A Season for Reflection

The slower pace and quieter days of summer on Mount St. James offer us an opportunity to pause and take stock before the cycle of another academic year begins again. I can feel it across campus, from the construction and improvement projects our facilities staff takes on each summer as they prepare campus for the new year, to professors fine-tuning their curriculum and syllabi and to coaches gearing up for their season.

Though there are fewer students on The Hill during the summer months, campus is by no means empty. We had more than 100 students engaged in summer research opportunities with their professors in a range of disciplines: history majors researching the Irish in Worcester during the age of industrialization, economics students studying whether solar energy is a viable option on campus and computer science majors creating an app for a local Worcester festival. Many of our athletes also remained on campus, training hard in the offseason, as well as the student leaders who used the quieter summer days as an opportunity to start work on programming for the fall.

And in the midst of all this preparation, there is excitement for the next chapter. It starts in late May when we send our graduates out into the world at Commencement. Not only are we proud of their achievements as Holy Cross students, but we are also confident that they will make an impact on their new communities as men and women for and with others.

Just a few weeks after that, our proud alumni return to campus for Reunion, eager to hear about what is happening on The Hill. Though the physical look of our campus is changing, there is so much about the Holy Cross experience that is the same through the generations, and the joy of Reunion resonates with everyone, from the Purple Knights to the five-year reunion class. You can see photos from the 2016 Reunion celebrations in Alumni News on Page 100.

The cycle continues when the newest class arrives for Gateways orientation just a few days after Reunion concludes. We meet and welcome the newest members of our Holy Cross family, and I am always touched watching families navigate this exciting and interesting time.

But before we turn the page to this new school year, it is natural to look back at our most recent chapter. The College had a momentous year in 2015-2016, and you will find my reflections on Page 4. We have much to celebrate and be grateful for as we look back on all our students, faculty and staff have accomplished. And much to look forward to as well.

The other main highlight of this issue is a series of articles on food, something we all have in common, yet experience in different ways. Food’s relation to social justice is the focus of the article about David Emond ’96, the executive director at Liberty’s Kitchen in New Orleans, Louisiana, and Kelly Verel ’97, the vice president at Project for Public Spaces in New York City. David empowers at-risk youth by teaching them to cook and helping them get stable jobs. In addition, he helps over 1,300 students in New Orleans access fresh, healthy food at school each day, through the Liberty’s Kitchen school nutrition program. Kelly works to establish public and farmers markets across the country, improving access to healthy and local food. Food also builds community, whether it is through our daily meals in the Jesuit residence or through alumni farmers who provide food to neighbors and businesses alike through community supported agriculture (CSA) sharing groups. You may read about both in the food section of this issue, along with the sustainability efforts of Holy Cross Dining at Kimball Hall and other campus eateries.

As always, I am excited to share stories of our alumni turning their inspiration into action, from research and scholarship to community building to sustainability to business. And as we pause briefly to reflect on the past academic year, I am inspired by the groundbreaking and important work happening on our campus. I look forward to its continuation in the year ahead.

Very truly yours,

Rev. Philip L. Boroughs, S.J.
President
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8. Syllabus
9. The Bees and Their Keepers
   - Holy Cross biology majors Anthony Criscitiello ’17 and Mary Patrice Hamilton ’17, concerned about the implications of honeybee decline on food growth and prices, established six honeybee hives where they study the bees and conduct research to better understand this global crisis.
10. Food for Change
    - Access to healthy, nutritious food is a basic human right, and Dave Emond ’96 and Kelly Verel ’97 both work to ensure that this right extends to all populations.
11. Culinary Roots
    - A conversation between Lynne Curry ’87 and Marc Sheehan ’07, two history majors who entered the restaurant industry. Curry is a food journalist, cookbook author, blogger and former restaurateur, while Sheehan is the chef and owner at the buzzed-about new restaurant in Cambridge, Loyal Nine.
12. Gather Round the Table
    - Vegan produce farmers in New Hampshire. A 100-year-old family farm in Massachusetts. The Jesuits in Ciampi Hall. Three distinct communities, who all share a reverence for food, and mealtime, as a place to create and nurture community.
13. The Philosophy of Food
    - Andrea Borghini, associate professor of philosophy, shares, in a first-person essay, how he came to study food issues and why he teaches students the importance of mindful food consumption and sourcing.
14. Small Plates
    - Holy Cross alumni work and explore their passions in the food industry in diverse, discerning and delicious ways. “Tapas” are varied and flavorful small plates or dishes, and, much like sampling multiple dishes at a tapas restaurant, we wanted to highlight as many of these alumni as possible. Learn more about them in our Small Plates section.
15. Fighting Zika
    - As concerns about Zika grip the U.S. and global community, Anthony Fauci, M.D., ’62 and George Savidis ’12 are at the center of efforts to learn more about this disease.
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**HOLY CROSS MAGAZINE ONLINE**

**WEB EXCLUSIVES**

**HUNGRY FOR MORE?** Andrea Borghini shared the books from his food-related philosophy courses with HCM. If you want to explore more about the ethical, social and political implications of food, visit magazine.holycross.edu to peruse the list of titles.

**A FULL PLATE** The conversation between Lynne Curry ’87 and Marc Sheehan ’07 was so rich, we could only give you a taste of it in print. Read the full transcript of their chat—and hear more about what’s on the menu at Loyal Nine—in a web exclusive at magazine.holycross.edu.

**COVER PHOTO**

Holy Cross biology majors Anthony Criscitiello ’17 and Mary Patrice Hamilton ’17 are the first student researchers to study the honeybee at Holy Cross. With assistance from professors in both the biology and chemistry departments, they brought beehives to campus to aid in their research about the current decline of the honeybee population, drawing their motivation from the societal impact of this decline on the growth and prices of crops. Here, they inspect the bees in one of the six hives located behind Kuzniewski Field.

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THE YEAR IN REVIEW

2015 2016

By Rev. Philip L. Boroughs, S.J.
The windows of my office provide a view of the quad below Fenwick, bound by Carlin, Alumni and Kimball Halls, and, beyond, the city of Worcester. One of the pleasures of living in New England is the ever-changing scenery visible from those windows, as season follows season. The view is pleasant, but it also grounds me in the rhythms of nature, and reminds me of the passage of time. I have come to cherish that Holy Cross is, at once, both rooted in history and tradition, and, at the same time, dedicated to growth, to evolution, to becoming more. How we, as a community, hold on to the former while we engage the latter is one of the creative challenges that faces me daily.

The past year has been an eventful and memorable one, a time in which we have celebrated our Jesuit mission, while simultaneously looking forward to the future needs of our students and the Holy Cross community. My own sense is that we have entered into a defining moment in the history of the College. The values and the vision inherent in the history and mission of Holy Cross and embodied in our alumni offer discernment, empathy, wisdom and compassion to a fragile world that has been demoralized by superficiality, self-centeredness and violence.

St. Ignatius Loyola famously instructed his companions to “go forth and set the world on fire.” Almost half a millennium later, this remains our calling. As individuals, and together as a community, the people of Holy Cross are called to light the fire of lifelong learning, of ethical insight and of responsible stewardship. This fire has many sources—our students, our alumni, the extended family and friends who make up this remarkable community. Each constituency, in its own way and using its unique talents, has contributed to the successes of the past year. I especially want to acknowledge our outstanding teachers and scholars of inspiring talent and dedication. In the last academic year, the nearly 300 members of the Holy Cross faculty produced more than 330 pieces of professional work—27 books, 10 abstracts, eight dictionary and encyclopedia entries and essays, 184 articles, 18 chapters of books, 22 productions and exhibitions, seven grants and 56 reviews. These numbers speak volumes about the industry and enthusiasm of our extraordinary faculty for their academic pursuits. In addition, nine faculty members were awarded Batchelor Ford Fellowships, and four faculty members have been selected to receive O’Leary Faculty Recognition Awards.

The professional achievements of our faculty inspire our students to be creative, take advantage of interesting opportunities and explore their interests, wherever they may lead. This fall, seven of our students will be participating in a semester program in New York City for the first time. This program is modeled on our successful Washington Semester Program. The New York Program is the latest in a series of initiatives that offer our students the opportunity to use the knowledge they are gaining in our classrooms, studios and laboratories in a new context. These mentored, independent opportunities give our students the direct experience of linking theory and practice.

Our position as one of the nation’s finest exclusively undergraduate liberal arts colleges was once again noted by multiple sources, including The Princeton Review, Forbes, Money, PayScale and College Factual (see details in highlights of the past year, Page 6). Clearly, it is our dedicated and talented faculty that have helped us achieve such prominence.

We have witnessed the beginning of the transformation of our campus, as our initial building projects start to take shape. I am particularly pleased and moved by the opening of the Thomas P. Joyce ’59 Contemplative Center. This new facility speaks to the heart of who we are and what we do. The Center will be a sanctuary for years to come, offering a peaceful space for reflection, where the soul can be renewed. In this beautiful new setting, the College’s longstanding tradition of life-changing retreats will continue to grow and to help shape the spiritual lives of generations of future Crusaders.

The expansion and renovation of the Hart Center at the Luth Athletic Complex has steadily progressed over the last year. Each time I visit the construction site and watch work on the Complex progress, I think of the excitement and spirit we experienced this past March, when our men’s basketball team won its first NCAA Tournament game since 1953. The passion of Holy Cross fans was contagious, spreading from campus to social media to the national press.

Another way in which this sense of pride was evident over the past year was in the philanthropic records we broke as an institution. The College attracted national attention over Winter Homecoming weekend, when our “Give Purple” micro-challenge shattered previously held records. In just 43 hours, more than 6,200 donors contributed $1.94 million to Holy Cross. This was a fine example of the passion, loyalty and generosity of the community. The momentum created by “Give Purple” continued through the spring and resulted in a record year in total giving to the College, with $46.7 million raised.

Clearly our alums believe in the Holy Cross mission and our vision of the future. We have always been a community of “rebellious optimists,” and this past year, we demonstrated
how invested we are in what we do and in our belief that our work, our vision and our unique way of preparing leaders can change the world and create a bright and just future.

I remain excited as I look at the year—and the years—ahead of us. In the months to come, you will be hearing about ideas and initiatives that are bold and innovative. We are continuing to make progress on the plans for an arts center, which we imagine as a hub of creativity for the entire campus community. This high-tech facility, designed by renowned architects Diller Scofidio + Renfro, will bring the College into a new era of inspiration, in which we will develop classes, curriculums, research opportunities, laboratories and technical programs all dedicated to new visions of teaching and learning, grounded in the ethical and reflective traditions of our Jesuit heritage—a synthesis of the best of the past and the future that will define us as a model for educational excellence in the 21st century.

The 2015-2016 academic year was a time of vitality and steady, abundant success. As we embark upon a new and exciting year on Mount St. James, I wish to thank the entire Holy Cross community for the support, the passion and the abiding commitment to both our tradition and our dreams for the future.

THE YEAR IN REVIEW 2015-2016

ACADEMICS

The College’s position as one of the nation’s finest exclusively undergraduate liberal arts colleges was once again noted by multiple sources.

• College Factual ranked Holy Cross 19th among all 1,393 colleges and universities in the country.

• The Princeton Review declared Holy Cross one of the “Top Colleges that Pay You Back,” praising our faculty for making our students’ four years at Holy Cross an extraordinary value, and recommending the College for students seeking superior academics, outstanding career preparation and generous financial aid. The Review also ranked Holy Cross sixth in the nation for “most accessible professors.”

• Forbes ranked Holy Cross 19th in the nation on its list of “Best Value Liberal Arts Colleges” and gave the College a grade of “A+” for “fiscal soundness.”

• Money magazine ranked us 16th in its list of the 50 best liberal arts colleges.

• The Payscale “2016 College Return on Investment Report” put Holy Cross at #8 on their list of “best value liberal arts colleges” in the country.

• There are six Fulbright Scholars in the Class of 2016.

ADMISSIONS

Of the 6,595 applicants who applied for admission to the Class of 2019, 37 percent (or 2,442) were accepted. Approximately 24 percent of the class is African-American, Latin American, Asian-American and Native American (ALANA). Students come from 35 states and 10 countries. About 84 percent of students rank in the top 20 percent of their high school class. Men represent 48 percent of the class and women 52 percent. Fifteen percent are first-generation college students, and 11 percent are sons or daughters of Holy Cross alumni.
FACULTY

he College’s renowned faculty is dedicated to advising and mentoring; this pastoral care for the entirety of the individual is one of the hallmarks of the College. Our faculty are also scholars and researchers in their own right, contributing to the advancement of their fields of study.

• Nearly 300 members of the Holy Cross faculty produced more than 330 pieces of professional work: 27 books, 10 abstracts, eight dictionary and encyclopedia entries and essays, 184 articles, 18 chapters of books, 22 productions and exhibitions, seven grants and 56 reviews.

• Five faculty members were awarded tenure and promoted to the rank of associate professor:

  Florencia Anggoro, psychology
  Joshua Congdon-Hohman, economics
  Ara Francis, sociology and anthropology
  Rev. John Gavin, S.J., religious studies
  Nadine Knight, English

• Four faculty members received O’Leary Faculty Recognition Awards, given to senior faculty members who have made special contributions to the College through their teaching, scholarship and service:

  Robert Baumann, economics
  Rosa Carrasquillo, history
  Suzanne Kirschner, psychology
  Madeline Vargas, biology

THE ARTS

his past year also demonstrated the College’s ongoing commitment to the arts and their value as an essential element in a classical liberal arts education.

• The College is working with the architecture firm of Diller Scofidio + Renfro on plans for a new arts center that has the capacity to transform the campus and profoundly strengthen our academic reputation by providing a center for innovation and performance that draws in students and faculty from every discipline.

• In November, a performance of “A Tale of God’s Will: A Requiem for Katrina” by the Terence Blanchard Quintet was held in conjunction with a Cantor Gallery exhibit, “Katrina Then and Now: Artists as Witness” curated by Professor Daina Harvey of the sociology and anthropology department.

• Immersive multimedia/theater performance, SWARM, took place in November, created with our visiting artists, Troika Ranch.
In February, Roger Guenveur Smith presented his one man show, “Rodney King,” followed by a conversation with Smith and History Professor Michael West.

The debut performance of “Questions for the Moon,” a multimedia song cycle and video—a collaboration between Professor Shirish Korde of the music department and Professor Karen Turner of the history department—took place on March 31 in Brooks Concert Hall. The opera was inspired by Turner’s work on North Vietnamese women warriors.

The Boston Gay Men’s Chorus performed a concert in Dinand Library in April.

Theatrical performances of “Hamlet,” “For Colored Girls Who Have Considered Suicide When the Rainbow is Enuf” and “Chicago” all took place during the spring semester.

A performance by international dance phenomenon, Lil Buck, featuring his signature dance style, jookin’, was a highlight of the April campaign kickoff.

Professor Virginia Raguin led the “Natural World” cluster of Montserrat in the creation of a mosaic, “The Lungs of the Earth,” for the wall of the new Dinand library garden.

Professor Rosa Carrasquillo, of the history department, wrote a screenplay, “Holy Salsa/Salsa Santa,” about the Afro-Puerto Rican singer and cultural figure Ismael Rivera, which was performed by the College’s new bilingual theater troupe Uni2Act, directed by Helen Freear-Papio and Ellen Lokos of the Spanish department.
ATHLETICS

Among the fans of Holy Cross Athletics, there has been much talk this past year of the launch of a “new era” in Crusader sports. Certainly, the start of construction on the expansion and renovation project for the new Hart Center at the Luth Athletic Complex is evidence of an exciting new chapter dawning on the Hill. The new complex is on track for a summer 2018 opening. And in the meantime, Crusader athletes continue to excel on the field and in the classroom.

- Men’s basketball won its first NCAA tournament game in 63 years.
- 11 of our athletics teams achieved a perfect score of 1,000 in the NCAA’s academic performance standard, the Academic Progress Rate (APR).
- 342 student-athletes earned places on the Patriot League Academic Honor Roll.
- Women’s ice hockey won the New England Hockey Conference Open Tournament championship for the second year in a row, and for the sixth time overall.

ENGAGEMENT AND SERVICE

Holy Cross students continue their commitments to service projects in the Worcester community and around the globe.

- 300 students participated in Spring Break Immersion Programs, working on service projects at:
  - Appalachian communities in West Virginia, Virginia and Kentucky
  - L’Arche Community Projects in Alabama, New York, Missouri, Florida and Massachusetts
  - St. Bernard Project in New Orleans
  - La Puente Home in Colorado’s San Luis Valley
  - Urban Immersion Retreat Program in Chicago
  - Urban Challenge Program at the Romero Center Ministries in Camden, New Jersey.

- Students also participated in the Rural Immersion Program, hosted by the Agape Community in Ware, Massachusetts, and the Worcester Immersion Experience, which offers first-year students a broad understanding of the city and its people.
Advancement / Become More: Campaign for the Future of Holy Cross

The College publicly announced the Become More campaign, an effort that will strengthen every dimension of the Holy Cross experience.

• Campaign total at the end of the fiscal year, June 30, 2016: $253 million.

• A total of 21,074 alumni, parents, students, employees and friends made gifts to the College in 2015-2016.

• For the 10th consecutive year, the College surpassed 50 percent participation in alumni giving.

• This was a record year in total giving to Holy Cross with $46.7 million raised: $9.6 million for the Holy Cross Fund and $1.6 million for the Crusader Athletics Fund.

• 427 members of the Class of 2016 made a gift to the school, setting a new modern-day high participation record for the senior class gift at 60.3 percent.

• Holy Cross parents also supported the College at record levels, and the Senior Parent Gift topped $1 million for the first time.

• Alumni and parents participated in more than 240 club events throughout the year, ensuring a continuum of positive influence intellectually, professionally and socially.

• More than 6,200 donors contributed $1.94 million during the memorable 43-hour “Give Purple” Challenge on Feb. 5-6, 2016.

The Year in Review 2015-2016

The graphs below are derived from the College’s financial statements, while the table on the next page summarizes important trends in enrollment, academic and financial resources and student outcomes over the last five years.

For the fiscal year ending June 30, 2016, the College is reporting another solid year as operating margin, the difference between operating revenues and expenses, totaled $4.6 million. Operating margin, which excludes the impact of investment gains and losses, is also a measure of the College’s effectiveness at managing daily campus operations and is also a source of support for debt service costs and other expenses. At 2.6 percent of revenue, the margin represented the 46th consecutive year that operating revenue exceeded operating expenses.

Figure 1.
Sources of Funds ($ millions) Fiscal 2016 (unaudited)

- $86.7 Net Tuition and Fees
- $31.2 Residence Hall & Dining Fees
- $26.5 Endowment Income
- $11.0 Auxiliary Enterprises
- $9.5 Contributions
- $8.5 Gifts, Grants, Government Assistance
- $1.9 Other Income

These represent the College’s key sources of revenue.

Figure 2.
Uses of Funds ($ millions) Fiscal 2016 (unaudited)

- $78.1 Instruction and Academic Support
- $33.2 Auxiliary Enterprises
- $31 Student Services
- $26.4 Institutional Support

These are the major spending areas of the College, by program type.

The College’s Health

The graphs below are derived from the College’s financial statements, while the table on the next page summarizes important trends in enrollment, academic and financial resources and student outcomes over the last five years.

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The College’s Health
### FIVE-YEAR TRENDS

#### STUDENT ENROLLMENT

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<td><strong>Freshmen admissions</strong></td>
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<tr>
<td>Applications</td>
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<td>7,115</td>
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<td>Acceptances</td>
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<td>Enrollment</td>
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<td>763</td>
<td>722</td>
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<td>Acceptance rate</td>
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<td>34%</td>
<td>33%</td>
<td>43%</td>
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<td>Enrollment yield</td>
<td>31%</td>
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<td>31%</td>
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<td>Combined mean SAT</td>
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<td>1302</td>
<td>1306</td>
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#### Total enrollment

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<td>Full-time</td>
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<td>2,891</td>
<td>2,877</td>
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<tr>
<td>Part-time</td>
<td>33</td>
<td>35</td>
<td>35</td>
<td>33</td>
<td>31</td>
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<tr>
<td>Total enrollment</td>
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<td>2,926</td>
<td>2,912</td>
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<tr>
<td>% Men</td>
<td>47%</td>
<td>49%</td>
<td>50%</td>
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<tr>
<td>% Women</td>
<td>53%</td>
<td>51%</td>
<td>50%</td>
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<td>Full-time equivalent students</td>
<td>2,883</td>
<td>2,902</td>
<td>2,888</td>
<td>2,915</td>
<td>2,895</td>
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#### STUDENT OUTCOMES

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<tr>
<td>Degrees awarded</td>
<td>692</td>
<td>704</td>
<td>679</td>
<td>724</td>
<td>699</td>
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<tr>
<td>Six-year graduation rate</td>
<td>91%</td>
<td>93%</td>
<td>91%</td>
<td>92%</td>
<td>92%</td>
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<tr>
<td>Freshmen retention rate</td>
<td>95%</td>
<td>95%</td>
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#### ACADEMIC RESOURCES

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<tbody>
<tr>
<td>Full-time equivalent faculty</td>
<td>298</td>
<td>297</td>
<td>304</td>
<td>312</td>
<td>317</td>
</tr>
<tr>
<td>Faculty with Ph.D. or terminal degree</td>
<td>97%</td>
<td>97%</td>
<td>96%</td>
<td>96%</td>
<td>94%</td>
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<tr>
<td>Student-to-faculty ratio</td>
<td>11/1</td>
<td>10/1</td>
<td>10/1</td>
<td>10/1</td>
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<tr>
<td>Library volumes</td>
<td>634,508</td>
<td>637,559</td>
<td>639,721</td>
<td>640,137</td>
<td>646,531</td>
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#### PER-STUDENT CHARGES

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<tr>
<td>Tuition</td>
<td>$40,910</td>
<td>$42,800</td>
<td>$43,660</td>
<td>$45,080</td>
<td>$46,550</td>
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<tr>
<td>Room and board</td>
<td>$11,270</td>
<td>$11,730</td>
<td>$11,960</td>
<td>$12,350</td>
<td>$12,748</td>
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<tr>
<td>Mandatory fees</td>
<td>578</td>
<td>600</td>
<td>612</td>
<td>612</td>
<td>626</td>
</tr>
<tr>
<td>Total student charges</td>
<td>$52,758</td>
<td>$55,130</td>
<td>$56,232</td>
<td>$58,042</td>
<td>$59,924</td>
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</table>

#### FINANCIAL RESOURCES ($000) (UNAUDITED)

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<tbody>
<tr>
<td>Total tuition and fees, gross</td>
<td>$119,779</td>
<td>$126,605</td>
<td>$127,918</td>
<td>$133,817</td>
<td>$137,352</td>
</tr>
<tr>
<td>Scholarship aid to students</td>
<td>$41,257</td>
<td>$45,669</td>
<td>$46,035</td>
<td>$49,068</td>
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<td>$729,344</td>
<td>$686,730</td>
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Dear HCM,

More Bowling Memories
I’d like to add one more footnote to the research on the campus bowling lanes (Solved Photo, Page 73). In the fall of ’72, as newly minted freshmen, Anne Looney ’76 (now Anne Elsaid) and I joined the Bowling Club, which met at the lanes in the basement of Hogan every Tuesday night. Yes, that was the first year of coeducation, and it was fun to be the only two females in the group. I remember that Hogan went under renovation during my four years at HC, and the bowling lanes were gone by graduation in ’76. Thanks for the memories that these articles bring back.

Paula M. Braman-Duarte ’76
Riverside, Rhode Island

Living Their Faith in a Unique Way
I just finished reading through this issue and was so glad to see the articles about the Catholic Worker movement (Catholic Worker Connections, Page 38). Thanks for the great articles about alums who are living their faith in a way that is so challenging.

Hon. Kathleen Hughes Burgess ’79
Delmar, New York

Kudos to the College
I enjoy reading the Holy Cross Magazine so much—it’s all that my husband and father-in-law, Jim Ryan ’33, raved about and more—great leadership, excellent professors, stimulating atmosphere for learning and a great culture of service to others. That is so important to imbue in this egocentric world.

Ruthanne Ryan W59, wife of the late David P. Ryan ’59
Hilton Head Island, South Carolina

Thank You, Ellen
I just read Ellen Ryder’s reflection in Holy Cross Magazine and wanted to wish you well on your new adventure in San Francisco. Holy Cross will certainly miss your presence! You represented the school with such grace and dedication.

Your HC son,
Arnold Principal Jr. ’91

A Tribute to “Sis”

There are few people on campus who have brightened as many lives as Sis did. She didn’t just know our names, she was a regular part of our lives during a formidable time as we entered adulthood. She exemplified the idea of “men and women for others” in her daily work on Mount St...

EDITOR’S NOTE
Elizabeth Walker, author of Catholic Worker Connections, received the following in response to her article:

Dear Elizabeth,
Thank you for your wonderful writing about Holy Cross alumni and the Catholic Worker. I loved the first sentence where you wrote that our interaction with Dorothy Day (some of us knew her) and the Catholic Worker changed our lives. It certainly did mine. I’m hoping the effort to canonize Dorothy occurs in my lifetime; if so, I plan on going to Rome when it happens.

Shawn Donovan ’72
Lebanon, New Hampshire

As alumni, I am sure we all have a favorite teacher or coach. Most of them were well-known and their names quite recognizable. Sis, you were neither a teacher nor a coach. In fact, to a lesser community, you may have been invisible in your role, but at Holy Cross you were well-known for the simple act of kindness you extended each day to students. I recall you at times adding that extra spoon of rice to my plate as you placed your index finger to your lips … “Shhh.” You fed our hearts and stomachs over the years, and I thank you. You treated us just like our moms would! You were a welcomed reminder of home. You are loved and will be missed. Congratulations on your retirement.

Your HC son,
Arnold Principal Jr. ’91

Holy Cross Magazine
Vol. 50, No. 3
Fall 2016

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James and was an important part of our college experience. I will miss her smile so much. She won’t need to swipe people in to the eternal banquet in heaven, but I’m sure she would if she could.

Vanessa Corcoran ’08

Each time I walked in to Kimball, I was greeted with an energetic, “Hello, Cha-Cha!” You never failed to put a smile on my face, especially during the stress of finals, and I am sincerely sorry for not saying this sooner, but thank you. You will always have a special place in my heart and in those of many others. Keeping you, your husband and family in my prayers.

Nwachalu L. Ekpecham ’13

Erratum
Harry A. M. Rush Jr. was listed with the Class of 1961 in the Summer 2016 In Memoriam, but Mr. Rush was a member of the Class of 1962. Holy Cross Magazine regrets this error.

In Crusaders Honored for Dedicated Service (Alumni News, Page 70), Lauren Porter, daughter of Timothy L. Porter ’68, was incorrectly listed as Laura Porter.
Food for Thought

Welcome to “The Food Issue.”

We hope you’ll learn more about how the food industry works, and the role that Holy Cross alumni play in keeping it all moving. You’ll find short stories and Q&As with these alumni in our “Small Plates” section, starting on Page 32.

We also hope that this issue makes you think, about what you are eating and where it comes from, and who you are eating with and why. Our feature stories explore these questions, from a professor who teaches about the philosophy of food, to students who study the important role bees play in the food chain, in hives right here on campus; from alumni who work to ensure food access for all populations, to alumni farmers and our Jesuits, who both share a reverence for mealtime as a place to create community. We’re also sharing a conversation between two history majors turned foodies: Lynne Curry ’87, a cook and former restaurant owner who now works as a food journalist and blogger, and Marc Sheehan ’07, chef and founder at Cambridge, Massachusetts, restaurant Loyal Nine, which is grabbing attention and accolades with its “East Coast revival” theme and colonial-inspired dishes. Lynne and Marc talked about trusting their instincts as they pursued unconventional careers in the food industry, and how their history backgrounds influence what they do today.

And we hope this issue is just the start of our own conversation about food. Let us know what you think, whether these stories inspired you to try something new in the kitchen or even what you ate while you were reading the issue.

On the Who We Are page (opposite), you can learn more about the designer, writers, editors and photographers who help put each issue of the magazine together. And in this special food issue, we also included what helps fuel them while they create, asking each of them what they like to eat or drink while working.

This Fall 2016 issue closes out the 50th volume of HCM and reaches you at the start of a new academic year. Rev. Philip L. Boroughs, S.J., reflects on the 2015-2016 year on Page 4, and we revisit highlights of the year on Page 6. One of the top moments of the year for the HCM team was finding out that we won two awards from UCDA, the University and College Designers Association. The work of our talented designer, Stephen Albano, received the Excellence in Cover Design Award for our Spring 2016 cover, The View-Master, and the Excellence in Alumni Publication Design for our Fall 2015, Winter 2016 and Spring 2016 issues.

It is an honor to work on Holy Cross Magazine with this team. When I joined the HCM team last September, I was thrilled to find an enthusiastic and involved alumni readership. We come to work each day excited to learn more about your experiences as students at Holy Cross and in the years since, and eager to tell your stories in the pages of this magazine. As always, we love to hear your feedback and ideas at hcmag@holycross.edu.

All the best from Mount St. James,

Maura Sullivan Hill
Interim Editor
SPECIAL THANKS TO THE HALLMARK INSTITUTE OF PHOTOGRAPHY IN 1995, HE ALWAYS WONDERED IF IT WAS ALL GOING TO “WORK OUT,” AND APPARENTLY IT HAS WORKED OUT WELL. HE WOULD CALL IT BLESSED TO BE ABLE TO MAKE A LIVING DOING SOMETHING FUN. DAN LIKES TO MUNCH ON HOMEMADE ALMONDS WHILE EDITING HIS PHOTOS.

STEPHEN ALBANO
Designer

Has now been designing HCM for five years. He is a graduate of Clark University with a degree in studio art. In his free time, he is married in October to the guy who took pictures from campus photoshoots. Former roommates in Loyola, they’ve gone from washing dishes in Kimball to serving drinks and working in the HCM kitchen. He enjoys drinking tea while writing and when he is reading and seeing the issue come to life for the alumni community to enjoy. While writing the cover story, “The Bees and Their Keepers,” he enjoyed sipping green tea—with a spoonful of honey, of course.

MEREDITH FIDROCKI
Assistant Editor / Office Coordinator

Assists with writing, editorial planning and copy editing for the magazine. She graduated from Bates College with a degree in English and French. She loves supporting the Holy Cross Magazine team and seeing the issue come to life for the alumni community to enjoy. While writing the cover story, “The Bees and Their Keepers,” she enjoyed sipping green tea—with a spoonful of honey, of course.

WHO WE ARE

CONTRIBUTORS

1 REBECCA (TESSITORE) SMITH ‘99 and 2 KIMBERLY (OSBORNE) STALEY ‘99 are longtime contributors to Holy Cross Magazine—and even longer-time friends. Former roommates in Loyola, they’ve gone from washing dishes in Kimball to working and relaxing in the HCM kitchen. She enjoys tea while writing and editing and shares strong marketing and fundraising communications at their freelance writing firm, SmithWriting. For this issue, Rebecca and Kim wrote many of the “Small Plates” in the food section. They also work on each issue as copy editors. They live just two blocks away from each other in Auburn, Massachusetts, with their husbands and children. When writing for HCM, Rebecca likes to indulge in a steaming cup of coffee—and anything chocolate. Kim concurs that coffee and chocolate are must-haves while she is writing. 3 ERIC BUTTERMAN has written for more than 50 publications, including Merri Jourdon, Zómer, Notre Dame Magazine and EXEL, a Jewell University research magazine. He has also lectured at New York University and Harvard University. Sometimes a little snack helps Eric when he is in the middle of writing, and he admits to being partial to peanut butter and jelly sandwiches.

4 NATHARINE WHITTEMORE is a book review columnist for The Boston Globe, and has written several articles for Holy Cross Magazine, including “Inside Admissions” and “Staging Hamlet.” While on the road reporting, she is partial to Oikos mango smoothies and fig newtons. When staring into her laptop, she mingles toasted almonds, and drinks green tea from a (fingers crossed!) spill-proof mug. For “Gather Round The Table,” she ate inspiring meals. If you knew, for instance, a vegan strawberry chiffon pie could be so good! The secret? Just- picked strawberries from Sun Moon Farm, whipped with agar and bean water, with crushed almonds for crust. Talk about food for thought...

5 DAVE GREENSLEN pictured with two of his five grandchildren, spent 32 years as a writer and editor for the Worcester Telegram & Gazette. In retirement, he works as a freelance writer when he’s not backpacking on the Appalachian Trail or hiking and skiing in the White Mountains of New Hampshire. Dave doesn’t usually snack while writing so he can keep his keyboard clean, but he does enjoy a cup of coffee while both reading and writing. 6 EVANGELIA STEFANAKIS ‘14 is the staff writer for College Marketing and Communications, writing primarily for the College’s online newsroom. She studied English and art history at Holy Cross and is a steadfast advocate of the Oxford comma. When she is writing, Ev likes to have a few shots of espresso over ice.

7 JESSICA KENNEDY grew up in Auburn, walking distance from Holy Cross, and has been writing since the third grade. She graduated from Stonehill College with a major in communications and journalism and a minor in music with a concentration in piano. She also has a master of fine arts in fiction from Pine Manor College. She is the manager for media relations and communications in the College Marketing and Communications office. When Jessica is writing, she enjoys having a large, piping hot cup of coffee, an eyelash away from scalding, and an apple with peanut butter. 8 DAN WALLANCEWRIGHT worked for a lot of schools with a lot of lists in the 15 years he has been photographing professionally. None has quite the “feel” of Holy Cross: truly a community that transcends borders. After coming out of the Hallmark Institute of Photography in 1995, he always wondered if it was all going to “work out,” and apparently it has worked out well. He would call it blessed to be able to make a living doing something fun. Dan likes to munch on almonds while editing his photos.

9 REV. WILLIAM CAMPBELL, S.J. ’97 is a former member of the Office of College Chaplains. He returned to his ocho marianum in 2015 as the College’s vice president for mission. In the interim, Fr. Campbell served seven years as the president of Chestnut Hill School in Portland, Maine. He grew up on Cape Cod in a food-themed town called Sandwich and would keep a bowl of M&Ms at hand while reading the magazine if his waistline would let him get away with it. 10 LYNNE CURRY is a freelance food journalist who lives with her family in the mountains of eastern Oregon. A contributing writer for Zester Daily, she has published articles in major newspapers and national magazines, including Fine Cooking, Gourmet and the Los Angeles Times, and is the author of Pure Beef! An Essential Guide to Artisan Beef+Sheet Recipes for Every Cut. A professional cook and former farm-to-table restaurant owner, she blogs about seasonal recipes at Rural Eating.

11 MEGHAN DONELLY ’15 pursues a master of science in nutrition and dietetics at New York University and also works full time in quality assurance at Pepperidge Farm in Norwalk, Connecticut. She blogs about food and nutrition at wheelhealth.org. She feels most inspired to write while sitting down with a glass of red wine and a healthy snack, like popcorn or almonds.

12 KATIE DONOVAN ’88 is an equal pay consultant and speaker. Her company, Equal Pay Negotiations LLC, is dedicated to achieving equal pay by consulting for all the stakeholders: employees, employers and policy makers, with focus on the unintended biases in the hiring, promotion and review processes. She is a founding member of the MA Equal Pay Coalition and a co-president of the MA branch of the American Association of University Women (AAUW). Her favorite things to eat are her own homemade chocolate macaroons and double fudge brownies.

