

# W&L

THE WASHINGTON AND LEE MAGAZINE

Fall 2018



**SUSTENANCE**  
STORIES ABOUT FOOD

ISAAC ROSENTHAL '19 LEADS THE BLESSING OVER THE CHALLAH DURING THE PARENTS AND FAMILY WEEKEND SHABBAT DINNER AT HILLEL.

PHOTO BY SHELBY MACK





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**COVER:** Cristina Munoz-Robles '21 was a trip leader for the pre-orientation program on sustainable agriculture and food systems. One of the visits included Polyface Farms in Swoope, Virginia.

Photo by Kevin Remington

## SPEAK

### REMEMBERING GERRY

While I didn't know Gerry Lenfest (see obit p. 46), I enjoyed being with him on a W&L trip to Croatia, roughly 12 years ago. If there had been an award for the most courteous, considerate passenger, Gerry would have won it hands down. He was kind and respectful to everyone — ship hands, tour guides, bus drivers.

The Wall Street Journal's obituary noted Gerry's preference for traveling coach instead of first class, not because he was frugal but because he found the people in coach more interesting. On our trip to Croatia, we took a tour of Dubrovnik and were told we could get back to the boat by cab for \$10 or \$12 or catch the bus for a dollar. After lunch with another couple, we decided to ride the bus back to the boat. At the bus stop we found Gerry and Marguerite, and I don't think Gerry was there because he thought he would find more interesting people on the bus.

DICK DENNEY '52

### RESPONSES TO THE COMMISSION REPORT

The Civil War was fought over slavery, just ask Professor Ted Delaney '85, who told me it is in the constitutions of more than one of the Southern states before they seceded. Robert E. Lee was a slaver, and I heartily approve of the recommendations of the Commission, such as no more depictions of Lee in uniform.

DR. ROBERT S. MENDELSON '50

In one of the letters to the editor (Summer 2018), I was saddened to see "wiping the name of Lee" from some parts of campus conflated with the egregious acts committed by the Confederacy and its supporters. False equivalence is the curse of our current political

climate, and the idea that preserving some statues is more important than defending liberty and justice for all strikes me as absurd. Tolerance does not demand the tolerance of unethical acts. I love W&L and appreciate that it is thoughtfully investigating how to preserve those values of justice and liberty (as well as honor), while at the same time honoring the very real contributions of a man who also held unfortunate beliefs and committed regrettable acts. A deep thank you to the Commission for choosing nuance over ease.

LAURA GOODWIN '99

### FRIENDSHIP

Being an environmental consultant, the recent GREEN issue [Summer 2018] was right up my alley. I am writing to comment on the story about Patrick Hinely '73. We were friends [as students] and stayed friends in the many years since. I often saw him when I returned to campus for reunions and lacrosse games. I've enjoyed his photographs that so vividly captured the spirit of the place we both came to love. Now it seems he has retired, but his wonderful photos will live on and remind me forever of the beauty of Lexington and of the campus. Kudos to him and to your magazine for empowering him.

Bill Modica '72

### SERVICE TO COUNTRY

The class notes for the 1950s are becoming fewer. On Veteran's Day we remember the service of alumni who graduated during the years of the Korean Conflict. About 30 of us joined the Naval Reserve and trained every Wednesday night at Fishersville. Tom Shepherd '52, Gerry Lenfest '53, '55L and Bob Crocker '52 were there. Bob transferred to Marine aviation and died in a night-training crash at New River. Waddy Wheelright '53 enlisted in the Air Force and was KIA. Some, like Chick Starcher '52, made the service their career. Ed Gaines '50 and Pat Robertson '50 went to Marine PLC. Army ROTC began on campus. I was assigned to a Navy transport. We took 5,000 troops to Inchon and brought as many back to Seattle. On each voyage, a W&L gathering would form after the evening meal. The classes of the 1950s were proud of their school and proud to have answered the call.

DANIEL W. TAYLOR '52

### CORRECTIONS

Those of you with sharp eyes may have noticed something amiss about the black and white picture of the Colonnade on p. 9 (Summer 2018). It was flipped 180° vertically.

The obit for Robert Henferson Rimmel IV '90 (Summer 2018), inadvertently truncated his name. Our deepest apologies for the error.

### Stay in Touch

Letters selected for publication should refer to material in the magazine. They may be edited for length, content and style. Letters reflect the views of their authors, not necessarily those of the magazine's editors or of the university.

# W&L

Volume 95, Number 3  
Fall 2018

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Published by Washington and Lee University, Lexington, VA 24450. All communications and POD forms 3579 should be sent to Washington and Lee University, Alumni Magazine, 7 Courthouse Square, 204 W. Washington St., Lexington VA 24450-2116. Periodicals postage paid at Roanoke, VA.

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# Columns

NOTEWORTHY NEWS AND IDEAS



## 2 SMARTY PANTS

W&L graduates secured the highest pass rate of any U.S. institution in the 2017 CPA examination. Of the W&L graduates who took the exam, 89.5 percent passed one or more sections on the first attempt.

## 3. WELCOME

William G. Payne '88 joined W&L's Board of Trustees in October. He manages Druid Hills Capital LLC, an investment management firm focused on a wide range of public and private investments. He's been a member of his class reunion committee for his 25th and 30th reunions, a member of the local Dallas Area Campaign Committee, a class agent and a member of the Williams School board of advisors.

## 1

### MY PRECIOUS

Charles Philip Blackledge '38 gifted an important and fascinating collection of Roman coins to W&L's Special Collections. Tom Camden '76, head of Special Collections, described the collection of 300 ancient coins as "a veritable treasure chest."

The bulk of the collection dates from the Roman Empire, from the reign of Tiberius (14-37 CE) to the reign of Anastasius (491-518 CE), and includes a variety of coins, such as a golden aureus and dozens of silver denarii. Some non-Roman coins are represented in the collection, including one drawer of later Byzantine coins, a few pieces from the Roman

Republic and a couple of oddities (like a penny from Nova Scotia).

The collection is already making an educational impact. Casey Hamlet '21 completed an independent study last spring in which she chronologically organized the collection and investigated the figures stamped on the coin faces using online numismatic resources.

Most of the figures depicted are well-documented male emperors, but Hamlet was particularly interested in unearthing histories of women depicted on some of the coins. Her ongoing research is available at [romancoins.omeka.wlu.edu](http://romancoins.omeka.wlu.edu).

# 4

## NO ARACNOPHOBIA HERE

A National Science Foundation Grant of \$302,674 will support the research into how variations in adhesive-protein components of spider silk relate to differences in the glue's material properties. Nadia Ayoub, associate professor of biology and principal investigator of the project, along with Kyle Friend, assistant professor of chemistry and biochemistry, teamed up to secure the funding.



## 5. PEDAL ON

"I've seen people driving three blocks to campus, and that's silly," said Rolf Piranian '74, former men's soccer coach. "There previously hasn't been much of a bike culture at W&L, and we're trying to build that." He's making good on that concept with a new bike shop, located in the basement of the Sustainability House. Up for grabs are 20 bikes for the W&L community's use, including Blue Bikes for cruising around campus and town and a number of road and mountain bikes. Piranian oversees the shop and hopes students will use them to make greener transportation decisions.

## 6. SANCTUARY AND COMMUNITY

Though it's relatively new, the residents of Sankofa House (a term borrowed from the Akan people of Ghana, which essential means reflecting on the past to build a successful future) have already fostered an intentional, "very inclusive" ambiance, according to Ramonah Gibson '20, its community advisor. While the majority of residents are of African descent, Gibson says they represent a wide variety of majors, interests and backgrounds. The common thread is that "people here really want to be open, to participate in a community and to support each other."

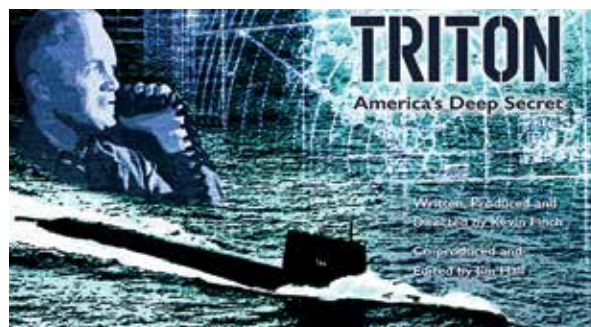
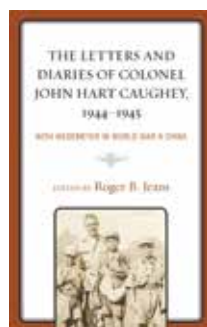
Social activities here are distinctly Sankofa, too: they're open and welcoming to all. "There's music, the lights are on, there are serious conversations – and of course some super silly ones too," Gibson said. "There's food, and a general vibe of acceptance. No one felt like they weren't allowed or supposed to be there. One student said to me kind of wide-eyed, 'this is the kind of college party I had imagined when I was in high school.' That made me feel really good."

## 7

## FACULTY BOOK & DOCUMENTARY

**Roger Jeans**, Elizabeth Lewis Otey Professor of History Emeritus. "The Letters and Diaries of Colonel John Hart Caughey, 1944–1945: With Wedemeyer in World War II China" (Lexington Books) provides a rare insight from a little-known Army colonel into American support for the Chinese military at the end of World War II.

**Kevin Finch**, assistant professor of Journalism and Mass Communications, debuted "Triton: America's Deep Secret" at the Silicon Beach Film Festival in Los Angeles as an Official Selection. The documentary covered a secret submarine mission that took its crew around the world with little knowledge of where they were headed.



## RECOGNITION

# Introducing Chavis Hall and Simpson House

In October, the Board of Trustees, after consultation with members of the Commission and the W&L community, announced changes to the names of two buildings:

- Robinson Hall becomes Chavis Hall, home to the Mathematics Department and classroom space
- Lee-Jackson House becomes Simpson House, occupied by the Office of the Dean of the college

Here is a brief introduction to the two individuals whose names will grace these spaces and the contributions they have made to W&L's history.



**The Rev. John Chavis** is one of the first-known African-Americans to receive a college education in the U.S. "He came of age," explained

Ted Delaney Jr. '85, associate professor of history, "when evangelical churches sought to train a cadre of black ministers or exhorters for evangelizing slaves and free blacks."

Chavis was born in 1763 in Granville County, North Carolina, to free black North Carolinians and was raised near Mecklenburg, Virginia. At age 29, he began studying for the ministry under John Witherspoon at the College of New Jersey (later Princeton University). On Witherspoon's death in 1795, Chavis moved to Virginia and enrolled at Liberty Hall Academy (which became Washington Academy in 1798), then under the direction of William Graham. He completed his studies in 1799. Finding him to be "of unquestionably good character and a communicant in the Presbyterian Church," the

Lexington Presbytery licensed him to minister in the church, and he enjoyed a successful career as minister and teacher in North Carolina. In Raleigh, he established the John Chavis School, which educated both black and white students, although in separate classes taught at different times of the day. Prominent whites saw the value of entrusting the education of their children to him. Chavis died in 1838.

Listen to a brief bio on Chavis narrated by Delaney at [go.wlu.edu/chavis-history](http://go.wlu.edu/chavis-history).

The Simpson House recognizes **Pamela Hemenway Simpson**, the

first woman to become a tenured professor at the university and the first women to hold an endowed chair, when she became the inaugural Ernest Williams II Professor of Art History in 1993. Simpson, who died in 2011, was also the first woman to serve as associate dean of the college, and she played a critical role in the university's



transition to co-education in the mid-1980s as chair of the Co-Education Steering Committee.

During her 38 years on the faculty at W&L, Simpson made myriad contributions, both in the classroom, where she was described as "the embodiment of W&L's teacher-scholar," and in countless other formal and informal positions.

Her scholarly work often centered on local architecture, and in her 2011 Convocation address she drew a parallel between W&L's architecture and its educational objectives. In narrating the events which led to the Colonnade and Lee Chapel she said, "What we so value today came together over a period of several hundred years. Each generation built on the past. What resulted was not only a collection of historic, distinguished buildings; we also ended up with a symbol.

"This is who we are. When we think of our most deeply held values - academic excellence, collegiality, civility, and most of all, honor, all of them are embodied here."

Watch Simpson's Convocation address at [go.wlu.edu/simpsonconvocation2011](http://go.wlu.edu/simpsonconvocation2011).

## THE LEE CHAPEL PAINTINGS

The Board also endorsed changing the portraits of Robert E. Lee and George Washington in military uniforms that hang in Lee Chapel to ones of them in civilian clothing. The original works are slated to hang in a new museum on campus.

As President Will Dudley noted: "The purpose in changing the portraits in the chapel, which is an active university space, is to depict Washington and Lee as they were in the years when they were directly connected with the college. The military portraits are historically and artistically important and will be appropriately displayed for the appreciation of the campus and the public."

You can read the Board's announcement about the name changes at [go.wlu.edu/ChildressDudleymemo](http://go.wlu.edu/ChildressDudleymemo).

A Q&A about the Commission Report and response is available at [go.wlu.edu/commission-faq](http://go.wlu.edu/commission-faq).

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## NOW HEAR THIS

**“In superhero movies, as in real life, people with disabilities need to be able to imagine themselves as part of the action.”**

Pasquale Toscano '17, “Where Are All the Superheroes with Disabilities?” Op-ed, Boston Globe, June 1, 2018

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“I feel like when people think of an editor, they think of someone with a red pen, marking something up. But a good editor will be the live audience for you and tell you, ‘This is where I felt moved. This is where I felt confused. This is where I cried. This is where I laughed.’ ”

Beth Staples, editor of Shenandoah, to the Ring-tum Phi, Sept. 17, 2018, about her role as the first female editor of the publication.

**“Remember putting frozen orange juice cans on the thermostat to get the heat to come on? Glad to see the renovations. Hope they get better furniture, too.”**

Kimberly Marcott Weinberg '93, Facebook response to Woods Creek renovations

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“From my perch for the desegregation and coeducation debates, I sometimes overheard students, and a few faculty members, defend the status quo based merely on tradition. W&L should not admit black students because it has never been integrated; or, W&L should not admit women because it has never had women students. Defending tradition for the sake of tradition struck me as anti-intellectual. Was that the best argument these individuals could make?”

Ted Delaney '85, associate professor of history, 2018 Convocation address, “W&L History: Traditions, Transformations, and the Consequences of Change,” Sept. 5, 2018

“When I came here in 1991, it didn’t take long for me to realize that I had a jewel as a co-worker. To many people, Steve appears to be just a good old Rockbridge County boy, and he is. What most people miss is that he is also one of the smartest people I have ever met or worked with. What people who know us both also know is that for the 23 years we worked together, I was the pretty face of Public Safety, and Steve did all the work. No one has cared more for the safety of students, the university and the Public Safety Department.”

Mike Young, former head of Public Safety, on the occasion of Steve Tomlinson’s retirement after 35 years at W&L



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## IN THE LEAD

# ‘We Decided to Be Proactive’

Three students brought the First-Generation Low-Income Partnership to W&L, where it provides resources and a voice for students.



**Taylor Reese '19 and  
Edwin Castellanos '20**

In September 2016, Kiki Spiezio '18 wrote an article that launched a movement at W&L.

The article, published on the Odyssey website, was titled “5 Ways Washington and Lee Could Better Support Low-Income Students.” Suggestions included helping with transportation and food during school breaks, Greek-life scholarships, and a more supportive environment overall.

Conversations between Spiezio, Taylor Reese '19 and Edwin Castellanos '20 led them to start a chapter of FLIP (First-Generation Low-Income Partnership) at W&L. Willing professors and staff who were first-generation and/or low-income students themselves are

mentoring current FGLI students in groups that Reese calls “a valuable additional support system or ‘family’ for students.”

In late 2017, FLIP opened a Food Pantry in Elrod Commons that keeps students satiated during school breaks, or when their Food Flex money runs out. This anonymous, 24/7 pantry is stocked with non-perishable snacks and quick meals, and the inventory is growing. Dining Services has since begun to serve complimentary meals to all students who stay on campus for breaks.

Another outgrowth of FLIP is the Lending Library, started by Castellanos to loan textbooks to FGLI students for the semester.

Other students donate their textbooks to the library, which almost took over Castellanos' dorm room before it was moved to the Commons.

These efforts are just the beginning for the group, which continues to conceive of ways to support students, such as obtaining reduced-price Fancy Dress tickets and starting programming for first-years. Said Castellanos, “FLIP has been a constant reminder of the outcome and positive effect that taking initiative on the issues that matter most to every student can have on others.”

To learn more, visit [go.wlu.edu/proactive](http://go.wlu.edu/proactive).

