

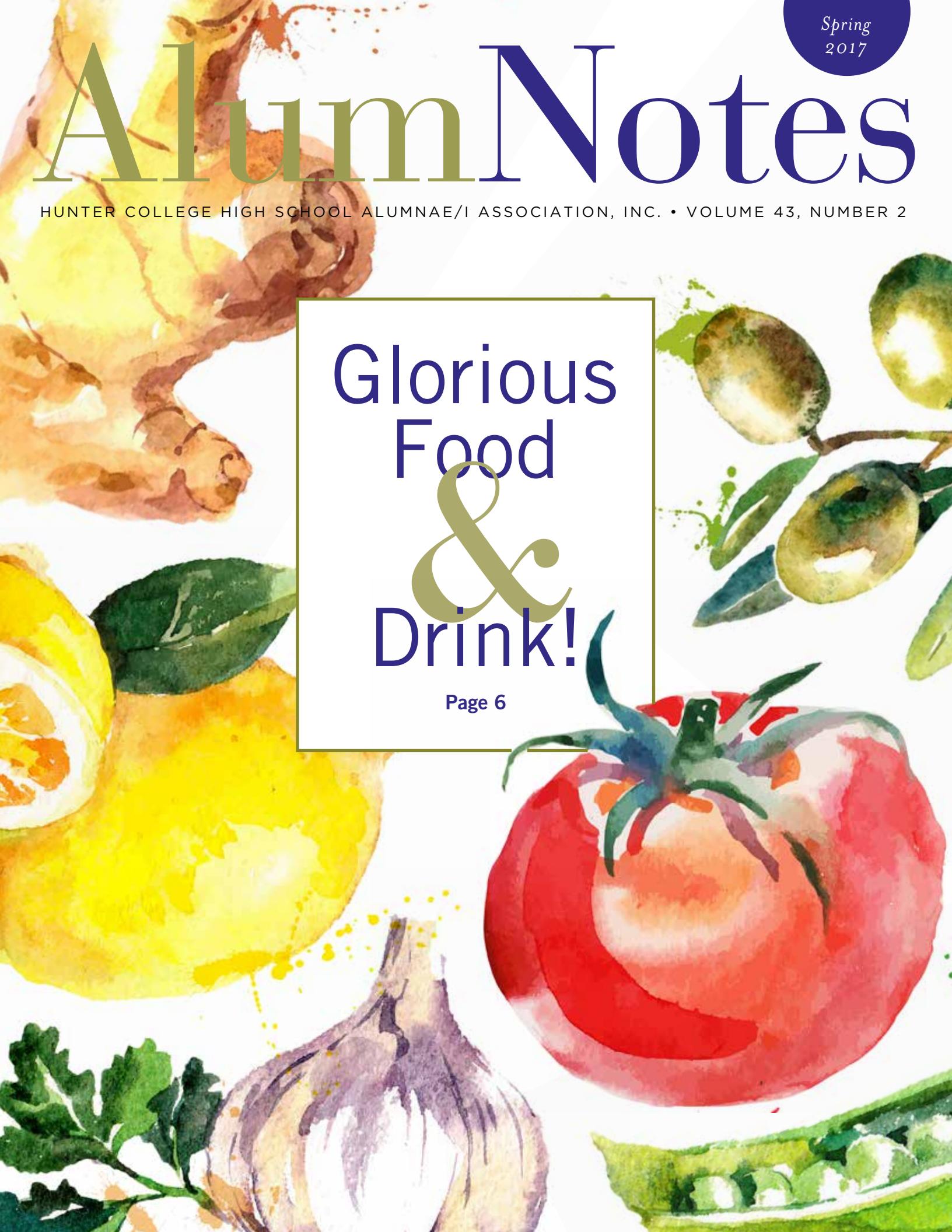
Spring
2017

AlumNotes

HUNTER COLLEGE HIGH SCHOOL ALUMNAE/I ASSOCIATION, INC. • VOLUME 43, NUMBER 2

Glorious
Food
&
Drink!

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Letter From the Co-Presidents

Thanks to all who made our December fundraising campaign such a success! Our first round of grant awards for the year were made in January, totaling \$85,000, resulting in the acquisition of equipment for the science department, project support for the Robotics Team, a new studio piano, addition of a new rock climbing wall, and other projects.

Our Program Committee, led by **Marjorie LANDSBERG Goldsmith '61** and **Richard Cho '94**, organized a number of well-attended and fun alumni events in New York City and beyond. They included the trip in April to the Supreme Court in Washington, DC to meet with **Justice Elena Kagan '77**; an exhibition viewing in January of Agnes Martin's paintings at The Guggenheim Museum and a talk about the artist's work at the 92nd Street Y by art critic **Nancy Princenthal '73**; a January tour of the Museum of Chinese in America led by museum president **Nancy YAO Massbach '90**, in celebration of Lunar New Year; and a Valentine's Day talk in February with author **Moira Weigel '02**, whose book *Labor of Love: The Invention of Dating* was discussed. This past March, the Financial Backpack program was again held at the school for Juniors and Seniors and 52 students attended. The program is free and was sponsored by the Financial Women's Association, thanks to the efforts of **Lily KLEBANOFF Blake '60**.

In other news, after much work, the Governance Committee, comprised of **Elise Burton '80**, **Susan Spector '64**, and **Anne Silverstein '55**, working with a pro-bono attorney at White & Case (thanks to **Louis O'Neill '86**), recently completed a revision of our by-laws, bringing us into compliance with the 2014 New York State Nonprofit Revitalization Act. A copy of the new by-laws, which will be voted on at the Annual Meeting of Members in June, can be viewed by Association Members on our website under Mission.

Looking forward to Reunion 2017, we are excited about the changes we've made to reunion this year. New are an outdoor dining option, a student/alumni track meet, and athletic activities in the high school gym for alums and their families. Details about all reunion programs can be found on page 27. We have a great group of class coordinators working to make this year very special and look forward to greeting everyone on June 3rd. We invite everyone to attend – even if this is not your Milestone Reunion year. The General Assembly on June 3rd is an opportunity to celebrate all things Hunter and we encourage you and your family to participate.

In this issue we introduce a new feature: the Board Member Spotlight, where our board members share their dedication to the school through board service. We are always looking for new board members who want to make a difference and have the time and ideas to contribute. The application deadline for this year was April 15th. To learn more about board service check out our website at <https://www.hchsaa.org/support-the-association/volunteer>.

Finally, we encourage you to keep your membership in the Hunter College High School Alumnae/i Association active. The Alumnae/i Association exists for you. Thank you for your support. We look forward to seeing you at one of our events soon!

Co-Presidents,



Matthias Li '95



Artemis Anninos '87

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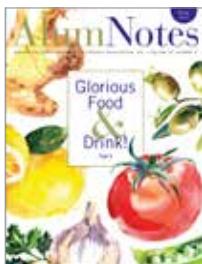
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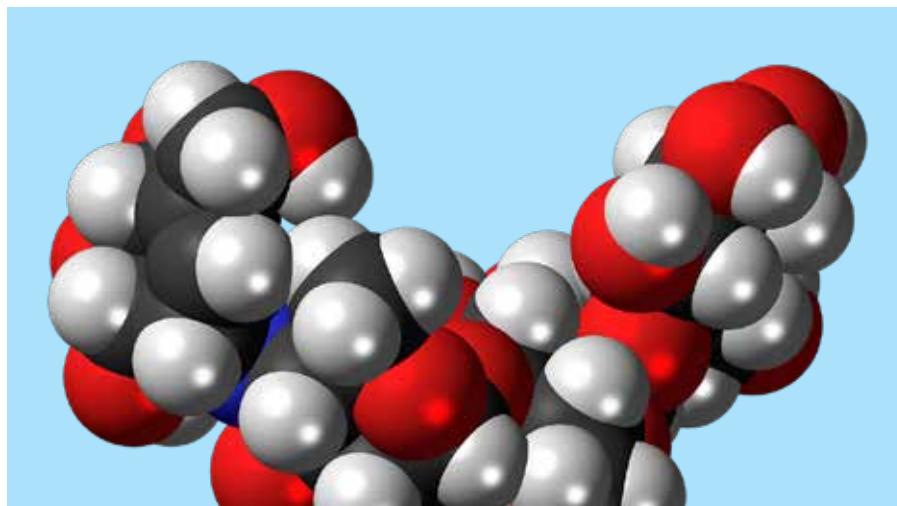
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News from the School

Regeneron Science Competition Finalist

Dylan L. '17, was one of 40 finalists for the national Regeneron Science Talent Search (formerly Intel/Westinghouse), the nation's most highly recognized science competition for high school students. Alumni of the Science Talent Search have gone on to receive many of the world's most prestigious science and math honors including the Nobel Prize and National Medal of Science. Competing in the finals for up to \$250,000, Dylan's research on

obesity and diabetes found a key difference between two versions of a receptor that regulates fat development. He then designed and synthesized a drug that he demonstrated ablates the harmful effects of the bad form of the receptor while maintaining the levels of the good form of the receptor when given in conjunction with another known diabetes medication, leading to a future drug treatment for obesity and diabetes.



Public School Athletic League Distinction

Congratulations to **Isabel C.** '17 for receiving the Public School Athletic League's distinction of scoring 1,000 points in her high school basketball career to date. Isabel is the first HCHS student to achieve this milestone!

Financial Backpack Program

On Saturday March 4th, Hunter College High School invited Juniors and Seniors to participate in the Financial Backpack program. Sponsored by the Financial Women's Association (FWA) and funded by HSBC, the Backpack program teaches personal financial management skills to high school students, and includes such important topics as investing, saving, and paying for college. The FWA was founded in 1956 as a resource for women in the financial sector to share professional experiences and further their knowledge. Today, the nonprofit organization numbers more than 1,000 members worldwide. We extend our thanks to **Lily KLEBANOFF Blake** '60 and **Gloria Lerner** '60 who have been instrumental in bringing this program to Hunter.

Empowerment Workshop for Junior and Senior Girls

Dr. Robin Rosenberg '76 returned to HCHS to conduct a three-hour workshop titled *My Body, My Voice* for Junior and Senior girls in March, coinciding with Women's History Month. Rosenberg is a clinical psychologist with a practice both in New York and California, offering a range of services including psychotherapy for individuals and couples, consulting for businesses and non-profit organizations, and coaching. *My Body, My Voice* is a program that helps girls and women discover their own values and understand their own goals in relationship to their bodies and their sexuality. The workshop empowers young women by teaching them how to make active and healthy choices in relation to peer pressure, the desire to be found attractive by others, and how drugs and alcohol can affect a young woman's ability to interpret social cues. More information about the workshop can be found at <http://www.mybodymyvoice.net/>.



Dr. Robin Rosenberg '76



Theatrical Production of *All My Sons* Staged

In February, the High School produced a staging of *All My Sons*, by Arthur Miller, co-directed by **Francesca S.** and **Elka W.**, both class of 2017. Starring **Ben R. '18**, **Alec M. '17**, **Sam M. '19**, **Jennifer L. '17**, **Frances B. '21**, **Eli W. '20**, **Jakob S. '20**, **Rosa G. '18**, **Lilah H. '18**, and **Leo A. '18**, the play addresses the memories of wartime, death, betrayal, and the complexities of romantic relationship. A family with two sons, one of whom went missing in action in World War II, lives a comfortable life in the suburbs of the United States. Their surviving son hopes to marry the fiancée of his deceased brother. A former employee of the patriarch of the family is in jail for producing defective machine parts, which led to casualties during the war. Tension unfolds between the two families, as the fiancée is the daughter of the jailed employee. The drama concludes with a tragic turn affecting all involved. **Lydia D. '17** was the stage manager. **Dr. Ellen Anthony** of the English/Communication and Theater Departments was faculty advisor for the production.

From left to right: Jennifer L. '17, Alec M. '17, Jakob S. '20, Lilah H. '18, Rosa G. '18, Eli W. '20, Ben R. '18, Sam M. '19, Frances B. '21, and Leo A. '18

Saying Farewell

HCCS Deputy Director Retires



Sonya Mosco was destined for a career in education. From her childhood in Brooklyn, her mother emphasized that “education is the way” to advance in life. She dreamt of college as a young girl and, after attending Queens College in the CUNY system, was hired for a teaching job at the Marymount School of New York, a Catholic school for girls on Manhattan’s Upper East Side. Mosco spent ten years at that institution, first teaching science and physical education and later transitioning to the position of guidance counselor. While at Marymount, she continued to seek employment within the

In that capacity, which she held for two years, Mosco was responsible for selecting teachers for the school while heading up the Personnel & Budget Committee. Acting as administrator brought her new challenges, interacting with many different departments within the school and functioning as a liaison to Hunter College for noncurricular issues. Every day brought new issues to the fore, from working with facilities to completing the renovation of the courtyard to providing support for a theatrical production.

In September 2009, Mosco was named Deputy Director of the Campus Schools, where she oversees the elementary and high schools. There is much that Hunter College High School has brought into her life. “It’s been a quick thirty years. There was so much academic energy. . . . That building is alive. It’s a living, breathing institution.” In recalling the energies and efforts of the student body, Mosco will remember them most for their tenacity, drive, and the level of introspection that they have. She expects that her retirement will be filled with surprises for family and friends, rollerblading, running, and investigating new hobbies. She’ll be searching for new ways to challenge herself and will miss “working as part of that big team.”

Much happiness on this new leg of your journey, Ms. Mosco!

“Working in a New York City Public School was the dream of my life.”

New York City public school system. When her offer came to teach part time at Hunter College High School, her wish was fulfilled in earnest.

Over her thirty-year tenure at HCHS, Mosco has served in many functions, from counselor to administrator. She began her career at Hunter High in March of 1987 as a guidance counselor and spent ten years in that position. In September of 2001, she took on the role of Assistant Principal and became involved in the operations of HCHS, where she had the opportunity to “see faculty and students in a different way.” From there, Mosco was appointed Acting Principal in February 2007 by Hunter College President **Jennifer Raab ’73**.

