

Transitions



A publication for the Prescott College community

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Where Does Our Food Come From?

The next generation takes on global food security

TransitionS

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Contents

- 2 Colin Khoury: The Seeds of Food Security
- 4 Where Does Our Food Come From?
- 6 Kanin Routson: Apples in the West
- 8 Alumni Farmers Go Back to the Land
- 11 CSA Grows Support for Local Farms
- 12 The Ways of Bees
- 13 Hannah Beane: Rocky Mountain Buzz
- 14 Inauguration Memories
- 15 Academic Mace is “New Old” Tradition
- 16 Sargent Family Serves up New Cookbook
- 17 Easing into Slow Food
- 18 From Wine to Windsurfing
- 20 Learning on the Wild Side
- 22 Alumni Reunion 2010
- 24 Prescott College’s Economic Impact
- 24 Fond Farewell to Steven Corey

Departments

- 25 Faculty & Staff Notes
- 26 Class Notes
- 28 In Memoriam
- 29 Last Word: *The Wolf’s Tooth*

Cover photo: Melanie Hardy at Land’s Sake Farm in Weston, Mass., by Nina Danforth

President's Corner



Dear Friends,

When you sit down to a meal, do you wonder where your food comes from? As a member of the Prescott College community, you would probably say “yes.”

The most basic relationship humans have with the natural world is our relationship with what we eat. Food production and farming are fundamental to understanding ecology and economy, social justice and environmental studies – cornerstones of Prescott College’s mission of making the world a better place.

What we eat is, in the end, a politically and socially charged premise. At its best, it is an act of faith in the farmers and food scientists like agroecology faculty member Tim Crews and our students at Jenner Farm, who are working to develop natural systems agriculture that blurs the line between growing crops and maintaining natural ecosystems. At the least, it’s a vote in the economics of agriculture – literally putting your money where your mouth is.

When you shop the local supermarket – or better yet, farmer’s market or even community supported agriculture program (CSA) – it’s becoming more and more likely that the choices available to you are results of the work done by faculty and alumni of Prescott College.

When Tim Crews and colleagues ask questions about soil fertility and the promise of perennial agriculture in *Science*, one of the world’s most distinguished scientific journals, international governmental and non-governmental bodies listen.

When Tom Stearns ’96 appears on Emeril Lagasse’s TV show or NPR to talk about the relationship between locally grown food vegetables and healthy local economies, the culinary palates of America perk up – and the farming-based economy of Northeast Vermont shifts into the black.

In the coming decades what you see on your plate, and what you decide to buy in the supermarket and grow in your back yard, will be determined in part by the work of Gary Nabhan ’73 and Marla Spivak ’74, both of whom have received MacArthur “Genius” Grants for their work related to food security.

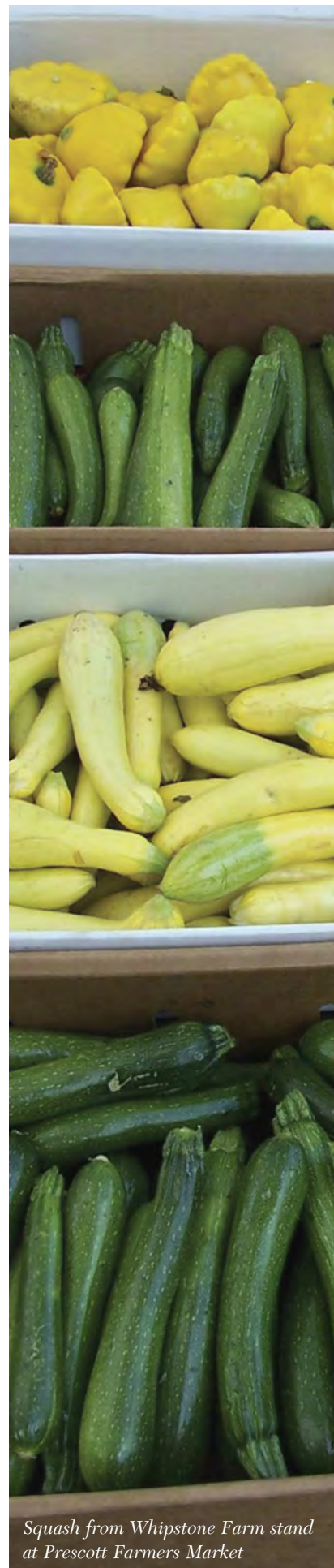
If you live in the Prescott area and eat at the Raven Café or shop one of our local farmer’s markets, you’ve probably already tasted the change in foods grown at Whipstone Farm by Shanti Rade ’01 or wines from Eric Glomski ’92. And the next time you’re on campus, stop by the Crossroads Café for some made-from-scratch “Slow Food,” much of it grown within 100 miles of the College.

I hope you’ll savor this issue of *Transitions* with its stories of the PC alumni who are changing the world from the ground up. Bon Appétit!

Warm regards,

A handwritten signature in black ink that reads "Kristin R. Woolever". The signature is fluid and cursive.

Dr. Kristin R. Woolever



Squash from Whipstone Farm stand at Prescott Farmers Market

Feeding the Future

Colin Khoury '03 understands that the task of feeding humanity is both local and global, and we all need to play our part



Colin Khoury (R) with Dr. M.S. Wolfe, Wakelyns Agroforestry, UK

by Mary Lin

On a remote island halfway from Norway to the North Pole, three rooms carved into the side of a snow-covered mountain safeguard humanity's ability to feed itself.

Nicknamed the Doomsday Vault by the media, The Svalbard Global Seed Vault provides backup storage for hundreds of thousands of seed varieties representing the diversity of humanity's crops – and its agricultural history. Designed to withstand earthquakes and other natural disasters, and even should power fail – electricity reaches it from the northernmost settlement in Norway – thick rock and permafrost ensure that millions of seeds will remain frozen and viable.

Although he's worked for the vault's parent organization, the Global Crop Diversity Trust (GCDT), for the past three years, Colin Khoury '03, M.Sc., has never been to the vault. But wherever this global citizen finds himself, it's safe to say

that food security is always on his mind.

"There have been a number of moments in recent history during which the question of whether humanity can feed itself has arisen," Colin reflected in a recent Skype interview from Rome, where he works at the GCDT's main offices as a Scientific Associate. (A bit breathless getting to the computer for the interview, Colin confessed he'd been in a bicycle accident on the way home – all in a day's work for a world-traveling guardian of human food security.)

"We should not take for granted that we will continue to be as successful at maintaining agricultural production worldwide as we have been in the past," he said.

"The task ahead is enormous – to produce more food, on less or the same amount of land, using less resources and inputs, and having less of a negative ecological impact."

Green Beginnings

Growing up in the avocado and Satsuma mandarin belt in Southern California, Colin's understanding of global food systems and security was turned on its head when he came in contact with pivotal works on crop diversity and food security in fellow Prescott College alumnus Gary Nabhan's '73 book, *Enduring Seeds*. (see page 4 for Nabhan's latest book, *Where Our Food Comes From*).

"I am also deeply inspired by *Arab-American*, one of Nabhan's latest books. Like Gary, my family is Lebanese-American. It has been very powerful for me to have visited Lebanon and Syria, meet people surviving from those lands, and compare their experiences to those who cultivate soils in the American Southwest."

For his Senior Project at Prescott College, Colin thoroughly researched, designed, and co-taught the first course in Food Preservation and Seed Conservation. This course has continued to follow the Agroecology Summer Semester each fall since.

After graduation, Colin worked for Native Seeds/SEARCH (NS/S), the bioregional NGO based in Tucson, cofounded by Nabhan, that works to support conservation and use of arid-lands adapted agro-biodiversity. Colin "regenerated" the bean collection, growing out the samples at the NS/S Conservation Farm in Patagonia, Ariz., and collecting fresh seed for long-term conservation and for sale. He eventually moved up through the organization into management and genebank conservation.

With three years at NS/S under his belt, Colin felt ready for a larger sphere. After a year traveling in Latin America, exploring issues of land use, sustainability, and conservation, he returned to California for a few years as a conservation biologist and environmental planner – "... fun work, hunting rare wild plants and working on conservation planning. It was also a very good experience to work in the private sector, seeing how efficient a work setting can be."

His completion of a master's program in conservation and use of plant genetic resources at the University of Birmingham, UK, opened opportunities in agro-biodiversity conservation, including the chance to work in Rome within the global political arena – the Food and Agriculture Organization of the UN, at the Crop Trust.

Africa: Hope at the Grassroots

Even with his global view of food security and interdepend-

ence, the threat of climate change truly hit home for Colin in a visit he made to a farmer's field school in southern Africa, where climate change is compounding challenges for those who can afford to lose crops the least.

Colin visited communities in Zimbabwe with the Harare-based NGO Community Technology Development Trust (CTDT) to understand how farmer's field schools are contributing to food security. The communities were "mostly populated by women, many widows due to the AIDS epidemic, that are poorer in any context – health, material

wealth, and formal education" – than any he had ever seen, except for one: hope.

Here, Colin discovered the power of self-determination in changing not only food security, but also societies.

"The communities have a tradition that kind of breaks your heart as soon as you arrive – they gather and sing to you as you enter the field schools," he said.

CTDT helps farmers strengthen their food security, working with communities so that farmers understand their needs and resources, and helping set up the field schools. There, farmers meet regularly, acting as teachers and coordinators, with occasional visits from the NGO and others who help monitor and offer training and other support.

"The NGO would bring new knowledge and tools, and provide access to crop varieties from other communities in

Zimbabwe and elsewhere, and study how the farmers were experiencing climate change – what kinds of options they thought they had and actually did have, what kind of crops and varieties they grow and what they could switch to, observing the traits of each," Colin explained.

"In these conditions, that one could consider dire, people are motivated to get together as a group and understand what resources they have, and improve their lives a little bit. It seems to me that the process of gathering together cultivates hope and dignity," he said. It also explains why grassroots, community-based work of this nature has been catching on in southern and eastern Africa, India, Nepal, Indonesia, and other places in the world.

Conservation of Imagination

According to the Crop Trust's website, crop diversity – the world has more than 200,000 varieties of wheat alone – provides the foundation for humanity's ability to feed itself in the present, and to meet future challenges of pests and dis-



Colin Khoury planting bean accessions at Native Seed/SEARCH in Patagonia, Ariz.



Colin (R) with Ali Shehadeh of the International Center for Agricultural Research in Dry Areas collecting legumes in Western Syria

eases, climate change, and population growth. This agricultural heritage can be used directly in farmer's fields, and also provides the greatest source of genes or traits that can be introduced into new varieties through breeding.

Worldwide, this understanding is catching on.

"The Seed Vault has captured the imagination of people around the world. We've had elementary school students hold bake sales, artists design pieces in reference to the Vault, and major funders supporting our work. It's been an important project for bringing crop diversity to a wider audience; to understanding that the conservation of agricultural diversity is vital to providing options for the agriculture of the future."

Although, he cautions, there's much yet to be done: the conservation and sustainable use of the genetic diversity in agriculture will only be achieved by developing a global system based upon international cooperation and goodwill. Getting there will take widespread understanding of the complementarity of different ways to implement conservation (in the wild, in farmer's

Where Our Food Comes From

Gary Nabhan '73 retraces Nikolay Vavilov's quest to end famine

By Mary Lin



Gary Nabhan collecting apple leaf samples, Embudo, N.M.

When the Nazis stormed St. Petersburg in 1941, eager to plunder the cultural riches of Russia, they found the Hermitage virtually empty of its precious objects. In a carefully executed plan, employees of the museum had stripped roughly a million paintings from their frames and sent them off by train to be hidden away in a nearby church, a remote rural estate on the Russian steppes, or hidden them in secret underground chambers.

