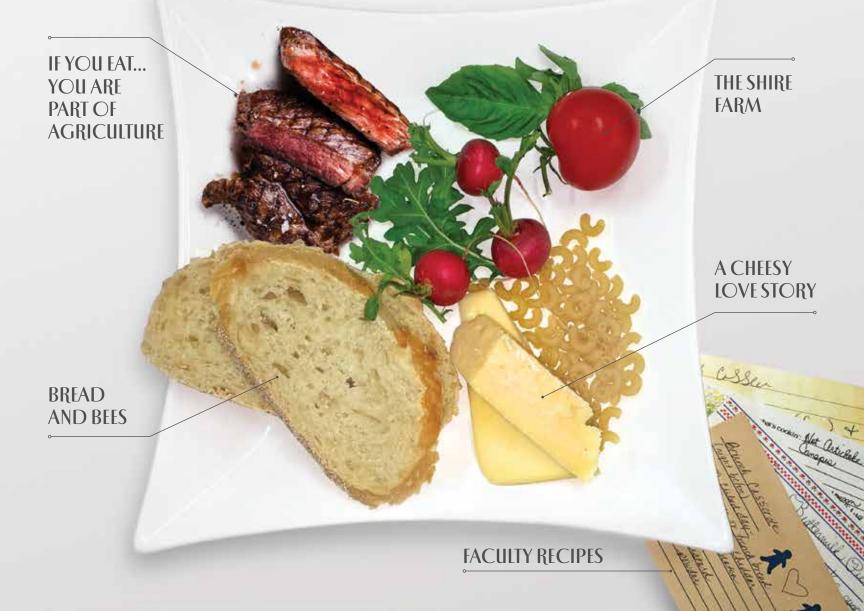


WINTER 2016



Freshmen form "FVS" while walking the labyrinth on campus.

Photo credit: Priscilla Pallis '19

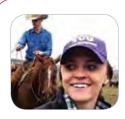
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Contributors

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The Bulletin is published two times a year. Letters, comments and article submissions are welcome. Contact the FVS Communications Office:

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Class Notes, address changes and other alumni communications should be directed to the FVS Alumni Office at alumni@fvs.edu.



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DEAR FRIENDS,

From growing up on a farm in Vermont and spending summers in college working on a beef ranch in Wyoming, to spending time at sea on a commercial fishing boat, I've been fortunate to learn firsthand where our food comes from. I appreciate it even more when it arrives on my plate, whether it's a good James Ranch beef hamburger or one of Sarah's great salads!

This issue celebrates Fountain Valley alumni's connections to food, from growers to chefs.

Nourishment comes in many forms, and Fountain Valley's Interim program profoundly feeds the intellectual curiosity of our students and faculty. Some traveled as far away as Taiwan, and some stayed closer to campus on the Flavor and Savor Interim (fitting!), but all immersed themselves in learning-by-doing experiences that make for some of the richest memories students carry with them from FVS. I have heard wonderful stories, and I am again reminded of the many new and lasting relationships our students and faculty forge in their travels together.

In late-breaking news, senior David Cendon Garcia just won the Colorado Poetry Out Loud competition and is headed to nationals in Washington, D.C., this May. He became interested in reciting poetry last year, and through working with English Department Chair Dave Reynolds—along with his many roles on the FVS stage—he grew to become the top Poetry Out Loud performer in Colorado. Supporting this kind of personal



Will, Maggie and Sarah Webb

growth is something Fountain Valley does very well, and I could not be more honored to be a part of it.

We all need sustenance, and the same goes for Fountain Valley School. We depend upon alumni, parents, and friends sharing their bounty in order to sustain this wonderful school that means so much to so many. As such, a heartfelt thank you to those of you who have already given to the 2015-16 Annual Fund! We still have a ways to go in meeting our goal, and I ask that each of you please consider making a gift, no matter the size, as your gift to this wonderful School serves as an important vote of confidence in our past, present, and future. I hope to see many of you this May at the 86th Alumni Weekend! I love meeting alumni and hearing your fascinating stories and FVS memories. It reaffirms that the work we do to deliver the Fountain Valley experience and education is important and truly transformative.

Best,



Bulletin Board



Lily Lungren '17, left, and Abby Gustke '17 survey Dillon Pond.

AP Environmental Science Conducts First Survey of Dillon Pond

The water might have been cold, but that didn't deter several FVS students from completing a scientific survey of Dillon Pond.

As part of the ecosystems and aquatic biodiversity unit for Dr. **Amber Garr**'s AP Environmental Science class, Fountain Valley students completed the first biodiversity surveys of Dillon Pond in September.

Working in groups, three different surveys were conducted to get a snapshot of the fish population, estimate the percent coverage of algae, and sample invertebrates around the perimeter. Several students snorkeled in the pond for the transect swims and the randomized quadrant sampling used in the fish and algae surveys, while others waded around the edges looking for invertebrates.

This survey will be repeated again each year to assess any changes in the pond over time. \rightarrow

Wang Advances to American Invitational Mathematics Examination

For the second year in a row, **Tony Wang '17** has advanced to qualify for the American Invitational Mathematics Examination this spring. He participated in the American Math Competition along with more than 350,000 high school students. Wang is one of 10,000 to qualify for the AIME. The AMC is the country's longest-running math competition.



A scene from The Tempest. Left to right, Sam Pratt '16, Gloria Deignan '16, Erin Newell '16 and Abby Gustke '16.

Shakespeare Fest Turns 21!

For the 21st year, students took to the dining room "stage" performing Shakespeare, as well as scenes from Streetcar Named Desire. Shakespeare Fest (officially known as the English Department Theatrical Festival) brings the entire community together for this beloved annual tradition sponsored by English Department Chair **Dave Reynolds P '13**, **'18** and the English faculty. Students immerse themselves in the material they learn and then step out of their comfort zones by performing in front of the School.

2016 Scholastic Art Award Winners

Five students were honored as outstanding artists in the 2016 Scholastic Art and Writing Awards Regional Competition, a leading recognition program of creative teens in the United States for nearly a century.

Colorado student artists submitted more than 5,500 works of art to the regional competition. Included were pieces in individual and portfolio categories submitted by students working under Arts Department Chair **Mark Dillon P '08, '10, '11** (ceramics and metalsmithing), arts faculty **Addie Green '06** (studio arts) and **Cheye Pagel '09** (photography).

Colorado Art Awards:

Owen Bedford '16 was the recipient of two awards; a Silver Key designation for his ceramic art portfolio and a Gold Key for an individual work from the portfolio.

Abigail Gustke '16 also received two individual awards in ceramics; a Gold Key for her work "Burning Under the Ocean," as well as an Honorable Mention award for a second ceramic piece.

Samantha Pratt '16 received two Honorable Mention Awards for her

paintings "Alaskan Woman" and "Jessi Tompkins."

Greer Hill '16 received a Silver Key Award for her ceramic wall construction.

Elle Markley '17 received a Silver Key Award for her digital photograph "Reflections."

As Gold Key winners, Bedford and Gustke will also be eligible for national awards.

Selected work from the regional exhibition will move to the Denver Art Museum for an exhibition throughout April.



Owen Bedford '16's winning work

Matchwits Team Advances to State Championships

The varsity Matchwits team finished third in the 3A division at the annual Knowledge Bowl.

This contest is separate from the regular season of Matchwits and includes schools from 1A to 5A in size. Twenty-four teams competed, and the top scorers earned berths to the State Knowledge Bowl at Colorado State University, March 14-15. While the Danes did not finish in the top of the 3A division, they scored enough points to earn a wildcard entry.

Led by coach **Dave Reynolds P '13, '18**, the team of **Andrea Golden-Lasher '17**, **Sam Pratt '16**, **Eli Fricke '19** and **Sam Volk '19** hung tough through some challenging and esoteric questions. All team members scored points, and Volk led the scoring in all rounds.

Topics included primogeniture, tautology, pleonasm, the Clovis people, Rudyard Kipling, homographs, axioms, weasel words, eminent domain, gear ratios, whistleblowers, and how fast you would travel in a car from Pueblo to Boise.

Faculty

Sam Harrison Competes at Pan American Games



Math faculty **Sam Harrison** at the Pan American Games in Chile

Math faculty **Sam Harrison** was chosen to play on the Maccabi USA rugby team that traveled to Santiago, Chile, for the 2015 Pan American Maccabi Games held Dec. 26, 2015-Jan. 5, 2016. The team came away with the silver medal in 15s rugby and the gold medal in 7s. Harrison scored a conversion drop kick against Argentina and a try against Chile.

"I had such a great time in Chile," he says. "It was a pleasure to represent the United States, to play alongside some of the most talented rugby players in the country, and to learn from U.S. rugby legends Dallen Stanford and Aaron Davis. The relationships built in Santiago will outlast the tournament as we continue to spread the values of the sport in the U.S. and to begin to train for the 2017 Maccabi Games in Israel."

Harrison is also the head coach for Colorado College's club rugby team. Fun fact: He is the grandson of **Dick Harrison '49** who was the roommate of Life Trustee **Jerry Frautschi '49**.

Published Poets Run in the Family

Fountain Valley School of Colorado English Department Chair Dave Reynolds P '13, '18 will have two more poems published in magazines, and twice this year he has shared space in a publication with a daughter.

Modern Haiku magazine published one of his senryu (an unrhymed verse consisting of three lines of five, seven and five syllables). Reynolds and his creative writing class at FVS have been submitting haiku and senryu to the magazine throughout the year. He is sharing the pages of Modern Haiku with his daughter Emma '13, as the magazine has also accepted one of her poems.

solstice party I pour wine into my daughter's glass

-Emma Reynolds '13

Reynolds and his younger daughter, Sage '18, both have poetry in the Colorado Springs Poetry While You Wait magazine.

Mother nature's honey nectarous and sweet morning dew -Sage Reynolds '18 🔆

Science Faculty Research Published

Science Department Chair Dr. Simon Walbaum and science faculty Dr. Amber Garr continue to publish scientific work.

Waldbaum's publications:

"Presynaptic Terminal Morphology and Vesicle Release," The Brain, Nervous System, and Their Diseases, Greenwood Publishing

"Postsynaptic Potential Types and Mechanisms," The Brain, Nervous System, and Their Diseases, Greenwood Publishing

Garr's publications:

"Toxic Effects of Oil and Dispersant on Marine Microalgae," by A. Garr, S. Laramore, W. Krebs, Bulletin of Environmental Contamination and Toxicology

"Effects of Macondo Canyon 252 oil (naturally and chemically dispersed) on larval Crassostrea virginica (Gmelin, 1791)" by A. Garr, S. Laramore, W. Krebs, in the Journal of Shellfish Research 🔆

New Library Technology Educator



both electronic and physical resources. FVS's new library technology educator, Toni Olivieri-Barton P '17, is bringing the community.

Libraries have changed and are now the doorway to global collaboration through

Library Technology Educator Toni Olivieri-Barton P '17

21st century skills to Hawley Library and For example, Atomic Learning is now available 24/7 to all students, staff, faculty and parents who can now find the answer to many of the "How do I do

that?" questions about 200-plus programs such as Adobe Photoshop and Microsoft Office Suite. There are

also workshops and technology integration projects on emerging topics such as critical thinking and plagiarism.

Barton also brought the popular Mystery Skype game to campus last fall, which allows FVS students to communicate with students from classrooms across the world. This kind of global networking is one of her passions.

"Technology allows us to use other students as a primary source," she said. "Instead of reading about a place or subject in a book, you can learn about it live from other students who have firsthand knowledge."



FVS students network with students from Virginia in a Mystery Skype game.

One of Barton's main goals is to educate the FVS community on the variety of resources available in the library.

She subscribes to the "campfire, watering hole, cave" model for libraries, popularized in Australia. The metaphorical theory is that libraries should have learning spaces for a "campfire" where teachers teach; a "watering hole" where students work together; and a "cave" where students can be alone.

Next time you are on campus, check out Hawley Library!

Plays

Noises Off

The farce showcased the talents of FVS actors with most performers playing two roles in this play within a play. The stage was a unique element of the production, displaying the expertise of the tech crew. Act One takes place during the dress rehearsal, and Act Two was played behind the scenes of a performance.



Azaria Segall '16



Mattie Gallagher '17 and Jesse Selvig '17



Lloyd Chinn '18, left, and Jesse Selvig '17



Left to right, Azaria Segall '16, Jesse Selvig '17, Haley Brames '16, David Cendon Garcia '16, Mattie Gallager '17



Danny Capp '17 and Mallorie Clayton '17

Urinetown

"Urinetown" is a satirical comedy that subverts the legal system and bureaucracy but also pokes fun at the Broadway musical art form itself. It ran on Broadway for three years, winning multiple Tony Awards.

"This was definitely the most challenging of all the plays we looked into, but the students voted for it anyway," Drama Director Hollie Marine said. "Even the smallest part in this show is very challenging. With difficult characters, fast-paced dancing, and complex harmonies and rhythms, there was no room for anything but continuous hard work. I could not be more proud of the work ethic and tenacity that the cast and crew brought to the table."



McKayla Dedrick '16 and David Cendon Garcia '16



Will Edelson '18 and supporting cast



Julia Strickler '18



Abby Roubal '17 and Will Edelson '18



Lloyd Chinn '18



The Danes and their fans after winning their semifinal game against Coal Ridge.

Boys Soccer

In the third season under head coach **Byron Dacy**, the boys soccer team staked its claim as one of the state's best programs, finishing 15-3-2 and reaching the 3A state championship game. The first indication that this season could be something special was a 1-1 tie with defending state champion Kent Denver in September, snapping a six-match losing streak against the school dating back to 2009.

A 2-0 win over St. Mary's in October helped the Danes win a Region 1 title for the first time since joining the league in 2011. That victory sparked a seven-match winning streak, including three consecutive one-goal victories in the first three rounds of the state playoffs, propelling them to a spot in the title match. Their opponent would be a familiar one in Kent Denver.

Although the Danes fell short by a score of 0-2 in the final, the statement was made that FVS can compete with the best the state has to offer. With the team success, individual accolades followed. **Sam Bermingham '16** was named to the CHSAA and

CHSSCA all-state first teams with team highs in goals (18) and assists (11). Goalkeeper **Philipp Huxel '16** was also named to the CHSSCA all-state first team and CHSAA all-state second team after recording the fifth-best goals allowed average in the state (0.8).

Ian Strine '17 had a terrific debut season for the Danes, scoring 13 goals and assisting on eight others. Those numbers were good enough to earn CHSAA and CHSSCA all-state second team honors. Other players receiving all-state honors included Ha
Dao '16 (CHSAA second team and CHSSCA honorable mention),
Galen Kelly '18 (CHSAA second team), Nathan Hodgson '16 (CHSSCA honorable mention) and Brian Jung '18 (CHSSCA honorable mention).

