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WAKE FOREST

MAGAZINE

SUMMER 2014



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Natalie Sevin ('04) and Isaac Oliver ('06) are growing sustainable farms, relying on an education with roots in historic soil.



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ON THE COVER

Provost and Professor of Political Science Rogan Kersh ('86) studies the U.S. health care policy system and is a nationally recognized expert on obesity.

Photograph by Ken Bennett

I LOVE BARBECUE, although I may be heretical in that my favorite barbecue is BBQ ribs. Fried okra. Good grits for breakfast. Brunswick stew. They rank high on my list of foods I looked forward to eating when I returned South. This latest issue of Wake Forest Magazine is replete



with food memories and observations by faculty members and Provost Rogan Kersh ('86) about how food-related topics provide opportunities for critical examination across academic disciplines on this campus and at universities nationally.

I remember going down to the country when my father was the guest pastor at a church at Cameron, S.C., about 30 miles from Columbia. Those visits showcased food of the Old South par excellence because Sunday dinner — we would not miss that. There would be three kinds of meat, seven vegetables, two or three cakes. The principal people of town owned a pecan orchard, so there would be pecan pie, of course, and coconut cake and ambrosia with oranges and coconut. This kind of country spread was a highlight of my growing up.

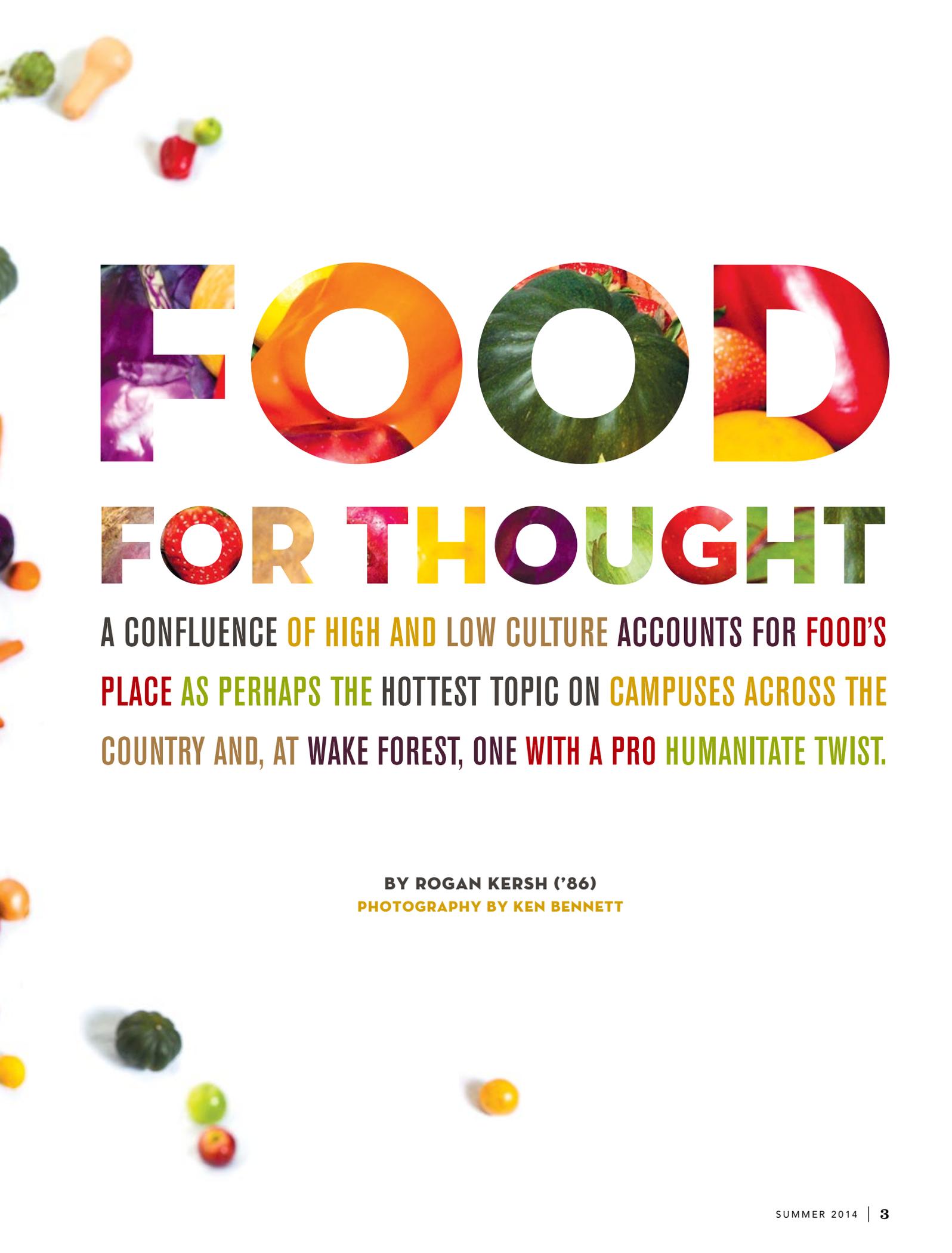
And I loved Krispy Kreme even then. There was a shop near where I lived in Columbia. When I was in the Latin club in seventh and eighth grade, to raise money we would buy them for 35 cents a dozen and sell them for 50 cents a dozen. After I moved North out of Krispy Kreme range, whenever I would return to the South to visit my mother in the retirement home, she would go to bed at nine o'clock and I would go to Krispy Kreme and eat four, five or six doughnuts with no guilt.

On campus the focus on food ranges from public policy questions in courses — are soft drinks the next cigarettes? — and socioeconomic questions around the accessibility of fruits and produce in low-income neighborhoods to the challenge of encouraging students to establish healthy lifestyles they can sustain throughout their lives. The conversation around the topic has many dimensions.

You will also read in this edition about our latest Distinguished Alumni Award winners: Karen Bruton (MBA '84) of Brentwood, Tenn., Norman B. Kellum Jr. ('59, JD '65, P '96) of Trent Woods, N.C., and James "Jim" T. Williams Jr. ('62, JD '66, P '89, '92) of Greensboro, N.C. They represent the highest form of service and the most exemplary characteristics one would hope for in Wake Forest graduates. I know you will enjoy reading about them and their accomplishments.

Warm regards,





FOOD

FOR THOUGHT

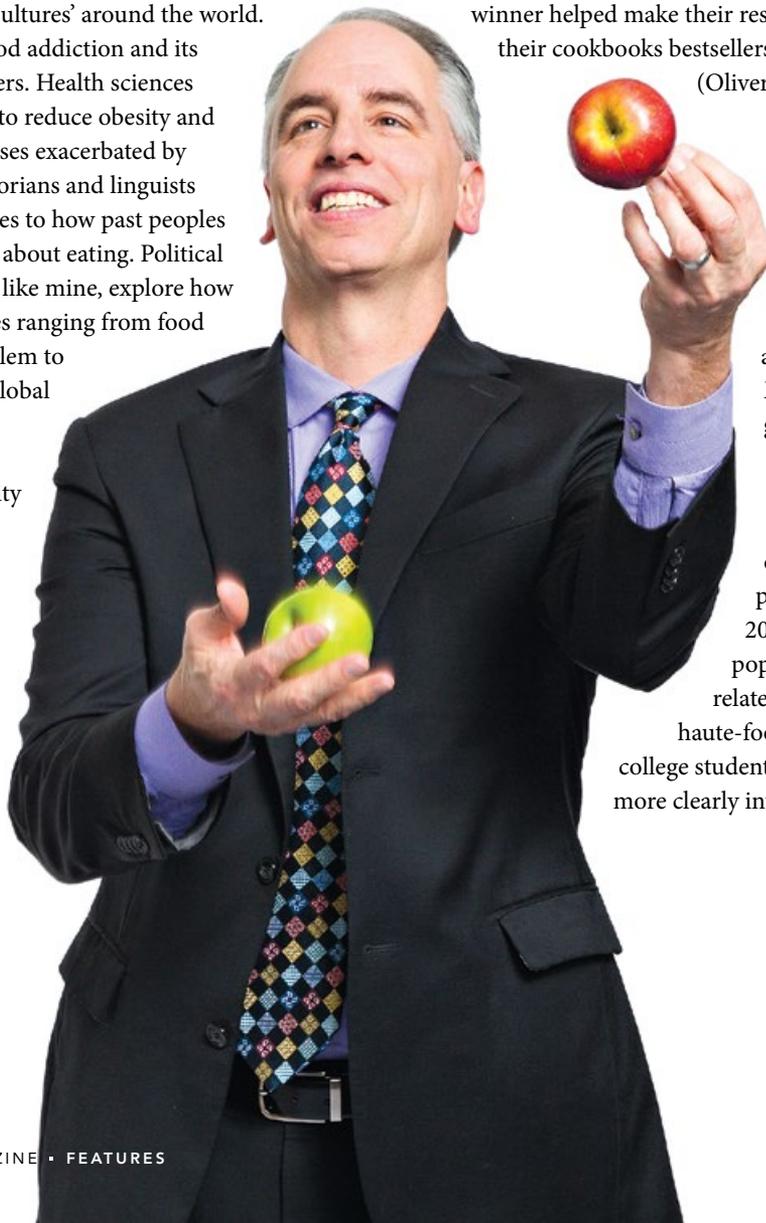
A CONFLUENCE OF HIGH AND LOW CULTURE ACCOUNTS FOR FOOD'S PLACE AS PERHAPS THE HOTTEST TOPIC ON CAMPUSES ACROSS THE COUNTRY AND, AT WAKE FOREST, ONE WITH A PRO HUMANITATE TWIST.

BY ROGAN KERSH ('86)
PHOTOGRAPHY BY KEN BENNETT

The scene: opening session of POL 210, “Food Politics and Policy,” fall semester 2013. I’d asked my filled-to-capacity class of Wake Forest students to explain briefly why they’d enrolled, and their answers came with gusto. “Everybody’s talking about GM (genetically modified) food labeling.” “I’m concerned about factory-farmed animals.” “I’m planning to be the CEO of a frozen-food company.” (Remarkably focused, that last fellow.) Ten years ago, I couldn’t help musing, we’d have been lucky to find five students interested in food politics. Today we could pack an entire lecture hall.

Once the exclusive academic province of agricultural science and nutrition food (and beverages; I’m using the broadest sense) may be the hottest topic on campuses across the United States today. Sociologists and anthropologists study fast-changing ‘food cultures’ around the world. Psychologists delve into food addiction and its close cousin, eating disorders. Health sciences faculty and clinicians seek to reduce obesity and address the manifold illnesses exacerbated by Americans’ rich diets. Historians and linguists retrace civilizational changes to how past peoples ate — and how they talked about eating. Political science students, in classes like mine, explore how policymakers address issues ranging from food deserts in East Winston-Salem to climate change’s effect on global food production.

Helping drive this popularity has been a collection of improbable household names, together reviving the faded practice of transforming American culture through robust intellectual engagement. Michael Pollan’s “The Omnivore’s Dilemma: A



Natural History of Four Meals” is a richly nuanced portrait of our bewildering “food landscape,” ranging from pastoral organic farms to laboratory creations like xanthan gum. Eric Schlosser’s “Fast Food Nation: The Dark Side of the All-American Meal,” perhaps the unlikeliest book ever turned into a Hollywood film, traced the rise to gustatory and cultural supremacy of Whoppers and Chicken McNuggets. Morgan Spurlock ate every single meal at McDonald’s for one month and filmed the whole peculiar experiment; the result, “Super Size Me,” remains among the highest-grossing documentaries ever.

The national nerve touched by this trio, along with others exploring our food practices on page and screen, roughly coincided with the rise of an American celebrity chef culture. Television did much to speed this latter development: watching Jamie Oliver or Paula Deen or the latest “Iron Chef” winner helped make their restaurants national destinations, their cookbooks bestsellers, their Twitter followers soar (Oliver: 3.79 million).

Thus both high and low cultures have converged over the past decade or so on the importance of food, a Serious Subject for diners, do-gooders and culture critics alike. Mix into this heady brew a generation that volunteers for public service causes at unprecedented rates — and that has higher average disposable income than any previous group of teens and 20-somethings — and the popularity of food studies, food-related public service passions and haute-food consumption among today’s college students and recent graduates snaps more clearly into focus.

THUS BOTH HIGH AND LOW CULTURES HAVE CONVERGED OVER THE PAST DECADE OR SO ON THE IMPORTANCE OF FOOD, A SERIOUS SUBJECT FOR DINERS, DO-GOODERS AND CULTURE CRITICS ALIKE.

Here at Wake Forest, examples of engagement with this New Food Culture (to coin a phrase) abound, often with our signature Pro Humanitate twist. When a popular local pediatrician and her husband, a distinguished federal judge, launched a venture designed to deliver nutritious meals to low-income children, Wake Foresters — including a sizable number of football players — immediately signed on to assist with their Project H.O.P.E. as food deliverers, preparers and volunteers for other roles. The N.C. Campuses Against Hunger project held its second annual cross-university gathering here last fall. More than 200 students from six different campuses attended, joined by a host of our own faculty and staff. And our first-year class packed Wait Chapel to hear Joel Salatin, self-described “Christian, libertarian, environmentalist, capitalist farmer,” deliver the keynote orientation address to the Class of 2017.

On the consumption side, not so long ago students seeking sustenance on campus had two choices: the Pit or the Snack Pit. With the recent opening of North Dining Hall, our community now has more than a dozen dining choices — from sit-down restaurants such as Shorty’s and the new Bistro ’34 to combined eating/hangout spaces such as Zick’s or Campus Grounds, the student-run complement to our two Starbucks venues on campus. (The Pit, alumni will be reassured to know, remains ... and serves more meals each day than ever before.)

As this issue of Wake Forest Magazine amply testifies, our food-related academic and service offerings run across all our

schools, from the divinity school’s landmark “Food and Faith” program to joint efforts by medical school and health/exercise science faculty to address diabetes, pediatric obesity and other growing health concerns.

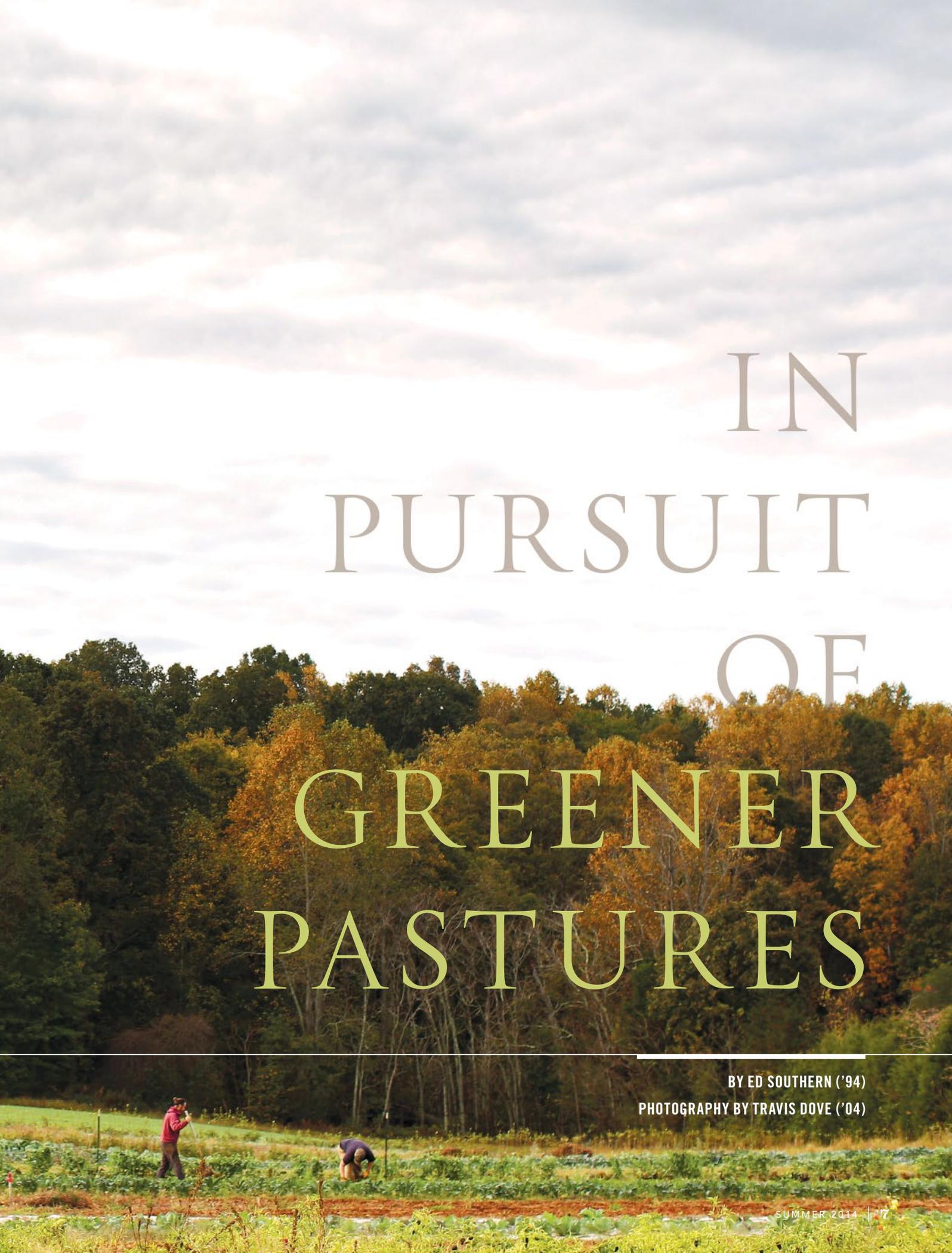
Our students and newest alumni also carry this deep interest in food far beyond campus. Dozens of Wake Foresters have recently spent a summer or post-graduation year WWOOFing — “World Wide Opportunities on Organic Farms” — experiencing new places through agricultural work in exchange for meals, accommodation and fellowship. Wake Forest students and graduates intern or work at places such as Yale University’s Rudd Center (the nation’s most prominent food-policy research institute), PepsiCo and the U.S. Senate Agriculture, Nutrition and Forestry Committee; they run food trucks in Portland, Ore., launch healthy-food startups and research “foodways” in Nepal.

Ultimately, all this Wake Forest attention to food seems much more than a fanciful fad; indeed, it is in keeping with our institutional DNA. With Winston-Salem hunger and obesity rates paradoxically both soaring, our community engagement around each must be consistent and determined. And in a University that remains dedicated at our core to learning, I can’t resist recalling Charles M. Lewis (’63, P ’13) quoting Socrates to such stirring effect in my introductory philosophy course a quarter-century ago: “Surely knowledge is the food of the soul.”

Rogan Kersh (’86), one of Wake Forest’s first class of Reynolds Scholars, returned in 2012 to become provost and professor of political science. His research focuses on the politics of obesity and on interest-group lobbying. His latest book, with James Morone, is “By The People: Debating American Government.”



Two alumni are growing sustainable farm businesses, relying on
a Wake Forest education with historic roots in the soil.



IN
PURSUIT
OF
GREENER
PASTURES

BY ED SOUTHERN ('94)

PHOTOGRAPHY BY TRAVIS DOVE ('04)



Last summer was a strange one around Winston-Salem, one of the coolest and wettest on record. For most of us, a break from the South's usual summer swelter is a blessed relief, and only 30 summer days without rain is just an inconvenience, an annoyance that ruins nothing more than beach trips and yard work.

But for Natalie Sevin ('04) and Isaac Oliver ('06), strange weather is an occupational hazard, a threat to their livelihoods, an obstacle they must overcome with all the agility of mind that a Wake Forest education is supposed to provide.

All entrepreneurs and small-business owners must grapple with an adverse business climate from time to time. It's just that "adverse climate" is not always a metaphor when your business is farming.

Wait . . . Farming?

Banking, law, business — sure. Teaching, medicine, the ministry — of course.

Farming? Hardly seems like the kind of career for which Wake Forest prepares its students. Farming was what earlier generations of students came to Wake Forest to escape. Farming was what the very first Wake Forest students did to support themselves and their newborn school.

Farming is the setup for a cow college joke.

Seen from soil level, though, farming becomes an ideal pursuit for those who take seriously Wake Forest's ideals: the life of the mind, and Pro Humanitate.

A good farmer is always noticing, observing, thinking, trying, concluding — exactly the activities, the habits of mind and being that a liberal arts education is supposed to teach. And what on earth could be more Pro Humanitate than feeding humanitate?

Besides, while the name may be Wake Forest, the school has always stood on farmland.

Whether on the Jones farm north of Raleigh or the outer reaches of Winston-Salem's Reynolda estate, since 1834 the men and women of the college have gone about their educations on top of good, living, red-clay soil.

No matter how landscaped, or how much construction goes up, the campus rises and falls with the Piedmont soil beneath the red brick, beneath the maples and oaks and magnolias, beneath the lawns of the campus plazas, beneath the feet and the notice of students and faculty and staff.

That same Piedmont soil keeps rolling, beyond the campus, and then the city limits, up across the hilltops where it's drier and redder, down into the creek bottoms where it's wetter and darker.

It is the same soil in which Natalie and Isaac have chosen to pursue their careers, their visions of the good life.



PREVIOUS PAGE: Isaac and his father, Kevin, harvest carrots at their Harmony Ridge Farm in Tobaccoville, N.C.
ABOVE: Natalie Sevin; a sunny day on the farm after a wet summer; Isaac Oliver.
OPPOSITE: Collards and broccoli decorate the roadside at Harmony Ridge Farm.







“In choosing to be a small farmer, I became a steward of the land, and I strive to be a good one,” Natalie says. “The land sustains us. It can be mind-boggling to think of all of the factors involved, but having respect for the land and working with it achieves some beautiful produce.”

That red-clay soil hoards water, which is useful in droughts but ruinous in heavy or steady rains. Excess rains are especially hard on summer fruiting crops like tomatoes: overwatering invites diseases to infect the plants earlier in the growing season, and can cause the fruit to split, and lose much of its taste. “Dryness concentrates flavor,” Isaac says.

This is a problem when you have just reached a deal with The Fresh Market to provide tomatoes for all their southeastern stores, as Isaac’s Harmony Ridge Farm in Tobaccoville did last year.

“It’s really our first foray into commercial growing,” Isaac says. “It’s been really challenging. In a normal summer, we would have had more production.”

So instead of using Harmony Ridge’s fertile bottomlands along Mill Creek — which flooded twice in the summer of 2013 — Isaac and his crew planted between three and four thousand tomato plants on the farm’s knolls and hills, to give the crop as much of that flavor-packing dryness as the weather would allow.



ABOVE: Natalie Sevin greets a customer at the Dixie Classic Fairgrounds. Since this photo was taken she has moved on to Sungold Farm. **OPPOSITE:** She washes the greens.

Natalie, as manager of Sugar Creek Farm near Advance, did not have the same kind of geographic variety to work with, so she adapted to the weather in other ways. She emphasized crops that crave lots of rain, like lettuce, arugula, beets and carrots.

“You need a certain amount of diversity for markets and programs,” Natalie says, “so you have to forge ahead with trying everything.”



“I’m trying to find
the balance between
cultivating a soulful
connection to nature
while running a
small business.”



Isaac Oliver prepares the truck for a harvesting trip.





he and Isaac also, like any good businesspeople, looked on the bright side of all those cloudy days.

“The wet weather is allowing us to try different crops in the fall,” such as sugar snap peas, bok choy and arugula, Isaac says, “and it allows us to plant fall crops earlier as well.”

“Farming requires a lot of thinking on your feet,” Isaac says. “There are so many micro-decisions that I make.”

“Everything changes every day” on a farm, Natalie says. “There’s a lot going on out there, even though it might not look like it.”

Wake Forest began as a manual labor institution that required each new student to show up on campus with a personal ax and hoe. Classes ended in the mid-afternoon so that students could put in at least three hours of farm work every day.

Neither Isaac nor Natalie showed up on the Reynolda campus with farm tools in hand, or farming in mind. Though he already loved the outdoors, Isaac — known in college as Kevin — arrived from Flower Mound, Texas, planning to write or teach. “I grew up hunting and fishing with my dad,” he says. “I wasn’t a granola-munching hippie when I first came to Wake.”

His coursework at Wake, though, set him on the road that led to Harmony Ridge. Michele Gillespie’s class on the History of the New South made him feel a connection

to the South, and a community service project creating a history with Winston-Salem’s YWCA gave him a connection to northwest North Carolina. A freshman seminar on environmentalism with John Llewellyn, and studying the Romantics with Eric Wilson (MA ’90), started him thinking about nature in new ways. A course on myth and modernism with Philip Kuberski “really made me rethink a lot of things in my life,” Isaac says, and led him to want to live “more creatively. That was probably the most significant course I took at Wake in terms of my career choice.”

He took some time off from Wake and headed west. He backpacked and worked a variety of jobs, all involving nature and the outdoors, including sustainable construction. While he was out West his parents — coincidentally — moved to Winston-Salem. His father, who had previously owned a farm in North Dakota, wanted to buy farmland in Forsyth County, and after Isaac returned to finish his degree, they agreed to go into organic farming together.

They started Harmony Ridge in 2009 with 12 acres. Two years later they added another 10 acres, which are now their main commercial production field; the original fields they now call their “gardening area” for high-maintenance crops. In 2012 they bought a 50-acre farm, 3 miles up the road, where they keep chickens and board horses.

Born in France, Natalie grew up just a few miles from the Reynolda campus, where her mother worked. At Wake she majored in anthropology, where she says, “agriculture kept coming back up” in the coursework.

A history course on postcolonial Africa, though, awoke a latent interest in the Peace Corps (her mother and sister



OPPOSITE PAGE: Isaac Oliver grew up hunting and fishing but now harvests carrots.

ABOVE FROM LEFT: Bounty from Harmony Ridge Farm; Natalie Sevin picks okra at Sugar Creek Farm.

both served), and a Peace Corps recruiter said they had a need for volunteers in agriculture. Natalie spent three weeks volunteering on a WWOOF (Worldwide Opportunities on Organic Farms) farm near Asheville, then another nine weeks at a Rodale Institute in Pennsylvania — all in order to spend two years and three months as a Peace Corps agricultural volunteer in a village near Gao, Mali.

She started with a plot in the women’s garden, growing onions, okra and watermelon. Even after all her training, the village women “taught me a lot,” she says. When her sister came to visit, a neighbor harvested for her two of the watermelons she had planted, even though “they were not ready by our standards.” The neighbor showed Natalie how to cook the melons, still white inside, with rice and squash to make the fruit go farther. Later, she joined with another Peace Corps volunteer in a village five kilometers away to farm rice in fields flooded by the Niger River.

Natalie came home from her tour knowing that “the Peace Corps kind of ruined me in some ways. After that, everything had to be very tactile. I knew I didn’t want to sit in an office.”

She became the manager of Sugar Creek Farm in 2011, adding diversity to the crops grown on its two-and-a-half cultivated acres. This spring she has begun renting land at Greenbrook Farm in Forsyth County, growing and selling her own crops as a step toward owning her own farm someday.

“You can grow a lot on a little bit of land,” she says.

Most Saturdays in season you can find Natalie or Isaac at one of Winston-Salem’s farmers’ markets: the Cobblestone market in Old Salem, or the large weekly market at the Dixie Classic Fairgrounds. You can find the produce they raise in area restaurants including Milner’s, Mozelle’s and Salem Kitchen.



Early one Saturday morning, customers queue as Isaac Oliver helps at Cobblestone Farmers Market in Old Salem.





“The Peace Corps kind of ruined me in some ways.

After that, everything had to be very tactile. I knew I didn’t want to sit in an office.”



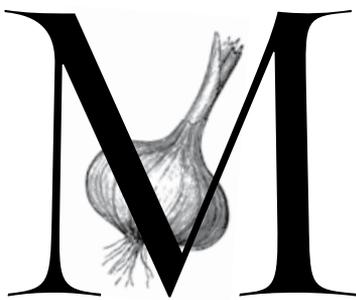
SUGAR CREEK
FARM

Natalie Sevin on Sugar Creek Farm.





OPPOSITE PAGE: French breakfast radishes at Sugar Creek Farm. ABOVE FROM LEFT: Isaac Oliver inspects the greenhouse; Natalie Sevin picks herbs.



uch of their business, though, comes through Community-Supported Agriculture (CSA) programs in which customers buy a share of the season's harvest, delivered weekly as a box of mixed produce.

for as well. Our CSA customers wouldn't be as happy if they were getting eggplant in the box every week.

"It's a small business like any other small business. It's about efficiency and production. All the things that make a small business work make a small farm work."

Samuel Wait said that the farm work required of the first Wake Forest students "was to promote the health of the students and contribute somewhat toward the establishment of habits of industry." A "scientific farmer" was supposed to supervise the students' labor and teach them the most advanced agricultural techniques that 1834 had to offer.

Natalie and Isaac may not have studied with any "scientific farmers" in their time at Wake Forest, but they do carry their educations into the fields every day.

"Wake Forest definitely helped me learn how to think, and be open-minded and flexible as well," Isaac says. "I'm trying to find the balance between cultivating a soulful connection to nature while running a small business."

"The education doesn't go away: Learning how to think, learning how to learn," Natalie says. "And we are learning all the time. It's a humbling kind of job."

Ed Southern ('94) is the executive director of the North Carolina Writers' Network and the author of "Parlous Angels" and "Voices of the American Revolution in the Carolinas." He lives in Winston-Salem.

"More and more people are looking for organic produce," Natalie says. "People feel good about what we sell."

"This region is late arriving to the organic food movement," Isaac says, "but demand in North Carolina is taking off."

Harmony Ridge now runs two CSA programs: their "regular" program that serves about 80 households and a CSA program called "Farm Fresh Healthy Living." Funded by the University's medical school, this program provides CSA boxes to 75 underprivileged families in Forsyth County, through local nonprofits El Buen Pastor, the Boys & Girls Club and the YWCA. Researchers at the medical school are tracking the effects of eating fresh, local, organic produce on health, family life and social metrics.

"Variety is critical," Isaac says. "If we were just growing that one thing, there's a lot of risk in that. Having a wide variety of crops really spreads out the risk and spreads out the income. It's the only way we could do it sustainably and remain viable. That variety is what our clientele is looking

FOCUS ON

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Finding comfort in

FOOD AND COMMUNITY

INSPIRED BY HER GRANDMOTHER'S CULINARY ART, SHELLEY SIZEMORE SEEKS TO HELP STUDENTS EXAMINE HUNGER ISSUES IN THE COMMUNITY THROUGH CAMPUS KITCHEN.

By Shelley Sizemore ('06, MA '09)

 **ABOUT FOUR YEARS AGO**, when I was living in my first home after completing graduate school, I began trying to emulate my grandmother. Doris Pearce Smith ('55, P '78, '80) passed away when I was a student at Wake Forest. At pivotal moments in life — my wedding, both graduations from Wake Forest — I long for her presence. However, the longing for her and the connection to her memory are never as strong as when I cook. At home, I began to recreate my favorites of her dishes with mild success; her Brunswick stew continued to elude me.

As a new professional at Wake coordinating Campus Kitchen, I felt more connected to Grandmother Smith and her Southern Depression-era inspired cooking than ever before. I prayed for her guidance and slowly found that, as my husband's Grandmother Sizemore says, "I don't cook fancy, but I can cook." Through Campus Kitchen, a small group of dedicated students and I make simple meals for hundreds each week out of leftovers. When I deliver the meals to our partner agencies in the community, I experience something else familiar: an expression of comfort and a relaxation that shared food provides.

I know this comfort intimately. I felt it sitting in my grandmother's kitchen. As a high school student, I saw it in the

expressions of compassion on the faces of church members who came bearing food when my father was in the hospital. I smelled it in the butter beans and Brunswick stew cooking on the stove at my grandparents' house, where a fire raged



“Food has the incredible capacity to stimulate our memory, grant us a nostalgic comfort and assure us of security.”



Wake Forest students have begun to realize hunger's impact on the community, says Sizemore.

in the fireplace and an ACC basketball game lit up the television. This comfort was the comfort of home.

Every year, when Campus Kitchen begins to plan for Turkeypalooza, our annual effort to serve more than 400 turkey dinners to the community, I think about this comfort in food. Our clients have reflected on the ability of our food to provide a kind of normalcy to their otherwise chaotic lives. There are certain dishes that we associate with 'comfort food,' but it wasn't until I began

my work with Campus Kitchen that the reality of all food as nutritional comfort resonated with me. Food has the incredible capacity to stimulate our memory, grant us a nostalgic comfort and assure us of security. Each culture has its own methods, spices and mixtures that welcome outsiders and signal a sense of home. On an increasingly globalized campus, food has the capacity to offer us shared experience. Like me, many of our students associate a full belly and a warm fire with the benefits of home. They come to Campus Kitchen, Wake Saturdays or the Hunger Board



“Isn’t that what any great chef needs: a test kitchen in which to try, to fail and to succeed?”

because they acknowledge the comfort of food shared and occasionally the crisis of food missing.

