150 YEARS
APPALACHIA AND SUSTAINABILITY

ON THE INSIDE

20 A Year of Living and Working in a More Sustainable World
22 Bill Best: An Appalachian Heirloom
26 Boone Tavern’s Chef A.J. Caudill Cooks up Kentucky Cuisine
30 Into the Woods—Taking a Different Path to Learning
Note to our readers: The mission of Berea College is carried out through activities guided by Berea’s Great Commitments. Berea’s strategic plan, Being and Becoming: Berea College in the Twenty-First Century, identifies specific initiatives which the College is implementing to continue its tradition of learning, labor, and service. While all Berea College Magazine articles relate to Berea’s mission, specific articles about the strategic plan initiatives are indicated with the symbol.
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The earth is what we all have in common.
—Wendell Berry

In 1962, when I was nine years old, I traveled through Appalachia with my father. In his Pontiac we traversed crumbling mountain roads that plunged into river valleys. Practically wedged between two coal trucks we barreled down a steep grade with the smell of burning rubber in my nose and a look of fear in my eyes. As we rounded a corner, lo! the mountain we had passed two days before had disappeared inside the jaws of a metallic locust feasting on a decimated mountain. With each bite of the coal shovel 83 feet of the mountainside disappeared. That was my first experience with strip mining.

Years later it dawned on me that coal, fossil fuel, and wood were energies that could be depleted, that mountain traditions could be lost, that ice caps could melt, and that the ways our culture had learned to live and took for granted were not sustainable. We could not endure if the mountains, valleys, and rivers where we lived could not endure.

This summer issue of the Berea College Magazine explores the dual themes of Appalachia and sustainability. Through the labor, learning, and service of Berea students, alumni, faculty, and staff we are taking steps toward a better understanding of and appreciation for the world in which we live.

Our cover story, “Bill Best: An Appalachian Heirloom” (p. 22) takes the reader on a journey from the farm valley up the mountain with a Berea alumnus and retired faculty member who is preserving Appalachian traditions through his sustainable mountain agriculture and heirloom seeds. In “A Year of Living and Working in a More Sustainable World” (p. 20) we chronicle a year of ‘green’ steps taken across campus to create more eco-friendly structures, and develop more sustainable living practices. “Into the Woods—Taking a Different Path to Learning” (p. 30) follows the trail of two extraordinary students, one who hiked and mapped the Sheltowee Trace in Kentucky and Tennessee, and the other who trekked the entire length of the Appalachian Trail from Georgia to Maine.

As always, the summer issue is chock full of snapshot portraits of our award-winning graduates, students, and faculty members. Upcoming issues for the year include the arts, education, renovations, business and technology. If you know someone who would make a good story, drop me a line. If you have fond memories of Pearsons, Middletown School, Knapp Hall, or even the old Heat Plant, I’d love to hear from you. Maybe we can include your thoughts in our upcoming issues.

Be Well and Be Green,

Normandi Ellis
Great Commitments Relay Concludes with Celebration

After traveling for six weeks, crossing six states, and covering 1,855 miles, Berea College’s Great Commitments Relay team arrived safely back on campus on May 12. More than 80 Berea alumni, faculty, staff, students, trustees, and friends crossed the finish line on bikes and on foot. They were greeted by the College trustees, faculty, and staff, then were entertained by the Country Dancers and the Berea College Bluegrass Band.

Throughout the journey, approximately 400 people participated in the relay or took part in one of the many alumni chapter celebrations. Relay participants traveled through big cities and small communities in Kentucky, Ohio, Tennessee, North Carolina, Georgia, and Alabama. The route wound through states in the region the College has been committed to serving since its founding in 1855. Along the way, they stopped at mayoral and gubernatorial offices, the birthplace of John G. Fee in Bracken County, and many other sites important to the College and nation’s civil rights history.

In the final half-mile of the relay large numbers of Bereans participated as the throng crossed the finish line at the corner of Jackson and Short Streets. In one leg of the relay, two trustees—Bill Gruver and Mark Stitzer—along with seven alumni and friends, biked over 100 miles through Eastern Kentucky in one day. Said Stitzer, “You know, it’s easy to write a check but it’s a little harder to put on a helmet and get on a bike and ride a hundred miles for the school!” He added, “We had a great time.”

For a day-by-day account of the journey written by the relay team, log onto http://www.berea.edu/150/.

Berea Is a ‘Best Value’ College

The Princeton Review’s 2007 edition of America’s Best Value Colleges (Random House) ranked Berea College second on its list of “Top Ten Best Values for Private Colleges.” The authors cited more than 30 factors to recommend their choices, including academics, students’ grade-point average, and the size of financial aid packages awarded to students. Berea was the only school in Kentucky—public or private—that made the Review’s Top Ten List. A complete listing is available on the Review’s website, http://www.PrincetonReview.com.

Bereans Attend Bread for the World Workshop

Fifteen students and staff attended a regional workshop organized by Bread for the World (BFW) in Lexington, Kentucky. BFW is a national Christian interdenominational organization based in Washington, DC that works to end hunger in the U.S. and abroad through bipartisan legislative efforts. The February workshop educated participants about the 2006 campaign to address hunger and poverty: “One Spirit, One Will, Zero Poverty.”

The day made a huge impact on its participants. Dallyda Tachi ’09, whose family emigrated to Tennessee from Zaire when she was seven, said, “I was moved by how many people are trying to end poverty and hunger, and it touched me that people do care about the world.”

Following the workshop, several student chaplains organized residence hall programs to share information and encourage student letters to their legislators in Washington.
EPG Students Dress for Success

Uncharacteristically chipper for an early Saturday morning, 12 Entrepreneurship for the Public Good (EPG) women loaded up a van and headed out to Cincinnati for an exciting shopping experience at Dress for Success and the 4th Street Boutique. Debbi Brock, co-director of the EPG program, coordinated the trip to provide the EPG fellows with professional suits for their upcoming internships.

Dress for Success is a national program that donates suits to women who are entering the work force. Clients receive their first suit prior to the job interview; and a second suit after being hired. Sarah Coram, '06, a psychology major said, “Dress for Success does amazing work. It is a generous and life-long gift that they give to women by helping them to see themselves as respectable and beautiful.”

Since its inception by Mary Ivers in 1999, Dress for Success has provided new suits to more than 3000 women. Returning clients may join the organization’s professional women’s group, which mentors women in dealing with the responsibilities, social etiquette, and human relations involved in navigating the world of business.

“The students looked beautiful,” said Brock. “The support that Dress for Success provides is not simply a suit, a purse, and a string of pearls, but also a confidence they build in women to succeed.”

—Esther White, ’07

Student Researchers Going Strong

Chemistry and biology students continue to make contributions to academic research on campus. Professor Matt Saderholm reported that several chemistry majors presented papers on their summer research this year.

Attending the Memphis southeast regional meeting of the American Chemical Society (ACS) in September were Emily Fletcher, ’06, Say Lee The, ’06, Melissa Bradley, ’06, and Jessica Price, ’09. Last November, Wendy Brotherton, ’06, presented at the American Geological Society meeting in Salt Lake City. This spring Martin Groenewegen, ’08, presented at the national ACS meeting in Atlanta.

On the environmental footprint of humankind

“‘We are changing the world in ways that are quite remarkable…. Your actions today will affect what happens 50 years from now. You need to realize that this is your problem. The generations need to start talking to each other. The solution has to be initiated today.’”

—Andrew C. Revkin

New York Times environmental reporter
The Daily Planet: A Journalist’s Search for Sustainability from the Amazon to the Arctic
March 2006

On advanced college degrees for African American students

“‘You need to stand up and continue the movement.’”

—Dr. Mary Frances Howard-Hamilton
Listening to the Voices of Our Sisters: Her Presence is Everywhere
Feb 2006

On faith, hope, and love

“‘Love may be the greatest, but hope may be the hardest.’”

—Ken Sehested
founder, Baptist Peace Fellowship of North America
On the Far Side of Revenge: Just Peace
March 2006

On leadership

“‘Entrepreneurship is what leads to change. That’s what makes America better; that’s what makes our lives better. You can create something of value that will pay off for you and for your community.’”

—John Whitehead
author of A Life in Leadership: From D-Day to Ground Zero
April 2006

On the environmental impact of mountain-top removal

“‘This is not an issue to be civil or polite about.’”

—Bob Sloan

“‘If the land does not prosper, nothing can prosper for very long.’”

—Wendell Berry
contributing authors to Missing Mountains
April 2006
**Berea Hosts Writing for Reconciliation Summer Conference**

Berea College hosted the “Writing for Reconciliation” summer conference sponsored by the College and the Assembly for Expanded Perspectives on Learning (AEPL), a division of National Council of Teachers of English. Teacher-writers from across the nation gathered to explore the role of writing to achieve reconciliation between individuals, institutions, and communities. Conference workshops focused on creativity as renewal, writing and healing, the spiritual side of writing and teaching, and the vocation of the teacher and writer, among other engaging topics.

The assembly holds a summer conference each year to focus on intensive dialogue and regeneration, said English professor Libby Jones who organized the event. “It is a time to step back a bit and probe deeply into issues that are essential to our teaching and writing lives.”

Among the featured workshop leaders were bell hooks, author of 25 books and the College distinguished writer in residence, and poet Marilyn Kallet, from the University of Tennessee at Knoxville.

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**CSO Grant Strengthens Carter G. Woodson Open House**

Berea College was one of three grant recipients for program development funds from the Center for Student Opportunity (CSO) in Bethesda, Maryland. CSO has pledged to expand support for the Carter G. Woodson Open House, an annual event that welcomes prospective African American students to campus, by assisting with programming and travel expenses. The open house event increases the likelihood of matriculation among its invited students. While the grant is for the 2006-07 academic year, Berea has the opportunity to reapply for subsequent years. CSO seeks to promote college access and opportunity among first-generation and other historically underserved student populations. They awarded similar grants to Gonzaga University and Oberlin College.

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**Work + College = A Valued Education**

A three-year study of six colleges in the Work Colleges Consortium (WCC) by the Lumina Foundation reveals that students place higher value on their education when their labor is tied to their academic environment. Because nationwide nearly 80 percent of students work during an academic year, according to Dennis Jacobs, director of the WCC, student work is of growing importance for all higher education policy makers and administrators.

At work colleges student workers more clearly articulate their institution’s values and mission. In addition to increased financial support, students at work colleges report such benefits as better career development, expanded educational options, and real world links to academic programs. In addition, students noted increased personal growth, increased self esteem, and a powerful sense of community.

The six work colleges included in the study were Berea College and Alice Lloyd College in Kentucky, Warren Wilson College in North Carolina, Blackburn College in Illinois, College of the Ozarks in Missouri, and Sterling College in Vermont. The results of the study, Work, Learning, and Belonging at the Six U.S. Work Colleges may be viewed online at http://www.workcolleges.org/research.htm.