Dacy was also rewarded for the job he did, as he was named coach of the year by CHSSCA and the Colorado Springs Gazette.



The girls had their best season since moving up to the 3A division.

Girls Volleyball

After winning six matches in the last two seasons combined, the volleyball team won eight in its first season under new head coach **Mandi Velazquez**. The Danes came out of the gate winning five of their first seven matches.

Navigating the toughest league in the state, FVS finished with four wins against Tri-Peaks League teams, their most since moving up to 3A and joining the league in 2012. Their 8-11 record was good enough to clinch a spot in regionals, the first postseason berth for the program since 2011.

The Danes lost both matches at regionals but received some postseason accolades. **Sydney Lane '16** was named first-team all-league after notching 426 assists, the seventh-most in the league. She also had a team-high 35 aces. **Destiny Morgan '17** was named honorable mention all-league.



Overnight trip on the Venable-Comanche Loop

Outdoor Education

Orienteering competitions were a new addition to the outdoor education program this year, with a couple of students enjoying the new challenge in the Colorado Scholastic Orienteering League. The students also took first aid and CPR courses, along with trips to the Venable-Comanche Wilderness and Great Sand Dunes.



Isabella Montoya '17 and Randy Wang '16 were the top runners for the Danes this season.

Cross Country

2015 was the beginning of a new era for cross country as **Scott Lebo** returned to the School as head coach. With a mix of youth and experience, the Danes saw solid results throughout the season.

The boys had their best finish in the first meet of the season, finishing eighth at the Widefield Invitational. **Randy Wang '16** was consistently the top runner on the team, finishing with the best time on the team in five out of six events. His season-best time of 19:57 at the Tri-Peaks League Championships was nearly four minutes better than the time he posted in the first meet of the year.

The girls team did not have enough members to record team scores at each event, but the individual results were promising. **Isabella Montoya '17** was the team's highest placer in five events, highlighted by a sixth-place finish at the Kadet Invitational. **Adeline Thames '19** began the season as a JV runner but worked her way up to varsity. By the time the season ended at regionals, she had improved her season-best time by nearly five minutes.



Senior **Roope Lakaniemi** was the team's top scorer in the fall.

Hockey

Many new faces tried to fill the shoes (or skates) of the nine seniors head coach **Mike Payne** graduated the year before. Plagued by injuries almost from the start, the young Danes finished the first half of the season 6-15-1, with half of their wins coming against in-state rivals. They finished 2-2-1 in the Littleton Thanksgiving Tournament but did not collect a win against more experienced opponents in the Sioux Falls SuperSeries Showcase. **Roope Lakaniemi '16** picked up right where he left off last season, asserting himself as the Danes' most potent goal scorer.

Key wins in the first half of the season included a 4-3 win over the Rocky Mountain Roughriders and an 8-4 drubbing of the Casper Oilers to close out the Littleton Thanksgiving Tournament.



State qualifiers: Our three singles players and No. 1 and No. 4 doubles. Left to right, Vinay Merchant '18, Yanno Fernandez '16, Peter Leisure '17, Joel Addy '17, Keita Kadokura '17, Owen Rask '19 and Jack Yuan '16

Boys Tennis

For the first time in more than a decade, the tennis team did not have **Randy Jones** as coach. **Andrew McPherson**, though, showed this season that the future of the program is in good hands. The first-year head coach guided the Danes to a 9-1 dual record and a fifth-place finish at the FVS Invitational.

The greatest achievement for the team was its second-place finish at regionals. That had been done before, but the individual accomplishments were superior. All three singles players and two doubles teams advanced to state, with four of those positions earning regional titles.

No. 1 singles Vinay Merchant '18 and No. 3 singles Joel Addy '17 both won their first round matches at state but lost in the quarterfinals. No. 2 Yanno Fernandez '16 lost his first round match, but he and Merchant both advanced to day two for the playbacks, where they both lost.

The Colorado Springs Gazette recognized all five state qualifiers (including No. 1 doubles **Peter Leisure '17** and **Keita Kadokura '17**, and No. 4 doubles **Owen Rask '19** and **Jack Yuan '16**) as all-area selections.

Mountain Biking

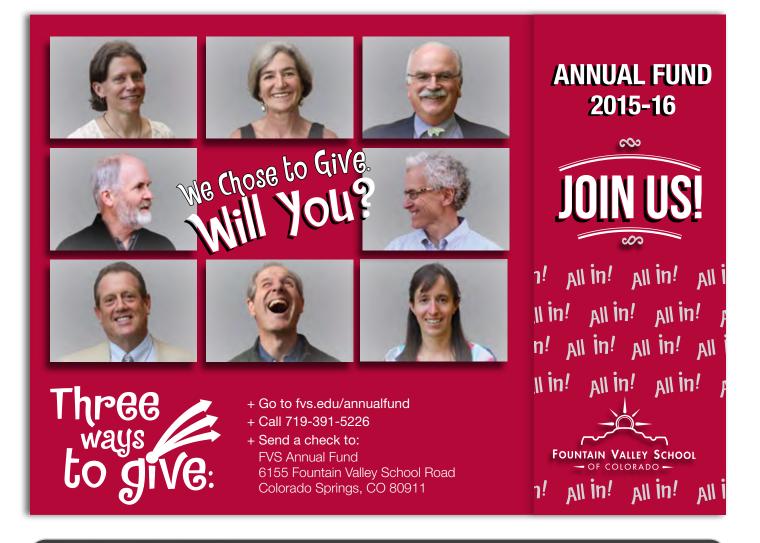
The mountain biking season may be short with only five events, but head coach **Dave Racine**'s team made them count. The Danes placed among the top 10 teams at every event, including a sixth-place finish at the Colorado State Mountain Biking Championships.

Nic Jenkins '17 narrowly missed a state title, placing second in the varsity boys division. Abby Gustke '16 and Kendall Weiskopf '18 finished in the top 20 of their respective divisions while William Eustace '17 and Jack McCurdy '16 saved their best performances for the biggest stage, placing 56th and 57th, respectively, in the JV boys category that consisted of 140 riders.

For his four years of participation, McCurdy received the highest honor that any member of the FVS mountain biking team can get—the Legacy Award. Gustke was recognized for her dedication to the sport and leadership by earning the Coaches Award.



Jack McCurdy '16 received the Legacy Award for his four-year participation on the team.





got app?

Check out the FREE FVS alumni app for iPhones and Androids!

HOW TO:

Visit the app store on your phone and search for "Fountain Valley School."

You can sign up and login with an email and password, or authenticate through LinkedIn.

If using email and password, you will need to verify the email chosen. Head on over to your inbox to find a confirmation email waiting for you. Click on the confirmation link and return to the app to proceed.

COOL FEATURES:

- Alumni directory Nearby mapping of alumni Class notes
- FVS news Reunion updates Calendar of alumni events Athletics news

"IF YOU EAT... YOU ARE PART OF AGRICULTURE."



Hanna joining in on spring cattle work at a ranch in Benjamin, Texas.

by Maggie Hanna '07

grew up on Hanna Ranch, a small, family-run operation in Hanover, Colo. I grew up checking heifers before the school bus pulled to the end of the driveway. I learned to drive standing on the front seat of the feed truck with the steering wheel tied to the door. I watched the weather change people's personalities (for better and for worse), and had the good fortune to be raised by some of the hardest working humans I will ever know.

I grew up in a family who prioritized concepts like engagement, stewardship and conservation. Even beyond



the livestock, these concepts consume us in the way we interact in the community, the ways in which we manage family relationships, and the desire to understand the system at large—from the soil and grass, to water and wildlife—the systems that support our work. I have always appreciated this lifestyle. I thought this is how people grew up.

I have long toyed with how to make a place for myself in Colorado agriculture. I

could go home to the Hanna Ranch and carry the torch as the fourth generation; I could work for one of the many industry organizations; I could pursue work in landuse planning, and the list goes on. Last September, after completing the Texas Christian University Ranch Management Program, I was hired on by the Colorado Cattlemen's Agricultural Land Trust. Not only was I grateful for the job, but I was immensely excited to have found a place

I grew up in a family who prioritized concepts like engagement, stewardship and conservation. It is too easy to lose sight of the fact that the farmers and ranchers—the growers—are the foundation not only of our culture, but also of our health and wellness.

Hanna's uncle, **Jay Frost '78** and David Leach (married to **Tess Phillips Leach '04**) roping at a neighbor's branding. It is a tradition of cooperation that neighboring ranchers



Hanna and her father, **Kirk Hanna '73** on horseback in the early 90s. He was also a graduate of Texas Christian University's Ranch Management Program.

to carve out my niche and live the dream my own forefathers had dreamed not long ago.

spend a day branding at each other's ranches.

CCALT has worked for 21 years to conserve Colorado's working agricultural lands and Western heritage. It

was the first land trust in the country to be founded by the producers themselves. Today, CCALT ranks sixth in the country in terms of acres conserved with easements on close to 470,000 acres of Colorado ranchland. An easement is a voluntary legal agreement between a landowner and a land trust or government agency that permanently limits use of the land in order to protect its conservation values. The conservation of open spaces provides innumerable benefits to the general public. These benefits include conserved watersheds, clean air, open and healthy places, and the chance for future generations to live in a Colorado with thriving agriculture.

One of the most profound values of conserving private lands is that they are already under the stewardship of men and women who care deeply about the health of the system. Daniel Webster noted that "when tillage begins, other arts follow. The farmers [and ranchers], therefore, are the founders of human civilization."

We now live in a society with a huge focus on food, chefs and restaurants. It is too easy to lose sight of the fact that the farmers and ranchers—the growers—are the foundation not only of our culture, but also of our health and wellness. I, myself, can lose sight sometimes. Along with my position at CCALT, I have become actively engaged in the management of Hanna Ranches, Inc. I work alongside my mom, sister and countless neighbors to manage the operation. We are a relatively small operation that serves the very first link of the meat protein supply chain. We run a commercial cow-calf herd on the shortgrass prairie complemented with irrigated hay production. I am not, nor has any member of the Hanna family, been great with equipment, and I would not include backhoe work on my resume, but we are each committed to learning from and bettering the industry that provides all of our foundations.

Though I am a mere fledgling in the world of ranch managers, food producers and land stewards, I am energized every day to know that this is work that will provide food, conserve working agricultural lands, and tie each new generation to our agricultural heritage. Ranching is a profession that will humble me every day and teach me even when I don't want to learn (most recently these lessons have come in the form of pinched fingers from fence stretchers, unpredictable cattle markets, flat tires and challenging family conversations). We are all part of this system, so I ask that if you plan to eat, breathe clean air and drink clean water, that you engage with the system, learn from the people who steward our open spaces, and value the fact that we still have people willing to live off the land.

On my refrigerator, I have a magnet that reads, "If you eat...you are part of agriculture." Though this is a system only a few of us have the chance to work in, it is a system all of us have the opportunity to work on. If we eat, we owe it to society to pay attention, to be informed and to be engaged. The production of food and fiber goes far beyond food and fiber. The farmers and ranchers who work day in and day out do it because they have an undeniable commitment to the land and livestock, to maintaining open spaces, and to creating healthy places for communities beyond themselves.

Though my work in both arenas will undoubtedly keep me awake nights, will wake me up early and will stretch me far beyond my comfort zone, I believe in it, because BEEF, it's what's for dinner.

HAPPINESS IS IN THE FROSTING



Heather Zidell '90, right, dispenses happiness from Bubbles the Airstream.

ueled by a whim—along with a random eBay win that landed them a ramshackle 1965 Airstream trailer—Heather Zidell '90 and her business partner, Leora Azoulay Lesh, launched Trailercakes, a thriving cupcake business in Dallas.

Zidell is CFO (Chief Frosting Officer), the restored trailer's name is Bubbles, the vibe is happy 80s, and the disco music they play has people dancing in the streets.

Trailercakes mission: "To always serve the best tasting cupcakes you've ever had while evoking nostalgic emotions of happiness and bliss. We believe that being laid back and fun can and should exist without compromising a standard of



quality. Happiness comes in many forms, and we hope to summon those emotions the moment the first bit of frosting hits the lips. That, to us, is the icing on the cake and why we like to say 'happiness is in the frosting.'"

Trailercakes proves that cupcakes are no passing fancy, marking their fifth year in business. A busy day is delivering 5,000 cupcakes to the Dallas Mavericks while an average day is baking and selling around 1,000 cupcakes. Bubbles the Airstream travels to special events while their storefront is located in central Dallas.

Zidell's career experience in marketing and media sales contributes to the success of the business. Recently, YELP—the crowd-sourced website that reviews local businesses—flew Zidell to San Francisco to join 100 other top-rated businesses from across the country in celebration.

Zidell says that their peanut butter and jelly cupcake put them on the map. A Dallas reviewer in D Magazine put it this way: "Taking a bite into the PB&J cupcake is a transcendental experience. The cake is light and fresh and crumbles apart gently as it dances across your tongue. The frosting, otherwise known as 'peanut butter fluff,' is what it claims to be: a fluffy, cloud-like consistency laced with rich, nutty peanut butter flavor. And just when you feel your mouth is near gustatory sensory overload, you are hit with a burst of strawberry jelly hiding deep inside, begging you to release it from its prison of cake..."

The menu rotates, and Trailercakes' loyal customers memorize the schedule (and get upset when it changes). Cupcake names add to the fun and include "Who Ya Callin' Coconut," "Laverne and Shirley," "Slap Your Mama Chocolate" and "Caramel Eileen."

So what does the Chief Frosting Officer say is the secret to good frosting?

"Use real ingredients—butter, powdered sugar, cream cheese—and never any filler."





A CHEESY LOVE STORY

from the kitchen of Kate Curci '11



Kate Curci '11 grew up in the restaurant industry. Her family founded Bonefish Grill where Curci worked during summer breaks. She is a graduate of the Culinary Institute of America in Hyde Park, N.Y. From there, she worked at a small, fine dining restaurant in Manhattan. Curci returned home to St.

Petersburg, Fla., to help open a new restaurant, Noble Crust, in 2014. Curci did it all, from helping build furniture, hiring and training staff, and creating the menu to designing the kitchen. She served as sous chef there until recently while also helping develop another Curci family enterprise, Fat Beet Farm, which is set to open in 2016. Fittingly, Curci is now interning for a year at a goat cheese farm in Oregon. She is also working on a recipe collection of fermented foods and wine.

Favorite Quote:

"Tell me what you eat, and I'll tell you who you are." - Luciano Pavarotti



Curci, right, at work at the Noble Crust, a restaurant she helped create and build.

've had a beautiful lifelong love affair with cheese, and instead of eating a pound of manchego and quince paste in one sitting (with disastrous consequences), I prefer a more civilized and seemingly less gluttonous form of consumption.

