Macalester alumni and students are at the forefront of the organic farming and global agriculture movements.
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Being Clever, Being Kind

BY BRIAN ROSENBERG

President Brian Rosenberg delivered the following remarks at Macalester’s 123rd Commencement, held May 12, 2012.

Good stories get told and told again, and I want to begin my brief remarks this afternoon by sharing with you a good story. It was originally told by Jeff Bezos, multibillionaire founder of Amazon, at Princeton University’s 2010 commencement ceremony, and recounted recently in a speech by Bill Bowen, Princeton’s former president.

It goes like this: As a child, Bezos spent a great deal of time in the summers traveling the country in the back of a Gulfstream trailer owned by his beloved grandparents—a pair of Texas cattle ranchers. Being clever, he also spent a great deal of time doing quick mathematical calculations. During one trip, while his grandmother, as was her habit, sat smoking in the passenger seat, he used some information gleaned from an anti-smoking commercial and from his observation of his grandmother, did a bit of mental math, and declared proudly, “Grandma, so far your smoking has taken nine years off your life!”

Rather than the expected congratulations on his quantitative adeptness, what he witnessed instead was his grandmother bursting into tears.

The lesson he learned from that moment, the lesson delivered with great gentleness by his grandfather, is one he has tried to carry with him for the rest of his life: Cleverness is a gift; kindness is a choice. Each of us should in the end be judged not on the basis of our gifts but on the basis of our choices.

Every one of you graduating from Macalester today is in possession of remarkable gifts. Without those gifts—you would not have been admitted to or successful at this rigorous college. You also have received the additional gift, thanks to your families and to the peerless faculty and staff at Macalester, of an education whose quality and value far transcend what most people in the world, indeed most people in the United States, could ever imagine.

But in the end your lives will be judged less by the nature of these gifts than by the nature of the choices you make about how to use them.

The ability to argue effectively is a gift; civility is a choice. The skills, education, and social mobility necessary to acquire wealth are a gift; generosity is a choice. The capacity to clearly formulate one’s thoughts is a gift; the willingness to take seriously the thoughts of those with whom one disagrees is a choice.

Self-confidence is a gift; tolerance and humility and selflessness—these are choices.

We at Macalester can say with some confidence that the past four years we have enhanced your gifts. We have tests and metrics and grades to tell us this. What we cannot know with equal certainty, but what we devoutly hope, is that we have also increased the likelihood that you will make the right choices, that is, the kinds of choices that will contribute to the bettering of the world we all share.

My experience with those who have graduated from this college over many decades tells me that for most of you, we have indeed increased that likelihood. My observation of your class during the past four years tells me the same thing.

There are certainly some in these challenging times who would tell you that your only responsibility is to make choices in your own best interest. There have always been those ready to make that argument, and their voices tend to be loudest and most influential when people are afraid. Do not follow their counsel.

At Macalester we don’t respond to fear by retreating to our worst impulses, but by thinking and by working to change for the better those things that are making people afraid. We do not marginalize or demonize those who are most vulnerable or who are different from ourselves; we engage with, empathize with, and when necessary assist them. We do not restrict for any group basic human rights and dignity; we offer up these things, with humility and grace. We do not build walls; we open doors. This is our history, and this is the great tradition you are about to inherit as alumni.

So let me offer you my congratulations on successfully completing your course of study at Macalester and on moving from one great community on campus to another—the community of Macalester graduates—that is more far-flung and less connected on a daily basis but also large, impressive, and tied together by and through a commitment to the values of the college.

Be well. Enjoy life. Make good choices.

BRIAN ROSENBERG, the president of Macalester, writes a regular column for Macalester Today. He can be reached at rosenbergb@macalester.edu.
MAC REUNION 2012

More than 1300 alumni and friends enjoyed three beautiful June days as the Reunion community of 2012.

PHOTOS BY SHER STONEMAN, KIMM ANDERSON, AND GLEN STUBBE
ALUMNI ASSOCIATION AWARDS

2012 Distinguished Citizens
Ronald Stolski ’62
Barbara Walling Boat ’62
Christopher Ward ’76
James A. Williams ’77
Carolina Duarte Bradpiece ’86

Young Alumni Award
Jane Bowman Holzer ’02

Alumni Service Award
Molly McGinnis Stine ’87

Charles J. Truck Global Citizen Award
Peter C. Andersen ’77

M Club Athletic Hall of Fame Inductees
1998 NCAA Division III women’s soccer championship team
Jennifer Hodges ’00, volleyball and track & field
Ron Groce ’76, football and track & field
Jim Kersting ’70, diving
Bob MacGregor ’54, wrestling, football, and track & field

LOOKING AHEAD TO REUNION 2013, JUNE 7-9

Milestone Years
1963
1968
1988
2003
2008

Golden Scots
1958
1953
1948

Cluster Years
1998 & 1999

WEB CONNECT:
macalester.edu/reunion
JUNIOR POLITICIAN

BACK IN MARCH, Andrew Ojeda ’13 (Fresno, Calif.) called his mother with an unusual request for a college student: It was caucus day in Minnesota, he wanted to run for office, and he was wondering if she would support his decision. “Hopefully other candidates called their moms first, too,” he says, tongue-in-cheek.

With her support, Ojeda, a German studies and political science major, moved through the first steps in his campaign to become a state representative for St. Paul’s District 64A. He’s running as a Republican, with a GOP endorsement, in the heavily DFL district. Ojeda emphasizes that his platform focuses on breaking down walls between parties to find compromise, which he identified as a priority this spring while working as a legislative intern at the Capitol.

“The R behind my name doesn’t say how I’m going to act,” says Ojeda, who meets Minnesota’s residency requirement by living off campus. “We elect representatives, we don’t elect parties, and that’s something people need to realize. I’m going to do what’s best for my district. It’s time to restore the economic principles behind our decision-making.”

He credits Macalester with encouraging both his passion for politics and his ability to consider other opinions; being part of a progressive campus culture has prepared him well, Ojeda says. “I’ve always been someone who understands the other side,” he adds. “I really value the different opinions at Mac—to be able to say ‘I love you as a friend, but this is what I believe.’”

If Ojeda wins in November, he plans to continue his senior year coursework. He notes that most representatives have outside jobs, including some who work as teachers and professors with schedules similar to those of college students.

So far, says Ojeda, his belief in breaking down party lines is resonating with other St. Paul college students, perhaps because of their community structure. “Dwelling in such close quarters, you understand that you’ll have differences of opinion, but you still have to live together,” he says. “I’ve had a lot of students come up to me and say, ‘You’re the first Republican I’ve voted for,’ and I say, ‘Don’t think of me as a Republican, think of me as someone advocating for something different.’”

Overman Wins Award

J. Andrew Overman, the Harry M. Drake Distinguished Professor in the Humanities and Fine Arts in Classics, has been awarded the 2012 Thomas Jefferson Award. The award was established in 1961 by the Robert Earll McConnell Foundation to honor faculty members who exemplify the principles and ideals of Thomas Jefferson. Overman was selected by a committee made up of past Jefferson Award winners. Overman teaches courses on the classical Mediterranean world, the Greek and Roman World, archaeology, India and Rome, and issues facing the Modern Middle East. Author or co-author of four books, Overman also directs the Omrit archaeological excavation in Israel.
DREAMing of Access

ONE MARCH DAY a circle of students wearing graduation gowns—male and female, Latino and allies—stood erect and silent on Bateman Plaza, holding signs proclaiming their support for the DREAM Act. If passed, it would provide conditional, permanent residency to undocumented immigrants who arrived in the United States as minors. The moving demonstration was organized by Adelante!, Macalester’s Latino organization, co-chaired this year by Jessica Muñoz ’14 (Hayward, Calif.) and Jocelyne Cardona ’14 (San Jose, Calif).

The DREAM [Development, Relief, and Education for Alien Minors] Act is bipartisan legislation that gives undocumented students a pathway to U.S. citizenship by completing a bachelor’s degree or two years of military service, says Cardona, whose parents emigrated from El Salvador. She and Muñoz met with President Brian Rosenberg and other college administrators last year and made presentations in more than 30 classrooms to educate the campus community about the DREAM Act and related issues.

Muñoz (sociology and educational studies) and Cardona (American studies), both documented first-generation college students, have great empathy for undocumented students, who face significant barriers to legal residency and higher education. “Undocumented students rarely get much college application help from their high schools, and tuition is often beyond their means,” says Muñoz, whose parents emigrated from Mexico as teenagers. “They’re ineligible for work-study and have no Social Security number to use on the Common Application.”

Admissions director Jeff Allen is unaware of any undocumented students currently attending Mac, but says “it’s possible we wouldn’t know. We’ve always had a policy through which undocumented students may apply to Macalester, but after talking with Adelante!, we formally documented our process so that we’re more open and transparent about it.”

Adelante!, which translates to progress, has about 25 active members at Macalester. The group organizes cultural observances such as Day of the Dead, hosts speakers, and demonstrates salsa and merengue dancing at the annual international talent show. And each year Adelante! educates and raises awareness about a relevant issue—last year it was farm workers; this year the DREAM Act.

Although President Rosenberg had already expressed his personal support of the DREAM Act, the two women also sought institutional support. After they advocated for it at a meeting of the college’s Social Responsibility Committee, the SRC in May recommended a statement of support and Rosenberg accepted that recommendation. Thus concluded a successful year of education and advocacy for Muñoz, Cardona, and other supporters.

“College is a privilege,” says Cardona. “And we want to use our privilege to help others.”

Chinese House

TEN YEARS AGO, Macalester didn’t even teach Chinese. Now interest in the language has grown so much that this fall the college will open a Chinese language residence.

Joining language interest houses in French, Spanish, German, Russian, and Japanese, the Chinese Language House—to be located at 216 Vernon St.—is only the latest reflection of Mac students’ growing attraction to this world language.

Last spring semester, 67 students were enrolled in Chinese language classes, 15 students were majoring in Chinese, and 6 were minoring in it. Due in part to the increased number of K–12 Chinese programs in the U.S., each year Mac has more first-year students with advanced language skills, says Chinese instructor Patricia Anderson, a trend she predicts will only continue.

Anderson will serve as faculty adviser for the five-student house; a native speaker will also live there. Housing priority will be given to Chinese majors, although any Chinese language student may apply to live in the house. Residents will host several cultural events each year.

Anderson is excited about the opening of Chinese House, a space students have been seeking for years. “A residential experience is especially important when you’re learning a language like Chinese that is not easily reinforced outside the classroom,” says Anderson. “This house will make Chinese language learning as natural as possible.”

Michael S. McPherson, president of Macalester from 1996 to 2003, received an honorary degree at Commencement and the Campus Center atrium was renamed in his honor. McPherson is now president of the Spencer Foundation, which investigates ways in which education can be improved around the world. McPherson is a nationally known economist whose expertise focuses on the interplay between education and economics.
CAMPUS NEWS SUMMARY

CHAPBOOK PRESS

A STUDENT-RUN PUBLISHING COMPANY called Cloud City started last spring at Macalester. This chapbook press was led by Ollie St. John ’12 (Washington, D.C.) and Luke Marcott ’12 (St. Paul), advised by English professors Wang Ping, Peter Bognanni, and James Cihlar, and aided by a team of student editors including Angus McLinn ’12 (Middleton, Wis.) and Nick Arciero ’12 (Mounds View, Minn.).

In April Marcott told The Mac Weekly, “Ping told us we should start a publishing company. That was five weeks ago and it’s been taking over our lives.”

After about a month, St. John, Marcott, and the Cloud City team had a product to show for their efforts. Marcott’s chapbook *Filmpocalypse* was available for sale at Common Good Books and a handful of other Twin Cities stores. Chapbooks are small books made from letter-sized paper that is folded and bound in the center. They are typically used for publishing poetry.

As creative writing majors, both editors-in-chief saw that students were leaving Macalester with 60- to 80-page projects—namely their capstones—to which they’d devoted too much time to not reuse.