HUNTERConnects: Profile of the Month



Jessica GOLDBERG Menis ’00 is a former career counselor at University of Michigan - Ross School of Business for MBAs and BBAs, specifically in marketing. Menis has interviewed candidates for Procter & Gamble and other organizations, and has helped many with résumé reviews, mock interviews, and marketing career counseling. She has graciously offered to help interested alumni with marketing résumé reviews, mock interviews and career counseling. Menis is just one of the many talented alums featured in our new internship mentorship platform. Please connect with her at her HUNTERConnects profile. <https://pouryourcup.com/app/#/app/users/6g9ej4e0>.

Board Member Spotlight

We welcome Spring with a new *AlumNotes* feature! In the **Board Member Spotlight**, we invite HCHSAA board members to share their stories—personal, as well as professional—to give the community insight into how the board plays a role in shaping HCHSAA activities including annual events, fundraising, and planning for Reunion. Our first Spotlight is on Elise Burton, who kindly shared her time with us in a Q & A.

Elise Burton '80 is a partner in the law firm O'Reilly Burton LLP. Burton practices immigration and human rights law and the law of tax exempt organizations. In addition to general and family immigration matters, she counsels entrepreneurs and foreign business owners through the process of establishing commercial ventures in the United States. In her tax-exempt practice, Burton helps nonprofit organizations navigate the myriad legal issues pertaining to formation, governance, risk management, and compliance in service of their charitable missions. Burton is a graduate of Barnard College and the University of Virginia School of Law. She holds a master's degree in Nonprofit Management from Regis University in Denver, Colorado, where she teaches in their Nonprofit Management Program. Burton is a member (and past Chair) of the Governance Committee of the HCHS Alumnae/i Association. She serves on the Nonprofit Corporations Committee of the New York City Bar Association, is a member of the Association of Immigration Lawyers of America, and assists legal permanent residents to become United States citizens through CUNY Citizenship Now!



AlumNotes: Why were you inspired to apply for HCHSAA Board membership?

Elise Burton: When I returned to New York in 2010 after 20 years in Colorado, I wanted very much to connect with other Hunterites and to give back to the high school that provided me the best part of my education.

AN: What aspects of your career do you feel prepared you to sit on the HCHSAA Board?

EB: Much of my legal and consulting work has been for nonprofit boards with a specific focus on policy and governance.

AN: What aspects of your education at HCHS do you feel prepared you for Board membership?

EB: I learned to link critical thinking skills with an understanding of the importance of contributing to the common good.

AN: What can you share with other HCHS alums to encourage them to apply for Board membership?

EB: It is wonderful to connect with thoughtfully opinionated people who also value the education the HCHS provided. Also, it is gratifying to help support programs at the school that would not otherwise be funded.

AN: What do you feel is the most important contribution you've made?

EB: Helping to revamp the board policy manual and update the bylaws.

“I learned to link critical thinking skills with an understanding of the importance of contributing to the common good.”

AN: What has been your greatest satisfaction serving on the board?

EB: Feeling that I have helped to give back to my alma mater in ways that assist young people to thoughtfully contribute to a better future in whatever manner their talents lead them.

AN: What is the biggest challenge?

EB: We are a maturing board that is not always as efficient as it could be. This is balanced, however, by everyone's commitment to assisting the high school and helping alums to connect with each other.

AN: Do you serve on the board of other schools or organizations?

EB: Not currently, but in the past I have served on the boards of social service/educational nonprofits in Colorado.

AN: Have you made any interesting connections being on the board?

EB: Yes – too many to recount but I have made friends and have also made business connections.



Glorious Food

THE SUCCESSES OF HUNTER COLLEGE HIGH SCHOOL ALUMS are well documented, whether in the arts, sciences, legal affairs, or in any number of other fields. In this issue, we place the spotlight on food and drink.

For broaching this topic, we thank **Matthew Blumenfeld '83**, who had provided the initial spark of interest in compiling such a volume. We also thank him for providing what was perhaps the most important question posed to all of those interviewed: "What was your favorite place to eat near the school?"

The stories gathered here reflect the innovation and inspiration that mark the qualities of a HCHS education, and mirror the diversity present in our city and our nation. Among the alums involved in the culinary industry are **Julia Moskin '85**, food critic for *The New York Times*; **Mario Maccioni '83**, proprietor of Le Cirque, a world-renowned restaurant founded by his father in 1974; **Jennifer 8. Lee '94**, author of the bestselling book *The Fortune Cookie Chronicles*; and **Matthew Garellick '99**, Executive Chef at the Hyatt Regency Jersey City. In this issue, we hear of the tales that have made great restaurateurs, bakers, brewers, and writers and of the families who have encouraged them to excel in their chosen professions.

Also included in this issue are recipes from some of our interview subjects — sharing, in some cases, the results of personal experimentation as well as others who have divulged cooking secrets handed down through several generations. We have also included a find from the HCHS Alumnae/i Association archive: excerpts from a vintage cookbook compiled by the "Big Sisters of Hunter College High School" from February–June of 1945. We invite you to ride along with us into all things gastronomic!

Editor's note: Our list is by no means complete, and we invite you to write about your own gastronomic adventures for publication in future Letters to the Editor.



• • • and Drink!

Julia Moskin '85

WRITER TELLS A NEW YORK FOOD STORY IN HER OWN WORDS

When people want to know how I got to be a food writer at *The New York Times*, I ask if they want the short answer or the long answer.

Here's the short: I was named after Julia Child. Not that she's actually in my family, or my godmother, but from 1961 (when she published *Mastering the Art of French Cooking*) to 1967 (when I was born) my parents spent an awful lot of time with her—with her book, that is, making orange soufflé and coq au vin for fun. So you might say my career path was predetermined.

Here's the long: In the 1970s and 80s, the mothers stopped cooking. Not all of them, of course—mine transitioned from Julia Child to the hippie *Moosewood Cookbook* to the glossy Martha Stewart era. But most of my friends at HCHS had mothers who were working full-time, protesting against nuclear power, earning Ph.D.s, getting their consciousnesses raised, starting cooperative preschools, breaking glass ceilings, or all of the above. Family dinner wasn't something they aspired to. The strong women I was surrounded by (including Hunter teachers) were ambitious for us, and that was all about getting the next generation out of the domestic sphere.

Just growing up in New York City is the best culinary education. (Culinary school is overpriced and overrated; most chefs would rather teach you themselves.) Not that I appreciated it at the time, but there were real Cuban, Dominican, Puerto Rican, German, and Irish restaurants within walking distance of my house, plus the Ashkenazi wonders of Zabar's and Murray's Sturgeon shop. (I still live around the corner from that emporium.) When my parents weren't cooking, they were taking us to restaurants—to Chinatown for dim sum (we only knew about Manhattan back then), to Astoria for Greek-style grilled fish, or to SoHo to try exciting new trends: Cajun! Sushi!

So even though kids of my vintage weren't Masterchef Junior material, I did pick up the basics of food culture, knife skills, and how to follow a recipe. I also became very (some say absurdly) opinionated about what I liked. Once I graduated from college, I managed to get an entry-level job as assistant to a cookbook editor, because I was the only applicant who knew the basics of spaghetti sauce. That job was so boring that I began writing unpaid restaurant reviews for the *New York Press*. All my subsequent work has flowed from that. I never went to culinary school or journalism school, but learned as I went along.

I give Hunter credit for instilling confidence in my opinions and my ability to learn.

But the school produced only a few strands of culinary education:

- On the first day of seventh grade, one student came to school with a sleeve of Ritz crackers and a bottle of squeeze cheese for lunch. This was a glimpse into the forbidden world of delicious processed food.
- When Tofutti came out in the early 1980s, I got an inkling that I might taste things differently from others. My best friends **Anne Ebersman '85** and **Nancy Martin '85** insisted that this miracle invention was just as good as ice cream, but I was having none of it.
- By senior year I had mastered a valuable math formula: If you skipped the slice of brie on your ham sandwich at the exquisitely pretentious Fromagerie on Madison, you could recoup enough cash to split an Orangina with a friend.
- Nothing will ever taste as good as a cheeseburger deluxe at the late lamented Kiev Coffee Shop on East 7th Street, when it's freezing outside but you're still sweaty from four hours of dancing at the Palladium, and starving.



At the Chef's Table

Matthew Garellick '99

HYATT REGENCY EXECUTIVE CHEF SERVES IT UP

Watching his mother cook captivated **Matthew Garellick '99** and led to his interest in becoming a chef. He was a regular viewer of Julia Child and Chef Tell as a child and worked as a part-time cook in college. After receiving his degree, he took a job as a line cook in a steakhouse in Midtown. From his first day there, Garellick knew that he would be working in the culinary industry for the rest of his life. He has held numerous positions in the field, including working in two Michelin star restaurants, performing corporate catering for executives in the financial industry, running his own catering company, and culminating with positions at hotel groups.

Garellick is now Executive Chef at the Hyatt Regency Jersey City, a position he has held for the past year. He has worked with the Hyatt Hotels Corporation since 2010, including opening the Andaz Wall Street and at the Grand Hyatt New York. The position brings together many of the experiences from his prior places of employment; he is responsible for servicing large events as well as providing plates for a three-meal restaurant. From his perspective, Garellick is able draw upon the culture of New York City in his work and thrives on the challenge to excel beyond a talented pool of peers. His aspirations are furthered by the grandeur of the properties within the Hyatt brand. While working at the Grand Hyatt New York, built in 1918 and standing adjacent to Grand Central Terminal, he was inspired both by the history of the building and by the work of the builders themselves.

The Hyatt holds high benchmarks for employee engagement and satisfaction, which has included a cooking competition for chefs in their properties across the Americas. In 2014, he was a competition finalist and placed third overall. Hyatt Hotels also have several initiatives in sustainability. By 2018, they aim to use 50% Marine Stewardship Council (MSC) and Aquaculture Stewardship Council (ASC) compliant seafood, including a detailed chain of origin and statement regarding environmental impact. Additional efforts to be enacted by 2020 include reducing wastewater by 25% and to have a 40% diversion rate for refuse to recycle and compost.

His time at Hunter College High School was greatly enriched by theatrical productions, for which he both wrote and performed. In addition, Garellick was captain of the soccer team and participated in student government as Treasurer. "Hunter set me up to never be afraid to share my opinion," he states. The school prepared him well for a career in which he would need to focus on the bigger picture of hotel operations. For off-campus dining, he remembers a bodega on 97th Street between Park and Madison Avenues that served rice and red beans with *maduros* (plantains) for \$2.00, which "made bag lunch obsolete."



Best restaurant: Gramercy Tavern, where the service is both gracious and genuine. He went there with his wife for their anniversary and the restaurant made them a cake even though they told the wait staff nothing about the occasion.

Fondest food memory: Mom cooking scrambled eggs with American cheese; with a possible French influence in her cooking.

Favorite food: All the bad stuff; fried chicken, foie gras, bacon, maybe all at the same time.

Favorite books about food: *La Bonne Table* by Ludwig Bemelmans, Maitre D' at the Ritz Hotel; *The French Laundry Cookbook* by Thomas Keller; *The Joy of Cooking* by Irma S. Rombauer.

Go-to comfort food: New York pizza.



Become a Fish Cook! by Matthew Garelick

How to Set Up the Kitchen for Service on a Saturday
at Del Frisco's circa 2006

10:00 AM: Arrive at work, turn on the lights and ovens, consume first triple espresso of the day.

10:15: Start the sauces: reduce 15-20 quarts of heavy cream, measure seasonings and garnishes, sauté, roast boil, etc.

10:30: Start melting 50-pound block of butter so you can clarify it to use for hollandaise and to pour over the steaks and lobsters (we use one block per day).

10:40: Blanch and peel tomatoes, mince scallions, clean green beans.

10:41: Watch that cream! Narrowly avoid a white Christmas all over the stove. Keep stirring!

11:00: Receive fish and produce deliveries for the day and put them away.

11:15: Watch that butter! Foam party all over the stove. Clean up before the chef gets in.

12:00 PM: Finish sauces, set up stations with tools and cutting boards.

1:00: Start staff meal (fajitas again!).

1:30: Chef arrives. Sympathize while he makes "hangover sandwiches" (hard-boiled eggs, mayo, onion, ketchup).

1:45: Put on fifty pounds of potatoes to boil for the first round of mashed potatoes (We will make at least two more batches throughout the night.)

2:15: Stop and eat a huge handful of delicious shredded cheddar. Mmmm.

2:20: Fab your proteins: Twenty pounds each salmon, tuna, halibut (forty portions each), one hundred scallops for special.

3:00: Curse the people who order fish at a steak house.

3:30: Heat up the huge griddle and make a massive pile of fajita meat. Take off the rice, pull hot tortillas from warmer.

4:00: Line cooks and servers arrive. Eat, caffeinate and take five-minute respite (while still in the kitchen cooking ... sorry health department!).

5:00 Service starts, first tickets in.

5:30: Twenty-three fish on order, six on pick up. Broiler Cook: "Waiting on two halibut!!"

Chef: "*Where's my f-ckin halibut!?*"

Me: "I ..."

Chef: "*I don't give a sh-t! Give me a f-cking halibut!!*"

Me: "Three ..."

Chef: "*Three minutes?? I need it NOW MUTHAF-CKA!!! ...* And so on. ..."

11:00: Eight hundred covers later, the last table rolls in.

11:01: We ain't done, break the kitchen down ASAP! Flood the floor with soapy water. Take out huge bins of garbage. Scrub the sh-t out of your station. Scrub the equipment till it looks like new. Scrub the grill till your nose burns from degreaser and your pants are soaked with sh-t water. Scrub like it'll make you famous. ... "Scrub, this ain't no Union job!!"

11:30: Ice the fish, inventory literally every piece of food in house, give the inventory to the chef so he can start placing the orders.

12:15 AM: Chug some Coronas at the corner deli with the other cooks (F going to the bar with the servers!).