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Partnam Manalai, ’07, works in The Learning Center as a tutor. The biology major hopes to pursue a medical degree.

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Robert Fox, ’08

Sara Thillman of Flying High Design conducts a workshop on community building.

Professor Libby Jones introduces plenary speakers bell hooks and Marilyn Kallet.
Students Receive Awards, Scholarships, and Grants for Volunteer and Labor Service to Appalachia

Through her labor position with the Students for Appalachia program, Danielle Capillo, ’06, became a leader in service to the region. For her efforts during her college career, the child and families studies major received the Stammer Appalachian Service Award. Danielle also played pivotal roles in the 10x10 student-led sustainability campaign, the HEAL environmental program, the local and organic foods initiative, as well as other community social and environmental justice issues. Danielle was a Compton Mentor Fellowship finalist.

Jessica Heatherly, ’06, received the Jane Ann Kendrick Community Service Award, which is for strictly volunteer service to the community that has improved and enriched the lives of others. Heatherly, a child and education major from La Follette, Tennessee, has worked with the Berea Buddies program which is designed to build mentoring relationships between the College students and the youth of the Berea area. The Berea Buddies program aims to serve children by offering them security, devotion, and stability all while helping them to grow as world citizens.

In all, 12 students received service awards, 2 juniors received scholarships, and 3 students were provided grant monies for a project to improve life in the Appalachian region of Kentucky during the 2006 Service Awards banquet this April.

Seven Students Garner Dingman Awards

Dingman Book Awards were handed out to seven students who exhibited excellence in synthesizing labor, learning, and service. Winners included Rachel Rosolina, ’06, and the six members of the 10x10 sustainability campaign: Maya Benami, ’08, Danielle Capillo, ’06, Jason Eckley, ’06, Aisulu Masylikanova, ’06, Elizabeth Nolan, ’07, and Danielle Spencer, ’08.

Dr. Stephen Bolster, music faculty member, nominated Rosolina, citing her work as program manager for the One-on-One Tutoring program. He said, “Rachel combines her labor and service for the betterment of society. She has a passion to serve others and benefit humankind, and puts that passion into action.”

Tammy Clemons, ’99, sustainability coordinator, and Betty Hibler, associate director of the Center for Excellence in Learning Through Service, nominated the 10x10 team, commending the team for their efforts to promote clean and renewable energy use by the College.

Each student received a gift certificate to a bookstore of their choice. The Dingman Book Award honors Helen Dingman, former sociology professor at Berea College.

We Enjoy Hearing From You!

Mrs. Fern Hall Hayes offered the following identification of the 1912 vintage photograph of Berea students on the back cover of the Spring 2006 magazine. Seated on the left is Corbett B. Hall and standing beside him is Kelly Hall, his cousin, both of Viper, Kentucky.

We welcome correspondence from others who may identify students in our archival photos, or simply want to share their news and views.

Service award recipients posed with convocation speaker, Dr. Nadinne Cruz, who praised Berea as a college founded on hope.
Jake Krack Fiddles His Way to Red Foley Music Award

Appalachian fiddle champion Jake Krack, ’07, received the Red Foley Memorial Music Award from Berea College this spring. The Red Foley Award, established in 1970, recognizes talented students for their musical contributions to the social life of the campus and community.

In addition to performing with the College bluegrass band and elsewhere, Krack completed an internship at the Smithsonian Folklife Archives in Washington, DC this year, participated in producing a traditional fiddle CD on the Smithsonian Folkways label, and attended the Alan Lomax symposium held at the Library of Congress for scholars and music archivists.

Last year he released two new CDs, Git-er Done, with the Whoopin-Hollar String Band, and The Great Compromise, with the Hog Hollar String Band. The Red Foley Award is given to assist worthy students in a professional music career and to promote folk, country, bluegrass, gospel, and popular music.

Elston Chosen as Compton Mentor Fellow

Marcus Elston, ’06, was awarded a 2006 Compton Mentor Fellowship for his proposal “Griot Music Revolution: Shifting the Direction and Message of Popular Music.” Elston’s proposal detailed a year-long project to create an alternative concert for young African Americans that differs from that to which many may be accustomed.

“The most exciting aspect of winning the fellowship is the prestige that comes along with the award and joining the ranks of past Bereans who had the opportunity to receive this recognition,” said Elston. “It makes one think of finally ‘making your mother proud’ because she was ecstatic when I told her.”

The Compton Mentor Fellowship fosters human and ecological security by addressing contemporary threats to these rights. Since its inception in 1996 five Berea College students have received Compton Mentor Fellowships: Jacqueline Price Sequoia, ’02, Jennie Koch, ’03, Stella Lawson, ’04, Jessica Clark, ’05, and Tricia Feeney, ’05.

Fagan and Turner Receive Udall Foundation Funds

The Morris K. Udall Foundation recently awarded two Berea College undergraduates scholarships for their commitment to careers related to the environment. Jessica E. Fagan, ’07, a junior majoring in biology and chemistry, and Jessica L. Turner, ’07, a junior independent major in sustainable building design, were the first two Berea students to be granted these scholarships. In the past Berea students have received honorable mentions from the foundation. Each year, the Morris K. Udall Foundation awards 80 scholarships of up to $5,000 on the basis of merit to sophomore- and junior-level college students.
Interests in art and the environment led two Berea graduates to cross the Pacific Ocean to pursue their passions through international and independent study for a year. Isaac Bingham, ’05, an art major from Great Barrington, Massachusetts, and Jason Fults, ’05, a biology major from Land O’ Lakes, Florida, each received a $25,000 Thomas J. Watson fellowship for 2006-07.

Isaac Bingham is using his award to study aspects of indigenous boat building under the guidance of native boat builders in Southeast Asia and South America. His interest in boat building stretches back to his childhood on Lake Champlain in Vermont. “The idea that I could one day build a boat was planted by my father,” he said. After he returns from his project, he plans to continue the study of art, ceramics, and boat building through a master of fine arts program.

“I want to become an advocate and resource for indigenous boat building to help preserve and share this unique knowledge.”

Bingham is a man of diverse interests and service. He volunteered for five non-consecutive months in rural Morocco as a carpenter, handyman, and English tutor, worked in the Berea College ceramic apprenticeship program, and studied reed boat building in Peru. “Life,” he said, “is not just for plodding, but for plying.”

At age nine Jason Fults first articulated his dream in an “I Can, I Will” contest. “I will save the world from death, disease, and war,” he wrote. “I will discover, design, and make things that will help mankind.” Now Fults will use his Watson award to engage in dialogue with scientists, thinkers, and activists in India, Malaysia, and China.

After high school Fults traveled across the U.S. and then joined the Job Corps which indirectly brought him to Berea College. “No experience had yet stretched me, had yet nourished me the way Berea has.” His experience at the College led him to a position as student researcher at the Department of Energy’s Global Change Education Program where he tracked the effects of global warming upon deciduous forests.

During a three-year hiatus from college this non-traditional student became a grassroots organizer with the Student Environmental Action Coalition. While not attending college, Fults stayed active in the collegiate world, traveling to campuses nationwide to educate students about clean energy. This spring, following his midyear graduation, he was the primary organizer of Berea College’s successful Campus Community Partnership for Sustainability conference.

Now he plans to educate people about the wide-ranging scope of science, especially as it pertains to environmental policy. “I think that the nine-year-old who set me off on this journey,” Fults muses, “his optimism and naïveté abounding, might still recognize something of himself if we could somehow meet again. There is a wide, old world awaiting and many important questions still in need of asking.”

The Watson Foundation is a charitable trust founded in 1961 by the widow of Thomas J. Watson, Sr. to honor her husband who founded IBM. In 1968, the Watson children established the fellowship program in recognition of their parents’ interest in education and world affairs.
Rachel Rosolina: Reading and Writing Her Way to Social Justice

By Linda C. Reynolds

At the annual academic awards banquet this spring, Rachel Rosolina, ’06, received six major recognitions for both academics and service. This stellar senior works two labor positions, volunteers for various causes, and promotes social justice reform, yet Rachel modestly says, “I have learned so much from people for whom I do service.”

Rosolina earned the prestigious Seabury Award for academics and leadership, as well as the Phi Kappa Phi award for academics, the Louise Veltin Memorial service award, and a Dingman Book Award for combined, learning, labor, and service. The Hampton, Tennessee native garnered two scholarships for graduate study—the Emily Ann Smith scholarship for English majors and the Mary Macauley Smith scholarship in humanities.

“Receiving multiple awards at the Academic Awards banquet was, quite honestly, overwhelming,” Rachel says. “I did not expect to receive so much for my academic work here. It was a great honor to be recognized so many times.”

The decision to attend Berea College was a major turning point in Rachel’s life. Initially she felt that the College was too far from home, but the warm welcome she received during a campus visit changed her mind. “I could sense the strong feeling of community, and I was impressed by Berea’s commitment to diversity.” Berea’s positives, she says, “outweighed the hardship of a four-and-a-half hour trip away from home.”

As a freshman Rachel enrolled in a “Service, Citizenship, and Community” class taught by Meta Mendel-Reyes, director of the Center for Excellence in Learning through Service (CELTs). This class fueled her nascent interest in promoting social justice. She put that interest into action when Mendel-Reyes asked her to work for the College environmental group, HEAL, as a secondary labor position. By her sophomore year, she was tutoring K-12 students in Berea’s One-on-One Tutoring program, eventually being promoted to program manager.

While in high school Rachel led tours at a historic site, volunteered at a day care center, and took part in Girl Scout events, but she says, “Berea redefined service for me. Now I see it as a ‘two-way street’. I can learn; they can learn.” She learned to take action, then step back to reflect on it, seeing what can be done differently. “The ‘what can be done differently’ pushed me to see how I, or others, can better serve.”

Rachel channeled her love for reading and writing into her study of English, with a concentration in writing. An Appalachian Studies minor, she felt fortunate to work part-time on the Appalachian Heritage Magazine with editor George Brosi. There she gained experience in proofing, editing, and reading manuscripts for a literary magazine.

She credits professors Richard Sears and Eugene Startzman for recognizing her potential and challenging her as a writer. Her essay, “Separation,” written in response to her first lobbying effort, won the Florence Prize for Essays. The article was inspired by her pairing with Patty F. Wallace, ’52, to lobby representatives in the Kentucky legislature on tax reform. Rachel recalls one legislator who patronized the two, saying upon their departure, “Go hug those trees.”

Wallace got the last laugh by politely replying, “We don’t have any trees left to hug.”

Wallace’s response became the device Rachel used to ‘remember’ the social justice issues she writes about. “I try to draw people in and make them want to get involved by adding an element of humor.”

In the fall she will pursue an MFA in nonfiction at West Virginia University.
During the Labor Program annual awards banquet held at Boone Tavern, the College honored some of its most outstanding student workers, labor supervisors, and mentors. Guest speaker, Jason Miller, ’98, emphasized the ways in which the labor program helps students to obtain successful careers after graduation. The labor program, he said, offers students “a real future with limitless opportunities.”