Strange then, to realize that a few blocks away another great storehouse of humanity's heritage – one representing our future food security – was left unguarded by all but the scientists in the Bureau of Applied Botany's seed bank.

Recognizing the importance of its riches, they vowed to protect it even with their lives. Some of them did, dying of starvation while refusing to eat even a grain of the precious stores, as hundreds of thousands of Russian citizens suffered from famine in the city around them. In cruel irony their mentor, Nikolai Vavilov, a man who had worked tirelessly for decades to prevent famine, was also being starved to death at the hands of Russian interrogators, a scapegoat for the famine he had worked tirelessly to prevent.

In *Where Our Food Comes From: Retracing Nikolay Vavilov's Quest to End Famine* ethnobotanist Gary Paul Nabhan '73 begins his riveting, lushly complex paean to visionary food biodiversity scientist Vavilov with the heart-breaking irony of the sacrifices that have been made to ensure that there will be enough to feed us all.

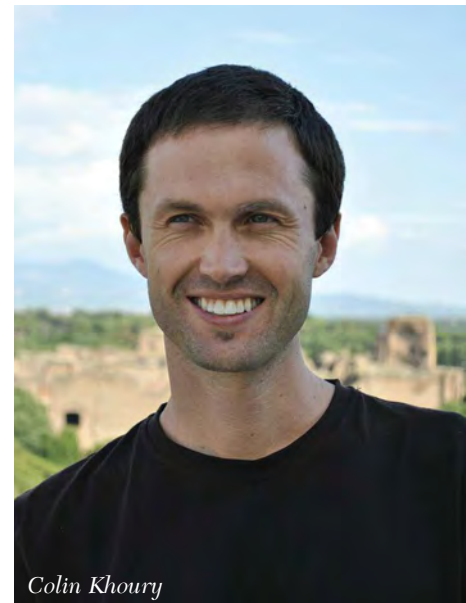
Following in Vavilov's footsteps, Nabhan interweaves Vavilov's story with his own, traversing five continents, gather-

fields, and in genebanks), and the necessity for diverse sectors to play their part, including international organizations, public agencies, and the private sector, he said.

“Meeting the challenges of the task ahead will increase interdependence worldwide – on the genetic resources that enable adaptation to climate change, and on each other so that if certain regions’ crops fail, others can distribute food to these regions efficiently. [For example,] the most diverse maize resources that will be vital to adapting maize in southern Africa to climate change come from Mesoamerica. This dependence of certain regions on others is true for all major crops. The more that farmers from any particular region have access to the diversity needed for adaptation, the better chances of resilience in agriculture.

“The more diversity in agriculture, the better; in crops, varieties, and genes, but also in institutions, arrangements, and technologies. The more we keep to outdated viewpoints that proclaim certain techniques or technologies to be blanketly right, and the more we try to impose this viewpoint on others, the more we are bound for failure.

“On the other hand, the more we can embrace diversity and democracy in agriculture, and understand just how interdependent we are, the better hope for developing food security.” 🌱



Colin Khoury

ing seeds, roots, and tubers, that represent the crop diversity of humanity, as well as lore and skill, history and heritage.

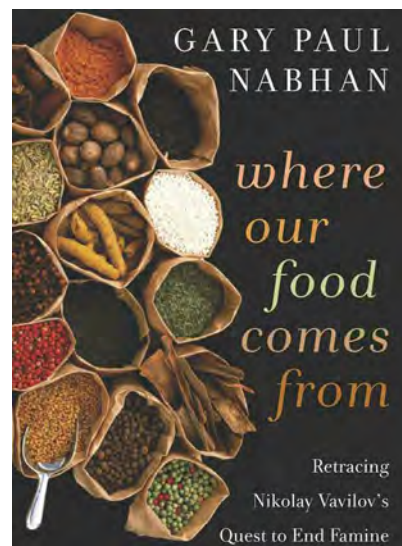
Called a “marked critique of the worldwide simplification of agricultural systems,” by *Nature*, this lushly composed, absorbing biological adventure tale, biography, and gastronomic travelogue reveals the promise of local and traditional agricultural methods for developing and preserving the agricultural diversity of humanity’s food.

Yet despite the threat from free trade policies, climate change, and genetic engineering, it is perhaps the loss of traditional knowledge, Nabhan reveals, that poses the gravest threat to our food security.

In region after region Nabhan recounts practices that redefine the relationship between humans and the natural world, making the case that the local, “vernacular” plant breeders, the farmers and stewards of old seeds and old ways, are as important as the genetic material of the seeds themselves. Biodiversity in Amazon rainforests, Nabhan reports, may actually be higher in areas tended by local tribes using methods that defy any westernized notion of farming.

In the Southwest, Vavilov viewed Hopi crops, sunflowers and tepary beans, growing in sand dune fields that received no moisture other than runoff and rain. On Nabhan’s return visit he discovers that the Hopi have lost more than half of their traditional agricultural biodiversity and most of their capacity for local food security.

As co-founder of Native Seeds/SEARCH, tireless lecturer, researcher, activist, and prolific author, Nabhan calls on each of us to engage with the question of our food security every time



we shop for food and sit down at the table.

Perhaps former faculty member Alan Weisman said it best when he noted that Gary Nabhan asks us to “demand the food we were meant to eat.”

Where Our Food Comes From: Retracing Nikolay Vavilov’s Quest to End Famine, Island Press 2009, is available through Amazon and through the Prescott College Bookstore. 🌱

In the Footsteps of Johnny Appleseed

Growing up on a farm may have started Kanin Routson on his career journey, but a week spent with Gary Nabhan '73 when Kanin was 12 years old firmly set him on the path

By Mary Lin



Kanin Routson mapping orchards, Capitol Reef National Park, Utah



When one is made aware of the existence of 100-plus-year-old apple trees in the Southwest, the story of Johnny Appleseed comes to mind. It's easy to imagine the lanky legend traveling from farm to farm, collecting seeds and planting trees as he walked. But when it comes to Arizona's heirloom apples, there are two Johnny Appleseeds, food ecologist Gary Nabhan '73, his protégé Kanin Routson '04, and a story that stretches from Central Asia to Baja, Calif.

Kanin Routson grew up "reading the Native Seeds/SEARCH (NS/S) catalog" in a farming family 30 miles north of

Prescott. There he started his first garden at age five with seeds from NS/S, the organization that Gary Nabhan helped found nearly two decades earlier.

When Kanin was 12, Gary returned to Prescott College to teach a writing workshop. Kanin's mom, Rebecca Routson, was teaching small-scale agriculture courses at the College at the time.

"My mother dragged us up to Gary, and somehow convinced him to take us kids to Tucson for a week," he said. Kanin, his brother Cody, and sister Rafael spent a week traveling parts of the Southwest with Gary – he even took them on their first trip to Mexico. The adventure left an impression that would lead both Kanin and Rafael back to Gary for their Ph.D. work more than 12 years later.

While studying in Prescott College's agroecology program, Kanin built his Senior Project on preserving historic fruit trees in the Southwest following up on Gary's research on the same subject. Kanin visited old orchards, collecting cuttings and grafting them to young rootstock. "It's a way to keep the old varieties around after the original trees have died," he explained.

Whoever planted trees 100 years ago – far more likely settlers and ranchers than the original Johnny Appleseed – planted hundreds of varieties. A hundred years later, Kanin explains, those that were best suited for environmental conditions of the Southwest persist.

Along with the study of Southwest adaption, Kanin continued Gary's more general interest in biodiversity of crop species.

"One hundred to 150 years ago, 14,000 to 16,000 apple varieties were being planted in the US. Ninety-three to 97 percent of the varieties being grown then are not being grown any more, depending on who is doing the numbers." Kanin identified about half of the trees he studied as heirloom varieties still in the nursery trade today.

In 1992 Gary Nabhan started the Arizona Regis-TREE as a project of Native Seeds/SEARCH. When Kanin earned his master's degree at Northern Arizona University in environmental science and policy, Gary served as his thesis advisor, and together they expanded the scope of the Regis-TREE to the entire Southwest.

Kanin's current Ph.D. work at the University of Arizona connects directly to his undergraduate Senior Project, looking at the genetic diversity of historic apple trees on the Colorado plateau.

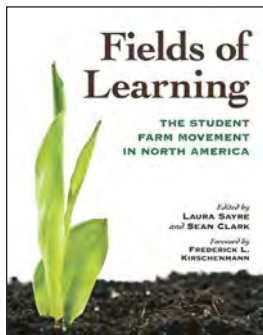
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Fields of Learning

Prescott College's Jenner Farm considered one of the most pioneering, influential in North America



For her Senior Project agroecology program graduate Jourdan Ross '10 hosted two community mesquite milling events in Prescott and the Verde Valley, making pancakes from the flour for attendees.



Who will grow our food in the future? What will our farms look like?

In all likelihood, farms of the future will utilize practices like those being studied at Prescott College's Jenner Farm, according to *Fields of Learning: The Student Farm Movement in North America* (University of Kentucky Press, June 2011). The collection of essays features the College's Agroecology curriculum and facility as it explores "the next generation of farmers," offering concrete answers to urgent questions

surrounding who will be growing our food – and how – in the coming generations.

Editors Laura Sayre and Sean Clark set out to assemble a volume of essays by pioneering educators involved in the founding and management of 15 influential student farms in North America – places where students, Faculty, and staff have joined together to establish on-campus farms as outdoor laboratories for agricultural and cultural education.

The work at Jenner Farms focuses on Natural Systems Agriculture, developing plant cultivars that are uniquely adapted to the Southwest's soils and climate. Dr. Tim Crews' essay offers a view into the Prescott College's own approach to experiential education in an experimental setting.

Arranged chronologically, *Fields of Learning* illustrates how the student farm movement originated in the nineteenth century, gained ground in the 1970s, and is flourishing today.

Fields of Learning will be available on Amazon and through the University Press of Kentucky in June 2011. 🍌

He's also exploring the genetic diversity and evolutionary history of the Pacific crabapple, a coastal species native to the Pacific Northwest. Believed to be a recent introduction into the US, 10,000 to 12,000 years ago, it's more closely related to Chinese species than anything else in the US. The other native species in the US are prairie crabs that have been here for millions of years since the last continental divergence.

Kanin is also studying how modern genetic diversity reflects geologic events, looking at diversity across the Pacific crabapple habitat – "pure research, but it's a wild crop relative.

"Every time you have a wild crop relative it's going to be much more genetically diverse than the crop itself," he explained. "You need genetic diversity for agricultural crops to be able to guard against epidemics, climate change."

Which begs the question: where do apples come from?

"The domesticated apple, *Malus domestica*, is thought have originated from the wild species, *Malus sieversii*, in Kazakhstan and traveled around the world with humans, but there's a bunch of academic debate. It's a complex story, lots of wild strains hybridizing."

When it comes to stories, apparently Gary's always good for one.

"Gary's a whole lot of fun to work with – brilliant, really –

good at connecting anything to do with food and culture, linking them together somehow in his brain.

"He must have a photographic memory. When traveling with Gary anywhere in the Southwest, he always seems to know the Native American myths of the area as relayed to him by some 100-or-more-year-old Papago elder," he said.

Kanin's sister Rafael Routson '02, also indelibly affected by that week in her childhood traveling the Southwest with Gary, is working with him through a Fulbright Scholarship on her Ph.D. at the University of Arizona, surveying the agrobiotic diversity of oases crops in Baja, Calif.