1:45: Get home, drink some more, pass out, repeat. And relax, Sundays are the easiest day of the week!

Cooking Fish at Robuchon:

Ha! You think they let me even *touch* the fish there????

Plum Cake

by Alice Garelick
(Matthew Garelick's mother)

1 cup sugar
1 stick unsalted butter
1 cup flour or 7/8 cup flour and 1/4 cup finely ground blanched almonds
1 teaspoon baking powder
1/4 teaspoon salt
2 eggs
1 teaspoon vanilla extract
8 or 9 Italian prune plums, washed, split and pitted
1 tablespoon lemon juice
1 tablespoon brown sugar
1/2 teaspoon cinnamon

Combine brown sugar and cinnamon in a small bowl and set aside for topping.

Cream together sugar and butter. Add all other ingredients except for plums, lemon juice and topping mixture. Beat together well.

Grease a 9-inch cake pan and line the bottom of it with a piece of parchment. Grease the parchment also. Do it or it will stick, I'm warning you!!

Spoon the batter into the greased pan. Place plums, skin side up, all over the batter. Leave them on the top of the batter; they will sink down while baking. Sprinkle the whole thing with lemon juice and then with the topping mixture.

Bake at 350° for 1 hour.

To take out of the pan, run a knife around the edge, invert pan on a large dinner plate or cutting board and gently shake out the cake. Gently peel off the parchment that was lining the bottom of the cake pan. Place another dinner plate on the cake (which is actually the bottom of the cake) and turn everything upside down. Take away the first plate, and Presto — you have a cake crying out to be eaten.

The Ties that Bind

Jeffrey Frank '83

FAMILY HOLDS SWAY IN TAKING IT FROM FARM TO TABLE

The call of the outdoors came very early to **Jeffrey Frank '83** as, growing up, his parents took him hiking on weekends. While at Hunter, he took his Inter Collegiate Year with an internship at the Central Park Conservancy in their first year of operation. He performed landscape restoration and was paid in egg creams. Upon receiving his graduate degree in Natural Resources Policy and Management, Frank worked for GrowNYC and was involved in environmental and community improvement projects for the organization. While with GrowNYC, he also led workshops at several New York City public schools, including at Hunter, where he taught for nearly two years. He worked with Mrs. Nicholas in the High School's Science department and Mrs. Marvuglio in the elementary school.

Discovering that he "wanted to have his hands more in the dirt," Frank began to consider becoming a farmer. It was a vocation that was, at first, discouraged by his parents, though his German Jewish grandparents on one side of his family had been cattle dealers, and his great grandparents on the other side of his family had also been cattle dealers in Germany. They fled the country during his father's childhood and resettled in Uruguay. His mother's family, also German Jews, settled in Argentina. Frank's father studied agriculture before coming to the United States. With these strong family ties, and what Frank identified as the "German romantic tradition of affinity for nature," he decided to pursue his dream of opening a farm.

It was a gradual transition away from city life as Frank and his wife took an apprenticeship at a farm in Upstate New York for a Farm Year (April-October) to prepare for their future work. They then relocated to Bethlehem, Pennsylvania, where his wife is from, to have their children grow up near one set of grandparents. Later on, they decided to work on the land where his wife had been raised, with a tract of land that had been in her family for over 150 years.

Liberty Gardens was founded in 1999 and has been serving clients in the restaurant industry in Pennsylvania and in New York City

ever since. They began by selling their vegetables at the Greenmarket at Union Square; and their choice to grow vegetables rather than dairy or meat was a conscious one, as raising animals can place a heavy burden on small-scale farmers.

Regarding his years at Hunter High, Frank recalls many good times with friends and was inspired by being surrounded by ambitious, intelligent people. "Being at Hunter made you feel like you could do anything," said Frank. German was his favorite subject, taught by Fraulein Rummel, which he took for six years. As for neighborhood dining, he frequented The Ramble Restaurant, where they had a 99 cents breakfast special. Frank and his friends had a Breakfast Club before the movie was conceived, where they met for breakfast every week. Their group had a faculty advisor, Mrs. Morello, and sometimes convened for emergency lunch meetings.

Go-to comfort food: Grapefruits and oranges in the winter.

Fondest food memory: Returning home from a Hunter trip to the Soviet Union in 1983, he shared a dinner with **Mario Maccioni '83** of Le Cirque and their friends. He still remembers the Raspberry Souffle.



Jeffrey Frank's Breakfast

Whole milk yogurt, pumpkin seeds, almonds, raisins, grape nuts

Favorite kind of food: Salted peanuts and home-grown popcorn.

Favorite books about food and agriculture: *The Omnivore's Dilemma* by Michael Pollan, *The Unsettling of America* by Wendell Berry and *Living the Good Life* by Helen & Scott Nearing.

Caroline Shin '99

FAMILY INFLUENCES HUNTER ALUMNA TO DOCUMENT WOMEN'S WORK

Across nearly all cultures, grandparents have held an important role in shaping family ties. For **Caroline Shin '99**, those memories were quite powerfully tied to her grandmother, a woman who escaped from North Korea to South Korea with her infant daughter (Shin's aunt) and who eventually migrated to the United States. Growing up, Shin was always helping her grandmother in the kitchen and frequently went grocery shopping with her mother and grandmother. Shin baked cakes and pies at home and, in reflecting about her childhood, recounted that food was what made her really happy. While at Hunter College High School, Shin did a yearbook photo shoot in a grocery store because she loved just being around food.

Shin's parents had a store in Harlem (and "paid" her with food; she was often treated to Puerto Rican *pernil* (roast pork). Her master's thesis at Columbia University's School of Journalism was about Japanese cooking techniques. In short, her entire life revolved around food. She landed a job at *New York* magazine in video production where she had several opportunities to cover restaurants, and took photos of restaurant meals long before Instagram existed.

For Shin, food is an extension of culture itself. The large immigrant population in New York led her to experience a multitude of different foods and cultures while growing up. It also led to her curiosity about the lives of the families that produced those foods. Enter *Cooking with Granny*, a web series created by Shin in 2011. The program was conceived as an homage to her grandmother, and to grandmothers everywhere. Shin cites Anthony Bourdain's storytelling as one of the inspirations for the series. When cooking with her grandmother, Shin learned how to prepare traditional Korean dishes and learned invaluable lessons about her grandmother's life and the sacrifices she made.



Korean Bulgogi

Caroline Shin's grandma (Sanok Kim) and mom's (Joungja Shin) recipe

1 1/2 pounds thinly sliced sirloin
3 tablespoons sesame oil
3 tablespoons toasted sesame seeds
1 1/2 onions
5 garlic cloves
4 tablespoons soy sauce
4 scallions
1/2 large carrot
1 kiwi
1/2 apple (with skin)
1 inch nub of ginger
1 tablespoon black pepper

Put the beef into a bowl. Cut scallions and carrots into 2-inch segments. Crush the kiwi. Add sesame oil, sesame seeds, and soy sauce to the meat. Grate the apple, half of an onion, garlic, and ginger into the meat. Add the kiwi. Then cut the whole onion into big slices and add them to the meat along with the carrots and scallions. Mix all the ingredients and let it sit for 30 minutes.

When you're ready to cook, pre-heat a large pan on a medium flame. When the pan is hot, add the bulgogi mix bit by bit, being careful not to crowd the pan. Stir until the meat is well-cooked, juicy, and tender.

It's best to eat bulgogi by wrapping it in a lettuce leaf with "Ssamjang" (a combination of soy bean paste (dwenjang) and red pepper paste (go-chujang)) and a spoonful of rice.



Multiculturalism and gender representation are important concerns of Shin's, and are reflected in the range of backgrounds of the grandmothers whose cooking techniques she has documented. "Nobody cooks better than grandma," says Shin. "It has the heart and the soul and the love there." She also states that the activity of cooking has largely fallen to women, and that it is a role that has often been taken for granted. Her web videos aim to place the spotlight on those whose cooking we've grown up to love. In researching the web episodes, the recipes documented are often the favorite foods of the grandchildren. Now the *Cooking with Granny* series also includes in-person cooking and storytelling sessions and posts to Instagram.

Shin's recollections of Hunter College High School include Dr. Herbert's English class, where grammar was a very important focus, and that she had run track in school. Ms. Eichler's Social Studies course invited students to identify what influences formed a revolutionary; was it the circumstances or the person? Shin feels that the School prepares one for "hard work and high standards." Her favorite place to eat near the School was a

deli on 96th and Madison that served shells and tomato sauce for \$2.00, and she also saved up for pizza at Mimi's. On half days, she and her friend went to the Lower East Side to the Indian Restaurant Row and dined at The Clay Oven.

Best restaurant: M & H in Copenhagen; high-end dining in one of the Royal Gardens. A multisensory experience of farm to table, with recordings of birds chirping and wall designs of foliage.

Fondest food memory: Having a fresh mango in Costa Rica, which reminded her of the bag of mangos her parents gave her each Christmas. Backpacking in Brazil and having fresh oysters at a beachside café where she saw the fisherman bring in the oysters. In Bangkok's Flower Market, smelling garlic and finding a chef making morning glory greens.

Favorite kind of food: The food that she grew up on: Korean food that sticks to your ribs.

Favorite film about food: *Babette's Feast*

Go-to comfort food: Dwenjang Chigae, stew with tofu, vegetables, and pieces of beef. Also spaghetti and meatballs.

Excerpts from *Big Sisters of Hunter College High School*

February-June of 1945

Does Teacher ever lay aside
Her pen and weighty tome,
And with a housewife's sunny pride
Start in to bake at home?
Enveloped in an apron soft,
The strings caught up behind,
Can she succeed, her knife aloft,
To peel a lemon rind?
Or mixing up her batter now,
Her thoughts on X plus Y,
Does she, in wonder, marvel how
The atoms shape the pie?
The epidermis is the crust,
All dotted like Morse code;
Does she consider French a "must"
To make it "a la mode"?

* * *

Ah, when it comes to cooking things,
All teachers are expert -
From turkey dinners, coffee rings,
To fried eggs and dessert!
Of course, they have their favorites, t
Herein are these compiled:
Fine recipes are here for you -
Just taste, and be beguiled!

Brown's Principal FRUIT CAKE

6 oz. butter
2 cups sugar
6 eggs
1/2 cup milk
1 1/2 tbsp. vanilla
4 cups flour
1 tbsp. baking powder
little salt
1/2 lb. seedless raisins
1/2 lb. seeded raisins
1/4 lb. currants
1/4 lb. blanched almonds
1/2 - 3/4 lb. lemon, orange, citron,
candied cherries

Sift baking powder, salt and flour. Cut fr
in small pieces and mix in flour. Cream
butter and sugar and add to this the yolks
the eggs. To the creamed butter and sugar
mixture add alternately the flour and the
Beat whites of eggs and add.

Before putting in oven decorate with
almonds.
Bake in moderate oven about 2 hours.

Simpson's Simple FUDGE

2 cups sugar	2 tbsp. syrup
2 squares chocolate	2 tbsp. butter
(1 oz. each)	2/3 cup milk
	1 tsp. vanilla

Cook sugar, chocolate, syrup and milk very
slowly, until a teaspoonful forms a soft
Ball in a cup of cold water. Add butter.
Let cool for 10 minutes. Add vanilla and
beat hard. Pour into a buttered dish.

COMPILED
by the
BIG SISTERS

of
HUNTER COLLEGE HIGH SCHOOL

February to June, 1945

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15.

TEACHERS'
TASTES

7.

WHINE JELLY de Bush

2 tbsp. Knox gelatin	3/4 cup sherry wine
1/2 cup cold water	1 cup orange juice
1-1/4 cups boiling water	3 tbsp. lemon juice
1 cup sugar	

Soak gelatin 20 minutes in cold water.
Dissolve in boiling water. Add sugar, wine,
orange and lemon juice. Strain through cheese-
cloth. Pour into mold and chill. Serve with
whipped cream or mixed fresh fruit such as
grapes, oranges, grapefruit, bananas, cherries,
peaches, strawberries, nuts, etc.

Schlitzer's Artistic "NUT DIGGETY"

1 cup chopped walnut or pecan meats
1 cup grated American cheese
2 cups fresh bread crumbs
1 cup milk
3/4 tsp. salt
1/2 tsp. paprika
1 tbsp. finely chopped onion
1 tbsp. parsley
1 beaten egg

Combine ingredients and shape into a loaf by
placing in a bread pan. Invert contents
onto a greased tin or cookie sheet. Bake
in a 350° oven for 25 minutes.

Serve with tomato or mushroom sauce.
Serves 6.



Vincent Kitirattagarn '02

FAMILY INFLUENCES HUNTER ALUMNUS TO PRODUCE SNACK CUISINE

Vincent Kitirattagarn '02 finished college with two engineering degrees and, upon graduation, immediately turned his attention to natural foods and nutrition. He gained experience in the field by volunteering at farmers markets and small restaurants, and seeing a variety of food-based businesses spurred him to create a startup inspired by the Thai cooking he grew up with. Drawing upon the culture of Thai street food, he looked toward dishes that his mother made and began to develop pilot products.

Dang Foods was born in 2012. Named for his mother, and motivated by her recipe for Thai Lettuce Wraps, it is a family business that harks back to Kitirattagarn's Southeast Asian roots. "Only doing what we can be the best in the world at," he and his family members find foods in Thailand that they think will have potential in the United States and package them for the American market. His brother is the organization's Co-Founder and Chief Financial Officer, and his cousin manages the supply chain in Thailand. He launched Dang Foods with his first product, toasted Coconut Chips, and has since expand-



ed the brand to include Onion Chips and Sticky Rice Chips. Today the company's wares can be found in more than 8,000 stores across the United States including Whole Foods, Target, and Stop & Shop. To date, he has sold over 5 million bags of coconut chips. The company also won the prestigious SOFI award for best snack in 2014.