Macaroni and cheese, arguably the most precious gem that American cuisine has ever produced, shamelessly embraces all the marvelous qualities cheese has to offer: the luxurious creaminess that makes you feel like you're wrapped in a warm blanket next to a fire, the indulgent richness that (almost) induces guilt, and the sharp tang that keeps you coming back for more. And more. Add to this some perfectly al dente pasta, a hint of spice, some crunch to top it off, and a real star is born. There is no single "right" way to make it, but there are some guidelines to follow when choosing your ingredients. After many batches, I've narrowed it down to four essential components.



The Pasta

When choosing the pasta, there is one rule. It must be short, and it must be hollow. Elbows are classic for this reason; this type of noodle holds the most sauce.



The Accent

Although using a multitude of cheeses in the sauce will give it complexity and tons of flavor, a little something extra brings the mac from good to great, and sometimes from great to extraordinary. It may be as simple as a pinch of chili flake with a classic yellow cheddar mac, but other times it's as bold as pancetta, rosemary and figs with Brie and Gruyère; it's all about complementing the cheese. This little accent is your wild card, so choose according to what you love.



The Cheeses

Infinite combinations would be perfectly delicious, but your cheese choices must accomplish three important things: they must melt smoothly, they must bring some salty/nutty to the party, and they must have some of that sharp tang we were talking about. A few of the best melters are Gruyère, Gouda and Brie. By salty/ nutty, I mean those hard grating cheeses like Parmesan and pecorino. And for sharpness, I always use a little classic, aged cheddar (the older the better).



The Crunch

No matter the style, all mac n' cheese needs some textural love in the form of salty, crunchy crack on top. From buttery breadcrumbs to crumbled potato chips, almost anything goes. However, you must still consider the flavors you've assembled; for that yellow cheddar one, maybe chopped crispy bacon; for the Brie and Gruyère with pancetta, rosemary and fig, maybe a thyme and brown butter panko.

Oh, there is a fifth essential, and possibly the most important: MAKE A LOT AND SPREAD THE CHEESY LOVE!

Kate Curci's Classic Mac

Serves about six

- 6 tablespoons butter, melted
- ¹/₂ cup flour

Spices (suggestions: black pepper/ nutmeg/chili flake/minced garlic)

- 4 cups whole milk
- 12 ounces cheese
- 1 cup panko breadcrumb
- 2 tablespoons butter
 - Chopped herbs and/or grated Parmesan
- 1 pound pasta
- ¹/₂ teaspoon salt

 In a big pot, melt butter over medium heat. Add whatever spices you like, toast them nicely, then whisk in flour. Cook the roux for a minute or two. Whisk in the milk until all the lumps are gone. Bring to a gentle simmer, then turn down to low heat. Cook the sauce over very gentle heat for about half an hour until it thickens. Turn off the heat and whisk in the cheese until completely melted and smooth. Set aside and keep warm.

2. Heat the oven to 350°. Mix the panko with the melted butter and salt. Spread out in a flat layer on a sheet pan and bake until golden brown. Let cool completely, then mix with any herbs, chili flake or Parmesan. Salt to taste and set aside.

- 3. Heat a large pot of salted water to boiling, then cook the pasta according to the package's instructions for *al dente*. Drain the pasta, then mix it with all of the sauce while it is still hot. Taste and season with more salt if necessary.
- Spread into a casserole dish, then top with all the breadcrumbs. Bake for 30 minutes.
- Scoop yourself up a big bowl and enjoy! -↓-

BEER AND FOOD— PAIRINGS MADE FOR EACH OTHER



enry Schaefer '08 is head chef at Choice City Butcher and Deli,

a restaurant and butcher shop in Fort Collins, Colo., established in 2004. The restaurant has an impressive beer selection as well, with nearly 40 brews on tap. Breweries from across the country host soldout beer-pairing dinners at Choice City, and Schaefer creates the menus.

Recently, and for the seventh year in a row, Choice City was named the best Colorado restaurant for beer by RateBeer, an independent review of the best beer retailers as judged by its worldwide community of more than 300,000 beer enthusiasts.

Schaefer finds pairing beer and food intriguing. "There is a lot of freedom because you can choose to either complement or contrast the beer with the food and flavors," he says.

Schaefer's proudest entree is a marinated lamb chop with a dark chocolate, port wine and bleu cheese sauce paired with a porter beer.

He offers his favorite pairing suggestions:





PILSNER, a light floral beer, pairs well with chicken and pork with herbs like sage or rosemary. WHEAT BEER has smooth, buttery notes and pairs with dishes prepared with pork belly, a ribeye or tourtiere (pork meat pie seasoned with clove and cinnamon, a family Christmas recipe).



SAISON is tart and yeasty, and goes well with berries and balsamic vinegar, as well as creamy bleu cheese. LAGER is a simple, easy drinking beer with light hops that pairs especially well with any protein.



IPA is hoppy, fresh and citrusy, and tastes great with a pork roast recipe that includes maple syrup and orange juice.



GOLDEN ALE is full bodied and earthy. Pair it with beef prepared with spices such as achiote paste, coriander and cumin. PALE ALE is hoppy with a full body. Pair with both entrees and desserts that have cinnamon and/or nutmeg as ingredients.



AMBER ALE, with its smooth, dark, caramel flavors, goes great with sweet glazed ribs and as an ingredient in potato beer-cheese soup.



PORTER BEER is dark and tastes of roasted malt. Pair it with smoked cheeses, chicken mole and brownies.



IMPERIAL STOUT'S hearty chocolate and coffee undertones pair naturally with desserts that have chocolate and coffee flavors.





Abby and Rob Gustke

Fountain Valley School of Colorado

BREAD AND BEES: Buzzing Through Life at the Gustke Household

by Abigail Gustke '16, daughter of Science Faculty Rob Gustke P '16, '18

n recent summers, the square green space of our backyard courtyard has come alive with the sounds and sights of sunshine, birds, bees and fluttering butterfly wings. As the flowers begin to bloom, shades of yellows from the black-eyed Susans and purples from the lavender explode from the beds. While the flowers stretch their limbs and spread their perfumes, many other life forms are awaking. A fat orange cat soaks in the sunshine, birds splash in the bath, and my dad sneaks around with his camera, patiently waiting for the perfect shot at a *Junonia coenia* as it



nectars from the butterfly bush. Interacting and observing nature has always been an immensely important part of our family life.

It has been a running joke in our family that my father's passions lay in the category of words starting with "B": bees, bread, butterflies, beer, books, bikes and BIG mountains. As I have witnessed my father reveal and explore his passions, I have come to learn and appreciate the profound connections he has made with nature through observing with his eyes and creating with his hands.

I would not call my father a transcendentalist nor a modernist, but a naturalist—one who looks to love, appreciate, create and understand a vast part of the world around him. Through his exploration of beekeeping and bread making, I have watched my father connect with the world around him—taking time away from the ramble and hustle of human life—to unite with aspects of what truly makes life worth living.

I have come to learn and appreciate the profound connections he has made with nature through observing with his eyes and creating with his hands.



BREAD AND BEES



"My father decided that he wanted to conquer the challenge of coexisting and working with these fuzzy-bellied insects." Beekeeping in itself is a difficult art to learn, master and appreciate. While honeybees appear seemingly calm and passive, in reality they are protective, motivated and relentless workers who strive for perfection. They want no one and nothing to interrupt their process. So naturally, my father decided that he wanted to conquer the challenge of coexisting and working with these fuzzy-bellied insects.

After numerous calls to his longtime friend and fellow beekeeper, Tony, and a trip to the bookstore for "Beekeeping for Dummies," my dad ordered hives and placed them on the back prairie of Fountain Valley School. We then drove up to Boulder to claim his new partners in honey production: a wild swarm of bees that had invaded the barn eaves on Tony's farm.

The next couple of years were a whirl of bee stings, reading, cooking sugar-water solutions, flower planting and overall experimentation on how to properly keep bees happy and producing honey. And yes, it also included incidents such as escaping angry bees by rolling down a hill into a stream.



Labels created by Julia '18 and Abby '16 Gustke



Honey! A dual effort by Gustke and the bees Finally, after many trials and toils, my father harvested his first batch of allnatural, Colorado-raised honey, straight from the hayfields of Fountain Valley. We spent a couple days making labels, cutting honeycomb and finally driving up to Boulder to spin the honey out from the combs. Witnessing the golden river of honey leaching from the spinner into jars-with labels that were crafted by the young hands of my sister and I-revealed a complete process of natural pollen and nectar being turned into a sweet stream of months of hard work on both the bees' and my father's part. He had achieved joining with insects and plants to create liquid gold that dazzled.

Similar to the manner in which my father worked the bees—passionately investing in a painstaking but rewarding process he also applies to making bread. He fills the air of our kitchen and the FVS dorm common rooms with aromas that call to





Gustke's braided poppy seed bread

"My father lives his life with passion and a true dedication to understanding both the human and natural world around him." hungry stomachs just as flowers beckon to honeybees. Various Christmas stollens (a traditional German sweet bread), pumpkin rolls, white breads, sourdoughs, zucchini breads and banana breads are made year-round and are often accompanied by honey created by the very same hands. These breads have filled bread baskets at family gatherings, are given as gifts, and have been the makings of many school lunch sandwiches over the years.

My father's bread will always hold a special place for the girls he has coached on the Fountain Valley swim team. At a 6 a.m. practice, he is known to bring a big pan of his warm cinnamon rolls. And after every meet, he honors a swimmer with the Breadwinner Award, given to an athlete who has shown real grit in competing. Making bread is an act of serenity for my father. I see him relax and enjoy what is not only a hobby, but a way to make himself and others around him happy. It allows him to express his love of the pure action of creating and being passionate about an activity.

Whether it is making bread, working with bees, teaching, taking butterfly photographs or camping with his family, my father lives his life with passion and a true dedication to understanding both the human and natural world around him. From him, I have learned that it is important to love, learn and be passionate about whatever I do, and that by observing processes in nature, I can connect more deeply with this thing called life. \Rightarrow



THE SHIRE FARM

"But where our hearts truly lie is in peace and quiet and good, tilled earth. For all Hobbits share a love of things that grow. And, yes, no doubt to others, our ways seem quaint. But today of all days, it is brought home to me, it is no bad thing to celebrate a simple life."



Sara Figgins '06 and Don Fahler, aka Farmer Figgins and Farmer Don

n 2012, Sara Figgins '06 and her partner, Don Fahler, bought a 10-

acre farm in western Michigan about an hour from Grand Rapids. They named it The Shire Farm after the Hobbit-settled region in J.R.R. Tolkien's Lord of the Rings.

"The Shire had always been a symbol for me of a healthy, rural culture," Figgins says. "At the end of the books, the Hobbits raise a rebellion, overthrow the invading forces and return the Shire back to its previous rural state. Tolkien seems to prescribe voluntary simplicity as a remedy to the problems of modern society."

Farming: Sweet Simplicity and Challenging Complexity

The most rewarding aspect of farming for Figgins has been the process of learning new skills and continuing her education.

"I've learned to grow dozens of different kinds of plants and to raise our own animals and birth new life," Figgins says. "Learning to preserve the harvest, to cook, to build every day is something different and every season has its rhythms and recurring duties; they also have their own flavor, their own particular harvest or bounty. It's said that a farmer who has farmed 20 years has only had 20 times to refine his land and experiment with different varieties and amendments. Every year is a new try, another round in many ongoing experiments. Farming is a constant process of learning, a life of learning and experimentation. For instance, we 'processed' our first beef cow. His was the first birth—besides barn cats—that we had on the farm. I helped guide him to find and suck his mother's teat when he was still wet and steaming. Wanting to make the most of him, we kept many organs and bones for dog food, and I will be attempting to render his fat into tallow for soap, candles and cooking."

And, her greatest challenge?

"It is difficult coming to terms with the fact that we are quite productive. In our first year of operation, we were able to provide full-diet CSA [Community Supported Agriculture] shares of eggs, pork, chicken and produce. The farm pays for itself and produces most of its inputs. Yet it cannot pay for our labors. And yes, we do all the work ourselves."

Bulletin

Lessons Learned

Figgins offers advice to new farmers with the top three things she has learned:

1. Connect with your community; they are your greatest asset. A lot of people get into farming because of the romance of the independent, self-sufficient farmer. But the reality is, the costs of farming are high, both the investment, and the knowledge and labor required. Whether rural or urban, your community is your home, your best source of local knowledge, support and collaboration. These farmers know what has worked in the past and services available in the area. To limit costs, you can develop relationships with your neighbors to borrow or rent equipment, or even start an equipment collective of small farmers who all need periodic use of equipment. You can also collaborate to open new markets (restaurants, hospitals,



Simone and Judy are named after the philosophers Simone de Beauvoir and Judith Butler, because what else do you name black sheep after? Best part of all, they are walking water-powered lawn mowers!

schools) that you wouldn't be able to supply to before, or save and share seeds to reduce costs and promote local food security. **2. Things will go wrong.** Farming is, after all, a risky business. Often we learn things on the farm the hard way, like when a chicken gets killed, a pig escapes or

Farmer Figgins' Tips on Maximizing Your CSA Share



"To get the most out of your Community Supported Agriculture (CSA) share requires some extra prep work upfront, as soon as you get the box. Learn how to best store your

produce for optimum freshness and make the effort to prep your produce as soon as you get home. I'll give a few examples. Treat warm-loving annual herbs like basil and cilantro like cut flowers. Put them in water, put a plastic bag over them and a rubber band around the base, and store in the door of your refrigerator. They'll last much longer. Trim the leaves off of your root crops. You can wash and eat most of them raw or sautéed, or make them into a pesto. Don't store apples and potatoes together. Store ripe tomatoes on the counter, not in the fridge. It's basic information that most of us are sorely lacking on how produce is best stored, but it's easily available on the Internet. The other step I would suggest to make the most out of your CSA is to preserve as you go. Have extra of something and don't think you'll get to it? Blanche and freeze it for winter. Make extra large dishes and freeze half of it to be enjoyed months later. Make dishes that can be flexible with their ingredients and use up lots of vegetables in quiches, salads, stir-frys and soups." plants die. But you can learn something from that. Why did it happen, and how can I stop it from happening again? Don't take failure personally. Instead, take it as a challenge and opportunity to learn. Because there is always more to learn.

3. Expect that you or your partner will most likely have to work another job to be able to afford a farm and to pay for much of its costs. Access to land is the biggest challenge facing young American

biggest challenge facing young American farmers today and paying for it and the farm is no easy feat. This is no failure of you or your farm, but a reality of farming today in America.

Promising Developments for Small Farmers

Figgins finds the growing trends in localization and collaboration encouraging.