13 BENJAMIN GLEISSER was born in Cleveland and now lives in Toronto, but still roots for the Indians. The last time he had a stadium hot dog, Jimmy Carter was in the White House. He is a ghostwriter, a medical writer and an award-winning journalist who has published over 360 articles in newspaper, magazines and online. As a ghostwriter, he has authored books on spirituality, well-being and complementary medicine. 14 ANDREA BORGHIIN is an associate professor in the philosophy department. He received his Ph.D. in philosophy at Columbia University in New York City and a bachelor’s in philosophy degree from the University of Siena in Tuscany, Italy. His research focuses on metaphysical issues in the general areas of metaphysics, philosophy of biology and the philosophy of food. His drink of choice is tea made from pine needles, which can be sourced and made on The Hill.

15 MARY ELISE MCCORMACK was an English major with a concentration in peace and conflict studies at Holy Cross. This Chicago native had always wanted to travel to Italy, so she embarked on the Philosophy of Food Tuscany Maymester program once as a student and then again as a student mentor. She enjoys drinking tea while writing and when she is reading Holy Cross Magazine. 16 JAMES OWENS is a photographer and partner at Morgan & Owens, a creative collaboration with Jessica Morgan Owens spanning 15 years, several continents and magazine titles such as Travel + Leisure, Food & Wine, Conde Nast Traveler, ABC, CondeNast Living, Der Spiegel, Garden & Gun, The New York Times Style. For James, editing a photo story begins early in the morning, ideally with a bacon, egg and cheese on some kind of real bread. But on location, one of his fondest memories is of a grilled whole fish with greens in Rovinj on the Adreatic Coast at a gaudy sidewalk place called Veli Jože. It was during a seven-day shoot for a magazine called Budget Travel. Travel shoot days often run 12-13 hours, so the appetite runs big and the relaxation of simple local-minded meal with a nice wine takes the day.

17 JACEK O’CONNELL ’11 is a campaign writer in the College’s Advancement department. From 1997 through 2006, he served as editor of Holy Cross Magazine. His most recent novel is The Resurrectionist. He likes to drink hot coffee while reading HCM in the morning, a glass of pinot noir if reading it at night.

18 Special thanks to the HOLY CROSS DINING STAFF for their assistance with the food issue! We’d like to acknowledge LINDA NARDELLA, director of Dining, MARY DONOVAN, director of Dining, ANNA MURPHY, marketing coordinator for Dining, ALYSSA PITTMAN R.D., nutritionist, and FRANCINE BUCK, pastry supervisor in the Kimball Street Shoppe, for their enthusiasm and willingness to help us with the issue, from the research phase to photoshoots.

CONTRIBUTORS / WHO WE ARE / EDITOR’S NOTE / 15
Every time photographer Tom Rettig went up to the new Joyce Center in West Boylston, Massachusetts, he put down his camera and
reached for his iPhone to capture panoramas of the progress over the course of the construction.
“A Place of Stillness and Contemplation”

The Thomas P. Joyce ’59 Contemplative Center Opens

BY JACK O’CONNELL ’81

This is the fruition of a dream,” says the director of the Office of the College Chaplains, Marybeth Kearns-Barrett ’84. She is referring to the opening of the College’s newest facility, the Thomas P. Joyce ’59 Contemplative Center. Located on a 52-acre site in West Boylston, Massachusettss, the Center is one of the major initiatives of the College’s “Become More” campaign—and is the first capital project to be completed. Just a 20-minute drive from Mount St. James, the Joyce Center will allow expanded and additional retreat and discernment programming for students, alumni, faculty and staff.

Retreats and contemplative opportunities have long been one of the central elements of the student experience at Holy Cross. In particular, The Spiritual Exercises of Ignatius Loyola has been a cornerstone in the process of students’ spiritual discernment and reflection. Countless retreatants have called the retreat “life-changing,” and cited it as one of the most memorable weeks of their four years on Mount St. James. But for years, the College was forced to secure facilities that were often distant from campus, limited in terms of space, or unsuited to the needs of the retreat.

“We have always wanted a permanent home,” says Kearns-Barrett. “A space where the pace of life can be slowed in order to allow for the contemplation that can bring self-knowledge and wisdom. The Joyce Center marks the start of a new era. The College now has its own beautiful facility dedicated to prayer and reflection. We are so grateful and excited.”

“The Joyce Center is an important statement about who we are,” says College President, Philip L. Boroughs, S.J. “As a Jesuit and Catholic institution, this striking facility embodies our commitment to becoming contemplatives in action, engaging in prayerful discernment, and developing an openness to God’s transformative and healing love for us. So formed, we can engage the needs of our world with greater compassion and justice. I am pleased that this is the first capital project of our campaign to be completed as it is so central to our institutional mission.”

Rev. William R. Campbell, S.J., ’87, the College’s vice president for mission, agrees. “This will allow us to better fulfill our responsibility to the development of the whole person,” he says. “The Joyce Center will be a sanctuary for Holy Cross, a sacred place for renewal—both individually and as a community.”

At a ribbon-cutting ceremony and blessing of the facility on Sept. 10, Thomas P. Joyce Jr. ’82 spoke for his entire family about the need for the Center and its centrality to the College’s identity and mission.

“I want to say how delighted we are to help create this magnificent Center for contemplation, for deepening and enriching the faith of our Holy Cross community,” he said. “This Center is our way of saying thank you in a manner that never seemed possible in Dad’s short time on earth.”

Going forward, Kearns-Barrett believes that the new building will allow the College to offer more vibrant, varied and frequent retreats for students, faculty and staff, and the alumni community.

“The response we have received from the alumni who have participated in our retreats has been tremendous,” according to Kearns-Barrett. “There is a beauty and a continuity in seeing individuals who had profound experiences on retreat as students, come back and reignite that spirit of self-inquiry and engagement with concerns of the soul.

“There is no one type of person who should go on retreat,” she says. “We like to say that our programs, ‘meet you where you are.’ This will be a place of stillness. A place for discovery and renewal.”

Rita Joan Santelli ’95 agrees. A recent participant in the women’s retreat, Santelli found the experience one of profound enrichment.

“Sometimes,” she explains, “We need to escape to God. I need to visit with Him and envelop myself in his magnificent caress. An escape from the seduction of even positive distractions from connecting with Him makes all the difference. A Jesuit retreat allowed me to enter my soul, and to dig deeper, stretch wider and rise higher. The experience of the Holy Cross spiritual exercises provides a divine grace.”

For Kathleen Wade ’86, another alumna who recently went on a retreat, the experience was a revelation.

“I was apprehensive going into the retreat,” she says. “It was held during Lent, and I steeled myself for a weekend of deserved scolding. But in the stillness of the retreat, I encountered a warming, caring, merciful God I had not taken the time to see before. I cannot wait for the fall retreat!”

While a long time in the making, the Thomas P. Joyce ’59 Contemplative Center has been worth the wait. Kearns-Barrett is excited to utilize the new facility to its full potential.

“By prioritizing and investing our resources in a place that is designed to help us slow down and notice, a place that invites us to be with God,” she says, “we communicate to the Holy Cross family—students, alumni, staff and faculty—that place matters. This place, this beautiful Holy Cross Joyce Contemplative Center, has the potential and power to shape the landscape of our lives.”
Holy Cross Rises in Annual Rankings

Holy Cross landed at No. 25 among liberal arts colleges and No. 51 overall on Forbes’ annual lists of America’s Top Colleges. Among 650 colleges and universities nationwide, Holy Cross also ranked No. 42 among private colleges, No. 29 in the Northeast and No. 52 in Grateful Grads. The College rose in the rankings across the board, and also received a Forbes Financial Grade of A+ for fiscal soundness.

Forbes ranked schools based on students’ ultimate ROI, with special emphasis on post-graduate success, student debt, student satisfaction, graduation rate and academic success.

Holy Cross also made an appearance on Money Magazine’s list of “The 50 Best Liberal Arts Colleges,” at No. 16, and at No. 65 overall on the publication’s list of “Best Colleges.” Money, a subsidiary of Time, Inc., ranked institutions based on educational quality, affordability and alumni success.

Stacked against 705 colleges and universities across the country, Holy Cross rose in the rankings from No. 18 among the liberal arts colleges and No. 85 overall in 2015. Money highlighted the College’s need-blind admissions policy; need-based scholarships and grants; and engaged and active alumni base as factors in the ranking.

— Maura Sullivan Hill

Mulledy/Healy Legacy Committee Report

Drawing from that committee’s report, Fr. Boroughs has decided that Mulledy Hall be renamed Brooks-Mulledy Hall. The year after founding the College, Fr. Mulledy accepted and nurtured the Healy brothers as students, fully aware of their legal status as slaves in their native state of Georgia. Consequently, Fr. Mulledy’s history at Holy Cross is worth remembering, without ignoring his sale of slaves five years earlier when he was the Jesuit provincial. His story, in both its shame and in its growth, plays a part in our institutional narrative. At the same time, we include the Brooks name as a way of signaling another transformative moment in the history of the College. Rev. John E. Brooks, S.J., president from 1970 to 1994, actively recruited a number of remarkable African-American men in a deliberate effort to integrate our campus in 1968, while he was a faculty member of the theology department. Shortly thereafter, in the early days of his presidency, Fr. Brooks opened the college to women. Linking the names of these Jesuit presidents and the evolving openness to racial inclusiveness they promoted, creates a bridge between our more recent history and our past, and sets the stage for engaging ongoing issues of inclusivity now and in the future. The full report from the Mulledy/Healy Legacy Committee can be found on the committee website at http://www.holycross.edu/mulledy-healy-legacy-committee/final-committee-report.

— Maura Sullivan Hill

CROSS NOTES

Lay of the Land June saw the arrival of members of the Class of 2020 and their parents for the Summer Gateways Orientation Program. The sessions gave attendees their first taste of life on The Hill and opportunities to meet the faculty, administrators and students who will help shape their Holy Cross experience. During the summer, incoming first-year students read the memoir When Breath Becomes Air, written by the late Dr. Paul Kalanithi. Orientation programming continued after Move-In Day with Fall Gateways.
HARD HAT UPDATE With visible changes and the buzz of bulldozers, progress on the construction at the Hart Center at the Luth Athletic Complex could be seen and heard this summer. In June, crews erected structural steel at the main entrance, worked on ceiling framing in the basketball arena and continued foundation installation on the new Field House, among other projects. Visit holycross.edu/webcams to see a live feed of the expansion and renovation.

Mousley Earns Prestigious Truman Scholarship

Victoria Mousley ’17 is one of 54 college juniors to be named a 2016 Harry S. Truman Scholar.

The Truman Scholarship is a competitive, merit-based award offered to U.S. citizens and U.S. nationals from the Pacific Islands who intend to go to graduate school for public service, and provides winners up to $30,000, as well as special training and internship opportunities. The 54 scholarship recipients were selected from among 775 applicants nominated by more than 300 colleges and universities nationwide.

Mousley, of Jericho, Vermont, is a psychology major with a self-designed minor in deaf studies and a concentration in gender, sexuality, and women’s studies; she is also a member of the College Honors Program. She is the sixth student from Holy Cross to earn a Truman Scholarship.

The deaf studies program has been a central part of Mousley’s Holy Cross experience. She volunteers at Our Deaf Survivors Center, a Worcester nonprofit for deaf victims of domestic violence, and is also a teacher’s assistant at the Marie Philip School for the Deaf in Framingham, Massachusetts.

Mousley spent her spring 2016 semester studying at Gallaudet University in Washington, D.C., the only liberal arts university for deaf and hard of hearing students in the world, and also worked part time as a personal research assistant to a cognitive neuroscientist who researches visual language and learning.

Mousley’s future research goals involve studying the neuroscience of language, applying that research to the education of deaf and hard-of-hearing (HoH) children and informing education policies for deaf and HoH children.

Mousley’s goals in science and deaf studies make her unique among typical Truman Scholarship recipients.

“Instead of the more traditional political service or the now-popular social entrepreneurship that characterizes many Truman winners, Victoria will be a neuroscientist who works on deaf studies and language acquisition to influence educational policy,” says Anthony Cashman, director of the Office of Distinguished Fellowships and Graduate Students. “Victoria will most likely pursue her Ph.D. in neuroscience at Gallaudet, but she could use her scholarship to combine her Ph.D. with a degree in public policy. With her talents and accomplishments, Victoria will have many options to serve the common good.”

— Jessica Kennedy

What is Purple?

If you were watching “Jeopardy!” on June 27, you probably knew the answer when this question flashed on the screen: “This ‘royal’ color represents the teams of the College of the Holy Cross.” It was the 11th time that Holy Cross has been mentioned on the show, and the head writer of “Jeopardy!” says, “We have found that Holy Cross is a college that our contestants and audience are familiar with despite its relatively small size.”

STARTALK For the fifth consecutive year, Holy Cross won a $90,000 STARTALK grant, funding a 10-day workshop on campus in July. The program, titled “Read-On: Teaching Reading Literacy in Chinese,” allowed teachers of Chinese as a foreign language who are in the early stages of their careers to learn research-based strategies for Chinese literacy instruction. Claudia Ross, professor of Chinese, led the initiative.
Move-In Day 2016: Welcome, Class of 2020

Up College Hill and through the gates of campus, cars filled with books, bins and eager first-year students arrived at Holy Cross on a sunny Aug. 27, 2016.

Even before their cars were parked, the 768 members of the Class of 2020 and their families were met by more than 350 volunteers—made up of student leaders, athletics teams, alumni and staff—all excited to welcome them to the Holy Cross community.

The cheering, gray T-shirt clad volunteers helped move the students into their new residence halls, where they began to settle in, get to know their roommates and meet other members of their class.

In addition to unpacking, students took care of business needs, such as completing a first-year student survey and receiving their Holy Cross IDs. Receptions for new students and their families took place in the Hogan Campus Center Ballroom.

In the afternoon, the commotion of Move-In Day was replaced with reflection during the traditional Mass of the Holy Spirit on Fitton Field. Rev. Philip L. Boroughs, S.J., president of Holy Cross, formally welcomed new students, and their families, of all faith traditions to the College and to the new school year. The Mass concluded with the blessings of the new students by parents and faculty, a Holy Cross tradition. —Evangelia Stefanakos ’14

FIELD GOALS  The grass is in fact greener on Fitton Field. For the first time in its history, the football field is getting a refresh in the form of brand-new sod—a bluegrass blend sourced from Maine—as well as updated netting. Members of the physical plant department worked on the project throughout the summer. The Crusaders made their home turf debut against Dartmouth on Saturday, Sept. 24, during Fall Homecoming.
Seniors Receive Full-Tuition Science Scholarships

Kate Nicastri ‘17 and Sarah Tymochko ‘17 received the 2016 Clare Boothe Luce Scholarship. The scholarship is awarded to two women entering their fourth year at the College and majoring in the physical sciences, which include mathematics, computer science, physics and chemistry. The scholarship covers tuition and fees and also includes paid research fellowships during the summer prior to senior year.

During the 2016-17 academic year, Nicastri (above right), a chemistry major from Yorktown Heights, New York, will continue her research on the synthesis of bovidic acid, a naturally occurring anti-insecticidal agent found in the skin of the Bos frontalis, a southeast Asian bovine. Nicastri impressed the scholarship selection committee with her dedication to scientific discovery, her work ethic and her enthusiasm for getting other students involved in the physical sciences, which she does through a program at Girls, Inc. in Worcester.

“We’re getting the girls directly involved with scientific experiments and are also trying to offer them advice about our experience as women in science,” says Nicastri. “My goal is to impart upon women and girls the same excitement I have for all types of science and technology.”

Tymochko (above left), a mathematics major and computer science minor from North Hampton, New Hampshire, will continue her research in the field of topology, conducting topological data analysis of vasculature in the retina. The research aims to develop new methods of detecting tortuosity of vessels in the retina that can be used to screen for diseases such as glaucoma and diabetic retinopathy; it will also serve as the topic for Tymochko’s mathematics honors thesis.

“Being awarded this scholarship has furthered my determination to achieve this goal as well as to inspire other women to discover their passion for mathematics,” says Tymochko. “I am honored to have been selected for this scholarship and am excited for the opportunities it will bring me.”

Last year, Holy Cross received its second major grant from the Henry Luce Foundation in the amount of $218,722 to continue the competitive Clare Boothe Luce Program at the College, providing scholarships to women in the classes of 2017 through 2019. —Evangelia Stefanakos ’14

AT THE BOX OFFICE The fall Seelos Film Series kicked off on Aug. 31. Charles Baker, associate professor emeritus of French and director of film programs, started the series, which is open to the public, in 1963. The movies, free since 2001, are screened in Seelos Theater and are hugely popular with not only the campus but also the local community. Baker estimates that about 3,000 films have been shown as part of the series.

COLONIAL OR CAPE? If you tuned in to Episode 1 of the 112th season of HGTV’s “House Hunters” on Aug. 24, you may have seen a familiar face from the Holy Cross community. Assistant Basketball Coach Joe Kennedy was featured on the hit show with his fiancee searching in Framingham, Massachusetts for their first home.
Reflections on the Jubilee Year of Mercy

The Jubilee Year of Mercy, initiated by Pope Francis, began on Dec. 8, 2015 and lasts through Nov. 20, 2016. According to the U.S. Conference of Catholic Bishops (USCCB), a jubilee year has roots in Jewish tradition, when a jubilee was called every 50 years as a time of forgiveness. Catholics adopted this practice of jubilee years, with themes of mercy, forgiveness and solidarity. During this Jubilee Year of Mercy, Pope Francis called for this “celebration of mercy to be lived out in the daily lives of the faithful, and all who turn to God for compassionate love and mercy,” according to the USCCB.

Inspired by Pope Francis’ emphasis on mercy in the daily lives of Catholics, HCM asked members of our campus community to reflect on their own personal observance of the Year of Mercy:

MATTHEW T. EGGEMEIER, ASSOCIATE PROFESSOR OF RELIGIOUS STUDIES
Mercy comes from the Latin “misericordia,” which means quite simply to have “heart” (“cor”) for the “poor” or “suffering” (“miseri”). To be merciful is to open one’s heart to the suffering of others—particularly the marginalized and the oppressed—and to do everything in one’s power to eradicate that suffering. Jesus provides us with a number of concrete pictures of what mercy looks like in the Gospels—from the Samaritan attending to the suffering victim on the side of the road to Jesus’ instruction to his disciples that the concrete acts of feeding the hungry, clothing the naked, and visiting those in prison represent the most fundamental way in which we, as human beings, express our relationship with God (Matthew 25: 31-46).

During his papacy, Pope Francis has invited us to reflect more deeply on the meaning of mercy in a globalized world. So, for instance, what does it mean to be merciful in a world in which almost 3 billion people live on less than $2 a day while 85 individuals possess as much total wealth as 3.7 billion (the bottom 50 percent of the global population). What is the merciful response to an environmental situation in which we just experienced the hottest month on global record in July as a result of climate change, a crisis which led Pope Francis to ask in his recent encyclical, Laudato Si, what “Thou shall not kill” means when 20 percent of the world’s population consumes resources at a rate that robs the poor nations and future generations of what they need to survive? These pressing global crises invite us both to critically analyze those institutions, ideologies and cultural practices that perpetuate the suffering of others and to discern how we might more radically embody God’s mercy in response to this suffering.

From a Catholic perspective, when we show mercy to others we receive mercy from God. Or, as Pope Francis puts it, “God’s mercy toward us is linked to our mercy toward our neighbor.” My prayer during this Year of Mercy is that we open our hearts to the suffering of the poor and oppressed, are moved to act to alleviate it and that by showing mercy to others our own hearts are opened to the mercy of God.

REV. JAMES STORMES, S.J., RECTOR OF CIAMPI HALL
My friend, retired Bishop Rodrigo Mejia S.J., of Nairobi, Kenya, taught me just how deep in human experience the Biblical notion of mercy is. He explained that one of the Hebrew words we translate as mercy [raµûm], pictures it as the love and the relationship that a woman has for the child she is carrying in her womb. Can you imagine a closer connection between two people than this? Yet that is the relationship that our mercy-full God has with us. Indeed, in Spanish, Bishop Rodrigo’s native language, God’s love is characterized as “amor entrañable,” love deep in our “guts,” in the loving mother’s womb. The English translations of “affection” and “compassion” do not quite seem to capture this most human experience.

Indeed, those translations might lead us to an overly romantic view of mercy. However, Bishop Rodrigo’s lesson was based on a half century of ministry in various countries of Africa. In the struggles he shared with his people, he learned that God’s mercy is not a romantic or “cheap” mercy, ignoring sinful experiences and downplaying justice and judgment, but rather a mercy that takes that human experience so seriously that it perfects justice; restoring, not destroying, life, that “the sinner may not die, but live.” It is part of the consoling revelation that “I am...
God and not man. My ways are not your ways, nor are my thoughts your thoughts.” Thank God!

BRENDA HOUNSELL SULLIVAN, ASSISTANT DEAN AND DIRECTOR OF STUDENT INVOLVEMENT

The Year of Mercy was an intentional invitation to Catholics by Pope Francis—an invitation to love wholeheartedly with kindness, forgiveness, healing and generosity; an invitation to encounter the incredible mercy of God through the things that are important to us in our life, in our relationships and in our work. This can be done through corporal and/or spiritual works of mercy.

As I think about my 16 years at the College of the Holy Cross, I am reminded about how often I spend time embracing contemplation and action. In my role as an assistant dean/director of student involvement, I provide time for students to consider the questions, “Who am I?” “Who do I hope to become?” and “Who shall I be for others?” As a mother of two daughters, Kaeleigh, 11, and Maeve, 8, I provide daily for their spiritual and physical well-being. In both roles, I can plan and be intentional and, at other times, I must be adaptable. Sometimes in life, you experience things that shake you to your core. I realize that through forgiveness and healing you can come back stronger than ever.

The Year of Mercy has helped me realize that you can plan your actions and experiences with God and, at other times, you may simply fall in the lap of God’s love. I truly believe that if you surround yourself with the right moments and with the right people, opportunities will come your way. Thank you, Holy Cross, for surrounding me with the love that I need to be successful both in my vocation and at home.

BROOKE TRANTEN ’17

Pope Francis has emphasized the integral role the sacrament of penance plays in this Year of Mercy and so urges us to rethink our understanding of mercy. Mercy comes through the emptying of self that derives from the graces uniquely available through the sacrament of penance. True mercy does not allow license in morality and ethics, but is a direct challenge to grow in holiness. The Holy Father himself demonstrates this mercy through and by the sacrament of penance in his ecclesiastical functions. Pope Francis’ decision to declare a Jubilee Year of Mercy was undoubtedly inspired by the Holy Spirit, if the extraordinary violence of global events of the last few months is any indication. From unprecedented massacres to civil unrest, this Year of Mercy was sorely needed, so that we may be able to ask for mercy for ourselves and for others. The sacrament of penance is too often overlooked in Catholic spiritual life, but the Holy Father reminds us that the Church and the entire world require it, if we and our world may be sanctified.

In my effort to engage spiritually with the Year of Mercy and answer Pope Francis’ call to the confessional, I have tried to be more deliberate about making my examination of conscience before confession. I have a tendency to rush through the examination, which in turn leads me to rush through a confession, as if it were just another perfunctory item to cross off from my to-do list. Instead, I have been doing my best to slow down, sit in the presence of the Blessed Sacrament during Thursday night adoration on campus and deliberately go through my examination.

Coming in November: Daily Advent Reflections

ICE President for Mission Rev. William R. Campbell, S.J., ’87 has announced that, beginning on Sunday, Nov. 27, an electronic version of the traditional Advent Calendar will be available on the Holy Cross website. The attractively designed calendar will allow viewers to open a “window” each day to find an inspirational text, image or audio presentation throughout the four weeks of Advent, leading up to the celebration of Christmas Day. As with “Return to Me: Lenten Reflections from Holy Cross,” the materials for the Advent Calendar are the work of Holy Cross professors, students, chaplains, staff and alumni.

As Christians begin the holy season of Advent, traditionally observed by Christians all over the world, in preparation for the Nativity of the Lord (Dec. 25), we also acknowledge with respect the observance of the birthday of Muhammad (Dec. 10), the start of the Jewish celebration of Hanukkah (Dec. 24) and the African-American celebration of Kwanzaa (beginning Dec. 26). It is hoped that many members of the Holy Cross community will find something of value in the reflections offered in the Advent Calendar.

UPCOMING PANEL On Oct. 24, Arts Transcending Borders (ATB) will host a panel discussion, “Rethinking ‘East vs. West: Challenging Assumptions.” Moderated by Associate Professor of History Cynthia Hooper (left) and co-sponsored by the Montserrat Contemporary Challenges Cluster, the panel will set the stage for the Oct. 27-28 coffeehouse opera, “Othello in the Seraglio: The tragedy of Sümbül the Black Eunuch.”

DÜNYA ENSEMBLE On Oct. 26, the Dünya Ensemble will hold a lecture-demonstration titled “An Ottoman Tableau of Faith.” This musicians’ collective, co-sponsored by ATB and the McFarland Center for Religion, Ethics and Culture, will feature musical traditions associated with Islam, Christianity and Judaism in Ottoman Istanbul.
In May 2016, three faculty members received awards for exemplary scholarship and student advising. Leon Claessens, associate professor of biology, and Helen Freear-Papio, lecturer of Spanish and director of the foreign language assistants program, are the recipients of the Mary Louise Marfuggi Faculty Awards. The annual awards are made possible by a generous gift from Richard A. Marfuggi, M.D. ‘72, in honor of his mother. Mark Freeman, professor of psychology and distinguished professor of ethics and society, received the Distinguished Faculty Scholarship Award. This new award is presented to a faculty member with an exceptionally distinguished record of scholarly achievement throughout his or her career.

MARY LOUISE MARFUGGI FACULTY AWARD FOR OUTSTANDING SCHOLARSHIP
Claessens received the Mary Louise Marfuggi Faculty Award for Outstanding Scholarship. This annual award was established to honor a member of the faculty for outstanding achievement in the creation of original work in the arts and sciences over an 18-month period.

Claessens is a world-renowned paleontologist whose research focuses on vertebrate paleontology and anatomy. Announcing the awards during her annual spring address to the faculty, Margaret Freije, vice president for academic affairs and dean of the College, highlighted Claessens’ recent achievements, including the publication of the first comprehensive atlas of dodo anatomy, based on the only existing fully intact skeleton of a single bird, which Claessens located on the island of Mauritius. His work is changing the preconceived understanding of the dodo’s anatomy and infamous “flightless” locomotion.

A faculty member since 2005, Claessens earned his Ph.D. in biology from Harvard University. He teaches courses on topics such as vertebrate history, comparative morphology, Mesozoic life and general biology. Claessens was also the recipient of a National Science Foundation grant for his digital archives on bird anatomy and the dodo, Aves 3D: An Online Database of Three-Dimensional Avian Skeletal Morphology.

MARY LOUISE MARFUGGI FACULTY AWARD FOR ACADEMIC ADVISEMENT
Freear-Papio was named the recipient of the Mary Louise Marfuggi Faculty Award for Academic Advisement. This award is given to a faculty member who has demonstrated effective academic advisement and mentorship of students that was extraordinary in quality and sustained over at least three years; it is based on student nominations. In addition to her regular advising, she has served as the primary adviser and mentor to Holy Cross’ foreign language assistants (FLAs) for the last 18 years, helping them to adjust to life in the U.S. and to their role at the College.

In her address, Freije quoted one of the student-submitted nominations of Freear-Papio: “I first met her when I was a student struggling in her class. She always took time to support students like me who needed extra help. She is a woman who I regard now as a mentor, and I still seek her advice in academic and non-academic matters.”

Freear-Papio, who joined the College as a faculty member in 1993, earned her Ph.D. in Spanish literature from the University of Connecticut. Her research focuses on female identity, violence against women and historical memory in contemporary Spanish drama written by women since the 1980s, and she teaches courses across the Spanish department’s curriculum.

DISTINGUISHED FACULTY SCHOLARSHIP AWARD
In recognition of his distinguished record of scholarship throughout his career, including five books and 86 articles and chapters, Freeman received the Distinguished Faculty Scholarship Award. Freeman specializes in the history and philosophy of psychology. In her address, Freije called attention to the volume and quality of Freeman’s work over the past 18 months: one book, one edited volume, 18 articles and chapters, as well as keynote presentations at multiple conferences across the U.S. and abroad.

Freeman, who joined the College as a faculty member in 1986, earned his Ph.D. at the University of Chicago. In 2002, Freeman was named the W. Arthur Garrity Sr. Professor in Human Nature, Ethics and Society for a four-year term. He also received the Arthur J. O’Leary Faculty Scholarship Award from Holy Cross in 2010. He is a fellow in the American Psychological Association and serves as editor for the Oxford University Press series “Explorations in Narrative Psychology.” — Jessica Kennedy
he American Mathematical Society (AMS) has named Catherine Roberts, professor of mathematics, their new executive director. The AMS is an organization based in Providence, Rhode Island, dedicated to furthering the interests of mathematical research, scholarship and education.

“This is a remarkable accomplishment for Catherine, and is recognition of the work she has done to support mathematics education at every level and to increase the participation of women and other underrepresented groups in the STEM disciplines,” says Margaret Freije, vice president for academic affairs and dean of the College. “We are confident that Catherine’s passion for mathematics teaching and scholarship, her commitment to liberal arts education and her dedication to mentoring students and colleagues will allow her to expand the efforts of the American Mathematical Society to promote mathematics to a wide audience.”

In her new role, Roberts will work to support mathematics at all levels, promote the transmission of mathematical understanding and skills in the community and foster an awareness and appreciation of mathematics and its connections to elements in everyday life.

“I look forward to being a spokesperson for the importance of the mathematical research that so many people are doing in our country,” Roberts shares. “The creative and valuable discoveries in mathematics impact our lives in so many ways, both known and yet-to-be fully understood. The AMS plays an important role advocating for mathematics scholarship and education.”

Roberts also feels that this new position will help her play a greater role in integrating mathematics and the liberal arts in society, especially among underrepresented populations.

“I hope to continue my lifelong advocacy in support of the liberal arts,” she says. “I am also eager to continue to promote efforts to increase the participation of women in mathematics and science and to support work in diversifying our discipline. In many ways, I feel this new opportunity offers me a way to amplify the efforts that I have always been involved with in my classroom and in my student advising.”

While Roberts’ work at the AMS will be full-time, she plans on keeping the mathematical conversations going with the Holy Cross community. “I will be actively advising and mentoring a number of my former students and advisees,” she explains. “I have been deeply involved with the Holy Cross community for more than 15 years. It is a special and important community that remains in my life always.”

As a professor at Holy Cross, Roberts taught classes in calculus, applied mathematics and mathematical modeling, and also served as the chair of the mathematics and computer science department from 2009 to 2015. She received her Ph.D. from Northwestern University in applied mathematics and engineering sciences, and her A.B. at Bowdoin College in mathematics and art history. — Jessica Kennedy

The rhythmic structures and beats of all varieties of music have their roots in math concepts, but they aren’t often examined side by side. Gareth Roberts, professor of mathematics, does just that in his new textbook, From Music to Mathematics: Exploring the Connections.

The book covers music theory, including notation, scales, intervals and tonality, alongside the related math concepts. Using musical examples from jazz and popular music, Roberts presents math topics ranging from calculating with fractions and manipulating trigonometric formulas to constructing group multiplication tables and proving a number is irrational.

The interdisciplinary textbook, published by Johns Hopkins University Press, is designed for the curious, and doesn’t require specialized knowledge of either music or math. — Maura Sullivan Hill
Anthropology Professor Wins Prestigious Award for Book

After more than 20 years of ethnographic research on women, entrepreneurship and marketplaces in Vietnam, Ann Marie Leshkowich, professor of anthropology and director of the Asian studies program, authored *Essential Trade: Vietnamese Women in a Changing Marketplace* (University of Hawai’i Press, 2014). This engaging examination of the lives and businesses of women market traders through four tumultuous decades was not only well-received, but awarded the prestigious 2016 Harry J. Benda Prize in Southeast Asian Studies by the Association for Asian Studies.

The Benda Prize is given annually to an outstanding scholar from any discipline or country specialization of Southeast Asian studies for a first book in the field. "The book will certainly influence how anthropologists and historians write about everyday life, citizenship and social identities in Southeast Asia and beyond," the Benda Prize citation reads.

Leshkowich became intrigued by the prominent role of women in markets during a study tour to Vietnam in 1988, a time of dramatic socioeconomic change in the country, while completing her undergraduate degree in history at Harvard University. This interest led Leshkowich to graduate studies in social and cultural anthropology, earning an M.A. and Ph.D. in anthropology from Harvard. Leshkowich joined the anthropology faculty at Holy Cross in 2000. Her research focuses on gender, economic transformation, neoliberalism, middle classness, fashion, social work and adoption in Vietnam. She has also co-edited two other books, as well as written numerous scholarly articles.

The major book award has been presented 32 times since 1977. "It is a tremendous honor to have my work recognized alongside that of path-breaking scholars whose ideas have profoundly shaped my own," says Leshkowich.

The Benda Prize distinguishes Leshkowich as a leading anthropologist of Vietnam and scholar in Southeast Asian studies, shares Jennie Germann Molz, associate professor sociology and chair of the sociology and anthropology department. "Our students and colleagues alike benefit enormously from the expertise Professor Leshkowich brings to her courses, to the department and to the College," says Germann Molz. "This prestigious award reflects the high caliber of scholarship in our department, and we are delighted that her scholarship has garnered such a well-deserved honor." —Evangelia Stefanakos ’14

The Little-Known Side of Socrates

Philosophy professor Joseph Lawrence’s book, *Socrates Among Strangers*, argues that the institutionalization of philosophy in the modern world has come at the cost of its most vital concern: the achievement of life wisdom. He examines Socrates’ sense of strangeness, rather than emphasizing logic as most contemporary philosophers do.

Lawrence was teaching and working in Japan when an earthquake destroyed the neighborhood where he was staying with his family. “Life looks different when framed by the rubble of downed buildings,” he says. “It was in that context that I decided to write not for professional scholars, but specifically for my students.”

The book was published in October 2015 by Northwestern University Press and is dedicated to his students through the years.

William Shea, former director of the College’s McFarland Center for Religion, Ethics and Culture, says: “[The book is] written by a master teacher and a genuine philosopher who, through the medium of his work on Socrates and the personal effects of the Kobe earthquake, knows that philosophy is not a technical chase but a personal, lifelong quest for and discipline of the philosopher’s self.” —Maura Sullivan Hill
New Director of Library Services Announced

Mark Shelton joined the College in July 2016 as director of library services. He was hired after a national search and takes over from Karen Reilly, who has served as interim director since 2014.

Shelton, who previously worked as the assessment librarian at Harvard University, brings 19 years of library leadership experience, including knowledge of collection development, acquisitions and licensing, technology and services and space planning. He also served as the head of collection development at the Gutman Library of the Harvard Graduate School of Education from 2008-2014, and, prior to that, worked in multiple leadership roles at Brown University, including library facilities and infrastructure, collection development, reference and instruction and media services.

“Mark’s previous leadership experiences and exemplary skills will be a great asset to the library team,” says Margaret Freije, vice president for academic affairs and dean of the College. “His expertise in collections development, digital scholarship and library infrastructure will be a wonderful resource to support the scholarship, teaching and learning of our faculty and students.”

Shelton earned a B.S. in applied mathematics from Lyon College in Batesville, Arkansas, and received an M.A. in library science from the University of Missouri in Columbia, Missouri, where he was a National Library of Medicine Medical Informatics Predoctoral Research Fellow. Shelton also earned his Ed.D. in educational leadership from Johnson & Wales University, in Providence, Rhode Island.