This idea of security is central to the new terminology around hunger — food security. In 2011 Winston-Salem was named one of the most food insecure cities in the country. Many of us were stunned and devastated. Our realization that one in three families with children was unsure where the next meal was coming from led to an avalanche of despair over the far-reaching impacts such a crisis would continue to have on children, individuals and families in our community. Wake Forest students have begun to realize hunger’s impact on virtually every aspect of a person’s life and how the study of food security

is important to nearly every academic discipline. What in 1999 inspired two students to cook in their residence hall kitchen has grown into a central social issue for today’s Wake Forest students. While they are still regularly serving meals, delivering produce and growing food, students are also thinking critically about the systemic problem of food insecurity and testing solutions in concert with seasoned community partners. Isn’t that what any great chef needs: a test kitchen in which to try, to fail and to succeed?

After several years of putting off attempting the Brunswick stew out of fear I could not live up to Grandmother Smith’s culinary prowess, I found myself at a crossroads. With all the ingredients I needed, I either had to try to make it or admit failure without lifting a spoon. I began the preparation, working slowly

for a little over an hour, tasting and adding ingredients until finally leaving the stew on to simmer. After a few hours of patient waiting, I tasted a spoonful. It was O.K. I tried to give myself a break. I realize that few things are perfect the first time. Surely my grandmother burned the bottom of a pot a few times. I know she forgot the rolls in the oven nearly every time we had dinner.

Like my heirloom recipe for stew, the solutions to our world’s social problems are rarely perfect the first time we try. Instead, they must be cultivated over time, with the contribution of a multitude of seasoned chefs, until we find a recipe or a book of recipes that can make us all healthy and secure.

Shelley Sizemore (’06, MA ’09) grew up in the town of Wake Forest and has never attended a school without Wake Forest in its name. She is assistant director of campus life and service, overseeing Campus Kitchen, Wake Alternative Spring Break, SPARC (Students Promoting Action and Responsibility in the Community) and Project Pumpkin. She is one of the University’s 2014 Martin Luther King Jr. “Building the Dream” award winners.

A STUDENT'S VIEW

By Brittany Forniotis ('15)

JVY IT BEGAN WITH a trip to the grocery store. The first time I volunteered on a Campus Kitchen shift, I went to The Fresh Market to pick up unpurchased produce and deliver it to a community partner for the food-recycling program. As I rode in the van down the short road back to campus — my first true experience outside of what was now more than an expression about the “bubble” that encapsulates Wake Forest — I felt a need to do more.

Because my family members had been affected by hunger for generations in both Greece and the Midwest, I knew that food insecurity existed all around us. But I was shocked at how close to home the issue was now that I was in college.

Last summer I worked with Campus Kitchen as one of the cooking and delivery interns. I remembered my family members speaking about being hungry and how they



Sean Wilkinson ('15)

Brittany Forniotis is a double major in history and art history.

“As I rode in the van down the short road back to campus ... I felt a need to do more.”



most appreciated the food tasting good, not just filling and nutritious. That guided me as an intern in cooking food for our partner agencies. Instead of looking at my internship as a job, I treated it as an opportunity to cook all the things I had dreamed of but never had tried to make.

My first day in the kitchen I attempted one of the most infamous foods — Brussels sprouts. Although it was a challenge for me to make Brussels sprouts delicious on the first try, I found that the reaction of the people we fed that day made everything worth it. The cooking I did over the summer was as much about enabling people to enjoy and look forward to their meals as it was about helping them meet their needs.

The idea that hunger is a problem not just in a far-off country but in our own neighborhood is taking hold among Wake Forest students, along with a reminder of our commitment as students who live by the Pro Humanitate motto to do what we can for our community. The attitude shift has created an atmosphere of exceptional involvement in hunger-related issues on campus, which has been absolutely fantastic because the time feels right for a change in policy, in practice and in perspective. Wake Forest students, faculty and staff in various organizations are aiming to be catalysts for change.

I'm most excited to be a part of our campus chapter of Universities Fighting World Hunger. It serves as a collaborative effort between the campus and the community to promote education and awareness about hunger and to inspire action, all the while acting as a communications hub for all those involved with hunger issues. Our chapter, part of a national network, seeks not to create new events or volunteering efforts but to augment and strengthen what already is underway, such as co-sponsoring a screening and panel discussion of “Foodways and Roadways,” a documentary that examines the changes in Winston-Salem’s African-American community and its access to food in response to the built environment. We are also aiding the Volunteer Service Corps in coordinating Wake Forest’s third annual Food Justice Summit, promoting student scholarship on food justice in both Winston-Salem and the wider world.

In both my volunteering and leadership roles, I try to engage food insecurity in the most meaningful ways possible, always keeping Pro Humanitate at the heart of what I do. Winston-Salem will forever be my home, and I will forever strive to promote awareness of hunger as an issue of great importance in our community.

Brittany Forniots of Matthews, N.C., aspires to earn a Ph.D. in history and teach with an emphasis on service learning.

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Professor Angela G. King serves up answers on how science can make you a better cook.



CHeMiSTrY

By Cherin C. Poovey (P '08)





Professor Angela G. King

Bread that doesn't rise. Gravy that won't thicken. Scrambled eggs that stick to the pan. Most home cooks have been there. In our quest to determine what went wrong we questioned the recipe, the quality of our ingredients, the oven or even the weather.

But often what leads us down the path to burnt cookies and runny sauces is none of those things; it's our lack of understanding about kitchen chemistry — what happens when we cook, and why. Basic knowledge about acids, bases, enzymes and molecules might mean the difference between our food fail and food fabulous. After all, there's a reason they say baking is a science — and cooking is a scientific art.

“Most home cooks can follow a recipe or pick the right size pan, but how you prepare food in the kitchen as well as what happens when you eat it — there's a lot of chemistry there,” says Angela G. King, associate teaching professor of chemistry. She's a cooking enthusiast whose family grows much of their own produce — and raises chickens and shearing sheep — on a farm in nearby Stokes County.

King, whose classes include Chemistry 108 for nonscience majors, says her students are interested in personal health and enjoy eating. Kitchen chemistry, taught through experiments such as carbonating Kool-Aid (if they get their equation right the result is a fizzy, good-tasting reward) is a good way to connect with those not inherently interested in science. “Once you have them hooked you can use nutrition and cooking as a way to help them see and use the applications of chemistry in their everyday lives.”

For lifelong learners who may benefit from a lesson in kitchen chemistry, Professor King answers some commonly asked questions.



W

hy do bananas turn brown?

Bananas turn brown as part of the ripening process because there is an enzyme that converts the starch in the banana into sugar; as that reaction occurs the banana becomes softer and sweeter. “If you actually did a blind taste-test, the brown bananas — while they may not look so nice — are by far sweeter because more of their starch has been converted to sugar,” King says. What starts the ripening process is a plant hormone called ethylene. Bananas produce ethylene during the ripening process, and if they are exposed to ethylene they will ripen further. “Apples release ethylene so if you put bananas in a paper bag with an apple or two it triggers that reaction and bananas ripen more quickly,” she says. “Remember those green bags that were all the rage a while back? They absorbed ethylene to try and delay the ripening process.”



W

hat makes peppers hot?

Can you say capsaicin? The level of heat in a pepper is related to how many small capsaicin molecules — made by the pepper — each one contains. Some peppers don't produce many; some, a lot. The more molecules of capsaicin the hotter the pepper on the Scoville scale, which measures hotness. So what do you do if you're the victim of too much capsaicin? "The trick is to get capsaicin off your tongue or destroy it with a dairy product like yogurt or sour cream that contains an enzyme to break it down," says King. Another fun fact about capsaicin: birds don't find it irritating, but mammals can detect the spicy sensation and don't like it. That's why it's added to birdseed to deter squirrels. "The pepper plant doesn't want its seeds to be eaten by a little rodent and deposited locally, so it makes a chemical to deter them," she says. "Plants like their seeds to be eaten by birds, which are insensitive to capsaicin and scatter seeds widely."

W

hat makes popcorn pop?

It's simple; water makes popcorn pop. "When you think of popcorn you think of a very dry food but deep within a kernel of unpopped corn is a very small droplet of water," says King. As you heat up the kernels, the water held inside turns to steam. As the gas increases the pressure inside the kernel grows until the husk or the shell can no longer hold it in. "It's really a small explosion that turns the kernel inside out and releases the steam to escape." And if you have some old popcorn in the cupboard, chemistry is why it won't pop. That droplet evaporates over time.



B

aking powder or baking soda?

Both are leavening agents, adding gas to something so that it rises and becomes lighter. But there's a big difference between the two. "Baking soda is the chemical we call sodium carbonate. It reacts with an acidic chemical and produces carbon dioxide. Remember the science experiment where you added vinegar to baking soda and watched it fizz? That's carbon dioxide gas. If that's within a cake or a batter those bubbles lift your baked good and make it rise," says King. Baking soda is good when mixed with something moist (it needs water) and an ingredient with a bit of acid, like yogurt or lemon juice. Baking powder, on the other hand, is a mixture of chemicals. "It contains some sodium carbonate but also has an acidic ingredient — cream of tartar, or tartaric acid," she adds. "All you need to do is get it moist, and it will make the dish rise." On a practical note, King says it's good to keep your baking powder, baking soda and cornstarch clearly labeled. She once made her mother's famous cornbread and mistook cornstarch for baking powder since the containers looked similar. That unintentional experiment fell flat — literally.



**E**

ggs: time or temperature?

Eggs are full of protein, says King, and when cooking them it's not about time but temperature. "Egg proteins are really big molecules that don't exist as strands but are folded up. When you cook an egg what you're doing is taking a lot of balled-up proteins and causing them to change their shape. The higher the heat, the more they begin to unfold and change their properties — gradually going from liquid to solid." So for three-minute, poached or scrambled eggs, keep the temperature low. For fried or hard-boiled, crank it up. And be aware that sometimes your success, or lack of it, depends on the egg itself. Fresh is best.



Ca

Can I speed up cooking by using smaller/thinner portions?

“Absolutely,” King says. Think about using the same dough to make a loaf of bread or smaller rolls. It takes longer to get the middle of the loaf to the same temperature as individual rolls. Smaller pieces of food mean greater surface area, which will cook faster. But the greater surface area also means moisture will evaporate more quickly.” Her tips? Pound meat to a uniform thickness and make sure all chicken parts, for example, are uniform sizes (sometimes pre-packaged products contain parts from different chickens.) “Before the Chicken McNugget more than 80 percent of chicken was sold as a whole bird,” she says. “The home cook would buy it and cut it up so pieces were in proper proportion. I think the time will come in my lifetime when you won’t be able to buy a whole chicken because fewer and fewer people want the product.”

D

Does alcohol evaporate completely during cooking?

Our chemistry professor says that depends. If you add alcohol such as wine to a dish it would be false to assume all of the alcohol will evaporate, no matter what/how you are cooking. But depending on your dish and your technique, most of it may be gone. “If you were making a rich stew and add wine, then put a lid on the pot and simmer it for a long time, a lot of people may think the alcohol is gone, but because that lid encourages condensation a good portion stays in the stew,” says King. “More than if you are using wine to deglaze a pan; in that case using high heat, with no lid to catch or condense the moisture, means it is more likely to evaporate completely.”



W

hy does sugar make fruit juicier?

Often recipes calling for fresh fruit like peaches or strawberries say to add a small amount of sugar and let the fruit sit. When you do that you'll find there's a lot more juice. That's because sugar draws moisture out of fruit due to osmosis, says King. "Osmosis is how our kidneys work, it's why our fingers get pruny after a long time in the pool or bathtub, and it's why we put saline solution instead of water on our contact lenses," she says. Water will flow through a membrane to the more concentrated side. A lot of sugar on the outside of the fruit cells will cause water from within those cells to flow out to where the sugar is. "It's not about the sugar pulling water from the air; it's about sugar pulling water from the fruit."





W

hy do onions make us cry?

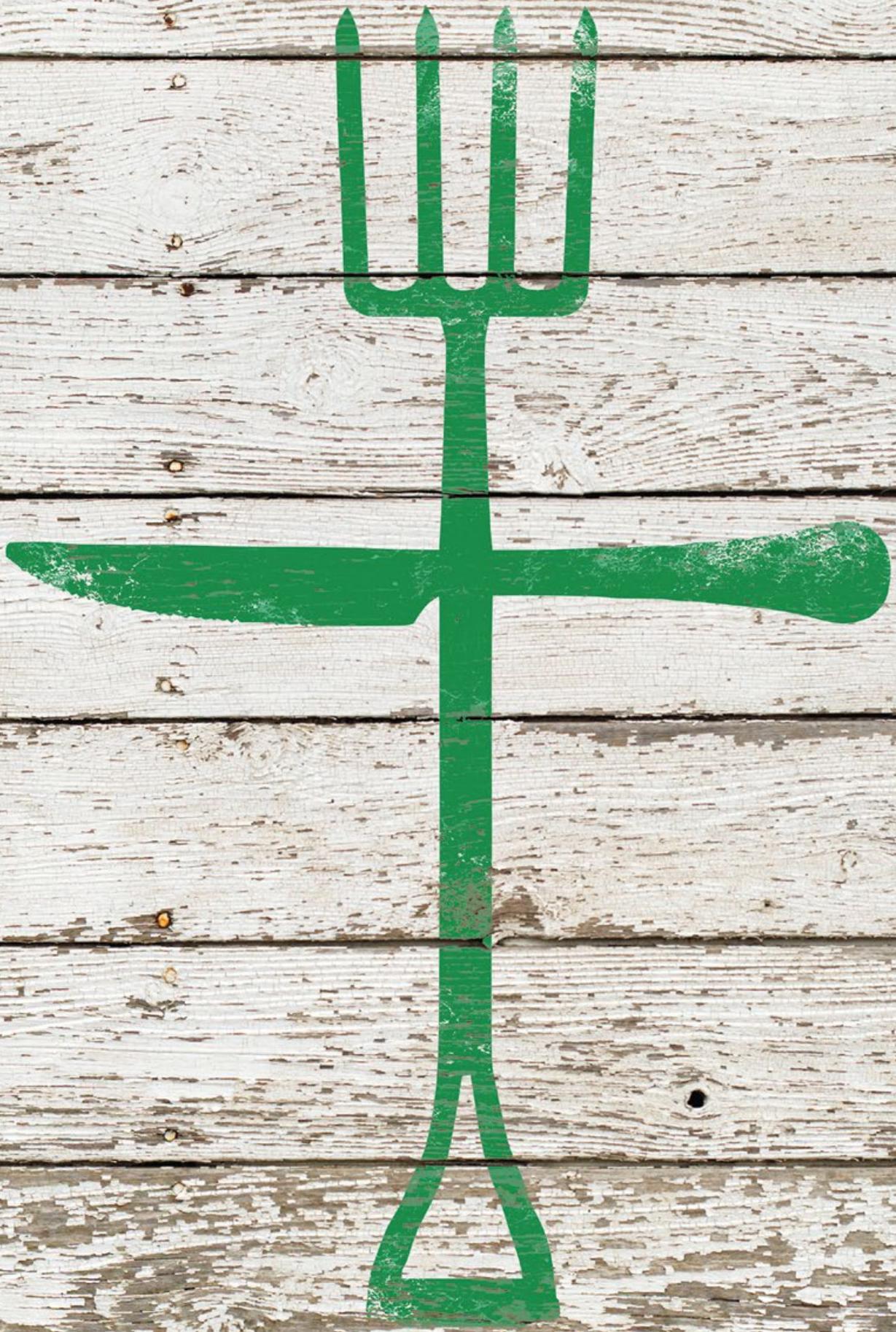
In general onions and garlic have sulfur compounds within their cells, says King. They also have enzymes that are protein catalysts. When those two mix the sulfur compounds convert into acidic compounds that sting our eyes. “When you cut an onion you’re actually crushing cells, releasing their contents and creating the chemical that makes you cry.” Is there a way to prevent the tears? “None of the wives’ tales work for me,” she says. “Holding a matchstick in your mouth, touching the stainless steel faucet, putting a slice of onion on top of your head ... I can’t figure out the science behind that.”



FARM — TO — FORK Faith

The divinity school's Fred Bahnson cultivates
'a whole new way to be a church.'

BY CHERYL (KATIE) MILLER SCARVEY ('83)







When I arrived at Wake Forest as a freshman in the fall of 1979, I was surprised that so few people shared my background. Where were the other students who had baled hay or bottle-fed orphaned lambs?

What I didn't realize at the time was that the kind of family farm I came from — one using traditional methods like manure spreading and crop rotation — was being crowded out by an industrial production system that I believe has had disastrous consequences: for the livestock mistreated by it, for the land and for our health.

It's depressing to think about.

But meeting Fred Bahnson has persuaded me there is hope in the form of a great untapped resource — faith communities — which are increasingly using their land, congregations and resources to grow healthy food and make it available where it's needed most.

Bahnson's mission is to help churches understand how faith and food intersect by equipping future ministers and others to lead the way on food-related issues such as hunger and obesity.

As the director of the Food, Faith, and Religious Leadership Initiative at the School of Divinity, Bahnson is a translator between the sustainable agricultural world and the faith world. Bahnson grounds advice to faith leaders in a practical biblical injunction to till and, more importantly, keep the soil. "The command to care for soil is our first divinely appointed vocation," he says.

"Most of us are pretty ignorant about the way we eat," he says. "We don't know where our food comes from, who grew it, how the land was treated or the workers treated. There's plenty of food in the grocery store, so why worry

about it?" Having a belly full of cheap food, however, isn't such a bargain if it comes at the expense of the soil, which, in Bahnson's view, is the "physical manifestation of God's presence."

Bahnson wants people of faith to understand the profound connection between food and spirituality beyond the obvious symbolism of the Christian communion service. Reconnecting with the land through growing our own food allows us to "become co-creators with God," Bahnson says.

The initiative is about inspiring people to become part of healthier and more just food systems, which bring ethical considerations into the equation rather than just financial ones. "We should be aligning our agriculture with the ways we care for creation," Bahnson explains.

Bahnson, 40, lives and gardens in Brevard, N.C., where he enjoys a life of simple abundance with his wife, Elizabeth, and their three sons on a plot of land shared by his parents. Although his family has deep roots in North Carolina, he grew up in Montana and spent three years in Nigeria, where his parents did mission work.

I visited Bahnson's spread on a beautiful fall day and got a tour of his hillside garden, which he cultivates without the benefit of internal combustion or chemicals. Corn, beans, squash, purslane, quince, pawpaw, figs, Asian pears and a host of other species thrive in this permaculture garden. For Bahnson, diversity, whether it's biological, human or spiritual, is a good and healthy thing.

A compost pile — the heart of any healthy organic garden — has a place of honor on this half-acre, which supplies the Bahnson family with plenty of good things to eat year-round. But it also provides something deeper: a connection with the divine.

Bahnson's first experience of how food can impart a profound sense of God's presence came during a Moravian Lovefeast in Old Salem when he was 5. His calling to feed people snapped into full focus when he was a young adult. With a master's degree in theological studies from Duke Divinity School and inspired by the writings of Wendell Berry, he discovered an affinity for the agrarian life while working as a peace activist with Mayan coffee farmers in Chiapas, Mexico. He returned to North Carolina and set about learning how to farm.

He got the chance to seriously pursue his calling in 2005 as the co-founder of the church-affiliated Anathoth Community Garden in Cedar Grove, N.C., one of the first ministries of its kind in the state.

Bahnson tended to the garden's depleted clay soil and nurtured the volunteer laborers, believing that the physical act of feeding people laid the groundwork for spiritual nourishment. The community created by the garden ranged from church members to Hispanic neighbors to residents of a group home, all of whom bonded over potluck dinners and outdoor concerts. The garden not only fed the needy but also provided, Bahnson realized, "a whole new way to be a church."

Other churches and community groups took note, and community gardens began to crop up all over the state, many church-related. Bahnson estimates there are now more than 100 in Forsyth County alone.

After four years, Bahnson left Anathoth and with the support of a Kellogg Food & Community Fellowship set out on a series of short pilgrimages to other faith communities where people were living lives grounded in the soil. He brought back stories of people whose

lives had been transformed, from a meth cook turned Pentecostal coffee roaster to a Philly cab driver who became a mushroom-growing monk. The stories appear in his recent book published by Simon & Schuster: "Soil and Sacrament: A Spiritual Memoir of Food and Faith."

Stories, Bahnson believes, are what will help faith communities reach people and effect change. Bahnson gives faith leaders the tools to inspire others to join the food and faith movement through a writing workshop called "Faithful

Witness: Creative Writing and Social Change."

His efforts extend far beyond the divinity school. Through conferences, workshops, writing and speaking engagements (including a TEDxManhattan event), Bahnson inspires and connects people of different faiths to work together on food issues.

Nurse and minister Tamica Patterson attended the initiative's Food, Faith and Justice conference in February 2013 in Winston-Salem and last fall entered the divinity school. Along with her husband, she runs a community market, Rebecca's Store, now partnering with local growers and community garden programs to provide certain fresh produce that has been difficult to find in her east Winston-Salem neighborhood.

She wants to educate other faith leaders about the problem of "food deserts" and appreciates Bahnson's inclusive vision

"We should be aligning our agriculture with the ways we care for creation."

Tamica Patterson (MDiv '16) shows fruits and vegetables available in her family's Winston-Salem store.



CCA'S
RE

for the initiative, which seeks to expand what has been largely a white, liberal conversation. “He’s open-minded to all types of individuals and cultures and faiths,” Patterson says. “He pushes for diversity ... and as an African-American woman, I appreciate that.”

Jamie Sims, who attended the divinity school, says Bahnson helped give him the theological framework for a broader vision that includes food and the land in his ethical considerations. “My faith hadn’t taught me how to think about those things before,” he says.

Sims takes agriculture classes at a community college and has managed the Wake Forest Campus Garden on Polo Road, which donates produce to the Campus Kitchen program. Sims has come to share Bahnson’s view of farming as a spiritual endeavor and believes it will be part of his future.

If social change as it relates to our unhealthy food system seems like an overwhelming undertaking, Bahnson says the full vision need not be in place to take action.

“You don’t necessarily have to go out and become a community gardener,” he says. Churches without a plot of land can still start conversations about food and how to work outside the industrial food production system to create something healthier, both physically and spiritually.



s a society, we are at a pivotal moment in our cultural, political and economic history in terms of reconsidering our relationship with food, says Provost Rogan Kersh (’86), a political scientist with a special interest in the politics of food.

“Fred’s message is about the possibility of redemption,” Kersh says. “We are a fallen people when it comes to our food practices, but we can redeem ourselves.”

I see reason to hope in my own little corner of the world. My family’s farm is still intact and has not given ground to development. My husband tends a small but productive organic garden in our yard, and if I’m lucky, I’ll eventually convince him that a few chickens would provide both entertainment and self-sufficiency. I see more and more people in my urban orbit reconnecting with the land, including several local churches with community gardens, and it doesn’t feel like a fad.

It might just be a movement.

Cheryl (Katie) Miller Scarvey (’83) grew up on a sheep and cattle farm in Bridgewater, Va. A former newspaper reporter and editor, she is a communications specialist for the nonprofit Lutheran Services Carolinas in Salisbury, N.C.

Jamie Sims interned at Harmony Ridge Farm in 2013.



When Gail R. O'Day became dean of the School of Divinity in 2010, she paid attention to what ignited students' passions: sustainability, poverty, economic justice and hunger. Out of that understanding came the Food, Faith and Religious Leadership Initiative, launched in 2012 with Fred Bahnson, a writer and permaculture gardener, as director. It also led to the addition of a Master of Divinity degree with a concentration in food and faith, equipping students to take leadership roles on food issues in the church and nonprofits.

Bahnson teaches one course a year while attending to his duties leading the initiative. He is able to do much of his work, including grant writing and conference planning, from his home in Brevard, typically commuting to Winston-Salem for meetings at the divinity school several times a month.

The first course Bahnson taught at Wake Forest in spring 2011 was "Field, Table, Communion: Food and the Work of Ministry," an experiential class that included weekend visits to places like The Lord's Acre, a community garden southeast of Asheville. This spring Bahnson taught "The Monastic Impulse Old and New: Prayer, Work and the Spirituality of Food." The initiative has led to an expansion in the curriculum with

other faculty teaching food-focused courses, including "Culinary Culture in the Black Religious Experience."

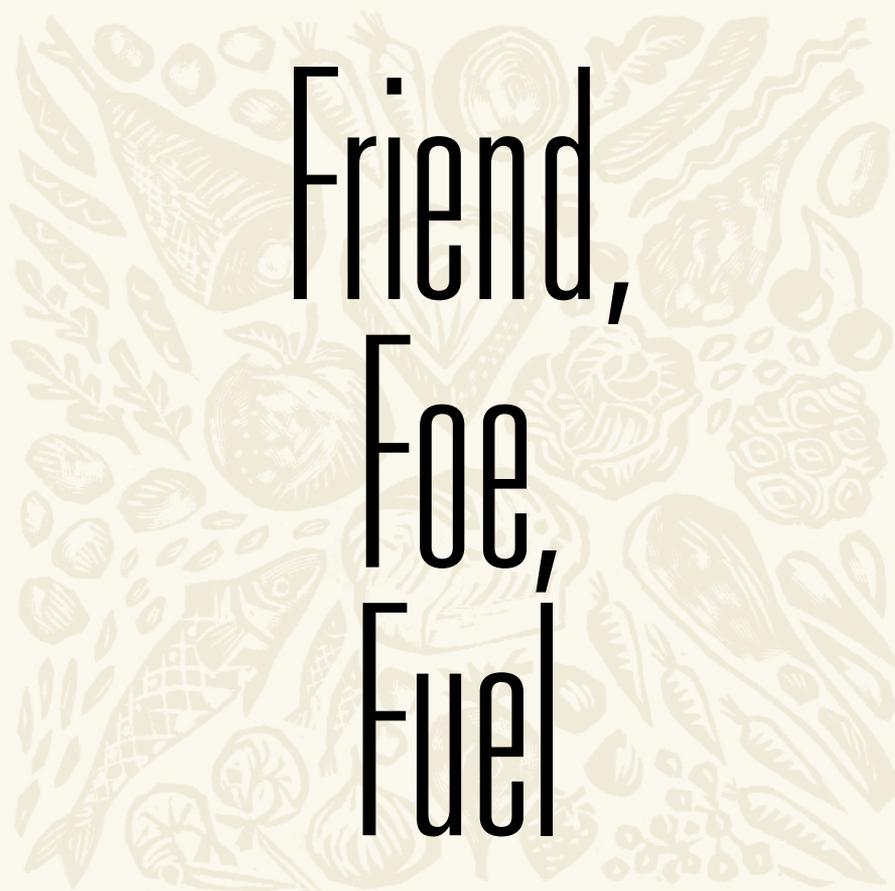
Off campus, the initiative works to bring together faith leaders and other interested parties through conferences and workshops. Living in western North Carolina has allowed Bahnson to expand the initiative's work in that region, hosting retreats and workshops for local clergy and nonprofit leaders. Although national in scope, the program focuses on western North Carolina and on Winston-Salem, which has one of the highest rates in the country of food insecurity, a situation in which a household's access to affordable, nutritious food is limited by a lack of resources.

A two-day Spirituality of Eating seminar in Asheville this past October, co-taught

by Bahnson and eco-theologian Norman Wirzba, attracted 130 participants from the Southeast. In February 2013, the initiative partnered with the School of Medicine's Translational Science Institute and the Maya Angelou Center on Health Equity to host a food justice conference in Winston-Salem. More than 150 participants, including leaders from minority churches, discussed how churches and faith communities could work to alleviate hunger, diabetes and obesity and provide access to healthier foods through such means as urban gardens.

THE INITIATIVE'S REACH





Friend, Foe, Fuel

Food isn't just about nutrition, say faculty scholars; it can bring us together, drive us apart and serve as a powerful force for change.

BY MARIA HENSON ('82) AND KERRY M. KING ('85)

ILLUSTRATIONS BY HANNAH FIRMIN

FOOD AS Delicious

WAYNE SILVER, Professor of Biology

When you say something tastes good, you really mean it “flavors” good. The brain puts together information from taste and olfactory (smell) receptors, along with information about texture and temperature (mouth feel), to produce flavor. Taste receptors only sense things that are salty, sweet, bitter, sour and umami (Japanese for savory). Olfactory receptors respond to thousands of odorants. Taste and olfactory molecules are like keys that open specific “locks,” receptor proteins found on receptor cells. Different people have different locks or number of locks, which is why some of us are more sensitive to some things than others.

Most of what we call flavor is due to olfactory receptors in the nose. As you chew your food, you release chemicals that can be either volatile — they dissolve in air and you can smell them (think strawberries), or nonvolatile — they do not dissolve in air and cannot be smelled (think sugar). Volatile chemicals in your mouth make their way to the olfactory receptors in your nose. That’s why when you have a cold and your nose is stuffed up, food doesn’t “taste” as good. The food tastes exactly the same; the volatile chemicals just aren’t reaching your smell receptors.

Taste aversions may play a role in what we like; if you eat something and become sick shortly afterward you will avoid that food, even if it had nothing to do with why you’re sick. Mouth feel is also an important



component of flavor that’s completely different from taste and smell. It’s what’s activated when you eat hot chili peppers. Why some people like spicy, hot foods and some don’t is not known. Mouth feel is also why we don’t like soggy potato chips; potato chips are supposed to crunch when we chew them!

Wayne Silver researches taste, smell and chemesthesis, the chemical stimulation of somatosensory receptors in the eye, nose and mouth. Examples of chemesthesis include the stinging of ammonia and the burning sensation caused by horseradish and chili peppers.

FOOD AS Memory

STEPHEN MURPHY, Associate Professor of French

When you talk about food and memory in Marcel Proust, you're talking about one particular scene in the novel "In Search of Lost Time." It has to do with the madeleine and a cup of tea. For Americans the madeleine might be exotic, but for a French person it's an ordinary sweet pastry shaped like a scallop shell. It reflects the experience that the narrator has one day when he dips this little cake into his cup of tea. It takes him back in a vivid way and brings to life his childhood in a way that he had not had access to before. It's called "involuntary memory," and the madeleine holds the key to that.

He dips his madeleine into his tea and has this sudden, huge surge of happiness and wonders, "Where did this come from?" Finally, it comes back to him that when he was a boy at his great-aunt's house in Combray, where he and his parents used to go during the summer, his aunt would let him taste the madeleine dipped in her herbal tea. It's this connection between a taste experience he had then and the same taste experience he has years later. He was able to remember the way we all do with the voluntary memory — the intellect — a particular time. But it was limited. The sensual experience he has of the smell and taste of the madeleine and the tea brings this involuntary memory, which is infinitely richer and leads to an understanding of his life.

When people talk about the Proustian moment with the madeleine it is sometimes seen as a mystical



illumination, which in some ways it is, but it's also a very ordinary domestic and daily occurrence. I think something similar happens to a lot of people — even if it's not a madeleine and tea, even if it's not food at all. It can be a sense experience that takes you back in an immediate way.

While Stephen Murphy specializes in French literature of the 16th and 17th centuries, he teaches all levels of French language, literature and culture. His French fiction course includes Proust's work.

FOOD AS Power

YOMI DUROTOYE (P '03, '06, '13), Associate Teaching Professor, Politics and International Affairs and the Center for Global Programs and Studies

Those who control aspects of the food value chain have immense power over those who don't. Food, like water, is one of the two indispensable needs of human beings.

There are different ways that food becomes weaponized: as a weapon of war, as a method of diplomatic and political coercion, as a measure of patriarchal control and as the connivance of governments and agribusiness that are putting chemicals into our food for profit.

The most common one we tend to focus on is food as a weapon of war. It can be more lethal than guns and other ordnances. Wars displace the food producers and the normal patterns of food

distribution, so sometimes wars in those ways can lead to hunger and death. At other times food has been used deliberately as a weapon to kill and subjugate the population under attack. Historically, we see this in the war to defeat Hannibal in Italy and in General Sherman's March to the Sea with his scorched earth strategy. Nowadays we see it in Homs, Syria. The Geneva Conventions since 1977 have banned warring parties to use food in such deadly ways. However, as the situation in Homs is showing, that is not working.

As a diplomatic weapon food aid has been used to coerce countries to do the bidding of powerful countries. Here, I refer to the "National Security Study Memorandum 200," a 1974 report issued by Henry Kissinger and the National Security Council looking at population growth in developing countries, proposing a strategy: reduce your population growth or there will be no food aid for you.

The third, patriarchy, has worked the world over to make women completely dependent on their husbands. For example, colonialism removed ownership rights from African women in many colonies and turned it completely over to men. Women thereby lost full rights to what they produced, which made them vulnerable and controllable.

Yomi Durotoye holds a joint appointment as an associate teaching professor in the Department of Politics and International Affairs and the Center for Global Programs and Studies. He is also the coordinator of the African studies minor program.