A capstone project is almost the perfect length for a chapbook.

Although their press was very new, Marcott and St. John immediately found themselves overwhelmed with support from both staff and outside resources. “We have more staff help than we know what to do with ... for being the control freaks we are,” Marcott says. “And we have a lot of college connections with other friends and siblings.”

At press time, Marcott and St. John had no firm plans for the Cloud City’s future. “We’d like to get younger Mac people to take it up, but if they don’t, we’ll probably just have it be a Twin Cities publication,” says Marcott. “We also might be getting money from Mac to do it, and we don’t really know how that would change the game.”

In the meantime, Cloud City held its first public event: a launch party and reading for *Filmpocalypse* at Common Good Books in late April.


Winter Break + Health Care

A handful of Mac students spent winter break helping underserved populations while exploring the fields of medicine, health care, and public health. These student-designed experiences are supported by the Winter Mann-Hill Fellowships, established by Drs. Winnie Mann ’71 and Carter Hill ’71. Here are last winter’s fellows:

**Amelia Axness ’12** (Medford, Ore.), biology and German studies, provided low-income women in her hometown with prenatal vitamins while they waited for medical assistance. “I had very few problems getting pharmaceutical companies to donate to my project,” she says. “Once I mentioned ‘senior capstone project’ and ‘competitive fellowship,’ the philanthropic doors swung open.”

**Sadie Bazur-Leidy ’12** (Madison, Wis.), biology, compiled information about prenatal professions in the capital district of New York State. She worked with BirthNet, which will publish her document for use by expectant families. She also shadowed midwives and spoke with mothers about their birth experiences, all of which confirmed her interest in becoming a midwife.

**Mariah Blegen ’13** (Minnetonka, Minn.), biology, community and global health, continued work in Shirati, Tanzania, toward creating a radio program to provide reproductive and sexual and maternal health information.

**Derek Ochi ’12** (San Diego), biology, community and global health, worked with the Farm, Food, and Nutrition program and Open Arms, which provides food to people dealing with chronic diseases, to develop a program to involve neighborhood youth in producing healthy food.
YOU’LL FIND THEM competing on the Mississippi River, on ski trails in northern Wisconsin, and at tournaments across the country. They’ll practice anytime between 6 a.m. and midnight. On first glance, their sports might not appear to have much in common, but they’re all athletes in Macalester’s popular club sports program.

Club sports are student-organized teams that offer an intermediate level of commitment and competition between varsity athletics and intramural sports. More than 300 students participate in club sports each year—the college supports 14 teams—with most practicing twice a week and competing on weekends. Their popularity has grown since the Leonard Center opened, providing more practice space, says associate athletics director Vanessa Seljeskog. “Club sports provide a way to get people out and active, to complement the rigorous academic commitment at Macalester.”

Ultimate Frisbee usually draws the most students, Seljeskog says, with roughly 35 men and 25 women on the rosters each year. The men’s rugby team competes in a Nebraska tournament with 100 other teams, and the Nordic skiers finish their season at the well-known American Birkebeiner race in Hayward, Wis. Men’s water polo and women’s ice hockey are also well established, and are part of strong collegiate leagues.

A club sport was just right for Susanne Murphy ’12 (Neenah, Wis.), who wanted competition without the full varsity sport commitment. In her first year at Mac, she joined the new women’s lacrosse team, which had only five players that first year and had to borrow opponents’ players for both its scheduled scrimmages. Four years later, says Murphy, the team was playing in a collegiate league with a full schedule of games, scrimmages, and tournaments.

Crew is another growing club sport, drawing 27 students this year. The team, which offers experienced and novice level competition, houses its boats on the Mississippi, just a few miles from campus. In the team’s spring regatta the women’s varsity four and the mixed novice four boats won their races, and the men’s varsity four boat came in second. The crew team practices more often than most club sports teams, its members heading down to the river five mornings a week before most of their classmates are even awake.

WEB CONNECT: www.macalester.edu/news/2012/04/crew
WORLD-CHANGING PROJECTS

TEN MACALESTER STUDENTS are devoting their summers to changing the world, with financial assistance from Davis Peace Project and Live It grants. They’ll be working in the Twin Cities as well as in countries in Africa and Central and South America. Students developed their projects in conjunction with community partners.

Davis Peace Projects

The Davis Projects for Peace are funded by 105-year-old philanthropist Kathryn Wasserman Davis, who launched the program in 2007 in celebration of her 100th birthday. “My many years have taught me that there will always be conflict,” Davis has said, “It’s part of human nature. But love, kindness, and support are also part of human nature.”

This year two Macalester students received $10,000 grants to complete their summer projects: Selamawit Gebremariam ’13 (Harar, Ethiopia) and Charlotte Fagan ’12 (East Greenwich, R.I.)

Gebremariam’s project involves drilling a well at the Green Lake Clinic compound in the Oromia region of her home country, Ethiopia, and teaching about sanitation and the importance of safe water. She is a biology major with a community and global health concentration.

Fagan will start a “bike library” for low-income and marginalized women in Quito, Ecuador, to help them achieve transportation independence. Fagan majored in geography with a concentration in urban studies. She is also a Watson Scholarship winner.

Live It

Macalester has its own grant-making program, designed by the Institute for Global Citizenship Student Council. Applicants are asked to define global citizenship and propose a project that would enable them to live it out. This year six projects were funded:

Anna French ’13 (Omaha, Neb.) and Abbie Shain ’14 (Bordentown, N.J.) will host a Twin Cities summer camp for youth at Stone’s Throw Urban Farm, where they will provide opportunities for youth to interact with their food sources, while helping to bring sustainable agriculture to marginalized Twin Cities neighborhoods. French is majoring in neuroscience studies and Shain is studying English and religious studies.

Margo Faulk ’13 (Eugene, Ore.) will be working in partnership with A Tu Lado, Mano A Mano, and indigenous communities in Bolivia to improve healthcare access by mapping needs and resources for an emergency evacuation service and helping develop patient information systems. Faulk is a geography major with a concentration in community and global health.

Eric Goldfischer ’13 (Philadelphia) will be working at Peace House, a Minneapolis drop-in center for homeless people, discussing issues of citizenship and voting, particularly in light of the voter ID bill that could negatively affect this community. Goldfischer is an American studies major with an urban studies concentration.

Leah Plummer ’13 (Madison, Conn.) will work with the Nyame Tsease Traditionals drum and dance group in Cape Coast, Ghana, to establish a bakery designed to support their group. Her work will take place in December 2012 and January 2013. Plummer is majoring in geography and history with a concentration in African studies.

Essie Schlotterbeck ’13 (Auburn, Maine) and Hannah Geil-Neufeld ’13 (Chicago)—in partnership with Cycle for Change’s Community Partners Bike Library—will design and facilitate a St. Paul Adult Learn to Ride cycling program geared toward immigrant women. Schlotterbeck is an environmental studies major and Geil-Neufeld is a studio art major.

Alexa Wilcox ’13 (Mercer Island, Wash.) will serve as a regional director with Rising Minds in the Lake Atitlan region of Guatemala, spearheading projects such as sustainable construction from recycled items, videography for youth, community gardens, and CPR training for teachers. Wilcox is majoring in geography and international studies.
FULBRIGHT WINNERS

Four members of Macalester’s Class of 2012—Keith Armstrong, Tyler Martinson, Kaitlin Roh, and Ann Stromgren—received Fulbright Awards last spring, which will allow them to work in Colombia, Morocco, Jordan, and Germany later this year.

Keith Armstrong ’12
Milwaukee
an English and international studies major, will work as an English as a Second Language teaching assistant at a university in Colombia, and also will immerse himself in community environmental and urban agricultural issues.

Tyler Martinson ’12
Northfield, Minn.
an anthropology major with a Community and Global Health concentration, will travel to Morocco, where he’ll spend nine months investigating how nonprofit organizations, clinics, and traditional community healers can work together to create an integrated strategy of health care to improve HIV/AIDS prevention.

Kaitlin Roh ’12
Lincoln, Neb.
a political science and educational studies major, will map disability communities in Jordan to determine how the government and schools might better use these existing networks to improve communication and resource dissemination with families, aid disability advocates, and lessen social stigma.

Ann Stromgren ’12
Portsmouth, N.H.
a German studies major, will assist in English language classes in Germany and study the connection between youth culture and environmentalism.

Although Macalester’s food service, Café Mac, is known for its plentiful choices, some students still crave a bit more variety. That’s when they get creative with cafeteria offerings, transforming a few humble items into some truly fascinating concoctions. Remember these recipes the next time you’re bored in the lunch line.

COFFEE OREO SHAKE
Frozen yogurt
Oreo, crumbled
Milk
Coffee
Mix well; drink with gusto

BACON BAGEL SANDWICH
Toast any flavor bagel (“Everything” bagel preferred)
Spread with cream cheese
Sprinkle with bacon bits
Enjoy the cholesterol rush

SPECIAL SAUCE
Ranch dressing
Hot sauce to taste
Mix; use on fries, sandwiches, salads—anything bland that needs it

DESPERATION APPLE PIE
Apple, cored and diced
English muffin, diced
Dot with pats of butter
Sprinkle with cinnamon sugar
Microwave until butter and sugar melt—yum

“The Life Shortener”
Cocoa Puffs cereal
Frozen chocolate yogurt
Oreo, crumbled
Shot of coffee
Preservatives plus sugar plus caffeine: what’s not to like?

WEB CONNECT: www.macalester.edu/news/2012/03/odd-cafe-mac-concoctions
Chris Dwyer is talking about his journey from his days as a Macalester basketball player and geology major to a teaching position at a Jesuit middle school on the west side of Chicago when the conversation takes an unexpected turn.

Actually, Dwyer’s story is full of unexpected turns; he was a self-proclaimed gym rat and science-indifferent “word person” from Milwaukee who, purely on a whim, took a Mac class called Dinosaurs and ended up a geology major who spent his summers out west digging around with geology professor Ray Rogers.

After graduation, thinking he’d spend some time abroad before graduate school, Dwyer lived for two years on the island of Weno in Micronesia, working as a volunteer teacher in a school with one computer and limited access to electrical power.

The Weno experience was a good one, Dwyer says. The island’s Xavier High School was a boarding facility, so the teachers lived with the students. He was teaching a little bit of everything—calculus, English, biology—and coaching basketball. He also admits that he’d been initially attracted to the placement because of the unique geological nature of Micronesia.

“It was a fascinating place on so many levels,” Dwyer says. “Old volcanoes had become coral atolls. The Japanese had used the Truk Lagoon as their main naval base in the Pacific during World War II, and there had been heavy American bombing so there were all these sunken ships everywhere. Our gym still had a hole in the roof from the bombing.”

Dwyer’s time in Micronesia did nothing, he says, to quell his passion for science, but he was also learning to enjoy the challenges of teaching. “At Xavier, because of the nature of the place, I was both a teacher and a de facto parent at the age of 23, and when it came time to leave there I still had in the back of my mind that I was going to graduate school. I also felt, though, that maybe I wasn’t yet done with teaching, or maybe teaching wasn’t done with me.”

Through connections at Xavier, Dwyer got in touch with the Chicago Jesuit Academy, a fledgling (founded in 2005), all-male middle school that offers an intensive college preparatory education to students of modest means. All the students at CJA are on full scholarships, and African Americans comprise 95 percent of its student body. Dwyer signed on to teach science and coach basketball.

“I was really enthused about teaching,” Dwyer says. “But at the same time I had no formal training and had learned as a volunteer at Xavier. A lot of what I was doing was applying stuff I’d learned at Macalester, and trying to excite young people in the way that I’d been excited by people like Ray Rogers. After two years, however, I felt like even though I loved the students and the place, I wasn’t sure I could commit to teaching. When I met with the staff at the end of my second year, I felt like things were sort of up in the air, and I was honest with them.”