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## SALUTE



**Meredith King  
Ledford '03**



**Quincy  
Springs IV '02**



### CONSTANCY AND DETERMINATION: QUINCY SPRINGS IV '02

I met Quincy Springs IV '02 when I was a 7th grader and he an 8th grader, in Fincastle, Virginia, a small town just south of Lexington. We were both active in student government, were school athletes and were two of a few dozen African-American students attending Botetourt Intermediate.

Quincy and I would walk the halls of BI talking about school, friends and our future plans, because even at 14, Quincy knew there was something more out there for him. I would talk about following my

brother to UVA (I know, I know...I quickly came to my senses and realized that W&L is THE university of Virginia), and Quincy spoke of staying focused on academics, going to college, the importance of his family and all those who played a role in his life, and his drive and determination to give back to his community.

We lost touch in high school – he attended James River in the northern part of the county, and I attended the high school in the southern end – but the local newspaper kept us abreast of each other's academic and athletic achievements. Quincy would graduate as valedictorian, with numerous sports accolades, and earn a merit scholarship to W&L.

Quincy thrived at W&L,

remaining steadfast in serving the community. Over the years, what I witnessed from middle school to college is Quincy's strength of character in the best and worst of circumstances, his discipline and determination to reach his goals, and his sense of purpose in serving his community.

BY MEREDITH KING  
LEDFORD '03

He managed Vine City's first Walmart, helping to address a food desert in an underserved area of Atlanta. In that role, he helped feed countless homeless men, women and families and directed a number of grants toward community projects. He's since moved on to own and operate a Chick-fil-A franchise in Vine City,

Ledford is CEO of Masenna Solutions L.L.C., in Charlotte, North Carolina. She has served on several reunion committees, including the 2017 Black Alumni Weekend Steering Committee, and is a member of the Black Alumni working group.

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## ASK PRESIDENT DUDLEY



### Q. How have you gotten to know members of the W&L community?



A recent study of 50 fire stations, conducted by a Cornell economist, found that platoon members who share meals perform better than those who eat alone. I'm willing to bet they have more fun, too.

Breaking bread is one of the best and most enjoyable ways to build community.

A true pleasure of my job is hosting people over food in Lee House. Conversation flows easily, common interests are discovered, and we learn and laugh together.

Many of my mornings start with having small groups of faculty over for coffee. We get to know each other better, talk about the courses we're teaching and discuss our scholarly pursuits. The two things I hear most often: W&L faculty love their

students, and every academic department is the best in the university.

Dozens of student groups come to Lee House for lunch throughout the year. Whether it's the Executive Committee, the Outing Club leadership or the Law Review, I'm always impressed and energized by the passion these young people bring to their chosen commitments.

A special treat this fall term has been having the students in my philosophy seminar join me for dinner, where we can extend our explorations of Virtue Ethics and Liberal Arts Education.

I also dine on campus and in Greek houses whenever students invite me. These are great opportunities to listen to their perspectives on life at W&L. Maybe we're not fighting fires more effectively by eating together, but hopefully we're lighting some.

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## WHAT'S YOUR W&L IQ?



GHQ, circa 1985

## SECOND HELPINGS

Where did you eat as a student? Test your knowledge of past and present establishments.

1. In October 1985, the Ring-tum Phi reported that the longtime campus hangout GHQ (Generals Headquarters) was in danger of losing business because of which of the following developments?

- A new, competing tavern had opened on campus.
- Virginia drinking laws were changing.
- The local fire chief was concerned about overcrowding.
- There wasn't enough live music to lure students.

2. What was the GHQ called before coeducation?

3. Where was the campus dining hall located in 1955?

4. A 1960 editorial in The Ring-tum Phi claimed "some slight exaggeration in regard to the quality of the coffee" at this longtime W&L hangout located in what is now Holekamp Hall "is permitted by the Honor System."

5. This Lexington establishment has been feeding the W&L community and its guests for 86 years.

ANSWERS:

1. B, C and D. In 1984, Congress enacted the Uniform Drinking Age Act, which required states to raise their legal drinking age to 21 or lose a portion of their federal highway construction funding. As the legal age to drink beer in Virginia rose from 18 to 21 over the course of several years, the GHQ served fewer underclassmen. In addition, the local fire chief was concerned that too many students were packing into the GHQ, and then-Food Services Director Jerry Darrell urged the EC to work with the Student Activities Board to sponsor more bands more frequently in the tavern.

2. The Cockpit

3. Trick question! There was no campus dining hall in 1955; it had closed the previous session because of a lack of patronage. According to an editorial in the Ring-tum Phi, "This is understandable to those who had occasion to visit the premises. The atmosphere was as un-appetizing as the food offered." Evans Dining Hall would be completed by fall 1959. Meanwhile, students ate in their fraternity houses or in town.

4. The Co-op

5. The Southern Inn

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## DUBYUHNELL DAY

# FON TEAWDATWAN '19

With Volunteer Venture, the biology major and poverty studies and education double minor dug into some of West Virginia's hottest issues: nutrition and coal

BY ELIZABETH PARSONS



## 1. LEADING THROUGH SERVICE

Teawdatwan '19 is an enthusiastic apostle for Volunteer Venture, a service-learning, pre-orientation program for incoming students. The program introduces students to the poverty themes in nearby cities. Students become a part of these communities, living, learning and working alongside classmates and local leaders.

Teawdatwan chose to lead service trips — three times — to Charleston, West Virginia. “Our service normally consists of working in gardens helping out with whatever the site needs,” she said. “Since most of the community gardens in Charleston are associated with schools, we also interact and work a lot with

children. Last year, we helped organize a child-care center's garden, so it was accessible and safe. We also sometimes help inside the schools assisting teachers with a lesson or playing with kids.”

## 2. BOTH SIDES OF THE ISSUE

In Charleston, students learned about a topic of fervent debate in West Virginia: the coal industry. “Every year, our trip talks with someone from Keepers of the Mountain, an organization that advocates for preserving West Virginia mountains and environmental health, so they are against coal mining. We also talk to someone from Friends of Coal, an advocacy group in West Virginia

that lobbies for coal mining as the economic solution to the state. Volunteer Venture groups hold evening debriefing sessions to discuss their projects and tie them to bigger issues in Charleston, not to mention Rockbridge County.

“Both sides truly believe they are doing what is best for the state. Coal is still an important part of West Virginia culture, and it supports many of the area's families, but I think most people realize the need for diversified industry,” she added.

## 3. INTEGRAL TO HER W&L EXPERIENCE

“Volunteer Venture helps you really learn about the community you are working in, while

drawing parallels to what you are studying,” said Teawdatwan. “I encourage anyone who has taken Poverty I and II to consider leading one. It's been a big part of my W&L experience and was a great intro to the Shepherd Program.”

## 4. EYES ON THE FUTURE

Teawdatwan is considering a number of enticing options after graduation. “I'm hoping to apply to Teach for America. And if I enjoy teaching, pursue a master's degree in education. But I'm also interested in healthcare and public health. If teaching doesn't work out, I might apply to med school or a public-health program.”

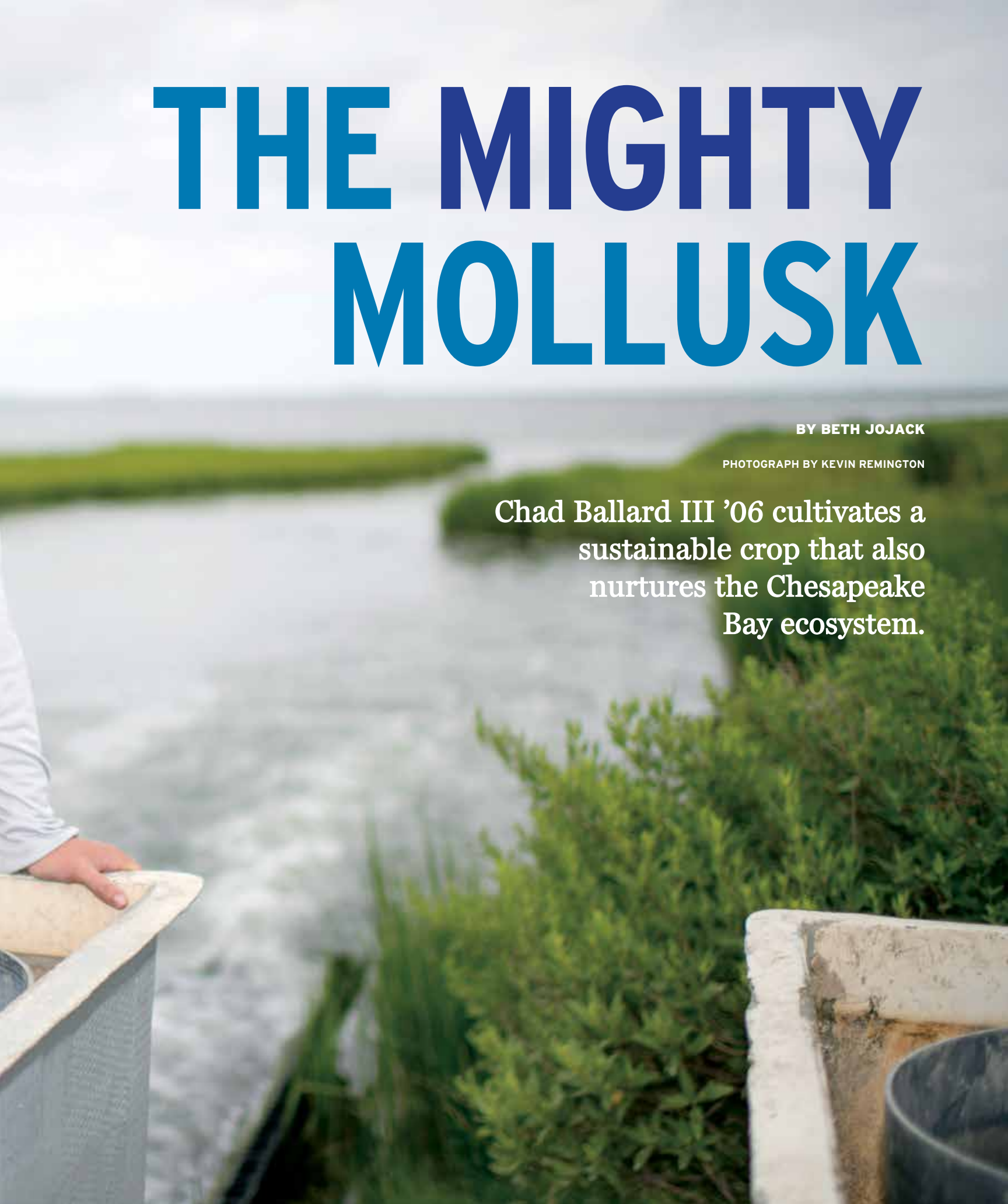


# THE MIGHTY MOLLUSK

BY BETH JOJACK

PHOTOGRAPH BY KEVIN REMINGTON

Chad Ballard III '06 cultivates a sustainable crop that also nurtures the Chesapeake Bay ecosystem.





When Chad Ballard III '06 joined the family business, Ballard Fish & Oyster Co., as president 10 years ago, he still enjoyed the distinctive, briny deliciousness of bivalves.

“Now,” he said, “they taste too much like work.”

Ballard lives in Norfolk with his wife and two young boys and commutes, sometimes by boat, to his office in Cape Charles, Virginia. “It’s a small business, so sometimes you’re making decisions on large capital investments or on pieces of land to buy. Other times I fix the telephones.”

The company owns two hatcheries, one in Cape Charles and another in Willis Wharf, on Virginia’s Eastern Shore. Here, staff induce clams and oysters to spawn. The resulting larvae, or “seed”, grow under carefully monitored conditions until they’re large enough to transfer to one of 25 grow-out locations along the Eastern Shore or in the James River to be harvested years later.

“The hardest part of my job is finding great people that will manage that process and care for the seed like they were children,” Ballard said. “Fortunately, we’ve been blessed to find them.”

Ballard rarely dons his chest waders. “I am largely a desk-based farmer,” he joked. “I get out on the boat occasionally, but not too often.” When he does go out on bay, Ballard is mostly talking with employees.

Without a doubt, Ballard is an

enthusiastic champion of oysters and clams. “I’m not sure there is a better food when you look at it. First off, oysters and clams are healthy for you because they are loaded with omega-3 fatty acids.” He also noted that bivalves circulate water through their gills to eat, removing pollutants in the process — the equivalent of nature’s Brita pitcher.

“They’re actually improving the environment and cleaning up the Chesapeake Bay and are one of the best ways to address non-point source pollution, mostly run-off from farms and developments, that can cause algae blooms,” he said. “Clams and oysters filter out that algae and consume it.” However, when bivalves are in their early-life cycles, the slightest changes in water quality can have enormous repercussions on his yield. “We need the Chesapeake Bay to continue to improve. We’re making substantial strides in reducing pollution, but I still think there’s a long way to go.”

Until his junior year at W&L, Ballard hadn’t given much thought to whether his future included joining the family business. But then his father died unexpectedly. “All of a sudden, I was trying to decide between finishing school projects or going home to help for the weekend,” he said. “That’s when I first really started to learn about the business and consider whether I was going to join it.”

After graduating from W&L with a

degree in business administration, Ballard worked for BB&T Capital Markets. At the end of his second year, his mother asked if he was ready to run the family business. If not, the company would likely be sold. “I decided to come home,” he said.

Still in his 20s, Ballard had a lot to learn — and he needed to learn it quickly. “Originally, my biggest mistake was probably trying to focus too much on trying to learn what I didn’t know,” Ballard said. For example, He tried to give himself a crash course in marine biology, instead of relying on the staff scientists.

On the other hand, he’s proud of how much more tech savvy the company has become under his reign. Using modern-tracking software, customer representatives can tell a New York customer where the clams she purchased grew and the date they were processed. “Our product is fully traceable from farm to fork,” Ballard said. “It gives consumers confidence that they know where their food is coming from.”

Ballard did face a major test of his leadership in 2010 after discovering a trusted employee had embezzled \$2.3 million. The news, surprisingly, reassured him about the business’ future. “We were performing poorly,” he said. “All of a sudden I had a big explanation as to why.”

Today, Ballard Fish and Oyster Co. is sitting pretty. The \$30 million-a-year enterprise raises the most littleneck clams of any aquaculture business in the U.S.

“I have had a lot of fun doing it,” Ballard said. But he’d still rather eat a burger.



**FUN FACT:** In their larval stage, a million oysters will fit into just a few cups. By the end of the 12-month growing season, those few cups can become more than 4,000 bushels of market-sized oysters.

# DOWN TO EARTH

BY BETH JOJACK

PHOTO COURTESY OF MEGAN HILL GAMBRILL '05



Megan Hill Gambrill '05 had long fantasized about a job where she'd get to play in the dirt all day.

When her then-boyfriend Rob (the two married in 2013) was transferred to a different Porsche racing team, the biology major remembers looking up the Queen City on a map. "I was like, 'OK, here's a chance to see if my dreams of farming are just dreams.'"

In 2009 Gambrill, joined Turner Farm, the largest certified-organic farm in the region, and began managing production in 2012. She's stayed busy growing, marketing and selling specialty crops — produce that's often destined for the city's best farm-to-table restaurants. During her first season, Gambrill realized, "I love being outside on my own. I deeply enjoy many of the tasks others shy from. It makes you feel both fulfilled and helpful."

She relished the challenges agriculture presents. "There's only so much you can control," she said. "You have to be really focused, know your soil and know your plants. There are so many variables to consider, both long term and short term, that will impact your land, your employees and your business. And you

have to put in really long days and really long weeks."

There was also the personal challenge. "If I continue to manage other people's farms, I will never be able to buy my own. You just can't save the money, and land prices keep going up."

In 2016, Gambrill shifted to Carriage House Farm, which produces grains, honey and vegetables. She also joined the board of directors as president of Granny's Garden School, a nonprofit that offers elementary school children hands-on agriculture experiences. The organization had shut its doors, but Gambrill recruited new board members and hired a garden educator to work with students at Loveland Primary School tending its vegetable and flower gardens.

"Today we are so far removed from the natural world," Gambrill said, "and that's an incredible tragedy. Understanding where your food comes from, and the effort necessary to grow your food, is critical for us as a culture. One can't expect children to make the connection between salad kits and field lettuce,

breaded chicken tenders and actual chickens or the energy necessary to bring those items to the table, if they've never been exposed to the soil, plants, people and animals that make those products possible."

Gambrill is wrapping up an Executive M.B.A. from Xavier University and is coming to terms with the idea that she'll probably soon walk away from the fields. She's looking to join a large agriculture commodities company, a Cargill or a Bunge, where she feels she can have a greater impact on the environment. Executives there, she hypothesized, have the incentive to invest in addressing issues around healthy soil and water, as their long-term future depends on these factors.

