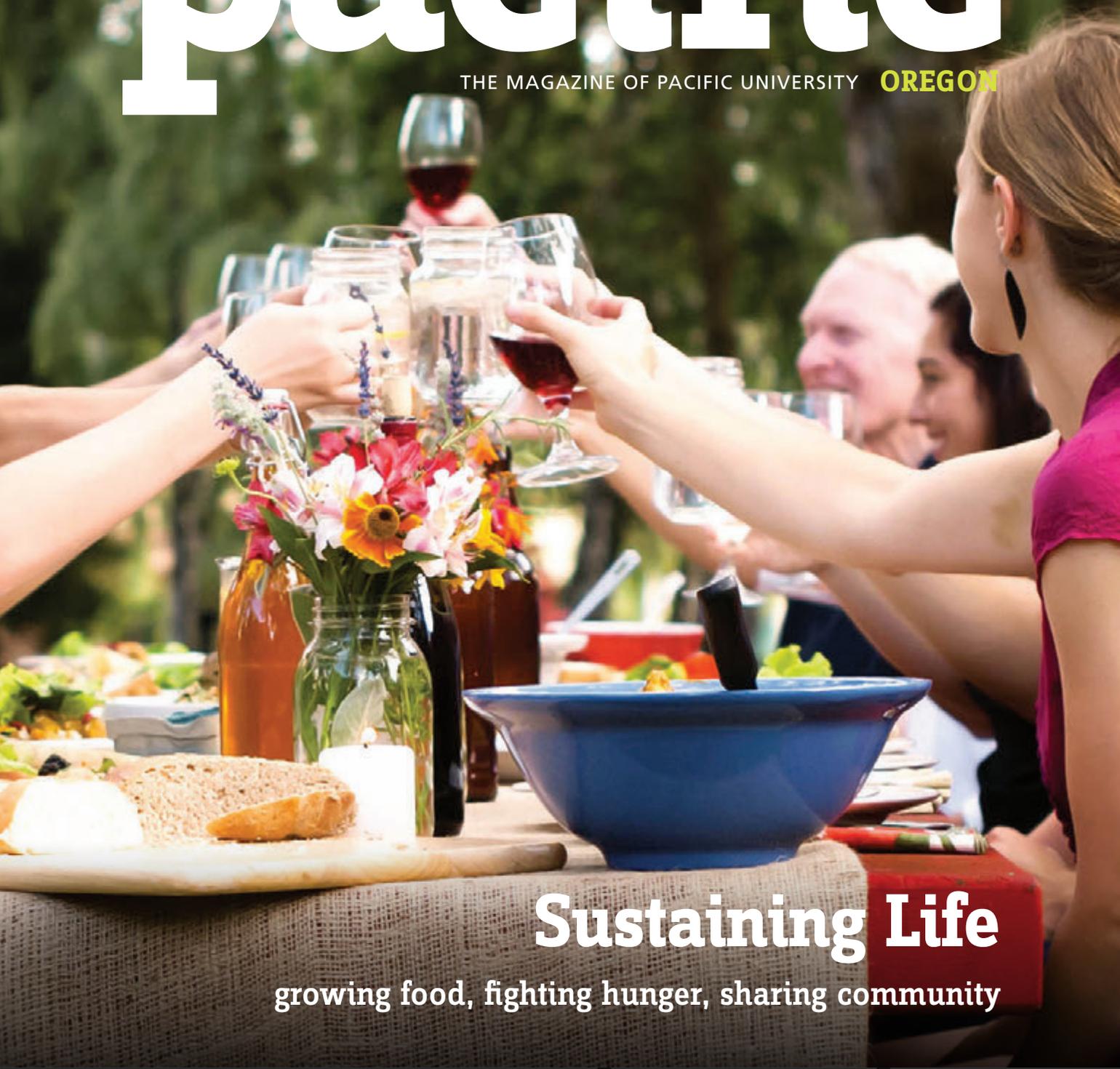


# pacific

THE MAGAZINE OF PACIFIC UNIVERSITY **OREGON**



## Sustaining Life

growing food, fighting hunger, sharing community

calendar

*HEAVY LIFTING | Orientation ambassadors stand ready to help students move to campus. Pacific is welcoming a record number of freshmen and transfer students this fall. Brand new graduate programs also are launching at capacity.*



SEPT

OCT

NOV

DEC

eventscalendar

**28-30** Homecoming & Reunion Weekend  
*Forest Grove & Hillsboro campuses*

**28** Carnegie Hall Centennial Celebration  
*Forest Grove campus*

**29** Football vs. Whitworth  
*Lincoln Stadium*

**6** Tailgate Party  
*University of Puget Sound, Tacoma*

**11** Student Teacher Alumni Reception  
*Eugene*

**12-13** Family Weekend  
*Forest Grove campus*

**27** Tailgate Party  
*Lewis & Clark College, Portland*

**11** Past and Present Dinner  
*Alumni homes*

**16** Alumni Remembrance Ceremony  
*Old College Hall, Forest Grove campus*

**7** PUB Night  
*Location to be determined*

**11** Holiday Concert  
*Taylor-Meade Performing Arts Center, Forest Grove campus*

**15** December Commencement  
*Eugene*



 MICHELLE BOSE



**editor's letter**

**If you ask me about my family,** I will undoubtedly mention food. Meals have always been a centerpiece of our time together. The table is where we come together, not just to eat, but to talk, to share, to be a family.

For years, we would gather at The Farm, as we call my grandparents' home, for weekly dinner. Twelve people spanning 59 years in age would cram around the kitchen table for Sunday afternoon or Monday night dinner.

These days, the gatherings are less frequent and more hectic: The original 12 has become 26 and now includes seven infant-to-preschool-age great-grandchildren. We don't fit around that dinner table any more, but we still gather to break bread—or pork and applesauce, aebleskiver at Christmas, or summer and fall vegetables from the big garden.

I imagine many people would share some version of this story—a family, or community, that comes together around food. And yet, I also know that there are many whose story is very different, people for whom food is not a joy but a coveted necessity in short supply.

In Wyoming, I worked with a program that helped provide weekend food for children who otherwise depended on school meals to survive. Some of the children's families had lost jobs or suffered medical emergencies that decimated their budgets; other children were victims of neglect or parents' drug abuse. Said one third-grader, receiving the food: "Somebody really does care about me, don't they?" Food, for her, was hope.

I am fascinated by the many roles that food plays in our lives: That something as simple as a sandwich can mean survival, or that in another context it may be an entertainment, a symbol of a culture and heritage, or even a prop in the complexity of human relationships.

This issue of *Pacific* magazine explores food and its connection to the Pacific University story. Read what students eat and how they stay healthy on campus. Learn how what you eat speaks to who you are. Find out how students, professors, staff and alumni are seeking solutions to food inequity in our world. Meet Pacific alumni who are farmers, brewers and vintners. And, go online to share your own stories (and recipes!) with us.

**JENNI M. LUCKETT**  
Editor | [pacificmag@pacificu.edu](mailto:pacificmag@pacificu.edu)

**JAN**

**FEB**

**17** Student Teacher  
Alumni Reception  
*Forest Grove campus*

**15** Alumni  
Remembrance  
Ceremony  
*Old College Hall,  
Forest Grove campus*

**20-26** Island Eyes Conference  
*Hyatt Regency, Maui*

**\*special alumni events** ▶ [pacificu.edu/alumni](http://pacificu.edu/alumni)  
[alumni@pacificu.edu](mailto:alumni@pacificu.edu) | 503-352-2057

**complete calendar** ▶ [pacificu.edu/calendar](http://pacificu.edu/calendar)  
877-722-8648

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**10** .....question & answer

**WATCH** | If you were traveling just to taste a food, where would you go and what would you eat?

▶ [pacificu.edu/magazine](http://pacificu.edu/magazine)

**29** .....class notes

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**SHARE** | Keep in touch with your classmates—send in a class note today!

▶ [pacificu.edu/magazine](http://pacificu.edu/magazine)



## READERS' WORDS

*"The Mustache Order ought to be resurrected!"*

—**SHANNON RAU**, regarding a May 7, 2012, Editor's Blog post about the 1904 constitution and bylaws of the Ancient Order of Mustache Growers at Pacific University in 1904

*"I am a better person for having had Coach K in my life. I am honored to have played for him for so many years. My regret is that I never had the opportunity as an adult to share with him the great impact he had on my life."*

—**SEAN HACKNEY**, regarding "In Honor of Coach K," Spring 2012



## FEATURES

**23** .....food for all

Pacific University students and alumni "look upstream" to find solutions to endemic hunger and malnutrition amid Oregon's bounty.

**WATCH** | Jeri Dobbs '58 and his wife, Tricia, spend one day a week volunteering at the Oregon Food Bank's nutrition education program.

▶ [pacificu.edu/magazine](http://pacificu.edu/magazine)

**21** .....an apple a day

From alternative diets to intramural athletics, Pacific University students embrace healthy lifestyles in new ways, on and off campus.



## NEWS & NOTES

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The new Center for a Sustainable Society will provide a collaborative framework for sustainability efforts on all of Pacific's campuses.

**8** .....giving

The tail of the original Boxer statue makes its way back to Pacific.

**WATCH** | Find out how Don Metzger '66, O.D. '67 got the piece of Boxer and watch him give it back to Pacific.

▶ [pacificu.edu/magazine](http://pacificu.edu/magazine)

## VOICES

**11** .....mangiamo!

Sociology Professor Cheleen Mahar has researched, published and taught on the connection between food and cultural or social identity. How do your family, your heritage and your culture connect to your food choices?

**13** .....recipe collection

Try a selection of recipes from the Pacific University community and their roots in Hawai'i, Norway and beyond.

**EAT** | Find more recipes and share your own family favorites online.

▶ [pacificu.edu/magazine](http://pacificu.edu/magazine)

# web

pacificu.edu/magazine

## ONLINE EXCLUSIVES

Your online edition of *Pacific* magazine has even more stories, pictures and videos, the chance for you to share your memories and connect with your classmates, and lots of updates, even between issues.

**READ** | Step back on campus through the eyes of *Pacific* editor Jenni Luckett and get sneak peeks at the next issue of the magazine with the new Editor's Blog.

**meet** the modern farmers in Washington County's vineyards, nurseries, dairies and Christmas tree farms in a series of stories written by Stephanie Haugen '12 for her senior project.

**learn** how the Forest Grove Summer Food Program is breaking tradition to get food to kids over the summer.

▶ [pacificu.edu/magazine](http://pacificu.edu/magazine)

**EXPERIENCE** | Go behind-the-scenes for the photo shoot for this issue's cover. Get recipes for the pictured dishes, see how we decorated and meet the people on the cover.

▶ [pacificu.edu/magazine](http://pacificu.edu/magazine)

**VISIT** | Register today to attend Homecoming 2012, Sept. 28-30 in Forest Grove and Hillsboro. Then, check back for pictures and stories from the annual celebration!

▶ [pacificu.edu/homecoming](http://pacificu.edu/homecoming)



## 16 ..... rediscovering agriculture

For Mike Wilhoit '77, food is business. Wilhoit's family has been farming hazelnuts in Oregon for more than 70 years, and today, he is a leader in agricultural development in the state.

## GALLERY

### 14 ..... strange brew

Oregon beer brewers take natural ingredients, creative recipes and daring spirits to create art, of the drinkable variety.

**VIEW** | More gallery images.

▶ [pacificu.edu/magazine/gallery](http://pacificu.edu/magazine/gallery)



## COMMUNITY

### 28 ..... library centennial

Carnegie Hall, funded in part by philanthropist Andrew Carnegie, served as Pacific University's first library. This year, the building celebrates its centennial with a ceremony at Homecoming.

**VISIT** | Celebrate the Carnegie Hall centennial at a ceremony at 3 p.m. Sept. 28 during Homecoming.

▶ [pacificu.edu/homecoming](http://pacificu.edu/homecoming)



## letters



**“The statement harkens to our history, roots us in our beliefs and inspires us for our future.”**

LESLEY M. HALLICK

LESLEY M. HALLICK, PH.D.  
PRESIDENT

**A good meal** does more than nourish the body. It revitalizes and gives us energy.

It unites us in fellowship and community.

It gives us a taste of another culture, or reminds us of our own heritage.

Food is sustenance for our human body and mind, but what about our institution? What is the nourishment, the source of energy, for Pacific University?

For nearly a year, our campus communities worked to develop a new origins, mission and vision statement for the University. The statement was approved in May by the Board of Trustees.

Throughout this process, we gathered our history and traditions, our culture and practices, like ingredients, and we added the flavor of our modern world and a dash of our hopes and dreams.

And, like a good meal, I believe the resulting document is more than merely a combination of its pieces. The statement harkens to our history, roots us in our beliefs and inspires us for our future. (The full statement is available at [pacificu.edu/about/mission](http://pacificu.edu/about/mission).)

The origins statement remembers and honors our roots in the orphanage and school that helped us

become a “close mentoring environment that leads to genuine transformation in students’ lives.”

The mission grounds us in our commitment to being a “sustainable, diverse community dedicated to discovery and excellence in teaching, scholarship and practice that mentors students who think, create, care and pursue justice in our world.”

