

COLORADO COLLEGE

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July 2007

A publication for alumni, parents, and friends

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THE COLORADO COLLEGE BULLETIN (122-860) is published four times per calendar year by The Colorado College, 14 E. Cache La Poudre St., Colorado Springs, CO 80903-3294.

General series 564. Bulletin series 470.

PERIODICALS postage paid at Colorado Springs 80901-9998 and at additional offices. POSTMASTER: Please send ADDRESS CHANGES to The Colorado College Bulletin, Alumni Records, 14 E. Cache La Poudre St., Colorado Springs, CO 80903-3294.

About the Cover

Can't remember the last time you had a picnic among the hoodoos with a view of Pikes Peak? Maybe it's time to come "home" for another reunion! Photo by Tom Myers; photo styling by Jane Myers.

Corrections

A photo in the April *Bulletin* labeled **Sweatt '07** showed not **Lee Sweatt '07**, but his brother, **Bill Sweatt '10**. Lee Sweatt received the Western Collegiate Hockey Association's Scholar-Athlete Award for 2006-07; Bill Sweatt represented the U.S. at the Junior World Championship in Sweden.



Lee Sweatt 'O'

Also in the April *Bulletin*, the name of **Vicki Nelson P '05 '07** was misspelled in a caption for a Half-block photo.

Letters

1st Generation Group (April Bulletin)

Dear Editor,

I am thrilled to learn that the First Generation group exists, and I applaud those who support it.

In 1990, I arrived at CC via Greyhound bus to begin my own "first-generation" experience, with generous financial aid from the college. It didn't take me long to understand that I did not fit in.

My fellow students were delivered to school in their parents' BMWs. I felt surrounded by rich students, with attentive, educated, and committed parents, who inhabited a world foreign to me. My mom's parting words, "A college degree is just a piece of paper. What use is that?" rang in my ears.

Soon, a CC professor (now retired) told me, "You belong at a state school." His comment gave voice to all my doubts. The issues that caused me to give those words too much power are, in large part, issues faced by first-generation students.

Other professors, including Dan Tynan, were more supportive. But unable to reconcile my doubts, and under financial strain, I dropped out of CC early in my sophomore year.

I earned my bachelor's degree 11 years later, from the University of Nebraska Medical Center. I did not "belong" at the state school any more than I belonged at CC; I just set my mind to getting through college. I am proud to be a nurse, providing health care to the vulnerable population of Southeast Portland.

(Continued on page 9)

Third-Party Comments Invited

Colorado College is seeking comments from the public about the college in preparation for its periodic evaluation by its regional accrediting agency. The college will undergo a comprehensive evaluation visit Oct. 29 – 31 by a team representing the Higher Learning Commission of the North Central Association of Colleges and Schools. CC has been accredited by the commission since 1915. The team will review the institution's ongoing ability to meet the commission's criteria for accreditation.

The public is invited to submit comments regarding the college to:

Public Comment on Colorado College The Higher Learning Commission 30 North LaSalle St., Suite 2400 Chicago, IL 60602

Comments must address substantive matters related to the quality of the institution or its academic programs. Comments must be in writing and signed; comments cannot be treated as confidential.

All comments must be received by Sept. 29.

COLORADO COLLEGE

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July 2007

Features:

14 Food & Wine

Summertime, and the livin' is easy. Save this issue of the *Bulletin* for a warm evening when you can relax and read about students and alumni whose lives revolve around food and wine.

14 Late-night Debate Leads to Commodity Import Start-up

Jess Arnsteen '08 and **Kyle Cureau '08** have coffee on the brain — fair-trade certified, 100 percent organic coffee, that is. **by Rob Detlefsen '07**

16 Community Kitchen Turns 15

CC's Sunday meal may be the oldest campus-based soup kitchen in the nation.

by Jennifer Kulier

18 Alumni Say "Ciao" to Student Chow

Eateries — from '40s drugstores to '60s pizza and ice cream parlors to '80s pancake houses — have always clustered around campus to feed starving CC students.

by Zach Gostout '07

20 Students Seek Sustenance

Today's students want organic, free-range meals; cheap premium coffee with *The New York Times*; a steaming heap of breakfast called the "Grump;" and Chipotle's chicken burritos. Oh, and the hockey team wants sushi.

by Zach Gostout '07

22 Wizards of Wine Convene Tasting

A Harry Potter-themed wine tasting — of elixirs donated by alumni vintners — entertained and educated members of the 1874 Society.

by Cynthia Nimerichter

24 You Want Fries with That?

Some liberal arts majors *want* to make and serve food to customers. Alumni chefs, caterers, restaurateurs, and retailers talk about how they approach their chosen fields.

by Peter Rice '05

27 Food-Chained: Students Initiate Discussions

Two students organized a popular symposium around food issues, from personal health to global warming.

by Rob Detlefsen '07

Departments

2 President's Page

4 Home Pages

Commencement Launches 2007 Grads into 'The Next 500 Blocks'

Students Push LEED Certification for Cornerstone Arts Center

How the West Was Studied: State of the Rockies 2007

Summer Festival of the Arts Plays On

Faces of Summer

Incoming AAB President Ray Petros '72

Advocates Lifelong Learning

Sports Briefs

Athletic Hall of Fame Inducts 2007 Class

28 TigerWire

Alumni Profiles:

Celia Brooks Brown '91 Bob Elliott '98

40 Milestones

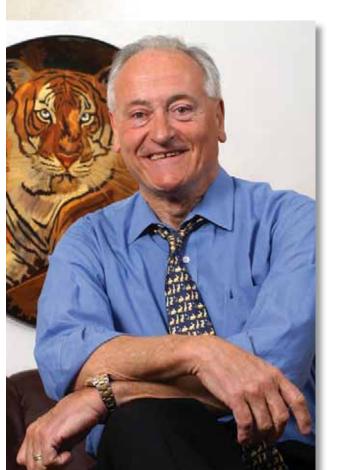
Graduate Degrees
Weddings and Celebrations
E-mail
Births/Adoptions
Obituaries

Also Inside

- 3 Marketing the College
- 9 Letters
- 10 On the Bookshelf
- 44 Econ Professor Mark Smith on the Bear Market for Bees

President's Page

Time to Enjoy the Fruits of Summer



ear Alumni, Parents, and Friends,

Summer ... a time when the campus finally takes a long breath and relaxes from the stress-and-release cycle of the Block Plan. Except, of course, for those intrepid souls who stay around for summer session courses on fiction writing or ethnomusicology, or head to the Arctic for an interdisciplinary environmental science/anthropology class — and the students and professionals from around the country who gather at CC to participate in the Summer Festival of the Arts, providing the rest of us with compelling inspiration and superb entertainment.

But most of the campus community enters summer with a well-earned sigh and a resolve to enjoy the fruits of summer. This issue of the Bulletin captures that spirit with a light theme: the college's long-lived romance with food and wine. Alumni reflect on their favorite food memories from campus and Colorado Springs, some from a time when the town didn't extend far past the college's boundaries. Current students share their favorite haunts; alumni chefs share favorite recipes.

You'll also read about two campus initiatives, the CC Community Kitchen (at 15 years, likely the oldest in the nation) and this year's new Food-Chained lecture series, organized by students and highlighted by Michael Pollan, author of "The Omnivore's Dilemma." Two students who have combined their social and entrepreneurial ambitions, Jess Arnsteen '08 and Kyle Cureau '08, outline how they plan to open international markets for subsistence farmers.

And on a final note for our palates, the 1874 Society introduces us to its Harry Potteresque Hogwarts School of Wine Wizardry memories, with photos and tasting notes on some splendid vintages produced by the viticulturists among us.

Here's to the days of summer!

Wishard F. Celeste

Richard F. Celeste

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Marketing the College

by Bob Kerwin

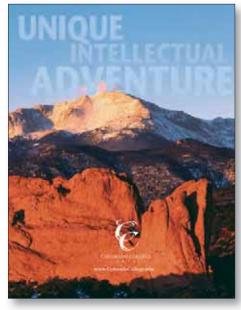
n his excellent book "Shakespeare, Einstein and the Bottom Line: The Marketing of Higher Education," David Kirp of the University of California-Berkeley observes that the admissions area is the focus of most colleges' marketing efforts. Yet as I learned when I was interviewing, the "M-word" is not very popular on college campuses unless it appears under the syllabus of courses to be taught.

Nevertheless, there should be no question that marketing works for Colorado College. As applications increase, due to our increasing ability to attract and matriculate top students, we are seeing the results of targeted marketing and strategic messages that capture the benefits of studying at CC. (Plus, of course, the blood, sweat, and tears from extremely hard-working and passionate admission department staff.)

But that is not the end of it, especially as competition heats up among selective colleges for promising students.

When President Richard Celeste's Marketing Advisory Council first met in 2005, they created market positioning for CC (expressed as "Unique Intellectual Adventure"), which has underpinned our admission materials since that time. When the marketing council met again on May 4, they confirmed this direction, with further consideration being given to the language and benefits of the Block Plan. Importantly, a shift is underway: from describing the college and what it offers to understanding the attitudes of those who choose CC. We will research this direction toward the end of the summer.

Increasingly clear in all of our discussions is that the college graduates unconventional individuals who are well-attuned to the intensity and risk-taking they will encounter throughout their lives — as **David Burnett '68** termed it in his recent Commencement speech, the 500 blocks after college. In a time



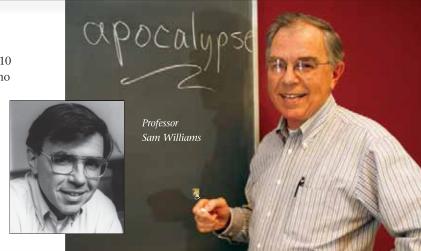
Pikes Peak has pride of place at the center of CC's admissions materials.

when colleges have become increasingly competitive, and a tertiary education is an ever-larger investment, it is important to look beyond process to results. We will call upon CC alumni to provide the proof of successful preparation for the rigors of an increasingly unconventional world, a world where finding balance is an elusive challenge.

Some may argue that the immersive and flexible nature of the Block Plan was ahead of its time. If that is the case, its time has indeed come, providing what the M-worders amongst us call a "unique competitive advantage."

"Mapper" Retires

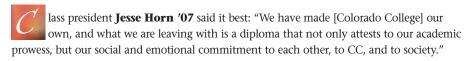
When President Celeste initiated the Vision 2010 mapping process in 2002, one of the people who stepped up to the task of forging a new mission statement for the college, as well as co-authoring the "Roadmap for Colorado College," was Professor Sam Williams of the religion department. A beloved and respected teacher who is retiring this year, Williams' obvious love for the precision of language will continue to guide the college's marketing strategies for some time to come.



Home Page

Commencement Launches 2007 Grads into 'The Next 500 Blocks'

by Anne Christensen photos by Tom Kimmell



At the May 21 Commencement ceremony on sun-dappled Armstrong Quad, Horn assured CC President Richard Celeste that the class of 2007 had followed the advice he gave them when they first arrived on campus: to make every day at CC matter — to embrace it and make it their own.

Horn also recalled the late Coretta Scott King's Capstone challenge to this class: "The torch of leadership is being passed to your generation. Rise up and take a stand against poverty, war, and racism. If we can't expect leadership from you, where will we get it?"

President Celeste, in his own Commencement address, acknowledged the degree to which this class rose to King's challenge, citing many examples of leadership in community service, student conduct, honor code, and influence on the college itself; achievements in the classroom, studio, theater, and lab; and in sports and debate.

Commencement speaker **David Burnett '68**, whose photojournalism has garnered national and international awards for four decades, recalled from his own college days that a political theory classmate had asked Professor Tim Fuller, "How does any of this relate to what's going on in the world now?" Professor Fuller replied, "This is not a course in immediate relevance."

"In the world we are giving you," Burnett told the graduates, "so much is about nothing *but* immediate relevance.... In an age where 'Live!' trumps thoughtful, it behooves you to keep trying to peel back that onion and see what really lies inside. Make it your goal to see that world, and find out for yourself. Embrace the upside of the new communication tools and toys which are now available: Blackberrys®, cell phones, laptops, and things not yet invented, but don't become a prisoner to them."

Holding up his camera, Burnett urged, "As you leave Colorado College ... and sign up for those next 500 blocks ... don't settle for the first thing you see in your viewfinder, and don't snap until you're satisfied that what you see really will make a difference."



Following CC tradition, class president Jesse Horn '07 was first to receive his diploma after his Commencement speech, "No Bad Days." He urged his classmates, "When you hit those rough spots or hard times, remember that you are part of the class of 'No Bad Days' and move on with a smile." A political science major and national champion adaptive snowboarder, Horn is headed to law school at Cornell University.

What's the buzz about CC's class of 2007?

Dean Susan Ashley: earnest, appropriately

earnest, appropriately irreverent, genuine, energetic, inimitable

Professor John Riker: bright,
engaged, expansive,
challenging

Professor Gail Murphy-Geiss: solid and creative

Mike Edmonds: inspiring, well-prepared, and compassionate

Honorary Degree Recipients



David Burnett '68 Internationally known photojournalist whose liberal arts education positioned him to take iconic photos of the Vietnam War, Mary Decker's fall at the 1984 Olympics, and many more



Angelyn Konugres Coupounas '46 Expert in blood "dialects," maternal-infant blood incompatibilities, transfusion, and neonatal blood disease



Cleasther Marchman Community builder; helped CC reach out to diverse communities, connect students to local mentors, increase retention of minority students



P '80 '84
CC Trustee for 24 years; leader, mentor, motivator, fundraiser; with his wife Anabel, nearly 30 years as CC volunteers and benefactors

Students Push LEED Certification for Cornerstone Arts Center

by Rachel San Luis '10

he Block Plan conditions students to work well under pressure. But with five days to rally 1,073 members of the Colorado College student body to demand that the Cornerstone Arts Center be LEED-certified, **Jenna Lipscomb '07** and **Charles Keller '10** knew they were pushing it ... a little. However, drawing on their research and personal commitment to environmental sustainability, the two convinced President Richard Celeste to invest in pursuing LEED certification.

The Leadership in Energy and Environmental Design (LEED) Green Building Rating System is a set of benchmarks for design, construction, and operation, set up by the U.S. Green Building Council to provide the construction industry with standards for "green" buildings in five areas: sustainable site development, water savings, energy efficiency, materials selection, and indoor environmental quality. Depending on the number of standards it meets, a project may be awarded certified, silver, gold, or platinum LEED certification.

CC's original plan for the Cornerstone Arts Center included earning silver LEED certification. However, prolonged construction pushed building costs over budget, and LEED certification was among several goals cut to save money.

An environmental science major with a special interest in environmental architecture, Lipscomb was encouraged by chemistry Professor Howard Drossman to research the financial and social benefits of LEED certification for her senior thesis. After conducting her research, she concluded that attaining the lowest level of LEED certification would cost \$150,000 (.4 percent of the total building costs). "I found that the cost was relatively insignificant in comparison to the benefits gained, making [LEED certification] a wise investment," she says.

Lipscomb originally planned to use her research "as a guideline for how to avoid losing LEED certification in the future." However, after she talked with Keller, the two decided to lead an immediate student-run effort to pursue LEED certification for the Cornerstone Arts Center. Keller, a member of the CC student group Environmental Activism (EnAct), said he wanted EnAct students to assert their voices to influence CC's sustainability and environmental policies. "I felt that CC needed to progress, but I didn't have knowledge of the (economic) details, so

teaming up with Jenna was invaluable because she had done a tremendous amount of research."

However, time was not on their side. The two got rolling near the end of fourth block — five days before winter break, when a great deal of construction was scheduled. The students had to take action before the break started, as vital LEED points can be attained or lost during the construction phase.

The two drafted a petition which explained LEED certification and its additional costs. A small group of people traveled door-to-door through the dorms and stopped at dining hall tables, collecting 1,073 signatures. Lipscomb and Keller

also presented arguments to the Colorado College Campus Association (CCCA) and the Campus Sustainability Council. Many believed that Cornerstone should follow sustainability principles without officially seeking LEED certification, in order to avoid extra costs. However, Lipscomb and Keller argued that because "LEED is so distinguished, it would get a good deal of publicity, attracting both students and donors." Soon after, the CCCA unanimously passed a resolution calling for the Cornerstone Arts Center to be LEED-certified, and Celeste announced the college's intention to seek LEED certification.

The new Presidential Advisory Council on Sustainability will have its first meeting this fall; experts in sustainability will advise Celeste and Board of Trustees on ways that the college can best live up to one of its core values, to "nurture a sense of place and an ethic of environmental sustainability." The council will work with the campus sustainability committee and the many student "green organizations."

Keller views the idea of sustainability at CC as "a question of priorities, not resources. If we are able to prioritize, then we can find resources. Our generation is faced with a potentially disastrous environmental future. We have a special responsibility to do what we can to change that, particularly at institutions of higher learning," says Keller. "Our ethic of sustainability should be seen in our actions."



Jenna Lipscomb '07 and Charles Keller '10 organized a petition that helped move the college to invest in LEED certification for the new Cornerstone Arts Center in time to earn "green building" points while still under construction. Stan Rovira, who oversees Cornerstone construction, says, "Sustainability is a state of mind. As long as we have students who embrace that mind-set to the extent that these two have, CC has a much better chance of making sustainable building a reality rather than a vision." Photo by Nic Wilson '07.



Home Page | How the West Was Studied: State of the Rockies 2007

by Melissa Barton '06

t last year's State of the Rockies presentation, the most discussed subject was climate change: the CC project downsized a climate model to predict detailed changes in temperature, precipitation, and snowpack in the Rocky Mountain region. This year, the project's hot topic was the possibility of an impending "perfect storm": drought and dwindling water supply, declining forest health, increased domestic energy demand, and booming population.

"The State of the Rockies Project is definitely gaining influence," says co-editor **Chris Jackson** '06, mentioning that some of the 2006 project's findings were used in an amicus brief (source of information) for the U.S. Supreme Court. "I think this 2007 body of research that we've produced represents the high quality of research that undergraduates are capable of. And these issues are very important to the West."

"At this year's conference, the water issue had people up in arms," says another co-editor, **Walt Hecox '64**, a CC economics and environmental science professor. "Where are we going to obtain water for millions more people, and how is it going to affect agriculture?"

To compile the 2007 State of the Rockies Report Card, which evaluated the Rockies on a variety of resource issues, a student team of environmental science and economics majors based in Tutt Science Center conducted research throughout the Rocky Mountain area to examine pressing regional issues, starting in the summer of 2006.

After refining their research topics, students reviewed studies and spoke with professors, experts, and locals around the region. As part of the research cycle, the team took a long exploratory field trip around the Rockies to meet people whose lives and livelihoods are affected by the issues they were studying.

"There isn't a better type of internship at the undergraduate level," says



Tyler McMahon '07, one of the student researchers. "It expands your knowledge base more than any class can."

Student researchers also took away less tangible benefits, like renewed optimism. "The best thing I saw was the beginning of collaboration," says McMahon, who studied water sustainability issues. "There's an increasing trend toward minimizing negative economic impacts on communities from water-sharing. Despite the growing pressure cities are putting on farms, they're working to be partners."

Turner Named Champion of the Rockies

by Melissa Barton '06

nvironmentalist, philanthropist, and media giant Ted Turner received CC's first Champion of the Rockies award for his involvement in protecting and preserving the Rocky Mountain region. Turner manages both the Turner Foundation, which works to protect the quality of water, air, and land, and the Turner Endangered Species Fund.