Kitirattagarn has established Dang Foods as a B Corp, or Benefit Corporation, making a

conscious commitment to environmental sustainability. Furthermore, the organization has received Non-GMO Certification, a demarcation particularly important in natural food stores. As an environmental engineer, he seeks innovative ways to incorporate green practices into his operations while maintaining a high standard for taste at the core of his business.

He travels regularly and draws upon those experiences in sourcing new products. He came upon the inspiration for his Onion Chips while backpacking in Japan and visiting a local food market. The onion chips, imported from Vietnam, returned home with him and, several months later, Dang Onion Chips were launched. Kitirattagarn cites journeys abroad and spending time experimenting in nicely stocked kitchens as continued fuel for his ideas and his work.

Kitirattagarn attended Hunter from nursery school through 12th grade. He recalls playing on the varsity baseball team for four years and performing martial arts for the Asian Cultural Society show. He was team captain for the varsity baseball team during his senior year, a role that "taught him about leadership and how to bring a team together," which has direct parallels for his role as CEO of Dang Foods. Dr. Herbert's AP Logic & Composition class "helped me see what could be possible outside of the sciences. Hunter is really great at fostering your talents and gives you the ability to flesh them out in many ways. . . . I really enjoyed being surrounded by the smartest people in the city." For off-campus dining, he frequented a tiny French café off of 96th & Madison that sold \$3.00 sandwiches, and the pizza restaurants Mimi's & Sal's.

Best restaurant: Really "yummy" street food and fine dining such as Mario Batali's and David Chang's restaurants.

Fondest food memory: In nursery school, he had forgotten his lunch one day and his teacher, Ms. Holder, asked all of the other children to give a bit of their lunch to him. He enjoyed all of the other children's lunches!

Favorite film about food: *Charlie and the Chocolate Factory*, with Gene Wilder.

Go-to comfort food: American comfort food: Pan-fried toast with salt.

Asian comfort food: Kuay Piew pork broth soup and egg noodles, Nam Tok cow's blood based soup.

Technique to share: Braising any meat turns it into an appetizing meal, using soy, sake, or mirin as basting liquids.

Let it Simmer

Beverly Armstrong '87

HUNTER ALUMNA LETS IT SIMMER TO CREATE THE PERFECT POST-GAME EXPERIENCE

A craft beer was the perfect way to wind down after a rugby game, shares **Beverly Armstrong '87**, who had home-brewed in Massachusetts for the past decade while working at a career in the biotech industry. She sought to create the ideal flavorful beer for a post-game "Drink Up," where the two opposing rugby teams would socialize together. Armstrong decided to turn her passion for beer into a business and launched Brazo Fuerte Artisanal Beer in 2016. The company is named for the Spanish translation of her surname, a nickname bestowed upon her while playing rugby on a trip to Spain.

Armstrong found her solution in session ales, beer that is lower in alcohol content (under 4.5%) but that still has a full-bodied flavor. The beers offered by Brazo Fuerte have accents from her family's roots in Barbados, where the colonial influence from Britain and



Scotland is present. Session ales are common in the United Kingdom where pubs, or Public Houses, originated as centers for discourse and the exchange of ideas.

A maverick in her industry, Armstrong is the first African-American woman to have a brewery in New England, and only the second African-American woman to brew beer commercially in the entire country. With ingredients including green tea, chocolate malt, and coconut, Armstrong has leveraged her brand and her efforts have been recognized by others in the field. She is the 2017 winner of Samuel Adams' Brewing the American Dream Business & Brewing Experienceship, a program that offers business coaching, provides a resource for small business capital, and presents craft brewers with an opportunity to collaborate on the release of a new beer with Samuel Adams' company. The award also allowed for her travel to Germany in 2016 for a Beer Education Tour sponsored by the Pink Boots Society, an organization connecting women brewers across the United States.

She continues to evolve the definition of her product, with the goal of bringing more people into the craft beer fold. Through Brazo Fuerte, Armstrong is examining the potential of sustainability in the beer brewing process by making active efforts to minimize wastewater, enacting heat recovery, and having a smaller carbon footprint. She is also looking broadly at the impact her company can have on the community, on the economy, and on forays into social diversity.

Her time at HCHS fueled a passion for the sciences and social studies. She credits Hunter High as a place where she met "a broad group of people from all walks of life ... that was representative of all levels of society," and recalls a trip to the Soviet Union as a Senior on a school exchange program. Looking back, she recollects that her favorite place to eat near the school was a burger joint on 92nd Street and Madison Avenue.

Best restaurant: An Italian restaurant in Dublin.
Go-to comfort food: Shepherd's Pie or Turkey and Mashed Potatoes.

Fondest food memory: Home cooking turkey, mashed potatoes, peppers, onions, broccoli, and spaghetti squash.

Favorite book about beer: *How to Brew* by John J. Palmer.

Let it Stew

Sandor Katz '80

HUNTER ALUM EXPLORES CULTURES BY LETTING IT STEW

A life-changing move from New York City to rural Tennessee was at the center of **Sandor Katz's '80** journey to becoming a self-proclaimed "Fermentation Revivalist." Katz had been working in nonprofit advocacy in the late 1980s and, later on, in municipal government when he tested HIV Positive. Deciding to embrace a lower-stress lifestyle, he gave up his apartment in 1993 and left his career working at the Manhattan Borough President's Office and moved into a commune. As he began gardening and exploring the practical side of food preservation, he also started to experiment with fermenting foods. In fact, he describes fermentation as a career path that chose him and what grew to be a personal obsession.

Katz did not grow up in a family where his relatives were actively fermenting, but his father and grandfather loved to garden. His family had land Upstate in the Hudson Valley where they could grow vegetables. The Old World foods of his Eastern European Jewish parents and grandparents — sour pickles, for instance — found readily at New York delicatessens, were tastes that he sought upon his move to Tennessee. He began to write about fermentation and self-published a 'zine about the subject. He later expanded upon those writings and turned them into a book, finding a publisher at Chelsea Green and self-organizing a five-month, nationwide book tour. Today he teaches and lectures full-time as a result of intense interest in the subject.

Going far beyond the tastes of his family, Katz describes fermentation as a worldwide phenomenon with origins in Asian, African, Middle Eastern, and Central American traditions. In his workshops, he has met many immigrants who are interested in fermentation from a cultural survival standpoint, who are looking to replicate traditional foods from their homelands. At the core of each of these traditions lies sustainability, as the action of microorganisms could make it more feasible for people to survive and thrive and to extend the viability of the food resources available to them.

His time at Hunter College High School was distinctly shaped by being among the first class of boys at the School. "In seventh grade," Katz recollects, he "was one of eighteen boys entering a school of 1,200 girls." He felt that he strongly benefitted from being in that environment as the school was free of the sports and dating culture that can distract students. He enjoyed social studies, and learning of different cultures, and states that "Hunter encouraged [me] to be a critical thinker." Hunter also moved campuses while he was at the school, from 466 Lexington Avenue to its present location at 94th Street. His favorite place to eat near the school was A La Duchess Ann, a small market that sold inexpensive sandwiches on Madison Avenue between 94th and 95th Street.

The Revolution Will Not Be Microwaved



Inside America's Underground Food Movements

Sandor Ellix Katz

www.wildfermentation.com

Fondest food memory: Grandma making blintzes and individually wrapping them and putting them in the freezer. Really fresh fruit, berries right off of the bushes, and the American persimmon.

Favorite book about food: *Sweetness and Power* by Sidney Mintz.

Go-to comfort food: Spicy vegetable dal (lentil stew).

Sauerkraut

Recipe © Sandor Katz 2016

The sauerkraut method is also referred to as dry-salting, because typically no water is added and the juice under which the vegetables are submerged comes from the vegetables themselves. This is the simplest and most straightforward method, and results in the most concentrated vegetable flavor.

TIME FRAME:

3 days to 3 months (and beyond)

VESSEL:

1-quart/1-liter wide-mouth jar, or a larger jar or crock

INGREDIENTS (for 1 quart/1 liter):

2 pounds/1 kilogram of vegetables per quart/liter, any varieties of cabbage alone or in combination, or at least half cabbage and the remainder any combination of radishes, turnips, carrots, beets, kohlrabi, Jerusalem artichokes, onions, shallots, leeks, garlic, greens, peppers, or other vegetables

Approximately 1 tablespoon salt (start with a little less, add if needed after tasting)

Other seasonings as desired, such as caraway seeds, juniper berries, dill, chili peppers, ginger, turmeric, dried cranberries, or whatever you can conjure in your imagination

PROCESS:

Prepare the vegetables. Remove the outer leaves of the cabbage and reserve. Scrub the root vegetables but do not peel. Chop or grate all vegetables into a bowl. The purpose of this is to expose surface area in order to pull water out of the vegetables, so that they can be submerged under their own juices. The finer the veggies are shredded, the easier it is to get juices out, but fineness or coarseness can vary with excellent results.

Salt and season. Salt the vegetables lightly and add seasonings as you chop. Sauerkraut does not require heavy salting. Taste after the next step and add more salt or seasonings, if desired. It is always easier to add salt than to remove it. (If you must remove salt, cover the veggies with dechlorinated water, let this sit for 5 minutes,

then pour off the excess water.)

Squeeze the salted vegetables with your hands for a few minutes (or pound with a blunt tool). This bruises the vegetables, breaking down cell walls and enabling them to release their juices. Squeeze until you can pick up a handful and when you squeeze, juice releases (as from a wet sponge).

Pack the salted and squeezed vegetables into your jar.

Press the vegetables down with force, using your fingers or a blunt tool, so that air pockets are expelled and juice rises up and over the vegetables. Fill the jar not quite all the way to the top, leaving a little space for expansion. The vegetables have a tendency to float to the top of the brine, so it's best to keep them pressed down, using one of the cabbage's outer leaves, folded to fit inside the jar, or a carved chunk of a root vegetable, or a small glass, or ceramic insert. Screw the top on the jar; lactic acid bacteria are anaerobic and do not need oxygen (though they can function in the presence of oxygen). However, be aware that fermentation produces carbon dioxide, so pressure will build up in the jar and needs to be released daily, especially the first few days when fermentation will be most vigorous.

Wait. Be sure to loosen the top to relieve pressure each day for the first few days. The rate of fermentation will be faster in a warm environment, slower in a cool one. Some people prefer their krauts lightly fermented for just a few days; others prefer a stronger, more acidic flavor that develops over weeks or months. Taste after just a few days, then a few days later, and at regular intervals to discover what you prefer. Along with the flavor, the texture changes over time, beginning crunchy and gradually softening. Move to the refrigerator if you wish to stop (or rather slow) the fermentation. In a cool environment, kraut can continue fermenting slowly for months. In the summer or in a heated room, its life cycle is more rapid; eventually it can become soft and mushy.

Surface growth. The most common problem that people encounter in fermenting

vegetables is surface growth of yeasts and/or molds, facilitated by oxygen. Many books refer to this as "scum," but I prefer to think of it as a bloom. It's a surface phenomenon, a result of contact with the air. If you should encounter surface growth, remove as much of it as you can, along with any discolored or soft kraut from the top layer, and discard. The fermented vegetables beneath will generally look, smell, and taste fine. The surface growth can break up as you remove it, making it impossible to remove all of it. Don't worry.

Enjoy your kraut! I start eating it when the kraut is young and enjoy its evolving flavor over the course of a few weeks (or months in a large batch). Be sure to try the sauerkraut juice that will be left after the kraut is eaten. Sauerkraut juice packs a strong flavor, and is unparalleled as a digestive tonic or hangover cure.

Develop a rhythm. Start a new batch before the previous one runs out. Get a few different flavors or styles going at once for variety. Experiment!

VARIATIONS:

Add a little fresh vegetable juice or "pot likker" and dispense with the need to squeeze or pound. Incorporate mung bean sprouts . . . hydrated seaweed . . . shredded or quartered Brussels sprouts . . . cooked potatoes (mashed, fried, and beyond, but always cooled!) . . . dried or fresh fruit . . . the possibilities are infinite.





Alphabet Soup

Kysha Harris '89

WRITER OFFERS SERVICE OF PERSONALLY CATERED MEALS

Growing up at Hunter gave **Kysha Harris '89** a perspective that she carries with her to this day, attending from nursery through high school. Harris held a lifelong desire to start a business and, due to her family's influence, she chose to found SCHOP, a personal food preparation service for busy urban professionals. She is also the food critic for *The New York Amsterdam News*.

AlumNotes: What led you to choose a career path involving food?

Kysha Harris: Travel, primarily with my family. My family is from Louisiana, and my grandmother always made pies and signature creole dishes, and it was just natural to be doing that with her. My stepfather is from the Caribbean and every year he would make fruitcakes in big batches. I think back to my college years and what I liked to do was have big dinner parties and bring people around.

AN: How did you get to the *Amsterdam News*?

KHa: It's very Hunter related. I'm born and raised in Harlem and started my business in 2002, and my very good friend from Hunter, **Kristin Fayne-Mulroy '89**, is the Editor for the paper. The woman who writes food for the paper was leaving and she asked if I would consider writing the column. "Just write something and we'll see how it goes." That was eleven years ago. I've been writing for them ever since. The publisher, Elinor Tatum, also went to Hunter elementary school with us.

AN: Could you name a source of inspiration for your craft?

KHa: I run SCHOP as a personal shopping, prepping, and cooking service for busy urban professionals. I always wanted to be a businesswoman. I wanted it so badly that when I saw Melanie Griffith in *Working Girl* I wanted the gray suit, the briefcase, and the phone. I went to Wharton and have a very strong love of business. I saw a need with my friends; they didn't have time to cook. So I developed this à la carte service. I didn't go to culinary school, I just had a love of cooking.

AN: What's your fondest memory of Hunter College High School? Favorite subject?