Our vision calls for us to “embrace discovery as an essential characteristic of teaching, learning, scholarship, practice and creative activities.” It reminds us that we achieve excellence “by investing in exceptional people.” It challenges us to “embrace a rich diversity of ideas, peoples and cultures” and to “bring sustainable thinking to everything we do.”

This is a rich dish that will feed our basic needs of identity and purpose. It will sustain and energize our good work moving forward. It reminds us who we are and who we want to be, and it gives us an opportunity to unite in that identity.

It is, for Pacific University, a good meal.

Warmest Regards,

Lesley M. Hallick, President  
[president@pacificu.edu](mailto:president@pacificu.edu)

## Sustaining Pacific

BY JENNI LUCKETT

THE NEW CENTER FOR A SUSTAINABLE SOCIETY *will provide a collaborative framework for sustainability efforts on all of Pacific's campuses.*

**SUSTAINABLE [SƏ-'STĀ-NƏ-BƏL]:** of, relating to, or being a method of using a resource so that the resource is not depleted or permanently damaged

**Pacific University opened the Center for a Sustainable Society in July**, headed by recently retired College of Arts & Sciences Dean John Hayes. The center will be a clearinghouse to coordinate, support and expand the efforts of various campus groups working to advance the sustainability aspect of Pacific's mission.

"We can mitigate some of the effects (of human destruction to the environment) by taking action now. Universities, as centers of teaching and knowledge, need to take the lead," he said. "Pacific has an ethical obligation to help solve some of the really serious global issues, and it all starts with education."

Hayes is spending August and September collaborating with existing University groups and listening to their input. Top among his priorities are discussions with the faculty and staff Sustainability Committee, original founders of the Greening Pacific Offices campaign of a few years ago, conversations around sustainable landscaping and facilities, and close work with student groups.

"Students need to be full partners in whatever we do," he said. "I plan to work with them on making things happen that they have a vital interest in." ■



## transitions

**Will Perkins** has been named acting vice president for Student Affairs. Perkins started work at Pacific as the director of student services in the College of Optometry in 2005. He later became



associate dean for graduate and professional students, then assistant vice president of Student Affairs. He holds a bachelor's degree in psychology and a master's degree in counseling.

**Jeff Barlow**, professor of history and director of the Berglund Center for Internet Studies, retired this spring and was awarded faculty emeritus status. A well-known Asian studies scholar who has published many books and articles, Barlow was hired by Pacific University in 1994. He edited and maintained the Berglund Center electronic journal, *Interface*, and also founded the *Journal of the Association for*



*History and Computing*. In addition, he placed many students in professional teaching positions in China and provided internship opportunities at the Berglund Center.

**John Smith '78, O.D. '80**, who served as associate dean for academic programs in the College of Optometry for the past four years, has retired with faculty emeritus status. Smith began teaching part time at Pacific University in 1980. He also served as director of vision care service at the Washington School for the Blind beginning in 1983, and helped secure nearly \$400,000 in grants to support that organization. He joined Pacific's faculty full time in 1988 and served 14 years as chair of the optometry faculty.



## by the numbers DRINK LOCAL

DATA | Oregon Wine Board and Oregon Brewers Guild



**Beer and wine are more than beverages** in Oregon; they are staples of the landscape, both physical and economic. Vintners and brewers make good use of the region's temperate climate and excellent soil to produce world-class handcrafted libations. In turn, every aspect of the process—from the growing of hops and grapes, to processing, to tourism—keeps the state's economy flowing. *(Do we need to remind you to drink responsibly?)*

## brieflynoted

**HUGS FOR EYE CARE** | Some 20 children from Burundi sang and hugged their way into the hearts of many University employees in June. Members of the Asante Children's Choir, on tour in Oregon, Washington and Idaho, stopped at Pacific EyeClinic Forest Grove to receive free eye exams and screenings for trachoma, a bacterial infection that had been diagnosed in one of their group. The children hugged everybody they saw at the clinic then performed an impromptu

## huddle

**TIM HAMLET & MIKE MCCABE ARE PEOPLE'S CHOICES** | The two Pacific assistant coaches were named by readers of the *Forest Grove News-Times* as two of the community's "Best Coaches" in the paper's 2012 Reader's Choice Awards. Hamlet '09, an assistant swim coach, was singled out for his work with the Forest Grove Swim Club, while McCabe '76 was recognized for his longtime work at Forest Grove High School.

**DAVE BELL MAKES A HALL OF FAMER SOUND GREAT** | A 1971 graduate, Bell spent much of his career as the on-site producer for former Portland Trail Blazers' play-by-play announcer Bill Schonely. "The Schonz" will receive the Curt Gowdy Award from the Naismith Basketball Hall of Fame in September, honoring his work as the voice of the Blazers.

**LINDSAY STROTHERS LEADS A WINNER** | Strothers, a 1980 graduate, led the Westview High School girls' basketball team to the Oregon School Activities Association 6A state championship game in March. It was Strothers' first year coaching the perennial title contender.

## line up



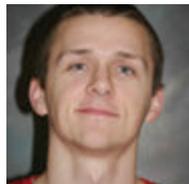
**CHELSEY CHAMBERLAIN '12**  
SOFTBALL

The Grants Pass, Ore., native is the first Pacific player to be named to the All-NWC First Team since 1987. She finished second for the Boxers with a .330 batting average and had six wins in the circle. Chamberlain was named Pacific's 2012 Co-Outstanding Female Senior Athlete.



**CATHELENE GOYA '12**  
TENNIS

The senior was named as Pacific's Co-Outstanding Female Senior Athlete after becoming the Boxers' first-ever four-time All-NWC Women's Tennis First Team selection. Goya went 13-4 this season and advanced to the round of 16 at the prestigious Ojai Valley Tennis Tournament. Goya finished with 36 career wins in singles and 38 in doubles.



**MICHAEL HUNKER '13**  
TRACK & FIELD

The hurdles specialist was an All-NWC selection twice over, placing second in the 400-meter hurdles and third in the 110-meter hurdles at the NWC Championships in Tacoma, Wash. Hunker led the Boxers to a sixth-place finish in the conference meet.



**KEVIN SCHWARTZ '12**  
BASEBALL

The four-year outfielder was named as Pacific's 2012 Outstanding Male Senior Athlete. Schwartz was an Honorable Mention All-NWC selection, batting .327 with 49 hits, 30 runs and 24 runs batted in. Schwartz also went errorless as the Boxers' starting center fielder for the third consecutive season.



**JARED VAN HOON '12**  
BASEBALL

Van Hoon, a starting infielder and relief pitcher for the Boxers, was named First Team All-NWC at both selections and named to the AFCA All-West Region Team. Van Hoon batted .275 and amassed a 0.63 earned run average as he helped lead Pacific to its first NWC baseball title in 33 years.



## quickfact

### LEGENDARY EVENT

*Friends of Pacific University came together July 29 and 30 to support Pacific's student-athletes at the sixth Legends Classic. The two-day event featured dinners, auctions, a concert and a golf extravaganza, hosted by Pacific University Trustee Tommy Thayer, drummer for the band KISS, and graced by a star-studded roster of celebrity guests.*

► [pacificu.edu/legendsclassic](http://pacificu.edu/legendsclassic)

concert at the University Center. Attending to the children's exams were optometry student interns supervised by Assistant Professor of Optometry Fraser Horn '00, O.D. '04. **EDUCATION GRANT** | The Pacific University College of Education was

awarded a five-year, \$1.34 million National Professional Development Grant to improve science, technology, engineering and mathematics (STEM) education instruction for students with limited English. Awarded by the U.S. Department of Education, the grant

will allow students and faculty to help both pre- and in-service teachers at partner school districts become more competent in teaching English-to-Speakers-of-Other-Languages (ESOL) students. Pacific partners with schools in Eugene's Bethel School District,

*continues* ►

## news &amp; notes



## giving SPIRITED GIFT

**Boxer is back.** At least, part of him.

In July, 45 years after it disappeared from campus, Don Metzger '66, O.D. '67 returned the tail of the long-missing Chinese statue that inspired Pacific University's mascot.

In the time it's been gone, the tail has traveled the country. It has been fishing in Montana, hidden in Colorado and even lost in the mail for seven years.

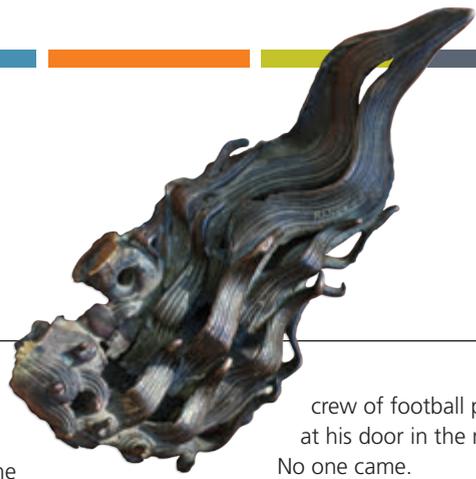
Now that it's home, though, Metzger said he hopes it will inspire other alumni to return the remaining pieces of the statue, believed to include at least a foot and the body.

Metzger didn't acquire the tail through the traditional Boxer toss. Rather, he said, he was playing poker with some football players in the spring of his senior year. The group had been drinking, and guys were passing out one by one. By the early hours of the morning, only Metzger and a friend, Mike, remained.

"Mike was, to put it kindly, he was pretty drunk. Forgive me, Mike," Metzger said. "He got up and said, 'I want to show you something.' He wasn't winning. I think that's probably why he wanted a break in the action. He comes back with (the tail).

"I was pretty impressed. It was the first time I really had it in my hand."

Shortly thereafter, Mike, too, fell asleep, and Metzger was last-man standing—and holding the Boxer tail. He took it home, expecting to find a



crew of football players at his door in the morning. No one came.

When Metzger graduated, he took the tail with him. He joined the Air Force, and Boxer went with him. Later, it followed him to his optometry practice in Denver.

For the past three years, the tail has been in a motor home with Metzger and his wife as they tour the country. They have meant to bring it home three or four times but have been hampered by weather on each occasion.

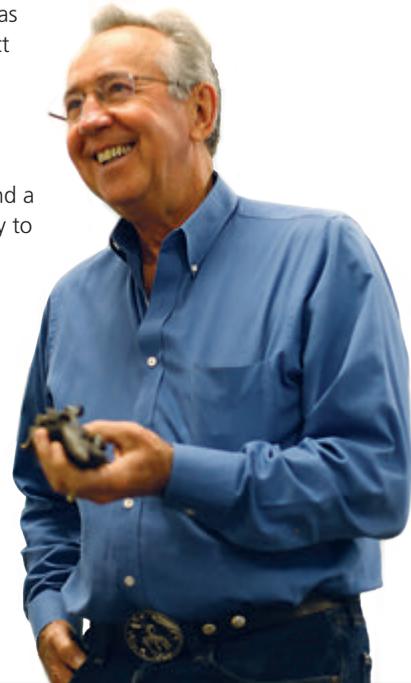
Finally, this summer, Metzger got in touch with a friend, Jon Elston '66, O.D. '67, who helped coordinate a hand-off to Pacific staff.

"I'm a little reluctant to just hand it over," he admitted, explaining that he was conditioned to expect a fight whenever the statue appeared in public. "When you give it to somebody, you expect a flash and a scrum and somebody to run off with it."

But, he added, "It's always been my intention to bring it back.

"I'm hoping that the body is out there and it could be put back together. That would be great for the school."

—By Jenni Lockett



## GIVE BACK TO BOXER NATION

Though much of Boxer has been missing for decades, Boxer Spirit has never left Pacific University. It's the spirit of caring and service; it's the instant welcome to all members of the Pacific community and the value of the uniqueness each brings to the family; it's the love of learning and the excellence alive in us all. When you give to Pacific University, you help another generation of students join the Boxer Nation and share in that spirit. Make a gift today at [pacific.edu/giving](http://pacific.edu/giving). (And, if you have the rest of Boxer, we'd like that, too.)

**WATCH** Metzger share his story and pass on the Boxer tail.

**READ** the history of the Boxer, as published in the 2008 issue of *Pacific* magazine. It's that issue that Metzger said renewed his plans to bring his piece of Boxer home.

**VISIT** the returned Boxer tail at select Homecoming events Sept. 28–30, 2012.

## brieflynoted

the Woodburn School District and the Forest Grove School District in the program.

**FULL SCHOLARSHIP | A**

comprehensive scholarship offering tuition, room, board and books has been established for graduates

of Jefferson High School's Middle College for Advanced Studies in Portland. University President Lesley Hallick in June joined leaders from Jefferson High School and the Portland Community College Cascade Campus—partners in

the Middle College Program—in a ceremonial signing of the agreement to provide the scholarship to one Jefferson graduate each year. Middle College allows Jefferson High students to take free college credit courses from PCC Cascade.

## honors & awards



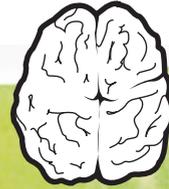
**Len Hua, assistant professor of optometry,** was awarded a Healthy Eyes Healthy People State Association Grant for a project to help children who are patients at the Virginia Garcia Clinics in Cornelius and Hillsboro. The year-long project focuses on vision screenings and eye exams along with education for the parents of the children.



**Jules Boykoff, assistant professor of politics and government,** was awarded an \$8,000 Graves Awards in the Humanities grant to support his research on *Activism and the Olympic Games: Celebratory Capitalism and its Discontents*.