"I think we are seeing a change in paradigm in response to the rapid changes in our lives, a shift toward localization and local resilience. There is a movement toward developing and empowering communities and individuals through collective action and self-management to shape their local spheres and to take part in shaping change. This strategy focuses on building societies based on local production of food, energy and goods, and the local development of currency, governance and culture. It's an opportunity to rethink and reinvent local economies within our communities and within our homes.

"In recent years, there has been the growth of food hubs and multi-farm cooperatives and CSAs, which provide support as well as the quantity and scale that small scale farmers cannot achieve sustainably on their own. By working cooperatively, we can share the upfront costs and equipment, share the risk inherent in relying on nature's whims for your product, and share the bounty of our farms to reach a larger customer base. This is something we are going to be actively pursuing and promoting ourselves in our own area starting this year."



The pigs decided to redecorate their pen by moving their hut downhill and then rooting up their old bedding spot for a new wallow.

A Farming Writer or a Writing Farmer?

After graduating from Fountain Valley, Figgins attended Smith College and transferred to Colorado State University where she entered the Intercollegiate Organic Horticulture Program. Three years in, she changed her major to English and creative writing, for which she earned her degree.

"I remember [former faculty] Mr. [David] Maher P '12, '14 telling us a Hemingway quote that greatly inspired me: 'How vain it is to sit down to write when you have not yet stood up to live.' I always loved reading and had aspirations of becoming a writer, but was unsure what I wanted to write about, what really mattered to me. You find the answer to these questions by living, by learning not just what you're against, but what you're for-the paths you take and what passions you take up. For me, that was farming. There is risk and experimentation, there is heartbreak and affection, there is hardship and adversity, there is life and there is death. There is everything you need to become a writer."



The Shire Farm's first calf, Pippin

It's Springtime on The Shire Farm

Figgins reports: "The pigs got out yesterday, telling us that something was wrong with the electric charger. Not long ago, this would have sent me into a state of anxiety, but now I grab some eggs and when I call for them, they come. Four-hundred pound pregnant pigs trot behind me, following me into their pen for an egg treat. One gets distracted and roots for a bit in a compost pile, rolls in cow manure and squeals with delight.

"Spring is the time of plans and projects and planting seeds. The time for starting new life in the faint promise of reaping the benefits in the future, from planning a garden to starting tomato seeds, from planting a tree to assisting in spring lambing. We are on lamb watch now, expecting the birth of five to nine lambs any day.

"This year is our first year as breeders of lambs and piglets, both presenting their own challenges and learning opportunities—birthing, castration, weaning and more. This will also be our first year with our own wool, so I'm looking forward to learning how to spin my own wool for sale and personal use."

"In the spring, at the end of the day, you should smell like dirt."

-Margaret Atwood 🔆

CHECK OUT WHAT'S HAPPENING IN THE FVS DINING ROOM!

In 2013, Fountain Valley School contracted with Flik Independent School Dining to manage FVS's food service. The chefs cook from scratch and use local ingredients as much as possible. Milk and yogurt are from cows not treated with bovine growth hormone. Seafood sources comply with Monterey Bay Aquarium Seafood Watch standards. And a composting program is in the works to help grow the School's hay crop.

A fascinating aspect of Flik's service is that they source produce and fish from Daily Harvest Aquaponics. Aquaponics is a food production system that combines conventional aquaculture (raising fish in tanks) with hydroponics (cultivating plants in water) in a symbiotic environment. The fish, plants and water all contained in one system, which offers several benefits:

The system uses 90 percent less water than traditional farming.

It's all natural and pesticide free. No soil means no soil-borne diseases Produce and fish are truly local There is no off season

The bounty from Daily Harvest Aquaponics that Fountain Valley enjoys includes basil, cilantro, kale, Swiss chard, arugula, sorrel and parsley, and lettuces including butterhead, leaf and romaine. The fish selection includes tilapia and striped bass.



Students visit the aquaponics plant that supplies produce and fish to FVS.

SOUR SUGAR COOKIES A Family Recipe About a Family

by Olivia Rask '16



Every Dec. 24 for as far back as I can remember, my brother, mom and I spend hours mixing, cutting, baking and frosting these cookies, almost to the point of no longer wanting to eat them! These cookies are from a family recipe that my greatgrandmother, who had just a sixth-grade education, created when she lived on a farm in Iowa.

The sugar cookies are distinctive in the sense that the base of the sweet cookie is sour cream. This unusual ingredient

catches people by surprise, at times forcing a disgusted face or a fake compliment about the uncommon taste. However, others find the unique taste refreshing and pleasing.

Of course, this recipe has its traditional sugars and flours; but it's the sour cream that makes the cookies different and memorable. These three ingredients characterize different aspects of my family.

The American Dream is a middle-class, hard working, educated family living in a white house with a picket fence, kids and a dog. While my parents didn't have the picket fences or dogs, they did grow up in that dream. My parents both came from lower-middle class families. My mother—born into a farm family in lowa—worked her whole life with visions of leaving lowa and going on to bigger things. My father—born into a family of teachers—dreamed about the day that students would call him Dr. Rask. They both worked through college and graduate school with student debts and loans along the way. That's the sugar of my family, the American work ethic.

My family is genuinely happy and filled with love. We sit around the dinner table and laugh to tears; we travel around the world and discover new things; and we encourage each other daily to be the best people we can be. After a long day filled with academics, sports and stress, I can always count on my dad to be waiting at home with dinner ready, and my mom to be there with her ears open and ready to listen. That's the flour of my family, the typical happy American family.

However, what makes us memorable—what makes us unique—is not our sugar and flour, but our sour cream. As a family, we have lived in six different houses, celebrated birthdays and holidays as we lived abroad, and have spent the last four years baking our sour sugar cookies in tropical weather. We have spent extensive amounts of time in ICUs and hospitals, forming personal relationships with pediatric cardio-surgeons and oncologists. We've lived thousands of miles apart, but we make the effort to keep our relationship close. These experiences make up some of my family's sour cream.

It's the sour cream that puts a smile on my face when I think about coming home at night. We wouldn't be who we all are without the essential sugars and flours, but what makes me protective and appreciative of my family is how different the sour cream is and how some people cannot understand the unique taste.

Rask's mother is Dr. Jill Tiefenthaler, president of Colorado College, and her father, Dr. Kevin Rask, is an economics research professor at Colorado College.

Recipe DOUGH

- 5 cups all-purpose flour
- ¹/₂ teaspoon salt
- 1 teaspoon baking powder
- 11/2 cups white sugar
- 1 cup butter
- 1 teaspoon vanilla extract
- 2 eggs
- 1 cup sour cream
- 1 teaspoon baking soda

ICING

- 4 cups confectioner's sugar
- 1/8 teaspoon salt Milk
- 1 teaspoon vanilla extract

DIRECTIONS

- 1. Sift together flour, salt and baking soda in bowl and set aside.
- 2. Cream sugar, butter, vanilla and egg. Beat two minutes.
- 3. Add sour cream and beat well.
- 4. Add dry ingredient mix (flour, baking soda, and salt) and blend well.
- 5. Roll on floured board to desired thickness.
- 6. Cut with cookie cutters.
- **7.** Bake on greased cookie sheet at 350°F for 10 minutes.
- Allow cookies to cool completely before decorating.

Frosting

- 9. Pour confectioner's sugar into bowl. Add salt.
- **10.** Stir in milk, one tablespoon at a time until spreadable. Add vanilla extract. Mixture will thicken slightly as it sets.
- **11.** Put icing in smaller bowls and use food coloring to make different colors.
- 12. Lay decorated cookies on wax paper to dry.

FVS FACULTY RECIPES We asked for their favorites, and here are a few.



Chicken Green Chile

English Department Chair Dave Reynolds P '13, '18

Growing up in New England, I did not know green chile. I knew red bean and meat chili.

When I moved to Colorado in 1992, I read a recipe for pork green chile and was introduced to the glories of real green chiles grown in Pueblo and New Mexico. I am now a convert. I buy roasted green chiles from farmers' markets in late summer and freeze some to get me through the winter. There are varying degrees of heat in green chiles, so make sure to make your preference known when buying.

- 1. Make or source two quarts of chicken or vegetable broth.
- Cube two pounds of chicken and toss with two to three tablespoons of dried Mexican oregano.

- **3.** Brown chicken in olive oil. Remove from pan and set aside.
- 4. Saute two diced onions in olive oil until soft.
- Add a few cloves of minced garlic (to your taste) to the onions and saute for 30 more seconds. Add a big pinch of Mexican oregano to the onion/garlic mixture and remove from heat.
- 6. Remove the charred skins from one to two pounds of roasted green chiles and dice.
- Combine all ingredients and simmer for 30 minutes.

Serve as is or with sides of croutons and shredded cheese (and beer).

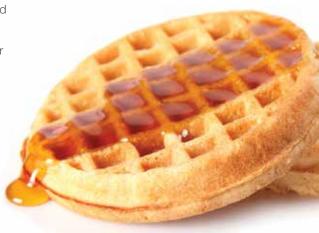
Wednesday Waffles (or Sunday Stroopwafel)

Brenna and History Faculty Mike Payne

As houseparents, the Paynes have been serving up waffles in FVS residence halls for nearly 10 years. Depending on their duty nights—and alliteration is important here their waffles are called Wednesday Waffles or Sunday Stroopwafel. To meet demand, the Paynes now have a double-decker waffle maker.

- 1¾ cups all-purpose flour
- 1 tablespoon baking powder
- 1 tablespoon sugar
- 1/2 teaspoon salt
- 3 eggs
- 1/2 cup butter, melted
- 11/2 cups milk

Mix all dry ingredients. Mix all wet ingredients. Pour wet ingredients into dry ingredients, and be careful not to overmix or the batter will become stringy. Cook on waffle iron.



Here Fountain Valley School of Colorado

Portuguese Shrimp

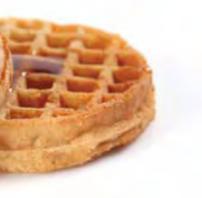
Director of Studies and Mathematics Department Chair Deb Prantl

"When [my husband] Chris's dad was alive, he lived in Gulf Breeze, Fla. Every time we would visit him, we would drive to Joe Patti's in Pensacola to buy fresh shrimp and loaves of French bread. One of those loaves would never make it home as we would eat it in the car. And that night, we would have Portuguese shrimp and dip the bread into the marinade/sauce."

Marinade:

- 1 stick melted butter
- ²/₃ cup olive oil
- 3-5 crushed garlic cloves
- 2+ teaspoons black pepper
- 1/2 cup lemon juice
- 21/2 teaspoons salt
- 2 teaspoons cayenne pepper (or to taste)
- 1 tablespoon Worcestershire sauce
- 5 pounds unpeeled raw shrimp

Toss the marinade and shrimp and refrigerate for one to three hours. Cook 10-15 minutes in a 350 degree oven or until all shrimp are pink. Serve with French bread to dip in the sauce.



Miso Salad Dressing

Languages Department Chair Stéphanie Kimlicko P '17

"Here's my latest salad dressing creation."

- 1 tablespoon miso
- 1 tablespoon boiling water

Juice of 1/2 lemon

- Honey to taste
- 1-2 cloves garlic, minced
- 2 tablespoons extra virgin olive oil

Pour the boiling water over the miso and stir to make a smooth paste. Add the rest of the ingredients and blend together.

Wild Rice Pie

Co-Director of Communications Jeanne Olive P '08

"Growing up in Minnesota, wild rice was a staple in my home. Here, a recipe which we called wild rice pie, is in fact more like a Yorkshire pudding. It makes an excellent side or main course."

- Cook ½ cup wild rice in three cups of salted water until done. Drain. Set aside.
- 2. Preheat oven to 450 degrees for 30 minutes.
- **3.** Warm one cup of whole milk to room temperature.
- 4. Beat three eggs in with the milk.
- 5. Whisk in one cup flour to the egg/milk mixture.
- 6. Add salt and pepper to the mixture to one's liking.
- 7. Melt ¼ cup butter in a pie baking dish.
- Stir the wild rice into the milk/egg/flour mixture and pour into the baking dish.
- 9. Bake for 30 minutes until puffy and browned.





Barry Brown '69 GENERAL COUNSEL FOR OPERATIONS AND ENVIRONMENT, SOUTHWEST AIRLINES

1. What is your idea of perfect happiness?

"Perfect" should not be the enemy of good! Time with family, friends or taking deep breaths are all pretty darned good. When the Yankees win the World Series, even better!

2. What is your greatest fear?

Loss of a child.

3. What do you consider the most overrated virtue?

Any and all of them when taken to an extreme: faith when it is blind; humility when it becomes arrogance; integrity when it becomes too self-righteous, etc.

4. What is the quality you most like in a person? Genuineness

5. Which talent would you most like to have?

I'd like to actually know what Buddy (one of my dogs) is trying to tell me.

6. If you were to die and come back as a person or a thing, what would it be?

A friend of Buddy's (see question 5).

7. What is your most treasured possession?

My FVS football jersey - I still have it, though not sure it would fit!

8. What are you reading?

I don't read as much as I'd like (or I should), but just finished Go Set a Watchman.

9. What is it that you most dislike?

Dishonesty in people.

10. What is your motto?

Just another day in paradise!

Education: B.A. in English, University of Pennsylvania, J.D., University of Texas School of Law

Family members:

Wife, Barbara Cohen – just celebrated our 35th anniversary. Son Jacob is an aspiring comedy writer currently working in Los Angeles as a writer's assistant on Last Man Standing. Daughter Annie works at Southwest as a senior associate in supply chain

management.



Dean Dowson '91, P '17 PRIVATE WEALTH ADVISOR

1. What is your idea of perfect happiness?

Perfect happiness is living in blessing 24/7. This means appreciating the value of each moment in life, good or bad.

2. What is your greatest fear?

Insert Marianne William's poem, "My Greatest Fear."

3. What do you consider the most overrated virtue?

Exterior beauty

4. What is the quality you most like in a person?

Authenticity, honesty and openness. I couldn't go with just one quality.

5. Which talent would you most like to have?

Piano playing skill

6. If you were to die and come back as a person or a thing, what would it be?

Nelson Mandela

7. What is your most treasured possession? Family

8. What are you reading?

Iron John by Robert Bly

9. What is it that you most dislike? Judgment

10. What is your motto?

When in my blessing, people are energized toward a higher level of openness and joy.

Education: B.S. in business, University of Idaho

Family members:

Wife, Mandy Dowson Children: Mckinna Dowson '17 and one on the way!