"Working for a company that has that power from selling large amounts of food and feedstock and relies completely on what the earth can provide to maintain its wealth — I'd like to play in that world," she said.







# The Alchemist



Sean Fowler '99  
makes the taste  
buds sing with his  
Southern-inspired  
cuisine.

**BY BARBARA ELLIOTT**

*Photos courtesy of Sean Fowler '99*

*Jerusalem Artichoke*

“For me there has always been a connection between good music, family and food. All have fit tightly in my world. Even at W&L, I enjoyed sitting on a back porch eating barbeque and listening to bluegrass.

Sean Fowler '99, Chef and Owner,  
Mandolin, Raleigh, North Carolina



Sean Fowler '99 and his wife, Lizzy, and daughters, Clementine and Grace, at the Mandolin Farm, which supplies fresh eggs and produce for his restaurant. “As a chef, it’s a rare privilege to grow and raise a large portion of the food you cook,” he said.

SEAN FOWLER '99 HAD NO PLANS TO OWN A RESTAURANT after he graduated from W&L. His father was a restaurateur, and he resisted the notion of following in his footsteps. But after what his father termed “a retirement in reverse” spent skiing and playing in the mountains in Jackson Hole, Fowler found himself increasingly drawn to cooking and particularly to the artistic aspects of food.

Not quite ready to move back East, he trained at the Johnson and Wales campus. From there he made a name for himself at Le Bernardin in New York City and Fearington House Restaurant in Pittsboro, North Carolina, before deciding he was ready to pilot his own ship. He and wife, Lizzy, returned to his hometown of Raleigh and opened Mandolin in the city’s historic Hayes Barton neighborhood in 2011. His spectacular success has helped elevate Raleigh to prominence on the culinary scene. Open Table recently ranked

Mandolin one of the top 50 restaurants in the South.

Inspired by chefs like Frank Stitt, who broke new ground for Southern cuisine at Birmingham’s Highlands Bar and Grill, Fowler uses classical French techniques and North Carolina’s freshest ingredients to create dishes boasting Southern roots, but with international accents reflective of the region’s increasingly diverse population. Making everything from scratch in-house, Fowler is dazzling diners with entrees like Oysters Mandolin with pork belly and collards.

“Southern food gets distilled into standard dishes, Fowler commented. “But people from all over the world live and cook here. Purists might complain, but it creates a bigger tent for people to dine under. Seeing ingredients used in new ways is exciting for me as a chef and consumer.”

Although Mandolin drew critical raves from the start, Fowler cautioned the staff

### CHEF SEAN FOWLER'S PIMENT D'ESPELETTE COCKTAIL SAUCE

1 qt ketchup  
2 TBS yellow miso  
1/2 TBS Pimenton d'Espelette  
1/2 cup grated fresh horseradish  
1/4 cup lemon juice  
2 tsp fish sauce  
1/2 TBS garlic powder  
1.5 cups water



Whisk all of your ingredients together and refrigerate until serving. Goes particularly well with oysters supplied by Chad Ballard III '06 (See p. 10).

against overconfidence. “I told them anyone can make a good meal for a critic, but this is a long-distance race. It’s been an evolution. We added brunch early on. It was slow to build, but now it’s our busiest meal. We also added a bar menu. At first, people put us in the fine dining category

meats and cheeses from local and regional vendors. “The supply chains for smaller growers have really improved since I’ve been here. Companies like Cheney Brothers of Florida are helping. The growers were good at selling at a market, but not set up to distribute. It was

yellow-hued eggs whose flavor astounds brunch-goers.

Fowler’s interest in locally sourced foods extends beyond the restaurant. After attending a workshop sponsored by the James Beard Foundation, he joined other area chefs in advocating for better quality school lunches. As part of that effort, he recently agreed to create a menu item within school lunch guidelines. It wasn’t easy.

“The challenges are palpable, even among trained chefs, between budget and nutritional requirements, not to mention what kids will eat.” Fowler says. “It gave us insight. We would like to see the state legislature increase funding and tie it to sourcing ingredients from North Carolina farmers to support the poorer agricultural counties in the state. They grew potatoes, kale, collard greens. We could be serving those to students, but we’re not.”

“Anyone can make a good meal for a critic, but this is a long-distance race.”

— we had white tablecloths, and the wait staff were very nicely dressed. Raleigh has never fully embraced fine dining. They want a comfortable, relaxed atmosphere. We softened the edges, lost the tablecloths. The changes came from guest feedback. It is in my best interest to take those things to heart,” he noted.

Fowler sources his produce, seafood,

challenging to get food to restaurants. It’s nice to see there is enough demand for locally sourced food.”

The Fowlers also operate Mandolin Farm, where they grow flowers to ornament the restaurant’s contemporary farmhouse décor and rare ingredients like cucamelons and Jerusalem artichokes. They also raise chickens to lay the deep

# À LA CARTE

What alumni around the country are serving up.

BY BARBARA ELLIOTT



## BEST BBQ IN THE BIG EASY

There was something about the old Pete's Barbecue in Lexington that stayed with Peter Breen '97. Maybe it was the wood smoke. Living in New Orleans after graduation, Breen and a neighbor began playing around with smoking meats. When he lost his job, he decided to open his own barbecue place with his wife, Jenny.

"We didn't have restaurant experience, but I knew how to cook barbecue," he recalled. "I rented an empty building in my Bywater neighborhood and within six weeks we started. A friend built me a big smoker, and I just started smoking." In recognition of the original location's humble appearance, they named it The Joint.

Jenny quickly learned to make incredible sides and pies to accompany the pulled pork and beef brisket, chicken, sausage and ribs. Ironically, when Katrina hit 15 months later, it helped expand the customer base beyond loyal locals. "We were on high ground near the river and didn't flood at all. When people started coming in to do rehab, we were the closest place for hot food. The volunteers found it, and now through the internet others have discovered it."

The "others" include critics who consistently rate The Joint as one of the top-10 barbecue restaurants not only in New Orleans, but in America.



## LEADING THE WAY IN LOUISVILLE

Between graduation and law school, Doug Gossman '71 supported himself as a bartender and restaurant manager. That detour led him to ditch law school and begin a career as a celebrated Louisville, Kentucky, restaurateur. His Bristol Bar and Grille has been on the leading edge of culinary trends since 1977.

"Our concept was always an eclectic presentation of food items. We were trying to be a European-style bistro. The idea was good food prepared to order, but simple. That was unusual at the time. We offered things like crepes, but mostly grilled items," he explained.

The menu has evolved over the years, but has always been chef-based. Gossman noted that Bristol was an early adapter of the farm-to-table movement (they even had a beehive on the roof to provide honey, but the bees mysteriously disappeared). With an in-house master sommelier and a stop on the Urban Bourbon Trail, Bristol also has a following among connoisseurs of fine liquors and wines.

The menu has evolved over time, but Gossman said some items are timeless: "Pork Dijonnaise was on the original menu and is still on it to this day, and we are really known for our burgers and the green chili wontons. They are the most famous appetizer in Louisville."



## SERVING BOTH SIDES OF THE AISLE

John Snedden '81 credits his service on the barbecue committee at W&L for starting him on the path to culinary stardom as the owner of Rocklands Barbeque and Grilling Co., the go-to spot for authentic wood-smoked barbecue in the D.C. area. His Rocklands Original Barbeque Sauce, named after the farm where he lived (and grilled) with fellow students, became the stuff of legend.

While visiting friends in D.C. after graduation, he won an international barbecue competition. Before long, he was catering parties. After three years of catering, he opened his first Rocklands restaurant in Washington in 1990. It was tricky getting permission to smoke meat in the heart of D.C. "There wasn't a direct regulation against it, but there was no blueprint for it either," he said.

The aroma of smoking meat quickly attracted customers and critical raves. When the Clintons held their first state dinner, Snedden was invited to provide an appetizer. He has also developed a special barbecue sauce in honor of Obama's 2008 inauguration and has catered events at the nearby vice-presidential residence since the Reagan Administration.

"Our goal is to serve excellent food in a way that exceeds customers' expectations. We serve both sides of the aisle and take pleasure in that," Snedden said.



## FRESH OFF THE BOAT

You might say that Richard Moncure '79 has seafood in his blood. He grew up working at his father's Happy Clam restaurants across Virginia. A few weeks after graduating from W&L, he opened his own Happy Clam in Colonial Beach. Serving up locally sourced seafood and fabulous pies baked from his mother's recipes, Moncure was at the helm of the popular restaurant until Hurricane Isabel struck in 2003. The storm surge destroyed his building, and for a decade Moncure supported himself as a waterman and high school teacher while unsuccessfully seeking reimbursement from his insurance company.

Tired of too much sitting, Moncure opened the new Happy Clam at Barefoot Green's in Fredericksburg in 2012. The down-home establishment is renowned for its right-off-the boat fried and broiled seafood, including catfish from the Rappahannock, rockfish and all things crab. And those amazing pies are now baked by his 85-year-old mother.

"It's nothing to go 35 minutes to get food right off the boat. When it's that fresh, you don't have to do much to it," he commented.

Moncure also operates a seafood market on the premises. "In November and December, we sell quarts and pints of oysters like crazy," he said. "I like to watch them take out their seafood order in a bag – no cooking or cleanup."



## BRENNANS ON DUTY

Siblings Kathryn Brennan McLeod '07 and Patrick Brennan '10 are preparing to carry forward the legacy of their father's famed New Orleans restaurants into the future. For Patrick, who began cooking at age 9, that destiny was always a given. Kathryn was not as committed to the idea, but after a brief foray in New York she returned home to join Patrick working alongside their father in the restaurants comprising the Ralph Brennan Restaurant Group.

Kathryn is assistant general manager at Ralphs on the Park, where she oversees everything from marketing to HR. "For a long time, I thought it was all about the food, Kathryn commented. "I have found out it is more about people." As sous chef at the Red Fish Grill, Patrick manages the day-to-day operations of the kitchen. Both have worked at the other properties and were involved with the epic makeover of the French Quarter landmark Brennan's, which reopened in 2014. "Dad likes to move us around and challenge us," Patrick explained. "The minute we get comfortable, he moves us somewhere else. It's how we learn."

Personal involvement and dedication of family members is key to the Brennans' longevity in a tough industry, Patrick believes. "Aunt Ella referred to it as the Brennans on duty."

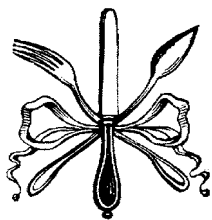


## LINING UP FOR A HEALTHY LUNCH

In high school, Deets Hoffman '10 dreamed of becoming CEO of a chain of sandwich shops. The restaurant landscape has changed since then, as he discovered after several years of working in restaurant and retail private equity. In 2017, he decided the time was right to become a purveyor of salads and grain bowls and launched Leaf & Grain, which has quickly become a mecca for the downtown Houston lunch crowd.

"I felt like it was something Houston needed. It is one of the most overweight cities in America, and there were not a lot of healthy options. We wanted to help with that," he said. The fourth-floor location at Houston Center might seem off the beaten path, but customers line up out the door for the hearty salads topped with house-made dressings and an array of other innovative healthy options.

Among Hoffman's 15 employees are Edward Thompson '17 and Murray Manley '18, who hold key executive positions within the fast-growing company. Both started out as interns through W&L's Entrepreneurship Field Experience Program. That is also not the only W&L connection. Hoffman said his favorite menu item is the MFH Veggie Boost, created and named after his sister, Meredith F. Hoffman '15.



# Please, to the Table

BY LOUISE UFFELMAN

What's for dinner?  
Entrepreneurs Emily Golub '06  
and Mary Drennen '02  
have the answer: online food kits.

The two created their businesses right around the time Blue Apron and Hello Fresh hit the national scene, allowing consumers to bypass the grocery store and have meals delivered directly to their doorsteps.

The trend shows no signs of slowing down, and each is growing her business to meet America's appetite for delicious fare.

For Golub, that focus is on organic food kits to prepare at home, while Drennen's business delivers fully prepared meals that just need heating up.

So, sit yourselves down. Dinner is ready.

## Emily Golub '06

"I've always loved going to the farmer's market and collecting my weekly vegetable allotment from my CSA," said Golub, owner and founder of Garnish & Gather in Atlanta. "But after the sixth week in a row of cabbage, I needed to up my cooking game."

For her, access to organic ingredients was like a gateway drug, and she soon had her own vegetable and herb garden and was experimenting in the kitchen. Like most families, she struggled with balancing work and life, which made starting her own company promoting locally sourced food

an intriguing option. "It's been a wild journey," she said, "but I feel so lucky to have this business."

G&G, now celebrating its fifth year, has between 15 to 20 employees and is still growing. "People want fresh, healthy meals that can be prepared in 30 minutes," Golub noted. "I want G&G to be a local model in providing that service, while also supporting local farmers and local chefs. We deliver only in the Atlanta region (or there's a pick-up option)."

Her meal kits include all the ingredients to

make a mouthwatering meal, plus an important addition. Tapping into the local culinary scene, she's partnered with top chefs in Atlanta who share their favorite recipes and cooking tips that accompany her food kits. "My customers can recreate their favorite restaurant meals in their own home," said Golub. "In today's busy world, we don't sit down to eat with our families as often as we should. Sharing a meal together is so important, but difficult to make happen. My kits simplify that part of life so people can enjoy each other's company."



PHOTO BY HEIDI GELDHAUSER



PHOTO BY ROB CULPEPPER

## Mary Drennen '02

A graduate of the French Culinary Institute in New York City, Drennen is no stranger to the kitchen. As a college student, she worked in the restaurant kitchens in Birmingham, Alabama, and Charleston, South Carolina. "I have always loved food and the creativity of cooking from scratch," she said. But after those summers, she knew she didn't want a career in a restaurant.

While working in the Cooking Light Test Kitchen in Birmingham, Drennen and a colleague started what she thought would be a small meal-delivery gig with a local gym. At the time, she had no idea it would lead to

Nourish Foods, a Southern-inspired, direct-to-customer, fully prepared meal-delivery service. From two people, the company has grown to 25 and prepares and delivers over 6,000 meals per week, shipping them all over the continental U.S.

"It actually was great to start out working on a private label for a gym," she said. "We made lots of mistakes, but it allowed us to develop our business plan and figure out what was going to work and what wasn't."

Drennen spends most of her time "in the weeds" looking at financial statements, corresponding with clients, reading contracts,

reviewing press releases and advertising campaigns, and searching for the next piece of real estate to move her ever-expanding company into.

"Culinary school prepared me for high-volume food production, but it was my liberal arts education at W&L that trained me to handle many other aspects of running a business," the English major noted. "Cooking doesn't play as large a role in my day-to-day responsibilities, so I make sure I swing by the kitchen for frequent tastings."







# From the Heart

Mary Celeste Beall '99 combines traditions of Southern hospitality with locally sourced foods.

BY LINDSEY NAIR  
PHOTOS COURTESY OF BLACKBERRY FARM



*As a student at Washington and Lee University, Mary Celeste Beall '99 had no idea that her life — and livelihood — would someday be so steeped in the principles of Southern hospitality.*

*Sure, she grew up in Mobile, Alabama, with a grandmother and mom who knew how to spin quality ingredients into delicious home-cooked meals, such as seafood gumbo with freshly baked bread. But it wasn't until she met her husband, Sam Beall, and joined him in operating Blackberry Farm, an award-winning resort hotel in the Great Smoky Mountains of Tennessee, that she found herself so concerned with food sourcing, preparation and service.*

*When Sam Beall passed, suddenly and tragically, in a skiing accident in February 2016, his wife was left to carry on as sole parent to their five children, but also as proprietor of the much-celebrated business he had loved so much. Almost three years later, we chatted with Mary Celeste about her time at W&L, Blackberry Farm's connection to the local food movement, and her careful and loving perpetuation of Sam's legacy in hospitality.*

*What follows is an abbreviated version of our correspondence. The full interview is at [go.wlu.edu/blackberryfarm](http://go.wlu.edu/blackberryfarm).*



**Q: Growing up, what was your relationship to food?**

A: Mobile didn't have much of a food scene, but I have great memories of our family dinners at home. Growing up, we didn't have junk food and my mom was always on some health kick. I'll never forget when she got really into blueberries in the early '90s. I think she put them in everything for weeks.

**Q: When did you and Sam become committed to sourcing local ingredients?**

A: Sam always had a passion for great food and quality ingredients, and that enthusiasm was contagious. Early in our marriage we spent some time in California, and when we moved back to the South, Sam was struck by the disconnect between fine dining and local farms. Blackberry already had a small garden, but we made the commitment to focus more on our sourcing and expand our garden on the farm.