**Brent Johnson, assistant professor of English,** was awarded the Berglund Center for Internet Studies Faculty Fellowship for the 2012-13 academic year. Johnson plans to create and facilitate a literature course in which Pacific students engage in a cross-cultural exchange over selected common texts via the Internet. The project will be in conjunction with students at York St. John's University in the United Kingdom.



**Associate Professor Robin Shallcross of the School of Professional Psychology** is headed to Morelia, Mexico, this fall as a Fulbright Specialist at the University of Latin America (UNLA). In 2005, Shallcross founded the Latino bilingual track in Pacific's psychology graduate program, the mission of which is training of fluent Spanish-speaking psychologists to provide culturally relevant treatment interventions to Spanish-speaking individuals.



**Poets Kwame Dawes and Joseph Millar, faculty members in Pacific's low-residency master of fine arts in writing program,** were awarded Guggenheim Fellowships. The fellowships are prestigious midcareer awards given to artists who have demonstrated exceptional capacity for productive scholarship or exceptional creative ability in the arts. They aim to provide time for the artists to work with creative freedom.

## quickfact

**CROSSING THE STAGE** *Pacific University welcomed new cohorts of alumni with commencement ceremonies in May and August, conferring about 800 degrees from baccalaureate to doctorate.*

▶ [pacificu.edu/commencement](http://pacificu.edu/commencement)



**NEW PROGRAMS** | Two new majors in the College of Arts & Sciences were approved this spring by the Board of Trustees, along with a new graduate certificate in the College of Health Professions. The environmental studies—policy, culture and society

major builds on the political, social and cultural aspects of the human relationship with the environment. Tracks will be offered in economics, ethics, history and politics. In addition, the college will offer a self-designed major for students who want to draw from

across the liberal arts and sciences fields at Pacific. The College of Health Professions will begin a new online graduate certificate in healthcare compliance. The new certificate will be Pacific's second online-only program, joining the gerontology graduate certificate.

continues ▶

## question & answer

### quickfact

**"If you could go one place in the world to eat, where would you go and what would you eat?"** **WATCH** ▶ [pacificu.edu/magazine](http://pacificu.edu/magazine)

#### GO IN PEACE

*Philosophy Professor Dave Boersema is the director of the new Center for Peace and Spirituality at Pacific. The Center is connected to existing minors in comparative religion and in peace and social justice, and Boersema said it may seek to expand related academic offerings soon. The Center also will help coordinate internship and service opportunities for students, partner with external organizations and bring speakers and events to campus. The Center seeks to create a welcoming environment for all students to explore and express their spirituality.*



**DAVID MORELLI**  
UNIVERSITY  
INFORMATION SYSTEMS

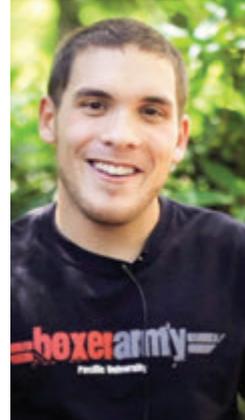
"I would go home, and I would eat whatever is available because my wife's a good cook."



**JULIE CHRISTERSON**  
LIBRARY

"I don't know the name of the restaurant, but it's considered the No. 1 restaurant in the world right now...it's a young chef, and he goes out in the woods and forages for all his stuff...it's food you've never heard of before. So I would like him to surprise me."

*EDITOR'S NOTE*  
The restaurant is Noma, and the chef is René Redzep.



**BRANDON EDDY '13**  
PACIFIC STUDENT

"If I could go anywhere, I would go to Belize. There's a little restaurant on the caye called El Fogon. And they have chicken there, oh my gosh, it's so good. That's what I would take every time."



**TESS O'DAY**  
HIGH SCHOOL VOLUNTEER

"If I could go one place to eat the food it would be Mexico, because I want to taste what a real taco tastes like."



▶ [pacificu.edu/as/peace\\_center](http://pacificu.edu/as/peace_center)

### brieflynoted

**OVERSEAS INVESTMENT** | A group of Japanese optometrists are saying "arigatou" to Pacific University with gifts for the College of Optometry. Seventeen Japanese optometry alumni have banded together to invest \$10,000 and to secure an additional \$100,000 from Fuji Optical in support of a new building

for the College of Optometry as part of the Health Professions Campus in Hillsboro. The Japanese alumni are part of a partnership between Kikuchi College of Optometry in Japan and Pacific University, launched in 1987 by Dr. Shinji Seki O.D. '79 and former dean, Dr. Wid Bleything. The

partnership allows select graduates of Kikuchi to enter the doctorate or master's program in Pacific's College of Optometry. "Without advanced optometric education from Pacific, we could not work successfully here in Japan," said Seki, who organized the donations. ■

## Mangiamo!

BY CHELEEN MAHAR PROFESSOR OF SOCIAL ANTHROPOLOGY

**FOOD IS MORE THAN WHAT APPEARS** *on the table. What we eat is an element of who we are, where we come from and how we relate to our world. To the social scientist, food is a symbol of culture, identity, gender, family and power.*

**I**n my younger years, my family, which included aunts, uncles and cousins, would gather at our grandparents' house for Sunday dinner. This was in North Beach, which is a neighborhood of San Francisco. While my grandmother was descended from Danish/Germans, my grandfather was Italian, and it was his family—including his chef father and his food—that dominated the table and our notion of family culture. At this time, North Beach was distinctly Italian; it had shifted between World War I and World War II from a population that included a mix of European working class people.

*continues ▶*



## voices

### ANYWAY, MY GRANDMOTHER COOKED, AND SHE WAS A WONDERFUL COOK!

In actual fact, she worked in a restaurant when she was young, and while she could not be a chef—because women just were not chefs!—the kitchen staff always had her taste certain foods just to make sure they were correct. So, you might say that she found her “Italian” side through food and her husband’s family.

One of our favorite meals was what we called the DeBernardi sauce: a spaghetti sauce with a wonderful piece of meat cooked for a long time. The salad always came with shrimp and a special dressing, and the mixture was complex and heady: Italian cheese,



### EATING AND COOKING HABITS ARE INSTRUMENTS THROUGH WHICH WE CAN ALL APPREHEND CULTURAL MEANING—FOOD IS SO MUCH MORE THAN WHAT WE PUT IN OUR MOUTHS TO ASSUAGE OUR HUNGER.

salami, French bread and butter, and a rum cake from a local bakery. This was Italy reinventing itself in the new world of San Francisco and inventing itself in a complicated and powerful way.

It’s interesting now to consider—which I never have until writing this—that no one in the family really baked special Italian cakes, as they were usually purchased at the bakery. The bakery really knew how to do it, of course, in the traditional Italian way.

After dinner we children would play under the table (a large dining room table, old-fashioned with big thick legs). The room itself had the old-fashioned (now in-fashion) built-ins made of mahogany and glass, a large window out to the garden, and one of those thick rugs on the wooden floor. Such meals and gatherings were the cornerstone for our notion of identity: what family was, who we were, how we treated one another, and a profound notion of our connections to one another, and to our cultural heritage. Our meals together provided a setting in which we could express who we were in the world. To this day, pasta is my go-to comfort food, a food that settles me and reminds me of where I came from and that everything will be all right!

It is this same notion of culture, identity, family, familiarity and comfort that our students at Pacific University experience when they receive care packages from home, or when they get together with friends to cook something from home. In the class that I teach with Professor Chris Wilkes, students have made food from home, and brought it to class so that we could all share. Their dishes ranged from macaroni and cheese to rice and spam

to a bean casserole and cookies. *We’re not just sharing food.* As social scientists we teach students that food and cuisine are fundamental elements of the formation and reproduction of culture, identity, gender, family, power (as in who goes hungry and why), and symbolic thinking. Most people in the world identify with particular foods and ways of cooking. These are called foodways, and by studying foodways, we learn about others and ourselves and how we all interact on the global stage through food. We know who we are a little better.

Our class focuses on identity and food in different cultures such as Mexico or France. However, at the same time students learn another and most

important lesson: Students begin to understand that their own conception of who they are, in themselves, is profoundly connected to their home food cultures.

For instance, one aspect that we discuss is having dinner with families, and how work and sports tended to separate eating patterns within the home, so that families often do not eat dinner together. In their final personal essays, students invariably state that, when they are parents, they will do their best to continue—or begin—a tradition of eating together as a family. While they may not have liked it when they were kids, they were also thoughtful enough to understand how important it was in maintaining identity. This always strikes us as particularly sweet, as well as insightful. They realize, as we all should, that *food mediates social relationships and self-presentation.*

Eating and cooking habits are instruments through which we can all apprehend cultural meaning—food is so much more than what we put in our mouths to assuage our hunger. Culinary practices are a kind of symbolic capital, the threads of which identify who we are and help us to mediate relationships.

So, as we suggest to our students, get your grandparents’ recipes! Interview them if you can, ask about cooking traditions, about when food was scarce in their lives and when food was plentiful. You will find your identity and tradition through your family’s foodways and you will find a rich reward. ■

**CHELEEN MAHAR** is a professor of sociology and anthropology at Pacific University. In addition to her many other courses, she teaches “Culture, Class and Cuisine,” as well as a periodic cuisine travel course.

**EAT** | Find Pacific family recipes and submit your own favorites.

► [pacificu.edu/magazine](http://pacificu.edu/magazine)



**BRIANNA ROSEN '12** shared this family recipe, from her mom, for curry. Her mom is from Guam, and BriAnna says the curry is “more akin to Japanese brown curry rather than Thai or Indian curry. My dad is Jewish and Caucasian but is completely in love with Asian food,” BriAnna wrote. When her mom makes this dish, the evening often ends in “my dad and me fighting for my mom’s delicious curry.”

### CHICKEN CURRY

- 2 teaspoons corn starch
- 1–2 tablespoon curry powder
- 1 cup water
- 2 chicken breasts
- 1 large onion, chopped
- Olive oil
- Garlic
- 1 large potato, peeled and cut into chunks
- Baby carrots

**CURRY SAUCE** In small bowl, mix together 2 teaspoons of corn starch, 1 to 2 tablespoons of curry powder (to taste) and 1 cup of water. Include more curry powder for spicier flavor.

**CHICKEN CURRY** Cube chicken breasts. In a 2-quart pot, sauté chopped onion in olive oil. Add chicken breast. Cover pot and cook about 4 minutes. Add garlic to taste. Add in curry sauce and mix well. Simmer for a few minutes. Add potato and cook on medium-low for 10 minutes, stirring occasionally. Add baby carrots, cook for another 10 minutes, stirring occasionally, until potatoes and carrots are cooked as desired. Serve over rice (optional).



**OLIVIA ROUND '12** offered this recipe from her “adopted family” at Pacific University, where she lived in an off-campus residence practicing a low-impact lifestyle. “Several of our housemates volunteer at the B Street Farm and so in February we had arugula being brought to our house by the bagful. Who’s to turn away free produce? So instead of getting sick of it, we got creative.” She attributes the recipe to Leda Glastonbury '12, one of her housemates.

### HEARTY ARUGULA SALAD

- 3 cups cooked grain (such as quinoa or brown rice)
- 3 cups finely chopped arugula
- ½ cup grated carrots and/or beets
- ¼ cup finely chopped white onion
- 3 to 6 cloves of garlic, minced
- Fresh marionberries (optional)

Toss ingredients with olive oil, tamari or soy sauce, and balsamic vinegar, to taste. Serve immediately.

Serves 3–4 hungry college students.



**JOYCE GABRIEL**, creative director at Pacific, contributed her family’s recipe for krumkake, a traditional Norwegian dessert. “My mom and us kids would make krumkake every Christmas. My dad helped her after we moved away.”

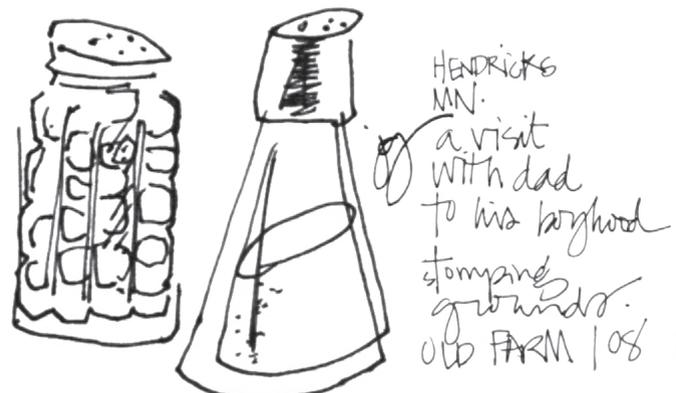
### KRUMKAKE

- 1 egg
- ½ cup white sugar
- 1 teaspoon vanilla extract
- 1 ¼ cups all-purpose flour
- ½ teaspoon baking powder
- ¼ teaspoon salt
- 1 cup heavy whipping cream
- Krumkake iron

Beat egg. Add sugar and vanilla and mix well. Add whipping cream. Add dry ingredients and beat until smooth. When krumkake iron is hot, put 1 heaping teaspoon of batter on the iron and bake until light brown. Roll on tapered dowel immediately when krumkake is still hot.