"At Christmas she brought back these huge round white beans. [Gary] instantly knew what they were. Jack beans are almost extinct everywhere, but were used by the prehistoric cultures on the rim country and the Tonto Basin, where they were cultivated."

It's these rare opportunities for plant preservation that inspire and bind Kanin, Rafael, and Gary to each other and to the Southwest landscape.

"Our research and conservation of regional heirloom crops often seems tedious and incremental, but may ultimately contribute to our communities and knowledge of Southwest food systems." 🍌



Tom Stearns at High Mowing Seeds in Wolcott, Vt.

Back to the Land: The Next Generation Speaks

As a 19-year-old farmer saving seeds after a particularly good season, Tom Stearns '96 put out a leaflet offering the seeds for sale. Back then, in the early 90s, organic seeds were an oddity. Not so any more. We touched base with Tom and half a dozen Prescott College alumni who find themselves at the center of a "Food Revolution." These young visionaries have returned to the land in the hope of finding happiness and growing healthy food, communities, and a culture based around right relationship with earth and the act of eating.

Tom Stearns '96 High Mowing Seeds, Wolcott, Vt.

Hayfields in rural New England, or "mowings," are named for where they're found on the farm; the back mowing, the east mowing, the low mowing in a hollow or alongside a river, and the high mowing on the top of a hill. In the mountainous "Northeast Kingdom" of Vermont, where Tom Stearns '96 finds himself at the center of a nascent farming renaissance, most of the fields are on top of hills – high mowings.



These days, the view from High Mowing Seeds, the company Tom founded while still an undergraduate at Prescott College, reaches clear across the continent.

Tom's company may supply 10,000 organic farmers from patio gardeners to larger-scale commercial concerns, but his vision and his work encompasses lofty goals. These include the re-imagination

of work and of what and how we eat, (he's a passionate advocate for the Slow Foods Movement); of business as a force for social change; health reform and social wellbeing through healthy eating; and even the transformation of economics.

This last goal is achieved, advocates assert, by a return to a sort of neo-Jeffersonian agrarianism based on the notion that slow economics return more robust yields in the long run for investors while empowering farms, families, and improving the health of people and the land.

Tom is helping to seed all these aspects of the revolution while serving as the unofficial spokesperson for an agricultural

movement that's being credited with transforming the economy and culture of Hardwick, Vt., a traditionally depressed small farming community in the hardscrabble northland just shy of the Canadian border.

Time.com, *The Atlantic*, Emeril Lagasse's TV show, NPR affiliates, and dozens of other media have discovered the region, which now produces a suped-up version of the menu of organic foodstuffs those familiar with Vermont agriculture have come to expect; fresh berries, goat cheeses and other fresh (and sometimes raw) dairy products, meats, and brilliantly jeweled vegetables, crisp apples, and pears.

Tom began gardening at an early age at his family home in Connecticut. By the age of 19 he was selling his own seeds, building on his studies and research at Prescott College into the techniques of breeding vegetables to be adapted to organic growing techniques.

"There are more insects on organic farms, and the plants have different fertility management. For my Senior Project I explored how plants can be adapted to thriving in those conditions," he said. Now he uses what he learned in his Senior Project on a weekly basis in his current work, especially "the politics involved in the seed industry, which has been extremely relevant to running my own company."

High Mowing Organic Seeds has since expanded into one of the leading organic seed companies in the US, supplying both home gardeners and commercial growers. But Tom's vision has always been to create a company that would help support the re-building of healthy food systems, first in Vermont and followed by the rest of the US.

"Almost every waking hour since graduation from Prescott College has been spent working in sustainable agriculture and community development education," he says.

Besides being one of the largest organic seed providers to small farmers in the US, High Mowing offers education and outreach programs, and Tom is politically and socially active. He serves on the boards of six organizations and High Mowing donates seeds to hundreds of different community gardens in the United States and overseas. Tom is also the current president of The Center for an Agricultural Economy.

“The mission was to provide the tools and inspiration to rebuild local food systems,” he asserts. “The way we farm and eat is hugely responsible for the destruction of our planet, not to mention the effect it has on our individual health.”

“About 70 percent of the US is likely to die from a diet-related illness. I believe we can use agriculture to bring life back to soils and communities, and health back to people.”

Visit www.highmowingseeds.com or www.hardwickagriculture.org for more information.



Katherine Darling at Two Mountain Farm in Andover, N.H.

Katherine Darling '03 Two Mountain Farm, Andover, N.H.

“I am an example of how the average age of farmers has the potential to swing back down towards ‘youth’; I am living more simply in a world thick with temptations of complexity, excess, and waste.”

At Prescott College Katherine Darling '03 completed course work in field ecology, looking at the relationship between plants and different sorts of environmental disturbance, a compelling pursuit “because it involved rigorous observation and complex question-answering in an outdoor – often wild – environment.

“I moved back to New England and began looking for land in Vermont, with the intention of purchasing a piece of land to slowly develop into a homestead and farm. I came in contact with a woman from my home town in New Hampshire who was interested in having a young farmer work her family’s property in a sustainable fashion,” she says. After an initial “trial” summer at Two Mountain Farm, Katherine has been growing on the land for six seasons in an ever-evolving farm system drawing from organic, biodynamic, and permaculture principles.

Two Mountain grows a wide array of vegetables, cut flowers, garlic, raspberries, and eggs from pastured laying hens. The farm currently supplies two farmers markets and a 30 family CSA. High school students serve as spring interns, and

Katherine has started a community garden at the local elementary/middle school.

But the most important part of her work? “I’m making it possible for people in my community to have access to great food at a reasonable price.”

Visit twomountainfarm.wordpress.com for more information.



Melanie Hardy at Land's Sake Farm stand in Weston, Mass.

Melanie Hardy '04 Land's Sake Farm, Weston, Mass.

“Food is emotional for so many people, and producing and selling it to a loyal customer base provides a great opportunity to start conversations about inequalities, health, and the environment.”

An Environmental Studies student, the ecological, educational, and social justice aspects of food drew Melanie Hardy '04 in to the agroecology program, and ultimately farming itself. Since mid-2009, Melanie has been head farmer at Land's Sake community farm in Weston, Mass. The diversified, 22-acre vegetable and pick-your-own flower garden and berry farm supports a 130-share CSA, a farm stand that generates the majority of revenue, and supplies \$25,000 wholesale in fresh produce to food pantries and food access programs in nearby Boston.

“I love managing the complex systems here, teaching people about agriculture and food access, and training new farmers to farm thoughtfully and well. I learned so much at PC from my instructors and peers about how to mentor and encourage others and also about the value of a self-driven education. I am now teaching new farmers to farm responsibly and holistically. One of the key parts of their learning at Land's Sake Farm is that I let them have lots of ownership over pretty huge pieces of the farm operation.

“This gives folks the opportunity to see the results of their work, good or bad. Often, my apprentices, have great solutions



Flowers from Whipstone Farm in Chino Valley, Ariz.

to our challenges, and I might never even see the challenges if I wasn't delegating management of these pieces of the farm."

Melanie credits time spent visiting farms in the Prescott College Agroecology Summer Semester and the opportunity to work alongside Cory and Shanti at Whipstone Farm, (see next profile) for convincing her to pursue farming.

"I watched Corey and Shanti do good, honest work, create deep community, provide that community with nutritious and inspiring food, and have a real impact on [the region]. I wanted to have that opportunity too."

Visit LandsSake.org for more information.



Shanti Rade at Whipstone Farm in Chino Valley, Ariz.

Shanti Rade '01 Whipstone Farm, Chino Valley, Ariz.

"I am passionate about growing good food and about bringing community together centered around the appreciation of good food."

Shanti Rade '01 knew Prescott College was the type of educational setting she would flourish in even as she dreaded moving to the desert. She's now flourishing in the Arizona uplands as co-owner, with husband Cory, of Whipstone Farm 25 miles north of Prescott.

Immediately after graduating, Shanti got a job managing the Prescott Farmers Market. Now, Shanti and Cory run the 10-acre farm with their four children. They grow mixed vegetables and cut flowers, service an 80-member CSA, and supply produce for three farmers markets and several restaurants.

"I love working hard – 15 hour days, seven days a week – without a day off for eight months, in the hot Arizona sun," she

says. "There is nothing else I can imagine wanting to do. At the end of the day, tired beyond belief, sore and smelling of sweat and manure, you go to bed so satisfied, and you sleep well.

"I like that my work is so tangible, so necessary," she explains. "It goes something like this ... spread compost, till the soil, plant a seed, grow some carrots, water them, feed my family, sustain life."

Whipstone gives farm tours, local talks, hosts four interns a year, and Shanti gives back to the agroecology program that launched her lifework by teaching courses for Prescott College.

Visit Whipstone.com for more information.



Angie Tomey at Mountain Bounty Farm in Nevada City, Calif.

Angie Tomey '96 Mountain Bounty Farm, Nevada City, Calif.

"I love getting teenagers out on the farm."

Over the past eight years Angela Tomey '96 has been growing not only crops, but a farm – and a community. Since 2002 she's worked alongside John Tecklin at Mountain Bounty Farm in the Sierra foothills to grow the farm from three acres to 15 and its 80 CSA members to 400.

Four years ago she started a new venture, The Flower Project, which provides flowers for the CSA, one farmers market, and local weddings. As part of the Project, she also mentors young girls from the community who work with her a few afternoons a week with the flowers.

"If it hadn't been for Prescott College, I would not be where I am today," she reports. "My experience there taught me how to engage positively with my community."

Mountain Bounty Farm offers six month-long internships

each summer. Visit mountainbountyfarm.com for more information.



Ross Rodgers at Turtle Tree Seed Initiative in Copake, N.Y.

Ross Rodgers '09 Camphill Village, Copake, N.Y.

"My future aspirations lie in seeds, bees, and the spiritual connection of humans to the land and its creatures."

Believe it or not, pumpkins and zucchini are the same species, *cucurbita pepo*, and need at least 1600 feet between them for home seed saving, and one to two miles for commercial growing. "This is because they are pollinated by flying insects," explains Ross Rodgers '09.

Like Gary Nabhan and Tom Stearns before him, Ross Rodgers '09 has a sense for seeds. He puts his Environmental

Studies degree to use as Assistant Seedsman for the Turtle Tree Biodynamic Seed Initiative located in upstate N.Y.

"I'm learning a great deal out here," he says. "I feel very prepared, especially by my work in ecology and agriculture at Prescott College."

The Initiative serves a unique role in the 650-acre community of Camphill Village in Copake. Camphill Village is a long-term living environment for people with developmental disabilities, the "villagers." Turtle Tree Seed is one of many opportunities within the community where "villagers," volunteers, and staff from around the globe work together practicing sustainable life skills.

In addition to his seed work, Ross also busies himself designing top-bar beehives towards expanding the Village apiary, and reading up on nectar-producing flowering plants.

Visit TurtleTreeSeed.com or CamphillVillage.org for more information. 🍌

Profiles by Mary Lin and Ashley Mains M.A. program '11.



Parsnips, squash blossoms, and flowers from Whipstone Farm

Community Supported Agriculture

Prescott College CSA passes a decade in operation



Erin Lingo, Prescott College CSA at the Crossroads Café

The Prescott College Community Supported Agriculture program (PCCSA) distributes locally and seasonally grown organic produce to members on a weekly basis. Started as student Heather Houk's '01 Senior Project in 2000 with two growers as a "cooperative CSA" experiment, PCCSA now supports over 10 farmers and five "supplemental" providers of honey, goat and cow dairy, and meat, all within 100 miles (most within 40) of Prescott. Share members number 75 to 100, depending on the season.