"Because of these commitments and his unflagging enthusiasm for achieving what others predicted would be impossible — successfully combining business with resource conservation — Ted Turner is most definitely a Champion of the Rockies," says Walt Hecox '64, co-editor of the State of the Rockies Project and an economics and environmental science professor at Colorado College. 🥊



While on campus to accept the Champion of the Rockies award in April, entrepreneur and environmentalist Ted Turner spoke about his efforts to reduce environmental degradation, population growth, and nuclear arms. "We're going to have to make a lot of changes if we're going to save humanity, save the Rocky Mountains, save the world," he said. "We are out of time. We have to change things in the next 50 years." Photo by Zach Gostout '07.

Summer Festival of the Arts Plays On

New CD Captures the Music

by Anikka Sellz '06

ummer means another helping of the renowned Colorado College Summer Festival of the Arts, only now it is no longer necessary to be in Colorado Springs — or in the middle of summer — to enjoy the music, as a new CD captures part of the experience.

The Colorado College Summer Festival of the Arts is a "festival of festivals": the Summer Music Festival, Extraordinary Dance! Festival, New Music Symposium, and Vocal Arts Symposium — with additional events such as literary readings, art exhibitions, film, and lectures scattered throughout the summer.

Summer Music Festival, June 9 - July 4

The Summer Music Festival is a 3½-week teaching festival with emphasis on performance. Almost 300 students auditioned; the final cut of 48 included young musicians from countries as varied as Taiwan, Brazil, Iran, and Hungary. For the third consecutive year, CC's Summer Music Festival awarded all festival students full scholarships for tuition, room, and board.

Summer festival aficionados may now enjoy the music any time they like. Bridge Records has released "Concertos for Two Pianos," which features the 2006 Festival Orchestra and Quattro Mani (Festival Music Director Susan Grace and Alice Rybak). Becky Starobin, director of Bridge Records, says the company was driven to produce the record because of "the freshness of the young players and their enthusiasm and dedication." Bridge returned in June to record two works by Elliot Carter, featuring soprano Tony Arnold, which complete a disk to be released midwinter. All CD profits received by CC will help provide scholarships to future festival students.

Extraordinary Dance! Festival, June 15 – July 13

Under the leadership of new director **Patrizia Herminjard '96**, the three-week Extraordinary Dance! Festival trains dancers from all over the world. A series of performances accompany the classes, taught by an internationally acclaimed faculty. A new lecture/ performance series, Informances, examines the meaning behind dance forms by offering a



The Schiff Dance Collective performs at the 2006 Gala. Photo by **Bill Starr '90.**

demonstrative performance followed by a detailed critique. This year's Annual Gala Performance features the Schiff Dance Collective, Ormao, CC alumni modern dance group Intuit, Tribal Fusion by Ariellah Aflalo, the Water Reflection troupe from Taiwan,

Finnish folk dancers Milla Korja and Petri Kauppinnen, the B-boy stylings of Soul Mechanics, and **Sara Joel '93's** Dance for Camera video, *Rapt*.

New Music Symposium, July 12 – 15

The New Music Symposium is the brainchild of Ofer Ben-Amots, associate professor of music at CC and music director for



"Columbines" by **Merr Shearn '82**, commissioned for the 2007 Summer Festival of the Arts

the symposium. "It's a coming together of composers who are, throughout the year, working in academia — so they can't dedicate themselves 24/7 to composition. Yet their research and composition is so important to them," says Ben-Amots. "I wanted to create a stage and a forum to let them exchange ideas, talk about the state of music, and present their music." The symposium presents four concerts of new music, as well as a final concert featuring the works of young composers from the Rocky Mountain region who gather for the Pikes Peak Young Composers Summer Workshop, which runs concurrently.

Vocal Arts Symposium, July 15 – August 5

Collaborating with the Opera Theatre of the Rockies, and under the direction of award-winning singer and teacher Martile Rowland and a world-renowned faculty, the Vocal Arts Symposium features three weeks of intensive training in the vocal and dramatic arts with an emphasis on performance in a variety of styles, including opera, jazz, and musical theater.

Want to know more?

For more information about events, including tickets, location, and pricing, visit Summer Festival of the Arts on the Web at http://www.ColoradoCollege.edu/SummerPrograms/SummerFesti valoftheArts/ or call the Arts Festival staff at (719) 389-6098. For information, directions, or disability accommodation at the event, members of the public may call (719) 389-6607.

See CC's Web site for more information about remaining events in the Vocal Arts Symposium, Summer Film Series, and other aspects of the Summer Festival of the Arts.

Home Page

Faces of Summer

Cathey Weir '65, adjunct professor of psychology, enjoys a light moment at her retirement party in April. "The roasting was very gentle," says Weir. "The whole event gave me a wonderful sense of continuity: my first teachers were present, either in person or via e-mail, plus one student, Lori Larsen Driscoll '94." Photo by Ed Parker.

An all-day flag football tourney brought students out for a little gridiron action — one of the nation's 4,800 community fund-raising events for the American Cancer Society's Relay for Life event. Photo by **Nic Wilson '07**.

Theater major **Daniel Joeck '07** presented a series of 11 monologues from Eric Bogosian's darkly comic play, "Pounding Nails In The Floor With My Forehead." Photo by **Renzo Ampuero '07**.

Out Loud, the Colorado Springs gay men's choir, presented their season preview concert April 13 in Shove Chapel. They performed as guests of two student groups, EQUAL and the Queer-Straight Alliance, as part of the student-inspired GAYpril celebration. Photo by Marshall Kean.

Jessica Pocock '09 chatted with Hester-Jane Butcher Cogswell '35 at CC's 2007 scholarship appreciation dinner March 7. Pocock's scholarship was established in 1932 by a gift from Eugene Shove. Cogswell was the first recipient and Shove later named it in her honor. Photo by Brad Armstrong.



"Oh, here comes that Dr. Linkhart again!" Professor Brian Linkhart and his biology students have been studying flammulated owls since 1981. Since the 2002 Hayman fire, they have focused on how the tiny owls adapt to catastrophic burns, which may help shape conservation plans of Western pine forests. Photo by Eric Palm '05.

Kristine Lang's physics class, "How Things Work," includes projects structured around the dissection of donated appliances. "Physics is about the real world and how it works," says Lang. "How are TV's moving pictures made? How does the toaster 'know' when to pop the toast up? We focus on explaining everyday experiences using observation and logic." In April, Sarah Murphy '10 worked on her project before taking her final exam. Photo by Whitney Conti '08.

Marianne Elser Crowder, 101, was recently honored as the nation's oldest living Girl Scout by the Colorado Springs Girl Scout organization. Crowder taught dance at CC 1938-40. Photo by Barry Staver, courtesy of Wagon Wheel Girl Scout Council.













From noon to 8 p.m. April 6, there wasn't an empty salon chair in Armstrong Hall. Community folks and CC students, faculty, and staff members got their heads shaved to raise money for the St. Baldrick's national campaign for childhood cancer research. CC's team, the Coneheads, gathered the second-highest contribution amount: \$11,934. Here, Genai Odhner '09 grins as her locks vanish. Photo by Jennifer Kulier.



Incoming AAB President Advocates Lifelong Learning

by Karrie Williams

o continue the tradition of "block breaks," every Colorado College graduate should sign up for at least one CC-sponsored trip, whether rafting the Colorado rapids or boating the Ganges River with CC's President Richard Celeste, former U.S. ambassador to India.

So suggests Ray Petros '72, the incoming president of the Alumni Association Board who has taken three CC trips since his graduation: a Grand Canyon rafting trip, an expedition to see polar bears and other Arctic wildlife in the Hudson Bay, and most recently, a tour of India with Celeste, his wife Jacqueline Lundquist, and 30 other alumni and parents.

A native of Pueblo, Colo., who now lives in Golden, Petros is a water law attorney whose practice takes him up and down Colorado's Front Range and Western Slope. He and his wife Catherine are big fans of CC trips because they are small, animated by inquisitive alumni and parents, and led by knowledgeable CC faculty. CC travel mates become lifelong friends, he says.

Petros is excited to begin his two-year term as president of the 37member Alumni Association Board. The AAB, which represents the college's 27,000 graduates, has five standing committees and meets on campus twice a year.

As AAB president, Petros will serve on the college's Board of Trustees; Barb Keener '67 remains on that board as immediate past AAB president. The alumni body is also represented by three elected trustees: Meg Mathias '57, Jack Pottle '77, and Holly Carter '85.



Ray Petros '72, incoming president of the CC Alumni Association Board

As a CC student, Petros was a Boettcher scholar, head resident, and member of the debate team. He majored in philosophy/political theory and graduated magna cum laude; he then received a J.D. from the University of Colorado Law School. He has served on CC reunion committees and the Boettcher Foundation scholar selection committee. An avid car and model car collector and member of the Studebaker Drivers Club, Petros also helps interview prospective CC students and counsels recent graduates on careers in the legal field.

Letters

(Continued from inside front cover)

Here's what I learned from my experience: Don't let anyone tell you that you don't belong. You do, as long as you have the potential to do great things with your education. And don't lose faith in reconciling your family background with your college experience. In the end, my mom recognized the value of a college education. She recently earned her own "piece of paper."

Val Stricklin '94

Editor's note: A longer version of this letter appears in the online edition of this Bulletin.

1st Steps (April Bulletin)

Dear Editor,

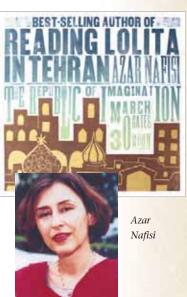
I remember a few more "firsts" for Colorado College. The X-ray machine at the college was the first to be used west of the Mississippi for college teaching. It had no lead shields; all operators, including my father, Paul Boucher, CC physics professor 1921-1961, had years of exposure. Only one died of cancer, probably not radiation-involved.

Mines and CC in 1951 was the first televised football game in Colorado. Couldn't resist these items!

One other first: the football game between the Colorado School of

"Lolita" Novelist Speaks at CC

zar Nafisi, author of the bestselling book "Reading Lolita in Tehran," spoke at CC March 30 as part of the college's Visiting Writers Series. In 1995, after resigning from her job as a professor at a university in Tehran due to repressive policies, Nafisi invited seven female students to attend a weekly study of great Western literature in her home. Because the books they read were officially banned by the government, the women were forced to meet in secret,



often sharing photocopied pages of the illegal novels. Nafisi has earned international recognition and respect for advocating on behalf of Iran's intellectuals, youth, and especially, young women. Her appearance at CC was sponsored by the Demarest Lloyd Lecture. Katie Eberle '08 designed the poster and produced it on CC's letterpress.

On the Bookshelf

by Leslie Weddell

Winds and Strings and Silver Wings: Frank's Sonata by Frank Balensiefer '50

The journey from small farm to large firm — and back again — provides Balensiefer with ample material in his nonfiction book. Balensiefer, who attended Colorado College as an ex-G.I., credits CC for shaping his life. The book is composed of three lyrical parts: "When You and I Were Young," "The Winds of War," and "The Good Life." ISBN: 1-4259-0731-8. Published by AuthorHouse, 2006.



Outrageous Good Fortune

by Ed Robson '54

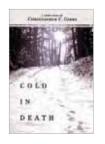
CC has an important role throughout Robson's memoir — as well as in his life. Robson, who was plucked from an orphanage crib and eventually received a full scholarship to play hockey at CC, went on to develop Sun Lakes in Maricopa County, Ariz. "Outrageous Good Fortune" is his rags-to-riches story. ISBN: 0-913878-67-7. Published by TH&D Books, 2006.



Cold in Death

by Christopher Gibbs '67

This is Gibbs' second novel featuring James Buckner, the wounded Vietnam veteran appointed police chief in Corinth, Mo. He tries to root out corruption and incompetence in his department; the stakes get higher when he hires two black police officers to help solve a white woman's murder in the racially



tense town. ISBN: 0-595-39714-X. Published by iUniverse, 2006.

Jesus Rode a Donkey: Why Republicans Don't Have the Corner on Christ

by Linda Seger '67

If Jesus were alive today, would he feed the poor or cut free school-lunch programs? Comfort the old and infirm or eliminate Social Security? Author and theologian Seger explores ways in which the values Jesus espouses in the Bible correspond to those of the Democratic Party. ISBN: 1-59337-619-7. Published by Adams Media, 2006.



Santa Fe Opera: An American Pioneer by Phillip Huscher '71

Honoring the 50th anniversary of the Santa Fe Opera, this is a portrait of a pioneering American company that produces one of today's most important international festivals. Its open-air theater set in northern New Mexico's high

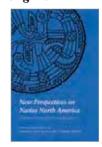


mountain desert has become a place of architectural and musical pilgrimages for performers and audiences alike. ISBN-13: 978-0865345508 and ISBN-10: 0865345503. Published by Santa Fe Opera, 2006.

New Perspectives on Native North America

edited by Sergei A. Kan and Pauline Turner Strong '75

Essays in this volume were influenced by Raymond Fogelson, who has taught in the University of Chicago's anthropology department since 1965. The contributors, mainly his students, include leading anthropologists and ethnohistorians working on Native North America, and their essays exemplify the broad interests and interdisciplinary approach of their mentor. ISBN: 0-8032-7830-6. Published by the University of Nebraska Press, 2006.



Rethinking Boucher

edited by Melissa Hyde '85 and Mark Ledbury

Making Up the Rococo

by Melissa Hyde '85

François Boucher (1703-1770) was so identified with the French Rococo that he lost his visibility as an artist. The first part of "Rethinking Boucher" examines the artist's identity in relation to his portraits and self-portraits, genre scenes, and religious paintings; part two focuses on his social and cultural contexts; and part three discusses his

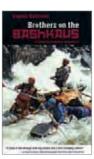


work as a vehicle for enlightenment. ISBN-10: 0-89236-825-X and ISBN-13: 978-0-89236-825-9. Published by Getty Trust Publications: Getty Research Institute for the History of Art and the Humanities, 2006.

"Making up the Rococo" examines motives behind the contemporaneous critical response to François Boucher's picturesque repertoire of fanciful scenes and to the vision of Rococo style. ISBN-10: 089236-743-1 and ISBN-13: 978-089236-743-6. Published by Getty Trust Publications: Getty Research Institute for the History of Art and the Humanities, 2006.

Brother on the Bashkaus: A Siberian Paddling Adventure by Eugene Buchanan '86

From rafts made from old germ warfare suits to lifejackets stitched from soccer balls and wine bladders, river running in the former Soviet Union barely resembles the sport in the United States. Four Americans and 10 Latvians take a white-knuckle, 26-day trip down the Bashkaus River, and the river dissolves cultural barriers as easily as sediment. ISBN-13: 978-1-55591-608-4 and ISBN-10: 1-55591-608-2. Published by Fulcrum Publishing, 2007.



The Art of Buying Art: An Insider's Guide to Collecting Contemporary Art

by Paige West '90

Self-described "art addict" and contemporary art expert West has written an informative and highly readable guide to buying art. With pages of gorgeous, provocative, full-color artworks from some of today's most talented artists, and practical advice on how to find, buy, and care for art as a collector, this stunning book shows the contemporary art scene to be both exciting and accessible. ISBN-113: 978-0-06-079459-0



and ISBN-10: 0-06-079459-3. Published by HarperCollins, 2007.

Mistress of Winter

by Giles Carwyn '92 and Todd Fahnestock '95

The second in a trilogy, "Mistress of Winter" is the sequel to "Heir of Autumn." The book returns readers to the fabled city-state of Ohndarien and to the adventures of Brophy, the city's exiled heir, and Shara, the sorceresscourtesan. Shara has spent years trying to waken Brophy from a cursed sleep, but the feat is accomplished instead by a young sorceress who survived 300 years of nightmare. ISBN: 978-0-06-082977-3. Published by HarperCollins, 2007.



Field Guide to the U.S. Economy

by Jonathan Teller-Elsberg '93, Nancy Folbre and James Heintz

The subtitle of this book sums it up: "A compact and irreverent guide to economic life in America." Graphs and charts may be the norm in economic books, but cartoons are not, and cartoons abound in this book that skillfully combines



economic information and humor. The field guide reflects the collective wit and wisdom of more than 40 progressive economists. ISBN-13: 978-1-59558-048-1 and ISBN-10: 1-59558-048-4. Published by The New Press, 2006.

The Overture Bird

by Brian McSherry (Brian Birdsell '94)

This collection of poems experiments with style and sound. The author lives in northern Japan, where he is studying Japanese, and the influence of Japanese culture and landscape is apparent in many of the hauntingly evocative poems. ISBN: 0-595-40589-4. Published by iUniverse, 2006.



The Descendants

by Kaui Hart Hemmings '98

Readers of On the Bookshelf may remember Hemmings' collection of short stories, "House of Thieves," from the March 2006 Bulletin. "The Descendants," her debut novel, expands on a story in that

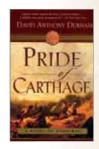
collection. Hemmings follows Matt King and his daughters, precocious 10-year-old Scottie and temperamental 17-year-old Alex, in the aftermath of his wife's involvement in a boating accident that leaves her in a coma amid unanswered questions about her life. ISBN 13: 978-1-4000-6633-9 and ISBN 10: 1-4000-6633-6. Published by Random House, 2007.



Pride of Carthage

by **David Durham**, MacLean Visiting Distinguished Writer, CC English department

Known for his novels of African-American life in 19th-century America, Durham leaps continents and centuries to tell the epic story of Hannibal and his march on Rome. Durham deftly weaves psychological, military, and political detail into this vivid account of one of the most romanticized periods of history. ISBN-13: 978-0-385-72249-0 and ISBN-10: 0-385-72249-4. Published by Anchor Books, 2005.



A Day in Boyland

by Jessy Randall, curator of Tutt Library Special Collections Randall's first collection of poems chronicles the adventures and

misadventures of contemporary life. The poems have an edgy romanticism which brings a dreamy aura to this wonderful collection. Says one reviewer, "Jessy Randall's poems arrive like gifts when it isn't even your birthday. Witty, deliciously bite-sized, frisky, strange, and real as dreams, these are poems you will savor and show your pals." ISBN: 0-9789456-5-4. Published by Ghost Road Press, 2007.



Buy these and other books, CDs, and DVDs from many sources, including www.ColoradoCollege.edu/Bookstore. Alumni who have written or edited books, or recorded musical CDs, are invited to send notification to achristensen@ColoradoCollege.edu and Bookstore @Colorado College.edu.



A reception for faculty and staff members who've published a book in the last two years drew more than half of the writers. Bottom row, from left: Werner Heim, Nancy Knipe, Wade Roberts, Charlotte Mendoza, Cathey Weir '65, Gwen Gregory, Dennis Showalter. Second row: Rick Furtak, Gail Murphy-Geiss, Ofer Ben-Amots, Stephen Scott, Keith Emmons, John DeLaHunt '87, John Bikar, Jessy Randall. Third row: Paul Kuerbis, Steve Janke. Top row: Sally Southwick, Eric Perramond, McKinley Sielaff, Re Evitt, Ted Lindeman '73. Photo by Tom Kimmell.

Sports Briefs

Sweatt Drafted Early in NHL's Second Round



As expected, **Bill Sweatt '10** didn't last long on the docket for this year's National Hockey League entry draft. Sweatt, Tiger Hockey's topscoring freshman last season with 26 points (9 goals, 17 assists) in 30 games, was selected early in the second round and 38th overall by his hometown Chicago Blackhawks.

Sweatt '10

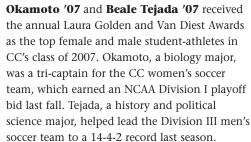
Water Polo Team Ranks High in Academics

Colorado College's water polo team grade-point average of 3.363 ranked second in the nation for the 2007 season, said the U.S. Association of College Water Polo Coaches, which also named nine Tigers to the ACWPC's Women's All-Academic Team. Leading the group were Ashley Boynton '07, Jennifer Leichliter '08, and sophomore Kelli Christensen '09, who earned "Outstanding" recognition with G.P.A.s over 3.70.



