to at-risk youth to older adults. On National Pie Day (January 23, for those who don't know), she has handed out hundreds of free pie slices to grateful passersby on the streets of Los Angeles and Chicago. And she's been a pie judge at the National Pie Championships and at the Iowa State Fair.

In February, she signed a deal to have her first book published, about how pie changed her life and helped her cope with the sudden death of her husband, Marcus Iken. *Making Piece: Love, Loss and the Healing Power of Pie*, is due out next year.

Howard's pie epiphany occurred during a breather in her globe-trotting career, spent working mostly in the media business, in public relations and as a magazine writer, editor and Web producer. In 2001, she left a high-paying position with a sports



website, where she worked long days, missing the active lifestyle and outdoor adventures she wrote about and loved.

"After sitting in front of a computer 15 hours a day, working in a virtual environment, I really wanted a tactile experience," she says. One day, she visited a gourmet deli in Malibu that was popular for its pie, specifically to order a slice. They were out, she was told, because they were "too busy to make any." When she offered to make it for them, she was asked what her qualifications were. "I'm from Iowa," she replied. She was hired on the spot and spent the next year "baking pies for the stars next to the sea," she says. "I wanted to soothe my soul after having this high pressure job and I ended up really enjoying it."

So did the Hollywood crowd made happy by her pies. This was not lost on Howard, who says the job was meant to be "an interlude, a sabbatical in a sense, but it's become a theme ever since."

In 2009, after six years of marriage, Howard found herself a widow when her 43-year-old husband died unexpectedly from a ruptured aorta. To ease her grief, she drove the RV he left her to L.A., where her parents live, and encountered a TV-producer friend who knew about her blog and wanted to do a pie documentary. They took to the road, filming a "pie-lot" for a reality series about people from all walks of life who make the world a happier place with pie, and in the process helping Howard recover from her heartache.



Beth Howard lives in the historic American Gothic house (above), where she runs her Pitchfork Pie Stand (left), selling her homemade pies to tourists.

Last year, Howard returned to Iowa to judge a pie contest and along the way, discovered the American Gothic House, immortalized by the artist Grant Wood as the backdrop for his iconic painting of rural Midwesterners. Now listed on the National Register of Historic Places, the cottage is located in Eldon (population 927), 15 miles from Ottumwa, the town in southeast Iowa where Howard grew up. She never expected to return to the state, having spent the years after she left college living and traveling around the world, from California, New York, Hawaii and Oregon to Germany, Kenya and beyond. But when she learned that the house was for rent (\$250 a month) from the State Historical Society of Iowa, she instantly thought, "writer's retreat."

"It seemed like a grounding place to be," says the pie maven. In September, she moved in with her terriers, Jack and Daisy, and a few months later, set up the Pitchfork Pie Stand. On weekends, she sells her pies to the busloads of tourists who stream in to see the tiny, steep-gabled cottage with the beautiful arched window and pose in front, pitchfork in hand. "I carve a little pitchfork on the top for the vent holes," she says. "It's the seal of authenticity that the pie was baked right in the American Gothic House."

Living in a tourist attraction has its drawbacks, but Howard says she knows how to set boundaries. "I know where to hide," she jokes. Oftentimes though, she embraces the people who visit from around the world. She has made fast friends in the local community and rediscovered her roots. "I pinch myself thinking about how lucky I am," she says.

Howard has no plans to leave, no matter where she ventures. It is her base for baking, blogging, working on her memoir and making peace with her loss, which has come in no small part by sharing the joy and generous spirit of pie. Or as she would say, "by pie-ing it forward."



Howard says her "favorite pie is apple crumble. And blueberry. And blackberry. And peach. And...you get the idea."



Alumna Ann Magyar and her husband Justin Cline bring on the fun at Full Tilt Ice Cream—part ice cream parlor, part video arcade.

How Sweet It Is!

By Ann Mary Quarandillo

At first glance, the brick storefront in downtown White Center, just outside Seattle's city limits, doesn't look like the gourmet ice cream shop featured, in co-owner Ann Magyar's words, "in The New York freakin' Times!" But taste one creamy, savory-sweet spoonful of Full Tilt Ice Cream's salted caramel and you'll understand why.

And when you're driving around Bellingham, desperately looking for a parking place on a bustling Saturday afternoon, you wouldn't know that one of the reasons for the city's downtown resurgence is meltingly smooth and creamy chocolate sour cream, one of more than 28 flavors Mallard Ice Cream serves up at any given time.

Both **Ann Magyar '98**, and Mallard's owner, **Ben Scholtz '92**, run ice cream shops filling a need that goes beyond a delicious treat or inexpensive luxury. They believe that running a neighborhood business featuring unique, locally sourced products creates far-reaching benefits for their communities.



In the 1980s, downtown Bellingham was devastated when the new Bellis Fair Mall opened. But over the past two decades, the area has rebounded, thanks to a number of progressive small business owners like Scholtz, whose career started in nonprofits, including the Seattle Art Museum. "I wanted to do something with the values and cultural mission of a nonprofit but in a for-profit way," he says. "That gives you greater leverage and the greatest opportunity to try out your ideas and make a difference."

The Mallard building, a former tavern, was vacant for more than 10 years before Scholtz bought it. As part of remodeling the building, they opened up the entire front wall and installed neon signs and awnings to create a distinctive presence. In the summer, 800 to 1,000 customers line up daily to enjoy coconut chocolate chunk (with almonds!), strawberry cheesecake, or more exotic flavors like rose, coriander, green tea, and avocado. Bringing that many people downtown "changes the vibe of the place," Scholtz says. It's also brought attention from regional and national media outlets like *Sunset* magazine, *USA Today* and NPR.

Magyar, who also has a brand new baby and full-time career as a high school teacher, moved to White Center with her co-owner and husband Justin Cline because they could afford to buy a home there. "It had a reputation as a bad part of town," says Magyar. Through a number of community forums sponsored by the University of Washington's urban planning department, they learned about the public's desire for an ice cream shop where families could hang

out. "We started here because we live here and the neighborhood needed it," Magyar explains. Today, they have stores in Columbia City, Ballard and Seattle's U District, featuring pinball machines, arcade games and even live music.

Both Mallard and Full Tilt feature flavors inspired by their surroundings, from Full Tilt's ube (a takeoff of a Filipino yam treat) and Mexican chocolate, to Mallard's fresh mint, grown on a local farm, and espresso, featuring locally roasted coffee. Scholtz describes his shop's culture as "an Evergreen coordinated studies program with the theme 'ice cream shop.'"

Based on its popularity, Mallard could expand, but Scholtz puts his energy into strengthening the company's core. "The reason to do something new is to pose interesting questions," he says. "So we continue to be more reflective about what we do and how to make it better. We don't want to compromise the quality of the product or the experience. The care and attention to detail by the people making the ice cream is key to our success."

Care for employees, ingredients and local communities make both stores' ice cream taste a whole lot sweeter. "As a teacher, I use the general concepts of integrating everything, and that mindset has allowed us to do this," Magyar says. "The stores pull together different cultures and lifestyles and make more of a community center than just a business. When you see how different pieces fit together, you can do creative things."