“There is a lot of energy and expertise across the library staff, and I am so impressed with what the team has done and is currently doing in support of the faculty and students,” Shelton says. “I am very much looking forward to working with the library staff to expand our services and collections and explore new possibilities so everyone’s great work continues to flourish. I’m also looking forward to helping students grow, think and learn so they are prepared for what comes after they leave Holy Cross.” — Jessica Kennedy

Schmalz Publishes Book to Celebrate the Holy Year of Mercy

Matthew Schmalz’s latest book is inspired by the Holy Year of Mercy, a special year of blessing and remission of sins initiated by Pope Francis lasting from December 2015 to November 2016.

Schmalz says the stories in the book, which was published in May 2016 by Our Sunday Visitor, reflect honesty about his own views of mercy, and are also open-ended to frame discussion for those who read it. “Readers should feel free to disagree with how I have interpreted the issues that I have shared and put forward. Mercy Matters is not a textbook that defines what mercy is or should be,” Schmalz says. “Instead, it is an invitation to reflect and discern the many ways God’s mercy can be made manifest for all of us.”

Watershed Hydrology

with Sara Mitchell, associate professor of biology and director of environmental studies

BY Maura Sullivan Hill

COURSE DESCRIPTION
Watershed hydrology is the study of how water moves through and is stored in the environment. Students in this course will investigate various hydrologic processes and the land/surface characteristics that control how water moves through a watershed, and how water is stored both on the surface and underground. Topics will include an introduction to the hydrologic cycle, precipitation, interception, evaporation, snow hydrology, infiltration, groundwater hydrology and contamination, runoff, streamflow, hydrographs and flooding. This class is field-based and involves weekly lab classes and field trips to put classroom concepts into action.

OBJECTIVES
Students will learn how to measure and analyze hydrologic data using quantitative, computer, field and laboratory tools. These are the same tools that working hydrologists use to solve real-world problems.

REQUIREMENTS
Students complete three exams, weekly laboratory classes/field trips, problem sets and a water use lifestyle project. The water use lifestyle project is an opportunity to reflect on the impact that personal water use has on the environment. During the second half of the semester, Professor Mitchell and the students record their water consumption and attempt to reduce it over several weeks, keeping journals and writing a final reflection about the process.

REQUIRED TEXTS
Introduction to Physical Hydrology by
The group also discussed their water use lifestyle project. Mitchell joined them in their efforts to reduce superfluous water consumption. Some of the students employed creative methods, even leaving dirty dishes in the sink instead of washing them, but most were more practical, like not running the sink while brushing teeth, etc. It was the last week of their project, and Mitchell calculated how much they saved, as a class, through their efforts: 1,000 gallons of water.

**PROFESSOR BIO**

Professor Sara Mitchell joined the Holy Cross faculty in 2006, after earning her Ph.D. from the University of Washington. She is an associate professor in the biology department and directs the Environmental Studies program. Mitchell is a geomorphologist, which means she studies landscapes and how they form and change over time. She investigates glacier- and river-carved landscapes, using field and geographical information systems (GIS) methods. In addition to this Watershed Hydrology course, she has taught Introduction to Geology, Environmental Geology, Geomorphology and Paleoclimatology. She has co-authored 13 peer-reviewed publications and is active in her field as a member of the American Geophysical Union (AGU), Geological Society of America (GSA) and the National Association for Geoscience Teachers (NAGT).

**CONCEPTS INTO ACTION**

“This class is all about water. We start in the sky with cloud formation, precipitation and snow, and then we work our way down,” Mitchell says. “From there, we go into how water soaks into the ground and gets into groundwater, and we spend several weeks talking about groundwater, groundwater flow and contamination. At the end of the semester, we talk about surface water, streams and floods, as well as urban hydrology issues.”

And the students don’t just talk about these concepts—it is important to Mitchell that they get out in the field and apply them. Several of their weekly laboratory classes involve field work, and she often brings in guest speakers. “By having the guest speakers, they are talking with people who are doing this work every day,” she says. “My husband, who is a groundwater geologist for a consulting company in Boston, came to class, and a stormwater engineer from the city of Worcester came to talk about flooding during storms.” The field trips range from a visit to the Wachusett Mountain Ski Area, to learn about how they create snow, to the drinking water treatment facility in Holden that supplies all the drinking water for the city of Worcester. “We got a tour of their process, and then the assignment was to think about parallels between Worcester and Flint, Michigan. They had to understand the process and regulations for drinking water. Could that kind of water crisis happen here?”

**CLASSROOM TO CAREER**

“Watershed Hydrology was my first exposure to the basic concepts of hydrology, which I now apply every day, at every site that I work to remediate,” says Karlyn Whipple ’14. She works as an environmental scientist at a private environmental consulting firm that specializes in remediation of petroleum-impacted sites in Massachusetts. “Everything we learned in Watershed Hydrology, from monitoring well construction and groundwater contouring, to in-situ remediation and Phase I assessment technical reports, has become a concrete and applicable skill that I employ daily,” Whipple says that this course changed the trajectory of her professional life: “Professor Mitchell’s class had an inordinate impact on my career choice. She went above and beyond as an educator to expose her students to tenable and viable career opportunities associated with each concept we covered. Professor Mitchell was approachable, fostered an environment of inquisitive learning and was genuinely interested in our futures as scientists.”
THE FOOD
Welcome to our first food-themed issue! For our opener, we paired sweet jams made by Kim Osterhoudt ’77 (Page 74) with baked goods from the Kimball Sweet Shoppe (Page 66) and a few savory jams with oatmeal made by Alan Donovan ’13 (page 76). Read more about their endeavors in the 56 pages of food stories we have whipped up for you from scratch.
Imagine a quiet community of workers who support a key cog in a billion-dollar industry that produces goods used in every corner of the Earth.

They are tireless.

They are essential.

And they are disappearing.

MEET THE HONEYBEE.

Honeybees are among the vital pollinators of the world’s crops, and their decline translates to decreased food supply and increased food costs. As noted by environmental economist Pavan Sukhdev, author of an earth-shaking United Nations report on ecosystems and biodiversity: “Not a single bee has ever sent you an invoice. And that is part of the problem—because most of what comes to us from nature is free, because it is not invoiced, because it is not priced, because it is not traded in markets, we tend to ignore it.”

For Holy Cross biology majors ANTHONY CRISCITIELLO ’17 and MARY PATRICE HAMILTON ’17, the value of the honeybee—and the implications associated with its decline—could not be ignored. In the face of this global problem, these two students discovered a passion and a team at Holy Cross willing to support it.
**THE MOTIVATION**

For Mary Patrice Hamilton ’17, of Ho-Ho-Kus, New Jersey, the germ of an idea began during her first year at Holy Cross in the Montserrat course “Visions of Difference.” As part of the community-based learning extension of the course, she volunteered in a kindergarten classroom in Worcester. “I was always in the classroom during snack time, and I saw the children interact with common foods like apples and oranges with confusion and apprehension; some of the kids had never eaten these foods before. I started researching why fresh and organic foods are so expensive in this country and that’s when I learned about the decline of the honeybees.”

She notes that while “some people won’t notice the price surge, for others it will be the difference between giving their kids an apple or a processed snack.” Classmate Anthony Criscitiello ’17, of Ridgewood, New Jersey, came to Holy Cross with an interest in beekeeping after a family friend took it up as a hobby. He began talking with Hamilton about the issues of food justice and access raised in her Montserrat course. They wondered, “What can we do to supply underprivileged people with quality produce?”

**GETTING STARTED**

Enter: the bees.

With more questions than answers, they felt that access to a honeybee hive would give them an opportunity to study factors potentially contributing to this global crisis.

Criscitiello and Hamilton’s first explorative step was both collaborative and undeniably liberal arts in nature. Hamilton describes: “It started by shooting articles back and forth and reading about beekeeping in primary literature, blogs, U.S. Department of Agriculture reports, historical accounts and even classical poets like Hesiod. We developed our philosophy of beekeeping before the honeybees even got here.” Criscitiello mentioned their early research and interest in studying honeybees to Justin McAlister, an assistant professor of biology at the College, who encouraged them to pursue the project.

McAlister describes his early role with the students: “The main advice I gave them was essentially that if they wanted to do it, they could do it! Yes, we would need to figure out the logistics and funding and science, and yes, some initial ideas would have to be cast aside for various reasons, and yes, it was going to be a bit of an uphill climb at times, but if they were passionate about setting up hives on campus, then I thought that there had to be a way for us to make it work.”

**BEE SCHOOL AND THE HIVES**

The next step took McAlister and his students back to school—together. During the 2015 spring semester, all three enrolled in beekeeping school, Bee School, through the Worcester County Beekeepers Association, which is the oldest county beekeeping organization in the United States. McAlister and his students attended the courses weekly and made key contacts with experts in the beekeeping field.

Criscitiello and Hamilton pursued and were awarded internal Holy Cross grants from the Marshall Memorial Fund, the Student Grant Program and the Dr. Charles S. Weiss Summer Research Program, providing critical financial support for the project.

The students then took a road trip to Connecticut to a vendor who sells honeybees. They picked up a small cardboard box containing the nucleus “nuc” hive, and the beekeepers and their new bees made the car trip together back to Mount St. James. The bees even got a taste of dorm life before settling in to their home on the edge of campus.

**SUMMER RESEARCH**

Most recently, Criscitiello and Hamilton did just that. They each developed and launched their own projects as part of the 2016 Weiss Summer Research Program, with Associate Professor of Biology Karen Ober serving as adviser.

With a willingness to cross disciplines, ask questions and push through intellectual roadblocks, the students flexed their analytical muscles and mirrored their hives’ exponential growth with their own development as researchers.

For Criscitiello, a cellular and molecular biology major in the honors program with concentrations in biochemistry and organic foods are so expensive in this country and that’s when I learned about the decline of the honeybees.”

Criscitiello and Hamilton’s first explorative step was both collaborative and undeniably liberal arts in nature. Hamilton describes: “It started by shooting articles back and forth and reading about beekeeping in primary literature, blogs, U.S. Department of Agriculture reports, historical accounts and even classical poets like Hesiod. We developed our philosophy of beekeeping before the honeybees even got here.” Criscitiello mentioned their early research and interest in studying honeybees to Justin McAlister, an assistant professor of biology at the College, who encouraged them to pursue the project.

McAlister describes his early role with the students: “The main advice I gave them was essentially that if they wanted to do it, they could do it! Yes, we would need to figure out the logistics and funding and science, and yes, some initial ideas would have to be cast aside for various reasons, and yes, it was going to be a bit of an uphill climb at times, but if they were passionate about setting up hives on campus, then I thought that there had to be a way for us to make it work.”

**BEE SCHOOL AND THE HIVES**

The next step took McAlister and his students back to school—together. During the 2015 spring semester, all three enrolled in beekeeping school, Bee School, through the Worcester County Beekeepers Association, which is the oldest county beekeeping organization in the United States. McAlister and his students attended the courses weekly and made key contacts with experts in the beekeeping field.

Criscitiello and Hamilton pursued and were awarded internal Holy Cross grants from the Marshall Memorial Fund, the Student Grant Program and the Dr. Charles S. Weiss Summer Research Program, providing critical financial support for the project.

The students then took a road trip to Connecticut to a vendor who sells honeybees. They picked up a small cardboard box containing the nucleus “nuc” hive, and the beekeepers and their new bees made the car trip together back to Mount St. James. The bees even got a taste of dorm life before settling in to their home on the edge of campus.

**SUMMER RESEARCH**

Most recently, Criscitiello and Hamilton did just that. They each developed and launched their own projects as part of the 2016 Weiss Summer Research Program, with Associate Professor of Biology Karen Ober serving as adviser.

With a willingness to cross disciplines, ask questions and push through intellectual roadblocks, the students flexed their analytical muscles and mirrored their hives’ exponential growth with their own development as researchers.

For Criscitiello, a cellular and molecular biology major in the honors program with concentrations in biochemistry...
and premed, it was paramount to approach his research with an integrative slant. He notes, “I had to apply much that I had learned about biochem, cell bio and critical reading in order to wade through the scientific literature on honeybees [...] to hone my hypothesis.”

Criscitiello chose to investigate potential factors that lead to colony collapse disorder—when the majority of the bees desert the hive—and why certain hives do not succumb to this disorder. He is exploring changes in pheromones released from diseased or dying honeybee larvae and how this relates to the capability of nurse bees to identify and remove these damaged larvae, a key measure to curbing the spread of diseases that could contribute to hive collapse. Criscitiello explains the greater implications of his work:

“Populations of native pollinators have seriously declined, forcing a reliance on domesticated honeybees. These honeybees do not live on the farms they pollinate. They live on trucks that drive from farm to farm. Colony collapse disorder and the plethora of honeybee diseases have made these mobile pollination services increasingly expensive—an expense that is ultimately carried by the consumer, making produce less available and more expensive. I believe that understanding the dynamic within the honeybee colony will give us the insight we need to find novel solutions to the problems that honeybees are facing.”

Hamilton, a cell and molecular biology major, centered her research on the experienced beekeeper’s truism that honeybees are attracted to particular families of herbaceous plants, particularly those in the mint family: oregano, thyme, lavender, basil and mint. Common to all of these plants are compounds that are reportedly antiviral, antibacterial and fungicidal in nature. Hamilton’s project probes whether these properties of the plants are what attract the honeybees to the plants’ nectar.

She hopes that her research will add to the current fund of knowledge around plant-pollinator relationships. Her findings could help convince large apiaries housing hives to incorporate specific herb gardens as a preventive step to avoiding hive collapse and to look at best practices around how much honey they harvest from hives. It could also offer evidence for conservation work around expanding and preserving spaces that are beneficial to pollinators like the honeybee.

Both students praise Ober, their adviser, for mentoring them through these summer research projects. They credit her for helping them to internalize the
value of building their own confidence and autonomy as researchers while knowing when to seek guidance and expertise from others. "I learned when I needed to ask for help and when I needed to work harder to figure out a better solution," Hamilton says.

**CAMPUS COLLABORATION**

Like the collaborative honeybee hives they have grown to revere, these students understand the power of harnessing the sum of the parts to achieve something greater for the whole community. The nature of studying a topic as unique on campus as the honeybees fostered independence, while at the same time highlighted the breadth and power of academic collaboration and support at Holy Cross.

Professor McAlister witnessed both Criscitiello and Hamilton grow from inquisitive first-year students to proficient researchers.

"At this point, Anthony and Mary Patrice are both at a graduate student level of thinking when it comes to this project," he says. "They've worked through many of the steps that graduate students work through when starting a new project. It's quite impressive and it's been a real joy to watch them develop and mature in their thinking."

McAlister highlights that not only are Criscitiello and Hamilton thinking at a graduate level, but that his colleagues have allowed for an academic team to develop that also parallels a graduate-level research environment.

The entire biology department, including Professor and Chair Robert Bellin, Associate Professor Ober, Assistant Professor Geoff Findlay and Associate Professor Ann Sheehy, offered guidance and direction throughout various phases of the project. Assistant Professor of Chemistry Amber Hupp also provided lab space and background on the chemical components of Criscitiello's research. This dynamic group of professors on campus supplied the diversity of expertise necessary for studying such a unique topic.

**BEES AND BEYOND**

For the 2016-2017 academic year, Criscitiello and Hamilton will begin planning not only for their own futures but also for the future of the honeybees. The students will prepare the hive for the upcoming Worcester winter and will start training new beekeepers to tend to the bees after Criscitiello and Hamilton graduate.

The beekeeping duo will also continue to showcase the honeybees to anyone interested in learning more about the project. Hamilton notes that "every visitor engages and connects with the hive in some way, and it is beautiful to be able to facilitate that interaction.” She even hopes that her role in a new campus club that mentors young female science students in Worcester will provide an opportunity to share the honeybees with an even wider community.

Criscitiello and Hamilton have both short- and long-term goals for continuing their bee research and education. With so many hypotheses and questions to explore, one fact remains: This project and experience at Holy Cross has been a transformative one for both students. They take with them a gift rivaling the sweetness of their bees' honey:

“When people say 'I discovered my passion' it's hard to explain what that is like," Hamilton shares. "It felt like I had always loved bees and now I just knew. It was simple.”

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FOOD FOR CHANGE
BY DAVE GREENSLIT

Access to healthy, nutritious food is a basic human right, and Dave Emond ’96 and Kelly Verel ’97 both work to ensure that this right extends to all populations.

Food justice was most definitely not on Dave Emond’s radar when he studied English at Holy Cross in the 1990s.

He jokes that his main interest in food at the time was how much of it he could eat.

When Kelly Verel arrived on campus about the same time, she had developed a passion for food—reading cookbooks, watching cooking shows and cooking at home—but was skeptical about turning that interest into a career. Friends suggested she become a chef, but she feared spending 16 hours a day in the kitchen, “getting yelled at,” would ruin her favorite pastime.

Now food, and food justice, are central to Emond’s and Verel’s professional lives as they work in very different ways but with the same goal of helping underserved populations gain access to healthy, affordable food.

Emond ’96 is executive director of Liberty’s Kitchen, a nonprofit organization in New Orleans that teaches at-risk young people work skills through food service, and also provides nutritious meals to students in some of the city’s public charter schools.

Verel ’97 is vice president of Project for Public Spaces in New York, which helps establish or revitalize public and farmers markets in the United States and Canada; these markets benefit local food systems, improve access for low-income people and provide opportunities for local entrepreneurs.

Such efforts have grown over the past 10 to 15 years, and Stephanie Crist, a visiting
assistant professor of sociology who has taught three food-related courses at Holy Cross, finds that encouraging.

“To me, food justice is more than the ability of a person to go to a local food pantry and pick up a bag that contains three days worth of food. Today, those bags and services are incredibly important, but not just,” she says. “A just food system would enable people of all economic backgrounds the right and access to healthy foods that are culturally desirable. Food justice approaches recognize the interconnections of food with struggles for economic, gender and racial justice. They also tend to favor both structural change and community-driven responses.”

Emond, a native of Pawtucket, Rhode Island, who went to Catholic schools from kindergarten through high school, says it was only natural that he ended up going to Holy Cross. Indeed, about a dozen of his classmates at Mount Saint Charles Academy in nearby Woonsocket came to Mount St. James with him in the fall of 1992.

A couple months after graduating, he returned to Holy Cross, where he worked in the admissions office for two years, then spent a year teaching English in Japan, before teaching and working in admissions at Saint Sebastian’s School in Needham, Massachusetts.

In the spring of 2008, Emond joined a school service trip to New Orleans to help the city recover from the devastation unleashed by Hurricane Katrina three years earlier. That trip, in which the volunteers worked in the community and stayed at a local church, turned out to be a life-changer for Emond.

“Three nights after returning home, I went to bed knowing I was going to quit my job and move down here,” he says in a phone conversation from New Orleans. “It struck me as the place I needed to be.”

But not before he headed back to Saint Sebastian’s to finish out the school year. Then, he sold his new Volkswagen Passat to his father, bought a beat-up pickup, filled it with a few belongings and headed back to New Orleans, where he spent the next year as a volunteer, rebuilding homes.

“I had that year to really work with my hands and make a contribution in a way I hadn’t really done before. It was extremely gratifying,” he says. “At the end of that year, I wasn’t ready to leave. I needed to do more here.”

“More” became four and a half years at Café Reconcile, a nonprofit founded by a Jesuit priest that runs a restaurant in the Central City section of New Orleans. Café Reconcile serves as a training ground for young people, ages 16 to 22, teaching them culinary skills and immersing them in a workplace culture, as well as providing services or referrals to address housing, transportation, substance abuse, domestic violence and legal assistance issues.

Participants work as steward, wait staff, pastry chef, sous chef or department chef at the café, which serves lunch to about 150 people a day, featuring what its website calls “soul-filled local dishes and some of the city’s lowest prices.” Dishes include chicken (jerk or fried) and catfish (grilled or fried), with an option to add the café’s crawfish sauce, and several kinds of po’ boys, a traditional Louisiana sandwich on French bread with a crisp
crust and a soft center.

The youths at Café Reconcile also serve four-week internships at other local restaurants, giving them a chance to hone their skills and make contacts in the business world.

For Emond—who worked as director of development to build the program, expand its mission and renovate the facility at Café Reconcile—the job enabled him to return to an environment serving young people, as he had in his previous positions in education.

He found the experience at Café Reconcile emotionally rewarding, but also exhausting, and he thought about coming back to New England.

Then, as he tells it, Liberty’s Kitchen “came calling.”

Like Café Reconcile, Liberty’s Kitchen provides at-risk New Orleans youths with food-based service training, helping them become self-sufficient and employable, while also offering what the agency terms “wrap-around support” in health care, mental health care, housing, GED completion, financial literacy and parenting. Liberty’s Kitchen also has a program that provides fresh, nutritious meals at some of the city’s public charter schools. About 4,000 meals, all made from scratch on-site, are prepared and served daily.

Traditional school meals are often high in sodium, fat and sugar, which contributes to obesity, diabetes and an inability to learn, as Liberty’s Kitchen notes on its website. “Healthy, active, well-nourished children are more likely to attend school and are more
prepared and motivated to learn,” a description of the program says.

Emond, the executive director at Liberty’s Kitchen, found the agency’s complementary service training and meals programs appealing, but what really hooked him was its participation in the ReFresh Project, a community fresh food and health hub that includes a number of partners, including Whole Foods Market and the Goldring Center for Culinary Medicine at Tulane University. Liberty’s Kitchen provides the work training and healthy foods access components of the collaborative, according to Emond.

“We’re trying to move the needle on health outcomes for people who lack access to good food, job training and health care,” he says. “That collaborative effort was a large part of the reason why the job really intrigued me.”

For Emond, the most gratifying part of his job at Liberty’s Kitchen is seeing young people, who are so often inaccurately portrayed in the media, realize their potential and work toward it. All of the program’s participants were traumatized by Hurricane Katrina. Some are homeless. Some already have children of their own.

“Seeing their resilience, seeing them respond to adversity is ultimately what all of us come to work for every day,” he says.

One of those young people is Raynard Janeau, 24, a graduate of Café Reconcile who now works as a mentor at Liberty’s Kitchen.

Janeau had finished high school and was looking for a job, without luck, when his cousin told him about Café Reconcile, a place where he could get paid to train and get help finding a job. At first, Janeau didn’t believe him. “I thought it was a joke,” Janeau recalls in a phone interview from New Orleans. “I guess I tried it, and the rest is history.”

After Café Reconcile, he held simultaneous jobs as a cook at Loews New Orleans Hotel and a steward at Emeril’s New Orleans, and now is at Liberty’s Kitchen, serving an internship through a grant from the W.K. Kellogg Foundation.

Janeau says his experience at Café Reconcile, where he is a board member, and Liberty’s Kitchen have positioned him well for whatever comes next. And he has options. Janeau holds a barber’s license and is considering opening his own shop, and he is looking into the pharmacy program at Xavier University of Louisiana.

He says he has learned to believe in himself, and in others. “I trust the process,” he says.

Kelly Verel didn’t quite know what she wanted to do when she came to study in Worcester and, she says, she still wasn’t sure when she left with a degree in religious studies. But she knew she had a passion for social justice, and she knew Holy Cross was the place she wanted to be.

After touring the school, one of about a dozen to which she applied, she made her decision on the ride back home to Long Island. She recalls that, at the time, Holy Cross sent out its acceptance letters two weeks later than most schools, putting her on “pins and needles” as she waited.

“I was thrilled that I got in,” she recalls.

She considers religious studies almost like a major in social justice, “grounding her emotion in actual knowledge,” as she puts it. “I always knew that I needed to do work that I cared about deeply,” she says. “Everything I learned there helped me figure it out.”

Eventually.

After Holy Cross, she served as a Jesuit volunteer in the kitchen of The Center for AIDS Services in Oakland, California, earned a master’s in communications studies at Boston University and did an apprenticeship at The Farm School in Athol, Massachusetts, before landing a job in publicity for Greenmarket, the country’s largest farmers’ market network.

If Emond’s “aha moment” came during his service trip to New Orleans, Verel’s came when she read Eric Schlosser’s 2001 book, *Fast Food Nation: The Dark Side of the All-American Meal.*

That book took a critical look at the fast food industry, which it claimed transformed America’s diet, landscape, economy, workforce and popular culture.
Schlosser wrote that big restaurant chains like McDonald’s cornered the food supply, and, in their quest for uniformity, changed how cattle were raised and slaughtered, adopting practices that were unsustainable.

He also argued that fast food was highly processed, treated with chemicals to enhance its taste and smell and specially marketed to children, speeding the spread of obesity. And, Schlosser wrote, the industry relied on a low-paid, unskilled workforce with a high rate of turnover.

“I read that book and it just dawned on me that I could combine these two passions of mine into one,” Verel says. “I can pair social justice with my passion for food.”

Her father grew up on a farm in upstate New York, and before Verel became an apprentice farmer she had to make a promise to her grandparents. “They didn’t want their grandchildren to become farmers. The work was too hard,” Verel says.

So before leaving for her apprenticeship, she promised that she ultimately planned not to farm, but to advocate for farmers, pushing for sustainable agriculture and food access for everyone.

And she gets to do just that in her work with Project for Public Spaces (PPS), working with residents, municipalities and developers to establish or upgrade community markets. PPS helps its clients gauge what they want in a market, looking at the potential customer base, vendor mix and budgeting.

“It’s also about creating a really special place, a destination,” Verel explains. “That hasn’t changed in the thousands of years we’ve had markets.”

A well-thought-out, successful market provides a gathering place, food, commerce, information on health and cooking and spinoff benefits for nearby business.

Verel points to a market her company helped set up in Cedar Rapids, Iowa, as a story of recovery and an example of how a market can serve the public good and revitalize a neighborhood.

After flooding in 2008, when the downtown was under more than eight feet of water, a resident came to Project for Public Spaces, saying Cedar Rapids needed a great public destination, a place where she could hang out with her friends and buy goat cheese. “It really was, initially, as simple as that,” Verel says.

Space was found in the New Bohemia neighborhood—NewBo to locals—just outside downtown and originally settled by Czechs. Verel said the space had charm, good access points and could serve as an anchor for the neighborhood.

An abandoned, flood-ravaged building that had been called a blight on the neighborhood was renovated, and now the market, which opened in 2012, calls its vendors “persnickety purveyors of all things good,” featuring local food, arts and events and setting the stage for more local business, bars, restaurants and residential development.

“The neighborhood is now doing phenomenally,” Verel says. “It’s a good story of the power of these places, when done well.”

But are such markets affordable for low-income, hard to reach populations who live in so-called food deserts that lack access to fresh, locally produced food?

They can be, according to Verel, who mentions the 100-year-old farmers market in Flint, Michigan, which moved downtown in 2014. Its mission was to rebuild the community “by becoming a hub for a thriving local fresh food system,” supporting local farmers, becoming a community center and providing access to healthy food for nutritional assistance recipients. Since the move downtown, Verel says, the market has doubled in size, tripled its sales and serves an increasing percentage of low-income customers.

“It’s been very successful in targeting a

Food justice has been a long time coming, but Emond, Verel and Crist agree that it is finally getting the attention it deserves.

“Access to fresh, healthy food is such an essential part of the solution going forward,” Emond says. “It’s a major part of our focus. We try to see everything we do through a lens of health and wellness. If you’re not able to be healthy, then you’re not able to focus on the important things in your life.”

Verel sees progress on access and awareness of the connection between food and health, but notes that there remains much to be done. “Local food is about one, maybe two, percent of what people consume in this country,” she said. “It’s still pretty small. There’s a long way to go.”

Still, she says food justice is getting some attention in the media, and the U.S. Department of Agriculture has gotten increasingly involved in local food and sustainable agriculture, providing funding for markets and expanding access to those receiving federal nutritional assistance by doubling the amount their subsidies can buy at farmers markets.

Verel also feels that outside funding is needed for local food efforts, much like the way donors help support museums.
and the arts. “We don’t do that with food. We fully expect that it’s going to be financially sustainable on its own,” she says.

Last year, Project for Public Spaces hosted its ninth annual conference, this one in Barcelona, Spain, where 400 people from 40 countries attended. Participants ran markets, wanted to start one or were otherwise affiliated with them. The gathering showed the power of food and markets to address issues of health, equity and economic development, according to Verel, who adds that food builds a bridge for people who otherwise might not have much in common.

Crist, whose research includes how nonprofit organizations address food insecurity and hunger as their mission, remembers a trip 15 years ago, when she accompanied her parents and members of a church group on a visit to a nonprofit that offered meal programs and a food pantry.

“I was struck by the extent to which hunger and food insecurity are so often embedded in the everyday experiences of poverty in the United States,” she says, noting that it was especially striking from her position of relative privilege.

Crist says people have become more aware of food issues across the country, and are particularly active locally and on campus.

“Nationally, there has certainly been an increase in attention toward local foods and fair foods. These efforts have the potential to increase food access for everyone, and I am enthusiastic about these efforts,” she says. “At the same time as I support those, I also don’t want to lose sight of solutions that seek to reduce poverty.”

In the community, she notes the work of the Food Policy Council, the Regional Environmental Council, Community Legal Aid, a recently formed regional food hub pilot program, and the Worcester County Food Bank, as all working for food justice.

And on campus, where she has taught courses in “Sociology of Food,” “Food, Poverty and Justice” and “Gender and the Politics of Food,” Crist sees increasing student interest in the topic. She points to the new student organizations Holy Cross Food Nation and Holy Cross Food Recovery Network, and the re-establishment of a community garden on campus.

“I believe that food has an enormous potential as an agent of social change,” Crist explains. “Food is something that everyone can relate to and food has the potential to aid individuals in creating connections across differences.

“I’ve seen this happen in the classroom and I’ve seen this happen in the community, and it’s one of the many reasons that I am committed to food as an avenue to not only food justice but also social justice, more broadly.”

When Holy Cross Magazine asked me, Lynne (Sampson) Curry ’87, to interview Marc Sheehan ’07, a James Beard 2016 “Rising Star of the Year” semifinalist and the chef-owner of Loyal Nine in Cambridge, Massachusetts, I had no idea how much we shared in common. I’m a food journalist, cookbook author, blogger and former restaurateur who has lived in the Pacific Northwest for over 25 years, and I have an abiding love for New England’s culinary roots. Marc’s 18-month-old restaurant, Loyal Nine, is the first historically based restaurant serving New England revival dishes, like soured (pickled) blue fish on brown bread. Relying on seasonal products and heritage ingredients, this Colonial-inspired restaurant has been hailed by both Bon Appetit and Eater as a 2015 best new restaurant, and The Boston Globe called it “one of the most interesting restaurants in the city.”

At Holy Cross, Marc and I both majored in history. Despite the 20 years between graduation dates, our studies triggered awareness for each of us about the connections between food and the larger political, social and cultural events of the past and present. This is the underpinning of my food journalism and of Marc’s restaurant.

Read an excerpt of our phone conversation, where Marc and I discuss what maple syrup has to do with abolition, why you won’t find chowder on the menu at Loyal Nine and how our liberal arts educations guide our daily work as writer and chef.

**MARC** When we were opening the restaurant, we were thinking a lot about what to call the style of food we were going to try to do, what to call the type of restaurant. The term we focused on was East Coast revival, and I think that the word revival is the key point. It’s trying to revive and bring back to the forefront what actual food in New England was. It wasn’t just the recipes, it wasn’t just the dishes that people were eating, it was the ingredients, it was the way of purchasing them, it was knowing the person who produced the food that you’re about to eat. And, you know, for whatever reason and there are a lot of factors, but in New England we were the first region to sort of abandon our true culinary heritage and how we sourced our product. And as things have started to change, we’ve been the last people to really revive it, to recapture it.

**LYNNE** You see this happening in other regions of the country. The Southern Foodways Alliance is this real rediscovery of heritage southern foods. How much has that inspired what you’re doing with the East Coast revival? In fact, you’ve coined that term.
**MARC** I appreciate you saying that. The word revival is very important because it’s not like I’m making it up. This is what the food was ... this is what either their ancestors were eating or people who had lived in this region once considered to be dinner. And for whatever reason, we lost that. To me, that’s kind of sad. If you go to other parts of the country, you can have people talk to their grandparents about what they cook and they’re still making that for their kids today. Whereas when you are in most homes in the New England area, that isn’t necessarily the case.

**LYNNE** One of the things I think about is food as social history. We were both history majors, and I was reflecting that I had that first “aha moment” in terms of food as a relevant and legitimate part of our history when I was taking a European history course with Professor Theresa McBride. What people ate, how they were getting their food and who was getting which food, these were all a significant part of the history of what was going on politically. Was there any particular point in time when you had a similar sort of trigger in terms of the role of food in our history?

**MARC** It’s funny that you can remember the exact moment, class and professor, because I had the exact same thing. I was taking Colonial American history with Professor Ross Beales, it was my senior year, and I knew I wanted to cook, so I was always sort of on the lookout for stuff involving food. I was going through a database, and I found a document written by Benjamin Rush, who was a signer of the Declaration of Independence, to Thomas Jefferson, who at the time was secretary of state. It was a study on the maple syrup industry in Vermont, and how the United States could sort of expand and exploit the already existing maple syrup industry economically. So it was basically just a study on the economics of maple syrup. And right at the end of the document, Rush, who was a noted abolitionist, just threw in this bit about how if we could increase maple syrup production we could phase out all West Indian sugar from the new United States and therefore eradicate the slave trade. You know, he used some term like, “that miserable enterprise.” And it was just something that struck me, that you had this interconnectivity between early abolitionists, two people at the highest levels of government talking about this, and it was being brought up over maple syrup. And that was the first moment for me where I thought, there has to be more of this, there has to be more to the story, as well as probably some delicious foods.

**LYNNE** We historians, we love this stuff, but speaking to a public audience through the medium of a restaurant, how did you think this was going to resonate with people and not just be interesting, archaic information?

**MARC** You know, we’ve been open a year and a half, so it’s still something that’s very much a work in progress. With anything where you’re trying to do something different, particularly with food, you always have to factor in that, one, someone has to choose to buy this and, two, that they’re going to put it in their mouth. If you can’t make it sound appetizing and be delicious once they eat it, what’s the point of me trying to make some statement if ultimately you’re not going to have a good dish? We’ve put some stuff out there that hasn’t really resonated with guests and as a result we’ve changed course a little bit at times. Usually it’s more like a dish here, a dish there, rather than a grand sweeping fault.

**LYNNE** I think part of what you’re doing through a restaurant—or, if you’re writing, as I do—is educating people. You want to inform them of something and they are looking for an experience. So I think you can play with that but only within reason, right?

**MARC** For the most part, people are coming in with an open mind and they’re willing to try things. On the other side, we did a dish with this old seasoning element called mushroom ketchup, where we had this rich, acidic, mushroom-like juice that we were folding into a mushroom purée with roasted mushrooms, serving it on toast with braised conch. And it was something that people just did not like. And as proud of it as we were, as historically relevant as the technique was, it just didn’t work. So we can reapproach it at some point, maybe try to fix it, do some tweaks to it, but, you know, we’ve made the decision of, well, if people don’t like it, let’s not serve it. I’m not going to teach anyone anything by serving them something that they don’t want to actually eat.

**LYNNE** I’ve written a couple of opinionated articles about chowder. But I read that some iconic foods, chowder and baked beans and Indian pudding ... are not going to be on your menu. Can you talk about why?