**SHAKE IT UP** | View a special gallery of line art and watercolor images of salt and pepper shakers by Pacific University Creative Director Joyce Gabriel, who sketches the shakers to commemorate special moments and travels in her life.

► [pacificu.edu/magazine](http://pacificu.edu/magazine)



## Strange brew

BY ASHLEIGH SIMONS '12

HOME-BREWING *has become a renowned hobby in Oregon and creating the perfect recipe is an art in itself.*

**ops. Check.**

**Malt. Got it.**

**Yeast. Yep.**

### **Water. Plenty.**

Now how about a little bacon? Or some chilis? Maybe a few olives?

Beer has four consistent ingredients, but a brewer can change the flavor of the mix by adding any number of different flavors to the staples.

"Nothing is off limits," said Nick Fillis '07, who has been brewing his own beers for the last seven years.

Even small changes in the brewing process, such as altering the amount of time the brew ages before it is served, will change the end product.

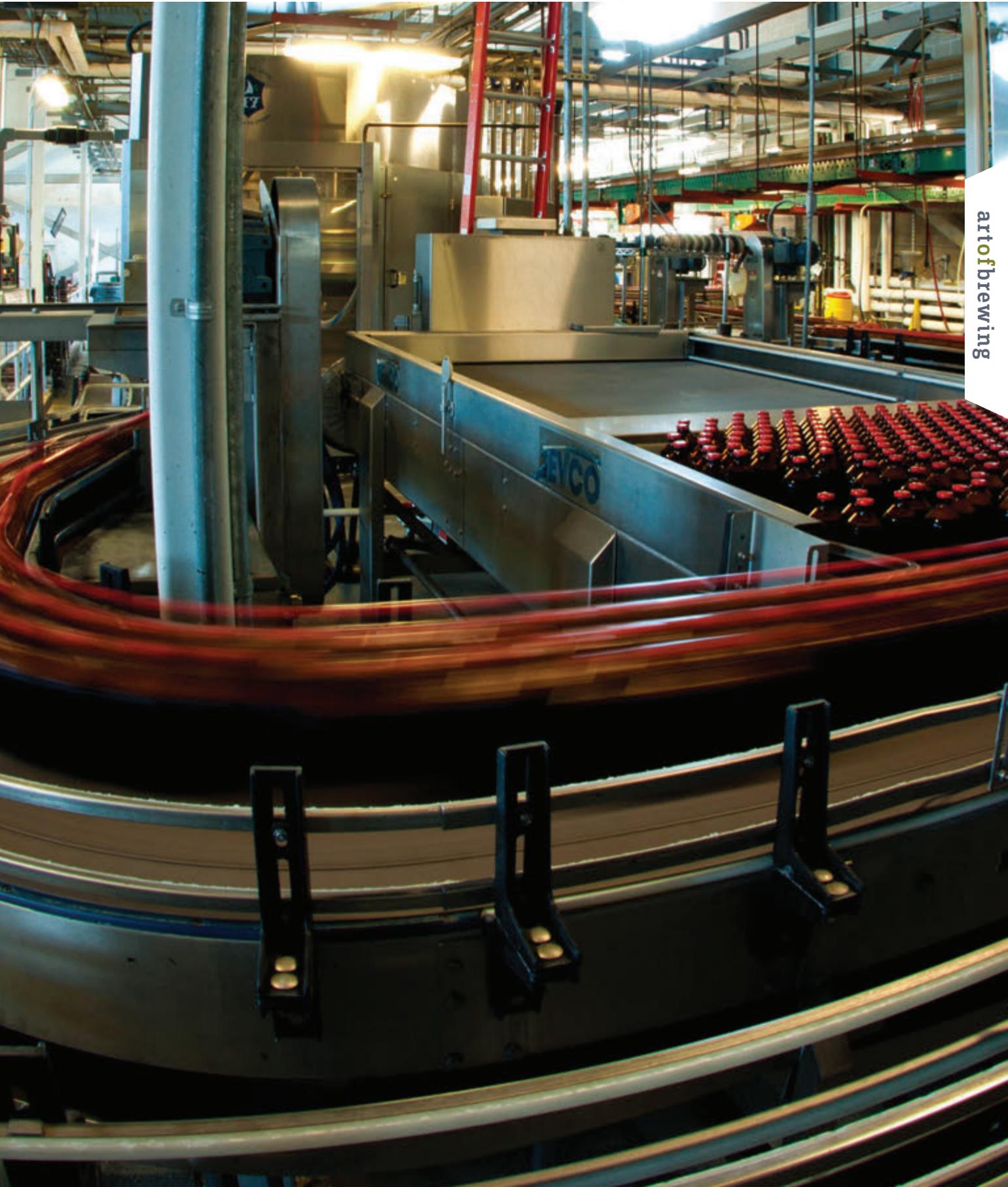
For the more than 1 million home-brewers in the United States—many in the Pacific Northwest, the world's largest producer of hops—that variety is all part of the art.

One part mad scientist and one part creative genius, today's home-brewers are artists in their own right. ■

David Panton '12 created a documentary film titled *Oregon Brewed* for his senior project, including photography by Justin McRobert. Drink in the rich tapestry of the brewing process in images from his project.

► [pacificu.edu/magazine/gallery](http://pacificu.edu/magazine/gallery)





artofbrewing

# rediscovering

IN 1839, FRANCIS FLETCHER HEARD REV. JASON LEE SPEAK IN PEORIA, ILLINOIS. LEE WAS TRAVELING THE COUNTRY, RECRUITING PIONEERS TO MOVE TO OREGON COUNTRY TO OUST ENGLISH FUR TRADERS.

Though English by birth, Fletcher was moved. He joined Lee's crusade and set out with the Oregon Dragoons, a group of 19 men determined for "Oregon or the grave." Ultimately, he became one of only nine members of the group to reach Oregon (motto notwithstanding, the others just turned back). He took a donation land claim in Yamhill County, near what is now Dayton, and started his family farm.

continues ▶



# agriculture

PARRISH EVANS

BY JENNI LUCKETT



*Mike Wilhoit '77 grows the hazelnuts—also known as filberts—on his 72-year-old Newberg family farm as an addition to his full-time job.*



**It's not an easy  
livelihood in a  
changing world,  
but Wilhoit  
believes now  
is an ideal time  
to be a grower  
in Oregon.**

*Though agricultural practices have changed—  
Wilhoit's hazelnuts are now gathered by  
machine, rather than neighborhood raking  
parties, for example—raising livestock, produce  
and nursery stock remains a significant portion  
of the Oregon economy.*



He later signed at Champoege to create the Provisional Government of Oregon (and, okay, became one of the founding trustees of Willamette University).

“We haven’t gone far since, and we’ve been involved in agriculture ever since,” said Fletcher’s great-and-then-some-grandson, Mike Wilhoit ‘77. Though Fletcher’s home still stands in Dayton, the clan has since moved to Newberg, where Wilhoit’s grandfather began growing hazelnuts in an orchard that Wilhoit maintains today.

In his professional life, Wilhoit has been deeply involved in a wealth of agriculture activities in the state, with Evergreen Agricultural Enterprises and more recently with Wilco, a cooperative that operates farm stores and agronomy sites throughout Oregon.

At home, though, his heart still belongs to the family farm, where he spends his evenings and weekends keeping up the orchard—and tradition—72 years in the making.

Even as the population grows, urban areas expand and the state attempts to diversify its economy, agriculture remains one of the top industries in Oregon, yielding some \$4.4 billion in 2010 alone, according to the Oregon Department of Agriculture. It’s big business, but it’s also family business: The vast majority of Oregon farms are individual-owned and less than 200 acres in area.

It’s not an easy livelihood in a changing world, but Wilhoit believes now is an ideal time to be a grower in Oregon.

“Farming, it’s what’s keeping America afloat right now,” he said. “It’s a good industry for a young person to be into.”

Oregon is the No. 1 U.S. producer of 14 different crops and the country’s sole provider of blackberries, boysen and youngberries, hazelnuts, loganberries and black raspberries. The state stocks plant nurseries and Christmas tree lots across the country, and Oregon wine and beer have made its mark on the nation’s palette. A growing interest, particularly locally, in organic and close-to-home food is creating niche markets for Oregon farmers, and expanding international markets are raising prices that make farming a viable lifestyle for many.

Hazelnuts, for example, were a hard life in the 1980s and early 1990s. Eastern blight, a parasitic disease that kills the trees, hit Oregon’s orchards hard. At the same time, land prices were high, and several orchards turned into subdivisions.

“In this area, there was a lot of years of doom and gloom,” said Wilhoit, whose own trees have suffered the blight.

About 10 years ago, though, the Oregon State University hazelnut breeding program developed new tree varieties that had a disease-resistant gene. The new trees can replace the dying ones, producing after four or five years.

“There is a resurgence in the Oregon hazelnut business,” Wilhoit said. (He’s replanting his own orchard about 10 acres a year with the new variety.)

About 600-some Oregon growers supply almost all of the hazelnuts for the United States, and recently China has started buying about half of the crop, too, increasing demand, and therefore price.

“Hazelnuts are really good right now,” Wilhoit said. “In the last 10 years, prices have been outstanding.”

International markets also are feeding Oregon wheat-growers’ market demand. Wheat is the No. 4 ranked commodity in Oregon, worth almost a half-billion dollars in 2010.

“There are emerging economies with a new middle class, and they don’t want to eat grain anymore, they want to eat meat,” Wilhoit said. “So they need more grain to feed more animals. Long term, it’s going to be a good market for growers.”

And Oregon’s moist climate is a good place to grow wheat in particular, he said.

“You can put wheat in the ground and get 150 to 200 bushels per acre. That’s unheard of,” he said. “The average in the U.S. is 45 bushels.”

In his position with Wilco, Wilhoit has been active in building relationships with wheat growers, who traditionally have transported their harvests via truck. Wilco has railway access at its agronomy sites, though, and that link is allowing farmers to get their crop to distribution out of Portland faster—taking it from farm, to train, to ship, where a large portion is sent to emerging markets in China.

Wilhoit’s work has taken him all over the world, exploring both markets for agricultural crops and also different techniques of farming. Much of his travels have been related to hazelnuts.

He also had the rare opportunity to travel to North Korea. Portland-based relief nonprofit Mercy Corps gathered 10,000 apple trees to send

*continues ▶*



## About 600-some Oregon growers supply almost all of the hazelnuts for the United States.



*Outside his family farm, Wilhoit also has been involved in the growing, transport and sales of wheat, blueberries, nursery stock and more.*

## He was studying history but realized his ambition was in agriculture.

to North Korea, and Evergreen Agriculture (a branch of Evergreen Aviation) donated a jet to transport the trees. Wilhoit visited after the trees had been planted.

It was a surreal experience, he said, recalling bags inspected on the way into the country and minders monitoring his every move. Still, he said, "when you get farmers talking to farmers, all the political crap goes away."

And that, alone, is probably what is most meaningful to Wilhoit about farming.

"It's a lifestyle choice," he said. "Sometimes it's not an economic bonanza or a gold mine. I wouldn't give up the lifestyle."

Wilhoit remembers when the hazelnut orchard was less automated, when the harvest was raked by hand.

"My grandmother would gather all of her friends together and they'd rake the whole orchard together by hand," he said. "It was a social thing."

He also remembers telling his grandmother of his desire to farm. He had attended Pacific because it was close enough to home to help on the farm and because Coach Chuck Bafaro recruited him to play baseball. He was studying history but realized his ambition was in agriculture.

"She had grown up in the Depression and seen family lose farms. She said, 'No, you don't want to do that. You went to college for something better.' I said, 'No, I do.'"

"I think my grandmother would be proud of what I've done with agriculture," he said. "It's been a long journey, but eventually you get to the right end." ■



# an apple a day

BY WANDA LAUKKANEN

📷 MICHELLE BOSE, DAVID PANTON

**What's for lunch?** A decade ago, the answer may have been uninspiring: Hamburgers and chicken strips, lackluster vegetables and starchy potatoes. Don't forget an ample supply of cold cereal and a salad bar that served as the vegetarian option.

In a 2001 issue of *The Index*, Pacific's student newspaper, Martha Calus-McLain '03—now director of alumni relations—wrote about students' search for more vegetarian options on campus and in Forest Grove.

Students in the story talk about going to Taco-Time for a bean burrito or seeking out cheese-free pizza to meet their vegetarian or vegan needs. A list of vegetarian offerings at local restaurants, with their prices, was included with the story: There were 15 items on the entire list, including fettucini alfredo, veggie pizza and garden Szechuan vegetables. Accommodating the trend toward alternative diets was a challenge, then-food services director Jeff Marsh told *The Index*.

"Health food is still a specialized market, but it's changing. Some things treated alien 20 years ago, such as tofu and milk byproducts, are common-place now," he said. But, he added, "Chicken strips are still the No. 1 seller during the day and fry-night is still the best-selling night."

Food at Pacific has come a long way in 10 years. Students may still, at times, complain about the food (isn't that part of the college experience?) but the choices have undoubtedly expanded.

Today, ARAMARK, Pacific's food services provider, offers menus including animal-based, vegetarian, vegan, gluten-free and local choices to the 1,300 students, staff and faculty members who eat daily meals at the University Center during the academic year.

"A lot more people are aware of healthy options," said Bethany Bigelow, who has worked as dining services director since 2007.