Okamoto, Tejada Recognized as Top Student-athletes

At the May 8 honors convocation, Katlin





Okamoto '07

Tejada '07

Tigers Make 6th Consecutive **NCAA Lacrosse Tournament Appearance**

The CC women's lacrosse team earned its sixth consecutive trip to



the NCAA tournament. Kate Fitzgerald '07 set a school record for goals in a postseason game, scoring six times to lead CC to a 15-9 victory over Claremont Colleges in the first round. The Tigers overcame a tournament-record nine-goal deficit to defeat Nazareth College in a semifinal game May 10, but lost to secondranked Salisbury University the following day. CC finished the season 11-6. Fitzgerald and Robin Harvey '07 were named second-team All-Americans by the Intercollegiate Women's Lacrosse Coaches Association and U.S. Lacrosse. Hannah Murtaugh '07 and Anna Ligget '07 joined them on the All-West regional first team.

Boggs Finishes Fifth in 5,000 Meters at NCAA Championships

Julian Boggs '08 finished fifth in the 5,000 meters at the 2007 NCAA Division III Outdoor Track & Field Championships in May, becoming a two-sport All-American for the second consecutive season. Last fall, Boggs took third place at the NCAA Division III Cross Country Championship.



Boggs '08

Cyclist Rides to Criterium Win



Faciszewski '09; photo by Casey Gibson

Holding off a charging field by one second, **Jared** Faciszewski '09 rode to a national title in the men's 65minute Division II contest at the 2007 USA Cycling Collegiate National Criterium Championship in Lawrence, Kan. "My teammates, Brian Boyle '07 and Todd **Nordblum '08**, continually

helped chase down opponents so I could move to better positions in the pack," says Faciszewski. "The last CC win in a national race was in 2003 by Robbie King '03, and it's good to be back at the top of our game!"

Tigers Set 3 School Records at Occidental Invitational

CC men set three school records at the Occidental Invitational May 12. Alex Nichols '08, ranked 13th in the 3,000-meter steeplechase, chopped almost 12 seconds off Alex Reinhart '07's mark by finishing fifth in a time of 9:14.35. Julian Boggs '08 knocked eight seconds off his own record in the 5,000-meter event, finishing third in 14:30.1. Logan Boccard '09 shaved .36 seconds off his own record in the 400-meter hurdles, finishing 16th in a time of 54.77.

Jenks Breaks Women's School Record in the Mile

Tri-captain **Jocelyn Jenks '08** smashed a school record in the mile to highlight a fourth-place team finish for the Tigers at the 12th annual CC Invitational in April. Jenks claimed third in the 800 meters and posted a strong 5:25.02 in the mile finals to knock more than eight seconds off the old Tigers standard. 🥊

Soriero Accepts MIT Position

Athletic Director Julie Soriero has moved to a similar job at the Massachusetts Institute of Technology. Soriero helped bring CC into new league affiliations for women's soccer and 12 of the college's 18 Division III sports.



2007 Athletics Hall of Fame Inducts Schlessman Family

Hinkley, Sauer, Nalty, Taylor Also Named

by Dave Moross

he Schlessman family, longtime benefactors of Colorado College athletics programs, became the first family to be inducted into the CC Athletics Hall of Fame (HOF) this spring.

Four individuals — **William C. Hinkley '32, Jeff Sauer '65, Deborah Nalty '84,** and former Director of Athletics Max Taylor — also were honored as members of the HOF's 13th class at the official induction dinner on May 12.

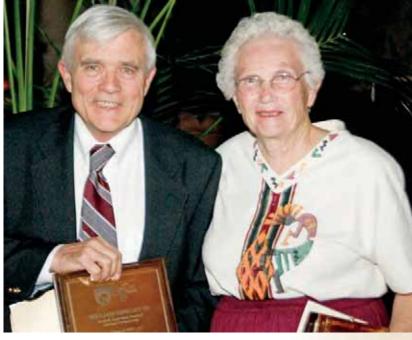
Hinkley, who was inducted posthumously, earned 12 varsity letters as a baseball, basketball, and football player for the Tigers before going on to a distinguished career in aviation, coaching, education, and politics. Inducted into the Colorado Sports Hall of Fame in 1986 and the Colorado High School Athletics Association (CHSAA) inaugural HOF class in 1989, he played a key role in the development and growth of CHSAA. He was Aurora, Colo., superintendent from 1949 to 1967, during which time that district built more than 20 public schools.

Sauer, who played hockey at CC, went on to record 655 career victories in 36 years combined as head coach at CC (1971-82) and the University of Wisconsin (1982-2002). Although officially retired, he continues to serve the Western Collegiate Hockey Association as assistant to the commissioner. He twice was named WCHA Coach of the Year, won two national championships at Wisconsin (1983 and 1990), and in 2003 won the AHCA's (American Hockey Coaches Association) John "Snooks" Kelley Founders Award.

Nalty, a standout on the women's basketball team and a two-time Academic All-American during her playing career at CC, still ranks among the program's all-time leaders in scoring and rebounding. She was an all-region selection as a sophomore in 1981-82, when she helped the Tigers reach the AIAW (Association of Intercollegiate Athletics for Women) Division II post-season tournament for the second consecutive season. Now a doctor, she graduated with honors from the University of Colorado Medical School in 1988.

Taylor, who earned degrees at Vanderbilt and Emory before coming to CC as assistant dean in 1969, was an administrator at the college for more than a quarter of a decade. Beginning in 1982, he oversaw all functions of the athletics department as the vice president for student life. During a six-year tenure (1990-96) as director of athletics, he founded the Athletics Hall of Fame in 1995. Under his leadership, CC's hockey team began a run of 10 NCAA playoff bids in 12 years.

Siblings Lee Schlessman '50 and Susan Schlessman Duncan '52 and their families (including Sandra Schlessman Garnett '75, Michael Fredericks '76, and

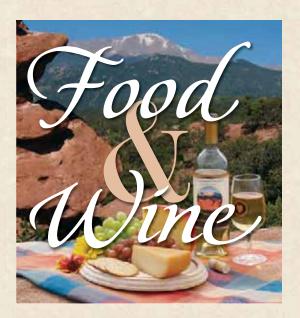


Jack Hinkley, left, representing his late father **William Hinkley '32** at May's Athletic Hall of Fame induction, chatted with Trustee Emerita **Susan Schlessman Duncan '52 P '76**, whose family also was inducted. Photo by Rick Gorham.

Cheryl Schlessman Bennett '77) have continued the philanthropic legacy at the college started by their father, Gerald Schlessman '17. Committed to helping the college attract and retain the best and brightest students and student-athletes, the Schlessmans have supported everything from facility improvements to financial aid. Schlessman Pool, built in 1963, remains one of the finest and most attractive swimming and diving facilities in the state.



Ted Castaneda, longtime head coach of track and cross country at CC, was inducted into the inaugural class of the Colorado Running Hall of Fame in May. Castaneda held the record for the mile in Colorado (4 minutes, 4.86 seconds) for 41 years. Photo by Dave Reed.



Maybe you're the type to tackle "War and Peace" or Dumas' "Le Vicomte de Bragelonne" (in the original French, of course) in summer's dog-pant days. But we picture you saving this Bulletin for a warm evening on the deck/balcony/verandah/park bench.

We think you've got a glass of something cool in your hand — maybe it's wine from a classmate's vineyard! We're picturing your surprised expression as you read about how CC students think about food today, and what they eat. There's enough light falling over your shoulder for a leisurely amble down Nostalgia Lane to recall your own days of — maybe not wine and roses, but Fat Tire beer and Giuseppe's pizza?

Sorry to interrupt your reverie, but you're going to have to get up and get some scissors. Some alumni chefs not only share their thoughts on the role of liberal arts in the food biz — they also send recipes guaranteed to make you salivate until you find some way to save those pages.

No, we're not turning into a food magazine (well, just this once). But there's some fine summer thinkin', readin', sippin', and eatin' in these pages. Bon appetit!

Late-night Debate

by Rob Detlefsen '07

Jess Arnsteen '08 and Kyle Cureau '08 have coffee on the brain — fair-trade certified, 100 percent organic coffee, that is.

Traveling in developing countries convinced the two students that the current structure of the agricultural sector impedes economic growth and the health of indigenous farmers. They've founded BuyWell International to bring high-quality coffee directly to consumers, and they hope their concept will take the world commodity market by storm.

Q) Jess, what inspired you to start this endeavor?

A) BuyWell was conceived late one night in January 2006 in a Mathias dorm room. Kyle and I got into a heated debate about whether globalization creates prosperity or poverty.

Eventually we focused on fair trade, in which consumers trade directly with producers in developing countries. Avoiding corporate middlemen leaves more profit in those communities. But fair-trade products have not reached economies of scale like conventional products, so they are more expensive. An entity is needed to make fair-trade products affordable and accessible to mainstream markets. By the time the sun came up that morning, we had founded BuyWell.

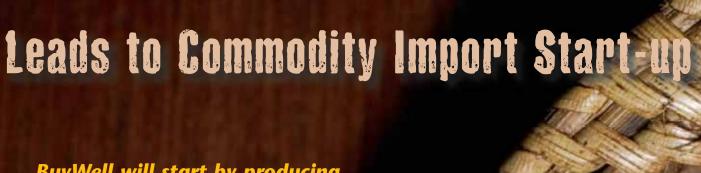
Q) How does BuyWell connect producers and consumers without becoming a middleman, like a standard coffee company?

A) As a channel for commodities to pass through, we do act as a middleman. However, our mission is to streamline this channel through efficient operations and marketing, no investor dividends, and modest management pay.

Q) What are your goals?

A) More than 25 million farming families depend on coffee for their livelihood. The majority lack access to health care, education, clean drinking water, and affordable credit. By importing, roasting, and distributing fair-trade coffee to mainstream U.S. consumers, BuyWell will help those farmers access consumer markets directly.

Business has proven itself as a means to create exponential wealth. The overarching goal for BuyWell is to solve global problems through sustainable business. We want to become



BuyWell will start by producing 250,000 pounds of coffee per month, enough to bring 1,500 people out of poverty before winter break.

the fair-trade company, leading U.S. fair-trade market growth to 25 percent within five years.

Q) What have you accomplished thus far?

A) We researched sources on a five-week road trip during spring break and Block 7 to Mexico and Guatemala, coming back with unit cost data and great relationships with cooperatives in both countries.

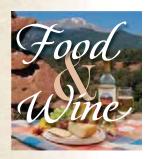
In July, we tested BuyWell's product launch at the Fancy Food Show in New York City. We returned with 24 intents-to-purchase, ready to raise capital. We wrote due-diligence documents, filed our stock offering, and recruited management veterans. We have developed marketing materials, roast profiles, and a Web site: www.buywell.org.

More than 64 BuyWell volunteers are in universities and colleges across the nation or advocating BuyWell in their hometowns, and more than 30 CC interns are involved with BuyWell — many in sourcing countries.

Q) What's next?

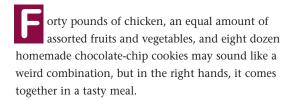
A) BuyWell's official product launch will be in late July. Local investors are providing us with the capital to start producing at a capacity of 250,000 pounds per month, enough to bring 1,500 people out of poverty by fall semester. **§**





Filling not just Bellies, but Souls: CC's Community Kitchen Turns 15

by Jennifer Kulier



It also helps create a healthier community.

CC's community kitchen may be the oldest campus-based soup kitchen in the nation.

Every Sunday at 2 p.m. in the basement of Shove Chapel, the Colorado College community kitchen feeds around 100 people, many of whom are part of the hungry and homeless population of Colorado Springs. The people, mostly men between the ages of 40 and 70, have come to depend on the kitchen for their Sunday sustenance.

This relationship began in 1992, when a small group of CC students volunteering at a local soup kitchen realized that some people in the Springs were going hungry on Sundays because other agencies and shelters in town didn't provide meals on that day. They founded the CC community kitchen, now believed to be the oldest campus-based soup kitchen in the nation.

Mindy Klowden '94 was one of those early volunteers. "The experience of managing the kitchen had a profound impact on me. From talking with the guests, I learned so much about the challenges that impoverished and homeless people in our country face. I became inspired to work toward systemic change," she says. Klowden has worked steadily for nonprofits like Colorado Coalition for the Homeless and Colorado Affordable Housing Partnership since she graduated from CC; she is now development director for the Jefferson Center for Mental Health, which serves nearly 6,000 people each year.

These days, **Garrett Meek '08** co-manages CC's community kitchen with **Sasha Nollman '09**. They share the monumental task of procuring food, managing the budget, coordinating volunteers to work the kitchen, and raising awareness about hunger and homelessness. "It's a huge commitment; it's been my life for the past year. I've learned to be really flexible and think on my feet," Meek said.

Beginning early on Sunday mornings, Meek and other volunteers drive around town to pick up raw ingredients donated by local food stores, primarily Ranch Foods Direct, Wild Oats Marketplace, and Whole Foods Market. Meek is happy that the kitchen can serve high-quality, sometimes organic food to guests, and that the food is not being thrown away.

But while the hearty, healthy food helps to sustain the guests physically, Meek thinks the caring and conversation of the volunteers may actually be more beneficial. A frequent community volunteer at the kitchen, Steve Suhre, puts it this way: "We're not just feeding bellies; we're feeding souls. We talk to them and know them by name. We're happy to see them come back week after week. It's kind of like a party where 100 of our friends show up every week."

And this personal benefit goes both ways, says Meek, enriching the lives of volunteers and deepening their understanding of poverty and other social ills.

"In addition to our volunteers, we have CC students who come in just to eat and talk with the guests, and we encourage that. We want people to think about the nature of hunger and homelessness and why it exists. It's easy to fall into the trap of seeing our guests as 'the other,' but after you get to know them, you view them as fellow human beings."



Those eight dozen hard-boiled eggs in the background — yeah, Yaroslav Hetman '07 will get those peeled just as soon as he finishes chopping some veggies. Photo by Garrett Meek '08.



Many hands make light work: Mike Shum '07 gets a little help stirring the pots just before serving Sunday dinner outside Shove Chapel. Photo by Meg Cancila '08.

A Hot Meal, Served with Love

Here are some popular dishes made from scratch every Sunday by volunteers at the CC community kitchen and served to their guests, the hungry and homeless of Colorado Springs. Each meal is served with two vegetables, a starch, fruit salad, dessert, and beverages.

Chili

Garlic chicken

Barbecued hamburgers or hot dogs

Spaghetti with meat sauce

Fajitas

Oven-roasted chicken or turkey

Chicken primavera

Sloppy joes

Meatloaf

Shepherd's pie

Tacos

Spaghetti casserole

Spiral-sliced ham

Fire-grilled chicken

RECIPE

CC Community Kitchen Chicken Penne for 150

40 pounds chicken breast, cut into bite-size pieces

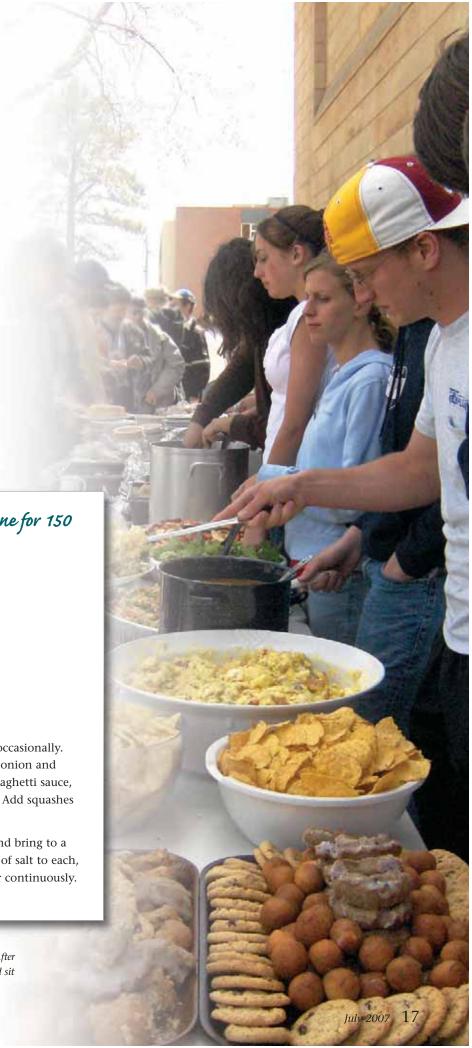
- 4 two-pound bags penne rigate pasta
- 4 half-gallon bottles spaghetti sauce
- 5 half-gallon cans chopped tomatoes
- 12 zucchini, sliced
- 12 squash, sliced
- 2 dozen cloves fresh garlic
- 8 onions, chopped
- 8 T. Italian seasoning (or oregano)

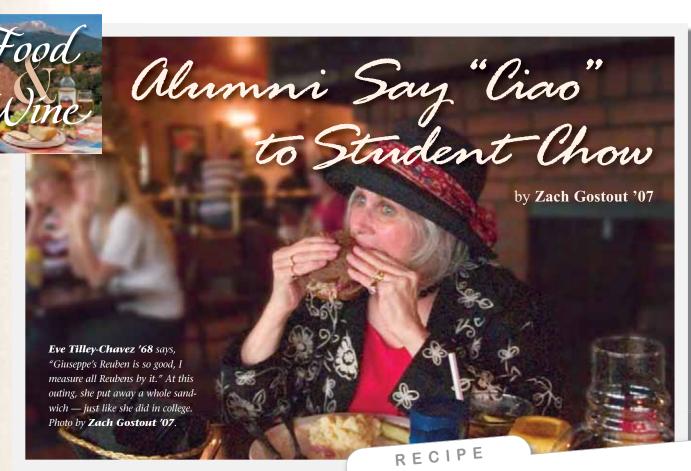
Lots of hungry guests!

Simmer chicken in two five-gallon pots, stirring occasionally. When chicken is almost cooked, drain, then add onion and minced garlic, stir for a few minutes, then add spaghetti sauce, tomatoes, and onions. Cook until veggies soften. Add squashes and seasoning to the sauce.

Fill two more five-gallon pots half full of water and bring to a boil. Add 5 T. olive oil and a generous sprinkling of salt to each, then add the pasta and turn heat to medium. Stir continuously. Strain when ready, and add the sauce.

A perfect Sunday afternoon: CC students line up to serve lunch to members of the Colorado Springs homeless and hungry population. After everyone has been served, most students get platefuls of food too, and sit down to chat with their guests. Photo by **Jennie Crittenden '10.**





Local eateries capture the culture of their times as well as the social history of CC.

rom Depression-era 10-cent peanut butter rolls to an ice cream sundae for 30 hungry people, unique foods have always surrounded the Colorado College campus. Specific restaurants have served each generation of hungry CC students, becoming far more than places to congregate and have a bite to eat — they become symbols of each generation's culture.

When **Terence Golden '40** graduated from CC in 1940, food service on campus was limited. Women's dorms had dining halls; fraternity houses had mothers who prepared food for the men. In 1937, the college opened its first student union in the Lennox House, with a grill in the basement. Still, students often found themselves on their own for food.

Before classes, students could grab a quick bite to eat from Murray's Drugstore on the first floor of the Plaza Hotel, now the college's Spencer Center. For many alumni, the most memorable item at Murray's was the grilled peanut butter roll. When Golden visited Murray's for breakfast, he spent 20 cents on a flat, hard peanut butter roll and a milkshake.

"Boy, I'll tell you, that was one hell of a good breakfast," he says.

Giuseppe's Hot Reuben

Two slices of dark rye bread Swiss cheese melted over sauerkraut Sterling® corned beef, prepared with Giuseppe's special blend of salts and spices and piled two inches high

Technique: Grill to perfection; add brown German mustard, horseradish, and mayonnaise.