Deloris Coleman of student crafts and Linda Reynolds, ’93, of public relations received outstanding supervisor of the year awards, and Esther White, ’07, received the Berea College outstanding student employee of the year award. This year a new labor award category was initiated: outstanding mentor of the year. Recipients were Dodie Karr from campus life, Lesia Holder from the labor program, and Carolyn Nicely from facilities management.

In a unique twist on the traditional Labor Day celebration, Berea College held its first “Berea Idol” competition. The competition was flooded with talent, but there could only be one winner—singer Alana Williams, ’07, a child and family studies major. Lamont Hill, ’07, and Ashley Long, ’08, were finalists.

1. Alana Williams-Robinson, ’07, Berea Idol winner  
2. Campus Christian Center booth, manned by Loretta Reynolds and student chaplains. 
3. Gladiators Tyler Castells and Jessica Atkinson square off. 
4. Renee Sloan, ’07, drums alongside other students.
Look! Up in the Sky! It’s a Bird! It’s a Plane!  
No, It’s a Frisbee!

By Stephanie Henry, ’08

The last weekend of April, Berea College’s Ultimate Frisbee team realized a dream that had eluded them for nearly two years; they attended a regional tournament in Chicago.

The team qualified for regionals after returning from a tournament at Ohio University with a record seven wins and one loss. Team manager Jake Krack, ’07, said, “Playing at Ohio University was incredible. Unfortunately, we did not get a chance to test ourselves against the best teams there because of the one loss we had.”

Many people are unfamiliar with the relatively new sport called Ultimate Frisbee, with rules likened both to football and basketball. Like football, the game occurs on a rectangular field where two teams of seven players each may score by reaching the end zones. Players may not run with the disc. Like basketball, the player catching the Frisbee must come to a stop and try to throw it to another teammate. By passing from player to player, the offensive team works the disc upfield towards the goal. If the disc hits the ground, is intercepted, or is knocked down by the other team, then the defensive team takes possession, forcing a turnover.

Ultimate Frisbee is a non-contact sport. Any form of touch between players can be constituted as a foul. What makes the game unique is the “spirit of the game”—a code of conduct that places the responsibility for fair play on the players themselves. Unlike other sports, there are no referees.

Chad McPherson, ’06, an Ultimate Frisbee team player, said, “My favorite thing is the fact that the sport is laid back. We are a group of people that get together to do something that we enjoy. We do all the preparation, play calling, and defensive strategies ourselves. We work as a unit because of this and can adapt to many situations. I love the sport simply because it is not run like other sports.”

Although not yet affiliated with the College due to financial and sponsorship issues, the Ultimate Frisbee team will be back next year. According to Krack, they “hope to be an affiliated team because we have been working with SGA (student government) to achieve that.”

Graduating team members are Shane Garver, ’06, Anthony Hobert, ’06 (captain), and Chad McPherson, ’06. Next year’s team includes Dennis Dow, ’07, Jake Krack, ’07 (general manager), Jimmie Blevins, ’07 (captain), Jumis Locmelis, ’07 (co-captain), Emilie Throop, ’08, Megan Reid, ’08, Jonathan Hunt, ’08, Micah Smith, ’08, Matthew Wickert, ’08, William Weaver, ’08, Shawn Walters, ’08, Jonathan Zapf, ’09, John Stoltz, ’09, and Matthew Baunack, ’09.
Four trustees were recently elected to the Berea College Board. Architect Bill Richardson of Whitesburg, Kentucky, and financial executive, Shawn Johnson of Winchester, Massachusetts, were elected in February. In April, Charlotte Beason, ’70, executive director of the Kentucky Board of Nursing in Louisville, Kentucky, and senior international trade and intellectual property attorney, Vicki Allums, ’79, of Arlington, Virginia, joined the board.

Bill Richardson founded Richardson Associates Architects in Whitesburg, Kentucky, in 1976. The firm’s projects have included master planning for college campuses and a variety of projects ranging from redevelopment to health care facilities and commercial buildings in Kentucky, Virginia, and West Virginia. In 1969, he founded Appalshop (the Appalachian community film workshop), a multidisciplinary arts and education center. In addition to his master’s in architecture from Yale University, Richardson earned a bachelor’s degree in mathematics from DePauw University.

Shawn Johnson is senior managing director of State Street Global Advisors (SSgA), chairman of the firm’s investment committee, and director of institutional fiduciary services. Johnson was an intelligence officer with the U.S. Naval Reserve. He earned a bachelor’s in aerospace and ocean engineering, a master’s in electrical engineering from Virginia Tech, and an MBA from the Tuck School of Business at Dartmouth College.

Charlotte Beason, ’70, graduated with a nursing degree from Berea College, a master’s in psychiatric nursing from Boston University, and a doctorate in clinical psychology and public practice from Harvard University. In 1993, Beason worked with the White House Task Force on Health Care Reform. She has been a Berea College alumni advisory board member since 2003.

Vicki Elaine Allums, ’79, serves as associate general counsel for the American Institute of Architects in Washington, DC. She was senior attorney for the U.S. Customs Service Office of Regulations and Rulings, the U.S. Patent and Trademark Office, and National Public Radio. Allums received a juris doctorate from the University of Kentucky and a master’s in public affairs from Indiana University. From 1999-2005, she served on the Berea College alumni executive council and was its president from 2003-04.
Seventeen Bereans Retire from 443 Years of Service

President Shinn congratulated the five staff and twelve faculty members, who gave nearly four-and-a-half centuries of service to the College, saying that the College doors are never closed. “You’re always welcome back at our campus.” Retiring staff members include Bradley Montgomery (39 years as supervisor of the Heat Plant), Sharon Jones (23 years in facilities management), Carolyn Niceley (18 years in facilities management), Terry Fields (18 years overseeing the student crafts program), and Suzi Kifer (8 years as associate director of the International Center).

Retiring faculty members are Philip Spears (teaching economics, business, and general studies for 38 years), Laura Crawford, ’62, (nursing faculty for 38 years), Dr. Smith Powell, ’61, (former department chairman and physics faculty member for 36 years), Marlene Payne, ’61, (child and family studies faculty for 36 years), Dr. Larry Blair, ’66, (former dean of faculty and William J. Hutchins Alumni professor of chemistry and Nathaniel Southgate Shaler Memorial Chair in Chemistry, 35 years), Dr. Roswell Cox, ’66, (35 years in child and family studies), Dr. Tom Boyd (former department chairman and professor of sociology, 29 years), Dr. Jim Yount (27 years in technology and industrial arts), Dr. Joan Weston (26 years in physical education and health), Dr. Sandra Pennington, (18 years as professor in the nursing department), Lowell Taylor (12 years in child and family studies), and Sondra Ferguson, (7 years on nursing faculty).

In parting, Laura Crawford summarized her Berea experiences at the College, by saying “The students have provided the incentive for me to continue my teaching career. During my years at Berea I was fortunate to work with many wonderful nursing and general education students who are now doing great things all over the world. It is exciting and very humbling to think that I may have had some influence in their personal and professional development.”

Dr. Robert Boyce Publishes Architectural History of Berea College

Dr. Robert Boyce, ’66, who holds the Brad and Christine Miller Mischler Chair in Art, recently published Building a College: An Architectural History of Berea College as part of the College’s sesquicentennial celebration. The book began as a seed idea in 1982 from then President Willis Weatherford. After it emerged into its current shape, a part of it grew into an exhibit of Berea architecture hung in the Traylor Art Building in 1993.

Building a College traces the records of the personalities, politics, and circumstances that left an indelible impact on the physical form of the town and College. Said Boyce, “It is still evident that a college’s history is physically embodied in its buildings.” Boyce has been the recipient of three National Endowment for the Arts summer seminars and has chaired the art department for the last ten years. To purchase copies of this book, please email janet_tronc@berea.edu.

Jane Stephenson Receives Lifetime Achievement Award

Governor Ernie Fletcher and the Kentucky Commission on Community Volunteerism and Service (KCCVS) in the Cabinet for Health and Family Services bestowed the 2005 Lifetime Achievement Award for volunteerism to former Berea College first lady Jane Stephenson, of Lexington, Kentucky. The awards were presented at the state Capitol in Frankfort in April. A panel of judges with volunteer and community service backgrounds chose winners in 10 categories, with Stephenson receiving the top honor. In 1987 Stephenson founded the New Opportunity School for Women in Berea.
Faculty and Staff Notes

At the recent Appalachian Studies Association (ASA) conference in Ohio, Appalachian scholars and editors rolled out the first edition of *The Encyclopedia of Appalachia*, published by the University of Tennessee Press in Knoxville. This important new reference work brings a full range of perspectives to bear on the Appalachian landscape, people, economy, culture, and institutions. The text spans 1,864 pages that covers 13 states from New York to Mississippi, and includes more than 2,000 entries on subjects as diverse as chestnut blight and jazz.

Among the encyclopedia’s impressive array of experts, as one might expect, are a number of Berea faculty, staff, and others with ties to the College. Bereans have helped shape perceptions of Appalachia since William Goodell Frost and continue to contribute to the region in this important reference work.

The list of sponsors includes Jane B. Stephenson, wife of the late Berea president John Stephenson, as an advisory board member. Dr. Gordon McKinney, former director of the Appalachian Center and recipient of the Cratis D. Williams and James S. Brown Award, appears on the editorial board and contributes a number of entries, including an essay on Appalachian institutions. Dr. Loyal Jones, ‘54, founder of Berea’s Appalachian Center, contributes entries and quotations on that most Appalachian of subjects—humor. He himself was the subject of one article by Harry Robie.

A number of Berea staff, faculty, alumni, and trustees contributed to the compendium, of which the following are only a sampling. George Brosi, editor of *Appalachian Heritage* magazine, contributes an insightful introduction on Appalachian images and icons. Deborah Thompson, on staff with the Appalachian Center, collaborates on a section devoted to family and community. College sound archivist, Harry Rice, contributed an entry on traveling tent shows. Michael Best, ‘88, formerly of Berea’s agriculture department co-edited the section on agriculture; his father, Bill Best, ’59, contributed entries.

Co-editors of the encyclopedia Randy Abramson and Jean Haskell highlight the role of Berea College’s seventh president, John Stephenson, as the inspiration and mentor for this ambitious project. In his speech “Appalachian Studies and the Third Millennium” given at Berea College in 1976, Stephenson alludes to a torrent of information that is the untidy, unfinished, and often contradictory story of a diverse and complex region. Overlooked by traditional historians, interpretations are now being challenged, fleshed out, and lit up by the contemporary scholars who contribute to this encyclopedia.