Here is where Dwyer’s journey plunges clear off the average geology
major’s career path. “We talked about what I wanted to do,” Dwyer says. “And I told them that in my dream job I would be a bicycle mechanic, gardener, and basketball coach. I’m sure some of them thought, ‘Good luck with that,’ but the school’s president, Matthew Lynch, suggested we talk about it. At which point I was, like, ‘Really?’”

In the end, Dwyer got his dream job(s). For the past three years he has been CJA’s director of facilities and IT. That’s his official title, anyway. He manages the school’s physical property and grounds and maintains its computer lab. He’s currently overseeing a $6.6 million renovation of the school’s south wing. And he coaches basketball, has turned unused rooms into bike shops, and, working with students, raises produce and chickens on the school grounds.

“I'm the man with the keys,” Dwyer says. “That means if a desk needs to be fixed, I fix it. If somebody vomits, I clean it up. I make sure the computers work. It’s all about maintaining a good, safe, healthy environment for the kids, and the problem-solving skills and curiosity I learned at Macalester are just as applicable whether I’m working in the garden or trying to figure out how to fix a boiler.”

The median income for the families of students at Dwyer’s school is $24,000 a year. Suffice it to say that most of the kids at CJA had no previous experience with cleaning out chicken coops, let alone sustainable agriculture, composting, or farmers markets. Some of them had never ridden a bike, let alone owned or maintained one. Dwyer has introduced them to all these things, and has gotten them blogging about their experiences as well.

Lynch, the school’s founder as well as its president, remembers well the day Dwyer’s dream took its most recent dogleg. “I understood that maybe teaching wasn’t Chris’s vocation,” he says. “But our general philosophy is to find good people and then find the things they’re passionate about and encourage them. People might hear the title ‘director of facilities’ and picture a guy pretty much divorced from educating students, but everything Chris does is fully integrated with our educational mission. So many of his programs are the things that get our kids fired up about coming to school. I will admit, though, that when he came to me and said, ‘We need to get some chickens,’ I thought he was out of his mind.”

Dwyer stays in touch with some of his old Mac geology cohort, and admits he can get nostalgic. “I got together not long ago with one of my closest friends from the geology department, and she was just wrapping up her PhD,” he says. “I like to hear about it, and it still excites me, but I’m always happy to go back to my job. A lot of our kids have such heartbreakingly difficult home lives, and I feel like every day we’re providing opportunities and experiences for kids who really deserve nothing less than a bright future.”

Minneapolis writer Brad Zellar last wrote “Hollywood Roommates” for Macalester Today (Winter 2011).
In the last two decades, we’ve become far more conscious of what we eat and where it comes from. Macalester alumni weigh in on—and live out—the great organic farming and food technology debates.

“\textit{You are what you eat eats.}”

ILLUSTRATIONS BY MARK HOFFMANN/I2IART.COM

In some circles recently, it feels as if author Michael Pollan has written a new bible—his the bible of purist organic eating.

There’s a lot of wisdom in what Pollan has to say about the benefits of abandoning processed foods in favor of eating real, chemical-free food, and many Macalester students and alumni are among his loyal fans. We have collected stories from some of those alumni, longtime and newbie organic farmers, as well as an L.A. farmscaper and some recent grads practicing urban farming.

But we also excerpt here from the new books of two other alums, one of whom questions the “rising tide of food-specific neo-Luddism” and another who asks us to consider the societal and philosophical aspects of food along with its organic purity.

All quotes from \textit{In Defense of Food: An Eater’s Manifesto} by Michael Pollan
The Perfect Meal
Rethinking foodie fundamentalism in service of feeding the whole world.

BY JOSH SCHONWALD ’93

Josh Schonwald ’93 is a Chicago-based journalist who has written for The New York Times, Washington Post, and Salon, among other publications. The following excerpt is from the conclusion to his first book, The Taste of Tomorrow: Dispatches from the Future of Food.

A few questions inevitably pop up when you write a book about the future of food.

First, people want predictions: “So tell me...what are the foods of the future?”

Second, other people will want to know about foods of the future that have miraculous properties for a variety of highly personal health needs.

And third, some people will expect that because of your food wanderings, you might be able to advise on what to eat.

Well, after a couple of years on the food-future beat, I still can’t give a definitive “thou shalt be eating” answer to the first two questions. But...I have developed some pretty strong feelings about question #3. One day I sat down for coffee and assembled the Perfect Sustainable Meal.

**SEASONAL, LOCAL SALAD MIX FROM FARMERS MARKET:** It doesn’t matter if it’s radicchio, if it’s puntarelle, if it’s iceberg, or even sorrel. It doesn’t even matter, really, if it’s a salad. What is important is that you go to your nearest farmers market and buy something local and grown outdoors from a small farmer. This purchase symbolizes the continuation and importance of the local, seasonal trend, as we reconnect to our land, our farms, and our communities.

**GENETICALLY ENGINEERED HAWAIIAN PAPAYA:** Track down some Hawaiian papaya, but not any papaya. You must make sure that it is genetically modified. Eat this papaya raw, share it with your friends, use this experience to dispel fears and myths about genetic engineering. Talk about how genetically engineered crops could help feed malnourished people of Africa and Asia.

**RE-CIRCULATING AQUACULTURE SYSTEM FARmed BARRAMUNDI OR TILAPIA:** Go to a live fish market in New York, Toronto, Washington, or Boston. Buy a fish that is raised indoors in a re-circulating aquaculture system. As you eat your barramundi or tilapia, talk about how your fish choice symbolizes your acceptance of two realities: wild-caught fish should be a privileged indulgence these days, and indoor farming is a safe and environmentally responsible way to raise a boatload of protein. Why not cobia? You’re choosing barramundi or tilapia right now because of their lower feed conversion ratio (this is the perfect sustainable meal, after all).

If you do not have time to prepare this meal, you can simply recall this slogan: **Go to Farmers Markets. Eat GMO Papayas and Fish from Indoor Re-circulating Systems.**

This 13-word slogan is an homage to one of the most important people in the Food Universe, a person so important that he’s spawned a book genre, “the post-Pollan book.” He’s a regular topic of discussion at food industry conferences, i.e., consumers in the Age of Pollan. An email from Henry’s Farm once reported: “NEWS FLASH! The rumors are true, Michael Pollan dropped by Henry’s stand at the Evanston Market last Saturday, bought some sugar-snap peas.”

I long ago concluded that the world’s reaction to and celebrification of Michael Pollan are not solely because he is a brilliant and uncommon species, part journalist, part philosopher. It’s because, more than anything, of his timing.

This is the Age of Food TMI. We’re bombarded with information on carbohydrates, sodium vitamins, minerals, antioxidants, saturated fats, trans fats. New ethnic foods, new superfoods, a nearly continuous influx of new and often contradictory health findings. Is caffeine good these days?

Amid this chaos, Pollan emerges. His ideas are complex, drawing from natural history, economics, cultural studies, but he always boils...

Ultimately I came to believe that these sticky, easily adoptable, cult-creating expressions were about 75 percent good. There were some negative side effects to the Pollanisms—particularly this one: “Don’t Eat Anything Your Grandmother Wouldn’t Recognize as Food.”

As the technie-foodie Nathan Myhrvold has observed, the Pollan philosophy has a disturbing implication: “If everyone follows his rule about great-grandmothers recursively back into history, nobody would have tried anything new…. Somebody had to be the first European to eat a tomato.”

* * * * *

I met two types of food innovators during the past three years, which I came to think of as romantic heroes and unromantic heroes. Bob Cannard, microfarmer in the drop-dead gorgeous Sonoma Valley, friend of Alice Waters, who cares about the “souls” of his Swiss chard and feeds his crops lavender tea, is a romantic hero. Jason Matheny, health economist, who wants us to eat meat spawned from stem cells raised in a factory in the outskirts of Chicago, is an unromantic hero.

The romantic heroes have revived traditional foods, expanded our culinary consciousness, and reconnected us with the land and the sea and the pleasures of growing and cooking and eating. The romantic heroes are often famous. Most people in America today who read, watch TV, or have Internet access know this type. As I write this, I’m looking at The New York Times Magazine food issue, theme “Community and Cooking,” which features Michael Pollan’s 36-hour dinner party. There is also an Annie Leibowitz-esque photo essay spotlighting 20 food pioneers—artisanal bakers and urban chicken farmers and food truck evangelists. The connecting thread: they’re doing wonderful things for the world through the medium of food.

It’s undeniably harder to wax poetic about the other type of food revolutionary. Growing fish in a warehouse isn’t quite as stirring as pulling them out of a choppy Alaskan sea. A meat-spawning bioreactor doesn’t have the same allure as a dew-covered Virginia pasture.

But I think we should set some space aside in the foodie pantheon for the unromantic heroes. Let’s continue to celebrate our heirloom fava bean growers and our grass-fed goat herders. Let’s carefully scrutinize the claims of nutritional science and keep a wary eye on new technologies, especially those with panacea-like claims from multinational corporations with monopolistic aims and a history of DDT and Agent Orange production. But let’s not be so black-and-white; let’s not be reflexively and categorically opposed to any and all technological solutions.

Savoring the slowest food and foraging for wild asparagus shouldn’t be viewed as at odds with championing lab-engineered vitamin-A enhanced rice that could save children from blindness. Pairing a locally grown, seasonal mesclun mix from Henry’s “All Organic, All the Time” Farm with cobia, a saltwater fish grown in a warehouse, is not an incompatible, ethically confused choice.

I make this point because of the rising tide of food-specific neo-Luddism in America. While entirely well intentioned and often beneficial in its impact, this foodie fundamentalism is unfortunately often associated with a dangerous anti-scientism. If we’re going to meet the enormous challenges of feeding the world’s still growing population, we are going to need all the ingenuity we can bring to bear. My modest hope: Let’s keep an open mind. Let’s consider even the fringy, sometimes yucky, maybe kooky ideas. Let’s not miss opportunities to build a long-term sustainable future for our planet.

Urban Farming

Vacant city lots don’t exactly scream fresh lettuce and broccoli. But that’s exactly what Alex Liebman ’12 and Emily Hanson ’11, along with four partners, were planting last spring on 15 empty Twin Cities lots. They’ve turned that land into Stone’s Throw Urban Farm, where they’re growing an abundance of vegetables.

Both had worked on farms before and thus knew what they were getting into. Liebman discovered farming during a summer job near his home in Northampton, Mass. He followed that up with a summer working at a large farm in California. Hanson learned to love farming over a summer spent on an organic farm near her home in Grantham, N.H. After graduating last spring, she and Liebman—with Emily Engel ’13 (Minneapolis), Robin Major ’11 (Putney, Vt.), and other Twin Cities students—used a Macalester Live It grant to found Concrete Beet urban farm.

They gained a wealth of practical knowledge last summer, including the need for greater economies of scale to make a living at urban farming. After dissolving Concrete Beet, Liebman and Hanson joined with four others to form Stone’s Throw Urban Farm, on lots primarily in South Minneapolis and St. Paul’s Frogtown neighborhood. They find empty lots either through owners approaching them or by noticing a vacant lot and seeking the owner via county records.

Most lots are rent-free; owners are usually happy to have someone improving the lot, working there in summer and shoveling snow in winter. Using the crowd-funding website kickstarter.com, Stone’s Throw raised $15,900 for equipment, seeds, compost, and other start-up costs. In addition to the six partners, there are six unpaid summer interns and a host of volunteers. Also, a project directed by Anna French ’13 (Omaha, Neb.) and Abbie Shain ’14 (Bordentown, N.J.) will bring a summer camp to Stone’s Throw for youth interested in urban farming.

The food raised—peas, spinach, squash, melons, and more—will be sold to CSA members, the Minneapolis Mill City Farmers Market, and wholesale accounts, with leftover produce donated to food shelves and neighborhood organizations.

Why do they do it? "I want to provide healthy food for my neighbors in a just way, while making a livelihood for myself," says Hanson. "I also want to help neighborhoods become less reliant on global food systems.”