In the evenings, when students wanted a good meal, they had a choice of three new restaurants along Pikes Peak Avenue that opened in the late 1930s, a few years after the Tejon Street trolleys stopped running. When the students went out for dinner, they put on their dresses, jackets, and ties; found someone with a car; and drove downtown.

Their first choice might have been the Village Inn on Pikes Peak Avenue — a locally owned spot that came long before a national chain of the same name starting serving pie. Because of its elegance, the restaurant quickly became a CC student favorite. The walls were covered with art, fancy chandeliers hung over white tablecloths, and the walnut and leather booths were hand-crafted in Colorado Springs.

Golden often ordered the 49-cent, four-course dinner special. Dinner began with a seafood cocktail made with scallops, crab, or shrimp — whatever type of fresh seafood arrived in barrels that day. A soup, salad, or both for diners hungry enough, preceded the main course of marinara sauce over a plate of spaghetti. For dessert, Golden ordered cheese and crackers.

Below the Village Inn was a pub called the Coronado Room, where students could go after eating to have "a jolly time. My eyes always stung down there because of the smoke," says Golden, recalling evenings spent listening to music downstairs.

Into the late 1960s, the Village Inn continued to be "the hotsy-totsy place," says **Eve Tilley-Chavez '68**. In her senior year, Tilley and other drama department students occasionally ate dinner at the Inn — once with movie star and Broadway actor John Carradine. But Tilley's class mostly hung out at Giuseppe's (now owned by **Joanne Reiss Colt '66**), because they could buy delicious combination pizza with "everything on it. You couldn't lift it," says Tilley. In 1968, students 18 or older could legally buy 3.2 percent (low-alcohol) beer there. "We could all go," explains **Diane Brown Benninghoff '68**.

Several blocks from Giuseppe's original location in the Rex Hotel, in a Venetian-style ice cream parlor called Michelle's, **Paul Carson '65** recalls gathering with 29 other CC students around the 42-pound "Believe It or Not Sundae," a mountain of cake and ice cream covered in whipped cream, cherries, fruits, cake, nuts, bananas, and so forth. "It was done very artistically," Carson says, and took the students an hour to polish off.

However, Carson's fondest memories of college-era food were not served in a restaurant. When the evenings grew short and the aspen trees flashed yellow, he and his friends headed up Gold Camp Road into the mountains behind the Broadmoor Hotel to roast hot dogs over a campfire.

"In early fall, that's an awful nice place to be in the evening," he says.

After the hot dogs were gone and the sun had set, the students would stretch out on flat rocks to gaze at the stars and watch for satellites.

Enter the Broadmoor

From the Roaring Twenties to the mid-1990s, CC's students and alumni ventured to the five-star Broadmoor and its restaurants for Homecoming. Alumni enjoyed fancy dinners; students danced in the ballroom (to The Doors in 1967!) or, in earlier generations, walked across the street to the Golden Bee to sing old favorites like "Bicycle Built for Two" and "I'm Looking Over a Four-Leaf Clover."

But the Broadmoor was beyond most students' budgets, so inexpensive restaurants near campus continued to get most CC business. More choices became available as the town grew north around campus in the 1950s and '60s. The seismic shift happened in 1959, when new campus dining halls opened. Students were required to attend sit-down meals in Rastall Hall, where they socialized while passing bowls of food around the eight-person tables — an arrangement that allowed students to meet others outside their usual circles of friends. Students wore sports jackets and dresses; "hosts" and "hostesses" were assigned to serve meat or pour beverages for the first two weeks of each year.

(continued on page 44)



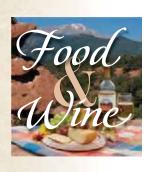
In the 1950s, students gathered in the basement of Lennox House (now the Glass House multicultural-themed residence) for grilled food and bridge games. Photo courtesy of Tutt Library Special Collections.



When Bemis Hall was built in 1908, its high-vaulted dining room was big enough to serve meals to all female students at once. In 1955, when this photo was taken, Bemis Hall's women gathered for formal dinners every night, but soon, when Hagerman Hall was torn down to make way for the Rastall Center, men not dining in fraternities joined the women in Bemis. Photo courtesy of Tutt Library Special Collections.



Originally the site of the First Episcopal Church, this building was converted in 1938 to the Village Inn (unrelated to the national chain), one of the first fine-dining restaurants in Colorado Springs. Photo by Norman Sams, courtesy of Pikes Peak Library District.



y mother never made me finish my crust," the Colorado College student pleaded. But he was sitting at the King's Chef counter, under Sue's keen eye and sharp tongue, and Sue expects proper dining manners.

"I am not your \$*%\$#@& mother!" Sue replied, and the toast was finished.

There's more to learn in college than academics — students sample new experiences, refine their tastes, and expand their culinary horizons. They might even pick up a few etiquette lessons from Sue along the way, and all she asks is a tip.

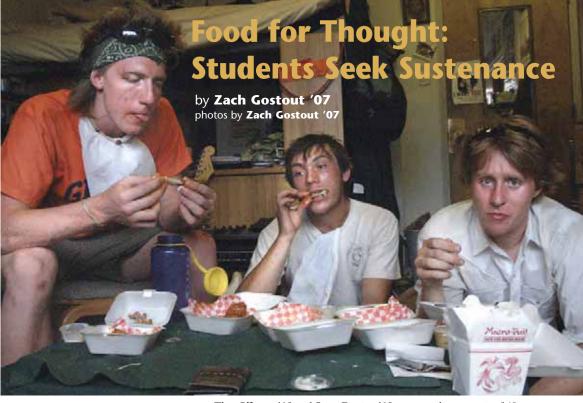
Breakfast



King's Chef, a tiny purple and yellow castle on Costilla Street, is a popular weekendmorning destination for sleepy students and the tradesmen of Colorado Springs. Inside, students pack elbow to elbow along the diner's faded orange counter. In the kitchen, pro mountain bikers cook up

Grump after Grump — mounds of hash browns and eggs, smothered in blistering green chile, then topped with sausage-and-bacon gravy. A full Grump sends the best-rested student right back to bed, but finishing the pile earns entry into the Clean Plate Club.

Students also converge at the Omelette Parlor, the former Hackney House, north of campus for high-calorie weekend breakfasts. "You go to the 'O.P.' and see everyone from CC having breakfast at 2 in the afternoon," says Mariah Cowles '07. Student favorites include skillets with eggs over O.P. potatoes, including the CC Combo (two eggs, meat, French toast or a short stack "will satisfy even the hungriest of Tigers"), and eggs Benedict. "You can always make yourself an omelette, but making hollandaise sauce is a lot more challenging," says Cowles.



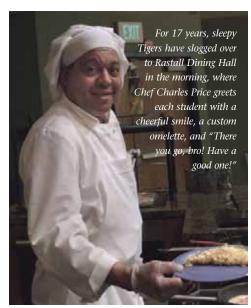
Tim Gibson '10 and Sam Dexter '10 gnaw on the remnants of 40 dozen "Bomber"-spiced chicken wings, while Noah Gostout '10 resorts to a fork to dig out the last of his General Tso's chicken. By spring, dorm residents tire of campus food service offerings, so survival depends on delivery food, say the roommates.

During the week, students stay closer to campus — if they make it to breakfast at all. In Rastall Dining Hall, Chef Charles Price's smiling face and personalized egg creations attract such a crowd that students must get in line before 8:20 to make a 9 a.m. class. "You have to wait in line for at least half an hour at its peak," says Nick Coughlin '10. For those who don't arrive in time, endless combinations of cereal (complete with soy milk for the vegans or lactose-intolerant), bagels, waffles, pancakes, and French toast are available.

Across the street from Slocum Hall, Wooglin's Deli, founded by Dan Cross '89 and Linda La Follette-Cross '90, opens its doors at 6:30 in the morning, when students start filing in to pick a freshly baked banana-chocolate chip or cranberry-orange

> muffin from the trays. "Sometimes I take them to go and eat them in class," says Cowles. If she has time, she joins scores of students sitting at worn wooden tables proofing homework or reading a shared copy of The New York Times brought over from free racks at the dorms.

Right next door, BB Bean roasts a strong, dark Sumatran blend and a lighter BB Blend for \$1.67 a cup. Starting at 8:30 a.m., students shuffle in the door like zombies, but leave smiling, laughing, and ready for three hours of class.



Jackson Solway '08 and Parker Nathane '07 found a way to transport their Borriello Brothers pizza back to campus — on a tandem bike. The pies are such a staple in the CC diet that their phone number is saved under "pizza" in many students' cell phones.

Lunch

When the bells in Shove Chapel strike noon, first- and secondyear students converge on the Worner Center from all corners of campus. Tater Tot™ casserole from Rastall Dining Hall, burgers at the 155° Grill (named for the minimum temperature required to kill e. coli bacteria), or sandwiches from the Sub Connection fuel the students' afternoon studies or recreation.

When campus food gets a little boring and students crave falafel or tandoori chicken, they head downtown for lunch. A CCCA discount card takes a dollar off the Everest Nepal lunch buffet, where endless amounts of saag paneer, flat nan bread hot from the tandoor oven, and rice pudding fill the emptiest college stomach but leave one wondering how the restaurant turns a profit.

At the Mediterranean Café, students actually buy food by the pound: olives, baba ghanoush, and hummus make great snacks and store forever in a dorm micro-fridge. While shopping for goodies, students order gyros and falafel sandwiches with tzatziki cucumber sauce, which add a fresh taste to the sometimes-bland student diet.

Closer to campus, students walk to alumni-owned restaurants like Rico's and Panino's. Rico's, a wine and tapas bar owned by Richard Skorman '75, is a "nice place to study and drink tea all day," says **Katlin Andrews '09**. Pizza from Poor Richard's, the other Skorman establishment, is a student favorite. "You can be crazy and order an organic basil and spinach pizza!" says Andrews. The exhaustive list of pizza toppings, hand-tossed whole-wheat crusts, and homemade vinaigrette dressing make Poor Richard's college-crave food.

Panino's, owned by **Anthony Frasca '76**, serves hearty Italian food and their signature paninos, which blur the boundary between sandwiches and calzones. "You can get a big carafe of house wine and a panino for seven dollars, and it's within walking distance," says Laura Dudnick '07.





Supper

Returning from weekend skiing at Vail or Copper Mountain, many weary students stop at Dorothy's in Hartsel, Colo., for green chile-pork or cheese-jalapeño tamales — the perfect snack for the final leg of the 2½-hour drive back to town.

Chipotle burritos and Boriello Brothers pizzas rescue students who coast back into town on empty stomachs. The downtown Chipotle serves "anywhere from 50 to 100 CC students per day," says manager Kathy Brown. Although New Jerseyian Dave Keefe '07 has consumed quite a few of those burritos, his introduction to the Boriello Brothers' pies broke one of his long-standing mantras: "The farther away from New York you go, the worse the pizza gets." Boriellos' hand-tossed pizzas drip orange grease, and the box is so big that it's hard to balance it on one's lap on the drive home, much less pull out a slice — yet somehow there's always a piece missing when the box gets to its destination.

For special occasions, students often gather at Blue Star Café (although they usually skip the valet parking!). On Sundays, this upscale restaurant almost becomes affordable to the average college student because the restaurant's entire wine list is half off. Students sip glasses of pinot noir alongside appetizers and the complementary bread and hummus. When parents are in town to foot the bill, a four-course Blue Star meal finished with flourless, "black-andwhite" chocolate cake and espresso becomes a realistic option.

Back on campus, the Herb'n Farm is CC's venture into organic veggies and free-range meats. Salads and wraps are made from scratch when you order. Free-range chicken breast or organic tofu can be added to many dishes, making the menu vegan- and vegetarianfriendly. On warm evenings, CC students eat dinner at tables on the nearby Alumni Plaza, watching the women's soccer team play on Stewart Field below while the sun sets behind Pikes Peak.

After Hours

When you live in the dorm and the only available food is your roommate's secret Odwalla Bar™ supply, you're always aware of

(continued on page 44)

When Tigers "want to go some place to treat ourselves, we go to Sushi Ai," says J.P. Brunkhorst '07, right, who played forward for the Tigers hockey team. After all, what Tiger doesn't like a little raw fish? The hockey team's favorite sushi, says Brandon Straub '07, left, is Ai's shogun roll with shrimp tempura, tuna, and avocado.



Domaine Meriwether Bryt "Discovery" Oregon Douglas Norberg '62

2004 L'Ecole 41 Semillon Fries Vineyard Washington Craig Campbell '73

Wines featured in the Wizards of Wine tasting, and their CC connections, are listed in the stem footprints of this placemat from the wine-tasting event. Other CC vintners include: Jay J. Heminway '63, Green and Red Vineyard; Greg '67 and Peggy Fleming Jenkins '70, Fleming Jenkins Vineyard; Charlie Farver '72, Bodega Chacra Vineyard; Joseph Phelps P '76 '78 '81 and William Phelps '81, Joseph Phelps Vineyards; Augustus "Gus" Janeway '83, Velocity Cellars; Kate Colmery Firestone '84, Firestone Vineyard; Brian Thomson '85, Kistler Vineyards; Sam Spencer '92, Spencer Roloson Winery; Red and Margaret Elliott P'08,



by Cynthia Nimerichter

undreds of candles seemed to float in midair as the wizards, bedecked in pointed hats and robes, took their seats at the head table in Bemis Hall. Thus began a bewitching evening of wine sampling and tasty morsels for members of the 1874 Society.

"Headmistress" Jacqueline Lundquist, chair of the 1874 Society and wife of Colorado College president Richard Celeste, recited a poem befitting Hogwart's Academy, which thanked CC alumni for their generous donations of wine to the Harry Potter-themed

She made a special toast to **Alan Manley '86**, owner of VintageSpec, which offers wine cellar design, construction, and management as well as fine wine sales. Manley shared some of his knowledge on the fruits of the vine while 1874 Society members sipped seven varieties of red and white wines, plus champagne. Some of his tasting notes appear on these pages, near the "stemprints" of the wines served at the tasting event.

The 1874 Society is named for the year CC was founded. Members donate an annual undesignated gift of \$1,874 or more to the college. Undesignated giving is critical to the operation of the college because these funds are directed where they can have the greatest, most immediate impact. Gifts support financial aid, faculty, library resources, athletic equipment, study-abroad opportunities, and more.

"The Harry Potter Wine Tasting Event allows CC the opportunity to thank the donors who make up the 1874 Society in a way that is fun, enlightening, and memorable. It's a magical event that honors CC in a multitude of ways," said Ava Shawkins, the staff assistant who supports the 1874 Society.

For more information and photos, see http://www.ColoradoCollege.edu/giving/1874/. 🐺

2003 Blackford Wines Chardonnay Armagh Vineyard Sonoma Coast howeysuckle + floral notes long finish; well integrated

2003 Talbott Pinot Noir Case Vineyard

Robert Talbott '71

2.002. Michel-Schlymberger Merlot Sonoma County Jacques and Barbara Schlymberger P'98

2005 Three Thieves Cabernet Sauvignon "The Show"

Roger Scommegna P'08

2004 Waters Winery Cabernet Sauvignon Walla Walla Valley

Buck Blessing '85

2005 Hop Kiln

"Thousand Flowers" Sonoma County Bruce McCaw '68

Field of flowers in the Mose; delightful sweet



"Professor of Charms" Jacqueline Lundquist, wife of President Richard F. Celeste and chair of the 1874 Society, enchants the audience of society members with her poem saluting CC winemakers at the Harry Potterthemed dinner. Three hundred candles hanging from the beams of Bemis Hall illuminate the evening's School of Wine Wizardry. Photo by Briana Cushing '09.

Wizards of Wint

(A toast by Jacqueline Lundquist)

To witches and wizards, and a few muggles in sure, Welcome to our wine tasting for members of 1874. Our students before you have turned out quite fine, And tonight we thank those who make our wine. ...



You Want Fries with That?

The Adventures of Liberal Arts Majors in the Food Business

by Peter Rice '05

he raised eyebrow. The cocked head. The indignant squint.

And then the question: So what did you *do* with that [insert specific liberal arts degree here]?

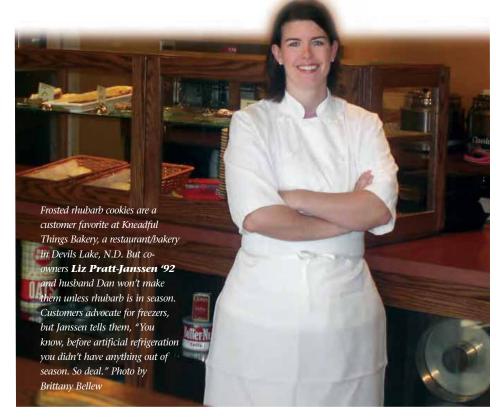
We've all heard it, but to those in the ranks of the American food business — people like **Cas Still '68** — it resonates all the more. In reality, say Still and several of her CC foodie compatriots, the industry, for all its live-by-the-seat-of-your-pants, blue-collar reputation, is fertile ground for the cerebral and the creative.

Indeed, the very future of how we eat may depend on the participation of those people in the culinary arts.

A studio art major who worked to restore and landscape historic buildings directly after college, Still eventually found herself taking on what she thought would be a temporary

project: the Belton Chalet, a 1910 railroad lodge in West Glacier, Mont., that had fallen into disrepair. (If you've taken Amtrak's Empire Builder train, you've passed it.)





After restoring it, "We had thought we would sell it, but nobody bought it," Still says. "We were stuck with a 30-room hotel and a tap room and restaurant, so we opened it as a hotel and restaurant. Desperation is the mother of invention."

Suffice it to say that opening that kind of business doesn't allow sleeping much.

"I never wanted to be in the restaurant business, because I knew how difficult and demanding it really is," Still says. "There were just so many details. Probably the only other time I felt that kind of pressure was finals at [pre-Block Plan] CC."

Yet looking back, Still, ever the studio art major, chalked it up as "a really interesting learning process" and a good challenge.

"Isn't that what the liberal arts are supposed to help us do?" she asks. "I feel like it's not that illogical a progression."

Probe a few more CC alumni in the food business, and the pattern continues: They work differently, but to great effect.

Owner Cas Still '68, right, and chef Melissa Mangold await the evening's diners at the Belton Chalet, built in 1910 at the gateway to Glacier Park in Montana. One of the perks of running the restaurant/bar/hotel, Still reports, is its seasonal nature: No matter how frenetic the place gets, a relaxing off season restores sanity. Photo by Christie Roberts.

Graham Roy '92 gave up his career as a high school teacher to blaze his own trail in the culinary world. Between stints in the kitchen at a Glacier, Mont., lodge this summer, he plans to get in some quality hiking. Photo by Marisa Fontana.

Take the case of **Liz Pratt-Janssen** '92, who with her husband, Dan, runs Kneadful Things Bakery, a family restaurant in Devils Lake, N.D. Making a living and feeding people are high on the agenda, but so is educating residents about food.

The people of Devils Lake, as with many smaller Midwestern towns, haven't had much exposure to free-form loaves of bread, homemade salad dressing, seasonal menus, or curry, but Janssen considers it her mission to make the introductions.

While some are skeptical at first, in the end, "People love it," Janssen says. "They're stunned that we actually handcraft the things they would normally buy prepackaged."

Social activism is a recurring theme with alumni such as **Angela Karegeannes '00**, who operates a Bay Area catering business that offers only locally produced organic food. Often, that means talking with customers about the merits of local agriculture. And if they want strawberries in January, it means redirecting their business elsewhere.

"They want to be told 'yes, yes, yes,'" Karegeannes says. "But if you want to create a business with integrity, it shouldn't have any gaps. When it comes to work, I reek of a liberal arts education."