English historian Arnold Toynbee, in a 1947 abridgement of his epic *A Study of History*, stated that “mountain people today are no better than barbarians. They suffer from poverty, squalor, and ill health. They present the melancholy spectacle of a people who acquired civilization and then lost it.” Frequently, the layman’s view of Appalachia often revealed poverty, violence, and victimhood. The editors of this *Encyclopedia of Appalachia* have constructed a powerful rebuttal of Toynbee’s view.

All Things Appalachian Appear in this 20-lb. Compendium

By David Hurt

A set of test questions you would score well on if you had *The Encyclopedia of Appalachia* might include:

1. What West Virginia comedian became a nation’s best-loved deputy sheriff? *(Answer on p. 986)*
2. Do most mountain whittlers prefer folding knives or straight blades? *(Answer on p. 839)*
3. What mysterious mixed-race people may have come from Portugal or Turkey to settle Eastern Kentucky? *(Answer on p. 1269)*
4. What Appalachian group only claimed kinship through the mother’s family? *(Answer on p. 158)*
5. What famous photographer known for portraying Appalachians loaned her subjects clothes and ‘props’ for the shot? *(Answer on p. 1451)*
6. Why can’t we go to Walmart to select from the more than 7,000 varieties of apples that were available at the beginning of the 21st century? *(Answer on p. 422)*

These questions only give a flavor of the fascinating information available in the encyclopedia. Those interested in ordering copies through the College Bookstore may email: bcbookstore@berea.edu.
An aspiring global citizen with his heart in Appalachia, Chad Berry, newly appointed director of Berea’s Appalachian Center, has landed his dream job. The northern Indiana native became fascinated with the region as a child after traveling with his grandparents to Tennessee, a place they had left in search of jobs and a better life for their family. Berry was astounded by the stark differences between life in Appalachia and life in urban Indiana. His fascination coalesced while pursuing his bachelor’s degree in American studies at Notre Dame, and then at Western Kentucky University, gaining his master’s in folk studies. Eventually, he told the story of millions of Southerners who left the South in his book, Southern Migrants, Northern Exiles.

The Appalachian scholar knew that the only college that could lure him away from his job as associate professor of history at Maryville College was Berea. From the beginning, Berry applauded Berea College’s commitment to Appalachia as well as to equality for all people, regardless of race, creed, gender, or socioeconomic status. “It just makes me want to stand up and cheer,” he exclaims.

His vision for Appalachia, like his choice of post-graduate studies, is broad and inclusive—akin to the commitments the College has held for a century and a half. While studying for a doctorate in U.S. history at Indiana University, Berry minored in Southern African studies. He sees international travel as a pivotal learning tool that will encourage students to return home and help improve Appalachia.

“It’s a tired cliché that we live in a global age, but boundaries are fading away,” says Berry, current president of the Appalachian Studies Association. “Every country I’ve visited has an Appalachia—a place that’s just a little different. I think that once students go to those places they will discover comparisons to make back home.”

Encouraging students to travel abroad is only a part of Berry’s plans. He hopes to reach out and engage a more diverse body of students in Appalachian studies. A common misconception that people have, he says, is that Appalachia is comprised solely of whites. But the region is increasingly diverse, especially in southern Appalachia, for example, where a booming economy has led to a dramatic increase in Latinos. “I could draw a circle around my home in Tennessee 20 miles out, and it would encompass incredible diversity,” he explains, “socioeconomic diversity; racial, cultural, and ethnic diversity—all in that 20-mile diameter.”

Berry believes diverse students must be included in the Center’s understanding of Appalachia. Once diverse students feel welcome in the classroom, their understanding will change as well.

Making Berea’s Appalachian Center the focal point of regional education would allow the College to project to the outside world a different portrait of Appalachia than the one they are used to receiving. “When National Public Radio does a story on coal mining accidents, I think the Center should be the place where they instinctively pick up the phone and get somebody [at the College] to help educate people around the country.”

As the new director Berry hopes to lead a short-term class expedition to various parts of the Appalachian region. His version of “The Appalachian Trail” would offer students a chance to view all of Appalachia and its diversity. Students would see the different problems, challenges, and successes of each area of Appalachia. Educating students, Berry believes, is the key to improving the region.

Berry’s passion for the region has already attracted strong College support. President Larry Shinn welcomes the new director by saying, “Berea College is fortunate to find a person with the knowledge, passion, and commitment of Chad Berry to lead its Appalachian Center.”
At the College’s 134th commencement on May 21st, 228 graduating seniors received five important lessons from civil rights leader Rev. Benjamin Lawson Hooks. His five-word commencement address was a call to action: Vote. Dream. Try. Believe. Persevere.

Through these five words the retired executive director of the National Association for the Advancement of Colored People (NAACP) invoked the life stories of prominent civil rights leaders, such as Frederick Douglass and Martin Luther King, Jr., to illustrate the importance of each word. Quoting Douglass, Hooks said that vote-less people are hopeless people. He called the dream to which King gave his life “a dream worth fighting for.” We should not fear failure, he cautioned, because it is worse to never try at all. Citing College founder John G. Fee, who envisioned a college based on equality,
Commencement Address

he said, “No matter what happens, don’t give up.” Of his own struggles against racism as a young lawyer (who later became the first African American appointed as a criminal court judge in Tennessee), Hooks said, “If you can take it, you can make it.”

Hooks’ grandmother, Julia Britton Hooks, was an 1874 Berea graduate and the first African American to teach white students at the College. In her honor, Rev. Hooks and his wife, Frances, established a scholarship fund for Berea students. Rev. Hooks also received an honorary doctor of laws degree from the College.

Commencement Awards
President Shinn presented annual awards to outstanding graduates and faculty. The Hilda Welch Wood Award for outstanding achievement by a female graduate went to Izabela Luckiewicz of Bialystok, Poland. Luckiewicz, a political science major, completed degree requirements midyear. The T.J. Wood Award for outstanding achievement by a male graduate, went to Shane Garver of Burton, Ohio, who received his bachelor’s degree in physical education.

Berea’s highest faculty honor—the Seabury Award for Excellence in Teaching—was presented to Dr. Dawn Anderson, associate biology professor and chair of the department. Anderson joined Berea’s faculty in 1992. Dr. Michael Panciera, department chair and associate professor of agriculture and natural resources, received the Paul C. Hager Award for Excellence in Advising. He joined Berea’s faculty in 1998. Music professor John Courter received the Elizabeth Perry Miles Service Award for his 35 years of service and numerous contributions to the campus and community as an organist, carillonneur and composer, and for volunteer work with Madison County’s public radio station, WEKU.

Baccalaureate Speaker
Earlier in the day, the Rev. Dr. Daisy L. Machado, dean of Lexington Theological Seminary and an ordained Disciples of Christ minister, spoke to the graduates and their families at the baccalaureate service in Phelps Stokes Chapel. Machado also invoked founder John Fee, Rev. Martin Luther King, Jr., and those like-minded individuals (“a cloud of witnesses”) who believed in human rights and a global vision.

“Berea graduates go forth and do not be afraid,” Machado said. “Before you a path has been laid. It is up to you to follow in the footsteps of giants.”
A Year of Living and Working

In May 2005, the community gathered in Berea College’s Ecovillage to officially dedicate the Boyd and Gaynell Fowler Child Development Laboratory and to kick off the Year of the Ecovillage. With its ecological machine, solar panels, and other architectural, heating, cooling, and lighting designs, the Ecovillage serves as a model for the conservation of energy and water. As of last September, the Ecovillage had reduced both its water and energy consumption by nearly 50 percent.

Tammy Clemons, ’99, a women’s studies major who earned her master of theological studies degree from Harvard, became Berea’s sustainability coordinator, a two-year position funded by the Jesse Ball duPont Fund. Since January, Clemons began efforts to coordinate community and campus-wide outreach programs to encourage sustainability-related activities. Through workshops and other educational programs, she has increased campus participation in the recycling of batteries, cell phones, and inkjet and toner printer cartridges. Clemons developed a campus-wide directory of sustainability information and organized two successful ‘green living’ workshops for making offices and homes more sustainable.

After 18 months of construction, the College’s new heat plant, which replaces the obsolete coal-fired plant, began operating in August. The new, highly efficient distribution system supplies buildings with heating and cooling more accurately based on the buildings’ needs. The new pipes lose significantly less heat during transmission than the old steam piping. The new heat building also serves as an educational tool. “Visitors will be able to tour the plant, learning how this plant operates through labels and signage on equipment to describe items,” said project manager Randy Adams.

This winter, the Log House Craft Gallery replaced its lighting fixtures with more energy efficient models and installed 90 new windows to reduce energy costs.

Also, a solar shed currently being built in the Ecovillage to house the community’s gardening supplies was the site of four natural building workshops held this spring. Each wall of the shed was built to demonstrate various types of ecologically sound construction—the earthbag wall, the slipstraw wall, the cordwood wall, and the cob wall.

More than 350 people attended the first annual Campus-Community Partnerships for Sustainability....
in a More Sustainable World

The Local Food Initiative (LFI) has continued to promote the use of food from local and regional farmers and food producers on campus. In July 2005, the LFI submitted a report to the College Administrative Committee recommending that the College increase its use of responsibly produced regional and local foods in all its dining facilities, including Food Service, Crossroads Café, and Boone Tavern. The College gardens and greenhouse have increased production of salad greens for Food Service, and plans are underway to begin using College-grown meat in the near future.

The 10x10 Campaign, a student-led initiative formed by Compton fellow Tricia Feeney, '05, in 2003 after attending a United Nations meeting in South Africa, continues to work towards reducing energy usage on campus. Last fall, the Administrative Committee endorsed the initiative’s plan to install a one-kilowatt solar photovoltaic system on the roof of the Alumni Building. Its installation was completed this summer.

Earlier this spring Andrew Revkin, the prize-winning environmental reporter for the New York Times, delivered a convocation lecture at Berea. Revkin described his quarter-century quest for evidence that people can balance human enterprise with the planet’s limits. Also, Berea College was one of three colleges, including Harvard and Williams College, featured in an ABC News report about sustainability at some of the nation’s top schools. The report discusses a number of ways in which these schools have made tremendous strides to become more sustainable.

One member of the 10x10 Campaign, student Maya Benami, '08, began her work with the campaign as part of a class project. Now, she says she’s gotten hooked. “Morally, how can I just sit still while mountains are being blown up, nuclear plants are spewing toxic particulates into our soils and atmosphere, and fossil fuels are being depleted at an exponential rate so that I can maintain my energy usage?” asks Benami. “I never knew how much of an effect these practices had on me until I came to Berea and saw how others do not live this way.”
Bill Best: An Appalachian

By Robert Fox, ’08

The local bank thermometer reads 81 degrees then changes to 8:01 a.m. I’m on my way to meet Bill Best ’59, the Appalachian bean farmer.

Surrounded by a world where, each day, everything seems to be moving faster along paved highways and encroaching buildings, I escape to the country. Driving in my small pick-up through a tunnel of leaves and green speckles, I emerge into a new world. Life slows down, changes color from tar asphalt-black to lush bottle-green.