KHa: My grandmother, Marie Rhone, was a prominent teacher in the elementary school. She taught first grade and retired at age 90. **Lin-Manuel Miranda '98** cited her as one of the influential teachers who made a difference in his life. My time at Hunter was rooted in my elementary experience. I was at Hunter when it was further down on the East Side. Going into the High School, most of my friends from elementary school were there. Everyone used to sneak out of class to get these big Toll House chocolate chip cookies that were unbaked in the middle that were so soft that they were almost raw. ... What I loved about Hunter was that it was such an amalgamation of so many different types of people who came from everywhere. It was a great equalizer. My grandmother was a very strong advocate for African-American children. My favorite subject was Communications & Theater with Ms. Schlesinger. I felt good about the artistic parts of school.

AN: How do you feel that the High School prepared you for your adult life and career?

KHa: Knowing how to talk to people in authority who can steer you in a direction. It was a free private school education. You can frame your own persona and your own future from the lessons you learned there.

AN: What was your favorite place to eat near the school?

KHa: I liked Chow Fun on 91st between Madison and Fifth Avenues, a pizza parlor on Madison Avenue between 95th & 96th Street, and a deli between 93rd & 94th Streets.

AN: What's the best restaurant you ever ate at?

KHa: In New Orleans, Restaurant August. In New York, any Daniel Boulud Restaurant. The Modern, at MoMA. Indian food in Oslo. In Austin, Texas, Emmer & Rye.

AN: What's your fondest food memory?

KHa: Cooking with my grandmother — her pies, her gumbo. And preparing my mother's fried chicken and shrimp étouffée by the water.

AN: What's your favorite kind of food?

KHa: Mediterranean and Asian; very simple and straightforward approach to food.

AN: Do you have a favorite film or book about food?

KHa: *Chef's Table* on Netflix ... *Kitchen*

Confidential with Anthony Bourdain. Books: *Melba's American Comfort: 100 Recipes from My Heart to Your Kitchen* by Melba Wilson, which I worked on. *Heat* by Bill Buford and *Setting the Table* by Danny Meyer.

AN: What's your go-to comfort food?

KHa: Making: pasta and vegetables. Buying: Asian. Ramen and Dim Sum.

Jennifer 8. Lee '94

WRITER INVESTIGATES THE MYTHS AND REALITIES OF CHINESE CUISINE

Jennifer 8. Lee '94 traversed the globe in search of the greatest Chinese restaurant. In doing so, she documented the cultural variants among the Chinese diaspora on six continents. The results of her research produced *The Fortune Cookie Chronicles* (2008), a *New York Times* bestseller, and *The Search for General Tso*, a 2014 documentary. We take a moment to connect with her here.

AlumNotes: What led you to choose a career path involving food?

Jennifer 8. Lee: If you're going to do a book, you have to do a topic that you're obsessed about because it takes so much of your life. ... Chinese food was a subject that really resonated with me; why I was so interested in General Tso's Chicken and fortune cookies and beef with broccoli and egg rolls. American Chinese food is a reflection of me. It looks like something that is foreign but ultimately is indigenous to America.

AN: How has family influenced your selection of a particular type of food?

J8L: Chinese restaurant research gave me a framework to understand the world. It was really interesting to see Chinese Indians, Chinese Koreans, Chinese Italians, and Chinese Mauritians (who spoke with a French accent). My place in the global diaspora was really interesting; you could see it in the food.

AN: What's your fondest memory of Hunter College High School? Favorite subject?

J8L: I loved my math classes. There was also the American High School Math Examination (AHSME) math contest. I worked on the high school paper with my friend **Sewell Chan '94**, and we both went on to work at *The New York Times*.



AN: How do you feel that the High School prepared you for your adult life and career?

J8L: As you get older, the kinds of people that you meet tend to converge. The people who I went to seventh grade with have ended up in all different kinds of fields. They're all high-achieving. It was a privilege to attend a school where everyone was interesting and smart and creative.

AN: What was your favorite place to eat near the school?

J8L: There was a restaurant called Ottomani's, an Italian restaurant north of the school on Madison Avenue. It was my first ability to go to a real Italian restaurant that I didn't go to with my parents.

AN: What's the best restaurant you ever ate at?

J8L: I actually went around the world looking for the greatest Chinese restaurant. I found one near Vancouver, British Columbia, Canada: a five-star restaurant served in a strip mall called Zen Chinese Fine Cuisine. It's now closed. I really liked the Chinese restaurant in Dubai as well; Dheng He served no pork and was in the Jumeirah Hotel. It was fine Chinese dining but modern. As only 15% of the population is native Emirati, there was no local palate to acculturate tastes to.

AN: What's your fondest food memory?

J8L: Really seeing Japanese fortune cookies for the first time in Kyoto. It's like seeing a long lost cousin that you never knew you had. . . . The family resemblance to the American fortune cookie is so strong. They are bigger and browner and much thicker.

An: What's your favorite kind of food?

J8L: Authentic Western Chinese food from the West of China. It's very Muslim influenced; there's a lot of lamb and cilantro. I really like Uighur food from Xinjiang where the food is similar to cuisine in Iraq. There is a bread soup that is very similar.

AN: Do you have a favorite film or book about food?

J8L: *King Corn*, a documentary done by the director that I ultimately worked with on *The Search for General Tso*. Book: *Salt: A World History* by Mark Kurlansky.

AN: What's your go-to comfort food?

J8L: Xi'an Famous Food, which serves Western Chinese food, is available in New York City. The only time I really ate it was when I



was in China. It was right after I graduated from college, but before 9/11 happened. It was a happier world.

Kate Heddings '89

WRITER FOLLOWS CHILDHOOD TASTES INTO CAREER

After being in publishing for several years, **Kate Heddings '89** decided to go to culinary school. After graduating, she worked in test kitchens and went on to obtain a position at *Food & Wine* magazine. Now in her seventeenth year with the publication, and holding the role of Executive Food Editor, she cites the childhood influences that led to her career.

AlumNotes: What led you to choose a career path involving food?

Kate Heddings: Probably my stomach! My dream job was to be a food critic; that's what I aspire to. I tried to figure out the best way to get there and I started by going to culinary school. While I was at culinary school, I got more of an education and [a sense of] what kind of opportunities were out there so I decided to go into food publishing. Not so much as a writer but I went and started working in test kitchens. That got me on the path I'm still on today.

AN: How has family influenced your selection of a particular type of food?

KH: On my mother's side, I come from a family of bakers and I have an extreme sweet tooth that was definitely handed down to me from my mother's side of the family. I have tended to cover dessert; dessert had been



my beat for a while. It's been a little bit more of my wheelhouse than for some of my colleagues.

AN: Could you name a source of inspiration for your craft?

KH: My parents were divorced and I spent a lot of time in restaurants with my dad. Having been taken out to so many meals as a kid all over Manhattan really did inspire me and definitely fueled my desire to pursue my career.

AN: What's your fondest memory of Hunter College High School? Favorite subject?

KH: I have so many fond memories. I loved the courtyard. The fact that we had that space was amazing — always having a place to hang out with my friends outside. English with Mrs. Smith was definitely my favorite subject.

AN: How do you feel that the High School prepared you for your adult life and career?

KH: Hunter always challenged. I feel that in a lot of ways it was about finding solutions and not finding problems. I feel that's been part of my success in my career. When you're around good people growing up, that really fosters an incredible amount of thoughtfulness for the rest of your life.

AN: What was your favorite place to eat near the school?

KH: A Chinese restaurant on 92nd Street between Fifth and Madison and the pizza place on Madison Avenue between 95th & 96th Street; Deli: Lord's East on 96th Street; Candy store: Munchmaker on Madison Avenue. They had really good chocolate chip cookies in the school cafeteria for 50 cents, though.

AN: What's the best restaurant you ever ate at?

KH: One of the most impactful and memorable meals I ever had was at Bouley in the 1990s; an experience of superfine dining. French Laundry was really all that and more.

AN: What's your fondest food memory?

KH: I loved going to Dim Sum as a kid with my family; we would usually go on Sundays. Also, I had a grandmother who used to make the most incredible Lemon Bundt cake. The other grandmother made a Jewish Noodle Pudding that I still make to this day.

AN: Do you have a favorite film or book about food?

KH: *Heat* by Bill Buford. Films: *The Hundred-Foot Journey* and *Willie Wonka*.

AN: What's your go-to comfort food?

KH: Ramen or a really good slice of NYC pizza.

Also in the culinary industry . . .

Uri Attia '88, Portable Chef
Beth Berenbaum '71, Beth's Baked Goods
Martine Bertin-Peterson '67, Gout et Voyage
James A. Bryant III '95, Morgans Hotel Group
Seth Goldman '00, Hello Fresh
Karen Grinthal '73, Food Network
Rachel Jarrett '91, Chocolate Works
David Kupferstein '95, Basom Catering and Events
Mario Maccioni '83, Le Cirque
Larry Olmstead '84, Author and Food Columnist
Jacob Pine '90, New York Cooks
Daniel Ross-Leutwyler '94, Annona
Hudson Tang '99, Runners and Revenuers
Julie Weprin '76, Jack Bistro
Judith SEGAL Zabar, Jan. '50, Zabar's

MaMita's Coquito

by Marguerita Rosally
(Roxane Rosario's grandmother)

Roxane S. Rosario '71 volunteers at the Alumnae/i Association and wanted to share her family's recipe with fellow alums.

MaMita's Coquito was learned originally when I was five years old and I would sit at the kitchen table grating coconuts to get the milk. Many years later MaMita went commercial to save time and energy. One can of Coconut Milk, one can of sweetened evaporated milk, one whipped egg, a drop of vanilla, cinnamon and ginger to taste, and one empty can filled with rum. Mix the two milks together, whisk in the flavorings to taste, add in the whisked raw egg and a can of good tasting rum. I use a Crusan Rum called Blackstrap rum for the rich molasses taste but traditionally it is made with white rum. Any rum would do, light or dark to taste, or for better coconut flavor use a Coconut Rum. This recipe is doubled or tripled if being given as a gift which is done during the holiday season. Enjoy my grandmother's secret recipe.



Roxane S. Rosario '71

Alumni Events



Alumni gathered at the Reserve at Morgans.

Celebrating Valentine's Day and the History of Dating

The Alumnae/i Association is pleased to thank **Moira Weigel '02**, author of *Labor of Love: The Invention of Dating* (2016), for her great presentation on February 15th at the Reserve at Morgans. About fifteen alums listened as she read from a piece she wrote for *The New York Times* and a lively Q & A followed. The bar was excellent — thanks to **James A. Bryant III '95**, Area General Manager at Morgans Hotel Group, who helped us secure the space. Special thanks to board members **Richard Cho '94** and **Artemis Anninos '87** for helping us organize the event. Many alums stayed afterward still mingling. A good time was had by all.



Moira Weigel '02

Alum Updates

Introducing Hawthorne for Men

Brian Jeong '07 and Phillip Wong '07 have founded Hawthorne for Men, a company that launched the colognes Work and Play, aimed at millennial men. The two classmates sought to create distinctive fragrances crafted from quality materials that would still be accessible to young, working individuals. Beginning

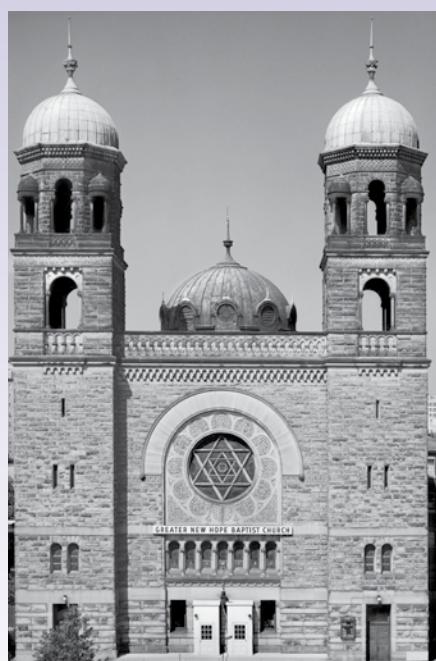


Brian Jeong '07 and Phillip Wong '07

their venture entirely self-funded, Jeong and Wong embarked on a phase of research and development involving tests and interviews and used the data to develop a highly accurate quiz to guide consumers in discovering sets of fragrances that would complement their activities. There are currently five Work and five Play colognes available, with future scents being developed. Work and Play can be purchased at <https://hawthorneformen.com>.

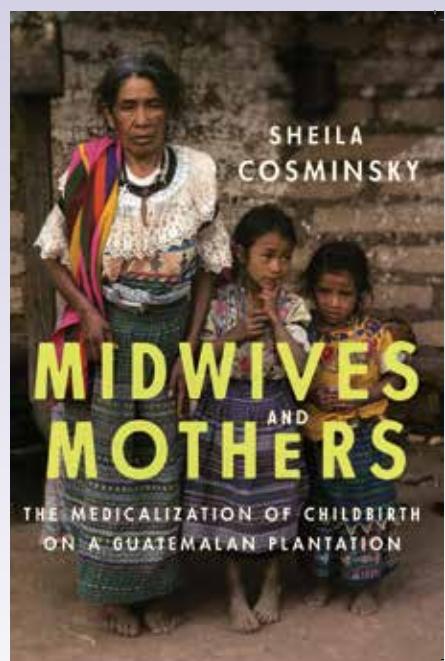
A Visual History of Our Nation's Capitol

The National Building Museum's DISTRICT II documented the changing streetscapes of downtown Washington, D.C., from the mid through late 20th Century. Anne McDonough '96 curated the exhibition, which constituted a series of photographs that chronicle the history of the District and that captured a sense of the physical and social upheavals experienced by the city in the 1960s, 1970s, and 1980s. The exhibition was on view from November 19, 2016, through February 12, 2017.