We are fortunate to live in an area that produces a beautiful variety of vegetables, fruits and herbs, and sharing that with our guests is a fun and delicious part of being on the farm. I also believe that the benefits of local ingredients go beyond supporting the local farmers to tasting the region — the minerals from our soil and the eating from your local ecosystem is good for us all. Whenever we were traveling, Sam always tried to eat the local honey to get an extra dose of that environment.

His eye for quality and love of regional, fresh food helped encourage the Blackberry Farm team to always cherish and respect the local ingredients we work with. We know where our food is from, and we get to share the story of bringing it from the seed to the plate for our guests. It's wonderful to see sourcing local continue to grow as a trend within the food community.

**Q: What did Sam teach you about hospitality?**

A: Sam taught me that every moment, from the largest ideas to the smallest details, matters in sharing impactful Southern hospitality. He was a great example of dreaming big — like envisioning an underground wine tunnel — and turning those dreams into reality. He also knew how big of an impact a very small gesture can make, whether it's remembering a certain wine a guest enjoyed last time and having a glass brought to them at dinner or placing a few heirloom tomato seeds on the nightstand because a guest enjoyed an experience in the garden. Hospitality is about showing genuine care for people, and it's a privilege for me to continue sharing it.

**Q: What is your favorite dish to prepare?**

A: I love making breakfast. With our family of five children, making a big batch of waffles or pancakes is fun and works well for a big crew. We always have seasonal fruit, which adds a nice touch. While we have lots of blackberries, we also have blueberries in our yard; they remind me of my childhood and are the perfect addition! Fresh farm eggs simply scrambled are really hard to beat, as well.

Being in the kitchen has always been a big part of our kids' lives, and time spent around the stove together has created some of my most precious memories. We even stage our own little family cooking competitions!

**Q: What advice would you give a student who wants to go into the food business?**

A: Follow your dreams! The food and beverage world is exciting and full of incredible people. There is a wealth of knowledge to soak up from peers in this industry, so take advantage of every opportunity. It's a commitment, but if you are passionate about the industry, you will love it, because there is something truly magical about creating memorable experiences for others through service.

**Q: What is the Blackberry Farm Foundation and what has it accomplished?**

A: The Blackberry Farm Foundation is dedicated to supporting children and foodways charitable causes, and I am so proud to be part of a team that takes these causes to heart and works to make a positive impact. Some highlights of our donations include creating a garden for the Girls and Boys Club of Blount County; and Café le Reve, an initiative of Maryville City Schools to teach kitchen and life skills to high schoolers, including helping fund a new facility with state-of-the-art kitchen equipment.

**Q: What do you look forward to in the future at Blackberry Farm?**

A: Sam was fortunate to spend time at some of the world's best restaurants, hotels and wineries as he shaped his career. In his honor, we have created the Sam Beall Fellows Program to offer similar once-in-a-lifetime hospitality experiences to professionals early in their career. We announced our first fellows in August, and I can't wait to follow their journeys.

I am also extremely excited to launch our new property, Blackberry Mountain. This is a huge undertaking, and it has been incredible to watch the team work together and create this place where we will have an opportunity to share not only our love of hospitality, but our love of adventure and connecting with the Great Smoky Mountains. It's a dream come true, and I cannot wait to share the mountain with our guests.

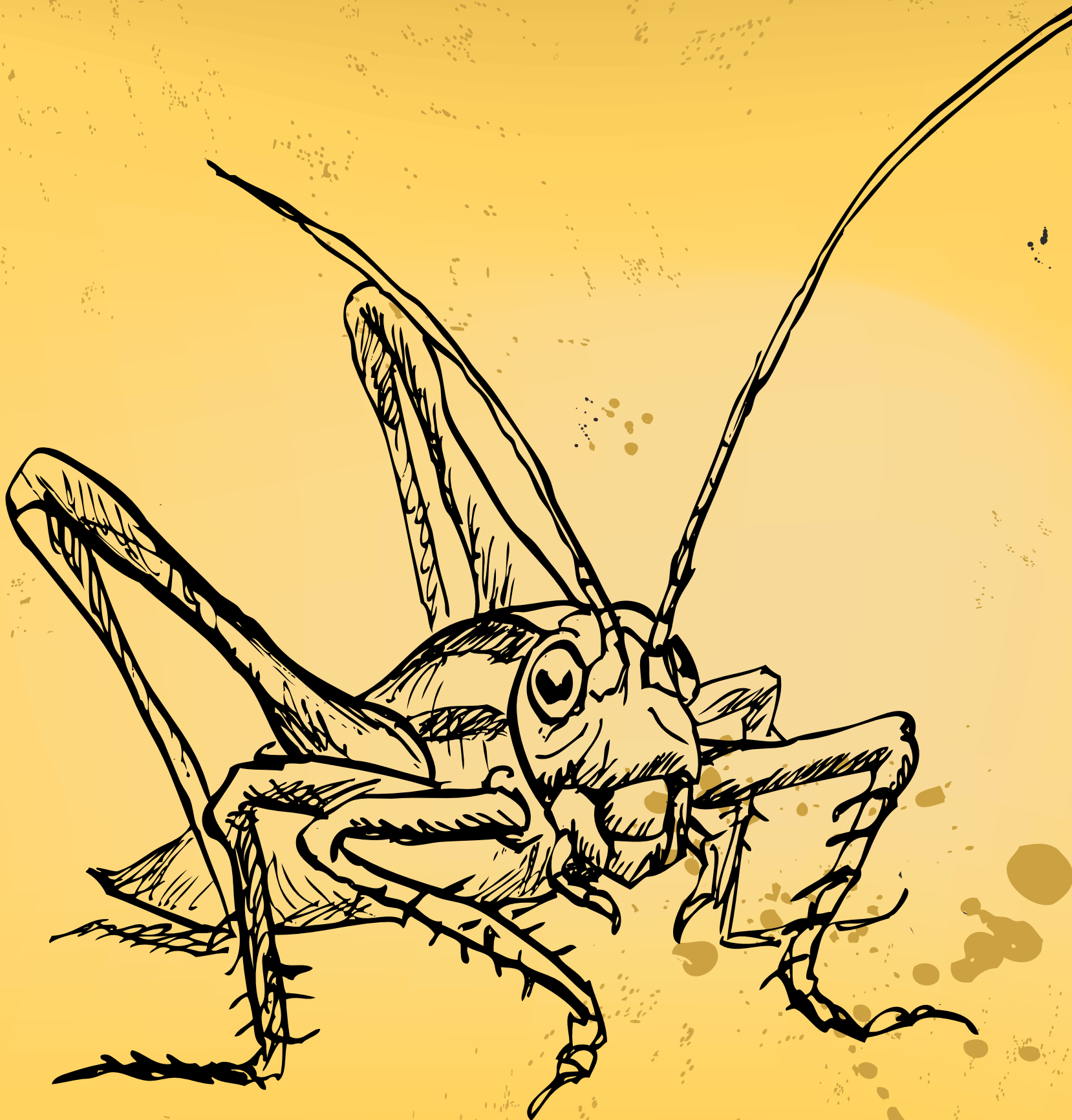


**CLOSE-UP**

**Family:** My father, Clifford Foster '61, was excited that his girls could go to the school he loved. I remember my dad walking me down the Colonnade and into Lee Chapel for the first time, and then watching my sisters, Muriel Foster Schelke '92 and Eugenia Foster Benton '94, graduate on the lawn. W&L and Lexington just felt like home.

**Favorite W&L Memories:** I played on the women's tennis team, and seeing the athletes, spectators and parents walking over the footbridge to cheer on the football team, lacrosse team or watch our tennis matches was always a highlight. I've always been drawn to the different seasons. Especially coming from Alabama, I have really great memories of snowy days which turned into those glorious, sunny spring days on the lawn or out on the river.

**Accolades:** Wine Spectator Grand Award, Condé Nast Traveler Gold List, Southern Living South's Best Resort and the James Beard Award for Outstanding Service at The Barn at Blackberry Farm.





# David Bello

The Elizabeth Lewis Otey Professor of East Asian Studies takes a bug-eyed view of history. He said, “Malarial mosquitoes and hungry locusts have persistently sucked and chomped their way through human society in ways that have changed how people behave politically and economically.”

BY LOUISE UFFELMAN



## WHEN DID YOU BECOME INTERESTED IN THE RELATIONSHIP BETWEEN HUMANS AND THE INSECT WORLD?

Most of my work on the frontiers of China's last dynasty, the Qing (1644-1912), has been on environmental relationships of political significance between people and animals.

That was what my book, “Across Forest, Steppe and Mountain: Environment, Identity and Empire in Qing China's Borderlands” was all about. I devoted a chapter to the political effects of malarial mosquitoes on the politics of southwestern China, where indigenous peoples were able to resist full control by the Qing central government because their homelands were too disease-ridden for direct

occupation by government officials and troops.

My current book project, which examines Qing Empire in the context of frontier water and climate issues, discusses how certain state flood-control policies inadvertently preserved wetland reproductive habitats for locusts, which were a major problem for pre-modern Chinese agriculture that was supposed to be the main beneficiary of these same flood-control policies.

These sorts of unexpected connections between things historians don't usually notice (like insects) and things they tend to obsessively focus on (like people) are the main reasons for my interest in human-insect and human-animal relations.

## HOW DID THE LOWLY GRASSHOPPER INFLUENCE RELATIONSHIPS AMONG NEIGHBORING PROVINCES?

It created political problems between provinces, and between them and the central government in Beijing, because of the biology of locust behavior. There are

documents in which the senior officials of one province claim that a devastating locust swarm that was affecting another province next door, did not originate in their jurisdiction, but in that of their affected neighbor's.

This accusation is serious because there were regulations ordering officials to eradicate locusts before they grew wings when they were still eggs or immature. Once in flight, they were not only more difficult to eradicate, but they could devastate much larger areas of farmland causing widespread famine.

Consequently, Beijing was very interested in holding a jurisdiction culpable once locusts took off across a given provincial boundary; it was clear that some provincial officials had not dug up locust eggs or caught young hoppers in time.

The limits of human administration under circumstances of natural disaster are well-illustrated in this dynamic. Humans are not only forced to race to respond to stages of locust development (from

egg to immature hoppers to full-fledged locusts; a process called density-dependent phase polymorphism), but if they fail to intervene at the correct time, they will be punished by the state administration, which can get to its human servants more effectively than it can get to the locusts causing the real trouble. Human administrations tend to take an anthropocentric approach to environmental problems, regardless of their often non-human origins.

## WHAT'S YOUR FAVORITE CLASS?

For intellectual purposes, Managing Mongols, Manchus & Muslims: China's Frontier History (16th-20th centuries) or The Historical Struggle over China's Environment. These relate most closely to my own research interests.

In the classroom, China: Origins to 20th-Century Reforms, which is the garden-variety intro to Chinese. I enjoy expanding the world a bit for students, many of whom have never had a non-Western course before.

## OUTSIDE THE CLASSROOM

**FREQUENT-FLYER MILES:** I have been traveling to China since 1988 and lived for a few years in Beijing. I think most people, including my students, don't realize how far an odd career like being a historian can take you. I travel around the world, sometimes several times a year.

**LITTLE KNOWN FACT ABOUT THE GRASSHOPPER:** Only a very few species of grasshoppers (less than 20 out of more than 12,000) undergo a physical and behavioral transformation to form locust swarms. So, all locusts are grasshoppers, but not many grasshoppers are locusts.

**AN INTERESTING READ:** “How do Humans and Locusts Make Space in an Early Modern Chinese Grain Field?” in “Molding the Planet: Human Niche Construction at Work.” [Go.wlu.edu/humansandlocusts](http://Go.wlu.edu/humansandlocusts).



# Helping the Homebound

R. Alan Winstead '85 is a driving force for the Meals on Wheels program in his community.

**BY JOAN TUPPONCE**

“The folks we work with are homebound. Sometimes they are invisible. It’s a big challenge to get people to recognize that the need exists, and Meals on Wheels makes a big difference.”

THE WORLD OF NONPROFITS was not on Alan Winstead’s radar when he came to W&L and double majored in history and religion. “I took advantage of the liberal arts,” he said.

At first, he thought about teaching after graduate school, but he realized that he didn’t have to teach or preach to make a true difference in the world. He could simply get involved. And, so he did.

The idea of delivering nutritious food to people in need drew Winstead to Meals on Wheels of Wake County, North Carolina. “Food really is critical to both our physical and spiritual well-being,” he said. “People eat to stay well, and they eat to socialize, to be part of a community.”

Winstead became executive director of the organization in 2006 after working with other nonprofits, such as the Boy Scouts of America

and Boys & Girls Clubs of America in North Carolina and Florida. “Meals on Wheels was a good opportunity to lead a well-known organization in a great community. It was a very exciting move.”

### NUTRITIOUS FOOD FOR HOMEBOUND ADULTS

His involvement connects him to older adults who sometimes don’t have access to food. “The folks we work with are homebound. Sometimes they are invisible,” he said. “It’s a big challenge to get people to recognize that the need exists, and Meals on Wheels makes a big difference.”

Two major perks of the job are meeting and working with volunteers and getting to know seniors who are served by the organization.

“We have World War II veterans and people who were pioneers in their fields,” Winstead said. “We have eight people that we deliver to that are over 100 years old.”

One centenarian who recently died had received meals from the organization for 10 years. A World War II veteran, she was part of an all-female unit that served in London. “She had gone to school on the GI Bill,” Winstead said, noting the governor of North Carolina delivered her lunch one day. “Just having Meals on

Wheels deliver her lunch and check on her every day helped her live in her house until she was 100.”

### BUILDING A COMMUNITY

Volunteers and participants in the program build meaningful relationships. “It’s amazing how much you can learn about somebody in a brief period of time,” said Winstead who has delivered meals for the organization.

Locals are generous with their time and donations. “This community really gives back. It steps up and makes it possible,” he said. “It’s gratifying to know that I live in a community like that.”

He believes his four years at W&L helped him easily adapt to his job as executive director. “One thing I learned at W&L was a sense of community. I try to replicate that where I am now with our donors, volunteers and participants. I want to give it that community feeling.”

When he visits the campus, he sees lots of service-learning opportunities for students. “I hope they are taking part,” he said. “I wish I had had more opportunities to do service work earlier.”

## MORE ABOUT ALAN

### INFLUENTIAL PROFESSOR

His advisor, Harlan Beckley, Fletcher Otey Thomas Professor of Religion Emeritus, was a major influence. “He helped me get into graduate school at The University of Chicago Divinity School.”

### POPULATION EXPLOSION

Meals on Wheels serves 330,000 lunches a year in Raleigh and Wake County. “One of our challenges is the population of North Carolina is growing and so is the older adult population. We are seeing retirees move here after their families move here.”







# Egged On

Robyn O'Brien '93 is a leading voice in food-industry reform, the author of "The Unhealthy Truth" (2009), and a frequent commenter on food allergies, politics and financials.

BY JOAN TUPPONCE • PHOTO BY DARCY SHERMAN

THE FOCUS OF ROBYN O'BRIEN'S '93 WORK shifted the moment her daughter suffered a severe allergic reaction to eggs. A financial analyst who covered the food industry, O'Brien started leveraging her background in finance to delve into the national food supply, leading her to expose double standards and a lack of transparency within the industry.

"Some food companies embraced me, and some wanted me to be quiet," said O'Brien, who graduated from W&L summa cum laude with a degree in Romance languages. "I was calling out some big multinational companies. But there was no way I couldn't say something.

She credits W&L for her ability to collaborate and communicate with others on building a better food system. "My professors encouraged imagination, creativity and critical thinking," she said.

Now the very companies that tried to instill fear in her a few

years ago are coming back to admit, "You were right." That has been both the challenge and the reward."

## ALLERGYKIDS WEBSITE AND A BOOK

After W&L, O'Brien, landed a full scholarship to Rice University's Jones School of Business and graduated in 1998 with an M.B.A. as the top woman in her class. She became an analyst on an investment team in Houston that managed \$20 billion in assets, and her work exposed her to a variety of industries before she focused on consumer-facing products.

After her daughter's allergic reaction, she created the AllergyKids website and newsletter outlining her findings about the food industry and what was happening to the health of children. The press picked it up, and in 2008 Random House bought the rights to her story.

"The Unhealthy Truth: How Our Food Is Making Us Sick and What We Can Do About It" was published on Mother's Day in 2009. "Consumers embraced it," she said. It's been a best seller on Amazon for 10 years.