As the tunnel opens, I see morning dew on fresh cut grass. Turning into Bill’s property, I park on a long gravel driveway. I walk around until I find an older man, smiling, talking to some younger people. They look like students.

He looks at me and waves. He has white hair and a back that is slightly bent; he is 70. After countless years teaching physical education at Berea College, Bill Best, has returned to the life he was born into, a life of mountain farming.

“Since I was two years old my grandfather was showing me how to tell a young cockle burr from a young sweet potato plant.” Bill shares with me, “My mother got me involved in the heirloom beans, and it just so happens that in the last few years the heirlooms have gotten very popular.” Today, one of the beans Bill grows is named after his mother, Margaret Best.

Passing on the heirloom tradition for several consecutive generations, Bill’s aunt received a bean from her mother and then passed the bean on to Bill.

“The Bertie Best bean is my aunt’s bean and we know that it is at least one-hundred and forty years old.”

Bill now teaches his grandson, Brian Best, the farming tradition.

As he talks, Bill looks upward to a blue sky through which white clouds dance. He smiles as he tells stories about his family history, how honored he feels to be in the Best family.

Bill attributes his love of farming to his mother. With a bit of intuitive intelligence, she predicted that a genetic downfall in beans would result in “a poorer quality of food.” She knew, he says, that genetic alterations would happen, that beans would lose their taste and texture.

Industrialized agriculture has taken hold of the market and mass-produced beans are shipped across the country from places like California and Florida. At the end of the lines, stores fling their doors wide open, ready to sell beans at a cheaper cost. But this cheaper cost comes with a larger price tag for local farmers, like Bill, who produce better quality beans. With industrialized agriculture comes a chance for the consumer to eat a tougher bean of reduced nutritional value that one might think tastes more like a sliver of cardboard than a vegetable from the earth.

In addition to farming his land, Bill’s commitment to creating a sustainable life as a farmer requires a dedication to all parts of the land. From the flatbeds of his property where he grows beans, tomatoes, and blueberries, to the green
My mother got me involved in the heirloom beans. . . .”

Today, one of the beans Bill grows is named after his mother, Margaret Best.

mountain behind his house, Bill makes use of every inch of his property.

To maximize his farming potential, he harvests trees from his mountain, ones that have fallen in stormy weather. Today, he tells me about these trees. Instead of pointing, Bill decides to take me up his mountain.

Bill walks out of his greenhouse; his grandson stands nearby. Bill turns, saying, “Brian, if you can, while they’re doing what they’re doing in the field, if you could hook the setter to the tractor?”

Brian nods, smiles, and then waves. Having made arrangements to continue the daily chores, Bill is ready to
show off the forest that rests behind his house. Getting into the miniature tractor, Bill and I will ascend the mountain behind his house. With the turn of an ignition key, a little engine grows to life; Bill’s mechanical orange steed pulls out of the driveway and creeps toward an opening in the wood-line. The path seems rough, but Bill and his grandson have recently been clearing it. Although removing brush for driving room, they don’t usually remove any of the old growth trees unless they fall down in stormy weather.

As the tiny tractor makes its way up Robe Mountain, I feel buffered from the industrialized world. Eluding the reality of most city dwellers, where screaming drivers trapped in their cars are on their way to work in large factories, I feel myself enter an Appalachian sanctuary, the forest of Squire Boone. Large, old growth trees surround us.

“These are the ones that are essentially virgin, that for various reasons have never been cut down, except to fall down by storms or something like that.” Bill Best believes in letting Mother Nature take care of her old and her young. “If you have a really big tree downed by a storm then it will sort of clear-cut maybe half an acre; and you’ll have young growth come up between.”

Creeping toward the mountaintop, Bill stops the tractor, and we walk in the woods. He shares his knowledge. Telling me more about genetics in an hour than I have heard in my entire life, he talks about his tomatoes back down on the farm, how he needs to genetically protect them. I imagine I am with Gregor Mendel. He continues his lesson with talk about the Irish Potato famine, explaining that genetic variation protects plant growth from fungi and diseases. “All of the potatoes in Ireland were clones of two potatoes.” Because there were only two variations of potato, they were very susceptible to fungus and thus died.

The woods fall silent, and we appreciate the moment in nature.

As we drive down the mountain, Bill tells me that he started a project called the Sustainable Mountain Agricultural Center (SMAC) because he was motivated to work on sustaining the environment. The genetic testing done by major colleges and universities, he says, usually “caters to the big companies that give them the money to do the research. Of course the research that they do serves the needs of big companies and not the needs of the public at large. Well, I thought that somebody needed to serve the needs of the public at large, so I nominated myself. It was what I had already been doing most of my life; I just expanded it into SMAC.”

Leaving the mountain behind us, Bill drives toward two wooden buildings about 30 feet wide with roofs covered in plastic. Designed and fabricated by the late Dr. Carl Kilbourne, ’43, a founding member of SMAC, these solar wood kilns are used for drying timber. When trees fall, Bill saws curly maple, walnut, and white oak into lumber, dries and cures it in the kiln, then sells it to woodcrafters, furniture makers, and others.

As I am about to leave, Bill smiles (as friendly as the moment I met him), and asks, “Do you have everything you need?”

I smile and thank him.

Before I run off, he asks me to recognize the other founding members of the SMAC: former Berea College industrial arts professor Dr. Carl Kilbourne, ’43, plant geneticist Dr. Elmer Gray, ’56, and Dr. Charles Haywood, ’49. Bill says that I shouldn’t forget Dr. Michael Best, ’88, who teaches at Tennessee Tech. Michael is his son.

As I say goodbye to Bill, he is already walking toward his blueberry bushes. His wife Irmgard, ’71, and grandson Brian pick berries, preparing to go to the local farmers’ market and sell their produce.

I feel almost depressed, knowing I have to return to the city, to real life. At least Bill was generous enough to give me a couple of tomatoes. As I drive, I think about how I will slice them, watch their red juice and small seeds slide onto my white plate, and I think how I am grateful that heirloom seeds and knowledge like Bill’s are passed down hand to hand from generation to generation.
Bill started a project called the Sustainable Mountain Agricultural Center (SMAC) because he was motivated to work on sustaining the environment.
The menu at the Blue Ridge Assembly Family Lodge in Black Mountain, North Carolina, looked fit for a king, even though the local newspaper advertised the event as an ‘introduction to fresh Southeast cooking.’ The three-course dinner, including a chef demonstration, consisted of an orange Marmalade salad with fresh greens grown on the Berea College educational farm; spoonbread; Southern filet mignon atop crispy blue cheese grits, with a mushroom strudel, asparagus spears, and a burgundy sage sauce; and for dessert, Bourbon Race Day Tart.

Yum!

One of the region’s finest young rising chefs, A.J. Caudill of Berea College’s historic Boone Tavern, traveled to Black Mountain to demonstrate his culinary craft as part of the College’s Great Commitments Relay tour through Appalachia, a key event during Berea’s Sesquicentennial celebration. If such epicurean delights as those by Chef A.J. seem appealing, one only has to visit Boone Tavern in Berea, long considered a gem of traditional Kentucky cuisine. And it would be natural for the diner to wonder where the Tavern’s chef learned to cook upscale regional cuisine like that.

“My career has been based upon the guidance and direction of several culinary professionals—and one wonderful woman,” Chef A.J. says. “Above all others, without my mamaw, Evalyn Sheets, I would not have been exposed to the possibility of a career as a chef at all, nor would I have known about cooking shows, which we watched together regularly.” He fondly recalls watching Graham Kerr (The Galloping Gourmet)
with his grandmother who explained what Kerr was doing, and why. At the end of each show, Chef A.J. remembers, Kerr would sit down with a glass of wine, test the food that he had prepared, and critique it for his audience.

“It was wonderful to have her at my side. She knew something about me before I knew it myself,” says Chef A.J. “I don’t think I really understood the magnitude of those times with her until well into my career.”

Chef A.J. is a bona fide Southerner from Georgetown, Kentucky, who has carried his grandmother’s love and knowledge of food into his own life’s mission to provide sustenance fit for heads of state and their families, or for guests of Boone Tavern—visitors to the commonwealth, or families who may have come to see their family’s first college graduate cross the stage at Berea’s commencement.

While a blur of chefs populate modern ‘food television,’ Chef A.J. prefers to let his food do the advertising and the talking. His menus offer Southeastern fare with familiar ingredients that Chef A.J. prepares in fresh ways, as well as Boone Tavern classics like Spoonbread, Chicken Flakes in a Bird’s Nest, and Pork Chops the Tricky Way (which appeared in Richard Hougen’s 1951 recipe books). He enjoys taking a contemporary approach to traditional food ideas. For example, taking common Southern ingredients like grits and putting a twist on them.

Inside A.J.’s Boone Tavern kitchen one finds Berea College students and professional restaurant staff positioned behind stainless steel counters or stationed at open-flame stoves, working together to serve up award-winning cuisine. One’s senses come alive with savory delight as sage pork is blackening, or Vidalia onion chutney finishes off one of the top-selling entrees.

In the morning one might find Angel Qualls, ’09, rolling mushroom strudels for the day, while in the afternoon Jeremy Keen, ’09, might be in the heat of things, pulling roasted lamb racks from the oven. On another day Keen, alongside other workers, might be preparing Tavern house salads or plating up banquet desserts like chess pie, or lemon cheesecake. Qualls might be typing A.J.’s latest creation, like roasted garlic dressing, and posting it in the Tavern recipe book.

Qualls is sure she was meant to be in the Boone Tavern kitchen. In her Milton, West Virginia high school she studied in a four-year culinary arts and business management program. “My foods teacher in high school suggested Berea College to me because of Boone Tavern,” she says. “I hope to work with A.J. my entire student career, and after graduation, do for future students what my high school teacher did for me.”
Chef A.J. is widely known for his marmalade dressing. “It’s the most frequently requested recipe from our guests.” He happily shares the recipe that has appeared in many magazines and newspapers. He answers, at a minimum, five requests per week for at-home versions of his recipes. “We keep a ready stock of the Marmalade dressing recipes,” he said smiling. “I can count on that request.”