In 2008, current coordinator Erin Lingo '07, M.A. program '12 partnered with the Prescott Farmers Market as its manager to provide full-time, year-round coordination, making locally grown food available to area residents, and giving local growers added support for meeting community needs.

"Local food is important for a variety of reasons, first is to support local agriculture and to keep those small family farms going. Smaller farms are better able to focus on sustainable practices and to give hands on attention to their land," Erin explained.

"Through keeping small farms around, we're keeping soil healthy, cutting down on transportation costs and pollution, and encouraging people to eat in a historically and evolutionarily natural way by 'eating with the seasons.'" 🍌

The Ways of Bees

Marla Spivak '74 wins 2010 MacArthur Foundation Fellowship for work saving bee populations



Marla Spivak tending bees, by Dan Marshall

By Ashley Mains M.A. program '11

One chilly December evening in 1973, Marla Spivak, a freshman from Denver, Colo., found herself staring at the walls of her dorm room feeling “directionless,” waiting for inspiration to find her.

The freedom offered by Prescott College’s style of experiential education, she was discovering, held as many challenges as opportunities. What was her passion? How should she focus her studies?

“I think some Prescott students flounder in the freedom a bit – I did – but that freedom to explore allowed me to find a very specific direction and passion,” she says.

Marla headed over to the library to find inspiration in the stacks. What she found ended up becoming her life’s path – one that led her to be awarded a MacArthur Foundation “Genius Grant” in 2010.

“I was just browsing pictures and books and picked up a book about bees,” she recalls. *Bees’ Ways* by George DeClyver Curtis, a naturalist with 37 years of beekeeping experience, provided a tour of his colony and up-close view of the insects’ daily activity.

Marla stayed up all night, reading. “I just couldn’t put it down,” she says. “You know, I’m not sure I grabbed the book. I think the book grabbed me. I remember my boyfriend at the time, Dick Hannah ’77, reading it and saying ‘Yeah, so?’ Something just grabbed me at that time and shifted everything.

“It may sound bizarre, but with that book the bees chose me in some weird way.”

The next morning Marla went straight to her advisor Hal Lenke and told him she had to see a beehive. With the help of faculty member Ken Asplund, he tracked down a commercial beekeeper in New Mexico who also ran an organic farm, another interest of Marla’s. She spent the whole next semester working on the farm for credit, learning as much as she could about bees and their highly structured social behaviors.

“I like trying to think like a bee,” she says. “I like that when you’re in a bee colony you have to be very focused and calm or you get stung. I like understanding all their social behaviors that are very different from human social behaviors.”

After Prescott College, Marla’s travels took her to South and Central America, where she studied the behavior of Africanized bees for her dissertation work at Kansas State University. She returned to Arizona for post-doctoral work at the Center for Insect Science in Tucson (briefly serving as Prescott College adjunct faculty for a Social Insects intensive). She now serves as a Distinguished McKnight Professor of Entomology in the Department of Entomology at the University of Minnesota in St. Paul, Minn., where she continues to teach and carry out research.

Marla’s research focuses on bee health, exploring ways that bees can help themselves. For many years, under a series of grants from the National Science Foundation, she studied and bred bees for hygienic behavior – the ability of certain bees to detect and remove infected pupae from their hives.

“This is a behavior that helps the bees defend themselves

against diseases and parasitic mites – called resistance traits,” she explains.

Her current research includes studying the benefits of propolis – an antimicrobial resin that honey bees collect from trees – to bees’ immune systems; the effects of landscape, specifically a lack of flowers, on bee nutrition and immunity; and the effects of pesticides on bee health.

The MacArthur Foundation cites her innovative research and the importance of bees to the larger ecosystem as key to Marla’s selection as one of 23 MacArthur Fellows in 2010. According to the Foundation, “Honey bees have been disappearing at alarming rates in recent years due to the accumulated effects of parasitic mites, viral and bacterial diseases, and exposure to pesticides. Marla is developing practical applications to protect honey bee populations from decimation.”

“Bees – not just honey bees – are extremely important pollinators of our fruits, vegetables, and nuts, like almonds. It’s estimated that every third bite you eat is dependent to some degree on bee pollination,” she says. “I would argue the most interesting and nutritious part of our diet is bee pollinated.”

In recent years worldwide honey bee populations have declined as much as 50 percent by some estimates. According to leading bee researcher, Eric Mussen of the University of California, Davis Laidlaw Honey Bee Research Facility, without bees “The nation would be out about \$14 billion worth of crops [each year].”

Marla’s MacArthur Fellowship comes with no strings attached. The Foundation does not require products or reports, and does not evaluate recipients’ creativity during the term of the fellowship. Each fellowship comes with a stipend of \$500,000 paid over five years. As the nomination process is anonymous, Marla doesn’t even know whom to thank for submitting her name to the Foundation.

“It’s just a huge vote of confidence. I never in my wildest dreams imagined that I would have been considered or nominated. It means a lot to me to be able to increase awareness about the importance of bees.”

Marla would like to use the Fellowship money to create a bee center at the University of Minnesota. This unique-in-the-nation facility would house all research in a lab space surrounded by public exhibits where visitors could observe a rooftop colony and how honey is extracted, tour bee gardens, and shop at a local farm stand.

“Bees themselves are interesting, [with] all their social behaviors, but they are also a portal into food and agriculture, and pesticide use in our environment. When people get into bees they start becoming much more attuned to the environment,” she asserts.

Marla doesn’t like to think of herself as someone changing the world, “I can’t think that big,” she says. “What I do is think about the influence or changes I can make with beekeepers, for example, or with bees – a seemingly small influence. I’m pretty persistent, so I’ll keep working there and what I find is that it’s a real kind of grassroots change.” Starting small makes sense for someone focused on such tiny creatures.

Marla admits that a copy of *Bees Ways* still sits on the shelf in her home office – the very same copy that started it all. After the original Prescott College campus closed, Marla couldn’t stand the thought of losing access to the book that she didn’t grab, but “grabbed her.”

“I have no idea how I got into the library. I hope admitting this doesn’t get me in big trouble,” she laughs.

The cover is worn with age, the binding bears the faded stamp of Prescott College, and the checkout card still reads “Marla Spivak / December 10, 1973.” 🍯



Hannah Beane, Rocky Mountains in Colorado

Rocky Mountain Buzz

Alpine ecosystems, some of the most fragile environments on the planet, feel the effects of climate change more than most. Bumblebees and other pollinators living in these regions are vulnerable to variations in plant life cycles as snowpack diminishes and seasonal timings of flowering are affected.

For her Senior Project, Hannah Beane '09 worked with the Rocky Mountain Biological Laboratory analyzing the effects of climate change on the bumblebee species of the East River Valley north of Crested Butte, Colo.

“I have always played in the mountains – going on backpacking, mountaineering, and rock climbing trips. I wanted to be more aware of the human-caused impacts on the environment that I loved to play in,” she said.

In 1974, Dr. Graham Pyke of the Rocky Mountain Biological Laboratory surveyed bumblebee and flowering plant communities in plots throughout the valley. In 2008, under the advisement of Dr. Pyke, Hannah took part in a replication of his study to find out if overall bumblebee population numbers had been affected by climate change.

The results showed that the overall population numbers have not changed. However, Hannah realized that her research didn’t tell the whole story.

“In order to truly determine whether bumblebee populations are stable, we need to perform the same test specifically for each bumblebee species,” she concluded. “In the seven dominant species of bumblebee found in the East River Valley, some are more specialized than others. One could infer that when looking at specific species between 1974 and 2008, generalist species will out compete specialized species when under the pressures of climate change.”

Hannah plans to pursue a master’s degree in teaching. For now, she’s enjoying her time in the Pacific Northwest and preparing for graduate school. 🍯

Honoring the Past ... Moving Forward

The College Celebrates the Inauguration of Dr. Kristin R. Woolever as 14th President of Prescott College

On Friday, October 29, 2010, Prescott College inaugurated Dr. Kristin R. Woolever in a ceremony at the Elks Opera House blending traditional pomp and circumstance with elements reflecting the College's environmental and social justice mission. Dr. Woolever spoke about the origins of the College as a bold experiment in experiential, student-directed, mentored learning, noting that these are now considered best practices in education, and challenged the nearly-full house at the Elks Opera House to join her in envisioning and creating a continuously innovative College.



From left, Sturgis Robinson, Robert Harrell, Kristin Woolever, Joel Hiller, and James Stuckey, Leadership Luncheon, Crossroads Community Room

“Today – the inauguration of a new president – is not a stopping point. As the College is fond of saying, ‘Education is a journey, not a destination.’”



Michael Goodluck, Elks Opera House



Doug Hulmes, Tree Planting Ceremony at Welcome Center



Kristin Woolever, Tree Planting Ceremony at Welcome Center

“We must listen carefully to voices from around the globe and be ready to engage in and take leadership roles in building bridges between and among people, ideas, and actions.”

“After forty-four years, this college is still a dream not fully realized. For nearly half a century Prescott College has journeyed and now stands at a crucial point – or for those of you who know the College well – at a crossroads.”

“We will not be a college that is content with the status quo. Our students are not and we will not be ‘average.’”



Richard Ach '73 presenting stole, Elks Opera House

“More than ever, Prescott College must draw on its impetus, the charge of its beginnings, to forge ahead, to find and model the way, to speak the truth, to never cease exploring how to engage the world and change it for the better.”



Pedro and Ann-Laurie Aisa at Celebration of Becoming Dinner, Hassayampa Inn

“Prescott College is ready to move from building stability to becoming nationally and internationally recognized as a model for education in the 21st century – Dr. Parker’s dream.”

Quotes excerpted from Dr. Woolever’s inaugural speech



Sam Henrie leading Academic Procession, Elks Opera House



Ceremonial Mace

Artists collaborate to create a “new old” tradition for Prescott College

Traditions surrounding academic ceremonies, such as inaugurations and commencements, find their roots in the Middle Ages, when colleges and universities were first formed. Once a weapon in medieval combat, the mace has evolved into a ceremonial symbol of authority.

The mace Dr. Sam Henrie carried in leading the procession at the Elks Opera House on October 29, 2010, was created expressly in honor of the inauguration of Dr. Kristin R. Woolever.

Lead designer Joseph W. McShane collaborated with other artists to create an object worthy of its ceremonial significance and representative of Prescott College. Jordan Ford '09 formed the layered glass orbs, William Ford forged the copper enclosure, and Dennis Peterson and Wayne Wolf, Jr. hewed the mesquite staff.

“Along with the academic mace, the official stoles and lavaliere used at the inauguration reflect the continuity and strength of higher education in our culture,” said Marjory Sente, Interim Vice President for Institutional Advancement.

First used in the 14th century, the academic mace symbolizes the power of the quest for truth and wisdom. It is carried at academic processions not only to bring authority to ceremonial occasions, but in the convergence of glass, metal and wood, to symbolize the unity and aspirations of the collegial community.

With the inauguration of Dr. Woolever, the mace became part of Prescott College tradition.