Graham Roy '92 hopes to take a similar career track as a chef, after getting a summer's experience as line cook at a Montana lodge not far from Still's. A former high school biology teacher, Roy decided recently that it was time for a career change, so he enrolled at Denver's Cook Street School of Fine Cooking, founded by **Morey Hecox** '60.

"Food is something that always makes people happy. There is immediate gratification to it," Roy says. "I think it's very interesting how different ingredients work together. You're actually using a lot of chemistry. I can be kind of a science nerd as a cook."

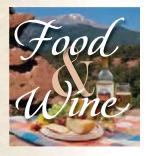
Roy's still planning his future in the food business, but he says it might include a foray into what could be the next big industry trend: personal chefs. Busy people who want high-quality, "home-cooked" food hire chefs to come to their homes once a week or so and prepare several meals. The result is great food just the way they like it — at about restaurant prices, since the overhead is cut out.

A culinary career, in other words, is anything but routine work. In this brave new food world, "We need people trying new things," Roy says. "That's going to come from people who know how to think creatively and know how to think a little differently."

So the food business beckons. It promises hard work, but also some rewarding creative experience, according to **Scott Holstein '88**, who with wife Kim owns a Chicago-based pretzel company that distributes nationally. Sure, there's the nitty-gritty challenge of running a business, but it's also fun. The company's pretzel flavors range from spinach-feta to mashed potato-dill to fudge.

"It's a very creative environment to work in — a place where my passion can be expressed," he says. "It's a great way for a person with an artistic mentality to make money without being an artist."

(continued on next page)



Scott Holstein '88 and his wife own Kim and Scott's Gourmet Pretzels, a business they started in a Chicago studio apartment in 1995. These days the growing company has its own factory for national mail orders and is pursuing a promising new concept: pretzel-themed cafés. Photo courtesy of Kim and Scott's Gourmet Pretzels.



RECIPE



Wild Mushroom Pasta

1 lb. dried pasta

1 c. morel or crimini mushrooms, sliced 1 T. olive oil

(may substitute 2 oz. dried)

1 clove garlic, diced

1 c. cream ¼ c. white wine

½ t. salt

¼ c. grated Parmesan cheese

Bring a large pot of water to a boil and cook the pasta.

Heat a 12" pan and add the oil, then the mushrooms. After they have cooked for one minute, add garlic and continue cooking until the mushrooms are lightly browned. Add wine; cook until it has almost evaporated. Finish the sauce by adding the cream and salt. Divide the pasta into four portions; top with the sauce and cheese.

If you use dried mushrooms, first rehydrate them in warm water, being sure to reserve the resulting liquid. Follow the recipe above, but substitute the soaking liquid for the wine. It will create an intense mushroom flavor.

Graham Roy '92

RECIPE =

Cumin-crusted Wild Salmon with Coriander Cream

4 6-ounce wild salmon filets of similar shape and thickness

¼ c. pineapple juice

2 T. fresh lemon juice

¼ c. brown sugar 3 T. chili powder

1½ t. cumin

½ t. cinnamon

½ t. salt

4 t. lemon zest

1 lime

For the coriander cream:

⅓ c. sour cream

2 T. mayonnaise

1 t. organic whole milk

1 T. chopped green onion

1 T. fresh chopped cilantro

2 t. fresh-ground coriander seed

2 t. fresh lime juice

1 t. apple cider vinegar

Preheat oven to 400 degrees. Soak salmon filets in pineapple and lemon juice for half an hour (no longer or the acid will begin to "cook" the fish). Drain

Assemble dry ingredients in a bowl, mixing well. Dip each salmon filet into the mix until it is coated liberally on all sides.

Place in a shallow baking dish. Bake for 8-10 minutes or until fish barely flakes. Do not overcook; salmon is better underdone than overdone, and

it will continue to cook after you remove it from the oven. Mix all the ingredients for the cream into a bowl and serve alongside the salmon with a lime wedge.

Angela Karegeannes '00



RECIPE

Crab and Avocado Empanadas

- #1 can (11 ounces) Chilean crabmeat, drained
- 1 mango
- 1 avocado, chopped and tossed in lime juice
- 8 ounces shredded asadero cheese (available in Mexican markets) ½ bunch chopped cilantro
- 1 small diced poblano pepper
- ½ T. minced garlic

- 1 t. Old Bay seasoning
- 1 t. cumin
- 2 t. lime juice
- Salt and pepper to taste
- 1 package puff pastry dough, thawed, precut or cut into circles with a biscuit cutter
- 1 egg stirred with 1 T. water for egg wash

Preheat oven to 425 degrees.

Combine all ingredients in bowl except crab, egg, and dough; mix well. Add crab and toss lightly, so as not to break up the crab too much.

Put about an ounce of filling in center of puff pastry dough. Brush edges with egg wash. Fold over to make a half-moon shape; press fork along edges to seal.

Spray a cookie sheet. Brush empanadas with egg wash and bake 5-7 minutes till golden brown.

Cas Still '68, Benton Chalet

MORE ALUMNI IN THE FOOD BIZ:

Catch up with (and get recipes from) more alumni chefs in the online Bulletin:

Joann Reiss Colt '66

John Krakauer '85

Michelle Talarico '86

Sarah Cohen '86

Ken Rubin '98

Food-Chained: Students Initiate Campus-Wide Discussions



by Rob Detlefsen '07

Sara Rubin '07 and **Laura Parker '08** believe food is much more complicated than what's on the plate. "Food stems into everything, from sociology to science," says Parker, who grew up on a Colorado ranch that practiced sustainable agriculture and holistic management.

Rubin's first introduction to farming issues was Michael Pollan's *New York Times Magazine* cover story, "Power Steer," and she never viewed food the same way again. "Food is a paramount issue of our generation. It's about your health and body, and your children's health," says Rubin, whose interest in sustainable agriculture was solidified through an internship at a ranch in Alamosa, Colo. "Food production also influences global warming and other environmental problems. Discussion, education, and action can make a substantial difference."

With everything from sociology to science in mind, the self-described "foodies" set out to engage Colorado College students and community members in a dialogue about food. They founded Food-Chained, a year-long symposium sponsored by EnAct, CC's environmental group.

While many consumers are aware of the benefits of buying locally, says Rubin, they are "unaware of where and how to buy local products. The lines of communication are just not as visible as they should be, which would enable more accurate perceptions of the food chain itself. Conversations at our events helped to open up markets at CC for certain products, which is largely what Food-Chained is hoping to do."

Food-Chained invited the big names of food to campus, among them Pollan, author of the recent best-seller "The

Omnivore's Dilemma;" Eric Schlosser, author of "Fast Food Nation;" and Allan Savory and Jody Butterfield, founders of Holistic Management International. Through a series of lectures, panel discussions, and interactive activities at local farms, Food-Chained explored the ways social conditions, ecosystems, and the health of the planet are inextricably linked to complicated chains of food production and consumption.

Food-Chained also brought in local fare: four female Colorado farmers led the "Women in Agriculture Symposium," and the founders collaborated with local groups to learn about ethnobotany and nutrition. Food-Chained organized a volunteer work day

at nearby Venetucci Farm, and arranged an opportunity for students to tour campus food facilities.

Faculty and staff were invaluable in putting together the series, say the students, and three venture grants helped fund the programs. CC students engaged in the events, too: students and community members nearly filled Shove Chapel to hear Pollan speak on what constitutes a "good" meal from social, ethical, and environmental standpoints. Other events were well-attended too, perhaps, as Rubin says, because "Food is an issue that appeals to every individual."

"Food is a paramount issue of our generation." – Sara Rubin '07

The Food-Chained series, like the food issues it illuminates, won't end soon. Goals for next year include establishing strong connections with growers and producers, as well as including more of the CC community, says Parker. "We hope to make the series more multi-disciplinary, with discussions on the history of food, maybe a religion and food panel, and dialogue about migrant workers and other social issues. Potential collaboration with Sodexho (CC's food services contractor) and institutional change at CC would be pretty awesome, too."



TigerWire

Send your news!

Please send class notes and prints or digital images* to the new class notes editor:

Jill Kluge

Colorado College Alumni Office

14 E. Cache La Poudre St. Colorado Springs, CO 80903-3294

Fax: (719) 389-6271

alumni@ColoradoCollege.edu Home Page:

www.ColoradoCollege.edu

* Digital photos should be jpegs of at least 300 dpi and minimum of 3" x 5.5."

Bulletin Schedule

The magazine schedule, and deadlines for class notes,

November 2007 — Winter Bulletin (class notes deadline Sept. 1, 2007)

March 2008 — Spring Bulletin (class notes deadline Jan. 8, 2008)

July 2008 — Summer Bulletin (class notes deadline May 1, 2008)

Many of our best feature ideas come from alumni and we'd also love to hear what aspects of campus life you're most interested in reading about. Please send suggestions to Anne Christensen at achristensen @ColoradoCollege.edu or Bulletin/Communications, Colorado College, 14 E. Cache La Poudre St., Colorado Springs, CO 80903-3294. Thanks for your participation!

Anne Christensen

'33

John Bennett was recognized as an honorary life member of the El Paso County Pioneer's Association in November. An article in the Pioneer Courier highlighted John's service to the association and dedication to Colorado Springs.

′35

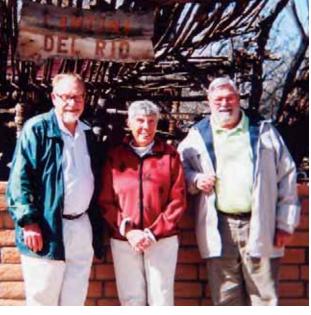
John Day had an article, "Words on the Weather," published in the McMinnville, Ore., News Register in January. The article reminisced about choices made at various junctures during his 93-plus years of living.

'50

Jim Duvall retired in December after 47 years of medical practice in Pasadena, Calif. • James Erb, choral director for the Richmond Symphony since its inception in 1971, was honored with the first of three performances at the symphony's Masterworks concert series in February.



Mary Leopold Freeman '58, left, Connie Little Dedrick '58, right, and Nancy Cunningham Pike '58, seated, met in Palm Desert, Calif., this spring to catch up. Connie hadn't seen her two friends since graduation, but time and distance hadn't diminished their enduring CC friendship. They hope to make the get-together an annual March event and invite others in the area to join.



Pat Killen '51, left, visiting from Dallas, got together with Bob and Mary Allerton Jones '51 at their home in Rio Verde, Ariz., and visited a picnic spot near the area where Mary keeps her horse. The Joneses spend the winters in their house near Phoenix and their summers in Durango, Colo.

155

Jennie Singleton Jones was recognized by Cleveland State University for outstanding accomplishments in photography and contributions to the world of art. In December, she received an honorary doctor of fine arts degree.

'56

Jim Ruch has published a book of poetry, "A Somewhat Different Nature," joining wife Sandi Barrett Ruch '59 in the author's column; her children's book, "Junkyard Dog," was published in 1990.

'57

50th Reunion Oct. 12-14, 2007! Dorothea "Vonnie" Adams celebrated 50 years of living with diabetes at a surprise gathering in February with more than 100 family members and friends.

'58

Class secretary:

Nancy Cunningham Pike 217 Cerro St. Encinitas, CA 92024-4823 mnpike@earthlink.net

′61



45th Cluster Reunion Oct. 12-14, 2007!

45th Cluster Reunion Oct. 12-14, 2007!



Class secretary:

Ben Eastman 2020 Julian Way Denver, CO 8021 ben_eastman@comcast.net

'64

Elizabeth "Betsy" Alden retired from Duke University in March. She represented Colorado College at the inauguration of the new president of Agnes Scott College in April.



CC's San Diego alumni group hosted history Professor Emeritus Bill Hochman to speak on "Good Wars Bad Wars: Can War in Iraq and the Middle East Be Just or Good?" in January. Organizer **Robin Reid '59** notes that Hochman fueled his lifelong interest in history and inspired him to pursue his M.A. in the field. Reid, left, says, "It was a thrill to have Bill here. I again learned new things about our world, listening to him."

'65

The 2007 U.S. Deaflympic ice hockey team, coached by **Jeff Sauer**, won the gold medal at the 16th Winter Deaflympics in Salt Lake City in February.

Remember snow? Taking a break from planning activities for their 40th reunion, some of the 1967 reunion committee members had fun with items purchased from the CC bookstore — stylish and practical! Front row, from left: Gordon Aoyagi, Deedra Petty Williams, Anne Beck, and Shirley Kling Woolley. Back row, from left: Seth Bradley, Steve "Duke" Walrath, Bob Justis, Adolph "Ottie" Otterstein, and Barbara Keener.



'66

After seven years in Connecticut, and raising three boys, **Rory Donaldson** and his wife, Louisa, have "downsized" and moved back to the Denver area (Stapleton). "We're delighted to be here," says Rory of their recent move. He raises money for nonprofits and is continuing his commitment to provide students with tools for academic success and achievement.

'67

40th Reunion Oct. 12-14, 2007!

Sharon Smith, professor of marine biology and fisheries at the University of Miami, received a Fulbright Scholar award. She will teach and conduct research in Oman on zooplankton changes during the monsoon season.

'68

David Burnett, CC's Commencement speaker and an international photojournalist, lectured at Grady College in Georgia in April. He brought his traveling photo exhibit, "Measures of Time," to Grady, sharing his experiences and insights with 15 photojournalism students there. • **Scott Crabtree** was elected president of the Colorado District Judges' Association and the Colorado Trial Judges' Council for 2006-2007. He has been a judge for the 17th Judicial District since 2001.

Ann Armstrong Scarboro
'63, left, Jim Scarboro '63,
and Suzanne Armstrong
Smith '64 donned their CC
shirts to take in the sights while
cruising aboard the Mare
Australis near the Beagle Channel
in Tierra del Fuego, Chile.

REUNIONS

Ever wonder when your next class reunion will occur, and whether or not it will be combined with another class? Visit www.ColoradoCollege.edu/ Alumni/Homecoming Reunions/reunionplan.asp for information and a list of every reunion you'll experience through your 50th.

Reunions this Oct. 12-14:

1957 - 50th

1961 & 1962 -

combined 45th

1967 - 40th

1982 - 25th

1987 - 20th

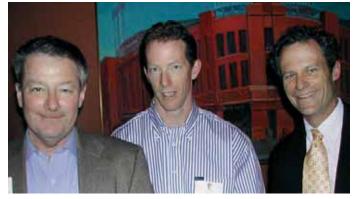
1991 & 1992 –

combined 15th 1997 – 10th

2002 - 5th

2006 - One-year





Almost 30 Denver professionals in the financial services area as well as CC students, professors, and staff members attended the inaugural meeting of the Denver eCConomics group. They included, from left, **Bob Manning '69**, CC trustee and partner in M2P Capital; Dirk Tyler '80, also a partner in M2P Capital; and Jack Pottle '77, a CC trustee and Denver investment banker.

Class secretary:

Jan Metcalfe Mahony 1730 Wood Ave. Colorado Springs, CO 80907-7355 jamah@comcast.net

′70

Russ Davis works for the Caterpillar dealer in Indonesia on the island of Sumbawa, southeast of Bali. • Huston Diehl's book, "Dream Not of Other Worlds: Teaching in a Segregated Elementary School, 1970," was featured on NPR Saturday Morning Edition in March. The book reflects on Diehl's teaching experience in a segregated elementary school in rural Virginia and what her students taught her about racial identity, poverty, bigotry, courage, and resiliency.

'72

Margaret Myers received the 2007 Outstanding Alumnus Award from the George Mason University School of Information Technology and Engineering. In 1988, she received her Ph.D. in information technology, one of the first two awarded there. She won a Federal Computer Week Federal 100 award in April. • Stephen Trimble's book "Lasting Light: 125 Years of Grand Canyon Photography" was chosen by the Border Regional Library Association as one of eight Southwest Books of the Year for 2006. The book celebrates Arizona's geological wonder in images shot between 1871 and 2006.

Class secretary:

Jesse Sokolow Two Spaulding Lane Riverdale, NY 10471-3212 jessokol@webspan.net

'73

Marcia Vigil is married to John Kunich, author and professor of environmental law. They reside in Charlotte, N.C., and have two daughters, Christina, 10, and JulieKate, 5.

'74

In April, Jay Leet was honored by the Tigard (Ore.) Chamber of Commerce as the Volunteer of the Year in recognition of his 10

years of serving at homeless shelters, encouraging high school students to participate by cooking dinner once a month for the shelter, driving for Meals on Wheels, and getting involved in elementary reading programs for students. • Eric Stover, an international expert in war crimes investigation and former director of the University of California-Berkeley's Human Rights Center, was named adjunct professor at Boalt Law School in March.

^{'75}

Charles Briggs, anthropology professor at the University of California-Berkeley, co-authored a book entitled "Stories in the Time of Cholera: Racial Profiling During a Medical Nightmare," with his wife Clara. They were awarded the J.I. Staley Prize, one of the most prestigious prizes in anthropology. • The Partnership for Community Design honored Michael Hannigan with the John Venezia Memorial Award in January for outstanding service to the community of Colorado Springs. • The CC Business and Community Alliance honored **Richard Skorman** with the third annual Partners in Service Award in May. The award recognizes individuals for their outstanding service to CC and Colorado Springs. • Robert Terry completed 30 years of working for the Colorado Department of Health and Environment. He will begin a new career as a health physicist at the U.S. Environmental Protection Agency's regional office in San Francisco. • Pauline "Polly" Strong received the award for Outstanding Teaching in the Graduate School from the University of Texas-Austin in 2006.

[']76

Charles Allison accepted an appointment to serve as director of Catholic schools in the archdiocese of Milwaukee. • Patti Maas Barton co-chaired the annual Red Ribbon Ball, held in March in Colorado Springs; the event was attended by more than 300 supporters of the fight against AIDS. She recently accepted a position as director of funds development for TESSA, a Colorado Springs agency that provides assistance and support



for victims of domestic violence and sexual assault. • Frank Bowman had an op-ed article, "He's Impeachable, You Know," in The New York Times in May. • Gregg Easterbrook writes Tuesday Morning

Quarterback on ESPN.com's Page 2. • Mike Schweitzer was elected chair of the board for the Rocky Mountain Health Network, which collaborates with six hospitals and more than 500 healthcare providers and clinics. Mike also serves on the boards of the Northwest Research and Education Institute and the American Society of Anesthesiologists.





Alumni, parents, and newly admitted students converged on the William Turner Gallery in Santa Monica, Calif., in March to mingle and meet with President Dick Celeste and his wife Jacqueline Lundquist, chair of CC's 1874 Society.

William Turner '76, host of the event, opened his gallery to welcome more than 50 guests. Enjoying the event are, from left, Bill Peters '54, Janet Paine Peters '56, Robert Wessen '56, and Linda Wessen.

'78

Neal Baer, pediatrician, executive producer and writer of "Law and Order: SVU," and former executive producer of "ER," was the featured speaker at the Red Ribbon Ball held in Colorado Springs in March. The event brings attention to the plight of AIDS victims around the world.

'79

Carol Peterson Hennekens and her husband Dave, owners of Arctic Spas of Colorado Springs, were honored among top U.S. dealers at the international dealers' conference in December.

• **Deborah Talbot Frandsen** works in Missoula, Mont., as field representative and state grants coordinator for U.S. Senator Jon Tester.

'81

Bruce Kirchhoff left his law practice, Carver Kirchhoff Schwartz McNab & Bailey, in January to become general counsel for Royal Gold. In his new position, Bruce will help negotiate and structure royalty transactions; he is primarily responsible for the preparation of royalty acquisitions and financing documents. • As vice president of global alliance for EMC Corporation, **Kevin Lynch** has traveled all over the world, including stops in China, New Zealand,



Germany, and Japan. He now lives in Silicon Valley, but has lived in Asia twice since graduating from CC.