**Orange Marmalade Dressing (Boone Tavern House Salad Dressing)**

**Ingredients:**
- 1 c Orange Marmalade
- 2 tbsp white onions—coarsely chopped
- 1 c Canola Oil (not olive oil)
- 6 tbsp Apple Cider Vinegar (4% acidity)

**Procedure:**
1. Puree onion, then add vinegar and pulse for 10 seconds more.
2. Add marmalade and turn on again.
3. Lastly, add oil at a medium pace.
4. Label, date, store in fridge for weeks and even in a squeeze bottle for ease. **Yields 1 Pint**

**Roasted Pimento Cheese**

**Ingredients:**
- 1 \(\frac{1}{2}\) lb shredded Colby or mild yellow cheddar cheese
- 1 \(\frac{1}{3}\) tsp cayenne pepper
- 1 \(\frac{1}{2}\) c mayo
- 1 \(\frac{1}{3}\) tsp Kosher salt
- 3 tbsp roasted pimentos or canned roasted red peppers

**Procedure:**
1. Small dice peppers, rinse, and drain well, pressing through strainer to remove moisture. Reserve.
2. Mix mayo, Kosher salt and cayenne in bowl.
3. Add shredded cheese and peppers and mix well.
4. Best if sets overnight. **Yields 1 pint**

**Crispy Blue Cheese Grits**

**Ingredients:**
- 1-1\(\frac{1}{2}\) c or (10 oz) Quick-style grits
- 4\(\frac{1}{2}\) c water
- 1\(\frac{1}{4}\) c Blue Cheese, crumbled
- 2 tbsp butter or margarine
- 2 tbsp horseradish, prepared
- 1\(\frac{1}{2}\) tsp Kosher salt
- \(\frac{1}{2}\) tsp black pepper

**Procedure:**
1. Bring water to strong simmer on medium heat.
2. Add all remaining ingredients, turn heat down to medium low, whisk often, and cook 15 minutes until very thick and smooth, being careful not to scorch the bottom.
3. Pour out onto a \(\frac{3}{4}\) sheet pan, smooth out until level and chill uncovered.
4. Remove and cut into desired shape and sizes, then dust in cornmeal, and return to cooler for 30 minutes (if possible). Remove from cooler, dust again in meal, and fry until crispy at 325°. (Best served with beef.) **Yields 10-12 portions**
High atop scenic vistas like Clingman’s Dome (6,643 feet), located on the state line between North Carolina and Tennessee and the highest point along the Appalachian Trail, and below rocky crags in Kentucky’s Clifty Wilderness, a 13,000-acre wonderland of arches, rock shelters, and imposing cliffs, Megan Connors, ’07, and Jim McWhorter, ’07, each discovered plentiful learning opportunities.
Jim took 520,000 steps across the Sheltowee Trace that runs through Tennessee and Kentucky. It took him 18 days to cover 260 miles. Megan walked 4,349,200 steps along the Appalachian Trail that runs from Georgia to Maine. It took her four months to cover 2,174.6 miles. Each traveled the majority of that distance alone. Although their paths never crossed, they shared similar experiences while trekking a combined 2,434 miles. Life on the trail tested their bodies and changed their ideas about what constitutes their daily priorities.

Each student explorer found the process of looking inward equally challenging.

“I willingly threw away the luxuries of ‘real’ life and embraced my new surroundings,” says Megan, an agriculture and natural resources major. “The reality of waking up everyday exposed to the elements and facing an exhausting day of hiking became my standard of living, but my success on the trail transformed my perception of what I like to call my ‘real’ life.”

Last summer Jim, a technology and industrial arts major, left Pickett State Park in Jamestown, Tennessee to hike the Sheltowee Trace, a back country trail that begins there—crossing streams and traversing the ridge of the Appalachian Mountains. Sometimes crossing highways, he dipped into deep forest until he reached the trail’s northern terminus near Morehead, Kentucky. (“Sheltowee” means Big Turtle, the name that the Shawnee gave Daniel Boone.)

Jim engaged in an independent studies program called Using Technology to Document the Sheltowee Trace that helped him to map accurately the entire trail and document the human impact in the Daniel Boone National Forest. Using his camera and a global positioning system (GPS), he photographed the terrain and recorded coordinates wherever he noticed considerable human impact on the environment.

“The Sheltowee is a complex patchwork of seen and unseen trails, gravel roads, and paved highways that just begged for better documentation,” says Jim. “There were times that the trail just disappeared, and I had to trust my technology more than my memory.” Averaging 14.5 miles of backpacking each day, Jim took more than 700
photographs, finding opportunities to capture everything from artistic close-ups of eye-catching forest vegetation and water trickling over ledges to stark wide shots of a sludgy toxic dump.

He took this forest hike because he felt he had gained so much from nature that, through his use of technology, he wanted to give something back to the rest of the world. He wanted to bring attention to the environmental hazards, as well as the beauty. Jim ends his online journal with a quote from Walden by Henry David Thoreau: *I went to the woods because I wished to live deliberately, to front only the essential facts of life, and see if I could not learn what it had to teach, and not, when I came to die, discover that I had not lived.*

While still in high school, Megan began her outdoor forays in earnest. Her occasional hikes eventually grew into a passion for long-distance backpacking. Amazingly, her first long-distance trek when she was a Berea sophomore was the Appalachian Trail. Hiking the entire trail is an astonishing accomplishment, considering that since the year 2000 fewer than 20 percent of hikers who set out to go the distance actually finish it.

In March 2005, Megan began her trek northward, a journey that would last an incredible 124 days, beginning at its southern terminus at the base of Springer Mountain in Georgia. As she began to hike, she knew that it would not end until she had crossed through 14 states—Georgia, North Carolina, Tennessee, Virginia, West Virginia, Maryland, Pennsylvania, New Jersey, New York, Massachusetts, Connecticut, Vermont, New Hampshire, and Maine.

“I was really nervous when I started,” she recalls. “I was so scared to walk away from my parents down at Springer, but I also knew I was ready for it. I was just terrified of not making it to Maine.”

At times the mountain seemed an insurmountable challenge—a place of extremes. Megan endured bitter cold, knee deep snow drifts, chilling rains,
howling winds, lightning storms, suffocating humidity, black flies, thirsty mosquitoes, and poison ivy, in addition to physical maladies like a respiratory infection and food poisoning—to name a few.

Averaging 19 miles per day, Megan’s life became a blur of green and brown, but the trail sculpted her mind and body. “The trail is hard. It is relentless. The strength I developed felt absent while I was hiking,” says Megan. “I cured my pain with breathtaking scenery and felt I needed to sacrifice more to be worthy of what I was seeing. . . The physical aspects of the trail were trying, but the mental strain was exhausting. The mental fatigue almost got me multiple times.”

While walking the trail she also completed two independent studies classes—a general studies course in expressive writing and a course in physical education. For the first class, Megan kept an in-depth written journal and photographic record from which she would later share her experiences upon her return to Berea. During her independent studies work in physical education, she used her journal as a means to contemplate and record the physical demands of the human body while hiking long distance.

Megan’s physical education professor, Melody Srsic, says “Many who set out on this task do not complete it. Megan serves as an example of good planning, following one’s dream, determination, and physical and mental endurance.”

On July 4, 2005, Megan completed her journey, arriving at the summit of Mount Katahdin in Maine. From its height she could look back upon her long journey; she needed no fireworks. “When I finished, I felt bigger than life,” she says. “Tears of joy and sorrow rolled down my face. It was all over. Now, I didn’t need to worry about surviving the Appalachian Trail. I needed to worry about surviving without it.”
Alumni Connections

With more than 17,000 members around the world, the Berea College Alumni Association represents a diverse yet connected extended community. We encourage all our alums to develop strong ties with friends and to Berea by engaging in our many programs, services, and activities.

Berea is Coming to You!
Berea College Alumni Chapters are all over the country—one is probably meeting near you!

For more information, contact the Office of Alumni Relations at 1.866.804.0591, or e-mail chris_schill@berea.edu.

Berea Foundation
Class Reunion Registration

Come back to campus October 6th and 7th for a time of remembering and fun with friends, former teachers, and alumni from Foundation School.

October 6-7, 2006 Guaranteed to be a good ol’ time!

Date: ______________________
Name (as you want it to appear on your name tag): __________________________ Class Year: ________
Spouse/Guest: __________________________ Class Year: ________
Address: _________________________________________________________________
City: __________________ State: ________ Zip: ________ Phone: ______________________
E-mail: ____________________________ Hotel Name (if known): ______________________

EVENTS

Friday, October 6
11:00 a.m. Golf Tournament at Berea Country Club
_______ $15.00 per person (pay at the tournament)

6:00 p.m. Renfro Valley Barn Dance Show starts at 7:00 p.m. Meet at the ticket office at 6:00 p.m. to pick up tickets.
_______ $22.00 per ticket (get this discount price if registered by September 1, 2006)

8:00 p.m.-11:00 p.m. Old School Dance in Woods-Penniman on campus
_______ # attending (no cost)

Saturday, October 7

Noon Reunion Luncheon (catered by Dining Services) located in Baird Lounge, Alumni Building
_______ # attending (cost included in registration fee)

3:00 p.m. Ice Cream Social hosted by President Shinn & Nancy Shinn on the lawn in front of the President’s home
_______ # attending (no cost)

5:00 p.m. Foundation Classes Mingling Meet the classmates from Foundation School in your era. Located in the lobby area of Boone Tavern

6:30 p.m. Foundation Reunion Banquet in Boone Tavern, main dining room (dress casual)
Menu: Choose one entrée, cost per person $25.00 (Make payment of meal at the door)
_______ Pork Chops Done the ‘Tricky Way’ _______ Chicken Flakes in a Bird’s Nest _______ Vegetarian dish
Following the Banquet, A special Slides & Lies (mostly lies) presentation by Randall Storm, ’59, located in Baird Lounge, Alumni Building.

TICKET COST

Registration fee includes cost of luncheons and registration supplies
_______ $15 registration fee per person
_______ $22 per ticket for Renfro Valley Show
_______ Total Ticket Cost

Please total your cost and mail checks to Reunion Chairs: (no cash please)

Eddie, ’57 and Hosea Lee Sparks Pullins, ’58, 117 Lakeshore, Richmond, KY 40475
Tel: (859) 623-4483

Deadline for registration is September 15.
Date: __________ Name (as you want it to appear on your name tag): ________________________________ Class Year: __________

Spouse/Guest: ______________________________________ Class Year: _______ E-mail: ____________________________

Address: ___________________________ City: __________________________ State: ____________ Zip: ____________

Home Phone: ___________________ Work: ___________________

EVENT HIGHLIGHTS

Friday, 11/10

Alumni Awards Reception, 6:00 p.m. Meet this year’s award recipients at a special reception in the Oak Room at Boone Tavern Inn.

Distinguished Alumnus Award: Dr. Paul Peercy, ’61
Outstanding Young Alumnus Awards: Major David L. Peeler, Jr., ’88; Hasan Davis, ’92

Saturday, 11/11

Homecoming Parade, 11:00 a.m. (cancelled if raining)
Taste of Berea Fair on the Quad. Directly following the parade. Come out and support your favorite student club or organization! Current Berea students will offer up tasty lunchtime dishes while also raising funds for their clubs/organizations.

International Alumni Dinner, 5:00 p.m. Sponsored by the Cosmopolitan Club and International Center.

Cheer on the Mountaineers! 5:30 p.m. Show your Berea spirit and watch the women’s AND men’s basketball teams take on Milligan College.