Hope Kapsner P '17 "QUEEN BEE" AT L QUARTER

CIRCLE RANCH, LLLP

- **1. What is your idea of perfect happiness?** A warm bath and a good book
- **2. What is your greatest fear?** Being tipped over in a port-a-potty

3. What do you consider the most overrated virtue? Righteousness

4. What is the quality you most like in a person? Humor

5. Which talent would you most like to have? To be good at public speaking

6. If you were to die and come back as a person or a thing, what would it be?

Maria Callas or any opera singer

7. What is your most treasured possession? My memory

8. What are you reading? Swiss Watching by Diccon Bewes

9. What is it that you most dislike? Intolerance

10. What is your motto?

"With the new day comes new strength and new thoughts." Eleanor Roosevelt

Education: B.A. in history, Colorado College

Family members:

Husband, Matt Kapsner Children: Bryce Kapsner '17, Quinlan Kapsner (hopefully FVS '20)



Kevin Rask Ph.D., P '16, '19 ECONOMICS RESEARCH PROFESSOR, COLORADO COLLEGE

1. What is your idea of perfect happiness?

Camping on a mountain river in July

2. What is your greatest fear?

Outliving my children

3. What do you consider the most overrated virtue? None are overrated

4. What is the quality you most like in a person?

Authenticity

5. Which talent would you most like to have?

The ability to perfectly control a golf ball

6. If you were to die and come back as a person or a thing, what would it be?

Eagle

7. What is your most treasured possession?

None of my possessions rise to the level of "treasured."

8. What are you reading?

The Second Machine Age...and People magazine and Entertainment Weekly

9. What is it that you most dislike?

Disregard for others

10. What is your motto?

I've never had one.

Education: B.A. from Haverford College, M.A. and Ph.D. from Duke University

Family members:

Wife, Jill Tiefenthaler Children: Olivia '16 and Owen '19



Gregg Thatcher '84, P '17

VICE PRESIDENT, INVESTMENTS, RAYMOND JAMES

1. What is your idea of perfect happiness?

This week, an environment where my Facebook feed, water cooler conversations, etc. are not dominated by political zealots

2. What is your greatest fear?

Leaving the world less better off for our children and grandchildren

3. What do you consider the most overrated virtue?

Patience – sometimes it is good and right to be patient, and sometimes it is good and right to jump in headfirst and get going.

4. What is the quality you most like in a person?

Trust and honesty

5. Which talent would you most like to have?

Clearly see the future. Yes, I would see some bad things but also would certainly avoid some major mistakes.

6. If you were to die and come back as a person or a thing, what would it be?

A sloth

7. What is your most treasured possession?

I'd say my wife and kids, however, I'm pretty sure I don't possess them. How about a fly rod that belonged to my great uncle and was made in 1912?

8. What are you reading?

I read multiple books at a time. Currently on my Kindle: Cometh the Hour, Energy Bus, Rise to Greatness and The Rational Optimist

9. What is it that you most dislike?

Broccoli

10. What is your motto?

I don't really have one

Education: B.S. in agricultural economics, University of Arizona; chartered financial analyst

Family members:

Wife, Pam Children: Hannah and Ben '17 -

Spreading Awareness about Human Trafficking



Gochman fills a sidewalk crack.

Molly Gochman '96 read an article about human trafficking that cited alarming statistics: estimates say nearly 36 million people worldwide are currently living in some form of slavery, be it sex slavery or labor slavery, with 60,000 of them in the U.S. Children account for 26 percent of today's slaves.

Gochman is a New York-based activist and artist. She came up with the Red Sand Project to raise awareness about human trafficking. This participatory public artwork asks people to fill in cracks in local sidewalks with red sand. The red lines of sand are a metaphor for the millions of trafficked people who "fall through the cracks." Gochman sends out Red Sand Project toolkits free for the asking, along with fact sheets about human trafficking.

More than 25,000 people from all 50 states and countries around the world have participated in the project, creating their own activist artworks.



Gochman leading a Skype workshop on Unity Day

Fountain Valley School Participates

On Unity Day, Fountain Valley School's annual diversity celebration, Gochman led two workshops via Skype. She educated students on human trafficking and fielded many questions. The students each had their own Red Sand Project toolkit and filled in sidewalk and pavement cracks throughout campus. A local Colorado Springs television station took interest and ran a story about Gochman and Fountain Valley School's involvement in the project.



Students filled cracks throughout campus. The red sand has withstood snowfall, wind and rain.

The Valley by Samuel Marquis '79

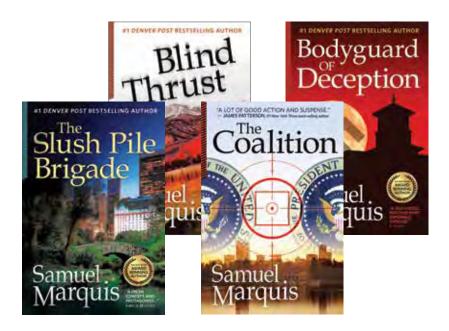
I wrote my first novel at Fountain Valley. It has to rank as one of the most stunning examples of juvenile incompetence in the annals of the literary world.

n 1977, when I tumbled out of my parents' Jeep onto the Fountain Valley School campus, I had no inkling that "the Valley" (as the Western preparatory school would soon become known to me) and its encompassing geographic area would one day have such a lasting impact on my life. True, I was a wide-eyed teenager with a penchant for troublemaking at the time; but all the same I never would have predicted that the school, its inspiring English teachers, and the surrounding prairie and rugged backdrop of Pikes Peak would serve as the framework for a career as a novelist. In fact, they provided critical fodder for a series of Coloradobased suspense novels-four suspense novels to be exact-each unique except for one recurring feature: all the books have included several of my real-life FVS cohorts as quirky fictionalized characters and/or Colorado Springs

as the featured setting. But it goes deeper than that. You see, I began my career as a writer at Fountain Valley.

My first two novels, The Slush Pile Brigade and Blind Thrust (released in 2015), both were No. 1 Denver Post bestselling novels for fiction. In addition, Blind Thrust, an earthquake thriller, was an award-winning finalist in the fiction: thriller/ adventure category of the USA Best Book Awards. It was also named Foreword Reviews' 2015 INDIEFAB Book of the Year award finalist (adult fiction: thriller and suspense). All of which means little except this: it might never have happened if not for Fountain Valley. FVS is the place where this rapscallion first developed an insatiable desire to—if not become a professional novelist—write authentic stories that come from the heart. Deep down, I probably always wanted to be a writer, but it was at FVS where I first developed the tools to find genuine inspiration in reading and writing. I wrote my first novel at Fountain Valley. In all honesty, it has to rank as one of the most stunning examples of juvenile incompetence in the annals of the literary world. I tried in vain to recreate the passion and authenticity of Nathaniel Hawthorne's The May-Pole of Merry Mount by reimagining it as a modern tale. It was my senior project—working under pipe-smoking English faculty **Chuck Emery '38**—and it was an absolute disaster. I scrawled out the novel on a yellow legal pad and, although I know that the manuscript is stashed somewhere in the basement of my house, I pray that it never again sees the light of day.

But as bad as my attempt to update Hawthorne's classic was, it marked the beginning of me becoming a fledgling novelist. In addition to Emery, my English teachers at FVS were **Will Robinson**, **Jake Emery '71** and **Dick Henchey**. Through all of them—but particularly Robinson and Jake Emery—I developed a passion for the English language and written word that has carried on for more than 35 years. Deep down, I probably always wanted to be a writer, but it was at FVS where I first developed the tools to find genuine inspiration in reading and writing. James Fenimore Cooper,



Hawthorne, Melville, Hemingway, Fitzgerald, Faulkner, Tennessee Williams, Erskine Caldwell these were the authors that I came to know and love at the Valley. Thanks to Robinson—an expert on Hemingway and the curmudgeonly author's legendary biographer, Carlos Baker—I came to especially treasure the spare yet emotionally charged prose of Papa Hemingway.

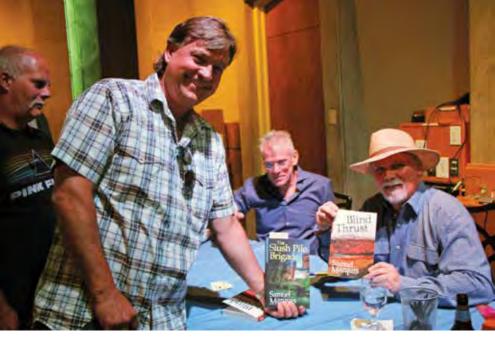
But if the Valley was where I first looked into a mirror and saw a rudimentary author, it is the friendships forged and the outlying southern Colorado physical setting that have made it repeatedly into my books. For example, The Slush Pile Brigade follows unknown author Nick Lassiter and his eccentric group of friends as they confront the world's second best-selling author who stole his promising book, Blind Thrust, from the literary slush pile. Two of these amigos are based on my lifelong friends John Welch '79 (as CU Professor of Anarchy Studies Frederick N. Welch, aka Squelch) and Peter Frautschi '79 (as ascot-wearing millionaire M. Frautschi Claussen, aka Claggebart). The book also features fictionalized cameos by FVS board member Link Nicoll '79 (who provided the cover photo for my author's website as well as PR photos), Jake Emery (as a CIA black ops officer), Ben Paddock '79, John Kohnstamm '80 and Peter Sturgis '78.

Blind Thrust and my third suspense novel, The Coalition, also feature FVS characters in fictionalized roles. I started the practice originally for not just my FVS buddies but for some of my grade school, college and adult friends as an inside joke. However, once I told people what I was doing, they were excited about being in the books and lobbied for expanded roles. During my Denver book launch last fall, I offered a chance for my guests/fans to be in future books. They were given three character choices: hero, villain or morally ambiguous. The sign-up resulted in the addition of still more FVS characters for The Coalition, including former FVS board president Greg Osborne '81 as the president of the United States.

While carving out roles for my old FVS cohorts has been a light-hearted exercise, the settings and major characters for my novels have been influenced by my time spent at the Valley. Blind Thrust takes place largely in and around Colorado Springs and features energy tycoon Charles Prometheus Quantrill, who resides at The Broadmoor. The Coalition also spends time in the Colorado Springs area and features antagonist Benjamin Bradford Locke. He is the leader of the nation's largest Christian religious-right political organization-Springs-based American Patriots-and a denizen of the Old North End. My World War II espionage thriller, Bodyguard of Deception (book one of a WWII trilogy), takes place at a fictional German prisoner of war camp (named Camp Pershing and modeled after Camp Trinidad, 1943-1946) plopped down on the prairie just a few miles east of FVS. Much of the action in all of these novels takes place on the streets of Colorado Springs, the prairies east of Colorado Springs ("prairie-trucking" anyone?), and atop Cheyenne Mountain and Pikes Peak.

As an example, here is a scene that takes place in Widefield in The Coalition:

THE FIFTEENTH OF NOVEMBER seemed like it would be no different than any ordinary fall day - certainly not one that would go down as one of the bloodiest in Colorado history along with Sand Creek, the Ludlow Massacre, Columbine, and Aurora. The sky was razor-blue with wisps of white, the sun a subdued peach orb above the vast Great Plains to the east. The temperature was cool in a hearty autumn way, and a brisk wind stirred the fallen leaves, swirling them about. On the mountains to the west lay a fresh veneer of snow, like a shawl on the shoulders of a handsome elderly woman, Georgia O'Keeffe perhaps. The clear skies, chilly morning air, and spectacular backdrop of mountains seemed to reinforce the idea that this was truly God's country, as many native Coloradans claimed, without reference to an actual deity, but to a natural physiographic majesty greater than humankind.



As if they understood this in some ineffable way, Jennifer and Susan Locke were preoccupied with their thoughts as they pulled into the parking lot of _____ in Widefield, a suburban enclave a few miles south of the Springs.

I left out a key word because, well, I want you to read the book. But it goes without saying that the scene might never have been written if not for my teen years spent at the Valley. And I would wager that the following excerpt from Bodyguard of Deception might not have either:

With the mid-morning breeze at her back and her appaloosa tethered nearby, Katherine Templeton — owner of Left Hand Ranch and Colorado Springs' opulent Broadmoor Hotel stared out at the Great Plains from a rocky knob of Cretaceous limestone that skirted the western edge of her ranch. She was comfortable in her wide-brimmed western hat, embroidered leather riding skirt, and handtooled riding boots. Spread before her was a monstrous herd of bawling beef cattle, and she couldn't help but picture what the land It goes without saying that the scene might never have been written if not for my teen years spent at the Valley.

But today it was all just an illusion.

before her had looked like back in the time of the buffalo—before the cattleman had wrested control of it from the lance-wielding Plains Indian a century earlier.

Imagining a colossal herd of the shaggy, cloven-hoofed beasts, she remembered back to her schoolgirl days when she had read the exciting Western tales of one of her favorite authors growing up, Karl May. The late nineteenth-century German novelist, prone to literary embellishment but nonetheless wildly popular in his day, had recounted the adventurous exploits of noble chief Winnetou, leader of the Mescalero Apaches, and his scouting partner, blood brother, and loyal friend Old Shatterhand. She took a deep breath and felt somehow whole, pure, connected as her mind drifted back a century to the world of the buffalo and wild red men who had hunted them in Karl May's inspiring novels. And then, after a few minutes of quiet reverie, the past slowly metamorphosed once again to the tangible present and she was no longer overlooking a massive herd of buffalo, but a herd of bovines bearing her distinctive brand: LH with an arrow through it. She had named the ranch after the illustrious 1860s Arapaho Peace Chief Niwot, or Chief Left Hand as the southpaw's name was translated into English.

After giving her horse a little nugget of salt, she climbed back into the saddle and headed back to the ranch house. By the time she had combed him down and was climbing the freshly varnished wooden steps to her house, her top ranch hand, Jack Running Wolf, and three other cow hands rode up with a pair of mounted men with their hands tied to the saddle horns. She had a total of eleven men working for her as ranch hands, four of whom were young Jewish men that she had helped escape from Paris when the SS was rounding up French Jews and deporting them to the Natzweiler-Struthof concentration camp in the Alsace-Lorraine area.

She squinted into the late May sunshine. 'Looks like I owe you a dollar, Jack. You caught the rascals.'

The Comanche Indian nodded. 'Yes, ma'am. They were heading for Wild Horse.'

The Valley. The name still resonates powerfully for me today: the people, the land, the authentic aura of the West. But more importantly, it provided me with the foundation to spin uniquely Western tales and the desire to become a professional novelist. Thank you to those who saw potential and offered early encouragement to a spirited young lad (translation: a hellion who quite possibly deserved to be straitjacketed). Because, in recalling that first manuscript I penned, I realize how you helped turn my youthful inclination towards mischief-making into a lifelong love for the written word. And ultimately, I know I wouldn't be realizing my dream of being a novelist today without you.