**MARC** If you come to Boston and you want to eat chowder, you have a thousand options. And so the initial decision [at Loyal Nine] was if you want to come eat something that’s not chowder, come to our restaurant. The other reason for it is if you go back and you look at some of the history of chowder, it wasn’t originally what a lot of us think of as clam chowder. It developed into a dish that we know today as salt pork, onion, potatoes, fish or clam stock, fish or clams and some sort of crackers. A lot of times people will thicken their chowder with a roux or they’ll allow the potatoes to cook in it so that the starch from the potatoes thickens it. But initially you had things like cracker meal being ground up and put into the chowder so you had something that was more akin to a porridge. Oftentimes they didn’t contain any dairy because dairy was expensive or not available.

The first chowder recipe that I could find is from the 1630s and it was called chouder, C-H-O-U-D-E-R. And it was striped bass that was seared in rendered salt pork and as the fish was searing, you deglazed it with water and put installments of water, basically so that the fish would give out its own juices. And then you would stir ground up hardtack crackers into it to thicken up those juices and then it’s served...
with pickled apples and pickled mangos. And that just in no way resembles the chowder that we think of.

So, I just kind of looked at it as there are so many other dishes, so many other ingredients, so many other things that people aren’t aware of in New England food, that I was going to make the decision that we’re not going to do our own chowder. You know, to make that decision that this is what I think a New England chowder is, I don’t know if I’m quite there yet.

LYNNE I wanted to delve a little bit into your research methods, because I still use the skills I learned in history at Holy Cross to do any kind of article I’m writing. And clearly what you’re doing takes a phenomenal amount of research, so I’m really curious about what kind of methods you are using to create these dishes.

MARC I don’t know if anyone has ever asked me that ... The great benefit of Holy Cross—and I’ve said this to a lot of people who asked me, “Why did you go to college prior to going to culinary school if you always knew you wanted to cook?”—is that it teaches you to think. It teaches you how to take a small piece of information, distill it and extrapolate on it. That’s the method by which I approach putting dishes together. If bluefish is coming in to season and I want to use that, I go through different sources, whether they’re primary or secondary sources, and find out what bluefish was served with, why it was served that way. Why did some people wrap the entire fish in salt pork and bake it? What did they want it to taste like? And then I take all that information and turn it into a plate of food.

You know, on your end, I’m sure you’re dealing with the balance between writing as well as cooking. I’ve never personally had to cook something and then go write about it. Usually I can just cook it, give it to a guest and it’s over with. They eat it, they tell me if it was good and then we do it a couple hundred more times. I’d be interested to know what that process is like.

LYNNE Well, when you do a cookbook, you will! It’s not that dissimilar, except that I don’t have the feedback that you’re getting through serving it to your guests night after night and training a cook to replicate it exactly the way you want it. But it’s funny, because I start from the exact same place you do. I generally am looking at something seasonal or a local ingredient and I start with that and I kind of do a 360 and start to examine it from all those perspectives of what can be done with it. What can I apply to it in terms of technique? What direction do I want to take it, sweet, savory, spicy? And then it’s just a matter of, I have a recipe that I’ve drafted and I cook and I mark it up and it’s a big, old messy piece of paper, splattered with food by the time I’m done.

MARC Do you feel that the liberal arts background has contributed to that [research method], or do you feel like more specifically a background in history helped you? Because for me personally, in accumulating information, then having to write about it and form an opinion, you’re doing history studies. It’s basically the same thing when I’m putting
food together: I’m having to compile a tremendous amount of information if I then want my result to be something original, it’s not that I’m just finding a recipe in another chef’s cookbook.

LYNNE  I wouldn’t be doing this without the English classes I took, where you couldn’t turn in a paper that just was a series of your note cards—because back in my day we were still writing footnotes on our index cards and then amassing that into our term paper. You have to be both a critical thinker and a skeptical thinker even more nowadays, with the access to different source information we have, thinking about where it comes from and then doing a lot of interpretive thinking of your own to create something that’s your own idea. And it’s similar in that I’m guessing you feel like a dish is never completely finished, and they say writing is never finished.

MARC  The good thing with food is, you have the next time you plate that dish, the next time you cook it. The next day you can always be tweaking it, you can always be improving it.

LYNNE  You cooked for the chaplains’ office at Holy Cross, right?

MARC  Yep. I worked there for three years.

LYNNE  Taking yourself back there, could you have predicted this career path? Clearly you wanted to be cooking, and here you are with a restaurant that’s getting tons of attention, tons of accolades, with one of the most novel concepts I’ve heard of in quite a long time. So how do you reflect upon the trajectory your career has taken?

MARC  The chaplains’ office … when it came about, it was kind of the perfect thing, because I didn’t do a ton of extracurriculars, because I was sitting in my room reading cookbooks, basically. It [the cooking job] gave me a chance to cook whatever I wanted to. The head chaplain at the time, Kim McElaney, who has since passed away … sorry, I’m getting a little choked up talking about her … had a great influence on me in encouraging me to pursue this. We talked earlier about how this isn’t a common career path for people who go to a school like Holy Cross. And, you know, she was so excited about the fact that this is what I wanted to do that it made me start to look at it like something that I shouldn’t be afraid to discuss.

Actually in my apartment, I’m looking at it right now, I have the final menu that I cooked at Holy Cross framed on my wall. Kim had it framed and gave it to me. It was five hors d’oeuvres to start, and then it was 11 courses with wine pairing. And if you look at that menu, there are a lot of dishes or ingredients or techniques that are on the menu at Loyal Nine. That was the beginning of me starting to think about the concept and trying to figure out a way to put some of these ideas onto the plate.

So it’s something that I look at pretty much daily as a little bit of a reminder of where this journey started.

LYNNE  Absolutely. That’s quite a kind of origin story for where you are today and it started, well, that many years ago.

MARC  When you were at Holy Cross, were you thinking to yourself, “I need to get into the food world?” Or is it something that happened later, that your time at Holy Cross prepared you? And either way, do you look back at Holy Cross and think, I was thinking about this [food] then?

LYNNE  I’ve always been obsessed with food and I come from a food-loving family like you do. It took a little bit longer for me, because I graduated 20 years before you, for it to be legitimized and for me to say, ok, I can take my education master’s degree, my history major and my culinary school training and I can craft a career that builds on all three of those elements. In a way these are sort of “follow your bliss” stories, right? You used your liberal arts, Jesuit education to follow your bliss and create an endeavor that’s completely new … you simply started asking these questions and look at where it leads.

Read the full transcript of Lynne and Marc’s conversation—and hear more about what’s on the menu at Loyal Nine—in a web exclusive at magazine.holycross.edu.
GATHER ROUND THE TABLE

BY KATHARINE WHITTEMORE
Vegan produce farmers in New Hampshire. A 100-year-old family farm in Massachusetts. The Jesuits in Ciampi Hall on the Holy Cross campus. Three distinct communities, who all share a reverence for food, and mealtime, as a place to create and nurture community.
First we eat, then we do everything else,” said the great food writer M.F.K. Fisher. So I found as I zipped around New England this summer, meeting and eating with dozens of people, all brought together by the bounties of the earth, and the bounties of community. Sometimes, I followed around alumni who cultivate the earth and its creatures. Other times, I explored right here on campus, where new community gardens now beckon. Finally, I dug into the spirituality of food by sitting down to dinner with 15 insightful priests. Talk about chewing over an assignment; all summer long, I got to think about eating—and land, and growing and sustaining our very existence. In other words, “everything else.” So please, read on, and help yourself.

AUSTIN BROTHERS VALLEY FARM, BELCHERTOWN, MASSACHUSETTS

It’s a steamy July morning, and I’m walking along two colorful rows of some 30 buy-local-feel-good vendors (cut flowers! serious zucchinis! artisanal goat cheese!). The spread in front of me is the weekly farmers market in Amherst, Massachusetts, held in the Spring Street parking lot by the town commons. It’s a 40-year tradition in the town and, on its website, bills itself as “one of the best places for local food, fun and community.”

Each vendor gets one parking space. I head over to #432—dove gray awning, big blue coolers, hanging pink impatiens—to meet the folks behind Austin Brothers Valley Farm, of Belchertown, Massachusetts.

Patricia Austin ’77 greets me. She was a biology major at Holy Cross, and is now an environmental quality engineer for the Massachusetts Department of Conservation and Recreation. I’m introduced to her sister, Maureen, and sister-in-law, Roxanne, the family crew running the stand this weekend. Five of the six Austin siblings, plus spouses and eight children, live within a few miles of the farm. (Patricia, lately of Worcester, is the outlier.)

The Austins have occupied their land since the 1880s, when Patricia’s Irish grandparents bought it up, leaving The Dingle to hang up a shingle in this Connecticut River bottomland. Ní dheanann an fear a bhfuil bó gá speal, goes the saying: “The man with a cow doesn’t need a scythe.” And indeed, from the start the Austin farm didn’t sell much produce. It produced milk. Many farms in the area were dairy farms. The first generation of Austins owned 13 cows and sold milk and butter in Holyoke. The second generation had 60 cows and sold to big milk companies like Agrimark and Garelick. When Patricia was growing up, her father, Joe Austin, used to note the nice symmetry that, in 1949, there were 49 family farms in Belchertown. Now there are maybe a half dozen.

Dairy farming became pretty much unsustainable by 2000, though the Austins milked it out until 2006. That’s when they reinvented their 130-acre farm as a purveyor of quality meats, adding plenty of other creative ways to survive too (one magic word for you: agritourism). Her nephew, Michael, is the herdsman, who works with his son, Jim. Her brother, Bill, plants the feed crops.
Her brother-in-law, Randy, helps fix the machinery. Her sister-in-law, Diane, gathers and ties the hay bales. Maureen and Roxanne specialize in marketing the farm to consumers, taking workshops at a local advocacy organization called CISA (Community Involved in Sustaining Agriculture). Patricia fills in at farmers markets and helps “herd” (direct quote) everyone together to map out strategy.

The “brothers” of Austin Brothers refer to Patricia’s father, Joe, and his five brothers. This generation of brothers numbers Joe Jr. and Bill. Patricia’s oldest brother, Army first lieutenant Michael Paul Austin, of the 299th Engineer Battalion, died in Vietnam in 1971.

Amid sorrows and setbacks, and against the odds, Austin Brothers Valley Farm is a heartening rarity; a farm that’s getting by, where all of the siblings still pitch in—with all firmly committed to not selling the land. They have 100 head of cattle and sell high-quality, grass-fed beef direct to individuals, plus gourmet butcher shops (Sutter Meats) and high-end restaurants (Sierra Grille, The Green Bean) in nearby Northampton. Here in the five-college area, they also get some business from the University of Massachusetts at Amherst and Hampshire College.

But, like I said, meat doesn’t meet all their needs. The Austins have also embraced “value added products,” to shoehorn in some jargon. And to add value, you have to be creative. The Austins sell tickets to corn mazes (so they don’t get lost themselves when cutting the mazes, they hoist butterfly nets aloft so they can find each other above the stalks). They offer birthday parties and hayrides. Patricia’s sister, Eileen, cooks for the events, and Patricia’s friend Mary Ann Fairbrother Kristan aces the aesthetics, as I can see from the photos on Roxanne’s smartphone: a huge painted turkey on plywood, the shed decorated with sunflowers and (my personal favorite) the scarecrow dressed up in a full bridal gown. These add fun and atmosphere for educational field trips, which are overseen by Maureen, a retired fourth-grade teacher. The Austins have also hosted corporate events, like for the staff of a local Home Depot.

All this prettification is a far cry from how Patricia’s generation grew up. “There weren’t many farm kids at Holy Cross,” she recalls. “I felt so different, and the other kids seemed so wealthy to me.” Patricia really realized the disconnect when she brought home her roommate, Janet Maycock Abbott ’77, the daughter of a Wethersfield, Connecticut, phone company executive. Patricia and Janet still laugh about what happened: “I was showing Janet around the farm and took her into the barn. She almost passed out from the smell!”

Again, with the creative ways to generate income: The Austins may not sell crops, but they do grow feed for their herd, with premium hay sold to the area’s equestrian farms and stables. At today’s farmers market, Maureen and Roxanne also sell their own chicken eggs—playfully labeled “Two Chicks”—nestled in these fantastic chartreuse egg cartons. When I gush over the color and design, Patricia jokes “they’re channeling Martha,” as in Stewart.

This playfulness and go-for-it attitude has won the Austins a following, which became clear when I buttonholed several customers. Take Susan Lowenstein, of Amherst, who totes jewel-toned cloth bags as she works her way through the market: “I think they’re fabulous,” she says. “I’ve bought from the Austins for years. I like that they do grass-fed, and I use their ground beef for steak tartare.”

Elliott and Cheryl Burke like to buy skirt steak for stir-fry and Asian spring rolls. Elliott’s dad visited here from Michigan a few years ago, and they served him Austin beef burgers. “My dad still talks about it when he comes out here. ‘Are you going to make those burgers again?’”

Grace Griecci stops by every Saturday, mostly for the London broil, and she says the Austins “are very good and sweet people.” Good and sweet is definitely the vibe here. They treat everyone warmly, from the cashless hipsters who swipe their cards on Square, to the Supplemental Nutrition Assistance Program (SNAP)
customers who hand over wooden chits. Each week, the Austins set out a water bowl for passing dogs. They chalk welcoming pictures on the macadam (flowers, flags, hamburgers). They display a handy beef cuts chart for customers. If you ask for a certain cut, and they’re out of it, they take your name and number and call you when it’s back in stock.

It’s all part of making their product accessible, and their family story engaging. The Austins’ herd is raised naturally on green pasture, and fed on hay, silage and fresh water. No hormones, no feed additives. Patricia wishes more customers would come straight to the farm to buy their meats. “We’ve made the corn maze a destination,” she says. “Now we want to be a ‘beef destination.’ Our prices are cheaper than Whole Foods. But people are busy, and it’s hard to get them to make an extra stop.”

I sit on the back of the Austins’ flatbed truck and watch the faces go by. It strikes me how people at farmers markets seem more serene, more savoring, than people at supermarkets. The sun is climbing in the Wedgewood sky. I hear the thunk and jingle of the cash drawer. Patricia grounds my thoughts with an observation of her own: “When I was growing up, the local market sold local food, and you didn’t think twice about that. Now, though, stores get products from all over the world and beyond.” She pauses, smiles. “But we’re still local,” she says. “And we’re still here.”

SUN MOON FARM, RINDGE, NEW HAMPSHIRE

There’s nothing I like better than a high-contrast reporting experience, and I got one at Sun Moon Farm, in the hills of Rindge, New Hampshire. There I’d been, hanging out in a parking lot with the Austins, dairy farmers-turned-beef purveyors. But Craig Jensen ‘02 and his wife, Megan, sell only produce. No beef, no dairy, no eggs; the Jensens are vegan. The Austins’ farm spans four generations and two centuries. The Jensens bought theirs in 2011—with the help of two other families, renting out to even more. It’s 31 people altogether, who form the South of Monadnock Community Association. The Jensens set aside some 12 acres on the property to create Sun Moon Farm that (stay with me now) is technically classified as a condominium lot.

Jensen greets me barefoot, with a sun-warm handshake. Holy Cross photographer Tom Rettig and I gamely tag after him for a tour, as I scribble notes and scramble to stay out of the frame. Right off, we can see how unique this place is. Sun Moon Farm lies on the old grounds of The Meeting School, a small, Quaker, experiential-learning school. It was founded in 1957 and closed in 2011. The South of Monadnock members are spread over seven former school buildings on 130 acres. The community is so tight that Jensen habitually waves when a car goes by on this secluded road, since he almost always knows the passengers. Endearing confession: He has to remind himself not to wave at cars when he’s in the city.

The Jensens have planted five of their 12 acres so far, mostly on the school’s old soccer field. This summer of drought was tough—they are a rain-dependent farm with no irrigation, but do work the ground with the help of two tractors. To grow year-round, the Jensens have also built a greenhouse. Its pitched plastic roof luffs in the wind, flashing silver in the sun, and my eyes light within and without on rows of green beans and eggplants, tomatoes and potatoes. Onions, garlic, carrots, rosemary, squash, cucumbers. Too many greens and herbs to count. And the flowers! Sun Moon has a contract with Old House Gardens Heirloom Bulbs, out of Ann Arbor, Michigan, which sells historic rare varieties. Jensen shows off a field of big blowy dahlias, crimson, gold, roseate, some grown from bulbs that have been commercially extinct since the 1880s. The vegetables, the flowers, the abundance—I’m dazzled. Which is precisely the point.

“We are purposely hyper-diverse,” explains Jensen. “Everything we could grow, we grow, to give the full New England CSA experience.” CSA stands for “community supported agriculture,” and it’s an idea that first flowered in America in the 1980s, whereby an individual can buy a seasonal share of weekly produce from a participating farm. There are upwards of 12,000 CSA groups in the U.S. now, with the first starting in Austin’s state (in Great Barrington, Massachusetts) and the second in Jensen’s (in Wilton, New Hampshire, just a few miles from Rindge).

On Tuesdays, 35 local shareholders pick up their bounteous baskets at the farm. On Wednesdays, Jensen drives a lime-green Ford van to Cambridge and Somerville, to supply another 50 customers at the Agassiz Cooperative Preschool and Cornerstone Village Cohousing. Before that, the crates of vegetables are brought to Sun Moon’s washing station (big trough sinks, spray nozzles, wire-topped tables) where everything is trimmed and cleaned. Who knew, but this is a place of major fun. I loved learning that each Sun Moon farmer, for instance, has a pet name for his or her big metal vegetable cutting knife. One is called The Judge. Another is Roger Sterling.

This is a strictly organic farm, so hardcore pest-and-weed strategies are in order. The Jensens mulch heavily with straw. And they offer stipends, plus room and board, for up to three workers at one of the old school buildings. And so I meet Leigh Mae Friedline and Clara Ruppert, sitting in the dirt, chatting as they yank up pigweed. Not a bad gig, actually. Earlier, all hands were on deck for one of their most heinous jobs: picking potato bugs off potatoes. The only farm member who appreciated the bugs was Jensen’s serene 18-month-old son, Fox, who today spends much of his time in a canvas carrier strapped to his dad’s chest.

While swallows cut the sky, and we make for shade, I get Jensen’s bio. He’s a native of Caldwell, New Jersey, and the son of
teachers (dad, wood shop, and mom, kindergarten). He majored in sociology at Holy Cross and still has strong school ties; sociology professor emeritus Jerry Lembcke (who grew up on a big Iowa farm) and world religions professor Todd Lewis have visited Sun Moon Farm. Andrea Borghini, a philosophy professor who studies food, invited the Jensens to help cater a meal for one of his classes (their pressed cider was a particular hit). During college, Jensen also did “a solidarity and immersion trip” to Mexico. “That was a really powerful experience,” he recalls. “Our neighbors treated us as brothers in Christ, and I found myself wanting to effect change, to live a smaller, simpler life.”

Though Jensen grew up Catholic, he now practices the Quaker faith, belonging to the Rindge Meeting House, resting on the Sabbath (“people need sustainability, too”) and making use of the Quaker practice of “clearness committees,” in which a small panel of people help you think through life’s turning points. Like whether to get married (which the Jensens did in 2011, in a hayfield here) and whether to use their savings—earned through farm apprenticeships elsewhere, plus teaching jobs—to buy Sun Moon Farm.

They’ve intentionally crafted a life based on community and food. There’s a lending library in the barn. The South of Monadnock Association holds regular meetings and potlucks, and features a preponderance of toddlers. “Fox is a big part of why we’re farmers and live in a community,” says Megan, who studied biological anthropology at the University of Michigan. “He has lots of loving adults in his life, and he sees us work hard. This is a physically and financially hard life, but so spiritually rewarding. We hope our lives, in a small way, witness new possibilities for the world.”

Our tour ends, logically and wonderfully, with a meal. Every Thursday, there’s a community potluck. The adults sit in a makeshift folding-chair circle, as the kids climb trees and graze at the table. Tom puts down his camera and I my notebook, and we load our plates with eggplant-garlic baba ghanoush, red and yellow sliced tomatoes, olive and dragon-bean salad, Megan’s killer sourdough bread and homemade pizza with swiss chard and tomato. I shamelessly take seconds, ok, maybe thirds. “Our product is more than food,” says Craig Jensen, of this life he and the others have chosen. “We have so much fun here. Often, we’ll be out in the fields, and we’ll be harvesting, and we’ll laugh and say, ‘Can you believe it? We’re at work right now.’”

HOLY CROSS JESUIT COMMUNITY, CIAMPI HALL, WORCESTER, MASSACHUSETTS

Long ago, Boston College students used to try to insult Holy Cross students with this line: “They eat applesauce.” It was a city kids thing, looking down on supposed country bumpkins. “Holy Cross was a farm before it was a campus,” explains Rev. Michael Ford, S.J. “There used to be cows on the grounds. There were potato fields too—and an orchard.” Thus the applesauce gibe.

How fitting, therefore, that I duck under an apple tree (glossy green, if a bit drought-dusty) next to the patio at Ciampi Hall, the Jesuit residence on campus. It’s a Tuesday evening in August. Warm winds. Yellowing light. And I’ve come to talk about food and community with the Society of Jesus, over dinner. My host is Rev. William A. Clark, S.J., and our table includes Fr. Ford, Rev. Paul F. Harman, S.J., Rev. William E. Reiser, S.J., and Rev. James K. Stormes, S.J.

There is great curiosity among the Holy Cross community about what mealtimes are like at Ciampi. So here’s the first big reveal: Thanks to chef Ken McNickles and his staff, the food is excellent, by turns adventurous (McNickles has...
been known to add edible flowers) and traditional (Wednesday is always pasta, Saturday is steak, Sunday roast chicken). Tonight, I fill up on scallops seared in olive oil and paprika, prosciutto chicken with a mushroom deglaze, corn on the cob and a succulent dish of charred carrots and cherry tomatoes. The men serve themselves, buffet-style, from the kitchen.

McNickles sometimes features produce from his small farm in Sutton, and he also harvests from the Holy Cross Community Garden (see Page 58) raised beds outside Ciampi. (One recent Wednesday featured pasta with pesto made from campus-grown arugula). On certain holidays and occasions, the priests themselves cook: Fr. Reiser is famous for his risotto, and Fr. Ford for his Washington Pie (like Boston cream, but with a jam filling.)

Second reveal: The atmosphere is very (how shall I put this?) low-key. No one says grace aloud beforehand, mostly because "they've all just come from daily Mass and "the Eucharist is the most important meal," as Fr. Ford says. The men are dressed casually in slacks and short-sleeved shirts. Their talk is informative, un-self-conscious, convivial. I overhear someone mention a friend's MRI. Others hatch plans to take in a movie ("Jason Bourne") after dinner.

This conversationality is a modern phenomenon. The oldest priests can recall when you were forbidden to talk at meals, and couldn't eat until the Deo Gratias prayer was said. When Rev. John Savard, S.J., the most recent rector of the Jesuits on campus, renovated Ciampi a few years back, he wanted to enhance community, and so installed acoustic panels everywhere to facilitate better hearing. Likewise, the dining area had been a forbidding stark white, but now is painted a soft coffee milk color. A wine rack holds two dozen bottles of red, with a few bottles of white on ice. A side table features bowls of apples, oranges and bananas. The wall art is movingly religious, not unexpectedly, including a copy of Caravaggio's famous "The Taking of Christ," where the soldiers' shining armor acts as a mirror for the viewer, to see ourselves reflected in the act.

My own reflections take place at one of the half-dozen round tables, all topped with plain white linens, with potted begonias for centerpieces. Each priest (some 15 tonight) is supposed to bring his own cloth napkin, kept in a labeled cubby by the door. Who sits with whom seems random, but experience tells me there are usually patterns at play. I ask Fr. Clark about the clique factor: "I've been in some houses where there's some jockeying for position," he says. "We avoid that here, by and large, and tend to be inclusive, though there is some natural sorting by generation." In Rome, he adds, the priestly residences are arranged by nationality, to avoid the mealtime language barrier.

Rev. William R. Campbell, S.J., '87 (the College's vice president for mission, as well as a gardener himself) is out of town, but before I came here, he emailed me some compelling material about St. Ignatius' views on food and community. I share this informally at my table. "It is good, moreover, to get accustomed to what is common and more easily obtained in the matter of food and drink," Ignatius wrote to Adrien Adriaenssens, rector of the Jesuit College in Louvain. This was in May, 1556, just two months before Ignatius' own death by kidney stones.

This idea of "common and more easily obtained" strikes a chord. Each priest has served where there is food scarcity. Fr. Reiser lets on that he ate yak cheese in Bolivia. In Baghdad, Fr. Ford and Fr. Harman scooped up goat-flavored rice pilaf with their hands. Fr. Clark quotes a saying he recalls from Jamaica: "Mango time, put away your cooking." It means you eat what you find. Indeed, Fr. Stormes recalls a much-frequented mango tree in Nicaragua: "So many people took meals from this tree, it was the equivalent of Joe's Coffee Shop."

Ignatius ate plainly, though his brethren sometimes treated him to roast chestnuts, a delicacy he loved from his Basque childhood. He may have eaten plainly because he had a bad stomach, however. Ignatius "complained bitterly" about his digestion, says Fr. Stormes. And he was sympathetic to differing dietary needs, once writing: "Spiritual men will not think it strange or reprehensible to have different food and drink on the same table to answer the requirements of good or ill health."

Again, how relevant. It's been only two months since Fr. Clark had a heart transplant, and I notice that there is a separate fare for him at the buffet, the result of Chef McNickles' long consultations with his caregivers at Tufts Medical Center. Other priests need low-sodium diets, or must take medications with food at varying times. Fr. Reiser jokes that he and Fr. Clark often cross paths in the separate snack kitchen at night, both there to take their pills assuaged by graham crackers and peanut butter. Health helps healers heal, right? As Ignatius wrote: If priests "treat their poor bodies well, they will have strength enough for works of zeal and charity for the help and edification of their neighbor."

At my table, the priests' talk moves from a holy man to the Holy Land. They all agree that "Jesus was always sitting down to dinner with someone," to quote Fr. Ford. Mary and Martha, the Pharisees, the disciples, the Last Supper, the Supper at Emmaus. We commune with each other, yes? We take Holy Communion. We live in community. In the weeks to come, I find I savor meals with my family and friends more. I think harder about who I chat up other cultivators at my local farmers market, empathizing with the grit it takes to grow food today, the commitment, the risk, how it feeds into the greater good.

Here at Ciampi, as we gather together to ask the Lord's blessing, I finish my last gorgeous bite of berry crumble. Dusk is painting the sky; it's time to say my goodbyes and thank-yous. For a lovely finale, Fr. Clark escorts me outside to enjoy the garden beds, where we comfortably chat about the weather, the sky and our backgrounds, no longer strangers. The air smells wonderfully of dirt and basil. I breathe it in, then head back under that apple tree, as one perfect apple thuds to the ground, like a reminder.
When she was 4 years old, Cindy Nguyen ’15 arrived in Worcester from Vietnam. To put food on the table for their family, including Cindy’s grandparents, the Nguyens had to work seven days a week; her mom at a paper factory, her stepdad at a nail salon. “That’s why dinner was such an important time in my life,” Nguyen remembers. “Because I didn’t get to see my parents much outside of meals.”

The family would all gather for a taste of home: rice with spicy nuoc cham fish sauce, or pho, the delectable Vietnamese soup, sprinkled with basil leaves and bean sprouts from their garden.

Food shaped her years at Chandler Elementary School, too. “School lunch was the only meal many of my friends had that day,” says Nguyen, who thus never took her family dinners for granted. Like 90 percent of the children, she was eligible for free lunch, and she got it, but she asked her mom if she could bring lunch from home too—she wanted to meet it out as snacks for her hungriest classmates: “I’d go to a friend’s house and see nothing in his pantry. But in America,
I also saw so much food waste. This really impacted me as a kid.

Upon entering Holy Cross, she took a life-changing Montserrat course called “I Am, Therefore I Eat,” with philosophy professor Andrea Borghini. “I began to realize that food was a subtopic of everything: economic issues, racial issues, gender, social structures, culture,” says Nguyen. After that, she enrolled in Borghini’s “Philosophy of Food,” and “Cosmos and Compost,” a tutorial with philosophy professor Christopher Dustin. “I was so inspired by these food-related courses,” says Nguyen. “But this wasn’t just an academic journey for me. It was about what makes me who I am.”

She declared a double major in philosophy and political science, intent on reinforcing her schoolwork with hands-on experiences; she volunteered at the Community Harvest Project, a nonprofit that mobilizes volunteers to harvest food for the hungry, reaping from two central Massachusetts farms. She attended a social justice conference in Washington, D.C., sponsored by the Catholic peace group Pax Christi, to march against proposed cuts for SNAP (Supplemental Nutrition Assistance Program).

By her senior year, Nguyen knew what she wanted from Holy Cross—and for Holy Cross. She and Matthew Watson ’16 co-authored a 60-page proposal to create a community garden on campus. This garden would be “much more to Holy Cross than a plot of dirt,” they wrote. It would provide an educational experience, a way to improve student relations within both the college community and the city at large—maybe one day it would feed Worcester’s hungry too.

The two investigated sites for potential plots (working around the hills is tricky, and you need to be near water lines). Maybe the English, music and theatre departments could stage performances in the garden. Art could use it for decorative installations, and the science departments for soil testing experiments.

Nguyen and Watson didn’t want to reinvent the wheelbarrow here. They carefully researched how other colleges set up their gardens. Watson had also taken “I Am, Therefore I Eat” (the year after Nguyen), and did a research paper for Borghini about community gardening at academic institutions. He was most enthralled with Bowdoin College in Brunswick, Maine, which has one of the oldest and most innovative setups in the Northeast: “When the course was done, I told Professor Borghini that this was not the end of what I want to do with this. I want to see if we can do what Bowdoin did here.”

Borghini connected Nguyen to Watson. This Poughkeepsie, New York, native, who majored in anthropology and designed his own minor in food studies, was the perfect partner. Both Nguyen and Watson are creative, get-it-doners. She’s now an administrative assistant for Innovate Blue, the entrepreneurial hub for the University of Michigan in Ann Arbor. And Watson took first prize in the 2016 Holy Cross “Shark Tank” competition, sponsored by the Ciocca Office for Entrepreneurial Studies. His winning idea? A sustainable brewing certification program for craft brewers.

To explore how a Holy Cross community garden might function, he set off to see what’s brewing at four colleges that literally and figuratively have broken new ground: Bowdoin, plus Williams, Colby and Yale. Each offers a different model, and he thought Holy Cross could borrow best practices from each. Bowdoin has been committed to a sustainable garden program since 2005, and their two acres are operated by the college’s dining service, with students, volunteers and a garden manager.

Williams’ program, begun in 2010, is primarily student-driven, and now features 20 raised beds, plus unobtrusive “edible landscaping,” (think: aesthetically pleasing herbs) carefully placed around campus. The gardens are overseen by the environmental studies department. The student-founded Colby Organic Farmers and Gardeners Associations manages Colby’s gardens, begun in 2007, with supervision by the director of dining services, who happens to be a master gardener and dairy farmer. Yale, at it since 2003, is unique because it has so many resources, with its three-acre sustainable food program run professionally by the School of Forestry Studies, with help from student interns, community volunteers and substantial alumni support.

Holy Cross is new to the game, but the potential is great. “Our objective was to see how each of these other college programs got started, and see what kind of resources and buy-in they needed,” explained Watson. Watson and Nguyen launched a survey and petition to gauge student interest: At the first meeting of the newly christened Holy Cross Food Nation, 50 showed up.

The club promotes dialogue on social issues around food, as well as the mission and upkeep of the gardens. The Holy Cross gardens, like those at the colleges Watson researched, may eventually be overseen by one academic department, or by dining services, or maybe even have a full-time staffer to run them; Nathaniel Hunt ’18 tended the raised beds during the summer (a necessity between semesters). Moving forward, there’s a faculty advisory board; key roles have already gone to Borghini and sociology professors Stephanie Crist and Daina Harvey.

Next to Ciampi Hall, there are now four raised beds, full of lettuce, Swiss chard, arugula, kale, broccoli, carrots and herbs. Behind the Integrated ScienceComplex, there are seven beds boasting tomatoes, green beans, basil, cucumbers, peppers and eggplant. So just 10 beds—yet Watson is philosophical about the potential: “We hope this smaller scale garden acts as a prototype, a proof of concept, and then we can move forward to add acreage off campus, or maybe share land with the city’s nine-college consortium, or go through a Worcester land trust.”

Nguyen knows that big things can come from, shall we say, small potatoes: “The garden may be more symbolic at this point. But it does tell students this: Holy Cross is taking the power of food and community seriously.”
We are what we eat—sure, but what does this really mean? How is it that the same food comes to have multiple meanings depending on who, where, when or how it is consumed? And how is it that specific dietary decisions mirror (if not ground) the identity of a person or a community, showcasing fundamental ethical, social and political commitments?

I came to the philosophy of food in little steps. When I was a graduate student at Columbia University, I devoted at least 12 hours a day to the study of metaphysical questions such as the nature of necessity and possibility, the identity of objects and the kinds of properties that they have. The prompts we used for our discussions weren’t really practical. They included mythical vessels (the ship of Theseus) and generic references to cats, tables or rocks, without care for their specific features. In the few breaks in between classes, reading and discussion, I looked for food and often headed to a supermarket. Like many other consumers, I found myself asking questions such as, “Is this really yogurt?” Or, “How can they call this chicken?” To most, these were mundane questions, but to a metaphysician in training like me, they seemed the perfect prompts, opening up a terrain for philosophical investigation bridging sophisticated theoretical speculation with the dullest of all affairs—eating.

While in my first year at Holy Cross (2007-2008), an ideal opportunity to bring food into a philosophy class presented itself: I could teach a yearlong philosophy of food course for the Montserrat program, scheduled to be launched during the following academic year, 2008-2009. Teaching new content with new methods, in a brand new academic program, was challenging at first. Luckily, I was part of a terrific cohort of experienced colleagues from...
different disciplines—including Chris Dustin (philosophy), Michael West (history), Denise Schaeffer (political science), Vicky Swigert (sociology) and Jody Ziegler (art history)—who mentored me and passed along a fascination for experimenting in the classroom. To date, I have taught eight sections of the Montserrat seminar on the philosophy of food, and just started teaching two for the 2016-2017 academic year. The seminar has been a place for developing and testing research paths. It also led to designing new courses on the topic, including a Maymester study abroad program in Tuscany, Italy (the region where I grew up), an upper-level philosophy seminar on the philosophy of food and several tutorials.

Teaching students about their bodily pleasures has its specific hurdles. We tend to approach the upbringing of children by drawing a line between the education of the mind and the education of the body. A course about food cuts across such a line in many ways. You come to deal with students’ intimate and core pleasures, asking them to think through such pleasures. When I teach other courses, such as metaphysics or logic, students step into the classroom separating what they learn from their daily affairs, and many teaching efforts are directed to ease such separation and make them draw connections. With the philosophy of food, it is the exact opposite: Students take on themes that, by their own nature, encompass the classroom as well as the dorm room, the mind as much as the body, their lives qua students and qua citizens. You don’t have to show them a connection; on the contrary, the teaching efforts are directed to single out the philosophically relevant aspects of what appears as common experience, and to discuss them.

How to approach the philosophy of food? Analogous with the philosophy of medicine, the philosophy of physics, the philosophy of biology and the philosophy of art, the philosophy of food studies issues that arise from the consideration of a specific domain of discourse—what we eat and drink, and the act of eating. Not only is the philosophy of food a principal way for appreciating the value of the philosophical practice, it is also a privileged angle for comprehending the significance of diet to the human condition. To give order to my work, I divide up my research and teaching materials into three areas: production, consumption and labeling/evaluation.