Midwives and Mothers in Guatemala

The fieldwork performed by Sheila Cosminsky '58 has documented midwifery and birthing practices in Guatemala for over forty years. In her book, *Midwives and Mothers: The Medicalization of Childbirth on a Guatemalan Plantation* (2016), she details the history, practice, and future of midwifery in the face of rapidly changing global standards, most markedly through practices implemented by the World Health Organization. Part of an effort to record the knowledge of local mid-



New Appointment at 21st Century Fox

Twenty-First Century Fox recently recruited former Tumblr executive Liba Wenig Rubenstein '01 (Elizabeth Rubenstein) as their Senior Vice President of Social Impact, a role in which she will oversee the organization's pro-social commitments and programming campaigns. Previously she served as head of social impact and public policy at Tumblr, a position she had held since 2012. Twenty-First Century Fox's Social Impact is concentrated on supporting causes in creativity and the arts, sports and well-being, and knowledge and exploration. The group also focuses on sustainability and diversity. Rubenstein will manage teams in both Los Angeles and New York.

wives before it is lost, her text explores birth, illness, death, and survival on a sugar and coffee plantation from the perspective of two local midwives who are mother and daughter. Cosminsky places the changes in the birthing system within the larger context of socioeconomic changes impacting upon women and the work which they perform. The text is published by the University of Texas Press. The book is available through Amazon, Barnes & Noble, and other major booksellers.



Jean HASTINGS Ardell '60

A Woman's Baseball Odyssey

Women have pioneered many firsts throughout the years. **Jean HASTINGS Ardell '60** tells the story of a female athlete in the recently released book *Making My Pitch: A Woman's Baseball Odyssey*, co-authored with Ila Jane Borders. A female athlete who overcame significant challenges to become a Little League prodigy, Borders was MVP of her otherwise all-male middle school and high school teams, the first woman awarded a baseball scholarship, and the first to pitch and win a complete men's collegiate game. In 1997, Borders was signed to pitch for a professional baseball team and became the first woman to play men's baseball since the Negro Leagues. She played four professional seasons and navigated her way through difficulties that arose from being the only woman in an all-men's game. Borders' struggles arose both on and off the field, where she wrestled with her sexual orientation during adolescence and as a closeted gay athlete at a Christian university. A book signing was held at the NINE Spring Training Conference in Tempe, Arizona, in March 2017, a convocation focusing on baseball history and social policy implications. Ardell is also the author of *Breaking into Baseball: Women and the National Pastime*. *Making My Pitch* is published by the University of Nebraska Press.

A Journalistic Work on Kindle

A journalistic work written by **Ariel Ramchandani '03** was recently published in *The Atavist*. In "When the Devil Enters" a town is plagued by mysterious fires and its residents search for answers through science, the church, and the law. In this narrative, Ramchandani investigates a decade of house fires that divided a close-knit community and brought scientists to the edge of reason. Available at <https://magazine.atavist.com/when-the-devil-enters> or on Amazon Kindle.

Examining the Practice of Sociology

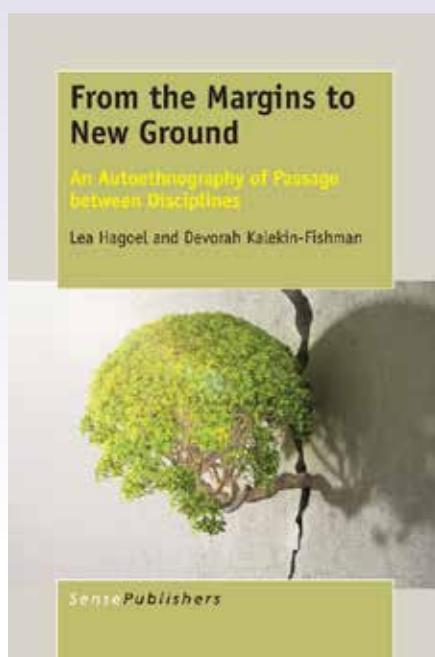
Sociologist **Devorah KALEKIN-Fishman '45 (Shirley Kalekin)** has produced three scholarly works. The first, *Practicing Sociologists and their Craft*, was published by Routledge in 2016 and delves into the question of how globalization has effected changes in the structure of knowledge in sociology. In the text, she documents and examines what has essentially amounted to a paradigm shift from "traditional" sociology, which emerged as a product of the modern age, and the sociology practices that adapted to the twenty-first century. The work is representative of both gender and ethnicity, drawing upon interviews with professionals working in East Asia, Latin America, and Africa.

Kalekin-Fishman's second book, *From the Margins to New Ground: An Autoethnography of Passage between Disciplines* (2015), is a co-authored volume that discovers and examines where the crossroads of the social and life sciences meet. The text focuses on the professional path of a medical sociologist fitting in with the biomedical scientific work patterns of a multidisciplinary team of physicians, nurses, biostatisticians, IT personnel, molecular biologists, and managerial-administrative team members. The ethnographers offer insights into the world of biology and medicine, into women's lives, into being a native in a disciplinary culture, and into transdisciplinarity. Issued by Sense Publishers. Lastly, in 2016, Kalekin-Fishman co-edited a work titled *Approaches to Social and Educational Inclusion*, printed by Routledge.

Tales from the Upper West Side

In *Broadway, Schrafft's and Seeded Rye — Growing Up Slightly Jewish on the Upper West Side* (2016), **Lyla BLAKE Ward, Jan '46** tells it like it was growing up on the Upper West Side of Manhattan in the 1930s and early 1940s. Through essays and poems, histories and vintage photos, Lyla Blake Ward makes this unique neighborhood — 72nd Street to 110th, east and west of Broadway — come alive.

Looking back — and back — and back, she is able to recapture the atmosphere of this singular community, its culture and the families who lived there — a place, according to the author, where almost everyone she knew was Jewish and only the pigeons ate white bread.



Bandstand, a New American Musical

IT'S 1945. TICKER TAPE IS WELCOMING THE BOYS BACK HOME. AND A NEW AMERICA IS JUST BEGINNING. **Jane Dubin '74** is Co-Producer of *Bandstand*, the joyful and inspiring story of singer/songwriter Donny Novitski and his underdog band of fellow vets. When a national contest to find America's next big music sensation offers a chance at instant fame and Hollywood fortune, Donny must whip his restless band of brothers into fighting shape — and a beautiful young war

widow with a powerhouse voice may just be the key to bring them all together.

Following a sold-out run at Paper Mill Playhouse (New Jersey) that left audiences cheering, this new American musical is coming to Broadway. Featuring a timeless original score, *Bandstand* is directed and choreographed by two-time Tony Award® winner Andy Blankenbuehler (*Hamilton*, *In the Heights*), and stars two-time Tony Award nominee Laura Osnes (*Cinderella*, *Bonnie and Clyde*), Broadway sensation Corey Cott (*Newsies*), and Tony winner Beth Leavel (*The Drowsy Chaperone*). The musical opened on

April 26th at the Bernard Jacobs Theater. Tickets can be obtained at <http://bandstand-broadway.com>.

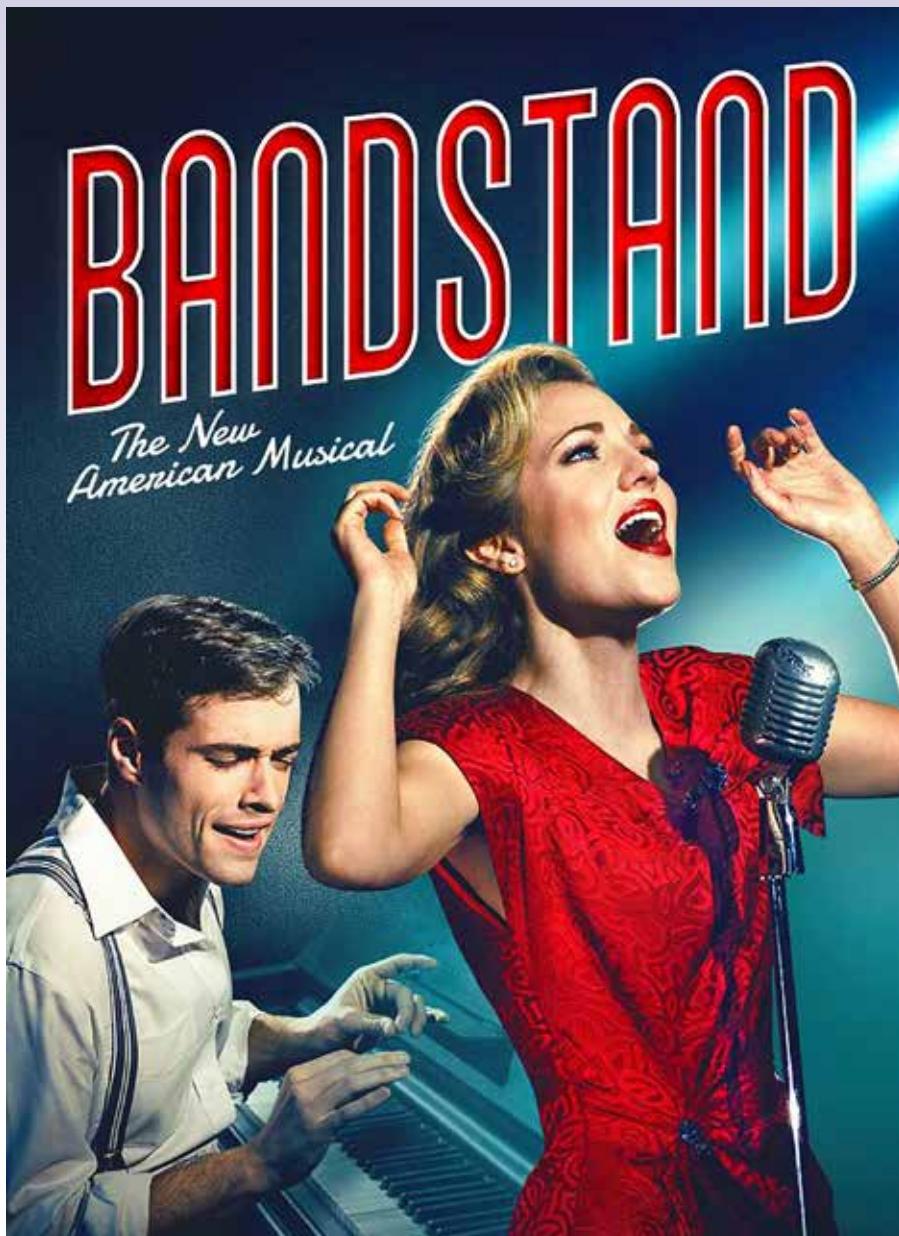
CD Highlights Russian Music

Helene WILLIAMS Spierman '61 is the principal soloist on a new CD recently released by Parma Records, *Harmonize your Spirit with My Calm*. Although Parma has been recording in Russia for years, this is the first time that words have been sung in Russian on a Parma recording, namely Leonard Lehrman's "Eight Russian Songs," recorded with the State Symphony Orchestra of St. Petersburg under Vladimir Lande. The CD also features the first orchestral recordings of works by Joel Mandelbaum. Settings of poems by Edna St. Vincent Millay and Elizabeth Gurley Flynn, a piano prelude, and a string quartet are among those works reissued on the CD.

Alums Connect to Honor Noted Writer

HCHS alumnae **Ellen Zisholtz '60** and **Gloria Lerner '60** have founded the Center for Creative Partnerships, an organization working to achieve social justice. As part of their initiatives, they have celebrated the work of prolific writer Rose Leiman Goldemberg, who has created an extraordinary body of work in theater and film. Ms. Goldemberg's work will be archived within the New York Public Library for the Performing Arts at Lincoln Center when she is honored by induction into the NYPL Collection.

A reading of Goldemberg's *Letters Home*, produced by Zisholtz, was held on April 3rd in the New York Public Library for the Performing Arts at Lincoln Center's new Bruno Walter Theatre. *Letters Home* is perhaps Goldemberg's most famous play. All the words to the play are from Aurelia Plath's book, *Letters Home*, and are the actual words in letters between Sylvia Plath and her mother. The play was premiered in New York at the Women's Project of the American Place Theatre, was then staged in London and Paris, and went on to be performed at numerous other venues internationally. Esteemed actress Kathleen Chalfant starred as Aurelia Plath in this reading. The reading was videotaped for the New York Public Library for the Performing Arts' permanent archives.



In Memoriam

Mildred SPIEWAK Dresselhaus, Jan. '48

We mark the passing of **Mildred SPIEWAK Dresselhaus, Jan. '48**. Dr. Dresselhaus, a professor emerita at the Massachusetts Institute of Technology, pioneered research into the properties of carbon and was the first female professor at the school. She was awarded the National Medal of Science, the Presidential Medal of Freedom (bestowed by President Barack Obama), the Kavli Prize in Nanoscience, the Enrico Fermi prize, and dozens of honorary doctorates. Among her many activities, Dresselhaus worked tirelessly to promote the role of women in science.

The daughter of Jews who emigrated from Poland, Dr. Dresselhaus was born in Brooklyn on November 11, 1930, and grew up in the Bronx. Her brother excelled at the violin and she learned to play the instrument as well, and they were both given free music lessons. During that time, she became acquainted with parents of other music students who recommended Hunter College High School for girls. In preparing for admission to Hunter High, she wrote to obtain old entry exams and passed the test with flying colors. In her high school yearbook, she was described as "brains plus fun. In math and science she's second to none."

Dresselhaus went on to attend Hunter College with the intention to pursue a career in education. During her undergraduate studies, she took an elementary physics class with Rosalyn Yalow, who urged her to pursue a career in science. Yalow, a future Nobel laureate, became a lifelong mentor of hers. She graduated from Hunter in 1951 and received a Fulbright fellowship to study at the University of Cambridge in the United Kingdom.

For her graduate studies, Dresselhaus went to Radcliffe College in Massachusetts, receiving her master's degree in 1953 and continued on to earn a Ph.D. from the University of Chicago in 1958. While in her doctoral program, Dresselhaus studied under the noted physicist Enrico Fermi. They lived in the same neighborhood and would walk to the university each morning discussing science. The conversations inspired her to persevere through a highly rigorous program where just a quarter of the students graduated.



"What if we treated great female scientists like they were stars? What if Millie Dresselhaus were as famous as any celebrity?"