Samuel Marguis '79 is a bestselling, awardwinning suspense author who works by day as vice president-hydrogeologist with Cameron-Cole, an environmental consulting firm in Boulder. At FVS, he was the winner of the 1979 Varsity Club Award, given to the top athlete in the school (Marquis was an all-league soccer player, ice hockey team co-captain, and two-time all-state lacrosse player). He earned his B.S. degree in geology at Denison University and his M.S. degree in geology at Southern Methodist University. Marguis lives in Louisville, Colo., with his wife and three children and still plays competitive lacrosse, having competed in the 2014 U.S. World Lacrosse Games. His website is samuelmarquisbooks.com. - 🔆

The Valley provided me with the foundation to spin uniquely Western tales and the desire to become a professional novelist.

These Are Your Class Agents!

They volunteer their time, energy and leadership to keep you connected to your classmates and the School. Look up their email by logging on to the alumni pages of the FVS website, or by downloading the app (see p. 11). Say hello, send your latest news to them for the Bulletin, find out about alumni get-togethers, and learn what's happening at Fountain Valley. And thank them!

Reunion-year Class Agents are in bold.

Wellslake D. Morse '45

William W. Shane '46 G. G. Gardner '48 Wallace H. Rowe '49 Rodney O. McWhinney '51 Robert A. Rahm '54 Daniel B. Thatcher '55 Michael H. Collins '56 William H. Mullin '57 John B. Carraway '58 Jonathan T. Patten '60 William H. Griffiths '61 Norman M. Jones '62 Lewis J. Surdam '63 William F. Bishop '64 George Y. Duffy '65 Peter D. Packard '66 Frazier C. Hollingsworth '67 Robert B. Horner '68 Hoyt W. Bacon '69 Houston R. Harte '70

Neil F. Albert '71 Charles S. Henderson '72 Daniel H. Cathcart '74 James E. Bachant '75 Douglas P. Eberhart '76 Janet A. Dulin '77 Pat W. Liston '78 Barbara A. Trask '79 Anthony S. Sanchez '80 J. G. Osborne '81 Timothy D. Smith '82 Kerrigan R. Bennett '83 Gregory L. Thatcher '84 Stephanie B. Carter '85 Charles E. Harrison '86 Burton J. McLucas '87 Mark D. Sather '88 Christopher J. Bellios '89 Jeffrey A. Ranta '90 Whitney J. Pedian '91 Robert A. Wyche '92

Juniper Hunter '93 Stephanie E. Ionita '94 Douglas A. Nathan '95 Alexandra L. Slater '96 Charles E. Riley '97 Alison B. Christofferson '99 Kate Mauirro '00 Claire E. Anderson '01 Meghan L. Lilly '02 Stephanie A. Barr '03 Lukas S. Strandberg '04 Brennan D. Jones '05 James R. des Cognets '06 Margaret M. Hanna '07 Min Jae Kim '08 Emily A. Hanna '09 Cassandra A. Eppler '10 Davis M. Tutt '11 Kimberly A. Donaldson '12 Trevor J. Shott '13 Kiira E. Walsh '14 🔆

Class Notes

Assistant Director of Advancement and Alumni Affairs Eric Kronebusch

50s

JAMES ORBAN '59 continues to practice dentistry and loves going on dentist missions around the world.

60s



at the book signing event for his new book, Dana Crawford: 50 Years Saving the Soul of a City. It details how Crawford convinced a group of wealthy investors to buy historic buildings in the 1400 block of Larimer Square —

Mike McPhee '65

where Denver began — to save them from the wrecking ball. McPhee worked 35 years as a reporter and newsman for various New England dailies, the Associated Press and the Denver Post, where he shared in the 2000 Pulitzer Prize. He has written for The New York Times, The Washington Post, International Herald Tribune and other print media; he has appeared on Nightline, Today, Good Morning America, NPR, CNN and other broadcasts. McPhee lives in Denver.

SPERRY HUNT '66 is now a senior systems analyst programmer at the Fred Hutchinson Cancer Research Center. He's worked as a musician, music teacher, carpenter, plant foreman and for many years, a computer programmer at a major Seattle cancer research center. At heart, he is a storyteller. He has written dozens of songs, five high-concept screenplays and most recently, a middle-school science fiction series. Hunt has had one songwriting book and one short story published. He is a member of Society of Children's Book Writers and Illustrators, performs his own music locally and sails. He lives in Seattle with his wife.

HUGH KARRAKER '66 is executive producer of a new documentary film about Bakelite and its inventor, Karraker's great grandfather, Leo Baekeland. "All Things Bakelite" documents the first wholly synthetic plastic including its invention in 1907, its uses and its influence on 20th century design and consumerism. Baekeland was a Belgian-born and educated chemist and industrialist who immigrated to America and also invented Velox photographic paper in 1893. The documentary will be shown at film festivals and will be screened at various venues around the world, including FVS Reunion 2016! It will be available on the Internet and for sale on DVD. A trailer of the film can be found on YouTube by searching "All Things Bakelite."



The Santa Fe Children's Museum honored the late **Alfred von Bachmayr '66** with a plaque in the garden to recognize his many contributions to the museum, including the iconic cottonwood stump amphitheater.

BRENT ABEL '67 and his wife, Mai, won the 2015 National USA Husband/Wife (combined age 100) Hard Courts. This is their fourth national title (one on grass, two on clay, and now one on hard courts). Abel is the founder of WebTennis, an online tennis instructional site, established in 1999.

JIM SCOTT '68 is chairman of the board of directors for First Interstate BancSystem, Inc., in Billings, Mont., succeeding his brother Thomas Scott, who retired.

DAN CITRON '69 had cross allegiances during the 2015 Colorado high school boys soccer season. He is a loyal Dane with fond memories playing for coach John Raushenbush and winning the Headmaster's Cup championships in 1968 and 1969. But his loyalty was tested when the FVS varsity boys soccer team went up against Kent Denver twice this fall. His son, Haiden, plays midfield for Kent. The first match in the regular season ended in a tie, and Citron wrote, "What a game it was! The FVS boys were outstanding-battling for every possession and playing with great skill and teamwork-giving the Kent boys all they could handle. As the final overtime expired, this FVS graduate and Kent dad saw winners on both sides-and walked away from the field proud in every way." The teams met again at state finals, where Kent won 2-0. -

CLASS NOTES

70s



Houston Harte '70 donned an FVS cycling jersey given to him by Dean of Academics Rafael Muciño when they met for dinner in San Miguel de Allende, Mexico. Harte rode in Los Picachos, a mountainous area that Muciño describes as "hardcore stuff."

GRIFFIN DUNNE '74, along with Danny Glover and Anthony Edwards, star in the new movie "Consumed," a political thriller set in the world of GMOs (genetically modified organisms). It follows a single mother who goes on a journey to uncover the cause of her son's mysterious illness.

GARY MAHLER '75 is a corporate pilot for Office Depot and says, "All is good!" He lives in Florida.

80s

SUSAN ENFIELD '83 says her life is full. "My kids Jack and Layla are now 12 and 14. I'm happy to be in Boulder 15 years and counting. I keep busy working with digital and print editorial work, doing yoga and getting outside."

JULIANA FROST '83 works at Chico Basin Ranch as the director of education. Her son, Kaleb, is a sophomore at Montana State University.

DAVID GOULD '83 sends news: "I am working as assistant head of school at Bethany School in Cincinnati. My wife, Beth, and I are feeling very grateful. Sam is a sophomore at Colorado State University studying computer science. Asher is a ninth grader." **DEB HAZLETT '83** lives in Minnesota with her husband, Kirk. "We have three boys: Eddie 22, Tristen 20 and Colton 16, and grandbaby Beckett who is 2! Tristen just finished his hockey career by playing junior hockey last season in Canada, and he will attend the University of Nebraska. Kirk and I own a sales representative company."



Jean LeSourd '83 and her husband, Chris Boardman, hiked Machu Picchu.

From SARAH MARINER '83: "I am teaching 7th and 8th grade at a small independent school in Anchorage. This semester, I pulled my dad's [former science faculty JIM MARINER P '82, '83, '88, GP '14, '16] old books out to teach about Darwin and natural selection. Both of my daughters went to FVS. My youngest is graduating this year, and my other daughter is attending California College of the Arts."

DONNA SCHOU '83 teaches high school photography in a large public school north of Seattle. "I earned my sailing teaching certification. This year, I spent time with SARAH MARINER '83, JULIE FROST '83, GINNY BROWN FOOS '83, ROS MCGARY '85 and TANYA THOMAS '83."

STEPHANIE CARTER '85 had a busy year with family and work. "Wallaroo Hat Company continues to grow, and we recently purchased a new corporate headquarters in Boulder. We went to visit our son, NICK '13, in Madrid, Spain, this fall where he was studying abroad. Our other son, ALEX '16, is now at Missouri Military Academy as a senior and is loving it. Our daughter, CELESTE '19, started at FVS in January. It is a bittersweet time. I see a lot of SUSAN ENFIELD '83 here in Boulder and am in touch with JILL GRUENBERG '87 and DANI WALSH '85.

90s

Poet **CHRIS MARTIN '96** is the author of Becoming Weather (Coffee House, 2011) and American Music (Copper Canyon, 2007), chosen for the Hayden Carruth Award. Coffee House also published his third collection of poems, The Falling Down Dance, in November. He is a visiting assistant professor at Carleton College and is an editor at Futurepoem books.

An update from **LAURIE PETERSON '96** on her toy start-up Build & Imagine: "We have since won a bunch of awards and have received very positive feedback from parents, kids and retailers. We have more than 100 5-star reviews on Amazon and just had a successful debut on QVC, plus we released two new play sets."

CALE VANVELKINBURGH '97 is the new assistant principal at Sacajawea Middle School in Bozeman, Mont. He says, "I am very excited to be a part of this school as it has an incredible principal, a talented and caring staff, and a tremendous amount of support from the local community. It is an honor to be included in the school that both my boys, Declan, 4, and Rory, 2, will be a part of. Currently, SMS is about 700 students strong and growing." VanVelkinburgh also shares, "I miss my classmates and hope that they are all doing very well. Those of us who have opted out of the Facebook phenomenon

live in the social shadows and hear only bits and pieces of the 'going-ons' of others. But what I hear is exciting. Thank you again FVS for showing me the power of learning and engagement, and inspiring me to follow this passion."

MORIA EGGERS BESLEY '99 reports:

"We moved to Rainier, Wash., and just closed on a 10-acre farm with my brother, **GABE '96**, and his fiancée, Kat McClain. We are living here and planning a fully sustainable farm. My husband, Seth, and I welcomed our son, Azure Rey, in November 2015. He is growing beautifully!"



Mike Jones '99 has big news: "I met my wife, Jessica, in July 2013. It took me less than a year to know she's the one, and I proposed during a San Diego vacation in March 2014. We got married at Sacred Heart Catholic Church in Colorado Springs in January 2015. Four months later, we found out we had a baby on the way! Baby girl Hailee Lynne Jones arrived on Jan. 4, happy and healthy. Jess is a first-grade teacher at Gold Camp Elementary in Cheyenne Mountain District 12. I'm in my 13th year working in software sales, the last five years with HP Enterprise."

00s



Marsha Yoder '00 finished her B.A. in psychology in 2006 at the University of Colorado. This year, she completed her B.S. in nursing, summa cum laude, at the University of Northern Colorado. Daughter Novalee

Sage Yoder (named after Sage residence hall) is 17 and will graduate from high school this May. Marsha and her husband, Kory, live in Greeley, Colo., and have two other children, Kennadee, 8, and Kam, 5.



Kai Girard '00 and Christen Kiser '04 married on Aug. 22 in Skagit Valley, Wash. Kiser says: "Several FVS alums celebrated with us. It was a beautiful day, and we are so grateful for the continued friendship and connection to Fountain Valley School." Left to right, Chris Snipes '00, Alli Qubain Carlson '06, Aaron Bennett '00, Meryl Storb '04, Kai Girard '00, Christen Kiser Girard '04, Marian B. Gibbs '00, Charlotte Black '02, Sean Kiser '03

One of CHANTELLE BLUE ARM '04's

star quilts is in the permanent collection of the Smithsonian's National Museum of the American Indian in Washington, D.C.

TESS HOWSAM '06 is the artistic director of Exquisite Corpse Company, a Brooklynbased integrated arts company. Last summer, she produced Secession 2015 at a house on Governors Island. Inspired by the Vienna Secession artistic movement at the turn of the 20th century, the event was a "living gallery" filled with original art created in response to works from Viennese artists. Additionally, theatrical performances about the artists of the period took place in the house. Howsam graduated from Bard College with a degree in playwriting.



At an event in Fort Collins, Colo., celebrating Colorado conservation were, left to right, Natalie Anderson '08, Stephanie Barr '03 and Maggie Hanna '07.



It was a grand FVS reunion at **Max Winkler '04**'s wedding. Front row, left to right, former faculty **Paul Kim**, **Dillon McGrew '03**, **Mera McGrew '06**, **Jack Macintyre '03**, English Department Chair **Dave Reynolds P '13**, **'18**, **Kristen Winkler**, **Max Winkler '04**, **Connor Rorke '03**, **Judson Monroe '04**, **Ned Bothfeld '04**, **Charlie Thompson '01**, **Joe Sedlak '03**, **Chance Carraway '04**. Back, **Melissa Komadina '04**, Music Director **Charlie Kurchinski**, **Will Phelps '04**, **Evan Martz '03**.



Alumni news from English Department Chair **Dave Reynolds P '13, '18** after his Los Angeles trip last summer: "I had some great

connections with Fountain Valley alumni while in L.A. First, while walking Abbot Kinney Boulevard in Venice Beach, I saw Todd Reed '92's new jewelry store. I walked in and met him and Lily Wilson '91 who works there. We had a great chat about jewelry, FVS and life. We then walked the area with Molly Creeden '03. She continues as a freelance writer for Vogue and other publications. I then met up with Matt Reichman '97, Brian Leavell '98, Irene Neuwirth '94 and Sarah Downey '08. Matt has a young son named Judah. He works as VP of current production at Bravo. Brian is making movies and TV as both writer and director. He was head writer for seasons two and three of Duck Dynasty. Sarah is working at TNT CBS and loving it. She enjoyed meeting the older alums and making connections. It was a great night, and their love of FVS was palpable."

ARIEL ALLEE JUMBO '07 is attending Colorado State University-Pueblo where she is studying for a second bachelor's degree, this one in nursing.



Kalen Keir '07, second from right, visited FVS and the Mountain Campus in October this year. While on campus, Kalen taught a vocal course to the choir class.