Right Next to the Tree

The Sargent Family knows: the best way to improve a good meal is to prepare it with good company

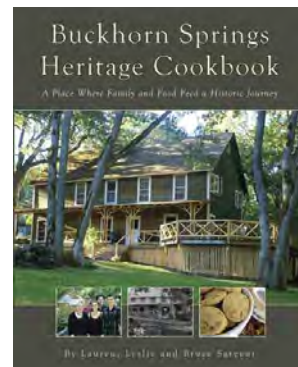


When it comes to the recipe for enjoying life, the Sargent family shares the secret ingredients in *Buckhorn Springs Heritage Cookbook* (2010). Bruce '73, Leslie '74, and Lauren Sargent '08, two generations of Prescott College alumni (Russell '07 is also a graduate), combine sustainable eating practices, a love of the earth and its creatures, family lore, and time-honored family favorite recipes, all intermingled with a history of the lovingly-restored Buckhorn Springs retreat and spa in Ashland, Ore., that's been the family home for over 20 years.

At Buckhorn Springs, guests become lifelong friends and locals make the trek to the green haven for parties and weddings (the book includes two pages of wedding photos), including most of the parents of Quinn's (the youngest Sargent) grade-school class. Photos of restoration projects intermingle with mouthwatering recipes; amaranth cornbread, an exotically violet-colored berry cheesecake, and Lauren's chocolate mousse featuring a berry compote layer.

Lauren credits skills in Photoshop and In Design as well as project development and coordination learned during her Senior Project for setting the groundwork for the family collaboration. The rest was already there, the result of lives well lived. "I've always known I was one of those apples that fell right next to the tree, but working with my parents as peers, for the first time, allowed me to truly recognize it," she said.

Speaking of apples, the book includes Lauren's tempting recipe for vegan apple muffins on page 35. *The Buckhorn Springs Heritage Cookbook* is available at buckhornsprings.org. 🍏



Charles Franklin Parker Legacy Society

Making a Difference by Supporting the Vision of Tomorrow's Leaders



Irises and other Flowers by Kate Rinzler

Be part of the Legacy Society. Make a lasting impact on the Prescott College community through your charitable planned gift.

"Leave your legacy" with planned giving. Commit to a direct gift to Prescott College in a process that maximizes tax and other financial benefits. A gift can take the form of cash, stocks and other investment instruments including life insurance, works of art, land, or other assets, and can be made during the donor's lifetime or upon death.

For further information visit

www.prescott.edu/giving

or contact the Development Office at

(877) 350-2100, Ext. 4505, (928) 350-4505, or development@prescott.edu

Richard Ach '73
James Antonius
Betsy Bolding
Dan & Sue Boyce
Brad & Ruth Bradburn
Susan N. Coleman Trust
Jess Dods '70
Mark Dorsten '99
Henry A. Ebarb '84, Ph.D. '09 Decedent's Trust
Kristi '96 and Dale Edwards
Albert Engleman
Mark '73 & Gwen Goodman
Dean and Verne C. Lanier
Kathryn "Kate" Hughes Rinzler
Ericha Scott
The Secundy Family
Marjory and Frank Sente
James Stuckey & Beverly Santo
Andrew Sudbrock '91 & Elizabeth Clayton '91
Mary Trevor '95 & Toni Kaus
Merrill Windsor
Nora Woods
Fulton Wright Jr.
Sharon Yarbrough '73

Slow Food

The best things in life are worth waiting for

by Chef Molly Beverly

Beginning on the south side of my house, I harvest spring greens, tansy mustard and blue flowered mustard, cutting them just above the soil line.

I'm making Slow Food in a recipe – Spring Cake.

I fill my basket and add several stalks of sprouting green garlic. In the house I rinse everything and finely chop the greens and garlic stalks. I crack three large, brown eggs from the happy chickens at Whipstone Farm, and admire the brilliant orange yolks before whipping them with a fork. I mix in my friends' local cheeses: a half cup of Nance's Chevre (fresh goat cheese), plus a half cup of Becky's Cheddar, grated. Now all I need is salt from the Verde Valley mine, and a dash of home-grown chili powder. This mixture goes into a buttered cast iron skillet and bakes at 400 degrees until set in the center.

When you sit down to dinner with Spring Cake, a slice of home baked bread, a salad of fresh dug carrots, and a pint of home brew ... well, you are now in Slow Food heaven.

Slow Food was founded in 1986 in response to McDonalds opening on the Piazza di Spagna in Rome, at the historic Spanish Steps. Fast food was moving into the heart of a culture that valued leisurely enjoyment with their nourishment. After organizing a protest, food activist Carlo Petrini started a food revolution with Slow Food – “to support and defend good food, gastronomic pleasure, and a slow pace of life.” The movement has gone international and broadened since inception to embrace “the quality of life and, as a logical consequence, the very survival of the imperiled planet that we live on.”

The Slow Food symbol is a snail.

Slow Food worldwide has 100,000 members in 132 countries with 800 local chapters. Slow Food USA has over 200 chapters linking the pleasure of food with a commitment to local community and the environment.

When I moved to Chino Valley in 1974 I found a wealth of local food resources: dairies, hog, turkey and egg farms, vegetable, wheat and bean growers, cattle ranches. Sadly, most are now gone. Typical local residents never see or buy local food, rarely enjoy a home cooked meal, and eat fast food at nationally franchised restaurants daily. Our local food traditions have been shattered.

Slow Food Prescott is here to change that. Every two weeks a group of chefs, farmers, students, cooks, ranchers, and foodies meet at Prescott College for a Slow Potluck and to plan Slow Activities.

For more information contact Chef Molly Beverly, cafe@prescott.edu, or visit slowfoodusa.org and slowfood.com. For membership inquiries contact Sherry Cornett, healthygourmet@q.com. 🐌



SPRING CAKE

(4 servings)

- 12 ounces tender foraged fresh spring greens, spinach or Swiss chard
- 1/2 cup soft cheese, Chevre (goat), feta, or ricotta
- 1/2 cup grated Cheddar cheese
- 3 large eggs, beaten
- 2 large cloves garlic, finely minced
- Salt and chili or black pepper to taste

Preheat oven to 400 degrees. Remove stems from greens and finely chop. Add cheeses, eggs, garlic, salt and pepper. Mix well. Generously butter an 8- or 9-inch diameter cake pan or cast iron skillet. Spread mixture. Bake until set and lightly browned, about 25 minutes.



From Wine to Windsurfing

Stephen Winiarski '91 takes passions for family, food, and wind sports to the beaches of Mexico

By Mary Lin

Like Prescott College students in every generation since the College's founding, Stephen Winiarski '91 started visiting Baja California's sparkling beaches and dazzling blue waters as an undergraduate.

"The juxtaposition of desert and ocean really spoke to my soul," he said.



Stephen Winiarski, La Ventana, Mexico

After many years of kayaking and windsurfing trips to Baja, he bought a piece of unimproved beachfront in a little Mexican fishing village in 1996, adding a yurt, a tiny juice bar, and a composting toilet to accommodate visitors.

"I fell in love with the idea of building up this little resort. It didn't really start as a resort, just as way to make a livelihood for myself. I started building it little by little and got a lot out of working side by side with the local builders. That was back in the days when I was still single, and had time on my hands," he laughed. "It's a really good area for wind sports, kiting and windsurfing. The business model was: rent out the yurt and teach windsurfing."

Today Ventana Windsports Resort hosts visitors in nine cabanas scattered around a little mesquite forest and palm trees by the beach. The juice bar has grown into a full-on restaurant and the resort rents paddle boards, bicycles, kayaks, and windsurfing gear to visitors from around the world who throng to Mexico's beaches from November to May each year.

Being steeped in the family wine business for years, hospitality wasn't much of a stretch. "We've done well with the

business down there because I was following my passion. If you can find some congruency, some parallel between your passion and your vocation, chances are you are going to do well and to be satisfied."

It didn't take long for Stephen to make the transition from sea and sun to engaging with the local community. "I like the fact that we are able to employ a lot of the locals and there's a good synergy between providing them with good jobs and enjoying the cultural connection, I have learned a lot about the Mexican culture and made some good friends here," he said.

Ever looking to the horizon, Stephen sought other ways to bring the "gringo and Mexican communities together." He is currently involved with the now annual La Ventana Classic, a weeklong event drawing paddle and wind sports enthusiasts from around the world, raising about \$20,000 each year for the benefit of schools in the nearby villages of La Ventana and El Sargento. The organization has funded new bathrooms for the schools, built shade roofs for play areas, and purchased needed supplies.

Stephen says he has children on his mind full time now – his own. He and wife Shahnaz have a seven-year-old daughter and two-year-old triplets born New Year's Day 2009.

"My job lately has been husband and father more than anything else. It's a big change and it's made it more difficult to be as involved as we'd like to be in the business."

Although they call San Rafael, Calif., home, Stephen and Shahnaz make the trek to Mexico at least twice a year for a month or two each time. "But having triplets is really a full time job. It has taken over our lives," he said.

The three girls arrived in a perfect storm of baby making. "We were in the Napa Valley trying to have one more baby and we find out that in the area that we were living there was a fungicide being used to spray the vineyard. We found out that the fungicide affects the ovaries and we were having these miscarriages. We moved three weeks later and started IVF (in vitro fertilization) and it was a combination of dynamics that led to triplets."

Reflecting back on the factors that led him to the life he currently leads, Stephen feels that adventure education was the hook that opened a door on understanding the environment and cultures of the world.

"The thing that got me to Prescott College was the picture of

Kino Bay Center for Cultural and Ecological Studies 20th Anniversary & Reunion

*Celebrating 20 years of education, research, conservation,
and community partnerships in Bahia de Kino, Sonora, Mexico*

Friday May 13

- Welcome reception with light refreshments

Saturday May 14

- Alumni and friends reunion
- Multi mediapresentations, displays, and performances
- Participatory art project
- Fundraising auction

Saturday, May 14 continued

- Art exhibition
- Dinner and dancing

Sunday May 15

- Continental breakfast and farewell
- Optional field trips

Registration due by April 1, 2011

For more information about transportation, lodging and meal options, planned activities, or to register, visit

www.prescott.edu/highlights/kino/anniversary

Congratulations to the Winner of a Mexico Vacation!

Many rewards come from the gift of giving

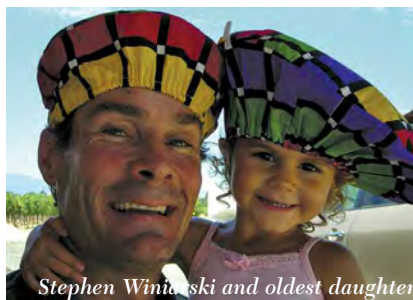
Christopher '89 and Grisele Duval of Colorado Springs, Colo., won a weeklong vacation at the Casamar Suites in Oxaca Mexico for their donation to the Annual Fund. All donations of \$25 or more made to the Prescott College Annual Fund from Nov. 1 through Dec. 31, 2010, were entered into a drawing for the prize.

We want to thank each and every contributor to the Annual Fund in 2010, especially the 150 donors eligible for this drawing. Your support helps Prescott College continue educating leaders for the 21st century.

Our sincere gratitude also goes to the Sawyer Family for offering this gift to the Prescott College community. More information about Casamar Suites at www.casarmexico.com. 🍷



Christopher and Grisele Duval



Stephen Winiarski and oldest daughter

Mike Goff kayaking in a whitewater river. I thought, 'Wow. I can do that and go to school? I am there.' Once I got to the College, what I learned about the environment, community, and natural history opened my

mind to so much, and really cemented my love for the school." It also lead to a degree in wilderness leadership with breadth areas in liberal studies and Spanish.

"I think that such a crucial part of the Prescott College education is the challenge and growth that come from the outdoor leadership and the experiences which give an increased confidence in your personal abilities. It makes you – it made me –

be willing to take on something like this whole idea of building something down in Mexico. I was in a bit of unfamiliar territory but I had some skills, I had some Spanish language, and some confidence in my ability to tackle a project like the resort, and carry it through to fruition.