Signs in the cafeteria area point out options at stations set up by food type. There are sandwiches and pizza, a salad bar and sushi bar, a Mongolian grill and more. Nearby, a combination mini-store, coffee house and deli, The Bistro, also offers ready-made, pre-packaged organic, vegetarian, vegan and gluten-free selections for purchase.

ARAMARK has sought out expert advice in increasing healthy options on campus and meeting student demand, as well as in educating students about their choices.

Last year, ARAMARK invited Mark Reinfeld, a well-known vegan chef, to offer a two-day training at Pacific. Eight other colleges attended, with dining staff learning how to incorporate vegan choices in university food and how to do so properly (by separating utensils and cooking areas for vegan and animal-based products).

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Additional photos courtesy of ARAMARK

Meanwhile, vegan nutritionist Kimasia Spratt also provided seminars last spring on the Forest Grove campus. Spratt is a certified holistic nutritionist, personal trainer and award-winning body-builder and model, as well as a devoted vegan. She talked to students about how to be creative in finding a balanced meal in what is available.

**Food is only one pillar of good health, and students at Pacific University** don't get to ignore the others—particularly physical activity.

Many freshmen kick off their Pacific experience with a Voyage, offered through Pacific Outback. They spend a few days before classes begin bonding with their classmates while climbing Smith Rock, shooting the Deschutes River, surfing off the Oregon Coast or foraging the urban delights of Portland.

Throughout the year, Outback offers even more outdoor and urban adventures for students.

The program “opens doors for life-long recreation,” said Chad Toomey '94, Outback director. “We very much focus on human-powered endeavors and activities that invite participants to work with one another and move their bodies to solve problems.

“I do very much view our program as a wellness program.”

Beyond the immediate activity, Outback experiences also give students confidence and leadership experience.

That's exactly what Forrest Carpenter '12 experienced as an Outback trip leader. One of his most memorable experiences,

he said, was a spring break backpacking trip down the northern California coast.

“Many of the lessons I learned from this trip I have been able to apply not only to my trip leadership, but to my academic, social and working parts of my life,” he said.

“I think that is one of the greatest benefits of being a part of this program: the ability to use the lessons learned in

almost every part of life. The Outback not only gave me the opportunity to grow as an individual, but it provided me an escape from the stresses of college and course work.”

Back on the Forest Grove campus, students also enjoy activity in and out of the gym. Recent improvements to the Bill and Cathy Stoller Center, Pacific's athletic complex, are helping more students get moving, said Steve Klein, director of student activities and the University Center. Use of the Stoller Center has significantly increased with the addition of new fitness equipment and large TV screens in the weight room, as well as artificial turf in the fieldhouse.

Eventually, he said, a climbing wall or bouldering site might be another addition to serve student interests.

Exercise science majors help faculty and staff get healthy through an annual Boxer Bootcamp program, in which students act as personal trainers for participating employees. Read about Editor Jenni Lockett's experiences in the Spring 2012 Boxer Bootcamp.

► [pacificu.edu/magazine](http://pacificu.edu/magazine)



Students also have access to the City of Forest Grove's aquatic center and to bowling at Rainbow Lanes in Forest Grove.

Pacific also offers 21 competitive intercollegiate athletics, as well as a rich intramural program that draws about a third of the student population, said Chris Stanley, director of intramural sports.

Students play side by side with faculty and staff at sports including indoor soccer, tennis, flag football, coed volleyball and racquetball.

“It really gives non-collegiate athletes the chance to get their competition fix,” he said.

**For many Pacific students, health will, of course, become a career.** There are the obvious options in the College of Health Professions and College of Optometry—from physician assistants to audiologists to occupational and physical therapists to psychologists. This year, Pacific's College of Arts & Sciences also has added a major in public health and a minor in outdoor leadership, and exercise science has long been a popular major for undergrads.

For students outside the realm of health-related fields, courses still provide a way to learn about and act out good health.

The Exercise Science Department administers a physical activity program that offers more than 30 different activity classes. Courses range from walking to training for competition, said Philip Schot, chair of the department.

“We have a broad array of physical activity classes... good for your health and good for your stress,” he said. “Fundamentally, exercise should be enjoyable and fun. People are more likely to exercise if they find some inherent value to it.” ■

# FOOD FOR ALL

Pacific University students and alumni look 'UP STREAM' to find solutions to endemic hunger and malnutrition among OREGON'S bounty.

BY JENNI LUCKETT  
PARRISH EVANS

It came as something of a shock to realize that there were adults in his own community who didn't know how to boil water.

"To our great surprise, there are just a lot of people who don't know how to cook," said Jeri Dobbs '58. "There are kids who have grown up to 18 and never been in a stable home life and never had anybody show them how to cook."

That lack of knowledge leads to hunger and waste.

"Too many people go to fast food and spend their money on food that is fattening and not very nutritious," he said. "If they can go to the grocery store, know how to shop, look for ads in the newspaper, they can go and buy enough food to prepare a nutritious meal at a much lower price."

"If you teach someone how to cook, they can survive pretty readily on their own," Dobbs said.

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Jeri and his wife, Tricia, have been volunteering at the Oregon Food Bank (OFB) for more than a decade, ever since OFB opened its headquarters in northeast Portland back in 2001.

"We were looking around for various volunteer things, because we felt we wanted to give back," Dobbs said. "We came and took the tour, and we were very impressed by it. We asked if there were any volunteer programs we could get involved with...and we've been coming here ever since."

*"Students... are interested in how they can MAKE A DIFFERENCE or investigate what is going on or LOOK UPSTREAM more."*

KAELY SUMMERS '08

need in Oregon has increased dramatically, said Amber Young, a member of OFB's communication team.

In 2010-11, the OFB Network distributed more than 1 million emergency food boxes, a 12 percent increase over the previous year and a record that OFB staffers never wanted to reach. That emergency food fed more than 260,000 people in Oregon and Clark County, Wash., a third of whom were children. At 29.2 percent, Oregon has the country's highest rate of food insecurity among children.

"That always hits home to me when I think about all this stuff we're doing and why we're doing it," Young said.

Food distribution is, of course, a significant portion of OFB's work. The food bank collects everything

from surplus nonperishables and excess dairy, meat and produce from the food industry to USDA staples and food drive donations. That food is distributed throughout the OFB Network, which includes 20 regional food banks and 923 partner agencies, such as local food pantries, soup kitchens, churches and shelters.

**BUT OFB'S MISSION ISN'T JUST TO FEED THE HUNGRY TODAY; IT'S TO END HUNGER AND HUNGER'S ROOT CAUSES,** a much harder prospect. Worldwide, one in seven people don't have enough food to be healthy and active, according to the United Nations World Food Programme.

It's about poverty, of course. It's also about education—to meaningfully sustain a family income, to make healthy and affordable food choices, to safely store and prepare food, to access help when it's needed or available.

It's also about natural disasters and climate change, the impact of high gas prices and fuel shortages on agriculture and distribution, and the proliferation of foods that may fill stomachs without providing necessary nutrients.

At OFB, Young said, the work has to go beyond providing food in emergency situations; the organization also works on advocacy and education.

It's in the latter that the Dobbs find their calling. They work with OFB's nutrition education program, which—among other things—conducts six-week courses in healthy cooking for those in need. Students might include teen parents or adolescents transitioning out of foster care, adults in drug and alcohol rehabilitation, or people referred by partnering social services agencies. Volunteer chefs and assistants lead the classes, in which

The Oregon Food Bank provides an array of resources throughout Oregon—and needs plenty of help. In the wake of the national recession and housing crisis,





students prepare specific meals themselves then go home with the recipes and skills, and sometimes bags of ingredients, to make those meals for their families. The Dobbs spend hours every Monday at the OFB headquarters cleaning, sorting and packing kits of cooking utensils and staples, like spices, so the classes can be offered anywhere, from schools and community centers to apartment complexes.

They also have washed and folded laundry, repeatedly cleaned and organized the supply store room, helped set up the kitchen and education facilities at the OFB's westside location and shopped for the courses, as needed, said Tricia Dobbs.

"There are just a myriad of things you can do," she said. "When you hear the statistics about people's food needs and how Oregon is one of, if not the most, food deficient in the country—every little bit counts."

That's what Kaely Summers '08 calls "looking upstream" at the root causes of hunger and the factors that can help people move out of a cycle of poverty.

Summers got her introduction to hunger issues in middle school, when her Tacoma, Wash., church opened My Sister's Pantry, now one of the largest food banks in the Tacoma area.

"It gave me a look at what's really going on and made me think about priorities," she said. "Every time I made a purchase, I was thinking how much food that could buy and feed how many people."

As an international studies major at Pacific, she traveled extensively, getting a better sense of issues of poverty and hunger around the world. After graduation, she stayed on as an AmeriCorps VISTA

volunteer, connecting the Pacific community with local food- and hunger-related projects. Today, she is the manager of the Forest Grove Farmer's Market.

"Emergency food assistance is extremely important," she said. "But we're also looking at how people can be more self-sustaining."

#### PACIFIC STUDENTS, STAFF AND FACULTY ARE ACTIVELY INVOLVED IN A NUMBER OF PROJECTS,

she said, including alternative fall and spring breaks where students work in San Francisco and Tacoma (including at My Sister's Pantry). Staff members volunteer with the Forest Grove Summer Food Program, which feeds free lunches to students in local parks when school meals are unavailable.

"I think students are becoming more aware of (hunger) with the recession and with it being more out in the open. People who have never been homeless before or who have gone through foreclosures or are now newly hungry—these issues are popping up more and more," Summers said. "Students aren't blind to that and are interested in how they can make a difference or investigate what is going on or look upstream more."

Students helped start the Give and Go project, run by the Center for Civic Engagement, to recycle unwanted

*"There are just a MYRIAD of things you can do. When you hear statistics about people's food needs and how OREGON is one of, if not the most, food deficient in the country—every little bit counts."*

TRICIA DOBBS



household items, including food, when students move off campus in the spring. And, students have worked hard to develop relationships with the dining services company that provides meals in the University Center and at University events—they work to reduce waste, compost food scraps and collect unused food to be delivered to food pantries and shelters.

“What I found at Pacific is that when there’s student energy behind it and passion for making change, it may take a little bit of direction, but students want change and push for that and oftentimes it’s very successful,” Summers said.

An example is a gleaning program in the Forest Grove area. Leda Glastonbury ’12 grew up in the hills near Glide, Ore., “off the grid” until she was 10. A lifelong vegetarian, Glastonbury got something of a reputation among her Pacific friends for her love of fruit.

“I’ve always been really into food. There are pictures of me as a little kid petting strawberries,” she laughed, adding that the “spirit of Leda” is the ubiquitous Northwest blackberry. “I’m just a super-duper fruity lady.”

When she came to Pacific, she planned to study sociology or social work—the “people side” of hunger.

Then, “I had an epiphany one night, when someone was talking about a quince.” (That’s a fruit similar to an apple or pear, but native to southwest Asia.) “I

was having another conversation with someone else, but I kept getting distracted; I was so excited to talk about food.”

She signed up for Pacific’s permaculture class, became an environmental studies major and ultimately completed her senior project by establishing a gleaning program that collected and donated otherwise unharvested fruit.

Under Glastonbury’s direction in October 2011, volunteers completed two

harvests, giving the best quality apples and pears to area charities and splitting the rest between the volunteers and the homeowners who donated their fruit.

“I just want to get the fruit in the mouths,” rather than rotting on the ground, she said.

She added she would like to see the program continue, expanding to involve the recipients of the donated food in the harvest process and also to include education for fruit tree owners on better tree care, which could lead to more productive harvests.

**BOTH EXPANSIONS, REALLY, WOULD BE PART OF WHAT SUMMERS SAID IS CALLED “FOOD SOVEREIGNTY,”** or the creation and ownership of your own food.

Summers first learned of the notion on a study abroad trip to the Amazon region of Ecuador the summer after her freshman year at Pacific. She said the people who students visited were extremely poor but still never worried about going hungry with the abundance of food produced by the rainforest. As outsiders came in, though—particularly big companies interested in drilling oil, building pipelines or patenting seeds—the people worried about losing their food sovereignty.

In reality, few people in the industrialized world are truly food sovereign, a fact that concerns environmental science Professor Deke Gundersen. He teaches and lives permaculture—a system that mimics nature, both in sustainable food production and in many other social and cultural systems—and worries about the day that fuel stores run out and the food distribution systems we depend on fail.

“Right now, we have really good access to food, and we’re still not doing it very well. We can get food from anywhere in the world, and what do we choose to do?” (Eat fast food.)

“I think we need to get back to eating locally, eating what’s really available. Once the fossil fuel economy ends, you’re not going to be able to have that mango grown in Mexico,” he said.

*“You can’t just focus on emergency pieces—we need to be giving people the resources and tools to produce their own food.”*

KAELY SUMMERS ’08



His home in Forest Grove features 18 fruit trees, a myriad of berries, herbs and raised-bed vegetable gardens. (At least, it did early this summer—his family is moving to a plot with more acreage and starting a larger home permaculture project.)