As seen on Lululemon Athletica San Antonio's Facebook featuring our own **CLARA STIEFEL '08**: "This Colorado Springs native and local yoga instructor is passionate about sharing the healing benefits of her practice. Between hectic work days and studying for the MCAT, she finds teaching a 'little slice of heaven' in a packed schedule...What is her big, hairy, audacious goal? Med school, baby."

YEYOUNG "KAYDENCE" YOON '09,

violinist extraordinaire, is working on her master's degree at The Juilliard School with Masao Kawasaki. She is a firstprize winner of the American Protégé Competition and a top-prize winner of the New York International Artist Competition, the American Fine Arts Festival Competition, the International Virtuoso Competition, the Union City Young Artist Competition, the Shining Star Debut Competition, the Alexander Buono Competition and the VIVO Competition. She has performed at prestigious concert halls such as Stern Auditorium at Carnegie Hall, Weill Carnegie Hall, Alice Tully Hall at Lincoln Center, Merkin Hall and Seoul Art Center. Yoon has played as a soloist with numerous orchestras. She has also worked as a coach for InterSchool Orchestra of New York, On Feb. 6, Yoon gave her graduation recital at The Juilliard School.

EMY HANNA '09 works in manufacturing supply chain at Alcon Pharmaceuticals in Fort Worth. "I bought my first house in May of 2015 and have been learning a lot about electricity and drainage!"



Wrendy Rayhill '09 has been stationed at Shaw Air Force Base in South Carolina for almost two years serving as a cyberspace officer. She was promoted to first lieutenant in May 2015. Rayhill will graduate with an MBA from the University of South Carolina in May 2016.



Clarke (Tatje) Powell '09 sends news: "I met my now-husband, Robbie, while attending Stetson University, and we married in May 2015. In July, we moved to Sarasota, Fla., where I am a first-year pharmacy student at Lake Erie College of Osteopathic Medicine. I am pursuing my pharmacy doctorate. Left to right, Tyler Dulin '09, Rett Rayhill '08, Emy Hanna '09, Clarke Tatje Powell, Wrendy Rayhill '09, Lukas Langer '09 and Wiles Larimer '09.

10s

BOB BERNHART '11 stopped by campus to say hello. He has moved back to Colorado to finish his degree at Colorado State University.

CLASS NOTES



English faculty **Jen Buckley** ran into **Jonny Haller '11** in downtown Colorado Springs. Haller graduated from Colorado College with a degree in biochemistry.



Science faculty **Brett Rubenstein** met up with **Glenn Lazar '11** at The Sink in Boulder, Colo. Lazar is studying film at the University of Colorado and is a server at the popular restaurant.

SHERRY MEADOWS '11 participated in the Military Academies Program in Israel. This two-week program promotes Israeli-American relations and is sponsored by the Washington, D.C.-based Jewish Institute for National Security Affairs. Meadows will graduate from the U.S. Air Force Academy in June 2016.

LUCIA NUÑEZ '11 works as a research associate for Brilliant Corners, a nationally and internationally recognized polling firm that was instrumental in twice electing Barack Obama to the White House.



Zhenhao (Jay) Shen '11 married his college sweetheart, Chavonn Williams, on June 20 in Minneapolis, where they are currently living. Adam Schiff attended the event. Shen received his bachelor's degree in history from Carleton College this past spring.

DAVIS TUTT '11 graduated from Colorado College in May with a degree in art history and was awarded the highest departmental award, the Most Outstanding Art History Thesis, during Honors Convocation. Tutt is now in a two-year fellowship program at El Pomar Foundation where he heads the Central Peaks and Pikes Peak regions, and serves as the director of both the summer internship and the forum for civic advancement.



Matt Barrackman '12 continues to ride and is double-majoring in business administration and economics with a minor in math at Pepperdine University. He is showing around the country and won third in world at the American Quarter Horse Association in 2014. He is shown here at the 2016 Young Alumni Party at Howe Residence with Co-Director of Communications Laura Fawcett. JON COLARELLI '12 is in his senior year at Santa Clara University and is the student residential director for his dormitory. He's on track to graduate in spring 2016 with a degree in finance and psychology, and a minor in urban education.

KIM DONALDSON '12 finished her career with 310 blocks and 881 kills for Colby College. She was named to the New England Small College Athletic Conference Volleyball All-Conference Second Team. Donaldson led the NESCAC in blocks per set and total blocks. She also ranked 10th in the conference in hitting percentage. Her presence at the net helped the Mules have their best season since 2005 with a 14-12 record.



Jana Kleemeier '12 is studying public relations and marketing at American University and had an internship with the National Geographic Channels in Washington, D.C. She worked in the ad sales creative department and had the opportunity to work on her own on-air promo by creating a script and vision for the video, and working with voice-over actors and editors.

After a gap year, **ISAAC RADNER '12** went to Colorado College where he is studying political science. He plays in CC's bluegrass band and continues to rock climb. He says that he chose to become a political science major after taking history faculty **MIKE PAYNE**'s Freedom and Authority class.

CLASS NOTES

EMMA WHITEHEAD '12 is graduating from Colorado College with a degree in political science. She will continue her work with CC's Admission Office. Emma reports that sister **MARA WHITEHEAD '13** is loving film school in Denver.

NICHOLAS CARTER '13 spent the fall semester in Madrid, Spain. While in Europe, he spent a weekend with MATTHIAS EIBERLE '13 in Munich. He is back at St. Louis University where he is pursuing an aviation degree.

News on three close friends: ZACK EBERHART '13 is studying biochemistry at Colorado College. AIDEN GIUFFRE '13 is studying technical theater at Occidental College and plans to go to law school after graduation. JACKSON WARLEY '13 is studying mathematics at Pomona College. The trio is collaborating on a board/card game tentatively titled Mystery Wizard.

BAILEY KNECHT '13 is majoring in journalism with a Spanish minor at Northeastern University and is currently studying in Buenos Aires. When at Northeastern, she works in the Communications Office of the Athletic Department.

MAIA PRESTI '13 broke Scripps College's record in diving along with the record for the Southern California Intercollegiate Athletic Conference, and she qualified for diving nationals in Texas.



At the 2016 young alumni gathering at Howe Residence in January: Front row, left to right: Jessie Schmitt '14, Raleigh Burrell '14, Casey Lane '14, Maile McCann '14, Georgia Griffis '14, Maia Presti '13, Clare Hamilton '15, Alice Street '15, Makena Mueller '15, Verity Morgan '15, Gracie Phillips '15, Sophie Deignan '15, Tyler Martin '15, Sarah Eustace '14. Back: Kiira Walsh '14, Bryce Walsh '14, Austin Krug '14, Matt Presti '15, Sasha Gaynor '13, Emma Reynolds '13, Bailey Knecht '13, Matt Barrackman '12, Isaac Radner '12, Maggie Webb, Will Webb, Davis Tutt '11, Joe Nuñez '15, Graham Harper '15



Hamilton College's Kirkland Summer Associate Program awarded Emma Reynolds '13 a grant to explore the role of geography in the practice of meditation and to study the effects of different landscapes on the female consciousness. Reynolds' project is titled "Rooted in the Ground: A Geographical and Historical Study of the Female Consciousness in Meditation." Her research consists of meditation in the field as well as exploration of Eastern and Western texts that cover the history, philosophy and modern practices of meditation. She meditated in different locations in Colorado and Utah while on break from Hamilton and kept a blog about her experiences. In more recent news, Reynolds studied in Siena, Italy, in fall 2015, where Sasha Gaynor '13, right, visited her.

JEFF BRABEC '14, a sophomore at Juniata College, is one of a team of writers for the school's admission blog and was chosen to be a residential assistant in his dormitory.

JOE COLARELLI '14 is a member of St. Louis University's premier men's a capella group, Bare Naked Statues. Videos of him and the group performing are available on YouTube. Colarelli is studying pre-med.

SARAH EUSTACE '14 is pursuing a double major in Chinese and international affairs at George Washington University. She is an intern at the World Affairs Councils of America and had a paper published in the Foreign Policy Journal.

SAGE MARSHALL '14 published an article, Day Hike: Beyond Bridal Veil Falls, on Mountain Online.

MAKENA MUELLER '15 is studying athletic training at Springfield College and has her sights set on becoming a trainer for a professional hockey team.



Paiute Morrison '15, left, and Peter Stensland '15 are both playing junior hockey in the Western States Hockey League: Morrison with the Southern Oregon Spartans and Stensland with the Whitefish Wolverines. In November, the two played against each other in an FVS rematch. As Morrison's mom, Gabriella, said, "Teams, schools, friends may come and go, but nothing will ever replace the FVS hockey family."



Reid Zhou '15, left, met up with classmates **Caroline Verbica** and **Graham Harper** in Pittsburgh. Zhou is studying at Carnegie Mellon, and Verbica and Harper are working during their gap year.

FERMIN SERRANO '15 is a member of Poor Richards, the a capella group at Franklin and Marshall College. He told Director of Music Charlie Kurchinski, "I couldn't have made it here without you, bossman."



Decked out in FVS gear, **Jes Meiris '00** and **Ben Strine '15** met up for some rock climbing in Grand Teton National Park in July. Meiris works for Exum Mountain Guides, and Strine was continuing on to meet up with **Matt Presti '15, Elly Gluschke '16** and other friends before heading off to Sewanee, The University of the South, where he now attends.

Former Faculty

Former English faculty **TODD WARNER** and his wife, former assistant director of admission **CHRISTINE LOUDEN**, visited FVS in January with their two children, Finn and Ava. They have been living in Australia for the last five years. The family spent time with Arts Department Chair Mark Dillon and English Department Chair Dave Reynolds.



Former English faculty and director of admission Kilian Forgus and his family were in Colorado Springs during the summer for an SSAT conference. Forgus chairs the SSAT board and is an associate headmaster at Saint Andrew's School in Boca Raton, Fla. He is pictured with his wife Denise, son Auden, and English Department Chair Dave Reynolds.



History faculty **Mike Payne** and former Annual Fund director **Brenna Payne** visited former faculty **Lauren Malesky** and her husband in Brussels. Payne was awarded a Ballantine Grant for professional development to visit sites connected to World War II and the Cold War. Here they are at the Normandy American Cemetery. Malesky works at Lycee Francais in Brussels. Left to right, Mike Payne, Brenna Payne, Lauren Malesky, her daughter Eva and husband, Jordan Becker.



Former faculty **Randy Jones** and **Marsha Jones**, on the right, have been traveling the country since his retirement as a math teacher and tennis coach last June. On their travels, they visited former arts faculty **Jeff Brown** and his wife, Cathy Porter-Brown, in Sunset Beach, N.C.



Former faculty **Peter Thorp** and **Taylor Brown '86** met up in Rwanda where Thorp was founding headmaster of the Gashora Girls Academy of Science and Technology, 2009-15. Brown is senior manager at Palladium, a renewables and environment company based out of Bristol, England.

In Memoriam



HUGH SCOTT

JR. '40 died Jan. 8, 2015, in Clayton, Mo. He was 93.

Scott joined the FVS student body as a third former. He was a member of the

debate team, and the 1940 yearbook said, "His rather extensive readings of Plato, Karl Marx, the New Masses ... have formed the bases for his various harangues upon the philosophies of government and life in general." Athletically, he played football, soccer and baseball, and was the No. 1 tennis player. He was on the Honor Roll and performed in two French plays.

Scott began his studies at Yale but joined the military during World War II. He started with the American Field Service driving an ambulance in North Africa but enlisted in the Marines in 1943.

After the war, he returned to Missouri and joined the family business, Western Diesel Services, and retired from the company in 1983 as chair and CEO. He also served as a captain and company commander during the Korean War.

Scott served on the St. Louis County Council and the St. Louis County Board of Police Commissioners, and as a director on numerous corporate boards.

He is survived by his wife, seven children and numerous grandchildren.

FREDERICK R. GYDESEN '42

passed away on Sept. 29, 2015, in Colorado Springs.

Gydesen attended Fountain Valley from 1936 to 1942 as a

boarding student, along with his younger brother Carl ("Skip" '44). The 1942 yearbook stated that "anything mechanical fascinates Fred, whether it be remote-controlled airplanes, locks, radios or chemical apparatus...Fred's favorite gadget was an electric-eye alarm system he had to warn him of a master's approach."

He was the vice president of the radio club, played the accordion, sang in the Glee Club and "The Sorcerer," and played football. The yearbook added that "his favorite sport is riding, and in the afternoons he can be seen breaking in a new horse at the corral or chasing coyotes over the prairie."

Following his graduation in 1942, Gydesen received a B.S. in physics from the University of Colorado, a B.A. in zoology from the University of Washington and later earned his M.D. in internal medicine from the University of Colorado Medical School. In 1960, he spent a year of study at the Lawrence Radiation Laboratory at the University of California at Berkeley in preparation for his lifelong career as a pioneer in the field of nuclear medicine.

"Dr. Fred," as he was known to all his colleagues and patients, established the first nuclear medicine laboratory in Colorado Springs at Penrose Hospital and later opened a second lab at Memorial Hospital. He was also one of the early pioneers in the field of ultrasound imaging and established the first ultrasound lab at Penrose. Among the many honors he received for his distinguished work in both fields, Gydesen was inducted into the American College of Physicians.

Gydesen is survived by his wife, Dorothy, and son Rick '77.



DAVID P. HART '43

died in Santa Barbara, Calif., on Sept. 24, 2015, at the age of 89.

Hart spent his senior year at FVS and graduated cum laude.

He had a "bell-clear baritone voice that soon became the pride of the Glee Club," according to the 1943 yearbook. He played Dr. Finley in "Yellow Jack," performed in "Trial by Jury," and he was the basketball assistant coach in the winter. He played outfield for the baseball team.

Hart graduated from Yale with a degree in chemical engineering and also received a master's degree from the University of Michigan. Halfway through Yale, he joined the Navy V-12 program. He stayed on active duty for another year including some time at Bikini for the A-bomb tests. He was recalled in 1951 for two years during the Korean War, serving on a destroyer escort.

Hart worked for Shell Oil Co. until 1971 and then spent a decade with an economics and energy analysis firm that worked for the Environmental Protection Agency and Energy Department. His last employment was with Stauffer Chemical Co. from 1983 to 1985. He was heavily involved in ministry work for the Episcopal Church, traveling across the world. He continued to sing and was a founding member of the University of Michigan's Novelaires barbershop quartet.

He is survived by his wife, two children and three grandchildren.



PHILIP KEMP '43 died Feb. 8, 2015, at the age of 89.

Kemp attended FVS for his third and fourth form years before transferring to Andover. He then

spent three years in the U.S. Navy.

An avid and skilled athlete in baseball and football, he played both at FVS and later pitched for the 1947 and 1948 Yale teams that played in the finals of the NCAA baseball tournament. He graduated from Yale with a degree in mechanical engineering and worked for companies such as Henningsen Foods and Data Documents. His greatest passion in life was playing golf with family and friends.