FOOD AS Fuel



GARY MILLER, Associate Professor of Health and Exercise Science

The food that we eat provides us with nutrition. Energy for our body is one part of that. Having enough energy is critical to our life. Having too little is probably more dangerous over the short-term than having too much; you can go for decades having too much food, but you can't go very long with too little. Energy comes from carbohydrates, fats and proteins. Depending on the person that energy may be better coming from a high-carb diet or a higher-fat diet. There's a wide range of acceptable intakes of different nutrients. You can have a healthy diet with 40 percent carbohydrates up to 70 percent; same thing with fat, although the percentages are lower, about 15 percent up to 30 percent, with protein filling in the rest of the diet. Getting the right balance is the key. There is no one single diet that works for everybody.

Today, much of our attention is focused on eating too much. But there's also a population that eats too little

and is at real risk for under-nutrition, such as with anorexia nervosa, as well as older adults who could eat too little. Treating those with prominent diseases such as obesity and diabetes or lowering the risk for heart disease requires balancing the right energy and the right nutrients. A lot of current research shows that what makes a good healthy diet has more to do with the food you eat than the nutrients you eat; the percent of carbohydrates is not as important as getting enough fruit and grains, and those types of food. Similarly, consuming fruits and vegetables is more important than taking a multivitamin and mineral supplement.

Gary Miller studies obesity and weight loss and their effects on biochemical changes as well as physical function, and the effects of dietary nitrates on various diseases, including hypertension, stroke, peripheral artery disease, diabetes and chronic obstructive pulmonary disease.

FOOD AS Community

THE REV. K. MONET RICE-JALLOH, Associate Chaplain

As a self-acclaimed foodie, I enjoy a good meal whether it's a shared meal or one I've scouted out from various foodie reviews. Interestingly, it was not until I left New York and branched into different parts of the country that I learned how complex it is for some people to eat alone. Especially if this meal is to be consumed outside of the anonymous secludes of one's home.

In this way, food creates a community. This community is typically made of like minds and empty bellies. For decades families have gathered around the dining table to reconnect lives and be reminded each day that there is a common thread that runs between us for savory delights and um, um goodness.

We see communities form more distinctly along ethnic lines as persons of the diasporas seek to quench their longing for "homemade" recipes with other persons of similar ethnic palates. The diversity of my friend circle grows from my thrill for "authentic" prepared dishes. So whether it is joining my Boricuas for their

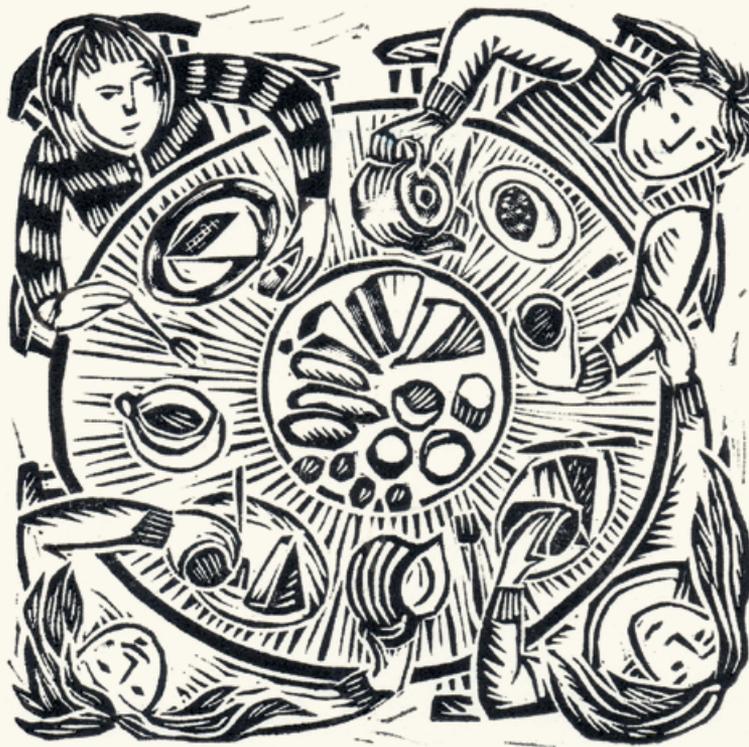
rice and beans or my Vietnamese sisters for pho or Bun Bo Hue (no pork, please), communities are expanded around food exploration.

The satisfaction of the meal is heightened by the company of fellow diners and is to be enjoyed even more than the food. The challenge, however, is in

remembering that. Too often we Americans indulge in "ethnic" foods without ever engaging the people from whom we extract the ethnicity of their cuisine. And even more, perhaps the breakdown of our communities began when we allowed anyone to go without a meal.

K. Monet Rice-Jalloh, a graduate of Princeton Theological Seminary, joined the chaplain's

office in 2012 after serving as an associate pastor at Concord Baptist Church of Christ in Brooklyn, N.Y., and working for Cornell University Cooperative Extension.



FOOD AS a Gift



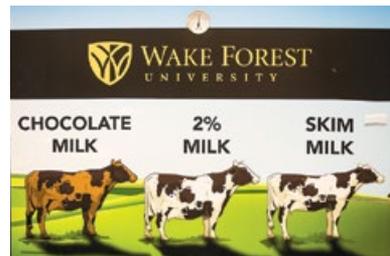
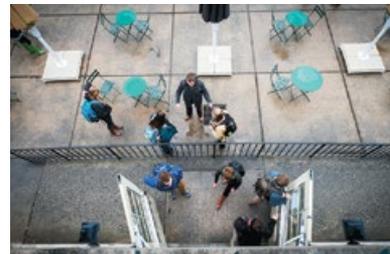
BARBARA LENTZ, Associate Professor, School of Law

Children are entitled to eat. It feels like a gift to me that I'm able to do something for them. I got involved with Backpack because my children go to Brunson Elementary, which had the first Backpack program in Forsyth County four years ago. Teachers, nurses and counselors identify children who look like they have physical signs of hunger, hiding food to take it home or saving it for later. These are little kids in kindergarten or first grade. They have brittle nails and are often sleepy. Before Backpack, one of the teachers said she could not start new units Monday because six or eight children in her class were too hungry. More than half of elementary schoolchildren in Forsyth County get free breakfast and lunch, so what do they eat on the weekends? Backpack sends home a backpack full of food on Fridays that's healthy and kid-friendly. The teacher says now those kids can start learning Monday instead of Wednesday.

Each Backpack program needs to come up with \$10,000 every year, and that is daunting. I wondered where the money would come from. The Forsyth Backpack Program, which I co-founded with Carol

Templeton, an attorney in town, incorporated as a nonprofit to improve collaboration among and help support all 24 Backpack programs in the county. The leadership class of students in the business school's Master of Arts in Management program adopted Forsyth Backpack in fall 2013, and that was a great gift to us. Those students worked hard to raise awareness of hunger in the community and to raise funds — \$20,000 as a holiday gift. We spent every penny on supplemental food for 500 children at several public schools. They had two weeks off from school, but hunger does not take a vacation. The associate dean at the business school said at the time, "Getting ahead doesn't mean leaving others behind." We're going to steal that phrase.

Barbara Lentz is an associate professor of legal writing in the law school, where she received the 2013 Jurist Excellence in Teaching Award. She is a Faculty Fellow and an ACE Fellow at the Institute for Public Engagement. Read about the program she co-founded and the M.A. students' \$20,000 gift at bit.ly/1dJ0Clj.



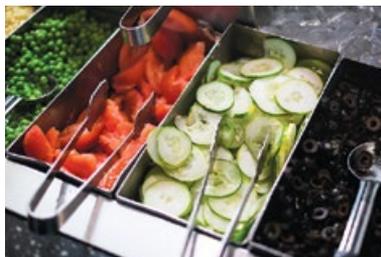
A DAY IN THE PIT





Pit sits? Food fights? Flash mobs? Chow downs? To honor those memories and Aramark employees serving our community every day, here are scenes from sunup to sundown on Jan. 14, the first day of classes after winter break, a time when Wake Foresters returned to their second home and perhaps a second helping.

PHOTOGRAPHY BY KEN BENNETT





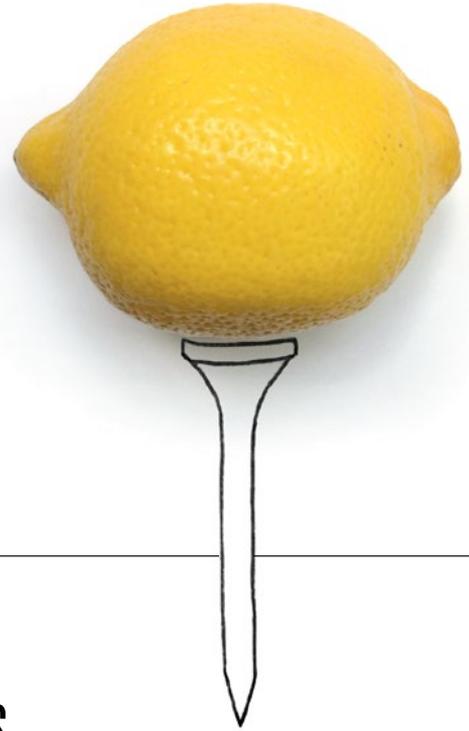
From birds and bees to research and root vegetables, food is an integral part of academic and student life.

*By Maria Henson ('82), Cherin C. Poovey (P'08), Kerry M. King ('85),
Margaret Mercer ('15) and Tess Stowers ('14)*

GIMME AN ARNOLD PALMER!

Hot day? Here's a cool antidote: "Mr. Palmer ('51, LL.D. '70) had been privately brewing a mixture of lemonade and iced tea in his home for many years. In the late 1960s, in a bar in Palm Springs, California, Mr. Palmer ordered a mixture of lemonade and iced tea, and a woman seated next to him overheard his order and said, 'I'll have that Palmer drink.' The drink then spread across the golfing world and became known as an 'Arnold Palmer.' "

— from *"Mentored by the King: Arnold Palmer's Success Lessons for Golf, Business, and Life"* by Brad Brewer



ORDER (WAAAY) UP!

Long before there was a Starbucks in the Z. Smith Reynolds Library, a coffee shop opened in 1965 on the library's top floor, adjacent to what was then home of the Wake Forest theatre. "Wake Forest social life is no longer limited to gossip sessions in the illustrious Duck Inn or atmospheric candlelight dinners in the Slater Pit," the Old Gold & Black reported. The "library-top version of a night spot" offered coffee, tea, pastries, entertainment and a place for students and professors to talk informally for those "willing to climb the eight flights of stairs."

CAMPUS GROUNDS

Student Government founded Campus Grounds in Taylor Residence Hall in 2003, and students still run it. The idea, recalls co-founder Jonathan Willingham ('03), was to create an inviting student gathering place, run by and for students. Stop in and sample popular specialty drinks concocted by students. "Liquid Nutella" (a blend of chocolate, hazelnut and espresso) and "Hatch's Hazelnut" (espresso, white chocolate and hazelnut) are two favorites.

FOODIE CARROLL LEGGETT (JD '68) REMEMBERS WHEN

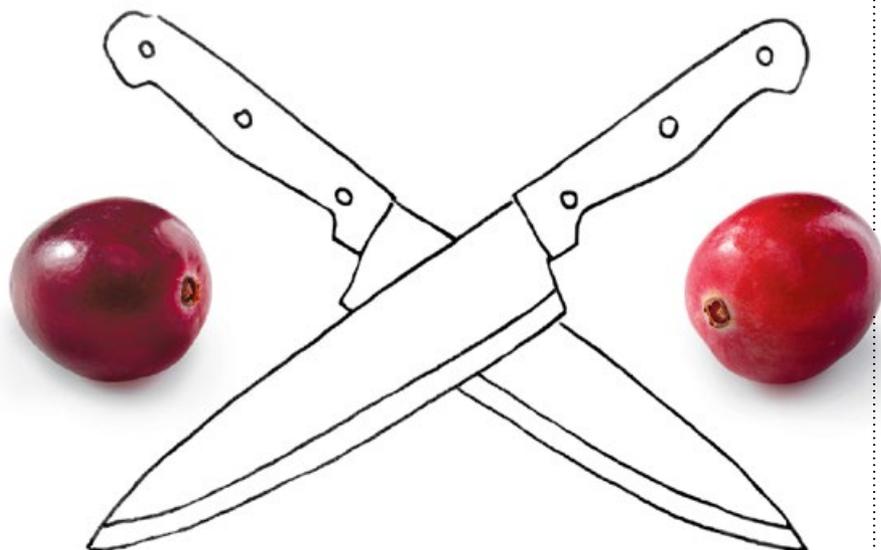
"In the mid '60s, professional law fraternities were on campus, and my PAD brothers and I would gather at the frat house in Kitchin Dorm and go to supper together. We had had enough of Wake Forest cafeteria fare. It was all about cheap eats, so we usually ended up at Bell Brothers over by the airport. 'Meat-and-two' (thick pork chops in gravy, mashed potatoes, beans, dinner rolls and tea) for less than three bucks.

Dixie Pig was a BBQ joint — Lexington style, of course — on the north side of town that we frequented. And then fellow law student Charles Taylor ('63, JD '66, P '01), later a U.S. congressman noted for his frugality, introduced me to a boarding house, where I learned to eat creasy greens — strong and pungent but with good cornbread and country-style steak, a tasty treat."

Leggett, a public relations professional, for years has written about food, people and places in North Carolina.

BEWARE “THE NO-FRIEND ZONE”

First-year students enter the Pit without knowing the significance of the section that sits between an array of refreshments and the oven that spits out pizzas. The legendary area does not have a sign. Within a few weeks, though, freshmen join the upperclassmen in this common knowledge: step over there, and you’re in “the no-friend zone.” Students rarely venture to it unless desperately seeking a quiet place to study. Why was it so named? Mattie DelVecchio (‘14) surmises that it’s “stuck in the back of the Pit and is not very well lit.” But she likes the area for its reduced noise for better conversations. Enter the zone. The peacefulness might surprise you.



IRON CHEF DEACON-STYLE

What does it take to be an Iron Chef winner at Wake Forest? Ask the five seniors who as Team Swizzler won the Student Union’s fourth annual competition last November. Each five-member team had an hour to make an appetizer, entrée and dessert using cranberries, the Thanksgiving-inspired secret ingredient. Team Swizzler made bacon-wrapped shrimp topped with a coconut-cranberry glaze; pecan-encrusted chicken stuffed with spinach and craisins and finished with a balsamic reduction; sautéed summer squash and roasted potatoes and cranberries. Dessert was a citrus crepe with a dollop of fluffy cranberry-infused whipped cream. (The masterminds behind Team Swizzler have turned their passion for food into a business start-up called Swizzler, serving up spiral-cut hot dogs with unexpected flavors like the Greek-inspired “Acropolis” dog or the Italian-inspired caprese dog.)

ASIAN FONDUE, ANYONE?

What better way to celebrate the winter months than with a pot of boiling water, raw meat and vegetables? With little cooking technique required and the ability to create their own unique dish, the student members of ASIA (Asian Student Interest Association) gather around the table once a semester to share in this Asian traditional cuisine known as Hot Pot. The broth simmers in a communal pot. The diners pick their ingredients, cook them in the pot, then choose a sauce for dipping. More than 40 students from around the world participated in the Hot Pot last fall, because as Sara Shi (‘14) said, “It quite literally brings everyone to the table.”

FOOD PRANKS WAY BACK WHEN

“One night a student came bursting into my room, wanting to know why I did not come over and eat fried chicken with them, saying that they had sent over twice for me. Of course, I went in a hurry, as I was very fond of fried chicken. The boys saluted me, saying, ‘Come in, Dave. We have left four nice chicken legs for you.’ Well, I was not long in devouring the four legs, and I remarked that they were the sweetest chickens that I had ever tasted. The boys began to laugh, and I found out that they had sold me. To my disgust I had eaten bullfrogs for a late supper.”

— *D.R. Creecy, a student from 1839-41, in the “History of Wake Forest College” by George Washington Paschal*



DOUBLE DIP OF SCHOOL COLORS

What's rich, creamy and black and gold all over? Winston-Salem's Blue Ridge Ice Cream at Dewey's Bakery has shown its Deacon pride by serving up Screamin' Deacon Oreo ice cream at Wake Forest basketball games for more than two decades.

BEFORE IT WAS THE 'SNAKE PIT'

The campus soda shop (then in Reynolda Hall) was named "Duck Inn" in 1962. In a contest sponsored by Slater Food Service, junior Carolyn Crawford ('63) submitted the winning moniker and won \$10 in Slater food tickets. Rejected names included Deacon Dump, the Greasy Deacon, Slater's Slophouse and Slater's Slow Service. A hot dog special with slaw and chili and a drink sold for 25 cents.

DINNER AND A MURDER?

For \$10 admission a few days before Halloween, Student Union's annual FrightFest Murder Mystery Dinner gives students the opportunity to try out their detective skills to solve a 'murder' in the Magnolia Room. While digging into the main course, students listen as suspects played by actors from About Town Tours proclaim their innocence and alibis. Each table receives clues and character bios to sort through for unmasking the killer. It is a night filled with food, heartache, betrayals and, of course, blood-curdling murder.

GOING GLOBAL, THINKING LOCAL

Last summer, instead of pursuing a typical internship, Shoshanna Goldin ('15) of Allentown, Pa., embarked on the Israel Sustainable Food Tour, organized by Hazon, a Jewish nonprofit focused on creating sustainable and healthier communities. She learned about permaculture from a Hasidic Jewish farmer and mother of four, visited a spice farm for an explanation about the natural sweetener stevia's medicinal value and met with leading researchers in food science. She also blogged. "The crisp falafel, the milky sahlab and the juicy pomelo spark conversations about ingredients, food systems sourcing and kashrut (Jewish dietary laws)," she wrote. "The challenges and successes of farming in the arid Israeli climate and overwhelming focus on supporting local kibbutzim fascinate me." She returned and "incorporated the incredible experiences and insights on sustainable food efforts into planning the 2013 North Carolina Campuses Against Hunger Conference" held at Wake Forest in September.

BURN, BABY, BURN

A typical student at Wake Forest eats about 1,800 calories a day, but a student-athlete typically consumes three times that amount on any given day. A lineman requires nearly 7,000 calories. That means he would need to eat two pieces of pizza and a slab of roast beef at dinner. And as an after-dinner snack? A whole other meal, consisting of a foot-long Subway sandwich and a cookie. Football players aren't the only ones needing multiple plates at the Pit. A soccer midfielder can run up to five miles in any given match, requiring as many calories as the center of the basketball team needs for endurance. If anyone can load up the plate — and deserves it — it's a Deacon student-athlete.



A GLOBAL FOOD MEMORY

“When I was abroad in London in 2010, Professor Claudia Kairoff invited all nearby Wake Forest students to Worrell House for Thanksgiving dinner. The exuberant Ashton Astbury ('12) greeted Madeline Smith ('12), Pat Kelly ('12) and me at the door with an American beer and guided us into the house, chock-full of Wake Forest students and families, enjoying some six turkeys, three hams and delectable sides. With my plate full of traditional Thanksgiving fare, I looked around and marveled at how the very essence of Wake Forest can be created around a crowded table nearly 4,000 miles away from the Forest. It was a highlight of my time abroad.”

— *Sam Perrotta ('12), event and project manager in the provost's office*

RESEARCH RECOGNIZED

Sara Quandt (P '03), professor of public health sciences at Wake Forest School of Medicine, was named “Outstanding Researcher” by the National Rural Health Association in 2007. She also has studied community gardens and farmers' markets in Forsyth County. Quandt and Associate Professor of Divinity Mark Jensen co-teach a class on “Faith, Food Justice and Local Communities.”

WAKE THE LIBRARY

There's nothing fun about exam week — except when the clock strikes midnight. For the past eight years, the Z. Smith Reynolds Library staff has provided midnight snacks to help students relieve stress throughout midterms and finals weeks. The event is Wake the Library. Students chow down on Subway sandwiches, Domino's pizza, burritos and, new last fall, Bojangles' biscuits. With the help of Aramark and staff volunteers, the library served about 320 chicken biscuits, 300 cups of coffee, 245 bottles of water and 44 large pizzas in one night.

A RESEARCH FOCUS: DIABETES AND FOOD

Wake Forest Baptist Medical Center is targeting the cause, prevention and treatment of diabetes with more than \$25 million in outside research funding last year. A portion of this research examines links between diabetes and obesity and the foods we eat. Among the medical center's studies, researchers are examining how trans-fats and fructose tie the risk of those industrialized food components to obesity and inflammation, even when consumed in a diet monitored for calories consumed.

EXOTIC CUISINE

When Groves Stadium (now BB&T Field) opened in 1968, the Old Gold & Black touted the \$4 million stadium's eight concession stands selling such "exotic cuisine as egg rolls, shrimp, chicken and chicken salad sandwiches." A stove and refrigerator could turn out lunch before a game for guests in the President's Box.

CAMPUS GARDEN

At 1141 Polo Road, in the midst of student houses, a small area of land sprouts freshly grown veggies. Four years ago biology Professor Gloria Muday and Jamin Rowan, a teaching fellow in English, envisioned a campus garden as a perfect learning opportunity to immerse their students in food-related studies. What began as an unstructured space is now a well-organized, productive seasonal garden for hands-on learning and research.

The Campus Garden also provides produce for Campus Kitchen to supplement the meals volunteers prepare for community partners. In return, Campus Kitchen volunteers deposit overripe fruits and vegetables into the garden's compost bins. Sustainability Director Dedee DeLongpré Johnston reflects on Campus Garden's success: "It is a way to unplug and get your hands dirty." And for volunteers, taking home some fresh produce is a bonus.



OUT OF THE BUBBLE AND INTO THE HIVE

William L. Poteat Professor of Chemistry Mark Welker knows his way around a lab, a classroom, an administrator's office —and beehives.

Welker, who joined the faculty in 1987 and has served Wake Forest as an associate provost from 2003-2010, took up beekeeping several years ago as a way to naturally pollinate his growing fruit orchard.

He keeps up to six honeybee hives in his back yard; family and friends reap the benefit of those busy bees, enjoying fresh honey that's flavored differently, depending on the time of harvest. "Honey is interesting; it tastes like whatever the bees harvest," says Welker. May's is sweet and fruity; summer's honey has a distinctive tulip poplar flavor; and fall's is, well, musty-tasting thanks to goldenrod nectar.

Beekeeping's benefits don't come without risks. There are the stings, of which he's had many (he keeps an epinephrine pen in the garage for visitors who might suffer allergic reactions). Cold weather is a threat, as are pesticides, and both can and have wiped out some of Welker's hives. His faculty colleague, Reynolds Professor of Biology Susan Fahrback, has helped him understand honeybee genetics and the quirks of their behavior. In summer, for example, bees may take a notion to abscond — they up and abandon the hive for no apparent reason.

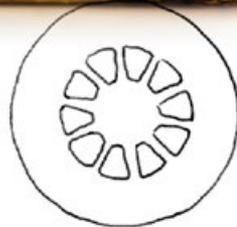
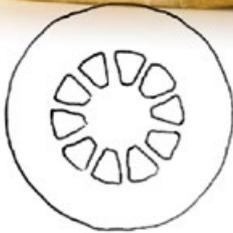
But Welker is not deterred; he brought in new bees last spring and continues to appreciate their gifts; a thriving fruit orchard, daily honey that has helped him overcome an allergy problem, and the bee-pollinated fruit used in his wife Sandy's homemade liqueurs. "We're helping the bees, and I know they're helping us," he says.



Mark Welker

Photo by Chris Mackie





FUN FOOD FACTS

- Number of meals served a day on campus in all venues:
Approximately 9,500
- Number of Chick-fil-A sandwiches sold in a day: Approximately 475
- **Number of pizzas served in a day: Approximately 450 pizza slices**
- Most popular food item: A tie between the forest greens custom salad and the Chick-fil-A sandwich
- Unique food: Nova lox bagel — mild cold smoked salmon served with cream cheese, red tomato and red onion — from Einstein Bros. Bagels in Farrell Hall
- Unique food day: Pitsgiving, from lunch to closing when the Pit serves a Thanksgiving menu exclusively
- Fine dining hit: The most popular meal at Bistro '34 in North Dining Hall consists of grilled salmon filet with tamari-honey glaze, mashed potatoes and sautéed Asian vegetables

450



MEALS ON WHEELS

Arnold Palmer ('51, LL.D. '70) delivered the five-millionth meal last fall for Meals on Wheels in Winston-Salem. Dan Kinney ('61), a 10-year Meals on Wheels volunteer, accompanied Palmer on the special delivery. About 1,200 homebound seniors in Forsyth County receive a nutritious meal every day from Senior Services Inc.

DINING WITH THE DEACS

For a college student, what could be better than a home-cooked meal? A home-cooked meal with fellow Deacons. The alumni office connects Winston-Salem-area alumni and small groups of students for an evening of good food and conversation. Plans are cooking to expand the program in other cities for students home on summer break.



THE DETOX PLAN OF 1835

George Washington Paschal's "History of Wake Forest College" recounts how Professor John Armstrong started a movement in 1835 to abandon the use of coffee. Students learned that "the degeneracy of Italians, Turks and Englishmen" could be traced to coffee. "On the other hand the beasts of the field, including lions, which drank only water had retained their ancient vigor. Man alone had degenerated. 'Here it was shown that coffee had had a large share in consummating this mischief.' "

Subsequently, 26 students renounced coffee in favor of molasses and water. They asked for a separate table, while 10 others "formed a society for the use of pure water." They pledged to keep up the experiment for three months. As Paschal notes, "Whether they held out is not recorded." One did report a headache.

PEEL OUT

All of North Dining Hall's pre-consumer and post-consumer waste (e.g., vegetable peels, food scraps and biodegradable napkins) are fed into a state-of-the-art pulper. The industrial pulper macerates food waste, from banana peels to chicken bones. With water that is recycled through the system, the ground "meal" is transported out of the kitchen into bins that are collected regularly by Gallins Family Farm. "The pulper is the first big step toward the campuswide goal of developing a comprehensive pre- and post-consumer composting program," says Megan Anderson, waste reduction and recycling manager. An electronically monitored, direct-plumbed waste oil management system filters and pumps fryer oil to a sealed outdoor storage tank with the touch of a button. This feature reduces the possibility of oil spillage and contaminations, maintaining the quality of the oil so it can be efficiently repurposed into biodiesel.

DORM ROOM CHEFS

Without the luxury of major kitchen appliances, students might appear consigned to in-room dorm dining that features Ramen noodles and mac 'n' cheese. Dorm room chefs think otherwise. Forget the Panini Press and hand them an iron. They wrap a sandwich in foil, place a towel over it and iron away. Voilà! It's a grilled cheese sandwich. Or they iron out some quesadillas. They turn to the microwave for a scrambled egg breakfast, heating up two or three eggs beaten in a mug with a splash of milk and a dash of salt and pepper. So long stale popcorn and pb&j sammies. Dorm room chefs have better ideas.

REMEMBER WHEN?

From the Wake Forest Magazine Facebook page, we asked alumni to tell us their favorite restaurant, and they offered a buffet of choices, many sadly no longer open.

By Kerry M. King ('85)

Myers' Restaurant, Ketner's Reynolda Manor Cafeteria, Kelly's Hamburgers, Steve's Italian Ristorante, Forest Hill Grill, Ma's Boarding House, Fat Mama's, Pulliam's, Swiss Chalet, Akron Drive-in, Dottie's Diner, Sweet Sue's Dairy Barn, Tavern on the Green, Simos, Pollirosa, Bell Brothers, the Grotto, JoAnn's Chili Bordello, Bonanza, Ryan's, Stamey's, Staley's, Samplers, Sam's Gourmet, Carriage House, Berry's, the Station, Lighthouse Grill, Brass Kettle, Mayberry's, Village Tavern, Mr. Steak, Town Steak House, K&W, Rose and Thistle, Coliseum Kitchen, Riersons, Johnny's, Los Amigos, Tijuana Fats, J.F. Grinz, Libby Hill Seafood, Bennigan's, Darryl's, Rock-Ola Café, Biscuitville, Pizza Spinners, Pizza Garden, Sir Pizza, Elizabeth's Pizza, Mr. Waffle, IHOP, Krispy Kreme, Rainbow News and Café, Jimmy the Greek Kitchen, Little



Paul Simos, his wife, Tina, and son Terry, at the grill of their family restaurant, which closed in 2003.

Richard's, Mr. Barbecue, Newmarket Grill, Diamondback Grill, Rose's Deli, TJ's Deli, the Carving Board, Pine Ridge, PoFolks, Vincenzo's, La Carreta, Shober's, Fourth Street Filling Station, Mountain Fried Chicken, Lucky 32, Cities, Midtown Cafe, Putters, Mayflower Seafood, Nawab, New Town Bistro, Willow's Bistro, Hero House, Cook-Out, Downtown Thai, River Birch Lodge, Mary's Breakfast of Course, 6th and Vine

James Brower ('73)

There was a little late-night grill near the University called **Forest Hill Grill**. It was good for those 3 a.m. hamburgers. **The Restaurant** out near Robinhood Road was easy on the wallet, too. In the late '60s there was **Ma's Boarding House** on Broad Street, it was all you could eat.

Jeffrey Dobbs ('77)

Pizza Garden at 11:30 every night for chili dogs and pizza, **Mr. Waffle** at 2 a.m. for breakfast, **Krispy Kreme** at 5 a.m. for, well, you know.

Ronald Bracken ('79)

Sweet Sue's Dairy Barn for the all-you-can-eat spaghetti special, though **Tavern on the Green** was nice.

Mark Lee Wells ('80)

The Lighthouse Grill Monday night hamburger steak special and the Friday afternoon frosted mug and happy hour tallboy beer can special at **Simos**. Unforgettable!

Sharon Boothe Alm ('83, P '13)

Don't forget **Fat Mama's**: "cheese steer walkin' all the way."

Heidi Stumbaugh Bosley ('87)

Village Tavern and **Darryl's**. And for delivery ... **Dominos**, so sad that I still remember their phone number and I graduated in 1987. And who can forget late-night runs to **Krispy Kreme** just to see if the hot light was on!

David McConnell ('95)

IHOP at Deacon Boulevard at 2 a.m. after watching a Public Enemy concert at Ziggy's and meeting Flavor Flav and friends in the booth next to mine. **Pizza Spinners** wings at 2:15 a.m. just in time for the 2:30 a.m. edition of "SportsCenter," watching Rodney Rogers' ('94) nasty 360 dunk against Carolina on a Saturday night.

Rob Gilbert ('02)

Village Tavern with then girlfriend/now wife and **Mountain Fried Chicken** with the dudes.

Jane Claire Choate Jacobi ('05)

My now husband took me on our first date to the **Fourth Street Filling Station**.



COMMENCEMENT 2014

All about resilience

On May 19, less than a week after she was dismissed as executive editor of *The New York Times*, author and journalist Jill Abramson had a rousing message for the Class of 2014 about resilience and perseverance: “Get on with your knitting.”

As she left her office for the last time May 14, Abramson said, she grabbed a copy of Robert Frost’s 1956 Commencement address at Colby College. The great poet described life after graduation as pieces of knitting to go on with, she told a large audience of graduates, families and news media on Hearn Plaza. “What he meant was that life is always unfinished business. So today you gorgeous, brilliant people, get on with your knitting.”

BY CHERIN C. POOVEY (P '08) | PHOTOGRAPHY BY KEN BENNETT



ABRAMSON'S first public remarks since her firing blended the profound and humorous. Suggesting that leaving the safe cocoon of college must seem scary for graduates, the Harvard alumna and former chief of the Times Washington Bureau acknowledged her own uncertainty for the future — and her excitement to continue working in a profession she reveres. Quoting her father, she said that in times of adversity, show what you are made of. “Graduating from Wake Forest means all of you have experienced success already. And some of you — and now I’m talking to anyone who has been dumped, not gotten the job you really wanted or received those horrible rejection letters from grad school — you know the sting of losing or not getting something you badly want. When that happens, show what you are made of.”

Trustee and Bloomberg View columnist Al Hunt ('65) introduced Abramson as “smart, supportive and absolutely fearless — the qualities that make a great editor.” She noted that leading the Times newsroom had been “the honor of her life” and there was “not a chance” she would remove the tattoo of the paper’s iconic “T” logo from her back.

“What’s next for me? I don’t know, so I’m in exactly the same boat as many of you,” she told the graduates. “Right after this speech I’ve booked a private session with Andy Chan, whose career counseling operation is a model for universities around the world.”

On May 18, Baccalaureate speaker Melissa Rogers, special assistant to the President and executive director of the White House Office of Faith-based and Neighborhood Partnerships, exhorted graduates to be good stewards of the blessings they have received.

“It’s been the experience of a lifetime; I don’t want to leave,” said graduate Kelsey Browne, an English major from Naples, Florida, who landed a job as a contributing writer for a fashion startup in Florida. “Wake Forest has been like a second family — whether it’s the workers in Aramark or the residence hall staff or my professors, they have treated me like family.”