“Don’t eat anything incapable of rotting.”
eflecting back on 150 years of battles over America’s bread habits, five seductive dreams come up over and over again. Each one touched a deep chord in consumers’ relations to food, helping to usher in positive changes in the food system. And yet each one also underpinned more exclusionary and ambiguous outcomes. They are the dreams of purity, naturalness, scientific control, perfect health, and national security and vitality.

Each of these dreams rose to prominence because it crystallized a deep current of longing and anxiety—and thus galvanized action. All five endowed eating with seductive moral clarity: some foods were obviously good and some were clearly evil. On the surface, at least, who could possibly disagree with wanting purer food, more natural food, more abundant food made possible by science, healthier food that fought disease and weakness, or food that made the world a little safer and less hungry? And yet, each of these rousing visions of improvement framed the problems of society and the food system in dubious ways.

The dream of purity animated important food safety activism, but also drove industrial and anti-industrial reformers alike to exclude and divide groups of people in the name of sanitation. Quests for purity created an enduring bridge between concerns about healthy diet and attempts to police against social “contagions” (like unwanted immigrants or alien ideas about health and nutrition).

Visions of naturalness, for their part, facilitated important critiques of industrial hubris and giant oligopoly food producers, as seen in the 1960s counterculture. But fears that the country had grown estranged from nature also enveloped food reform movements in nostalgia for an American Eden of independent, white, property-owning farmers. That nostalgia idealized female domesticity and local communities, glossing over the power disparities that always marked those realms. In the process, sentimental dreams of naturalness made it harder for well-meaning people to address inequalities in the fields, factories, and kitchens of industrial food production.

Narratives of scientific control typically stood opposed to the quest for natural harmony, but they were no less utopian in appeal. Large-scale food producers and ordinary consumers leaned breathlessly toward a future of abundance, leisure, and harmony made possible by speed, efficiency, and the conquest of nature. In the 1920s and 1950s this dream blinded many Americans to the hubris and shortsightedness of scientific control. In exchange for spectacles of efficiency, abundance, and control, people harnessed their sustenance to greedy corporations, embraced bread infused with chemical additives, lost sight of heterogeneous pleasure, cheered the remaking of world wheat farming into a petroleum-fueled factory system, and ignored the destruction of small-scale bakeries.

The dream of perfect health seeks something that is hard to dislike: life extension and bodily improvement. Nevertheless, even those achievements come at a cost. As seen in food movements from Grahamism to gluten-free, the quest for perfectly tuned bodies individualized and medicalized problems that might have been better addressed through social and political means. The quest for perfect health has also come with psychological costs for those who participate in it. With its fantasies of bodily control comes a relentless fear of deterioration and a sense that imperfect health reflects character weakness or moral failing.

Finally, dreams of food and national security and vitality help pro-

Continued on next page >
duce an anxious, Manichean geography. At times the perceived need to fortify “us” against “them” has legitimated attention to marginalized people’s demands for better bread, whether through wartime enrichment campaigns or postwar Food for Peace. But it has also nurtured an emergency mentality that propelled ill-conceived changes in the American diet and made alternative ways of organizing the food system appear dangerous and unpatriotic.

In sum, these five big dreams of food and society roused Americans to change their diets and food system, but often at a great cost. At root, each one of the five gave us the idea that good eating was a form of combat. But our alimentary trench war often had grave consequences for people on the margins or excluded from society...

In a time when open disdain for “unhealthy” eaters and discrimination on the basis of dietary habits grow increasingly acceptable, we might do well to spend more time thinking about how we relate to others through food and less about what exactly to eat.


In January, Holly Evans ’11 and her boyfriend, Randy Buck, left on an agricultural adventure: to spend a year traveling around the country WWOOFing. To the uninitiated, WWOOFING stands for World Wide Opportunities on Organic Farms, an organization that helps people volunteer on farms in return for food, accommodations, and the chance to learn about organic lifestyles. Evans and Buck hope to WWOOF their way around the world before eventually investing in their own land. At press time the couple had worked on 10 farms in Arkansas, Tennessee, Mississippi, and North Carolina.

What follows are two excerpts from their blog.

Spring Creek Farm
Pioneer, Tennessee
We had one day to learn the routine at Spring Creek Farm before owners Adam and Shelby left with their kids for Florida. Showing us the ropes were two other WWOOFers who were headed to the farm we’d just left. Adam and Shelby had also left us a list, so we were kept busy planting, weeding, watering, transplanting, and caring for the sheep, chickens, ducks, geese, turkeys, cattle, and dogs.

Even though the vegetarian food at our last farm had been delicious, we eagerly anticipated the pasture-raised meat at Spring Creek Farm. Adam and Shelby granted us free access to their freezer full of meat and eggs, which we ravenously tore into. One day we had sausage in our breakfast omelet, lamb ribs for lunch, a ham sandwich for an after-work snack, and a boiled ham hock for dinner.

We love the picturesque Tennessee countryside; the farm is set in a...
beautiful valley with cows on one rolling hillside and sheep on the next. The farmland also includes a steep wooded mountainside and mountain springs, which provide pure, delicious drinking water.

On our last day we climbed a nearby ridge in search of morels. It was a little early, but the winter had been so mild we decided to try anyway. We found a good pound and a half of mostly blacks, but also some longnecks and whites. Unfortunately, some of the morels got squished as we slipped and slid down the hillside, but since Shelby and Adam don’t like morels, we got to eat all the unsellable ones.

Broken Magnolia Farm
Taylor, Mississippi
We were lucky enough to be here for the kidding season, and with a herd of 25 goats there was plenty to do. Now we have some limited goat skills, and feel comfortable drenching sick goats, identifying scouring goats, catching ornery goats, inter-muscularly injecting goats, and ear-tagging newborn goats.

The first doe that gave birth had twins, and when [farmer] Katherine found them in the morning, one was inside with the mama and the other was outside the barn shivering by itself. Katherine put the cold one inside her coat, and then I had it inside my coat, but even with a hot water bottle the baby wasn’t warming up fast enough. So we brought it inside, and after a few hours it was warm enough to go back to its mama.

Unfortunately, its mama did not accept it, probably because of the time lapse and the fact that it smelled like humans. Without its mama, the kid went downhill, getting listless and lethargic. Then Katherine tried to convince one of the other goats to adopt it: When another doe gave birth the next day, she smeared some of the placenta on the orphan—but the doe didn’t buy it. Luckily, a third doe saw the baby and started cleaning it up and letting it nurse.

The orphan doeling lived happily with its two siblings and adopted mama for several days, but then was found dead in the middle of the night. This was after another kid had also died, despite our attempts to save it. These two, along with two who were accidentally run over, meant that four kids died during the first week after kidding. This is apparently about average; there are always accidents and illnesses.

To read more and see Holly and Randy’s WWOOFing route, go to randyandhollysblogspot.com

“Shake the hand that feeds you.”
Jesse Dubois ’07, who studied English and Japanese at Macalester, barely thought about agriculture until a few years ago. But he did love to cook, his “passion for a long time,” and that enthusiasm for fresh and great-tasting ingredients ultimately led him to start a Los Angeles landscaping business called Farmscape that designs, installs, and maintains raised-bed vegetable gardens. Farmscape works in Pasadena, Hollywood, Claremont, and other parts of the greater L.A. area. Its motto? “Farming the Sprawl.” Dubois answered a few questions for us about his new business.

How did Farmscape get started?
During college my roommate, Dan Allen ’07, introduced me to his hometown friends from Iowa City. A year after graduating, these guys wanted to start a Los Angeles landscaping business called Farmscape that designs, installs, and maintains raised-bed vegetable gardens. Farmscape works in Pasadena, Hollywood, Claremont, and other parts of the greater L.A. area. Its motto? “Farming the Sprawl.” Dubois answered a few questions for us about his new business.

Where do you install Farmscapes?
Our service area stretches about 70 miles at its widest, east to Claremont and west to Malibu. We install gardens—from 48 square feet to an acre in size—at residences, schools, restaurants, and institutions. We’ve even started to install urban farms on some downtown rooftops. Right now we’re talking to several big corporations interested in using their corporate campuses to produce something more useful than lawn clippings.

What are the benefits of a Farmscape over a traditional yard?
A Farmscape offers homeowners fresh, high-quality produce and a wid-
er spectrum of unique heirloom varieties. Fresh-picked food tastes better. We’ve witnessed repeatedly with our members that better taste and a more personal connection to the growing process makes families more enthusiastic about their meals in general and vegetables in particular. That’s a great habit for long-term health. We’re also really excited about the environmental angle: Farmscape uses sustainable and organic methods to tend each plot, which means a Farmscape is a more sustainable landscaping decision than grass. It also means Farmscape produce is a better choice than the remote farmed options, because each bite of squash does not imply the same energy footprint for packing, shipping, cooling, and storing. Meanwhile, Farmscape makes more responsible use of water than the average farm, using highly efficient drip irrigation.

Global Food

Mac’s Annual International Roundtable

Feeding the World: Globalization, Food, and Agriculture in the 21st Century
Oct. 11-12, 2012

• Raj Patel, author of Stuffed and Starved: The Hidden Battle for the World Food System
• Ivette Perfecto, University of Michigan expert on agricultural biodiversity
• Joshua Muldavin, Sarah Lawrence College political geographer
• One-hour sessions with Mac alumni and local community partners
• New York artist Tattfoo Tan leading creation of mobile art gardens

WEB CONNECT: macalester.edu/igc/publicforums/roundtable

“Don’t Eat Anything Your Grandmother Wouldn’t Recognize as Food.”
Each spring, the Macalester seniors majoring in studio art pull together their finest creations for an exhibit. For them, it’s the equivalent of a capstone project, and is tied to their Senior Seminar, also held in the spring.

There is no jury process at which artworks are chosen; the students work on and develop their projects all spring with feedback from their peers, advisers, and instructors, including, this year, senior seminar instructor Ruthann Godollei. With the help of gallery curator Greg Fitz ’99 and Godollei, the seniors negotiate their shared space, the show’s title, and other matters. This year’s exhibit, called Specs, opened April 27 and ran through Commencement on May 12.

This is the final year that the Senior Show—or any exhibit, for that matter—will have to cram into the Art Gallery’s temporary space at 1665 Princeton Ave., just west of campus. In July the gallery moves into its beautiful new home—the Law Warschaw Gallery in the renovated Janet Wallace Fine Arts Center.

**SENIOR ART SHOW EXHIBITORS**

1, 3, 7: Taylor Tinkham, St. Louis Park, Minn.
2. Julia Dahle, Minneapolis
4, 5: Lizzie Boyle, Seattle
8. Sylvia Ferguson, Lake Oswego, Ore.
SENIOR ART SHOW EXHIBITORS

1,6: Sylvia Ferguson, Lake Oswego, Ore.
2. Mike Fausz, Fort Thomas, Ky.
3. Rachel Adler, Montclair, N.J.
4. Antonio Sanchez, Bloomington, Minn.
5. Hillary Frey, Portland, Ore.
Mac experts predict that bikes, buses, and your own two feet are the transit options that will reign supreme in the cities of tomorrow.

BY ERIN PETERSON  →  ILLUSTRATIONS BY THOM SEVALRUD/12IART.COM

For many Americans, The Daily Commute is an all-too-familiar ritual. Hop into a car, grind through 30 minutes of gridlocked traffic, and park in an expensive garage. Heading home can be an even bigger nightmare if the trip includes navigating the parking lot of a crowded grocery store or waiting in line at a busy gas station.

If it feels like a bad experience to you, it’s even more troubling to urban planners, who are charged with making the best use of available land and efficiently helping people get where they need to go. And that daily hassle is just part of the problem, says Emily Erickson ’08, a sustainable transportation planner for the City of St. Paul and one of dozens of Mac alums working in the field. “It’s a contributor to a sedentary lifestyle, which leads to obesity and other diseases,” she says. “And the emissions pollute our environment.” Not to speak of the enormous expense of owning a car, which a 2012 AAA study pegs at roughly $9,000 a year.