He is survived by his wife, seven children and 12 grandchildren. His older brother, Bruce '41, predeceased him.



MALCOLM S. LOW '45 died June

28, 2015, in Alameda. Calif. He was 88.

Low spent his fifth and sixth form years at FVS. He played football, was a

member of the Student Council and was editor of the literary magazine. He received degrees from Yale and Columbia, was a research fellow of computer science at Harvard, and he served in the U.S. Army.

Low co-founded Acoustic Research in 1955, and he was a founding partner of KLH Research and Development Corporation where he helped bring sophisticated audio equipment to the market. His next venture was in digital imaging in 1968 as a founding partner of Evans and Sutherland Computer Corporation. The company was a pioneering American firm in computer graphics. He later founded several consumer electronic businesses and served as a consultant to a number of international manufacturing companies.

In retirement, Low began writing novels and memoirs. When he died, he was working on a family history recounting the Low family's involvement in the 19th-century China trade.

He is survived by two children and two grandchildren.



EDWARD B. SIEGEL '47 died in Ketchum, Idaho, on Jan. 14, 2016, at age 87.

Siegel spent the fourth form year (and part of the fifth)

at FVS, where he discovered a passion for classical music; he also played football, basketball and baseball. He attended university in Colorado but completed his college degree at age 73 when he received an A.S. in counseling from New Hampshire Technical Institute. This formalized his life mission of helping people who shared the challenge of alcohol and chemical addiction.

In 1951, he lost a leg during a ski accident. With the help of ski legend Alf Engen, he was skiing again by 1955 and skied until he was almost 80. The sport was integral to his life. He helped manage the Rustler Lodge and Sugar Bowl Lodge, and held senior

management and sales positions at Park City and Waterville Valley Resorts, Olin Ski Company and Lynx Golf.

After receiving his counseling degree, he held positions with the Sun Valley Life Center and the Walker Center in Idaho, and Friendship House in Bethlehem, N.H.. His work with addiction and recovery spanned 60 years. Over time he became a mentor, confidant and friend to hundreds of people in the recovery community.

Siegel is survived by his two children and two grandchildren. His brother, Donald, is a member of the Class of 1943.



EDOUARD "BUCK" THYS '47. a member of the FVS Athletic

Hall of Fame, died Jan. 28, 2016. He was 85.

Thys grew up in Sacramento with his

brother, Thierry '48 (deceased), and sister Diane.

Thys attended FVS for three years. The 1947 yearbook said, "Buck...like all true California products, was natural 'sunkist,' and he soon came to occupy the place of foremost sunshine boy in the form." Also, the yearbook continued, "If the sixth form were to vote on the member 'most likely to succeed.' Buck would come out lengths in the lead."

He played football, basketball and baseball, and was a member of the ski team. As a lineman on the football team, he helped the 1945 squad to an undefeated season; the team was inducted into the FVS Athletic Hall of Fame in 2013.

After FVS, he went on to Williams College and MIT, earning degrees in business administration and engineering. He served in the U.S. Air Force during the Korean War. When the war ended, he headed to the European Alps for the winter of 1953-54, forever cementing his lifelong passion for skiing.

Thys and his brother then purchased a small metal-casting company, Industrial Light Precision Casting, later renaming it to Precision Founders Incorporated. As president of PFI, Thys supervised its growth into two plants and 400 employees.

After retiring in 1993, Thys and his wife moved to Squaw Valley to start his next career in masters ski racing, making up for the time missed on the slopes.

He is survived by his wife, four children and six grandchildren.



EDWARD "JUD" BRANDRETH JR. '49 died Aug. 23,

2015.

Brandreth arrived at FVS in his second form year from Pasadena,

Calif. Mischievous and well liked, the 1949 yearbook stated that he "immediately established himself as one of the class members who keep the faculty in dire straits during the rest of his time at FVS."

Among the antics mentioned: The time he threw his captured rattlesnake in the chicken frying pan; his "red ants;" exploring the tunnels under Mr. Smith's house; and his water fighting expertise. The editors finished his entry by writing, "We know that Jud has the ability and character to make a success of himself in anything he undertakes."

A solid skier for FVS, he competed in the Pikes Peak Invitational. As a senior, he played varsity football and was a member of the FVS News and Dance Committee. He also appeared in the chorus for "The Mikado."



DAVID L. CELLA JR. '52, 80, died March 28, 2015, in Huron Bay, Mich.

Cella entered FVS as a fourth former from Oak Park, III. He played both football

and hockey, and was the hockey captain and goalie his senior year. He was also on the Varsity Club

After FVS, he graduated from the University of Wisconsin and later formed a nonprofit called The Lake Superior's Huron River Restoration, Inc. He worked on conservation projects for the river and was an active volunteer for many organizations.

He is survived by his wife, three children and four grandchildren.



WILLIAM W. HAUGH '52 died Jan. 21, 2016, at the age of 81.

Haugh spent his junior and senior years at FVS, earning varsity letters in football,

basketball and baseball, and performing in "Down in the Valley." He was the editor-inchief of the School newspaper, The Dane, which returned to printing after a several-year absence.

Haugh received his bachelor's degree in economics and French from the University of Arizona and then enlisted in the U.S. Army (stationed in Germany). He pursued careers as a plant manager, art gallery owner and professional artist before answering the call to the Episcopal priesthood in 1978.

"Father Bill" served as canon of St. Paul's Cathedral in Oklahoma City and then as interim dean. He was named the diocesan peace officer and then dean of the region. He spent more than eight years as rector of St. Luke's, Chickasha, Okla., and while there also had a special ministry at Joseph Harp Medium Security Prison. He was also a licensed addictions counselor. Haugh and his wife retired to his hometown of Tucson where he was the chaplain at UMC, interim rector of Christ the King and associate pastor at St. Matthew's.

JOHN E. KARABIN JR. '61 died Dec. 17, 2015, at the age of 73.

Karabin spent a little more than a year at FVS before transferring to Cheyenne Mountain. He played football and hockey for the Danes.

Karabin graduated from the University of Denver in 1965. He worked at John Karabin Construction for many years and then for Stan Miller until retirement.

He is survived by his twin sister, Jan.



PAUL T. CONDIT JR. '66 died Oct. 22, 2014, at the age of 68.

Condit spent four years at FVS, entering as a third former. He was a member of the

work crew, stage crew and projection crew.

He had a passion for cars, steam engines and antique tools, and he owned several multi-ton steam engines. He also built his

5 Fountain Valley School of Colorado

own belt-driven tool shop, and owned a variety of cars from hot rods to a Rolls Royce.

He is survived by his two siblings.



STUART M. WYETH '77, 56, died July 23, 2015.

Wyeth spent all four years of high school at FVS. He played lacrosse, and senior year roommate Mark

Van Wagner shared this with his classmates: "He was an excellent lacrosse player. I'd describe him as a smooth player. A lot of grace but then 'boom,' a couple quick moves and the ball was in the opponent's net."

Classmates also said he had a wanderlust that kept him moving throughout his life. Dick Williams '77 said he and Wyeth backpacked Western Europe together, ran with the bulls in Pamplona in 1984, and lived in St. Croix together for almost a year. Van Wagner added, "Stuart was a charmer, a pensive thinker, a doer and an adventurer. He enjoyed life and always seemed to carry a slightly wry-twinkled smile on his face."

Wyeth graduated from the University of West Florida with a degree in international business. He traveled extensively and had many successful business ventures. He was also named to serve on the planning and zoning board for his hometown of St. Joseph, Mo.

He is survived by his wife.



ANDREW T. WEAVER '02 died Nov. 13, 2015, at the age of 31.

Weaver, a native of Alaska, spent two years at Fountain Valley School but graduated from

Burchell H.S. in Wasilla, Alaska, in 2001 at the age of 16. At FVS, he was the MVP for the JV soccer team as a freshman, and also wrestled and ran track for the Danes during his career.

According to his family obituary, he formed strong bonds and lasting friends while in Colorado. It reads, "His boarding school friends remember him as deeply funny, passionate and impossibly stubborn, as well as a sentimental romantic, though he mostly kept those aspects of his personality closely guarded behind a veil of sarcasm and wit."

He received a bachelor's degree in natural resource management from the University of Alaska-Fairbanks and later studied geology and geochemistry at the graduate level.

He worked as a construction supervisor for Habitat for Humanity of Anchorage and as an archaeological technician for the UAF Archaeology Department. He also served as natural resources specialist for the Division of Agriculture at the Alaska Plant Materials Center. He loved bluegrass music and played the mandolin.

Weaver was an avid outdoorsman and craftsman. Among other things, he was an agriculturist, gardener, beekeeper, fisherman, moose hunter, hiker and mountain climber. He was also a talented home builder, and a master of energy efficient construction and renewable energy technology. He was experienced in trail building and management, and was a wilderness first responder.

Weaver is survived by his parents and three siblings.



TYLER ALLEE JUMBO '16 died June 12, 2015. He was 16.

Allee Jumbo was a three-year boarding student at FVS from Mancos, Colo. At

FVS, he was a star on the boys volleyball team as a libero, earning co-MVP status as a junior. He was a rising talent as a photographer; in the 2015 Scholastic Arts Awards regional competition, he received a Gold Key for his photograph "Store Door" and honorable mention for "Flower Window." He was on the Honor Roll and the Dean's List during his academic career at FVS.

Students and faculty have provided many tributes since his passing, including: "Tyler was one of the best ambassadors of the school that I have seen. He clearly had a lasting impact on his peers and faculty during his three years at FVS; I suspect that many new students this year feel Tyler's impact as well."

Allee Jumbo is survived by his parents, sisters Mia and Ariel '07, and twin brother Casey '16.

Former Faculty and Former Trustees



Former Science Faculty **ROBERT D. HICKEY** died June 17, 2015, at the age of 77. He taught at FVS from 1968-74.

Hickey earned degrees from the

University of Maine and Northeastern. He spent 35 years as a science teacher, including stints at Cushing Academy and Walnut Hill School, along with FVS. He spent the final 23 years of his career at Sandwich High School in Massachusetts.

A former colleague at Sandwich High School shared with FVS that Hickey often talked about his time teaching at Fountain Valley. He particularly sang the praises of one of his students, the late George Penrod '73. Hickey's children remember FVS fondly, and the School was mentioned multiple times in his eulogy.

Hickey is survived by his wife, five children and numerous grandchildren.



TERRY PALADINO, a longtime member of the FVS maintenance staff, died July 26,

Paladino worked at FVS from 1977 until 2001. He

2015.

was a veteran of the U.S. Army. He is survived by his wife, two children and three grandchildren.



VIRGINIA "GINNY"

STUART died Jan. 5, 2016, at the age of 94. She was the school nurse from 1980-85.

Stuart was an accomplished pianist

who attended the Julliard School. She taught piano lessons to put herself through college. Before FVS, she worked in the Development Office at Bowdoin College and as nurse at the Maine Medical Center.

She is survived by three children and eight grandchildren.

Former Trustee **GLENDA WONG** passed away June 18, 2015.

Wong served as a trustee from 1987-93, and her three sons are FVS alumni—Mark '86, Stephen '88 and Matthew '90.

Wong was born in Jamaica and came to the United States on a college scholarship. She received her bachelor's degree from Barnard College and a doctorate in molecular biology and biochemistry from Yale. She subsequently conducted research in bone metabolism at the University of Kansas and at the University of Colorado, Colorado Springs. She retired in 1995 and completed studies to become a securities representative. Wong actively participated in tennis, golf and skiing, and she also served on the Opera League board.

She is survived by her husband, sons and four grandchildren. –---

Why I Joined the Elizabeth Sage Hare Society

Ted Perkins '85

Extensive work travel nudged **Ted Perkins '85** to plan his estate. "I'm traveling all the time for work and realized I need to make some plans for 'what happens if.'"

Perkins lives in New York City and Santa Fe, and works for Cerner Corporation, a supplier of health information technology solutions.

He recently joined the Elizabeth Sage Hare Society by including Fountain Valley School in his will. Perkins is familiar with the fundraising needs and challenges of nonprofits, having served as trustee for several organizations over the past 15 years.

"Some nonprofits have a clear vision and mandate, others do not," he says. "Fountain Valley School has a clear vision and a core set of principles that have persevered."

Perkins further decided to not direct where his bequest be applied.

"Based on my experience, it's nice to have donated assets that are not constrained," he says. "And I am confident in the School, that its finances are well managed and that my gift will be stewarded."



Ted Perkins '85

Giving Back to Rugby, Too



Perkins plays rugby and helps underserved youth learn the game.

Perkins has been an avid rugby player for 13 years and has served on the board of Metropolitan New York Rugby Union, the governing body for the New York tri-state area. He has also served on the board of his team, the Gotham Knights Rugby Football Club. The team's mission is "to increase diversity within the sport of rugby, refute negative stereotypes, create a welcoming environment

for new ruggers, and to build a competitive team on local and national levels."

This includes free rugby training and matches to underserved students in Queens, N.Y., an effort in which Perkins is involved.

"Getting kids engaged in sports is important," he says. "Many employers look favorably on team sports experience, and this helps these kids launch successful lives. And with rugby, all you need is grass and a ball."

A Look Back

Perkins was an excellent student at FVS. His adviser John Platt wrote, "Education for you is undoubtedly a prize of high value, and you covet it admirably. When being taught by people who love knowledge and the pursuit of it, you make them glow with a feeling of shared commitment."

While Perkins says he graduated from FVS prepared for his studies at Washington University, and continuing on to earn an M.B.A. at University of Pennsylvania's Wharton School, he noticed something else that he took away from Fountain Valley.

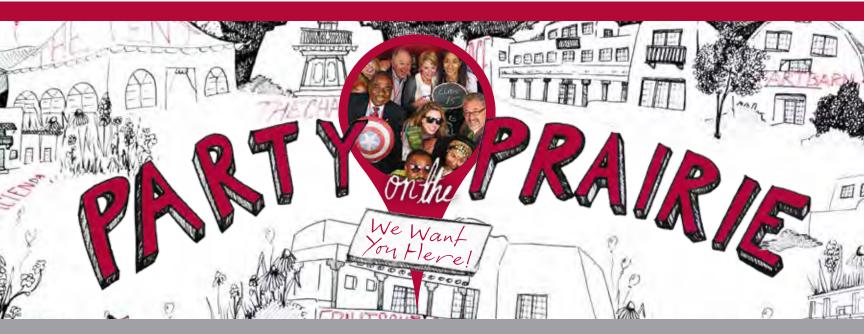
"I became aware about 25 years after Fountain Valley that we gained a kind of relaxed finesse, a certain kind of finishing that came with being in the West. It has served me well." $-\frac{1}{2}$



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