The philosophical issues related to food production begin with the role of domestication in forming duties and privileges in our relationship to the Earth (as French philosopher Bernard Stiegler once put it: “...must take care of the world because to produce it, to cultivate it, is also to do violence to it: to throw it out of balance.”). Other key issues include the ethical commitments we have to other animals, the environmental impact of food production, the social impact of food production and the role of food production in shaping the identity of a person or a group.

The philosophical issues related to food consumption begin with hunger. Hunger is arguably the most important concept in the study of malnutrition, under-nutrition and famine. Hunger, however, can also be approached from an existential point of view, as a defining aspect of the human condition. We are born hungry. We have been hungry well before we can remember being alive or gained self-consciousness of our own pleasures. Satisfaction of hunger is one of the most complex and important ecological relationships we partake in, which constitutes a major daily impediment to life for more than half of the world population (if we include those who face problems of under-nutrition, obesity and eating disorders). Other issues related to food consumption include the role of bodily pleasure in dieting, or the ethico-political dimensions of dieting.

Finally, the third area includes the philosophical questions related to how we conceive of and talk about food, such as the value of food experts’ judgments, how we come to establish the identity of a recipe (an idea) out of many dishes and the politics of food labels.

Depending on the course, I select a different array and number of topics from (some of) those three areas. Over the last two decades, philosophers investigated certain issues in some detail. For instance, they have extensively studied the ethics of vegetarianism, the objectivity of wine criticism or the aesthetic value of (fine) dining. What makes teaching a course in the philosophy of food in 2016 particularly exciting, however, are the many remarkable topics still awaiting examination. As strange as it may seem, until a few years ago no scholar had wondered who invented Parmigiano, or how zucchini came into existence by selecting certain varieties of Cucurbita pepo. And the philosophers who pondered the existential significance of hunger, or the identity of recipes, could also be counted on one hand. Students who come up with a brilliant case study, or with a novel penetrating question, can make surprisingly important contributions to the field.

Each of us sits at the table from a perspective made of memories, emotions, preferences, commitments and values. The goal of the philosophy of food should not be to foster homogeneity of approaches. Rather, it should guide us to single out the fundamental commitments and values entrenched with our lived experiences. Ultimately, it should make us appreciate the diversity of perspectives and how difficult it is to abide by certain ethical and civic standards, and to actually live by them.
Mary Elise McGrail ’16 participated in Professor Andrea Borghini’s “Philosophy of Food” Maymester course in Tuscany twice, once as a student and a second time as a mentor. The experience changed how she approaches a meal.

I had the best chocolate I’ve ever tasted on the 2014 Tuscany Maymester. I will never forget the level of concentration a group of 18- to 21-year-old Holy Cross students exhibited as chocolatier Paul De Bondt insisted we let a sliver of chocolate melt on our tongues, rather than chew it and ruin the complete tasting experience. Needless to say, Paul was right. The chocolate was so transformative, I had to return this past summer.

I don’t think anyone who knows me well was surprised when I chose to partake in a learning experience with “food” in the title. Indeed, Professor Borghini’s course distinguishes itself from all other Maymester experiences in this sense. Food encounters are the most daring aspect of the course. I became newly acquainted with food as a medium that can challenge and disturb my sense of self (read: a regretted bite of cow brain) or cause euphoria (see above for chocolate) and was transformed by how much food matters in the presentation of a culture, community or family’s self-understanding.

There is no university in the small town of Panzano in Chianti, Tuscany, Italy. Students gather in an open community space for class, but much of the learning experience happens hands-on under the tutorial of experts in kitchens, farms, orchards, vineyards and beyond. The Tuscan landscape is the university, breathing life into the trope that studying abroad allows students to live the challenges encountered in the classroom. Likewise, the new knowledge and consciousness taught in the class infuses a high degree of responsibility into the independent choices made regarding food. You are encouraged to ask your questions about ethics and sustainability from the texts, but also expected to understand the honest answer when looking a Chianina calf in its curious brown eyes or standing next to a 2,000-year-old olive tree a family has tended through drought and epidemics for generations.

The course impressed upon me the importance of valuing our food at mealtimes. In doing so, food serves as not only nourishment, but as the basis for conversation, creativity and connectivity to others. Setting aside time for meals is not easy in our current culture, but the effort can be deeply rewarding, especially if a part is spent in gratitude. Students visit places such as farms to understand what it means for an animal to give its life and vineyards to see the investment of time, faith and money producers make in a small and vulnerable fruit. Bearing witness to these sacrifices culminates in a formed conscience about what we’re eating and what it means to eat it.

The “Philosophy of Food” Maymester continues to provide direction for how I want to live. The course does not seek to preach to you, but rather help you evolve in your awareness and attitudes towards the prevailing food culture, which includes a mindfulness of waste. Since I’ve returned, I’ve found it worthwhile to approach meals with a series of questions—the first being, “Where did this come from?”—rather than solely accepting food as a means for satisfaction. In doing so, the choices I make about food can bring about change for the better. As the leaders of the Maymester, Professor Borghini and, of course, chocolatier Paul De Bondt, taught their students that patience is key in synchronizing to the needs of your environment. I was privileged to experience a change of landscape—and palate—to understand this.
Our alumni work and explore their passions in the food industry in diverse, discerning and delicious ways. “Tapas” are varied and flavorful small plates or dishes, and, much like sampling multiple dishes at a tapas restaurant, we wanted to highlight as many of these alumni as possible. The plates may be small, but their stories are anything but. Savor a taste of their worlds.
Bobby McFarland is in the early years of his professional cooking career, but he can already say that he has cooked for the likes of music legend Billy Joel, actor/comedian Michael Meyers and celebrated chef Rachael Ray.

“I got to bring Billy Joel his food. He ordered sausages,” says McFarland, who was working his first cooking job at a restaurant near Madison Square Garden in New York City at the time. “He used to come in before he performed.”

The first time Joel came in to the restaurant, the hostess didn’t recognize him and almost sent him away, because the restaurant usually closes between lunch and dinner. But McFarland recognized him immediately and said to her, “That’s Billy Joel! I’m going to cook for him even if we’re closed.”

The life of a line cook requires prioritization, or as McFarland puts it, optimization. Line cooks make it happen in the kitchen, cooking the recipes that the chef creates. “I do my big projects first, like a sauce that might need time to simmer, and then get to work cutting onions or ginger or another ingredient we’ll need for the evening,” he says. “It is a puzzle, planning your day.”

The food industry term for this optimization is “mise en place,” a French phrase that means “everything in its place.” McFarland says, “You have to get all the ingredients ready before service [when the restaurant opens]. It is like a factory sometimes in that you have to be very structured and can’t overthink.”

And the hours can be long. McFarland reports to work at Paowalla in the trendy SoHo neighborhood of New York City at noon and often doesn’t head home until after midnight, six days a week. The new restaurant is a hit with New Yorkers and, as of press time, was ranked #1 in the city by Grub Street, the New York Magazine food blog.

Down the road, McFarland hopes to pair his passion for cooking with the writing skills he learned as an English major at Holy Cross. “I want to educate people about food and help Americans to be less reliant on other people cooking for them, on other people providing recipes,” he says. “There should be more basic knowledge in a home kitchen. I have my writing degree and am getting my cooking background in the kitchen now, and I hope to put them together.”

—Maura Sullivan Hill
As a graduate student pursuing a master of science degree in nutrition and dietetics at New York University, I have had the opportunity to confront issues surrounding nutrition in the United States from both a scientific and educational perspective. In this country, there is a strong link between poverty and malnutrition, which includes obesity and other diseases related to poor diet, such as hypertension and diabetes. I witnessed the challenges surrounding nutrition education and access to healthy food in poor communities directly through volunteering this past year. I volunteered weekly as a cook, server and nutrition educator at the Thomas Merton Center in Bridgeport, Connecticut, which is a soup kitchen and food pantry that serves the needs of the surrounding community.

In the spring, I hosted a two-day nutrition education workshop for the guests at the center. During the workshop, I met with the guests in small groups and led discussions about food and nutrition issues in the community. Many of the questions the guests had were about where to find information about healthy eating and how to approach doctors about their health concerns. We discussed the emotional impact of diet-related conditions, and some of the guests shared stories about their personal and familial health struggles.

Additionally, I worked with the head chef and the guests to prepare the daily lunch for the entire center, which highlighted many of the nutritional concepts we covered during the group discussions. The guests were very receptive to the information I was sharing and seemed motivated to learn how to manage their overall health through their food choices.

The discussions that developed during these sessions made me keenly aware of the need for nutrition education as a means for improving diet-related health issues. Access to healthy food is a big problem in the United States, especially in low-income communities, and that has detrimental effects on the health of the entire country. Nutrition education programs can have a major impact on the health of the people who need this information the most, and I hope to continue to work on projects like this in the future. —Meghan Donnelly ’15

HC BUYS LOCAL

The Worcester Regional Environmental Council launched the Worcester Food Hub in February 2016, and the team at Holy Cross Dining jumped at the chance to get involved. The goal of the food hub is to connect Worcester County farmers with markets and new customers. And with 20 percent of all Holy Cross Dining products sourced from local growers or producers, it was a natural step for the College to get involved.

Marty Dudek, associate director of Dining at the College, has been involved with the food hub since the beginning as a member of the development team. As the pilot program gets underway this fall, he is continuing to advise the farmers. "Holy Cross and the Worcester Public Schools are the first to purchase through the hub," he says. "Now I work with the farmers and help them understand what to grow, to tailor their crop to what we need."

Lynn Cody, marketing coordinator for Holy Cross Dining, emphasizes the partnership element of their work with the Worcester Food Hub. "We can take overages off their hands and adjust our menu to use these ingredients," she says. "We have that flexibility because we aren’t owned by a big company." Cody used zucchini as an example: If a farm has a surplus of the vegetable, Holy Cross Dining could buy it and ask the chefs to switch up that week’s menu to include more zucchini dishes. Holy Cross gets the fresh produce, the farmers sell their crops—and the students eat their vegetables! —Maura Sullivan Hill
Starting at 2 a.m., behind the modest and unassuming wood door of Room 226 in Kimball Hall, lies the most productivity on campus at that time of day. Most campus residents are still snoozing, but the bakers at the Kimball Sweet Shoppe are already hard at work creating the bread, pastries and desserts served at Kimball and other dining locations on campus. (from left) Aida Clemmey, Leo Elia, Francine Buck, Brittany Scott ’18 and Laurie Agnitti baked rich chocolate frosted donuts on an August morning. “The students really love our donuts. I think if we ever stopped making our donuts, there might be a problem,” says Buck, who has worked in the Sweet Shoppe for 20 years. “The donuts are all hand done. We fry them ourselves, the good old-fashioned way, and hand cut and hand finish all the donuts.” During busy holiday times, the Sweet Shoppe hosts wildly popular bake sales that sell out in an hour or less. Their confections become a part of the traditions and celebrations of the campus community. The Shoppe also caters to custom orders, whether it’s a birthday cake or cookies a parent wants to send to his or her student.

FAST FOOD FACTS

- 20 percent of all Holy Cross Dining products are sourced from local growers or producers.
- Commitment to sustainability: After omitting trays in 2009 and switching to cook-to-order items after the Kimball renovation in 2014, Holy Cross Dining has greatly reduced general food waste and also saves 900 gallons of water per day.
- Kimball Main Dining Hall and the Lower Kimball Food Court recycle or compost all waste; if waste cannot be recycled or composted, it is burned for energy. In the first year of this initiative, 110 tons of food waste that would have otherwise been thrown in a landfill was composted.
- The Holy Cross chapter of the Food Recovery Network works with Dining to donate unused food to local pantries and shelters. The HC chapter is one of 150 at colleges and universities around the U.S. working to fight food waste.
- All cooking oil is recycled and turned into biofuel.
- The Kimball Sweet Shoppe donates baked goods for the annual children’s holiday party at Wellington House, an organization that provides access to low-income housing.
- Kimball employees slice more than 90 pineapples every day.
- More than 1,917 watermelons are sliced every year.
- Holy Cross students eat more than 130 pounds of broccoli every week.
- Students drink more than 56 gallons of fruit-infused water each week.
- More than 7,116 cantaloupes and 2,988 honeydew are cut fresh each year.
Some people assume that because I write a food blog, I’m a natural cook,” explains Annemarie Flynn Rossi ’94, blogger at Real Food Real Deals (realfoodrealdeals.com) and author of Conquering Your Kitchen. “In reality, I don’t actually love to cook, and I didn’t learn how to cook growing up. This is a skill I picked up in adulthood because I think it’s so important for my family’s health and well-being. I don’t cook because I love cooking; I cook because I love my family.”

For Rossi, learning to cook made her more aware of what food she and her family were eating—and what they shouldn’t be eating. In fact, she noticed that when they changed from consuming processed and pre-packaged food to healthier, homemade food, she and her family stopped being plagued by colds, flus and seasonal allergies.

“I started my blog because I wanted to help other people learn to provide their families with affordable, homemade food—and to enjoy a healthier lifestyle,” says Rossi, who has over 50,000 followers on social media and whose website receives over 1 million views per year. “Many well-educated, well-meaning people struggle to put healthy food on their tables day after day. I love serving as a resource for this community.”

In addition to providing nutrition tips—such as, to read ingredient lists and avoid food with added chemicals—Rossi’s website also includes a travel series highlighting destinations where healthy, locally sourced food is celebrated. Serving as recipe developer, writer, editor, photographer, marketer, business manager and, of course, cook at Real Food Real Deals is a lot of work, but, to Rossi, it’s worth it knowing she’s making a difference in people’s lives.

“The most rewarding thing for me as a food blogger is when I get a comment from a reader telling me she made my recipe and her children loved it,” says Rossi. “Kids are the biggest critics, so I’m always excited to hear when they give a thumbs-up to one of my recipes.”

So what’s her favorite recipe?
Blender banana bread (pictured above, recipe at right).

“I make it at least once a month,” shares Rossi, who counts oats, coconut oil, eggs, popcorn kernels and fresh produce among her kitchen must-haves. “I’m always over-buying bananas, hoping that a few of them will brown and I can make another batch of this delicious bread.”

—Rebecca Smith ’99 and Kimberly Staley ’99

**BLENDER BANANA BREAD RECIPE**
YIELDS 12 slices / PREP TIME 10 minutes
COOK TIME 50 minutes

**INGREDIENTS**
2 1/4 cups gluten-free flour • 1 tsp. baking soda • 1/2 tsp. salt • 3 ripe bananas • 2 eggs • 1/3 cup coconut milk • 1/3 cup melted coconut oil • 1/3 cup pure maple syrup • 1/4 cup diced walnuts • 1/4 cup chocolate chips • 1 tbs. shredded unsweetened coconut

**INSTRUCTIONS**
1 Preheat the oven to 350 degrees and grease a 9 x 5 inch loaf pan.
2 In a small bowl, mix the flour, baking soda and salt. Set aside.
3 Place the bananas, eggs, coconut milk, coconut oil and maple syrup in a blender. Process until smooth (about 10 seconds), then transfer the banana mixture to a large mixing bowl.
4 Add the dry ingredients to the wet ingredients and stir to combine well. Transfer the batter to the prepared loaf pan. Sprinkle with the walnuts, chocolate chips and shredded coconut. Press the toppings into the loaf a bit with a spatula.
5 Bake the bread for 50 to 60 minutes, or until a toothpick inserted in the center comes out clean. Cool on a wire rack.
After authoring a guidebook about Richmond, Virginia, in 2010, freelance writer Maureen L. Egan ’83 was frustrated that her city’s many riches weren’t easily accessible or obvious to visitors and residents. So she and a business partner launched a food tour company, Real Richmond Food Tours, to showcase the culinary and cultural strengths of the Virginia capital.

These unique walking tours highlight Richmond’s vibrant food and art scenes as well as its storied history. The endeavor perfectly combines Egan’s enthusiasm for writing, history, art—and, of course, food—nurtured at Holy Cross.

“I was an English major who started as a history major,” she recalls. “Turns out both of those academic interests, not to mention classes with professors Bill Ziobro (Classical America) and Virginia Raguin (everything!), have contributed to what I do now.”

That and the just-made cinnamon sugar donuts she used to sneak from Kimball in the middle of the night. “I’m not proud of that … and I don’t eat donuts anymore!”

Although there may not be donuts on a Real Richmond Food Tour, there are plenty of other delectables to sample, including oysters, rum cake, gourmet hot dogs, Buticha rolls, pimento cheese and craft beer, to name a few. The food is fabulous, but the real highlight of a tour, according to Egan, is hearing from and meeting the chefs, owners and food purveyors.

“Theyir stories and struggles and successes are inspiring,” she explains. “We provide an intimate, behind-the-scenes experience that people crave. When we come upon the baker at a wood-fired bakery splitting wood out back, it’s the real deal.”

As a Richmond local and former teacher, Egan is as committed to educating her tour groups as she is to feeding them.

“We are proud to contribute to a more honest assessment of Richmond’s history that includes everyone’s stories, not just generals on horseback,” says Egan. “Depending on the neighborhood we’re touring, we’ll talk about the slave trade, the Powhatan Indians’ influences and how Maggie L. Walker and John Mitchell Jr. fought against segregation.”

In 2014, in an effort to further highlight Richmond’s burgeoning cuisine scene and include more contributors and special events, Egan and her partner launched Fire, Flour & Fork, a food festival she describes as “an unscripted urban potluck with an emphasis on bringing people to the table to learn from farmers, chefs, food and drink purveyors, cookbook authors and food historians.”

Fire, Flour & Fork is another creative outlet for Egan to tell the untold stories of her beloved Richmond, like that of 19th-century Richmond caterer, bartender and businessman John Dabney, a famous restaurateur even while he was still enslaved, and Edna Lewis, the renowned Virginia native, chef and author who would be 100 this year.

“It’s quirky and too much of a good thing,” she describes. —Rebecca Smith ’99 and Kimberly Staley ’99
When Sarah Thurlow '19 goes to Kimball, she doesn't have the seemingly endless, all-you-can-eat options that her classmates do. Thurlow has celiac disease, which means she cannot eat foods that contain gluten, a protein found in wheat, barley and rye. It narrows her options at mealt ime, and she is not alone: 150 students are part of Holy Cross' Food and Special Diet Program (FASD).

The FASD provides specialty food for students with celiac disease and other medically diagnosed food allergies, including allergies to peanuts, tree nuts, eggs, milk, wheat, soy, shellfish/fish, sesame, lentils and certain fruits and vegetables. Students with food allergies have unlimited access to an allergy pantry stocked with allergen-free items and also have the option of special-ordering meals online. The meals can be hot and ready to eat, or prepared for takeout.

The takeout option means Thurlow, of West Newbury, Massachusetts, isn't left out when people get together over meals. “I love to order gluten-free pizza online and bring it 'to go' from Kimball,” she says. “When my classes or friend groups have pizza nights, I can pre-order a pizza or other meals to have ready in the kitchen at a particular time.”

In addition to these options, many of the items in the main kitchen at Kimball are gluten free or vegan, and the dining staff clearly labels them all.

“The allergy program has provided me with security,” says Thurlow. And now she works in the allergy kitchen, in the hopes of encouraging and supporting other students as they manage their own food allergies. She assists the dining staff with baking and cooking allergy-free snacks and treats, from pizza bagels to cupcakes and muffins.

Even though she has a food allergy herself, Thurlow says that working in the allergy kitchen has given her a new sensitivity towards people with food allergies. “Whenever I bake or cook, I post all of the wrappers or boxes on a bulletin board so students can read the ingredients, in case they have any concerns about their individual allergy. I also write on a white board what I made and all the ingredients that I used, in order to provide maximum safety and clarity in what is being eaten,” she says. “I also make sure that the utensils and trays are washed properly and sanitized, so they are safe for baking and cooking for all allergies.”

She employs this meticulous attention to detail for the safety of her fellow students with allergies, and also praises the efforts of the allergy kitchen staff.

“The allergy kitchen staff have provided me all of the comfort, care and guidance to be able to live a successful and healthy gluten-free lifestyle,” Thurlow says. “While having celiac in college challenges me to problem solve and navigate independently, the kitchen staff and the dietician, Alyssa Pittman, never hesitate to answer all questions, address any concerns and listen to suggestions from various allergy students in order to make our experiences as enjoyable as possible. The staff knows every student by name and accommodates our specific needs.”

This sort of personalized attention can make all the difference for a student dealing with food allergies, and it isn’t found at all schools. Lynn Cody, the marketing coordinator for dining, has encountered parents of Holy Cross students with food allergies who say that the allergy kitchen had an impact on the decision to come to Mount St. James. “The students are coming to Holy Cross because they feel safe with the options the allergy kitchen provides,” Cody says.

—Maura Sullivan Hill
At the University of New Haven in Connecticut, Associate Professor Gabriella Petrick ’89 researches and teaches about food, food systems and sustainability from both a historical and contemporary perspective. Trained at the Culinary Institute of America, the former chef holds a master’s degree in hospitality management from Cornell University and a Ph.D. in the history of technology and industrialization from the University of Delaware. In 2012, Petrick returned to Mount St. James to deliver a lecture about the ethics of industrialized food.

WHAT DREW YOU TO THE STUDY OF FOOD?
I honestly don’t think there was ever one thing. It was just so much a part of my family’s life. My mother loved cooking and kept our Byzantine Catholic and Carpatho-Russian traditions alive through food. My father still gardens, so food production from the garden to the table was the only way I have ever understood food. I also saw the rise of the celebrity chef—for me that was Jacques Pépin first and foremost—that led me to want to be a chef.

HOW HAS YOUR CAREER MORPHED FROM GRADUATION TO TODAY?
I went from a professional chef to a historian of technology to a historian of food to a sensory historian of taste. Over time, I have figured out how all of my experiences and jobs contribute to how I view taste, food, food policy, food systems, food justice, sustainability and, of course, history, which I feel only makes my research and teaching stronger.

WHAT AREAS DOES YOUR RESEARCH FOCUS ON?
The central question that drives all of my research is the tension between what foods are available and what people really eat. It is a multidisciplinary approach to the evolution of food systems and the limits of what is technologically possible.

Unlike many other scholars and journalists, I think industrial food has democratized access to nutritious, culturally appropriate foods throughout the 20th century. But, my work also exposes the flaws of large industrial food systems while also recognizing the limitations of organic systems. I am always thinking about how food influences our daily lives, and how we can shift to far more sustainable systems that support the poorest Americans and enable farmers and rural Americans to thrive.

WHAT IS THE MOST IMPORTANT THING FOR A NON-ACADEMIC AUDIENCE TO KNOW ABOUT THE IMPACT OF INDUSTRIALIZED FOOD?
I believe that industrial foods helped lift all boats from both a cost and nutritional basis from the mid-1930s through the 1970s. I think people also need to know that we do not have a single food system, but rather our food is provided by systems within systems that interconnect in very complicated ways nationally, regionally and globally. Since 1980, many things have shifted and conspired to reduce the nutritional value of food for our most vulnerable populations. We need to re-evaluate how food plays a role in communities in the United States and abroad, especially as climate change is going to exacerbate struggles over water. Some of the refugee crisis in Europe, the Middle East and the Mediterranean is driven, in part, by water scarcity, allocation and distribution issues.

WHAT WOULD WE BE SURPRISED TO LEARN ABOUT YOUR WORK?
It made me far less of a food snob—which I absolutely was given my childhood and training as a chef. My work has led me to embrace industrial food within limits.

—Rebecca Smith ’99 and Kimberly Staley ’99
Say you're a chef looking to get hungry patrons in the door of your new restaurant, or a hotel manager who needs more heads on pillows and patrons in your rooftop bar. Martha Sullivan ’82 P15, 18 is the woman to call. As founder and president of PR agency Sullivan Communications, she creates buzz for restaurants, hotels and tourism destinations by establishing their brand and marketing messages and telling their stories.

Sullivan started her career in alumni programs at Harvard Business School, and realized that her favorite part of the job was working with the hotels, restaurants and cultural sites in Boston to create relationships and pull off successful events. That led to 12 years as director of public relations at The Charles Hotel in Harvard Square in Cambridge, Massachusetts, before she started her own company in 1997. In her nearly 20 years in business for herself, Sullivan says every day is an adventure. “Just last week I was in Portsmouth, New Hampshire, where I was arranging TV coverage for water-skiing lobsters on the Piscataqua River,” she says. Other days involve helping restaurants manage their social media strategy and deal with negativity online.

In building her business over the years, Sullivan drew on skills honed at Holy Cross. “[My Jesuit education] gave me the confidence to welcome critical thinking, ask questions, think beyond the norm and expect more of myself and others. It all comes into play every day,” she says.

From the outside looking in, there can be a perception that the restaurant and hospitality business is a glamorous one, but Sullivan thinks this is a misconception. “There are definite perks to dining in fabulous restaurants and being friends with some of the world’s finest chefs,” says Sullivan, who has met and worked with renowned chefs like Julia Child, Bobby Flay and Guy Fieri. “But at the end of the day, I am both president and housekeeper for Sullivan Communications, and I empty my wastebasket every day. That keeps it real.”

Sullivan jokes that “they don’t let me near the kitchen,” but her role is just as important as the chef sautéing at the stove, the host at the door with a friendly greeting or the waitstaff who can memorize orders without writing anything down. Sullivan gets patrons in the door, then steps back to let her capable clients take over.

—Maura Sullivan Hill

Holy Cross Dining hosted “I Love Food Day” on Sept. 8, 2016 in Kimball. Billed as “a celebration of local food and the people who grow it,” the event offered students the chance to speak with representatives from Gordon Food, the Holy Cross Dining food vendor, and the Worcester Food Hub, which helps connect local farmers with new clients in the Worcester area. HC Dining is purchasing local produce from the Worcester Food Hub for the first time this year (see story Page 65).
GRACE BEFORE MEALS

“Bless us, O Lord, and these thy gifts…”

The custom of praying before (and after) the eating of a meal is an ancient one that is shared by many faith traditions. In the Christian tradition, the offering of “grace” (a word derived from the Latin gratia, meaning thanks) is an expression of one’s appreciation before the source of all life, not just for the food and drink that is at hand but also for the ultimate source of these gifts. It is likely linked to the Jewish berakah, a prayer to God of both thanksgiving and petition—thanks for help in the past with a petition for help in the future. (The Catholic Mass adapts this Jewish prayer at the preparation of the gifts during the Eucharistic Liturgy: “Blessed are you, Lord God of all creation, for through your goodness we have this bread and wine to offer you… Pray that this my sacrifice may be acceptable to God…”)

Pope Francis counsels us to enact a daily gesture of gratitude in his recent encyclical letter Laudato Si: On Care For Our Common Home. Urging all humankind to an attitude of the heart that is born of reverence and awe, the pope writes: “One expression of this attitude is when we stop and give thanks to God before and after meals. I ask all believers to return to this beautiful and meaningful custom. That moment of blessing, however brief, reminds us of our dependence on God for life; it strengthens our feeling of gratitude for the gifts of creation; it acknowledges those who by their labors provide us with these goods; and it reaffirms our solidarity with those in greatest need.”

—Rev. William Campbell, S.J. ’87

WHY DID YOU DECIDE TO WORK IN THE NUTRITION FIELD?

Initially, I enrolled in the premed program at Holy Cross, with academic attention on science and math. This focus shifted as a result of volunteering with SPUD (Student Programs for Urban Development) at a Worcester soup kitchen during my sophomore year. As a nutritionist, I am able to combine community service with health and food science.

HOW HAS YOUR CAREER MORPHED SINCE YOUR HOLY CROSS GRADUATION?

As a new graduate, I focused on professional advancement and accomplishment. I was actively involved in our professional organization, at the local and national level. As my concerns transitioned to our growing family of four children, I discovered varied and challenging opportunities to coordinate home and profession. And with approaching retirement, I can be selective with my employment options.

WHAT ARE THE TOP THREE SKILLS YOU UTILIZE AS A DIETITIAN AND NUTRITIONIST?

Creative problem-solving; communication and collaboration with others; and entrepreneurial spirit.

WHAT IS YOUR FAVORITE PART OF YOUR WORK?

The world of nutrition science is vibrant, with new developments in medical research, the food industry and educational applications. During the past 35+ years in this profession, I continue to be educated, amazed and passionate about nutrition.

—Maura Sullivan Hill
im D. Osterhoudt ’77 has been making jam since she was 12 years old.

“I made them for family and friends for years,” she recalls. “Jams were my hostess gifts and my holiday gifts, because who doesn’t love a homemade jam? Especially when they are delicious and made with the same love and attention my grandmother used when she made her very best jams.”

Following her grandmother’s model, Osterhoudt pursued her passion for preserves and, today, is the founder and CEO of an artisanal food company that creates all-natural jams, jellies and preserves. Jams by Kim in Hillsborough, New Jersey, produces more than 40 unique combinations of fruity and savory flavors of jams—think Bartlett pear and strawberry or tomato, orange and ginger—to accompany breakfast foods as well as cheeses, meats and fish. They are sold online, at local farmers markets and in specialty boutiques.

“I love making jam and inhaling the fragrance of the jam while it's cooking. The jars are so beautiful when they are filled and sealed,” she muses. “And then I also love talking with customers ... My jams are a great conversation starter for bringing back good memories. People talk to me about their mothers or grandmothers ‘putting up’ jams and jellies. Canning holds wonderful memories of times when we didn’t run to the supermarket for every food item we desired.”

But it takes more than a reverence for tradition and a few good recipes to build a successful enterprise. It also involves keen business savvy and a strong devotion to both company and community. Clearly Osterhoudt has all the key ingredients: She holds an MBA from Rutgers Graduate School of Management in Newark, New Jersey, she has extensive experience in the corporate world and she’s actively involved in professional organizations. In 2015, Jams by Kim was one of only 102 small businesses nationwide chosen as a winner of The American Small Business Championship (sponsored by SCORE and Sam’s Club) for “their sacrifices and dedication to the success of their business,” and, in 2016, Osterhoudt was voted a “Local Hero” by readers of Edible Jersey magazine for her positive impact in the local food movement.

To anyone building their own business, Osterhoudt would advise them, above all, to do something they feel passionate about.

“Make sure your business is something you truly love to do, so when you work hard at it, it doesn’t feel like work,” she explains.

It’s a lesson she learned from one of her favorite professors at Holy Cross.

“Professor Chick Weiss inspired me by making learning fun and enjoyable,” the psychology major recalls. “I could tell that he really loved his work, and he helped me develop very high standards in my search to find satisfying work that I loved as much as he did.”

—Rebecca Smith ’99 and Kimberly Staley ’99
or Nicholas “Nick” DePalma ’87, food is synonymous with family: He owns Leo’s Grandevous Italian restaurant in Hoboken, New Jersey, which was founded by his grandfather in 1939, and now employs the family’s fourth generation, including DePalma’s daughters. He is also president of A. Oliveri & Sons in North Bergen, New Jersey, which distributes flour and baking supplies to wholesale and retail customers throughout the New York/New Jersey/Connecticut metropolitan region.

WHAT DREW YOU TO THE FOOD INDUSTRY?
From an early age, hearing my father recount stories of his daily exploits dealing with vendors and customers throughout New York’s five boroughs intrigued me. I quickly determined that the distribution of flour and bakery supplies could provide a career that was both challenging and rewarding. Being a part of the largest consumer market in the U.S. presented a great opportunity for an ambitious individual looking to grow a family business.

Getting involved in the restaurant was just a matter of being in the right place at the right time. My uncles left the business, and it was in danger of being sold outside of the family. My cousin and I offered to take the reins, and we jumped in blindly.

IF YOU HAD TO RECOMMEND ONE DISH FROM LEO’S MENU, WHAT WOULD IT BE?
Our Wednesday night lasagna draws devotees from all over Hoboken, and the stuffed calamari in marinara sauce over linguine is an original Grandma Tessie recipe that packs them in on Fridays!

WHAT IS YOUR FAVORITE PART OF YOUR JOB?
Problem-solving and being able to remove the stress from the workplace through thoughtful trial and error and team building bring me the most satisfaction. Finding ways to keep everyone engaged and interested allows for the most creativity. Whether you’re a customer service representative or a table server, you need to care about what you do—and it’s my job to motivate.

WHAT WAS YOUR MOST REWARDING MOMENT IN YOUR CAREER SO FAR?
My older daughter, Theresa, works with me at Oliveri & Sons and at Leo’s during the summer months (She is a senior at Fairfield University). One day she turned to me during our morning commute and said, “Dad, I don’t know how you do it.” That was the best day of my career.

DOES YOUR JESUIT EDUCATION INFLUENCE YOUR WORK?
I am fortunate to have received eight years of Jesuit education from Xavier High School in New York City and then Holy Cross. There is no doubt that the Jesuit approach to education and life is the biggest force behind my business success. If you are not trying to do more and reach beyond your personal responsibilities, then you are falling behind in life as well as in business. You must be accessible and understanding in your dealings with other people, whether they are partners, family, employees or customers, to really feel satisfied and accomplished. The drive to expand your knowledge and always be open to possibilities and experiences blurs the line between business and life.

—Rebecca Smith ’99 and Kimberly Staley ’99
Alan Donovan ’13 is the founder of Oat Shop, a unique oatmeal-focused café slated to open in Somerville, Massachusetts, this fall. In the meantime, Donovan serves his nutritious and delicious oatmeal bowls at a pop-up café in Brookline, Massachusetts, where his oats—with flavors ranging from peanut butter banana to vanilla blueberry to sweet potato and greens—have already gained a loyal following.

WHAT DREW YOU TO THIS CAREER PATH?
I was drawn to the entrepreneurial path by a desire to create and build something positive for a community. I was drawn specifically to the food path and Oat Shop by a passion for healthy eating and the belief one does not have to sacrifice taste to get a healthy and hearty meal. I felt that there was a lack of options in the market for healthy, quick and affordable breakfast and lunch options, and I wanted to help change this. I love oatmeal and always found it very customizable and underappreciated, and this led me to make oats the core of my concept.

WHAT IS YOUR FAVORITE DISH FROM OAT SHOP’S MENU?
Sriracha fried egg oat bowl! It is a savory bowl cooked in vegetable broth—completely different from what people are familiar with—and I love how it changes people’s image of oatmeal just by trying it.

—Rebecca Smith ’99 and Kimberly Staley ’99

WHAT IS YOUR FAVORITE PART OF YOUR JOB?
My favorite part of the job is getting to create and bring to life something that I am extremely passionate about. It brings me great joy to have the opportunity to bring a healthier and unique breakfast option to the market.

WHAT ROLE DID HOLY CROSS PLAY IN YOUR PATH INTO THIS FIELD?
A liberal arts background has helped me as I start a company where, throughout the development phase, my role varies greatly day to day, and I have to tap into different skills in many areas. Holy Cross helped me become a well-rounded thinker and provided me with a strong network of talented people who have helped in many regards.

DOES YOUR JESUIT EDUCATION INFLUENCE YOUR WORK OR APPROACH?
Absolutely, a Jesuit education taught me to work collaboratively and always have strong values. I have collaborated with so many amazing and generous people who helped me get this idea off the ground. I try to keep a strong value system in all aspects of the business and I hope to build something that benefits the community, provides a needed service and is a meaningful and fair workplace.
TOP OF THE FOOD CHAIN

Holy Cross alumni hold high-level leadership positions across the food industry and others have put the trademark Holy Cross work ethic to use in starting their own food businesses:

FRANCIS T. BERGIN III ’91
General Manager for Strategic Ventures and Innovation at Eggland’s Best, LLC

MIKE BENZIGER ’73
Former Owner of Benziger Winery (now part of The Wine Group)

THERESA M. BRESEN ’78
Vice President and Treasurer at HP Hood LLC

KRISTIN E. BROUETE ’88
Senior Corporate Counsel at Compass Group USA, Inc.