Ben Scholtz and the creative folks at Mallard Ice Cream have created more than 500 unique flavors like Pinot Noir grape, fresh nettle lemon sorbet and chili lime.



Photos: Hannah Pietrick '10

News & Notes



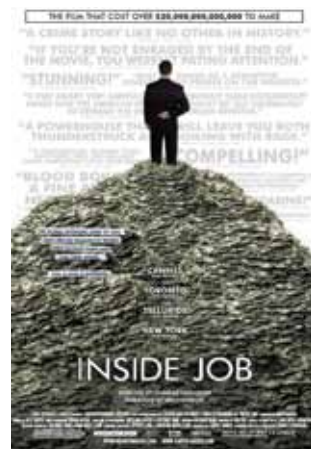
Greener Takes Home the Gold

Her first documentary was nominated for an Oscar.

Her second film won.

Film producer **Audrey Marrs '96** accepted the 2011 Academy Award for best documentary feature, alongside director Charles Ferguson, for their movie "Inside Job," an examination of the causes of the 2008 global economic meltdown.

Oprah Winfrey presented their award at the star-studded 83rd Academy Awards ceremony. In her acceptance speech Marrs said, "Having only made two films, I still feel that Charles and I are newcomers to this community, but from the beginning we've been made to feel incredibly welcome and supported, for which I'm immensely grateful."



For the film, Marrs secured interviews with major financial industry figures, journalists, academics and politicians, including the Bush Administration's chief economic advisor, Glenn Hubbard; former Bear Stearns chairman and CEO Jeffrey Lane; the International Monetary Fund's managing director Dominique Strauss-Kahn; investor George Soros; former New York governor and attorney general Eliot Spitzer, and financial writer Charles Morris, whose warnings about the impending crisis were ignored.

Narrated by actor Matt Damon, "Inside Job" competed for the Oscar against "Exit Through the Gift Shop," "Gasland," "Restrepo" and "Waste Land" in the documentary feature category. The film has collected many other prizes, including the Directors Guild Award for directorial achievement in documentary and the documentary screenplay prize from the Writers Guild.

Marrs' first documentary, "No End in Sight"—which was also produced with Ferguson—was nominated for an Oscar in 2007. "No End in Sight" chronicled the Bush Administration's disastrous conduct of the war in Iraq. This is the second year in a row that a Greener-produced documentary brought home an Academy Award. **Patrick Wright '91**, co-produced the 2010 Oscar-winning documentary short "Music by Prudence."

Charles Ferguson (L) and Audrey Marrs, winners of the award for best documentary, in the press room during the 83rd Annual Academy Awards on February 27, 2011, in Hollywood, California. (Photo by Jason Merritt/Getty Images)

1973

Richard Franz Monk, Olympia, culminated 30 years of protecting and serving the City of Lacey with a remarkable achievement—he never once took a sick day during his entire career with the Lacey Police Department. During his law enforcement career, Sgt. Monk was honored with a lifesaving award from the American Red Cross and Lacey's Police Officer of the Year award.

1975

Ellen Gordon, Oakland, Calif., is a graphic designer and owner of Gordon Design Associates in the San Francisco Bay area. She has a 24-year-old daughter in Seattle and a 13-year-old son in Oakland.

Jerrold Thompson, Clinton, just launched My Life Video, a service that produces personal video autobiographies. He does the videography, editing and other post production.

1976

Bill Mahan, Port Orchard, served as Kitsap County Commissioner for 20 years, where he worked to consolidate numerous mental-health services into Kitsap Mental Health Services. He also was a member of the founding board of Kitsap Transit, executive director of the Central Puget Sound Economic Development District, and served 12 years as Port of Bremerton Commissioner.

Meredith Parker, Neah Bay, introduced Neah Bay to the world by revamping its Internet presence, www.NeahBayWA.com, and creating a Facebook page. She also put together the Neah Bay calendar. She is president of the Makah Cultural and Research Center Board, and vice president of the Potlatch Fund, which promotes philanthropy in Northwest Indian Country. She serves on the Olympic Coast National Marine Sanctuary and the Peninsula's PEAK leadership program. As owner and operator of Ozett Associates, a cultural and natural

resources consulting firm, she produced a video about the past 100 years of Native American forestry for the Bureau of Indian Affairs.

1977

Michael Corrigan, Santa Barbara, Calif., enrolled in the master of divinity program at Berkeley's Church Divinity School of the Pacific, a graduate theological seminary of the Episcopal Church.

E. James Egerton, Longmont, Colo., is Magnolia Solar's new vice president of product development. Previously, Jim was deputy director at Lockheed Martin Nanosystems, overseeing development for non-volatile radiation hard memory in defense and space appliances. He also worked with IBM, Honeywell, Loral, LSI Logic, iRobot and Nantero. He earned a master's degree in government and management from Harvard, and studied electrical and sustainable energy engineering at Stanford.

Disney filmmaker Byron Howard '90 struck cinematic gold with his latest work.

Howard, along with Nathan Greno, co-directed Disney's 50th animated feature, "Tangled," an action-packed retelling of the Brothers Grimm fairytale Rapunzel. In this newest twist, the heroine princess imprisoned in the tower is a feisty teenager whose 70-foot-long golden locks are imbued with magical, youth-restoring powers.

Released last November, "Tangled" has made more than half a billion dollars in global revenue and already ranks as the second highest-grossing film produced by Walt Disney Animation Studios, behind the blockbuster "The Lion King."

Produced with computer-generated imagery and a film crew of 600 people, the 3-D musical earned nominations for several prizes, including an Oscar for Best Original Song (Alan Mencken, the multiple-Oscar-winning composer, did the musical score), two Golden Globes, and two Annies from the International Animated Film Association. It won an International 3D Society Creative Arts Award for the best 3-D scene of 2010 for its luminous lantern climax, in which the Disney effects team created a crowd of nearly 3,000 people and one single shot featured 46,000 floating lanterns. The animated fire generated by each lantern was composed of 10,000 micro points of light.

"Tangled" is the second Disney movie Howard has steered to the big screen. He made his directorial debut with the 2008 animated comedy adventure "Bolt," another box-office hit that was nominated for an Academy Award for Best Animated Feature Film.



Howard's interest in an animation career was sparked during a visit to the Disney Animation Studios at Walt Disney World. He structured his undergraduate curriculum at Evergreen—where he studied storytelling through literature and film—based on the advice of two veteran Disney animators he consulted.

His first gig at Disney was as a tour guide at Disney-MGM studios in Orlando, where he devoted much of his free time to perfecting his artwork. After four portfolio submissions, he was accepted into a Disney animation internship and hired by the studio in 1994. He rose through the ranks, from an "inbetweener" (an animator's assistant who makes the drawings that go between the key poses drawn by an animator) on "Pocahontas" to an animator on "Mulan" to the lead character animator for "Lilo & Stitch" and "Brother Bear."

Howard said the scope of "Tangled" was enormous, "with horse chases and sword fights, prison breaks and floods. The story gave us a chance to take modern-day moviemaking sensibilities and pump it into a classic story."

The result has sealed his reputation as one of the industry's most notable talents.