"I have been giving to the College. To be able to have Prescott College grow and give those same opportunities and education that I got to others, gives me a lot of satisfaction and a sense of hope for the future. I am grateful for the education and the people I met at PC because I feel that was such a formative time in my life. It's something that is really rare in higher education."

For more information about Ventana Windsports Resort, visit ventanawindsports.com. 🍷

Learning on the Wild Side

Arizona Wilderness Coalition, Prescott College partnership benefits students and nature

By Sam Frank M.A. '09

Prescott College alumni: where did you find yourself on your Wilderness Orientation? Was it West Clear Creek Wilderness? The Superstition Wilderness? The Blue Range Primitive Area, a.k.a. "The Blue"?

Wherever your introduction to Prescott College education took you, chances are you were in one of Arizona's 90 magnificent wilderness areas. Wilderness areas and wild and scenic rivers have played an intrinsic role at Prescott College since its very beginnings. Since 2000, Prescott College and the nonprofit Arizona Wilderness Coalition (AWC) have formally partnered to further the integration of field-based learning with real-world conservation advocacy, grassroots organizing, and volunteer coordination.



ARIZONA
WILDERNESS
COALITION
WWW.AZWILD.ORG

The partnership provides full academic support for select Prescott undergraduate and graduate students, as well as a

research faculty, undergraduate interns, senior projects, independent studies, and work-study positions. And, the partnership pays big dividends back to Arizona's wild areas.

In March 2009, Fossil Creek became Arizona's second Wild and Scenic River.

Years of work and thousands of hours went into preparing for this moment – in town meetings, living rooms, and the halls of Washington, DC. Without the Prescott College–Arizona Wilderness Coalition partnership, Fossil Creek's protection would not have happened. The partnership organized presentations, field tours, public forums, mapping workshops, and stakeholder negotiations. Matt Duperrault '03 developed the final Wild and Scenic River proposal as a Senior Project under the supervision of the Arizona Wilderness Coalition's Jason Williams '01, M.A. '05.

As with the Fossil Creek Campaign and many other exciting

projects, the AWC-PC partnership continues to provide a rare opportunity for students to experience land and wildlife conservation in-situ, gaining valuable professional experience that prepares them for post-graduation careers.

Prescott College and AWC are currently seeking ways to continue offering these opportunities to students. With small grants and contributions, the partnership has thrived in past years, but economic times now threaten its viability. To make a donation or to learn more about supporting the partnership, please contact Marjory Sente at Prescott College, (928) 350-4500, or Matt Skroch at Arizona Wilderness Coalition, (520) 326-4300, matt@azwild.org.



Low-residency Master of Arts Program graduate Sam Frank serves as AWC's Central Arizona Director and a Prescott College research faculty member. He has led dozens of volunteer and student field weekends, taught classes, and supervised interns and work-study undergraduates since 2005. To talk about a class project, wilderness area, or event, contact Sam at sfrank@azwild.org or (928) 717-6076.



Prescott College Tucson Center

Tucson Center News

The Prescott College Tucson Center has taken on a new look – new paint, new concrete overlay floors throughout half of the interior, and newly refinished oak floors on the other half. These improvements are meant to reflect the Sonoran Desert Region around Tucson and highlight Prescott College's commitment to the environment. "The improved space encourages a sense of social sustainability to all who work in or visit the Center," said David Greenwood, Operations Coordinator at Tucson. The work was designed and carried out in collaboration with all staff and faculty of the Tucson Center along with input from students and the building owner. As always, the Tucson Center plans a full year of community meetings, art shows, and student-mentor interactions. For information on the schedule or the Tucson Center, please call (888) 797-4680 or email dgreenwood@prescott.edu.

Reach Out



to Students Who are Making a Difference

Give to the Annual Fund Today

Donate at

www.prescott.edu/giving or

Prescott College Office for Institutional Advancement

220 Grove Avenue, Prescott, AZ 86301



Questions?

Contact Tina Blake, Assistant Director for Annual Giving

tblake@prescott.edu

(928) 350-4508 or (877) 350-2100 ext. 4508

Alumni Reunion Weekend

The 2010 Alumni Reunion Weekend was held October 15, 16, and 17 on campus and around the Prescott area in honor of Prescott College's charter class of 1966. Alumni from all decades of the College, 110 total, enjoyed a beautiful weekend of fall weather and events including a Sam Hill Gallery open house, campus tour, President and Faculty reception, all decades party, SB1070 teach-in, yoga, faculty presentations, wills writing workshop, Watson Lake BBQ, alumni recognition dinner with special guest environmental speaker Katie Lee, Saturday evening dance, and a sustainability seminar.

Awards presented at the recognition dinner included two Prescott College Alumni Association honorees David Lovejoy '73 and Doug Hulmes '74 with Order of the Javelina Distinguished Alumni Awards. Charter class members were recognized with framed photos of Watson Lake in honor of Prescott College charter class alumna Patricia Ann McGee '66 (1926-1994), made possible by a grant from The Yavapai Prescott Indian Tribe. Former faculty members Pedro and Ann-Lawrie Aisa were also recognized with a photo to honor them as some of the first faculty to welcome Prescott College's charter class.

Special thanks go to members of the reunion committee, coordinating alumni, faculty presenters, and our local sponsors.



1. Marybeth and Jon Jantzen '71
2. Lisa Garrison '75, Neil Williams, Mike Zimmer '78, Lorrie Bonds-Lopez '74
3. William Cooper '91, Karen Dismukes-Cooper '94, Richard Ach '73
4. Gathering at Coyote Joe's Bar and Grill
5. Marlene and Mark Gebhardt '70, Gus Tham '71, David Shapiro '73, Judy Clapp '74, Dana Densmore '70
6. Canoeing at Watson Lake
7. Repelling at Watson Lake
8. Maggie McQuaid '75, SB1070 Teach-in Panel
9. Tom Barry '92
10. Sally Stephenson '75
11. Laurie Silver, Grace Burford, Mary Trevor '95
12. Kevin Schwartz of Uber Britches
13. Environmental Activist Katie Lee
14. Pedro and Ann-Lawrie Aisa with President Woolever
15. Closing Circle
16. Doug Hulmes '74, Maggie McQuaid '75, David Lovejoy '73, and William Cooper '91
17. Steve Finucane '75



For the Liberal Arts, the
Environment, and Social Justice



Join Us for Spring 2011 Alumni Gatherings

Meet Prescott College President Kristin R. Woolever at an event near you!

Seattle, Wash. – Saturday, April 2, 2011; 1 to 4 p.m.

Washington Park Arboretum, Japanese Garden, Tateuchi Community Room; 1075 Lake Washington Blvd. East

Enjoy complimentary sushi, vegetables, and tea

Japanese Garden Admission/Tour Fees: Adults 18-64 \$6; Youths 6-17, Senior Adults 65+,

College students with ID, and Disabled \$4; Children 0-5 Free

RSVP Required at: seattle2011.kintera.org by March 25, 2011

Portland, Ore. – Monday, April 4, 2011; 6 to 8 p.m.

Marrakesh Moroccan Restaurant; 1201 NW 21st Ave.

Five Course Royal Feast: \$10 per person

RSVP Required at: portland.kintera.org by March 28, 2011

Boulder, Colo. – Saturday, May 14, 2011; 6 to 8:30 p.m.

University of Colorado Museum of Natural History, Paleontology Hall; 15th and Broadway

Peruse the exhibit and enjoy complimentary gourmet hors d'oeuvres and wine

RSVP Required at: boulder2011.kintera.org by May 5, 2011

Don't see a gathering in your area? Check the alumni website for additional details and events at www.prescott.edu/alumni/events, or contact the Alumni Office to plan something in your neck of the woods. Alumni@prescott.edu or (928) 350-4502.

Impacting Our Community



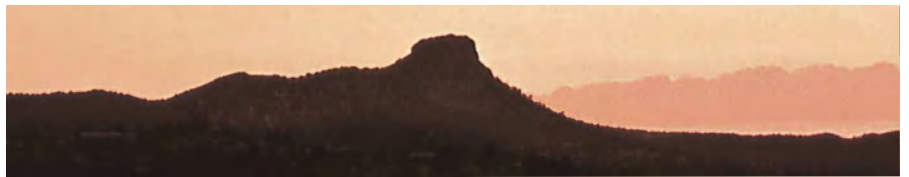
Yavapai County Courthouse, downtown Prescott

Prescott College's annual economic impact in Prescott and Yavapai County continues to grow in pace with the growth of the school, according to former Chief Financial Officer Dr. Steven Corey. The College funded an annual budget of over \$22.15 million in fiscal year 2009-10. This included over \$3 million in scholarships to students and \$9.8 million in payroll for over 200 faculty and staff, \$9.3 million to employees who live locally.

The College's national student enrollment base imports funds from around the country into the local economy. Over 500 On-campus Bachelor of Arts Program students live locally and expend over \$4.8 million a year in basic living expenditures, while low-residency program students spend over \$1.16 million locally each year when they return to campus for courses and residencies.

The annual impact of Prescott College on the local economy is estimated at over \$26,362,000 in direct economic contribution, which translates to an indirect local economic impact of \$79.1 million, with over 768 local jobs directly and indirectly attributable to the economic contributions of Prescott College. In addition, it is estimated that \$4.5 million is spent locally by the College itself for basic goods and services.

In contrast, at last estimate (2006) the annual impact of Prescott College on the local economy was calculated at \$14.4 million in direct economic contribution, with indirect local economic impact estimated to be in excess of \$43.2 million, and approximately 500 local jobs directly and indirectly attributable to the economic contributions of Prescott College. 🌄



Thumb Butte, Prescott, Ariz.

Farewell to Steven Corey



Former Prescott College Chief Operating Officer, Dr. Steven Corey, has accepted the position as President of Olivet College, a private, four-year liberal arts institution located in south central Michigan.

As Chief Operating Officer at Prescott College Steven was responsible for planning and directing all aspects of the College's administrative, operational, and financial policies. Over the last 10 years he led the process for building the Crossroads Center and negotiated most of the land purchases that create the campus footprint.

Steven told the Prescott Daily Courier that Prescott College is "a wonderful place that is doing really important things in the world, not only in education, but in helping communities all around the world to affect positive change. I've been fortunate to have been a part of it for nearly a quarter of the college's existence."

"I am thrilled and sad – thrilled for Steven and sorry for Prescott College's loss," said Prescott College President Kristin R. Woolever. "He will definitely be missed – but he will leave a great legacy

behind. Olivet is lucky to get him."

Steven assumed duties as the 27th President of Olivet College on January 1, 2011.

"I want to thank everyone for a wonderful experience as part of the Prescott College community," he said. "While we'll be forging new community relations and our full-time residence will be in Michigan, our roots will continue to extend back to Arizona and our wonderful community here."

To send well wishes or keep in contact, Steven can be reached at: Olivet College, 320 S. Main Street, Olivet, MI 49076; (269) 749-7642 (office); or scorey@olivetcollege.edu. 🌄

Faculty & Staff Notes

Victoria Abel '93, M.A.

Instructor Victoria Abel received her Masters of Nutrition Therapy from Nutrition Therapy Institute in Colorado. Her specialty is treating people with addictions, mood disorders, and co-occurring diagnosis through holistic nutrition therapy. Her class, Human Nutrition and Food Choice is offered yearly in the on-campus bachelor's degree program.



Paul Burkhardt, Ph.D.