The automobile infrastructure, in other words, is stretched tight. So as urban planners look forward, many believe that the best option for cities isn’t to find ways to squeeze more cars onto packed roads but is instead to find different and better ways to get people from Point A to Point B. There are many ways to do so, from light rail and buses to bicycles and good old-fashioned hoofing it. Finding a better mix of all of these options is critical. “We want to make it easier for people to get around in any way except by themselves in a car,” Erickson says. To allow for such a shift, cities will need to make significant infrastructure changes. They’ll also need to come up with creative city policies and nudge their residents into new ways of traveling.

An Infrastructure for Choice

For Americans, who prize their independence and freedom, it can be tough to envision a life in which our car keys aren’t always within arm’s reach. But before Henry Ford entered the scene, cities were densely packed with small shops, and residents could often get whatever they needed within a streetcar stop or two.

Over time, downtown stores began to move to outlying areas that allowed them to build larger buildings on cheaper land—and offer the savings to consumers. According to Mac environmental studies professor Chris Wells, this process transformed not just cities, but transit. “This decentralization meant people needed to come to the stores by car,” he says. Meanwhile, the walkable city became unwalkable. Instead of strolling past bustling businesses, people passed parking lots.

As traffic soared, pollution spiked, and our waistlines expanded, it became clear that a new approach was necessary. Many planners see a path that will provide the best of both worlds, with plenty of flexibility and options—and without a two-ton commitment holding us back.

One key step in this process is hooking “choice riders,” who are open to taking public transportation under the right circumstances. In this regard, few developments are more attractive than light rail. The Twin Cities found that out when the first segments of the Hiawatha Line opened nearly a decade ago. Its convenience and speed made it an immediate hit, and it continues to attract about 30,000 riders a day. While it’s expensive—the line will ultimately cost more than $700 million—it also...
does more than just move people, says Laura Smith ’94, an associate professor of geography at Macalester. “Light rail in the Twin Cities has started to change the image of transit in a positive way,” she says. The spacious, comfortable cars and easy-to-understand routes made public transit seem like a viable option, even to those who’d never tried it before. “It brought a totally new demographic to public transit in the Twin Cities,” Smith says.

Planners also are taking cues from the popularity of light rail as they revamp less expensive—but also less popular—bus systems. To make a bus feel as easy to use as light rail, new buses often have at-grade loading, with low floors instead of steps. And by creating bus stations with ticketing systems similar to those at subway stations, riders can pay before they hop on, instead of waiting behind a line of boarding passengers to do so.

Human-powered transit can be even more efficient and effective. For residents who live close enough to their destination, cycling is often the quickest way to travel. If people feel safe hopping onto two wheels, they will, says Twin Cities-based urban planner Greta Alquist ’07. “Separate space within the streets—actual physical buffers that prevent vehicles from crossing into bike lanes—are common in many European cities, and they’re starting to show up in other places, too, like Portland,” she says. Green bike lanes, recently added to Minneapolis roads near downtown and the University of Minnesota campus, provide visual cues for drivers and cyclists. The city-crossing Midtown Greenway bike trail attracts thousands of cycling commuters daily.

Trends suggest that these infrastructure-based efforts to encourage alternative transportation are working. In the Twin Cities, for example, a 2011 study found that bicycling among residents had increased 52 percent in just four years.

Car- and bike-sharing services are also gathering steam in many cities. They open up opportunities for people who want to take public transit, but don’t want to be tied to it if something comes up. A worker who takes a bus downtown to work, for example, might grab a shared bike to meet a friend for lunch six blocks away, or reserve a shared car for a meeting across town.

The Twin Cities has been a hotspot for such options, with growing numbers of car-sharing services including HourCar, which has a hub near Macalester’s campus. Since launching in 2010, Nice Ride has become the largest bike-sharing program in the nation, with 1,200 bikes—including more than a dozen bikes at the Grand Avenue hub near Macalester. In St. Paul alone, there are nearly two dozen Nice Ride bike hubs. Users have hopped on more than 300,000 times since the program began two years ago.

While urban planners are excited about the opportunities that more robust transit options present, few think we’ll give up our cars entirely.

Why Mac Loves Urban Planning

Macalester has built a powerful cohort of transportation planners who are reshaping cities from St. Paul to Portland. With 106 current geography majors and 36 urban planning concentrators, that number will certainly grow over time. We asked a few professors and planners what it was about Macalester that inspires such a passion for improving cities.

James Andrew ’99, Twin Cities Metropolitan Council: “Macalester attracts students who are optimistic and interested in creating social and environmental change. Urban planning is essentially about managing and channeling change. And few other small liberal arts colleges have Macalester’s urban laboratory.”

Chris Wells, environmental studies: “The urban studies concentration piques people’s interest in urban issues generally, and the Civic Engagement Center and the Internship Office have been tremendously successful in getting people off campus and into the community.”

Christie Manning, environmental studies: “At Macalester there’s much more of a goal of integrating academics with the surrounding urban community. Students are thinking about how what they’re learning applies around them.”

Emily Erickson ’08, sustainable transportation planner for St. Paul: “Mac students are interested in the problems of the world, and many would say that sustainability is the greatest problem plaguing our world. Since most people live in cities, cities—and our transportation system—are an increasingly important part of the puzzle, and finding a solution on a city scale is critical.”
That’s not even the point, says Erickson. “If you’re going to Home Depot, I wouldn’t suggest taking a bicycle,” she says. “But that doesn’t mean you shouldn’t have one. You need different tools for different trips. We want people to have more tools in their toolbox.” The idea is not to remove people’s choices, but rather to give them additional choices they might actually prefer.

**A Push for Change**

A strong infrastructure is a starting point to shifting our transit choices from cars to alternatives, but it’s often not enough. Although many people insist they can’t accomplish their daily tasks without a car, the numbers suggest otherwise. According to a 2009 study by the League of American Bicyclists, nearly half the trips Americans take each day are less than three miles, and about a third are less than one mile. Yet nearly three-quarters of those trips—eminently bikeable, if not walkable—are made by car.

Finding ways to get people to replace just one of those trips represents a tantalizing opportunity, says Alquist. “That one trip can be a gateway drug. They do it and think, ‘Not only was that closer than I realized and easier than I thought, but I also got 10 minutes of exercise,’” she says. “It starts getting people thinking about other places they could bike.”

Getting people to take that first step, however, is often more complex than it seems. Prodding people out of their deeply ingrained habits requires more than just education about where to catch the train or find a bike trail; it requires a dip into the field of behavioral psychology.

Feeling competent is a basic psychological need, says Christie Manning, a visiting assistant professor of environmental studies. Doing something new, like biking to work for the first time, can feel stressful enough to deter people who might otherwise be open to making a change. For some, just the right nudge can help them reconsider a long-established car habit. “Maybe your company introduces a subsidized bus pass,” she says. “Maybe, if you move into a new neighborhood, the welcome kit includes a free bus ticket or a reflective ankle band to prevent your work pants from getting caught in the bike chain. The more you reduce the barriers to people trying something different, the more open they’ll be to trying it.”

At the same time, urban planners are looking at ways to discourage driving. Of course, gridlock and gas prices are already helping to do this, says James Andrew ’99, a planner for the Twin Cities Metropolitan Council. “Over the last few years, we’ve seen a flattening out of vehicle miles traveled,” he says, noting that’s both a Minnesota and national trend. “With the economy still sputtering, a two- or three-car household is becoming less tenable.”

That said, planners are still seeking additional ways to make people reconsider hopping behind the wheel. Cities have piled on deterrents—mostly economic ones, says Robert Spurlock ’04, a planner for Metro, the regional government for the Portland, Ore., area. The city of London, for example, famously instituted “congestion charges” for cars entering the busiest parts of the city during the workweek. San Francisco recently unveiled variable parking meter rates that rise when fewer empty spaces are available. And in the Twin Cities, variable fees are charged to solo drivers traveling in express lanes during rush hour.

“We’re definitely heading in the direction of discouraging driving through various forms of pricing,” Spurlock says. “There’s just no way around it, and people will eventually accept it as a reality.” Transit for Livable Communities, a Twin Cities–based organization, has proposed dozens of possible solutions to tamp down car traffic, including “parking impact fees” that add significant surcharges to parking garage costs.

Planners continue to propose an array of innovative solutions to help cities move away from car travel. The initial shift can be challenging and sometimes expensive, but ultimately, moving the process forward is about building and managing a system that improves people’s lives. The result, says Manning, will be cities that look and feel different. “If you walk to places, you form connections with other people and get to know them. That helps people feel safer, and makes the community feel vibrant,” she says. “Alternative forms of transportation enhance the lives of individuals and communities in many ways.”
Students who are told that playing Ultimate Frisbee and drinking beer won’t get them far can point to the life story of Omar Ansari ’92 as proof that following one’s passions can bring success.

Ansari, an eleventh-hour economics major, grew up the son of entrepreneurs who founded and operated a small manufacturing company in the Minneapolis suburb of Brooklyn Center. Though he knew he was welcome to join the family business, Ansari resisted the idea until graduation loomed. “The last thing I wanted was to work for my folks,” he laughs, “but as graduation got closer, it started to seem like my best option.” Thus the economics major decided, “I’d better figure out how the business world actually works.”

Even with that economics degree, Ansari didn’t exactly excel at running the family business, a small industrial abrasives manufacturer. “After I took over in 2002, I kind of ran it into the ground,” he says. Luckily, his personal life was thriving, what with playing Frisbee in the Twin Cities Ultimate League—where he met his wife, Rebecca Sheldon Ansari—and brewing beer at home. (They now have four boys under 10.)

As the years went by, Ansari’s interest in brewing intensified. In 2004 he decided to turn half the abrasives plant into a craft brewery. His family was supportive. Ansari’s parents came out of retirement so he could focus on making beer, and his wife—an emergency room physician—was behind the effort as well. In 2006, the company—by now dubbed Surly Brewing —sold its first keg.

Once free to follow his dreams, nothing could hold Ansari back. “My parents are true immigrant entrepreneurs,” he says. “My dad came here from Pakistan to open a business and live the American dream. It’s in my blood.”

Surly Brewing has grown steadily ever since, producing more than 15,000 barrels in 2010 and winning international acclaim for its unique range of beers, including the stout Surly Darkness, voted one of the best beers in the world in 2011 by RateBeer.com. In 2007, Beer Advocate magazine named Surly the best brewery in America, and in its February 2012 issue Esquire magazine called Surly’s Cynic Ale one of the “Best Canned Beers to Drink Now.” By 2010 Surly sales had reached $4.7 million.

All this media acclaim is backed up by a devoted fan base, dedicated beer lovers who rallied behind Ansari last year when he successfully advocated to change state law so that breweries could sell beer on site. The Surly Bill was passed in part because of a well-timed social-media campaign that led Surly’s many Facebook friends to contact state legislators. In May 2012 Governor Mark Dayton signed into law a bill that allows brewers producing fewer than 250,000 barrels a year to sell beer at “destination breweries” across the state.

For Surly, the result will be a new $20 million brewery with restaurant and beer garden, slated to open in 2014 at an as yet undisclosed site. The new brewery will be capable of producing up to 100,000 barrels a year, and the workforce will grow to 150 employees.

Despite everything, Ansari hasn’t let success go to his head. “I remember saying to my wife, ‘Wouldn’t it be great if we could expand the brewery so much that my folks could finally retire?’” Ansari recalls. “It was never part of the dream for Surly to get big. We’ve focused on trying to make really good beer and people embraced us. Most days, I’m as shocked as anyone that it’s been a success.”

Back when he was at Mac, Ansari provided a helpful perspective, remembers economics professor Jeffery Evans. “Omar was very grounded,” he says. “He’d already worked for his family business so he had some street smarts, which is nice to have in the classroom.” Evans believes that Ansari’s playful, creative approach to business—from the names of his beers down to the moniker he gave his brewery (“It’s called Surly because that’s how my wife and I feel when we walk into a bar and can’t find any good beer to drink,”) show that he’s living out his passions. And that’s the best way to make a living.