She met her husband, Gene Dresselhaus, also a physicist, at Chicago. The two were subsequently hired by the Massachusetts Institute of Technology in 1960, one of the few institutions to hire married scientists. While there she worked at a defense research center, the Lincoln Laboratory, where she was one of two women among a scientific staff of 1,000.

Dresselhaus and a colleague created the first Women's Forum at M.I.T. to document and explore the roles of women in science in 1971. Two years later, she won a Carnegie Foundation grant to further that cause. Today women make up about 22 percent of M.I.T.'s faculty.

Her research into the fundamental prop-

erties of carbon at M.I.T. led to countless breakthroughs. Though Dresselhaus chose to work in what had been perceived at the time as a "less competitive" research area while she raised her children, her work pioneered efforts into modern materials science and the nanotechnology industry. She invented the idea of rolling a single-layer sheet of carbon atoms into a hollow tube, a notion eventually realized as the nanotube — a highly versatile structure with the strength of steel but just one ten-thousandth the width of a human hair.

As part of her body of work, Dresselhaus published over 1,700 scientific papers and co-authored eight books.

In February 2017, Dresselhaus was profiled as the star of a General Electric TV commercial commemorating their commitment to hiring women. In the commercial, young girls play with Millie Dresselhaus dolls and parents name their newborn girls Millie. "What if we treated great female scientists like they were stars?" the narrator says. "What if Millie Dresselhaus were as famous as any celebrity?" The video can still be seen on YouTube.

She is survived by her husband, four children, and five grandchildren.

High school
yearbook entry
of Mildred
SPIEWAK
Dresselhaus
Jan. '48



MILDRED SPIEWAK

Any equation she can solve;
Every problem she can resolve,
Mildred equals brains plus fun,
In math and science she's second to none.

Miriam WEIL Rand '32

Miriam WEIL Rand '32 passed away in February 2017 at 100 years of age. Known as a legend within the travel industry, Rand was co-founder of Rand-Fields Travel Service in Beverly Hills, California. She continued to go to her office every day up until age 95.

She co-founded the travel agency with her husband in 1949 and spent nearly seventy years in service to some of Hollywood's best-known celebrities including Bob Hope, Bing Crosby, Frank Sinatra, and Marilyn Monroe.

Rand remained dedicated to Hunter College High School throughout her noted career. For her 90th birthday she held a celebration of her life for her friends, celebrities, and executives in the travel industry. The party was also a fundraiser for HCHS and raised over \$100,000 for the school. The funds became scholarships for students going on school sponsored overseas trips.

She will remain a role model for all professional women regardless of industry. Protravel International, which absorbed Rand-Fields Travel Service in 2002, created the Miriam Rand Travel Fund in 2006. The fund's gifts have gone directly to The Hunter College Foundation.



GERALDINE WAGNER KEIPE '52

Geraldine WAGNER Smith Hatfield Keipe '52, 81, died at home July 22, 2016; the cause of death was an aggressive small cell type lung cancer.

Keipe was born in the Bronx on January 10, 1935, the middle child of Helen Zalonis and Tonkin Anthony Wagner. She is a graduate of Hunter High School, 1952, Hunter College, B.A., 1956, and University of Maryland, M.Ed., 1971.

She began her career teaching fourth and fifth grades in Prince George's County, Maryland. After moving to Chesapeake, Virginia, she was employed by Portsmouth City Schools as a guidance counselor at Churchland High School, finishing her career as the Guidance Director at Manor High School. She is a member emeritus of the Hampton Roads Counselor's Association. Keipe retired to Lake Gaston in North Carolina in 1990.

In addition to motherhood and her career, Geraldine volunteered for the National Juvenile Diabetes Association, Suicide Hotline, and the National Alliance for the Mentally Ill (heading the local Halifax County Chapter). She donated over two gallons of blood to the Red Cross, read for the blind, and served on the Human Rights Committee of Cherry Hospital from 1996-2002.

A Lake Gaston Ladies Club member since 1990, she participated in their Not So Serious Golfers (with two hole-in-ones to her credit). Keipe also participated in LGLC Stage 1 (writing and theatre), The Bookers (book club), Bridge, and Mah-Jongg groups.

Keipe loved being in her kitchen preparing meals for family, for friends, and also for parishioners at Saint Alban's Episcopal Church

in Littleton, North Carolina, where she had been a member for ten years.

Preceded in death by her first husband William E. Smith Jr., her second husband Joseph H. Hatfield Sr., her son Bradley E. Smith, and her son Dean G. Smith; her survivors are her beloved and devoted husband USN Master Chief Lewis C. Keipe, daughter Andrea Smith Rakhmanov, sister and brother-in-law Barbara and Leonard Kreis, and brother Robert Wagner, as well as nieces, nephews, cousins, and numerous step-children, step-grandchildren, and step-great-grandchildren. Keipe is also survived by many friends who will miss her always vivacious and outspoken ways.

In lieu of flowers, memorial contributions can be made to the American Diabetes Association, 800-342-2383, www.diabetes.org, and the Treatment Advocacy Center, 703-294-6001, www.treatmentadvocacycenter.org.

SUSAN PFANNKUCHE '60

"To avoid the possibility of experiencing a Trump America, **Susan Pfannkuche '60** peacefully passed away in her Port Orange home, July 11th. She was 73." Pfannkuche led a remarkable life. Born in Queens Village, New York, in 1943 to Lillian and William Pfannkuche, she graduated from Queens College in 1964 with honors in Anthropology and Sociology. In 1967 she received her master's in Social Work from Hunter College. Subsequently she moved to Florida and pursued a degree in nursing. She worked for Bert Fish Medical Center as a traveling nurse, and as an RN at Halifax Hospital's ER in Daytona Beach.

In addition, she volunteered in hospices for AIDS patients. She is survived by her

daughter, grandson, her ex-husband, her multiple adopted/surrogate children and grandchildren, her numerous beloved cousins, and many loyal and loving friends she made and kept throughout the years. Susan will most likely be remembered for the skillful manner in which she was able to quickly judge a person's character upon making first acquaintance and just as quickly voice her opinion of said character. In addition, when one thinks of Pfannkuche, he/she will fondly reflect upon her incredible (and not immediately obvious) compassion, empathy, and generosity demonstrated by her career choices in social work and nursing, and personal participation with charities near and dear to her heart. A memorial was held Monday, July 18, 2016, a fun and festive reflection on the amazing life this woman lived as opposed to a maudlin hour of tears and regret. In lieu of flowers, Pfannkuche requested that all those with voting privileges still intact NOT vote for Donald Trump. The charities she supported the most were Doctors Without Borders, Concerned Citizens for Animal Welfare (CCFAW), and any elephant sanctuary. A donation of even \$1 in her name would make her smile.

As a tribute to her life, Pfannkuche's daughter, Kassandra Esposito Blissett, commissioned Hollywood writer Sam Henry Kass to write a satirical obituary. The link <http://www.news-journalonline.com/news/20160716/humor-wins-day-in-obituary> tells more about the obituary.

SUSAN ERDA '64

Susan Marguerite Erda (HCES '58, HCHS '64) passed away on October 16, 2016, in

New York City after a protracted illness.

Erda was an attorney in private practice who specialized in wills and estates. Her life was filled with a devotion to friends and family, literature, the arts, and travel. Charles Dickens and Jane Austin were two particular favorite authors and her familiarity with their works was encyclopedic. Erda will long be remembered for her sharp mind and wonderful dry sense of humor. She was born in New York City on May 29, 1947, and remained a life-long New Yorker, living for many years in her beloved West Village. She graduated from both Hunter College Elementary School and High School, as well as being an honors graduate of Mount Holyoke College. She received her law degree from New York Law School. She was predeceased by her parents Lollo and Rudolph and leaves behind a large circle of cousins and close friends.



Susan Marguerite Erda (HCES '58, HCHS '64)

MIRIAM PERAHIA SOURY '55

Miriam PERAHIA Soury '55, a longtime resident of New Rochelle, passed away peacefully with her family by her side on September 1, 2016. She was 78 years old. Soury was born in New York to the late Lena and Henry J. Perahia. At 17 she met the love of her life, Joseph Soury, and they built and shared a wonderful life together for 60 years. After raising her three children, Soury worked as a personnel executive for Westchester County. She enjoyed reading, puzzles, and most of all spending time with her family. Soury was brilliant, selfless, devoted, caring, and kind. She was a wonderful and dedicated wife,

mother, grandmother, and friend who will be greatly missed.

Soury was survived by her husband Joseph Soury, her children Aaron (Kathy), Julie (Milton), and Elly (David), and grandchildren Jeff, Amy, Michael, and Amanda. She was predeceased by her grandson Jason in 2004. Joe was predeceased by just 27 days by his loving wife.

RUTH NEWMAN OZER, JAN. '38

Ruth NEWMAN Ozer, Jan. '38 led a vibrant long life with her husband who died in February 2015. She loved her years and association with Hunter, both the High School and College, and continued to be curious and to educate herself through books, media, and travels. Together the Ozers made over 50 trips internationally, mostly to Europe. Ruth documented these with slides and memos and brought back numerous stories.

She was a substitute teacher, mostly English, for many years at Walton High School in the Bronx and active in her Bronx and Jewish communities. During World War II she worked for RKO in publicity and always maintained a love of film, dance, music, and theater, which she passed onto her children and grandchildren. She also maintained strong connections with family and friends throughout her life.

DORIS LARACK ROSENTHAL '34

Doris L. LARACK Rosenthal '34, 95, died May 17, 2014. Beloved wife of the late David, loving mother of Karen Worchel (Herbert) and Ronnie Rosenthal, devoted grandmother of Cori, Dana, and Lauren, great-grandmother of Lucas, Jacob, Sasha, Matthew, and Chloe, sister of Gloria Steinberg.

EDITH WOLF SANDY, JAN. '53

Edith WOLF Sandy, Jan. '53, passed away on December 10, 2016, in Lexington, Massachusetts. Edie, as she came to be known, was class corresponding secretary.

In her senior year at HCHS, the class voted her "most intelligent." They were right on the mark.

A 1957 graduate of Barnard College, Sandy moved to Cambridge, Massachusetts, where she worked as a "computer" for the Naval Supersonic Wind Tunnel at the Massachusetts Institute of Technology. Shortly after, M.I.T. got one of its first mainframes and Sandy



Edith WOLF Sandy Jan. '53

became a computer programmer. She married Frank Sandy and worked at M.I.T. until her first child, Ruth, arrived. Then came son Michael. After a thirteen-year hiatus, Edie returned to the computer world as a systems programmer at the MITRE Corp.

The Sandy family was fond of the outdoors: lots of camping summers, hiking, canoeing, gardening. In fact, the day before she died she and her husband Frank had gone hiking in a nearby conservation area.

She also was a much-admired member of Lexington's Representative Town Meeting.

At her 50th high school reunion, attendees were asked to write what impact HCHS had on their lives. Sandy wrote: "Hunter High School was the first time in my life that it was OK to be bright. It was wonderful to be part of a group that actually wanted to learn, to talk about things other than the latest movie stars."

VERA LENCHNER ZOLBERG, JAN. '50 PH.D.

Vera LENCHNER Zolberg, Jan. '50. Sociology professor emerita, The New School for Social Research, died November 15, 2016. Erica, Daniel, Allen, Brenda, Max, Leo, Mika, and Fay mourn her loss. See more at: <http://www.legacy.com/obituaries/nytimes/obituary.aspx?pid=182760156#sthash.eUAVeFH9.dpuf>.

HON. ELLEN GALSON RITTEMAN '63

Ellen GALSON Ritteman '63, 75, died November 24, 2016, as a result of natural causes arising from dementia. As was Ritteman's wish, no funeral service was held. Family and friends

gathered in New York in January to honor her privately. Ritteman was born July 22, 1941, in Brooklyn, New York, the eldest daughter of Greek immigrant parents Thomas and Evangelia Galson. She attended Hunter College High School, Barnard College, and Columbia University, and after teaching French for several years married Peter Ritteman in 1969. His work as a tax attorney led them to Utah, Ohio, and then Michigan where she attended the University of Detroit Mercy School of Law. After passing the bar in 1975, Ritteman worked as Assistant U.S. Attorney, Criminal Division and Civil Division, and later as Assistant U.S. Trustee for western Michigan bankruptcy cases. In 1990 she was appointed a federal administrative law judge in Grand Rapids, Michigan. Ritteman and her husband moved to Pennsylvania in 1995 when she became head judge of the federal administrative law court in Wilkes-Barre, a position she maintained until retiring in 2006. Following her husband's death in May 2013, she moved to Oregon to be closer to family.

Throughout her life, Ritteman remained an avid reader and book lover, taking great pleasure in sending special books to children of friends and family, to awaken in them a similar passion for reading. She always had a wonderful new book nearby she was eager to share.

She is survived by her sisters, Margo Galson and Sofia McManus, brother-in-law Patrick McManus, nephew Devin McManus, and many cousins, nephews, and nieces. Her lifelong devotion and connection with her sisters is irreplaceable, and she became a mentor and advisor to many others in her circle.

COLLIN WILD '64 (NEE CAROL GREENFIELD)

Collin Wild '64 was one of the kindest, gentlest, most unconditionally loving and brilliant human beings. Her generosity, curiosity, compassion, ethics, thoughtfulness, and courage touched the lives of many. She worked for many years as a lawyer to provide for her family, and in her retirement traveled the world volunteering and exploring with friends, her children, Nicholas and Zoë, and as a leader of Habitat for Humanity expeditions. She was a



Collin Wild (nee Carol Greenfield '64)

talented potter, making beautiful things to share, and director of the board at Mudflat Studio. At home she spent her time reading mysteries, with family and friends, gardening, and "killing" them at Scrabble. She spoke often of her great love for her Hunter friends, one of her many communities, and treasured these lifelong friendships. She had a huge fan club of people in her life who will miss her and the positive impact she had on so many. In the words of one of her friends: "She never complained. She touched the people around her with her kindness and generosity. I miss her heart. I miss the goodness of her soul. We will miss her forever."