Student/Alumni Homecoming Dessert & Coffee Reception Join fellow alumni and current students after the game for casual conversation, coffee, and sweets in Baird Lounge.

Alumni Homecoming Dance Relive college days and dance to tunes of the 70s, 80s, and 90s in the Alumni Building.

Sunday, 11/12

Alumni Worship Service, 10:30 a.m. in Union Church with special performances by the Alumni Chapel and Concert Choir, directed by Dr. Stephen Bolster.

Black Music Ensemble Homecoming Concert, 3:00 p.m. Directed by Kimberly Wilson, ’97, Union Church.

Number of Tickets Needed

_______ Alumni Awards Reception (No charge, ticket required)
_______ Basketball Games (1 ticket admits you to both men’s and women’s games)
_______ Adults $7.00 each
_______ Children 5 and under $3.00 each
_______ I’m coming but do not need tickets. (We’ll have a name tag and schedule of events ready for you)

Pay by Credit Card Please charge my Visa, MasterCard, Discover, or American Express card.

Contribution to Berea Fund $__________
Ticket Costs $__________
Total Charge Amount $__________

Card_____________________ Expiration Date__________
Card Number ____________________________
Signature of Card holder____________________________

Pay by Check (Payable to Berea College)

Contribution to Berea Fund $__________
Ticket Costs $__________
Total Check Amount $__________

For a pre-printed name tag & registration packet, early reservations must be made by OCTOBER 30, 2006. Registration packets will not be mailed, but may be picked up at the Alumni Building beginning November 10th. Tickets can also be purchased at the registration desk during Homecoming. Tickets purchased after October 30th are non-refundable. Registration forms must be postmarked by October 30th and sent to: Berea College Alumni Relations, CPO 2203, Berea, KY 40404, or FAX to 859.985.3178, or call 1.866.804.0591. For a complete Homecoming schedule check back with us on our website: www.berea.edu/alumni or give us a call at 1.866.804.0591.
During Summer Reunion, four honorees were recognized for their service and achievements.

Distinguished Alumnus award winner, Dr. Harry Stambaugh, '50, who received his medical degree from the University of Louisville, recently retired from the U.S. Armed Forces Military Entrance Processing Command, Medical Division. He founded the Children's Hospital Burn Center, Kentucky's first burn center. Dr. Stambaugh is a professor of surgery emeritus at the University of Louisville School of Medicine.

After graduating from Berea, Distinguished Alumnus award winner, Dr. H.H. Cheng, '56, received his doctorate in agriculture from the University of Illinois. He has served at Washington State University as associate dean of the graduate school, interim chair of the agronomy and soils department, and chair of the interdisciplinary program in environmental science and regional planning. Currently, Cheng is chair of the board of the Institute for Development and Education in Agriculture and Life Sciences (IDEALS).

Alumni Loyalty award winner, William White, '65, received a master's from the University of Kentucky, and Rank I educational specialist certification in supervision and administration from Eastern Kentucky University. After working as a vocational agriculture teacher, he retired as a school principal in 1997. He has worked closely with the College to identify prospective students, speaks on behalf of the Berea College programs, and helps graduates find employment in the Somerset area.

Guest speaker at the Navy V-5/V-12 reunion, Dr. Jim Turpin, '46, earned his medical degree from Emory University, a doctor of humane letters degree from George Williams College, a degree in pharmacy and science from Pennsylvania College, and a master's in public health from University of North Carolina-Chapel Hill. In 1961, he founded Project Concern, an organization establishing hospitals and medical clinics in 19 countries worldwide. Dr. Turpin practiced his medical expertise at St. Joseph's Hospital in Asheville, North Carolina, and retired in February.
Eyes lit up with joy as old friends recognized each other’s faces and excited chatter filled the campus. Berea College welcomed nearly 500 alumni, family, and friends for the Summer Reunion 2006. Student-led tours, luncheons, exhibits, lectures, and concerts kept all busy, but with plenty of time for hugs, laughter, and savoring an ice cream bar or two.

Many participated in the sweetheart breakfast and renewed wedding vows. A Service of Remembrance and Recognition honored the lives of those who made an impact on the lives of the alumni. Local artist Alfredo Escobar unveiled his 20-foot long mural depicting the College’s 150-year history.

At the awards banquet, surgeon Dr. Harry D. Stambaugh, ’50, and agronomist Dr. H.H. Cheng, ’56, received the Berea College Distinguished Alumni Awards. William Edward White, ’65, retired principal, received the Alumni Award.

Other events included a memorial slide show honoring former chemistry professor, Dr. Thomas Beebe. Authors, Dr. Robert Boyce, ’66, N. Frank Daniels, former campus minister Lee Morris, and Thomas Parrish, signed books at the College Bookstore. In closing, a fireworks display entertained alumni as “Berea, Berea Beloved” played throughout the event.

A week prior to the summer reunion, the Berea College NaV V5/V-12 Unit enjoyed their 2006 reunion by touring the Kentucky Horse Park in Lexington and Berea College exhibits. Dr. Jim Turpin, physician, was honored at their reunion banquet.

photos by John Adkins, ’10; Kit Cottrell, ’08; Crystal Ford, ’07; Rob Fox, ’08; Celeste Francis, ’07, and Alice Ledford, ’06.
Summer Reunion

Academy, Foundation, Knapp Hall

1941

1956

1971

1976
Navy V-12/V-5

Great Commitments Society

(Note: names of alumni pictured are available online at the alumni page at www.berea.edu. Copies may be ordered from the Alumni Association office.)
About Berea People

1932
Earl B. Hager, Cx‘32, was honored February 14, 2006, by the West Virginia Legislature as the oldest living former member. He is still actively involved in community, civic, and political affairs. He serves on several boards including the West Virginia State College System. The book he wrote and published, Made a Difference: Educator and Legislator, has been on West Virginia Public Radio. Earl turned 97 on April 10, 2006, and lives in Logan County, WV.

1945
Virgie M McIntyre was nominated and chosen by the Award Committee for inclusion in the publication of the 60 diamond edition of Who’s Who in America. Virgie resides in Columbus, NC.

1948
Clint O. Clay worked 20 years in the public service sectors. He now works part-time in private practice and teaches hypnosis in the Huntsville, AL area. Clint is active in the National Association of Social Workers and enjoys clogging, gardening, and hiking.

1949
Robert Aerbach and Vanda Irwin Aerbach, ’50, celebrated their 55th wedding anniversary by a renewal of vows ceremony in Danforth Chapel during Berea’s 2005 summer reunion. They were jointly awarded a two-year grant from the National Institute of Health to write a scholarly monograph entitled “Endothelial Cell Heterogeneity: Earliest Findings to Present-Day Understanding.” They live in Middleton, WI.

1954
Doris Helmholdt Cope and Dwight Cope celebrated their 50th anniversary on August 5, 2005, with 120 friends and relatives at their home in Valana, TN. Phillip M. Hampton, of Waterford, MI, has been listed in Who’s Who in America for the past 25 years. He was also listed in the Eastern Band of Cherokee Nations as tribal elder. Betty Warthen actively plays tennis and competes in the Southern Singles Tennis Association. She lives in Spartanburg, SC.

1955
Joe William Derting and Janet Miller Derting, Cx‘58, of Abingdon, VA, celebrated their 50th wedding anniversary. They were married in Danforth Chapel at Berea College on December 17, 1955.

1956
Daniel Spangler retired from the University of Florida geology department. Dorothy Spangler retired after 39 years of service with the Social Security Administration. They reside in Gainesville, FL.

1957
Wallace “Wally” Truesdell, retired news editor of the Leader-Herald in Groversville, NY, was named to the Groversville planning board by Mayor Tim Hughes.

1958
G. Keith Parker recently published a new book with McFarland Press entitled Seven Cherokee Myths: Creation, Fire, the Primordial Parents, the Nature of Evil, the Family, Universal Suffering and Communal Obligation. He lives in Bresard, NC.

1959
Dr. Rachel Keen received an Outstanding Achievement in Research and Creative Activity award at the fall convocation of faculty at the University of Massachusetts. This fall she will be inducted into the American Academy of Arts and Sciences.

1961
Robert “Bob” Ting has been a world traveler since his retirement in 1999, logging over 100,000 air miles every year. In January and February 2006 he visited New Zealand, Sydney, and Guatemela, Mexico.

1963
Richard Pollard, a systems engineer, retired from B/E Systems Engineering North American Division in Silver Spring, MD. Shari Erikson Pollard, an assistant hospital administrator, retired from Stotley Hospital in Washington, DC. The Pollards have two daughters and eight grandchildren. They reside in Laurel, MD.

1969
Joyce Spears Beets recently toured “old Europe” on a Danube River cruise with stops in Amsterdam, Prague, Vienna, and Budapest.

1970
Charles D. Grawe, director of the procurement and contracts division for the Department of Energy, Oak Ridge, TN office, retired after 30 years of federal service.

1973
Karen McDaniel, in an article published on the website wwwwelkcountry.com, argues that too many students know more trivia about the Kentucky Derby and not enough about significant topical issues, such as African Americans from Kentucky.

1975
Mary Margaret Caproni Brooks received her master’s of education from National Louis University in Chicago. She is in her 25th year of working with the Department of Defense Center at Fort Lewis, WA where she was promoted to director of Malignant Child Development.

1977
Donnie Coleman just graduated from Virginia Tech, Blacksburg, VA with a master’s degree in education. He is an engineer at Electro-tec Corp in Blacksburg, VA. Donnie and Diane, his wife, live in Dublin, VA on a small farm.

1979
Patricia Mills formed her master’s degree in education psychology at the University of Tennessee. She serves as a board member for Chapter of American Association on Mental Retardation. Paula has worked in the field of developmental disabilities for 26 years.

1981
Bevery Gay Grabtree has been appointed vice president for Institutional Advancement at the University of Rio Grande in Ohio. Beverly has been with the institution for 22 years. Beverly and William, her husband, reside in Jackson, OH.

1984
Dawn Smith Armstead relocated to Middlebrook, VA. She graduated from Eastern Michigan University in 2004 with a bachelor’s in nursing.
Send Us Your Memories

Pearson Hall, Boone Tavern, Emery or Middleford School
Renovations and upgrades on these buildings will begin soon. We’d love to include your memories in an article. Email: normandi_ellis@berea.edu

Andrew McBady and Julie Dobson McBady reside in Chiang Mai, Thailand, where they visited with Berea College alumni who were passing through with a tour group.

Birth: Daughter, Sophia Grace Welch, to Dixie Bowens Welch, and Bill Welch on October 8, 2005. The family resides in Venna, VA.

1995

Sean Hennessy recently founded Scenic Artists, a faux finishing and sculptural fabrication company. He and Rania, his wife, reside in Washington, DC. Married: Erika Hennessy and Scott Foster at Danforth Chapel on July 2, 2005. The couple resides in Durham, NC.