## PERSISTENCE AND PASSION

Since then she has appeared on a variety of television shows, including CNN, "Good Morning America" and CBS' "Early Show" and "Evening News." She's also a regular on Fox Business. Her TEDx talks are viewed by millions of people and have been translated into about 20 different languages. Forbes Woman named her as one of "20 Inspiring Women to Follow on Twitter" and The Discovery Channel named her one of its 15 Top Visionaries.

Over the years she has presented to multinational corporations such as Nestle, General Mills and Target. She also helps

advise investment groups, farming associations and startups in the food industry. "Thankfully, the work I have done has helped companies like these who have embraced this mission and are bringing in clean and safe food. This is what consumers want and they want it at an affordable price," she said.

In October, O'Brien joined Jubilee Capital Partners, where she will continue to work on meaningful social and environmental issues. "It's been a very interesting evolution. It proves you can't underestimate tenacity. You can't underestimate persistence, and you can't underestimate passion."

## MORE ABOUT ROBYN

### INFLUENTIAL PROFESSOR

Larry Boetsch '69, professor of Romance languages, emeritus. "What I was pursuing educationally didn't fit in a box, and he allowed me that creative diversity. He also encouraged me to apply for a Fulbright Scholarship to Paris, which I got."

### A W&L TRADITION

Alumni include her father, Michael McCord '65, uncle Charles McCord '63, husband Jeff '92, sister, Rebecca '95, and her daughter Lexi '22.

### THE SMILING MILER

She collected the moniker from her high school track coach for the joy she took in racing. Running has been part of the most important moments in her life – she ran on the day she graduated from college, the day she got married and the day of her first interview with CNN. And she still runs.

# Alumni

CLASS UPDATES AND SUCCESS STORIES



Chapters around the U.S. sent their hometown first-years off in style with good food, good vibes and good advice.

## CHAPTER CORNER

### BBQs AND COOKIES

BY TOM LOVELL '91, SENIOR ASSOCIATE DIRECTOR OF ALUMNI AFFAIRS

Before the academic gears begin to spin, before textbooks are bought, and before swipe cards are issued, there is a traditional event that occurs in many of our chapters in the late summer. In fact, you may well remember attending such an event prior to your own journey to Lexington.

This year 38 chapters hosted a Summer Send-off event to officially welcome the class of 2022 and their families to the greater W&L family and wish them well as their academic careers begin. Regardless of the location or format, the message was the same: "Welcome, congratulations, best of luck, and we sure wish we were heading back to Lexington."

Who knows, in four short years our newly minted alumni from the Class of 2022 may very well be hosting their chapter's Summer Send-off event in 2026.



## EVENTS

### ALUMNI WEEKEND

MAY 9-11, 2019

Graduated 11 to 50 years ago? You are cordially invited.

Celebrating your 50th, 45th, 40th, 35th, 30th, 25th, 20th and 15th reunions? You'll enjoy additional class-only events.

It's been 50 or 25 years, you say? C'mon to Lexington!

## STAY IN TOUCH

Submit a class note:  
Online at Colonnade  
Connections:  
<https://colonnadeconnections.wlu.edu>  
Or via email:  
[magazine@wlu.edu](mailto:magazine@wlu.edu)

You can also use  
[magazine@wlu.edu](mailto:magazine@wlu.edu)  
for sending:

- Wedding and other photos
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**STEPHANIE LIND '92**

## Where's the Beef?

BY LINDA EVANS

AS VICE PRESIDENT OF GLOBAL SALES for Impossible Foods, Stephanie Lind '92's mission is to change the way people think about and eat meat. Since being introduced to the public in 2016, the company's first product, the plant-based Impossible Burger, has made significant strides onto restaurant menus and is gaining traction one meat-lover, vegetarian and vegan at a time.

What would happen if Impossible Foods replaced 50 percent of ground beef from cows with its product? About 190,000 square kilometers (the size of New England) now being used for livestock and feed crops could be restored to a healthy wildlife habitat, sparing the atmosphere of millions of metric tons of carbon and saving at least 3.2 trillion gallons of water per year.

"If we eat less animal-based protein, we could literally change the way earth looks from space by replacing environmentally destructive livestock with Impossible Foods products," Lind said.

When vegans try an Impossible Burger for the first time, they often send it back, convinced the food is real meat. The taste is so different from well-known veggie-burgers that most consumers can't tell the difference from animal-based beef. Because it incorporates heme, a molecule found in meat and all living things, the Impossible Burger "sates the craving for animal-based meat," explained Lind. The company uses a genetically engineered and

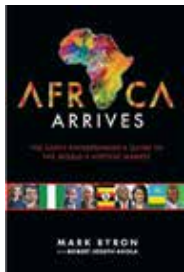
fermented yeast to produce a heme protein naturally found in plants. The product also incorporates wheat and potato proteins.

When Lind arrived at Impossible Foods in December 2017, a marketing strategy was in place that has served the company well. The idea was to convince some of the top chefs in the country to offer the burger on their menus. David Chang, a meat-centric chef, was the first, preparing it at his New York City restaurant Momofuku Nishi. Other chefs and restaurants followed, building Impossible Food's burger credibility. Branching out to fast-food outlets, the company partnered with White Castle to offer a \$1.99 slider. "It makes it easy to try," said Lind.

At Impossible Foods, Lind oversees a sales force of 30 people and is involved in new product development. Her days are spent meeting with new customers, product tasting, determining pricing and developing sales collateral materials.

The company is currently communicating with retailers to provide the product in a format that consumers can use in any recipe that calls for hamburger. Longer term, Impossible Foods wants to replicate fish, poultry and dairy to further reduce animal agriculture.

"We want to be ubiquitous," said Lind. "We want to change the world. The only way to accomplish that is to put the Impossible Burger on every menu."



Robert J. Ahola '60  
**AFRICA ARRIVES: THE SAVVY ENTREPRENEUR'S GUIDE TO THE WORLD'S HOTTEST MARKET**

## 50s

1959

The Rev. Dr. James L. MacLeod received the Albert Nelson Marquis Lifetime Achievement Award by Marquis Who's Who. He lives in Augusta, Georgia.

## 60s

1960

Robert J. Ahola '60 is delighted to announce his

groundbreaking book "Africa Arrives: The Savvy Entrepreneur's Guide to the World's Hottest Market" Fideli Publishing Inc.

1965

Bruce H. Jackson ('68L) finally decided to fully retire from the practice of law after 46 years at the firm. He lives in San Francisco.

The Hon. John Eddy Moore was inducted into the National Center for Aviation Training Foundation's initial class of Believers and Achievers. Moore was a 20-year Cessna aircraft executive and one of the founders of

the center. After Cessna, Moore served as the lieutenant governor and secretary of commerce for the state of Kansas.

1968

The Hon. William F. Stone Jr. ('70L) and wife, Cathy, have moved to Davidson, North Carolina.

1969

Henry L. Roediger III was inducted into the National Academy of Sciences in Washington, D.C., one of the highest honors accorded a U.S. scientist or engineer. He continues as the James S. McDonnell

Distinguished University Professor of Psychological and Brain Sciences at Washington University in St. Louis, and he is a cognitive psychologist who studies learning and memory.

## 70s

1971

R. Dave Carlton ('74L) and his wife, Donna, have relocated to east Tennessee on the banks of Lake Tellico. He retired from Northrop Grumman in 2014 and obtained an M.A. in European history



## REFLECTING FORWARD

# Let's Talk

BY **BEAU DUDLEY '74, '79L**  
**EXECUTIVE DIRECTOR OF ALUMNI AFFAIRS**

Mike McGarry '87, former alumni association president, characterized the W&L experience this way: "It's personal." I think he is right.

Perhaps the most impactful illustration of our personal approach is our classrooms. Podium-based lectures are infrequent; interactive dialogue among faculty and students is the norm. W&L faculty believe strongly that high quality learning is rooted in our small class conversations.

Alumni Affairs sponsored the first-year student BBQ right after the class of 2022 arrived in early September. We give every student a T-shirt to welcome them to the family. We urge them to show respect and friendliness to community members the moment they arrive. The leaders of Kathekon reinforced that message to the first-years and will do so again through their visible, upbeat ownership of Say Hey Day on campus.

Alumni consistently rate campus reunions and chapter events as their most popular activities. Both of these occur around face-to-face interactions, with old and new friends. We are not communicating on smartphones or through screens. Does this format find a foundation in the speaking tradition? Alumni just like

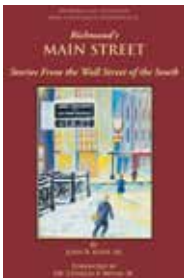
talking with each other.

The Alumni Affairs office has been looking at its internal and outbound communications. Of course, we depend heavily on digital communications and social media channels, but we do not foresee a time when personal gatherings and communications are not valuable.

A recent issue of this magazine highlighted the work of the Owings Fellowship program. It is effective in large part because the W&L students travel to meet and facilitate conversations among high school students. We would not succeed if our efforts on the importance of academic integrity were only by print or electronic communications.

Likewise, development and alumni staff travel to see alumni, donors and friends all over the country. Good questions arise and trusting relationships are developed.

As campus and alumni communities take the next steps based on President Will Dudley's response to the The Commission Report, our time-honored tradition of listening and learning from each other is the W&L way forward. Let's talk.



John B. Keefe Sr. '76  
**RICHMOND'S MAIN STREET: STORIES FROM THE WALL STREET OF THE SOUTH**

from George Mason University. He is now researching issues in Irish and German history, as well as teaching, at Pellissippi State Community College.

1973

**The Hon. Philip B. Spivey**, of the Ocmulgee Judicial Circuit, was sworn in as president of the Council of Juvenile Court Judges of Georgia.

1974

**James G. Rogers** and wife, Barbara, continue to enjoy their seven grandchildren and their great families. After 30 years in the advancement field, he retired from Eastern University as vice president for planned giving. He plans to ramp up his private CPA

practice, work to become a professional screenwriter and, for sheer fun, pursue his private pilot license. He says his time at W&L contributed greatly to all these intervening years.

1976

**John B. Keefe Sr.** authored "Richmond's Main Street: Stories From the Wall Street of the South" (Dementi Milestone), an oral history of Richmond's stock brokerage and investment banking community.

# 80s

1983

**Kraig A. Conn** was appointed general counsel

of the Florida League of Cities Inc. He has worked for the league since 1989, most recently as legislative counsel. The league represents Florida's 412 cities at the state and federal level and also provides a wide array of services to local governments.

1984

**James P. Laurie III** is corporate counsel for Environmental Chemical Corp. in Burlingame, California. The firm delivers design-build, construction, environmental remediation, engineering and design management, energy, munitions response, and international development solutions for government and commercial organizations worldwide.

**Powell M. Leitch III ('87L)** has joined Gentry Locke as a partner in the medical

malpractice group. He is based in Roanoke.

1985

**Christopher Bradley** retired from Maricopa (Arizona) county government in 2017. He is pursuing an M.A. in history at Arizona State University in Tempe.

**Glen Jackson** published "Preeminence: What It Means and How to Sustain It" (Looking Glass Books Inc.). The book examines the seven distinct pillars all preeminent companies have in common.

**Gregg C. VanOrden** graduated from the Army War College with his master's in strategic studies. He is working for the Department of the Army in Arlington, Virginia.



## MARY WOMMACK-BARTON '04 Simply Sweet

BY ERICA TURMAN

MARY-WOMMACK BARTON '04 is an attorney by day. However, by night, she's usually working on her start-up business, The Barton Table. The alumna's company is famous for one thing: chocolate sauce. Originally a family recipe, the secret sauce you can't find in a store has not only been an adventure-filled side job, but also a learning curve.

"With The Barton Table, I had to figure out how to do a website, how to use Quickbooks, how to navigate logistics and so many other things that my clients deal with on a day-to-day basis," said Barton. "My time at W&L gave me the research skills and work ethic to tackle all kinds of things."

In addition to its influence on her full-time career, the company has also encouraged Barton to try new things.

"It has been so cool to go out on a limb and

start something from scratch," said Barton. "I never really got out of my comfort zone until I started the business. It is so fun and rewarding to figure out something completely new and different on my own."

What makes the sauce different from others? "Our sauce is a simple, rich, fudge sauce, just like the homemade sauce from my childhood," said Barton.

While she won't share her secret ingredient, Barton is more than willing to suggest what pairs best with her superb sauce.

"You can use it in all kinds of desserts," said Barton. "If you have a holiday party, you can use it like fondue. Just add a plate of strawberries, marshmallow and pretzels."

Around the holidays, The Barton Table also offers a peppermint flavor and holiday gift tubes that she can customize for corporate holiday gifts.



▼  
**Glen Jackson '85**  
**PREEMINENCE: WHAT IT MEANS AND HOW TO SUSTAIN IT**

### 1986

**James McLaughlin**, a Lexington native, was featured in the New York Times' "4 Writers to Watch This Summer" for his debut novel, "Bearskin" (Harper Collins Publishers), which originally appeared in 2008 as a prize-winning novella in The Missouri Review.

in Boulder, Colorado, and Colin Higgins '94 and family in San Francisco.

### 1996

**Frank C. Olah** joined Freeman Mathis & Gary L.L.P. as a partner in its Los Angeles office.

### 1999

**Andrea Ewing Callicutt** graduated summa cum laude with a master's in library science, specializing in special libraries and outreach, from North Carolina Central University in May 2014.

**Rebecca Makkai** published her fourth novel, "The Great Believers" (Viking), about the AIDS epidemic in Chicago.

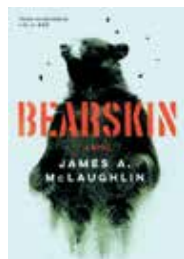


▼  
**Rebecca Makkai '99**  
**THE GREAT BELIEVERS**

## 90s

### 1993

Kelly Golub and **Greg Golub '94** enjoyed four days with **Jacob Berman '94** and his wife, Jamie, and their daughter, Ophelia, on their 10-week road trip visiting Generals all over the country. Greg and Jacob were teammates for four years on the varsity water polo team, fraternity brothers, roommates at Phi Kap, and housemates at the River House. The Bermans also visited Jeb '94 and Ashley Tilly '00 and family



▼  
**James McLaughlin '86**  
**BEARSKIN**  
Harper Collins Publishers

## 00s

### 2002

**John A. Creek** was appointed to the role of R&D director, disruptive

innovation health, at RB, based out of Montvale, New Jersey. He manages a global team leading cross-functional innovation programs for a range of RB's consumer health brands, including Enfa, Scholl, Durex, Strepisils, Mucinex, Nurofen and Dettol. He has a Ph.D. in materials science and engineering from the Pennsylvania State University. He lives in Hackettstown, New Jersey, with his wife, Kristin, and three very spoiled cats.

**The Rev. Emily A. Peck-McClain** has published her first book, "Arm in Arm with Adolescent Girls: Educating into the New Creation" (Pickwick Press), which is a part of the Religious Education Association series "Horizons in Religious Education." She lives in Rockville, Maryland.

### 2003

**Chase L. Bice** is a partner at PricewaterhouseCoopers, advising clients on acquisitions and complex divestitures. He lives in Houston.



▼  
**The Rev. Emily A. Peck-McClain '02**  
**ARM IN ARM WITH ADOLESCENT GIRLS: EDUCATING INTO THE NEW CREATION**



## MATT WALLACE '06

# Special Sauce

BY ERICA TURMAN

IN 2012, MATT WALLACE '06 WAS STANDING IN HIS KITCHEN, about to throw away a bag of cherries, when inspiration hit.

Instead of letting the fruit go to waste, Wallace remembered a recipe for cherry ketchup he had run across and decided to make his own version. He discovered that tomato-free ketchup wasn't as rare as he had once thought and was truly delicious.

In January 2014, Wallace launched a Kickstarter campaign for his now thriving company 'Chups, attracting more than 490 backers and raising more than \$22,160. The condiments grabbed the attention of chef José Andrés, who now features 'Chups on the menu of America Eats Tavern at the Ritz-Carlton, in Tysons Corner, Virginia.

Wallace has created a dozen varieties

of 'Chups with varying success. He has at least five flavors available at any given time, which include blueberry, cherry, mango, peach and plum.

The fruit ketchup is sold online at [chupsitup.com](http://chupsitup.com) and can often be found at Old Lex Mercantile on Nelson Street in downtown Lexington.

**Matthew A. Coursen** is a managing director at JLL in Washington, D.C. and is the mid-Atlantic lead of the healthcare practice group. He and his wife, Lindsay, have two sons, Cole and Bryce, and reside in Bethesda, Maryland, near friends, family and many fellow Generals.