RETIRING FACULTY

From the Reynolda Campus

Mary K. DeShazer, Ph.D., Professor of English and Women’s Gender and Sexuality Studies, 32 years

Claire H. Hammond, Ph.D., Professor of Economics, 35 years

James J. Kuzmanovich, Ph.D., Professor of Mathematics, 42 years

Candyce C. Leonard, Ph.D., Professor of Communication, 18 years

Joseph O. Milner, Ph.D., Professor of Education, 45 years

Ronald E. Noffle, Ph.D., Professor of Chemistry, 47 years

Ralph B. Tower, Ph.D., Wayne Calloway Professor of Taxation, 33 years

From the Medical Center Campus

Michael L. Adler, M.D., Associate Professor Emeritus of Family and Community Medicine

J. Jeffrey Carr, M.D., Professor Emeritus of Radiologic Sciences – Radiology

Thomas D. DuBose, Jr., M.D., Professor Emeritus of Internal Medicine – Nephrology

Iris J. Edwards, Ph.D., Associate Professor Emerita of Pathology

Kenneth E. Ekstrand, Ph.D., Professor Emeritus of Radiation Oncology

Roy R. Hantgan, Ph.D., Associate Professor Emeritus of Biochemistry

Riyaz H. Jinnah, B.Chir., Professor Emeritus of Surgical Sciences – Orthopaedic Surgery

David L. Kelly, Jr., M.D., Professor Emeritus of Surgical Sciences – Neurosurgery

William C. Little, M.D., Professor Emeritus of Internal Medicine – Cardiology

Mark O. Lively III, Ph.D., Professor Emeritus of Biochemistry

Linda C. McPhail, Ph.D., Professor Emerita of Biochemistry

Ronald W. Oppenheim, Ph.D., Professor Emeritus of Neurobiology and Anatomy

David C.S. Roberts, Ph.D., Professor Emeritus of Physiology and Pharmacology

Janice D. Wagner, DVM, Ph.D., Professor Emerita of Pathology

Ronald J. Zagoria, M.D., Professor Emeritus of Radiologic Sciences – Radiology



OPPOSITE PAGE (clockwise from top left): Speaker Jill Abramson, followed by Trustee Al Hunt ('65) and preceded by President Nathan Hatch, in the processional; more than 13,000 graduates and guests attend Commencement; cheering grads toss mortarboards as the ceremony ends; Demone Jackson ('14) with his diploma.

THIS PAGE (clockwise from top left): faculty greet new alumni; Baccalaureate speaker Melissa Rogers receives an honorary Doctor of Divinity degree; the ROTC Commissioning ceremony; graduates sing the alma mater.



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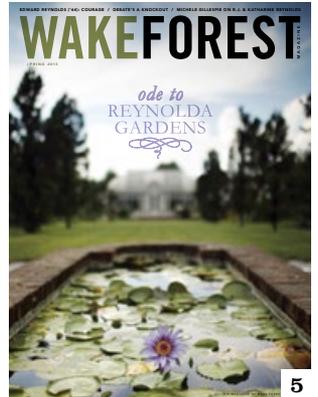
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To read more about *Around the Quad* items, search highlighted terms on the *Wake Forest* website.

1 **Melissa Harris-Perry ('94)**, MSNBC television host and award-winning scholar, is returning to her alma mater this summer as a **chaired professor of politics and international affairs**. She had been a political science professor at Tulane University since 2011. “My love affair with Wake Forest began when I was 16, so having the opportunity to return is thrilling beyond measure,” said Harris-Perry. “Wake Forest taught me the joys of learning, the responsibilities of citizenship and the endurance of friendship. I welcome the challenge of joining this demanding and nurturing

academic environment.” Said Provost **Rogan Kersh ('86)**, “Melissa Harris-Perry is one of the nation’s foremost intellectuals publicly exploring — and thoughtfully influencing — the intersections of politics, race, gender, religion and culture. We are delighted that she has chosen to come home to Wake Forest and help ignite in our students the passion she has for contemporary political issues and social justice.”

2 Wake Forest celebrated its 180th birthday in February at Founders’ Day Convocation. President **Nathan Hatch** presented the 2014 Medalion of Merit to **Margaret Supplee Smith**, Harold W. Tribble Professor of Art Emerita. She was honored for her decades of leadership, pioneering

spirit and lifelong commitment to Pro Humanitate. Professor of Biology **Gloria K. Muday** and Assistant Professor of History **Nathan A. Plageman** received the Undergraduate Research and Creative Activities Center Faculty Award for Excellence in Mentorship in Research and Creative Work. Associate Professor of Mathematics **Jennifer B. Erway** received the Reid-Doyle Prize for Excellence in Teaching. Associate Professor of History **Simone M. Caron** received the Jon Reinhardt Award for Distinguished Teaching. Assistant Professor of Physics **Timo Thonhauser** was awarded the Award for Excellence in Research. Professor of American Ethnic Studies **Ulrike Wiethaus** received the Donald O. Schoonmaker Faculty Award for Community Service.

Associate Professor of Law **Tanya D. Marsh** was awarded the Joseph Branch Excellence in Teaching Award. Associate Professor of Philosophy and Zachary T. Smith Fellow **Christian Miller** received the Kulynych Family Omicron Delta Kappa Award recognizing an outstanding faculty member who bridges the gap between classroom and student life.

3 An unprecedented, longitudinal study from a Bates College professor challenges the value of **standardized tests** in the admissions process. The study found “trivial differences” in examining the college performance of students who submitted standardized test scores for college admission and those who didn’t. Wake Forest, whose test-optional policy began with the freshman class of 2009, was among the 33 institutions studied. Dean of Admissions **Martha Blevins Allman ('82, MBA '92)** discussed the study’s findings and what they meant for Wake Forest. bit.ly/1h11G4v

4 Research by biology graduate student **Max Messenger ('13)** and Professor of Biology **Miles Silman** was featured in the Raleigh News & Observer. Their remote-controlled helicopter and fixed-wing aircraft create photo mosaics for ecological monitoring. Messenger and **Marcus Wright (Ph.D. '95)**, a Wake Forest chemistry lab manager, received funding from CEES and the National Science Foundation to assemble and test two different drones for use in the Peruvian cloud forest. Earlier this year Silman and other researchers used images taken from the drone to create a 3D model of the coal ash spill site at the **Dan River** in Eden, N.C. Using their model and existing aerial images of the pond taken before the spill, the researchers estimated that 16-20 million gallons of ash and water spilled out of the pond on Feb. 2, with up to 15 million gallons released in subsequent days.

5 **Wake Forest Magazine** won three awards in the 2014 CASE District III (Southeast) awards com-

petition. The magazine won an Award of Excellence for Print and Digital Publications; an Award of Excellence for the Spring 2013 Reynolda Gardens photography series with photos by alumnus **Travis Dove ('04)**, graphic design by **Kris Hendershott** and a complementary online slideshow created by Deputy Editor **Janet Williamson (P '00, '03)**; and a Special Merit Award for Hendershott’s design of the Spring 2013 cover featuring Reynolda Gardens.

6 Would you let an artist perform life-saving surgery on you? You might someday, if the artist is a painting robot. Chemistry major **Timothy Lee ('16)** built a robotic painting arm that can replicate the lines and shapes a surgeon makes with a scalpel using a paintbrush and canvas. His invention, a creative blend of art and science, could one day lend doctors a hand in practicing complex, robot-assisted surgeries without having to step foot in an operating room. With the support of a grant from the **Undergraduate Research and Creative Activities (URECA) Center**, Lee teamed up with **Craig Hamilton**, an associate professor of biomedical engineering at Wake Forest Baptist Medical Center, and got to work on his mechanical arm. Lee said painting and surgery have more in common than initially meets the eye. A painter has to be nimble and precise with his brushstrokes much like a surgeon must be nimble and precise with a scalpel. “When you are dissecting a part of the human body, you have to be one hundred percent perfect,” he said. “If you think about painting something like the ‘Mona Lisa’, you have to be perfect with your brush.”

7 **Alan Fox ('79, MBA '81, P '12)** donated \$2 million to support the football program. His gift will allow Wake Forest to start the design process for a new sports-performance center, including space for coaches’ offices, team meeting rooms and other player areas. The plans are designed to improve upon the current Bob McCreary Strength and Conditioning Center with

a new facility that can accommodate not only football but also the training needs of more than 350 student-athletes that compete in 18 sports. The facility will also enhance the nutrition program for student-athletes.

8 Ten 2014 graduates will be working on campus for the next year after being selected as **Wake Forest Fellows**. Each fellow is a full-time employee and will participate in leadership activities as well as interact with top administrators and faculty to learn about higher-education administration. The Wake Forest Fellows for 2014-15 are: **Joseph Belangia**, Information Systems; **Le’Ron Byrd**, Z. Smith Reynolds Library; **Zach Garbiso**, Office of Personal and Career Development; **Rebecca Gleichenhaus**, START Gallery; **Blake Harrison**, Wake Forest Baptist Medical Center; **Logan Healy-Tuke**, University Advancement; **Paige Horton**, Campus Life; **John Allen Riggins**, President’s Office; **Kimberly Quick**, Provost’s Office; and **Muhammed Siddiqui**, Dean of the College.

9 **Angéla Kóczé**, visiting assistant professor in the **Department of Sociology** and an **Academic and Community Engagement Fellow through the Institute for Public Engagement**, received the 2013 Ion Ratiu Democracy Award from the Woodrow Wilson International Center for Scholars. Kóczé is a leading Hungarian Roma rights activist and scholar with an international reputation for her interdisciplinary approach combining political activism and policymaking with in-depth participatory research studies. The award brings international recognition to the ideas and accomplishments of individuals around the world who are working on behalf of democracy. In 2012 Nobel Peace Prize laureate Aung San Suu Kyi received the honor.

10 Share your Wake Forest photos and tweets on the Wake Forest Magazine tagboard. Use **#wakeforest-magazine**

STALWART PHILANTHROPIST BOB MCCREARY ('61) GIVES \$7.5 MILLION

By Maria Henson ('82)

Bob McCreary came from rural Caldwell County, N.C., to Wake Forest in 1957 on a football scholarship and has never forgotten what he gained from his time as a student-athlete. As founder of McCreary Modern Inc., a furniture manufacturer in Newton, N.C., he has been giving back for decades.

In the spring he made a \$7.5 million gift that added momentum to the University's plans for a sports-performance center designed to meet the training needs of more than 350 student-athletes who compete in 18 sports. The new building will also be home to the football program and the nutrition program for all student-athletes. The building will be behind the Miller Athletic Center on the Reynolda Campus. McCreary's most recent gift, when added to the \$2 million gift from alumnus Alan Fox ('79, MBA '81, P '12) and others' contributions, brings total commitments to more than \$12.5 million in support of the football program since the launch of the Wake Will capital campaign last October. McCreary's lifetime commitments to Wake Forest total \$15 million.

In March Maria Henson ('82) talked with McCreary about his devotion to Wake Forest. Following are edited, condensed excerpts from the conversation.

Maria Henson: Do you recall the day you signed on to be a Wake Forest football player? How did it work then?

Bob McCreary: My senior year I went to Hudson High School in Caldwell County (about five miles outside Lenoir). I had several scholarship offers to Division I schools. In addition to Wake Forest, there were Duke, Clemson and South Carolina. I chose Wake Forest because I just felt comfortable there from the beginning – with the coaches and the environment.

Henson: Did you know other Wake Foresters in your area at the time?

McCreary: No. I grew up in a very rural environment. I didn't really know people who went to college. When I went to Wake Forest as a freshman it was all a totally new environment to me. Totally. My dad worked in the furniture factory all of his life, on a production line. That's the environment I grew up in.



At left, Bob McCreary (right) receives an 'I'm Bob' button from Barry Faircloth ('93), associate athletic director. At right, students thank Bob during the Wake Forest-Duke basketball game.



Scenes from the celebration, including football players dousing McCreary with confetti instead of Gatorade.

Henson: When did it dawn on you that something special was happening?

McCreary: It was all such a new experience for me, and that's the way I've dealt with life. You go into a new environment or experience, and you don't act shocked by it, you just adapt. But the comfort level was always there. I loved my environment at Wake Forest.

Henson: Were there particular people who inspired you as a student and as an athlete?

McCreary: Academically, I didn't know what I would pursue. My sophomore year I took a speech course. Dr. (Franklin R.) Shirley and Professor (James H.) Walton were very instrumental. I gravitated to these two people. They took me under their wing and gave me direction, and that ended up being my major. The person who had more influence on me than anyone else athletically perhaps was our trainer, (R. Lewis) "Doc" Martin Jr. I had a severe knee operation my freshman year after the spring game. Back then (a torn MCL) was the end of your career. And I thought it was for mine. I came back my sophomore year and said, "I don't think I can do this." Doc Martin said, "You can't quit. If you quit now, you'll quit again." That has always stuck with me. He wouldn't let me quit, I didn't quit and I've gone through life pretty much with that attitude.

Henson: You arrived at a new campus and have watched it grow and change. What should alumni from your era know about this evolving University?

McCreary: I think it's only getting better. We still hold true to the same values that we had 50 to 60 years ago, but I think

today we're far more advanced. Today we're on the cutting edge of higher education. You've got to be proud of that, of the facilities that are being built at Wake Forest.

Henson: Define that list of values.

McCreary: At Wake Forest they really care about the person. You can take that from sports to academics. In football they bring in boys with promise and they build them into outstanding young men, athletically and academically. They are not just athletes. (The school) cares about the individual. That's been my history there.

Henson: What gift among the many you have given to Wake Forest has brought you the greatest joy?

McCreary: I'm hoping the most recent one will. I would say to this point, certainly my participation in the Deacon Tower. Not only do I enjoy it, but also I get great pleasure in seeing people there. It was wonderful to be a part of that with the lead gift. And the (BB&T Field) scoreboard dedicated to my class of 1961. Instead of feeling like I gave, I feel like I'm receiving when I'm there.

Henson: What have I not asked you that you wish I had?

McCreary: One thing I keep repeating: I am so pleased to give back to people and to institutions that have been a vital part in my being where I am today. Without those people and institutions, I would not be here. Wake Forest and the people who inspired me there, the friends I have made there over the years – it's a thrill, a privilege, to be able to give back and see the benefits of the gift.

DISTINGUISHED ALUMNI REFLECT THE SPIRIT OF WAKE FOREST



A businesswoman who merged her worlds of head and heart. A lawyer who stepped up for his community after a tragic shooting. A trustee renowned for his legal acumen and service throughout North Carolina.

Karen Bruton (MBA '84), Norman B. Kellum Jr. ('59, JD '65, P '96) and James T. "Jim" Williams ('62, JD '66, P '89, '92) were named the 2014 Wake Forest Distinguished Alumni Award winners. They were recognized at a gala dinner on April 11.

Each honoree reflects the spirit of Pro Humanitate through service to community and alma mater. Nominations come from within the Wake Forest community. The Executive Committee and the Volunteer Identification Committee of the Alumni Council, which represents the Wake Forest Alumni Association, select the finalists.

James T. Williams Jr. ('62, JD '66, P '89, '92)

Greensboro, N.C.



As a standout tackle on Wake Forest's football team in the early 1960s, James T. "Jim" Williams ('62, JD '66, P '89, '92) once considered pursuing a career in the NFL until Professor of History Forrest Clonts (1920) encouraged him to attend law school.

Williams, who was a first generation college student, said he was inspired by professors to broaden his horizons. Wake Forest is more than buildings or even lifelong friendships, he said at the distinguished alumni gala. It is "a state of mind."

A partner with Brooks, Pierce, McLendon, Humphrey & Leonard, LLP, Williams has developed a reputation as a civil, honest, hardworking advocate for his clients who has been named North Carolina's best corporate trial lawyer several times.

He brought those same traits to serving Wake Forest — as a member of the alumni council, College board of visitors and the School of Law's board of visitors. He was first

elected to the University's board of trustees in 2002 and served as vice chair from 2007 to 2009 and chair from 2009 to 2012. He was named a life trustee in 2013. He serves on the cabinet for the Wake Will capital campaign and on the boards of Wake Forest University Health Sciences and Wake Forest Baptist Medical Center.

"Jim embodies the spirit of Wake Forest as well as anybody I know," said President Nathan O. Hatch. "His service has been exemplary in every respect."

Williams has consistently been recognized by legal publications and his peers as one of the top lawyers in North Carolina and the United States. In 2012, he received the North Carolina State Bar Association's highest award for distinguished service. In 2010, he was honored as only the third person to receive the bar association's Advocate's Award, given to recognize superstars in the legal profession.

Williams also has served his community as chair of the Community Foundation of Greater Greensboro and on the boards of BlueCross BlueShield of North Carolina and the Greensboro Area Chamber of Commerce.

A fellow attorney once described Williams as "the perfect example of the lawyer leader, committed to serving his clients, his profession, his community and his family."

Williams and his wife, Barbara, have two children, Anne ('89) and Patricia ('92, JD '96).

— Kerry M. King ('85)

Norman B. Kellum Jr. (’59, JD ’65, P ’96)

Trent Woods, N.C.



After four people were critically injured following a shooting in Greenville, N.C., last summer, Norman B. Kellum Jr. (’59, JD ’65, P ’96) established a relief fund called “Greenville Strong,” for those victims and the victims of future acts of random violence. When two local

high schools won state football titles, Kellum and his law firm helped the teams purchase championship rings.

Those are two of the many ways that Kellum serves Greenville, New Bern and other eastern North Carolina communities. “I don’t know of anyone who embodies the motto of Wake Forest University more than Norman Kellum,” said Tom Denton (’69), who lives in New Bern.

Kellum funded a scholarship for Wake Forest undergraduates several years ago. He and his wife, Ruth, also have funded a breast cancer awareness/education fund through the CarolinaEast Foundation in New Bern. He is currently chair of CarolinaEast Health Systems board of directors and a past president of Craven Regional Medical Center Foundation. He also has served on the School of Law’s board of visitors.

When he received the Distinguished Alumni Award, Kellum said he tries to exemplify Pro Humanitate by serving others. “To me, it’s tending to the one next to you. ...It means who needs help? I try to help the one who needs it.”

A veteran of the U.S. Army’s 101st Airborne Division, Kellum has lived in eastern North Carolina most of his life. He is president of the Kellum Law Firm, with offices in New Bern, Greenville and several other cities. He and his wife have two daughters, Beth and Catherine (’96).

“I have lived in four states and lived and worked in many locations, but I have never seen anyone with the community commitment of Norman B. Kellum Jr.,” wrote Milton Gold (’69) in his nomination letter for Kellum. “I am proud that he is a fellow Deacon.”

— Kerry M. King (’85)

Karen Bruton (MBA ’84)

Brentwood, Tenn.



Making money or making a difference? If you had to choose, which would it be? Karen Bruton (MBA ’84), an accountant and business executive, has combined her success for the former with her desire to devote her life to the latter — giving people “a new tomorrow.”

As founder of Hope Investments, Bruton traveled globally and saw firsthand poverty and the absence of basic human needs such as food, shelter and water. After 25 years as vice president and controller of two corporations, she embraced the spirit of Pro Humanitate and left the corporate world to be an agent of change in places neglected and forgotten.

Bruton, who was born in North Carolina, was always good with numbers and business, wrote Jay Cooper (’97), who nominated her for a Distinguished Alumni Award. “She wanted to make a difference in others’ lives using the gifts and talents given to her by God,” he wrote. “She also wanted to pursue this passion in a way that enabled people to be self-reliant; giving a hand ‘up’ instead of a hand ‘out.’ ”

In 2007 Bruton merged her worlds of head and heart by forming Just Hope International — a fundraising organization working to break the cycle of poverty, restore human dignity and make a lasting impact. All proceeds support life-altering projects such as a pineapple farm in Sierra Leone that will serve as the economic engine to restore hope, health and stability in a community destroyed by decades of civil war.

“Make an impact that lasts is our motto,” said Bruton at the Distinguished Alumni Awards dinner.

“The true meaning of life is to plant trees, under whose shade you do not expect to sit,” wrote Cooper, citing a quote by Nelson Henderson that appears on the Just Hope International brochure. “Karen is planting a lot of shade trees.”

— Cherin C. Poovey (P ’08)

Watch videos about the honorees at bit.ly/1iQU1cp

class notes



Elliot Berke ('93) has served as president of the Alumni Association for two years. He turns over leadership of the association this summer to Sarah Young Taylor ('79) of Rocky River, Ohio.

What did you find most rewarding about serving as alumni association president?

Serving as president has been one of the greatest honors of my life. It's been a great way to give something back to a place that has meant so much to me. It's provided me the opportunity to represent alumni and serve as a conduit between alumni and the administration on issues facing our community. But probably what I enjoyed the most was having my wife and kids experience and come to love all that Wake Forest has to offer. We have tremendous memories of the last few years. I want to thank Brian Joyce ('94) and his wife, Irene Apgar, for their ongoing hospitality — they've put me up at their house for almost every alumni council meeting.

You have been active in the Washington, D.C., alumni club, especially with the Wake Washington program and the DC Connects program, which connects students with alumni mentors. What do you find most rewarding about working with students?

Working with students always reminds me of why we volunteer in the first place: they are the future of Wake Forest, and the future volunteers for Wake Forest. Alumni were incredibly helpful to me when I was start-

ing out in D.C., so I always try to do the same. I think it's important to pass on that tradition and commitment. And I'm often struck at how well-prepared our students are for the so-called real world — that's always exciting to witness.



Elliot Berke ('93)

What's your message to alumni about what's happening at Wake Forest today?

Wake today may look different from when we were in school, but at its core it remains the same. Our teachers still teach, and our administration continues to strive to educate the whole person. I think the renewed focus on wellness and on interdisciplinary study are very important components to preparing students for future success.

Part of your role has been to promote the Wake Will campaign; what do you tell alumni about the campaign?

The Wake Will campaign is the impetus we need to create opportunity, educate the whole person and inspire excellence. We come from a rich heritage of great resolve and goodwill in the midst of challenges and opportunities. We currently live in an exciting part of Wake Forest's story, where students are encouraged to find their passion and purpose in life and pursue it. But, we also continue to envision how we can make Wake Forest even better for future generations.

Since this issue of Wake Forest Magazine is focusing on food, what are some of your food memories?

I still joke with my fraternity brothers that it felt like we went out to eat every two hours. I think we went to Mountain Fried Chicken the day it opened. If my memory serves me correctly, I think back then you could get 10 wings, wedges and green beans for under \$3. The Moose was obviously a couple dollars more. Whenever we are in town, Davis Jackson ('93), Brian Joyce ('94) and I never miss a trip to Mountain Fried. Ronnie's Wings was always a destination, too, as was Bell Brothers, Biscuitville and the original Mi Pueblo off Stratford Road. I was sad when the Grotto closed my freshman year, but the place was a fire hazard. I also was a big fan of K&W's chicken pan pie — we took our kids there last year, and they of course were hooked, too.

1950s

Edgar D. Christman ('50, JD '53) and **Jean Sholar Christman ('51)** are happily retired at Salem town community in Winston-Salem. Ed arrived at Wake Forest as a student in 1947 and stayed for a lifetime. He served as Baptist Student Union director, Baptist campus minister, assistant chaplain and then University chaplain from 1969 to 2003. Their daughter, **Carolyn Christman (MA '84)**, shares that a biographical website has been created to collect stories and memories of her parents' lives (edchristman.com).

Evelyn "Pat" Foote ('52, LLD '89) was recognized for her service to her country at the Wake Will campaign event in Washington, D.C., in April. She is a retired brigadier general with 30 years of service, the first female Army officer to serve on the faculty of the Army War College, the first female officer to command an army brigade in Europe and the only female general officer to serve as the Army's Deputy Inspector General for Inspections. She retired in 1989, was recalled to active duty to serve on the Army's Senior Review Panel on Sexual Harassment and retired again in 1997. She is president of the Alliance for National Defense and an active spokesperson on the role of women in the military. Read more at magazine.wfu.edu (bit.ly/1jV33WU).

Sara Page Jackson Lewis ('52, P '78) has retired after 17 years in the planned giving department at Davidson College and has moved back to Charlotte, NC. She has three sons. Her oldest son, **Drew ('78)**, and his family live nearby.

Betty Lentz Siegel ('52, P '88, '89) retired as president of Kennesaw State University in 2006. She has received the inaugural Emily B. Grigsby Award for a "lifetime of inspiration and achievement" from the Georgia Commission on Women and the Georgia Women's Institute.

Hunter James ('54) has published a fictional book, "Wayside Cabaret: Old Wake Forest Days: College Life in the Fifties" (Feb. 2014).

Jack Jennings ('57) founded Davis Mountains Fitness & Training Camp in 1980. In August 2014 in the Fort Davis and Alpine, TX, area, there will be altitude training for runners and cyclists in West Texas.

Phillip Griffiths ('59, SCD '73) has received the 2014 American Mathematical Society Leroy P. Steele Prize for Lifetime Achievement. He is professor emeritus at the School of Mathematics at the Institute for Advanced Study in Princeton, N.J. The award honors his contributions to the field of mathematics and his groundbreaking work in algebraic geometry and differential equations. Read more at magazine.wfu.edu (bit.ly/1bZdPIS).



Lewis
('52)



Morrison
(JD '63)



Wilson
('67)

will accept signed book requests at scheido@grm.net.

Sam Gladding ('67, MAEd '71, P '07, '09) is chair and professor of counseling at Wake Forest. He has published a new book, "Counseling Theories for Human Services Practitioners" (Pearson, 2014). He received a Distinguished Alumni Award from the University of North Carolina Greensboro's School of Health and Human Services, where he received his PhD in 1977. The award recognizes persons who have attained national and international stature through their achievements in teaching, scholarship and service.

Jim E. Snyder Jr. ('67, JD '70, P '91) has been practicing law for 43 years. He is running in the Republican primary to challenge U.S. Senator **Kay Ruthven Hagan (JD '78)**.

Jon Wilson ('67, P '97) is of council in the commercial litigation practice group of Broad and Cassel in the Miami office.

Richard V. Bennett ('68, JD '74) is a partner with Bennett Guthrie PLLC in Winston-Salem. He has been named a N.C. Super Lawyer.

Pete Daniel ('61, MA '62, P '90) is a retired senior curator at the Smithsonian's National Museum of American History and an award-winning author and historian on the transformation of the South in the 20th century. He has written seven books, including "Dispossession: Discrimination Against African American Farmers in the Age of Civil Rights" (UNC Press, 2013) and "Toxic Drift: Pesticides and Health in the Post-World War II South" (LSU Press, 2005). He has served as president of the Organization of American Historians and the Southern Historical Association. He presented lectures at Wake Forest in February. Read more at magazine.wfu.edu (bit.ly/1h5CuK2).

Fred Gilbert Morrison Jr. (JD '63) has received the Excellence In Judicial Service Award from the N.C. Police Benevolent Association Board of Directors.

Mary Beth Packard ('64) has retired as a United Methodist minister after 14 years in the Florida Conference. She married Keith Krueger in 2011, and they live in Bartow, FL, where she serves as a volunteer guardian ad litem for the Tenth Judicial Court.

Tracy Melvin "Mel" Williams ('65) was praised for his work fighting poverty by Durham, NC, Mayor William Bell in his State of the City address. Williams is the coordinator and co-founder of End Poverty Durham, an interfaith and community advocacy coalition. He is the retired senior pastor of Watts Street Baptist Church in Durham. Read more at magazine.wfu.edu (bit.ly/1fNx6b6).

Robert Espenscheid ('66) has published an historical novel of the American Civil War, "Shiloh Firefly." Rob and his wife, **Sharon Cox Espenscheid ('66)**, send warm regards and

Wake Forest Magazine welcomes Class Notes submissions from alumni. There are three ways to submit information:



STANDARD MAIL:

Class Notes Editor
Wake Forest Magazine
PO Box 7205
Winston-Salem, NC 27109-7205



EMAIL: classnotes@wfu.edu



ONLINE:
magazine.wfu.edu/classnotes



Grundies ('73)

John N. "Nick" Fountain (JD '68) is with Young Moore & Henderson PA in Raleigh, NC. He has been named a N.C. Super Lawyer.

Cameron Yow ('68) had his debut flash fiction, "Dawn, again," featured in the Vestal Review, Issue 45, Winter 2014 (vestalreview.net).

T. Merritt Bumpass Jr. (JD '69) has been named to the management committee of Frantz Ward LLP in Cleveland. He continues to practice labor and employment law.

George Grove ('69) was a member of the musical group, The Foresters, formed while at Wake Forest with fellow students **Pat Brown ('68)**, **Graydon Eggers ('68)** and **Jerry McDowell ('68)**. He joined The Kingston Trio and has been performing, playing the banjo and guitar and singing with them for 38 years. Read more at magazine.wfu.edu (bit.ly/1dtgUwa).

Douglas S. Punger ('69, JD '72, P '06) is of counsel practicing education law with Faw Fogler & Johnson in Mount Airy, NC. He has been appointed by N.C. Gov. Pat McCrory to the board of the N.C. Partnership for Children and is on the search committee for its next president. He is board chairman of Smart Start of Forsyth County and on the boards of the Arts Based School in Winston-Salem and the Sea Oaks Council of Co-Owners on Edisto Island, SC.

Stan Whitley ('70) retired in 2013 as professor of Spanish and linguistics after 23 years with Wake Forest. He served as president of the 2005 and 2012 Mountain Interstate Foreign Language Conference, was a reviewer for Georgetown University Press and an associate editor of *Hispania*. He authored and co-authored books and articles on Spanish and linguistics and lectured at the Universidad de Sevilla and universities in Tokyo, Kyoto and Nishinomiya, Japan.

Robert S. Murray ('71) served in the U.S. Navy during the Vietnam War. He has been elected Connecticut State Commander of the American Legion.

Carolyn Burnette Ingram (JD '72) is with Ingram & Ingram in Kenansville, NC. She has been named a N.C. Super Lawyer in family law.

Dave Grundies ('73) has been named president and CEO of GET Engineering Corp. in San Diego.

1970s

Robert N. Clarke ('70) was honored by the Washington County Bar Association for his 40 years of legal service. He and his wife, Victoria, celebrated their 30th wedding anniversary and have two grandchildren.

Mary Jo Hord Whitley ('70) has retired from the Winston-Salem/Forsyth County school system. She taught exceptional children in middle and high school and now teaches an adult basic education class at Forsyth Technical Community College.

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A gift to the Wake Forest Fund sets in motion a self-supporting cycle of events. When the best and brightest students with the potential to change the world engage with the best and brightest faculty, that helps drive rankings. Higher rankings increase the value of a Wake Forest degree, and the value of a Wake Forest degree helps attract the best and brightest students. **See how we did that?**

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Lawrence N. Holden ('73, P '99) is with Holden & Mickey Inc. in Winston-Salem, providing financial services through MassMutual. He has been named a leading producer.

Henry C.T. "Tip" Richmond III ('73) shared his Wake Forest family connections and those of his wife, Susan Beto Richmond. Those connections include a brother, **John Richmond (MBA '82)**; a niece, **Sarah Richmond ('10)**; a brother-in-law, **Louis "Macky" Beto ('76)**; a nephew, **Louis Beto Oliver ('03, MSA '04)**; and now a niece, Megan Beto, who has been accepted in the Class of 2018.

Donna Fuchsluger ('74) retired in 2013 from the office of the general counsel, Social Security Administration.

Cecilia Rapela Silva ('74) is the founder and headmaster of Northern Hills Bilingual School in Mar del Plata, Argentina. The school, which celebrated its 25th anniversary last year, has an exchange program with high schools in Winston-Salem. Read more at magazine.wfu.edu (bit.ly/ORITjo).

A. Hugh Greene ('75, P '00) is CEO of Baptist Health System in Jacksonville, FL. He received Modern Healthcare magazine's national Community Leader of the Year award and was elected chair of the board of trustees for the University of North Florida. He and his wife, **Susan Hutchins Greene ('74, P '00)**, have three sons and two grandchildren.

William Scott Jumper ('75) has retired from teaching and coaching in public high schools after 33 years in South Carolina and four and a half years in North Carolina. He and his two dogs live in a log home outside Asheville, NC.

Thomas H. Davis Jr. (JD '76, P '05, '08, '10) is a partner with Poyner Spruill LLP in Raleigh, NC, and immediate past president of the Wake County and the Tenth Judicial District Bar Associations. He has been elected vice president of the N.C. Supreme Court Historical Society.

Steve Duin ('76, MA '79) writes the Metro column at The Oregonian in Portland, OR. He published his first novel, "The Less We Touch," through Wake Forest Digital Publishing. The novel deals with the threats posed to teenage girls when their parents are all-too-present in their athletic careers ... or far too absent.

Joslin Davis (JD '77) has been elected first vice president of the American Academy

of Matrimonial Lawyers. She is a shareholder with Davis Harwell & Biggs PA in Winston-Salem.

Mary Jo Sweeney ('77) is region director, Northeast, of USAA's Military Affairs group, overseeing the team delivering corporate sponsorship and military community outreach operations in 15 states and Metro D.C. She and her husband, David, live outside Annapolis, MD, and enjoy their three boxers and seven horses and sponsoring Naval Academy midshipmen.