'82

25th Reunion Oct. 12-14, 2007!

Warren Coughlin safely returned from his second tour of duty in Iraq. He was stationed in Ramadi this time, and reports, "We're winning solidly there." • Alison McQuay received her M.B.A. from the University of Southern California in 1986. • In October, Anthony Tansimore was elected chair of the National 4-H Council board of trustees. Anthony says, "I am deeply honored to serve an organization and movement that have developed leaders for so many years, and continue to develop the potential in every young person who is engaged with 4-H in his or her community."



In January, **Ed Goldstein '79**, right, of NASA, met with former astronaut John Glenn to discuss the 45th anniversary of Glenn's 1962 Mercury program orbital flight on Friendship 7 and the history and future of NASA.

'84

Carol Claypool has accepted a new position as chemist with NCFI Polyurethanes in Mount Airy, N.C. • **Brian Mandabach** has written a novel for "audacious teens and other young adults" to be published in October by FLUX/Llewellyn. For details, visit his Web site: www.mandabach.com.

Corrections

A photo of **Ted Manning '46** showed him shaking hands with Steve Bosley, a University of Colorado regent.

Bill Moninger '66 continues to work as a physicist at the National Oceanic and Atmospheric Administration.

Jessy Sokolow '72 is class secretary for 1972.

Spicing Up Vegetarianism



Not many people claim that a baked potato changed their lives, but Celia Brooks Brown '91 does.

Brown's cooking epiphany began with a request for a spud. She was 19, modeling in London for artist Christiane Kubrick wife of the late American film director and producer Stanley Kubrick. She was in London to intern at the King's Head Theater after taking a Tennessee Williams class from visiting CC drama critic John Lahr, and picked up extra money as a waitress and by modeling for painters.

During a modeling session, Christiane Kubrick asked Brown to prepare some potatoes. Cheerfully agreeing, Brown panicked moments later when she realized she had never baked a potato, or anything else. But she must have done something special — the

'85

Ross Barnhart directs the Learning Center at Pueblo Community College; he oversees its testing center and disability and tutorial services. • Scott **Slade** is suffering from an intense bacterial infection which has caused complete paralysis from the neck down; he currently is ventilator-dependent. Visit his Web site at www.scottbslade.com or mail cards to Scott Slade, 10184 Lone Dove Street, San Diego, Calif., 92127.

'87

20th Reunion Oct. 12-14, 2007!

Wendy Blethen Helgeson and her business partner have launched Civic Source, which provides community education programs to assist Twin Cities (Minnesota) organizations in building effective community leadership.

'88

Carrie Brown-Wolf recently published "Soul Sunday," which won the Indie Excellence Award for best parenting and family book of the year. She runs diversity seminars with the help of Karen Horner Mason, who handles PR through her firm, KJM Communications. • Dave Piening took time away from his work as zookeeper at the St. Louis Zoo to participate on a field research team in Africa. The team, supported by Earthwatch Institute, conducted field research on a 100-square-mile wildlife conservancy in northern Kenya in March.

'89

Mark Douglas, assistant professor of ethics at Columbia Theological Seminary, had an article published in The Sunday Paper in February. "The New Odd Couple?" explores the common concern that environmentalists and evangelicals have regarding global warming. • Kirsten Stewart Walts is director of recruiting for Resources Global Professionals in Southfield, Mich.

'90

An article written by **Will Gadd** appeared in *The New* York Times in March, describing the challenges he overcame when hurt during a rock-climbing excursion in the Canadian Rockies and "finding a balance between pain and persistence on a sheer rock wall."



Terri Maizels Levine '85 and her ice-dancing partner won a silver medal at the 2007 U.S. Adult National Figure Skating Championships in April. Outside the rink, she is married to Perry Levine; they have two teenage sons, Aaron and Isaac. She is a product manager for Standard Insurance Company in Portland, Ore.



During their sixth annual golf and running trip to Sedona, Ariz., in May, friends Tom Hyland '85, left, Richard "Rashe" Lyford '85, Gary Desjardins '85, and Charlie Stanzione '84 relaxed on the deck of the Sedona Golf Resort clubhouse, with Sedona's amazing scenery in the background.

IT'S BACK! The 15th reunion is making an encore appearance as a combined reunion of two classes. Starting with Homecoming 2007, the classes of 1991 and 1992 will celebrate this milestone together.

'91

Kristie Kauerz has accepted a position with Colorado's new governor, Bill Ritter. As director of early childhood and P-3 education, she will work in the office of the lieutenant governor. Currently, she splits her time between New York City and Denver, permanently arriving in Denver in late summer.

• Several CC alumni came together to celebrate the wedding of Sarah Sellergren and Ken Dunn in August, including Laurie Grigg, Jen Micheletti Robbins, Katherine Pease, Arden Trewartha, Jen Warner Fishman, and Amy Swiatek '92. Sarah and Ken reside in Tetonia, Idaho.

'92

15th Cluster Reunion Oct. 12-14, 2007!
Richard O'Donnell was elected to the board of directors for *The Princeton Review* in April.

• Stepping away from his life in Wisconsin and his divorce, **Curtis Saulnier** has taken the plunge into professional acting. Now living in Los Angeles, he reports that things are going great, although jobs are hard to find! He would love to hear from other alumni in the Los Angeles area and can be reached at inkcurtis@yahoo.com.

'93

Everyone was decked out in flapper-era attire as they attended the wedding of Diana Horowitz and Brett Spencer '95 at the Boettcher mansion in Golden, Colo., in September. Sarah Gibb Millspaugh '96 officiated as many alumni looked on, including Bridget Benton '92, Giles Custer '92, Brad Yale '92, Aaron Lloyd, Rachel Shwayder, Todd '95 and Lara Wirtz Fahnestock, Megan Bray Foss '94 and best man Langdon Foss '95, Elliott Davis '94, Jeff Frantz '94, matron of honor Liana Holmberg '94, Seth Brown '95, Gretchen Everhart '95, Michael Goldberg '95, Eric Kuhn '95, Aaron Brown '98, and Eden Dench '99. • Todd Padavan married Aimee Fossa on Dec. 29 in Riverhead, N.Y. He would love to hear from CC friends, especially Kappa Sigma buddies. He can be reached at ddot713@excite.com.



Scott Thomas '90 met up with **Greg Damon '89** to complete the Rome Marathon in March. Scott and his wife live in Sicily; Greg and his wife made the trek from Portland, Ore. From left to right: Scott and Emma Thomas, Greg and Barb Damon.

'94

Mark Nielsen lives in Corvallis, Ore., where he is working toward his Ph.D. in oceanography. He married Stephanie Moyer in June 2005; Julia Berglund Fredericks '93. Chris and Christie Cain Sanchez '95, Jack Denman '96, and Margaret Berglund '96 came to Evergreen, Colo., for the ceremony. • **Thaddeus Phillips** made the 2007 Drama League Awards list; he was nominated for his performance in El Conquistador! The show, co-written by Thaddeus, was also nominated for "Outstanding Solo Show" by the 2007 Lucille Lortel Awards. He is working on a new show, "FLAMINGO/ WINNEBAGO," with Jeremy Wilhelm '96 and Muni Kulasinghe '97. • Attending the nuptials of Rachel **Tallman** and Julio Rodriguez in September were classmates Patrick McMahon, Laurisa Rogers Lusby, Meg Stoltzfus, brother of the bride Darren **Tallman '95**, and future CC graduate Sadie McMahon (daughter of Patrick and Meg). Rachel and Julio were married in Albuquerque at her parents' home.

'95

Pam Uihlein, an educational instructor at Mohonk Nature Preserve in New York, is involved with the Pond Keepers program, helping students with disabilities improve their English language-arts skills through the observation of aquatic life. • Dan Maddock is a mutual fund analyst with Advised Assets Group in Denver.

Kubricks hired her as their personal chef.

Brown started reading a lot of cookbooks and experimenting in the kitchen, where her passion flourished, focusing on vegetarian cooking and drawing inspiration from southern Indian food. A "naturalborn" vegetarian who never enjoyed seeing animal parts on her plate, Brown renounced chicken — the only meat she was eating — when a salmonella scare erupted in Britain.

Brown studies every aspect of food, from culture to chemistry. "I am driven by my passion for food, an acute culinary intuition, and a love of the 'theater' of cooking," she says. That love nourishes a thriving career that includes six books, a TV show, cooking demonstrations, and "gastrotours," in which she escorts small groups to sample fine foods (not just vegetarian) and wines at famous London markets. "I use the markets as my 'stage," Brown says. "It's all about delivering something exciting to an audience."

Brown also writes a weekly column about gardening and cooking for a *London Times* online feature, "The New Urban Farmer." She says, "I'd like to be known for reinventing vegetarian food in a modern style." Explore her creations at www.celiabrooksbrown.com.

– Anne Hatch

A Nose for **Fine Wine**



When Colorado College President Richard Celeste recently met Robert "Bob" Elliott '98 at a CC event for alumni and new students in L.A., he incorporated Elliott into his speech to illustrate the eclectic career paths CC alumni pursue. Ironically, Celeste only knew about Elliott's day job — actor and opera singer — but not about his original career plans in political science or surgical medicine, or his night job serving wine at Mastro's Steakhouse in Beverly Hills, Calif., a high-end celebrity hotspot featured several times on HBO's "Entourage."

Elliott became a sommelier, or wine expert, after passing a course and the three-part Sommelier Certification Exam. "Becoming certified as a sommelier is really a quest in self-teaching," Elliott says. "Taste as much wine as you can, read the wine books, read trade publications, and talk to people."

Following his own advice, Elliott earned a wine-runner position at



Liana Mancini Horovitz '92, right, presented a lei to the 14th Dalai Lama while he was in Maui in April. Brother Michael Mancini '97, head of the Haleakala Waldorf School, organized the participation of more than 1,000 Hawaiian schoolchildren through a "visions of peace" project. Students helped create a peace wall and prayer flag display. Michael also moderated a private discussion between the Dalai Lama and a group of Hawaiian elders.

'96

Ansley Evans is teaching English at the University of Avignon in France through June 2008. • Amy Fuller Weber reports that she and husband Jamie have been living in Champaign, Ill., for the last 10 years. After obtaining her master's degree in library science, she worked in the regional library system until her daughter Kalah was born. She now enjoys a variety of volunteer activities and social opportunities, along with Kalah's daily antics. • Brenna Neal is a consultant for the Boston Consulting Group, an international strategy and general management firm in Chicago. • Eric Punkay teaches environmental science at California State University-Sacramento.

recruiting manager for DLA Piper-U.S. in Chicago, an international law firm. • After returning to Armenia, Sophia Malkasian works as a consultant for Counterpart International, which provides funding and capacity-building assistance for local NGOs involved in strengthening democracy in Armenia. Read more about her activities in Armenia at http://sophiamal.blogspot.com/. • An article posted on Kentucky.com, "Training to Run: Double Amputee Prepares for Triathlon," highlights challenges overcome by **Quinn Simons**. Quinn, who lost his feet and fingers to severe frostbite during a mountain climb, is now a horse trainer in Kentucky. He competed in his first triathlons in April and May. Read more about his competitions on Jake **Norton '96**'s blog: http://mountainworld.typepad .com/mountainworld/2007/04/index.html.

'97

10th Reunion Oct. 12-14, 2007!

Matt Atencio earned a

Ph.D. in education from the University of Wollongong in Australia. He works as a researcher at the University of Edinburgh in Scotland. * Jennifer DeCesaro **Smith** completed her master's degree in environmental law from Vermont Law School in 2002. She is project director for the Clean Energy Group in Denver. • Krista Fish returned to her alma mater in 2006 to teach a block class on human biological variation and primatology. She is a biological anthropologist at the University of Colorado-Boulder. • Anne Gatchel works as a legal



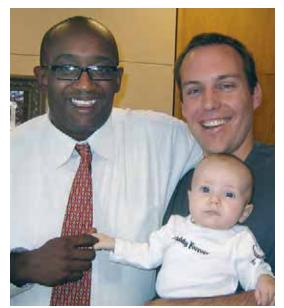
'98

Andrew Borene was named a Presidential Management Fellowship finalist. The two-year fellowship attracts people from diverse academic backgrounds to work in federal government agencies. • Carrie **Bowman** and Kevin Allen were married on the CC campus in December. Returning to campus to join the celebration were friends Barb Diehl '97, Jeremy and Deborah Finn Snyder '97, Anne Lucke '97, Kirsten Melbye, Rebecca Cales '99, Kate Henrioulle '99, and Matt Lausten '00. • Theodore **YuChiang Cheng**, cofounder of the photorealistic online game company "World Golf Tours™," has secured the first round of funding from Battery Ventures. • Megan Foster Casselman and husband Aaron own the Pinnacle Chiropractic and Spinal Rehab Center in Highlands Ranch, Colo. • Dana Lawrence Gillis, owner of Dana Lawrence Music in Chicago, is a performing musician, recording artist, and children's music teacher. She and Steven Gillis were married in February, with Alexei Rudolf and **Evan Wolf** attending. • Since completing her Ph.D. in cancer biology, Christy Hagan now works as a post-doctorate fellow at Northwestern University. • Nathaniel "Ari" Long and Brook Dunitz-**Johnson '99** have taken a new last name; they are now Ari and Brooke Gilder. • Russell Slaughter completed his M.S. in renewable energy in 2004 and works for Horizon Power in Australia as an environ-



mental coordinator. • Noel Sullivan is an account

Writer and director **Dan Haas '97**, left, and cinematographer **Scott Keiner '98** discuss a shot with their Steadicam™ operator during the production of "How the Orphans Found Their Family." They recently completed production on the short film, which will make the filmfestival rounds in late 2007 or 2008 and serve as a fundraising vehicle for Scott's feature-length film "Sizzlean." The screenplay for "Sizzlean" was awarded a Film Independent's screenwriters and producers fellowship.



Tom Murphy '98, right, and daughter Adelaide Stella Murphy take a moment to visit with Mike Edmonds, CC's vice president for student life, while on a campus visit in October. Tom, **Amanda Baranski Murphy '98**, and Adelaide are relocating to Jacksonville, Fla., where Tom will start his medical internship.

planner for TBWA Chiat/Day in Los Angeles. • **Sarah Wagner Messena** is director of community relations for NBA player Nenj. She lives in Denver with her husband Fabio and their 1-year-old daughter.

199

Andrea Baldrica and Jeffrey Smith were married in 2005, with friends Emily Rhoades and Jamie **Brown Thompson** sharing in the festivities. Andrea is vice president for Daniel Fix Benefits Management; she and her husband have a daughter, Kellen, and are expecting their second child in May. • After completing his M.A. in ecology and evolutionary biology at the University of Colorado in 2005, **David Conlin** works as a biologist for GeoEngineers in Tacoma, Wash. • Michelle Gabel Bassett and husband Cabot have two daughters, Adriana and Cassandra. They live in Cheyenne, Wyo., where Cabot is a firefighter paramedic. • Amie Motsinger and Pete Jung were married in Jamaica in 2005. Traveling to the island were friends Chloe Grinnell Fennell, Katherine Moore Rebstock, Sarah Ramirez, and Dan Niemela '00. • Kate Pinkham Wu is a school psychologist for the Exeter Union school district in Exeter, Calif. • Laura **Sohn** lives in Knoxville, Tenn., where she works for AC Entertainment. The company promotes concerts in more than 50 markets and co-produces the Bonnaroo Music and Arts Festival and the Vegoose Festival. • Amanda Wilson is working on her M.A. in journalism at the University of Missouri-Columbia.

Mastro's Steakhouse after three years of trying, and became a server five months later. Wine Spectator has given its "Award of Excellence" to Mastro's four straight years for its impressive wine list. Some of Elliott's personal favorites include most wines from Caymus Vineyards, various pinot noirs, and blends such as the 2002 Dominus.

Elliott credits his liberal arts education for his success. Having double-majored in chemistry and biology, he says, "I have the discipline and drive to absorb the massive amount of information, the background to understand wine at its most intimate level, and the people skills to handle the numerous personalities I encounter."

Given a blind taste test for any varietal, Elliott can identify the grape, wine type, country and region of origin, and vintage. "There are so many interesting chemical processes that come into play," Elliott explains. "From day one of growing the grape until after you have swallowed the wine, it is continually changing."

– Anne Hatch

'00

Todd Bassion has been named co-manager of Delaware Investments Global Dividend and Income Fund. In his new role, Todd will generate and research new companies while providing input on portfolio management. • Sarah Blair is completing her residency in anesthesiology at the University of Utah in Salt Lake City. • Now a choir teacher at Mountain Vista High School in Highlands Ranch, Colo., Schehera McKasson began her teaching career in elementary music. She finds that the most gratifying moments occur after a performance. • Katherine Haeck reports that she is in her second year of residency in anesthesiology at the University of Washington. • Jon Mooallem had an article, "Apples to Apples," published in The New York Times in February. The cover story examined how apples, and fruit in general, are too poorly designed for today's busy and on-the-go eaters. • Michael Nothman and Shay **Trette** welcomed friends at their Hawaiian wedding and receptions held in California and Chicago. Jeff Katz '04 and Caroline **Nothman '04** attended both the wedding in Hawaii and the Chicago reception; those attending the Chicago reception included **Andy** Spiegel '55, Patrick McHale, Mary Hickey '01, Mike Kenney '01, and Nick Mills '02. Those attending the California reception were Jarrod Brom '03, J.T. Ladt '03, and Katie Welle '04. • After teaching for seven years in Chicago public schools, Dakota Prosch is returning to school to get Montessori-certified. She plays on a two-time champion roller derby team, the Fury, in the Windy City Rollers league. Husband Fernando Regueiro-Gonzalez heads the Web department of a nonprofit organization and continues to play soccer. • Clifford "K.J." Voorhees recently accepted a position as youth hockey director in Knoxville, Tenn., after four years of playing professional hockey there. He oversees all youth and adult league programs. K.J. and his wife Marlen have a son, Felix.

′01

Greg Shopoff, a third-year student at the Erb Institute at the University of Michigan, was quoted in a U.S. News and World Report article, "Do-Gooders Flock to Business Schools," in April.



David Abrahamson '01, entering his sixth year in China, now works in Guangzhou as Guangdong manager for Concordia Welfare and Education Foundation, a Hong Kong-based NGO that specializes in social welfare. In this photo, David is in front of Baima Snow Mountain in northwest Yunnan.



Josh Nothwang '00, Jenny Barba '98, and Patrick Lyon '00 recently gathered for a weekend ski trip in upstate Michigan with the ski club of the Ross School of Business at the University of Michigan, where all three are working toward their M.B.A.s.

'02

5th Reunion Oct. 12-14, 2007!

Emily Crenshaw and creative partner Mary Grace Legg '01 produce and direct music videos under their company's name, LOCKERPARTNERS. Check out their latest video at www.youtube.com; search for Lockerpartners to view. • Attending the nuptials for Sara Foster and James Aitken '03 in October were Ashly Lawrence '03, Kate Rosow '03, Matthew Scherbel '03, Andrew Farman '04, and Joel McIlwain '04; officiating the ceremony was Shane Isaac '03. Sara works in development at Helping Hands, an organization that trains capuchin monkeys to help people living with paralysis or other mobility limitations. James teaches seventh- and eighth-grade history at a charter school in Devens, Mass.; they will move to Pawling, N.Y., in the fall, where James will teach at Trinity-Pawling boarding school. • Adam Keen and Sarah Nelson were married Dec. 30 in Edina, Minn.; Matt Byers attended the ceremony. Adam is a risk control analyst for Tenaska Marketing Ventures in Omaha, Neb. • Nicole Warren is switching gears; she is pursuing a law degree in Portland, Ore., after deciding that the music industry was less than exciting.