With that passion comes a certain fearlessness. Although Ansari acknowledges that the bottom could always fall out of the craft beer market, he’s happy to take the risk. “Sure, things could always go wrong. But like I told my friend the other day on the slopes, ‘If you’re not falling down, you’re not skiing hard enough.’”

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**ANDY STEINER ’90, a St. Paul freelance writer, is a regular contributor to Macalester Today.**
For the last few decades, canned beer has been strictly déclassé. Upscale beer was sold one way: in bottles. But Surly has reclaimed the can. All the company’s beers—except for specialty brew Darkness—are sold in cans rather than bottles. And it’s not just a gimmick. "We’re big fans of cans," Ansari explains. "They protect the beer from sunlight. Bottled beer is more susceptible to being skunky."

Also, canned beer is more portable, Ansari adds. "There are places—like parks and stadiums—where you can’t drink from bottles. Our demographic skews a little younger, and they’re interested in a beer they can take with them."

Besides, just because a beer is sold in a fancy bottle doesn’t mean it will taste better. Says Ansari, "It’s just packaging." —A.S.
Just two short years ago, Lara Avery crossed the dais at graduation, unsure of her future. Today, she’s the author of the young adult novel *Anything But Ordinary*, which will be published in September by Disney Hyperion—with Hollywood rumors suggesting a future movie starring Emma Roberts and Anna Sophia Robb.

So how did a 24-year-old creative writing minor from Topeka, Kansas, get so far, so fast? Like so many of today’s publishing success stories, hers starts with a blog.

As a senior at Macalester, Avery had a blog in which she wrote about “life, everyday happenings, and thoughts.” Given that she’d already spent several years writing sketches for Mac’s Bad Comedy, the blog was funnier and more interesting than most. Mac friend Rhett Dupont ’08, then living in New York, happened to show one of Avery’s blog entries to a friend of his who worked for Alloy Media.

The Alloy Media employee told him that Avery’s was the writing style they were seeking at Alloy’s sister company, Alloy Entertainment. Dupont gave Avery the email address of an editor at Alloy, with encouragement to send her writing in.

Alloy Entertainment is a creative think tank that develops and produces approximately two dozen new books each year. In 2009 and 2010, more than 30 of Alloy Entertainment’s books reached the *New York Times* best sellers list. Its best-selling franchises include *The Sisterhood of the Traveling Pants*, *Gossip Girl*, *The Vampire Diaries*, and *Pretty Little Liars*.

Avery promptly sent Alloy the capstone writing project she’d just finished—50 pages of fictionalized memoir about the competitive junior high school basketball team she’d once been a part of, her family, boys—the whole adolescent enchilada. The editor liked it. Her next test was to look over a list of Alloy’s book ideas—titles and summaries only—choose one, and deliver a first chapter, written on spec.

The concept that intrigued Avery—and that ultimately became her book *Anything But Ordinary*—involves a teenage diver at the Olympic trials who hits her head and goes into a five-year coma. When she awakens, her boyfriend is engaged to her best friend, her friends are older, her family is splintered, but she’s still the same 17-year-old she was at the time of the accident. Drama, naturally, follows.

After Avery completed an initial chapter, Alloy asked for a second one, and then there was a months-long process of no news, followed by meetings and discussions, and finally, by the end of the summer following her graduation, she had a contract to develop the book. The writing process, especially on the first nine chapters that would be shopped around to publishers, was collaborative. She and the editors outlined out each chapter together, she’d write, they’d read and discuss plot points, and she’d rewrite.

By May 2011, a year after her graduation, Avery’s book was sent to the teen imprints of major publishers, Alloy acting as her agent. Happily, a bidding war ensued, with the rights eventually going last August to Disney Hyperion. Then came a less pleasant surprise: They needed the final two-thirds of the book written in five months. “It was an incredible challenge,” says Avery, “and there was no breathing room for that publishing deadline.” She put her head down and wrote, and then, at Alloy’s insistence, rewrote.

The advance at least allowed Avery to move out of the “$50/month closet” she’d been living in and to stop working in a cafe. She still
worked part time as a nanny to help pay bills, but then what young writer doesn’t have a day job?

Although, like most aspiring novelists, Avery had considered enrolling in an MFA program, she ultimately heeded the advice of Mac creative writing professor and author Peter Bognanni, who pointed out that being published is just as educational as graduate school. “Every writer has more learning to do,” Avery says. “And this project was like three years of learning compacted into one. The editors were accommodating but also demanding. I had to learn things fast.”

Avery’s learning—both in and out of the classroom—really started at Macalester, as she’s quick to acknowledge. Her involvement with the *Chanter* literary magazine was key—“I became a better writer there”—as were her years with Bad Comedy, where, she laughs, “We pushed the boundaries of what was acceptable on stage.” Both student groups “changed how I think of an artist,” says Avery, moving her definition from the classic inspired solo effort to a more collaborative model, foreshadowing the group effort that helped form her first novel.

As for classroom influences, Avery first thought she could be a writer after taking Wang Ping’s creative writing class. She found English professors Casey Jarrin, Bognanni, and Marlon James equally influential. “Marlon was really helpful because he treated us like graduate students, as if we’d actually have careers in writing,” she says, noting that James’s experience with editors and publishers and his advice about tailoring one’s book to a specific audience were important real-world lessons.

She continues using those writing lessons daily, working on screenplays, blog entries, and short stories even as she teaches theater to preschoolers and works with an after-school program. Soon she’ll be adding book publicity duties to her schedule.

But this dedicated writer, who has been journaling since she was in grade school, is unlikely to be waylaid by publicity junkets—or even by Hollywood. “For every real human tragedy or triumph, there are millions of contained, beautifully futile attempts to figure out what they mean,” she told the website Map of Kansas Literature. “My experience is hardly fraught with all the peril of human tragedy, but I like to turn my life into stories as an attempt to make what I know as meaningful and beautiful as fiction.”

**WEB CONNECT:** [laraavery.com](http://laraavery.com)

**Lara Avery** will read from *Anything But Ordinary* at Common Good Books (38 S. Snelling, St. Paul) at 7 p.m., Tuesday, Sept. 11.
Ronald Stolski ’62, head football coach at Brainerd High School in northern Minnesota, gathers his team every August and starts the season with the same two questions: What will you settle for, and how will you be remembered? Those questions guide the team through each season, and that philosophy has helped Ron build an exceptional legacy in Minnesota high school athletics. Last fall marked his 50th year as a head coach, including 37 at Brainerd. Ron has more wins than any other coach in state history, with 337. In 2005, he received the most prestigious high school football coaching honor in the country: the American Football Coaches Association’s Power of Influence Award. He serves as executive director of the Minnesota Football Coaches Association and is past president of that association, as well as past president of the Minnesota Athletic Directors Association. He speaks frequently at conferences and seminars around the country. He is in six Hall of Fames, including Macalester’s.

“We’ve been able to instill in our kids that we can all settle for our very, very best effort,” Ron says. “He’ll back for season #51 in Brainerd this fall.

Barbara Walling Boat ’62 has always been drawn to forging new territory and exploring unanswered questions, from majoring in Macalester’s fledgling psychology program to studying in Andorra through Student Project for Amity among Nations (SPAN). That curiosity has served her well during a distinguished career in psychology research, teaching, and practice. After Barbara completed a PhD in psychology at Case Western Reserve University, she had a professional turning point during an early ‘80s child sexual abuse evaluation, when she asked what constituted normal exploratory behavior for children exposed to anatomical dolls and learned that no normative data was available. She went on to conduct groundbreaking research on the use of anatomical dolls in sexual abuse investigations. Today Barbara, an associate professor of psychiatry at the University of Cincinnati College of Medicine, is a national expert on child trauma and abuse.

Chris Ward ’76 was among those who gathered on September 11, 2011, at the 9/11 Memorial in New York, as those who died were remembered on the 10th anniversary of the events. Only three years earlier, construction at the World Trade Center site had been stalled by competing interests, an economic recession, and the sheer complexity of what is arguably the largest public works project in the United States. Then Ward, with his talent for forging cooperation and zeal for public service took over and made things happen, transforming a site of devastation into a beautiful memorial where families—and the nation—could focus their remembrance. As executive director of the Port Authority of New York and New Jersey from 2008 to late 2013, Ward was responsible not only for the World Trade Center site, but for Kennedy and LaGuardia airports, the PATH rail transit system, and the Port Authority Bus Terminal, all critical to the 17 million people who live and work in New York and New Jersey. He recently turned over the reins of the Port Authority and became executive vice president of the large international construction company Dragados.

James A. Williams ’77 has found his calling—twice. As a sophomore, he was recruited by Steve Yoakam ’75 for his senior directing project. This helped launch a brilliant acting career that has taken Williams across the United States and beyond. “JayyDubb,” as his friends call him, spent five years with the Guthrie Theater and is a founding member of St. Paul’s Penumbra Theatre, one of America’s preeminent African American theaters. It was at Penumbra that Williams first met August Wilson. In 2007, Williams appeared on Broadway in Wilson’s Radio Golf, originating a role created for him by the renowned playwright. Radio Golf was nominated for three Tony Awards, and Williams went on to appear in a celebrated cycle of Wilson plays at the Kennedy Center for the Performing Arts. In a second calling, Williams brings the power of theater to disadvantaged youth from South Minneapolis to Nairobi. As director of teen programming at Pillsbury House Theatre, his work includes a program with young men 12 to 17 who are incarcerated in Hennepin County.

Carolina Duarte Bradpiece ’86 came to Macalester at 17 in the fall of 1982, just five months after she’d abruptly left El Salvador. Moving to Minnesota to escape El Salvador’s escalating civil war, Carolina and her family landed with an aunt in St. Paul. Soon afterwards, Carolina met at Macalester’s International Center with Jimm Crowder, who shepherded through her last-minute application so she could study at Mac. After graduating with a sociology degree, Carolina moved to New York to teach organizational development and leadership at Buffalo State College’s Center for Development of Human Services. Soon her work was recognized by the Girl Scouts of America’s national office, which hired her to work with the leadership of councils nationwide. A few years later she was recruited by Big Brothers and Big Sisters to be president and CEO of the Los Angeles affiliate. There she merged three branches, doubled the budget and number of children served, and started an endowment that has provided college scholarships to hundreds of primarily Latina and African American girls. Today Bradpiece and her family are back in St. Paul, where she serves as president and CEO of the Community Action Partnership Agency of Scott, Carver, and Dakota counties.

Jane Bowman Holzer ’02 grew up as the daughter of an attorney but enrolled at Macalester without any intention to follow in her dad’s footsteps. She majored in religious studies, played rugby, and studied abroad in Germany and Austria. What Jane didn’t expect was that this approach would steer her straight to law. After graduating from William Mitchell College of Law, Jane joined the St. Paul-based Housing Preservation Project (HPP), a nonprofit law firm that represents homeowners in foreclosure. Now a supervising attorney at HPP, Jane’s
work champions the rights of homeowners as Minnesota families face the aftermath of predatory lending schemes. Outside the office, Jane is on the board of Project 515, a nonprofit legislative group that advocates on behalf of same-sex couples, and is involved with Minnesotans United for All Families, the campaign to defeat a bill that will ask voters to amend Minnesota’s Constitution to define marriage as between one man and one woman.