Joseph W. Williford ('78, JD '81) is with Young Moore & Henderson PA in Raleigh, NC. He has been named a N.C. Super Lawyer.

Rudy L. Ogburn ('79, JD '82) is with Young Moore & Henderson PA in Raleigh, NC. He has been named one of Business North Carolina's Legal Elite in tax/estate planning and a N.C. Super Lawyer.

Scott Wallace ('79) has been named a fellow of the American Psychiatric Association.

1980s

Howard L. Borum (JD '80, P '08) is a director and shareholder with Carruthers & Roth PA in Greensboro, NC. He has been named a N.C. Super Lawyer in real estate law.

Charity Johansson ('80) has co-authored a book, "Transforming Students: Fulfilling the Promise of Higher Education" (Johns Hopkins University), to shape students into engaged adults who embrace learning as a lifelong endeavor.

Jerry T. Myers ('80, JD '84) is a managing partner with Smith Debnam Narron Drake Saintsing & Myers LLP in Raleigh, NC. He has been named a N.C. Super Lawyer in bankruptcy and creditor/debtor rights.

Benjamin Keith Hodge ('81) was promoted in 2013 to colonel in the N.C. Army National Guard where he is senior command chaplain. He has been deployed three times to the Middle East and has been awarded the Bronze Star and Meritorious Service Medal. His civilian career is with Davidson Audio Visual. He and his wife, Kate, and children, John and Eleanor, live in Winston-Salem. He is the son of **Ray K. Hodge ('50)**.



Greene
('75)



Hodge
('81)



Sousa
(JD '81)

John Charles Hunter ('81, JD '85) is a partner with Adams Hendon PA in Asheville, NC. He has been appointed by N.C. Gov. Pat McCrory to the N.C. State Banking Commission. He and his family spent 2011 and 2012 in Zurich, Switzerland, where he was associated with the law firm of Meier Greter Rechtsanwaite. An article, "Swiss Banking Angst," based on his work in Zurich, was published on the GlobalPost news site.

John D. Martin ('81) is with Cranfill Sumner & Hartzog LLP in Wilmington, NC. He has been named one of Business North Carolina's Legal Elite in litigation.

Bettie Kelley Sousa (JD '81, P '10) has been named emeritus director of The American Board of Certification, accredited by The American Bar Association. She has been with Smith Debnam Narron Drake Saintsing & Myers LLP in Raleigh, NC, since 1981 and a creditors rights specialist since 1993. She has also been named a N.C. Super Lawyer in business litigation.

Jay Venuto ('81) led the Demon Deacon football team onto the field in Wake Forest's game against Duke last November. He represented Wake Forest as a 2013 Atlantic Coast Conference Legend and was recognized during the ACC's 9th Annual Dr. Pepper Championship in Charlotte, NC.

Kenneth Carroll ('82, JD '85) is with Morningstar Law Group in Raleigh, NC. He has been named a N.C. Super Lawyer, one of the Best Lawyers in America and a Top Lawyer for business and commercial law. He has also been named one of Business North Carolina's Legal Elite for business law.

Elizabeth Hamrick LeBrun ('82) is a script and story coordinator in Los Angeles for CBS' "The Young and the Restless" daytime drama.

William "Rob" Turner III (JD '82) is of counsel for Protogyrou & Rigney PLC and has been named one of Virginia Business magazine's



Gentry
'83



Kunkel
'86



Osborn
'87



Casteen
'89



Had
'89

Legal Elite in civil litigation. He and his wife, Jocelyn, live in Norfolk, VA.

Ted Gentry ('83) has been elected chair of the executive committee for Wyche Attorneys at Law in Greenville, SC. His wife is **Mary Moore Gentry ('83)**; his parents are **Marvin Gentry ('57)** and **Martha Bond Hilburn ('57)**; and his sister is **Priscilla Gentry Wood ('89)**.

J. Stanley Atwell (JD '84) is a director and shareholder with Carruthers & Roth PA in Greensboro, NC. He has been named a N.C. Super Lawyer in estate planning and probate law.

David M. Duke (JD '84) is with Young Moore & Henderson PA in Raleigh, NC. He has been named a N.C. Super Lawyer.

James Felman ('84), with Kynes Markman & Felman PA in Tampa, FL, has been elected chair of the criminal justice section of The American Bar Association.

Scott Wilson Gates ('84) is CIO and managing partner for Friess Associates. He still rides his bike the seven miles from his home in Chadds Ford, PA, to work in Greenville, DE. He is delighted when students go to Wake Forest from his tiny high school, Wilmington Friends, where he is a trustee and his daughters, Laura (18) and Merritt (16), attend.

Jeff Harris ('84) has been named division president, Carolinas for Lennar Multifamily Communities. He is based in Charlotte, NC, and responsible for sourcing new multifamily projects in North Carolina, South Carolina and Virginia.

Suzanne Moyers ('84) is a consultant and writer for educational publishers and a tutor in Newark, NJ. She is revising her first young-adult novel and writing a second.

Max Rodden ('85, JD '91) is a partner with Smith Debnam Narron Drake Saintsing & Myers LLP in Raleigh, NC. He has been named

one of Business North Carolina's Legal Elite in family law.

Michele A. Carpenter Cruz ('86) has celebrated 10 years in business at C2 Printing & Design in Nashville, NC. She has published, edited and designed several books, including "Looking Back – the Way Things Were," an autobiography of Dr. Milton D. Quigless Sr.

Karen Richardson Dunn ('86, MDiv '11) was ordained by the United Church of Christ. She is an associate for ministry at Warren Wilson College Presbyterian Church and College Chapel in Swannanoa, NC.

Neil W. Kunkel ('86) has been named executive vice president, chief legal and administrative officer of Capella Healthcare in Franklin, TN.

Connie Lewis Johnston ('87) completed her PhD at the Graduate School of Geography at Clark University in Worcester, MA. She is a visiting faculty member at the University of Oregon in Eugene for the 2013-14 academic year.

Gerry M. Malmo III (MBA '87) is with Holden & Mickey Inc. in Winston-Salem providing financial services through MassMutual. He was named a leading producer, and honored as a Disability Income Master and a leader in the number of lives insured and the volume of insurance written.

Ernie Osborn ('87) is a senior vice president, financial adviser and certified in long-term care with Morgan Stanley Wealth Management in Winston-Salem. He has been named to the firm's President's Club.

Jay Waters ('87) was recognized for his service to his country at the Wake Will campaign event in Washington, D.C., in April. He is a U.S. Army colonel assigned as executive officer for the Army National Military Cemeteries program at Arlington National Cemetery. His team provides policy, procedures, technical guidance and oversight to the Army's 40

cemeteries nationwide. Waters said he could "think of no greater honor than to serve our veterans and their families through the cemetery program." He and his wife, Anna, and three children live in Alexandria, VA. Read more at magazine.wfu.edu (bit.ly/1iV0dAS) and on page 103.

Ken Halanych ('88) spent much of the past year in the Antarctic during two scientific research voyages sponsored by the National Science Foundation, some in remote areas never before sampled for marine animals. He was happy to get home to his wife, Jewell, and daughters, Jade and Coral. He is a marine biology professor at Auburn University where his laboratory is looking into the genomics of marine organisms (auburn.edu/antarctica).

F. Stephenson Matthes ('88) is an attorney in Harrisburg, PA, where he lives with this wife, Paige, and children, Haley and Alex. He has published his first book, "The Ultimate: An Illustrated History of Hamer Guitars" (Schiffer, 2013), which explores the development and rise of the first boutique electric guitar company.

Kim Wilson Sherman ('88) is vice president for business banking with BB&T in Annapolis, MD, and a director for the boards of Associated Builders and the Contractors of the Chesapeake. She received the Willow Award for Woman of the Year from the Contractors of the Chesapeake and is on the executive and finance committees for Habitat for Humanity of the Chesapeake. Kim and her husband, **Matthew ('87)**, celebrated their 25th anniversary. They have two children, Ryan (19) and Alexandra (18).

Joe E. Austin Jr. (JD '89) is with Young Moore & Henderson PA in Raleigh, NC. He has been named a N.C. Super Lawyer.

J. Wesley Casteen ('89) has published his second book in the series "Musings of a Southern Lawyer." He promises it breaks all the rules stated in the Volume II preface: "In polite company, one does not discuss politics, religion, sex or money."

Glenn Crater ('89) has relocated to Cary, NC, as vice president, global clinical development and medical director with Aerocrine, a company helping physicians better manage patients with asthma. He was previously country medical director with GSK in Canada where he led the clinical development of Anoro, a drug for treating chronic obstructive pulmonary disease.

1994

Chris Dickerson is opening a restaurant, Corner Taco, in Riverside's Five Points in the Jacksonville, FL, area. The restaurant evolved from his 1965 Airstream food truck of the same name to what he describes as "semi-swanky street food."

Peter Duffley (JD) has been named a partner with Womble Carlyle Sandridge & Rice LLP in Raleigh, NC. He practices community development finance and tax law.

Donny C. Lambeth (MBA) is a representative for the 75th House District of the North Carolina House of Representatives. He has been named chairman of the N.C. March of Dimes and appointed to the N.C. Child Fatality Task Force. He received the 2014 North Carolina Baptist Heritage Award.

Christine Lawson (JD) has been named a partner with Womble Carlyle Sandridge & Rice LLP in Atlanta. She is a product liability litigation attorney focusing on the defense of tobacco companies in smoking and health litigation.

Betsy Jones Walsh (JD) is vice president and deputy general counsel for Novant Health Inc. in Charlotte, NC. She has been elected vice president/president-elect for the board of directors of the Organ Procurement and Transplantation Network/United Network for Organ Sharing.

1995

J. Christopher Greenawalt (MD '00) has been named one of Baltimore Magazine's Top Doctors in internal medicine: hospitalist.

1996

Ryan Nusbickel is a former Emmy-winning television reporter. He has written and illustrated his latest cartoon book, "The St. Louis Night Before Christmas," which celebrates the quirks of the holiday season in the American Midwest. His next book, "Who Moved My Goopy Butter Cake?," is scheduled for release this summer (nusbickelbooks.com).

Steve Had ('89) has been named vice president, automotive marketing and customer management solutions with IHS Automotive in Southfield, MI.

Tara Rice Simkins ('89) practiced law for 20 years before changing her focus to teaching, writing and speaking on life issues, specifically those related to her family's journey into the world of pediatric cancer. She is a co-founder of The Press On to CURE Childhood Cancer Fund and has written a book, "The Dream" (tarasimkins.com/about).

Leigh Waller Taylor ('89) has been appointed to the board of directors of Colorado Enterprise Fund, a nonprofit lending source for small businesses.

1990

Stephanie R. Fulbright (MBA '98) has been appointed vice president, global real estate for Eaton Corporation based at Eaton Center in Beachwood, Ohio.

Stephen Bentley Lindsley ('90) is senior minister at Trinity Presbyterian Church in Charlotte, NC. Text and audio of his weekly sermons are online at on-providence.com. He also continues to play music (stevellindsley.com).

1991

Neil Burton is founder of Strangeways Brewing in Richmond, VA.

Amie Carmack (JD '95) is with Morningstar Law Group in Raleigh, NC. She has been named a N.C. Super Lawyer, one of the Best Lawyers in America and one of Business North Carolina's Legal Elite in employment law. She has also been inducted into the Legal Elite Hall of Fame.

Jeff Hallock has been named chief marketing officer for Sprint.

1992

Will Coley lives in California and continues to work as an independent digital media producer, social media strategist and trainer for nonprofits and foundations. He recently

produced a radio story about the plane crash that took his father's life, "Southern Flight 242." The story has been broadcast on KCRW in Los Angeles and 16 Georgia Public Radio stations (bit.ly/southern242).

Margaret Robinson Martin has been named a partner with Boyd Collar Nolen & Tuggle LLC in Atlanta. She practices family law and has been with the firm since 2009.

1993

Laura Green Brown (MA) is a behavioral scientist for the National Center for Environmental Health, Centers for Disease Control and Prevention in Atlanta. She is one of the women sharing their personal journey into public health careers on the CDC website to encourage girls and young women who are interested in science, technology, engineering and mathematics. "You never know where that basic core skill (learning how to study) can take you in life." (cdc.gov/women/stem/Brown.htm)

Philip Gene Handwerk is the director of institutional research at Wake Forest, returning 20 years after graduation. He and his wife, **Gray Stikeleather Handwerk ('93)**, live in Clemmons, NC.

J. Gregory Hatcher (JD) is a partner with the Hatcher Law Group in Charlotte, NC. He has been named a N.C. Super Lawyer and one of Business North Carolina's Legal Elite in family law.

Randall Johnson (MBA '02) has been elected to the boards of the N.C. Economic Developers Association and the N.C. Sustainable Energy Association.

Matt Little (JD) is with Teague Campbell Dennis & Gorham LLP in Raleigh, NC. He has been named one of the Best Lawyers in defendant personal injury litigation.

Travis Manning has received the Jill M. Tiefenthaler 2013 Employee of the Year award for the Z. Smith Reynolds Library and the 2013 Wake Forest Employee of the Year award. Read more at magazine.wfu.edu (bit.ly/1eBBrie).



Williams
(JD '96)



Owen
(JD '00)



Wedekind
(JD '99)



Lee
(JD '02)

Kevin J. Williams (JD) has opened the Law Office of Kevin J. Williams PLLC in Winston-Salem. He focuses on all types of civil litigation.

1997

Tracey Abbott, a resident of New York City and a five-time marathon finisher, is the founder of Culture Relay in Alabama. Culture Relay is a nonprofit global exchange that teaches girls life skills through running.

Louis Cyril Abramovitz (MBA) has published an article, "Leverage Your Unique Skills: Embracing nontraditional roles (no twerking required)," in AALL Spectrum (February 2014, Vol. 18 No. 4), the monthly magazine of the American Association of Law Libraries (bit.ly/1h57b1N).

Tracey Jones (JD) is with Teague Campbell Dennis & Gorham LLP in Raleigh, NC. She has been named one of the Best Lawyers in employer workers' compensation law.

Kim Justus (JD) has been named a partner with Womble Carlyle Sandridge & Rice LLP in Atlanta. She represents financial institutions in real estate-secured commercial lending and in resolving troubled loans.

Norman F. Klick Jr. (JD) is a director and shareholder with Carruthers & Roth PA in Greensboro, NC. He has been named a N.C. Super Lawyer in personal injury defense: medical malpractice law.

Roberta King Latham (JD '02) is a partner with Bennett Guthrie PLLC in Winston-Salem. She has been named a N.C. Super Lawyer.

Michael Lee (JD) practices law at the Lee Law Firm PLLC in Wilmington, NC. He is running in the Republican primary for a seat in the N.C. Senate.

Jeffrey J. Owen (JD '00) is with McGuire Wood & Bisette PA in Asheville, NC. He has been named a N.C. Super Lawyers Rising Star.

Fran Perez-Wilhite (MBA) received the second annual Charlotte, NC, ATHENA Leadership Award, which recognizes exemplary women leaders. She also received the 2012 BPC Business Award from the Black Political Caucus of Charlotte-Mecklenburg, NC, which recognizes individuals who have positively impacted the African-American business community.

Snow Roberts has traded office life for adventure and is using her years of planning teen adventures. She has launched Blue Highway Adventures, an adventure travel company with a focus on active adult adventure vacations from hiking on the Mont Blanc circuit to kayaking and ice climbing in Alaska (bluehighwayadventures.com).

Winslow Vann reports that his college roommate, **Brook Seaford**, and his wife, **Kristan Graham Seaford (MAEd '01)**, could use the support of the Wake Forest community. Read their inspirational story and learn more about "See Kristan Run" on the magazine's Facebook page (facebook.com/wakeforestmagazine) or at you.caring.com/medical-fundraiser/see-kristan-run/149590.

1998

Carla Gallelli is vice president of finance for Diane von Furstenberg in New York City.

Shelley Mangus Moorefield (MAEd) is a counselor and clinical director at New Dimension Group LLC in Rose Hill, NC.

Craig A. Taylor (JD '01) is special counsel with Carruthers & Roth PA in Greensboro, NC. He has been named a N.C. Super Lawyers Rising Star in business and corporate law and has been inducted as president-elect of Preservation Greensboro Inc.

1999

Courtney Coates Britt (JD '04) is with Teague Campbell Dennis & Gorham LLP in Raleigh, NC. She has been named one of the Best Lawyers in employer workers' compensation law.

Mark Hiatt (MBA/MD) is executive medical director for Regence BlueCross BlueShield in Salt Lake City, UT.

David L. Holden is with Holden & Mickey Inc. in Winston-Salem providing financial services through MassMutual. He was recognized as the top investment producer for 2013.

M. Tina Markanda (MBA) has been named the founding executive director of the High Point Community Health Fund, created through the merger of High Point Regional Health and UNC Health Care in High Point, NC.

Elizabeth P. McCullough (JD) is with Young Moore & Henderson PA in Raleigh, NC. She has been named a N.C. Super Lawyers Rising Star.

Anne Marie Burnsed Pellerin is the Department of Homeland Security's Transportation Security Administration attache at the U.S. Embassy in Paris, France.

Lee Wedekind has joined Nelson Mullins Riley & Scarborough LLP in Jacksonville, FL. His practice focuses on disputes involving property rights and valuation issues.

2000

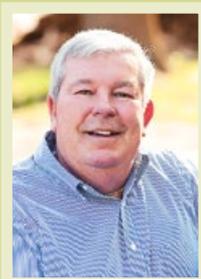
Julie Eling Penry is assistant general counsel at Oregon State University.

2001

George Ellis Faithful III is a teaching fellow in the Department of the Core, which integrates theology, philosophy and history in a series of courses for undergraduates, at Seton Hall University in South Orange, NJ. His revised dissertation, "Mothering the Fatherland: A Protestant Sisterhood Repents for the Holocaust," was released by Oxford University Press in May. Read more at magazine.wfu.edu (bit.ly/1re1iUB)

Matt Homan (JD) has been named a partner with Womble Carlyle Sandridge & Rice

ALUMNI Q&A



Cary McCormack ('72, P '01, '04)
Wilmington, N.C.

Cary McCormack is chair of the alumni club in Wilmington, N.C. He previously served as chair of the New Jersey Alumni-In-Admissions and Metropolitan Area Presidential Scholars programs while living in Spring Lake Heights, N.J. He and his wife, Nanci, retired to Wilmington in 2011. They have three children: Melissa ('01), Meredith ('04) and Michael. His sister, Susan

M. Adcock ('75), is also an alumnus.

I understand that the Wilmington Club is planning to participate in the annual "Work On Wilmington," a citywide community service program, during the University's Pro Humanitate Days (May 30 - June 2). What else do you have planned for the year?

The steering committee would like to mobilize alumni of all ages through increased communication and networking; game-watching parties and group travel opportunities; attendance at local college fairs; mentoring current students; developing an alumni speaker's bureau, and scheduling a breakfast and information session for newly admitted students and their families.

What is your favorite Wake Forest memory?

Aside from the excellent education, my fondest memories are of the people, whether it be students, professors, administrators, cafeteria workers, maids, salespeople in the Varsity Shop and Food Mart, tellers at Wachovia Bank or the barber. It was the people that made my college experience so memorable. Since moving to North Carolina I have been fortunate to rekindle many former friendships.

Which professors inspired you?

Being a politics major, it had to be Dick Sears (P '94), the late Jon Reinhardt, the late Don Schoonmaker ('60), and the late Neal Thornton, and Don Reeves (P '83, '87) in education. After graduation, I worked closely with Dean of Admissions and Financial Aid Bill Starling ('57) when I was in New Jersey.

How did Wake Forest influence your life and career?

I had planned to apply to law school, but I became a high school social studies teacher to save some money for law school. I loved working with and counseling students. That led me into (school) administration and finally principal of Manasquan (N.J.) High School. Wake Forest gave me confidence so that I could become a successful leader and enjoy and love the path that I had chosen.

Since this issue of the magazine is focusing on food, what are some of your food memories?

I loved going to Sam's, Tavern On The Green, Staley's and, with my fraternity, to Simos. When my daughters went to Wake we found Ryan's and Cities. Krispy Kreme doughnuts were always a mainstay.

For more on Wilmington's and other clubs, visit alumni.wfu.edu/clubs

LLP in Charlotte, NC. He is a corporate attorney.

Nathan A. Huff has joined Phelps Dunbar LLP. His litigation practice focuses on complex insurance coverage disputes and white-collar defense.

Vance Jennings is the managing attorney for the disability section of Brent Adams & Associates, with offices in Raleigh, Dunn and Fayetteville, NC. He has been named a N.C. Super Lawyers Rising Star and to the N.C. State Bar Board of Legal Specialization Committee for Social Security Disability Law.

Tracey Lewis Johnston and her husband, Eric, and children, Hannah (4) and Alexander (2), live in New York City. She teaches economics part-time at Seton Hall University and has a new children's lifestyle apparel brand. Her first season is girl's clothing for ages 2 to 6 (kicketysplit.com).

Nicholas Burnham Kinder completed a graduate nursing program at Rush University and is a certified nurse practitioner. He teaches in the Loyola University Chicago Marcella Niehoff School of Nursing and works as a clinical nurse in the cardiac ICU at Rush University Medical Center. He received the medical center's 2013 Mary Beth O'Holleran Nurse Mentorship Award.

Kristan Graham Seaford (MAEd) and her husband, **Brook Seaford ('97)**, have an inspirational story, "See Kristan Run." Read more on the magazine's Facebook page (facebook.com/wakeforestmagazine) and at you.caring.com/medical-fundraiser/see-kristan-run/149590. Brook's college roommate, **Winslow Vann ('97)**, reports they need the support of the Wake Forest community.

2002

Ady Giuliani received her master's in strategic communication from Columbia University. She is managing director at DeVries Global, a public relations agency in New York.

Alicia D. Lee is manager, public policy at the Greater Houston Partnership in Houston.

2003

Matthew J. Gray (JD) is with Young Moore & Henderson PA in Raleigh, NC. He has been named a N.C. Super Lawyers Rising Star.

FOODWAYS & ROADWAYS

By Tess Stowers ('14), Wake Forest Magazine intern

I **mag**ine a grocery store where trust was so strong one could walk out without paying. A community so close that when somebody died everyone mourned the loss. Food so vibrant that it could make one fall in love. Some people who grew up in Winston-Salem 50 years ago say they have those recollections.

Jessica Pic (MFA '13), of Washington, D.C., and Margaret Savoca, research fellow in the Department of Epidemiology and Prevention at the medical school, wove such memories through informal conversations in their film, "Foodways & Roadways," which reflects a tapestry of life, food and the community. A standing-room-only audience in the ZSR Library auditorium watched the film in February and viewed the accompanying photographic exhibition. Later, Pic discussed her inspiration and experiences in an email exchange with Wake Forest Magazine intern Tess Stowers ('14).



Jessica Pic (left) and Margaret Savoca produced "Foodways & Roadways," a film reflecting a tapestry of life, food and the community.

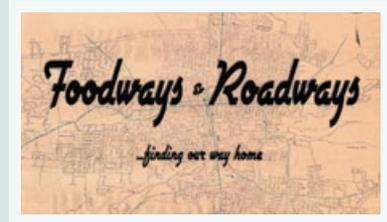
Tess Stowers: What inspired you to make "Foodways & Roadways?"

Jessica Pic: Going into my final year of graduate school in the Documentary Film Program, I knew that I wanted to do my creative project on something related to food in Winston-Salem. I was particularly interested in how the city had remained so segregated, both socioeconomically and racially over time, as well as how food deserts had developed in parts of Winston-Salem. I really wanted this project to be a community-collaborative project that incorporated different types of media, like film and still photography.

Stowers: How did you connect with Margaret Savoca to work on this project?

Pic: Margaret has been interested in food environment for some time. She had expressed to someone in her office that she wanted to do a project involving youth and photography called "Photovoice," so my adviser Mary Dalton ('83), pro-

fessor of communication, film studies, and women's and gender studies, put us in touch.



Stowers: Did you have a direction

for this documentary before you started or did a new direction form as you were filming?

Pic: Initially, the project was really going to focus on the middle school students and their experiences in visual storytelling and their food environment. While we were preparing for that component of the project, we had an idea that maybe it would be interesting to shoot some oral history interviews with older adults from the community to use as guidelines and to tell stories to our middle school students. We shot all of the interviews at the YMCA, in offices and public spaces, very casually, because we thought they were still just going to be used for the middle school students. When we went back and read through the transcriptions, we were fascinated by the stories that the interview subjects told.

Stowers: What was the most surprising aspect you learned about food while filming this documentary?

Pic: The most surprising thing I learned was how much Winston-Salem had changed over time. I don't think many people in the millennial generation who move to Winston-Salem for school or work understand that years ago it was a bustling metropolis, and there was a thriving, vibrant African-American community in downtown Winston. I also learned a lot about family, community and how they were inextricably linked to food in Winston. When Margaret and I drove throughout Winston-Salem taking contemporary photographs, it was revelatory in that I saw parts of town that I didn't even know existed, and I could see how they had changed over the decades by comparing them with archival images of the same places.

Stowers: What do you hope audiences take away from this documentary?

Pic: I hope that audiences learn a lot about the history of Winston-Salem, and walk away questioning their understanding of this community and how it has changed. I also hope that people reflect on how and what they eat. One of my favorite parts of the film was hearing the subjects discuss how they never ate out at restaurants growing up and their stories of the first time they ate at a restaurant. I feel almost embarrassed at how often I eat out at restaurants!

Kate Farrell Lambert is a member of a comedy group, The Katydids, that will be starring in a pilot called "Teachers" for TV Land. The Katydids were the creators, producers, writers and actors for the web series from which the pilot is based. Read more at magazine.wfu.edu (bit.ly/1svPIWu).

Linda McRae (MDiv) is CEO and founder of HOPE Counseling and Consulting Services in Winston-Salem. HOPE promotes and enhances health and recovery for individuals with mental illness, substance abuse and behavior problems.

Zaneta Robinson (JD) is with Blanco Tackabery & Matamoros PA in Winston-Salem. She has been certified by the N.C. State Bar as a specialist in trademark law.

Elizabeth J. Zook (JD) is a director with Caruthers & Roth PA in Greensboro, NC. She has been certified by the N.C. State Bar as a specialist in commercial real property law.

2004

Alicia Journey is with Smith Debnam Narron Drake Saintsing & Myers LLP in Raleigh, NC. She has been named a N.C. Super Lawyers Rising Star in family law.

Will Kladakis has been named innovation manager at Anheuser-Busch in St. Louis.

Courtney E. Lee has been named to the board of directors for the Mid-Atlantic Plein Air Painters Association.

Bradley Nowak (JD) is a partner with Morris Manning & Martin LLP and part of a three-person energy and infrastructure team in the Washington, D.C., office.

Noel Schoonmaker (MDiv) is pastor of the First Baptist Church of Murfreesboro, TN.

Kent W. Shaw Jr. (MBA) has joined A. Montag & Associates in Atlanta as a portfolio manager. He was previously a senior analyst and partner at Buckhead Capital Management.

2005

Ryan Dings (JD) is vice president and general counsel of Blu Homes Inc. in Waltham, MA.

Karen Gjerdrum Fothergill (JD) is a principal at the law firm of Andre Morris & Buttery in Santa Maria, CA.

Brian Hayles (JD) is a partner with Womble Carlyle Sandridge & Rice LLP in Charlotte, NC. He practices antitrust and trade regulations litigation and compliance.

Katherine Rigby (JD) is a shareholder with Ogletree Deakins Nash Smoak & Stewart PC in Boston. She has been named a Massachusetts Super Lawyers Rising Star in employment matters.

Christian Hart Staples is an attorney with Shumaker Loop & Kendrick LLP in Charlotte, NC. He has been named a N.C. Super Lawyers Rising Star.

Samantha Larkin Stoddard is director of finance with TEOCO Corporation, headquartered in Fairfax, VA. She and her husband, Troy, live in Charlotte, NC.

Molly A. Whitlatch (JD) is with Wishart Norris Henninger & Pittman PA in Burlington, NC. She has been named one of Triad Business Journal's 40 Leaders Under Forty. Her practice focuses on commercial and fiduciary litigation.

2006

Joseph Elberts (MSA '07) graduated from the University of Chicago Booth School of Business. He is senior manager, business development at SunCoke Energy in Lisle, IL.

Stephen Marshall (JD) has been named a principal in the IP litigation group of Fish & Richardson PC in Washington, D.C. He continues to practice patent litigation in the area of computer science and related electronics.

Catharine McNally was recognized at the Wake Will campaign event in Washington, D.C., in April for her service to support people with disabilities. Being hearing impaired, she created Keen Guides, a mobile application that provides accessible video tours of museums, national monuments and colleges. She works for a software company that ensures federal websites are accessible for people with disabilities. She is a board member with the Alexander Graham Bell Association and leads the annual summer



Nowak
(JD '04)



Whitlatch
(JD '05)



Dunn
(JD '07)

leadership program for deaf and hard-of-hearing teenagers.

D. Stuart Pungler Jr. (JD) is with Mike Lewis Attorneys in Winston-Salem. He has been named a N.C. Super Lawyers Rising Star.

Steve Vallos, an offensive lineman with the Denver Broncos, played in Super Bowl XLVIII.

2007

Mitchell W. Anderson has opened a non-profit artist-run project/art space, Plymouth Rock, in Zurich, Switzerland.

David Anna (JD) has joined Wyche Attorneys at Law in Greenville, SC. He practices corporate, transactional and securities law.

Nate Dunn (JD) completed his goal of running 100 miles nonstop in the Rio Del Lago 100 Mile Endurance Run. It took him 29 hours.

Ryan Eller (MDiv) is director of Define American, a media and culture campaign. He is a new partner at Social Movement Technologies and a graduate of the MPA program at Penn State University. He and his wife, **Laura A. Barclay (MDiv '08)**, moved to Louisville, KY, and are involved in the ministry of Highland Baptist Church.

Gretchen Spars McKee (MDiv, MA '12) teaches at the University of South Dakota Sanford Medical School Section for Ethics in Sioux Falls, SD. She has a daughter, Lena Erinmarie, born 11/8/12.

Stuart Moore (MDiv) is pursuing a PhD in art and religion, liturgical studies at Graduate Theological Union. He and his wife, **Amy West Moore (MDiv '08)**, have moved to South Carolina.

Jason J. Moskal (MBA) is chief marketing officer for Meineke Car Care Centers LLC in Charlotte, NC.



Millovitsch
(JD '08)



Jones
(MDiv '11)



Garnett
(MDiv '12)

Martha Napier Nippert is an artist, illustrator and designer whose company is Marnani Design in Manhattan. A photo of her live-illustrating "street style" on the sidewalk outside Lincoln Center during New York Fashion Week was featured in The New York Times. Read more at magazine.wfu.edu (bit.ly/1g0Gw2z).

2008

Will Daniel received his PhD in political science from the University of Pittsburgh. He is an assistant professor of political science teaching courses in comparative politics and research methods at Francis Marion University in Florence, SC.

Jonathan Kreider (JD) is an attorney with Dummit Fradin in Greensboro, NC. He has been named one of Business North Carolina's Legal Elite in the criminal law and Young Guns categories.

Lauren Trask Millovitsch (JD) is with Blanco Tackabery & Matamoros PA in Mooresville, NC. She has been named a N.C. Super Lawyers Rising Star and one of Business North Carolina's Legal Elite in estate planning and administration.

Tommy Minta (MS '11) is a solutions engineer for Genesys Telecommunications Laboratories, headquartered in San Francisco. Find his travel blog at guruoftravel.com.

Amy Moore (MDiv) is assistant director of Mere Christianity Forum, a campus ministry at Furman University in Greenville, SC. Her husband, **Stuart Moore (MDiv '07)**, is pursuing a PhD at Graduate Theological Union.

Nicholas S. Newcomb received his MBA from Ohio State University's Fisher College of Business. He works in the steel department at Honda Trading America Corp. in Columbus, OH.

Garrick Throckmorton (MA) is head of organizational development at Allegacy Federal Credit Union in Winston-Salem. He led the design, implementation and sustainability of AllHealth Wellness, an employee wellness program started in 2009. The credit union has been named the Triad's Healthiest Employer twice and one of the Top 100 Healthiest Workplaces in

America, the only credit union in the nation to achieve that status.

2009

Gray Allen received her MS in higher education administration from Drexel University. She is the national programs coordinator in the Alumni Services Office at Wake Forest.

Danny Borrell is a pitching coach in the N.Y. Yankees minor league system and is in his first season with the Tampa Yankees after previous coaching stints in Charleston, SC, and Staten Island, NY. He is also involved with a family nonprofit, Dream On 3, that grants sports wishes to children in the Charlotte area who are suffering from chronic illnesses, developmental disabilities or life-altering conditions. He was drafted by the Yankees in the second round of the Major League draft in 2000 and played professionally for nine seasons. Read more at magazine.wfu.edu (bit.ly/1p2MjPY).