'03

Melanie Bennett Hostetler is the program director for Companions with Children and is a member of the 23rd bomb squadron spouse group in Minot, N.D., where her husband Jacob is a first lieutenant in the U.S. Air Force. They were married in Wichita Falls, Texas, in 2004; Kira Darlow '04 and Sonia Kumar '04 attended the nuptials. • Christopher Benoit is working toward his J.D. at the University of Washington Law School; he expects to complete it in June 2009. • Jou-Yie Chou reports gathering with alumni from all over the country for a CC reunion in Vail, Colo., in February: Annemarie Ahearn, Hannah Allen-Yaeger, Joan Eichner, Jeff Foss, Ben Kaehler, Chris Mathews, Tim Morgan, Gina Rodriguez, Raffaello Sacerdoti, Jeremy Syz, Charlie Cave '04, Mackenzie Claypool '04, Devon Swartz '04, Justin Thomas '04, and Chris Tulp '04. • Francesca Doriss begins an intensive year-long graduate program at Loyola College in Maryland this summer, pursuing her master's in education and Montessori education. • **Kimberly Kisabeth** is taking two bar exams this summer; she plans to clerk for federal judge Marcia Morales Howard in Florida. • **Rachel Lindenberg** will start her postgraduate work on a Ph.D. in sociology this fall at Stanford University. • **Martin Quinn** will pursue his M.B.A. this fall at Duke University. • **Quana Rochelle** was recently promoted to music teacher and is an after-school music director for the New York City education system. She teaches in an extremely high-needs, impoverished migrant community in Brooklyn. She says her CC education and experience continue to inform and inspire her in her daily life as a teacher and a lover of life.

'04

Curnita Brisby and Ivan Gailliard met while serving in Iraq and decided to "tie the knot" in January. Sister of the bride Cynthia Brisby '07 was matron of honor; friends Renise Walker '06 and LaTia Walker '09 looked on. Curnita works in security for the U.S. Air Force. • Greg Lestikow was awarded a 2007-08 Rotary Foundation Ambassadorial Scholarship for studies abroad. He will travel to Salvador, Brazil, for three months to study Portuguese and advance Rotary's ideals of international partnership and understanding. • Katy Meehan is an editor for Baysources, a mortgage recruiting company. • In April, Daniel Strauss, a volunteer for the American border-related human rights organization "No More Deaths," was presented with the ninth annual Oscar Romero Award, which recognizes those who have demonstrated courage and integrity in defense of human rights.



Julia Niles '02, left, and **Lisa Van Sciver '03** get ready to click in on the summit of the Grand Teton before their trek down the mountain. In early March, the two friends became the first all-female team to ski the 13,770-foot Grand Teton. The duo, never having climbed or skied the peak before, spent 14 hours from start to finish. View the team's footage on www.thesnaz.com; click on archives/March 2007/1st Female Team Skies the Grand.

'05

Tim Ambruso organized 13 CC students and staff to bring light to the tribal village of Domi, India, in January. Through personal and group fundraising efforts of the students, the entire village was outfitted with solar LED lights. Participating in the project were **Seth Kassels '01, Maria Barsallo '07, Dan Lustick '07, Katlin Okamoto '07, Maija Benitz '08, Michael DiGiulio '08,**



The Luce Scholars Program is Looking for "Future Leaders of America."



Would you like to broaden your professional perspectives in Asia?

Often called the "Rhodes of Asia," the Luce Scholars Program provides young Americans with a 10-month experience in Asia designed to sharpen their perceptions of Asia, of America, and of themselves. It's hard to get and fun to do. The heart of the enterprise is the internships that are arranged for each scholar based on his or her interests, background, qualifications, and experience.

Each year, Colorado College submits the names of two candidates for this exciting opportunity. Holly Ornstein Carter '85 and Chessie Thacher '03 earned their Luce scholarships as alumni; Leon Waxer '90 and Edward Carlson '06 were granted their scholarships as graduating seniors.

The program, funded by the Henry Luce Foundation, is directed at college seniors and recent alumni under the age of 29 with high GPAs and documented leadership potential. The program is **not** for people with extensive experience in Asia. Application deadline is Oct. 15, 2007.

For information, contact CC Professor Tamara Bentley at tbentley@ColoradoCollege.edu or (719) 389-6368.



Margaret Whittum '04 wrote, directed, and produced a one-act comedy, "Love the Radio Edit," for the 2006 Edinburgh Fringe Festival. The production premiered in Colorado Springs and Denver in July 2006 with assistance from Kathleen Denny '07, left, Katie Dawson '08, Margaret, Eddie Schumacher, Danya Gunnell, and Luke Wallens '06. Margaret is now in Seoul, South Korea, teaching English and continuing with her directing and production work.

Jesse Fitzpatrick '08, Susanna Shakespeare '07, Erika Hamilton '09, Wagma Mommandi '09, Megumi Obuchi '09, and CC chaplain Bruce Coriell and his wife Ellie. • Matt Johnson has been traveling since April 2006 and will complete his whirlwind adventure this summer. Johnson traveled around the world: across the U.S., Canada, North Africa, Scandinavia, Iceland, the United Kingdom, Western Europe, Eastern Europe, Russia, Mongolia, China, and Australia — on a motorcycle! Read more about his trip at www.5pairs.com. Matt will begin a two-year industrial design engineering program at the Royal College of Art in London this fall.

IT'S NEW! CC is rolling out a one-year reunion for recent graduates. Class of 2006, prepare to celebrate your oneyear reunion on Oct. 12-14, 2007.

'06 One-Year Reunion Oct. 12-14, 2007!

Melissa Barton's article, "Dominica: The Caribbean 'Nature Island," appeared in Geotimes, an earth, energy, and environment online news publication, in December. • Lindsay Gillette returned in February from a production trip in which she worked as a production assistant on a project for the Science Fiction Channel. She traveled to Papua New Guinea, Thailand, India, Brazil, and Argentina while helping film a series on mythical creatures in primitive cultures. • Josie Tuttle Gumber landed a speaking part in the documentary "Women On Death Row," which aired in February on the WE channel — her first major TV role. She was surprised to find that CC President Richard Celeste was in the film as well!



GRADUATE DEGREES

- 1991 Robert Crow, M.B.A., University of Portland, 5/06
- **1994 Kevin Murphy,** Ph.D., plant breeding and genetics, Washington State University, 5/06
- **1996 Dan Burgard**, Ph.D., chemistry, University of Denver, 8/06
- 1996 Brenna Neal, M.B.A., University of Chicago, 5/05
- **1996 Eric Punkay**, Ph.D., environmental science, University of California-Berkeley, 5/06
- 1997 Nathan Rasch, M.B.A., University of Maryland, 5/03
- **1998 Christy Hagan**, Ph.D., cancer biology, University of Chicago, 8/06
- **1998 Tom Murphy**, D.O., Arizona College of Osteopathic Medicine, 6/07
- **1999 Joshua Berger-Paddock**, M.A., German, University of Virginia, 5/06

- **1999 Kate Pinkham Wu**, M.A. in education with psychology credential, Fresno Pacific University, 5/07
- 2000 Melissa Torres, M.S.W., Washington University, 5/04
- **2000 Shay Trette Nothman,** M.B.A., Pepperdine University, 12/06
- **2003 Courtney Hopley,** J.D., University of Colorado School of Law, 5/06
- 2003 Kimberly Kisabeth, J.D., Duke University, 5/07
- **2003 Quana Rochelle**, M.A., childhood education, New York University, 5/05
- **2003 Katrina "Katy" Willig**, M.B.A., University of San Diego, 5/06
- **2004 Katharine "Kat" Chapman**, M.A., forensic anthropology, Texas State University, 5/07

WEDDINGS AND CELEBRATIONS

- **1980 Jennifer Hoffmann** and Andrew Hawley, Hailey, Idaho, 9/1/06
- **1981 Pamela Hiltunen a**nd Timothy Drexler, La Jolla, Calif., 8/28/06
- **1983 Tedd Hamaker** and Crista Hogan, Springfield, Mo., 11/22/06
- **1991 Than Acuff** and **Kristy Ratliff**, Crested Butte, Colo., 6/24/06
- **1991 Sarah Sellergren** and Ken Dunn, Tetonia, Idaho, 8/26/06
- **1993 Diana Horowitz** and **Brett Spencer '95**, Golden, Colo., 9/16/06
- **1994 Rachel Tallman** and Julio Rodriguez, Albuquerque, N.M., 9/30/06
- **1998 Carrie Bowman** and Kevin Allen, Colorado Springs, 12/30/06
- **1998 Christy Hagan** and Sam LaRoque, Des Moines, Iowa, 8/19/06

- 1998 Dana Lawrence and Steven Gillis, Chicago, 2/18/07
- **1999 David Conlin** and Amelia Markeson, Logan, Utah, 9/3/06
- **1999 Joshua Paddock** and Aksinja Berger, Altenburg, Germany, 9/9/06
- **2000 Michael Nothman** and **Shay Trette**, Lanai, Hawaii, 1/6/07
- **2002 Sara Foster** and **James Aitken '03**, Lenox, Mass., 10/8/06
- **2001 Drew Beckwith** and Melissa Perritte, Santa Barbara, Calif., 10/21/06
- **2004 Curnita Brisby** and Ivan Gailliard, Warner Robins, Ga., 1/6/07
- **2004 Jessica Reyes** and Clayton Hollingshead, Oklahoma City, 4/13/07

Milestones

BIRTHS/ADOPTIONS

- 1988 Meredith Eppel Jylkka and husband Chris, a son, Alexander Dudley, Weston, Mass., 1/2/07
- 1989 Susan McCrary Gretzinger and husband Mike, a daughter, Molly Simon, Austin, Texas, 3/5/07
- 1990 Thomas Durham and wife Cathi, a son, Nathaniel Law, Asheville, N.C., 3/31/07
- 1991 Heather Berberet and partner Delores Jacobs, a daughter, Ryan Mackenzie, San Diego, 5/12/06
- 1991 Karin Boes and husband Erik Yujuico, a daughter, Cedar Joan, Fort Collins, Colo., 3/6/07
- 1993 Todd Frisbie and wife Beverly Vasquez '95, a son, Jake Vasquez, Denver, 8/30/06
- 1994 Mark Nielsen and wife Stephanie, a daughter, Scarlett Kate, Corvallis, Ore., 6/22/06
- 1994 Jesse Whitehead and wife Leanne, a son, Luke Stephen, Edina, Minn., 1/23/07
- 1995 Jeff Sehnert and wife Liz Jensen Sehnert '96, a daughter, Emersyn Noelle, Denver, 12/9/06
- 1995 Janelle Towns Albright and husband Patrick, twin daughters, Madison and Lauren, St. Louis, 2/28/07
- 1996 Amelia Fuller Weber and husband James, a daughter, Kalah Marie, Champaign, Ill., 1/21/06
- 1996 Tolga Hanhan and wife Sarah '00, a son, Soren Taylan, Duluth, Minn., 4/27/07
- 1996 Shannon McDonnell Balmer and husband Greg. a daughter, Emma Reid, Chicago, 8/22/06

- 1996 Sarah Rice Ratliff and husband Ty, a son, Grayden Arthur, Petoskey, Mich., 9/19/06
- 1996 Andy Shoff and wife Emily Brendler Shoff '98, a daughter, Siri Rock, Telluride, Colo., 6/24/06
- 1997 Zarina Shah and husband Jacques, a son, Miles Henry, Houston, 3/13/06
- 1998 Tom and Amanda Baranski Murphy, a daughter, Adelaide Stella, Scottsdale, Ariz., 6/1/06
- 1998 Megan Foster Casselman and husband Aaron, a son, Owen Patrick, Phoenix, 6/26/06
- 1998 Russell Slaughter and wife Phillipa, a son, Thomas Logan, Perth, Australia, 7/29/05
- **1999 Claire Eldridge** and husband Cal, a daughter, Jade Alexandra, Bozeman, Mont., 2/26/07
- 1999 Julia Paris Neville and husband, David, a daughter, Keira Rose, Colorado Springs, 12/21/06
- 1999 Andrea Godsman Weeks and husband Jonathan, a son, Benjamin Gerhard, Longmont, Colo., 4/25/06
- 2000 Jesse Jacobs and wife Amy West Jacobs '01, a daughter, Kasey Michelle, Burlington, Vt., 2/9/07
- 2000 Toby Petersen and wife Alexa, a son, Bjorn Tobias, Des Moines, Iowa, 8/23/06
- 2001 Amy Carman Byrne and husband David, a son, Colin Andrew Albert, Wheat Ridge, Colo., 9/20/06
- 2002 Lenny Lopez Liegl and husband Nicholas, a son, Nathaniel Jacob, Fort Carson, Colo., 8/19/06

Experience the intellectual intensity of Colorado College through the

Film Studies (HALF-BLOCK PROGRAM Chemistry 2008

Alumni may now get to know a faculty member they didn't know before. Parents may now experience the Block Plan's focus and immersion. Townspeople and other friends of the college are now able to get a sense of what learning at CC is all about.

The college is offering two compelling half-block courses Jan. 7-17, 2008, taught on campus by some of the college's most outstanding faculty members. These are serious classes with papers, assignments, class participation, perhaps even tests. Selections are:

- Hitchcock in the 1950s Professor John Simons Alfred Hitchcock's provocative films of the 1950s explored that era's Cold War politics, sexual role shifts, and obsession with psychoanalysis.
- **Global Climate Change** Professor Sally Meyer Learn about the experimental and computations models of climate change, visit three national research laboratories, and conduct lab and computer work on energy conservation and efficiency.

Format: Classes usually run from nine until noon each day. As with all CC classes, size is limited to 25 students.

Course fee: The program fee for each half-block course is \$900. For further information on how to become a half-block student, go to www.ColoradoCollege.edu/news_events or contact Karrie Williams, director of alumni and parent relations, at (719) 389-6772, or kwilliams@ColoradoCollege.edu.

OBITUARIES

Elsie Ida Schnurr Gibson '28, Green Valley, Ariz., Jan. 13. She lived many years in the Colorado Springs area, attending Colorado College and graduating from Phillips University in 1929. She is survived by her sons, **George '56** and Edward; seven grandchildren; and 12 great-grandchildren. Elsie was preceded in death by her husband George.

Marjorie Ferguson Lambert '30, Santa Fe, N.M., Dec. 16. After graduating with a degree in sociology, she completed her master of arts degree at the University of New Mexico in 1931. Having lived in the Santa Fe area for more than 50 years, she was considered an authority on the region and its people. Marjorie received the Louis Benezet Award from CC in 1988. She was preceded in death by her husband Everet Vey Jack Lambert; a sister, **Helen Ferguson Jensen** '28; and a brother, **John Ferguson** '38.

Matilda Willis Weber '31, Colorado Springs, Apr. 11. Matilda was a member of the Delta Gamma sorority and Woman's Educational Society, and received CC's Lloyd Worner Award in 1992. She earned her M.S.W. from Tulane University in 1956. Matilda is survived by her daughter, Nancy Weber Wigington '74; stepsons David and Stephen; seven grandchildren, including Erec-Michael Weber '99; nephew Willett Willis III '68; great-nephew Willett Willis IV '92; and great-niece Marilyn Willis '96. She was predeceased by her husband George.

Morris "Hudson" Fields '34, Coeur d'Alene, Idaho, Jan. 18, 2006. He was a member of Kappa Sigma at CC. After graduation, he became a naval officer, using his engineering degree in the Navy's guided missile programs in California. Later, he researched and developed unique theories about how asteroids crashed to Earth, affecting the geographical blueprint of the world today. His wife of 63 years, Marcella O'Connell '34, preceded him in death. He is survived by his daughter, Susan; four grandchildren; and five great-grandchildren.

Richard Harter '34, Feb. 12, Flintridge, Calif. At CC, he was a member of Kappa Sigma and competed in track and field and basketball. He was predeceased by his wife, **Ernestine Stroup Harter** '36, in 1999, and his sister, **Elynor Harter Moore** '40. Richard and Ernestine are survived by their sons, Michael and Thomas, and three grandchildren.

Elizabeth "Betty" Platt Campbell '35, Claremont, Calif., Mar. 1, 2006. Betty earned her bachelor's degree in English and was a member of Delta Gamma. She is survived by her two sons, David and William; a daughter, Carolyn; and four grandchildren. Betty was predeceased by her husband Kelly.

Jennie Conway Hughes '37, Denver, Dec. 30, 2005. She was one of very few in her high school class who went on to college. Jennie attended CC and graduated from St. Mary's College of Notre Dame in 1938. She returned to Colorado after graduation, raising her family with her husband John, who survives her. She is also survived by her children, John, Mary Ann, Patty, and Barbara; 11 grandchildren; and her niece, **Pamela Conway Eisermann '81**.

Harold Mulnix '39, Colorado Springs, Jan. 6. While at CC, he was president of Sigma Chi fraternity for two years. After serving in

WWII, he worked for many years as an advertising executive and business owner, retiring from the U.S. Postal Service. He is survived by two daughters, Martha and Kathryn; and two grandchildren.

Mary Jane Underhill Clough '39, Cleveland, Mar. 20. While at CC, she was a member of Kappa Kappa Gamma. She is survived by her nephew, **Thomas Malone '65**.

Otis Bainbridge '40, Palm Springs, Calif., Nov. 20. Otis completed a master of arts degree from San Jose State University in 1957. He taught music in both private and public institutions, and for many years was a symphony violinist and concert tenor for the San Francisco Opera.

Raymond Dickison '40, Oak Ridge, Tenn., Jan. 9. Raymond was a member of Beta Theta Pi and the men's tennis team during his time at CC. He obtained an advanced degree in chemistry from Penn State University in 1946. Raymond is survived by his three children, Shelley, Camille Jo, and Ray; niece, Judith Dickison '64; and nephews, Richard Dickison '71, Dan Dickison '77, and Roland Dickison Jr. '81. He was preceded in death by his sister, Anna Dickison Dalton '33; brothers, Richard '38 and Roland '43; and a sister-in-law, Barbara Healey Dickison '40.

George Beauchamp '42, El Dorado Hills, Calif., July 12, 2006. George was a member of the football team while attending CC and graduated with a degree in architectural engineering from the University of Colorado. He is survived by his wife of 64 years, Veda; a son, Jack; a daughter, Milly; five grandchildren; and six great-grandchildren.

Charles Hinkle "Hink" Brown '43, Colorado Springs, June 26, 2006. He was a member of Beta Theta Phi during his two years at CC. After leaving school, he joined the Army and was a captain in the Pacific Theater. Hink is survived by his wife Dorothy, three daughters, five grandchildren, and five great-grandchildren.

Suzanne Hazelet Clark '**43**, Louisville, Ky., Mar. 9. Suzanne attended CC for several years, during which she was a member of Kappa Kappa Gamma sorority. The onset of WWII forced her to return home to help with family responsibilities, at which time she met and married her husband, **John Clark III** '**42**, who survives her. Suzanne is also survived by her three children, 10 grand-children, and four great-grandchildren.

Carol Healey Atwood '43, Watertown, Conn., Sept. 4. She was a member of Delta Gamma sorority while attending CC. Throughout her adult life, Carol was active in many volunteer roles: Girl Scout leader, Cub Scout den mother, and member of several foundations and fellowships. She is survived by her daughter, Catherine Atwood Points '76; a son, Curtiss; a niece, Judith Dickison '64; and a nephew, Richard Dickison '71. Carol was preceded in death by her husband John '42; a brother-in-law, Richard Dickison '38; and her sister, Barbara Healey Dickison '40.