A Towering Success



Byron Howard (L), Mandy Moore and Nathan Greno at the "Tangled" premiere on Nov. 14, 2010 in Los Angeles. (Photo by Kevin Winter/Getty Images)

1978

Susan Beck, Las Cruces, N.M., earned a Master of Science degree in Library and Information Science at the University of Illinois and a Master of Arts degree in Linguistics at Ohio University. A collection development librarian and professor at New Mexico State University, Susan co-authored Practical Research Methods for Librarians and Information Professionals, (Neal-Schuman Publishers, 2008) with Kate Manuel.



Patricia Beckmann, Hansville, is president and executive director of the Oregon Translational Research and Drug Development Institute. As a research scientist at Immunex, she was among the inventors of the rheumatoid arthritis drug Enbrel. She earned her Ph.D. in biochemistry at the University of Arizona, was a Fulbright Fellow at the Ludwig Institute for Cancer Research in Uppsala, Sweden, and a visiting scientist at the National Cancer Institute.

Richard H. McClure Jr., Ridgefield, is the forest archaeologist and heritage program manager for the Gifford Pinchot National Forest. He earned a master's degree from Washington State University and worked professionally as an archaeologist since 1979. His career with the U.S. Forest Service included research in culturally modified trees, obsidian sourcing and the history of the Civilian Conservation Corps. He and his wife Cheryl co-authored a book about the history of the Gifford Pinchot National Forest.

1980

Scot D. Medbury, Brooklyn, N.Y., is president and chief executive officer of Brooklyn Botanic Garden. Previously, Scot was director of the San Francisco Conservatory of Flowers and the Botanical Garden at Strybing Arboretum, Golden State Park. He's held appointments at gardens in California, Washington, Great Britain, New Zealand and Hawaii. He earned his master's degree at the University of Washington and wrote his thesis about the Washington Park Arboretum.

1981

Melissa Parker, Spokane, is a designer, webmaster and communications specialist for Spokane County United Way.

Submit a Class Note for the fall issue at www.evergreen.edu/alumni/alumform

Photographer Captures Senate at Work

Aaron Barna '05 gets a close-up view of Washington's government at work. In addition to his own photography business, Barna is one of two photographers for the Washington State Senate, serving 49 senators, the office of the Lieutenant Governor, the Governor (during bill signing time) and the public.

During the particularly intense 2011 legislative session, Barna worked almost nonstop documenting the Senate's work to close a major gap in the state budget. "It's certainly stressful



His background with wildlife informs his photography, which often places people in unique natural environments. "I certainly see the world through different eyes than I used to. I see connections between people and their environment (natural and urban), as well as connections between people that I didn't necessarily see before," Barna explains. "In addition, the time I spent as a wildlife biologist, traveling and working in other miscellaneous trades, was a time that I was not an active photographer. I was gaining diverse life experience that helps me relate to people and in turn adds depth and clarity to my photography. This experience also helps me blend in to any scene and feel comfortable at the same time."

Photos: Aaron Barna and Gov. Gregoire by Weldon Wilson; Rally at the Capitol (below) and Senate in session (above) by Aaron Barna

watching up close and personal how the budget cuts are affecting people's jobs, social services and education," he says. "But at the same time, documenting the budget crisis brings a lot more depth and significance to the photojournalism aspect of my position."

Barna, a third generation professional photographer, took a circuitous route to his profession. He studied photography at the Art Institute of Pittsburgh and spent a year as an Associated Press photographer before he switched course, spending a decade as a seasonal wildlife biologist. He came back to college at Evergreen to find ways to bring those worlds together and round out his education.



1983

Jenny Holmes, Portland, Ore., earned a master's degree in environmental ethics and public policy from Wesley Theological Seminary and is director of the Interfaith Network for Earth Concerns, a project of Ecumenical Ministries of Oregon. She helped develop an environmental program that addresses global warming, energy conservation, watersheds, biodiversity, land use and livability, food and wellness, and gathered widely different stakeholders for discussions on water rights and energy generated from coal.

1984

Mark Barrows, Hermon, Maine, is contentedly living a modest but comfortable life with his wife, Sherrie, and their 16-year-old son, Ian. He volunteers as an assistant cross-country coach and set designer/technical director for the theater program at Hermon High School while working as a freelance carpenter. He is a distance runner and passionate canoe traveler.

Bradley A. Hansen, Fredericksburg, Va., is professor and chair of the Department of Economics at the University of Mary Washington. He earned his M.S. in economic history at The London School of Economics, and his M.A. and Ph.D. in economics at Washington University.

Dale Monroe, Bellingham, retired after 20 years as director of business services at Western Washington University. He earned his master's at Western Washington University and his Ed.D. from Nova Southeastern University. He and his wife, Linda, recently celebrated their 50th wedding anniversary. They have four sons and seven grandchildren.

1985

Anecia O'Carroll (Deborah Eriksen), Yarmouth, Maine, moved from West Cork, Ireland, where she facilitated Talking Circles and conducted a psychotherapy practice utilizing art therapy, movement and dramatic enactment, to take a position as director of Multicultural and

International Alumni Engagement Programs at Bates College in Lewiston.

1987

Florence Caplow, Olympia, co-edited an environmental writing anthology, *Wildbranch: An Anthology of Nature, Environmental and Place-based Writing*, (University of Utah Press, 2010). Florence has an active essay blog "Slipping Glimpser: Zen Wanderings and Wonderings." Her essays have been published in *Tricycle*, *Nature Conservancy*, *Turning Wheel*, *Inquiring Mind*, and *Terrain*. A working rare plant botanist and Soto Zen priest, she is hard at work on a second book.





Fulbright Funds Study in Finland for MIT Grad

Sarah Applegate '92, MIT '95, can't remember a time she didn't want to be a teacher. Becoming a teacher-librarian was a bit more serendipitous. She'd been teaching English for three years at River Ridge High School in Lacey, Wash., when the teacher-librarian at her school decided to retire. "They literally asked for volunteers," Applegate recalls. "I had never considered it before, but when I thought about what a difference the teacher-librarian had made in my teaching, and the fact that I loved collaborating with teachers to plan lessons, it seemed like a perfect fit."

She went on to earn a library media endorsement from the University of Washington, and became a National Board Certified Teacher. This year, her work was recognized with a Distinguished Fulbright Award in Teaching grant, which funded a four-month study of Finland's educational system. Sponsored by the State Department, the Distinguished Fulbright Awards in Teaching Program provides grants for semester-long educational exchange trips to 24 American and international teachers each year.

Applegate was based at the University of Helsinki, where she researched and observed how Finnish students are taught literacy and research skills. Her husband, **Rob Campbell '92, MIT '02**, and their 3-year-old daughter, Marieka, accompanied her on the trip, making it a "once-in-a-lifetime experience."

"People from all over the world are coming to Finland to learn about their educational system, and I am getting to see it in action," she says. "It is pretty inspiring to see a country truly believe that everyone can be educated well, and rather than just talking about respecting teachers, I am seeing a model that truly does respect teachers and students and provides options for students."