ALUMNI SERVICE AWARD
Molly McGinnis Stine ’87 has had an impact on Macalester impossible to calculate, dating back to when she joined her senior class gift committee before she even got her diploma. Her most recent service includes being an Annual Fund class volunteer and part of the Grand Society and 25th Reunion planning committees. She has also provided crucial leadership as Alumni Board president and as a member of the Board of Trustees. Molly, who grew up in northern Minnesota, visited Mac for high school debate tournaments. By the time she graduated, Molly and her partner held two national debate titles. She later co-chaired the fundraising effort to honor her debate mentor, the late Professor Scott Nobles, by endowing a scholarship in his name. After graduation, Molly attended law school at the University of Michigan, moved to Chicago to practice law, and began volunteering to connect alumni in that city. Becoming more active in Macalester’s alumni network, she says, was an easy decision. She cites meeting so many great alumni from around the world as one of the best things about staying involved with Macalester.

CHARLES J. TURCK GLOBAL CITIZEN AWARD
Peter C. Andersen ’77 has come a long way from Maple Plain, Minnesota—both figuratively and literally. Almost a decade ago, Andersen moved back to Sierra Leone, a country he’d grown to love while serving there in the Peace Corps in the late ‘70s and early ‘80s. Since 2003 he has been working for the Special Court for Sierra Leone, an international criminal tribunal charged with trying those who committed atrocities against civilians during the country’s civil war. Shortly after graduating, he joined the Peace Corps and was sent to the village of Kainkordu in eastern Sierra Leone, for just over three years. There he worked within the Ministry of Agriculture and Forestry, heading a project to help small farmers to develop their swamps for rice cultivation. Although Andersen left Sierra Leone in the early ‘80s, he never stopped being passionately interested in the country. In 1996, in the midst of that country’s brutal civil war, Andersen founded the Sierra Leone Web to report and publish accurate, unbiased information about the country and its war. In 2001 he returned to live in Sierra Leone; in 2002 he covered the elections there. By 2003 he had had been hired by the Special Court for Sierra Leone where he now works as chief of outreach and public affairs.
The first Alumni of Color Reunion, held in 1999, represented a new opportunity for Macalester to celebrate diversity and multiculturalism. That year marked the 30th anniversary of the college’s participation in the Expanded Education Opportunities (EEO) program. It was a time for the college to celebrate, to reconnect with its alumni of color community, to acknowledge a significant historical benchmark, and to contemplate its multicultural future.

Fourteen years later, at the 2013 Alumni of Color Reunion, the college will have another opportunity to celebrate diversity and multiculturalism. At next year’s Alumni of Color Reunion we’ll acknowledge the work initiated at the 1999 Reunion and consider the future of diversity and multiculturalism at Macalester.

The first Alumni of Color reunion’s goal was to invite alumni of color back to campus to forge a positive connection with the college and with other alumni of color and to establish an ongoing working relationship. It was a great success, with more than 200 alumni of color and friends returning to campus in October 1999 for a weekend of panels, group discussions, award ceremonies, and celebratory dinners. Tough, constructive discussions around race and privilege were held throughout the weekend.

In his remarks that year, then-President Michael McPherson outlined his plans for infusing more diversity throughout the institution: forming task forces on multiculturalism, identifying best practices elsewhere in American higher education, and taking the time to “deliberate, discuss, and coordinate activities relating to multiculturalism throughout the campus.”

Since then, hard work by faculty, staff, students, and alumni has resulted in new programs such as the Department of American Studies and the Department of Multicultural Life, and the creation of positions such as the Dean for the Study of Race and Ethnicity and the Dean of Multicultural Life.

Both the Department of American Studies and the Department of Multicultural Life will celebrate their 10th anniversaries next year, making the timing ideal for another Alumni of Color Reunion. In order to include as many alumni as possible, the reunion will take place concurrently with Mac’s general Reunion, June 7–9, 2013. All Macalester alumni and friends are invited to attend, regardless of whether they’re celebrating a benchmark year.

The 2013 Alumni of Color reunion will be an excellent opportunity to celebrate diversity milestones—not only successful programs like the Department of Multicultural Life but also increased enrollment and retention of students of color and high student participation in campus-wide diversity initiatives.

Over the next year, look for opportunities to participate in multicultural experiences on campus designed for alumni and friends. Then come to the Reunion ready to reconnect, strengthen our community, and celebrate.

BY DAYMOND DEAN ’91, ASSOCIATE DIRECTOR, ALUMNI RELATIONS

Rebecca Solano received a master’s degree in Spanish translation from the Institute for Applied Linguistics at Kent State University on May 4. She is a freelance Spanish and German translator living in Aurora, Ill.

Adam Oien is a data management specialist with thedateabank, inc., a software company serving nonprofits. Richard Matson-Daley ’04 is also part of the 12-person company, which was recognized as a top B corporation in the Best for the World 2012 Annual Report and named one of the best 100 companies in Minnesota to work for by Minnesota Business Magazine.

Gabriela Chambi worked on a two-month trial involving the mob boss of New York City’s Columbo family. Gabriela planned to move to Washington, D.C., this summer to work for Skadden and Arps LLP.

Holly Evans and her boyfriend, Randy, have been volunteering around the country through World Wide Opportunities on Organic Farms. They began their tour in Arkansas in January. See this issue’s food section for more information.

Rebecca Van Dyck ’91 (far right) and Erik Thomsen ’91 (second from right) hosted an impromptu Mac gathering in Palo Alto, Calif., attended by Jodi McDonald Pickering ’91, Melanie Smith Lamoureaux ’89, and Brian Berkopec ’91.

MAC AROUND THE WORLD
May Howe Martin, 96, died Jan. 2, 2009, in Philadelphia. She was a social worker and teacher and volunteered with the Red Cross disaster service. Mrs. Martin is survived by daughter Mary Martin ’63 and a son.

Carol Elholm Calvert, 93, died Jan. 24, 2012. She is survived by three daughters, as well as grandchildren and great-grandchildren.

Ellen Marie Dammann, 92, of Minneapolis died May 4, 2012. She did laboratory work at the Minneapolis Veterans Affairs Hospital from 1953 to 1985. Ms. Dammann is survived by a brother.

Margaret McRae Jestus, 93, died April 12, 2012.

Floyd C. Schraan, 91, of Mesa and Flagstaff, Ariz., died March 28, 2012. He served in the U.S. Army Air Corps during World War II, rising to the rank of captain. After many years with the insurance agency of State Bank of Buffalo Lake, Minn., Mr. Schraan retired and formed his own insurance agency. He is survived by his wife, Eileen, three sons, and three grandchildren.

Marilyn Godfrey Burnes, 90, of Palo Alto, Calif., died April 25, 2012. She worked for the Stanford Graduate Foreign Admissions Office for 20 years. Mrs. Burnes is survived by her husband, Robert Burnes ’48, three daughters (including Elizabeth Burnes Knoche ’71), six grandchildren, and sister Alice Godfrey Wimer ’42.

Norman R. Hennings, 90, of Red Wing, Minn., died March 30, 2012. He served as a naval aviator and flight instructor in the U.S. Navy during World War II. He retired after 25 years with the Minnesota State Patrol and served part time on the Zumbrota, Minn., police force. Mr. Hennings is survived by two daughters, a son, and three grandchildren.

William N. Johnson, 88, of Roseville, Minn., died Nov. 11, 2011. He was an ensign in the U.S. Navy in the Pacific theater during World War II. He worked for Westinghouse and retired from Honeywell. Mr. Johnson is survived by 2 daughters, 3 sons (including Mark Johnson ’73), 10 grandchildren (including Michael Johnson ’13), and a great-granddaughter.

Elinor Bachman Fredericksen, 87, died April 4, 2012. She is survived by two daughters, three sons, five grandchildren, and six great-grandchildren.

Rodney A. Schmidt, 90, died March 31, 2012. He served in the U.S. Navy in the South Pacific during World War II. He worked as a teacher and school counselor in the Edina, Minn., schools from 1949 to 1984. He was also a past president of the Minnesota Association of College Admissions Counselors. Mr. Schmidt is survived by two daughters, five grandchildren, and two sisters.

Lorraine Keys Schultz, 86, of Inver Grove Heights, Minn., died March 2, 2012. She was a kindergarten teacher in the Rosemount, Minn., school district. Mrs. Schultz is survived by two daughters, a son, eight grandchildren, six great-grandchildren, a sister, and a brother.

Persis Pedersen Hanson, 87, of Bloomington, Minn., died Nov. 20, 2011. She is survived by her husband, Earl, three children, four grandchildren, and a sister.

Audrey Martens Mattson, 82, died July 7, 2010, in Mora, Minn. She worked for Land O’ Lakes, the Farmer’s Co-op Creamery, Harold Sandin Construction, and the Kanabec County Times. She also served as secretary and
In Memoriam

treasurer of the Kanabec County Commission on Aging for 34 years. Mrs. Mattson is survived by a daughter, 4 sons, 10 grandchildren, 8 great-grandchildren, a sister, and 2 brothers.

Miriam Gottenborg Ritter, 84, of Bremen, Ind., died March 10, 2012. She is survived by two sons and two grandsons.

1949
Arthur F. Dahlberg, 84, of Lincoln City, Ore., died Feb. 25, 2012. He served as pastor of churches in California, Arizona, and Oregon, and worked with youth, the poor, and the unemployed. Mr. Dahlberg is survived by his wife, Diane, three daughters, a son, and four grandchildren.

1950
Mary Sinclair Miss, 83, died April 26, 2012. She is survived by three daughters and four grandchildren.

Milton S. Olson, 87, of Red Wing, Minn., died Sept. 30, 2011. He was a retired superintendent and deputy commissioner of corrections with the Minnesota Department of Corrections. Mr. Olson is survived by his wife, Marjorie, a daughter, two sons, and six grandchildren.


1951
Iver Bogen, 82, died April 24, 2012. He taught psychology at the University of Minnesota’s campuses in Morris and Duluth and pioneered courses on human sexuality. Mr. Bogen is survived by his wife, Nancy, a daughter, a son, six grandchildren, two sisters, and two brothers.

John G. Heinsohn, 82, died March 18, 2012, in Visalia, Calif. He served in the U.S. Army during the Korean War. After working as assistant manager at Burns Clinic in Petoskey, Mich., Mr. Heinsohn formed Riverside Clinic in Menasha, Wis., and served as its chief executive officer. In 1975, he became CEO of Visalia Medical Clinic, and retired in 1990. Mr. Heinsohn is survived by his wife, Meriel, a daughter, a son, and four grandchildren.

George H. Henkel, 83, died Feb. 22, 2012. He served as an officer in the U.S. Air Force and was on the dental staff of Landstuhl Air Force Base in Germany. He practiced dentistry in Denver for more than 40 years. Mr. Henkel is survived by his wife, Ingrid, a daughter, a son, and two grandchildren.

Donna J. Petersen, 83, of Cold Spring, Minn., died March 1, 2012. She is survived by a daughter, 2 sons, 8 grandchildren, 11 great-grandchildren, and a sister.

1952
Loren E. Anderson, 83, of Leaburg, Ore., died April 28, 2012. He worked for Gulf Oil Corporation for 32 years, retiring in 1984, and was a loyal supporter of Macalester. Mr. Anderson is survived by his wife, Dee, daughters Kristen Anderson ’79 and Karen Anderson Davis ’86, a son, and three granddaughters.

Dennis J. Johnson, 82, of Elmhurst, Ill., died March 6, 2011. He is survived by four daughters, two sons, and seven grandchildren.

Carl A. Oman, 84, of Robbinsdale, Minn., died March 5, 2012. He retired in 1981 as a math teacher in the Robbinsdale School District. An avid bridge player, Mr. Oman achieved the rank of lifetime master. He is survived by a daughter, two sons, and four grandchildren.

Jeanne Hanson Shoberg, 81, of West St. Paul, Minn., died Feb. 20, 2012. She is survived by a son, six grandchildren, and six great-grandchildren.

1953
Barbara Nixon Miller, 80, of Grand Rapids, Minn., died April 3, 2012. She is survived by two daughters, a son, five grandchildren, and a brother.

1954

1955
Russell B. Corey, 84, died May 3, 2012, in Minneapolis. He served as a pilot in the Marine Corps, worked at the Metropolitan Museum in New York, and taught art history at the University of Minnesota. Most recently he did international work with museums and institutions of higher learning for the Ford Foundation. Mr. Corey is survived by his partner, Fran.