He also is a faculty director for the B Street Permaculture Project, a sort of learning lab for sustainability at Pacific. About 80 percent of the project is food-related, with students growing about a half-acre of crops, raising chickens and investigating sustainable agriculture, building and design. Students get involved through gardening, permaculture, science and art classes, and often turn their learning into education for others. Education students get involved with the learning garden at the B Street site, helping younger children learn food-growing skills that will help them sustain themselves for life, Summers said.

Many students who work at B Street also get involved with local community gardens, like Life & Sol, which is open to students, staff and faculty, as well as the Forest Grove community, and at the Maple Street Victory Garden, where low-income families particularly can get affordable access to garden space, water, tools and plant-care education to grow their own food.

“It’s really empowering for people to be in charge of their own food that gives them nutrition and doesn’t harm the earth,” Glastonbury said. “It’s so empowering and fun to be able to grow your own food.”

Adelante Mujeres, a nonprofit organization in Forest Grove that works to educate and empower low-income Latina women and families also provides instruction in organic agriculture. Women who graduate from the program may grow their own food at home or in the community gardens, or they may participate in La Esperanza Farm, a 12-acre certified organic farm, where they get a small plot to grow items they can, in turn, sell.

Among the venues for their goods is the Forest Grove Farmer’s Market, managed by Summers. It serves as a business incubator for women in Adelante Mujeres’ education programs, as well as a community gathering place and source of healthy, affordable food.

Summers said the market strives to be open to everyone. The vendors accept not only debit and credit cards, but also food stamps and other assistance vouchers. Families on WIC or senior citizen farm-direct nutrition program assistance can not only use their fresh fruit and vegetable vouchers at the market, they can get a \$10 match to make those vouchers go farther.

The market also sometimes teams up with the Oregon Food Bank to offer Shopping Matters courses—yet another educational resource—to help people select cost- and nutrient-effective foods. Summers hopes to bring master food preservers to the market, as well, to help those who are learning to grow their own food find ways to make it last throughout the year.

“We’re thinking of not only feeding people and getting nutrients into people but trying to look upstream a bit. You can’t just focus on emergency pieces—we need to be giving people the resources and tools to produce their own food,” she said.

It’s an incredibly complex, incredibly daunting battle, tackling hunger locally, let alone around the world, she said.

“These are huge issues, and I think about them all the time,” Summers said. “But there are so many people that are doing incredible things throughout the country and throughout the world on these issues, so it doesn’t always seem like you’re the only one working at it.

“You just have to keep eating and keep doing your part in whatever you can.” ■

*“It’s really EMPOWERING for people to be in charge of their own food that gives them NUTRITION and doesn’t harm the EARTH.”*

LEDA GLASTONBURY ’12





## Centennial Celebration

BY WANDA LAUKKANEN

*PACIFIC UNIVERSITY'S ORIGINAL LIBRARY, Carnegie Hall celebrates 100 years as a stalwart of the Forest Grove campus. Mark the centennial during a ceremony at Homecoming 2012.*

**I**t took Pacific University more than half a century from its inception to build its first library. But that building has stood twice that long.

This year, the University celebrates the centennial of Carnegie Hall, the first library on the Forest Grove campus. The building was funded, in part, by the generosity of Andrew Carnegie, the turn-of-the-last-century industrialist who became known as one of the most important philanthropists in the United States.

In 1905, Carnegie provided \$20,000 for construction of the first library building. He challenged Pacific to raise a matching amount for continued maintenance, according to *Splendid Audacity*, the history of the University. It took another seven years for Pacific to meet the condition, and the library opened its doors in 1912.

The original Pacific University library was one of only three academic libraries funded by Carnegie in the West. Today, the building houses the Center for Gender Equity, as well as faculty offices for the sociology and undergraduate psychology departments.

Pacific will celebrate the Carnegie Hall centennial with a ceremony featuring speakers and refreshments at 3 p.m. Sept. 28, during Homecoming Weekend. ■

THIS PHOTO | *Carnegie circa 1920*

TOP | *Students gather in the library study area, 1940s.*

*photos courtesy of Pacific University Archives*

## class notes & profiles ▶ pacificu.edu/magazine

BY ASHLEIGH SIMONS '12 | CLASS NOTES EDITOR

### 1974

**Harvey Estren O.D.** retires from the medical staff of Northport VAMC and from the faculty of SUNY Optometry after 38 years. Estren said it has been an honor and privilege to be involved in optometric education as an assistant clinical professor every year of his career. He is not ready to hang up his ophthalmoscope yet, so he is going to join the road warriors and split his month between his private practice on Long Island, and his new home in Boca Raton, Fla.

### 1979

**Howard Sullivan '79, MS '84** recently retired after 33 years teaching. To celebrate his retirement, the *Forest Grove News-Times* published an article about Sullivan, featuring his popularity among students at Forest Grove High School and his dedication to his profession.

### 1980

**Jake von Scherrer** recently had an article published in *High School Today* titled, "Expecting Great Sportsmanship," which detailed the sportsmanship initiatives at Palmer Trinity School in Florida, where he has been the director of athletics since 2008. Von Scherrer is active in the National Interscholastic Athletic Administrators Association, where he has earned the title of

certified master athletic administrator. He is also a member of the National Certification Committee and serves as an instructor in the Leadership Training Institute.

### 1992

**Mark Trupp** has been named the community banking district manager for Southwest Washington by Wells Fargo. He graduated from Pacific University with a bachelor's degree in business and currently resides in Camas, Wash. *Vancouver (Wash.) Business*

### 1996

**Brent Black** and wife, Jenijoy McCall Black, welcomed baby Audrey Isabella Black on March 27, 2012. Audrey weighed 5 pounds, 6 ounces, and was 17 1/4 inches long at birth.

### 1998

**Allison Summers O.D.** is the president of the Oregon Foundation for Vision Awareness, a fellow of the American Academy of Optometry and a Diplomat of the American Board of Optometry. She recently conducted lectures and set up exhibits to help educate others in the Sisters, Ore., area about vision. *Nugget, Sisters, Ore.*

**Will Wright** has partnered with Bruce E. Brooks & Associates Consulting Engineers to create Brooks + Wright Commissioning. The new

company makes sure that buildings are the most energy efficient that they can be. Wright has been in the industry since 1998 and lives in Philadelphia with his family.

### 1999

**Tiffany A. Christian** has been admitted to the Ph.D. program in American Studies at Washington State University for Fall 2012. Her most recent folklore documentary film, titled *Zombies R Us: Preparedness Groups, Self Reliance, and the Death of Modernity*, was presented at the annual conference of the Southwestern Anthropological Association in April in Chico, Calif. Tiffany graduated with her second master's degree in folklore from the University of Oregon in 2011. She received an MFA in creative writing from Chapman University in 2005.

**Maggi Finlayson** just took a marketing manager position at Irving Levin Associates, Inc. in Norwalk, Conn. The company is a publisher of business intelligence on mergers and acquisitions in healthcare and senior housing.

### 2000

**Britta (Kallunki) Elizarraraz** and husband Luis welcomed baby Damien on June 5, 2012. Damien weighed 8 pounds, 10 ounces at birth.

### 2001

**Jeff Rude** recently became the head coach of the University of Virginia men's ice hockey team. He is currently working as a facilitator, consultant and coach with high performance individuals and organizations. He recently celebrated his marriage to Johanna Rude and celebrated his one-year anniversary of being cancer free after a short battle with testicular cancer. He now lives in Charlottesville, Va., with Johanna, dog Wally, and cat Grisham.

### 2002

**Carlys Higuchi '02, O.D. '06** married Karsten Lee on March 11, 2012.

**Maisha Lauer** married Matt Langella on April 30, 2011.

**Jeremie Murfin** and his wife, Jill, welcomed Tyler Jeffrey Murfin on Nov. 10, 2011. He weighed 9 pounds, 6 ounces, and was 21 inches long.

**Katie (Marston) Snyder** graduated from the Penn State College of Medicine in May 2012.

**Scott Thompson** was recently named a Rodel Exemplary Teacher. He teaches in Phoenix and holds a master's degree in educational leadership from Northern Arizona University. He is a sixth-grade teacher at the Granada East School. *The Arizona Republic*



### Irving Zemrau '62, O.D. '63

receives the 2012 Pacific University Outstanding Alumni Achievement Award for his years as an optometrist, community volunteer and advocate for schizophrenics and their families.



### Clark Peters '65, MSEd '70

receives the 2012 Pacific University Outstanding Alumni Service Award for his years of service to public education in Oregon and his ongoing support of Pacific University's speech and education programs.



### P.J. Pitts, Pharm.D. '09

receives the 2012 Pacific University Young Alumni Leadership Award for her work to provide triage and long-term health care in Haiti following the 2010 earthquake.

### Lynn Meredith '44

posthumously receives the 2012 Pacific University Outstanding Alumni Achievement Award for his service in World War II and his 32 years protecting presidents in the U.S. Secret Service. He died in 2009 at the age of 84.

## community

## 2003

**David Perez** and fiancée Katie Noble welcomed baby Zoey Isabella Noble-Perez on June 4, 2012. Zoey was 8 pounds, 4 1/2 ounces, and 21 inches.

**Jason Pirga** has been selected by the University of California San Diego School of Medicine to receive the Medicine 401 Excellence in Teaching Award for his valuable contribution to the professional development of future physicians.

**Celia Roy** welcomed a daughter, Emma Victoria, in February. Emma joins 4-year-old big sister Sophia Jane.

## 2004

**Amanda (Galster) Balsalobre O.D.** is now an optometrist at Central Oregon Eyecare. *Madras (Ore.) Pioneer*

**Chester Carson** married Tiffanie Siayvong on Aug. 6, 2011. **Eric Olbekson '04** officiated, and **Nick Grant '04**, **James Echert '04** and **Justin Crossland '04** were among the wedding party. Chester works for the Senate Energy and Natural Resources Committee, and Tiffanie teaches and dances professionally with Christopher K. Morgan & Artists. They live in Virginia.

**Sidney (Thorgramson) McReynolds** welcomed a baby on June 4, 2012.

**Travis Reiman MAT** and wife Krista welcomed Samuel Robert Reiman on May 12, 2012. She was 9 pounds, 12 ounces and 20 3/4 inches.

## 2005

**Tessa Daniel '05, MAT '06** just completed her sixth year of teaching—her fifth at Oregon Episcopal School—and earned a Fulbright Teacher Exchange for the 2012-2013 school year. She will be moving to rural northern England for 12 months, exchanging lives and jobs with another Spanish teacher.

**Courtney (Jones) Eiswald** and husband Kyle welcomed Grace Emma on March 21, 2012. Baby Grace joins big brother Parker.

**Shasta (Cummings) Sitton** and husband Luke welcomed their first child, Wyatt McCoy Sitton, on Nov. 2, 2011. He was 7 pounds, 11 ounces and 20 1/2 inches.

**Rachael Woody** is now an archivist at Linfield College. *Linfield Magazine*

## 2006

**Justin Arnold** recently completed an internship at Jeff Merkley for Oregon and hopes to work for another campaign.

**Kristin Cook '06, MAT '07** is now married to Tim Sickler. She gave birth to baby boy Emerson on March 3, 2012.

**Michael Nagamatsu** married his long-time high school friend Kaitlin Johnson on Nov. 19, 2011. The couple currently lives in Seattle, and Nagamatsu works as a marketing manager for a large corporation. On the side, he is an associate scout for the Arizona Diamondbacks.

## 2007

**Amy Morris MA** is now the program manager at Youth Villages-ChristieCare of Oregon, where she works with fellow Pacific University alumnae **Evelyn Karby MA '11**, **Vanessa Therson MA '11**, **Alyssa Osburn MA '11** and **Meghan Rowland '14**.

**Derri Sandberg O.D.** recently bought in to the Lifetime Vision Care optometric practice. The previous practice name was Dr. Carl Ryan & Associates of Bend, Ore., established in 1995. Sandberg bought into the practice after working as an associate for more than four years. Ryan and Sandberg are both seeing patients under the new name and are very excited about the transition.

## 2008

**Michelle Bitting MFA** is now the poet laureate of Pacific Palisades, Calif. She was recognized at a Community Council meeting on March 8. Her collection of poems titled *Notes To The Beloved*, which won the Sacramento Poetry Center Book Award, was also recently released. *Pacific Palisades (Calif.) Patch*

**Meghann Rogers** married Brian Eames on April 22, 2012. The couple met in Maui, where they were both living. Eames is an Army veteran and Bronze Star recipient. The couple moved to Arizona so that Eames could attend graduate school, and Rogers worked at Coach. Currently, the couple is living back in Oregon,

awaiting the arrival of their first child, a boy, Koalton Makani Eames.

**Anela Iseke** graduated from Lewis & Clark College in Spring 2012.

**Amy (Evans) Moreno** and husband welcomed Warren Ayden Joseph on May 25, 2012, at 10:47 p.m. He was 7 pounds, 14 ounces and 20 1/2 inches.

## 2009

**Kelsey Coe** married Aaron Rodas on June 3, 2012.

**Joanna Delanty** received her master's in speech language pathology from Western Washington University and has accepted a job at Children's Therapy Center, in Kent, Wash.

**Sophie Waddington-Bahena** graduated from Lewis & Clark's Graduate School of Education and Counseling.

## 2010

**Devin Higgins** welcomed his son, Daniel Erik Higgins, on March 9, 2011.

**Kauaii Fernandez** welcomed baby Ka'enalikookal 'Ehukai Ray Fernandez on May 8, 2012. The baby was 6 pounds, 9 ounces and 18 inches.