JOHN F. BURKE ’01
Co-founder and Commercial Director of Craft Clubs, a gin delivery service

ARTHUR A. CIOCCA ’59
Chairman Emeritus and Founder of The Wine Group (Kknown for Benziger, Cupcake and Franzia wines)

MICHAEL E. DEECHAN ’87
Vice President of Sales and Marketing North America at Limestone Coast Wines

ANNE M. FINK ’85 P17
President of PepsiCo Global Foodservice

CLAYTON B. FRITZ ’94
CEO of Fritz Winery

JACKIE McCaULEY FORD ’91
CFO of America’s Test Kitchen

RICHARD E. GALVIN ’87
CFO of the Fenwick Group

MARY REBECCA GREELEY ’08
Founder and Owner of pressed juice delivery service The Ripe Stuff, LLC

CLINTON T. GREENLEAF III ’97
CEO of Moonshot Brands & Home Plate Peanut Butter

JEFFREY S. HAMON ’94
CFO of Schreiber Foods International

JOHN F. HAVERS JR. ’78
Vice President of Sales and Industry Affairs at Nestlé USA

FRANCIS JOSEPH HOFMEISTER ’82
President and CEO of Quaker Bakery Brands, Inc.

BRIAN P. KELLEY ’83
Vice Chairman of Keurig Green Mountain, Inc.

JAMES W. KEYES ’77
CEO of Wild Oats Marketplace

HOLLY M. KLEINMAN ’03
Owner of Dawn the Rabbit Hole Wine Boutique

DAVID M. LALIBERTE ’82
Owner and Founder of Treat Cupcake Bar in Needham, Massachusetts

SUSAN LARSON ’79
CEO of Private Republic Brewing Company

JACK LAURENDEAU JR. ’79 P17, 13, 11
Former President and CEO of Acosta Foods

FRANK L. LEAVY ’75
Senior Vice President of Finance and Administration at Blake’s All Natural Foods

PETER D. LESCOPE ’99
Founder and CEO of Food Should Taste Good

MICHAEL J. LYNCH ’89
CFO at Au Bon Pain

ROBERT S. MORRISON ’63
Retired Vice Chairman of PepsiCo; Former Chairman of the Board and Chief Executive Officer of Kraft Foods Inc.; Former Chairman, Chief Executive Officer and President of The Quaker Oats Company, Inc.

MICHAEL A. MURNAE ’80
Director of Foodservice at Kraft Foods Inc.

JAMES W. NAWN JR. ’87 P16
Managing Member of Fenwick Hospitality Group

MICHAEL G. O’CONNOR ’74 P17
General Manager of seafood wholesaler M.F. Foley Company

SEAN J. O’SCANNLAIN ’86
President and CEO of Fortune Fish Gourmet

CHRISTOPHER M. RUETTGER ’99
CEO of Icicle Seafoods Inc.

JIM TSELIKIS ’08
Co-owner of Cousins Maine Lobster

FRED TURRI ’58
Vice President of Finance at D’Agostino Supermarkets, Inc.

JOSEPH P. VIVIANO JR. ’89
Director of Sales and Marketing at Philadelphia Macaroni Company

Do you know of any other alumni at the top of the food chain? Let us know at hcmag@holycross.edu.
MARY D’ARGENIS ’93
Owner of MDA Hospitality Solutions, LLC

Mary D’Argenis ’93 is owner and managing director of MDA Hospitality Solutions, LLC in Miami Beach, Florida, which “provides expert food and beverage advisory services to the hospitality industry.” She is also an instructor of hospitality management at Miami Dade College, and in both roles, she draws on her years of experience working for such industry leaders as the Walt Disney Company, Four Seasons Hotels & Resorts and Fairmont Hotels.

HOW DID YOU END UP IN THE HOSPITALITY/Food and Beverage INDUSTRY?
Since I was a child, I had been visiting Disney and always wanted to work there. I turned 16 on June 1, 1987, and traveled to Orlando for a vacation that summer. On July 7, 1987, I was hired to work at Walt Disney World. Given my age, I was offered two positions: custodial (cleaning toilets) or Food & Beverage (making ice cream cones). I chose the latter. This began a passion of a lifetime and one that has shaped my entire career path.

WHAT ARE THE TOP THREE SKILLS YOU HAVE DRAWN ON TO BUILD YOUR CAREER?
Negotiating skills, understanding of a multicultural business and relating to all employees, regardless of position, to achieve company goals.

WHAT WAS YOUR MOST EXCITING OR SURPRISING MOMENT IN YOUR CAREER SO FAR?
I’ve had so many! I’ve never been surprised, but I have been rewarded on numerous occasions: Taking a team from a 1.1 percent profitability on 23 million in revenue to 42.5 percent in three years; being named the #1 Food & Beverage operation for both knowledge and creativity (Fairmont Hotels); exceeding the Walt Disney World Leadership Benchmark; winning the Partners in Excellence Award (Walt Disney World); moving from the last ranked hotel (#63) to #10 for Meeting Planner Satisfaction Index (in three years); seeing many of my leaders be promoted through various companies; and realizing huge financial and profitability results in every organization.

WHAT ROLE DID HOLY CROSS PLAY IN YOUR PATH INTO THIS FIELD?
Holy Cross satisfied my thirst for learning and understanding that ethics is the foundation for a successful life. Business is tough, and when you lead with ethics you always win.

DID ANY EXPERIENCE ON CAMPUS OR WORK WITH PROFESSORS INFLUENCE YOUR CAREER PATH?
Professor Theresa McBride of the history department demonstrated her passion for French history and women’s studies. I enjoyed her classes and still have a passion for French culture. She inspired me to recognize that when you have a passion for something, you should understand it fully and never stop learning.

—Rebecca Smith ’99 and Kimberly Staley ’99

KIMBALL TO KITCHEN:
On Campus Grocery Pickup

Seniors who live in Figge or Williams Halls have all the perks of apartment living, including their own kitchen. But they don’t have to go far to keep their cabinets fully stocked for mealtime: Holy Cross Dining’s Kimball to Kitchen program is an easy and convenient way for students to do their grocery shopping right on campus.

Students place their orders online and then pick up their groceries—choosing from a variety of fresh fruits and vegetables, pasta, rice, milk, chicken and even steak—at Kimball Hall. Each grocery bag order costs 20 dining dollars and contains six items of the student’s choice.

For a student body that is highly competitive academically, committed to volunteer service in the community and comprised of 25 percent varsity athletes, convenience is key. “It’s really the best of both worlds,” says Linda Nardella, director of Holy Cross Dining. “When students are busy they still have the convenience of a traditional meal plan, but they can also experience cooking in their apartment without worrying about how to get groceries.”

—Maura Sullivan Hill with Lynn Cody
The Brunswick Inn is a charming, colonial-style hotel, in the quaint New England town of Brunswick, Maine. The 16-room boutique inn and catering facility is a 2014, 2015 and 2016 winner of the TripAdvisor Certificate of Excellence and was named the “Best College-Town Inn in New England” by Yankee Magazine in 2012. The Inn plays host to wedding celebrations, vacation visitors and locals in search of a glass of wine by a cozy fireplace. And the woman who keeps it all running is Eileen Boyd Hornor ’89.

Hornor, who live in Harpswell, Maine with husband Jim and children Helen and Charlie, is both chef and owner at The Brunswick Inn, and also manages the affiliated Park Row Kitchen products and the Park Row Provisions catering and delivery services.

Hornor wears many hats in her role. Some days she is in the kitchen, tasting wine or tweaking menus, while on others she works on accounting reports, looks at Google Analytics for the website or finalizes design for a print ad for the Inn. The best part of the job is being a part of important celebrations in people’s lives, from weddings to retirement parties. “It’s such an honor to be a part of these moments, and it is rewarding when people tell me that the food, service and ambiance were beyond their expectations,” she says.

The exceptional service that guests at The Brunswick Inn are accustomed to hearkens back to Hornor’s Jesuit education at Holy Cross.

“I think that it’s impossible to separate out the influence of my Jesuit experience from anything that I do,” Hornor says. “It trained me to think critically, discern, act with kindness and compassion and do everything within the context of the greater good. In particular, the Jesuit influence has helped me with personnel relations. In the hospitality industry, the guest is always right. With staff, there’s a lot of gray area, and it’s not always easy.”

Her most memorable guest was former Secretary of State Madeleine Albright, who stayed at The Brunswick Inn when she received an honorary degree from nearby Bowdoin College. And the most fun guests? Her Holy Cross friends, who get together for mini-reunions at the Inn.

—Maura Sullivan Hill
after 35 years in the business world, Sam Lanzafame ’72 returned to his roots. He took up a second career as a hops farmer, following in the footsteps of his father and grandfather before him, who both tilled the land.

“My grandfather and father were both farmers, raising onions in Central New York. I spent the first 18 years of my life on a crop farm and enjoyed every day of it,” says Lanzafame. “My favorite part of farming is the independence of working alone in the fields, no phones, no emails.”

Hops are an essential ingredient in beer, giving the beverage its bitterness and aroma. Lanzafame sells his hops to local brewers, and, for a time, even had a craft brewery of his own, The Erie Canal Brewing Co. He has since sold that portion of the business to focus exclusively on farming.

“Harvest day is the most exciting time,” he says. “Your hard work and a bit of luck have produced a beautiful crop that will find its way into the area’s best local brews.”

Lanzafame tends to 1,200 hop plants, a 150-acre barley field and a one-acre vineyard on his farm, Botte Piena Farm in Chittenango, New York. “Botte piena” is Italian for “full barrel,” a nod to Lanzafame’s Italian heritage. Though farming is clearly in his blood, the management skills that he utilized during his business years have also proven useful. “A successful farmer has a sense of timing, when and how to react to the demands of the day,” Lanzafame says. ■

—Maura Sullivan Hill
The Reuben Ranger’s favorite Reuben is from the Hoppy Monk in El Paso, Texas (sandwich pictured above). He maintains his anonymity on his blog by not showing his face with his Reuben reviews. We will also do the same here.

Raul Portillo ’06
“The Reuben Ranger” Blogger

When Raul Portillo ’06 is out at a restaurant, he goes by his alter ego, The Reuben Ranger, which is the name of a blog he started in 2013 about his favorite sandwich. While different variations exist, the Reuben is usually comprised of corned beef, Swiss cheese, sauerkraut and Russian dressing grilled between slices of rye bread. The blog contains detailed reviews of 45 (and counting) Reuben sandwiches, and Portillo estimates that he has eaten hundreds over the years. Each review includes marks for appearance, quality of ingredients, price, “je ne sais quoi” and taste.

WHAT INSPIRED YOU TO START THE REUBEN RANGER?
It actually came out of the darkest time of my life. My wife is a brain cancer survivor, and I started the blog as a coping mechanism. It is a happy ending and she is healthy and in remission. I really enjoy doing the blog and it’s something great that came of the whole situation. My wife has served as my editor for the blog. Her recovery is nothing short of a miracle. The blog has been great for us and I am very thankful to still have her with me in this life.

WHERE DID YOU EAT THE BEST REUBEN?
The best one was in my hometown of El Paso, Texas, at the Hoppy Monk. Editor’s Note: It received a 27.2 out of a possible 30 points in Portillo’s evaluation system, and he blogged that “This Reuben was something special. I think it was the snow white sauerkraut. It really put me in a daze.”

WHAT IS YOUR FAVORITE PART OF BLOGGING?
Food blogging gives you a great excuse to go out and try new places. I also love meeting new people as a result of the blog. One of the best parts is that I have friends and family who send me pictures of Reubens from around the world. It has really caught on.

DOES YOUR JESUIT EDUCATION INFLUENCE YOUR APPROACH TO BLOGGING?
I try to give each restaurant a fair shot without preconceived notions. I never like to trash any place, no matter how bad the Reuben is. The blog is not to shame institutions or put people out of business; it is designed to start a dialog, no matter how silly that sounds. This compassion for others is something I don’t think I fully appreciated when I was at Holy Cross, but I try to live it now. —Maura Sullivan Hill

More than 2,500 alumni return to Mount St. James for Reunion each year, and Holy Cross Dining takes on the monumental task of feeding them all for three days, for two weekends in a row. Here is some of the food by the numbers:

- 2,000 filet steaks
- 1,600 hot dogs
- 1,500 burgers
- 3,000 bottles of water

(above) The Reuben Ranger’s favorite Reuben is from the Hoppy Monk in El Paso, Texas (sandwich pictured above). He maintains his anonymity on his blog by not showing his face with his Reuben reviews. We will also do the same here.
Rob Acker ’09 enjoyed brewing beer as a hobby, but he started to think there was more to it when some friends asked him to brew a special beer for their wedding. “[I] realized there might be an entire audience of people interested in creating and enjoying their own custom beer,” he says. And he was right—personalized details are some of the most sought-after trends in the wedding and event planning industry these days.

Acker spent a few years perfecting his technique and learning about the beer business, and then launched Salud Custom Brew Events in 2015.

The Denver-based company creates custom beers for weddings and other events. “With a small organization, I jump between business planning, social media presence and—the most fun—head brewer with my business partner and co-founder, Rob DuRay,” says Acker, who is also a full-time MBA student.

It takes about four to six weeks to brew the beer, and Acker encourages the clients to get involved in the process, from choosing the flavors to helping on the “brew date,” when they put all the ingredients together to start the fermentation process. They brew anywhere from 10 to 30 gallons of beer for each event, about 100 to 300 beers.

The strong community at Holy Cross was one of the most memorable parts of Acker’s undergraduate experience, and he sees parallels between that and the work he does now.

“Our beer is always a communal product, from brewing with the bride/groom and learning more about their relationship,” Acker says. “After serving our beer to a wedding party, it is an incredible feeling to know that we have chipped in, even a little, to such a gathering of friends and family.”

Acker and his business partner love experimenting with ingredients. Last year, they jumped on the trend of adding tart flavors to beer, and each fall they take advantage of a short peach season in their area in Colorado and brew a light, peach-flavored beer. And if he were to create the perfect Holy Cross brew? “It would definitely be something that could be enjoyed after hiking all the way up to the top of Mount St. James,” he says. “It would be a pale ale with a nice dry, hopped aroma, bright fuzzy yellow color and a lighter ABV (alcohol by volume) so you could enjoy a few of them.” Cheers to that! —Maura Sullivan Hill
orcester has never been known as a culinary destination, and the multitude of food options on The Hill means that students often stay on campus at mealtime. But things are changing in the Worcester restaurant scene. In a July 2016 article, Leah Mennies of The Boston Globe declared that “Worcester is in the midst of a bona fide restaurant renaissance.” Mennies cited the 55 new restaurants that opened over an 18-month span in 2015-2016, as well as the proposal of two new food-truck zones in the city. Among the 55 new eateries, there is food for any taste: “… Everything from fried green tomato sandwiches and aged duck breast with mustard spaetzle at Deadhorse Hill to kombucha cocktails and Italian amari at The Muse, naturally leavened country loaves at BirchTree Bread Company, candied squash-filled crepes at Lock 50 and house-cured bacon at The Hangover Pub, which proclaims itself ‘New England’s first bacon gastropub.’” Eat up!

—Maura Sullivan Hill

STEVE LONDREGAN ’80 AND TOM FLYNN ’80
Co-owners of Chuck’s Steak House

Even though Steve Londregan ’80 and Tom Flynn ’80 attended Holy Cross for four years together, it was a couple of college jobs at Chuck’s Steak House in Auburn, Massachusetts, that ultimately brought the two together—and began their more than three-decade career in the restaurant business.

Londregan had worked as a busboy at restaurant chain Chuck’s Steak House in his hometown of New London, Connecticut, before joining the Auburn location once he arrived as a student at Holy Cross. Flynn, after receiving a tip from his roommate at the time about a job opening, landed a position as a bartender during his senior year.

Now co-owners of the Auburn restaurant, Flynn and Londregan boast a business partnership that has spanned 31 years. They say that people are often surprised to learn that they have been in business together for so long.

Londregan cites “trust and communication” as the key to both maintaining such a strong working relationship and friendship. “It has been great to have a partner in such a demanding field,” Flynn says.

Working in the restaurant business for these alumni means interacting with people, including employees and patrons, every day. Flynn notes: “[My Jesuit education at Holy Cross] influences every aspect of my life—just in the way I treat and value people.”

Londregan and Flynn have shared so much history since graduation in 1980, but they still love to reminisce about their time on Mount St. James. Londregan says, “We actually have a Holy Cross Room [at the restaurant] with some great watercolors of some of the different buildings around campus.”

—Meredith Fidrocki

“RESTAURANT RENAISSANCE” IN WORCESTER

Worcester has never been known as a culinary destination, and the multitude of food options on The Hill means that students often stay on campus at mealtime. But things are changing in the Worcester restaurant scene. In a July 2016 article, Leah Mennies of The Boston Globe declared that “Worcester is in the midst of a bona fide restaurant renaissance.”
Flavors and colors are the backbone of the consumer foods business,” explains Tom Schufreider ’80 P07, 09, 17. “If a food or beverage does not look appealing or taste great, consumers will not purchase it again, and the enjoyment of eating will be greatly diminished.”

With 36 years in the food ingredient business, Schufreider knows a thing or two about what consumers like.

His involvement in the food industry began the summer after his freshman year at Holy Cross, when the sociology major took a job with a Chicago-based flavor manufacturer.

Upon graduation, he was offered a position as a salesman for the company, which, according to Schufreider, specialized in fruit flavors and beverage emulsions for the beverage industry, maple flavors for syrups and sweet flavors such as vanilla, almond and butter for the baking and confection industries. He worked there for 33 years, eventually becoming vice president of global sales and marketing.

Three years ago, Schufreider’s career took on a new tone, when he left the flavor industry and became chief operating officer of the Sethness Products Company in Skokie, Illinois, a global leader in the manufacture of caramel color—the most widely used food colorant in the world.

“It is what provides the iconic brown color to cola soft drinks,” says Schufreider, who counts these carbonated beverages among his personal favorite caramel-colored products. “It is also widely used in baking, pet food and all types of consumer foods.”

Schufreider relishes his role at Sethness, where he is responsible for the long-range planning and day-to-day operations of the company.

“I really enjoy the challenges of strategic planning and executing initiatives to ensure the continued profitable growth of the 136-year-old family-owned firm,” he says. “The people that I have the privilege of working with at Sethness Products are creative, dedicated and hard working.”

And with four manufacturing facilities around the world—Clinton, Iowa; France; India; and China—the position offers Schufreider the chance to travel the globe, which he has found to be one of the most rewarding aspects of his job.

“Having locations around the world has provided me with the opportunity to travel and see places and experience cultures I may not ever have had the opportunity to. I traveled to our plant in India this year for the first time and was just awestruck by both the jarring differences and amazing similarities between the Indian and U. S. cultures,” he explains.

For anyone considering a career in the food ingredient industry, Schufreider explains that it’s not just for those who have a food science background. In fact, with positions ranging from sales and marketing, to production planning, to data analysis, he sees the benefit of a liberal arts education in food service.

“The food industry is so much more than the products you see at the grocery store. The store shelves and freezers are the final step in a long, multi-layered journey food products take. Many talented people work around the world to ensure that all people have access to the most nutritious, safe and enjoyable foods possible,” explains Schufreider, who works with academic experts, research and development technologists, marketing and sales professionals and manufacturing experts.

But, perhaps, one of the most important qualifications: “They should also enjoy food!” he concludes. —Rebecca Smith ’99 and Kimberly Staley ’99
When Steve Rapillo ’82 P11 first started helping out with the family business at 10 years old, it was out of a desire to spend more time with his dad, who was hard at work six days a week. At that time, Tufo’s Wholesale Foods, Inc. in the Bronx, New York, went door to door, offering home food delivery. Today, Rapillo is president of the business, which has grown to become a national distributor of over 3,000 food and beverage products.

Rapillo says it is “work ethic, personality and honesty,” that have helped him build the family business over the years, which started in 1929 as a home egg delivery service, by horse-drawn carriage. Today, Rapillo loves working with their chef customers. “I help them plan their menus, especially what cheese goes with what menu dish,” he says.

The 25,000-square-foot Tufo facility stocks dairy products, bagels, condiments, juices, dressings, spices, coffee, tea, frozen foods and paper goods, before the trucks head out to deliver the items to customers at restaurants and stores across the country. He stocks both national brands and his own family Tufo brand. And if Rapillo could add one Kimball favorite to this inventory? “The chocolate chip cookies!”

—Mauro Sullivan Hill

If you have ever watched ABC’s cooking show “The Chew,” you may have seen the work of Holy Cross alumna Lauren Palmeri ’07 appear on the plates of its famous hosts, including chefs Mario Batali and Carla Hall. Now a New York-based freelance culinary stylist and producer, Palmeri honed her skills on the set of the daytime cooking program for five seasons, working in the test kitchen, prepping and styling food and coordinating the needs of the program’s host chefs.

“I’ve always been very interested in my Italian heritage and family recipes,” Palmeri says. “The kitchen is where the excitement happens during the holidays and where my family comes together.” After graduating from Holy Cross, Palmeri travelled to Italy for a four-month immersive language and culinary program that solidified her passion for Italian food and culture.

Palmeri credits Holy Cross with providing her not only the language skills and study abroad experience to thrive during this intensive program, but also the problem-solving skills to navigate the fast-paced and competitive food industry.

When asked about her most rewarding career moment to date, Palmeri cites First Lady Michelle Obama’s visit to the set of “The Chew:” “[She] did a segment in which she was promoting healthy eating. It was a big day for the show. Everyone was excited because she came to our set to deliver an important message. It felt like she validated all of our hard work just by being there.”

So how did Palmeri enjoy reading her summer issue of Holy Cross Magazine? “A glass of chilled Lambrusco, some prosciutto with melon and some delicious Italian cheese.”

—Meredith Fidrocki
for freelance culinary professional Joanne McDermott O’Connell ’86, the five key ingredients she cannot live without in her home kitchen are: salt, olive oil, chocolate chips, butter and eggs. The key ingredients to her career in the industry? Organization, determination and multitasking.

O’Connell became interested in the culinary field as a career when her husband, Kevin O’Connell ’86, was transferred to Hong Kong for work and she saw opportunities for herself in the hospitality industry there. “I decided to pursue cooking school and a professional career in food, which was something that, growing up with a Belgian great-grandmother with wonderful cooking and baking skills, seemed a good fit for me,” O’Connell says.

Since then, O’Connell has combined skills she learned as a science major at Holy Cross with her passion for cooking. “There is lots of science in cooking, as well as, of course, art,” she says. Today, she works as a freelance culinary professional. “I handle a wide variety of culinary projects for celebrity chefs and food manufacturers, from recipe development, to test kitchen work, to food styling and more,” says O’Connell. She served for 12 years as the culinary producer of the PBS television series “Simply Ming,” featuring renowned chef Ming Tsai. O’Connell has since taken on a similar role for the public television series, “Ellie’s Real Good Food,” where she works with dietician and nutritionist Ellie Krieger.

When asked about her most exciting moments in her career, O’Connell finds there is a tie: “Two moments come to mind. At a party in New York City that I catered, Madonna commented on a chocolate cake I made—she loved it! And having lunch with Julia Child was a treat.”

The best advice O’Connell ever received: “Don’t stay in a job or career just because you chose to major in it. Don’t be afraid to move on to something you feel passionate about.” —Meredith Fidrocki

—Meredith Fidrocki

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JOANNE MCDERMOTT O’CONNELL ’86
Freelance Culinary Professional, “Simply Ming” and “Ellie’s Real Good Food”
national advertising was a valuable professional experience, but also a lot of fun!

I also enjoy the strategy side of it. I love using all the information I have about the business to understand what’s working and build marketing plans based on that. A lot of different variables can drive the business, and it’s exciting to adjust them and see a change.

WHAT ROLE DID HOLY CROSS PLAY IN YOUR PATH INTO THIS FIELD? Everyone says this, likely because it’s true, and I have to agree that Holy Cross taught me how to think. It taught me to ask why and make connections between disparate pieces of information, which is something I do daily in my role.

WHAT SNACK OR BEVERAGE DID YOU ENJOY WHILE READING YOUR MOST RECENT ISSUE OF HOLY CROSS MAGAZINE? In Texas, it has to be a cold Shiner, around 10 o’clock at night, when it’s cooled off and the kids are (finally) asleep!

WHAT IS A COMMON MISCONCEPTION ABOUT YOUR JOB? I think sometimes marketing is thought of as making ads. That’s certainly an important part of the job, and the most visible output, but there’s more to it. In brand marketing you have to understand the entire business and use that information to move it forward. That can be through advertising or any of the consumer-facing tools at your disposal.

WHEN YOU GRADUATED FROM HOLY CROSS, COULD YOU HAVE IMAGINED THIS CAREER TRAJECTORY? I remember sitting in a “Women & Society” class the spring of my senior year at Holy Cross and wondering how I was going to navigate the world I was about to enter. I had no idea how I would have a career and a family. Fast forward 15 years and I have a 2-year-old and a 4-year-old. I am incredibly lucky to be married to someone who shares the work at home and work flexible/reduced hours with support for that at the office. My work schedule presents a host of other challenges, but it works for my family and me while my boys are small and life is a little crazy. I want the other women wondering the same thing to know that there’s a way to do it whether it’s daycare and nannies, slowing down for a few years, taking some time off, or some combination of any options. It won’t look the way you thought it might, but it exists. —Rebecca Smith ’99 and Kimberly Staley ’99

—Robert C. “Beeb” Graham III ’69

Retired President and General Manager, Graham Cheese Corp.

After 35 years in the family cheese business, Robert C. “Beeb” Graham III ’69 is still approached by former employees—some of whom he doesn’t even remember—and told that he was the best boss they ever had.

“It is a humbling experience,” explains the retired president and general manager of Graham Cheese Corp. in Elnora, Indiana, who cites “working with people from all walks of life” as his favorite part of the job.

“I tried to look at the good in each employee and find the best way to utilize their skills,” Graham says. It’s a lesson he learned from his Jesuit education. But the best advice he ever got came from his first teacher, his father Robert Graham Jr. ’36, taught me that when things get really tough, say a prayer, then get off your (expletive) and get to work.”

This not-so-gentle encouragement served Graham well, as he admits he “knew nothing about the cheese industry” when he joined the family business after fulfilling his obligation to the Navy and service in Vietnam.

The business was sold six years ago, but when he was at its helm, Graham’s many responsibilities included buying milk from 200 dairy farms; managing the production of colby and cheddar cheeses; overseeing sanitation and safety at the farm and plant; and packaging and selling cheese to processors, groceries, retail shops and mail-order programs.

And all was in keeping with the fact that, according to Graham, “the consumer rightfully demanded that each and every bite of the millions of pounds of cheese we manufactured be safe, wholesome and flavorful.” —Rebecca Smith ’99 and Kimberly Staley ’99
As concerns about the Zika virus grip the U.S. and global community, two Holy Cross alumni are at the center of efforts to learn more about this disease.

BY ERIC BUTTERMAN
Disease and unease often accompany each other—especially when it is an illness people know little about—and that has been the climate around Zika in the United States and parts of Central and South America in 2016. For Anthony Fauci, M.D., ’62, director of the National Institute of Allergy and Infectious Diseases (NIAID) at the National Institutes of Health (NIH), this means he has been called to be a man of comfort, as well as a man of science.

The AIDS epidemic in the 1980s saw him emerge as a figure offering both answers and compassion, during a time when people weren’t just victims of illness, but also of the misconceptions and prejudices surrounding the disease.

Throughout his career, Fauci has been an important voice for informing the public and a leader in formulating a scientific plan to destroy, or at least limit, the impact of a disease.

When I talked with Dr. Fauci in August, Zika had moved beyond a possible scenario. As of press time, the Centers for Disease Control and Prevention has reported 43 locally transmitted cases of Zika in the U.S., all in Florida. Fauci says that part of his job is to help the public understand that, while caution is important, they should also take relative risk into account when it comes to Zika. The majority of people infected won’t have any symptoms or even know they’re infected. Therein lies Fauci’s gift for calming, but he must also take on the role of the one who gives warning.

“The most critical issue,” he says, “and this is what gets people confused, is that if you get infected with Zika and you are a pregnant woman … there is a chance that you will have a baby that will have congenital abnormalities like microcephaly.” This is a condition in which a baby’s head is smaller than normal. Fauci clearly doesn’t enjoy being the bearer of potential bad news, but he knows it’s a part of his role as well.

Fauci has been regularly quoted as a media expert for years, most recently appearing on CBS News, CNN, C-SPAN and NBC Washington, as well as in the New York Times and USA Today, to educate the public on the Zika risk.

Still, Fauci and his organization haven’t only been part of informing the public when it comes to Zika. They are also leading the way in efforts to create a vaccine against the disease. “We started the first Phase I trial in a human in normal volunteers,” he explains. “We’re looking to see if it’s safe and getting the right response. We started that on August 2 at our hospital. We will do it in Emory in Atlanta and the University of Maryland-Baltimore.

“It will be 80 people, and we will be finished near the end of the calendar year. If it turns out that it will be safe—and we believe it will—then you’re looking at the Phase II, Phase III trial scenarios.” Those trials would be performed in places where Zika is active, he says.

Fauci’s ability to analyze and act in the face of difficult realities has been recognized often throughout his career, including in 2008, when President George W. Bush honored Fauci with the Presidential Medal of Freedom. “It was an amazing feeling and it was humbling,” Fauci says. During Fauci’s 32 years as director of

(above) Anthony Fauci, M.D., ’62, director of the National Institute of Allergy and Infectious Diseases, at a press conference in October 2014. He was addressing the media about the discharge of Ebola-free Nina Pham, the Texas nurse who was treated at the NIH Clinical Center for Ebola virus.
NIAID, he has advised five presidents: Ronald Reagan, George H.W. Bush, Bill Clinton, George W. Bush and Barack Obama.

Fauci was also a principal architect of PEPFAR, the President’s Emergency Plan for AIDS Relief, which began in 2003 with a goal of creating an AIDS-free generation. According to Fauci, it is the most successful public health endeavor in U.S. history, saving millions of lives by implementing HIV prevention, treatment and care services in countries battling AIDS.

Fauci has been thankful to see those afflicted with AIDS have a chance at better physical health due to the PEPFAR program, especially after seeing so many suffer. But with his trademark sense of balance, he also warns against letting positive results lead to complacency.

Fauci’s remarkable career accomplishments range from helping to turn the NIAID from an institute with a yearly budget in the millions to in the billions today, to being a leader against diseases and even possible biological attacks. Through it all, he has had his days at Holy Cross, where he majored in classics and premed, to help give him resolve.

“The Jesuit training and idea of service to others that permeated Holy Cross had a major impact on my choice of public service in the field of medicine and health,” Fauci says. “Also, the concept of always striving for excellence in whatever one does was part of the culture of Holy Cross. I have since carried that with me over the years.”

W hile Dr. Fauci works to combat Zika from his post at the NIH in Bethesda, Maryland, George Savidis ’12 studies the disease in a lab at UMass Medical School in Worcester.

When he was at Holy Cross, Savidis thought there was a good chance he would become a doctor. While that career path is still on the table, his current focus is protein. No, this isn’t part of a new muscle-building diet, but a possible future solution for Zika.

Savidis works as a research associate at the University of Massachusetts Medical School in Worcester, and is part of a team that made a groundbreaking discovery this year in the fight against Zika. The researchers discovered a protein that can “swallow up and quarantine” the virus, according to their published study. Interferon-
induced transmembrane protein 3 (IFITM3), a very small protein in the human body, can reduce the ability of Zika virus to infect human and mouse cells, according to the article.

Based on the study’s findings, boosting IFITM3 in the human body may inhibit the Zika virus and other emerging viral infections. “In effect, we see that IFITM3 allows our cells to swallow up and quarantine the virus, thereby stopping their own infection, and also the infection of neighboring cells,” Savidis explains in the article. “We think this also reduces the levels of cell death caused by Zika virus.

“These proteins were known to have an antiviral effect when it came to diseases such as dengue and West Nile Virus,” Savidis says. “We thought about using the same framework and just plugging Zika virus into that system.”

Savidis feels that his focus needs to remain unflinching. Even though Zika is at the top of the news now, it can’t be forgotten, even if it stops grabbing the headlines. “...We keep going in our process—being in the lab is often about continued focus.”

He learned that attitude during his days working in the lab of Kenneth Mills, professor of chemistry at the College.

“I remembered I wanted to discover something novel and I was fortunate to have a mentor like him,” says Savidis, who majored in biology with a concentration in biochemistry and was in the premed program. “He not only helped me conduct research, but also helped open up a community to me. After spending two years in his lab and completing a biochemistry thesis, it gave me a better sense of what the life of a researcher is. I was naïve in that I had the attitude of, ‘I’ll make a discovery, publish a paper and then that would be good for medical school or graduate school.’ Instead, I came away with the understanding that a project takes a great deal of work and now had a better understanding of the analysis required to make sense of data and also how to present the data.”

Mills found Savidis’ personality a great fit for the requirements of lab work. “He had a good mind and a willingness to put in the time to see things through,” he says. “I’m not surprised that it’s taken him far.”

Despite positive early results, there unfortunately aren’t guarantees that the Zika work will cure all who suffer from the disease, but the challenge is one Savidis is up for, with those needing his help firmly on his mind. “You have to be willing to dig deeper and ask why this is happening in a disease and what can be done, even when you know some of the time you’ll hit a dead end,” he says.  ■

—with contributions by Maura Sullivan Hill and Jessica Kennedy
Off the Track

WITH

HANNAH JETER ’18
Hannah Jeter ’18 has been running since before she could walk. “My family has a picture of my dad pushing a baby jogger with my older sister and me in it during a 5K race,” she says. Jeter grew up in a family of runners in Eden Prairie, Minnesota: Her parents are both graduates of the U.S. Military Academy at West Point, where they discovered a love of long distance running and completed several Marine Corps Marathons. Jeter’s older sister ran cross country and track in college, and her younger brother is about to embark on a college running career of his own. Sometimes, the Jeter family even goes running as a group. When she’s not running with her family, Jeter is training with the cross country and track teams at Holy Cross. HCM caught up with her during the summer break:

HOLY CROSS MAGAZINE  This issue is coming out after the start of the new school year. How did you spend your summer?

HANNAH JETER  I worked as a housekeeper for the Glacier Guides Lodge in West Glacier, Montana, with one of my friends on the cross country team, Haley Leishman ’18. We lived in a tent, climbed mountains, rafted through whitewater and cleaned a lot of bathrooms!

HCM  Why did you choose Holy Cross?

JETER  When I visited Holy Cross and met the students and people here, I knew I wanted to be a part of this community. It has become a second family to me.

HCM  What is your major and why did you choose it?

JETER  I am an economics major. I think it’s really exciting to see how little decisions or one country’s policies can have huge effects on the world economy and people’s quality of life. Studying economics shows how much people are connected to one another, and I also love the problem-solving aspects of economics.

HCM  Last fall, you were named to the Academic All-Patriot League cross country team and the Patriot League Academic Honor Roll. Where is your favorite place to study on campus?

JETER  My favorite place to study on campus is on the couches outside of the science library. I’m a social studier, so a couple friends and I alternately talk and study and it keeps me productive and focused.

HCM  What is your best study tip?

JETER  My best study tip is sleep. I believe that sleep is an underrated part of learning, so I try to get at least eight hours of sleep every night.

HCM  You were also named the Patriot League Rookie of the Year when you were a first-year student, and you are the first Holy Cross runner to earn that honor. What was your reaction when you found out?

JETER  It was a huge honor to receive this award, and to represent Holy Cross. My coaches and teammates really helped me through my first year and it was a humbling experience to be with them when presented with the award.