Lauren Gaston continued her career in costume design with the Kansas City Repertory Theatre while completing an MFA in costume design and technology at the University of Missouri-Kansas City. Since graduating from Wake Forest she has traveled extensively, working for La Musica Lirica, a traveling opera company in Italy, after receiving the top prize in a competition sponsored by the Southeastern Theatre Conference. She worked for the Metropolitan Opera for two seasons, then last summer on a production of "The Merry Widow" in Brazil. Read more at magazine.wfu.edu (bit.ly/1ia3XdS).

Sheila Shaffer is executive vice president/wealth management with Janney Montgomery Scott LLC in Washington, D.C. She has been named one of Financial Times' Top 400 Financial Advisers.

Lauren Uscinski received her master's from Yale University's School of Nursing. She is a pediatric nurse practitioner in the neuro-on-

cology program at Miami Children's Hospital in Florida.

2010

Ginny Tobiassen (MDiv) is the associate pastor at Home Moravian Church in Winston-Salem.

Lincoln Wheeler is a consultant with DeLoitte Consulting LLP in Washington, D.C. He started a fundraising campaign on Crowdfunder to help the Jamaican bobsled team compete in the Sochi Olympics. **James Beshara ('08)**, co-founder and CEO of Crowdfunder, helped with the campaign that raised nearly \$130,000. Read more at magazine.wfu.edu (bit.ly/1hDVxKU).

2011

Matteo De Cesco (LLM) is an associate attorney at Bonelli Erede & Pappalardo in Italy.

Greg Griffey (MDiv) received his clergy recognition and chaplaincy endorsement from the Alliance of Baptists. He is hospice chaplain at Carondelet Hospice & Palliative Care in Tucson, AZ.

Blake Hurt (JD) is the owner of Hurt Patent Law in Greensboro, NC, specializing in patents, copyrights and trademarks (hurtip.com).

Anne Jones (MDiv) received her master's of sacred theology with a concentration in Lutheran theology and completed a congregational setting internship program. She is pastor of Christ Lutheran Church in Fredericksburg, VA.

Lauren McIntyre is a sales specialist, corporate partnerships with the Chicago Cubs.

Natalie K. Sheary is a member of the Ladies Professional Golf Association for the 2014 season.

2012

John Carroll (MDiv) is pastor of First Baptist Church in Danville, VA.

Andrew Garnett (MDiv) works at the Corrymeela Community in Ballycastle, Northern Ireland. He coordinates worship twice a day at the residential centre, provides pastoral

care of volunteers and manages the residential centre.

Shea Hawkins (MDiv) is a volunteer and bereavement coordinator for Regency Hospice in Charleston, SC. Her internship experiences at Wake Forest in volunteerism and as a hospice chaplain prepared her for this position.

Margaret "Meg" Scholz Shipley (JD) has joined Wall Esleeck Babcock LLP as an associate attorney practicing litigation. She and her husband, John, live in Winston-Salem.

2013

Assel Aljaied (LLM) received his practitioner certification from Key Performance Indicators Institution in Singapore.

Peter D. Chawaga was a former intern and is now associate account executive with Simon Public Relations in Philadelphia. He will contribute to media relations campaigns and drive social media activities.

Chris Duvall, a defender, was the 22nd overall pick in the 2013 Major League Soccer SuperDraft. He was selected by the New York Red Bulls.

Luca Gimenez was picked in the fourth round of the 2013 Major League Soccer SuperDraft by the Philadelphia Union. He was a forward who scored 26 goals at Wake Forest and was ranked ninth on the all-time scoring list.

C.J. Harris is a rookie playing basketball for MHP REISEN Ludwigsburg in Germany. He won the 3-point contest at the All-Star game for the Beko Basketball Bundesliga, the highest basketball league in Germany.

Amanda Hodierne (JD) has joined Isaacson Isaacson Sheridan Fountain & Leftwich LLP in Greensboro, NC. She practices land use law.

Tolani Ibikunle, a defender, was picked in the third round of the 2013 Major League Soccer SuperDraft by the Colorado Rapids.

Meg Seitz (MBA) is co-founder of Bea is for Business, an educational platform teaching 5- to 9-year-olds about business. Her business has been featured in the Charlotte Observer and on the Charlotte Today Show. The company has a learning resource website and two children's books in print, with one as an e-book (beaisforbusiness.com).

Jared Watts, a midfielder, was selected 33rd overall by the Colorado Rapids in the 2013 Major League Soccer SuperDraft. He is one of only two players in Wake Forest soccer history to earn First Team All-ACC honors three times.

Chris Zaluski (MFA) was one of six finalists in Our State Magazine's first documentary film contest. His film, "The Duke of Rougemont," explores the eccentric hobbies of a North Carolina native who completed a "Dukes of Hazzard" museum in his backyard (vimeo.com/75830716).



Shipley
(JD '12)



Chawaga
(13)



Hodierne
(JD '13)

cago. The wedding party included Will Bradford ('99) and Tim MacPhail ('00).

Heather Harper ('00, MBA '12) and Matthew Strickland. 10/26/13 in Charlotte, NC. Emily Applebaum Brennan ('00) officiated.

Cameron Kathleen Strong Wilson ('00) and William Paul Sweeney. 1/24/14 in Moscow, ID.

Adrianna Giuliani ('02) and Jim Bevilaqua. 1/11/14 in New York City. The wedding party included Jenni Fravel Binelli ('02), Katie Biebl Duckworth ('02) and Kathryn Maltarich ('02).

Frank MacPherson ('03) and Jenna Bramble. 11/16/13 in Bryn Mawr, PA. The wedding party included Andrew Blaisdell ('03), Scott Donofrio ('04) and Timothy Fratto ('01).

Tyler Overstreet ('03) and **Zachary Cromer (JD '07)**. 8/24/13 in Roanoke, VA. They live in Washington, D.C.

Marriages

Elizabeth Measamer Clarke ('61) and Sanna Conoley. 9/20/13 in New Mexico. They have three children and two grandchildren.

Ken Patterson ('78, JD '81) and Brian D. Burson. 9/14/13 in Washington, D.C.

Jackie Adams ('96, MSA '97) and Travis Milam. 11/9/13 in Clemmons, NC. The wedding party included Christine Ullom Richardson ('96, MSA '97).

Darrell Carter ('98) and McKenna Young. 8/10/13 in Charleston, SC. They live in Chi-

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Mike Gorman ('04) and Lindsay Donlin. 4/13/13 in Charlotte, NC. The wedding party included Bill Cobb ('04), Ryan Green ('04) and Casey Tealdi ('04).

Carey Scheible ('04) and Brian Southern. 10/19/13 in Chantilly, VA. They live in Stokesdale, NC. The wedding party included Kelsey Scofield Lentz ('05, MAEd '09) and Erin Smith Wilcox ('05, JD '09).

Ryan Scott Tallent ('04) and Kathleen May Fregeau. 10/26/13 in Savannah, GA. They live in New York. The wedding party included Phillip Andrew Jefferis ('04, MSA '05), Mark Stephen Perry ('04), David Timothy Powell ('04) and Austin James Vanassa ('04).

Laura Catherine Mills ('05) and Steven Deitch. 10/12/13 in Birmingham, AL. They live in New York. The wedding party included Katherine Davis ('05), Bailey Dyer ('05), Adrienne Hillery Gaziano ('05), Elizabeth Ramsey Hines ('05), Brian Lenker ('04) and Andrea Brock Morse ('05).

Laura Cathleen Herndon ('06) and Zachary Neill. 10/5/13 in Asheville, NC, where they live. Kathy Killian Noe ('80) officiated. The groom is the son of Sam Neill ('72, JD '75) and Lynn Killian ('75), the grandson of William Harold Killian ('44) and nephew of Roy Neill (JD '85). The wedding party included Ashley Austin Edwards ('06), Catherine Ewing Gatewood ('06), Meredith Poe Martin ('06), Michelle Kay Pahl ('06), Melanie Denson Reza ('06) and Lindsey Ann von Thron ('06).

Robert Evan Muffly ('06) and Mary Colleen Long. 10/18/13 in Pittsburgh, where they live.

John A. Shilt (PA '07) and Heather Michelle Jenkins. 8/17/13 in Winston-Salem, where they live. The wedding party included Gregory Petty (PA '07).

Leigh Thomas ('07) and Brad Van Pelt. 11/30/13 in Orlando, FL.

Arthur D. Brannan ('08) and **Anna Williams King ('08)**. 6/1/13 in Nashville, TN, where they live. The bride's parents are Matthew A. King Sr. ('82) and Llew Ann Murray King ('83), and her grandparents are Anna Rae Johnson Murray ('58) and the late Elwyn G. Murray Jr. ('60). The wedding party included Maggie Case ('09), Katie Davis ('08), Heather Dunn ('08) and Ali Carroll Price ('08).

Lauren Elizabeth Brown ('08) and Andrew Stover. 11/3/13 in Bluemont, VA. They live in Fairfax, VA. The wedding party included Ash-

ley Hart ('08), Joy Meeder ('08) and Stephanie Schmitt ('08).

Samuel "Sammy" Cashiola ('08) and **Elizabeth "Lizzy" Bell ('08)**. 2/8/14 in Miami. They live in Houston. The wedding party included Matthew Caragher ('08, MSA '09), James Haenlein ('08), Kevin Joyce ('08), Teddy Koch ('07, MSA '08), Lisa Weir Mangiapani ('08) and Emily Mathews ('08).

Taylor William Andreae ('09) and **Joanna Rachel Ahdoot ('09)**. 6/7/13 in Charlottesville, VA.

Craig A. Bonney Jr. ('09, MSA '10) and **Katherine Ann Kelly ('09)**. 11/16/13 in Greensboro, NC, where they live. The wedding party included Gray Allen ('09), Lauren Bergen ('09), Kevin Trites ('09), Rachel Hays Wooten ('09) and Robert Young ('09, MSA '10).

Maggie Case ('09) and Tony Wallis. 6/29/13 in Raleigh, NC. They live in Washington, D.C. The bride's parents are Lou N. Case II ('78, MBA '80) and Laura Murray Case ('81). The wedding party included Anna King Brannan ('08), Francesca Buss ('09), Colleen Cagney ('09), Gracie King ('09) and Jessica Stone ('09).

Keonya Davis ('09) and John Dryden. 12/31/13 in Acworth, GA. They live in Cincinnati. The wedding party included Perry Del Favero ('09) and Caroline Rabbitt ('09).

Jennifer Breakell Beeler ('10) and H. Clay Gravely IV. 6/22/13 in South Boston, VA. The wedding party included Douglas Beeler Jr. ('10), Mimi Davis ('10) and Kathryn Beeler Pista ('07).

Gregory W. Brown (JD '10) and **Katrina M. Schaffhouser (JD '10)**. 4/5/13

Jimena Lourdes Pizarro ('10) and Jean Perez. 7/20/13 in Paris, France.

Rebekah Suzanne Reimer ('10) and Nathaniel Colton Lischwe. 7/5/13 in St. Louis. The wedding party included Nancy Kerr Jennings ('11) and Susan Walters ('10).

Brian J. Shea ('10) and **Megan M. Larkin ('10)**. 3/1/14 in Bluffton, SC. The wedding party included Wes Farrell ('10), Courtney Foreman ('10), Tom Nahass ('10), Kristen Plybon ('10) and Zach Saffa ('10).

Wallace Woodruff Hales ('11) and **Natalie Elisabeth Halpern ('11)**. 9/7/13 in Atlanta.

They live in Washington, D.C. Wake Forest Chaplain Timothy Auman officiated. The wedding party included Paula Aduen ('11), Allan Burton ('11), Caroline Hales ('13), Curtis Kelliher ('11), Thomas Looney ('12), Emily Lutz ('11), Tyler Pietruszka ('11), David Tuerff ('11), Joseph Warner ('11) and Charles Wilber ('11).

Christopher McKeown ('12) and **Paige Klas-ing ('12)**. 8/10/13 in Hilton Head, SC. They live in Philadelphia. The wedding party included Julian Bixby ('12), Mackenzie Finnegan ('12), Colleen Hannan ('12), David Mangone ('12) and Wake Forest student Sean McKeown.

Births and Adoptions

Sarah Wolff ('87) and Joshua Rogers, New York: a daughter, Eleanor Kate. 11/6/13. She joins her brother, Isaac (4).

W. Randall Johnson ('93, MBA '02) and Leigh Muscle Johnson, Wilmington, NC: a son, Wallace Reynolds. 1/2/14

Michael Melkonian ('94) and Karly Melkonian, Ann Arbor, MI: twin sons, Cameron Michael and Dylan Frederick. 1/1/14

Robert Paul Boone III ('95) and Sarah Smith Boone, Washington, D.C.: a son, Sidney James. 12/2/13. He joins his sister, Mackie (7), and brother, Paul (3).

Jeffrey J. Drees ('96, MD '00) and Missy Drees, Corsicana, TX: two daughters, Emerson Eliot and Zoe Catherine. 6/4/13

Mandi Conklin Ross ('97) and Justin Ross, Easley, SC: an adopted daughter, Courtney Morgan, 10/3/13, and a son, Logan Tyler. 2/13/14

John Stillerman ('97) and Kathryn Stillerman, Durham, NC: a son, Benjamin Powell. 11/18/13. He joins his brothers, Jack (5) and Andy (3).

Tiffany Mitzman White ('97) and **Benjamin Harvey White III ('98, JD '02)**, Winston-Salem: a son, Ian Edward. 11/7/13. He joins his brother, Emery (3).

Holly Jarrell-Marcinelli ('98) and Michael Marcinelli, North Andover, MA: a son, Matthew Anthony. 9/6/13. He joins his sister, Sophia Pearl (3).

Scott Alvey ('99) and **Brantley DuBose Alvey ('02)**, New York: a daughter, Margaret Louise. 10/22/13. She joins her sister, Liv (1).

Kimberly Dynan Aviles ('99) and Albert Aviles, Los Angeles: a daughter, Ruby Elizabeth. 3/15/13. She joins her brother, Milo.

Beckie Heim Eggers ('99) and Mike Eggers, West Hills, CA: a son, Zachary Michael. 1/14/14. He joins his brother, Wyatt (4), and sisters, Gabrielle (7) and Annsley (9).

Heath Holcomb ('99, MS '01) and **Jennifer Severt Holcomb ('99)**, Durham, NC: a daughter, Eleanor Ada. 1/12/14

Anne Marie Burnsed Pellerin ('99) and Thomas Pellerin, Paris, France: a son, Owen James. 11/24/13. He joins his brother, Arthur (3), and sister, Annabelle (2).

John Mark Sampson (JD '99) and **Mary Suzanne Miller Sampson (MD '00)**, Greensboro, NC: a son, Alexander John. 12/7/13

Sara Hunt Arens ('00) and Zachary Arens, Stillwater, OK: a son, Benjamin Edward. 1/10/14. He joins his brother, Evan David (2).

Jennifer Cianelli Cooper ('00) and **John Ridgely Cooper Jr. ('01)**, Hingham, MA: a son, Miles Clayton. 1/16/14. He joins his brother, Maxwell (2).

James Robert Faucher ('00) and Emily Cartwright Faucher, Greensboro, NC: a daughter, Madeline Lou. 10/6/13. She joins her sisters, Mary Katherine (6) and Audrey (4).

Anne R. Kasab ('00) and Josh Sternfeld, Rockville, MD: a daughter, Solana Abigail. 9/17/13

Warner May ('00) and Melissa May, Roswell, GA: a son, Preston Douglas. 8/27/13

Kelly Meachum McConnico ('00) and Jacob N. McConnico, Winston-Salem: a son, Henry Wilson. 1/31/14

Brad Stephenson ('00, MDiv '05, MAEd '06) and **Lauren Russell Stephenson ('05)**, Co-

lumbia, MO: a son, Emmett James. 7/9/13. He joins his brother, Jeffrey (3).

Geoff Warren ('00) and Meredith Warren, Ashburn, VA: a daughter, Palmer Lynn. 10/4/13. She joins her brothers, Davis (4) and Truitt (2).

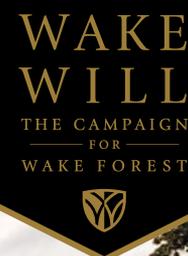
Elizabeth Woodall Biber ('01) and Jay Biber, Charlotte, NC: a son, Bradley Moore. 2/12/14. He joins his sister, Ella (5), and brother, Harrison (3).

Neal Edward Dunlap ('01) and **Ellen Riggs Dunlap ('03)**, Louisville, KY: a daughter, Clara Rebecca. 4/25/13. She joins her brother, Everett (3).

George Ellis Faithful III ('01) and Enelia Valbuena Faithful, Union City, NJ: a daughter, Penelope Winter. 1/6/14

Ryann Galganowicz ('01) and Chad Hudnall, Alexandria, VA: a daughter, Nina Elizabeth Virginia. 11/8/13

If you can't be here, join us anyway.



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Adam Daniel Molson ('01) and **Amanda Rockwell Molson ('99)**, Washington, D.C.: a son, Benjamin Rockwell. 1/11/14

Frank Cleveland Parker IV ('01) and **Julie Parish Parker ('02)**, New York: a son, Grayson Cleveland. 2/17/13

Keyshorn Smith ('01) and **Diedre Washington Smith ('02)**, Herndon, VA: a son, Dorian William. 1/10/14. He joins his sister, Khelis.

Olivia Zink Weisman ('01) and Dan Weisman, Tampa, FL: a son, Emmett Brent. 10/8/13. He joins his brother, Henry (2).

Michael Bounds ('02, MD '11) and **Kathryn Gill ('04, PhD '13)**, Lexington, KY: a son, Jefferson. 4/19/13. He joins his sister, Elodie (2).

Amber Wiley Capps ('02) and Ryan Capps, Richmond, VA: a son, Rory Fox. 1/16/14. He joins his brother, Greyson (3).

Bryan Griffith ('02) and **Molly Garvin Griffith ('02)**, Atlanta: a daughter, Hadley Carol. 8/29/13

Rebecca Ham Ormsbee ('02) and Benjamin Ormsbee, Denver: a daughter, Hadley Grace. 11/21/13. She joins her brother, Hunter (3).

Lisa Glebatis Perks ('02) and Joshua Perks, Fairport, NY: a daughter, Rosaleen Glebatis. 5/15/13. She joins her sister, Hazel (3).

Christopher Arthur Peter Chase ('03) and Alison Chase, Potomac, MD: a daughter, Anna Demitra. 1/7/14

Christopher N. Jensen ('03, MBA '09) and **Brigid O'Donnell Jensen ('03)**, Frisco, TX: a son, Murphy Louis. 2/20/14. He joins his sister, Marleigh (2).

Erin Lunn Malone ('03) and Andrew Malone, Tampa, FL: a son, Matthew Andrew. 12/5/13

Dan Miller ('03) and Alison Miller, Dallas: a daughter, Avery Mae. 11/12/13

Russell Benjamin Norris ('03) and Stacey Lemmons Norris, Charlotte, NC: a daughter, Addison Kate. 4/28/13

Christopher M. Vogel ('03) and Jennifer S. Vogel, Charlotte, NC: a daughter, Avery Charlotte. 11/7/13. She joins her brother, Carter.

Susan M. Foster ('04) and Scott Petts, Cranford, NJ: a daughter, Henrietta Elyse. 9/4/13. She joins her sister, Matilda (4).

Chris Jacobi ('04, MBA '07) and **Jane Claire Choate Jacobi ('05)**, Charlotte, NC: a daughter, Nancy Jane. 1/13/14

Kristopher Majak ('04) and **Carolyn Gebo Majak ('04)**, Charlotte, NC: a daughter, Reese Richardson. 1/10/14. She joins her brother, Carter.

Paul Sheaffer ('04, MSA '05) and **Julia Koplewski Sheaffer ('05)**, New York: a daughter, Jane Elizabeth. 10/17/13

Emily Word Bush ('05) and William Zachary Bush, Austin, TX: a son, Dylan John. 9/24/13

Chris Meulemans ('05) and **Christine Hoover Meulemans ('06)**, Severn, MD: a daughter, Eliliana Belle. 12/26/13

Jamie Boscamp Trull ('05, MSA '06) and **Kemper B. Trull ('07)**, Atlanta: a son, Miles Kemper. 2/12/14

Charles N. Andreae IV ('06) and **Kelly Mul-len Andreae ('06)**, Annandale, VA: a son, Charles Norman V. 7/2/13

Jacob Cunningham (MBA '06) and **Camille Chapman Cunningham (MBA '06)**, Charlotte, NC: a son, Jacob Russell. 2/21/14

Joseph Elberts ('06, MSA '07) and Megan Elberts, Woodridge, IL: a son, Theodore Joseph. 8/26/13

Stephen N. Phillips ('06) and **Katie Simpler Phillips ('07, MAM '08)**, Raleigh, NC: a son, Andrew Rice. 1/7/14

Josh Reifsnyder ('06) and Liza Reifsnyder, Andover, MA: a daughter, Christina Lynne. 1/8/14

Carolyn Willer Wagner ('06) and **Gregory Wagner ('07)**, Washington, D.C.: a son, Brady Steve. 10/18/13

Jonathan David Beam ('07) and **Lauren Graye Rogers Beam ('07)**, Winston-Salem: a daughter, Alice Graye. 12/8/13

Ashley Francis Grooms ('07) and Thomas Grooms, Mt. Pleasant, SC: a son, Elliott William. 8/18/13. He joins his sister, Lillian (2).

Will Machmer ('08) and **Jane Hammond Machmer ('08, MSA '09)**, Winston-Salem: a son, Benjamin August. 6/18/13

Blake Hurt (JD '11) and Julie Hurt, Greensboro, NC: a daughter, Kristin Leigh. 1/4/14

Deaths

Kenneth Darwin Walker ('37), March 10, 2014, McLeansville, NC. His career in education began at the Oxford Orphanage in Oxford, NC. Walker moved to Guilford County in 1944 to teach high school math and science. He received his master's in 1962 from the University of Georgia and retired in 1984 as professor of mathematics from Guilford College in Greensboro, NC.

Claude Hazelwood McCall ('38), Dec. 5, 2013, New Bern, NC. He worked at the Wilmington, NC, shipyard during World War II. McCall worked for Eastern and Piedmont Airlines and was director of revenue accounting for the Air Transport Association in Washington, D.C. He was secretary-treasurer of the Airline Clearing House from 1968 until his retirement in 1984.

Richard Frederick Paschal Jr. ('39), Feb. 19, 2014, Asheboro, NC. He served in the U.S. Army and was a graduate of the Officers Candidate School. Paschal served in the U.S. Army Air Force during World War II and was recalled to the Army during the Korean War. He worked for Burlington Mills and Klopman Mills before joining his brother to establish Paschal Associate Sales, a firm dealing with the sales and service of mining and metal finishing equipment. Paschal remained at the helm of his company until nearly 90 years of age. He was a member of the Samuel Wait Legacy Society.

Charles Milton James Sr. ('40), Jan. 9, 2014, Williamston, NC. He was the manager, secretary and treasurer of N.C. Green Oil Co. for 37 years. James served as a magistrate for the State of North Carolina for 22 years. He is survived by his wife, Della; a son, Chuck; and a grandson, **John Charles James ('14)**.

Robert G. Burns ('41), March 28, 2014, Cleveland, NC. He served in the U.S. Infantry during World War II. Burns was a second lieutenant in the Signal Corps and served 14 years in the military, including the National Guard, leaving as a captain.

James Louis Austin ('42), Dec. 31, 2013, Lake Forest Park, WA. He served in the U.S. Army Air Corps and received an Air Medal from the U.S. Navy. Austin retired in 1975 as operating superintendent of the Atlanta catalog order facility of Sears Roebuck. He then served as senior vice president of human relations for Peoples National Bank, now U.S. Bank, in Seattle.

Robert L. Vann ('42, MD '45), Feb. 1, 2014, Bristol, TN. He was a member of the Wake

Forest Medical Alumni Association and served as president in 1989. Vann was in the U.S. Army during World War II, practiced medicine in Statesville, NC, and completed a residency in pediatrics at N.C. Baptist Hospital. He served on the faculty of the Bowman Gray School of Medicine until 1963 when he joined three other pediatricians to form Pediatric Associates in Winston-Salem. In 1968 Vann joined the Squibb Institute for Medical Research in Princeton, NJ, and in 1973 joined the clinical research staff of Beecham Laboratories in Bristol, TN. He retired in 1987 as vice president of clinical research with Glaxo Pharmaceuticals in Research Triangle Park, NC. In 1990 Vann co-founded Clinical Trial Management Services and retired in 2007. He served on the board of trustees for King College and was a member of The Faculty of Pharmaceutical Medicine of the Royal College of Physicians of the United Kingdom. Vann was preceded in death by his

great-grandfather, **Alexander Russia Vann (1847)**; his grandfather, **Luther Lee Vann (1887)**; his father, **Herbert Moffett Vann (1915)**, who was a founding faculty member of the four-year Wake Forest medical school; and his wife, Patricia. In honor of his wife, the Vann family established and funded the Patricia H. Vann Scholarship in the School of Medicine. He is survived by three sons, William, Thomas and **John Vann ('80)**, a member of the Wake Forest board of trustees; nine grandchildren, including **Curtis Robert Vann ('12)**; and 13 great-grandchildren.

George Lee Hudspeth ('43), Dec. 19, 2013, Jacksonville, FL. He served in the armed forces during World War II. Hudspeth was a tax attorney and assistant regional counsel with the IRS in Atlanta, GA, Jacksonville, FL, and Nashville, TN. He joined the law firm of Mahoney Hadlow Chambers & Adams in 1966 and retired in 1993.

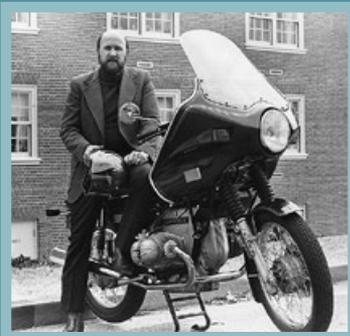
Roberts Council Lasater ('43), Oct. 22, 2013, Charlotte, NC. He graduated from The Southern Baptist Theological Seminary in 1946 and was chaplain and director of Baptist Student Union at N.C. State. Lasater was associate minister of St. John's Baptist Church in Raleigh, NC, for 23 years.

Samuel Judson Lennon ('43), Feb. 9, 2014, Charlotte, NC. He graduated from The Southern Baptist Theological Seminary in Louisville, KY, and was a pastor for several churches in Kentucky and North Carolina. Lennon and his wife, Harriett, served as missionaries to Thailand for 32 years before retiring in 1987. He was preceded in death by two brothers, **Joseph S. Lennon ('39)** and **John Truett Lennon ('42)**.

Frank Hilton Wallace ('43), Jan. 17, 2014, Shady Side, MD. He served in the U.S. Army as a dentist. Wallace was an orthodontist for more than 40 years.

JOHN H. LITCHER Professor Emeritus of Education

By Kerry M. King ('85)



John H. Litcher's joy of teaching led many of his students to follow in his footsteps into a classroom of their own.

He inspired many students "to follow their hearts into the education field,"

said Kimberly Harviel Sue ('82), a former middle school teacher. "(He) was the kind of teacher that I wanted to be."

Litcher (P '83, '85) died on Feb. 22, 2014, in Winston-Salem following a lengthy illness. He was 75. He is survived by his wife, Ramona; three children, Jade ('83), Jeff ('85) and Danta Mills; and four grandchildren.

Litcher joined the faculty in 1973 and taught social studies education, human geography and environmental studies before retiring in 2004. "My tenure at Wake was a continued blessing and I have many special memories of the administration, the staff, and most importantly the delightful students," he wrote in his first-person obituary.

"Dr. L," as he was known, was remembered by former students and colleagues for his enthusiasm, kindness and gentle nature – and for beginning each class with a joke. "He was a man of huge energy and great compassion," Professor of Education Joseph O. Milner said. "He showed how much he cared (about students) and went out of his way to help them."

Litcher was also regarded for his community service and was a support team member and a past president of the Lewisville (NC) Fire Department. He was also a volunteer with Crisis Control Ministry and Youth Opportunities. He received Wake Forest's Donald O. Schoonmaker Faculty Award for Community Service in 1998.

A native of Winona, Minn., Litcher served in the U.S. Navy in the late 1950s. He graduated from Winona State University and received his master's and Ph.D. from the University of Minnesota. He taught in the Minnesota public schools and at the University of Florida before coming to Wake Forest.

Memorials may be made to the Kate B. Reynolds Hospice Home, 101 Hospice Lane, Winston-Salem, N.C. 27103; the Lewisville Fire Department, 9420 Shallowford Road, Lewisville, N.C. 27023; or Rushford Lutheran Church, P.O. Box 399, Rushford, Minn. 55971.

Alice Lee Harris Barringer Bryan ('44), Dec. 8, 2013, Florence, SC. She was a homemaker who enjoyed acting at the Florence Little Theatre and teaching.

Stuart Wynn Gibbs (MD '44), Jan. 14, 2014, Sanford, NC. He served in the U.S. Army, practiced radiology in Rocky Mount and Gastonia, NC, and retired in 1985. Gibbs was a former chief of staff at Gaston Memorial Hospital and a past president of the Gaston County Medical Society and the N.C. Radiological Society.

William Glenn Padgett ('44), Feb. 21, 2014, Omaha, NE. He received his master's in clinical pathology from Temple University and practiced clinical pathology for 20 years. Padgett retired in 1982 from the University of Nebraska Medical Center after 15 years as professor of medical technology.

Freeman Cluff Slaughter ('44), Dec. 23, 2013, Kannapolis, NC. He served in the U.S. Navy during World War II. Slaughter was a dentist in Kannapolis for 38 years, chief of dental staff at Cabarrus Memorial Hospital,

acting health director of the Cabarrus County Health Department and a member of the Cabarrus County Board of Health. He retired in 1989. Slaughter wrote and successfully sponsored a bill to the N.C. General Assembly to permit community colleges to teach dental hygiene. He was preceded in death by his wife, Genevieve. Slaughter is survived by a daughter, Anne; two sons, **Thomas ('84)** and James; and three grandchildren.

Betty Jean Black Byrd ('45), Dec. 22, 2013, Charlotte, NC. She worked for 35 years at H&R Block. Byrd was preceded in death by her father, **Charles Spurgeon Black (1919, MA 1920)**, and her husband, **Charles Walter Byrd ('41)**. She is survived by three children, Jean, Tom and Andy; six grandchildren; two great-grandchildren; and a brother, **Robert K. Black ('50)**.

Leon Whitfield Robertson (MD '45), March 7, 2014, Rocky Mount, NC. He served in the U.S. Army Reserves. Robertson started a practice in Rocky Mount in 1947 before joining other doctors to form Memorial Clinic. After serving in the U.S. Navy at Camp Lejeune, NC, he

returned to the clinic until it closed in 1990. Robertson served as chairman of the Governor's Medical Advisory Committee to the N.C. Mental Health Association for Nash and Edgecombe counties. He joined Boyce-Willis Clinic in 1990 and continued practicing family medicine, industrial medicine and obstetrics until 2001 when he moved to Community Hospital to serve nursing home patients. Robertson retired in 2005 at the age of 86.

Irving Everett Shafer Jr. ('45), Dec. 10, 2013, Gold Hill, NC. He received his MD from the Medical College of Virginia and completed a residency in radiology at N.C. Baptist Hospital. Shafer served as a flight surgeon in the U.S. Air Force and received the rank of captain during the Korean War. He was head radiologist for Iredell Memorial Hospital in Statesville, NC, for more than 30 years and a partner in Piedmont Radiology in Salisbury, NC. Shafer is survived by his wife, Gaynell; five children; and 11 grandchildren, including **Caroline T. Vaughn ('10)**.

Lena Howard Sermons Calvert ('46), Nov. 27, 2013, Tarboro, NC. She was president of



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many clubs and brought the Salvation Army red kettle back to Tarboro, where she rang the bell. Calvert received the Outstanding Citizen of Tarboro Award.

John Locksley Hall ('46), March 1, 2014, Roxboro, NC. He worked for Mill Power Supply Co. before joining Ford Motor Co. as a sales agent. Hall's work with Ford ranged from assistant sales to district sales manager where he helped regain national sales leadership for the light truck division before retiring after 31 years. He served on Wake Forest's alumni council. Hall was preceded in death by his parents, Addie Jones Hall and **Claude T. Hall Sr. (1913)**.

Floyd Archie Nesbitt ('46), Dec. 16, 2013, Charlotte, NC. He served in the U.S. Marine Corps and retired in 1988 from Procter & Gamble after more than 30 years in pharmaceutical sales. Nesbitt was preceded in death by his wife of 50 years, Marie. He is survived by his wife, Vivian; two children, **John Archie Nesbitt II ('72)** and Nancy N. Tulloch; a stepdaughter, Sandra Beck; five grandchildren, including **Jennifer E. Nesbitt ('02)**; and four great-grandchildren.