**Charles C. Hogge Jr.** and wife, Anne, continue to enjoy all that Richmond has to offer. He joined McKesson Corp. as director of corporate strategy and business development for McKesson Medical-Surgical. Anne has returned to work as a counselor at Collegiate School. Carson, 7, and Charlotte, 5, are attending Tuckahoe Elementary.

**Robert V. Spake Jr. ('07L)** was named to Benchmark Litigation's 2018 Under 40 Hot List, a ranking of the most-talented U.S. litigators. He lives in Mission Hills, Kansas.

### 2004

**Franklin D. Annand** transitioned to an in-house, senior counsel position with MERSCORP Holdings

in Reston, Virginia. He and his wife, Michelle, live in Oakton, Virginia, with their two daughters, Claire, 6, and Cate, 4.

**Dr. Ellie Simpson Ragsdale** was named the director of fetal intervention at University Hospitals Cleveland Medical Center. As a part of the congenital cardiac collaborative, her team performed the first successful in-utero fetal cardiac procedure in the state of Ohio.

### 2005

**Kaitlin Abplanalp Brown ('11L)**, an employment law attorney with Maddin Hauser Roth & Heller PC, received the 2018 Regeana Myrick Outstanding Young Lawyer Award from the Michigan bar's Young Lawyers Section.

### 2006

**Christopher A. Lauderman ('09L)** is the career clerk for The Hon. Joel M. Carson III, U.S. circuit judge for the 10th Circuit. He lives in Roswell, New Mexico.

### 2007

**Jasmine Randolph Nelso** joined Booz Allen Hamilton as a senior data architect in the Washington, D.C., metro area, after an amazing 11 years with Raytheon Co.

### 2008

**Mary Catherine Burdine** graduated from MIT Sloan School of Management's inaugural ELLE International Fashion and Luxury Management Program in 2018. For seven months she traveled internationally from Madrid to Paris to New York and Boston to complete studies. Burdine was one of only 43 participants selected.

**Victoria M. N. Childress** works in administration at Virginia Commonwealth University Massey Cancer Center. Her poem "Marvell, Arkansas, June 2006" (inspired by her internship with W&L's Shepherd Program) will be published in "Lingering in the Margins: A River City Poets Anthology," out later this year.

**Major Abigail P. Gage** serves as the intelligence team chief in a liaison detachment responsible for ensuring a common operating picture between the Army and foreign military strategic commands during joint exercises and times of war. In May 2017, she received her master's in international relations, with concentrations in international economics and strategic studies, from the Johns Hopkins University School of Advanced International Studies. At SAIS, Gage co-founded a Jeffersonian-style forum, the National Security Salon, to facilitate discussion on pressing defense issues between students of differing political persuasions. She was selected by the dean of Johns Hopkins SAIS to deliver the 2018 commencement ceremony student address.

**Dr. Z. Merle Haulsee** completed his residency at the Medical University of South Carolina in internal medicine and was invited to stay another year as chief resident. During the last year of residency he received the Inpatient

Resident of the Year.

**Capt. Thadeous M. Larkin** earned his Air Assault badge from the Army's Phantom Warrior Academy at the Fort Hood Air Assault School. He survived "the 10 toughest days in the Army" (with a class drop rate of 40 percent) to earn this additional skill identifier. Tasks completed included a 12-mile ruck march, sling load inspections and, because it's not worth it unless you look cool doing it, a fully combat-loaded free-rappel from a height of 55 feet. He is now qualified to operate air assault and sling load operations involving the Army's rotary wing aircraft.

### 2009

Jill Morris Bustamante ('12L) and Sarah Ratzel Hartsfield ('12L) both joined Holland & Knight LLP as associates in the Charlotte, North Carolina, office.

**Dr. Julia L. Miglets** is senior managing associate at Fox Advancement, a boutique fundraising



**LEAH GOSE '15**

# Studying Food Insecurity

**BY LINDA EVANS**

WHEN PEOPLE ARE HUNGRY and not sure where their next meal is coming from, “It’s awful. It’s all they think about,” said Leah Gose ‘15.

As a third-year doctoral student at Harvard University, Gose is conducting a complex network study of organizations — food pantries, food banks, senior centers, schools and churches — that provide food for people struggling with hunger.

Food insecurity is defined as being occasionally or frequently uncertain where the next meal is coming from. One-in-six people in the U.S. is food insecure, and the number increases for youth and senior populations.

Last summer, Gose interviewed 84 people from a major American city, including pastors, rabbis, heads of food pantries and produce-procurement. She asked about how they are providing food, how they obtain food and how they partner with other organizations.

She noticed that in trying to provide healthier options many food pantries are investing in freezers and taking more donations of perishable foods, such as dairy, meat and produce. As a result, they are also having to teach people how to use and cook that food, when that demographic is more accustomed to opening cans or boxes.

Grocery stores play a huge role in providing assistance to food-insecure people, Gose said. Most major grocery store chains partner with Feeding America, a nonprofit organization and network of 200 food banks that feed more

than 46 million people through food pantries, soup kitchens, shelters and local agencies.

Gose learned from her research that how people use a food bank varies. Some use a food pantry when their budget for food has to cover other, unexpected bills, such as a car repair. People who receive federal SNAP (Supplemental Nutrition Assistance Program) assistance find that the money usually runs out before the end of the month, and they turn to a food pantry to keep from going hungry. “In the summer,” said Gose, “grandparents come to the pantry because they are taking care of their grandchildren,” which increases the amount of food they need and can’t provide on their own.

“As scholars, we have to ask the community about what they are noticing about food insecurity and trends in how resources are obtained and distributed.” She hopes to share her findings with those outside the academic world who sometimes don’t communicate well with each other because they are focused on local issues.

Gose plans to teach sociology, as well as advise and consult on issues of social policy and poverty. “My major goal is to enlighten students and politicians on the effects of hunger and its health challenges and promote the idea that everyone should live a just and fair life.”

consulting firm in Minneapolis, Minnesota. She plans to defend her dissertation in medieval Italian history at Northwestern University.

Bliss. They grabbed a beer together before Bender left for grad school.

**Alexandra V. Eichenbaum** ('16L) joined The Shaul Law Firm P.C. as an associate. She lives in Atlanta.

Clinic and Pediatric Feeding Disorders Program. She is a postdoctoral fellow at the Autism Academy of South Carolina, where she conducts developmental assessments and provides behavioral intervention services for children and adolescents with developmental disabilities. She and her husband, Greg Franke '11, live in Columbia, South Carolina.

97-page e-book with everything entrepreneurs need to know about early-stage fundraising. He said, “It’s the book we wish we’d had when we were first raising money for our startups.”



## 10s

**2010**

Capt. John R. Pflug III '10 and Mike Bender '10, who both commissioned into the Army following graduation, were both stationed at Fort Bliss in El Paso, Texas. Bender left the Army to attend business school at Duke University. Pflug is a company commander in an engineer battalion at Fort

**2011**

**Kathleen Blackburn Franke** earned a Ph.D. in school psychology from the University of South Carolina, and she has obtained board certification in behavior analysis. She completed her doctoral internship at the Kennedy Krieger Institute at the Johns Hopkins University School of Medicine, where she worked in the Pediatric Developmental Disorders

**2013**

**Jeffrey M. Beamer** is an associate of the Casualty Actuarial Society. He lives in New York City.

**Mikel D. Wilner** published “Oversubscribed: A Founder’s Guide to Seed Fundraising!”, a free,

**2016**

John W. Anderson moved to Atlanta, where he is launching FTI Consulting’s Strategic Communications practice, the first of Strategic Communications’ 700-person global team to be based in Atlanta. He joins the existing FTI office in midtown, which is home to practitioners from the firm’s corporate finance and forensic litigation consulting divisions.

▼  
**Mikel D. Wilner '13**  
**OVERSUBSCRIBED: A FOUNDER'S GUIDE TO SEED FUNDRAISING!**

## WEDDINGS



1



2



3



4



5



6

**1. Hanes Dunn '13** to Mary Parke McEachran on May 5 in Louisa, Virginia. Members of the wedding party included Jimmy Dunn '08, Fletcher Dunn '10, Will Crockett '13, Thomas Andrews '13, Christopher Alexander '13 and Brett Murray '09. The father of the groom, Jed Dunn '82, officiated.

**2. Hannah Sackfield '13** to James P. Wolff '10 on May 19 in Louisville, Kentucky. They live and work in in Chicago.

**3. Thomas "Trey" Hatcher**

'14 to Ellen Stauffer '13 on May 27, 2017, in Thomasville, Georgia. First row, l. to r.: Noel Perkins '13, Courtney Hatcher '11, Tadd Hatcher, Leigh Stauffer '16, the groom, the bride, Jon Salm '13, Lianna Murphey, Sarah Catherine Roberts '11, Leigh Kendrick '13, Sarah Centorino '14, Emily Currie '13, Caroline Hardin '15 and Lizzy Caldwell '16. Second row, l. to r.: Casey Mackintosh '15, Camie Carlock '13, Eric Perkins '13, Johnny Gragg '13, Joe

Stockmeyer '11, Reid Grier '14, Sohil Aggarwal '13, Brendan McGoldrick '14, James Tyrrell '14, Avery Gant '14, Laura Lindsay Tatum '14 and Katy Gragg '13. Third row, l. to r.: Chaz Patrick '14, Michael Raffetto '14, Crighton Allen '11, Scott Centorino '11, Miles Abell '14, John Taylor '14 and Will Hecht '14.

**4. Eric Olson '02** to Micha on April 28, in Naples, Florida. Eric is a lawyer in the business litigation group at Cohen & Grigsby

P.C. He was named to the 2018 list of Florida Super Lawyers as a Rising Star in business litigation.

**5. Jasmine Randolph '07** to Sammy Nelson Jr. on Oct. 7, 2017, in Clifton, Virginia. Alumni in the wedding party included Cynthia Cheatham '07 and Lisa Hubbard '06. Alumni in attendance included Denisio Truitt '05, Dominique Lamb '08 and Kaela Harmon '05.

**6. Blair McCartney '08** to Tyler Nash on April 14 in Weatherford, Texas.

Alice Shih LaCour '08 and Bonnie Fay Kibbie '08 were bridesmaids, and the daughter of Micaela Coffey McGlone '09 served as the flower girl. Alumni in attendance included Jamie Ferrell Bailey '08, Christine Balistreri '11, Happy Carlock '15, James Madden '08, Sean McKinley '09 and Grant Russell '10. The wedding was officiated by Jon Talley, who was the RUF campus minister at W&L from 2007-2014. Blair and Tyler are both attorneys





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11



12

and live in Fort Worth, Texas.

**7. Katherine McFarland '12** to Ryan Samuel on June 16 in Norfolk, Virginia. Many Generals from the Classes of 1980 to 2018 attended, including bridal party members Christina Nixon Bone '12, Callie Hughes Gray '12 and Carrie Hopkins '12. Kali graduated from the Darden School of Business at UVA. She and Ryan moved to Washington, D.C., where she is a consultant with the

Boston Consulting Group, and he is head of litigation for Arlington County.

**8. Claire Higginbotham '14** to **Spencer Frantz '12** on April 7, in Memphis, Tennessee. Over 70 Generals attended the wedding. The bridal party included Rachel Aiken '13, Annie Buttarazzi '14, Emily Bruner '14, Liza Crenshaw '14, Mary Frantz '15 (sister of the groom), Kerstin Hjelm '14, Lauren Peiffer '14, Shannon Cusack '14, Alex Hagan '14, Jim Frantz '79 (best

man and father of the groom), Mike Hartford '12, Patrick Hyland '12, Bobby Rutherford '12, Lee Tackett '12 and Ryan Williams '12. Other alumni in attendance included the groom's grandfather, J. Spencer Frantz Sr. '54; the groom's uncle, Robert Frantz '81; and cousins of the bride Michael Higginbotham '90 and Dr. Robert Higginbotham '94. The groom's cake was a replica of the Colonnade. The couple reside in Boston, where Claire is

an actuarial consultant for Deloitte, and Spencer is attending Harvard Business School.

**9. Peter Partee Jr. '14** to Jane Taylor on May 26, in Richmond. Mitchell Thompson '14 and Kevin Travaline '14 were groomsmen. Jack Reuter '14 and Jack Switala '13 served as readers, and Patrick Bell '14, Mark Burlee '14, Sean Gebhard '14, Nick Lombardo '14 and Tim Werner '14 were ushers. A host of other Generals attended. Jane

and Peter live in New York City, where she is pursuing her M.B.A. at Columbia Business School, and he is employed at Altaris Capital Partners, a private equity firm.

**10. Casey Mackintosh '15** to **Michael Raffetto '14** on June 9 in Atlanta. The wedding party included Will Hecht '14, Chaz Patrick '14, Avery Gant '14, Drew Weprinsky '15, Rebecca Lawrence '14, Kristina Seon '15, Meghan Buell '15 and Rachel Solomon '16.

## WEDDINGS

**11. Noelle Rutland '17** to William Camp (VMI '16) on Dec. 30, 2017, in St. Petersburg, Florida. Bridesmaids included Emily Boyes '18, Jenny Lee '17 and Ashby Gatens '17. Jack McGee '17 was a reader, and the bride's sorority sisters Kelsey Park '18 and Ellee New '19 served as greeters. Alumni from VMI and W&L attended, including former Executive Committee President Darby Brower '85.



1

**12. Caroline Martinet '11** to Austin Wernecke '11 on Aug. 12, 2017. Bridesmaids included Michelle Clark '11, Maggie Connolly '11, Caroline Helms '11, Cassandra Lewis '11 and Sarah Catherine Rodes '11. Groomsmen included Doug Bealle '11, Spence Daw '11, J.D. Englehart '11, Patrick Little '11, Jason Lumpkin '11, Gerard Savarese '11, Hank Scurry '11 and Mark Wachtmeister '11.



3

### Not Pictured:

**Lara Elizabeth Gibson '06** to Colin Bradford on April 14, in Williamsburg, Virginia. Colin is from Boston and a graduate of Providence College. Members of the bridal party included Lara's Pi Beta Phi sisters Allison Hamil '06, Emilee Johnson '06 and Christine Cameron '06. Other alumni in attendance included Catherine Camilletti '06, Elizabeth Little '06, Lauren Rowe '06 and Nadia Prinz '07. They live and work in the Washington, D.C., area. **Ned Rider '08** to Caroline Gottwald on June 9. They live in Richmond.

**1. Johnny Brandstetter '54** and Ted Judt '71 met for a nice lunch in July at the famous Brandhof restaurant in Graz, Austria.

**2. Allison Frey Shelton '98** and husband, Brandon, co-hosted the Washington, D.C., edition of the One Small Step for Prader-Willi Syndrome walk. Their 6-year-old son Declan was diagnosed with the rare disorder at birth, and every year since, they have helped fundraise for the foundation. This year "The Mighty Declan" raised over \$11,100. From l. to r.: Brandon, Allison, Declan and Cillian Shelton.



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**3. The Class of 2008,** along with friends, partners and offspring, gathered in D.C. to celebrate the birthday Logan Gibson's son, Navid Nouri, who turned 2. From left: Jon Malooly '07, Roo (Jon's Australian cattle dog), Mary Clair Turner '08, Lauren Cook Hummel '08, Katie Duncan '08, Lindsay Erickson '08, Lauren Johnson '08, Lauren Parks '08, Logan Gibson '08, Navid Nouri, Anne Hassell Hoehn '08, Sawyer Hoehn (Anne and Adam Hoehn's '08 son), Ali Nouri (Logan's husband), Megann Clarke '08, Jorie Clarke (Megann and Andrew's daughter) and Andrew Clarke '08.

**4. David and Kendall Korte** Dickenson '08, Richard and Elizabeth Williams Simms '08, Laura Nugen '08 and her husband Taylor Gilbert, and Lauren Rudolph '08, gathered in Story, Wyoming, to enjoy the local sights, including hiking in the Bighorn Mountains (pictured), and catching impressively sized fish (not pictured). From l. to r.: David, Kendall, Richard, Elizabeth, Lauren, Laura and Taylor.

## BIRTHS

**Dana Samuelson '80**, a daughter, Stella Samuelson, born April 24, 2018 in Austin, Texas.

**Dr. Matthew French '91** and wife, Brandi, a girl, Charlotte Sanders French, on March 23, 2018. They live in New Orleans.

**Frank C. Olah '96** and wife, Kelley, a son, Luke Spencer, on Dec. 19, 2017. He joins older brother Frank Jr. in Hollywood, California.

**Dr. Rebecca Bagdonas '98** and husband, Vineet Budhraj, a daughter, Felicity Abigail, on May 22. She joins sisters Victoria, 5, and Annabelle, 3. They live in New York City.