Phillip Williams works as a substitute teacher in the Columbus public school system while he continues to pursue his bachelor’s of middle childhood education. He lives in Ohio.

1996

Angela Gaine graduated with academic honors from the University of Louisville where she received her master’s of science in social work. She works in Indiana as a therapist for the children and families department at Life Spring Mental Health Services and as a part-time social worker at Wellington Regional Hospital.

Dwayne Adam Mably and Clara Henry-Mably, ’97, currently reside in Bristol, VA with their daughter, Dwayne is the pastor of First Baptist Church of Chilhowie in Chilhowie, VA.

1997

Bryan Fair, G ’97, is currently working for the University of Alabama at Birmingham as an associate presentation specialist in the Adolescent Substance Abuse Program.

Abby Heidbrecher is a donor relations coordinator with the National Ovarian Cancer Association in Toronto.

Birth: A son, Romin Allen McKinney, to Steven McKinney, G ’97, on December 1, 2005. Romin joins his brother, Steven Anthony.

1998

Matthew Perkins is a physics teacher at Oak Ridge High School in Tennessee. Christina Perkins is a minister to children, youth, and families in various churches.

Birth: A son, Casey Nathaniel Hubbard, to Rebecca Hubbard and Trevor Hubbard, on September 10, 2005 at Gehrnt-Huntington Hospital in Huntington, WV.

William Reid Skinner is a literature teacher at Dalton Middle School in Dalton, GA. He lives near Blue Ridge, GA.

2000

Amy Clifford was named the nurse practitioner for the Cardiovascular Specialty Clinic that will open in May at King’s Daughters Medical Center in Ashland, KY.

Matthew Paul Farmer works for the University of Kentucky as a residence life professional. He is working on his doctorate in higher education.

Mark Sanders is working on his master’s degree in professional counseling at Liberty University. He resides in Forest, VA and works as a multisystemic therapist with Central Virginia Community Services Board.

2001

Jacqueline Muhammad, of Birmingham, AL, is currently working on her master’s in public administration. She has lost 187 lbs and is the same old Jacqueline but reports that she feels better.

2002

Aileen Twigg is an in-school-suspension teacher at North Middle School in Lenoir City, TN. After returning from a year in Korea teaching English, she won a highly prized makeover from Real Style Knoxville.

2003


Paul Clawson is working on his master’s degree in comparative East Asian politics and administration at Kyushu University in Fukuoka, Japan. He will graduate in August 2006.

Stephanie Cole is working as a social services case manager for the Georgia Department of Family and Children Services.

Birth: Daughter, Natalie Alexandria Hess, to Kimberly Hess and Christopher Hess on December 20, 2005. The Hess family resides in Lebanon, VA.

Kathleen “Katy” Jones Saffridge and Luke Saffridge reside in Vincent, OH. Luke is a regional field director for the American Cancer Society and Katy works with the children’s department in the Washington County Public Library.

2004

Alice Driver is currently working on her master’s degree at the University of Valladolid in Spain.

B r o n W o l f currently lives in Lexington working as a research analyst at Eastern Kentucky University.

2005


Patricia Reeneys resides in Eastern Kentucky and works with communities whose drinking water is contaminated due to coal mining. Amember of the Kentucky’s Commonwes, she recently provided first-hand testimony to the UNCommission on Sustainable Development, reporting on the dangers of mountain-top mining, river fills, and coal sludge impoundments.
Passages

The “Passages” section of the Berea College Magazine honors Bereans who have passed away. If you know of a Berean who has died, please let the Alumni Association know by calling 1.866.804.0591, or emailing mae_suramek@berea.edu. Please include the person’s class year or connection to Berea, and the date and place of death.

1920s


Eleanor Knight Henderson, '25, of Hendersonville, NC died on February 5, 2006. She taught elementary school in Madison County, KY for 40 years. She is survived by a daughter, Deby Gooke, '62, now residing in Lake Lure, NC.

1930s

Elbert Johns, '35, of Louisville, KY died on March 25, 2005. He worked for more than 30 years as a Boy Scout executive. He is survived by his son, Elbert Johns, Jr., Frank Philip Lamb, '37, of Speedwell, TN died on February 23, 2006. He was a U. S. Navy Veteran. He worked for over 40 years as a meteorologist at the National Weather Service. He is survived by his wife, Elizabeth Hardin Lamb, '42.

Ruth Hansen Yoakum, '38, of Ixonia, AZ died on March 22, 2006. She was a second grade teacher for 36 years in both Wisconsin and Arizona.

1940s


Edith Kay Sutton, '40, of Oak Ridge, TN died on March 12, 2006. She worked for 36 years with the Social Security Administration.

Winifred E. Crocket, '41, of Richmond, VA died on December 12, 2005.

Bertha P. Oates, '43, of Stuart, VA died on January 30, 2006. She taught home economics at Bassett High School for many years.

Carl G. Kilbourne, '43, of Berea, KY died on March 30, 2005. He was a U. S. Navy Veteran, retired Berea College professor of industrial technology, and recipient of the Berea College Award of Special Merit in 1988. He is survived by Averill Boatsford Kilbourne, his wife, and three daughters, Daryl Pope, CX '70, Dana Rousey, CX '72, and Jan Kilbourne, '75.


June Hax Shelton Harris, '47, of Indianapolis, IN died on February 25, 2006. She was a nurse in Terra Haute.


William Frederick Cochran, '49, of S. Albans, WV died on February 9, 2006. He served in World War II as a U. S. Marine Corps sergeant, and received a purple heart. He is survived by his wife of 59 years, Jean Powers Cochran, CX '50.

Daisy Eisenhowe White, '49, of Monticello, KY died on January 21, 2006. She is survived by her daughter, Rebecca L. Martin, '74.

1950s

William D. Baker, '50, of Liverpool, NY has died.

Helen Brunet McFall, '50, of Clintwood, VA died on March 11, 2006. She was a school teacher and secretary. She is survived by her husband Victor McFall, CX '50, Constantine E. Mihmberg, husband of Carolyn Breidlove Malmberg, '52, died September 22, 2005. They had been married 51 years.

Herman A. Sublett, '52, of Medina, OH died on March 8, 2006. He formed Cytelics Inc. in Medina where he worked for 28 years. He is survived by his wife of 54 years, Aonele.

Sally Tappan Brown, '56, of Newark, DE died on February 7, 2006. She worked as a physical therapist for 13 years. She was an alumna member of St. Thomas More Oratory for more than 40 years.

Rev. Jo D. Gasta died October 2, 2005 in Nashville, TN. She earned a master’s from the University of Chicago, taught literature, and in 1994 earned a master of divinity degree from Harvard Divinity School. In 1995 she was ordained by the Unitarian Universalist church, serving congregations in Norway and West Paris, ME. She is survived by two daughters and a large extended family.

1960s

Bob Hager, '60, of Hager Hill, KY died on March 14, 2006. He is survived by his wife, Bonnie Hager, '55.

Douglas White, '64, of Shelby, KY died on March 7, 2006.

Kermit Henry Brewer, '65, of Corryton, TN died on January 31, 2006. He was a veteran of the Korean War in U.S. Army Special Services. He is survived by his wife, Ruthie.

Eddie Cooper Grubbs, '65, of Winston-Salem, NC died on February 4, 2006. She was a public health nurse for 35 years. She is survived by her husband of 28 years, Jerry Grubbs.

Shirley Frank Schuster, '66, of Highland, IN died on November 23, 2004. She taught school in Crown Point, IN for 32 years.

Faculty/Staff/Trustee

Barry Bingham Jr., former Berea College trustee, died April 2, 2006 in Gwynniv, KY. Bingham was editor and publisher of The Courier-Journal and Louisville Times from 1971-86, leading them to three Pulitzer Prizes in 1976, 1978 and 1980. He was known for an uncompromising insistence on ethics in journalism. Like his father, Barry Bingham Sr., and his uncle, William T. Lindsey, he tried to run them as a public trust that stressed public service over profits. A 1983 National Endowment for the Arts grant supported his efforts to introduce students to influential reporting among the nation's top 15 daily newspapers. In 1973 he received the first American Journalism Review award for his work as editor of the Lexington Leader.

Judge B. Wilson II, '78

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Vice President for Alumni and College Relations

Judge B. Wilson II, '78

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Dr. David E. Shelton, '69, Wilkesboro NC

Mark Stitzer, Greenwich CT

Tyler S. Thompson, Louisville KY

David O. Welch, '55, Ashland KY

Dawned F. Williams, Wise VA

Drausin F. Wulsin, Cincinnati OH

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Alberta Wood Allen, Bethesda MD

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Dr. Alice R. Macininch, '54, Frostburg MD

Thomas H. Oliver, Datav Island SC

Krogger Pettengill, Cincinnati OH

Wilma Dykeman Stokely, Asheville NC

R. Elton White, '65, Sarasota FL

1855 — Berea College Sesquicentennial — 2005
Salzburg
A Cultural and Historical Exploration
Discover the Music, History, Art, and Culture of Salzburg July 22-29, 2007

Berea College invites you to join alumni and friends for a stimulating week in Salzburg. Explore the music, history, art, and culture of Salzburg. Enjoy the finest of traditional and nouveau cuisine, educational lectures, public and private concerts, and trips to museums and historic sites in and around Salzburg. Designed by the Salzburg Seminar (www.salzburgseminar.org), the tour will provide an in-depth glimpse of Salzburg through site visits, concerts and lectures by local experts. The Salzburg Seminar is housed in the Schloss Leopoldskron, an 18th century Rococo palace situated on a spacious, private estate overlooking the Austrian Alps, located within walking distance of the picturesque city of Salzburg. For pricing and additional information, please contact Mae Suramak by e-mail at mae_suramak@berea.edu or by telephone toll-free at 1.866.804.0591.

Think you understand Appalachia?

Featured Author: Affrilachian writer Crystal Wilkinson, Spring 2006

Interview by Morris A. Grubbs
Essays by Silas House, Nikki Finney, George Brosi, and Theresa Burris
Fiction by Crystal Wilkinson, “Same Blood, Same Bone, Same Blessing”

New Work by

Wendell Berry, Sidney Saylor Farr, George Ella Lyon, Robert Morgan, Thorpe Moeckel, Barbara Wade, Charles Wright, Dexter Collett, and others

Photography by James Archambeault
Write-Ups on new Appalachian books by George Brosi

Coming in Summer 2006 – Featured Author Jeff Mann
Essays by Sidney Saylor Farr, ’80, Loyal Jones, ’54, and Truman Fields, ’61

Read Appalachian Heritage
A literary quarterly founded in 1973 and published by Berea College since 1985

http://community.berea.edu/appalachianheritage
In 1914, Eleanor Frost, wife of third College president William Goodell Frost, traveled 500 miles through Appalachia with her son, Cleveland, and Academy teacher, Miss Olive Sinclair.