Applegate credits Evergreen's collaborative teaching model and the ethnographic research skills she built for inspiring her work as a teacher-librarian. "I am grateful that I had a chance to explore nontraditional research approaches, and now get to apply these skills," she says. "Teacher-librarians need to be collaborative teachers and learners, planning and instructing with other teachers, and teaching across disciplines, and I felt I had the best models available through my Evergreen programs."

She plans to bring back lots of new ideas about school libraries and collaboration with the public library system. "We are very lucky in the U.S. to have school libraries," she says. "There are very few in Finland, and we need to capitalize on our strengths. School libraries are a chance to help create learning opportunities for all students. And while I can't change the whole system, I can make sure that students are good researchers, readers and ethical users of ideas and information."



Photo of Sarah Applegate © U.S. Embassy, Helsinki, Finland
Photo of Helsinki by Sava Marinkovic

Anne Marie Legato, Seattle, lives in the Central District and is a senior marketing manager at Microsoft in Redmond, Wash. She previously served the company as a lead program manager.

1988

Beth Myhr, Seattle, earned a Master in Fine Arts degree from Seattle Pacific University in 2007. She co-founded Calypso Editions, an artist-run cooperative who will publish Beth's first book of poems in September. She also serves as managing editor for Marick Press, runs the online nature poetry web site Shining Horns, is co-editor of Web Del Sol Review of Books, and is managing editor of Civil Survival, LLC, a company dedicated to bringing basic legal education to students and worker populations throughout the country. She lives in Seattle with her 9-year-old son, George, and partner Simon Wickham-Smith.

1990

Diane Dempcy, Vancouver, is manager of investor relations for the Columbia River Economic Development Council, where she provides direct customer service to council investors, identifies and cultivates prospective investors and manages events. Previously, she was director of the Master Builders Association of King and Snohomish counties, and director of the Gulf Coast Rebuilding Fund, which helped rebuild housing in the Gulf Coast after Hurricane Katrina.

Helen Desmith, Santa Fe, N.M., is retired from a career working in several Western states for domestic violence/sexual assault agencies as a director, counselor, grant writer, coordinator of programs, crisis advocate and volunteer.

Cindi (Campbell) Hoffman, Toronto, Canada, earned a Master of Landscape Architecture degree at the University of Colorado, Denver, and is the director of urban design, landscape architecture and planning with LANDinc. Current projects include a master planning study and heritage route restoration at the Canadian Parliament in Ottawa. She is married to Eric Hoffman and has two sons, 21-year-old Jesse and 16-year-old Cory.

John Painter, Lewiston, Maine, earned his M.S. in psychiatric rehabilitation and is a doctoral candidate in leadership studies in higher education. He is completing his doctoral dissertation on the topic of the Doctor of Arts degree in American education, and plans to graduate this spring. He is service director for Motivational Services, Inc. in Augusta, writes for iPhone Life magazine, and lectures on mobile technology in education and health care.

PORTLANDIA

MOCK STAR

Carrie Brownstein '98, the singer and guitarist of Sleater-Kinney fame, teamed up with Saturday Night Live's Fred Armisen to produce a comedy series parodying the quirks and oddballs of Portland, Oregon, her home turf.

The duo stars in the six-part miniseries, dubbed "Portlandia," playing an array of eccentric characters, from the owners of a feminist bookstore to a couple in a restaurant questioning whether their chicken order is ethical, humane and local.

"Portlandia" premiered in January on the cable network IFC (Independent Film Channel). In the opening scene, Armisen informs Brownstein of a place "where the dream of the 90s is alive," people still talk "about getting piercings and tribal tattoos," "all the hot girls wear glasses," and the young "go to retire." The episode's uproarious song, "Dream of the 90s," became a hit viral video.

Brownstein's and Armisen's caricature of Portland is inhabited by a supporting cast of performers, including Kyle MacLachlan; Jason Sudeikis; and **Corin Tucker '94**, who started the critically acclaimed riot grrrl band Sleater-Kinney with Brownstein in Olympia.



1991

Lindsey Bolger, Waterbury Center, Vt., is director of Coffee Sourcing and Relationships for Green Mountain Coffee, where she oversees coffee sourcing, contracting and planning new coffee product development, and quality assurance. She was vice president of coffee at Olympia's Batdorf and Bronson Coffee Roasters. An internationally recognized coffee taster, Lindsey is a member of the "Cup of Excellence" international jury, serves on the Specialty Coffee Association of America's board of directors, and is a member of the association's Technical Standards Committee and International Relations Council.



Malke Julia Rosenfeld, Bloomington, Ind., is a professional dancer and independent teaching artist specializing in math/dance integration with a focus on creative problem solving, increased rhythmic competence and the satisfaction of self-expression. A founding member of the Celtic group CUCANANDY, she spent two years touring internationally with Footworks Percussive Dance Ensemble, which included the London run of Riverdance. In addition to leading workshops for teachers and students, she writes about her work integrating percussive dance and elementary math topics in her blog *The Map is Not the Territory*. She recently became an associate editor for *The Teaching Artist* online journal.

Cynthia (Park) Taylor, Olympia, graduated with a Master in Environmental Education degree from Western Washington University Huxley College of the Environment in March 2009; in April she married Gabriel Taylor '00, and in July they welcomed their daughter into the world.

1992

Lisa Darms, Brooklyn, N.Y., an archivist, documented the Riot Grrrl Collection, which is now on exhibit at New York University's The Fales Library and Special Collections.



1994

Wendi Dunlap, Seattle, completed her Master of Arts degree in humanities with a history concentration from California State University, Dominguez Hills, in August 2010. She teaches at the Art Institute of Seattle and edits the Beacon Hill Blog, a neighborhood news blog.

Amada Lang (MIT), Olympia, an art teacher at Horizons Elementary School, is a National Art Education Association member and was recognized for outstanding leadership in

INDIA



"Portlandia" evolved from a series of online video skits called "ThunderAnt" that Brownstein created with Armisen, the SNL comedian known for impersonating President Obama. Both productions were shot and set in Portland.

Comic entertainment is just one of Brownstein's most recent undertakings. From 2007 to 2010, she wrote Monitor Mix, an NPR music blog. She is working on her first book, tentatively titled *The Sound of Where You Are*, which will be published by Ecco/HarperCollins. She has acted in several movies, including the 2010 drama, "Some Days Are Better Than Others." And last fall, she formed a new band called Wild Flag.

IFC has promised to keep the dream of "Portlandia" alive for at least another run: The second season, consisting of 10 half-hour episodes, debuts next January. Meanwhile, the popular spoof has already spawned an offshoot: A bike tour company is offering fans "Portlandia"-themed rides to locations around the city featured in the show.

(L) Carrie Brownstein and Fred Armisen worship the awesome farming practices of Jason Sudeikis in "Portlandia." Photo: Scott Green/IFC.

(R) Carrie as Lisa Eversman from the skit "Put a Bird On It." Photo: IFC.



the area of arts education by Artsonia, the world's largest online kids' art museum.

Peter Risse, Boise, Idaho, and his wife Kris, along with their daughters Kylie and Zoe, packed up and moved from beautiful Alaska to Boise in November. Peter is associate dean for Extended Studies at Boise State University, where he oversees degree completion programming, the Center for Professional Development, and the delivery of non-credit, continuing education and K-12 professional development.