IRENE BAUER ALTERBAUM '40

Irene BAUER Alterbaum '40 died in November 2016. She was 94 years old.

After Hunter College High School, she attended Hunter College and the University of Wisconsin. Later she married David Alterbaum who pre-deceased her. She was an Assistant Professor of Speech and Theater at the New York City College of Technology, and co-author, with Joyce Buck, of a widely used college level speech textbook.

She is survived by her son, James Alterbaum, who is, as his father was, an attorney, his wife Eileen, and two beloved grandsons, David and Richard.

MARION DALLERY KORTJOHN

Marion DALLERY Kortjohn '32 of Ridgewood, NJ passed away on March 12, 2017 at age 101. Born in the Bronx, Kortjohn relocated to New Jersey with her husband and lived in Ridgewood for over sixty years. She was an active community resident, and held membership with the Ridgewood Women's Club, the Ridgewood College Club, and was a board member of the Ridgewood YMCA. Additionally, Kortjohn was president of the St. Margaret's Guild and held membership in the Saddle River Garden Club.

After graduating from Hunter College High School, Kortjohn went on to Hunter College and received a degree from Columbia University; she was also a Mensa member. She was predeceased by her husband and daughter and, following her husband's death in the 1980s, Kortjohn went to work at Kean University in New Jersey as student activities director. Kortjohn was also an avid traveler who went on numerous trips to Europe, and visited China twice.

For her hundredth birthday, Kortjohn celebrated that occasion with her son, friends, fellow church members from the Christ Church of Ridgewood, and the Mayor of Ridgewood. She is survived by her son, daughter-in-law, and grandsons.

The Alumnae/i Association has also been notified of the deaths of the following alumnae/i:

Shirley KANTROWITZ Gursky '38
(died 5 years ago)

Marie T. DELIA DePaola '41

Lillian SOSHNIK Paul '43

Neda LOSEFF Michels '44

Evangeline PASSAS Stergiou '59

Elaine DOERNIS Achenbaum '60
(deceased in 2013)

Sandra GOLDBERG Baum '51
(deceased in 2014)

Randy F. REUBEN Heisler, Jan. '44
(died November 2016)

Bequests

Have you already included HCHSAA in your estate plans? Please let us know. We would love the opportunity to thank you in your lifetime and to make sure the intent of your gift is understood by the Alumnae/i Association. Please contact us by mail, by phone at 212-650-3349, or by email at giving@hchsaa.org.

CORRECTIONS

The Fall 2016 issue of *AlumNotes* erroneously attributed or omitted the following gifts in its Honor Roll of Giving.

\$1,000–4,999

The parents of Julia and Zachary Schlesinger

\$100–249

Joann TOMASZEWICK Dale M.D. '61
Carrie Fox '91

Reunion 2017: Reconnect / Reminisce / Relive

June 3, 2017

ADMISSION

Fee includes breakfast, tours, lunch, and the General Assembly

Members: \$40

Non-members: \$50

Seniors (pre-1973): \$45

Children: \$20

LOCATION

Hunter College High School

71 East 94 Street, NYC

Doors open at 9:00 a.m.

(Please note: Doors will not open before 9:00 a.m. due to set-up activities)

SCHEDULE

9:00–10:30 a.m. Check-in, Continental Breakfast, and individual class meet-ups

10:00–11:00 a.m. Alumni and Student Sports Competition (optional), High School Gymnasium. Children welcome

10:00–10:30 a.m. Tours of the high school (optional)

10:45 a.m.–12:45 p.m. All-class General Assembly, Auditorium

12:45–2:00 p.m. Buffet Lunch, Cafeteria and Courtyard

ADDITIONAL REUNION WEEKEND ACTIVITIES

June 3, 2:00–5:00 p.m.

10th Annual Joe Kubat Softball Game and Picnic in Central Park, Great Lawn-Softball Field 5 (enter on East 86th Street). Free, advance registration required.

June 3, 2:15–2:45 p.m.

Annual Meeting of Members, HS auditorium. Open to all. Dues-paying members, may vote on slate of new board members.

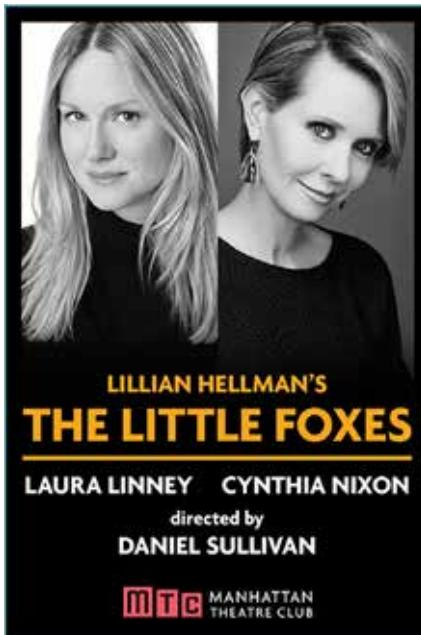
June 3, 3:00 p.m. and 4:00 p.m.

Tours of Thomas Hunter Hall ("old high school"), 68th and Lexington. Free. Space is limited.

Advance registration required.

June 3, 4:00–7:00 p.m.

Alumni Track Meet, Mount St. Michael Academy, 4300 Murdock Avenue, Bronx \$10 Students / \$20 Alumni / \$35 Families Advance registration required.



Friday, June 2, 8:00 p.m.

The Little Foxes, starring Cynthia Nixon '84
Samuel J. Friedman Theatre.
(Eighth Avenue at 47th Street)
Tickets \$125 Members / \$135 Non-members

Sunday, June 4, 2:00 p.m.

The Little Foxes, starring Cynthia Nixon '84
Samuel J. Friedman Theatre.
(Eighth Avenue at 47th Street)
Tickets \$125 Members / \$135 Non-members

For Observant Jewish Alumnae/i:

Please check our website or contact our office for information on Shabbat Services and Shabbat dinner options within walking distance from the high school. Request an "Observant Jewish" packet.

Visiting Out-of-Town Alumnae/i:

Discounted Overnight Accommodations:
Hotel Wales (Madison Avenue at 93rd Street)
Contact: 866-925-3746
www.hotelwalesnyc.com
Use reservation code 201994
Rate offer expires on May 3, 2017.
Book for any nights from June 2–4.
Rates: Queen/Double Beds: \$240.
Classic King Suite: \$309.

MILESTONE CLASS GIFT

During your Milestone Reunion Year, your class may choose to make a special gift to the HCHSAA for the school. That gift, along with other contributions you make during the fiscal year (July 1, 2016–June 30, 2017) are automatically added to your collective class gift. The school counts on us to fill the gaps in their budget. To make your gift, visit www.hchsaa.org or use the form on the back page. Thank you for your support!

2017 MILESTONE CLASS COORDINATORS

1947 Beatrice ZOLENGE Schultz
1947 Vera Gordon
1947 Suzanne BLOCK Meyerowitz
1947 Jan Ruth NATHAN Norden
1952 Jan Judy RUBENSTEIN Prigal
1957 Dr. Carole BRAFMAN Sharpe
1957 Ann LEVY Lathrop
1957 Judith Mendell
1957 Barbara STAMM Nosanchuck
1957 Rosalind PERLOW Kaplan
1957 Fran SHAPIRO Ivker
1967 Roseann EPPOLITO Needlman
1967 Ruth Katz
1967 Patricia YUAN Zuroski
1972 Jody Leight

1977 Grace NOGUEROL Polakoff
1977 Beth JACKENDOFF Harpaz
1982 Siobhan McGurk
1982 Amy Werbel
1987 Gena Feist
1987 Michael Rose
1992 Jason Criss
1997 Nicole Heyward
1997 Agnes Park
1997 Pak Wong
2007 Daniel Hodge
2007 Gail Hankin
2007 Jake Langbecker
2012 Jenny Choi
2012 Monica Majumder

Please note: 1962 and 2002 do not have coordinators. For contact information: check our online director or email/call reunion@hchsaa.org / T 212-772-4079



If you wish to only receive your future copies of
AlumNotes electronically, check this box



PAYMENT FORM

To pay your dues, register for reunion, make a donation, or purchase merchandise by credit card go to our website www.hchsaa.org and click on "Make a Gift." To pay by check, complete the form below and mail this entire page with your check payable to HCHSAA in the enclosed envelope. Donors who contribute \$100 or more a year (excluding dues) will be recognized in *AlumNotes* annual Honor Roll of Giving. To make address corrections please use this form, login to our online directory and make the change, or email info@hchsaa.org.

MEMBERSHIP

Levels	Benefits	1 Year	5 Year
BASIC	Annual subscription to <i>AlumNotes</i> . Discounted admission to Reunion General Assembly and other programs throughout the year. Access to Members Portal and Jobs Board at www.hchsaa.org . Eligible to vote at the Annual Meeting of Members.	\$40	\$200
SENIOR	Same benefits as above for the class of 1972 and earlier	\$25	\$125
JUNIOR	Same benefits as above for the class of 2012-2015	\$25	N/A
PREMIUM	Same benefits as above plus your choice of a free gift (<i>below</i>)	\$90	\$450
NEW GRADS	Same benefits as <i>Basic</i> for the class of 2016	FREE!	N/A

SUBTOTAL DUES \$ _____

CONTRIBUTIONS

Gifts to the 2017–18 Annual Fund support Hunter High School programs, activities and academic departments.

Gifts are tax-deductible to the extent allowed by law, and, if this is your Milestone Reunion year, will be counted towards your class gift.

\$75 \$125 \$250 \$500 \$1,000 Other Amount This is a Class Gift

SUBTOTAL CONTRIBUTIONS \$ _____

MERCHANDISE

Cost includes postage and handling. Please circle size for tee-shirt(s)

Quan.	Item	Color (circle)	Cost	Size (circle)	Subtotal
	Adult T Shirt	Purple	\$20	Youth / Sm (34-36) / M (38-40) / L (42-44) / XL / 2X	\$
	Canvas Zip Tote		\$35 / \$45	Sm / L	\$
	Water Bottle		\$15		\$
	Teddy Bears		\$20		\$
	Baseball Cap		\$30		
	Onesie (6–12 mos.)		\$25		

COUNT THIS AS MY FREE BENEFIT OF PREMIUM MEMBERSHIP -or- SUBTOTAL MERCHANDISE \$ _____

TOTAL \$ _____

My check is enclosed. -or- Charge to my (circle one) AMEX MC VISA _____ Exp Date: _____

NAME _____ YEAR OF GRADUATION _____

Please print name as it should appear in Honor Roll of Giving (if different)

EMAIL ADDRESS _____ HOME PHONE _____ WORK PHONE _____



REUNION 2017 FORM

Please use this form to reserve space at select reunion weekend events. Please note that this is not a full schedule. Most events are **free with admission to the General Assembly**; pre-registration is strongly recommended. Send the completed form and your check, payable to HCHSAA to: HCHSAA, 695 Park Ave, Hunter East Room 1313B, New York, NY 10065.

ALL CLASS REUNION

MEMBERS	\$40	<input type="checkbox"/>
NON-MEMBERS	\$50	<input type="checkbox"/>
SENIORS	\$45	<input type="checkbox"/>
CHILDREN	\$20	<input type="checkbox"/>

LUNCH

Please select your preferred location:

12:45–2:00 PM	INDOOR (CAFETERIA)	<input type="checkbox"/>
	OUTDOOR (COURTYARD)	<input type="checkbox"/>

OPTIONAL ACTIVITIES

10:00–11:00 AM	Family Athletics - H.S. Gym	FREE	<input type="checkbox"/>
10:00–10:30 AM	Student Led Tours of the High School	FREE	<input type="checkbox"/>
2:00–5:00 PM	Softball Game & Picnic, Central Park	FREE	<input type="checkbox"/>
3:00–3:45 PM	Tour of the Old High School - 68th & Lex.	FREE	<input type="checkbox"/>
4:00–4:45 PM	Tour of the Old High School - 68th & Lex.	FREE	<input type="checkbox"/>

OTHER WEEKEND ACTIVITIES

FRIDAY, JUNE 2 8:00 PM	LITTLE FOXES Manhattan Theatre Club Performance		
	MEMBERS	\$125	<input type="checkbox"/>
	NON-MEMBERS	\$135	<input type="checkbox"/>
SUNDAY, JUNE 4 2:00 PM	LITTLE FOXES Manhattan Theatre Club Performance		
	MEMBERS	\$125	<input type="checkbox"/>
	NON-MEMBERS	\$135	<input type="checkbox"/>
SATURDAY, JUNE 3 4:00 PM	ALUMNI STUDENT TRACK MEET Mount Saint Michael Academy		
	HIGH SCHOOL STUDENTS	\$10	<input type="checkbox"/>
	ALUMNI	\$20	<input type="checkbox"/>
	FAMILY	\$35	<input type="checkbox"/>

ANNUAL MEETING PROXY

I am unable to attend the Annual Meeting of Members but hereby appoint Matthias Li, Artemis Anninos, Claudia Justy, Lawrence Chan and Anne Silverstein, acting as the Officers of the Hunter College High School Alumnae/i Association, Inc., as my proxy to attend the Annual Meeting of the Hunter College High School Alumnae/i Association, Inc. to be held on June 3, 2017 or any continuation or adjournment thereof, with full power to vote and act for me and in my name, place and stead, in the same manner, to the same extent, and with the same effect as though I were personally present at said meeting.

_____ Initial

I am a member of the HCHSAA

NAME

YEAR OF GRADUATION

STREET

HOME PHONE

CITY / STATE / ZIP

EMAIL ADDRESS

Hunter College High School Alumnae/i Association, Inc.

Hunter College East, Room 1313B

695 Park Avenue

New York, NY 10065

Tel. 212.772.4079

Fax. 212.772.4074

www.hchsaa.org

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