Henry LeRoy "Buddy" Register ('46), Feb. 10, 2014, Raleigh, NC. He retired after 39 years with GMAC. Register was preceded in death by his wife, **Martha Anne Vick Register ('47)**. He is survived by a daughter, Anne R. Emrey; and two granddaughters, Jennifer and Wake Forest student **Allison Michele Emrey**.

Forrest Herman Shuford II ('46, JD '46), Feb. 20, 2014, Raleigh, NC. He was retired after more than 30 years with the North Carolina Industrial Commission.

Bette Marie Braswell Auld ('47), Feb. 3, 2014, Raleigh, NC. She was a registered nurse. Auld is survived by her husband, **William C. Auld Sr. ('49)**; three children; two grandchildren; and two great-grandchildren.

Joseph Dewey Hobbs Jr. ('47, DDiv '89), Feb. 5, 2014, Winston-Salem. He was the retired director of N.C. Baptist Hospital's Department of Pastoral Care and a longtime leader of the Baptist State Convention of North Carolina. Hobbs served as a pastor for 35 years, including 20 years at First Baptist in Marion, NC. A native of Wilmington, NC, he was on the Wake Forest football team that defeated South Carolina in the first Gator Bowl in 1946. Hobbs served on the board of trustees in the 1960s and received Wake Forest's honorary Doctor of Divinity degree in 1989. He also served on the alumni council and the

ministerial alumni council. Hobbs was active in the Deacon Club and often delivered stirring invocations at athletic events. He was preceded in death by a son, Warren. Hobbs is survived by his wife, **Virginia Gilley Hobbs ('45)**; two daughters, Cathy Powell and Alice Little; four grandchildren, including **Mary Little Apicella ('09)**; and one great-grandchild. Memorials may be made to the Pastoral Care Family Assistance Fund of N.C. Baptist Hospital, Wake Forest Baptist Health, Medical Center Blvd., Winston-Salem, NC 27157; Knollwood Baptist Church in Winston-Salem; Salemtowne Retirement Community Resident Assistance Fund in Winston-Salem; or First Baptist Church in Marion, NC. He was a member of the Samuel Wait Legacy Society.

Eloise Huff ('47), March 4, 2014, Midlothian, VA. She received her master's from the University of Virginia. Huff was a teacher for more than 40 years and served as a principal in Norfolk, VA, and Chesterfield County.

Robert Spurgeon Jones Sr. ('48), Feb. 18, 2014, Shelby, NC. He received his MD from the UNC-Chapel Hill School of Medicine in 1954 and opened Jones Family Practice in Shelby in 1958. Jones retired in 2010 on his 85th birthday. He loved flying and was an avid golfer responsible for bringing the Syringomyelia tournament to the Cleveland Country Club. Jones was preceded in death by his parents, **Joseph Henry Jones (1917)** and Euphemia W. Jones; two brothers; and a son, **Robert Jr. ('74)**. He is survived by his wife, Mabel; two sons, Stephen and Joseph; and six grandchildren.

Gale Norwood Winslow ('48), Dec. 10, 2013, Apex, NC. He served in the U.S. Army during the Korean War. Winslow worked more than 35 years for the State of North Carolina at UNC-Chapel Hill in the utilities division and several years for S.T. Wooten.

Julius Harshaw Corpening ('49), April 2, 2014, Winston-Salem. He was a former assistant vice president for University Relations at Wake Forest. He retired in 2004 after serving the University for 35 years, one of the longest tenures of any administrator. Corpening started the development program for the School of Law and raised funds for scholarships, faculty support and the Worrell Professional Center. He was secretary to the law school board of visitors from 1973 to 1993 and was later named Of Counsel to the board. Corpening was responsible for the annual Wake Forest Masters Reception from its inception in 1974 until he retired. He also graduated from The Southern Baptist Theo-

logical Seminary and was a Baptist pastor in North and South Carolina before joining Wake Forest in 1969 to direct the University's Urban Affairs Institute. He moved to the development office several years later and was named assistant vice president in 1985 with responsibility for major fundraising. Corpening was a founding member of Leadership Winston-Salem. He is survived by his wife, Toni; three children, **Julius "Jay" Corpening II ('76, JD '79)**, **Janet "Jan" C. Kelly ('89)** and David Corpening; two stepdaughters, Palmer Ball and Wallace Prestwood; 10 grandchildren, including **Katie Corpening ('09)**; and one-great-grandchild. His father was **Julius Shakespeare Corpening (1892)**. Memorials may be made to the Julius Harshaw and Julius Shakespeare Corpening Scholarship, Wake Forest University, PO Box 7227, Winston-Salem, NC 27106. He was a member of the Samuel Wait Legacy Society.

Garland Lewis Foushee ('49), Sept. 29, 2013, Moncure, NC. He was pastor of East Sanford Baptist Church in Sanford, NC, for 14 years. Foushee pastored churches in Beulaville, Fairmont, Henderson, Maysville, Turkey and Zebulon, NC, and retired in 1991. His autobiography, "A Journey in Perseverance," includes his days on the Old Campus. Foushee's college classmate and prayer partner the last 40 years, **Rev. Julian Motley ('49)**, was by his side in his final hours. He is survived by his wife, Ethel; three children; and three grandchildren.

Emil Aubrey Gooch Jr. ('49), March 23, 2014, Durham, NC. He taught Latin and math at Waynesville Township High School in Waynesville, NC, and worked for American Tobacco Co. in Durham, NC, for 35 years. Gooch retired in 1985 as fabrication superintendent. He was preceded in death by a sister, **Erlene G. Hogan ('56)**.

Annie Elizabeth James Herring ('49), Jan. 26, 2014, Rose Hill, NC. She taught at Wallace-Rose Hill and East Duplin high schools and Harrells Christian Academy. Herring and her husband, Bob, founded a camp, Rock Fish Meadows. She is survived by her husband; two children; seven grandchildren; eight great-grandchildren; and a sister, **Fanester James Gregory ('50, P '74)**.

Jackson Sylvester Hoyle ('49), Jan. 3, 2014, Winston-Salem. He served in the U.S. Navy and received his master's in social work from UNC-Chapel Hill. Hoyle worked for the Burke County and Cleveland County departments of welfare and the N.C. State Welfare Department. He was director of the social

work department at The Methodist Children's Home in Winston-Salem for 20 years. Hoyle served The Baptist Retirement Home of North Carolina for 14 years as director of social work, director of admissions, administrator, vice president of health services and interim director. He is survived by his wife, Mary; three children, **Kevin (MA '82)**, **Larry ('81)**, and Tammy H. Cashwell, assistant professor of counseling at Wake Forest; and six grandchildren.

Marion Lansford Jolley ('49), Sept. 16, 2013, Shelby, NC. He served in the U.S. Navy and taught for eight years at Ellenboro School in Ellenboro, NC. Jolley retired in 1992 from Gardner-Webb University after teaching for 35 years and serving as chairman of the Department of Social Sciences for 34 years. He received an honorary doctorate of humanities degree from Gardner-Webb in 1997 and was a principal writer of "Dreaming, Daring, Doing ... The Story of Gardner-Webb University." Jolley was a local storyteller, and in 2005 he recorded his favorites in "Come on in and Sit a Spell." He also published a novel, "The Coed's Mite," in 2012.

Warren W. Sears ('49, MD '53), Jan. 5, 2014, Pensacola, FL. He was an anesthesiologist in Pensacola since 1963. In 1991 Sears was appointed to the honorary medical staff of Baptist Hospital in Pensacola. He was preceded in death by his wife, Mary. Sears is survived by three children, **Ann ('77)**, Bill and Rick; five grandchildren; and one great-grandchild.

Myron Eugene "Gene" Wade ('49), Sept. 9, 2013, Pittsboro, NC. He was a sales supervisor with GMAC for 39 years. His daughter said he was a "fan of the black and gold." Wade is survived by his wife, Jane; four children; 14 grandchildren; and 13 great-grandchildren.

Mary Broome Blalock Wilson ('49), March 29, 2014, Winston-Salem. She retired as secretary to the headmaster at Summit School in Winston-Salem after 29 years. Wilson also played the piano at Reynolda Presbyterian Church. She was preceded in death by two husbands, **James Carey Blalock ('34, MA '37)** and **David Lee Wilson Jr. ('47)**. Wilson is survived by a son, James Blalock Jr.

Richard Alexander Kelly Jr. ('50), Feb. 22, 2014, Raleigh, NC. He served in the U.S. Army and played center on the 1946 football team that won the first Gator Bowl. Kelly received his MD from Duke University Medical School in 1954 and in 1956 opened a general practice in Greensboro, NC. In 1974 he became chief of outpatient services at Moses Cone

Hospital. After retiring, Kelly and his wife, Patsy, moved to Oak Ridge and then to Pine Knoll Shores, NC. In 1998 they moved to Raleigh to be closer to family.

William Rucker Ledbetter ('50), Feb. 6, 2014, Marion, NC, and Cape Coral, FL. He was a U.S. Navy air crewman during World War II. Ledbetter operated the family business, M.D. Ledbetter Oil Co., until he retired in 1993. He was preceded in death by three sons, Kyle, Jeffrey and Mark. Ledbetter is survived by his wife, Wanda; a son, Brad; two daughters, Kathy Altuner and Pam Summers; nine grandchildren; and five great-grandchildren. He was a member of the Samuel Wait Legacy Society.

Kenneth Marion Martin ('50), Jan. 28, 2014, Winston-Salem. He served in the U.S. Navy during World War II. Martin worked in purchasing with Western Electric, Bell Labs and Lucent until his retirement in 1984.

William Franklin McLeod Sr. (JD '50), Feb. 6, 2014, Reidsville, NC. He served in the U.S. Army during World War II. McLeod was an attorney in Reidsville until his retirement, having served as the city attorney and the city school board attorney. He was preceded in death by his mother and his father, **John Allen McLeod (1915)**; a sister, Kathryn; and two brothers, **John A. McLeod Jr. ('35)** and **Max E. McLeod (JD '39)**. McLeod is survived by his wife, Margaret; a son, **William Jr. ('77)**; a daughter, Lynn; and six grandchildren, including **George I. McLeod ('07, MD '13)**.

Lionel Frederick Northington ('50), Jan. 3, 2014, Roanoke Rapids, NC. He served in the U.S. Army during World War II and was retired from Commercial Credit Corporation. Northington was preceded in death by his wife, Sandra; a daughter; a brother; and a sister, **Saluda N. Poe ('49)**. He is survived by a daughter, Nancy; and two siblings.

Morris T. Suggs Jr. ('50), Jan. 19, 2014, Fort Lauderdale, FL. He served in the U.S. Navy during World War II and the Korean War. Suggs received his master's from Florida State University and PhD from UNC-Chapel Hill. He worked at the Centers for Disease Control in Atlanta.

Edward Earl Ennis Sr. ('51), Feb. 1, 2014, Fayetteville, NC. He served in the U.S. Air Force during World War II. Ennis worked at Commercial Credit before starting his own businesses, including Cumberland Pawn & Loan and Horse World Western Store. He enjoyed raising, breeding and showing Arabian horses

for more than 35 years. Ennis was preceded in death by his parents; a sister; and two brothers, James and **William Harold Ennis ('49)**. He is survived by his wife, **Dorothy Raynor Ennis ('51)**; two daughters, **Julie Anne Ennis ('76)** and Elizabeth E. Broadwell; a son, Edward; and two grandchildren.

Elizabeth Valentine Fuller ('51), Feb. 26, 2014, Nashville, NC. She is survived by her husband, **David Henry Fuller Jr. ('48, MD '52)**; a daughter, Deborah; and a brother, Tim.

Joy Ruth Gray ('51), Nov. 18, 2013, Winter Haven, FL. She organized the mental health center at Winter Haven Hospital.

Charles Thomas Johnson Jr. ('51, JD '56), Jan. 13, 2014, Warrenton, NC. He served in the U.S. Army and was part of the last graduating class on the Old Campus. Johnson began his legal career in the law office of William W. Taylor Jr. in Warrenton before joining the trust department of First Citizens Bank in Raleigh and Kinston, NC. In 1962 he returned to Warrenton to continue Taylor's practice until 2012. Johnson is survived by his wife, Mildred; two sons, **Charles III ('82)** and **Stewart ('87)**; and two granddaughters, Tyler and Kendall.

Billy Last Mason ('51), Dec. 15, 2013, Wilmington, NC. He served in the U.S. Merchant Marines during World War II. Mason taught and coached at Lake Forest School and spent 37 years with the New Hanover County schools, including the last 11 years as associate superintendent. He received the N.C. Order of the Long Leaf Pine in 1984 from then Gov. James B. Hunt Jr. and was inducted into Campbell University's Sports Hall of Fame in 1993. Mason is survived by his wife, Anne; two sons, **Billy ('74)** and Michael; and four grandchildren.

John William Neal IV ('51), Jan. 4, 2014, Gibson, NC. He served in the U.S. Army Air Corps during World War II. Neal received his MD from Duke University School of Medicine, completed his residency at Tampa General Hospital and practiced general medicine in Gibson, NC.

Ethel Hudson Winston ('51), March 21, 2014, Wake Forest, NC. She taught for many years at Wake Forest Elementary School and retired in 1989. Winston and her husband, Willis, enjoyed traveling.

John Beverly Peterson Sr. ('52), March 1, 2014, Macon, GA. He served in the U.S. Army Reserves. In 1965 Peterson began his career in insurance by purchasing Wilson Insurance

A GLOBAL PASSION

By Margaret Mercer ('15), Wake Forest Magazine intern

In response to the growing number of students interested in international affairs and public policy, three Wake Forest graduates launched the Global Deacs network last year.

Kate Maloney ('97), director of the United Nations Desk of KPMG LLP who lives in New York, and Kezia McKeague ('05), director of government relations at the Council of the Americas, and Nico Gabrielli ('11), a law student at George Washington University, both of whom live in Washington, D.C., met at an on-campus career event in February 2013. They then created the network to connect alumni working in global business, government and nonprofit jobs and students who aspire to careers with a global focus.



Professor of Art David Lubin teaches a class at Casa Artom in Venice.

“Global Deacs aims to provide a platform for exchange of knowledge, sharing of job opportunities, networking and alumni relation building,” says Maloney. “We aim to build a vibrant network of Wake Forest alumni who are looking to change the world in Washington, D.C., and practice the motto Pro Humanitate.”

With 70 percent of students participating in one of the 400 study-abroad opportunities or three residential study programs across the world, Wake Forest stresses the importance of a global outlook, and the Global Deacs network strives to complement those efforts.

After its start last year, Global Deacs created an online newsletter highlighting students’ accomplishments during summer internships abroad and various networking activities on campus and in Washington, D.C. One of them was Caitlin Hartnett ('14), who spent her summer interning at the Treatment Action Campaign, an HIV/AIDS nonprofit in Cape Town, South Africa.

“Working for TAC has made me realize I would like to pursue an international career in which I can continue

to advocate and fight for human rights for people in other countries,” Hartnett wrote in the Global Deacs newsletter. She added she is “looking forward to the future and making a difference in someone’s life.”

From humanitarian relief to global health, Global Deacs seeks to connect people with a passion for international affairs.

“I really want Global Deacs to help open doors for future alumni – to raise the profile of Wake Forest globally while highlighting for all students the broad range of opportunities that exist for them when they graduate,” Maloney says.

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To get involved contact katherinemaloney@kpmg.com, ngabrielli@law.gwu.edu, or kezia.mckeague@gmail.com or visit the [Global Deacs Facebook page](#) or [LinkedIn account](#).

LEE H. POTTER Professor Emeritus of English

By Kerry M. King ('85)



After surviving the torpedoing of his troop transport ship during World War II, Lee H. Potter went on to influence several generations of students during his long career at Wake Forest.

"He was one of several fine English profs who were simply too good to be true," Lisa D. Brewer ('81, MA '08) said. "Truly a favorite of mine."

Potter died on Jan. 17, 2014, in Durham, N.C. He was 89. He is survived by his wife, Edith; four daughters, Page, Edith, Lee and Jane; and six grandchildren.

Potter taught literary criticism, American literature and 20th century British literature from 1965 to 1989 and was a part-time instructor in the MALS program until 1995. He taught at Casa Artom in Venice in 1973 and 1981 and at Worrell House in London in 1978.

When he retired in 1989, Wake Forest Magazine described him as "witty, urbane, erudite, courtly, with the gentle cynicism of a born and bred Southerner ... Students have found (his) English classes an eclectic survey of music, art and history as well as literature."

Provost Emeritus Edwin G. Wilson ('43) said Potter was a "superb teacher and a great friend who was always willing to do whatever he could for Wake Forest. He was the most loved man in the (English) department."

A native of Atlanta, Potter attended Davidson College until enlisting in the U.S. Army in 1943. On his way to join Allied forces at the Battle of the Bulge, his troop transport ship, the SS Leopoldville, was sunk by a German torpedo in the English Channel on Christmas Eve in 1944, killing about 800 soldiers. Another future Wake Forest professor, Professor of German Ralph Fraser, also survived the sinking of the Leopoldville.

Potter served in France until 1946 and then received his master's degree and Ph.D. from the University of North Carolina. He taught briefly at DePauw University and the University of Virginia before serving as the first dean of George Mason College of the University of Virginia, later George Mason University.

Memorial gifts may be made to Wake Forest to support scholarship funds for students studying abroad and sent to P.O. Box 7227, Winston-Salem, N.C. 27109.

OBITUARY

Co. He later sold the company and remained as vice president until it ultimately became BB&T Insurance, where he was senior vice president until his retirement.

Robert Edward Rawls ('52), Feb. 11, 2014, Aulander, NC. He served in the U.S. Army, managed the family farm and served as Hertford County Commissioner. Rawls was preceded in death by his father, **Hall Carlton Rawls (1921)**. He is survived by his wife, Virginia; two sons; and three grandchildren.

Carl Glenn Austin Sr. ('53), Dec. 4, 2013, Elizabeth City, NC. He retired after 20 years as an officer in the U.S. Navy. Austin received his JD from Memphis State School of Law in 1973 and practiced law in Elizabeth City until his retirement at the age of 80.

Barbara Saunders Brown ('53), Jan. 23, 2014, Wake Forest, NC. She taught history and physical education and coached basketball, softball, volleyball and track and field for 31 years. Brown brought the first Girl's State Basketball Championship to Wake Forest High School, and her track and field teams were undefeated for 17 straight seasons. She served as chairman of the Town of Wake Forest Recreation Board and the Wake County Board of Recreation. Brown was preceded in death by her father, **John Rudolph Saunders (1924)**; and her husband, **Robert L. Brown ('54)**. She is survived by a son, **Robert ('85)**, and two grandchildren. Memorials may be made to the Brown-Saunders Scholarship Fund, Wake Forest University Deacon Club, PO Box 7526, Winston-Salem, NC 27109.

William Browning Cromer ('53, MD '56), Dec. 24, 2013, La Grange, NC. He practiced general medicine in Richardson, TX, for 25 years before moving to North Carolina to serve as medical director of the Caswell Center. Cromer and John Moore formed Morcom Medical Consultants PLLC and provided medical care for the developmentally disabled.

George Thomas Evans ('53), Dec. 20, 2013, Jacksonville, NC. He served in the U.S. Army during the Korean War. Evans worked as a chemical engineer and specialized in off-road tires. He was retired from the Michelin Company.

Kenneth Edward Weather ('53), Dec. 5, 2013, Spartanburg, SC. He served in the U.S. Navy during the Korean War. Weather was the retired owner of Imperial Service and Supply in Spartanburg.

William Reid Johnson Jr. ('54), Jan. 7, 2014, College Station, TX. He was an executive in the pharmaceutical industry. Johnson retired to Corpus Christi in 1989 and moved to the Bryan/College Station area in 2013. He is survived by his wife, Joan; five children; 12 grandchildren; and three great-grandchildren.

Jerry P. Poovey ('54), Jan. 10, 2014, Morganton, NC. He received his MBA from UNC-Chapel Hill and was plant manager for Drexel Furniture and Hickory Chair. Poovey was preceded in death by his first wife, **Ruth Royal Poovey ('55)**. He is survived by his wife, Connie; a son, Mark; a daughter, Leah; and a grandson, Eric.

Donald Mack Smith ('54), March 10, 2014, Burlington, NC. He was an agent for Equitable Life Assurance for 20 years and vice president for real estate at Byrd's Food Stores for 23 years. Smith also coached youth sports in the community.

William H. Strickland Jr. (MD '54), Jan. 18, 2014, Hendersonville, NC. He completed his family practice residency in Johnson City, TN, and served in the medical rescue division of the U.S. Air Force. Strickland practiced medicine in Hendersonville for more than 50 years, served as chief of staff at Pardee Hospital, was president of the medical society and served on various boards and civic organizations.

Jean McSwain Teague Cabaniss ('55), Jan. 7, 2014, Shelby, NC. She was a Southern Baptist missionary in Hawaii; Amman, Jordan; and Japan. Cabaniss left the missionary field in 1986 and served as director of recruiting and counseling. In 1991 she joined Gardner-Webb University as director of international student programs, concentrating on Japanese students from Dohto University.

Rachel Granger Gill ('55), Jan. 22, 2014, Black Mountain, NC. She graduated from The Southeastern Baptist Theological Seminary in 1985. Gill was editor of Alternatives Magazine in Atlanta and a feature writer for Missions USA, a publication of the Southern Baptist Convention. She was an ordained deacon and served on the boards of Seeds Magazine and The Baptist Peace Fellowship of North America.

Henry Moore Hester Sr. ('55), March 15, 2014, Greensboro, NC. He joined ROTC and served in the U.S. Army Reserves. Hester retired from the 422nd Civil Affairs unit after 28 years and retired as an inheritance

tax auditor from the N.C. Department of Revenue in 1989. He was preceded in death by a grandson, John; and a brother, **James Earl Hester Jr. ('50)**. Hester is survived by his wife, Sarah; a daughter, **Elizabeth Anne Hester ('84)**; two sons, **Henry Moore Hester Jr. ('85)** and John Daniel Hester; seven grandchildren; and three sisters.

James Edwin "Jay" Johnson Jr. ('55, JD '56), March 17, 2014, Charlotte, NC. He served three terms on the University's board of trustees from 1985 through 1999 and was named a life trustee in 2000. Johnson also served as president of the law school alumni association and as a member of the law school board of visitors and the Medical Center board. He received the University's Distinguished Alumni Award in 1975. Johnson was an attorney in Atlanta, Augusta and Charlotte until retiring as a partner at Womble Carlyle Sandridge & Rice LLP in 2005. He and his late wife, **Nancy Beck Johnson ('56)**, started the Wake Forest Masters Reception in Augusta in 1974 and co-hosted the annual gathering to support the golf program for 35 years. Johnson is survived by three children, **Anne J. Bolt ('82)**, **Jane J. White ('87, JD '92)** and **James E. Johnson III ('91)**; four grandchildren; and two sisters, Barbara J. Parnell and **Preston B. Johnson ('51)**. Memorials may be made to Wake Forest University, PO Box 7227, Winston-Salem, NC 27109 or to Carolina Healthcare Foundation, PO Box 32861, Charlotte, NC 28232.

Thurman Henry Rogers ('55), Dec. 5, 2013, Lillington, NC. He served in the U.S. Army and retired from the N.C. Department of Revenue after 30 years as a tax auditor. Rogers received the Lion of the Year award in 2004 from the Lillington Lion's Club.

Mary Elizabeth Trull ('55), March 15, 2014, Kannapolis, NC. She was a homemaker, mother of four children, pianist and a Mary Kay consultant.

William Herman Allen Jr. ('56), Feb. 2, 2014, Eden, NC. He served in the U.S. Air Force and was a cost specialist for 38 years at DuPont in Martinsville, VA. Allen was preceded in death by his wife, **Shirley Webster Allen ('55)**. He is survived by two sons, Jim and Kyle; and five grandchildren.

Barbara Jan Bell Bobbitt ('56), Nov. 14, 2013, Wilson, NC. She was preceded in death by her husband, **James Dewey Bobbitt Jr. ('55)**, and a daughter, Susan. Bobbitt is survived by two children and two grandchildren.

W. Amis Daniel ('56), March 10, 2014, Kernersville, NC. He served in the U.S. Navy. Daniel served numerous churches, and he and his wife, Frances, were missionaries to Kenya. Daniel is survived by a daughter, Kim Fox; two sons, **Gary ('72)** and Loyd; three grandchildren; and five great-grandchildren.

Roy Thomas Funderburke ('56), Jan. 10, 2014, Urbanna, VA. He played tennis and basketball at Wake Forest and was an ordained Southern Baptist minister. Funderburke is survived by a son, **Rick ('71)**; a daughter, Kimberly; seven grandchildren; and three great-grandchildren.

Claude Burdett Marshall ('56), Dec. 7, 2013, Wilmington, NC. He was ordained at First Baptist Church in Wilmington and received his master's in counseling from Pepperdine University. Marshall served as a chaplain in the U.S. Navy for 25 years and was a counselor for Southeastern Center for Mental Health until his retirement.

Ida E. Hawkins ('57), Dec. 9, 2013, Charlottesville, VA. She worked for the National Aeronautics and Space Administration and St. Margaret's School in Tappahannock, VA.

Ray Dean Mauney Sr. ('57), Nov. 27, 2013, Gainesville, GA. He served in the U.S. Army and the U.S. Army Reserves. Mauney was controller and general manager of Mansfield Oil Co. and in 1980 served as vice president and CFO of Mr. B's in Winder, GA, where he retired in 1990. He is survived by his wife, Marianna; a son, **Ray Jr. ('85)**; a daughter, Melissa M. Simpson; and three grandchildren.

Royce Kilmer Swinson ('57), Dec. 18, 2013, Pink Hill, NC. He taught science and physical education and coached baseball and basketball at his alma mater, Brogden High School, before completing his master's of school administration and educational specialist degrees at East Carolina University. Swinson served as principal of Pink Hill Elementary School and retired from education in 1998. He was named the American Business Women's Association Principal of the Year in 1984.

Thomas James Rogers ('58), March 31, 2014, Myrtle Beach, SC. He served 12 years in the N.C. Air National Guard attaining the rank of captain. Rogers was owner of WKZQ radio station and president of the Grand Strand Broadcasting Corporation from 1966 to 1999. He served as director of Anchor Bank from 1974 to 2000, was a director of the South Financial Group and director and

president of Florence-based ACS Technologies. Rogers was named Grand Strand Citizen of the Year in 1975 and Small Business Person of the Year in 2002. He received South Carolina's Order of the Palmetto in 2004 and the Ashby Ward Pioneer Award in 2006. He was preceded in death by a brother, **Lide Harold Rogers ('52)**. Rogers is survived by his wife, Suzette; a son, Tommy; a daughter, Allison; four grandchildren; and two brothers, **Alexander Paul Rogers Jr. ('49)** and **William Boyd Rogers ('55, JD '59, P '80)**.

Ed Wright Scruggs ('58), March 1, 2014, Altavista, VA. He was a retired real estate and insurance agent.

Walter "Sonny" Lee Travis Jr. (JD '58), Feb. 8, 2014, High Point, NC. He served in the U.S. Army and practiced law in High Point for many years. Memorials may be made to Guilford College in Greensboro, NC, or to Wake Forest University, PO Box 7227, Winston-Salem, NC 27109. Travis was a member of the Samuel Wait Legacy Society.

Charles Blacknall Weaver ('58), Dec. 21, 2013, Winston-Salem. He served in the U.S. Army. Weaver stated he was a study subject for the National Institutes of Health in 1961 and in 1966.

Robert Warren Daughtridge Sr. ('59), Nov. 28, 2013, Rocky Mount, NC. He was a salesman for Camasco and Dillon Supply for many years. Daughtridge participated and volunteered with the Boy Scouts of America for more than 50 years.

John Alexander Dowless ('59), Dec. 21, 2013, Green Cove Springs, FL. He served in the U.S. Navy during World War II and after graduation was commissioned into the U.S. Army Medical Corps. Dowless received his master's in hospital administration from Baylor University, served as a MED-EVAC helicopter pilot during the Korean War and was a hospital administrator during the Vietnam War. After retiring from the U.S. Army as a lieutenant colonel, he worked as a hospital consultant for the State of Florida until his retirement in 1989.

Bentha Self Johnson ('59), Nov. 22, 2013, Charlotte, NC. After graduating from Wake Forest, she began a 30-year teaching career in Reidsville, NC, received her MAEd in 1968 from UNC-Chapel Hill and taught earth science in public and private middle schools in Charlotte, NC. Johnson and her husband pedaled their tandem bicycle with groups such as Vermont Bike Tours through France,

Germany, Italy, Croatia, Canada and the United States, and with the Cannonballs Cycling Club on tours to raise money for the Multiple Sclerosis Society. She is survived by her husband, Edward; a son, Edward; two daughters, **Gannon J. Ward ('96)** and Paula J. Smith; and two granddaughters.

Benjamin Stowe Neill Jr. ('59), March 22, 2014, East Bend, NC. He served during the Korean War, taught school at East Bend High School and retired from North Forsyth High School in Winston-Salem. Neill served as mayor of East Bend in the 1960s and early 1970s, was chairman of the Yadkin County Democratic Party and a candidate for the U.S. House of Representatives.

Robert "Bob" Harold Wright Jr. (MD '59), March 20, 2014, Yuba City, CA. He served in the U.S. Army, completed a residency in urology at Fort Sam Houston and spent 12 years in the Medical Corps, achieving the rank of colonel. Wright continued in the U.S. Army Reserves and received the Legion of Merit upon retirement. In 1972 he joined the Marysville Medical Clinic, which became a part of Sutter Health, and formed the Sutter North Medical Group where he was president and CEO. He was also CMO of Eastern Regions Sutter Health.

William Eugene Crosswhite (JD '61), Feb. 11, 2014, Statesville, NC. He served in the U.S. Army and practiced law with his father-in-law in Statesville. Crosswhite was city solicitor of Statesville and an attorney with Crosswhite Law Firm. He is survived by his wife, **Jessie Sowers Crosswhite ('60)**; three children; and 11 grandchildren.

Jeane Aiken Daniel Dennis ('61), Jan. 8, 2014, Pineville, NC. She was a legal secretary before working at General Electric in Wilmington, NC. Dennis retired in 2001 and moved to Pineville. She is survived by three children, **Kimberly D. Powell ('83)**, Jeffrey and Kevin; three grandchildren; and a sister, Carol D. Ellwanger. **Dick Isaacs ('57)** commented that the funeral began with the pipe organ playing Wake Forest's "Alma Mater."

Ronald Allen Rollins Sr. (MD '61), Feb. 21, 2014, Oberlin, OH. He was a flight surgeon in the U.S. Air Force from 1960 to 1970. Rollins was an obstetrician and gynecologist at the Oberlin Clinic and Allen Memorial Hospital. He and his wife, Barbara, were named Oberlin's Citizens of the Year in 2012 by the Oberlin News-Tribune.

Jack Warren Granade Jr. ('62), Dec. 9, 2013, Pineville, NC. He served in the U.S. Army Reserves and retired after 28 years with Sears Roebuck.

Alva Lee Terrell ('62), Feb. 3, 2014, Charlotte, NC. He established the Alva Lee Terrell & Associates Insurance Agency in 1964. Terrell is survived by his children and grandchildren; a twin brother, **Andrew Page Terrell ('64)**; and a sister.

William Mitchell Carlisle Jr. ('63, MBA '79), Dec. 10, 2013, Asheville, NC, and Edisto Beach, SC. He served in the U.S. Navy and opened businesses, including M&S Processing and Mountain Textiles, in Asheville. Carlisle was preceded in death by his wife, Charlotte; and a son, William. He is survived by a daughter, **Shannan V. Carlisle ('99)**.

Harold Dale Haller (MD '63), March 9, 2014, Louisville, KY. He served in the U.S. Army and the U.S. Army Reserves. Haller practiced medicine in the Buechel and Fern Creek, KY, area for 40 years and was the medical director of Westminster Terrace Nursing and Retirement Home for more than 37 years. He received the Better Life Award in patient care from the Kentucky Association for Health Care Facilities. Haller was an associate clinical professor at the University of Kentucky for 10 years and assistant clinical professor at the University of Louisville, where he received a 25-year award for service and the William T. VonderHaar MD Excellence in Teaching Award. In 1987 he received the Kentucky Academy of Family Practice Citizen Doctor of the Year Award.

Lula Paul Cook Hobbs ('63), Nov. 17, 2013, Winston-Salem. She was a teacher and guidance counselor with the Winston-Salem/Forsyth County schools.

Margaret Hocutt Ramsdell ('63), Jan. 20, 2014, Greenville, NC. She received her R.N. from the N.C. Baptist Hospital School of Nursing. Ramsdell was a nurse at N.C. Baptist Hospital in Winston-Salem, Baptist Hospital in New Orleans and Highland Memorial Hospital in Shreveport, LA, before moving to Greenville in 1973.

Mary Michael Howell ('64), Nov. 2, 2013, Edmond, OK. She received her master's from Old Dominion in 1975. Howell worked for the Oklahoma Department of Human Services for more than 25 years and retired in 2008.