1995

Scott Martin, San Antonio, Texas, is a photographic educator and artist, providing training and photography workshops around the country. An avid night photographer, he organized the 20th Anniversary Nocturnes Night Photography Festival in Mono Lake, June 12-15, 2011. View his video about night photography and his workshop in Big Bend at <http://vimeo.com/20047720>

Shawn Soszka, Portland, Ore., recently married and relocated to Portland, where he is a naturopathic physician with the American Integrated Chiropractic Clinic. A member of the Oncology Association of Naturopathic Physicians, he is an adjunct professor at the National College of Natural Medicine.

1998

Kalea Qy-Ana Manning, Olympia, is the director of enrollment services at Centralia College. Previously, she served as assistant director of New Student Services and Family Outreach at Western Washington University, where she earned a master's degree in student affairs administration in higher education.

Lost Children-Rage Child, *Linocut* by Gloria Gonzales Garcia '00



1999

Dr. Rudy Sookbirsingh (BA '97, MEd '99), Fort McMurray, Alberta, Canada, completed his doctoral degree in environmental science and engineering at the University of Texas at El Paso. He is the environmental coordinator with the Mikisew Cree First Nation in Fort McMurray, Alberta.

2000

Gloria Gonzales Garcia, Yakima, displayed her art as part of the 2010-11 Diversity Series, "Ecological Sustainability: Communities of Love, Life and Diversity," at Yakima Valley Community College. Her exhibit, "The Tree of Life," featured her work, which includes oil pastel drawings, acrylic paintings, installation art and printmaking. Gloria attended the Otis Art Institute of Parson's School of Design in Los Angeles.

Geoduck

Student-Athletes Honored



Woods



Swain



Tolliver



Troyer



Caskey



Smith

For the second year in a row, Geoduck women's basketball senior Latrina Woods was named to the All-Cascade Collegiate Conference First Team. She concluded her final collegiate season by leading the team in scoring at 12.5 points per game. Freshman Danielle Swain earned honorable mention in her first season after leading the CCC in rebounding with 9.3 per game. On the men's side, senior Josh Troyer and junior Marice Tolliver each earned honorable mention honors to represent the Geoducks.

Geoduck student-athletes led the way academically this year, with eight named Cascade Collegiate Conference scholar-athletes, including women's basketball players Cambria Smith and Vanessa Caskey. After an unprecedented season that saw seven school records broken, many times more than once, six Evergreen cross country/track and field athletes were also honored for their achievements in the classroom. They include Karissa Carlson, Evelyn Coleman, Britta Peterson, Meaghan Tomasiewicz, Connor Abdelnoor and Jay Bolton.

Give every year, make a difference every day

On behalf of more than 100 students who receive scholarships and activity grants through the Annual Fund, we want to pass along a simple message: "Please consider a gift, it makes a big difference." Today, Evergreen relies more than ever on private donations for student scholarships, faculty development and support for critical programs across the campus. Our students depend on you.

Please give To the Annual Fund today! www.evergreen.edu/give

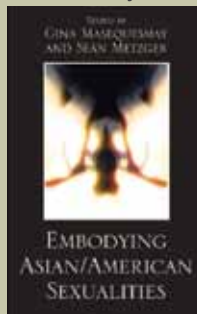


Clarity Miller, Anacortes, makes unique, cuddly, made-to-order sock monkeys and sells them online through her business, Friends of Socktopus. She also has a custom clothing line, Blackbird Fashions.

Kyle Nicholson, Friday Harbor, is executive chef at The Bluff at Friday Harbor House. A graduate of the Western Culinary Institute in Portland, Kyle returned to the Northwest following his management of a culinary program at Sur La Table in Salt Lake City, and with fine dining establishments in Park City and Alta, Utah.

Julie Thi Underhill, Berkeley, Calif., earned a Master in Arts degree from the University of California, Berkeley and is editing a documentary she filmed in Cambodia. A member of the advisory board of the Diasporic Vietnamese Artists Network, she is a doctoral student of ethnic studies, a graduate student instructor,

and Chancellor's Fellow at Berkeley. Her poetry, essays and oral histories have been published in *Takin' it to the Streets* (Oxford University Press, 2003), *Veterans of War, Veterans of Peace* (Koa Books, 2006) and *Embodying Asian/American Sexualities* (Lexington Books, 2009). She was awarded a Rockefeller Fellowship from the William Joiner Center for the Study of War and Social Consequences at the University of Massachusetts, Boston.



2001

Dr. Cara L. Kozma, Greensboro, N.C., is assistant professor of English at High Point University. She earned a Master of Arts degree in English from Portland State University and a Doctorate in rhetoric and composition from Wayne State University.

Claire Marie Rosen, Tucson, Ariz., earned a Doctor of Veterinary Medicine degree from Ross University.

2002

Noah Heller, Brooklyn, N.Y., earned a Master in Science degree in secondary math education from Pace University and teaches at The Urban Assembly New York Harbor School. He is dedicated to the belief that math literacy is a crucial gateway to unlimited post-high school opportunities, and a relentless advocate for rigorous math education so that his students can reach their goals.

Jeffrey Lourie, Cape Elizabeth, Maine, a board-certified family nurse practitioner, joined the staff of Franklin Health Wilton Family Practice. He received a Master in Nursing degree from the University of Southern Maine. Previously, he served as a teaching assistant and research associate in organic chemistry at Colorado State University.

Carlson Takes 10th on National Stage

In an event dominated by Northwest runners, Evergreen junior Karissa Carlson (Pateros, Wash./Pateros HS) barely missed out on a chance to run in the championship final, taking tenth overall in the semifinal round of the 800m run at the 2011 NAIA Track and Field Championships at Indiana Wesleyan University in Marion, Ind. on May 27.

Carlson, who set a new school record in her performance, took sixth in the second heat, posting a time of 2:13.18. Showing off the Pacific Northwest's dominance in the event, all of the top 10 runners came from schools in the Northwest.

Carlson's performance concludes a season in which she qualified for both the NAIA Indoor and Outdoor National Championships. She took 11th in the 800m run at the Indoor Championships in March.

Photos: Hannah Pietrick

Brianna Rigg, La Jolla, Calif., teaches Creating an Artist Portfolio at the University of California, San Diego, in the Academic Connections program.

Laurel Anne (Wallick) Kluber, Chardon, Ohio, earned a Ph.D. in soil science from Oregon State University in 2010. She moved to Ohio to take a postdoctoral position through Case Western Reserve University, where she is studying the effects of acidic precipitation on soil microbial communities and forest health. Her husband, **Matt Kluber, '02**, earned a Master in Forest Ecology degree from Oregon State University and has since been working in that field. They have a daughter, Zoe.

2003

Lauren Nicole Gernady, Proctorsville, Vt., is a substitute teacher at Black River High School in Ludlow, Vermont.