## 2011

**Jeff Bethke** has been touring the country and appeared on numerous talk shows, speaking about his viral video, *Why I Hate Religion, But Love Jesus*, which quickly rose in popularity on YouTube. *The News Tribune, Tacoma, Wash.*

**Krissy Luke MHA** had a baby in March.

**Heather Sappenfield MFA** had her story *Real Cowboy* published in *Shenandoah*. An interview that she completed with Bonnie Jo Campbell as a part of her craft talk in the MFA program at Pacific University also appeared in the May/Summer issue of *The Writer's Chronicle*.

**Tristan Stoch** has had his film, *Clarity*, accepted into the Columbia Gorge International Film Festival in Vancouver, Wash., Aug. 15-19, 2012. *The Leader, Port Townsend, Wash.*

## 2012

**Tim Storm MFA** welcomed daughter Cora Evelyn Storm on April 22, 2012.

## keepintouch

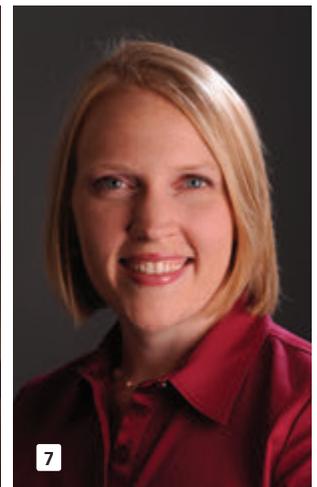
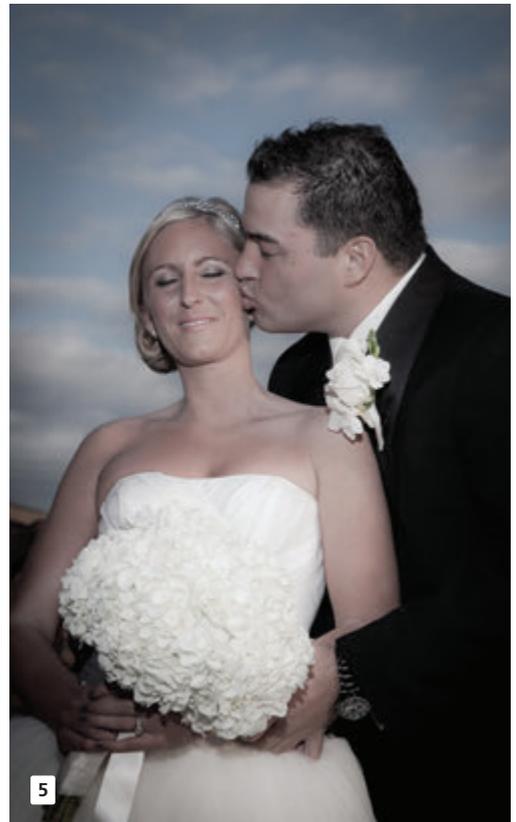
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## in memoriam ▶ [pacificu.edu/magazine](http://pacificu.edu/magazine)

### Miles Shishido

Shishido died March 21, 2012, at the age of 91. Shishido was born in Paia, Maui, where he worked as a plantation clerk to help support his nine siblings. He married his wife, Florence, in Honolulu and graduated from the University of Hawai'i in 1947. He earned a master's degree at Chicago Theological Seminary in 1948. He served as a minister in Hawai'i, then in Illinois, while earning a second master's degree and doctorate degree in philosophy from the University of Chicago. Shishido began teaching philosophy and religion at Pacific University in 1963, and he eventually became a University Distinguished Professor. He also served as the chair of the philosophy and religion department. During his time at Pacific, Shishido went to Japan as a visiting professor and was the adviser of the Hawai'i Club. In his later years, he enjoyed traveling, skiing, chess and spending time with family and friends. He is survived by his wife, two sons and five grandchildren. *The Oregonian*

### Sheldon Walter Olsen O.D. '11



Olsen died March 17, 2012, at age 31, in an accident at Lake Limerick in Washington. Olsen's son, Jace, also passed away in the same accident. Olsen was born in Salt Lake City and earned his bachelor's from the University of Utah. He and his wife, Julie, were married in 2002. After graduating from Pacific's College of Optometry, Olsen worked at the Shelton Walmart Vision Center for six months, and he was excited to serve in his chosen profession. He was a member of the Church of Jesus Christ

of Latter-day Saints and served as a counselor in a Bishopric. He also served as a Youth Men's President, Ward Mission leader and Boy Scout leader. In his spare time, he enjoyed exercising, playing basketball, snowboarding, barbecuing and riding his motorcycle. He is survived by his wife, parents, brothers and sisters. *Shelton-Mason County (Wash.) Journal*

### 1942

**Forrest Clifton "Frosty" Loghry MSEd** died March 1, 2012, at the age of 94 from pneumonia. Loghry attended Pacific University on a baseball scholarship and later served in World War II. Upon returning,

Loghry spent his career as a teacher and coach for approximately 50 years. He is survived by his son, George; his daughter, Louise; and his wife of 67 years, Barbara. *News Review, Roseburg, Ore.*

### 1943

**Mike Mitchell Korach** died Jan. 31, 2012, at the age 93. While attending Pacific University, Korach met his future wife, **Betty Mae Austin '42**, and participated in the Psi Omega fraternity.

Later, Korach graduated from the University of Oregon Dental School, and he entered the U.S. Navy as a dentist. Korach is survived by his wife, Betty; sons, Michael, Patrick, Donovan and Kim; four grandchildren and five great-grandchildren. *Yakima (Wash.) Herald Republic*

### 1946

**Elsa Margaret Foelker** died Nov. 14, 2011, at the age of 88. She is survived by her husband, Bill, and family, John, Robin, Scott and Colleen. *The Oregonian*

### 1949

**Charles "Chuck" Bentley** died Jan. 9, 2012, from medical problems related to a traumatic fall. He was 84. A native of Washington, he graduated from Pacific with a bachelor's degree and began his career as a high school teacher. He married **Phyllis Flower '49** shortly after graduation. He is survived by his wife of 62 years, son Bob, daughter Phyllis, two grandchildren and one great-grandchild, along with his beloved cat, Luigi.

### 1952

**James Howard Durkin '52, O.D. '53** died March 1, 2012, at the age of 89. Before graduating from Pacific University with a degree in optometry, Durkin spent three years in the Navy. After graduating, Durkin ran a successful optometry practice in San Leandro, Calif., for more than 60 years. He was preceded

in death by his daughter, Coleen, and his son, Dennis. He is survived by his wife of 63 years; his children, Jim, Ann and Katie; and his seven grandchildren. *Oakland (Calif.) Tribune*

**Fydella Hutton** died Nov. 7, 2011, at the age of 80. She earned her teaching degree from Pacific University and later earned a master's degree in education after taking courses at Eastern Washington and Central Washington universities. She gave back to Pacific by serving on the Alumni Association. She is preceded in death by her son, Bill Hutton, and her daughter, Donna Masny. She is survived by her children, Dan Hutton, Janet Ellenson, Susan Hustad and Jerree Hart; 12 grandchildren; 22 great-grandchildren; and her former husband and friend, Paul Hutton.

**Hubert Wayne Nelson, Sr.** died July 9, 2011, at the age of 80. Nelson worked for Forest Fiber, EN Western and General Telephone but enjoyed doing artistic things in his spare time, including taking photos, writing, landscaping and decorating. He also enjoyed watching movies and discussing them with his loved ones. He is survived by his wife, Sandra; his sons, H. Wayne Jr., Craig Lee, Brian Scott and Casey Scott; daughter Nancy Lynne Phillips; 12 grandchildren and five great-grandchildren. *Hillsboro (Ore.) Argus*

**1959**

**John Joseph Henick MAEd** died April 15, 2012, at the age of 83. While attending Pacific University, Henick earned his master's in education and met his future wife, Patricia O'Brien. He spent 30 years working in the Beaverton area, both as a teacher and administrator. He is preceded in death by his daughter, Christine. Henick is survived by his wife, Pat; sons, James, Daniel and Martin; and daughters, Lisa and Jan. *The Oregonian*

**1960**

**Donald Duane Stevens** died Jan. 21, 2011, at age 73. Stevens attended Pacific University during his freshman year of college and finished his bachelor's degree at Oregon State University. During his career, he spent 30 years at Tektronix and retired early from Credence after battling Parkinson's disease. *Forest Grove (Ore.) News-Times*

**1961**

**Judith Fowler Carpenter** died March 8, 2012, at the age of 72. Carpenter graduated from Pacific with a degree in speech communication and married fellow student, **Arthur Carpenter '60**, whom she met during her freshman year. While at Pacific, Carpenter was involved in drama, theatre and choir. She is survived by her husband; her children, Kelly Williams, Robert Carpenter, **Stacey Phillips '88** and Jason Carpenter, as well as by her two grandchildren.

**1963**

**Jimmy Freeman** died of heart failure on March 19, 2012, at the age of 73. After attending Pacific University and obtaining a degree in science, Freeman went on to get his master's degree in education from Texas A&M University. He spent his career as a teacher in public schools for about 30 years before he gave it up to work with agriculture. He is survived by his wife, Cathy; his sons, Jason and Kevin; his daughters, Jami and Tiffany; eight grandchildren and one great-grandson. *Statesman Journal, Salem, Ore.*

**Mavis L. Joyce** died March 31, 2012. She was 97. She received her bachelor of arts in education while teaching full time in the Hillsboro, Ore., school system. She worked in the Hillsboro district from 1951 to 1982, when she retired. During her tenure she received a number of professional accolades and became an educator of great renown locally. She is survived by her son, **James Joyce '67**.

**1967**

**Lillie Holden** died June 2, 2012, at age 95. After Holden completed her degree at Pacific University, she taught in Hillsboro and Beaverton schools for 20 years. Holden retired from teaching in 1979, but she stayed busy with her grandchildren and great-grandchildren and volunteering in her

**Samuel Wilson '49, O.D. '50**



Wilson died Feb. 12, 2012, at the age of 86. Wilson was born in Shelton, Wash., where he attended high school before enlisting in the Navy. He was accepted into the Naval V-12 Program at Whitman College, where he joined the Sigma Chi fraternity. He completed officer training school at Columbia University and served as a chief engineering officer in the South Pacific. After graduation, he chose a career in optometry and came to Pacific for

schooling. He and his wife, Helen, moved to Lakewood, Wash., where he practiced optometry for more than 40 years. He was one of the founders of Western Vision Services, which was instrumental in getting optometric care covered by insurance. He also was active in the Kiwanis, the Tacoma Country & Golf Club and as a board member for the Camp Fire Girls. He is survived by his wife, two children, and two beloved granddaughters who affectionately called him "Pops." *The News Tribune, Tacoma, Wash.*

**Merle Daniel 'Dan' Hess '54**

Hess died Dec. 12, 2011. He was born in Umapine, Ore. While at Pacific University, Hess earned a degree in physical education and played football, receiving all-conference honors during his last three years. He was also the president of the Alpha Zeta fraternity. He spent his career as a teacher and coach until retiring in 1984. Despite his college major, he never taught physical education but instead concentrated on social studies. He coached wrestling and football and, at times, assisted in baseball and track. He initiated the Kid Wrestling program that is still in place in Scappoose. He later added athletic director responsibilities to his career. He was president of the Hillsboro Education Association for two years and a lifetime member of Optimist International in Hillsboro. He is survived by his wife, Marvelyn Davison Hess, two children, two grandchildren, four step-grandchildren and one great-grandchild.

community. She is survived by her five children, nine grandchildren and 11 great-grandchildren. *Hillsboro (Ore.) Argus*

**1970**

**Jack Inmon** died unexpectedly of a heart attack on July 20, 2011, at the age of 64. While

at Pacific, he was a member of Gamma Sigma fraternity. He greatly enjoyed his work as a software consultant, first for Baan and later for Oracle. He is survived by the mother of his children, Elizabeth Varga, and their children, Whitney Marie and David Jackson, as well

as by his wife, Lane Chow Inmon and daughter, Jessica Chow. He also is survived by his two sisters, **Nancy Inmon Brakke '71** and Paula Inmon and their families, including brother-in-law, **Bob Brakke '67, O.D. '68**. *The Oregonian*

## community

**1977**

**Ed Mallett '77, O.D. '88** and Pacific faculty member died Feb. 16, 2012, at age 57. Mallett practiced optometry in Tillamook for 20 years, was involved with the Boy Scouts and enjoyed motorcycles. He was an assistant professor of optometry at Pacific, mentoring students in clinic settings. He also played an instrumental role in the development of the College of Optometry's clinic within the Virginia Garcia Memorial Health Center's Cornelius clinic. Mallett is survived by his wife, Elaine, son and extended family. *Tillamook (Ore.) Headlight Herald*

**1993**

**Alexander Ehrlinger Falk** died July 31, 2011, at the age of 41. Falk attended Pacific University before completing his degree at the University of Minnesota. He lived in Chicago, Ill., working in telecommunications and finance before he returned to Minneapolis, where he grew up, to work at Gurstel Chargo. He is survived by his parents and sisters. *Star Tribune, Twin Cities, Minn.*

**1996**

**Tracie Tram Vu O.D.** died April 4, 2012. She was born in Vietnam and moved to the United States as a child. She is survived by two children, her parents and her siblings.