Former Dean of Adult Degree and Graduate Programs and Chief Academic Officer Dr. Paul Burkhardt was named Executive Vice President for Academic Affairs and Provost. In his new role, he oversees all academic programs and represents these programs at President's Circle. The new arrangement brings the College closer to becoming "One College."

Jeanine M. Canty M.A. '00, Ph.D.

Associate/affiliate faculty member Jeanine Canty co-presented I am a Body on the Body of the Earth at the Wilderness Therapy Symposium in September. She also co-authored a paper with several Ph.D. program students, "Gaian Methodologies: An Emergent Confluence of Sustainability Research Innovation," published as part of the AASHE conference held in Denver.

Richard A. Cellarius, Ph.D.

Associate Faculty member, Dr. Richard Cellarius presented a paper, "Mandates for global environmental sustainability," at the Sharing Power: A New Vision for Development Conference, sponsored by the International Union for Conservation of Nature Commission on Environmental, Economic and Social Policy and two indigenous Māori organizations, in Whakatane, New Zealand, in January.

Kenny Cook, M.F.A.

Faculty member K. L. Cook won the Spokane Prize for Short Fiction for his third book, a collection of stories entitled Love Songs for the Quarantined (Fall 2011). One of the stories, "Bonnie and Clyde in the Backyard," was listed as a Distinguished Story in the 2010 Best American Short Stories.

Tim Crews, Ph.D.

Faculty member Dr. Tim Crews presented Contrasting Phosphorus Economies Under Annual Versus Perennial Crops After >150 Years of Harvests at the Agronomy, Crop and Soil Science annual meeting in November. Crews also appeared with Jourdie Ross '10 on AM Arizona to describe milling and cooking with mesquite flour.

Eddie Dillon M.A. '07

Eco League Coordinator Eddie Dillon had two sculptures accepted into national juried exhibitions in November. Windflower traveled to Annapolis, Md., for the Maryland Federation of Art exhibit "Fiber Options," and Northern showed at the Sam Hill Gallery for "Mechanics of the Imagination." Photos at ediedillonartanddesign.com.

Nina Ekholm Fry, MSSc

Nina is the new Director of Equine-assisted Mental Health, and associate faculty member for the Low-residency Master of Arts Counseling Psychology program. She holds a Bachelor of Social Science and Master of Social Science from Hanken School of Economics and Åbo Akademi University in Finland, respectively. Before Prescott College, Nina taught at Åbo Akademi University and worked for the Red Cross in Finland.

Anita Fernández, Ph.D.

Faculty member Dr. Anita Fernández authored an article for Rethinking Schools titled "Whitening Arizona: Teacher education in a time of war

against our students." She presented her research in December at the Forbidden Curricula Conference at the University of Arizona.

Tom Flieschner, Ph.D.

Faculty member Tom Flieschner's book, *The Way of Natural History*, is available May 1, 2011 (Trinity University Press). The eclectic anthology, featuring more than 20 scientists, nature writers, poets, and Zen practitioners, attests to how paying attention to nature can be a healing antidote to the hectic pace of our lives.

Lisa Floyd-Hanna, Ph.D.

Faculty member Dr. Lisa Floyd-Hanna spoke at the International Meeting of the Society for American Forests in Albuquerque, N.M., in October. Along with colleagues from Hong Kong and the US, she published a paper "Regional aboveground live carbon losses due to drought-induced tree dieback in piñon-juniper ecosystems" in Remote Sensing of Environment (2010).

Zoe Hammer, Ph.D.

Faculty member Zoe Hammer and adjunct instructor Michael Belt '10 attended the American Studies Association Conference in San Antonio, Texas, in November where they co-facilitated a workshop entitled Powermapping with Dr. Laura Liu, from the Faculty of Urban Studies at the New School for Social Research.

Doug Hulmes '74, M.S.

Faculty member Doug Hulmes gave a lecture on the Kennsington Runestone at the Scandia Lodge in October. He also gave a talk about native plants used for landscaping on the Prescott College campus to the Alta Vista Garden club of Prescott. In November, Doug performed John Muir at the Association for Experiential Education conference in Las Vegas.

Erin Lotz, M.A.

Faculty member Erin Lotz presented her sabbatical work at the Association for Experiential Education conference in November. The workshop focused on motherhood in adventure education. Her work appears to mark the first of its kind in the US. Erin's stories and chapter drafts can be found online at http://prescott.digication.com/motherae/Introduction_and_Welcome.

David Lovejoy '73

Faculty member David Lovejoy was honored with the Bernie Kingery award by the American Avalanche Association at the International Snow Science Workshop in Squaw Valley, Calif., in October. The prestigious Bernie Kingery award recognizes sustained career contributions by dedicated avalanche field professionals.

Denise Mitten, Ph.D.

Master's Adventure Education Chair, Dr. Denise Mitten, co-presented two sessions at the Association of Experiential Education conference: Health, Nature, and Experiential Education: What is the Connection?; and Women's Adventure History and Education Programming in the United States: A Legacy of Mentoring.

Kaitlin Noss '05

Instructors Kaitlin Noss and Zora Tucker, along with faculty members Anita Fernandez and Zoe Hammer, adjunct instructor Michael Belt '10, and students from several on-campus courses, organized an academic conference at Prescott College on December 11, 2010, titled Arizona at the Crossroads: Reframing the Dialogue on Culture, Power & Politics in the wake of SB1070 and HB2281.

Rachel Peters M.A. '04

Rachel Peters, Director of Field Operations, presented at the 2010 Association of Outdoor Recreation and Education Annual Conference in Keystone, Colo. She hosted representatives from the US Forest Service and Bureau of Land Management to share information regarding per-

Continued on page 27

Class Notes

Becky Ruffner '70

In appreciation for her founding of Prevent Child Abuse Arizona, and continued work in child advocacy, the Girl Scouts of Arizona Cactus-Pine Council recently awarded Becky Ruffner the World of Humanity honor for 2010.

Chris Estes '73

I retired on Sept 1, 2010 as a Fisheries Scientist and Chief of the Aquatic Resources Coordination Unit for the Alaska Department of Fish and Game. Although I also earned an M.S. from Washington State University, I primarily attribute my career and career choices to my undergraduate education and associated experiences at Prescott College. I am still in transition from retirement and will perform special projects for my former employer as a fisheries scientist emeritus. I am also in the process of establishing a consulting business regarding water resource conservation issues. As part of those efforts, I continue to serve as a liaison to the National Fish Habitat Board for the 50 state fish and wildlife agencies through the Association of Fish and Wildlife Agencies, and serve as a Director at Large for the Instream Flow Council. There are a lot of issues that I assume may be of interest to the PC students/faculty related to state, federal and tribal aquatic habitat conservation issues. My best wishes to past and current students and faculty that attended the reunion, especially to those that I know. topher0722@aol.com.



ISSW, Squaw Valley, Calif. (see below)

David Lovejoy '73

At least 20 Prescott College alumni and faculty members attended the International Snow Science Workshop held in Squaw Valley, Calif. in October, all of who currently work in snow safety in some capacity ranging from avalanche forecasting and ski patrolling to education and research. Most appear in the photo above: Dan Fagre '75, Steve Munsell '74, Doug Chabot '86, Lynne Wolfe '74, Dave Pedersen, Andy Gleason, Peter Groves '87, Ann Mellick '98, John Groom '04, Andrew Ryan '04, Mike Spayd '02, Aleph Johnston-Bloom '99, Derek Spice, Chris Marshall '05, Bret Hackett '99, Trevor Wilson '00, Taylor Bones, Brian Murphy '10, Peter Kerns '10, and, of course, David Lovejoy.

Belinda Bock Lambert '74

Belinda published an original research article "Effect of Container Sizes at Time of Planting on Tree Growth Rates for Baldcypress (*Taxodium distichum* (L.) Rich), Red Maple (*Acer rubrum* L.), and Longleaf Pine (*Pinus palustris* Mill.)" in *Arbiculture & Urban Forestry*, 2010, 36 (2): 93-99.

Judy Greenberg '74

I am a licensed psychologist specializing in trauma and adolescents. I am now a single mom and my youngest is about to launch out of the nest into college. If anyone finds themselves in the vicinity of beautiful Vermont, I would be happy to see you and offer you a place to stay for a visit. I remember my Prescott days with joy and satisfaction! judybg@comcast.net.

Doug Hulmes '74

Doug Hulmes and David Lovejoy were presented with The Order of the Javelina Award by the Prescott College Alumni Association at the

reunion in October in recognition of their 30-plus years of service to the College. Both alumni serve as fulltime faculty members in the On-Campus Bachelor of Arts Program.

Diane J. Schmidt '74

Diane is a writer and photojournalist in New Mexico who was raised in the traditions of Reform Judaism and is an admirer of all things spiritually resonant. She currently contributes to the Judaism section of Examiner.com/Albuquerque.

Christine Keith '75

What a great institution! After working for 20 years as a staff photojournalist at the Arizona Republic in Phoenix, I was laid off in July. I am recreating myself. In the past 20 years I have freelanced some, and taught photojournalism for five years as an adjunct professor at the Cronkite School at ASU. If you want, you can check out my website at chriskithphoto.com.

Michael Schulte '75

I continue to live at the foot of Mount Seymour in North Vancouver, BC. (If your travels bring you to Vancouver, please feel welcome to give an email shout; perhaps we can connect for a little fun.) I walk and paddle frequently. I am planning to move south within a few years, with my sights set on SW New Mexico. I would like to get in touch with "long-lost" friends and miscellaneous Prescott folk in Arizona and New Mexico. I am feeling especially grateful these days for the kindness and generosity shown by special people in the Prescott College community. Many have been the blessings that had their seed in PC-connected friendships and adventures.



Alumni Raft Trip (see below)

Linda Svendsen '75

This photo is from a Grand Canyon raft trip in September. Left to right, bottom row: Dave Meeks '73, Angela Garner '72, Linda Svendsen. Middle row: Tom Robinson '73, Anne Dorman '74. Back row: Steve Huemmer '73, Kent Madin '75, Lorrie Bonds '74.

Tom Brownold '76 and Brad Dimock '75

Our book *The Grandest Ride* just showed up and I thought it appropriate to let the PC community know about it. The portfolio was created as a self-assigned project and is now a wonderful 48-page book available at the South Rim of the Grand Canyon, Barnes and Noble, and the websites for Tom Brownold (photography) and Brad Dimock (prose). You can visit the online gallery at tombrownold.photoshelter.com.

Mike Lewis '91

Mike hosts the local Coyote Joe's Singer/Songwriter Open Mic Night at 5:30 p.m. every Monday. The newly opened space upstairs from Joe's patio in Annie's Attic means this unique opportunity for songwriters to perform original music will happen rain or shine. Come down and check it out sometime!

Steve Mital '93

Steve Mital has been named permanent director of the University of Oregon's office of sustainability, eliminating the provisional stamp from a position he helped create three years ago.

Jessica Meaney '96

Jessica has been working as a Regional Transportation Planner for the Southern California Association of Governments (SCAG) for over three years. She is also the California policy manager for the Safe Routes to School National Partnership, a nonprofit advocacy group. Based in the Los Angeles Echo Park neighborhood, Jessica coordinates two Safe Routes to Schools networks: one at the state level in California, and one at the regional level in Southern California. Jessica has also been living car-free in Los Angeles for more than 10 years!

Louis Gereaux '98

Having kept up with *Transitions* magazine over the years (the magazine always brings me right back to Prescott even though I have not visited in years), I am very impressed with all the new facilities, especially solar panel power, in the last 15 years. Prescott College is leading the way and walking its talk and mission to the environment. It is an excellent institution where people really care, and I am so glad I attended! Hoping to hear from anyone I met in Prescott from 1995 to 1998. louisgex@yahoo.com.