Jaisen Glogowski, San Francisco, Calif., is a mixed media ceramic artist who sculpts clay designs by hand and glazes them with glossy and matte finishes. The designs are then sewn onto recycled and repurposed materials and framed. His work is informed by the traditions of craft and the desire to repurpose excess commodities into something new. View his work at www.jgartstudio.com

2004

Dustin Haug (MIT), Minneapolis, Minn., a dance artist and educator, is an associate educator for Anishinabe K-8 Academy, a Minneapolis public school with an Indian education focus and an Ojibwe language immersion program. He also teaches modern technique dance at Saint Paul Conservatory for Performing Artists and at Zenon Dance School, and he tutors at the Hennepin County Library.

Jeremiah Tuckett (MIT), Olympia, teaches science at South Sound High School and developed an academic fair which allows students to display projects in all subject areas and present them to teachers, other students and visitors. "It's a way for the students to show each other what they are learning and get them to connect to it," says Jeremiah, "It's great to see the kids get excited about their projects." He developed the fair as a way to help students meet certain standards and showcase their work to the school.

2005

Ryan Crater, Prosser, is field work supervisor on a nuclear waste recovery project with CH2M Hill in Eastern Washington. Previously, he was a project manager with Clear Water Compliance Services, working on storm water remediation projects, and a land use planner for Mason County in Shelton.

Ethnomusicologist Sean Williams celebrated the publication of her book, *Bright Star of the West: Joe Heaney, Irish Song-Man*, on St. Patrick's Day at the annual Joe Heaney Festival (Féile Chomórtha Joe Éinniú), which is held in Ireland's Gaelic-speaking district of Connemara. Twenty-six years in the making, the book is a critical biography of a Gaelic singer with whom Williams worked in graduate school. Published by Oxford University Press, it features chapters on masculinity, the Famine, Irish-American ideas about what constitutes authenticity, and the preservation of songs from the medieval era through oral tradition. Her textbook *Focus: Irish Traditional Music*, was published by Routledge press in 2009 as part of their Focus on World Music series.

Master of Public Administration faculty member Cheryl Simrell King edited the new book, *Government is Us 2.0*. According to publisher M.E. Sharpe, Inc., the book examines "the relationships among and between citizens and their governments, how individuals and agencies govern, and the institutional elements that keep us from engendering long-term, socially just participatory change." King addresses the disconnect between governments and citizens, and offers realistic ideas for those working in public administration to engage the general public.

New Books

from Evergreen Faculty



Social historian Stephanie Coontz's latest book, *A Strange Stirring: The Feminine Mystique and American Women at the Dawn of the 1960s*, has struck a chord with readers worldwide.

According to Basic Books, the publisher, the book challenges myths about Betty Friedan, the author of the groundbreaking book, *The Feminine Mystique*, and "brilliantly illuminates how a generation of women came to realize that their dissatisfaction with domestic life didn't reflect their personal weakness but rather a social and political injustice." Coontz was featured on numerous media outlets, including NPR's Fresh Air and The Colbert Report.



Erin Fitzgerald, Albuquerque, N.M., earned a Doctor of Osteopathic Medicine from the University of New England College of Osteopathic Medicine and plans to begin residency training at the University of New Mexico School of Medicine in Internal Medicine. Her interests include preventive and primary care medicine, international medicine, integrative medicine and palliative care.

Lia Frederiksen, Toronto, Canada, is working on a Ph.D. in geography at the University of Toronto, after completing an M.A. in geography and international studies at the University of Oregon.

Ben Haggerty, Seattle, was interested in reaching young people through music, so he took a job with Evergreen's Gateways program working with incarcerated youth, and brought beats to jail while facilitating writing workshops.

Today he is hip hop artist Macklemore, with hits "VS. Redux," "The VS," "The Town," and his tribute to deceased Seattle Mariners broadcaster Dave Niehaus, "My Oh My."



Faculty Art Exhibited

Artist-writer Gail Tremblay is exhibiting her multimedia installation, "lókste Akweriá:ne/ It Is Heavy on My Heart," in Seattle at the Wing Luke Museum of the Asian Pacific American Experience. The piece addresses the effects of nuclear testing and pollution on reservations. The exhibit, displayed through September 18, is entitled, "Cultural Confluence: Urban People of Asian and Native American Heritages."

Photos: detail "lókste Akweriá:ne/ It Is Heavy on My Heart."



2006

Alvin Josephy, (MES), Olympia, is a contracts and grants specialist with the Washington State Department of Ecology in Lacey.

Mandy Roberts, Bremerton, married Thomas Gregory while completing her master's degree at Aberystwyth University, Wales. They plan on making their home in Manchester, England.

Rachel Williams, Port Townsend, is construction manager for Habitat for Humanity of East Jefferson County.

2007

Will Marchand, Wellpinit, is completing his MPA/Master in Urban & Regional Planning at Eastern Washington University. He was a recipient of the Dwight David Eisenhower Transportation Fellowship and presented research at the Transportation Research Board conference in Washington, D.C.

Submit a Class Note for the fall issue at www.evergreen.edu/alumni/alumform

Founding Faculty member David L. Hitchens retires after 41 years

This June, David L. Hitchens, the youngest member of Evergreen's founding faculty team, and the first to arrive on campus, became the final one to retire. The trustees of the college honored him by conferring upon him the status of Emeritus Faculty member on June 9, 2011, and he and his family are establishing the David L. Hitchens Scholarship in honor of Frances Marie Rasmussen, his mother.

An historian by training, Hitchens came to the college on July 1, 1970, and was instrumental in the initial development of the curriculum. He played a key role in shaping Evergreen's overall approach to teaching and learning.

For 41 years, he inspired students with his gifts as a storyteller, and is quick to say that "no actor ever had a better part."

His teaching style was geared towards helping students change their set assumptions. "I push people to ask 'What if?', 'How come?', 'Could it be?', 'How is it different from?' or 'So what?'," he explained in a 2001 faculty interview. "I can honestly admit I don't know some things. I really enjoy when someone comes up with a new insight."

Since January 2011, Hitchens has been on medical leave for complications arising from lung cancer treatment. Known for his tenacity and optimism in spite of years of intermittent health challenges, he has always found refuge in teaching. Unfortunately, this particular illness has been deemed incurable, and at press time, he was at home under hospice care.