HCM  What is your favorite running route in Worcester?

JETER  We have a run called Orchard that we’ll do a couple times every season, and it is lovely, especially in the fall. There are some surprisingly pretty areas that are fairly accessible from Holy Cross, with farms, apple orchards and horses that you wouldn’t expect to be so close to the city.

HCM  Do you like to listen to music while you run, or do you prefer silence?

JETER  When I run by myself, I like to think, so I don’t listen to music, and when I run with my teammates, we pretty much talk the entire time.

HCM  This Q&A will be part of our food-themed issue. What is your pre-race meal routine?

JETER  We often have a team breakfast at Kimball before we travel to a meet, and I recently started eating a big breakfast of a couple eggs and a peanut butter bagel. Right before I race, I’ll eat a couple Sour Patch Kids because they’re basically sugar, so I have a bit of immediate energy.

HCM  Do you have any foods you like to reward yourself with after a good race?

JETER  After meets, my teammates and I will sometimes get flatbread pizzas from Crossroads and milkshakes from Cool Beans. It’s an amazing combination.

HCM  What is your favorite place to eat on campus? And what do you order there?

JETER  I love Kimball probably more than is rational. My favorite meal this year was the pulled pork sandwiches.

HCM  Is there a song that could sum up your Holy Cross experience?

JETER  “Lift High the Cross”

HCM  How does winter in Minnesota compare to winter on The Hill?

JETER  While The Hill gets cold, it never gets as cold as it can get in Minnesota. Sometimes we would get school off because, with the wind chill, it was -40 degrees outside.

HCM  What is your favorite winter activity?

JETER  Downhill skiing

HCM  You volunteer as an elementary school tutor at Quinsigamond Elementary School and at Abby’s House, a women’s homeless shelter in Worcester. Why did you get involved with service programs here at Holy Cross?

JETER  Volunteering in college has opened my eyes and helped me understand what “men and women for others” is all about. I joined these programs because of the atmosphere of service at Holy Cross and among the members of my team. ■

—Maura Sullivan Hill
Mystery Photo

Tailgate time! Who is manning the grill, and what was the occasion? A football game, Family Weekend? Email us at hcmag@holycross.edu
Hello, fellow Crusaders! Just over a month into my term, I am humbled and honored to take on the role of HCAA president for the upcoming year. When I attended Accepted Students Day in 2002, I fell in love with the HC campus community and knew that Mount St. James was the place for me. In large thanks to Holy Cross’ need-blind admissions policy, I was able to begin my four years on The Hill just a few months later. Throughout my time at Holy Cross, I was fortunate to take advantage of aspects of the HC community that we all know and love, from academics to spiritual programming, and, of course, the social side of Holy Cross.

I was ecstatic to have my brother, Matt ’08, join me two years later; and my 5-day-old son, Jack, already has quite the HC wardrobe, much to the dismay of my wife, Katy (BC ’06). Overall, I am motivated to be HCAA president to give back to Holy Cross, for everything that HC has given me.

I truly believe that the most important job of the HCAA is to ensure the continued engagement of all alumni in order to maintain the incredible HC community on campus and across the world. Many of the goals that I have for the upcoming year will allow us to continue to engage alumni for life. The first is the continued implementation of the HCAA’s social, spiritual and service programs across the world. These include the regional Welcome To Your City events and the incredible Homecoming programming on campus, the expanded Alumni Retreat programs taking place at our new Contemplative Center and the HCAA Spirituality Committee’s book club, as well as our international Holy Cross Cares Day and our alumni Move-In Day team.

Another goal for the upcoming year is the re-engagement of our ALANA alumni community. With close to 25 percent of the current student body as ALANA students, it will be extremely important to expand programming, such as the recent ALANA alumni reception in New York City, which I was fortunate to attend just a few weeks back.

Additionally, this year we will look to shore up the HCAA’s revenue streams, beginning with our newly negotiated Bank of America (BoA) Credit Card program. I would strongly encourage all alumni to use an HC-branded BoA credit card, which helps to provide funding for our HCAA scholarship program, among many other programs.

Finally, given all of the amazing developments with our Holy Cross athletic programs of late, I will look to ensure that the HCAA maintains close ties with Holy Cross Athletics, as we look forward to the inaugural Ram-Crusader Cup in November and as our basketball team looks to repeat as Patriot League Champs, among the many other incredible accomplishments of our athletes.

If any of these goals sound attractive to you, I would encourage you to get involved and volunteer with the HCAA. Reach out to your local regional club, apply for service on the HCAA Board of Directors or simply take on a mentor role for our young alumni or current students!

Every single one of us can have a hand in maintaining and enhancing our incredible Crusader alumni network across the globe. I look forward to engaging with all of you this year!

Bryan DiMare ’06
HCAA President
Bryan.DiMare@alumni.holycross.edu
@hcalumni
#HCAAPrez

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If you have an alumni athlete in mind for the Holy Cross Varsity Club’s 2017 Hall of Fame, don’t forget that nominations are due on Nov. 1, 2016. The nominee must have made an outstanding contribution to Holy Cross Athletics in one or more sports, and must have graduated at least five years ago. You’ll find the online nomination form at holycross.edu/hcm/nominations.
E dwin Meyer '45, a member of the first Naval ROTC unit at the College, attended the O’Callahan Society open house during the 2016 Reunion weekend. Meyer was part of a group of Holy Cross students who completed an accelerated program so that they could serve in the military during WWII.

Meyer’s daughter, Mary Meyer Killburn, told HCM about how her father’s Holy Cross experience changed drastically after the bombing of Pearl Harbor and the United States’ entry into the war:

“He entered Holy Cross in September of 1941 and was accepted into the NROTC. Pearl Harbor was bombed three months later. My dad was doing his NROTC homework, lying on the living room floor of his family’s apartment on Chandler Street, when news of the bombing came over the radio. His parents looked at my dad, knowing instantly that their son would be going to war. After the bombing of Pearl Harbor, he and his NROTC classmates were immediately put into an accelerated program at Holy Cross. After going to school days, nights, weekends and summers, he graduated and received his commission as an ensign in the United States Navy in February of 1944. He was 20 years old, had a college degree and a commission in the U.S. Navy. Although he left Holy Cross in 1944 to go to war, he is considered a graduate of the class of 1945. His parents accepted his diploma for him while he was away at sea.”

Member of Inaugural Holy Cross NROTC Unit Attends O’Callahan Society Reunion

The Holy Cross Alumni Association (HCAA) supports alma mater in its Catholic, Jesuit mission by bringing together the diverse talents, experience and knowledge of Holy Cross alumni. We accomplish this by engaging alumni for life through our reunions, regional clubs, community outreach and intellectual and spiritual formation programs. By these means, we nurture our love for and dedication to Holy Cross, its students and its alumni as men and women for others.
HCAA Board Member Spotlight: DON MEDOR ’11

My Holy Cross experience was significantly impacted by the Office of Multicultural Education. From the time I stepped foot on campus for Passport to the time I crossed the stage on Fitton Field, Dean Millner, Dean Peterson and their staff made sure that I had the resources to succeed. It’s reassuring to know that I have a reference there who has seen me grow and can speak to my leadership during my time on The Hill. There were many times I’ve needed a reference for a job or opportunity on short notice and they are always willing to help.

I value my Holy Cross education because “men and women for others” is a concept that I not only learned, but also got to practice at Holy Cross. I had many opportunities to engage and apply what I learned in the classroom. Today, I use what I learned to add value to my community through various nonprofits in Boston’s inner city. Professionally, Holy Cross has a really good reputation, and employers are excited to add Holy Cross alumni to their team because we work well in a collaborative environment and are the most hard-working employees.

An HCAA board member nominated me to join the board. At first, I was surprised because I was a recent grad and didn’t know if I could add value to the discussion. Now, as my term ends, I’m glad to have been a part of it because I learned a lot. I am impressed whenever I get to interact with other board members, who are among Holy Cross’ most accomplished alumni. These board members love Holy Cross and passionately seek to impart Jesuit values to students and other alums.

Being an HCAA board member has been very rewarding! I get to interact with very accomplished professionals. We get to share ideas on how to engage alums through interesting programs. Holy Cross has invested in me, and it makes sense for me to give back.

Alumni can positively impact Holy Cross by getting involved. Join the board and attend events conducted near you. Although we are a small institution, I am glad that we are expanding our global footprint. The more we engage, the more impact we will have on our alma mater.

Medor lives in Dorchester, Massachusetts, and is a strategic sourcing commodity analyst at Raytheon.

Virtual Crusader Career Development Network Launches

Holy Cross Alumni Career Development is launching a new program this fall to offer online networking opportunities to all alumni, regardless of location. The sessions are designed to help participants share experiences, exchange career tips and build their professional networks. This mobile-friendly platform means alumni and students can connect with fellow Crusaders from home, the office or via their mobile devices. “This online networking program is a great addition to our career development webinar series and is part of the Alumni Office’s ongoing effort to provide more accessible and dynamic programming for Crusaders,” says Kristyn Dyer ’94, director of alumni relations. “We’re excited to offer tools for alumni and current students to leverage the talented Crusader network—no matter where they live.” Look for emails about upcoming events.

Call for HCAA Board Nominations

The HCAA Committee on Nominations and Elections will convene at the College this fall to draft a slate of nominees for the vacant seats on the HCAA Board of Directors. The deadline for submitting nominations is Oct. 31. Those chosen will assume office on July 1, 2017. The committee members will nominate a president and two vice presidents. They will also nominate 13 directors for three-year terms, with two directors from each of the following: current or past regional club presidents; Classes of 2008-2017; Classes of 1998-2007; Classes of 1988-1997; Classes of 1978-1987; Classes of 1977 and earlier and one at-large position representing the affinity groups of the HCAA. For more information, as well as a nomination form, visit holycross.edu/alumni/ or email hcaa@holycross.edu.
Spotted on Social Media

In a Facebook web exclusive, Stephen Colbert, comedian and host of “The Late Show,” demonstrated the far reach of the College community, recalling a chance meeting with one of his father’s Holy Cross classmates.

Colbert’s father was the late James “Jim” Colbert ’42, and Colbert happened to meet another member of the Class of 1942 while on a TV shoot at a retirement community in Arizona. When Colbert asked the man if he knew Jim Colbert, he got a surprising response:

“Jim Colbert! Why we double dated to the senior dance,” the man answered. He continued to share that he even knew Colbert’s mother, and that he and Colbert’s father were floor mates as students on Mount St. James. As the conversation continued, this man asked Colbert if he had his father’s yearbook from Holy Cross. When Colbert admitted he did not and that no one in his family did, the man retrieved his yearbook, took out the page featuring Colbert’s father and gave it to him (pictured at left).

Emma Cronin ’15, who works as the staff assistant for the Climate and Domestic Team in the Presidential Personnel Office, was recently featured on the White House Instagram feed. The post received more than 30,000 “likes” in a span of three days.

Cronin, who has cerebral palsy, shares her inspirational story in the post: “I had a muscle lengthening surgery when I was 12, and I taught myself how to walk again in the six months that followed. Needless to say, my cerebral palsy taught me to never back down from a challenge. Working for President Obama has been the honor of a lifetime,” says Cronin, who is from the Southside of Chicago. “I grew up with President Obama as my senator.”

11th Annual Women in Business Conference

Join students in the Ciocca Office of Entrepreneurial Studies (COES) prebusiness program for the 11th Annual Women in Business Conference. The conference will be held on campus, and this year’s theme is “Women on Wall Street: Changing the Ratio.”

Diane Vazza ’79, head of global fixed income research at Standard & Poor’s (S&P), will be the keynote speaker. Panel topics include mentorship, work experience vs. graduate school and board membership.

Watch for an email in September with full details and online registration information. The conference is free of charge to all registered participants and includes lunch and a networking hour. All alumnae are welcome!
Reunion 2017

JUNE 2, 3 & 4, 2017

JUNE 9, 10 & 11, 2017

SAVE THE DATE
JOIN US FOR
**BOOK NOTES**

**From Our Alumni Authors**

**When the Wind Blows**

*By Linda Booth Sweeney ’86, Illustrations by Jana Christy*

G.P. Putnam’s Sons, an Imprint of Penguin Group (USA)

Inspired after a windy walk with her toddler son, Sweeney wrote this rhyming picture book about how wind affects the world around us. The book follows the adventures of a boy and his grandmother as they fly a kite on a windy day. They see and feel the wind’s presence as they make their way through town with the kite: trees dance, leaves swirl, buoys bob in the water, skirts swish, swings sway and more. Sweeney is an author, speaker and expert on living systems, which are elements and processes that interact to form a whole, and how they shape and surround us.

**WHAT OTHERS SAY**

“Sweeney makes her children’s book debut with a clipped, poetic ode to the blustery days of spring, tracing a boy’s active day with his grandmother as they fly (and lose) a kite, visit a windswept seashore and romp around a playground before dashing home ahead of a storm. Working in a palette of bright pink, green, blue, and gold, [illustrator] Christy creates mixed-media scenes that manage the neat trick of evoking a cozy small-town atmosphere while giving a tangible sense of the wind’s fearsome power.” —Publishers Weekly.

**Party of One: A Memoir in 21 Songs**

*By Dave Holmes ’94*

Crown Archetype

Music is important to Holmes, a writer, comedian and television personality perhaps best known for his time as an MTV VJ on the music video countdown “Total Request Live,” and his memoir reflects that. Each chapter is named for one of his favorite songs from the ’80s, ’90s or ’00s, as he chronicles his journey from a youth spent idolizing radio legend Casey Kasem to the MTV audition that started his television career. This memoir is perfect for pop culture and music aficionados and tells Holmes’ humorous tale of never fitting in and never giving up, while letting good music guide the way.

**WHAT OTHERS SAY**

“Holmes peppers his narrative with witty asides and pop-culture references, [and] the nostalgia factor is ramped up in the interludes between chapters, in which he provides a soundtrack for the current moment, a list of hunks that defined his adolescence and the top 10 videos that defined MTV’s ‘Total Request Live’ ... Holmes is all charm, and his self-deprecating style makes his story relatable and engaging without feeling self-involved. A hilarious and touching coming-of-age story that will strike a particular nerve among Generation Y.” —Kirkus Reviews.

**Teaching Tainted Lit: Popular American Fiction in Today’s Classroom**

*Edited by Janet Casey ’85*

University of Iowa Press

This collection of essays, edited by Casey, explores how to teach popular American fiction in the classroom. Some question the merit of teaching popular fiction, but these authors postulate that such stories are nuanced and compelling, and thus worthy of inclusion in the classroom. The authors draw on their experience teaching on popular subjects, from Stephen King and Lady Gaga to 19th-century dime novels and *Uncle Tom’s Cabin*. Casey is an English professor and director of the First Year Experience at Skidmore College in Saratoga Springs, New York.

**WHAT OTHERS SAY**

“Teaching Tainted Lit provides practical approaches to teaching popular literature...”
Behind the Lens, 1973

The man behind the camera in our Mystery Photo in the Summer 2016 issue (Pages 66-67) is Matt Byrne '72. Fellow graduates from the 1970s identified Byrne within days of the magazine hitting mailboxes, so we reached out to him to find out what was on the other side of his camera lens.

It turns out that Byrne was working on a promotional video for the then-Office of Public Affairs, as part of his graduate work in film at Boston University in 1973. “Yes, that is me in the picture,” Byrne says. “The photograph was taken by Robert C. McGrath ’72, who helped me throughout the production.”

The admissions office used the film, showing it to prospective students and parents on campus visits.

Byrne’s skill behind the camera was well-known among his schoolmates while he was on The Hill, and in the years beyond. Edward McGann ’75 was a photographer for the Purple Patcher when Byrne was the photo editor. McGann wrote to HCM, saying “He was a great guy and mentor.”

Michael Dugan ’71 remembers that he and his classmates were eager participants in Byrne’s films. “Those of us lucky enough to be subjects or characters in his films (Matt had more hams lined up than a New York deli) have fond memories of his work.”

Byrne’s longtime friend, former roommate and classmate, Kevin S. Quinn ’72, wrote to HCM about Byrne’s years after the photo was taken: “Matt later studied at the University of Southern California’s prestigious film school and worked in television film production in the Los Angeles area, before eventually turning to the law. Today, he is a highly respected health care lawyer and member of the Syracuse, New York, firm of Byrne, Costello & Pickard PC,” Quinn writes. “My friend since our high school days at Christian Brothers Academy in Syracuse, Matt was my Mulledy Hall roommate our junior year at HC. He is an accomplished photographer whose lifelong hobby still brings him pleasure, as it does to those of us—me included—fortunate to be the recipients of his photo-laden Christmas cards.”

—Maura Sullivan Hill

through essays that are concrete, theoretical and personal. It succeeds admirably in this aim; the essays are wide-ranging, interesting and have already given me many ideas to use in my own teaching.” —Jaime Harker, author, America the Middlebrow: Women’s Novels, Progressivism and Middlebrow Authorship Between the Wars.

I Am We: Poems
By Dave Ursillo ’08
Lead Without Followers, LLC

I Am We is a collection of poems inspired by yoga and the union between mind, body and spirit. Ursillo invites the reader to join him on the journey to find harmony by healing wounds, making peace with warring facets of self and discovering love in the world around you. He aims to inspire the reader to live life to the fullest each day. The poems muse on a range of human emotions, from falling in love to brokenness to being present in the current moment. Ursillo is a writer, teacher and yoga instructor in Rhode Island.
THE POWER OF ONE

BRENDAN COHN ‘03
“Holy Cross is special and authentic. The Jesuit values of serving others and thinking critically are vital and timeless. Incorporating those values into the rigorous academic environment makes for a rewarding classroom experience. There is real substance in the academics and people at Holy Cross.”

NAME
Brendan Cohn ’03

HOMETOWN
Newton, Massachusetts

FAMILY
wife, Jenna; father, Rick ’68; brother, Adam ’99

WHAT HE DID AT HOLY CROSS
“I played on the inaugural club hockey team, which included some real characters. I also wrote for The Crusader.”

HOW HOLY CROSS AFFECTED HIS LIFE
“Holy Cross has always been a big part of my life, right from the start. My father is a true Crusader. A lot of people will smile and nod when they read that, because they’ve seen it in action. His friends from the Class of 1968 are family. It’s that spirit of camaraderie and loyalty that drew me in. And that same spirit endures today with my peers. There’s a very special bond between Holy Cross alumni. Many of the important people in my life are Crusaders.”

THE WORKING LIFE
“I am currently senior vice president at JLL, a financial and professional services firm that specializes in commercial real estate services and investment management. I advise companies with workplace strategy and execute real estate transactions on their behalf.”

HOLY CROSS MEMORIES
“Professors Ward Thomas and Loren Cass of the political science department were engaging and enthusiastic. Professor Shelnutt of the English department was tough and challenging. And Professor Bill Ziobro of the classics department always taught with a smile. I really had some remarkable teachers.”

WHY HE STAYS CONNECTED TO HOLY CROSS
“It’s sentimental. It’s family and friends and the bonds we continue to share. It’s sitting at Fitton Field with family on a perfect Saturday in September, or laughing with classmates about the many ways we passed the time on Mount St. James. Fostering these relationships, and making new ones, is meaningful and gratifying.”

WHY HE BELIEVES IN HOLY CROSS
“Holy Cross is special and authentic. The Jesuit values of serving others and thinking critically are vital and timeless. Incorporating those values into the rigorous academic environment makes for a rewarding classroom experience. There is real substance in the academics and people at Holy Cross.”

WHY HE GIVES TO HOLY CROSS
“Holy Cross has given me a lot. It’s incumbent upon the alumni to give back, to help make the student experience today and tomorrow better than it was yesterday. It’s exciting to imagine how the new Luth Athletic Complex will enhance the campus experience. Giving helps the College advance its important mission to impact the student body and the world.”
Momentum for the Equal Pay Movement  
BY KATIE DONOVAN ’85

F

2016 was a major moment in the fight to close the gender pay gap. An equal pay expert explains why.

It's fittingly, I sit down to write this article on April 12, 2016. It is Equal Pay Day and it is greeted with lots of media coverage and local, regional, national and virtual events. It is the day that represents the extra days American women typically need to work to earn what men earned in the previous year. It's the Super Bowl for people like me, who work toward closing the gender pay gap. The day starts with breakfast and the official launch of EqualPayMA.com, hosted by Massachusetts Treasurer Deb Goldberg. The site has tools for employers and employees to close the gender pay gap and some of my contributions can be found in The Employer Toolkit.

At midday, Mary Johnson, the editor of Biz Women Journal, emails that the first in a series of interviews with Biz Women is posted. The day will end around 7:30 p.m., when I finish a client call. Tomorrow, or Equal Pay Day +1, will include an event at the Massachusetts State House hosted by the Caucus of Women Legislators and the Massachusetts Equal Pay Coalition, in support of an Equal Pay Bill. As a founding member of the Massachusetts Equal Pay Coalition and contributor to the bill, I will be at the State House cheering at the appropriate times, while hoping there will be no need to have similar programs in future years.

The gender pay gap is not a new issue, but it is an issue with growing awareness. In 1945, Massachusetts became the first state to pass an equal pay bill. President Kennedy signed the federal Equal Pay Act in 1963. Despite a federal law and state laws in all but two states (Alabama and Mississippi), women working full time earn, on average, just 79 cents for every dollar earned by men working full time. Another way to think of it is to look at every Friday as a day that women work for free.

I have been actively involved in the issue for five years. When I started this work, people interested in the issue needed to actively search to find information on the gender pay gap. That all changed in 2014, thanks to two unlikely sources: actors Seth Rogen and James Franco.

The butterfly effect of their 2014 movie “The Interview” made the gender pay gap an ever-present news topic. The movie is about a reporter who lands an interview with the North Korean Supreme Leader, and then becomes involved in a plot to assassinate him. It’s a comedy, but the real North Korean Supreme Leader, Kim Jung-un, found nothing funny about this. North Korea hacked Sony, the studio that was distributing the film. This became known as the Sony Hack and it put a spotlight on equal pay issues in Hollywood by sharing the records of salaries that co-stars earned in the same films.

Then, during the 2015 Oscars, Patricia Arquette included a call for equal pay in her acceptance speech for best supporting actress, for her work in the movie “Boyhood.” Beloved Meryl Streep jumped out of her seat applauding. That moment. That crystalizing moment brought the topic to the masses. No longer did you need to look for news on equal pay. Now you trip over equal pay news in the local, national and entertainment news.

Religious news covered it when Pope Francis called pay inequity a “pure scandal.” Sports media covered it when women soccer players sued the U.S. Soccer Federation, because their salaries are significantly lower than the men’s national team, even though they have superior international results.

As the saying goes, luck is what happens when preparation meets opportunity. The countless organizations and individuals fighting against gender-based pay inequities saw their luck change in 2015 and 2016. The magnified awareness helped seven states, including New York and California, pass new equal pay laws.

Companies, most notably Salesforce.com, began to look inward and publically share what they found about their own pay differentials, and then correct them. Presidential executive orders and Equal Employment Opportunity Commission regulations were announced.

More women are learning to negotiate their employment packages, because it is the thing that employees can control. Boston created a partnership with businesses to close the gap. The combination of all stakeholders (employee, employer and government) wanting to be part of solutions, instead of a silent spectator on the sidelines, gives the cause a new momentum.

Here’s to keeping the momentum going and closing the gap, so that the next generation of Lady Crusaders never has to experience it.

EDITOR’S NOTE  Massachusetts signed a new Equal Pay Bill into law (right) on August 1, 2016. It made headlines as one of the toughest equal pay laws in the country, and for a provision that makes it illegal for employers to ask job applicants about their current salary. Donovan says, “I have to admit I am very proud of that provision in the law. It was just under five years since I decided to bring that issue to the conversation of equal pay, and to have my home state be the first to act on it is a thrill.”

Connect with Katie Donovan ’85 on Twitter @KDSalaryCoach
On Monday, Aug. 1, 2016, Massachusetts Gov. Charlie Baker signed the Pay Equity Bill into law. In a ceremony at the State House, he was joined by Lt. Gov. Polito, Senate President Rosenberg, Speaker DeLeo, Treasurer Goldberg, State Auditor Bump and a number of House and Senate members to celebrate the signing of the bill.
an Shaughnessy '75 took his first step toward being a Hall of Fame sports writer when he was 6 years old. That's when the Groton, Connecticut, youngster watched his older brother play high school baseball and later reported on the games to his parents around the dinner table.

“I loved baseball,” he remembers. “I played second base, first base and right field in Little League and later in high school. I had the dice baseball game and read all the sports magazines. The librarian saved the baseball books for me. I knew all the players’ stats and collected baseball cards—but I never put them in my bicycle spokes.”

His baseball cards are long gone, but his passion for sports is as strong as a high fly ball headed for the bleachers.

Today, Shaughnessy is a sports columnist for The Boston Globe, the author of 12 books and a frequent guest on Boston-area radio and TV shows. He’s also the recipient of the 2016 J.G. Taylor Spink Award from the Baseball Hall of Fame in Cooperstown, New York. The award honors “meritorious contributions to baseball writing,” and his work will be part of a permanent Hall of Fame exhibit honoring broadcasters and writers.

He winsomely reflects on the journey from tow-haired kid hitting grounders on grassy schoolyard fields to respected sports scribe enshrined in the Hall of Fame.

DAN SHAUGHNESSY ’75 won the J.G. Taylor Spink Award from the Baseball Hall of Fame in 2016, one of sports journalism’s greatest honors.  BY BENJAMIN GLEISER
Fame, just a few rooms away from plaques celebrating boyhood idols like Red Sox great Ted Williams.

“It’s a great feeling to have my picture alongside other great writers like Ring Lardner, Damon Runyon and Red Smith,” he says. “That’s really cool.” He laughs, adding, “It’s something, knowing my grandkids will go to the Hall and find me in there.”

Shaughnessy honed his writing skills as an English major at Holy Cross, which he attended on a partial scholarship. During his four years on the Hill, he worked at The Crusader, spending three years as the sports editor, and wrote for Crossroads, the former alumni publication.

“Working on the newspaper became like a work-study program for me,” he says. “My advisers were very instructive, patient and tolerant. The Jesuits really cared about the written word, and my English professors, like Rev. Robert Healey, S.J., were very encouraging. Rev. John Brooks, S.J., my religious studies professor, and others gave me a lot of individual attention and supported independent thinking.”

After graduation, Shaughnessy bartended to help pay off student loans and was a stringer covering sporting events for several news outlets, including The Boston Globe and The Associated Press, which paid him $7 per story.

“I sent resumes to every small newspaper in New England, and everyone turned me down,” he recalls. “But there were good people at the Globe advocating for me.”

One of the people in his cheering section was legendary sports writer Peter Gammons, the Boston Red Sox beat writer who would later win the Spink Award in 2004, and who was named the National Sportswriter of the Year in 1989, 1990 and 1993 by the National Sportscasters and Sportwriters Association.

In 1977, when The Baltimore Evening Sun had an opening for a writer to cover the Baltimore Orioles, “Peter called them and said, ‘You gotta hire that kid,’” Shaughnessy says.

“I’d been to Fenway Park as a stringer and felt really equipped to do the job,” he says, recalling the day he joined the team of major league sports writers. “I was carrying all this baseball knowledge in my pocket. But it was a big thrill to cover my first away game. I travelled to Cleveland in the same airplane as the players, rode the same buses and stayed in the same hotel. I shared an elevator with (former Orioles All-Star third baseman) Brooks Robinson, and he talked to me. I mean, Robinson was one of the gods of my youth!”

He moved to The Washington Star in 1979 and reported on baseball at the national level, then joined the Globe in 1981, where he covered the Red Sox and finally met his boyhood hero.

“Ted Williams is a fabled name in Boston,” he says. “I never saw him play, but he was like the Father Christmas of baseball. I loved talking to him and hearing all those great stories from the 1930s and 1940s.”

He pauses a moment, then continues, “Over the years, I’ve interviewed many great sports figures: Carl Yastrzemski, Larry Bird, Pedro Martinez, Wade Boggs. (Boston Celtics all-star and Holy Cross alumnus) Bob Cousy ’50 was one of the greatest players I ever met. And Bobby Orr—he was the god of hockey when I was a kid.”

Reflecting back on the millions of words he’s written since first reporting his brother’s big plays at the dinner table, Shaughnessy says what fascinates him the most about sports are not the games themselves, but the people whose lives make the games.

“Good sports writing is storytelling. Sports stories have humor and drama, highs and lows, and they’re filled with the same universal truths that everyone experiences.

“What intrigues people about sports is the uncertainty of the outcome—in every game, you don’t know who’s going to win. It’s not like watching ‘Hamlet,’ where you always know how it’s going to end. Sports writing is something I have knowledge about and a passion for, and that’s what really makes it fun. And being a columnist, it’s fun to share my thoughts.”

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FIVE QUESTIONS

with DAN SHAUGHNESSY ’75

Which sports writer are you most like: Oscar Madison (“The Odd Couple”) or Ray Barone (“Everybody Loves Raymond”)? I’m more Oscar. Sartorially, my dress and my car are more Oscar.

What’s your favorite baseball movie? “Field of Dreams.” No, I didn’t cry at the end. I also liked “Bull Durham” and “A League of Their Own.” “There’s no crying in baseball!” (Laughs) There were a lot of great lines in that movie.

Would you rather win a Pulitzer Prize or pitch Game 7 of a World Series? Pitch Game 7. That would be a big deal. I have such a high regard for what those guys do out there. Being (New York Yankees legendary pitcher) Whitey Ford is much better than winning a Pulitzer.

Who was the toughest player you ever interviewed? Nomar Garciaparra was tough. And Carl Everett. Roger Clemens and I had our ups and downs, and Larry Bird didn’t talk to me for a year. But that’s ok—it’s not their job to make my job easier. If a guy wants to get mad at me, it’s his choice.

Do you miss the typewriter? Absolutely! I love old things. My parents gave me an Olivetti Lettera portable typewriter for my Holy Cross graduation present, and I carried it with me all around the American League.
Robert E. Flynn, M.D.

Robert E. Flynn, M.D., of Phoenix, died on April 7, 2015, at 94. Dr. Flynn grew up in small-town Iowa before attending Holy Cross as a premed student. He volunteered with the U.S. Army Reserve while pursuing his medical degree at St. Louis University, which he earned in 1945. He completed his medical internship at Milwaukee General Hospital before his first tour of duty with the Army Medical Corps. He served with the Corps at the former Fitzsimons General Hospital in Denver, Camp Carson in Colorado Springs, Colorado, and Fort Riley in Kansas. Dr. Flynn completed residency in radiology at the University of Iowa College of Medicine and eventually rose to the rank of assistant professor in the radiology department. After residency, he did another tour of duty with the Army Medical Corps, this time in Korea, before settling in Phoenix in 1953. He spent his career with the Nuclear Medical Center in Phoenix, a member of the Xavier Catholic Community and a leader of his son’s Boy Scout troop. Dr. Flynn is survived by two sons; two daughters; six grandchildren; and one sister. He was predeceased by his wife of 55 years, Marion; one daughter; and one son.

James E. Lynch Jr.

James E. “Ed” Lynch Jr., of West Yarmouth, Massachusetts, died on May 15, 2015, at 93. Mr. Lynch was born in Dorchester, Massachusetts, and raised in Jamaica Plain, Massachusetts, before attending Holy Cross. He served in the U.S. Navy during World War II. He lived in Framingham, Massachusetts, and worked at defense contractor Raytheon Company in Waltham, Massachusetts, for 33 years. He served in managerial positions in procurement and materials until his retirement in 1982, when he relocated to West Yarmouth. Mr. Lynch is survived by three daughters; one son; nine grandchildren; and three great-grandchildren. His wife, Ruth, died in February 2016. He was predeceased by fellow Holy Cross graduates in his family: his father, James E. Lynch, Class of 1908; and his cousin, Cdr. George M. Lynch, USNR ’41.

Robert J. Freeburn

Robert J. “Bob” Freeburn, of Marco Island, Florida, died on March 16, 2015, at 93. Mr. Freeburn served in the U.S. Army and the U.S. Air Force; he received a Purple Heart in honor of his service in World War II. He worked in the insurance business, serving as president of Kemper Insurance Co. and working at Hastings Tapley Insurance Agency. Mr. Freeburn was a lifelong Catholic and a parishioner at San Marco Catholic Church in Marco Island. He is survived by his wife of 67 years, Lorraine; five children; 12 grandchildren; 11 great-grandchildren; and three sisters.

Thomas D. Dolan

Thomas D. Dolan, of Peabody, Massachusetts, died on May 5, 2015, at 90. Mr. Dolan was born and raised in Lynn, Massachusetts, and educated by the Sisters of St. Joseph in the town, at St. Mary’s Elementary School and St. Mary’s High School. He was a member of the Naval ROTC program and a mathematics major at Holy Cross. He completed his degree early and served in the Pacific during World War II. After the war, he enrolled at Harvard Law School and graduated with honors in 1949. He was hired by the firm Lynn, Donohue and Donohue in Peabody (now Dolan and Regan), and worked there for the next 40 years, trying cases every week. Mr. Dolan was active in the community as a member of the Peabody Planning Board, a lawyer for Catholic Charities and member of the parish council at St. Ann’s Church in Peabody. He was elected as a fellow to the American College of Trial Lawyers and received the John J. Jennings Advocacy Award from the Greater Lynn Bar in 1993. Mr. Dolan was a member of the Holy Cross Lawyers Association. He stopped his trial work at age 70 but continued working 30 hours a week, splitting time between Peabody and his office at his home in New Port Richey, Florida. He was married to Evelyn for more than 50 years, until her death, and was also predeceased by one daughter. He is survived by two daughters and their spouses; two sons and their spouses; and seven grandchildren.

Leonard J. Platt

Leonard J. Platt, of Trumbull, Connecticut, died on March 29, 2015, at 91. Mr. Platt was a longtime resident of Trumbull and a patent attorney at the General Electric Company in nearby Fairfield, Connecticut, for more than 30 years. He earned his law degree from Georgetown Law School (now Georgetown Law Center) in 1953, after serving as an officer in the U.S. Navy during World War II. He was part of the Naval ROTC at Holy Cross while he was
Wallace J. Wolf Jr., Esq.

Wallace J. “Bud” Wolf Jr., Esq., of Longboat Key, Florida, died on Jan. 18, 2013, at 88. Mr. Wallace received his law degree from Harvard University in 1949 and then worked as an attorney in Rochester, New York, for more than 50 years. He participated in Naval ROTC at Holy Cross and continued his involvement as a member of the O’Callahan Society, the alumni group that supports NROTC on campus. He was also a member of the Holy Cross Lawyers Association. He is survived by his wife, Heidi; one son, one daughter and their spouses; and five grandchildren. He was predeceased by a daughter.

James Ogden Owens

James Ogden Owens, of Brevard, North Carolina, died on March 19, 2015, at 88. Mr. Owens was a biology major at Holy Cross and also participated in the Glee Club and the Knights of Columbus. He spent his career with Wyeth Pharmaceuticals before retiring to Transylvania County in North Carolina. Mr. Owens is survived by his wife, Jackie; four daughters and their spouses; one son and his spouse; three stepchildren; 19 grandchildren; 23 great-grandchildren; and numerous nieces and nephews. He was predeceased by his wife of 44 years, Rody; his twin sister; two sisters; and one brother.

Theodore L. Heying, Ph.D.

Theodore “Ted” L. Heying, of Madison, Connecticut, died on May 2, 2014, at 86. Dr. Heying received a master of science degree from the College in 1949, and then earned his Ph.D. in chemistry from the University of Maryland. He worked as the director of international technology at Olin Corp in Connecticut until his retirement. He is survived by one son; one daughter; and three grandsons. He was predeceased by his wife, Patricia.