Robert T. Koehler, 86, of Little Falls, Minn., died March 1, 2012. He lived in Germany as a research scholar and an exchange teacher under a Fulbright grant. Mr. Koehler served as pastor of Trinity Lutheran Church in Benidity, Minn., from 1959 to 1974 and of Zion Lutheran Church from 1974 until 1988. Mr. Koehler is survived by his wife Eve, four children, four grandchildren, two sisters, and a brother.

1956
Nicholas Sauro, 79, of Brainerd, Minn., died Sept. 15, 2011. He served in the Marines during the Korean War. He was a social worker with various organizations in Minneapolis, including the Red Cross. Mr. Sauro is survived by a daughter, a son, three grandchildren, and his companion, Mary Rush.

1957
Eugene R. Nelson, 82, of Huntley, Minn., died Nov. 9, 2011. He served as an Army cryptographer during the Korean War. He retired in 1986 after many years with Farmers State Bank in Huntley. Mr. Nelson is survived by his wife Helen, a daughter, two grandchildren, and two great-grandchildren.

1958
Durene Erickson Buettner, 76, of Denver died April 28, 2012. She worked for the Denver Public Schools from 1958 to 1967. Mrs. Buettner is survived by a daughter, a son, two grandchildren, and sisters Durae Erickson Kubat ’55 and Beverly Erickson Chapman ’61.

Mary Sonnesyn Schoening, 75, of Peoria, Ill., died April 24, 2012. She was a pediatric nurse and a Montessori teacher. Mrs. Schoening is survived by her daughter, two sons, seven grandchildren, and a brother.

1959
Whitney P. Brown, 74, died Aug. 29, 2011. He served as a navigator in the Montana Air National Guard and received an O.D. from the College of Optometry at Pacific University. Mr. Brown spent much time volunteering with the Community Hospital of the Monterey Peninsula Auxiliary and the Alliance on Aging. Mr. Brown is survived by his wife Lyubov, a sister, a stepdaughter, a stepson, and five step-grandchildren.

Nancy Coad Hoerner, 75, died April 17, 2012. She was an artist and the author of three books. Mrs. Hoerner is survived by two sons and four grandchildren.

1960
Betty Erickson Shetter, 75, of Denver died May 13, 2012. She is survived by two daughters, a son, six grandchildren, and her sisters Durae Erickson Kubat ’55 and Beverly Erickson Chapman ’61.

1961
William M. Robertson, 75, of Atlanta died March 11, 2012. He served in the U.S. Army Reserves and was owner of Colony Capital Management. Mr. Robertson is survived by his wife Julie, two daughters, five grandchildren, and a sister.

1962
Denis C. Dailey, 71, died May 10, 2012, in St. Paul. He worked in real estate and agriculture-related enterprises and for the Minnesota Department of Natural Resources. He also served as an officer, exhibitor, and judge for the American Daffodil Society. Mr. Dailey is survived by his wife, Beverly True Dailey ’62, a daughter, a son, three grandchildren, two sisters, and two brothers.
**1964**

Janet A. Monteiz, 71, of St. Paul died April 5, 2012. She is survived by a sister.

**1967**

Mary A. Soderling, 66, of Bloomington, Minn., died March 8, 2012. She is survived by her sister Gretchen Soderling Hagen '63.

**1969**

Richard W. Divine, 65, of Centerville, Ohio, died Feb. 26, 2012. He served in the U.S. Marine Corps, attaining the rank of captain. He practiced law with the firm of Mumpower and Chilinsky and served Montgomery County, Ohio, as assistant public defender and assistant prosecuting attorney. Mr. Divine is survived by a brother.

Jane E. Hoffman, 63, of St. Cloud, Minn., died March 24, 2011. She worked as a licensed psychologist in a variety of positions throughout Minnesota before taking a medical retirement. Ms. Hoffman is survived by her parents, sisters Mary Ann Hoffman ’71 and Nancy Hoffman Shelmon ’74, and two brothers.

**1972**

Hilbert L. Raskas, 61, of Gaithersburg, Md., died May 29, 2012. He worked for the Montgomery County Department of Corrections and Rehabilitation and was recently named Divisional Employee of the Year. Mr. Raskas is survived by his wife Anna Ellenbogen, a daughter, two sons, a sister, and a brother.

**1974**

H. Regina Cullen, 59, died April 14, 2012. She worked for the Pentagon during the Carter Administration, for the Securities and Exchange Commission, and as an assistant attorney general in the Washington Attorney General’s Office. Ms. Cullen is survived by a daughter, two sons, her mother, and sisters and brothers.

**1975**

William F. Yungbauer, 59, of St. Paul died March 5, 2012. He is survived by his mother and two brothers.

**1976**

Terrence L. Schultz, 58, of St. Paul died April 20, 2012. He taught English as a second language in Saudi Arabia and was a technical writer with Litton Corporation and Silicon Graphics. Mr. Schultz is survived by his mother, two sisters, and a brother.

**1980**

Caroline M. Ross, 53, of Cambridge, Mass., died May 8, 2012. During a career devoted to social justice and improving the lives of children and families, Mrs. Ross served as director of the Center for Families of North Cambridge, regional coordinator at the Office for Children, an advocate with Cambridge Cares About AIDS, and most recently as vice president of the United Way of Massachusetts Bay and Merrimack Valley. Mrs. Ross is survived by her husband, Lou, and a son.

**1982**

Todd LeGarde, 57, of Grand Portage, Minn., died May 7, 2012. He helped open the Radisson Hotel in Grand Portage and was a consultant for American Indian tribes at Falmouth Institute in Fairfax. Va. Mr. LeGarde is survived by his wife, Lori, his mother, two children, and three sisters.

**1983**

Constantinos “Dino” Godes, 51, died March 22, 2012, after suffering a brain aneurysm. Dino spent his life doing what he loved—in the place he loved—taking care of wildlife in Greece. Dino earned a master’s degree in aquatic ecology in the UK. He worked at the Institute of Marine Biology in Crete as a scientific researcher and in 1992 cofounded the environmental organization Arcturos in Thessaloniki, Greece. He was in charge of the Bear Refuge in Nimfaio, coordinator of the Balkan actions, and director of the Greek Shepherd Dog Breeding Center. In 2004, together with other scientists, he founded the wildlife organization Callisto. Mr. Godes is survived by his wife, mother, and two sisters, including Margarita Godi ’89, and hundreds of happy bears, wolves, and raptors.

**1992**

Patrick W. Kelly, 42, died April 15, 2012. He was a musician, artist, and writer, and owned Skylab, a graphic design and copywriting business. Mr. Kelly is survived by his father, two sisters, and a brother.

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### Other Losses

Former Macalester trustee John W. Morrison, 89, of Vero Beach, Fla., died April 2, 2012. During World War II, Mr. Morrison served in the U.S. Army Air Corps. He worked with Honeywell for 28 years, retiring as chief financial officer, and then became chairman and chief executive officer of Northwestern National Bank and Norwest Corporation. He also served on the boards of General Mills, PPG, and Northwestern National Life Insurance Co. Mr. Morrison is survived by his daughter, a son, two grandchildren, six grandchildren, and two brothers.

John G. Ordway, 89, of Wayzata, Minn., died May 23, 2012. He established a scholarship at Macalester in his family’s name. During a 40-year career with MacArthur Co. in St. Paul, Mr. Ordway served as chief executive officer and chairman. He also served on the boards of 3M, the University of Minnesota Foundation, the Ordway Center for the Performing Arts, and the St. Paul Chamber Orchestra; was a member of the Metropolitan Airports Commission; was a founding board member of Minnesota Outward Bound; and was a founding owner of the Minnesota North Stars. Mr. Ordway is survived by his wife Margaret, a daughter, two sons, eight grandchildren, and two great-grandchildren.
ON OCTOBER 27, 2010, my 11-year-old son, Mal -colm, and I left home hauling a bucket of baseballs, a bat, two gloves, and a football. It was a blustery, unseasonably bitter night. Rather than bow to the inertia of a lazy autumn evening, I indulged Malcolm’s insistence that we work out at the Leonard Center—the first in a string of providential events that ultimately saved my life.

At age 42, after decades of devotion to sports and outdoor activities, it was now commonplace for me to squander my evenings on the couch, preferring rest over the gasping frustration that accompanied even a simple game of catch. My heart had been weakened over the previous 24 months by an autoimmune disorder called sarcoidosis—a rare disease for which there is no known cause or cure.

Sarcoidosis can affect any organ, but is most frequently found in the lungs. A general practitioner first discovered mine after I showed up at a St. Paul clinic complaining of chest congestion. Since then the illness had traveled into my heart and spine, causing dizziness, shortness of breath, fatigue, and occasional fainting spells. Even so, as Malcolm and I entered the Leonard Center, I couldn’t have predicted the near catastrophe about to ensue.

We paused at the door of the packed gym to shake off the cold and watch a varsity volleyball match. I recognized one of the players, Anna Trier ’13, a promising student in my creative writing course. I pointed out Anna to Malcolm as she bump-set an attack, and her teammate smashed the ball to the floor beyond the net. Malcolm and I proceeded to the check-in desk, where I dug out my Mac ID and girded myself against a rapidly approaching dizzy spell. Swooning episodes, often accompanied by vertigo and numbness in my hands and ears, had recently become routine, usually lasting less than a minute before speeding off like a bullet train.

My knees buckled as if I’d been shot, and I knew this time it would not end well. Before hitting the floor I worried about leaving Malcolm, and sent off a quick prayer: Please God, I don’t want to die. But I did die. I’d been struck by a condition known by the ominous but accurate name sudden cardiac death. I remember lying on my back, gulping deep, quick breaths of air, hearing my son cry, “Dad, what do you want me to do?” and being powerless to respond.

I heard the student worker, whose name I’ve never learned, leap from behind the desk and sprint off to find help. Then I felt a rushing sensation, like fast water pushing me away from my body. As an avid canoeist, this was a familiar feeling; I swam against the current, thinking only of staying with my body, and my boy.

Although I didn’t know it at the time, while I was fighting for my life, five Macalester employees—all of whom had remained in the building to watch the volleyball match—had rallied to my side. They were athletic director Kim Chandler, facility manager Soren Nelson, athletic trainer Randee Garberg, women’s basketball coach Ellen Thompson, and men’s basketball coach Tim Whittle.

This group, none of whom had any medical expertise beyond their work-mandated first-aid training, performed with the precision of veteran EMTs. Randee, Kim, and Soren performed CPR and applied the Automatic External Defibrillator (stored just steps from where I’d fallen). Within three minutes of collapsing, I’d returned to my body, and resumed living and—the most important role I have—being a father to Malcolm and my three adult daughters.

Several months later, Kim, Soren, and Randee were honored by the St. Paul fire chief, who presented them with certificates of commendation and medals issued by the governor for their life-saving actions. I was exceptionally pleased to see my rescuers acknowledged for their bravery and competence.

When it was my turn to speak at the Leonard Center ceremony, I was overcome by emotion. I wept while attempting to tell the story of a night that would have been the end of me if not for an extraordinary convergence of people and medical equipment. But as I stood before the Macalester community, local officials, and the media—a college English professor reduced to an inarticulate, teary mass—it was not recollections of mortal salvation that occupied my thoughts. It was the actions of basketball coaches Tim Whittle and Ellen Thompson, two heroes who were in attendance that day but did not receive certificates or medals.

As Kim and Soren were using the defibrillator, Tim and Ellen acted with the empathy of angels. They led Malcolm into a hallway, out of sight of me receiving a powerful jolt of electricity, and occupied him in tender conversation; reassuring my frightened son—when I was helpless to do so—that everything would be all right.

Jon Lurie is an English Department instructor at Macalester.
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Macalester’s Class of 2012 enjoyed flawless spring weather at their May 12 Commencement.