George Melcher Jr. '43, Tucson, Feb. 26. George entered CC at age 17 and was a member of Sigma Chi fraternity. He received his medical degree from Columbia University in 1946. His entire

OBITUARIES (continued)

academic and medical career took place at Columbia Presbyterian Hospital in New York. He is survived by his wife Carole, his five children, three stepchildren, eight grandchildren, and one greatgrandchild. A son, George III, preceded him in death.

Joseph Bayard '44, Northbrook, Ill., Feb. 18. A member of the men's hockey, baseball, football, and swimming teams during his time at CC, he was also a member of the Kappa Sigma fraternity. Joe had a long executive career in the magazine and advertising business. His wife of 63 years, Elizabeth Lynch Bayard '42; daughter, Patricia Bayard Watson '72; son, Joseph Bayard '73; niece, Marta Hermann Price '67; and two grandchildren survive him. His sister, Barbara Bayard Adamsson '41, predeceased him.

Catherine Greenslit Ryan '44, Lebanon, N.H., Dec. 2. Catherine was a member of Delta Gamma sorority and graduated with a degree in English. She was passionate about social causes throughout her life; she also enjoyed English literature, poetry, travel, cooking, and entertaining. Catherine is survived by her husband William; five children, Andy, William, Nancy, Mary, and Alison; and seven grandchildren.

Martha Hodgeman Voelter '44, Georgetown, Texas, Aug. 22. Martha attended CC and was a retired art gallery owner. She is survived by her husband David.

Ralph Harry Miller '44, Berkeley, Calif., Dec. 14. During his two years at CC, Ralph was a member of Kappa Sigma and the baseball team. After serving during WWII, he continued his education at the school of journalism at the University of Missouri, graduating in 1946. Ralph was involved in many activities, including several episodes of TV's "Nash Bridges," commercials, industrial films, and radio. Ralph is survived by his wife of 59 years, Virginia, and two children, Laurel and Don.

Natalie Toll '45, Aurora, Colo., Mar. 1. Natalie graduated with a degree in biology. She was an outdoors enthusiast and traveled to Africa on several safaris, painting wildlife and landscapes from her travels. Natalie is survived by her cousin, Frank McClain Toll '73.

Jeanne Harrisberger Manning '46, Boulder, Colo., Apr. 18. Jeanne was a member of the Gamma Phi Beta sorority and the Woman's Educational Society, and was involved with student publications while attending CC. She graduated magna cum laude. She received her M.S. in journalism from Northwestern in 1948, M.A. from the University of Colorado-Boulder in 1969, and Ph.D. in French from Yale in 1981. She retired from full-time teaching in 1992, but continued to stay involved through her work on various committees and boards. Her husband Ted; children, Ellen Manning Nagy '81, Julia, and Peter; eight grandchildren; and one great-granddaughter survive Jeanne.

Elizabeth Ann Pither Perry '46, Oceanside, Calif., Oct. 10. Ann graduated from CC with a degree in religion and was a member of the Delta Gamma sorority. While living in California, she was a member of San Dieguito Art Guild and the Carlsbad Oceanside Art League, winning many awards at art exhibitions. She is survived by four children, Lindsay, Kim, Jeff, and Craig; and three grandchildren.

Sever Eubank '47, Spearfish, N.D., Feb. 18. Sever received his B.A. and M.A. from CC, then earned his Ph.D. from George Peabody Institute in 1954. Although a teacher by profession, he continued his love of history by involving himself in historical societies and staying actively involved in the Spearfish community. He is survived by his wife Ruth; five children, Becky, Dixie, Lanny, Martha, and Rex; and two grandchildren. A son, Perry Reed, predeceased him.

David Clara Llewellyn '47, Boise, Idaho, Aug. 17. Upon graduating from CC, he served in the Navy. After the war, he completed his postgraduate studies at Stanford University in earth science. He is survived by his six children, Othman, Mark, Grace, Edmund, Richard, and Heather; and three grandchildren.

Samuel Dunn '48, Honolulu, Dec. 2. Sam attended CC for three years, then left school to help support his family; he returned later to finish his degree in biology. Jane, his wife of 63 years, survives him, as do a daughter and two grandchildren.

Gail Barr Roper '49, St. Louis, Mo., Jan. 1. Gail was an active member of Kappa Alpha Theta sorority during her time at CC. She and husband Charles Roper '49 raised six children. Gail is survived by her husband Charles; their children, Elizabeth, Charles Jr., Deborah, Catherine, William, and Sandra; and 14 grandchildren. She was preceded in death by a brother-in-law, Wayne Roper '52.

Mary Catlett Wilkerson '49, Smithville, Mo., Mar. 18. Mary graduated from CC with a degree in chemistry and was a member of Gamma Phi Beta sorority. She pursued an advanced degree in chemistry and biology from Vanderbilt University, graduating in 1951. She was active as the "weather watcher" in her hometown of Smithville for the Fox4 TV station, and a member of the local garden club. Mary is survived by her children, Richard and Anne; and two grandchildren. Her husband Robert preceded her in death.

Phyllis Ann Sundquist Limberg '49, Grand Junction, Colo., Dec. 28. She was a member of the Kappa Kappa Gamma sorority while at CC, and during her later years, a member of the Woman's Educational Society. She is survived by her sons, Russell and Ronald; and several grandchildren and great-grandchildren. Her husband Gilbert preceded her in death.

Marilyn Yost Stevens '49, Centennial, Colo., Mar. 26. Marilyn was a first-generation student at CC, receiving her degree in music. She was a longtime piano teacher in the Denver community. Her children, Andrew, Catherine, Roy, and William; nine grandchildren; and one great-granddaughter survive her.

Hawthorne "Hawk" Mills '50, New Zealand, Feb. 3. Hawk was a member of Phi Gamma Delta and a member of the men's varsity swim team; he also played freshman baseball and football during his tenure at CC. After graduation, he furthered his education, earning his M.A. in political science from the University of California-Berkeley. Hawk worked in the Foreign Service, living throughout the world. His autobiography, "The Time of My Life," was published in 2004. He is survived by his wife Diana; four children, George, Nicholas, Eleni, and Alexander; and six grandchildren.

Alice Richardson '50, New Palestine, Ind., Feb. 6. She was a member of the Kappa Kappa Gamma sorority during her time at CC. Alice received her master's degree from Smith College in 1952, then began a teaching career that lasted more than 40 years. Even in retirement, she stayed connected to teaching by tutoring adults and children in the phonics approach to reading and spelling.

Beryl Barr Haynes '51, Statesville, N.C., Feb. 27. Beryl graduated with a degree in history from CC and received her master's degree in education from the University of North Carolina in 1971. She was a member of the Kappa Alpha Theta sorority. Her husband Herbert survives her.

William Smilie Wright '52, Sun City, Ariz., Apr. 23. He was a member of Sigma Chi and earned his engineering degree at CC. After graduation, Bill became a general contractor in the Denver area and eventually moved to Arizona to develop several senior living facilities. He is survived by his wife Betty, three daughters, 10 grandchildren, and seven great-grandchildren.

Elizabeth "Betsy" Coxe Kysely '55, Colorado Springs, Jan. 28. While at CC, Betsy was a member of Gamma Phi Beta and the Mountain Club; she received her degree in history. She earned her M.A. from the University of Denver in 1963. Betsy worked for more than 30 years in the federal civil service, retiring from her last position as chief of reference at the U.S. Air Force Academy library. Her husband **Arvy F. Kysely '63** preceded her in death.

Doris Gunn Huth '55, Colorado Springs, Dec. 18. Doris was a member of Alpha Phi and graduated with her degree in education. A lifelong resident of Colorado Springs, she attended and taught in the same elementary school her father attended, continuing her teaching career until her retirement. Doris is survived by her husband Donald.

Donald Miller '57, Bellevue, Ohio, Oct. 19. After graduating with a degree in geology, he worked as a physicist for NASA-Plum Brook; he retired from the Nuclear Regulatory Commission in 1990. He is survived by his wife Marilyn; a daughter, Michelle; and four grandchildren. He was predeceased by a son, Michael.

Nancy Chapman Reichard '58, Broken Arrow, Okla., Mar. 7. Nancy attended CC and was a member of the Alpha Phi sorority. She received her bachelor's degree from the University of Tulsa in 1958. She is survived by husband Bill; a son, Billy; a daughter, Theresa Babbitt; and five grandchildren.

Philip E. Jones '59, Colorado Springs, Dec. 18. A Colorado native, Philip received his degree from CC in business administration. After graduation, he worked as an accountant with Colorado Interstate Gas for the next 30 years. He was a member of the local Lions Club for 36 years. Philip is survived by his wife Margaret, seven children, and 12 grandchildren.

Norman Liden '64, Colorado Springs, Feb. 19. A member of the men's track and field team, Norm graduated *cum laude* from CC, later earning his master's degree and Ph.D. in theoretical math from Washington University. Norm taught mathematics at the high school

and college levels; several of his students won national honors and awards in mathematics. He is survived by his wife Danelle.

Stanley Duncan Tabor '69, Chapel Hill, N.C., Jan. 12. Stan was a member of the rugby and football teams during his time at CC. He received his J.D. in 1972 from the University of Denver Law School and continued to practice law for several years, eventually moving into the business sector. Stan is survived by his wife Anna; three children, Elizabeth, Julianna, and John; a sister, **Troy Tabor Davis** '67; and a niece, **Malia Davis** '92.

Richard M. Griffiths '70, Scotts Valley, Calif., June 13. Richard was a member of Beta Theta Phi, receiving his undergraduate degree in sociology and his M.A. in education from the University of Santa Clara. He worked as an educator, teaching American students in Iran and Taiwan. For the past 25 years, he was a learning disability specialist in the Learning Skills Program at Cabrillo College. Richard is survived by his father Penry and a brother, Jerry.

Christine Motyl Serna '70, Colorado Springs, Dec. 9. Born in France, she settled in Colorado Springs and received her degree in Romance languages from CC. Christine taught French at Palmer High School for 18 years before retiring in 1989. Christine is survived by her husband Pablo; three daughters, **Veronica Serna '81**, Christine, and Caroline; and six grandchildren.

Richard Owen Buscho '72, Brookings, Ore., Jan. 22. Richard continued his education after graduating from CC, earning his M.D. from the University of Illinois. He became an associate professor of medicine at Marshall University in West Virginia and practiced internal and geriatric medicine in California for 20 years before moving to Oregon. He is survived by his wife Lisa and two daughters, Julienne and Olivia.

Niles Lathem '77, Washington, D.C., Apr. 12. Niles was a political science major and was involved with student publications at CC. He continued in the newspaper business, spending many of the last 30 years as a correspondent for the *New York Post*. His career took him to such places as the former Soviet Union, China, Kosovo, and West Germany, accompanying then-President Reagan during the trip to Berlin in which Reagan urged Soviet leader Mikhail Gorbachev to "Tear down this wall!" He is survived by his wife Ellen and a son, Christopher.

Gabriel "Mark" Duque '87, Phoenix, Ariz., Feb. 25. Mark was a member of Phi Delta Theta during his time at CC, majoring in history. He met his wife Trish at CC and together they started an antique business. Most recently, Mark had focused his energies to raise awareness of pulmonary hypertension. Mark is survived by wife Patricia Taylor Duque '87; his mother Marylin Marksheffel Duque '53; two sisters, Martha Duque MacEachern '85 and Mary; a brother, Thomas; an uncle, James McAlister Duque '57; and a sister-in-law, Carolyn Taylor Leetma '83. He was predeceased by his father Gabriel Carlos Duque '53; his mother-in-law Sally Eisele Lewis '54; and a cousin, William Marksheffel Calvert '44.

Alumni Say "Ciao" to Student Chow

(continued from page 19)

Outside of meals, the student center became the place to congregate. "Really," says Tilley, "we hung out in the Hub, smoked cigarettes, shot the breeze, and watched our friends play bridge."

A local girl, Tilley brought CC friends to Vallejo's on south Corona Street for the \$1.95 combination plates (which haven't changed since 1962): a soft taco, chorizo taco, cheese enchilada, tamale, tostada, beans, and rice. "It was cheap and good," says Tilley. The family-owned restaurant was (and still is) Tilley's favorite Mexican food in town.

Vallejo's was a short car ride away, but right next to campus, J's Drive In opened in 1952 on the corner of Nevada and Cache La Poudre. J's was "a place for sandwiches and Cokes," says **Elsie Walden Cook '52**. Throughout the day, music played from the jukebox, and students filled the booths in front of the round, white building's windows.

In 1962, Wade's Pancake House opened its doors on Walnut Street. Ole Bakken, a longtime CC librarian, remembers going to Wade's on weekends and finding it filled with students and professors. When the college lifted the 10 p.m. curfew for female students, coeds went there early in the morning for pecan waffles, recalls Benninghoff.

On a college-sized budget, students could buy all the pancakes they could eat at Wade's. Until the restaurant moved in 1988, students competed for the record number of pancakes eaten in a sitting, especially "by CC football and hockey players," remembers Scott Stanec '88.



While most alumni-favorite eateries have closed their doors (Michelle's just two months ago), a few remain. The Golden Bee still features piano players accompanying patrons who sing oldtime favorites, and waitresses who fling tiny appliquéd bees onto customers. Lydia Martinez has taken her mother's position as owner and chef at Vallejo's, and although that \$1.95 combination plate is now \$9, Martinez prepares chorizo sausage with the original family recipe brought from Mexico City in 1923. And Giuseppe's still makes Reuben sandwiches by piling corned beef two inches high between slices of dark, toasted rye bread — and no thousand-island salad dressing! "The food at Giuseppe's hasn't changed. It's still the best Reuben sandwich I've eaten," says Tilley. 🥊

Food for Thought: Students Seek Sustenance

(continued from page 21)

after-hours food options. Both Wings and Things and Hunan Springs bring food to the front desks of the dorms until 9 p.m. But at 3 a.m., Philly and cheese pita sandwiches delivered by Pita Pit "are always so good," **Sam Dexter '10** says.

For those who can leave campus, Taco Express nourishes many late-night study breaks. Their drive-up window is open 24 hours a day, offering carne asada burritos doused with the restaurant's green hot sauce, a reliable fortifier when pulling all-nighters.

When Tutt Library is closed, and a place to study is more important than a break from studying, the Mate Factory in Manitou Springs is also open around the clock. Good music, food, and the caffeine (yes, it's just caffeine) from a mug of bitter, greenish yerba mate make the restaurant a late-night study destination.

CC students work hard and play hard. To do this, we eat a lot, and we want to eat well (but cheaply). We look for "food that nourishes you, fills you, and tastes good," says Roman Ellis '10. From a mountain of King's Chef smothered hash browns to a sliver of black-and-white chocolate cake, we find restaurants with character and food with flair — on and around campus. -

RECIPE

Sodexho's Tater Tot™ Casserole

Many alumni remember this dish fondly from their on-campus days.

2 lbs. ground beef 1/2 small onion, chopped 1½ cups bread crumbs

1/4 t. salt ¼ t. black pepper % t. garlic powder 1 can cream of mushroom soup 1 c. mild cheddar cheese, grated 1½ c. Tater Tots™

Sauté beef and onion until beef is thoroughly browned. Drain. Stir in Preheat oven to 400 degrees. spices, then bread crumbs. Spread in bottom of large, greased casserole dish. Pour mushroom soup (undiluted) over beef mixture, then sprinkle

cheese over. Top with Tater $\mathsf{Tots}^{\scriptscriptstyle\mathsf{IM}}.$ Bake for 20 minutes.

Converted for home use; used by permission of Sodexho Food Management.

Photo by Tom Kimmell

Mark Smith and the After a hard day in Palmer Hall doing resource and environmental economics, Professor Mark Smith likes to r Market for Bees get away from it all by working with insects that scare the living tar out of many. He's a beekeeper, and he finds the hobby as fascinating as the results are sweet. by Peter Rice '05 Q: Let's get this out of the way: What's your record for stings in one day?

A: It's not so much how many as where. I wear a full bee suit, gloves, and a veil, so I don't often get stung unless I am working the bees without the suit. Once I left the veil partially unzipped, and nine bees stung me in the neck. The resulting headache made me nauseated for a few hours.

Q: What's appealing about this pastime?

A: I started these hives in 2000 when I thought my sons were old enough to get involved. (Yes, they make small children's bee suits.) Bees are interesting social insects, pollination has ecologically redeeming value, so I thought my sons would get something out of it.

Q: Any disasters to report?

A: One night our hives were pushed over. Tens of thousands of angry bees were swirling over the wreckage. A bear was calmly raking his claws over the comb of the brood chamber, but it finally got annoyed with the attention and left.

Q: Honey is delicious. Why isn't it more popular as a sweetener?

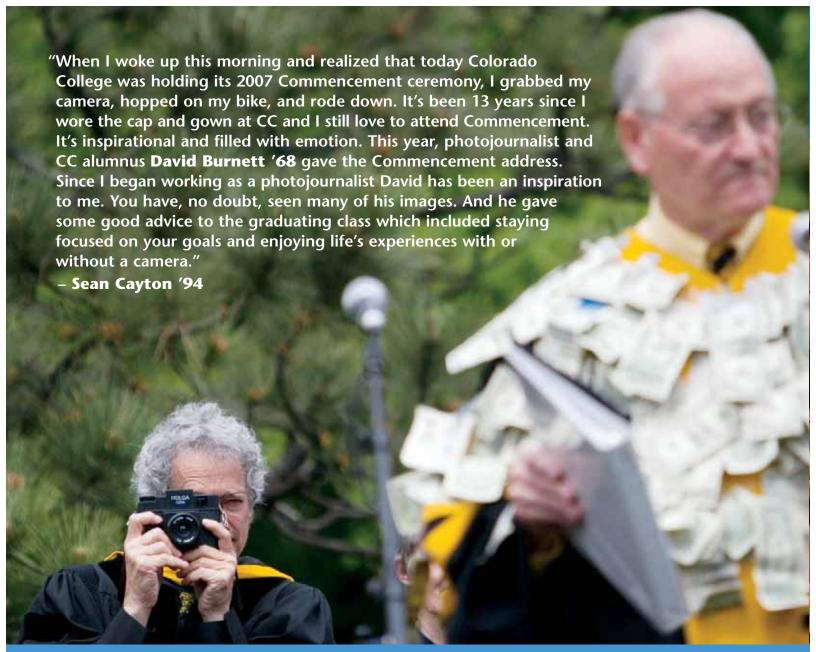
A: Honey is messy. If you move honey from one point to another, inevitably it will drip several points in between. That's the first law of moving honey. The second law is that the number of sticky objects goes up as the square of these points. When we extract honey in the fall, my wife thinks of me as The Cat in the Hat and our sons as Thing 1 and Thing 2, for the mess we make.

Q: Honey tastes different depending on the sorts of flowers that the bees land on. So do you have a favorite kind?

A: Not really, except local. I describe our honey as "Rich, without pretension, subtly brilliant, fullbodied with suggestions of wild rose." But before you spend too much time attempting to taste "suggestions of wild rose," I should warn you that my dream is to work for a paint company, naming paint colors. Personally, I have a more refined palate for chocolate.

Q: We can roll with that. Tell us about some great chocolate.

A: I am in mourning that Michelle's closed this spring — the chocolate mints there were excellent. I am sure that generations of CC students join me in this sentiment. &



Internationally renowned photojournalist **Dave Burnett '68**, CC's 2007 Commencement speaker, took a few shots of the audience while President Richard Celeste accepted donations of the senior class (pasted to his robe) to the AppreCCiate Scholarship, started by members of the class of 2006. This year's graduates contributed \$425, which Celeste matched. Story on page 4. Photo by **Sean Cayton '94**.

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