Despite his illness, Hitchens welcomes visits from students and colleagues, and still enjoys telling and hearing great stories. If you have stories to share with him, please email them to Amanda Walker at walkera@evergreen.edu, or visit www.DavidLHitchens.org

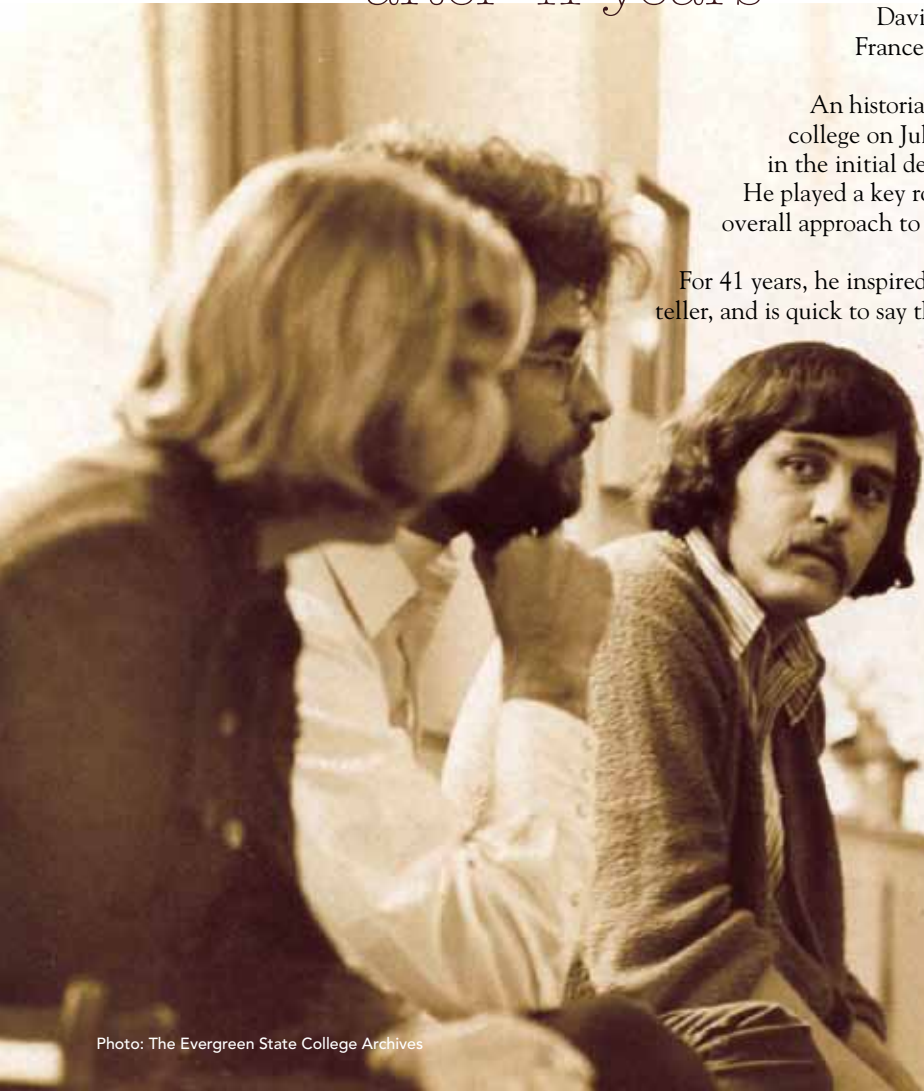


Photo: The Evergreen State College Archives

2008

David Eaton, Olympia, is a game designer who started his own independent game company, Explosive Laughter Games. David describes his first release, "Tic Tic Boom," as "a family card game offering something for everyone."

Chelsea (Hull) Freeman (MIT), Tonasket, teaches at Tonasket Alternative High School, the high school she graduated from, and teaches with her old high school teacher. She was married in 2009.

Taryn Heisler, Olympia, conceived the 3-foot crushed rock mosaic project that will adorn the new Victory Garden on East Fifth Street in Port Angeles. The mosaic depicts a bright sun, a sprout coming out of the earth and the words "community garden."

Cornelia Jerviss, Tacoma, is working with the Jesuit Volunteer Corps Northwest at Nativity House, Tacoma's only daytime drop-in shelter for the homeless, offering a refuge from the

dangers of the streets to all. Previously, she worked on the Northern Cheyenne Indian Reservation in southeastern Montana performing community outreach.

Maegen McAuliffe, Shelton, graduated from the National University of Ireland, Galway with a Master of Arts degree in Irish studies.

2009

Kellie Henwood, Port Townsend, was elected to the board of directors of The Tilth Producers of Washington, an organic farming and sustainable agriculture organization. Kellie works at the Port Townsend Food Co-op and operates an organic gardening business. Certified by the Washington Organic Recycling Council as a compost facility operator, Kellie served with AmeriCorps working on sustainable agriculture in South Puget Sound and hopes to work with a local land trust in preserving farmland and assist young farmers in running diversified farms.

2010

Shana Hirsch, Vashon, is working toward a Master of Arts degree in cultural studies at the University of Washington, Bothell.

Ronald Lagman, Tacoma, is in the pre-production process on a short film, "Lalo" ("Grandfather"), a narrative about a 77-year-old Filipino World War II veteran. Ronald, who served with the 446th Aerospace Medicine Squadron at McChord Field for seven years, hopes to spark people's interest in the role Filipino veterans played.

Tatsuhiko Sweet, Vashon, exhibited his black-and-white paintings, displayed examples of his handmade musical instruments and played guitar at the Vashon Island Gallery Cruise in March. The event, which was a melding of art and music together with a celebration of the written word, was a benefit for two worthy causes.

In Memoriam

Amando Humberto Barzola Hidalgo '90, of Olympia, died March 19. Born in Quito, Ecuador, he studied marine biology at the Universidad Estatal de Guayaquil and biology at the University of Alaska Anchorage, before earning his B.S. in ecological agriculture from Evergreen. Amando studied and worked as a field biologist from the Galapagos Islands to Alaska, and practiced commercial organic farming in California and Oregon. After returning to Olympia in 1996, he became sole proprietor of Tierra Bonita, producing garlic sauces and salsa, which he sold at farmers markets in Olympia and Seattle, as well as at the Olympia food co-ops. He also grew ingredients for sauces, experimental crops like yacon, and extra rows of Swiss chard and collard greens for the Thurston County Food Bank. Amando is survived by his wife, Evergreen faculty member Emily Decker Lardner, co-director of the Washington Center for Improving Undergraduate Education, three stepchildren and his extensive family in Ecuador.

Ken Alan Jacob, of Olympia, died January 18. Ken worked at Evergreen for 24 years, retiring as Director of Plant Operations and Maintenance (later renamed Director of Facilities) in 1997. Born in Tillamook, Ore., he attended Oregon State University and later received his Ph.D. from Union Graduate School. He joined the college as Director of Housing in 1973, and his duties expanded over the years to include oversight responsibility for Conference Services, Food Services, the Bookstore, Security Services and Parking, as well as Housing. After retirement, he was involved with animal rescue work and gardening. Ken is survived by his wife of 31 years, Diane, and two sons, Christian and Jason.

Jason E. Leppert, of Olympia, formerly of Lewistown, Penn., passed away unexpectedly March 8. A senior at Evergreen, Jason was enrolled in "The Remembrance of Things Past," a program combining disciplines ranging from anthropology and history to literature and political science. A veteran of the U.S. Army, he served as a sergeant in South Korea and Iraq, and was honorably discharged in 2005. Jason was a passionate student of local history, and hoped to continue this work as an intern at a local historical society or archives. During his time at Evergreen, he studied in programs with themes ranging across environmental science, ethnobotany, research methods, community public policy, and urban planning.

Robert Benjamin Margolis '90, of Baltimore, Md., died January 26. A writer, teacher and musician, he earned his master's degree in political science at Columbia University. He wrote extensively about investment advising for the Thomson-Reuters News Service, *Forbes* magazine and MTV Interactive, among others, while at the same time using his knowledge of music and accomplished guitar skills to write reviews for music publications. He also taught at Rikers Island Penitentiary and served as a research analyst at the Brookings Institution, one of the country's most well-known public policy organizations.