**Friends**

**Ruth Eleanor Pasley** died June 7, 2012, at the age of 99. For her entire life, Pasley lived in Washington County, and she was one of the first women to graduate from Beaverton High School and go on to get a four-year degree. During her life, she was active in the American Association of University Women and was one of the oldest living graduates of Oregon State University. Pasley is survived by her five children, six grandchildren, seven great-grandchildren, two step-grandchildren and four step-great-grandchildren. *Duyck & VanDeHey Funeral Home, Forest Grove, Ore.*

**John "Jack"**

**Roggenkamp** died April 23, 2012, at the age of 74. He attended South Dakota State University, where he met his wife, Janice. He earned his doctorate of optometry from the Illinois College of Optometry and enjoyed a career as an educator, administrator and director of training clinics. He worked at Pacific University from 1976 to 2000. Throughout his career, he mentored many students and other faculty members, served on national committees and received several awards and honors. He is survived by his wife, mother, daughter and five grandchildren. *The Oregonian*

**Eva Krebs**

Eva Krebs died Thursday, July 12, 2012, following a long battle with breast cancer. Krebs was the vice president of Student Affairs and dean of students at Pacific University, where she worked since 1995. She was a passionate advocate for students, who personally helped countless students overcome personal and educational challenges. During her tenure, she assisted with the development of new orientation and ambassador programs for students, took the lead in the design and construction of two new residence halls, assisted in the development of the Health Professions Campus, led the effort to create health and counseling services for graduate students, and helped reinstate the "sign, shake and ring" tradition. Prior to her work at Pacific, she worked for Rider College and, before that, as a lawyer. She is survived by her husband, Rick; children, Heidi and Alec; and grandchildren, Ryan and Annabelle. Memorial donations may be made to the Eva C. Krebs Boxer Spirit Award for an Extraordinary Student at [pacificu.edu/giving](http://pacificu.edu/giving).



**Donald Otto Schuman** died Feb. 4, 2012, at the age of 88. He graduated from the Illinois College of Optometry in 1948 and spent 29 years in private practice before joining the faculty at Pacific in 1978. He was president of the Oregon Optometry Association in 1976. He was preceded in death by his wife of 62 years, Marilynn; and his sons, Doug and Paul. He is survived by his children, Garry, Randy, Alan, Keith and Janet. *Hillsboro (Ore.) Argus*

**Johan Rosqvist** died April 29, 2012, at the age of 45. Born in Stockholm, Sweden, Rosqvist was a licensed psychologist and professor at Pacific University. Rosqvist earned his master's degree in counseling psychology from Assumption College in Massachusetts and his doctorate in clinical psychology from Pacific. He was director of the Solutions for Anxiety (SFA) Clinic at Pacific and an expert on anxiety, spectrum disorders and

compulsive behaviors. Colleagues, students and friends shared their memories of Rosqvist during a celebration of life June 8, 2012, at Pacific University.



## Tasting Trail

**Like so many who have settled here,** Oregon's vintners and brewers tend to be pioneers.

From the German immigrants who first started brewing on the shores of the Columbia River in the 1850s to the California immigrants who ignored naysayers and moved their grapes north a century later, these pioneers created new lives—and new economies—in Oregon.

Today, these growers turn the rich soil, rolling hillsides and temperate climate of the Willamette Valley into handcrafted brews and wines that delight the connoisseur's palette.

There are more than 150 breweries and 300 wineries in the state (according to the Oregon Brewers Guild and Oregon Wine Board). For the local and tourist alike, sampling these victuals has become an event.

Wine tours are one of the most popular features offered at Pacific University's Homecoming Weekend, and this year's celebration (Sept. 28-29) will include two tour opportunities, visiting a total of five local wineries.

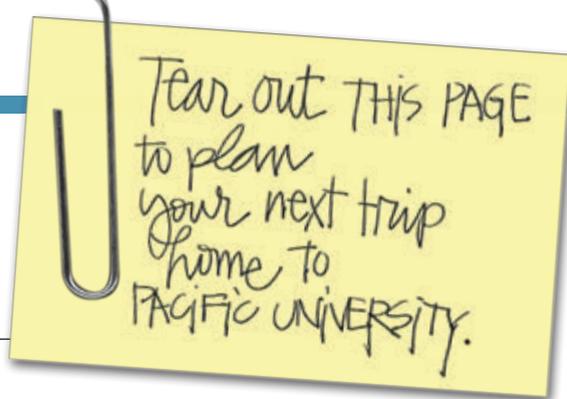
But the opportunity is available no matter when you come home to Pacific.

The Washington County Visitors Association advertises a Vineyard and Valley Scenic Route, and several local vineyards feature tasting rooms.

The Oregon Brewers Guild also notes that there are more than 140 places throughout the state to sample Oregon-brewed beer—such as McMenamins breweries and pubs not far from any of Pacific's campuses in Forest Grove, Hillsboro and Eugene—and there's even a saké brewery in Forest Grove with a tasting room and special events.

Make the most of your return to Pacific University (or find a new reason to make the trip) with a visit to the wineries and breweries of Washington County, listed on the next page. And please, drink responsibly, drive safely. ■

▶ [pacificu.edu/homecoming](http://pacificu.edu/homecoming)



## Tour & Taste in Washington County

### WINERIES & TASTING ROOMS

#### A Blooming Hill Vineyard

5195 SW Hergert Rd.  
Cornelius | 503-992-1196  
[abloominghillvineyard.com](http://abloominghillvineyard.com)

#### Alloro Vineyard

22075 SW LeBeau Rd.  
Sherwood | 503-625-1978  
[allorovineyard.com](http://allorovineyard.com)

#### ADEA

26421 NW Hwy. 47  
Gaston | 503-662-4509  
[adeawine.com](http://adeawine.com)

#### Anam Cara Cellars

306 N Main St.  
Newberg | 503-537-9150  
[anamcaracellars.com](http://anamcaracellars.com)  
▶ Tasting room at  
Nicholas Estate Vineyard  
22222 SW Nicholas View Dr.,  
Sherwood

#### Apolloni Vineyards

14135 NW Timmerman Rd.  
Forest Grove | 503-330-5946  
[apolloni.com](http://apolloni.com)

#### Ardiri Winery & Vineyards

35040 SW Unger Rd.  
Cornelius | 888-503-3330  
[ardiriwine.com](http://ardiriwine.com)

#### Beran Vineyards

30088 SW Egger Rd.  
Hillsboro | 503-628-1298  
[beranvineyards.com](http://beranvineyards.com)

#### Bishop Creek Cellars

26421 NW Hwy. 47  
Gaston | 503-550-7700  
[bishopcreekcellars.com](http://bishopcreekcellars.com)  
▶ Tasting room at Urban  
Wineworks, NE Portland

#### Cancilla Cellars

9179 SW Lee Rd.  
Gaston | 503-985-7327  
[cancillacellars.com](http://cancillacellars.com)  
▶ Tasting room  
at ADEA (above)

#### Cloudrest Vineyards

34780 SW Cloudrest Lane  
Hillsboro | 503-628-2552  
[gardenaesthetics.com/  
grapeharvest.htm](http://gardenaesthetics.com/grapeharvest.htm)

#### Cooper Mountain Vineyards

20100 SW Leonardo Lane  
Beaverton | 503-649-0027  
[coopermountainwine.com](http://coopermountainwine.com)

#### David Hill Vineyard & Winery

46350 NW David Hill Rd.  
Forest Grove | 503-992-8545  
[davidhillwinery.com](http://davidhillwinery.com)

#### Elk Cove Vineyards

27751 NW Olson Rd.  
Gaston | 503-985-7760  
[elkcove.com](http://elkcove.com)

#### Freja Cellars

16691 SW McFee Place  
Hillsboro | 503-628-7843  
[frejacellars.com](http://frejacellars.com)

#### Garden Vineyards

12960 NW Dick Rd.  
Hillsboro | 503-547-9046  
[gardenvineyards.com](http://gardenvineyards.com)

#### Gresser Vineyard

37245 SW Nature Dr.  
Cornelius | 503-679-3497  
[gresservineyard.com](http://gresservineyard.com)

#### Hawks View Cellars

20210 SW Conzelmann Rd.  
Sherwood | 503-625-1591  
[hawksviewcellars.com](http://hawksviewcellars.com)

#### Helvetia Vineyards & Winery

22485 NW Yungen Rd.  
Hillsboro | 503-647-7596  
[helvetiawinery.com](http://helvetiawinery.com)

#### J. Albin Winery

19495 Vista Hill Dr.  
Hillsboro | 503-628-2986

#### Kramer Vineyards

26830 NW Olson Rd.  
Gaston | 503-662-4545  
[kramerwine.com](http://kramerwine.com)

#### Montinore Estate

3663 SW Dilley Rd.  
Forest Grove | 503-359-5012  
[montinore.com](http://montinore.com)

#### Oak Knoll Winery

29700 SW Burkhalter Rd.  
Hillsboro | 503-648-8198  
[oakknollwinery.com](http://oakknollwinery.com)

#### Patton Valley Vineyard

9449 SW Old Hwy. 47  
Gaston | 503-985-3445  
[pattonvalley.com](http://pattonvalley.com)

#### Plum Hill Vineyards

6505 SW Old Hwy. 47  
Gaston | 503-359-4706  
[plumhillwine.com](http://plumhillwine.com)

#### Ponzi Vineyards

14665 SW Winery Lane  
Beaverton | 503-628-1227  
[ponzivines.com](http://ponzivines.com)

#### Provincial Vineyards

14373 NW Timmerman Rd.  
Forest Grove | 503-332-6412  
[provincialvineyards.com](http://provincialvineyards.com)  
▶ Tasting room at  
Smith Berry Barn,  
24500 SW Scholls Ferry Rd.,  
Hillsboro

#### Purple Cow Vineyard

52720 NW Wilson School Rd.  
Forest Grove | 503-330-0991  
[purplecowvineyards.com](http://purplecowvineyards.com)

#### Quailhurst Vineyard Estate

16031 SW Pleasant Hill Rd.  
Sherwood | 503-936-3633  
[quailhurstwines.com](http://quailhurstwines.com)

#### Raptor Ridge Winery

18700 SW Hillsboro Hwy.  
Newberg | 503-628-8463  
[raptorridge.com](http://raptorridge.com)

#### SakéOne

820 Elm St.  
Forest Grove | 503-357-7056  
[sakeone.com](http://sakeone.com)

#### Shafer Vineyard Cellars

6200 NW Gales Creek Rd.  
Forest Grove | 503-357-6604  
[shafervineyardcellars.com](http://shafervineyardcellars.com)

### BREWERIES & BREW PUBS

#### Ambacht Brewing

1055 NE 25th Ave., Suite N  
Hillsboro | 503-828-1400  
[ambacht.us](http://ambacht.us)

#### Art Larrance's Raccoon Lodge & Brew Pub

7424 SW Beaverton-Hillsdale Hwy.  
Portland | 503-296-0110  
[raclodge.com](http://raclodge.com)

#### Cornelius Pass Roadhouse Brewery (McMenamins)

4045 NW Cornelius Pass Rd.  
Hillsboro | 503-640-6174  
[mcmenamins.com](http://mcmenamins.com)

#### John Barleycorns (McMenamins)

14610 SW Sequoia Pkwy.  
Tigard | 503-684-2688  
[mcmenamins.com](http://mcmenamins.com)

#### Max's Fanno Creek Brew Pub

12562 SW Main St.  
Tigard | 503-624-9400  
[maxsfannocreek.com](http://maxsfannocreek.com)

#### Oak Hills Brewpub (McMenamins)

14740 NW Cornell Rd.  
Portland | 503-645-0286  
[mcmenamins.com](http://mcmenamins.com)

#### Off the Rail Brewing

Forest Grove | 503-992-8989  
[facebook.com/offtherailbrewing](http://facebook.com/offtherailbrewing)

#### The Old Market Pub & Brewery

6959 SW Multnomah Blvd.  
Portland | 503-244-2337  
[drinkbeerhere.com](http://drinkbeerhere.com)

#### Two Kilts Brewing Co.

14841 SW Tualatin-Sherwood Rd., Suite 501  
Sherwood | 503-625-1700  
[twokiltsbrewing.com](http://twokiltsbrewing.com)

#### Vertigo Brewing

21420 NW Nicholas Ct.  
Suite D-7  
Hillsboro | 503-645-6644  
[vertigobrew.com](http://vertigobrew.com)



### BOARD ROOM TO TASTING ROOM

*Pacific University Trustee Bill Stoller owns Stoller Family Estate, a vineyard and winery in Dayton, Ore. The LEED-certified winery produces award-winning, certified-sustainable pinot noir and chardonnay, including bottles sometimes privately distributed under a custom Pacific University label.*

▶ [stollervineyards.com](http://stollervineyards.com)

**encore**



"Like most humans, I am hungry... our three basic needs, for food and security and love, are so mixed and mingled and entwined that we cannot straightly think of one without the others. So it happens that when I write of hunger, I am really writing about love and the hunger for it..."

—M.F.K. FISHER



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We want Boxer back. C'mon.

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