**Anna Parris Walker '00** and **Bob Walker '01** a son, John Robert "Jack" V, on

July 28. He joins sister Caroline, 2, in Durham, North Carolina.

**Sarah Schandler Counts '02** and husband, Christopher, a daughter, Marielle Bethany, on April 13. She joins sisters Avery, Juliet and Margot. They live in Reston, Virginia.

**Noelle Evans Savage '02**, and her husband, Graham, a daughter, Scarlett Garthwaite, on Jan. 18. She joins sisters Gloria, 6, and Catherine, 4. The family reside in Baltimore.

**Gretchen Tencza Yatzook '02** and husband, Spencer, a son, Callan Nathaniel on April 26. He joins brother Sawyer Coe. They live in Meriden, Connecticut.

**Edward V. Arnold '03**, '08L and wife, Maia,

a daughter, Emerson Victoria Arnold, on Sept. 25, 2017. They live in Baltimore.

**Brandi Jane Wedgeworth Graham '03**, and husband, Jason, a daughter, Jane Carlisle Scott, on April 28. She joins sisters, Georgia Kate, 4, and Anna Charles, 1. She surprised them by arriving five weeks early, but was happy and healthy from the beginning. They live in Dallas.

**Christopher S. Colby '05**, '08L and wife, Holly, a son, Christopher Stuart Jr. "Stuart," in September 2017. The family live in Beaverdam, Virginia.

**Dr. Jessica C. Lloyd '06** and **Matthew Lawless '06**, twins Anika Catherine and Matthew Abram "Abe" on Jan. 3. The family moved

to Eugene, Oregon, where Jessica will work as a pelvic reconstructive surgeon and Matthew as a business and commercial litigator.

**Matthew H. Wallace '06** and wife, Kori, a son, Matthew "Harrison" Jr. on July 12. The family reside Falls Church, Virginia.

**Padrick D. Dennis '07** and wife, Mary, a daughter, Margaret Jane, on May 16. They live in Gulfport, Mississippi.

**William P. Englehart III '08** and wife, Caitlin, a daughter Finley Quinn, on March 16. Finley is the granddaughter of Sam Englehart '73 and the niece of J.D. Englehart and Patrick Little, both '11. The family live in Baltimore.

**Adam Hoehn '08** and **Anne Hassell Hoehn '08**, a son, Sawyer Thomas on Feb. 13. The family live in Bethesda, Maryland.

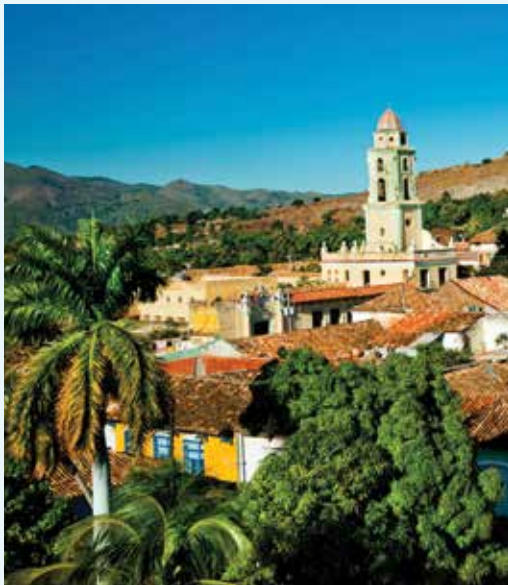
**William P. Holliday '08** and Margaret Spalitta Holliday 09, a son, James Polk, on June 6. They live in Houston.

**Elizabeth Matthews Rhodes '08** and her husband, Stuart, a girl, Grace Pierrepont, born on Feb. 7, in Dallas.

**Aria Vainstein Allan '12**, '16L and **Robert Allan '12**, a son, Gavin Francis Clarke, born on April 13. The family live in Montgomery, Alabama, where Aria practices law, and Robert works in finance and investment management.

## CAPTAIN'S LOG

# Cuban Discovery: Jan. 19–27, 2019



At this pivotal moment in time, Cuba remains authentically herself — an island of captivating vitality and unspoiled natural beauty, of vibrant artistic tradition and architectural heritage. Accompanied by expert guides, we'll go beyond conventional tourism to engage in meaningful interactions with local musicians, entrepreneurs, students, historians, artists, and more.

Each day of our itinerary offers extraordinary experiences, from strolling through Cuban artist José Fuster's neighborhood — a wonderland of colorful tiles and turrets — to watching the country's flourishing art scene come alive during studio tours and student performances. This intimate small-group journey features interludes in lively Havana, charming Santa Clara, and the colorful, well-preserved towns of Cienfuegos, Trinidad, and Sancti Spiritus. Space is limited on this small group tour, so I encourage you to reserve now and avoid missing this chance to explore Cuba's fascinating cultural landscape.

## W&L TRAVELLER

**March 18-25, 2019**  
Seven-Day Getaway  
to Portugal

**June 2-11, 2019**  
The Lares Trek  
Adventure: Hiking  
in Peru

**June 4-14, 2019**  
Celtic Lands and  
D-Day Landings

## OBITS

### 1940s

**Philip F. Woodson '41**, of Rancho Mirage, California, died on May 11. He served in the Army. He was uncle to Darryl Woodson '83.

**Green Rives Jr. '42**, of Austin, Texas, died on June 12. He served in the Army Air Corps during World War II. He belonged to Kappa Alpha.

**Ellis O. Moore '45**, of Pelham, New York, died on June 25, 2016. He served in the Army during World War II. He was father to John Moore '78 and belonged to Phi Kappa Psi.

**Col. Michael J. Barrett Jr. '49, '51L**, of Alexandria, Virginia, died on Jan. 28.

He served in the Air Force and was father to Cheryl Barrett Hutchinson '89.

**William Hamilton '49**, of Richmond, died on July 19. He belonged to Sigma Nu.

**Charles R. Lemon '49**, of Roanoke, died on May 11. He served in the Army during World War II. He was father to Glenn Lemon '89 and belonged to Phi Kappa Psi.

### 1950s

**Joseph C. Auer '50**, of Hurricane, West Virginia, died on June 6. He served in the Army. He belonged to Pi Kappa Alpha.

**John R. Baldwin '50**, of Yuma, Arizona, died on April 7. He served in the

Navy during World War II. He belonged to Phi Gamma Delta.

**William C. Bolen '50**, of Hamilton, Montana, died on June 7. He served in the Army Air Force during the Korean War. He was cousin to Neil Bland '58 and belonged to Delta Tau Delta.

**The Hon. Ernest P. Gates '50L**, of Henrico, Virginia, died on June 18. He served in the Navy during World War II. He belonged to Kappa Sigma.

**Dr. Donald D. Hook '50**, of Georgetown, Delaware, died on July 6. He served in the Air Force. He was grandfather to Catherine Hook '09.

**James E. Chaffins '51**, of Powhatan, Virginia, died on May 3.

**The Hon. Samuel M. Hairston '51L**, of Chatham, Virginia, died on April 11. He served in the Army during World War II. He was father to Henry Hairston '79 and belonged to Phi Gamma Delta.

**William H. Kyle Jr. '51**, of Bend, Oregon, died on Feb. 25. He served in the Marine Corps and belonged to Beta Theta Pi.

**Paul R. Giordani '52**, of Elk Grove, California, died on Feb. 19. He belonged to Delta Upsilon.

**John H. Holler '52**, of Amelia Island, Florida, died on March 28. He served in the Marine Corps in Korea and belonged to Beta Theta Pi.

**Henry W. Jones Jr. '52**, of Memphis, Tennessee,

died on Aug. 19. He served in the Navy during the Korean War. He was cousin to Dr. Justin Towner III '53, Donald McClure Jr. '69, and the Rev. Dr. William Jones '92. He belonged to Sigma Alpha Epsilon.

**Kent Rigg '52, '55L**, of Saint Augustine, Florida, died on July 27. He belonged to Sigma Nu.

**Gideon N. Stieff Jr. '52**, of Baltimore, Maryland, died on Aug. 8. He served in the Army during the Korean War. He was uncle to James Stieff '74 and Charles Stieff III '78 and great-uncle to Jay Boggs Jr. '85. He belonged to Sigma Nu.

**Willis F. Brown '53**, of Ft. Worth, Texas died on May 12. He belonged to Kappa Sigma.

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**C. Craighead Fritsche '53**, of Burke, Virginia, died on Aug. 11. He served in the Navy. He was father to John Fritsche '86 and grandfather to Olivia Fritsche Bean '14L. He belonged to Phi Gamma Delta.

**Jack Garst II '53**, of Boones Mill, Virginia, died on May 7. He served in the Army. He was uncle to Carey Garst '88 and belonged to Phi Kappa Sigma.

**Herman W. Lutz '53L**, of Winchester, Virginia, died on July 31. He served in the Navy.

**Beverly G. Stephenson '53, '56L**, of Woodbridge, Virginia, died on Oct. 29, 2017. He belonged to Pi Kappa Phi.

**Hunter G. Cockrell Jr. '54**, of Richmond, died on Aug. 14. He served in the Air Force during the Korean War. He belonged to Phi Kappa Alpha.

**Gordon Fisher III '54**, of Pittsburgh, died on June 19. He served in the Army. He was father to Gordon Fisher IV '83 and belonged to Pi Kappa Alpha.

**Overton P. Pollard '54, '57L**, of Richmond, died on June 20. He served in the Navy. He was father to Price Pollard '86 and grandfather to Jack Pollard '22. He belonged to Phi Kappa Sigma.

**Frederic F. Brace Jr. '55**, of Tucson, Arizona, died on Sept. 25, 2017.

**W. Jacques Schuler Jr. '55**, of Germantown, Tennessee, died on July 1. He belonged to Pi Kappa Alpha.

**Dr. Donald G. McKaba '56**, of Pompton Plains, New Jersey, died on April 16. He served in the Air Force. He was father to



## W. BARLOW NEWBOLT, PROFESSOR OF PHYSICS EMERITUS

*Photo by Patrick Hinely '73*

W. Barlow Newbolt, professor of physics emeritus, who taught at W&L from 1962 until his retirement in 2000, died Aug. 27, 2018 in Lexington. He was 83.

"I understand that when Barlow joined W&L, he helped move the physics department from its home in Reid Hall to its new headquarters in Parmly Hall," said President Will Dudley. "He also modernized the laboratory equipment and experiments for the modern nuclear physics courses, which he did with a grant from the Atomic Energy Commission."

Barlow was born on Sept. 29, 1934, in Berea, Kentucky. He graduated from Berea College in 1956 with a B.A. in physics. He earned his M.S. (1960) and Ph.D. (1964) in physics from Vanderbilt University.

He joined the W&L faculty in 1962 as an instructor of physics. His research interests included a broad range of topics in atomic and nuclear physics, and he received fellowships to conduct research at the Marshall Space Flight Center for NASA, Oak Ridge National Laboratory and the Arnold Air Development Center for the Air Force Office of Special Research. In 1968, with a grant from the Sloan Foundation, Barlow spent a year at the Nobel Institute for Physics in Stockholm, Sweden.

While at W&L, Barlow served a five-year term as department chair. He belonged to Phi Kappa Pi and Sigma Xi, an honor society for scientists and engineers.

He is survived by his wife, Enna Mae; children Bill and Elizabeth; and grandchildren, Taylor, Zoe, Andrew and Hannah.

**Donald McKaba Jr. '85** and belonged to Delta Upsilon.

**Joseph A. Amato Jr. '57, '59L**, of Highland Mills, New York, died on Nov. 13, 2016. He served in the Army. He belonged to Phi Kappa Sigma.

**James M. Boswell '57**, of Germantown, Tennessee, died on May 22. He served in the Army. He was father to Dr. Marshall Boswell Jr. '88 and Dr. Robert Boswell '91. He belonged to Beta Theta Pi.

**Dr. Richard D. Crutchfield '57**, of Asheville, North Carolina, died on Aug. 15. He served in the Army and belonged to Beta Theta Pi.

**E. Gerald Hopkins '57**, of Bangkok, Thailand, died on June 3. He was brother to John Hopkins '60 and belonged to Kappa Sigma.

**A. Craig Maxwell '57**, of Powers, Michigan, died on June 5. He served

in the Marine Corps. He belonged to Sigma Chi.

**S. Henry Preston III '57**, of Richlands, West Virginia, died on June 1. He served in the Air Force and belonged to Pi Kappa Alpha.

**James E. Lipscomb III '58**, of Greenville, South Carolina, died on April 24. He was father to James Lipscomb IV '83 and Claude Lipscomb '85. He belonged to Sigma Alpha Epsilon.

**Douglas H. Rose Jr. '58**, of Ellicott City, Maryland, died on Aug. 12. He served in the Marine Air Wing in Korea. He belonged to Sigma Nu.

**The Rev. George S. Thompson '58**, of Houston, died on July 1. He was father to John Thompson '85 and belonged to Kappa Alpha.

**The Hon. Patrick Henry '59L**, of Bay Shore, New York, died on July 22. He

served in the Navy during the Korean War.

**George C. Hixon '59**, of San Antonio, Texas, died on July 18. He served in the Army and belonged to Phi Gamma Delta.

### 1960s

**John T. Crone III '60**, of San Antonio, Texas, died on June 1.

**Christopher Hutchins '60**, of Bangor, Maine, died on July 18. He served in the Army. He was father to Chip Hutchins '85 and belonged to Sigma Chi.

**Stephen Hawkins '61**, of New Lebanon, New York, died on April 16. He served in the Marines.

**John D. Amos '62**, of Watkinsville, Georgia, died on April 16. He belonged to Sigma Alpha Epsilon.

**James W. Smith '62**, of North Collins, New York,

died on April 4. He belonged to Delta Upsilon.

**Benjamin H. Hansel II '63L**, of Salem, Virginia, died on May 20. He served in the Army.

**Charles E. Jenkins II '63L**, of Norfolk, Virginia, died on April 25. He served in the Marine Corps.

**William B. MacKenney III '63**, of Redmond, Washington, died on April 15. He served in the Navy and belonged to Pi Kappa Phi.

**Richard R. Kreidler '65**, of Charlottesville, Virginia, died on May 7. He was uncle to Peter Goodwin '07 and belonged to Phi Kappa Psi.

**Stephen P. Smith III '65**, of Jacksonville, Florida, died on July 4. He served in the Army during the Korean War and belonged to Sigma Nu.

**John C. Yost '65**, of Austin, Texas, died on March



## DAVID G. ELMES, PROFESSOR OF PSYCHOLOGY EMERITUS AT W&L

Photo by Patrick Hinely '73

David Gordon Elmes, professor of psychology emeritus, who taught at W&L for 40 years until his retirement in 2007, died on June 4, in Staunton, Virginia. He was 76.

Elmes was born on Feb. 15, 1942, in Newton, Massachusetts. He earned his B.A. in psychology with high honors (Phi Beta Kappa, summa cum laude) from the University of Virginia (1964), where he also completed his M.A. (1966) and Ph.D. (1967), both in experimental psychology.

Elmes joined the W&L faculty in 1967. Among the courses he taught were the History and Systems of Psychology and Applications of Psychological Sciences. He was also co-director of the Cognitive Science Program and served as the head of the Psychology Department. He sat on the Admissions Committee and on the Athletic Committee and had been the faculty advisor for Phi Psi fraternity.

“Dave was not just a great leader and scientist, but a tireless mentor devoted to growing new scientists,” wrote Tyler Lorig and Bob Stewart, his longtime colleagues in the W&L Psychology Department. “He was always ready to listen to interesting ideas and was able to offer keen insights even when the research area was outside of his original area of doctoral expertise.”

Elmes co-authored two widely adopted textbooks that went into several editions: “Experimental Psychology: Understanding Psychological Research” (2005) and “Research Methods in Psychology” (2006). One of his co-authors on both books was his former student H.L. Roediger III, a member of W&L’s Class of 1969. Elmes edited other academic texts as well, published numerous articles with undergraduate students on concerning learning and memory in both human and sub-human animals.

Elmes is remembered at W&L with a professorship and a prize. The Elmes, John and Winfrey Term Professorship and the David G. Elmes Pathfinder Prize in Psychology.

He is survived by his wife, Anne; his children Matt and Jenny '91; and two grandsons.

28. He belonged to Sigma Alpha Epsilon. ☺

**Thornton M. Henry '66,** '69L, of West Palm Beach, Florida, died on July 7. He was father to Ruth Henry Keyes '97, brother to Gordon Henry '70 '73L and cousin to The Hon. Harry Foltz '62, '65L. He belonged to Beta Theta Pi.