Elizabeth Ann (Wilson) Mettler '90, of Olympia, died April 28 after a brief battle with cancer. Born in Winfield, Kansas, she studied business at Evergreen, and worked for the State of Washington until retiring in 2008. She and her husband, Kenneth Mettler, were married for 43 years. Liz served as a Stephen Minister and a hospice volunteer. She loved to play bridge, sew, collect angels, cook and entertain, and spend time with her grandchildren.

William P. Murray '95, of Portland, Ore., died May 2. Born in Summit, N.J. in 1975, he was a dedicated teacher of special needs children in the Portland City School District for the past nine years.

Selma H. Sonntag '78, of Arcata, Calif., died on May 11, 2010. Selma graduated from Evergreen at the age of 62, after a career as a nurse living all over the world. At Evergreen, she focused on social sciences, allowing her to work for a number of years in hospital social services and later as a volunteer ombudsman, inspecting nursing homes. She was active in the American Association of University Women (AAUW) and the Universalist Unitarian Fellowship.

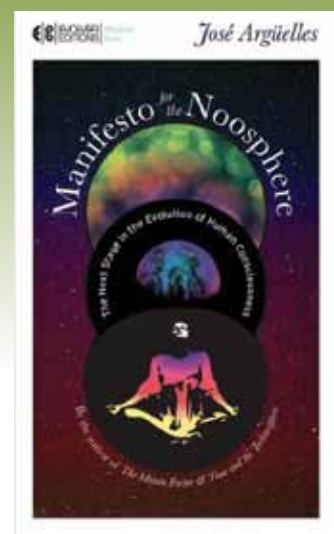
Elizabeth Winslow '87, of Port Townsend, died March 29. Born in New Orleans, she moved to the Puget Sound area in 1974, and earned her Evergreen degree in marine science. A naturalist and herbalist, she also worked as a landscaper and as a drug and alcohol counselor. She was a member of the National Oceanic and Atmospheric Administration science center in Port Angeles. She enjoyed nature, scuba diving, swimming and hiking, and arts and crafts.



José Argüelles 1939-2011

José Argüelles, of Ashland, Ore., died March 23. An Evergreen faculty member in the arts and humanities from 1971-74, he was also the father of the 1987 Harmonic Convergence, a New Age event that drew thousands of people to sites around the globe. A gifted painter, he earned bachelor's, master's and doctoral degrees in art from the University of Chicago. José was known for books like *The Mayan Factor: Path Beyond Technology* and *Surfers of the Zuvuya: Tales of Interdimensional Travel*. He was instrumental in bringing the complex Mayan calendar to the popular imagination with his predictions of the world's end in 2012, which led to the creation of the Convergence. The event, covered by the news media worldwide, was by all accounts the first large-scale simultaneous multinational meditation in history. His book *Manifesto for the Noosphere: The Next Stage in the Evolution of Human Consciousness* will be published this year by North Atlantic Books.

Argüelles at at the first Faculty & Staff Retreat, Millersylvania Park, 1971.
Photo: The Evergreen State College Archives





The Changing Landscape of Evergreen

Over the last few months, Evergreen has been spruced up with a greener College Activities Building (*above right*); the Organic Farm has a new Sustainable Agriculture Building to provide additional learning space (*above left*); and Visual Arts students and faculty have a renovated and expanded Arts Annex (*above center*). Even KAOS got a facelift, with new digs in the CAB and its own distinctive lobby sign (*left*), made and donated by two alumni, Mike Rathke '92 and Paul DesJardien '90. The pair, who together own the Olympia-based custom metal fabrication and design shop, Studio23 Metalworks, collaborated with Evergreen's Web designer, Brian Mathis '88, in creating the 40-inch-diameter steel beauty.



A newly discovered slug species has been named after one of Evergreen's first faculty members, educator-naturalist Steve Herman.



Thanks to two of his former students, Herman's name will now be forever attached to a diminutive terrestrial gastropod, *Securicauda hermani*, found inching its way through moist leaf litter in the Idaho Panhandle National Forest. **Bill Leonard '87** and **Casey Richart '00** unearthed the blue-flecked slug, measuring less than a half-inch stretched out, in October 2009, christening it with the common name Rocky Mountain Axetail. According to the article heralding the discovery, published in the animal taxonomy journal *Zootaxa*, the species was named "in honor of Steven G. Herman, Ph.D. A professor at The Evergreen State College since 1971, Dr. Herman has influenced hundreds of students and naturalists for decades in the Pacific Northwest." The axetail's genus, *Securicauda* (derived from the Latin words *securis*, meaning axe, and *cauda*, meaning tail), is also entirely new to science. Having a species named after you, says Herman, "is among the highest honors a biologist can enjoy." No matter how slimy it is.

CONGRATULATIONS DR. HERMAN, IT'S A SLUG!



EVERGREEN

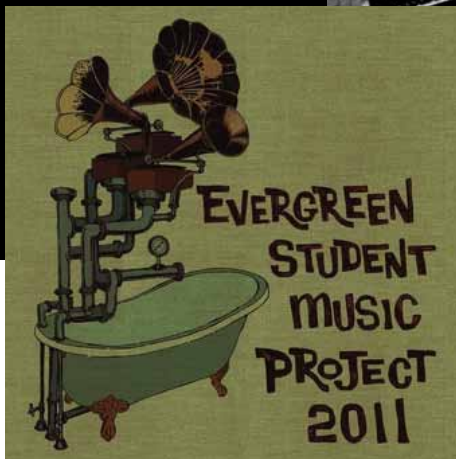
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CHANGE SERVICE REQUESTED

**Thirty years ago:
Proud producers of
"Collaborations," the
first album produced at
Evergreen.**

(L to R) Front row: Students Karen Farris, Dan Crowe (son of founding faculty Beryl Crowe), Carol Howell and Thom Farris. Back row: Media Loan coordinator Peter Randlette (who is currently a faculty member and head of Electronic Media), Electronic Media producer Ken Wilhelm and faculty member David Englert.



Listen to Their Music

Check out the Evergreen Student Music Project 2011! The 21-track compilation is the latest release of the longstanding ESMP, an annual collaboration of Evergreen students, faculty, media interns, staff and alumni, which is coordinated by Electronic

Media, produced by the Advanced Audio Recording and Production Techniques program, and funded by Student Activities. This year's songs range from folk and hip hop to rock, electronic and Doom metal. A limited edition of 300 vinyl records will be released later this summer, each of which will include a limited edition print made by one of a dozen advanced printmaking students who were involved in the project. The cover art for this year's release is by student artist Marina Gagarina.

Download for free at:

<http://esmp.bandcamp.com/album/esmp-2011-evergreen-student-music-project>

Gathering All Greeners

As we get ready to kick off Evergreen's 40th anniversary, look for more "blasts from the past" in the magazine and your alumni e-newsletter, the Evergreen Express. Stay up to date on all the 40th activities by making sure we have your current email address! Update your contact information today at www.evergreen.edu/alumni/alumform.htm