John S. McGovern Jr., M.D.

John S. McGovern Jr., M.D., of Weymouth, Massachusetts, died on April 2, 2015, at 89. Dr. McGovern interrupted his college career to serve in the U.S. Army as a medic in France and Germany during World War II. He finished his degree after the war and then went on to Tufts University School of Medicine. He completed his residency training in pathology at Carney Hospital in Dorchester, Massachusetts, and Tufts-New England Medical Center in Boston. Dr. McGovern worked as the chief of pathology at Leonard Morse Hospital in Natick, Massachusetts (now part of MetroWest Medical Center) for the majority of his career and also was a clinical professor of pathology at Tufts University School of Medicine. He served as president of the Massachusetts Medical Society and the Natick Red Cross. Dr. McGovern supported the College as a member of the President’s Council. He is survived by his wife, Nancy; six children, including Thomas E. Dannemiller Jr., CPA ’74; 22 grandchildren; and seven great-grandchildren.

Rev. Thomas F. O’Brien

Rev. Thomas F. “Tom” O’Brien, of Naples, Florida, died on April 21, 2015, at 88. Fr. O’Brien graduated from St. John’s High School in Shrewsbury, Massachusetts, in 1944 and then served with the U.S. Navy in the Philippines during World War II, from 1945-1946. He enrolled at Holy Cross after the war and majored in Greek. At St. John’s Seminary in Brighton, Massachusetts, he studied philosophy and theology in preparation for the priesthood. He was ordained a priest on Feb. 2, 1956, at The Cathedral of St. Paul in Worcester. He served as associate pastor at several Massachusetts parishes, as well as pastor at St. Columbia in Paxton, St. Pius X in Leicester and St. Ann in North Oxford. Throughout his ministry, Fr. O’Brien served as a chaplain for a number of groups in the Worcester diocese and local area: Council of Catholic Youth, Catholic Women’s Club of Worcester, Newman Club at Worcester State College, Pro Deo Club for Young Adults at St. Paul Cathedral, Monadnock Council of Boy Scouts, Athol Unit of the Civil Air Patrol and
Francis B. Bryson

Francis B. “Fran” Bryson, of Weston, Massachusetts, died on May 3, 2015, at 87. Mr. Bryson was a longtime resident of Weston and grew up in Newton, Massachusetts. He graduated from Newton High School in 1945 and was an all-scholastic in both football and baseball. He was an English major and played football at Holy Cross. He played on the team that went to the Orange Bowl in 1946. Mr. Bryson served in the U.S. Navy from 1946-1948. He graduated from Boston College Law School in 1959 and was a member of the Massachusetts Bar Association. He worked for the Bell System for 35 years. He is survived by his wife of 62 years, Joan; two sons, including Michael C. Bryson ’81; two daughters, including Carol S. Laves ’78; 10 grandchildren, including Emily E. Kinn ’11; two sisters; and many nieces and nephews. He was predeceased by two brothers and two sisters.

Walter E. Cullen

Walter E. Cullen, of East Greenwich, Rhode Island, died on April 18, 2015, at 86. Mr. Cullen was born in Worcester, and served in the U.S. Navy during World War II. He worked as a vice president in the marketing industry during his career. He is survived by his wife of 64 years, Alicia; one son; two daughters; four grandchildren; and one sister.

Charles A. D’Elia

Charles A. D’Elia, of Shrewsbury, Massachusetts, died on April 19, 2015, at 86. Mr. D’Elia was born in Worcester and attended North High School in the city, where he was an all-city athlete. He served in the U.S. Army in Germany during World War II before attending Holy Cross. He was a pitcher on the baseball team and majored in foreign languages. He earned a master’s degree in education at Worcester State University and returned to his alma mater, North High School, as a foreign language teacher. He retired after many years as head of the Department of Foreign Languages, and was also a coach. At various points in his career, he was the assistant and varsity football coach and the junior varsity baseball and basketball coach. Mr. D’Elia was a former ITAM (Italian American) Vets State Commander and a member of both the Post 3 Italian World War II Veterans and the East Side Post 201 American Legion. He is survived by his wife of 61 years, Clara; one son; one daughter; two grandchildren; one sister; and many cousins, nieces and nephews. He was predeceased by two brothers and six sisters.

Lawrence A. Walsh

Lawrence A. “Larry” Walsh, of Mechanicsburg, Pennsylvania, died on Sept. 14, 2014, at 87. Mr. Walsh graduated from Holy Cross with a major in business administration, as well as enough credits for a philosophy major, and completed the Naval ROTC program. He served in the U.S. Army from 1946-1947 and was stationed in Korea. He also served in the U.S. Navy, stationed on the USS Tutulia from 1951-1953. After his military career, he worked for publishing company McGraw-Hill for 33 years, retiring as senior vice president. Mr. Walsh was active in retirement as the owner of Meriden Mason Supplies, a family business in Rockaway, New Jersey. As a volunteer with the Monroe County Rail Authority in Pennsylvania, he restored passenger service to that region for the first time in decades. He also lived in Texas in his later years, where he worked as a docent and rail modeler at the Texas Transportation Museum in San Antonio. His wife of 61 years, Hilda, died in 2013. He was also predeceased by his parents and daughter-in-law. Mr. Walsh is survived by four sons, one daughter and their spouses; four grandchildren; one sister; and many nieces and nephews.

Thomas M. Frates

Thomas M. “Tom” Frates, of Plymouth, Massachusetts, died on April 18, 2015. Mr. Frates was a member of the U.S. Army and served in the Korean War. He received a bachelor of laws degree from Suffolk University and a master of laws degree in banking law from Boston University. He was an expert in commercial law, creditors’ rights, fiduciaries and instrumental laws. He worked as an attorney in private practice and as an examiner for the treasury department; he was also elected town moderator of Middleboro and Plymouth, Massachusetts. Mr. Frates received the World War II Victory Medal and the Russian Commemorative Medal for Victory in the Great Patriotic War (WWII). He was also active in retirement as the owner of Meriden Mason Supplies, a family business in Rockaway, New Jersey. As a volunteer with the Monroe County Rail Authority in Pennsylvania, he restored passenger service to that region for the first time in decades. He also lived in Texas in his later years, where he worked as a docent and rail modeler at the Texas Transportation Museum in San Antonio. His wife of 61 years, Hilda, died in 2013. He was also predeceased by his parents and daughter-in-law. Mr. Walsh is survived by four sons, one daughter and their spouses; four grandchildren; one sister; and many nieces and nephews.

1952

1952
Richard F. Ouellette

Richard F. “Dick” Ouellette, of Danielson, Connecticut, died on Nov. 20, 2014, at 87. Mr. Ouellette lived in Danielson for most of his life, except for his time at Holy Cross and 10 years spent in Middletown, Connecticut. He served in the U.S. Army for 18 months after graduating from Killingly (Connecticut) High School. He graduated cum laude from Holy Cross in 1952 and then earned a master of arts in teaching from Harvard University in 1953. He was a member of the French Club as an undergraduate, and in 1954, he earned a Fulbright award in French Literature. Mr. Ouellette taught French and was the chair of the language department at Ledyard (Connecticut) High School for 24 years, from 1963 until his retirement in 1987. He organized student trips to Paris for 20 years during his tenure at Ledyard High. He was an active alumnus of Killingly High School, serving as both president and historian of the Killingly High School Alumni Association (KHSAA) and a supporter of the KHSAA Scholarship Fund. In 1997, he was named “Mr. Alumnus” and had a scholarship named after him. Mr. Ouellette was a longtime member of St. James Church in Danielson, where he was baptized, married and then laid to rest. He is survived by his wife of 61 years, Annette; one daughter and son-in-law; two sons; three grandsons; two brothers, including William J. Frates, M.D. ’56; and a niece, Cheryl Frates Maxim ’85. He was predeceased by his father, Joseph H. Frates, Class of 1922.

John R. McCarthy

John R. “Bob” McCarthy, of Plymouth, Massachusetts, died in July 2016, at 87. He was a mathematics professor at the College for 30 years, from 1956 to 1986.

Professor McCarthy was born in 1929 in Woburn, Massachusetts, the youngest of three sons of the late Nora (Quinn) McCarthy and James (Ted) McCarthy. Professor McCarthy attended public schools in Medford and Arlington, Massachusetts, and earned bachelor’s and master’s degrees in mathematics from Boston College. He also did graduate work at Massachusetts Institute of Technology in Cambridge on the GI Bill, and The Catholic University of America in Washington, D.C., on a grant from the National Science Foundation. Toward the end of the Korean War, he was drafted into the U.S. Army and served in the Chemical Corps as a mathematical assistant at the Edgewood Arsenal in Maryland.

Daniel Dewey was one of McCarthy’s fellow professors in the math department. “I joined the Holy Cross mathematics department in September 1960, from the Midwest. Bob immediately became my guide to things Eastern and Jesuit,” says Dewey. “He knew the music and art scene in Boston; he knew the offices and people at Holy Cross who could advise on any question; and he knew how to be a friend.

“He was a valuable member of the department and the College, ready to serve on any committee. His insights were missed after he retired in 1986.”

An evaluation form from December 1973 noted Professor McCarthy’s strong relationships with his students: “Professor McCarthy’s students overwhelmingly agreed that he is an outstanding teacher who excels in all areas. He is always available for help outside of class and is interested in and willing to help each student. In conclusion, Professor McCarthy is a great asset to the College and his courses are recommended highly by his students.”

Rev. Joseph E. Mullen, S.J., the assistant dean of the College in 1958, praised Professor McCarthy’s classroom demeanor, after observing one of McCarthy’s classes in November 1958. “Without doubt, he is an excellent teacher. His manner is quiet and relaxed. His exposition is very clear and definite. His students seem to follow him very closely and ask intelligent questions.”

Professor McCarthy is survived by four sisters-in-law; several nieces and nephews; and his devoted companion and life partner, Philip Izzo. Survivors also include members of the extended Izzo family. He was predeceased by his two brothers, and his wife of 21 years, Anna Marie MacDonnell.
two daughters; three sons; and four grandchildren.

1953
Rev. Ronald J. Boccieri
Rev. Ronald J. “Ron” Boccieri, of Hadley, New York, died on May 1, 2015, at 83. He participated in Naval ROTC at Holy Cross and enlisted in the Marine Corps after graduation, serving in the Korean War. Fr. Boccieri was honorably discharged from the Marine Corps and entered the seminary at Maryknoll in Maryknoll, New York. After his ordination to the priesthood, he was assigned to minister in Taiwan and the nation's Ilh-largest nonprofit health system; it created a model for integrated health systems.

Mr. Gallagher worked in the North Shore-LIJ Health System until his retirement at the end of 2000 and then continued to serve as a life trustee of the organization. In 2002, he received a lifetime achievement award from the Long Island Association and, in 2011, he received the David Award from Networking Magazine, which honors men who have done exceptional, heroic acts of kindness for the betterment of their communities. He was a member of the Holy Cross Varsity Club.

Lawrence C. Rowe
Lawrence C. “Larry” Rowe, of Hollywood, Florida, died on May 16, 2013. He worked as an attorney and is survived by his wife, Elaine.

Honor John A. Tierney
The Hon. John A. Tierney, of New Bedford and Nantucket, Massachusetts, and Fort Myers, Florida, died on May 22, 2015, at 83. Judge Tierney graduated from the Boston Latin School with distinction before enrolling at Holy Cross. He earned his law degree from Boston College Law School in 1956 and a master of law degree in taxation from Boston University in 1970.

Judge Tierney had a long legal career, starting as an officer in the Judge Advocate General Corps of the United States Air Force, which included a three-year assignment in France. After his discharge from the Air Force, he worked in private practice in New Bedford before serving as both assistant city solicitor (1972-1974) and city solicitor (1983-1984). In 1974, he was elected district attorney for Bristol County, Massachusetts, and served for four years. In 1989, Massachusetts Gov. Michael Dukakis appointed him as a Superior Court judge.

Judge Tierney served as a judge of the Superior Court until his mandatory retirement in 2002, at the age of 70. After retiring from the bench, he served as the New Bedford representative on the Woods Hole, Martha’s Vineyard and Nantucket Steamship Authority board of governors and worked as an arbitrator and mediator with Commonwealth Mediation and Conciliation, Inc., in Brockton, Massachusetts.

Judge Tierney was also active in his community, working with the March of Dimes, the American Cancer Society and Massachusetts Bar Association. He was a past president of the New Bedford Bar Association and a founding member of the Bristol County Bar Association.

Judges Tierney received the prestigious Public Service Award from the Massachusetts Bar Association and the St. Thomas More Award from the Diocese of Fall River, which is presented to members of the legal community in recognition of dedicated service. He was a member of the Holy Cross Lawyers Association and the Varsity Club.

William J. Kane, M.D.
William J. “Bill” Kane, M.D., of St. Louis Park, Minnesota, died on March 27, 2015, at 82. Dr. Kane was previously a resident of Kenilworth, Illinois, and Chicago. While he was a student at Holy Cross, Dr. Kane was a member of the Glee Club, Knights of Columbus, Sodality and Sanctuary Society. After graduation in 1954, he attended medical school at Columbia University in New York City. Dr. Kane completed his residency in orthopedic surgery at the University of Minnesota in the Twin Cities, Minneapolis and St. Paul. He also earned a Ph.D. in orthopedic surgery from the University of Minnesota in 1965 and was one of the surgeons who helped ensure that orthopedics was established as a full department at the university. Throughout his career, Dr. Kane was a member of the American Academy of Orthopaedic Surgeons, the Scoliosis Research Society, the International Society for the Study of the Lumbar Spine and the Continental Orthopaedic Society. He also published and edited a number of medical textbook chapters and academic articles, as well as a biography of a Holy Cross classmate. Dr. Kane is survived by his wife of nearly 55 years, Elizabeth; five children, including Kathleen E. Kane ‘84, Anne E. Kane ’89 and William J. Kane Jr. ’85; six grandchildren; and numerous relatives, including niece Mary Ellen Lepley ’84. He was predeceased
by his parents, brother and sister-in-law.

**John J. Kennedy**

John J. Kennedy, of St. Albans, Vermont, and formerly of Keeseville, New York, died on April 22, 2015, at 82. Mr. Kennedy served in the U.S. Army from December 1954 to August 1956, and then entered the National Guard Reserves, where he served until 1962. During his time in the Reserves, he completed a master of arts degree at St. Michael’s College in Colchester, Vermont. Mr. Kennedy married Mary Carrigan in 1959 and they moved to Keeseville. He taught in the AuSable Valley School District in Clintonville, New York, for 30 years. He was active in the town as a member of the Keeseville Free Library, the Keeseville Elks Club and the Kiwanis Club. He was a member of both St. John the Baptist Catholic Church and St. Mary’s Catholic Church.

Mr. Kennedy is survived by his wife of 55 years, Mary; three daughters and their spouses; one sister; one sister-in-law; and many nieces and nephews.

**Raymond O’Brien**

Raymond O’Brien, of Barnegat, New Jersey, died on April 10, 2015, at 81. Mr. O’Brien was born and raised in the Bay Ridge section of Brooklyn, New York, and graduated from Brooklyn Preparatory High School. He enrolled at the College with the Class of 1954, but departed after his first year to enter the Trappist monastery in Huntsville, Utah, the Abbey of Our Lady of the Holy Trinity. He was a monk at the abbey from 1951 to 1955. He left the monastery and completed classics at Boston College, studied philosophy and Jesuit training, Fr. Kennedy entered the seminary. As part of his Jesuit training, Fr. Kennedy studied philosophy and classics at Boston College, where he would return years later as a faculty member.

Fr. Kennedy holds a master of fine arts degree in harpsichord and baroque performance from Tulane University in New Orleans, and also completed a doctoral dissertation in musicology at the University of California-Santa Barbara, studying the musical traditions of early Jesuit colleges and churches in Europe. He combined his studies in music with the emerging field of Jesuit studies, writing scholarly works about Jesuits operas and bringing them to the stage. He was also known for his research on mission music of South America, especially Paraguay and Brazil, which helped establish mission music as a separate genre from the more commonly studied European cathedral music.

Fellow Jesuit Rev. Dennis Yesalonia, S.J. ’71 recalls Fr. Kennedy’s “gregarious nature.” “He had a larger than life presence in whatever environment he was in, whether social or professional,” Fr. Yesalonia says. “T. Frank was passionate about music, especially Jesuit composers of the Baroque era.”

Fr. Kennedy taught in the music department at Holy Cross for 12 years, from 1976-1988. Rev. William Campbell, S.J. ’87, now the College’s vice president for mission, enrolled in Fr. Kennedy’s “Music and Worship” course during his first year as a student at Holy Cross. “His passion for that intersection [between music and worship] ignited my own,” Fr. Campbell says. “He gave me permission both to love music (I later declared myself a music major) and to imagine myself as a Jesuit priest. In his tacit way, he played a key role in fostering both my vocation and my avocation.”

Fr. Kennedy returned to Boston College in 1988 as one of the first two tenure-track faculty members in the school’s new music department. He became the department chair in 1992, serving in the role until 2003, and then again from 2005-2008. In addition to his faculty roles and academic work, Fr. Kennedy also served as a member of the board of trustees at BC and, from 2003-2014, the director of the Jesuit Institute, which supports the Jesuit, Catholic character of Boston College.

He is survived by two brothers, including Peter A. Kennedy ’72; and three sisters, including Tracy Michaela Kennedy ’81.

**HOLY CROSS REMEMBERS FORMER MUSIC PROFESSOR, 1976-1988**

**Rev. T. Frank Kennedy, S.J.**

(1948-2016)

Fr. Kennedy grew up in Providence and North Smithfield, Rhode Island, where he got his start in music playing piano, organ and cello. He entered the College of the Holy Cross in 1966, alongside the Class of 1970. He decided to become a Jesuit priest after his first year, influenced by his strong friendships with the Jesuits on campus and a student retreat at the Jesuits’ Shadowbrook novitiate, and he left the College to enter the seminary. As part of his Jesuit training, Fr. Kennedy studied philosophy and classics at Boston College, where he would return years later as a faculty member.

Fr. Kennedy holds a master of fine arts degree in harpsichord and baroque performance from Tulane University in New Orleans, and also completed a doctoral dissertation in musicology at the University of California-Santa Barbara, studying the musical traditions of early Jesuit colleges and churches in Europe. He combined his studies in music with the emerging field of Jesuit studies, writing scholarly works about Jesuits operas and bringing them to the stage. He was also known for his research on mission music of South America, especially Paraguay and Brazil, which helped establish mission music as a separate genre from the more commonly studied European cathedral music.

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He is survived by two brothers, including Peter A. Kennedy ’72; and three sisters, including Tracy Michaela Kennedy ’81.
a bachelor of arts degree in English at Georgetown University in Washington, D.C., and a master of arts degree in English from Wagner College in Staten Island, New York. Mr. O’Brien also served in the U.S. Army Reserve. He moved to West Brighton, Staten Island, New York, in 1960 and began teaching English at New Dorp High School in Staten Island. He worked there for 25 years, until his retirement in 1985. In his retirement, he lived in New Jersey, Florida and Mexico before settling in Barnegat, where he lived for more than 15 years. Mr. O’Brien was a volunteer at the Atlantic City Rescue Mission in New Jersey, working in the soup kitchen and driving the elderly to appointments. He is survived by one son; five daughters; one brother; and nine grandchildren.

**1955**

**John P. Kennedy**

John P. Kennedy, of Chatham, New Jersey, died on April 9, 2015, at 82. Mr. Kennedy was a longtime resident of Short Hills, New Jersey. He graduated from St. Joseph’s Prep in Philadelphia in 1951. He enrolled at the College with the Class of 1955, but completed his degree at St. Louis University in 1956, receiving *cum laude* honors. He graduated from Georgetown Law School in Washington, D.C., in 1959 (now Georgetown Law Center) and also completed graduate work in systems planning at American University in Washington, D.C., and in facilities management at the Federal Aviation Administration Academy in Oklahoma City. Mr. Kennedy was an airline executive, government consultant and founder and president of airline services company Airport Corporation of America. Throughout his career, he worked for the Air Transport Association, Eastern Airlines and Pan AM World Services, and was a consultant to the assistant secretary of transportation for science and technology. He also managed the Adirondack and Lake Placid airports during the 1980 Olympics, which were held in Lake Placid, New York. He was a member of the Knights of Columbus at St. Rose of Lima Parish in Short Hills. Mr. Kennedy is survived by his wife of 51 years, Teresa; two daughters, including Kathleen T. Kennedy ’86; two sons; and five grandchildren. He was predeceased by his father, Patrick J. Kennedy, M.D. ’26; mother; and two sisters.

**1956**

**Rev. Peter S. Dargan**

Rev. Peter S. Dargan, of West Haven, Connecticut, died on April 7, 2015, at 80. Fr. Dargan entered Holy Cross with the Class of 1956 and then answered the call to become a priest, enrolling at St. Thomas Seminary in Bloomfield, Connecticut. He continued his education at Saint Mary's Seminary and University in Baltimore. Fr. Dargan received his bachelor of sacred theology in 1961 and was ordained that same year. He served at the Cathedral of St. Joseph in Hartford, Connecticut, as well as a number of other parishes in the state, including St. Rose Parish in East Hartford, St. Ann Parish in Milford, St. Pius X Church in Wolcott and St. Bernard's Parish in Tariffville. He also taught at high schools across Connecticut during his career. From 1990 to 2012, Fr. Dargan was the pastor of Holy Infant Church in Orange, Connecticut, and served as pastor emeritus after 2012. Fr. Dargan was a dedicated alumnus of Notre Dame High School in West Haven and served on their board of directors. In 1994, he received the Knights of Honor Award and was inducted into the Knights of Honor Society in recognition of his dedication to the Church and the school. He is survived by two sisters; two brothers; several nieces and nephews; and many dear friends.

**Donald J. MacMaster**

Donald J. “Don” MacMaster, of Woodland Hills, California, died on March 21, 2015, at 80. Mr. MacMaster was commissioned in the U.S. Air Force and served on active duty as a special agent for the Office of Special Investigations. After he was released to the Air Force Reserve, he served as director of security and law enforcement for the New York Air National Guard. After moving to California, he served as liaison officer for the Air Force Academy. He retired in 1984 with the rank of lieutenant colonel. Following his Air Force career, Mr. MacMaster worked in real estate, as president of California Business and Industrial Properties in Northridge, California. He was active in the American Industrial Real Estate Association (AIR) and served as the organization's president in 1985. During his college career, he was one of the varsity track and varsity cross country teams. In addition to his athletic pursuits, he was the business manager of the weekly newsletter and a student instructor in economics courses. Mr. MacMaster also earned a master of business administration degree from the University of Hartford in Connecticut, and was an Eagle Scout. He lived in Woodland Hills for almost 40 years, where he served on the board of directors of Pacific Lodge Youth Services for 20 years and was named emeritus director in 2006. He was a member of the parish and finance councils at St. Mel’s Catholic Church in Woodland Hills, as well as fourth degree member of the Knights of Columbus. He is survived by his wife of 35 years, Pamela; three sons; one stepson; one sister; five grandchildren; and two great-grandsons.

**1957**

Christopher A. Fox

Christopher A. "Chris" Fox, of Nicholson, Georgia, died on April 4, 2015, at 79. Mr. Fox was a member of St. Catherine Laboure Catholic Church in Jefferson, Georgia, where he was a lector, Eucharistic minister, caseworker for the St. Vincent de Paul Society, religious education teacher and member of the Knights of Columbus and parish council. He was the president and owner of the Hotel Furnishings Group in Nicholson, Georgia, which specializes in furniture for the hospitality industry. Mr. Fox graduated *cum laude* from Holy Cross and was an English major. He stayed connected to his Holy Cross classmates, serving as a Class Agent from 1993 to 2015. He is survived by his wife, Barbara; a son; a stepdaughter and her husband; a stepson and his wife; seven grandchildren; a brother, Mark F. Fox '58; and several nieces...
and nephews, including Megan E. Kelly ’84. He was predeceased by his first wife, Marion; and a son.

William H. Marrs
William H. “Bill” Marrs, of Framingham, Massachusetts, died on March 9, 2015. Mr. Marrs worked for the Ford Motor Company as a field manager before retiring in 1998. He is survived by two sons, including Christopher M. Marrs ’86; and two granddaughters. He was predeceased by his wife, Mary Ellen.

Rev. Francis B. Nuss Jr.
Rev. Francis B. “Frank” Nuss Jr., of Amityville, New York, died on April 8, 2015, at 80. Fr. Nuss attended St. Bernard’s Seminary in Rochester, New York, and served as a parish priest. He was assigned to parishes throughout New York: Our Lady of the Snow Church in Blue Point, Our Lady of Grace Catholic Church in West Babylon, Church of St. Hugh of Lincoln in Huntington Station, Christ the King Church in Commack and St. Matthew Roman Catholic Church in Dix Hills. He also served as the chaplain of the Fire Chiefs’ Council of Suffolk County, New York, the Good Samaritan Nursing Home inSayville, New York; and St. John the Evangelist Roman Catholic Church in Moriches, New York. He is survived by one brother, the Hon. Thomas F. Nuss ’54; four sisters; many nieces and nephews, including Michael Finnegan ’79; and many cousins.

1960
John F. Barlow III
John F. Barlow III, of Ladue, Missouri, died on Jan. 28, 2015. Mr. Barlow was an interior designer and owned Barlow Design Group. He is survived by two children and their spouses; five grandchildren; and many friends and extended family.

Alfred T. McDonnell
Alfred T. “Alf” McDonnell, of Boulder, Colorado, died on April 18, 2015, at 76. Mr. McDonnell was born in Chicago and attended Loyola Academy in Wilmette, Illinois, for high school before enrolling at Holy Cross. He attended Harvard Law School and graduated in 1964. Mr. McDonnell had a long law career, working in a number of firms in private practice from 1964-1970, and then again from 1986-2008. He handled cases for the likes of tobacco company Philip Morris and the Hopi Indian tribe, in their land disputes with the Navajo Nation. From 1970 to 1986, Mr. McDonnell served as professor of law and associate dean at the University of Colorado School of Law in Boulder. He was a member of the Holy Cross Lawyers Association. Mr. McDonnell is survived by his wife, Jo; three daughters; one granddaughter; three sisters; and four brothers. He was predeceased by his parents and one brother.

Col. Donald N. McKeon Sr., USMC (Ret.)
We all served honorably and had very successful post-Marine Corps careers. To the man, they will tell you that their Marine Corps experience shaped them. That experience was started with Major McKeon.

Col. McKeon was a denizen of the old Holy Cross field house, where he was always willing to take on much younger competitors in pickup basketball games. He also helped coach lacrosse and hosted St. Patrick’s Day parties for his midshipmen.

A career infantry officer, Col. McKeon later commanded the First Reconnaissance Battalion in Vietnam, for which he was awarded the Legion of Merit with “V” for valor. He ended his Marine Corps career as head of personnel procurement in 1974, when he received the Meritorious Service medal at least in part for his involvement in initiating the highly successful “Few Good Men” recruiting campaign.

Col. McKeon is survived by his wife of 65 years, Elaine; five children, including Donald N. McKeon Jr. ’74; 13 grandchildren; and six great-grandchildren.
In Memoriam

1962
Rev. Thomas V. Walsh
Rev. Thomas V. “Tom” Walsh, of Centerville, Massachusetts, died on April 9, 2015, at 75. After graduating from Holy Cross in 1962, Fr. Walsh studied at St. Mary’s Seminary in Baltimore. He was ordained a priest on May 4, 1967, by Bishop Bernard Flanagan at Ascension Church in Worcester. During his priestly ministry, Fr. Walsh served as associate pastor at Saint Louis Parish in Webster, Massachusetts, the Cathedral of Saint Paul in Worcester, the former St. Margaret Mary Church in Worcester, and then was named pastor at St. Mark’s Parish in Sutton, Massachusetts, a post he held for six years. In 1989, Fr. Walsh became the pastor at St. John the Guardian of Our Lady Parish in Clinton, Massachusetts, where he remained for 25 years, until his retirement in 2014. At St. John’s, he founded the Women of Mary, a parish group that led the Stations of the Cross every Friday in Lent for 18 years. He is survived by two brothers; one sister; and many nieces and nephews.

1966
Richard J. Murphy
Richard J. “Dick” Murphy, of Hicksville, New York, died on April 1, 2015. Mr. Murphy was formerly a resident of the Bronx and Bellerose Village, New York. He was inducted into the Holy Cross Varsity Club Hall of Fame in 2002, in honor of his achievements as a member of the men’s basketball team. Mr. Murphy is survived by his wife, Maureen; one daughter; and four sons.

1968
J. Daniel Buckley Jr.
J. Daniel “Dan” Buckley Jr., of Abington, Massachusetts, and Wallingford, Vermont, died on May 11, 2015, at 68. Mr. Buckley started his career as a social worker, advocating for abused and neglected children and people with intellectual disabilities. After taking accounting courses at Harvard University, he joined his family’s warehouse rack business in Rockland, Massachusetts, as assistant treasurer. He also worked as vice president of finance at National Braille Press in Boston. Mr. Buckley is survived by one daughter and son-in-law; two grandchildren; two brothers, one sister and their spouses; 12 nieces and nephews; and many cousins.

1969
Thomas F. Sweeney, M.D.
Thomas F. “Tom” Sweeney, M.D., of North Haven, Connecticut, died on March 20, 2015, at 67. Dr. Sweeney received a bachelor of arts degree from Holy Cross with a major in biology and was also a member of Alpha Epsilon Delta, the premedical honor society. He graduated from Yale School of Medicine in New Haven, Connecticut, and completed his internship and residency at Yale-New Haven Hospital. He was certified by the American Board of Surgery with special qualification in vascular surgery. Dr. Sweeney spent his career as a vascular surgeon in the New Haven community, serving in a number of roles and participating in the training of medical students and residents at both Yale-New Haven Hospital and the Hospital of Saint Raphael in New Haven. He was a founding partner of the Connecticut Vascular Center, and served as the associate chief of vascular surgery at Yale-New Haven Hospital for 14 years. In 2012, Yale-New Haven merged with the Hospital of Saint Raphael and Dr. Sweeney was appointed associate chief of the department of surgery and director of surgical services. He was also active in professional organizations as the president of the New Haven Medical Society, member of the board of directors of the Yale Surgical Society and member of the Yale Medical School Alumni Fund and Reunion Committee. He served on the board of directors of the New Haven Symphony. He is survived by his wife, Anne; two sons; one daughter; two granddaughters; three siblings; and many nieces and nephews.

1971
Donald M. McGrath
Donald M. “Don” McGrath, of Hopewell Junction, New York, died on April 11, 2015, at 66. Mr. McGrath was a baseball and basketball player in his youth, and a member of the first graduating class of John F. Kennedy High School in Somers, New York. He was a real estate appraiser for more than 40 years, first working for his father before founding McGrath & Company Commercial Real Estate Appraisers in Fishkill, New York. Mr. McGrath was a past president of the Mid Hudson Chapter of the Appraisal Institute, as well as the chair of the East Fishkill Recreation Commission for 13 years. He was a longtime resident of Hopewell Junction. Mr. McGrath is survived by his wife of 43 years, Kathleen; one daughter, two sons and their spouses; six grandchildren; three brothers, one sister and their spouses; and nieces, nephews, aunts, uncles and cousins.

1983
Mark M. McCaffery
Mark M. McCaffery, of Austin, Texas, died on March 6, 2015, at...
54. Mr. McCaffery graduated with honors from St. Ignatius High School in Cleveland and received a full scholarship to study at Holy Cross. He majored in classics and went on to study the subject at the University of Texas at Austin after graduating from the College. He had worked as the administrative assistant in the biology department at Austin Community College since 2001, and his colleagues say he helped both the department and the college grow. Mr. McCaffery is survived by two brothers; as well as nieces, nephews and friends.

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**STATEMENT OF OWNERSHIP**

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Erika Automat

The Erika Automat might look like something out of Star Wars or The Jetsons, but it is actually a practical kitchen tool. Erika is batch roll cutter, which means it cuts one large piece of dough into perfectly measured pieces, ready to bake into rolls.

Billed as a divider/rounder on the Erika Record Baking Equipment website and still manufactured today, the Erika Automat has been a fixture in the Kimball kitchen for at least 20 years, maybe longer. It was manufactured in Connecticut more than 30 years ago, but there are no records as to when it arrived at Holy Cross. And even after 20 or more years, this appliance “still gets the job done and works perfectly fine,” says Marty Dudek, associate director of Dining.

The Holy Cross Dining and Kimball Sweet Shoppe staff bake nearly 300 rolls a day, and the Erika appliance is a huge time-saver for them.

“You are able to cut three dozen rolls at once, all the same size,” Dudek says. “You just have to weigh out a 3 ⅓ pound ball of dough, as opposed to 36 individual rolls. It flattens the dough out evenly and then cuts all 36 rolls at once. It saves so much time, instead of having to cut and weigh each roll by hand.”

Not only does this tool allow the dining staff to be quick and efficient, but it also improves the quality of the rolls themselves.

“With bread dough, you want to work with it and cut it as little as possible,” Dudek says. “The more you play with bread dough, the tougher it gets, because it keeps creating gluten. Gluten holds the dough together, so the more you work with it, the more gluten you create. And then the rolls will become denser and will not be as fluffy.”

The Erika appliance has different blades, which the Dining staff switches out to create different shapes and sizes for their rolls. “There are a lot of different applications for that one machine,” Dudek notes. “We can use it to cut the dough balls in half and do half rye, half white dough. And we use it to make our knotted rolls.”

They bake potato rolls, whole wheat rolls and white dinner rolls every day for the Kimball Main Dining Room, and also share a batch with the kitchen at the Jesuit residence, Ciampi Hall. At Easter time, they also use Erika to make their delicious hot cross buns. You can spot a sampling of the delicious and fluffy Erika-cut rolls on the opening pages of our food section on Pages 32-33. — Maura Sullivan Hill
SECOND HELPINGS
A number of other food-related initiatives are starting up on campus during this academic year:

- Vegetarian/Vegan/Animal Rights group for students, faculty and staff, led by Amit Taneja, chief diversity officer and associate dean for diversity and inclusion

- The Interfaith Dialogue committee series of programs about the role of food in faith and culture

- Food Studies Brainstorm Session, the first of a series of “Launchpad” discussions hosted by the Center for Liberal Arts in the World

Check back in a future issue for coverage of these food items!

CATCHING UP
Over the next few issues, we are going to catch up on the backlog of In Memoriam by dedicating more pages to our alumni obituaries. Giving a proper last remembrance to our alumni is important to us, and we appreciate your patience.

TELL US MORE
How are we doing? Any story ideas? What should our next theme issue be? We’d like to hear from you.

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COMING IN THE NEXT ISSUE
The Sanctae Crucis Awards
Learn more about the five distinguished alumni who will receive the 2016 Sanctae Crucis Award, the College's highest non-degree honor, given in recognition of professional achievement and service to justice.

ALSO
Second Helpings: Following up on the Food Issue
Unique Stickwork art project (above) comes to campus
Syllabus tackles the election year with Professor Daniel Klinghard's Political Parties and Interest Groups course.

Artist-in-residence Patrick Dougherty constructs one of his Stickwork sculptures on Linden Lane.
Francine Buck, pastry supervisor of the Kimball Sweet Shoppe, places a hot tray of donuts on a cooling rack. Read more about the Sweet Shoppe on Pages 66 and 128.