**Joseph D. Logan III '67L,** of Roanoke, died on May 30. He was uncle to Ab Hammond III '80; cousin to Clay Jackson '76 and Anderson Stone '65; and brother-in-law to Rose Emery '90L.

**Wood T. Sparks '67,** of Monroe, Louisiana, died on May 12. He served in the Marine Reserves. He was brother to James Sparks Jr. '62 and belonged to Beta Theta Pi. ☺

**Dr. Edmund P. Lawrence Jr. '68,** of Perrysburg, Ohio, died on April 30. He belonged to Sigma Chi.

**Paul M. Neville '68L,** of Ridgeland, Mississippi, died on Jan. 20, 2017. He belonged to Sigma Nu and was cousin to Frederick Hulet '64.

**J. Michael Hosford '69,** of Annapolis, Maryland, died on July 21. He served in the Army. He belonged to Pi Kappa Alpha.

**Thomas C. Spencer '69L,** of Lexington, died on April 22.

**Larry D. Uelsmann '69,** of Benton, Missouri, died on July 20, 2017. He belonged to Pi Kappa Phi.

**1970s**  
**Ray-Eric Correia '74,** of Lexington, died on June 5. He belonged to Delta Upsilon.

**Julian S. Fulcher III '74,** of Roanoke, died on Aug. 1. He belonged to Delta Tau Delta.

**John L. White '74, '85L,** of Bronx, New York, died on March 19. He was one of the founders of SABU.

**Gary G. Dannelly '75,** of Columbia, South Carolina, died on July 20. He belonged to Pi Kappa Alpha.

**David T. Moore '76,** of Annapolis Junction, Maryland, died on July 6. He was cousin to Dr. Woody Moore '69, Dr. David Moore '83 and Woody Moore Jr. '01. He belonged to Sigma Phi Epsilon.  
**Parke L. Bradley '78,** of Shipley, West Sussex, England, died on March 20. He belonged to Sigma Chi.

**Gary E. Oviatt '79L,** of Wheaton, Illinois died on July 1.

**1980s**  
**Robert D. Binder '81,** of Reno, Nevada, died on April 20.

**J. Robert Kelley '82,** of Colorado Springs, Colorado, died on July 12. He was brother to Myles Kelley '81 and uncle to Brooks Kelley '15.

**Thomas D. Elder Jr. '83,** of Norfolk, Virginia, died on June 7.

**Dr. M. Christopher Talley '87,** of Vero Beach, Florida, died on April 28. He belonged to Sigma Alpha Epsilon.

**William J. O'Brien Jr. '88,** of Rockbridge County, Virginia, died on April 23.

**1990s**  
**Douglas A. Freimuth '90,** of Villanova, Pennsylvania, died on July 27, 2017. He belonged to Pi Kappa Phi.  
**Robert G. D. Weisberger '92,** of Carnation, Washington, died on August 13.

He belonged to Phi Kappa Psi.

**Nathaniel G. Tencza '99,** of Meriden, Connecticut, died on April 25. He was brother to Gretchen Tencza Yatzook '02 and belonged to Phi Kappa Psi.

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This issue contains notices about deaths that we received before our deadline, which is about three months before an issue lands in your mailbox. If you have any questions about our revised format for obituaries, please email us at [magazine@wlu.edu](mailto:magazine@wlu.edu).

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## FORMER W&L TRUSTEE THOMAS C. FROST JR.

Thomas C. Frost Jr., a former W&L trustee from 1972 to 1982, died Aug. 10, 2018. He was 90. He graduated from W&L in 1950 with a B.S. in commerce, summa cum laude.

“Tom was a legend in San Antonio, serving in leadership positions on a number of civic and professional organizations,” said President Will Dudley. “Over the years he remained keenly interested in W&L, and when I met him last March he spoke fondly of his time as a trustee and with real enthusiasm about the university’s current goals and future prospects. We are grateful for his dedication to his alma mater and for his wise counsel.”

A native San Antonian, Frost was the fourth generation of his family to oversee the bank founded by his great-grandfather, Col. T.C. Frost, in 1868. He began his banking career in 1950, starting as assistant cashier in Frost’s Foreign Department and becoming president in 1962. He retired in 1997, after 35 years at the helm of Cullen/Frost.

Frost served in leadership positions for numerous professional, civic, educational and philanthropic organizations, including the Federal Reserve Bank of Dallas, San Antonio Medical Foundation, the McNay Art Museum and Austin College, among others.

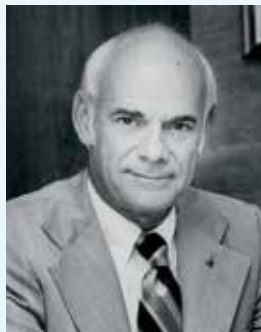
Fluent in Spanish and an aficionado of Mexican culture, he co-founded the United States-Mexico Chamber of Commerce in Washington, D.C., and was a member of the U.S.-Mexico Commission for Educational and Cultural Exchange (Fulbright-Garcia Robles Commission). He received the Aguila Azteca medal, the highest honor the government of Mexico confers on a non-Mexican citizen. Frost also received an honorary Doctor of Laws degree from Austin College and an Honorary Doctor of International Relations degree from the University of the Americas in Mexico City.

He is survived by his wife, Patricia “Pat”; his sons, Tom III, Bill, Don and Pat; 13 grandchildren; and two great grandchildren.

## OTHER DEATHS

**Flossy Cook**, who retired from W&L after 33 years of service, died July 16, at age 97. She became secretary to the head of the Journalism Department in 1956, three years after her husband, Jay D. Cook Jr., began teaching accounting at W&L. She retired from that department in 1989.

*We learned at press time of the passing on Sept. 25 of Henry Sharp Jr., professor of mathematics emeritus. A full obituary will appear in the Winter issue.*



## S L KOPALD '43, FORMER W&L TRUSTEE, DIES AT 96

S L Kopald Jr., a member of the Washington and Lee University Board of Trustees from 1976 – 1988, died July 9, 2018. He was 96. He graduated from W&L in 1943 with a B.S in business.

A lifelong Memphian, “Kopie” attended Central High School. After graduating from W&L, he attended Harvard Business School until World War II interrupted his schooling. He served in the Army Quartermaster Corps and in three major campaigns in the European Theater.

After the war, Kopald worked at the HumKo Sheffield Chemical Co., founded by his father, S L Kopald Sr., and Herb Humphries. He stayed with the company and its successor companies, Kraft and Witco, for his entire career before retiring at the age of 65 as group vice president.

Besides his financial generosity to numerous charities, Kopald served on boards and in offices for many organizations. He was chair of SUN and United Way campaigns, a board member of the Memphis Branch of the Federal Reserve and the Tennessee Department of Education, a member of the Memphis-Shelby County planning commission, chair of the Tennessee Republican Party (1971 to 1975) and chair of the board of Hebrew Union College.

As well as serving as a trustee for W&L, Kopald was chair of the Alumni Board, chair of the Development Council, and served on the Memphis-area capital campaigns and on his 50th reunion class committee. Kopald generously supported the Annual Fund and W&L’s Hillel House. He became an honorary inductee of ODK in 1964 and received the Distinguished Alumnus Award in 1975.

Kopald is survived by his wife, Amelia “Mimi”; daughter, Nancy; sons, Stephen, Jack '78L and David; grandchildren Hunter, Seth, Laura, Hallie, Reece, Troy and Dana; and great-grandchild Jack.

## FORMER W&L TRUSTEE H.F. “GERRY” LENFEST ’53, ’55

Photo by Patrick Hinely '73

H.F. “Gerry” Lenfest, a former W&L trustee and one of the university’s most generous supporters, died Aug. 5, 2018. He graduated from W&L in 1953 with a B.A. in economics and completed one year at the School of Law. He was 88.

“Washington and Lee has lost one of its most remarkable graduates and benefactors,” said President Will Dudley. “The Lenfests have contributed powerfully to the public good with their generous donations to institutions focused on education, the arts and journalism. W&L has been transformed by Gerry and Marguerite’s support for our faculty and for our arts facilities and programs. We shall miss him. Our thoughts are with Marguerite and the Lenfest family during this time of loss.”

Harold FitzGerald Lenfest was born on May 29, 1930, in Jacksonville, Florida. At W&L, Lenfest was a four-year member of the soccer team, the Forensic Union and Sigma Chi social fraternity.

After serving in the Navy Reserves (1953-55), Lenfest enrolled in Columbia Law School, receiving his LL.B. in 1958. That year, he joined the New York law firm of Davis Polk & Wardwell (founded by W&L alumnus John W. Davis, 1892, 1895L), serving as an associate until 1965. He then became associate counsel for Triangle Publications Inc., and later became managing director of Triangle’s Communications Division, which included Seventeen magazine and the cable television subsidiaries.

In 1974, Lenfest and two partners purchased a cable television. By the time they sold it in 2000, the enterprise had become one of the top-12 cable companies in the country. With those profits, Lenfest and his wife, Marguerite, established The Lenfest Foundation, which has supported programs primarily in the areas of education, arts and the environment. Lenfest served as its president and chief executive officer.

Active in civic affairs, Lenfest served as chair of the board of trustees of both the Philadelphia Museum of Art and the Curtis Institute of Music, as a former president of the board of



degrees from Temple University, Ursinus College and Washington and Lee University.

Lenfest served on the W&L Board of Trustees from 1989-1998. In his first year, he and his wife donated \$3 million to the new center for the performing arts at W&L, named the Lenfest Center for the Performing Arts. In the last three decades, the couple has also supported the Powell Wing of Lewis Hall, the Class of 1953 Scholarship, student financial aid and Wilson Hall. Lenfest said he gave because “the lessons I learned at W&L have followed me throughout my life, creating a tapestry woven with golden threads of honor, integrity and civility. I’ve never met a graduate who did not benefit from that experience.”

In 1994, Lenfest, together with Emeritus Trustee Houston H. Harte ’50, made a challenge grant toward the completion of the university’s \$127 million On the Shoulders of Giants Campaign, which Lenfest chaired. In 2007, Lenfest once again challenged the university community; this time to raise \$33 million by the end of 2010

to match his commitment to build an endowment to help W&L pay its professors competitive salaries. In 2008, Lenfest continued his generosity toward faculty by committing \$17 million to increase endowment to enhance the university’s sabbatical program and support of faculty scholarship and research.

In addition to his wife, Lenfest is survived by his children, Diane Lenfest Myer, H. Chase Lenfest and Brook Lenfest; and grandchildren, Alexa, Chase, Olivia and William.

“The lessons I learned at W&L have followed me throughout my life, creating a tapestry woven with golden threads of honor, integrity and civility.”

regents of Mercersburg Academy, as a member of the James Madison Council of the Library of Congress, and on the board of trustees of Columbia University.

In 2002, Lenfest made a significant challenge gift to the School District of Philadelphia in collaboration with Teach for America, through which recent college graduates teach in Philadelphia public schools. Most recently, he chaired the Museum of the American Revolution, which named its building in honor of the Lenfests. He has received honorary



# Alumni Events

Although Young Alumni Weekend (Sept. 14-16) was cancelled, we want to bring your attention to two important events that would have been celebrated over the weekend — the Distinguished Young Alumni and a gift made by the Class of 2008 in honor of a classmate.

A few weeks later, the weather cooperated for the Hall of Fame weekend, and W&L inducted a new group of athletes.



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1. Hurricane Florence pre-empted Young Alumni Weekend, so the classmates of **Jeanne de Saussure Smith '08** were unable to attend a ceremony unveiling a painting by Edward Estlin (E. E.) Cummings that they purchased in her memory. Smith, an English major, died Nov. 11, 2008.

**Dargan Rain '08** and her husband, **Rob Rain '07**, led the efforts of 15 classmates who wished to honor Smith on the occasion of their 10th Reunion. They worked with the Development Office and Pat Hobbs, associate director of University Collections, for guidance in finding and choosing an appropriate work of art. After consultation with Jeanne's parents, the group decided on a painting by Cummings. Jeanne's mother, Margaret, noted that her daughter's journal quoted Cummings' poem, "[i carry your heart with me(i carry it in)]." It seemed like serendipity.

The small oil painting "Fall Landscape: Chocorua, 1937" now hangs in Payne Hall, home to the English department.

"It is our hope," wrote Margaret Smith, "that returning students will visit the painting and be encouraged to hold their memories of their time in Lexington (and perhaps Jeanne) in their hearts."

Read more about the painting at [go.wlu.edu/cummingsandsmith](http://go.wlu.edu/cummingsandsmith).

2. Young Alumni Weekend also would have been the occasion to honor **Andrew McEnroe '08** and **Lauren Rudolph '08**, the 2018 Distinguished Young Alumni Award winners. You can learn more about their accomplishments at [go.wlu.edu/2018DYAW](http://go.wlu.edu/2018DYAW).

3. **Jan Hathorn** (left), director of athletics, with the 2018 Hall of Fame inductees. From l. to r.: **David Olson '90** (swimming and water polo), **Emily Wolfing Tunis '05** (volleyball), **Kelley Zagol '05** (soccer) and **Nathaniel James '08, '11L** (golf). Not pictured: **Jim McDonald '50** (football, basketball and lacrosse). You can read about their athletic prowess at [go.wlu.edu/2018halloffame](http://go.wlu.edu/2018halloffame).



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## CHRONICLES



Salad bowl, Made in Jingdezhen, decorated in Guangzhou (known then as Canton), China, 1784, porcelain

Gift of the Edward H. Thompson Family

On display in the Reeves Center

## Bowled Over

BY RON FUCHS

Photo by Beth Bowman

**T**hink that salad only became popular recently? Think again.

George Washington's large and elegant dinner service had four salad bowls to serve his guests dressed greens that would not look out of place on a salad bar today.

Mary Randolph, the author of "The Virginia Housewife," a cookbook published in 1824, provided a recipe "to Dress Salad" like ones Washington would have known.

*To have this delicate dish in perfection, the lettuce, pepper grass, chervil, cress, &c. should be gathered early in the morning, nicely picked, washed, and laid in cold water, which will be improved by adding ice; just before dinner is ready to be served, drain the water from your salad, cut it into a bowl, giving the proper proportions of each plant; prepare the following mixture to pour over it: boil two fresh eggs ten minutes, put them in water to cool, then take the yolks in a soup plate, pour on them a table*

*spoonful of cold water, rub them with a wooden spoon until they are perfectly dissolved; then add two spoonfuls of oil: when well mixed, put in a teaspoonful of salt, one of powdered sugar, and one of made mustard; when all these are united and quite smooth, stir in two table spoonfuls of common, and two of tarragon vinegar; put it over the salad, and garnish the top with the whites of the eggs cut into rings, and lay around the edge of the bowl young scallions, they being the most delicate of the onion tribe.*



# Why Your Annual Fund Gift Matters



With tremendous support last year from alumni and parents, W&L achieved its Annual Fund goal for the ninth-consecutive year and maintained a participation rate of 50 percent or more in giving by undergraduate alumni for eight years running.

**Andrew Tate '98**, Annual Fund chair, invites you to keep the momentum going.

THE ANNUAL FUND CONTRIBUTES NEARLY 8 PERCENT of the university's operating budget each year and helps every single student by covering \$4,897 in tuition in the current year. This helps elevate W&L from a great institution to an excellent one.

Obviously, the main goal is to continue to increase the depth and breadth of our donor base, while hitting our participation and dollar goals. My personal goal this year is to successfully encourage donors to not wait until June to make their gift. While giving is the most important part, giving earlier in the year — even a month or two earlier — has an immediate impact on W&L's students and helps our team close the fiscal year with success.

Commit to a recurring monthly gift — an excellent plan for young alumni. Also, a matching gift through your employer is an often-overlooked opportunity to maximize your gift. Last year, W&L received matching funds from more than 250 companies.

The W&L experience is truly like no other, and together, we're helping bring these special experiences to others, now and in the future. It is truly amazing what we alumni are able to accomplish, and I can't wait to see what this year brings.

Thank you for supporting the Annual Fund.

## SCENE ON CAMPUS



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1. Students check out the pre-law table at the Academic Fair.

2. Catherine Hoy '19 builds her journalism skills in an interview with Sam Perkins '80, '83L, who was on campus for the Entrepreneurship Summit.

3. Convocation on the Front Lawn.

4. Students and faculty presented their summer research at a poster session in Leyburn Library.

5. Katherine Aardema-Zunk P'22 took part in the Physics Department demo, under the watchful eye of Irina Mazilu, professor of physics, during Parents and Family Weekend.

6. Astronaut Scott Kelly, a retired Navy captain and veteran of four space flights, kicked off Parents and Family Weekend with a talk in Lee Chapel.