Alan R. Shalita (MD '64), Feb. 2, 2014, New York. He was a professor of dermatology and

NEIL MORGAN ('43)

By Kerry M. King ('85)

Neil Morgan ('43), once called San Diego's most respected journalist, was one of Wake Forest's greatest alumni writers.

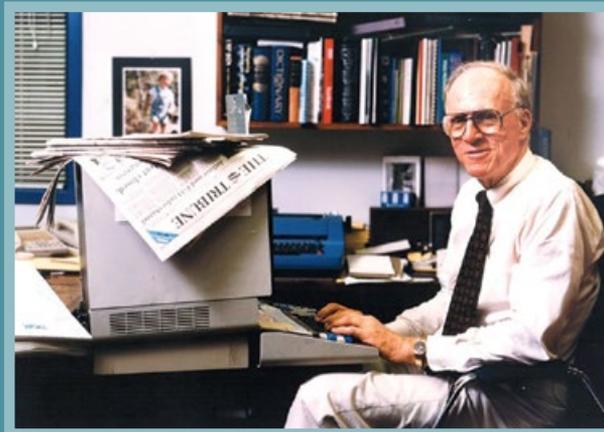
For five decades, Morgan celebrated, criticized, pushed and prodded his adopted hometown in the pages of local newspapers. "He was the chronicler of the city," Pete Wilson, the former San Diego mayor, California governor and U.S. senator, once said.

Morgan, an award-winning columnist, author and San Diego icon, died on Feb. 1, 2014, in La Jolla, Calif. He was 89. He is survived by his wife, Judith; a daughter, Jill; and a grandson.

"(He) held a mirror to San Diego for more than half a century, reflecting on its foibles, fortunes and general goings-on," U-T San Diego wrote in a tribute to Morgan, its former longtime columnist. "Part cheerleader and part critic, he was an elegant writer who had the discerning eye of a watchdog."

A native of Smithfield, N.C., Morgan majored in English, wrote for the *Old Gold & Black* and was editor of *The Student*. He received the Distinguished Alumni Award in 1964 and was a member of the Samuel Wait Legacy Society.

Morgan fell in love with San Diego during a visit there while serving in the U.S. Navy during World War II. He began writing for the *San Diego Daily Journal* in 1946 and *The San Diego Evening Tribune* four years later. His popular "Crosstown" column became a must-read throughout the city. He was editor of the *Tribune* in the 1980s when the paper won a Pulitzer Prize for editorials on U.S. immigration policies. After the *Tribune* and *The San Diego Union* merged in 1992, he was an associate editor and a senior columnist until 2004 of the combined papers (now U-T San Diego).



In 2005, Morgan co-founded a nonprofit online news outlet, *Voice of San Diego*. Last year, the organization established the Neil Morgan Fund for Investigative Reporting. "In journalists young and old, Morgan left a legacy of commitment to truth – even if it's painful and hits close to home – and an understanding of how the past affects the present and future," *Voice of San Diego* wrote in a tribute to Morgan.

Morgan also wrote for *Esquire* and *National Geographic* and wrote or co-wrote a dozen books, many about San Diego and the American West. He co-authored with his wife an authorized biography of his friend Ted ("Dr. Seuss") Geisel.

He received numerous awards, including the first Chancellor's Medal

from the University of California San Diego and San Diego State University's Fourth Estate Award as an outstanding figure in journalism. He was named "Mr. San Diego" in 1999 by the San Diego Rotary Club.

"In my view, he was the best journalist San Diego ever had," Bob Witty, the former director of *Copley News Service*, told U-T San Diego. "At one point in time, probably before Pete Wilson, Neil was the best-known person in San Diego."

Morgan's father was a Baptist minister who advised him to pursue the truth. In an article in *Reader's Digest*, he recalled that advice at his father's funeral. "As his casket disappeared, I held in my pocket his marching orders to his youngest son: 'I believe that for you it may be as good,' he had written 'to be a reporter who preaches a little as to be a preacher who reports a little. Either way, we must meet the truth head-on.'"

chairman of the Department of Dermatology at SUNY Downstate.

Edwin Lambert Wood ('64), Dec. 21, 2013, Richmond, VA. He was a realtor for Prudential Slater Realtors and a former state director of the Virginia Office on Aging.

Patricia Grimsley Chatham ('65), Dec. 31, 2013, Winston-Salem. She taught English at Mount Tabor High School. Chatham was a former president of the United Methodist Women and was involved with the Club of Twenty Gardens and the Junior League. She is survived by her husband, **Charles W. Chatham Sr. ('61)**; a son, Wood; and a granddaughter, Cate.

Catherine Wood Parker ('65), Jan. 22, 2014, Vero Beach, FL. She was a teacher for more than 30 years in Florida and Georgia and then in Virginia for the National Park Service. Parker was instrumental in the Summer in the Parks youth program before staying home to raise her two children. In 1976 she returned to teaching science, retiring in 1999 from the Fairfax County public schools in Virginia.

Frank Marion Roebuck Jr. ('65), Dec. 30, 2013, Venice, FL. He was a securities analyst at Wachovia and Loeb Rhoades & Co. and then a senior vice president over the bond department at First Florida Bank in Tampa.

Rita Wrenn Yancey ('65), Feb. 11, 2014, Winston-Salem. She retired after 25 years in reservations with Piedmont Airlines/U.S. Airways. Yancey was also a docent at Reynolda House Museum of American Art. She is survived by her husband, **Lee Franklin Yancey ('66)**; a daughter, Dana Y. Brown; a son, Richard Wrenn Yancey; and three grandchildren, including Wake Forest student **Ian Donovan Brown**.

Walter Samuel Flory III ('66), Oct. 27, 2013, Baltimore. He was a computer programmer in Winston-Salem for many years. Flory was preceded in death by his father, Walter S. Flory Sr., Wake Forest Emeriti Babcock Professor of Botany. He is survived by a brother, **Thomas R. Flory ('67)**.

Lawrence William Paschal Jr. (JD '66), March 7, 2014, Clemmons, NC. He served in the U.S. Army Engineering Corps during the Korean War. Paschal was a geophysicist with Mobil Oil Corporation and a claims adjuster for the adjudication department at the Veteran's Administration in Winston-Salem. After retirement he worked in the bakery and horticulture departments at Old Salem and

as an EKG assistant at Wake Forest Baptist Health. Paschal was preceded in death by his wife, Sylvia; a daughter, Penny; and a brother, Charles. He is survived by a son, **Gregory ('80)**; a grandson, Alex; and two brothers, **Donald ('60)** and Robert.

Edd Price Chariker ('67), Jan. 19, 2014, Meggett, SC. He received his MD from the Medical University of South Carolina and completed residencies in general surgery and thoracic and cardiac surgery. Chariker was a surgeon at Trident Medical Center until his retirement in 2013. He is survived by his wife, Fredda; three children, Chris, Frederick and **Sarah C. Rogers ('03)**; and five grandchildren.

Paul Barringer Houston Jr. ('67), Oct. 14, 2013, Charlotte, NC. He served in the N.C. National Guard.

John William Greer ('68), Jan. 18, 2014, High Point, NC. He received his master's in industrial education from A&T State University. Greer taught and coached football and basketball in the Davidson County school system from 1968 until he retired in 1998.

Robert "Michael" Peel Finn ('69), Dec. 8, 2013, Parkland, FL.

Durward B. "Buck" Pridgen (MD '69), March 16, 2014, North Augusta, SC. He served in the U.S. Army K-9 Corps. Pridgen began an oncology practice in Aiken, SC, in 1975 and was a staff physician at Veteran's Affairs Medical Center. He taught nursing students at the University of South Carolina-Aiken and worked in the emergency rooms of University Hospital in Augusta, GA, and the Medical College of Georgia. Pridgen is survived by his wife, Rhonda; five children; nine grandchildren; a sister, **Sylvia P. Soholt ('67)**; and a brother.

Henry Bascom Shore (JD '69), Dec. 14, 2013, Yadkinville, NC. He was in-house counsel for North Carolina National Bank in Charlotte, NC, before establishing a 30-year practice in Yadkinville.

Richard Barry Strosnider ('69), Feb. 17, 2014, Newfield, NY. He received his JD from Temple University and was a Camden County and Burlington County prosecutor. Strosnider was a partner in a South Jersey law firm before retiring as in-house attorney with CNA after 38 years of practicing insurance defense litigation law. He was an assistant prosecutor and chairman of the District III-B Ethics Committee and after retirement served as town justice for the Town of Newfield. Strosnider is

survived by his wife, Midge; two sons, David and **Ryan ('03)**; and a daughter, MeeAe.

Frank Leroy Vestal ('69), Jan. 13, 2014, Winston-Salem. He served in the U.S. Army. Vestal worked at Western Electric Co. and McLean Trucking Co. before retiring from the U.S. Postal Service.

James Gregory Budd ('71), Dec. 2, 2013, Delmar, DE. He received his MAEd from Salisbury University and began teaching physical education at Buckingham Elementary School. Budd's 31-year career included teacher, guidance counselor, coach and athletic director at Delmar High, where he retired in 2002.

Margaret Thomas Hibbert (MA '71), Nov. 8, 2013, Raleigh, NC. She taught kindergarten before her children were born. Hibbert received a doctorate in counselor education from N.C. State University in 1992 and was a parent educator and demonstration preschool coordinator at Project Enlightenment. She had many volunteer roles including the Special Olympics. Hibbert is survived by her husband, **Carl Woodall Hibbert Sr. ('70, JD '72)**; a son, Carl Jr.; a daughter, Jennifer H. Coggins; and three grandchildren.

Joseph Steven Moore ('71), Feb. 16, 2014, Woodland Hills, CA. He received his master's in counseling from Appalachian State University and founded Life Skills Counseling in Lexington, NC, where he worked from 1991 to 2003. Moore opened Steve Moore Counseling in Woodland Hills in 2003. He is survived by his wife, **Beth Fay Moore (MBA '95)**; and two brothers, **Donald L. Moore ('65)** and **George W. Moore ('65, P '94)**.

Marcia Jean Fincannon ('72), Feb. 13, 2014, Elkin, NC. She began teaching in 1972 at Elkin Primary School and received her master's in counseling from UNC Greensboro and an educational specialist degree from Appalachian State University. After many roles with the Elkin City school system, Fincannon retired as assistant superintendent of schools. She was preceded in death by her mother and her father, **Lindsay N. Fincannon ('38)**.

Rawling Wise Smith ('72), March 16, 2014, Moosic, PA. He was an equipment operator for the Pennsylvania Department of Transportation for more than 30 years and a former president of his local AFSCME Union. Smith played football with the Northeast Stars and the Scranton Eagles. He was inducted into the Northeast Chapter of the Pennsylvania Sports Hall of Fame in 2001.

Marler Slate Tuttle Jr. ('72, JD '75), March 5, 2014, Kannapolis, NC. He served on the Wake Forest Alumni Council. Tuttle was preceded in death by his mother and father, **Marler S. Tuttle Sr. ('36, MD '36)**; and a sister, Patricia. He is survived by his wife, Jolynn; three children; two grandchildren; two sisters; and a brother, **John Clloyd Tuttle (MD '83)**.

Gregory Cowan Braswell ('73), Dec. 4, 2013, Irving, TX. He worked in food service managing stores for Long John Silver's and Denny's restaurants in Louisiana and Texas. Braswell was preceded in death by his father, **Marvin O'Dell Braswell ('50)**. He is survived by his mother, Ida Jean Cowan Braswell; a brother, **Bruce Anderson Braswell ('74)**; and a sister, Eugenie B. Fein.

Sandra Folsom Kinsey (MAEd '73), Feb. 17, 2014, Jacksonville, FL. She was a middle school guidance counselor in Aiken, SC, before receiving her JD from the University of Georgia. Kinsey was an attorney for 25 years in Washington, D.C., first at the firm of Hogan & Hartson and then at the Securities and Exchange Commission. She retired to Jacksonville in 2005 and was a volunteer with the Jacksonville Humane Society and the Pink Sisters support group at the Mayo Clinic.

Gary Jack Graf ('74), Dec. 16, 2013, Minden, NV. He worked for Stauffer Chemical and Basic Chemical Services/Univar in the Oakdale and San Francisco Bay area before moving to Minden three years ago. Graf is survived by his wife, Patti, and a son, Keegan. Memorials may be made to Wake Forest University, PO Box 7227, Winston-Salem, NC 27109 or The River Church, PO Box 1505, Oakdale, CA 95361.

Adrian Mark Griffin ('74, MD '77), March 14, 2014, Winston-Salem. He was commissioned into the Durham Light Infantry and selected as a member of the British/Danish Joint Services Arctic Expedition to North Perry Land. Griffin practiced emergency medicine and was director of Hospice in Mount Airy, NC, and later practiced psychiatry in Mount Airy and King, NC.

Terry Lynn Poe ('74), Nov. 12, 2013, Raleigh, NC. He was an organist at Trinity United Methodist Church for more than 35 years. Poe was a retired teacher with 34 years at Wake County public schools. He was named the 1988 Secondary Teacher of the Year by the Wake County PTA, served as chapel organist at St. Mary's Junior College for five years and was an accompanist and associate director of the Raleigh Boychoir for 20 years.

James David Pinno ('75), Jan. 7, 2014, Chester, CT. He was a captain in the U.S. Coast Guard. Pinno was a sailmaker who taught sailing and navigation in Connecticut, New York and Texas with Doyle-Ploch, Hild, Kappa and Halsey-Lidgard/UK Halsey Sailmakers. He was a registered tax return preparer for H&R Block in Clinton, CT, the last several years.

William Louis Fuller ('76), Nov. 9, 2013, Charlotte, NC. He worked with Duke Energy for more than 35 years. Fuller was preceded in death by his father, **William Calvin Fuller ('50)**.

William Griffin Graves III (JD '76), Nov. 23, 2013, Chapel Hill, NC. He was a partner with the law firm of Higgins Frankstone Graves & Morris PA in Chapel Hill. Graves coached football and basketball for the Chapel Hill and Carrboro Parks and Recreation departments.

Grant Fletcher Healy (MD '76), Nov. 18, 2013, Greenville, SC. He served in the U.S. Navy and completed a fellowship in nephrology at the Naval Regional Medical Center in Portsmouth, VA. Healy was named chief of nephrology at the Bethesda Naval Hospital in Bethesda, MD, in 1983 and was discharged as a commander in 1985. In 1986 he joined Carolina Nephrology in Greenville, SC.

William Michael Mahoney (MA '76), Dec. 16, 2013, Buckhannon, WV. He received his PhD from the University of Connecticut and joined the faculty of West Virginia Wesleyan College in 1983. Mahoney was chairman of the history department and international studies. He served as faculty athletic representative from 1989 to 1998, received The Community Council Teaching Award in 1989 from students and received the Exemplary Teacher Award in 1999 from faculty. In 2011 Mahoney published "The History of the Czech Republic and Slovakia."

Dennis Augustine Hurley Jr. (MBA '77), Oct. 31, 2013, Alpharetta, GA. He worked for IBM for more than 30 years.

Stephen Scott Schmidly (JD '77), Feb. 7, 2014, Asheboro, NC. He was a high school band director in Texas before attending law school and moving to Asheboro in 1987. Schmidly practiced law for many years, coached high school and middle school teams, served as the color commentator on WKXR for Asheboro High School baseball games and the Courier-Tribune Invitational basketball tournament. He was chairman of the Randolph County Board of Elections.

Philip Robbins Broyhill ('78), March 1, 2014, Winston-Salem. He was an artist who exhibited his paintings and pencil sketches in the Boston area over the last 30 years. Broyhill is survived by his parents, James T. and Louise R. Broyhill; a sister, Marilyn B. Beach; a brother, **J. Edgar Broyhill II ('76, MBA '78)**; and several nieces and nephews, including **Timothy P. Broyhill (JD '13)** and **Ashley B. Beach ('10, MBA '14)**. Memorials may be made to the Philip Robbins Broyhill Memorial Fund, Wake Forest Baptist Medical Center, Development Office, Medical Center Blvd., Winston-Salem, NC 27157.

Robert Hadley Brown ('79), March 18, 2014, Waynesville, NC. He served in the U.S. Air Force as an A-10 fighter pilot and flew missions in Operation Southern Watch before retiring after 20 years in 2001. Brown was an international co-pilot for UPS before returning to the Air Force after 9/11 for three more years. He served during Operation Iraqi Freedom and received awards and decorations from the USAF for his service. Brown taught AFJROTC at Tuscola High School in Waynesville and was a defense contractor who trained combat forces with Patriot Technologies Group until 2012.

David Joseph "JoJo" Ferraro Sr. ('81), March 13, 2014, Sparta, NC. He played football in the Tangerine Bowl in 1979 and in 1981 qualified for the ACC Athletic Academic Honor Roll. Ferraro was an insurance agent for 26 years. He is survived by his wife, Sandy; four children; two grandchildren; two sisters; and a brother, **Michael Vincent Ferraro ('84)**.

Lewis Scott Graham ('82), Jan. 2, 2014, Mount Airy, NC. He served in the U.S. Marine Reserves and worked for Vulcan Materials until 1983. Graham was owner/operator of Virginia & Carolina Paving until 1998 and was a commissioner for the City of Mount Airy for two years.

Larry Lee Garber Jr. ('85, JD/MBA '90), Dec. 21, 2013, Flower Mound, TX. He was self-employed in the medical recruitment field. Garber was a junior basketball player the season the Deacons reached the final eight of the NCAA Tournament. He was a former member of the Wake Forest alumni council. Garber is survived by his wife, **Carolyn Coles Garber ('85)**; a son, Garrett; and two daughters, McKenzie Anne and Lindsay Marie.

Martin Neil Millman (MBA '86), Feb. 1, 2014, Lawrenceville, GA. He was a corporate financial consultant for several companies.

Robert A. Moissonnier (JD '86), Nov. 29, 2013, Barrington, RI. He was admitted to the bar in Rhode Island and Massachusetts.

Gina Gottesman Shar (PA '86), March 18, 2014, Winston-Salem. She was a school psychologist with the Winston-Salem/Forsyth County schools before completing her physician assistant degree. Her career as a physician assistant included Maplewood Family Practice, Piedmont Medical Research and Premiere Medical Associates.

Christine Dianne Cosby ('91), March 5, 2014, New York. She received master's degrees from Xavier and New York universities. Cosby taught at Manhattan East School for Arts & Academics with the New York City school system.

Scott Brian Murray (JD '93), Dec. 10, 2013, Charlotte, NC. He served as an attorney for the U.S. Army from 1994 to 1999 and most recently for Bank of America. Murray ran in the Marine Corps and Boston marathons. He is survived by his wife, Kimberley; and two children, Carly and Elijah.

James Andrew Farmer (MBA '99), Nov. 7, 2013, Winston-Salem. He received his BS and MS degrees in industrial technology from Western Illinois University and completed the European Economics Program at Oxford before serving in the U.S. Army.

William Andrew Youngblood ('01), Feb. 17, 2014, Raleigh, NC. He was a commercial banker with BB&T and Eagle Bank in the Washington, D.C., area. Youngblood is survived by his mother, **Ann Holroyd Bowers ('72)**.

Chad Vincent Rebar ('03), Nov. 12, 2013, Throop, PA. He played football at Wake Forest and said in an interview that his greatest moment outside of sports was "being Santa Claus for the Santa's Helpers program." While in Seattle for the 2002 Seattle Bowl some of the team went to a hospital to visit less fortunate kids and Rebar said "it was a great opportunity for us to ... be positive role models." He was a territory sales representative for Johnson Controls, the offensive line coach for Valley View High School and the lead singer for a local band, Haze. Rebar is survived by his wife, Danielle; a stepdaughter; his parents; a sister; and four brothers.

William "Billy" O. Tesh Jr. (MBA '04), Feb. 27, 2014, Winston-Salem. He was with the Winston-Salem Police Department.

Jeffrey Peter Young ('11), March 15, 2014, of Milford, CO, died in a boating accident on

Long Island Sound. Young helped market a start-up, Suburban Monk, and was an account executive for Covanta in Morristown, NJ.

Friends, Faculty, Staff, Students

Dorothy Dennis Arrington (P '76), Dec. 29, 2013, Wake Forest, NC. She assisted her husband in the family business, was a stay-at-home mom and volunteered with the Wake Forest Birthplace Society. Arrington was preceded in death by her husband, **Thomas M. Arrington Jr. ('39)**. She is survived by her daughter, **Hallie A. Hearn ('76, MAEd '88)**, a former associate registrar at Wake Forest.

Robin Ann Brantley (P '07), Dec. 19, 2013, Winston-Salem. She was an editor at The New Yorker and at The New York Times, where she won the paper's Publisher's Award twice. Brantley moved to Winston-Salem in 1998 with her children and was senior assistant to the president of Wake Forest University Health Sciences and in public relations and marketing until retiring in 2009. Brantley was preceded in death by her parents, **Russell H. Brantley Jr. ('45)** and **Elizabeth Jones Brantley ('44)**; and a brother, **William Russell Brantley ('72)**. She is survived by a son, Carter Brantley Love; a daughter, **Anna Elizabeth Love ('07)**; and a brother, Ben Brantley.

Hector H. Henry II, Nov. 28, 2013, Concord, NC. He was a urology professor at Wake Forest for seven years and at Duke for 33 years. Henry practiced adult and pediatric urology for more than 40 years. He had the distinction of being the longest-serving member of the N.C. Medical Board. Henry served in the U.S. Army Reserves for more than 40 years as an officer, medical provider and commander. He received three Bronze Stars and a Joint Commendation for his achievements in combat. Henry is survived by his wife, **Margorie Temple Benbow (JD/MBA '99)**; three sons, Hector III, Brannan and Parr; and three grandchildren.

Norman J. Parker, Jan. 13, 2014, Iowa City, IA. He was an assistant football coach at Wake Forest from 1969 to 1971. Parker's career also included Minnesota, Illinois, East Carolina, Michigan State, Vanderbilt and the last 13 years as a defensive coordinator with the University of Iowa. He coached football for 48 years, retiring after the 2011 season. Parker was inducted into the Eastern Michi-

gan University Sports Hall of Fame and was named Assistant Coach of the Year in 2011 by the American Football Coaches Association.

Margie Thomas Pleasants, Jan. 5, 2014, Winston-Salem. She was retired from Wake Forest where she worked in the residence life and housing office. Pleasants is survived by her husband, Deane; three children; five grandchildren; and three great-grandchildren.

Fred Turner Robinette Jr., Jan. 25, 2014, Bermuda Run, NC. He served in the U.S. Army Reserves and had a career at Appalachian State University where he served as director of alumni affairs and retired as the associate vice chancellor for University Advancement. After retiring from Appalachian, Robinette served as a fundraising and public relations consultant and became the senior director of alumni development at the Wake Forest School of Medicine. He received the School of Medicine's Alumni Association Distinguished Service Award. Robinette is survived by his wife, Priscilla; two daughters; and three grandchildren. Memorials may be made to the Fred T. and Priscilla S. Robinette Scholarship for Student Ambassadors, Appalachian State University, ASU Box 32014, Boone, NC 28608; the Fred T. Robinette Award Fund, Wake Forest School of Medicine, PO Box 571021, Winston-Salem, NC 27157; Centenary United Methodist Church, PO Box 658, Winston-Salem, NC 27102; or Hospice and Palliative Care of Davie County, 377 Hospice Street, Suite 103, Mocksville, NC 27028.

Charles Scott, March 13, 2014, Winston-Salem. He served in the U.S. Army during the Vietnam war and worked for Thomasville Furniture. He retired from Wake Forest as a custodian.

Clara B. "Tup" Strickland (P '73), Nov. 16, 2013, Winston-Salem. She and her late husband, Hugh G. Strickland, were Wake Forest basketball fans since 1956, attending almost every home and away game. Strickland is survived by two sons, **Gary ('73)** and Thomas; a stepson, Ross; five grandsons, including **David ('99)**; and five great-grandchildren.

Patricia "Patty" Strickland, Nov. 7, 2013, Cincinnati, OH. She worked as a library specialist in the Z. Smith Reynolds Library at Wake Forest for almost six years. Strickland is survived by her husband, Mark.

NO GREATER HONOR

By Cherin C. Poovey (P '08)

From his office at Arlington National Cemetery, John C. “Jay” Waters ('87) can see rows of white headstones spreading across the green hills of what is to many the most-recognized sacred ground in America.

On any given day he may hear the solemn strain of a bugler playing “Taps” or witness a folded flag being presented to a veteran’s family member.



Top: Col. John C. “Jay” Waters places a holiday wreath at a gravesite in Arlington National Cemetery. Above: Waters, left, with his family: wife Anna (seated, right), Albert (striped shirt), Sarah (kneeling) and Eric (on the roof of the car.)

The sights and sounds of the country’s largest military cemetery are, to Waters, both sobering and uplifting. “If you ever feel sorry for yourself you just have to go out and look at the headstones or see a family, and whatever your issue of the day is, it puts it into perspective,” he said.

As executive officer for the Army National Military Cemeteries (ANMC) program, Waters’ job is to ensure that Arlington — as well as the nation’s 39 other military cemeteries for which the Army

is responsible — honor and respect the fallen and their families according to the highest standards.

“I never thought I’d be working in a cemetery,” said Waters, who has served his country for 27 years at bases in Texas and Maine, as well as abroad in Italy, Iraq, Afghanistan and multiple humanitarian aid deployments to Rwanda and Liberia. “This place is solemn and sacred,” he said. “I have colleagues who are buried here. Everybody takes their commitment and work environment very seriously.”

Waters came from New Jersey to Wake Forest on a ROTC scholarship and majored in economics. He fondly remem-

bers the commissioning ceremony at Commencement (“Under the big trees”) when he and fellow second lieutenants officially joined the Army. Back then he thought he’d serve five years and see what happened, but the military turned out to be a career commitment during which he has risen in the ranks.

He began his cemeteries program assignment last June and oversees policy, procedure and regulatory guidance at not only Arlington and the Soldiers’ and Airmen’s Home cemeteries in the Washington, D.C., area, but also at 38 smaller, less well-known cemeteries nationwide including those at Army posts and eight for prisoners of war.

Waters is responsible for a training and certification program that will bring officials representing smaller cemeteries to Arlington, where they will learn best practices and how to implement them. He also directs an organizational inspection program in which he and other military and civilian personnel travel to post cemeteries and take a “train, assist and inspect” approach, and he is in charge of graveside accountability and quality assurance.

The cemeteries program includes a lot of behind-the-scenes things that sound small, he said, but are profoundly important to veterans and their families, such as taking photos of headstones (front and back) and posting them on the Arlington website. “A family may come from North Dakota and may never get a chance to come back,” said Waters. “We make sure the photo is taken and posted to the web page so that the family that can’t physically be here can still view the gravesite and have a virtual connection. I can think of no greater honor than to serve veterans and their families through the cemetery program.”

Waters lives in Alexandria, Va., with his wife, Anna (whom he met in Italy), and their three children, who attended Italian public schools and speak the language fluently.

Reminiscing about Wake Forest, he said he wanted to get farther away from the Northeast, and Wake was his first choice. It was a decision that continues to benefit his military career. “Wake taught me the way to think, the way to interact with people to make connections,” he said. “When dealing with other countries and cultures, you actually end up having relationships with groups of people or individuals, not the other country. I carry what I learned with me and try to make that connection. I’m proud to say I went to Wake.”

The World On Our Plates

By Harvey Ussery ('66)

How we eat determines, to a considerable extent, how the world is used.

— Wendell Berry

My years at Wake Forest nurtured a boundless curiosity, a love of learning, and a sense of duty toward the future. A couple of major influences stand out. Under the tutelage of literature professor Ed Wilson ('43), "Beauty is truth; truth, beauty" impressed me as not just a pretty turn of phrase but a profound metaphor for our relationship with the natural world. Religion professor Mac Bryan ('41, MA '44, P '71, '72, '75, '82) helped me appreciate that, when it comes to the biggest questions of morality, the person I most need not to let off the hook is me.

I abandoned the goal of an academic career after a second year of graduate school and pursued a "gypsy" lifestyle for a while, including a couple of years in rural Norway with my first wife Evelyn Knight (also Class of 1966) and three years at a Zen retreat, where I settled a restless mind, served as head gardener and met my second wife, Ellen.

Ellen and I share a passion for good food but have despaired of what's available from the vertically integrated, ever more anonymous food system our research indicates has everything to do with rising levels of obesity, diabetes, cancer — even debilitating diseases among children once thought the exclusive bane of the very old.

A yearning for better food — and a more intimate relation with our food — brought us eventually to our home of 30 years on three good acres in northern Virginia, where we have gardened, kept dairy goats and chickens, cultivated mushrooms and tended a small orchard. Food we don't produce ourselves we buy mostly from farmers nearby. The rewards go far beyond more wholesome food — to a more joyful intimacy with the natural world and the satisfaction of producing for ourselves rather than continuing as passive consumers.

Though I majored in religion at Wake Forest, I moved over time to a spiritual perspective I cannot label. But I have retained from my religious studies an abiding sense of responsibility for the choices I make, both for their effects on others and the way they help shape the future. With a reflex honed at Wake Forest to consider every issue in the widest context, I explored the source of industrial food in an agricultural system that creates risks not just for me, but also for the entire ecology. I have been influenced especially by Wendell Berry's indictment of the mechanized, chemicalized, bigger-is-better assault on the natural world that American agriculture has become, and his vision for the sustainable agriculture we must put in its place.

Most of my courses required term papers, and the high standards demanded inspired me toward writing that is clear, logical and pleasing to read. Inspired as well by the Wake Forest culture of "passing it on," I determined to share my vision for a regenerative agriculture through writing, and in seminars from Maine to Texas. I emphasize to my reader or audience that industrial agriculture contributes to our most pressing crises: climate change, toxic environmental pollution, fresh water shortages, topsoil depletion and loss of species diversity on a scale equal to that following the impact of a seven-mile-diameter asteroid — the one that wiped out the dinosaurs. The implications for life on planet Earth are staggering. But I argue that profound changes in how we practice agriculture

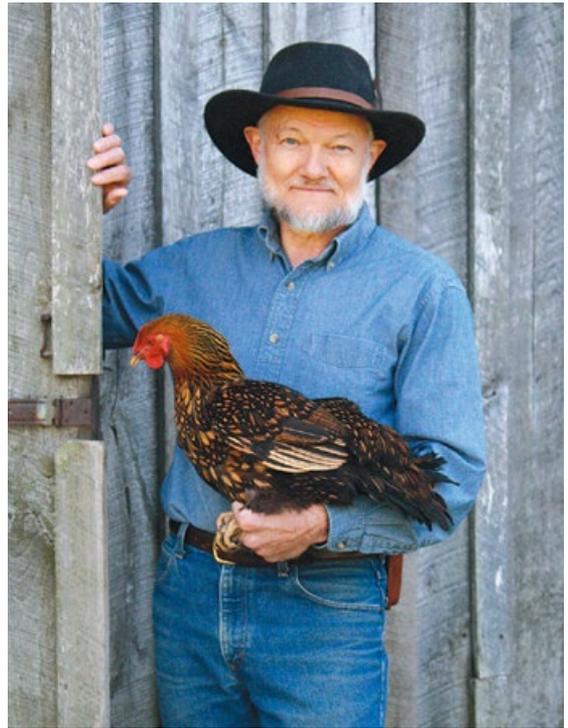


Photo by Bonnie Long

could bring healing changes in "how the world is used."

While those reading or hearing my thoughts who are not farmers may despair of making a difference, I point out that there is one thing each of us can do: change the way we eat. Most of us have the opportunity if we choose to grow something for our tables, on however small a scale. And we can see our food dollar as first and foremost a vote — for more of the same. Spent for anonymous, hyper-processed food, it supports an agriculture that is exacerbating our most critical problems to bring us more. Paid face-to-face to conscientious small farmers nearby, it supports care and nurture of soil, air and water, revitalization of rural communities and transformation of food from commodity to sacred gift.

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Harvey Ussery ('66) of Hume, Va., has written for Backyard Poultry, Countryside & Small Stock Journal, and Mother Earth News and is the author of "The Small-Scale Poultry Flock: An All-Natural Approach to Raising Chickens and Other Fowl for Home and Market Growers." His website is thomodernhomestead.us

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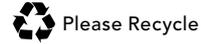
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Welcome to the family, Coach Danny Manning!



@TieDyeNation Head coach Danny Manning has been featured on the cover of SI three times.

@BloggerSoDear Really excited for the new eras that are upon us with @CoachClawson and @CoachDManning #GoDeacs

Kevin Gossett Congratulations and welcome home, Danny Manning! Let's put Wake Forest basketball back on the map.

@wfu_ogb @PresidentHatch: "I am thrilled with Danny Manning's selection ... We have a good reason to be excited about the future of WF basketball."

@Heacox34 Welcome to Wake Forest Danny Manning!!! Can't wait to see what the future holds for the Deacs.

Larry Moser And on top of all his achievements he is a first-class guy.