Sean Nordquist '98

I recently left the corporate world after over a decade and am back to education and the environment. What a refreshing change. I look forward to the challenges and opportunities it will provide. jedinord@gmail.com.

Becca Deysach '99

Becca taught an online course for the low-residency undergraduate students last summer called Writing the Wild. She helped students collect their polished writing in a beautiful blog: www.writingthewild.wordpress.com. Take a look at the blog as a great example of an alumna giving back and using her PC education at the same time.

Dustin Tester '99

Dustin and her adventure education business Maui Surfer Girls were featured in a recent issue of *Hawaii Business*: <http://www.hawaii-business.com/SmallBiz/October-2010/Making-a-Hobby-Your-Business/>.

Faculty & Staff Notes continued from page 25

mitting on public lands for academic, educational institutions, and nonprofit organizations.

Wayne Regina, Psy.D

Faculty member Dr. Wayne Regina presented a workshop Evolutionary Biology and Bowen Theory for the Association for Conflict Resolution's annual conference in September. Dr. Regina's manuscript, *Applying Family Systems Theory to Mediation: A Practitioner's Guide*, was accepted for publication by University Press of America (May 2011).

Marj Sente

Interim Vice President for Institutional Advancement Marjory Sente serves on the Arizona Women's Heritage Trail Charter Coordinating Council (AWHT). The AWHT, a centennial legacy project, is devoted to promoting women's history in Arizona. Currently the AWHT is working to complete a walking tour of Prescott, and driving tour of Yavapai County.

John Sheedy '96, M.A. '05

John Sheedy is the new Field Station Manager at the Prescott College Kino Bay Center. After graduating from Prescott College John went on to create a num-

Kelly Larson '05

Through her Boston-based business, Breathe into Balance, "transformational consultant" Kelly Larson helps clients make life changes using yoga, meditation, and yogic breathing techniques, along with spiritual guidance if they so choose. Read more at Wholeliving.com: Mood-Boosting Yoga and Breathing Postures.

Jason Goodman '06 and Martina Brimmer '06

Jason and Martina were married July 31, 2010. Congratulations!

Rob Nathan '06

In June 2010 I completed my M.S. in Leadership for Sustainability Education from Portland State University (PSU). I also acquired a graduate certificate as Sustainability Specialist from PSU that same month. I recently accepted a position with The North American Association for Environmental Education in Washington DC. As their Careers Program Coordinator, I am working on a grant-funded position from the US Department of Fish and Wildlife to promote the field of Environment Education to young professionals of underrepresented communities across North America. I will also be working on developing networking opportunities for students and young professionals and plan to use this opportunity to promote PC whenever I can. Feel free to let any other staff at the College know about me as a potential resource.

Terra Peach '06

I earned an Initial I Oregon Teaching License with authorization to teach Midlevel General Subjects, Middle School Language Arts, and High School Language Arts endorsements in July 2010 and am currently attending law school at the University of Illinois at Urbana-Champaign. peach2@law.illinois.edu.

Grant Williams '06

Grant travels the world as an expedition photographer for hire. Check out his blog at: www.grantwilliamstravels.blogspot.com.

ber of award-winning documentary films on themes of environmental justice and immigration. John has instructed several field courses for PC and has a wealth of experience in NW Mexico.

Wendy Watson, M.Ed.

Wendy Watson has accepted appointment as full faculty in Early Childhood Education (ECE) with primary assignment in the Low-residency Bachelor of Arts Program as funded by the four-year Helios Education Foundation ECE project. Wendy has taught at Yavapai College, and has an extensive background in early learning and Head Start programs in Arizona.

Erin Wilborn '10

Erin Wilborn, Associate Director of Financial Aid, is currently serving as president for the Arizona Association of Student Financial Aid Administrators (AASFA), Arizona's state association for financial aid admins. Her term started July 1, 2010 and goes through June 30, 2011.



Fall 2010 *Transitions* Corrections

Todd Miller B.A. program '11, author of "Mexico: Is a Social Explosion in the Wings?," is a current Low-residency Bachelor of Arts Program student projected to graduate in 2011.

In the Honor Roll of Donors, Jeff and Karen Riley belong in the \$1,000-\$2,499 donation range. Also in the Honor Roll of Donors, Madison Stack belongs in the \$25,000-\$49,999 donation range in place of Anna Cook.

In Memoriam



Margaret Loeb

Alumna Margaret Loeb '73 died at her home in Austin, Texas, on Friday, June 18, 2010. Margaret was a registered Pediatric Occupation Therapist for over 30 years and took great pride and pleasure in helping infants and children with handicaps overcome their disabilities.

Margaret grew up in Meridian, Miss., received a bachelor's degree from Prescott College, and received her master's degree from Texas Women's University in Denton, Texas. She enjoyed equestrian dressage riding and dancing with her husband Vance. Margaret and Vance were professional/amateur Argentine Tango dancers, traveling and studying all over the United States and Argentina to better understand and perform the dance.

She is survived by her husband Vance F. Rightmire, a sister Barbara Sevier, her parents Jean and Alex Loeb, and her two nephews, Donald Sevier and wife Leah, and Robert Sevier.



Thomas L. Pettit

Adjunct faculty member Thomas L. Pettit, Ph.D., was born Oct. 28, 1952, in Moline, Ill., the son of George and Eleanor Pettit, and died of esophageal cancer Sept. 18, 2010, in Prescott, Ariz., where he lived with his partner Johanna Hawley.

Community was the heart and soul of Tom's life. Among his various lifetime honors was an award from Open Space Alliance for his many years of leadership and service as President. As an active member of Granite Peak Unitarian Universalist Congregation, Tom received the first annual Albert Lovejoy Social Justice Award. Tom was also honored with the Lifetime Achievement Award from Prescott Earth Day Network.

During the Vietnam War, Tom was a conscientious objector, completing two years of alternative service working for the DuPage County Convalescent Center in Wheaton, Ill. Later he earned his B.S. and M.S. from Southern Illinois University at Carbondale. After receiving his Ph.D. in chemistry from the University of Texas, Austin, in 1986, Tom subsequently taught chemistry at Embry-Riddle Aeronautical University, Prescott. He also taught at Las Vegas Community College, Yavapai College, and Prescott College as an adjunct faculty member.

On Friday nights, Tom joined the Prescott Women in Black, a silent vigil committed to peace and justice and actively opposed to war and other forms of violence. His final act of protest was marching in a Phoenix rally opposing SB 1070.

Tom is survived by his partner of 15 years, Johanna Hawley; his mother, Eleanor Pettit; his sister Suzann Oaks; his sister Sally Munson; his brother Robert Pettit; his brother, William Pettit; and his brother, James Pettit.



Kathryn "Kate" Hughes Rinzler

Local artist and friend of the College Kate Rinzler died peacefully on Christmas Day 2010 at Yavapai Regional Medical Center in Prescott, Ariz. She was born March 17, 1937, in London, England, the daughter of Walter and Paula Hughes.

Kate spent her teenage years climbing the hills of Ojai, Calif., where she received her primary inspiration from nature. She started her artistic life as a choreographer, dancer, and poet, studying and performing with Bella Lewitzsky. She directed New Dance Theatre in Los Angeles and performed with Fanchon Bennett and company.

After many years of teaching theatre arts in elementary and junior high schools, Kate started batik painting at the age of 60, using a technique she developed to teach children in her daughter's elementary school. Much of her work can be viewed at www.katerinzler.com.

On September 29, 2010, Prescott College hosted a unique celebration of the arts: a Lan Ting in honor of Kate, who gifted the College and the Prescott Public Library with a collection of her batik paintings. These gifts will be on rotating display in the Prescott College Library.

Her brother Arthur Hughes of New York City, and daughter Marni Hoyt of Washington, DC survive her.

The Last Word

The Wolf's Tooth

“What but the wolf's tooth whittled so fine the fleet limbs of the antelope?” – Robinson Jeffers

By Mary Lin



It would seem an obvious equation; remove the wolves that would normally dine on elk from a habitat where they've coexisted for millennia, and elk populations will spiral out of control. Too many elk browsing aspen saplings will result in fewer trees, endangering the very existence of the woodlands.

In *The Wolf's Tooth*, Cristina Eisenberg's M.A. '06 dazzling contribution to the pantheon of nature writing coming from PC graduates, she makes the case for “keystone predators” in tropic cascades, or food webs, for maintaining the balance of ecosystems.

Yet, despite the evidence, wolves and other large predators tap a deep, even archetypal fear. Even with the science supporting their reintroduction, and proven methods for safeguarding cattle against predation, wolves in the West face an uphill battle against ignorance, superstition, and the long arm of the cattle industry.

It is fortunate for readers of *Wolf's Tooth* (Island Press, 2010) and these misunderstood animals that Cristina combines an ear for language and a former career in journalism with rigorous field research, comprehensive understanding of ecology, and a passion for wild places and the creatures that inhabit them. Cristina's crisp, elegant prose blends soul and sense in dramas of cause and effect in marine coastal, old-growth rain forest, and various terran ecosystems.

Eisenberg tracks the evolution of the study of trophic cascades and keystone predator/prey relationships, revisiting some of the key habitats where these relationships were first uncovered and revealed. In each ecosystem she visits, blending firsthand experience with biological, the keystone predators – wolves, large cats in temperate and rain forests, and sea otters and sharks in the oceans – exert a disproportionate effect on the systems they live in.

Cristina is currently completing her doctorate at the College of Forestry at Oregon State University. She's trying to answer the question, “How many wolves are enough?”

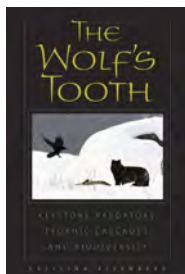
“I am measuring the ecological effectiveness of wolves, which has not been done before. To do this I

have created an innovative research design based on noninvasive ecological sampling methods. I attribute my creative scientific thinking to my Prescott education, and the heuristic model of learning I was exposed to there,” she said, noting the support she received from advisor Tom Fleischner.

“Other researchers have shown how the wolf's keystone predator effects cascade down through whole ecosystems, from wolves to elk to aspen to songbirds to butterflies and salamanders and insects. I am taking this one step further by measuring how many wolves it takes to trigger these cascading effects,” she said. So far, her research correlates sufficient number of keystone predators with higher biodiversity, important for resilience in withstanding climate change.

A less-skilled pen might fail to capture the grand drama of the balance of relations in the natural world. Mentored by celebrated nature writer Rick Bass, wild places and their inhabitants spring from the page. With its lucid explanations and examples from ecosystems aqua and terra, as well at the process of inquiry and discovery that led to them, *The Wolf's Tooth* serves equally well as a textbook on principles and primer on the methods of scientific inquiry. It has been adopted as such in college classrooms, the author reports.

Like the keystone species she studies, Cristina's work is having a ripple effect, in this case on human understanding. *National Geographic* journalist Doug Chadwick spent time afield with Cristina for a feature on wolf conservation in the West (March 2010). Her work has been documented in *Lords of Nature* by Green Fire Productions; in *High Country News* (February 2010); on CBS; in the *LA Times*; and *The Denver Post*. *The Wolf's Tooth* is also available in the Prescott College Bookstore and through the College Bookstore website on Amazon (bookstore.prescott.edu).



Cristina is working on her next book for Island Press about large carnivores in the West. She currently works as research director on the High Lonesome Ranch in Colorado, which is currently being recolonized by wolves. Cristina has also served Prescott College as a Master of Arts advisor since 2008. 🐾

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